

SPINFLO

by THETFORD

BUILD-IN COOKING HOB FOR USE WITH PROPANE GAS SERIES 160 SERIES 960 SERIES 920 SERIES 930 SERIES 921 SERIES 910

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6

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FOR
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THETF
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UMER
HOT
LINE
1-800-
543-12
19

SPINFLO
LIMITED.
19
Oakham
Drive,
Parkwood
Industrial
Estate
Rutland
Road,
Sheffield
S3 9QY,
ENGLAN
D.

TEL: +
44 (0)
114 273
8157
FAX:
+44 (0)
114 275
3094

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
flammabl
e vapors
and
liquids in
the
vicinity
of this or
any other
applianc
e.

WH
AT
TO
DO
IF
YOU
SME
LL
GAS

- Do
not
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- Do
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- Do
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use
any
phone
in
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recrea
tional
vehicle

- Clea
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occ
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nts.

- Turn
off the
gas

**supply
tank
valve(s)
) or
main
gas
supply.**

•

**Imme
diatel
y call
your
gas
suppli
er for
instructi
ons.**

**If you
cannot
reach
your
gas
suppli
er, call
the fire
depart
ment.**

**Have the
gas system
checked
and leakage
source
corrected
by a
qualified
installer,
service
agency,
manufactur**

2
FIG. 1
FIG. 3
0.0

er or dealer
or the gas
supplier.

TOPLI
NE
SERIE
S 160
MODE
L
RANG
E
S-HB1
6000Y

External Dimensions (W x D x H) Burners (LPG)
21 1/2 x 19 x 4 1/8 in
Injector Size
Bypass Size
Spark Ignition
(Optional)

2 x 5460Btu/hr + 1 x 8530Btu/hr Sabaf Ref: 2 x 67 Jets & 1 x 81 Jets Sabaf Ref 2 x 34 Jets & 1 x 45 Jets 12 Volt DC

Burners (LPG)

Injector Size

Bypass Size

Spark Ignition

(Optional)

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
2 x 5460Btu/hr
+ 1 x
8530Btu/hr
Sabaf Ref 2 x
67 Jets & 1 x
81 Jets Sabaf
Ref 2 x 34 Jets
& 1 x 45 Jets
12 Volt DC

FIG. 2

FIG. 4

€

€

TOPLINE SERIES 921

MODEL RANGE S-HB92100Y

External Dimensions (W x D x H)

Burners (LPG)

Option 1

Burners (LPG)

Option 2

Injector Size

Option 1

Injector Size

Option 2

Bypass Size

Option 1

Bypass Size

Option 2

(Optional)

26 x
12 x
3 3/4
in
2 x
5460
Btu/hr
1 x
8530Btu/
hr + 1 x
5460Btu/
hr Sabaf
Ref 2 x

TOPLINE SERIES 960 MODEL RANGE **S**-HB96000Y
External Dimensions (W x D x H) **Burners (LPG)**

Injector Size

Bypass Size

Spark Ignition

(Optional)

3

Spark Ignition

FIG. 5

TOPLINE **SERIES** 920 MODEL RANGE **S**-HB92000Y

FIG. 7

CONTROL **POSITIONS** - ALL **MODELS**

OFF

OFF

HI

LITE

FULL RATE

OFF

HI

LITE

LOA

LOW RATE

OFF

HI

LITE

00000400200220

External Dimensions (W x D x H)

20/2 x 14 x 3/4 in

Burners (LPG)

Option 1

2 x 5460Btu/hr

Burners (LPG)

Option 2

Injector Size

67 Jets

Sabaf

Ref 1

x 67

Jets &

1 x

81

Jets

Sabaf

Ref 2x

34

Jets

Sabaf

Ref 1 x

34 Jets &

1 x 45

Jets 12

Volt DC

19/16

x

16/4

x 3/4

in

2 x 5460Btu/hr

& 1 x

8530Btu/hr

Sabaf Ref 2 x

67 Jets & 1 x

81 Jets Sabaf

Ref 2 x 34 Jets

& 1 x 45 Jets

12 Volt DC

Option 1

1 x 8530Btu/hr + 1 x 5460Btu/hr Sabaf Ref 2 x 67 Jets

Injector Size

Option 2

Bypass Size

Option 1

Bypass Size

Option 2

Spark Ignition

(Optional)

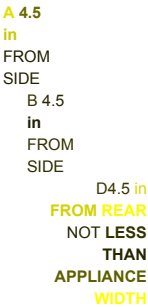
Sabaf Ref 1 x 34 Jets & 1 x 45 Jets 12 Volt DC

Sabaf Ref 1 x 67 Jets & 1 x 81 Jets Sabaf Ref 2 x 34 Jets

APPLIANCE LOCATION

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

FIG. 8



E

F1 in FROM FRONT

FIG. 6

TOPLINE SERIES 910 MODEL RANGE S-HB91000Y

External Dimensions (W x D x H)

10 x 13 x 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

A

13 in

E

18 in

30 in MIN.

Note:

D
B
18 5/8 in
FIG 9a

19 9/64 in
18 5/8 in

WORK
TOP
CUTO
UT
DETAI
LS

(All
dime
nsion
s in
inche
s)

SERIES 160 WORKTOP CUTOUT FOR FLUSH MOUNT SEAL

21 23/32 in
21 13/64 in
6 31/32 in
5 7/8 in
LR8 37/64 in
12.6°

●
INTER
SECTION
OF RADII
POINTS

R3 1/2 in
70.1
FIG. 9b

18 7/8
in
16 1/16
in

R50 1/2 in
1/4 in
R50 15/64 in
15/64 in

R3 1/4 in
R8 21/64 in
SECTION A-A

SERIES 160 WORKTOP CUTOUT FOR SURFACE MOUNT SEAL

R50 15/64 in

7
21 13/64 in

6 31/32
in

the
minimu
m
vertical
distanc
e
to
combu
stible
materi
al
above

the cooktop. This
distance may be
reduced by using
non-combustibl
e construction in
accordance with
table 5.6.6.5
Vertical
Clearances to
Combustible
Material or **Metal**
Cabinets in ANSI
119.2 2005.

R3 1/4
in
R8
21/64 in

12.6°
70.1°

5 7/8 in

INTERSEC
TION
OF RADI
POINTS

-63/64 in
5 15/16 in--

L-63/64 in
5 15/16 in-

R4 15/16 in
4 OFF Ø3/8 in
SERIES 960 SERIES 930

24
13/16
in
23 1/16
in
22
1/16 in

4 OFF Ø3/8 in
SERIES 921
8
WOR
KTOP
CUTO
UT
DETAI
LS

(All
dime
nsion
s in
inche
s)

14 1/2 in
16 5/32 in

o

8 1/16 in
9 3/32 in
10 13/16 in

19 in
17 9/16 in
16 1/2 in
4 OFF Ø3/8 in
SERIES 920

12 in
10 5/8
in
9 3/4 in

4 OFF Ø3/8 in
SERIES 910
6 3/4 in

7 5/8 in
8 13/16 in

10 in
11 1/16 in
12 3/4 in

WORKTOP FIXING METHOD

FIG. 10
SERIES 160 - SEAL OPTIONS

37/8 in

SURFACE MOUNT SEAL
WORKTOP
FLUSH MOUNT SEAL
1/4 in

41/8 in

CLAMP
CLAMP

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

GLASS
HOB

3/16 in

STICK ON
SEAL
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 maybe 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 hotplate.

Gas Category - All Models

PROPANE gas only

11 in wc (27.4mbar)

WORKTOP
LOCKING NUT
IMPORTANT

THIS
APPLIAN
CE IS
SUITABL
E FOR
USE
WITH
PROPAN
E AND
SHOULD
NOT BE
USED ON
ANY
OTHER
GAS

USE
ONLY
THE
GAS
PRES
SURE
S
SPECI
FIED
ABOV
E

IF NOT
INSTALLED TO
INSTRUCTION
S DETAILED
HEREIN, WE
THE
MANUFACTUR
ER CAN NOT
BE HELD
RESPONSIBLE
FOR ANY
PROBLEMS
THAT
OCCUR, OR
POOR
PERFORMA
NCE EITHER
PERCEIVED
OR

OPERATION
OPERATION
WARNING

The
applianc
e is NOT
intended
for use
by young
children
or infirm
persons

,
without
supervi
sion

Glass
lids
may
shatte
r
when
heate
d.
Turn
off all
burner
s

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
of the burner.

Do's And Don'ts

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.

read the
instructio

ns
carefully
before
first use
of the
applianc
e clean
the
applianc
e
regularly

remov
e
spills
as
soon
as
they
occur.

check that
controls are
in the 'OFF'
position
when
finished.
turn pan
handles
away from
the front to
avoid
accidents
allow
children
near the
appliance
when in
use.

DO
DO
DO
DO
DO NOT
DO NOT
DO NOT
DO NOT
DO NOT

allow fats or oils to build up on the hob surface.

use abrasive cleaners or powders to clean the surfaces of the appliance. under any circumstances use the appliance as a space heater. reach over a lit
appliance to gain access to overhead storage cabinets

Small
burner

: 82 in

;

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

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
connecte
d and
turned
on. In the
event of
a gas
smell
turn off
at gas
cylinder/
mains
and

contact
supplier.

2.

Flame

super

vision:

Each

burner

is

contro

lled

individ

ually

and is

monit

ored

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

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

1.2

OPERATION

INSTALLATION

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.

Sooti
ng of
cooki
ng
utensi
ls.

Burner
s not
igniting
properl
y.

Burner
s
failing
to
remai
n

align
Burner
doors
extinguish
caused 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

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.

13

14

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
Conn
ection
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
appli
nce is
suitabl
e for
use
on :

Propan
e
Gas
Only

11 in wc (27.4mbar)

Max regulator inlet pressure Regulator supply pressure

Manifold working pressure

1/2 in psi (34.5mbar) 12 in wc (30.0mbar) 11 in wc (27.5mbar)

It is
importan
t that the
regulator
should
be set to
the
correct
pressure
for the
type of
gas
being
used.
Excessiv
e
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 1/2 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 1/2
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.

MAINTENANCE & SERVICING
IMPORTANT

All servicing must be carried out by a Thetford 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

max 60 in wc

Turn all
control
valves to
High
(max)
setting.
Pressuriz
e the
system
(150mba
r). Verify
all
control
valves
are gas
sound -
ie no
pressure
loss.

3.
Leak
testing
individ
ual
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
soundie 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.
IMPORTANT

After
install
ation
the
applia
nce
MUST
be
tested
for
sound
ness
Test
ALL
burner
s on
high
and
low
flame
for
flame
stabilit
y.
The gas
supply
input
pressure
MUST
NOT rise
or fall
significan
tly from
nominal
when
ALL
applianc
es
connect
ed to
the
supply
are
operate
d
simultan
eously.

15
16
1
MAINTENANCE & SERVICING
Service Instructions
1.
Disco
nnect
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)

Disconn
ect from
gas
supply

(1).

Disconn
ect 12v

power
wires to

spark
generato

r.

Remove
appliance

from
housing

(2).

12v

Spark

Generat

or

replace
ment

Located

on the

undersid

e of

appliance

e.

Remove

all

electrod
e wires.

Unscrew

and/or

unclip

the

spark

generato

r 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
generato
r and pull
off the
connecto
r.

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.



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