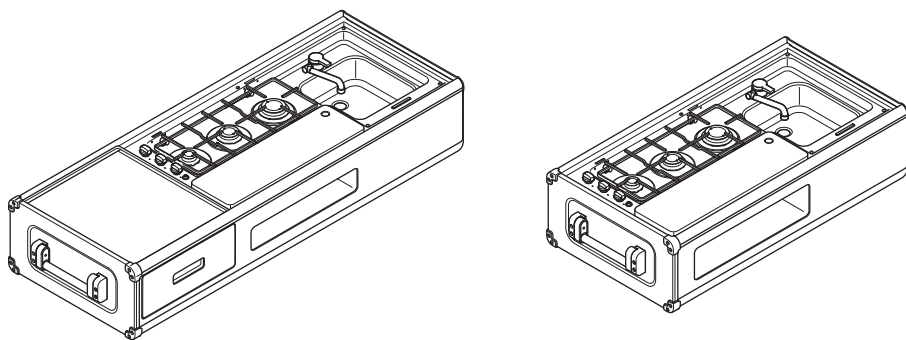


# ↗ DOMETIC COOKING SLIDE OUT KITCHEN



SKL101, SKS101

EN

**Slide out kitchen**

Operating manual

**Please read this instruction manual carefully before first use, and store it in a safe place. If you pass on the product to another person, hand over this instruction manual along with it.**

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## 1 Explanation of symbols



### **WARNING!**

**Safety instruction:** Failure to observe this instruction can cause death or serious injury.



### **CAUTION!**

**Safety instruction:** Failure to observe this instruction can lead to injury.



### **NOTICE!**

Failure to observe this instruction can cause material damage and impair the function of the product.

**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!

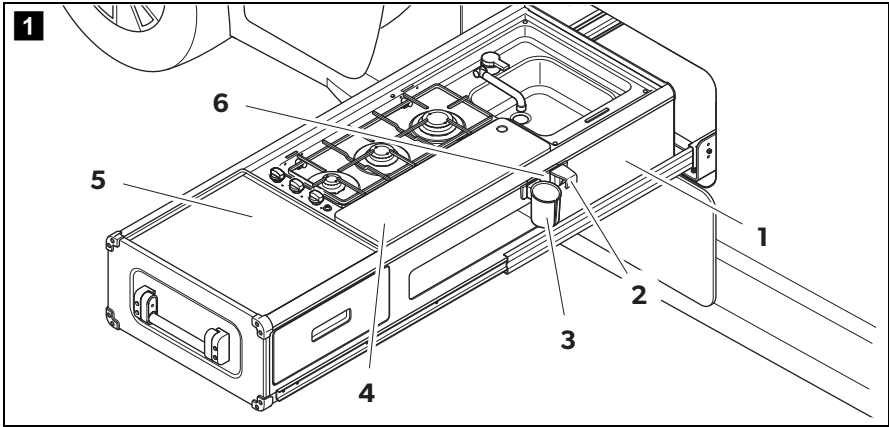
- The device must not be used when refilling the vehicle, and must not be used in garages or on ferries.
- Remove your hand quickly as soon as the burner is lit.
- Wear proper clothing when operating the gas cooktop. Do not wear loose fitting clothing which might catch fire.
- Keep the area surrounding the cooktop free of grease, fat, alcoholic substances, plastic or flammable cloths (e.g. towels, kitchen utensils).



### NOTICE!

- Let the gas cooktop cool down to ambient temperature before you retract the device.
- 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.

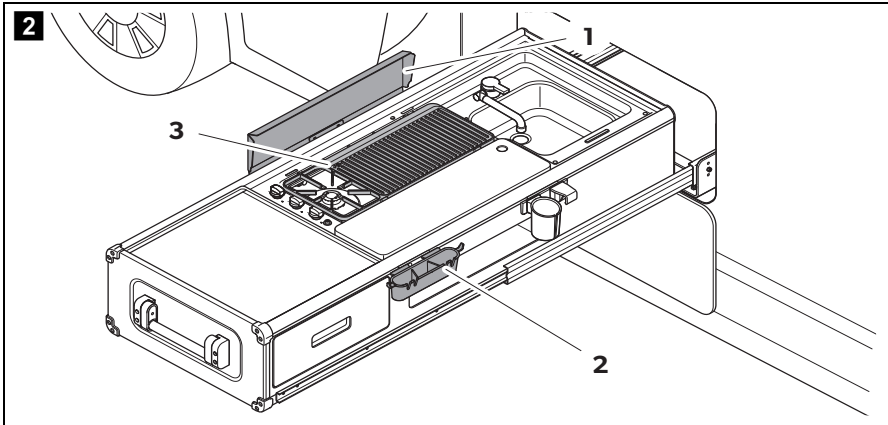
### 3 Scope of delivery



No. in fig. 1	Description
1	Slide out kitchen
2	Bottle opener
3	Cup holder
4	Cutting board
5	Serving tray (only SKL 101)
6	Accessory adapter

## 4 Accessories

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



No. in fig. 2	Description
1	Wind deflector
2	Utensil holder
3	BBQ plate

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

## 5 Intended use

The device 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.

## 6 Technical description

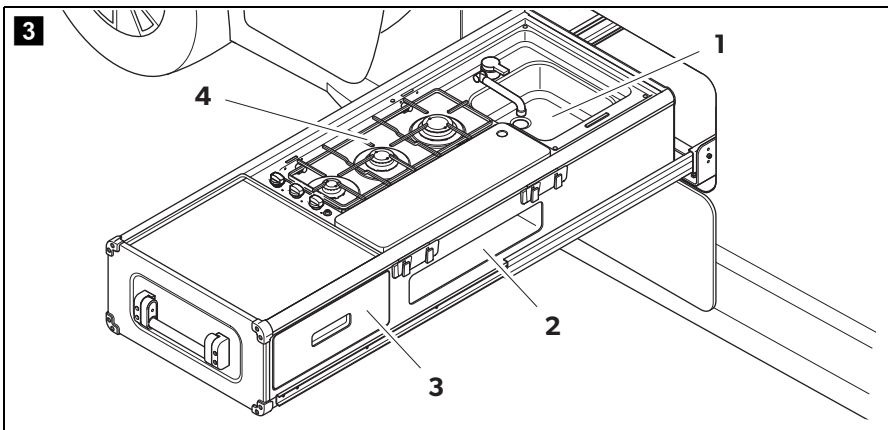
### 6.1 Function

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.

### 6.2 Controls

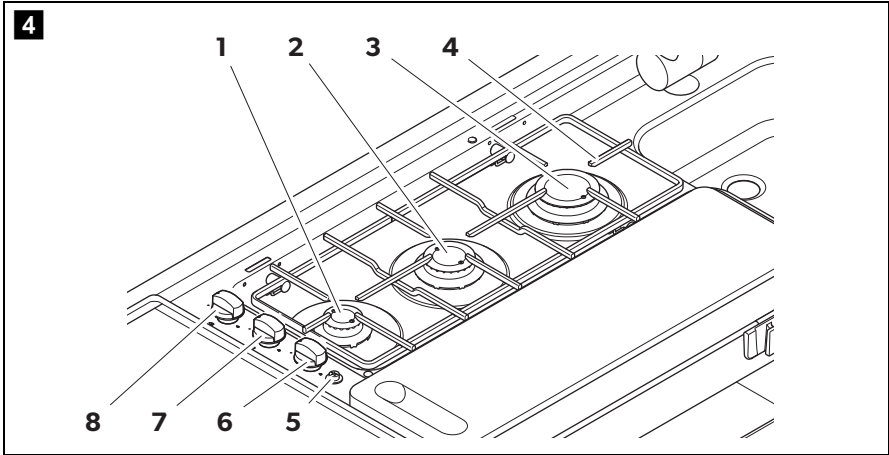
The device is comprised of the following components:



No. in fig. 3	Description
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1	Sink
2	Storage compartment
3	Drawer (only SKL101)
4	Gas cooktop

The gas cooktop consists of the following control elements:



No. in fig. 4	Description
1	Burner 1
2	Burner 2
3	Burner 3
4	Burner grate
5	Gas lighter (★)
6	Control knob for burner 1
7	Control knob for burner 2
8	Control knob for burner 3

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 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.

### 7.1 Pulling out the device



### NOTE

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

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



### WARNING!

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

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

### 7.2 Storing the device



### WARNING!

- Make sure 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.

- Remove accessories from side rails.
- Disconnect the gas bayonet and water supply connections.

- Unlock the drawer sides by pushing down the locking tabs. Hold the locking tabs down until it is fully closed.
- Push the device until drawer slides into locking position.
- Close the service door of the trailer or mobile home.

### 7.3 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**

- Open the valve on the gas cylinder.
- Turn the knob for the burner you require clockwise from the zero setting to the large flame setting.
- Push the knob inwards and hold it in this position.
- Press the gas lighter (☆).
- ✓ The burner ignites.
- Hold down the control knob for a few seconds to make sure that the flame does not go out.
- 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.

- Open the valve on the gas cylinder.
- Turn the knob for the burner you require counter-clockwise from the zero setting to the large flame setting.
- Push the knob inwards and hold it in this position.

- ▶ 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.
- ▶ Hold down the control knob for a few seconds to make sure that the flame does not go out.
- ▶ Adjust the flame so it does not extend beyond the edge of the pot.

## 7.4 Switching off the cooktop

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

## 7.5 Replacing the gas cylinder



### **WARNING! Beware of injury!**

- When changing the gas cylinder, make sure 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.

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

## 7.6 Attaching accessories

- ▶ Mount the accessory parts as shown (fig. **2**, page 6).

## 7.7 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.

### BBQ plate

- After use, let the BBQ plate cool down.
- Place the BBQ plate in the storage compartment when stowing the slide out kitchen.
- You can use the BBQ plate for cooking on either side.

### 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.

## 8 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.

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

## 9 Troubleshooting

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 10.
- If the burner does not ignite, consult a specialist.

## 10 Maintenance

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)
- 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).

## 11 Warranty

The statutory warranty period applies. If the product is defective, please contact the manufacturer's branch in your country (see the back of the instruction manual for the addresses) or your retailer.

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


## 12 Disposal

- Place the packaging material in the appropriate recycling waste bins wherever possible.



If you wish to finally dispose of the product, ask your local recycling centre or specialist dealer for details about how to do this in accordance with the applicable disposal regulations.

## 13 Technical data

	<b>SKL101</b>	<b>SKS101</b>
Ref. no.:	9600006441	9600019015
Nominal gas consumption:	16 MJ/h	
Gas category:	Category I <sub>3</sub> , universal LPG	
Connection pressure:	AT, DE, EE, IT, LV, MT, PL: 30 mbar BE, CH, ES, FR, GB, GR, IE, IT, LU: 28 – 30/37 mbar CY, CZ, DK, FI, HU, IS, NL, NO, SE, SI, SK: 28 – 30 mbar AUS, NZ: 27.5 mbar	
Number of burners:	3	
Burner output in total:	16.9 MJ/h	
Burner 1:	3.8 MJ/h	
Burner 2:	5.9 MJ/h	
Burner 3:	7.2 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):	1670 x 630 x 335 mm	1220 x 630 x 280 mm
Weight (excluding accessories):	44 kg	34 kg
Inspection/certification:		

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