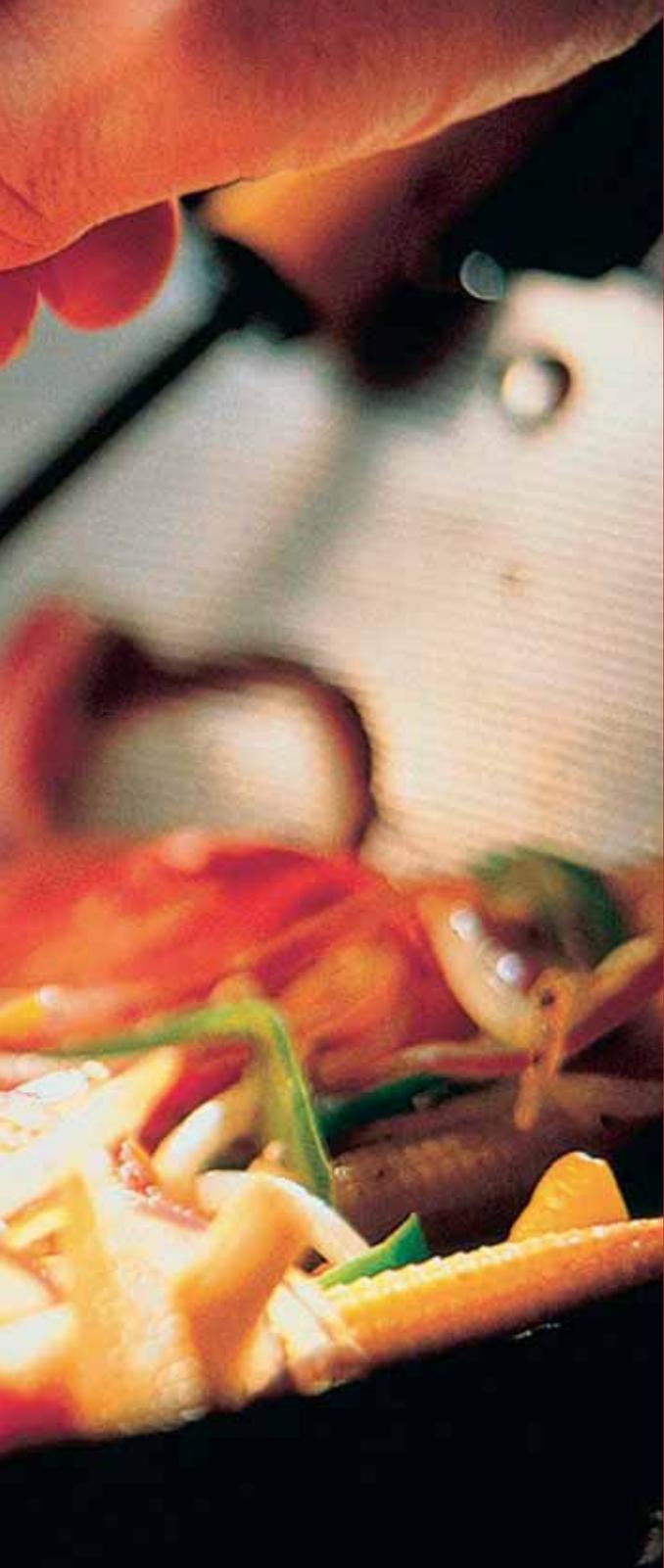




Oil Range Cookers





# A feast for the senses

Stanley range cookers are loved for their wonderful ability to seal in all the goodness and natural flavour of foods. Heat is radiated from all sides of the cast iron oven ensuring that food retains its moisture with brilliant juicy results.

The generous oven space of the Stanley provides for every table size and accommodates every occasion. The lower oven operates at half the temperature of the main oven so it's ideal for slow cooking dishes.

With double ovens and hotplates that offer a range of cooking temperatures from rapid boiling to a gentle simmer, our Stanley cookers perform every function you need to indulge your passion for good food.



1. Main oven
2. Hotplate and simmering plate
3. Browning and baking function
4. Simmering oven



“whatever your lifestyle, there’s a Stanley range for you.”



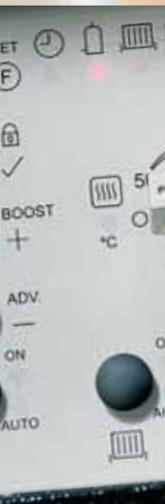


# Tailored to your lifestyle

At Stanley, we understand that your lifestyle is always changing. In today's busy modern home, style is as important as good cooking and economic heating.

Stanley's commitment to enduring performance and timeless designs ensure that whatever your lifestyle, there's a Stanley range for you.

- Thermostatic controls
- A large capacity in both main and warming ovens
- Freedom of kitchen design with fan flueing options for homes without a chimney
- Compatible with underfloor & zone control heating systems
- Choice of colours to suit every kitchen



# Brandon

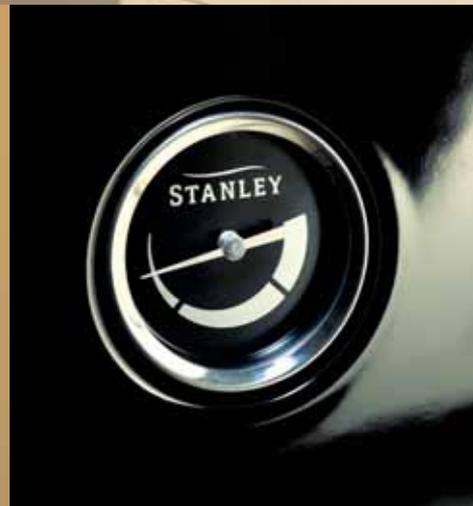
The Brandon is the ultimate range cooker for style and precision control. A beautifully designed statement at the heart of your kitchen combined with the majestic presence of Stanley mean the Brandon strikes the perfect chord between past and present.

Every detail of the Brandon has been tailored for today's busy family home. It heats up to 20 standard radiators and is also compatible with underfloor and zone control heating. Central heating, hot water and cooking are controlled individually for even more efficiency.

- Digital display and electronic controls including digital control and display of oven temperature<sup>1</sup>
- Automatic seven day programmer and countdown timer<sup>1</sup>
- Separate control of hot water<sup>2</sup>, central heating<sup>2</sup> and oven preheat to 150°C<sup>1</sup>
- Chrome hotplate covers as standard
- Simmer plate cover as standard

<sup>1</sup>Does not apply to cooker only or DHW model

<sup>2</sup>When connected to a motorised valve





Available in 4 classic enamel colours\*



Cream



Black



Claret



Mink

\* Print colours may not necessarily reflect the actual colour of the cooker. Drop into your local Stanley stockists to view precise colours

# Brandon Condensing

## The all-in-one cooking, heating and hot water system

The Brandon Condensing range cooker is an oil fired central heating range cooker complete with condensing technology that offers an improved heating efficiency of 92%.

Essentially, it's a cooker that's also a boiler - so not only does it cook your food; it warms your home and heats your water. Superior controllability with excellent eco-credentials makes this Brandon cooker truly exceptional.

Handcrafted from cast iron with a beautifully enamelled exterior, the Brandon fits easily into any style of kitchen, transforming it into a warm and welcoming space.

This range cooker has a commanding presence being larger in size than the existing Brandon. At 1000mm wide it fits into standard kitchen alcoves and at 910mm high it is level with most kitchen worktops.

### Features

Available in 80,000 BTU (23.4kW) boiler output

Heats up to 16 standard radiators

Condensing technology offers improved heating efficiencies of 92%

Two flueing options available:

- Balanced flue which must be installed against an external wall
- Conventional flue which can be used on external / internal walls

Oil fired boiler <sup>1</sup>

Integral cooker programmer

Must be connected to independent external controls for central heating and hot water

Fits a standard 1metre opening

### Colours available for the Brandon Condensing\*

1

2

3

1 Cream 2 Black 3 Claret

\*Print colours may not necessarily reflect the actual colour of range.  
Drop in to your local Stanley stockist for precise colours.

1. Must be connected to Condensing Flue Pipe - Same is available from WS through your local stockist.







# Comeragh

The robust Comeragh has a large capacity roasting oven at 51 litres with a lower warming oven and a substantial hotplate. The insulating cover ensures excellent heat retention, while the high output boiler efficiently heats your home and water.

## Features

- Hotplate with graded heating areas
- Insulating cover as standard
- Large capacity main oven (51 litres)
- Heats up to 8 radiators

## Accessories – optional extras

- Platerack and splashback
- Enamel cleaner
- Cast iron cookware

## Colours available for the Comeragh\*



1 Cream 2 Black 3 Mink

\*Print colours may not necessarily reflect the actual colour of range.  
Drop in to your local Stanley stockist for precise colours.

# Cooking with Stanley – frequently asked questions

## What can I cook in my Stanley?

A sustained, high power heat makes the Stanley perfect for all kinds of dishes such as casseroles, roasts, pizzas, stir-fries, steaks, lasagnes, grilled meat and vegetables and lots more.

## Do I need a separate cooking appliance?

No, however some Stanley range cooker owners have chosen to install a built-in oven or hob for occasional convenience cooking in the event their range cooker is turned off.

## How long does a Stanley hotplate and main oven take to heat up from cold to cooking temperatures?

The hotplates heat rapidly from cold in 10 minutes. The oven takes 25 minutes to reach 200°C.\*

## How many dishes can be used for cooking together on (a) the hot plate and (b) in the ovens?

(a) The Stanley hotplate is generous in size and will fit four average size pots at any one time with a smaller pot on the simmering plate.

(b) You can begin cooking a number of dishes in the main oven. After a time you can put the quicker cooking dishes in the lower oven to free the main oven for another dish. The amount of dishes that can be used for cooking in the oven or on the hotplate will vary depending on the size of the cookware.

## What is the cooling down time for the main oven?

The oven cools down at a rate of 2°C per minute at higher temperatures and 1°C per minute below 150°C.

## How long does it take for the cooker to become cold?

It can take up to four hours for a cooker to cool down completely. As cooling time is quite slow, dishes such as casseroles work out economically; after a very short time you can turn off the cooker and allow the food to continue cooking slowly for several hours.

## Is the lower oven only a warming oven?

The lower oven operates at half the temperature of the main oven in the Brandon and Alpha making it ideal for slow cooking dishes such as stews, casseroles and meringues.

## What is the advantage of the simmer plate?

The simmer plate is very useful for keeping vegetables, sauces, gravy etc. on a gentle simmer while completing the rest of the meal or carving roasts. Leaving a kettle of water on the simmer plate gives you a continuous supply of hot water. Make sure the kettle is always full. The Brandon's simmer plate features a stylish chrome cover.

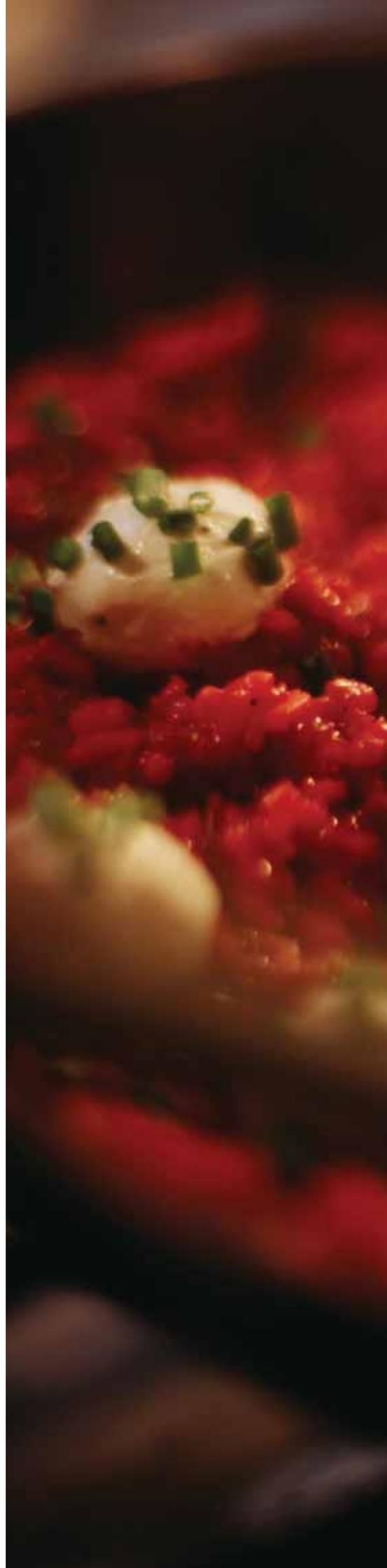
## How do you control the heat on the hotplate?

The heat set for the main oven determines the amount of heat generated on the hot plate. The temperature is graduated onto the hotplate. In the cooker only models, the hottest part is directly over the burner and gradually decreases towards the right. On the Brandon central heating model the hottest part is nearer the centre – directly above the cooker burner, again decreasing to the right.

## What are the benefits of using a Stanley cast iron oven to cook in?

The Stanley cast iron oven does not dry or shrink the food. Heat distribution is radiated from all sides ensuring the food retains its moisture. It allows you to cook foods that require different temperatures in the same oven. It is ideal for slow cooking while pizza and quiche bases can be crisped by cooking on the floor of the oven. The oven cooking smells are vented outside and condensation in the kitchen is reduced.

\*Central heating models only



# Looking after your range cooker

## Installation & Commissioning

For generations, Stanley range cookers have been renowned for their durability, superb efficiency and powerful performance. When it comes to ensuring your new range cooker's safe and efficient operation we recommend using a suitably qualified installer. For total peace of mind, we recommend having a site survey carried out before purchase.

Once your range cooker has been installed, contact our service department to arrange your free commissioning. **Your range cooker must be commissioned by a Stanley engineer in order to validate your warranty.**

## Servicing

In order to ensure the safe operation of your range cooker, we recommend that it is serviced once a year. All gas appliances should be checked regularly by a service engineer.

## Warranty

Waterford Stanley will replace free of charge, any working part that fails (under normal operating conditions) within 12 months of purchase. To validate your warranty, your range cooker must be commissioned by a Stanley engineer.

## Spare parts

Your local Stanley dealer will be pleased to supply spare parts and to provide any other information you require.

For any technical enquiries please call;  
 Republic of Ireland: 051 302 333  
 UK: 0845 688 9895  
 Northern Ireland: 028 8772 2195

# Flueing your Stanley range cooker

When installing your Stanley oil range cooker, we recommend using Stanley parts and Stanley approved flue systems only. For those homes without a chimney, a fan flue system is available.

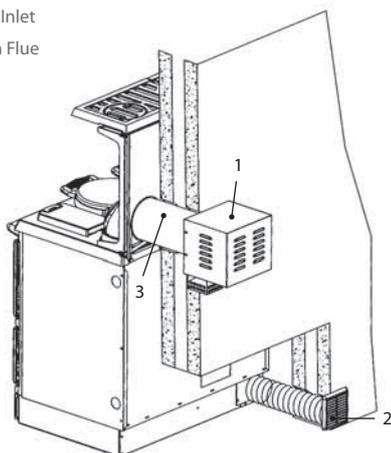
## Choosing the right fan flue.

A fan flue is the ideal solution for houses without a chimney as it allows you to flue through any suitable external wall. The correct model of fan flue depends on your chosen range cooker model.

Model	Variant	Fuel	Fan flue
Brandon	100 / 80 / 60	Oil	Brandon fan flue
Brandon	10 / cooker	Oil	Renovator fan flue
Comeragh	50	Oil	Renovator fan flue

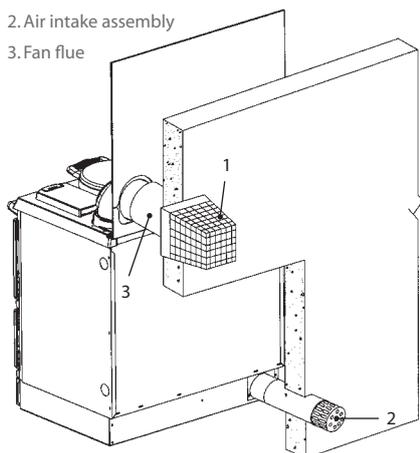
### Renovator fan flue

1. Fan Flue Casing
2. Air Inlet
3. Fan Flue

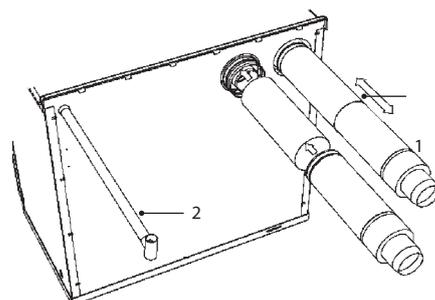


### Brandon fan flue

1. Safety cage
2. Air intake assembly
3. Fan flue



1. Telescopic flue pipes
2. Fan vent pipe



The Brandon Condensing Balanced Flue model is supplied with the balanced flue pipes for fitting. Through wall thickness up to 21", see above. Extension kits can be purchased for greater wall thickness if required.

# Choosing the right range cooker

	Brandon					Brandon Condensing	Comeragh 50
	100	80	60	10	DC		
<b>Functionality</b>							
Cooking	●	●	●	●	●	●	●
Domestic Hot Water (DHW)	●	●	●	●		●	●
Central Heating	●	●	●			●	●
<b>Ovens</b>							
Cast Iron Main Oven	●	●	●	●	●	●	●
Cast Iron Lower Oven	●	●	●	●	●	●	
<b>Controls</b>							
Digital Control	●	●	●			●	
Analogue Control				●			
Digital Programmer					●	●	
Thermostatic						●	●
<b>Flue System*</b>							
Conventional	●	●	●	●	●	●	●
Twin Walled	●	●	●	●	●		●
Fan Assisted	●	●	●	●	●		●
Balanced Flue						●	
<b>Central Heating Hot Water System</b>							
Fully Pumped Open	●	●	●	●		●	●
Fully Pumped Sealed	●	●	●			●	●
<b>Boiler Output</b>							
Btu / Hour	100K	80K	60K	10K	Cooker only	80K	47K
Kilowatts (kW)	29.3	23.4	17.6	2.9	n.a	23.4	14
Average number of radiators	20	16	12	n.a	n.a	16	8
<b>Weight</b>							
Metric (kgs)	385	380	380	355	355	395	274
Imperial (lbs)	850	838	838	782	782	869	604
<b>SAP (Efficiency) Ratings %</b>							
Oil	81.7	84.2	82.3	N/A	N/A	92	N/A

\*A balanced flue is included with your Brandon Condensing range cooker.

# Technical information

## Brandon

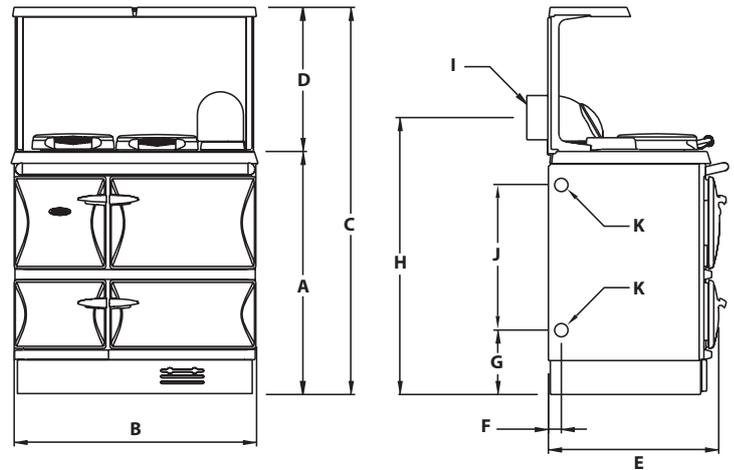
### Dimensions

Front view	A	B	C	D
Metric (mm)	920	920	1480	560
Imperial (inches)	36¼	36¼	58¼	22

Side view	E	F	G	H	I	J	K
Metric (mm)	640	45	250	1047	152	540	N/A
Imperial (inches)	25¼	1¾	9⅞	41¼	6	21¼	1*

\*BSP female

Boiler dimensions F, G & J apply to central heating models only

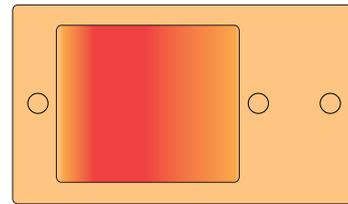


### Hotplate & oven dimensions

Feature	Metric (mm)			Imperial (inches)		
	width	height	depth	width	height	depth
Hotplate	550		323	21⅝		12¾
Roasting oven	390	310	406	15⅜	12¼	16
Simmering oven	390	220	406	15⅜	8¾	16

### Hotplate temperature zones

Different parts of the hot plate operate at different temperatures, giving you access to a range of cooking heats at any one time.

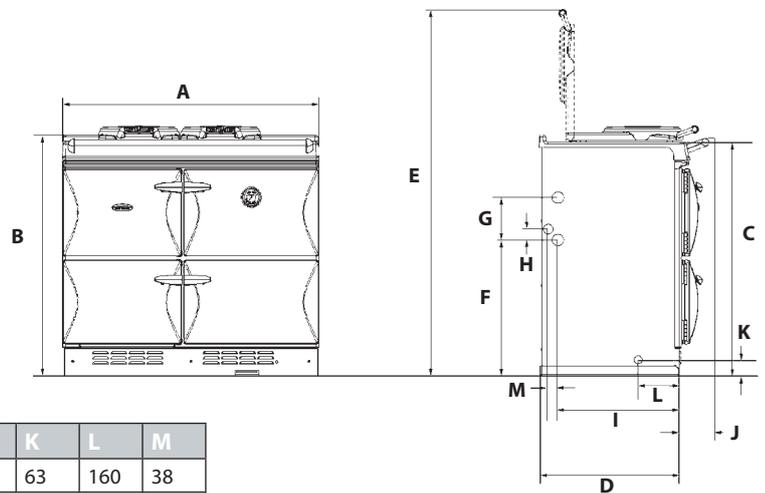


## Brandon Condensing

### Dimensions

Front view	A	B
Metric (mm)	995	940
Imperial (inches)	39⅞	37

Side view	C	D	E	F	G	H	I	J	K	L	M
Metric (mm)	920	543	1428	529	164	42	470	110	63	160	38
Imperial (inches)	36⅞	21⅞	56⅞	20⅞	6½	1⅞	18½	4⅓	2½	6⅓	1½

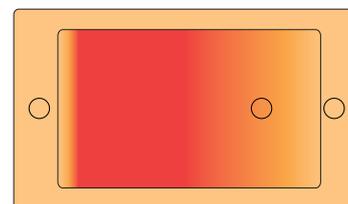


### Hotplate & oven dimensions

Feature	Metric (mm)			Imperial (inches)		
	width	height	depth	width	height	depth
Hotplate	600		354	23⅝		14
Main oven	370	310	410	14½	12¼	16⅞
Lower oven	370	224	410	14½	8⅞	16⅞

### Hotplate temperature zones

Different parts of the hot plate operate at different temperatures, giving you access to a range of cooking heats at any one time.



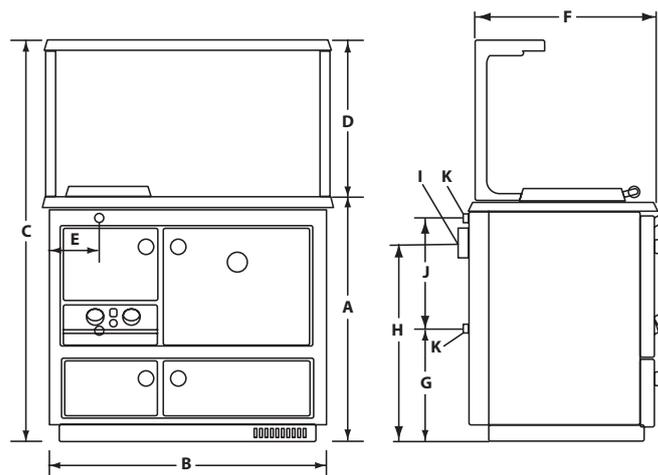
## Comeragh

### Dimensions

Front view	A	B	C	D	E
Metric (mm)	920	889	1480	560	70
Imperial (inches)	36¼	35	58¼	22	2¾

Side view	F	G	H	I	J	K
Metric (mm)	568	508	734	127	365	N/A
Imperial (inches)	22⅝	20	28⅞	5	14⅜	1*

\*BSP female

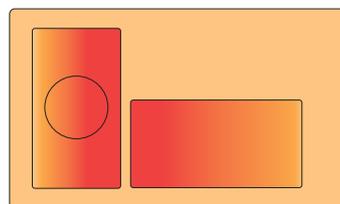


### Hotplate & oven dimensions

Feature	Metric (mm)			Imperial (inches)		
	width	height	depth	width	height	depth
Hotplate	268	-	252	10½	-	9⅞
Simmering Plate	390	-	246	15⅜	-	9⅝
Roasting oven	400	324	396	15¾	12¾	15⅝
Simmering Oven	390	290	440	15⅜	11⅜	17⅝

### Hotplate temperature zones

Different parts of the hot plate operate at different temperatures, giving you access to a range of cooking heats at any one time.



### Choosing from the Waterford Stanley Range

Advanced engineering complements the elegant styling of Stanley stoves to give you ultimate performance, efficiency and durability. Your home is unique and your lifestyle demands flexibility. Stanley stoves offer you a large range of sizes, colours and fuel types so that you can choose the right one to suit your home.

See the entire range at [www.waterfordstanley.com](http://www.waterfordstanley.com)



### The Stanley Supreme Deluxe

The Supreme is the perfect solution for those who love the distinctive character and superior cooking results of a Stanley cast iron range but without the hassle of installation. With state of the art specifications, the Supreme can be fitted into your kitchen without flues or fuss. The impressive functions of this cooker is ideal for those who are passionate about cooking. Combining versatility and ease of use with professional level specifications, the Supreme is available in an all electric or dual fuel models in sizes 110cm and 90cm. This cooker combines a slow oven (available on the 110cm model only), two large ovens and a high speed ceramic grill with a ceramic or gas hob, both of which include no less than five cooking zones.



### The Reginald Boiler Stove

The Reginald is a boiler stove that delivers unrivalled levels of efficiency, power and heating control. It can heat up to 12 radiators along with a comfortable 4kW heat output to your room. This stove has outside air capability to comply with new building regulations. The Reginald has an amazing 75% efficiency rating giving you more heat for less fuel all year round.

For more information on all Stanley products visit [www.waterfordstanley.com](http://www.waterfordstanley.com)



**Stanley range cookers are approved by the following:**

OFTEC's codes of practice set standards for the industry, and are followed by its members and registered technicians.



**Waterford Stanley Ltd.,**  
Waterford Industrial Estate,  
Waterford.

**Republic of Ireland**  
General number: 051 302300  
Sales: 051 302302  
Service: 051 302333  
Locall: 1850 302502  
Fax: 051 302315

**Northern Ireland**  
Sales: 028 87722195

**U.K.**  
Sales: 01 978 290865  
Service: 0845 688 9895  
Order faxline: 01 978 290878

[www.waterfordstanley.com](http://www.waterfordstanley.com)

**AGA RANGEmaster**  
Group plc

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€2