REDFYRE

Universal Range Cooker

Gas

Instructions for Use, Installation and Servicing

For use in GB, IE (Great Britain and Eire)

This appliance has been certified for use in countries other than those stated. To install this appliance in these countries, it is essential to obtain the translated instructions and in some cases the appliance will require modification. Contact Redfyre for further information.

IMPORTANT

For use with 230v 50Hz electricity supply only.
The front and top of this cooker will become hot whilst in operation, it is therefore recommended that a suitable guard should be used for the protection of young children, the elderly or infirm.

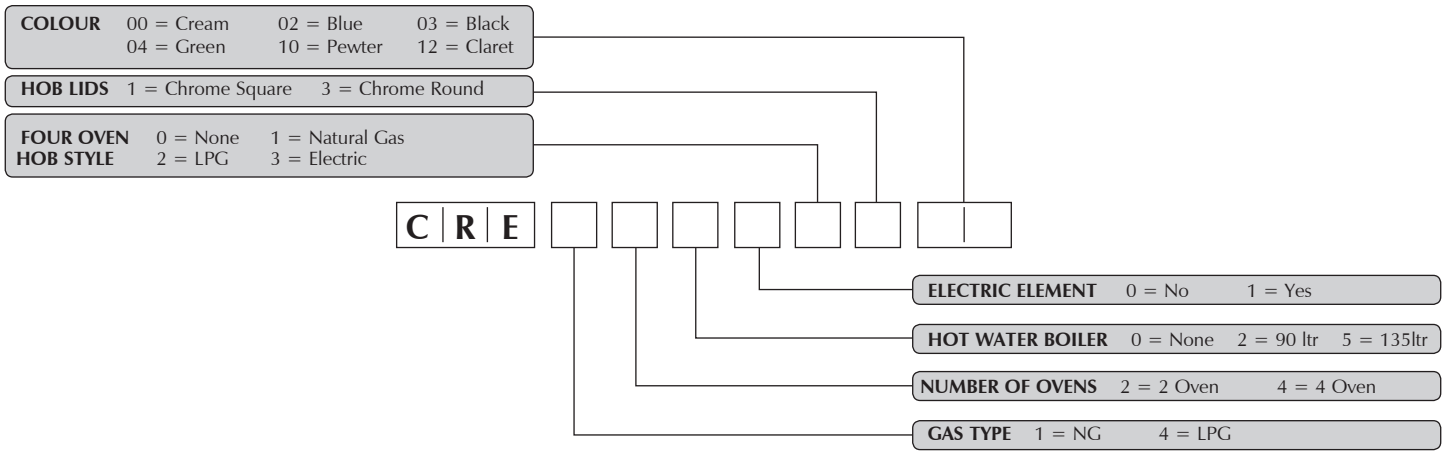
Please read these Instructions carefully before installation or use.
Keep them in a safe place for future reference and when servicing the cooker.

The commissioning sheet on the third page should be completed by the Installer.

PR0987-ENG Issue 1 (January 2008)

CONTENTS

COVERING THE FOLLOWING MODELS



APPLIANCE COMMISSIONING CHECKLIST

IMPORTANT NOTICE

Explain the operation of the appliance to the end user, hand the completed instructions to them for safe keeping, as the information will be required when making any guaranteed claims.

FLUE CHECK	**PASS**	**FAIL**
1. Flue is correct for appliance		
2. Flue flow test		
3. Spillage test		
GAS CHECK		
1. Gas soundness & let by test		
2. Standing pressure test	mb	
3. Appliance working pressure (on High Setting) NB All other gas appliances must be operating on full	mb	
4. Gas rate	m^3/h	
5. Does ventilation meet appliance requirements.		
ELECTRICAL CHECK		
1. Earth bond continuity		
2. Insulation resistance check		
3. Electrical insulation flash test		

DEALER AND INSTALLER INFORMATION

Dealer .....

.....

.....

Contact No. .....

Date of Purchase .....

Model No. .....

Serial No. .....

Gas Type .....

Installation Company .....

.....

.....

Engineer .....

Contact No. .....

Corgi Reg No. .....

Date of Installation .....

This product is guaranteed for 2 years from the date of installation, as set out in the terms and conditions of sale between REDFYRE COOKERS and your local REDFYRE dealer. **This guarantee will be invalid, to the extent permitted by law, if the above Appliance Commissioning Checklist is not fully completed by the installer and available for inspection by a REDFYRE engineer.** The guarantee will only be valid during the second year, to the extent permitted by law, if the annual service recommended in the Instructions for Use has been completed by a Corgi registered engineer, and a copy of the service visit report is available for inspection by a REDFYRE engineer.

USER INSTRUCTIONS

Congratulations, you are now the proud owner of a new Redfyre Universal Cooker. As manufacturers we are proud of the features and quality of construction of all our cookers.

1. DESCRIPTION

1.1 The Redfyre Universal Range cooker is a heat-store cooker using a single burner powered by Natural or LPG Gas. The heat from this burner is built up and stored in the massive cast iron components of the cooker interior. This stored heat is transferred to each of the four ovens and the two hot plates to provide the unique cooking qualities of a range cooker. The heat-store cooking process is ideal for winter warmth and conventional cooking practices.

1.2 In addition to the primary heat source mentioned above, the Redfyre Universal Range Cooker has the benefit of an electrically powered fan oven, grill and conventional oven to increase the cooking capability of the left-hand ovens, or to replace the cooking function when the main gas burner for heat store cooking is turned off, such as in the summer.

2. GENERAL

2.1 As manufactures and suppliers of cookers and heating products we take care to ensure these products meet all safety requirements when properly used and installed. To this end, our products are thoroughly examined and tested before delivery.

2.2 This appliance must be installed in accordance with the rules in force and only used in a sufficiently ventilated space.

2.3 A qualified installer must install and service this appliance and, if necessary, convert it for use with other gases. In the UK this person must be CORGI registered and a competent Electrical Engineer.

2.4 No alterations to the cooker should be carried out whatsoever. Do not adjust any sealed components because this may affect both the performance of the appliance and your own safety.

2.5 A cooker that is incorrectly installed, altered in any way or not serviced can invalidate approval of the appliance, its warranty and may affect your statutory rights.

2.6 Do not allow clothes, furnishings or any combustible material to come into contact with any flue pipe.

2.7 The outside cooker surface is coated with vitreous enamel. Take care not to accidentally scratch this surface with cooking utensils or when sliding utensils across. Use suitable products to clean this surface. DO NOT use oven cleaners or cleaners containing citric acid, see Sections 14, 15, 16, and 17 below.

2.8 DO NOT place combustible materials onto the hotplate surfaces even when the cooker is off.

2.9 DO NOT spray aerosols in the vicinity of this appliance while it is operating.

2.10 DO NOT COVER THE FLUE OUTLET AT THE REAR OF THE TOP SURFACE.

2.11 Do not use unstable saucepans and always position handles away from the edge of the hotplate.

User Information

2.12 To cover the variety of cooker features and operating modes in the Universal, this User Section is divided into five categories:

– Cooker Features

– Winter Operating

– Summer Operating

– Hob Operations

– Care of the Cooker

USER INSTRUCTIONS
COOKER FEATURES

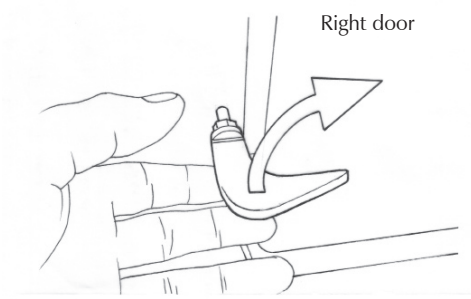
3. DOORS, OVENS, SHELVES

3.1 **OVEN DOORS**

To open the doors:

• Lift upwards and out from the left end of the handle as illustrated

1



To close:

• Use a 'gentle' slamming movement

3.2 OVEN INTERIORS

The right-hand ovens are cast-iron, while the left side are constructed from heavy gauge steel with a shot blast surface to maintain the authentic range cooker look.

The smooth stainless steel runners support shelving with integrated safety features:

a) They are extremely strong

b) When extended, a shelf 'stop' prevents the shelf being pulled so far out it becomes unstable

c) The shelf includes a raised back edge to prevent dishes sliding backwards as the shelf is pulled out

d) The shelves are reversible, the underside performing as a traditional sliding shelf

3.3 **ACCESSORIES SUPPLIED**

1) Three wire oven shelves **

2) Large (oven-size) roasting pan with wire tirvet *

3) Grill pan with wire trivet

4) Removable grill pan handle

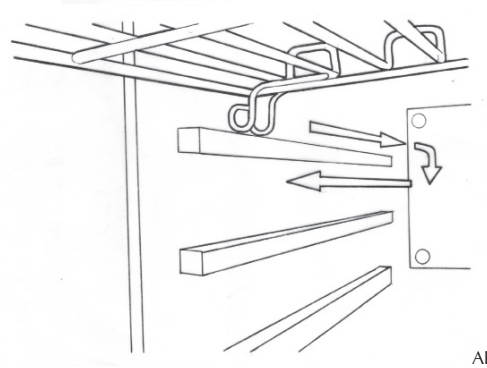
** All shelves and trays are interchangeable across both ovens

* Half size roasting tins are available (2 of these exactly fit the oven depth)

3.4 REPLACING SHELVES

• Place shelf onto the stainless steel runner, Diagram 4

2



• Push the shelf to the back of the oven

• Let it drop into place

• Pull forward - this demonstrates the safety stop feature described in 3.2b) above

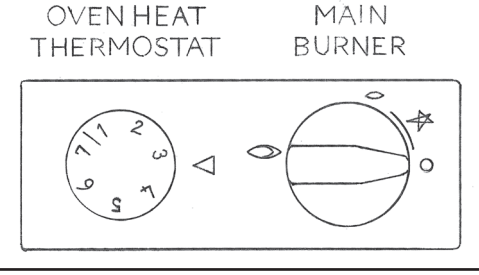
You can also turn the shelves upside down so that they perform in the conventional way without stops or raised back edge. Take extra care if using the shelves in this way.

4. CONTROLS FOR GAS OPERATIONS

Note: For instruction on lighting the Gas Burner, turn to *Winter Operating*, Section 7.

4.1 Behind the bottom middle door you have the Main Burner ignition control and an Oven Heat Thermostat to regulate the temperature of the top right oven and the rest of the 'heat store' feature of the cooker

3



On a high setting of 5,6, or 7:

Top Right Oven - becomes a Roasting Oven

Bottom Right - has more moderate heat to be used for baking and slow cooking. An additional electric Boost element in the roof of this oven converts it to a second Roasting Oven when necessary, see *Controls for Electric Operation, 5.4.*

USER INSTRUCTIONS
COOKER FEATURES

Top Left - has shallow heat for very slow cooking

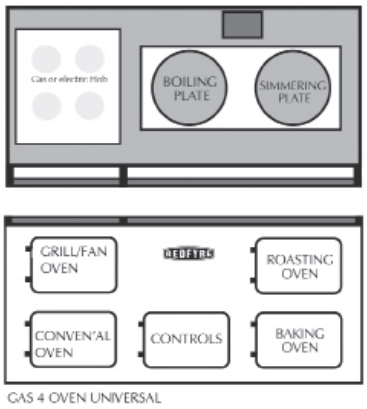
Bottom Left - is a plate warmer

4.2 HOT PLATE

NOTE: KEEP THE HOT PLATE LIDS CLOSED WHEN NOT IN USE.

The two hot plates are heated as a by-product of the main burner function and give you a boiling or frying hot plate and a simmering plate. See *Winter Operating, 7* for instruction.

4



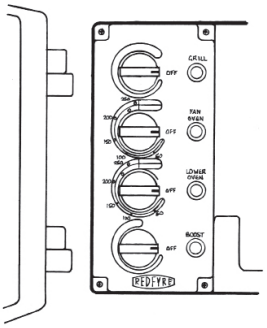
GAS 4 OVEN UNIVERSAL

4.3 You also have a choice of either gas or electric hob, or an aluminium warming plate, see *Hob Operations*

5. CONTROLS FOR ELECTRIC OPERATIONS

You find the controls for the ovens behind the lower middle door, Diagram 5

5



AR2052

5.1 Neon indicators above the top right-hand oven alert you that an oven is on:

– Boost element = Right-hand neon

– Either of the left side Ovens or Grill = Left-hand neon

CAUTION: This cooker is excellent for drying tea towels and cloths but we DO NOT advise drying cloths on the left-hand side of the cooker when you are using the electric ovens.

5.2 FAN / GRILL OVEN

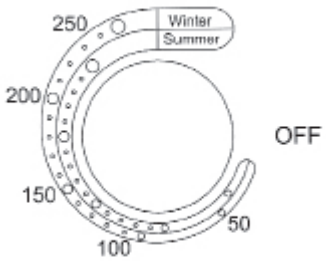
The top left oven can be used either as a grill or a fan-assisted oven. The neon next to the control indicates that the grill is ON

6

FAN ASSISTED OVEN

This fan oven is electrically operated and has greater speed than the conventional oven beneath, but can be used in the same way for baking and cooking modes.

7



Note the summer and winter settings. These settings show the difference in temperature between a winter operation with the main burner ON, and a summer operation with the main burner OFF.

- Select Winter settings if the cooker burner is ON
- Select Summer settings if the cooker burner is OFF

5.3 CONVENTIONAL

Lower Oven - This oven is electrically operated and provides a further baking or roasting oven to provide a maximum range of cooking ovens.

- Rotate the Lower Oven thermostat to a setting in line with either the Winter or Summer settings explained under 5.2 above.

5.4 BOOST

The Boost thermostat is an electric addition to lower right gas oven. Use this option to greatly increase the heat in the bottom right Baking oven. With the main cooker burner lit you must gauge the amount of additional heat you want to produce.

USER INSTRUCTIONS
WINTER OPERATING

6. USING GAS ONLY

Traditionally, this heat-store cooker is lit and left to run day and night during the winter months. You need to turn on the pilot and set the Oven Heat Thermostat to achieve a steady warmth and increase or decrease the oven thermostat according to cooking needs.

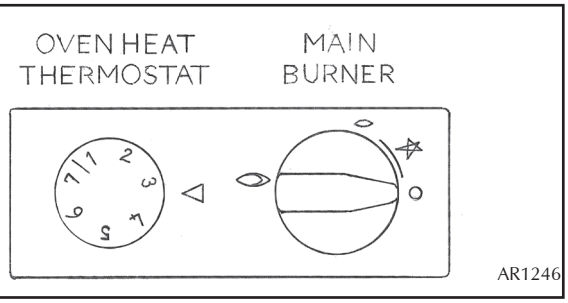
Note: The cooker takes several hours to reach full operating temperature.

7. LIGHTING THE PILOT & MAIN BURNER

Inside the bottom middle door of the cooker there are 2 control knobs:

- The right-hand knob ignites the pilot
- The left-hand knob controls the temperature, see Diagram 8

8



7.1 To ignite the pilot:

- Ensure the right-hand knob points to off
- Depress the knob and keep depressed while turning anti-clockwise to the pilot position

You hear a click. The pilot should now light and can be seen through the viewing window.

- Repeat the above procedure if the pilot fails to light, keeping the knob depressed for 10 seconds before releasing

If, after repeated attempts, the pilot does not light, contact your retailer or installer.

7.2 To light the main burner:

- Turn the right-hand knob a stage further to point to the main burner symbol

The main burner lights and the left-hand knob now controls the temperature.

7.3 If you are lighting the cooker from cold, set the oven temperature to 5. The right-hand ovens now come up to temperature.

7.4 TEMPERATURE GAUGE

Above the top right oven door there is a temperature gauge with three sections: black, silver and red. When the cooker has achieved a stable temperature you can mark the silver section with a permanent marker to show the best temperature setting for your chosen dishes. When the oven temperature is low it is an indication that the whole range is below temperature. Frequent adjustment of temperature is not suited to this type of cooker.

8. HOT PLATE

NOTE: KEEP THE LIDS TO THE HOT PLATES CLOSED WHEN THEY ARE NOT IN USE.

The hot plates heat as the ovens heat and are centrally adjusted using the Oven Heat Thermostat, Diagram 8

– **Boiling** - The left-hand hot plate is fairly fierce and can be used for rapid boiling, browning or frying dishes.

– **Simmering** - The right-hand hot plate is used for gentle browning, slow boiling for vegetables, reheating and simmering.

9. TURNING PILOT & MAIN BURNER OFF

To extinguish the pilot and main burner:

- Turn the right-hand knob clockwise to the OFF position

If the burner goes out while in use you must wait 3 minutes before attempting to relight the fire. The control valve has an interlock device and cannot be lit before 3 minutes.

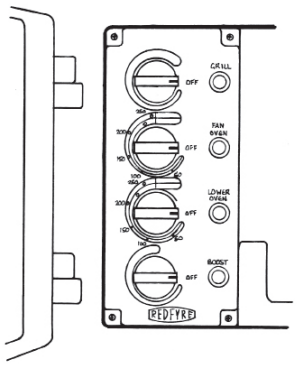
10. USING GAS & ELECTRIC

10.1 You can transform your Range cooker into a very efficient catering appliance. To do this, use the gas operations described in Section 6 to operate the right-side gas ovens and introduce further flexibility with electric. This gives you great scope and speed for cooking by increasing the number of ovens at your disposal: a) Boost, b) Fan Oven, c) Grill and d) Conventional Oven

The controls are behind the bottom centre door. The thermostat gives a choice in settings for Winter and Summer because if gas is powering the cooker an oven is already partially heated.

USER INSTRUCTIONS
WINTER OPERATING

9



AR2052

a) A **Boost** is provided to increase the heat in the bottom right Baking Oven, effectively turning this into a second Roasting oven:

- Rotate the Boost thermostat to a setting in line with the Winter temperature gauge.

The neon indicates the Boost is ON

b) Left-hand **Fan Oven -** Likewise, while the right-hand ovens are working on gas, you can convert the cool upper-left oven to a Fan Assisted oven or Grill:

- Rotate the Fan Oven thermostat to a setting in line with the Winter temperature gauge

The neon indicates the Fan Oven is ON

c) **Grill** - To convert the upper left oven into a grill:

- Rotate the Grill thermostat to your desired setting

The neon indicates the Grill is ON

d) **Lower Oven** - if the right-side ovens are working on gas, you can convert the lower left oven to a **Conventional Oven**:

- Rotate the Lower Oven thermostat to a setting in line with the Winter temperature gauge

The neon indicates the Lower Oven is ON

10.2 To turn the Boost, Fan, Conventional Oven or Grill off:

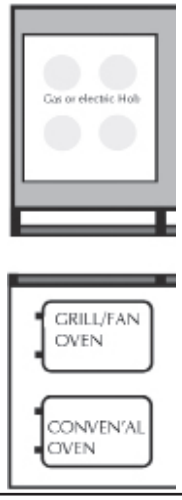
- Rotate the thermostats until the indicator points to OFF

USER INSTRUCTIONS
SUMMER OPERATING

11. ELECTRIC ONLY

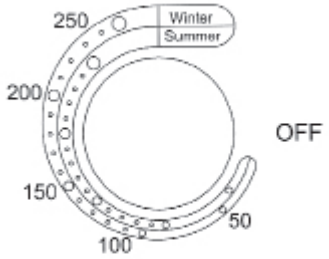
During the warm summer months, you can turn off the gas main burner to close down the heat-store facility. The hot plates will be cool with the main burner off and the Hob is used for all frying, boiling or simmering.

10



Note: Always select Summer settings if the cooker burner is OFF

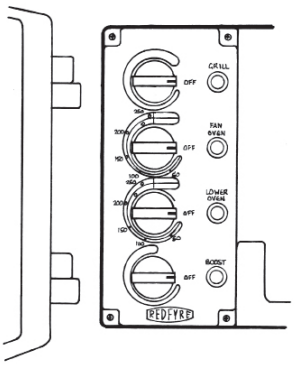
11



7. COOKER FEATURES

The controls are behind the bottom middle door:

12



11.1 FAN / GRILL

The Fan Oven can be used either as a Grill or a Fan-assisted oven

Grill only:

- Rotate the top control to heat the grill element

The neon next to the control indicates the Grill is ON.

The Fan-Assisted oven has greater speed than the conventional oven beneath but can be used in the same way, offering all baking and cooking modes:

- Rotate the Fan oven thermostat dial to the desired Summer setting

The neon next to the control indicates the Fan Oven is ON.

11.2 **LOWER OVEN**

Conventional Oven - This oven provides a further baking or roasting oven without fan

- Rotate the Lower Oven thermostat to a setting in line with either the Summer settings

The neon beside the control indicates the Lower Oven is ON.

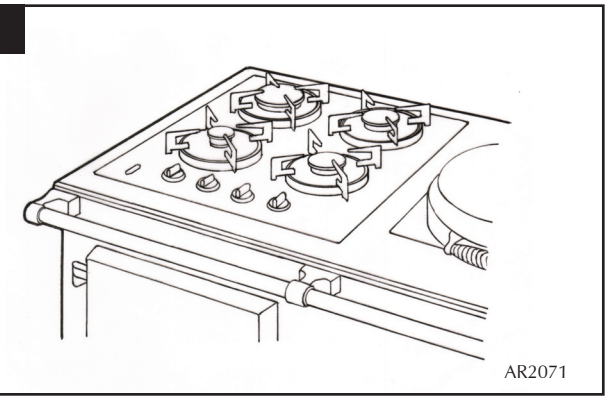
11.3 **BOOST**

The Boost thermostat for the lower right gas oven can be used during the summer months, but we do not recommend this option is used, except perhaps for storage and plate warming. The thickness of the cast iron precludes efficient baking.

USER INSTRUCTIONS
HOB OPERATIONS

12. GAS HOB

13

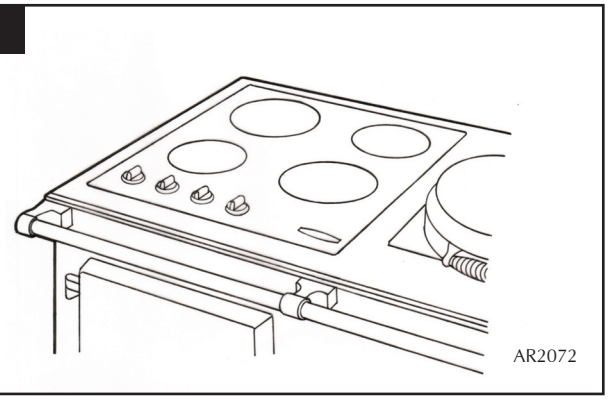


The Gas has four burners:

- 1 x 3,00kW Rapid burner
- 2 x 1.75kW Semi-rapid burners
- 1 x 1.00kW Auxillary burner
- Front controls
- Underknob auto-ignition

13. ELECTRIC HOB

14



This Hob has four radiant electric hobs with the following power ratings:

left-back, 1800W

left front, 1200W

right-back, 1200W

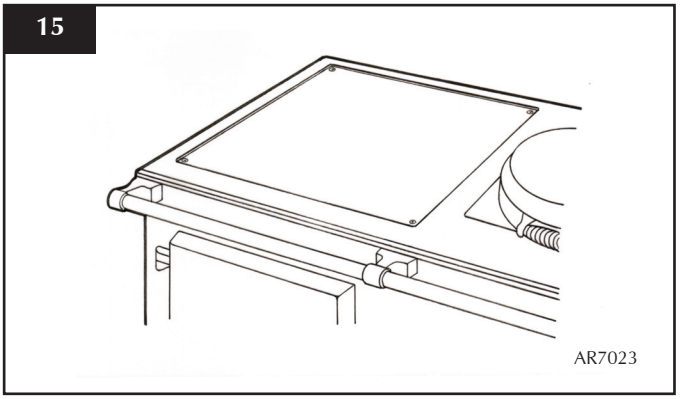
right-front, 1500W

Each control has a setting from 0 to 10 giving you a wide field of adjustment from slow melting through to fast boiling.

REFER to *Care of the Cooker* for advice on cleaning the Hob surface.

ALUMINIUM PLATE

15



An optional aluminium plate can be fitted instead of the gas or electric hob to act as a warming plate.

USER INSTRUCTIONS
CARE OF THE COOKER

14. GENERAL ADVICE

IMPORTANT

14.1 We recommend you switch off the cooker at the mains and let it cool before cleaning or carrying out any maintenance work.

- **NEVER use caustic, citric or abrasive cleaning products on your cooker because these scratch and damage its surface**
- **ALWAYS try to wipe up spillages when they happen**

You will get better results if you clean the cooker when it is cool, see 11.3.

14.2 You can use hot soapy water and a cloth to clean the front and finish with a soft dry cloth to avoid streaking.

14.3 We recommend you switch off the cooker at the mains and let it cool before cleaning or carrying out any maintenance work.
The chart in Section 14 below suggests cleaning methods.

15. VITREOUS ENAMEL FINISH

15.1 A vitreous enamel finishes the surround of hotplates on some models and coats the front, doors and top plate. Burnt-on food should be removed carefully using a plastic kitchen scrubber. **DO NOT USE wire wool as this can damage the enamel finish**.

15.2 The side panels of Redfyre cookers are finished in stove enamel:

- Clean with a damp cloth only

16. CLEANING THE HOTPLATES

- Use a wooden handled wire brush to clean the hotplates
- Care must be taken not to scratch the enamel surround where applicable. Steel hot plates can be cleaned with wire wool and soapy water
- ALWAYS follow the grain of the stainless steel

16.1 The inside of each hotplate lid can be cleaned using wire wool and soapy water while following the grain of the stainless steel.

17. CLEANING THE OVENS

17.1 The cast iron interior reduces any spills inside the oven to powder over a period of time. You need only brush out the oven when dirty:

- Clean racks and linings when cool

17.2 Wire brush any stubborn carbon stains and vacuum or brush away the deposits. The wire brush may scratch the interior surface of the oven but does no harm. Because the oven surface is natural you must prevent oxidation by drying all surfaces thoroughly after cleaning.

- Use wire wool and soapy water to clean the stainless steel surround at the front of the oven when it is cool
- ALWAYS follow the grain of the stainless steel when scrubbing

17.3 Doors can be lifted off their hinges to clean. **DO NOT immerse the whole door in water because this will affect the insulation in the door.**

Redfyre parts appropriate cleaning methods	**Hot water & soap**	**Wire Brush**	**Cream cleaner**	**Nylon Brush**	**V.E.D.C. cleaners**
Top Plate Vitreous enamel	✓			✓	✓
Surround	✓			✓	✓
Hot plates	✓	✓	✓	✓	
Oven Internal	✓	✓	✓	✓	
Shelves	✓		✓	✓	
Oven Internal	✓			✓	✓
Seal	✓		✓		
Oven Front	✓				
Sides	✓				
Doors	✓				
Chrome handles	✓				
Towel rail	✓				
Top plate	✓			✓	✓
Hotplate lids	✓				

18. COMBUSTION PRODUCTS DISCHARGE SAFETY DEVICE (TTB)

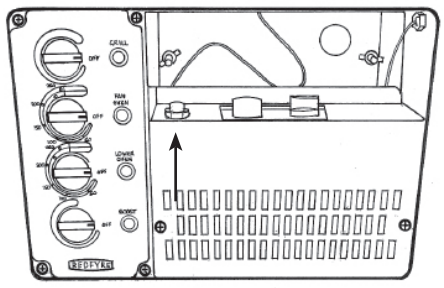
15.1 This sensor measures the temperature of the flue and is located in the divert on the flue outlet.

15.2 This important safety device prevents products of combustion entering a room and must operate at all times when the cooker is in use.

15.3 The flue sensor switches the burner off if the temperature is too high and the cooker refuses to relight. You must wait 30

minutes before you can press the reset button in the control panel to relight the cooker. Refer to diagram 2

16



AR1551

18.4 When there is repeated shutdown of the cooker the flue/ chimney must be investigated immediately:

- Turn the gas burner off
- Contact a competent service engineer to inspect the cooker

19. RUNNING IN

19.1 The new surface coating on your Redfyre cooker "burns off" to create a harmless odour during its first hours of use. The smell disappears after a short period but if it persists ask your installer for advice.

20. SERVICING

20.1 The cooker must be serviced every 12 months by a qualified gas engineer. In all correspondence, always quote the model and serial number found on the data badge.

20.2 You must turn off your cooker 12 hours before servicing. Your cooker cannot be serviced while it is hot.

21. VENTILATION

21.1 Heat and moisture are produced by gas range cookers

- Ensure the kitchen is well ventilated

21.2 You may need to open a window or increase mechanical ventilation during prolonged use of the cooker.

21.3 Air for combustion is taken in through the cooker's burner door.

- DO NOT shut off or block this door or any additional air vents fitted by your installer in any compartment or to the outside.

21.4 Any purpose-provided ventilation should be periodically checked to ensure that it is free from obstruction.

21.5 If a gas hob is installed in the four-oven version, then 30cm^2 (4.5"^{2}) of extra ventilation is required.

22. INSTRUCTION DETAILS

22.1 The Commissioning sheet at the front of this book must be completed by your installer to help with any future correspondence. This records the essential installation details. In all correspondence you must quote the model and serial number.

23. HOT SURFACES

23.1 Protect children and the infirm from the hot surfaces of this cooker by providing a suitable guard. All parts of the cooker should be regarded as a working surface with the exception of the hob and door handles.

23.2 Parts of the cooker become very hot (e.g. hotplates and ovens) when in use and remain hot for a long period after use. Take great care when using the cooker and use oven gloves whenever appropriate.

24. CLEARANCES TO APPLIANCE

24.1 Clearances to the sides of appliance must be at least10mm

24.2 The shelf height above hot plate must be t a minimum of 800mm:

- Ensure a clearance of 25mm around the flue pipe.

25. AFTER SALES SERVICE INFORMATION

We provide a 2 year warranty and a nationwide network of Service Engineers

We also provide qualified FIELD SERVICE ENGINEERS who are available to attend a breakdown or manufacturing fault occurring whilst the appliance is under guarantee.

Below is a step by step guide to reporting a fault with your appliance.

What to do in the event of an appliance fault or breakdown:

Step 1: Always contact your installer or commissioning engineer in the first instance. He must thoroughly check all his work PRIOR to requesting a service visit from Redfyre.

Step 2: If your appliance has developed a fault during the guarantee period, your installer should contact the Redfyre

Service Centre for assistance.

What happens if my installer/engineer is unavailable?

Step 3: Contact Redfyre direct. We will provide you with the name and telephone number of our Service Agent. However, a charge may apply if the fault is not covered by the appliance guarantee (payment will be requested on site by our independent Service Agent).

A charge will be made where:

- Our Field Service Engineer finds no fault with the appliance.
- The cause of a breakdown is due to other parts of the plumbing/heating system or is caused by equipment not supplied by Redfyre.
- Where the appliance falls outside the 2 year guarantee period (See terms and conditions enclosed).
- The appliance has not been correctly installed, commissioned or serviced as recommended. (See Commissioning, Installation and Servicing instructions).
- The breakdown occurs immediately following an annual service visit. In this instance, your appointed Service Agent must check all his work PRIOR to requesting Redfyre to attend.

PLEASE NOTE:

Unauthorised invoices for attendance and repair work carried out on this appliance by any third party will not be accepted by Redfyre.

Every enamelled part on your cooker is unique and has its own individual characteristics. Coloured parts may differ slightly in shading. This will not impair performance in any way and is quite normal.

IMPORTANT CUSTOMER NOTICE
Cosmetic damage, stains and scratches produced by cooking and cleaning are NOT covered by the statutory guarantee.

INSTALLATION INSTRUCTIONS
TECHNICAL INFORMATION

Model	Gas Cat.	Gas Type	NOx class	Pressure			Injector	Input/Consumption		Output Water	Country
				Inlet	BP/High	B/Plow		High	Low		
Four Oven NG	I_{2H}	Nat. Gas G20	2	20 mbar	9.3 mbar	2.9 mbar	1 x2 .38 mm	6.0 kW 0.57m3/hr	3.0 kW 0.29m3/hr	n/a	GB, IE
Two Oven NG	I_{2H}	Nat. Gas G20	2	20 mbar	9.3 mbar	2.9 mbar	1 x 2.38 mm	6.0 kW 0.57 m3/hr	3.0 kW 0.29 m3/hr	n/a	GB, IE
Two Oven LPG	I_{3P}	Propane G31	2	37 mbar	33.9 mbar	9.6 mbar	1 x 1.3 mm	6.0 kW 0.22 m3/hr	3.0 kW 0.11 m3/hr	n/a	GB, IE
Four Oven LPG	I_{3P}	Propane G31	2	37 mbar	33.9 mbar	9.6 mbar	1 x 1.3 mm	6.0 kW 0.22 m3/hr	3.0 kW 0.11 m3/hr	n/a	GB, IE
Two Oven NG + DHW	I_{2H}	Nat. Gas G20	2	20 mbar	9.3 mbar	2.9 mbar	1 x 2.38 mm	6.0 kW 0.57 m3/hr	3.0 kW 0.29 m3/hr	1.2 kW	GB, IE
Two Oven LPG + DHW	I_{3P}	Propane G31	2	37 mbar	33.9 mbar	9.6 mbar	1 x 1.3 mm	6.0 kW 0.22 m3/hr	3.0 kW 0.11 m3/hr	1.2 kW	GB, IE

ELECTRICAL SUPPLY	230v 50HZ FUSED
MIN FLUE SPEC	T180/N2/0/D/1
MAX FLUE TEMP	LPG 162°C NG 148°C
FLUE SIZE	102 mm (4")
BOILER CONNECTIONS	28 mm ø (4") (2 OVEN ONLY)
GAS CONNECTION	15 mm ø compression, bottom LH side of cooker

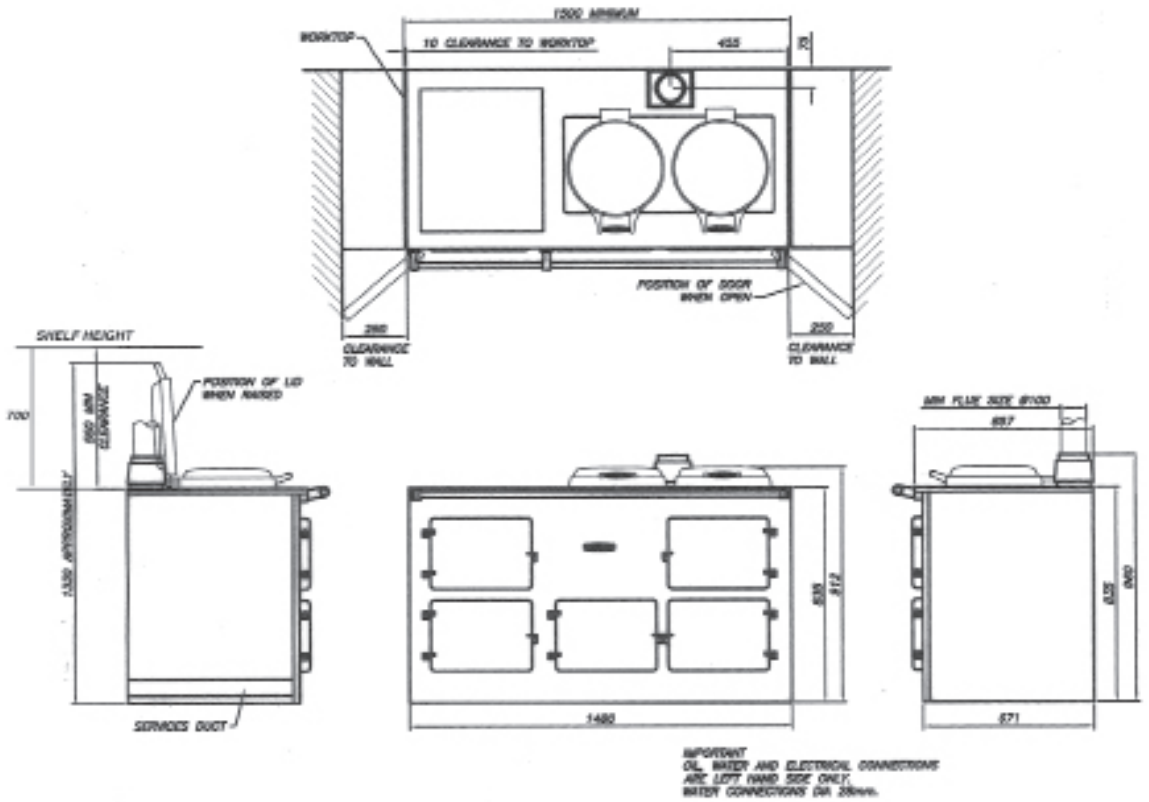
The adjustment conditions for this appliance are stated on the DATA BADGE which is located on the burner access panel found behind the controls door.

ELECTRIC OVEN		
ELEMENT	**FOUR OVEN**	**TWO OVEN**
Grill	2.55 kW	N/A
Fan Oven	2.55 kW	N/A
Conventional Oven	2.0 kW	N/A
Boost Oven	1.25 kW	1.25 kW

POWER RATINGS	
Electrical Supply: 230V 50 Hz	
Boost Element + Electric Ovens	8.325 kW 30A
Boost Element + Electric Hob + electric Ovens	14.125 kW 45A
Electric Cable: 10mm twin and earth pvc	I.E.C 60277 and I.E.C 53

INSTALLATION INSTRUCTIONS
SITE REQUIREMENTS

1



AR1562

NOTE: There is an optional plinth which increases all heights by 75mm.

INSTALLATION INSTRUCTIONS
SITE REQUIREMENTS

The Universal is normally delivered in kit form for assembly on site to be carried out by an engineer trained by Redfyre Cookers. Please refer to the Build Instructions which are supplied separately.

1. FLUE AND CHIMNEY REQUIREMENTS

1.1 To evacuate the products of combustion safely and thoroughly, the cooker must have an efficient flue system.

1.2 Detailed recommendations for flues are given in BS5440:1. The minimum effective flue height from the top of the appliance to the terminal must be 3 metres.

1.3 Installation with flues in excess of 10 metres 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.

1.4 The flue must be free from obstruction.

1.5 Any damper plates should be removed or secured in the fully open position and no restricter plates should be fitted.

1.6 Immediately before installation the chimney should be swept but if it can be seen that the chimney is clean and unobstructed along its entire length, it need not be swept.

1.7 102 mm (4″) diameter flue pipe must be used to connect the appliance to the chimney. 600 mm (2′) of straight vertical pipe must be fitted from the flue divert before any elbows are secured. The remainder of the flue should be as vertical as possible. Where it is necessary to offset, use only 135^{o} elbows. Horizontal runs must be avoided.

1.8 The Universal cooker has a draught divert fitted to the flue outlet. The air gap at the foot of the divert must be kept clear to allow air from the room into the chimney at all times.

DO NOT:

- Use single-walled galvanized duct as a flue system.
- Use non insulated flue systems externally.
- Allow clothes, furnishings or any combustible material to come into contact with any flue pipe.
- Use bends if they can be avoided.
- Run horizontal flue anywhere in the system.
- Position the chimney externally if it can be avoided.
- Be tempted to use inferior materials for the flue system; replacement is costly if they do not last.

CONSTRUCTION PARAMETERS

1.16 After fitting the cooker to any chimney, make sure it is inspected and tested for soundness, any defects rectified, or a new flue system provided where soundness is in doubt.

1.17 Ensure the flue system is always installed and supported strictly in accordance with the manufacturer's instructions.

1.18 Make sure all joints are properly, securely and efficiently made in accordance with the manufacturers instructions.

1.19 Flue pipe connections must rise vertically for at least 600 mm (2′) before any change of direction. An initial draught is crucial close to the cooker where there is a higher flue gas temperature. Horizontal or angled runs close to the flue will severely restrict gas movement and affect operation.

1.20 Try to construct a vertical chimney all the way to the terminal.

1.21 Ensure that no part of the flue is installed at an angle more than 45°/135°.

1.22 Make sure the flue diameter is not less than the appliance outlet.

1.23 Make sure the effective vertical height of any chimney which bends is at least twice the horizontal distance between the cooker and the terminal.

1.24 Try to position the chimney inside the building to avoid excessive cooling and risk condensation.

1.25 Ensure the chimney is installed and located following Building Regulations and British Standards with reference to distances from combustible materials.

1.26 Ensure the householder understands the chimney and appliance must breath so a permanent supply of unobstructed combustion air is vital.

1.27 Advise the householder to have the cooker regularly and expertly serviced.

1.28 Ensure there is no obstruction of any flue block system, or between blocks and metal flue pipes in loft areas.

1.29 Make sure the flue is terminated in accordance with Building Regulations.

2. TYPES OF CHIMNEY & FLUE SYSTEMS

The following four basic chimney/vent systems can be used with gas fired appliances:

Twin Wall Gas Vent

2.1 A metal twin-wall flue system incorporating an air gap of between 6 mm and 20 mm constructed in either:

- all aluminium for external use, or
- aluminium inner and galvanised or stainless steel outer skin for internal use only

These products must be certified to BS715.

Stainless Steel-Lined Prefabricated Chimneys

2.2 These systems consist of two skins of stainless steel or a combination of stainless and galvanised steel incorporating high quality materials. Depending on the materials of combustion, these products can be used internally and externally. These products must be certified to BS4543.

Ceramic or Concrete-Lined Prefabricated Chimney

2.3 Similar to the previous category described in 2.2 except that the inner lining is either lightweight fireproof concrete or

ceramic material. These products are certified by the British Board Agreement.

Concrete Block/Masonry Chimneys

2.5 There are three different categories:

- Conventional brick or masonry construction with either clay to BS1181 or refractory concrete flue liner manufactured from a kiln-burnt aggregate and high alumina cement.
- Prefabricated chimney block systems
- Gas flue blocks

(i) This category is the conventional chimney and, in the majority of installations with gas appliances, it will be necessary to utilise a stainless steel flexible liner.

(ii) These prefabricated block chimney systems can accommodate quite a range of heating appliances including gas appliances. In some cases, they may need lining with a flexible liner. The appliance manufacturer and chimney manufacturer should be consulted for guidance.

(iii) Gas flue blocks consist of a narrow rectangular flue-way inside a building block normally used as part of the internal or external house construct. The flue way is usually very narrow and the systems are often linked with a twin-wall gas vent to which they are adapted in the loft space. The gas vent then completes the chimney run through termination.

Careful inspection of this type of system is recommended. If not correctly constructed these systems can add to operational difficulties, especially condensation within the chimney itself. If any doubts arise about this chimney system after inspection consider replacing the flue system.

Flue Pipes

2.7 Only use these to connect the Traditional to one of the chimney types previously mentioned. Any flue type serving a gas appliance must be kept clear of any combustible materials, including materials likely to be located near the installation by the householder. An air gap clearance of 25 mm (1") must be maintained.

2.8 Flue pipes can be constructed from the following:

- Sheet metal, as described in BS715
- Stainless steel
- Cast iron, described in BS41
- Materials described in Building Regulations suited to solid fuel and oil burning appliances.

All flue pipes should be constructed to retain condensation by the flue pipe system. Systems with spigot and socket joints must be fitted with the sockets uppermost.

3. TO LINE AN EXISTING CHIMNEY

3.1 It is vital to check the chimney is safe before use or before refitting a gas appliance. Oversized, leaking or rough chimneys can be inefficient and dangerous.

3.2 Two types of chimney re-lining can be used with the Traditional: flexible or rigid. It is important to sweep the chimney thoroughly before installing the liner to remove any previous combustion deposits which can damage the liner.

Flexible Stainless Steel

3.3 For use with existing chimneys. These liners must be certified to BS715. If an existing chimney has a metal liner, replace the liner with flexible stainless steel.

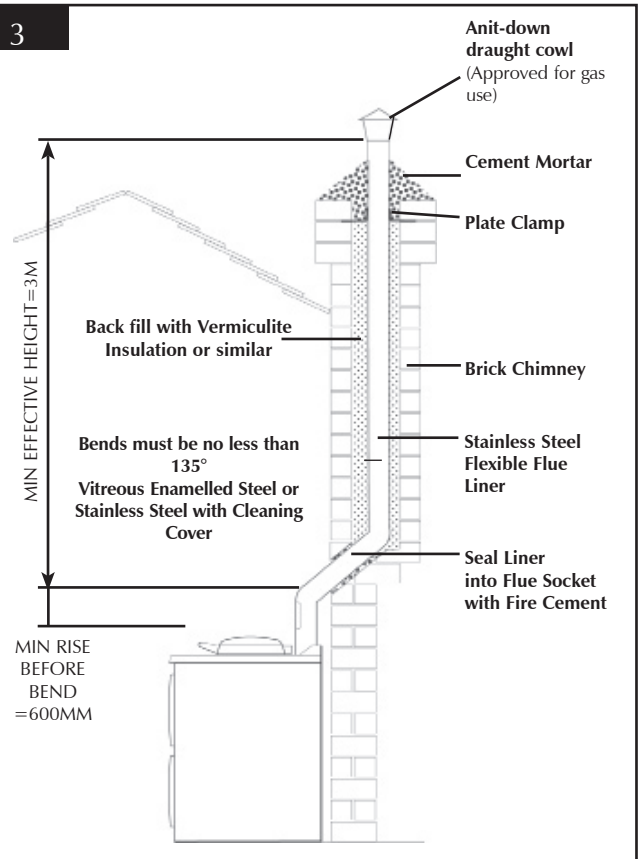
Rigid Stainless Steel

3.4 Use type 316 or 304 stainless steel not less than 0.55 mm thick.

4. TERMINATION

4.1 We would recommend the use of a suitably approved anti-down draught cowl for gas operation.

3



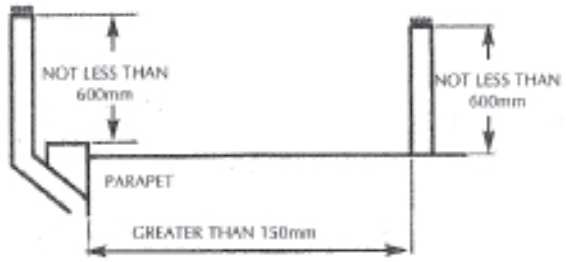
CONVENTIONAL BRICK CHIMNEY WITH LINER

DO NOT USE GCI GAS TERMINALS

INSTALLATION INSTRUCTIONS
SITE REQUIREMENTS

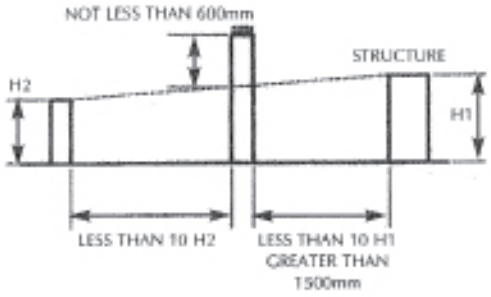
4

RECOMMENDED FLUE POSITIONS FOR SOME ROOF CONDITIONS

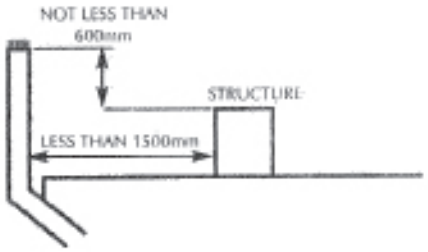


FLAT ROOF WITH PARAPET

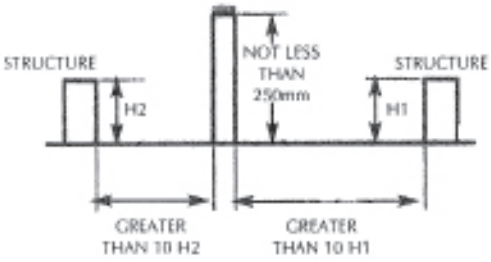
FLAT ROOF WITH NO PARAPET

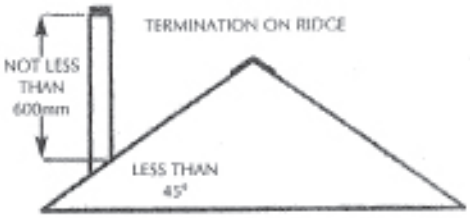


FLAT ROOF, ENVELOPE TYPE

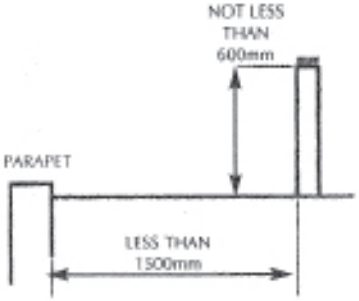


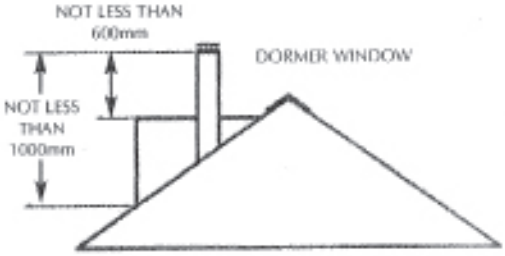
FLAT ROOF WITH STRUCTUE
CLOSE TO FLUE OUTLET





PITCH ROOF, INTERNAL ROUTE; PITCH NOT
EXCEEDING 45° AND RIDGE TERMINAL





PITCH ROOF, CHIMNEY WITHIN 1.5M FROM
DORMER WINDOW MEASURED HORIZONTALLY.

AR1570

INSTALLATION INSTRUCTIONS
SITE REQUIREMENTS

5. WIND EFFECTS ON BUILDINGS

5.1 Flues should not be terminated in a high pressure area.

6. GAS SUPPLY

6.1 This appliance shall be connected in accordance with National regulations.

6.2 Before installation, ensure the local distribution conditions (the type of gas and pressure) and the adjustment of the appliance are compatible.

6.3 Make sure the gas supply is capable of delivering the required amount of gas and is in accordance with the rules in force.

6.4 Consider the gas connection: at the bottom left-hand side of the cooker a minimum of 50 mm clearance is required. An isolation device is situated adjacent to the thermostatic gas valve for the main burner. If a gas hob has been purchased for a Four Oven version, it must have its own isolation device on the inlet pipe. Access to this device is required.

7. VENTILATION

7.1 The Traditional cooker is an open flue appliance which should be fitted according to BS5440 Pt. 2:

- For open flue appliances installed in rooms or internal spaces, where the open flue appliance has a rated input exceeding 7kW, that room or internal space shall be provided with a permanent opening having a minimum free area of 4.5 cm2 for every kW over 7 kW.
- The Universal has a maximum rated input of 6 kW so further ventilation should not be required. But if the room has another gas appliance (e.g. central heating boiler) their maximum rated inputs should be combined to calculate the appropriate amount of ventilation.

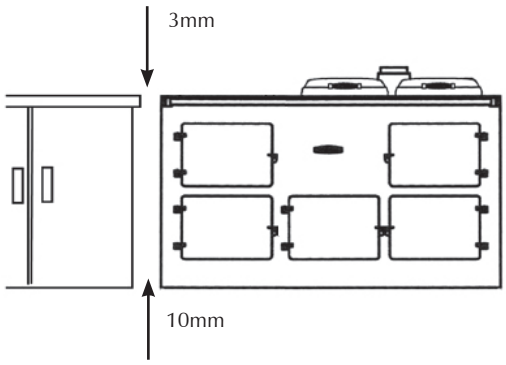
8. APPLIANCE LOCATION

8.1 It is important that the cooker stands on a flat surface of non-combustible material capable of supporting the total weight of the cooker. Where a plinth is required, the recommended size is 650 mm x 950 mm for the Two Oven model and 650 mm x 1450 mm for the Four Oven. The height is variable depending on the height of the user or kitchen work tops. A purpose-built adjustable plinth is available as an optional extra.

8.2 Kitchen units can be fitted up to either side (allowing for gas connections). If a pine or similar wood surface is used, take care the wood is well seasoned and protected from the side of the cooker to prevent drying out or splitting.

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

5



INSTALLATION INSTRUCTIONS
INSTALLATION

1. IMPORTANT

1.1 This appliance should be installed according to regulations in force and only used in a well-ventilated space. Read these instructions before installing or operating.

1.2 The Redfyre Traditional must be installed by a competent person in accordance with the requirements of the Gas Safety Regulations (Installation and Use) and this person must be Corgi registered.

1.3 The person(s) who installs this appliance, commissions, services and carries out remedial work (e.g. electrical fault finding), must have suitable engineering qualifications.

1.4 The Traditional is supplied in kit form to be assembled on site.

1.5 Engineers carrying out the assembly must be trained by Redfyre.

1.6 There is a manual detailing how to assemble the cookers correctly which forms part of these Installation Instructions. This is only supplied to officially trained engineers. Please contact Redfyre for further details.

2. HEALTH & SAFETY

2.1 Redfyre takes every reasonable care to ensure products are designed and constructed to meet all general safety requirements when properly used and installed. This standard means products are comprehensively tested and examined before despatch.

2.2 Note the points and items listed under 2.3, 2.4 and 2.5. It is the Engineer's responsibility to ensure protective clothing or equipment is worn for personal health and safety when handling hazardous materials.

2.3 Glass rope, mineral wool, insulation pads, ceramic fibre, glass insulation, can be harmful if inhaled, irritating skin, eyes, nose or throat. On handling, avoid inhalation and contact with eyes by using disposable gloves, face masks and eye protection. When disposing, reduce dust with water spray and ensure parts are securely wrapped. Wash hands and other exposed parts after handling. When disposing, reduce dust with water spray and ensure parts are securely wrapped.

2.4 The glues, sealants and paints of this product present no known hazards if used in the manner anticipated.

2.5 This appliance is heavy and care must be taken when installing.

3. UNIVERSAL (WITH AN ELECTRIC HOB AND ELECTRIC OVENS

WIRING EXTERNAL TO THE APPLIANCE MUST BE IN ACCORDANCE WITH THE CURRENT IEE WIRING REGULATIONS, ELECTRICITY AT WORK REGULATIONS AND ANY LOCAL REGULATIONS.

3.1 The appliance must be connected by a competent person, using fixed wiring via a DOUBLE POLE SWITCHED 45 amp OUTLET with a minimum contact clearance of 3 mm.

THIS APPLIANCE MUST BE EARTHED

IMPORTANT

The wires in this mains lead are coloured in accordance with the following code:

- green/yellow Earth
- blue Neutral
- brown Live

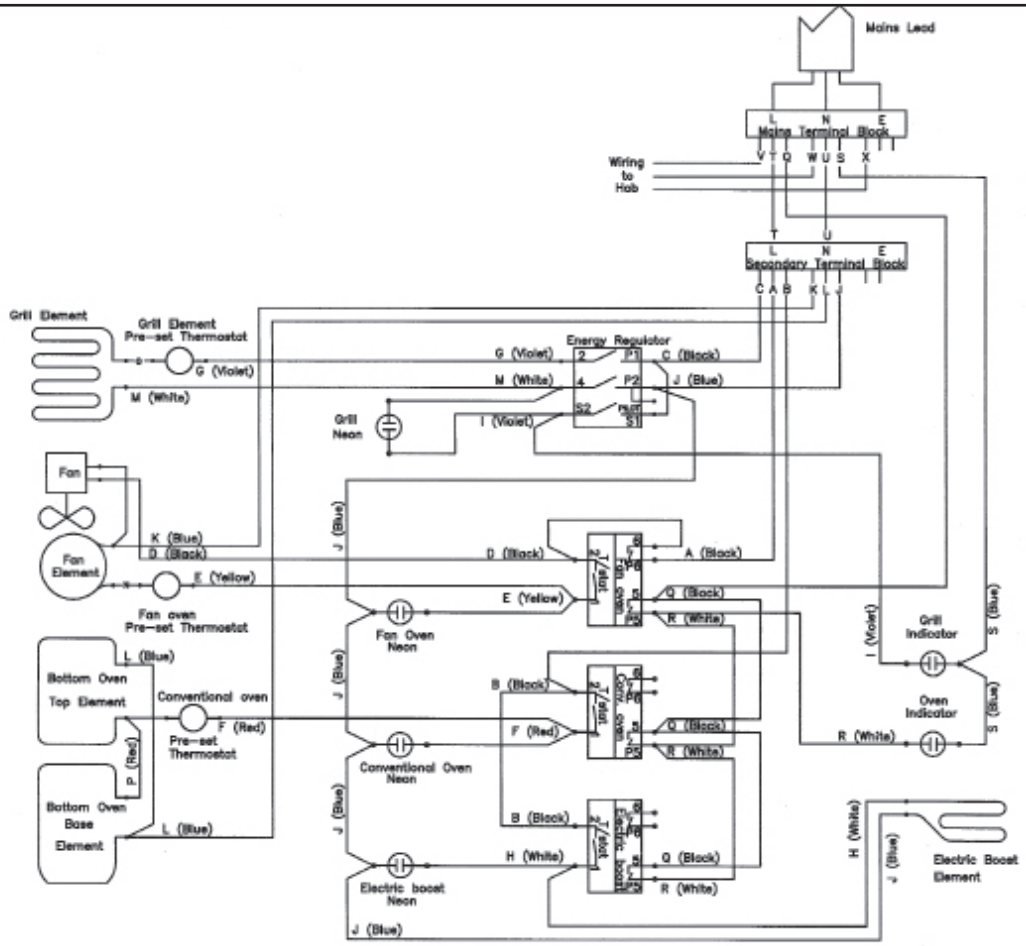
If the mains lead needs replacing we recommend that the operation is carried out by a qualified electrician replacing it with a lead of the same size and temperature rating.

POWER SUPPLY

Note: the power supply can be rated at 30 amp if the cooker is fitted without an electric hob.

INSTALLATION INSTRUCTIONS
INSTALLATION

1



WIRING DIAGRAM FOR UNIVERSAL COOKER

AR1564

5. SETTING/ADJUSTING DOOR LATCH PINS

5.1 Set the door latches once the Traditional is assembled:

Setting:

- Loosen locking flange nut and remove door latch pin, nut and black washer
- Apply 'Loctite' to door pin and re-assemble door latch pin, washer and flange nut, but do not tighten flange nut
- Fit door
- Adjust door latch pin, until the door seal seats securely and evenly around the front plate. The door latch pin can only be adjusted with the door in open position. Close the door and check the seal
- Tighten the flange nut to ensure that the door latch pin is locked in position

Door Adjustment

- Open every door
- Loosen locking flange nut for each door
- Adjust each door's latch pin until the door seal seats securely and evenly around the front plate. The door latch pin can only be adjusted with the door in the open position. Close the door to check the seal.
- Tighten the flange nut to ensure that the door latch pin is locked in position

INSTALLATION INSTRUCTIONS
COMMISSIONING

All tests are to be conducted under the rules in force following best practice procedures. In the UK these are the procedures laid down by CORGI and the Gas Safety and use Regulations.

1. ELECTRICAL TESTS

Electrical warning

THIS APPLIANCE IS SUPPLIED IN COMPONENT AND SUB- ASSEMBLY FORM. WHILST THE SUB-ASSEMBLIES THEMSELVES HAVE BEEN TESTED FOR ELECTRICAL SAFETY AT REDFYRE, IT IS ESSENTIAL THAT THE WHOLE APPLIANCE IS TESTED WHEN IT IS FULLY ASSEMBLED.

THIS WORK CAN ONLY BE UNDERTAKEN BY A SUITABLY QUALIFIED ELECTRICIAN TRAINED IN THE USE OF SPECIALISED EQUIPMENT. THE TEST MUST INCLUDE;

- **EARTH BOND CONTINUITY**
- **INSULATION RESISTANCE CHECK**
- **ELECTRICAL INSULATION FLASH TEST**

IMPORTANT

IF THERE IS NO MAINS SUPPLY OR THE ABOVE TESTS CANNOT BE CARRIED OUT, ENSURE THAT A WARNING LABEL IS ATTACHED TO THE APPLIANCE STATING THAT IT SHOULD NOT BE USED UNTIL ELECTRICALLY TESTED BY A SUITABLY QUALIFIED ELECTRICIAN AND INFORM THE CUSTOMER.

2. PRESSURE TEST

- Purge the gas supply to expel any debris blocking the gas control.
- Connect a suitable pressure gauge to the inlet pressure test point located on the isolation device and turn the gas supply on.
- Light the burner and check all gas joints for possible leaks.
- Turn the burner onto maximum and check that the supply pressure is as stated on the data badge.
- Turn the gas off and replace the test point screw.
- Check these pressures are unaffected by other gas appliances being used on the property.
- Check the pressure test point for leaks.

3. SPILLAGE CHECK

- Close all doors and windows in the room. Light the burner and operate on maximum for 5 minutes.
- Position a lighted smoke match just inside the draught diverter hood to ensure all smoke is drawn in. If in doubt, run the burner for a further 10 minutes and repeat the test.
- Repeat the test with any extractor fans running on maximum in the room or adjacent rooms and keep interconnecting doors open.

IF SPILLAGE PERSISTS, DISCONNECT THE COOKER AND SEEK EXPERT ADVICE.

4. GAS RATE

- Check the gas rate (natural gas models only).

5. FUNCTIONAL CHECK

- Check the general function of the cooker:
- Ignition
- Cross lighting
- Valve operation
- Thermostat operation
- Flame failure device

NOTE: THE COOKER WILL TAKE SEVERAL HOURS TO REACH FULL OPERATING TEMPERATURE. FURTHER ADJUSTMENT OF THE THERMOSTATIC GAS CONTROL MAY BE REQUIRED TO SET THE OVEN TO THE DESIRED OPERATING TEMPERATURE.

SERVICING INSTRUCTIONS
SERVICING/FAULT FINDING

1. SERVICING REQUIREMENTS

This appliance must be serviced at least once a year by a competent person.

All tests must be serviced by best practice as described by current CORGI recommendations.

1.1 Before any tests are undertaken on the appliance, conduct a gas soundness test for the property to ensure that there are no gas leaks prior to starting work.

1.2 Before any tests are undertaken on the appliance it is also recommended to fully check the operation of the appliance.

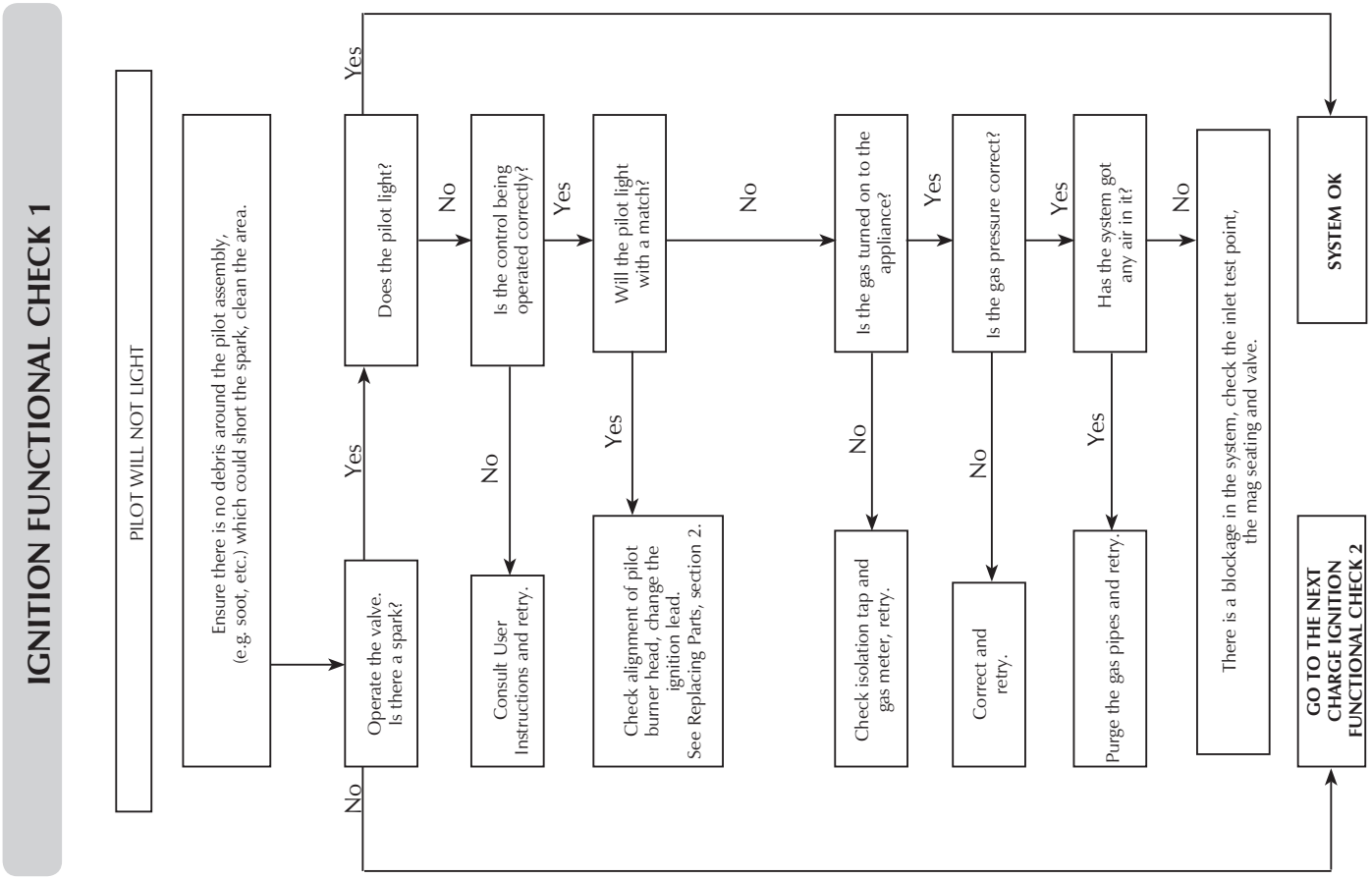
1.3 Special checks

1.3.1. Clean away any fluff or lint from under the burner

1.3.2. Check that the spark gap on the pilot is correct

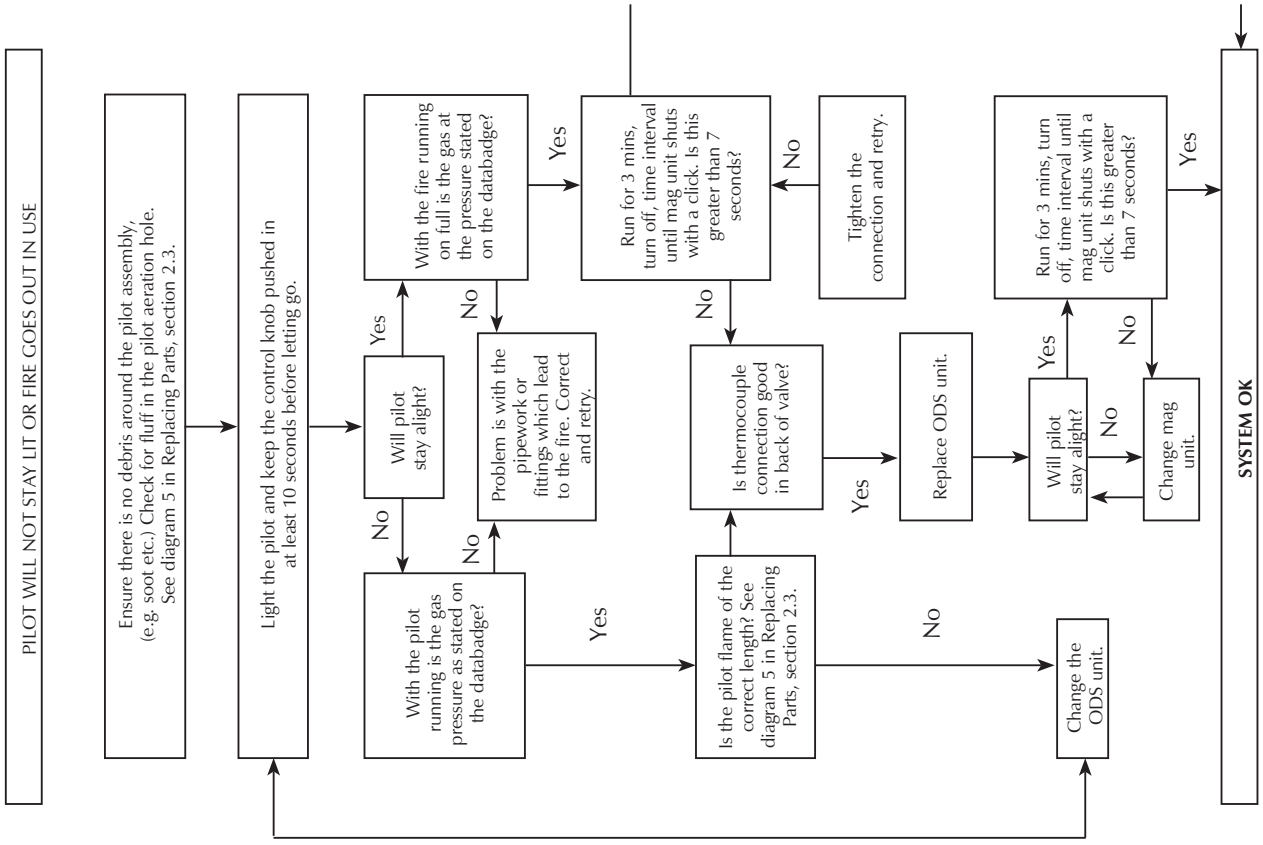
1.4 Correct any faults found during the initial tests and then recommission the appliance conducting the usual safety checks.

1.5 Advise the customer of any remedial action taken.

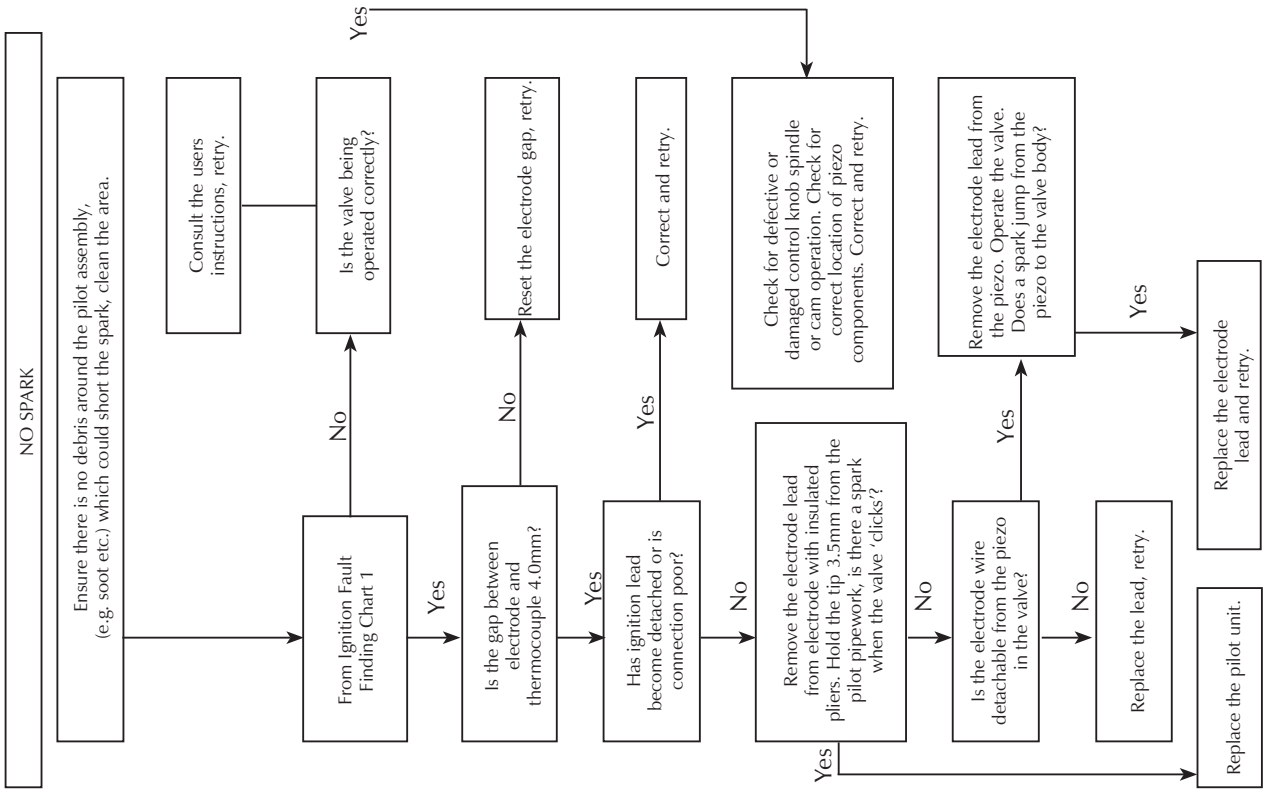


SERVICING INSTRUCTIONS
SERVICING/FAULT FINDING

FLAME FAILURE FUNCTIONAL CHECK 3



IGNITION FUNCTIONAL CHECK 2



SERVICING INSTRUCTIONS
REPLACING PARTS

IMPORTANT
It is essential that range cookers are serviced and flue ways inspected and cleaned at regular 12 month intervals.
The work must be carried out by trained service engineers.
The appliance should be turned off at least 12 hours before the arrival of the engineer to allow it to cool.

1. GENERAL

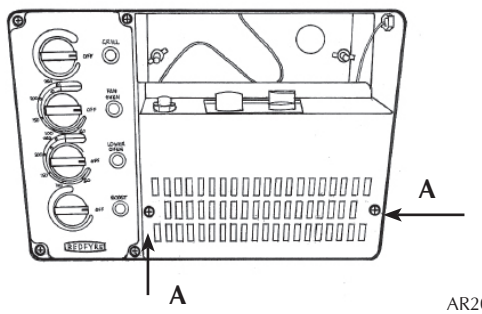
1.1 All major components can be replaced from the front of the cooker.

1.2 Make sure both main electrical and gas supplies are isolated before carrying out any servicing work.

2. BURNER REMOVAL

2.1 Open the oven door to access the control covers and remove the two screws retaining the lower cover. See diagram 1, Arrow A.

1

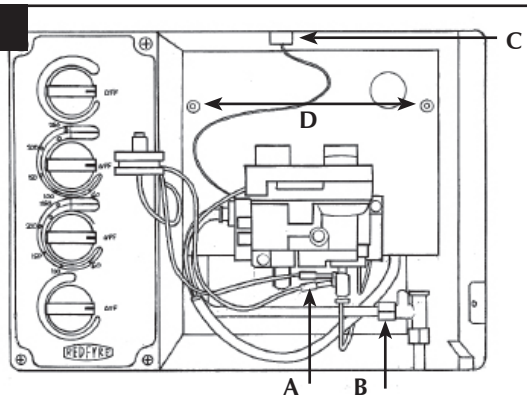


AR2054

2.2 Rotate the panel and disconnect the two wires from the interrupter block. See diagram 2, Arrow A.

2.3 On the right-hand side of the gas control there is an isolation device. Isolate the gas and disconnect the pipe leaving the isolating device on the main inlet pipe. See diagram 2, Arrow B.

2



AR1572

2.4 Remove the thermostat phial from the top oven and from inside the control compartment, pull the phial through the access tube. See diagram 2, Arrow C.

2.5 Remove the two nuts securing the burner to the combustion chamber and carefully withdraw the burner assembly. See diagram 2, Arrow D.

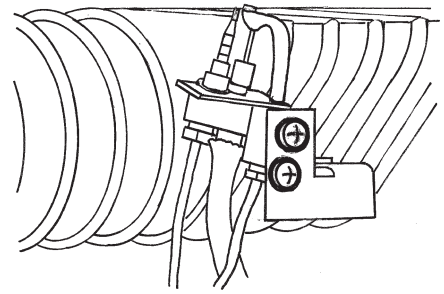
2.6 Reverse the order of the above procedure to reassemble. Check for leaks.

3. MAIN BURNER/INJECTOR

3.1 Remove the burner unit as described in Section 2 above.

3.2 Remove the two screws securing the pilot unit to the burner. See diagram 3.

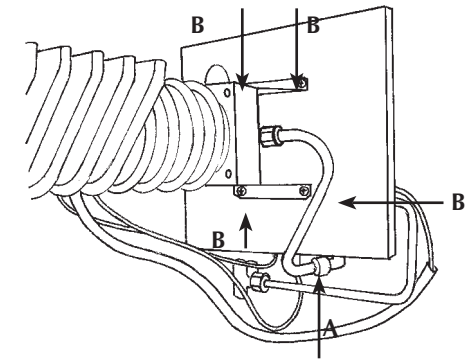
3



AR1552

3.3 Remove the main feed pipe from the gas valve to the injector. See diagram 4, Arrow A.

4

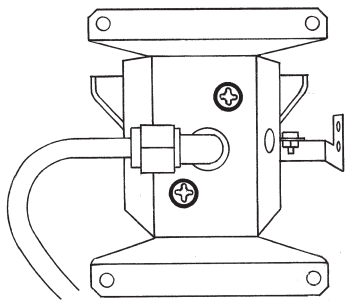


AR1586

3.4 Remove the four screws retaining the burner door to the aeration bracket. See diagram 4, Arrow B.

3.5 Remove the two screws separating the burner from the aeration bracket. See diagram 5.

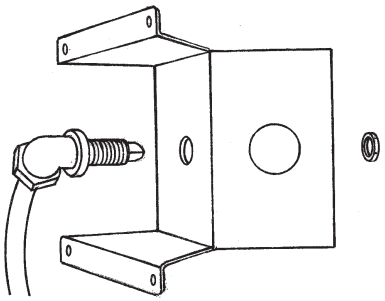
5



AR1553

3.6 To remove the injector, undo the locknut holding the aeration bracket to the injector. See diagram 6.

6



AR1554

3.7 Remove the injector from the feed pipe noting the orientation as this is important when reassembling.

3.8 Reverse the order of the above procedure to reassemble. Check for leaks.

4. PILOT UNIT

4.1 The pilot unit consists of four components each of which can be replaced:

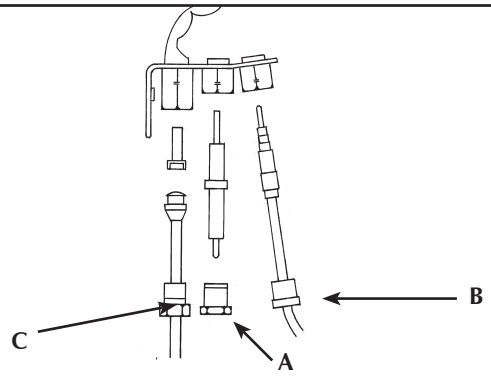
- Pilot burner bracket
- Pilot injector
- Electrode
- Thermocouple

4.2 Take out the burner unit as described in Section 2 above.

4.3 Pull the ignition lead off the rear of the electrode and remove the electrode from the pilot unit. This helps when removing the thermocouple and pilot injector. See diagram 7, Arrow A.

4.4 Undo the nut securing the thermocouple and remove from the pilot burner. See diagram 7, Arrow B.

7

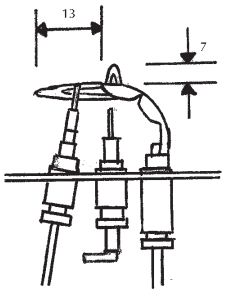


AR1555

4.5 Undo the nut securing the pilot pipe and withdraw the pipe complete with injector hooked onto the olive. See diagram 7, Arrow C.

4.6 Reverse the order of the above procedure to reassemble. Check for leaks and flame length. See diagram 8.

8



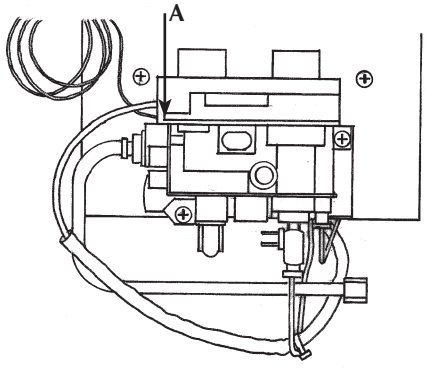
AR0620

5. IGNITION LEAD

5.1 Remove the burner unit as described in Section 2 above.

5.2 Note the route of the lead and disconnect the end from the piezo on the gas control. See diagram 9, Arrow A.

9



AR1571

5.3 Disconnect the lead from the electrode at the pilot burner and cut any cable ties.

SERVICING INSTRUCTIONS
REPLACING PARTS

5.4 Reverse the order of the above procedure to reassemble. Check for gas leaks and the operation of the ignition system.

6. PIEZO

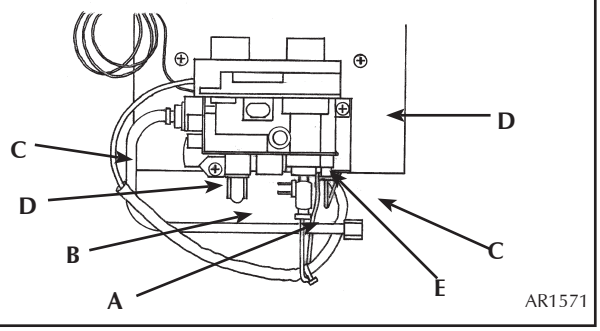
6.1 If a new piezo is required, it will be necessary to change the gas valve. Refer to Section 7.

7. GAS VALVE

7.1 Remove the burner unit as described in Section 2.

7.2 Disconnect the thermocouple and interrupter block complete with leads. See diagram 10, Arrow A.

10



7.3 Disconnect the feed pipe to the injector and the brass elbow from the gas valve noting the orientation. See diagram 10, Arrow B.

7.4 Disconnect the inlet pipe along with the pilot pipe. See diagram 10, Arrow C.

NOTE: When removing the inlet pipe do not remove the brass fitting from the side of the gas valve.

7.5 Disconnect the ignition lead from the gas valve. See Section 5.

7.6 Undo the two screws securing the gas valve to the control bracket and remove the valve. See diagram 10, Arrow D.

7.7 Replace in reverse order. Check all joints for gas leaks and operation of ignition lead.

8. MAGNETIC SAFETY VALVE

8.1 Remove the burner unit as described in Section 2.

8.2 Remove the thermocouple along with the interrupter block and leads. See diagram 10, Arrow A.

8.3 Undo the mag unit retaining nut. See diagram 10, Arrow E.

8.4 After removing the retaining nut, the mag unit can be tapped out and a replacement fitted.

8.5 Replace the mag unit retaining nut and tighten.

NOTE: This is a gas-tight seal

8.6 Replace the thermocouple, interrupter block and leads and check for gas leaks.

8.7 After reassembly, carry out the flame failure functional check, detailed in the flow chart, particularly the mag unit drop out time.

9. COMBUSTION PRODUCTS DISCHARGE SAFETY DEVICE

This sensor measures the temperature of the flue and is located in the diverter on the flue outlet. This important safety device prevents products of combustion entering a room and must operate at all times when the cooker is in use.

The flue sensor switches the burner off if the temperature is too high and the cooker refuses to relight. You must wait 30 minutes before you can press the reset button in the control panel to relight the cooker. When there is repeated shutdown of the cooker the flue/chimney must be investigated immediately:

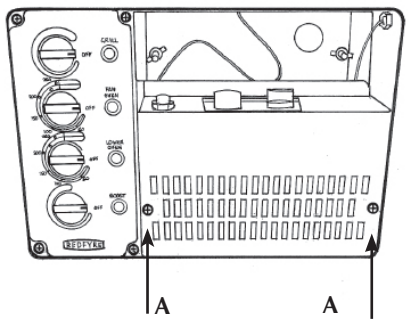
9.1 The Reset button is behind the control panel door. Press to reset.

9.2 After each shutdown by the flue sensor, an operation test of the cooker and flue must be carried out. (See Commissioning).

NOTE: BEFORE PROCEEDING, ISOLATE THE ELECTRIC SUPPLY

9.3 To replace the device, open the control door and remove the two screws retaining the front panel. See diagram 11, Arrow A.

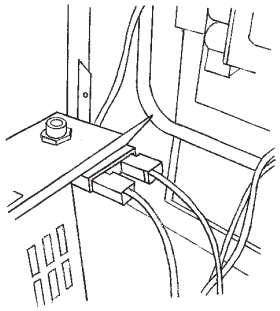
11



9.4 Remove the two wires from the TTB body and undo the retaining nut. See diagram 12.

SERVICING INSTRUCTIONS
REPLACING PARTS

12

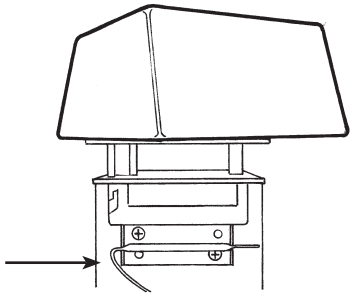


AR1585

9.5 Raise the draught diverter cover to expose the TTB phial situated on the left side of the flue and remove the trim. See diagram 13.

9.6 Remove the phial from the bracket by sliding the capillary tube through the slot and releasing the end out of the hole. Sea diagram 13.

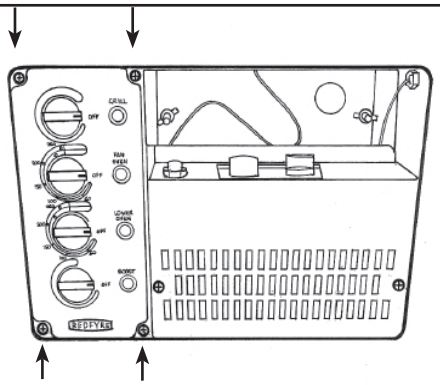
13



AR1556

9.7 Working inside the controls compartment remove the four screws retaining the electric controls cover. See diagram 14.

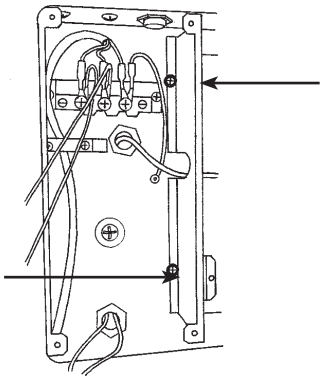
14



AR2054

9.8 Remove the two screws retaining the side cover. See diagram 15.

15



AR1588

9.9 Make sure the phial is vertical to allow the phial to pass through the access tube inside the cooker.

9.10 To remove the TTB, pull the component from inside the controls compartment taking care not to damage any electrical wires.

9.11 Push the new TTB phial through the access tube and place the end first in the hole and then through the slot of the retaining bracket.

9.12 Reassemble all other components in reverse order. Take care not to trap any wires or capillary tubes.

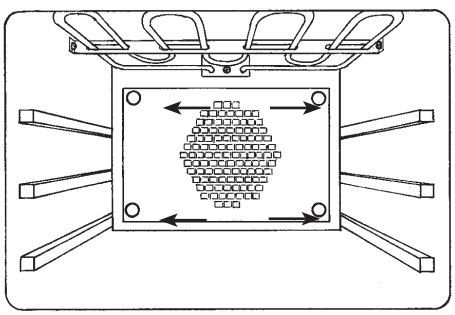
NOTE: ONLY ORIGINAL REDFYRE REPLACEMENT PARTS MAY BE USED.

10. OVERHEAT SWITCH

BEFORE PROCEEDING TO CHANGE OR SERVICE ANY ELECTRICAL ITEMS ISOLATE THE MAINS ELECTRIC.

10.1 There are two overheat switches located on the rear of the fan oven element panel. Open the top oven door and loosen the four screws holding the fan cover. Lift the fan cover off the screws. See diagram 16.

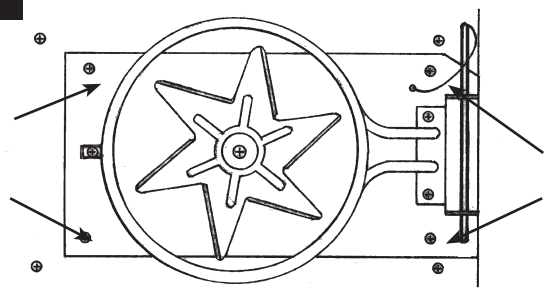
16



AR1587

10.2 Remove the four screws retaining the fan assembly panel. See diagram 17.

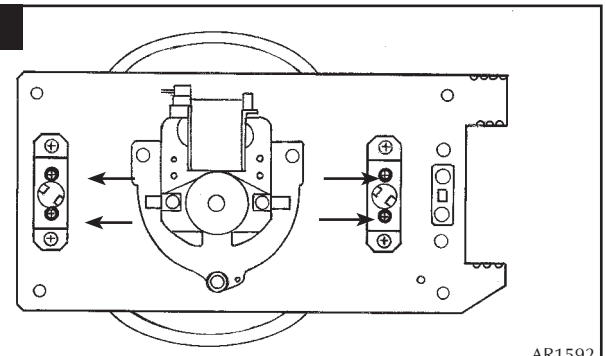
17



AR1557

10.3 Disconnect the wires from the overheat switch and remove the two fixing screws. See diagram 18.

18



AR1592

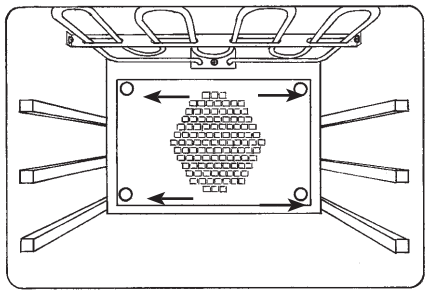
10.4 Replace the overheat switch and reassemble in reverse order ensuring no wires are trapped when replacing the fan.

10.5 There is also an overheat switch on the conventional oven element. To access this follow section 18.4

11. FAN UNIT

11.1 Open the top oven door and loosen the four screws holding the fan cover. See diagram 19, Arrow A.

19



AR1587

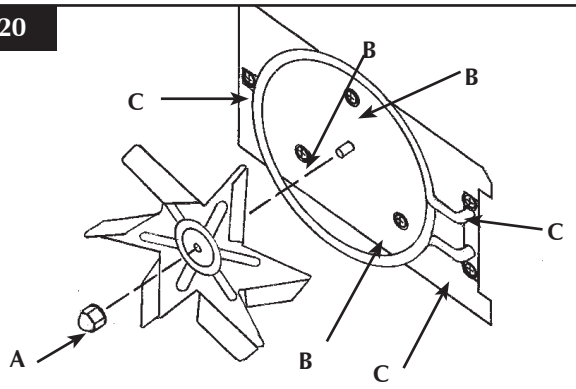
11.2 Remove the thermostat phial lifting vertically from its brackets. Take care not to damage the fine capillary tube.

11.3 Remove the four screws retaining the fan assembly panel. See diagram 17.

11.4 Noting their positions, remove the wires from the overheat switches, fan unit and element.

11.5 Remove the central nut (left-hand thread) and separate the impeller from the fan motor. See diagram 20, Arrow A.

20



AR1594

11.6 Remove the three screws and the fan motor from the panel. See diagram 20, Arrow B.

11.7 Replace the fan and reassemble in reverse order.

12. FAN OVEN ELEMENT

12.1 Follow steps 11.1 and 11.2 in Section 11, Fan Unit.

12.2 Remove the three screws retaining the oven element and carefully pull forward the element to expose the connections. See diagram 20, Arrow C.

12.3 Disconnect the wires making sure they do not fall behind the oven.

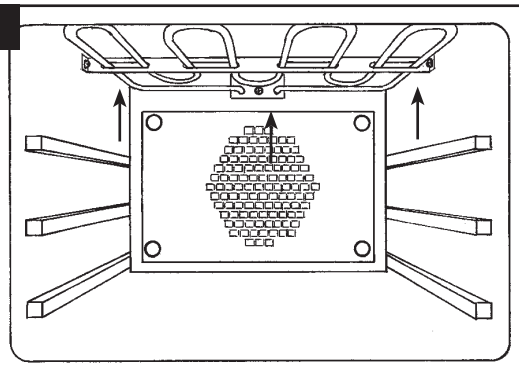
12.4 Replace the element and reassemble in reverse order.

SERVICING INSTRUCTIONS
REPLACING PARTS

13. GRILL ELEMENT

13.1 Remove the single screw from the rear of the element and the two screws retaining the support bracket. See diagram 21.

21



AR1587

13.2 Carefully pull the element forward to expose the connections and disconnect the wires making sure they do not fall behind the oven.

13.3 Replace the element and reassemble in reverse order.

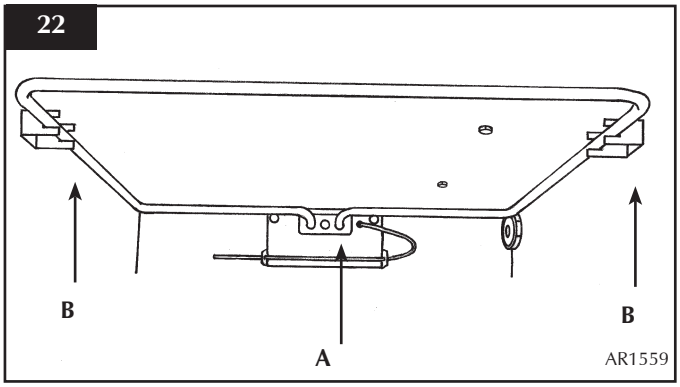
14. CONVENTIONAL OVEN ELEMENT

14.1 There are two elements in the conventional oven:

- One in the top of the oven
- One under the loose plate of the bottom

14.2 To change the top element, remove the single fixing screw and carefully pull forward the element to expose the connections. See diagram 22, Arrow A.

22



AR1559

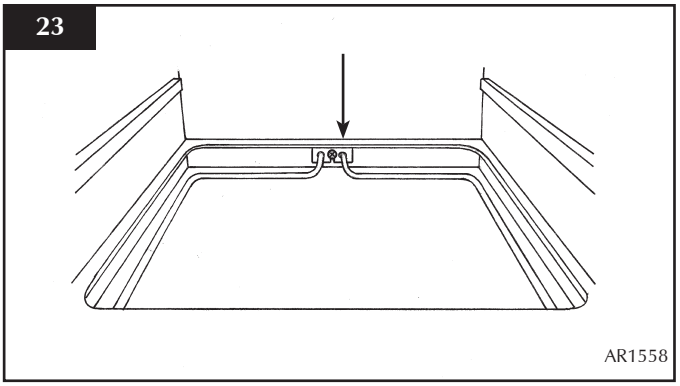
14.3 Remove the two wires and draw the element forward to clear the two support brackets. See diagram 22, Arrow B.

14.4 Replace the element and reassemble in reverse order.

14.5 The bottom element is situated under a loose plate in the bottom of the oven. Remove the plate to expose the element.

14.6 Remove the single fixing screw and carefully pull the element forward to expose the connections. See diagram 23.

23



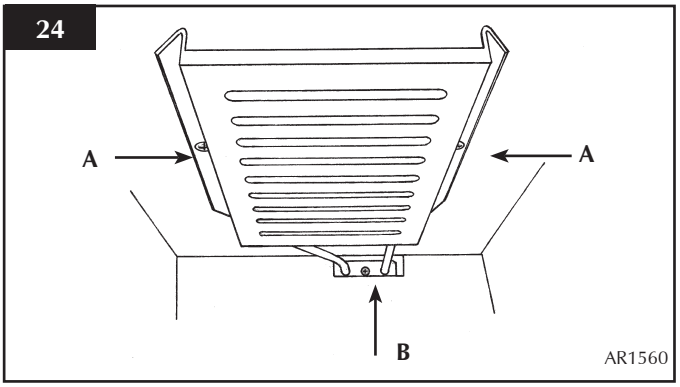
AR1558

14.7 Remove the wires, replace the element and reassemble in reverse order.

15. BOOSTING ELEMENT

15.1 The boost oven element is situated in the lower right-hand oven. To remove the element, undo the two screws holding the support bracket. See diagram 24, Arrow A.

24



AR1560

15.2 Remove the single fixing screw holding the element and carefully pull it forward. See diagram 24, Arrow B.

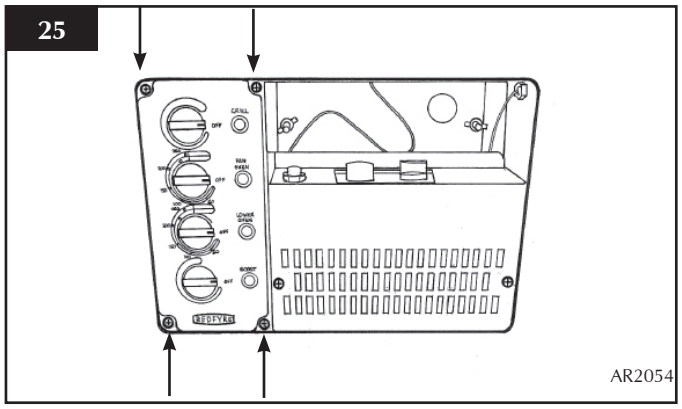
15.3 Remove the two wires and replace the element. Reassemble in reverse order.

SERVICING INSTRUCTIONS
REPLACING PARTS

16. GRILL CONTROL

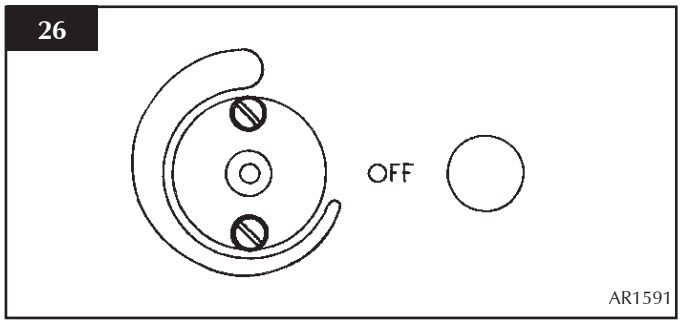
16.1 Pull the control knob off the spindle. Remove the four screws retaining the front panel. See diagram 25.

25



16.2 Remove the two screws securing the control to the panel. See diagram 26.

26



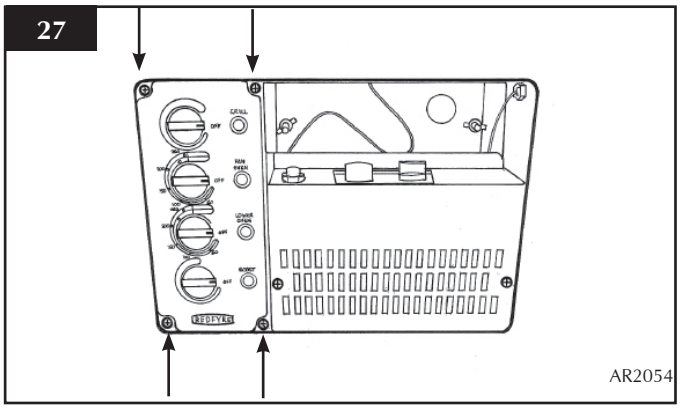
16.3 Note the positions of all the wires and disconnect the control. Alternatively, transfer each wire to the new control individually.

16.4 Reassemble in reverse order.

17. FAN OVEN THERMOSTAT

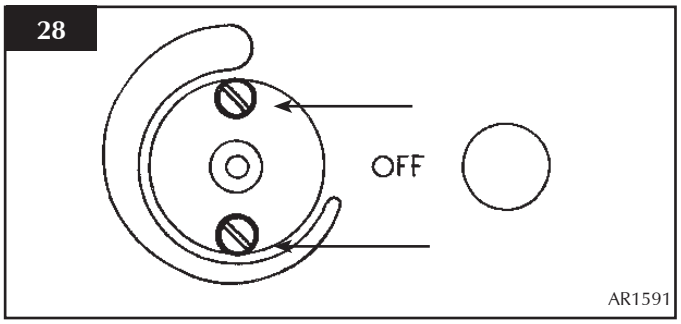
17.1 Pull the control knob off the spindle. Remove the four screws retaining the front panel. See diagram 27, Arrow B.

27



17.2 Remove the two screws securing the control to the panel. See diagram 28.

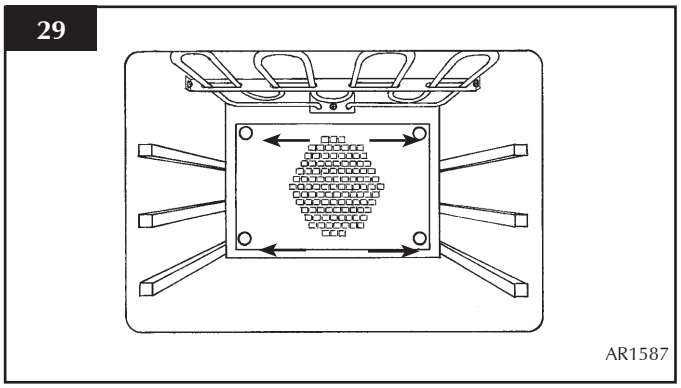
28



17.3 Note the positions of all the wires and disconnect the control. Alternatively, transfer each wire to the new control individually.

17.4 Loosen the four screws fixing the fan cover and lift the cover off. See diagram 29.

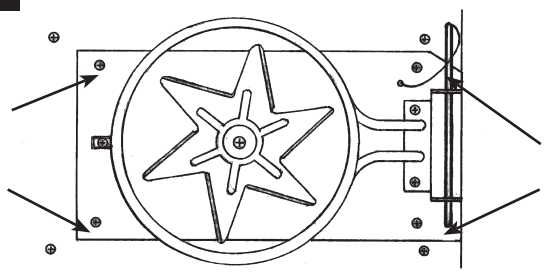
29



17.5 Remove the phial from the bracket and remove the four fixing screws from the fan assembly panel and push the phial through the access hole in the panel. See diagram 30.

SERVICING INSTRUCTIONS
REPLACING PARTS

30



AR1557

.

17.6 To gain access to the thermostat phial it is necessary to remove either the warming plate, electric or gas hob.

WARMING PLATE:

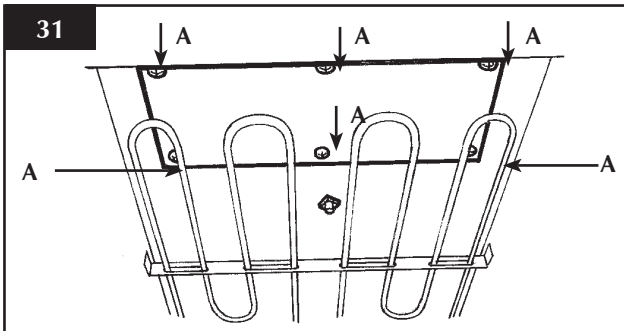
a) Remove the four fixing screws and lift the plate from its recess.

GAS HOB:

a) Isolate the gas supply to the hob.

b) Inside the top left-hand oven, remove the six screws securing the access plate. See diagram 31, Arrow A.

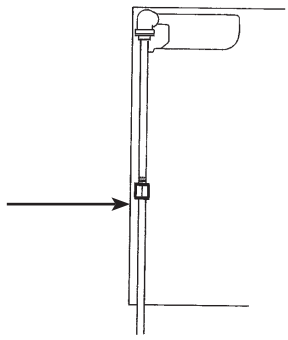
31



AR1590

c) Undo the gas connection at the loose joint. See diagram 32.

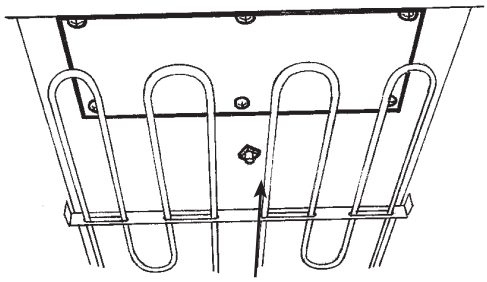
32



AR1589

d) In the top oven is a large retaining nut that secures the hob. Remove the nut and washer. See diagram 33, Arrow B.

33



AR1590

e) Using a sharp knife, cut the seal around the edges of the hob. Lift the front off the hob and draw it forward approximately 150 mm to gain access to the rear of the ovens.

ELECTRIC HOB

a) Proceed as with the gas hob sections d & e.

NOTE: WHEN REPLACING THE GAS AND ELECTRIC HOBS, CLEAN THE EDGES OF BOTH THE COOKER TOP AND THE HOBS PRIOR TO APPLYING THE SEALANT.

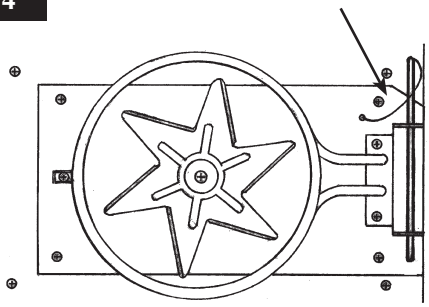
17.7 Locate the correct phial and working inside the controls compartment, gently withdraw the phial through the access tube. Retain the vidalex cover from the thermostat. **IT MAY HELP TO ATTACH A LENGTH OF WIRE TO THE PHIAL END WHEN REMOVING THE ITEM. THIS CAN THEN BE ATTACHED TO THE NEW COMPONENT AND DRAWN THROUGH THE TUBE.**

17.8 Place one length of Vidalex over the phial. This must be pushed all the way up to the control.

17.9 Push the phial into the access tube. As it emerges, place the other length of vidalex over the phial. This must only cover the phial from the end of the access tube to the rear of the oven.

17.10 Insert the phial through the location hole in the rear of the fan assembly panel and finally into the retaining brackets. See diagram 34.

34



AR1557

SERVICING INSTRUCTIONS
REPLACING PARTS

17.11 Replace the four fixing screws holding the fan panel and attach the cover.

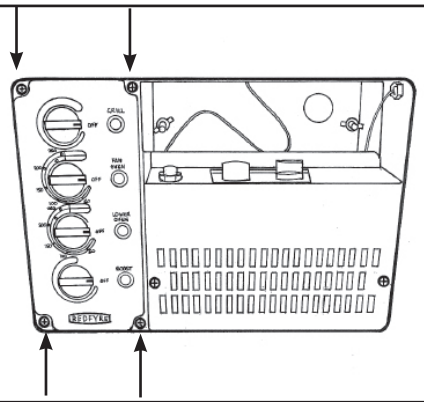
17.12 Ensure no part of the thermostat capillary touches any electrical connections and the insulation is correctly placed around the ovens.

17.13 Replace and seal the hob or warming plate and check for gas leaks where necessary.

18. CONVENTIONAL OVEN THERMOSTAT

18.1 Pull the control knob off the spindle. Remove the four screws securing the control to the panel. See diagram 35.

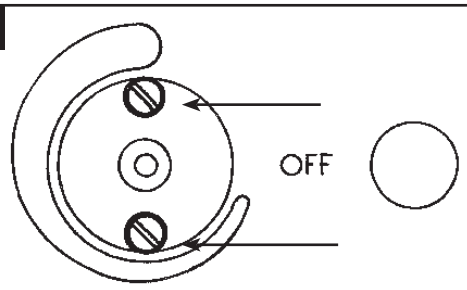
35



AR2054

18.2 Remove the two screws securing the control to the panel. See diagram 36.

36

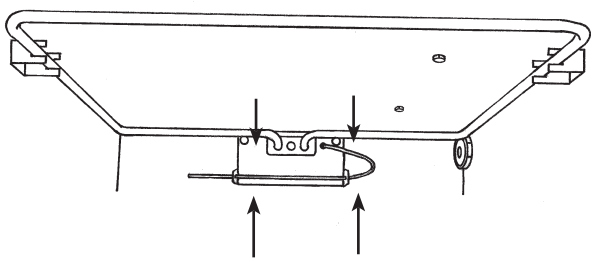


AR1591

18.3 Note the positions of all the wires and disconnect the control. Alternatively, transfer each wire to the new control individually.

18.4 Remove the phial from the bracket and remove the four screws securing the element to the oven and gently pull the assembly forward. This will assist when installing the new phial. See diagram 37.

37



AR1559

18.5 Follow clauses 17.6 to 17.9 in the above section.

18.6 Insert the phial through the location hole in the rear of the panel and finally into the retaining brackets.

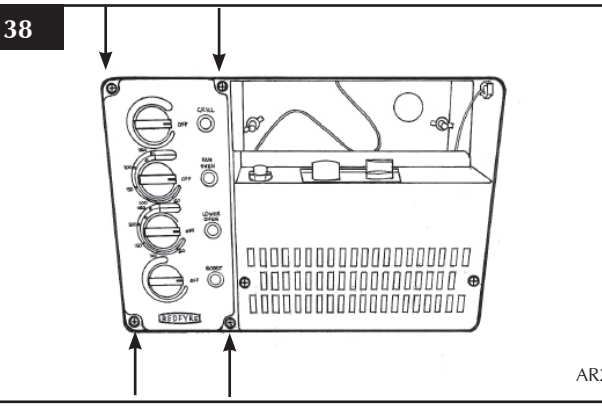
18.7 Ensure no part of the thermostat capillary touches any electrical connections and the insulation is correctly placed around the ovens.

18.8 Replace and seal the hob or warming plate and check for gas leaks where necessary.

19. BOOST ELEMENT THERMOSTAT

19.1 Pull the control knob off the spindle. Remove the four screws retaining the front panel. See diagram 38, Arrow B.

38

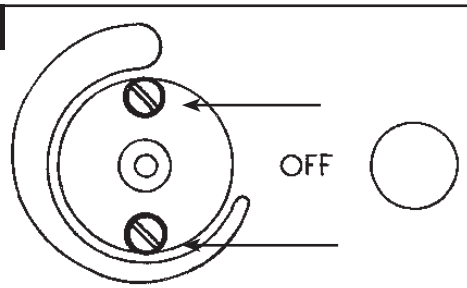


AR2054

19.2 Remove the two screws securing the control to the panel. See diagram 39.

SERVICING INSTRUCTIONS
REPLACING PARTS

39

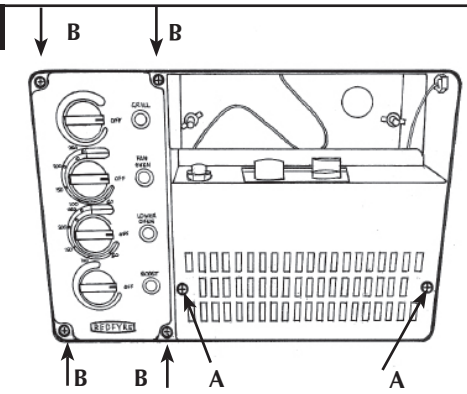


AR1591

19.3 Note the positions of all the wires and disconnect the control. Alternatively, transfer each wire to the new control individually.

19.4 Remove the two screws holding the gas valve cover. See diagram 40, Arrow A.

40



AR2054

19.5 Remove the phial from the bracket in the top of the oven. Pull the capillary through the access tube. The thermostat can now be removed.

19.6 Reverse the order of the above procedure to reassemble.

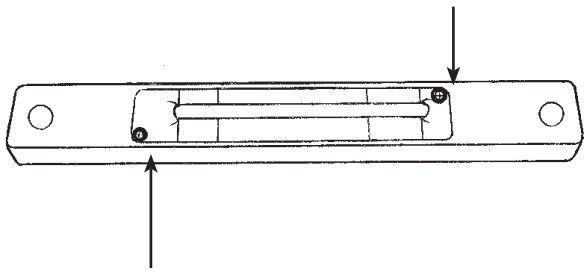
20. NEONS

20.1 Remove the four screws securing the control cover. See diagram 40 above, Arrow B.

20.2 Remove the wires from the rear of the neon. Squeeze the sides of the neon to release the clips and push the neon through the panel.

20.3 To change a neon in the temperature indicator, remove the two screws holding the thermometer cover. See diagram 41.

41

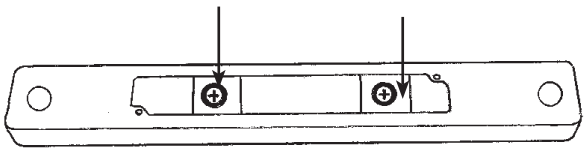


AR1595

20.4 Pull the thermometer forward to remove it from its holder. Take care as these are fragile. Also remove the thermometer support packing.

20.5 Remove the two screws securing the shroud to the cooker body and disconnect the wires. See diagram 42.

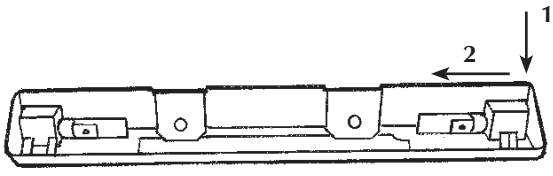
42



AR1596

20.6 Gently push down on the rear of the neon body and slide towards the centre of the shroud. This will release the neon in two halves from the shroud. See diagram 43.

43



AR1593

20.7 Reverse the order of the above procedure to reassemble.

SERVICING INSTRUCTIONS
REPLACING PARTS

21. CHANGING BETWEEN GAS TYPES

In order to change between gas types you must change the following items:

Component	Nat Gas	LPG
Main Injector	IN0032	IN0040
Pilot Injector	6028383	601815
Aeration Bracket	610295	610405
Gas Valve *	GC0100	
Databadge	PR0423-TR	

A kit of parts is available for this. Always quote the Model number and serial number when ordering any spare parts.

NOTE: THE CONTROL VALVE IS FACTORY PRESENT FOR THE CORRECT GAS TYPE AND MODEL. A NEW UNIT WILL NEED TO BE ORDERED WHEN CHANGING BETWEEN GAS TYPES.

IF A GAS HOB HAS BEEN INSTALLED IN A FOUR OVEN VERSION, A COMPLETE NEW UNIT MUST BE PURCHASED.

22. SPARE PARTS LIST

COMPONENT		PART NUMBER
BURNER UNIT		GC0118
GAS VALVE		GC100
PILOT BURNER	SIT 140 B1 A2 0140020	602384
PILOT INJECTOR	NG - SIT HOOK 27 LPG - SIT HOOK 23 LPG	602383 601815
THERMOCOUPLE	TNAL 400 M9	602386
ELECTRODE	SIT 0007226	602387
MAG UNIT		GC0092
INTERRUPTER	SIT 0.974.402	601813
INTERRUPTER LEAD		601211
MAIN BURNER INJECTOR	NG LPG	IN0032 IN0040
IGNITE LEAD		GC0090
FLUE SENSOR (TTB)		601857
GRILL ELEMENT		EL0298
FAN OVEN ELEMENT		EL0301
BOTTOM OVEN ELEMENT		EL0299
BOOST OVEN ELEMENT		600822
FAN UNIT		EL0300
OVERHEAT SWITCH		EL0314
GRILL CONTROL		EL0309
FAN ELEMENT THERMOSTAT		EL0310
BOTTOM ELEMENT THERMOSTAT		EL0310
BOOST ELEMENT THERMOSTAT	FOUR OVEN VERSION	EL0310
OPTIONAL EXTRAS		
PLINTH	FOUR OVEN	C6005

* NOTE: GAS VALVE IS PRESENT FOR THE CORRECT GAS TYPE

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: . . . . . .
Dealer's Stamp

6TH SERVICE
Date of Service: . . . . . .
Next Service due: . . . . . .
Signed: . . . . . .
Dealer's Stamp

7TH SERVICE
Date of Service: . . . . . .
Next Service due: . . . . . .
Signed: . . . . . .
Dealer's Stamp

8TH SERVICE
Date of Service: . . . . . .
Next Service due: . . . . . .
Signed: . . . . . .
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

Redfyre Cookers, Osprey Road, Sowton Industrial Estate, Exeter, Devon, England EX2 7JG
Tel: (01392) 444070 Fax: (01392) 444804 E-mail: redfyre@gazco.com

A division of the Gazco Limited