



BUILD IN APPLIANCES

ALL GAS (LPG) AND DUAL FUEL MODELS

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE

MODELS

S~CK12000 – 4 Burner (All Gas)

S~CK13000 – 3Burner+Hotplate (Dual Fuel)



USER AND INSTALLATION INSTRUCTIONS

PLEASE READ THOROUGHLY AND KEEP FOR FUTURE REFERENCE

FOR USE IN

GB, CH, ES, PT, IT, BE, FR, IE, DK, FI, GR, NL, NO, DE, SE, SL

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Fig 1 – Control Operation

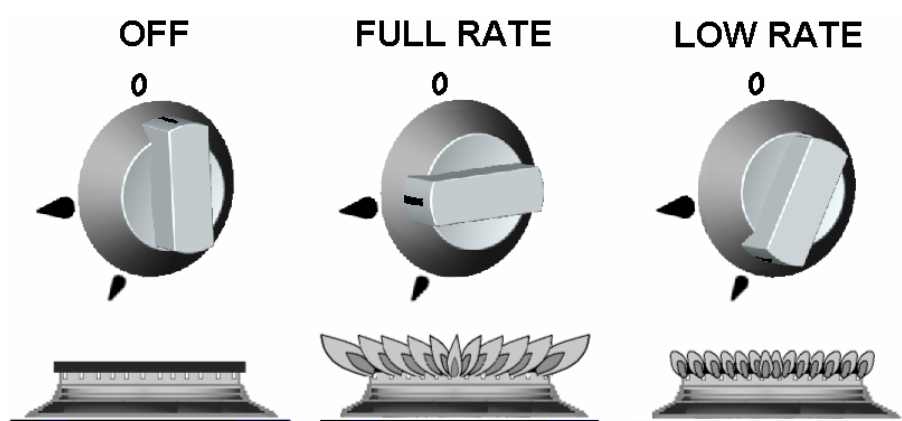
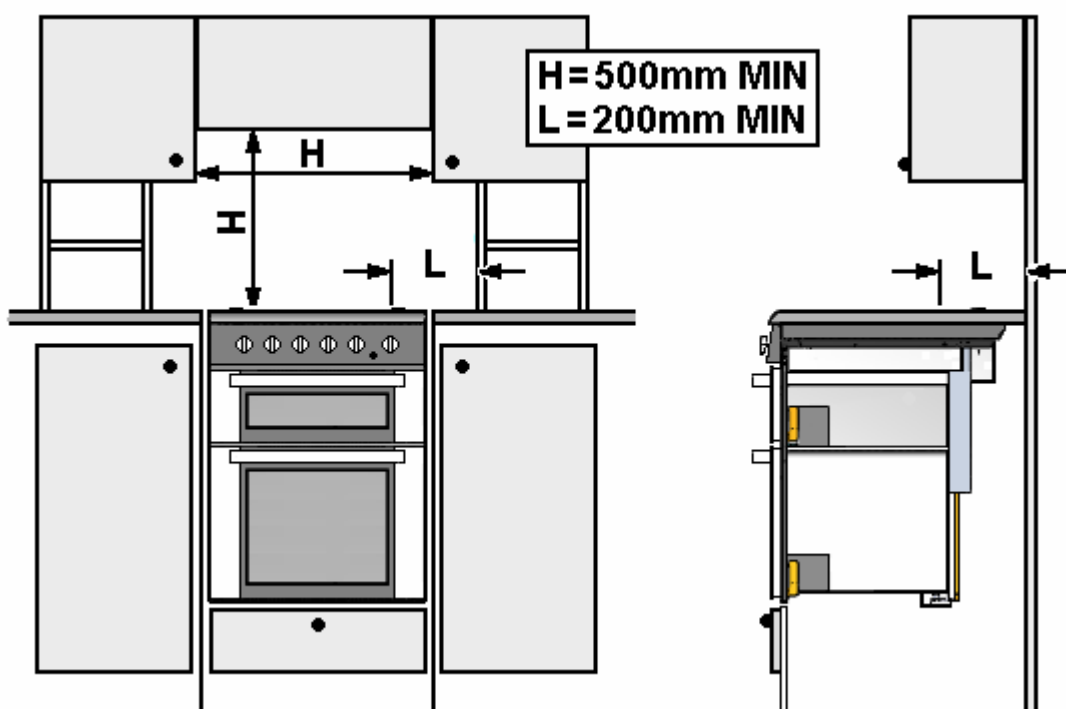
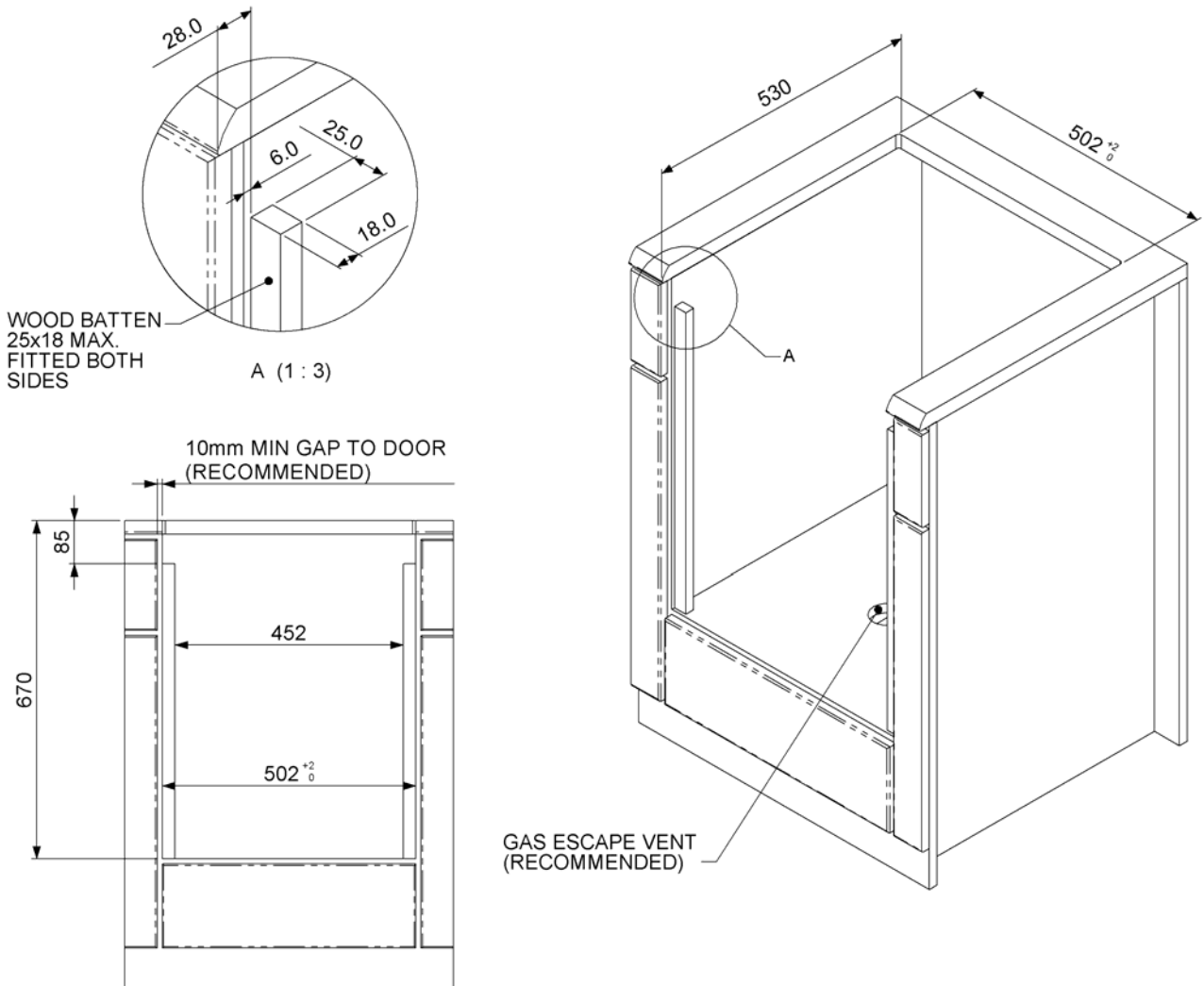


Fig 2 – Minimum Clearance (All Models)



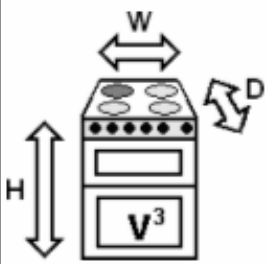
- Ensure that all electrical cables are routed directly away and well clear of this appliance and other heat sources.
- If it is not possible to install the appliance as per our recommendations, refer to Thetford / Spinflo for guidance.














Fig 3 – Installation Cabinet



ALL DIMENSIONS IN mm UNLESS OTHERWISE STATED
GENERAL TOLERANCE OF +/- 1mm

| | <p style="text-align: center;"><u>CONSTRUCTION MATERIALS</u></p> <div data-bbox="177 1693 284 1832"> </div> <p>ALL COOKING APPLIANCES BECOME HOT DURING USE. IT IS IMPORTANT THE INSTALLER VERIFIES THE FURNITURE CONSTRUCTION MATERIAL AND THAT IT IS SUITABLE FOR THE APPLICATION - I.E. PLASTIC MATERIALS USED IN THE CONSTRUCTION MAY HAVE A SOFTENING POINT LOWER THAN THE MAXIMUM ALLOWABLE TEMPERATURE RISE SPECIFIED IN THE EUROPEAN STANDARD (EN30).</p> |
|--|--|
|--|--|

| ASPIRE COOKER RANGE | | | | | | |
|---|-----------|--------|-----|-----------|--------|-----|
|  | S~CK12000 | | | S~CK13000 | | |
| | ALL GAS | | | DUAL FUEL | | |
| | H | W | D | H | W | D |
| | 677 | 517 | 535 | 677 | 517 | 535 |
| | V³= | 42Ltrs | | V³= | 42Ltrs | |

| Components | Sabaf burners & Taps | | | | | |
|--|--|---|---|--|---|---|
| Identification: Manufacturers name on burner spreader & cup | S~CK12000 | | | S~CK13000 | | |
| |  kW |  |  |  kW |  |  |
|  | 2x2.0kW | 0.70 | 0.45 | 2x2.0kW | 0.70 | 0.45 |
| | 1x1.5kW | 0.62 | 0.34 | 1x1.0kW | 0.50 | 0.34 |
| | 1x1.0kW | 0.50 | 0.34 | 1x800W 220/240V~50Hz | | |
|  | 1.6kW | 0.62 | 0.45 | 1.6kW | 0.62 | 0.45 |
|  | 1.6kW | 0.59 | 0.29 | 1.6kW | 0.59 | 0.29 |
|  | 9.7kW | | | 8.2kW 800W | | |
|  | 12V dc | | | 12V dc | | |
|  | 12V dc | | | 12V dc | | |
| | 308mA | | | 308mA | | |
| | 3.8W | | | 3.8W | | |
|  kg | 33Kg | | | 33Kg | | |

Gas Category

CAT I₃+ (28-30/37)

BUTANE (G30) 28-30 mbar

PROPANE (G31) 37 mbar

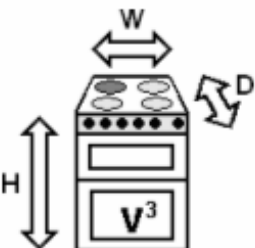
CAT I₃ B/P (30)







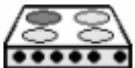






BUTANE (G30) 30 mbar

PROPANE (G31) 30 mbar



- Use only the Gas Pressures specified
- This appliance is approved for use with Propane and Butane. We recommend using Propane gas for this appliance.
- Butane gas may be used, although the appliance performance may be compromised when the ambient temperature is below 10°C.
- Butane should not be used when ambient temperature is below 5°C
- This appliance MUST be earthed

| ASPIRE COOKER RANGE | | | | | | |
|---|-----------|--------|-----|-----------|--------|-----|
|  | S~CK12000 | | | S~CK13000 | | |
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| | H | W | D | H | W | D |
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|  | 2x2.0kW | 0.70 | 0.45 | 2x2.0kW | 0.70 | 0.45 |
| | 1x1.5kW | 0.61 | 0.37 | 1x1.0kW | 0.52 | 0.37 |
| | 1x1.0kW | 0.52 | 0.37 | 1x800W 220/240V~50Hz | | |
|  | 1.6kW | 0.62 | 0.45 | 1.6kW | 0.62 | 0.45 |
|  | 1.6kW | 0.59 | 0.35 | 1.6kW | 0.59 | 0.35 |
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- Use only the Gas Pressures specified
- This appliance is approved for use with Propane and Butane. We recommend using Propane gas for this appliance.
- Butane gas may be used, although the appliance performance maybe compromised when the ambient temperature is below 10°C.
- Butane should not be used when ambient temperature is below 5°C
- This appliance MUST be earthed

This appliance must be installed in accordance with the local, national and European regulations in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using the appliance

The appliance is designed for either high or low level installations. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. Please refer to the methods of installation within this handbook.

Our policy is one of continuous development and improvement. Specifications and illustrations may change subsequent to publication.

Provision Of Ventilation

The use of a gas cooking appliance results in the production of heat and moisture in a room in which it is installed. Ensure that the kitchen is well ventilated, keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present. The room containing the appliance should have an air supply in accordance with local, national and European standards.

Position

This appliance must be positioned free from draughts, which may affect the combustion and in a manner that will prevent the accumulation of unburnt gas. When in use ensure that air vents are not inadvertently blocked or shut off.

We recommend that all ventilation holes in the appliance cabinet are baffled, to prevent direct draughts on the appliance.



- Before using the appliance for the first time, remove all accessories and packing in the grill and oven, including any plastic surface protection film.
- Clean all surfaces with hot soapy water to remove any residual protective covering of oil and rinse carefully.

OPERATION

The burners on this appliance have fixed aeration and no adjustment is required. The burners should flame as follows:-

Propane -The flames should burn quietly with a blue/green colour with no sign of yellow tips.

Butane - Normally on initial lighting, a small amount of yellow tipping will occur. This then increases slightly as the burner heats up

Using the Hotplate Gas Burners

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/mains and contact supplier.
2. Flame supervision: Each burner is controlled individually and is monitored by a thermocouple probe. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

OPERATION

3. To light: Push in the control knob and turn to full rate – see Fig.1. Hold a lighted match or taper to the burner and push the control knob in and hold. It is necessary to hold the knob depressed after the burner has ignited for approximately 10 - 15 seconds, to allow the thermocouple probe to reach temperature, before releasing the knob. Should the flame go out when the knob is released, the procedure should be repeated holding the knob depressed for slightly longer.
4. For models fitted with Spark Ignition the procedure is similar except that the burner can be ignited by depressing the ignition button, which is located on the fascia. If the burner has not lit within 15 seconds the control knob should be released and the burner left for at least 1 minute before a further attempt to ignite the burner.
5. For simmering, turn the knob further anti-clockwise to the low rate position.
6. To turn off: Turn the control knob until the line on the control knob is aligned with the dot on the control panel. Always make sure the control knob is in the off position when you have finished using the hotplate burners



- Each burner will support pans from Ø10 to Ø22cm, care should be taken not to overload the appliance as performance may be reduced.
- The following pan sizes are the maximum we recommend:-
 - Electric Hotplate:- Ø180mm
 - Auxiliary Burner:- Ø200mm
 - Semi-Rapid Burner:- 2x Ø200mm or 1x Ø220mm with 1x Ø180mm
- When using small pans the flames should not spread beyond the base of the pan as this will reduce the efficiency of the burner.
- Avoid old or misshapen pans as these may cause instability.
- The lid must be opened fully prior to using the hotplate burners.

Using the Electric Hotplate

Ensure the electricity is switched on. The hotplate control is numbered from 1 to 6. To turn it on, rotate the knob either clockwise or anti-clockwise to the required position. Position 1 is the coolest setting. To turn off, rotate the knob until the line or pointer on the knob lines up with the zero on the control panel.

The hotplate is a sealed construction and transfers heat through conduction. For maximum efficiency a correctly sized pan with a flat heavy gauge base should be used. Pan size should be the same or slightly larger (up to 1" / 2.5cm oversize).

Before using your hotplate for the first time, we recommend that you prime and season it.

To prime the Hotplate

Switch on the hotplate for a short period, without a pan, to harden and burn off the coating. Use a medium to high setting for 3 – 5 minutes. A non toxic smoke may occur during this process. Allow it to cool, then season.

To season the Hotplate

First heat the hotplate for 30 seconds on a medium setting, then switch off. Pour a minimal amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a thin coat of oil to the hotplate surface. Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute. Occasional seasoning will help to maintain the Hotplate's appearance.



- Depending on specification, your appliance may be fitted with a glass lid shut-off system, which cuts off the power to all hotplate burners (gas and electric) if the lid is closed.
- Ensure the glass lid is open before turning on the hotplate burners.



- Children should be supervised to ensure they do not play with the appliance
- Glass lids may shatter when heated. Turn off the hotplate and allow it to cool before closing the glass lid.
- Remove all spillage from the surface of the glass lid before opening.
- The glass lid has the tendency to snap shut towards the end of lowering. This is caused by the travel lock action of the hinges as it is activated. Make sure all fingers are removed from appliance when closing the lid.

Using the Grill

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/mains and contact supplier.
2. To light: Open door, push in the control knob and turn to full rate – see Fig 1. Hold a lighted match or taper to the burner and push the control knob in and hold. The burner should ignite and the control knob should be held in for 10 -15 seconds before release. If the burner goes out, repeat procedure holding control knob for slightly longer.
3. For models fitted with Spark Ignition the procedure is similar except that the burner can be ignited by depressing the ignition button, which is located on the fascia. Ignition must be carried out with the door open, and if the burner has not lit within 15 seconds the control knob should be released and the grill left for at least 1 minute before a further attempt to ignite the burner.
4. Note: the grill must only be used with the door open.
5. On first use of the grill, it should be heated for about 20 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to the food being cooked. A non-toxic smoke may occur when using for the first time so open any windows and turn on mechanical ventilators to help remove the smoke.
6. Although the grill does heat up quickly, a few minutes preheat is recommended.
7. Flame Failure Device (FFD): the grill burner is fitted with a flame sensing probe, which will automatically cut off the gas supply in the event of the flame going out. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
8. It is normal for the flames on this burner to develop yellow tips as it heats up.
9. A reversible grill pan trivet enables the correct grilling height to be achieved.

| | |
|----------------------|-------------------------|
| Fast Toasting | trivet in high position |
| Grilling Sausages | trivet in high position |
| Grilling Steak/Bacon | trivet in high position |
| Grilling Chops, etc | trivet in low position |
| Slow Grilling | trivet removed |
10. To turn off: turn the control knob until the line on the control knob is aligned with the dot on the control panel. Always make sure the control knob is in the off position when you have finished grilling.



- The grill area can get hot when the oven is in use, even if the grill is switched off.
- Care should be taken when removing pans from the grill, i.e. use of oven gloves, and by making use of the removal grill pan handle.



- The grill pan supplied is multi functional, for use in grill or oven.
- The handle design allows removal or insertion whilst the pan is in use.
- Always remove the handle when the pan is in use.
- The grill MUST only be used with the door open.



- The appliance is fitted with a cooling system. The cooling fans will automatically switch on a few minutes after the grill and/or oven is turned on, and will remain on even after the appliance has been switched off.
- The fans will automatically switch off a few minutes after the appliance has been switched off, when the front of the appliance has cooled sufficiently.
- A constant 12V supply is necessary at all times to ensure the cooling system operates correctly.

Using the Oven

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/mains and contact supplier.
2. To light: Open door, push in the control knob and turn to full rate (240°C). Hold a lighted match or taper to the burner and push the control knob in and hold. The burner should ignite and the control knob should be held in for 10 -15 seconds before release. If the burner goes out, repeat procedure holding control knob for slightly longer.
3. For models fitted with Spark Ignition the procedure is similar except that the burner can be ignited by depressing the ignition button, which is located on the fascia. Ignition must be carried out with the door open, and if the burner has not lit within 15 seconds the control knob should be released and the oven left for at least 1 minute before a further attempt to ignite the burner.
4. Place the oven shelf in the required position and close the door.
5. Set the control knob to required temperature. Although the oven heats up quickly, it is recommended that a 10 minute preheat be allowed. The oven should be up to full temperature in about 15-20mins.
6. To turn off: turn the control knob until the line on the control knob is aligned with the dot on the control panel.
7. Shelf: the shelf has been designed to allow good circulation at the rear of the oven and is also fitted with a raised bar to prevent trays or dishes making contact with the back of the oven. To remove a shelf, pull forward until it stops, raise at front and remove.



- Before first use, heat the oven for about 30 minutes at 200°C, to eliminate any residual factory lubricants that might impart unpleasant smells to the meals being cooked. A non-toxic smoke may occur when using for the first time so open any windows and turn on mechanical ventilators to help remove the smoke.
- The pans and trays supplied with this appliance are the maximum sizes recommended for use. Larger pans and trays may restrict good circulation of heat, increasing cooking times.
- Always ensure food is properly cooked prior to serving.

Oven Temperature Control

The temperature in the oven is controlled by a thermostatic gas tap and is variable over the range 130°C to 240°C. Approximate temperatures for the settings on the control knob are shown in the table below. The temperatures indicated refer to the centre of the oven and at any particular setting the oven will be hotter at the top and cooler towards the base.

The variation between top and centre, and centre to bottom is approximately equivalent to one gas mark. Good use can be made of the temperature variation in several dishes requiring different temperatures may be cooked at the same time. In this way maximum benefit can be obtained from the gas used to heat the oven. Care should be taken not to overload the oven, adequate spacing being used to allow free circulation for heat.

OPERATION

Cooking Guidelines

Best results will be obtained by the shelf positions in this guide. Although the oven heats up quickly, it is recommended a 10 minute preheat be allowed. The oven should reach full temperature in 15-20 minutes.

Most cookery books give details of the shelf positions and gas mark settings for each recipe. If in doubt about a recipe you intend to use, study the recipe carefully then find a similar dish in our guide and use our shelf position and gas mark setting recommendation. Shelf positions are from the top down. When roasting with aluminium foil care must be taken that the foil does not impair circulation or block the oven flue outlet.

| Gas Mark | Temperature (Centre - Shelf Pos. 2) | | | |
|----------|--|-----------|------------|--------------------|
| ¼ - ½ | 265-275°F | 130-135°C | Very cool | Meringues |
| 1 | 285 | 140 | Cool | Stewed fruit |
| 2 | 300 | 150 | Cool | Rich fruit cake |
| 3 | 330 | 165 | Warm | Baked custard |
| 4 | 355 | 180 | Moderate | Victoria sandwich |
| 5 | 385 | 195 | Fairly hot | Whisked sponges |
| 6 | 410 | 210 | Hot | Short crust pastry |
| 7 | 430 | 220 | Hot | Bread, scones |
| 8 | 445 | 230 | Very hot | Puff pastry |
| 9 | 465 | 240 | Very hot | Quick browning |

| Dish | Temp (°C) | Shelf Position | Cooking Time |
|----------------------|-----------|----------------|-----------------------------|
| Very rich fruit cake | 150 | 2 | Approx. 60mins per 500g |
| Baked custard | 165 | 3 | 50-60mins |
| Victoria sandwich | 180 | 2 | 20-30mins |
| Small cakes | 195 | 2 | 15-25mins |
| Shortcrust pastry | 210 | 2 | 15-55mins |
| Scones | 220 | 2 | 8-15mins |
| Puff pastry | 230 | 2 | 15-30mins |
| Beef | 165 | 3 | 25mins per 500g plus 25mins |
| | 220 | 3 | 15mins per 500g plus 20mins |
| Pork | 165 | 3 | 30mins per 500g plus 35mins |
| | 220 | 3 | 25mins per 500g plus 25mins |

Do's and Don'ts

- DO read the user instructions carefully before using the appliance for the first time.
- DO allow the oven to heat before using for the first time, in order to expel any smells before the introduction of food.
- DO clean the appliance regularly.
- DO remove spills as soon as they occur.
- DO always use oven gloves when removing food shelves and trays from the oven.
- DO check that controls are in the off position when finished.
- DO NOT allow children near the cooker when in use. Turn pan handles away from the front so that they cannot be caught accidentally.
- DO NOT allow fats or oils to build up in the oven trays or base.
- DO NOT use abrasive cleaners or powders that will scratch the surfaces of the appliance.
- DO NOT under any circumstances use the oven as a space heater.
- DO NOT put heavy objects onto open grill and oven doors.

Leaks

If a smell of gas becomes apparent, the supply should be turned off at the cylinder **IMMEDIATELY.**

- Extinguish naked lights including cigarettes and pipes.
- Do not operate electrical switches.
- Open all doors and windows to disperse any gas escape.
- Never check for leaks with a naked flame, leak investigation should be carried out using a leak detector spray.
- Check the gas is not escaping from an unlighted appliance

MAINTENANCE

This appliance needs little maintenance other than cleaning. After the unit has cooled all parts should be cleaned using warm soapy water. Do not use abrasive cleaners, steel wool or cleansing powders. When cleaning the burner ring it is essential to ensure that the holes do not become blocked. The control knobs are a push fit and can be removed for cleaning. They are interchangeable without affecting the sense of operation.

Regulations and Standards

In your own interest of safety, it is law that all gas appliances are installed and serviced by a competent registered person who will undertake to work to safe and satisfactory standards.

Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. This appliance shall be installed in accordance with the local and National/European standards in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.

Ventilation

This appliance is suitable for installation into Holiday Homes, Touring Caravans and Boats. In all cases the national standards with regard to ventilation for the particular vehicle into which the appliance is to be installed must be adhered to.

The European Standard EN1949 - "Specification for the installation of LPG systems in leisure and other road vehicles", specifies that all appliances be installed in accordance with the manufacturer's instructions, including the adequate provision to avoid the accumulation of un-burnt gases. We recommend a vent in the floor (minimum= Ø12mm, maximum= Ø70mm) venting to the outside, to avoid the accumulation of un-burnt gases.

We also recommend that all ventilation holes in the appliance cabinet are baffled, to prevent direct draughts on the appliance.



- This appliance must be installed into an aperture, sealed off at either side in order to prevent draughts from adjoining cupboards/vents. Ensure that air vents and gas escape holes are kept clear, holes for cables and pipes must be sized to minimize air leakage between compartments.
- Under no circumstances should the ventilation hole exceed 3850mm² or other low level ventilation be located in the compartment, including vents in kickboards. Low level vents in adjacent compartments are permitted.

Location of Appliance

This appliance maybe installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower. LPG appliances must not be fitted below ground level. e.g. in a basement.



WARNING
When installing DO NOT lift appliance using the door handles.

Position

A horizontal difference of 200mm must exist between the edge of the burner and combustible material unless protected by a layer of non-combustible material. Shelves or cabinets above the appliance should be a minimum of 500mm measured from the burner port – see Fig. 2. Unless the appliance is fitted with a glass lid a non-combustible heat shield (splash back) must be fitted onto the rear wall directly behind this appliance. All combustible materials such as curtains and shelves must be kept well clear of the appliance, their installation should meet all relevant local and national/European standards in force.

All cooking appliances become hot during use, it is important the installer verifies the furniture construction material and that it is suitable for the application - i.e. plastic materials used in the construction may have a softening point lower than the maximum allowable temperature rise specified in the European Standard.

The performance of this appliance meets the requirements of the European Standard for Domestic Cooking Appliances (EN30) which specifies a maximum allowable temperature rise of the furniture into which the appliance is installed of 65°C above the ambient temperature.

We recommend the installation follows the minimum dimensions shown in this manual as any deviation could result in excessive temperature rise. If minimum dimensions must be reduced, due to design constraints, a temperature rise test of all furniture fitted around the unit **MUST** be performed. The design is deemed permissible providing the results of this test comply with the allowable temperature rise specified above and with all standards in force. In addition comply with all requirements detailed within the furniture manufacturer's material specification. Where minimum dimensions are reduced we recommend protecting with non combustible material.

Fixing

There are 10 fixing screw positions, located as follows:

(A) – 2 at the top of grill opening, (B) – 2 at the top of oven opening, (C) – 2 at the bottom of oven opening and (D) – 2 in each hob side trim.

Make sure the appliance is fully home in the cabinet/aperture prior to screw fixing. Open the oven door and use positions (B) and (C). Open the grill door and use Position (A). Then use position (D). Screw into place using a flange head No 6 woodscrew.

Connection - Gas

The gas connection is made to an 8mm OD inlet pipe on the underside of the appliance, or at the rear of the hotplate top, depending in exact specification. Prior to connection remove the plastic protection plug from the fitting. It is recommended that the cooker be connected by copper pipe; rubber tubing **MUST NOT** be used.

The burners on this appliance have fixed aeration and no adjustment is necessary.



- This appliance is approved for use with LPG gas; Propane and Butane. We recommend using Propane gas for this appliance.
- Butane gas may be used, although the performance of the appliance maybe compromised when the ambient temperature is below 10°C.
- Butane gas should not be used when the ambient temperature is below 5°C.

INSTALLATION

Connection - Electrical

Ensure that all electrical cables and wires are routed well clear of any heat source, including this appliance. Excess cord must be routed away from the appliance and must not come into contact with the oven or grill body.

The plugs must be accessible after installation to aid servicing.



- This appliance **MUST** be earthed
- After installation the appliance must be tested for soundness
- The gas supply input pressure to which this appliance is connected **MUST** not rise or fall by more than 2.5mbar (butane/propane) from nominal when **ALL** appliances connected to the supply are operated simultaneously. If this appliance is not installed in accordance with the instructions and tolerances detailed herein we, the manufacturer, cannot be held responsible for any problems that occur, or poor performance that is perceived/witnessed.

SERVICING

All servicing must be carried out by an approved competent person. Before any service work is started the appliance should have been left to cool and be disconnected from both the gas and electrical supplies. After each service the appliance must be checked for gas soundness.

For service, please contact your authorised local Service Agent giving details of the model and serial number on the databadge plus date of purchase.

| | | | | | |
|-------------------------------|-------------------|--------------------------------------|--|--|--|
| Model Code SCK13950 | | Serial No. 10-32-349499001 | | THETFORD | |
| Model Range: Aspire CK13000 | | | | TEL +44 (0) 114 273 8157 | |
| CE – 0359BT859 | | ΣQn – 8.2kW(591g/hr) | | 12V SPARK IGN | |
| G30 G31 | CAT I3+(28/30-37) | CAT I3B/P(30) | | (220V - 240V)~50Hz | |
| | BUTANE 28-30mbar | BUTANE 30mbar | | 800W | |
| | PROPANE 37mbar | PROPANE 30mbar | | | |
| AT,CZ,DE,DK,HU,LU,NL,NO,SE,SI | | BE,CH,CZ,ES,FR,GB,GR,IE,IT,PT,SK,SI | |  | |



- Shut off gas supply at isolating valve, switch off electric supply and ensure all parts are cool before cleaning or servicing
- All servicing must be carried out by an approved competent person.
- After each service the appliance must be checked for gas soundness
- This appliance must not be modified or adjusted unless authorized and carried out by the manufacturer or his representative. No parts other than those supplied by the manufacturer should be used on this appliance.
- If the supply cord is damaged, it must only be replaced by the manufacturer or his representative in order to avoid a hazard.