Errigal Solid Fuel Boiler/Non Boiler Range

SAFETY NOTICE

PLEASE READ THIS ENTIRE MANUAL BEFORE YOU INSTALL AND USE YOUR NEW COOK STOVE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

IF THIS APPLIANCE IS NOT PROPERLY INSTALLED, A HOUSE FIRE MAY RESULT. FOR YOUR SAFETY, FOLLOW THE INSTALLATION DIRECTIONS. CONTACT LOCAL BUILDING OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION REQUIREMENTS IN YOUR AREA.

THIS APPLIANCE MUST BE CONNECTED TO A LISTED, HIGH-TEMPERATURE RESIDENTIAL TYPE AND BUILDING HEATING APPLIANCE CHIMNEY OR AN APPROVED MASONRY CHIMNEY WITH FLUE LINER.

The complete installation must be done in accordance with current Standards and Local Codes. It should be noted that the requirements and these publications may be superseded during the life of this manual.

ASSEMBLY, INSTALLATION AND OPERATING INSTRUCTIONS

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INTRODUCTION

Congratulations on purchasing this fine Irish made Solid Fuel cooker which is built to exacting standards.

Please read the following information before operating this product.

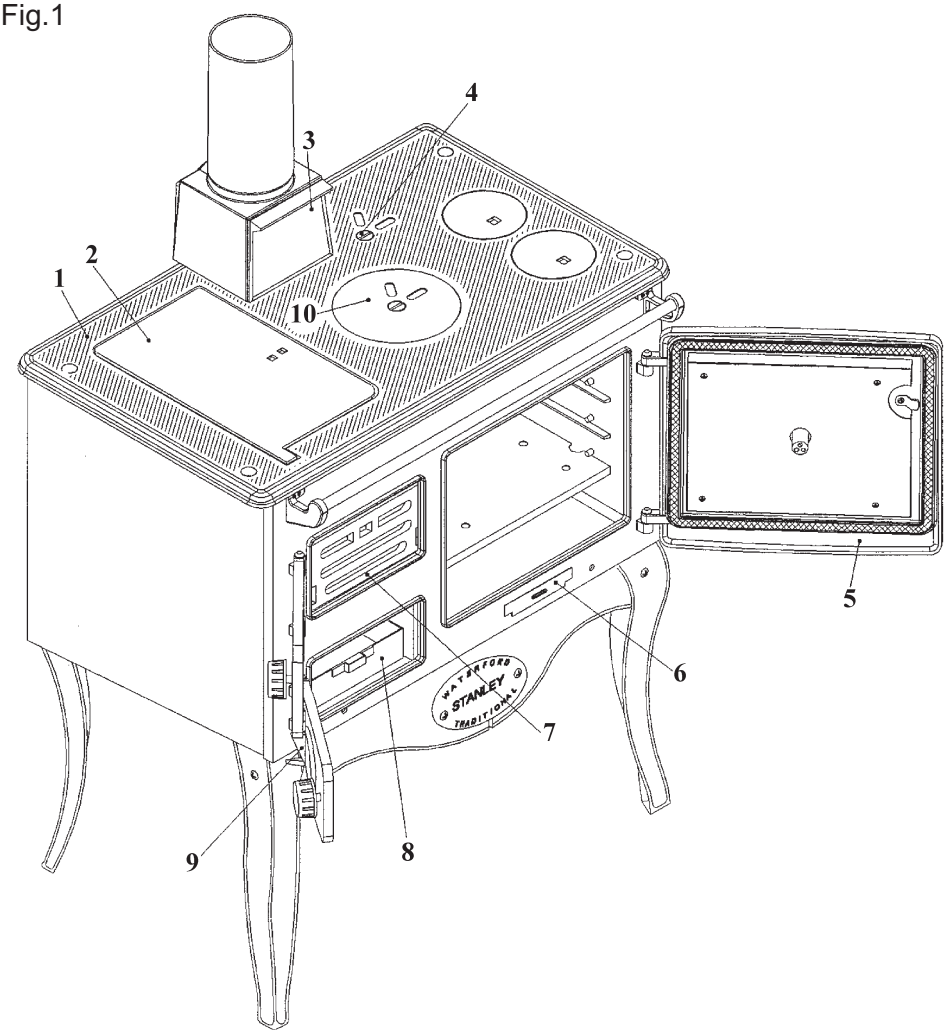
This appliance is hot while in operation and retains its heat for a long period of time after use. Children, aged or infirm persons should be supervised at all times and should not be allowed to touch the hot working surfaces while in use or until the appliance has thoroughly cooled.

As manufacturers and suppliers of cooking and heating appliances, we take every possible care to ensure as reasonably practicable, that these appliances are so designed and constructed as to meet the general safety requirement when properly used and installed.

The complete installation must be done in accordance with current Standards and Local Codes. It should be noted that the requirements and these publications may be superseded during the life of this manual.

IMPORTANT NOTICE: Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

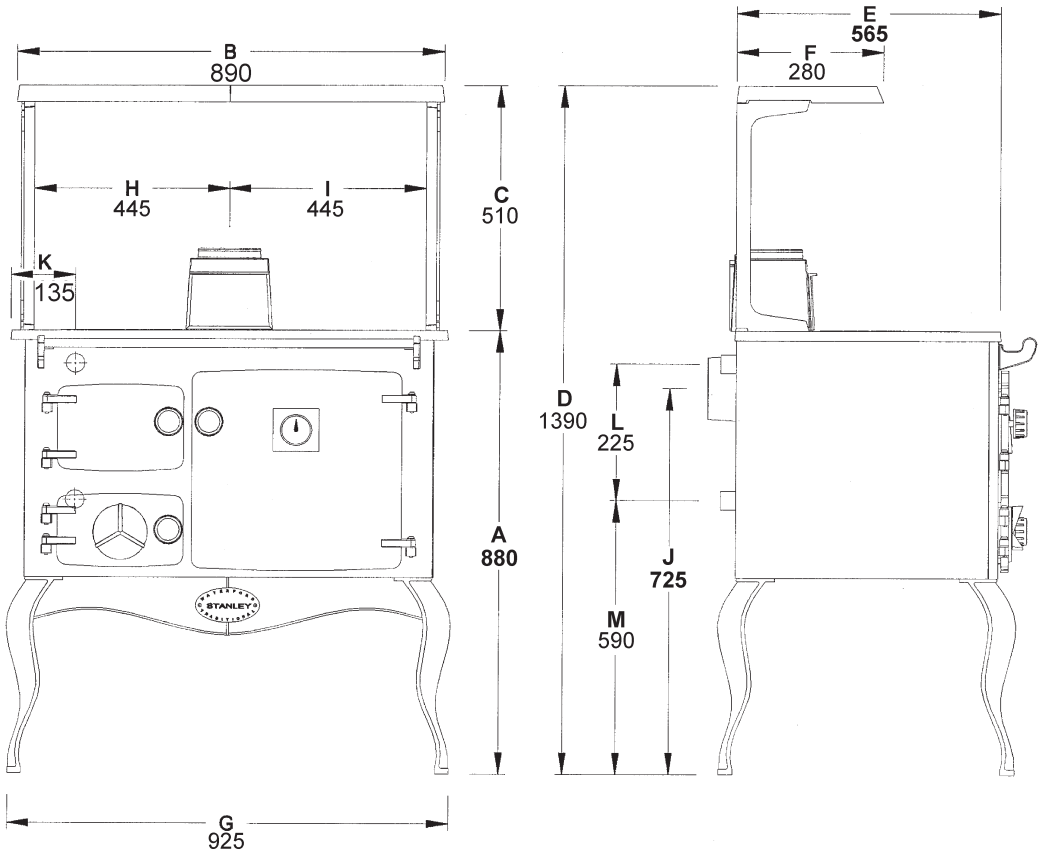
Fig.1



1. Hob
2. Hotplate
3. Bonnet Door
4. Direct Damper
5. Oven Door
6. Base Cleaning Door
7. Fire Fence
8. Ash Pan
9. Spin Valve
10. Oven Damper

SPECIFICATION

Fig.2



Note: Dimensions stated are in millimetres unless otherwise stated and may be subject to a slight +/- variation.

FEATURE	METRIC
HOT PLATE	911.25 cm^2
OVEN	400W x 330H x 400D

TECHNICAL DATA

CHIMNEY DRAUGHT:	0.06” - 0.10” wg. (1.52mm - 2.54mm)
FLUE DIAMETER:	5” (127mm)
BOILER TAPPINGS:	1” BSP (28mm)
TEST PRESSURE OF BOILER (Where applicable):	40 PSI (2.75 Bar)
OPERATING TEMPERATURE LIMIT:	96^0C 205^0F
COOKER WEIGHT:	263 Kgs (579 lbs)
SPACE HEATING:	3 kW’s (10, 000) Btu’s

BOILER TYPE	47K	DHW
BOILER CAPACITY:	7.5 LTRS	3.2 LTRS
MAX OUTPUT TO WATER:	47,000 Btu (13.77 kW)	10,000 Btu (2.9 kW)

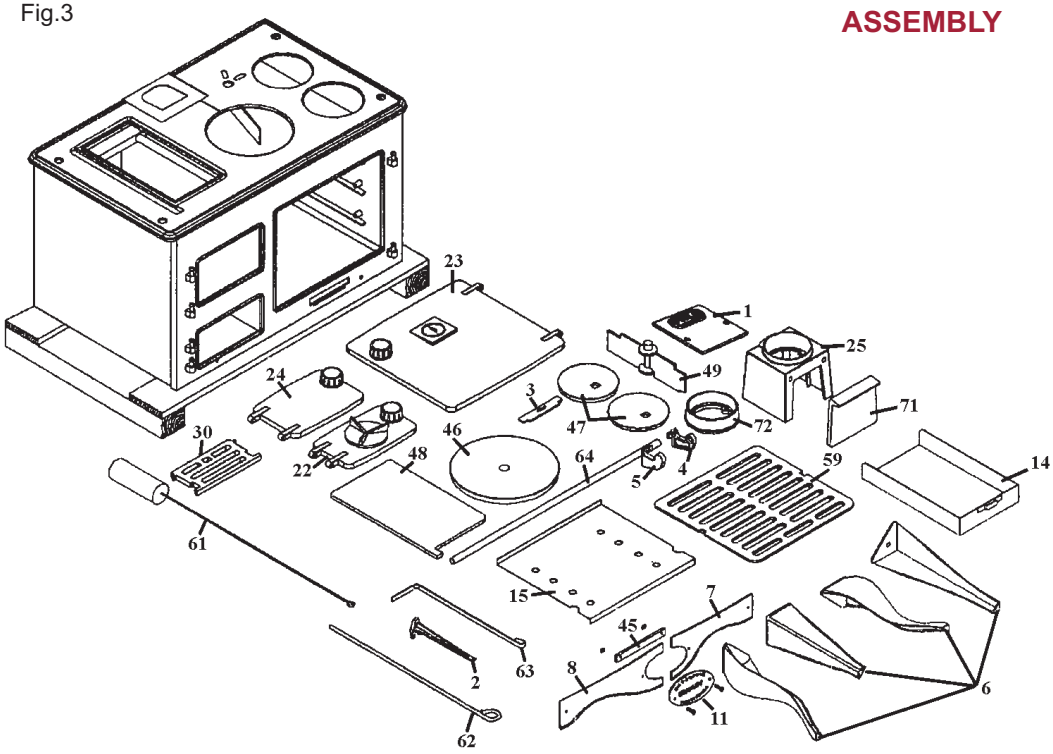
All technical data are taken under laboratory conditions and may vary in use, flue draught conditions will effect performance

INSTALLATION

When installing, operating and maintaining a solid fuel heater, respect basic standards of fire safety. Read these instructions carefully before commencing the installation. Failure to do so may result in damage to persons and property. Consult your local municipal office, Fire Department and your insurance representative to determine what regulations are in force.

1. Bonnet Ring
2. Bonnet
3. Bonnet Door
4. Simmering Plate
5. Cleaning Cup (2)
6. Hob Sealing Plate
7. Hot Plate
18. Oven Damper
24. Oven Shelf (Sheet Iron)
25. Oven Shelf (Cast Iron)
44. Riddling Grate
55. Ash Pan
59. Leg (4)
60. Plinth RHS
61. Plinth LHS
62. Nameplate
63. Plinth Joining Clip
65. Poker
66. Scraper
69. Riddling/Operating Tool
70. Oven Door
75. Fire Door
80. Ashpit Door
82. Base Cleaning Door
84. Towel Rail Bracket RH
85. Towel Rail Bracket LH
86. Towel Rail
95. Hotplate Cleaning Cups
96. Fire Fence
100. Cleaning Brush

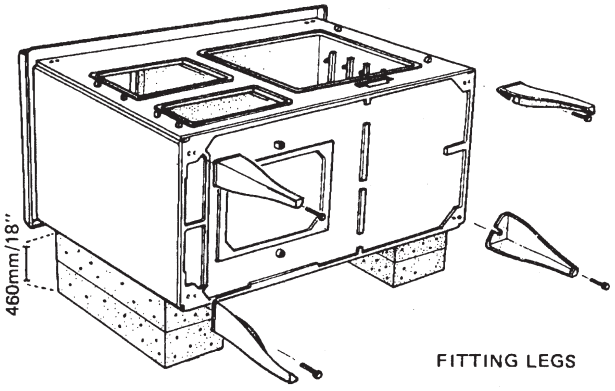
Fig.3



PRE-INSTALLATION ASSEMBLY

1. Remove packing strip from the top of the range. Place the sheet steel back plate to one side. Remove all loose components from the top of the range and firebox and the oven. Remove the oven door. Spread the components on the floor so you can identify them easily.

Fig.4



2. Place strong supports about 458mm (13") high behind the range. Space the supports behind it and lay the cooker on its back. (See Fig.4)

3. Fit the four legs (Part no. 59) to the four base corners (Part no. 58) using the hexagon-head bolts and washers. Note that each of the front legs has a screw hole in the front.

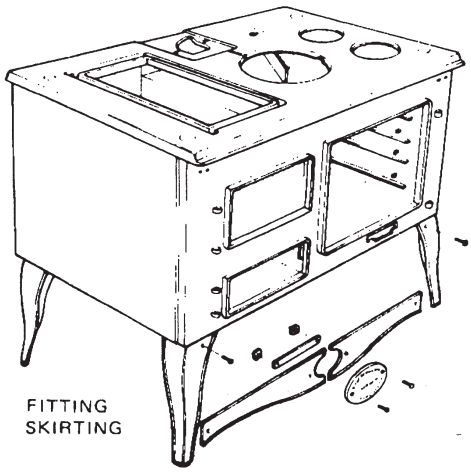
4. Lift the range off the supports. Stand it upright without putting any strain on the legs.

5. Join the two sections of the front plinth together (Part Nos. 60 and 61) by screwing the name plate (Part No. 62) and the plinth joining clip (Part No. 63) into position between the two sections and secure the two sections tightly to the name plate.

6. Fit the complete plinth under the front of the range inside the front legs using a screw and nut to secure it to each leg. (See Fig.5)

7. Move the range into position for installation. CAREFUL: Do not break a leg! Consult the Chimney & Location Sections before finalising the position for the range.

Fig.5



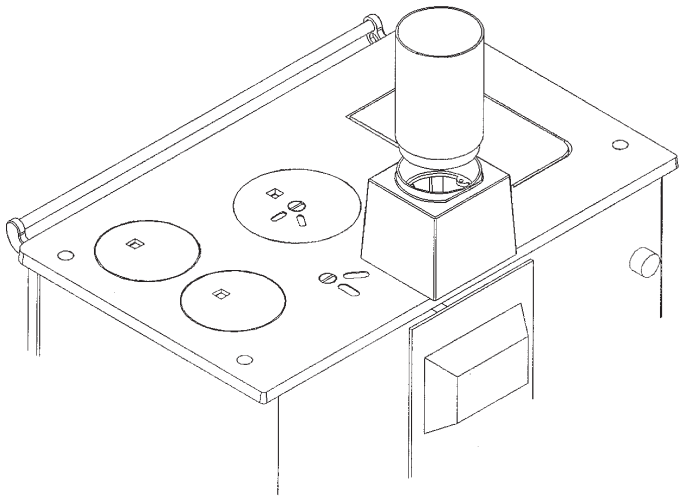
8. Place the oven damper in position (Part No. 18) on top of the oven and place the simmering plate (Part No. 4) in position above it. Place the oblong hotplate (Part No. 7) and the two round cleaning cups (Part No.5) in position to complete the cooker top.
9. Place the bonnet (Part No. 2) in position and fit its front cleaning door (Part no. 3) in position.
10. Screw the towel rail brackets (Part Nos. 84 and 85) to the top front of the range (Part No. 87) and fix the towel-rail (Part No.86) in position between the brackets. Tighten up the screws.
11. Hang the fire door (Part No. 75) and the ashpit door (Part No. 80) on their hinges.
12. Place the oven shelves in position (Part No.25) the cast iron shelf below the sheet steel shelf.
13. Place the base cleaning door (Part No. 82) in position beneath the oven door (Part No. 70).
14. Screw the optional splashback (Part No.91) to its two supports (Part Nos. 88 & 89) keeping the folded end to the bottom. Screw the plate-rack (Part No. 90) to the splashback. Screw the complete assembly on to the cooker hob (Part No. 9). (See Fig.8)

Note: The Platerack and splashback are an optional extra, not supplied as standard.

TOP FLUE EXIT

With the bonnet (Part No 2) in position on the hob, connect the bonnet ring (Part No 1) onto the top of the bonnet. The flue pipe is then connected to the bonnet ring as shown in Fig.6. Seal all joints using approved fire cement, ensuring that no cement blocks the flue passageway.

Fig.6



REAR FLUE EXIT

Replace the bonnet (Part No 2) with the hob sealing plate (Part No 6), using approved fire cement to seal the hob sealing plate to the hob. Remove the back sealing plate (Part No 33) and fit the rear outlet spigot (Part No 94) to the flue back (Part No 32). Connect the flue pipe to the rear flue spigot (see Fig 7). Seal all joints with fire cement ensuring that no cement blocks the flue passageways.

Fig.7

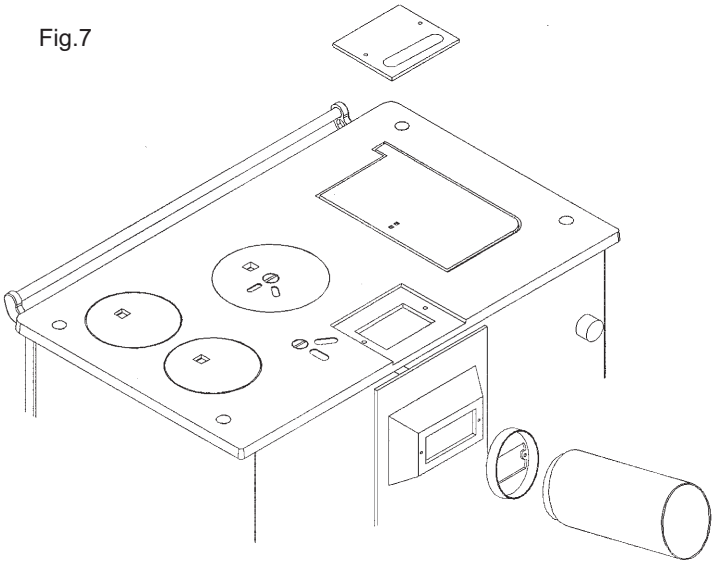
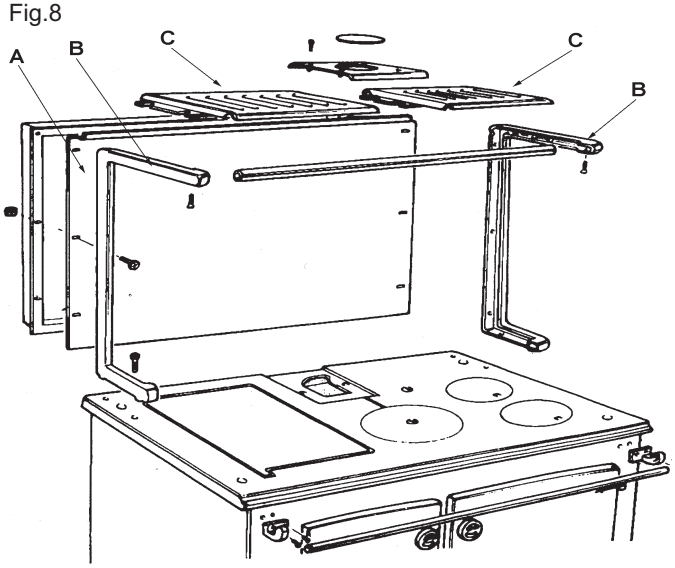


Fig.8



FLUES

Flues should be vertical wherever possible and where a bend is necessary it should not make an angle of more than 37.5^{o} with the vertical. Horizontal flue runs should be avoided except in the case of a back outlet appliance, when the length of the horizontal section should not exceed 300mm.

FLUE PIPES

A flue pipe should only be used to connect an appliance to a chimney and should not pass through any roof space.
Flue pipes may be of any of the following materials:

(a) Cast iron as described in BS 41:1973 (1981)
(b) Mild steel with a wall thickness of at least 3mm.

(c) Stainless steel with a wall thickness of at least 1mm and as described in BS EN 10095:1999 specification for stainless and heat resisting steel plate, sheet and strip, for grade 316 S11, 316 S13, 316 S16, 316 S31, 316 S33, or the equivalent Euronorm 88-77 designation.

(d) Vitreous enamelled steel complying with BS 6999: 1989.

FLUE CLEANING

The flue pipe must be fitted with a cleaning pipe. The flue must be inspected twice annually and cleaned when necessary.

CHIMNEY

The Waterford Stanley Solid Fuel Range must be connected to a Factory-Built Chimney, installed in accordance with the manufacturer's instructions or a lined masonry chimney, acceptable to the authority having jurisdiction. An existing masonry chimney should be inspected and if necessary repaired by a competent mason or be relined using an approved relining system.

THE CHIMNEY SERVING THIS WATERFORD STANLEY SOLID FUEL RANGE SHOULD NOT SERVE ANY OTHER APPLIANCES. If you intend to use a fireplace chimney, the fireplace opening must be sealed. The overall height of the chimney, measured from the floor on which the Range is installed must be at least 4.572 meters (15ft). Do not use more than two elbows.

Chimneys for use with solid fuel appliances should be capable of withstanding a temperature of 1100^{O}C without any structural change which would impair the stability or performance of the chimney.

USE OF EXISTING FLUES AND CHIMNEYS

When connecting to an existing chimney it is necessary to line the flue using either 5" (125mm) rigid or flexible stainless steel flue liner.

An existing flue pipe or chimney that has proved to be satisfactory when used for solid fuel can normally be used for this appliance provided that its construction, condition and dimensions are acceptable. Flues that have proven to be unsatisfactory, particularly with regard to down draught, must not be considered for venting this appliance until they have been examined and any faults corrected. If there is any doubt about an existing chimney, a smoke test should be carried out.

Before connecting this appliance to a chimney or flue pipe which has previously been used with another fuel, the chimney or flue pipe must be thoroughly swept and/or lined accordingly.

All register plates, restrictor plates and dampers etc. which could obstruct the flue at a future date must be removed before connecting this appliance.

The combustion products from this appliance will have a descaling effect on hardened soot deposits left from burning solid fuels.

ALTHOUGH THE CHIMNEY MAY HAVE BEEN CLEANED OF LOOSE SOOT PRIOR TO INSTALLATION, IT IS IMPERATIVE THAT THE CHIMNEY IS INSPECTED FOR SCALED SOOT PARTICLES AFTER THE FIRST MONTH OF OPERATION AND ANY LOOSE MATERIALS REMOVED TO AVOID BLOCKAGE.

LOCATION

There are several conditions to be considered in selecting a location for your Waterford Stanley Solid Fuel Range.

a. Position in the area to be heated - central locations are usually best.

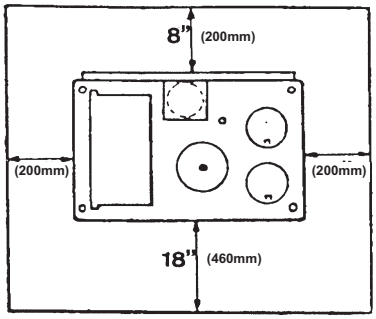
b. Allowances for proper clearances to combustibles.

FLOOR PROTECTION

When installing the Waterford Stanley Solid Fuel Range on a combustible floor, a floor protector consisting of a layer of non-combustible material at least 3/8" (9mm) thick, or of at least 1/4" (6mm) thick covered with a 1/8" (3mm) sheet of metal is required to cover the area under the heater and to extend to at least 18" (460mm) at the front and 8" (200mm) to the sides and back of stove. This will provide protection from sparks and embers which may fall out from the door when stoking or refuelling.

Fig.9

Floor Protection and Location



To be used for all installations

CLEARANCES TO COMBUSTIBLES

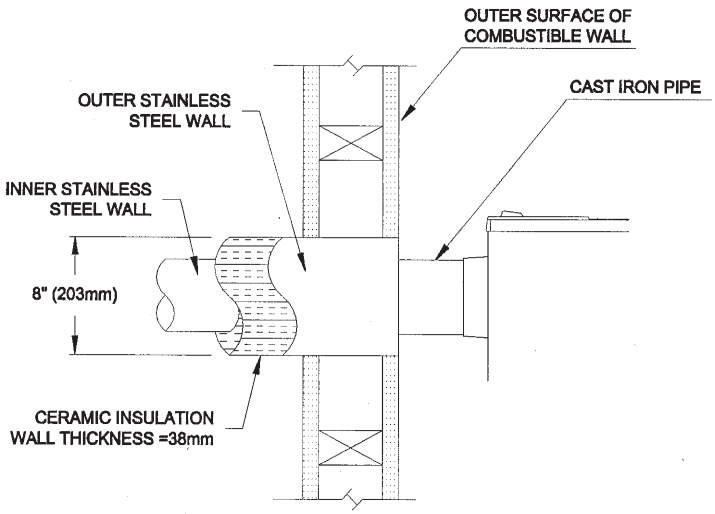
Maintain at least the following clearances to all combustible material:

Front	1220mm (36”)
Back	400mm (16”)
Oven Side	150mm (6”)
Oven Side with Optional Shelf Fitted	250mm (10”)
Firebox Side	300mm (12”)

The minimum clearance to non-combustible materials should be maintained at least 50mm (2”) from the back of the range.

Never obstruct free air circulation from around or entering the cooker grills.
Where the flue passes through a combustible material a twin wall solid packed insulated chimney connector must be used and come flush with the outer surface material and run all the way to the masonry chimney or to the point of termination of the factory made chimney. (see Fig. 10).

Fig.10



VENTILATION & COMBUSTION AIR REQUIREMENTS

Provision for outside combustion air may be necessary to ensure that fuel-burning appliances do not discharge products of combustion into the house. Guidelines to determine the need for additional combustion air may not be adequate for every situation. If in doubt, it is advisable to provide additional air.

Outside combustion air may be required if:

1. The solid-fuel-fired appliance does not draw steadily, smoke rollout occurs, fuels burns poorly, or back drafts occur whether or not there is combustion present.
2. Existing fuel-fired equipment in the house such as fireplaces or other heating appliances, smell, do not operate properly, suffer smoke roll-out when opened, or back-draft whether or not there is combustion present.
3. Opening a window slightly on a calm (windless) day alleviates any of the above symptoms.
4. The house is equipped with a well-sealed vapour barrier and tight fitting windows and/or has any powered devices that exhaust house air.
5. There is excessive condensation on windows in the winter.
6. A ventilation system is installed in the house.

If these or other indications suggest that ventilation air is inadequate, additional combustion air should be provided from the outdoors. Outside combustion air can be provided to the appliance by the following means:

1. Indirect method: for an appliance not certified for direct connection of outside combustion air, the outside air is ducted to a point no closer than (12”) 300mm from the appliance, to void affecting the performance of the appliance.
2. A mechanical ventilation system: if the house has a ventilation system (air change or heat recovery):

   a. The ventilation system may be able to provide sufficient combustion make-up air for the solid-fuel-fired appliance.
   b. The householder should be informed that the ventilation system might need to be re-balanced by a ventilation technician after installation of the appliance.

SMOKE SPILLAGE TEST

In all installations a spillage test should be carried out to ensure there is sufficient combustion and the flue system is adequate.

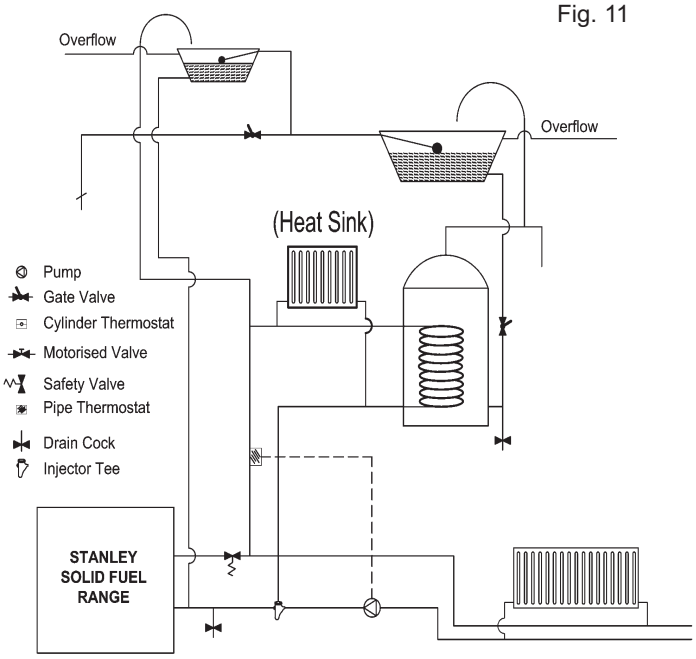
The spillage test is carried out as follows:

1. Light/burn appliance under normal conditions in accordance with this installation manual.
2. Close all doors and windows.
3. Operate all appliances requiring air at full rate (eg. extraction hoods, tumble dryers etc).
4. Check for smoke spillage.

PLUMBING

Diagrams illustrate the basic principles of water systems and are not to be regarded as working drawings.

Fig. 11



NOTE: We strongly advise the use of pipe lagging and also the use of a frost thermostat if the installation is likely to be exposed to situations where the temperatures will drop to a level consistent with frost.

Central Heating and Indirect Domestic Hot Water.

Recommended indirect cylinder 135 litres, depending on domestic requirements with a 28mm flow and return pipes not exceeding 7.8m each in length. Cylinder and pipework should be lagged to minimise heat losses.

HEATING SYSTEM

The system must include a gravity circuit with expansion pipe, open to the atmosphere. The central heating must be pump-driven as with other types of boilers. The primary air valve controls the heating rate of the boiler, Closed = minimum, Open = maximum output. (See operating instructions).

BOILER OUTPUT (Central Heating)

High output cannot be maintained unless fuel is being burned at a rate of 2.7 kg. per hour of coal. When burning wood or peat, reduced outputs will apply because of the lower calorific value of the fuels.

GRAVITY CIRCUIT

The gravity circuit consists of a domestic hot water tank of 135 litres Indirect Cylinder for central Heating units and Direct Cylinder for Domestic Hot Water Unit fixed in an upright position, recommended for hot water storage and it should be connected to the boiler by 28mm diameter flow and return piping. The pipes should not exceed 7.8m each in length and anything in excess of 4.6m must be fully lagged. The shorter the run of pipe work the more effective the water heating efficiency and to this end, the cylinder should be fully lagged. In the interest of safety do not have any valves on this circuit.

HEATING

Care should be taken to ensure that the heating installation is correctly installed and that it complies with all relevant codes of practice. If this appliance is being connected to an existing system, it is strongly recommended to check the following.

(a) That the pipework is adequately insulated (where applicable).
(b) Check all controls e.g. pump, pipe thermostat etc, are operating satisfactorily and are compatible with the requirements of the cooker.
(c) Cleanse the system and add suitable inhibitor.

Only competent personnel should be employed to carry out your heating installation.

PIPE FITTINGS

Materials used for installation work should be fire resistant, sound and should conform to the current editions of the following or their equivalent:

1. Ferrous Materials
   B.S. 1387: Steel Tubes
   B.S. 4127: Stainless Steel Tubes
   B.S. 1740: Steel Pipe Fittings
   B. S. 6956: Jointing Materials

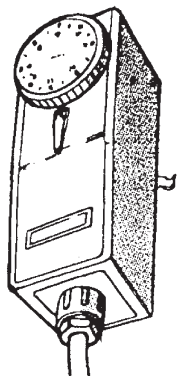
2. Non-Ferrous Materials
   EN 29453: Soft Solder Alloys
   B.S. 864: Compression Tube Fittings
   B.S. 2871 & EN 1057: Copper & Copper Alloys.

WATER CIRCUIT TEMPERATURE

The return water temperature must be maintained at not less than 50º C so as to avoid condensation on the boiler and return piping. Fitting a pipe thermostat to the return from the gravity circuit and wiring it into the pump control will ensure than no cold water will be returned from the central heating circuit before the water from the gravity circuit has warmed up the common return pipe and boiler. If this is not sufficient to keep the boiler temperatures above the

required minimum, a three-way mixing valve may be fitted to the flow pipe to divert some hot water straight back into the return. Such a valve can be operated either manually or electrically in conjunction with a return pipe thermostat.

Fig.12



CARE FOR YOUR CENTRAL HEATING SYSTEM

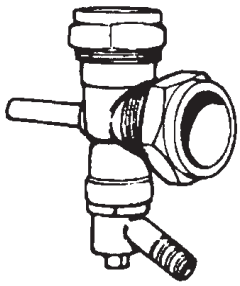
We strongly recommend the use of suitable corrosion inhibitors and anti-freeze solution in your heating system, in an effort to minimise black oxide, sludge and scale build-up, which effects efficiency.

In hard water areas the use of a suitable limescale preventer / remover is advised.

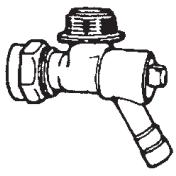
Use only quantities specified by the water treatment product manufacturer. Only add to the heating system after flushing and finally refilling. Refer to BS 7953.

INJECTOR TEE (Central Heating)

Fig.13



Injector Tee Samples



Where the gravity and central heating circuits join together to return to the Cooker we recommend the use of an injector tee connection, situated as close to the unit as possible. This type of tee encourages a stable flow of hot water through both circuits and helps to prevent priority being given to the stronger flow, which is most commonly the pumped central heating circuit. This way, there will be no shortage of hot water to the taps when the heating is on.

DRAINING

Key - operated drain taps to B.S. 2879 should be provided in accessible positions in all low parts of the system. However it should be noted that there may be short sections of pipework e.g. when passing under doorways that may be possible to drain.

GENERAL MAINTENANCE

It is important that the user is familiar with their heating system and that they ensure regular checks and maintenance which can limit unnecessary breakdowns.

We recommend that you evaluate the overall insulation in your house, i.e. attic, external walls, windows, external doors. Insulation and draught proofing can greatly reduce running costs, while equally enhancing living conditions.

FUELS

The Cooker output levels are assessed on standard House Coal of good quality. Reduced outputs will result when fuels of low calorific values are used. Wood logs up to 21cm long are suitable.

All fuel should be stored under cover and kept as dry as possible prior to use.

FUEL CALORIFIC VALUES

Anthracite 25-50mm	C.V.: 8.2 kW/Kg	=	14,000 Btu's/lb
House Coal 25-75mm	C.V.: 7.2 kW/Kg	=	12,300 Btu's/lb
Timber - Firebox Size	C.V.: 5.0 kW/Kg	=	8,600 Btu's/lb
Peat Briquettes	C.V.: 4.8 kW/Kg	=	8,300 Btu's/lb
Bog Peat	C.V.: 3.4 kW/Kg	=	6,000 Btu's/lb

LIGHTING THE FIRE

To access the firebox, after opening the firedoor (Part No. 75) lift up and then tilt forward the firefence (Part No 96). Lay a few crumpled sheets of paper on the riddling grate (Part no. 44) then a few small dry pieces of sticks or kindling. Open the spin valve (Part no. 79) fully by rotating it in an anti-clockwise direction. Turn the direct damper (Part no. 15) to open by using the operating tool (Part No. 69). Now light the paper, lift up the fire fence and close the fire door (Part no. 75). When the kindling has caught fire (allow 15 minutes for this to happen), add larger pieces of dry wood, until the fire box is half filled. When the larger pieces of wood have caught fire, add fuel load.

Note: It is also possible to access the firebox by lifting the hotplate (Part No 7) (See Hotplate Section).

IMPORTANT: UNDER NO CIRCUMSTANCES SHOULD ANY FLAMMABLE LIQUID, GASOLINE KEROSENE, LIGHTER FLUID OR CHARCOAL-STARTERS BE USED TO LIGHT OR "FRESHEN UP" THE FIRE. NEVER USE MANUFACTURED LOGS. OPERATE APPLIANCE ONLY WITH FUELLING DOOR AND ASHPIT DOOR CLOSED.

THIS APPLIANCE IS HOT WHILST IN OPERATION, KEEP CHILDREN, CLOTHING AND FURNITURE A SAFE DISTANCE AWAY.

"KEEP ALL SUCH LIQUIDS WELL AWAY FROM STOVE WHILE IN USE"

OPERATE APPLIANCE ONLY WITH FUELLING DOOR AND ASHPIT DOOR CLOSED.

REFUELLING

Before refuelling the range, open the direct damper (Part No. 15). Add the fuel, and after refuelling ensure that the direct damper is closed, otherwise oven temperature will drop and the fire box may overheat.

Note: Only the recommended fuels as outlined in the section on fuels may be used during refuelling of the range.

CONTROLLING THE FIRE

The direct damper (Part No 15) must be kept closed except when initially lighting the fire or during refuelling. The burn rate is adjusted by controlling the primary air using the spin valve (Part No. 79). The primary air is increased by turning the spin valve anticlockwise, and decreased by turning it clockwise (see Fig.14). The oven damper (item 18) under the round hot plate (Part No. 4) controls the chimney draught which also adjusts the burn rate. (see Fig.15)

Fig.14

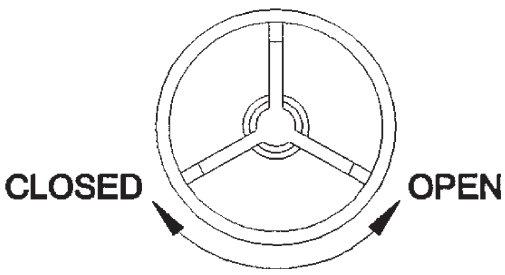
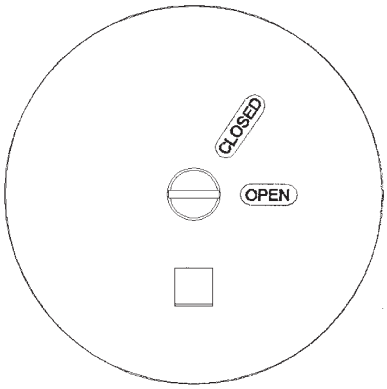


Fig.15



You will get to know how to use the spin valve and oven damper in conjunction for the optimum range performance. Ensure that both the ashpit door (Part No. 80) and the fire door (Part No. 75) are closed securely during firing.

KEEP ALL COMBUSTIBLE MATERIALS AT LEAST 1220mm (4 Feet) AWAY FROM THE RANGE. They include rugs, fabrics, furnishings, papers, firewood, etc. NEVER dry clothing on or within 1220mm (4 Feet) of the range.

OVERNIGHT BURNING

Open the spin valve (Part No. 79) by a quarter turn and close the oven damper (Part No. 18); riddle the fire and refuel. In the morning open the air valve and damper and riddle the fire; when it is again burning brightly, refuel. If it is found that the fire is completely burned out then new settings should be tried in respect of the spin valve. On the other hand if the fire is out and the fuel unburned then the reverse should apply.

DE-ASHING

The ash pan (Part No. 55) must be emptied regularly, otherwise ash will build up to a point where it interferes with the natural flow of cool air through the fire bars and as a consequence these will be damaged.

The ashpan is accessed by opening the ashpit door (Part No. 80) and is removed using the riddling tool (Part No. 69).

Note: The ashpan must be replaced in position before the range is fired.

DISPOSAL OF ASHES

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground well away from all combustible materials pending final disposal. If the ashes are disposed of by burial in soil or otherwise locally dispersed they should be retained in the closed container until all cinders have thoroughly cooled.

MAIN OVEN

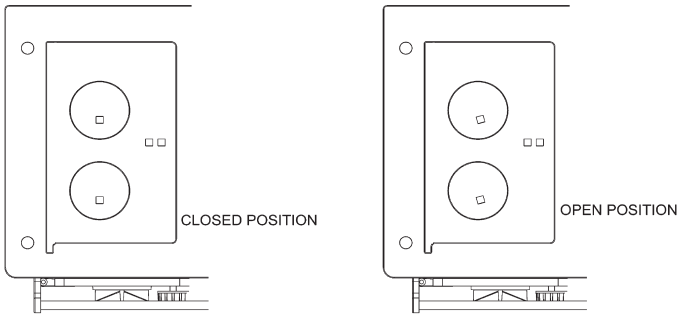
When baking or roasting, open the oven damper and spin valve fully until the thermometer shows a temperature about 50°F (10°C) higher than that which is required. Then close the Spin Valve to a point where the required temperature is sustained (a little practice will soon show how much adjustment is necessary). Much will also depend on the strength of the chimney draught. Remember the direct flue damper must be kept fully closed as a by-pass is provided to allow waste gases through at all times. When baking or roasting, if it is found that the surface of the food is cooking too quickly then position the plain steel shelf in the top of the oven so as to act as a heat shield which will protect the food on the shelf beneath.

THE HOTPLATE

Use the hotplate and the cooking-top of the range for boiling simmering, frying, grilling, braising, etc. Best results can be obtained by using flat bottomed utensils. The lacquer which was applied to protect the surface-ground hotplates will burn off and give a strong odour during the burn off process. Over a short period you will quickly adapt to the best ways and means of using the cooker-top in order to obtain utmost satisfaction and efficiency.

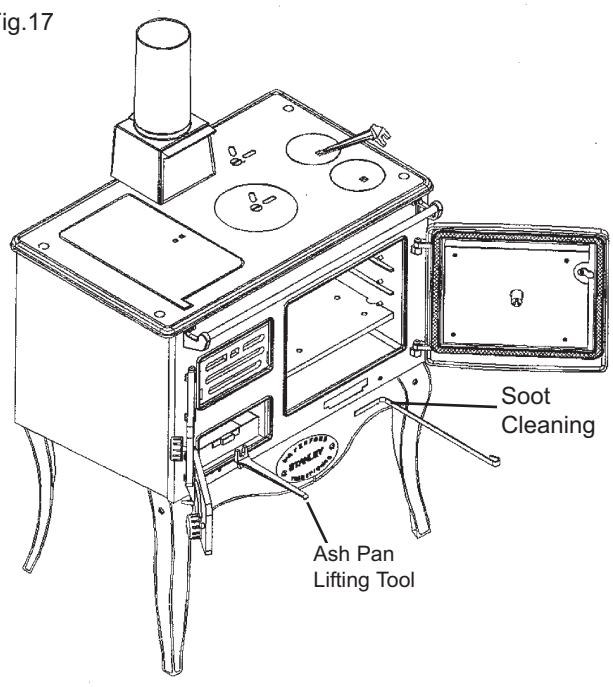
The firebox may also be accessed by lifting the hotplate (Part No. 7) using the hotplate lifter (Part No. 67). Before the hotplate is moved, the hotplate cleaning cups (Part No. 95) must be locked in position by turning them clockwise, into the closed position as shown in Fig.16.

Fig.16



USE OF TOOLS

Fig.17



HINTS ON FIRE SAFETY

To provide reasonable fire safety the following should be given serious consideration:

1. The installation of smoke detectors.
2. A conveniently located Class A fire extinguisher.
3. A practical evacuation plan.
4. A plan to deal with chimney fire as follows
   (a) Notify the fire department
   (b) Prepare occupants for immediate evacuation.
   (c) Close all openings into the stove
   (d) While awaiting fire department, watch for ignition of adjacent combustibles from over heated stove pipe or hot embers or sparks from the chimney.

NOTE: Inspect the chimney flue weekly until a safe frequency is established.

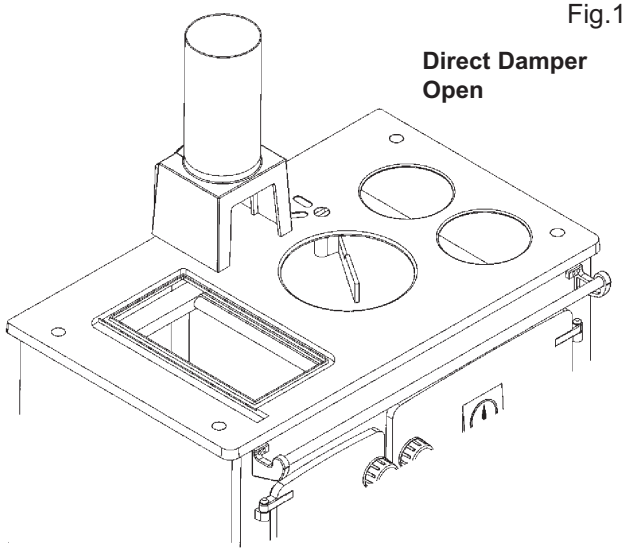
OVER-FIRING

When using anthracite, coke or coal avoid excessive firing conditions. High temperatures are unnecessary and can only do serious harm to the cooker. The first indication that overheating is taking place will be the formation of Clinker (Melted Ash) in the firebox and this should be removed immediately otherwise damage will occur not only to the cooker components but also to the fire bricks and any damage here should be repaired without delay.

CLEANING INSTRUCTIONS

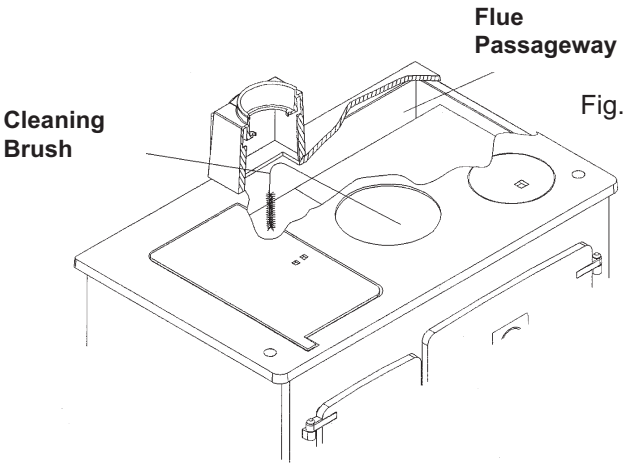
Remove the hotplates (Part No. 4 & 7), the bonnet door (Part No. 3), the oven damper (Part No. 18) and the cleaning cups (Part No. 5) from the top of the cooker. See Fig. 18. If the flue is connected to the back outlet configuration, the hob sealing plate (Part No. 6) is removed instead of the bonnet door.

Fig.18



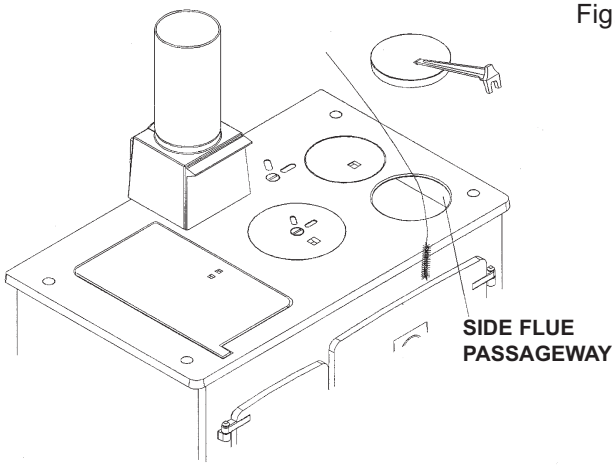
All deposits from the flue pipe and the top of the oven may be brushed both into the firebox and down the back flue passage way. See Fig. 19.

Fig.19



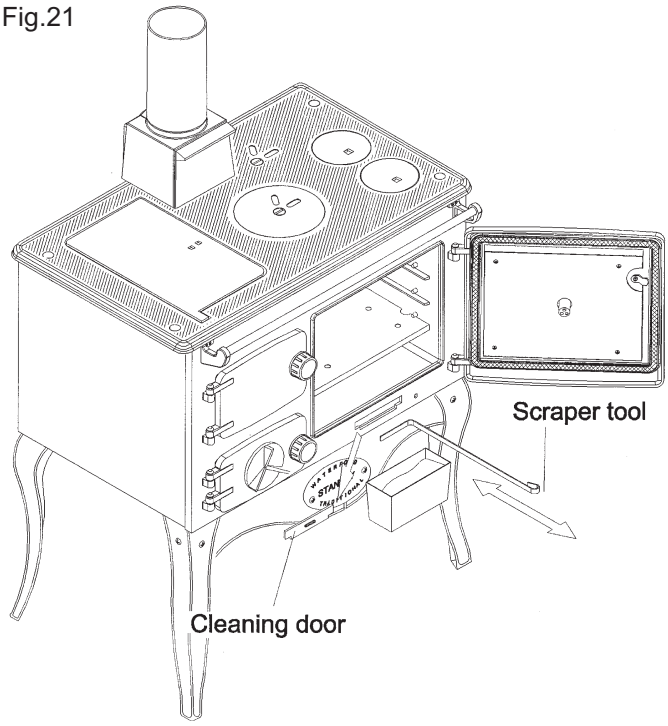
Deposits which have accumulated on the side of the oven must also be brushed downward. (See Fig 20)

Fig.20



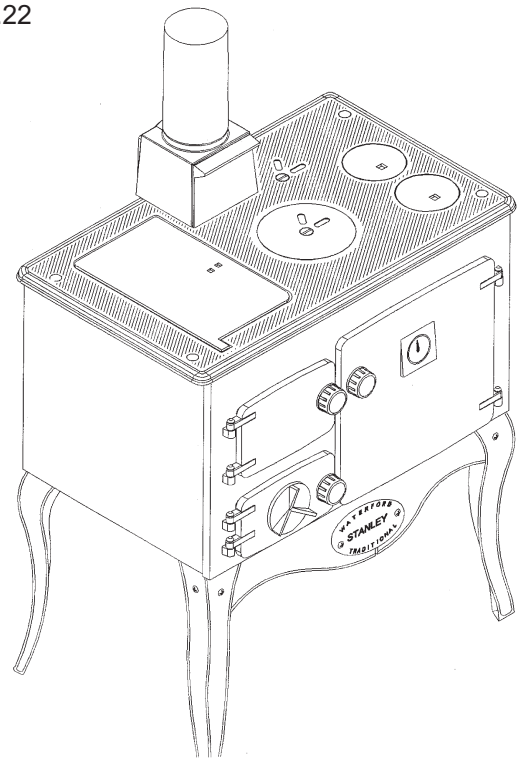
To remove all the accumulated deposits, take off the cleaning door (Part No. 82) situated immediately under the oven on the front of the cooker and thoroughly clean out the residue from the side flue, back flue and base plate using the scraper tool (Part No. 66). This operation is essential, otherwise the flow of combustion gases will be obstructed or even stopped, and satisfactory oven temperature will not be maintained, apart from which such deposits will cause smoking. See Fig.21.

Fig.21



Replace all loose parts which have been removed making sure that all cooking surfaces have been thoroughly cleaned on the underside. See Fig.22.

Fig.22



CLEANING THE MILD STEEL PARTS

The steel side panels and splash back must not be cleaned with steel wool. Use only washing up liquid in hot water with a lint free cloth. Dry off and apply a coat of good quality furniture polish.

CLEANING THE OVENS

Grease spillages will burn off from the oven interior, when the oven is hot and any other loose materials can be wiped out with a cloth, when cold. Stubborn stains in the oven and on the shelves in the oven can be cleaned off with a paste of bread soda and water.

CLEANING THE HOT PLATE

The hotplate may be cleaned using a small amount of oil or fine steel wool to remove rust and cooking stains. Dry off with a lint free cloth and apply a light coat of cooking oil to preserve the finish.

VITREOUS ENAMEL CLEANING

General cleaning must be carried out when the stove is cool.

If this stove is finished in a high gloss vitreous enamel, to keep the enamel in the best condition observe the following tips:

1. Wipe over daily with a soapy damp cloth, followed by a polish with a clean dry duster.
2. For stubborn deposits a soap impregnated pad can be carefully used on the vitreous enamel.
3. Use only products recommended by the Vitreous Enamel Association, these products carry the Vitramel label.

4. **DO NOT USE ABRASIVE PADS OR OVEN CLEANSERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES. ENSURE THAT THE CLEANSER MANUFACTURERS INSTRUCTIONS ARE ADHERED TO.**

CO ALARM

We recommend the fitting of a CO Alarm in the same room as the appliance, this is a requirement under UK Building Regulations. Further guidance on the installation of a carbon monoxide alarm is available in BS EN 50292:2002 and from the alarm manufacturers instructions.

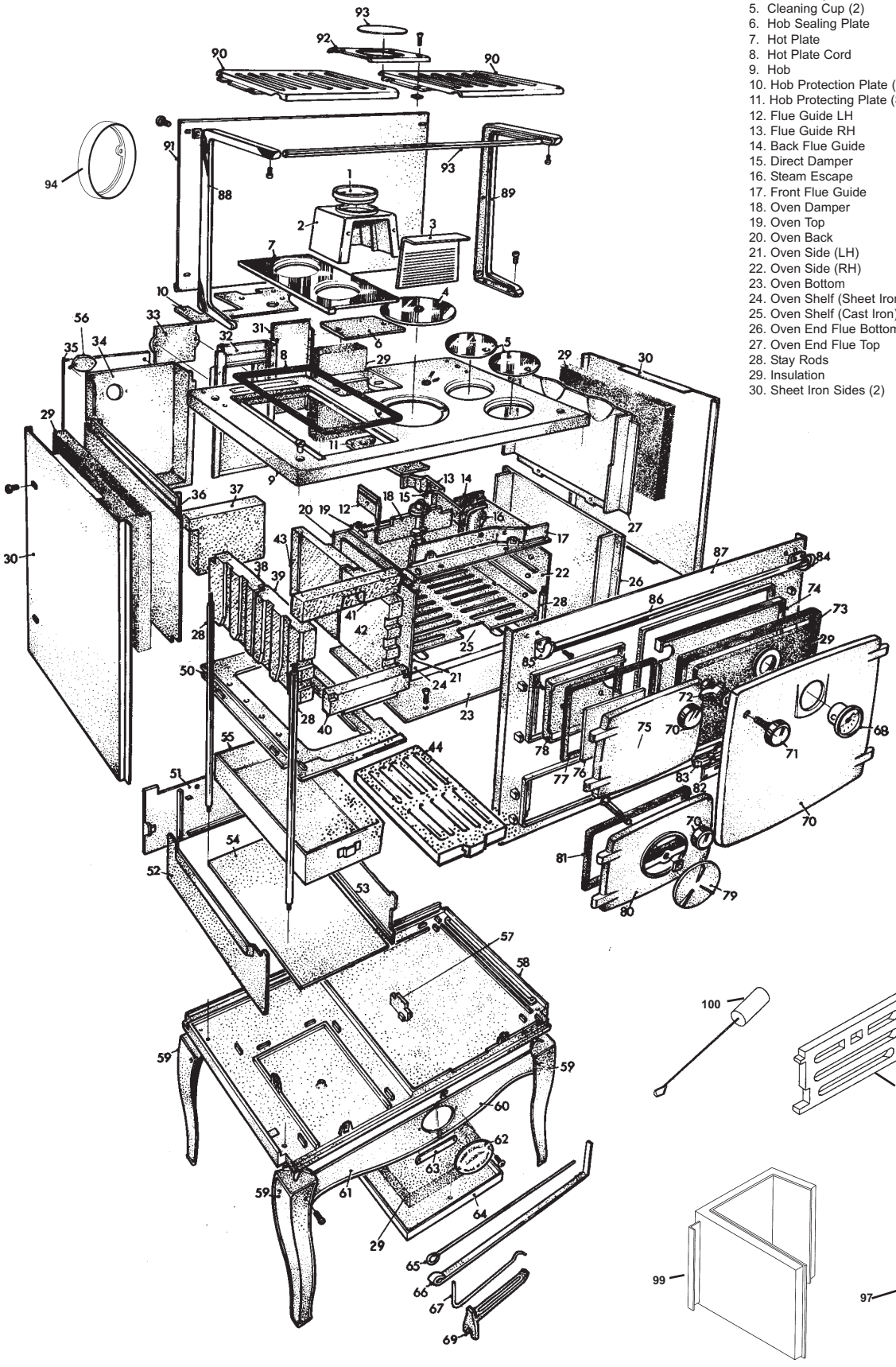
Provision of an alarm must not be considered a substitute for either installing the appliance correctly or ensuring regular servicing and maintenance of the appliance and chimney system.

WARNING:-

If the CO Alarm sounds unexpectedly:-

1. **Open Doors and windows to ventilate the room and then leave the premises.**
2. **Let the fire go out.**

EXPLODED VIEW



1. Bonnet Ring
2. Bonnet
3. Bonnet Door
4. Simmering Plate
5. Cleaning Cup (2)
6. Hob Sealing Plate
7. Hot Plate
8. Hot Plate Cord
9. Hob
10. Hob Protection Plate (Large)
11. Hob Protecting Plate (Small)
12. Flue Guide LH
13. Flue Guide RH
14. Back Flue Guide
15. Direct Damper
16. Steam Escape
17. Front Flue Guide
18. Oven Damper
19. Oven Top
20. Oven Back
21. Oven Side (LH)
22. Oven Side (RH)
23. Oven Bottom
24. Oven Shelf (Sheet Iron)
25. Oven Shelf (Cast Iron)
26. Oven End Flue Bottom
27. Oven End Flue Top
28. Stay Rods
29. Insulation
30. Sheet Iron Sides (2)
31. Sheet Iron Back (R.H)
32. Flue Back
33. Back Sealing Plate
34. Fire Box Back
35. Fire Box Back Sheet Iron
36. Sham Cheek
37. Fire Box Brick Back
38. Fire Box Brick L.H.S. Back
39. Fire Box Brick L.H.S. Front
40. Fire Box Brick Front Bottom
41. Fire Box Brick Front Top
42. Fire Box Brick R.H.S. Front
43. Fire Box Brick R.H.S. Back
44. Riddling Grate
50. Bottom Grate Rest
51. Ash Pit Back
52. Ash Pit L.H.S
53. Ash Pit R.H.S
54. Ash Pit Bottom
55. Ash Pan
56. Fire Box Blanking Plate
57. Flue Check
58. Base
59. Legs (4)
60. Plinth R.H.S
61. Plinth L.H.S
62. Nameplate
63. Plinth Joining Clip
64. S.I. Base Protection Plate
65. Poker
66. Scraper
67. Hotplate Lifter
68. Thermometer
69. Riddling/Operating Tool
70. Oven Door
71. Door Knob (3)
72. Door Catch (3)
73. Oven Door Rope
74. Oven Door Panel
75. Fire Door
76. Fire Door Millboard Panel
77. Fire Door Rope
78. Fire Door Protection Panel
79. Spin Valve
80. Ashpit Door
81. Ashpit Door Rope
82. Base Cleaning Door
83. Base Cleaning Door Clip
84. Towel Rail Bracket R.H.
85. Towel Rail Bracket L.H.
86. Towel Rail
87. Front
88. Plate Rack Standard L.H.
89. Plate Rack Standard R.H.
90. Plate Rack Shelf (2)
91. Splashback
92. Plate Rack Centre Piece
93. Centre Piece Blanking Plate
94. Rear Outlet Spigot
95. Hotplate Cleaning Cups
96. Fire Fence
100. Cleaning Brush

Boiler Options

97. 47 K Boiler
98. DHW Boiler
99. 21K Boiler

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