

THOR
K I T C H E N[®]

USE + CARE MANUAL

GAS RANGES LRG MODELS

LRG2401U | LRG3001U

LRG3601U | LRG4807U



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Thank you for choosing THOR KITCHEN. This product has been manufactured by Thor International, 10830 Ada Ave, Montclair, CA 91762. This manual contains all the information you will need to install / use the product correctly and safely. Please read all the instructions prior using the product, and keep this manual in a secure place for future reference. Do not remove the attached adhesive identification label containing code, model number, manufacturer and other information from the product. This label will be used by the THOR KITCHEN authorized service representative in the event that your product needs servicing.

Nous vous remercions d'avoir choisi THOR KITCHEN. Cet appareil a été fabriqué par Thor International, 10830 Ada Ave, Montclair, CA 91762. Le présent manuel contient l'intégralité des consignes dont vous aurez besoin pour installer l'appareil correctement et en toute sécurité. Veuillez lire l'intégralité des consignes avant installation de l'appareil, puis conservez le présent manuel en lieu sûr afin de pouvoir vous y référer ultérieurement. Ne pas retirer de l'appareil l'étiquette d'identification adhésive qui contient le code, le numéro de modèle, le nom du fabricant et toutes autres informations. Ladite étiquette sera utilisée par le représentant du service après-vente agréé de THOR KITCHEN au cas où votre appareil nécessiterait réparation ou entretien.

Gracias por elegir a THOR KITCHEN. Este electrodoméstico fue fabricado por Thor International, 10830 Ada Ave, Montclair, CA 91762. Este manual contiene toda la información que necesitará para instalar y usar el electrodoméstico de manera adecuada y segura. Lea todas las instrucciones antes de instalar el electrodoméstico, y mantenga este manual en un lugar seguro para usarlo como referencia a futuro. No quite la etiqueta de identificación adhesiva que contiene el código, número de modelo, fabricante y otros datos del electrodoméstico. El representante de servicio autorizado por THOR KITCHEN usará esta etiqueta en caso de que su electrodoméstico requiera reparaciones.

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IMPORTANT INSTRUCTION

1.1 Critical safety information

WARNING: If the information in these instructions is not followed exactly, a fire or explosion can 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

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.

⚠ WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so can result in carbon monoxide poisoning and overheating of the oven.

IMPORTANT INSTRUCTION

⚠ WARNING

- A child or adult can tip the appliance and be killed.
- Install the anti-tip device to the wall/floor (see **Installation manual**). Verify the anti-tip device has been properly installed and engaged with the back of the appliance.
- Engage the appliance to the anti-tip device by pushing that appliance all the way into the installation location. Ensure the anti-tip device is re-engaged when the appliance is moved.
- Re-engage the anti-tip device if the appliance is moved. Do not operate the appliance without the anti-tip device in place and engaged.
- See installation instructions for details.
- Failure to do so can result in death or serious burns to children or adults.

To check the installation of the anti-tip device:

1. Remove any items on the cooktop (21).
2. Grasp the top rear edge of the appliance and carefully attempt to tilt it forward.
3. Verify that the anti-tip device is engaged.

1.2 Signal words explanation

The following signal words are used in this manual

⚠ DANGER	This signal word indicates a hazardous situation which, if not avoided, will result in death or serious injury.
⚠ WARNING	This signal word indicates a hazardous situation which, if not avoided, could result in death or serious injury.
⚠ CAUTION	This signal word indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
CAUTION	This signal word indicates a hazardous situation which, if not avoided, could result in property damage.
NOTICE	This signal word is a preferred signal word to address tips and practices not related to personal injury.

1.3 Intended use

- This appliance is intended for cooking and preparing food.
- This appliance is intended for household use only.
- This appliance is intended to be used in dry indoor areas only.
- Only use the appliance as mentioned in this manual. Any other use is considered improper and may result in damage to property or injury to persons.
- Potential injury from improper use.
- The manufacturer or vendor cannot be held liable for damages or injury incurred through improper or incorrect use.

IMPORTANT INSTRUCTION

1.4 IMPORTANT INSTRUCTION

This user manual is part of this appliance, and contains important information on setup and use. Read this manual carefully, especially the **IMPORTANT INSTRUCTION chapter**, before using the appliance. Failure to do so may result in personal injury and/or damage to the appliance.

- Keep this manual for future use and reference. Make sure to include this manual when passing the appliance on to third parties. If you require a digital copy of this manual, please contact customer service.
- Installation of the appliance must conform with local codes or, in the absence of local codes, with ANSI Z223.1/NFPA 54 or, in Canada, CSA B149.1.
- It is recommended to electrically ground the appliance during installation in accordance with local codes or, in the absence of local codes, with NFPA 70 or CSA C22.1.
- The ventilation area is located at the back of the appliance. The back of the appliance should not be in direct contact with a wall/surface. Install the back spacers to the back of the appliance to maintain a proper area for ventilation.
- In the event of a power failure, do not attempt to use the appliance. If the power fails, always turn the oven off. If the oven is not turned off and the power returns, the oven may begin to operate again. Food left unattended could catch fire or spoil.
- The maximum depth of cabinets installed above the cooktop (21) is 13" (33 cm).
- Seal any openings in the wall behind the appliance and in the floor under the appliance.
- If there is a cabinet above the appliance, install a noncombustible material on the bottom of that cabinet in accordance with local codes or, in the absence of local codes, with ANSI Z223.1/NFPA 54 or, in Canada, CSA B149.1.
- Proper Installation - Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone - Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel - Loose-fitting or hanging garments should never be worn while using the appliance.
- User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on Appliance - Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulk cloth.
- Use Proper Pan Size - The appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings - Boilover causes smoking and greasy spillovers that may ignite.

IMPORTANT INSTRUCTION

- Protective Liners - Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for appliance-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface units - To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements - Heating elements should never be immersed in water.
- Use Care When Opening Door - Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers - Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Do Not Clean Door Gasket - The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not use a protective coating to line the oven and do not use commercial oven cleaner.
- Clean Only Parts Listed in Manual.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR SURFACES UNITS - Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cook-top and surfaces facing the cook-top.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN - Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surface of the appliance may become hot enough to cause burns - among these surface are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

⚠ WARNING Risk of fire and damage! Placing aluminum foil directly on the heating elements of the appliance can result in overheating, fires, and damage to the appliance. To prevent these risks, ensure that there is a safe distance and avoid direct contact between the heating elements and aluminum foil.

⚠ CAUTION Risk of injury! Do not store items of interest to children in cabinets above a appliance or on the backguard of a appliance - children climbing on the appliance to reach items could be seriously injured.

- It is recommended to disconnect the appliance and its individual shut-off valve from the gas supply piping system during any pressure testing of the gas supply piping system at test pressures in excess of 1/2 psi (3.5 kPa).
- It is recommended to isolate the appliance from the gas supply piping system by closing its individual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than of 1/2 psi (3.5 kPa).

IMPORTANT INSTRUCTION

- The appliance should not be installed with a ventilation system that blows air downward toward the appliance. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.
- Do not use an air curtain or other overhead appliance hood (equipment that operates by blowing a downward airflow onto a appliance) in conjunction with a gas appliance unless the hood and appliance have been designed and tested in accordance with ANSI Z21.1 or CSA 1.1, and designed and tested for combination use.
- The maximum gas supply pressure, test pressure and the supplied pressure regulator setting of the gas appliance supplied is as follows:

	LP (Liquid Propane) in wc	NG (Natural gas) in wc
Maximum gas supply pressure	13.0	10.0
Test pressure	≥11.0	≥6.0
Appliance pressure regulator setting for outlet pressure	10.0	5.0

- Leak testing of the appliance shall be conducted in accordance with these instructions (see **Installation manual**).
- A manual valve has to be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off the gas supply to the appliance.



WARNING

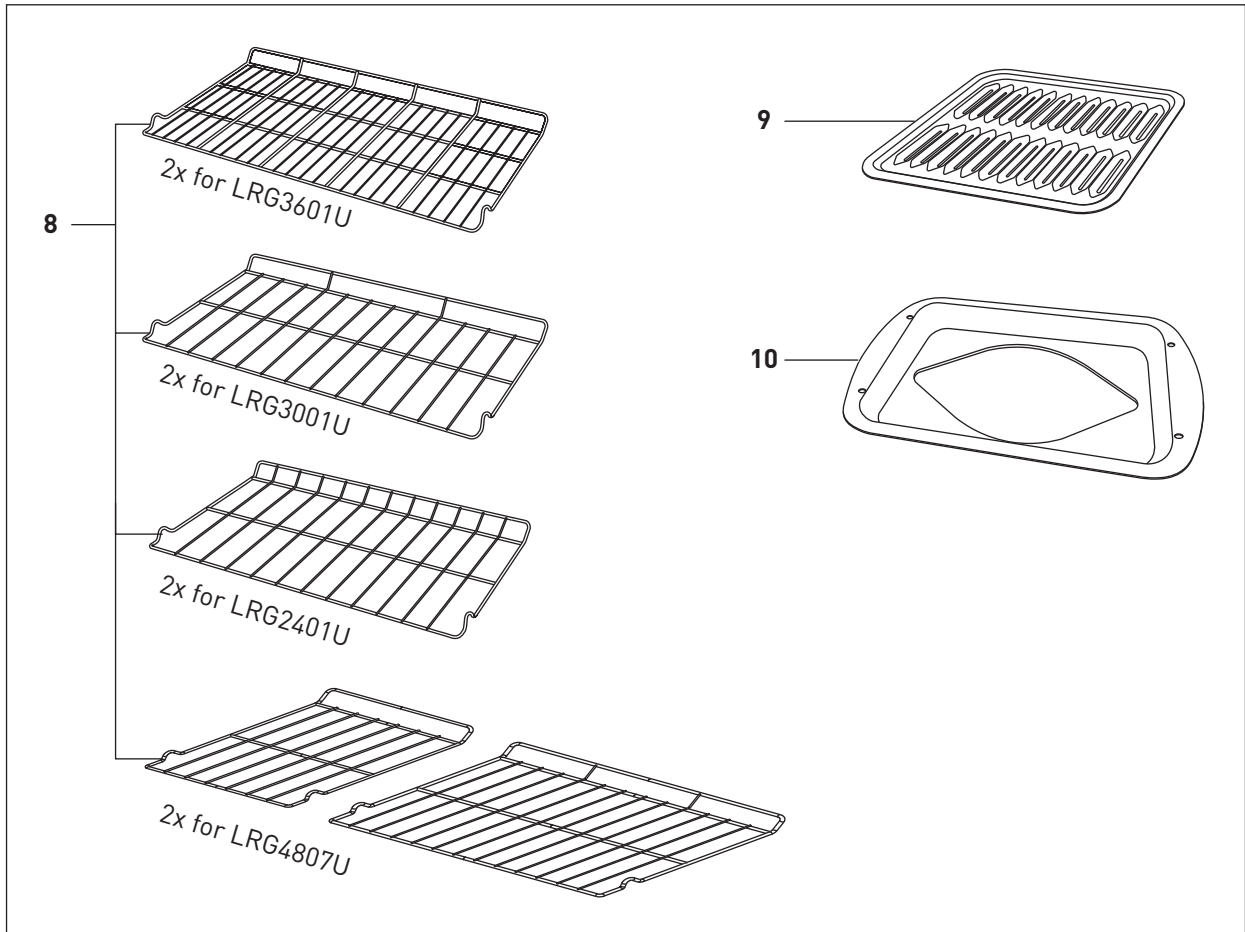
This appliance contains chemicals known to the State of California to cause cancer and/or reproductive harm, and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

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.
- A flexible gas connector, when used, must not exceed 3' (0.9 m).

1.5 Appliance description

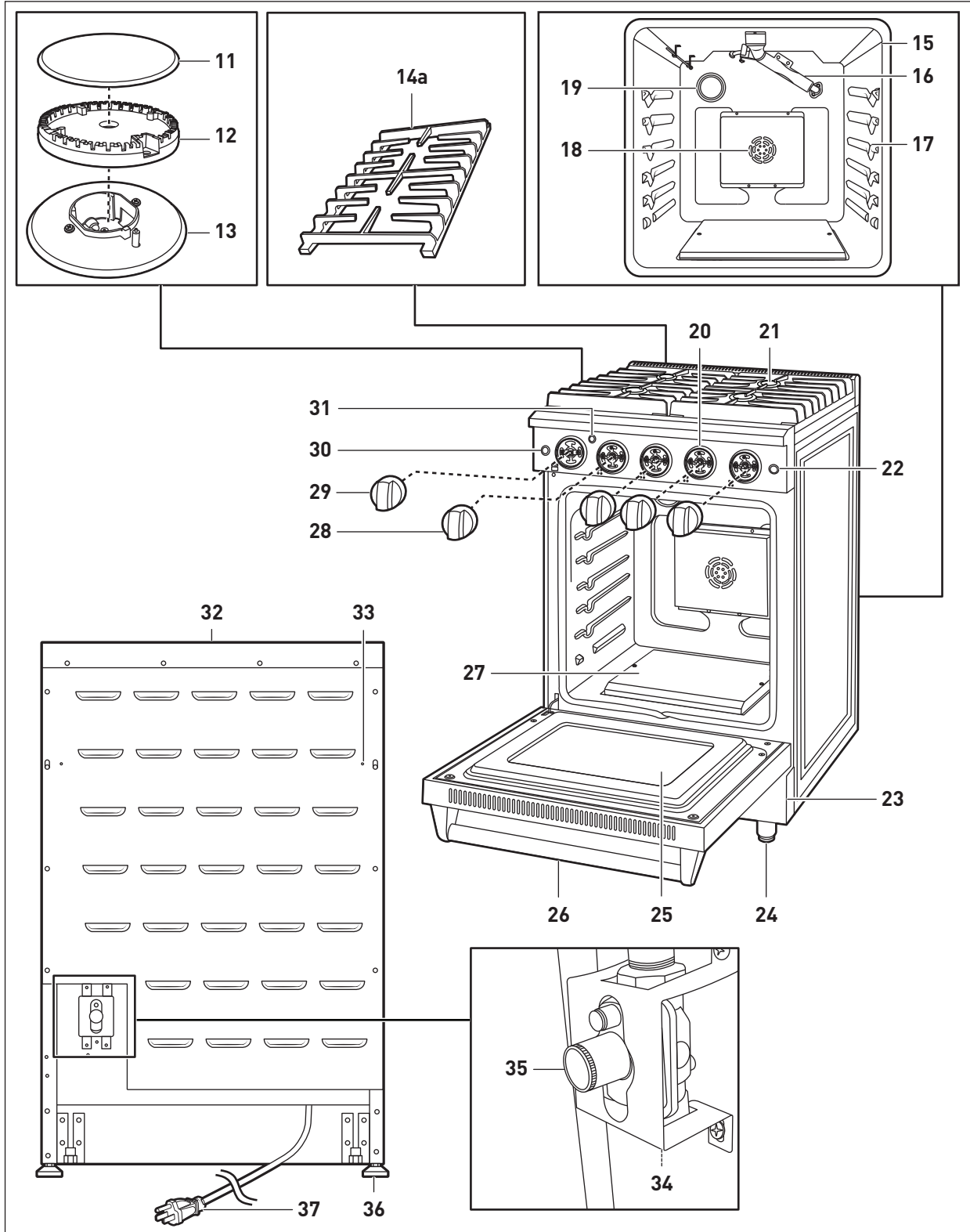
Baking accessories



8	Oven rack	10	Broiler pan x 1
9	Grid x 1		

DELIVERY

LRG2401U overview

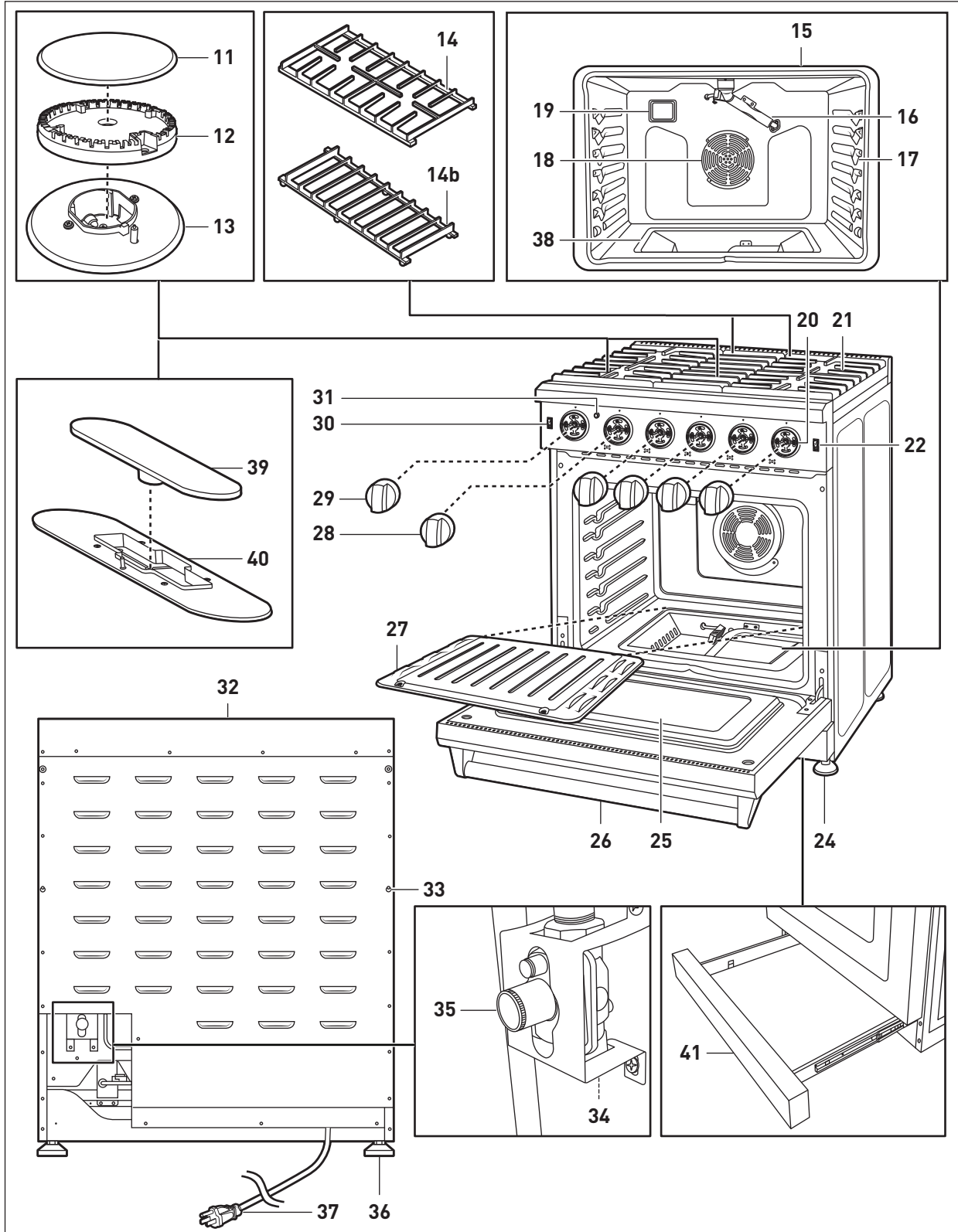


DELIVERY

11	Burner cap x 4	25	Viewing window
12	Burner head x 4	26	Oven door
13	Burner base	27	Oven burner cover
14a	Cooking grate x 2	28	Burner knob x 4
15	Oven cavity	29	Oven knob
16	Broiler burner	30	Oven light switch
17	Rack positions	31	Oven on indicator
18	Convection fan	32	Vents
19	Oven light	33	Spacer holes
20	Knob shaft x 5	34	Gas inlet
21	Cooktop	35	Pressure regulator
22	Convection switch	36	Back foot x 2
23	Kickplate	37	Power cord with plug
24	Front foot x 2		

DELIVERY

LRG3001U overview

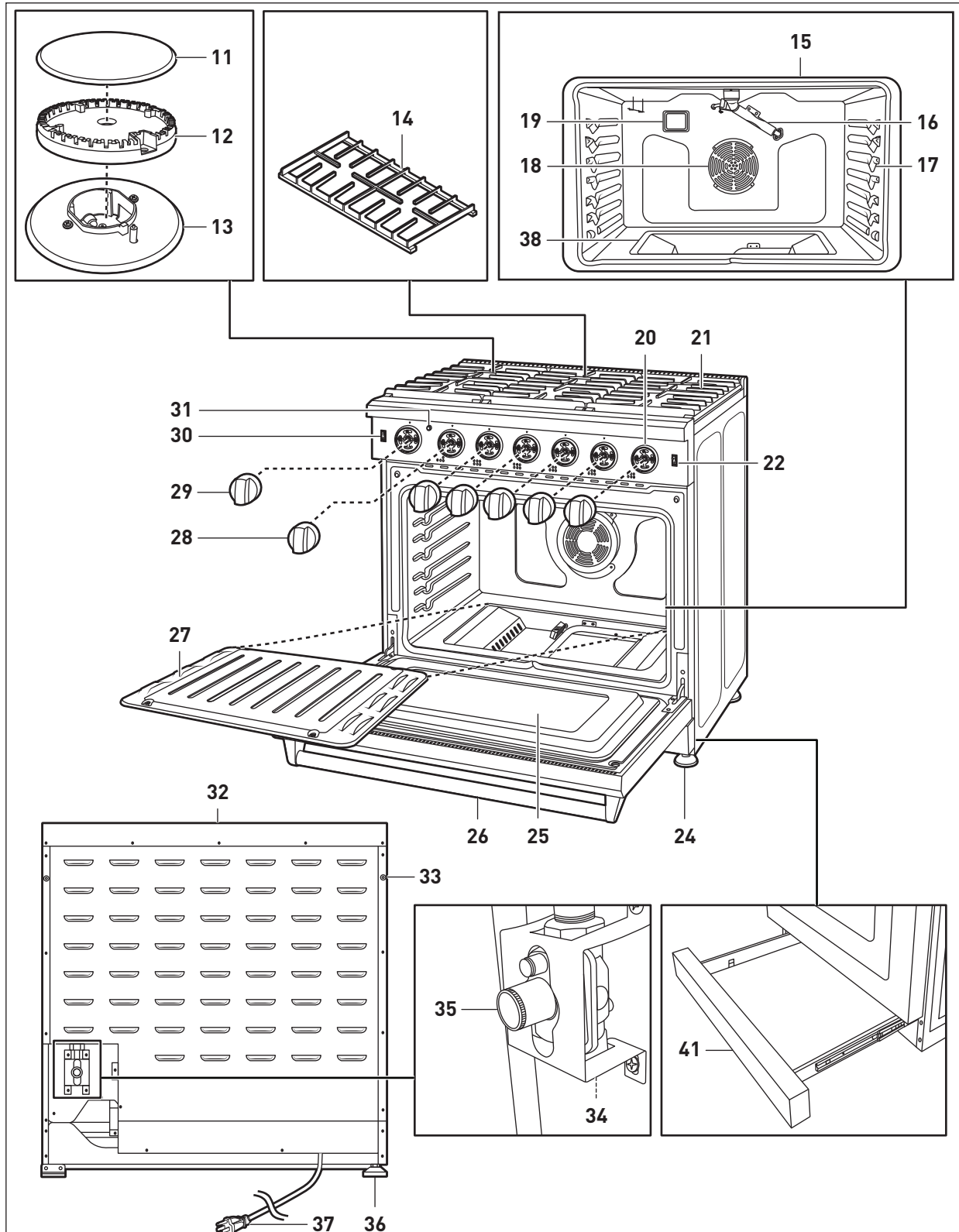


DELIVERY

11	Burner cap x 4	27	Oven burner cover
12	Burner head x 4	28	Burner knob x 4
13	Burner base	29	Oven knob
14	Cooking grate x 2	30	Oven light switch
14b	Cooking grate (for oval burner)	31	Oven on indicator
15	Oven cavity	32	Vents
16	Broiler burner	33	Spacer holes
17	Rack positions	34	Gas inlet
18	Convection fan	35	Pressure regulator
19	Oven light	36	Back foot x 2
20	Knob shaft x 6	37	Power cord with plug
21	Cooktop	38	Oven burner
22	Convection switch	39	Oval burner cap
24	Front foot x 2	40	Oval burner base
25	Viewing window	41	Drawer
26	Oven door		

DELIVERY

LRG3601U overview

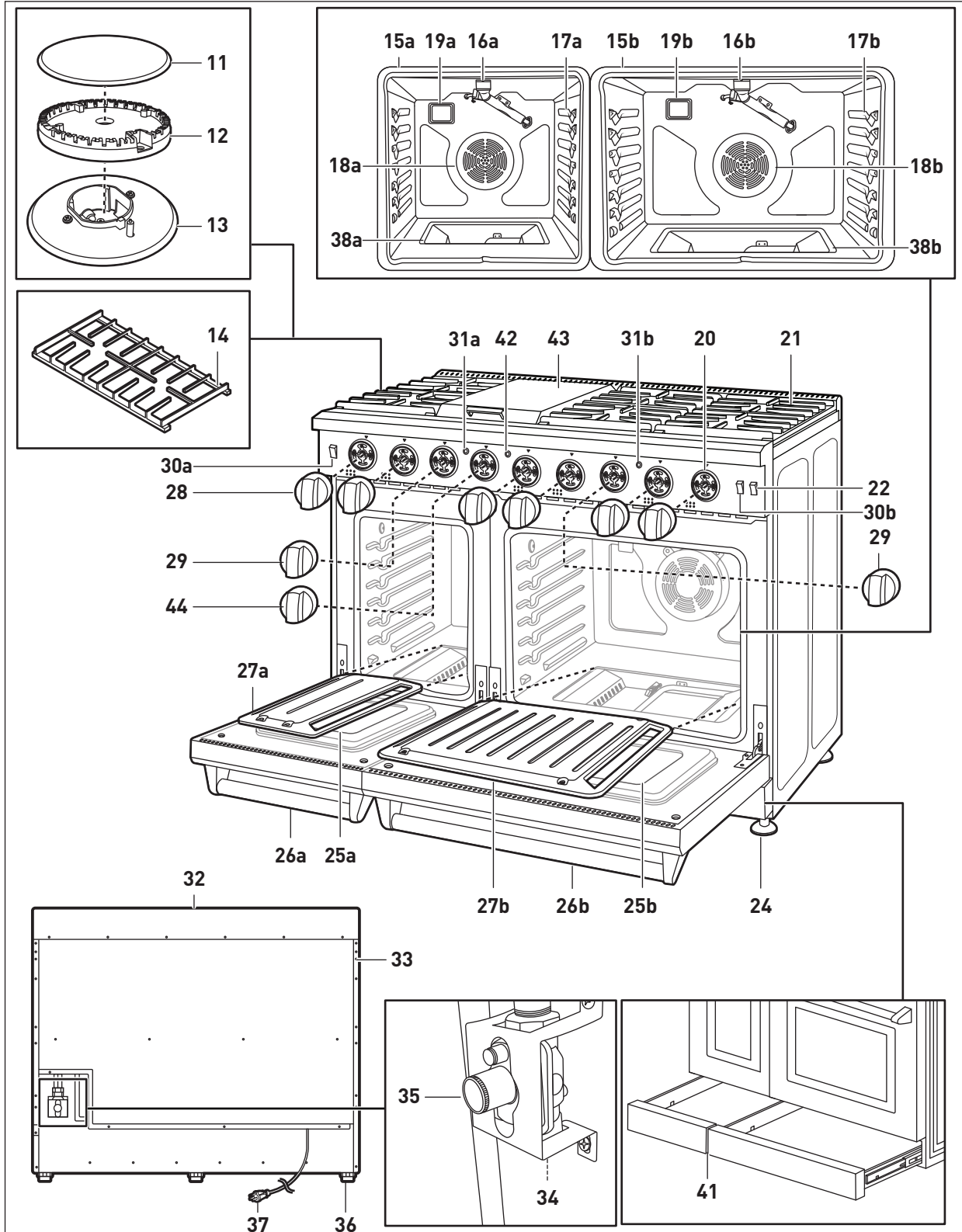


DELIVERY

11	Burner cap x 6	26	Oven door
12	Burner head x 6	27	Oven burner cover
13	Burner base	28	Burner knob x 6
14	Cooking grate x 3	29	Oven knob
15	Oven cavity	30	Oven light switch
16	Broiler burner	31	Oven on indicator
17	Rack positions	32	Vents
18	Convection fan	33	Spacer holes
19	Oven light	34	Gas inlet
20	Knob shaft x 7	35	Pressure regulator
21	Cooktop	36	Back foot x 2
22	Convection switch	37	Power cord with plug
24	Front foot x 2	38	Oven burner
25	Viewing window	41	Drawer

DELIVERY

LRG4807U overview



DELIVERY

11	Burner cap x 6	26b	Oven door (30" oven)
12	Burner head x 6	27a	Oven burner cover (18" oven)
13	Burner base	27b	Oven burner cover (30" oven)
14	Cooking grate x 3	28	Burner knob x 6
15a	Oven cavity (18" oven)	29	Oven knob x 2
15b	Oven cavity (30" oven)	30a	Oven light switch (18" oven)
16a	Broiler burner (18" oven)	30b	Oven light switch (30" oven)
16b	Broiler burner (30" oven)	31a	Oven on indicator (18" oven)
17a	Rack positions (18" oven)	31b	Oven on indicator (30" oven)
17b	Rack positions (30" oven)	32	Vents
18a	Convection fan (18" oven)	33	Spacer holes
18b	Convection fan (30" oven)	34	Gas inlet
19a	Oven light (18" oven)	35	Pressure regulator
19b	Oven light (30" oven)	36	Back foot x 3
20	Knob shaft x 9	37	Power cord with plug
21	Cooktop	38a	Oven burner (18" oven)
22	Convection switch	38b	Oven burner (30" oven)
24	Front foot x 3	41	Drawer x 2 (18" and 30")
25a	Viewing window (18" oven)	42	Griddle on indicator
25b	Viewing window (30" oven)	43	Griddle with cover
26a	Oven door (18" oven)	44	Griddle knob

COOKTOP FUNCTIONS

2.1 Safety guidelines

Before cooking

- Ensure all burner parts are properly assembled to avoid dangerous flames.
- The burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.
- Keep flammable items away from the cooktop (21).
- If the burner fails to ignite within 4 seconds, turn the burner knob (28) to **Off** and wait for 5 minutes to allow gas to dissipate before attempting to relight.
- Do not operate the appliance during a power outage.

COOKTOP FUNCTIONS

During cooking

⚠ WARNING

NEVER cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and can cause carbon monoxide poisoning. Aluminum foil linings can also trap heat, causing a fire hazard.

- Never leave the cooktop (21) unattended when in use to prevent smoking and igniting greasy spills.
- Do not disassemble or clean around a burner while another burner is on. Avoid touching burner caps or bases when igniters are sparking.
- Ensure flames do not extend beyond cookware or curl up on the sides to prevent damage, discoloration, and burns.
- Keep handles away from the edge of the appliance or on a burner that is on.
- Be cautious when deep-frying as oil or fat can quickly overheat, especially on a high setting.

After cooking

- The burners can be easily removed and are not sealed to the cooktop (21).
- Clean the burners after each use and especially after spills or boil overs.
- Promptly wipe up acidic or sugary spills to prevent discoloration or staining.
- Clean affected burners before using them again to prevent clogging of the igniter, which can affect burner functionality.

Using the griddle (LRG4807U only)

- Use oven mitts or heat-resistant gloves when touching the griddle, as it can become extremely hot during cooking.
- Avoid overcrowding the griddle with too much food, as it can cause uneven cooking and potentially lead to spillage or splattering.
- Never leave the griddle unattended while cooking, as this can increase the risk of accidents or fire.
- Use caution when placing or removing food on the griddle to prevent burns or spills.
- After use, allow the griddle to cool completely before cleaning or storing to prevent accidental burns.

2.2 Usage Tips

- For the best simmer results, use a smaller flame. Small flames are ideal for precise cooking of delicate foods, keeping food warm, melting chocolate or butter, and slow cooking over low heat. The highest flame setting on the appliance provides maximum heat and should be used for heavy cooking loads like boiling water or cooking pasta.
- When selecting the flame size, observe the flame as the knob is turned. Any flame larger than the bottom of the cookware is unnecessary. The flame should be steady and blue. Note that foreign material in the gas line may cause an appliance flame during initial operation.

COOKTOP FUNCTIONS

2.3 Matching burner knob to the burners

There are markings located on the front of the appliance to show which burner knob (28) corresponds to which burner on the cooktop (21).

2.4 Igniting a burner

1. Simultaneously push in and turn a burner knob (28) to the **HI** position. A clicking sound is heard, the burner ignites.
2. After the burner ignites, rotate the burner knob (28) to the desired heat setting.
3. After use, return the burner knob (28) to the **OFF** position.

2.5 Using the griddle (LRG4807U only)

1. Simultaneously push in and turn the griddle knob (44) to the highest temperature. The griddle burner ignites.
2. After the griddle burner ignites, rotate the griddle knob (44) to the desired heat setting.
3. After use, return the griddle knob (44) to the **Off** position.

OVEN FUNCTIONS

3.1 Safety guidelines

Oven door and drawer

⚠ WARNING Risk of injury and damage! Do not step, lean or sit on the oven door (26) or the drawer (41).

- Stepping or standing on the open drawer can cause loss of balance, leading to falls or trips, potentially resulting in bruises, sprains, or fractures.
- Leaning on or touching hot surfaces of the appliance while using the drawer for support can result in burns or scalds.
- Excessive weight or force applied to the drawer or door can damage the hinges, tracks, or other components, leading to malfunction or potential instability.
- Sitting or placing heavy objects on open or partially open drawers can cause the appliance to become unstable and tip over.
- Regular misuse of the doors or drawers can cause misalignment, operational issues, or malfunctions, compromising the functionality of the appliance.

COOKTOP FUNCTIONS

Oven

⚠ WARNING Risk of fire, gas leaks, food contamination and damage! Do not use the oven as storage space.

- Placing flammable items like paper, plastic, or cloth inside the oven can increase the risk of fire if the oven is accidentally turned on.
- Items stored inside the oven can be damaged or melted if the oven is turned on by mistake or if residual heat is present.
- Storing items in a gas oven can obstruct the ventilation and increase the risk of a gas leak, leading to potential explosions or carbon monoxide poisoning.
- Using the oven for storage can lead to the accumulation of dust, dirt, or pests, which can contaminate food when the oven is used for cooking.
- Placing items in the oven can increase the likelihood of accidentally turning on the oven while forgetting about the stored items.
- Do not hang any articles (e.g. dish towels) on the oven handle. Some fabrics may ignite or melt from the heat.

⚠ CAUTION Risk of burns! When opening the oven door (26), do not stand directly at its opening. Hot air or steam can escape when opening the oven door (26).

- Do not block the rear ducts of the appliance during oven use.
- Avoid touching the vent opening or nearby surfaces during operation as they are hot.
- Do not place plastics, paper, or other items that can melt or burn near the oven vent.
- Use all oven functions with the door closed.
- Do not use aluminum foil to cover oven shelves or line the oven floor to prevent heat damage and potential fire.
- Do not use plastic wrap or wax paper in the oven.
- For food safety, do not leave food in the oven for longer than 2 hours before and after cooking, especially in warmer weather. Do not hold foods at temperatures between 40°F to 140°F for more than 2 hours.

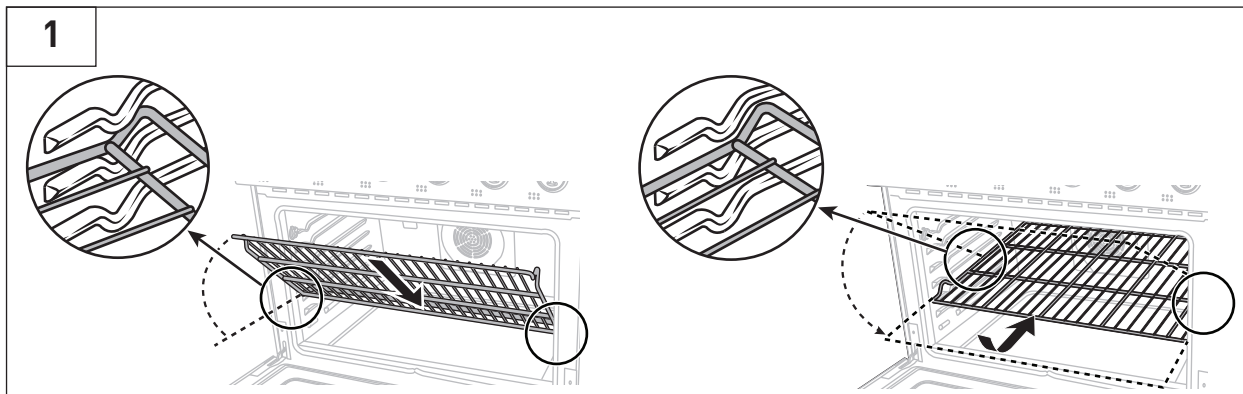
COOKTOP FUNCTIONS

3.2 Using the accessories

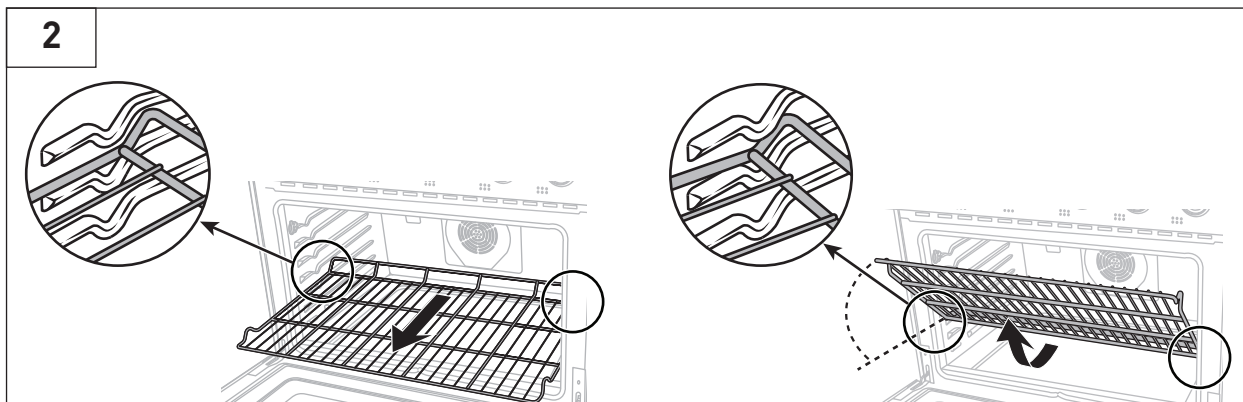
Oven racks

⚠ CAUTION Risk of burns! The oven racks (8) can be hot after use. Wait for the oven racks (8) to cool down or use kitchen mitts when inserting/removing them from the oven cavity (15).

- To insert an oven rack (8), place the end of it on the desired rack position (17). Tilt the oven rack (8) forwards then push inwards (Fig. 1).



- To remove an oven rack (8), pull it out until it stops. Lift the oven rack (8) upwards and pull it out (Fig. 2).



- Follow the tips below about rack positions for the best results:
 - Place items in the center for even cooking.
 - The top rack position is for broiling only.
 - When baking multiple items, leave 1" to 1.5" (2.5 to 3.8 cm) space in between them.
 - When baking or convection baking on a single rack, place the oven rack (8) in the center racks.
 - When baking or convection baking on multiple racks, space out the oven racks (8) to give more space between items. Place items in the rear of the higher rack and the other items in the front of the lower rack. This arrangement helps to evenly distribute heat.
 - Do not cover an oven rack (8) with aluminum foil. This disrupts the heat circulation and results in poor heat distribution.

OVEN FUNCTIONS

- Recommended rack positions (17) for cooking various food:

Rack position (17)	Use	Type of food
1 (topmost position)	Direct, intense heat from the broil burner.	<ul style="list-style-type: none"> ● Broiling meat (thin cuts like steaks, lamb chops). ● Broiling small portions of poultry (chicken breasts). ● Broiling fish (salmon, swordfish).
2 (high heat position)	Slightly less intense than position 1 but still close to the broiler. Ideal for quick browning or broiling without overcooking.	<ul style="list-style-type: none"> ● Steak (medium-thickness cuts). ● Broiling small roasts or thicker fish fillets. ● Melting cheese on casseroles or gratins.
3 (middle-high heat position)	Ideal for baking and roasting when you want foods to brown slightly on top.	<ul style="list-style-type: none"> ● Small roasts (pork loin, chicken thighs). ● Frozen pizza (for an even cook). ● Pies (for browning the crust slightly).
4 (center position)	Best for general-purpose baking and roasting as it ensures even heat distribution.	<ul style="list-style-type: none"> ● Cakes (layer cakes, pound cakes). ● Pies (fruit pies, frozen pies). ● Casseroles (lasagna, mac and cheese). ● Fresh pizza.
5 (low position)	Suitable for slow roasting or when a dish needs gentle heat.	<ul style="list-style-type: none"> ● Large roasts (beef, pork, ham). ● Angel food cake. ● Turkey (medium to large size).
6 (bottommost position)	The closest to the bake burner. Best for slow cooking, heavy roasting, or when crisping the bottom of baked goods is needed.	<ul style="list-style-type: none"> ● Large turkeys (over 15 lbs). ● Ham (large cuts). ● Baking fresh or frozen pizzas for crisp bottoms. ● Slow-cooking casseroles or braises.

Grid and broiler pan

⚠ CAUTION Risk of fire! Do not cover the grid (9) with aluminum foil to prevent grease buildup and potential fire.

⚠ CAUTION Risk of burns! The broiler pan (10) and the grid (9) gets hot during cooking. Use kitchen mitts when removing them from the oven cavity (15).

- To use the broiler pan (10), place it on the center of an oven rack (8), in positions 3 or 4.
- The broiler pan (10) can be used on its own for broiling/roasting food.
- The grid (9) can be placed on top of the broiler pan (10). The grid (9) allows fat and juices to drip into the broiler pan (10) below. It ensures even cooking by allowing air circulation around the food.

3.3 Oven light

Press the oven light switch (30) to switch on/off the oven light (19).

OVEN FUNCTIONS

3.4 Defrosting

The defrosting function utilizes the convection fan without activating the oven's heating elements to gently and evenly thaw frozen food items.

1. Place the frozen food on a suitable plate or tray.
2. Activate the convection fan by switching on the convection switch (22).
3. Place the plate or tray with the frozen food on the oven rack (8).
4. Close the oven door to maintain a consistent temperature.
5. Monitor the defrosting process through the viewing window (25) as the convection fan circulates room temperature air to thaw the food.
6. Once the food has thawed to the desired degree, switch off the convection switch (22) to stop the convection fan.
7. Remove the defrosted food from the oven.

3.5 Preheating

The oven should be preheated to the desired temperature for optimal cooking results.

1. Position the oven rack (8) on the suitable rack position (17).
2. Set the oven knob (29) to the desired temperature. The oven on indicator (31) lights up.
3. Allow the oven to preheat for 15-20 minutes.
4. After preheating, the oven is ready for use.

3.6 Baking

Baking in the oven utilizes both upper and lower heating elements to evenly cook food items placed on the oven rack.

1. Position the oven rack (8) on the suitable rack position (17) for baking.
2. Set the oven knob (29) to the desired temperature for baking. Preheat the oven if needed. The oven on indicator (31) lights up.
3. Place the tray of food on the oven rack (8).
4. Monitor the baking process through the viewing window (25), avoiding unnecessary opening of the oven door (25) to maintain consistent temperature.
5. After baking, turn the oven knob (29) to the **OFF** position and carefully remove the food from the oven.

3.7 Convection baking

Convection baking utilizes the convection fan and the oven's heating elements to circulate hot air, allowing for faster, more even cooking and browning of food.

1. Position the oven rack (8) on the suitable rack position (17).
2. Set the oven knob (29) to the desired temperature for convection baking. Preheat the oven if needed. The oven on indicator (31) lights up.

OVEN FUNCTIONS

3. Activate the convection fan by switching on the convection switch (22).
4. Place the tray of food on the oven rack (8).
5. Monitor the baking process through the viewing window (25), avoiding unnecessary opening of the oven door (25) to maintain consistent temperature.
6. After convection baking, turn the oven knob (29) to the **OFF** position, switch off the convection switch (22), and carefully remove the food from the oven.

3.8 Broiling

The broiling function utilizes intense heat from the top of the oven to quickly cook and brown the top surface of food.

NOTICE For tips on using the grid (9) and broiler pan (10), see **chapter 3.2 Using the accessories**.

1. Position the oven rack (8) on the suitable rack position (17).
2. Select an oven knob (29) set it to the **BROIL** position. The oven on indicator (31) lights up.
3. Place the food on the grid (9) of the broiler pan (10) and then on the oven rack (8).
4. Broil one side of the food, then rotate to broil the other side.
5. After broiling, return the oven knob (29) to the **Off** position.

CLEANING

4.1 General cleaning

⚠ CAUTION Risk of steam burns and noxious fumes! Clean cooktop (21) with caution - if a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

- Do not let cooking grease or other flammable materials accumulate on the surfaces or near the appliance.
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the appliance
- Check that all controls are off and all surfaces are cool before cleaning any part of the appliance.
- If the appliance is moved for servicing, check that the anti-tip device (4) is re-engaged properly when the appliance is replaced.
- Never spray aerosol cleaner on or around the appliance while the burners are lit. Be sure all functions are switched off and the appliance is cool. The aerosol gas and chemicals in these cleaners could, in the presence of heat, ignite or cause metal parts to corrode.

Painted parts and decorative trim

- For general cleaning, use a cloth with hot, soapy water. Wipe dry.
- For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry. Do not use abrasive cleaners on any oven surface to prevent scratching.

Stainless steel surfaces

CAUTION Risk of damage! Do not use a steel-wool pad to clean the surfaces. It may scratch the surfaces.

NOTICE If a mineral oil-base stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with liquid detergent and water prior to using the stainless steel appliance cleaner/polish.

1. Use stainless steel appliance cleaner/polish.
2. Place a small amount of cleaner/polish on a damp cloth or paper towel.
3. Clean in small areas, rubbing with the grain of the stainless steel.
4. Dry and buff with a clean, dry paper towel or soft cloth.
5. Repeat as necessary.

4.2 Cooktop

Burner cap, burner head, oval burner cap

1. Ensure the burners are turned off and cooled.
2. Take off all the removable burner parts (11, 12, 39).
3. Wash them in hot soapy water, rinse, and dry.
4. Clear the notches of the burner heads (12) with a stiff nylon brush or straight-ended paper clip.
5. Dry all removable burner parts (11, 12, 39) completely.
6. Replace all the removable burner parts (11, 12, 39) before using the cooktop (21).

4.3 Oven

Porcelain surfaces

1. Clean the oven interior and inner door liners with a solution of mild detergent and warm water.
2. Rinse and dry with a soft, lint-free cloth.

Oven door

- Clean the top, sides, and front of the oven door (26) with soap and water. Wipe down with a damp cloth.
- Use a oven window cleaner on the outside glass of the oven door (26).
- Use mild detergent and warm water on the inside glass of the oven door (26). Dry with a soft, lint-free cloth.
- Do not immerse the oven door (26) in water.
- Do not spray or allow water or glass cleaner to enter the door vents. Door vents are located at the small gap above the oven cavity (15).
- Do not use oven cleaners, cleaning powders, or harsh abrasives on the outside of the oven door (26).
- Do not clean or damage the oven door gasket around the oven cavity (15), as it is essential for a good seal.

CLEANING

Oven door handle

- Clean with a solution of mild detergent and warm water.
- Do not use abrasive cleaners or scrubbers to avoid permanent damage to the finish.
- Dry parts with a soft, lint-free cloth.

Oven shelves

1. Scrub stubborn or baked-on soiling with a dampened, soap-filled, nonmetal, non-abrasive pad. Then wipe dry.
2. Apply a food grade chrome cleaner with a damp sponge or cloth. Then wipe dry.

Oven door gasket

The oven door gasket is located around the oven cavity (15). Do not clean this part. If large food particles need to be removed, proceed as follows:

1. Dampen a sponge with hot water.
2. Gently wipe off the soiling without rubbing.
3. Press a dry towel gently on the oven door gasket to dry.

Oven and broiler burners

Do not clean these parts. They self clean during normal use.

4.4 Baking accessories

Oven racks

CAUTION Risk of damage! Do not clean the oven racks (8) with a dishwasher.

- Clean oven racks (8) by hand with an abrasive cleaner or steel wool.
- If oven racks (8) become hard to remove or replace, lightly wipe the oven rack guides with cooking oil, but do not apply oil to the sides.
- If oven racks (8) are difficult to slide, lubricate them with a graphite lubricant.

Grid and broiling pan

- Pre-soak stubborn soiling in a solution of mild detergent, and hot water.
- Wash by hand or in a dishwasher.

MAINTENANCE

5.1 Maintenance guidelines

- Keep the appliance area clear and free from combustible materials (e.g. wall coverings, curtains, drapes), gasoline, and other flammable vapors and liquids.
- Switch off the power to the appliance at the main fuse or circuit breaker. If in doubt, contact an electrician.
- Do not obstruct the flow of combustion and ventilation air.
- Visually check the burner flames for any abnormalities:

Flame appearance	Description	Verdict
	Yellow flames	Call for service to adjust the flame
	Yellow tips on the outer cones	Normal for LP
	Soft blue flames	Normal for NG

- If the appliance is moved for servicing, check that the anti-tip device (4) is re-engaged properly when the appliance is replaced.
- Always unplug/disconnect the appliance from the electrical supply before servicing.
- Any other servicing than mentioned in this manual should be performed by a professional repair center.

5.2 Purchase replacement parts

For purchasing replacement parts, ensure compatibility by referencing the appliance model number and serial number contact Thor by:

Contact	Phone number	Email
Thor's parts department	877-288-8099 (option 5)	parts@thorinternational.com
Customer service	877-288-8099 (option 3)	service@thorinternational.com

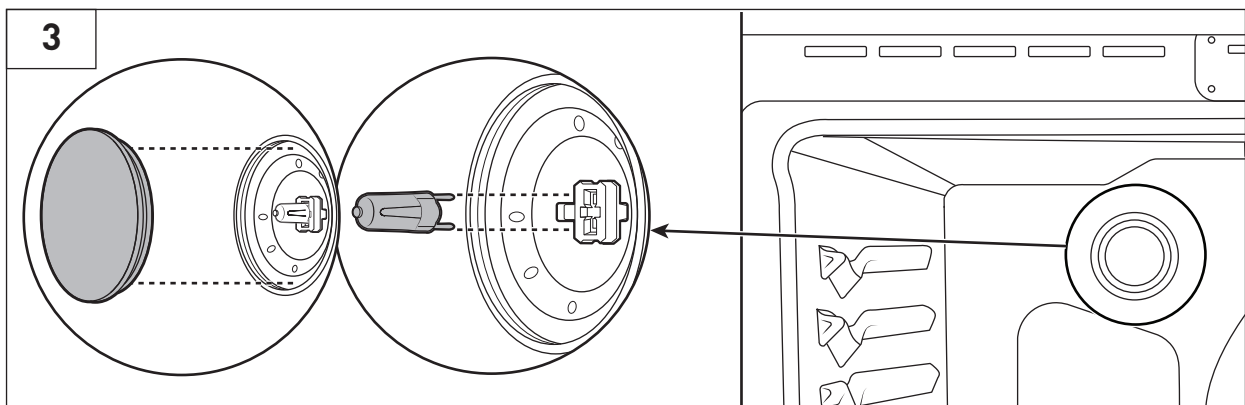
MAINTENANCE

5.3 Change the light bulb

⚠ CAUTION Risk of burns! The oven and the light can be hot from use. Let the oven and the light fully cool down before proceeding.

LRG2401U, LRG4807U only

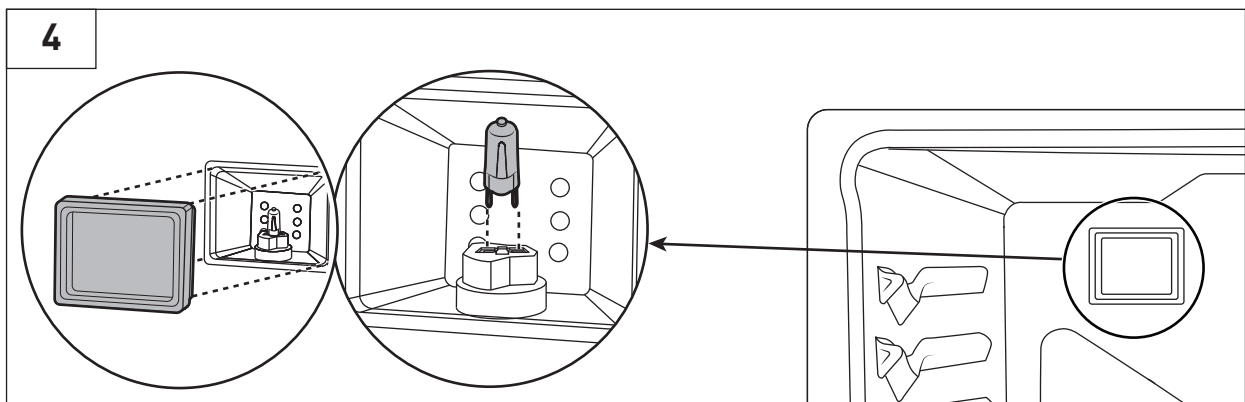
The light bulb is a G9 120 V~ 40 W appliance bulb.



1. Unplug the appliance or disconnect power.
2. Rotate the light cover in the back of the oven counterclockwise to remove (Fig. 3).
3. Pull out the light bulb to remove it from its socket (Fig. 3).
4. Insert the new light bulb (Fig. 3).
5. Insert the light cover and rotate it clockwise (Fig. 3).
6. Plug in the appliance or reconnect the power.

LRG3001U, LRG3601U only

The light bulb is a G9 120 V~ 40 W appliance bulb.



1. Unplug the appliance or disconnect power.
2. Take off the light cover (Fig. 4).

MAINTENANCE

3. Pull out the light bulb to remove it from its socket (Fig. 4).
4. Insert the new light bulb (Fig. 4).
5. Insert the light cover (Fig. 4).
6. Plug in the appliance or reconnect the power.

TROUBLESHOOTING

6.1 Cooktop

Problem	Possible cause	Solution
<ul style="list-style-type: none"> ● Some burners do not light. ● Flames do not burn all around the burner cap (11). 	Burner parts or igniters may be wet, dirty, or misaligned.	Check that the burner parts are clean, dry, and correctly assembled. Check that the igniters are clean and dry.
Burner flames very large and yellow.	The notches of the burner heads (12) are clogged.	Clean notches of the burner heads (12) with straightened paper clip, needle, or wire.
	Burner parts are not positioned properly.	Remove and carefully re-install burner parts.
	Cooktop (21) is being operated with the wrong type of gas.	Ensure that the type of cooktop (21) matches the natural gas supply.
Burner flames very large and yellow.	Pressure regulator (35) is not installed properly, is faulty, or is set for the wrong type of gas.	Check installation, replace the pressure regulator (35), or set the pressure regulator (35) for proper gas.
Sparking but no flame ignition.	Gas shut-off valve is in the 'OFF' position.	Turn shut-off valve to the 'ON' position.
Igniters spark continuously after flame ignition.	Power supply polarity is reversed.	Have polarity corrected.
	Igniters are wet or dirty.	Dry or clean igniters.
Burner flame goes out at low setting.	Low gas supply pressure.	Contact gas company.
	Air intake holes around knobs are obstructed.	Remove obstruction.
The flames have suddenly gone out.	A draft or a spill has extinguished the flame.	No action required. The burner will detect this and automatically relight. However, if there has been a large spill, it is recommended switching the burners off and cleaning the burners and the spill area.

TROUBLESHOOTING

Problem	Possible cause	Solution
There is a power failure can I still use the cook top burners?	Power outage in your area.	<p>The cooktop (21) burners can still be used. To light them:</p> <p>Holding a lighted match to the burner head (12). Ignite the burner with the burner knob (28). The flame lights up all the way around the burner.</p> <p>Important! If the flame is blown out during a power failure, set the burner knob (28) immediately to OFF. The burner does not automatically relight and gas may escape.</p>

6.2 Oven

Problem	Possible cause	Solution
The oven does not turn on.	The appliance is not completely plugged into the electrical outlet.	Make sure the electrical plug is inserted into a live, properly grounded outlet.
	A fuse may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The oven is too hot.	Allow the oven to cool.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights switches on. If required, call the local electric company for service.
The oven light (19) does not turn on.	The light bulb is loose or defective.	Tighten or replace the light bulb.
	The switch operating the oven light (19) is broken.	Call for service.
The oven smokes excessively during broiling.	The meat has been placed too close to the broiler burner (16).	Reposition the oven rack (8) to provide proper clearance between the meat and the broiler burner (16). Preheat the broiler burner (16) for searing.
	The meat has not been properly prepared.	Remove the excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly.	The oven rack (8) has been positioned incorrectly.	Reposition the oven rack (8) to provide proper clearance between the meat and the broiler burner (16).

TROUBLESHOOTING

Problem	Possible cause	Solution
Food does not broil properly.	The oven rack (8) has not been properly positioned.	Pull out the oven rack (8) and re-insert it again.
	The cookware is not suited for broiling.	Use suitable cookware.
	In some areas, the power voltage may be low.	Preheat the broiler burner (16) for 10 minutes before use.
Steam is coming out of the vent.	When using the convection feature, it is normal to see steam coming out of the oven vent.	This is normal operation, and not a system failure. Use the appliance as usual.
	As the number of oven racks (8) or amount of food being cooked increases, the amount of visible steam increases.	
A burning or oily odor is coming from the vent.	This is normal in a new oven and disappears with time.	-
Strong odor.	An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.	Operate the oven empty at 400 °F (200 °C) for 1 hour.
Fan noise.	The convection fan (18) may automatically switch on and off.	This is normal operation.
The oven door (26) is locked.	The circuit breaker has been tripped or there was a power failure while the oven door (26) was locked.	Unlock the oven door (26).

WARRANTY



Warranty&Service

This appliance has been manufactured by Thor International, 10830 Ada Ave, Montclair, CA 91762

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.

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



WARRANTY



PARTS

Questions: service@thorinternational.com