



Classic Range Cooker

Gas

Instructions for Installation and Servicing

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

IMPORTANT

The front 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 cooker.

The commissioning sheet found at the front of these instructions should be completed by the Installer.

CONTENTS

Appliance Commissioning Checklist	3
Technical Specification	4
SITE REQUIREMENTS	6
Flue and Chimney Requirements	6
Gas Supply	6
Ventilation	6
Appliance Location	6
INSTALLATION	8
Programmer Upgrade	8
Safety Precautions	8
Boiler Connections	8
Installation of the Appliance	9
Lighting the Burner	10
COMMISSIONING	11
SERVICING / FAULT FINDING	12
Servicing Requirements	12
Fault Finding Charts	12/13
REPLACING PARTS	14
General	14
Burner Removal	14
Main Burner	15
Pilot Unit	15
Ignition Lead	15
Piezo	16
Gas Valve	16
Magnetic Safety Valve	16
Changing Between Gas Types	17
Short Spares List	18
Service Records	19

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		

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.....

TECHNICAL SPECIFICATION

COVERING THE FOLLOWING MODELS

CRX12000
CRX12500

CRX42000
CRX42500

MODEL	GAS CAT.	APP CAT.	GAS TYPE	PRESSURE			INJECTOR	INPUT		OUTPUT water	NoX Class	COUNTRY
				Inlet	B/P High	B/P Low		HIGH	LOW			
CLASSIC NG	I2H	B11AS	Natural Gas G20	20 mbar	5.3 mbar	0.7 mbar	5x1.35mm	8.00 kW 0.755 m3/h	2.5 kW 0.236 m3/h	N/A	2	GB, IE
CLASSIC LPG	I3P	B11AS	LPG Propane G31	37 mbar	17.8 mbar	2.0 mbar	5x0.77mm	8.00 kW 0.295 m3/h	2.5 kW 0.092 m3/h	N/A	2	GB, IE
CLASSIC DHW NG	I2H	B11AS	Natural Gas G20	20 mbar	5.3 mbar	0.7 mbar	5x1.35mm	8.00 kW 0.755 m3/h	2.5 kW 0.236 m3/h	1.5 kW	2	GB, IE
CLASSIC DHW LPG	I3P	B11AS	LPG Propane G31	37 mbar	17.8 mbar	2.0 mbar	5x0.77mm	8.00 kW 0.295 m3/h	2.5 kW 0.092 m3/h	1.5 kW	2	GB, IE
Flue Size = 102mm diameter (4")ø Efficiency class 2 Weight = 397kg Gas Inlet Connection Size = 15mmø												
Minimum flue specification				T180 / N2 / 0 / D / 1								
Maximum flue temperature				NG 152°C LPG 162°C								

PACKING CHECKLIST

Description

Wire cooking shelf x3

Hob removal tool

Heat shield / tray

Full baking tray

Half baking tray

Full trivet

Half trivet

Hotplate toast rack

Gas flue shroud

Gas flue shroud filler plate

Gas flue break

Gas secondary supply pipe

Gas primary supply pipe

8mm to 15mm compression 90° elbow

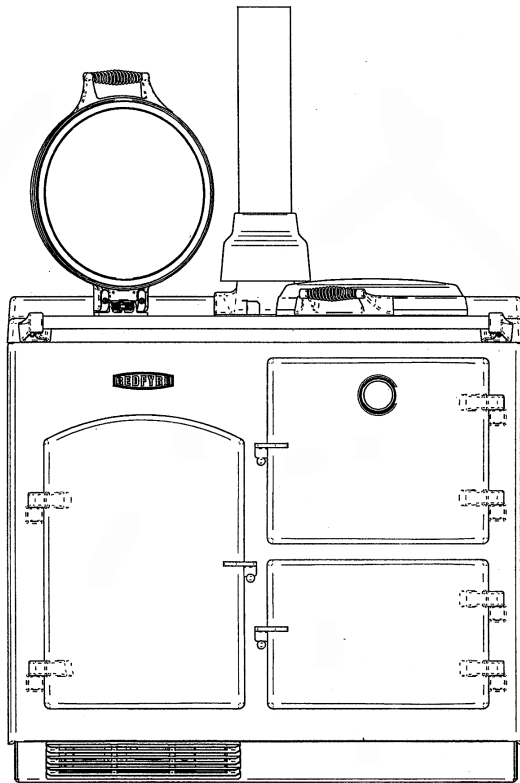
Plinth cover plate assembly

Towel rail

Towel rail bracket left

Towel rail bracket right

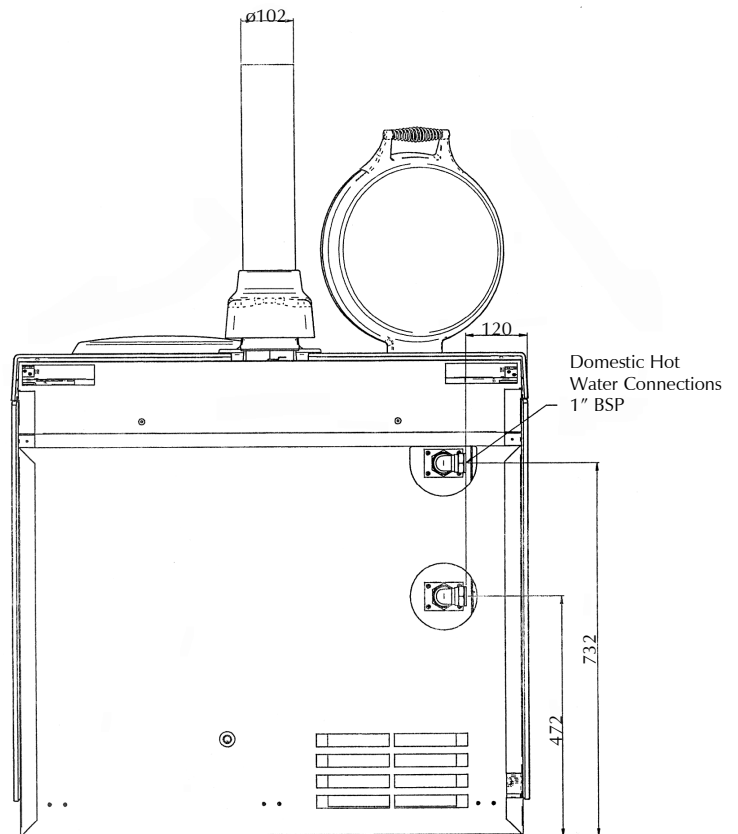
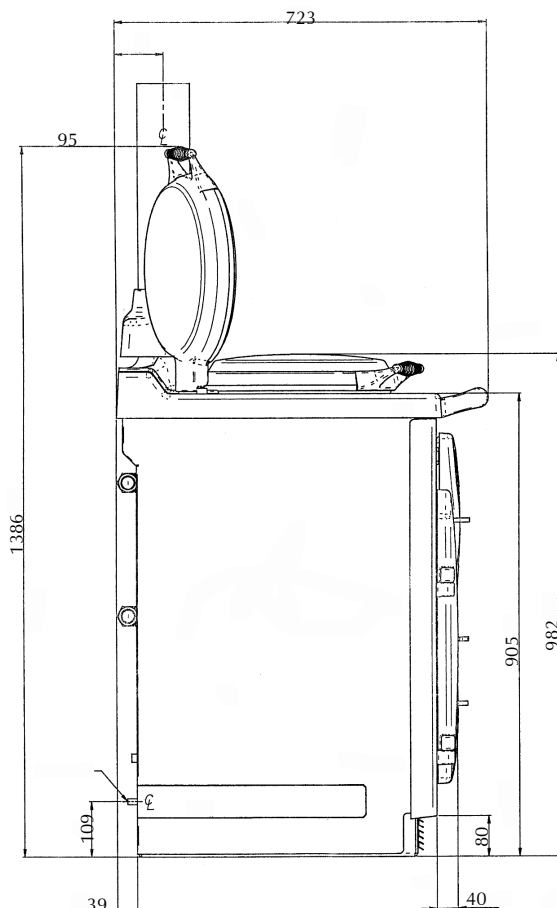
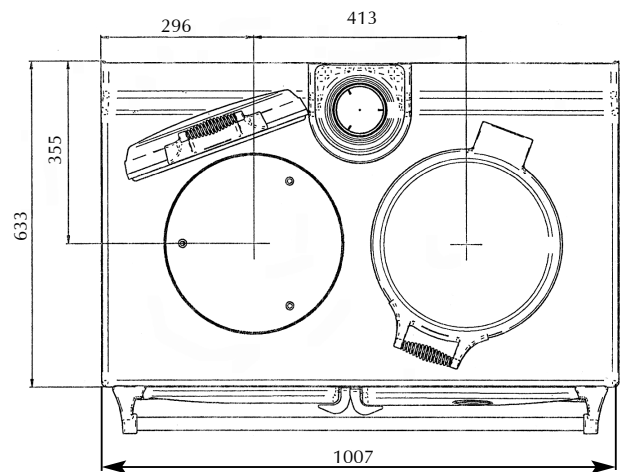
TECHNICAL SPECIFICATION



Size of Hotplates = 346mm diameter

Size of Main Oven = d. 507mm x w. 384mm x h. 310mm

Size of Warming Oven = d. 507mm x w. 384mm x h. 310mm



INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

1. FLUE AND CHIMNEY REQUIREMENTS

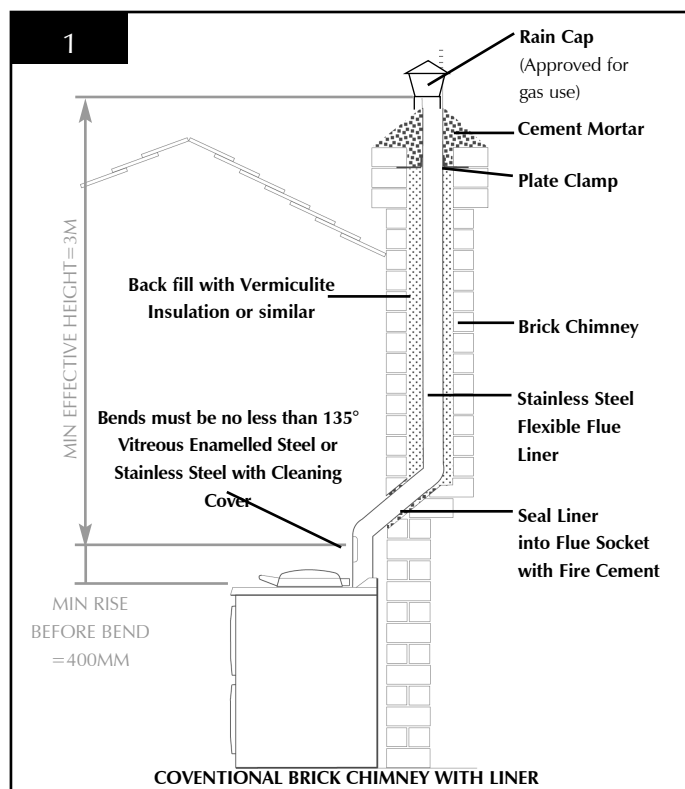
WHEN INSTALLING A FLUE SYSTEM PLEASE REFER TO THE MANUFACTURERS INSTRUCTIONS.

Due to the recent changes to European chimney standards, new flue's and chimney's are now described by their temperature, pressure and resistance to corrosion, condensation and fire. To assist in identifying the correct flue system, the minimum flue specification is shown in the technical specification on page 8. Existing chimney's are not covered by this system.

- 1.1 The chimney or flue system must comply with the rules in force, and must be 100mm (4") in diameter. Suitable systems are:
 - a) Flexible liner which must be continuous from the appliance spigot to the roof terminal.
 - b) Single or twin wall rigid flue pipe.
 Both the above systems must be constructed to BS715.
- 1.2 The cooker should be connected to the flue system by rigid single wall stove pipe, preferably black enamelled. The stove pipe should rise at least 400mm before a bend is used which should be no less than 45°.
- 1.3 The minimum effective height of the flue must be 3 metres (10ft) from the top of the cooker.

Installation with flues in excess of 10M in height is not recommended. Very tall flues are likely to have a high flue pull which can cause problems with oven and hob temperatures and increase running costs.
- 1.4 The flue must be free from any obstruction.

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



- 1.5 The chimney should be swept immediately prior to the installation of the appliance. However, where it can be seen that the chimney is clean and unobstructed throughout its entire length, it need not be swept.

NOTE: If it is intended to install this appliance into an existing masonry fireplace, a 4" (100mm) liner MUST be used.

2. GAS SUPPLY

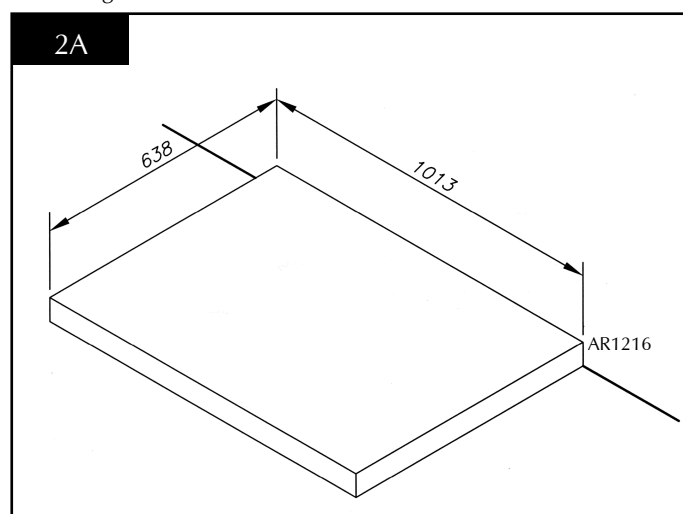
- 2.1 Before installation, ensure that the local distribution conditions (identification of the type of gas and pressure) and the adjustment of the appliance are compatible.
- 2.2 Ensure that the gas supply is capable of delivering the required amount of gas and is in accordance with the rules in force.
- 2.3 An isolation device must be fitted into the gas supply to aid future servicing.

3. VENTILATION

- 3.1 This appliance has a rated input of 8Kw and therefore requires 5cm² of purpose provided permanent ventilation. PLEASE REFER TO LOCAL AND NATIONAL CODES OF PRACTICE FOR VENTILATION REQUIREMENTS.

4. APPLIANCE LOCATION

- 4.1 This cooker must stand on a surface capable of supporting the weight of the cooker, the minimum sizes are shown in diagram 2A.

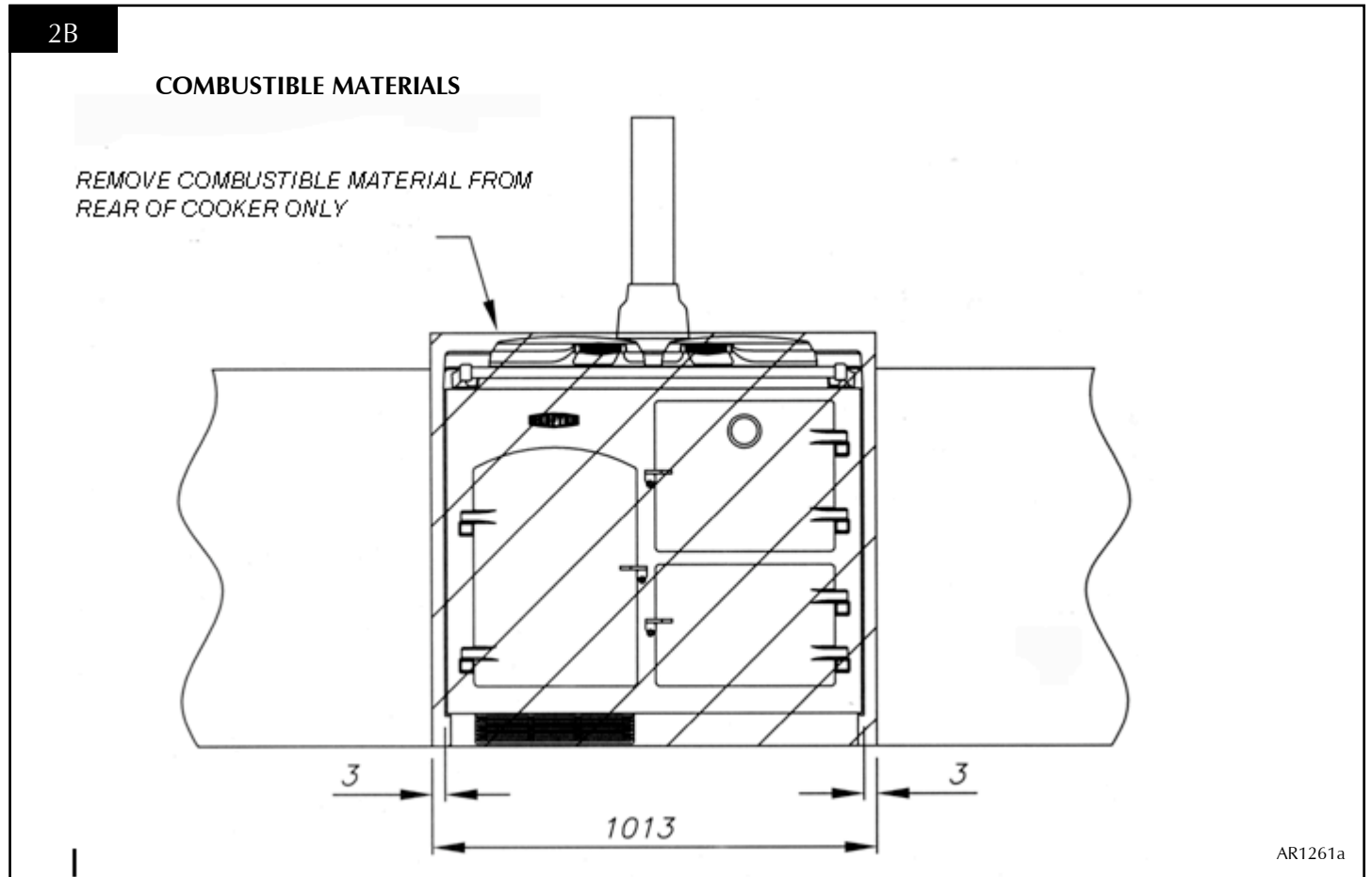


- 4.2 This appliance must not be installed in a room that contains a bath or shower.

INSTALLATION INSTRUCTIONS

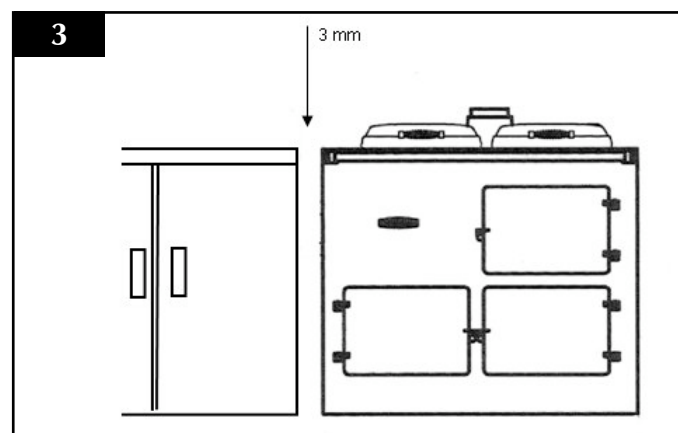
SITE REQUIREMENTS

- 4.3 This appliance is not suitable for installation onto a combustible wall; all combustible materials must be removed from the area shown in diagram 2B



- 4.4 Allow 5mm to the rear of the unit for the circulation of air and the escape of cooking vapours. Do not tile down as far as the top plate surface - if the top plate has to be removed at some time in the future, the tiles will be damaged. Allow 3mm to either side. Vertical filler pieces can be used.

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



INSTALLATION INSTRUCTIONS

INSTALLATION

IMPORTANT: ENSURE THAT THE APPLIANCE IS CORRECT FOR THE GAS TYPE. REFER TO DATABADGE AND TECHNICAL SPECIFICATIONS ON PAGE 4.

FOR DETAILS OF CHANGING BETWEEN GAS TYPES REFER TO SECTION 11 IN THE SERVICING SECTION

1. PROGRAMMER UPGRADE

- 1.1 This cooker can be upgraded to be programmable. This allows the cooker to be programmed to turn itself on at set times during the day so that it is ready to cook on when you need it. This can bring significant savings in running costs and makes the cooker more convenient to use.
- 1.2 This upgrade can be fitted before or after installation. The upgrade kit is available from your Redfyre stockist and consists of a wall mounted programmer, a solenoid valve, transformer and full instructions.

2. SAFETY PRECAUTIONS

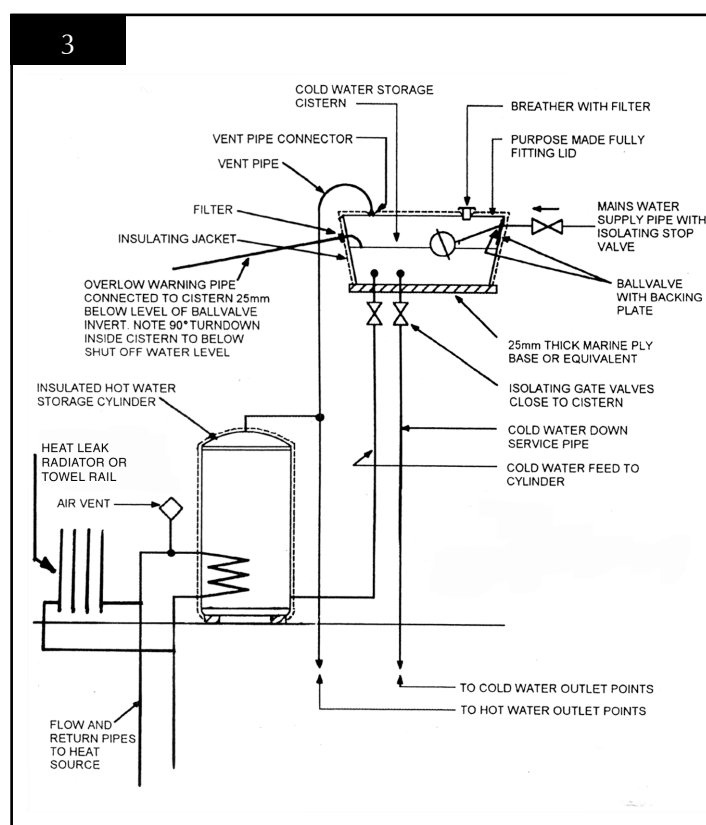
- 2.1 This cooker must be installed in accordance with the rules in force, and used only in a sufficiently ventilated space. Please read these instructions fully before installation and use.
- 2.2 These instructions must be left intact with the user.
- 2.3 Do not attempt to burn rubbish on this appliance.
- 2.4 In your own interest, and those of safety, this appliance must be installed by competent persons in accordance with local and national codes of practice. Failure to install the appliance correctly could lead to prosecution.
- 2.5 Keep all plastic bags away from young children.
- 2.6 The cooker is fitted with an oxygen sensitive pilot that will act to cut off the gas supply to the appliance in the event of incorrect operation of the flue. If the system acts to shut off the gas supply, this indicates that there is insufficient flue pull. Continued operation of this safety device means that there may be a serious problem with the flue system, and this should be inspected by a qualified gas engineer. **Do not use the appliance until an engineer says it is safe to do so.**

The oxygen sensitive pilot must not be tampered with. Use only genuine Gazco replacement parts when servicing the appliance - refer to Servicing section.

3. BOILER CONNECTIONS

- 3.1 (Domestic hot water model) The flow and return pipes from the cooker are 28mm and an INDIRECT water cylinder should be located not more than 5.5 meters from the cooker. A heat leak radiator or towel rail must be incorporated into the system.

NOTE: No additional radiators should be fitted into the system.

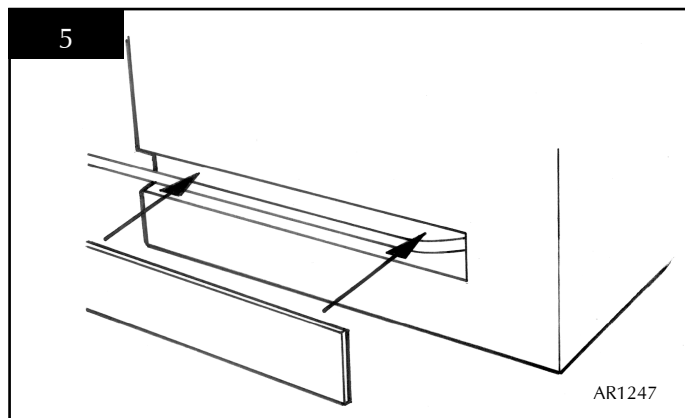
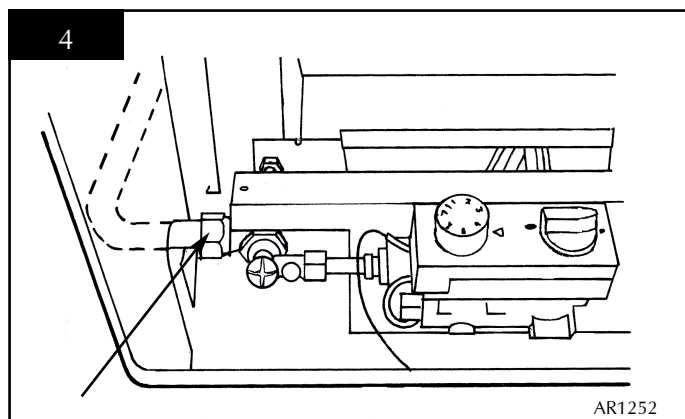


INSTALLATION INSTRUCTIONS

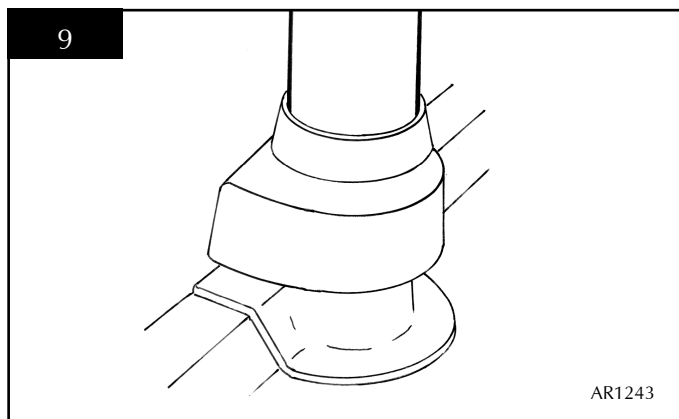
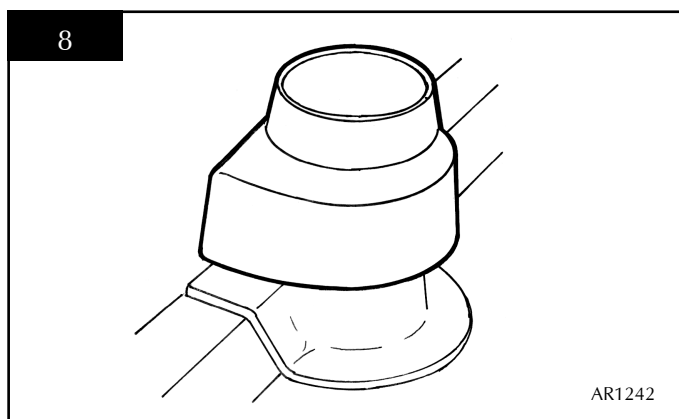
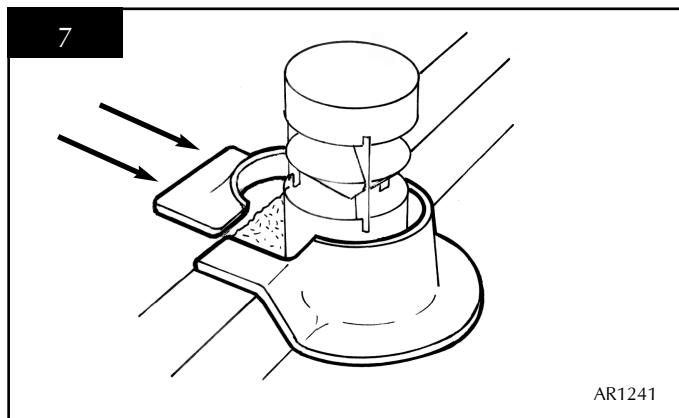
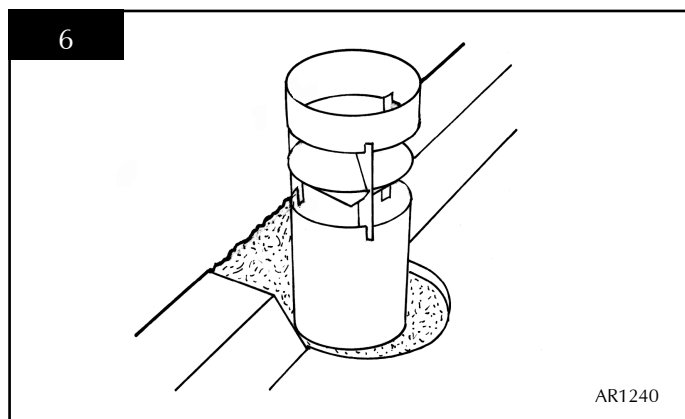
INSTALLATION

4. INSTALLATION OF THE APPLIANCE

- 4.1 Before finally positioning the cooker, make sure that the gas supply and flue connection will be accessible.
- 4.2 Ensure that the cooker is perfectly level in both directions.
- 4.3 Make the gas connection to the control valve from the rear LH side of the cooker using the preformed gas pipe provided, see diagram 4. The gas supply pipe must be purged before connection to the gas valve. This is essential to expel any debris that may block the gas controls. When all joints have been made and tested, conceal the pipes using the magnetic cover supplied, see diagram 5.



- 4.4 Fit the three flue stack castings into position and connect the flue to the cooker, see diagrams 6, 7, 8 & 9.

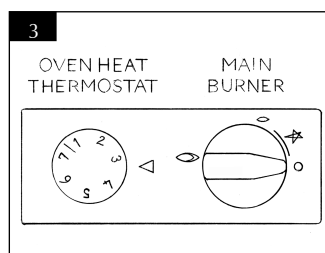
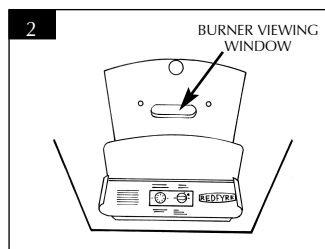
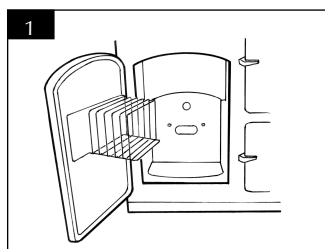


- 4.5 The flue spigot on this appliance is suitable for connection to a 4" (102mm) rigid flue pipe.
- 4.6 Check the pull of the flue system by applying a lighted smoke pellet to the flue system opening. If there is a definite flow into the chimney, proceed with the installation, if not; warm the chimney for a few minutes.
IF THERE IS STILL NO DEFINITE FLOW, THE FLUE MAY REQUIRE ATTENTION - SEEK EXPERT ADVICE.
- 4.7 Connect a suitable pressure gauge to the test point located on the inlet fitting and turn the gas supply on. Light the appliance and check all gas joints for possible leaks. Turn the appliance to maximum and check that the supply pressure is as stated on the databadge. Turn the gas off and replace the test point screw, turn the gas on and check the test point for leaks.

INSTALLATION INSTRUCTIONS

INSTALLATION

5. LIGHTING THE BURNER

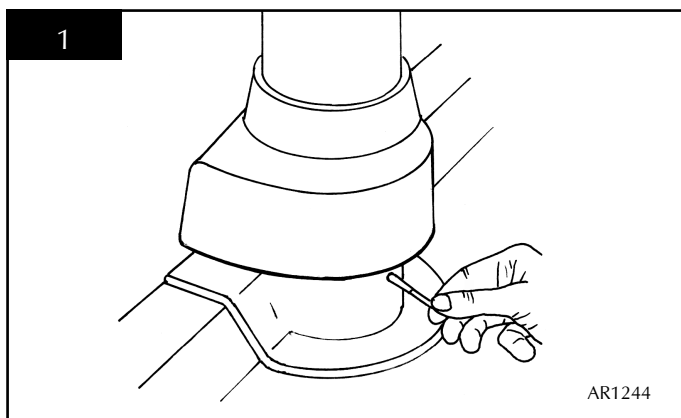


- 5.1 Open the burner door, see diagram 1, lift the control cover, see diagram 2. There are two control knobs, the right hand knob controls the pilot ignition and main burner. The left hand knob controls the oven temperature, see diagram 3.
- 5.2 Ensure that the right hand control knob is pointing to off (●).
- 5.3 Press in the right hand control knob and rotate it anti-clockwise until a click is heard (keep pressing in) and the knob is pointing to pilot (★). The pilot should now light, this can be seen through the burner viewing window, see diagram 2. If the pilot has not lit, repeat the procedure until it does.
- 5.4 Keep the control knob pressed for 10 seconds and then release it, the pilot should stay alight. If the pilot goes out, repeat the procedures until it does.
- 5.5 If the pilot will not light after repeated attempts, contact the retailer or installer from whom the cooker was purchased.
- 5.6 Turn the right hand control to point to main burner (●) the main burner will now light. The cooker can now be controlled using the oven heat thermostat knob.
- 5.7 When lighting the cooker from cold set the oven heat thermostat control to setting 5. The oven temperature will now rise, taking approximately 2 1/2 hours to reach 200°C.
- 5.8 When cooking is not required, turn the oven heat thermostat down to the lowest setting to allow the cooker to 'tick over'.

INSTALLATION INSTRUCTIONS

COMMISSIONING

- 1.1 Close all openable doors and windows in the room, ignite the appliance and operate on maximum for 5 minutes. Position a lighted smoke match just inside the draught diverter opening and check that all the smoke is drawn in all along the opening. If there is any doubt, run the appliance for a further 10 minutes, and repeat the test. See diagram 1.



- 1.2 If there are any extractor fans in the room or adjacent rooms, the test must be repeated with the fans running on maximum.
IF SPILLAGE PERSISTS, DISCONNECT THE APPLIANCE AND SEEK EXPERT ADVICE.
For future reference record the installation details on the commissioning sheet on page 3.

2. DOOR ADJUSTMENT

- 2.1 Open every door.
2.2 Loosen locking flange nut for each door
2.3 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.
2.4 Tighten the flange nut to ensure that the door latch pin is locked in position.

SERVICING INSTRUCTIONS

SERVICING / FAULT FINDING

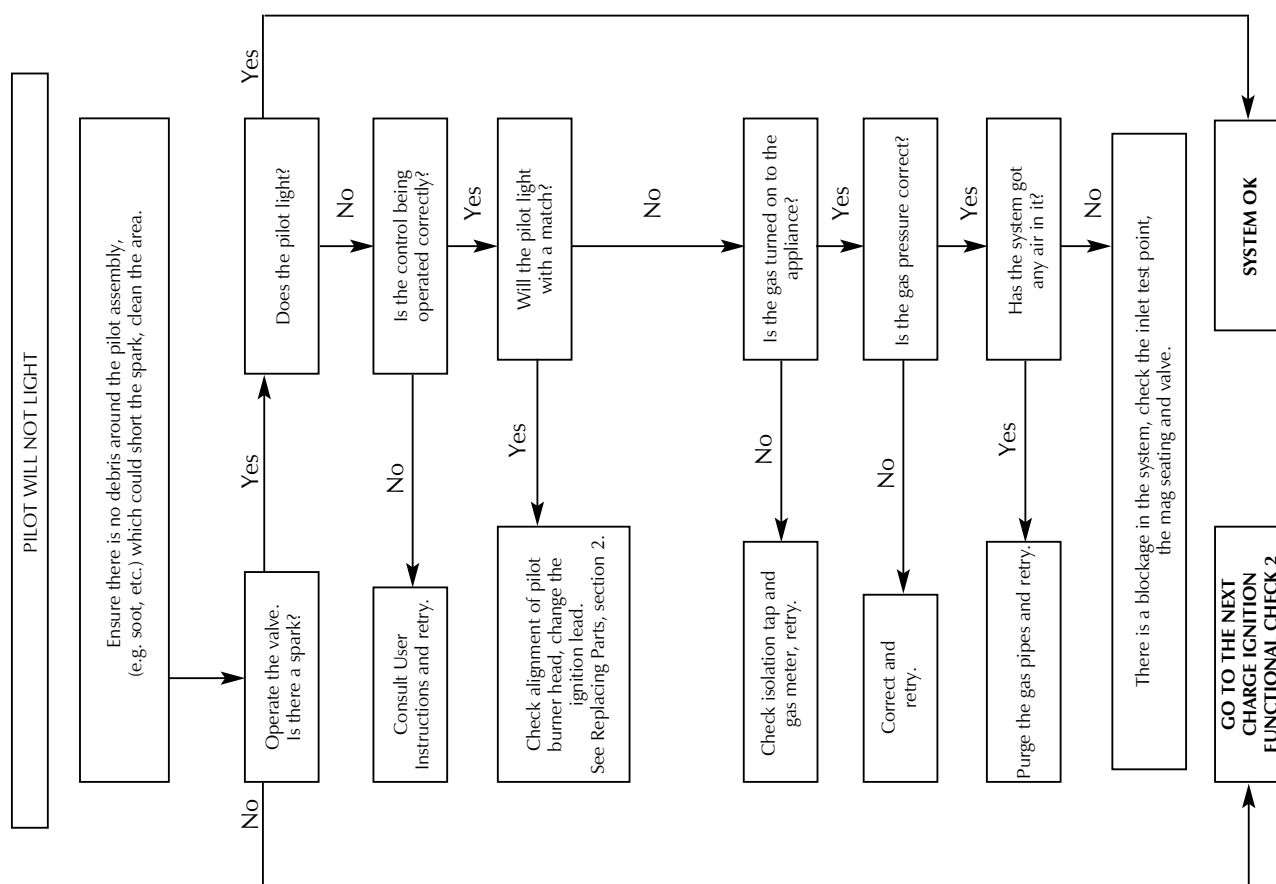
1. SERVICING REQUIREMENTS

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 the current CORGI recommendations.

- 1.1 Before any test 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 any lint or fluff from the pilot - pay particular attention to the aeration hole in the side of the pilot
 - 1.3.2 Clean away any fluff or lint from under the burner
 - 1.3.3 Check that the spark gap on the pilot is correct
- 1.4 Correct any faults found during the initial tests and then re-commission the appliance conducting the usual safety checks.
- 1.5 Advise the customer of any remedial action taken.

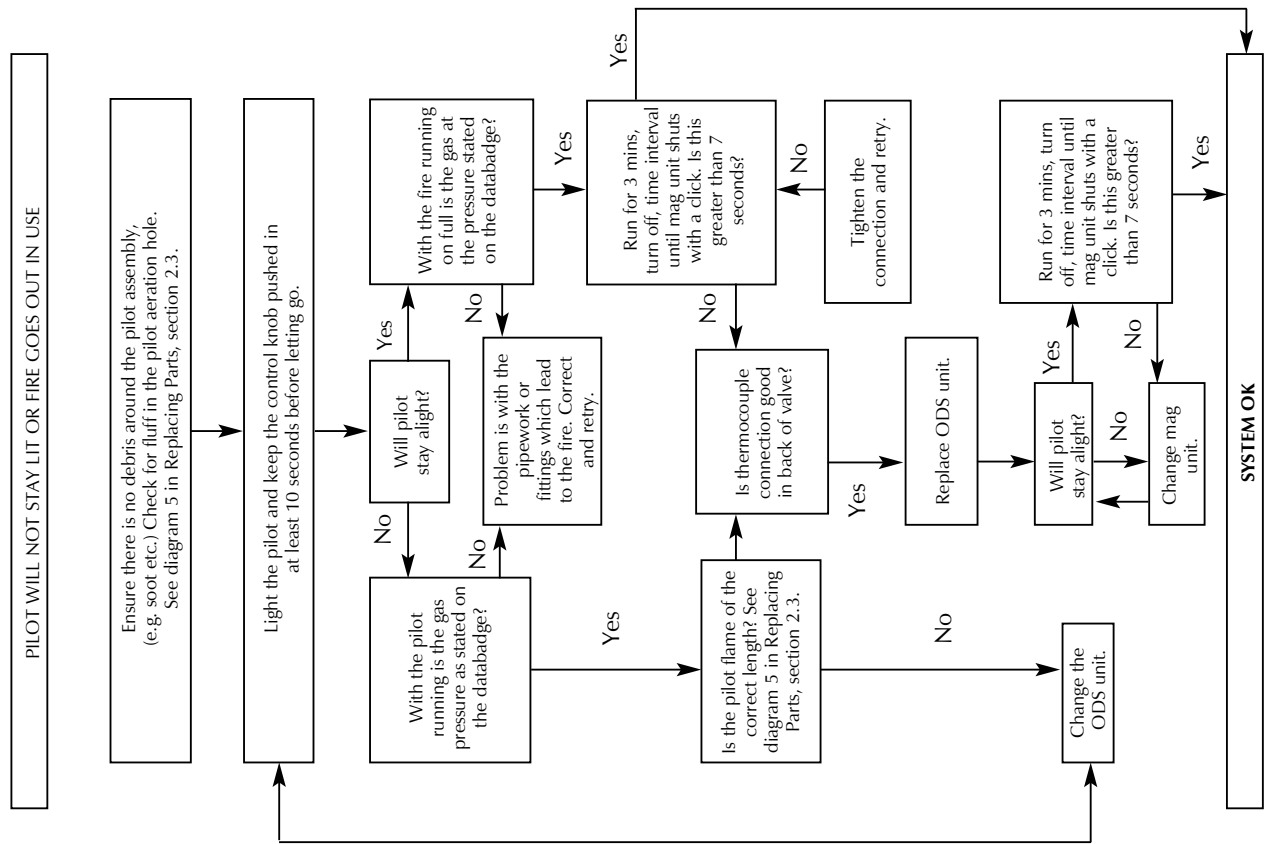
IGNITION FUNCTIONAL CHECK 1



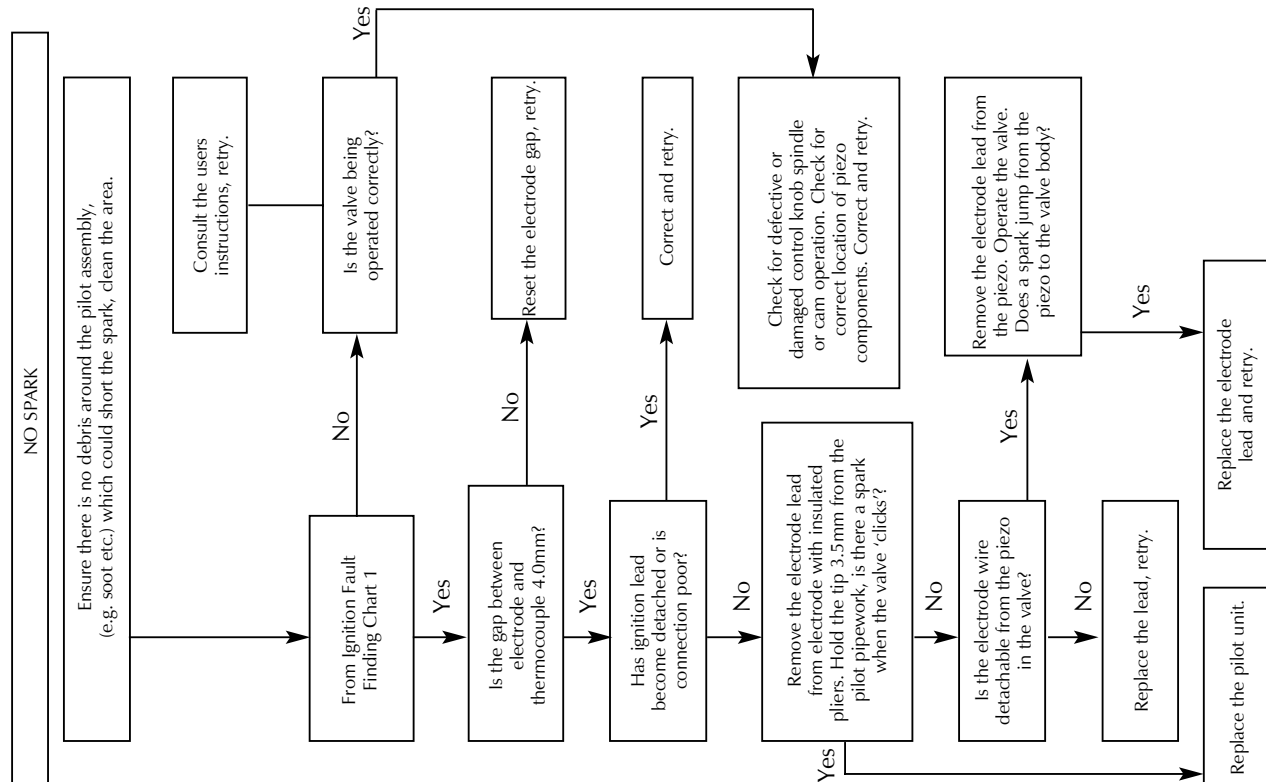
SERVICING INSTRUCTIONS

FAULT FINDING CHARTS

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.

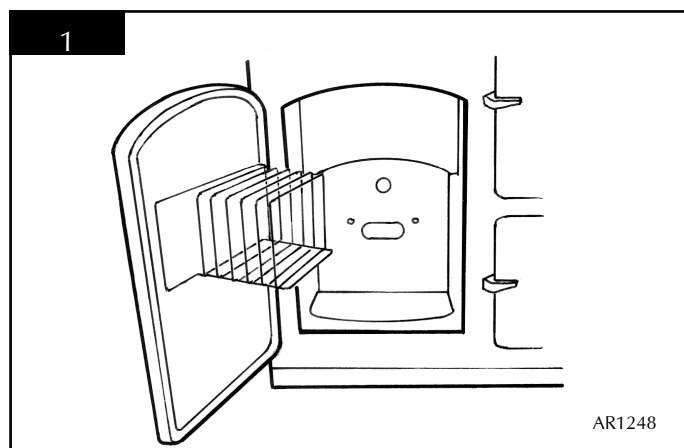
The appliance should be turned off at least 4 hours before the arrival of the engineer, to allow it to cool.

1. GENERAL

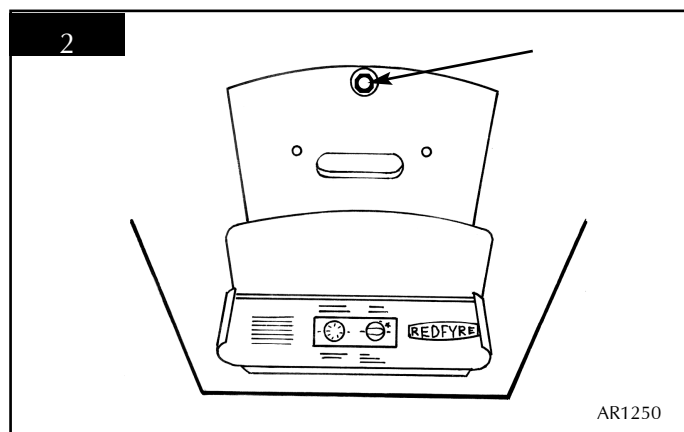
- 1.1 All principle components can be replaced from the front of the cooker.
- 1.2 Before carrying out any servicing work, make sure that the main electrical and gas supplies are isolated before proceeding.

2. BURNER REMOVAL

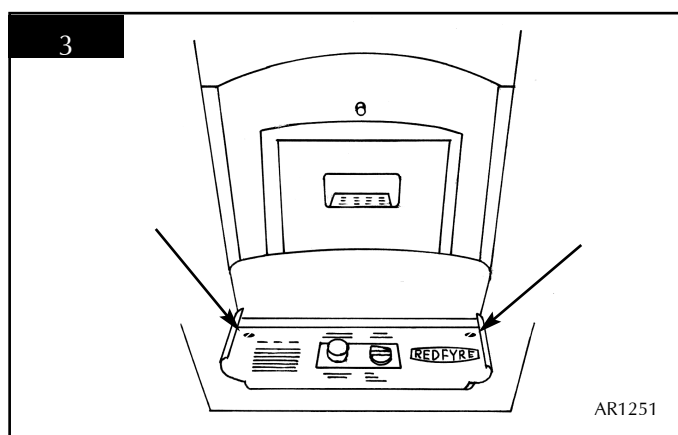
- 2.1 Open the burner door, see diagram 1



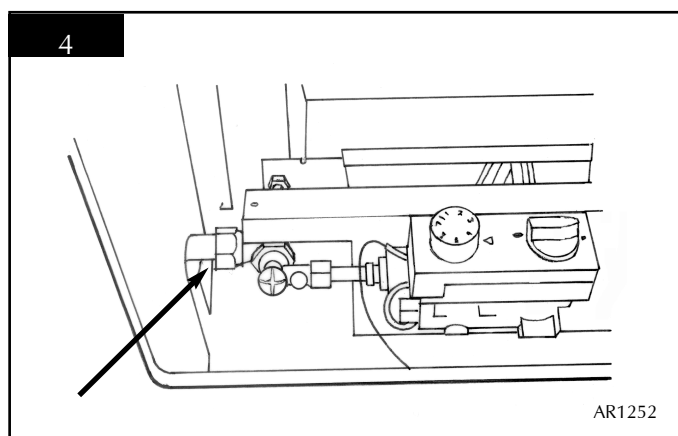
- 2.2 Lift the control cover, undo the burner chamber securing nut and remove the cover, see diagram 2.



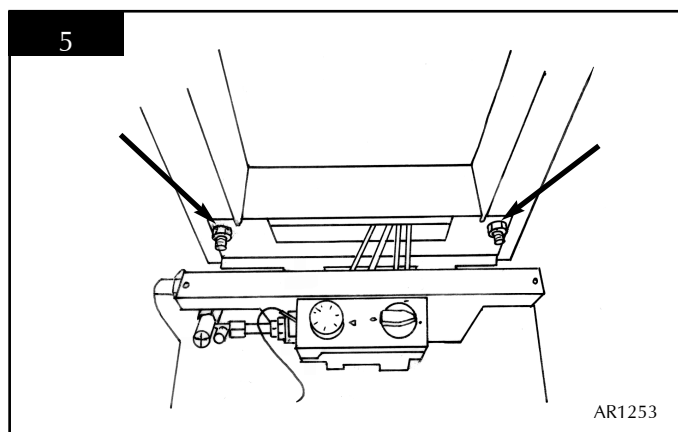
- 2.3 Undo the two screws holding the control cover in place, see diagram 3, and remove the control cover



- 2.4 Disconnect the gas supply from the valve, see diagram 4.



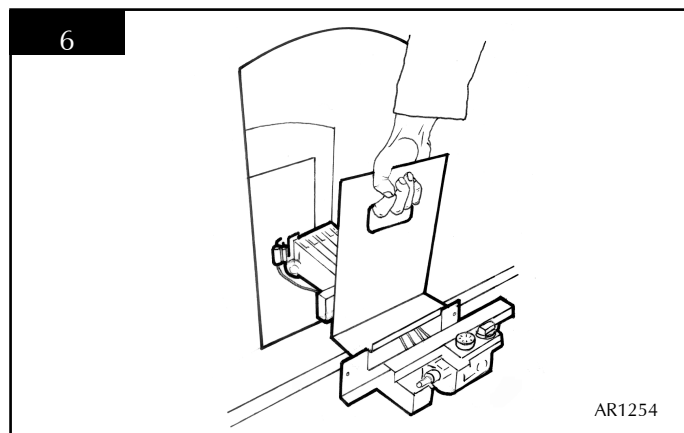
- 2.5 Undo the two nuts securing the burner, see diagram 5.



SERVICING INSTRUCTIONS

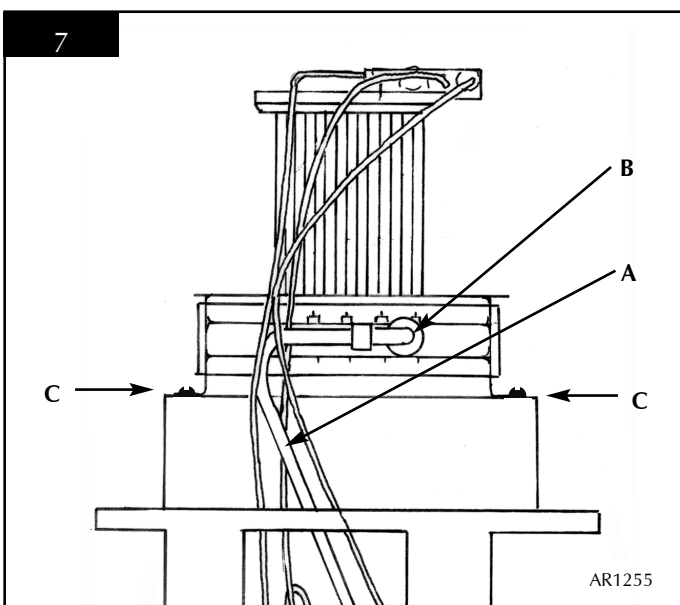
REPLACING PARTS

- 2.6 Remove the burner assembly, see diagram 6. The burner is now ready for servicing.



3. MAIN BURNER

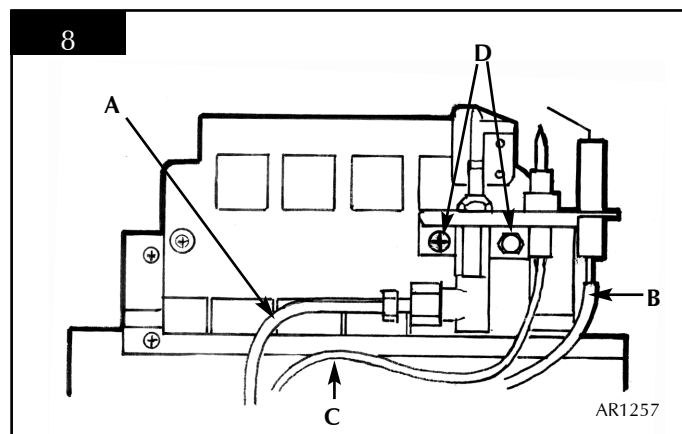
- 3.1 Remove pilot unit, refer to section 4.
 3.2 Disconnect and remove main burner feed pipe, see diagram 7 arrow A.
 3.3 Remove elbow, See diagram 7 arrow B, (Note Orientation) for replacement in new burner.
 3.4 Remove four screws holding burner to burner chasis. See diagram 7, arrow C



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

4. PILOT UNIT

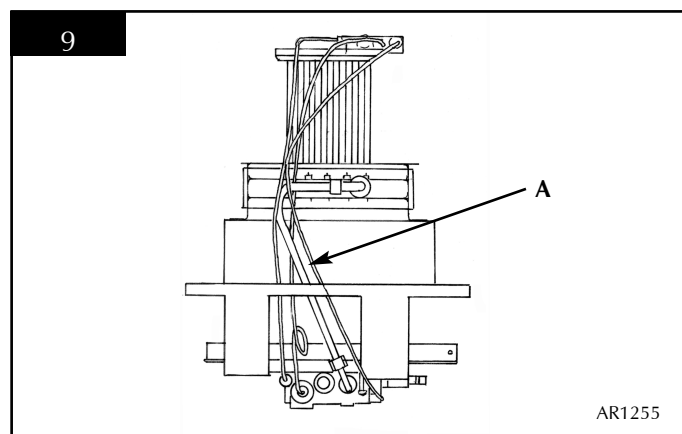
- 4.1 Disconnect pilot pipe, see diagram 8 arrow A.
 4.2 Disconnect the ignition lead, see diagram 8 arrow B.
 4.3 Disconnect the thermocouple at the gas valve, see diagram 8 arrow C.
 4.4 Undo the 7mm nut and screw holding the pilot assembly and remove pilot, see diagram 8 arrow D.



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

5. IGNITION LEAD

- 5.1 Remove control cover of gas valve. see section 7.
 5.2 Note the route of the lead, see diagram 9 arrow A.
 5.3 Pull ignition lead from the plastic tube on the gas control.
 5.4 Pull ignition lead from pilot and cut any cable ties and remove the ignition lead.



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

SERVICING INSTRUCTIONS

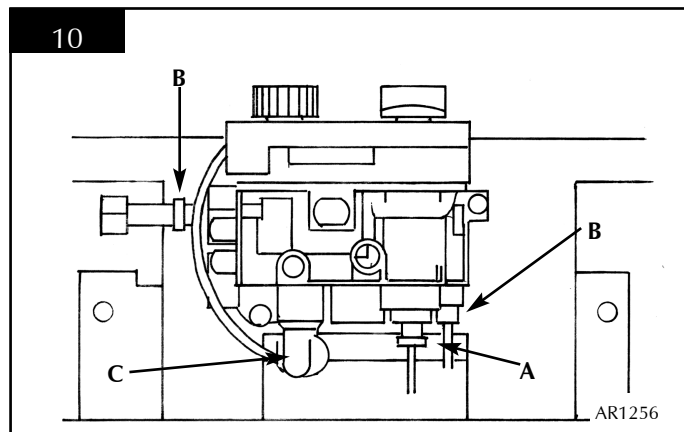
REPLACING PARTS

6. PIEZO

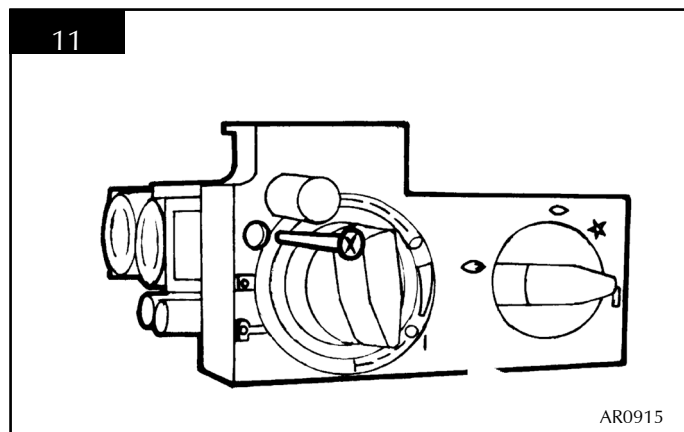
- 6.1 If a new piezo is required, it will be necessary to change the gas valve, refer to section 7.

7. GAS VALVE

- 7.1 Disconnect the 9mm thermocouple, see diagram 10 arrow A.
- 7.2 Disconnect the 17mm feed pipe and 10mm pilot fittings, see diagram 10 arrow B.
- 7.3 Disconnect and remove main burner feed pipe, remove fitting, note orientation for refitting, see diagram 10 arrow C.

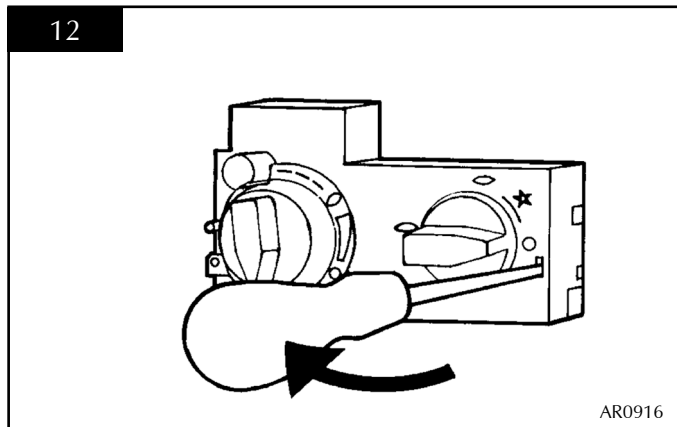


- 7.4 Undo the single screw that secures the left hand side of the control cover. See diagram 11



- 7.5 To release the right hand side of the control cover insert the narrow blade screwdriver into the slot shown in diagram 12, lever it gently and pull from the right hand side at the same time. The cover will now come off.

12

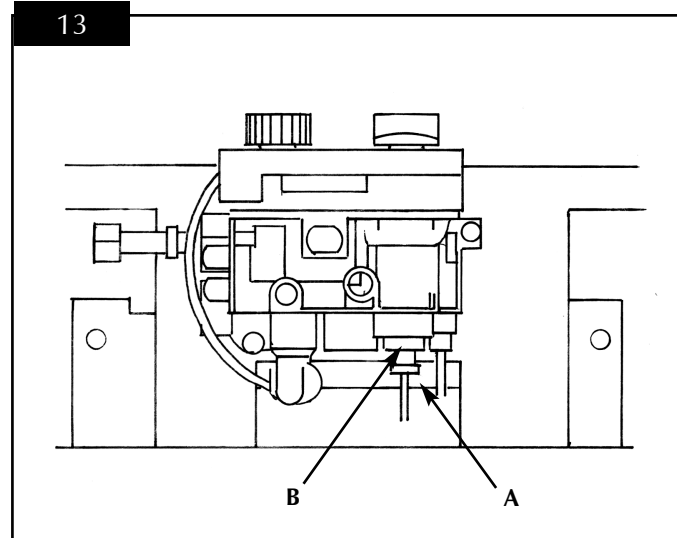


- 7.6 Disconnect the ignition lead from the gas valve, see section 5.
- 7.7 Undo the two screws securing the gas valve to the control bracket and remove the valve.
- 7.8 Replace in reverse order.
- 7.9 Replace in reverse order. Check all joints for gas leaks and operation of ignition lead.

8. MAGNETIC SAFETY VALVE

- 8.1 Remove the thermocouple from the back of the control valve. See diagram 13 arrow A.

13



- 8.2 Undo the mag unit retaining nut. See diagram 13, a AR1256
- 8.3 After removing the retaining nut, the mag unit can be tapped out and a replacement fitted.
- 8.4 Replace the mag unit retaining nut and tighten.
Note - this is a gas tight seal.
- 8.5 Replace thermocouple and check for gas leaks. After reassembly, carry out the flame failure functional check, detailed in the flow chart following, particularly the mag unit drop out time.

SERVICING INSTRUCTIONS

REPLACING PARTS

11. CHANGING BETWEEN GAS TYPES

In order to change between gas types, it will be necessary to change the following items:

Burner Unit

Pilot Unit

Control Valve

Databadge

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 PRESET FOR THE CORRECT GAS TYPE AND MODEL, A NEW UNIT WILL NEED TO BE ORDERED WHEN CHANGING BETWEEN GAS TYPES.

SERVICING INSTRUCTIONS

REPLACING PARTS

13. SHORT SPARES LIST

Component		
	NAT GAS	LPG
PILOT	PI0044	PI0045
BURNER UNIT	GC0099	GC0101
GAS VALVE*	GC0100	GC0100
MAG UNIT	GC0092	GC0092
IGN LEAD	GC0090	GC0090
* Gas Valve is pre-set 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 Limited, Osprey Road, Sowton Industrial Estate, Exeter, Devon, England EX2 7JG
Tel: (01392) 261999 Fax: (01392) 444148 E-mail: redfyre@gazco.com

A division of Gazco Limited