



Freestanding Heat Storage Cooker

Natural gas and LPG models

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 Gazco for further information.

IMPORTANT

Do not attempt to burn rubbish in this appliance. The front and top casing of this appliance 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 fire.**

INTRODUCTION

Congratulations you are now the proud owner of the new Redfyre Freestanding Heat Storage Cooker. As manufacturers we are proud of the features, and quality of construction of our storage cookers.

These instructions explain the features of your new storage cooker, and how to achieve the best results, the cleaning, maintenance, and the installation and servicing. Please read the instructions carefully so that you can enjoy cooking and how to look after your cooker so it gives you many years of service. As with any heat storage cooker when first used odours are given off which are not harmful, however you should open windows or doors to keep the room well ventilated until the odour disappears.

In your own interest the installation and servicing of your Redfyre storage cooker must be carried out by a competent person in accordance with the relevant requirements of the Gas Safety (Installation and Use) Regulations 1998 : and this person must be gas registered engineer, and a qualified electrical engineer.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

The contents of these instructions are accurate at the date of printing but, because Redfyre has a policy of continual development, it may be superseded and should be disregarded if specifications or appearance change. The statutory rights of the customer are not affected.

This appliance is designed for domestic cooking only, use for any other purpose could invalidate any warranty claim.

This book covers both LPG and Natural gas models.
THIS APPLIANCE MUST NOT BE MODIFIED FROM THE GAS TYPE SUPPLIED.

Natural Gas models are designed to operate at 20mb supply pressure and at 230V~50Hz

LPG models are designed to operate on Propane at 37 mb/ Butane and at 28-30mb and at 230V~50Hz.

Country of Destination: GB/IE.

Data Badges are located on back panel of the cooker, and behind bottom L/H door.

**The Redfyre Freestanding Range Cooker is protected by European Patent Applications
00100792.1 and 00100793.9**

GENERAL SAFETY INSTRUCTIONS

Read and understand this booklet before operating and installing this appliance.

1. The cooker should be installed by a Corgi registered engineer.
2. The cooker should not be altered in any shape or form.
3. The cooker should only be serviced by a registered service engineer.
4. Approved spare parts only may be used.
5. The cooker is designed to be operated by adults only. Children should not be allowed to play with or be near to the cooker, and should be supervised at all times if in the vicinity of the cooker.
6. When in use parts of the cooker become very hot (eg hot plates and ovens) and remain hot for a long period after use. You must therefore take great care when using the cooker and the use of oven gloves is recommended when applicable.
7. In the interest of hygiene and safety the cooker should be kept clean at all times.
8. The cooker is designed for cooking foods only and must not be used for any other purpose.
9. Always switch off the mains and allow to cool before cleaning and carrying out any maintenance work.
10. Do not use unstable saucepans and always position handles away from the edge of the hot plate.
11. Do not place combustible materials onto the hot plate surfaces even when the cooker is off.
12. This appliance is heavy and care must be taken when manoeuvring.
13. **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
14. **DO NOT COVER THE GRILLED OUTLETS ON THE TOP REAR SPLASH BACK COVER.**
15. **SERVICING. Your Redfyre cooker should be serviced every twelve months. It is impossible to service your Redfyre while it is hot, therefore do NOT use your appliance 12 hours before a service is required.**

This cooker is fitted with an oxygen sensitive pilot system which will act to cut off the gas supply should the oxygen in the room fall below the normal level. If the cooker goes to lockout and needs resetting more than once then it could indicate that there is a problem with the room ventilation. This should be inspected by a qualified engineer before further use of the cooker.

This device is NOT a substitute for an independant Carbon Monoxide detector.

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USER INSTRUCTIONS

1. OPERATING

- 1.1 As a general rule because of the concept of heat storage cooker it will be necessary to heat your cooker prior to using. However because the cooker is flue-less and combustion is supported by an electric fan, when the single gas burner ignites there may well be a smell of neat gas, similar to that when lighting a gas hob which is quite normal. The cooker will reach a roasting oven temperature of approximately 180°C in one hour. Hotplates reach workable temperatures in about half this time (see hotplates for more details). Because of the need to pre-heat the cooker a programmer is supplied as standard to eliminate waiting time.

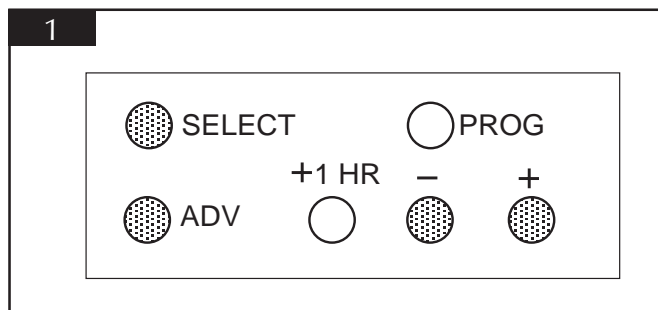
Cooker controls

- 1.2 All the controls are situated behind the top left hand door of your storage cooker which are as follows :-

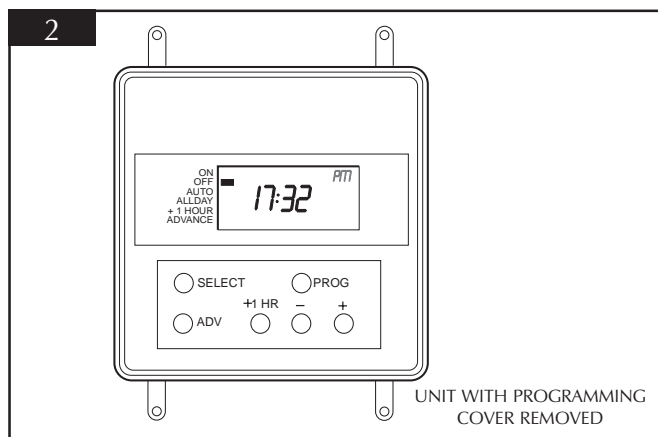
Electronic Programmer - In general the programmer is used either to turn 'On' or 'Off' the cooker manually or automatically.

Programmer instructions

- 1.3 On initial power-up the unit should be re-set to wake up the unit. Remove the programmers button cover, see diagram 2. To re-set the unit press and hold the four buttons shaded grey, see diagram 1.



- 1.3 Diagram 2 depicts how the display will look after being re-set.



Factory programming.

- 1.5 The unit can provide up to 3 On/Offs each day. In order to simplify programming a factory pre-set programme is included. This can be easily altered to suit household lifestyle and needs.

Event 1	ON = 06:30 AM	OFF = 08:30 AM
Event 2	ON = 12:00 PM	OFF = 02:00 PM
Event 3	ON = 05:00 PM	OFF = 10:30 PM

2. SETTING THE TIME

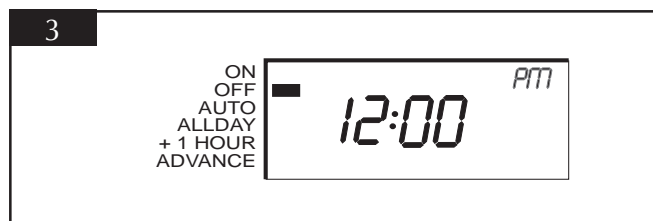
IMPORTANT: This cooker will require approximately 1¹/₂ hours to heat up to 220°C from cold. This must be taken into consideration when programming for cold start.

- 2.1 Remove white protective cover from base of programmer.
- 2.2 Activate programmer, pressing four buttons (select, advance and +plus - minus) together.
- 2.3 12.00 will appear in window either - 12.00a.m or 12.00p.m.
- 2.4 Press programmer button.
- 2.5 Press +plus or minus buttons to adjust time to AM or PM.
- 2.6 Press programmer button.
- 2.7 To set on/off times refer to Setting event times.

Programming the units, 24 hour operation.

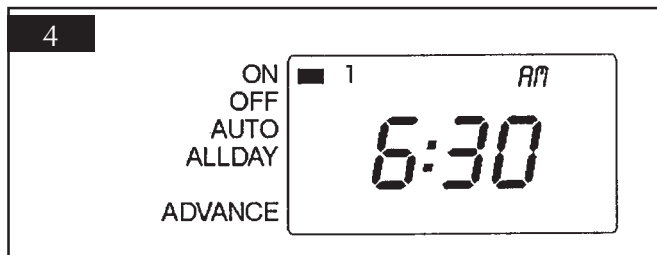
Setting the time of day.

- 2.8 Remove the programmers button cover. Press PROG to enter programming mode. The display will be as in diagram 2 and the colon in the display will not flash.



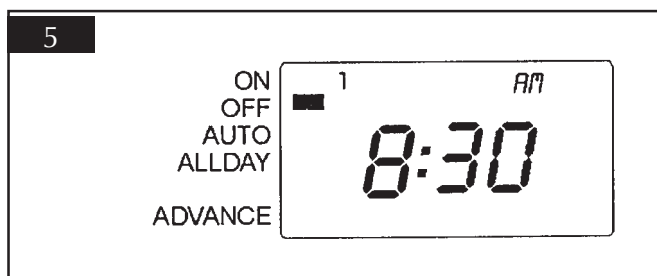
- 2.9 Press and release the + or - button to change the time in one minute increments. Note: If the button is held down, the time will change in increments of 10 minutes.
- 2.10 Setting event times. Press PROG to advance to the next step. The display will be as in diagram 4.

USER INSTRUCTIONS



2.11 Press and release the + or - buttons to change event 1 ON time in increments of one minute. Note: If buttons are held down, the time will change in increments of 10 minutes.

2.12 Press PROG again to select event 1 OFF time. The display will be as in diagram 5.



2.13 Repeat steps A, B and C above for event 2 ON/OFF times and again for event 3 ON/OFF times before pressing PROG again to return to RUN mode. Having finished programming, replace the programming button cover.

3. USING COOKER SELECT BUTTON

3.1 Use the Cooker SELECT button to select between:

- ON Run continuously
- OFF Off continuously
- AUTO Follows programme
- ALLDAY Turns on first programmed ON event and off at end of last programmed OFF event.
- Use ADV or +1HR to override programmes.
- ADV Advances unit to next event.
- +1HR Adds 1 hour onto end of current programme.

4. BATTERY BACKUP

4.1 In the event of a power failure the time and programmed events will be retained for up to 14 days, after which the unit will go into sleep mode, and will need to be reprogrammed when the power is restored (refer to Initial Power-Up at beginning of instruction).

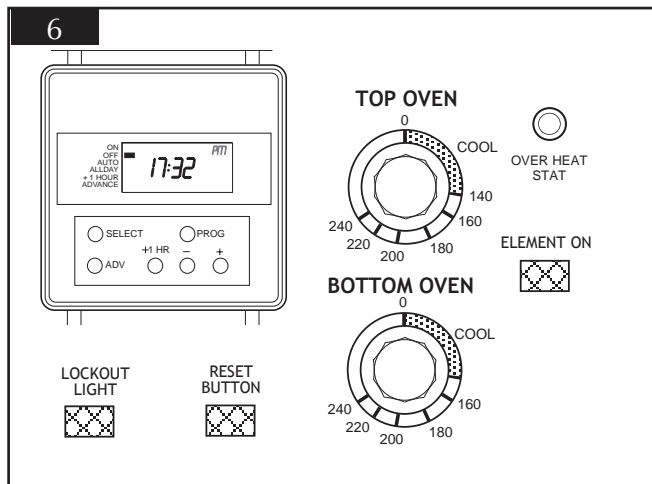
5. THE HOTPLATE (S)

5.1 The Hotplate area is protected with two insulated lids which should remain in a closed position when the cooker is not in use. The lids can be raised independently if only using one hotplate. The cooker has two hotplates which are controlled by the top oven thermostat. The design of the hotplates allows the heat distribution to the left hand hotplate to reach a rapid boil facility, suitable for deep fat frying, shallow frying and boiling. Whereas the right hand hotplate will allow you to simmer. Depending on what temperature the thermostat is set at will determine the heat in the hotplate.

5.2 The surface of the hotplates are ground flat and it is therefore recommended that all utensils used have a solid, flat base to come in complete contact with the hotplate for efficient results. From a cold start it will take approximately thirty minutes for the hotplate to reach a working temperature with the thermostat set at 180°C. With the thermostat set at 180°C the left hand hotplate will be suitable for bringing foods to the boil, to shallow or deep fat fry a temperature setting of 200°C to 220°C should be selected. Both hotplates will hold three 150 mm. Saucepans at the same time. The hot plate surround will clean easily when cool or cold, just wipe away any immediate spillage and deal with it later. The cast iron hotplates will carbonize any spillage.

USER INSTRUCTIONS

6. TOP OVEN CONTROL

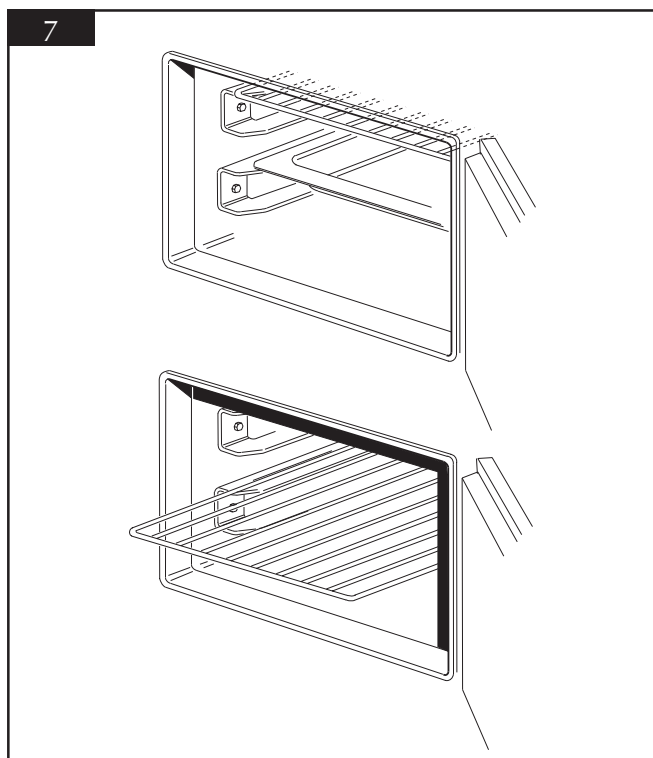


Top Oven Control

- 6.1 This single thermostat controls the centre oven temperature of the top right hand oven which also controls the heat distribution to the hotplates and bottom oven.
- 6.2 With the programmer ON either timed or auto, the indicator light will be illuminated red. Now turn the Gas Oven Control to the desired temperature setting, simultaneously an orange neon will illuminate above the controls door indicating that the gas burner has automatically lit. When the oven has reach the desired temperature the neon will go off, and food can be placed in the oven.

7. TOP OVEN

- 7.1 As stated in the CONTROLS section, the oven is heated by either setting the programmer to 'AUTO' and having the thermostat pre-set (at say 180°) or by running it manually and turning the thermostat up or down to the desired temperature. Remember however to allow heat-up time, as much as 1½ hours to reach 220°C from cold. The thermostat is calibrated to the centre of the oven and as any convection oven, the top oven shelf position will be hotter than the lower.
- 7.2 As a heat storage cooker, so you will find as the flue gases pass between the ovens, they will heat the base of the top oven, allowing you to cook on the floor of the oven. Ideal for providing bottom heat for foods such as quiches, pastries, pizzas etc.
- 7.3 The oven shelf provided can be used in four different positions.
- 7.4 To grill in this cooker the thermostat is set to a high temperature (180°C +) and the foods are placed in the appropriate container with the oven shelf on either shelf position 1 or 2, depending on the depth of container. Foods may take a little longer to grill in this position at the top of the oven, but they will brown evenly, stay moist and any extensive steam or fat splashing will carbonize itself away.
- 7.5 Use the different heat zones to your advantage, cook different foods at different temperatures in the same oven or when a recipe states to turn the oven temperature down, due to the thickness of the oven walls and the high insulation surrounding it there will be a delay, so use an alternative heat zone or the bottom oven.



USER INSTRUCTIONS

8. BOTTOM OVEN

- 8.1 The Bottom Oven is a simmering oven and the design of the cooker allows this oven to reach simmering temperature when the top oven is set at 200°C or above and converts to a warming oven when below this figure. There is an electric element positioned in the top of this oven and the control is situated behind the top left hand door, next to the control is a neon indicator light which will glow until the selected setting is reached. When using the electric element to boost the bottom oven to a temperature above simmering remember this new heat source is now a direct radiant heat from the element combining with the all round heat of "heat storage" when the oven is ready for use you must either protect the food you are cooking or switch off the electric element, the design of the oven will hold its heat long enough to cook small items of food, such as biscuits, cakes and scones. If the recipe being cooked requires a large period of cooking then use the top oven.
- 8.2 The Electric element can be used for grilling, although grilling in the top oven is a more comfortable position for the user, but if the top oven is full, then the electric element provides a second grill.
- 8.3 The bottom oven can work independently from the rest of the cooker but if using this mode of cooking remember the heat source comes ONLY from the electric element at the top and there is no all round "heat storage" heat. Care should be taken when choosing what foods to cook.

CAUTION - Accessible parts may become hot when the element is in use. All standard safety precautions must be adhered to.

Lockout Reset

- 8.4 The cooker has only one gas burner to power it which is protected by a safety device. This device monitors the fan pressure which supports combustion, this will automatically shut down the main burner if a fault occurs. If the Lockout reset is illuminated then the pilot has also been extinguished. To reset simply press the button. The cooker should now operate normally.
- 8.5 If the cooker goes to lockout and needs resetting more than once then it could indicate that there is a problem with the ventilation and the oxygen sensitive pilot has turned off the gas supply to the cooker

Check that the grilled outlets on the top rear splash back are not covered. If the cooker fails to re-light, try pressing the reset button again if unsuccessful this should be inspected by a qualified engineer before further use of the cooker.

Overheat thermostat reset

Overheat thermostat reset

- 8.5 The cooker is protected by an overheat thermostat designed to shut down the burner if a fault occurs leading to excessive oven temperatures. To reset the overheat thermostat (located on the front panel) unscrew the protective cap (if fitted) and press the button to operate.

NOTE. If overheat reset occurs more than once contact your registered gas engineer.

9. OVEN COOKING GUIDE

- 9.1 Meat cooked in a heat storage cooker has very little shrinkage and rarely requires any additional fat for cooking. There are two basic methods for roasting meat, to quick roast at setting 200°C for superior cuts, and for slower roast at setting 170°C for courser cuts, where muscle has been worked far more. I would recommend searing or sealing an inferior cut at a high temperature for approximately 20/30 minutes before reducing the thermostat to the lower setting. Roast meat will benefit if left to stand when cooked, it allows the juices to settle and makes for easier carving. Remove to the lower oven for the this rest period, it will leave the top oven free for such items as roast potatoes or Yorkshire pudding. If the lower oven is not free, cover with to keep warm. To calculate cooking times always take into account the shape as well as the weight. A small, narrow joint will cook quicker than a solid, even shaped joint.
- 9.2 The oven control settings and cooking times given below are intended to be used as a guide only. Individual tastes may require you to adjust the control setting either up or down or to reposition the item being cooked. (If oven temperatures seem to be abnormal to those stated then the oven thermostat could be faulty and may require replacing.)

MEAT	Setting	Shelf	Approx time
Beef with bone - slow	170°C	3	20-25 min per 500g+ 20-25 min
	- quick 200°C	3	15-20 min per 500g+15-20 min
Beef boneless	- slow 170°C	3	30-35 min per 500g+30-35 min
	- quick 200°C	3	20-25 min per 500g+20-25 min
Lamb	- slow 170°C	3	30-35 min per 500g+30-35 min
	- quick 200°C	3	25-30 min per 500g+25-30 min
Pork or Veal	- slow 170°C	3	35-40 min per 500g+35-40 min
	- quick 200°C	3	25-30 min per 500g+25-30 min

NOTE : If stuffed and rolled add approximately 10 min per 500g. All joints must be thoroughly thawed out before cooking.

USER INSTRUCTIONS

Poultry

- 9.3 Poultry and Game are best cooked on a trivet in a roasting tin so that the meat does not stew in it's own juices. Remember to calculate any stuffing into the cooking time. All birds must be thoroughly thawed out before cooking.

	Setting	Shelf	Approx time	
Chicken	170°C	3	20-25 min per 500g+ 20-25 min	
Turkey up to 4.5kg	- slow	170°C	3	15-20 min per 500g+15-20 min
	- quick	200°C	3	15-20 min per 500g+15-20 min
Turkey over 4.5kg	- quick	170°C	3	30-35 min per 500g+30-35 min
	- quick	200°C	3	20-25 min per 500g+20-25 min
Duck	170°C	3	30-35 min per 500g+30-35 min	
Goose	170°C	3	35-40 min per 500g+35-40 min	

Casseroles

	Setting	Shelf	Approx time
Top oven	140-150°C	3	Hours according to recipe
Fish oven baked	180°C	2	According to size, cut, preparation, and recipe.

Cakes

	Setting	Shelf	Approx time
Rich fruit cake	140-150°C	4	Approx guide line 45 min per 500g of mixture.
Victoria sandwich	180°C	3	180-230 mm 200mm (7-8") tin, 2-3 hr.
Queens cakes (2 trays)	180-190°C	2	
		3	15-25 min
Scones	200°C	2	10-15 min

Pastries

	Setting	Shelf	Approx time
Shortcrust	220°C	4	According to recipe
Flaky	220°C	2	According to recipe
Rough puff	220°C	2	According to recipe
Puff pastry	220°C	2	According to recipe

- 9.4 If it is winter time, you can preset the programmer to your own personal program allowing the cooker to switch on before you return, when your lifestyle takes you away from home during the day, or simply to switch on the cooker before you wake in the morning to a warm kitchen and breakfast can be prepared quickly. To switch Off if not required and on again before the family return at the end of the day to cook the evening meal, and then off just before you retire. Do not forget this appliance has loads of stored heat, use it to save fuel accordingly.

10. COLD START COOKING

IMPORTANT: This cooker will require approximately 1½ hours to heat up to 220°C from cold. This must be taken into consideration when programming for cold start.

- 10.1 Choose food carefully when there is a time delay before cooking commences. Ideally food should be taken from the refrigerator and placed in the oven and cooked. Never place hot or warm food from previous usage in the oven for a delayed cook time.
- 10.2 Remember there will be no one attending to the food during cooking, so do not overfill dishes.
- 10.3 Remember that there are different heat zones in the oven and place the food on the correct shelf position.
- 10.4 Perishable foods should be very fresh.
- 10.5 Protect food, wherever possible with a lid or aluminium foil.

IMPORTANT: Keep the delay cook time as short as possible, given the right conditions of food, moisture and warmth bacteria will rapidly multiply.

THE MAIN REASON FOR FOOD POISONING IS THE STORAGE OF HIGH RISK FOOD AT ROOM TEMPERATURE.

USER INSTRUCTIONS

11. CARE OF THE COOKER

IMPORTANT:

Never use caustic, citric, or abrasive cleaners as these will scratch or damage the surface.

- 11.1 Always try to wipe up any spillages when they occur.
- 11.2 A more satisfactory result will be achieved if the cooker is cool when cleaning.
- 11.3 Use hot soapy water and a cloth for the enamel, drying with a soft dry cloth after to avoid streaking.
- 11.4 To clean the ovens simply wire brush any stubborn carbon stains and vacuum away the deposits. Using a wire brush can scratch the surface of the oven but this is not detrimental. The surfaces of the oven are natural, therefore to prevent oxidation dry all surfaces after cleaning.

	Hot water & soap	Wire brush	Cream cleaner VE Approved	Nylon brush
Top plate	✓		✓	
Hot plate dome chrome	✓			✓
Hot plates		✓		
Oven		✓		
Chrome Shelves	✓		✓	
Oven door	✓			
Door Liner	✓		✓	
Seal	✓			
Colour parts	✓			
Front	✓			
Sides	✓			
Doors	✓			
Chrome handles	✓			
Towel rail	✓			

HEALTH AND SAFETY

INFORMATION FOR THE INSTALLER AND SERVICE ENGINEERS

Under the Consumer Protection Act 1987 and the Health and Safety at Work Act 1974, it is a requirement to provide information on substances hazardous to health (COSHH Regulations 1988).

The Company takes every reasonable care to ensure that these products are designed and constructed to meet these general safety requirements, when properly used and installed.

To fulfil this requirement products are comprehensively tested and examined before despatch.

This appliance may contain some of the items below.

When working on the appliance it is the Users/Engineers responsibility to ensure that any necessary personal protective clothing or equipment is worn appropriate to parts that could be considered as being hazardous to health and safety.

INSULATION AND SEALS

Glass Rope, Mineral Wool, Insulation Pads, Ceramic Fibre, Glass Insulation.

May be harmful if inhaled. May be irritating to the skin, eyes, nose or throat. When handling avoid inhalation and contact with eyes. Use (disposable) gloves, face masks and eye protection.

After handling wash hands and other exposed parts. When disposing, reduce dust with water spray, ensure parts are securely wrapped.

GLUES, SEALANTS & PAINT

Glues, Sealants and Paints are used in the product and present no known hazards when used in the manner for which they are intended.

INSTALLATION AND SERVICING

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Glues, Sealants and Paint

Glues, Sealants and Paints are used in the product and present no known hazards when used in the manner for which they are intended.

Safety Regulations

This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space. **Read the instructions before installing or using this appliance.**

The installation of this Redfyre must be carried out by a competent person in accordance with the relevant requirements of the Gas Safety (Installation and Use) Regulations 1998 and this person must be a gas registered engineer.

The person(s) who installs this appliance, services or carries out any remedial work, i.e. electrical fault finding, must have suitable engineering qualifications.

All relevant British Standards, Codes of Practice, in particular :

- BS 5440 Part 2 : 1989 Specification for installation of ventilation for gas appliances.
- BS 6172 : 1990 Specification for the installation of domestic gas cooking appliances (1st, 2nd and 3rd family gases).
- BS 6891 : 1988 Specification for installation of low pressure gas pipework of up to 28mm (R1) in domestic premises (2nd family gases).

Ventilation requirements

The room containing the cooker should have an air supply in accordance BS 5440 Part 2 : 1989. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should **NOT** be installed in a room containing a shower, bath or a bed sitting room with a volume less than 20m³ . If it is installed in a room of volume less than 5m³ an air vent of effective area 100cm² is required. If it is installed in of volume between 5m³ and 10m³, an air vent of effective area 50cm² is required. However, if the room has a door that opens directly to the outside, no air vent is required even when the room volume is between 5m³ and 10m³.

If there are any other fuel burning appliances in the same room in which the cooker is to be installed, then BS 5440 Part 2 : 1989 must be consulted to determine the correct air vent requirements. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood) Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Loose parts

Check the following loose parts are enclosed :

- Oven shelves - 3 Off.
- Oven shelf plain
- Roasting tin
- Hand rail
- Hand rail bracket - 2 Off
- Hand rail washers - 2 Off
- Hand rail securing screws - 2 Off
- Front kick strip
- Side kick strips - 2 Off
- Front and side kick strips securing screws - 4 Off
- Stability Chain - 1 Off
- Wall Hook - 1 Off

Hand Rail

The Hand Rail is held in position by the two hand rail brackets secured at each end of the front top plate. Secured in position with the bolt supplied. The washer is trapped between the hand rail bracket and the front of the top plate to prevent the enamel from scratching. Fit one hand rail bracket in place with screws facing down then insert the hand rail itself and fix the other bracket holding the rail in place. Secure the hand rail to the bracket with the two 3mm Allen screws provided.

Cooker mobility

The cooker has been designed with mobility in mind. However even though there are built in trucking wheels it may be still necessary to use extra help. Although the wheels are nylon great care should be taken when manoeuvring the cooker over different floor coverings.

INSTALLATION AND SERVICING

Cooker standing plinth or base.

The weight of this cooker (335Kg) is distributed onto 4 corner supports - it is important that the floor is level and capable of supporting the loading - additional support may be required.

Cooker clearances.

- The cooker is designed to fit in a 1000mm gap with a 10mm clearance gap each side.
- If the R/H side of the cooker is to be positioned next to a wall then an extra 100mm is required at the right hand side.(for oven shelf removal.)
- A clearance above the cooker of 550mm is required for the raising of the Hotplate lids. If a cooker hood is to be fitted then it should be installed to the manufacturer's instructions.
- We recommend that at least 1000mm is left in front of the cooker to aid cooking and servicing.

- **Overall dimensions:**

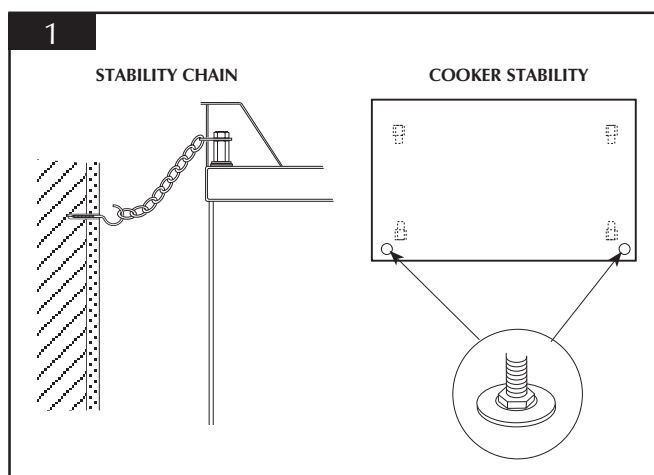
Height	900mm
Width	976mm
Depth including towel rail	700mm
Towel rail	80mm

Stability Chain

Because the cooker is installed on a flexible gas connection, the stability chain must be fitted. See diagram.

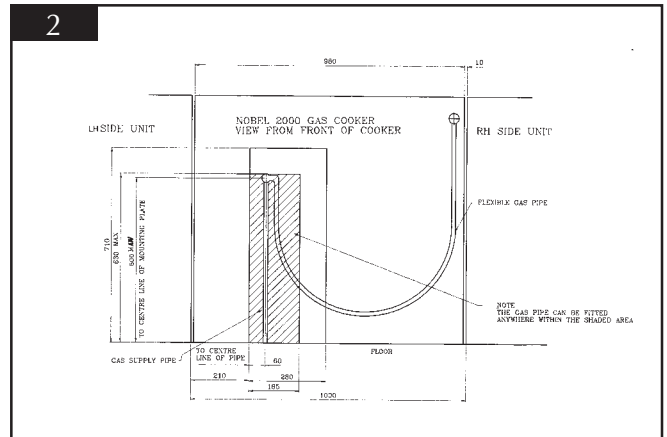
Cooker stability

With the plinth or floor already levelled push the cooker into its intended position. There are two locking screws located at the front corners of the base plate to lock the cooker in position before the front kicking strip is fitted.



Kicking Strip Fitting

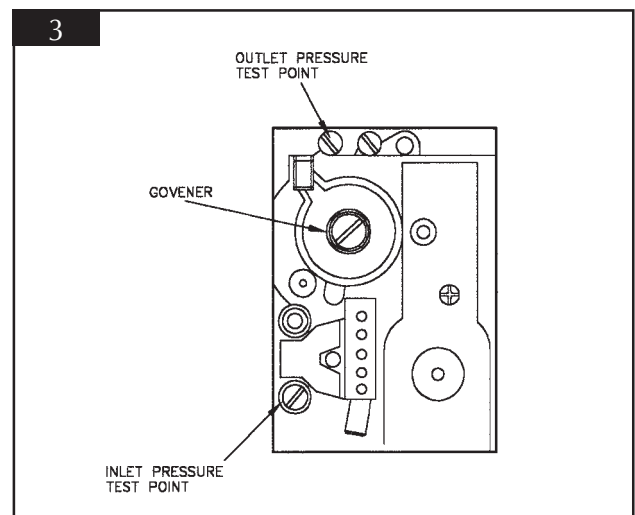
Fit the two side kicking strips with the (4) securing screws supplied in holes in the base sides. Fit the front kicking strip with (2) securing screws in the holes in the front edge of the base.



Gas Connection

The 1/2 Rp. BSP elbow gas connection is located just below the top at the right hand rear of the cooker (see diagram page 16). Connect the gas supply to the 1/2 Rp BSP elbow. To aid installation, mobility and servicing we recommend the use of a 1.2m - 1.5m long BSP flexible connection to BS 669. With a flexible hose installation the maximum height for gas supply outlet secured to the wall must be 600mm. The hose, should also be fitted that both the inlet and outlet connections are vertical, so that the hose hangs down. After connection test the installation from the meter to the gas cock for gas soundness and purge in accordance with BS6891.(To gain access to the gas cock remove the panel behind the bottom left hand door.)

Type	Gas	Inlet	Step	Burner	Max	Burner	Gas
Rate	Cat	Pressure	Pressure	Pressure	Input	Injector	gm /h
Nat Gas	I _{2H}	20mbar	-	10mbar	7kw	ø2.24mm	-
LPG	I ₃₊	28-30/37	-	28-30/37	7KW	ø 1.3mm	509/500



INSTALLATION AND SERVICING

Electrical connections

All external wiring to the appliance MUST in accordance with the current IEE Wiring Regulations, Electricity at Work Regulations and any Local Regulations.

The appliance is supplied for 230v ~ 50 Hz.
The total power consumption is : 1.16kW.
Fuse rating is 7A. external.

The method of connection to the mains supply Must facilitate complete electrical isolation of the appliance. This can be achieved by plugging into a non switched socket. The cooker is supplied with a 2 metre (3 x 1mm core PVC flexible cord to BS 6500), a fitted plug with a 7 amp fuse. **If the supply cord is damaged, it must be replaced by the Redfyre or Redfyre service agent or a similarly qualified person on order to avoid hazard.** Should the plug on the flexible cord not be the type for your socket outlets, do NOT use any adaptor, but remove the plug from the cord and discard. Carefully prepare the end of the supply cord and fit a suitable plug.

WARNING : THIS APPLIANCE MUST BE EARTHED.

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

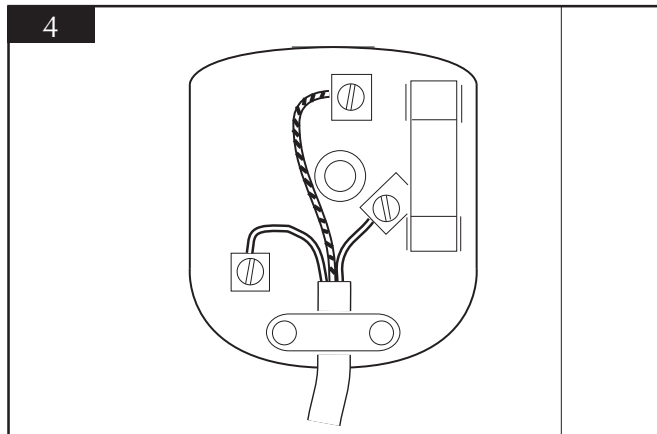
Green/Yellow	Earth
Blue	Neutral
Brown	Live

As the colour of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is green/yellow must be connected to the terminal in the plug marked with the letter E or earth symbol, or coloured green/yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black. The wire coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

The mains lead, plug and socket must not be directly exposed to flue products emitted from the top rear grill, or be in contact with any hot surfaces. The lead must not be trapped or pulled taut when the appliance is pushed into position. When the appliance is positioned the plug must be accessible.

Plug in the appliance and then turn on the electricity supply. If there is fault for any reason carry out the following checks:



Electrical Checks:

Earth Continuity check

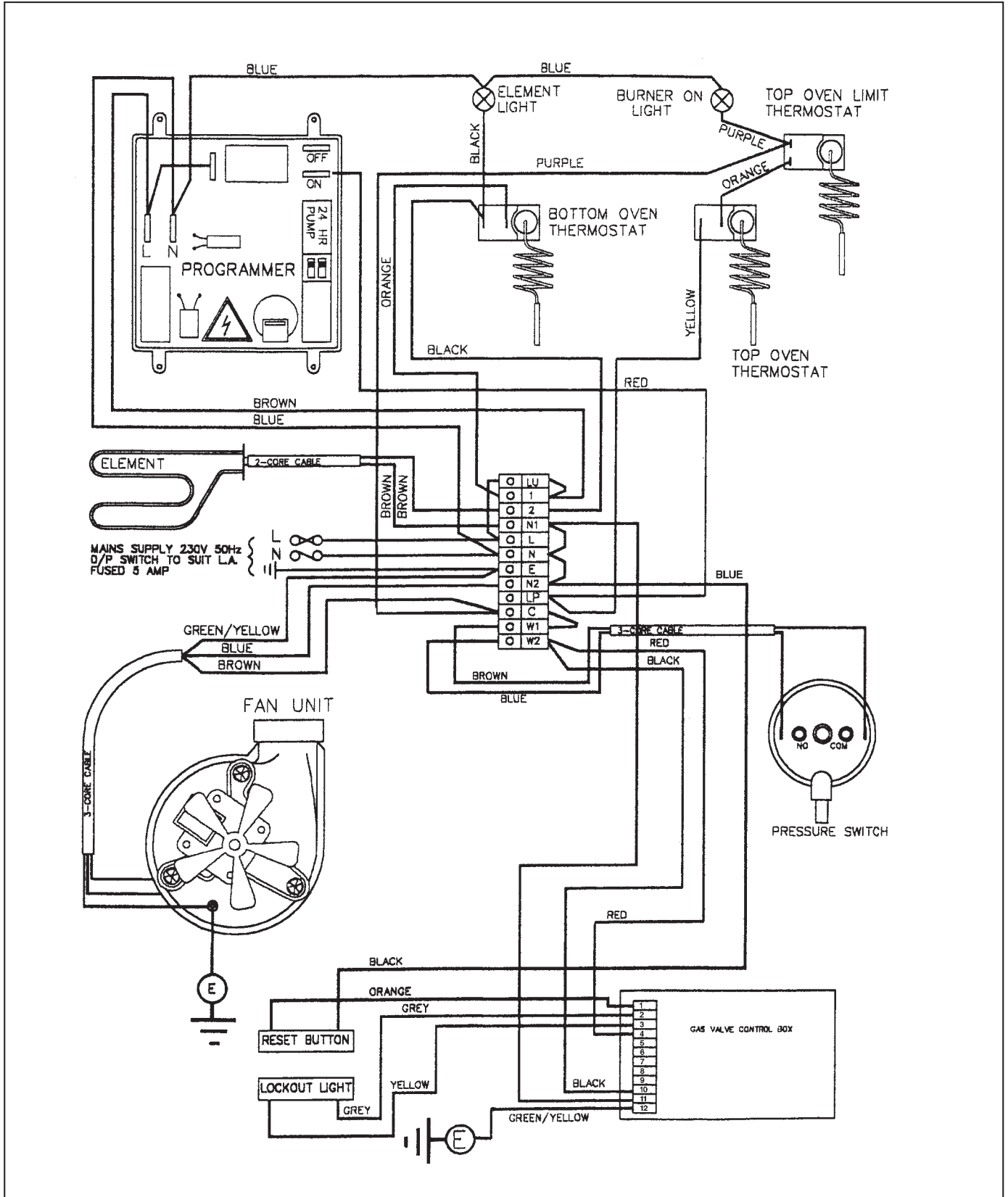
Isolate the electrical supply to the appliance. Set your meter on the W(ohms)X1 scale and adjust zero if necessary. Test leads from appliance earth points (earth points can be found at the rear of the bottom LH door controls panel accessed by removing the securing screws), to the earth pin on the plug. The resistance should be less than 1W(ohm), check all wires for continuity and all contacts are clean and secure.

Polarity Check

Turn ON the mains supply and with your meter set on 300V AC scale and test at the appliance terminal strip. (the terminal strip can be found behind the bottom LH door control panel accessed by removing the securing screws. Test leads from L to Earth, and N to Earth to establish polarity.

INSTALLATION AND SERVICING

Redfyre Wiring diagram fitted with SIGMA gas Valve



INSTALLATION AND SERVICING

Hotplate adjustment

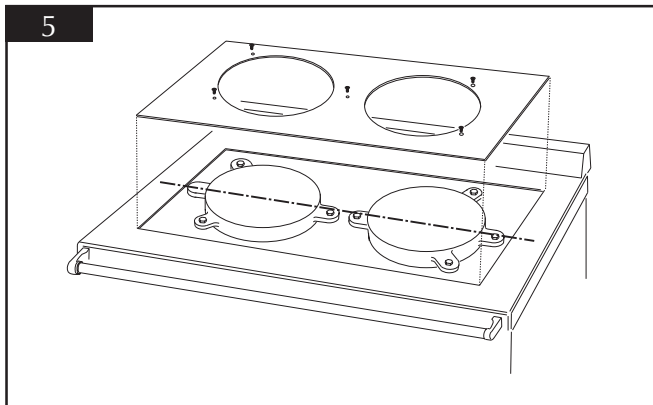
If hotplate adjustment is required then access to adjustment screws is made available by removing the stainless steel surround held in position by 5 Allen key screws.

Each hotplate has 3 adjustment screws for levelling, **the boiling plate** (Left hand) should be 1.5-2.0mm below the level of the stainless steel surround. This is to allow the plate to expand when hot. The **simmering hotplate** (right hand) should be level with the stainless steel surround.

NOTE: The lifting handle should always face to the side of the cooker if the hotplate has been removed for any reason.

The lifting weight of the Boiling plate = 31 kg.
Simmer plate = 21 kg.

Care should be taken when lifting out the hotplate not to damage the enamel surfaces.



Burner Control System (Normal operation)

On demand for heat via the thermostat the power is supplied to the Air Pressure Switch, which providing that the fan has established adequate air flow, makes contact. Power is then fed to the ignition control board. The control board waiting time (1.5s) establishes that there is no parasitic flame present, and that the internal control circuit is operating correctly. After the waiting time the built in igniter and pilot solenoid are energised. This commences the safety time (60s). The ignition spark will ignite the gas and the flame will be sensed by flame rectification on the ignition electrode. The main solenoid will then open and the ignition suppressed. When the thermostat is satisfied the control is switched off. Failure to ignite the pilot within the safety time will result in the control going to lock out mode. To reset the unit the reset button will have to be pressed. If a first reset is not successful, wait at least 10 seconds before the next attempt.

Installation Check List

To be completed by the Installer

Please Tick

- | | |
|--|---|
| 1. Satisfactory ventilation
(see installation - service instructions) | <input type="checkbox"/> |
| 2. Check that the Stability Chain is fitted
(see installation - service instructions) | <input type="checkbox"/> |
| 3. Gas burner tested and ignition tested
(see gas connection instructions and data plate for gas pressure settings) | <input type="checkbox"/> |
| 4. Electric oven function checked
(see users instructions) | <input type="checkbox"/> |
| 5. Programmer function check
(see users instructions) | <input type="checkbox"/> |
| 6. Full electrical check made
(see electrical section) | <input type="checkbox"/> |
| 7. Full gas soundness check made
(BS 6891) | <input type="checkbox"/> |
| 8. Has customer been instructed in use | <input type="checkbox"/> Y <input type="checkbox"/> N |

INSTALLATION AND SERVICING

1. SERVICING PROCEDURE

General

The servicing of the Redfyre must be carried out by a competent person in accordance with the relevant requirements of the Gas Safety (Installation And Use) Regulation 1998: and this person must be a gas registered engineer, and a qualified electrical engineer.

NOTE: It is impossible to service the Redfyre while it is hot, the customer must be informed that to switch off the cooker 12 hours before a service is required. **Your Redfyre requires servicing every 12 months.**

It is important that only the correct Redfyre part is obtained from a Trianco Redfyre direct or authorised dealer.

When servicing or replacing any components :-

1. Isolate the gas supply.

2. Isolate the electrical supply.

3. Reassemble all components in reverse order.

4. Check for gas soundness after servicing or replacing components.

5. Before electrical reconnection carry out checks for earth continuity, short circuiting and polarity.

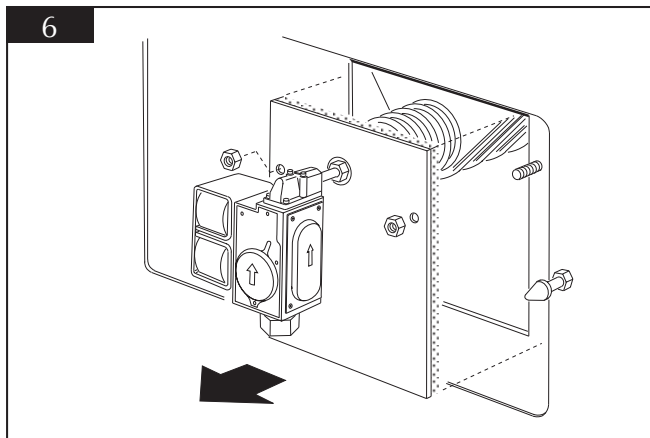
6. General access to controls are found behind the two left hand doors. The control panels are removed by removing their (4) securing screws.

7. To move the cooker forwards for rear access, remove the front kick strip secured with screws. When removed screw up the two locking screws located at each front corner of the base plate. The cooker can now be pulled carefully forwards, the flexible gas connection can now be disconnected and if necessary the securing chain removed.

To remove the Gas control assembly, the following components can be replaced, Gas valve, Ignition lead, Pilot assembly, Main burner and Main burner injector.

With the bottom control panel removed. Turn off the gas cock, unscrew the union to break the gas supply. Remove the lint guard secured with (2) nuts. Partially withdraw the gas valve assembly, to gain access to the screw securing the PCB to the gas valve, remove screw. Remove PCB by sliding the PCB to the left off the gas valve. The PCB can now be unplugged if required on the Molex plug. All components can now be exchanged or serviced.

6



Gas valve removal.

Unscrew the pilot tube from the gas valve.

Disconnect the gas valve at the flange joint by removing securing screws.

Unscrew the inlet pipe.

On replacing it is advisable to use new 'O' ring, and thread sealant for the inlet pipe connection.

Gas valve solenoid removal.

Remove securing screw and slide out solenoid assembly.

Pilot assembly removal.

Remove the ignition lead from the igniter post.

Unscrew the pilot gas pipe at the pilot and pilot injector.

Unscrew the pilot from its supporting bracket.

Ignition lead removal.

Remove the ignition lead from the ignition.

Remove the ignition lead from the igniter.

Withdraw the ignition lead from the combustion chamber door.

On reassembly use the protective sleeving to ensure it covers the base of the igniter post.

Main burner and main burner injector removal.

Unscrew the pilot at its support bracket.

Unscrew the (2) securing nuts which hold the main burner to the combustion door and remove the burner.

Unscrew the main burner injector.

(Only clean by blowing air through.)

Ignition board removal

With the bottom control panel removed.

Turn off gas cock,

unscrew the union to break the gas supply.

Remove the lint guard secured with (2) nuts.

Partially withdraw the gas valve assembly, to gain access to the screw securing the PCB to the Gas valve, remove screw.

Remove PCB by sliding the PCB to the left off the gas valve.

The PCB can now be unplugged if required on the Molex plug.

INSTALLATION AND SERVICING

Thermostat removal

With the upper control panel removed.
Either of the thermostat can be removed by pulling off the control knob.

Unscrew the securing nut.

Removing the electrical push on connectors.

Disengage the thermostat phial from its bracket found at the top front edge of each oven. The gas control thermostat is located in top oven the and the electric boost in the lower oven.

Programmer removal

With the upper control panel removed.

Unscrew the programmer securing.

Disconnect the electrical connections to the programmer.

Element and lockout Neons removal

With the upper control panel removed.

Disconnect the electrical connections to the Neon.

Release the neon from the panel.

Reset button removal

With the upper control panel removed.

Disconnect the electrical connections to the reset button.

Release the reset button from the control panel.

Top oven neon removal

The top oven neon is positioned above the top left hand door.

To remove, unscrew the securing screws holding the decorative plate.

Disconnect the electrical connections to the neon.

Release the neon from the decorative plate.

Fan and Air pressure removal

With the cooker pulled forward.

Remove the right hand rear panel with air in take holes at the base, secured by screws.

To remove the **Air pressure switch** disconnect the electrical connections.

Remove the air sensing tube from the (-) negative connection.

Remove the air pressure switch securing screws.

To remove the Fan (you first must remove the air pressure switch.)

Disconnect the electrical connections to the fan.

Remove the (2) fan mounting plate screws and slide the fan down to disengage the fan outlet.

Remove the (3) fan securing screws.

Electric element removal

With the cooker pulled forward remove the left hand rear panel and insulation to expose the element junction box.

Disconnect the electrical connections.

Remove the electric element guard secured by (4) screws in the bottom oven.

Remove the central screw securing the element to the rear wall of the oven.

2. COSMETIC PARTS AND SEALS

Hot plate lid removal

There is an Allen key screw in each hinge support bracket that retains the pivot rod. To remove the rod loosen Allen key screws and gently slide out the rod.

Hot plate lid liner removal (Square lids)

It is possible to remove the lid liner in situ, but it is easier if the hot plate lid has been removed.

To replace remove the corner securing screws.

Hot plate lid seal removal (Square lids)

It is possible to remove the lid seal in situ, but it is easier if the hot plate has been removed.

Remove the lid liner secured by corner screws.

Remove the seal.

Hot plate lid handle support & Spring handle removal.

To remove the Spring handle simply compress the spring and ease off the handle support peg.

To remove **Hot plate lid handle support**.

Remove the hot plate lid.

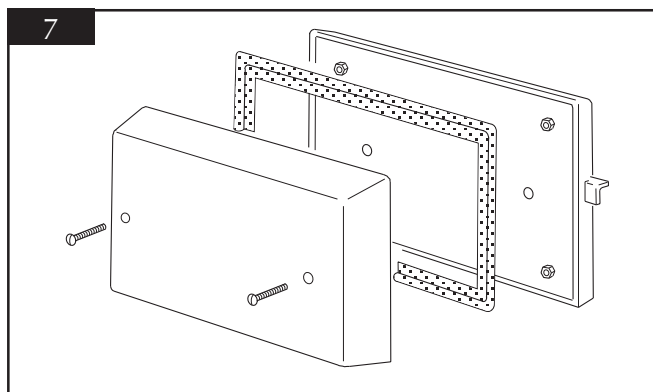
Remove the lid liner secured by corner screws.

Remove the seal.

Remove handle support secured by nut and washer.

Oven door removal

Open door and carefully lift off hinge supports.



Oven door liner removal

Remove oven door carefully.

Remove oven door liner secured by (2) screws.

Oven door seal removal

Remove oven door carefully.

Remove oven door liner secured by (2) screws.

Remove door seal.

Oven door handle and Spring removal

Remove oven door carefully.

Remove oven door liner secured by (2) screws.

Remove door seal and insulation.

Remove inner door plate retained by (4) nuts and washers.

Remove spring securing screw.

Remove door handle pivot screw, washer and nylon spacer washer.

INSTALLING AND SERVICING

Remove door handle spring retaining nut, washer, and Spring. Slide **Door handle** through slot.

Control door handle and spring removal

Remove control door carefully.

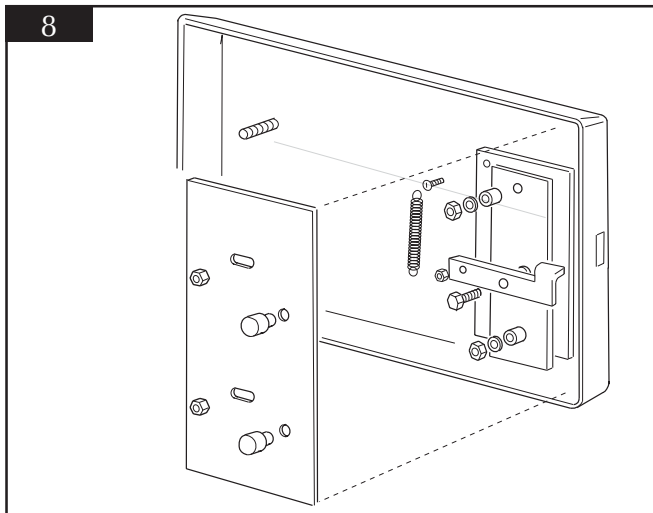
Remove door handle cover secured by (2) nuts and washers.

Remove spring securing screw.

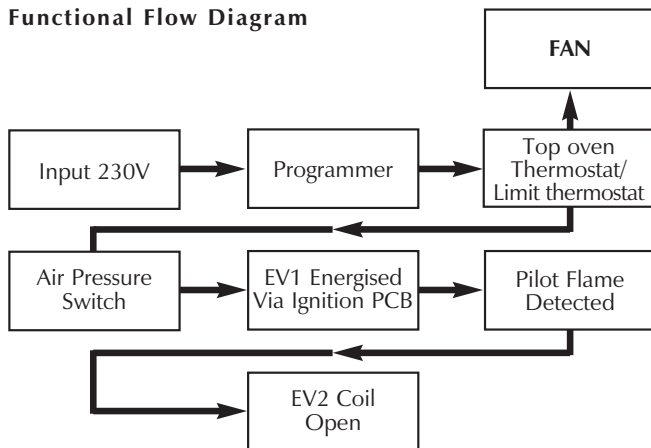
Remove door handle pivot screw, washer and nylon spacer washer.

Remove door handle spring retaining nut, washer and Spring.

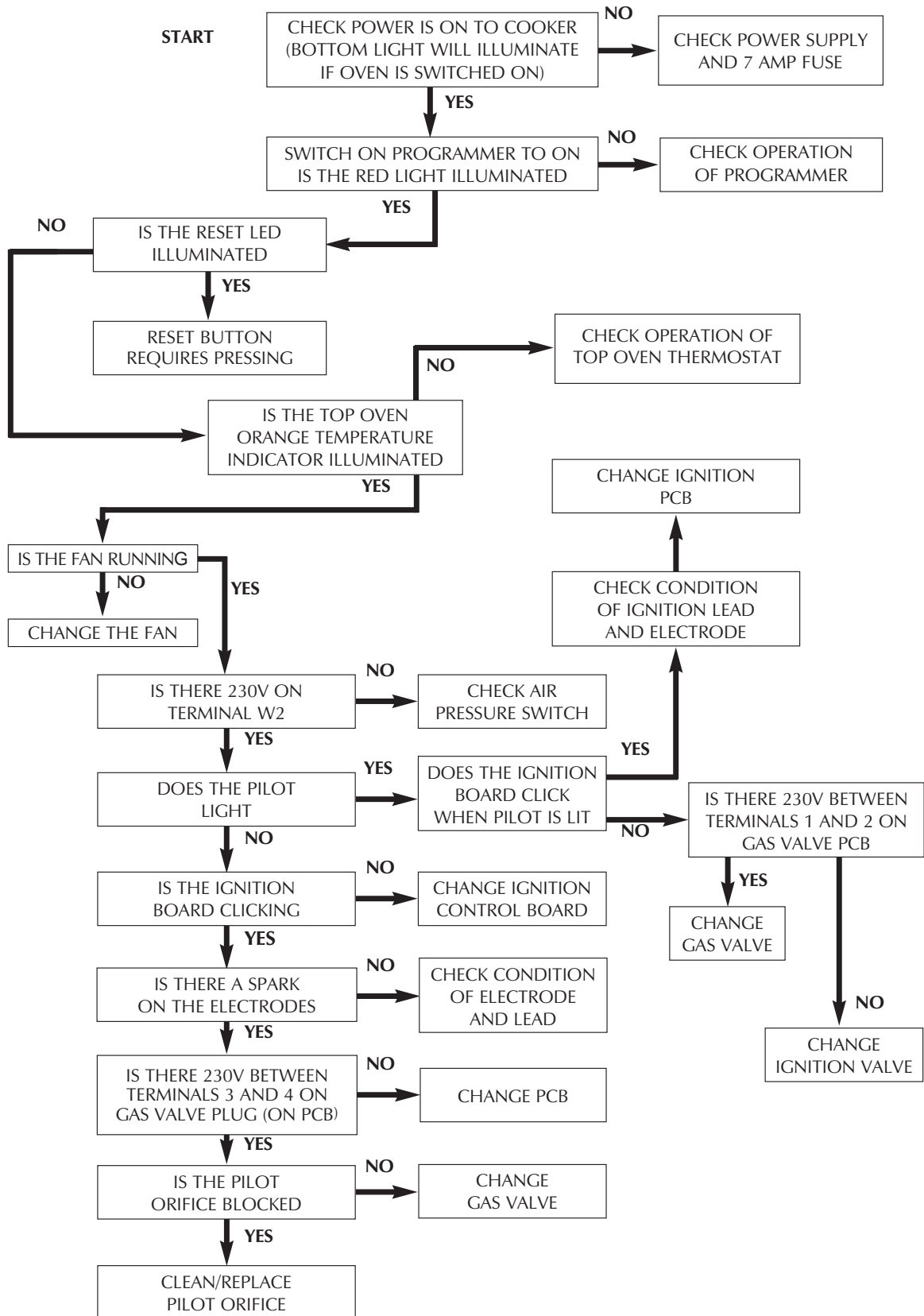
Slide Door handle through slot.



Functional Flow Diagram



REDFYRE FAULT FINDING



SPARE PARTS LIST

Description	Part Number		
	General	NAT GAS	LPG
Gas Valve	603251		
Gas Valve Solenoid	603253		
Pilot Assembly		P10039	P10040
Ignition Lead	602304		
Main Burner		602284	600824
Main Burner Injector		602316 ø 2.24	602172 ø 1.3
Ignition Board	603252		
Thermostat	602277		
Programmer	602209		
Element Neon	602313		
Lock Out Neon	602313		
Top Oven Neon	602275		
Fan	602273		
Air Pressure Switch	603256 / 602274		
Electric Element	600822		
Hotplate Lid Black	601361	Square Lids	602458 Round Lids
Hotplate Lid Chrome	601371	Square Lids	602457 Round Lids
Hotplate Lid Liner	600553	Square Lids	602459 Round Lids
Hotplate Lid Seal	600705	Square Lids	601482 Round Lids
Hotplate Lid Handle Support	600703		
Spring Handle Chrome	600707		
Oven Shelf	600682		
Oven Shelf Plain	600613		
Oven Door Liner	600554		
Oven Door Seal	602114		
Oven Door Handle Chrome	602096		
Control Door Handle Chrome	602097		
Door Spring	602088		
Top Oven Limit Thermostat	602473		

WARRANTY CALLS

What the guarantee covers

Our customer service department will arrange to have your cooker repaired or replace free of charge any defect or component that is due to faulty material or workmanship, provided that such a defect occurs within 12 months of the purchase or 18 months from manufacture, but excludes the replacement of any decorative parts, trims, door catches, towel rail, and any external surfaces or casing panels and that:

1. Our service department is notified promptly of any defects under the terms of guarantee. The appliance must be made available for service during normal working hours.
2. The appliance is installed in accordance with these instructions.
3. The guarantee does not apply if the appliance is repaired or modified by any other person other than a member recommended by our service department. The guarantee does not cover misuse or improper installation.

Before calling for service please check the following:

1. Is there a power failure? Turn on the appliance to check the mains supply.
2. Check that the fuse has not blown.

In the event of service being required the following information will be required by our service department:

1. Your name, address, post code.
2. Telephone number, home and work.
3. The serial number of your cooker and colour of the appliance.
4. Precise details of the fault.
5. Date of purchase.

Please note that when our service engineer visits he will require to see your proof of purchase date, so please retain your receipt.

**Installed by (Corgi)
Registered Engineer**

BLOCK CAPITALS

**Company Name
& Address**

Tel. No.

BLOCK CAPITALS

Signed

Date of installation

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

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