



Traditional Range Cooker

Gas Versions

Instructions for Use, Installation and Servicing

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

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

IMPORTANT

The front and top of this cooker will become hot whilst in operation, it is therefore recommended that a suitable guard should be used for the protection of young children, the elderly or infirm.

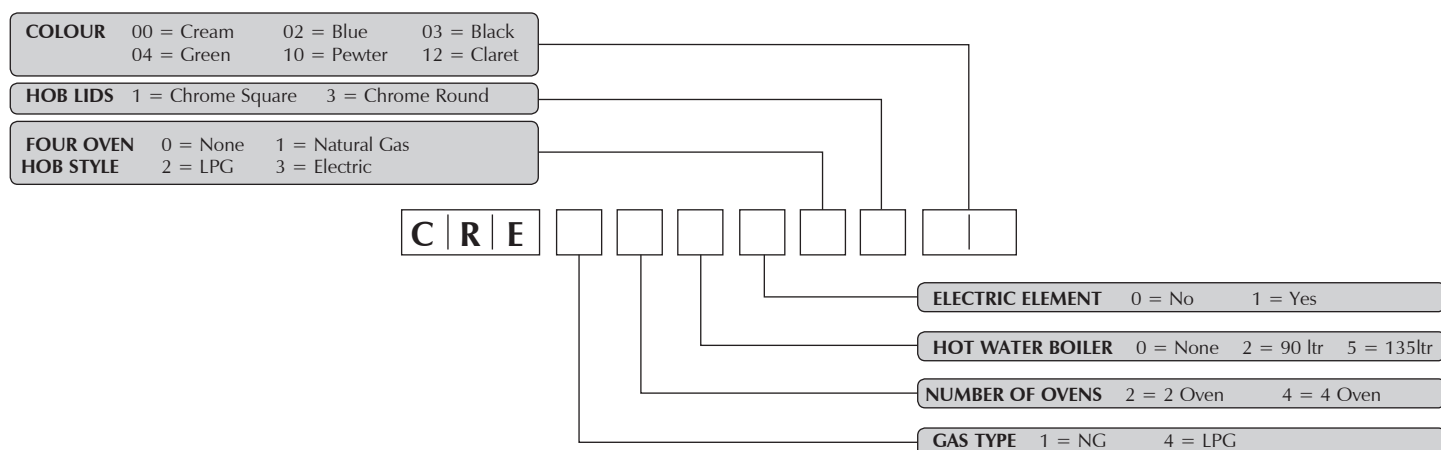
Please read these Instructions carefully before installation or use.

Keep them in a safe place for future reference and when servicing the cooker.

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

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APPLIANCE COMMISSIONING CHECKLIST

IMPORTANT NOTICE

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

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

DEALER AND INSTALLER INFORMATION

Dealer	Installation Company
.....	
.....	
Contact No.	Engineer
Date of Purchase	Contact No.
Model No.	Corgi Reg No.
Serial No.	Date of Installation
Gas Type	

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

USER INSTRUCTIONS

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

1. DESCRIPTION

- 1.1 The Redfyre Traditional Range cooker is a heat-store cooker using a single burner powered by Natural or LPG Gas. The heat from this burner is built up and stored in the massive cast iron components of the cooker interior. This stored heat is transferred to each oven and the hot plates to provide the unique cooking qualities of a range cooker. The heat-store cooking process is ideal for winter warmth and conventional cooking practices.
- 1.2 In addition to the primary heat source mentioned above, the Four-oven Redfyre Traditional has the benefit of an electrically powered fan oven, grill and conventional oven to increase the cooking capability of the left-hand ovens, or to replace the cooking function when the main gas burner for heat store cooking is turned off, such as in the summer.
- 1.3 Both the Two Oven and Four Oven versions of the cooker have an electric boost element in the roof of the bottom right oven to convert it to a second roasting oven. You might, for example, choose to roast by gas while also baking with electric.
- 1.4 The Traditional has either Two-Ovens or Four-Ovens, both requiring efficient chimneys. The Two-Oven model can also include a small boiler for domestic hot water (DHW)
- 1.5 These two models are thermostatically controlled heat storage cookers with a permanent gas pilot; the main burner only fires when the oven demands heat to bring it up to temperature.

2. GENERAL

- 2.1 As manufacturers and suppliers of cookers and heating products we take care to ensure these products meet all safety requirements when properly used and installed. To this end, our products are thoroughly examined and tested before delivery.
- 2.2 This appliance must be installed in accordance with the rules in force and only used in a sufficiently ventilated space.
- 2.3 A qualified installer must install and service this appliance and, if necessary, convert it for use with other gases. In the UK this person must be CORGI registered.
- 2.4 No alterations to the cooker should be carried out whatsoever. Do not adjust any sealed components because this may affect both the performance of the appliance and your own safety.
- 2.5 A cooker that is incorrectly installed, altered in any way or not serviced can invalidate approval of the appliance, its

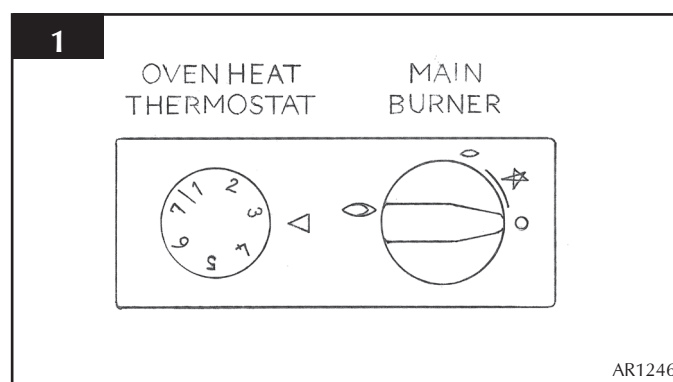
warranty and may affect your statutory rights.

- 2.6 Do not allow clothes, furnishings or any combustible material to come into contact with any flue pipe.
- 2.7 The outside cooker surface is coated with vitreous enamel. Take care not to accidentally scratch this surface with cooking utensils or when sliding utensils across. Use suitable products to clean this surface. DO NOT use oven cleaners or cleaners containing citric acid.
- 2.8 DO NOT place combustible materials onto the hotplate surfaces even when the cooker is off.
- 2.9 DO NOT spray aerosols in the vicinity of this appliance while it is operating.
- 2.10 DO NOT COVER THE FLUE OUTLET AT THE REAR OF THE TOP SURFACE.
- 2.11 Do not use unstable saucepans and always position handles away from the edge of the hotplate.

3. LIGHTING THE PILOT & MAIN BURNER

The controls are located behind the door at the:

- bottom left of the Two Oven model
- bottom centre of the Four Oven model
- The right-hand knob ignites the pilot
- The left-hand knob controls the temperature, Diagram 1



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

You hear a click.

The pilot should now light and can be seen through the viewing window.

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

USER INSTRUCTIONS

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

3.2 To light the main burner:

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

The main burner lights. The left-hand knob can now control the temperature.

3.4 If you are lighting the cooker from cold, set the oven temperature to 5. The oven temperature will now rise.

NOTE: THE COOKER TAKES SEVERAL HOURS TO REACH FULL OPERATING TEMPERATURE. IF NECESSARY, ADJUST THE THERMOSTAT TO SET THE OVEN TO THE REQUIRED TEMPERATURE.

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

4. TURNING THE PILOT & BURNER OFF

4.1 To extinguish the pilot and main burner:

- Turn the right-hand knob clockwise to the off position.

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

Frost Protection (Domestic Hot Water (Two-oven version only))

During severe cold weather, if the DHW boiler is out of use for a lengthy period, we recommend you drain down the whole system to avoid the risk of freezing, but frequent draining is not recommended, especially in hard water areas where this may lead to a build up of scale inside the boiler.

For short periods of absence, leave the cooker operating at a low thermostat setting.

5. CARE OF THE COOKER

IMPORTANT

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

You will get better results if you clean the cooker when it is cool, see 5.2.

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

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

The chart in *Section 8* suggests cleaning methods.

6. VITREOUS ENAMEL FINISH

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

6.2 The side panels of Redfyre cookers are finished in stove enamel.

- Clean with a damp cloth only.

7. CLEANING THE HOTPLATES

- Use a wooden handled wire brush to clean the hotplates. Care must be taken not to scratch the enamel surround where applicable. Steel top plates can be cleaned with wire wool and soapy water.

- ALWAYS follow the grain of the stainless steel

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

8. CLEANING THE OVENS

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

- Clean racks and linings when cool.

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

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

- ALWAYS follow the grain of the stainless steel when scrubbing

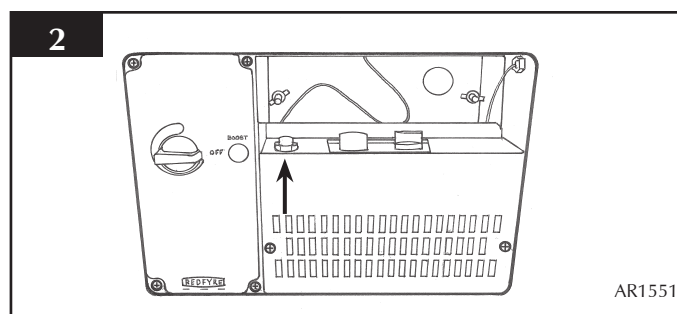
Doors can be lifted off their hinges to clean. **DO NOT immerse the whole door in water because this affects the insulation in the door.**

USER INSTRUCTIONS

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

9. COMBUSTION PRODUCTS DISCHARGE SAFETY DEVICE (TTB)

- 9.1 This sensor monitors the safe performance of the flue and is located in the diverter on the flue outlet. This important safety device prevents products of combustion entering a room.
- 9.2 The flue sensor switches the burner off if the flue performance is not good enough. You must wait 30 minutes before you can press the reset button in the control panel to relight the cooker. Refer to diagram 2



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

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

10. RUNNING IN

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

11. SERVICING

- 11.1 The cooker must be serviced every 12 months by a qualified gas engineer. In all correspondence, always quote the model and serial number found on the data badge.
- 11.2 You must turn off your cooker 12 hours before servicing. Your cooker cannot be serviced while it is hot.

12. VENTILATION

- 12.1 Heat and moisture are produced by gas range cookers.
- Ensure the kitchen is well ventilated
- 12.2 You may need to open a window or increase mechanical ventilation during prolonged use of the cooker.
- 12.3 Air for combustion is taken in through the cooker’s burner door.
- DO NOT shut off or block this door or any additional air vents fitted by your installer in any compartment or to the outside
- 12.4 Any purpose-provided ventilation should be periodically checked to ensure that it is free from obstruction.
- 12.5 If a gas hob is installed in the four-oven version, then 30 cm² (4.5”²) of extra ventilation is required.

13. INSTRUCTION DETAILS

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

USER INSTRUCTIONS

14. HOT SURFACES

- 14.1 Protect children and the infirm from the hot surfaces of this cooker by providing a suitable guard. All parts of the cooker should be regarded as a working surface with the exception of the hob and door handles.
- 14.2 Parts of the cooker become very hot (e.g. hot plates and ovens) when in use and remain hot for a long period after use. Take great care when using the cooker and use oven gloves whenever appropriate.

15. CLEARANCES TO HOT SURFACES

- 15.1 Clearance to the side of the appliance must be at least 10mm
- 15.2 The shelf height above hot plate must be at least 800mm.
- 15.3 Ensure a clearance of 25mm is kept around the flue pipe.

AFTER SALES SERVICE INFORMATION

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

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

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

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

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

Step 2: If your appliance has developed a fault during the guarantee period, your installer should contact the Redfyre Service Centre for assistance.

What happens if my installer/engineer is unavailable?

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

A charge will be made where:

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

PLEASE NOTE:

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

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

IMPORTANT CUSTOMER NOTICE

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

USER INSTRUCTIONS

COOKING GUIDE

1. COOKING WITH YOUR REDFYRE TRADITIONAL

1.1 Cooking with the Redfyre Traditional is really quite simple. The cooker is designed to run at a constant temperature. You should only need to increase the temperature for a large amount of cooking:

- The left-hand hotplate is for rapid boiling
- The right-hand hotplate is for simmering or slow boiling
- The top right oven is used for roasting and hot baking

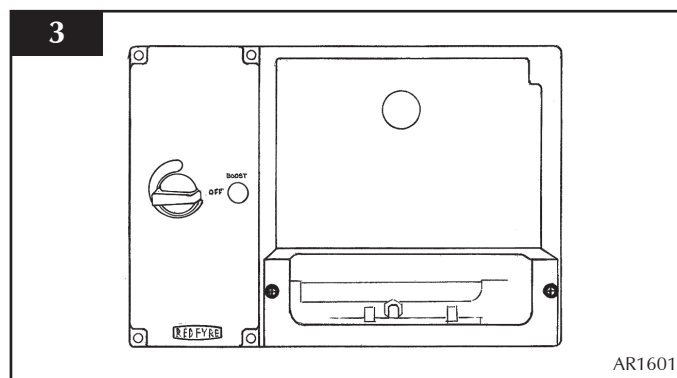
1.2 For recipes which require a hot oven, use the top part of the oven. For a moderate oven heat, use the lower part with the heat shield over the top. When the shield is not being used, it is best stored outside the cooker.

1.3 The bottom oven is for baking or simmering depending on the model type:

- Four Oven model - baking
- Two Oven model - simmering and plate warming

The temperature of this bottom oven can be increased by using the electric boost thermostat for baking or for additional roasting:

- Turn the thermostat to the required setting. An amber neon indicator remains lit until the desired temperature is reached.

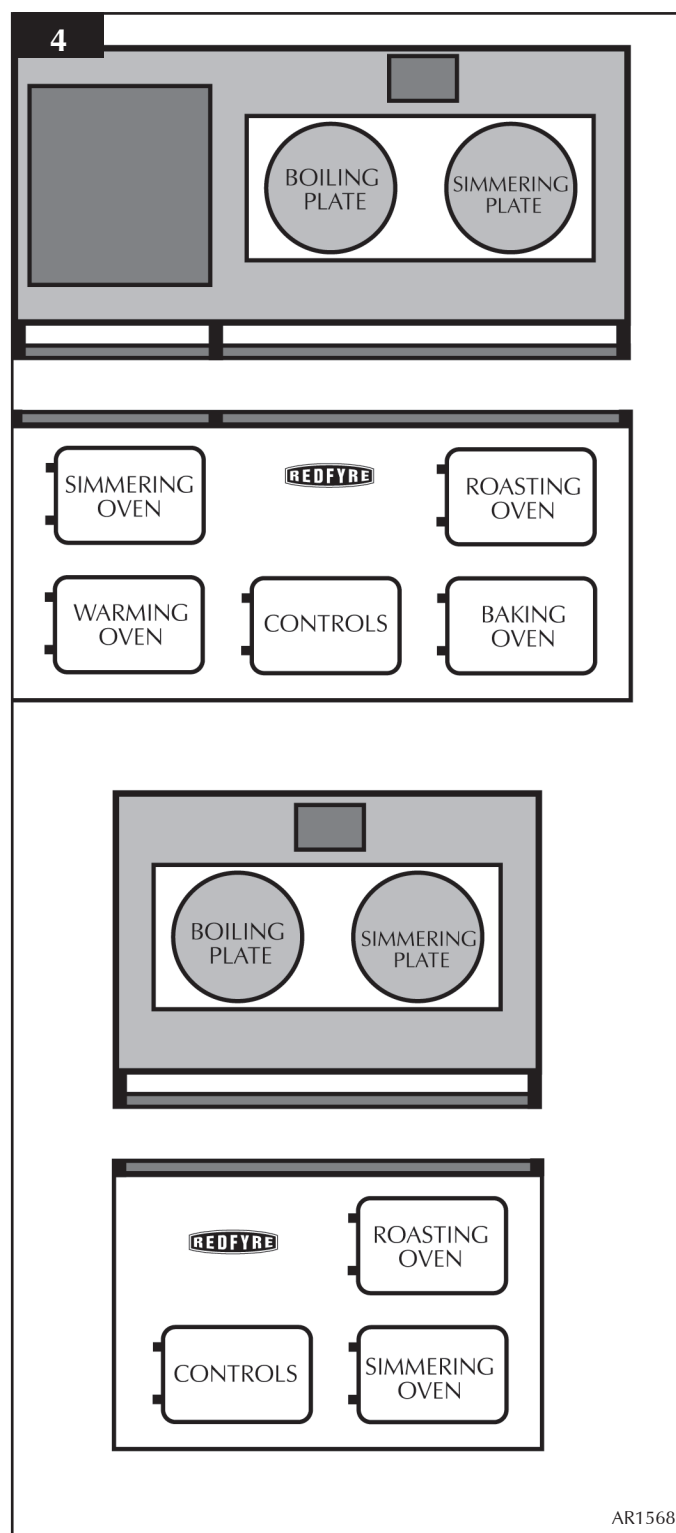


The booster can also be used as a grill, so if cooking over long periods, protect your food from the radiant heat.

When the main cooker is switched off, you can use the electric element in this bottom oven. The oven heats and cools slower than a conventional oven because of the heavy gauge materials of its components.

OVEN CONTENTS

- 1 x C610334 - Roasting Tin
- 1 x C610335 - Roasting Tin Trivet
- 1 x C600566 - Baking Shelf



USER INSTRUCTIONS

COOKING GUIDE

2. SECRETS OF USING THE TRADITIONAL

- 2.1 Choose the right position in the cooker for your dish: high, moderate or low temperature, fast or slow cooking. Different areas of the Traditional are kept at different temperatures.
- 2.2 The temperature of each oven is different and within each oven it varies from top to bottom and side to side. Get to know your ovens and where to position shelves. Then cook your dish to perfection.
- 2.3 The left-hand hotplate is the hottest and is used for fast boiling. The right-hand one is for simmering. A large cooking surface surrounds these hotplates over which pans can be spread.
When not in use, the lids should be closed to conserve heat inside the cooker. When you plan a lot of cooking, you will find it more efficient to cook in the ovens rather than on the top hotplates. Many dishes can be started on the hotplates and transferred to the appropriate oven.

3. FOUR OVEN TRADITIONAL

TOP RIGHT ROASTING OVEN

In this hot oven, position shelves on runners as follows:

- 3.1 Top Shelf - used to grill meats, vegetables etc., or brown dishes such as *gratins* under heat radiating from the roof.
- 3.2 Second Shelf down – used for roasting potatoes, cooking scones etc. Covered dishes and hot puddings can be quickly reheated here.
- 3.3 Middle Shelf – used for roasting meats, jacket potatoes, pastry, bread rolls, loaves and pizzas.
- 3.4 Grid Shelf on oven floor – used for large loaves of bread and slower roasts (e.g. pork, poultry).
- 3.5 Direct onto oven floor – for pastry, tarts and pies or crisping up the bottom of bread loaves. The frying pan can be heated on the floor before transferring to the hotplates. Frying can be completed on the oven floor to avoid greasy spills around the hotplates.

BOTTOM RIGHT BAKING OVEN

- 3.6 Use the moderate heat of this oven for baking cakes and biscuits and cooking fish. Slow, long-cooking dishes are often started on one of the hotplates, then transferred to the appropriate place in this oven.
- 3.7 A Boost Element also provides this oven with extra radiant heat to convert it to a hot baking or roasting.

TOP LEFT SIMMERING OVEN

- 3.8 Grid shelf in middle position – a tray of meringues will cook on this shelf in 1½ to 2 hours. Also rich fruit cakes can be left here for 4 – 11 hours depending on the size, producing a deliciously moist cake.
- 3.9 Floor of the oven - Casseroles and stock can be cooked overnight after first simmering on the hotplates for 10 minutes. Cooked food can be kept warm without spoiling or gently reheated. Fruit for jam and marmalade can be cooked here over a long period. Gently melt chocolate and butter in a bowl in this oven. Root vegetables can be boiled for 5 minutes, drained, covered and placed here for 45-60 mins without spoiling. Sautéed onions can be started on the simmering plate, covered and placed in the simmering oven for 15 minutes.

BOTTOM LEFT WARMING OVEN

- 3.10 This is the ideal place to keep serving dishes and plates warm and rest cooked meat, store sauces and keep covered meals warm.

4. TWO OVEN TRADITIONAL

TOP RIGHT ROASTING OVEN

This functions in the same way as the Four Oven model. See 3.1 to 3.5.

BOTTOM RIGHT SIMMERING OVEN

- 4.1 The gentle heat of this oven is used for long, slow cooking. Dishes are often started on one of the hotplates and transferred to this oven. Casseroles brought to the boil on the hot plate can slow simmer to perfection in this oven. Fruit cakes can be cooked for a long time, depending on size, from 3 – 11 hours.
- 4.2 Grid shelf on the floor – Stews and casseroles can be cooked here taking 3 - 4 hours or you can start the casserole on the floor of the roasting oven for 30 minutes and transfer to the simmering oven to reduce time. Bring vegetables to the boil on the hotplate, drain, cover with a lid and steam. Melt chocolate and butter in a bowl. Cooked meat can be kept warm without spoiling.
- 4.3 Directly on the floor – Stock pots can cook overnight after being started on the simmering plate as well as pâtés cooked in a *bain marie* and meringues cooked on the oven floor. Prepared jam fruit can be softened slowly in their pot.
- 4.4 A Boost Element also provides this oven with extra radiant heat to convert it to a hot baking or roasting.

USER INSTRUCTIONS

5. HOTPLATES

LEFT-HAND BOILING PLATE

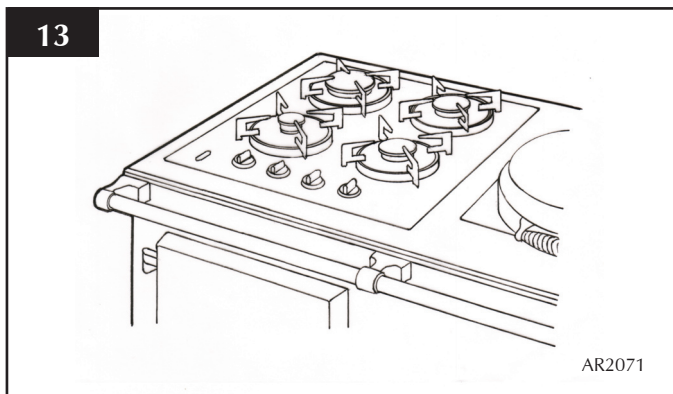
- 5.1 The fairly fierce heat of this hotplate rapidly boils or browns dishes. Consider heating a frying/browning pan on the floor of the roasting oven to conserve heat before placing ingredients and oil/butter in the pan on this plate.

RIGHT-HAND SIMMERING PLATE

- 5.2 This plate is for gentle browning, simmering and slow boiling of vegetables, especially green vegetables, starting or re-heating casseroles, sauces, soups or milk. This simmering plate can also be lightly greased and used like a griddle.

12. GAS HOB

13

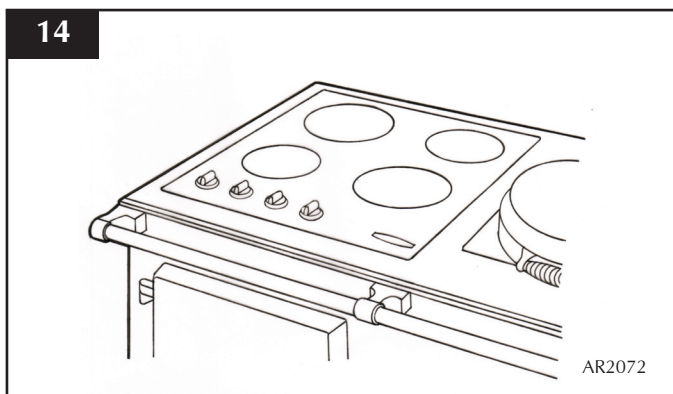


The Gas has four burners:

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

10. ELECTRIC HOB

14



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

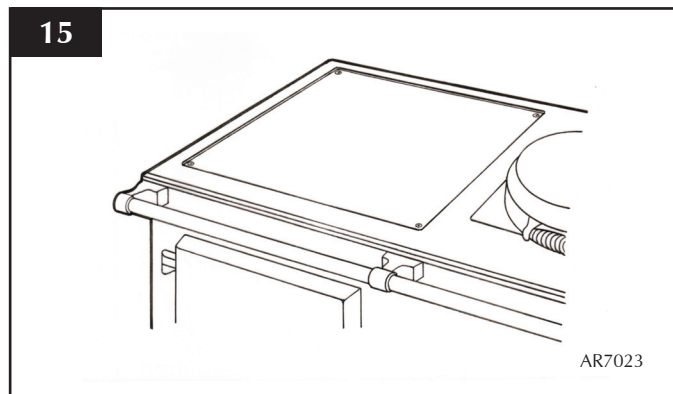
- left-back, 1800W
- left front, 1200W
- right-back, 1200W
- right-front, 1500W

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

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

ALUMINIUM PLATE

15



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

14. HOT SURFACES

- 14.1 Protect children and the infirm from the hot surfaces of this cooker by providing a suitable guard. All parts of the cooker should be regarded as a working surface with the exception of the hob and door handles.
- 14.2 Parts of the cooker become very hot (e.g. hotplates and ovens) when in use and remain hot for a long period after use. Take great care when using the cooker and use oven gloves whenever appropriate.

15. CLEARANCES TO APPLIANCE

- 15.1 Clearance to the side of the appliance must be at least 10mm
- 15.2 The shelf height above hot plate must be at least 800mm.
- 15.3 Ensure a clearance of 25mm is kept around the flue pipe.

INSTALLATION INSTRUCTIONS

TECHNICAL INFORMATION

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

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

POWER RATINGS	kW	A
Electrical Supply: 230V 50Hz		
Boost Element	1.25kW	13A
Boost Element + Electric Hob	7.05 kW	30A

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

1

10mm CLEARANCE TO KITCHEN UNITS
3mm CLEARANCE TO WORKTOP

455

75

WORKTOP

POSITION OF DOOR

10 CLEARANCE TO WALL

500 MIN. CLEARANCE

POSITION OF LID WHEN RAISED

1935 APPROXIMATELY

SERVICES DUCT

IMPORTANT - CONNECTIONS ARE LEFT HAND SIDE ONLY

910

986

1480

75

NOTE : SQUARE HOB LID OPTION AVAILABLE

697

Ø100 MIN. FLUE SIZE

1035

643

671

DIMENSIONS IN MILLIMETRES

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

AR1562



INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

These instructions relate to all gas fired Two and Four Oven Traditional cookers with a conventional flue. These include models with and without a hot water boiler.

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

1. FLUE AND CHIMNEY REQUIREMENTS

- 1.1 To evacuate the products of combustion safely and thoroughly, the cooker must have an efficient flue system.
- 1.2 Detailed recommendations for flues are given in BS5440:1. The minimum effective flue height from the top of the appliance to the terminal must be 3 metres.
- 1.3 Installation with flues in excess of 10 metres in height is not recommended. Very tall flues are likely to exceed the maximum flue draught specified in the technical data. High flue draughts can cause problems with oven and hob temperatures and increase running costs.
- 1.4 The flue must be free from obstruction.
- 1.5 Any damper plates should be removed or secured in the fully open position and no restrictor plates should be fitted.
- 1.6 Immediately before installation the chimney should be swept but if it can be seen that the chimney is clean and unobstructed along its entire length, it need not be swept.
- 1.7 102mm (4") diameter flue pipe must be used to connect the appliance to the chimney. 600mm (2') of straight vertical pipe must be fitted from the flue divert before any elbows are secured. The remainder of the flue should be as vertical as possible. Where it is necessary to offset, use only 135° elbows. Horizontal runs must be avoided.
- 1.8 The Traditional cooker has a draught divert fitted to the flue outlet. The air gap at the foot of the divert must be kept clear to allow air from the room into the chimney at all times.

DO NOT:

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

CONSTRUCTION PARAMETERS

- 1.9 After fitting the cooker to any chimney:
 - Make sure it is inspected and tested for soundness, any defects rectified, or a new flue system provided where soundness is in doubt.
 - Ensure the flue system is always installed and supported strictly in accordance with the manufacturer's instructions.
 - Make sure all joints are properly, securely and efficiently made in accordance with the manufacturers instructions.
- 1.10 Flue pipe connections must rise vertically for at least 600 mm (2') before any change of direction. An initial draught is crucial close to the cooker where there is a higher flue gas temperature. Horizontal or angled runs close to the flue will severely restrict gas movement and affect operation.
 - Try to construct a vertical chimney all the way to the terminal.
 - Ensure that no part of the flue is installed at an angle more than 45°/135°.
 - Make sure the flue diameter is not less than the appliance outlet.
 - Make sure the effective vertical height of any chimney which bends is at least twice the horizontal distance between the cooker and the terminal.
 - Try to position the chimney inside the building to avoid excessive cooling and risk condensation.
 - Ensure the chimney is installed and located following Building Regulations and British Standards with reference to distances from combustible materials.
 - Ensure the householder understands the chimney and appliance must breath so a permanent supply of unobstructed combustion air is vital.
 - Advise the householder to have the cooker regularly and expertly serviced.
 - Ensure there is no obstruction of any flue block system, or between blocks and metal flue pipes in loft areas.
 - Make sure the flue is terminated in accordance with Building Regulations.

2. TYPES OF CHIMNEY & FLUE SYSTEMS

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

Twin Wall Gas Vent

- 2.1 A metal twin-wall flue system incorporating an air gap of between 6mm and 20mm constructed in either:
 - all aluminium for external use, or
 - aluminium inner and galvanised or stainless steel outer skin for internal use only. These products must be certified to BS715.

INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

Stainless Steel-Lined Prefabricated Chimneys

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

Ceramic or Concrete-Lined Prefabricated Chimney

- 2.3 Similar to the previous category described in 2.2 except that the inner lining is either lightweight fireproof concrete or ceramic material. These products are certified by the British Board Agreement.

Concrete Block/Masonry Chimneys

- 2.5 There are three different categories:

- Conventional brick or masonry construction with either clay to BS1181 or refractory concrete flue liner manufactured from a kiln-burnt aggregate and high alumina cement.
 - Prefabricated chimney block systems
 - Gas flue blocks
- (i) This category is the conventional chimney and, in the majority of installations with gas appliances, it will be necessary to utilise a stainless steel flexible liner.
- (ii) These prefabricated block chimney systems can accommodate quite a range of heating appliances including gas appliances. In some cases, they may need lining with a flexible liner. The appliance manufacturer and chimney manufacturer should be consulted for guidance.
- (iii) Gas flue blocks consist of a narrow rectangular flue-way inside a building block normally used as part of the internal or external house construct. The flue way is usually very narrow and the systems are often linked with a twin-wall gas vent to which they are adapted in the loft space. The gas vent then completes the chimney run through termination.

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

Flue Pipes

- 2.6 Only use these to connect the Traditional to one of the chimney types previously mentioned. Any flue type serving a gas appliance must be kept clear of any combustible materials, including materials likely to be located near the installation by the householder. An air gap clearance of 25 mm (1") must be maintained.
- 2.7 Flue pipes can be constructed from the following:
- Sheet metal, as described in BS715
 - Stainless steel
 - Cast iron, described in BS41

– Materials described in Building Regulations suited to solid fuel and oil burning appliances.

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

3. LINING OF EXISTING CHIMNEY

- 3.1 It is vital to check the chimney is safe before use or before refitting a gas appliance. Oversized, leaking or rough chimneys can be inefficient and dangerous.
- 3.2 Two types of chimney re-lining can be used with the Traditional: flexible or rigid. It is important to sweep the chimney thoroughly before installing the liner to remove any previous combustion deposits which can damage the liner.

Flexible Stainless Steel

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

Rigid Stainless Steel

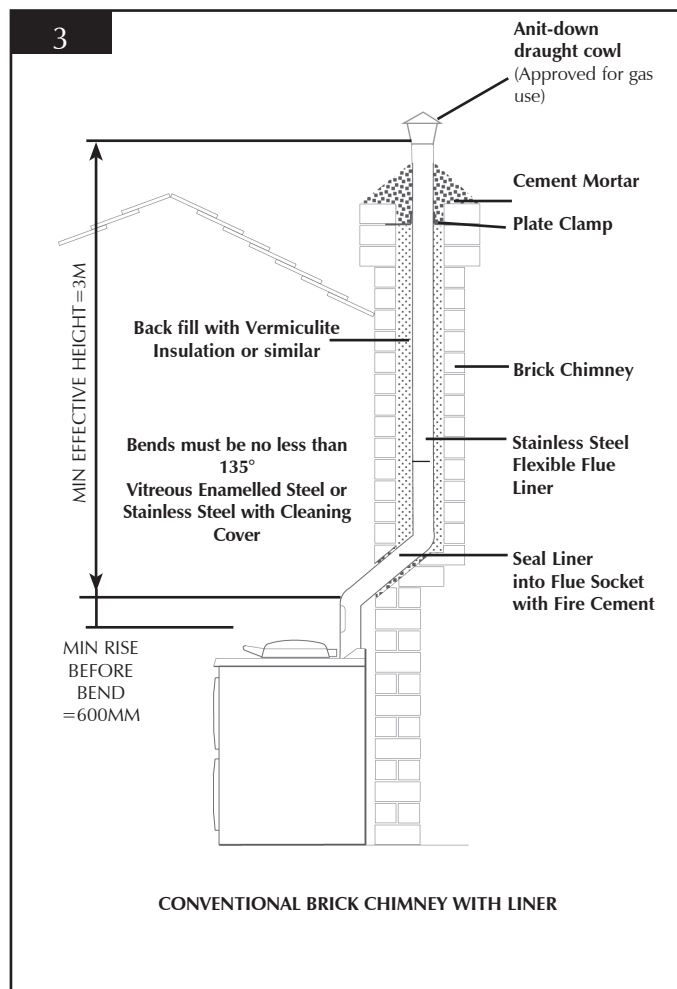
- 3.4 Use type 316 or 304 stainless steel not less than 0.55mm thick.

INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

4. TERMINATION

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



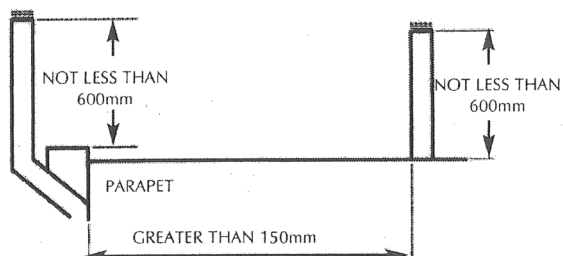
DO NOT USE GCI GAS TERMINALS

INSTALLATION INSTRUCTIONS

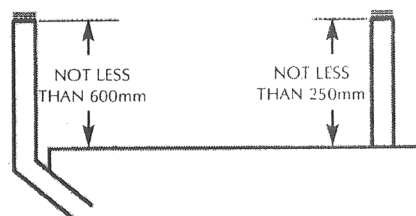
SITE REQUIREMENTS

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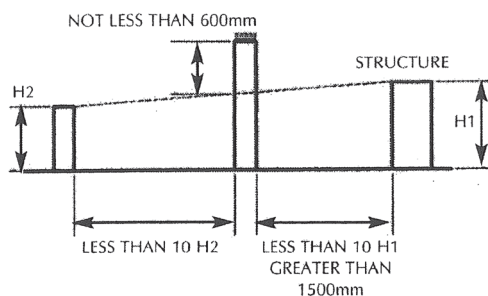
RECOMMENDED FLUE POSITIONS FOR SOME ROOF CONDITIONS



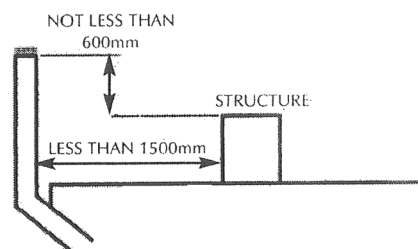
FLAT ROOF WITH PARAPET



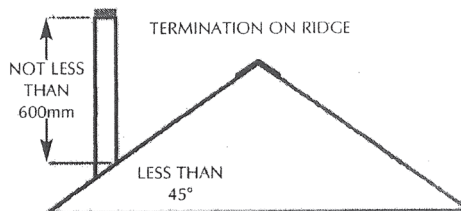
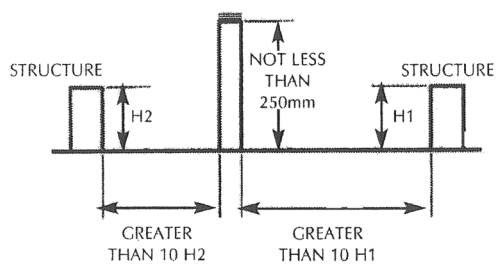
FLAT ROOF WITH NO PARAPET



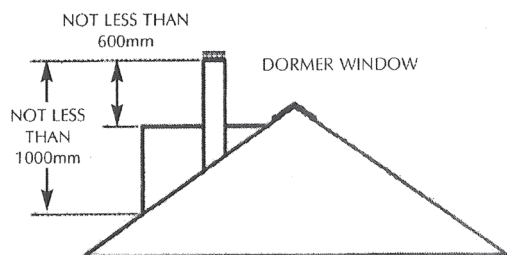
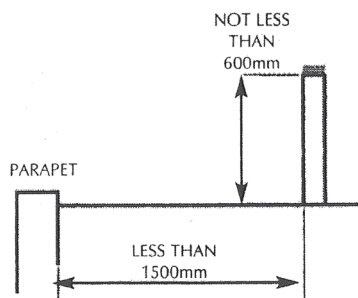
FLAT ROOF, ENVELOPE TYPE



FLAT ROOF WITH STRUCTURE
CLOSE TO FLUE OUTLET



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



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

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INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

5. WIND EFFECTS ON BUILDINGS

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

6. GAS SUPPLY

- 6.1 This appliance shall be connected in accordance with National regulations.
- 6.2 Before installation, ensure the local distribution conditions (the type of gas and pressure) and the adjustment of the appliance are compatible.
- 6.3 Make sure the gas supply is capable of delivering the required amount of gas and is in accordance with the rules in force.
- 6.4 Consider the gas connection: at the bottom left-hand side of the cooker a minimum of 50 mm clearance is required. An isolation device is situated adjacent to the thermostatic gas valve for the main burner. If a gas hob has been purchased for a Four Oven version, it must have its own isolation device on the inlet pipe. Access to this device is required.

7. BOILER CONNECTIONS

Domestic Hot Water Models Only

- 7.1 The flow and return pipes from the cooker are 28mm and an INDIRECT water cylinder should be located no more than 5.5 metres from the cooker. No radiators should be fitted unless the cylinder is very close to the cooker. In this event, consider a heat leak radiator or heated towel rail. The entire system can only be operated by an open-vented gravity circulation.
- 7.2 Pipe work should comply with the relevant recommendations of BS6700.
- 7.3 An indirect 190 litre (40 gallon) hot water storage cylinder, double feed, complying with BS1566 Pt 1:DF Type 10 is fitted for the Two Oven model 90. This should be lagged and fixed vertically as close as possible to the cooker.
- 7.4 An indirect 280 litre (60 gallon) hot water storage cylinder, double feed, complying with BS1566 Pt 1:DF Type 12 is fitted for the Two Oven model 135. This should be lagged and fixed vertically as close as possible to the cooker.
- 7.5 A drain tap or taps must be located in accessible positions to permit draining the appliance and hot water storage vessel. Drain at the lowest point. Taps must be at least 1/2" BSP to BS2879.

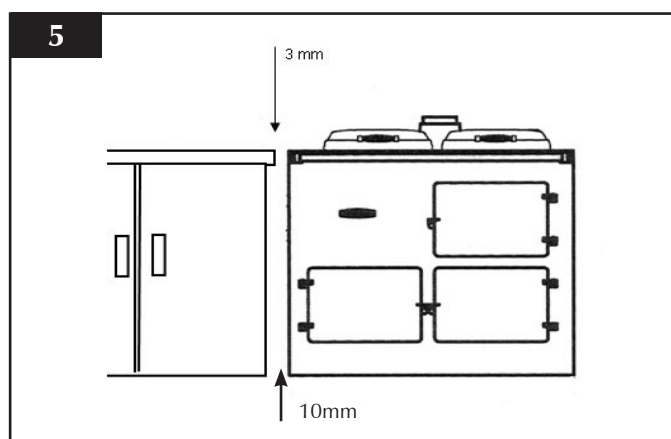
8. VENTILATION

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

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

9. APPLIANCE LOCATION

- 9.1 It is important that the cooker stands on a flat surface of non-combustible material capable of supporting the total weight of the cooker. Where a plinth is required, the recommended size is 650mm x 950mm for the Two Oven model and 650mm x 1450mm for the Four Oven. The height is variable depending on the height of the user or kitchen work tops. A purpose-built adjustable plinth is available as an optional extra.
- 9.2 Kitchen units can be fitted, allowing 10mm clearance either side of the cooker and taking into account the gas connection. If a pine or similar wood surface is used, take care the wood is well seasoned and protected from the side of the cooker to prevent drying out or splitting.
- 9.3 You need to allow at least a 3mm gap between the kitchen surfaces, cupboards or walls for expansion and services.



INSTALLATION INSTRUCTIONS

INSTALLATION

1. IMPORTANT

- 1.1 This appliance should be installed according to regulations in force and only used in a well-ventilated space. Read these instructions before installing or operating.
- 1.2 The Redfyre Traditional must be installed by a competent person in accordance with the requirements of the Gas Safety Regulations (Installation and Use) and this person must be Corgi registered.
- 1.3 The person(s) who installs this appliance, commissions, services and carries out remedial work (e.g. electrical fault finding), must have suitable engineering qualifications.
- 1.4 The Traditional is supplied in kit form to be assembled on site.
- 1.5 Engineers carrying out the assembly must be trained by Redfyre.
- 1.6 There is a Manual detailing how to assemble the cookers correctly which forms part of these Installation Instructions. This is only supplied to officially trained engineers. Please contact Redfyre for further details.

2. HEALTH & SAFETY

- 2.1 Redfyre takes every reasonable care to ensure products are designed and constructed to meet all general safety requirements when properly used and installed. This standard means products are comprehensively tested and examined before despatch.
- 2.2 Note the points and items listed under 2.3, 2.4 and 2.5. It is the Engineer's responsibility to ensure protective clothing or equipment is worn for personal health and safety when handling hazardous materials.
- 2.3 Glass rope, mineral wool, insulation pads, ceramic fibre, glass insulation, can be harmful if inhaled, irritating skin, eyes, nose or throat. On handling, avoid inhalation and contact with eyes by using disposable gloves, face masks and eye protection. When disposing, reduce dust with water spray and ensure parts are securely wrapped. Wash hands and other exposed parts after handling. When disposing, reduce dust with water spray and ensure parts are securely wrapped.
- 2.4 The glues, sealants and paints of this product present no known hazards if used in the manner anticipated.
- 2.5 This appliance is heavy and care must be taken when installing.

3. ELECTRICAL CONNECTIONS

ELECTRICAL WARNING

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

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

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

IMPORTANT

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

4. TWO & FOUR OVEN MODELS

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

Boost Element Only

- 4.1 The appliance is supplied for 230v – 50 Hz. Total power consumption is 1.25 kW. Fuse rating is 7A External.
- 4.2 The method of connection to the mains supply MUST facilitate complete electrical isolation of the appliance. This can be achieved by plugging into a socket that is not switched.
- 4.3 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

IMPORTANT

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

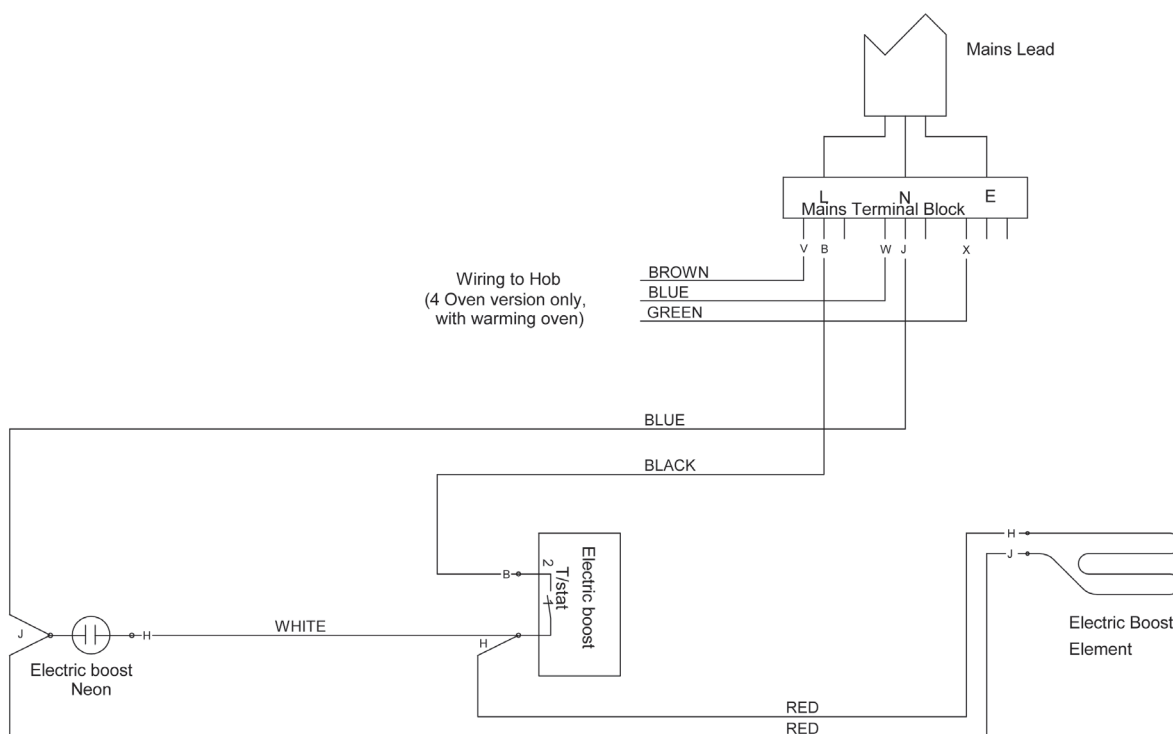
- | | |
|----------------|---------|
| - green/yellow | Earth |
| - blue | Neutral |
| - brown | Live |

INSTALLATION INSTRUCTIONS

INSTALLATION

- 4.4 Should the mains lead of the appliance ever require replacing, we recommend that the operation is carried out

6



WIRING DIAGRAM FOR TRADITIONAL 2 OVEN COOKER

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by a qualified electrician, who will replace it with a lead of the same size and temperature rating.

Four-oven model:

Boost Element and Electric Hob, or Boost Element and Electric Ovens

- 4.5 The appliance must be connected by a competent person using fixed wiring via a DOUBLE POLE SWITCHED 30 amp OUTLET with a minimum contact clearance of 3mm.

WARNING: THIS APPLIANCE MUST BE EARTHED

IMPORTANT

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

- green/yellow Earth
- blue Neutral
- brown Live

INSTALLATION INSTRUCTIONS

INSTALLATION

5. SETTING/ADJUSTING DOOR LATCH PINS

5.1 Set the door latches once the Traditional is assembled:

Setting:

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

Door Adjustment

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

INSTALLATION INSTRUCTIONS

COMMISSIONING

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

1. ELECTRICAL TESTS

Electrical warning

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

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

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

IMPORTANT

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

2. PRESSURE TEST

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

3. SPILLAGE CHECK

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

maximum in the room or adjacent rooms and keep interconnecting doors open.

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

4. GAS RATE

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

5. FUNCTIONAL CHECK

5.1 Check the general function of the cooker:

- Ignition
- Cross lighting
- Valve operation
- Thermostat operation
- Flame failure device

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

SERVICING INSTRUCTIONS

SERVICING/FAULT FINDING

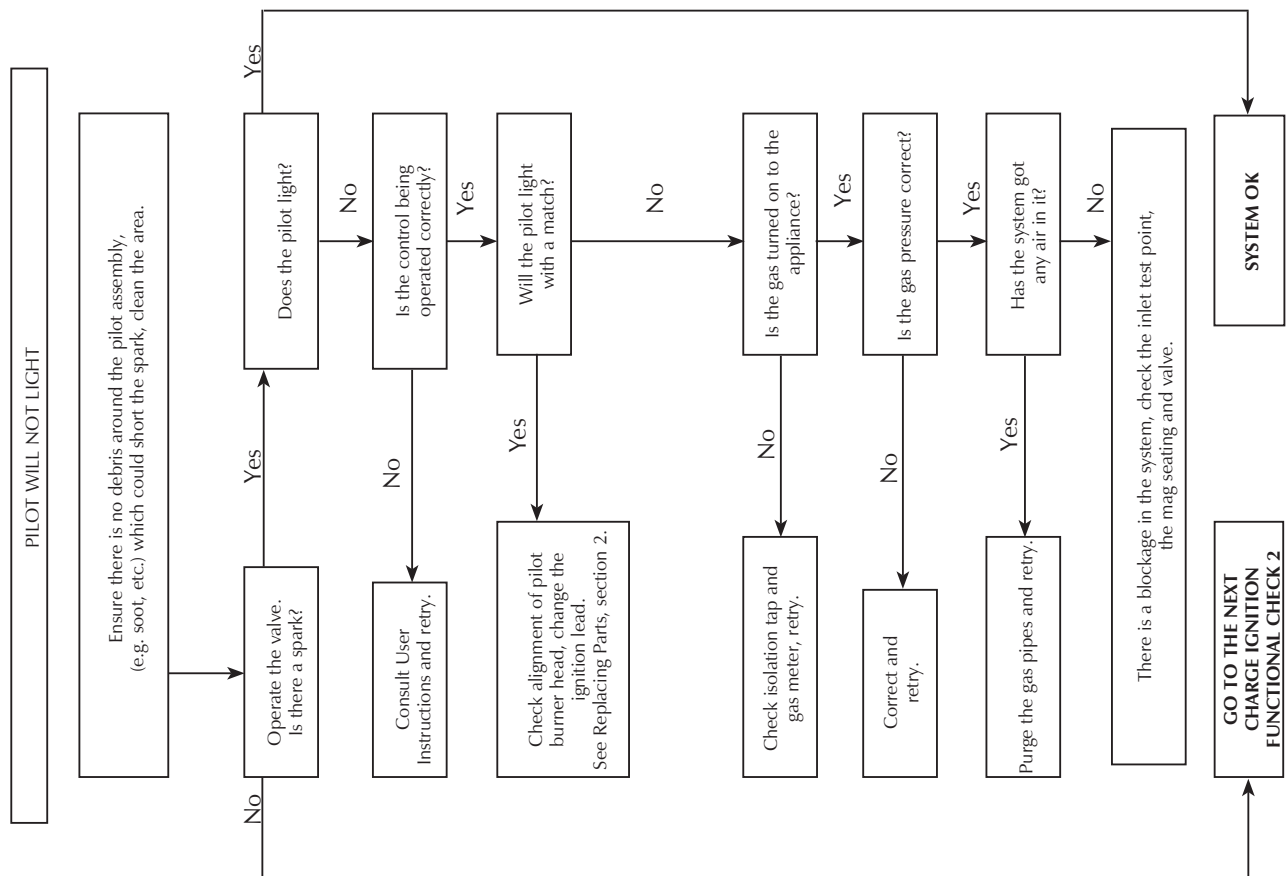
1. SERVICING REQUIREMENTS

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

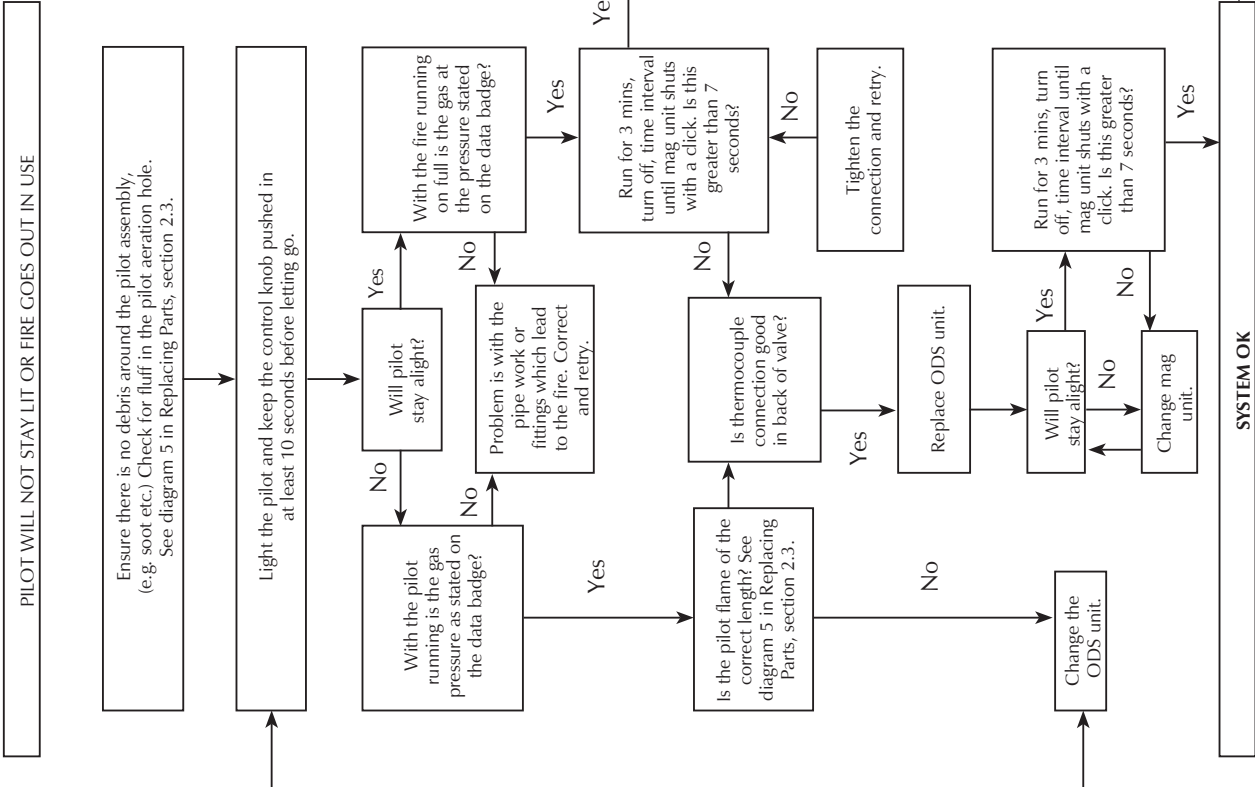
All tests must be serviced by best practice as described by current CORGI recommendations.

- 1.1 Before any tests are undertaken on the appliance, conduct a gas soundness test for the property to ensure that there are no gas leaks prior to starting work.
- 1.2 Before any tests are undertaken on the appliance it is also recommended to fully check the operation of the appliance.
- 1.3 **Special checks**
 - 1.3.1. Clean away any fluff or lint from under the burner
 - 1.3.2. Check that the spark gap on the pilot is correct
- 1.4 Correct any faults found during the initial tests and then recommission the appliance conducting the usual safety checks.
- 1.5 Advise the customer of any remedial action taken.

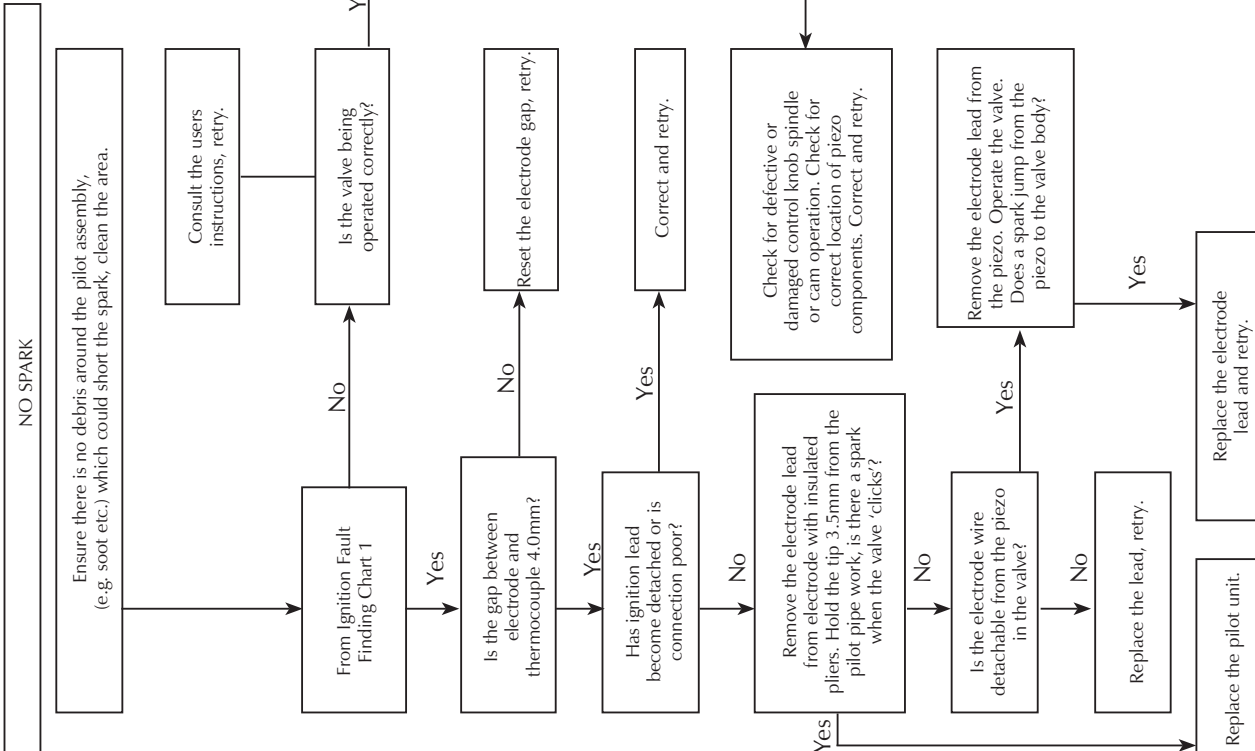
IGNITION FUNCTIONAL CHECK 1



FLAME FAILURE FUNCTIONAL CHECK 3



IGNITION FUNCTIONAL CHECK 2



SERVICING INSTRUCTIONS

REPLACING PARTS

IMPORTANT

It is essential that range cookers are serviced and flue ways inspected and cleaned at regular 12 month intervals.

The work must be carried out by trained service engineers.

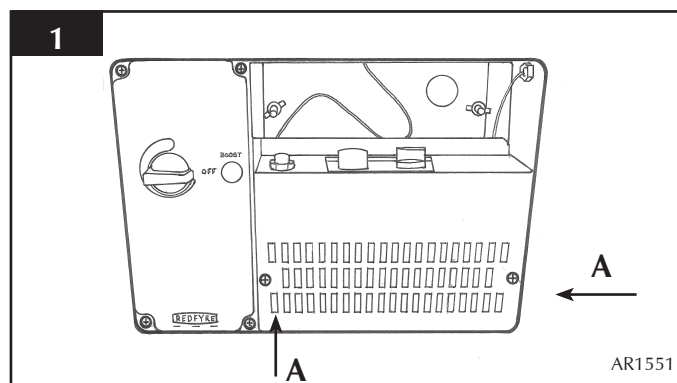
The appliance should be turned off at least 12 hours before the arrival of the engineer to allow it to cool.

1. GENERAL

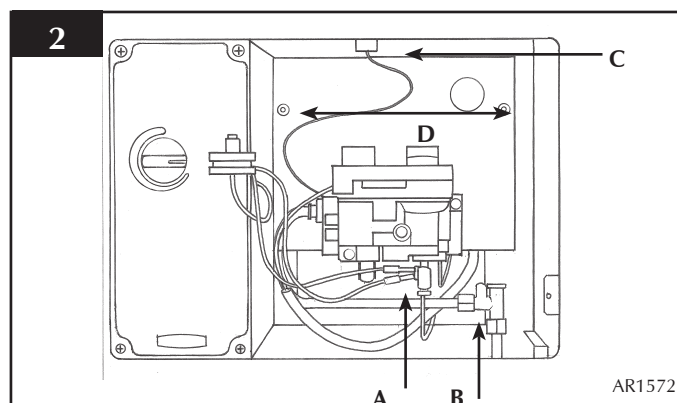
- 1.1 All major components can be replaced from the front of the cooker.
- 1.2 Make sure both main electrical and gas supplies are isolated before carrying out any servicing work.

2. BURNER REMOVAL

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



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

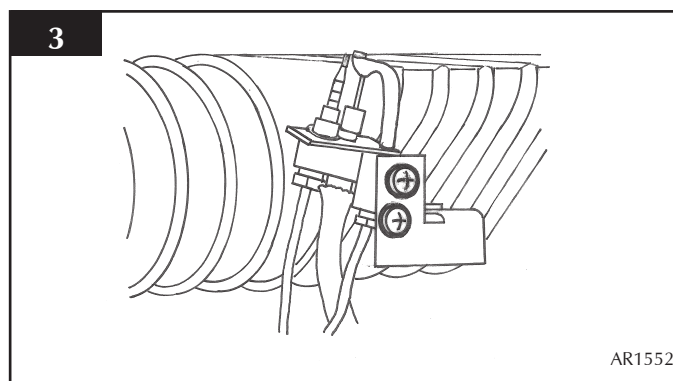


- 2.1 On the right-hand side of the gas control there is an isolation device.
 - Isolate the gas and disconnect the pipe leaving the isolating device on the main inlet pipe. See diagram 2, Arrow B.

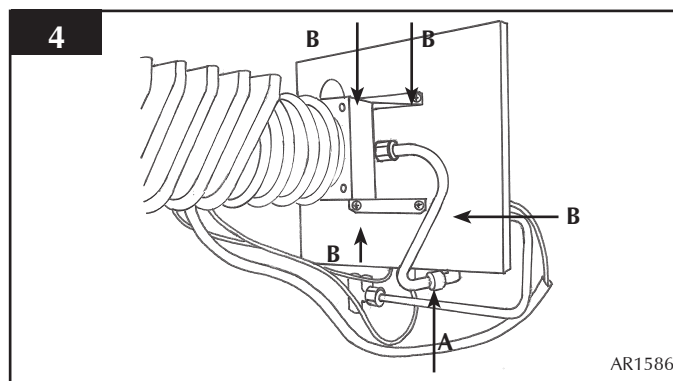
- Remove the thermostat phial from the top oven and from inside the control compartment
- Pull the phial through the access tube. See diagram 2, Arrow C.
- Remove the two nuts securing the burner to the combustion chamber and carefully withdraw the burner assembly. See diagram 2, Arrow D.
- Reverse the order of the above procedure to reassemble.
- Check for leaks.

3. MAIN BURNER/INJECTOR

- Remove the burner unit as described in Section 2 above.
- Remove the two screws securing the pilot unit to the burner. See diagram 3.



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

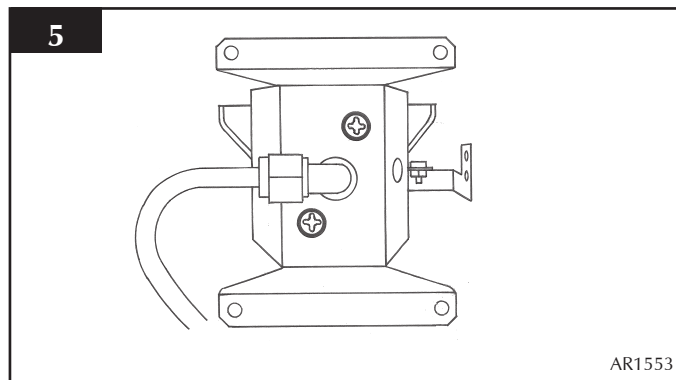


- Remove the four screws retaining the burner door to the aeration bracket. See diagram 4, Arrow B.

SERVICING INSTRUCTIONS

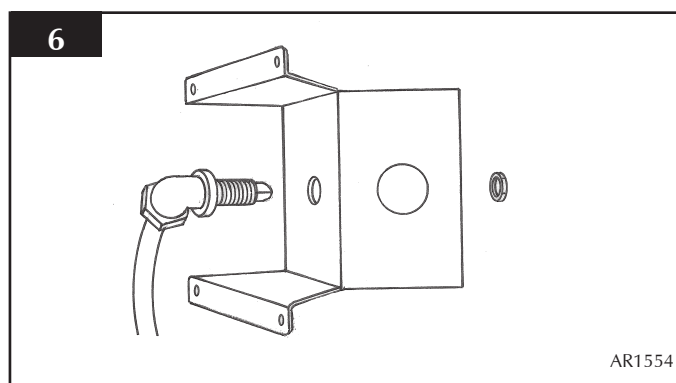
REPLACING PARTS

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



3.1 To remove the injector:

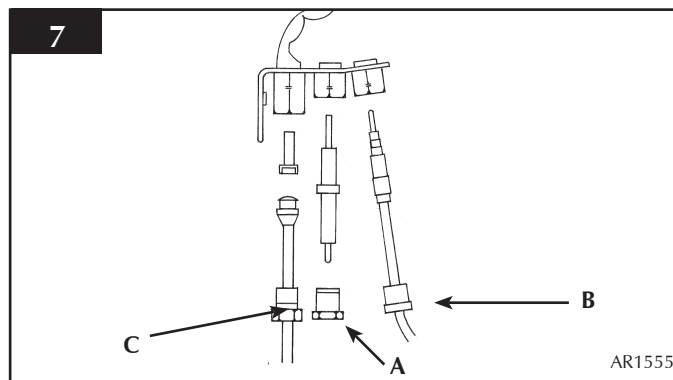
- Undo the locknut holding the aeration bracket to the injector. See diagram 6.



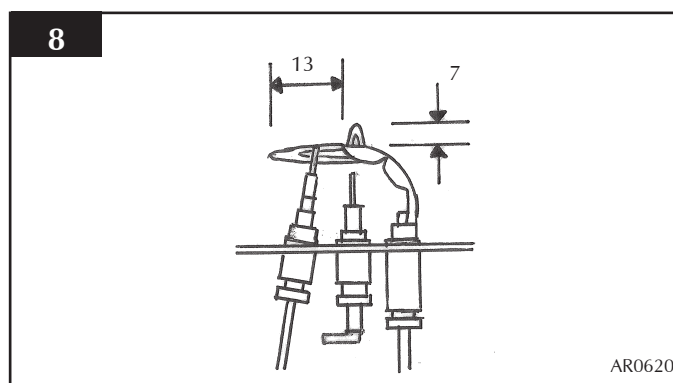
- Remove the injector from the feed pipe noting the orientation as this is important when reassembling.
- Reverse the order of the above procedure to reassemble.
- Check for leaks.

4. PILOT UNIT

- 4.1 The pilot unit consists of four components each of which can be replaced:
- Pilot burner bracket
 - Pilot injector
 - Electrode
 - Thermocouple
- Take out the burner unit as described in Section 2 above.
 - Pull the ignition lead off the rear of the electrode and remove the electrode from the pilot unit. This helps when removing the thermocouple and pilot injector. See diagram 7, Arrow A.
 - Undo the nut securing the thermocouple and remove from the pilot burner. See diagram 7, Arrow B.

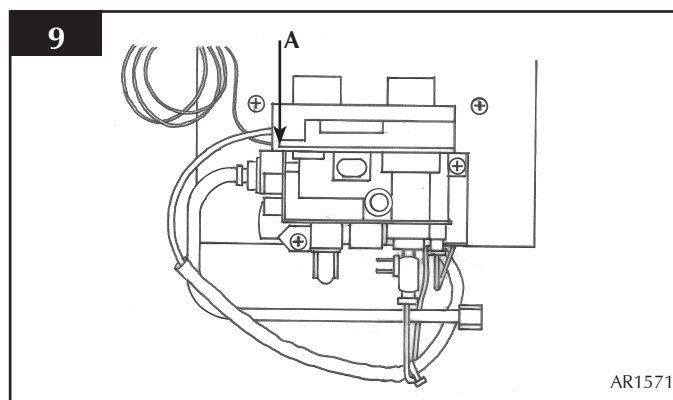


- Undo the nut securing the pilot pipe and withdraw the pipe complete with injector hooked onto the olive. See diagram 7, Arrow C.
- Reverse the order of the above procedure to reassemble. Check for leaks and flame length. See diagram 8.



5. IGNITION LEAD

- Remove the burner unit as described in Section 2 above.
- Note the route of the lead and disconnect the end from the piezo on the gas control. See diagram 9, Arrow A.



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

SERVICING INSTRUCTIONS

REPLACING PARTS

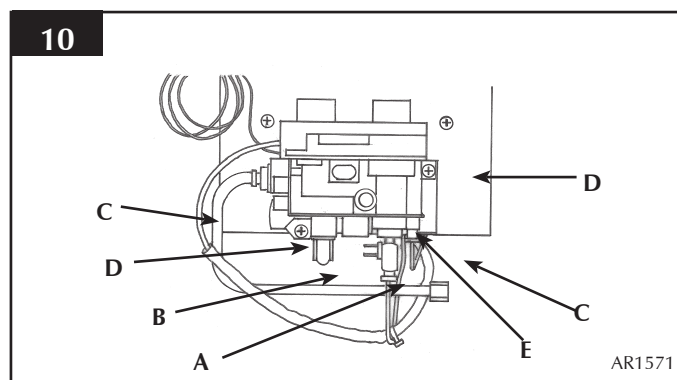
- Reverse the order of the above procedure to reassemble.
- Check for gas leaks and the operation of the ignition system.

6. PIEZO

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

7. GAS VALVE

- Remove the burner unit as described in Section 2.
- Disconnect the thermocouple and interrupter block complete with leads. See diagram 10, Arrow A.



- Disconnect the feed pipe to the injector and the brass elbow from the gas valve noting the orientation. See diagram 10, Arrow B.
- Disconnect the inlet pipe along with the pilot pipe. See diagram 10, Arrow C.

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

- Disconnect the ignition lead from the gas valve. See Section 5.
- Undo the two screws securing the gas valve to the control bracket and remove the valve. See diagram 10, Arrow D.
- Replace in reverse order. Check all joints for gas leaks and operation of ignition lead.

8. MAGNETIC SAFETY VALVE

- Remove the burner unit as described in Section 2.
- Remove the thermocouple along with the interrupter block and leads. See diagram 10, Arrow A.
- Undo the mag unit retaining nut. See diagram 10, Arrow E.

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

- Replace the mag unit retaining nut and tighten.

NOTE: This is a gas-tight seal

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

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

9. COMBUSTION PRODUCTS DISCHARGE SAFETY DEVICE

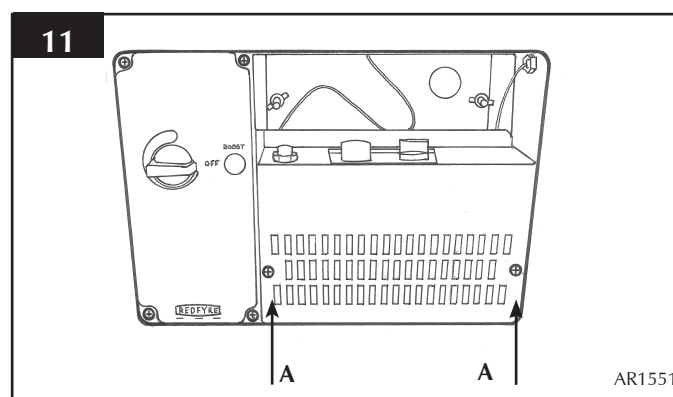
This sensor measures the temperature of the flue and is located in the diverter on the flue outlet. This important safety device prevents products of combustion entering a room and must operate at all times when the cooker is in use.

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

- 9.1 The Reset button is behind the control panel door:
- Press to reset.
- 9.2 After each shutdown by the flue sensor, an operation test of the cooker and flue must be carried out. (See Commissioning).

NOTE: BEFORE PROCEEDING, ISOLATE THE ELECTRIC SUPPLY

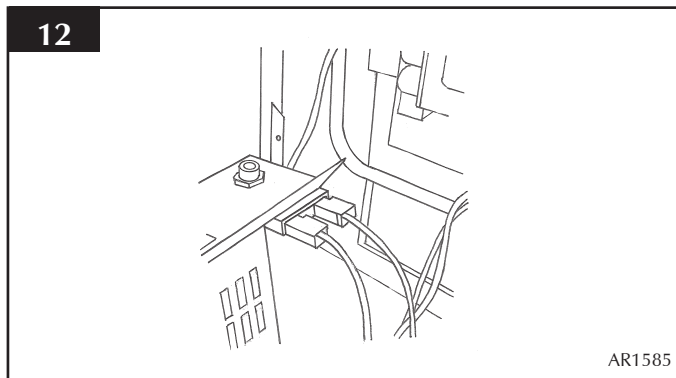
- 9.3 To replace the device:
- Open the control door and remove the two screws retaining the front panel. See diagram 11, Arrow A.



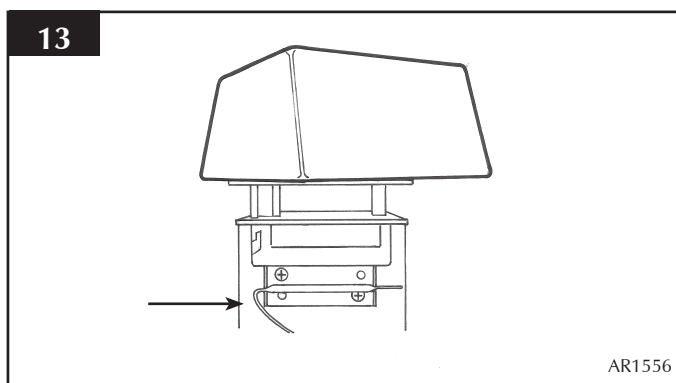
- Remove the two wires from the TTB body and undo the retaining nut. See diagram 12.

SERVICING INSTRUCTIONS

REPLACING PARTS

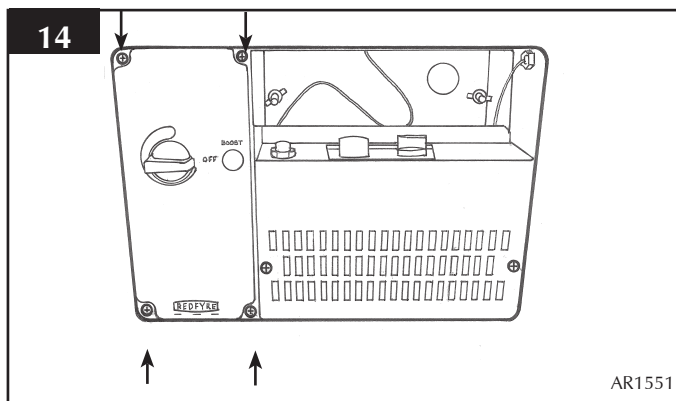


- Raise the draught diverter cover to expose the TTB phial situated on the left side of the flue and remove the trim. See diagram 13.
- Remove the phial from the bracket by sliding the capillary tube through the slot and releasing the end out of the hole. See diagram 13.

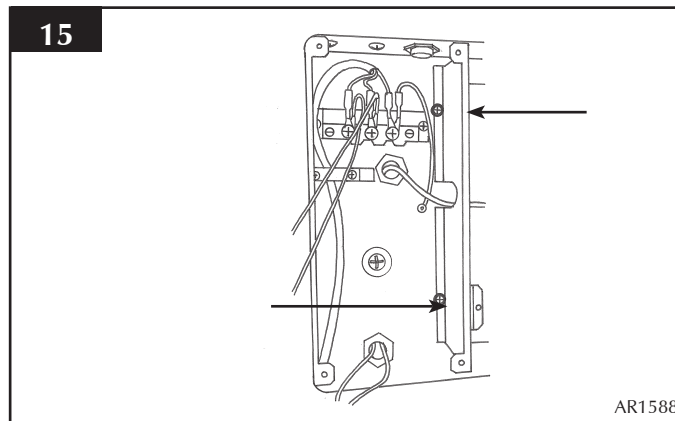


9.4 Working inside the controls compartment:

- Remove the four screws retaining the electric controls cover. See diagram 14.



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



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

9.5 To remove the TTB:

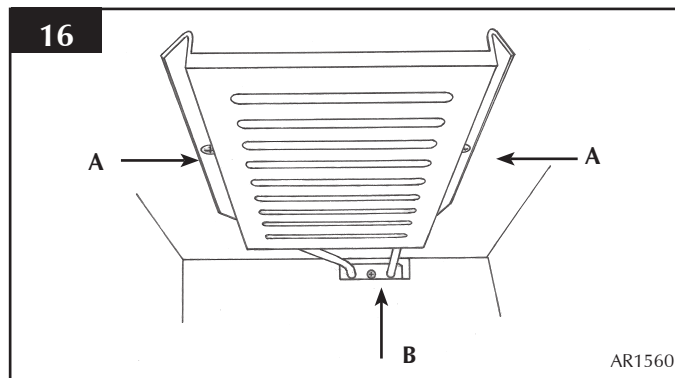
- Pull the component from inside the controls compartment taking care not to damage any electrical wires.
- Push the new TTB phial through the access tube and place the end first in the hole and then through the slot of the retaining bracket.
- Reassemble all other components in reverse order. Take care not to trap any wires or capillary tubes.

NOTE: ONLY ORIGINAL REDFYRE REPLACEMENT PARTS MAY BE USED.

10. BOOSTING ELEMENT

10.1 The boost oven element is situated in the lower right-hand oven. To remove the element:

- Undo the two screws holding the support bracket. See diagram 16, Arrow A.



- Remove the single fixing screw holding the element and carefully pull it forward. See diagram 24, Arrow B.
- Remove the two wires and replace the element. Reassemble in reverse order.

SERVICING INSTRUCTIONS

REPLACING PARTS

11. HOBS

11.1 WARMING PLATE:

- Remove the four fixing screws and lift the plate from its recess

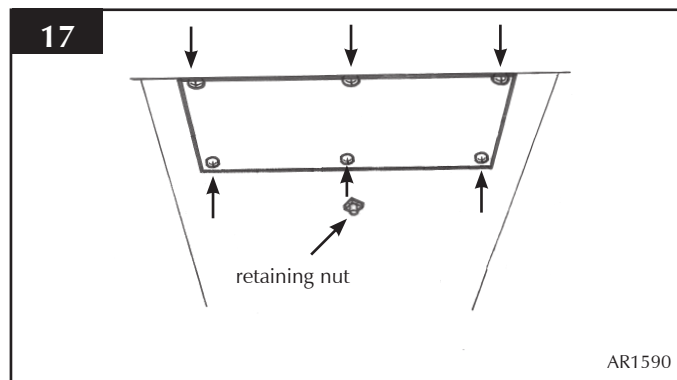
NOTE: WHEN REPLACING THE GAS AND ELECTRIC HOBS, CLEAN THE EDGES OF BOTH THE COOKER TOP AND THE HOBS PRIOR TO APPLYING THE SEALANT.1

11.2 GAS HOB:

- Isolate the gas supply to the hob

From inside the top-left oven:

- Remove the six screws securing the access plate, Diagram 17



- Undo the gas connection at the loose joint through the access panel in the top of the oven

In the top oven is a large retaining nut that secures the hob:

- Remove the nut and washer, Diagram 17

Using a sharp knife:

- Cut the seal around the edges of the hob
- Lift the front off the hob and draw it forward approximately 150mm to gain access to the rear of the ovens

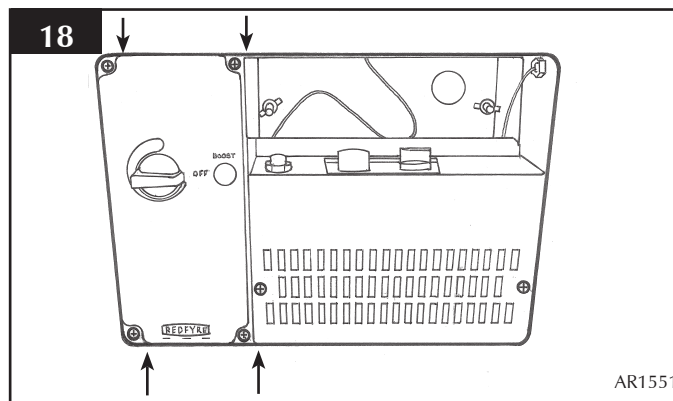
11.3 ELECTRIC HOB:

To remove the electric hob, using a sharp knife:

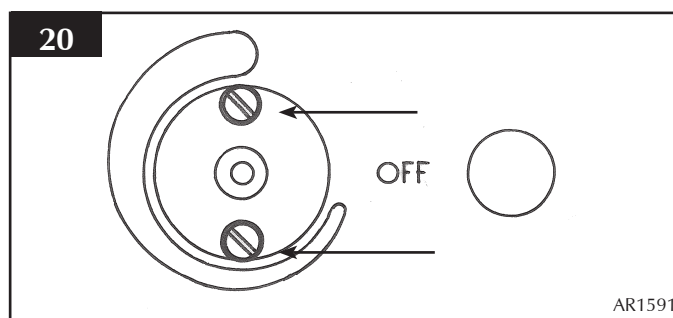
- Cut the seal around the edges of the hob
- Lift the front off the hob and draw it forward approximately 150mm to gain access to the rear of the ovens

12. BOOST ELEMENT THERMOSTAT

- Pull the control knob off the spindle. Remove the four screws retaining the front panel. See diagram 18, Arrow B.

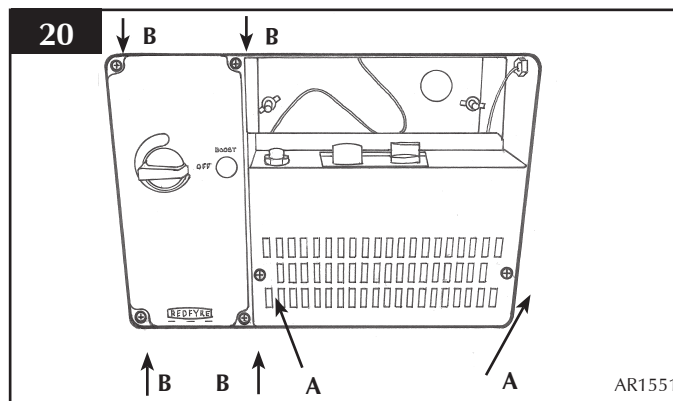


- Remove the two screws securing the control to the panel. See diagram 19



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

- Remove the two screws holding the gas valve cover. See diagram 20, Arrow A.



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

SERVICING INSTRUCTIONS

REPLACING PARTS

- Reverse the order of the above procedure to reassemble.

13. CHANGING BETWEEN GAS TYPES

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

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

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

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

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

SERVICING INSTRUCTIONS

REPLACING PARTS

22. SPARE PARTS

COMPONENT	PART NUMBER
BURNER UNIT	GC0118
GAS VALVE	GC100
PILOT BURNER SIT 140 B1 A2 0140020	602384
PILOT INJECTOR NG - SIT HOOK 27 LPG - SIT hook 23 LPG	602383 601815
THERMOCOUPLE TNAL 400 M9	602386
ELECTRODE SIT 0007226	602387
MAG UNIT	GC0092
INTERRUPTER SIT 0.974.402	601813
INTERRUPTER LEAD	601211
MAIN BURNER INJECTOR NG LPG	IN0032 IN0040
IGNITE LEAD	GC00990
FLUE SENSOR (TTB)	601857
BOOST OVEN ELEMENT	600822
BOOST ELEMENT THERMOSTAT FOUR OVEN VERSION	EL0310
BOOST ELEMENT THERMOSTAT TWO OVEN VERSION	EL0307
OPTIONAL EXTRAS:	
PLINTH (TWO OVEN)	C6005
PLINTH (FOUR OVEN)	C6006

** Note: Gas valve is preset for the correct gas type

SERVICE RECORDS

1ST SERVICE

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

3RD SERVICE

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

5TH SERVICE

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

7TH SERVICE

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

9TH SERVICE

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

2ND SERVICE

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

4TH SERVICE

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

6TH SERVICE

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

8TH SERVICE

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

10TH SERVICE

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

For further advice or information please contact
your local AGA Specialist

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



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