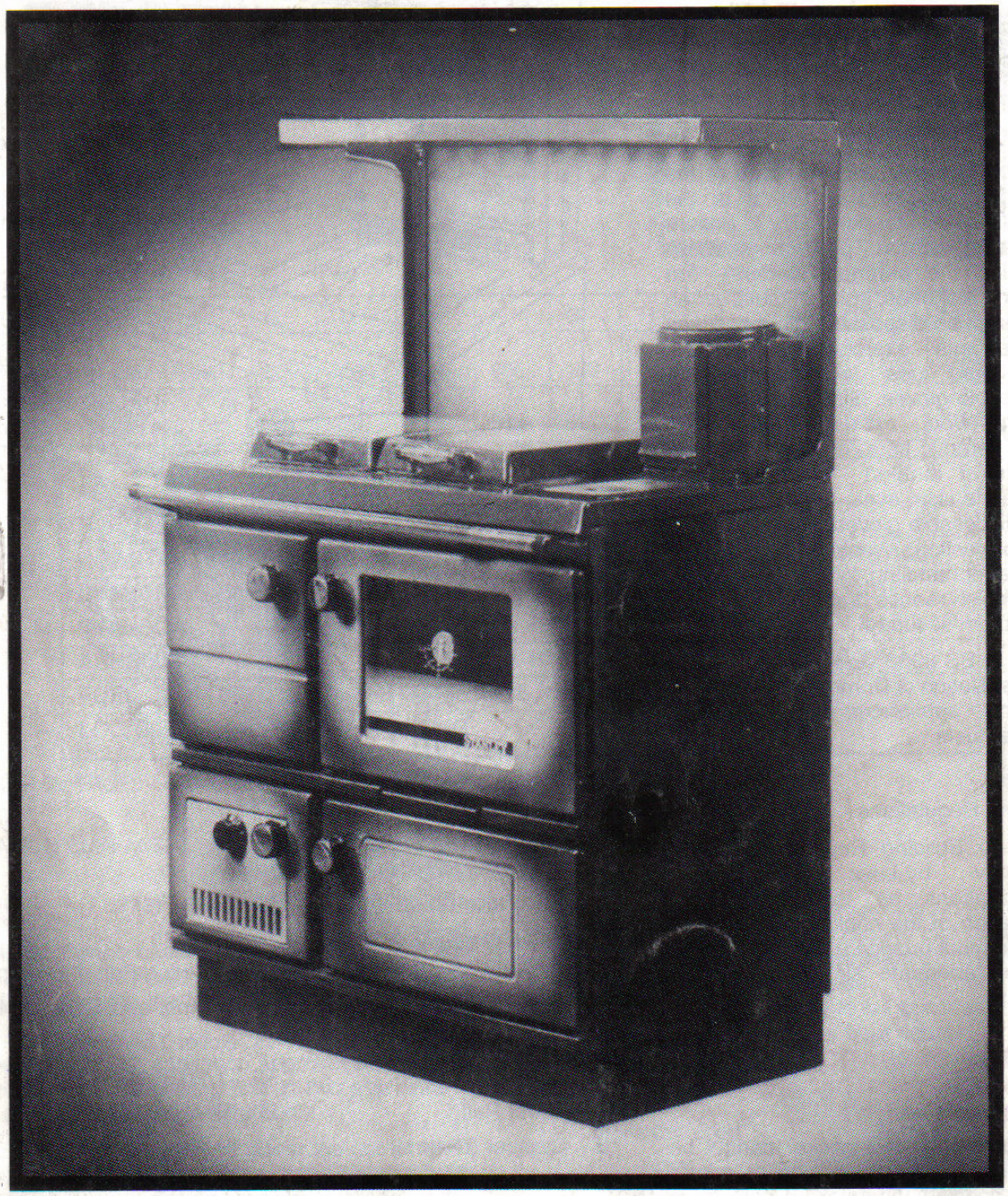
STANLEY

Super Star 2000



Approved by HETAS to BS 1252:1981

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

INSTALLATION & OPERATING INSTRUCTIONS

OPERATING INSTRUCTIONS

Health & Safety at Work Act 1974. We the manufacturers and suppliers of this Solid Fuel 2000 Super Star cooker in compliance with Section 6 of the above act have taken every reasonable care that this product is designed and constructed as to be safe and without risk to health when properly installed and used. This cooker is properly tested and approved before dispatch.

NOTICE: Any alteration that is not approved by Waterford Stanley may invalidate the warranty and can affect your statutory rights.

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.

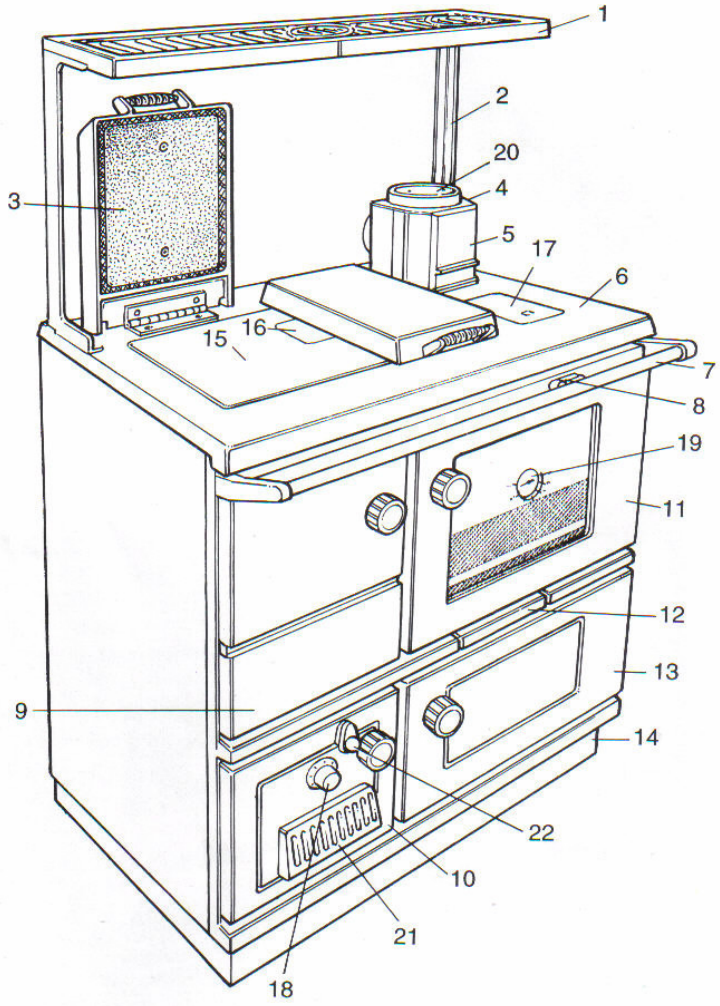
Refer to BS 8303 Code of Practice for the installation of Domestic heating and cooking appliances burning solid mineral fuels.

Building Regulations

Refer to Building Regulations, Local Authority by-laws and other specifications as they affect the installation of the cooker. The location chosen must provide a satisfactory flue and an adequate air supply for the cooker.

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

The fire-box of this cooker cannot be modified to reduce the boiler output whilst 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.

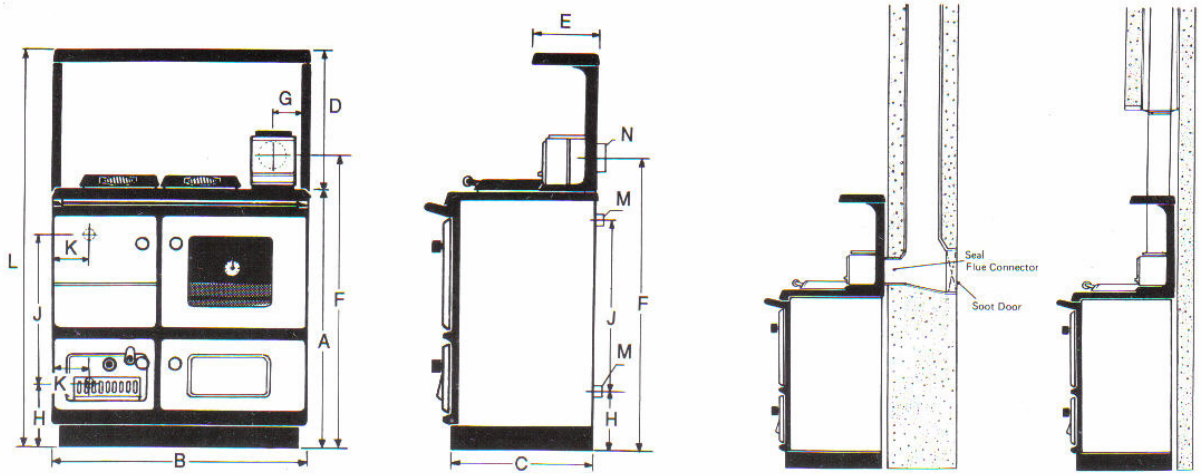


1. Plate-rack (to order)
2. Splashback (to order)
3. Hotplate Covers
4. 6" (150mm) Flue Box
5. Flue Box Plate
6. Hob
7. Towel Rail
8. Damper (Control)
9. Fire Door
10. Ashpit Door
11. Main Oven Door
12. Front Cleaning Door
13. Simmer Oven Door
14. Base Frame
15. Hotplate
16. Cleaning Panel to Hotplate
17. Simmer and Cleaning Plate
18. Boiler Thermostat
19. Oven Thermometer
20. Blanking Plate
21. Grill
22. Riddling Cover

Boiler Capacity –
13.6 Litres = 3 gallons

Cooker Weight –
352 Kg. =774 Lbs.

SPECIFICATION



DIMENSIONS	A	B	C	D	E	F	G	H	J	K	L	M	N
METRIC (Millimetres)	890	900	530	500	300	980	130	230	590	190	1400	1"BSP	150
IMPERIAL (Inches)	35	35 1/2	21	20	11 3/4	38 3/4	5 1/4	9	23 3/8	7 1/2	55	1"BSP	6"

FEATURE	METRIC	IMPERIAL
HOT PLATE:	560 x 330	22 x 13
ROASTING OVEN:	390W x 310H x 406D	15 1/4W x 12 1/4H x 16D
SIMMERING OVEN:	390W x 220H x 406D	15 1/4W x 8 3/4H x 16D
FIRE-BOX:	220W x 500H x 400D	8 3/4W x 19 3/4H x 15 3/4D
ASHBOX:	220W x 200H x 400D	8 3/4W x 8H x 15 3/4D
FUEL CAPACITY:	.02 Cu METERS	0.8 Cu. FT.
LOG SIZE:	380 LONG	15 LONG

COOKER OUTPUT: GROSS OUTPUT per hour 35 KW = 120,000 BTU's
NET TO WATER per hour 17.5 KW = 60,000 BTU's

RADIATION SURFACE: Heating surface only = 32.7 sq. Metres = 353 sq. ft.
Heating plus Domestic Hot Water = 30.2 sq. Meters = 325 sq. ft.

FUELS HETAS APPROVED

(a) This appliance has obtained approval from the Domestic Solid Fuel Appliance Approval Scheme Ltd., for burning the following fuels – See Table A.

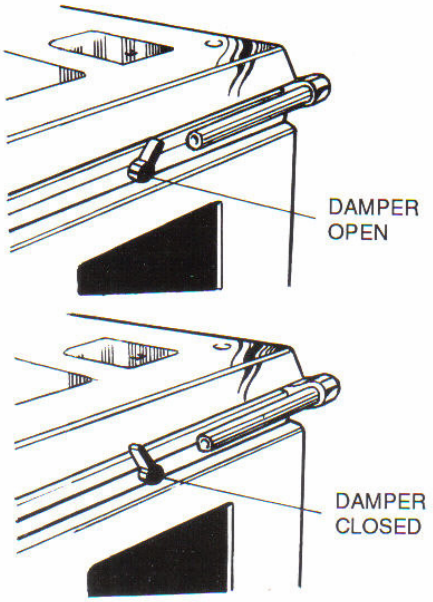
(b) The HETAS Ltd. appliance approval only covers the use of the following fuel in this appliance – See Table A (Sunbrite Test Fuel).

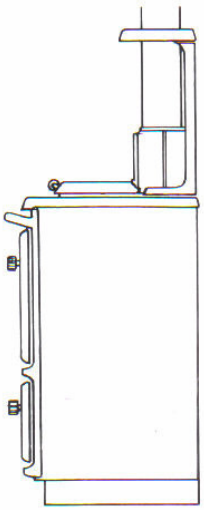
(c) HETAS Approval does not cover the use of other fuels either alone or mixed with the suitable fuels listed above, nor does it cover instructions for the use of other fuels.

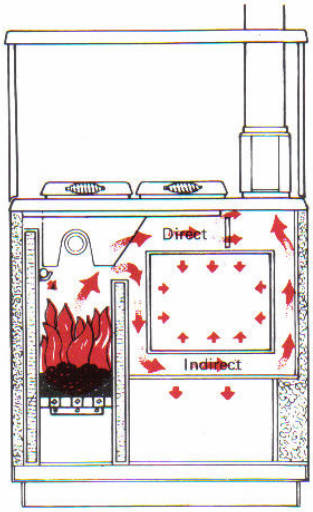
Although approval covers the use of the smokeless fuels listed and sized house-coal, the claimed rated output has been obtained burning a single representative smokeless fuel under standard test conditions. However, in the home, a variety of operating conditions can occur and the performance of the appliance may vary to some degree with these "conditions" and different fuels may need to be burnt at different rates to provide the same heat source.

TABLE A

Manufactured	Natural
Ancit	Anthracite large nuts
Centurion	Welsh dry steam coal
Coalite	Large Nuts
Maxibrite	
Phurnacite	House coal trebles
Sunbrite	Large or double nuts







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 set the direct damper to by pass 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 set the damper to cooker mode. Add fuel to the fire-box as required and adjust the thermostat to suit the current requirements.

FUELLING

When fuelling set the direct damper to by pass, this will help eliminate smoking. Afterwards be sure to set the damper to cooker mode when using the oven, and also to get maximum output from the boiler. Never pack fuel tightly or fill fire-box to capacity. A low level fire is more effective particularly in regard to water heating efficiency. The maximum fuel level is up to the bottom of the fire-box door.

CONDENSATION

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

From the appliance and the flue point of view, this is a better technique than running a low fire continually.

CLEANING

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

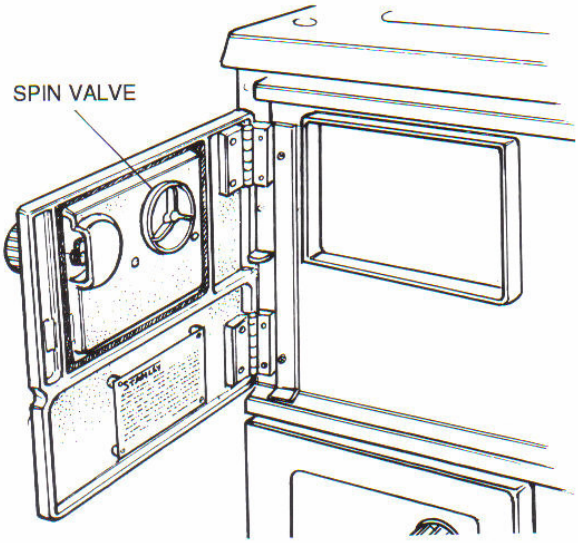
To keep the vitreous enamelled surface bright and clean wipe over daily with a soapy damp cloth, followed by a polish with a clean dry duster. If milk, fruit juice or anything containing acid is spilt on the top plate or down the cooker, be sure to wipe it immediately or the vitreous enamel may be permanently discoloured. Keep a damp cloth handy, while cooking, to wipe up spills as they occur, so they do not harden and become more difficult to remove later. 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. 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.

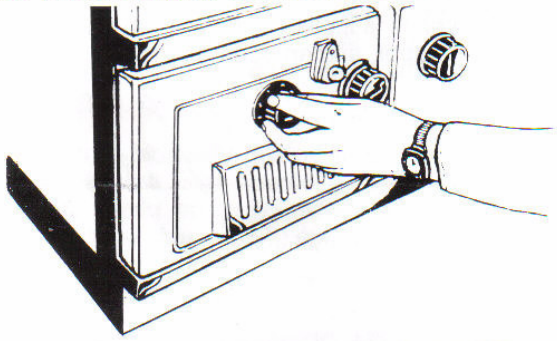
Both insulating covers should be raised and allowed to cool before cleaning the enamel with a soapy damp cloth. Use a wire brush to keep the cast iron hotplate clean. General cleaning is best carried out when the cooker is cool.

DO NOT USE ABRASIVE PADS OR OVEN CLEANERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES.

FIRE DOOR SPIN VALVE



Heated secondary air enters the fire-box through a spin valve in the firedoor back plate while the valve is open to assist combustion of smoke volatiles. Close when burning anthracite or other smokeless fuels or leave slightly open as required.



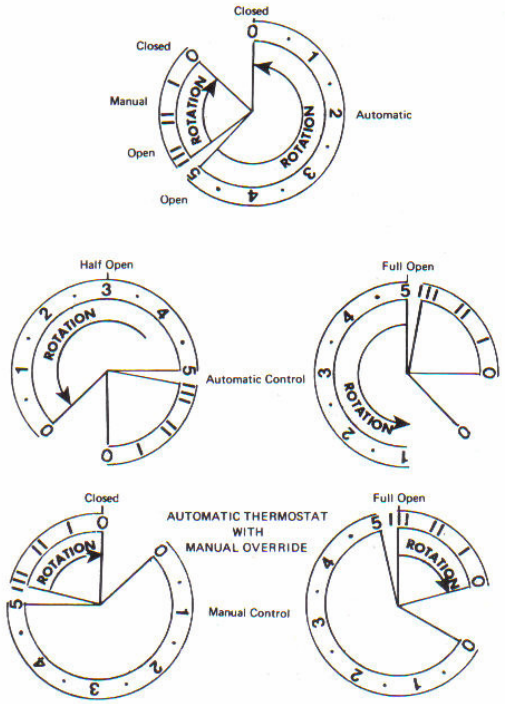
THERMOSTAT WITH MANUAL OVERIDE

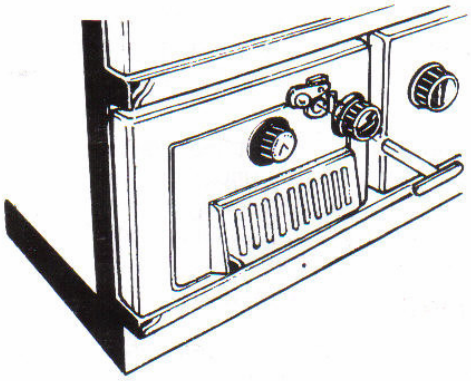
The air supply to the fire is controlled by the thermostat probe inserted into the boiler and the control knob attached to the ash door.

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. 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.

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





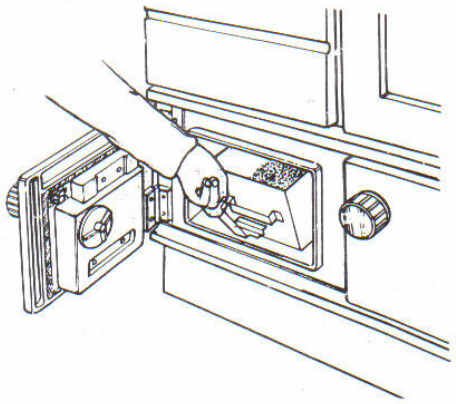
EXTERNAL RIDDLING

Lift the sealing flap 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. Do not allow ash to build up to the fire bars, this will create excessive temperatures in the fire bars and burn them out rapidly. The sealing flap must be closed when the riddling tool is withdrawn to prevent the intake of excess air.

ASH REMOVAL

Some attention should be paid to the amount of ash that is allowed to build up in the fire-box. When burning anthracite or phurnacite refuel before riddling and emptying the ash-pan. Coal or smokeless fuels burn better if they are well riddled to allow a good air flow to the fire. For slow combustion it is better to have a deep bed for all fuels. Therefore, riddle the fire before slowing it down for overnight burning, riddle again in the morning or before cooking.

When using anthracite, coke or coal avoid excessive firing conditions. High temperatures are unnecessary and can only do serious harm to the Cooker. The first indication that overheating is taking place will be the formation of clinker (melted ash) in the fire-box 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.



Open the Ash door. Set the damper to bypass. Insert the ash-pan tool under the ash-pan handle. Withdraw the ash-pan and empty it in a safe container clear of combustibles and allow to cool. Replace the ash-pan and close the ashdoor.

SHUT DOWN PROCEDURE

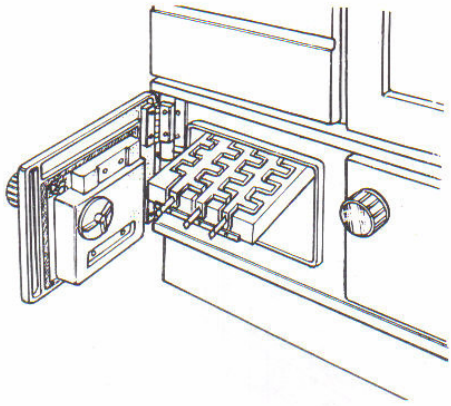
Allow the fire to burn out and remove any ash remaining on the grate by dumping it into the ashbox, close the thermostat, and leave the fire door spin valve open to allow air circulation within the cooker.

GRATE REMOVAL OR CLINKER REMOVAL

Open the ash door and pull the grate out the whole way, for clinker removal, pull the grate forwards about half way through the ashdoor. Rake ash and clinker into the ash-pan then push the grate back into place. This operation should only be carried out when the fire is out and the appliance cold.

OVERNIGHT BURNING

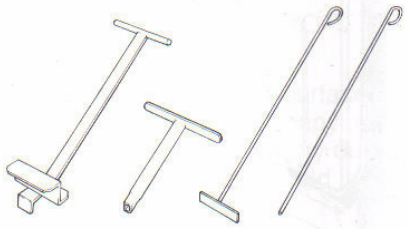
Small fuel may be used for overnight burning. Set the damper to by pass. Proceed as follows:



1. Riddle the grate as described.
2. Open the fire door and use the poker to agitate any large pieces of fuel.
3. Add smaller fuel up to the fire door lower lip.
4. Close the thermostat down to Mark 1 or to a point that will allow the fire to remain for 10–12 hours or so.
5. Set the damper to cooker mode.

To activate the fire. Open the thermostat. Set the damper to bypass, riddle the firebed, allow the fire to brighten and add fresh fuel.

This cooker is supplied with an ash-pan lifter, a poker, a scraper, and an operating tool.



OPERATION OF CONTROLS

Hotplate Mode

Set the damper to bypass. Set the thermostat to manual maximum.

Oven Mode

Set the damper to cooker. Set the thermostat to manual maximum and when the oven reaches +20°C over the required temperature turn the thermostat to 2 or 3 manual to maintain heat.

Boiler Mode

Set the damper to cooker. Set the thermostat to automatic mode or to the required setting number. The thermostat will shut down when the required water temperature is reached and reopen when the water temperature drops about 10°C.

Oven Vent

This allows the food smells and steam to escape into the chimney. The oven vent is situated at the

front of the oven top plate and can be seen when the hotplate is removed. To clean it out: Remove the hotplate and open the cooker door when the cooker is cool. Use a piece of flexible wire by pushing it through the vent and by moving the wire back and forward to clear any obstruction. Replace the hotplate and close the oven door.

Fire Guard

When children are present use a fire guard to BS 6539 and warn them not to sit or stand on the cooker or use it for a step-stool for access to cupboard or shelves above when the cooker is hot.

Keep curtains at least 3ft. away from the cooker.

Drying Fabrics. Do not use the front rail for drying fabrics in case of sparks when the fire door is opened, use the plate rack, if fitted, to dry fabrics. Do not hang them around the slots.

Air tight food containers. Do not heat air tight unopened food tins or cans. They will explode. Open the tin or vent it before heating to avoid explosions.

Aerosol sprays. Do not use an aerosol spray on or near the cooker when it is lighted. The spray could ignite.

Deep fat frying. Have a fire blanket near the cooker. Do not allow the fat to spill over from the sudden immersion of food with water on its surface.

COOKING HINTS

The oven is indirectly heated from outside by hot gases from the heat source so that no flame or elements within the oven means full use can be made of the whole cooking space.

The oven is slightly hotter towards the top than the bottom. At low heat the oven can be used for long slow cooking such as casseroles, stock, soup, ratatouille, curries, meringues, creme caramels, rice puddings etc., all of which benefit from gentle slow heat, and as the oven is vented into the flue, cooking smells disappear to the outside.

One of the many benefits of the cast iron oven is that the floor of the oven is hotter than that of a conventional cooker. No need to bake quiche pastry cases 'blind', just place the flan dish on the oven floor for 'soggy-free' pastry. When the oven is hot, the floor of the oven can be used for shallow frying (a cast iron dish recommended) with the added advantages that fat splashes are carbonised, so cleaning is minimised and frying smells are taken away through the flue.

For perfect baking results, turn food during cooking.

The top of a hot oven is where grilling takes place, using the meat tin. Arrange food to be grilled on a grill rack and place the tin on the top shelf to collect maximum heat from the oven.

The thermodial temperature gauge on the oven door is a guide to the internal oven temperature. Remember though, on opening the door temperature will appear to drop, do not worry, close the door and after a few minutes the oven temperature can be read again. Cast iron retains the heat well.

The oven grid shelves are designed to be non-tilt and should be fitted with the upstand to the top and at the back, so when pulled forward the shelf cannot come right out.

APPROXIMATE MAIN OVEN TEMPERATURE	APPROXIMATE HEAT UPTIME FROM COLD	
	SUMMER	WINTER
135°	35mins	45mins
140-160°C (284-320°F)	↓	↓
170-190°C (338-374°F)		
195-215°C (383-419°F)		
220-240°C (428-464°F)		
234-255°C (455-491°F)	60mins	90mins

FUEL ECONOMY

It is more economical to operate the cooker on a 24 hours per day basis if possible. Starting up each day is extremely wasteful of fuel.

FROST PRECAUTIONS

In the event of the boiler being OFF for long periods during very cold weather, the advice of your installer should be obtained.

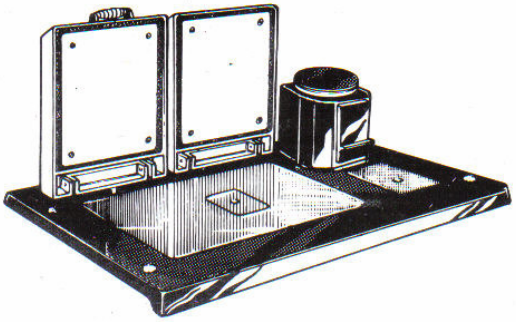
THE HOTPLATE

The single hotplate of your Super Star is graduated in temperature, the left hand side being hotter than the right hand side. Just slide the pans to a hotter or cooler area depending on whether boiling or simmering is required. The hotplate temperature is also variable, depending upon the setting used, the higher the setting the hotter the hotplate.

Made of thick cast iron, the hotplate is machined flat. In order to ensure perfect contact and even heat distribution it is recommended that all pans and kettles used have thick flat machined bases. Pans should also have tight fitting lids for greatest efficiency.

Keep the insulated hotplate covers down when the hotplate is not being used to conserve heat.

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.

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

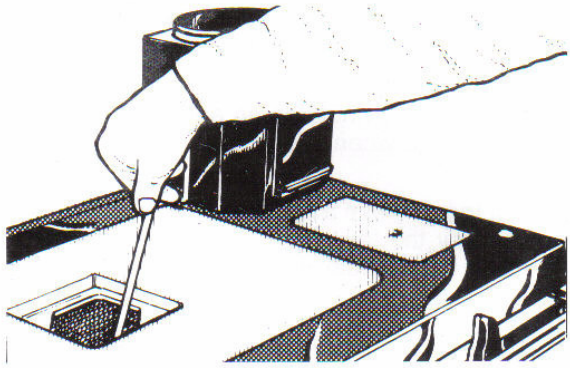
The main oven is heated on all four faces and it will cook foods evenly.

The simmering oven is heated on the top face only. The temperature will be about half that of the main oven, and it is ideal for slow cooking casseroles.

INTERNAL CLEANING

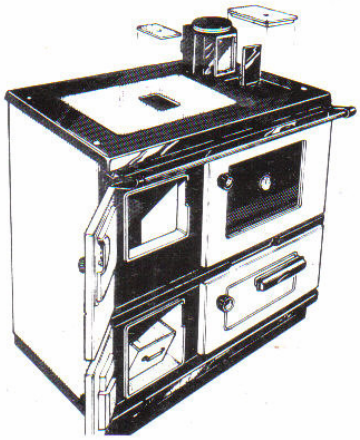
The flue or chimney will need to be cleaned regularly. How often will depend a lot on how your cooker is run, but, to start with, make a point of inspecting the flue system every one or two weeks. This period may well be extended as time goes by if there is little sign of deposits. Some people find they need to sweep the flue every six to eight weeks but a longer period is more normal and in some cases this may be as long as 12 months. Use wire centred sweep brushes fitted with a guide wheel.

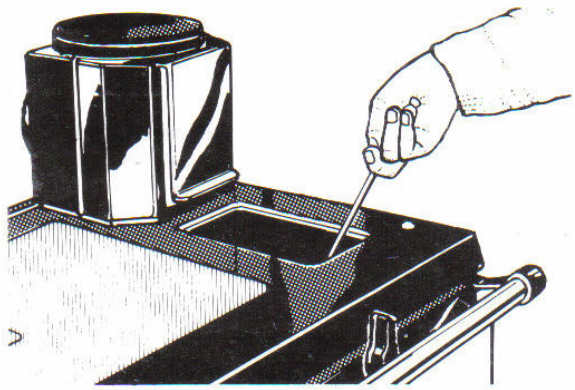
For most efficient heat transfer through the water jacket, all surfaces that come into contact with the flue gases should be kept clean. Regular cleaning will maintain the efficiency of the unit. Use the scraping tool to remove deposits from the inside surface of the fire-box and from the flueways and 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, it is a good idea to have a fast fire for 15 minutes at least once a week.



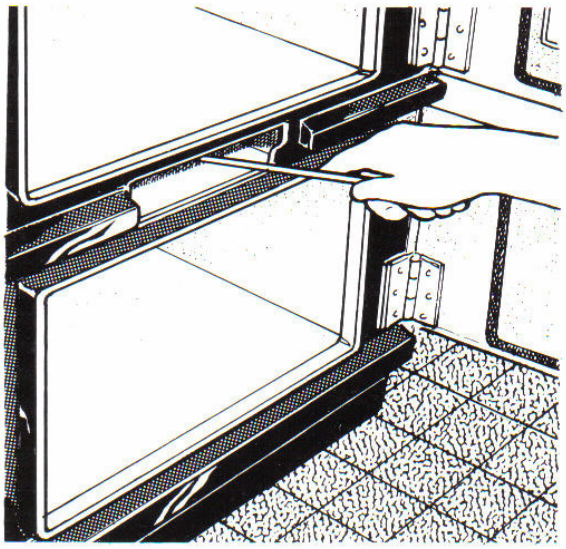
Loose deposits will be scoured off and will make the necessity of cleaning out less frequent.

Every week, depending on the type of fuel used, it will be necessary to take off the cleaning access plates to remove deposits. Some people allow their Cooker to go cold and use a vacuum cleaner to remove these deposits. The procedure is as follows: 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 and the top of the oven may be brushed both into the fire-box and down the side of the oven. Deposit which has accumulated on the side of the oven may 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 gasses will be obstructed and satisfactory oven temperatures will not be maintained, apart from which such deposits may contribute to smoking. Replace all the loose parts which have been removed making sure that all cooking surfaces have been thoroughly cleaned on the under-side.



INSTALLATION INSTRUCTIONS

Consumer protection Act 1987. As manufacturers of this Super Star 2000 Solid Fuel Cooker and heating unit in compliance with section 10 of the Consumer Protection Act 1987 we have taken every care to ensure that this Cooker is designed and constructed to meet the general safety requirements when properly installed and used. The cooker is tested and approved before dispatch.

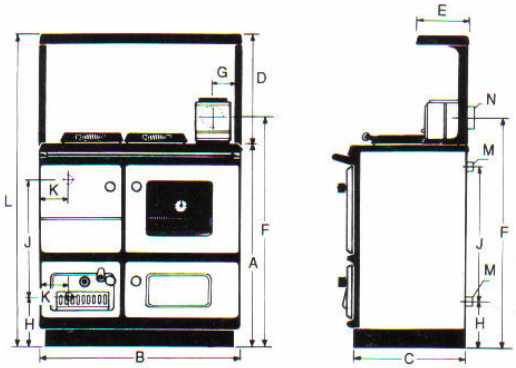
Refer to British Standard BS 8303 Code of Practice for the installation of Domestic Heating and Cooking Appliances burning solid mineral fuels. Refer also to Building Regulations Local Authority by-laws and other specifications as they affect the installation of the cooker.

The location chosen must provide a satisfactory flue and an adequate air supply for the 2000 Super Star Cooker.

Any alteration that is not approved by Waterford Stanley may invalidate the warranty and can affect your Statutory rights.

Control of substances. The 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.

Use disposable gloves when handling fire cement, artificial fuels, fuels box. Use disposable gloves and face masks when using glues or sealants. Use disposable gloves, face mask, and eye protection when handling fuel, glass yarn or rope, mineral wool, rock-wool, ceramic fibre, and insulating pads. They may also be harmful if inhaled and may irritate the skin, eyes, nose and throat. Wash thoroughly after handling. Use water to reduce dust when disposing of left over rubbish.



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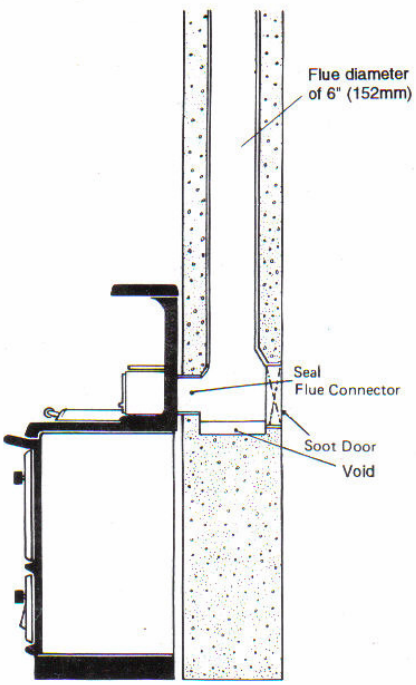
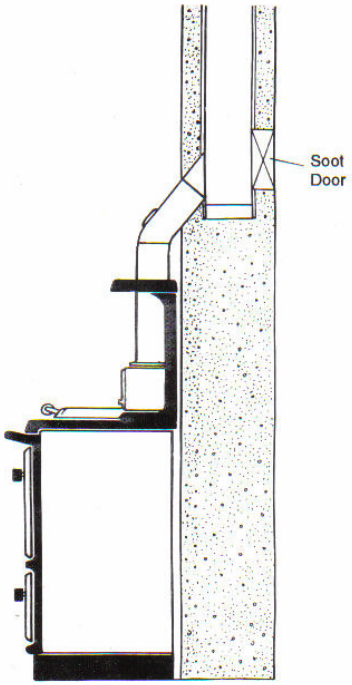
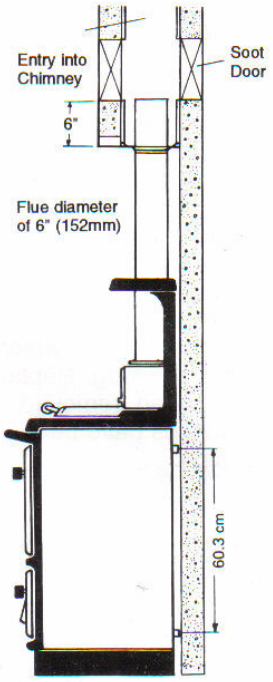
INSTALLATION







PRE-INSTALLATION CHECK

Before installing your new Cooker, check that the chimney is clean and clear of obstructions. Cracked brickwork and leaking joints should be made good. The chimney should have a cross sectional area of at least 76 sq. cm. or an inner diameter of 15 to 23 cm. A similar direct air inlet is required in the room to support combustion.

HEARTH CONSTRUCTION

When a properly constructed hearth is not available we recommend that the Cooker be placed on a slab of foamed concrete 4 cm. or a slab of other insulating material. This hearth must extend at least 45cm to the front and 30 cm. to each side.

COOKER CLEARANCE

The Cooker should not be installed at zero clearance to combustible materials. The left side should have a minimum clearance of at least 7.5 cm. from combustible materials and 6 cm. from the back and right side. When the cooker is backed up against a wall of combustible material it should have adequate protection in the form of non-asbestos millboard covered with sheet steel.

AIR SUPPLY

Detailed recommendations for air supply are given in the current Building Regulations J/1/2/3, Section 1 – Part A. The following notes are intended to give general guidance.

CHIMNEY HEIGHT

The flue must be high enough (more than 4.6m in any case) to allow the flue gases 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 above any obstruction within a 7.6m radius, if down-draughts are to be avoided.

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 pipe 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.

EFFECT OF EXTRACTOR FAN

Avoid, if possible, the installation of an extractor fan in the same room as the appliance or the room where the permanent vent is located. Compensating extra air inlets must be introduced equivalent to the capacity of the fan when fitted.

DRAUGHT REQUIREMENTS

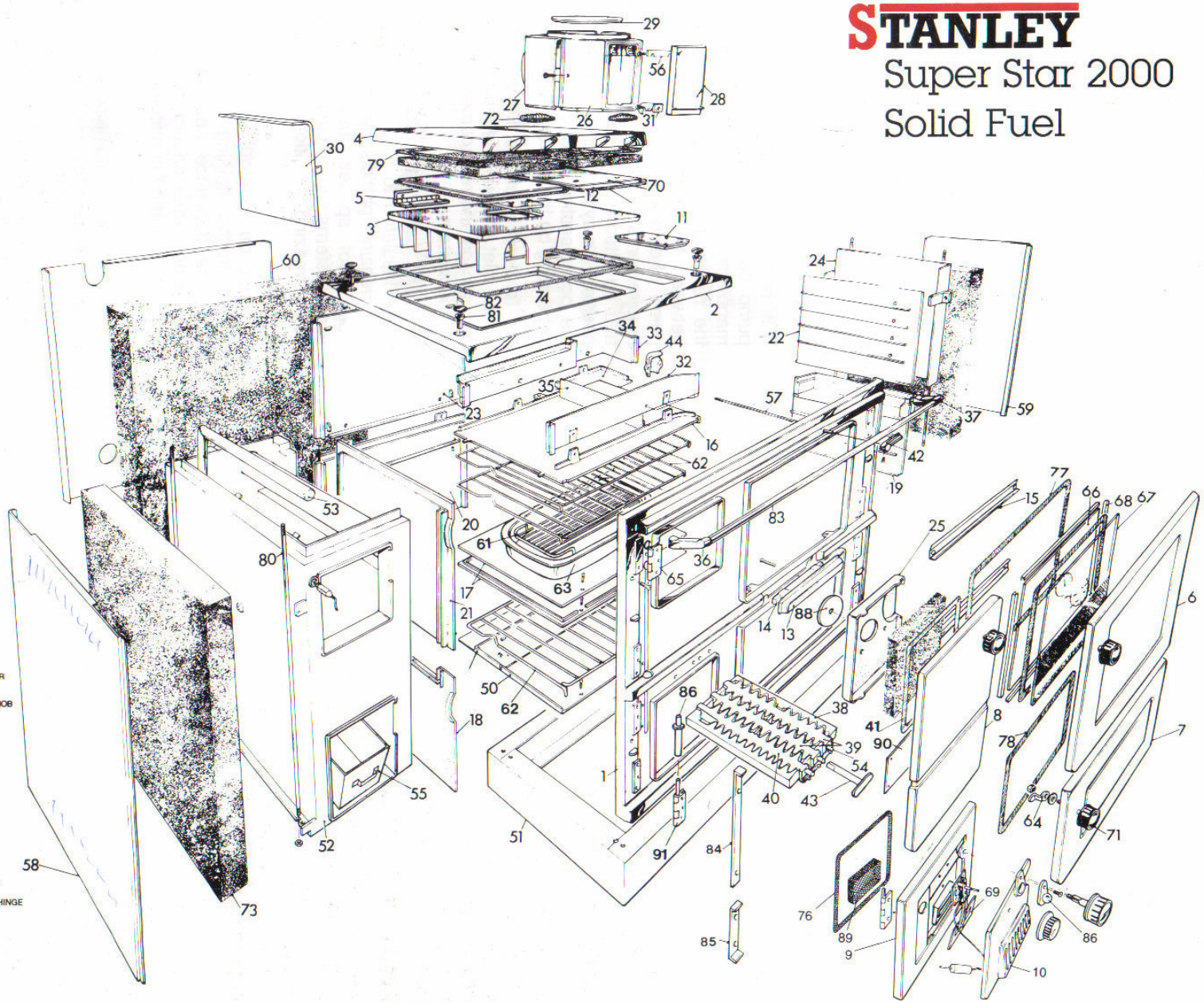
When a draught recorded is over 0.10 inches W.G. a draught stabiliser should be fitted. Remember a proper flue is necessary for the efficient operation of your solid fuel cooker to provide a steady draught of between 0.06 and 0.10 inches W.G.

Excessive draught can be controlled by opening the flue box door one or two notches.

STANLEY

Super Star 2000
Solid Fuel

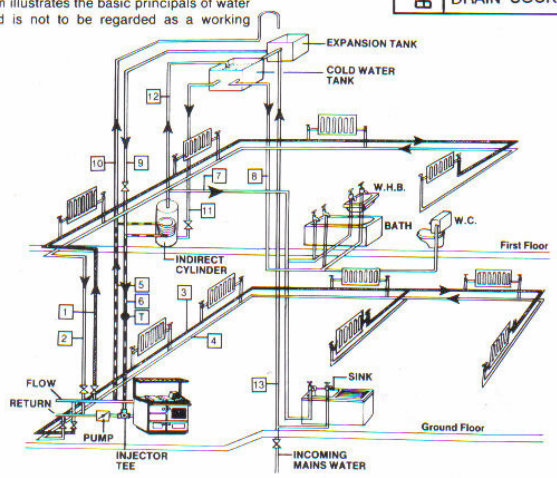
ITEM	DESCRIPTION
1	FRONT
2	HOB
3	HOTPLATE
4	HOTPLATE COVER
5	HOTPLATE COVER HINGE
6	MAIN OVEN DOOR
7	SIMMER OVEN DOOR
8	FIRE DOOR
9	ASH PIT DOOR
10	ASH PIT DOOR COVER
11	CLEANING PLATE TO HOB
12	CLEANING PLATE TO HOT PLATE
13	CLEANING DOOR TO FRONT
14	CLEANING DOOR LOCKING PLATE
15	OVEN DOOR FRAME
16	OVEN TOP
17	OVEN BOTTOM
18	BOTTOM OVEN SIDE L.H
19	BOTTOM OVEN SIDE R.H
20	BOTTOM OVEN BACK
21	TOP OVEN SIDE L.H.
22	TOP OVEN SIDE R.H
23	TOP OVEN BACK
24	FLUEWAY R.H.
25	FIRE DOOR LINING
26	BONNET FRONT
27	BONNET BACK
28	BONNET COVER
29	BONNET BLANKING PLATE
30	SUMMER PLATE
31	BONNET COVER CLIPS
32	FRONT TOP FLUE GUIDE
33	BACK TOP FLUE GUIDE
34	
35	OVEN DAMPER
36	TOWEL RAIL BRACKET L.H
37	TOWEL RAIL BRACKET R.H.
38	FIRE BAR FRAME
39	FIRE BAR STANDARD
40	FIRE BAR SPECIAL
41	FIRE DOOR ROPE
42	OVEN DAMPER KNOB
43	FIRE TOOL
44	STEAM VENT
45	
46	
47	
48	
49	
50	OVEN BASE PLATE
51	BASE FRAME
52	BOILER
53	SECONDARY AIR TUBE
54	CON LINK TO FIRE BAR
55	ASH PAN
56	BONNET PLATE
57	OVEN DAMPER AXLE
58	SIDE PANEL L.H.
59	SIDE PANEL R.H.
60	BACK PANEL
61	
62	OVEN WIRE FRAME SHELF
63	OVEN TIN
63	OVEN TIN
64	DOOR CATCH
65	DOOR HINGE
66	DOOR GLASS WITH THERMOMETER
67	WINDOW GLASS
68	WINDOW FRAME
69	THERMOSTAT COMPLETE WITH KNOB
70	PLATE TO COVER
71	DOOR KNOB COMPLETE
72	HANDLE TO HOT PLATE COVER
73	BODY INSULATION WOOL
74	HOB INSULATION ROPE
75	FIRE DOOR INSULATION ROPE
76	ASH DOOR INSULATION ROPE
77	MAIN OVEN DOOR ROPE
78	SUMMER OVEN DOOR ROPE
79	HOT PLATE COVER ROPE
80	STAY TO HOB
81	STAY NUT
82	CAP TO STAY NUT
83	TOWEL RAIL
84	COVER PLATE TO FRONT LONG
85	COVER PLATE TO FRONT SHORT
86	THERMOSTAT HOLDER
87	STEEL SHELF
88	FIRE DOOR SPIN VALVE
89	THERMOSTAT PROTECTION MESH
90	FIRE DOOR WARMING PLATE
91	THERMOSTAT HOLDER ROD AND HINGE

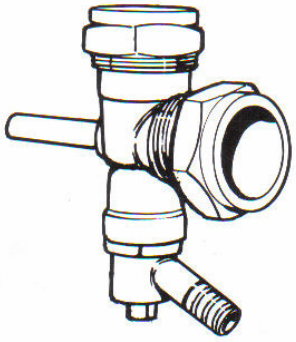


PLUMBING

		PIPE	FUNCTION		PIPE	FUNCTION
RADIATOR HEATING CIRCUITS	FIRST FLOOR	1	PUMPED	FLOW TO RADIATORS	7	HOT WATER FLOW
		2	PUMPED	RETURN EX "	8	COLD WATER (EX TANK)
	GROUND FLOOR	3	PUMPED	FLOW TO RADIATORS	9	COLD FEED-HEAT SYSTEM
		4	PUMPED	RETURN EX "	10	OPEN VENT-HEAT SYSTEM
CYLINDER HEATING CIRCUIT	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
					⏚	DRAIN COCK

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





Injector Tee

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 or 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.

Where the gravity and central heating circuits join together to return to the Cooker we supply 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. This way there will be no shortage of hot water to the taps when the heating is on.

In a combined central heating and domestic hot water system the hot water storage vessel must be of the indirect cylinder 135 — 180 litres to BS 1566:PT1. The hot water storage vessel should be insulated preferably, with not less than 75mm (3") thick mineral fibre, or its equivalent. Hot water systems should be in accordance with relevant recommendations given in CP 342 - Part 1.

IMPORTANT

A heat dissipating radiator of 1 kW must be fitted in the domestic hot water circuit (preferably the bathroom) to dissipate excess heat from the boiler.

SUMMER OPERATION (i.e. when Central Heating is not in use)

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

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. 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.

FUELS: HETAS APPROVED

(a) This appliance has obtained approval from the Domestic Solid Fuel Appliance Approval Scheme Ltd., for burning the following fuels — See Table A. (Sunbrite Test Fuel)

(b) The HETAS Ltd. appliance approval only covers the use of the following fuel in this appliance — See Table A

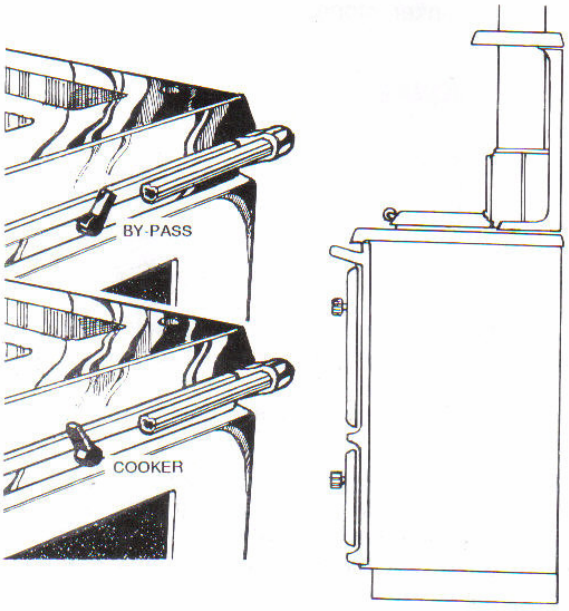
(c) HETAS Approval does not cover the use of other fuels either alone or mixed with the suitable fuels listed above, nor does it cover instructions for the use of other fuels.

Although approval covers the use of the smokeless fuels listed and sized house-coal, the claimed rated output has been obtained burning a single representative smokeless fuel under standard test conditions. However, in the home, a variety of operating conditions can occur and the performance of the appliance may vary to some degree with these "conditions" and different fuels may need to be burnt at different rates to provide the same heat source.

TABLE A

Manufactured	Natural
Ancit	Anthracite large nuts
Centurion	Welsh dry steam coal
Coalite	Large Nuts
Maxibrite	
Phurnacite	House coal trebles
Sunbrite	Large or double nuts

OPERATION



LIGHTING THE FIRE

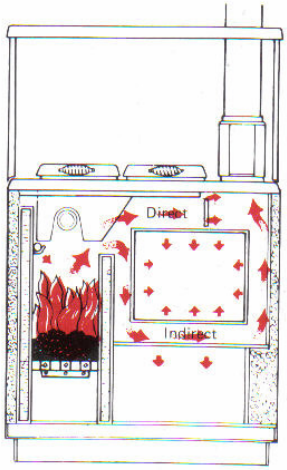
Thoroughly check all pipe work for leaks, especially the pipe connections to the boiler before lighting. Allow the Cooker to build up heat slowly at first. Check that all dampers and catches are operating correctly and ensure that all flue connections are thoroughly sealed. See that the user has a copy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

Fully open the thermostat and set the direct damper to by pass 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 set the damper to cooker mode. Add fuel to the fire-box as required and adjust the thermostat to suit the current requirements.

CONDENSATION

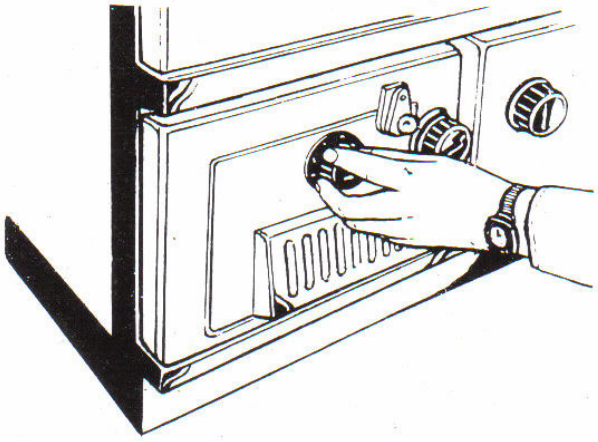
If the appliance is run for extended periods on a low fire, the fire can cool down to such an extent that vapour in the flue gases may condense. This will make the inside of the flue damp so that the soot sticks to the flue and the tarry mixture formed may drip down into the appliance. It is always a 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 roaring fire.

From the appliance and the flue point of view, this is a better technique than running a low fire continually.



FUELLING

When fuelling set the direct damper to by pass, this will help eliminate smoking. Afterwards be sure to set the damper to cooker mode when using the oven, and also to get maximum output from the boiler. Never pack fuel tightly or fill fire-box to capacity. A low level fire is more effective particularly in regard to water heating efficiency. The maximum fuel level is up to the bottom of the fire-box door.



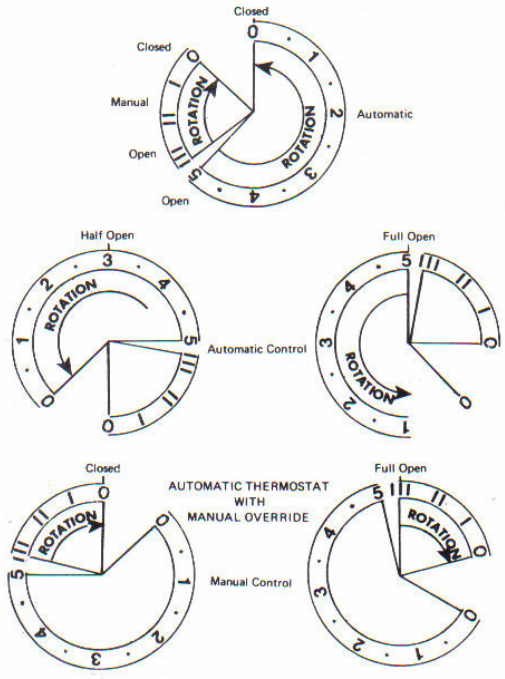
THERMOSTAT WITH MANUAL OVERIDE

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.

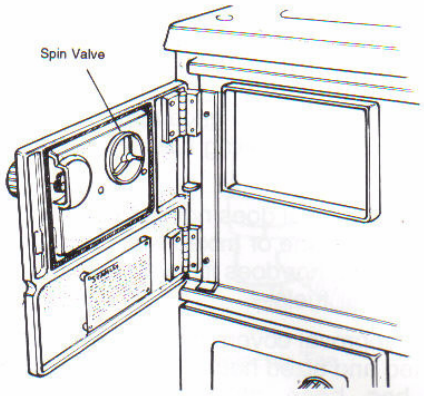
The automatic thermostat has 6 settings which control the heat to which the boiler water will rise for central heating purposes. Setting 0 will close the thermostat, setting 3 will give a nominal burning rate. Setting 5 will give maximum water heating and high oven temperatures.

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.

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

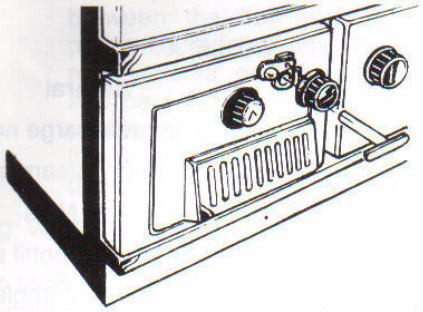


FIREDOOR SPIN VALVE



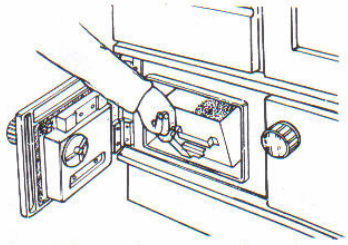
Heated secondary air enters the fire-box through a spin valve in the firedoor back plate while the valve is open to assist combustion of smoke volatiles. Close when burning anthracite or Sunbrite coke.

EXTERNAL RIDDLING



Lift the sealing flap 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.

ASH REMOVAL



Open the ashdoor. Insert the ash-pan tool under the ash-pan handle, withdraw the ash-pan and empty it in a safe container clear of combustibles and allow it to cool. Replace the ash-pan and close the ashdoor.

Smokeless fuels burn better if they are well riddled to allow a good airflow to the fire. For slow combustion it is better to fill the fire-box and riddle it when burning anthracite or coalite. Close it down for overnight burning, but riddle it in the morning or before cooking. For other fuels riddle before filling.

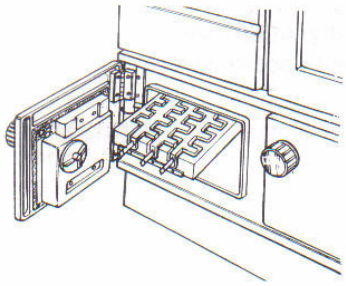
OVERNIGHT BURNING

Fill the fire-box with small fuel if available. This is normally sufficient when the thermostat is set at 1/2 to hold the fire at least 10 hours after banking. If the fire is out and the fuel unburned set the control knob of the thermostat from 1 to 1 1/2 in order to sustain overnight burning.

NOTE: When burning all recommended fuels other than Sunbrite Coke, the damper should be set in a fully open position. A deep bed of newly charged fuel on a low fire will take time before heat reaches the oven, hotplate and boiler. When burning Coal, Phurnacite and Antracite, allow for the new charge to ignite before changing the flue chamber damper setting. Once refuelling has been completed, close the fire-box door immediately.

GRATE REMOVAL

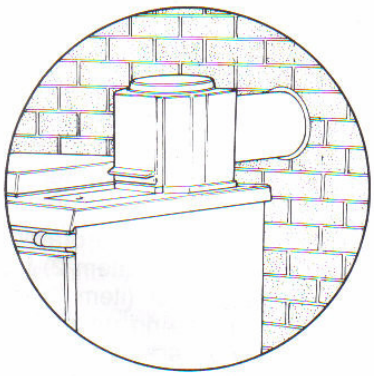
Open the ashdoor and tilt the grate upwards at the back then pull it forward through the ashdoor opening.



This allows ash to fall into the ash-pan when the fire is completely out.

CLINKER REMOVAL

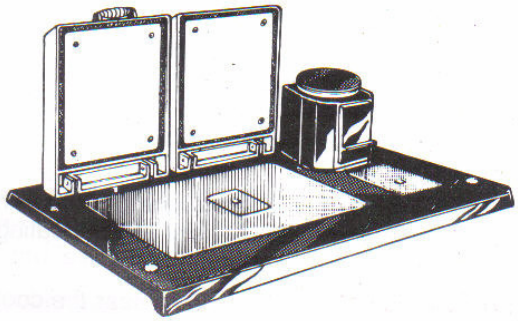
Tilt the grate and pull it half way out. Scrape the clinker into the ash-pan. Push the grate back fully.



FLUE BOX

Apply fire cement to the socket in the hob. Attach a short length of 6" I.D. pipe approx 10" long to the side 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 insulating rope to the pipe and fill the wall cavity with fire cement.

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.

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

The main oven is heated on all four faces and it will cook foods evenly.

The simmering oven is heated on the top face only.

FUEL ECONOMY

It is more economical to operate the cooker on a 24 hour basis. Shut down procedure. Allow the fire to burn out and remove any ash remaining on the grate by dumping it into the ashbox. Close the thermostat and leave the fire door spin valve open to allow air circulation the cooker. This avoids condensation and corrosion within the cooker.

FIRE-GUARD

When children and older infirm people are present use a fire guard to BS 6539 and warn the children not to sit on or stand on the cooker or use it for a step-stool for access to cupboards or shelves above, when the cooker is hot.

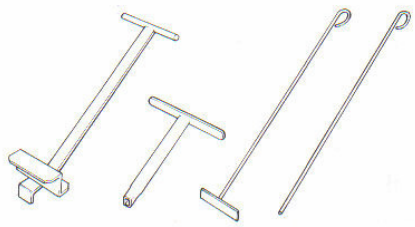
Keep curtains at least 3 feet away from the cooker. Do not use the front rail for drying fabrics in case of sparks when the fire door is opened. Use the plate-rack if fitted to dry fabrics. Do not hang them through the slots.

Do not heat air tight unopened tins or cans. They will explode. Open the tin or vent it before heating to avoid explosions.

Do not use an aerosol spray on or near the cooker when it is lighted. The spray could ignite.

Deep fat frying. Have a fire blanket near the cooker. Do not allow the fat to spill over from sudden immersion of food with water on its surface.

This cooker is supplied with an ash-pan lifter, a poker, a scraper, and an operating tool.



WARNING NOTE

Properly installed and operated this appliance will not emit fumes into the dwelling. Occasional fumes from de-ashing and refuelling may occur. Persistent fume emission is dangerous and must not be tolerated. If fume emission does persist, then the following immediate action should be taken:—

(a) Open door and windows to ventilate room.

(b) Let the fire go out or eject and safely dispose of fuel from the appliance.

(c) Check flue for chimney blockage, and clean if required.

(d) Do not attempt to relight the fire until the cause of the fume emission has been identified and corrected. If necessary seek expert advice.

Do not light the fire if it is suspected that any part of the water system is frozen.

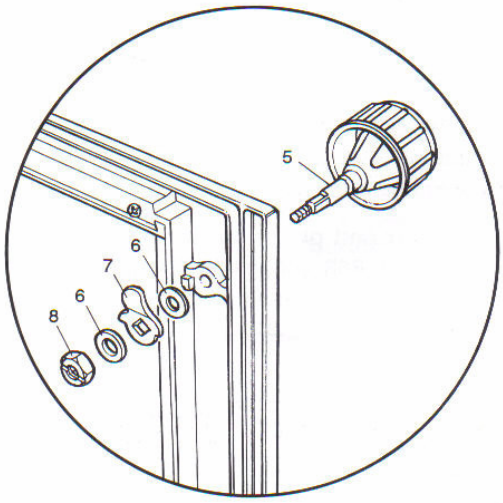
There must not be an extractor fan fitted in the same room as the appliance. If a cooker hood employed ensure that adequate air is available for the appliance as well as the hood.

Some surfaces are very hot when the appliance is in use, particularly the hob front edge.

Regular sweeping of the chimney and any connecting flue-pipe, cleaning the appliance flue-ways and servicing the appliance. Regular sweeping means at least once a year for smokeless fuels and a minimum of twice a year for bituminous coal. Ensure adequate access to cleaning doors where it is not possible to sweep the chimney through the appliance. Where the chimney is believed to have served an open fire installation it is possible that the higher flue gas temperature from a closed appliance may loosen deposits that were previously firmly adhered, with the consequent risk of flue blockage. It is therefore recommended that the chimney be swept a second time within a month of regular use after installation. It is important to clean the appliance flue-ways, flue-pipe and chimney prior to lighting up after a prolonged shut-down period.

To replace hotplate or door sealing rope. Pull out the glass fibre sealing rope noting where the joining is. Clean out the rope groove. Apply fresh rope cement and lay the new rope in position without stretching it. Allow to dry for 24 hours.

DOOR CLOSURE ADJUSTMENT



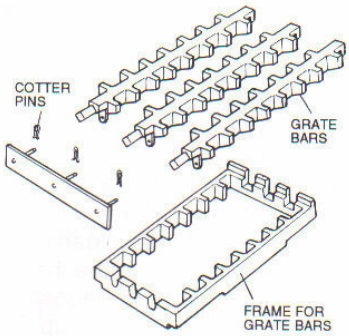
Door hinge.

Remove 4 screws (item 4 above drawing). Lift off door (item 3). Remove shims (item 2) from cooker front (item 1). Replace door (item 3) and screws (item 4). Check door sealing against the cooker front by placing a strip of paper about 20mm wide at various intervals around the sealing face and pulling it when the door is closed to ensure proper sealing.

Door knob.

Unscrew the self-locking binx nut (item 8). Remove the door latch (item 7). Remove shim washers (item 6) as necessary from door handle (item 5). Replace door latch (item 7) and binx nut (item 8) and check door sealing as for door hinge above.

DISMANTLE GRATE BARS

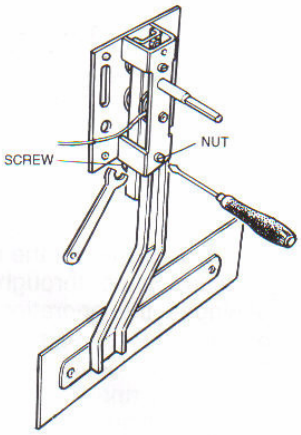


Withdraw the complete grate from the fire-box. Lift the three fire bars from the frame and remove the pins from the connecting link. Fit new bars and attach connecting link. Replace the grate in the fire-box.

THERMOSTAT ADJUSTMENT

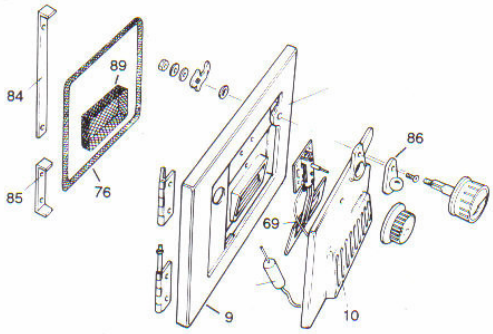
When delivered the thermostat is set so that the air inlet flap is in contact with the face of the door air inlet closed position. If it is necessary to adjust the air inlet flap of the thermostat proceed as follows:

1. Dismantle the ash door fitting as shown in paragraph "To replace the thermostat".
2. Insert a small screwdriver into the screw head and use a 5.5 AF spanner to tighten the nut to close the flap or slacken the nut to open the flap. Usually 1 turn of the nut will give the correct setting. Check this adjustment before completing the assembly.



TO REPLACE THE THERMOSTAT

1. Pull the knob from the axle. Remove the cover grill by releasing the bolt on the internal face of the ashdoor.
2. Remove the two cover plates from the front of the cooker and withdraw the thermostat probe.
3. Release the 2 screws holding the thermostat and remove it after detaching the coiled portion from the door hinge.
4. When fitting a new thermostat feed the probe through the hole in the door and coil the tube loosely around the hinge pin before inserting the probe into the boiler.
5. Centre the thermostat flap over the opening and tighten the screws.
6. Replace the grill and knob.



Test the thermostat for opening and closing before firing the cooker and for automatic operation when the fire is lighted.

ESSENTIAL INFORMATION

Small fuel may be used for overnight burning. Set the damper to by pass. Proceed as follows:

1. Riddle the grate as described.
2. Open the fire door and use the poker to agitate any large pieces of fuel.
3. Add smaller fuel up to the fire door lower lip.
4. Close the thermostat down to Mark 1 or to a point that will allow the fire to remain for 10—12 hours.
5. Set the damper to cooker mode.
6. To activate the fire set the damper to bypass. Riddle the firebed. Allow the fire to brighten and add fresh fuel.

OPERATION OF CONTROLS

Hotplate Mode

Set the damper to bypass. Set the thermostat to manual maximum.

Oven Mode

Set the damper to cooker. Set the thermostat to manual maximum and when the oven reaches +20°C over the required temperature turn the thermostat to 2 or 3 manual to maintain heat.

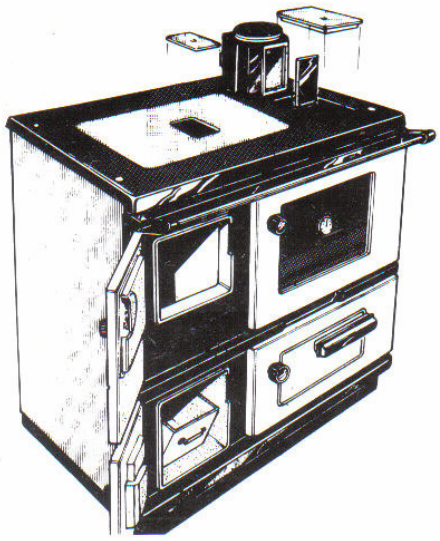
Boiler Mode

Set the damper to cooker. Set the thermostat to automatic mode or to the required setting number. The thermostat will shut down when the required water temperature is reached and reopen when the water temperature drops about 10°C.

Oven Vent

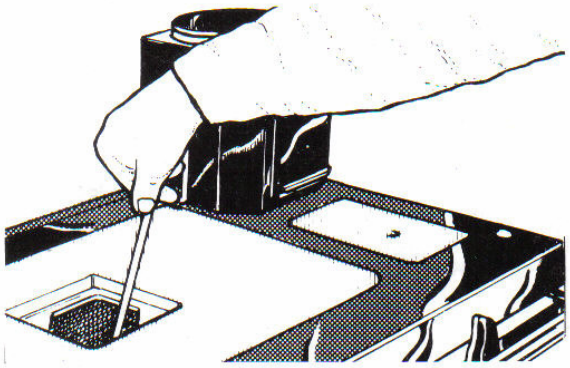
This allows the food smells and steam to escape into the chimney. The oven vent is situated at the front of the oven top plate and can be seen when the hotplate is removed. To clean it out: Remove the hotplate and open the cooker door when the cooker is cool. Use a piece of flexible wire by pushing it through the vent and by moving the wire back and forward to clear any obstruction. Replace the hotplate and close the oven door.

INTERNAL CLEANING

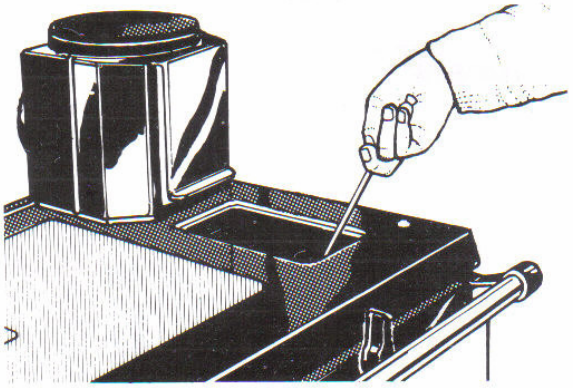


The flue or chimney will need to be cleaned regularly. How often will depend a lot on how your cooker is run, but, to start with, make a point of inspecting the flue system every one or two weeks. This period may well be extended as time goes by if there is little sign of deposits. Some people find they need to sweep the flue every six to eight weeks but a longer period is more normal and in some cases this may be as long as 12 months.

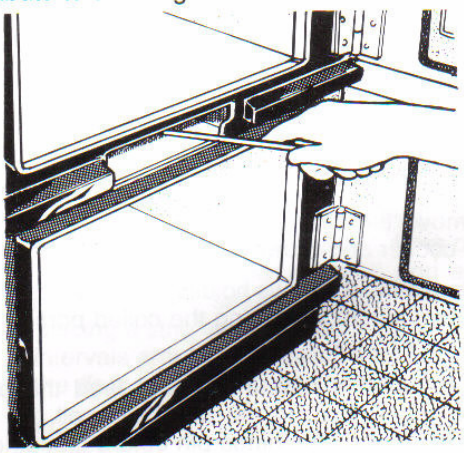
For most efficient heat transfer through the water jacket, all surfaces that come into contact with the flue gases should be kept clean. Regular cleaning will maintain the efficiency of the unit. Use the scraping tool to remove deposits from the inside surface of the fire-box and from the flueways and 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, 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.



Every week, depending on the type of fuel used, it will be necessary to take off the cleaning access plates to remove deposits. Some people allow their Cooker to go cold and use a vacuum cleaner to remove these deposits. The procedure is as follows: 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 and the top of the oven may be brushed both into the fire-box and down the side of the oven. Deposit which has accumulated on the



side of the oven may 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 gasses will be obstructed and satisfactory oven temperatures will not be maintained, apart from which such deposits may contribute to smoking.



Replace all the loose parts which have been removed making sure that all cooking surfaces have been thoroughly cleaned on the under-side.

Stanley Super Star 2000 Menu Planning Chart

FOOD	Main Oven Temp (°C)	Approx. Time
Joints – To Braise	130	25 mins. per lb. and 35 mins. over
Chicken	130	2-2½ hrs.
Casseroles and Other Meat		
Beef Curry	130	2-2½ hrs.
Casserole of Lamb	130/150	1-1¼ hrs.
Chicken and Pineapple Casserole	150	1 hr.
Chicken Portions in Foil	150	20-30 mins.
Pork Chops in Foil	150	1 hr.
Meat Loaf	150	1-1¼ hrs.
Coddle	150	1 hr.
Cottage Pie	150	30 mins.
Rissoles	170	30 mins.
Potatoes		
Baked in Jackets	150	1-1¼ hrs.
Roast	150	1-1¼ hrs.
Gratin Dauphinois	150	1-1¼ hrs.
Baked Potato Ring	150	35 mins.
Duchesse	170	15 mins.
Fish		
Fish – To Bake	150/160	12-30 mins. *(depending on thickness)*
Vegetables - Braised		
Miscellaneous Vegetables	150	30-40 mins. *(depending on vegetables)*
Miscellaneous		
Baked Egg Custard	100	1 hr. *(or overnight)*
Carrot & Tomato Soup	150	1-1½ hrs.
Oven "Fry"	175	Depends on items cooked
Oven "Grill"	175	Depends on items Cooked
Yorkshire Pudding	175	20 mins.
Bread		
Yeast Teabread	170/180	20-30 mins.
Sunday Evening Soda Bread	175	1-1¼ hrs.
Brown Soda Bread	190/200	1 hr.
Scones		
Lakshmi Scones	175	10-15 mins
Brown Scones	175	15-20 mins.

FOOD	Main Oven Temp (°C)	Approx. Time
Cakes, Pizzas, Quiches		
Light Fruit Cake	125	2¼hrs.
Gingerbread Squares	140	40-50 mins.
Rice Loaf	145	1¼ hrs.
Porter Cake	145	2 hrs.
Black Forest Gateau* *(large fatless sponge)*	150	45-55 mins.
Caraway Seed Cake	150	1¼ hrs.
Coffee Ring (*Victoria sponge using tub margarine)*	150	40-50 mins.
Quiche Lorraine	150	30-40 mins.
Bran Cakes	170	15 mins.
Almond Slices	175	15-20 mins.
Pizza Breeda	175	15-20 mins.

**To cook a fatless sponge using 2 sandwich tins, bake at 160°C for 15 minutes.*

Pastry		
Shortcrust Pastry - Plate Tarts	175	25-35 mins.
Flan Case - To bake 'Blind'	175	10 mins.
Pastry Case with Wholemeal	175	10 mins.
Biscuits		
Irish Lace Biscuits	165	10-12 mins.
Desserts		
Pavlova	80/90	1¼-1½ hrs.
Milk Puddings	130/150	1-2 hours
Apricot Amber	150	40-60 mins.
Baked Fruit Crumble	150	30-40 mins.
Bread and Butter Pudding	150	30-40 mins.
Eve's Pudding	155	40-50 mins.
Joints – To Roast		
Beef	150	20 mins. per lb. and 25 mins. over
Pork	150	25 mins. per lb. and 25 mins. over
Lamb	150	25 mins. per lb. and 25 mins. over
Chicken	150	18 mins. per lb. and 18 mins. over
Turkey	125	Up to 14 lbs. allow 12 mins. per lb. and 12 mins over. For larger birds allow 10 mins. for every lb. over 14 lb.

N.B. 1 lb. = 450g.

STANLEY
Super Star 2000

FAULT FINDING

1. Poor Chimney Draught	(a) Obstruction	(a) Clear and Clean
	(b) Too Low	(b) Raise Height above Ridge
	(c) Too Wide	(c) Fit Flue Liner 15 to 23 c.m.
	(d) Crack in Wall	(d) Repair Cracks
	(e) Shared by another Unit	(e) Cut off other Unit.
2. Excessive Chimney Draught	(a) High Chimney	(a) Open Flue Cover or fit Draught Stabilizer
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) Negative Pressure Zone	(d) Fit Cowl
4. Cooker Smoking	(a) Insufficient Primary Air	(a) Provide Room Air Inlet
	(b) Chimney Choked	(b) Clean Chimney
	(c) Side Flueways Choked	(c) Clean Flueways
	(d) Down Draught	(d) Raise Chimney Height
5. Hot Plate not Heating	(a) Soot Under Hot Plate	(a) Remove and Clean.
	(b) Fire too Low	(b) Build better fire
	(c) Utensils not Flat	(c) Use machined based Utensils
6. Oven not Heating	(a) Poor Chimney Draught	(a) Raise Height or Fit Cowl
	(b) Flue ways blocked with soot	(b) Clean Out
	(c) Damper open to Chimney	(c) Close Damper
	(d) Faulty Thermostat	(d) Check and replace if necessary.
7. Radiators not heating	(a) Pump not working	(a) Check and replace if defective.
	(b) Air in Radiators	(b) Vent Radiators
	(c) Pipe system faulty	(c) Check Pipe Sizes and Circuit.
	(d) Excessive Number of Radiators	(d) Turn off un-needed Radiators.
	(e) Radiator Valves not adjusted.	(e) Adjust Valves to give even flow.
8. Domestic Hot Water Cylinder not Heating	(a) Cylinder too Large	(a) Use 135 – 180L Cylinder
	(b) Flow Pipe too small	(b) Use 25 m.m. Bore Pipe.
	(c) Flow Pipe crossed	(c) Reverse Flow Pipe
	(d) Cylinder too far away	(d) Not more than 7.8m fully lagged
	(e) Hot water from Boiler not reaching Cylinder	(e) Adjust Flow Control Valves or fit Injector Tee.
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) Cooker subjected to Wind Change	(c) Raise Chimney or Fit Cowl
	(d) Dirty Flueways	(d) Clean Flueways frequently.
	(e) Poor Fire	(e) Burn more fuel.
	(f) Uncontrolled Burning	(f) Repair or Replace Thermostat.
10. Domestic Hot Water Rusty	(a) Leak in Indirect Cylinder Coil	(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 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.

WATERFORD

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STANLEY