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› [THOR Kitchen Professional 48-Inch Liquid Propane Rangetop Instruction Manual](#)

Thor Kitchen HRT4806ULP

THOR Kitchen Professional 48-Inch Liquid Propane Rangetop

Model: HRT4806ULP

Brand: Thor Kitchen

PRODUCT OVERVIEW

The THOR Kitchen Professional 48-Inch Liquid Propane Rangetop is designed for high-performance cooking. This appliance features multiple burners, a stainless steel griddle, and professional controls, making it suitable for a wide range of culinary tasks. Its robust construction and thoughtful design aim to provide a reliable cooking experience.



Figure 1: Front view of the THOR Kitchen Professional 48-Inch Liquid Propane Rangetop, showcasing its stainless steel finish and control knobs.

SETUP AND INSTALLATION

Proper installation of the rangetop is crucial for safe and efficient operation. This model is designed for slide-in installation. Due to its connection to a liquid propane gas supply and electrical requirements, professional installation by a qualified technician is highly recommended.

Pre-Installation Checks

- Verify that the installation area meets the required dimensions for the rangetop (27.5 inches depth x 48 inches width x 9.2 inches height).
- Ensure the gas supply is liquid propane and that the pressure regulator is correctly installed.
- Confirm that a 110 Volt electrical outlet is available and properly grounded near the installation site.
- The rangetop weighs approximately 154.7 pounds; ensure adequate support and assistance for moving and positioning the unit.



Figure 2: Angled view of the rangetop, illustrating its compact design suitable for slide-in installation.

Ventilation Requirements

Adequate ventilation is essential. Install an appropriate range hood above the rangetop to effectively remove cooking fumes and heat. Refer to local building codes and the range hood manufacturer's instructions for proper installation.

OPERATING INSTRUCTIONS

The THOR Kitchen Professional Rangetop is equipped with features designed for precise cooking control.

Burner Operation

- This rangetop features six burners, offering a range of heat outputs from a high-powered 18,000 BTU for rapid boiling and searing, down to a steady 650 BTU simmer function for delicate sauces and melting.
- To ignite a burner, push in and turn the corresponding die-cast metal control knob to the 'LITE' position. The automatic re-ignite feature will spark until the flame is established.
- Once lit, adjust the flame size by rotating the knob between the 'HIGH' and 'LOW' settings.
- Brilliant blue LED lights illuminate the control panel when burners are in operation, providing a visual indication for safety.



Figure 3: Close-up view of the professional control knobs, highlighting the blue LED illumination when active.

Griddle Operation

- The integrated 15,000 BTU stainless steel griddle provides additional cooking flexibility for items like pancakes, bacon, or grilled sandwiches.
- Preheat the griddle for several minutes before placing food on its surface to ensure even cooking.
- Adjust the griddle temperature using its dedicated control knob.



Figure 4: Top angled view of the rangetop, illustrating the arrangement of the six burners and the central stainless steel griddle.

Continuous Grates

The heavy-duty continuous cast iron grates allow for easy and safe movement of pots and pans across the cooking surface without lifting them.

MAINTENANCE AND CLEANING

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

Daily Cleaning

- After each use, allow the rangetop to cool completely.
- Wipe down the stainless steel surfaces with a soft cloth and a mild, non-abrasive cleaner specifically designed for stainless steel.
- Clean the cast iron grates and burner caps with warm, soapy water. Ensure they are thoroughly dry before replacing them.

Deep Cleaning

- For stubborn stains on the griddle or stainless steel, use a specialized cleaner and follow the product instructions.
- Periodically check burner ports for any food debris that might obstruct gas flow. Clean with a non-metallic brush or toothpick if necessary.

Caution: Always disconnect power and ensure the gas supply is off before performing any deep cleaning or maintenance.

TROUBLESHOOTING

This section provides solutions to common issues you might encounter. For problems not listed here, or if issues persist, contact a qualified service technician.

Burner Not Igniting

- **Check Gas Supply:** Ensure the main gas valve to the rangetop is open.
- **Check Power:** Verify the rangetop is plugged in and the circuit breaker has not tripped. The automatic re-ignite feature requires electrical power.
- **Clean Burner Ports:** Food debris or spills can block the gas ports. Ensure they are clear.
- **Burner Cap Position:** Ensure burner caps are correctly seated on the burner bases.

Uneven Flame

- **Clean Burner Ports:** Blocked ports can cause an uneven flame.
- **Gas Pressure:** If multiple burners show uneven flames, there might be an issue with the gas pressure. Contact a professional.

Griddle Not Heating

- **Control Knob Setting:** Ensure the griddle control knob is turned to an 'ON' position and not 'OFF'.
- **Power Supply:** Confirm the rangetop has power.

SPECIFICATIONS

Detailed technical specifications for the THOR Kitchen Professional 48-Inch Liquid Propane Rangetop.



Figure 5: Top-down view of the rangetop, illustrating the overall layout and components.

Feature	Specification
Brand Name	Thor Kitchen

Feature	Specification
Model Info	HRT4806ULP
Item Weight	154.7 pounds
Product Dimensions	27.5 x 48 x 9.2 inches
Installation Type	Slide-In
Part Number	HRT4806ULP
Special Features	Automatic Re-Ignite
Heating Elements	6
Color	Stainless Steel
Voltage	110 Volts
Fuel Type	Liquid Propane
Material Type	Stainless Steel
Ignition System Type	Gas Pilot


WARRANTY AND SUPPORT






For specific warranty details, including coverage period and terms, please refer to the warranty card included with your product or visit the official Thor Kitchen website. Warranty information is subject to change and may vary by region or retailer.

Customer Support

If you require technical assistance, have questions about operation, or need to schedule service, please contact Thor Kitchen customer support directly. Contact information can typically be found on the manufacturer's website or in your product packaging.

Related Documents - HRT4806ULP

	<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>
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	<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>
	<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 TMD2401 24-Inch Microwave Drawer: Specifications & Features</p> <p>Detailed specifications, features, and dimensions for the Thor Kitchen TMD2401 24-inch stainless steel microwave drawer. Learn about its capacity, power, sensor functions, and installation requirements.</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>
	<p>THOR Kitchen 24-Inch Stainless Steel Dishwasher DW24X8BA99 Features & Specs</p> <p>Explore the THOR Kitchen 24-Inch Stainless Steel Dishwasher (Model DW24X8BA99) from the Gordon Ramsay Collection. Features include 8 wash cycles, 3 racks, Open Dry, and interior LED lighting. View technical details, dimensions, and available finishes.</p>