THOR KITCHEN

GORDON RAMSAY COLLECTION

USE + CARE MANUAL

RANGETOPS

RST36/LP | RST36B/LP | RST36W/LP

RST48/LP | RST48B/LP | RST48W/LP



REV.092026

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THOR KITCHEN®

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SAFETY INFORMATION

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠ 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 building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

⚠ WARNING

GENERAL SAFETY INSTRUCTIONS

⚠ WARNING

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

- Use this appliance for its intended purpose as described in this owner's manual.
- Have your rangetop installed and properly grounded by a qualified installer in accordance with the provided installation instructions.
- Any adjustment and service should be performed only by a qualified gas rangetop installer or service technician. Do not attempt to repair or replace any part of your rangetop unless it is specifically recommended in this manual.
- Your rangetop is shipped from the factory set for use with natural gas or propane (LP) gas. It can be converted for use with either. If required, these adjustments must be made by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.
- Have the installer show you the location of the rangetop gas shut-off valve and how to turn it off if necessary.
- Plug your rangetop into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.

- Before performing any service, unplug the rangetop or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Be sure all packing materials are removed from the rangetop before operating to prevent ignition of these materials.
- Avoid scratching or impacting glass displays. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire, or cuts may occur.

⚠ WARNING

GENERAL SAFETY INSTRUCTIONS

- Do not leave children alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.

⚠ CAUTION

- Do not store items of interest to children in cabinets above a rangetop - children climbing on the rangetop to reach items could be seriously injured.
- Never block the vents (air openings) of the rangetop. They provide the air inlets and outlets that are necessary for the rangetop to operate properly with correct combustion. Air openings are located at the rear of the rangetop.
- Use only dry pot holders-moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch surface burners or burner grate. Do not use a towel or other bulky cloth in place of pot holders.
- Do not touch the heating elements. These surfaces may be hot enough to burn even though they are dark in color. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the burners, grates, high shelf surface.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at IsItDoneYet.gov and fsis.usda.gov. Use a food thermometer to take food temperatures and check several locations.
- Do not allow anyone to climb, stand or hang on the rangetop. They could damage the appliance.
- Keep the ventilator hood and grease filters clean to maintain good venting and to avoid grease fires. Turn the ventilator OFF in case of a fire or when intentionally "flaming" liquor or other spirits on the rangetop. The blower if in operation, could spread the flames.

⚠ WARNING

This appliance contains chemicals known to the State of California to cause cancer and/or reproductive harm, and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

COMMONWEALTH OF MASSACHUSETTS

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gas fitter, qualified or licensed by the state, province, or region where this appliance is being installed.
- Use only gas shut-off valves approved for use within the state, province, or region where this appliance is being installed.

SAFETY INFORMATION

⚠ WARNING

KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGETOP

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials near the rangetop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the rangetop. Grease on the rangetop may ignite.

⚠ WARNING

IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

⚠ WARNING

RANGETOP SAFETY INSTRUCTIONS

⚠ WARNING

NEVER Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.

- If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use the minimum amount of oil when using a shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size and avoid pans that are unstable or easily tipped. Select cookware that is matched to the size of the burner. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flame may be hazardous.
- Always use the HI position when igniting the top burners and make sure the burners have ignited.

- When using glass/ceramic cookware, make sure it is suitable for cooktop service; others may break because of sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the rangetop without extending over nearby burners.
- Do not use a wok with a round metal support ring. The ring may trap heat and block air to the burner resulting in a carbon monoxide hazard.
- Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.
- Do not use aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.

How to Remove Protective Shipping Film and Packaging Tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

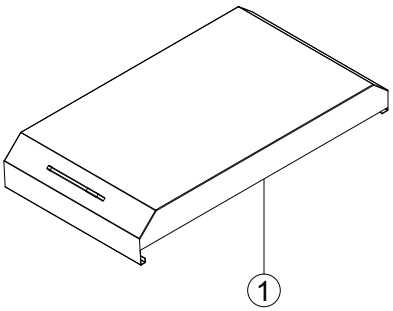
NOTE: The adhesive must be removed from all parts. It cannot be removed if it is baked on.

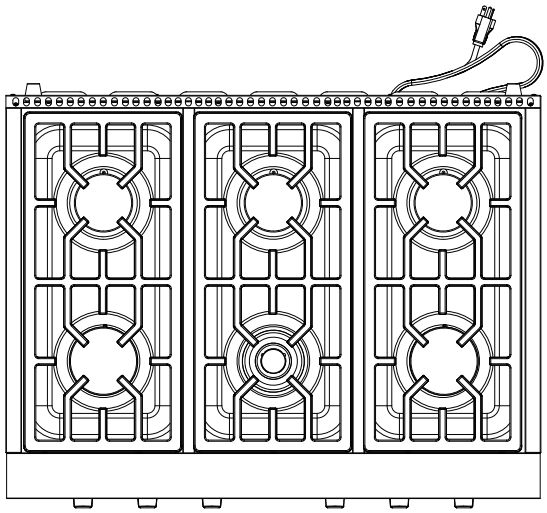
USING THE RANGETOP

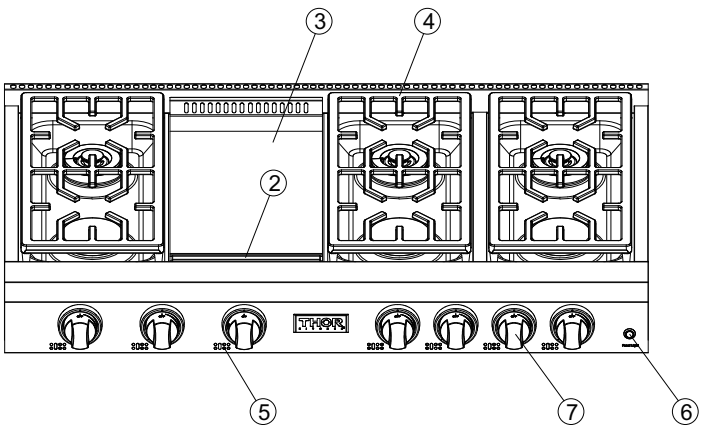
USING THE RANGETOP

Features

(Not all features are on all models. Appearance may vary.)

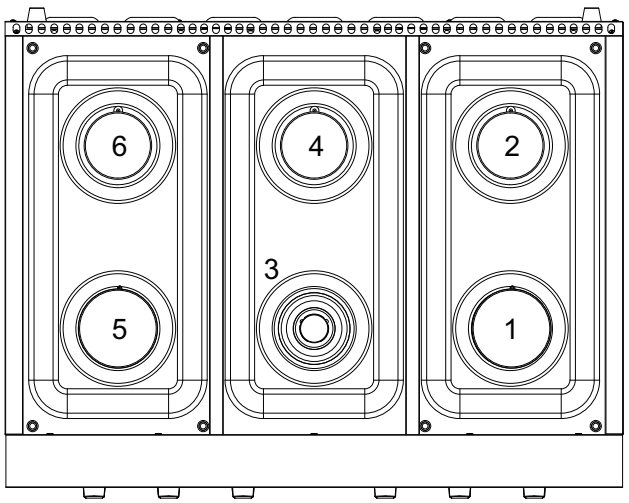






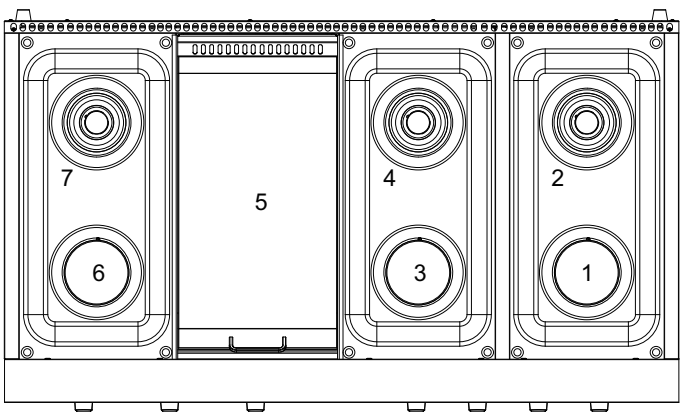
USING THE RANGETOP

For RST36 model



Configuration				
Burnerlocation		BTU	NG Orifice size (mm)	LP Orifice size (mm)
1	Front right	18000	1.97	1.28
2	Rear right	12000	1.57	1.03
3	Front middle	15000	0.38/1.65	0.34/1.07
4	Rear middle	12000	1.57	1.03
5	Front left	18000	1.97	1.28
6	Rear left	12000	1.57	1.03

For RST48 model



Configuration				
Burnerlocation		BTU	NG Orifice size (mm)	LP Orifice size (mm)
1	Front right	18000	1.97	1.28
2	Rear right	15000	0.38/1.65	0.34/1.07
3	Front middle	18000	1.97	1.28
4	Rear middle	15000	0.38/1.65	0.34/1.07
5	Griddle	15000	1.70	1.16
6	Front left	18000	1.97	1.28
7	Rear left	15000	0.38/1.65	0.34/1.07

USING THE RANGETOP

IN CASE OF A POWER FAILURE

In the event of a power failure. The surface burners may be lit with a match. Using extreme caution, hold a lit match near the ports beneath the surface burner cap, then slowly turn the knob to the HI position. Once lit, surface burners will continue to operate normally.

SURFACE BURNERS

Lighting a Surface Burner

⚠ WARNING

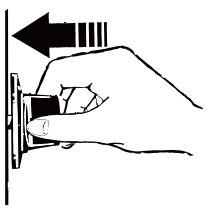
Burners should be operated only when covered by cookware. Burner flames not covered by cookware present a risk of fire or clothing ignition. Never let flames extend beyond the sides of the cookware. Failure to comply may result in serious injury.

Make sure all burners are in their correct locations and fully assembled before attempting to operate any burner. Select a burner and find its control knob. Push the knob in and turn it to the HI position.

You will hear a clicking noise—the sound of the electric spark igniting the burner. When one burner is turned to HI, all burners will spark. Sparking will continue as long as the knob remains at HI. Once gas is ignited, turn the knob to adjust the flame size.

Automatic Reignition

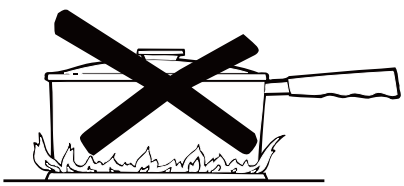
The burners on this rangetop will automatically relight if the flame goes out.



Push the control knob in and turn it to the HI position.

Selecting a Flame Size

Watch the flame, not the knob, as you adjust heat. When rapid heating is desired, the flame size should match the size of the cookware you are using. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.



These flames are too large for the pot

Using the Surface Burners

NOTES:

Your rangetop has sealed gas burners that offer convenience, cleanability and flexibility for a wide range of cooking applications.

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. Damage to the product may occur.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.

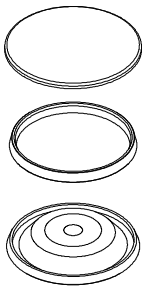
SURFACE BURNERS (cont.)

Types of Surface Burners

Single-Flame Stacked Burner:

Use this burner for general cooking purposes.

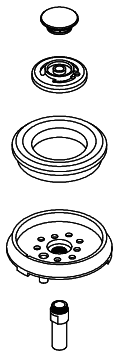
Size cookware appropriately to the flames.



Dual-Ring Burner:

Use this burner for large cookware or

for simmering applications.



Dual-Flame Stacked Burners

The flame-stacked burner on the cooktop features two sets of nested flames: the inner flame is the low-simmer flame, and the outer flame is the main flame.

Dual-Flame Stacked Burners

The dual-flame stacked burners feature two sets of nested flames: a lower inner flame for low-temperature simmering and an upper outer flame for high-heat cooking.

Simmering (LO):

When set to LO, only the inner flame is activated. This precise low-heat setting allows you to simmer delicate sauces, melt chocolate, or keep food warm without burning.

Cooking (MED to HI):

Turning the knob from LO to MED activates both the inner and outer flames simultaneously, delivering maximum heat. Use HI for rapid boiling, searing meats, or cooking with large-diameter cookware.

CARE AND CLEANING

CARE AND CLEANING

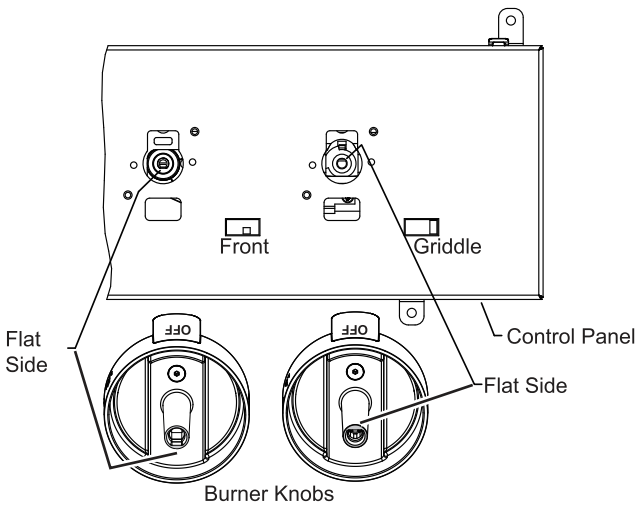
Be sure electrical power is off and all surfaces are cool before cleaning any part of the rangetop.

CONTROL PANEL AND KNOBS

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth. Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel because they will damage the finish.

For easier cleaning, the control knobs may be removed by pulling them directly outwards once the knobs are in the OFF position. Do not pull knobs up or down or hang objects on them. This can damage the gas valve shaft. See the Surface Burner section for a detailed view of these knobs. The knobs can be washed by hand with soap and water.

When removing burner knobs, remember their location. The knobs are not interchangeable, these knobs must be placed in the same location after cleaning. See the Surface Burner section for a detailed view of these knobs. To replace knobs after cleaning, align the bottom of the knob with the matching clip orientation to the shaft inside the bezel. Push knob until completely seated. Use a soft, non-abrasive cloth to clean the inside of the bezel. Do not remove diffuser film. Do not expose to moisture or it will damage lighting electronics.



RANGETOP EXTERIOR

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the cooktop surface. Clean with a mild soap and water or a 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as hot surfaces cool, Then clean and rinse.

CARE AND CLEANING

Stainless Steel

Do not use a steel wool pad; it will scratch the surface. To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface. Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge. To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Consumer Support section for further information.

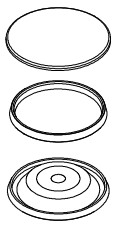
SINGLE-FLAME STACKED AND DUAL-FLAME BURNERS

CAUTION

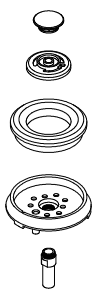
DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS IN PLACE.

Surface burners should be cleaned routinely, especially after bad spillovers, which could clog the slots and holes in the burner heads.

The electrode is located at the rear of each burner. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result.



Single-flame Stacked



Dual-flame Burners

To remove the burner parts:

1.Turn all controls OFF before removing any burner parts.

2.When cool, you may lift off the burner grates, burner caps and burner heads for easier cleaning. Do not remove the burner bases.

NOTE: Be sure to replace the burners in the same location and orientation.

CARE AND CLEANING

Cleaning the brass burner caps

Thor kitchen burner caps are constructed of 100% brass, so that you can take advantage of the natural thermal properties of this premium quality material to elevate your cooking experience.

Real brass has a natural patina that builds up over time as it is exposed to heat and the atmosphere. This patina and deeper brass hue are formed to protect the burners from corrosion. This oxidation process is to be expected and ensures that your brass burners will withstand even the highest temperatures.

To remove burnt-on grease from the caps and restore the beautiful brass look, soak the caps in a solution of 1 cup water and 1 tbsp white vinegar for up to 18 hours or 1 cup water and 1/3 cup white vinegar for up to 1 hour. Wipe with a soft cloth. Do not clean with a metallic brush, as this can damage the brass.

If you do not like the appearance of the brass caps, you may remove the brass insert on the dual stack burner and replace with the optional black enamel caps for the multi-ring burner, which are included with your product.

Cleaning the Burner Heads

Lift off burner parts only when cool. Wash in hot, soapy water.

To remove burned-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For more stubborn stains, use a plastic scouring pad or toothbrush.

If the spill goes inside the burner head assembly, wash it under running water and shake to remove excess water.

After Cleaning

Before replacing the burner parts, shake out excess water and then dry them thoroughly.

To replace the burner parts for Multi-Ring:

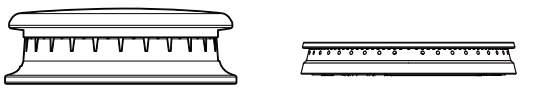
Align the burner head as shown. Pass the igniter through the opening in the burner head while ensuring the ignitor arrow is pointing toward the ignitor. Make sure the burner lies flat. Install the burner caps taking care to check that they lie flat on the burner head. Check burner operation to ensure uniform, blue flame around the burner. If there are yellow or uneven flames, immediately turn the burner off, let it cool, and readjust the burner and burner caps.

To replace the burner parts for Dual Flame:

Make sure that the burner parts are replaced in the correct location and orientation.

1.Replace the burner head on top of the burner base, making sure that the hole in the burner head is properly aligned with the electrode in the burner base. A small gap between the base and head is normal.

2.Place the burner cap on top of the burner head. Make sure that the burner cap is properly seated on the burner head.



Burner cap properly seated



Burner cap not properly seated

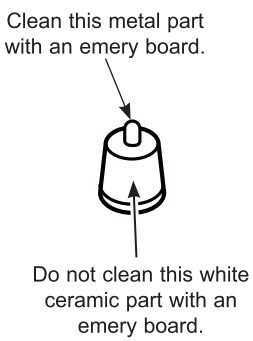
SPARK IGNITER AND ELECTRODES

The electrode of the electronic ignition system is positioned at the rear of the burner base. When cleaning the cooktop, be careful not to snag the igniter with your cleaning cloth. Damage to the igniter could occur.

Be careful not to push in a control knob while cleaning. It could cause the igniter to spark.

Make sure that the white ceramic igniters on the cooktop are dry and clean. Clean the metal portion of the electrode with a soft cloth or emery board.

Do not attempt to remove the electrode from the cooktop.



TROUBLESHOOTING

TROUBLESHOOTING TIPS

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Cause	What To Do
Burners do not light	Plug on rangetop is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	Gas supply not connected or turned on.	See the Installation Instructions that came with your rangetop.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Burner parts not replaced correctly.	See the Care and Cleaning of the rangetop section.
	Burner slots near the electrode may be clogged.	Remove the burners and clean them. Check the electrode area for burned-on food or grease. See the Care and Cleaning of the rangetop section.
	Food residue on electrode	Lightly polish flat tip of electrode with nail file or sandpaper until shiny.
Top burners do not burn evenly	Improper burner assembly.	Make sure the burner caps are seated correctly. See the Care and Cleaning of the rangetop section.
	Burner slots on the side of the burner may be clogged.	Remove the burners for cleaning. See the Care and Cleaning of the range section.
Burner flames are very large or yellow	Improper air to gas ratio.	If rangetop is connected to Propane gas, contact the technician who installed your rangetop or made the conversion.

Warranty&Service

This appliance has been manufactured by Thor International, 10830 Ada Ave, Montclair, CA 91763 United States.

For Customer Service, please call (877) 288 - 8099

For the most up to date warranty and service policy, please refer to our website

WWW.THORKITCHEN.COM/WARRANTY-REGISTRATION

For in-warranty service requests, please visit our website at

WWW.THORKITCHEN.COM/SERVICE

Please Note: You must provide proof of purchase or installation date for any in-warranty service requests

We Stand Behind the Quality of Our Appliances.

Reliability and customer satisfaction are our top priorities. We offer a solid two-year warranty on both parts and labor. Enjoy professional-grade performance with the confidence that we've got you covered.

Warranty Registration Made Easy.

01 Scan the QR Code or visit thorkitchen.com/register-your-product.

02 Input your purchase and product information and select register.

03 That's it. You're all set. Enjoy!

Questions: service@thorinternational.com

WARRANTY

PARTS