STANLEY

TURNING YOUR HOUSE INTO A HOME

BRANDON

60K/80K/100K OIL FIRED COOKER

OPERATION INSTRUCTIONS

This Manual is to be left with end user.

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PAGE NO.

INTRODUCTION

To help you make the best use of your cooker, **PLEASE READ THIS BOOKLET CAREFULLY**.

To ensure safety, satisfaction and reliable operation, this quality cooker should be installed and commissioned by a trained and competent person. The provision of the central heating facility and hot water systems involved, must conform to good plumbing practice, established standards and OFTEC recommendations.

As manufacturers and suppliers of cooking and heating appliances, we take every possible care to ensure as reasonably practicable, that these appliances are so designed and constructed as to meet the general safety requirements when properly used and installed.

Section 10 of the Consumer Protection Act 1987.

Safety, Health and Welfare at Work Act.

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 It should be noted that the requirements and these publications may be superseded during the life of this manual. Your new cooker is guaranteed, the guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.

IMPORTANT NOTICE: Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation. When the Cooker is first used, a slight odour may be noticed - this should cease after a short period of use.

The Installation must comply with the following:
B.S. 5410: Oil Installations Part 1 under 45kW.
The Building Regulations : Part J England & Wales Part F Section 4 Scotland.
Part L Northern Ireland and Part J Ireland.
The Control of Pollution (Oil) Regulations.
B.S. 5449: Forced circulation hot water, central heating systems for domestic installations.
Health and Safety at Work Act.
B.S. 7671: Requirements for Electrical Regulations.
Safety Document 635: The Electricity at Work Regulations.
B.S. 7593: Treatment of Water in Domestic Hot Water Systems.
B.S. 7074: Part 1 & 2: Hot Water Supply.
B.S. 4814: Sealed System.

Important: Control of Substances Harmful to Health -
It is the Users/Installers responsibility to ensure that the necessary personal clothing is worn when handling materials that could be interpreted as being injurious to health and safety.

When handling Firebricks, Fire Cement or Fuels, use disposable gloves.

Exercise caution and use disposable masks and gloves when handling glues and sealants.

When working with fibre glass, mineral wool, insulation materials, ceramic blanket/board, avoid inhalation as it may be harmful if inhaled. Avoid contact with skin, eyes, nose and throat, use disposable protection.

Installation should be carried out in a well ventilated area.

This combined appliance is capable of providing 29.3 kW (100,000 Btu's/hr) or 23.45 kW (80,000 Btu's/hr) or 17.58 kW (60,000 Btu's/hr) to water, 2.96kW (10,113 Btu's/hr) for hotplate, space heating and ovens.

When the appliance is set to cooking mode it will also provide hot water to the domestic system and space heating.

Heat transfer to the domestic system when oven is set to 230^{o}C (446^{o}F)
Mean Output: 4,820 Btu's/hr

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.

TECHNICAL DATA

FUEL:	28 Sec Kerosene
MAINS CURRENT:	230v - 240v, 50 Hz A.C.
I.P. PROTECTION:	IP 20
ELECTRICAL INPUT:	90 Watts
SUPPLY FUSE RATING:	3A

MAX BOILER WORKING PRESSURE:	1.9 bar	27.3 P.S.I.
TEST PRESSURE OF BOILER:	2.7 bar	40 P.S.I
OPERATING TEMPERATURE LIMIT IN BOILER:	96^{o}C	205^{o}F

100K

BOILER OUTPUTS:	29.3kW - 100,000 BTUs/Hr.
RADIATION SURFACE:	53 m^2 (571 ft.^{2}) heating surface only. 48 m^2 (514 ft.^{2}) heating surface and domestic hot water.
FLUE GAS FLOW:	Boiler: 0.005m^3/s Oven: 0.0026m^3/s.
SPACE HEATING:	2.91 kW (10,000 BTU/hr) cooking mode / 0.7 kW (2,500 Btu/hr) boiler mode.
FLUE GAS TEMPERATURE:	Boiler 180°C (350°F) Cooker 250°C. (482°F)
ELECTRICAL SUPPLY:	240V 50Hz
FUSE:	3A.
BOILER CAPACITY:	17 litres (3.74 Gal.).
BOILER MATERIAL:	Mild steel.
COOKER WEIGHT:	385Kg (850 lbs).

80K

BOILER OUTPUTS:	23.45kW - 80,000 BTUs/Hr.
RADIATION SURFACE:	42.5 m^2 (457 ft.^{2}) heating surface only. 37.2 m^2 (400 ft.^{2}) heating surface and domestic hot water.
FLUE GAS FLOW:	Boiler: 0.0044m /s Oven: 0.0026m /s.
SPACE HEATING:	2.91 kW (10,000 BTU/hr) cooking mode /0.68 kW (2,300 Btu/hr) boiler mode.
FLUE GAS TEMPERATURE:	Boiler 200°C (392°F) Cooker 230°C. (450°F)
ELECTRICAL SUPPLY:	240V 50Hz
FUSE:	3A.
BOILER CAPACITY:	17 litres (3.74 Gal.).
BOILER MATERIAL:	Mild Steel.
COOKER WEIGHT:	380Kg (838 lbs).

60K

BOILER OUTPUTS:	17.58kW - 60,000 BTUs/Hr.
RADIATOR SURFACE:	32 m^2 (344.45 ft.^{2}) heating surface only. 26.5 m^2 (285 ft.^{2}) heating surface and domestic hot water.
FLUE GAS FLOW:	Boiler: 0.0031m^3/s Oven: 0.0026m^3/s.
SPACE HEATING:	2.91 kW (10,000 BTU/hr) cooking mode / 0.7 kW (2,500 Btu/hr) boiler mode.
FLUE GAS TEMPERATURE:	Boiler: 170°C (356°F) Cooker: 250°C. (482°F)
BOILER CAPACITY:	17 litres (3.74 Gal.).
BOILER MATERIAL:	Mild steel.
COOKER WEIGHT:	385Kg (850 lbs).

THIS APPLIANCE MUST BE CONNECTED TO A FULLY PUMPED SYSTEM.

BURNER SPECIFICATION

	BOILER BURNER			COOKER BURNER
	100K	80K	60K	100K/80K/60K
Burner Input				
(kW) Continuous Running	34.2	27.7	21.4	19.5
(kW) Cycling	N/A	N/A	N/A	4.4
(Btu's) Continuous Running	116,760	94,600	73,000	66,875
(Btu's) Cycling	N/A	N/A	N/A	14,950
Boiler Output				
(kW) Continuous Running	29.3	23.5	17.6	2.1
(kW) Mean Cycling	N/A	N/A	N/A	1.2
(Btu's) Continuous Running	100,000	80,000	60,000	7,000
(Btu's) Mean Cycling	N/A	N/A	N/A	4,000
Nozzle	0.85 80°S (C.E.N)	0.65 80°S (C.E.N)	0.55 80°S (C.E.N)	0.5 60°S (C.E.N)
Pressure				
(Bar)	7.4	7.4	7.1	7.1
(PSI)	107	108	103	110
Fuel Consumption				
(L/Hr) Continuous Running	3.6	2.9	2.2	2.1
(L/Hr) Cycling	N/A	N/A	N/A	0.47
US Gal/Hr				
Continuous Running	0.95	0.77	0.58	0.55
US Gal/Hr Cycling	N/A	N/A	N/A	0.12

All data are taken under laboratory conditions and may vary in use

Differential Pressure Across the Boiler

Design flow rate through the boiler	38.2 L/min / 8.4 Gpm
Static differential across the boiler	52.4 mbar / 21" wg
Dynamic pressure differential across the boiler	33 mbar / 13.23" wg

Note: Design temperature differential across the boiler = 11°C (20°F)

This appliance conforms to the following:

Low Voltage Equipment: 72/23/EEC
95/68/EEC

Electromagnetic Compatibility: 89/336/EEC
92/31/EEC
93/68/EEC

OFCERT LICENCE NO.:042199603 (100K) 042199602 (80K) CERTIFIED TO: OFSA101

guaranteed irish

OPERATION

PRE-OPERATIONAL CHECKS

(a) Check that the cooker is connected to the mains electrical supply.
"WARNING THIS EQUIPMENT MUST BE EARTHED"

(b) Check that all valves in the oil line are open and that the filter and oil pump are purged of air.

(c) Check that appliance thermostats are in the off position.

(d) Check that the boiler and heating system is full of water and purged of air.

(A)
Boiler Mode – Central Heating + Domestic Hot Water

1. Set the 'heating' slider on the programmable controller to 'continuous' ('Cont').
2. Switch the rocker switch to Central Heating.
3. Set the boiler thermostat to the required temperature.
4. When finished heating, set the 'heating' slider to 'off'.

(B)
Domestic Hot Water Only

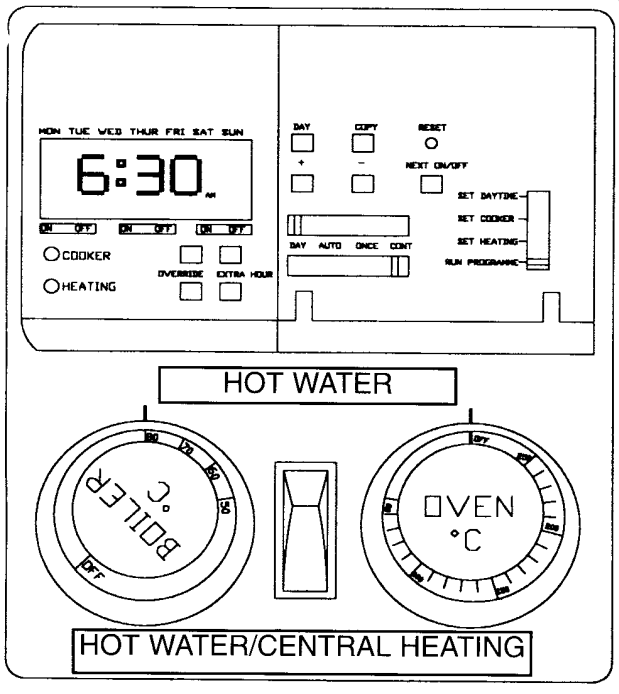
1. Set the 'heating' slider on the programmable controller to 'continuous' ('Cont').
2. Switch the rocker switch to Hot Water.
3. Set the boiler thermostat to the required temperature.

(C)
Cooking – Hotplate and Domestic Hot Water

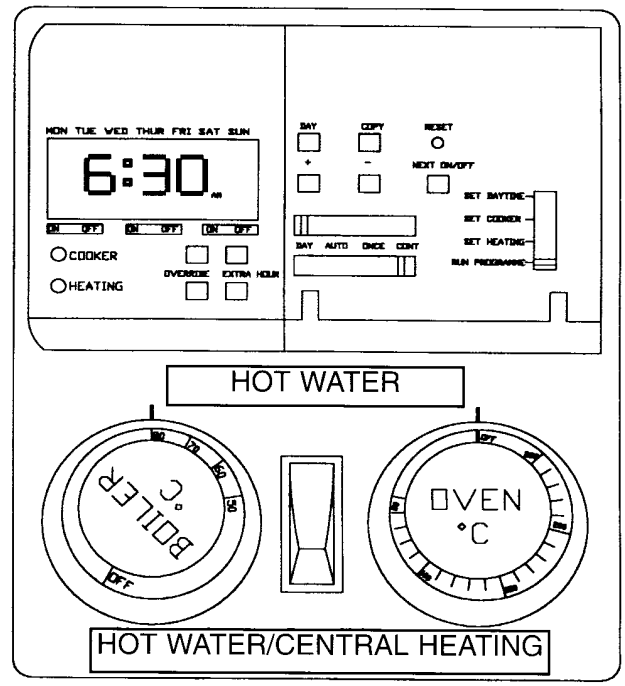
1. Set the 'cooking' slider on the programmable controller to 'continuous' ('Cont').
2. Switch the rocker switch to Hot Water.
3. Set the oven thermostat to the required temperature.

NOTE: While on cooking mode, the Stanley Cooker produces some hot water into the domestic hot water cylinder, but not enough to satisfy normal domestic requirements.

(A)



(B)



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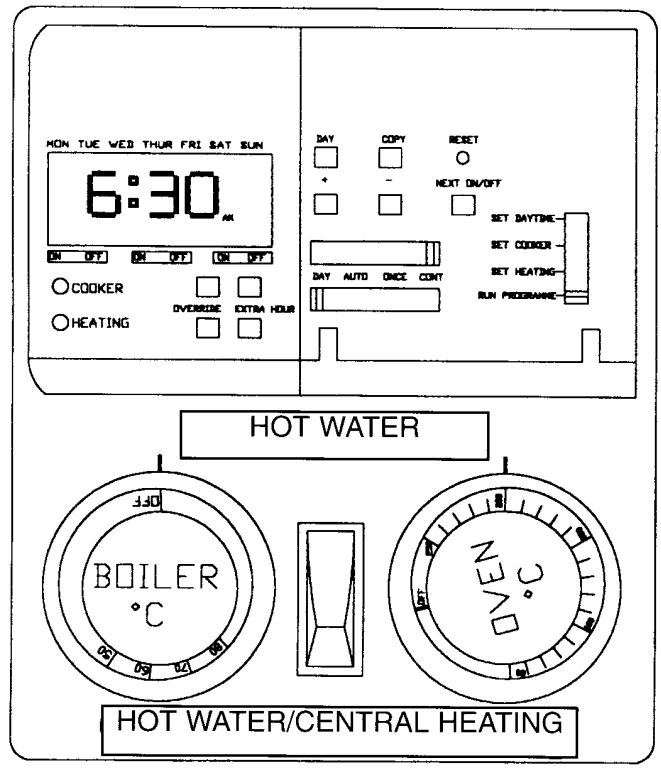


(D)
Heating and Cooking Simultaneously

1. Set the 'heating' slider on the programmable controller to 'continuous' ('Cont').
2. Set the rocker switch to Central Heating.
3. Set the boiler thermostat to the required temperature.
4. Set the cooker slider to 'continuous' ('Cont').
5. Set the oven thermostat to the required temperature.

6. When finished heating, set the ‘heating’ slider to ‘off’.
7. When finished cooking set the cooker slider to ‘off’.

Reset Button / High Limit Stat

The high limit stats are located on the base front panel. The left one is for the boiler and the right one is for the oven. The thermostat button will pop out if the safety temperature is exceeded. To reset simply unscrew the protective cap and press button inwards.

OVENS

The MAIN OVEN is heated on four faces and may be used for roasting and baking when in oven setting.

Note: Do not allow the cooker burner to run with the main oven door open.

THE SIMMERING OVEN

The SIMMERING OVEN is heated on the top face only. The temperature will be approximately half that of the main oven, and is ideal for slow cooking, casseroles, stews, soups etc.

BURNER DOES NOT IGNITE

Check:

(a) that the electricity is switched on.

(b) that the oil supply valve is open.

(c) that the thermostat reset button is pressed in.

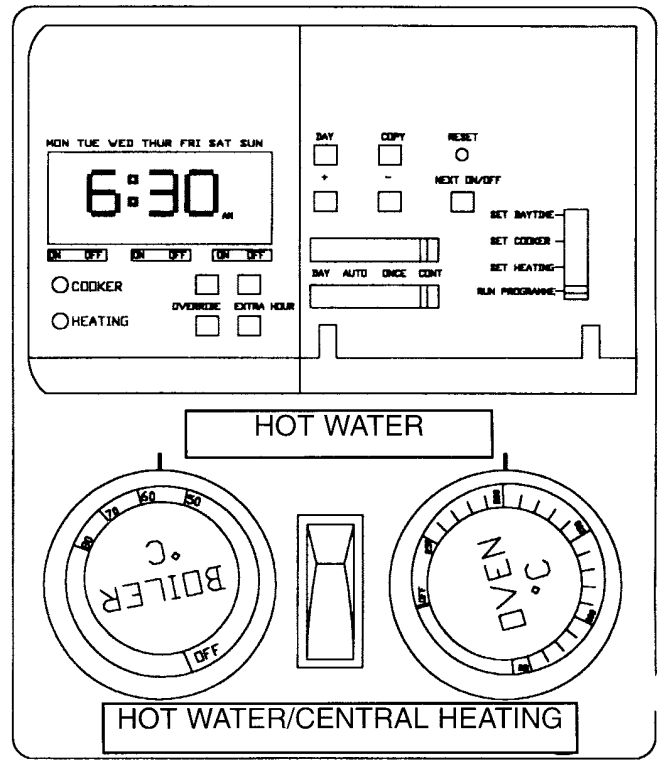
(d) that the programmer is on and all thermostats are calling for heat.

(e) that the “lock out” button on the control box at the base of the cooker is not illuminated.

(f) If in doubt contact your local Stanley Approved Commissioning & Service Engineer.

IMPORTANT: WE DO NOT RECOMMEND DEEP FAT FRYING ON THIS APPLIANCE.

(D)



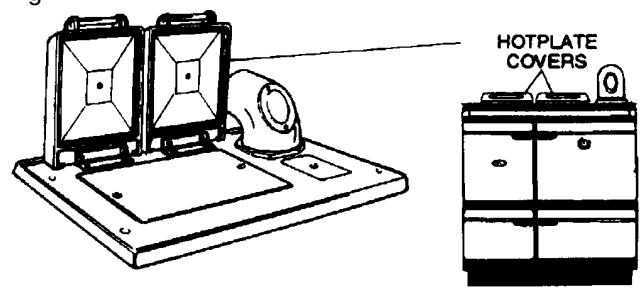
HOT PLATE / COOKING MODE

The hot plate is machined ground for maximum heating and it is temperature graded, the left hand side over the burner being the hottest and the right hand side is suitable for simmering.

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 hot plates so that rapid heating of cooking utensils will occur when one or both of them are lifted for cooking purposes.

Fig.1



IMPORTANT: WHEN HOTPLATE IS NOT IN USE ENSURE THAT HOTPLATE COVERS ARE IN A DOWN POSITION.

COOKING UTENSILS

For best cooking results and economy of operation use heavy based, flat bottomed utensils.

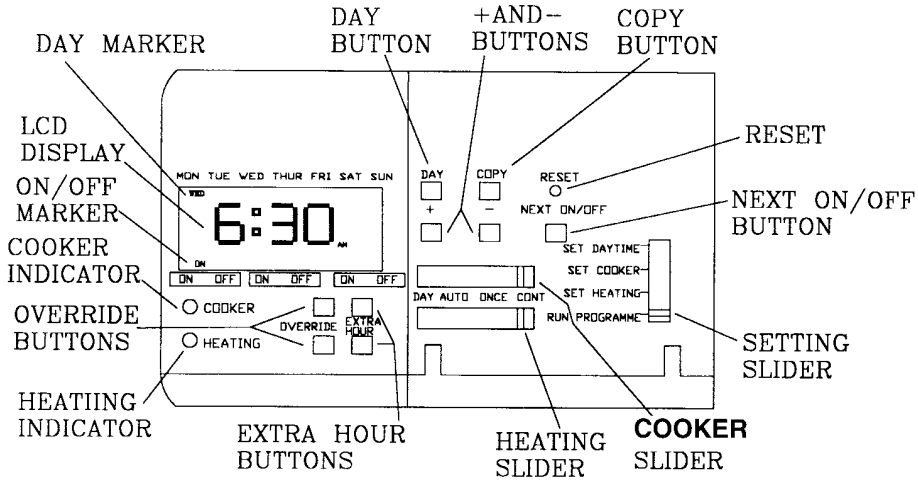
IMPORTANT: DO NOT USE MIS-SHAPED PANS WHICH MAY BE UNSUITABLE. DO NOT USE ROUND BASED WOKS.

PROGRAMMABLE CONTROLLER

The programmer controls your central heating system and also allows you to set your cooking times. It will enable you to pre-select the times when heating, cooking and hot water are switched ON and OFF.

FEATURES

* 7-day heating programme.
* 7-day cooker programme.
* Three ON/OFF switching times each day.
* Built-in programme with typical ON/OFF times.
* Override buttons for heating and cooker
* Extra hour buttons for heating and cooking.
* Built-in battery to prevent loss of programme during power cuts.
* 12 hour am/pm or 24 hour clock format.

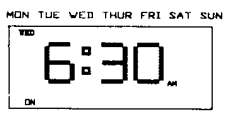


IF THE DISPLAY REMAINS BLANK AFTER SWITCH ON – PRESS RESET

12 HOUR AM/PM or 24 HOUR CLOCK DISPLAY

Your programmer can operate on 12 hour am/pm or 24 hour clock formats. To change the format, ensure the setting slider is in the **RUN PROGRAMME** position then press the + and – buttons together for about 5 seconds. All the displayed times will automatically be changed to the new format.

Repeating this procedure will change the clock display back to the original format.



SETTING YOUR PROGRAMMER

NOTE: As our programmer is a standard Honeywell component, when ‘Cooker’ is displayed on the LCD this represents cooking.

SETTING THE CORRECT TIME AND DAY

STEP 1
Move the setting slider to the **SET DAY/TIME** position. The time and day marker on the display will be flashing to indicate they can be changed.

STEP 2
To change the time, press the + or – buttons until the correct time is displayed.

Each press of the button will change the time by one minute. Holding the button down for more than a few seconds will change the time slowly at first, then quickly.

STEP 3

To change the day, press the **DAY** button until the day marker is positioned under the correct day. Each press of the button moves the marker by one day.

STEP 4
Moving the setting slider to the next position completes the time and day.

SETTING THE COOKING PROGRAMME

The cooker programme has three **ON/OFF** switching times for every day. Each time can be set between 3.00 a.m. and 2.50 a.m. (on the next day) to allow you to programme the cooker to stay on past midnight, if required.

STEP 5
Move the setting slider to the **SET COOKER** position. The words **COOKER** will now be visible on the display and the first **ON** time on **MON**day will be flashing.

STEP 6
Use the + and – buttons to set the first **ON** time. Each press of the button will change the time by 10 minutes.

STEP 7
Press the **NEXT ON/OFF** button once to display the first OFF time. Set this time using the + and – buttons.

STEP 8
By pressing the **NEXT ON/OFF** and + or – buttons the two remaining **ON/OFF** times for Monday can be set. If you only require two **ON/OFF** times per day it is recommended you set the second **OFF** time to equal the second **ON** time.

STEP 9
You now have a choice to set the programme for the next day:-

Choice 1: Press the **DAY** button to step the day marker to **TUE**sday. The **ON/OFF** times for Tuesday can then be set as described in steps 6 to 8.

or

Choice 2: Press the **COPY** button to copy Monday's programme into Tuesday. To set several days of the week to the same programme, press the **COPY** button repeatedly.

STEP 10
The cooker programmes for the remaining days of the week can be set by following steps 6 to 9.

NOTE:
1. When pressing the + button, the next **ON** or **OFF** marker may start to flash. If this happens the next programme time will have to be changed. Press the **NEXT ON/OFF** button to check and adjust this programme time if necessary.
2. When pressing the – button, the previous **ON** or **OFF** marker may start to flash. If this happens the previous programme time will have been changed. Follow the procedure in **"REVIEWING PROGRAMME TIMES"** to check and adjust this time if necessary.

Moving the setting slider to the next position completes setting the heating programme.

SETTING THE HEATING PROGRAMME

The heating programme has three ON/OFF switching times for every day. Each time can be set between 3.00 a.m. and 2.50 a.m. (on the next day) to allow you to programme the heating to stay on after midnight, if required.

STEP 11
Move the setting slider to the **SET HEATING** position. The word **HEATING** will now be visible on the display and the first **ON** time for **MON**day will be flashing.

STEP 12
The heating programme for each day of the week can now be set by following the same procedure as **"SETTING THE COOKING PROGRAMME"** in steps 6 to 10.

STEP 13
Moving the setting slider to the next position completes setting the heating programme.

REVIEWING PROGRAMME TIMES

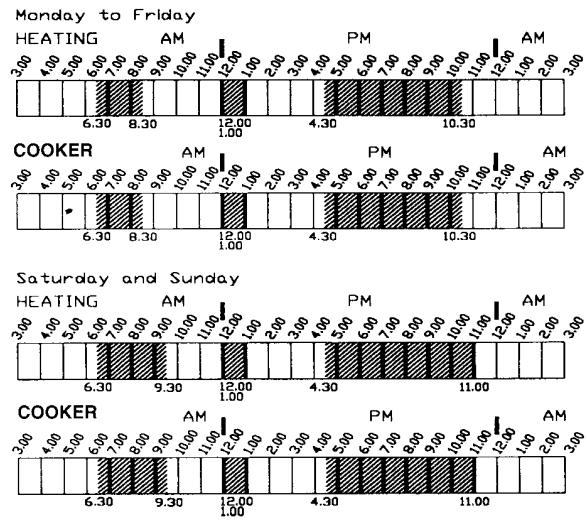
To review your cooking programme move the setting slider to the **COOKING** position.

To review your heating programme move the setting slider to the **SET HEATING** position.

To review the programme times for a day press the **NEXT ON/OFF** button repeatedly. Any of these times can be adjusted by using the + and – buttons.

Press the **DAY** button to review consecutive days.

BUILT-IN PROGRAMME



OPERATING YOUR PROGRAMMABLE CONTROLLER

For normal operation the setting slider must be in the **RUN PROGRAMME** position.

A red indicator lamp shows when the heating or cooker is switched **ON**.

Two sliders are provided to select how the heating and cookers are controlled.

The **HEATING SLIDER** has four positions:

OFF The heating will remain **OFF.**

AUTO The heating will be switched **ON** and **OFF** automatically according to the heating programme.

ONCE The heating will come **ON** at the first programmed **ON** time and go **OFF** at the last programmed **OFF** time.

CONT. The heating will remain **ON** continuously.

The **COOKER** slider operates in the same manner as described above for the **HEATING SLIDER.**

OVERRIDE

The **OVERRIDE** buttons switch the heating or cooker **ON** or **OFF** without altering the programme.

When the indicator lamp is **ON,** pressing the **OVERRIDE** button switches the heating or cooker **OFF** until the next programmed **ON** time.

When the indicator lamp is **OFF,** pressing the **OVERRIDE** button switches the heating or cooker **ON** until the next programmed **OFF** time.

EXTRA HOUR

The **EXTRA HOUR** buttons switch the heating or cooker **ON** for an extra hour without altering the programme. The words **HEATING + 1 HOUR** or **COOKER + 1 HOUR** show on the display to confirm the button has been pressed.

When the red indicator lamp is **OFF,** pressing the **EXTRA HOUR** button switches the heating or cooker **ON** for just one hour.

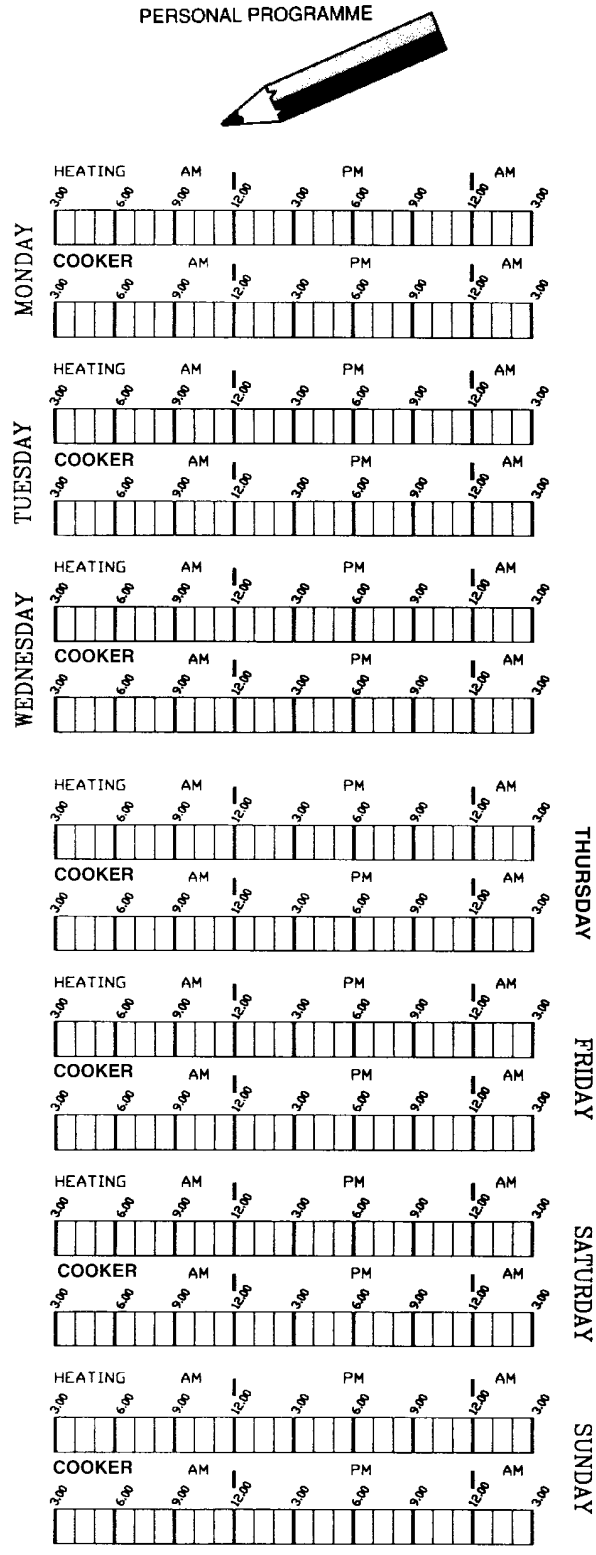
When the red indicator lamp is **ON,** pressing the **EXTRA HOUR** button extends the programme **ON** period by one hour.

RESET

To reset the programmer back to the original built-in programme press the **RESET** button with the tip of a pen or pencil.

POWER FAILURE

Your programmer has a built-in battery to ensure correct operation after a mains supply power cut. No action should be necessary following a power cut of up to 4 days. Longer power cuts may require you to reprogramme.



WARNING: Where a risk of low voltage can occur, a voltage sensitive device should be fitted to prevent start up of the burner so as not to endanger the installation.

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.
3. Keep a damp cloth handy 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.

CHIMNEY CLEANING

Whichever type of flue is chosen, there must be cleaning access to the whole of the flue system. The flue of the chimney will need to be cleaned regularly. The combustion products of any burning appliance will have a descaling effect on hardened soot deposits left from burning solid fuels.

Although, the chimney may have been cleaned of loose soot prior to installation, it is imperative that the chimney is inspected for scaled soot particles after the first month of operation and any loose material removed to avoid blockage.

The frequency of cleaning will depend a lot on how your cooker is run, but to start with, make a point of inspecting the flue system every six months. This period may well be extended to twelve months as time goes by if there is little sign of deposits.

MILD STEEL

The steel panels and splash back (if fitted) must not be cleaned with steel wool. Use only washing up liquid in hot water with a lint free cloth. Dry off and apply a coat of good quality furniture polish.

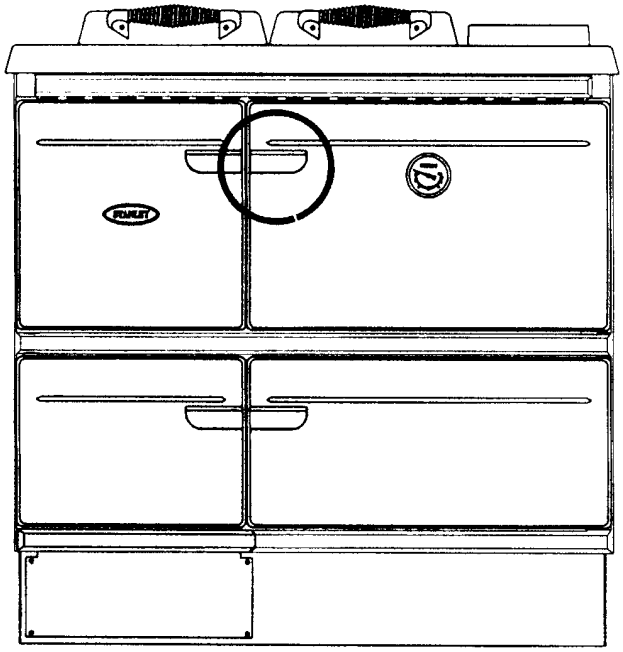
OVENS

Grease spillages will burn off from the oven interior, when the oven is hot and any other loose materials can be wiped out with a cloth, when cold. Stubborn stains in the area and on the shelves in the oven can be cleaned off with a paste of bread soda and water.

HOT PLATE

The hotplate may be cleaned by using a fine steel wool pad to remove rust or cooking stains. Dry off with a lint free cloth and apply a light coat of cooking oil to preserve the finish.

OPENING COOKER DOOR



To open the cooker door grip the door handle between the fingers and thumb as per Fig.C, swing the door handle in an outwards and upwards direction as shown in Fig. D.

Fig.B

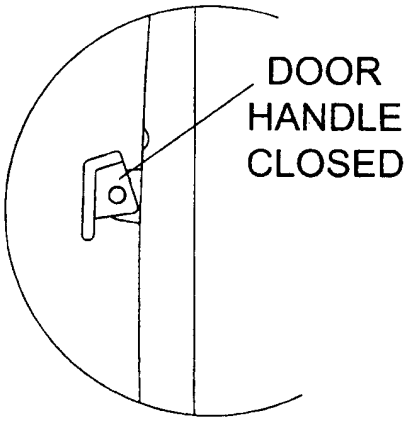


Fig.C

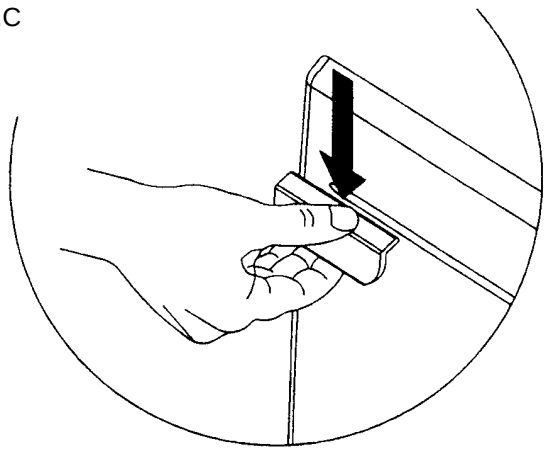


Fig.D

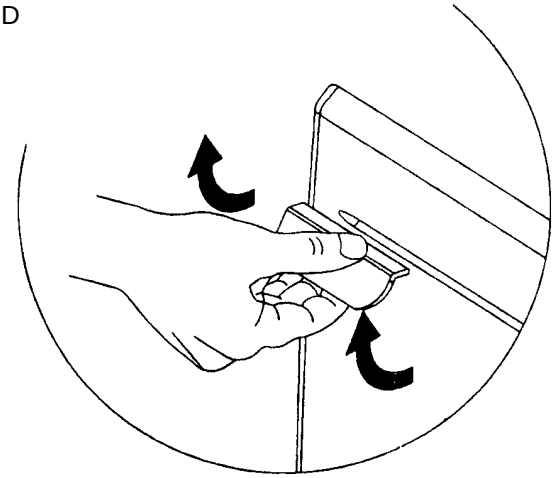
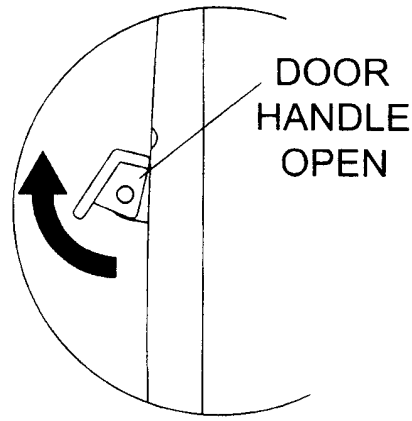
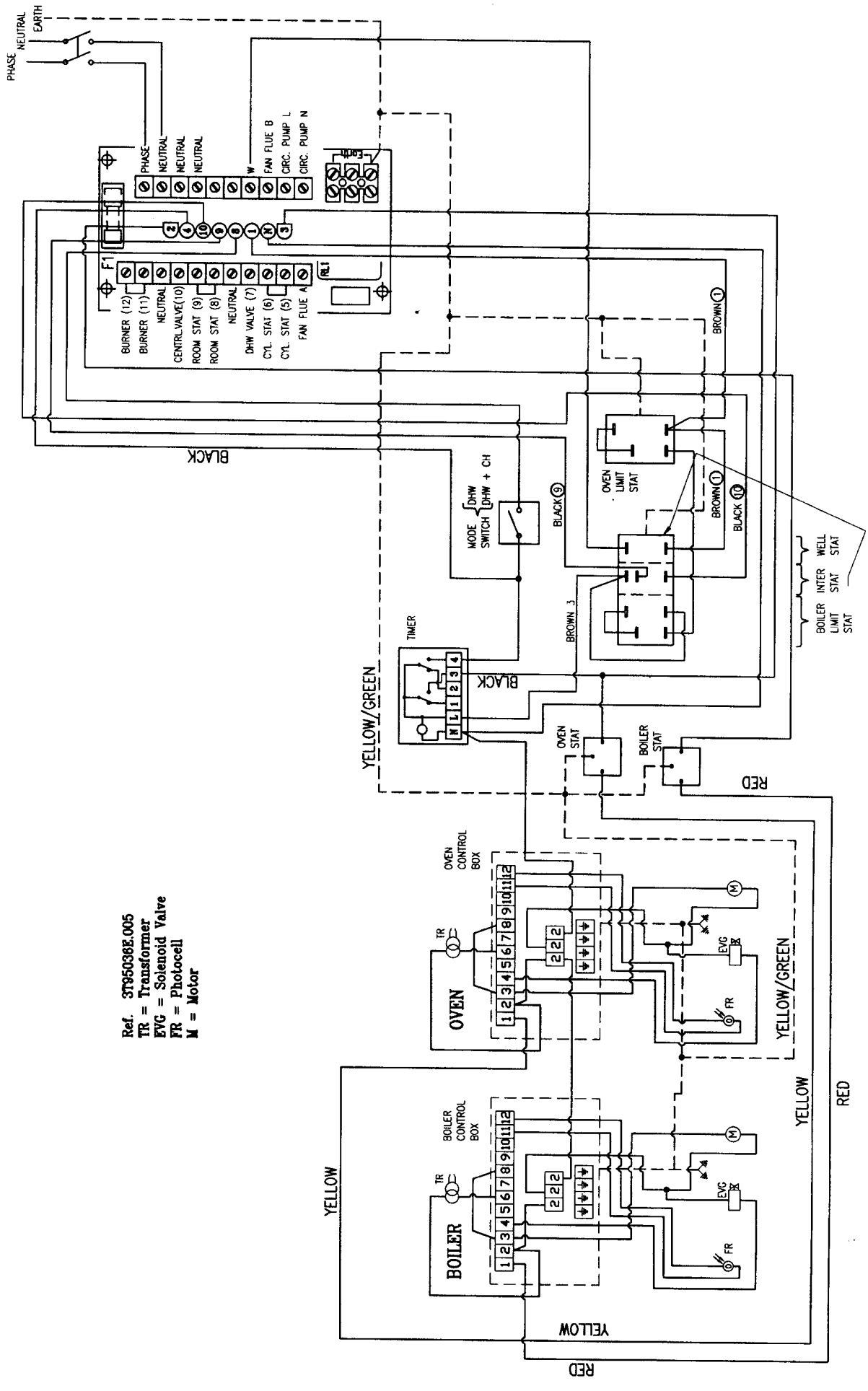


Fig.E



WIRING DIAGRAM 100K / 80K / 60K



Ref. 3T950308E.005
TR = Transformer
EVG = Solenoid Valve
FR = Photocell
M = Motor

COOKING GUIDANCE

GENERAL INFORMATION

GRILLING

Turn the oven thermostat to a reasonably high setting and this will give a greater temperature at the top of the main oven. The flue gases are passing over the top face of this oven, so this face is being heated on both sides. The roasting tin supplied with the cooker contains a grill rack. Place any foods that require grilling onto the rack, and place the roasting tin as near to the top of the oven as possible. For any gratin type recipe that requires browning, place the dish on a shelf as near to the top of the oven as it will allow. For a delicious breakfast, lightly grease the base of the roasting tin and place slices of bread with a hole cut out of the centre, onto the base, carefully breaking an egg into each hole. Foods such as mushrooms and halved tomatoes can be placed around the eggs. Place the grilling rack over the eggs and lay the bacon, sausage, black pudding etc., onto the grilling rack. The fat will drop onto the eggs, helping to cook and flavour them. Fatty foods such as lamb cutlets are best suited to this method of oven grilling, most of the fats are drawn out into the roasting tin. Certain foods with little fat, benefit from pan frying/dry frying, using a ribbed frying or griddle pan. The foods cooked this way look attractive with the bar markings from the pan.

THE CARE OF YOUR COOKER

The vitreous enamel finish on your cooker is tough and hard wearing but should be treated with care. Acidic spills on the hob should be wiped off with a clean damp cloth. The vitreous enamel front, sides and hob only need a wipe with a warm soapy cloth, then a polish with a dry one. Do not use an abrasive cleaning material on the vitreous enamel. If there are stubborn marks on the hob, use a good quality enamel cleaner. Look for cleansers carrying the VDEC (Vitreous Enamel Development Council) Follow the manufacturers instructions carefully. The hotplate will carbonise any food spilt on it, which should be removed with a wire brush or metal scraper. This will ensure a good contact between cooking utensil and the hotplate. Take care when cleaning the insulating lids, the hotplate may be hot. The ovens are self cleaning, any food that spills on the oven floors will carbonise and can be brushed or scraped away. It is often easier to use the vacuum cleaner to remove all the bits. Keep the glass door clean by wiping with a hot soapy cloth and then drying with a dry cloth.

SERVICING

We recommend that the cooker be serviced by a trained competent person every twelve months in accordance with the manufacturers instructions.

COOKWARE

You do not have to rush out and buy a new set of pans when you take delivery of your new Stanley cooker, but it is advisable to check your cookware. Thin, lightweight saucepans are liable to buckle, so it is recommended that you use saucepans which have a flat, thermic base. This design of saucepan will give you complete contact with the hotplate and maximum heat retention for a good cooking performance. This design is usually of 18/20 stainless steel, with the thermic base encapsulated onto the bottom of the pan. The base will have a core of aluminium sandwiched between two layers of stainless steel. The aluminium does not come into contact with the food while cooking, but will very quickly pick up the heat and evenly distribute it over the base of the pan. Some continental designs of saucepans will have this inner sandwich of aluminium, not only at the base but up the sides as well. Many people prefer the look of cast iron cookware. This cookware is just as versatile as stainless steel, absorbing and distributing the heat evenly, and serving from the oven to table. They are available in a range of colours and designs, some with knobs and handles of a heat resistant material. Good quality saucepans can be expensive to buy, but the versatility they offer means that fewer items need to be purchased. Oven proof earthenware will also produce satisfactory results. Your traditional cake tins, baking trays, loaf tins and any other favourite ovenware you use, will be suitable. There is a bakeware on the market of Continental design which has a steel base, ideal for quickly absorbing the heat. It is covered with a magnum (enamel like) coating, which is safe to cut on, non stick effect and easy to clean. A roasting tin, containing the grilling rack is provided. You can use a pressure cooker on the hotplate but however, do check that the base of the pressure cooker makes good contact with the hotplate.

All timings are guidelines only, as there are no set rules for roasting meat - each cut lends itself to several different ways of preparation and cooking and each family will have a preference. When meat is roasted quickly the juices are sealed in, preserving the full flavour, but there will sometimes be shrinkage. Slow roast at a lower temperature method will reduce shrinkage and give a more tender joint.

Whichever roasting method you choose, the joint should first be weighed to calculate the cooking time. Place the meat on the grilling rack in the roasting tin, fat side uppermost. This will baste the meat as it is cooking, but check the roast from time to time and using a metal spoon, baste the meat yourself.

If you are using a meat thermometer, do take care when inserting it that it does not touch bone or excess fat. This will give you a false internal reading.

Stuffed joints of meat will need extra cooking time - approximately 10 minutes more for every 500g (1 lb).

TYPE OF MEAT	TEMPERATURE	TIMING per 500g (1 lb)
BEEF ON THE BONE **SIRLOIN** **FORE RIB**	180°C	RARE 10 mins + 10 mins over MED 12mins + 12 mins over WELL DONE 20 mins + 20 mins over
BEEF BONED AND ROLLED **TOPSIDE** **TOP RUMP** **FILLET** **ROLLED RIB**	180°C	RARE 12 mins + 12 mins over MED 15 mins + 15 mins over WELL DONE 20 mins + 20 mins over
PORK ON THE BONE **SHOULDER** **LOIN** **LEG**	180°C	25 mins + 25 mins over
PORK BONED AND ROLLED **SHOULDER** **LOIN** **LEG**	180°C	30 mins + 30 mins over
LAMB ON THE BONE **CROWN** **GUARD OF HONOUR** **LEG** **BEST END** **LOIN**	180°C	MED 20 mins + 20 mins over WELL DONE 25 mins + 25 mins over
LAMB BONED AND ROLLED	180°C	MED 25 mins + 25 mins over WELL DONE 30 mins + 30 mins over
VEAL BONED AND ROLLED **TOPSIDE** **SHOULDER** **FILLET**	180°C	MED 20 mins + 20 mins over WELL DONE 25 mins + 25 mins over
VENISON ON THE BONE **HAUNCH (LEG)** **SADDLE**	180°C	RARE 12 mins + 12 mins over MED 15 mins + 15 mins over WELL DONE 20 mins + 20 mins over
RABBIT/HARE **CHICKEN**	180°C 190°C	Up to 1 kg (2 lb): 45 - 60 mins Up to 2 kg (4 1/2 lb): 60 - 90 mins 20 mins + 20 mins over
TURKEY **3.6 - 4.5 kg (8 - 10 lb)** **4.9 - 5.4 kg (11 - 12 lb)** **5.4 - 6.3 kg (12 - 14 lb)** **6.3 - 7.2 kg (14 - 16 lb)** **7.2 - 8.1 kg (16 - 18 lb)** **8.1 - 9 kg (18 - 20 lb)**	160°C	 3 1/2 - 3 3/4 hrs 3 3/4 - 4 hrs 4 - 4 1/2 4 1/4 - 4 1/2 hrs 4 1/2 - 4 3/4 hrs 4 3/4 - 5 hrs
DUCK **GOOSE** **PHEASANT** **GROUSE** **PARTRIDGE**	200°C 180°C 200°C 220°C 220°C	MED 25 mins + 25 mins over WELL DONE 30 mins + 30 mins over 20 mins + 20 mins over 50 - 60 mins total cooking 30 - 45 mins total cooking 45 mins total cooking

RECIPE NOTES

Eggs used are size 3 unless otherwise stated.
All herbs used are fresh unless otherwise stated. If unavailable use dried herbs in half the quantity stated.
Milk should be full-fat unless otherwise stated
Spoon measures are level unless otherwise stated.

USER COOKING TIPS

You will soon come to look upon the Stanley as a reliable companion to help you during a busy baking session or when you are preparing that extra-special meal. The following tips are ways in which you will find the Stanley invaluable: no doubt you will quickly add discoveries of your own to the list.

1. **Baking**: If you are using butter or margarine from the refrigerator, simply place the required amount of fat in a heatproof bowl on the hob, near to the hotplate. It will be quickly brought to room temperature, making it easier to work with.
2. **Breadmaking:** Stand the required liquid for the recipe in a heatproof jug on the hob near the hotplate to warm. Take care not to overheat as yeast is killed at high temperatures.
3. **Breadmaking**: Depending on what mode the cooker is set at, the hob, plate rack or lower oven can be used for proving the dough.
4. **Baking:** To dissolve gelatine, place two tablespoons of water or liquid from the recipe in a small heatproof bowl. Sprinkle the required amount of gelatine on the liquid and place on or near the hotplate to dissolve. A small stainless steel bowl is useful for this type of job.
5. **Baking:** When melted chocolate is needed in a recipe or for decoration work, simply place the chocolate in a heatproof bowl near the hotplate. This method is easier than placing over a pan of hot water, which can often splash into the chocolate and spoil it.
6. **Baking:** Syrup tins and jam jars with only a little left in them are easier to empty when they have warmed on the hob.
7. **Cooking:** If a recipe requires a small amount of fried or softened onion, place the finely chopped onion and a little butter or oil in a heatproof bowl on or near the hotplate to soften. I use this method often, because it is so much easier than having to wash up a frying-pan! Many different types of vegetables can be prepared this way before adding to a recipe.
8. **Cooking:** To make breadcrumbs, simply place the bread on a baking sheet in the lower oven and allow to dry out. Crush and store for future use.
9. **Cooking**: To make croutons, cut the bread into small cubes, place in a shallow cast iron dish with a little oil and fry, using the base of the main oven. (If the oven is not in use, fry on the hotplate) Drain, spread out on a baking sheet and put to crisp in the lower oven. Croutons can be frozen for use when required.
10. **Drying:** An abundance of fresh herbs need not be wasted. Place on a baking sheet, after washing and patting dry with kitchen paper, and leave to dry in the lower oven. Store for future use.
11. **Drying:** Cooker rice can be spread out on a baking sheet and left to dry in the lower oven.
12. **Baking:** When making fruit cakes, wash the dried fruit, place on a baking sheet and allow to dry off in the lower oven before use. Moist fruit will sink to the bottom of a cake and spoil it.
13. **Preserving**: When you are bottling, the depth of the main oven makes it easy to sit a tray of bottled fruit all on the same shelf to cook in one session.
14. **Preserving:** When you are making jam the graduated hotplate enables you to control the simmering of a large preserving pan much more easily than on a conventional cooker, where the pan is too large for the burner or ring. The warming of sugar, drying of the prepared fruit and the warming of jars and bottles can all be done with plenty of space using the lower oven and plate rack, if you have one.

FAULT FINDINGS

PROBLEM	CAUSE	REMEDY
1. Poor Flue Draught:	(a) Obstruction.	(a) Clear and clean.
	(b) Chimney too low.	(b) Raise height above ridge.
	(c) Chimney too wide.	(c) Fit flue liner 150mm (6”)
	(d) Crack in wall.	(d) Repair cracks.
	(e) No flue liner	(e) Fit flue liner
2. Excessive Flue Draught	(a) High chimney.	(a) Fit draught stabiliser venting to the outside atmosphere.
3. Down Draught:	(a) High trees	(a) Raise chimney height.
	(b) High buildings	(b) Raise chimney height.
	(c) Low chimney.	(c) Raise chimney height.
	(d) Positive pressure zone.	(d) Check flue termination
4. Cooker Smoking:	(a) Insufficient primary air.	(a) Provide additional room air inlet or adjust burner air intake.
	(b) Chimney choked.	(b) Clean chimney.
	(c) Downdraught.	(c) Raise chimney height.
	(d) Poor combustion.	(d) Check air supply.
5. Hot Plate Not Heating:	(a) Burner cutting out.	(a) Increase cooker thermostat setting.
	(b) Utensils not flat.	(b) Use machined based utensils.
6. Oven Not Heating:	(a) Flueways blocked with soot.	(a) Clean out.
7. Radiators Not Heating:	(a) Circulating pump not working.	(a) Check and replace if defective.
	(b) Room thermostat set too low	(b) Increase setting
	(c) Air in system.	(c) Bleed system.
	(d) Pipe system faulty.	(d) Check pipe sizes and circuit.
	(e) Excessive number of radiators	(e) Turn off un-needed radiators.
	(f) Radiator valves not balanced.	(f) Adjust valves to give an even flow.
	(g) By-pass incorrectly set.	(g) Adjust by-pass valve
8. Domestic Hot Water Cylinder not getting hot enough:	(a) Cylinder too large.	(a) Use 180 litre cylinder.
	(b) Flow pipe too large.	(b) Use 28mm bore pipe.
	(c) ‘Balancing valve’ is closed.	(c) Open ‘balancing valve’.
	(d) Cylinder thermostat set too low.	(d) Increase thermostat setting.
	(e) Circulating pump not working.	(e) Check and replace if defective.
	(f) Motorised valve not opening	(f) Check and replace if defective.
9. Intermittent Performance:	(a) Cooker starved of primary air.	(a) Provide air inlet in room.
	(b) Extraction fan in room.	(b) Provide additional air inlet in room.
	(c) Dirt in nozzle.	(c) Clean or replace nozzle.
	(d) Dirty burner.	(d) Service burner.
	(e) Faulty Thermostats.	(e) Replace if defective.
	(f) Dirty flueways.	(f) Clean flueways.
	(g) Dirty Oil Filter	(g) Clean or replace
	(h) Worn nozzle	(h) Replace nozzle
10. Domestic Hot Water Rusty:	(a) Leak in indirect cylinder.	(a) Replace cylinder.
	(b) Incorrect cylinder fitted.	(b) Check with installer.

It is of the utmost importance to keep the flue pipe and chimney clear of deposits. Blocked or partially obstructed flueways and chimneys will cause dangerous fumes to be emitted into the room, these may well be invisible.

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STANLEY
TURNING YOUR HOUSE INTO A HOME