



Traditional Range Cooker

Oil 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.

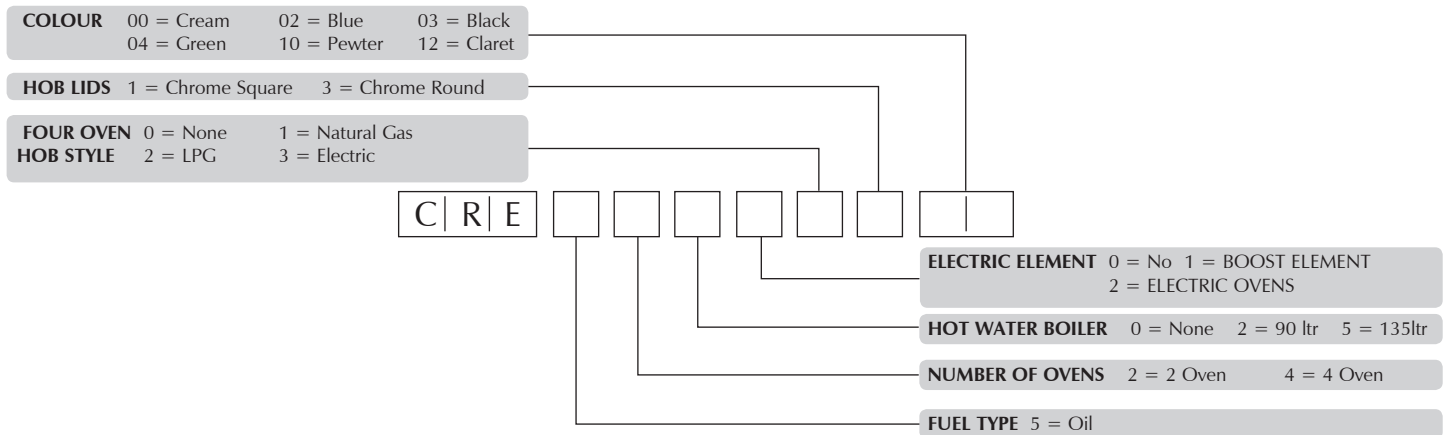
IMPORTANT

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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COVERING THE FOLLOWING MODELS



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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		
4. Chimney flue draught reading	MM	WG
OIL CHECK		
1. Are all joints and connections airtight		
2. Oil depth in the burner base		MM
3. Check KBB operation		
4. CD10 AND CD 11 completed and returned		
ELECTRICAL CHECK		
1. Earth bond continuity		
2. Insulation resistance check		
3. Electrical insulation flash test		

DEALER AND INSTALLER INFORMATION

Dealer

Installation Company

.....

.....

.....

Engineer

Contact No.

Contact No.

Date of Purchase

OFTEC Reg No.

Model No.

Date of Installation

Serial No.

Fuel 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 Oftec 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 oil. The heat from this burner is built up and stored in the massive cast iron components of the cooker interior. This stored heat is transferred to each of the four ovens and the two hot plates to provide the unique cooking qualities of a range cooker. The heat-store cooking process is ideal for winter warmth and conventional cooking practices..
- 1.2 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.
- 1.3 The Traditional requires an efficient chimney.
- 1.4 The Two-Oven model can also include a small boiler for domestic hot water (DHW).
- 1.5 Both models are controlled heat storage cookers; the main burner adjusts heat according to demand.

2. GENERAL

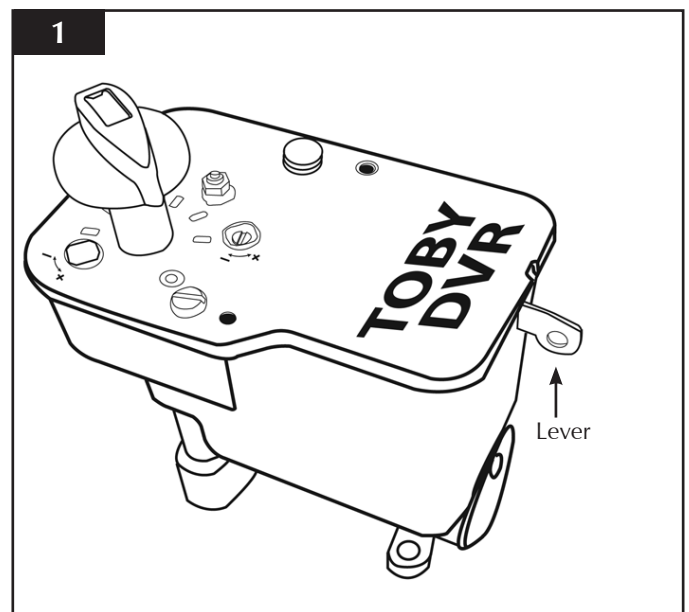
- 2.1 As manufactures and suppliers of cookers and heating products we take care to ensure these products meet all safety requirements when properly used and installed. To this end, our products are thoroughly examined and tested before delivery.
- 2.2 This appliance must be installed in accordance with the rules in force and only used in a sufficiently ventilated space.
- 2.3 A qualified installer must install and service this appliance. In the UK this person must be OFTEC 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 BURNER

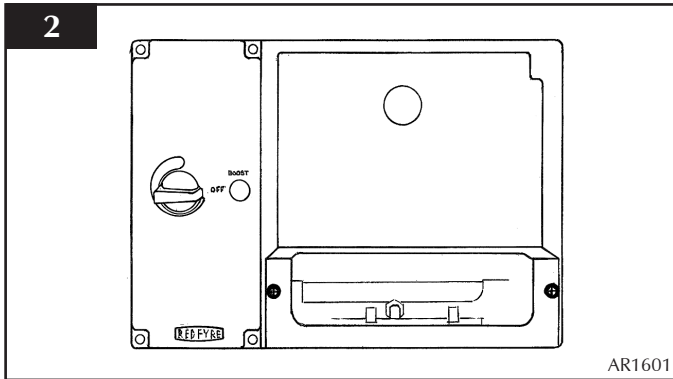
UNDER NO CIRCUMSTANCES ATTEMPT TO LIGHT A HOT BURNER

- 3.1 The controls can be found at the left-hand side of the cooker on the oil control valve. This may have been mounted within a cupboard. See diagram 1.
 - Turn ON the oil supply at the Isolation Valve
 - Lift the control knob slightly and turn to maximum setting, 6.
 - Allow 15 minutes for oil to enter and stabilise in the burner base, Diagram 1

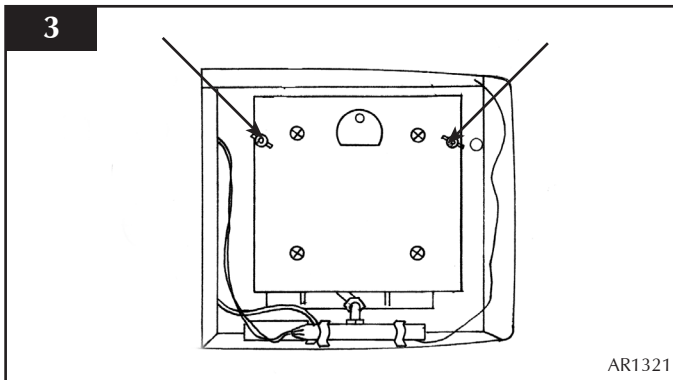


USER INSTRUCTIONS

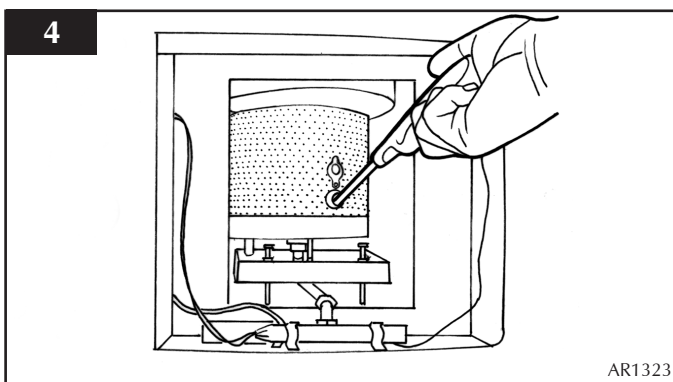
- Remove the two screws retaining the front cover, Diagram 2



- Open control door and remove the two wing nuts of the burner access door, Diagram 3



- Open the lighting port cover located at the front of the burner shell, Diagram 4



- Insert a suitable taper or lighter through the lighting port to light the wick, taking care not to disturb the shells, Diagram 4

IT IS THEN IMPORTANT TO CLOSE THE LIGHTING PORT COVER and replace the burner access door, ensuring it is correctly located and sealed.

- 3.2 Immediately after lighting, turn the oil control valve knob to setting 1, see Diagram 1.
- 3.3 After about 30 minutes, increase the oil flow rate by turning the oil control knob to setting 4. To reduce heat-up time, turn to setting 6 for approximately 3 hours and then turn down to the recommended setting.
- 3.4 After 1 hour, check that the burner is glowing red showing it is running correctly. If there are yellow/orange flames present, then turn the cooker off and call an approved engineer.

4. COOKER TEMPERATURE CONTROL

- 4.1 The temperature control knob is found on the top of the oil control valve. Turning the control knob anti clockwise will increase the cooker temperature, Diagram 1.
- 4.2 Heat to the cooker can be reduced by turning the control knob down or increased by turning up from the recommended setting. The recommended setting is 3 for a Two-Oven and 4 for a Four-Oven model. However, if adjusted it will take 3 to 4 hours to stabilise temperature due to the thermal mass of the cooker.
- 4.3 The temperature indicator is located above the top oven door and has three sections: black, silver and red.
- 4.4 After approximately 8 hours the cooker should have reached it's optimum operating temperature. The column of mercury should be approximately mid way between the red and black areas on the temperature gauge. This will indicate that the cooker has been saturated with heat. To achieve an accurate temperature value, this can be accomplished by employing an oven thermometer and recording the reading as a datum in relation to the position of the column of mercury.

5. TURNING THE BURNER OFF

- Turn the control knob clockwise to the OFF position, Diagram 1
- Turn the oil supply OFF at the Isolation Valve

Frost Protection (DHW version only):

- 5.1 If the DHW boiler is to be out of use for a long period of time during severe weather conditions, it is recommended that the whole system be drained down to avoid the risk of freezing. Frequent draining, especially in hard water areas, should be avoided as this may lead to scale build up inside the boiler.
- 5.2 For short periods of absence, leave the cooker operating at a low thermostat setting.

USER INSTRUCTIONS

6. 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 6.3.

- 6.1 Use hot soapy water and a cloth to clean the front and finish with a soft dry cloth to avoid streaking.
- 6.2 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 9 suggests cleaning methods.

7. VITREOUS ENAMEL FINISH

- 7.1 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.**
- 7.2 The side panels of Redfyre cookers are finished in stove enamel.
- Clean with a damp cloth only

8. 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
- 8.1 The inside of each hotplate lid can be cleaned using wire wool and soapy water while following the grain of the stainless steel.

9. CLEANING THE OVENS

- 9.1 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
- 9.2 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

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

Redfyre parts appropriate cleaning methods		Hot water & soap	Wire Brush	Cream cleaner	Nylon Brush	V.E.D.C. cleaners
Top Plate	Vitreous Enamel	✓			✓	✓
	Surround	✓			✓	✓
	Hot Plates	✓	✓	✓	✓	
Oven	Internal	✓			✓	✓
	Shelves	✓		✓	✓	
Oven Door	Internal	✓			✓	✓
	Seal	✓		✓		
Coloured Parts	Front	✓				
	Sides	✓				
	Doors	✓				
	Chrome Handles	✓				
	Towel Rail	✓				
	Top Plate	✓			✓	✓
	Hotplate Lids	✓				

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 6 months by a qualified OFTEC registered 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.

USER INSTRUCTIONS

12. VENTILATION

- 12.1 Heat and moisture are produced by oil 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.

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.

16. 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

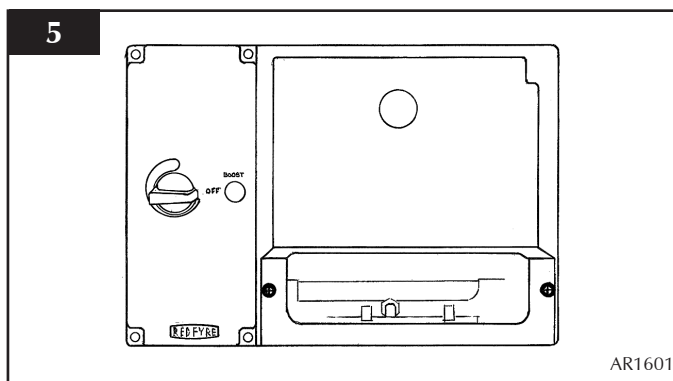
1.2 For recipes which require a hot oven, use the top part of the oven. For a moderate oven heat, use the lower part with the heat shield over the top. When the shield is not being used, it is best stored outside the cooker.

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.

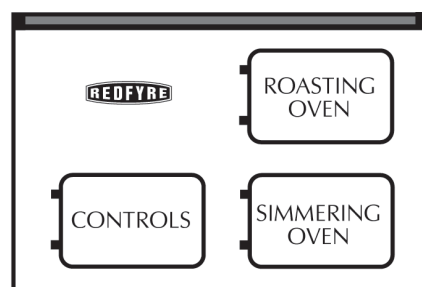
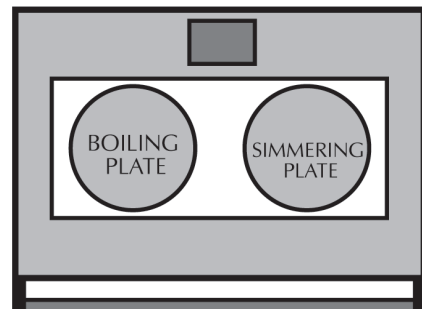
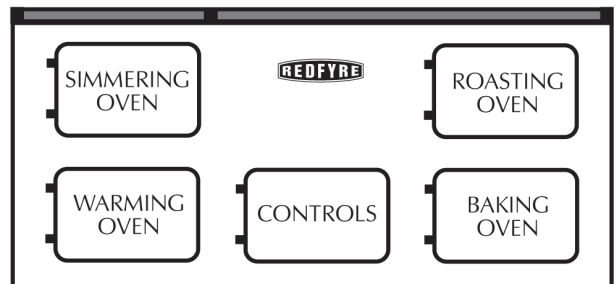
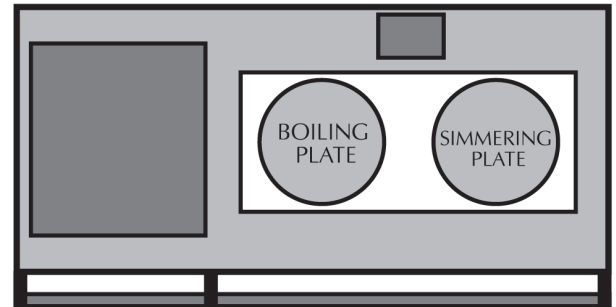


The booster produces radiant heat, so if cooking over long periods, cover your dish to protect it from this heat.

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 varies 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 stainless steel 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.

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 minutes 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 slow, long 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 here.
- 4.4 A Boost Element converts the bottom right to a second Baking/Roasting oven.

USER INSTRUCTIONS

COOKING GUIDE

5. HOTPLATES

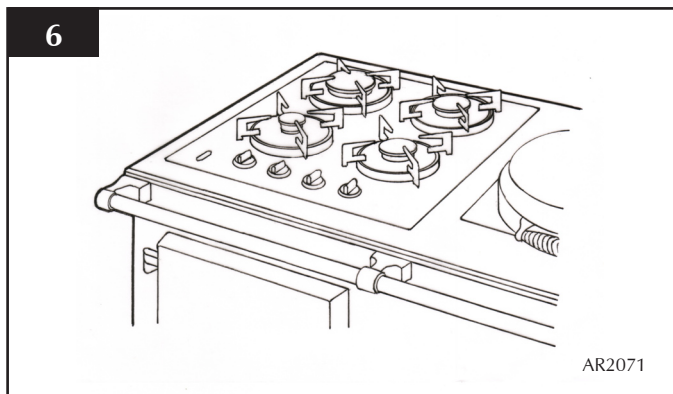
LEFT-HAND BOILING PLATE

- 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.

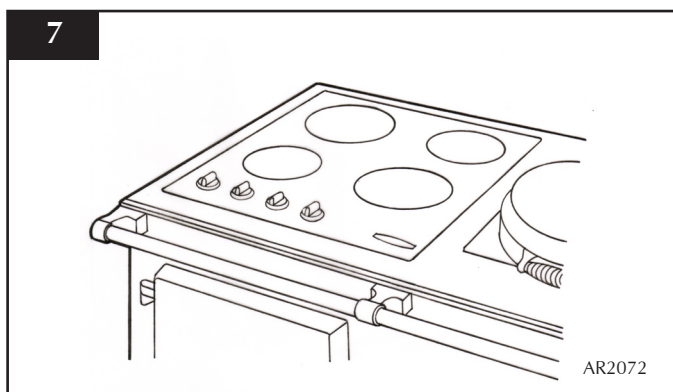
6. GAS HOB



The Gas has four burners:

- 1 x 3,00kW Rapid burner
- 2 x 1.75kW Semi-rapid burners
- 1 x 1.00kW Auxiliary burner
- Front controls
- Under knob auto-ignition

7. ELECTRIC HOB



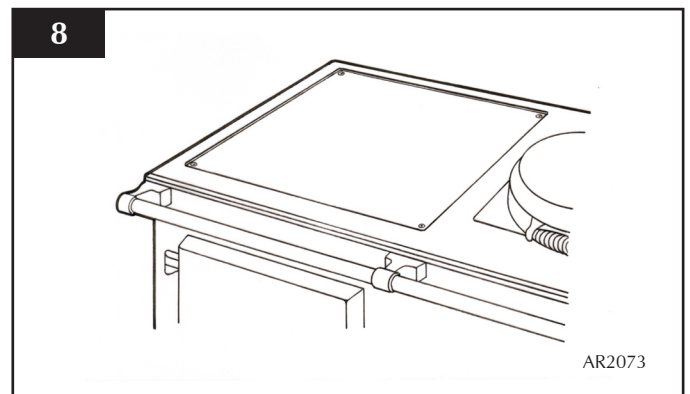
This Hob has four radiant electric hobs with the following power ratings:

- 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



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

INSTALLATION INSTRUCTIONS

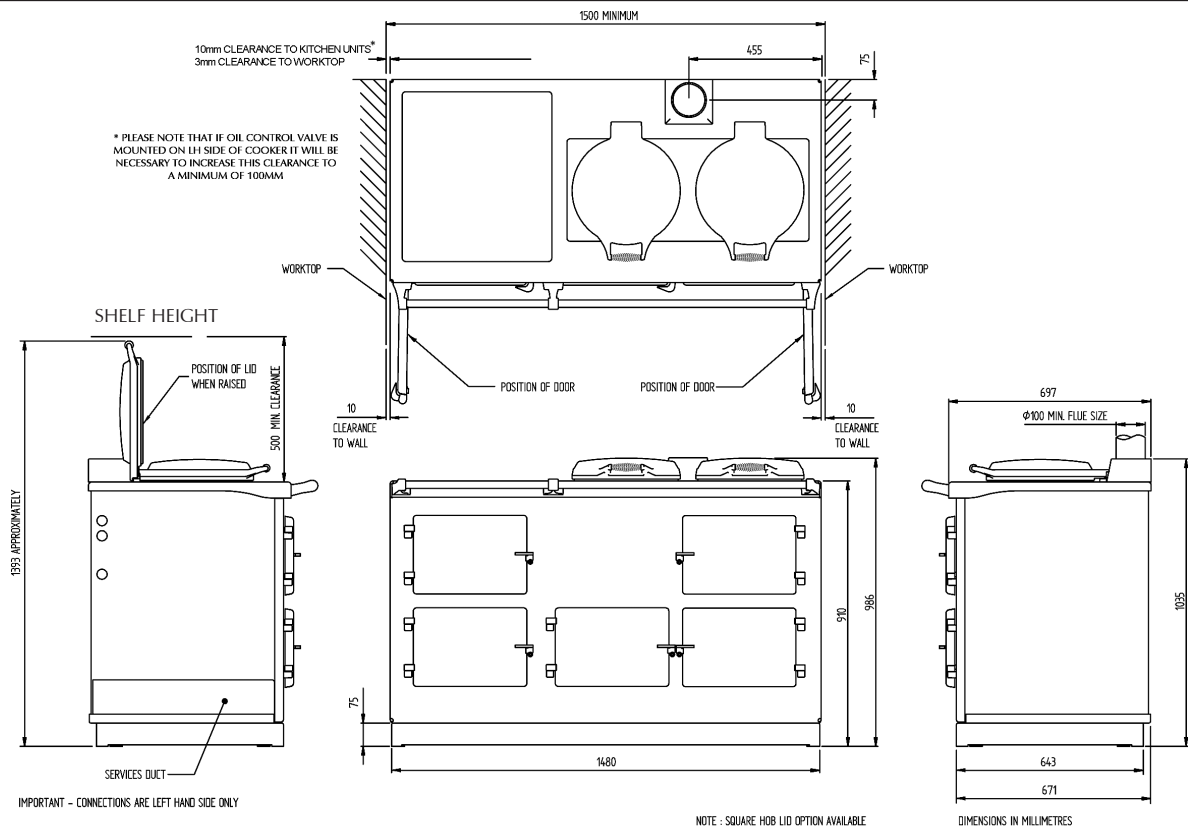
TECHNICAL SPECIFICATION

BURNER SPECIFICATION	6" DON, NATURAL DRAUGHT VAPORIZING TYPE
APPLIANCE TYPE/FUEL	OIL FIRED: KEROSENE TO BS2869 CLASS C2 (28 SECOND)
COUNTRY OF ORIGIN	UNITED KINGDOM
OIL FLOW RATES	MIN = 4 cc/MINUTE
	MAX = 8cc/MINUTE
OIL CONTROL VALVE	TOBY DVR5
FLUE DRAUGHT	MIN 0.02"WG – 0.50 mm WG
	MAX 0.04" WG – 1.00 mm WG
HEAT INPUT	5 kW MAXIMUM
HEAT OUTPUT	90 BOILER = 1.2 kW
TO WATER	135 BOILER = 1.6 kW
(DHW MODELS ONLY)	
BOILER CONNECTIONS	28 mmØ COMPRESSION
OIL CONNECTIONS	10 mmØ COMPRESSION
FLUE OUTLET	102 mmØ
WEIGHT	2 OVEN = 410kg max
	4 OVEN = 585 kg max
ELECTRICAL SUPPLY 230V 50 HZ	
BOOST ELEMENT	1.25 Kw 7a
BOOST ELEMENT + ELECTRIC HOB	7.05 kW30A

INSTALLATION INSTRUCTIONS

TECHNICAL SPECIFICATION

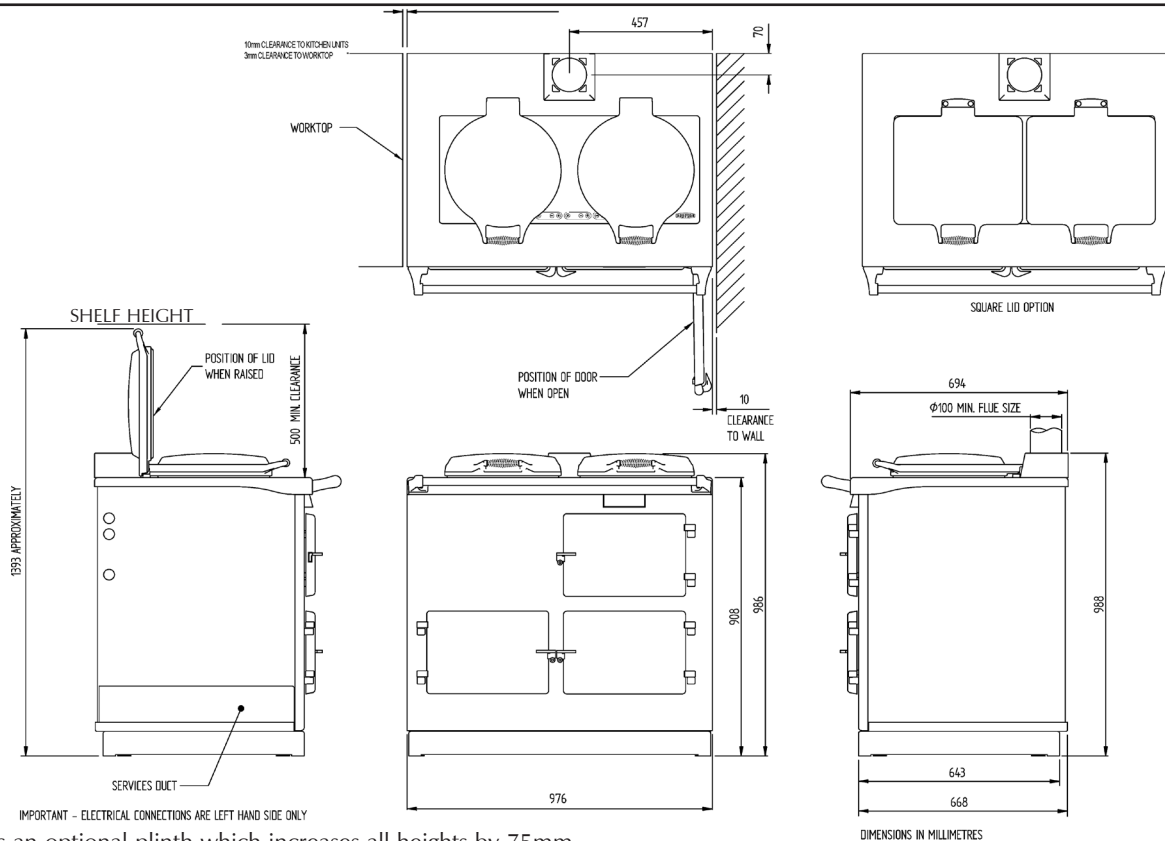
1



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

AR1562

2



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

AR2008

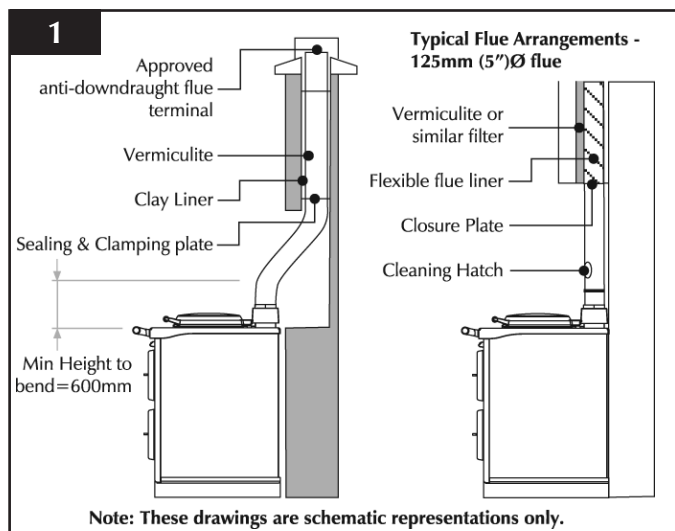
INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

1. GENERAL

- 1.1 These instructions relate to all oil fired Two and Four Oven Traditional cookers with a conventional flue. These include models with and without a hot water boiler.
- 1.2 The Two and Four Oven Traditional are normally delivered in kit form for assembly on site by an engineer trained by Redfyre Cookers. Please refer to the Build Instructions which are supplied separately.
- 1.3 **One very important point to note with the oil fired models is that the oil control valve is fitted on the left-hand side of the cooker. When fitting the cooker, extra clearance is required for the control valve. (See dimensions diagrams for all clearances).**

2. FLUE SYSTEMS



NOTE: The first section of flue from the draught divert to the sealing plate must be 102mm $\varnothing$ (4"),

- 2.1 This appliance is designed to operate with a Class 2 flue, nominally 125mm (5") in diameter. To ensure correct performance, both flue and termination should conform to the relevant British Standards.

NOTE: COMBUSTION TESTING, FLUE GAS ANALYSIS AND DRAUGHT MEASUREMENT MUST BE CARRIED OUT ON SITE BY THE APPROVED COMMISSIONING ENGINEER.

- 2.2 The quality of the flue is vital for satisfactory operation. A thorough pre-installation check by a flue specialist is advisable. If an existing flue is to be used, the specialist will advise on re-lining and the correct choice of cowl or terminal for site wind conditions etc.
- 2.3 Before installing the appliance into an existing flue, check that:
 - The flue is clear of obstructions. Repair any structural damage.

- The flue is continuous. Any breaks in seals, flue liners etc. must be rectified. A flexible steel liner (oil grade), BS4543 Parts 1 & 3 is highly recommended.
 - The flue diameter is uniform over its entire length.
 - The flue is not serving another appliance. Never connect to a shared flue.
 - The flue is not constructed wholly of a single-skin pipe. This must not be used under any circumstances. It has minimal heat retention properties, and will lead to an overall loss of efficiency, as well as condensation in the flue and ovens.
 - Vermiculite backfill, or the equivalent, is used whenever a flexible liner is installed. It must be sealed top and bottom.
- Salt-glazed clay or precast liners are acceptable.

3. FLUE HEIGHT

- 3.1 A minimum of 3 metres (10 feet) is required between the cowl and the top of the cooker. This ensures that the flue gases are vented into relatively still air, and is less affected by nearby buildings or trees in certain circumstances, trees or other obstructions may need to be removed.
- 3.2 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.
- 3.3 The cowl must be at least 1 metre above any obstruction within 600mm, and the siting of the flue should comply with OFTEC regulations.

4. HORIZONTAL RUNS

- 4.1 Horizontal runs of greater than 450mm (18") should be avoided. If the flue has to be offset, the recommended angle is 60°. and the legal minimum 45°. Never use a bend of 90°.
- 4.2 If the installation is using an existing flue, horizontal runs should be avoided. A vertical rise of 600mm (24") is the mandatory minimum before turning into the flue. If it is necessary to exhaust into an extended flue after the mandatory 600mm rise, the horizontal run must not exceed 450mm.

NOTE: ALL FLUE CONNECTIONS MUST BE FULLY SEALED AND INSPECTED BY THE INSTALLER ON COMPLETION.

5. FLUE CLEANING

- 5.1 Annual inspection and cleaning of the flue is recommended. Therefore a cleaning door, or some other means of access, should be incorporated into the system.

INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

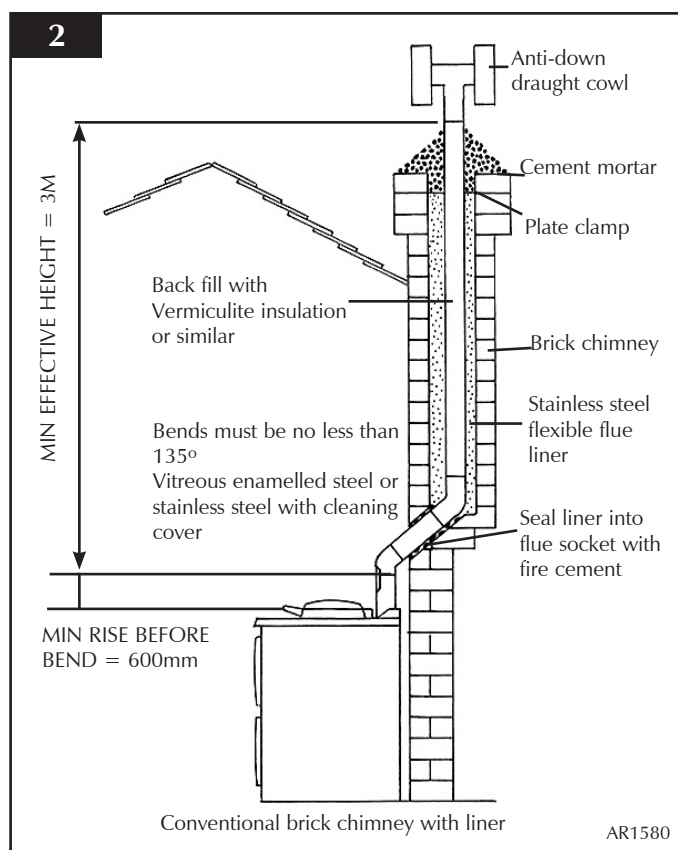
6. WIND PRESSURE ON BUILDINGS

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

7. TERMINATIONS

- 7.1 The most appropriate cowl depends entirely on conditions at the site. Several may have to be tried before one is found that gives good all-year performance. In some circumstances it may not be possible to entirely exclude down draughts caused by surrounding buildings or trees, so fit an anti-down draught cowl, preferably of the OH type. A 'Chinaman's Hat' is not sufficient and a GC 1 type cowl must not be fitted.

OH Ltd. Telephone Number 01223 291222

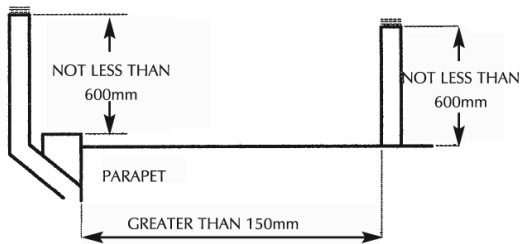


INSTALLATION INSTRUCTIONS

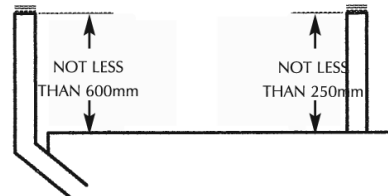
SITE REQUIREMENTS

3

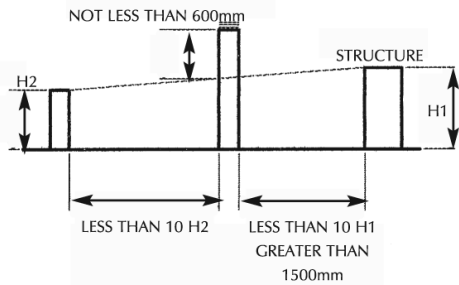
RECOMMENDED FLUE POSITIONS FOR SOME ROOF CONDITIONS



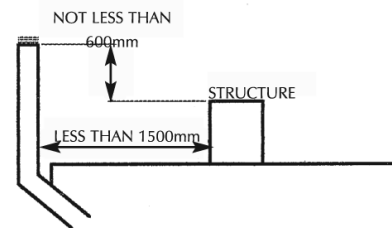
FLAT ROOF WITH PARAPET



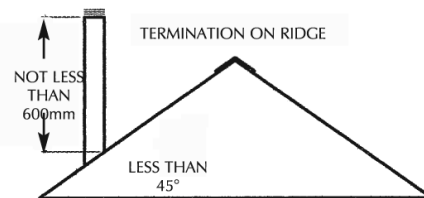
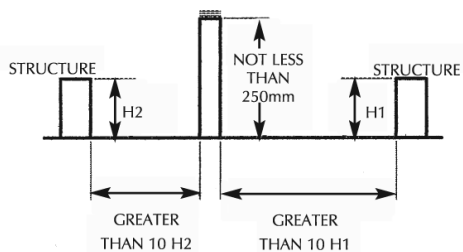
FLAT ROOF WITH NO PARAPET



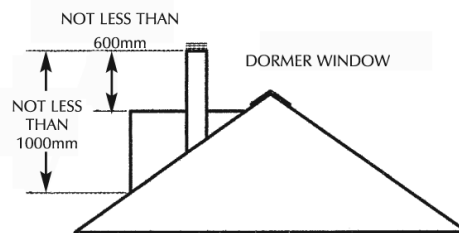
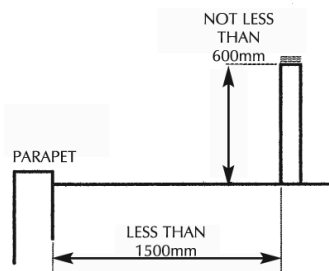
FLAT ROOF, ENVELOPE TYPE



FLAT ROOF WITH STRUCTURE
CLOSE TO FLUE OUTLET



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



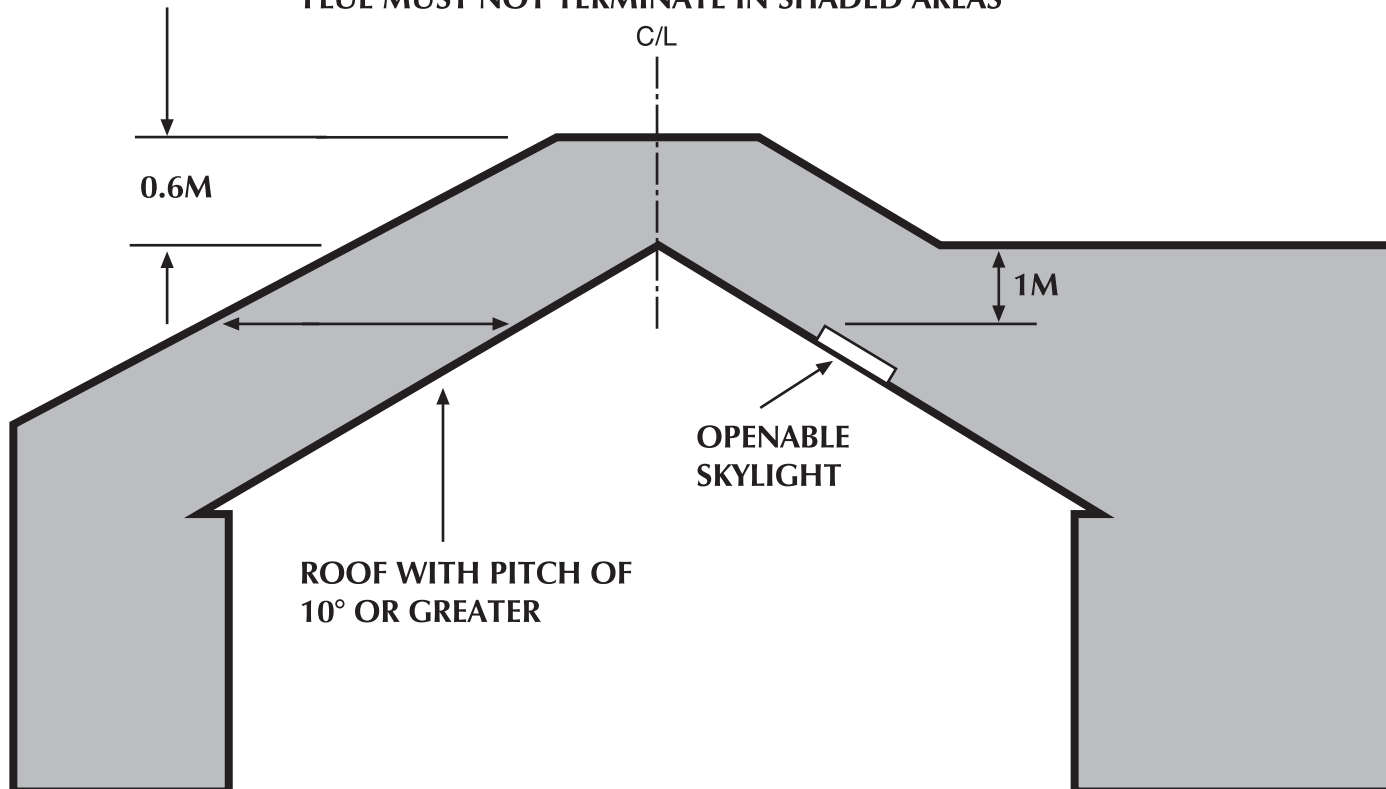
PITCH ROOF, CHIMNEY WITHIN 1.5M FROM
DORMER WINDOW MEASURED HORIZONTALLY.

INSTALLATION INSTRUCTIONS

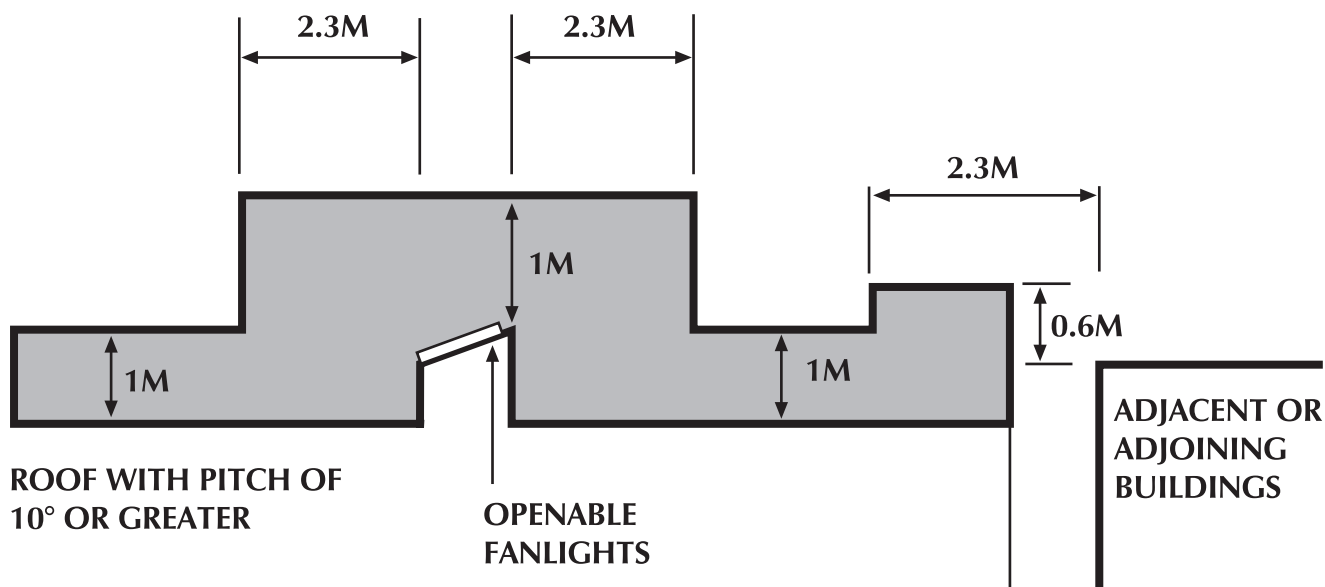
SITE REQUIREMENTS

4

OIL FIRED TERMINAL POSITIONS
FLUE MUST NOT TERMINATE IN SHADED AREAS



THIS IS A GUIDE TAKEN FROM THE BUILDING REGULATIONS 1990 EDITION. HOWEVER, AN ANTI-DOWN DRAUGHT DEVICE MAY STILL BE NEEDED IN CERTAIN CONDITIONS.



INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

8. OIL SUPPLY

OIL

- 8.1 The oil burner is factory set to burn CLASS C2 kerosene to BS2869.

OIL STORAGE TANKS

- 8.2 Size and Location of Tank in accordance with OFTEC regulations.

The tank should be large enough to allow for economic deliveries and be located in the most unobtrusive position, having regard to the need for safety, filling, maintenance (if steel tank) and head of oil required.

- 8.3 Whilst it is highly unlikely that a fire could start from an oil tank, it does need to be protected from a fire that may originate in a nearby building. For this reason, the tank should not be located nearer than 1.8 metres from a building, nor closer than 760mm from a site boundary. Where a tank has to be less than 1.8 metres, the building wall must not have any openings other than small ventilation openings. The wall shall have a 30 minute resistance to an internal fire and extend 1.8 metres from any part of the tank.

- 8.4 Alternatively, a non-combustible radiation barrier must be provided which meets the requirements of BS5410. This standard applies to tanks up to a capacity of 3,400 litres.

FIRE PROTECTION – PART J

- 8.5 Where a storage tank is close to a dwelling, fire cladding must be provided to the eaves if less than 1.8m from the top of the tank

- 8.6 The cladding must extend 300mm beyond the tank

- 8.7 The tank must be sited on a non-combustible base.

J6 – PROTECTION AGAINST POLLUTION

A tank must be banded if:-

- Less than 10 metres from “controlled water” such as a stream, ditch, river, lake, pond, canal or coastal water.
- Less than 50 metres from a well, spring or drinking water.
- The tank cannot be viewed from the delivery point.
- There is a risk of oil reaching a manhole cover or drain.
- If the capacity exceeds 2500 litres.
- Sited over hard ground or hard surfaced ground that could allow spilled oil to enter “controlled water”.

STEEL TANKS

- 8.8 Steel tanks should comply with the requirements of BS799, Pt 5, 1987 and mounted on brick or block piers with a waterproof membrane between the piers and tank.

- 8.9 The tank should be fitted with fill and vent connections (weather protected), a drain-off cock, shut-off valve and an oil level indicator.

PLASTIC TANKS

- 8.10 Polythene tanks are now widely used because of their advantages over traditional steel tanks:

- They do not need pier supports and can be mounted directly on any flat surface giving uniform support for the tank base.
- They do not corrode and therefore never need painting.
- They are easier to handle because of their lower weight.
- They have a 10 year manufacturer’s guarantee.

Plastic tanks should be fitted with similar components to those used with steel tanks.

OIL SUPPLY LINE (see diagram 5)

- 8.11 A maximum head of 3.2 metres should be exceeded – 35kpa pressure. The oil shut-off valve should be fitted as close to the burner as practical to enable the burner to be disconnected without undue loss of oil. A 5-10 micron oil filter must be fitted (preferably close to the tank in an accessible position). The filter must be connected in the oil supply pipe and positioned externally.
- 8.12 All oil line joints must be completely sealed and the total pipe run thoroughly flushed out before connecting to the burner. No soldered joints are permitted in the oil line.

FIRE VALVE

- 8.13 A remote acting 60°C fire valve must be fitted in the oil line outside the building with its sensing phial positioned adjacent to the oil control valve.
- 8.14 An additional 90°C fire valve must be fitted near to the cooker on the incoming oil line with its sensing phial positioned within the cooker. Clips are provided for retaining the phial.

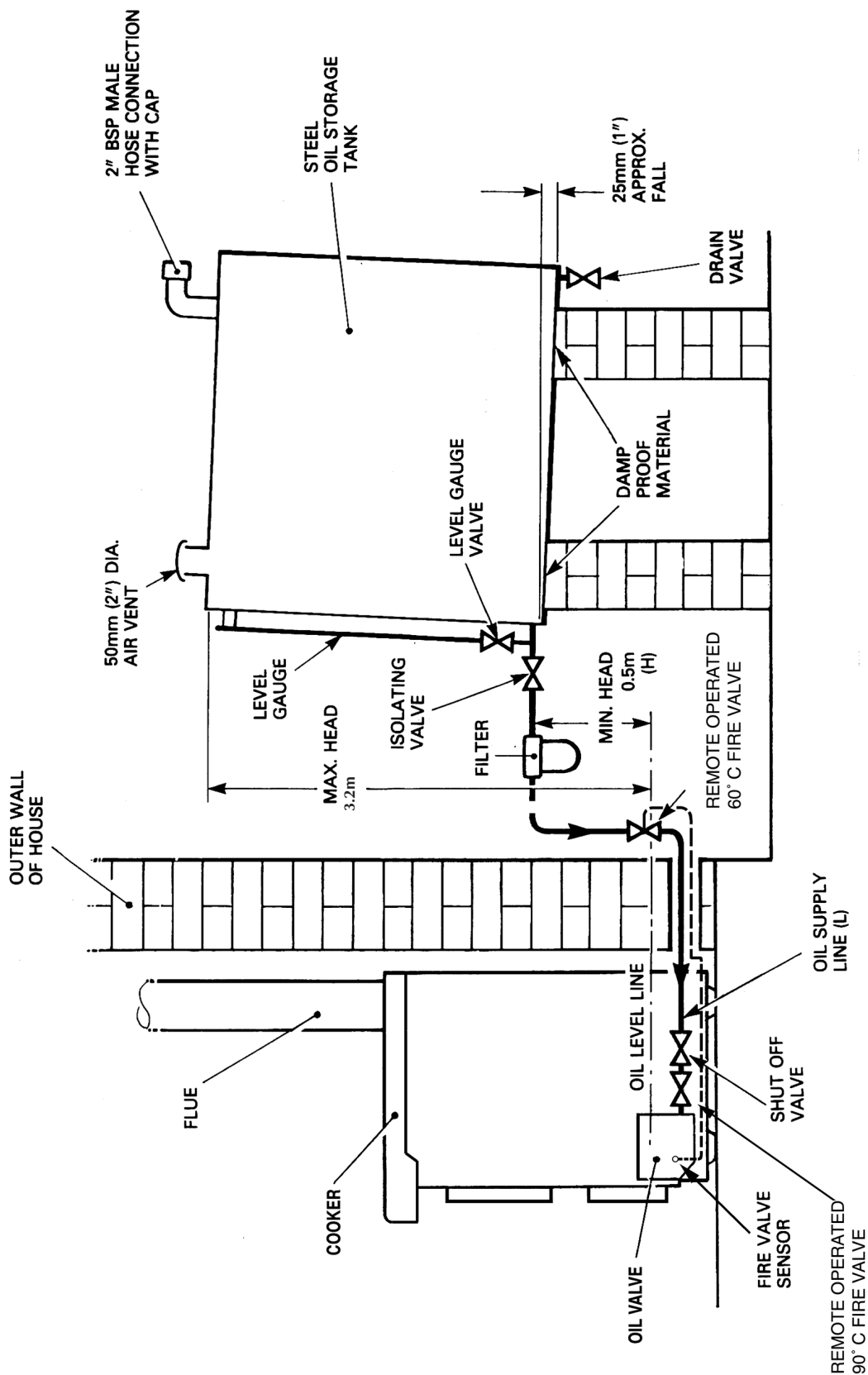
INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

5

MAXIMUM OIL SUPPLY LINE LENGTH 'L'

H METRES	0.5	1.0	1.5	2.0
PIPE 10mmOD	10	20	40	60
PIPE 12mmOD	20	40	80	100



INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

9. BOILER CONNECTIONS - 2-OVEN MODEL

- 9.1 (Domestic hot water models). The flow and return pipes from the cooker are 28mm and an INDIRECT water cylinder should be located not more than 5.5 metres from the cooker. No radiators should be fitted unless exceptional circumstances when the cylinder is very close to the cooker. In such cases, it may be advisable to run a heat leak radiator or a heated towel rail. The entire system is to be operated by an open vented gravity circulation only.
- 9.2 Pipe work should be in accordance with the relevant recommendations given in BS6700.
- 9.3 It is recommended on the Two Oven 90 model that an indirect 190 litre (40 gallon) hot water storage cylinder of the double feed complying with BS1566 Pt 1:DF Type 10 be fitted. This should be lagged and fixed vertically as near as possible to the cooker.
- 9.4 For a Two Oven 135 model an indirect 280 litre (60 gallon) hot water storage cylinder of double feed type complying with BS 1566 Pt 1:DF Type 12 should be fitted. This should be lagged and fixed vertically as near as possible to the cooker.
- 9.5 A drain tap(s) must be located in accessible positions which permit the draining of the appliances and hot water storage vessel. Drain at the lowest point(s). Taps should be at least 1/2" BSP to BS 2879.

10. VENTILATION

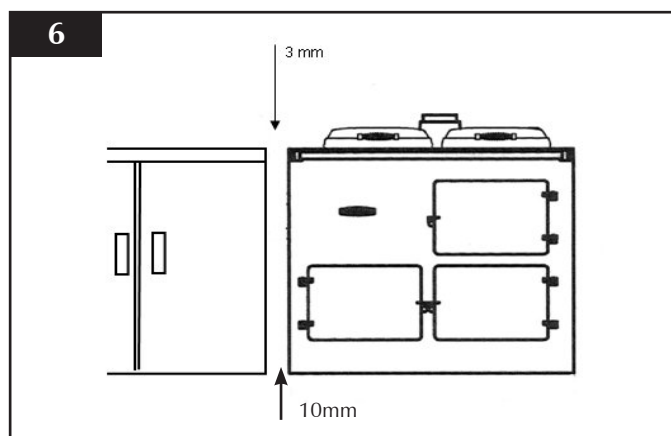
- 10.1 Combustion appliances shall be so installed that there is an adequate supply of air to them for combustion and for the efficient working of any flue pipe or chimney. See detailed recommendations in Building Regulation J.
- 10.2 The required minimum effective area of a permanent air vent in the outside wall in the room in which the cooker is installed is 550mm² for all models with or without DHW options.

This size may need to be increased depending on conditions, for example, if an extractor fan exists.

11. APPLIANCE LOCATION

- 11.1 It is important that the cooker is situated on a flat surface of non-combustible material and must be capable of supporting the total weight of the cooker. If a plinth is required, the recommended size to correspond to standard work top is 650mm x 950mm for the Two Oven models and 650mm x 1450mm for the Four Oven models. The height may be varied depending upon the height of the user or work top. A purpose made adjustable plinth is available as an optional extra.

- 11.2 Kitchen units can be fitted, allowing 10mm clearance either side of the cooker and taking into account access to the oil 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.
- 11.3 You need to allow at least a 3mm gap between the kitchen surfaces, cupboards or walls for expansion and services.



NOTE: If the Oil Control Valve is mounted on the Left Hand side of the cooker it will be necessary to increase this clearance to a minimum of 10mm.

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 person(s) who installs this appliance, commissions, services and carries out remedial work (e.g. electrical fault finding), must have suitable engineering qualifications.
- 1.3 The Redfyre Traditional must be installed by a competent person and this person must be an OFTEC trained and registered engineer.
- 1.4 The Traditional is supplied in kit form to be assembled on site.
- 1.5 There is a Manual detailing how to assemble the cookers correctly which forms part of these Installation Instructions. Engineers carrying out the assembly must be trained by Redfyre Cookers. This is only supplied to officially trained engineers. Please contact Redfyre Cookers for further details.

2. HEALTH AND 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.

KEROSENE & GAS OIL FUELS (MINERAL OILS)

- 2.6 The effect of mineral oils on the skin vary according to the duration of exposure. The lighter fractions also remove the protective grease normally present on the surface of the skin rendering the skin dry, liable to cracking and more prone to damage caused by cuts and abrasions.
- 2.7 Skin rashes (oil acne). Seek immediate medical attention for any rash, wart or sore developing on any part of the body.

- 2.8 Avoid, as far as possible, any skin contact with mineral oil or with clothing contaminated with mineral oil.
- 2.9 Never breath any mineral oil vapours. Do not fire the Burner in the open i.e. outside of the Cooker as a misfire will cause neat oil vapours.
- 2.10 Barrier cream containing lanolin is highly recommended together with a strict routine of personal cleaning.
- 2.11 Under no circumstances should mineral oils be taken internally.

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 5A 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 without switch.
- 4.3 Should the plug on the flexible cord not be the type for your socket outlets, do not use any adapter, but remove the plug from the cord and discard. Carefully prepare the end of the supply cord and fit a suitable plug.

INSTALLATION INSTRUCTIONS

INSTALLATION

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

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

9. SETTING/ADJUSTING DOOR LATCH PINS

Door latches on the Traditional require setting when the cooker is assembled.

Setting:

1. Loosen locking flange nut and remove door latch pin, nut and black washer.
2. Apply 'Loctite' to door pin and re-assemble door latch pin, washer and flange nut, but do not tighten flange nut.
3. Fit door.
4. 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 the open position. Close the door to check the seal.
5. Tighten the flange nut to ensure that the door latch pin is locked in position.

Door Adjustment

1. Open door.
2. Loosen locking flange nut.

3. 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 the open position. Close the door to check the seal.
4. Tighten the flange nut to ensure that the door latch pin is locked in position.

NOTE: NOW COMPLETE THE COMMISSIONING CHECKLIST AS DESCRIBED BELOW - AND MAKE SURE THE USER IS FAMILIAR WITH BOTH THE OPERATION OF THE APPLIANCE, AND THE SAFETY MEASURES.

It is a requirement under OFTEC regulations that the commissioning is recorded on a CD11 form, available from Oftec. Once completed, a copy is to be given to the end user and one copy sent to Redfyre. Failure to do so may invalidate the guarantee.

CD10 FORM

It is a requirement under OFTEC regulations that the installation is recorded on a CD10 form (a copy is attached at the end of this manual). Once completed, a copy is to be given to the end user and one copy sent to Redfyre. Failure to do so may invalidate the guarantee.

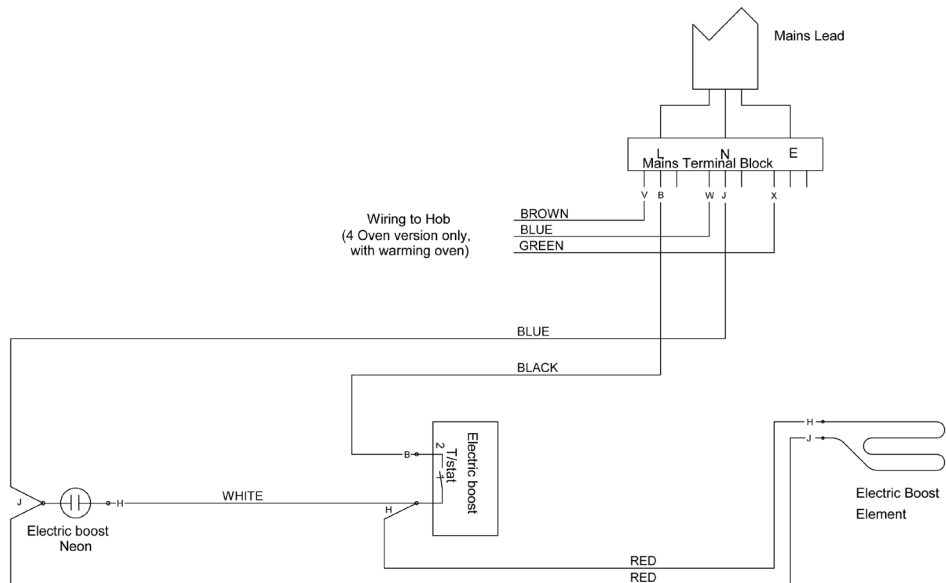
COMPLETE THIS FORM NOW.

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 OFTEC.

INSTALLATION INSTRUCTIONS

INSTALLATION

1



WIRING DIAGRAM FOR TRADITIONAL 2 & 4-OVEN COOKER

AR1563

INSTALLATION INSTRUCTIONS

COMMISSIONING

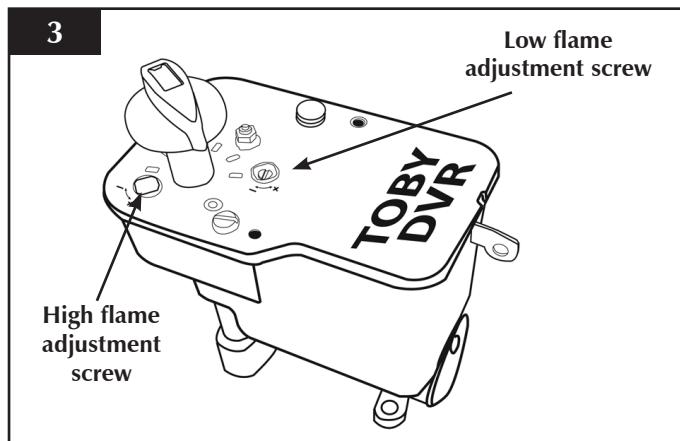
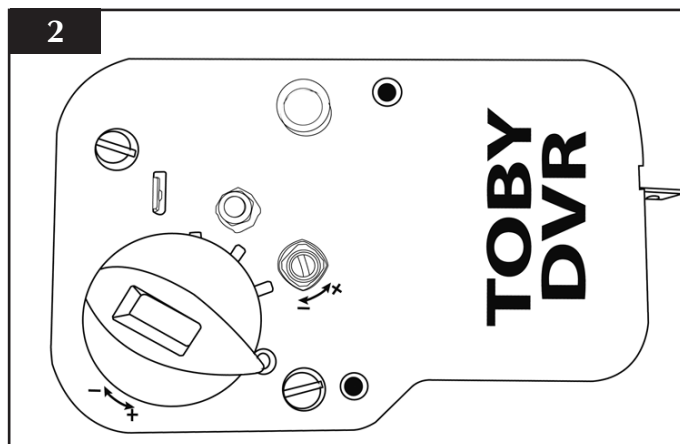
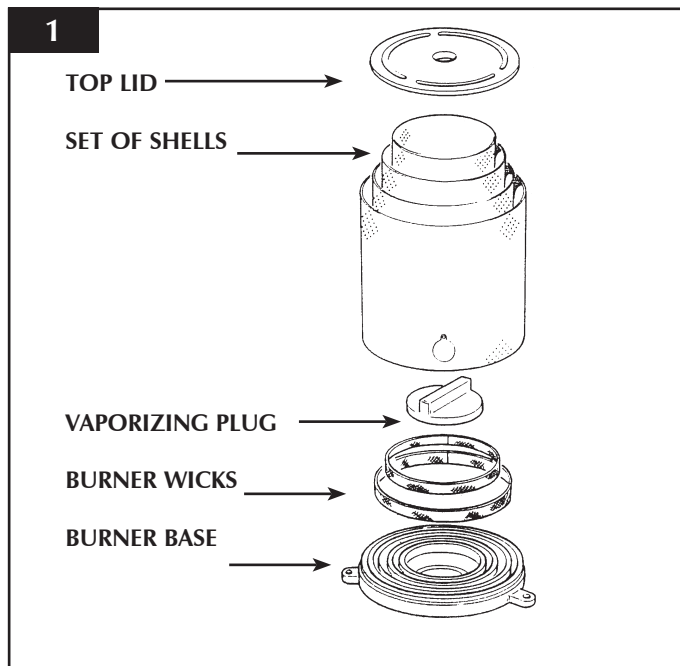
1. THE SLEEVE BURNER

- Ensure the oil level control bracket is level in all directions
- Adjust the oil level line on the body of the oil control valve to approximately 225mm (8 7/8") from the base of the cooker
- Open the control door and remove inner burner door held in position by two wing nuts
- Disconnect the compression elbow and withdraw the oil burner base assembly and place on a flat surface
- Disassemble the burner and fit the oil burner base assembly into the cooker and reconnect the oil feed pipe.
- Adjust the front support levelling screws of the burner base so that the **BURNER IS LEVEL IN ALL DIRECTIONS. SEE SECTION 4.**

2. CHECKING THE BURNER OIL LEVEL

- 2.1 If the oil level is too shallow raise the oil to compensate. After adjustment allow 15-20 minutes for the oil to settle to it's new depth. Then measure the depth and wait a further 10 minutes to ensure it has stabilised and measure again.
- Turn on the oil supply, it may be necessary to purge the oil line of air, remove the burner shells and wicks
 - Lift the control knob slightly and turn to the maximum setting, 6
 - Allow 10-15 minutes for oil to enter the burner base
 - Check that the oil depth in the burner base is 5mm.
- 2.2 To adjust to the correct depth:
- Adjust the oil control valve height via the three levelling screws and the mounting bracket
 - Refit the burner wicks, vaporising lid, burner shells and top lid.

IMPORTANT: ENSURE THE SHELLS ARE SEATED WITH AN AIRTIGHT SEAL AGAINST THE BURNER BASE AND THE CUT-OUTS IN THE BURNER WICKS LINE UP WITH THE OIL CHANNELS IN THE BURNER BASE.



INSTALLATION INSTRUCTIONS

COMMISSIONING

3. CHECKING OIL FLOW RATES

NOTE: THE OIL CONTROL VALVE IS FACTORY SET. THIS ONLY NEEDS TO BE CHECKED OR ADJUSTED IF IT IS SUSPECTED THAT THE BURNER IS USING TOO MUCH OIL

- Turn the Oil Control Valve OFF by turning the Control Knob fully clockwise
- Disconnect the oil feed pipe after the oil control valve at the compression elbow and place a suitable calibrated measuring vessel under the outlet port of the oil control valve
- Lift the oil control knob slightly and turn to the maximum setting 6 for approximately two minutes to establish oil flow
- Turn the oil control knob to the setting 1 to check the LOW FIRE SETTING, this should be 4.0cc/min.

ALLOW AT LEAST 10 MINUTES FOR OIL FLOW RATE TO STABILISE BEFORE CHECKING. If adjustment is necessary, this can be altered by turning the Low Fire adjustment screw 11 clockwise to decrease and anti-clockwise to increase the flow rate.

Care must be taken when adjusting flow rates. The adjusting screw should only be turned a quarter of a turn at a time. Allow the control to stabilise between adjustments then re-measure the rate.

- Turn the oil control knob to maximum to check the HIGH FIRE SETTING, this should be 8.0 cc/min.

ALLOW AT LEAST 10 MINUTES FOR OIL RATE TO STABILISE BEFORE CHECKING. If adjustment is necessary, this can be altered by turning the High Fire adjustment screw 8 clockwise to decrease and anti-clockwise to increase the flow rate.

- Allow a two minute period in between screw adjustments for the oil rate to stabilise
- Reconnect oil feed pipe work

NOTE: AVOID KINKING IN THE OIL FEED PIPE; IT CAUSES AIR LOCKS. ALWAYS RUN THE PIPE TO A LOW POINT, THEN PROVIDE A GRADUAL UPWARD SLOPE TO THE BURNER.

4. BURNER LEVELLING

- 4.1 Open the Burner Door and remove the Burner Cover
- 4.2 Remove the Burner Lid, Burner Shells, Vapour Chamber Lids and Wicks
- 4.3 Place a Cross Test Level on the Burner Base, adjust the levelling studs until the base is level in all directions. Tighten the lock nuts on the levelling studs and recheck for level.
- 4.4 Turn the Oil Control Knob to maximum and allow oil to enter the Burner Base. Allow 15 minutes for the oil to

stabilise. Check the oil depth, this should be between 5mm and 6mm. Correct if necessary by adjusting the height of the Oil Control Valve as in 4.3 above.

- 4.5 Replace the wicks ensuring that the cut outs are arranged in line with radial ports facing downwards.
 - 4.6 Replace the Vapour Chamber Lid. Make sure that both surfaces are clean and free from damage. Place the Lid in position and rotate applying hand pressure; remove the Lid and check that a complete witness mark is evident, then replace the Lid.
- NOTE: UNDER NO CIRCUMSTANCES MUST ANY SEALANT (FIRE CEMENT OR SILICON) BE USED. THE WEIGHT OF THE VAPOUR CHAMBER LID ITSELF IS SUFFICIENT TO EFFECT A SATISFACTORY SEAL.**
- 4.7 Replace the Burner Shells ensuring that they locate on their respective spigots. The seams of the Shells should be orientated at 90° to one another to prevent a local starvation of air.
 - 4.8 Replace the Burner Lid.

5. LIGHTING TO CHECK SMOKE & FLUE

- 5.1 After checking the high and low oil flow rates:
 - Turn the control knob to the maximum setting, 6
 - Lift the lighting port cover located at the front of the burner shell
 - Insert a suitable taper through the lighting port to light the wick. It is then important to close the lighting port cover.
- 5.2 Immediately after lighting:
 - Turn the oil control valve to its lowest setting, 1
 - Replace the burner access door. It is important that the door is correctly located and sealed
 - Close the outer control door

SMOKE TEST

- 5.3 Wait half an hour before carrying out a smoke test:
 - Drill a hole in the flue pipe to accept a smoke pump probe. (This hole will require plugging after testing)
 - Sample the fume products through the hole using a Barrach smoke pump where all readings should indicate a smoke number 0-1 at low and high fire
 - Set the control knob to setting 3 for a Two Oven cooker and setting 4 for a Four Oven cooker

FLUE DRAUGHT

NOTE: ALL NATURAL DRAUGHT BURNERS DEPEND FOR EFFICIENT OPERATION ON REASONABLE FLUE CONDITIONS.

INSTALLATION INSTRUCTIONS

COMMISSIONING

THE FLUE DRAUGHT MUST BE NO LESS THAN 0.02"WG AND NOT MORE THAN 0.04"WG (0.5mm TO 1.0mm). IF EXCESSIVE FLUE DRAUGHT IS PRESENT, THEN A STABILISER SHOULD BE FITTED IN THE FLUE SYSTEM.

8. 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.

SERVICING INSTRUCTIONS

REPLACING PARTS

IMPORTANT

It is essential that range cookers are serviced and flue ways inspected and cleaned at regular 6 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

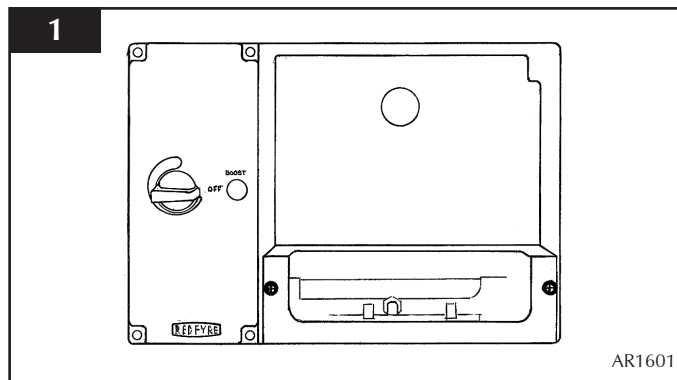
1.1 All major components can be replaced from the front of the cooker.

- Make sure both electrical and oil supplies are isolated before carrying out any service work

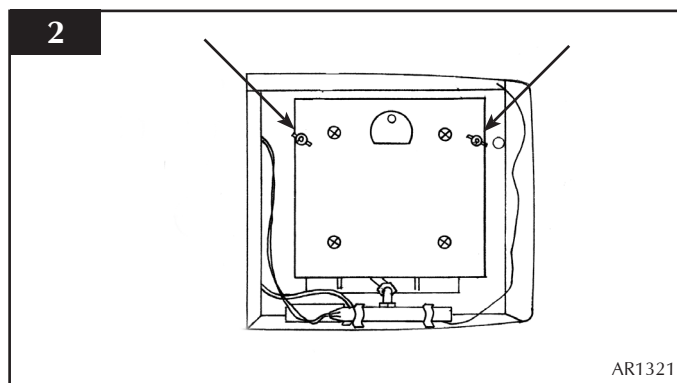
2. OIL BURNER

2.1 Behind the control door:

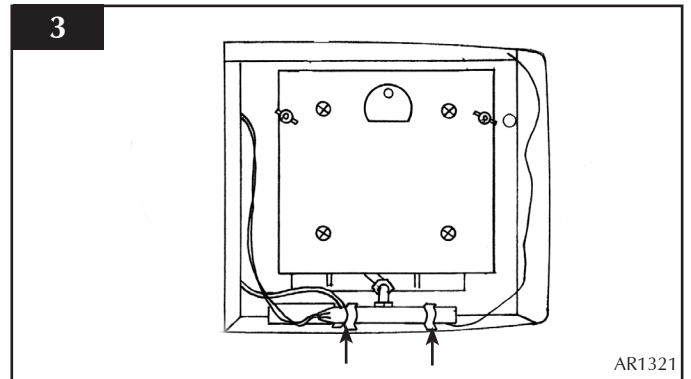
- Remove the two screws retaining the front cover, Diagram 1



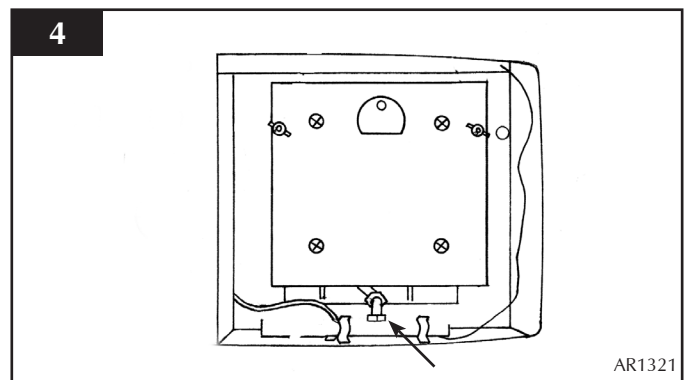
- Remove the two wing nuts retaining the burner door, Diagram 2



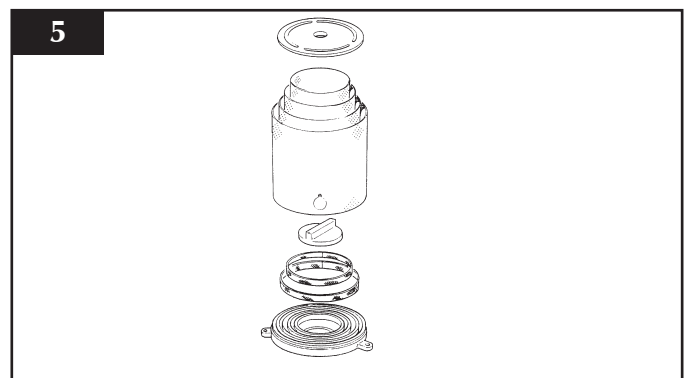
- Remove the KBB phial from the two clips on the lower panel and remove the two screws to allow access to the oil feed pipe, Diagram 3



- Place a suitable container under the oil feed pipe elbow and undo the compression joint, Diagram 4



- Lift out the burner assembly and dismantle all the components, Diagram 5



- Remove all the carbon deposits from the burner base, oil ways and feed pipe
- Gently brush any carbon deposits from the shells and top lid. Also clean the vaporising plug
- Check the wick and replace if necessary
- Reassemble in reverse order

SERVICING INSTRUCTIONS

REPLACING PARTS

ENSURE THE WICKS ARE ASSEMBLED WITH THE CUTOUTS AT THE BOTTOM EDGE NEAREST THE BURNER BASE TO ALIGN WITH THE OIL WAYS. THE VAPORISING PLUG MUST BE FITTED CORRECTLY AND THE SHELLS SEATED TO THE BURNER BASE WITH AN AIR TIGHT SEAL. THE LIGHTING PORT MUST BE FACING FORWARD.

- FINALLY FIT THE LID

NOTE: IF THE COOKER IS BEING SERVICED AS A WHOLE, DO NOT FIT THE BURNER UNTIL THE FLUE WAYS HAVE BEEN CLEANED.

3. FLUE WAYS

- Remove the burner as described in Section 2
- Remove the three screws on each of the hotplates.
- Lift out both plates. These are very heavy.
- Remove the "D" baffle from the barrel noting its orientation
- Clean all the flue ways with a suitable brush
- Reassemble in reverse order and ensure the fins on the boiling plate run parallel with the cooker
- Check all seals

4. OIL VALVE

- Turn off the Oil Supply at the tank
 - Turn off the isolation valve at the control
 - Remove the Draining Screw from the Oil Control and drain the oil from the Control
 - Remove the two pan head screws securing the valve cover plate
Lift the cover from the Control Knob end. Note the position of the arm attached to the Lid. It rests on the metering system.
 - Remove the two pan head screws securing the filter compartment cover flange
 - Remove the nylon filter element
 - Replace the drain screw ensuring it seals on its sealing washer
- Carefully clean the slot of the metering stem with a non metallic instrument. It is of paramount importance that the size of this slot is not increased. If the slot has been enlarged this will automatically increase the size of the flow of fuel. The stem should be cleaned with kerosene. Avoid hand contact with the area adjacent to the slot as oils on the skin can partially or wholly block the slot.
- Remove the pan head screw and carefully lift out the Inlet Valve and Float assembly

- Clean the Inlet Valve Tip and its mating seat
- Reassemble the components carefully
- Turn on the oil supply and allow the valve to fill
- Check for leaks

5. COOKER CHECK

- Check the top and bottom oven vents are not blocked
- Check the door seals are sound
- Check the hotplate lid seals are sound and seated correctly

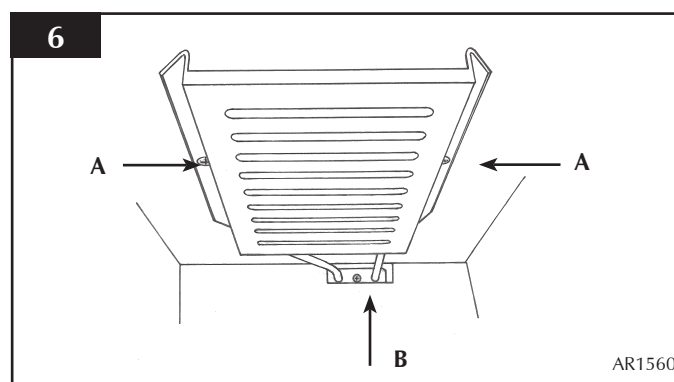
6. RECOMMISSIONING

- Ensure the burner has been correctly assembled, Section 2
- Check and adjust flue pull if necessary
- Instruct the user for continued safe operation and to maintain the guarantee the appliance must be serviced every six months
- Demonstrate the correct operation of the appliance and ensure the customer has a copy of the user instructions
- Advise the customer that under no circumstances attempt to light a hot burner

7. BOOSTING ELEMENT

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

- Undo the two screws holding the support bracket, Diagram 6, Arrow A



- Remove the single fixing screw holding the element and carefully pull it forward, Diagram 6, Arrow B.
- Remove the two wires and replace the element
- Reassemble in reverse order

SERVICING INSTRUCTIONS

REPLACING PARTS

8. HOBS

8.1 WARMING PLATE:

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

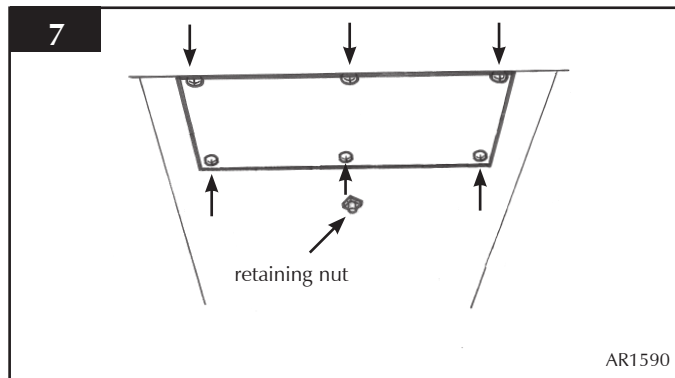
NOTE: WHEN REPLACING THE GAS AND ELECTRIC HOBS, CLEAN THE EDGES OF BOTH THE COOKER TOP AND THE HOBS PRIOR TO APPLYING THE SEALANT.1

8.2 GAS HOB:

- Isolate the gas supply to the hob

From inside the top-left oven:

- Remove the six screws securing the access plate, Diagram 7



- 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 7

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

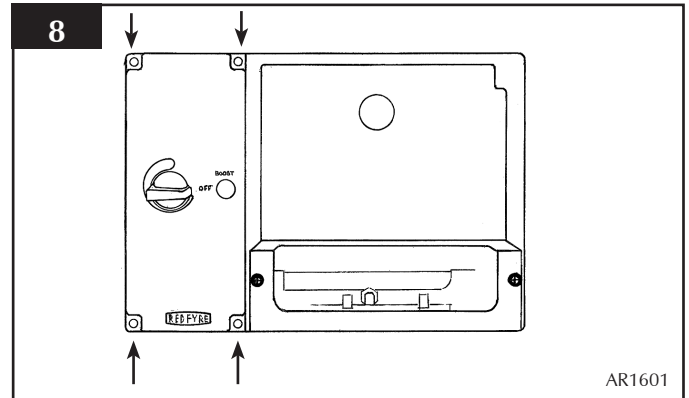
8.3 ELECTRIC HOB:

To remove the electric hob, using a sharp knife:

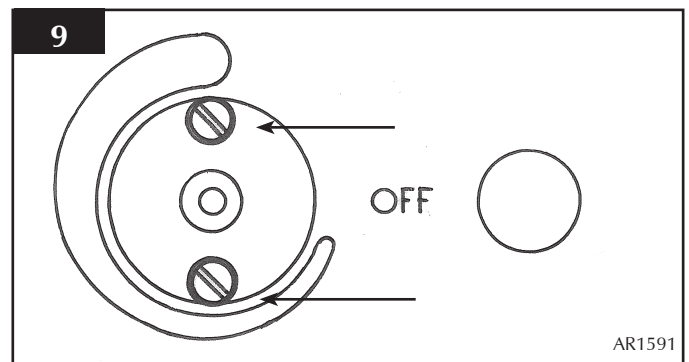
- Cut the seal around the edges of the hob
- Lift the front off the hob and draw it forward approximately 150mm to gain access to the rear of the ovens

9. BOOST ELEMENT THERMOSTAT

- Pull the control knob off the spindle.
- Remove the four screws retaining the front panel, Diagram 8, Arrow B.

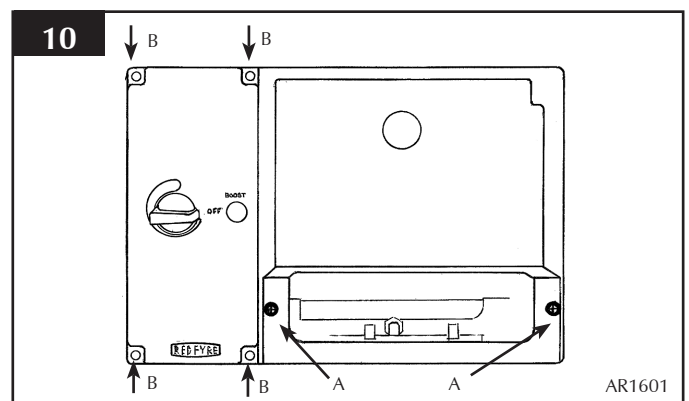


- Remove the two screws securing the control to the panel, Diagram 9



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 oil valve cover, Diagram 10, 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.
- Reverse the order of the above procedure to reassemble.

SERVICING INSTRUCTIONS

FAULT FINDING

EVIDENCE OF FAULT	CAUSE
Trip/Reset lever operates repeatedly	1. Oil level in control too high. 2. Top of tank over 10 feet above oil control unit.
Yellow flame on high fire only	1. High fire screw set too high 2. Burner out of level
Yellow flame on low fire only	1. Low fire screw set too low 2. Burner out of level
Yellow flame at all Control Knob positions	1. Too much primary air 2. Too little secondary air 3. Vaporizing Chamber Lid not fully seated 4. Shells not correctly seated 5. Burner out of level
Yellow flame at one point of burner only	1. Wicks incorrectly positioned or upside down 2. Vaporizing Chamber Lid not fully seated 3. Shells not correctly seated 4. Lighting flap not correctly seated 5. Burner out of level
Flame funneling at centre of burner	1. Wicks incorrectly position or upside down
Flame appears to leave top of burner	1. Too little primary air 2. Too low a flue pull 3. Flue partly or fully blocked
Burner popping	1. Too little primary air 2. Too much secondary air 3. Too low a flue pull 4. Down draught in flue. Fit suitable anti down draught cowl 5. Wicks incorrectly positioned or upside down 6. Oil depth in burner base too deep 7. Vaporizing Chamber Lid not fully seated
Burner surging	1. Variations in flue draught. Fit suitable stabilizer 2. Fuel inlet overheating. Insulate with fireproof material 3. Oil depth in burner base too deep
Impossible to set high fire high enough	1. Too little primary air 2. Flue partly or fully blocked

SERVICING INSTRUCTIONS

FAULT FINDING

EVIDENCE OF FAULT	CAUSE
Impossible to set high fire low enough	1. Too much primary air
Impossible to set low fire high enough	1. Too little primary air
Impossible to set low fire low enough	1. Too much primary air
Oil smell apparent	1. Too little primary air 2. Too low a flue pull 3. Down draught in the flue. Fit suitable anti-down draught cowl 4. Flue partly or fully blocked 5. High fire screw set too high
Black stain around any door	1. Too little primary air 2. Too low a flue pull 3. Down draught in the flue. Fit suitable anti-down draught cowl 4. Flue partly or fully blocked 5. High fire screw set too high
Burner carbons up after short period	1. Low fire screw set too low 2. Oil Control filter blocked. Remove and clean with boiling water and dry thoroughly before replacing 3. Incorrect or contaminated fuel. A small amount of contamination can cause trouble. Clean out tank and refill with a new fuel
Unable to light burner	1. Control metering stem slot obstructed. To clear, turn Control Knob from OFF to full ON several times 2. Oil Control Filter blocked. Remove and clean with boiling water and dry thoroughly before replacing. 3. Metering stem in oil control sticking. Replace control 4. Fuel inlet blocked. Service. 5. Oil depth in burner base too shallow. 6. Oil level in tank too low 7. Air lock in oil line tank - burner - control 8. Incorrect or contaminated fuel. A small amount of contamination can cause trouble. Clean out tank and refill with a new fuel 9. Isolation valve at tank shut 10. Oil Control valve flooded and Inlet Valve closed

SERVICING INSTRUCTIONS

FAULT FINDING

EVIDENCE OF FAULT	CAUSE
Burner goes out after burning 1-2 hours	1. Too little primary air 2. Down draught in the flue. Fit suitable anti-down draught cowl 3. Low fire screw set too low 4. Control metering stem slot obstructed. To clean, turn Control Knob OFF to full ON several times 5. Fuel inlet blocked. Service 6. Oil depth in burner base too shallow 7. Oil level in tank too low 8. Air lock in oil line tank - burner - control 9. Incorrect or contaminated fuel. A small amount of contamination can cause trouble. Clean out tank and refill with a new fuel. 10. Oil Control valve flooded and Inlet Valve closed
Burner goes out for no apparent reason	1. Too little primary air 2. Down draught in flue. Fit suitable anti-down draught cowl 3. Flue partly or fully blocked 4. Low fire screw set too low 5. Control metering stem slot obstructed. To clear, turn Control Knob from OFF to full ON several times 6. Trip lever operated 7. Oil Control Filer blocked. Remove and clean with boiling water and dry thoroughly before replacing. 8. Fuel inlet blocked. Service. 9. Oil level in tank too low. 10. Air lock in oil line tank - burner - control 11. Incorrect or contaminated fuel. A small amount of contamination can cause trouble. Clean out tank and refill with a new fuel 12. Oil Control valve flooded and Inlet Valve closed
Burner soots up	1. Too little primary air 2. Too low a flue pull 3. Down draught in flue. Fit suitable anti-down draught cowl 4. Vaporizing Chamber Lid not fully seated 5. Shells not correctly seated 6. Incorrect or contaminated fuel. A small amount of contamination can cause trouble. Clean out tank and refill with a new fuel.
COOKERS Not reaching required temperature	1. Too little primary air 2. Too high a flue pull 3. Flue partly or fully blocked 4. High fire screw set too low
Overheating	1. Too low a flue pull 2. Low fire screw set too high
Variations in temperature	1. Variations in flue draught. Fit suitable stabilizer.

SERVICING INSTRUCTIONS

SPARE PARTS

22. SPARE PARTS

SPARES	NUMBER
SETS OF WICKS	601356
BUNDY TUBE	99628
BURNER ASSEMBLY	600812
ELBOW	99629
NIPPLE	600838
THERMOMETER TUBE	600795
TEMPERATURE SCALE	601029
TOP INFILL PLATE	601485
OIL CONTROL VALVE	600884
CONTROL VALVE COVER (BLACK)	600443
90° TEDDINGTON FIRE VALVE	600846
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

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

NOTES

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