



Classic Range Cooker

OIL

Instructions for Installation and Servicing

For use in Great Britain & Ireland

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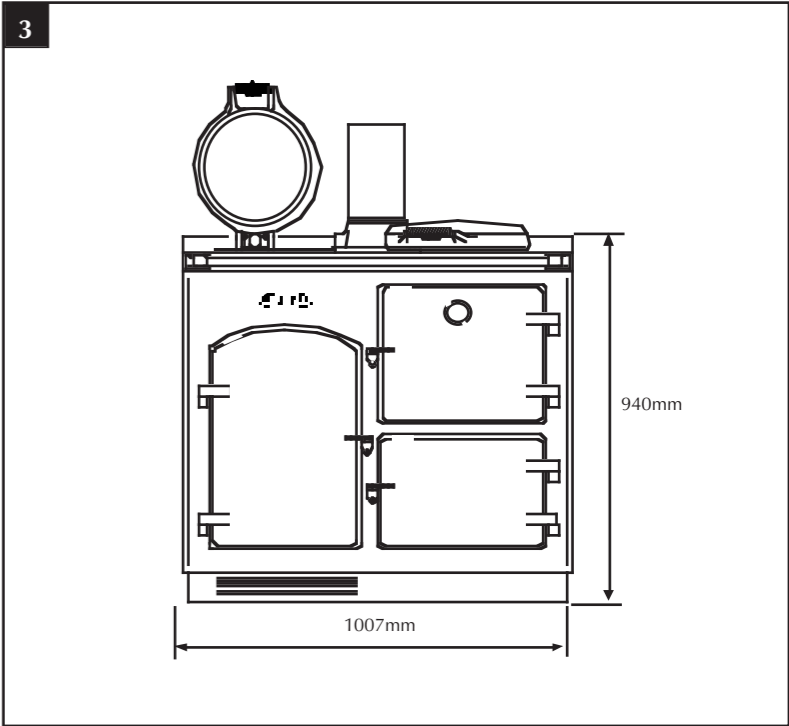
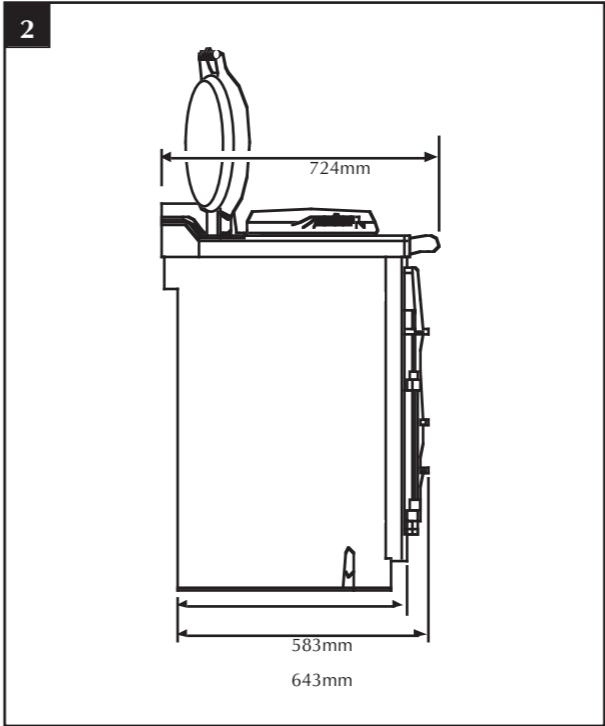
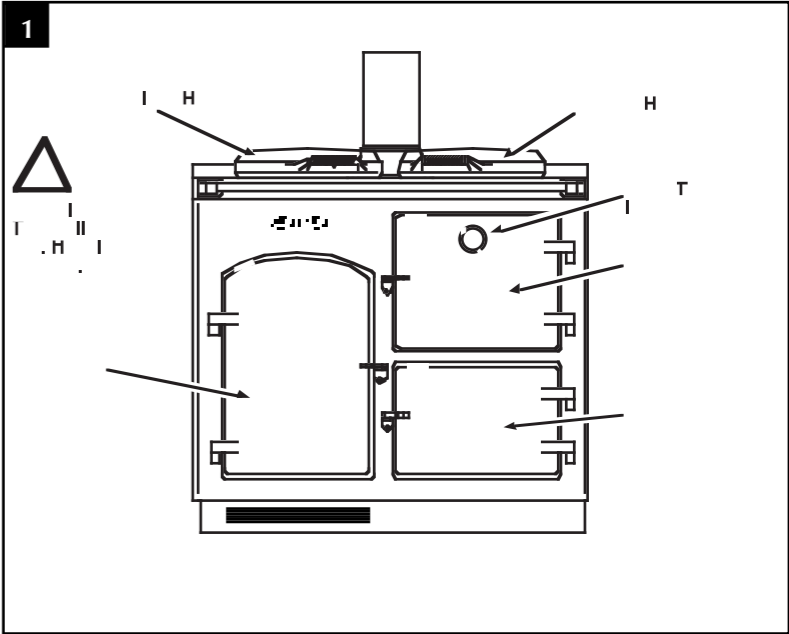
IMPORTANT

This appliance must be installed and commissioned by an experienced oil heating engineer.

TECHNICAL SPECIFICATION

TECHNICAL DATA:

Burner Specification	Don 8" Natural Draught Vaporising Type
Appliance Type/Fuel	Oil Fired Kerosene to BS2869 1988 Class 2
Country of Origin	United Kingdom
Oil Flow Rates	Low – 4ml/min. High – 10ml/min.
Flue Draught	Min. 0.02" wg (0.5mm wg) Max. 0.04" wg (1.0mm wg)
Heat Input	Low – 2.55kw (8.721 Btu/hr) High – 6.37kw (21.734 Btu/hr)
Size of hot plates:	346mm diameter
Size of main oven:	507mm depth x 384mm width x 310mm height
Size of warming oven	507mm depth x 384mm width x 249mm height
Gross weight	Approx. 397kg
Electrical Supply	230V 50Hz supplying transformer 12VAC 1.5A



INSTALLATION INSTRUCTIONS

WARNING

CONTROL OF SUBSTANCES HARMFUL TO HEALTH

It is the responsibility of the user and installer to ensure that protective clothing is worn when materials known to be injurious to health and safety are being handled.

- Avoid inhalation when working with insulation materials such as ceramic board, glass fibre or mineral wool.
- Use disposable protection for the eyes, skin and throat.
- Use disposable gloves when handling fuels, fire cement and firebricks.

ALWAYS ENSURE THAT WORKING AREAS ARE WELL VENTILATED DURING INSTALLATION AND COMMISSIONING.

1. IMPORTANT INFORMATION

To ensure optimum performance from this range cooker, it must be installed and commissioned by a REDFYRE/OFTEC approved engineer.

Installation must be carried out to accepted standards, and comply with all regional and national regulations. Redfyre Cookers will accept no responsibility or liability for any faults arising from poor or incorrect installation.

Any alteration not approved by Redfyre Cookers could invalidate the approval of the appliance and the operation of its warranty, as well as adversely affecting the purchaser's statutory rights.

It is recommended that a qualified OFTEC engineer should carry out servicing once, or preferably twice, a year.

It is a requirement under OFTEC regulations that the installation is recorded on a CD 10 form (a copy is attached at the end of this book). Once completed, a copy is to be given to the end user and one copy sent to Gazco Ltd. Failure to do so may invalidate the guarantee.

2. COMPLIANCE

Installation must comply with these regulations:

The Building Regulations: Part J England and Wales; Part F, Section III Scotland; Part L Northern Ireland; Part J Eire.

BS5440 Parts 1 & 2 installation of Flues and Ventilation.

BS5410 Part 1.

D.M.2. Installation in Timber Frame Buildings.

All OFTEC Codes of Practice.

Where a Standard or a Code of Practice is quoted, the current version must be used.

3. DELIVERY

The appliance is delivered fully assembled, with the exception of the following items packed in a box in the Simmering Oven.

- Set of Burner Shells
- Burner Lid – 2 parts
- Burner Ring
- Vapour Chamber Lid
- Flue Collar & Filler Plate
- KBB Fire Valve
- Set of Wicks
- Astonish Cleaner
- Shelves (3)
- Cold Shelf
- Roasting Dish (Lge)
- Roasting Dish (Smll)
- Cookbook
- Instructions

4. LOCATION

The location for the appliance must fit in with the layout and style of the kitchen, and have:

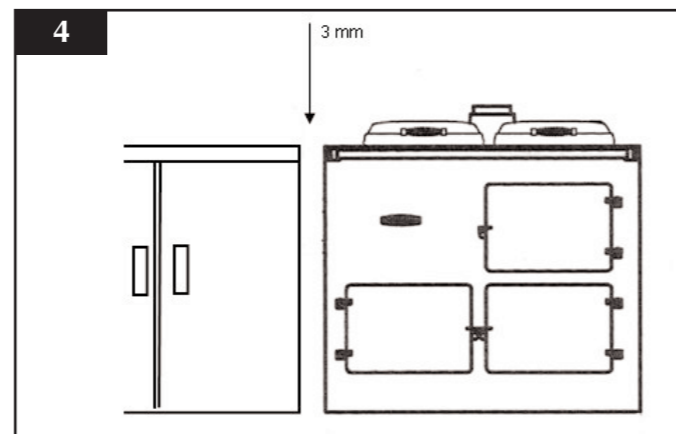
access to services (oil and electricity);

enough space for the appliance, allowing access for installation and maintenance;

a satisfactory flue;

a solid non-combustible hearth capable of supporting the weight of the appliance.

You need to allow at least a 3 mm gap between the kitchen surfaces, cupboards or walls for expansion and services.



EVIDENCE OF FAULT

CAUSE

Burner soots up

1. Too little primary air.
2. Too low a flue pull.
3. Downdraught in flue. Fit suitable anti-downdraught cowl.
4. Vapourising Chamber lid not fully seated.
5. Shells not correctly seated.
6. Incorrect or contaminated fuel. Very little can cause trouble. Clean out tank and refill with a new fuel.

COOKERS

Not reaching required temperature

1. Too little primary air.
2. Too high a flue pull.
3. Flue partly or fully blocked.
4. High fire screw set too low.

Overheating

1. Too low a flue pull.
2. Low fire screw set too high.

Variations in temperature

1. Variations in flue draught. Fit suitable stabiliser.

EVIDENCE OF FAULT	CAUSE
Black stain around any door	<ol style="list-style-type: none"> 1. Too little primary air. 2. Too low a flue pull. 3. Downdraught in flue. Fit suitable anti-downdraught cowl. 4. Flue partly or fully blocked. 5. High fire screw set too high.
Burner carbons up after short period	<ol style="list-style-type: none"> 1. Low fire screw set too low. 2. Oil Control filter blocked. Remove and clean with boiling water and dry thoroughly before replacing. 3. Incorrect or contaminated fuel. Very little can cause trouble. Clean out tank and refill with a new fuel.
Unable to light burner	<ol style="list-style-type: none"> 1. Control metering stem slot obstructed. To clear, turn Control Knob from OFF to full ON several times. 2. Oil Control filter blocked. Remove and clean with boiling water and dry thoroughly before replacing. 3. Metering stem in oil control sticking. Replace control. 4. Fuel inlet blocked. Service. 5. Oil depth in burner base too shallow. 6. Oil level in tank too low. 7. Air lock in oil line tank – burner – control. 8. Incorrect or contaminated fuel. Very little can cause trouble. Clean out tank and refill with a new fuel. 9. Electrical supply failed or turned off. Check power supply. If there is a power cut, switch control to manual. See User's Instructions.
Burner goes out after burning 1-2 hours	<ol style="list-style-type: none"> 1. Too little primary air. 2. Downdraught in flue. Fit suitable anti-downdraught cowl. 3. Low fire screw set too low. 4. Control metering stem slot obstructed. To clear, turn Control Knob from OFF to full ON several times. 5. Fuel inlet blocked. Service. 6. Oil depth in burner base too shallow. 7. Oil level in tank too low. 8. Air lock in oil line tank – burner – control. 9. Incorrect or contaminated fuel. Very little can cause trouble. Clean out tank and refill with a new fuel.
Burner goes out for no apparent reason	<ol style="list-style-type: none"> 1. Too little primary air. 2. Downdraught in flue. Fit suitable anti-downdraught cowl. 3. Flue partly or fully blocked. 4. Low fire screw set too low. 5. Control metering stem slot obstructed. To clear, turn Control Knob from OFF to full ON several times. 6. Trip lever operated. 7. Oil Control filter blocked. Remove and clean with boiling water and dry thoroughly before replacing. 8. Fuel inlet blocked. Service. 9. Oil level in tank too low. 10. Air lock in oil line tank – burner – control. 11. Incorrect or contaminated fuel. Very little can cause trouble. Clean out tank and refill with a new fuel. 12. Electrical supply failed or turned off. Check power supply. If there is a power cut, switch control to manual. See User's Instructions.

5. ELECTRICAL SUPPLY

All electrical work must be carried out by competent persons.

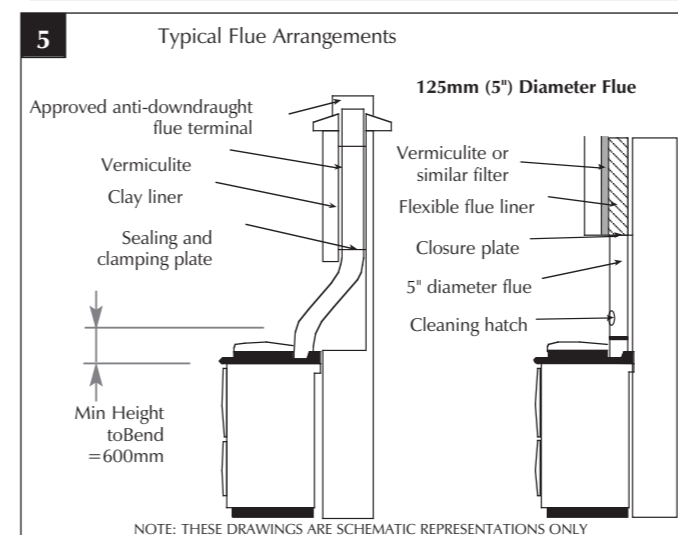
This cooker requires an electrical supply 230V 50Hz. A 3Amp fused spur is to be positioned within 90cm of the LH side of the cooker, See diagram 14.

In addition, the supply can be wired in via an optional timer control, see diagram 14.

This supply needs a transformer which connects to the oil valve thermostat control fitted inside the cooker. Easy access is provided via a magnetic access panel on the LH side of the cooker.

The cooker has a manual override in the event of a power cut. See User's Instructions.

6. FLUE SYSTEMS



This appliance is designed to operate with a Class 2 flue, nominally 125mm (5") diameter. To ensure correct performance, both flue and termination should conform to the relevant British Standard.

NOTE: COMBUSTION TESTING, FLUE GAS ANALYSIS AND DRAUGHT MEASUREMENT MUST BE CARRIED OUT ON SITE BY THE APPROVED COMMISSIONING ENGINEER.

The quality of the flue is vital for satisfactory operation. A thorough pre-installation check by a flue specialist is advisable. If an existing flue is to be used, the specialist will advise on re-lining and the correct choice of cowl or terminal for site wind conditions etc.

Before installing the appliance into an existing flue, check that:

- the flue is clear of obstructions. Repair any structural damage.
- the flue pipe is continuous. Any breaks in seals, flue liners etc. must be rectified. A flexible steel liner (oil grade), BS4543 Parts 1 & 3 is highly recommended.
- the flue diameter is uniform over its entire length.
- the flue is not serving another appliance. Never connect to a shared flue.
- the flue is not constructed wholly of a single-skin pipe. This must not be used under any circumstances. It has minimal heat

retention properties, and will lead to an overall loss of efficiency, as well as condensation in flue and ovens.

- vermiculite backfill, or the equivalent, is used whenever a flexible liner is installed. It must be sealed top and bottom.
- salt-glazed clay or pre-cast liners are acceptable.
- the most appropriate cowl depends entirely on conditions at the site. Several may have to be tried before one is found that gives good all-year performance. In some circumstances it may not be possible to entirely exclude downdraughts caused by surrounding buildings or trees, so fit an anti-downdraught cowl, preferably of the O-H type. A 'Chinaman's Hat' is not sufficient.

7. FLUE HEIGHT

A minimum of 4 metres (15 feet) is required between cowl and ground level. This ensures that the flue gases are vented into relatively non-turbulent air, and will be less affected by nearby buildings or trees etc. In certain circumstances, trees or other obstructions may need to be removed.

Installation with flues in excess of 10M in height is not recommended. Very tall flues are likely to exceed the maximum flue draught specified in the technical data. High flue draughts can cause problems with oven and hob temperatures and increase running costs.

The cowl must be at least 1 metre above any obstruction within 600mm, and the siting of the flue should comply with OFTEC regulations.

8. HORIZONTAL RUNS

Horizontal runs of greater than 450mm (18") should be avoided. If the flue has to be offset, the recommended angle is 60° and the legal minimum 45°. Never use a bend of 90°.

If the installation is using an existing flue, horizontal runs should be avoided. A vertical rise of 600mm is the mandatory minimum before turning into the flue. If it is necessary to exhaust into an extended flue after the mandatory 600mm rise, the horizontal run must not exceed 450mm.

NOTE: ALL FLUE CONNECTIONS MUST BE FULLY SEALED AND INSPECTED BY THE INSTALLER ON COMPLETION.

9. FLUE CLEANING

Annual inspection and cleaning of the flue is recommended. Therefore a cleaning door, or some other means of access, should be incorporated into the system.

10. HEARTH CONSTRUCTION

The cooker must be installed on a non-combustible surface designed to take its weight. For example, concrete slabs or similar.

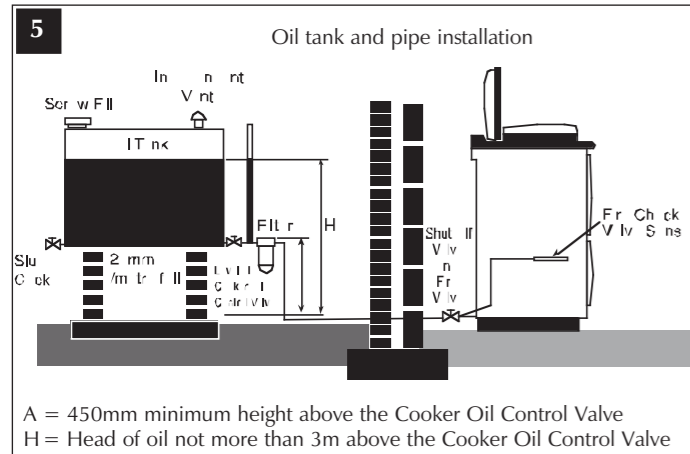
11. CLEARANCE TO COMBUSTIBLES

Allow 15mm to the rear of the unit for the circulation of air and the escape of cooking vapours. Do not tile down as far as the top plate surface – if the top plate has to be removed at some time in the future, the tiles would be damaged.

Allow 20mm to either side. Vertical filler pieces can be used.

12. OIL TANK SUPPLY PIPING

The appliance must be supplied by an oil tank and pipework of an OFTEC approved standard, and installed to current OFTEC Codes of Practice. Mild steel tanks should conform to BS541, plastic tanks to OFT100.



It is important that the oil supply pipe and the height of the tank are sufficient to enable 0.8 litres of oil per hour to pass freely into the burner. Calculate the size taking into account the total friction losses in the pipe, including bends etc.

Run the oil supply pipe to the rear LH side of the cooker, where it will join with the Preformed 8mm Feed Pipe, which connects to the Oil Valve. Easy access is gained to this pipe via a magnetic access panel.

NOTE: A FUEL SHUT-OFF VALVE MUST BE FITTED AS CLOSE TO THE APPLIANCE AS POSSIBLE – AND BE ACCESSIBLE AT ALL TIMES. IT SHOULD BE CLOSED WHEN THE PROPERTY IS VACANT FOR ANY LENGTH OF TIME.

13. AIR SUPPLY

Whenever a flued appliance is installed, a permanent air vent must be provided. It must be located to take its air either from an external source, or from an adjacent room which itself must have a permanent external air vent of at least the same size.

For oil fired appliances, British Standard Code of Practice BS 5410: Part 1: 1997 requires that combustion air must be provided into the room containing the appliance through purpose made non-closable openings, having a total free area of 550mm² per kW of the appliance maximum output rating above 5 kW.

This requirement does not apply if a room sealed balanced flue appliance is used.

The Building Regulation for England, Wales, Scotland require that an air supply to each appliance is provided, in accordance with the requirement of BS 5410: Part 1: 1997. In the Republic of Ireland, the Regulations advise that an air supply of 550mm² for each kW of appliance output above 5 kW is provided.

This appliance requires a minimum of 755m².

14. FLUE DRAUGHT INTERFERENCE

Appliances with the ability to extract air should not be located in the same room as the oil-fired Range Cooker. If this proves to be impracticable, then additional air inlets should be provided to compensate. A Flue Draught Interference Test will determine whether or not there is an adequate air supply.

FLUE DRAUGHT INTERFERENCE TEST

When the extractor is in the same room as the appliance – all doors, windows and additional ventilation openings to the room must first be closed.

When the extractor is elsewhere in the building – all doors, windows and additional ventilation openings must be closed, and internal doors left open. The extractor should then be run at maximum speed. As soon as the normal airflow pattern has been established, the appliance should be set to maximum.

Combustion condition readings should then be taken with and without the extractor fan running. The appliance should work satisfactorily in either case. If not, additional ventilation must be provided.

VENTILATION RESTRICTIONS

Where the appliance has a Vaporising Burner, the mechanical extract rate from the area in which it is installed must not exceed 20 litres per second.

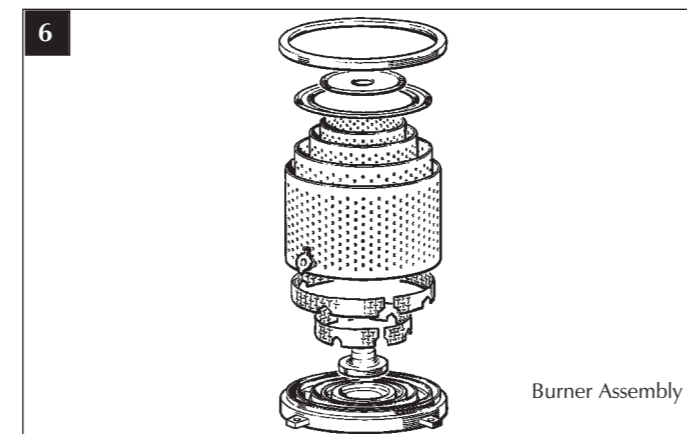
In the case of a Pressure Jet Burner, the rate must not exceed 40 litres per second.

OTHER INTERFERENCE WITH AIR SUPPLY

Other appliances like tumble driers, which discharge air to the outside, have the same effect as extractor fans.

Other heating appliances in the same area using different fuels can also have an adverse effect. They must have their own air supply complying with Building Regulations for that particular fuel.

15. BURNER INSTALLATION



When the appliance is in its final position and has been levelled, connect the 10mm Oil Feed Pipe to the KBB Remote Acting Fire Valve, 8mm connection to the Preformed Feed Pipe on the LH side of the cooker, and then to the inlet of the Oil Control Valve. Purge the Oil Feed Pipe to remove air locks, then open all valves to allow oil into the Oil Control Valve.

FAULT FINDING

GENERAL FAULT FINDING CHART FOR SINGLE, COMBINATION AND DOUBLE OIL BURNERS

EVIDENCE OF FAULT	CAUSE
Trip/Reset lever operates repeatedly	<ol style="list-style-type: none"> 1. Oil level in control too high. 2. Top of tank over 10 feet above oil control unit.
Yellow flame on high fire only	<ol style="list-style-type: none"> 1. High fire screw set too high. 2. Burner out of level.
Yellow flame on low fire only	<ol style="list-style-type: none"> 1. Low fire screw set too low. 2. Burner out of level.
Yellow flame at all Control Knob positions	<ol style="list-style-type: none"> 1. Too much primary air. 2. Too little secondary air. 3. Vapourising Chamber lid not fully seated. 4. Shells not correctly seated. 5. Burner out of level.
Yellow flame at one point of burner only	<ol style="list-style-type: none"> 1. Wicks incorrectly positioned or upside down. 2. Vapourising Chamber lid not fully seated. 3. Shells not correctly seated. 4. Lighting flap not correctly seated. 5. Burner out of level.
Flame funnelling at centre of burner	<ol style="list-style-type: none"> 1. Wicks incorrectly positioned or upside down.
Flame appears to leave top of burner	<ol style="list-style-type: none"> 1. Too little primary air. 2. Too low a flue pull. 3. Flue partly or fully blocked.
Burner Popping	<ol style="list-style-type: none"> 1. Too little primary air. 2. Too much secondary air. 3. Too low a flue pull. 4. Downdraught in flue. Fit suitable anti-downdraught cowl. 5. Wicks incorrectly positioned or upside down. 6. Oil depth in burner base too deep. 7. Vapourising Chamber lid not fully seated.
Burner surging	<ol style="list-style-type: none"> 1. Variations in flue draught. Fit suitable stabiliser. 2. Fuel inlet overheating. Insulate with fireproof material. 3. Oil depth in burner base too deep.
Impossible to set high fire high enough	<ol style="list-style-type: none"> 1. Too little primary air. 2. Flue partly or fully blocked.
Impossible to set high fire low enough	<ol style="list-style-type: none"> 1. Too much primary air.
Impossible to set low fire high enough	<ol style="list-style-type: none"> 1. Too little primary air.
Impossible to set low fire low enough	<ol style="list-style-type: none"> 1. Too much primary air.
Oil smell apparent	<ol style="list-style-type: none"> 1. Too little primary air. 2. Too low a flue pull. 3. Downdraught in flue. Fit suitable anti-downdraught cowl. 4. Flue partly or fully blocked. 5. High fire screw set too high.

SERVICE RECORDS

1ST SERVICE

Date of Service:
Next Service due:
Signed:
Dealer's Stamp

2ND SERVICE

Date of Service:
Next Service due:
Signed:
Dealer's Stamp

3RD SERVICE

Date of Service:
Next Service due:
Signed:
Dealer's Stamp

4TH SERVICE

Date of Service:
Next Service due:
Signed:
Dealer's Stamp

5TH SERVICE

Date of Service:
Next Service due:
Signed:
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6TH SERVICE

Date of Service:
Next Service due:
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Dealer's Stamp

7TH SERVICE

Date of Service:
Next Service due:
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Dealer's Stamp

8TH SERVICE

Date of Service:
Next Service due:
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Dealer's Stamp

9TH SERVICE

Date of Service:
Next Service due:
Signed:
Dealer's Stamp

10TH SERVICE

Date of Service:
Next Service due:
Signed:
Dealer's Stamp

NOTE: AVOID KINKING IN THE OIL FEED PIPE, IT CAUSES AIR LOCKS. ALWAYS RUN THE PIPE TO A LOW POINT, THEN PROVIDE A GRADUAL UPWARD SLOPE TO THE BURNER.

Open the Burner Door, and remove the Burner Cover.

Adjust the front support levelling screws of the Burner Assembly until it is level in all directions by using a Cross Test Level. Then tighten the locknuts on the levelling screws, and re-check for level.

Check that the oil depth in the burner base is between 5 to 6mm. Correct if necessary by adjusting the position of the Oil Control Valve.

NOTE: The Burner Base must be level in all directions.

It is a requirement under OFTEC regulations that the installation is recorded on a CD 10 form (a copy is attached at the end of this book). Once completed, a copy is to be given to the end user and one copy sent to Gazco Ltd. Failure to do so may invalidate the guarantee.

Complete this form now.

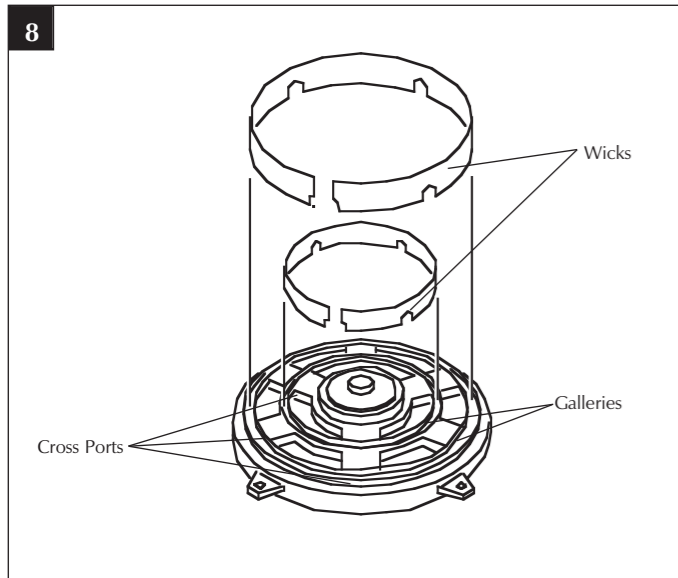
COMMISSIONING

16. FITTING THE BURNER WICKS

Fit the Burner wicks, and check that the 'cut-outs' face downwards and line up with the radial oilways in the Burner Base.

Now fit the Vapour Chamber Lid with its machined face downwards, and turn, pressing down to get a mechanical seal.

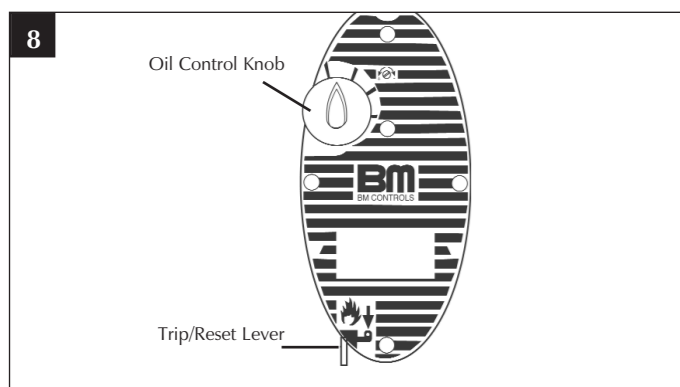
Also check that each Perforated Shell Assembly has a near-airtight seal with the Burner Base – and that the seams are arranged approximately at right angles to each other, with the Lighting Port at the bottom facing forward. Take care not to trap a wick thread between the Shell and the Base.



17. CHECKING THE BURNER OIL LEVEL

Open the Oil Control Box Cover.

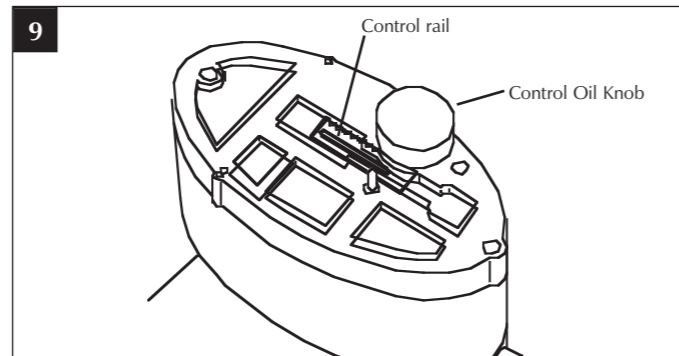
After making sure that all valves have been opened, press down the Trip/Reset Lever, and turn the Oil Control Knob to the 'Number 6' setting.



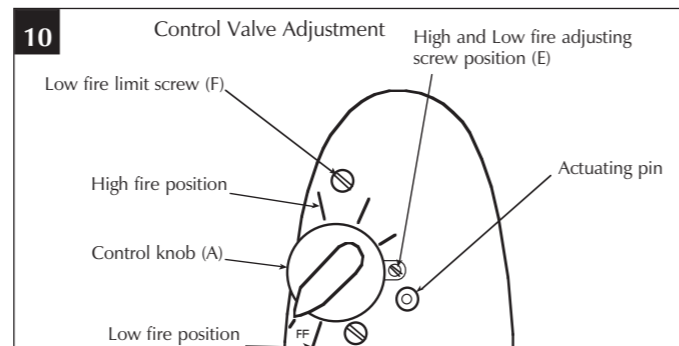
18. ADJUSTING THE OIL CONTROL VALVE – BM30 SERIES

The BM30 Oil Control Valve is a safety component, and so must be handled carefully. Installation, adjustment and servicing can only be performed by authorised personnel, and must conform to Local Authority codes and requirements.

NOTE: BEFORE ADJUSTING THE OIL CONTROL VALVE, CHECK THE VALVE AND FILTER FOR CONTAMINATION.

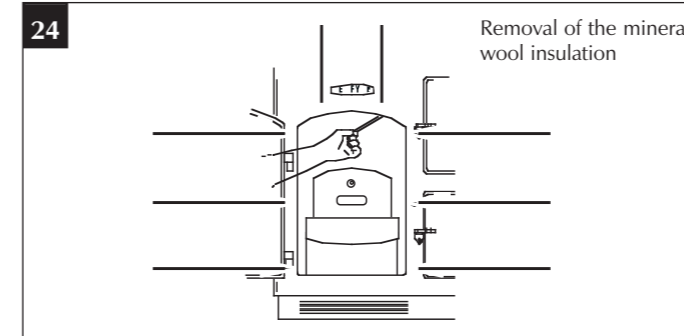


The performance of the Oil Control Valve is governed by an adjustable Control Rail. It is mounted on a toothed rack, moved by a pinion connected to the Oil Control Knob. Before adjusting the rates, remove the punched section of the Cover Plate.

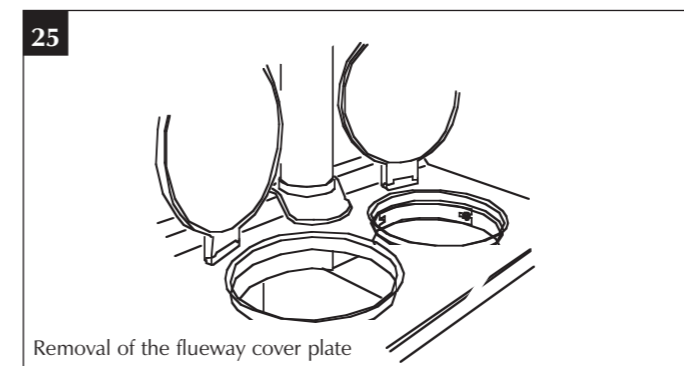


To adjust the minimum flow rate turn the Oil Control Knob to 'position 1' and turn the Adjustment Screw, which is visible through the knockout in the cover, anti-clockwise to increase the flow, clockwise to decrease it.

To adjust the maximum flow rate turn the Oil Control Knob to 'position 6' and turn the Adjustment Screw, which is visible through the knockout in the cover, anti-clockwise to increase the flow, clockwise to decrease it.



Carefully remove the mineral wool insulation to reveal the Cleaning Door, then remove it.



Remove both top Flueway Cover Plates – and thoroughly clean all combustion products from the flueways with a wire brush.

Replace the Cover Plates, making sure the gaskets are sound and form a gas-tight joint. Replace the insulation.

Check that the integral Draught Stabiliser is free from obstruction and can move freely.

Thoroughly clean the passages across the top of the cooker before the Boiling and Simmering Hotplates are replaced.

25. RE-ASSEMBLY

First, replace the Burner Assembly in the Combustion Chamber and lightly tighten the 2 retaining nuts.

Using a Cross Test Level, make sure the base is level in all directions by adjusting the Jacking Screws – then tighten the two retaining nuts. Re-check that the Burner is level.

Re-connect the Oil Supply Pipe to the Oil Control Valve, checking all joints for leaks.

Allow oil to enter the Burner and check the oil depth is between 5 to 6mm.

Replace the Vapour Chamber Lid, and turn, pressing down, to get a mechanical seal.

Insert new wicks, making sure the cut-outs are facing downwards and in line with the radial ports.

Fit the Burner Shells, starting with the inner one and working outwards. Arrange the seams at 90° to one another, with the outer shell Lighting Port facing forwards. Check that each shell is accurately located on its spigot, and has not trapped a strand of wick material.

Fit the Cast Iron Flame Ring, taking care not to disturb the Outer Shell, then fit the Burner Lids.

Replace the Boiling and Simmering Hotplates, using the tool provided. When in place, tighten the fixing screws – making sure both hobs are uniformly bedded on the rope seal, and level after final tightening.

Replace the Inner Control Box Assembly, and re-fit the Tempomat to the Oil Control Valve.

Re-fit the Oil Control Box Casing, and the control knobs.

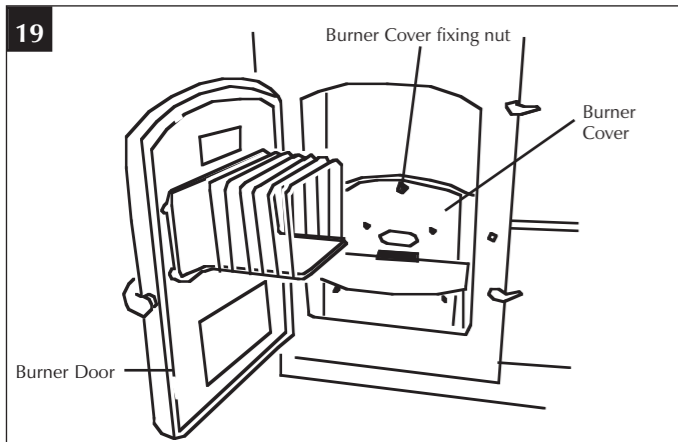
Turn on the electrical supply, press the Safety Button to turn on the oil supply – allowing 10-15 minutes for sufficient oil to enter the Burner.

Then turn the Oil Control Knob to 'High +' setting, and switch on the Thermostat.

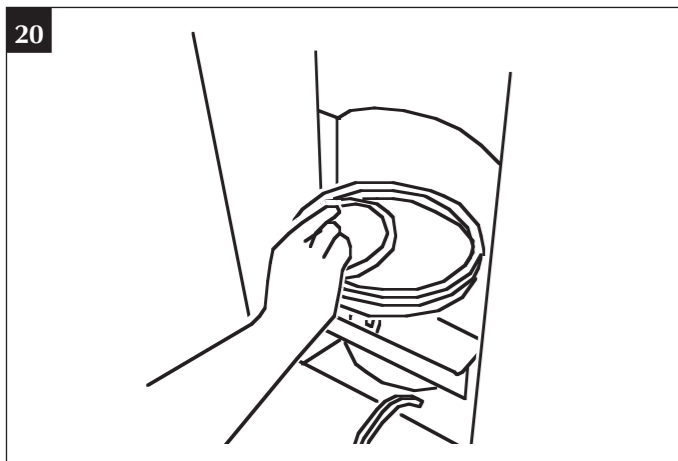
Lift the Lighting Port Cover, light the Burner, and then replace the Burner Cover.

With the Thermostat at the mid-position, let the cooker get back up to its working temperature.

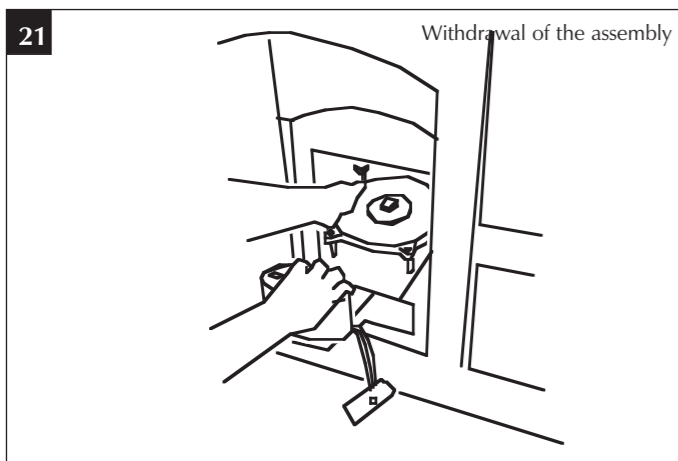
The Servicing Procedure is now complete.



Remove the Burner Cover by releasing the hexagonal nut with the tool provided, and lifting the door clear.



Carefully dismantle the Burner, Flame Ring, Burner Lids, Shells, Vapour Chamber Lid, and Wicks.



Check that the oil supply has been isolated, then disconnect the Oil Supply Pipe from the Oil Control Valve, avoiding spillage.

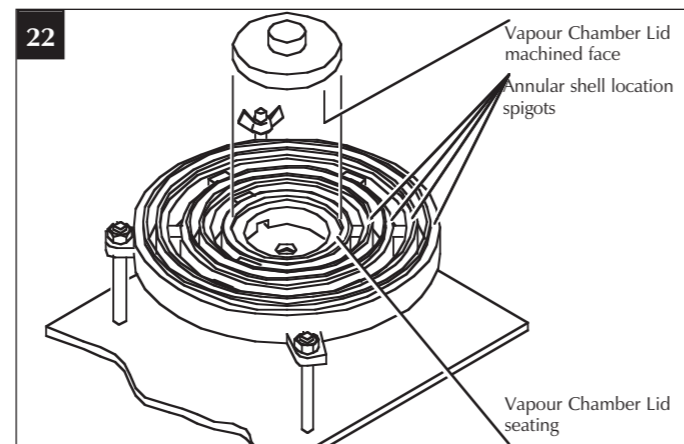
Remove the Burner Assembly by undoing the two nuts securing it to the Combustion Chamber and lifting it out.

23. CLEANING BURNER AND FILTERS

Clean the Burner Base thoroughly, paying particular attention to the cross ports and galleries. Make sure the annular shell location spigots are clean and undamaged, and that the Vapour Chamber Lid seating is flat and unmarked.

Check the machined face of the Vapour Chamber Lid to make sure the surface is flat and free of inclusions.

Make sure the carbon leg (fuel inlet) is free from any carbon deposits. When re-assembling it into the Burner Base **do not use PTFE tape as a seal**, always use a jointing compound like Foliac.

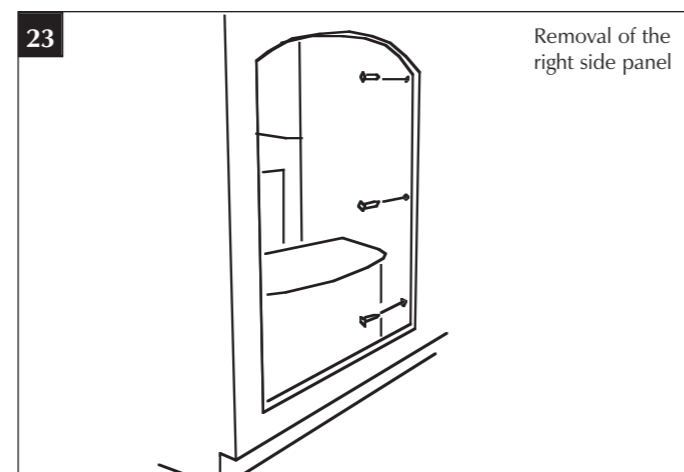


Thoroughly clean soot deposits from all burner components.

Remove the Oil Filter Element from the Oil Control Valve, wash out with clean kerosene, and re-assemble. Check that the neoprene gasket makes a leak-proof seal.

In exceptional cases, it may be necessary to remove the Oil Control Valve metering stem. This must be done with great care, avoiding any damage to the slot – which must be cleaned with a wooden cocktail stick, or similar. Never use anything metallic, as it could increase the slot width and seriously affect flow rates.

24. CLEANING THE FLUEWAYS



Remove the right-hand panel in the Combustion Chamber.

19. CHECKING AND ADJUSTING BURNER FLOW RATES

After making sure that the Burner is level, and that the oil is at the correct depth, disconnect the feed pipe from the Oil Control Valve to the Burner and measure the flow rate by the Drip Feed Method.

NOTE: ALLOW 10 MINUTES FOR THE FLOW RATE TO STABILISE BEFORE MEASURING. AFTER RESETTING, ALLOW 2 MINUTES BEFORE THE NEXT MEASUREMENT.

To check the low setting - turn the Oil Control Knob on the Oil Control Valve to 'position 1', and check the flow. It should be 4.0ml/min. If it needs adjusting, turn the Low Setting Screw in the direction shown on the cover plate to increase or decrease the flow.

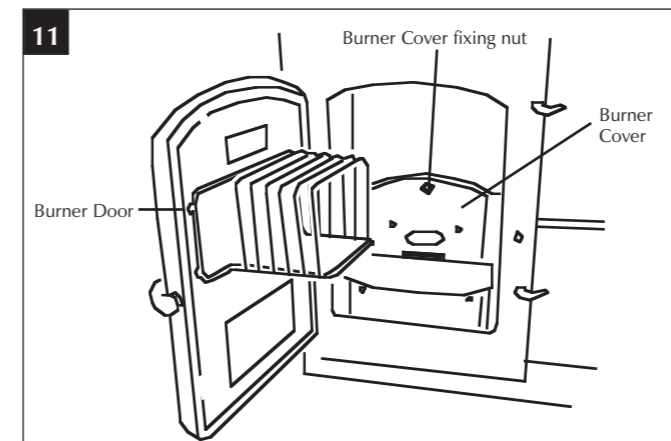
To check the high setting - turn the Oil Control Knob to 'position 6', allow time for the flow to settle, then check. It should be 10.0ml/min. If it needs adjusting, turn the High Setting Screw in the direction shown on the cover plate to increase or decrease the flow.

When adjusting the burner flow rates, the screws must only be turned a quarter of a turn at a time and the flow allowed to stabilise before turning further.

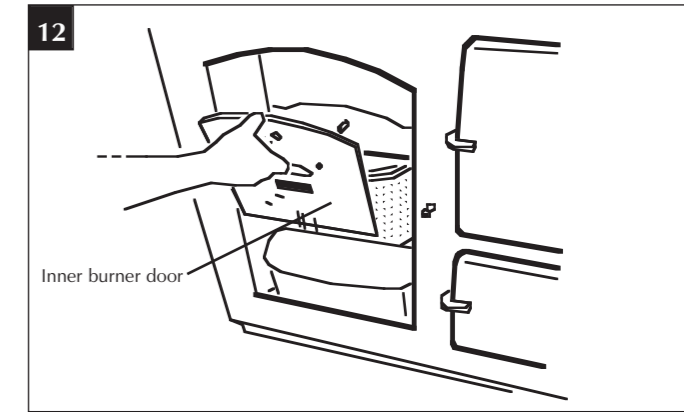
20. LIGHTING THE OIL BURNER

WARNING

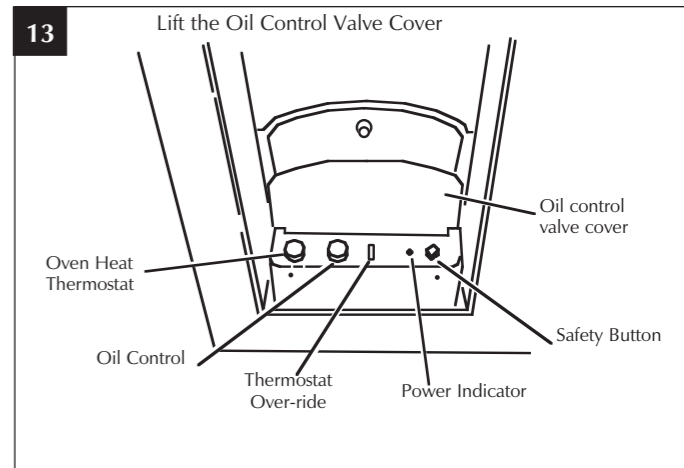
NEVER try to re-light a hot burner! The burner MUST be cool before you turn on the oil!



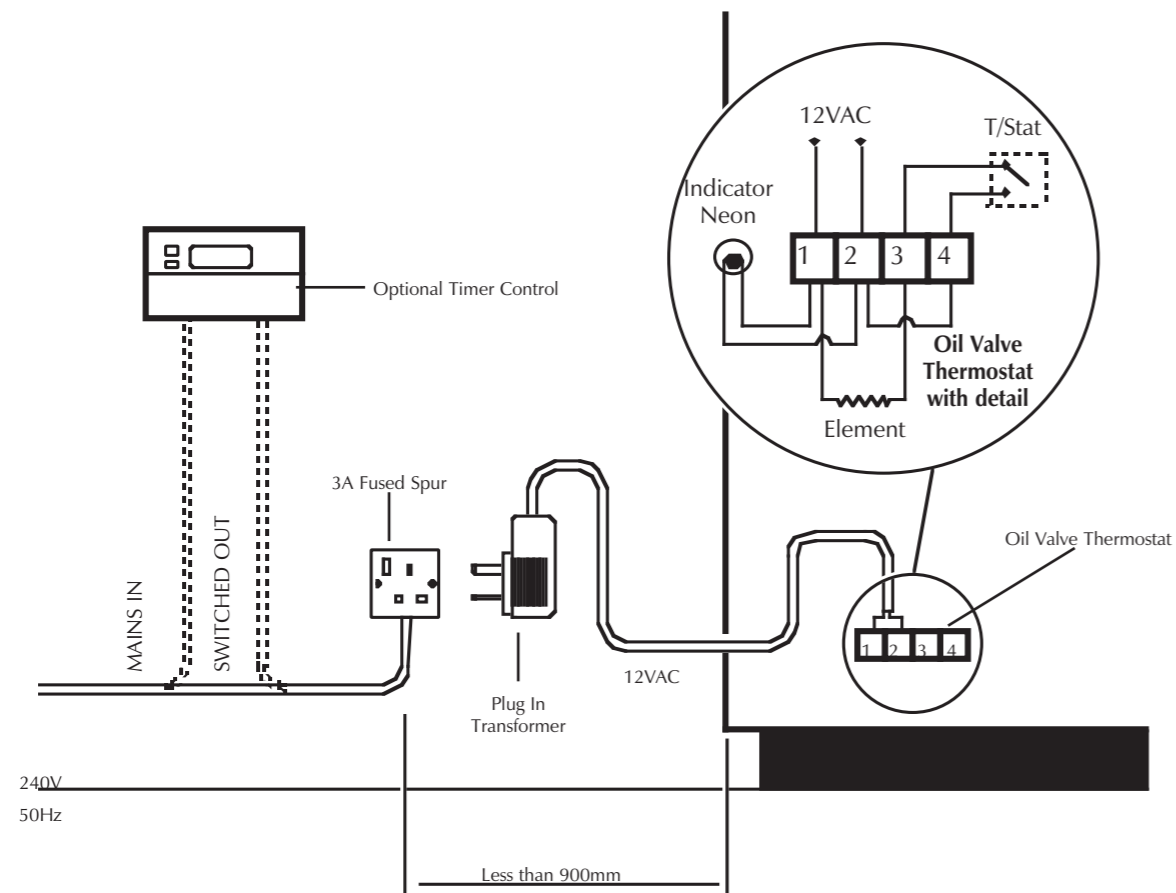
Open the Burner Door, then unscrew large hexagonal nut on the Burner Cover using the tool provided.



Lift up the Burner Cover, and remove it.



Lift up the Controls cover. Push down the Safety Button to turn on the oil supply, and turn the Oil Control Knob to 'High +'.

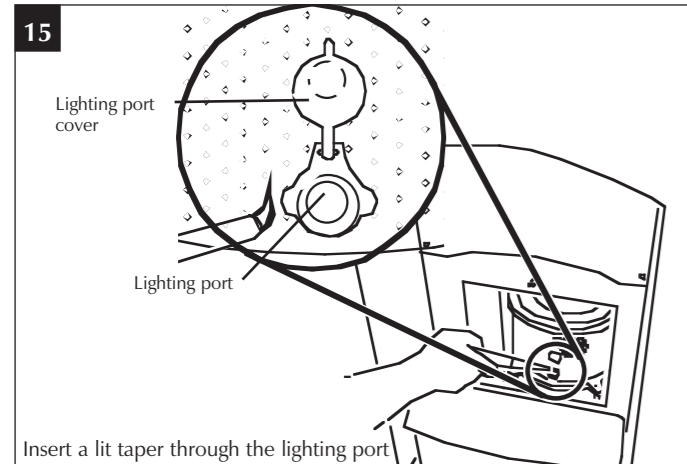


Connect the secondary leads from the 12 Volt Transformer to the Tempomat (oil valve thermostat activator). See wiring diagram above.

Plug the 12 Volt Transformer into the Fused Spur provided and turn on the electricity.

If the optional Timer Control is fitted, please follow the instructions supplied with the Timer for setting procedures.

Turn the Thermostat to its maximum position and allow 15 minutes for the oil to enter the Burner Base.



Lift the hinged cover of the Lighting Port on the front of the burner, and light the wick.

Replace the Lighting Port Cover, then the Burner Cover. The hotplate covers must also be closed, to conserve heat.

Leave the Oil Control Knob at 'High +', and turn the Thermostat to its mid position. Shut the Burner Door, and leave for 20 minutes until the burner is hot, then reset the Thermostat to its maximum 'Hot +' position.

The Burner will gradually increase its oil flow rate and raise the temperature of the oven, taking about two and a half hours to reach 200°C (400°F). Turn the Thermostat to the mid position, and the oven will maintain its temperature. When cooking is not required, the Thermostat can be turned to its minimum 'Warm -' setting.

When the appliance is first fired, it may give off a slight odour for a short time. This is normal, and no cause for concern.

21. TESTING BURNER SMOKE

Using the Sampling Hole in the front of the Flue Hood Assembly, sample the flue products with a Baccarach Smoke Pump and check the flue draught. Adjust the draught diverter to give the required flue draught. See Technical Specification on page 2.

All readings should give a Smoke Number of 0-1 at both low rate and high rate.

NOTE: NOW COMPLETE THE COMMISSIONING CHECKLIST ON THE FOLLOWING PAGE – AND MAKE SURE THE USER IS FAMILIAR WITH BOTH THE OPERATION OF THE APPLIANCE, AND THE SAFETY MEASURES.

It is a requirement under OFTEC regulations that the commissioning is recorded on a CD 11 form, available from Oftec. Once completed, a copy is to be given to the end user and one copy sent to Gazco Ltd. Failure to do so may invalidate the guarantee.

SERVICING INSTRUCTIONS

IMPORTANT

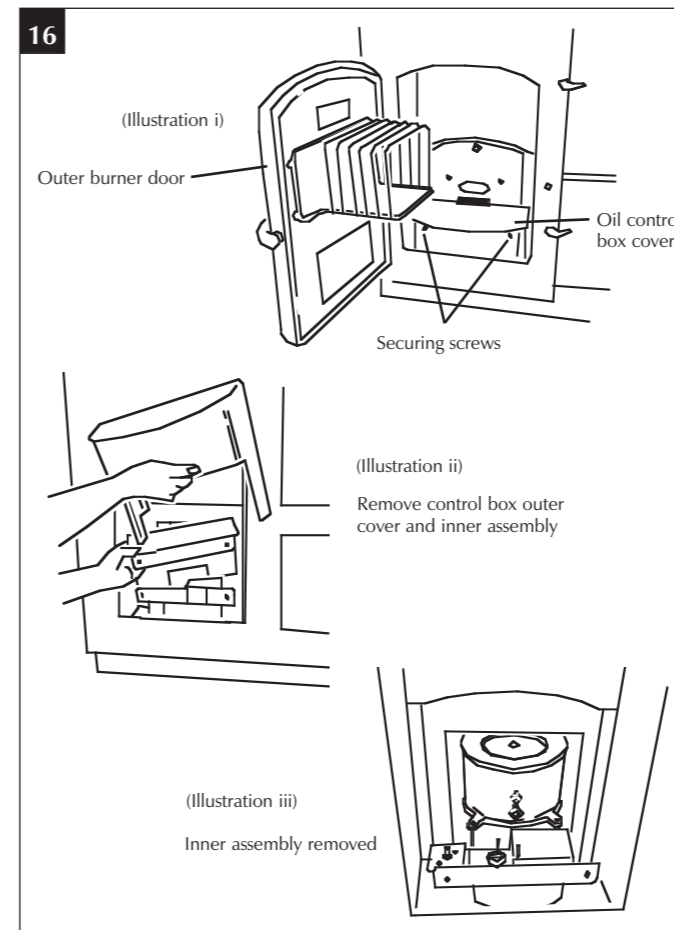
It is essential that range cookers are serviced, and flue ways inspected and cleaned, at regular 6-monthly intervals. The frequency may be increased if a lower quality fuel is used. The work must be carried out by Don/Oftec trained service engineers.

The appliance should be turned off at least 4 hours before the arrival of the engineer, to allow it to cool.

NOTE: BEFORE STARTING WORK, MAKE SURE THAT BOTH OIL AND ELECTRICAL SUPPLIES HAVE BEEN ISOLATED.

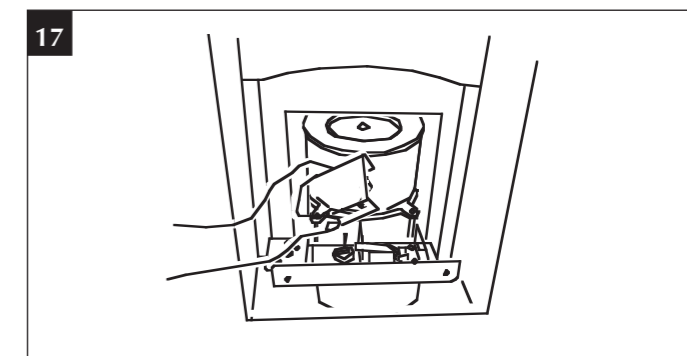
22. DISMANTLING

Remove the Boiling and Simmering Hotplates. First release the 3 screws on each hotplate, and wind the plate out to expose approximately 30mm. Attach the spider tool provided by locating it under the 3 countersunk screw heads, then rotate the plate anti-clockwise and lift it clear of the cooker. The Boiling Plate is much heavier, so take care as you remove it.

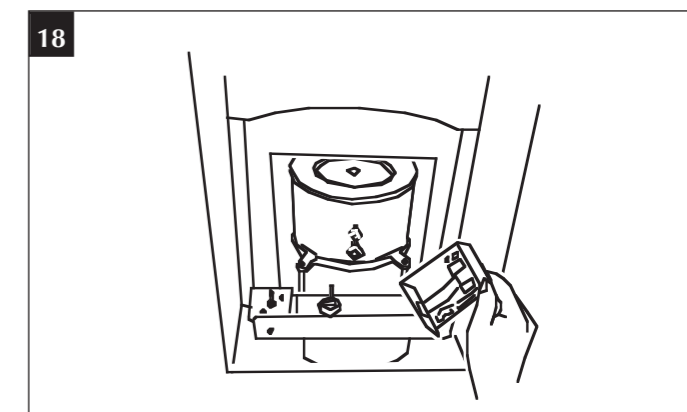


Lift the Oil Control Box Cover and remove the 3 control knobs by loosening the grub screws.

Remove the fixing screws, then lift out the Oil Control Box Casing and the Inner Assembly.



Remove the screw on top of the Tempomat to expose the electrical connections.



Remove the fixing screws from the Tempomat, and move it clear of the assembly without disconnecting the wiring.