

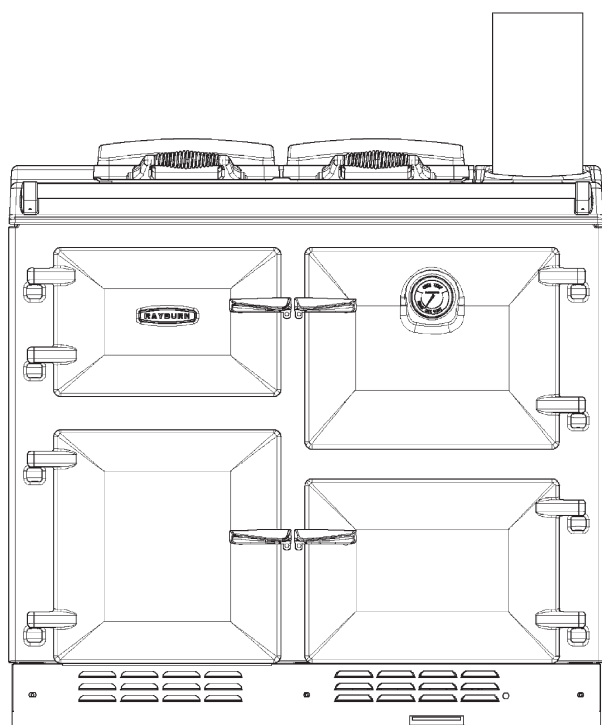


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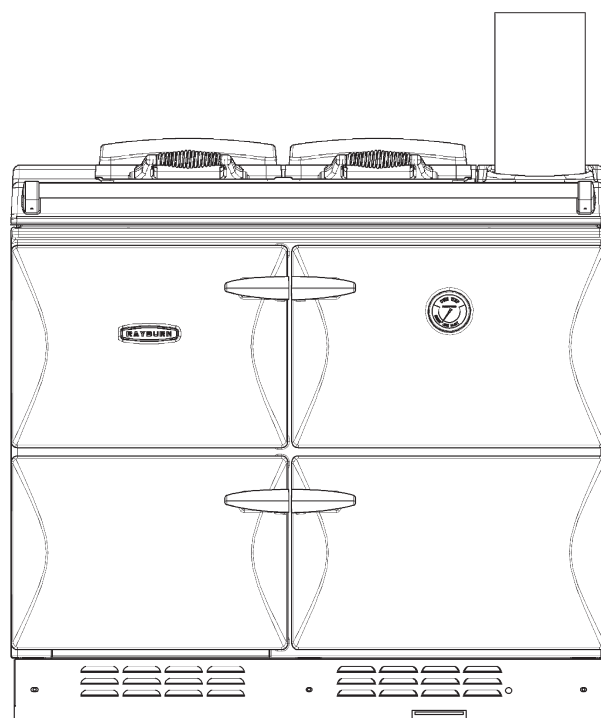


Servicing Instructions

660/680/699K 760/780/799K



DESN 515618



DESN 516825

Servicing Instructions

REMEMBER, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require. Do not use reconditioned or copy parts that have not been clearly authorised by AGA.

PLEASE READ THESE INSTRUCTIONS BEFORE SERVICING THIS APPLIANCE

For use in GB & IE

SECTION	CONTENTS	PAGE
	CONSUMER PROTECTION HEALTH & SAFETY	3
	INTRODUCTION	4
	SERVICE SCHEDULE	4
BURNER REMOVAL	PREPARATION	5
	BURNER ACCESS	5
	BURNER REMOVAL	6
CLEANING	HEAT EXCHANGER CLEANING	7 - 8
	OVEN AND HOTPLATE FLUEWAY CLEANING	7 - 8
BURNER SERVICING	INTRODUCTION	9
	BURNER NOZZLE REMOVAL	10
	BURNER NOZZLE REPLACEMENT	10
	PHOTO ELECTRIC CELL (PEC) CLEANING	11
	FAN CLEANING	11
	RE-ASSEMBLE BURNER	11
OIL PUMP SERVICING	INTRODUCTION	12
	OIL PUMP STRAINER CLEANING	12
	OIL LINE FILTER CLEANING	12
RE-COMMISSIONING	BLEED AIR FROM OIL SUPPLY	13
	FIT PRESSURE GAUGE	13
	SWITCH ON ELECTRICITY	13
	VENT OIL PUMP	13
	ADJUST OIL PRESSURE	13
	SET COMBUSTION AIR	14
	CHECK SMOKE	14
REPLACEMENT OF PARTS (BURNER)	FAN MOTOR	15
	IGNITION ELECTRODES	15
	IGNITOR	16
	SOLENOID COIL	16
	CONTROL BOX	17
	PEC	17
	PUMP ACCESS	18
REPLACEMENT OF PARTS (ELECTRICAL CONTROLS)	ELECTRICAL COMPONENT ACCESS	19 - 20
	RE-ASSEMBLE	19 - 20
	CONTROL CIRCUIT - EXTERNAL	19 - 20
FAULT FINDING	WIRING DIAGRAM - SATRONIC BOXES	21
	WIRING DIAGRAM - SELF CONTAINED CONTROL	22
	BURNER DOES NOT START	23
	ERROR TABLE	24
	INFORMATION SYSTEM - COOKER BURNER (CONTROL BOX TYPE DKO 970)	25 - 26
	INFORMATION SYSTEM - COOKER BURNER (CONTROL BOX TYPE DKO 970N)	27 - 28
	FAULT FINDING - BOILER	29
	FAULT FINDING - COOKER	30
	HIGH SMOKE NUMBERS/ OIL SMELLS	31

Consumer Protection

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY

Any alteration that is not approved by AGA could invalidate the approval of the appliance, operation of the warranty and could affect your statutory rights.

Health & Safety

This appliance may contain some of the materials that are indicated. It is the Users/Installers responsibility to ensure that the necessary protective clothing is worn when handling where applicable. The pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and safety, see below for information.

Firebricks, Fuel Beds, Artificial Fuels

When handling use disposable gloves.

Fire cement

When handling use disposable gloves.

Glues and Sealants

Exercise caution - if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre

Maybe harmful if inhaled. May be irritating to skin, eyes, nose and throat. When handling avoid contact with skin or eyes. Use disposable gloves, face-masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product, reduce dust with water spray, ensure that parts are securely wrapped.

Kerosene and Gas Oil fuels (mineral oils)

1. The effect of mineral oils on the skin vary according to the duration of exposure.
2. The lighter fractions also remove the protective grease normally present on the surface of the skin. This renders the skin dry, liable to crack and more prone to damage caused by cuts and abrasions.
3. 'Oil acne' is recognised by the presence of skin rashes. The arms are most often affected, but may occur where there is contact with oil or oily clothing.
 - Seek medical attention for any rash.
 - Avoid skin contact with mineral oil or clothing containing mineral oil.
4. Inhalation of mineral oil vapours must be avoided. Never fire the burner in the open air as unburnt oil vapours are likely to occur.
5. Use a suitable barrier cream which will give protection against mineral oil, lanolin based hand cream are usually very effective.
6. Never syphon mineral oil by mouth. If accidentally swallowed, call a doctor, do not induce vomiting.

NOTE: SMOKE/SMELL DURING INITIAL USAGE

Some parts of the cooker have been coated with a light covering of protective oil. During initial operation of the cooker, this may cause smoke/smell to be emitted and is normal and not a fault with the appliance, it is therefore advisable to open doors and or windows to allow for ventilation. Lift the lids to prevent staining the linings.

INTRODUCTION

To ensure the best performance from your Rayburn. It should be serviced once a year; preferably at the start of the heating season.

This appliance must be commissioned by a competent engineer, such as OFTEC approved.

Failure to install and maintain the appliance correctly could lead to prosecution.

An additional flueway and combustion chamber clean halfway through the heating season may be necessary in some cases.

The Rayburn cannot be serviced whilst hot, so both oven and boiler thermostats should be turned off on the evening before the service visit.

SERVICE SCHEDULE

Annual Service

During annual service flexible oil line, burner nozzles and burner head seals **MUST BE CHANGED**.

WIRING: Ensure there is no damage or loose connections. This should be carried out by a competent engineer.

BURNER REMOVAL - for cleaning and inspection.

CLEANING - Boiler heat exchanger, flueways, oven and hotplate flueways together with ceramic fibre burner chambers.

BURNER SERVICING

OIL PUMP SERVICING - Cleaning of fuel line strainer.

RE-COMMISSIONING

REPLACEMENT PARTS

Oven Door Fit - Both doors must be checked and adjusted if necessary to ensure the alignment with the door catch is correct, the keep is secure and the oven is sealed when the door is closed.

Additional Flueway Clean

It may be necessary in some installations to give the boiler flueways a clean out at the end of the heating season.

This appliance **MUST** be serviced at regular 12 monthly intervals to optimise its safety, efficiency and performance.

Burner Removal

PREPARATION

WARNING: BEFORE REMOVING SERVICE ACCESS COVERS OR THE OIL BURNER ENSURE THAT ALL ELECTRICAL SUPPLIES TO THE APPLIANCE HAVE BEEN ISOLATED.

The burners can be removed without disconnecting the oil supply pipe. However if the filters are being cleaned or a pressure gauge fitted to the pump then the oil supply should be turned OFF and arrangements made to catch any oil which will leak from the oil pump.

BURNER ACCESS

SEE FIG. 1

1. Open up the bottom burner access door. Remove door and put in a safe place. (**Rayburn 660/680/699K only**).
2. Remove 4 inner panel securing screws and remove panel.
3. Remove the 3 plinth securing screws and remove plinth.

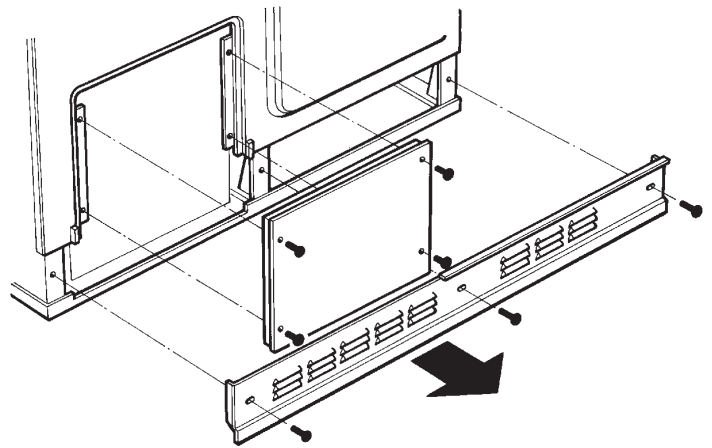


Fig. 1

DESN 516793

BURNER REMOVAL

IMPORTANT: DURING BURNER REMOVAL CARE MUST BE TAKEN NOT TO DAMAGE THE CERAMIC FIBRE INSULATION.

SEE FIGS. 2, 3 & 4

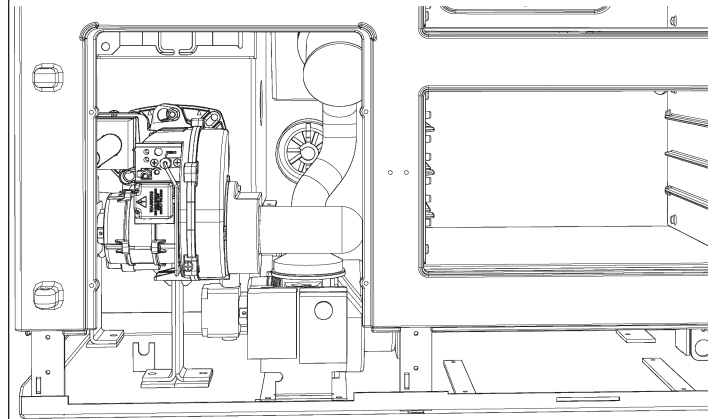


Fig. 2

DESN 515761

BOILER BURNER

1. Place a sheet on the floor in front of the cooker to act as a working area.
2. Remove lower LH door (**Rayburn 660/680/699K only**) and burner aperture cover and store in a safe place.
3. Unscrew jubilee clip and remove flexi air intake pipe from burner.
4. Using a 5mm Allen key, remove top securing bolt and remove burner by rotating it approximately 90° counterclockwise and drawing it away from the boiler.

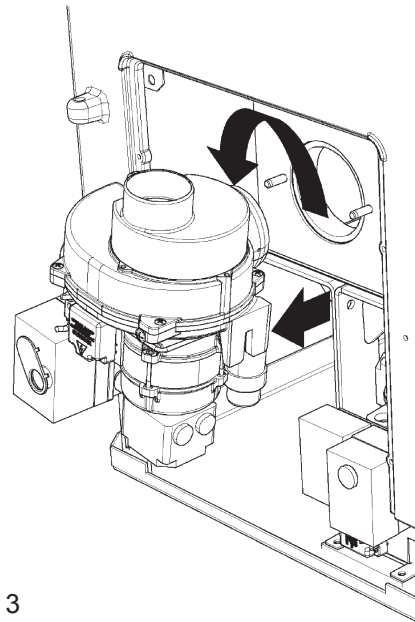


Fig. 3

DESN 515762

COOKER BURNER

FLEXIHEAD

1. Using a 13mm spanner, unscrew top securing bolt and remove the horseshoe clamp.
2. Withdraw the burner head.

BODY

1. Using a 10mm spanner remove 2 baseplate securing screws.
2. Withdraw burner body complete with flexi-head.

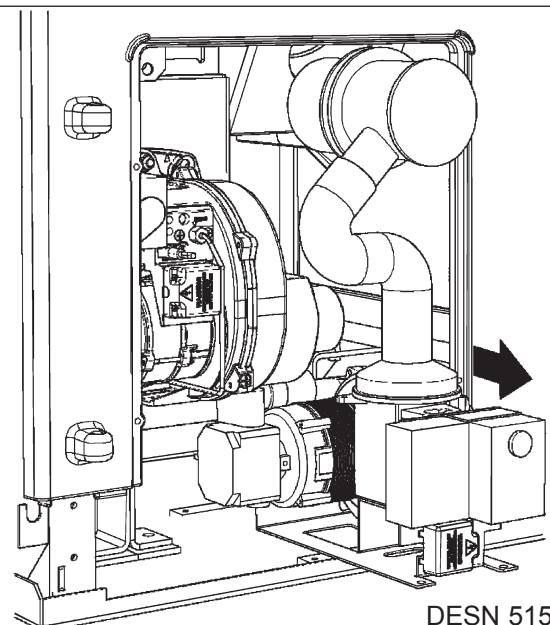


Fig. 4

DESN 515763

Cleaning

HEAT EXCHANGER CLEANING

IMPORTANT: DURING CLEANING CARE MUST BE TAKEN NOT TO DAMAGE THE CERAMIC FIBRE INSULATION.

SEE FIG. 5

1. Remove top LH door (**Rayburn 660/680/699K only**) and facia glass and store in a safe place.
2. Open control door and disconnect 3-pin plug. Remove boiler access door complete with gasket and insulation pad.
3. Remove baffles from boiler

Each heat exchanger has two rows of baffles. (See Fig. 7)

Total number of baffles fitted:-

$$660/680/760/780 = 4 \quad (2 \times 2)$$

$$699/799 = 4 \quad (2 \times 2)$$

OVEN & HOTPLATE FLUEWAY CLEANING

SEE FIG. 6 & 6A

1. Remove the top oven door (**Rayburn 660/680/699K only**) and place in a safe position.
2. Remove side and base access doors (complete with gaskets) using hex driver.
3. Thoroughly clean top, side and base flueways through access apertures with brush.
4. Remove all debris with vacuum cleaner.
5. Replace side and base access doors (replace gaskets if necessary). Secure in position using hex driver.
6. Remove hotplate by unscrewing 2 x countersunk hex screws, insert lifting eyes and lift hotplate out with hooks provided.
7. Brush and clean in between hotplate ribs on underside.
8. Examine soft rope seal located around hotplate aperture in top plate and two rope seals on hotspot. Replace if frayed or damaged.
9. Replace hotplate ensuring the underside ribs are on the LH side and that it seals to the top plate.

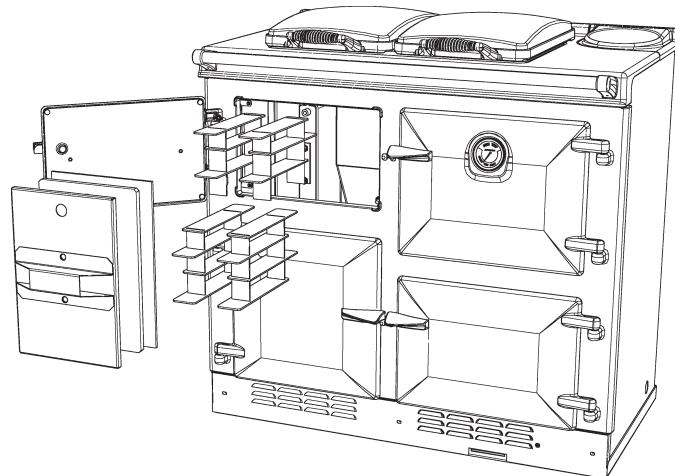


Fig. 5 - Rayburn 660/680/699K shown DESN 515619

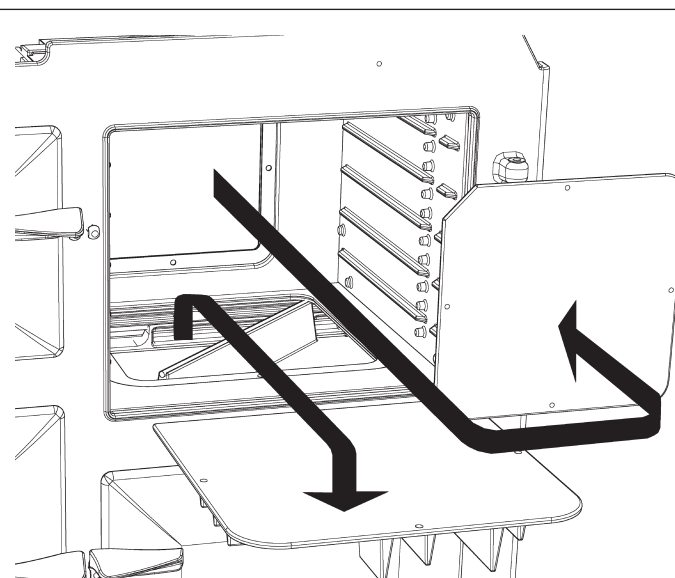


Fig. 6 DESN 515764

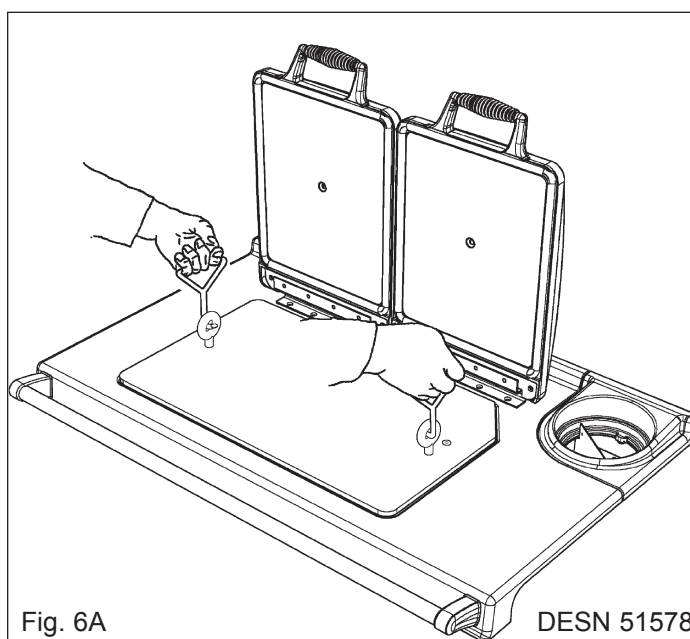
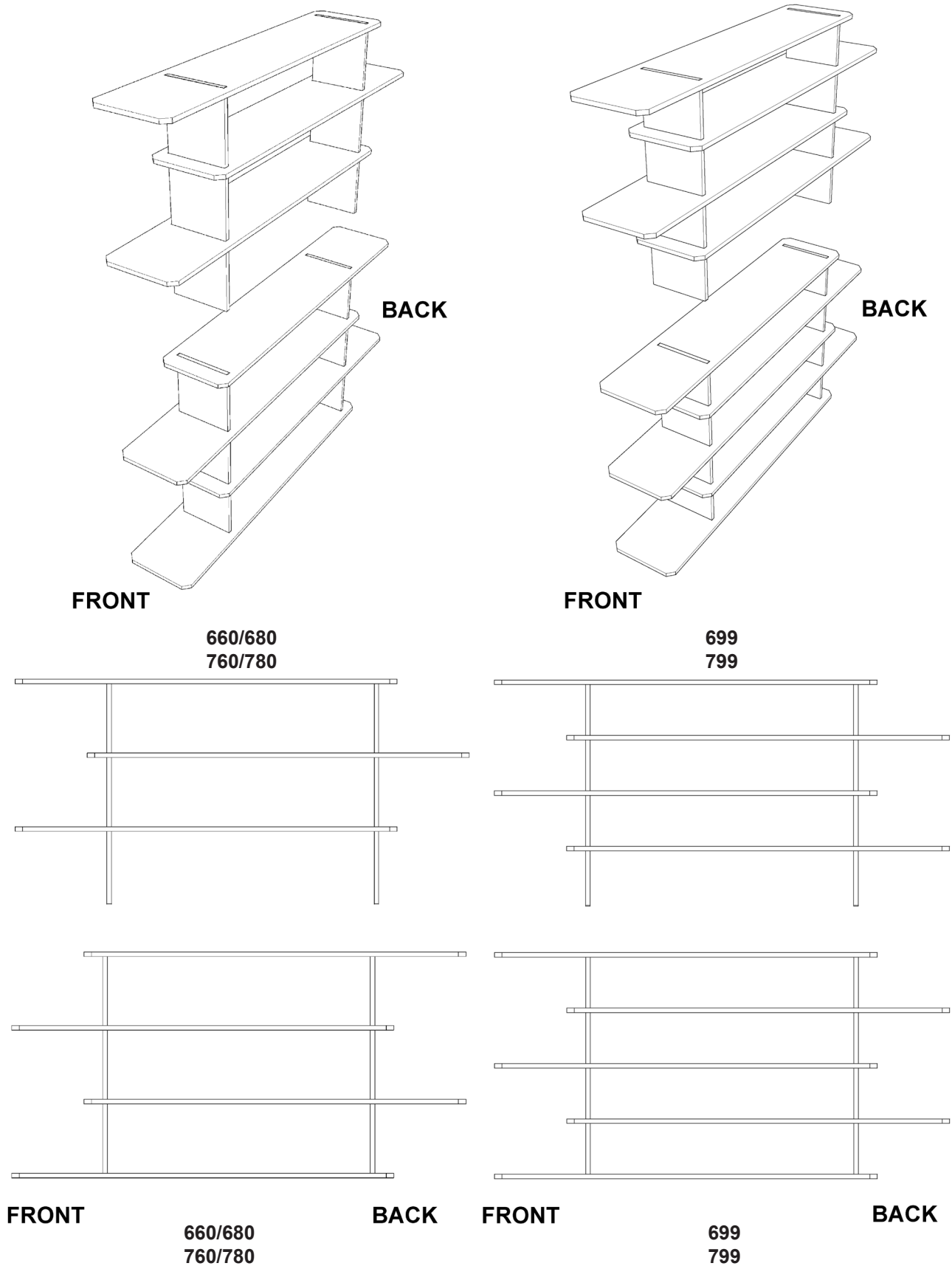


Fig. 6A DESN 515783



**ALL BAFFLES MUST BE STACKED IN
PLACE AS DIAGRAM ABOVE**

Fig. 7

Burner Servicing

INTRODUCTION

SEE FIG. 8, 8A, 9A, 9B & 9C

It is recommended that each side of the burner is serviced individually so as not to get the components from the two burners mixed up.

The correct combination of burner blast tubes are shown.

To remove blast tube, slacken two grub screws, pull forward.

COOKER BURNER

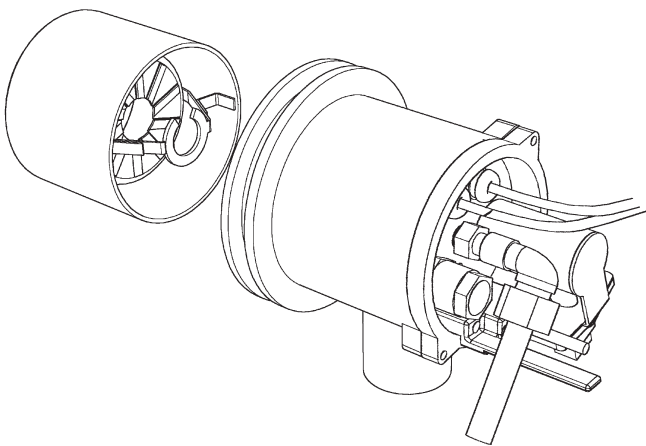


Fig. 8

DESN 515765

COOKER = Grub screws in head

BOILER = Countersunk screws in tube

BOILER BURNER

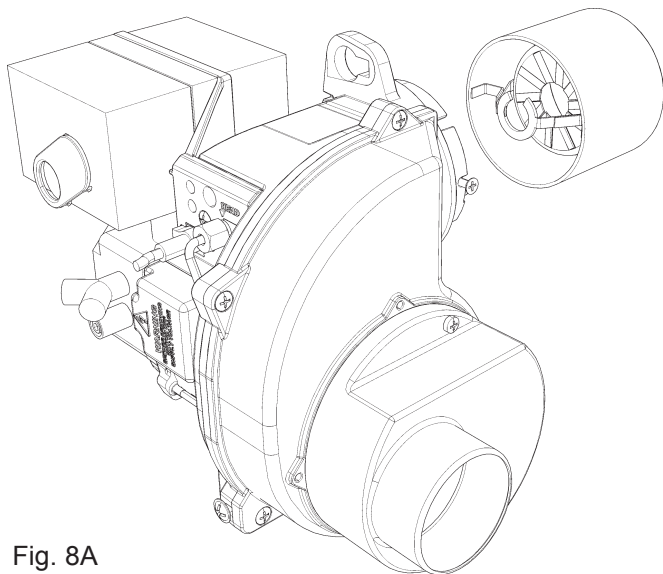
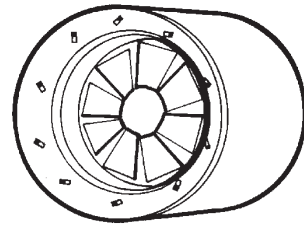


Fig. 8A

BOILER 8 VANES



COOKER 10 VANES

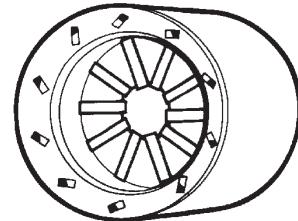


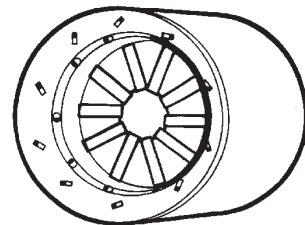
Fig. 9A

660K/760K

BOILER 10 VANES

3mm HOLES

SMALL SLOTS



COOKER 10 VANES

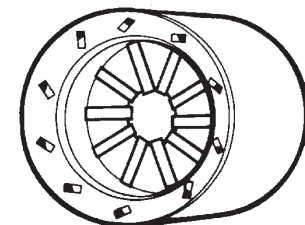


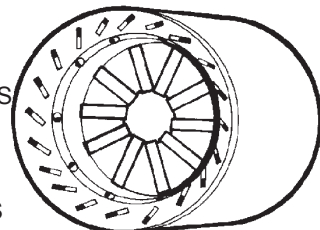
Fig. 9B

680K/780K

BOILER 10 VANES

5mm HOLES

20 LARGE SLOTS



COOKER 10 VANES

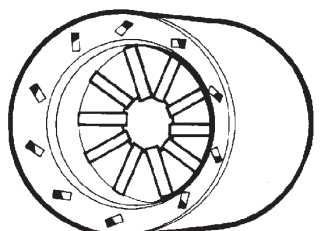


Fig. 9C

699K/799K

BURNER NOZZLE REMOVAL

COOKER

SEE FIG. 10

1. Remove two socket head screws.
2. Remove head assembly complete.
3. Disconnect ignition leads
4. Remove ignitor assembly, by removing countersunk screw and clamp.
5. Unscrew nozzle from its holder with a correctly fitting tubular spanner to avoid damage to hexagon.

BOILER

SEE FIG. 10A

1. Release two countersunk head screws and remove blast tube.
2. Remove two screws and slide out nozzle support cradle c/w ignitor assembly from burner head.
3. Unscrew nozzle from its holder with a correctly fitting tubular spanner to avoid damage to hexagon.

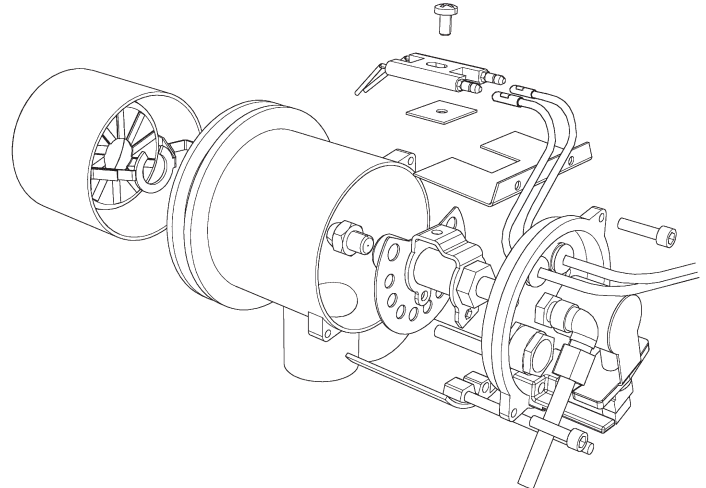


Fig. 10

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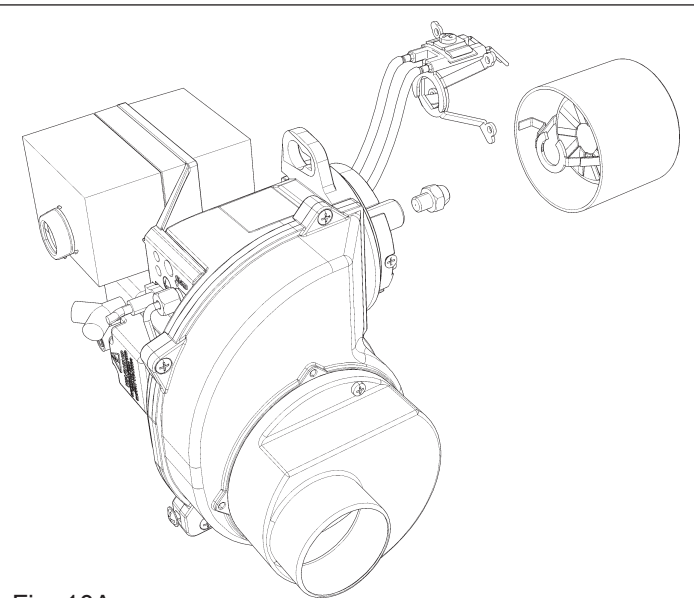


Fig. 10A

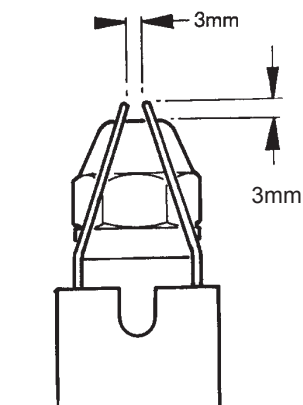
BURNER NOZZLE REPLACEMENT

SEE FIG. 11

1. Replace nozzle with a new one of the same make and specification.
2. Ensure that mating faces are clean.
3. Hold nozzle holder with correct spanner when tightening nozzle.
4. Typically finger tight plus 1/4 turn with spanner is sufficient.

DO NOT OVERTIGHTEN.

5. Ensure electrode gaps are correct.



DIMENSIONS ARE NOMINAL

Fig. 11

DESN 510538

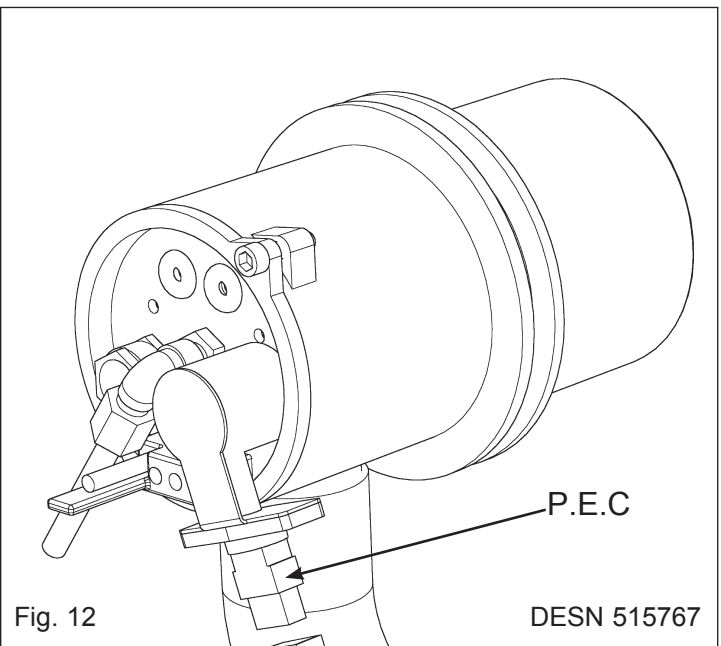
Burner Servicing

PHOTO ELECTRIC CELL (PEC) CLEANING

SEE FIG. 12

Withdraw Photo Electric Cell from the burner head. Clean PEC sensing end with a soft cloth taking care not to scratch the light sensitive body. Re-insert PEC taking care to insert the correct way round.

Should the cell show signs of distortion or cracking, replacement will be necessary. See PEC replacement, Page 17.



FAN CLEANING

SEE FIG. 13 & 13A

1. Remove two screws and air inlet snorkel.
2. Remove four screws and split fan case.
3. Clean between the blades of the fan impeller with a small brush and remove any residue.

COOKER FAN

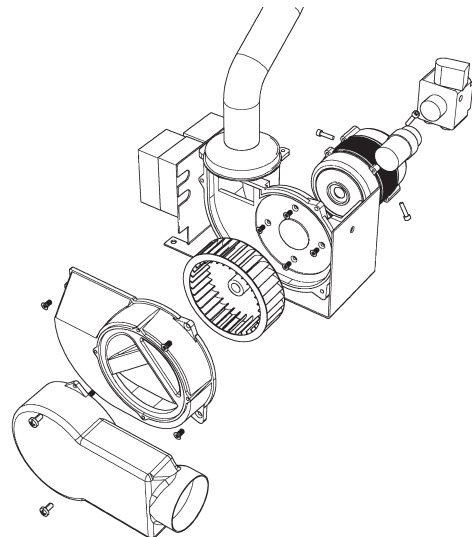


Fig. 13

DESN 515768

RE-ASSEMBLE BURNER

Re-assemble the burner in reverse order.

NOTE: Burner head gaskets should be renewed at each service.

BOILER FAN

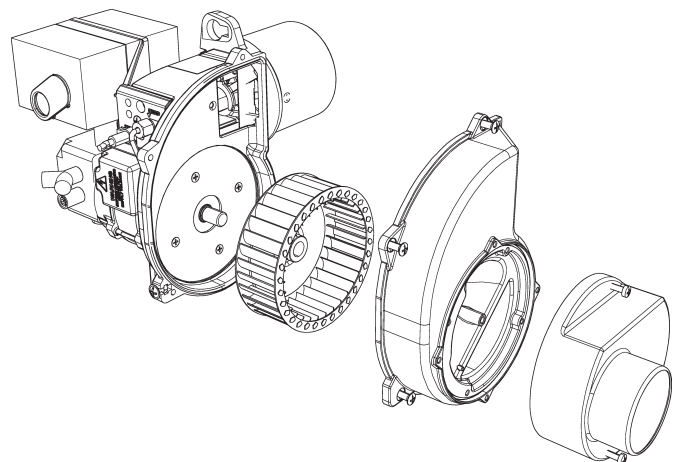


Fig. 13A

INTRODUCTION

To carry out any servicing on the oil pump. Turn off the oil line isolating valve near to the appliance.

OIL PUMP STRAINER CLEANING

SEE FIG. 14

1. A container must be put under the pump to catch any oil when starting to clean the oil pump strainer.
2. Remove 4 socket head screws.
3. Remove filter.
4. Wash with clean paraffin.
5. Re-assemble in reverse order.

OIL LINE FILTER CLEANING

1. Turn OFF the line isolating valve fitted prior to the oil line filter.
2. Follow manufacturers instructions to remove filter element from the housing, taking care to collect kerosene residue from the filter housing.
3. Wash filter thoroughly in clean paraffin.
4. Re-assemble in reverse order.

NOTE: Flexible fuel hose (s) must be replaced at each service, ie annually.-

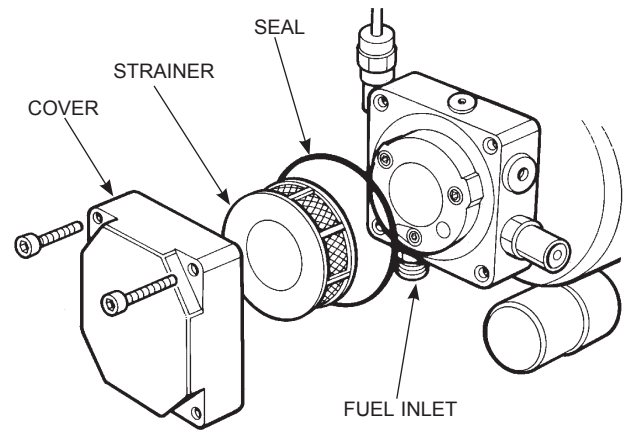


Fig. 14

DESN 512002

Re-commissioning

BLEED AIR FROM OIL SUPPLY

SEE FIG. 15

Disconnect the flexible oil pipe line at the pump inlet, open the stop valve slowly and run off some of the oil into a receptacle to establish an air free supply to the pump. Re-make the connection oil tight and leave valve open.

FIT PRESSURE GAUGE

SEE FIG. 15

Remove the bleed screw from the manifold and fit an oil pressure gauge with R1/8 connection to check the pump output pressure.

SWITCH ON ELECTRICITY

Set the boiler burner time clock to continuous and turn the boiler thermostat to maximum. The boiler burner should run on pre-purge for 7-15 seconds. With the ignition spark energised. The oil solenoid valve should open allowing the burner to fire.

Until all the air from the oil pump is flushed out there may be some flame instability, resulting in the burner locking out. This will be shown by the burner stopping and the illumination of the signal light in the reset button of the control box (See Fig. 16). **IN THIS EVENT, WAIT AT LEAST ONE MINUTE**, then press the re-set button to restart.

VENT OIL PUMP

SEE FIG. 15

Whilst the burner is running, vent air from the pump by slackening the pressure gauge port sufficiently to allow air to bleed out. When bubble free oil seeps out, re-tighten.

ADJUST OIL PRESSURE

SEE FIG. 16

With the burner running check the oil pressure on the pressure gauge.
If the pressure gauge is not indicating the correct reading, then adjust the pressure by turning the pressure regulator clockwise to increase or anti-clockwise to decrease the pressure until the pressure gauge reads 10 bar (145lb/In²).

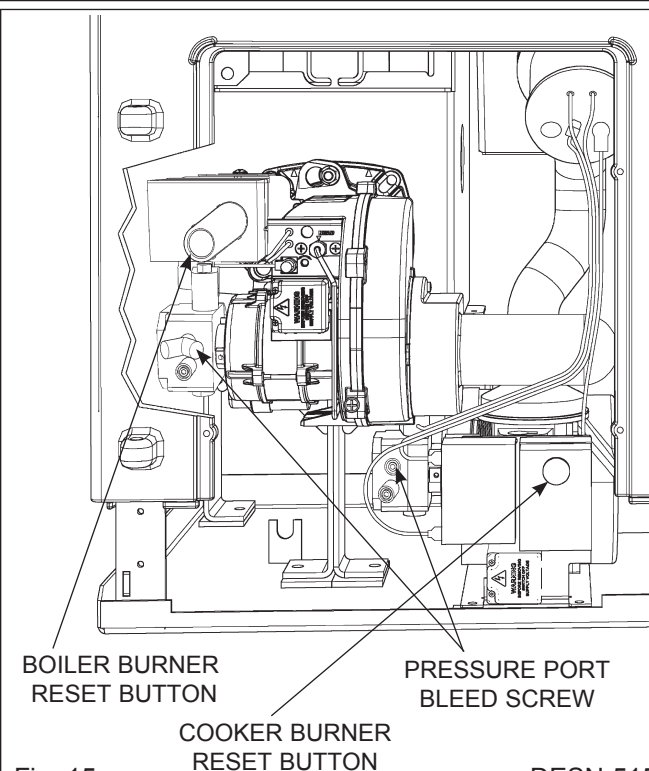


Fig. 15

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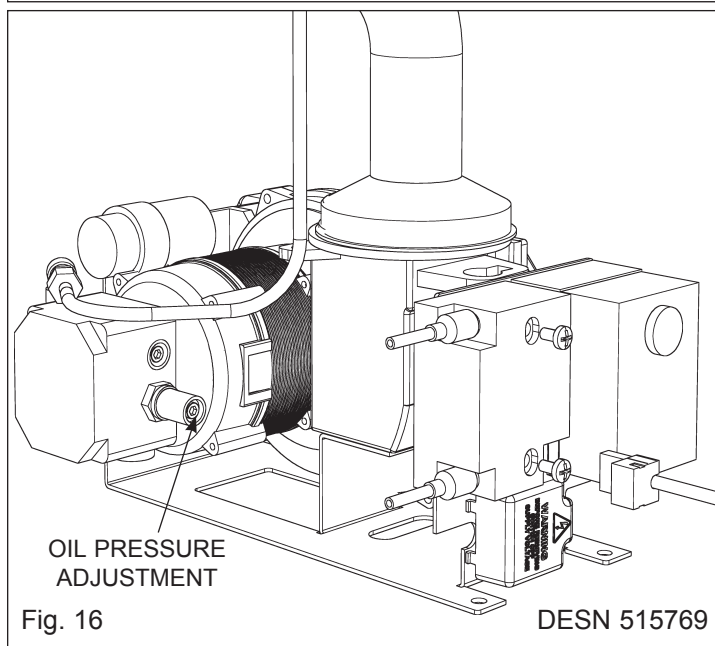


Fig. 16

DESN 515769

SET COMBUSTION AIR

SEE FIG. 17 & 17A

After 15 minutes of the boiler burner running.

Remove the plug located behind the LH dome lid.

Remove the plugging screw and insert the sensing end of a portable indicator to check the CO₂ (Carbon Dioxide) level. Adjust the boiler burner air intake until a reading of 11.0/11.5% is recorded on the indicator.

CHECK SMOKE

SEE FIG. 17A

Remove the CO₂ sampling tube and using the same hole for flue sampling, insert the sensing end of a Baccarach Smoke Pump and check that the smoke in the boiler flueways does not exceed No.2 on the scale. Replace the plugging screw and plug. Switch off the boiler burner.

COOKER BURNER - SEE FIG. 17A

Switch on cooker burner.

After 15 minutes of the cooker burner running. Repeat the above procedures for the cooker burner. To sample the flue gases from the cooker burner lift up the RH insulating cover and remove the countersunk headed screw in the hotplate. The cooker burner should be set to 11.0/11.5% maximum Smoke No.2.

Replace the countersunk headed screw on completion ensuring that it will not interfere with any pots and pans placed on the hotplate.

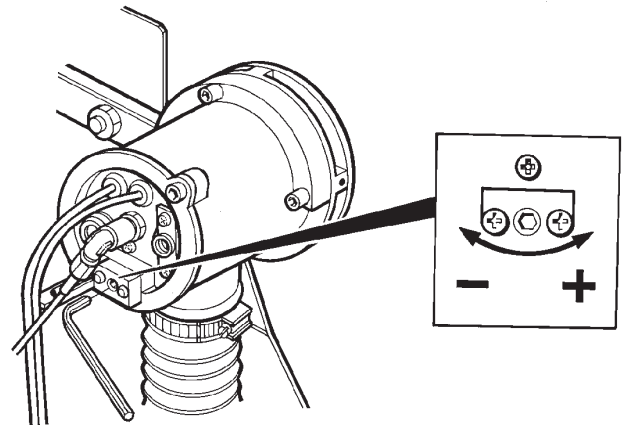


Fig. 17

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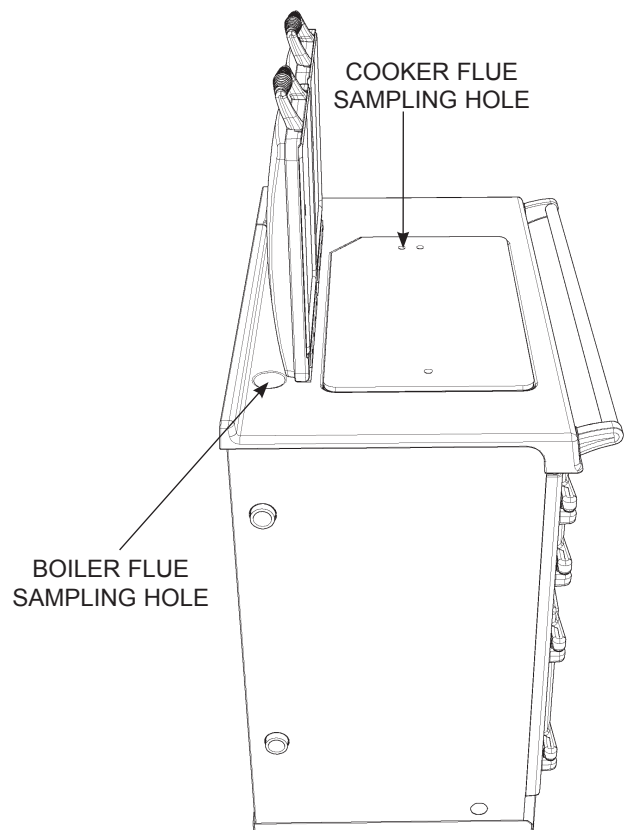


Fig. 17A

DESN 515637

Replacement of parts (Burner)

FAN MOTOR

SEE FIG. 18

Follow instructions in sections BURNER ACCESS, Steps 1-3 and BURNER REMOVAL.

1. Isolate electric supply.
2. Remove 3-pin plug.
3. Remove solenoid plug.
4. Disconnect oil pipe.
5. Undo 2 screws and remove snorkel.
6. Remove 4 countersunk screws from fan case and split the case.
7. Remove grub screw and withdraw fan.
8. Remove 4 countersunk screws and remove fan motor from case.
9. Remove 3 socket head screws and withdraw pump.
10. Re-assemble in reverse order.

NOTE: Ensure that gaskets and seals are in place and in good condition.

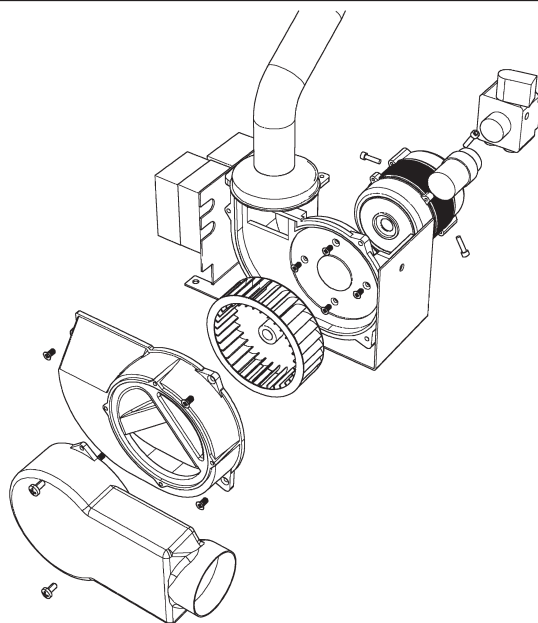


Fig. 18

DESN 515768

IGNITION ELECTRODES

Follow instructions in BURNER ACCESS, Steps 1 to 3 and BURNER NOZZLE REMOVAL.

COOKER BURNER

SEE FIG. 19

1. Remove 2 socket head screws.
2. Remove head assembly complete.
3. Disconnect ignition leads.
4. Remove ignitor assembly by removing countersunk screw and clamp.
5. Fit new ignition electrode assembly, re-assemble in reverse order.
6. Check electrode gap and reset if necessary.

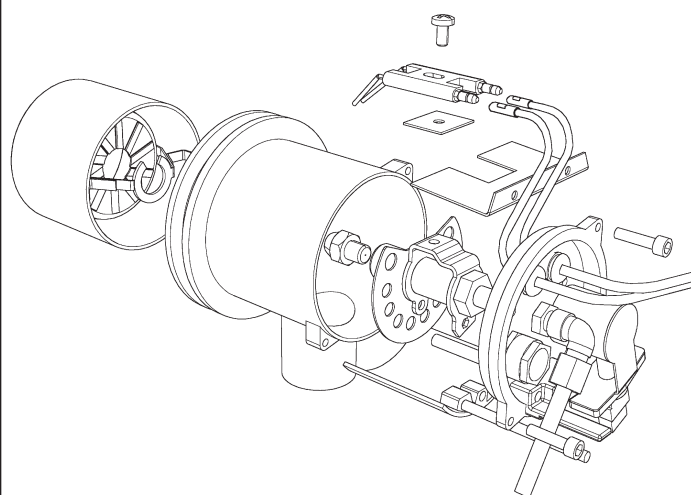


Fig. 19

DESN 515766

BOILER BURNER

SEE FIG. 19A

1. Release two countersunk head screws and remove blast tube.
2. Remove two screws and slide out nozzle support cradle c/w ignitor assembly from burner head.
3. Disconnect ignition leads
4. Remove ignitor assembly by removing countersunk screw and clamp.
5. Fit new ignition electrode assembly, re-assemble in reverse order.
6. Check electrode gap and reset if necessary.

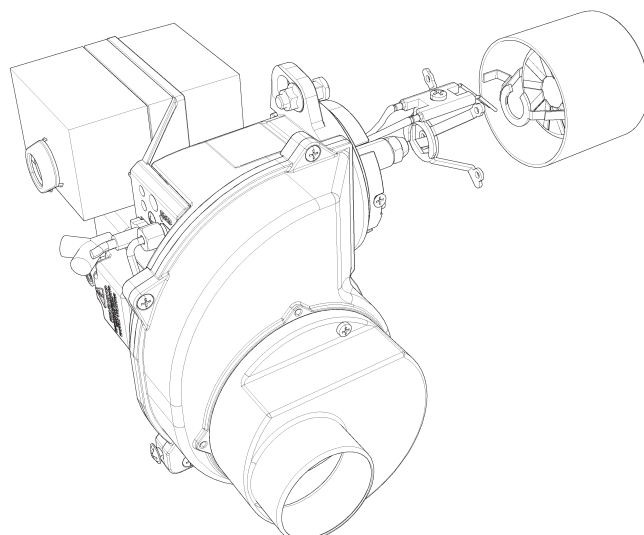


Fig. 19A

IGNITOR

SEE FIG. 20

Follow instructions in sections BURNER ACCESS, Steps 1 to 3, and BURNER REMOVAL.

1. Remove both HT leads from ignitor.
2. Remove mains plug from ignitor.
3. Remove earth screw.
4. Remove 2 ignitor securing screws.
5. Remove ignitor.
6. Fit new ignitor, re-assemble in reverse order.

NOTE: Boiler burner must be removed from appliance in order to gain access to ignitor. See instruction in section burner removal, boiler burner, steps 1 to 4.

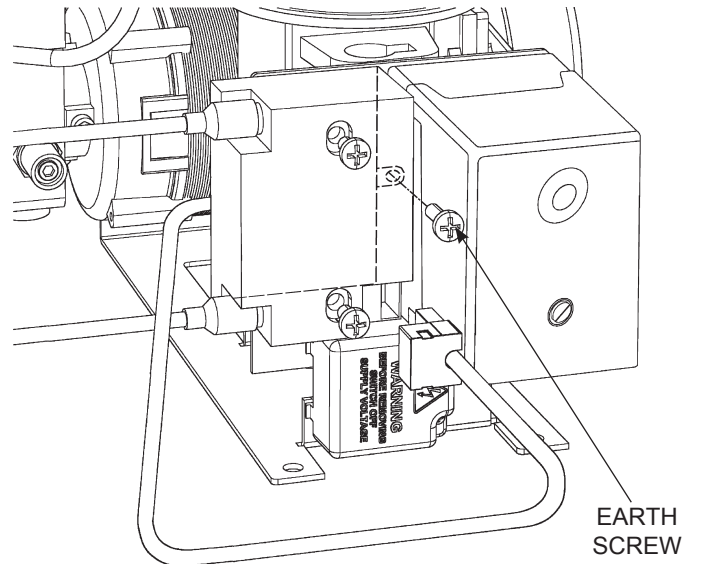


Fig. 20

DESN 515770

SOLENOID COIL

SEE FIG. 21

Follow instructions in sections BURNER ACCESS, Steps 1 to 3, and BURNER REMOVAL.

1. Remove plug.
2. Remove solenoid securing nut and washer.
3. Remove solenoid coil.
4. Fit new solenoid coil, re-assemble in reverse order.

NOTE: Boiler burner must be removed from appliance in order to gain access to solenoid coil. See instruction in section burner removal, boiler burner, steps 1 to 4.

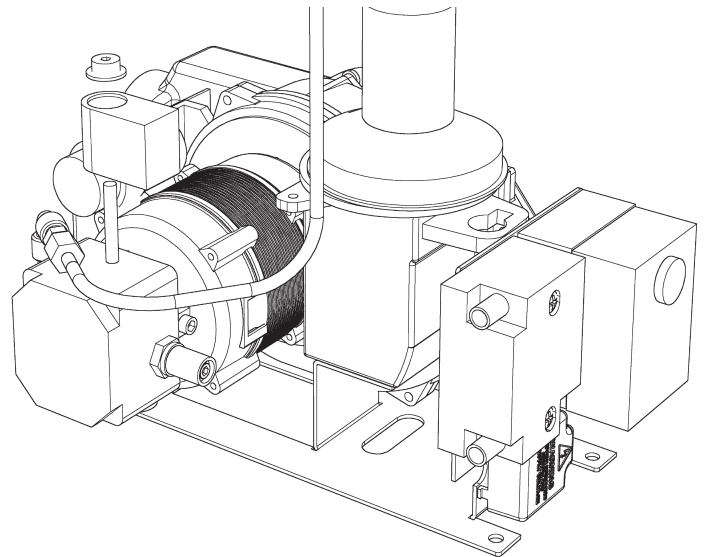


Fig. 21

DESN 515771

Replacement of parts (Burner)

CONTROL BOX

SEE FIG. 22

Follow instructions in section BURNER ACCESS, Steps 1 to 3.

1. Undo centre fixing screw.
2. Gently pull control box away from base.
3. Fit new control box, re-assemble in reverse order.

NOTE: Boiler burner must be removed from appliance in order to gain access to control box. See instruction in section burner removal, boiler burner, steps 1 to 4.

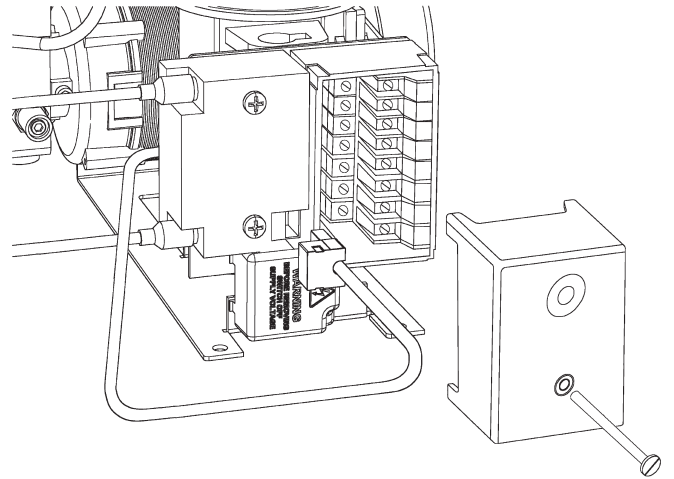


Fig. 22

DESN 515772

PEC

SEE FIG. 23

Follow instructions in section BURNER ACCESS, Steps 1 to 3.

1. Withdraw PEC from burner head.
2. Push in retaining clip and remove PEC from plug.
3. Fit new PEC.
4. Re-attach plug and re-insert PEC taking care to insert the correct way round.

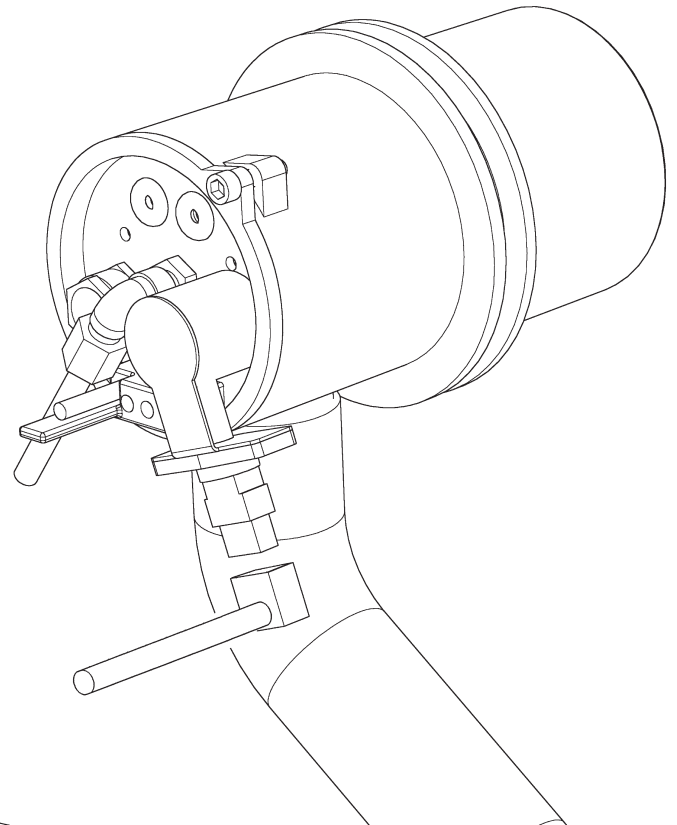


Fig. 23

DESN 515767

PUMP ACCESS

SEE FIG. 24

Follow instructions in section BURNER ACCESS, Steps 1 to 3 and BURNER REMOVAL.

1. Isolate fuel supply.
2. Disconnect flexible hose (This must be replaced annually).
3. Remove solenoid plug.
4. Remove feed pipe.
5. Slacken three securing screws and remove pump.
6. Check drive, replace if worn or damaged.
7. Replace pump, re-assemble in reverse order.

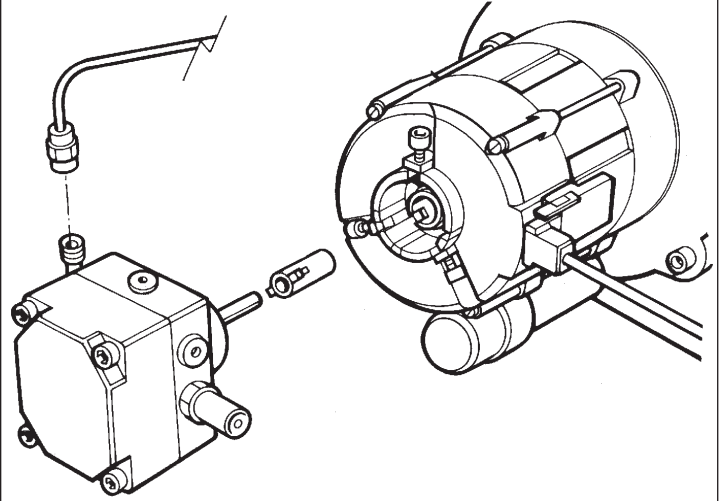


Fig. 24

DESN 511995

Replacement of parts (Electrical controls)

ELECTRICAL COMPONENT ACCESS

BEFORE REMOVING SERVICE ACCESS COVERS ENSURE THAT ALL ELECTRICAL ACCESS TO THE APPLIANCE HAS BEEN SWITCHED OFF (SWITCH OFF AND REMOVE PLUG).

SEE FIG. 25

1. Remove the controls door (**Rayburn 660/680/699K only**) and place in a safe position.
2. Remove both thermostat control knobs.
3. Remove the 2 cover panel fixing screws.
4. Remove glass cover panel and place in a safe position.
5. Remove the two control panel fixing screws.
6. Pull open facia controls chassis (hinged on RH side) and remove 3 pin plug from rear of control board.

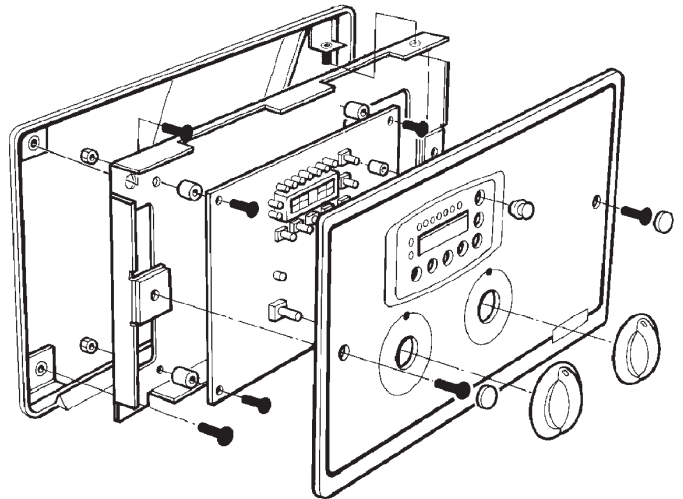


Fig. 25

DESN 515773

RE-ASSEMBLE

1. Re-attach the 3-pin plug.
2. Close facia controls chassis and secure with the 2 screws.
3. Refit the outer panel in position and secure with the 2 screws.
4. Replace the thermostat knobs.
5. Replace the controls door (**Rayburn 660/680.699K only**).

CONTROL CIRCUIT-EXTERNAL

SEE FIG. 26

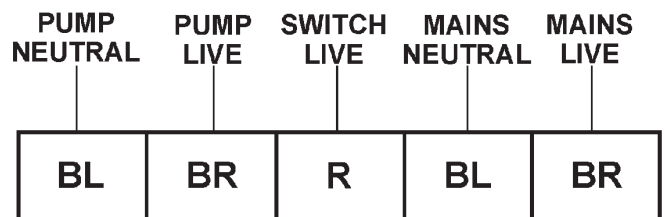


Fig. 26

DESN 514865

Replacement of parts (Electrical controls)

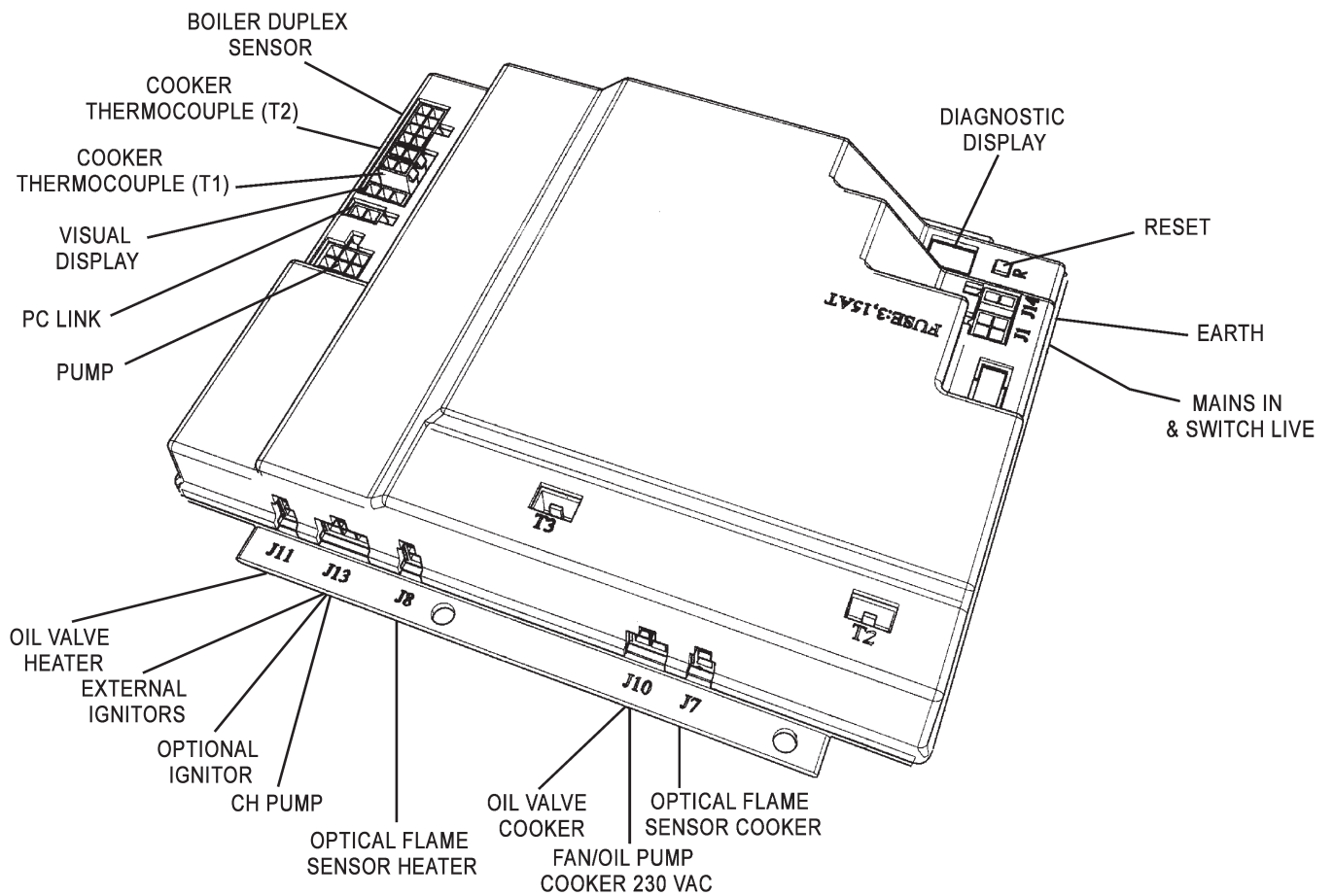


Fig. 27

Fault Finding

Rayburn 600/700 Wiring Diagram 111MB for Individual Satronic boxes

KEY - APPLIANCE
 G/Y - GREEN/YELLOW
 BL - BLUE
 BR - BROWN
 W - WHITE
 R - RED
 BK - BLACK
 G - GREEN
 P - PINK
 PL - PURPLE
 GR - GREY
 Y - YELLOW

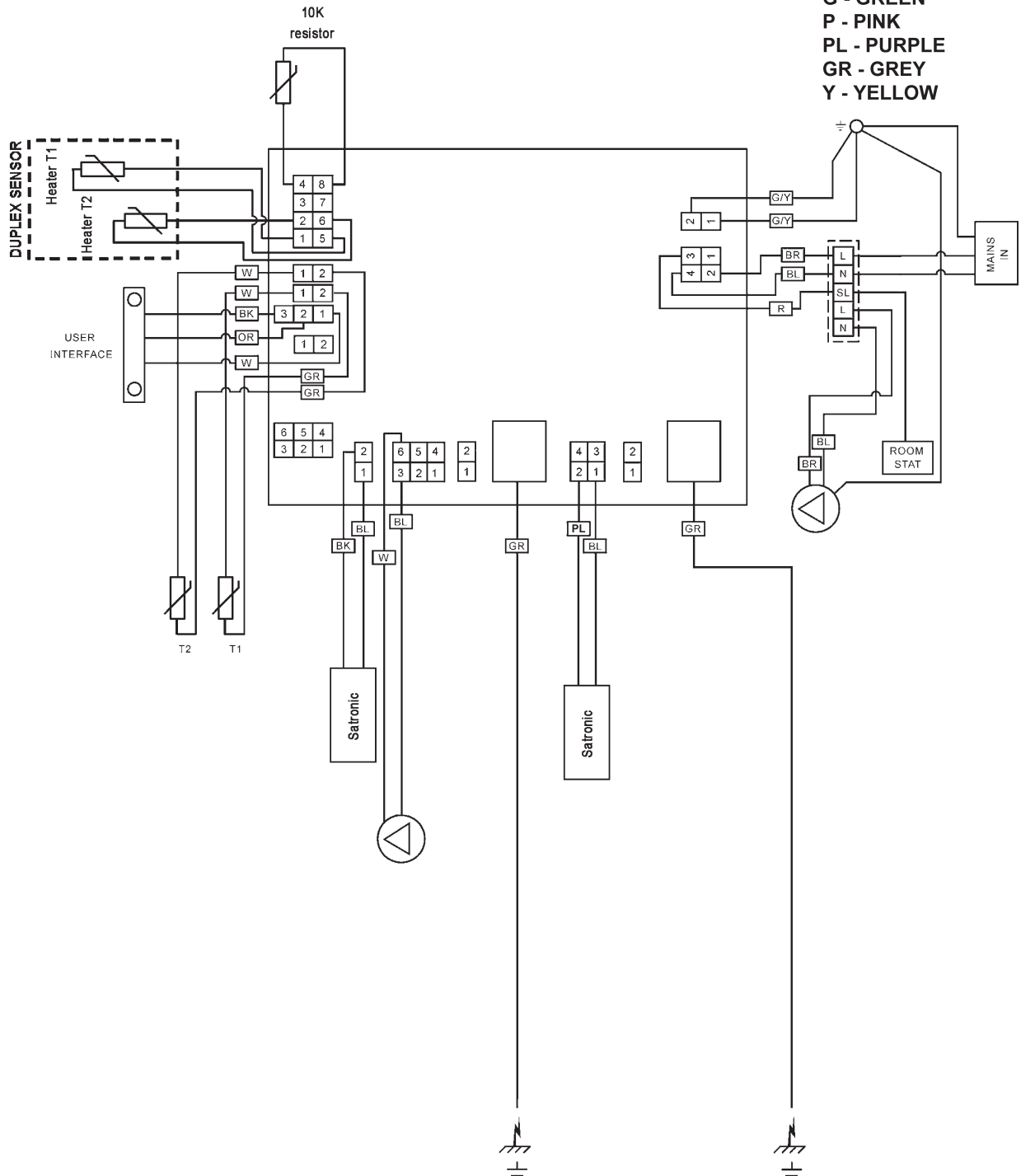


Fig. 28

Rayburn 600/700 Wiring Diagram 111MB self contained control

KEY - APPLIANCE
G/Y - GREEN/YELLOW
BL - BLUE
BR - BROWN
W - WHITE
R - RED
BK - BLACK
OR - ORANGE
Y - YELLOW
GR - GREY
P - PINK
PL - PURPLE

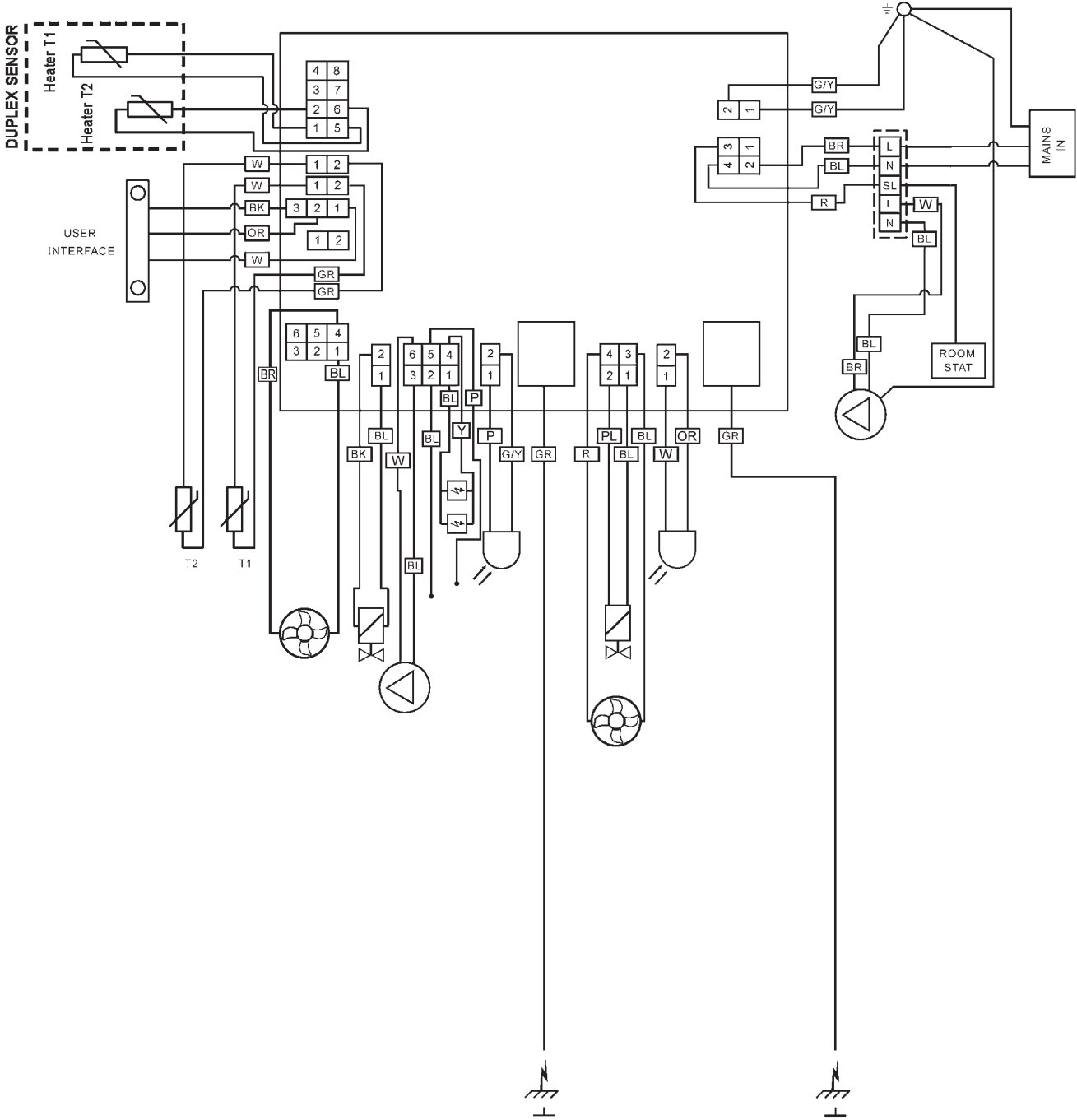


Fig. 29

Fault Finding

BURNER DOES NOT START

Burners

Check that the burner has not gone to lock-out.

Causes of lock-out can be:-

- No ignition, ignition electrode incorrectly positioned, insulation cracked, spark generator fault.
- No oil supply.
- Poor combustion.
- Photo electric cell incorrectly positioned, cracked or needs cleaning.
- Live and Neutral connections reversed.
- Faulty control box.
- Faulty fire valve.
- Faulty relays.

REFER TO FLOW DIAGRAM FOR ELIMINATION PROCEDURE.

General

You can carry out some checks on the controls before you need to access the controls compartment behind the controls door.

If only one of the burners is not running then the fault must be after the safety overheat thermostat. Conversely if both the burners are affected then the fault lies before the programmer connections.

For access to individual controls refer to section Replacement Parts and for wiring continuity checks refer to Figs. 28 & 29 wiring diagrams.

To check out the electrical wiring at the burners you will first have to access the burner chamber. Use the following procedure:-

1. Isolate the electrical power supply.
2. Open up the bottom burner access door. Remove door and put in a safe place. **(Rayburn 660/680/699K only)**.
3. Unscrew the 4 screws holding the inner panel in place and remove panel.
4. Unscrew the 3 screws holding the louvered plinth in place and remove plinth.

The external mains connections are made to a terminal block situated in the front left-hand corner of the burner chamber. Re-connect the electrical supply and check that there is 230V power supply available across the mains input connection L & N on the terminal block, if not then check connecting leads, fuses and whether power is available at mains plug.

Error Table

In the next tables a description of the different errors is given. Errors can be divided in two groups. Blocking errors will disappear when error is gone, and non-volatile locking errors can only be reset by the reset button.

A blocking error is indicated with an 'E' prior to the error number. A locking error is indicated with an 'A' prior to the error number. A detailed description of the different error codes is given below.

Non volatile locking errors

Locking errors are indicated with an 'A' alternating with the error code.

'A' code	Int nr.	Error	Description
1	1 20 21 24	Too many flame errors on cooker	No flame detected after three ignition attempts for cooker or three flame losses in one hour (dot on display is on when flame loss is detected)
2	2 19 25	Too many flame errors on heater	No flame detected after three ignition attempts for heater or three flame losses in one hour (dot on display is on when flame loss is detected)
3	15	Overheat detected on heater	Heater-flow sensor (<i>Heater_T1</i>) was above 95°C.
4	7 16	Overheat error detected on cooker	Cooker temperature was above 270°C with the burner on.
5	17	Sensor difference detected on cooker or heater	Cooker sensors deviated more than 20°C for a period of 10 minutes. Heater sensors deviated more than 10°C for a period of 1 minute.
6	n/a		n/a
7	n/a	Spare error number	n/a
8	10	E2prom version incorrect	Parameter settings are incorrect.
9		Internal board error	Error on PCB

Blocking errors

Blocking errors are indicated with an 'E' alternating with the error code

'E' code	Int nr.	Error	Description
1	55 56 63 64	Heater flow error (open or shorted)	Heater flow sensor open or shorted (dot on displays is on when shorted).
2	52 60	Cooker_T1 error (open or shorted)	Cooker_T1 open or shorted (dot on displays is on when shorted).
3	51 59	Cooker_T2 error (open or shorted)	Cooker_T2 open or shorted (dot on displays is on when shorted).
4	44 45 46	Mains error	Phase and neutral exchanged. Bad earth connection. Wrong mains frequency.
5	36	Heater flame error	Unexplained flame detected.
6	37	Cooker flame error	Unexplained flame detected.
7	n/a	Spare error number	n/a
8	n/a	Spare error number	n/a
9		Internal board error	Error with PCB

Fault Finding

Cooker Burner (Control Box Type - DKO 970)

Information system

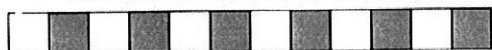
The information system communicates with the outside world using a LED (the used Flash-Code is similar to the Morse Code). The messages are optically transmitted by flashing appropriately a LED. Using an (optional) additional terminal the messages can be recorded and displayed in easily readable form.

Programming sequence display

The built-in microprocessor controls not only the programming sequence but the information system too. The individual phases of the programming sequence are displayed as Flash-Code.

The following messages can be distinguished:-

Satronic DKO 970 Control Box --- Flash codes



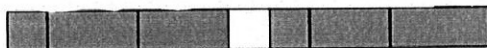
During burner firing normally ... 1 short flash + 1 short pause



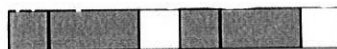
During burner start up --- Pre-ignition stage
4 short flashes + 1 short pause



During burner start up --- Safety testing stage
1 long flash + 1 short flash + 1 short pause



During burner start up --- Low mains voltage defect
1 short flash + 2 long flashes + 1 short pause



During burner start up --- Internal control box defect
1 short flash + 1 long flash + 1 short pause



After a Lock-out has occurred -- Loss of flame signal
Steady red 10secs + 1 short flash + 4 long flashes, then repeated



After a Lock-out has occurred --- Stray light reaching photocell
Steady red 10secs + 2 short flashes + 3 long flashes, then repeated



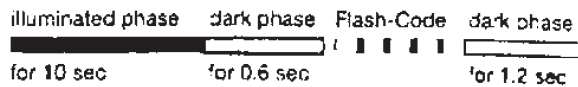
After a manual Lock-out has occurred ---
Steady red 10secs + 2 short flashes + 8 long flashes, then repeated

Fig. 30

Cooker Burner (Control Box Type - DKO 970)

In case of failure the LED is permanently illuminated. Every 10 seconds the illumination is interrupted by a flash code which indicates the cause of the error. Therefore the following sequence is performed which is repeated as long as the unit is not reset.

Sequence:



Error diagnosis

Error message	Flash-Code	Possible fault
lockout	1 1 1 1 1	within lock out safety time no flame establishment
stray light	1 1 1 1 1	stray light during monitored phase, detector may be faulty

Flash-Code for manual lock out

manual/external lock out (see also 3. lock out and reset)	1 1 1 1 1 1 1 1 1 1
---	---------------------

Stray Light Monitoring

The stray light check is performed at the end of the pre-purge timer for the duration as mentioned in the table of timings.

Low-voltage protection

at 220 / 240V (110 / 120V) nominal usage

The mains voltage has to be more than 187V_{eff} (94V_{eff}) in order to allow the unit to perform a start-up.

The mains voltage is not only mentioned in the start-up phase but also permanently during operation. If the voltage drops below <160V_{eff} (80V_{eff}) during start-up or run time the control box goes into lock-out mode. If the voltage rises again, the control box performs automatically a start-up as soon as the mains voltage is >187V_{eff} (94V_{eff}).

Table of timings (sec.)

Model	Pre-purge and pre-ignition time tv1	stray light monitoring tf	safety time ts	post-ignition time after V1 tn	delay time to V2 DKO 972 only tv2
05	15	5	5	7	20

Fault Finding

Cooker Burner (Control Box Type DKO 970N)- Information system

The information system is microprocessor based and reports on all aspects of burner control box operation and flame supervision. It informs continuously about the actual programming sequence the unit is just performing. Besides monitoring of the programming sequence it also allows to identify errors during start-up of operation without any additional testing devices. The automatically performed diagnoses is a valuable tool which facilitates service/maintenance work and therefore saves costs. The analyses of the error cause can be done directly on stage or if not possible afterwards at the lockout reason is stored in a non-volatile lock out mode memory.

The information system communicates with the outside world using a LED (the used Flash-Code is similar to the Morse-Code). The messages are optically transmitted by flashing appropriately a LED. Using an (optional) additional terminal the messages can be recorded and displayed in easy readable form.

Programming sequence display

The built-in microprocessor controls not only the programming sequence but the information system too. The individual phases of the programming sequence are displayed as Flash-Code.

The following messages can be distinguished:

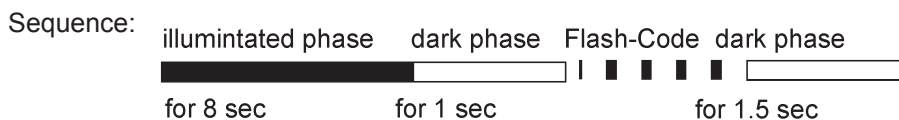
Message	Flash-Code
start	
burner in operation (from end of safety time)	
stop	■ ■
Description	
= short pulse	
■ = long pulse	

Fig. 31

DESN 516837

Lock-out diagnoses

In case of failure the LED is permanently illuminated. Every 10 seconds the illumination is interrupted by a flash code, which indicates the cause of the error. Therefore the following sequence is performed which is repeated as long as the unit is not reset.



Blinking Codes: See Fig. 31A

Stray Light Monitoring

The stray light check is performed at the end of the pre-purge time for the duration as mentioned in the table of timings

Table of timings (sec.)

Model	Pre-purge and pre-ignition time tv1	stray light monitoring tf	safety time ts	post-ignition time after v1 tn	delay time to V2 DKO 972-N-only tv2
05	15	5	5	7	20

Blinkcode Dxx-N

1 Normal Operation

● —	Idle state, no heat demand
● — —	Power supply not ok (frequency or voltage)
● ● —	Start delay (cooling down ignition device, RT is on)
● ●	Waiting for FT-on, LW-off, LK-open
● ● ●	Burner is starting
●	Burner is in operation (from end of safety time)
● ● — —	Burner is stopping (e.g. in post-purge)

Code is sent every 5 s; in between the LED is off

2 Special Codes (no lock-out)

● ● ● ● ● ●	Device in Status „Parameter-Download“
● ● ● — — —	Parameter set for test; device will start only after release with serial communication
— — — — — —	“End of Life” warning

Code is sent every 5 s; in between the LED is off

3 Burner lock-out

— ●	False flame
● —	No flame at end of the safety time
● ● —	Flame failure in operation
— ● ●	Flame present after the end of operation phase
● ● ● —	No flame signal during ignition spark supervision
— ● ● ●	Two flame sensors connected
● — —	Air pressure switch (LW) opened during supervised phase
— — ●	Air pressure switch (LW) didn't close
● — — —	Air pressure switch (LW) didn't open
● ● — —	Oil pre-heater release temperature couldn't be reached (FT didn't close)
— — ● ●	Oil temperature below threshold during supervised phase (FT opened)
— — — —	Manual lock-out
● ● ● ●	Unknown error code

Code is sent every 10 s; in between the LED is always on

4 Special Codes (lock-out)

— — — — —	„End of Life“ lock-out
XXXXXX	Other 6-pulse code indicates system lock-out (internal failure)

Code is sent every 10 s; in between the LED is always on

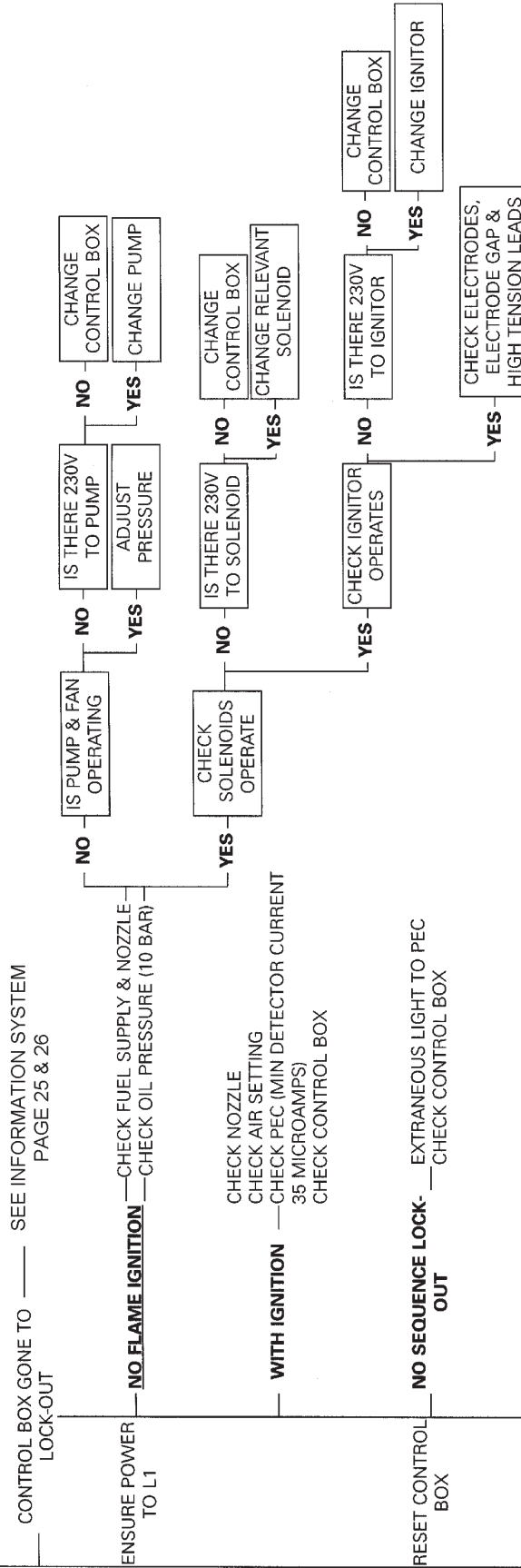
Legend: flashlight signal — long (½ s) ● short (0.1 s)
RT: heat demand
FT: pre-heater release thermostat
LW: air proving switch
31A LK: air damper

FAULT FINDING (BOILER)

IS THERE 230V TO THE APPLIANCE

TESTING: POWER SUPPLIED
BOILER STAT SET TO MAX.
AUXILIARY CONTROLS CALLING FOR HEAT

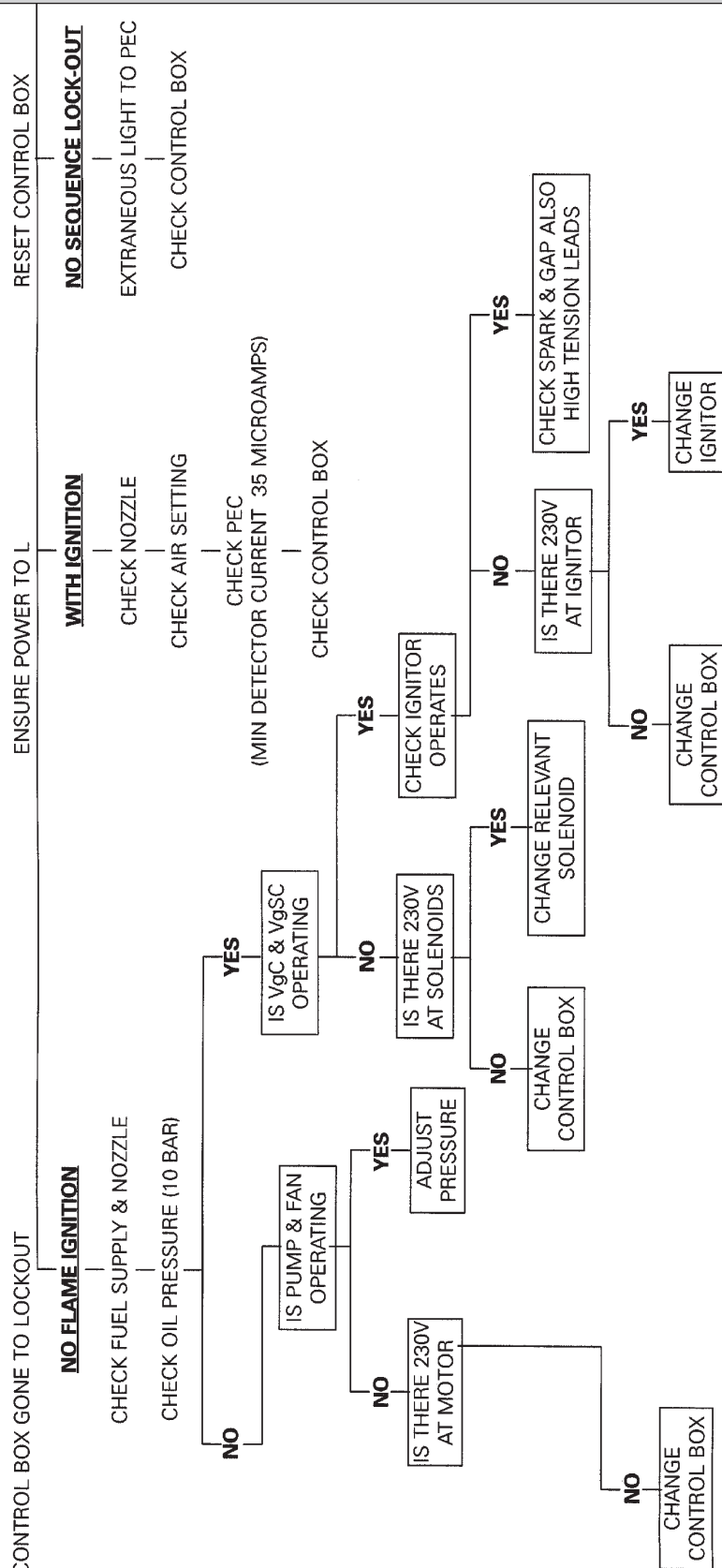
BOILER BURNER NOT OPERATING



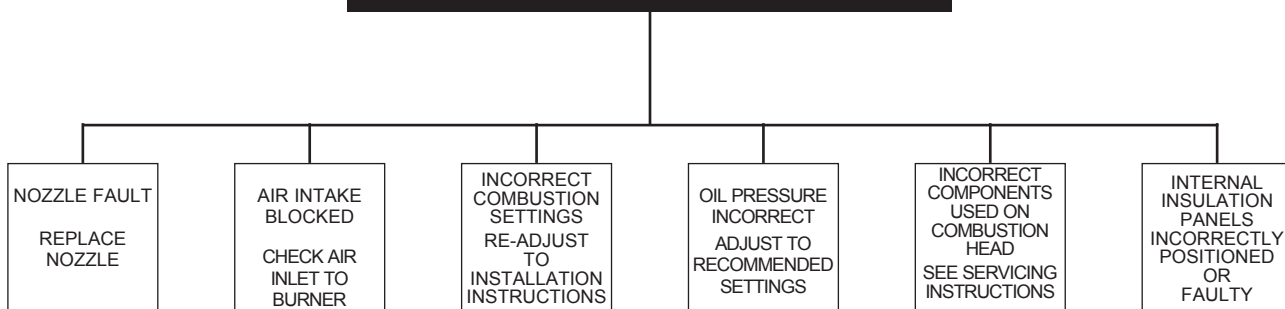
FAULT FINDING - COOKER

TESTING: POWER ON
COOKER STAT SET TO MAX

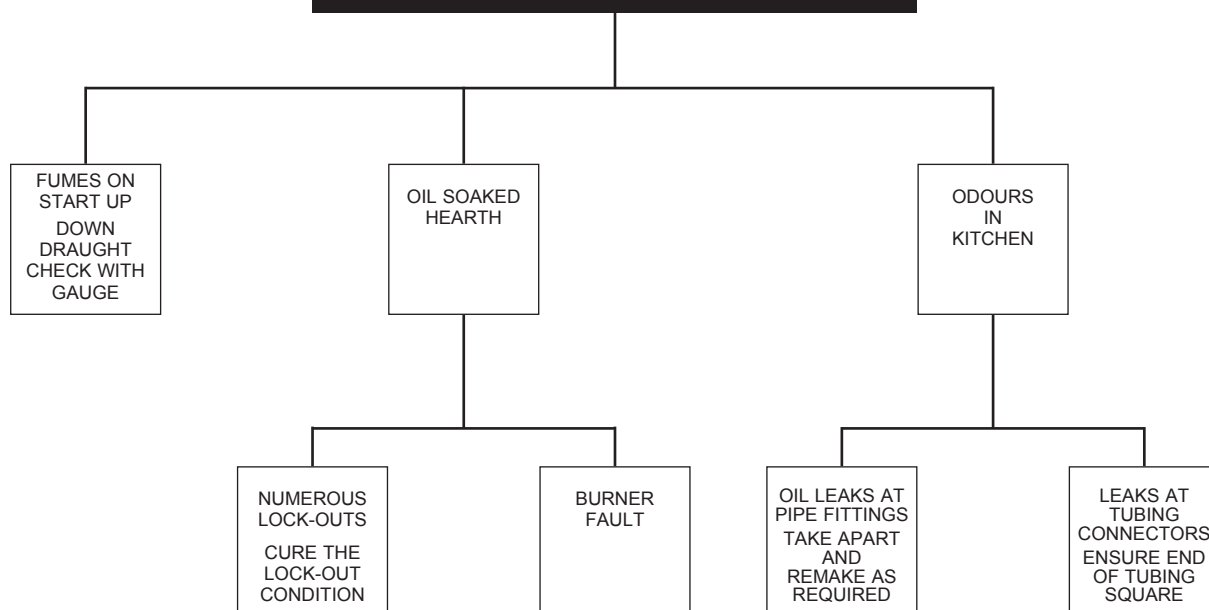
COOKER BURNER NOT OPERATING — SEE INFORMATION SYSTEM
PAGE 34-35



HIGH SMOKE NUMBERS



OIL SMELLS



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With AGA Rangemaster's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliance described at any time.



from The word "from" is in a lowercase sans-serif font, followed by the AGA logo, which is the word "AGA" in a white sans-serif font inside a black oval.

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