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› Thorkitchen HRD4803U 48" Freestanding Professional Style Dual Fuel Range with 4.2 and 2.5 cu. ft. Double Oven, 6 Burners, Griddle, Convection Fan, Stainless Steel User Manual

Thor Kitchen HRD4803U

Thor Kitchen HRD4803U 48" Dual Fuel Range User Manual

Model: HRD4803U

INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Thor Kitchen HRD4803U 48" Freestanding Professional Style Dual Fuel Range. Please read all instructions carefully before using the appliance.



Front view of the Thor Kitchen HRD4803U 48" Dual Fuel Range, showcasing its stainless steel finish, control knobs, and double ovens.

PRODUCT FEATURES

- **Dual Fuel Operation:** Combines gas cooktop with electric ovens for versatile cooking.
- **Six Sealed Burners:** Provides efficient and easy-to-clean cooking surfaces.
- **Integrated Griddle:** A 304 stainless steel 15,000 BTU griddle for additional cooking options.
- **Double Oven Capacity:** Features a 30-inch oven with 4.2 cubic feet capacity and an 18-inch oven with 2.5 cubic feet capacity.
- **Convection Fan:** The main oven includes a convection fan for even heat distribution.
- **Electric Broiler:** Top electric broiler in the 30-inch oven at 3,500W.
- **Manual Convection Cooking Mode:** Allows for precise control over convection baking.
- **Stainless Steel Construction:** Durable and easy-to-maintain exterior.



Top view of the range cooktop, highlighting the six sealed burners and the integrated stainless steel griddle.

SETUP AND INSTALLATION

The Thor Kitchen HRD4803U is designed as a freestanding appliance. Proper installation is crucial for safety and optimal performance. It requires a 120V electrical connection and appropriate gas line hookup for dual fuel operation.

Dimensions and Weight:

- **Product Dimensions:** 48 x 27.5 x 39 inches (Width x Depth x Height)
- **Item Weight:** Approximately 404 pounds

Ensure adequate clearance around the appliance as per local building codes and manufacturer guidelines. Professional installation is recommended due to the appliance's weight and dual fuel requirements. Always check the engagement of anti-tip brackets as per installation instructions to prevent tipping hazards.

OPERATING INSTRUCTIONS

Cooktop Operation:

The cooktop features six sealed burners and a griddle. To ignite a burner, push and turn the corresponding knob to the "Light" position. Once the burner ignites, adjust the flame to the desired intensity. The griddle operates via its dedicated control knob.



Detail of the control knobs, used for operating both the cooktop burners and oven functions.

Oven Operation:

The range includes two electric ovens. The larger 30-inch oven has a convection fan and an electric broiler. The smaller 18-inch oven also operates electrically. Oven temperature and cooking modes are controlled via the front panel knobs. For convection cooking, select the manual convection mode.



The double ovens with doors open, revealing the blue porcelain interior and adjustable oven racks.

After cooking, remove food and close the oven door promptly to retain heat and prevent excessive hot air release.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and performance of your range.

Exterior Cleaning:

Clean the stainless steel exterior with a soft cloth and a non-abrasive stainless steel cleaner. Avoid harsh chemicals or abrasive pads that can scratch the surface.

Cooktop Cleaning:

The sealed burners simplify cleaning. Remove grates and burner caps after they have cooled. Wash with warm, soapy water. For stubborn stains, use a non-abrasive cleaner. Ensure all parts are dry before reassembling.

Oven Interior Cleaning:

The oven interior features a blue porcelain coating. Clean spills and splatters regularly with a damp cloth and mild detergent. For baked-on residue, use an oven cleaner specifically designed for porcelain interiors, following the product instructions carefully. **Do not use aluminum foil to cover the porcelain area of the oven, as this can damage the finish.**

TROUBLESHOOTING

This section addresses common issues you might encounter with your range. For problems not listed here, or if solutions do not resolve the issue, contact customer support.

Problem	Possible Cause	Solution
Burner not igniting or ignitor continuously clicking	Moisture around burner cap, food debris, or faulty ignitor.	Ensure burner components are dry and clean. Check for debris blocking the ignitor. If problem persists, contact service.
Oven light not working	Burnt-out bulb.	Replace with a 120V G5.3 Halogen light bulb. Ensure the oven is cool and power is off before replacing.
Oven temperature inaccurate or fluctuating	Calibration issue or sensor malfunction.	Verify temperature with an independent oven thermometer. If significant discrepancy, contact customer support for calibration or service.
Control knobs melting or breaking	Exposure to excessive heat or material fatigue.	Avoid placing hot items directly on knobs. If damaged, replacement parts may be available through customer support.
Oven door not closing properly	Hinge issue or obstruction.	Check for obstructions around the door. Inspect hinges for damage. Contact service if hinges are faulty.

SPECIFICATIONS

Feature	Detail
Brand Name	Thor Kitchen
Model Info	HRD4803U
Item Weight	404 pounds
Product Dimensions	48 x 27.5 x 39 inches
Capacity (Large Oven)	4.2 Cubic Feet
Capacity (Small Oven)	2.5 Cubic Feet
Installation Type	Freestanding
Form Factor	Double Oven
Oven Cooking Mode	Convection
Burner Type	Sealed
Heating Elements	6 (Burners)
Color	Stainless Steel

Feature	Detail
Control Console	Knob
Voltage	120 Volts
Fuel Type	Dual Fuel
Material Type	Stainless Steel
Included Components	1pcs (Main Unit)

WARRANTY AND SUPPORT

For warranty information, service requests, or to order replacement parts, please contact Thor Kitchen customer support. It is recommended to have your model number (HRD4803U) and purchase date available when contacting support.

Customer Support Contact: Refer to the contact information provided with your purchase documentation or visit the official Thor Kitchen website for the most current support details.

Note: Warranty coverage and terms may vary. Always consult your product's specific warranty documentation.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

