

## Thor Kitchen HRT3618ULP

# THOR Kitchen Professional 36-Inch Liquid Propane Rangetop

Model: HRT3618ULP

## INTRODUCTION

This manual provides detailed instructions for the safe and efficient use of your new THOR Kitchen Professional 36-Inch Liquid Propane Rangetop. Please read all instructions carefully before installation and operation to ensure proper function and to prevent injury or damage.



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

## SAFETY INFORMATION

Always adhere to the following safety precautions to reduce the risk of fire, electric shock, or injury.

- Ensure proper ventilation when operating the rangetop.
- Do not store flammable materials near the appliance.
- Keep children and pets away from the rangetop during operation.
- Always use dry potholders; moist or damp potholders on hot surfaces may result in burns from steam.
- Never use your appliance for warming or heating the room.
- 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 FEATURES

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The THOR Kitchen Professional 36-Inch Liquid Propane Rangetop is designed with features to enhance your cooking experience:

- **Six Burners:** Equipped with six high-performance burners, ranging from a powerful 18,000 BTU output for rapid heating to a precise 650 BTU simmer function for delicate sauces and melting.
- **LED Lights:** Blue LED lights illuminate the control panel, providing a clear visual indication when burners are active, enhancing safety during operation.
- **Pro-Style Knobs:** Durable die-cast metal burner control knobs offer precise flame adjustment for optimal cooking control.
- **Continuous Grates:** Heavy-duty continuous cast iron grates allow for easy and stable movement of cookware across all burners.
- **Porcelain Spill Tray:** A black porcelain spill tray is integrated into the cooktop design, facilitating quick and easy cleanup of spills and drips.

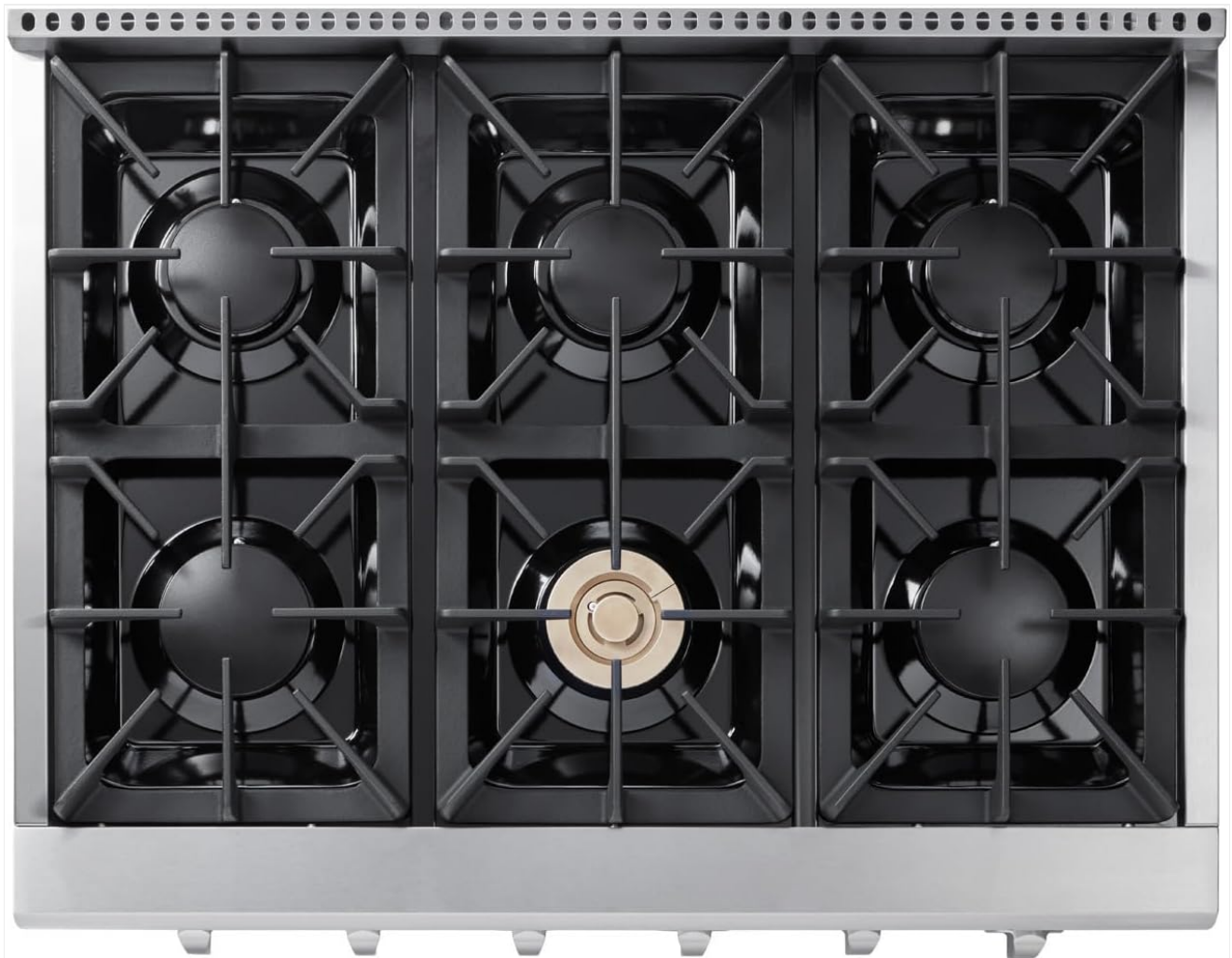


Figure 2: Top view illustrating the six burners and continuous grates.

## SETUP AND INSTALLATION

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Proper installation is crucial for the safe and efficient operation of your rangetop. It is highly recommended that installation be performed by a qualified professional.

## Pre-Installation Checklist:

- Verify that the gas supply is Liquid Propane (LP) and meets local codes.
- Ensure adequate ventilation is available, such as a range hood.
- Confirm the electrical supply (if applicable for ignition) meets specifications.
- Unpack all components, including the Propane (LP) Conversion Kit.

## Dimensions and Clearance:

Refer to the diagram below for precise product dimensions to ensure proper fit and clearance in your kitchen setup.



Figure 3: Product dimensions for installation planning.

## Gas Connection:

Connect the rangetop to the LP gas supply line using approved fittings and a flexible gas connector. Ensure all connections are leak-tested before operation.

## LP Conversion:

This unit is designed for Liquid Propane. If conversion from natural gas is required (though this model is specified for LP), use the provided LP Conversion Kit and follow the instructions carefully. This procedure should only be performed by a qualified technician.

## OPERATING INSTRUCTIONS

### Igniting a Burner:

1. Ensure all burner grates are properly seated.
2. Push in the desired burner control knob and turn it counter-clockwise to the 'HI' position.
3. You will hear a clicking sound as the igniter sparks. Once the burner ignites, continue to hold the knob in for a few seconds to allow the thermocouple to heat up.
4. Release the knob. If the burner does not ignite, repeat the process.
5. Once ignited, adjust the flame size by rotating the knob between 'HI' and 'LO' settings. The blue LED light will indicate the burner is active.

### Using Different Burner Settings:

- **HI (High):** For rapid boiling, searing, or large volume cooking (up to 18,000 BTU).
- **MED (Medium):** For general cooking, frying, and sautéing.
- **LO (Low):** For simmering, melting, and keeping food warm (down to 650 BTU).

## MAINTENANCE AND CLEANING

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

### Daily Cleaning:

- **Porcelain Spill Tray:** Wipe down the black porcelain spill tray after each use with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner can be used.
- **Stainless Steel Surfaces:** Clean stainless steel surfaces with a soft cloth and a stainless steel cleaner. Always wipe in the direction of the grain to prevent streaking.

### Periodic Cleaning:

- **Cast Iron Grates:** The heavy-duty cast iron grates can be removed and washed with warm, soapy water. Dry thoroughly before replacing.
- **Burner Caps and Heads:** Remove burner caps and heads when cool. Wash with warm, soapy water and a soft brush. Ensure they are completely dry before reassembling to prevent ignition issues.

*Caution: Do not use abrasive cleaners, steel wool, or harsh chemicals on any part of the rangetop, as this can damage the finish.*

## TROUBLESHOOTING

This section addresses common issues you might encounter with your rangetop. For problems not listed here, contact customer support.

Problem	Possible Cause	Solution
Burner does not ignite.	No gas supply, igniter clogged, or burner cap/head misaligned.	Check gas supply valve. Clean igniter port with a small brush. Realign burner cap and head.
Uneven flame.	Burner ports clogged or burner head not seated correctly.	Clean burner ports with a non-metallic brush. Ensure burner head is properly seated.
Gas odor detected.	Gas leak.	Immediately turn off gas supply. Open windows for ventilation. Do not operate any electrical switches. Contact a qualified gas technician.
LED lights not working.	Electrical issue or faulty LED.	Check power supply. If problem persists, contact customer support.

## SPECIFICATIONS

Detailed technical specifications for the THOR Kitchen Professional 36-Inch Liquid Propane Rangetop, Model HRT3618ULP.

Specification	Value
Brand Name	Thor Kitchen
Model Info	HRT3618ULP
Item Weight	106.8 pounds
Product Dimensions	27.5 x 36 x 9.2 inches (D x W x H)
Installation Type	Slide-In
Burner Type	Sealed
Heating Elements	6
Color	Stainless Steel
Fuel Type	Propane
Material Type	Stainless Steel
Included Components	Propane (LP) Conversion Kit
Ignition System Type	Gas Pilot

## WARRANTY AND SUPPORT





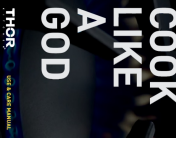

THOR Kitchen stands behind its products. For warranty information, please refer to the documentation included with your purchase or visit the official THOR Kitchen website.

### Customer Support:

For technical assistance, parts, or service inquiries, please contact THOR Kitchen customer support. Have your model number (HRT3618ULP) and purchase date ready when contacting support.

This product is eligible for 30-day easy returns through the retailer. Protection plans may also be available for extended coverage.

Visit the [Thor Kitchen Store](#) for more information and product resources.

 <p>THOR KITCHEN NEW OUTDOOR OUTDOOR GRILLS User Care Manual</p> <p>IMPORTANT: Read the safety instructions carefully. Read the instructions for use and the maintenance instructions for the grill before using the grill.</p>	<p><a href="#">Thor Kitchen Outdoor BBQ Grill User Care Manual</a></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 24 INCH PROFESSIONAL ELECTRIC RANGE</p> <p>Model: HRE2401</p>	<p><a href="#">THOR KITCHEN HRE2401 24-Inch Professional Electric Range - Technical Specifications</a></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 Gas Rangetops THOR KITCHEN PROFESSIONAL GAS RANGETOPS USER MANUAL &amp; INSTALLATION GUIDE</p> <p>Model: HRT3004U-M1 HRT3606U-M1 HRT4806U-M1</p>	<p><a href="#">Thor Kitchen Professional Gas Rangetops User Manual &amp; Installation Guide</a></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 USE &amp; CARE MANUAL 36 INCH PROFESSIONAL ELECTRIC RANGE RSE36P/RSE36PB</p>	<p><a href="#">Thor Kitchen 36-Inch Professional Electric Range RSE36P/RSE36PB Use and Care Manual</a></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 36 INCH PROFESSIONAL FRENCH DOOR REFRIGERATOR COOK LIKE A GOD</p>	<p><a href="#">Thor Kitchen TRF3602 36 Inch Professional French Door Refrigerator Use &amp; Care Manual</a></p> <p>Comprehensive use and care manual for the Thor Kitchen TRF3602 36-inch professional French door refrigerator, covering safety, operation, maintenance, and troubleshooting. Includes detailed instructions for installation, usage, and care.</p>
 <p>THOR KITCHEN 24 INCH MICROWAVE DRAWER</p> <p>Model: TMD2401</p>	<p><a href="#">Thor Kitchen TMD2401 24-Inch Microwave Drawer: Specifications &amp; Features</a></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>