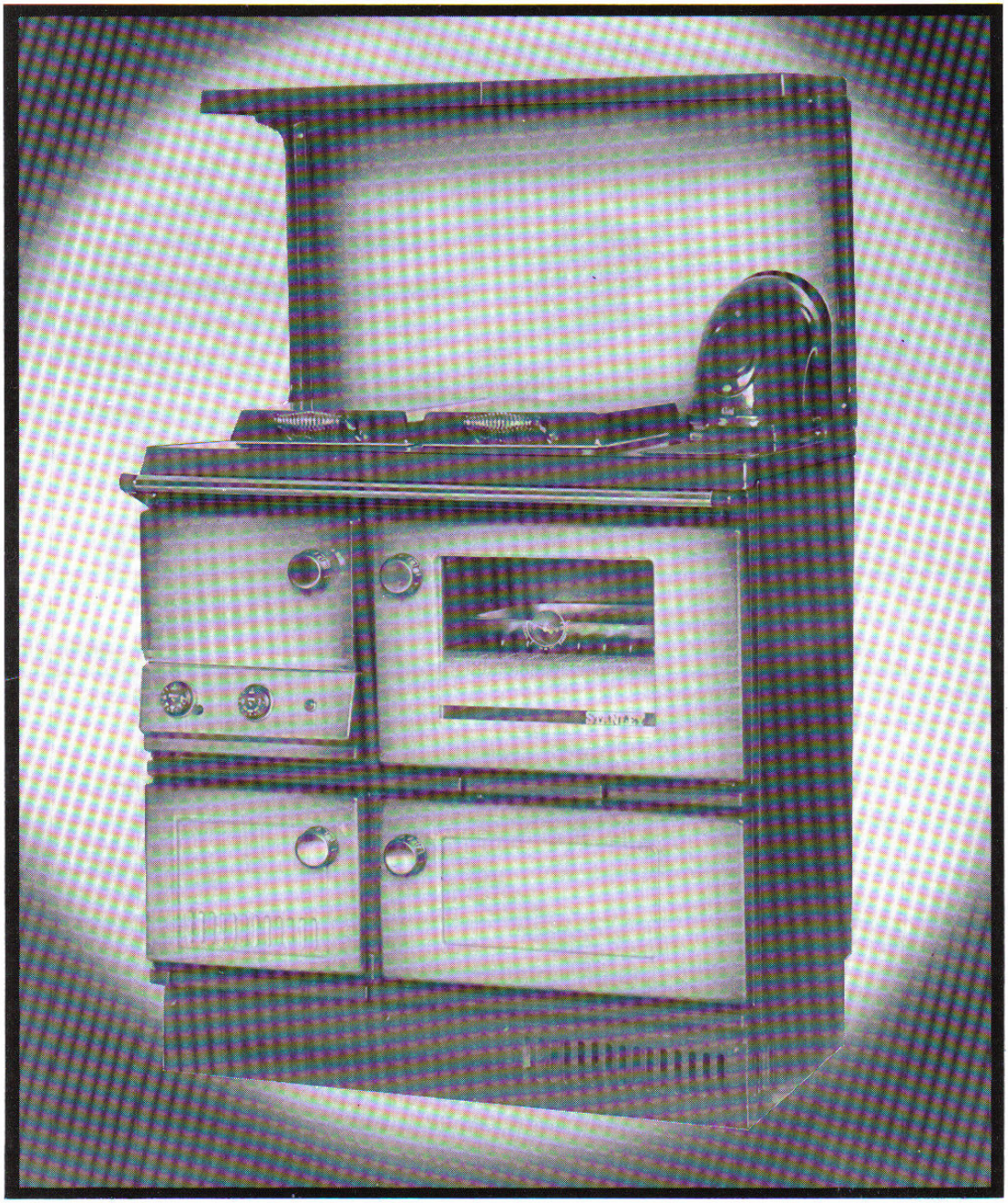
Oil-Fired
STANLEY
Super Star 80,000



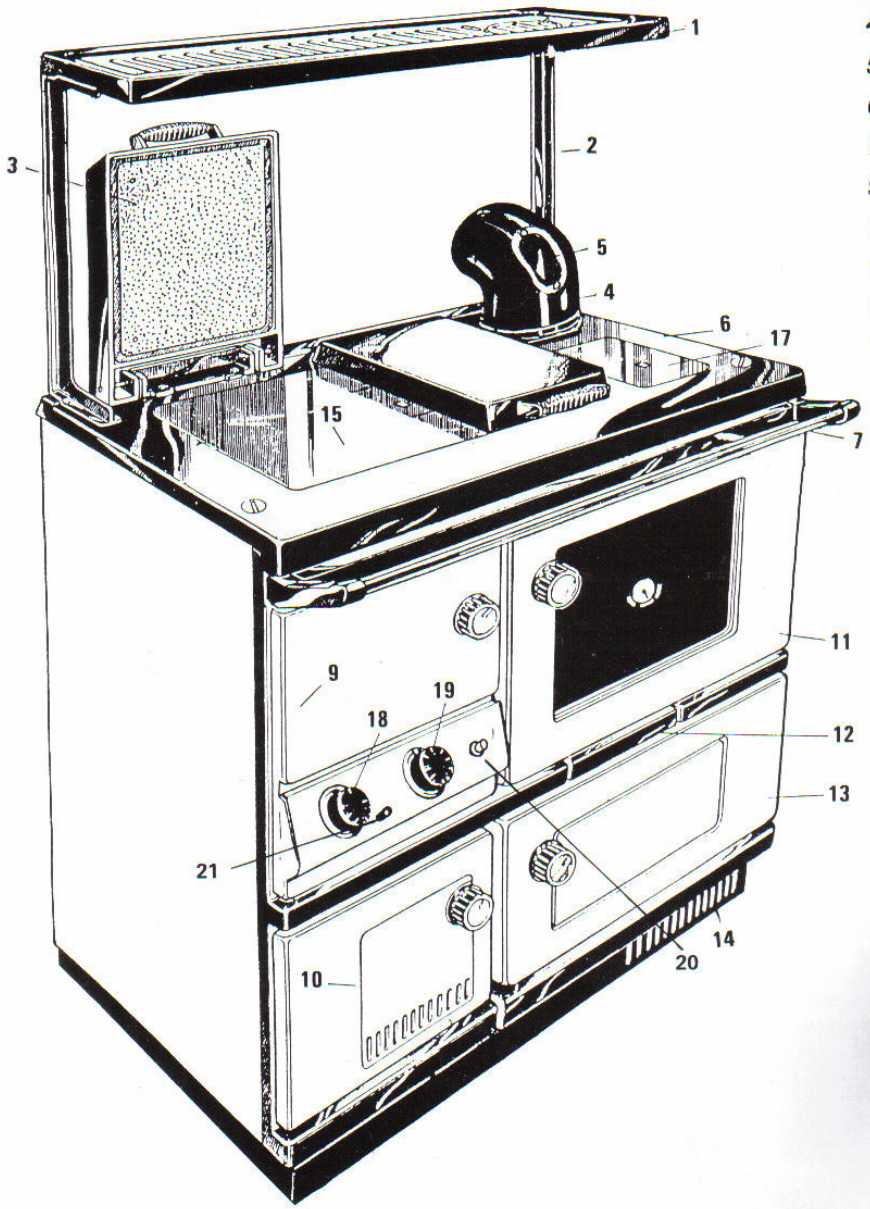
To ensure safety, satisfaction and maximum service, this quality cooker should be installed by a trained and competent installer. The provision of a central heating facility, requires that the hot water systems involved, conform fully to good plumbing practice and established standards.

INSTALLATION AND OPERATING INSTRUCTIONS

INTRODUCTION

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

Please read the following information before operating this excellent product.



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. *Simmering Oven Door*

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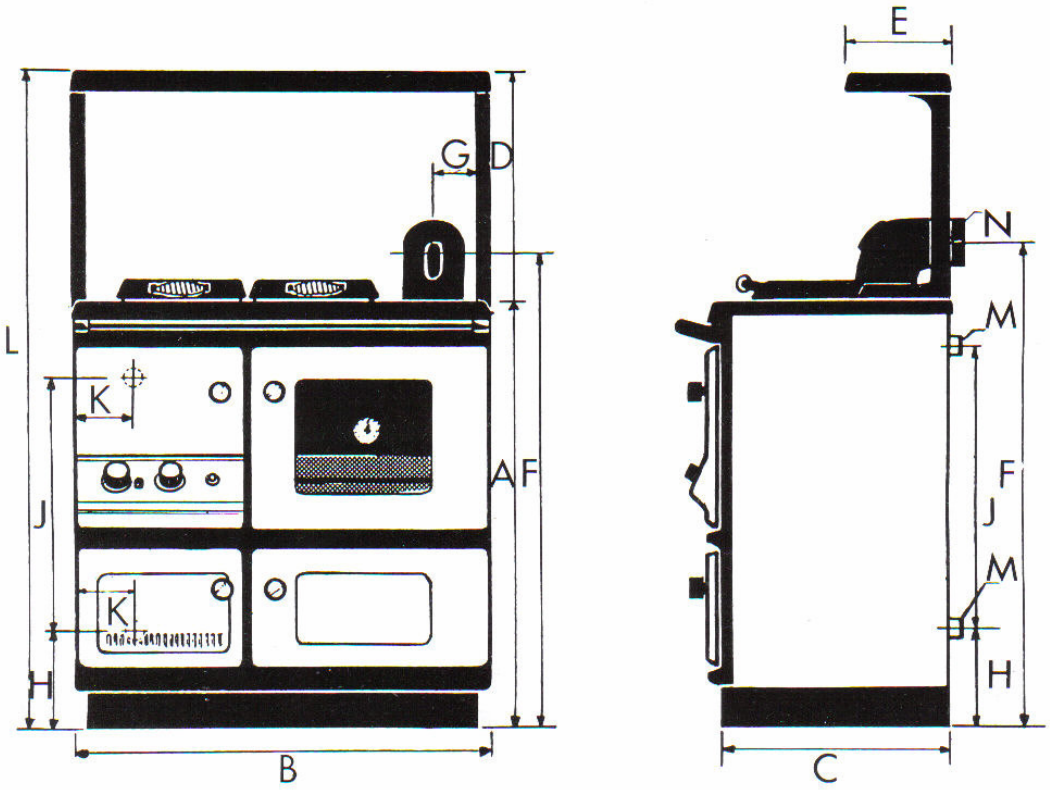
14. *Base Frame*
15. *Hotplate*
17. *Simmer and Cleaning Plate*
18. *Boiler Thermostat*
19. *Oven Thermostat*
20. *Pilot Light*
21. *Reset Button*

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

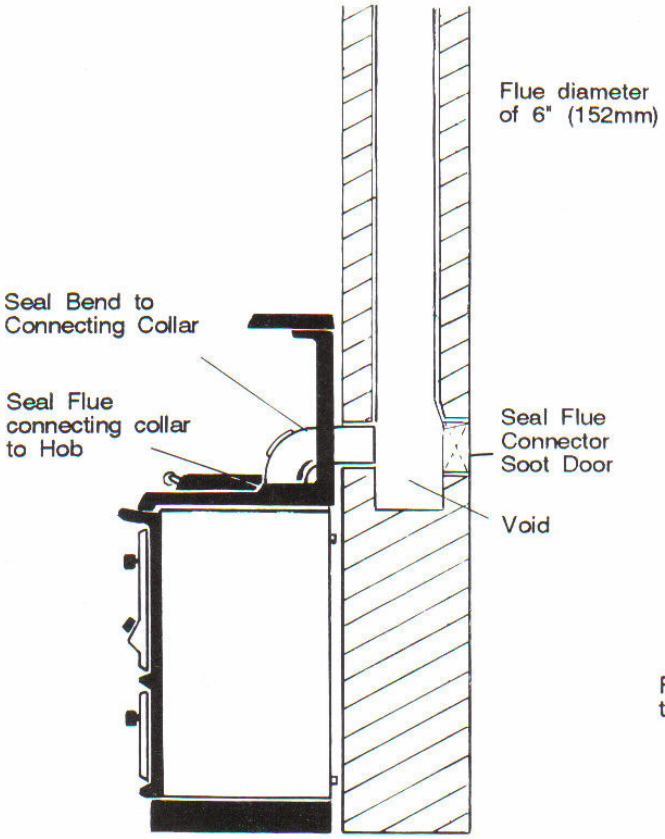


DIMENSIONS	A	B	C	D	E	F	G	H	J	K	L	M	N
METRIC (millimetres)	915	920	560	510	300	1060	130	363	485	350	1425	1"BSP	150
IMPERIAL (inches)	36	36¼	22	20⅛	11¾	41¾	5¼	14¼	19	13¾	56	1"BSP	6

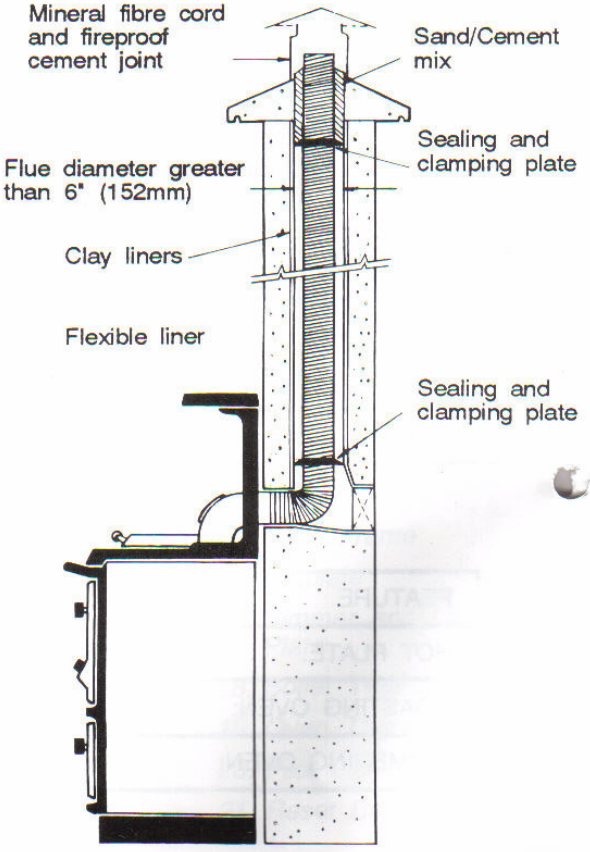
FEATURE	METRIC	IMPERIAL
HOT PLATE:	550 x 323	21⅝ x 12¾
ROASTING OVEN:	390W x 310H x 406D	15¼W x 12¼H x 16D
SIMMERING OVEN:	390W x 220H x 406D	15¼W x 8¾H x 16D

COOKER OUTPUT:	3.405 litres Kerosene/hour
GROSS OUTPUT:	28.7kW = 98,000 BTUs/hour
NET TO WATER:	23.4kW = 80,000 BTUs/hour
JET:	80 degree Solid Pattern (.75 US Gallons)
OIL PRESSURE:	9.4 Atmospheres (135 p.s.i)
RADIATION SURFACE:	42.7 sq meters (457 sq. ft.) – Heating surface only.
	37.3 sq meters (400 sq. ft.) – Plus domestic hot water.

6" Diameter Flue Liner

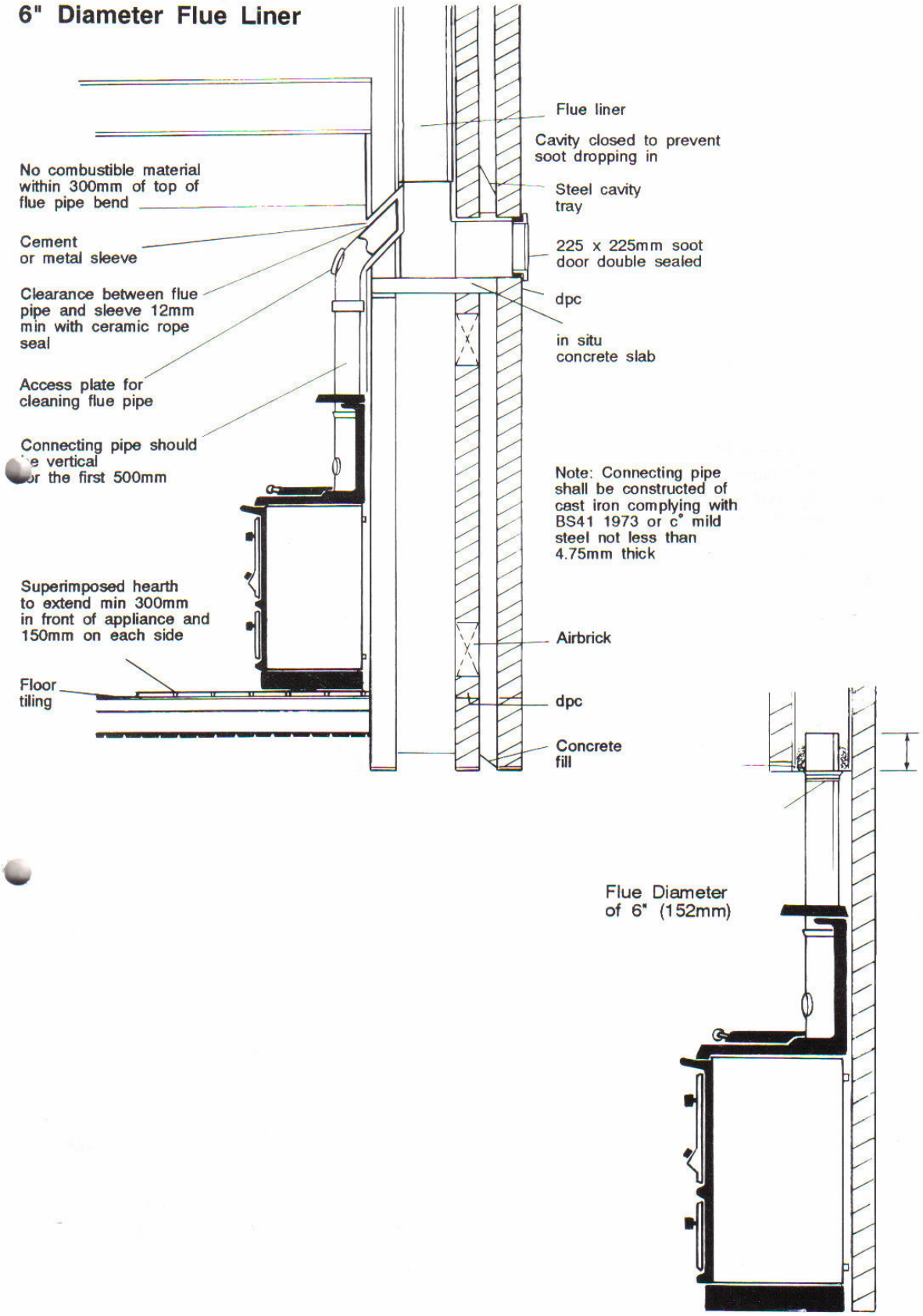


Flue Liner greater than 6" Diameter



If connecting to an existing chimney with a flue diameter of more than 6" it is necessary to line the flue using either 6" rigid or flexible stainless steel flue liner.

6" Diameter Flue Liner



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 176 sq. cm or an inner diameter of 15cm.

A chimney of a larger size should be relined using an approved relining system.

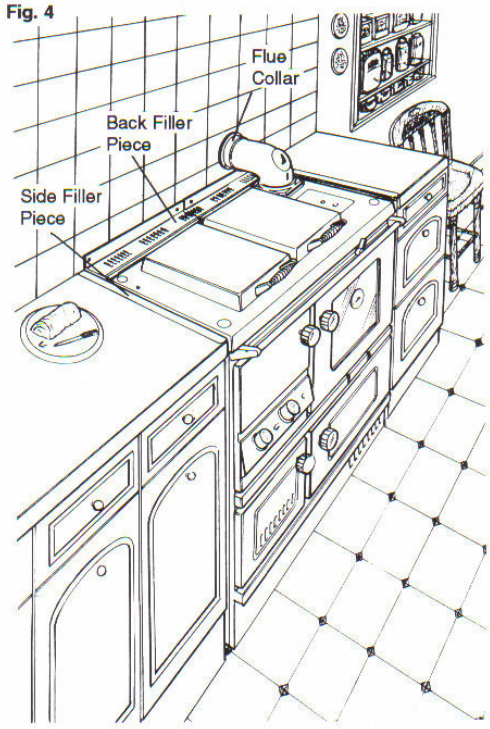
COMBUSTION AIR REQUIREMENTS

It is imperative that there is sufficient air supply to the burner of the cooker in order to support combustion and to fire correctly. The minimum effective air requirements for this cooker is 95cm of free air delivery. If there is an air extraction fan fitted in the room or adjacent rooms where this appliance is, additional air vents must be provided.

Where flue piping passes through a closure plate with a sliding door, ensure that the pipe continues up and is ultimately connected to the flue liner and well sealed with fire cement.

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. Chimney's 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 the formation of condensation.

Fig. 4



When using a tiled background and/or if you want to bring the Stanley to standard counter top depth (i.e. 600mms) and leave no gaps at the back of the cooker use the filler piece which is 85mm (3.25 ins) deep (see fig. 4). There is a flue pipe collar available which surrounds the flue pipe where it meets the wall, giving a tidier finish to a tiled background (see fig. 4). The filler piece and flue pipe collar are available as optional extras.

CLEARANCES TO COMBUSTIBLES

When bringing your kitchen units up to the sides of the cooker, it is advisable to leave a 10mm gap between the Stanley and adjacent units, this gap can be masked by a fitting a filler strip up to the Stanley leaving a 3mm gap (see fig. 2). Likewise the base of your units can be brought up flush to the Stanley's built in plinth.

When bringing the work top up to the side of the hob leave a 10mm gap to combustible materials (see fig. 2) or a 5mm gap if using the optional hob filler strip (see fig. 3).

Leave 52mm (2") at rear of cooker to a combustible material (see fig. 1). Leave 26mm (1") at rear of cooker to a non-combustible material (see fig. 5).

Fig. 2.

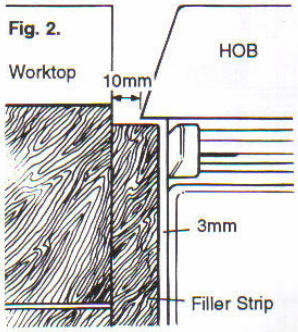
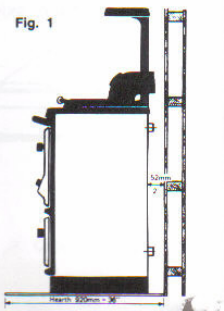


Fig. 1



MINMUM CLEARANCES TO NON-COMBUSTIBLES

Fig. 3

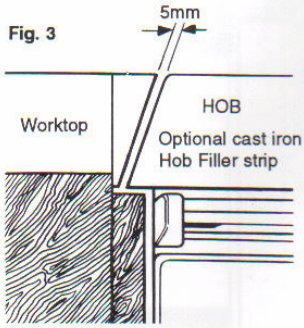
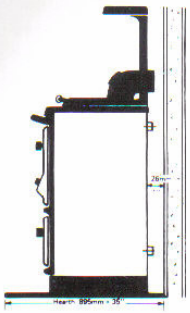


Fig. 5



CHIMNEY HEIGHT

The flue must be high enough (more than 4.6m in any case) to allow the 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 1m above any obstruction within a 7.6m radius.

If connecting to an existing chimney with a flue diameter of more than 6" it is necessary to line the flue using either 6" rigid or flexible stainless steel flue liner.

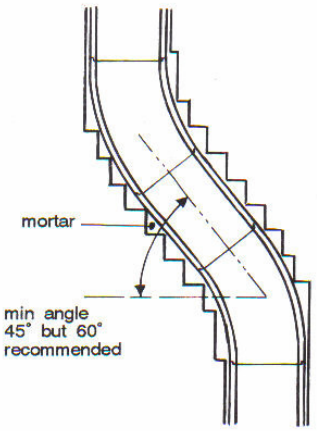
Where the standard masonry chimney is not available, a proprietary type of 6" — 15cm twin wall, fully insulated pipe may be used. The pipe must terminate at a point not lower than the main ridge or adjacent outside obstructions. With such installations, access to the chimney must be provided for cleaning purposes.

FLUE PIPES

Square bends and long horizontal runs of flue piping must be avoided.

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



A back cast iron outlet pipe with cleaning door is provided with the cooker. A top cast iron outlet pipe with cleaning door is available.

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

SUPER STAR CAST IRON PIPES AND BENDS ARE HIGHLY RECOMMENDED FOR INTERIOR USE.

CHIMNEY CLEANING

Whichever type of flue is chosen, there must be cleaning access to the whole of the flue system. The flue of the chimney will need to be cleaned regularly. 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 six months. This period may well be extended as time goes by if there is little sign of deposits.

HEARTH CONSTRUCTION

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

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 this 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 this appliance until they have been examined and any faults corrected.

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, restricter 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.

The combustion products of any oil burning appliance will have a descaling effect on hardened soot deposits left from burning solid fuels.

ALTHOUGH THE CHIMNEY MAY HAVE BEEN CLEANED OF LOOSE SOOT PRIOR TO INSTALLATION, IT IS IMPERATIVE THAT THE CHIMNEY IS INSPECTED FOR SCALED SOOT PARTICLES AFTER THE FIRST MONTH OF OPERATION AND ANY LOOSE MATERIALS REMOVED TO AVOID BLOCKAGE.

DRAUGHT REQUIREMENTS

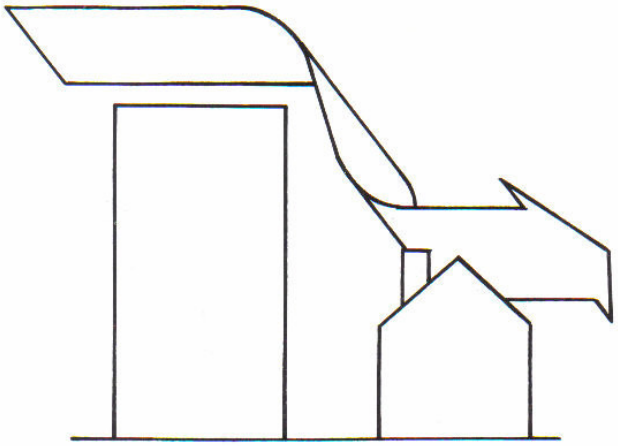
If connecting to a chimney a steady draught of between .04 and .06 inches W.G. is required.

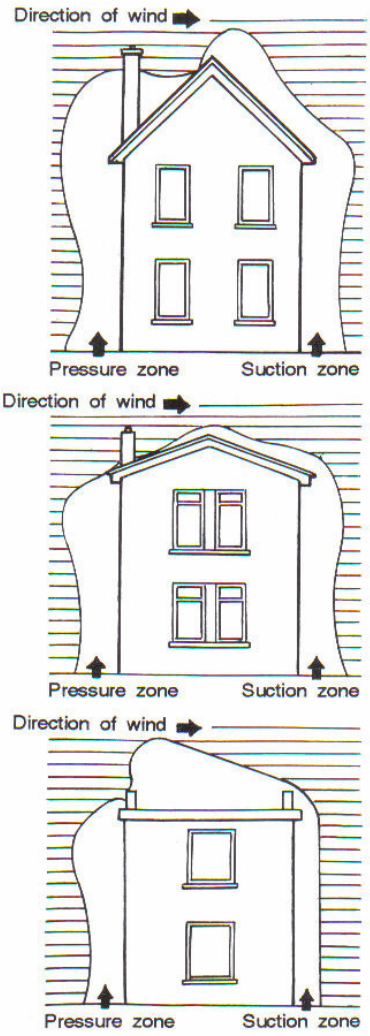
When a draught recorded is over .06 inches W.G. a draught stabiliser should be fitted.

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.





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:

(a) Is the piping sound throughout?

(b) Are pipes adequately insulated?

(c) Are all controls, i.e. pump, motorised valves, time control, radiator valves etc., operating satisfactorily?

(d) Are any modifications necessary to make the heating system more efficient?

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.

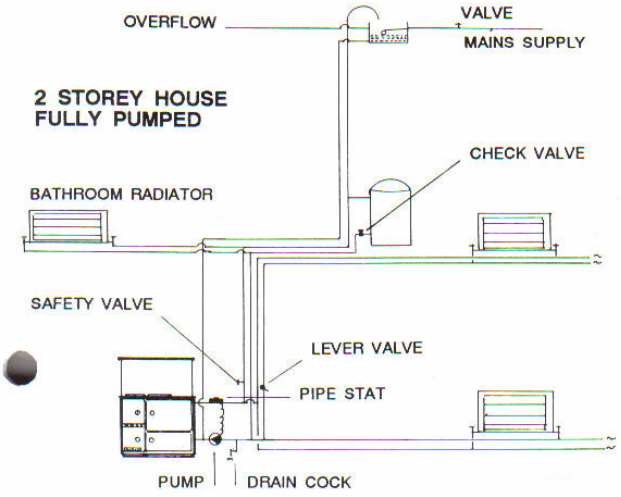
Only qualified personnel should be employed to carry out your heating installation.

REGULATIONS

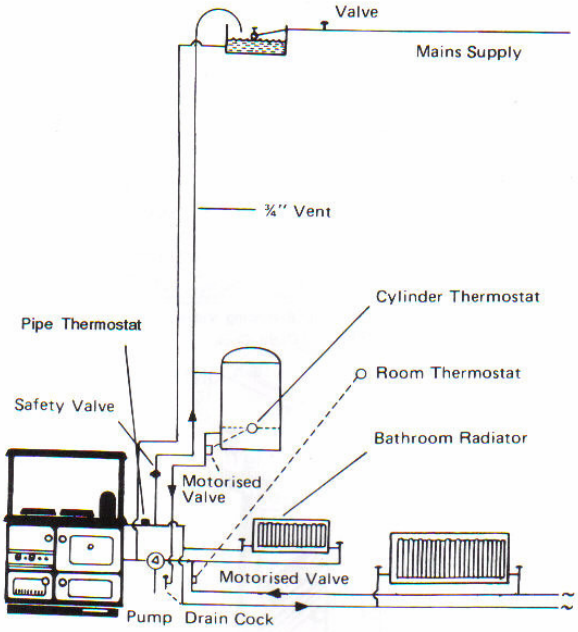
The plumbing must be in accordance with all relevant regulations and practices. The central heating will normally be pump-driven as with other types of boilers. The system is thermostatically controlled from the front of the cooker.

The following diagrams illustrate the different types of central heating systems to which this appliance can be connected, but are not to be used as working drawings.

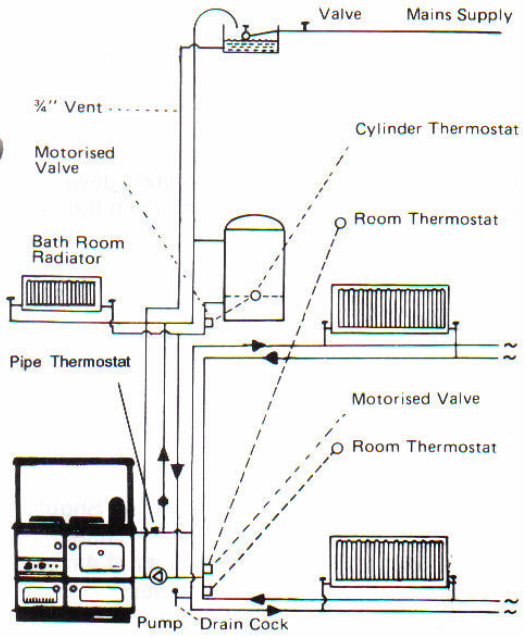
2 STOREY HOUSE FULLY PUMPED



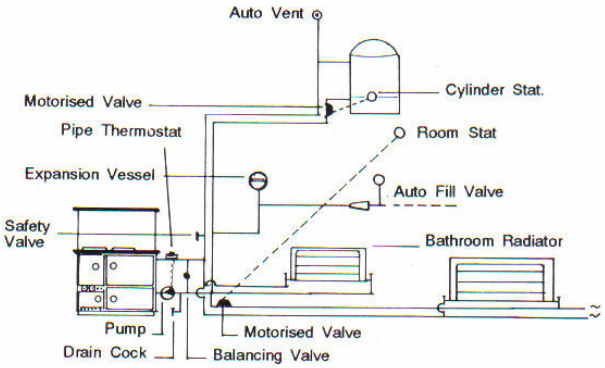
BUNGALOW FULLY PUMPED USING MOTORISED VALVES



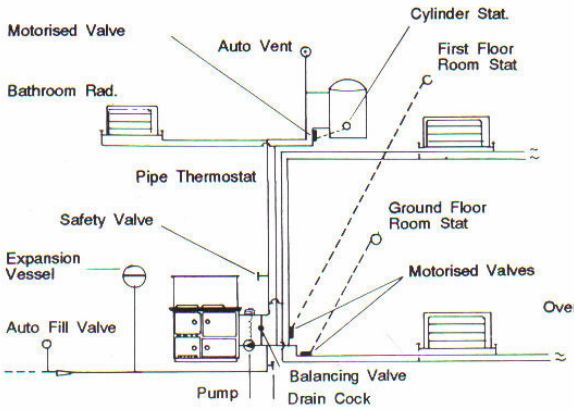
2 STOREY FULLY PUMPED USING MOTORISED VALVES



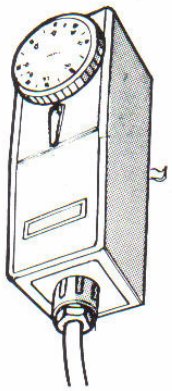
BUNGALOW: FULLY PUMPED SEALED SYSTEM

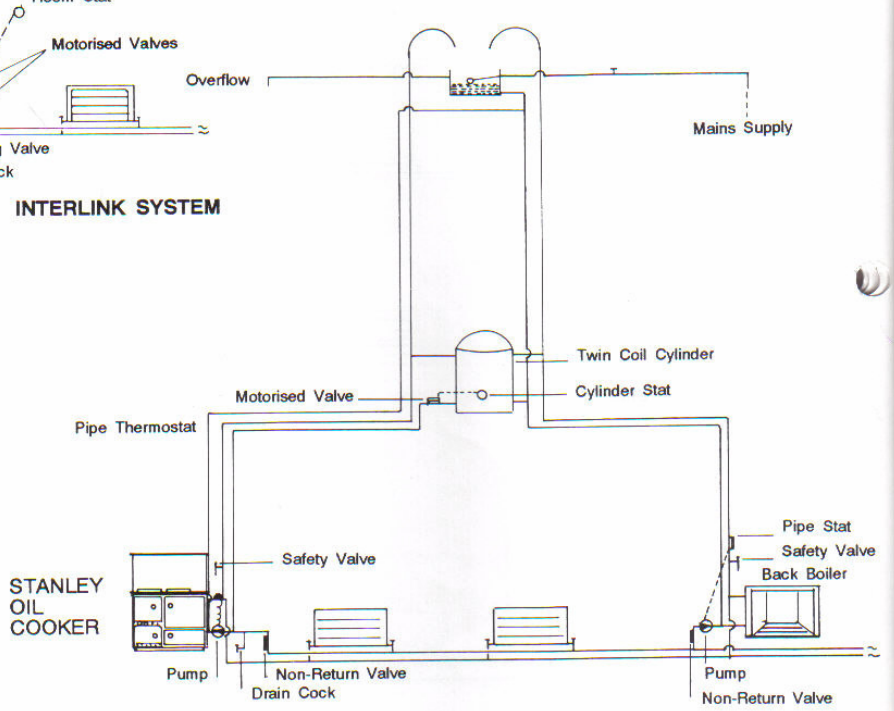


2 STOREY HOUSE
FULLY PUMPED
SEALED SYSTEM



INTERLINK SYSTEM





PIPE THERMOSTAT

The fitting of a pipe thermostat to the flow pipe is recommended 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.

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. The pipe thermostat should be fitted as close to the cooker as possible.

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.

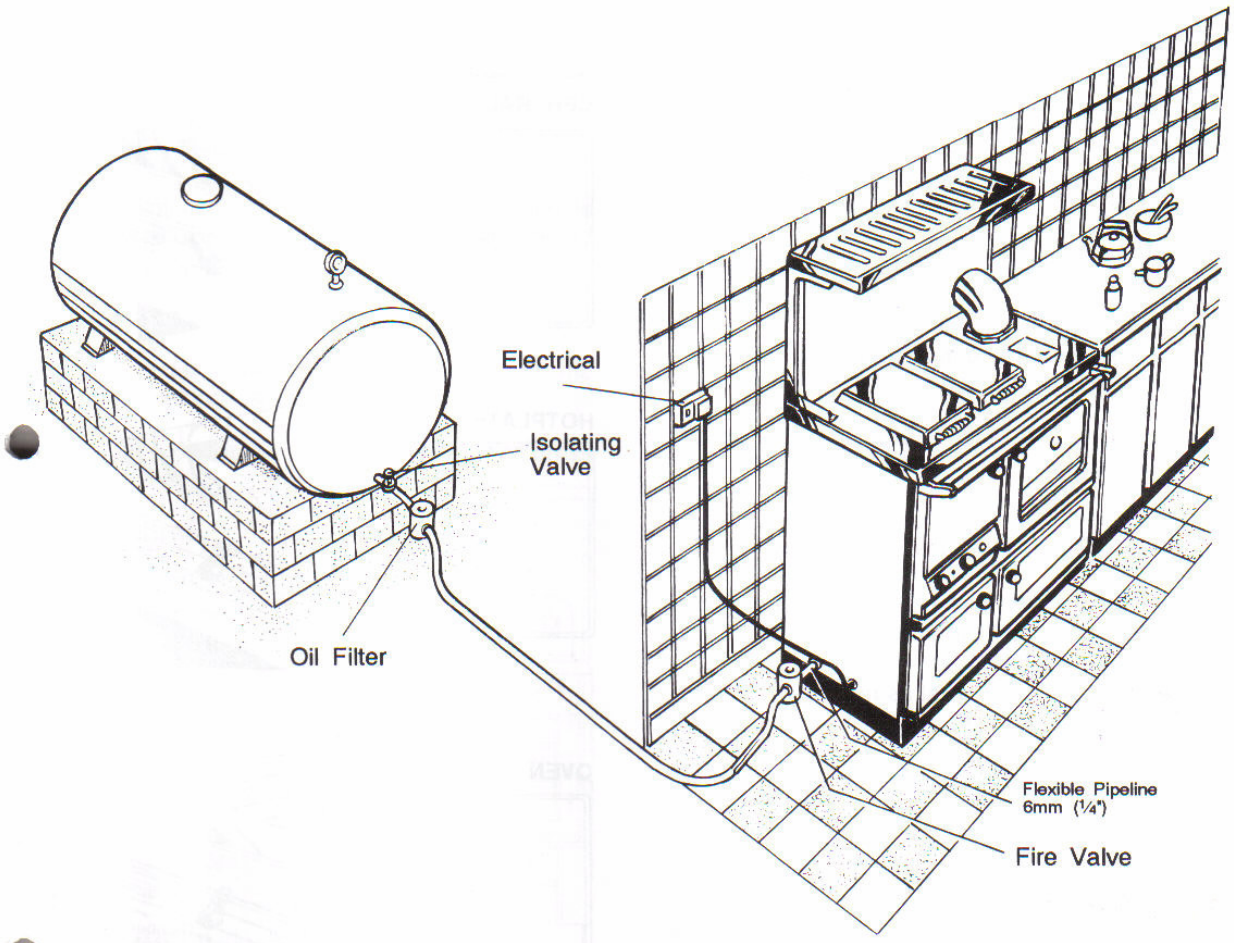
We strongly recommend the use of corrosion inhibitors and anti-freeze solution in the system. Manufacturers application instructions must be adhered to when using these solutions.

INDIRECT DOMESTIC BOILER

Recommended size 180 - 270 litres. Should be connected to the cooker using 25mm diameter flow and return piping. Pipework in excess of 4m should be lagged together with the cylinder.

NOTE: One radiator (normally the bathroom) should be selected for use as a heat sink, and connected to open circuit only.

FUEL INSTALLATION



FUELS

THE RECOMMENDED FUEL FOR THE COOKER BURNER IS KEROSENE 28 SECOND VISCOSITY FUEL OIL.

FUEL SUPPLY LINE

Pipes and fittings should consist of copper (NEVER galvanised steel), the final connection to the burner pump inlet port being made with the length of flexible pipe supplied with the burner.

When gravity feed is used (the most common), the maximum head should not exceed 4m (equivalent to a pressure of 35 kPa).

Note that the pump is factory set for single pipe installation.

IT IS ABSOLUTELY ESSENTIAL THAT A SUITABLE FIRE SAFETY VALVE BE FITTED ON THE OIL SUPPLY LINE BETWEEN THE COOKER AND OIL FILTER, ADJACENT TO THE COOKER.

OPERATION

PRE-OPERATIONAL CHECKS

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

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

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

(d) Check that the cooker is connected to the mains electricity supply.

Setting A
High Output Boiler Mode.

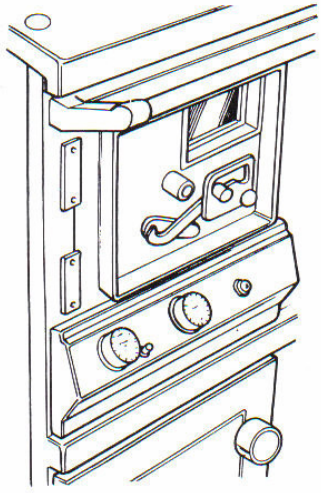
1. Set oven thermostat to idle.
2. Swing the hotplate baffle control knob to the right.
3. Lift and slide the boiler baffle control knob to the left until it locks into position.
4. Open by-pass damper.
5. Set the boiler thermostat to the required temperature.

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

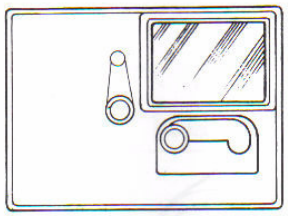
1. Set oven thermostat to idle.
2. Swing the hotplate baffle control knob to the left.
3. Lift and slide the boiler baffle control knob to the right until it locks into position.
4. Close by-pass damper.
5. Set the boiler thermostat as required to control hotplate temperature.

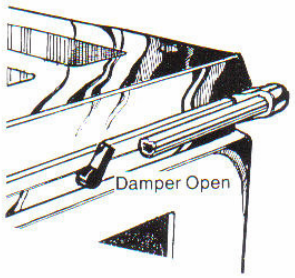
Setting C:
High Oven Output with Hot Plate and Low Boiler Output.

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

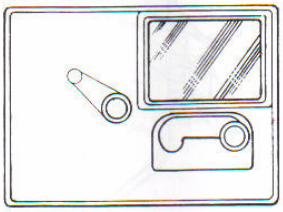


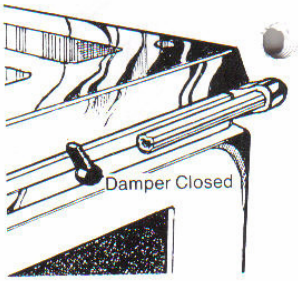
CENTRAL HEATING



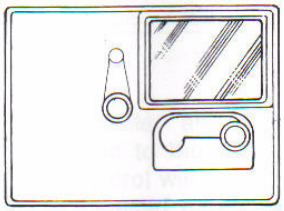


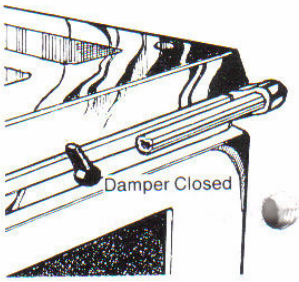
HOTPLATE

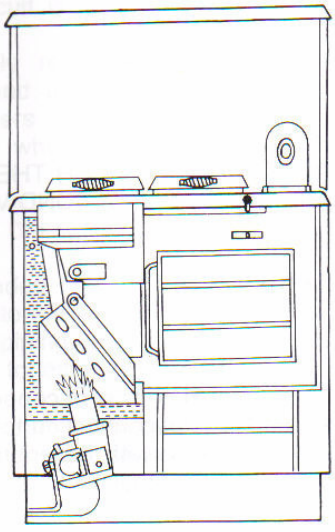




OVEN







LIGHTING

(a) Switch on the electrical supply.
(b) Select operating mode by opening the fire door and turning the baffle control knobs to the required position.
(c) Turn on the oil supply.
(d) Turn on radiators as required.
(e) Turn on the cooker control knobs to the required setting.

Pilot Light

The red pilot light will be on whilst the burner is firing and it will go out when the temperature selected is reached.

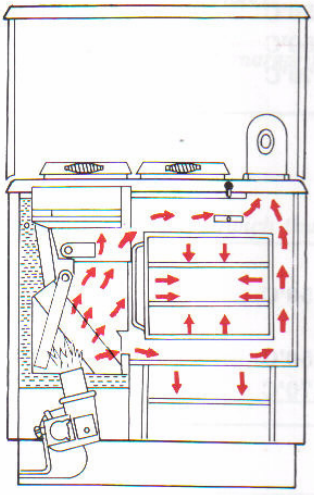
Reset Button

The thermostat reset button will pop out if the thermostat settings are exceeded.

To reset simply unscrew the protective cap and press button inwards.

To Switch Off

Turn both thermostats to "off".



OVENS

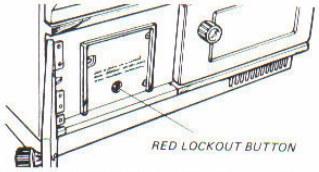
The MAIN OVEN is heated on all four faces and maybe used for roasting and baking when in Setting C, Oven Mode.

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

BURNER DOES NOT IGNITE

Check

(a) that the electricity is switched on;
(b) that oil supply valve is open;
(c) that the **thermostat** reset button is pressed in.
(d) that the **burner lockout** button is pressed in. If the lockout button (located inside the burner door) glows red — press to reset.



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 its 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.

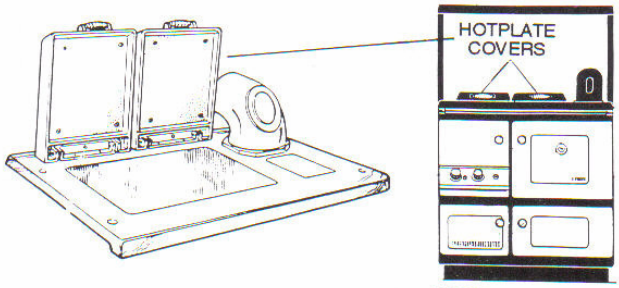
HOT PLATE

The hot plate is machine ground for maximum heating and it 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.

HOT PLATE 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 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.

Stanley Super Star Menu Planning Chart

FOOD	MAIN OVEN TEMP.	APPROX. TIME
Joints — To Braise		
Beef, Lamb and Mutton	130'C	25 mins. per lb and 35 mins. 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 mins.
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
Rissoles	170'C	30 minutes
Potatoes		
Baked in Jackets Roast Gratin Dauphinois	150'C	1-1¼ hours
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 & 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.

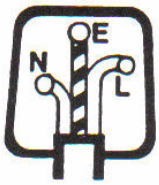
Stanley Super Star Menu Planning Chart

FOOD	MAIN OVEN TEMP.	APPROX. 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	45-55 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	10 minutes
Biscuits		
Irish Lace Biscuits	165'C	10-12 minutes
Desserts		
Pavlova	80'/90'C	1¼-1½ hours
Milk Puddings	130'/150'C	1-2 hours
Apricot Amber	150'C	40-60 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 mins. per lb. and 25 mins. over
Pork	150'C	25 mins. per lb. and 25 mins. over
Lamb	150'C	25 mins. per lb. and 25 mins. over
Chicken	150'C	18 mins. per lb. and 18 mins. over
Turkey	125'C	Up to 14 lbs. allow 12 mins. per lb. and 12 mins over. For larger birds allow 10 mins. for every lb. over 14 lbs.
N.B. 1 lb. = 450g.		

WIRING DIAGRAM

IMPORTANT

The wires in this mains lead are coloured in accordance with the following code:



Green-and-yellow: Earth
Blue: Neutral
Brown: Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol or coloured green or green-and-yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

*If a 13 amp (BS1363) Plug is used a 3 amp fuse must be fitted or if any other type of plug is used a 5 amp fuse must be fitted.

WARNING: THIS APPLIANCE MUST BE EARTHED

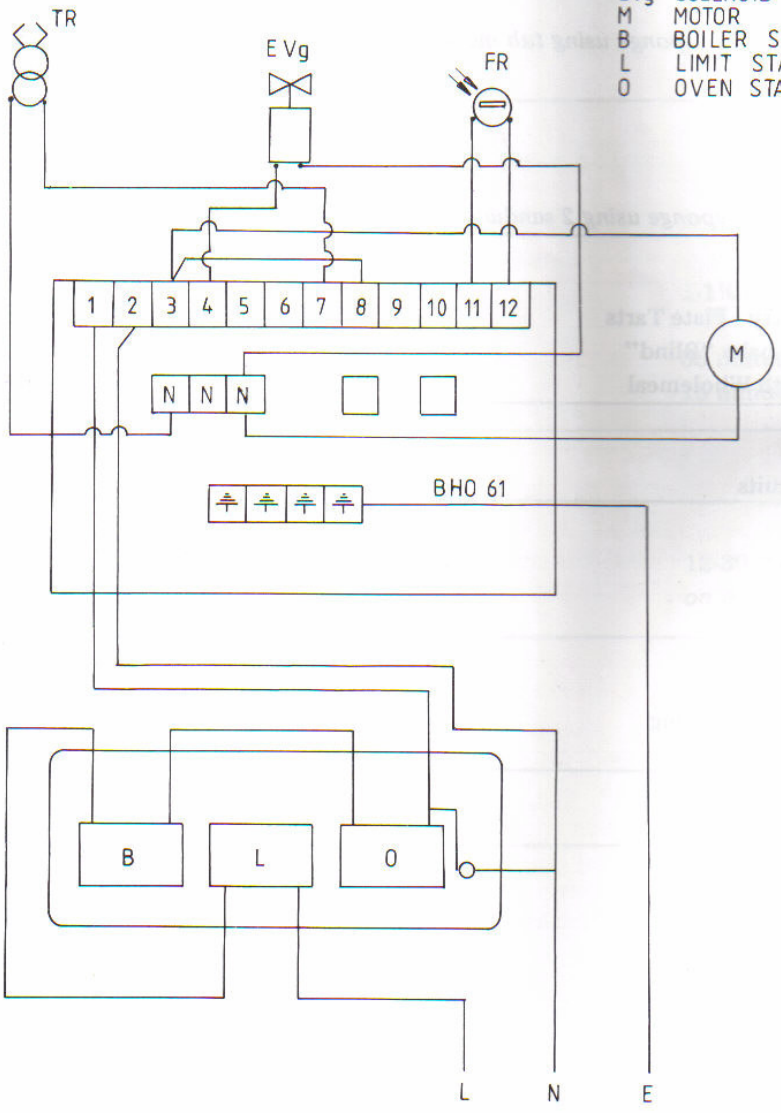
WARNING

Before carrying out any servicing or maintenance isolate cooker from mains supply. as switching off the timeswitch will not break constant live circuit.

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).

WIRING DIAGRAM

TR TRANSFORMER
FR PHOTOCELL
EVg SOLENOID VALVE
M MOTOR
B BOILER STAT
L LIMIT STAT
O OVEN STAT



COMMISSIONING CHECKS

1. Check that the boiler is full of water.
2. Check that all valves in the oil line are open and that the filter and oil pump are purged of air.
3. Check that any time switches and room thermostats associated with the boiler are "on".
4. Check lockout (8 Secs).
5. Check and set combustion
6. Check free movement baffles
7. Check oven thermostat
8. Check oil line filter and fire valve.
9. Check if pipe stat is fitted.
10. Check temperature setting — pipe stat.
11. Is primary flow and return hot.
12. Check heating circuit.
13. The burner is unlikely to fire correctly until the air has been purged from the pressure side of the pump via the bleed pipe.
14. After the system has achieved its operating temperature, a flue gas analysis and check for smoke should be carried out.
15. Check the correct position of the air shutter, which gives the highest reading of CO_2 without exceeding a smoke of No. 0 - 2 (Bacharach). Refer to the manufacturer's instructions.
16. Check the oil connection from storage tank via oil filter. The pressure in the pump is factory set. If adjustment is necessary, this must only be done in conjunction with an oil pressure gauge.
17. Check if complete system is working properly.

FUNCTION

Normal Start
Pre-ignition and pre-purging, or pre-ignition alone: 7 s. Oil is released, and the burner operates, if the flame forms within the safety time of: 10 s.

Post ignition after oil release:
BHO 11.1 - 5 s.

False light at start
If oil is released and no flame is established the control will cut out within the safety time of: 10 s.

No flame formation at start
If oil is released and not flame is established the control will cut out within the safety time of: 10 s.

Flame failure in operation
In the event of flame failure in operation the oil supply is cut off and the control restarts the burner as described under the heading "Normal start". On flame failure, immediately after burner start, the control will initiate re-ignition.

Flame monitoring
The flame is monitored by photocell unit.
Note: In accordance with the latest ISO and DIN standards, type BHO activates the safety relay if the photocell unit is exposed to light in the pre-purging period.

Control of flame signal
The photocell current is measured with a d.c. ammeter (moving coil instrument) which is connected in series with the photocell unit (fig. e).
Min. current for flame indication: 35 uA.

SERVICING

Provided that the cooker has been operated normally and that the correct grade of oil has been used it will be found that the burner and cooker flueways will not need servicing until approximately every six to twelve months.

We recommend that the cooker and burner be serviced by an authorised STANLEY service agent.

Your STANLEY distributor will let you have the name of your local service agent.

TO SERVICE THE COOKER, THE FOLLOWING PROCEDURE SHOULD BE ADOPTED:

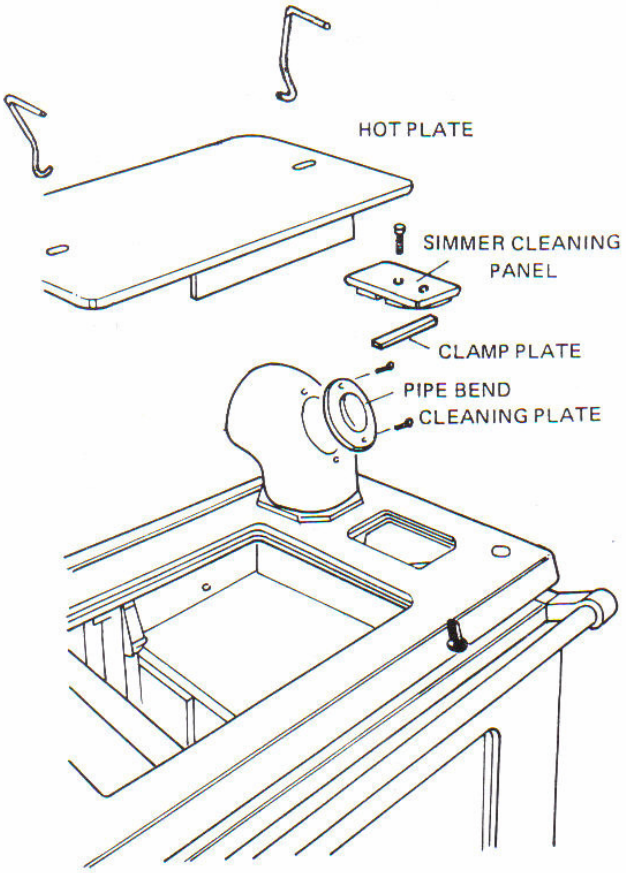
WARNING!
SWITCH OFF ELECTRICAL AND OIL SUPPLY TO THE COOKER.

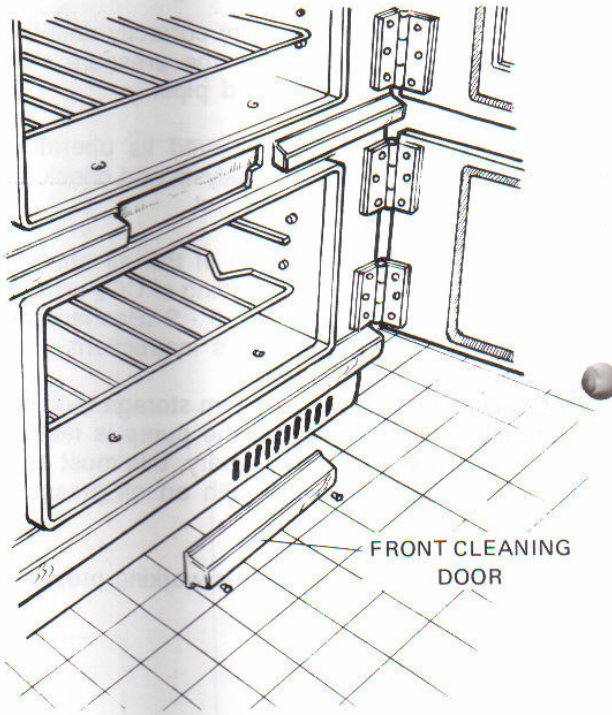
FLUE CLEANING

1. Remove the retaining screws from the hotplate and also the screw of the simmer cleaning plate. Remove hotplate and cleaning panels. Remove the front cleaning door and also bend cleaning plate.

2. All deposits from the flue pipe and the top of the oven may be brushed down the left hand or right hand sides of the oven. Deposits which have accumulated on both the left and right hand sides of the oven should also be brushed downwards.

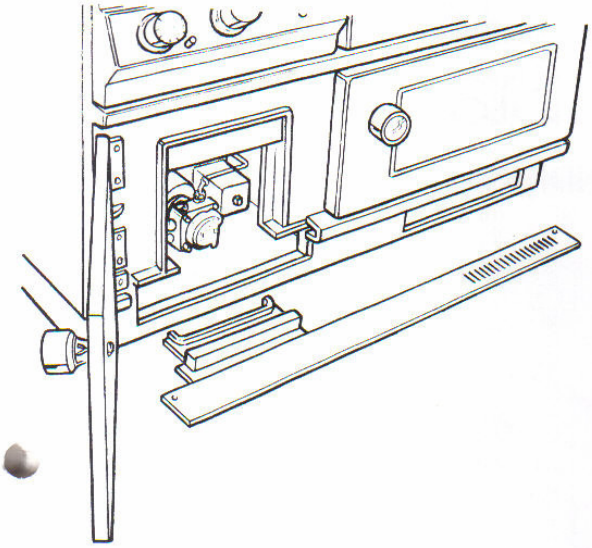
3. To remove these deposits thoroughly, clean out the residue from the side flues and base plate through the front cleaning door opening.

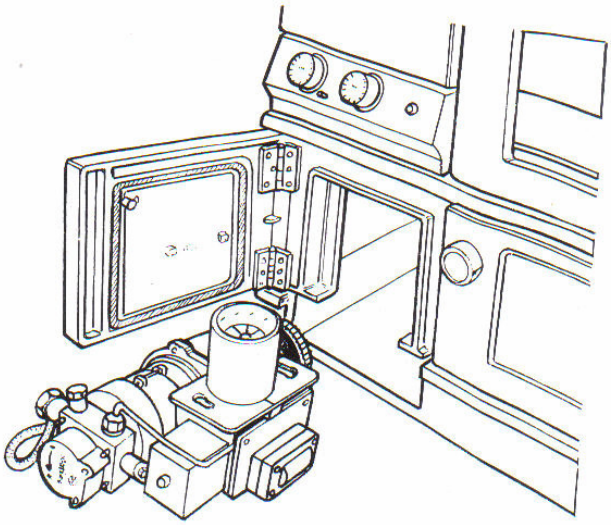




FIREBOX CLEANING

1. SWITCH OFF ELECTRICAL AND OIL SUPPLY TO THE COOKER.

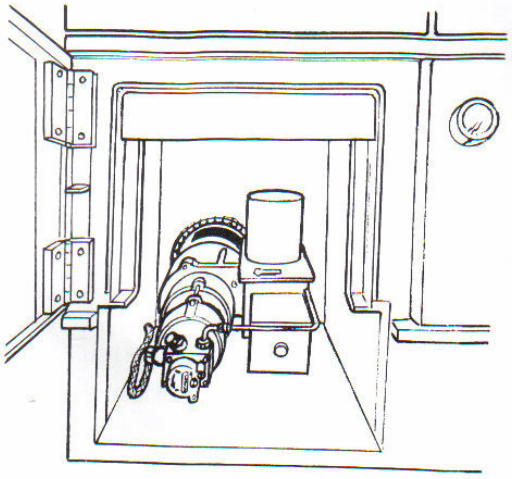




2. To remove the burner take out the four screws from the base frame which will drop the air grill and cover plate. Remove the four outer screws from the cover plate of the front of the burner area. Slacken the two screws holding the burner in place and drop the burner down.

   Withdraw the burner assembly complete.

   Care should be taken not to damage the electrical and oil leads connected to the burner.



3. The burner may now be serviced by a competent engineer.

4. To clean deposits from the boiler baffles set to position B and clean both sides down into firebox. Remove all soot deposits from the boiler, and the firebox baffles, and generally clean out firebox area. N.B.: Do not use a scraper on the ceramic baffles.

   It is helpful to use a vacuum cleaner to collect dust deposits that will have accumulated.

5. Care should be taken when refitting the burner assembly that the insulation material over the burner blast tube and the sealing rope around the base of the blast tube is not damaged. Also ensure that the electrical and oil leads are not twisted. Push the burner assembly into position and ensure a good seal. Tighten screws, replace air grill and cover plate, etc.

6. Replace the front cleaning door, simmer cleaning plate and bend cleaning plate, **ensuring that the surfaces have been cleaned and that fresh fire cement or gasket has been used.** Use **new insulating tape** before replacing the hotplate, **clean off cement from hotplate cleaning panel and apply fresh cement or gasket.** Tighten home fully the retaining screw in the cleaning panel connected to the tie bar.

8. Switch on electrical and oil supply. The cooker is now ready for operation.

Oil-Fired STANLEY Super Star 80,000

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 15cm
	(d) Crack in Wall	(d) Repair Cracks
2. Excessive Chimney Draught	(a) High Chimney	(a) 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 or Adjust Burner Air Intake.
	(b) Chimney Choked	(b) Clean Chimney
	(c) Side Flueways Choked	(c) Clean Flueways
	(d) Down Draught	(d) Raise Chimney Height or Fit Cowl
5. Hot Plate not Heating	(a) Baffles Incorrectly Set	(a) Set Baffle knobs
	(b) Burner Cutting Out	(b) Increase Cooker Thermostat Setting
	(c) Utensils not Flat	(c) Use Machined Based Utensils
6. Oven Not Heating	(a) Boiler Baffles Incorrectly Set	(a) Set Baffle Knobs
	(b) Flue ways blocked with soot	(b) Clean Out
7. Radiators not heating	(a) Baffles Incorrectly Set	(a) Set Baffle Knobs
	(b) Pump Not Working	(b) Check and Replace if Defective
	(c) Pipe Thermostat Set Too High	(c) Reduce Thermostat Settings
	(d) Air In System	(d) Bleed System
	(e) Pipe System Faulty	(e) Check Pipe Sizes and Circuit
	(f) Excessive Number of Radiators	(f) Turn Off Un-needed Radiators
	(g) Radiator Valves Not Balanced	(g) Adjust Valves to Give Even Flow
8. Domestic Hot Water Cylinder Not Heating	(a) Cylinder Too Large	(a) Use 180 - 270 litre Cylinder
	(b) Flow Pipe Too Small	(b) Use 25mm Bore Pipe
	(c) "Check Valve" Closed	(c) Open "Check Valve"
	(d) Cylinder Thermostat Set Too Low	(d) Increase Thermostat Setting
	(e) Pump Not Working	(e) Check and Replace if Defective
9. Intermittent Performance	(a) Cooker Starved of Primary Air	(a) Provide Air Inlet in Room
	(b) Extraction Fan in Room	(b) Provide Additional Air Inlet in Room
	(c) Dirt in Nozzle	(c) Replace Nozzle
	(d) Dirty Burner	(d) Service Burner
	(e) Worn Nozzle	(e) Replace Nozzle
	(f) Dirty Flueways	(f) Clean Flueways
	(g) Dirty Oil Filter	(g) Clean or Replace
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. Blocked or partially obstructed flueways and chimneys will cause dangerous fumes to be emitted into the room, these may well be invisible.

WATERFORD

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STANLEY