



Donard Solid Fuel Cooker



To ensure safety, satisfaction and maximum service, **this Cooker should be installed by a suitably qualified and competent person.** The provision of a Central Heating facility, requires that the hot water systems involved, conform fully to good plumbing practice and established standards.

INSTALLATION AND OPERATING INSTRUCTIONS

The manufacturers reserve the right to make alterations to design, materials or construction for manufacturing or other reasons subsequent to publication.

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OPERATING INSTRUCTIONS

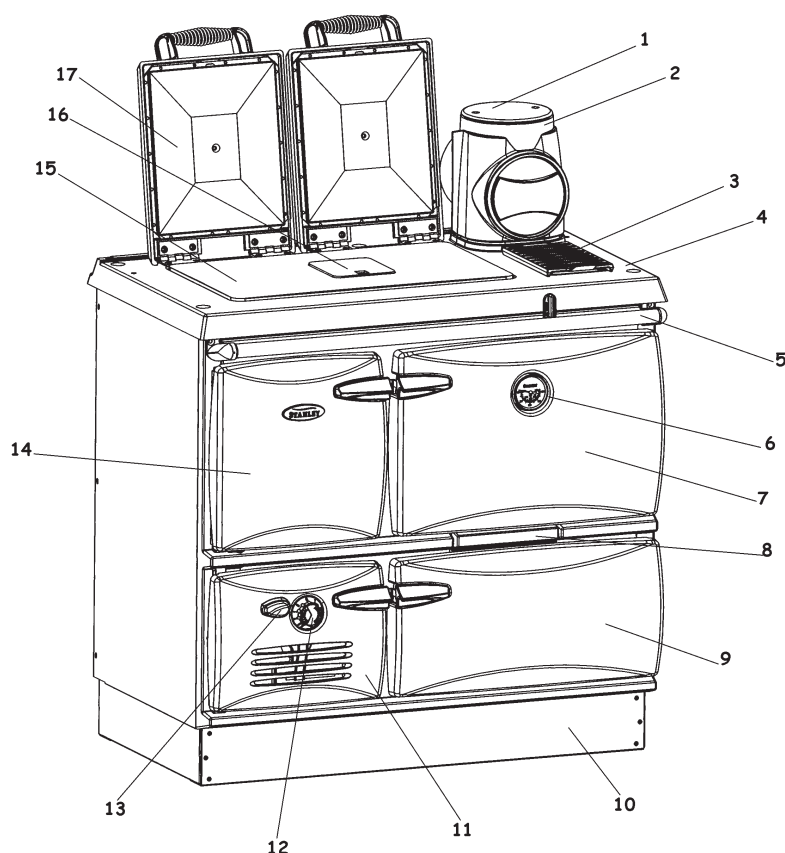
This solid fuel cooker has been manufactured and supplied in compliance with the Health & Safety at Work Act 1974 section 6. We have taken every reasonable care that this product is designed and constructed to be safe and without risk to health when properly installed and used. This cooker is tested and approved prior to despatch.

This appliance is hot while in operation and retains its heat for a long period of time after use. Children, aged or infirm persons should be supervised at all times and should not be allowed to touch the hot working surfaces while in use or until the appliance has thoroughly cooled.

Notice: Any alteration that is not approved by Waterford Stanley may render the warranty void and can effect your statutory rights.

The complete installation must be done in accordance with current Standards and Local Codes. It should be noted that the requirements and these publications may be superseded during the life of this manual.

SCHEMATIC



1. Blanking Plate
2. 6" Flue Box
3. Trivet
4. Hob
5. Towel Rail
6. Oven Thermometer
7. Main Oven Door
8. Front Cleaning Door
9. Warming Oven Door
10. Base Frame
11. Ashpit Door
12. Boiler Thermostat
13. Riddling Cover
14. Fire Door
15. Hotplate
16. Cleaning Panel to Hotplate
17. Hotplate Covers

CONTROL OF SUBSTANCES

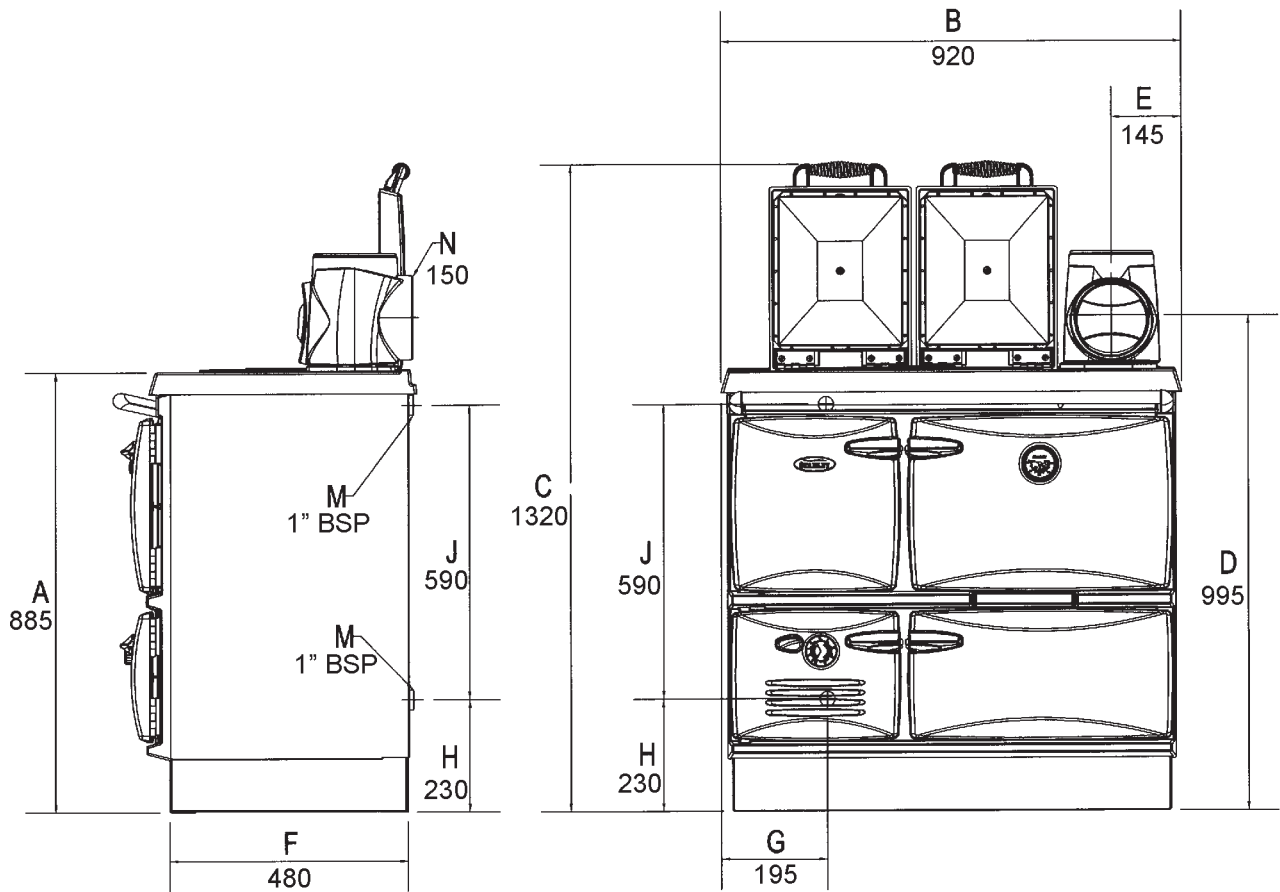
This cooker may contain some of the materials indicated below. It is the users/installers responsibility to ensure his/her personal protection when handling the pertinent items:- fire cement, fuel beds, artificial fuels. When handling use disposable gloves. Glues and sealants - exercise caution. If they are liquid use face mask and disposable gloves. Glass yarn or rope, mineral wool, rock wool, insulation pads, ceramic fibre, coal dust may be harmful if inhaled. They may also irritate the skin, eyes, nose and throat. Use disposable gloves, face mask and eye protection. Wash other exposed parts after handling. When disposing of the rubbish reduce dust with water and wrap them securely.

SUMMER OPERATION

(i.e. when Central heating is not in use).

The fire-box of this cooker can not be modified to reduce the boiler output while cooking. Therefore if cooking is carried out during the summer months then adequate dissipation of the heat produced be allowed for in your central heating circuit to ensure that the hot water within the circuit does not boil.

SPECIFICATION



Note: Dimensions stated above may be subject to a slight +/- variation

FEATURE	METRIC
HOT PLATE	560 x 330
ROASTING OVEN	390W x 310H x 406D
SIMMERING OVEN	390W x 220H x 406D
FIREBOX	220W x 500H x 400D
ASHBOX	220W x 200H x 400D
FUEL CAPACITY	.02 Cu. METERS
LOG SIZE	380 LONG

TECHNICAL DATA

COOKER OUTPUT: AT

GROSS OUTPUT per hour 35 kW = 120,000 BTU's

NET TO WATER per hour 17.6 kW = 60,000 BTU's

RADIATION SURFACE: Heating surface only = 32.7 sq. Meters = 353 sq. ft.

Heating plus Domestic Hot Water = 30.2 sq. Meters sq. ft.

COOKER WEIGHT: Net: 360Kgs Gross: 400Kgs

INSTALLATION

Installation must comply with the following:

B.S. 8303 - Code of Practice for the installation of domestic heating and cooking appliances burning solid mineral fuels.

Building Regulations - Part J.

Local Authority by-laws and other specifications as they affect the installation of the cooker.

PRE-INSTALLATION CHECK - LOCATION

When choosing a location for this appliance you must have:

- (a) Sufficient room for the installation (see clearances), a satisfactory flue (see chimneys), and an adequate air supply for correct combustion and operation.
- (b) Adequate space for maintenance and air circulation.
- (c) Check that the chimney is clean and clear of obstructions. Cracked brickwork and leaking joints should be made good.

HEARTH CONSTRUCTION

Hearth should be strong enough to support total weight of cooker. When a properly constructed hearth is not available we recommend that the Cooker be placed on a slab of foamed concrete 7.5 cm (3") or a slab of other insulating material. This hearth must extend at least 45 cm (18") to the front and 30 cm (12") to each side.

CHIMNEY/FLUES

The chimney should have a cross sectional area of at least 176 sq. cm (28 sq. ins) or an inner diameter of 150mm to 200mm. (6" - 8"). (See Fig. 1 & 2).

Do not connect to a chimney serving another appliance. Always ensure that the connection is to a chimney of the same size, never connect to one of smaller dimensions. Chimneys wholly constructed of single skin are not recommended under any circumstances. Due to their inability to retain heat, such chimneys will inevitably give rise to smoking, down draught and the formation of condensation.

The flue must be high enough (more than 4.6m (15ft.) in any case) to allow the flue gasses to vent into clear air, away from the turbulence that may be caused by roof structures, other chimney stacks etc. The venting position should be 1.0m (3'3") above any obstruction within a 7.6m (24'9") radius, if down draughts are to be avoided.

Fig.1

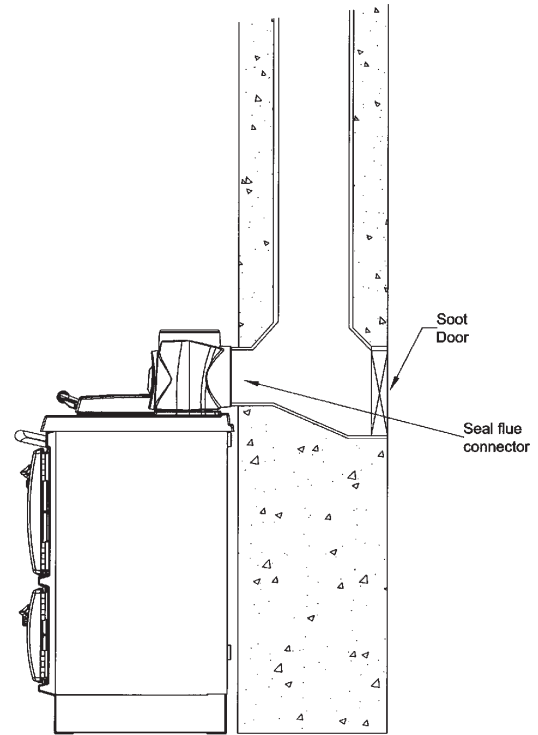
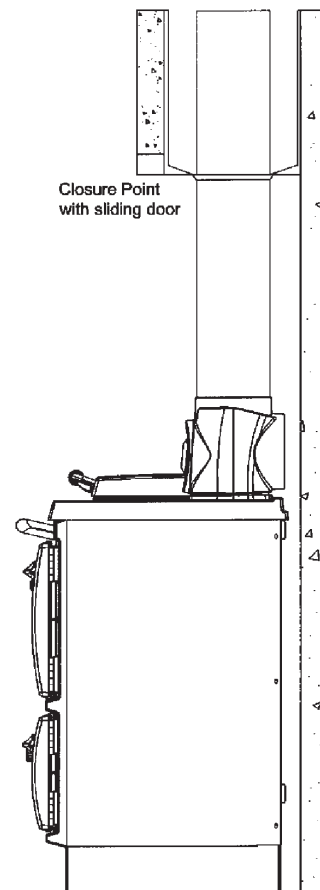


Fig.2



Where the standard masonry chimney is not available, a proprietary type of twin wall, fully insulated pipe may be used. As already stated, the minimum inner diameter must not be less than 15 c.m. (6") and the pipe must terminate at a point not lower than the main ridge or adjacent outside obstructions. With such installations access to the chimney must be provided for cleaning purposes.

VENTILATION & COMBUSTION AIR REQUIREMENTS

It is imperative that there is sufficient air supply to the cooker in order to support correct combustion. The air supply to this appliance must comply with current Building Regulations. The minimum effective air requirement for this appliance is 82.5cm². This increases to 127.5cm² where a flue draught stabiliser is fitted. If another appliance is fitted in an adjacent room it will be necessary to calculate an additional air supply.

All materials used in the manufacture of air vents should be such that the vent is dimensionally stable, corrosion resistant, and no provision for closure. The effective free area of any vent should be ascertained before installation. The effect of any grills should be allowed for when determining the effective free area of any vent.

Air vents direct to the outside of the building should be located so that any air current produced will not pass through normally occupied areas of the room.

An air vent outside the building should not be located less than the dimensions specified within the Building Regulations and B.S. 8303: Part 1 from any part of any flue terminal. These air vents must also be satisfactorily fire proofed as per Building Regulations and B.S. 8303: Part 1.

Air vents in internal walls should not communicate with bedrooms, bedsits, toilets, bathrooms or rooms containing a shower.

Air vents traversing cavity walls should include a continuous duct across the cavity. The duct should be installed in such a manner as not to impair the weather resistance of the cavity.

Joints between air vents and outside walls should be sealed to prevent the ingress of moisture. Existing air vents should be of the correct size and unobstructed for the appliance in use. If there is an extraction fan fitted in adjacent rooms where this appliance is fitted, additional air vents may be required to alleviate the possibility of spillage of products of combustion from the appliance/flue while the fan is in operation. Refer to B.S. 8303 Part 1.

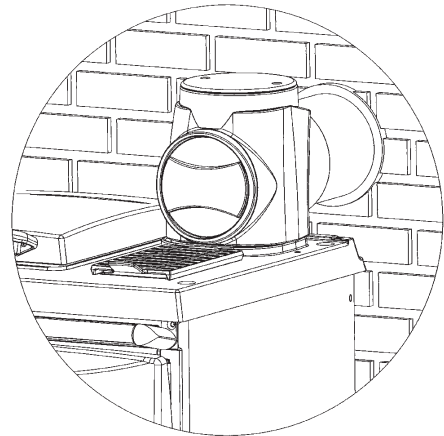
Where such an installation exists, a test for spillage should be made with the fan or fans and other appliances using air in operation at full rate, (i.e. extraction fans, tumble dryers) with all external doors and windows closed.

If spillage occurs following the above operation, an additional air vent of sufficient size to prevent this occurrence should be installed.

Especially Airtight Properties:-

If the cooker is being fitted in a property where the design air permeability is less than 5m³ / (h.m²) (normally newer properties built from 2006), then a permanent ventilation must be fitted to provide 550mm² of ventilation for each kW of rated output. If a draught stabiliser is also fitted then the requirement is 850mm² per kW of rated output.

Fig.3



FLUE BOX

Apply fire cement to the socket in the hob. Attach a short length of 6" (150mm) I.D. pipe approx. 10" (250mm) long to the outlet of the flue box by means of fire cement. Place the flue box on the hob and the pipe into the wall and consolidate the fluebox and pipe into the fire cement. Apply 3 or 4 coils of 10mm (1/2") insulating rope to the pipe and fill the wall cavity with fire cement. (See fig. 3).

FLUE PIPES/CONNECTIONS

Square bends and long horizontal runs of flue piping must be avoided. There is provision with the Cooker for two methods of installation i.e. top outlet or back outlet.

ALL FLUE CONNECTIONS MUST BE THOROUGHLY SEALED. Blocked chimneys are dangerous, use only recommended fuels, keep chimneys and flue ways clear; read the operating instructions.

STANLEY CAST IRON PIPES ARE HIGHLY RECOMMENDED FOR INTERIOR USE.

DRAUGHT REQUIREMENTS

When a draught recorded is over .10 inches W.G. a draught stabiliser should be fitted. Remember a proper flue is necessary for the efficient operation of

the Cooker. The chimney should be capable of providing a continuous negative pressure of between .06 and .10 inches WG.

Excessive draught can be controlled by rotating the spin valve on the flue box in an anticlockwise direction.

DOWN DRAUGHTS

However well designed, constructed and positioned, the satisfactory performance of the flue can be adversely affected by down draughts caused by nearby hills, adjacent tall buildings or trees. These can deflect wind to blow directly down the flue to create a zone of high pressure over the terminal.

A suitable anti-down draught terminal or cowl will usually effectively combat direct down draught but no cowl is likely to prevent down draught due to a high pressure zone. (See Fig. 4).

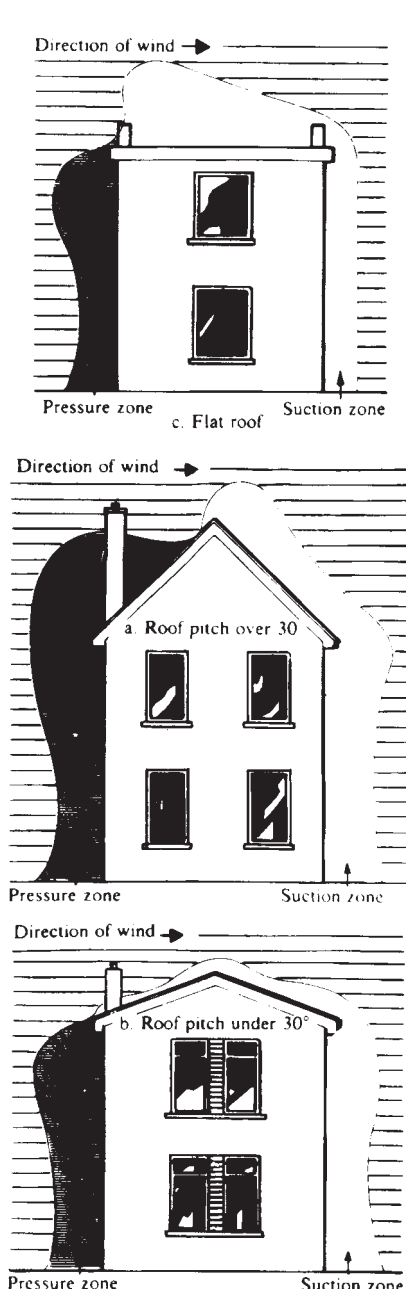


Fig. 4

COOKER CLEARANCE

The Cooker should not be installed at zero clearance to combustible materials. The sides should have a minimum clearance of at least 7.5 cm (3") from combustible materials unless otherwise fully insulated.

This cooker is supplied with a back filler piece which should be used with fitting the cooker between kitchen units. This filler piece is mounted to the wall behind the cooker using the appropriate screws and rawl plugs (not supplied) and allows adequate clearance from the front of the cooker to the front of the kitchen units for door opening (see Fig.5 & 5a)

Fig.5

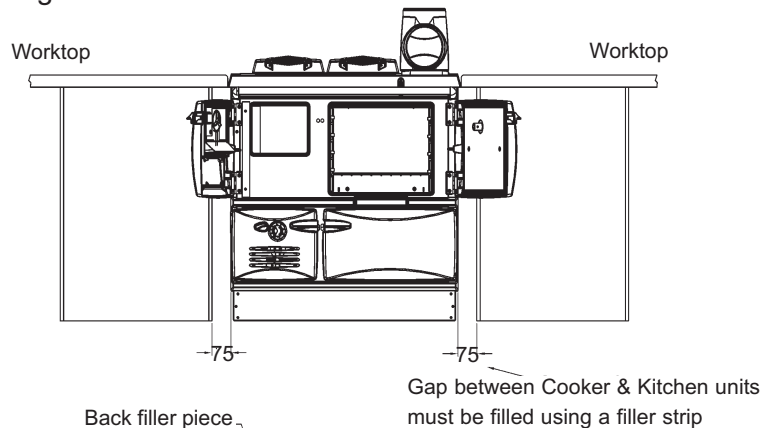
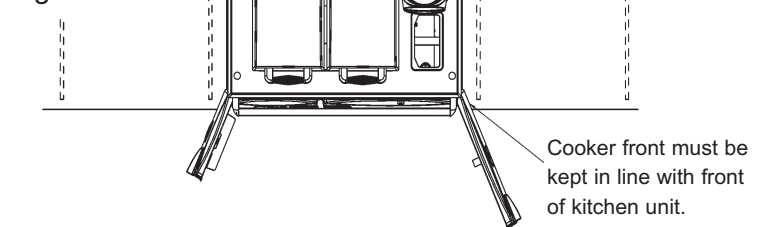


Fig.5a

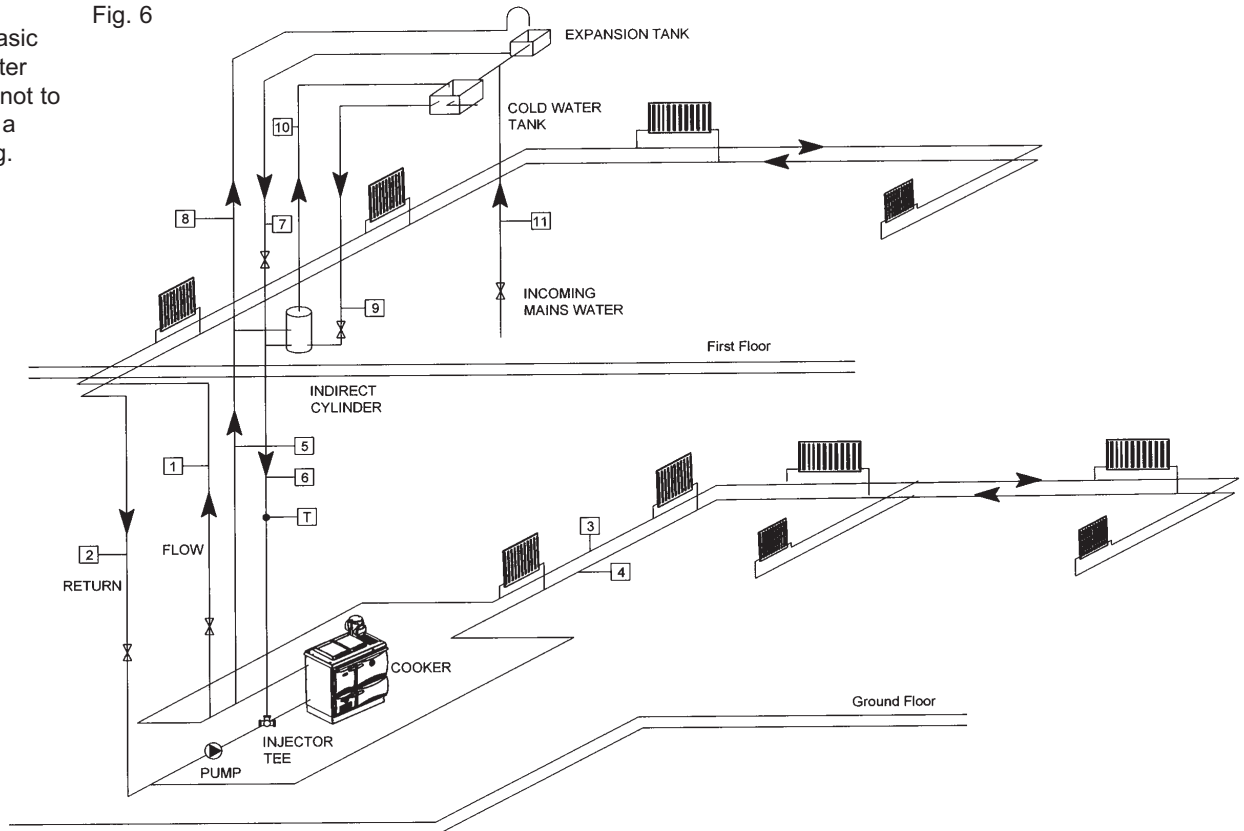


PLUMBING

RADIATOR HEATING CIRCUITS	FIRST FLOOR	PIPE	FUNCTION	PIPE	FUNCTION
		1	PUMPED FLOW TO RADIATORS	7	HOT WATER FLOW
CYLINDER HEATING CIRCUIT	GROUND FLOOR	2	PUMPED RETURN EX	8	COLD WATER (EX TANK)
		3	PUMPED FLOW TO RADIATORS	9	COLD FEED-HEAT SYSTEM
		4	PUMPED RETURN EX	10	OPEN VENT-HEAT SYSTEM
	FIRST FLOOR	5	GRAVITY FLOW TO CYLINDER	11	COLD FEED TO CYLINDER
		6	GRAVITY RETURN EX	12	HOT WATER VENT
				13	MAINS WATER
				T	THERMOSTAT
				⋈	ISOLATING VALVES

This diagram illustrates the basic principals of water systems and is not to be regarded as a working drawing.

Fig. 6



Recommended indirect cylinder 135-180 litres, depending on domestic requirements with a 2.5 cm (1") flow and return pipes not exceeding 7.8m (25'6") each in length. Cylinder and pipework should be lagged to minimise heat losses.

REGULATIONS

The plumbing must be in accordance with all relevant regulations and practices. It must include a gravity circuit with expansion pipe, open to the atmosphere. The central heating will normally be pump-driven as with other types of boilers. In indirect domestic water closed circuit central heating the system is thermostatically controlled by the unit mounted in the ashpit door.

BOILER OUTPUT

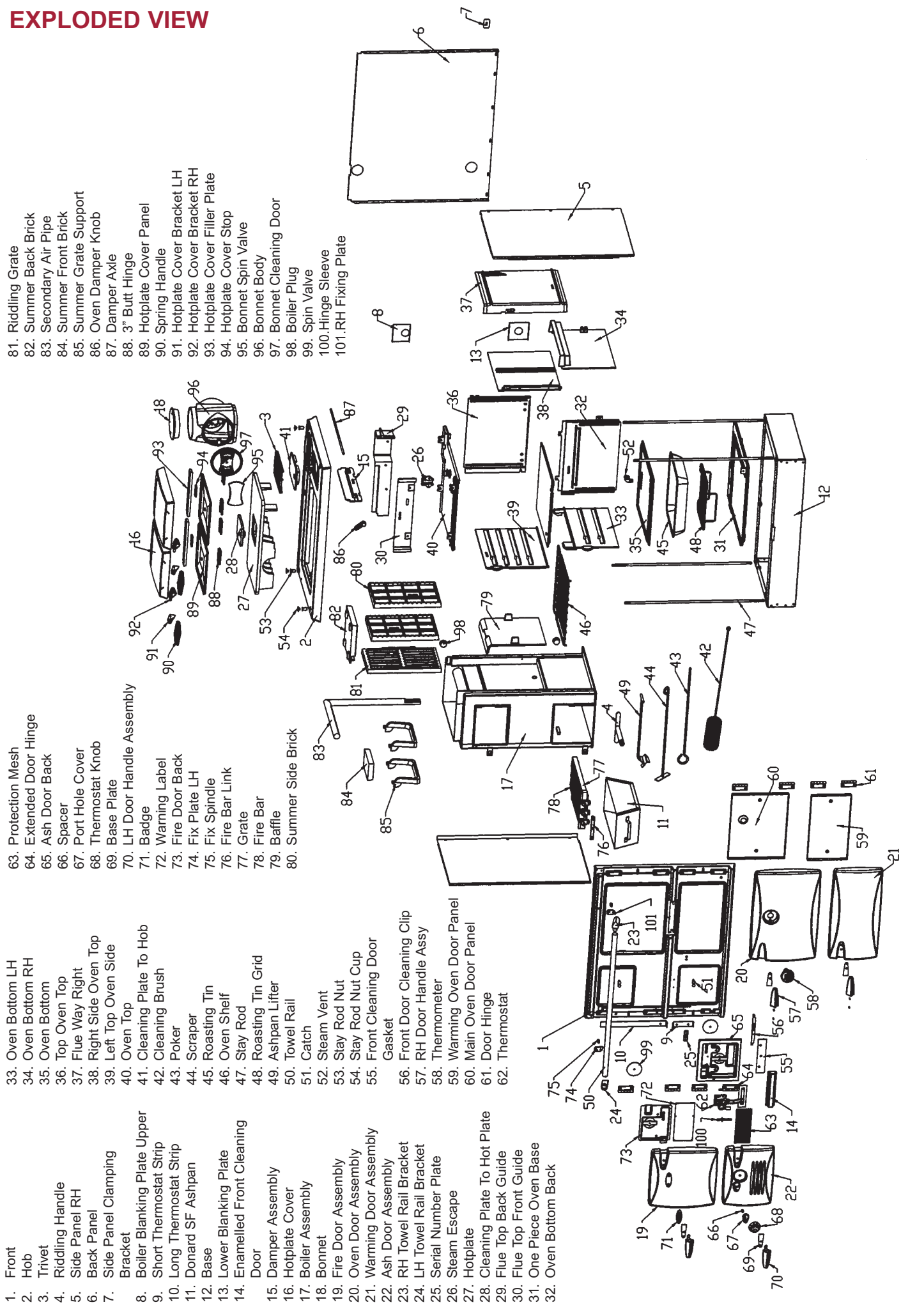
High output cannot be maintained unless fuel is being burned at a rate of 4.6 Kg. per hour of coal. When burning peat or wood, reduced output will

apply because of the lower calorific value of the fuels.

GRAVITY CIRCUIT

The gravity circuit consists of the domestic hot water tank of 135 - 180 litres indirect cylinder, fixed in an upright position, recommended for hot water storage and it should be connected to the boiler by 25mm (1") ID flow and return piping. The pipes should not exceed 7.8m (25'6") each in length and anything in excess of 4.6m (15ft.) must be fully lagged. The shorter the run of pipe work the more effective the water heating efficiency and to this end, the cylinder should be fully lagged. For safety's sake do not have any valves on this circuit.

EXPLODED VIEW



INJECTOR TEE

Where the gravity and central heating circuits join together to return to the Cooker we recommend the use of an injector tee connection, situated as close to the unit as possible. This type of tee encourages a stable flow of hot water through both circuits and helps to prevent priority being given to the stronger flow, which is most commonly the pumped central heating circuit. (See fig. 7).

WATER CIRCUIT TEMPERATURE

The return water temperature should be maintained at not less than 40°C so as to avoid condensation on the boiler and return piping. Fitting a pipe thermostat to the return from the gravity circuit and wiring it into the pump control will ensure that no cold water will be returned from the central heating circuit before the water from the gravity circuit has warmed up to the common return pipe and boiler. If this is not sufficient to keep the boiler temperatures above the required minimum, a three-way mixing valve may be fitted to the flow pipe to divert some hot water straight back into the return. Such a valve can be operated either manually or electrically in conjunction with a return pipe thermostat.

PIPE THERMOSTAT

Another advantage of fitting a pipe thermostat on the gravity return is that priority will always be given to the domestic hot water supply.

FUELS

The Cooker output levels are assessed on standard House Coal of good quality. Reduced outputs will result when fuels of lower calorific values are used. Wood logs up to 38cm (15”) long are suitable.

All fuels should be stored under cover and kept as dry as possible prior to use.

SECONDARY AIR PIPE

The Secondary Air Pipe is for use with House Coal, Timber and Peat Fires only. It must be removed when burning Anthracite or other smokeless fuels.

CIRCULATING PUMP

It is recommended that the selected pump be of a proprietary type and manufacture, and be adequate

to give the required temperature differential between the flow and return. The pump should be able to meet the requirements of the system design and be fitted in a readily accessible position. It may be positioned either on the boiler section flow or the return, depending on the system design.

Isolating valves (preferably of the keyless type) must be fitted to the inlet and outlet of the circulating pump to facilitate service and replacement of pump without draining the system.

Pipework not forming part of the useful heating surface should be insulated to help prevent heat loss and possible freezing, particularly where pipes are run through roof spaces and ventilated underfloor spaces. Cisterns situated in areas which may be exposed to freezing conditions should also be insulated.

Draining taps must be located in accessible positions which permit the draining of the whole system, including the appliance and hot water storage vessel. Draining taps should be at least 1/2in. (12.5mm) BSP nominal size and be in accordance with BS 2879.

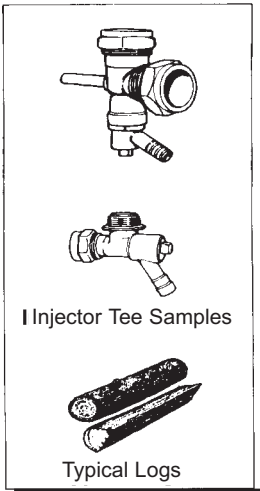
The appliance boiler section should be connected to a cistern water supply, subject to a maximum head of 18.25m (60ft).

The heating system must be designed (and adjusted if necessary) to give a temperature differential across the boiler at full output of 10° - 14°C (18° - 35°F). The use of horizontal pipe runs should be avoided wherever possible in order to prevent the collection of air in the system. If horizontal runs are unavoidable the pipes should rise upwards in the direction away from the appliance.

INHIBITORS

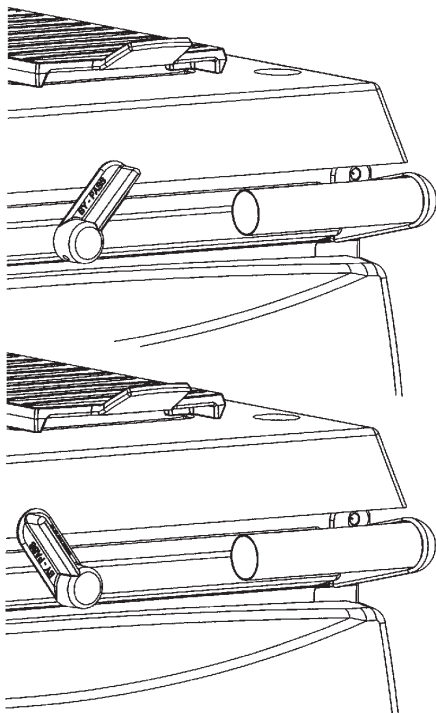
We strongly recommend the use of corrosion inhibitors and anti-freeze solution in the system. Use only quantities specified by the inhibitor manufacturer. Add inhibitor only after flushing when finally re-filling the system. Refer to BS 7953.

Fig. 7



FUEL CALORIFIC VALUE		
Anthracite 25 - 50mm	Calorific Value	8.2 kW/KG = 14,000 BTUS/LB
House Coal 25 - 75mm	Calorific Value	7.2 kW/KG = 12,300 BTUS/LB
Timber - Firebox Size	Calorific Value	5.0 kW/KG = 8,600 BTUS/LB
Peat Briquettes -	Calorific Value	4.8 kW/KG = 8,300 BTUS/LB
Bog Peat -	Calorific Value	3.4 kW/KG = 6,000 BTUS/LB

Fig.8



LIGHTING THE FIRE

Thoroughly check all pipe work for leaks, especially the pipe connections to the boiler before lighting. Allow the Cooker to build up heat slowly at first. Check that all dampers and catches are operating correctly and ensure that all flue connections are thoroughly sealed. See that the user has a copy of the operating instructions.

Fully open the thermostat and direct damper and kindle with paper and sticks in the usual way and ignite by using a taper or rolled wad of paper inserted into the ashpit. Under no circumstances should any inflammable liquid i.e. petrol, paraffin etc. be used to light the fire. When the fire is well established close the direct damper fully and keep it closed. Add fuel to the firebox as required and adjust the thermostat to suit the current requirements.

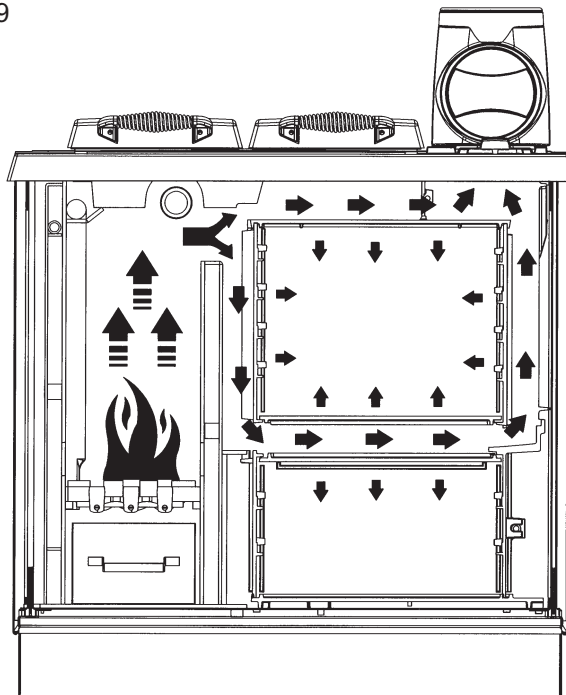
FUELLING

When fuelling open the direct damper as this will help to eliminate smoking. Afterwards be sure to close the output from the boiler. Never pack fuel tightly or fill the firebox to capacity. A lower level fire is more effective particularly in regard to water heating efficiency. The maximum fuel level is up to the bottom of the firebox door and rising upwards at a 30° angle towards the back of the firebox.

CONDENSATION

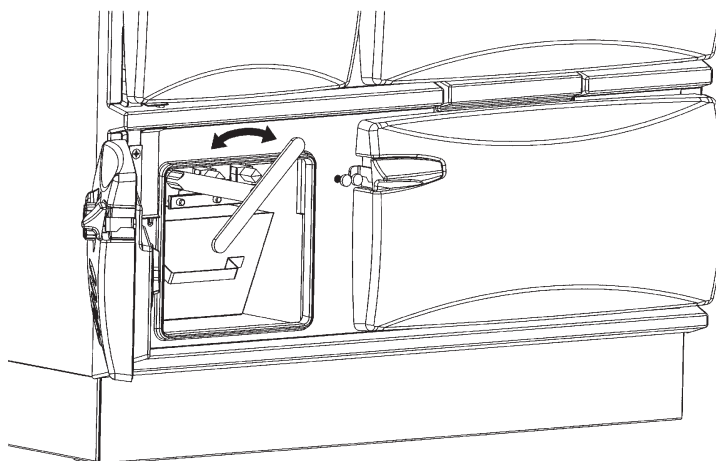
If the appliance is run for extended periods on a low fire, especially when burning wood or peat the fire can cool down to such an extent that vapour in the flue gases may condense. This will make the inside

Fig.9



of the flue damp so that the soot sticks to the flue and the tarry mixture formed may drip down into the appliance. It is always a good idea to run at a high rate whenever possible, because it is so easy to light, a lot of people, especially in the Summer, run the appliance for just a few hours with a strong roaring fire. The appliance is then allowed to die until the hot water is used up and then is relit. From the appliance and flue point of view, this is a better technique than running a low fire continually. (Fig. 8 & 9)

Fig.10



EXTERNAL RIDDLING

Lift the port hole cover on the ash door and insert the operating tool into the hole until it engages with the spigot on the grate and move vigorously. In addition it is also recommended that the firebed itself be thoroughly raked at intervals thus loosening up such debris as clinker, stones, etc. which are then easily removed. (Fig. 10).

ASH REMOVAL

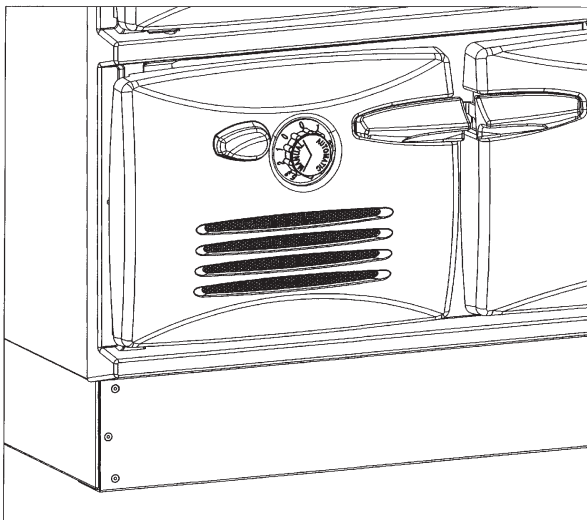
Some attention should be paid to the amount of ash that is allowed to build up in the firebox. Wood has better burning characteristics if a bed of ash is allowed to build up, riddling only being necessary to level up the fire (for cooking, for example). Coal or smokeless fuels, on the other hand, burn better if they are well riddled to allow a good airflow to the fire. For slow combustion it is better to have a thicker ash bed for all fuels. Therefore, do not riddle the fire before slowing it down for overnight burning, but riddle it if required in the morning or before cooking.

When using anthracite or coal avoid excessive firing conditions. High temperatures are unnecessary and can do serious harm to the cooker. The first indication that overheating is taking place will be the formation of clinker (melted ash) in the firebox and this should be removed immediately otherwise damage will occur to the firebars and cooker components and any damage here should be repaired without delay.

ASHPAN

The ashpan must be emptied as required otherwise ash will build up to a point where it interferes with the natural flow of cool air through firebars and as a consequence these will be damaged.

Fig.11



THERMOSTAT WITH MANUAL OVERRIDE

The air supply to the fire is controlled by the thermostat probe inserted into the boiler and the control knob attached to the ash door.

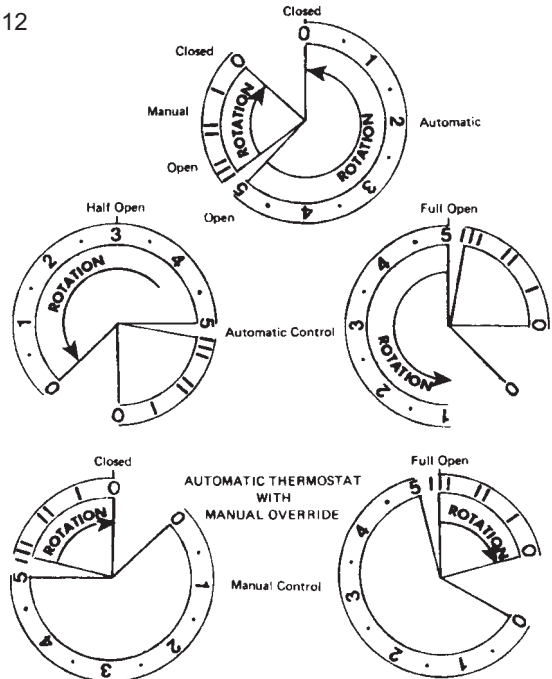
The automatic thermostat has 6 settings which control the heat to which the boiler water will rise for central heating purposes. Setting 0 will close the thermostat, setting 3 will give a nominal burning rate of 2½ to 3kg per hour of house coal. Setting 5 will give maximum water heating and high oven temperatures.

The thermostat will close down when the water heat reaches the temperature chosen by the selected setting, it will close fully when the water temperature reaches 90 - 95° C when set at 5 - to prevent boiling.

(See Fig. 12)

The thermostat manual override has 4 settings which retain the air flap in a predetermined open position for steady heat when baking and cooking. It will only close fully when the water temperature reaches 90 - 95° C when set at 5 - to prevent boiling.

Fig.12

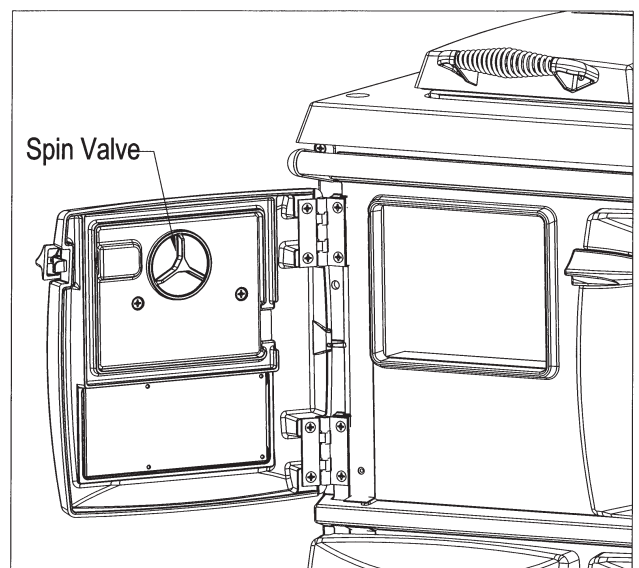


OVERNIGHT BURNING

There is a small air bypass into the ashdoor and this is normally sufficient when the thermostat is closed to hold the fire overnight after banking. If the fire is out and the fuel unburned set the control knob of the thermostat from ½ to 1 in order to sustain overnight burning.

FIREDOOR SPIN VALVE

Fig.13



Heated secondary air enters the firebox through a spin valve in the firedoor back plate while the valve is open to assist combustion of smoke volatiles.

Close when burning anthracite. (See Fig. 13)

ASHDOOR SPIN VALVE

The ashdoor spin valve allows additional air to the firebox for marginal draught conditions. This can be

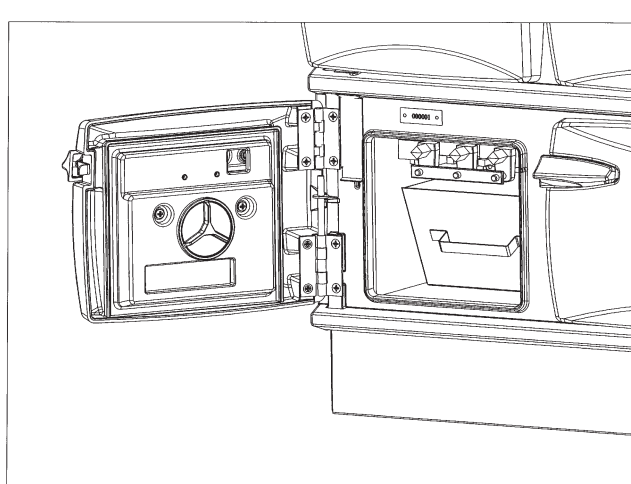


Fig.14

BOILER INSULATING PLATE

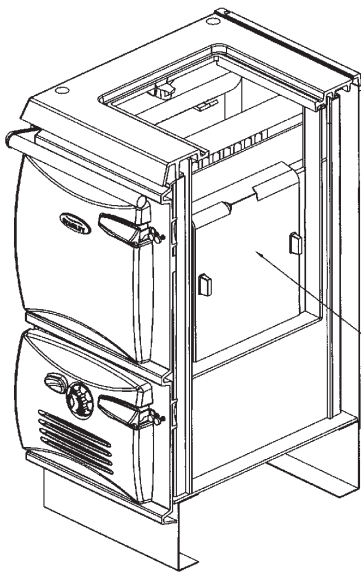


Fig.15

adjusted to suit your requirements. Close when setting the cooker for overnight burning. (See fig.13)

This plate is fitted by removing the hotplate and sliding the insulating plate down between the boiler and oven side. Make sure that the spacing projections are facing the oven and the top flange is resting on the boiler. Replace the hotplate.

The boiler insulating plate may be used with the summer plates or on its own as a means of reducing the boiler output and increasing the heat to the oven. (See fig. 15)

SUMMER GRATE & HEAT SHIELD ASSEMBLY

To obtain a reduction in boiler output during the summer the Cooker can be fitted with a removable summer grate and cast iron heat shield plates. Where the summer plates are required they are available at the cost of postage and packaging, please contact Waterford Stanley Service department on 051-302300 or email service@waterfordstanley.com with the following details: name, address, contact no., serial no. of the product & date & proof of purchase.

Note for some export markets these items are provided.

SUMMER GRATE INSTALLATION

Remove the existing rocker grate and stand the summer on the supporting legs after inserting it through the firedoor. Fit heat shield plates as shown in diagram. (See fig 16 & 17)

Fig.16

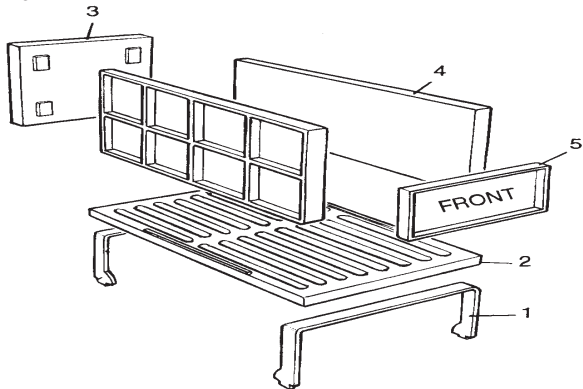
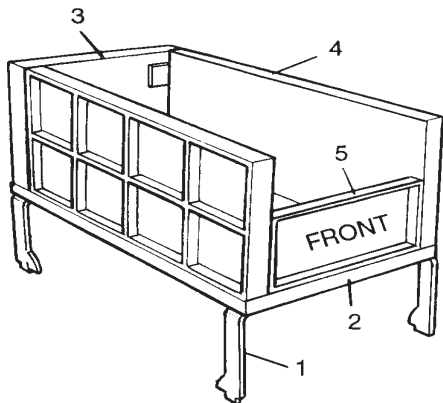


Fig.17



CONTENTS

	QTY
1. Support legs	(2)
2. Summer Grate	(1)
3. Back Heat Shield Plate	(1)
4. Side Heat Shield Plate	(2)
5. Front Heat Shield Plate	(1)

ASSEMBLY

1. Remove the rocker grate through the ashpit door. Brush down the sides of the fire chamber and clean out the debris before fitting the summer grate and heat shields.

2. Insert the support legs (item 1) through the fire door and rest them on the shaker grate support lugs. To lock support legs into position, fit legs as per fig. 15.
3. Insert the summer grate (item 2) through the fire door and rest it on the support legs (item 1).
4. Insert the heat shield plates in the following order - items 3, 4 and 5.

NB. When using the summer grate and heat shields it will be necessary to use a poker to clear ash before refuelling.

SUMMER GRATE & HEAT SHIELD ASSEMBLY

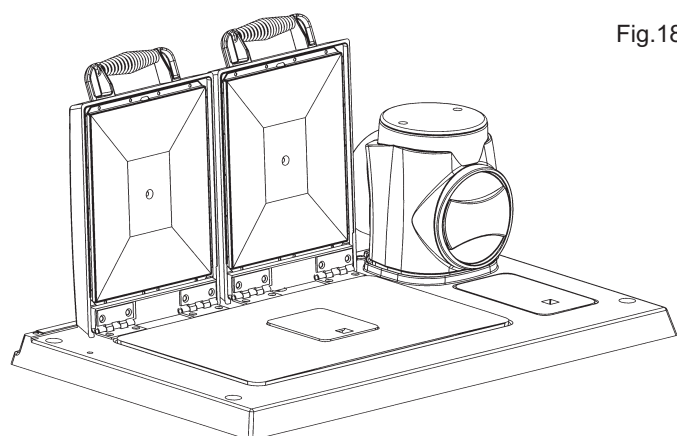


Fig.18

To obtain a reduction in boiler output during the summer the Cooker can be fitted with a removable summer grate and cast iron heat shield plates. Where the summer plates are required they are available at the cost of postage and packaging, please contact Waterford Stanley Service department on 051 - 302300 service@waterfordstanley.com with the following details:

HOTPLATE INSULATING COVERS

The insulating covers retain most of the heat that would otherwise be radiated into the kitchen. They also retain the heat in the hotplates so that rapid heating of cooking utensils will result when one or both of them are lifted for cooking purposes. (See Fig. 18)

COOKING UTENSILS

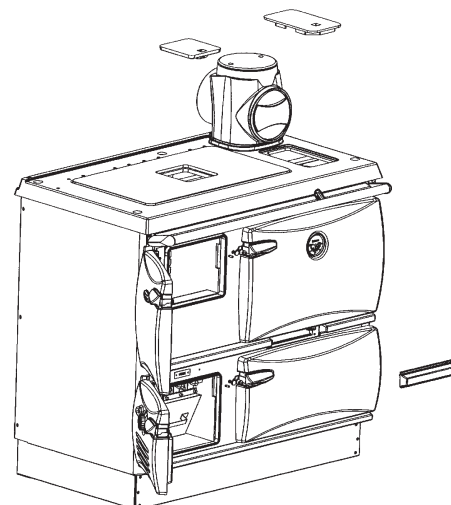
For best cooking results use heavy based, flat bottomed utensils.

USE OF OVENS

When baking or roasting, close the direct damper and open the thermostat fully until the thermometer shows a temperature about 50°F higher than that

which is required. Then close the thermostat to a point where the required temperature is sustained (a little practice will soon show how much thermostat adjustment is necessary). Much will depend on the strength of the chimney draught. It will be found that

Fig.19



a thermostat setting of 3 will be suitable in most cases.

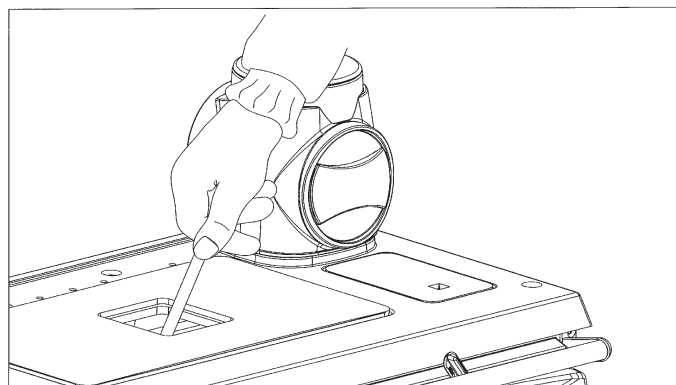
The main oven is heated on all four faces. The simmering oven is heated on the top face only.

The temperature will be about half that of the main oven, for slow cooking, of casseroles, stews, soups etc.

INTERNAL/FLUE CLEANING

The flue or chimney will need to be cleaned regularly. How often will depend a lot on how your Cooker is run, but, to start with, make a point of inspecting the flue system every one or two weeks. This period may well be extended as time goes by if there is little sign of deposits. Some people find they need to sweep the flue every six to eight weeks but a longer period is more normal and in some

Fig.20

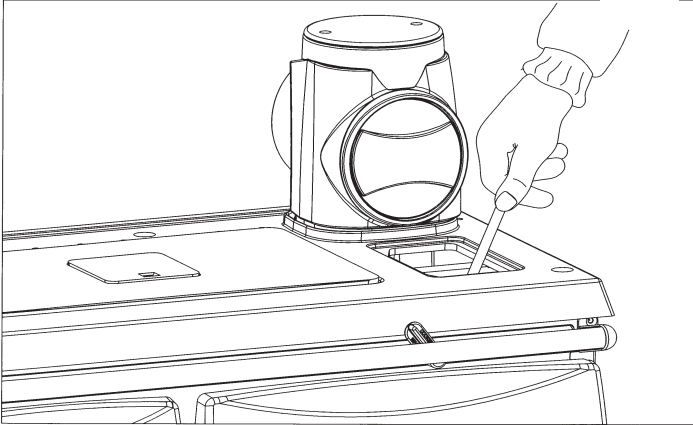


Every week, depending on the type of fuel used, it will be necessary to take off the cleaning access plates to remove deposits. The procedure is as follows: Allow cooker to cool down completely,

cases this may be as long as 12 months.

For most efficient heat transfer to water jacket, all surfaces that come into contact with the flue gases should be kept clean. Regular cleaning will maintain the efficiency of the unit. Use the scraping tool to remove deposits from the inside surfaces of the firebox, the flue ways and top water tube. Regularly look at the top and side of the oven by removing the hotplate cleaning panel and removing the deposits with scraper. To help keep deposits to a minimum,

Fig.21



it is a good idea to have a fast fire for 15 minutes at least once a week. Loose deposits will be scoured off and will make the necessity of cleaning out less frequent.

remove all loose sections on top of the Cooker, open the direct damper, remove the flue box plate from the flue chamber and remove the cleaning door from the front of the Cooker in order to obtain access. Remove the hotplate cleaning panel and hob cleaning plate, and clean the heat collecting fins on the hotplate. Carbon deposits on these surfaces will reduce efficiency by up to 20%. All deposits from the flue pipe and the top of the oven may be brushed both into the firebox and down the side of the oven.

Deposits which have accumulated on the side of the oven must also be brushed downwards. To remove the accumulated ash and soot, thoroughly clean out the residue from the side flues and base plate through the front cleaning door opening — this operation is essential otherwise the flow of hot gases will be obstructed and satisfactory oven temperatures will not be maintained, apart from

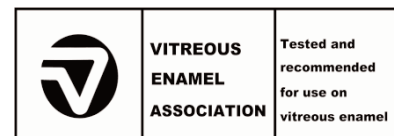
CLEANING

IMPORTANT: BE CAREFUL OF THE HOT APPLIANCE.

General cleaning must be carried out when the cooker is cool.

Stanley cookers are finished in a high gloss vitreous enamel. To keep the enamel in the best condition observe the following tips:

1. Wipe over daily with a soapy damp cloth, followed by a polish with a clean dry duster.
2. If milk, fruit juice or anything containing acid is spilt on the hob or down the cooker, be sure to wipe it immediately or the vitreous enamel may be permanently discoloured. Jam and preservatives containing sugar can permanently damage the vitreous enamel.
3. Keep a damp cloth to hand while cooking, to wipe up any spills as they occur, so they do not harden and become more difficult to remove later.
4. If spills do become baked on, a cream cleanser can be used. For stubborn deposits a soap impregnated pad can be carefully used on the vitreous enamel.
5. Use only products recommended by the Vitreous Enamel Association, these products carry the Vitramel label.



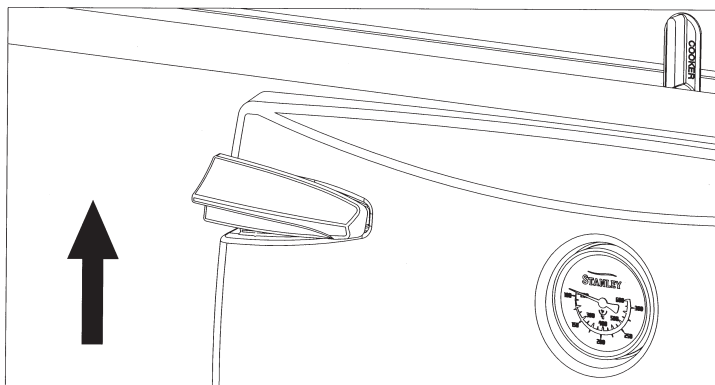
6. In the oven, spills and fat splashes are carbonised at high temperatures: occasionally brush out with a stiff brush. The shelves can be soaked and cleaned with a cream cleanser.
7. Both insulating covers should be raised and allowed to cool before cleaning the enamel with a soapy damp cloth. Use a wire brush to keep the cast iron hotplate clean.

DO NOT USE ABRASIVE PADS OR OVEN CLEANERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES. ENSURE THAT THE CLEANSER MANUFACTURERS INSTRUCTIONS ARE ADHERED TO.

OPENING COOKER DOOR

1. To Open Door Lift handle and pull door open. See Fig. 22.

Fig.22



2. To Close Door - Lift handle, push door closed, press down to engage latch and release. See Fig.23.

Fig.23

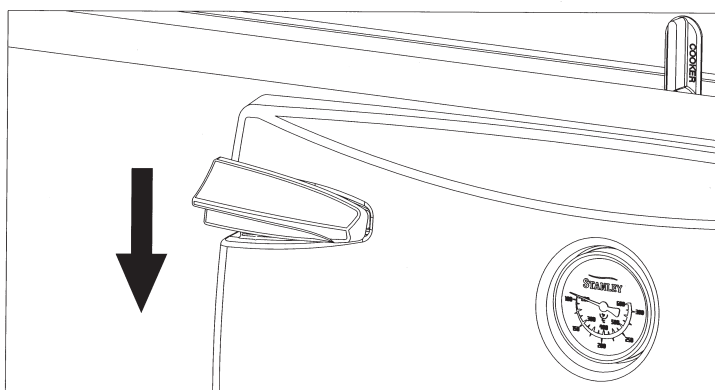
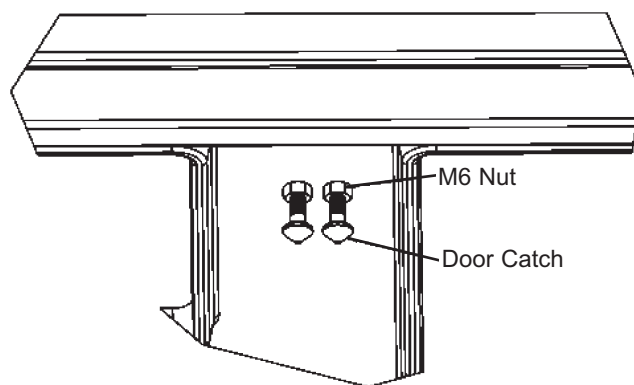


Fig.24



DOOR CATCH ADJUSTMENT

Should the door not be closing tight enough to the front, the door catch can be adjusted:-

1. To tighten the door catch loosen the M6 nut (see Fig. 24) while holding the catch in position.
2. Screw the catch clockwise by half a turn and then tighten the M6 nut again while holding the catch in position.
3. Test to see if the door is then latching correctly and repeat if necessary.

Note:- Conversely if the door is difficult to close or pops open after a period of time repeat the procedure above turning the catch anticlockwise by half a turn.

FAULT FINDINGS

1. Poor Chimney Draught	(a) Obstruction (b) Too Low (c) Too Wide (d) Crack in Wall (e) Shared by another unit	(a) Clear and Clean (b) Raise Height above Ridge (c) Fit Flue Liner 15 to 23 c.m. (d) Repair Cracks (e) Cut of other Unit.
2. Excessive Chimney Draught	(a) High Chimney	(a) Open Flue Cover of fit Draught Stabiliser
3. Down Draught	(a) High Trees (b) High Buildings (c) Negative Pressure Zone	(a) Raise Chimney Height (b) Raise Chimney Height (c) Fit Cowl
4. Cooker Smoking	(a) Insufficient Primary Air (b) Chimney Choked (c) Side Flueways Choked (d) Down Draught	(a) Provide Room Air Inlet (b) Clean Chimney (c) Clean Flueways (d) Raise Chimney Height
5. Hot Plate Not Heating	(a) Soot Under Hot Plate (b) Fire too Low (c) Utensils not Flat	(a) Remove and Clean (b) Build better Fire (c) Use machined based Utensils
6. Oven Not Heating	(a) Poor Chimney Draught (b) Flueways blocked with soot (c) Damper open to Chimney (d) Faulty Thermostat	(a) Raise Height or Fit Cowl (b) Clean Out (c) Close Damper (d) Check and replace if necessary
7. Radiators Not Heating	(a) Pump not Working (b) Air in Radiators (c) Pipe System Faulty (d) Excessive Number of Radiators (e) Radiator Valves not adjusted	(a) Check and replace if defective (b) Vent Radiators (c) Check Pipe Sizes and Circuit (d) Turn off un-needed Radiators (e) Adjust Valves to give even flow
8. Domestic Hot Water Cylinder not heating	(a) Cylinder too Large (b) Flow Pipe too small (c) Flow Pipe crossed (d) Cylinder too far away (e) Hot water from boiler not reaching cylinder	(a) Use 135 - 180 L Cylinder (b) Use 25mm Bore Pipe (c) Reverse Flow Pipe (d) Not more than 7.8m fully lagged. (e) Adjust Flow Control Valves or fit injector tee.
9. Intermittent Performance	(a) Cooker starved of Primary Air (b) Extraction Fan in room (c) Cooker subjected to wind change (d) Dirty Flueways (e) Poor Fire (f) Uncontrolled Burning	(a) Provided Air Inlet in Room. (b) Provide additional Air Inlet in room (c) Raise Chimney of Fit Cowl (d) Clean Flueways Frequently. (e) Burn more Fuel (f) Repair or Replace Thermostat
10. Domestic Hot Water Rusty	(a) Leak in Indirect Cylinder Coil (b) Incorrect Cylinder Fitted	(a) Replace Cylinder (b) Check with installer

It is of the utmost importance to keep the flue pipe and chimney clear of deposits by regular sweeping of the chimney irrespective of whether the fuel used is classed as smokeless or not. All fuels give rise to soot or ash deposits and regular cleaning is essential for safe operation.

Blocked or partially obstructed flueways and chimneys will cause dangerous fumes to be emitted into the room, these may well be invisible if a smokeless fuel is burned.

INSTALLATION CHECK LIST

Tick ☒

Flue System

1. Minimum Flue Height of 4.6 metres (15 feet). ☐
2. Appliance should be connected to a minimum of 1.8 metres (6 feet) of 150mm (6") flue pipe with a horizontal run not exceeding 150mm (6"). ☐
3. Appliance should be connected to a chimney of less than 200mm (8") in diameter (otherwise the chimney must be lined with a 6" flue liner). ☐
4. The chimney venting position must be above the main ridge of the roof or adjacent outside obstructions. ☐
5. The chimney serving this appliance should not serve any other appliance. ☐

Location

6. Clearance to combustible materials must be maintained as specified in the Clearance to Combustibles section. ☐
7. If the cooker is located on a combustible surface, a floor protector must be used to cover the area underneath the heater, extending 18" from the front of the cooker and 8" from the back & sides. ☐

Plumbing

8. Appliance must be connected to a gravity circuit using 1" ID flow & return piping. ☐
9. The length of pipes from the cylinder to the cooker should not exceed 7.8 metres (25¹/₂ feet). ☐
10. A circulation pump should be fitted to the return pipe and controlled by a pipe stat fitted to the flow pipe of the gravity circuit to the cylinder. ☐

Ventilation & Combustion Air Requirements

11. The room in which the appliance is located should have an air vent of adequate size to support correct combustion (see Ventilation & Combustion Air Requirement Section). ☐



STANLEY SOLID FUEL COOKER WARRANTY

CONDITIONS OF WARRANTY

Your Stanley Solid Fuel Cooker is guaranteed against any part that fails (under normal operating conditions) within twelve months from the date of installation of the appliance. If the unit is not installed within six months of date of purchase, the warranty will commence six months from the date of purchase. The warranty is given only to the original consumer/purchaser only and is non-transferable. The appliance must be installed by a suitable qualified person and installed as per the requirements of the manual. Failure to comply with the installation requirements will void your warranty. Waterford Stanley reserve the right to replace any part due to manufacturing defect that fails within the warranty period under the terms of the warranty. The unit must be used for normal domestic purposes only and in accordance with manufacturer's operation instructions.

LIMITS OF LIABILITY

The warranty does not cover:

- * Special, incidental or consequential damages, injury to persons or Property, or any other consequential loss.
- * Any issue with caused by negligence, misuse, abuse or circumstances beyond Waterford Stanley's control.
- * Any issue with wear and tear, modification, alteration, or servicing by anyone other than an authorized service engineer.
- * Installation and operational related problems such as draught related issues external to the cooker, inadequate venting or ventilation, excessive flue offsets, negative air pressure caused by insufficient burning of improper fuel.
- * Damage caused to the unit while in transit.
- * Enamel discolouration due to over firing, enamel damage caused by impact, damage to baffles caused by over firing and fading of surface finish on casting.
- * Stress fractures on bricks.
- * Rust on cast iron parts unless reported prior to unit being installed.
- * Aesthetic damage, rust & missing parts on units purchased off display.

Note: Adequate clearance must be maintained around the appliance to ensure the ease of part removal in the possible event of their damage/failure. Waterford Stanley are not responsible for any costs incurred in the removal of items installed in the vicinity of the appliance that have to be moved to facilitate a part replacement.

All warranty claims must be reported to the Waterford Stanley Service Department and must be submitted with the product serial number (located on the front casting), date of purchase, proof of purchase (if requested) and details of the specific nature of the problem.

**Manufactured by
Waterford Stanley Ltd.,**

Unit 401-403, IDA Industrial Estate, Cork Road,
Waterford, Ireland.

Tel: (051) 302300 Fax (051) 302315

