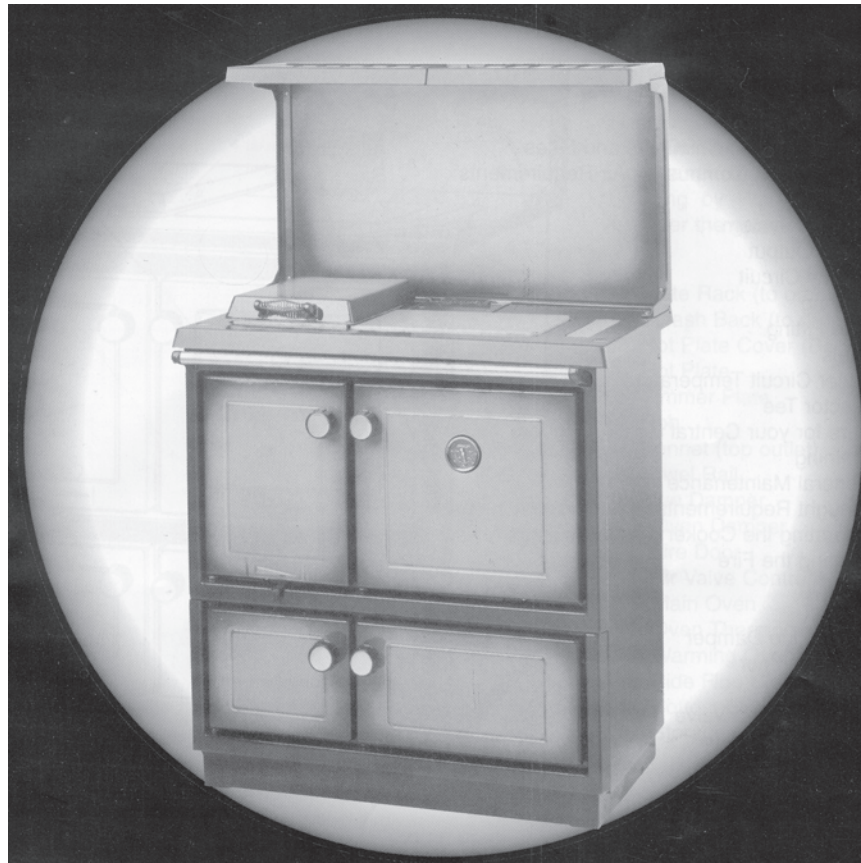




Comeragh 50 Solid Fuel Cooker



To ensure safety, satisfaction and maximum service, this quality Cooker should be installed by a trained and competent Service Engineer. The provision of a Central Heating or Domestic Hot Water facility requires that the hot water system involved conforms fully to good plumbing practice and established standards.

INSTALLATION AND OPERATION INSTRUCTIONS

TO BE LEFT WITH END USER

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INTRODUCTION

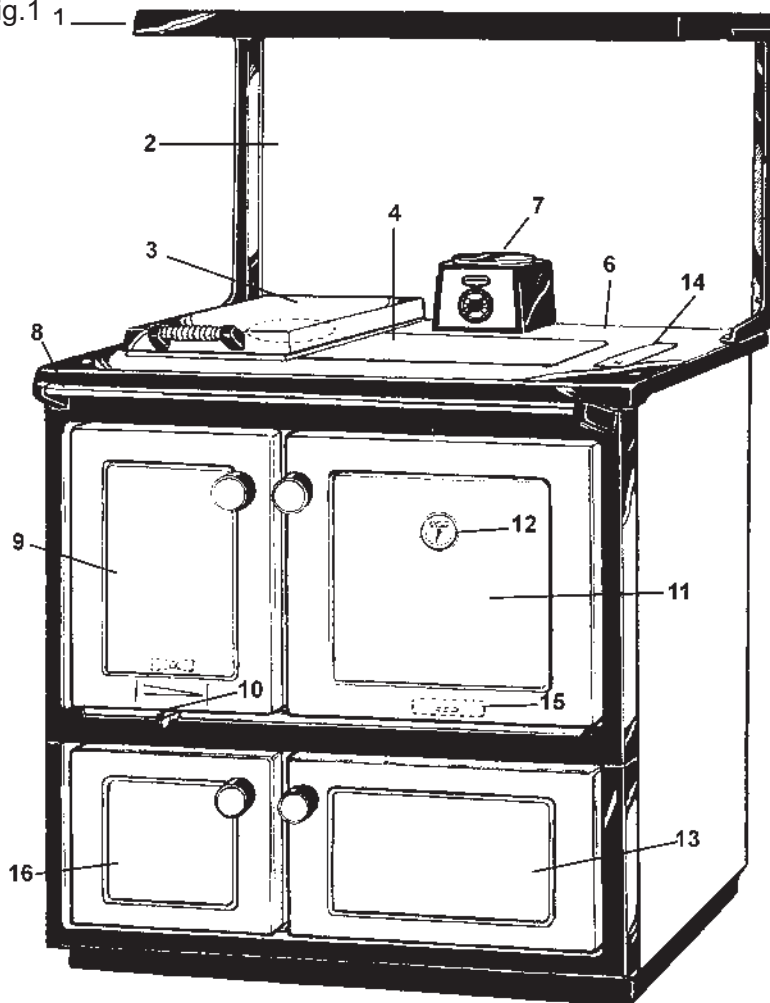
Congratulations on purchasing this fine Irish made Solid Fuel Cooker. It is built to exacting standards and it will give you every satisfaction in use.

Please read the following information before operating this excellent 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.

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 It should be noted that the requirements and these publications may be superseded during the life of this manual.

Fig.1 1



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

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

1. Plate Rack (to order)
2. Splash Back (to order)
3. Hot Plate Cover (De Luxe model)
4. Hot Plate
6. Hob
7. Bonnet
8. Towel Rail
9. Fire Door
10. Air Valve Control Knob
11. Main Oven
12. Oven Thermometer
13. Warming Oven
14. Side Flue Cleaning Plate
15. Bottom Flue Cleaning Plate
16. Storage Compartment

Domestic Boiler Capacity 2.5 litres = 0.6 Gallon.

Central Heating Boiler Capacity:

47K (5.6 litres = 1.25 Gallons)/30K (3.6 litres = 0.80 Gallons)

Cooker Weight: 274Kg = 604lbs.



IMPORTANT - CONTROL OF SUBSTANCES HARMFUL TO HEALTH:

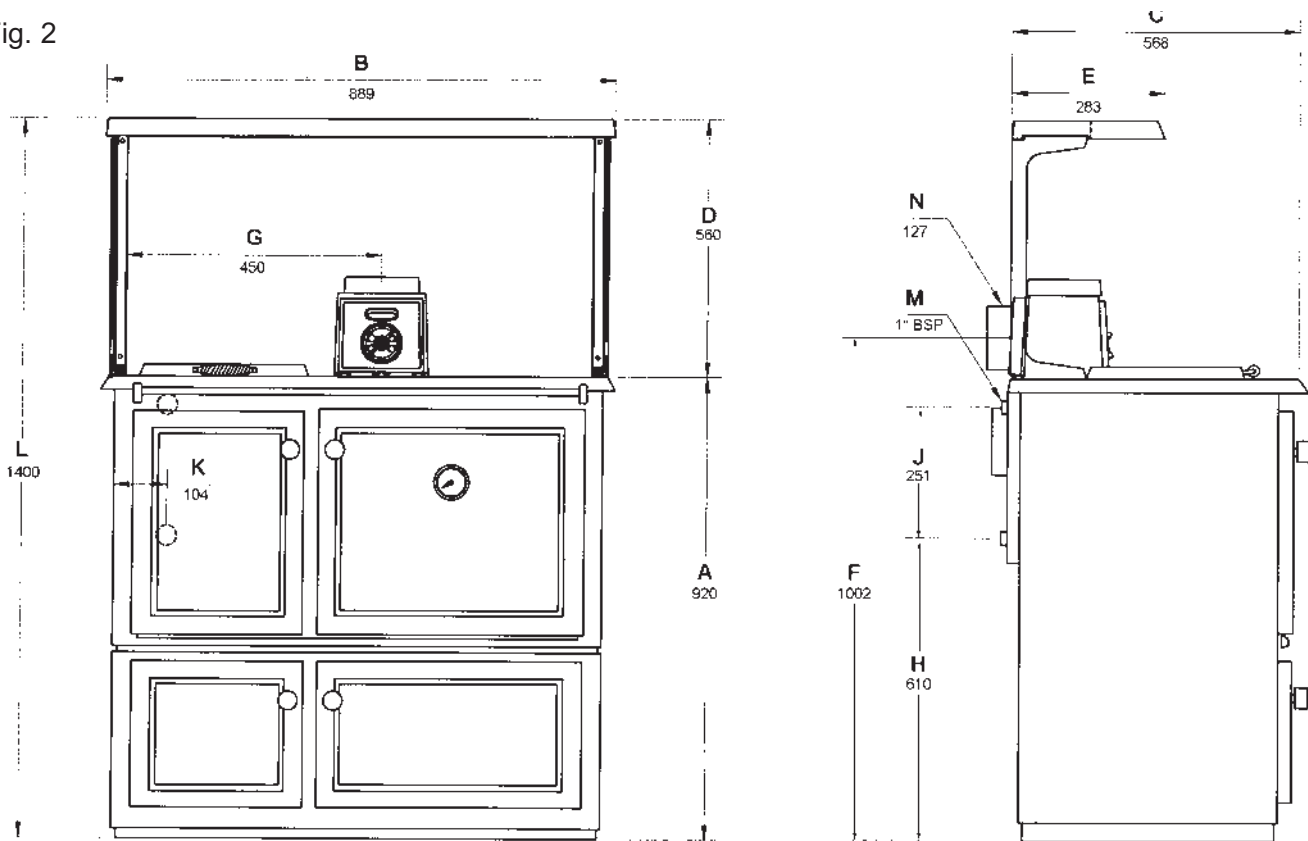
It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling materials that could be interpreted as being injurious to health and safety.

When handling Firebricks, Fire Cement or Fuels, use disposable gloves. Exercise caution and use disposable masks and gloves when handling glues and sealants. When working with fibre glass, mineral wool, insulation materials, ceramic blanket/board or kerosene fuel oil, avoid inhalation as it may be harmful. Avoid contact with skin, eyes, nose and throat. Use disposable protection. Installation should be carried out in a well ventilated area.

The manufacturers reserve the right to make alterations to design, materials or construction for manufacturing or other reasons subsequent to publication.

SPECIFICATION

Fig. 2



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

FEATURE	METRIC (MM)
HOTPLATE	268 x 252
SIMMER PLATE	390 x 246
MAIN OVEN	400W x 324H x 396D
WARMING OVEN	492W x 300H x 435D
STORAGE COMPARTMENT	325W x 300H x 435D
FIREBOX	250W x 329H x 381D
ASHBOX	250W x 113H x 381D
FUEL CAPACITY	.017 CU. METERS
LOG SIZE	350 LONG

TECHNICAL DATA

47K

Cooker Output: At 2.7 kg = 6 lbs Coal/Ph - 12,300 BTUs/lb = 7.9 kW/Kg
 Gross Output: Coal - 21.7 Kw = 73,800 BTU's per hour. Nett to Water 47,000 BTU's
 Cooker Output: At 2.7 kg = 6 lbs Timber - 8,600 BTU's/lb = 5.54 kW/Kg
 Gross Output: Timber - 15.12 Kw = 51,600 BTU's per hour. Nett to Water 33,000 BTUs

30K

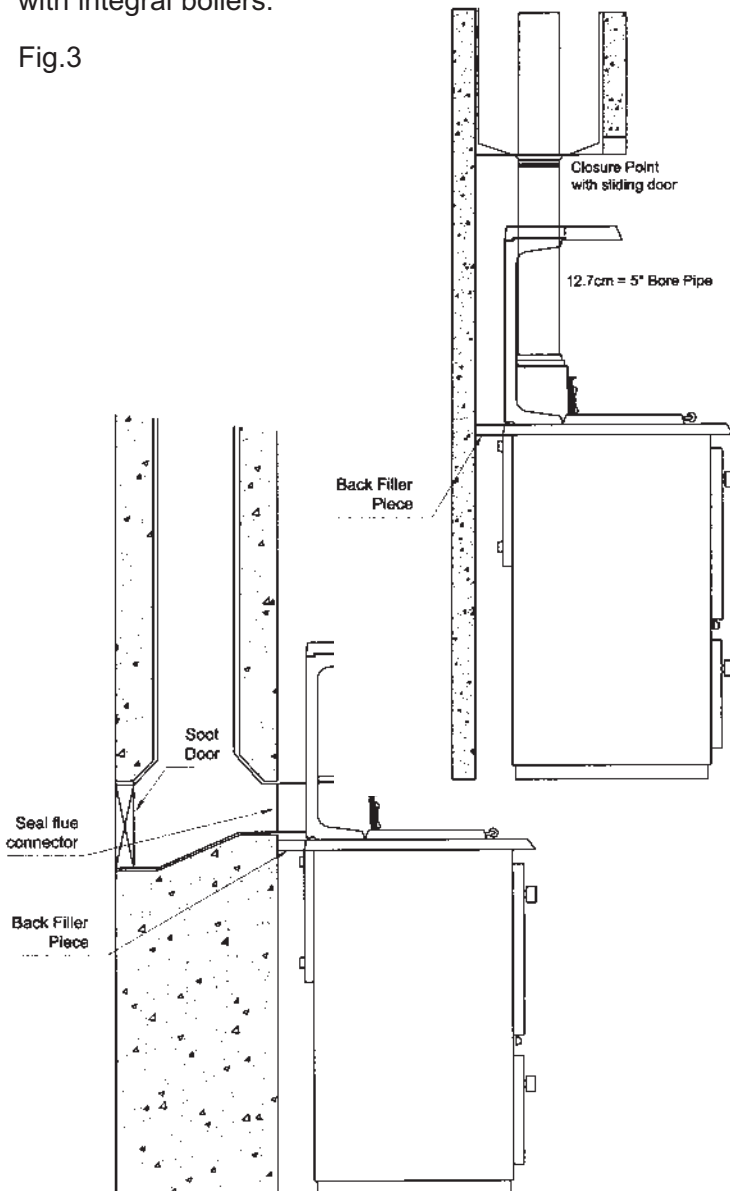
Cooker Output: At 2.7 Kg = 6 lbs Coal/Ph - 12,300 BTUs/lb = 7.9 kW/Kg
 Gross Output: Coal - 16.7kW = 57,000 BTU's per hour. Nett to Water 30,000 BTU's
 Cooker Output: At 2.7 Kg = 6 lbs Timber - 8,600 BTU's/lb. = 5.54 kW/Kg
 Gross Output: Timber -12kW = 41,000 BTU per hour. Nett to Water 21,000 BTU's
 All technical data are taken under laboratory conditions and may vary in use.

INSTALLATION

The installation must comply with the following:
The Building Regulations : Part J England & Wales,
Part F Section III Scotland, Part L Northern Ireland.

The Building Regulations: Part J Ireland.
Health and Safety at Work Act.
B.S. 8303, Part 1, 2 & 3 - Installation of domestic
heating and cooking appliances burning solid
mineral fuels.
B.S. 7593: Treatment of water in domestic hot
water systems.
B.S. 7074: Part 1 & 2 - Hot water supply.
I.S. 258: Part 1 & 2 - Domestic Solid Fuel cookers
with integral boilers.

Fig.3



LOCATION

When choosing a location for this appliance you must have:

- Sufficient room for the installation (see clearances), a satisfactory flue and

adequate air supply for correct combustion and operation.

- Adequate space for maintenance and air circulation.
- Solid floor or base of non-combustible material which is capable of supporting the total weight.

PRE-INSTALLATION CHECK

Before installing your new Cooker, check that the chimney is clean and clear of obstructions. Cracked brickwork and leaking joints should be made good and tested accordingly. The chimney should have a cross sectional area of at least 176sq.cm (28.28 in) or an inner diameter of 15 to 23cm (6 to 9in).

Do not connect to a chimney serving another appliance. Always ensure that the connection is to a chimney of the same size - never connect to one of smaller dimensions. Chimneys wholly constructed of single skin pipe are not recommended under any circumstances. Due to their inability to retain heat such chimneys will inevitably give rise to smoking, down draught and the formation of condensation.

CLEARANCES TO COMBUSTIBLES

The cooker should not be installed at zero clearance to combustible materials. The sides should have a minimum clearance of at least 7.5cm (3inches) from combustible materials unless otherwise fully insulated.

When the cooker is backed up against a wall of combustible material it should have adequate protection in the form of non-asbestos millboard covered with sheet steel.

CHIMNEY HEIGHT

The flue must be high enough (more than 4.6m in any case) to allow the flue gases to vent into clear air, away from the turbulence that may be caused by roof structures, other chimney stacks etc. The venting position should be in accordance with the Building Regulations.

FLUE PIPES

Where the standard masonry chimney is not available, a proprietary type of non-combustible and noncorrosive 6" (150mm) twin wall, fully insulated pipe may be used. The pipe must terminate at a point not lower than the main ridge or adjacent outside obstructions. With such installations access to the chimney must be provided for cleaning purposes.

Horizontal runs more than 305mm (12") and 90° bends numbering more than 2 per installation should be avoided.

If it is necessary to offset the chimney the recommended angle is 60° to the horizontal and the statutory minimum is 45°. (See Fig.4)

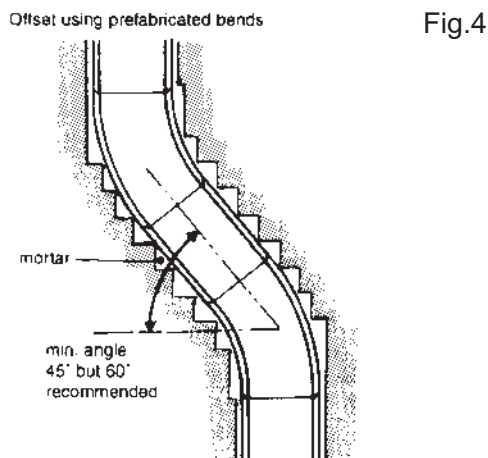


Fig.4

CHIMNEY CLEANING

Whichever type of flue is chosen there must be cleaning access to the whole of the flue system. The flue of the chimney will need to be cleaned regularly. How often will depend a lot on how your Cooker is run, but to start with, make a point of inspecting the flue system every one or two weeks. This period may well be extended as time goes by if there is little sign of deposits. Some people find they only need to sweep the flue every six to eight weeks.

HEARTH CONSTRUCTION

When a non-combustible floor surface is not available, then we recommend that the cooker be placed on a slab of pre-cast concrete 7.5cm (3") thick or a slab of another insulating material. This hearth must extend 300mm (12") to either side of the appliance and 400mm (16") to the front.

CONNECTIONS

A L L FLUE CONNECTIONS MUST BE THOROUGHLY SEALED. Blocked chimneys are dangerous, use only recommended fuels, keep chimneys and flueways clear, read the operating instructions.

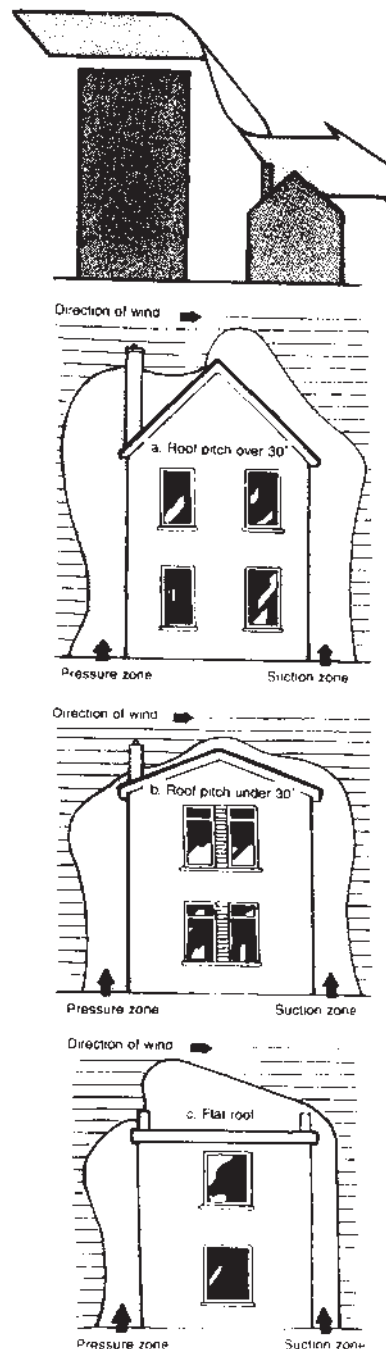
STANLEY CAST IRON PIPES ARE HIGHLY RECOMMENDED FOR INTERIOR USE.

WHERE THE APPLIANCE SPIGOT OR FLUE PIPES PROTRUDES INTO THE CHIMNEY, CARE SHOULD BE TAKEN TO ENSURE THAT IT DOES NOT BLOCK THE CHIMNEY.

DOWN DRAUGHTS

However well designed, constructed and positioned, the satisfactory performance of the flue can be adversely affected by down draught caused by nearby hills, adjacent tall buildings or trees. These can deflect wind to blow directly down the flue or create a zone of high pressure over the terminal. A suitable anti-down draught terminal or cowl will usually effectively combat direct down blow but no cowl is likely to prevent down blow due to high pressure zone. Ensure that any cowl used will not restrict the flue exit. (See Fig.5)

Fig.5



USE OF EXISTING FLUES OR CHIMNEY'S

An existing flue pipe or chimney that has proven to be satisfactory when used with another solid fuel appliance can normally be used for this appliance

provided that its construction, condition and dimensions are acceptable. Flues that have proved to be unsatisfactory, particularly with regard to draught, should 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 flue, the chimney or flue pipe should be thoroughly swept.

ALL CHIMNEY'S MUST BE SUITABLY LINED

(Removal of debris should be facilitated by the provision of an access door). This void should have a depth not less than 250mm (10") below the appliance connection.

VENTILATION & COMBUSTION AIR REQUIREMENTS

IT IS IMPERATIVE THAT THERE IS SUFFICIENT AIR SUPPLY TO THE COOKER IN ORDER TO SUPPORT CORRECT COMBUSTION.

NEVER COVER OR CLOSE AIR VENTS

The air supply to this appliance must comply with B.S. 8303: Part 1.

The minimum effective air requirement for this appliance is 92cm² (47K) or 65cm² (30K). When calculating combustion air requirement for this appliance use the following equation: a total free area of at least 550mm² per kW of rated output above 5kW shall be provided. Where a flue draught stabiliser is used the total free area shall be increased by 300mm² for each kW of rated output. If there is another appliance using air fitted in the same or adjacent room, it will be necessary to calculate additional air supply.

All materials used in the manufacture of air vents should be such that the vent is dimensionally stable and corrosion resistant.

PLUMBING

		PIPE	FUNCTION	PIPE	FUNCTION
RADIATOR HEATING CIRCUITS	FIRST FLOOR	1	PUMPED FLOW TO RADIATORS	7	HOT WATER FLOW
		2	PUMPED RETURN EX	8	COLD WATER (EX TANK)
	GROUND FLOOR	3	PUMPED FLOW TO RADIATORS	9	COOL FEED-HEAT SYSTEM
		4	PUMPED RETURN TO EX	10	OPEN VENT-HEAT SYSTEM
CYLINDER HEATING CIRCUIT	FIRST FLOOR	5	GRAVITY FLOW TO CYLINDER	11	COLD FEED TO CYLINDER
		6	GRAVITY RETURN EX	12	HOT WATER VENT
			13	MAINS WATER	
			T	THERMOSTAT	
				ISOLATING VALVES	

The effective free area of any vent should be ascertained before installation. The effect of any screen should be allowed for when determining the effective free area of any vent.

Air vents direct to the outside of the building should be located so that any air current produced will not pass through normally occupied areas of the room. An air vent outside the building should not be located less than the dimensions specified within the Building Regulations from any part of any flue terminal. These air vents must also be fire proofed as per Building Regulations.

Air vents in internal walls should not communicate with bedsits, toilets, bathrooms or rooms containing a shower.

Air vents traversing cavity walls should include a continuous duct across the cavity. The duct should be installed in such a manner as not to impair the weather resistance of the cavity.

Joints between air vents and outside walls should be sealed to prevent the ingress of moisture. Existing air vents should be of the correct size and unobstructed for the appliance in use.

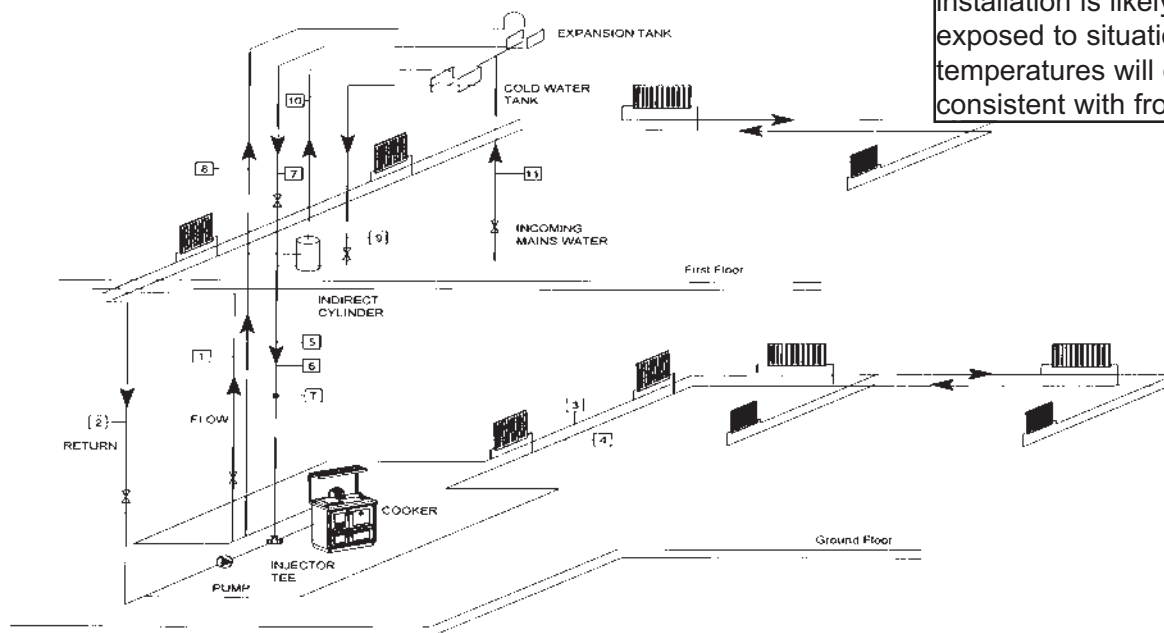
IF THERE IS AN AIR EXTRACTION FAN FITTED IN THE ROOM OR ADJACENT ROOMS WHERE THIS APPLIANCE IS FITTED, ADDITIONAL AIR VENTS WILL BE REQUIRED TO ELEVATE THE POSSIBILITY OF SPILLAGE OF PRODUCTS OF COMBUSTION FROM THE APPLIANCE/FLUE WHILE THE FAN IS IN OPERATION.

Where such a installation exists, a test for spillage should be made with the fan or fans and other appliances using air in operation at full rate, (i.e. extraction fans, tumble dryers) with all external doors and windows closed.

If spillage occurs following the above operation, an additional air vent of sufficient size to prevent this occurrence should be installed.

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

Fig 6



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.

Recommended indirect cylinder 135 - 180 litres, depending on domestic requirements with a 2.5 cm (1") flow and return pipes not exceeding 7.8m(25' 6") 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 will normally be pump-driven as with other types of boilers. The primary air valve behind the fire door controls heating rate of the boiler, closed = minimum, open = maximum output. See Operating Instructions.

BOILER OUTPUT

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

GRAVITY CIRCUIT

The gravity circuit consists of the domestic hot water tank of 135-180 litres Indirect Cylinder for Central Heating Unit and 135 litre 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 25mm (1") diameter flow and return piping. The pipes should not exceed 7.8m (25' 6") each in length and anything in excess of 4.6m (15') 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. The use of valves on the circuit is not recommended.

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) The system is sound
- (b) That the pipework is adequately insulated (where applicable).
- (c) Check all controls e.g. pump, radiator valves etc, are operating satisfactorily and are compatible with the requirements of the cooker.
- (d) Are any modifications necessary to make the heating system more efficient?
- (e) 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. 1740: Steel pipe fittings
 - B.S. 5295 & jointing materials

2. Non-ferrous materials
 - I.S. 238: Copper tubes
 - B.S. 4127: Stainless steel tubes
 - EN 29453: Solder
 - I.S. 239: Compression tube fittings
 - B.S. 1552: Manual shut-off valves

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 35cm (13") long are suitable. All fuel should be stored under cover and kept as dry as possible prior to use.

WATER CIRCUIT TEMPERATURE

The return water temperature must be maintained at not less than 50°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 that 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. See Fig.7

INJECTOR TEE (Central Heating)

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.

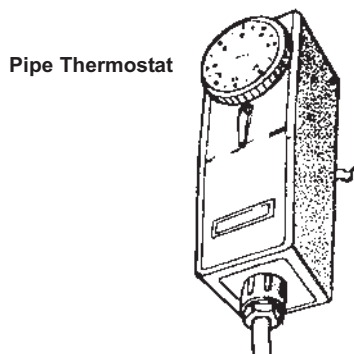


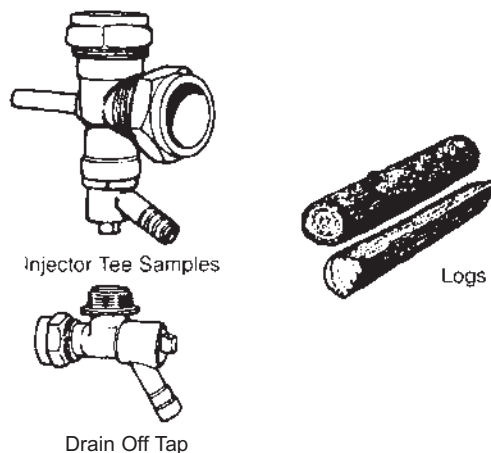
Fig.7

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.

Fig.8



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.

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.

DRAUGHT REQUIREMENTS

Remember a proper flue is necessary for the efficient operation of your solid fuel Cooker to provide a steady Draught of

- 0.06 INS. to 0.10 INS. W.G.
- 1.52 MM to 2.54 MM W.G.
- 0.15 M BARS to 2.5 M.BARS

Where a draught recorded is over 0.10 ins. : 2.54cm W.G. a draught stabiliser should be fitted.

IMPORTANT NOTES

Now that your Stanley solid fuel cooker is installed and no doubt you are looking forward to many comforts it will provide, we would like to give you some tips on how to get the best results from your cooker.

1. We would like if you could take some time to read the operating instructions/hints, which we are confident, will be of great benefit to you.
2. Do not burn fuel with a high moisture content, such as a damp peat or unseasoned timber. This will only result in a build up of tar in the cooker and in the chimney.

FUEL CALORIFIC VALUES - SOLID FUELS		
Anthracite 25-50mm	C.V.: 8.2kW/Kg	14,000 BTUs/lb
House Coal 25-75mm	C.V.: 7.2kW/Kg	12,000 BTUs/lb
Timber - Firebox size	C.V.: 5.0kW/Kg	8,600 BTUs/lb
Peat Briquettes	C.V.: 4.8kW/Kg	8,300 BTUs/lb
Bog Peat	C.V.: 3.4kW/Kg	6,000 BTUs/lb

3. Clean the flue-ways of the cooker every week and ensure that there are no blockages. Please refer to manual for instructions.
4. Before loading fresh fuel into the firebox, riddle fully to remove all ashes this will allow better and cleaner burning. See section Riddling, page 12.
5. Never allow a build up of ashes in the ash pan, as this will cause the grate to burn out prematurely.
6. Avoid slow burning of damp or unseasoned fuel as this will result in tarring flue ways and chimney i.e. peat or timber.
7. Allow adequate air ventilation to ensure plenty of air for combustion.
8. Do not burn rubbish/household plastic.
9. Do not leave ash-door open for long periods as this will over heat the unit causing unnecessary damage.
10. Clean the chimney at least twice a year.
11. When burning peat or timber, it will be helpful to burn a few fires of "Anthracite" which will help to dry and burn off tar and soot deposits. This will be helpful before cleaning.
12. Burning soft fuels such as timber and peat will stain the glass. Regular cleaning will prevent permanent staining.
13. Keep all combustible materials a safe distance away from unit, please consult manual for clearance to combustible table.
14. For safety reasons never leave children unaccompanied while stove/cooker is in use.
15. Avoid contact with unit when in use as cooker/stove reaches very high operating temperatures.

LIGHTING THE FIRE

1. Open the Fire Door and the Inner Ash Door.
2. Lower the Fire Fence.
3. Fully open all dampers and the Primary Air Inlet Valve.
4. Kindle with paper and sticks in the usual way.
5. Ignite by using a taper or rolled wad of paper inserted into the ashpan compartment and up through the grate.
6. Close the Inner Ash Door.
7. **Under no circumstances should any flammable liquid i.e. petrol, paraffin etc., be used to light the fire.**
8. When the fire is well established close the Direct Flue Damper fully and keep it closed.
9. Add fuel to the firebox as required and adjust primary air opening to suit the current requirements.

OPERATING THE COOKER

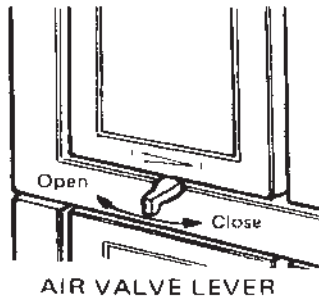


Fig.9

FUELLING

Using the recommended fuels, access is through the fire door. To fuel lift and tilt the Fire Fence outwards. **Note:** When burning timber logs the fire fence may be removed to simplify front loading, make sure that the logs are no longer than the recommended size so that the fire door can be fully closed.

When refuelling open the direct damper. After refuelling be sure to close the damper otherwise oven temperatures will drop and the fire box may overheat.

CONTROL

The air supply to the fire is controlled by the Air Valve Lever situated under the lower part of the fire door. Depending on the setting a high or low firing condition will be determined by the volume of air passing through at any one time.

DIRECT FLUE DAMPER

The direct damper as already advised must be kept closed at all times except when kindling a new fire or refuelling.

OVEN DAMPER

When using oven, operate damper in open position.

OVER-FIRING

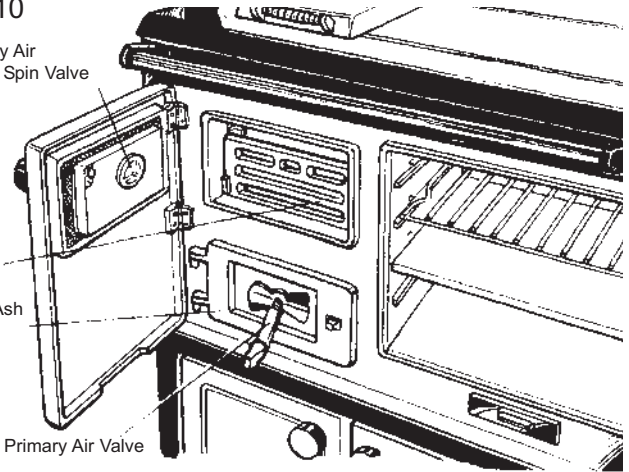
When using anthracite or coal avoid excessive firing conditions. High temperatures are unnecessary and can only do serious harm to the Cooker. The first indication that overheating is taking place will be the formation of Clinker (Melted Ash) in the firebox and this should be removed immediately otherwise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

Fig.10

Secondary Air
Fire Door Spin Valve

Fire
Fence
Inner Ash
Door

Primary Air Valve



FIRE DOOR SPIN VALVE

Heated secondary air enters the firebox through a spin valve in the FIRE DOOR back plate when the spin valve is open to assist combustion of smoke volatiles. Close when burning anthracite or other smokeless fuels.

A secondary flue damper position is provided which allows the damper to be partly opened to give better burning in marginal draught conditions.

THE HOT PLATE

For best results use heavy based, flat bottomed utensils. When cleaning your cooker ensure that the underside of the hotplate is also attended to as hard carbon and soot can build up here to such a degree that the surface of the hotplate is being insulated from the fire and this will, of course, drastically reduce efficiency

MAIN OVEN

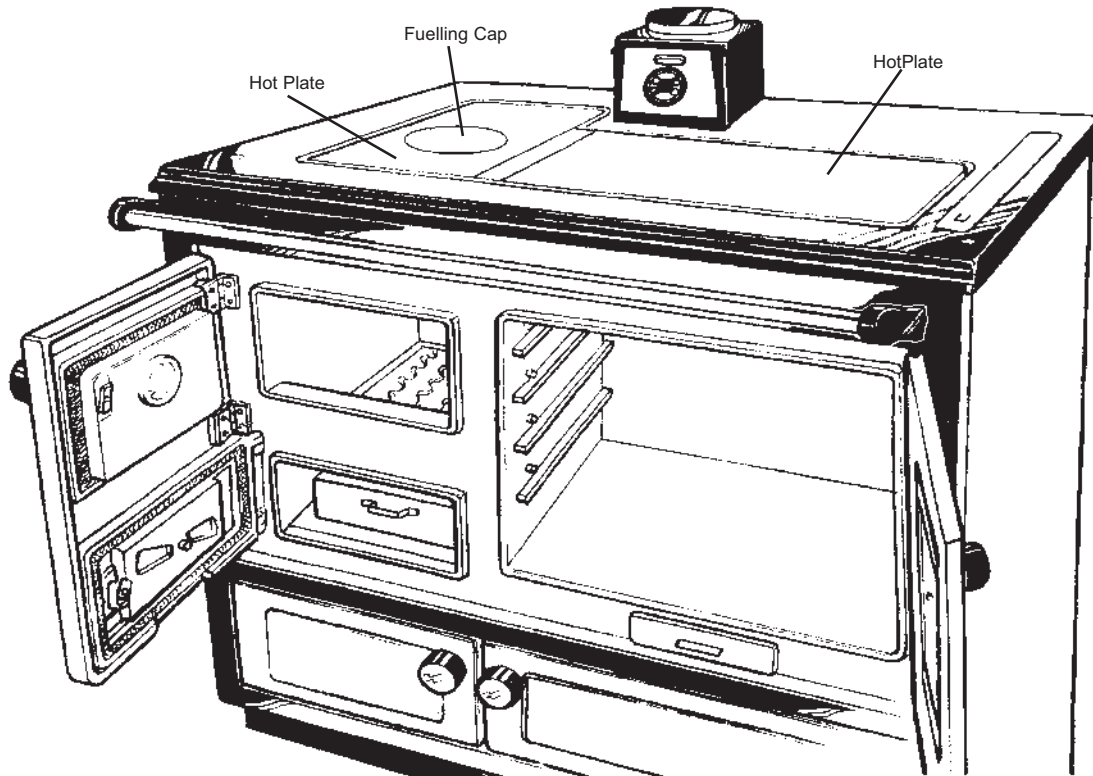
When baking or roasting, open the oven damper and Air Valve fully until the thermometer shows a temperature about 50°F (10°C) higher than that which is required. Then close the Air Valve to a point where the required temperature is sustained (a little practice will soon show how much adjustment is necessary). Much will also depend on the strength of the chimney draught. Remember the direct flue damper may 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.

WARMING OVEN

The bottom oven is used for keeping food warm and for warming plates.

OPERATING THE COOKER contd.

Fig.11



OVERNIGHT BURNING

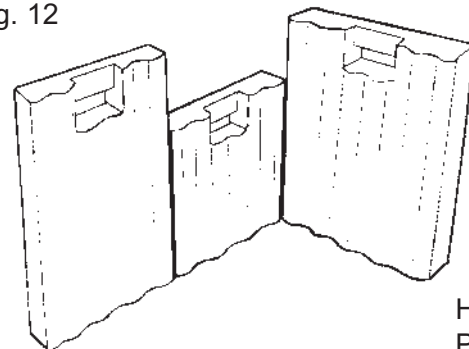
Open the Air Valve by a quarter and close the oven damper; riddle the fire and refuel. In the morning open the Air Valve and damper and riddle the fire; when it is again burning brightly, refuel. If it is found that the fire is completely burned out then new settings should be tried in respect of the Air Valve. On the other hand if the fire is out and the fuel unburned then the reverse should apply.

BOILER SUMMER CONDITIONS (Central Heating)

To obtain a reduction in boiler output during the summer the central heating model is supplied with a set of cast iron heat shield plates as standard equipment. Two of them are positioned on the hooks welded to the face of the boiler and one is placed between the top boiler tube and the boiler back and are easily positioned and removed. Maximum heat reduction is achieved by using all the plates provided. If, however, increased output is desired then plates can be removed progressively to the point where the required output is obtained.

These heat shield plates have no function other than to reduce the boiler output.

Fig. 12

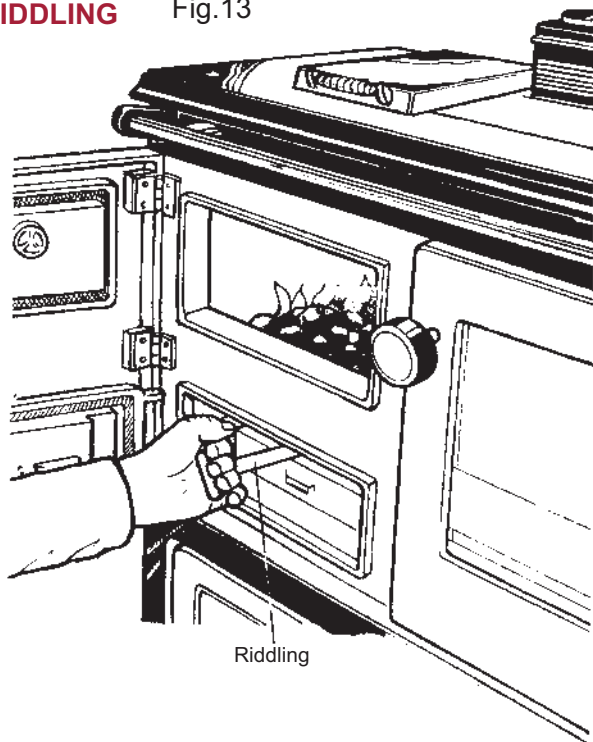


Heat Shield Plates

DOMESTIC BOILER UNIT

A normal fire will provide sufficient hot water to meet your needs. Increase the burning rate to heat oven up to the required temperature.

RIDDLING Fig.13



Open the fire door and direct damper to their fullest extent. Fit the riddling tool on to the spigot provided at the front of the fire bar and move the bar vigorously to and fro. In addition it is also recommended that the fire bed itself be thoroughly raked at regular intervals thus loosening up such debris as Clinker, Stones, etc., which are then easily removed.

NB: The Comeragh 50 has a plain Fire Bar and the Comeragh 50 De-Luxe has a rocking Fire Bar. The ashpan must be emptied as required 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.

COOKER FLUE CLEANING

Your Stanley Cooker should be cleaned out at least once a week although this may be extended to two weeks if smokeless fuel is used e.g. anthracite, phurnacite or similar manufactured fuels. The procedure is as follows: Remove all loose sections on top of the Cooker. Open the direct damper. Where a flue chamber is fitted in conjunction with a vertical flue pipe remove the cleaning door from the front of this fitting in order to obtain access.

All deposits from the flue pipe and the top of the oven may be brushed into the firebox and down the right hand side of the oven. **Deposit which has accumulated on the side of the oven must also be brushed downward and particular attention must be paid to the back flueway which runs from the top flue outlet down to the bottom left corner immediately underneath the oven.**

CLEANING Fig.14

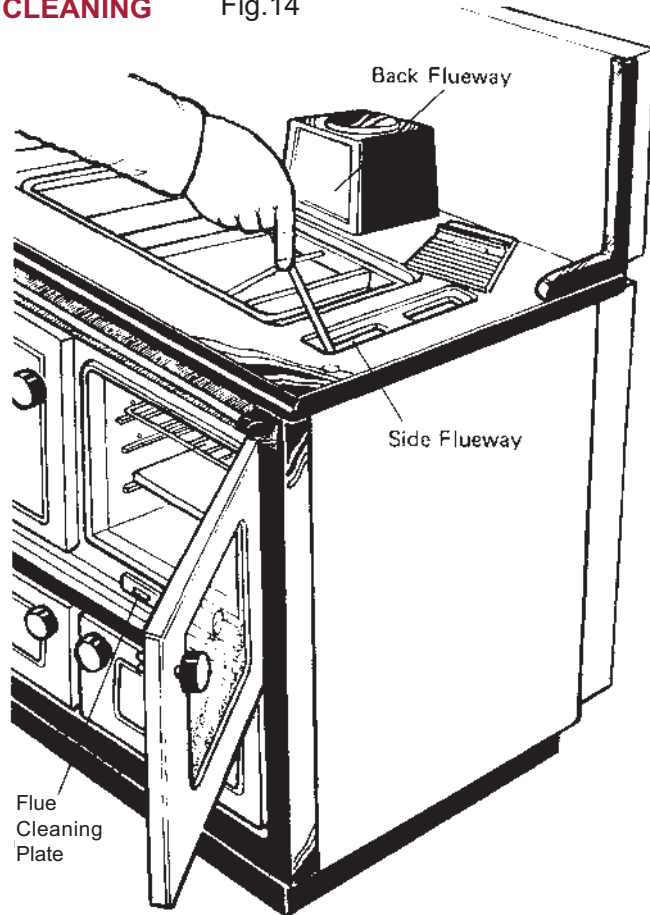
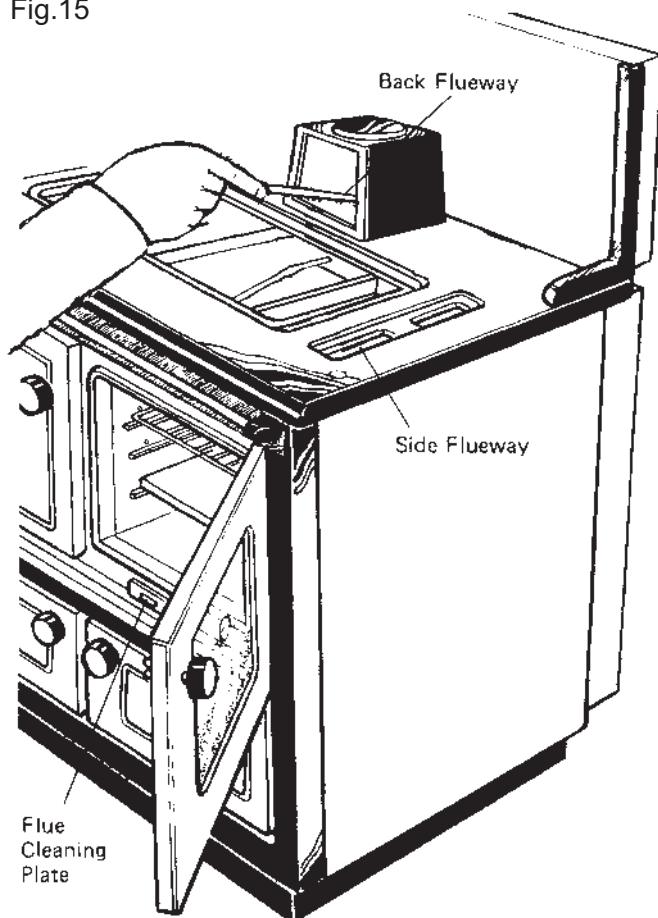


Fig.15



To remove the accumulated ash and soot take off the cleaning plate 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 - **this operation is essential otherwise the flow of hot gases will be obstructed and satisfactory oven temperatures will not be maintained**, apart from which such deposits may contribute to smoking. Replace all the loose parts which have been removed making sure that all cooking surfaces have been thoroughly cleaned on the underside.

IMPORTANT: BE CAREFUL OF THE HOT APPLIANCE.

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

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:-

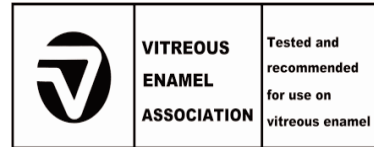
- 1. Open Doors and windows to ventilate the room and then leave the premises.**
- 2. Let the fire go out.**

ENAMEL CLEANING

Stanley cookers are 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. If milk, fruit juice or anything containing acid is spilt on the hob or down the cooker, be sure to wipe it immediately or the vitreous enamel may be permanently discoloured.
3. Keep a damp cloth handy while cooking, to wipe up any spills as they occur, so they do not harden and become more difficult to remove later.

4. If spills do become baked on a cream cleanser can be used. For stubborn deposits a soap impregnated pad can be carefully used on the vitreous enamel.
5. Use only products recommended by the Vitreous Enamel Association, these products carry the Vitramel label.



6. In the oven, spills and fat splashes are carbonised at high temperatures: occasionally brush out with a stiff brush. The shelves can be soaked and cleaned with a cream cleanser.
7. Both insulating covers should be raised and allowed to cool before cleaning the enamel with a soapy damp cloth. Use a wire brush to keep the cast iron hotplate clean.

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

Your new Stanley Cooker will give you every possible satisfaction in use and many years of service provided it is properly installed and maintained in accordance with our published instructions.

MILD STEEL

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.

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.

HOT PLATE

The hotplate may be cleaned using a small amount of paraffin 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.

FAULT FINDINGS

PROBLEM	CAUSE	REMEDY
1. Poor Chimney Draught	(a) Obstruction (b) Too Low (c) Too Wide (d) Crack in Wall (e) Shared by another unit	(a) Clear and Clean (b) Raise Height above Ridge (c) Fit Flue Liner 15 to 23cm (d) Repair Cracks (e) Cut off other unit
2. Excessive Chimney Draught	(a) High Chimney	(a) Fit Draught Stabiliser or Cowl
3. Down Draught	(a) High Trees (b) High Buildings (c) Low Chimney (d) Negative Pressure Zone	(a) Raise Chimney Height (b) Raise Chimney Height (c) Raise Chimney Height (d) Fit Cowl
4. Cooker Smoking	(a) Insufficient Primary Air (b) Chimney Choked (c) Side &/or Back Flue ways choked (d) Down Draught	(a) Provide Room Air Inlet (b) Clean Chimney (c) Clean Flueways (d) Raise Chimney Height
5. Hot Plate Not Heating	(a) Soot under hot plate (b) Fire too low (c) Utensils not flat	(a) Remove and clean (b) Build better fire (c) Use machined based utensils
6. Oven not heating	(a) Poor chimney draught (b) Flue ways blocked with soot (c) Damper open to Chimney	(a) Raise height or fit cowl (b) Clean out (c) Close damper
7. Radiators not heating (Central Heating)	(a) Pump not working (b) Air in radiators (c) Pipe system faulty (d) Excessive number of radiators (e) Radiator valves not adjusted	(a) Check and replace if defective (b) Vent radiators (c) Check pipe sizes and circuit (d) Turn off un-needed radiators (e) Adjust valves to give even flow
8. Domestic hot water not heating	(a) Cylinder too large (b) Flow pipe too small (c) Flow pipe crossed (d) Cylinder too far away (e) Hot water from boiler & reaching cylinder	(a) Lag cylinder or use smaller cylinder (b) Use 25mm bore pipe (c) Reverse flow pipe (d) Not more than 7.8m fully lagged (e) Adjust flow control valves or fit injector tee-central heating.
9. Intermittent Performance	(a) Cooker starved of primary air (b) Extraction fan in room (c) Cooker subjected to wind change (d) Dirty flueways (e) Poor fire (f) Uncontrolled burning	(a) Provide air inlet in room (b) Provide additional air inlet in room (c) Raise chimney or fit cowl (d) Clean flueways frequently (e) Burn more fuel (f) Repair or replace air valve in ash door or replace sealing rope
10. Domestic hot water rusty (central heating only)	(a) Leak in indirect cylinder coil (b) Incorrect cylinder fitted	(a) Replace cylinder (b) Check with installer

It is of the utmost importance to keep the flue pipe and chimney clear of deposits by regular sweeping of the chimney irrespective of whether the fuel used is classed as smokeless or not. All fuels give rise to soot or ash deposits and regular cleaning is essential for safe operation.

Blocked or partially obstructed flueways and chimneys will cause dangerous fumes to be emitted into the room, these may well be invisible if a smokeless fuel is burned.

COMERAGH SOLID FUEL COOKER INSTALLATION CHECK LIST

Tick

Flue System

1. Minimum Flue Height of 4.6 metres (15 feet).
2. Appliance should be connected to a minimum of 1.8 metres (6 feet) of 150mm (6") flue pipe with a horizontal run not exceeding 150mm (6").
3. Appliance should be connected to a chimney of less than 250mm (10") in diameter (otherwise the chimney must be lined with a 6" flue liner).
4. The chimney venting position must be above the main ridge of the roof or adjacent outside obstructions.
5. The chimney serving this appliance should not serve any other appliance.

Location

6. Clearance to combustible materials must be maintained as specified in the Clearance to Combustibles section.
7. If the cooker is located on a combustible surface, a floor protector must be used to cover the area underneath the heater, extending 18" from the front of the cooker and 8" from the back & sides.

Plumbing

8. Appliance must be connected to a gravity circuit using 1" ID flow & return piping.
9. The length of pipes from the cylinder to the cooker should not exceed 7.8 metres (25 1/2 feet).
10. A circulation pump should be fitted to the return pipe and controlled by a pipe stat fitted to the flow pipe of the gravity circuit to the cylinder.

Ventilation & Combustion Air Requirements

11. The room in which the appliance is located should have an air vent of adequate size to support correct combustion (see Ventilation & Combustion Air Requirement Section).

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