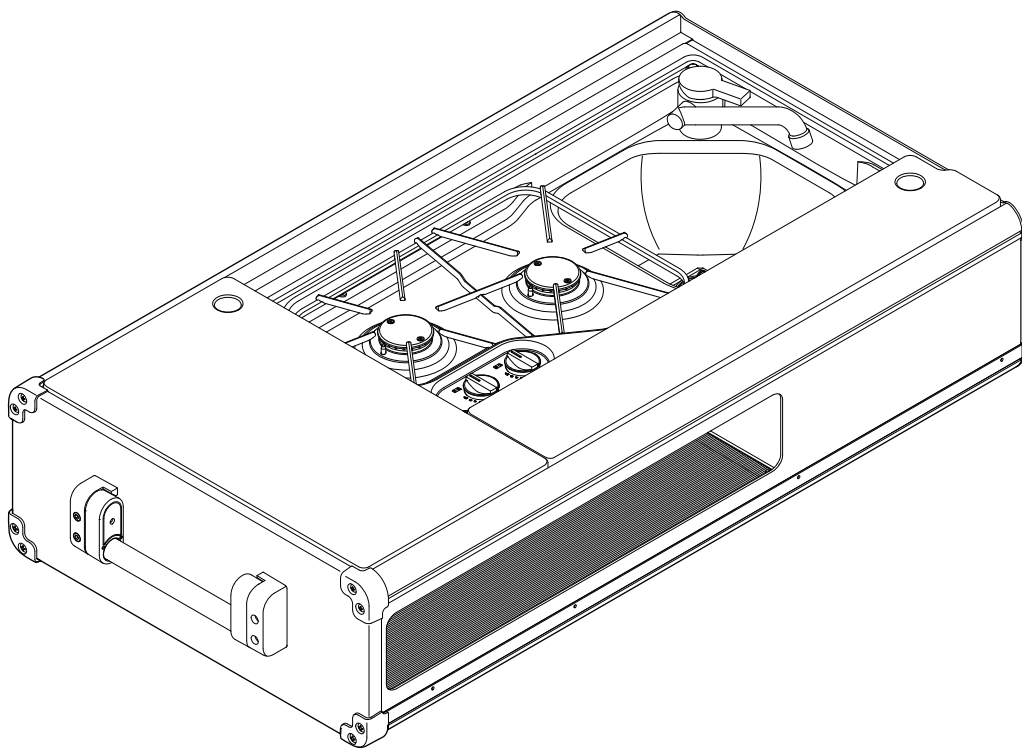


↗ DOMETIC

HOT AND COOKING

SKS100



SKS101

EN

Slide out kitchen

Installation and Operating Manual 3

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Please read these instructions carefully and follow all instructions, guidelines, and warnings included in this product manual in order to ensure that you install, use, and maintain the product properly at all times. These instructions **MUST** stay with this product.

By using the product, you hereby confirm that you have read all instructions, guidelines, and warnings carefully and that you understand and agree to abide by the terms and conditions as set forth herein. You agree to use this product only for the intended purpose and application and in accordance with the instructions, guidelines, and warnings as set forth in this product manual as well as in accordance with all applicable laws and regulations. A failure to read and follow the instructions and warnings set forth herein may result in an injury to yourself and others, damage to your product or damage to other property in the vicinity. This product manual, including the instructions, guidelines, and warnings, and related documentation, may be subject to changes and updates. For up-to-date product information, please visit documents.dometic.com, dometic.com.

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1 Explanation of symbols



WARNING!
Safety instruction: Indicates a hazardous situation that, if not avoided, could result in death or serious injury.



CAUTION!
Safety instruction: Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

**NOTICE!**

Indicates a situation that, if not avoided, can result in property damage.

**NOTE**

Supplementary information for operating the product.

2 Safety instructions

2.1 General safety

**WARNING!**

- Only use Universal LPG.
Do **not** use any other fuels.
- Keep a suitable fire extinguisher in the immediate vicinity.
Ensure that the fire extinguisher is checked by a specialist in regular intervals.
- Do not use any spray cans close to the device during operation.
- Do not make any alterations to the device.
- The device can be used by children aged 8 years or over, as well as by persons with diminished physical, sensory or mental capacities or a lack of experience and knowledge, providing they are supervised or have been instructed how to use the device safely and are aware of the resulting risks.

2.2 Safety when handling liquefied petroleum gas

**WARNING!**

- Keep flammable substances away from heating and cooking devices, and other light and heat sources.
- Compare the pressure information on the type plate with the pressure information on the propane gas cylinder.
- Never store liquefied petroleum gas cylinders in unventilated areas.
- Keep liquefied petroleum gas cylinders away from direct sunlight.
The temperature should not exceed 50 °C.

- If you smell gas:
 - Do not operate any electrical devices or switches, and avoid using open flames that can ignite the gas.
 - Close the valve on the gas cylinder and keep it closed until the fault has been rectified.
 - Never attempt to find a gas leak with an open flame.

2.3 Safety when operating the device



WARNING!

- The device must not be used when refilling the vehicle, and must not be used in garages or on ferries.
- Remove your hand quickly as soon as the burner is lit.
- Wear proper clothing when operating the gas cooktop. Do not wear loose fitting clothing which might catch fire.
- Ensure to stow away the device when no longer in use to protect it from damage. Wait until the device has cooled before stowing.
- Keep the area surrounding the cooktop free of grease, fat, alcoholic substances, plastic or flammable cloths (e.g. towels, kitchen utensils).
- Do not operate appliance during rain unless it has protection such as an awning.
- Always ensure there is sufficient ventilation available when operating the device.

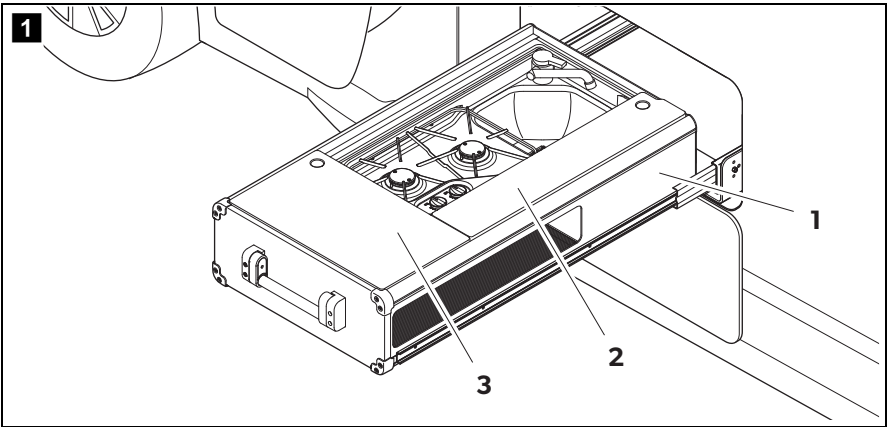


NOTICE!

- Let the gas cooktop cool down to ambient temperature before you retract the device.
- To minimize corrosion and prolong the life of your device ensure that you clean the device with damp cloth and warm soapy water after it has been operated in areas close to salt water.
- High winds may negatively impact performance
- Keep the area around the gas cooktop free of fat, alcoholic substances, plastic or inflammable materials (such as towels, kitchen utensils).
- Only use pots and pans with a flat base and a diameter no larger than the burner grates on the gas cooktop. The pots and pans should be large enough to cover the flame. If the flames are not covered, items of clothing could catch fire.
Pots and pans of the correct size also improve the efficiency.

- When cooking, ensure that pans and pots are firmly set down. Use the burner grates provided to ensure that pots and pans remain stable.
- Never allow the handles of pots and pans to extend beyond the cooking area. Turn the pot so that the handles are not above other burners. This will minimize the risk of spillage, ignition of flammable materials and/or serious burns.
- Be careful when heating grease or oil. Grease and oil catch fire when exposed to extreme heat.
- Use only dry pot holders to prevent the formation of steam. Do not use towels or similar items, as these can catch fire.
- Never leave the device unattended during use. Pots boiling over can cause smoke and fires.
- Set the control knob to the zero setting  before removing the pot or pan.
- Shut off gas supply and disconnect gas hose prior to retracting the kitchen.
- Do not use any burners for space heating.

3 Scope of delivery

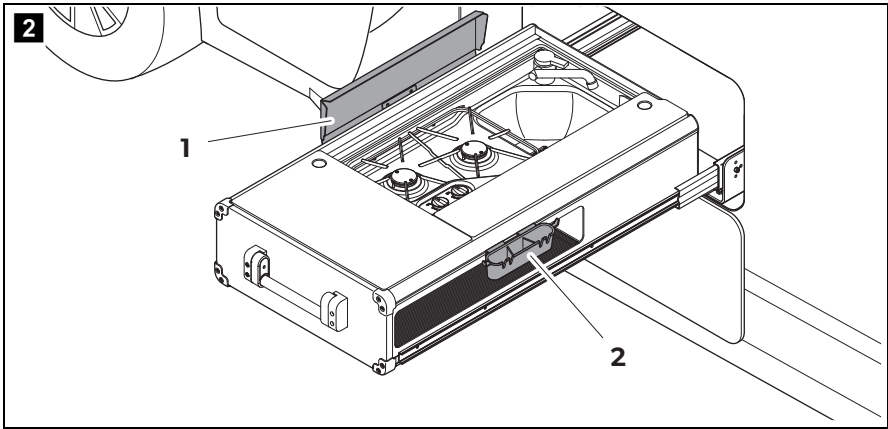


No. in fig. 1	Description
1	Slide out kitchen
2	Cutting board
3	Serving tray

No. in fig. 1	Description
–	Bottle opener
–	Cup holder
–	Accessory adapter
–	Tap with flexible water hose
–	Cooktop manual (CVC1700) and sink components

4 Accessories

Available as accessories (not included in the scope of delivery):



No. in fig. 2	Description	Ref. No.
1	Wind deflector	9600015515
2	Utensil holder	9600014077

If you have questions regarding the accessories, please contact your local reseller.

5 Intended use

The slide out kitchen for the outside area is intended for installation in trailers and mobile homes. It is solely for the preparation of food in the outside area of the trailer or mobile home.

The slide out kitchen has to be connected to gas via an external gas bottle or a quick connector on the external wall of the vehicle. The slide out kitchen has to be disconnected from gas each time it is stowed. A permanent gas connection to the slide out kitchen is prohibited!

The installation must comply with all requirements for stowed appliances as found in:

- AS/NZS 5601.2

This product is only suitable for the intended purpose and application in accordance with these instructions.

This manual provides information that is necessary for proper installation and/or operation of the product. Poor installation and/or improper operation or maintenance will result in unsatisfactory performance and a possible failure.

The manufacturer accepts no liability for any injury or damage to the product resulting from:

- Incorrect installation, assembly or connection, including excess voltage
- Incorrect maintenance or use of spare parts other than original spare parts provided by the manufacturer
- Alterations to the product without express permission from the manufacturer
- Use for purposes other than those described in this manual

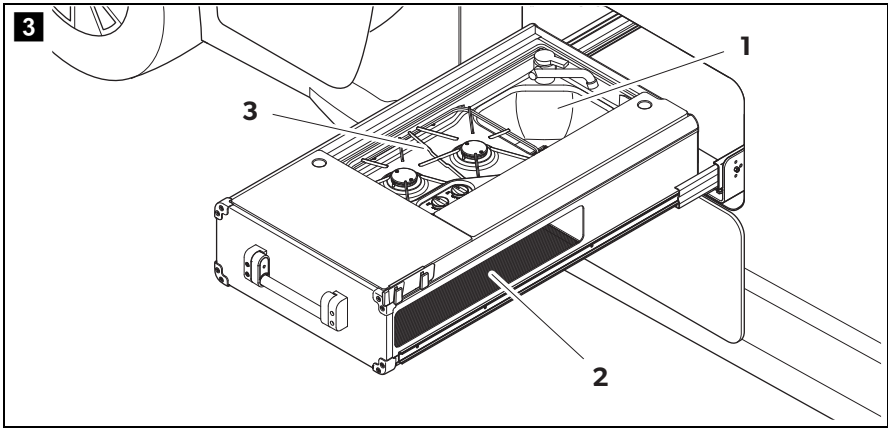
Dometic reserves the right to change product appearance and product specifications.

6 Technical description

The slide out kitchen enables cooking outside of the trailer or mobile home. The gas cooktop is made of stainless steel. Universal LPG is used as fuel.

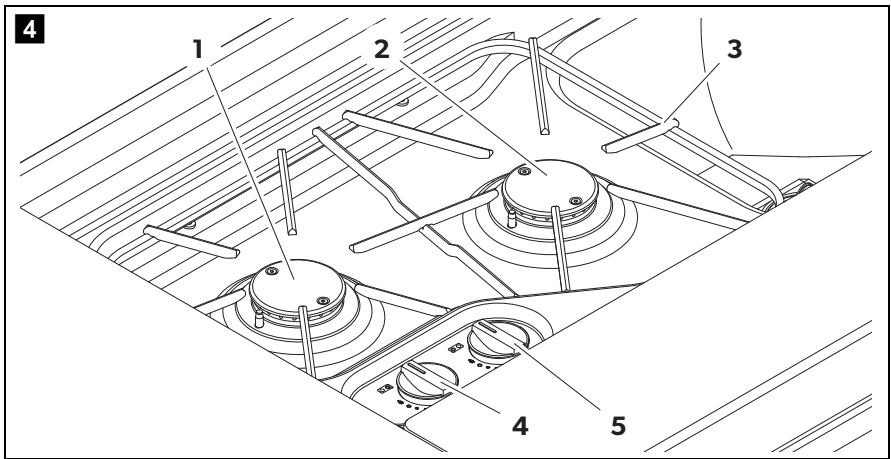
The device has a work area with cutting board for cutting food and a tray.

The device is comprised of the following components:



No. in fig. 3	Description
1	Sink
2	Storage compartment
4	Gas cooktop

The gas cooktop has the following control elements:



No. in fig. 4	Description
1	Burner 1
2	Burner 2
3	Burner grate
4	Control knob for burner 1
5	Control knob for burner 2

The symbols next to the control knobs (fig. 4) have the following meanings:

-  Position of the burner
-  Gas valve closed
-  Level 1 to 5

7 Installation

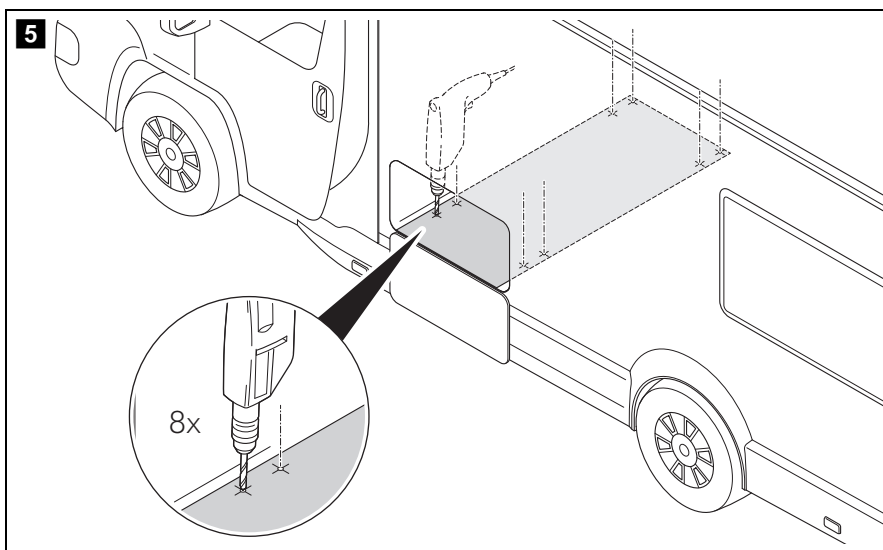


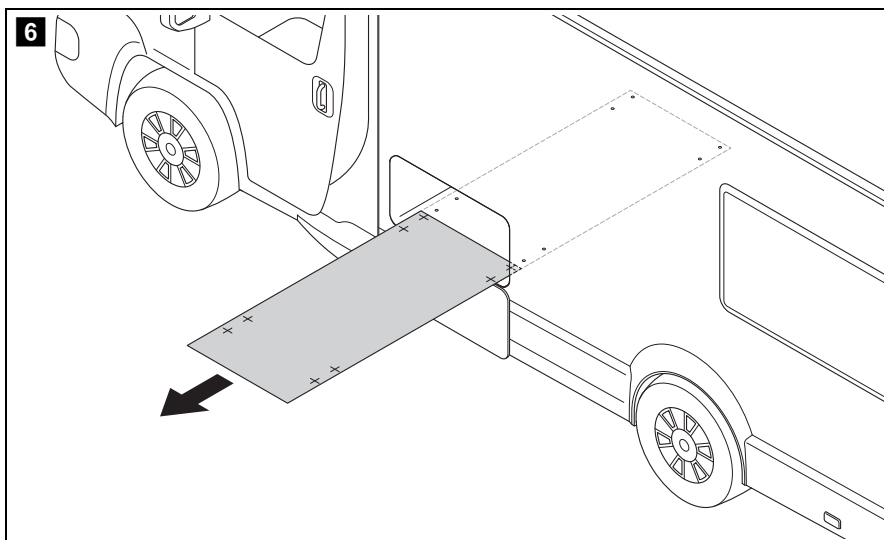
NOTE

- The slide out kitchen is pre-assembled with extendable slides and delivered with mounting brackets. The individual elements of the slide out kitchen are covered with a protective film. This is only to be removed by the end customer.
- Ensure that the distance from the edge of the burners to flammable materials is at least 110 mm, and 500 mm upward.

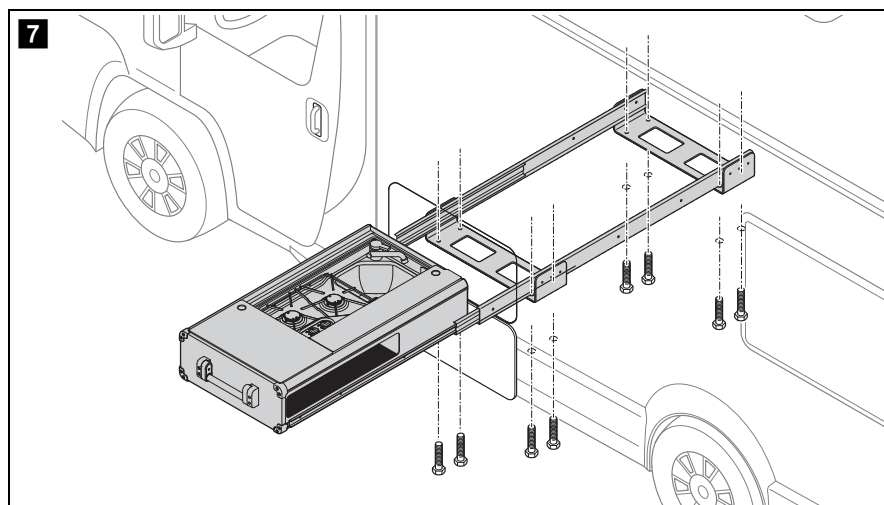
1. Remove the packing of the slide out kitchen.
2. Check whether the slide out kitchen has been damaged.
3. Contact the manufacturer in case of damage.

7.1 Mounting

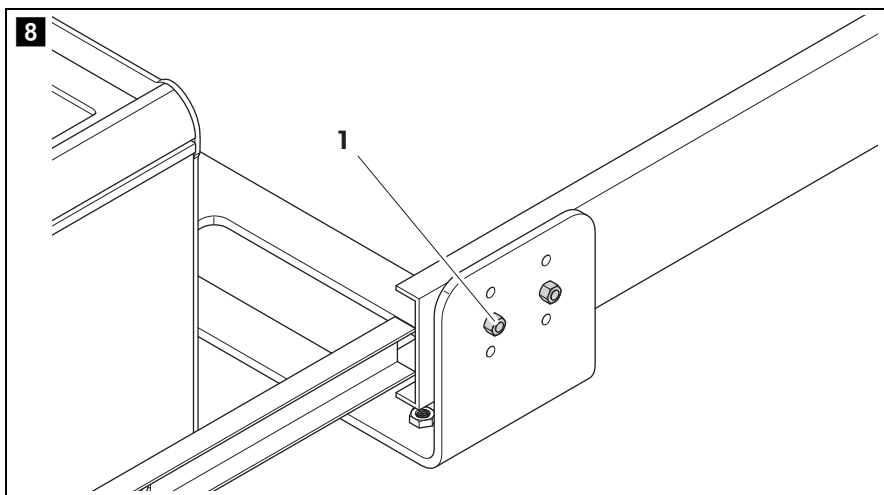




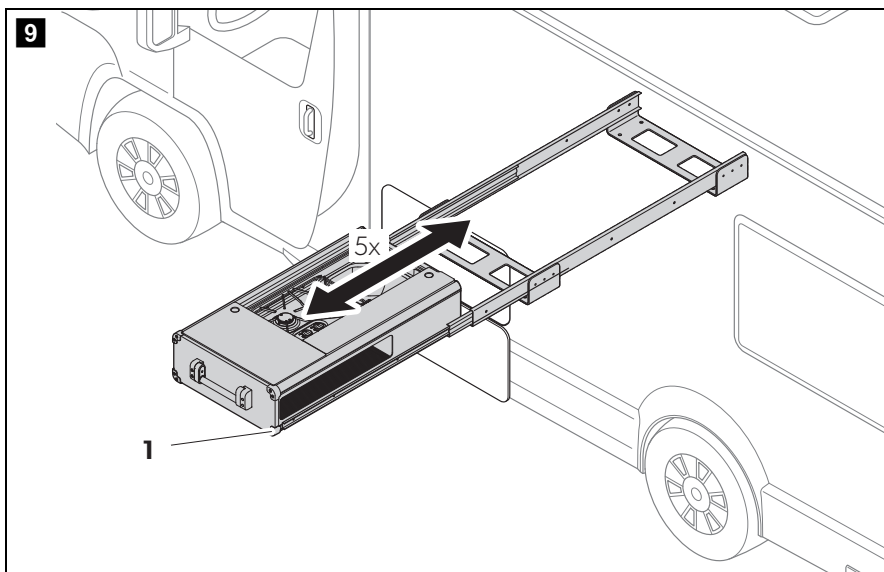
1. Create a drilling template to mark-up and drill holes to suit M8 bolts (fig. **5** to fig. **6**).



2. Mount the device as shown (fig. **7**).
3. Fit M8 bolts with locking washers from underneath (not supplied) (fig. **7**). The length of the bolts should be at least 30 mm longer than the floor thickness.



4. Adjust the height as needed by using the height adjustment (fig. **8 1**).



5. Verify the smooth sliding of the slide out kitchen (fig. **9**). Ensure that slider locks are fully engaged when kitchen is extended and locking release tabs (fig. **9 1**) are releasing the slider locks correctly.

**NOTE**

- Slider locks are working correctly if the kitchen does not slide back into cavity when you give it a light push.
- If the slider locks on one or both sides do not engage, fully extend the kitchen. Pull it outwards until a click is heard when the slider locks engage.
- Ensure the correct disengaging of slider locks as follows:
 - Check if the locking release tabs can be pushed down easily with no resistance.
 - Push back the kitchen into the cavity with a light push.

7.2 Connecting the gas supply



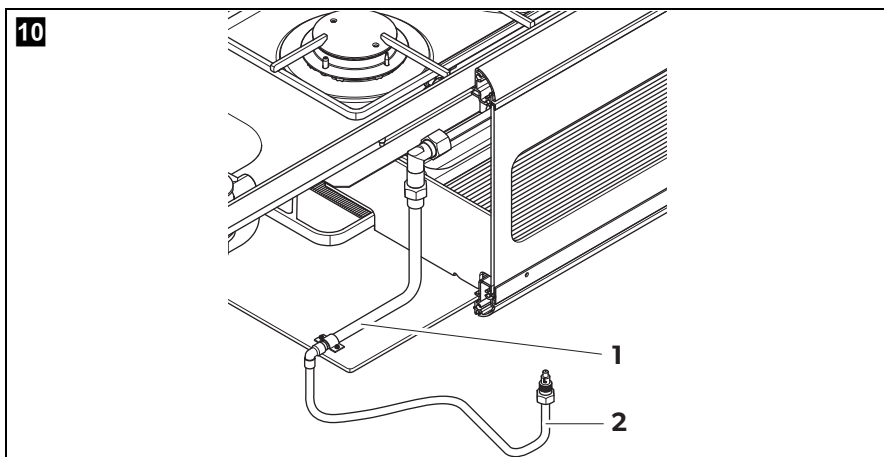
The assembly and installation of the gas connection must be performed by a qualified person who has demonstrated skill and knowledge related to the construction, installation and operation of gas appliances and has received safety training to identify and avoid the hazards involved.

**WARNING!**

- The female gas connection provided can only be connected to a rigid connection. For use with a flexible hose, install a copper pipe to the base plate of the slide out kitchen and fix it rigidly (fig. **10**, page 15).
- DO NOT USE AN ADAPTER AT THE CYLINDER CONNECTION.

**NOTE**

- For the gas connection the following additional parts are required:
 - male gas adaptor (SAE 5/16" (1/2-20UNF))
 - copper piping
 - pipe mount
 - AS 1869 certified flexible gas hose at required length, depending on the mounting application
- For a fixed installation, any AS 1869 certified class B/D hose assembly must be restrained from contacting hot surfaces or sharp edges.
- Ensure that the hose line
 - is not crushed or kinked
 - is a safe distance from the burner.



- Observe the following:
- Use the opening at the rear of the slide out kitchen to route and service all external plumbing and wiring.
 - Connect the slide out kitchen to LPG only.
 - Ensure that the connection to the gas supply is serviceable by the user. It must require detachment before closing the slide out kitchen.

1. Connect the rigid pipe as shown (fig. **10 1**, page 15).
2. Connect the flexible hose (AS 1869 certified) as shown (fig. **10 2**, page 15).

7.3 Connecting the water supply

**NOTE**

The water supply can be permanently connected.

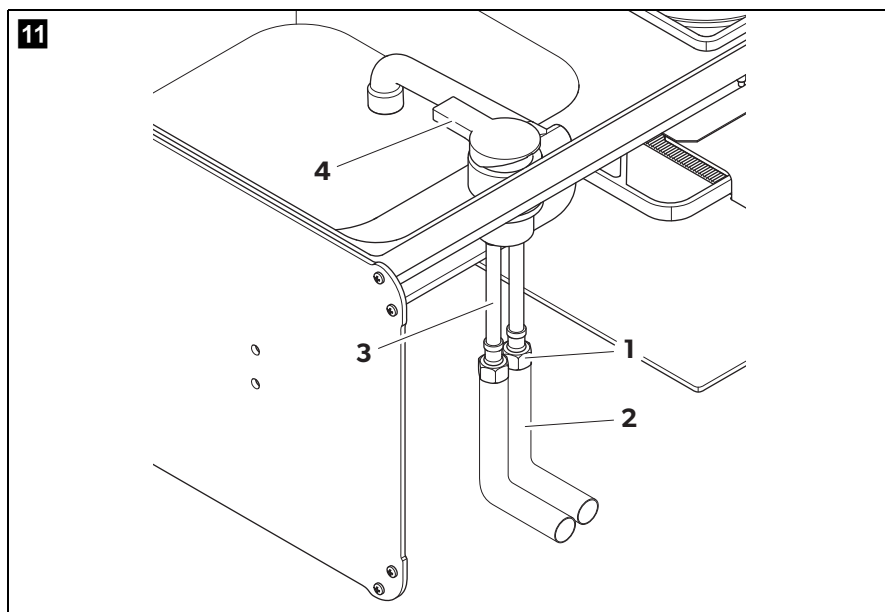


fig. 11

1. Install the tap (4) to the sink using a rubber seal either side.
2. Attach the flexible water hose (3) to the tap.
3. Connect an additional extension hose (2) to the flexible water hose using male fittings (1).

7.4 Connecting to a 12 V $\equiv$ power supply

For the electrical connection, wires are attached to the inner wall of the slide out kitchen.

- Connect the cooktop igniter wires via a joiner or a plug to a 12 V $\equiv$ power source.

8 Using the slide out kitchen



CAUTION!

- Ensure that not more than 25 kg is loaded onto the top of the device.
- Do not lean, sit or hang off the device.

8.1 Pulling out the device



NOTE

- Ensure that the base, on which the device is used, is leveled.
- Remove the protective film before initial use.
- Ensure that the device is completely pulled out and locked in place.

1. Open the service door of the trailer or mobile home.
2. Unlock the drawer slides by pushing down the locking tabs.
3. Extend the device completely until drawer slide lock.



WARNING!

Only connect the slide out kitchen to external gas connection (bayonet mount).

4. Connect the slide out kitchen to the gas and water supply.
5. Inspect the hose each time it is connected.

8.2 Storing the device



WARNING!

- Ensure that the device is not pushed in when the gas supply is still connected.
- Do not use excess force to operate slides.



CAUTION!

To avoid damage, do not leave loose items on top of the slide out kitchen or in the sink during transport.

1. Remove accessories from side rails.
2. Disconnect the gas bayonet and water supply connections.
3. Unlock the drawer sides by pushing down the locking tabs. Hold the locking tabs down until it is fully closed.

4. Push the device until drawer slides into locking position.
5. Close the service door of the trailer or mobile home.

8.3 Switching on cooktop



WARNING! Beware of injury!

- Do not leave the gas cooktop unattended when it is in operation. The complete ignition process must be visible from above and must not be hidden by pots placed on the stove.
- No pots or other objects may be on the burner during ignitions.



NOTE

Only operate the gas cooktop in well-ventilated environments, not in closed rooms.

Electronic ignition

1. Open the valve on the gas cylinder.
 2. Turn the knob for the burner you require clockwise from the zero setting to the large flame setting.
 3. Push the knob inwards and hold it in this position.
- ✓ The burner ignites.
4. Hold down the control knob for a few seconds to ensure that the flame does not go out.
 5. Adjust the flame so it does not extend beyond the edge of the pot.

Manual ignition

You can ignite the cooktop manually if the electronic ignition does not work.

1. Open the valve on the gas cylinder.
 2. Turn the knob for the burner you require counter-clockwise from the zero setting to the large flame setting.
 3. Push the knob inwards and hold it in this position.
 4. Ignite the burner using a long match or another suitable ignition device. Remove your hand as soon as the burner is lit.
- ✓ The burner ignites.
5. Hold down the control knob for a few seconds to ensure that the flame does not go out.
 6. Adjust the flame so it does not extend beyond the edge of the pot.

8.4 Switching off the cooktop

1. Set the knob to the zero setting ○.
- ✓ The burner goes out.
2. Close the gas cylinder valve if you will not be using the gas cooktop for an extended period.

8.5 Replacing the gas cylinder



WARNING! Beware of injury!

- DO NOT USE AN ADAPTER AT THE CYLINDER CONNECTION.
- When changing the gas cylinder, ensure that there are no sources of ignition nearby. Only change the gas cylinder when the burner is switched off.
- Never check for leaks with an open flame or near sources of ignition.

1. Switch all burners off by turning the control knobs to the zero setting.
2. Completely close the valve on the gas cylinder.
3. Screw the pressure reducing valve off the gas cylinder.
4. Check the condition of the hose line.
5. Replace the hose line if the material is brittle or porous.
6. Tightly screw the pressure reducing valve onto the new cylinder.
7. Open valve on gas cylinder.
8. Check with leak spray. Confirm that no bubbles form (no leaks).
9. Close the valve on the gas cylinder.

8.6 Attaching accessories

- Mount the accessory parts as shown (fig. **2**, page 7).

8.7 Using and caring for accessories

Cutting board

- Remove the cutting board from bench top while gas burners are in operation.
- While not in use, store cutting board out of direct sunlight.

Wind deflector

- Use the wind deflector in windy conditions to improve heating efficiency and help prevent flame extinguishing.
- After use, let the wind deflector cool down.
- Remove the wind deflector when stowing the slide out kitchen.

Utensil holder

- Use the utensil holder to store tongs or cooking implements inside.
- Hang a towel on the hooks provided.
- Remove the utensil holder when stowing the slide out kitchen.

9 Cleaning the slide out kitchen



NOTICE!

- Do not use any sharp or abrasive objects for cleaning since they may damage the device.
- Only use standard household cleaning agents.
- Never use a steam cleaner to clean the slide out kitchen.
- Wash, rinse and dry stainless steel surfaces parts with water and neutral soap or detergent. Use clean sponges and cloths.
- In corrosive environment (e. g. sea shore), all metal surfaces need to be cleaned, rinsed and dried weekly to prevent corrosion.

1. Allow the burners to cool down before cleaning them.
2. Remove the burner grate.
3. Clean the surface of the slide out kitchen. In particular, remove any sticky grease and oil carefully.

10 Troubleshooting



NOTE

Observe the included cooktop manual for detailed troubleshooting instructions.

If the burner does not light immediately, proceed as follows:

- Check if there is enough gas in the gas cylinder.
- Light the burner manually in accordance with chapter “Manual ignition” on page 18.
- If the burner does not ignite, consult a specialist.

11 Maintenance

**NOTE**

Observe the included cooktop manual for detailed maintenance instructions.

For safety reasons, the device must be inspected every year by a specialist to ensure it functions correctly, and to have any defects repaired.

- During the annual inspection of the device, pay particular attention to the following functions:
 - Absence of gas leaks
 - Burning safety and flame stability
 - Fresh air supply
 - Safety and regulating devices (burner taps)
- Ensure that the following components are in good condition
 - Hose and regulator assembly
 - Hose and bayonet assembly
- Check that the installation location conforms to the applicable local regulations.
- Check the following components for dirt and clean, if necessary:
 - Gas outlets on the burners
 - Burner heads
 - Thermocouple
- Check whether the distance between the burner head and the thermocouple is correctly set (approx. 1 – 3 mm).

12 Warranty

If the product does not work as it should, please contact your retailer or the manufacturer's branch in your country (see dometic.com/dealer). The warranty applicable to your product is 3 year(s).

For repair and warranty processing, please include the following documents when you send in the device:

- A copy of the receipt with purchasing date
- A reason for the claim or description of the fault

Note that self-repair or nonprofessional repair can have safety consequences and might void the warranty.

Australia only

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

New Zealand only

This warranty policy is subject to the conditions and guarantees which are mandatory as implied by the Consumer Guarantees Act 1993(NZ).

Local support

Please find local support at the following link address: dometic.com/dealer

13 Disposal

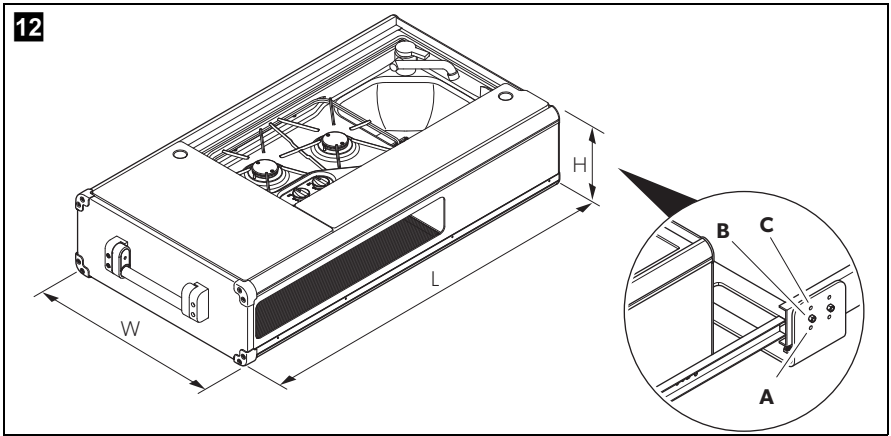


- Place the packaging material in the appropriate recycling waste bins wherever possible.
- Consult a local recycling center or specialist dealer for details about how to dispose of the product in accordance with the applicable disposal regulations.

14 Technical data

	SKS101
Ref. no.	9630006162
Nominal gas consumption	10.1 MJ/h
Gas category	Category I ₃ , universal LPG
Connection pressure	AUS, NZ: 27.5 mbar
Number of burners	2
Burner 1	
Injector size	0.54 mm
Gas consumption	3.8 MJ/h
Burner 2	
Injector size	0.73 mm
Gas consumption	6.3 MJ/h
Boiling time for 1 l of water	approx. 10 min (depending on the ambient conditions and pot used)
Dimensions (L x W x H)	1220 x 630 x 280 mm
Weight (excluding accessories)	34 kg
Inspection/certification	 

Dimensions



Item in fig. 12	Description
W	Slide out kitchen and sliding fore-rails (inner): 597 mm Including fixation brackets and nuts: 630 mm
L	Slide out kitchen only: 1075 mm Including fixation bracket and rails (closed): 1220 mm Including fixation bracket and rails (extended): 2366 mm
H	Slide out kitchen only: 234 mm Height adjustments including fixation and bracket: First height adjustment: 260 mm (A) Second height adjustment: 280 mm (B) Third height adjustment: 300 mm (C)

Access doors	Door opening
Dometic	658 x 364 mm
Coast2Coast	612 x 346 mm
Thetford	630 x 330 mm



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A complete list of Dometic companies, which comprise the Dometic Group, can be found in the public filings of:
DOMETIC GROUP AB Hemvärnsgatan 15 SE-17154 Solna Sweden