

Thor Kitchen ARG36LP

THOR Kitchen Professional 36-Inch Liquid Propane Range

Model: ARG36LP

Brand: Thor Kitchen

INTRODUCTION

This instruction manual provides essential information for the safe and efficient operation, installation, and maintenance of your THOR Kitchen Professional 36-Inch Liquid Propane Range, Model ARG36LP. Please read this manual thoroughly before using the appliance and retain it for future reference.

SAFETY INFORMATION

Your safety and the safety of others are paramount. Always adhere to the following basic safety precautions to reduce the risk of fire, electric shock, or injury.

- Ensure proper installation by a qualified technician in accordance with all local codes and ordinances.
- Do not store flammable materials near the range.
- Never use the appliance for space heating.
- Keep children away from the appliance during operation.
- Always use dry potholders to prevent steam burns.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

PRODUCT OVERVIEW

The THOR Kitchen Professional 36-Inch Liquid Propane Range (Model ARG36LP) is a high-performance appliance designed for culinary enthusiasts. It features a stainless steel exterior, six sealed burners, and a spacious 6.0 cubic feet convection oven.



Figure 1: Front view of the THOR Kitchen Professional 36-Inch Liquid Propane Range.



Figure 2: Oven interior with racks and bake pan.



Figure 3: Cooktop with six sealed burners.

SETUP & INSTALLATION

Unpacking

Carefully remove all packaging materials. Inspect the range for any shipping damage. Report any damage immediately to your dealer or the shipping carrier.

Location Requirements

Ensure the installation area has adequate ventilation. Maintain proper clearances from combustible surfaces as specified in the installation guide provided with your appliance.

Gas Connection (Liquid Propane)

This range is configured for Liquid Propane (LP) gas. Ensure the gas supply line is properly installed and connected by a certified professional. Verify all connections are leak-free.

Electrical Connection

Connect the range to a properly grounded electrical outlet as per local electrical codes. Refer to the electrical specifications in the 'Specifications' section for voltage and amperage requirements.

Leveling the Range

Adjust the leveling legs at the bottom of the range to ensure it is stable and level. This prevents spills and ensures even cooking.

OPERATING INSTRUCTIONS

Control Panel Overview

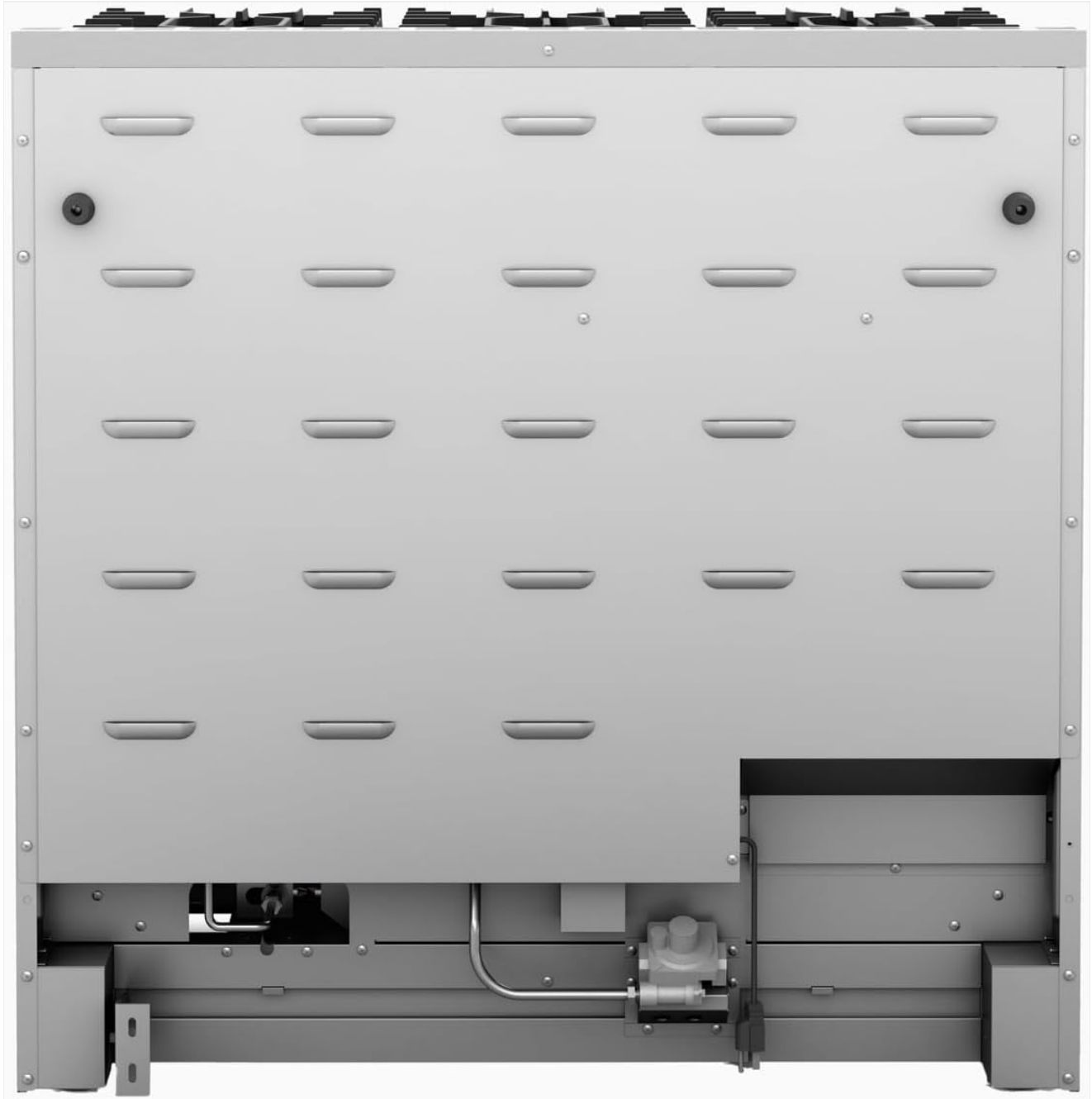


Figure 4: Control panel with knobs and LED display.

The range features six control knobs for the cooktop burners and oven functions, along with an LED display screen for oven settings and timer.

Cooktop Operation

Each burner is controlled by a dedicated knob. To ignite a burner, push the knob in and turn it counter-clockwise to the 'HI' position. The igniter will spark until the flame is lit. Adjust the flame size by turning the knob between 'HI' and 'LOW' settings.

Burner Power Levels:

- Two 9,000 BTU single burners for general cooking.
- Three 12,000 BTU single burners for medium-to-high heat tasks.
- One 18,000 BTU single burner for high-power searing and rapid boiling.

Oven Operation

The 6.0 cu. ft. oven offers various cooking modes, including convection. Use the oven control knob to select the desired function and temperature. The LED display will show the current settings. The convection fan ensures even heat distribution for consistent baking and roasting results.

Oven Features:

- **Convection Fan:** Provides controlled heat distribution for fast and efficient cooking.
- **LED Display Screen:** For oven function button operation and timer settings.
- **Large Capacity:** 6.0 cu. ft. accommodates multiple dishes.

Video 1: Overview of a 36-inch Professional Gas Range, highlighting features like high-powered burners, convection oven, and dual fuel options. Note: This video features a similar product from KOSTCH, but demonstrates relevant features applicable to the THOR Kitchen range.

MAINTENANCE & CLEANING

General Cleaning

Regular cleaning helps maintain the appearance and performance of your range. Use mild soap and water with a soft cloth for stainless steel surfaces. Avoid abrasive cleaners or scouring pads that can scratch the finish.

Cooktop Cleaning

The one-piece porcelain spill tray on the cooktop catches spills, making cleanup easy. Remove grates and burner caps for thorough cleaning. Ensure all parts are dry before reassembling.

Oven Interior

Clean the oven interior after each use to prevent food buildup. For stubborn stains, consult the self-cleaning instructions in the full manual (if applicable) or use an oven cleaner designed for your oven type.

TROUBLESHOOTING

Before contacting customer support, review the following common issues and solutions:

Problem	Possible Cause	Solution
Burner does not light	Burner parts not seated correctly, igniter dirty, gas supply off.	Ensure burner caps and rings are properly seated. Clean igniter and burner ports. Check gas supply.
Burner flame is uneven	Burner ports clogged.	Clean burner ports with a small wire or needle.
Oven not heating	Power supply issue, incorrect settings, oven door not closed properly.	Check circuit breaker. Verify oven settings. Ensure door is fully closed.

Problem	Possible Cause	Solution
Oven light not working	Bulb needs replacement.	Replace the oven light bulb.

Video 2: Thor International Products overview, showcasing various features of Thor appliances, including ranges. This video provides a general look at the brand's offerings.

SPECIFICATIONS


Key technical specifications for the THOR Kitchen Professional 36-Inch Liquid Propane Range (Model ARG36LP):




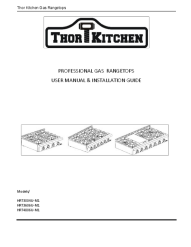
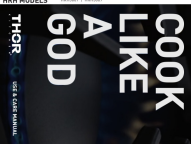
- **Brand:** Thor Kitchen
- **Model:** ARG36LP
- **Fuel Type:** Liquid Propane
- **Installation Type:** Freestanding
- **Cooktop:** 6 Sealed Burners (Two 9,000 BTU, Three 12,000 BTU, One 18,000 BTU)
- **Oven Capacity:** 6.0 Cubic Feet
- **Oven Type:** Single Oven with Convection Fan
- **Control Console:** Knob with LED Display
- **Material:** Stainless Steel
- **Product Dimensions:** 26.5 x 36 x 36 inches (Depth x Width x Height)
- **Item Weight:** 144.7 pounds
- **Included Components:** 1 Bake Pan, 1 Broiler Pan, 2 Oven Racks

WARRANTY & SUPPORT

This THOR Kitchen appliance comes with a 3-Year Protection Plan. For detailed warranty information, terms, and conditions, please refer to the warranty card included with your product or visit the official Thor Kitchen website. For technical assistance, troubleshooting beyond this manual, or to schedule service, please contact Thor Kitchen customer support.

Related Documents - ARG36LP

	<p>THOR KITCHEN HRE2401 24-Inch Professional Electric Range - Technical Specifications</p> <p>Detailed technical specifications, features, dimensions, and performance data for the THOR KITCHEN HRE2401 24-inch professional electric range. Includes cooktop and oven details, cutout requirements, and warranty information.</p>
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	<p>Thor Kitchen Outdoor BBQ Grill User Care Manual</p> <p>Comprehensive user care manual for Thor Kitchen Outdoor BBQ Grills (Models MK04SS304, MK09SS304), covering installation, safety, operation, maintenance, and troubleshooting for Liquid Petroleum Gas Stainless Steel Grills.</p>
	<p>Thor Kitchen 60 Inch Professional Gas Range LRG60E/LRG60E Installation Instructions</p> <p>Installation guide for Thor Kitchen 60 Inch Professional Gas Range (LRG60E/LRG60E). Covers safety warnings, gas and electrical supply requirements, dimensions, clearances, and first use. Includes detailed instructions for safe installation and operation.</p>
	<p>Thor Kitchen 36-Inch Professional Electric Range RSE36P/RSE36PB Use and Care Manual</p> <p>Comprehensive use and care manual for the Thor Kitchen 36-inch Professional Electric Range, models RSE36P and RSE36PB. Includes installation, operation, safety instructions, troubleshooting, and maintenance.</p>
	<p>Thor Kitchen Professional Gas Rangetops User Manual & Installation Guide</p> <p>This user manual and installation guide provides comprehensive information for Thor Kitchen Professional Gas Rangetops, including installation procedures, safety precautions, operating guidelines, troubleshooting tips, and warranty details for models HRT3004U-M1, HRT3606U-M1, and HRT4806U-M1.</p>
	<p>Thor Kitchen HRH3607 & HRH3007 Range Hoods: Use and Care Manual</p> <p>This comprehensive Use and Care Manual provides essential information for Thor Kitchen HRH3607 and HRH3007 professional range hoods, covering safety guidelines, installation procedures, maintenance tips, operational controls, and warranty details.</p>