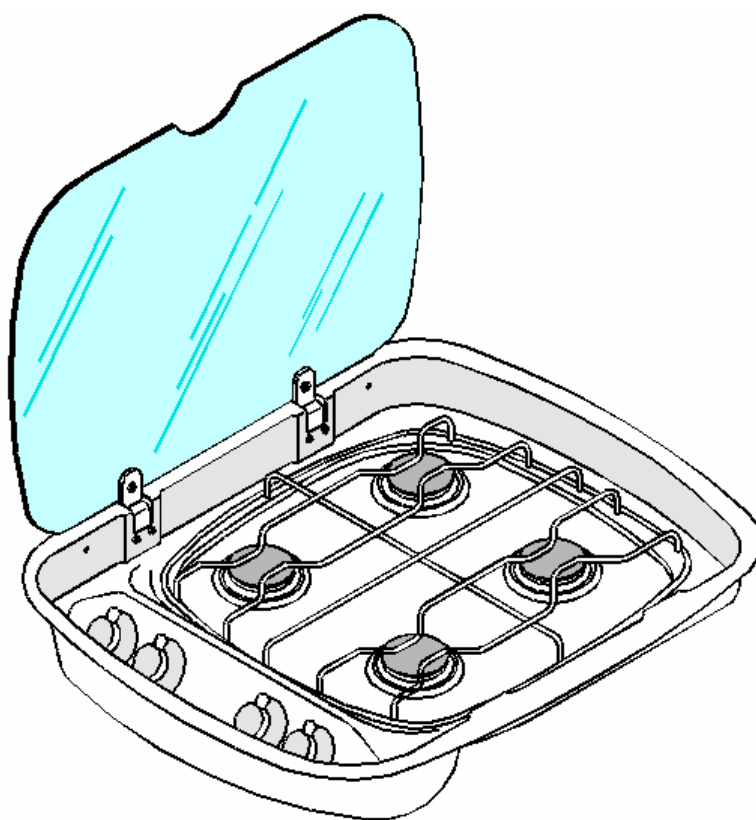




## **BUILD-IN COOKING HOB**

**MODELS: S~HB14000Z  
S~HB14300Z S~HB14500Z**

**FOR USE WITH PROPANE GAS**



### **USER AND INSTALLATION INSTRUCTIONS**

#### **WARNING**






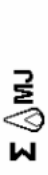


- This appliance must be installed by an authorised person.
  - Only use this appliance in a well ventilated area.
  - Read the instructions before use.

### **FOR USE IN AUSTRALIA**






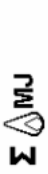


THETFORD AUSTRALIA PTY LTD  
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## ARGENT - INSET HOBS









MODEL	S~HB14000Z	
BURNER TYPE	STANDARD	SEMI-RAPID

				
	MJ	mm	mm	mm
	5.4	0.62	0.34	5.9
	5.4	0.62	0.34	5.9
	5.4	0.62	0.34	5.9
	21.6			23.6
				
	H (mm)	W (mm)	D (mm)	H (mm)
	110	570	470	110
		6.6kg	6.6kg	

MODEL	S~HB14300Z	
BURNER TYPE	STANDARD	SEMI-RAPID

				
	MJ	mm	mm	mm
	5.4	0.62	0.34	5.9
	5.4	0.62	0.34	5.9
	5.4	0.62	0.34	5.9
	16.2			17.7
				
	H (mm)	W (mm)	D (mm)	H (mm)
	110	570	470	110
		6.3kg	6.3kg	

MODEL	S~HB14500Z	
BURNER TYPE	STANDARD	SEMI-RAPID

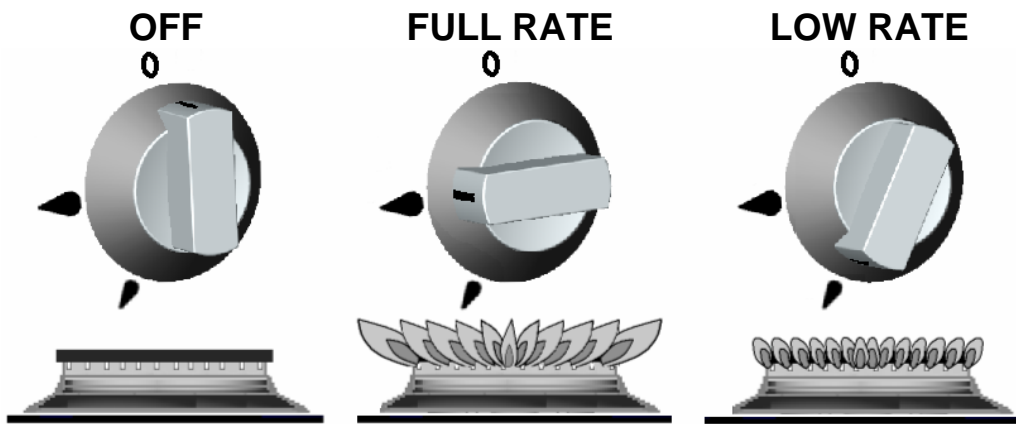
				
	MJ	mm	mm	mm
	5.4	0.62	0.34	5.9
	5.4	0.62	0.34	5.9
	9.0	0.81	0.45	9.0
	19.8			20.8
				
	H (mm)	W (mm)	D (mm)	H (mm)
	110	570	470	110
		6.5kg	6.5kg	



- This appliance is designed for use with Propane Gas and should not be converted for use with any other gas
- Use only the Gas Pressures specified
- This appliance MUST be earthed

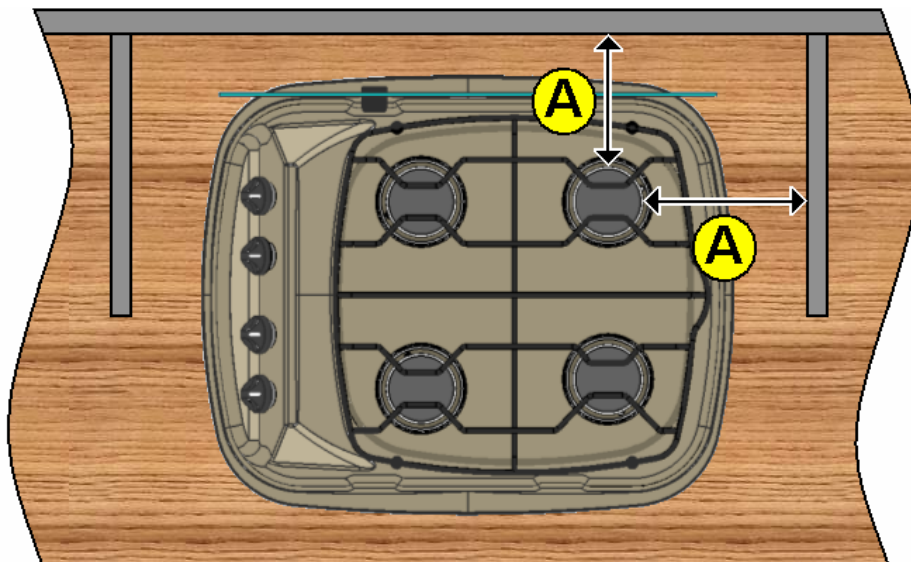
## CONTROL POSITIONS

FIG. 1



## MINIMUM ALLOWABLE DISTANCE TO COMBUSTIBLE MATERIAL

FIG. 2



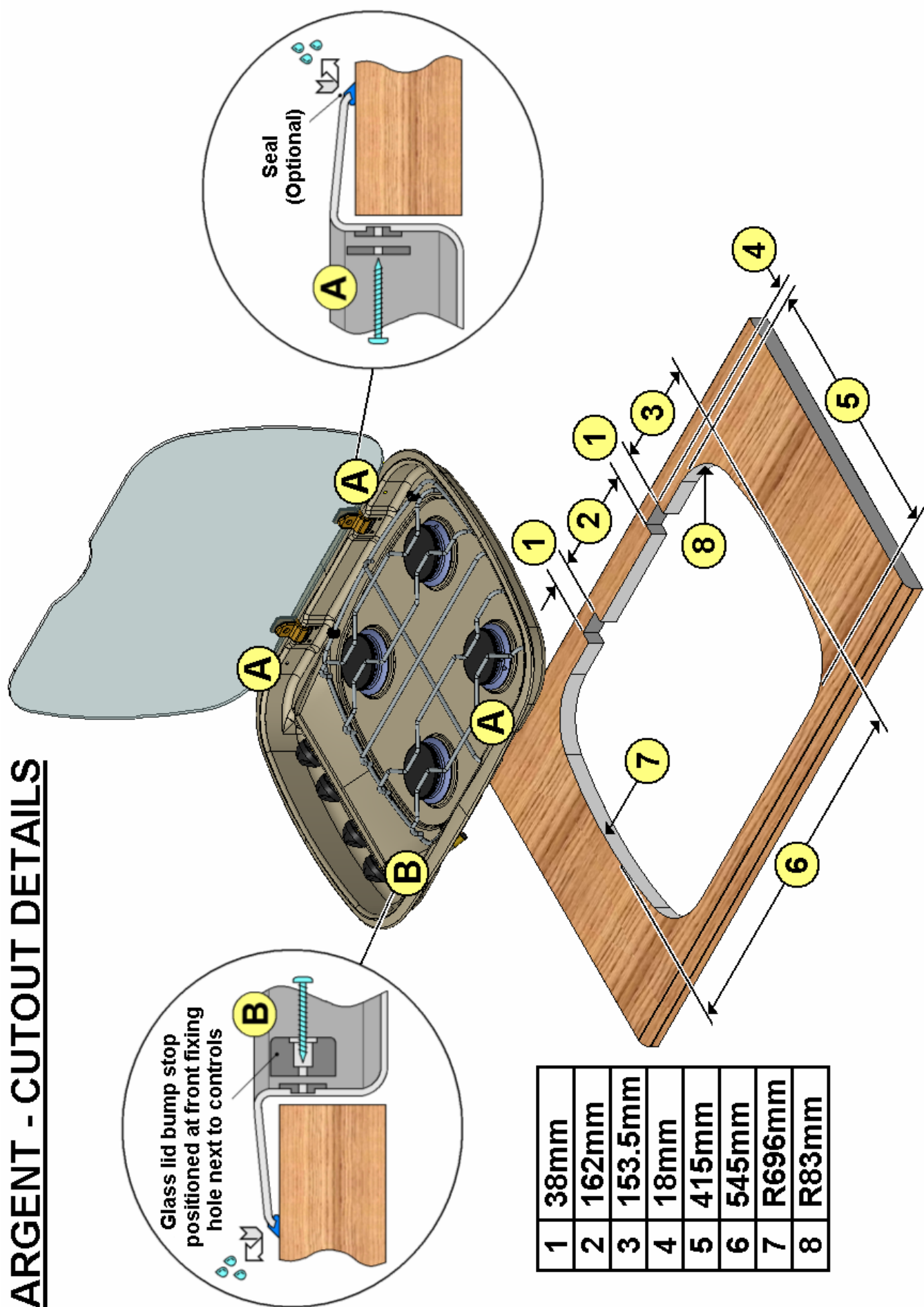
A=200mm Minimum. Unless protected by non-combustible heat barrier

## OPTIONAL BATTERY POWERED SPARK IGNITION—SERIES~HB14300

FIG. 3



# ARGENT - CUTOUT DETAILS



## INTRODUCTION

In your own interest of safety, gas appliances should be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims. This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AG5601 and any other relevant statutory regulations.

### **Data Label**

The data label is located on the underside of the control panel area towards the front of the appliance. A duplicate data label is supplied to adhere to an accessible area next to the appliance. This appliance is designed for use with Propane Gas and should not be converted for use with any other gas.

### **Provision of Ventilation**

The use of a gas cooking appliance results in a production of heat and moisture in a room in which it is installed. Ensure that the kitchen is well ventilated and in accordance with AG5601 Installation Code. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

### **Location**

Chose a location free of draughts and open doors and clear of combustible materials or other fire hazards. The location should ensure convenience of operation and service. Any adjoining wall surface situated within 200mm from the edge of any hob burner must have a suitable non-combustible material for a height of 150mm for the entire length of the hotplate.

Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner.

## OPERATION

### Using the Hob Burners

Each burner is controlled individually and is monitored by a flame failure sensing device. The respective knob positions are shown in Fig. 1.

1. Ensure gas supply is connected and turned on.
2. To light: Push in the control knob and turn anti-clockwise to full rate – large flame on control knob (🔥) Fig. 1.
3. Continue holding the knob depressed whilst holding a lighted match or taper to the burner. For models fitted with Spark Ignition the procedure is similar except that the burner can be ignited by depressing the ignition button located on the fascia.
4. After the burner is lit continue depressing the knob for approximately 10 - 15 seconds before release.
5. If burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (4).
6. If required the knob can be turned further anti-clockwise to the simmer position.
7. To turn off, rotate the control knob anti-clockwise until the circle on the knob is aligned with the dot on the fascia panel.

Each burner will support pans from 10 to 20cm. On Model S~HB14000Z the rear left burner on right hand control units OR front right burner on left hand control units will accept 22cm pans. On Models S~HB14300Z & S~HB14500Z the single centre burner will accept 22cm pans. Overloading the appliance will reduced performance

### **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.
- Propane gas is heavier than air, any gas escaping will therefore collect at low level. The strong unpleasant smell of gas will enable the general area of the leak to be detected. Check that the gas is not escaping from an unlit appliance.
- Never check for leaks with a naked flame, leak investigation should be carried out using a leak detector spray.



- When cooking keep children away from the vicinity. Turn pan handles inwards so they cannot be caught accidentally.
- Never leave fat or oil unattended on the hotplate.
- When finished, check that all controls are in the off position.
- This appliance must not in any circumstances be used as a space heater.
- If fitted in a touring caravan or motor van, all burners should be extinguished when the vehicle in which the appliance is installed is moving. It is preferred that the cylinder valve to the appliance be turned off.



## INSTALLATION

A cut-out should be prepared in the worktop, and the appliance fixed in position through the side fixing holes - see appliance installation diagram.

A direct distance of 200mm must exist between the edge of the appliance burners and any combustible material, unless protected by a layer of non-combustible material. All combustible materials such as curtains and shelves must be kept well clear of the appliance. Any fitments such as a cupboard above the unit must have a minimum clearance of 500mm between the fitment and the top of the Panrest.

The underside of the appliance must be shielded. It is recommended that the shield is fabricated from non-combustible material, but if the enclosure is manufactured from combustible material, then a minimum air space of 100mm must exist between the material and the lowest part of the appliance. **THIS AIR SPACE MUST BE WELL VENTILATED.** Any cabinets beneath the hob must be sealed to prevent the ingress of unburnt gas.

### Connection

A ¼ BSP female connection is provided on the underside of the appliance. It is recommended that the appliance be connected by copper tubing; a rubber or hose connection must not be used. After connection the appliance must be tested for soundness. This appliance is suitable for use on :-

**Propane Gas Only      2.75 Kpa.**

It is important that the regulator should be set to the correct pressure for the type of gas being used. Excessive pressure must not be permitted.

If the flame on hob burners has a tendency to lift, it is probable that the line pressure is too great. Should there be excessive yellow tips (resulting in sooting) then it is probable that the line pressure is too low and, in either case, the burners should not be used until the line pressure has been checked.

Depending on model type the following injectors are used:-

<b>STANDARD BURNER</b>	<b>= 0.62mm 5.4 MJ/h</b>
<b>SEMI RAPID BURNER</b>	<b>= 0.67mm 5.9MJ/h</b>
<b>RAPID BURNER</b>	<b>= 0.81mm 9.0MJ/h</b>

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

When satisfied with the appliance, please instruct the user on the correct method of operation. If the appliance fails to operate correctly after all checks have been made, refer to the authorised service provider in your area.



- **After installation the appliance MUST be tested for soundness**
- **Test ALL burners on high and low flame for flame stability.**
- **The gas supply input pressure MUST not rise or fall significantly from nominal when ALL appliances connected to the supply are operated simultaneously.**
- **If NOT installed to the manufacturers instructions detailed herein, we the manufacturer cannot be held responsible for any problems that occur, or poor performance that is perceived/witnessed.**

## MAINTENANCE & SERVICING

This appliance needs little maintenance other than cleaning. 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.

On units fitted with battery spark ignition, when the time taken for spark generation becomes extended, the battery should be renewed with a suitable make of long life battery.

**THIS APPLIANCE MUST NOT BE MODIFIED OR ADJUSTED UNLESS AUTHORISED AND CARRIED OUT BY THE MANUFACTURER OR HIS REPRESENTATIVE.  
NO PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER SHOULD BE USED ON THIS APPLIANCE.**

### Who to Contact

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

### Manufactured by:

THETFORD Limited.  
Unit 19 Oakham Drive,  
Parkwood Industrial Estate,  
Rutland Road,  
Sheffield. S3 9QX. England.



**DO NOT** store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.

**DO NOT** spray aerosols in the vicinity of this appliance while it is in operation. Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

**NEVER** check for leaks with an open flame



<b>Injector Sizes &amp; Consumption Per Burner</b>			
<b>Model S~HB14000Z</b>	<b>Burner</b>	<b>Injector orifice</b>	<b>Consumption</b>
	Front LH	0.62 or 0.67 mm	5.4 or 5.9 MJ/hr
	Front RH	0.62 or 0.67 mm	5.4 or 5.9 MJ/hr
	Rear LH	0.62 or 0.67 mm	5.4 or 5.9 MJ/hr
	Rear RH	0.62 or 0.67 mm	5.4 or 5.9 MJ/hr
<b>Model S~HB14300Z</b>	<b>Burner</b>	<b>Injector orifice</b>	<b>Consumption</b>
	Front LH	0.62 or 0.67 mm	5.4 or 5.9 MJ/hr
	Rear LH	0.62 or 0.67 mm	5.4 or 5.9 MJ/hr
	Centre RH	0.62 or 0.67 mm	5.4 or 5.9 MJ/hr
<b>Model S~HB14500Z</b>	<b>Burner</b>	<b>Injector orifice</b>	<b>Consumption</b>
	Front LH	0.62 or 0.67 mm	5.4 or 5.9 MJ/hr
	Rear LH	0.62 or 0.67 mm	5.4 or 5.9 MJ/hr
	Centre RH	0.81 mm	9.0 MJ/hr

A pressure test point is fitted to the gas manifold located below the control panel. The pressure is measured with the front left burner on high flame and with an inlet pressure of 2.75 kPa (Propane).

### **Service Instructions**

**ALL SERVICING MUST BE CARRIED OUT BY AN AUTHORISED PERSON**

#### **1. Hob Burner Gas valve removal/replacement**

- Shut off gas supply and disconnect gas supply pipe from the unit.
- Remove the hob from the bench top.
- Remove the appropriate control knob by pulling up.
- Unscrew the gas valve retaining nut.
- From underside of hob, unscrew appropriate thermocouple nut at the gas valve.
- Unscrew the appropriate gas supply pipe nut.
- Remove the appropriate gas valve clamp by unscrewing the two screws.
- Remove the gas valve.
- Replace the tap and gasket. Refit using reverse procedure.

#### **2. Hob Burner Injector removal/replacement**

- Remove the pan support by pulling up to release it from the plastic clips.
- Remove the appropriate burner cap and skirt.
- With a 7mm A/F socket, unscrew injector from the bottom of the burner mixing tube.
- Replace/refit using the reverse procedure.

#### **3. Thermocouple removal/replacement**

- Shut off gas supply and disconnect gas supply pipe from the unit.
- Remove the hob from the bench top.
- Remove the spring clip retaining the thermocouple at the burner.
- From the underside of the hob, unscrew the appropriate thermocouple nut at the gas valve.
- Remove the thermocouple.
- Replace/refit using reverse procedure.