

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Thor Kitchen](#) /

› [THOR Kitchen Freestanding 48-Inch Gas Range with Dual Ovens \(Model HRG4808U\) Instruction Manual](#)

Thor Kitchen HRG4808U

THOR Kitchen Freestanding 48-Inch Gas Range with Dual Ovens (Model HRG4808U) Instruction Manual

Comprehensive guide for setup, operation, and maintenance of your THOR Kitchen gas range.

[Safety](#) [Setup](#) [Operation](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

1. IMPORTANT SAFETY INFORMATION

Read all instructions carefully before using the appliance to reduce the risk of fire, electric shock, injury to persons, or damage when using the range. Keep this manual for future reference.

- **Gas Safety:** Ensure proper ventilation and gas line connections are checked by a qualified professional. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Electrical Safety:** This appliance must be properly grounded. Do not operate the appliance with a damaged cord or plug.
- **Burn Hazard:** Never leave surface burners unattended at high heat settings. Always use oven mitts when handling hot items from the oven.
- **Child Safety:** Do not allow children to climb or stand on the appliance. Never leave children unattended in the area where the appliance is in use.
- **Proper Installation:** Ensure the anti-tip bracket is properly installed and engaged. Failure to do so could result in serious injury.

2. SETUP AND INSTALLATION

The THOR Kitchen 48-Inch Gas Range is designed for freestanding installation. Proper installation is crucial for safe and efficient operation. Refer to the detailed installation guide provided with your appliance for specific instructions on gas and electrical connections, and anti-tip bracket installation.

Model# HRG4808U

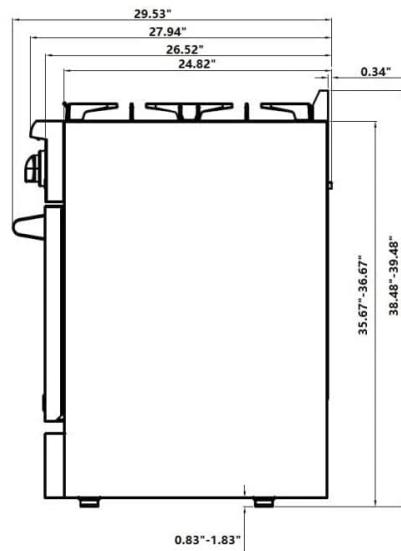
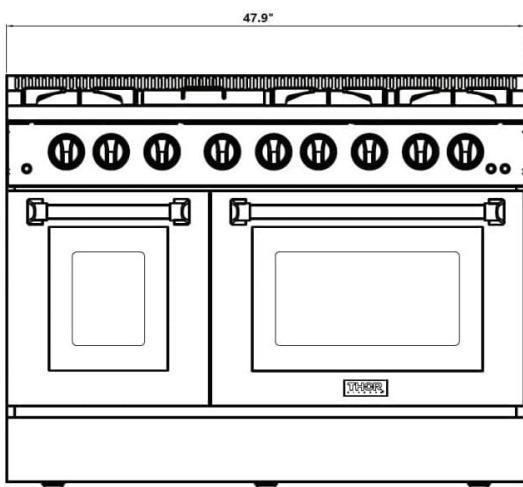
Thor Kitchen 48 inch Professional Gas Range



DIMENSION & WEIGHT

Product Dimension

Product width	474/19"
Product height (from bottom to top of back splash)	371/6"
Product height (from bottom to top of side panel)	351/3"
Product depth (from back panel to bullnose include gasket)	281/4"
Product depth (from back panel to control board include gasket)	265/6"
Product depth (from back panel to side panel front include gasket)	243/5"
Depth of controlpanel (minimum)	32/3"
Depth of control panel (bullnose)	12/5"
Cast iron cooking grate (W x L)	21 6/7" x 11 1/35"
Adjustable legs	Recommend not to exceed 1/2"
Power pluglength	561/4"
Required Cutout Size (W x D x H) (in)	50 2/5" x 29 1/2" x 45 1/3"



V

Figure 2.1: Product dimensions and required cutout for installation. This diagram provides critical measurements for ensuring proper fit and ventilation in your kitchen space.

2.1 Unpacking and Placement

- Carefully remove all packaging materials.
- Ensure the appliance is placed on a stable, level surface. The range weighs approximately 399 pounds.
- The range features adjustable legs for leveling.

Your browser does not support the video tag.

Video 2.1: Overview of Thor International Products, including the 48-inch gas range. This video demonstrates the physical appearance and some features of the appliance.

2.2 Gas and Electrical Connections

- This appliance is compatible with natural gas or liquid propane. Conversion kits may be required.
- Electrical connection requires 120 Volts.
- All gas and electrical connections must be performed by a certified technician in accordance with local codes and ordinances.

3. OPERATING YOUR RANGE

3.1 Cooktop Operation

The cooktop features six high-powered BTU burners and a flat griddle. Control is managed via front-mounted knobs.

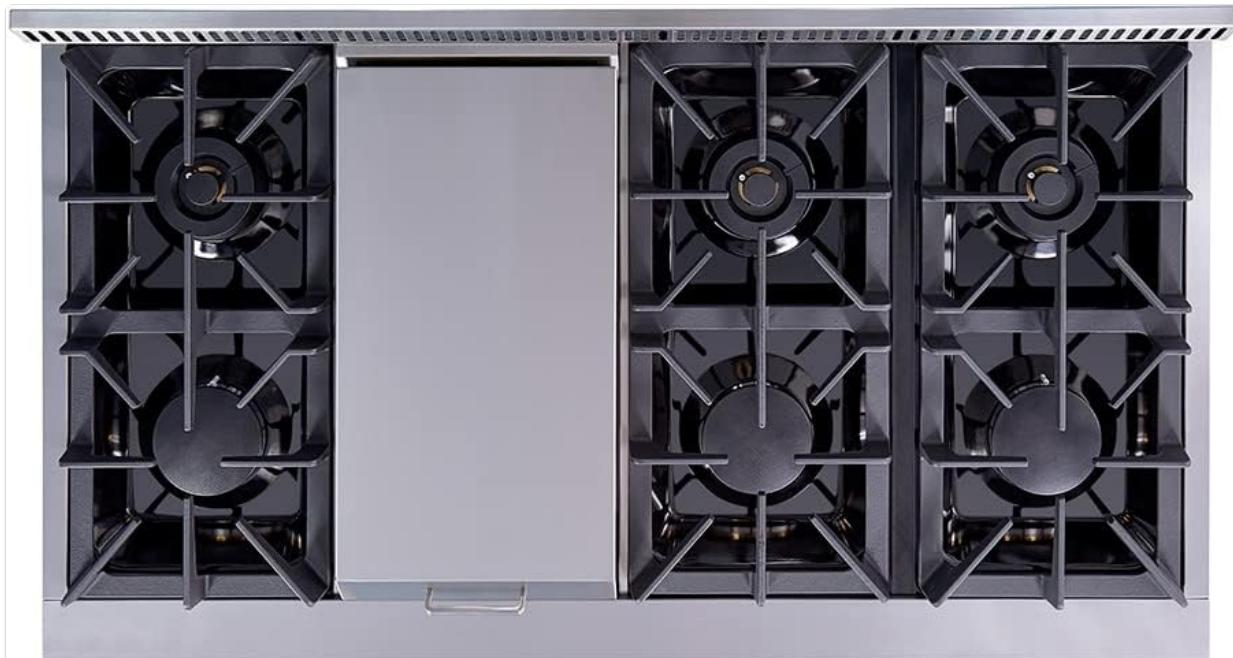


Figure 3.1: Overhead view of the cooktop, showing the six gas burners and the central griddle plate.

- **Burner Types:** Includes three 18,000 BTU single burners and three 15,000 BTU dual burners. One burner offers a steady 650 BTU simmer function for delicate cooking.
- **Ignition:** Each burner has auto-ignition. Turn the control knob to the "Light" position and push down to ignite.
- **Continuous Cast-Iron Grates:** The heavy-duty cast-iron grates provide a stable cooking surface and can be easily removed for cleaning.



Figure 3.2: Close-up of the control knobs and the LED control panel lights, which illuminate blue when in operation.

3.2 Oven Operation

This range features dual ovens, providing versatile cooking options. The larger oven includes a commercial convection fan and an infrared broiler.



Figure 3.3: The dual ovens with their doors open, showcasing the spacious blue enamel interiors and adjustable LuxGlide telescopic racks.

- **Dual Ovens:** The range includes two separate ovens for simultaneous cooking at different temperatures or for different dishes.
- **Commercial Convection Fan:** The large oven is equipped with a commercial convection fan for controlled heat distribution, ensuring fast and efficient cooking.
- **Infrared Broiler:** The infrared gas flame broiler in the large oven radiates heat evenly to sear food and seal in juices.
- **LuxGlide Telescopic Racks:** Both ovens feature telescopic racks with ball-bearing guides for smooth, effortless extension and handling of heavy dishes. These racks are adjustable to different support levels.

4. CARE AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your THOR Kitchen gas range.

4.1 Cleaning the Cooktop

- Allow burners and grates to cool completely before cleaning.
- Remove continuous cast-iron grates and burner caps. Clean with warm, soapy water.
- Wipe down the stainless steel surface with a soft cloth and a non-abrasive stainless steel cleaner.

4.2 Cleaning the Ovens

- For general cleaning, wipe the interior with warm, soapy water after each use.
- The LuxGlide telescopic racks can be removed for thorough cleaning. Lift the rack slightly and pull it out completely.
- Avoid using harsh abrasives or oven cleaners on the blue enamel interior unless specifically recommended by the manufacturer.

5. TROUBLESHOOTING GUIDE

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

Problem	Possible Cause	Solution
Burner fails to ignite	Gas supply off, burner port clogged, igniter wet.	Check gas supply. Clean burner ports. Ensure igniter is dry.
Oven not heating	Power supply issue, incorrect settings, gas supply off.	Check circuit breaker. Verify oven settings. Ensure gas supply is on.
Uneven cooking in oven	Improper rack placement, overloaded oven, convection fan issue.	Adjust rack position. Avoid overcrowding. Contact service if convection fan is faulty.

6. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Thor Kitchen
Model Number	HRG4808U
Installation Type	Freestanding
Cooktop Burners	6 (3x 18,000 BTU, 3x 15,000 BTU dual, one with 650 BTU simmer)
Oven Capacity	6.7 Cubic Feet (Total)
Oven Features	Commercial Convection Fan (large oven), Infrared Broiler (large oven), LuxGlide Telescopic Racks
Control Type	Knob with LED lights
Voltage	120 Volts
Item Weight	399 pounds
Product Dimensions	7 x 1 x 11 inches (Note: This dimension likely refers to a component or packaging. Refer to the installation diagram for actual product dimensions.)

Feature	Detail
Finish Type	Stainless Steel

7. WARRANTY AND SUPPORT

For specific warranty details, please refer to the warranty card included with your product or contact Thor Kitchen directly. Extended protection plans may be available for purchase.

7.1 Customer Support

For technical assistance, service requests, or parts inquiries, please contact Thor International, Inc. customer support. Contact information can typically be found on the manufacturer's website or in your product documentation.

Seller: Thor International, Inc.

© 2025 THOR Kitchen. All rights reserved.

This manual is for informational purposes only. Specifications are subject to change without notice.