

# Stockton 5

Balanced Flue Log Effect Stove With Upgradeable Control Valve



## **User & Installation Instructions**

## **IMPORTANT**

THE OUTER CASING, FRONT AND GLASS PANEL BECOME EXTREMELY HOT DURING OPERATION AND WILL RESULT IN SERIOUS INJURY AND BURNS IF TOUCHED. IT IS THEREFORE RECOMMENDED THAT A FIREGUARD COMPLYING WITH BS 8423 (LATEST EDITION) IS USED IN THE PRESENCE OF YOUNG CHILDREN, THE ELDERLY OR INFIRM.

This product contains a Heat resistant glass panel. This panel should be checked during Installation and at each servicing interval. If any damage is observed on the front face of the glass panel (scratches, scores, cracks or other surface defects), the glass panel must be replaced and the appliance must not be used until a replacement is installed. Under no circumstances should the appliance be used if any damage is observed, the glass panel is removed or broken.

It is essential that ALL of the screws that retain the glass frame are replaced and tightened correctly. Under no circumstances should the appliance be operated if any of these screws are loose or missing.

These Instructions must be left with the appliance for future reference and for consultation when servicing the appliance. Please make the customer aware of the correct operation of the appliance before leaving these instructions with them.

The commissioning sheet found on Page 3 of this Instruction manual must be completed by the Installer prior to leaving the premises.

# (GAZCO)

## STOCKTON 5 - BALANCED FLUE

Covering the following models:

|                                       | NAT GAS | LPG      |  |
|---------------------------------------|---------|----------|--|
|                                       | 8563LUC | P8563LUC |  |
| Appliance Commissioning Checklist     | 3       |          |  |
|                                       |         |          | WARNING  |
| User Instructions                     | 4       |          | event of a gas escape or if you can smell<br>lease take the following steps:   |
|                                       |         |          | ediately turn off the gas supply at the<br>r/emergency control valve   |
| Installation Instructions             | 13      | • Extir  | nguish all sources of ignition   |
| Technical Specifications              | 12      | ・ Do n   | ot smoke   |
| Site Requirements                     | 14      |          | ot operate any electrical light or power<br>ches (On or Off)   |
|                                       |         |          | ilate the building(s) by opening doors<br>windows  |
| Commissioning                         | 25      | • Ensu   | ire access to the premises can be made   |
|                                       |         | Nation   | report the incident immediately to the<br>al Gas Emergency Service Call Centre on<br>11 999 (England, Scotland and Wales) , 0800 |
| Servicing Requirements                | 26      | 002 00   | 1 (N. Ireland) or in the case of LPG, the gas<br>er whose details can be found on the bulk                                       |
| Fault Finding                         | 26      |          | e vessel or cylinder.  |
| How to replace parts                  | 28      | action   | is supply must not be used until remedial<br>has been taken to correct the defect and<br>stallation has been recommissioned by a |
| Spare parts list                      |         |          | etent person.  |
| Information Requirement - Gas Heaters | 34      |          |  |



It is a requirement of the Building Regulations 2010 that the installation of this appliance is notified to the Local Authority. It is the responsibility of the GasSafe registered installer to carry out this notification to the Local Authority via the GasSafe register Competent Persons Scheme in England and Wales (different rules apply in Scotland and Northern Ireland).

When the installation has been notified, GasSafe will send a Building Regulations Compliance Certificate to you containing details of the work completed. Please ensure that the person responsible for the installation of this appliance completes this notification and records it in the Appliance Commissioning Checklist on page 3.

IT IS YOUR RESPONSIBILITY TO COMPLY WITH THE BUILDING REGULATIONS AND BE ABLE TO PRODUCE THIS CERTIFICATE SHOULD IT BE REQUIRED IN THE FUTURE.



## APPLIANCE COMMISSIONING CHECKLIST

To assist us in any guarantee claim please complete the following information:-

### **IMPORTANT NOTICE**

Explain the operation of the appliance to the end user, hand the completed instructions to them for safe keeping, as the information will be required when making any guaranteed claims.

| FLUE CHECK   |                                     | PASS              | FAIL |
|--|-------------------------------------|-------------------|------|
| 1. Flue Is correct for appliance   |                                     |                   |      |
| 2. Flue flow Test N/A  |                                     |                   |      |
| 3. Spillage Test N/A   |                                     |                   |      |
| GAS CHECK  |                                     |                   |      |
| 1. Gas soundness & let by test   |                                     |                   |      |
| 2. Standing gas pressure   |                                     | mb                |      |
| <ul> <li>3. Appliance working pressure (on High Setting)</li> <li>Minimum Pressure Requirement: NG - 17.5mbar LPG - 34.8</li> <li>NB All other gas appliances must be operating on full</li> </ul> | ōmbar                               | mb                |      |
| 4. Gas rate  |                                     | m <sup>3</sup> /h |      |
| 5. Does Ventilation meet appliance requirements? N/A   |                                     |                   |      |
| SAFETY CHECK   |                                     |                   |      |
| 1. Check soundness of the Thermocouple connections - inc   | luding tightness and lead integrity |                   |      |
| 2. Glass checked to ensure no damage, scratches, scores of   |                                     |                   |      |
| 3. Glass frame secured correctly and all screws replaced   |                                     |                   |      |
| BUILDING CONTROL NOTIFICATION  |                                     | YES               | NO   |
| 1. Installer notified GasSafe/Local Authority of installation vi   | a Competent Persons Scheme?         |                   |      |
| RETAILER AND INST  | ALLER INFORMATIO                    | N                 |      |
| Retailer   | Installation Company                |                   |      |
|  |                                     |                   |      |
|  |                                     |                   |      |
| Contact No   | Engineer                            |                   |      |
| Date of Purchase   | Contact No                          |                   |      |
| Model No   | GasSafe Reg No                      |                   |      |
| Serial No  | Date of Installation                |                   |      |
| Gas Type   |                                     |                   |      |



### GENERAL

Installation and servicing must only be carried out by a competent person whose name appears on the GasSafe register. To ensure the engineer is registered with GasSafe they should possess an ID Card carrying the following logo:



In all correspondence, please quote the appliance type and serial number which can be found on the data badge located at the rear of the appliance or on the Commissioning Checklist on Page 3.

Do not place curtains above the appliance:

GAZCO

You must have 300mm clearance between the appliance and any curtains at either side.

The manufacturer considers the full outer casing of this stove to be a working surface and it will become hot whilst in operation. A suitable guard is recommended to protect young children, the aged and the infirm.

No furnishings or other objects should be placed within 1 metre of the front of the appliance.

If a shelf is fitted, a distance of 225mm above the appliance is required.

Do not attempt to burn rubbish in this appliance.

This appliance must only be operated with the door secured firmly in position. If any cracks appear in the glass the appliance must not be used until the glass panel is replaced.

If, for any reason, the flue has to be removed from the appliance, the seals must be replaced in the inner spigot.

Do not obstruct the flue terminal in any way i.e. by planting flowers, trees shrubs etc. in the near vicinity, or by leaning objects up against the terminal guard.

Do not put any objects on the terminal guard; it will lose its shape.

Do not use a garden sprinkler or hose near the terminal.

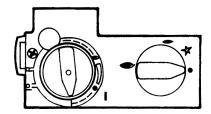
This product is guaranteed for 5 years from the date of installation, as set out in the terms and conditions of sale between Gazco and your local Gazco retailer. Please consult with your local Gazco retailer if you have any questions. In all correspondence always quote the Model Number and Serial Number.

After fitting the batteries, slide the white Power Switch on the Control Box to the ON (1) position for the appliance to operate.

#### **OPERATING THE APPLIANCE**

The control valve is at the foot on the right-hand side of the appliance. It has two controls, see DiagraM.

- 1. The right-hand knob controls the pilot ignition.
- 2. The left-hand knob controls the main burner.



Refer to separate instructions if your appliance is upgraded to include battery remote control. The instructions below apply whether or not you have the remote upgrade.

#### Lighting the Pilot

To start the left-hand and right-hand control knobs must both point to off  $(\bullet)$ :

Press in the right-hand control knob and rotate anti-clockwise until a click is heard. Continue to press in. The knob points to the pilot (

The pilot is lit.

Keep the knob depressed for 10 seconds before releasing. The pilot remains lit.

Repeat the above steps if the pilot does not stay lit.

## NOTE: If the pilot goes out, the Interlock system prevents you lighting again for a short period.

If, after repeating the above steps the pilot does not light, contact your Retailer or Installer.

Turn the right-hand knob to the left to main burner setting  $(\bullet)$ .

#### Adjusting the Flame height

You can now adjust the flame height and temperature using the left-hand control knob.

Turn the left-hand knob anti-clockwise to increase the flame height.

Turn clockwise to decrease the height.



IMPORTANT: YELLOW FLAMES TYPICALLY APPEAR WHEN THE APPLIANCE HAS REACHED NORMAL OPERATING TEMPERATURE. THIS CAN TAKE UP TO 30 MINUTES.



WARNING: IF THE APPLIANCE FAILS TO LIGHT OR BECOMES EXTINGUISHED IN USE, WAIT 3 MINUTES BEFORE ATTEMPTING TO RELIGHT.



## TURNING OFF THE APPLIANCE

To turn the main burner off turn the left-hand knob until it points to off ( ${\bf \bullet}).$  Just the pilot remains lit.

Press in and turn the right-hand knob until it points to off  $(\bullet)$ . The pilot goes out.

## UPGRADING THE APPLIANCE

The appliance is fitted with a control valve that can easily be upgraded to battery powered remote control.

There are two versions of this control which can be obtained through your local Gazco retailer.

There is no requirement for this upgrade to be carried out by an approved GasSafe engineer. However Gazco recommend that this task is undertaken by a suitably competent person.

This upgrade can be fitted before or after installation but if side clearances are limited then it will be easier to upgrade the appliance before installation. Full instructions are included with the kit.

If the appliance is left unattended for long periods of time (e.g. vacation), it is recommended to place the control valve in the Off or Pilot position.

Take care when leaving the appliance unattended, in exceptional circumstances sound waves from sources other than the transmitter can cause changes in the flame height adjustment.

DO NOT install two or more appliances using upgradeable controls in the same room, interference between the remote control frequencies can occur.

#### STANDARD REMOTE CONTROL (PART NUMBER 8455)

This remote control can control the gas appliance after the pilot has been lit. It can turn the main burner on and regulate it from low through to high and back again. It can turn the main burner off leaving the pilot burning.

#### THERMOSTATIC AND TIMER REMOTE CONTROL (PART NUMBER 8456)

This remote control can control the gas appliance after the pilot has been lit.

#### MANUAL MODE

Can be used to turn the main burner on and manually regulate it from low through to high and back again. It can also be used to turn the main burner off leaving the pilot burning.

#### AUTO MODE

Will automatically regulate the room to a pre-set temperature.

#### TIMER MODE

Will turn the appliance on and off according to a pre-set programme and automatically regulate the room temperature during the two on periods.

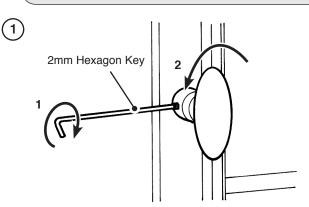
### **CLEANING THE APPLIANCE**

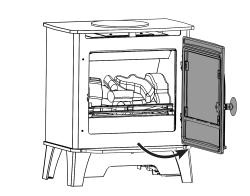


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WARNING: NEVER CLEAN THE APPLIANCE WHILE IT'S HOT. THE APPLIANCE STAYS HOT FOR A LONG TIME AFTER SHUTDOWN.

IMPORTANT: THE OUTER PANELLING AND DOOR OF THE APPLIANCE IS MADE FROM CAST IRON. TAKE CARE WHEN INSTALLING, REMOVING AND STORING TO AVOID DAMAGING THE OUTER CASING, HEARTH OR DOOR.





The logs and embers should not require cleaning. Do not use a vacuum cleaner or brush to clean the logs, any large pieces of debris can be removed by hand.

Ensure any debris is removed from the burner ports.

Carefully replace the fuel effect.

## WHEN THE EMBERS ARE PLACED ON THE BURNER IT IS IMPORTANT THEY DO NOT COVER ANY PORTS!

Ensure that the rope seal on the back of the door is intact, close the door and rotate the doorknob clockwise to seal, some resistance will be felt at the end of its stroke, the doorknob will come to a stop in the vertical plane. Tighten the grub screw with the Hexagon key.

## NEVER OPERATE THE APPLIANCE WHEN THE DOOR IS OPEN, OR THE GLASS IS BROKEN.

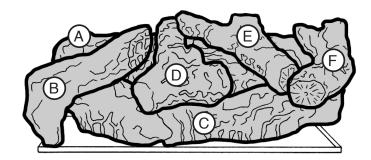
Use a damp cloth to clean the outer casing of the appliance.

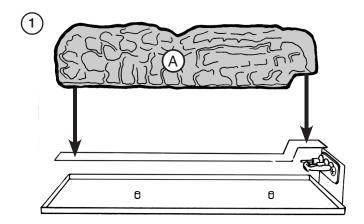
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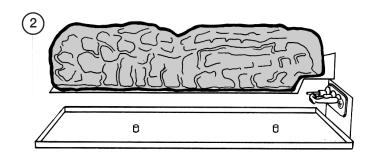
## LOG LAYOUT

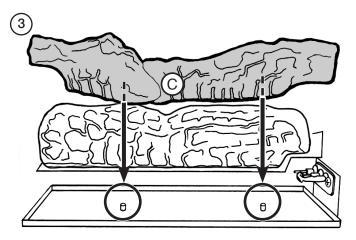
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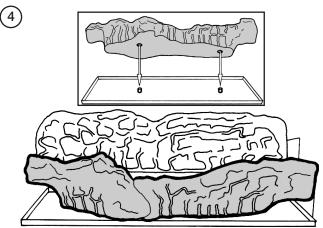
The fuel bed is made up of embers and 6 logs, identifiable by molded letters.

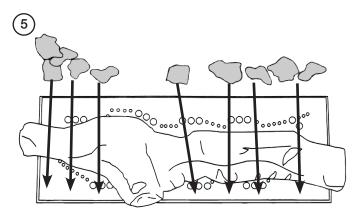


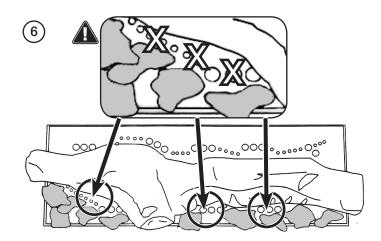




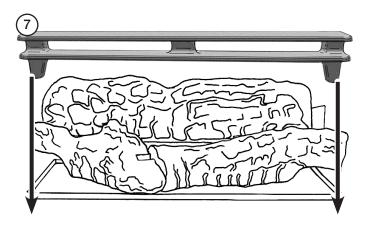


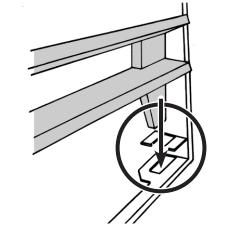


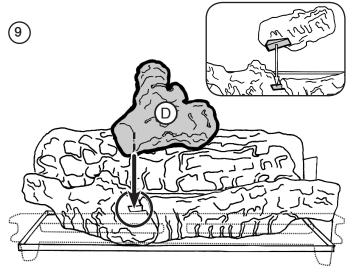


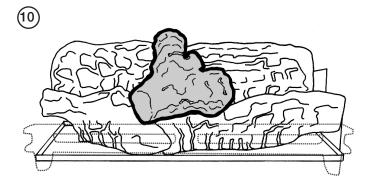


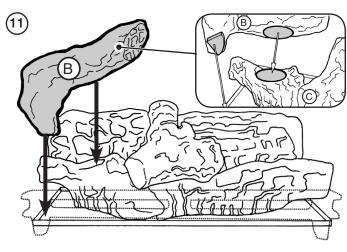


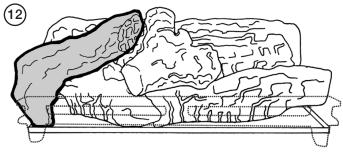


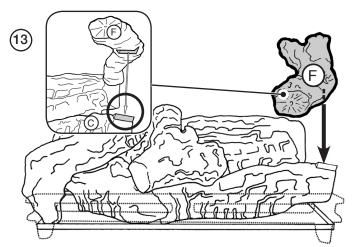


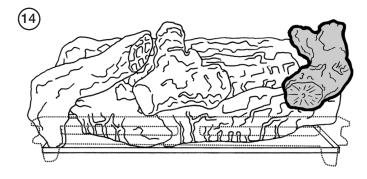




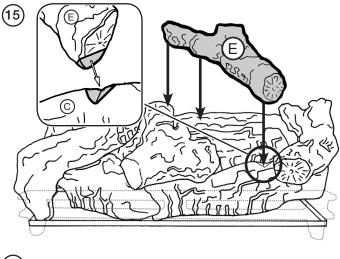


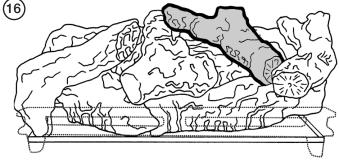




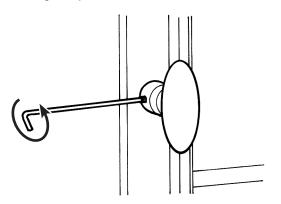


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Ensure that the rope seal on the back of the door is intact, close the door, rotate the doorknob clockwise and tighten the grub screw with the Hexagon key.



NEVER OPERATE THE APPLIANCE WHEN THE DOOR IS OPEN, OR THE GLASS IS BROKEN.

## FLAME FAILURE DEVICE

This is a safety feature incorporated on this appliance which automatically switches off the gas supply if the pilot goes out and fails to heat the thermocouple.

## IF THIS OCCURS DO NOT ATTEMPT TO RELIGHT THE APPLIANCE FOR 3 MINUTES.

## **RUNNING IN**

During initial use of a new Gazco appliance a strong odour will be encountered as various surface coatings become hot for the first time. Although these odours are harmless it is recommended that the appliance is operated on maximum for 4 to 8 hours in order to fully burn off these coatings. After this period the odours should then disappear.

If the odours persists, please contact your installer for advice.

During the first few hours of burning there may be discolouration of the flames. This will also disappear after a short period of use.

#### SERVICING AND SUPPORT



#### Servicing and Support

To keep your appliance looking and performing at its best, it must be serviced annually. This service must be undertaken by a suitably qualified individual and your retailer can organise this for you. Alternatively, Gazco offer a manufacturers premium service with our friendly team of qualified engineers which can be booked at www.gazco.com/support

In all correspondence always quote the Model number and the Serial number which may be found on the Commissioning Checklist (Page 3).

#### VENTILATION

This appliance requires no additional ventilation.

#### **INSTALLATION DETAILS**

Your installer should have completed the commissioning sheet at the front of this book. This records the essential installation details of the appliance. In all correspondence always quote the Model number and Serial Number.

#### HOT SURFACES

Parts of this appliance become hot during normal use. Regard all parts of the appliance as a 'working surface', except for the access to the controls.

Provide a suitable fire guard to protect young children and the infirm.



## **INSTALLATION INSTRUCTIONS**

#### SAFETY PRECAUTIONS

For your own and other's safety, you must install this appliance according to local and national codes of practice. Failure to install the appliance correctly could lead to prosecution. **Read these instructions before installing and using this appliance.** 

These instructions must be left intact with the user.

Do not attempt to burn rubbish on this appliance.

Keep all plastic bags away from young children.

Do not place any object on or near to the appliance and allow adequate clearance above the appliance.

#### IF THE APPLIANCE IS EXTINGUISHED OR GOES OUT IN USE, WAIT 3 MINUTES BEFORE ATTEMPTING TO RELIGHT THE APPLIANCE.

IMPORTANT: REFER TO DATA BADGE AND TECHNICAL SPECIFICATION AT THE FRONT OF THE MANUAL TO ENSURE THE APPLIANCE IS CORRECTLY ADJUSTED FOR THE GAS TYPE AND CATEGORY APPLICABLE IN THE COUNTRY OF USE.

FOR DETAILS OF CHANGING BETWEEN GAS TYPES REFER TO SERVICING, REPLACING PARTS.

#### UNPACKING

Remove the appliance from its packaging, and check that it is complete and undamaged.

Place the box containing the fuel effect to one side so it is not damaged during installation.

#### UPGRADING THE APPLIANCE

The appliance is fitted with a control valve that can easily be upgraded to battery powered remote control.

There are two versions of this control which can be obtained through your local Gazco retailer.

There is no requirement for this upgrade to be carried out by an approved GasSafe engineer. However Gazco recommend that this task is undertaken by a suitably competent person.

This upgrade can be fitted before or after installation but if side clearances are limited then it will be easier to upgrade the appliance before installation. Full instructions are included with the kit.

Ø

If the appliance is left unattended for long periods of time (e.g. vacation), it is recommended to place the control valve in the Off or Pilot position.

Take care when leaving the appliance unattended, in exceptional circumstances sound waves from sources other than the transmitter can cause changes in the flame height adjustment.

DO NOT install two or more appliances using upgradeable controls in the same room, interference between the remote control frequencies can occur.

#### STANDARD REMOTE CONTROL (PART NUMBER 8455)

This remote control can control the gas appliance after the pilot has been lit. It can turn the main burner on and regulate it from low through to high and back again. It can turn the main burner off leaving the pilot burning.

#### THERMOSTATIC AND TIMER REMOTE CONTROL (PART NUMBER 8456)

This remote control can control the gas appliance after the pilot has been lit.

#### MANUAL MODE

Can be used to turn the main burner on and manually regulate it from low through to high and back again. It can also be used to turn the main burner off leaving the pilot burning.

#### AUTO MODE

Will automatically regulate the room to a pre-set temperature.

#### TIMER MODE

Will turn the appliance on and off according to a pre-set programme and automatically regulate the room temperature during the two on periods.



#### **FLUE & CHIMNEY REQUIREMENTS**

#### Note: This appliance must only be installed with the flue supplied.

The following: must be adhered to:

The flue must be sited in accordance with BS5440: Part 1 (latest edition).

Fit a guard to protect people from any terminal less than 2 metres above any access such as level ground, a balcony or above a flat roof.

All vertical and horizontal flues must be securely fixed and fire precautions followed in accordance with local and national codes of practice.

Two types of flue terminals are available, horizontal and vertical.

To measure for a horizontal terminal decide on the terminal position.

Measure the height from the top of the appliance to the centre of the required outlet.

For minimum and maximum flue dimensions see relevant sections.

Allow enough room either above or to the side of the appliance to assemble the flue on top.

Assemble a horizontal flue in the following order:

- Vertical section
- 90° elbow
- Horizontal plus terminal

Support the opening of a masonry installation with a lintel.

Only the horizontal terminal section can be reduced in size.

A restrictor may be required. Refer to Technical Specifications on page 12.

#### TIMBER FRAMED BUILDINGS

It will be necessary to provide additional clearance when the flue passes through a wall containing any combustible materials so as to prevent a fire hazard.

The hole through which the flue will pass, must have a steel sleeve which is positioned so that an air gap of at least 25mm is maintained between the outer surface of the flue, and any part of the sleeve.

For further guidance on the installation of gas appliances in timber framed buildings, contact your local buildings control authority.

#### **GAS SUPPLY**

#### This appliance is intended for use on a gas installation with a governed meter.

Make sure local distribution conditions (identification of the type of gas and pressure) and the adjustment of the appliance are compatible before installation.

Ensure the gas supply delivers the required amount of gas and is in accordance with the rules in force.

Soft copper tubing can be used on the installation and soft soldered joints outside the appliance.

A factory fitted isolation device is part of the inlet connection; no further isolation device is required.

#### All supply gas pipes must be purged of any debris that may have entered prior to connection to the appliance.

The gas supply must be installed in a way that does not restrict the removal of the appliance for servicing and inspection.

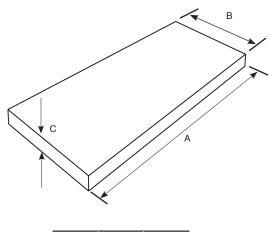
#### VENTILATION

The installation of this product requires no additional ventilation modifications to the building.



### **APPLIANCE LOCATION**

Building Regulations state this appliance must stand on a noncombustible hearth that is at least 12mm thick and projects 50mm minimum from the base of the appliance in all directions, however Gazco recommend the hearth extends to the following dimensions.



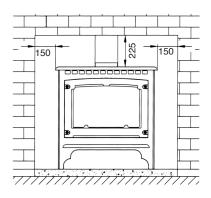
| Α   | В   | С  |
|-----|-----|----|
| 781 | 373 | 12 |

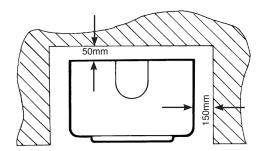
#### MINIMUM CLEARANCE

The appliance is not suitable for installation against a combustible wall.

Ensure that all minimum clearances to combustible materials are complied with.

The specified clearances provide the minimum distance to combustible materials. If the appliance is intended to be installed into a non-combustible opening the clearance to the **sides and above** the appliance can be reduced. However, it is recommended that the specified clearances are maintained irrespective of the materials used in the construction of the opening to allow adequate air flow and access to controls. **The clearance at the rear of the appliance must always be a minimum of 50mm.** 



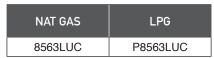


In a non-combustible recess be careful to allow enough clearance at the sides and rear of the appliance to perform spillage tests and reach the controls.



## **TECHNICAL SPECIFICATION**

#### Covering the following models:



| MODEL                  | GAS<br>CAT.  | GAS TYPE      | WORKING AERATION INJECTOR |                                   | INJECTOR     | GAS RATE<br>M <sup>3</sup> /H | INPUT KW<br>(GROSS) |     | COUNTRY |
|------------------------|--|---------------|---------------------------|-----------------------------------|--------------|-------------------------------|---------------------|-----|---------|
|                        | CAI.   |               | FRESSORE                  |                                   |              |                               | HIGH                | LOW |         |
| STOCKTON 5<br>8563LUC  | I <sub>2H</sub>  | Natural (G20) | 20mbar                    | 6mm x 10mm                        | 158          | 0.400                         | 4.20                | 3.0 | GB, IE  |
| STOCKTON 5<br>P8563LUC | I <sub>3P</sub>  | Propane (G31) | 37mbar                    | 6mm x 10mm (1)<br>16mm x 23mm (1) | 110          | 0.154                         | 4.1                 | 2.6 | GB, IE  |
|                        |  | R             | ear Exit Wall T           | hickness - Min 200mr              | n/ Max 550mm |                               |                     |     |         |
|                        | Efficiency Class 1 - 91.8% / NOx Class 4 (Nat Gas) - NOx Class 4 (LPG) |               |                           |                                   |              |                               |                     |     |         |
|                        |  | F             | lue Outlet Size           | ø 100mm, Flue Inlet               | Size ø 150mm |                               |                     |     |         |
|                        |  |               | Gas In                    | let Connection Size ø             | 8mm          |                               |                     |     |         |



The net efficiency of this appliance has been measured as specified in EN613:2001 and the result after conversion to gross using the appropriate factor from Table E4 of SAP 2012 is 82.7%. The test data has been certified by Kiwa Nederland BV. The gross efficiency value may be used in the UK Government's Standard Assessment Procedure (SAP) for energy rating of dwellings.

|                      | RESTRICTOR REQUIREMENT |                 |                        |                      |  |  |  |  |  |
|----------------------|------------------------|-----------------|------------------------|----------------------|--|--|--|--|--|
| VERTI                | CAL & HORIZONTAL       | . FLUE          | TOP EXIT - VERTICAL ON | NLY INCLUDING OFFSET |  |  |  |  |  |
| Vertical Flue Height | Horizontal Length      | Restrictor Size | Vertical Flue Height   | Restrictor Size      |  |  |  |  |  |
| 500mm - 1499mm       | 250mm - 1000mm         | No restrictor   | 3000mm - 4999mm        | Ø 52mm (Sliding)     |  |  |  |  |  |
| 1500mm - 3000mm      | 250mm - 5000mm         | Ø 75mm          | 5000mm - 10,000mm      | Ø 47mm (Sliding)     |  |  |  |  |  |

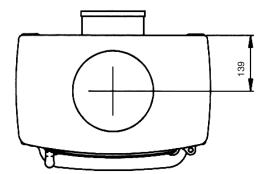


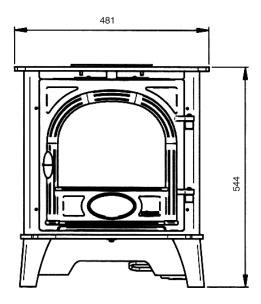
## DIMENSIONS

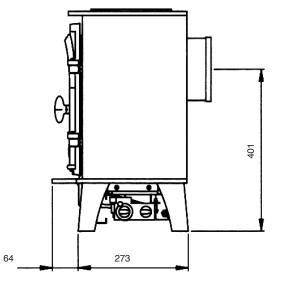
This appliance has been certified for use in countries other than those stated. To install this appliance in these countries, it is essential to obtain the translated instructions and in some cases the appliance will require modification. Contact Gazco for further information.

#### PACKING CHECKLIST

| QTY DESCRIPTION                                       | FIXING KIT CONTAINING:-   |
|---|---|
| 1 x Appliance<br>1 x Flue infill plate<br>1 x Log set | 1 x Instruction manual<br>2 X Wood screws<br>2 x Expansion plugs<br>1 x Hexagon key |







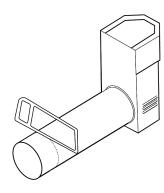


## SITE REQUIREMENTS

#### **REAR FLUE**

This flue extends horizontally from the back of the appliance.

#### ALL MODELS (8526)



Terminal dimensions: 395 x 200 x 200 mm (H x W x D) Guard supplied Cut to length as required on site.

#### TOP FLUE

There are two types of flue terminal: Horizontal and Vertical.

## FOR HORIZONTAL TERMINAL INSTALLATIONS:

Decide on the terminal position.

Measure the height from the top of the appliance to the centre of the required hole. For minimum and maximum dimensions see all Up and Out Diagrams.

To fit the flue access is required to the top or the side of the appliance to connect the flue.

Assemble the vertical sections making sure the top plate and flue collar are fitted before the flue pipe.

Add the 90° elbow.

Add the horizontal section and terminal. Only the horizontal terminal can be reduced in size.

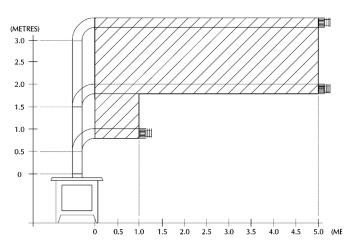
A masonry installation requires the addition of a suitable lintel to support the opening. Refer to Technical Information for details of the flue length

## TOP FLUE UP AND OUT KIT

This flue rises vertically from the top of the appliance, then continues horizontally outward. The basic kit comprises:

#### ALL MODELS (8523/8523AN)

- 1 x 500mm vertical length
- 1 x 500mm terminal length
- 1 x 90 degree elbow
- 1 x wall plate
- 1 x 52mm restrictor Not used on this appliance
- 1 x 60mm restrictor Not used on this appliance
- 1 x 75mm restrictor
- 4 x fixing screw



This kit provides the minimum materials. Extra lengths can be added to the vertical and horizontal sections.

Refer to Technical Specification to identify when to use a restrictor.

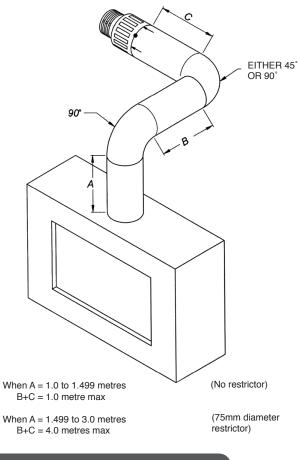


#### SITE REQUIREMENTS

## TOP FLUE UP AND OUT WITH ADDITIONAL BEND

Refer to Technical Specification to identify when to use a restrictor.

An additional bend can be used on the horizontal section (45° or 90°) but the overall horizontal flue is reduced.



#### TOP FLUE VERTICAL KIT

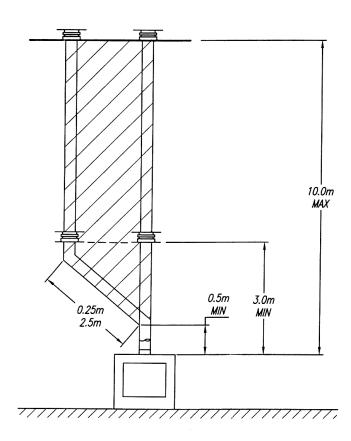
This flue is vertical from the top of the appliance, see Diagram. A minimum vertical rise of 2m to a maximum of 10m.

#### 999-539/999-539AN

The basic kit comprises:

- 2 x 1m lengths
- 1 x 1m terminal lengths
- 1 x 52mm restrictor (sliding plate assembly)
- 1 x 47mm restrictor (sliding plate assembly)

Extra lengths can be added.





IMPORTANT: 1M VERTICAL, TERMINAL AND STRAIGHT FLUE LENGTHS MUST NOT BE CUT!

### TOP FLUE VERTICAL OFFSET KIT

#### 8530/8530AN

Used with kit 999-539. A minimum rise of 500mm is required to the first bend.

## OPTIONAL EXTRA FLUE LENGTHS AND BENDS

| NOMINAL<br>LENGTH | ACTUAL<br>LENGTH | STAINLESS<br>FINISH | ANTHRACITE<br>FINISH |
|-------------------|------------------|---------------------|----------------------|
| 200mm             | 140mm            | 8527                | 8527AN               |
| 500mm             | 440mm            | 8528                | 8528AN               |
| 1000mm            | 940mm            | 8529                | 8529AN               |
| 45° Bend          | N/A              | 8507                | 8507AN               |
| 90° Bend          | N/A              | 8508                | 8508AN               |
| Optional F        | lue Collar       | 8548                | вМВ                  |



## INSTALLATION

0

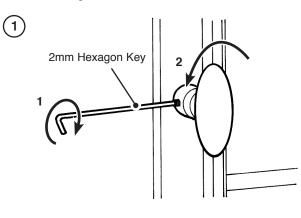
IMPORTANT: REFER TO DATA BADGE AND TECHNICAL SPECIFICATION AT THE FRONT OF THE MANUAL TO ENSURE THE APPLIANCE IS CORRECTLY ADJUSTED FOR THE GAS TYPE AND CATEGORY APPLICABLE IN THE COUNTRY OF USE.

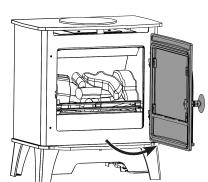
FOR DETAILS OF CHANGING BETWEEN GAS TYPES REFER TO SERVICING INSTRUCTIONS.

2

IMPORTANT: THE OUTER PANELLING AND DOOR OF THE APPLIANCE IS MADE FROM CAST IRON. TAKE CARE WHEN INSTALLING, REMOVING AND STORING TO AVOID DAMAGING THE OUTER CASING, HEARTH OR DOOR.

The ceramic logs are located behind the door.





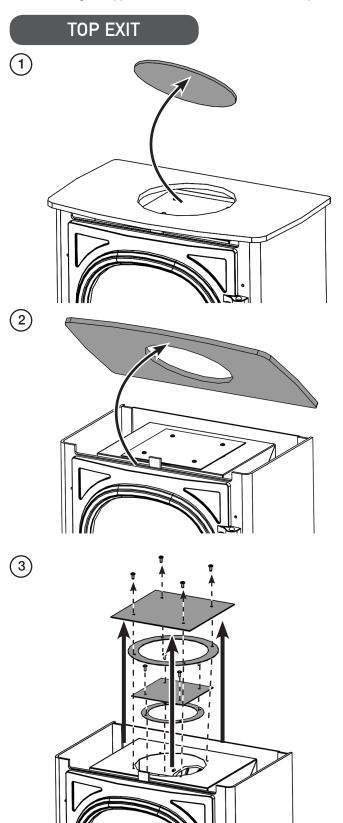
Place the box containing the fuel effect to one side so it is not damaged during installation.

#### REFER TO SITE REQUIREMENTS FOR ALL FLUE OPTIONS.

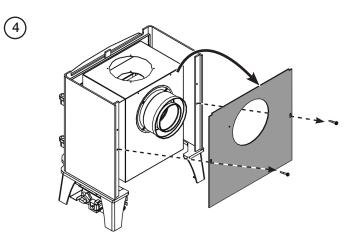
This appliance is suitable for TOP or REAR flue exit.

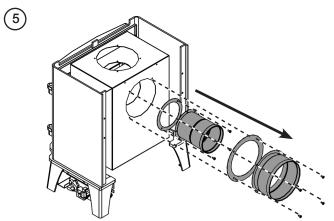
#### **TOP OR REAR EXIT**

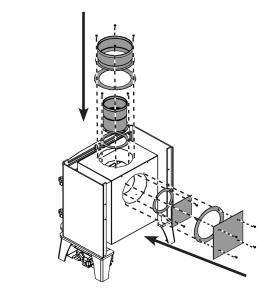
The appliance is supplied as a rear exit configuration. Before locating the appliance choose the correct flue outlet position.

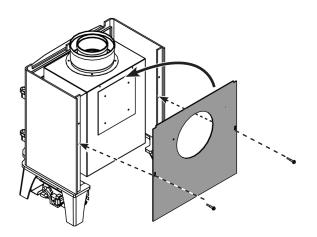


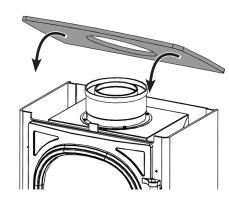
## GAZCO 🖒

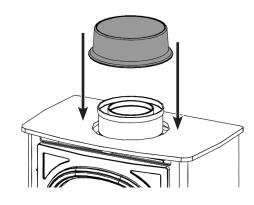














## FLUE ASSEMBLY

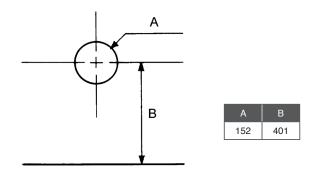
#### Refer to Site Requirements for more details.

## REAR EXIT - HORIZONTAL FLUE

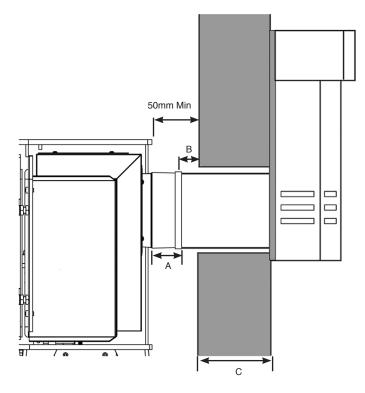
Wall thickness: MIN = 200mm MAX = 550mm

Mark the height from the top of the hearth to the centre of the flue.

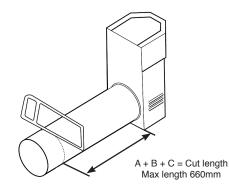
## TAKE CARE TO MARK OUT THE FLUE CORRECTLY. IT IS DIFFICULT TO MOVE AFTER INSTALLATION.



FLUE LENGTH



| DIMENSION | А    | В        | С              |  |
|-----------|------|----------|----------------|--|
| DIMENSION | 60mm | 20mm min | Wall Thickness |  |



Measure the total wall thickness to give Dimension C. Add Dimensions A+B+C to give the total required length of the flue pipe. This will give the correct engagement to the appliance spigot and maintain the minimum distance between the appliance and the internal wall.

Insert the cardboard sleeve into the flue to support the inner tube.

Cut through the flue and sleeve.

#### ALL MODELS

#### TERMINAL

On the outside wall:

Position the flue assembly into the hole. The terminal should be flat against the wall.

Make sure the terminal is vertical.

Mark the four fixing holes.

Remove the terminal to drill the holes.

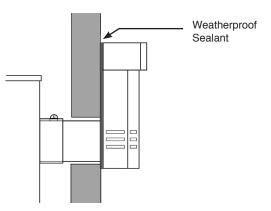
Insert wall plugs supplied.

#### DO NOT FIX THE FLUE AT THIS STAGE.

#### FLUE AND APPLIANCE FIXINGS

Position the appliance observing appropriate clearances.

Apply a bead of suitable weatherproof sealant (silicone or similar) to perimeter of back face of terminal.



Feed the flue through the wall, making sure it runs smoothly.



### FLUE ASSEMBLY

On the inside wall:

Engage the flue in the inner and outer spigots.

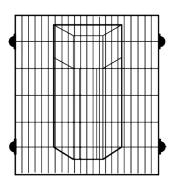
Make sure rubber seal on the spigot is not damaged. NOTE: There is no seal on the inner ring.

From outside:

Insert four screws in the flanges of the flue terminal.

Check sealant has formed a water-tight joint to the wall.

Any terminal less than 2m above any access (level ground, balcony or flat roof with access) must be fitted with the guard supplied.



#### TOP EXIT - UP & OUT

ENSURE THE BLACK DECORATIVE TOP AND COLLAR ARE FITTED TO THE TOP OF THE APPLIANCE PRIOR TO INSTALLATION OF A TOP FLUE EXIT. THIS MUST BE POSITIONED BEFORE INSTALLING

THIS MUST BE POSITIONED BEFORE INSTALLING THE FLUE.

A restrictor may be required with top exit flues. See Technical Specification for restrictor sizes.

#### **Restrictors for flues with both Vertical and Horizontal Sections**

| VERTICAL FLUE<br>HEIGHT | HORIZONTAL<br>LENGTH | RESTRICTOR SIZE |
|-------------------------|----------------------|-----------------|
| 500mm - 1499mm          | 250mm - 1000mm       | No restrictor   |
| 1500mm - 3000mm         | 250mm - 5000mm       | Ø 75mm          |

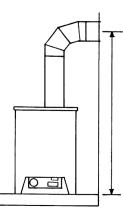
#### WALL PLATE

A wall plate is supplied to secure the flue to the inside wall. Bend the securing tab to  $90^{\circ}$  and slot the plate over the flue before bringing the flue through the wall.

Mark the fixing holes using the wall plate as a template. The tab can be above or beneath the flue.

#### FLUE APERTURE

Mark the height from the top of the hearth to the centre of the horizontal section.



## TAKE CARE TO MARK OUT THE FLUE CORRECTLY. IT IS DIFFICULT TO MOVE AFTER INSTALLATION.

Create a 152mm diameter hole for the flue using either: a) a core drill, or

b) a hammer and chisel

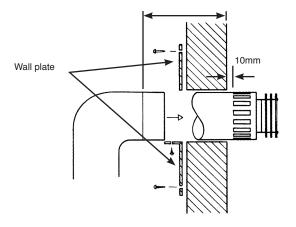
Make good at both ends of the hole.

#### **FLUE LENGTH**

The final length of the flue pipe includes the terminal. The terminal is the only section that can be shortened. **DO NOT SHORTEN ANY OTHER SECTION OF FLUE PIPE.** 

Measure from the outside of the wall to the stop on the 90° elbow.

Fit horizontal flue section between the elbow and the terminal at this stage, if required.



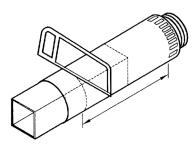
## **K**GAZCO

## FLUE ASSEMBLY

Mark the correct length all the way around the flue terminal section.

Insert the square cardboard sleeve into the flue to support the inner tube.

Cut through the flue and sleeve.



#### REMOVE THE CARDBOARD REMNANTS FROM THE FLUE.

File the cut edge smooth.

#### FLUE AND APPLIANCE FIXINGS

Pull appliance and flue assembly away from the hearth.

Drill 4 fixing holes for the wall plate and insert wall plugs supplied.

Put the horizontal flue onto the elbow and reposition the appliance.

Check the flue runs smoothly through the wall.

Fix the wall plate to the wall using the 4 black screws provided.

Drill through the fixing tab of the wall plate using a 3.5mm drill.

Secure with the screw provided.

Make good and weatherproof around the outside of the flue.

### TOP EXIT – VERTICAL FLUE

Where a vertical only flue system has been purchased, refer to Installation & Instructions, Site Requirements.

Pay careful attention to the following:

Terminal positions Flue supports Weatherproofing Fire precautions

Local and national codes of practice must be followed for all the above.

TOP EXIT - VERTICAL ONLY, INCLUDING OFFSET



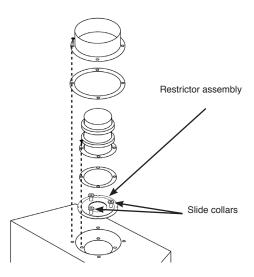
A restrictor must be fitted with vertical only flues. See chart below for restrictor sizes.



PLEASE NOTE: When installing the appliance in conjunction with a vertical termination kit, there is a unique kit for use with this appliance (Gazco Part No. 999-539). This kit differs in that it has restrictors with sliding plates. Please ensure you have the correct kit before proceeding with the installation.

| VERTICAL FLUE HEIGHT | RESTRICTOR SIZE  |
|----------------------|------------------|
| 3000mm - 4999mm      | Ø 52mm (Sliding) |
| 5000mm - 10,000mm    | Ø 47mm (Sliding) |

It is important that the sliding restrictor assembly is used. The restrictor assembly must be fitted with the slide collars uppermost and the top restrictor plate must be checked to ensure it moves freely before the flue is fitted.

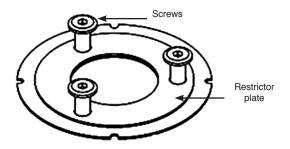




#### FLUE LENGTHS OVER 5M (TOP EXIT ONLY)

If the flue length extends 5m above the appliance a 47mm Ø restrictor must be fitted. This restrictor can be found in the appliance packing kit supplied.

To fit the restrictor undo the bolts on the slide collars on the restrictor assembly.



Remove the restrictor plate that is current in place and fit the 47mm  $\varnothing$  one from the kit.

Secure with the screws and ensure that the plate moves freely up and down on the slide  $\mbox{collar} {\bf s}.$ 

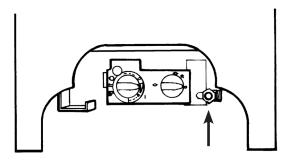
Fit the restrictor assembly as previous described.

#### GAS SOUNDNESS PRESSURE CHECK

Purge the supply pipe.

This is essential to expel any debris that may block the gas controls.

Connect the gas to the 8mm elbow on the rear of the appliance.

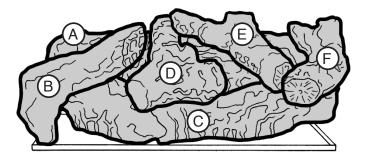


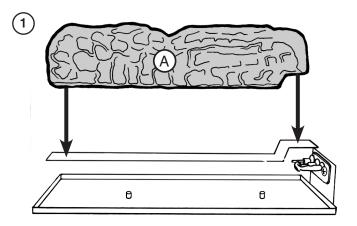
Connect a suitable pressure gauge to the test point located on the inlet fitting and turn the gas supply on. Light the appliance and check all gas joints for possible leaks. Turn the appliance to maximum and check that the supply pressure is as stated on the databadge. Turn the gas off and replace the test point screw, turn the gas on and check the test point for leaks.

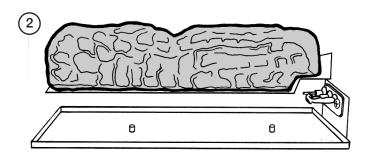
## LOG LAYOUT

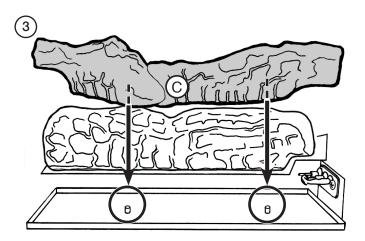
## WHEN THE EMBERS ARE PLACED ON THE BURNER IT IS IMPORTANT THEY DO NOT COVER ANY PORTS.

The fuel bed is made up of embers and 6 logs, identifiable by molded letters.

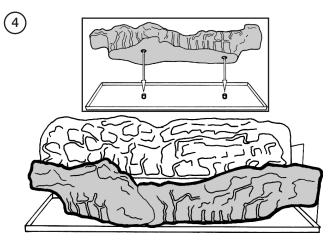


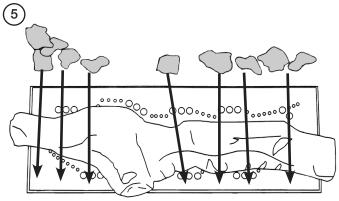


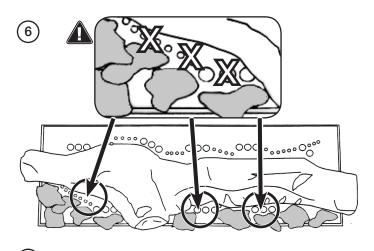


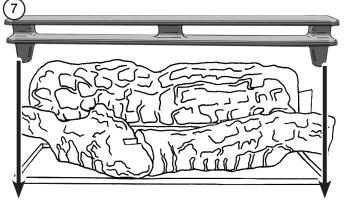


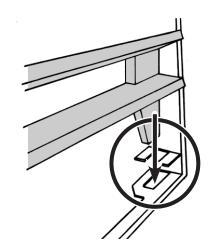
## **K**GAZCO

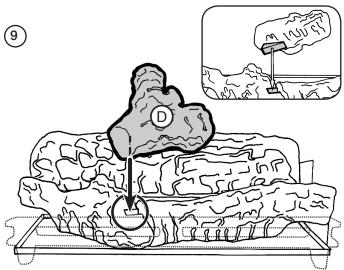


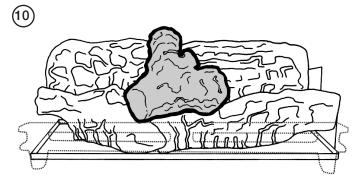


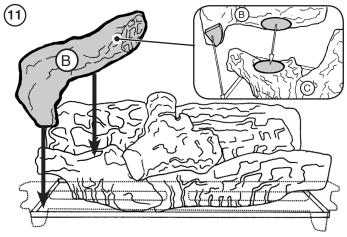




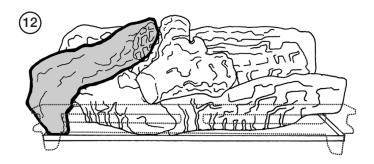


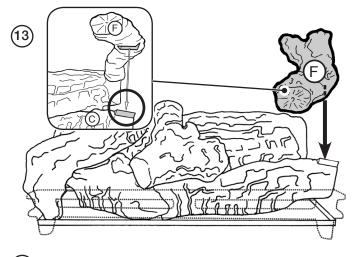


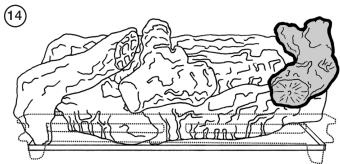


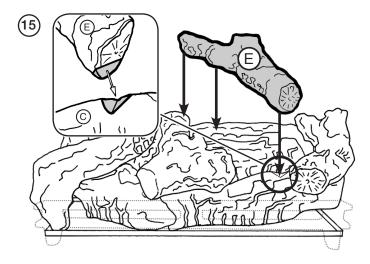


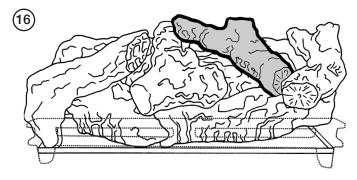




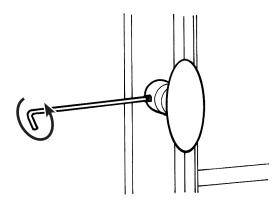








Ensure that the rope seal on the back of the door is intact, close the door, rotate the doorknob clockwise and tighten the grub screw with the Hexagon key.



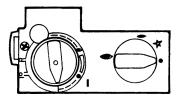
NEVER OPERATE THE APPLIANCE WHEN THE DOOR IS OPEN, OR THE GLASS IS BROKEN.

## **K**GAZCO

## **OPERATING THE APPLIANCE**

The control valve is at the foot on the right-hand side of the appliance. It has two controls:

- 1. The right-hand knob controls the pilot ignition.
- 2. The left-hand knob controls the main burner.



Refer to separate instructions if your appliance is upgraded to include battery remote control. The instructions below apply whether or not you have the remote upgrade.

#### LIGHTING THE PILOT

To start the left-hand and right-hand control knobs must both point to off  $(\bullet)$ :

Press in the right-hand control knob and rotate anti-clockwise until a click is heard. Continue to press in. The knob points to the pilot (-).

The pilot is lit.

Keep the knob depressed for 10 seconds before releasing. The pilot remains lit.

Repeat the above steps if the pilot does not stay lit.

## NOTE: If the pilot goes out, the Interlock system prevents you lighting again for a short period.

If, after repeating the above steps the pilot does not light, contact your Retailer or Installer.

Turn the right-hand knob to the left to main burner setting  $(\frown)$ .

#### ADJUSTING THE FLAME HEIGHT

You can now adjust the flame height and temperature using the left-hand control knob.

Turn the left-hand knob anti-clockwise to increase the flame height.

Turn clockwise to decrease the height.

Ø

IMPORTANT: YELLOW FLAMES TYPICALLY APPEAR WHEN THE APPLIANCE HAS REACHED NORMAL OPERATING TEMPERATURE. THIS CAN TAKE UP TO 30 MINUTES.



WARNING: IF THE APPLIANCE FAILS TO LIGHT OR BECOMES EXTINGUISHED IN USE, WAIT 3 MINUTES BEFORE ATTEMPTING TO RELIGHT.

## COMMISSIONING THE APPLIANCE

Complete the Commissioning Checklist at the front of this manual covering:

- Thermocouple soundness checks.
   This is to include ensuring the thermocouple is secure on the pilot bracket assembly, lead connection and integrity.
- Flue checks
- Gas checks
- Log/fuel effect layout flame picture

Ensure all safety checks listed in the Commissioning Section are completed, paying particular attention to the glass panel checks and securing of the glass frame.

Upon completion of the commissioning and testing of the installation and correct operation of the appliance, the installer must instruct the user how to operate the appliance.

Guide the user through the User Instructions paying particular attention to:

- a) Regular servicing (User Instructions).
- b) Ventilation (User Instructions) point out the ventilation positions where applicable.
- c) Hot surfaces (User Instructions).



## SERVICING REQUIREMENTS/ FAULT FINDING CHARTS



IMPORTANT – Check the glass panel on this appliance for any signs of damage on the glass panel (scratches, scores, cracks or other surface defects). If damage is observed, the glass panel must be replaced and the appliance must not be used until a replacement is installed.

DO NOT USE the appliance if any damage is observed.

Isolate the appliance until a replacement has been obtained and installed. Purchase replacement glass panels from Gazco via the retailer from which the appliance was purchased or any other Gazco distributor.

This appliance must be serviced at least once a year by a competent person.

All tests must be carried out in accordance with the current Gas Safe recommendations.

#### **BEFORE TESTING:**

- Conduct a gas soundness test for the property ensuring
- there are no leaks before servicing.
- Check the operation of the appliance before testing.

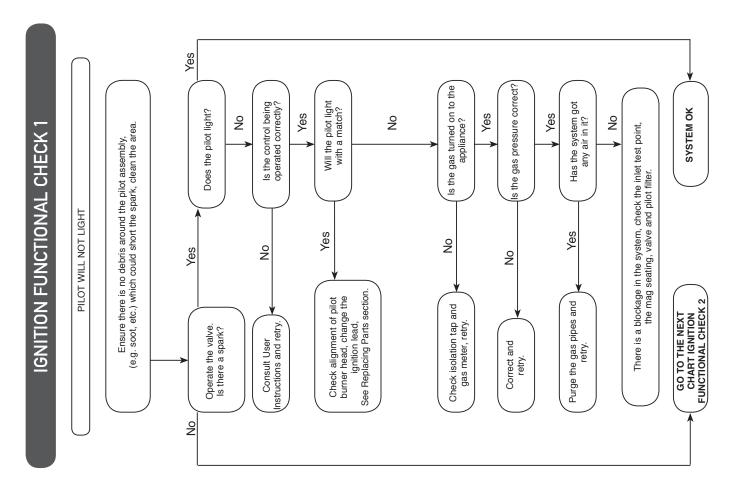
#### SPECIAL CHECKS:

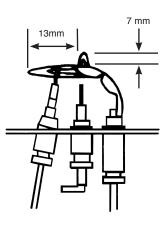
- Clean the burner using a vacuum cleaner with a soft brush attachment. Ensure all debris is removed from the burner ports.
- Clean away lint or fluff from the pilot.
- Clean away lint or fluff from under the burner.
- Check the spark gap on the pilot is correct.
- Ensure that the glass frame is secured correctly and that all retaining screws are in place.
- Ensure that the door is secured correctly.

Correct any faults found during the initial test.

Re-commission the appliance in accordance with Commissioning Procedures.

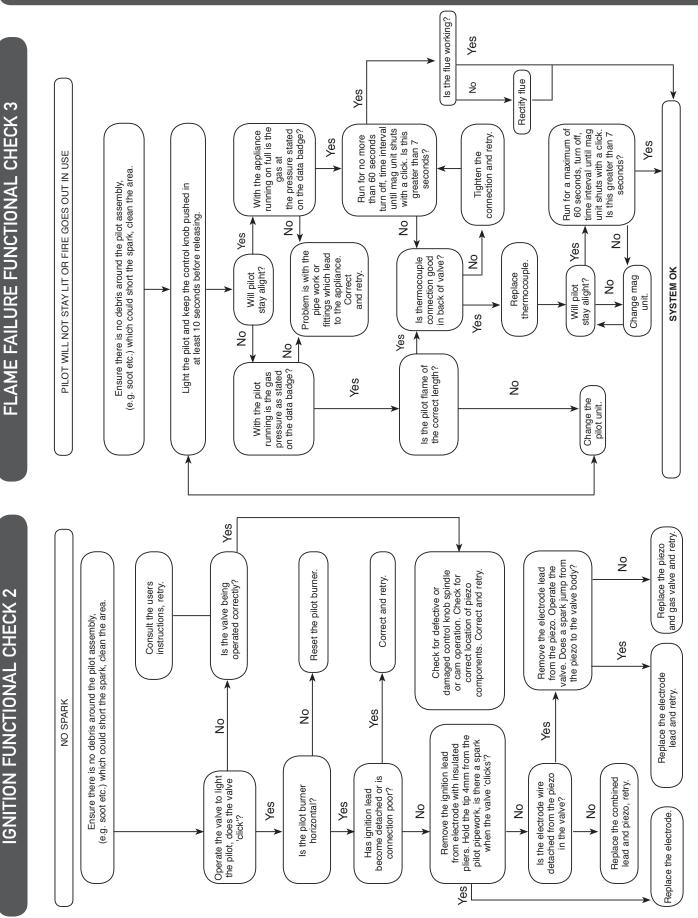
Advise the customer of any remedial work undertaken.





## **G**AZCO

## FAULT FINDING CHARTS





### SERVICING

All main components can be replaced without removing the appliance from its installation.

Ensure the appliance and surrounds are cool before servicing

## IT IS ESSENTIAL THAT THE GAS SUPPLY TO THE APPLIANCE IS TURNED OFF AT THE ISOLATION DEVICE BEFORE PROCEEDING FURTHER.

#### **Removal of Flue:**

If, for any reason, the flue has to be removed from the appliance, the seal must be replaced in the inner spigot.

#### SERVICING AND SUPPORT



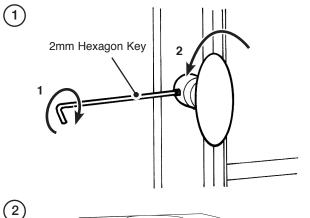
#### Servicing and Support

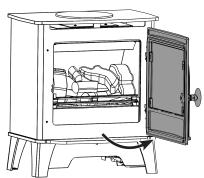
To keep your appliance looking and performing at its best, it must be serviced annually. This service must be undertaken by a suitably qualified individual and your retailer can organise this for you. Alternatively, Gazco offer a manufacturers premium service with our friendly team of qualified engineers which can be booked at www.gazco.com/support.

## **REMOVING THE DOOR**



IMPORTANT: THE OUTER PANELLING AND DOOR OF THE APPLIANCE IS MADE FROM CAST IRON. TAKE CARE WHEN INSTALLING, REMOVING AND STORING TO AVOID DAMAGING THE OUTER CASING, HEARTH OR DOOR.





Refit in reverse order.

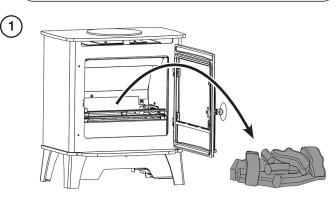
Ensure that the rope seal on the back of the door is intact. Close the door and tighten the grub screw with the Hexagon key.

## NEVER OPERATE THE APPLIANCE WHEN THE DOOR IS OPEN, OR THE GLASS IS BROKEN.

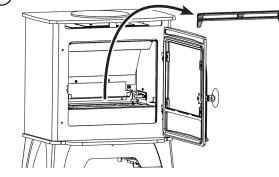
#### MAIN BURNER

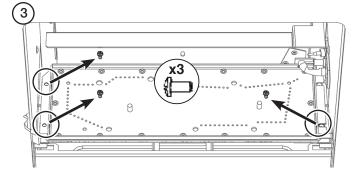


IMPORTANT: TURN OFF THE GAS SUPPLY AT THE ISOLATION DEVICE.

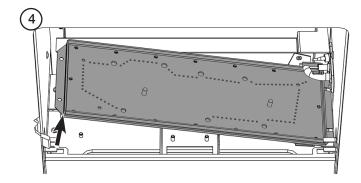




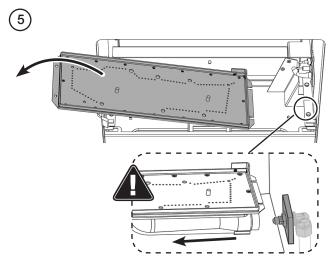




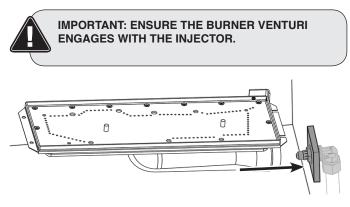
## **K**GAZCO



Do not damage the pilot burner.



Replace in reverse order.

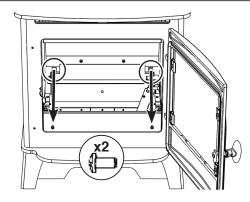


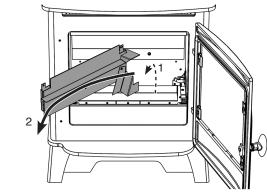
NOTE: Before replacing the burner, make sure the silicone seal around the injector is intact.

## REAR BAFFLE

1

2







## PILOT UNIT

IMPORTANT: UNDER THE TERMS OF THE EXTENDED WARRANTY IT WILL BE COMPULSORY TO CHANGE THE COMPLETE PILOT UNIT ON THIS APPLIANCE IN YEARS 2 AND 4.

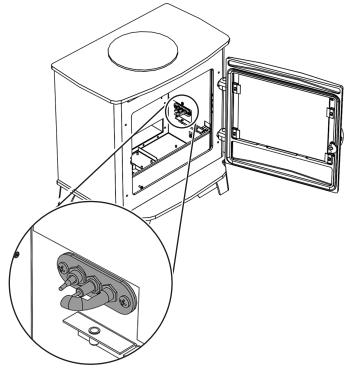
The pilot assembly has five components that can be replaced:

- Pilot burner bracket
- · Pilot injector
- Electrode
- Thermocouple
- Gasket

Turn off the gas supply at the isolation device and open the appliance door.

#### Remove the burner.

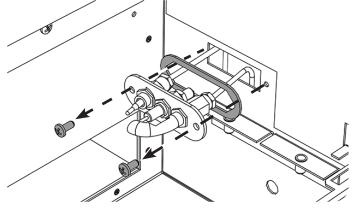
Remove the rear baffle.



#### PILOT BURNER BRACKET

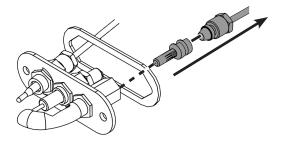
Remove the two fixing screws from the pilot bracket. Gently draw the assemble away from the firebox to give access to the nuts and ignition lead.

#### NOTE: TAKE CARE NOT TO DAMAGE THE GASKET.



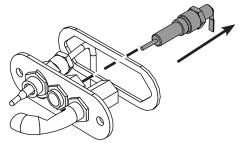


Undo the compression nut on the pilot feed pipe and withdraw the injector which will be hooked onto the olive. When replacing an injector always make sure it is hooked onto the olive before inserting it into the pilot burner.



#### ELECTRODE

Disconnect the ignition lead and undo the retaining nut. The electrode can now be removed, note the orientation of the electrode terminal when reassembling.



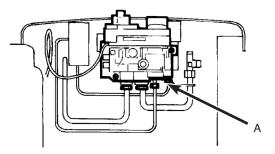
## **K**GAZCO

### THERMOCOUPLE

Undo the retaining nut and withdraw the thermocouple.



Undo the thermocouple from the back of the gas valve.



Reassemble in reverse order. Do not overtighten.

#### GASKET

Disconnect all the above components and withdraw the gasket. If it is damaged, replace with a new item. Always replace the gasket first when reassembling the pilot components.

Check the pilot flame length.

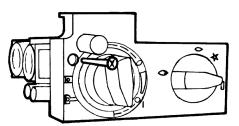
## IGNITION LEAD

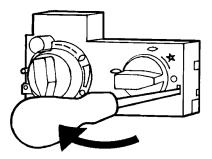
To access the back of the pilot assembly, see Pilot Unit section.

Disconnect the ignition lead from the electrode.

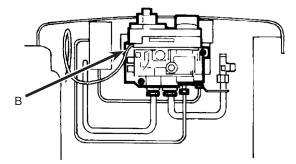
Remove the front cover from the control valve by removing the retaining screw and gently levering clear with flat bladed screwdriver.

NOTE: There is a small cylindrical metal spacer inside the cover, this must be kept and replaced on the fixing screw on re-assembly. (Unless the control has been upgraded).





Disconnect the end of the ignition lead from the valve body, see Arrow B, note the existing route of the ignition lead.



Replace with a new ignition lead following the same route as the old one.

Replace the valve cover and the pilot assembly.

Check operation of the new ignition lead.



The piezo assembly used on this appliance is not serviceable and is not likely to fail.

If a new piezo is required it will be necessary to change the valve.

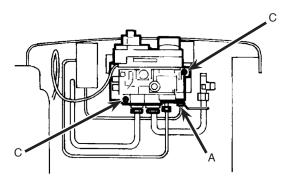


### GAS VALVE

Turn off the gas supply at the isolation device.

Disconnect the 2 x 8mm and 1 x 4mm gas pipe fittings at the back of the gas valve.

Disconnect the thermocouple, Arrow A.



Remove the control valve cover and disconnect the ignition lead from the gas valve.

Undo the 2 bolts securing the gas valve to the appliance and remove the valve, Arrow C.

Replace in reverse order.

Check all joints for gas leaks and check operation of the thermocouple and ignition lead.

#### MAGNETIC SAFETY VALVE

Turn the gas supply off at the isolation device.

Undo the thermocouple connection from the back of the gas valve.

Supporting the valve, undo the magnetic valve retaining nut at the back of the control valve, see Gas Valve section, Arrow A.

Gently tap out the magnetic valve and replace with a new unit.

Replace the retaining nut and tighten.

Secure the thermocouple in the rear of the gas control. (Do not over tighten).

Turn the gas supply on and check the entire pipe work and valve joints for any leaks.

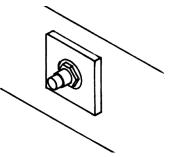
### MAIN INJECTOR

Turn off the gas supply at the isolation device.

Remove the main burner.

Undo the compression nut from the feed pipe at the gas control under the appliance.

Working from inside the firebox remove the lock nut from the injector.



Extract the injector with the feed pipe from beneath the appliance.

Holding the injector with a spanner, undo the feed pipe. **NOTE: THE ORIENTATION OF THE INJECTOR.** 

Reassemble in reverse order.

Turn on the gas supply and check for any leaks.

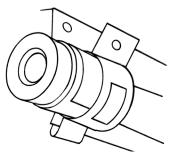
### PRIMARY AERATION PLATE

## NOTE: Not all models have aeration plates. Please refer to the Technical Specification.

To replace the primary aeration plate turn off the gas supply at the isolation device.

Remove the burner, as described in Installation Instructions, Replacing Parts.

Detach the aeration plate from the venturi.



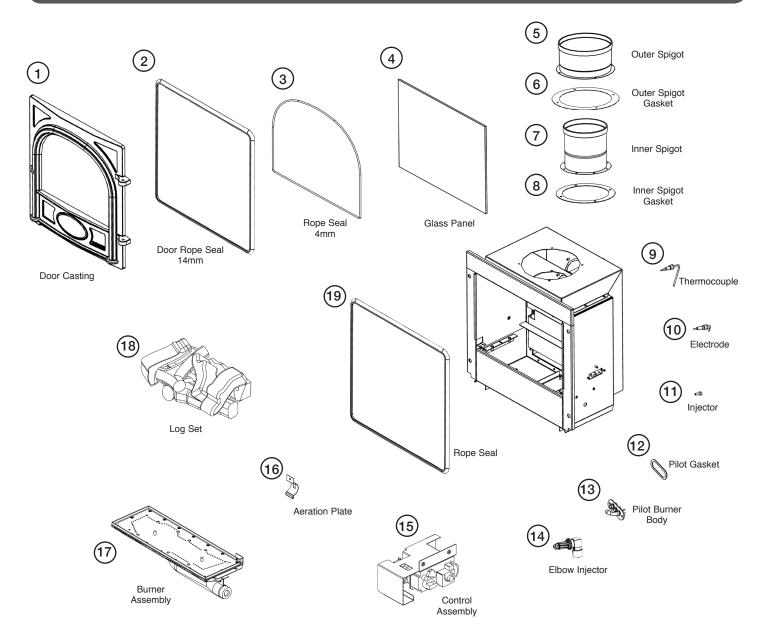
Reassemble in reverse order. NOTE: Even if no aeration plate is required, the small screw must be replaced.

### CHANGING BETWEEN GAS TYPES

A kit of parts is available for this - Contact your Gazco retailer for further information.

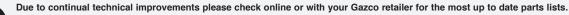
Always quote the Model number and Serial number when ordering any spare parts.

## SPARES LIST - MAIN ASSEMBLY



| GAS TYPE | 1      | 2      | 3      | 4      | 5       | 6      | 7         | 8      | 9      | 10     |
|----------|--------|--------|--------|--------|---------|--------|-----------|--------|--------|--------|
| LPG      | CA0612 | D7350- | FA0136 | CE0529 | MEC0232 | CE0211 | MEC0231   | CE0210 | PI0011 | PI0053 |
| Nat. Gas | CA0012 | 0030   | FAU130 | CE0529 |         | CEU211 | IVIEC0231 | CE0210 | FIUUTI | F10053 |

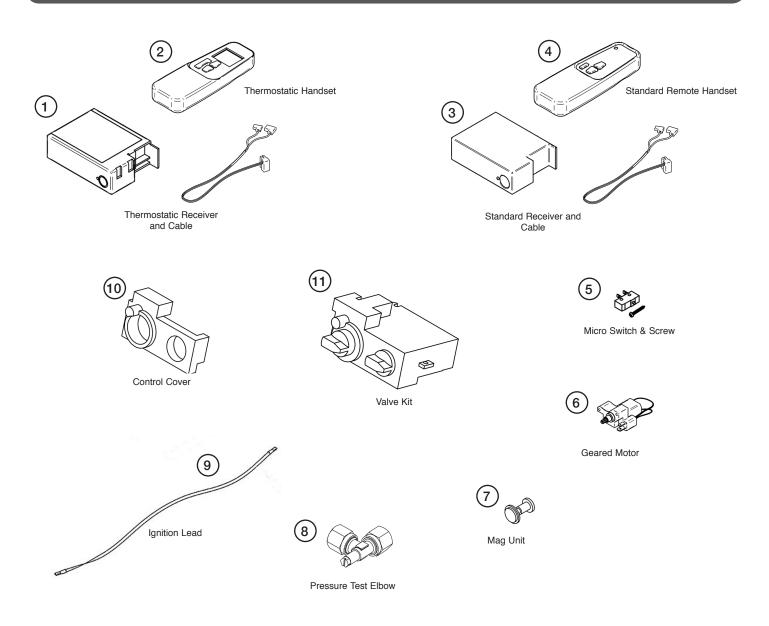
| GAS TYPE | 11     | 12     | 13     | 14     | 15    | 16     | 17     | 18     | 19     |
|----------|--------|--------|--------|--------|-------|--------|--------|--------|--------|
| LPG      | PI0015 | PI0052 | PI0051 | IN0054 | PODIC | GZ3869 | GZ5510 | CE0565 | FA0507 |
| Nat. Gas | PI0026 | F10052 | FIUUDI | B0216  | DU210 |        | GZ5501 |        |        |



Only use Genuine Gazco spares when servicing your appliance. All of our essential spare parts and consumable items are available to purchase from our webshop at www.gazcospares.com.



## SPARES LIST - CONTROL ASSEMBLY



| 1      | 2      | 3      | 4      | 5      | 6      | 7      | 8      | 9      | 10     | 11      |
|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|---------|
| EL0650 | EL0240 | EL0647 | EL0239 | EL0241 | EL0234 | GC0166 | IN0009 | GC0090 | GC0087 | GC0088K |

Due to continual technical improvements please check online or with your Gazco retailer for the most up to date parts lists.

Only use Genuine Gazco spares when servicing your appliance. All of our essential spare parts and consumable items are available to purchase from our webshop at www.gazcospares.com.



## INFORMATION REQUIREMENT FOR GASEOUS FUEL LOCAL SPACE HEATER

| Model  | Stockton 5<br>BF NG                          | Stockton 5<br>BF LPG       |
|--|--|----------------------------|
| Space Heating Emissions (NOx) - mg / kWh input (GCV)   | 130  | 130                        |
|  |  |                            |
| Nominal Heat Output - P <sub>nom</sub>   | 3.5kW  | 3.5kW                      |
| Nominal Heat Output - P <sub>nom</sub><br>Minimum Heat Output (indicative) - P <sub>min</sub>  | 2.4kW  | 2.1kW                      |
| At Nominal Heat Output - elmax   | N/A  | N/A                        |
| At Nominal Heat Output - <i>el<sub>max</sub></i><br>At Minimum Heat Output - <i>el<sub>min</sub></i><br>In Standby Mode - <i>el<sub>sb</sub></i>   | N/A  | N/A                        |
|  |  |                            |
| In Standby Mode - <i>el<sub>sb</sub></i>   | N/A  | N/A                        |
|  |  |                            |
| Useful Efficiency at nominal heat output - η <sub>th,nom</sub><br>Useful Efficiency at minimum heat output (indicative) - η <sub>th,min</sub>  | 91.8%  | 91.8%                      |
| Useful Efficiency at minimum heat output (indicative) - $\eta_{th,min}$  | 90.3%  | 90.3%                      |
| Bermanent Pilot Flame Power requirement (if applicable) - P <sub>pilot</sub>   | 0.200kW                                      | 0.200kW                    |
|  |  |                            |
| Type of heat output/room temperat  | ure control                                  |                            |
| Type of heat output/room temperat<br>Electronic room temperature control + day timer   | Yes  | Yes                        |
|  |  | Yes                        |
|  | Yes  | Yes                        |
| Electronic room temperature control + day timer Other control options (multiple selection Room temperature control, with presence detection  | ions possible)<br>No                         | No                         |
| Electronic room temperature control + day timer Other control options (multiple selecti Room temperature control, with presence detection Room temperature control, with open window detection   | ions possible)<br>No<br>No                   | No<br>No                   |
| Electronic room temperature control + day timer Other control options (multiple selection Room temperature control, with presence detection Room temperature control, with open window detection With distance control option  | ions possible)<br>No<br>No<br>No             | No<br>No<br>No             |
| Electronic room temperature control + day timer  Other control options (multiple selecti Room temperature control, with presence detection Room temperature control, with open window detection With distance control option With adaptive start control   | ions possible)<br>No<br>No<br>No<br>No       | No<br>No<br>No             |
| Electronic room temperature control + day timer<br>Other control options (multiple selection<br>Room temperature control, with presence detection<br>Room temperature control, with open window detection<br>With distance control option<br>With adaptive start control<br>With working time limitation | ions possible)<br>No<br>No<br>No<br>No<br>No | No<br>No<br>No<br>No<br>No |
| Electronic room temperature control + day timer Other control options (multiple selection Room temperature control, with presence detection Room temperature control, with open window detection With distance control option With adaptive start control  | ions possible)<br>No<br>No<br>No<br>No       | No<br>No<br>No<br>No       |
| Electronic room temperature control + day timer Other control options (multiple selection Room temperature control, with presence detection Room temperature control, with open window detection With distance control option With adaptive start control With working time limitation                   | ions possible)<br>No<br>No<br>No<br>No<br>No | No<br>No<br>No<br>No<br>No |

Contact: Gazco Ltd, Osprey Road, Sowton Industrial Estate, Exeter, EX2 7JG



## PRODUCT MATERIAL INFORMATION

The following substances, preparations or components should be disposed of or recovered separately from other WEEE in compliance with Article 4 of EU Council Directive 75/442/EEC.

|  | Steel                        | Can be taken to a local recycling centre for reuse to reduce waste going to landfill.   |  |  |
|--|------------------------------|---|--|--|
| Metal  | Cast iron                    |   |  |  |
| Glass<br>Vermiculite linings   |                              | Can be taken to a local recycling centre for reuse to reduce waste going to landfill.   |  |  |
|  |                              | Non hazardous material. Vermiculite can be crushed up and used for plant bedding and ash used for composting or disposed of at a local recycling centre for reuse to reduce waste going to landfill.  |  |  |
| Rope seals/<br>Coal Fuel Effects/<br>Brick Effect, Ledgestone and<br>Black Reed Liners |                              | If the product contains any of the following: Rope seals, Coal Fuel Effects, Black Reed Brick Effect or Ledgestone Linings panels these items are made from Refractory Ceramic Fibre (RCF), a material which is commonly used for this application. Protective clothing is not required when handling these articles, but it is recommended to follow normal hygiene rules of not smoking, eating or drinking in the work area and always wash hands before eating or drinking. When servicing the appliance it is recommended that the replaced items are not broken up, but are sealed within heavy duty polythene bags and labelled as RCF waste. RCF waste is classed as stable, non-reactive hazardous waste and may be disposed of at a licensed landfill site. |  |  |
| Log Fuel Effects   |                              | Log Fuel effects are not considered hazardous to health, but are non-recyclable and must be disposed of in accordance to the rules in force.  |  |  |
| Electrical components  | (Fan kits etc if applicable) | Dispose of at a local recycling centre in accordance with the WEEE directive.   |  |  |



## SERVICE RECORDS

#### **1ST SERVICE**

| Date of Service                              |
|--|
| Next Service Due                             |
| Signed                                       |
| Retailer's Stamp/GasSafe Registration Number |

#### **3RD SERVICE**

| Date of Service                              |
|--|
| Next Service Due                             |
| Signed                                       |
| Retailer's Stamp/GasSafe Registration Number |

#### **5TH SERVICE**

| Date of Service                              |
|--|
| Next Service Due                             |
| Signed                                       |
| Retailer's Stamp/GasSafe Registration Number |

#### **7TH SERVICE**

| Date of Service                              |
|--|
| Next Service Due                             |
| Signed                                       |
| Retailer's Stamp/GasSafe Registration Number |

#### 9TH SERVICE

| Date of Service                              |
|--|
| Next Service Due                             |
| Signed                                       |
| Retailer's Stamp/GasSafe Registration Number |

#### 2ND SERVICE

| Date of Service                              |
|--|
| Next Service Due                             |
| Signed                                       |
| Retailer's Stamp/GasSafe Registration Number |
|  |

#### 4TH SERVICE

| Date of Service                              |
|--|
| Next Service Due                             |
| Signed                                       |
| Retailer's Stamp/GasSafe Registration Number |

#### 6TH SERVICE

| Date of Service                              |
|--|
| Next Service Due                             |
| Signed                                       |
| Retailer's Stamp/GasSafe Registration Number |

#### 8TH SERVICE

| Date of Service                               |
|---|
| Next Due                                      |
| Signed  |
| Retailer's Stamp/Gas Safe Registration Number |

#### **10TH SERVICE**

| Date of Service                              |
|--|
| Next Service Due                             |
| Signed                                       |
| Retailer's Stamp/GasSafe Registration Number |

## FOR ENQUIRIES IN THE U.K (EXCLUDING NI):

Gazco Ltd, Osprey Road, Sowton Industrial Estate, Exeter, Devon, England EX2 7JG Tel: (01392) 261900 E-mail: info@gazco.com

FOR ENQUIRIES IN EUROPE (INCLUDING NI):

Stovax Heating Group (NI) Ltd (Comp reg NI675194), 40 Linenhall Street, Belfast, BT2 8BA DX 400 NR Belfast Tel: +44 (0)1392 261990 E-mail: northernireland@gazco.com

