

SPINFLO

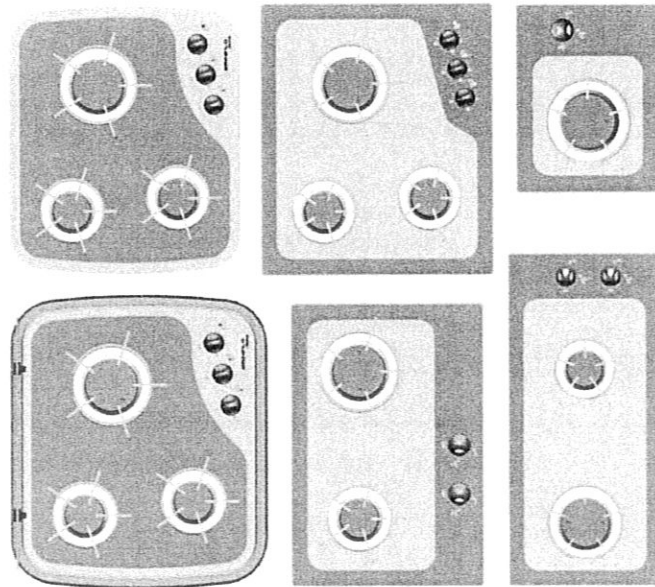
by THETFORD

**BUILD-IN COOKING HOB
FOR USE WITH PROPANE GAS**

SERIES 160 SERIES 960

SERIES 920 SERIES 930

SERIES 921 SERIES 910



USER AND INSTALLATION INSTRUCTIONS
READ AND RETAIN FOR FUTURE REFERENCE

FOR USE IN USA & CANADA
THETFORD CONSUMER HOT LINE 1-800-543-1219

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WARNING:

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance
 - Do not touch any electrical switch
 - Do not use any phone in your recreational vehicle
 - Clear the recreational vehicle of all occupants.
 - Turn off the gas supply tank valve(s) or main gas supply.
 - Immediately call your gas supplier for instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Have the gas system checked and leakage source corrected by a qualified installer, service agency, manufacturer or dealer or the gas supplier.

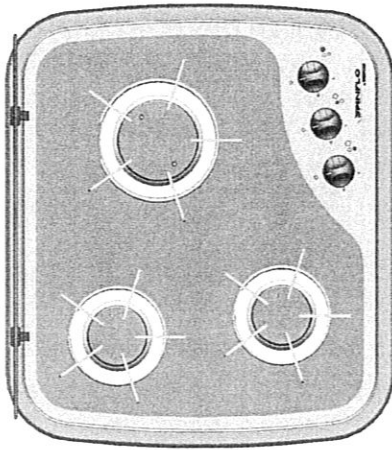


FIG. 1

TOPLINE SERIES 160
MODEL RANGE S-HB16000Y

External Dimensions (W x D x H)	21 1/2 x 19 x 4 1/8 in
Burners (LPG)	2 x 5460Btu/hr + 1 x 8530Btu/hr
Injector Size	Sabaf Ref: 2 x 67 Jets & 1 x 81 Jets
Bypass Size	Sabaf Ref 2 x 34 Jets & 1 x 45 Jets
Spark Ignition	(Optional)
	12 Volt DC

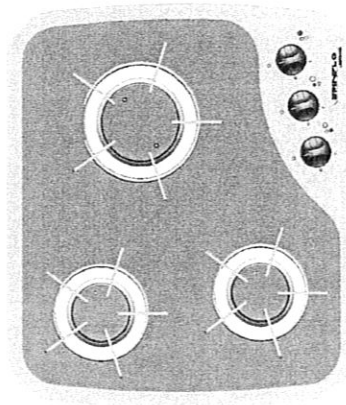


FIG. 2

TOPLINE SERIES 960
MODEL RANGE S-HB96000Y

External Dimensions (W x D x H)	19 1/16 x 16 3/4 x 3 3/4 in
Burners (LPG)	2 x 5460Btu/hr & 1 x 8530Btu/hr
Injector Size	Sabaf Ref 2 x 67 Jets & 1 x 81 Jets
Bypass Size	Sabaf Ref 2 x 34 Jets & 1 x 45 Jets
Spark Ignition	(Optional)
	12 Volt DC

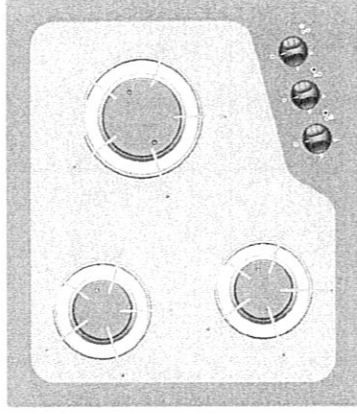


FIG. 3

TOPLINE SERIES 930
MODEL RANGE S-HB93000Y

External Dimensions (W x D x H)	21 1/8 x 17 5/16 x 3 3/4 in
Burners (LPG)	2 x 5460Btu/hr + 1 x 8530Btu/hr
Injector Size	Sabaf Ref 2 x 67 Jets & 1 x 81 Jets
Bypass Size	Sabaf Ref 2 x 34 Jets & 1 x 45 Jets
Spark Ignition	(Optional)
	12 Volt DC

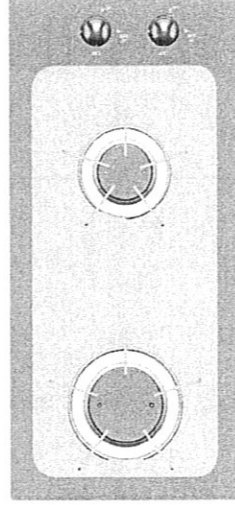


FIG. 4

TOPLINE SERIES 921
MODEL RANGE S-HB92100Y

External Dimensions (W x D x H)	26 x 12 x 3 3/4 in
Burners (LPG)	Option 1 2 x 5460Btu/hr
Burners (LPG)	Option 2 1 x 8530Btu/hr + 1 x 5460Btu/hr
Injector Size	Option 1 Sabaf Ref 2 x 67 Jets
Injector Size	Option 2 Sabaf Ref 1 x 67 Jets & 1 x 81 Jets
Bypass Size	Option 1 Sabaf Ref 2 x 34 Jets
Bypass Size	Option 2 Sabaf Ref 1 x 34 Jets & 1 x 45 Jets
Spark Ignition	(Optional)
	12 Volt DC

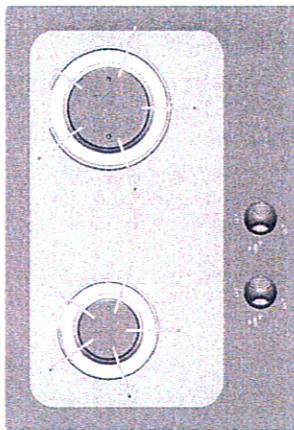


FIG. 5

TOPLINE SERIES 920

MODEL RANGE S-HB92000Y

External Dimensions (W x D x H)	20 1/2 x 14 x 3 3/4 in	
Burners (LPG)	Option 1	2 x 5460Btu/hr
Burners (LPG)	Option 2	1 x 8530Btu/hr + 1 x 5460Btu/hr
Injector Size	Option 1	Sabaf Ref 2 x 67 Jets
Injector Size	Option 2	Sabaf Ref 1 x 67 Jets & 1 x 81 Jets
Bypass Size	Option 1	Sabaf Ref 2 x 34 Jets
Bypass Size	Option 2	Sabaf Ref 1 x 34 Jets & 1 x 45 Jets
Spark Ignition	(Optional)	12 Volt DC

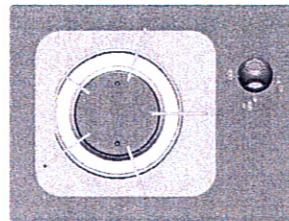


FIG. 6

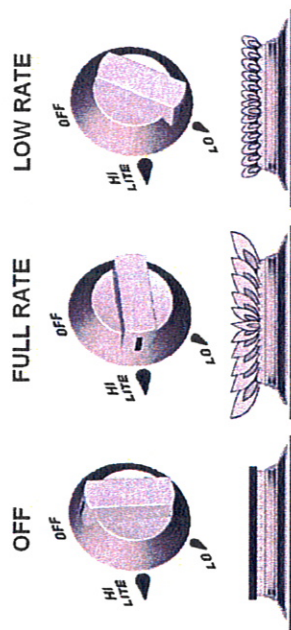
TOPLINE SERIES 910

MODEL RANGE S-HB91000Y

External Dimensions (W x D x H)	10 x 13 x 3 3/4 in	
Burners (LPG)	Option 1	1 x 5460Btu/hr
Burners (LPG)	Option 2	1 x 8530Btu/hr
Injector Size	Option 1	Sabaf Ref 1 x 67 Jets
Injector Size	Option 2	Sabaf Ref 1 x 81 Jets
Bypass Size	Option 1	Sabaf Ref 1 x 34 Jets
Bypass Size	Option 2	Sabaf Ref 1 x 45 Jets
Spark Ignition	(Optional)	12 Volt DC

CONTROL POSITIONS - ALL MODELS

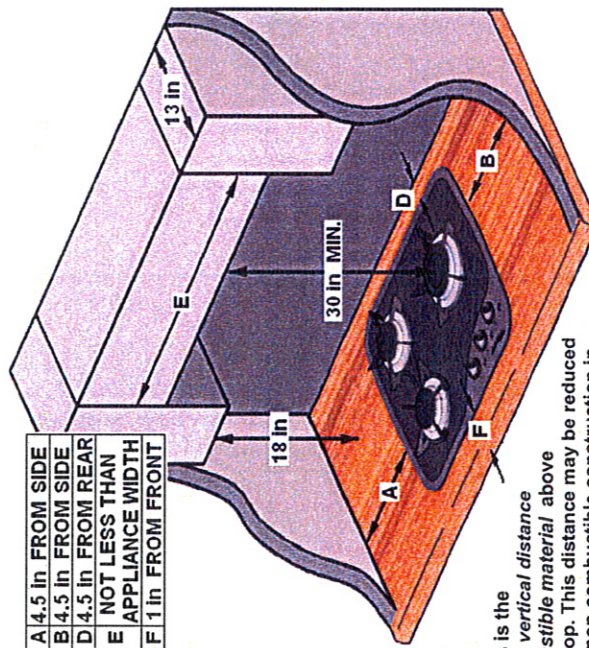
FIG. 7



APPLIANCE LOCATION

For either inset or worktop mounted appliances the minimum allowable horizontal distance to combustible materials is as shown below.

FIG. 8

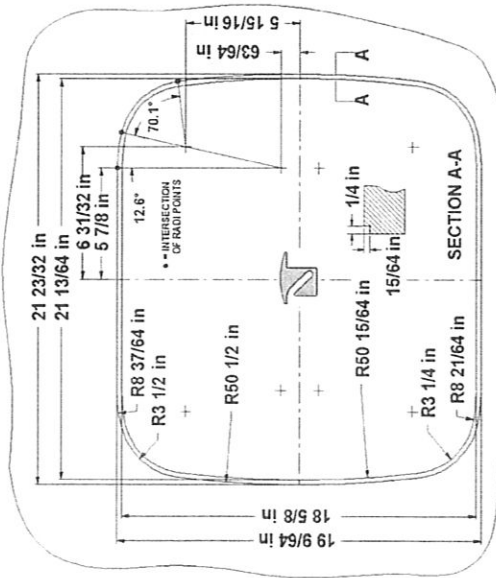


Note: 30 inches is the minimum vertical distance to combustible material above the cooktop. This distance may be reduced by using non-combustible construction in accordance with table 5.6.5 Vertical Clearances to Combustible Material or Metal Cabinets in ANSI 119.2 2005.

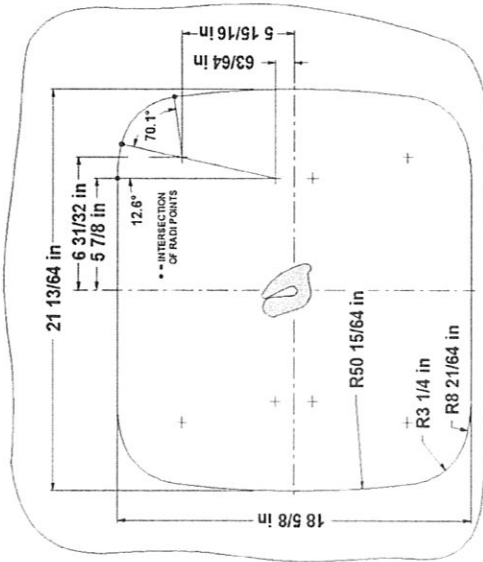
WORKTOP CUTOOUT DETAILS
(All dimensions in inches)

FIG 9a

SERIES 160 - WORKTOP CUTOOUT FOR FLUSH MOUNT SEAL

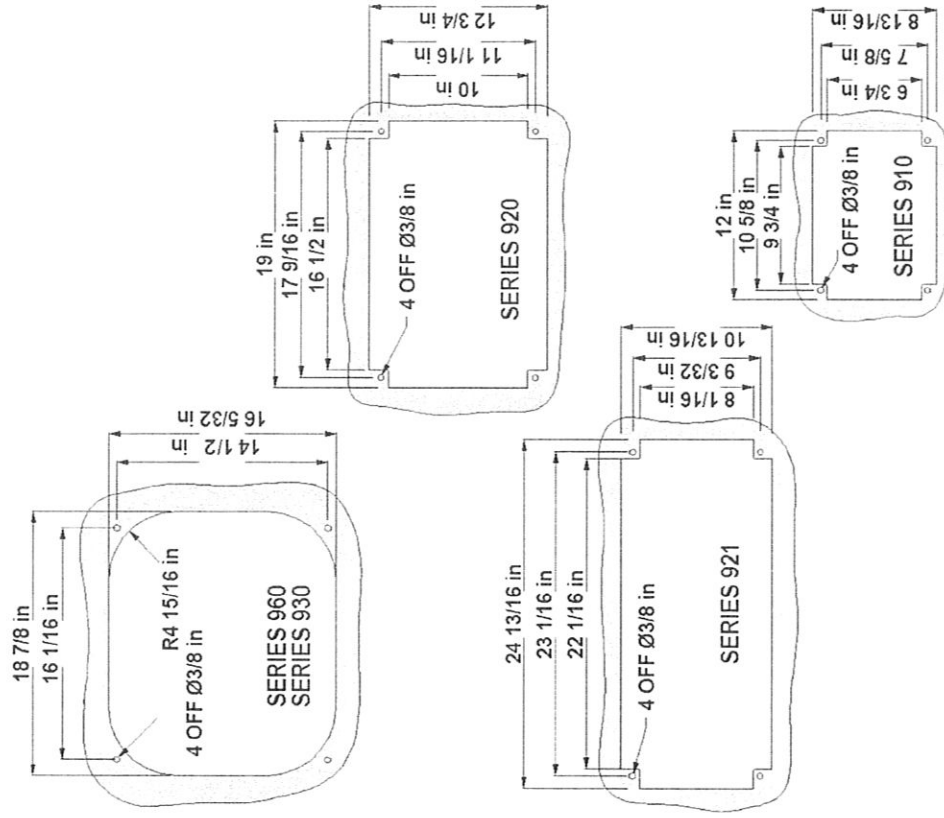


SERIES 160 - WORKTOP CUTOOUT FOR SURFACE MOUNT SEAL



WORKTOP CUTOOUT DETAILS
(All dimensions in inches)

FIG. 9b



WORKTOP FIXING METHOD

FIG. 10 SERIES 160 - SEAL OPTIONS

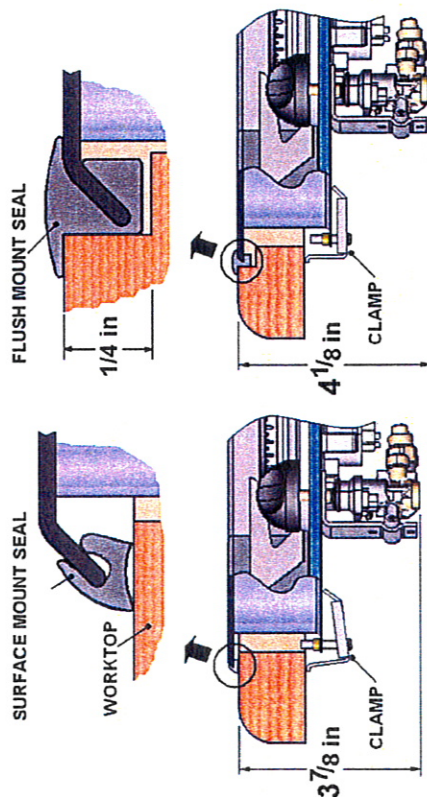
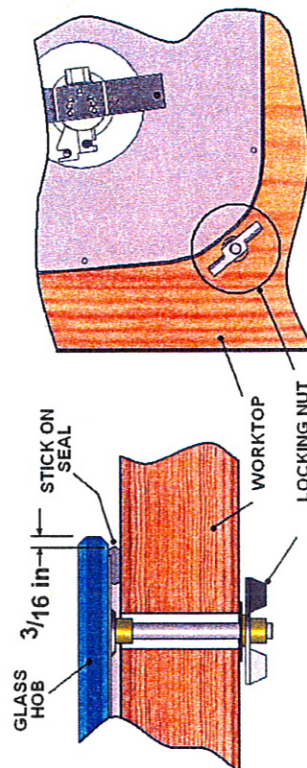


FIG. 11 SERIES 960, 930, 921, 920, 910 (SURFACE MOUNT HOBS)



INTRODUCTION

In your own interest of safety, gas appliances should be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims. This appliance shall be installed in accordance with the manufacturers installation instructions, local and state codes or, in the absence of such codes, with the Standard for Recreational Vehicles, *ANSI A119.2*.

Data label

The data label is located on the underside of the hob. Ensure that the gas supply is Propane. This appliance is designed for use with Propane gas and should not be converted for use with any other gas.

Provision of Ventilation

The use of a gas cooking appliance results in the production of heat and moisture in a room in which it is installed. Ensure that the kitchen is well ventilated and in accordance with local and state codes. Do not obstruct the flow of combustion or ventilation air. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

Location

This appliance may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower. LP gas appliances must not be fitted below ground level. e.g. in a basement.

Choose a location free of drafts, open doors and clear of combustible materials and other fire hazards. The location should ensure convenience of operation and service. Any adjoining wall surface situated within 8 in from the edge of any hob burner must be made from a suitable non-combustible material for a height of 6 in for the entire length of the hobplate.

Gas Category – All Models

PROPANE gas only 11 in wc (27.4mbar)

IMPORTANT

- THIS APPLIANCE IS SUITABLE FOR USE WITH PROPANE AND SHOULD NOT BE USED ON ANY OTHER GAS.
- USE ONLY THE GAS PRESSURES SPECIFIED ABOVE
- IF NOT INSTALLED TO INSTRUCTIONS DETAILED HEREIN, WE THE MANUFACTURER CAN NOT BE HELD RESPONSIBLE FOR ANY PROBLEMS THAT OCCUR, OR POOR PERFORMANCE EITHER PERCEIVED OR WITNESSED.

**WARNING**

- The appliance is NOT intended for use by young children or infirm persons, without supervision
- Glass lids may shatter when heated. Turn off all burners before shutting the lid
- Spillage on the lid surface should be removed before opening.

Burner operation

The burners on this appliance have fixed aeration and no adjustment is required. The burners should flame as follows:-

Propane - The flames should burn quietly with a blue/green colour with no sign of yellow tips.

IMPORTANT

- Care should be taken not to overload the appliance as reduced performance may result. The burners can support pans up to Small burner: 8½" in Ø; Large burner: 11 in Ø.
- For safe operation burner flames should be adjusted so they do NOT extend beyond the edge of the pan as this will reduce the efficiency of the burner.
- Avoid old or misshapen pans as these may cause instability.
- The lid must be opened fully when using the hotplate burners.

Using the Hob Burners

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/main and contact supplier.
2. Flame supervision: Each burner is controlled individually and is monitored by a thermocouple probe. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
3. To light: Push in the control knob and turn to 'LITE' position – see Fig.7. Hold a lighted match or taper to the burner and push the control knob in and hold. It is necessary to hold the knob depressed after the burner has ignited for approximately 10 - 15 seconds, to allow the thermocouple probe to reach temperature, before releasing the knob. Should the flame go out when the knob is released, the procedure should be repeated holding the knob depressed for slightly longer.
4. For models fitted with Spark Ignition the procedure is identical to operation (3) except that ignition is performed automatically – ie the electronic spark ignition operates automatically when the control knob is pushed in. If the burner has not lit within 15 seconds the control knob should be released and the burner left for at least 1 minute before a further attempt to ignite the burner.
5. For simmering, turn the knob further anti-clockwise to the low rate position – see Fig. 7
6. To turn off: Turn the control knob until the line on the control knob is aligned with 'OFF' on the control panel. Always make sure the control knob is in the 'OFF' position when you have finished using the hotplate burners – see Fig. 7.

**WARNING**

- Glass lids may shatter when heated. Turn off the hotplate and allow it to cool before closing the glass lid.
- Remove all spillage from the surface of the glass lid before opening.

Do's And Don'ts

- DO read the instructions carefully before first use of the appliance
- DO clean the appliance regularly.
- DO remove spills as soon as they occur.
- DO check that controls are in the 'OFF' position when finished.
- DO turn pan handles away from the front to avoid accidents
- DO NOT allow children near the appliance when in use.
- DO NOT allow fats or oils to build up on the hob surface.
- DO NOT use abrasive cleaners or powders to clean the surfaces of the appliance.
- DO NOT under any circumstances use the appliance as a space heater.
- DO NOT reach over a lit appliance to gain access to overhead storage cabinets

**WARNING**

- Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

OPERATION

Leaks

If a smell of gas becomes apparent, the supply should be turned off at the cylinder **IMMEDIATELY**. Extinguish naked lights including cigarettes and pipes. Do not operate electrical switches. Open all doors and windows to disperse any gas. Propane gas is heavier than air; any escaping gas will therefore collect at a low level. The strong unpleasant smell of gas will enable the general area of the leak to be detected. Check that the gas is not escaping from an unlighted appliance. Never check for leaks with a naked flame.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing.

- Yellow tipping of burner flame.
- Sooting of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight
- Burners extinguished by cupboard doors.
- Gas valves that are difficult to turn



WARNINGS

- **DO NOT** store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **NEVER** use the appliance as a space heater, either in marine craft, caravans or motor homes.
- **NEVER** check for leaks with an open flame

INSTALLATION

Regulations and Standards

In your own interest of safety, gas appliances should be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims. This appliance shall be installed in accordance with the manufacturers installation instructions, local and state codes or, in the absence of such codes, with the Standard for Recreational Vehicles, **ANSI A119.2**.

Data label

The data label is located on the underside of the hob. Ensure that the gas supply is Propane. This appliance is designed for use with Propane gas **ONLY**, do **NOT** convert for other gases.

Ventilation – All Models

This appliance is suitable for installation into RVs. In all cases the national standards with regard to ventilation for the particular vehicle into which the appliance is to be installed must be adhered to.

It is recommended the appliance be installed into an enclosure having a gas escape hole beneath the appliance. The gas escape hole must vent to the outside and have a cross-sectional area between 3 in² and 6 in² and should be baffled to prevent direct draught to the appliance.

Location – All Models

This appliance may be installed in a kitchen/kitchen diner but **NOT** in a room containing a bath or a shower. LP gas appliances must not be fitted below ground level. e.g. basement.

A direct distance of 8 in must exist between the edge of the burner and combustible material unless protected by a layer of non-combustible material – see **FIG. 8**.

For models with a glass lid, the distance to the rear of the appliance can be reduced to 4 1/2 in

This appliance must be positioned free from drafts, which may affect the combustion, and in a manner that will prevent the accumulation of unburnt gas. When in use ensure that air vents are not inadvertently blocked or shut off.

The underside of the appliance must be shielded. It is recommended that the shield is fabricated from non-combustible material, but if the enclosure is manufactured from combustible material, then a minimum air space of 100mm must exist between the material and the lowest part of the appliance. **THIS AIR SPACE MUST BE WELL VENTILATED**

It is recommended any cupboards located beneath the appliance be sealed to prevent a gas escape entering the living area.

IMPORTANT – ALL APPLIANCES

- The maximum depth of overhead cabinets installed above the HOB must **NOT** exceed 13 in – see **FIG. 8**. All combustible materials such as curtains and shelves must be kept well clear of the appliance, and their installation should meet all relevant local and state regulations/standards in force.
- 30 inches is the *minimum vertical distance to combustible material* above the cooktop. This distance may be reduced by using non-combustible construction in accordance with table 5.6.6.5 Vertical Clearances to Combustible Material or Metal Cabinets in ANSI 119.2 2005.

INSTALLATION

Fixing – All Models

All models are fixed to the worktop by corner clamps – see **FIGS. 9, 10 & 11** for details of their location and worktop cutout requirements.

Gas Connection

3/8 in NPT to 3/8 in Dia Flared pipe
A 3/8 in NPT to 3/8 in Dia Flared pipe fitting provides the gas inlet connection on the underside of the appliance. It is recommended that the appliance be connected by copper tubing, a rubber or hose connection must not be used. After connection the appliance must be tested for soundness.

This appliance is suitable for use on :

Propane Gas Only	11 in wc (27.4mbar)
Max regulator inlet pressure	½ in psi (34.5mbar)
Regulator supply pressure	12 in wc (30.0mbar)
Manifold working pressure	11 in wc (27.5mbar)

It is important that the regulator should be set to the correct pressure for the type of gas being used. Excessive pressure must not be permitted.

If the flame on the burners has a tendency to lift, it is probable that the line pressure is too great. Should there be excessive yellow tips (resulting in sooting) then it is probable that the line pressure is too low. In either case, do not use until the line pressure has been checked.

The burners on this appliance have fixed aeration and no adjustment is necessary.

Models with 12Volt Spark Ignition

Connection to the 12volt electrical supply of the recreational vehicle is made via the spade terminals located on the spark ignition generator. A supply cord terminating in sheathed spade connectors is recommended.

All Models – Pressure Testing

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of ½ psi (3.5kPa).

The appliance must be isolated from the gas supply system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5kPa).

When satisfied with the appliance and after instructing the user on the correct method of operation, these instructions MUST be left with the appliance. If the appliance fails to operate correctly after all checks refer to the authorised service provider in your area.

IMPORTANT

- After installation the appliance **MUST** be tested for soundness
- Test ALL burners on high and low flame for flame stability.
- The gas supply input pressure **MUST NOT** rise or fall significantly from nominal when ALL appliances connected to the supply are operated simultaneously.

MAINTENANCE & SERVICING

IMPORTANT

- All servicing must be carried out by a Thelford Authorized Service Centre
- After each service the appliance must be checked for gas soundness

This appliance needs little maintenance other than cleaning. All parts should be cleaned using warm soapy water. Do not use abrasive cleaners, steel wool or cleansing powders. When cleaning the burner ring it is essential to ensure that the holes do not become blocked.

The control knobs are a push fit and can be removed for cleaning. They are interchangeable without affecting the sense of operation.

Who To Contact

For service, please contact your authorised local Service Agent giving full details of the model, serial number and date of purchase.

All Models Leak Detection Test Method

Leak testing of the appliance shall be conducted according to the manufacturer's instructions. In your own interest of safety the following procedures should only be carried out by an approved competent person. Before commencing any leak testing isolate the appliance from the gas supply. For each test the system should be pressurized via the pressure test point located on the end of the manifold.

1. Leak testing of manifold

Pressurize the system – max 60 in wc (150mbar). Verify gas soundness of manifold – ie no pressure loss.

2. Leak testing control valves

Turn all control valves to High (max) setting. Pressurize the system – max 60 in wc (150mbar). Verify all control valves are gas sound – ie no pressure loss.

3. Leak testing individual control valves and pipe work

Turn on the control valve to be tested to a High setting. Pressurize the system – max 60 in wc (150mbar). Temporarily block the respective burner jet and depress the control valve knob. Verify the control valve and pipework to the respective burner are gas sound – ie no pressure loss. Repeat for each of the control valves and gas circuit.

In all cases if a leak is detected its location should be established by using leak detector spray following which remedial action should be taken.

Service Instructions

1. **Disconnect from gas supply**
Isolate the gas supply and disconnect inlet pipe to regulator.
2. **Remove hob**
Disconnect from gas supply (1). Disconnect 12v power wires to spark generator. Release the worktop clamps (see Figs. 10 & 11) from beneath the appliance and lift and place the hob onto a suitable surface.
3. **Control replacement**
Disconnect from gas supply (1). Remove hob (2). Unscrew the corresponding burner feed pipe and thermocouple and remove from the control tap. Remove the two saddle screws retaining the corresponding control tap to the manifold. Lift out the control tap and fit on the replacement. Refit the saddle screws, burner feed pipe and thermocouple.
4. **Spark Ignition (where fitted)**
Disconnect from gas supply (1). Disconnect 12v power wires to spark generator. Remove appliance from housing (2).
12v Spark Generator replacement - Located on the underside of appliance. Remove all electrode wires. Unscrew and/or unclip the spark generator and lift off the unit.
Spark Ignition Wires – Pull off the fixing clip on the burner and remove electrode from the burner cup. Trace the electrode wire back to the generator and pull off the connector.
5. **Hob burner injector**
Lift off the panrest and remove the two screws retaining the burner spreader. Lift off the burner spreader to gain access to the injector. A box spanner or miniature socket should be used to unscrew the injector from the burner cup. See Figs. 1, 2, 3, 4, 5 & 6 for details of injector size used on specific model.
6. **Thermocouple replacement**
Disconnect from gas supply (1), remove hob (2). Lift off the panrest and remove the two screws retaining the burner spreader. Lift off the burner spreader and release the two screws retaining the burner cup. Release the thermocouple from the control tap and remove the retaining nut from the burner cup.