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OIL FIRED  
**STANLEY 100K**  
TWIN SERIES



*OPERATION INSTRUCTIONS*

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## TABLE OF CONTENTS

	PAGE NO.
1. Introduction_____	3
2. Operation_____	4
Boiler Mode_____	4
Domestic Hot Water_____	4
Cooking_____	4
Heating & Cooking Simultaneously_____	5
Reset Button_____	5
Ovens_____	5
Simmering Oven_____	5
Burner does not Ignite_____	5
Hotplate_____	5
Hotplate Insulating Covers_____	5
3. Programmer_____	6
Features_____	6
Setting Your Programmer_____	6
Setting The Correct Time & Day_____	6
Setting The Cooking Programme_____	6
Setting The Heating Programme_____	7
Reviewing Programme Times_____	7
4. Operating Your Controller_____	8
Override_____	8
Extra Hour_____	8
Reset_____	8
Power Failure_____	8
5. Cleaning_____	9
6. Menu Planning Chart_____	10
7. Fault Finding_____	12





## INTRODUCTION

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

As manufacturers and suppliers of cooking and heating appliances, in compliance with the following;

- \* Section 10 of the Consumer Protection Act 1987.
- \* Safety Health and Welfare at Work Act for Ireland, England, Wales and Scotland and any appropriate or current relevant legislation..

We take every possible care to ensure, as reasonably practicable, that these appliances are so designed and constructed as to meet the general safety requirements when properly used and installed.

### **Important: Control of Substances Harmful to Health -**

It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling materials that could be interpreted as being injurious to health and safety. See below.

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

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

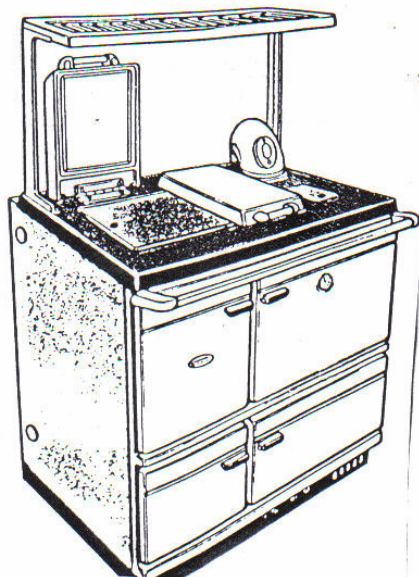
When working with kerosene oil, fibre glass, mineral wool, avoid contact with skin, eyes, nose and throat, use disposable protection.

Installation should be carried out in a well ventilated area.

**IMPORTANT NOTICE:** Any alteration to this appliance that is not approved in writing by Waterford Stanley, will render the guarantee void. Cookers can become very hot with use and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch hot surfaces or be in the vicinity when in use or until the appliance has cooled down after use.

## INTRODUCTION

Thank you for purchasing this fine Irish made Oil-Fired Combined Cooker and Central Heating Boiler. We invite you to read carefully the operation instructions, this will enable you to familiarise yourself with this appliance.



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

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

Heat transfer to the domestic system when the oven is set to 230°C.

Mean Output: 4,820 Btu's/hr

## OPERATION

### PRE-OPERATIONAL CHECKS

- (a) Check that the cooker is connected to the mains electricity.
- (b) Check that all valves in the oil line are open and that the filter and oil pump are purged of air.
- (c) Check that appliance thermostats are in the off position.
- (d) Check that the boiler and heating system is full of water and purged of air.

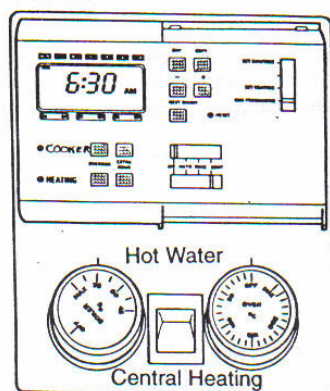
This Stanley 100K cooker will provide hot water to the domestic system on cooking mode. To run the cooker ensure that the 'time setting' slider on the programmable controller is set to 'run programme'. The following section illustrates the operation of both burners manually. For automatic operation see section programmer controller.

#### (A)

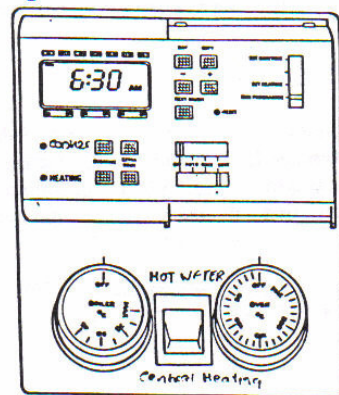
##### Boiler Mode - Central Heating + Domestic Hot Water

1. Set the 'heating' slider on the programmable controller to 'continuous' ('Cont').
2. Switch the rocker switch to Central Heating.
3. Set the boiler thermostat to the required temperature, usually 70°C.
4. When finished heating, set the 'heating' slider to 'off'.

A



B



#### (B)

##### Domestic Hot Water Only

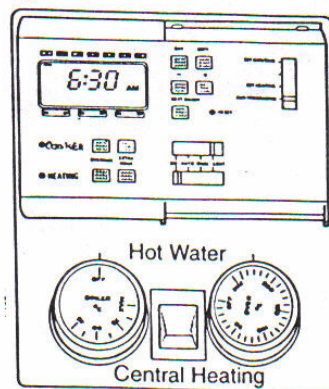
1. Set the heating slider on the programmable controller to continuous ('Cont').
2. Switch the rocker switch to Hot Water.
3. Set the boiler to the required temperature, usually 70°C.

#### (C)

##### Cooking - Hotplate And Domestic Hot Water

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

C





(D)

### Heating and Cooking Simultaneously

1. Set the 'heating' slider on the programmable controller to 'continuous' ('Cont').
2. Set the rocker switch to central heating.
3. Set the boiler thermostat to the required temperature.
4. Set the cooker slider to 'continuous' ('Cont').
5. Set the oven thermostat to the required temperature.
6. When finished heating, set the 'heating' slider to 'off'.
7. When finished cooking set the cooker slider to 'off'.

### Reset Button / High Limit Stat

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

### OVENS

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

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

### THE SIMMERING OVEN

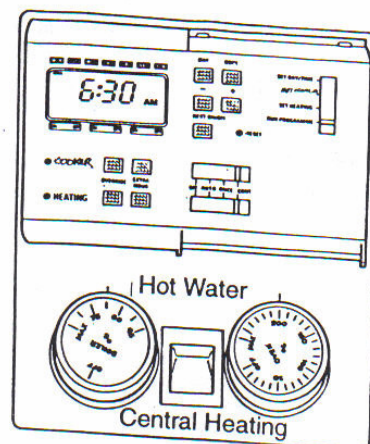
The SIMMERING OVEN is heated on top face only. The temperature will be approximately half that of the main oven, and it is ideal for slow cooking, casseroles, stews, soups etc.

### BURNER DOES NOT IGNITE

Check:

- (a) that the electricity is switched on.
- (b) that the oil supply valve is open.
- (c) that the thermostat reset button is pressed in.
- (d) that the programmer is on and all thermostats are calling for heat.

(D)

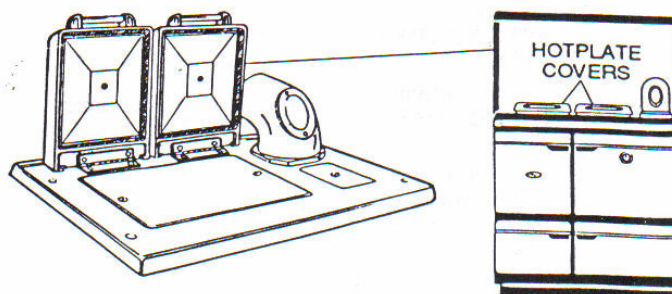


### HOT PLATE / COOKING MODE

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

### 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 hot plates 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.

## PROGRAMMER

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

### FEATURES

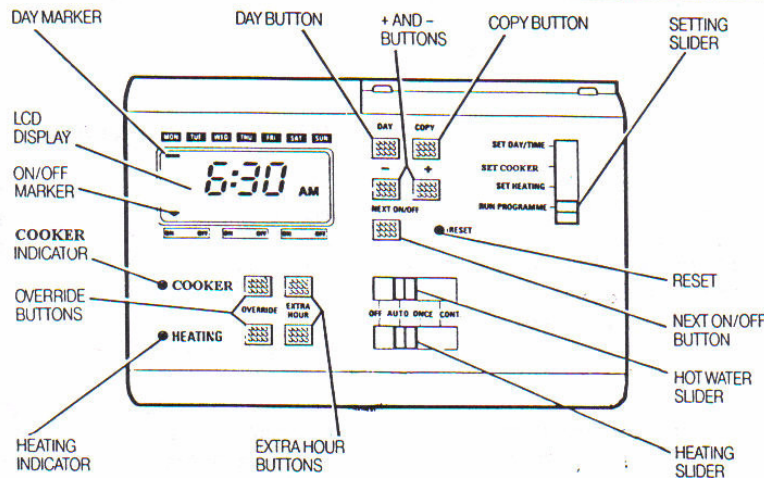
- \* 7-day heating programme.
- \* 7-day hot water programme.
- \* Three ON/OFF switching times each day.
- \* Built-in programme with typical ON/OFF times.
- \* Override buttons for heating and cooker.
- \* Extra hour buttons for heating and cooking.
- \* Built-in battery to prevent loss of programme during power cuts.

- \* 12 hour am/pm or 24 hour clock format.

### 12 HOUR AM/PM or 24 HOUR CLOCK DISPLAY

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

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



IF DISPLAY REMAINS BLANK AFTER SWITCH ON - PRESS RESET

### SETTING YOUR PROGRAMMER

**NOTE:** As our programmer is a standard Honeywell component, when hot water is displayed on the LCD this represents cooking.

### SETTING THE CORRECT TIME AND DAY

#### STEP 1

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



#### STEP 2

To change the time, press the + or - buttons until the correct time is displayed. Each press of the button will change the time by one minute. Holding the button down for more than a few seconds will change the time slowly at first, then quickly.

#### STEP 3

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

#### STEP 4

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

### SETTING THE COOKING PROGRAMME

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

#### STEP 5

Move the setting slider to the **COOKING** position. The words **HOT WATER** will now be visible on the display and the first **ON** time on **MONday** will be flashing.



### STEP 6

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

### STEP 7

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

### STEP 8

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

### STEP 9

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

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

or

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

### STEP 10

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

#### NOTE:

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

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

## SETTING THE HEATING PROGRAMME

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

### STEP 11

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

### STEP 12

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

### STEP 13

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

## REVIEWING PROGRAMME TIMES

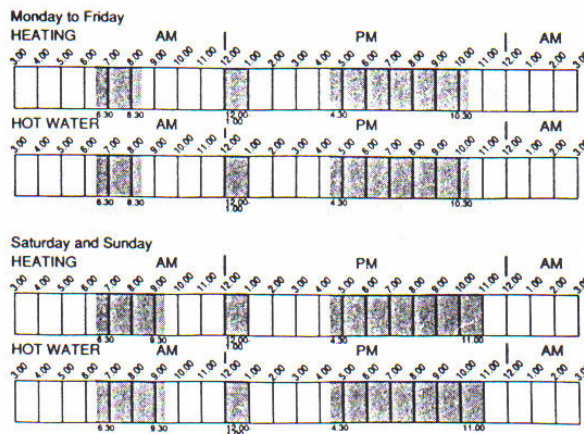
To review your cooking programme move the setting slider to the **COOKING** position.

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

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

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

### BUILT-IN PROGRAMME



## OPERATING YOUR CONTROLLER

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

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

Two sliders are provided to select the heating and the cooking.

The **HEATING SLIDER** has four positions:

**OFF** The Heating will remain **OFF**.

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

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

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

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

### OVERRIDE

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

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

### EXTRA HOUR

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

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

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

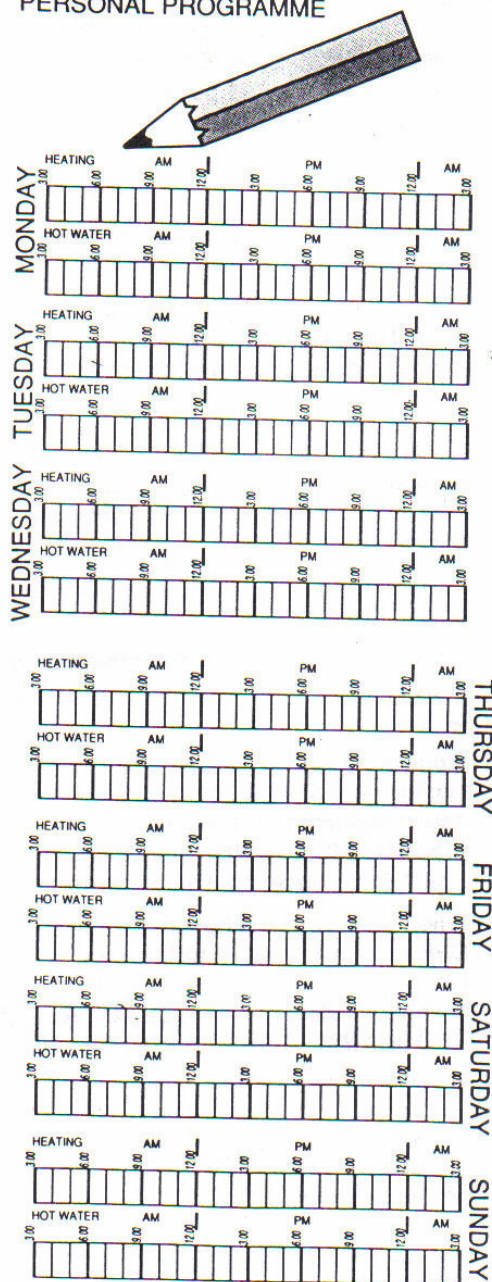
## RESET

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

## POWER FAILURE

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

## PERSONAL PROGRAMME





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## **CLEANING**

### **IMPORTANT: BE CAREFUL OF THE HOT APPLIANCE.**

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

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

1. Wipe over daily with a soapy damp cloth, followed by a polish with a clean dry duster.
2. If milk, fruit juice or anything containing acid is spilt on the top plate or down the cooker, be sure to wipe it immediately or the vitreous enamel may be permanently discoloured.
3. Keep a damp cloth handy while cooking, to wipe up any spills as they occur, so they do not harden and become more difficult to remove later.
4. If spills do become baked on a cream cleanser can be used. For stubborn deposits a soap impregnated pad can be carefully used on the vitreous enamel.
5. 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.
6. Both insulating covers should be raised and allowed to cool before cleaning the enamel with a soapy damp cloth. Use a wire brush to keep the cast iron hotplate clean.

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

Look for cleansers carrying the VDEC (Vitreous Enamel Development Council) approval logo.

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

# Stanley 100K Menu Planning Chart

FOOD	MAIN OVEN TEMP.	APPROX. TIME
<b>Bread</b>		
Yeast Teabread	170/180°C	20-30 minutes
Sunday Evening Soda Bread	175°C	1-1½ hours
Brown Soda Bread	190/200°C	1 hour
<b>Scones</b>		
Lakshmi Scones	175°C	10-15 minutes
Brown Scones	175°C	15-20 minutes
<b>Cakes, Pizzas, Quiches</b>		
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 <i>*(large fatless sponge)</i>	150°C	45-55 minutes
Caraway Seed Cake	150°C	1¼ hours
Coffee Ring <i>(Victoria sponge using tub margarine)</i>	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 Breed	175°C	15-20 minutes
<i>* To cook a fatless sponge using 2 sandwich tins, bake at 160°C for 15 minutes.</i>		
<b>Pastry</b>		
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
<b>Biscuits</b>		
Irish Lace Biscuits	165°C	10-12 minutes
<b>Desserts</b>		
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
<b>Joints — To Roast</b>		
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.
N.B. 1 lb. = 450g.		For larger birds allow 10 mins. for every lb. over 14 lbs.



# Stanley 100K Menu Planning Chart

FOOD	MAIN OVEN TEMP.	APPROX. TIME
<b>Joints — To Braise</b>		
Beef, Lamb and Mutton	130°C	25 mins. per lb and 35 mins. over
Chicken	130°C	2-2½ hours
<b>Casseroles and Other Meat</b>		
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
<b>Potatoes</b>		
Baked in Jackets	150°C	1-1¼ hours
Roast		
Gratin Dauphinois		
Baked Potato Ring	150°C	35 minutes
Duchesse	170°C	15 minutes
<b>Fish</b>		
Fish — To Bake	150°/160°C	12-30 minutes (depending on thickness)
<b>Vegetables - Braised</b>		
Miscellaneous Vegetables	150°C	30-40 minutes (depending on vegetables)
<b>Miscellaneous</b>		
Baked Egg Custard	100°C	1 hour (or overnight)
Carrot & Tomato Soup	150°C	1-1¼ hours
Oven "Fry"	175°C	Depends on items cooked
Oven "Grill"	175°C	Depends on items cooked
Yorkshire Pudding	175°C	20 minutes.

## FAULT FINDING

PROBLEM	CAUSE	REMEDY
1. Poor Flue Draught	(a) Obstruction (b) Chimney too low (c) Chimney too wide (d) Crack in wall (e) No flue liner	(a) Clear and clean (b) Raise Height above ridge (c) Fit flue liner 150mm (6") (d) Repair cracks (e) Fit flue liner
2. Excessive Flue Draught	(a) High chimney	(a) Fit draught stabiliser
3. 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 anti-down draught cowl
4. Cooker Smoking	(a) Insufficient primary air (b) Chimney choked (c) Downdraught (e) Poor combustion	(a) Provide additional room air inlet or adjust burner air intake (b) Clean chimney (c) Raise chimney height or fit anti-downdraught cowl. (e) Check air supply replace nozzle, adjust settings
5. Hot Plate Not Heating	(a) Burner cutting out (b) Utensils not flat	(a) Increase cooker thermostat setting (b) Use machined based utensils
6. Oven Not Heating	(a) Flueways blocked with soot	(a) Clean out
7. Radiators Not Heating	(a) Circulating pump not working (b) Pipe thermostat set too high (c) Air in system (d) Pipe system faulty (e) Excessive number of radiators (f) Radiator valves not balanced (g) By-pass incorrectly set	(a) Check and replace if defective (b) Reduce thermostat settings (c) Bleed system (d) Check pipe sizes and circuit (e) Turn off un-needed radiators (f) Adjust valves to give even flow (g) Adjust by-pass valve
8. Domestic Hot Water Cylinder not getting hot enough	(a) Cylinder too large (b) Flow pipe too large (c) 'Check valve' is closed (d) Cylinder thermostat set too low (e) Circulating pump not working	(a) Use 180 litre cylinder (b) Use 28mm bore pipe (c) Open 'check valve' (d) Increase thermostat setting (e) Check and replace if defective
9. Intermittent Performance	(a) Cooker starved of primary air (b) Extraction fan in room (c) Dirt in nozzle (d) Dirty burner (e) Worn nozzle (f) Dirty flueways (g) Dirty oil filter	(a) Provide air inlet in room (b) Provide additional air inlet in room (c) Clean or replace nozzle (d) Service burner (e) Replace nozzle (f) Clean flueways (g) Clean or replace
10. Domestic Hot Water Rusty	(a) Leak in indirect cylinder (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 chimneys will cause dangerous fumes to be emitted into the room, these may well be invisible.

**WATERFORD**

Waterford Stanley  
Billberry, Waterford, Ireland.  
Telephone: (051) 75911  
Facsimile: (051) 75760

**STANLEY**