

Gas-Fired **S**TANLEY Super Star 80,000



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

INSTALLATION AND OPERATING INSTRUCTIONS

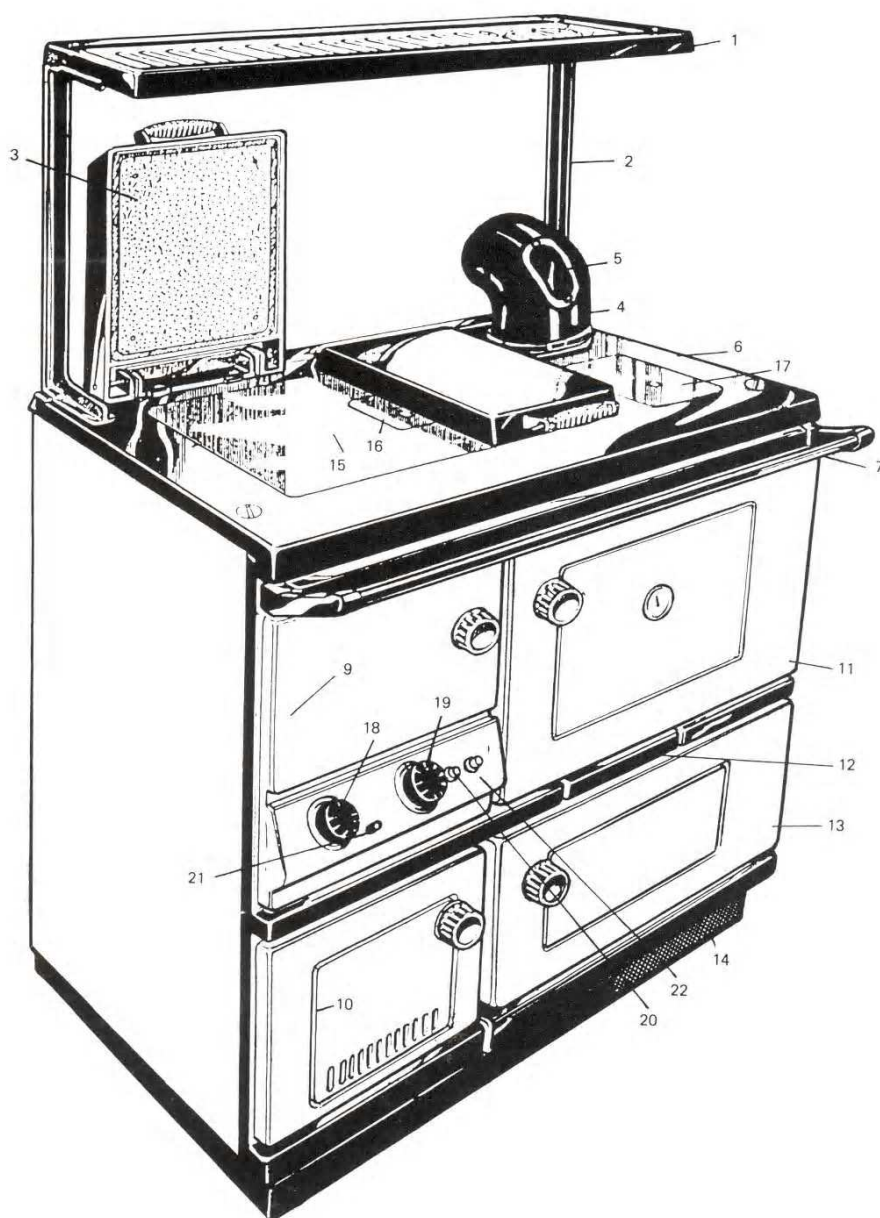
INTRODUCTION

Congratulations on purchasing this fine Irish made Gas-Fired Central Heating Appliance. It is built to exacting standards and it will give you every satisfaction in use.

We invite you to read carefully the operating and maintenance instructions provided. This will enable you to familiarize yourself fully with this appliance.

This is a combination appliance capable of providing up to 80,000 BTU's to water. Space heating to room in which the appliance is installed is 12,500 BTU's approximately.

Only qualified and experienced personnel are permitted to install this appliance (i.e. persons who have received adequate training and are capable of implementing the statutory code of practice in compliance with gas regulations and local by-laws).



1. Platerack (to order)
2. Splashback (to order)
3. Hotplate Covers
4. 150mm (6") 90° Bend
5. Bend Cleaning Plate
6. Hob
7. Towel Rail
9. Firedoor
10. Burner Door
11. Main Oven Door
12. Front Cleaning Door
13. Simmer Oven Door
14. Base Frame
15. Hotplate
17. Simmer and Cleaning Plate
18. Boiler Thermostat
19. Oven Thermostat
20. Green Running Lamp
21. Reset Button
22. Red Lock Out Lamp

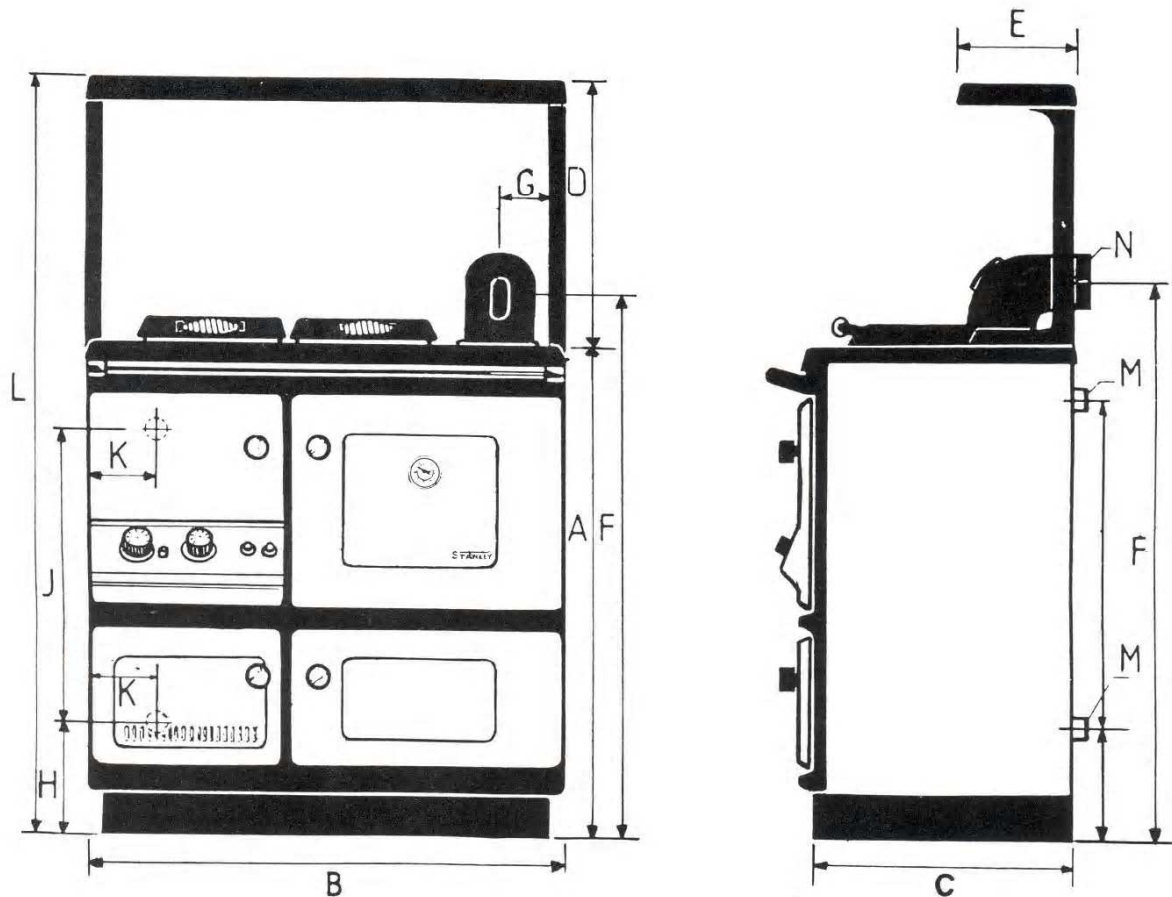
Boiler Capacity:
28.9 litres = 6.5 Gallons.

Cooker Weight:
384Kg - 855 lbs.



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

SPECIFICATION



DIMENSIONS	A	B	C	D	E	F	G	H	J	K	L	M	N
METRIC (millimetres)	915	900	530	500	300	1060	130	325	525	190	1425	1"BSP	150
IMPERIAL (inches)	36	35½	21	20	11¾	41¾	5¼	12¾	20⅝	7½	56	1"BSP	6

FEATURE	METRIC	IMPERIAL
HOT PLATE:	560 x 330	22 x 13
ROASTING OVEN:	390W x 310H x 406D	15¼W x 12¼H x 16D
SIMMERING OVEN:	390W x 220H x 406D	15¼W x 8¾H x 16D

The burner in this appliance is factory tested and wired and no further adjustments are necessary.

It can only be connected to a closed flue system (see chimney). This appliance may only be connected to a central heating system or a central heating system with indirect cylinder for domestic water heating.

LOCATION

When choosing a location for this appliance you must have:

- (a) Sufficient room for installation (see clearances), a satisfactory flue (see chimneys), and an adequate air supply to operate appliance properly (see venting).
- (b) Adequate space for maintenance and air circulation.

ELECTRICAL SUPPLY

Electric wiring and connections should be installed in accordance with the ETCL and IEE regulations and any local regulations which may apply.

The method of connection to the mains supply must allow for complete isolation of the appliance. This may be carried out by using an on-switched shuttered socket outlet in conjunction with a fused three pin plug or a fused double pole switch having a contact separation of at least 3mm in both poles. All electrical connections serving this appliance should be readily accessible and close to the appliance.

If a 13 amp plug is used, a 3 amp fuse must be fitted. If any other type of plug is used a 5 amp fuse must be fitted in the plug, adapter or distribution board.

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. (Refer to BS 799, Part 6, Paragraph 3.2)

PIPES AND FITTINGS

Materials used for installation work should be fire resistant and gas tight and should conform to the following or their equivalent:

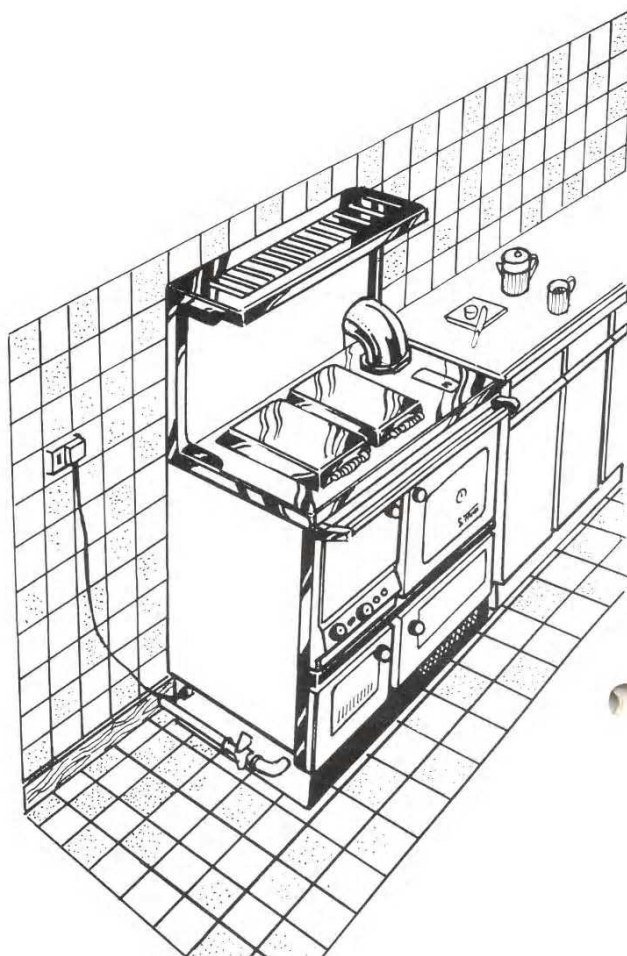
1.1 Ferrous Materials

- B.S. 1387 Steel tubes
- B.S. 1740 Steel pipe fittings
- B.S. 5292 Jointing materials

1.2 Non-ferrous Materials

- I.S. 238 Copper tubes
- B.S. 4127 Stainless steel tube
- B.S. 219 Solder
- I.S. 239 Compression tube fittings
- B.S. 1552 Plug valves

Note: Plastic pipe should not be used for internal gas pipework.



METERS

A suitable gas meter must be connected to the service pipe either by a representative of the gas board or by an appointed contractor. If using an existing meter have it checked to ensure that the meter is capable of dealing with the total rate of gas supply needed.

PIPE SIZE

It is important that the correct service pipe size is used for adequate gas supply. This depends on the distance between the supply meter and the appliance relative to the input requirements. For example:

A 100,000 BTU/Hr (29Kw) appliance having a 1/2" (13mm) gas connection and located 15 ft. to 20 ft. from the meter will require 1" (23mm) feed line for part of the run and 3/4" (20mm) for the remainder.

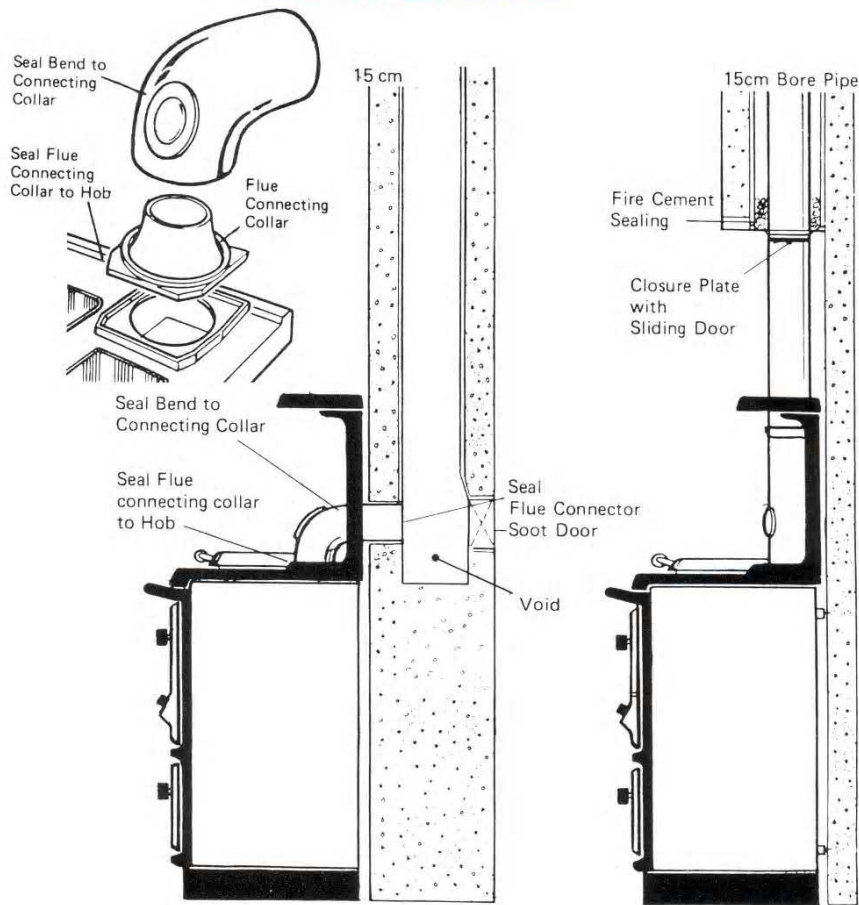
NOTE: The Stanley Super Star has an input rating of 115,000 BTU's approximately.

(If in doubt consult your gas supply company)

HEARTH CONSTRUCTION

The hearth should be constructed using masonry or non-combustible material strong enough to hold the weight of the appliance and extend 6" to either side of the appliance and 12" to the front.

INSTALLATION



Cooker installations

Note No combustible material within 200mm of where flue pipe enters chimney

No combustible material within 300mm of top of flue pipe bend

clearance between flue pipe and sleeve 12mm min with ceramic rope seal

access plate for cleaning flue pipe

min 112½" bend preferably 135"

connecting pipe should be vertical for the first 500mm

no combustible material within 300mm of cooker top and 150mm on each side

superimposed hearth to extend min 300mm in front of appliance and 150mm on each side

floor tiling

flue liner

cavity closed to prevent soot dropping in

steel cavity tray

225 x 225mm soot door double sealed

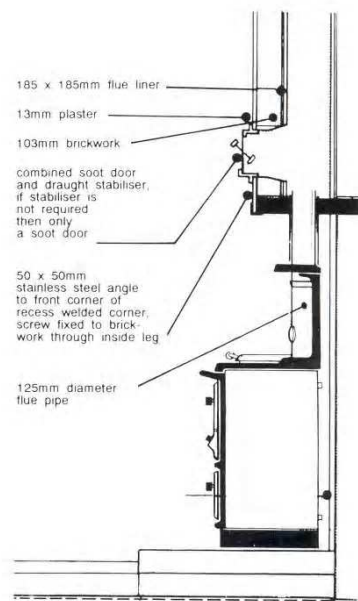
dpc in situ concrete slab

Note Connecting pipe shall be constructed of cast iron complying with BS41 1973 or of mild steel not less than 4.75mm thick

airbrick

dpc

concrete fill

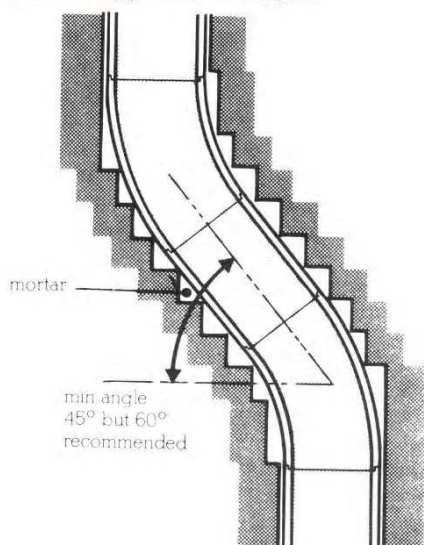


CHIMNEYS

Generally the most efficient chimney for gas is one that is straight, avoids offsets and terminated with a straight-sided pot.

If it is necessary to offset the chimney the recommended angle is 60° to the horizontal and the statutory minimum is 45°.

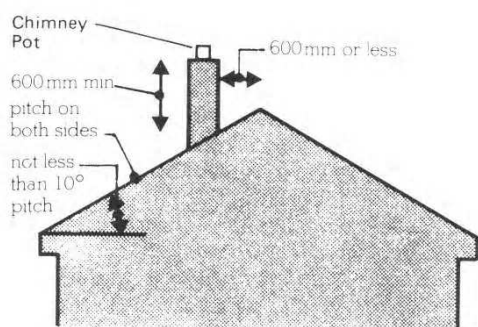
Offset using prefabricated bends



The height of the chimney or flue serving this appliance should not be less than 4m measured vertically from the outlet to the top of the flue terminal, and having a diameter of not less than 15cm.

NOTE: *Never connect to a chimney or flue system serving another appliance.*

The height of the chimney above the intersection with the roof with a pitch of not less than 10° to the horizontal on both sides of the ridge may be less than 1m, but not less than 600mm if the chimney is 600mm or less from the ridge



The top of the flue should be terminated by a chimney pot which has the same cross-sectional area as the flue and projects at least 150mm above the chimney

FLUES

The chimney and flue pipes intended for use with this appliance should be mechanically robust, resistant to internal and external corrosion, non-combustible, and durable under the conditions to which they are likely to be subjected.

Flues require a suitable external terminal which should be designed to permit easy ingress of combustion products whilst providing protection

against the entry of rain, birds, and other foreign matter into the flue system.

Flue pipes and accessories such as clips and stays should not be made of unprotected mild steel or other material which is likely to corrode.

SUITABLE MATERIALS

- ✘ Mineral Fibre cement pipes conforming to I.S. 120, B.S. 567 or B.S. 835.
- ✘ Sheet metal conforming to B.S. 715
- ✘ Insulated metal chimneys conforming to B.S. 4543 (a galvanised finish is not suitable for exterior use). Where twin wall pipes are of sheet metal construction the length of pipe located externally should not exceed 1m unless it is readily accessible for renewal.
- ✘ Pre-cast concrete chimney blocks, incorporated into the building structure. It is particularly important that the correct connection block be provided at the base of the flue.

CONNECTIONS

This appliance can either be connected to an approved masonry chimney or gas flue.

This appliance may be connected either direct vertical or horizontal.

When connecting to the chimney or flue we recommend the use of cast iron pipe (may be required as an optional extra).

Where the appliance spigot or flue pipe protrudes into the chimney, care should be taken to ensure that it does not block the chimney.

NOTE: Maximum horizontal length should not be more than 300mm.

DRAUGHT

While inadequate draught can seriously effect the efficient operation of the appliance, equally a over-draught situation can effect its performance. Chimneys over 18ft. or houses built on high ground can experience excessive draught, the accepted draught reading for satisfactory operation is 1.5mm w.g. min. 2.5mm w.g. max.

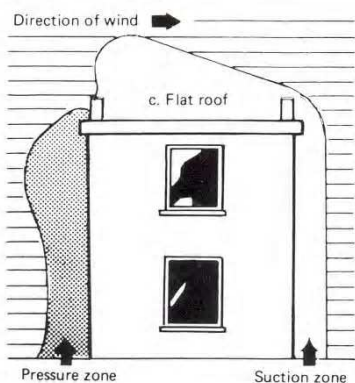
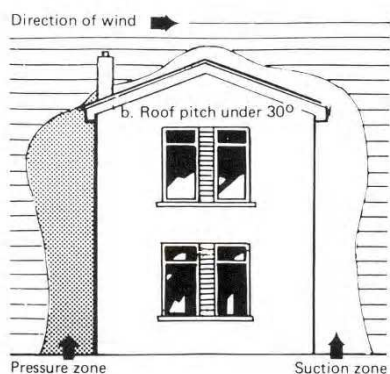
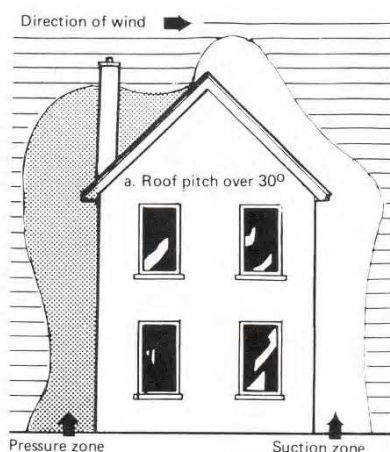
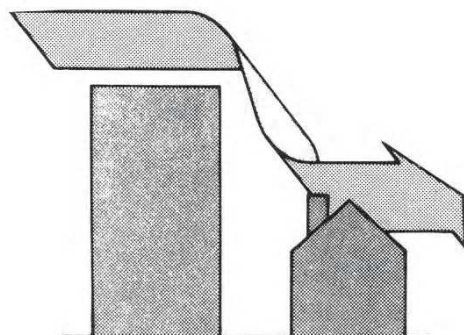
Should the latter be exceeded we recommend the installation of a draught stabilizer. However, draught stabilizers should only be installed by a competent installer and after establishing that their use is necessary. Approved testing equipment is required for this purpose.

DOWNDRAUGHTS

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

of high pressure over the terminal.

A suitable anti-downdraught terminal or cowl will usually effectively combat direct down blow but no cowl is likely to prevent downdraught due to a high pressure zone.



USE OF EXISTING FLUES AND CHIMNEYS

An existing flue pipe or chimney that has proved to be satisfactory when used for solid fuel can normally be used for a gas appliance provided that its construction, condition, and dimensions are acceptable. Flues that have proved to be unsatisfactory, particularly with regard to downdraught, should not be used for venting gas appliances until they have been examined and any faults corrected. If there is any doubt about an existing chimney a smoke test to B.S. 5440: Part 1 should be carried out.

Before connecting this appliance to a chimney or flue pipe which has previously been used with another fuel, the chimney or flue pipe should be thoroughly swept.

All register plates, restrictor plates, damper etc. which could obstruct the flue at a future date should be removed before connecting this appliance.

Where a chimney is not to be lined a suitable void should be provided at the base to contain any debris which might fall from the inside wall, so as to prevent that debris from obstructing the appliance flue outlet. (Removal of debris should be facilitated by the provision of an access door). The void should have a depth of not less than 250mm below the appliance connection.

FLUE LINERS

Where it is necessary to line an existing chimney, a liner approved by the local gas authority should be used.

The liner should be secured at the top and bottom by sealing the clamping plates, and an approved terminal used at the top.

It is essential that every flue system be inspected and tested by the installer upon completion, to ensure that the combustion products are completely discharged to the outside atmosphere.

VENTILATION AND COMBUSTION AIR REQUIREMENTS

All materials used in the manufacture of air vents should be such that the vent is dimensionally stable and corrosion resistant.

The effective area of any vent should be ascertained before installation. The effect of any gauze or screen should be allowed for when determining the effective area of any vent.

The minimum effective air requirement for this appliance is 100 cm² of free air.

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

Air vents in internal walls should not communicate with bedrooms, toilets, bathrooms or kitchens.

An air vent outside the building should not be located less than 600mm away from any part of any flue terminal.

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

Joints between air vents and outside walls should be sealed to prevent ingress of moisture.

Existing air vents should be of the correct size and unobstructed for the appliances in use.

If there is an air-extraction fan fitted in the room or adjacent rooms where this appliance is, additional air vents may be required to alleviate the possibility of spillage of products of combustion from the gas appliance flue when the fan is in operation.

Where such an installation exists, a test for spillage should be made with the fan in operation.

If spillage occurs when the fan is in operation, an additional air vent of sufficient size to prevent spillage should be installed.

CLEARANCES

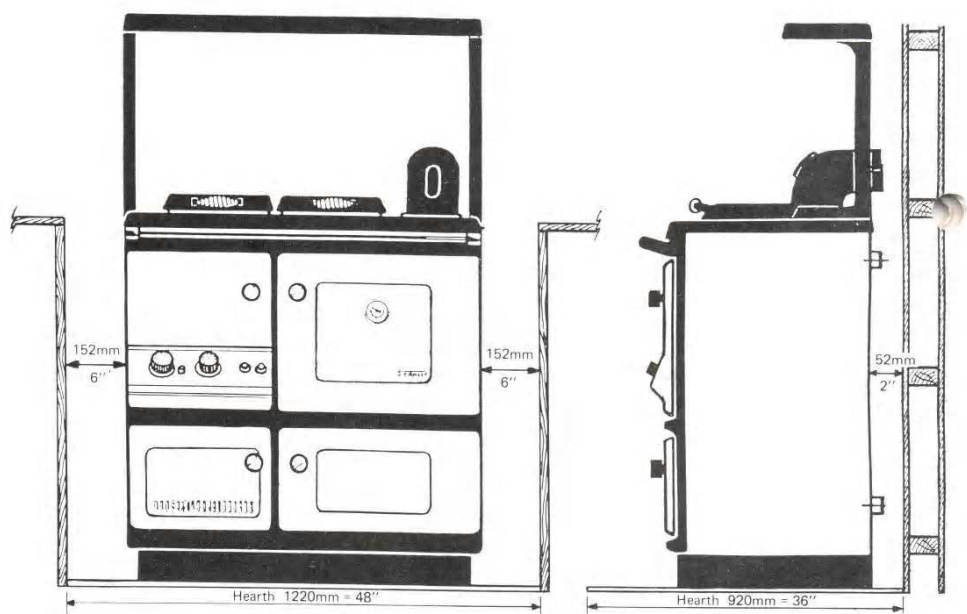
Minimum clearances to combustible materials:

Maintain at least the following clearances:

6" to either side.

2" to rear.

MINIMUM CLEARANCES TO COMBUSTIBLES



MINIMUM CLEARANCES TO NON-COMBUSTIBLES

Minimum clearances to non-combustible materials:

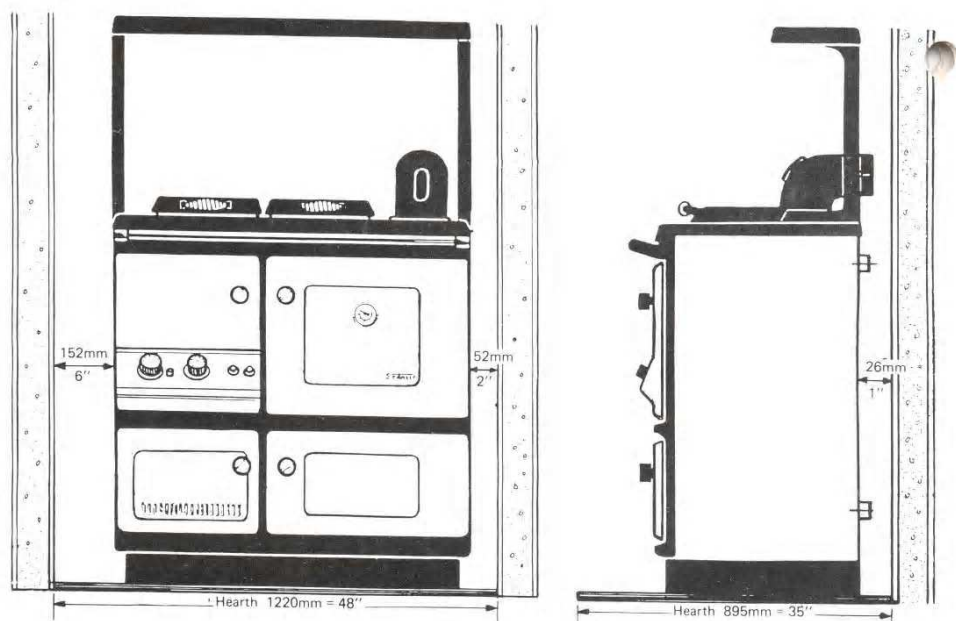
Maintain at least the following clearances.

6" to the left hand side. This is necessary for connection to the main line and to allow access for servicing.

2" to the right hand side.

1" to the rear.

Never obstruct free air circulation from around or entering the cooker air grills.



HEATING

Care should be taken to ensure that the heating installation is correctly installed and that it complies with all relevant codes of practice. If this appliance is being connected to an existing system, it is strongly recommended to check the following:

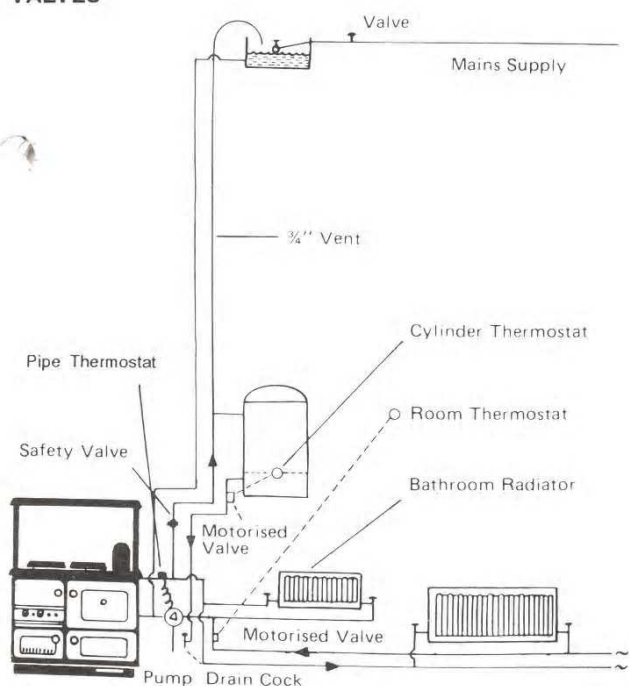
- Are the radiators of the low-water content and convector type?
- Is the piping sound throughout?
- Are pipes adequately insulated?
- Are all controls, i.e. pump, motorised valves, time control, radiator valves etc. operating satisfactorily?

It may be prudent to evaluate the overall system and carry out the necessary modifications to ensure that you have an efficient heating system.

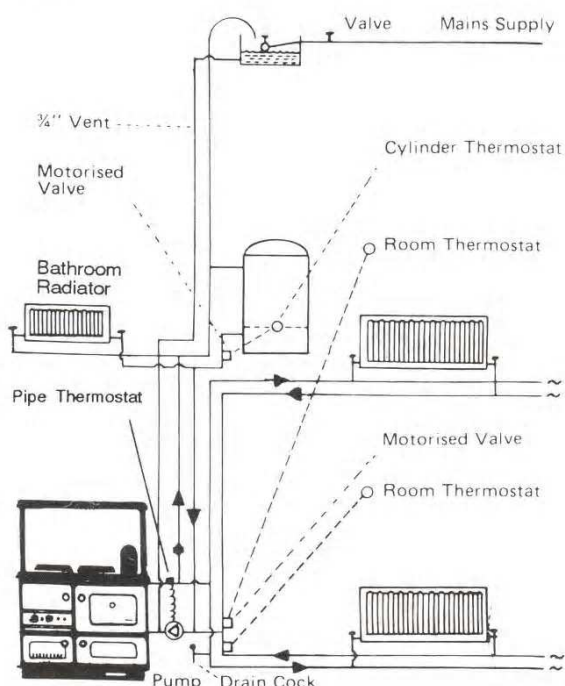
Only qualified personnel should be employed to carry out your heating installation.

The use of motorised valves, room thermostats, radiator thermostatic valves, domestic hot water controllers, etc., can greatly enhance a heating system and we recommend their use.

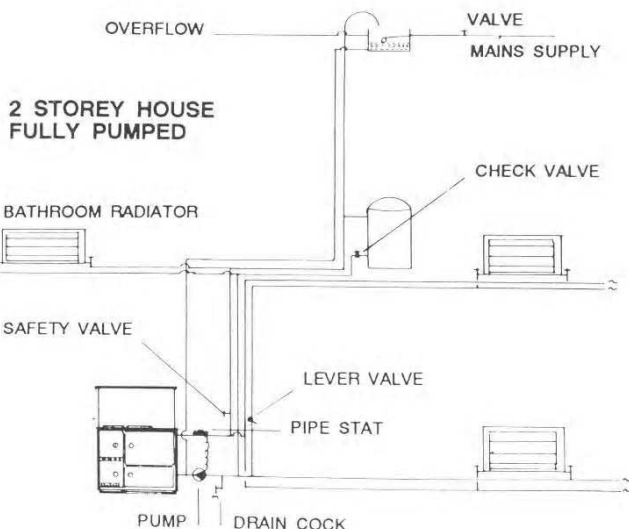
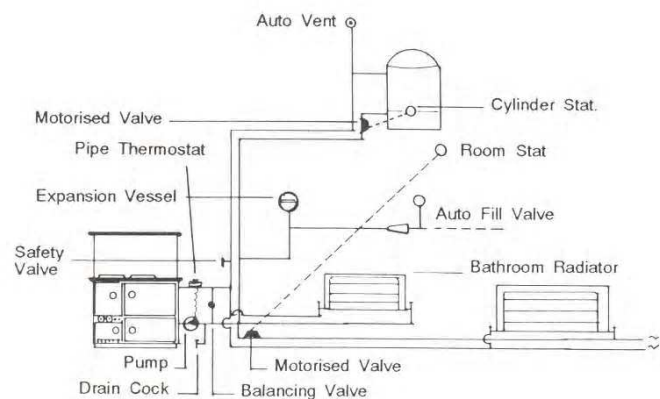
**BUNGALOW
FULLY PUMPED
USING MOTORISED
VALVES**



**2 STOREY
FULLY PUMPED
USING MOTORISED
VALVES**



**BUNGALOW:
FULLY PUMPED
SEALED SYSTEM**



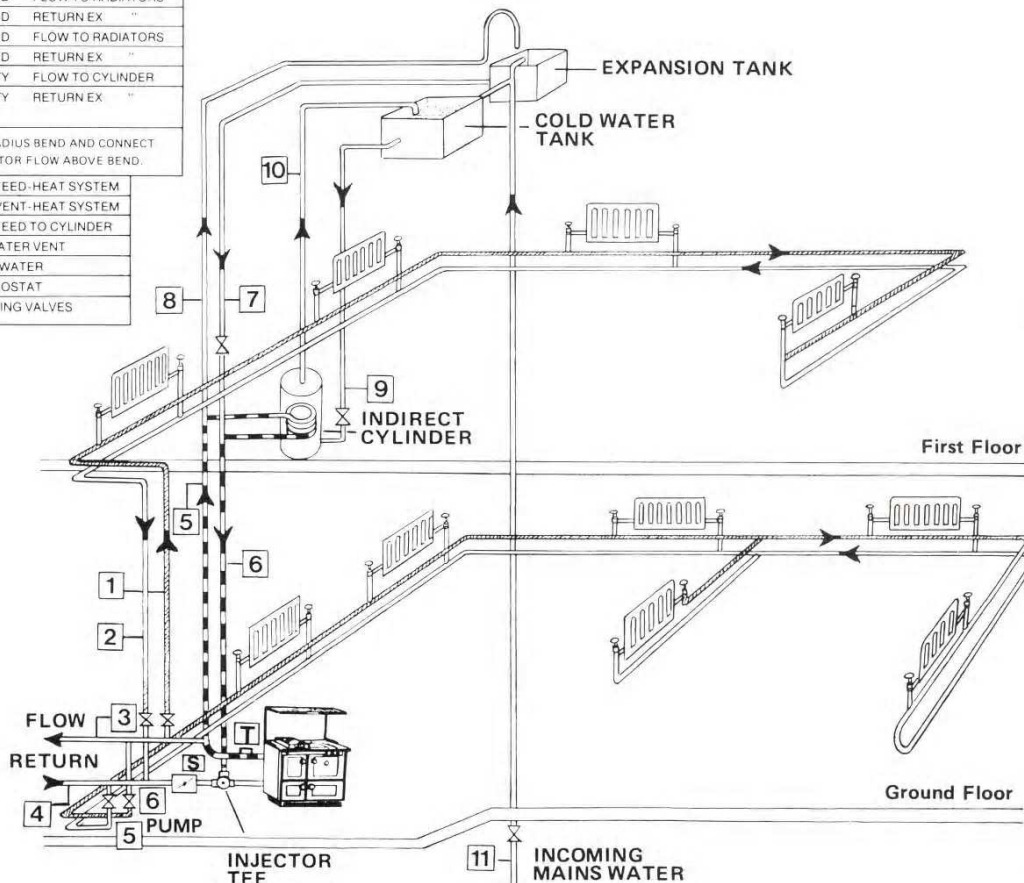
GRAVITY CIRCUIT

The gravity circuit consists of the domestic hot water tank of 180–230 litres indirect cylinder, fixed in an upright position, recommended for hot water storage and it should be connected to the boiler by 25mm diameter flow and return piping. The pipes should

not exceed 7.8 m each in length and anything in excess of 4.6 m must be fully lagged. The shorter the run of pipe work the more effective the water heating efficiency, and to this end, the cylinder should be fully lagged. For safety's sake do not have any valves on this circuit.

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

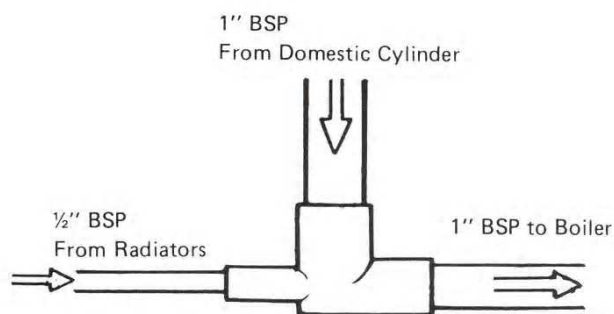
RADIATOR HEATING CIRCUITS	FIRST FLOOR	PIPE	FUNCTION	
			1	2
			PUMPED	FLOW TO RADIATORS
			PUMPED	RETURN EX
	GROUND FLOOR		PUMPED	FLOW TO RADIATORS
			PUMPED	RETURN EX
CYLINDER HEATING CIRCUIT	FIRST FLOOR		GRAVITY	FLOW TO CYLINDER
			GRAVITY	RETURN EX
DIRECTION CHANGE	COOKER FLOW	S	USE RADIUS BEND AND CONNECT RADIATOR FLOW ABOVE BEND.	
			7	COLD FEED-HEAT SYSTEM
			8	OPEN VENT-HEAT SYSTEM
			9	COLD FEED TO CYLINDER
			10	HOT WATER VENT
			11	MAINS WATER
			T	THERMOSTAT
			X	ISOLATING VALVES



Recommended indirect cylinders 180–230 litres, depending on domestic requirements with 2.5cm flow and return pipes not exceeding 7.8m each in length. Cylinder and pipework should be lagged to minimise heat losses

INJECTOR TEE

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



WATER CIRCUIT TEMPERATURE

The return water temperature should be maintained at not less than 50°C so as to avoid condensation on the boiler and return piping. Fitting a pipe thermostat to the flow pipe and wiring it into the pump control will ensure rapid circulation of the hot water to avoid premature burner shut down being activated by the cooker thermostat when the central heating circuit is in use.

NOTE

The pipe thermostat should be set at not less than 60°C in order to provide a return temperature of not less than 50°C. Setting the pipe thermostat at 60°C will ensure that adequate heat will be provided to the domestic cylinder.

PIPE THERMOSTAT

The fitting of a pipe thermostat to the flow pipe is absolutely essential in order to activate the water circulation pump when water reaches the selected temperature.

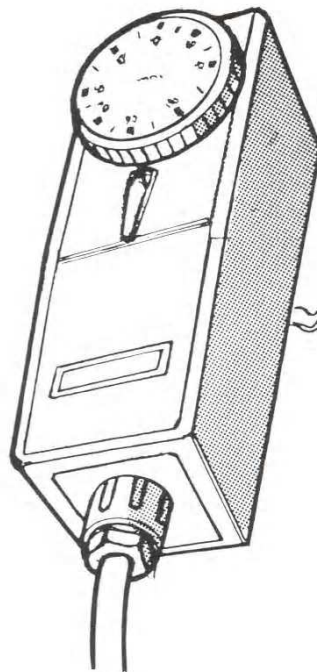
When the water temperature falls below the selected temperature the pipe thermostat will cut off the water circulation pump in order to allow the central heating system to recover.

We strongly recommend the use of corrosion inhibitors and anti-freeze solution in the system.

Manufacturers application instructions must be adhered to when using these solutions.

It is important that the user is familiar with their heating system and that they ensure regular checks and maintenance which can limit unnecessary break-downs.

We recommend that you evaluate the overall insulation in your house, i.e attic, external walls, windows and external doors. Insulation and draught-proofing can greatly reduce running costs while equally enhancing living conditions.



PRE-OPERATIONAL CHECKS

Check:

1. that the final pipe and gas installations are purged and tested for gas soundness in accordance with C.P.331.3. ICP 3.
2. the boiler and central heating system has been filled with water.
3. the flue system joints, whichever type used, are sealed using a suitable sealer from the appliance to final termination.
4. all items from packaging are removed from ovens and the shelves properly positioned.
5. the clearances are adhered to.
6. the air vents are unobstructed.
7. the main electrical supply is connected.

OPERATION

CONTROL PANEL

The control panel consists of two control thermostats:

One limit stat reset button.

One red lock-out light.

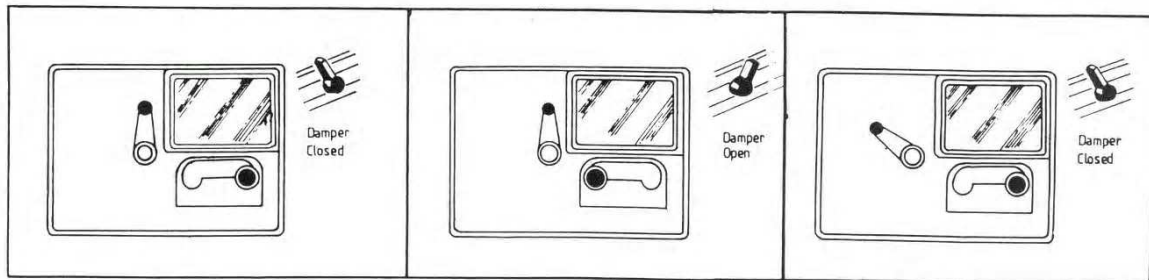
One green running light.

The green running light is on when the burner is running and will go out when selected temperature is reached.

The red light comes on when the burner goes to lock-out. (see service manual)

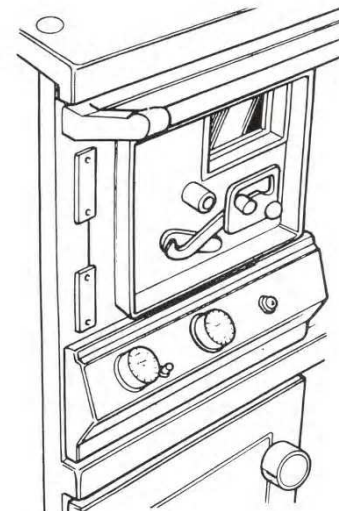
The thermostat button will pop out when thermostat settings are exceeded.

The hotplate in this appliance is treated with a protective coating, when heated will evaporate and will cause an odour for a short period of time.



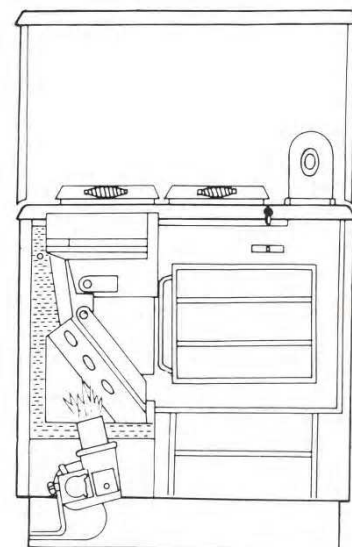
Setting A: High Output Boiler Mode.

1. Set oven thermostat to idle.
2. Lift and slide the boiler baffle control knob to the left until it locks into position.
3. Swing the hotplate baffle control knob to the right.
4. Open by-pass damper.
5. Set the boiler thermostat to the required temperature.



Setting B: High Hot Plate and Oven Output with Reduced Boiler Output.

1. Set oven thermostat to idle.
2. Swing the hotplate baffle control knob to the left.
3. Lift and slide the boiler baffle control knob to the right until it locks into position.
4. Close by-pass damper.
5. Set the boiler thermostat as required to control hotplate temperature.



Setting C: High Oven Output with Hot Plate and Low Boiler Output.

1. Set boiler thermostat to idle.
2. Lift and slide the boiler baffle control knob to the right until it locks into position.
3. Swing the hotplate baffle control knob to the right.
4. Close the by-pass damper.
5. Set the oven thermostat to the required cooking temperature.

OVENS

The MAIN OVEN is heated on all four faces and it will cook food evenly when baking or roasting on Setting C, Oven Mode.

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

CENTRAL HEATING

The boiler output is determined by the position of the boiler baffle as follows:

Setting A

Boiler Max. Output 80,000 BTU's/hr.

Setting B

Hotplate Max. Output 42,000 BTU's/hr.
Min. Output 21,000 BTU's/hr.

Setting C

Oven Max. Output 28,000 BTU's/hr.
Min. Output 15,000 BTU's/hr.

(The above may vary slightly depending on individual installation conditions)

The boiler, therefore, will operate at it's maximum output at setting A of the controls with the thermostat turned up to 90°C. A range of outputs from the boiler may be obtained to suit individual requirements by adjusting the thermostat between 50°C and 90°C.

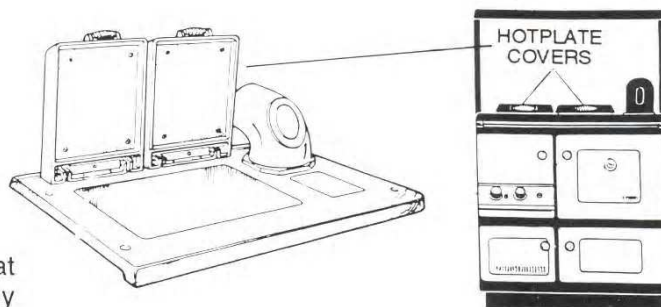
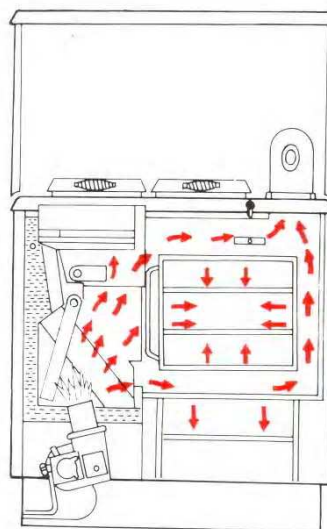
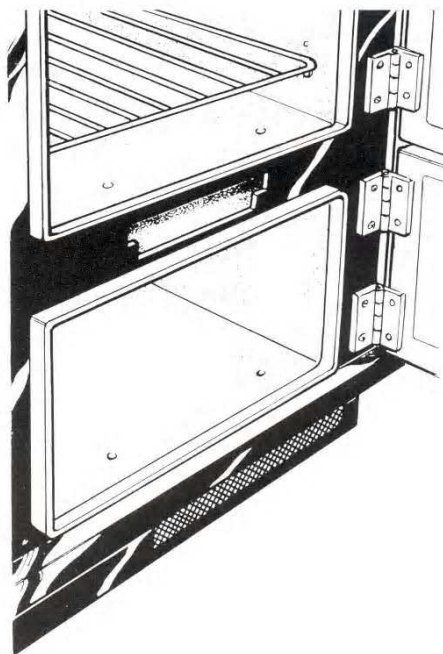
SUMMER SETTING

For summer use and lower Boiler Output use setting C. When using the oven in this position turn the oven thermostat to the required temperature.

HOTPLATE

The hotplate is machine ground for maximum heating efficiency and is temperature graded, the left hand side over the burner being the hottest at setting A and B and the right hand side is suitable for simmering.

For maximum hotplate temperature use setting B.



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

IMPORTANT: Always close down Hotplate Covers when the Cooker Hotplate is not being used

COOKING UTENSILS

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

EXTERNAL AUTOMATIC TIMESWITCH

This appliance may be connected to an external automatic timeswitch (not supplied) which will control the light-up and shut-down operation period of this appliance.

ROOM THERMOSTAT

This appliance may be connected to a room thermostat in order to maintain an overall even temperature.

CONDENSATION

If this appliance is run for extended periods on the low settings the unit can cool down to an extent that vapour in the flue gases may condense. This will make the inside of the flueways damp, creating a sooty deposit which will reduce the efficiency of the appliance.

It is best to run this appliance occasionally at the higher settings in order to prevent the formation of condensation.

APPLIANCE SURFACE CLEANING ENAMEL

The exterior enamel surfaces of this appliance may be cleaned by using a small amount of paraffin oil soaked in very fine steel wool. Do not use coarse steel wool as this is too abrasive and would damage the enamel surface. After cleaning apply a coat of good quality furniture polish.

MILD STEEL

The steel side panels and splash back 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 oven and on the shelves can be cleaned off with a paste of bread soda and water.

HOTPLATE

The hot plate may be cleaned by using a small amount of paraffin oil or fine steel wool 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.

Stanley Super Star Menu Planning Chart

Food	Main Oven Temp.	Approximate Time
Bread:		
Yeast Teabread	170°/180°C	20-30 minutes
Sunday Evening Soda Bread	175°C	1-1¼ hours
Brown Soda Bread	190°/200°C	1 hour
Scones:		
Lakshmi Scones	175°C	10-15 minutes
Brown Scones	175°C	15-20 minutes
Cakes, Pizzas, Quiches:		
Light Fruit Cake	125°C	2¼ hours
Gingerbread Squares	140°C	40-50 minutes
Rice Loaf	145°C	1¼ hours
Porter Cake	145°C	2 hours
Black Forest Gateau (large fatless sponge)	150°C	45-50 minutes
Caraway Seed Cake	150°C	1¼ hours
Coffee Ring (Victoria sponge using tub margarine)	150°C	40-50 minutes
Quiche Lorraine	150°C	30-40 minutes
Bran Cakes	170°C	15 minutes
Almond Slices	175°C	15-20 minutes
Pizza Breeda	175°C	15-20 minutes
To cook a fatless sponge using 2 sandwich tins, bake at 160°C for 15 minutes.		
Pastry:		
Shortcrust Pastry — Plate Tarts	175°C	25-35 minutes
Flan Case — To Bake "Blind"	175°C	10 minutes
Pastry Case with Wholemeal	175°C	

Stanley Super Star Menu Planning Chart

Food	Main Oven Temp.	Approximate Time
Biscuits		
Irish Lace Biscuits	165°C	10-12 minutes
Desserts:		
Pavlova	80°/90°C	1¼-1½ hours
Milk Pudding	130°/150°C	1-2 hours
Apricot Amber	150°C	30-40 minutes
Baked Fruit Crumble	150°C	30-40 minutes
Bread and Butter Pudding	150°C	30-40 minutes
Eve's Pudding	155°C	40-50 minutes
Joints — To Roast:		
Beef	150°C	20 minutes per lb and 25 minutes over.
Pork	150°C	25 minutes per lb and 25 minutes over.
Lamb	150°C	25 minutes per lb and 25 minutes over.
Chicken	150°C	18 minutes per lb and 18 minutes over
.key	125°C	Up to 14 lbs allow 12 minutes per lb and 12 minutes over.
N.B.: 1 lb = 450g.		
For larger birds as above and 10 minutes for every lb over 14 lbs.		
Joints — To Braise:		
Beef, Lamb and Mutton	130°C	25 minutes per lb and 35 minutes over
Chicken	130°C	2-2½ hours.
Casseroles and Other Meat:		
Beef Curry	130°C	2-2½ hours.
Casserole of Lamb	130°/150°C	1-1¼ hours.
Chicken and Pineapple Casserole	150°C	1 hour.
Chicken Portions in Foil	150°C	20-30 minutes
Pork Chops in Foil	150°C	1 hour
Meat Loaf	150°C	1-1¼ hours
Coddle	150°C	1 hour
Cottage Pie	150°C	30 minutes.
ssoles	170°C	30 minutes.
Potatoes:		
Baked in Jackets		
Roast	150°C	1-1¼ hours.
Gratin Dauphinois		
Baked Potato Ring	150°C	35 minutes
Duchesse	170°C	15 minutes.
Fish:		
Fish — To Bake:	150°/160°C	12-30 minutes (depending on thickness).
Vegetables — Braised:		
Miscellaneous Vegetables	150°C	30-40 minutes (depending on vegetables).
Miscellaneous:		
Baked Egg Custard	100°C	1 hour (or overnight)
Carrot and Tomato Soup	150°C	1-1½ hours.
Oven "Fry"	175°C	Depends on items cooked
Oven "Grill"	175°C	Depends on items cooked.
Yorkshire Pudding	175°C	20 minutes.

FAULT FINDINGS

PROBLEM	CAUSE(S)	SOLUTIONS
1. Burner does not Ignite:		(a) Check that electricity is switched on. (b) Check that gas supply valve is open. (c) Check that the thermostat reset button is pressed in. (d) Check that the burner lock-out button is pressed in. If the lock-out button (located inside the burner door) glows red — press to reset. Only 3 attempts to cure lock-out should be made, after which at least 30 minutes should elapse before attempting re-ignition.
2. Poor chimney draught:	(a) Obstruction. (b) Too low. (c) Too wide. (d) Crack in wall. (e) Shared by another unit.	(a) Clear and clean. (b) Raise height above ridge. (c) Fit flue liner 15cm. (d) Repair cracks. (e) Cut off other unit.
3. Excessive Chimney Draught:	(a) High chimney.	(a) Fit draught stabiliser.
4. Down Draught:	(a) High trees. (b) High buildings. (c) Low Chimney. (d) Negative pressure zone.	(a) Raise chimney height. (b) Raise chimney height. (c) Raise chimney height. (d) Fit cowl.
5. Cooker Smoking:	(a) Insufficient primary air. (b) Chimney choked. (c) Side flueways choked. (d) Down draught.	(a) Provide room air inlet or adjust burner air intake. (b) Clean chimney. (c) Clean flueways. (d) Raise chimney height or fit cowl.
6. Hot Plate Not Heating:	(a) Baffles incorrectly set. (b) Burner cutting out. (c) Utensils not flat.	(a) Set baffle knobs. (b) Increase thermostat setting. (c) Use machined based utensils.
7. Oven Not Heating:	(a) Boiler baffles incorrectly set. (b) Flueways blocked with soot. (c) Faulty thermostat	(a) Set baffle knobs. (b) Clean out. (c) Check and replace if necessary.
8. Radiators Not Heating:	(a) Baffles incorrectly set. (b) Pump not working (c) Air in radiators. (d) Pipe system faulty. (e) Excessive number of radiators. (f) Radiator valves not adjusted.	(a) Set baffle knobs. (b) Check and replace if defective. (c) Vent radiators. (d) Check pipe sizes and circuit. (e) Turn off un-needed radiators. (f) Adjust valves to give even flow.
9. Domestic Hot Water Cylinder Not Heating:	(a) Cylinder too large. (b) Flow pipe too small (c) Flow pipe crossed. (d) Cylinder too far away. (e) Hot water from boiler not reaching cylinder.	(a) Use 180 – 230 litre cylinder. (b) Use 25mm bore pipes. (c) Reverse flow pipe. (d) Not more than 7.8m fully lagged. (e) Adjust flow control valves or fit injector tee.
10. Intermittent Performance:	(a) Cooker starved of primary air. (b) Extraction fan in room. (c) Dirt in burner head. (d) Dirty burner. (e) Dirty flueways. (f) Uncontrolled burning.	(a) Provide air inlet in room. (b) Provide additional air inlet in room. (c) Clean or replace burner head. (d) Service burner. (e) Clean flueways frequently. (f) Repair or replace thermostat.
11. Domestic Hot Water:	(a) Leak in indirect cylinder coil. (b) Incorrect cylinder fitted.	(a) Replace cylinder. (b) Check with installer.

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

WATERFORD

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STANLEY