



# ***Traditional 2 and 4 Door Range Cooker***

## **On-Site Assembly Instructions**

(Specific Instructions for Gas Components Detailed in Appendices)

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

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# Important Information

## 1. Health & Safety

### INFORMATION FOR THE INSTALLER AND SERVICE ENGINEERS

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

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

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

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

The appliance may contain some of the items below.

### INSULATION AND SEALS

Glass rope, Mineral Wool, Insulation Pads, Ceramic Fibre, Glass insulation.

These items may be harmful if inhaled or may be irritating to the skin, eyes, nose or throat. When handling avoid inhalation and contact with eyes. Use (disposable) gloves, face masks and eye protection. After handling, wash hands and other exposed parts. When disposing of these items, reduce dust with water spray and ensure parts are securely wrapped.

### GLUES SEALANTS & PAINT

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

### KEROSENE & GAS OIL FUELS (MINERAL OILS)

1. The effect of mineral oils on the skin vary according to the duration of exposure.
2. The lighter fractions also remove the protective grease normally present on the surface of the skin rendering the skin dry, liable to crack and more prone to damage caused by cuts and abrasions.
3. Skin rashes (oil acne). Seek immediate attention for any rash, wart or sore developing on any part of the body.
4. Avoid as far as possible any skin contact with mineral oil or with clothing contaminated with mineral oil.
5. Never breathe any mineral oil vapours. Do not fire the burner in the open i.e. outside of the cooker, as a misfire can cause sunburnt oil vapours.
6. Moisturising cream containing lanolin, such as Rosalex Antisol, is highly recommended together with a strict routine of personal cleaning.

7. Under no circumstances should mineral oils be taken internally.

## 2. General Safety Instructions

1. The person(s) who installs this appliance, commissions, services or carries out any remedial work, i.e. electrical fault finding must have suitable engineering qualifications.
2. The cooker should not be altered in any shape or form.
3. Approved spare parts only may be used.
4. The cooker is designed to be operated by adults only. Children should not be allowed to play with or be near to the cooker, and should be supervised at all times if in the vicinity of the cooker.
5. When in use, parts of the cooker become very hot (e.g. hot plates and ovens) and remain hot for a long period after use. You must therefore take great care when using the cooker and the use of oven gloves is recommended when applicable.
6. In the interest of hygiene and safety the cooker should be kept clean at all times.
7. The Redfyre Traditional is designed for cooking and domestic hot water and must not be used for any other purpose.
8. Do not place combustible materials onto the hot plate surfaces even when the cooker is off.
9. This appliance is heavy and care must be taken when manoeuvring.
10. DO NOT spray aerosols in the vicinity of this appliance while it is in operation.

As with any heat storage cooker when first used, odours are given

## 3. Electrical Warning

off which are not harmful. However you should open windows or doors to keep the room well ventilated until the odour disappears.

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.**

# Plinth, Base & Front Plate

## 1. Preparing the Build Area

1.1 Level the plinth in both planes.



1.2 You need to provide an adjustable wooden sledge the same height as the plinth to allow the cooker to be manoeuvred once assembled.

1.3 Check the sledge is level with the plinth.



1.4 Keep the build of the appliance at least 18" from any wall to give access to the back of the appliance.

## 2. Base

2.1 Position the base plate on the sledge, or if you prefer, part on the sledge and part on the plinth.



2.2 Clean the threads on front mounting studs.

## 3. Securing the Front Panel



3.1 Offer up the front panel and screw the front plate to the base until finger tight.<sup>1</sup>

<sup>1</sup> There are 5 fixings on a four-door and 3 fixings on a two-door oven

# Ash Pit

## 1. Preparation for Ash Pit

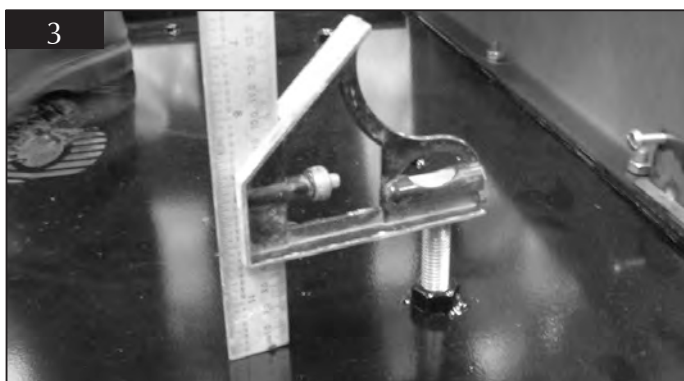
- 1.1 Tap out holes on burner housing mounting brackets and fit two M6 screws to the ash pit brackets.



- 1.2 Seal the bottom edge of the front panel.



- 1.3 Set height of M12 x 45 long mounting studs under ash pit to 45 mm.



# Conduction & Ash Pit

## 1. Positioning Conduction Plate

- 1.1 Mount the conducting plate to the top edge of the burner housing with two bolts.



## 2. Positioning Ash Pit

- 2.1 Centrally position the ash pit onto the ash pit brackets and mounting studs in base.



- 2.2 Screw two M8 studs into M8 nuts on the front plate.  
2.3 Fit large washer and M8 nut.  
2.5 Tighten two screws in ash pit bracket at either side.



- 2.6 Fix the ash pit housing, tightening nuts at the top and screws

## 3. Seal Conduction Plate and Ash Pit

at the bottom.

- 3.1 Seal the conducting plate to the front panel using heat resistant silver tape. This helps to protect wires from overheating in ash pit.  
3.2 Seal the top edge and both sides to the front panel.



- 3.3 Seal the top of the ash pit housing with mastic.

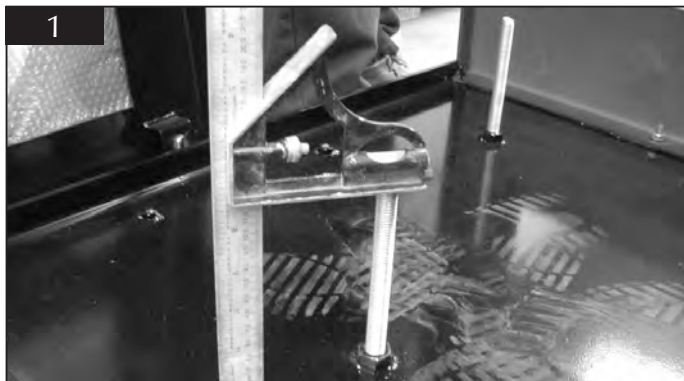


**NOTE:** If fitting a ceramic or gas hob, fit flexible tube to hole closest to end of ash pit.

# Lower Oven

## 1. Height of Oven and Preparing Transfer Box

- 1.1 Set M12 mounting studs in base plate at 120 mm from base to support the oven at this height.



- 1.2 Run fire cement around the back edge and sealing tape around the front edge of the transfer box before fitting.



- 1.3 Position the transfer box at lower oven aperture and connect the flexible hose from the ash pit housing to the transfer box.



## 2. Mounting Lower Oven

- 2.1 Offer the lower oven onto the mounting studs on the base plate. Locate the transfer box onto the front flange and bolt it to the front plate at top left and bottom right-hand corners using two of the folded washers.
- 2.2 Make sure the transfer box is squarely situated in the front panel lower aperture before tightening locknuts.
- 2.3 Seal the lower oven using sealing tape around the front edge and fire cement on the back edge.

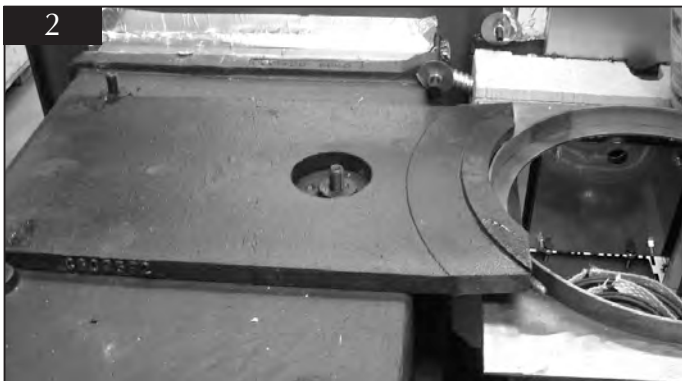
# Top Oven

## 1. Height of Oven, Insulation & Conduction

- 1.1 Set top oven conducting plate studs to 30 mm high from the top surface of the lower oven.



- 1.2 Place the first conducting plate around the circular edge of the ash pit.<sup>2</sup>



### Oil

- 1.3 For the Oil version, place a layer of insulation on the top surface of the lower oven leaving top oven support screws for the second conducting plate still visible. Separate insulation to half its normal thickness.



<sup>2</sup> The assembly of conducting plates for the gas model is different to the oil version shown above. Refer to Appendix A.

- 1.4 Place second conducting plate around the opening of the ash pit.

## 2. Positioning Transfer Box & Oven

- 2.1 Position the top oven transfer box into the aperture in the front panel.<sup>3</sup>
- 2.2 Place the top oven onto the lower oven heat conductor plate and into the transfer box at the front.
- 2.3 A copper transfer tube must be fitted between the top and lower oven. This is passed into the back left corner of the top oven to drop through and meet the bottom oven.



- 2.4 Bolt the top oven to the front plate using two more folded washers and locating a good position for the top oven in the transfer box and front aperture.



- 2.5 Seal transfer box to front plate and oven.

<sup>3</sup> The gas version has a hole and bracket in it.

# Top Oven

## 3. Adjusting Height of Simmer Plate

- 3.1 Fix M8 tie rod to the base with a locknut and locate tie rod into bracket on top oven and secure with large washer and locknut.

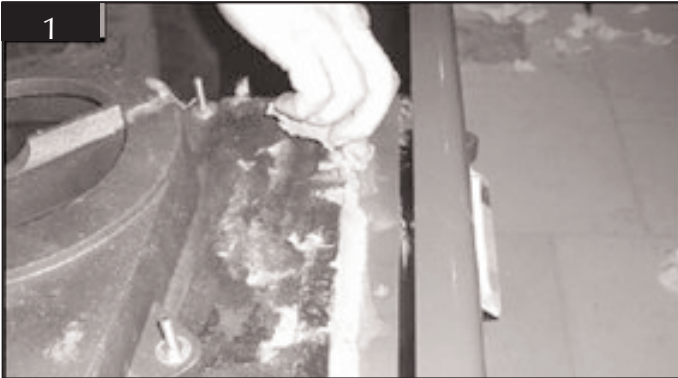


- 3.2 Place simmer plate into top oven casting
- 3.3 Set simmer plate square in both planes and set to a height of 830 mm.
- 3.4 You may need to adjust the supporting bolts between the lower oven and top oven through the roof of the lower oven to increase or reduce the height.
- 3.5 Bolt top oven to the front flange.

# Conduit & Thermometer Tube

## 1. Sealing Top Oven

- 1.1 Seal the front of the top oven transfer box to front plate using sealing tape.
- 1.2 Seal the rear of the transfer box with fire cement.



## 2. Fitting Thermometer Tube

- 2.1 Fit the copper tube to the cast iron bracket and through the front plate.



- 2.2 Screw the bracket down with M6 screws.
- 2.3 Seal around the edges as shown.

### Two-door (or Four-door Warming oven)

- 2.4 Fit glass thermometer into conduit and refit cover plate

## 3. Fitting Element Conduit Tube

- 3.1 The conduit tube passes two wires through the ash pit control box to the lower oven.
- 3.2 Fit the tube to the connection box.



- 3.3 Push two red wires (live and neutral) through the piping from the control panel.



- 3.4 Connect the two wires to the element.
- 3.5 Refit cover and tape over side hole.

# Cast Iron Barrel, Boiling Plate & Rope Seal

## 1. Fitting the Barrel

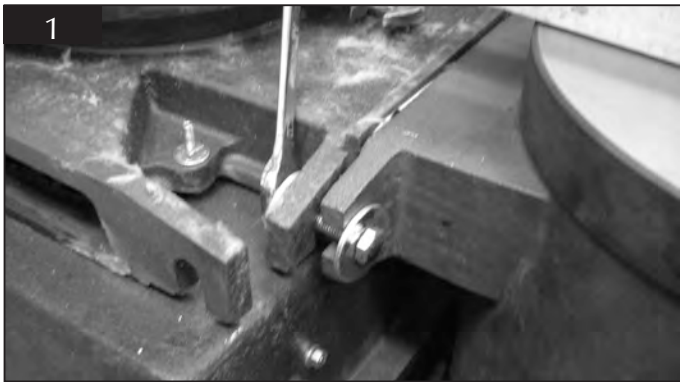
1.1 Before lifting the cast iron barrel, put the 1/2" BSW bolts and square nuts into brackets at the side of the barrel structure.

1.2 Carry the barrel onto the top oven brackets.

**NOTE: It is easier to set the approximate height of the barrel before fitting the heavy hot plate casting.**

1.3 Set barrel lever in both planes.

1.4 Tighten the bolts between the barrel and top oven.



**NOTE: If fitting an Oil Burner, refer to Appendix B.**

1.5 Ensure baffle plate is located with flat edge pointing to left-hand side of cooker.<sup>4</sup>



## 2. Fitting the Boiling Plate

2.1 Carefully set the boiling plate into the barrel and set square in both planes.

<sup>4</sup> For the gas model, this baffle is solid

2.2 Redfyre recommend that both hotplates are set level with each other. This allows the boiling plate to rise above the hob surround by approximately 2 mm when hot. This helps when sliding boiling pans off the boiling plate onto the simmer plate.

If the desired effect is to have the hotplate flush with the hob surround when it is hot, then set the boiling plate 2mm below the simmer plate.

2.3 Clamp to top oven.



3.1 Seal the bottom of the barrel with the rope seal.

## 3. Fitting Rope Seal

3.2 Hit the top conducting plate from the far end to seal the plate to the barrel.



# Cast Iron Barrel, Boiling Plate & Rope Seal

3.3 Apply fire cement to the conducting plate to seal the plate to the barrel.



# Flue Manifold, Side Conducting & Pipe Duct

## 1. Fitting the Flue Manifold



- 1.1 Mastic the rope seal and fit manifold to the top oven.
- 1.2 Measure in from the right-hand front edge of front plate 455 mm to get the position of the flue manifold.



- 1.3 Mark the position of the centre line on the flue manifold.
- 1.4 Adjust the position of the flue manifold to position marked on the front panel.
- 1.5 Secure when in line.



## 2. External Conducting Plate

### Four-Oven Only:

- 2.1 Fit the external conducting plate to the side of the top oven, the dimples fit over the nuts on the outside of the oven.
- 2.2 Wedge insulation behind the tie rod to hold the plate firm temporarily
- 2.3 Seal around all edges with fire cement.



## 3. Pipe Duct

- 3.1 Before fitting the electric oven assembly or warming oven, make sure you fit the services duct and covers into the hole in ash pit base for gas, oil or electric services.

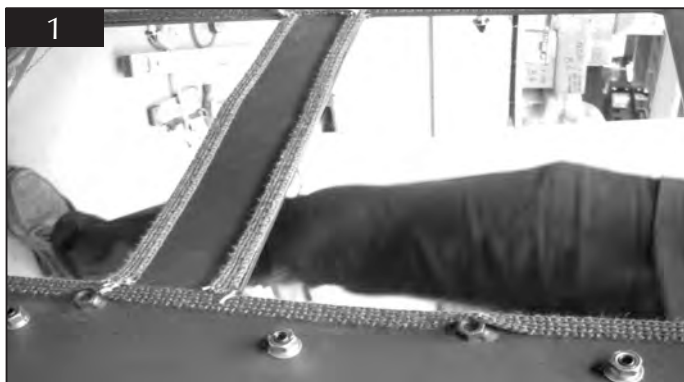


**Note:** Fitting the services transition duct from the ashpit to the left-hand side panel on the **Two Oven Traditional** is dealt with in Appendix E.

# Electric Ovens

## 1. Positioning the Conducting Plate

- 1.1 Apply self-adhesive flat rope seal around the apertures of the top and bottom electric ovens.



- 1.2 Fit the conducting plate between the top and lower electric ovens.



- 1.3 Use the positioned fittings to fix the M12 threaded bar and bracket to the side of the oven.

## 2. Fitting the Double-Oven Assembly

- 2.1 Remove nuts and studs in the front plate temporarily.  
2.2 Lift the double-oven assembly.



- 2.3 Fix oven to the base with washers and 4 x M8 nuts.  
2.4 Refit studs and nuts to front plate. Tighten nuts between the oven and front plate to create a seal.  
2.5 Silicon the top of the oven to the front plate.



## 3. Tie Rods

- 3.1 Fit the right-hand and centre tie rods into their locking nuts on the base.  
3.2 Fit short tie rod to bracket on top of ovens.



### Hob (where fitted)

- 3.3 Fold up front bracket.  
3.4 Fit end of flexible tube to bracket..



# Electric Ovens

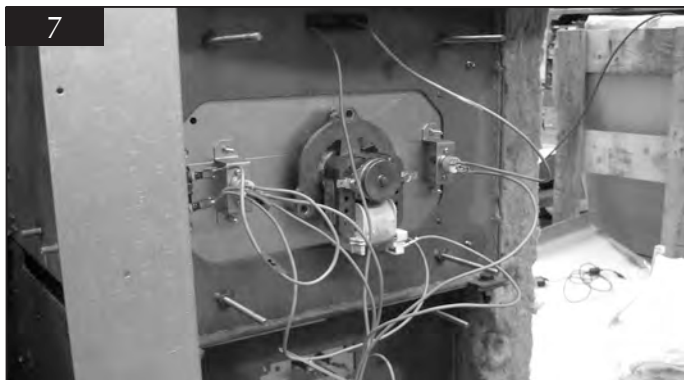
## 4. Bulk Head

- 4.1 Fit the bulk head to the back left side of the double assembly. This divides the electric oven from the rest of the appliance.
- 4.2 Fit electric conduit tube between ash pit and bulkhead.



## 5. Insulating Top & Lower Electric Ovens

- 5.1 Screw M6 studs into position to hold the insulation to the fixings on the back and sides of the double-oven assembly.



## 6. Positioning Insulation

- 6.1 One piece of insulation slides under the lower oven.
- 6.2 Carefully surround the fan and assembly wires with insulation.



- 6.3 Fix insulation in place with retaining plates.

## 7. Conducting Plate



- 7.1 Fit the conducting plate to the other side of the barrel.
- 7.2 Tighten two bolts inside the bottom oven to push the conducting plate up and then tighten the threaded bar up to the barrel.
- 7.3 Seal with fire cement.

# Conduit & Vent Pipes

## 1. Conduit Pipes



- 1.1 Fit two conduit pipes from the ash pit control panel.
- 1.2 The first pipe feeds through the hole in the bulk head and meets with the central hole in the control panel.
- 1.3 The second pipe leads from the hole in the ash pit nearest the oven to the neon temperature gauge.

For fitting conduit pipe on the Gas version, see footnote.<sup>5</sup>

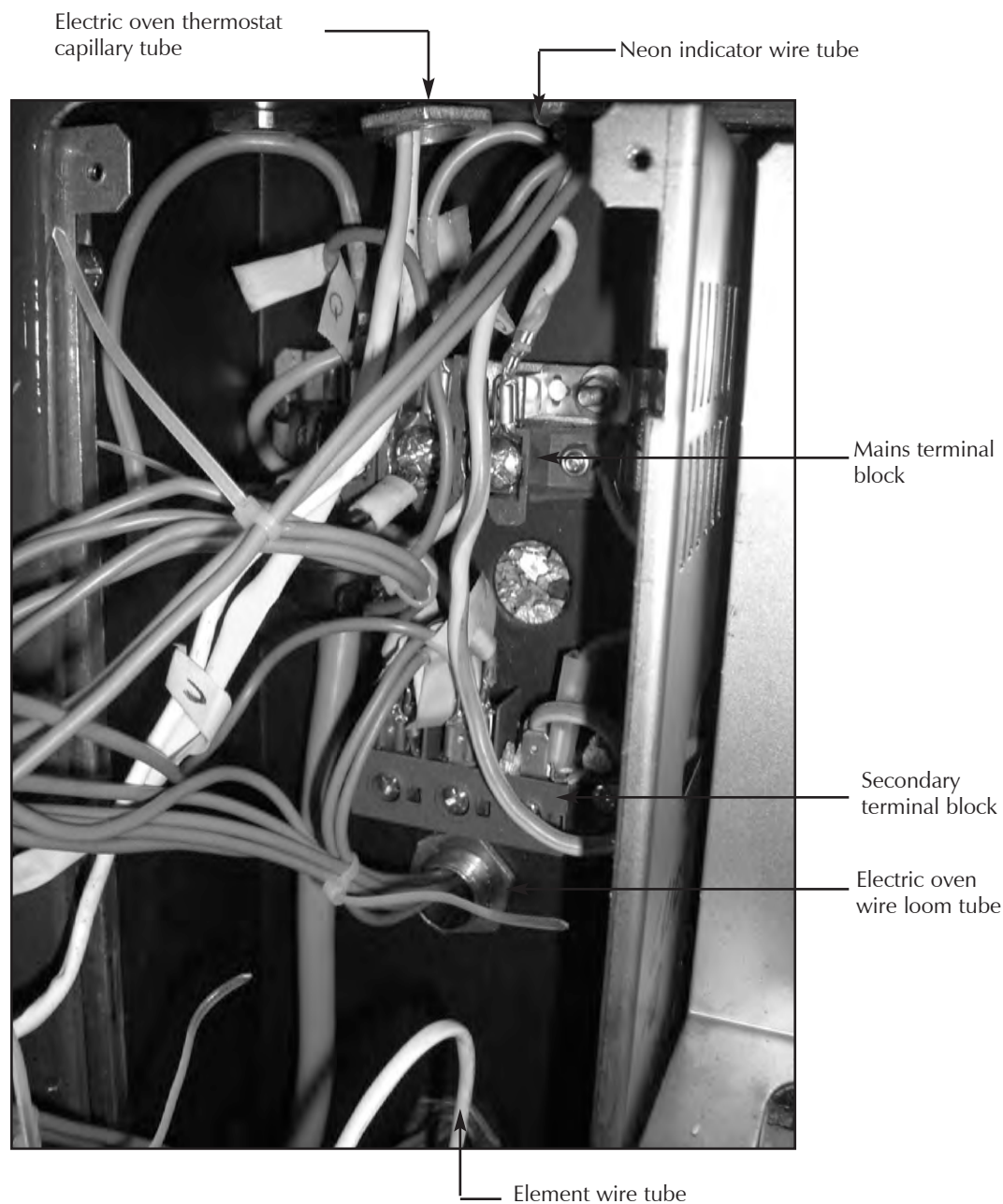
## 2. Fitting Vent Pipes

- 2.1 Fit two vent pipes:
  - \* 1 from the top oven to the flue manifold.
  - \* 1 from the bottom oven to the flue manifold.

<sup>5</sup> Fit conduit pipe from centre top hole in ash pit to top oven transfer box.

TTB pipe, see Appendix A.

# Control Panel & Neon Indicator Wiring



## 3. Four-door Electric Oven control Panel Wiring

**Note: Refer to wiring diagram for all connections.**

- 3.1 The control panel is pre-wired. remove the four screws securing the panel and carefully pull forward.
- 3.2 Connect mains inlet wires to "mains terminal block" (top terminal block) and secure in cable clamp. The mains cable runs through services duct and out through left-hand side panel.
- 3.3 Boost element connections:

Connect 2 off red wires from bottom tube to spade connectors on bottom thermostat (wire 'H' and bottom neon wire 'J').

- 3.4 Neon indicators on front plate.

- a) Feed neon indicator loom (wires 'I' violet, 'R' white and 'S' blue) through right-hand tube in top of ash pit. See section 'Neon Indicator Wiring' for connections to neons.
- b) Connect wire 'S' (blue) to neutral on mains terminal block.

**Note: Refer to *Important Information, Electrical Warning*, at the beginning of this manual.**

# Control Panel & Neon Indicator Wiring

## 3.5 Electric Oven Connections

- a) Feed electric oven loom (wires 'D' black, 'E' yellow, 'F' red, 'G' violet, 'K' blue, 'L' blue and 'M' white) through centre tube in rear face.
- b) Connect wires 'K' and 'L' (blue) to neutral on secondary terminal block (lower terminal block).

## 3.6 Control Panel Connection

- a) Connect wires 'A' (black), 'B' (black) and 'C' (black) to live on secondary terminal block.
- b) Connect wire 'J' (blue) to neutral on secondary terminal block.
- c) Connect wire 'Q' (black) to live on mains terminal block.

## 3.7 Thermostat Capillaries/Phials - Electric Oven

- a) Feed capillaries/phials on fan oven thermostat and bottom oven thermostat through black sleeve and then through centre hole in top of ash pit as shown.
- b) Loosen four off screws securing fan cover in top oven, lift cover and remove.
- c) From oven rear, feed fan oven phial through hole in fan mounting plate.
- d) Locate phial into brackets.
- e) Refit fan cover and tighten screws.
- f) From oven rear, feed bottom oven phial through hole in element mounting plate.
- g) Locate phial into brackets.
- h) Ensure capillaries are clear of wire terminals.

## 3.8 Thermostat Capillary/Phial

- a) Run capillary along bottom of ash pit and feed phial through tube on far right into oven transfer box.
- b) Locate phial in bracket on transfer box.

## 3.9 Oven rear wiring



- a) Make connections between oven loom wires and oven wires onto connector block on bulkhead shield at rear of ovens.

## 4. Neon Indicator Wiring (Thermometer Holder for Four-door Electric)



- 4.1 Remove temperature scale, ceramic block and neon bracket.
- 4.2 Feed wiring loom (from ash pit - see 'Control Panel Wiring') through tube. Push connectors and end of sleeving through large centre hole in front plate:



- 4.3 Slide neons towards centre of bracket.

Note: lens will drop out.

- 4.4 Connect wires, referring to wiring diagram.

Note: Right-hand neon indicates 'Oven ON'.

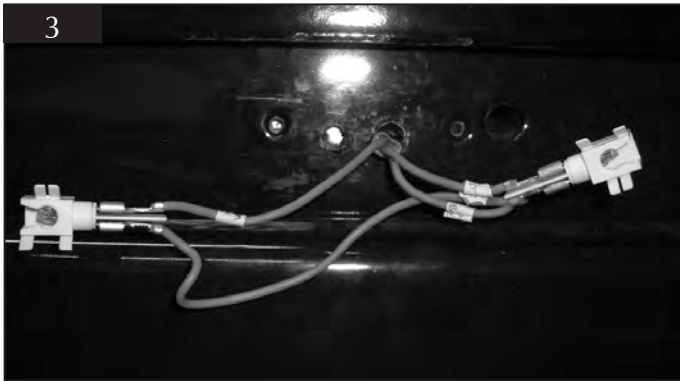
Left-hand indicates 'Grill ON'.

Wire R (white) on oven neon.

Wire I (violet) on grill neon.

Wire S (Blue) on oven neon and linked to grill neon.

# Control Panel & Neon Indicator Wiring



4.5 Push wires around tags and refit bracket



4.6 Fit ceramic block and fit thermometer



4.7 Refit temperature scale, ensuring thermometer sits correctly.

# Side & Back Panel, Top Plate

## 1. Panels

- 1.1 Fit mineral wool to both front plate edges.
- 1.2 Fit side panels in position.

**Note: the left-hand panel has cut-out and concealing plate**

### Four-oven Electric:

2 back panels - vented panel fits behind ovens (use self-tap screws to secure to bulkhead).

### Four-oven Warming and Two-oven:

1 back panel.

- 1.3 Fit back panels to side panels with 3 bolts and nuts on each side.
- 1.4 Tape over large hole on front plate behind thermometer scale.
- 1.5 Fill cooker with vermiculite and tamp down to fill any hollows.

For Gas version, see Footnote.<sup>6</sup>

### Four-oven Electric:

Only fill the right-hand side.

- 1.6 Place a layer of mineral wool on the front edge.

## 2. Top Plate

- 2.1 Unscrew and remove hob surround to enable fitting, (lift at rear and disengage locking fingers at front).
- 2.2 Slot front edge hooks through the holes in the front panel and lower top plate over the back and side panels.
- 2.3 Fix top plate to cooker at the tie rods.

## 3. Hob Surround

- 3.1 Refit the hob surround.
- 3.2 Adjust the hotplates in relation to the surround.

Redfyre recommend that both hotplates are set flush with the hob surround. This allows the boiling plate to rise above the hob surround by approximately 2 mm when hot. This helps when sliding boiling pans off the boiling plate onto the simmer plate.

Adjust both hotplates through the three holes in the roof of the bottom oven; they both rise and fall together.

- 3.3 To adjust the boiling plate without moving the simmer plate.

- Remove the hob plate surround
- Remove the vermiculite and slacken the two bolts holding the barrel to the oven manifold casting
- Adjust the bolts on the side of the barrel to correct the height
- Tighten the bolt to the oven manifold relative to the simmering plate



<sup>6</sup> Gas only: fit ceramic insulation panels around flue manifold.

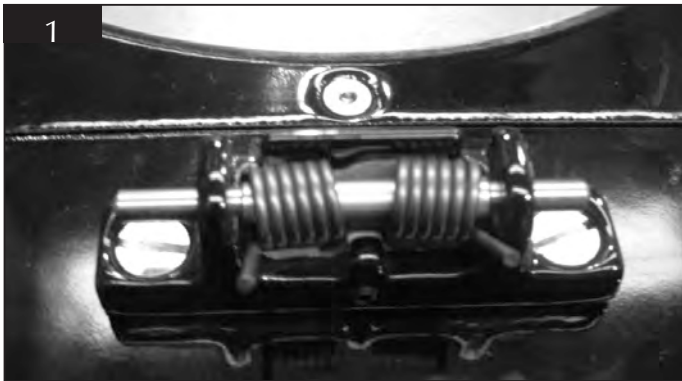
<sup>7</sup> Round-lid version - hoptate surround is black enamelled  
Square lid version - hotplate is brushed stainless steel

# Lids

## 1. Fitting Hinge Blocks for Lids

### 1. Fitting Hinge Blocks for Lids

- 1.1 Fit hinge block with gasket between block and top plate, noting the spring is to the rear of the cooker.
- 1.2 Slide tube into spring and position both in hinge block and slide pivot through. Note: orientation (spring ends facing rear of cooker).



- 1.3 Screw down the blocks.

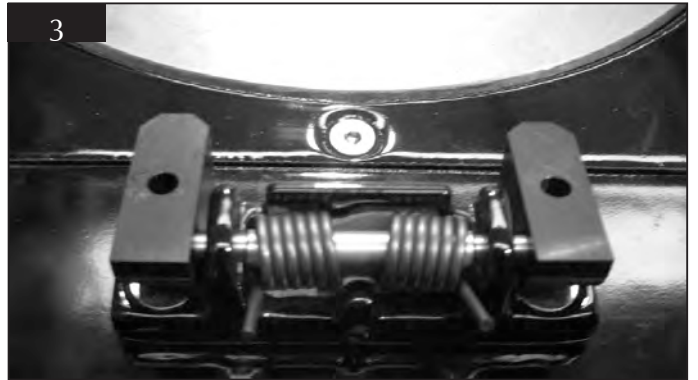
### Round Lids

## 2. Fitting Lids

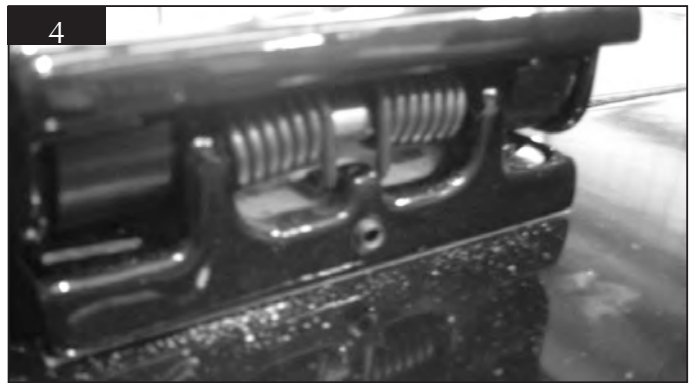
- 2.1 Remove pivot blocks from lids and slide onto pivot rod on hinge block.



- 2.2 The ends of the spring insert into holes in the back of the lid.
- 2.3 Replace screws and tighten.



- 2.4 If the lids do not line up, there is a small Allen grub screw at the rear that allows you to adjust the angle of these lids when open.



# Lids

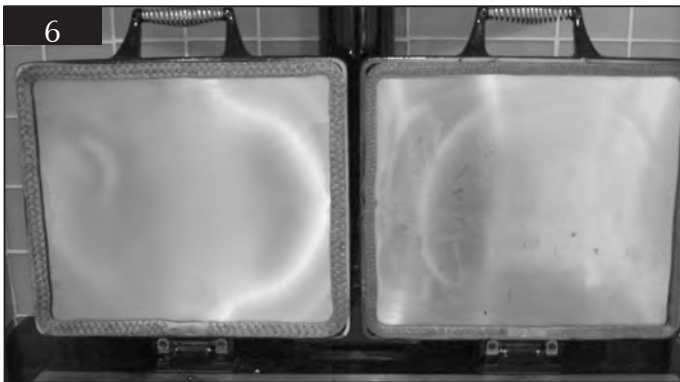
## Square Lids

The hinge block for the square lids is already assembled.

- 2.5 Remove pivot blocks and slide onto pivot rod holes on hinge block.



- 2.6 The ends of the spring insert into holes in the back of the lid.
- 2.7 Replace screws and tighten.
- 2.8 If the lids do not line up, there is a small Allen grub screw at the rear that allows you to adjust the angle of these lids when open.

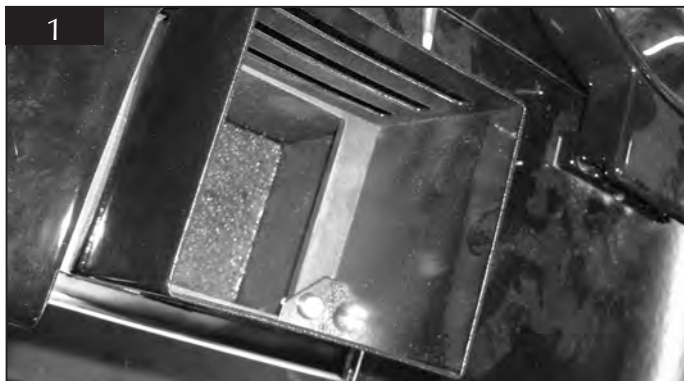


# Flue

## 1. Assembling Flue

Oil<sup>8</sup>

1.1 Fit flue shroud fixing to flue manifold at each corner.



1.2 Fit tent baffle as shown:



1.3 Place baffle plate on top.



1.4 Place draught hood over baffle.

1.5 Place horseshoe cover around base and over the back edges of cooker.

<sup>8</sup> For Gas version, refer to Appendix A

# Towel Rail

## 1. Towel Rail

There are three brackets to assemble: Left, Right and Centre.

The underside of the Left bracket is shown:



2.1 Ensure the end stoppers are fitted to the rail.

2.2 Fit the Centre bracket and Right bracket with small washer



and nut behind the front edge of the cooker.

2.3 Slot the rail through the Centre and Right bracket before fitting the Left bracket.

2.4 Fit Left bracket.

### Two-Oven Model

There are two brackets (Left and Right) only.

# Doors

## 1. Doors



- 1.1 Fit doors.
- 1.2 Adjust door catch pin to ensure that the door seals all the way round onto the front plate.
- 1.3 Loosen locking flanged nut and adjust pin position.
- 1.4 Lock nut when pin is correct.

# Appendix A

## 1. Assembling Top Oven Conducting Plates for Gas Version



1.1 Set Top Oven conducting plate studs to 30 mm high.



1.2 Set conducting plate (part C600582) in place on lower oven.



1.3 Place side conducting plates on either side of the central conducting plate, the narrower of the two at the front of the cooker.

1.4 Set top conducting plate in position.



1.5 Place large conducting plate (part C601015) on top.



1.6 Locate top oven transfer box into aperture in front panel. Continue following these On-Site Assembly Instructions from Top Oven (2.1)

# Appendix A

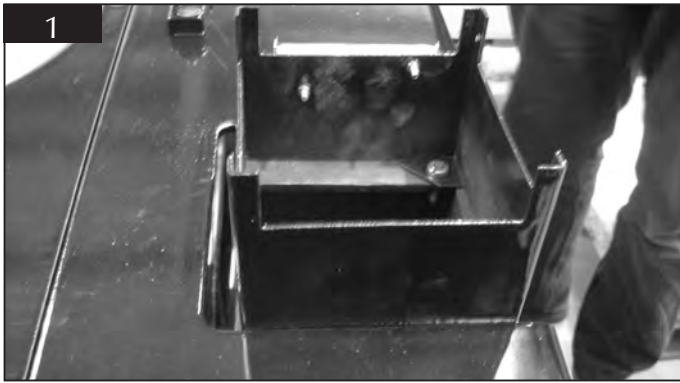
## 2. Gas TTB Phial Tube

- 2.1 Fit tube into upper hole in rear face on ash pit. The other end sits adjacent to the rear corner on the flue manifold.

## 3. Assembling Flue for Gas Version of Cooker

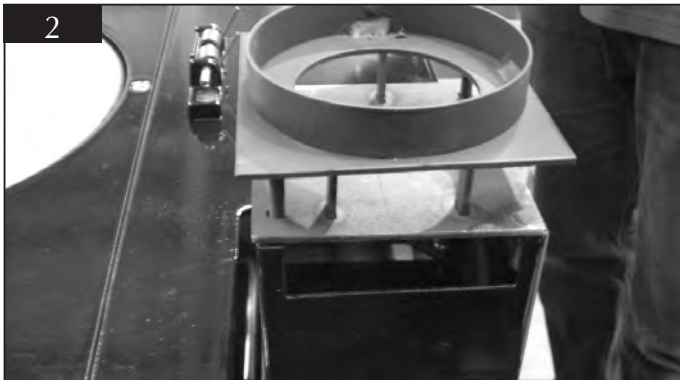
- 3.1 Fit flue shroud fixing to flue manifold at each corner.

**Note position of TTB phial bracket.**



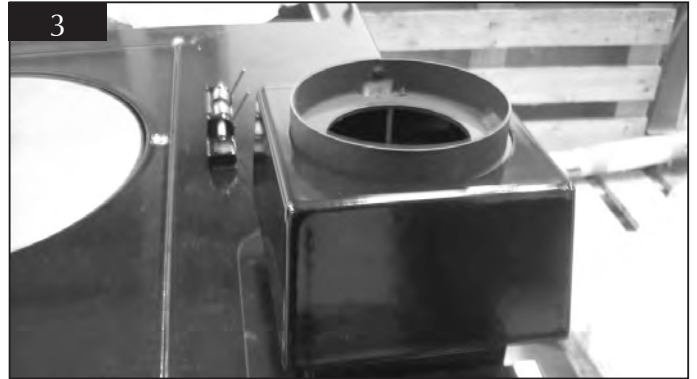
- 3.2 Place baffle plate on top.

- 3.3 Fit TTB to bracket.



- 3.4 Place draught hood over baffle.

- 3.5 Place horseshoe cover around base and over the back edges of cooker.



# Appendix B

## 1. Fitting Oil Burners

**NOTE:** Fitting the oil burner into the ash pit requires access through the top of the barrel. Step 1 to 4 below must be completed before fitting the baffle plate, See *Cast Iron Barrel, Boiling Plate & Rope Seal*.

- 1.1 Remove oil burner door from ash pit by undoing wing nuts.
- 1.2 Lift stainless steel shell set from burner base.
- 1.3 Level burner base using two front bolts.
- 1.4 Refit shells along with wicks.



Burner door      KBB fire valve phial      Lower cover plate

Refer to Installation Instructions for full details and commissioning.

To finish fitting the oil burner:

- 1.5. Feed oil feed pipe through services duct from ash pit and out through side panel. Connect to burner feed pipe.
- 1.6 Feed KBB fire valve phial (not supplied) through services duct.
- 1.7 Refit burner door and fit ash pit lower cover plate.
- 1.8 Located KBB phial to clips on lower cover.
- 1.9 Fit upper cover.

## 2. Control Valve

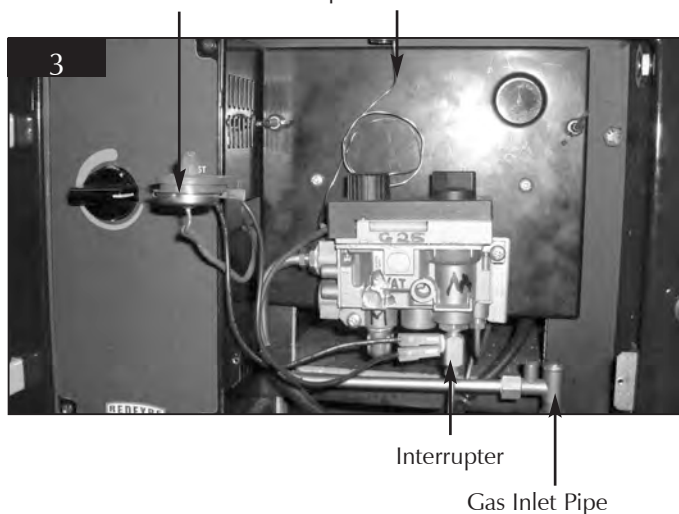
- 2.1 Fit Bracket to left-hand side panel into pre-drilled holes.
- 2.2 Oil feed pipe connects from valve through duct to oil burner assembly.

## 3. Fitting Gas Burners



Refer to Installation Instructions for full details and commissioning.

- 3.1 Remove lower cover and locking nut on TTB reset.
- 3.2 Feed gas inlet pipe through services duct from ash pit and out through side panel.
- 3.3 Connect inlet pipe to isolation elbow.
- 3.4 Feed phial through tube in top of ash pit and locate in bracket in top oven transfer box.



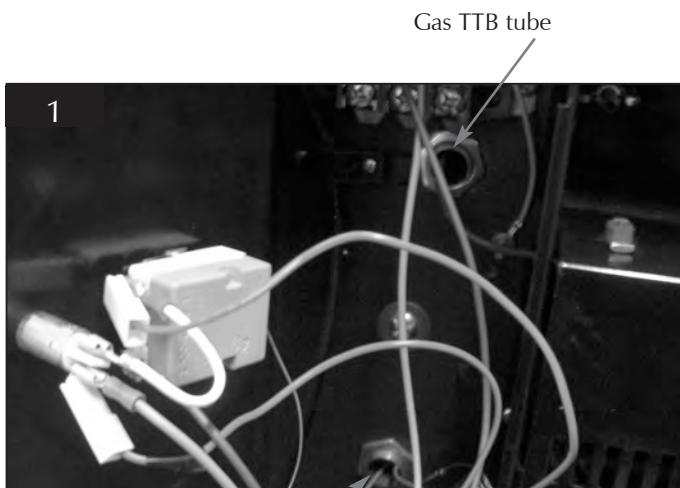
Refer to *Installation Instructions* for full details and commissioning.

# Appendix C

## 1. Two-door/Four-door with Warming Oven

### Control Panel Wiring

- 1.1 The control panel is pre-wired.  
Remove four screws securing panel and carefully pull forwards.
- 1.2 Connect mains inlet wires to 'mains terminal block' and secure in cable clamp.  
Mains cable runs through services duct and out through left-hand side panel.
- 1.3 Connect two off-red wires from bottom tube (boost element wires) to spade connectors on thermostat wire I and neon wire J.
- 1.4 Run capillary along bottom of ash pit and feed phial through tube in far right into bottom oven transfer box.
- 1.5 Locate phial in bracket on transfer box.



## 2. Fitting the Warming Oven Assembly

- 2.1 Remove nuts and studs in the front plate temporarily.
- 2.2 Lift the warming oven assembly.
- 2.3 Refit studs and nuts to front plate. Tighten nuts between the oven and front plate to create a seal.
- 2.4 Silicon the top of the oven to the front plate.
- 2.5 Fit two off horseshoe castings between warming oven and barrel casting. Apply fire cement to barrel between castings.
- 2.6 Fit oven vent pipe from oven rear to flue manifold.

- 2.7 Fit end of flexible tube to bracket when fitting ceramic or gas hob.

## 3. Tie Rods

- 3.1 Fit the three M6 tie rods into their locking nuts on the base.

# Appendix D

## 1. Warming Plate

This is secured by four bolts in the corners. A hobless surround will be required when fitting a warming oven. Position on top of

## 2. Ceramic Hob

warming oven or electric oven and re-fit warming plate.

- 2.1 For the electric oven version - remove washers in top of ovens.
- 2.2 For warming oven version - drill a hole in the top.
- 2.3 Fit spacer into top plate and apply self-adhesive flat rope seal around on top of spacer.
- 2.4 Feed hob wires from hob through the flexible tube into the ash pit. Connect hob wires to mains terminal block.
- 2.5 Lower hob with stud through hole in oven top into top plate.
- 2.6 Secure the stud through the oven. The stud may require shortening.
- 2.7 Apply Pactan sealant around hob in the gap between the hob and top plate.

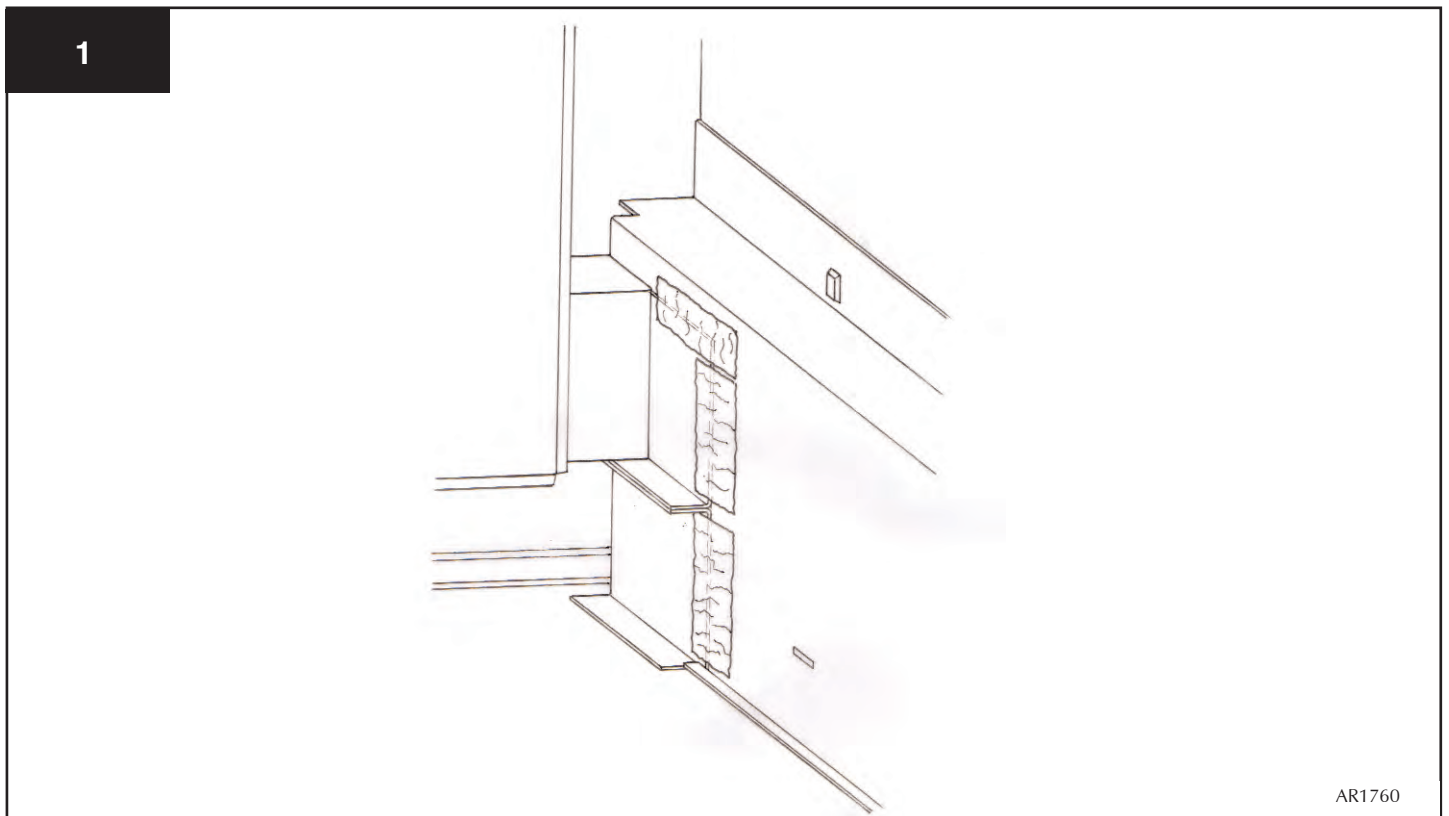
## 3. Gas Hob

- 3.1 For the electric oven version - remove washers in top of ovens.
- 3.2 For warming oven version - drill a hole in the top.
- 3.3 Apply self-adhesive flat rope seal around aperture in top plate.
  - 3.3.1 Connect iron pipe to elbow on underside of hob
  - 3.3.2 Feed long gas feed pipe down front left-hand corner to services duct in side panel. Connections to gas supply as per Installation Instructions.
- 3.4 Feed hob wires from hob through the flexible tube into the ash pit. Connect hob wires to mains terminal block.
- 3.5 Lower hob with stud through hole in oven top into top plate.
- 3.6 Secure the stud through the oven. The stud may require shortening.
- 3.7 Remove plate in top oven (6 off screws) to get access to gas feed pipe and iron pipe. Make connection. Refer to Installation Instructions.
- 3.8 Apply Pactan sealant around hob in the gap between the hob and top plate.

# Appendix E

## 1. TWO - OVEN SERVICES DUCT TRADITIONAL ONLY

- 1.1 The Services Duct locates in the hole in the Ashpit Tunnel.
- 1.2 After fitting the left-hand side panel, apply the foil tape over the joints between the Services Duct and Panel as shown in Diagram 1.
- 1.3 Fit the cover to the Services Duct.





# *Traditional 2 and 4 Door Range Cooker*

Oil and Gas Versions

## **On-Site Assembly Instructions - Addendum for 4 Door Cookers**

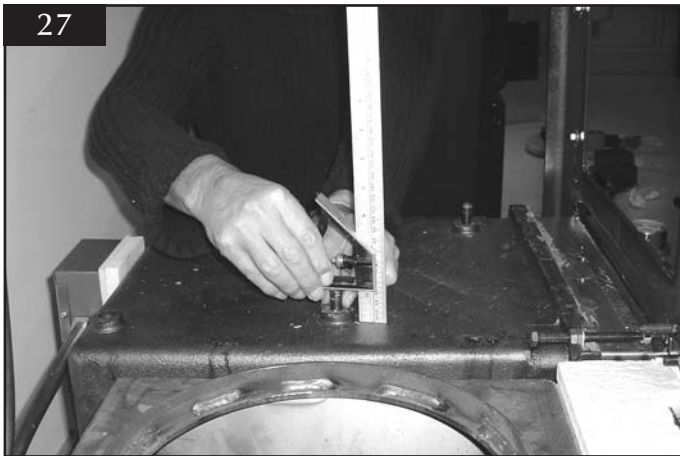
### **IMPORTANT**

Please read these instructions carefully before commencing assembly.

# CONTENTS

|                              | 2 OVEN | 4 OVEN | PAGE     |
|------------------------------|--------|--------|----------|
| <b>ASSEMBLY INSTRUCTIONS</b> |        |        | <b>3</b> |
| Top Oven (4-door Gas Cooker) |        | •      | 3        |
| Top Oven (4-door Oil Cooker) |        | •      | 4        |

# Top Oven (4 Door Gas Cooker)



Follow assembly instructions as for 2-door oven, up to Lower Oven Element installation (Figure 26.). Then set top oven conducting plate studs to 35mm high.



Set conducting plate (part C600582) in place on lower oven.



Place side conducting plates on either side of the central conducting plate, as shown.



Set top conducting plate in position.



Place large conducting plate (part C601015) on top.



Locate top oven transfer box into aperture in front panel. Then continue following assembly instructions as for 2-door ovens, from Figure 31 onwards.

# Top Oven (4 Door Oil Cooker)



Follow assembly instructions as for 2-door oven, up to Lower Oven Element installation (Figure 26.). Then set top oven conducting plate studs to 35mm high.



Set conducting plate (part C600582) in place on lower oven.



Place layer of insulation on top of lower oven leaving top oven conducting plate support screws visible. Separate insulation to  $\frac{1}{2}$  normal thickness.



Locate plate onto three location studs. Then continue following assembly instructions as for 2-door ovens, from Figure 30 onwards.

**Redfyre Cookers, Osprey Road, Sowton Industrial Estate, Exeter, Devon, England EX2 7JG**

**Tel: (01392) 444070 Fax: (01392) 444804**

**E-mail: [redfyre@gazco.com](mailto:redfyre@gazco.com) Internet: [www.redfyrecookers.co.uk](http://www.redfyrecookers.co.uk)**

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

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