

Thor Gas Hob

Installation and Operation Instructions



0359-15
PIN: 0359CN1290
BS EN203-1:2014
Gas heated catering equipment (TYPE A)

Model: GL169-P, GL169-N

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased

WARNING: For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible materials.

WARNING : Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing, or servicing this equipment.

WARNING: Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

Fourth Way, Avonmouth, Bristol, BS11 8TB,
United Kingdom

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I. Introduction

Congratulations on your new THOR Gas Hob! You will be pleased with your THOR Gas Hob, and to make sure that you get the most benefit from it, you must first read the Installation and Operation Manual. Please contact your dealer or distributor if you are not sure about any aspect of the installation, instruction or the performance of your equipment. They will be very glad to assist you.

CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier/distributor of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.

VERY IMPORTANT! READ THIS FIRST

Before installing and operating this equipment, ensure that everyone involved in its operation are fully trained and are aware of all precautions. Accidents and problems can result from a failure to follow fundamental procedures and correct operation.

CAUTION!

This commercial cooking equipment is for professional use and shall be used by qualified persons.

CAUTION!

To avoid property damage, personal injury or death, all gas joints and connections disturbed during servicing, repair, gas conversion, and installation, must be checked for gas leaks. Use only gas leak detecting solutions or soap and water solution (bubble test) to check for gas leaks. Do not use naked flame to check for gas leaks.

IMPORTANT REMINDER!

Care must be taken by the operator to use the equipment safely, and to guard it against risk of fire. The following precautions must be adhered to:

- a. The equipment must not be left unattended, while it is in operation.
- b. It is recommended that a regular inspection is carried out by a competent service person to ensure correct and safe operation of your equipment is maintained.
- c. Do not spray aerosols in the vicinity of this equipment while it is in operation.
- d. The equipment must not be operated without the feet/gas stand fitted.

II. Specifications

A. General

1. A commercial heavy duty Gas Hob with cast iron trivets and open burners.
2. It is fitted with full pilot and flame failure protection.

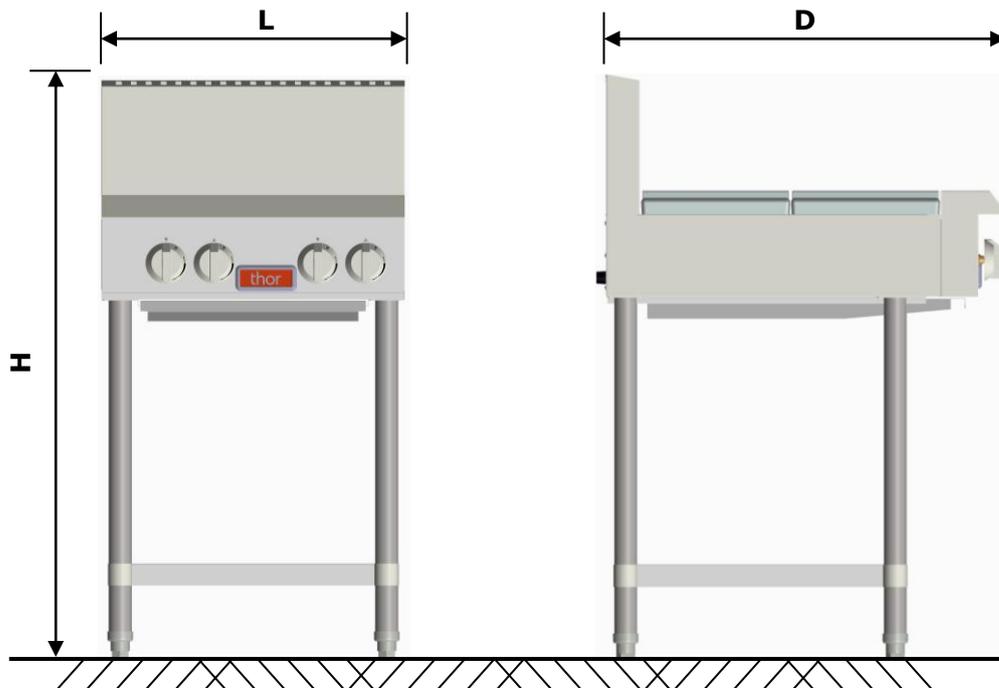
B. Pack Contents

The following are included:

1. Thor Gas Hob
2. Gas Stand
3. Instruction Manual
4. Conversion kit for Propane (for GL169-P units only)

C. Dimensions

Models	L – Length (mm)	H – Height (mm)	D – Depth (mm)
GL169-P / GL169-N	610	1175	860



D. Gas Specification Table

Gas Type		Natural Gas (G20)	Propane (G31)	Butane (G30)	LPG (G30/G31)
Models		GL169-N	GL169-P	GL169-P	GL169-P
Single burner Heat Input (KW)		8.8	8.8	7.6	7.6
No. of burners		4	4	4	4
Total Heat Input (KW)		35.2	35.2	30.4	30.4
Manifold Pressure (mbar)		20	37	30	28-30/37
Supply Pressure (mbar)		20	37	30	28-30/37
Gas Connection		¾" BSP Male	¾" BSP Male	¾" BSP Male	¾" BSP Male
Main burner injector/Orifice Injector Mark (Orifice Size in mm)		#44 (Ø2.18)	#53 (Ø1.51)	#54 (Ø1.40)	#54 (Ø1.40)
FDS injector / Pilot injector Injector Mark (Orifice Size in mm)		#45 (Ø0.45)	#25 (Ø0.25mm)	#25 (Ø0.25mm)	#25 (Ø0.25mm)
Burner Air Shutter Set-up	Default Setting		Fully open.	Fully open.	Fully open.
	Adjustment	Adjust only if necessary.	Adjust only if necessary.	Adjust only if necessary.	Adjust only if necessary.
Low Flame Adjustment Screw	Screw Hole Size	Ø1.6mm (Ex-Factory)	Ø0.7mm (Ex-Factory)	Ø0.7mm (Ex-Factory)	Ø0.7mm (Ex-Factory)
	Default Setting	Fully Closed	From fully closed position, turn or open by 90° counter-clockwise.		

III. **Installation**

A. **Installation Requirements**

1. Only qualified and/or authorized persons must carry out the installation, gas conversion, and servicing/repair of this equipment.
2. Components having adjustments protected by the manufacturer are not to be adjusted by the installation person. They must only be adjusted by an authorized service .
3. This equipment must be installed in an area with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health.
4. The installation of this equipment must comply with the local gas, health, and safety requirements.
5. The warranty will be void if this equipment was not installed in accordance with the manufacturer's specification and relevant National and Local codes.
6. This equipment must be installed in accordance with relevant National Installation codes, and in addition, in accordance with relevant National and Local codes covering gas and fire safety.

Australia:

AS 5601/AG 601 (to be AS 5601)- Gas Installations

New Zealand:

NZS 5261 - Gas Installation.

United Kingdom:

Gas Safety (Installation and Use) Regulations 1998

BS 6173-Installation of Catering Appliances.

BS 5440-1&2 Installation Flueing & Ventilation.

Ireland:

IS 820-Non Domestic Gas Installations.

B. **Unpack the equipment**

1. Remove all packaging and transit protection from the equipment including all protective film coating from the exterior stainless steel panels. **NOTE:** Take caution when unpacking the equipment, as wood pallets or skids can contain splinters and nails. Shipping cartons can contain large staples. Ensure to wear cut-resistant gloves and protective eyewear during unpacking, opening, removing and disposing of shipping containers.
2. Upon opening the package, check immediately the equipment and accessories/parts for any damage or deficiency.
3. Upon checking of the unit, report immediately to the carrier and the distributor, for any damage or deficiency on the equipment, and its accessories or parts.

C. **Establish the location of the equipment**

1. This equipment must be installed in an area with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health.
2. Install the equipment in an area which will allow enough supply flow of combustion air.
3. All air for burner combustion is supplied from underneath the unit. The feet/stands must always be fitted and no obstruction must be placed on the underside or around the base of the unit, as obstruction will cause incorrect operation and/or failure of the equipment.

4. Position the equipment in its approximate working location, then install the feet or gas stand provided.
5. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The minimum installation clearances shown are to be adhered to.
6. Do not put the equipment in an area where the equipment's flue may be obstructed. Also, do not directly connect the equipment's flue to any ventilation equipment or system.

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this equipment.

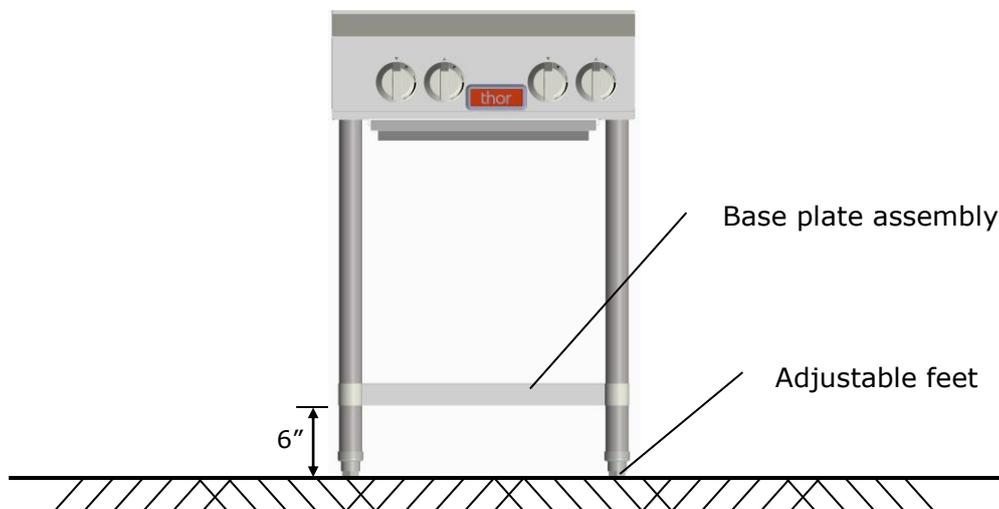
	Combustible Surface	Non Combustible Surface
Left / Right Hand Side	250mm	0mm
Rear	250mm	0mm

NOTE:

This Gas Hob is supplied with adjustable stand/feet to enable the appliance to be positioned securely and level. The installation of the gas stand should be carried out before the completion of the gas connection.

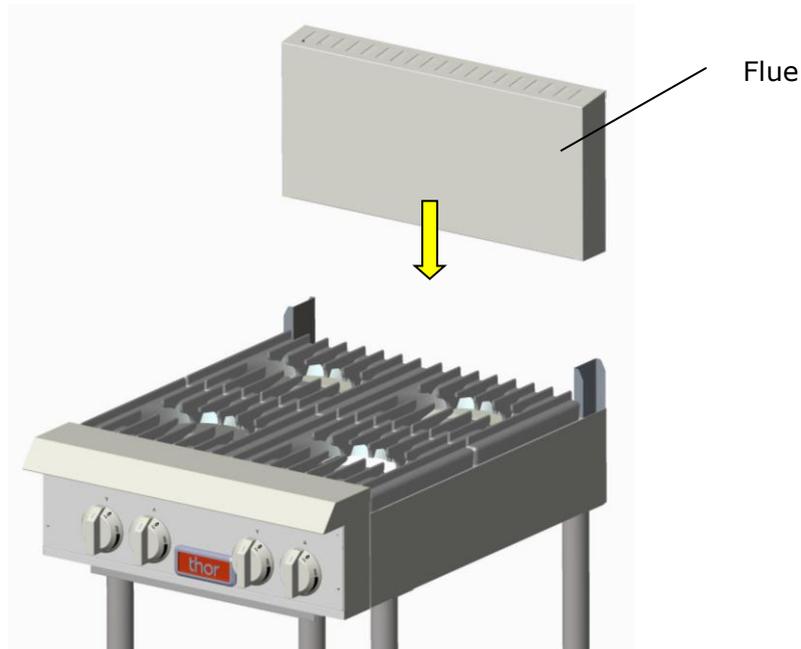
D. Install the gas stand

1. Remove the Stand from the packaging, ensuring that all protective packaging, plastic and residues are cleaned from its surfaces. Layout all components of the stand on the floor ready for assembly. An allen key and a set of allen bolts are provided on the gas stand package.
2. For initial installation, remove trivets, upturn and support your gas equipment, taking care as items may be heavy. Screw the stand support assembly into the gas equipment.
3. Slot the base plate assembly into the stand support. It should be installed six inches (6") from the bottom.
4. Fix and tighten the screws of the base assembly.
5. Locate the equipment into its final operating position. Then, using a spirit level, adjust the adjustable feet to the correct level and height. Then, install the flue and trivets.



E. Install the Flue

1. Remove the Flue from the packaging. Then, remove all protective film from the flue.
2. Install the flue at the back of the unit by pushing it down, while fitting and aligning on both sides.

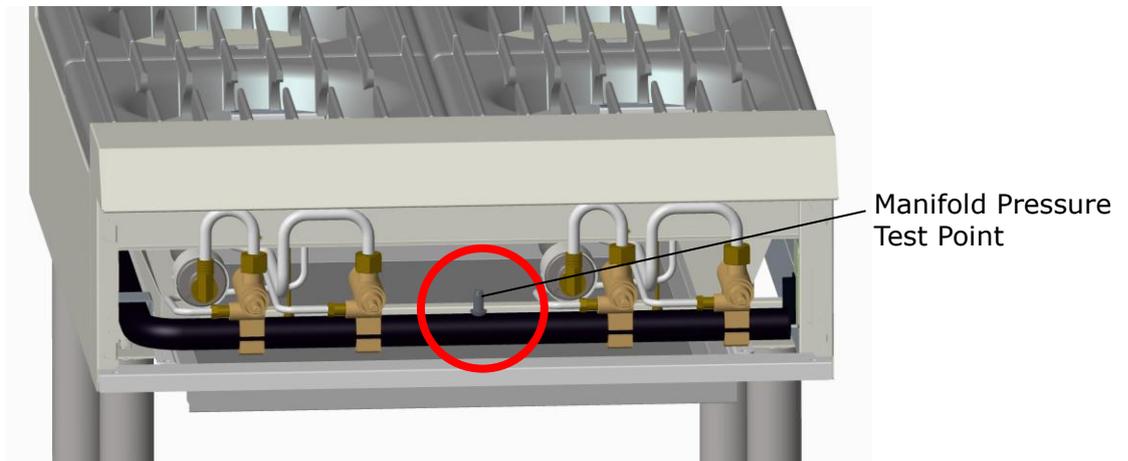


F. Gas Connection

1. Only qualified and/or authorized persons must carry out the gas connection, testing and commissioning of this equipment.
2. After installing all the necessary parts, position the equipment in its final operating position.
3. Before connecting the gas supply line to the equipment, check the following:
 - a. Check gas type that will be supplied to the equipment. It should match the gas type indicated on the rating label.
 - b. Check the gas supply pressure. It should match the equipment's required gas supply pressure indicated on its rating label. Ensure that adequate supply pressure exists.
4. When a supply regulator is to be installed, ensure that the supply regulator is converted to the correct gas type that the equipment will operate on. Ensure that adequate supply pressure and manifold pressure exists.
5. It is recommended that an isolation valve be placed between the equipment and the main gas supply line.
6. Connect the main gas supply to the equipment. Unless compression fittings are used, it is essential that a suitable joining compound which resists the breakdown action of LPG or Natural Gas, must be used on every gas line connection.
7. After connecting the main gas supply to the equipment, check all gas connections for leakages. Check also for gas leakages those gas lines and gas connections that were disturbed during installation. Use soapy water (bubble check), or any gas leak detecting solution. Do not use naked flame to check for gas leaks.

G. Testing & Commissioning

1. Check the burner operating pressure. It is taken at the Manifold Pressure Test Point, with two (2) burners operating at "High Flame" setting.
2. Remove the knobs/dials, and open the front panel cover.



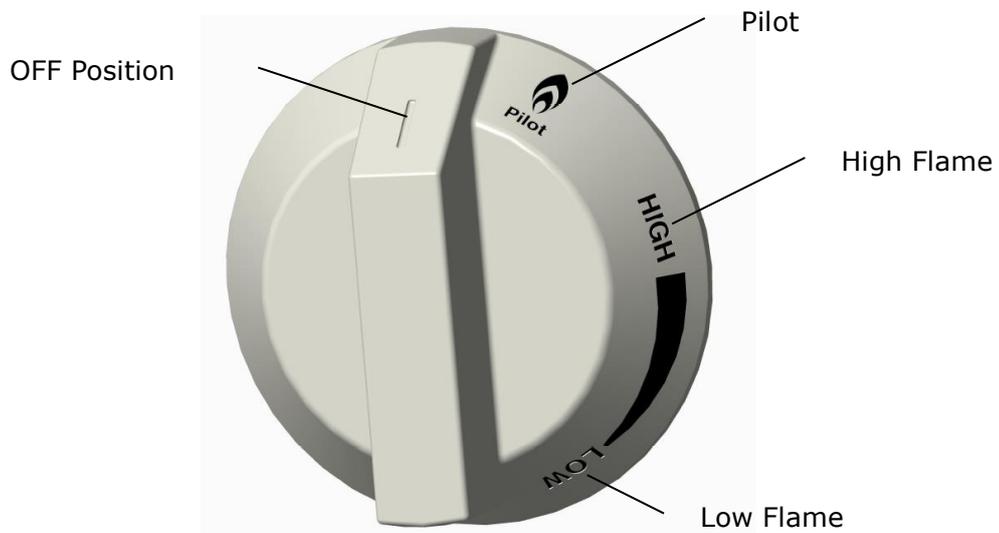
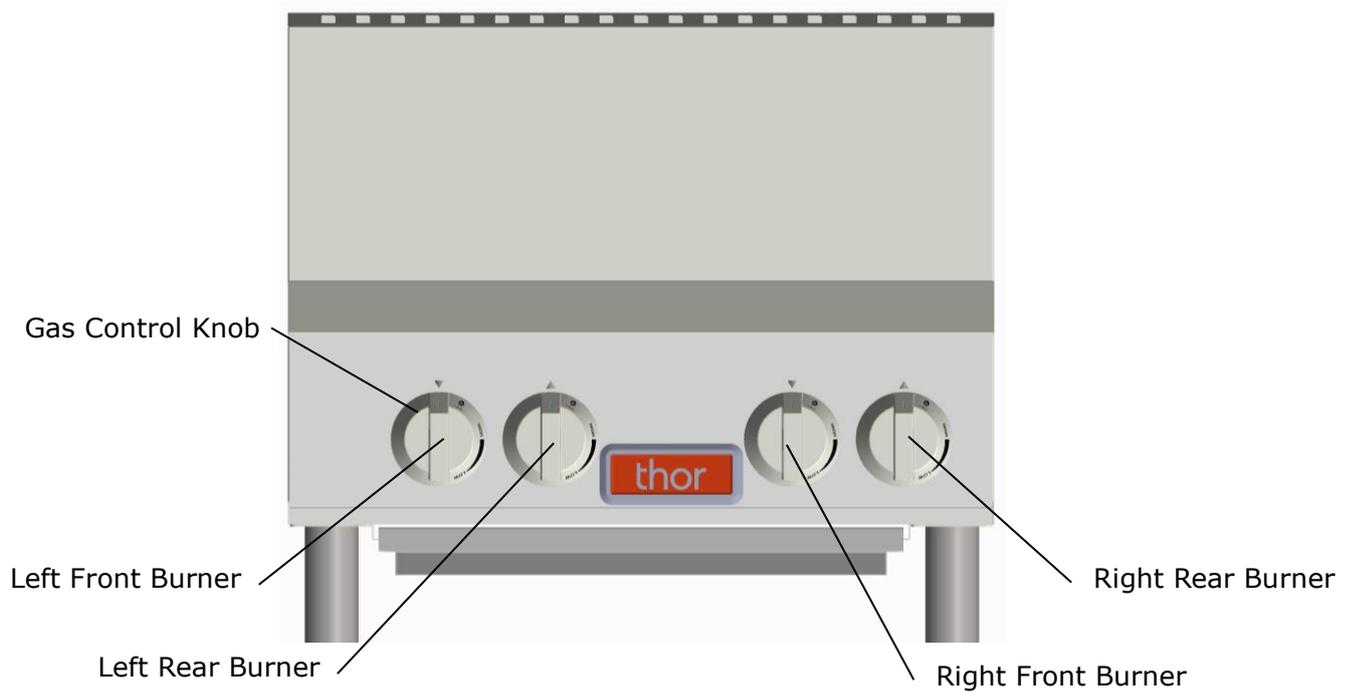
3. Remove the plug from the Manifold Pressure Test Point. Install a portable manometer on the Manifold Pressure Test Point. Check for gas leak on the connection.
 4. Turn ON the isolation gas valve, and open two (2) burners set at "High Flame".
 5. Check the pressure reading in the manometer. The manometer pressure reading should be according to the pressure of the gas type indicated in the rating label and on the Gas Specification Table on page 5 of this manual.
 6. Once the burner operating pressure had been confirmed to be within the requirement, turn OFF the burner and pilot, shut off the isolation gas valve, and remove the portable manometer from the Manifold Pressure Test Point, and return the plug. Then, check for gas leak after returning the plug.
 7. Return the front panel cover, and the control knobs.
 8. Do not leave the premises until the functions of the following were fully checked and functional:
 - a. Lighting of the Pilot burners
 - b. Lighting of the Main burners
 - c. Setting of the "Low Flame"
 - d. Turning OFF of the Main burners
 - e. Turning OFF of the Pilot burners
- Note that the procedure of the above processes is specified in the "Operation Guide" section of this manual.
9. The owner of the equipment must keep this manual along with the records of the purchase and installation of the equipment for future reference.
 10. It is essential that the operator/user was instructed for the correct procedure for lighting, operation and shutdown of the equipment.

IV. Operation Guide

NOTE:

1. This equipment is only for professional use and that it shall be used by qualified persons.
2. Parts or components that have adjustments which are protected by the manufacturer or his agents shall not be adjusted by the user/ operator.
3. Please use woks with a diameter between 240mm to 280mm.

A. Equipment Controls



B. Lighting the Pilot Burners

The burners of this Gas Hob are fitted with individual standing pilots, which allows the main burners to be turned ON or OFF without the need to manually re-light the burner each time that it is turned OFF, as the burner will automatically lit itself by the pilot burner.

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off the gas supply to that burner in the event that the pilot burner flame goes out, so that un-burnt gas is not expelled to the surroundings.

1. Select the pilot to be lighted.
2. Depress the gas control knob and turn it counter-clockwise to "PILOT".
3. While the knob is depressed, light the pilot burner. Once the pilot has been lit, hold the knob depressed for 10-20 seconds after lighting the pilot burner. This is to give ample time to heat up the thermocouple, and allow gas to flow into the gas valve.
4. Release the knob after 10-20 seconds. The pilot burner should stay lit, if not, repeat Steps (1 to 3 above).
5. If pilot burner was extinguished during normal operation, wait for 5 minutes before lighting it up.

C. Lighting the Main Burners

1. Select the burner to be lighted.
2. Full flame can now be achieved by depressing the knob a little and turning it counter-clockwise to the first stop, "HIGH" flame position.
3. To achieve simmer control, depress the knob a little and turn it further counter-clockwise to the second stop "LOW" flame. Note that the gas control knob can be rotated between "HIGH" and "LOW" flame to achieve your desired flame height.

D. Turning "OFF" the Main Burners

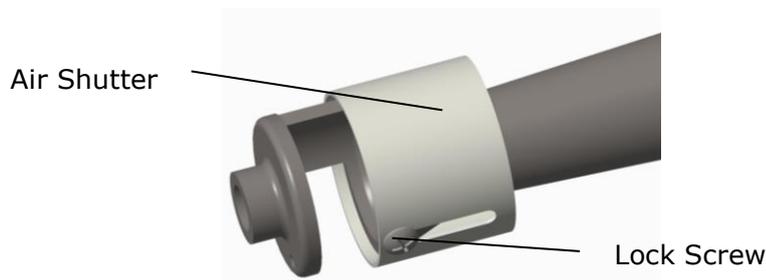
1. Select the burner to be turned "OFF".
2. To turn off the main burner, but keep the pilot burner lighted, rotate the gas control knob clockwise to "PILOT" position. Notice that the main burner will extinguish and the pilot will remain lit.
3. It is recommended to turn "OFF" the main burners during idle periods, but let the pilot stay lit.

E. Turning "OFF" the Pilot Burners

1. Select the Pilot Burner to be turned "OFF".
2. To turn OFF the pilot burner, rotate the gas control knob clockwise to " I " position. Notice that the pilot burner will extinguish.

F. **Main burner air supply:**

1. For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the front of the burner.
2. Loosen the lock screw and adjust the air shutter to just eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening the screw.



VERY IMPORTANT!

It is highly recommended to contact your authorized service personnel so that the appliance is serviced immediately when abnormal conditions, such as, partial or full loss of burner flame, abnormal burner flame, and other burner control problems arise. When such abnormal conditions were noticed, it is highly recommended not to use or operate the equipment until it has been serviced and commissioned properly by an authorized service personnel.

G. **Important reminders**

1. Components protected by the manufacturer or his agent shall not be adjusted by the user/operator.
2. The space between the legs at the bottom admits combustion air. DO NOT BLOCK THIS SPACE.
3. All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.
4. Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the units' sides or back. Avoid wall type fans which create air cross-currents within a room.
5. It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.
6. A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.
7. All valves must be checked periodically. This must be done by an authorized service representative in your area.
8. Please wait at least 15 seconds to restart the main burners to maintain the best function of the safety gas valve after turning off the main burners.

V. **Cleaning Instructions**

CAUTION!

Always turn the unit OFF, and follow the lock-out/tag-out procedure before performing cleaning and maintenance operation.

Allow the unit to cool down first, before starting any cleaning or maintenance operation.

A. **General**

1. Clean the Gas Hob regularly. A clean Gas Hob looks better, will last longer and will perform better.
2. Carbonized grease on the trivets will hinder the transfer of heat to the food. This will result in loss of cooking efficiency.
3. Do not splash or use water on the trivets and burners while these items are still hot as warping and cracking may occur. Allow these items to cool down first, and then remove for cleaning. The trivets can be taken out for cleaning.
4. Do not use harsh abrasive detergents, strong solvents or caustic detergents as they could corrode or damage your Gas Hobs.
5. In order to prevent the forming of rust on the trivets and burners, ensure that any detergent or cleaning material had been completely removed after each cleaning.

B. **Daily Cleaning:**

1. Trivets and Burners:
 - a. Remove the trivet/s from the equipment.
 - b. The burner can be cleaned in its place.
 - c. Scrape off the caramelized or carbonized food debris or food splatter from the trivets and burners using soft bristled wire brush or copper brush. Ensure that food debris that was scraped off from the burner shall not go inside the burner port holes. If any food debris went inside the burner, it must be taken out to prevent clogging of the burner.
2. Drip Tray:
 - a. The drip tray should be checked and emptied frequently to prevent overflow and spillage.
 - b. Remove the drip tray while still warm so that the oils and grease are still in liquid state.
 - c. Empty out any food debris or oils from the tray.
3. Flue and other exterior surface:
 - a. Clean the flue, and other exterior surfaces of the Gas Hob with warm water and mild detergent solution using a soft sponge.
 - b. Rinse with warm water, and ensure that the mild detergent solution was thoroughly rinsed off.
 - c. Dry the Gas Hob surfaces thoroughly with a dry cloth or paper towel, and polish with a soft dry cloth.

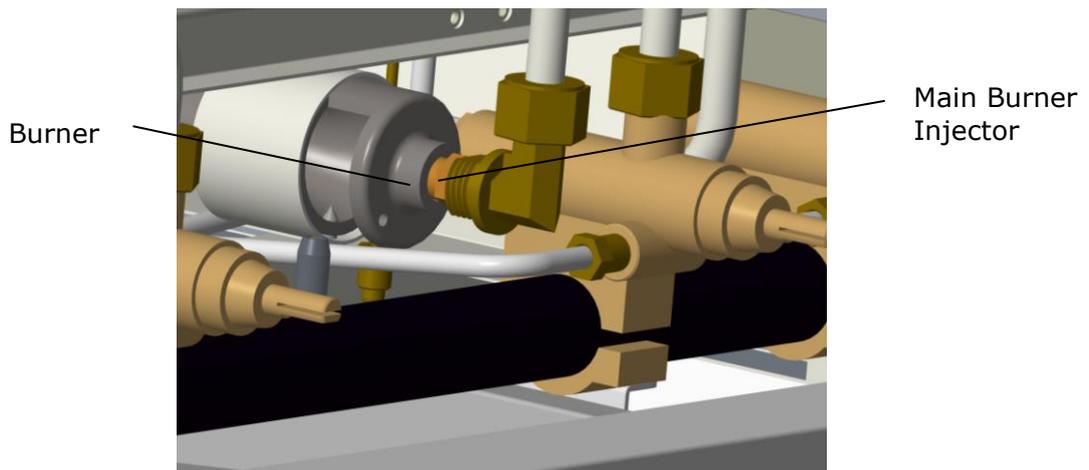
C. WEEKLY CLEANING:

1. Trivets and Burners:

- a. Remove the trivet/s from the equipment.
- b. Remove the burner. Loosen the burner lock screws.
- c. Scrape off the caramelized or carbonized food debris from the trivets and burners using soft bristled wire brush or copper brush. Ensure that food debris that was scraped off from the burner shall not go inside the burner port holes. If any food debris went inside the burner, it must be taken out to prevent clogging of the burner.
- d. Wash the trivets and burners with warm water and mild detergent solution. Then, thoroughly rinse the mild detergent with warm water.
- e. Allow the interior of the burner to drain and dry thoroughly. Thoroughly dry the trivets and burners with dry cloth or clean paper towels. Ensure that the detergent was thoroughly rinsed off to prevent corrosion on the trivets and burners.

Caution: When handling hot trivets and burners, always use heat insulated gloves to prevent burns. Also, take caution when removing or handling them, since these parts are heavy and can cause injury when they fall on your toe or foot.

- f. Once the burner is thoroughly dry, install the burner in place. Ensure that the main burner injector is fully inserted on the burner and that the burner injector and burner are properly aligned with each other to prevent yellow flames and other burner problems. Then, return the burner lock screws and tighten.



2. Drip Tray:

- a. Remove the drip tray while still warm so that the oils and grease are still in liquid state.
- b. Empty out any food debris or oils from the tray.
- c. Wash the drip tray with warm water and mild detergent solution.
- d. To remove grease and food splatter, which have BAKED on the drip tray, apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines, so that it will not mar the finish of the stainless steel. Never rub with a circular motion.
- e. Thoroughly rinse the drip tray with warm water. Ensure that no cleanser residue will be left on the drip tray.
- f. Thoroughly dry the drip tray with a dry cloth or clean paper towels.

3. Flue and other exterior surface:

- a. To remove grease and food splatter, which have BAKED on the flue and other exterior surface, apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines, so that it will not mar the finish of the stainless steel. Never rub with a circular motion.
- b. Thoroughly rinse the surfaces with warm water. Ensure that no cleanser residue will be left on the surface.
- c. Thoroughly dry all surfaces with a dry cloth.
- d. Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL, as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS.
- e. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.

NOTE:

If the Gas Hob usage is very high, it is recommend that a more thorough cleaning is carried out on a more frequent basis. DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the trivets, burners, and stainless steel finish.

VI. Gas Conversion

CAUTION!

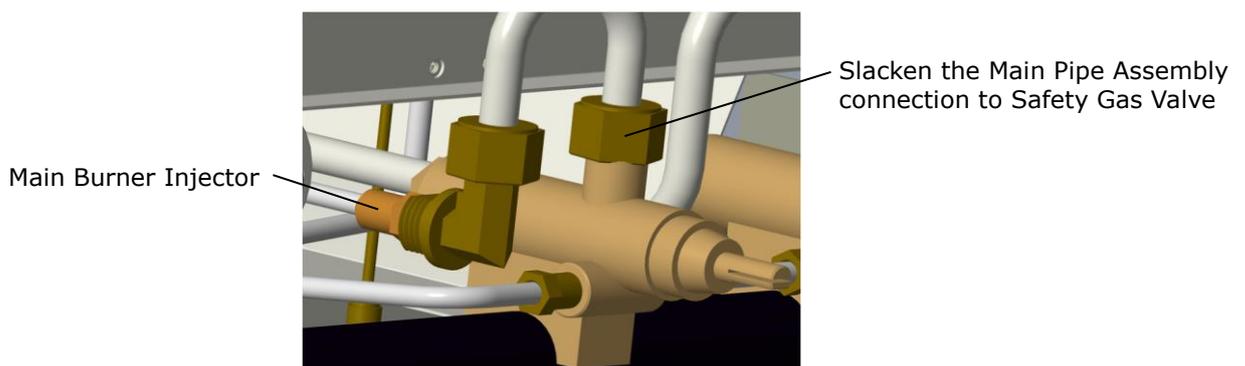
Only qualified/authorized service persons are to carry out gas conversion operations.

Before proceeding with the gas conversion procedure, allow the unit to cool down first, and ensure that the main gas supply connected to the equipment is shut-off, and lock-out/tag-out procedure is followed, to prevent injury to persons or damage to property.

1. Replace the Main Burners Injectors.
 - a. Remove the gas control knobs from the front control panel. The control knobs are a push fit onto the shaft of the gas control valves.
 - b. Slacken the 4 screws on the front of the control panel and remove the front control panel from the equipment.



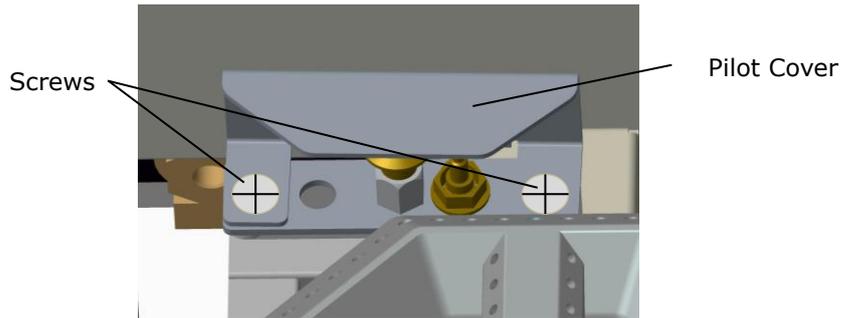
- c. Remove the trivets and slacken the burner lock screws. Then, remove the burners.
- d. Remove and replace the rear main burner injectors using 13mm spanner. Ensure to install the correct main burner injector. Refer to the Gas Specification Table on page 5 of this manual for the corresponding Main Burner Injector size for each specific gas type.
- e. For the front burners, slacken the main pipe assembly connection to the safety gas valve. Then, turn the main pipe assembly towards you for easy access to the main burner injector.



- f. Remove and replace the main burner injector using 13mm spanner. Ensure to install the correct main burner injector. Refer to the Gas Specification Table on page 5 of this manual for the corresponding Main Burner Injector size for each specific gas type that the unit will operate on.
- g. Reinstall the Main Pipe Assembly and tighten.

2. Replace the Pilot Injectors

- a. Remove the pilot cover. Slacken the two screws of the pilot cover and remove it.



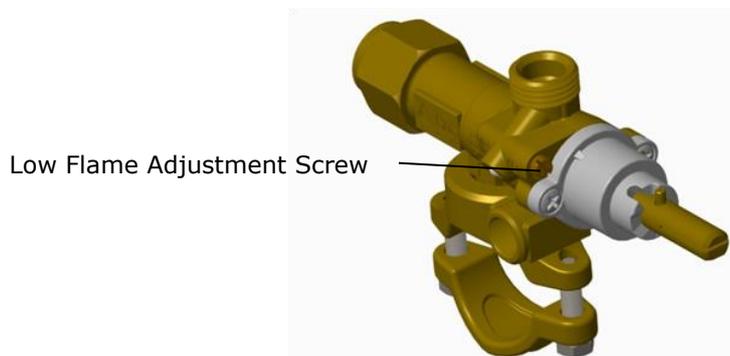
- b. Disconnect the pilot pipe assembly from the pilot injector. Slacken the nut of the pilot pipe to allow for easy removal. Use 10mm spanner



- c. Remove and replace the Pilot Injector/FDS Injector from the pilot assembly. Use 10mm spanner. Ensure to install the correct Pilot Injector. Refer to the Gas Specification Table on page 5 of this manual for the corresponding Pilot Injector size for the specific gas type that the unit will operate on.
- d. Reconnect the pilot pipe assembly to the pilot injector. Then, reinstall the pilot cover.

3. Replace and set the Low Flame Adjustment Screw.

- a. Remove the Low Flame Adjustment Screw from the safety gas valve. Use a screw driver and rotate counter-clockwise to loosen.
- b. Then, pull it out with long nose pliers.



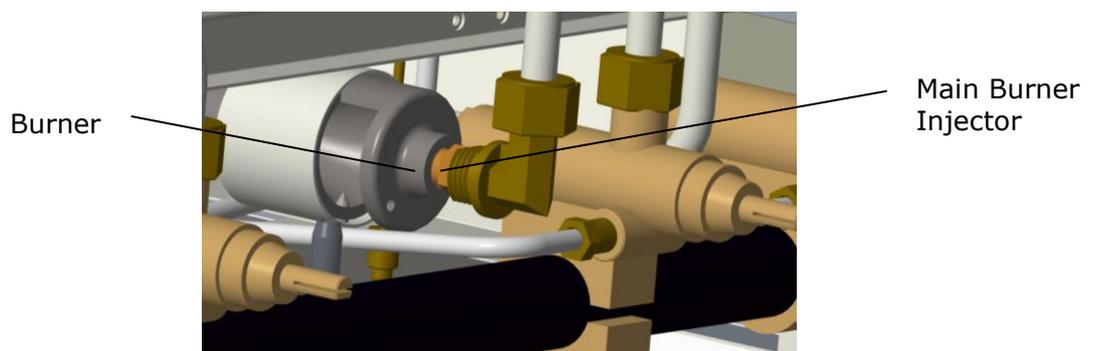
- c. Install the Low Flame Adjustment Screw. Ensure to use the correct Low Flame Adjustment Screw for the gas type that the unit will operate on. See table below. Refer also to the Gas Specification Table on page 5 of this manual.

GAS TYPE	LOW FLAME ADJUSTMENT SCREW SIZE	IMAGE MARK	RECOMMENDED SETTING
NATURAL GAS	Ø1.6mm		FULLY CLOSED
PROPANE / BUTANE / LPG	Ø0.7mm		90° OPEN, from fully closed position

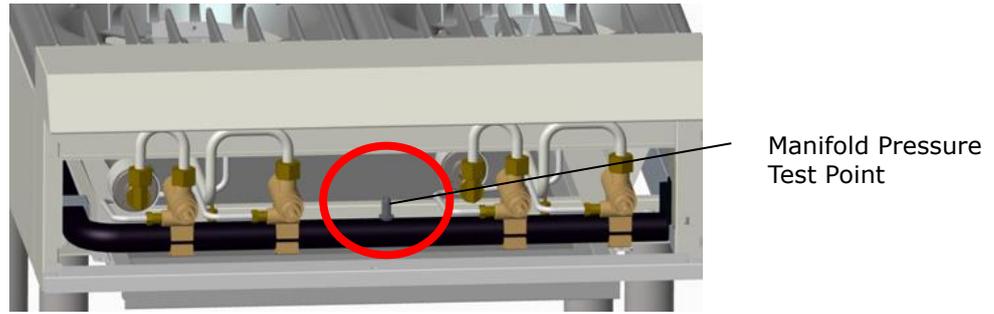
- d. After installing the screw, set the screw according to the gas type that it will operate on. See above chart.
- e. For Natural Gas, using a Ø1.6mm screw, set it to FULLY CLOSED position. Turn it clockwise to close position.
- f. For Propane/Butane/LPG, using a Ø0.7mm screw, turn it clockwise to fully closed position. Then, turn it counter-clockwise to about 90° OPEN.

NOTE: You can adjust the height of the low flame by rotating the screw counter-clockwise to increase and clockwise to decrease.

- Check the connections for gas leak. Use soapy water or any gas leak detecting solution to check for leaks. Never use naked flame to check for gas leaks.
- Adjust the inlet pressure according to the gas type used. Refer to the Gas Specification Table on page 5 of this manual.
- Adjust the burner's air shutter. If Natural Gas will be used, the air shutter must be opened by about 13.8mm. If Propane, Butane or LPG will be used, the air shutter must be "FULLY OPEN". Refer also the Gas Specification Table on page 5 of this manual for the correct air shutter setting.
- Then, install the burners, and lock the screws. When installing the burners, ensure that the Main Burner Injector are fully inserted to the burner and that they are properly aligned with each other. Misalignment can cause yellow flame and sooting and cause other burner problems.



8. Remove the plug from the Manifold Pressure Test Point and install a manometer. Check for gas leak on the connection.



9. Turn ON the isolation gas valve, and open two (2) burners and set at "High Flame".
10. Check the pressure reading in the manometer. The manometer pressure reading should be according to the pressure of the gas type used. Refer also to the Gas Specification Table on page 5 of this manual for the Manifold Pressure for the specific gas type.
11. Turn ON the pilot and main burners and check the flame for any abnormalities.
12. Adjust the burner's air shutter, as necessary, to eliminate yellow flame and lifting of flames, and other burner flame abnormalities.
13. Refit the pilot covers, radiants, cast grates, front panel cover, and knobs.
14. After converting the unit, ensure to post the new label with the appropriate gas type used. Fill-up the Gas Conversion Label and attach it to the unit beside the rating label.

GAS CONVERSION LABEL	
MODEL NO.:	DATE:
SERIAL NO.:	INPUT RATE (BTU/HR):
TYPE OF GAS:	MANIFOLD PRESS. (IN W.C.):
INLET GAS PRESS.:	
<p>CAUTION! THIS UNIT HAS BEEN CONVERTED TO THE ABOVE GAS SUPPLY SPECIFICATION. REFER TO OPERATION MANUAL FOR MANIFOLD PRESSURE AND INPUT RATE REQUIREMENTS.</p>	
THIS APPLIANCE WAS CONVERTED ON (DATE) _____ TO (GAS TYPE) _____ BY (COMPANY NAME AND ADDRESS) _____	
WHICH ACCEPTS THE RESPONSIBILITY THAT THIS GAS CONVERSION HAS BEEN MADE PROPERLY.	

15. Before leaving the premises, ensure to check the functions of the following:
 - a. Pilot burner ignition
 - b. Pilot burner flame. It should stay lit.
 - c. Main burners, "HIGH" flame and "LOW" flame.
 - d. Check for gas leaks on the connections.

CAUTION!

To avoid property damage, personal injury or death, all gas joints and connections disturbed during servicing or gas conversion must be check for gas leaks. Check with a soap and water solution (bubble test) or any gas leak detecting solution. Do not use naked flame to check for gas leaks.

Gas Conversion Kits

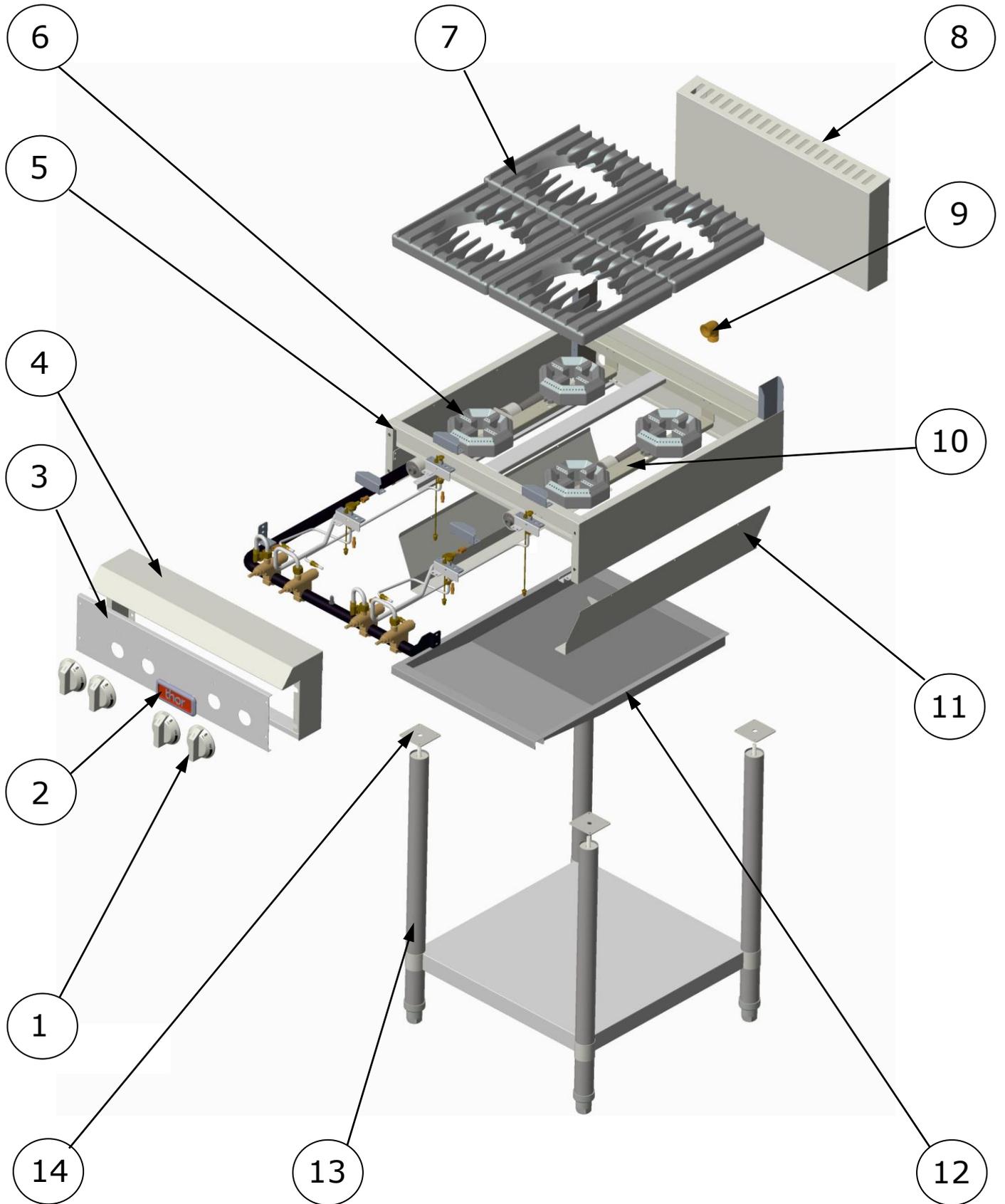
Item Name	Gas Hob			Item No.				
	Country of destination	Category	Gas	Supply Pressure (mbar)	Manifold Pressure (mbar)	Main Burner Injector	Pilot Burner Injector	Single burner Heat Input(KW)
AT,BG,CZ,DK,EE,FI,GR,HR, HU,IS,IE,IT,LV,LT,NO,PT, RO,SK,SI,ES,SE,CH,TR,GB	I2H	G20	20	20	20	44#(Ø2.18mm)	0.45	8.8
DE,LU,PL	I2E	G20	20	20	20	44#(Ø2.18mm)	0.45	8.8
BE,FR	I2E+	G20	20	20	20	44#(Ø2.18mm)	0.45	8.8
BE,CH,CZ,IT,ES,FR,GR,GB, HR,LT,NL,PT,SK,IE,SI	I3P(37)	G31	37	37	37	53#(Ø1.51mm)	0.25	8.8
AT,CH,CZ,DE,DK,FI,FR,GB, GR,IT,NL,NO,SE	I3B/P	G30	30	30	30	54#(Ø1.40mm)	0.25	7.6
BE,CH,CZ,ES,FR,GB,GR,IT, PT	I3+	G30/31	28-30/37	28-30/37	28-30/37	54#(Ø1.40mm)	0.25	7.6

AT	Austria	IS	Iceland
GR	Greece	IT	Italy
BE	Belgium	DE	Germany
IE	Ireland	LU	Luxembourg
CH	Switzerland	DK	Denmark
CZ	Czech Republic	NL	Netherlands
ES	Spain	NO	Norway
FI	Finland	PT	Portugal
FR	France	SE	Sweden
GB	United Kingdom		

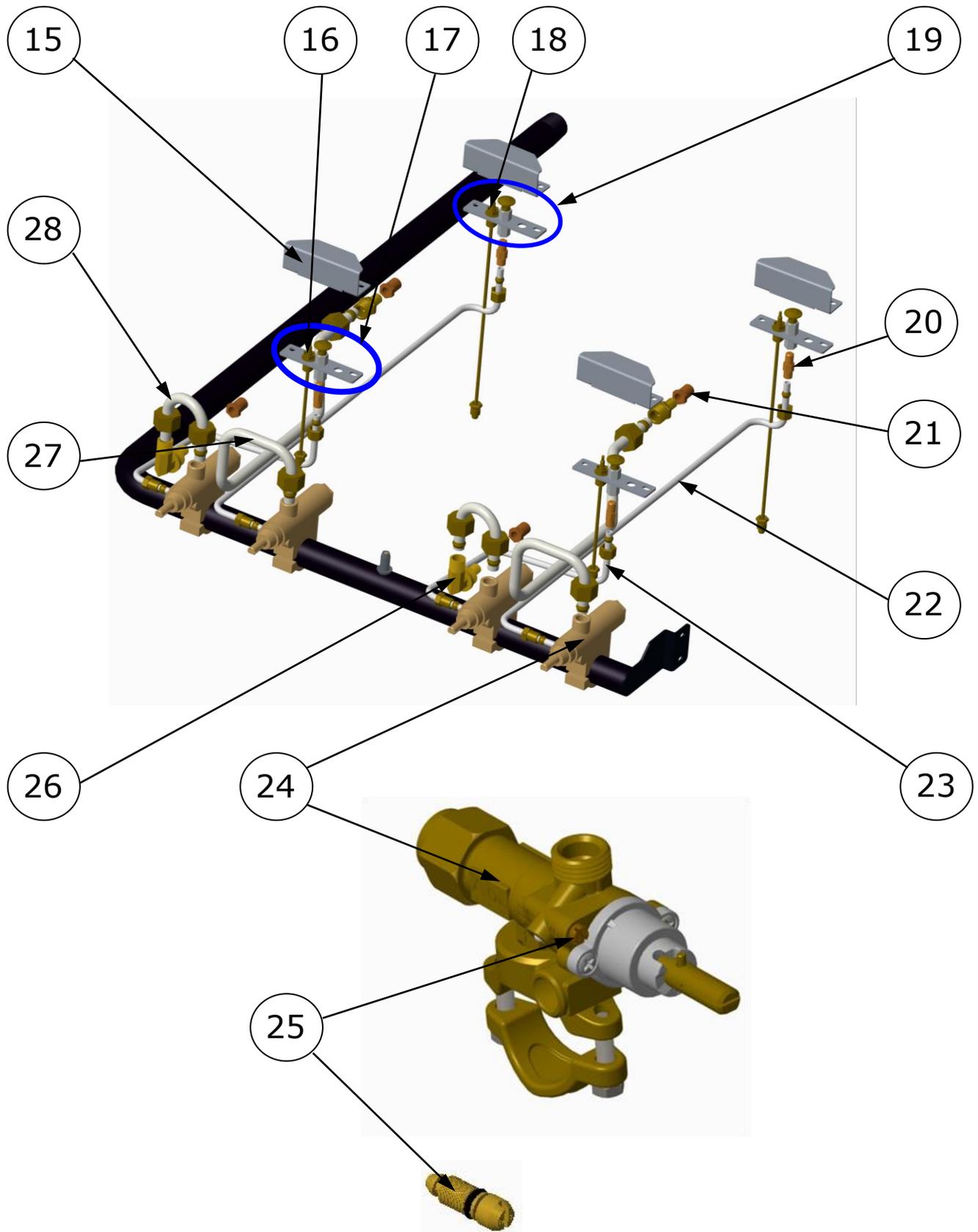
VII. Troubleshooting

PROBLEM	POSSIBLE CAUSE	ACTION TO TAKE
Pilot burner cannot stay lit.	Not enough gas or gas pressure.	<ul style="list-style-type: none"> • Check the gas tank. Ensure that it is not empty. • Check the gas pressure. Ensure that you have sufficient gas pressure. • Call your gas provider.
	Not enough time for the gas to flow and thermocouple to heat up.	<ul style="list-style-type: none"> • Hold the knob in for at least 20 seconds to allow enough time for the gas to flow and thermocouple to heat up.
	Clogged pilot injector orifice.	<ul style="list-style-type: none"> • Call your authorized service agent.
	Faulty or loose thermocouple.	<ul style="list-style-type: none"> • Call your authorized service agent.
	Faulty gas valve.	<ul style="list-style-type: none"> • Call your authorized service agent.
Main burner does not light.	Pilot burner is not lit.	Light the pilot burner first.
	Not enough gas or gas pressure.	<ul style="list-style-type: none"> • Check the gas tank. Ensure that it is not empty. • Check the gas pressure. Ensure that you have sufficient gas pressure. • Call your gas provider.
	Clogged main burner injector orifice	<ul style="list-style-type: none"> • Call your authorized service agent.
	Faulty or loose thermocouple.	<ul style="list-style-type: none"> • Call your authorized service agent.
	Faulty safety gas valve.	<ul style="list-style-type: none"> • Call your authorized service agent.
Pilot keeps cutting out.	Not enough gas or gas pressure.	<ul style="list-style-type: none"> • Check the gas tank. Ensure that it is not empty. • Check the gas pressure. Ensure that you have sufficient gas pressure. • Call your gas provider.
	Clogged pilot injector/FDS injector.	<ul style="list-style-type: none"> • Call your authorized service agent.
	Faulty or loose thermocouple.	<ul style="list-style-type: none"> • Call your authorized service agent.
	Faulty gas valve.	<ul style="list-style-type: none"> • Call your authorized service agent.

VIII. Exploded View



Exploded View



IX. Spare Parts List

NO.	DESCRIPTION	Part No.	MODEL	
			GL169-P	GL169-N
1	Dial	06.05.1471455	4	4
2	Thor Badge	01.02.1005263	1	1
3	Front Control panel	01.05.1029283	1	1
4	Control rack	01.05.1028909	1	1
5	Frame weld assy.	06.05.1471835	1	1
6	Cast Burner Assembly	06.05.1472463	4	4
7	Trivet	01.11.1062047	4	4
8	Flue assembly	06.05.1471837	1	1
9	Copper Joint	01.02.1005351	1	1
10	Burner support	06.05.1471836	2	2
11	Heating insulation	01.05.1028912	2	2
12	Drip tray	01.05.1028914	1	1
13	Gas stand (1 SET)	07.18.28.1590980	1	1
14	Foot fix plate	06.05.1471839	4	4
15	Pilot cover	01.05.1030184	4	4
16	Thermocouple – for FRONT Pilot	03.11.1250031	2	2
17	FDS (Flame Device System)/Pilot Assembly – FRONT (No injector included)	01.22.1069547	2	2
18	Thermocouple – for REAR Pilot	03.11.1250052	2	2
19	FDS (Flame Device System)/Pilot Assembly – REAR (No injector included)	01.22.1069548	2	2

NO.	DESCRIPTION		CODE	MODEL	
				GL169-P	GL169-N
20	FDS injector/Pilot injector-Ø0.25 (for Propane/Butane/LPG)		01.20.1068512	4	/
	FDS injector/Pilot injector-Ø0.45 (for Natural Gas)		01.20.1068513	/	4
21	Main Burner Injector/Orifice (for LPG and Butane) - #54		01.20.1068654	4	/
	Main Burner Injector/Orifice (for Propane) - #53		01.20.1068653	4	/
	Main Burner Injector/Orifice (for Natural Gas) - #44		01.20.1068644	/	4
22	Pilot pipe assembly - Rear		01.24.1070904	2	2
23	Pilot pipe assembly - Front		01.24.1070903	2	2
24	Safety Valve	For Natural Gas (Includes Ø1.6mm bypass screw)	01.20.1068524	/	4
		For Propane/LPG/ Butane (Includes Ø0.7mm bypass screw)	01.20.1068528	4	/
25	Low Flame Adjustment Screw	#160 (Ø1.6mm) for Natural Gas	66.04.1820118	/	4
		#70 (Ø0.7mm) for Propane/Butane/LPG	66.04.1820117	4	/
26	L-Connector		01.18.1067404	2	2
27	Main pipe assembly - Front		01.24.1070902	2	2
28	Main pipe assembly - Rear		01.24.1070901	2	2

X. Declaration of Conformity

DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •
• Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp •
Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento

Model • Modèle • Modell • Modello • Modelo • Malli

Application of Council Directives(s)

Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du
Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación
de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho

Standards

Standaarden • Normes • Normen • Standard • Estándares • Normas

Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers •

Nome del produttore • Nombre del fabricante • Nome do fabricante

Producer Address • Adres fabrikant • Adresse du producteur • Anschrift des
Herstellers • Indirizzo del produttore • Dirección del fabricante • Endereço do
fabricante

Gas Hob

GL169-P GL169-N

**GAS APPLIANCE
DIRECTIVE 2009/142/EC**

**BS EN 203-2-1:2005
BS EN 203-1:2014**

Thor

**Fourth Way,
Avonmouth,
Bristol,
BS11 8TB
United Kingdom**

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).
Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande
Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und
Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

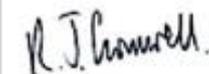
El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es)
arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es)
Directiva(s) e Norma(s)

Date • Data • Date • Datum • Data • Fecha • Data

09/03/16

Signature • Handtekening • Signature • Unterschrift
Firma • Firma • Assinatura



Full Name • Volledige naam • Nom et prénom • Vollständiger Name •
Nome completo • Nombre completo • Nome por extenso

Richard Cromwell

Position • Functie • Fonction • Position • Qualifica • Posición • Função

Commercial Director

thor

Fourth Way, Avonmouth, Bristol, BS11 8TB,
United Kingdom