Dartry Solid Fuel Cooker

To ensure safety, satisfaction and maximum service, **this Cooker should be installed by a suitably qualified and competent person.** The provision of a Central Heating facility, requires that the hot water systems involved, conform fully to good plumbing practice and established standards.

INSTALLATION AND OPERATING INSTRUCTIONS

TABLE OF CONTENTS

STANLEY SOLID FUEL COOKER WARRANTY

CONDITIONS OF WARRANTY

Your Stanley Solid Fuel Cooker is guaranteed against any part that fails (under normal operating conditions) within twelve months from the date of installation of the appliance. If the unit is not installed within six months of date of purchase, the warranty will commence six months from the date of purchase. The warranty is given only to the original consumer/purchaser only and is non-transferable. The appliance must be installed by a suitable qualified person and installed as per the requirements of the manual. Failure to comply with the installation requirements will void your warranty. Waterford Stanley reserve the right to replace any part due to manufacturing defect that fails within the warranty period under the terms of the warranty. The unit must be used for normal domestic purposes only and in accordance with manufacturer's operation instructions.

LIMITS OF LIABILITY

The warranty does not cover:

* Special, incidental or consequential damages, injury to persons or Property, or any other consequential loss.
* Any issue with caused by negligence, misuse, abuse or circumstances beyond Waterford Stanley's control.
* Any issue with wear and tear, modification, alteration, or servicing by anyone other than an authorized service engineer.
* Installation and operational related problems such as draught related issues external to the cooker, inadequate venting or ventilation, excessive flue offsets, negative air pressure caused by insufficient burning of improper fuel.
* Damage caused to the unit while in transit.
* Enamel discolouration due to over firing, enamel damage caused by impact, damage to baffles caused by over firing and fading of surface finish on casting.
* Stress fractures on bricks.
* Rust on cast iron parts unless reported prior to unit being installed.
* Aesthetic damage, rust & missing parts on units purchased off display.

Note: Adequate clearance must be maintained around the appliance to ensure the ease of part removal in the possible event of their damage/failure. Waterford Stanley are not responsible for any costs incurred in the removal of items installed in the vicinity of the appliance that have to be moved to facilitate a part replacement.

All warranty claims must be reported to the Waterford Stanley Service Department and must be submitted with the product serial number (located in the ashpit compartment), date of purchase, proof of purchase (if requested) and details of the specific nature of the problem.

INSTALLATION CHECK LIST

Flue System

	Tick √
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.	☐
3. Any horizontal flue run should not exceed 150mm (6”)	☐
4. All flue pipework passing through walls must be sleeved & adequately insulated in line with current Building Regulations.	☐
5. Appliance should be connected to a chimney of less than 200mm (8”) in diameter (otherwise the chimney must be lined with a 6” flue liner).	☐
6. The chimney/ flue termination must be located in accordance with building regulations part J.	☐
7. The chimney serving this appliance should not serve any other appliance.	☐
8. Access should be provided to the chimney serving the appliance to allow for cleaning. (This can be done through the stove).	☐
9. It is a requirement by Building Regulations to have a carbon monoxide alarm fitted to any room with a solid fuel appliance.	☐

Location

10. Clearance to combustible materials must be adhered to as described in the Clearance to Combustible section.	☐
11. 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

12. Appliance must be connected to a gravity circuit using 1” ID flow & return piping.	☐
13. The length of pipes from the cylinder to the cooker should not exceed 7.8 metres ($25^1/_2$ feet).	☐
14. 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

15. 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 for specific details).	☐
16. The cooker must not be installed in the same room as an extractor fan.	☐

IMPORTANT OPERATION / MAINTENANCE NOTES

Now that your Stanley Cooker is installed and no doubt you are looking forward to the 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

3. **IMPORTANT:** The first few fires should be relatively small to permit the refractory to set properly and season the cooker. During these firings it is recommended to ventilate the room as an unpleasant (not toxic) odour may be emitted as the seals are completing curement.
4. **Inspect the flue-ways of the cooker weekly and ensure that there are no blockages. Check flue ways before lighting especially after a shut down period. Please see chimney cleaning section.**
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 timber as this will result in tarring flue ways and chimney.
7. Allow adequate air ventilation to ensure plenty of air for combustion.
8. Do not burn rubbish/household plastic.
9. Clean the chimney at least twice a year.
10. Regular cleaning of the oven glass will prevent permanent staining. Clean with soapy water when cool.
11. Keep all combustible materials a safe distance away from unit, please see section for clearances to combustibles.
12. Never use aerosol spray near the appliance when it is in operation.
13. For safety reasons never leave children or the elderly unaccompanied while cooker is in use. Use a fire guard.
14. Avoid contact with the appliance when in use as the cooker reaches very high operating temperatures.
15. This appliance should be regularly maintained by a competent service engineer.

OPERATING INSTRUCTIONS

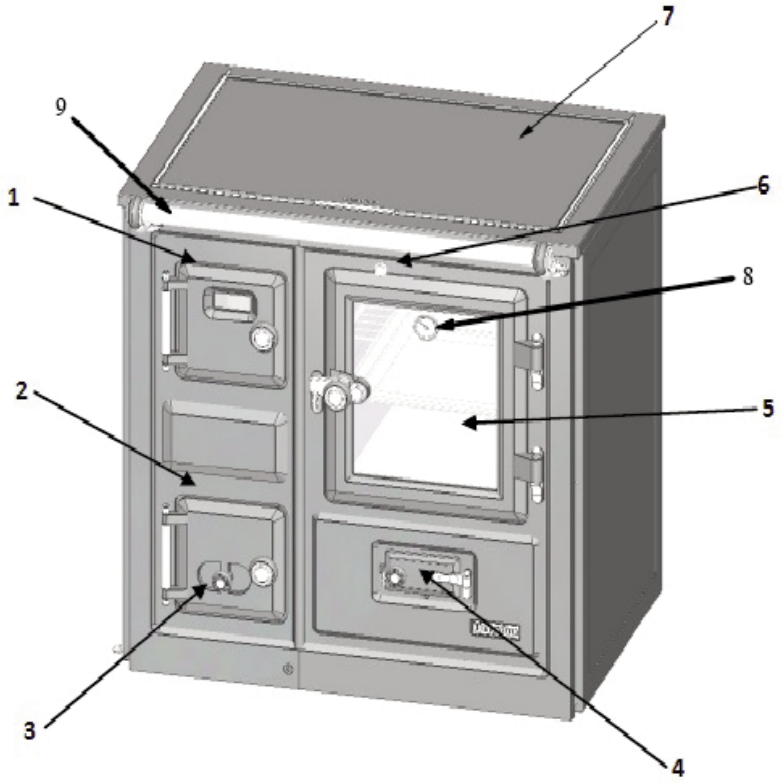
This cooker has been manufactured and supplied in compliance with the Health & Safety at Work Act 1974 section 6. We have taken every reasonable care that this product is designed and constructed to be safe and without risk to health when properly installed and used. This cooker is tested and approved prior to despatch.

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.

Notice: Any alteration that is not approved by Waterford Stanley may render the warranty void and can effect your statutory rights.

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.

SCHEMATIC



1. Fire Door
2. Ash Door
3. Primary Air Control
4. Cleaning Door
5. Glass Oven Door
6. Chimney Damper Lever
7. Ceramic Glass Hob
8. Oven Thermometer
9. Towel Rail

CONTROL OF SUBSTANCES

This cooker may contain some of the materials indicated below. It is the users/installers responsibility to ensure his/her personal protection when handling the pertinent items:- fire cement, fuel beds, artificial fuels. When handling use disposable gloves. Glues and sealants - exercise caution. If they are liquid use face mask and disposable gloves. Glass yarn or rope, mineral wool, rock wool, insulation pads, ceramic fibre, coal dust may be harmful if inhaled. They may also irritate the skin, eyes, nose and throat. Use disposable gloves, face mask and eye protection. Wash other exposed parts after handling. When disposing of the rubbish reduce dust with water and wrap them securely.

SUMMER OPERATION

(i.e. when Central heating is not in use).

The fire-box of this cooker can be modified to reduce the boiler output while cooking. Therefore if cooking is carried out during the summer months, then adequate dissipation of the heat produced must be allowed for in your central heating circuit to ensure that the hot water within the circuit does not boil.

INSTALLATION

When installing, operating and maintaining your Dartry Cooker, 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 and your insurance representative to determine what regulations are in force. Save these instructions for future reference.

Please note that it is a legal requirement under England & Wales Building Regulations that the installation of the stove is either carried out under Local Authority Building Control approval or is installed by a Competent Person registered with a Government approved Competent Persons Scheme. HETAS Ltd operate such a scheme and a listing of their Registered Competent Persons can be found on their website at www.hetas.co.uk.

Special care must be taken when installing the cooker such that the requirements of the Health & Safety at Work Act are met.

"IMPORTANT WARNING"

This cooker must not be installed into a chimney that serves any other heating appliance.

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.

Please refer to the current standards, BS EN 15287-1:2007 Design, Installation and Commissioning of chimneys. BS EN 14336:2004: Heating Systems in Buildings. Installation & Commissioning of Water Based Heating Systems. BS EN 12828: 2003; Heating Systems in Buildings. Design of Water Based Heating Systems. BS EN 12831: 2003; Heating Systems in Buildings. method for calculation of the design heat load.

Your Dartry Cooker is supplied with the following items:

- Poker
- Scraper
- Grate Operating Tool

ELECTRICAL CONNECTIONS

The installation of any electrical services during the installation of this cooker must be carried out by a registered competent electrician and in accordance with the requirements of the latest issue of BS 7671.

FLUES

Flues should be vertical wherever possible and where a bend is necessary, it should not make an angle of more than 45^{o} with the vertical. Horizontal flue runs should be avoided in order to minimise flue resistance and to make sweeping easier it is recommended to use 2 x 45^{o} bends rather than a 90^{o} bend.

ALL FLUE CONNECTIONS MUST BE THOROUGHLY SEALED. Blocked chimneys are dangerous, use only recommended fuels, keep chimneys and flue ways clear; read the operating instructions.

CHIMNEY

Do not connect to a chimney serving another appliance.

The chimney should have a cross sectional area of at least 176 sq. cm (28 sq. ins) or an inner diameter of 150mm to 200mm. (6" - 8"). (See Fig. 1).

A flue that has proved to be unsatisfactory, particularly with regard to down draught should not be used for venting this appliance until it has been examined and any faults corrected. An existing masonry chimney should be inspected and if necessary repaired by a competent mason or relined using an approved lining system.

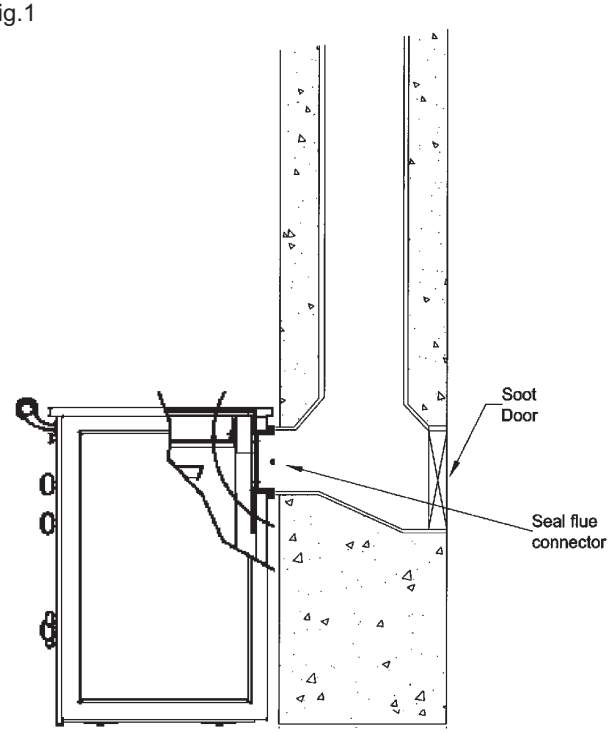
The cooker must be connected to a chimney with a minimum continuous draught of 0.06 w.g. Poor draught conditions will result in poor performance.

All register plates, restricter plates, damper etc., which could obstruct the flue at a future date should be removed before connecting this appliance.

If connecting to an existing chimney with a flue diameter of more that 10" it is recommend to line the flue using a suitable stainless steel flue liner.

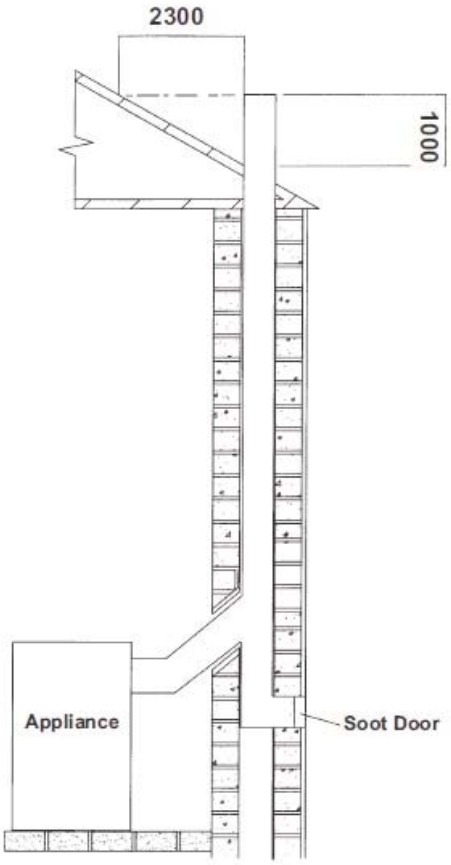
Where a masonry chimney is not available a proprietary type of 6"/150mm - twin wall, fully insulated pipe may be used. The pipe must terminate at a point not lower than the main ridge of adjacent outside obstructions. With such installation, access to the chimney must be provided for cleaning purposes.

Fig.1



A chimney / flue termination must be located to minimise wind effects, a basic guide is that the distance from the termination to the roof should be at least 2300mm when measured horizontally and at least 1000mm when measured vertically, (see Fig.2). In circumstances where there are adjoining buildings/ structures/ roof openings there are additional requirements, please refer to building regulations part J.

Fig.2

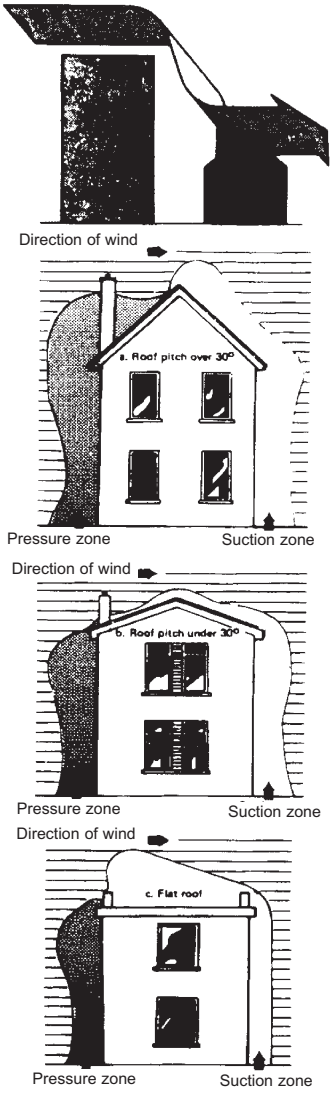


DOWN DRAUGHTS

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 low pressure over the terminal.

A suitable terminal or cowl will usually effectively combat direct down blow but no cowl is likely to prevent down draught due to a low pressure zone. (See Fig.3).

Fig.3



VENTILATION & COMBUSTION AIR REQUIREMENTS

It is imperative that there is sufficient air supply to the cooker in order to support correct combustion. The air supply to this appliance must comply with current Building Regulations. The minimum effective air requirement for this appliance is 83.6cm^2. This increases to 128.7cm^2 where a flue draught stabiliser is fitted. If another appliance is fitted in an adjacent room it will be necessary to calculate an additional air supply.

Note:
There must not be an extractor fan fitted in the same room as the cooker as this can cause the cooker to emit smoke and fumes into the room.

All materials used in the manufacture of air vents should be such that the vent is dimensionally stable, corrosion resistant, and no provision for closure. The effective free area of any vent should be ascertained before installation. The effect of any grills 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 and B.S. 8303: Part 1 from any part of any flue terminal. These air vents must also be satisfactorily fire proofed as per Building Regulations and B.S. 8303: Part 1.

Air vents in internal walls should not communicate with bedrooms, 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 unob-structed for the appliance in use. If there is an extraction fan fitted in adjacent rooms where this appliance is fitted, additional air vents may be required to alleviate the possibility of spillage of products of combustion from the appliance/flue while the fan is in operation. Refer to B.S. 8303 Part 1.

Where such an 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.

Especially Airtight Properties:-
If the cooker is being fitted in a property where the design air permeability is less than 5m^3 / (h.m^2) (normally newer properties built from 2006), then a permanent ventilation must be fitted to provide 550mm^2 of ventilation for each kW of rated output. If a draught stabiliser is also fitted then the requirement is 850mm^2 per kW of rated output.

LOCATION

When choosing a location for this appliance you must have:

(a) Sufficient room for the installation (see Clearances to Combustibles), a satisfactory flue (see Chimney), and an adequate air supply for correct combustion and operation.

(b) Adequate space for maintenance and air circulation. - **Any decorative materials (e.g. tiles) should be fitted so that they do not interfere with the removal/movement of top or sides of the cooker.**

(c) Check that the chimney is clean and clear of obstructions. Cracked brickwork and leaking joints should be made good.

HEARTH CONSTRUCTION

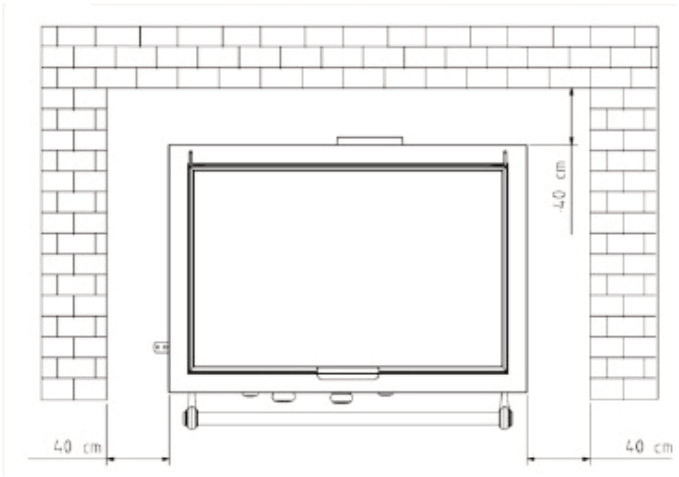
The hearth should be strong enough to support total weight of cooker. When a properly constructed hearth is not available we recommend that the Cooker be placed on a slab of foamed concrete 7.5 cm (3”) or a slab of other insulating material. This hearth must extend at least 45 cm (18”) to the front and 20 cm (8”) to each side.

CLEARANCE TO COMBUSTIBLES

The Cooker should not be installed at zero clearance to combustible materials. The minimum clearance to combustibles required is as follows:

From the Sides	400mm
From the Back	400mm
Combustible Front	900mm
Combustible Top	900mm

Fig.4

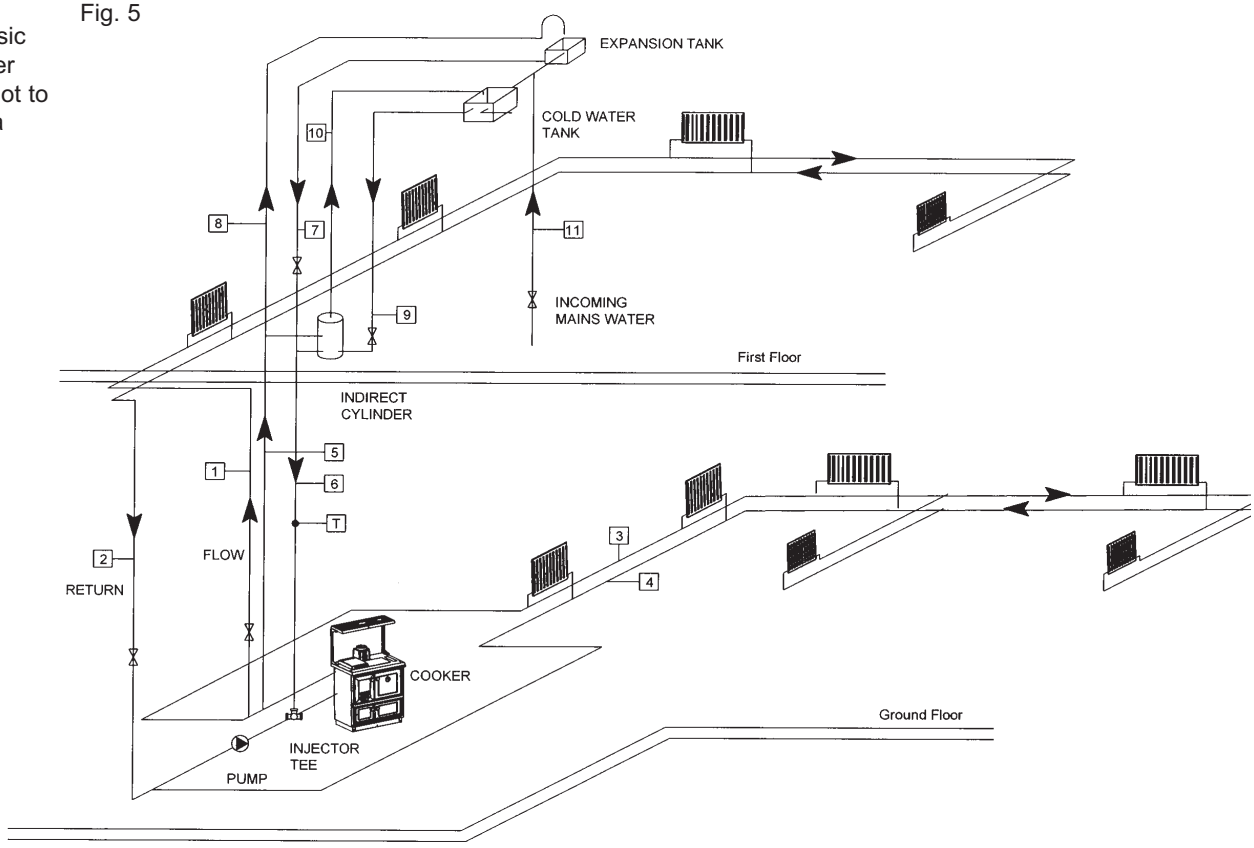


PLUMBING

		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	COLD FEED-HEAT SYSTEM
CYLINDER HEATING CIRCUIT		4	PUMPED RETURN EX	10	OPEN VENT-HEAT SYSTEM
		5	GRAVITY FLOW TO CYLINDER	11	COLD FEED TO CYLINDER
		6	GRAVITY RETURN EX	12	HOT WATER VENT
	FIRST FLOOR			13	MAINS WATER
				T	THERMOSTAT
				⋈	ISOLATING VALVES

This diagram illustrates the basic principals of water systems and is not to be regarded as a working drawing.

Fig. 5



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.

REGULATIONS

The plumbing must be in accordance with all relevant regulations and practices. It 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.

GRAVITY CIRCUIT

The gravity circuit consists of the domestic hot water tank of 135 - 180 litres indirect cylinder, fixed in an upright position, recommended for hot water storage and it should be connected to the boiler by 25mm (1") ID flow and return piping. The pipes should not exceed 7.8m (25'6") each in length and anything in excess of 4.6m (15ft.) 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. For safety's sake do not have any valves on this circuit.

INJECTOR TEE

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. (See fig. 6).

WATER CIRCUIT TEMPERATURE

The return water temperature should be maintained at not less than 40ºC 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 to 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.

PIPE THERMOSTAT

Another advantage of fitting a pipe thermostat on the gravity return is that priority will always be given to the domestic hot water supply.

CIRCULATING PUMP

It is recommended that the selected pump be of a proprietary type and manufacture, and be adequate to give the required temperature differential between the flow and return. The pump should be able to meet the requirements of the system design and be fitted in a readily accessible position. It may be positioned either on the boiler section flow or the return, depending on the system design.

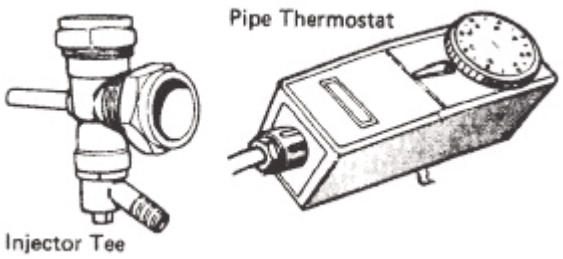
Isolating valves (preferably of the keyless type) must be fitted to the inlet and outlet of the circulating pump to facilitate service and replacement of the pump without draining the system.

Pipework not forming part of the useful heating surface should be insulated to help prevent heat loss and possible freezing, particularly where pipes are run through roof spaces and ventilated underfloor spaces. Cisterns situated in areas which may be exposed to freezing conditions should also be insulated.

Draining taps must be located in accessible positions which permit the draining of the whole system, including the appliance and hot water storage vessel. Draining taps should be at least 1/2in. (12.5mm) BSP nominal size and be in accordance with BS 2879.

The appliance boiler section should be connected to a cistern water supply, subject to a maximum head of 18.25m (60ft).

Fig. 6



The heating system must be designed (and adjusted if necessary) to give a temperature differential across the boiler at full output of 10º - 14ºC (18º - 35ºF). The use of horizontal pipe runs should be avoided wherever possible in order to prevent the collection of air in the system. If horizontal runs are unavoidable the pipes should rise upwards in the direction away from the appliance.

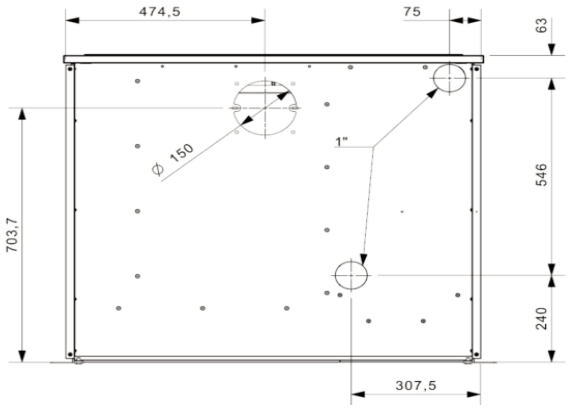
INHIBITORS

We strongly recommend the use of corrosion inhibitors and anti-freeze solution in the system. Use only quantities specified by the inhibitor manufacturer. Add inhibitor only after flushing when finally re-filling the system. Refer to BS 7953.

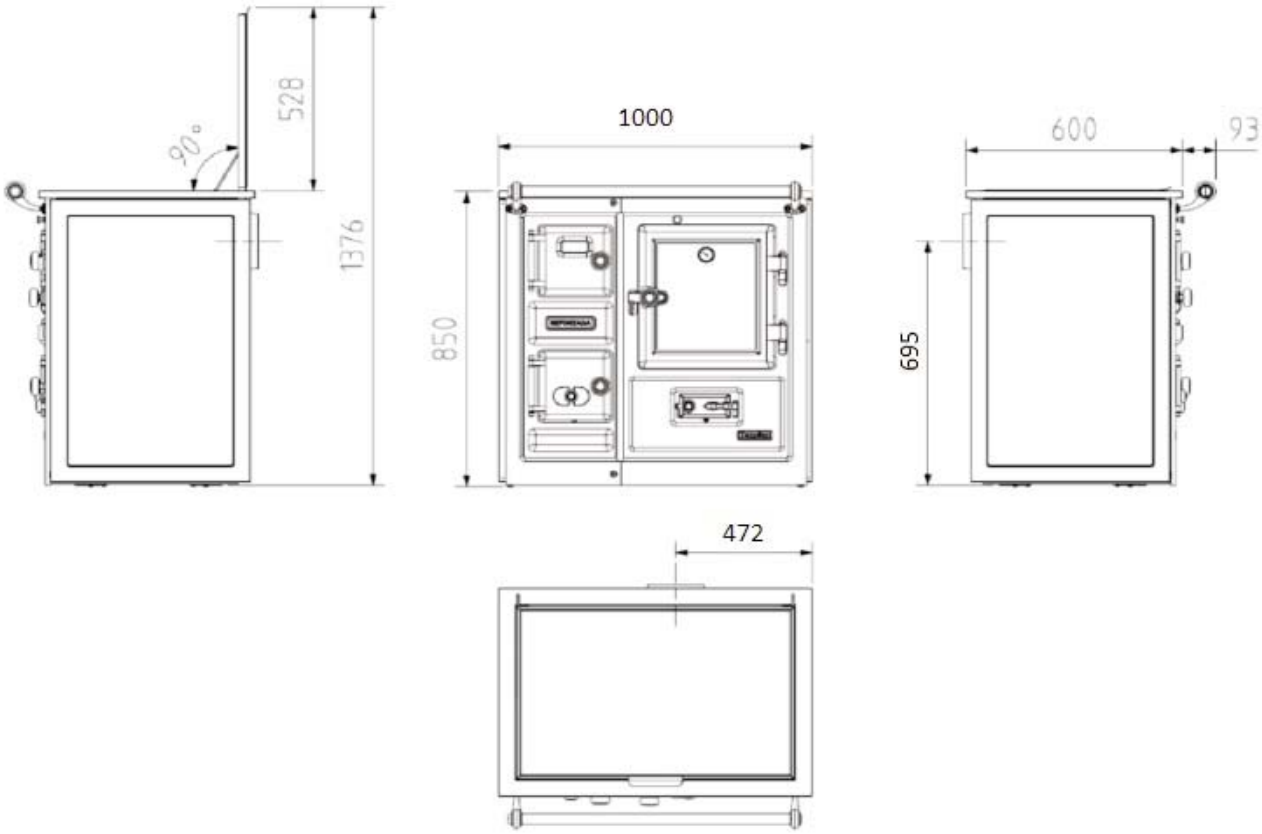
FLUE & WATER PIPE LOCATIONS

Flue outlet to suit 152mm (6”) internal diameter flue pipe. Water outlets 25mm (1”) B.S.P - The cooker is supplied with two adaptor fittings which allows for the connection to a 1” BSP Pipe as shown in Fig 7.

Fig.7



SPECIFICATION



Note: Dimensions stated above may be subject to a slight +/- variation

FEATURE	METRIC
HOT PLATE	940 x 500
OVEN	450W x 425H x 460D
FIREBOX	245W x 170H x 430D
ASHBOX	180W x 175H x 480D
FUEL CAPACITY	0.018Cu. METERS
LOG SIZE	400mm LONG

TECHNICAL DATA

COOKER OUTPUT: AT

GROSS OUTPUT per hour 20.2 kW = 69,000 BTU's

NET TO WATER per hour 15.7 kW = 53,500 BTU's

NET TO ROOM per hour 4.5 kW = 15,500 BTU's

EFFICIENCY: 76.5%

CO at 13% O_2: 0.15%

COOKER WEIGHT: Net: 218Kgs

COMMISSION AND HANDOVER

On completion of the installation allow a suitable period of time for any fire cement and mortar to dry out, when a small fire may be lit and checked to ensure the smoke and fumes are taken from the cooker up the chimney and emitted safely to the atmosphere. **Do not run at full output for at least 24 hours.**

Ensure that the operating instructions for the cooker are left with the customer. Ensure to advise the customer on the correct use of the appliance with the fuels likely to be used on the cooker and warn them to use only the recommended fuels for the cooker.

Advise the user what to do should smoke or fumes be emitted from the stove. The customer should be warned to use a fireguard to BS 8423:2010 in the presence of children, aged and/or infirm persons.

OPERATION

Check that all dampers and catches are operating correctly and ensure that all flue connections are thoroughly sealed.

AIR CONTROLS

The stove has two damper controls:

1. The primary air is controlled using the damper located on the ashpit door. Turn clockwise to open and anticlockwise to close (see Fig 8).
2. The chimney damper is located behind the towel rail. Pull out to open and push in to close (see Fig 9).

Fig.8

RECOMMENDED FUELS

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

This appliance has been tested using seasoned wood logs. Other fuels are commercially available and may give similar results. Wood logs up to 400mm long are suitable. All fuels should be stored under cover and kept as dry as possible prior to use.

Do not use fuels with a Petro-coke ingredient as this may cause the grate to overheat, causing damage. Reduced outputs will result when fuels of lower calorific values are used. Never use gasoline or gasoline type lantern fuel, kerosene, charcoal lighter fluid or similar liquids to start or freshen up a fire in this heater. Keep all such liquid well away from the heater at all times.

OPERATE THE COOKER ONLY WITH THE FUELLING DOOR & ASHPIT DOOR CLOSED.

LIGHTING

Before lighting the cooker check with the installer that the installation work and commissioning checks described in the installation instructions have been carried out correctly and that the chimney has been swept clean, is sound and free from any obstructions. As part of the cooker's commissioning and handover the installer should have demonstrated how to operate correctly.

Fig.9

LIGHTING THE FIRE

1. Open firedoor and open the primary air inlet by turning the primary air lever clockwise.
2. Open the chimney damper by pulling it out.
3. Cover the grate with crumpled pieces of paper and lay 10-12 pieces of kindling on top of the paper towards the back of the firebox.
4. Ignite and close the fire door.
5. When the kindling is well alight open the fire door and add more kindling of a larger size to sustain the fire.
6. Close the fire door.
7. When a hot fire bed is established add the normal fuel.
8. When well lighted, adjust the controls to give the required heat output.

For optimium boiler output, the chimney damper should be kept open and should only be closed when changing to oven mode which will allow the heat to be diverted to the oven. The chimney damper must not be closed until the fire has been established.

REFUELLING

When refuelling ensure the chimney damper is open and fully open the primary air control in order to help eliminate smoking. Afterwards be sure to reset the levers to the desired settings. Never pack fuel tightly or fill the firebox to capacity. A lower level fire is more effective particularly in regard to water heating efficiency. The maximum fuel level is up to the bottom of the firebox door and rising upwards at a 30^{o} angle towards the back of the firebox.

CONDENSATION

If the appliance is run for extended periods on a low fire, especially when burning wood or peat the fire can cool down to such an extent that vapour in the flue gases may condense. This will make the inside of the flue damp so that the soot sticks to the flue and the tarry mixture formed may drip down into the appliance. It is always a good idea to run at a high rate whenever possible, because it is so easy to light, a lot of people, especially in the Summer, run the appliance for just a few hours with a strong roaring fire. The appliance is then allowed to die until the hot water is used up and then is relit. From the appliance and flue point of view, this is a better technique than running a low fire continually.

DE-ASHING

The cooker is supplied with a poker that allows for the fire to be riddled through the fire door prior to refuelling the cooker.

DISPOSAL OF ASHES

Your cooker is provided with a steel ashpan. This ashpan should be emptied every day.

If ashes are allowed to build to grate level you could damage the grate mechanism by overheating. We recommend that you remove ashes after you have riddled the fire before lighting the appliance.

Ashes should be placed in a metal or other non-combustible container with a tight fitting lid. The closed container of ashes should be placed on a non-combustible material, pending final disposal. If ashes are buried in soil, or otherwise dumped they should be retained in the closed container until they are thoroughly cooled. Open the ashdoor and remove the ashpan , see Fig. 10. Close the ashdoor. When the ash is disposed of replace the ashpan.

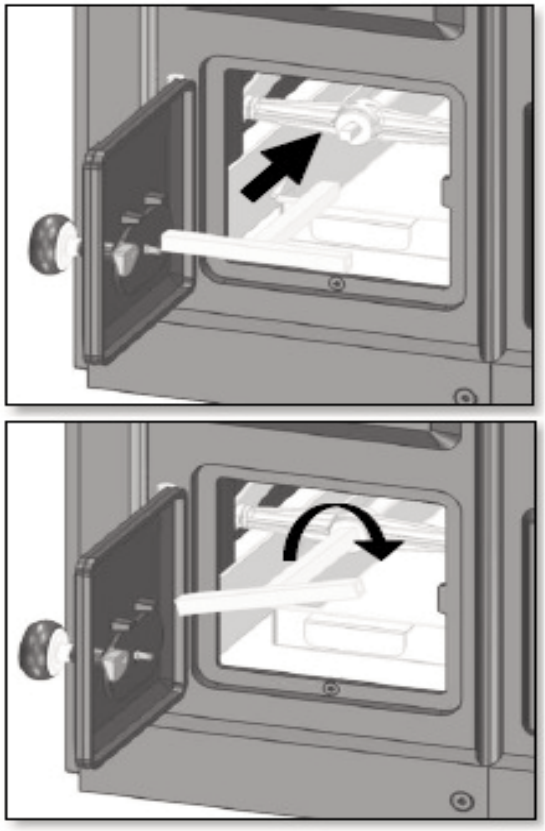
REMEMBER COAL GASES ARE TOXIC

Fig.10

SUMMER OPERATION

To obtain a reduction in output from the boiler during the summer period, the height of grate can be adjusted. To adjust same, open the ashpit door and engage the operating tool onto the adjustor connection (see Fig 11). Turn the tool clockwise to increase the grate height and anticlockwise to descrease the height.

Fig.11



COOKING UTENSILS

For best cooking results use heavy based, flat bottomed utensils.

USE OF OVENS

When baking or roasting, close the chimney damper and open the primary air control fully until the thermometer shows a temperature about 50°F higher than that which is required. Then close the primary air control to a point where the required temperature is sustained (a little practice will soon show how much adjustment is necessary). Much will depend on the strength of the chimney draught.

USE OF HOTPLATE

It is possible to use either the ceramic top or the machined ground hotplate underneath for cooking/boiling. For maximum power, the machined ground hotplate should be used and it is temperature graded, the left hand side over the firebox being the hottest and the right hand side is suitable for simmering. To access the machined ground hotplate:

1. Lift the ceramic top using the front handle until it is in the fully back position.
2. Release the support bracket from the inner LH edge of the ceramic hob (see Fig 12), pull the bracket forward and engage it in the locating clip on the cooker hob (see Fig 13).
3. Reverse steps 1 & 2 to reposition the ceramic top in the down position.

Fig.12

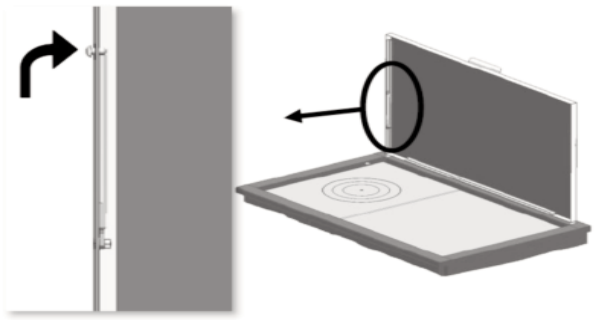
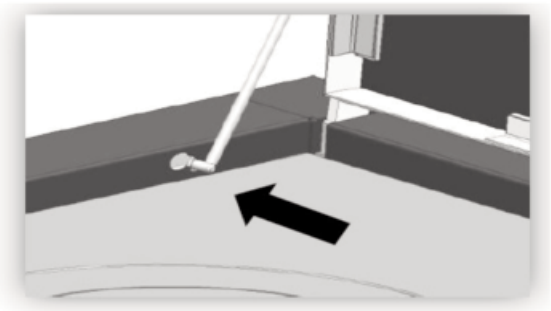


Fig.13



REGULAR MAINTENANCE

It is recommended that the flue pathways in the cooker are cleaned on a weekly basis (or less depending on the soot build-up created by the fuel being used) . To access the chimney pathways, use the following procedure:

1. Place the ceramic hob in the upright position as described previously.
2. Remove the hotplate ring from the centre of the LH hotplate which will allow the LH & RH hotplates to be removed (see Fig 14).
3. Clean all soot/debris from the underside of the hotplates and on the top surface of the oven casting.
4. Brush down the flue pathways to the RHS of the Oven.
5. Remove the chimney damper by lifting it upwards (see Fig 15) and brush all soot/debris down into the flue pathways underneath the oven. Refit the chimney damper.
6. Remove the cleaning door from the front panel underneath the oven door and remove all soot/debris for the flue pathway under the oven using the scraper tool provided (see Fig 16).
7. Refit the cleaning door, hotplates and resposition the ceramic hob.

CHIMNEY CLEANING

The chimney should be cleaned twice annually or if the cooker is not used for a prolonged period during the summer period, it should be cleaned prior to commencement of usage. The chimney can be cleaned through the cooker through the chimney damper depending on the flue configuration and the flue liner should be cleaned in accordance with manufacturer's instructions. Always use a brush with plastic bristles that is the correct size to reach all areas of the flue.

Fig.14

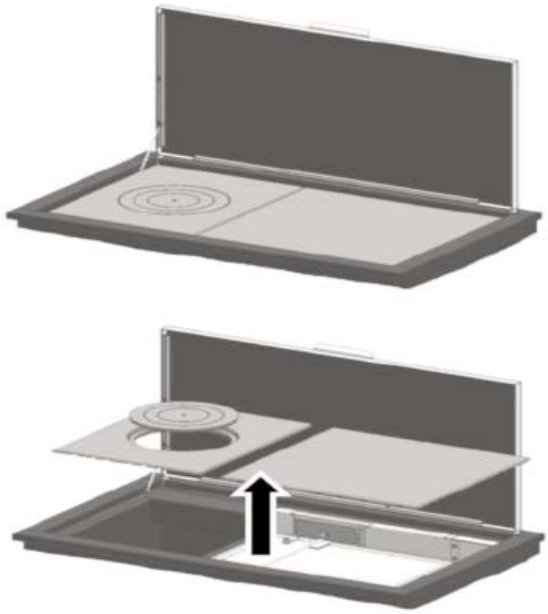


Fig.15

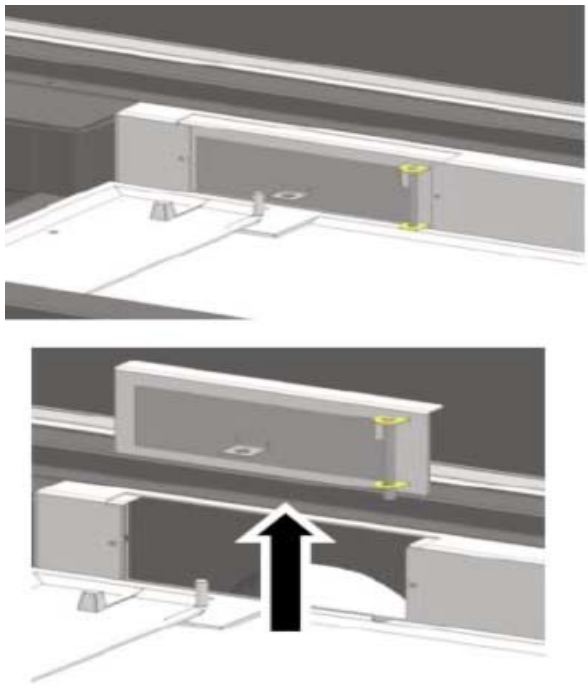


Fig.16

CLEANING

ALL CLEANING MUST BE DONE WHEN THE APPLIANCE IS COLD.

Enamel Surfaces

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.

A detailed list of the approved cleaners can be found on their website www.vea.org.uk/enamel-care/

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

Machined Hotplate

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

Ceramic Hob

NEVER CLEAN THE UNDERSIDE OF THE GLASS ON THE CERAMIC HOB.

On a regular basis, apply a small dab of ceramic cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cream onto the cooking surface. As a final step, wipe the cooking surface with a clean, dry paper towel.

For stubborn deposits or burnt on spills, a single edged razor scrapper can be used to remove the excess of the burned on substance.

Oven

Wipe daily using a damp cloth and hot water. Avoid using any chemical product that could damage the enamel finish on the cooker.

PROLONGED PERIODS OF NON USE

If the cooker is to be left unused for a prolonged period of time then it should be given a thorough clean to remove ash and unburned fuel residues. To enable a good flow of air through the appliance to reduce condensation and subsequent damage, leave the air controls fully open.

It is important that the flue connection, any appliance baffles or throat plates and the chimney are swept prior to lighting up after a prolonged shutdown period.

WARNING NOTE:

Properly installed, operated and maintained this cooker will not emit fumes into the dwelling. Occasional fumes from the de-ashing and re-fuelling may occur. However, persistent fume emission is potentially dangerous and must not be tolerated. If fume emission does persist, then the following immediate action should be taken:

(a) Open doors and windows to ventilate room.

(b) Let the fire out or eject and safely dispose of fuel from the cooker.

(c) Check for flue or chimney blockage and clean if required.

(d) Do not attempt to relight the fire until the cause of the fume emission has been identified and corrected. If necessary seek expert advice.

The most common cause of fume emission is flueway or chimney blockage. For your own safety these must be kept clean at all times.

FIRE SAFETY

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

1. Do not over fire the cooker.
2. Over-firing will also damage painted or enamel finish.
3. Install a smoke detector in the room.
4. A conveniently located class A fire extinguisher to contend with small fires resulting from burning embers.
5. A practical evacuation plan.
6. A plan to deal with a chimney fire as follows:-
   (a) Notify the fire department.
   (b) Prepare occupants for immediate evacuation.
   (c) Close all openings into the cooker.
   (d) While awaiting the fire department watch for ignition to adjacent combustibles from over-heated flue pipe or from embers or sparks from the chimney.

CO ALARM

The fitting of CO Alarms in the same room as the appliance is a compulsory requirement under current Building Regulations. For ROI an additional CO Alarm must be fitted either inside each bedroom or within 5 metres of the bedroom door, refer to Building Regulations Part J. 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:-

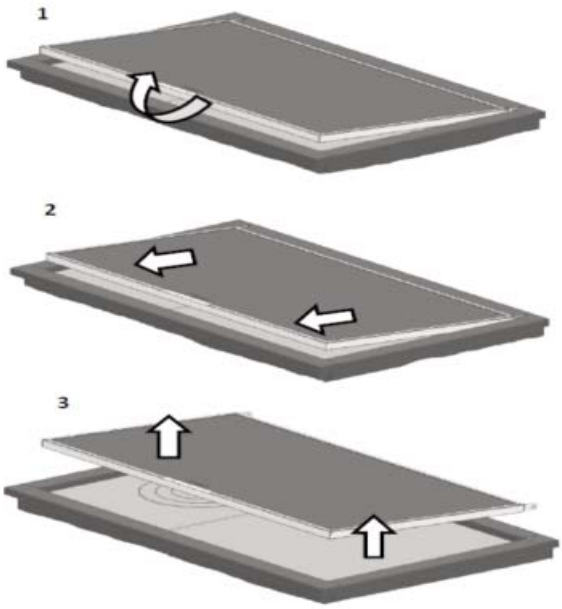
If the CO Alarm sounds unexpectedly:-

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

CERAMIC HOB REMOVAL

The ceramic hob can be removed from the appliance by lifting the front of the hob up at a slight angle to allow the hob to be pulled forward and released from the rear fixing points (see Fig 17).

Fig.17



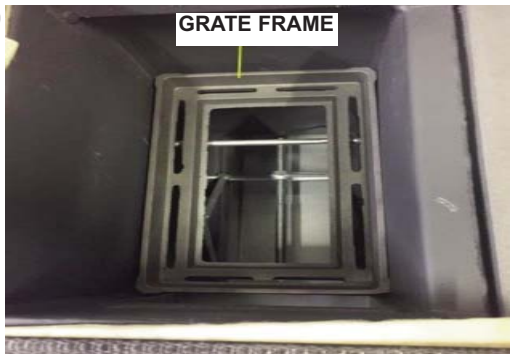
GRATE REMOVAL

Remove the grate from the grate holder by lifting from underneath and remove through the firebox door opening.

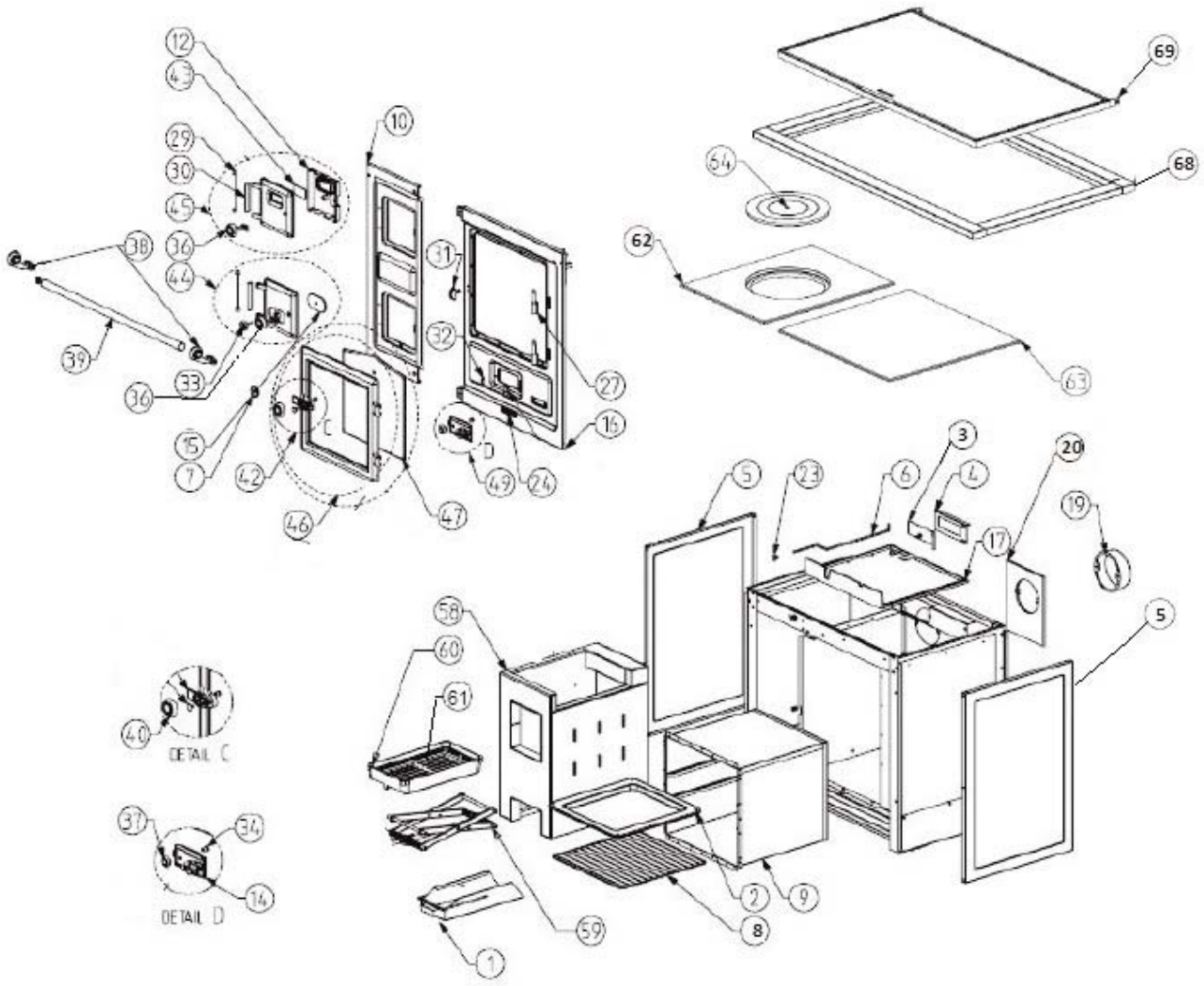
To remove the grate frame, remove the machined hotplate as described in the Regular Maintenance Section and lift the grate frame up through the top of the cooker.

Fig.18

Fig.19



EXPLODED VIEW



NO.	BOM CODE	DESCRIPTION
1	7137018	ASHPAN
2	7139018	OVEN TRAY
3	9913898	CHIMNEY DAMPER
4	9917208	CHIMNEY DAMPER HOUSING
5	9913933	SIDE PANEL - BLACK
6	9913925	CHIMNEY DAMPER ROD
7	7527040	OVEN THERMOMETER
8	7189040	OVEN SHELF
9	9904695	OVEN ASSEMBLY
10	9917221	LH FRONT CASTING - BLACK
12	9905507	FIRE DOOR PROTECTION PLATE
14	9900816	CLEANING DOOR HINGE
15	9905475	PRIMARY AIR LEVER
16	7399210	RH FRONT CASTING - BLACK
17	9917210	OVEN PROTECTION CASTING
19	7505180	FLUE SPIGOT
20	9913938	FLUE SPIGOT PLATE
23	9900767	CHIMNEY DAMPER PLATE
24	V00912AXX	STANLEY BADGE
27	9900814	OVEN DOOR HINGE
29	9900792	FIREDOOR/ASHDOOR HINGE FIXING
30	7399095	FIRE DOOR/ASH DOOR HINGE

NO.	BOM CODE	DESCRIPTION
31	9900870	OVEN DOOR CATCH
32	9900872	CLEANING DOOR CATCH
33	7399126	PRIMARY AIR LEVER KNOB
34	9900953	CLEANING DOOR HINGE FIXING
36	9900710	FIRE DOOR/ASH DOOR KNOB
37	9900708	CLEANING DOOR KNOB
38	9900724	TOWEL RAIL BRACKET
39	7399075	TOWEL RAIL
40	7399045	OVEN DOOR KNOB
42	9900908	OVEN DOOR KNOB ASSEMBLY
43	7399370	FIRE DOOR GLASS
44	7399395	ASH DOOOR ASSEMBLY - BLACK
45	7399292	FIRE DOOR ASSEMBLY - BLACK
47	9917213	OVEN DOOR GLASS
48	9917218	OVEN DOOR ASSEMBLY - BLACK
49	7399035	CLEANING DOOR ASSEMBLY - BLACK
58	7137031	BOILER
59	7137026	GRATE HEIGHT ADJUSTER
60	7137025	GRATE FRAME
61	7507030	GRATE
62/63/64	9917330	HOTPLATE ASSEMBLY
68	9920476	TOP FRAME
69	9920479	CERAMIC TOP

Supplied by
Waterford Stanley Ltd.,
Unit 401-403, IDA Industrial Estate, Cork Road,
Waterford, Ireland.
Tel: (051) 302300 Fax (051) 302315