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Thor Kitchen LRG3601U

THOR Kitchen Freestanding Professional 36-inch Gas Range

Model: LRG3601U - User Manual

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INTRODUCTION

This user manual provides essential information for the safe and efficient operation, installation, and maintenance of your THOR Kitchen Freestanding Professional 36-inch Gas Range, Model LRG3601U. Please read this manual thoroughly before using the appliance and retain it for future reference.



Figure 1: Front view of the THOR Kitchen Freestanding Professional 36-inch Gas Range. This image displays the stainless steel finish, six control knobs, oven door with a large viewing window, and the THOR logo at the bottom.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury to persons.

- Read all instructions before using the appliance.
- Ensure proper installation and grounding by a qualified installer.
- Do not store flammable materials in or near the appliance.
- Never use the appliance for warming or heating the room.
- Do not leave children unattended near the range.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.

- Do not touch heating elements or interior surfaces of the oven.

SETUP AND INSTALLATION

Proper installation is crucial for the safe and optimal performance of your gas range. It is recommended that installation be performed by a qualified professional.

Unpacking

Carefully remove all packaging materials, including protective films and tapes. Inspect the range for any shipping damage. Report any damage immediately to your dealer.

Location Requirements

- The range must be installed on a level, stable surface.
- Ensure adequate ventilation. A range hood is highly recommended.
- Maintain proper clearances from combustible materials as specified in local building codes.

Gas and Electrical Connections

This appliance requires both a gas supply and an electrical connection (120 Volts). All connections must comply with local codes and regulations. A qualified technician should perform these connections.



Figure 2: The THOR Kitchen Gas Range seamlessly integrated into a kitchen environment, demonstrating typical installation.

OPERATING INSTRUCTIONS

Your THOR Kitchen Gas Range is designed for versatile cooking. Familiarize yourself with its features for optimal performance.

Cooktop Operation

The cooktop features six high-powered BTU burners, providing precise heat control for various cooking needs.



Figure 3: Overhead view of the cooktop, showing the six gas burners and continuous grates for easy pot movement.

1. **Igniting a Burner:** Push in the corresponding control knob and turn it counter-clockwise to the "LITE" position. You will hear a clicking sound as the igniter sparks. Once the flame ignites, release the knob and adjust to the desired heat setting.
2. **Heat Settings:** The knobs allow for continuous adjustment from high to low. The high-powered 18,000 BTU burner provides intense heat for rapid boiling or searing.
3. **Continuous Grates:** The continuous grates allow for easy sliding of pots and pans across the cooktop without lifting.



Figure 4: A close-up view of an active gas burner, illustrating the stable blue flame.

Oven Operation

The 6.0 cu. ft. oven capacity and commercial convection fan ensure even cooking and baking.



Figure 5: The oven interior with the door open, revealing the multiple rack positions and spacious capacity.

- **Preheating:** Turn the oven control knob to the desired temperature. The oven indicator light will illuminate until the set temperature is reached.
- **Convection Fan:** Activate the commercial convection fan for more even heat distribution, ideal for baking multiple dishes or roasting. The convection fan switch is located on the control panel.
- **Even Heat Broiler:** The reflective gas tube broiler distributes heat evenly to sear food and seal in juices. Position food on the top rack for optimal broiling results.

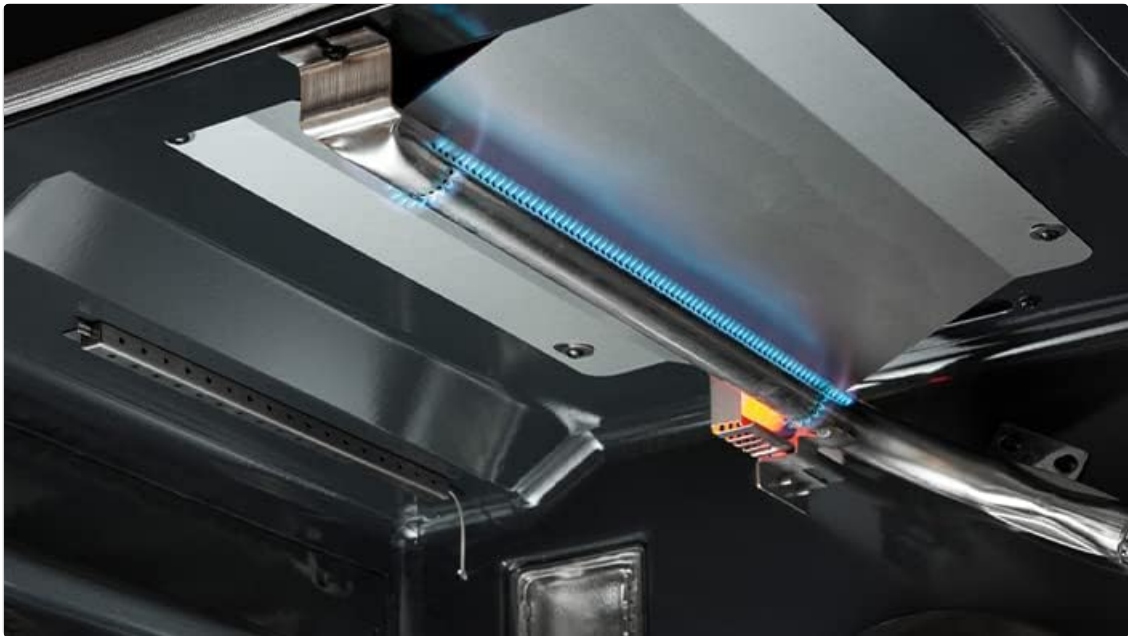


Figure 6: A detailed view of the oven's broiler element, showing the flame during operation.

Storage Drawer

The range includes a convenient storage drawer at the bottom, providing additional space for cooking trays, bakeware, or other kitchen utensils.

CARE AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your THOR Kitchen Gas Range.

Cleaning the Cooktop

- Allow burners and grates to cool completely before cleaning.
- Remove grates and burner caps. Wash with warm, soapy water.
- Wipe the stainless steel surface with a damp cloth and a mild detergent. For stubborn stains, use a non-abrasive stainless steel cleaner.
- Dry all surfaces thoroughly to prevent water spots.

Cleaning the Oven

- Remove oven racks. Clean with warm, soapy water or an oven cleaner suitable for gas ovens.
- Wipe the interior with a damp cloth. For baked-on spills, use a non-abrasive oven cleaner as directed by the product manufacturer.
- Do not use abrasive cleaners or scouring pads on any part of the oven.

General Care

- Regularly check gas connections for leaks (use soapy water, not flame).
- Ensure ventilation is clear and unobstructed.
- Avoid spilling acidic foods on stainless steel surfaces, as they can cause discoloration.

TROUBLESHOOTING GUIDE

Before contacting customer support, please refer to the following common issues and their solutions.

Problem	Possible Cause	Solution
Burner does not ignite.	No gas supply; burner port clogged; igniter faulty; power outage.	Check gas valve; clean burner ports; ensure power is on; contact service if igniter is faulty.
Oven not heating.	Gas supply issue; igniter issue; temperature sensor faulty.	Verify gas supply; check electrical connection; contact qualified service technician.
Uneven cooking in oven.	Improper rack position; convection fan off; oven door not sealed.	Adjust rack position; ensure convection fan is on for even cooking; check door seal for damage.
Strong gas odor.	Gas leak.	Immediately turn off gas supply. Do not operate any electrical switches. Open windows. Evacuate premises and call your gas supplier or fire department.

PRODUCT SPECIFICATIONS

Detailed technical specifications for the THOR Kitchen Freestanding Professional 36-inch Gas Range, Model LRG3601U.

Brand: Thor Kitchen

Model: LRG3601U

Type: Freestanding Gas Range

Material: Stainless Steel

Dimensions (W x D x H): 36 x 29.5 x 36.88 inches

Item Weight: 279 pounds

Oven Capacity: 6.0 Cubic Feet

Burner Type: Gas

Number of Heating Elements (Burners): 6

Control Console: Knobs

Voltage: 120 Volts

Oven Racks: 3

Drawer Type: Storage

Efficiency: Energy Efficient

Included Components: Gas Range

SUPPORT AND WARRANTY INFORMATION

For technical assistance, service, or warranty inquiries, please contact THOR Kitchen customer support.

- **Customer Support:** Refer to the official THOR Kitchen website or your purchase documentation for contact details.
- **Online Resources:** Visit the [Thor Kitchen Store on Amazon](#) for additional product information and support.
- **Warranty:** Specific warranty terms and conditions are typically provided with your appliance at the time of purchase.

Please retain your proof of purchase for warranty claims.

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