

LRG60E/ LRG60E

60 INCH PROFESSIONAL GAS RANGE

INSTALLATION INSTRUCTIONS

THOR
KITCHEN®

SAFETY AND WARNINGS

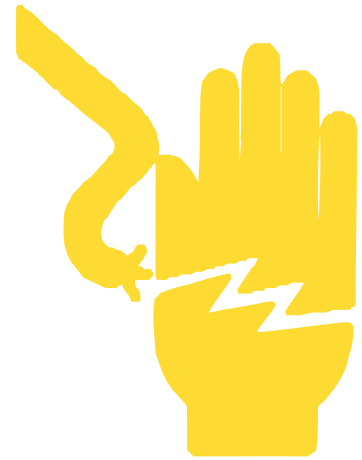
Electrical Shock Hazard

Before removing a faulty oven light bulb, make sure you turn OFF the power to the range at the main fuse or circuit breaker panel. If you don't know how to do this, contact an electrician.

Do not remove the kick panel or the back panel. Due to electrical wires behind it, both panels should only be removed by a qualified technician.

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded power outlet. Do not under any circumstances cut or remove the grounding prong from this plug.

Failure to follow this advice may result in death or electrical shock.



Tipping Hazard

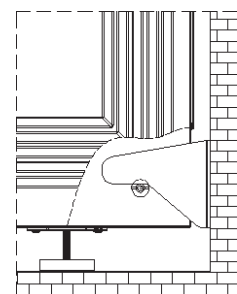
All ranges can tip and cause injuries to adults and children. To prevent tipping, install the anti-tip device supplied with your range. Follow all installation instructions.

Even after the safety device is installed, do not step, lean or sit on the oven door or place any heavy objects on it. Doing so may result in personal injury.

Make sure anti-tip device is installed as follows:

1. Slide the range forward.
2. Install the anti-tip device as described in the instruction sheet.
3. Safely tilt the front section of the range and slide the range slowly back against the wall.
4. The rear pins should slide under the bracket.

Do not use the appliance until it has been secured. Failure to follow this advice may result in serious injury.



Anti-tip device for 60"

SAFETY AND WARNINGS

Poisoning Hazard

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

Clean the appliance with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface. Follow the directions of the cleaner manufacturer.

Failure to follow this advice may result in poisoning or death.



Hot Surface Hazard

Accessible parts may become hot during use.

Do not touch burners, areas near burners, the grill, griddle, grease drip pans, heating elements or interior surfaces of oven. These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact these parts and surfaces until they have had sufficient time to cool. Other parts and surfaces of the appliance may become enough to cause burns among these areas are the grates, back trim and oven vents at the back of the cook top, front edge, surfaces adjacent to the cook top, and the oven door.

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 bulky cloth.

Let hot grease cool before attempting to handle it. Failure to follow this advice could result in burns and scalds.



Other Safety Tips

- ✓ Read instructions before use
Read all the instructions before using appliance. Use the appliance only for its intended purpose as described in constructionist.
- ✓ Install the stove properly
Be sure your stove is properly installed and grounded by a qualified technician.

SAFETY AND WARNINGS

- ✓ Do not install or operate stove if damaged. Do not operate the appliance if it is damaged or not working properly. If you received a damaged product, contact your dealer or installer immediately.
- ✓ Know how to turn off power in emergency. Be sure to have the installer show you where and how to turn off the power supply to the range (i.e. location of the main fuse or circuit breaker panel) and where and how to turn off the gas supply to the range in an emergency.
- ✓ Do not leave children alone near stove
Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play with the appliance or to sit or stand on any part of the appliance.
- ✓ Do not store toys or candy over the stove
For safety reasons, do not store items of interest to children in cabinets above a range or at the back of the range – children climbing on the range to reach items could be seriously injured.
- ✓ Don't wear loose clothing that could catch fire
Loose-fitting or hanging garments should never be worn while using the appliance.
- ✓ Do not repair or replace parts yourself (unless recommended) 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. Technicians must disconnect the appliance from the power supply before any servicing.
- ✓ Careful opening oven door
Use care when opening the oven door by allowing warm air or steam escape before removing or replacing food.
- ✓ Keep oven vent ducts unobstructed.
- ✓ Do not touch hot oven shelves
Protect your hands from burning by making sure the oven is cool before sliding oven shelves into oven. If a shelf must be removed while the oven is hot, do not let oven mitts or potholder contact the base of the oven or hot heating elements in the oven.
- ✓ Protect oven gasket
Do not clean the oven gasket or use any oven-cleaning products on it. It is essential for a good seal,
- ✓ which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move it.
- ✓ Protect glass oven doors
Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- ✓ Never step on oven door or place a heavy object (like a Turkey) on it.
- ✓ Check for gas leaks
When the appliance installed, check for gas leaks according to the instruction before use.
- ✓ Ventilation hood is mandatory
This appliance should not be operated without a properly sized and operational ventilation hood.
- ✓ Use proper gas conversion kit
This stove might be used for natural gas or liquid propane. If you are not sure whether the unit is used for NG or LP, please contact your dealer or Thor customer service for verification. For LP conversion, please use conversion kit for your certain model. Please have a certified technician install the unit and kit (technical support is available during normal business hours). If planning to resell unit, please indicate whether it is natural gas or has LP kit installed.
- ✓ Do not reach for items over the stove when it is lit Be careful when reaching for items stored in cabinets above the appliance.
- ✓ Read all instructions before using the product to ensure proper and safe operation. Install or locate the product only in accordance with the provided Installation Instructions.
- ✓ Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this guide.
- ✓ Do not use the range as a space heater.
- ✓ Do not leave children unattended in the area where the range is in use. Never allow children to sit or stand on any part of the range. Do not let children play with the range.
- ✓ All servicing should be referred to a qualified technician.
- ✓ Have the technician show you the location of the gas shut off valve and how to shut it off in an emergency.

SAFETY AND WARNINGS

- ✓ Always disconnect power to appliance before any type of servicing.
- ✓ Do not use abrasive or caustic cleaners or detergents on this appliance. They may cause permanent damage to the surface.
- ✓ When cooking, set the burner controls so that the flame heats only the bottom of the utensil and does not overlap at the sides of the utensil.
- ✓ Utensils (pots and pans) that conduct heat slowly, i.e. glass pots, should be used in conjunction with burner flames at a low or medium setting.
- ✓ Turn off all controls and wait for appliance parts to cool down before touching them. Do not touch the burner grates or surrounding areas until cool.
- ✓ Do not use water on grease fires.
- ✓ Clean appliance with caution.
- ✓ Always turn pot handles to the side or back of the range. Do not turn handles towards the area where they are easily burned. Handles should not extend over the adjacent burners.
- ✓ Use the range only for cooking tasks as outlined in this manual. When using the range, do not touch the grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- ✓ Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.
- ✓ Do not use a towel or other bulky cloth. Do not heat unopened food containers.
- ✓ Buildup of pressure may cause the cooktop to explode and result in injury.
- ✓ During and after use, do not touch intercommunicates of the oven until cool.
- ✓ Do not let pot holder touch hot subsurface.



- ✓ Make sure wall covering, countertop and cabinets around the range can withstand the heat (up to 194° F) generated by the range. Discoloration, delamination or melting may occur. This range has been designed to comply with the maximum allowable wood cabinet temperature of 194°F.
- ✓ Before installing the range in an area covered with linoleum or other synthetic floor covering, make sure the floor covering can withstand temperatures of at least 200° F(93°C).
- ✓ Use an insulated pad or 1/4 in. (0.64 cm) plywood under the range if installing the range over carpeting.

GAS SUPPLY REQUIREMENTS

5. Gas Supply Requirements

Installation of this range must conform with local codes, or in the absence of local codes, with national Fuel Gas Code, ANSIZ223.1 / NFPA 54.

In Canada, installation must conform to the current natural Gas Installation/code, CSA B149. 1 and with local codes where applicable.

This range has been design- certified according to CSA/ANSIZ21.1-2018 CSA 1.1-2018, latest edition.

Reading	LP in. w.c.	NG (Natural Gas) in. w.c
Maximum gas pressure	11.0	7.0
Appliance Regulator Setting for outlet pressure	10.0	5.0

Safety Tips for Gas Operation

- ✓ Keep appliance area clear and free from combustible materials, gasoline, and nonflammable vapors.
- ✓ Do not obstruct the flow of combustion air into the range and ventilation air away from the range.
- ✓ Ventilation: it is a must that the unit be set under a powered, vented exhaust hood of sufficient size and capacity.
- ✓ Before installing the range, you must locate and secure the included anti-tip bracket to the wall for your range.



- ✓ The use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite; metallic items may become hot and cause burns. If a cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7cm) beyond the bottom of the cabinets.

DIMENSIONS AND CLEARANCE

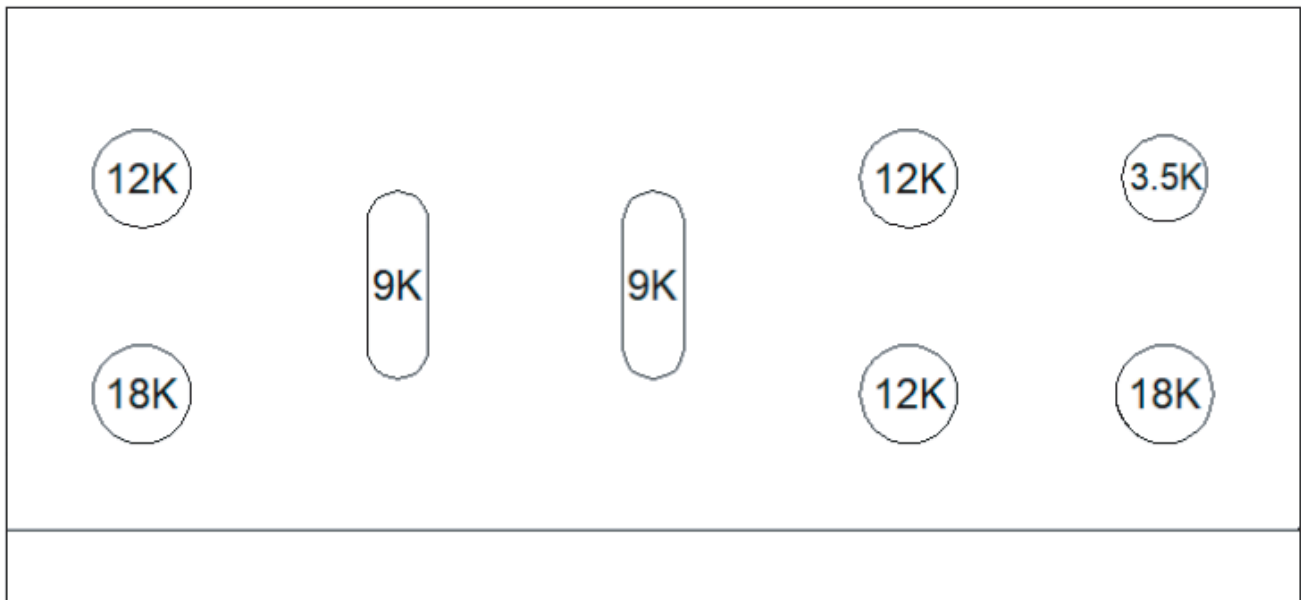
WARNING

- ✓ The appliance shall not be used for space heating. This information is based on safety considerations.
- ✓ All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

6. Dimensions and Clearances

- ✓ The range may be installed flush to the rear wall.
- ✓ You may install a non-combustible material, such as tile, on the rear wall above the range and up the vent hood.
- ✓ It is not necessary to install non-combustible materials behind the range below the countertop height.
- ✓ The minimum distance from the side of the range above the counter top to combustible sidewalls must be at least 10 inches.

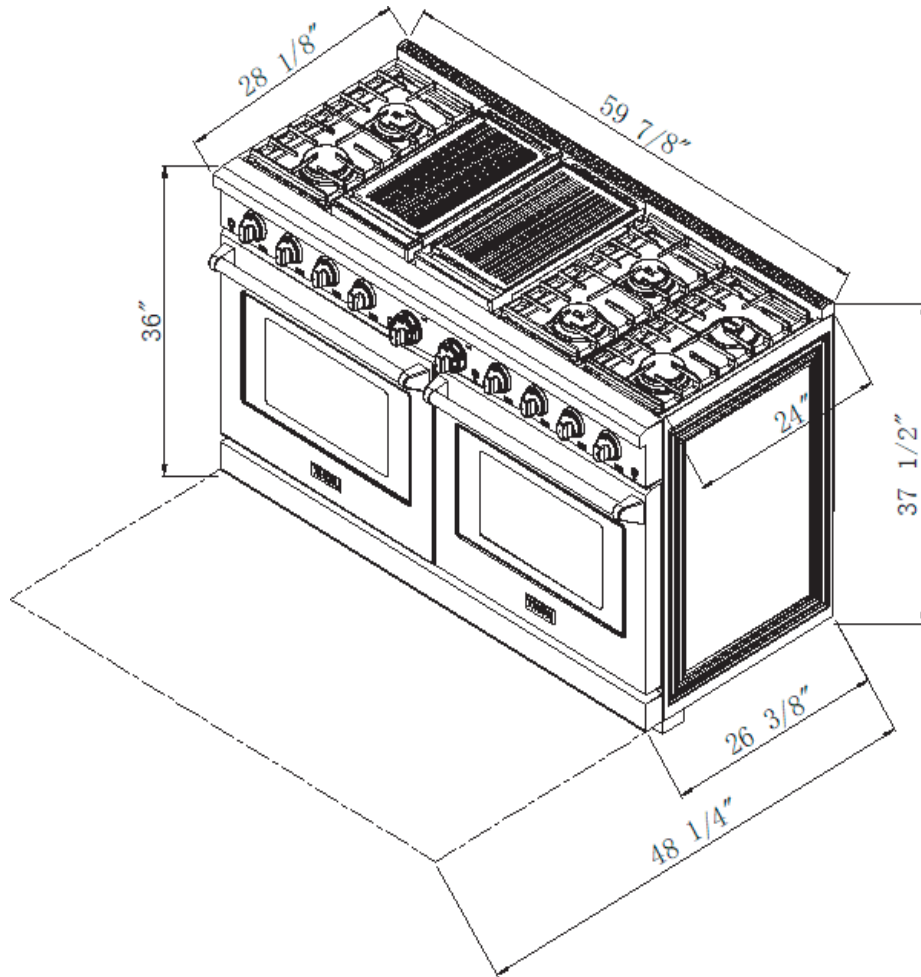
Btu Design



60"

DIMENSIONS AND CLEARANCE

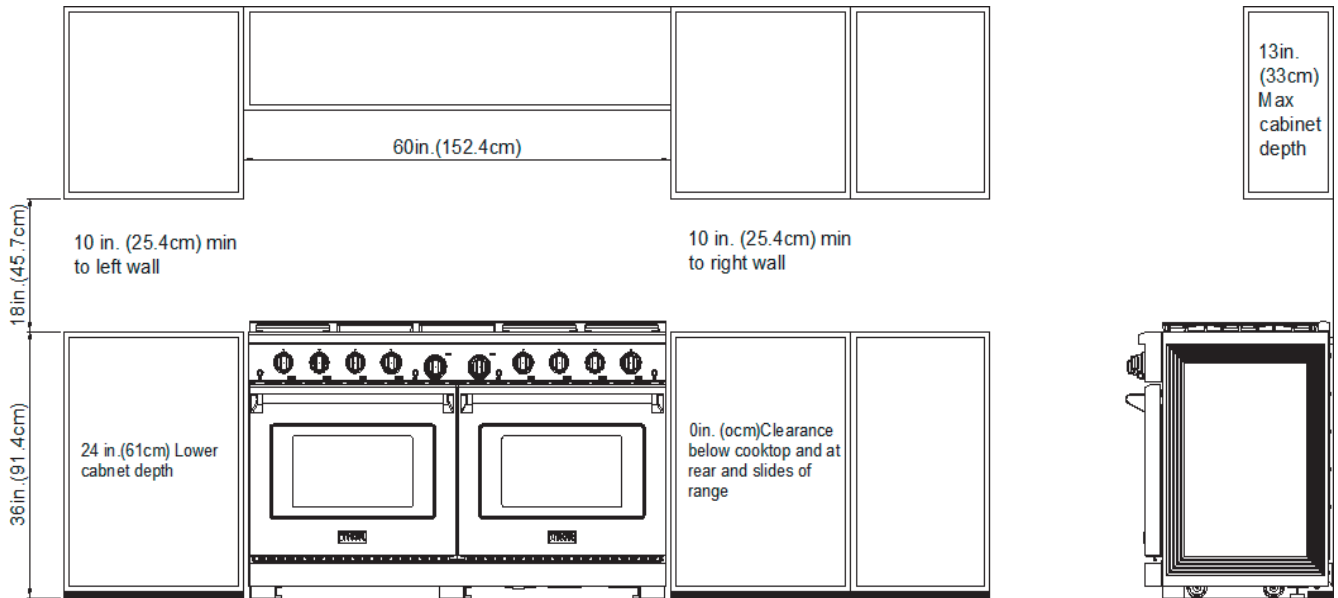
Gas range dimensions



60"

DIMENSIONS AND CLEARANCE

Gas range clearance



60"

ELECTRIC POWER SUPPLY REQUIREMENTS

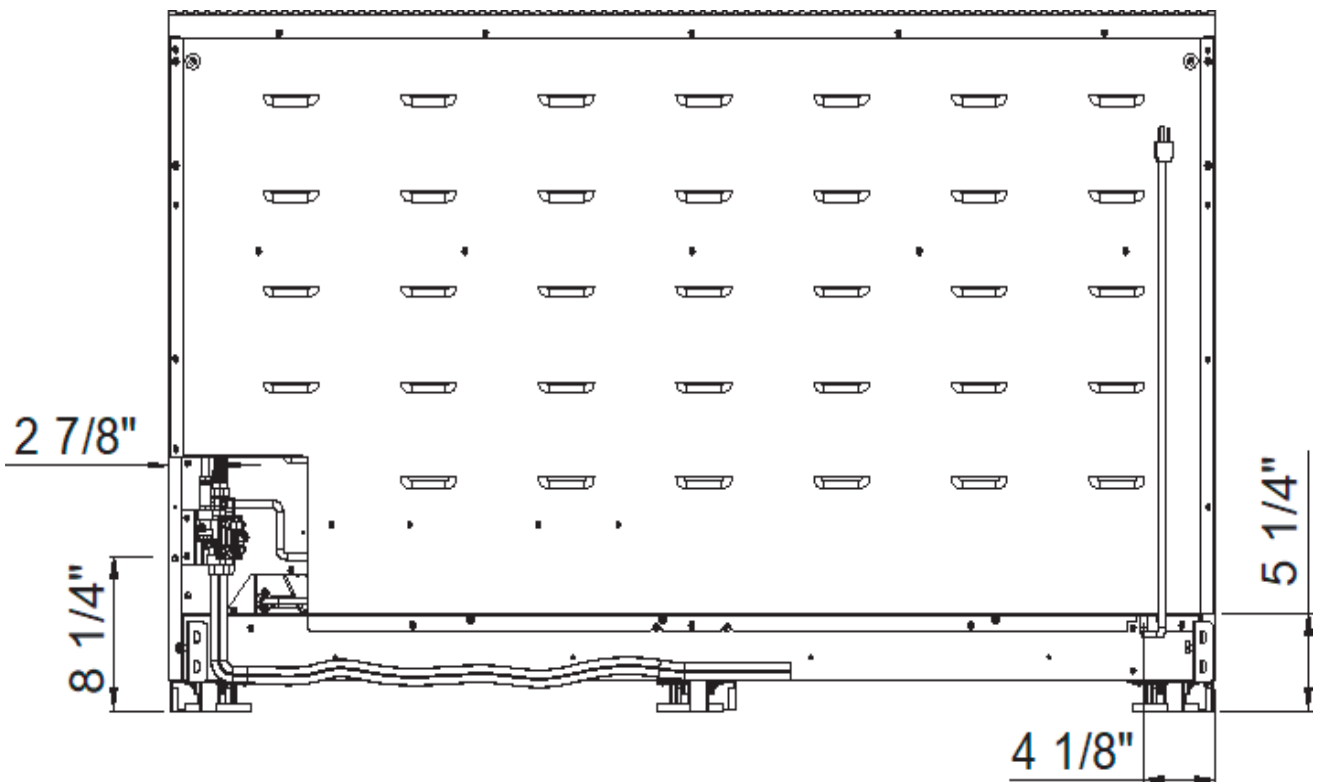
7. Electric Power Supply Requirements

Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition).

In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. A copy of this standard may be obtained from: National Fire Protection Association, 1 Battery March Park, Quincy, Massachusetts 02269-9101.

The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

Use 120V, 60Hz, and properly grounded branch circuit protected by a 15-amp or 20-amp circuit.



Installation for 60" Gas Range

ELECTRICAL GROUNDING INSTRUCTIONS

8. Electrical Grounding Instructions



This indoor gas cooking appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-pronged receptacle.

Where a standard two-prong wall receptacle is encountered, it is the responsibility and litigation the customer to have it replaced with a properly grounded three-prong wall receptacle.

Do not cut or remove the grounding prong from the power cord.

Before connecting plug to the cord, disconnect the electrical supply.



Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

9. Connect Range to Gas Supply

Most localities will require that the stove shutoff valve and gas connections be installed by a certified technician or plumber. These instructions are for a professional. Gas installation specifications and regulations may vary so please consult your local codes before proceeding.

1. Install a manual gas line shut-off valve in the gas line as follows:
 - a. in an easily accessed location outside the range
 - b. in the gas piping external to the appliance
2. Install male 1/2" flare union adapter to 1/2" NPT internal thread elbow at inlet of regulator.

On models equipped with standard twin burners, install the male pipe thread end of the 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of pressure regulator.

Use a wrench on the regulator fitting to avoid damage.

CONNECT RANGE TO GAS SUPPLY

Install male 1/2" or 3/4" (3/4" refers to 48-inch gas range) flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to secure the shut-off valve to keep it from turning.

The gas supply pressure for checking the regulator setting is 6 in. w.c. (Nature Gas) and 11 inch. w.c. (LP gas) connect flexible gas line connector to the regulator on the range. Position range to permit connection at the shut-off valve.

When all connections have been made, make sure all range controls are in the position and turn on main gas supply valve.

Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Use some soap water (50% water and 50% soap) or a leak detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.

The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 pig(3.5kPa).

After installation:

Check ignition of cook top burners.

Check ignition of oven burner.

Visually check tubular burner (oven burner) re-ignition to be sure both rows of burner ports are relighting each time.

Check for gas leaks at all gas connections (using a gas detector, never flame) .

Check oven bake and convection bake function.

10. First Use

Conditioning the oven.

Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.

Follow these steps to condition your new stove's oven:

1. Insert all the shelves. See 'Positioning the shelves' for instructions.
2. Turn on the ventilation hood above your range on high.
3. Heat the empty oven at the highest temperature for:
 - a. 30 minutes using BAKE
 - b. 30 minutes using BROIL (some ovens only).
4. There will be a distinctive smell while you are conditioning the oven. This is normal, but make sure the kitchen is well ventilated during the conditioning.
5. Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.
6. Positioning the shelves.
7. Both the sides panel and shelves with safety stop to keep them sliding out of the oven when pulled forward.
8. And the front stop prevents the shelves from against hitting the back of the oven.

11. Cooktop Safety Guidelines

The 3500 BTU burners have the low turn-down setting (SIM) for gentle simmering (500 BTU/hr.). Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.

- ✓ Never leave the cook top unattended when in use. Boil over causes smoking and greasy spills that may ignite.
- ✓ Never allow flames to extend beyond cookware or curl up on sides. This could discolor and damage the utensil and you may get burned touching the hot handle.

COOKTOP SAFETY GUIDELINES

Keep handles out of the way. Turn handles so that they don't extend over the edge of the range or on a burner that is on.

Take care when deep-frying. Oil or fat can overheat very quickly, particularly on a high setting.

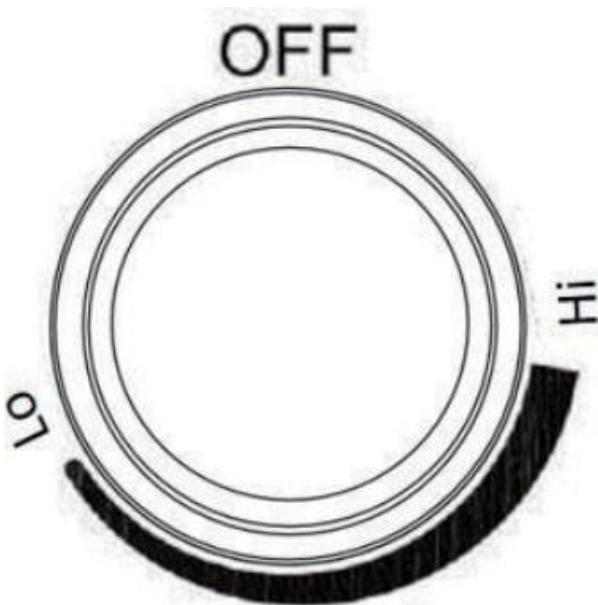
Make sure that all burner parts are properly in place. Incorrectly or incompletely assembled burners may produce dangerous flames. See 'Replacing the burner parts' in 'Care and cleaning'.

Keep the burners clean, especially after a spill or boil over, make sure you clean the affected burners before using them again. Food residue may clog the ignite and the notches of the flame spreader, stopping the burner from functioning correctly. See "Care and cleaning" for instructions.

Check that the burner flames. They should be blue with no yellow tipping, and burn without fluttering all around the burner cap. If not, see 'Troubleshooting' for advice.



Surface Burner Ignition



To light the top burners, push and turn the appropriate control knob counter clockwise to the "Hi" or "Lo" position. You will hear a clicking noise – the sound of the electric spark igniting the burner. Once burner ignition has been achieved, then turn the burner control knob to adjust the desired heat setting.

COOKTOP SAFETY GUIDELINES

NOTE: When one burner is turned to the “Hi” position, the burner igniters will park. Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.

Simmer and Boil

A smaller flame will give the best simmer results. Small flames offer precise cooking performance for delicate foods, keeping food warm, melting chocolate or butter, and for cooking that need to cook over low heat for a long time.

The highest flame settings provides the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling or pasta cooking.

Flame Size

When you select the flame size, watch the flame when you turn the knob.

Any flame larger than the bottom of the cookware is wasted. The flame should be steady and blue in color. Foreign material in the gas line may cause an orange flame during initial operation.

Power Failure

If the gas does not ignite within four seconds, turn off the valve and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure.

If the power fails, it is not capable of being safely placed in operation and user should not attempt to operate during power failure.

Cooktop

To prevent the cooktop from discoloring or staining, clean cooktop after each use, and wipe up acidic or sugary spills as soon as the cooktop has cooled.

The sealed burners of your range are not sealed to your cooktop and are designed to be removed. Boil overs or spills will not seep underneath the cooktop. The burners should be cleaned after each use.

COOKTOP SAFETY GUIDELINES

Burner Grates

The grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the cooktop and / or poor combustion.

- ✓ Do not place water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel.
- ✓ Do not cover the slotted grid of the broil/roast pan with aluminum foil. This will catch the grease and could cause fire.
- ✓ Do not use plastic wrap or wax paper in the oven.
- ✓ For food safety reasons, do not leave food in the oven for longer than two hours before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take care during warmer weather.

WARNING

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