

VINTAGE RANGES

YOUR INSTALLATION DETAILS AND PARTICULARS

To be filled out by your installation engineer on completion of system

Appliance Type: _____
Approx. Heat Load of System: _____
New System: _____ / Existing System: _____
Property Style: _____

If existing system, explain what modifications were made: _____

Sealed: _____ / Pressure: Cold _____ / Hot: _____ / Open: _____
Flue System: New _____ / Existing _____
Conventional: _____ / Low level fan assisted _____
Flue Lining Type: Clay _____ / Flexible _____
Terminal: _____
Heating System: _____
Primary Circuit: Size _____ / Position _____
Pump: Position _____ / Speed _____
Cylinder: Size _____ / Position _____ / Stat Setting _____
System Control Type: Valves _____ / Motorized Valves _____
Fire Valve: _____ / Pump _____ / Junction Box _____
System Controls Plan Type: _____

Any Other Particulars: _____

Signature _____ Date _____

TO THE HOUSEHOLDER: PLEASE COPY THIS FORM AND RETURN WITH YOUR GUARANTEE AND
COMMISIONING CARD TO YOUR DEALER TO ACTIVATE YOUR WARRANTY

INTRODUCTION

Congratulations on purchasing a Vintage Range.

The Vintage Range is built to last from the very best materials. Its innovative design and selection of excellent components makes it a pleasure to use and maintain. Once installed, operated and maintained in accordance with the procedures prescribed in this manual, you should experience many years of faithful service from your Vintage Range.

COMMISSIONING OF THIS APPLIANCE MUST ONLY BE CARRIED OUT APPROVED ENGINEERS

It is imperative that the appliance be installed in compliance with all relevant national and regional regulations.

The proposed system must be designed or approved by a competent heating and plumbing engineer.

The Manufacturers/Suppliers of Vintage Ranges will not accept liability for damages resulting from incorrect installation/commissioning or misuse of the appliance.

WARRANTY APPLIES TO VINTAGE PRODUCTS SOLD IN UK MAINLAND AND ROI ONLY.
FOR GUARANTEE/WARRANTY FOR VINTAGE PRODUCTS SOLD OUTSIDE OF THESE AREAS
PLEASE CONTACT THE MANUFACTURER FOR WRITTEN AUTHORISATION.

DOMESTIC AND COMMERCIAL USE

THIS PRODUCT MANUAL RELATES TO NORMAL DOMESTIC USE ONLY. FOR ALL COMMERCIAL INSTALLATIONS AND USES A SITE SURVEY AND WRITTEN APPROVAL FROM OUR TECHNICAL DEPARTMENT IS REQUIRED.

THE SERVICING/MAINTENANCE SCHEDULE WILL NEED TO REFLECT THE LEVEL OF USE OF THE APPLIANCE IN A COMMERCIAL ENVIRONMENT.

SAFETY FIRST

This is a heating appliance, and by definition it becomes hot when in service. Please keep young children, elderly or infirm persons and pets at a safe distance. Do not use a ceiling mounted clothes dryer in the vicinity of the appliance and never leave any combustible materials so close to the unit that they may present a fire hazard. (This includes leaving towels on the handrail). Never leave pots or pans unattended on the Vintage Range. Especially frying pans or similar utensils should be continuously attended for your safety and the protection of your appliance and property.

A WORD ABOUT COSHH

CONTROL OF SUBSTANCES HARMFUL TO HEALTH (COSHH)

The installer is responsible to ensure that persons involved in the installation are provided with and make use of personal protective clothing when handling materials known to be injurious to health and safety.

- 1) Ceramic materials: Wear facemask and gloves. Avoid contact with eyes, skin and throat. Dispose of waste safely.
- 2) Fuels: Wear gloves – avoid ignition sources. **DO NOT DISPOSE OF WASTE FUEL VIA DOMESTIC WASTE WATERCOURSES**
- 3) Fire cement: Wear gloves – wash hands

Always work in adequately ventilated areas and allow enough space for access to appliance.

SAFETY NOTICES AND RELEVANT REGULATIONS

The installation must comply with the following regulations where appropriate:-

- BS4814 Sealed Systems
- BS5449 Forced circulation Hot Water Central Heating System for Domestic Installation
- BS7074 Parts 1 & 2 Hot Water Supply
- The Building Regulations: - Part J England and Wales Part F section III Scotland – Part L Northern Ireland – Part J Ireland
- BS7593 Treatment of Water in Domestic Hot Water Systems
- BS5440 Parts 1 & 2 Installation of Flues and Ventilation
- D.M.2. Installation in Timber Framed Buildings
- Safety Document 635 The Electricity at Work Regulations
- BS7671 Requirements for Electrical Regulations
- REC Rules regarding PME Earthing (where applicable)

Heat Engine Developments comply with the following regulations:-

- Section 10 of the Consumer Protection Act 1987
- OFTEC requirements
- Health and Safety at Work Act
- B.E.D Boiler Efficiency Directive.*

WARNING: PROPER EARTHING MUST BE PROVIDED FOR THIS APPLIANCE

If in doubt seek advice from a qualified electrical engineer.

Prior to carrying out any work on the appliance switch off at the mains and remove the fuses from the fused spur outlet and from the user control panel. Replace when works are completed.

Always ensure appliance is 'electrically dead' prior to working on the electrics.

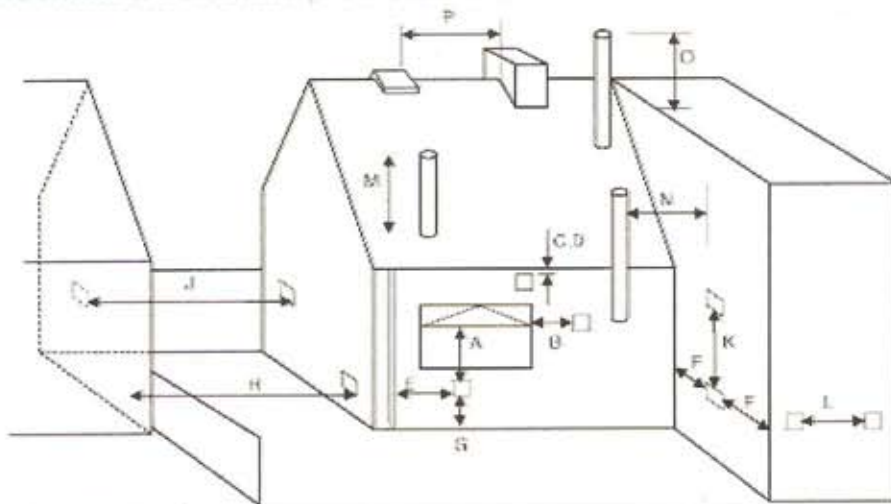
* **Vintage Range Boilers meet the requirements of Boiler Efficiency Directive 1993 (for boilers fired with liquid or gaseous fuels) tested by Notified Body 0037.**

TECHNICAL SPECIFICATION

Appliance types ·	Combination Central Heating boiler, Cooker & Space Heater Cooker & Space Heater										
Burner system ·	Oil Fired Pressure Jet Burner(s) Blown Gas Premix Burner(s)										
Fuel ·	Oil – Kerosene, Diesel, Pure Biodiesel Gas – Natural & LPG										
Country of Designation ·	Oil – GB, IE and FR / Gas – GB & IE										
Mains supply ·	230 Vac @ 50HZ from a dedicated fused spur										
Fuse rating ·	3 Amp										
I.P Protection ·	20										
Load (Running)	100W (Nominal) for each burner when firing										
Oil pump working pressure ·	From 130 PSI – see data plate for										
Flue diameter / spigot ·											
	<table border="1"> <thead> <tr> <th>MODEL</th> <th>SPIGOT Ø</th> </tr> </thead> <tbody> <tr> <td>500</td> <td>100mm</td> </tr> <tr> <td>840</td> <td>100mm</td> </tr> <tr> <td>ORIGINAL (1000)</td> <td>125mm</td> </tr> <tr> <td>1500</td> <td>125mm</td> </tr> </tbody> </table>	MODEL	SPIGOT Ø	500	100mm	840	100mm	ORIGINAL (1000)	125mm	1500	125mm
MODEL	SPIGOT Ø										
500	100mm										
840	100mm										
ORIGINAL (1000)	125mm										
1500	125mm										
Boiler construction ·											
5 & 6mm Mild Steel											
Appliance total energy output ·	Dependent on Model Type & Output										
Design ΔT ·	11 °C										
Maximum working pressure of boiler ·	2.5 bar										
Safety Thermostat Temperature ·	96° C Boiler										
Test pressure of boiler ·	5 bar @ 25°C										
Fluid frictional losses ·	Minimal										
Flue draft ·	0.04" to 0.08" WG measured at test point.										
Installation requirements ·	Must be installed in accordance with good practice and as laid down by all relevant codes of practice by suitably qualified installers. NB: see installation instructions within this manual.										
Boiler tapping's ·	28mm (1" BSP) 35mm (1¼" BSP) (NB: Pipe sizes must be appropriate for system)										
Air to burner ·	Adequate combustion air must be freely available and unrestricted at all times. NB: it is strongly recommended that an external air supply be ducted directly to burner inlet connections provided – (side connections available) please ask if in doubt.										
Permanent supply connections supplied as standard in rear of appliance.											

VINTAGE RANGES OFTEC FLUE TERMINAL POSITIONS

LOW LEVEL DISCHARGE DIAGRAM (FOR OIL FIRED APPLANCE INSTALLATIONS)



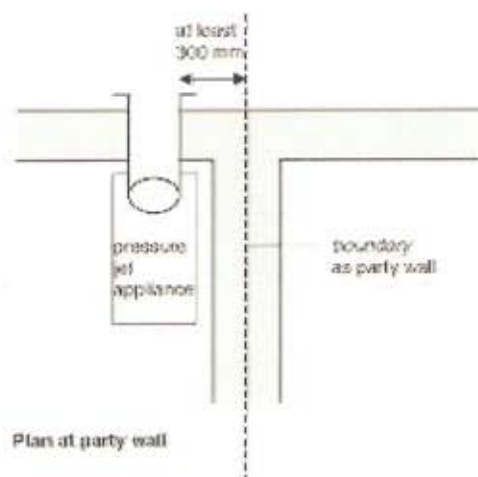
Location	Minimum distance to terminal in mm	
	Pressure Jet	Vaporising
A Directly below an opening, air brick, opening window etc	600	n/all
B Horizontally to an opening, air brick, opening window etc	600	n/all
C Below a plastic/painted gutter, drainage pipe or eaves, with protection	75 [5]	n/all
D Below a balcony or a plastic/painted gutter, drainage pipe or eaves	600	n/all
E From vertical sanitary pipe work	300	n/all
F From an internal or external corner	300	n/all
G Above ground or balcony level	300	n/all
H From a surface or <i>boundary</i> facing the terminal	600 [6]	n/all
J From a terminal facing the terminal	1200	n/all
K Vertically from a terminal on the same wall	1500	n/all
L Horizontally from a terminal on the same wall	750	n/all
M Above the highest point of an intersection with the roof	600 [1]	1000 [7]
N From a vertical structure to the side of the terminal	750 [1]	2300
O Above a vertical structure not more than 750mm from the side of the terminal	600 [1]	1000 [7]
P From a ridge terminal to a vertical structure on the roof	1500	n/all

NOTES ON THE ABOVE DIAGRAM

Notes:

1. Terminating positions M, N, and O for vertical balanced *flues* should be in accordance with manufacturer's instructions.
2. Vertical structure in N, O and P includes tank or lift *rooms*, parapets, dormers etc.
3. Terminating positions A to L are only permitted for appliances that have been approved for low level *flue* discharge when tested to OFTEC Standard OFS A100 for boilers or OFS A101 for cookers.
4. Terminating positions must be at least 1 800mm from an oil storage tank unless a wall with at least 30 minutes *fire resistance* and more than 300mm higher and wider than the tank is provided between the tank and the terminating position.
5. Where a *flue* terminates not more than 600mm below a projection and the projection is plastic or has a combustible finish, then a heat shield of at least 750mm wide must be fitted.
6. The distance from an appliance terminal installed at right angles to a *boundary* may be reduced to 300mm in accordance with Diagram 2 to (F5.10).
7. Where a terminal is used with a vaporising burner, a horizontal distance of at least 2 300mm is required between the terminal and the roof line.
8. Notwithstanding the dimensions above, a terminal should be at least 300mm from combustible material.
9. n/all = not allowed.

Diagram 2 to (F5.10) Separation between a boundary and terminal at right angles



OIL SUPPLY AND INSTALLATION

A storage tank installation should meet BS5420.

For a plastic tank install to BS799. Pt1 and for a tank of mild steel install to OFTEC STD OFS T100. Ensure the tank is properly supported and maintained. Supply line from tank should be copper and copper fittings **ONLY - DO NOT USE GALVANISED MATERIALS.**

All joints must be tight and only oil resisting jointing compounds and PTFE tape used.

Piping must be protected from damage even when under ground, use plastic sheathing.

The size and configuration of piping will be largely dependant on site conditions and distances between tank and appliance.

Prior to entry into property a suitable fuel safety shut off valve must be fitted and the sensor must be securely fixed in the burner chamber with clips. It is recommended to use a 65°C valve in combination with a valve adjacent to appliance.

We recommend that oil tanks are positioned at least 300mm above the level of the burner. **IN ALL CASES** where the head of oil is negative i.e. oil level is below the level of the burner or in cases where there may be another appliance on the same line.

It is essential to install either:

- i. A non-return valve in the oil line
- ii. A 2 pipe system
- iii. A tiger loop – when installing, follow regulations & manufacturers instructions

NB: See burner manual

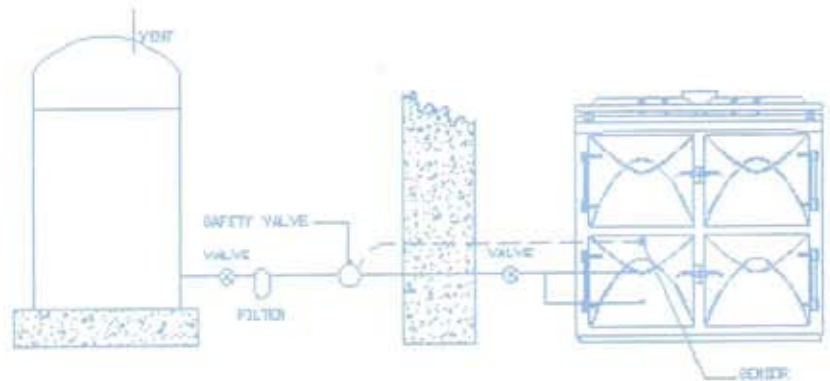
GAS SUPPLY

For a cooker only model a 15mmØ copper supply line with external shut off valve is sufficient. For central heating models use 22/28mmØ copper supply line with external shut off valve. In cases where the incoming supply is a distance from where your Vintage is to be sited, please size up the supply pipe work to minimise pressure drop to unit (20mb NG/38mb LPG)

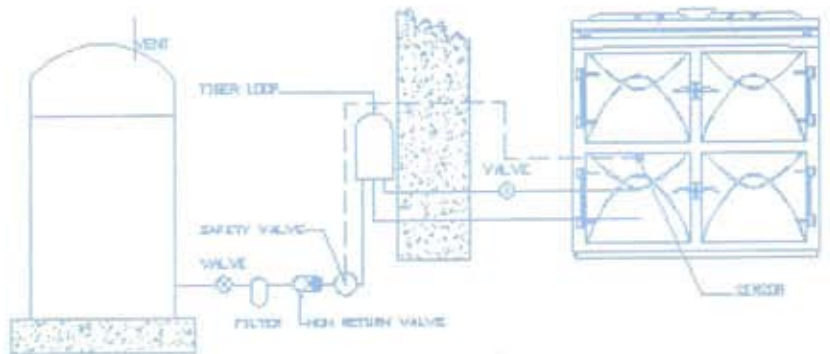
VINTAGE RANGES

OIL SUPPLY DIAGRAMS

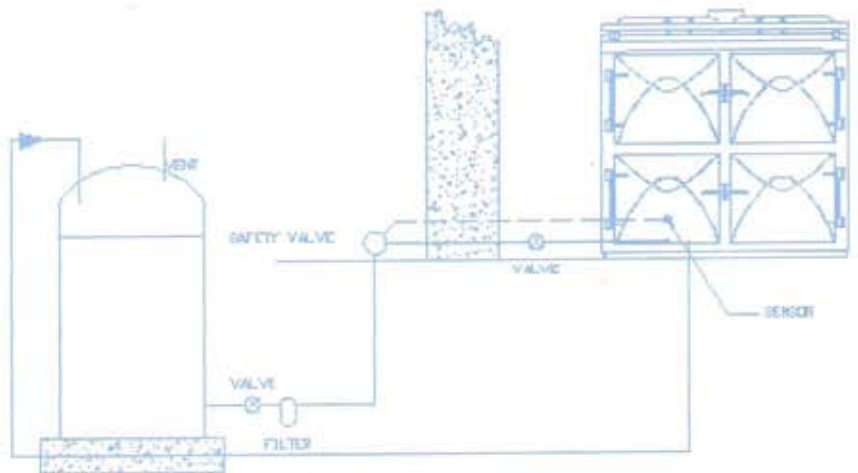
(i) Single pipe installation



(ii) Tiger loop installation
NB: Horse-shoe washer must be removed from burner.
See burner manual



(iii) Two – pipe supply tank
below level of burner.
See burner manual



In situations where an underground tank has been installed please follow the tank manufacturer's instructions, and please inform Vintage at the time of ordering your cooker to set up the burners as a two pipe system. Also in instances of having to use a 'Lifter pump' please install system correctly.

Your Vintage Range simply requires a 240v 50Hz supply from a double pole fused spur adjacent to the appliance outlet. Once wired to the mains, the unit is operable.(cooker only Models)*

The system controls are wired according to the relevant wiring diagrams found at the back of this manual. This schematic is for guidance only; if installing into an existing installation modify the system accordingly.

In installations where voltage spikes occur or supply is known to be variable, please seek proper advice, failure to do so may result in damage to appliance or installation and could void your warranty.

Earthing arrangements must comply with BS7671 and/or local Electricity Suppliers rules for PME.

* Central Heating models and DHW models must be installed electrically as shown in relevant schematics at the back of this manual.

COMMISSIONING PROCEDURE

Your Vintage Range **MUST** be commissioned by a qualified engineer.
UNDER NO CIRCUMSTANCES SHOULD YOU ATTEMPT TO FIRE UP YOUR VINTAGE RANGE PRIOR TO COMMISSIONING – To do so may cause damage to the unit and may void your warranty.

Commissioning engineers are responsible to ascertain the following:-

GENERAL SYSTEM CONSIDERATIONS

- Position of appliance relative to any combustible materials
- Pipe work – size and design
- Heat dissipating circuit of sufficient size
- Operation of controls/pump
- Chimney suitability – flue draught/terminal*
- Permanent air ventilation
- Oil supply remote acting fire valve, isolation valve, filter
- Electrical installation. Is the isolation switch operable?
- Cylinder/size and plumbing/heating installation.
- Safety valve/overflow installation
- Has the system been flushed and filled with inhibitor
- Tank/oil – position of tank – correct grade oil or Gas Supply

Only if the above parameters are correct should the appliance burner be set up and fired. (Your engineer should contact the supplier if there are any doubts). Heat Engine Developments reserve the right to condemn an installation prior to commissioning.

- (1) Lift left hand dome lid before starting from cold. See Operating Instructions section. Switch on mains supply – the green neon will illuminate.
Boiler Models (no boiler go to step 3)
- (2) Turn boiler control thermostat knob to position 4, the green neon will illuminate showing power to boiler burner – burner will begin it's pre-purge cycle and fire up – if burner locks out as shown by amber light ON, allow 1 minute to reset and then press reset button on burner control box. Prime pump purge of air if necessary NB: purge through oil pump bleed screw.
- (3) Turn oven temperature control knob to position 175°C – should this burner lock out there is a oven burner reset button located adjacent to the programmer, press once, burner should fire. If burner doesn't fire, remove fixing screws from control panel and purge of burner of air as described above. When running correctly replace panel.
- (4) Set programmer and observe the operation of burners through the control of programmer and thermostats.

PLEASE NOTE THAT DUE TO THE NATURE OF THE MATERIALS USED IN THE CONSTRUCTION OF THE VINTAGE RANGE SOME ODOURS OF CURING CERAMICS AND OILS/LUBRICANTS WILL BE PRODUCED – Please advise the householder that this is normal and will be short lived – Allow adequate ventilation.

*Flue conditions/draught will vary with weather conditions. After the engineer has left should the appliance performance change (e.g. noise level, smells or fumes) please contact the installer immediately after switching off the appliance.

(CONTINUED)

NB: at this point check appliance/flue/chimney for satisfactory containment of flue gases and operation.

Allow burners to fire for an hour, you may have to increase the thermostat settings (dependant on installation characteristics) to keep burners running.

Remove grub screws from the flue spigot and check flue gas analysis throughout the following sequence. (Replace screw on satisfactory completion on analysis). (Remove flue collar – left hand grub is for boiler – right hand for cooker).

FOR BOILER mode typical gas readings are:-

CO² = 8.5 – 10%

CO = < 50ppm

O² = 4 – 6%

FLUE TEMP = 160 – 200°C (Inc Ambient)

NETT COMBUSTION EFFICIENCY = 90 – 94%

FOR COOKER mode the gases should be the same, however the flue temp will be around 200 – 240 °C and efficiency lowered to approx. 82 – 84% dependant on flue conditions due to entrainment of ambient air through oven door rope seals.

Open bottom left hand door, remove finishing panel, to access boiler burner. To access oven burner open control door, remove control panel and adjust burner according.

OBSERVE CORRECT PRACTICE FOR ELECTRICAL SAFETY. WHEN WORKS ARE FINISHED REPLACE ALL COMPONENTS AND SECURELY REPLACE PANEL.

Each burner is factory tested and preset. The boiler burner is set at an air setting to match output (see data plate) and 130 psi pump pressure*. The cooker burner is set to 1 air and 115 psi* pump pressure. If required adjust the air setting as described in the burner manual. Flue conditions may affect these settings. If the CO level is above 50 ppm, but falling, this is due to the binders and lubricants burning in the combustion chamber, allow more time to settle. Typically 1 hour.

Should your reading not agree with the above, check and adjust the relevant burner.

When gas analysis is complete, print off or manually record 3 copies of both modes and record time/date air and pump settings. Leave a copy behind the plastic cover on the burner. Send or return a copy to the dealer and retain a copy for your own records. Properly instruct the customer on the use of the appliance.

Commissioning should take approximately 2 to 3 hours for a totally new system. Please complete the Guarantee & Commissioning Card in the customer's presence and give to the customer to return to dealer to activate the warranty. Commissioning should always be carried out in the presence of the principle installer or plumber/electrician. *Varies with fuel type see data-plate.

Leave this manual and a contact telephone number with the customer.

SYMPTOMS AND PROBABLE CAUSE

The Vintage Range has no internal moving components and is by design an extremely simple and robust appliance. Given that your Vintage Range has been installed to the guidelines in this manual and it has been operated correctly you should not experience any major problems although from time to time 'faults' or nuisance problems may arise. The majority of these will be very easily diagnosed and rectified. The following list assumes the programmer is on 'CONTINUOUS' or on override (where relevant).

Fault Finding

SYMPTOM	PROBABLE CAUSE	ACTION
<i><u>Burner</u></i>		
Burners will not fire	Mains supply	Check
	Fuel supply	Check, Fill if required
	Burner Lock out	Reset
	High Temperature Lock out	Reset/Check system
Burners run but lock out*	Fuel supply Ignition – see burner manual	Call engineer
Burners fire for short interval then stop	Flue problem	Inspect flue ways
	Fuel contamination	Call engineer
	Programmer	Check/Replace
<i><u>Operational problems</u></i>		
Oven not heating	Burner faulty	Check/Replace
	Programmer setting incorrect	Check/Reprogramme
	Stats faulty	Check/Replace
Radiators not heating	a) Burner Faulty	a) Check/replace
	b) Pump not running	b) Check/replace
	c) Air in system	c) Purge system
	d) Heat load too high	d) Switch off some radiators#
	e) Programmer/setting	e) Check/Reprogramme
	f) 2 way valve/faulty	f) Check/replace

***DO NOT ATTEMPT TO RESET LOCK OUT BUTTON MORE THAN 3 TIMES WITHOUT CONTACTING YOUR ENGINEER.**

This will prove diagnosis – refer to engineer/installer.

Fault Finding (Cont.)

SYMPTOM	PROBABLE CAUSE	ACTION
Domestic Hot Water not Heating	a) Faulty cylinder stat b) Air lock/Air in system c) Cylinder stat too low d) Pump not working e) Boiler stat too low f) Programmer faulty/setting g) 2 way valve fault	a) Check/Replace b) Check/Replace c) Increase setting d) Check/Replace e) Alter settings f) Check/Reprogramme g) Check/Replace
Rusty Domestic Hot Water	Domestic Plumbing problem	Call Installer
Oven not reaching set temp.	Oven stat set too low Oven stat faulty	Set at Max. Call Installer
Persistent Condensation In Ovens	a) Insufficient flue draught b) Possible partial blockage of flue	a) Call Installer b) Call Installer

(NB occasional condensation may occur during firing from cold or with some open pan cooking.)

It is common for 'ticking' noises to come from your Vintage Range whilst it is heating up or cooling down; this will only last for a few minutes. However, if you should experience loud banging noises or swooshing sounds, this may be a system fault. Switch off the appliance and call your installer.

In the event of a problem that cannot be readily resolved, please telephone your installer and/or dealer quoting your appliance serial number.

IT'S IMPORTANT TO SERVICE YOUR VINTAGE RANGE

SERVICING AND MAINTENANCE

It is imperative that your Vintage Range be service by a qualified engineer at least twice a year. Recommended service schedule:-

Every six months – Full Service

Every six months – a Check Over – Particularly if you are using diesel fuel.

The service will entail burner service, inspection and remedial work as found necessary. The unit should then be re-commissioned.

SERVICING

This does not involve external cleaning of the appliance, replacement of seals, gaskets to the doors etc; unless otherwise agreed at extra cost.

GUARANTEE & WARRANTY

Your Vintage Range is built to vey exacting standards by a dedicated team of craftsmen and we anticipate that you should enjoy many years of faithful service.

As testimony to the confidence we have in our product we offer 1 year full warranty on parts and labour. We also offer a full 5 years on boiler, combustion chamber and oven/flue assembly. This warranty is based on the assumption that the appliance has been installed, operated and maintained in accordance with the guidelines of this manual. NB: it is essential to have your guarantee card returned to the address supplied, within 14 days of commissioning to register your 5 year ancillary warranty.

We want your Vintage Range to last.

FOR EXCLUSIONS & CONDITIONS PLEASE SEE PAGE 3.

DAMAGES TO ENAMEL AND DECORATIVE FINISHES ARE NOT COVERED BY WARRANTY OR GUARANTEE.

Your Vintage Range has been commissioned, and is now ready for use.

During heating of oven from cold lift the left hand hot plate cover to reduce the maximum temperature of both hot plate and cover until oven control stat regulates burner. At all other times the covers can be left in any position. On opening the control door you will see the control panel.

Start up procedure

- 1) Switch the Green oven on/off switch to I (on). Switch will illuminate
- 2) Move programmer sliders to Cont.(top slider)
- 3) Turn the Oven control to 175° and the Boiler control (if applicable) to Position 4.

The burner/s will fire. You now have control of your Vintage hot plates and ovens.

To manually shut down your Vintage please use the following procedure.

Shut down procedure

- 1) Position both programmer sliders to the OFF position. (or only the top slider)
- 2) Set the control knob/s to OFF.

We recommend you acquaint yourself with the basic controls of your Vintage appliance before you start using the in-built programmer.

Summer use

In exceptionally hot weather you may operate your Vintage on timer – leave the lids down when the hot plates are not required.

Winter use

During the winter, early spring and late autumn you may operate your Vintage on continuous mode at a low tick over temperature of 50/80°C, dialling up higher temperatures for cooking – the lids may be left up to provide additional space heating*.

Range cooking is different, it is a very simple and practical way of preparing food – in principle, and one heats liquids on the boiling plate and over time, transfers to the 'axe-head' plate & Simmer plate.

Likewise when using the ovens one bakes or roasts in the top oven with the option of transferring directly to the lower oven. The Vintage 1500 offers even more oven capacity.

When programming your Vintage to come on during hot weather, please do not allow foods to remain at temperatures that could result in bacterial contamination. Always defrost foodstuffs thoroughly prior to cooking.

It is not our policy to begin to instruct the customer on how to cook. Should you require advice on cooking or recipes best suited to range cooking, your dealer should be more than happy to help. Alternatively you may call our helpline.

DO NOT operate your range cooker with the top door open – this bypasses the controls and will cause damage to your appliance.

The left hand lid should be left in the upright position for 30 minutes when starting from cold.

* if you intend to leave the cooker on whilst you are not resident, please leave the ovens set at 80+ to avoid the likelihood of condensation collecting in the internal flue ways of the cooker (for periods of 10 days or more).

Your Vintage range is finished in a lustrous vitreous enamel. Enamel is a very robust finish, but care must be taken to protect it.

- a) Do not leave heavy objects, which might chip or scratch the enamel surface of the top plate.
- b) Avoid striking the enamel with hard objects.
- c) Daily wipe the range surfaces with a soapy damp cloth and polish with a duster. **Do not do this if the appliance is hot.**
- d) Always wipe off spillages as they happen using a moist cloth. The top plate is acid resistant, however always wipe off fruit juices, milk etc., especially if cooker is warm. Do not put a wet cloth on hot enamel.
- e) Use an approved cream cleanser when required – look for the VEDC mark.
- f) Never use abrasive cleaners or scouring pads on enamel.
- g) Food stuffs containing sugars can damage enamel – wipe off immediately.
- h) Chip pans must never be used on your Vintage.** Should the hot oil boil over it would seep into the insulation presenting a fire hazard.

Care of hot plates and ovens

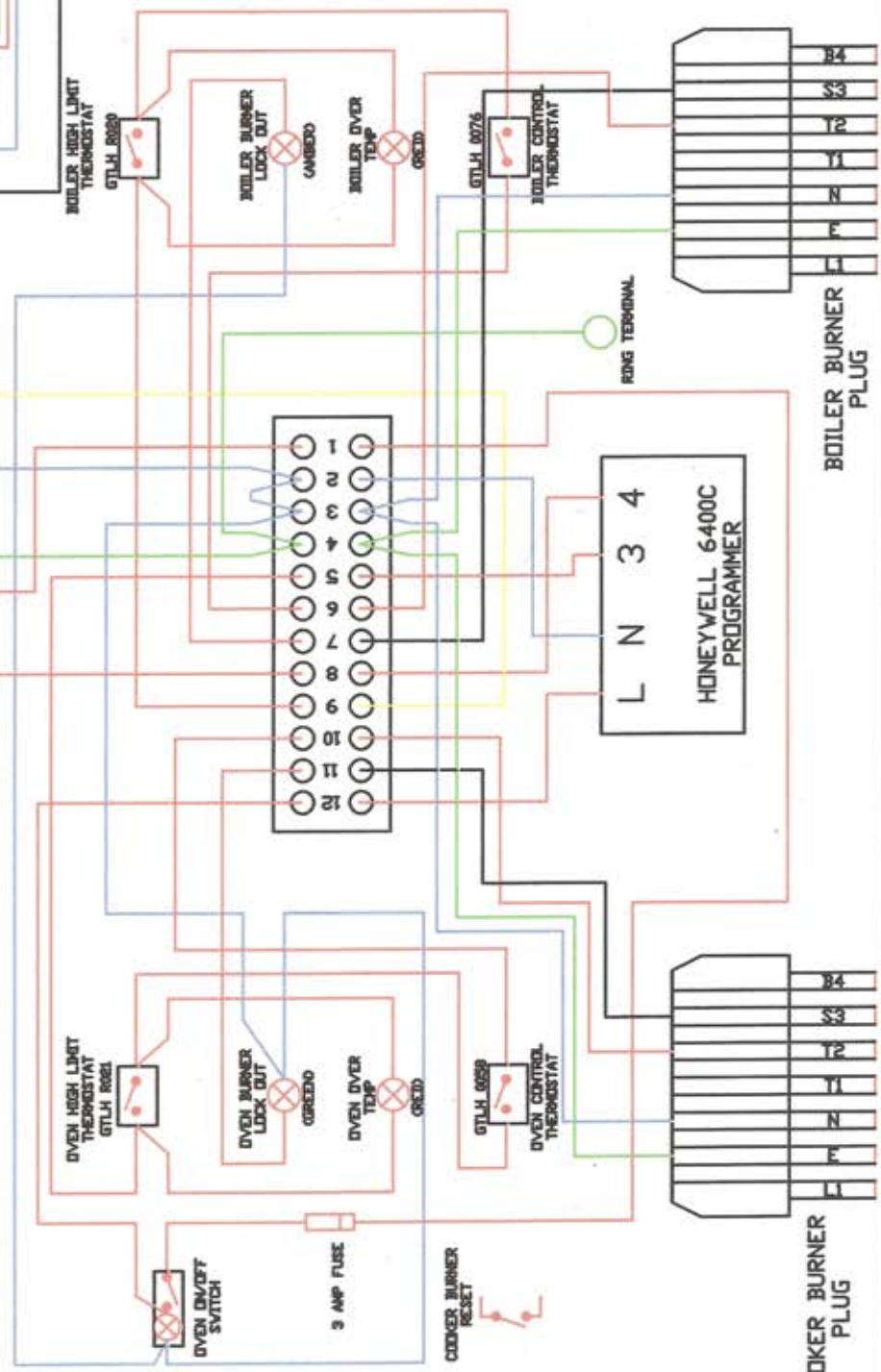
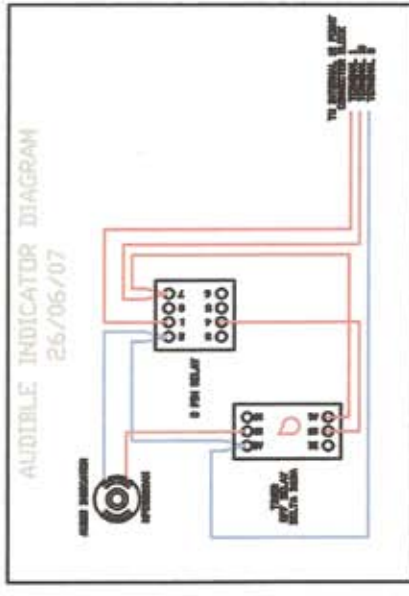
Hot plates may be cleaned using a suede brush and sealed with vegetable oil or olive oil. **Do not use too much oil this could seep into the insulation presenting a fire hazard.**

Turning the ovens up to max temperature will cause deposits to carburise. Once cool only use oven cleaning implements to remove deposits. Re-oil ovens using vegetable oil or olive oil to seal them.

WIRE COLOURS MAY DIFFER FROM DRAWING

APPLIANCE PLUG

DIAGRAM AS VIEWED FROM THE REAR OF PANEL



Item Description

VINTAGE CONTROL PANEL FOR CENTRAL HEATING - TWIN BURNER

22/06/07

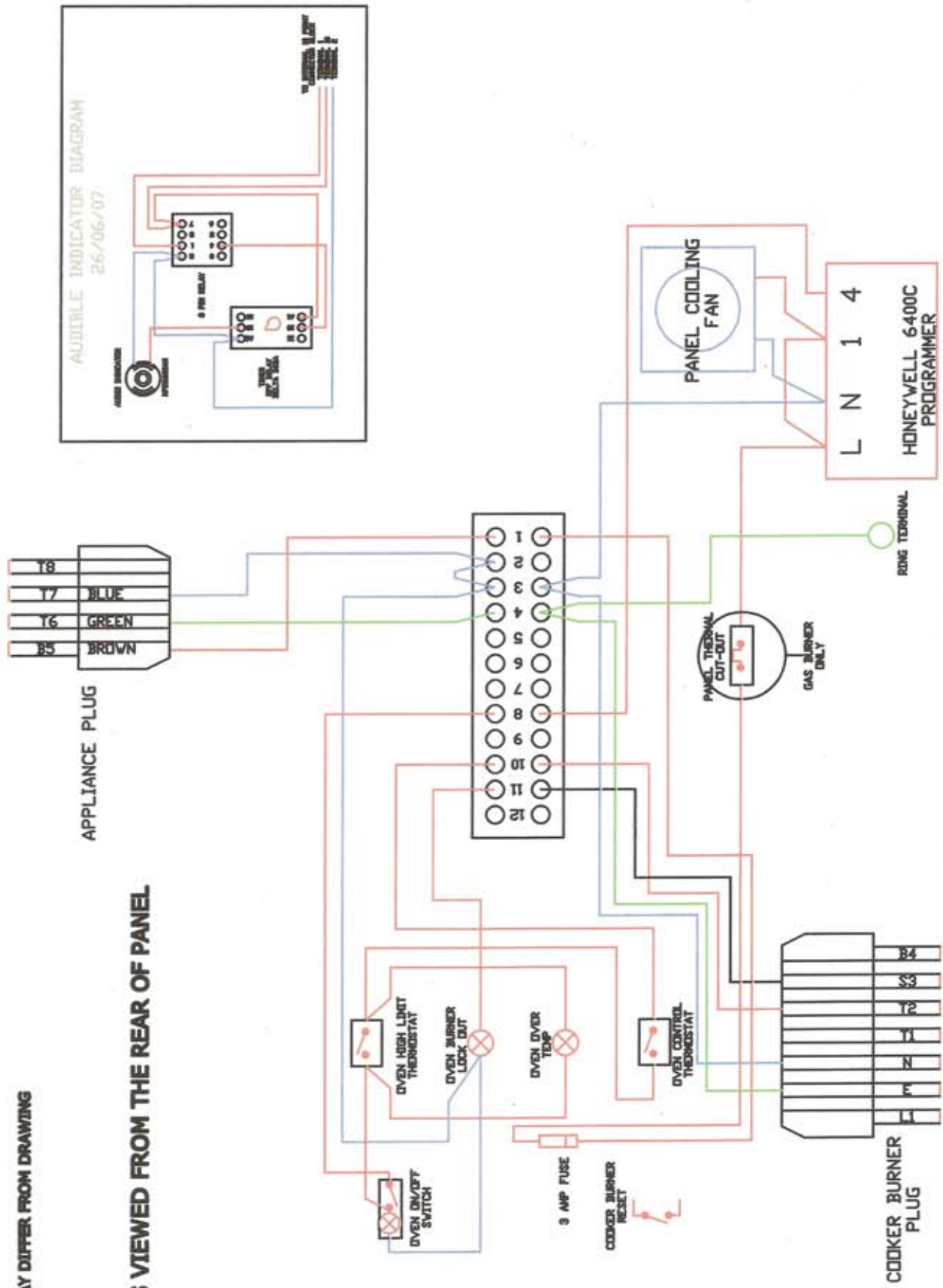
HEAT ENGINE DEVELOPMENTS LTD

Vintage Ranges.co.uk

Tel: 01584 611415
0854 611466

WIRE COLOURS MAY DIFFER FROM DRAWING

DIAGRAM AS VIEWED FROM THE REAR OF PANEL



Item Description

VINTAGE CONTROL PANEL FOR OVEN ONLY - SINGLE BURNER

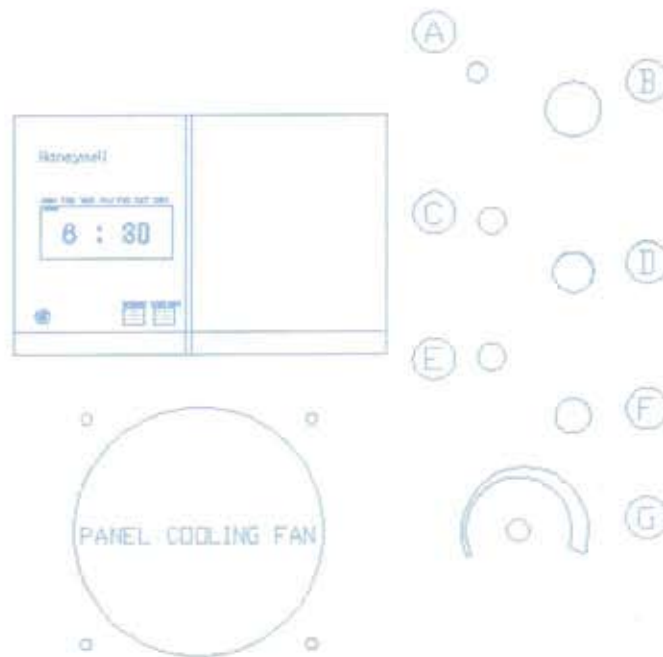
22/06/07

HRAT ENGINE DEVELOPMENTS LTD

Vintage Ranges.co.uk

Tel: 01584 611415
Fax: 01584 611416

OVEN ONLY CONTROL PANEL



- A) OVEN OVER TEMP RESET
- B) POWER TO PANEL (ILLUMINATES GREEN WHEN ON)
- C) OVEN BURNER LOCK OUT NEON (AMBER)
- D) 3amp FUSE
- E) OVEN OVER TEMP NEON (RED)
- F) OVEN BURNER RESET
- G) COOKING CONTROL THERMOSTAT KNOB

WITH BOILER CONTROL PANEL



- A) OVEN OVER TEMP RESET
- B) POWER TO PANEL (ILLUMINATES GREEN WHEN ON)
- C) OVEN BURNER LOCK OUT NEON (AMBER)
- D) 3amp FUSE
- E) OVEN OVER TEMP NEON (RED)
- F) OVEN BURNER RESET
- G) OVEN TEMPERATURE CONTROL THERMOSTAT KNOB
- H) BOILER OVER TEMP RESET
- I) BOILER BURNER LOCK OUT NEON (AMBER)
- J) BOILER OVER TEMP NEON (RED)
- K) BOILER TEMPERATURE CONTROL THERMOSTAT KNOB