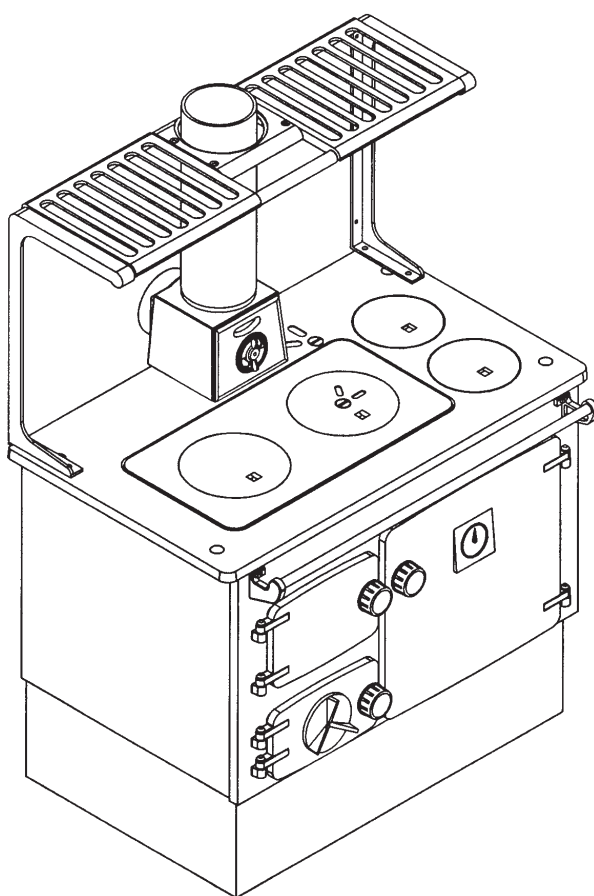




# Mourne Solid Fuel Cooker



To ensure safety, satisfaction and maximum service, **this quality Cooker should be installed by a competent person.** The provision of a Central Heating or Domestic Hot Water facility requires that the hot water system involved conforms fully to good plumbing practice and established standards.

## *INSTALLATION AND OPERATING INSTRUCTIONS*

To Be Left With End User

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## TABLE OF CONTENTS

### PAGE NO.

|     |                                              |         |
|-----|----------------------------------------------|---------|
| 1.  | Introduction                                 | 2       |
| 2.  | Technical Data                               | 2       |
| 3.  | Specification                                | 3       |
| 4.  | Mourne Installation Instructions for Plumber | 4       |
| 5.  | Site Assembly Instructions                   | 4       |
| 6.  | Installation                                 | 6       |
| 7.  | Location                                     | 6       |
| 8.  | Pre-Installation Check                       | 6       |
| 9.  | Chimney / Flues                              | 6       |
| 10. | Cooker Clearance                             | 6       |
| 11. | Flue Pipes                                   | 6       |
| 12. | Chimney Cleaning                             | 7       |
| 13. | Hearth Construction                          | 7       |
| 14. | Down Draughts                                | 7       |
| 15. | Use of Existing Flues and Chimneys           | 7       |
| 16. | Ventilation & Combustion Air Requirements    | 8       |
| 17. | Top & Rear Outlet                            | 8       |
| 18. | Plumbing                                     | 9       |
| 19. | Heating System                               | 9       |
| 20. | Boiler Output (Central Heating)              | 9       |
| 21. | Gravity Circuit                              | 9       |
| 22. | Heating                                      | 10      |
| 23. | Pipe Fittings                                | 10      |
| 24. | Fuels                                        | 10      |
| 25. | Water Circuit Temperature                    | 10      |
| 26. | Care for your Central Heating System         | 10      |
| 27. | Injector Tee                                 | 10      |
| 28. | Exploded View                                | 11 & 12 |
| 29. | Draining                                     | 13      |
| 30. | General Maintenance                          | 13      |
| 31. | Draught Requirements                         | 13      |
| 32. | Important Notes                              | 14      |
| 33. | Lighting The Fire                            | 15      |
| 34. | Operating the Cooker                         | 16      |
| 35. | Fuelling                                     | 16      |
| 36. | Control                                      | 16      |
| 37. | Direct Flue Damper                           | 16      |
| 38. | Oven Damper                                  | 16      |
| 39. | Over Firing                                  | 16      |
| 40. | The Hotplate                                 | 16      |
| 41. | Main Oven                                    | 16      |
| 42. | Overnight Burning                            | 17      |
| 43. | Boiler (Summer Conditions)                   | 17      |
| 44. | Domestic Boiler Unit                         | 17      |
| 45. | Riddling                                     | 17      |
| 46. | Emptying the Ashpan                          | 17      |
| 47. | Cooker Flue Cleaning                         | 17      |
| 48. | Cleaning Instructions                        | 18      |
| 49. | Cleaning                                     | 19      |
| 50. | Mild Steel                                   | 20      |
| 51. | Ovens                                        | 20      |
| 52. | Hot Plate                                    | 20      |
| 53. | CO Alarm                                     | 20      |
| 54. | Fault Finding                                | 21      |
| 55. | Installation Check List                      | 22      |

# INTRODUCTION

Congratulations on purchasing this fine Irish made Solid Fuel cooker which is built to exacting standards.

Please read the following information before operating this product.

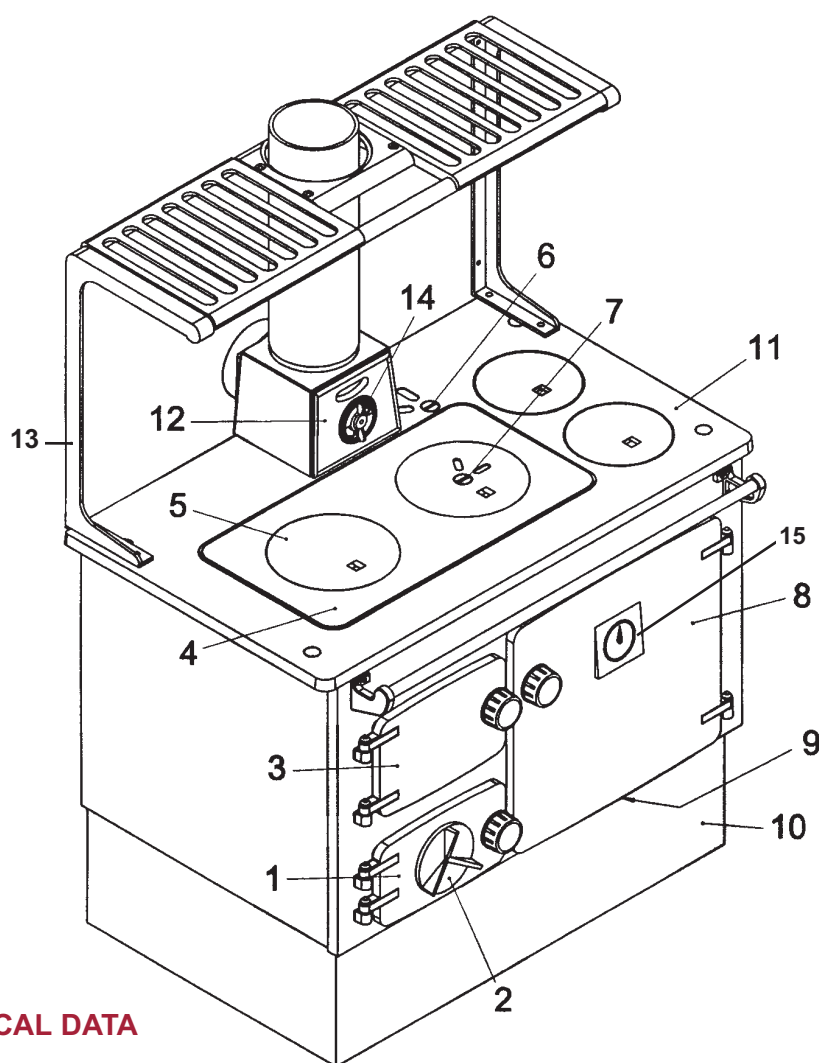
This appliance is hot while in operation and retains its heat for a long period of time after use. Children, aged or infirm persons should be supervised at all times and should not be allowed to touch the hot working surfaces while in use or until the appliance has thoroughly cooled.

As manufacturers and suppliers of cooking and heating appliances, we take every possible care to ensure as reasonably practicable, that these appliances are so designed and constructed as to meet the general safety requirement when properly used and installed.

The complete installation must be done in accordance with current Standards and Local Codes. It should be noted that the requirements and these publications may be superseded during the life of this manual.

**IMPORTANT NOTICE:** Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

Fig.1



1. Ash Door
2. Spin Wheel
3. Fire Door
4. Hot Plate
5. Fuelling Cup
6. Chimney Damper
7. Oven Damper
8. Oven Door
9. Cleaning Door
10. Front Plinth
11. Hob
12. Bonnet
13. Plate Rack (optional)
14. Spin Valve
15. Oven Thermometer

## TECHNICAL DATA

Cooker Outputs:      At 2.7 kg = 6 lbs coal / hr = 12,300 Btu's / lb = 7.9 kW / kg  
                                  At 2.7 kg = 6 lb timber or peat = 8,600 Btu's = 5.54 kW / kg

Heat to Water Domestic 10,000 Btu's = 2.9 kW

Heat to Water 15K Central Heating 15,000 Btu's = 4.4 kW Burning Coal

Heat to Water 21K Central Heating 21,000 Btu's = 6.2 kW Burning Coal

Cooker Weight 163Kgs

All technical data are taken under laboratory conditions and may vary in use.

## IMPORTANT - Control of Substances Harmful to Health:

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

When handling Firebricks, Fire Cement or Fuels, use disposable gloves. Exercise caution and use disposable masks and gloves when handling glues and sealants. When working with fibre glass, mineral wool, insulation materials, ceramic blanket/board or kerosene fuel oil, avoid inhalation as it may be harmful. Avoid contact with skin, eyes, nose and throat. Use disposable protection. Installation should be carried out in a well ventilated area.

## SPECIFICATION

### BOILER TAPPINGS:

*10K Domestic Boiler:*

F = 450 (17<sup>3</sup>/<sub>4</sub>")      G = 210 (8<sup>1</sup>/<sub>4</sub>")

*15K Central Heating Boiler:*

G = 205 (8")      F = 465 (18<sup>1</sup>/<sub>4</sub>")

*21K Central Heating Boiler:*

F = 475 (18<sup>3</sup>/<sub>4</sub>")      G = 200 (8")

**\* Note:** Optional legs are available for this cooker. See Fig.3.

**Note:** Dimensions stated are in millimetres and may be subject to a slight +/- variation.

Fig.2

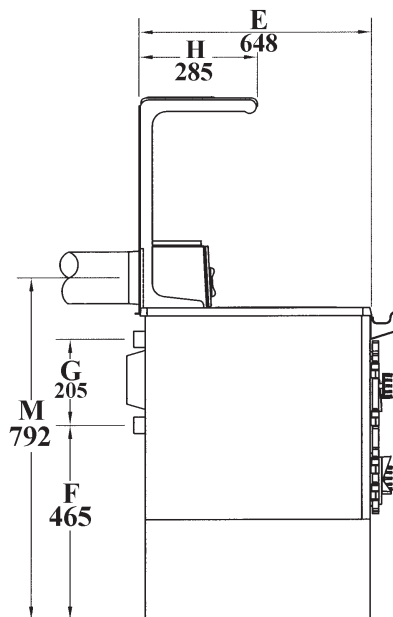
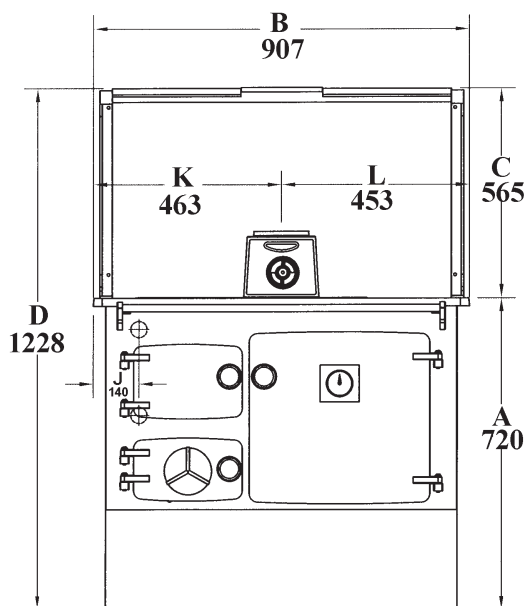
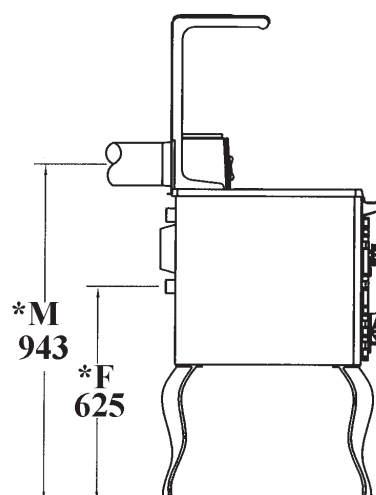
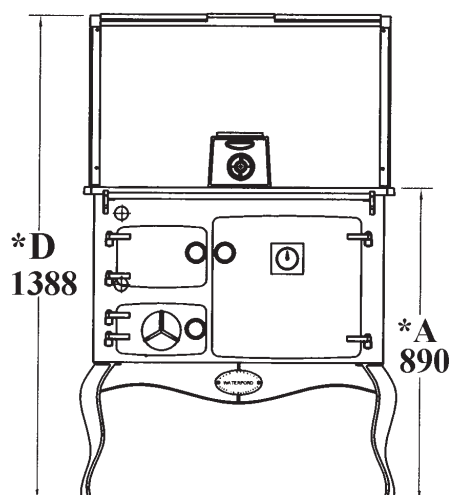


Fig.3



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## INSTALLATION INSTRUCTIONS FOR PLUMBER.

### SITE ASSEMBLY INSTRUCTIONS

1. Remove carton by breaking banding straps.
2. Remove all loose items from Cooker.
3. Carefully lay Cooker on its back.
4. Unwrap Base Assembly Sheet Metal (3 pieces).
5. Bolt Angle End Plates to Cast Iron Cooker Base using 4 x 5/16" screws provided in envelope.
6. Fit Front Panel and fix with 4 Self-Tap Screws, also provided in envelope.
7. Position Assembled Base Unit centrally on Cooker and tighten all attachment screws.

The hot water available with normal usage of the range is sufficient for normal domestic requirements, provided the following conditions of installation are fulfilled:

- (a) The capacity of the storage cylinder does not exceed 30 gallons.
- (b) The cylinder is lagged and is fixed upright.
- (c) The cylinder is connected by 1" (25mm) flow and return pipes with a continual rise and not more than 8.8 mts. (30 ft.) each in total length. Also if they exceed 4.5 mts. (15ft.) each in total length they must be lagged.
- (d) Draw off pipes must be 'dead-leg' connections, i.e. there must be no circuit in the draw off: the user should be advised that the fire should be continuous burning.

#### The installation must comply with the following:

The Building Regulations: Part J England & Wales, Part F Section III Scotland, Part L Northern Ireland.

The Building Regulations: Part J Ireland

Health & Safety at Work Act.

B.S. 8303: Part 1, 2 & 3 - Installation of domestic heating & cooking appliances using solid mineral fuels.

B.S. 7593: Treatment of Water in Domestic Hot Water Systems.

B.S. 7074: Part 1 & 2 - Hot water supply.

I.S. 258: Part 1 & 2 - Domestic Solid Fuel Cookers with integral boilers.

### The Flue Connection

Two methods of installation are illustrated in the diagrams. All joints must be sealed. Square bends and horizontal runs must not be used. Means of sweeping the chimney must be provided.

### The Boiler

Flow and return connections can be made to run either L.H. or R.H. from the back of the boiler. Make good any breakage in the firebox cement joints between the firebricks and the boiler.

### The Hotplate

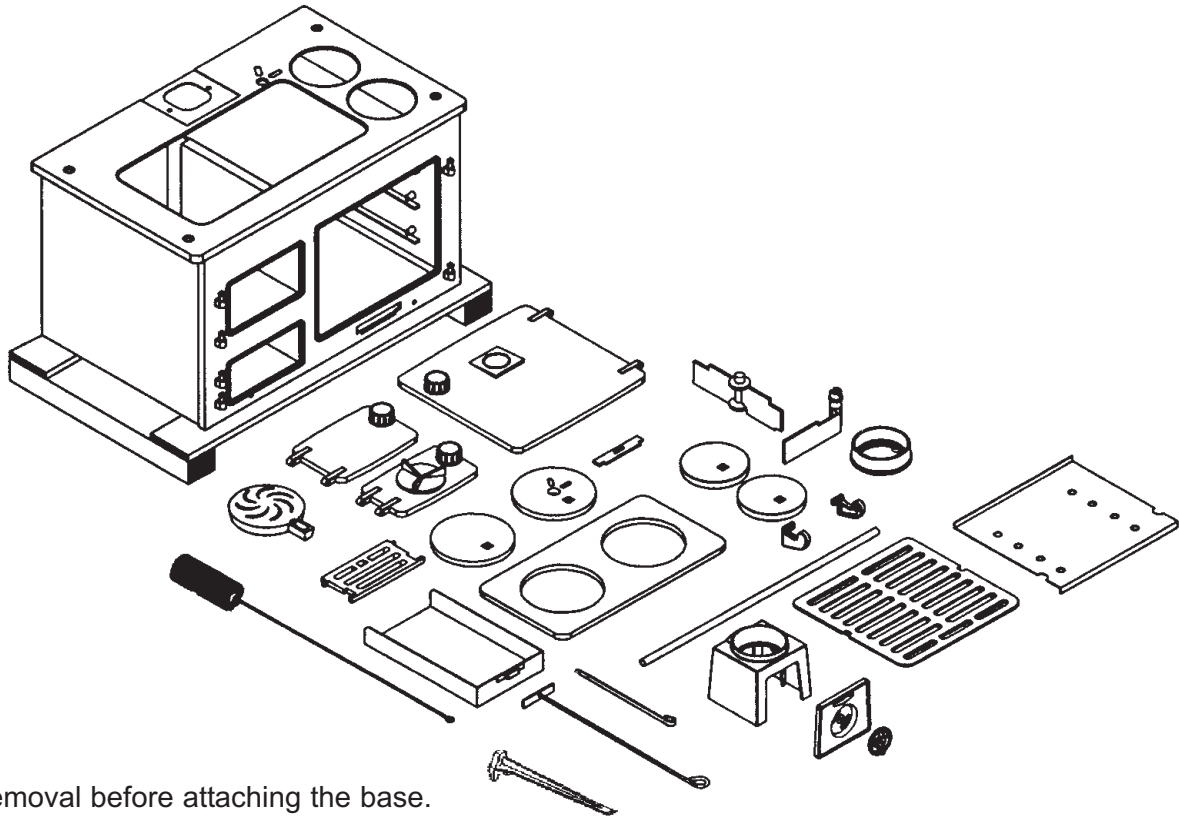
See that this is firmly bedded to the hob by the fireproof rope provided.

### Lighting Test

Check the installation before leaving the site. Allow the Range to heat up slowly at first. Check that the flow pipe from the boiler is assembled in the correct way. Check the dampers and catches. See that the user has a copy of the working instructions.

**Note:** Where a Stanley Range is installed in a recess which is closed off by a register plate, the flue pipe should be carried up into the throat of the chimney to ensure satisfactory results. All flue joints must be airtight - air should enter the chimney only by passing through the firebox, or spin valve item No.3 in the exploded view.

Fig.4

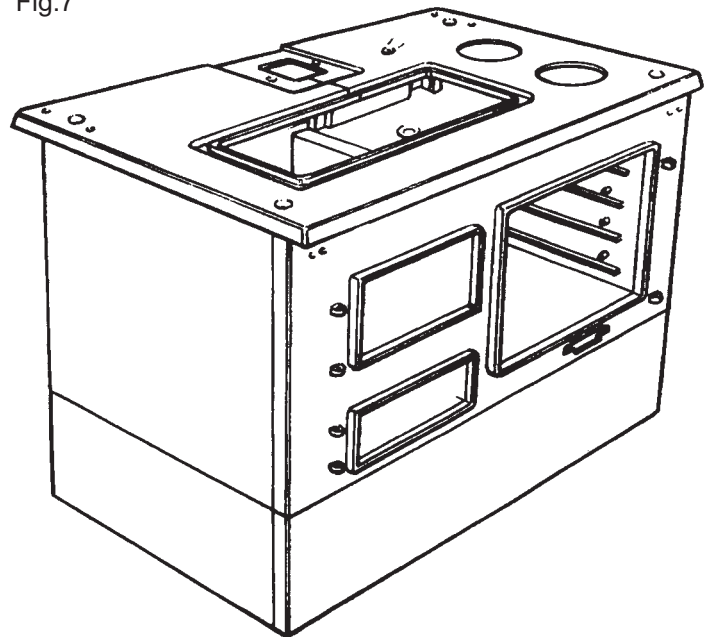


Parts removal before attaching the base.

Fig.5

3. Stand cooker on it's base.

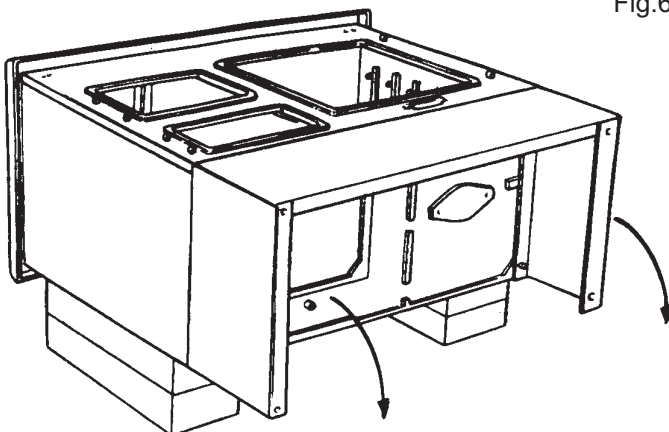
Fig.7



1. Lay cooker on it's back on an old blanket.
2. Attach end plates and front with screws provided.

Fig.6

4. Move cooker into it's location and replace all parts removed.



## INSTALLATION

Fig.8

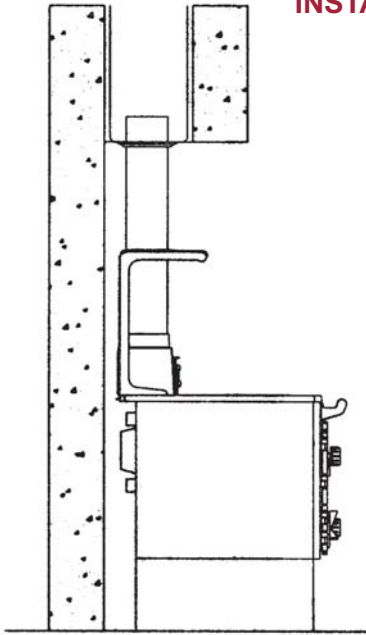
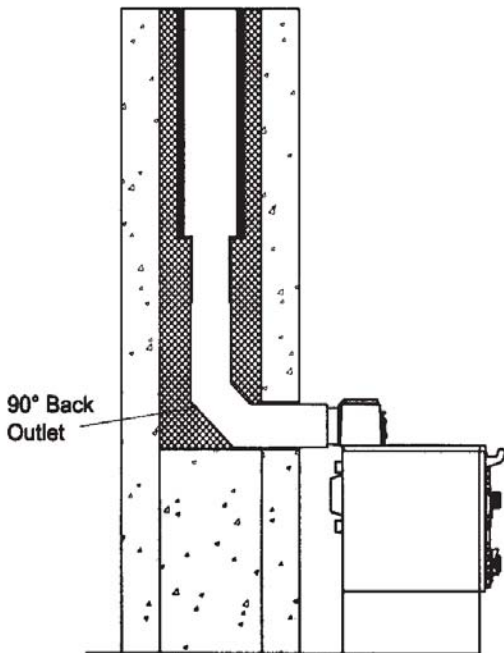


Fig.8a



## LOCATION

When choosing a location for this appliance you must have:

- (a) Sufficient room for the installation (see clearances), a satisfactory flue, and an adequate air supply for correct combustion and operation.
- (b) Adequate space for maintenance and air circulation.
- (c) Solid floor or base of non-combustible material which is capable of supporting the total weight.

## PRE-INSTALLATION CHECK

Before installing your new Cooker, check that the chimney is clean and clear of obstructions. Cracked brickwork and leaking joints should be made good and tested accordingly. The chimney

should have a cross sectional area of at least 176 sq. cm (28.28 ins) or an inner diameter of 15 to 23cm (6 to 9 ins). A similar direct air inlet is required in the room to support combustion.

## CHIMNEY/FLUES

The chimney should have a cross sectional area of at least 176 sq. cm (28 sq. ins) or an inner diameter of 150mm to 230mm. (6" to 10"). (See fig. 8 & 8a).

Do not connect to a chimney serving another appliance. Always ensure that the connection is to a chimney of the same size, never connect to one of smaller dimensions. Chimneys wholly constructed of single skin are not recommended under any circumstances. Due to their inability to retain heat, such chimneys will inevitably give rise to smoking, down draught and the formation of condensation.

The flue must be high enough (more than 4.6m (15ft.) in any case) to allow the flue gasses to vent into clear air, away from the turbulence that may be caused by roof structures, other chimney stacks etc. The venting position should be 1.0m (3'3") above any obstruction within a 7.6m (24'9") radius, if down draughts are to be avoided.

## COOKER CLEARANCE

The Cooker should not be installed at zero clearance to combustible materials. The sides should have a minimum clearance of at least 7.5 cm (3") from combustible materials unless otherwise fully insulated.

## FLUE PIPES

Where the standard masonry chimney is not available, a proprietary type of non-combustible or non-corrosive material 125mm (5") twin wall, fully insulated pipe may be used. The pipe must terminate at a point not lower than the main ridge or adjacent outside obstructions. With such installations access to the chimney must be provided for cleaning purposes.

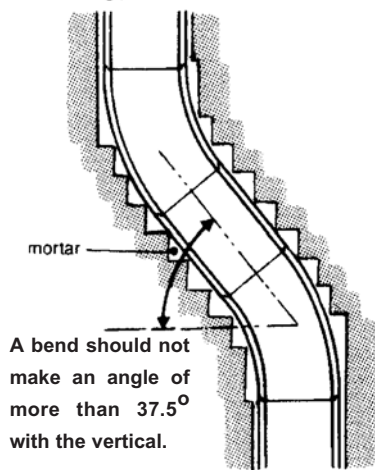
Horizontal runs more than 150mm (6") and 90° bends numbering more than 2 per installation should be avoided.

Flues should be vertical wherever possible and where a bend is necessary, it should not make an angle of more than 37.5° with the vertical.

**IMPORTANT: ALL FLUE CONNECTIONS MUST BE THOROUGHLY SEALED: BLOCKED CHIMNEY'S ARE DANGEROUS, USE ONLY RECOMMENDED FUELS, KEEP CHIMNEYS AND FLUEWAYS CLEAR.**

Fig.9

Offset using prefabricated bends



A flue pipe should only be used to connect an appliance to a chimney and should not pass through any roof space.

Flue pipes may be of any of the following materials:

- (a) Cast iron as described in BS 41:1973 (1981)
- (b) Mild steel with a wall thickness of at least 3mm.
- (c) Stainless steel with a wall thickness of at least 1mm and as described in BS EN 10095:1999 specification for stainless and heat resisting plate sheet and strip, for grade 316, S11, 316 S13, 316 S16, 316 S31, 316 S33, or equivalent Euronorm 88-77 designation.
- (d) Vitreous enamelled steel complying with BS 6999: 1989.

## CHIMNEY CLEANING

Whichever type of flue is chosen, there must be cleaning access to the whole of the flue system. The flue of the chimney will need to be cleaned regularly. How often will depend a lot on how your Cooker is run, but, to start with, make a point of inspecting the flue system every one or two weeks. This period may well be extended as time goes by if there is little sign of deposits. Some people find they need to sweep the flue every six to eight weeks.

## HEARTH CONSTRUCTION

Hearth should be strong enough to support total weight of cooker. When a properly constructed hearth is not available we recommend that the Cooker be placed on a slab of foamed concrete 7.5 cm (3") or a slab of other insulating material. This hearth must extend at least 40 cm (16") to the front and 30 cm (12") to each side.

**STANLEY CAST IRON PIPES ARE HIGHLY RECOMMENDED FOR INTERIOR USE.**

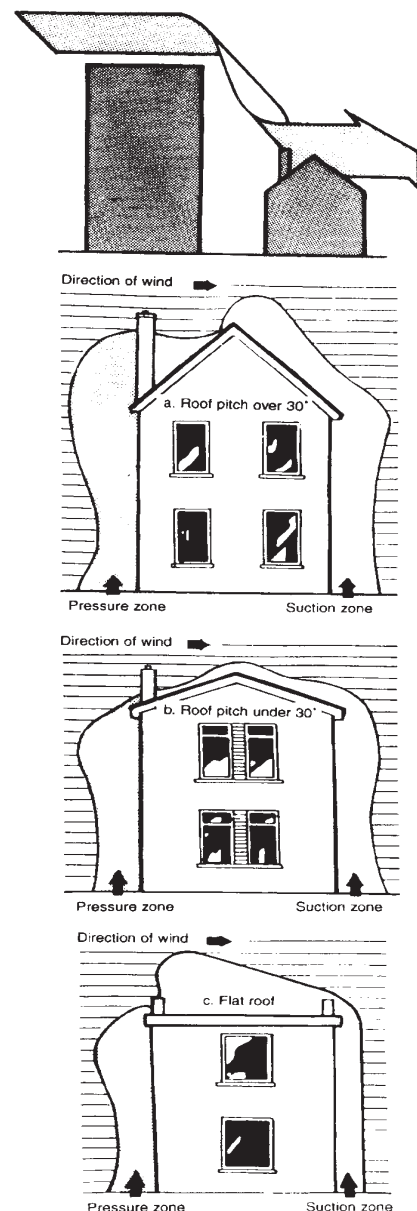
**NOTE:** Where the appliance spigot or flue pipes protrudes into the chimney, care should be taken to ensure that it does not block the chimney.

## DOWN DRAUGHTS

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

A suitable anti-down draught terminal or cowl will usually effectively combat direct down blow but no cowl is likely to prevent down blow due to a high pressure zone. Ensure that any cowl used will not restrict the flue exit.

Fig.10



## USE OF EXISTING FLUES OR CHIMNEY'S

An existing flue pipe or chimney that has proven to be satisfactory when used with another solid fuel appliance can normally be used for this appliance provided that its construction, condition and dimensions are acceptable. Flues that have proved to be unsatisfactory, particularly with regard to down draught, should not be considered for venting this appliance until they have been examined and any faults corrected. If there is any doubt about an existing chimney a smoke test should be carried out.

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

When a chimney is not to be lined a suitable void should be provided at the base to contain any debris which may fall from the inside wall, so as to prevent the debris from obstructing the appliance flue outlet. (Removal of debris should be facilitated by the provision of an access door).

## VENTILATION & COMBUSTION AIR REQUIREMENTS

It is imperative that there is sufficient air supply to the cooker in order to support correct combustion.

The air supply to this appliance must comply with B.S. 8303: Part 1.

A permanent air entry or opening with a total free area of at least 550mm<sup>2</sup> per kW of rated output above 5kW shall be provided but in no case less than 6500mm<sup>2</sup>. Where a flue draught stabiliser is used the total free area should be increased by 300mm<sup>2</sup> for each kW of rated output as per Building Regulations Part J.

If there is another appliance using air fitted in the same or adjacent room, it will be necessary to calculate additional air supply.

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

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

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

An air vent outside the building should not be located less than the dimensions specified within the Building Regulations from any part of any flue

terminal. These air vents must also be fire proofed as per Building Regulations.

Air vents in internal walls should not communicate with bedsits, toilets, bathrooms or rooms containing a shower.

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

Joints between air vents and outside walls should be sealed to prevent the ingress of moisture. Existing air vents should be of the correct size and unobstructed for the appliance in use.

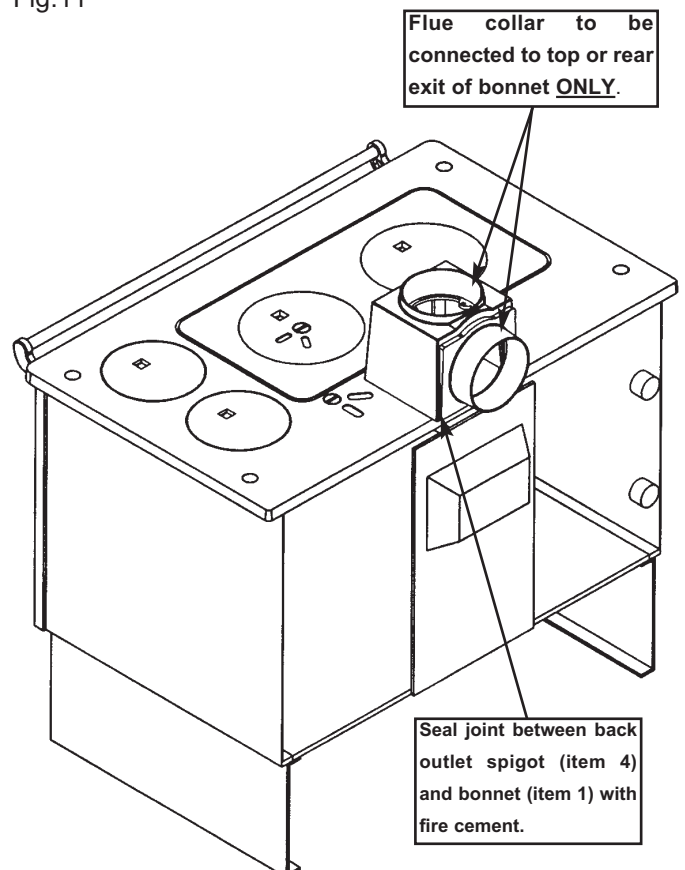
If there is an air extraction fan fitted in the room or adjacent rooms where this appliance is fitted, additional air vents will be required to alleviate the possibility of spillage of products of combustion from the appliance/flue while the fan is in operation.

Where such a installation exists, a test for spillage should be made with the fan or fans and other appliances using air in operation at full rate, (i.e. extraction fans, tumble dryers) with all external doors and windows closed.

If spillage occurs following the above operation, an additional air vent of sufficient size to prevent this occurrence should be installed.

## TOP & REAR OUTLET

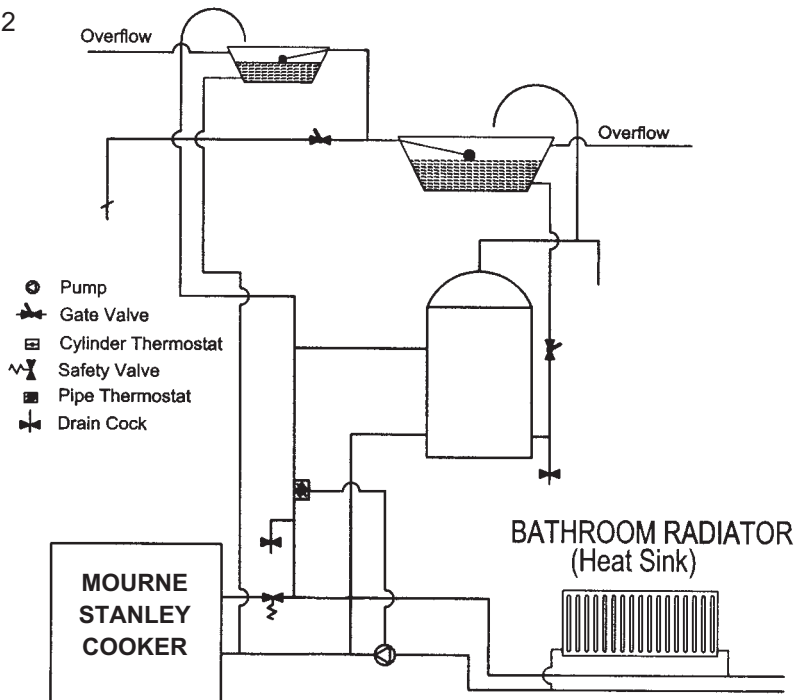
Fig.11



## PLUMBING

Diagrams illustrate the basic principles of water systems and are not to be regarded as working drawings.

Fig.12



**NOTE:** We strongly advise the use of pipe lagging and also the use of a frost thermostat if the installation is likely to be exposed to situations where the temperatures will drop to a level consistent with frost.

### Central Heating and Indirect Domestic Hot Water.

Recommended indirect cylinder 135 litres, depending on domestic requirements with a 28mm flow and return pipes not exceeding 7.8m each in length. Cylinder and pipework should be lagged to minimise heat losses.

### HEATING SYSTEM

The system must include a gravity circuit with expansion pipe, open to the atmosphere. The central heating will normally be pump-driven as with other types of boilers. The primary air valve controls the heating rate of the boiler, Closed = minimum, Open = maximum output.

See operating instructions.

### BOILER OUTPUT (Central Heating)

High output cannot be maintained unless fuel is being burned at a rate of 2.7 kg. per hour of coal. When burning wood or peat, reduced outputs will apply because of the lower calorific value of the fuels.

### GRAVITY CIRCUIT

The gravity circuit consists of a domestic hot water tank of 135 litres Indirect Cylinder for central Heating units and Direct Cylinder for Domestic Hot Water Unit fixed in an upright position, recommended for hot water storage and it should be connected to the boiler by 28mm diameter flow and return piping. The pipes should not exceed 7.8m each in length and anything in excess of 4.6m must be fully lagged. The shorter the run of pipe work the more effective the water heating efficiency and to this end, the cylinder should be fully lagged. In the interest of safety do not have any valves on this circuit.

## HEATING

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

- (a) That the pipework is adequately insulated (where applicable).
- (b) Check all controls e.g. pump, radiator valves etc, are operating satisfactorily and are compatible with the requirements of the cooker.
- (c) Cleanse the system and add suitable inhibitor.

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

## PIPE FITTINGS

Materials used for installation work should be fire resistant, sound and should conform to the current editions of the following or their equivalent:

- 1. Ferrous Materials
  - B.S. 1387: Steel Tubes
  - B.S. 4127: Stainless Steel Tubes
  - B.S. 1740: Steel Pipe Fittings
  - B. S. 6956: Jointing Materials
- 2. Non-Ferrous Materials
  - EN 29453: Soft Solder Alloys
  - B.S. 864: Compression Tube Fittings
  - B.S. 2871 & EN 1057: Copper & Copper Alloys.

## FUELS

The Cooker output levels are assessed on standard House Coal of good quality. Reduced outputs will result when fuels of low calorific values are used. Wood logs up to 21cm long are suitable.

All fuel should be stored under cover and kept as dry as possible prior to use.

## WATER CIRCUIT TEMPERATURE

The return water temperature must be maintained at not less than 50° C so as to avoid condensation on the boiler and return piping. Fitting a pipe thermostat to the return from the gravity circuit and wiring it into the pump control will ensure that no cold water will be returned from the central heating circuit before the water from the gravity circuit has warmed up the common return pipe and boiler. If this is not sufficient to keep the boiler temperatures above the required minimum, a three-way mixing valve may be fitted to the flow pipe to divert some

hot water straight back into the return. Such a valve can be operated either manually or electrically in conjunction with a return pipe thermostat.

Fig.13



## CARE FOR YOUR CENTRAL HEATING SYSTEM

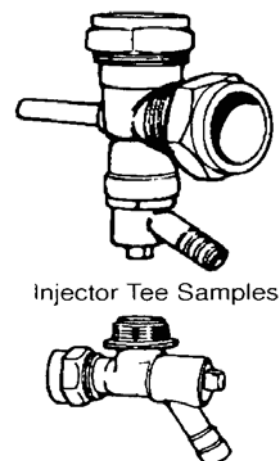
We strongly recommend the use of suitable corrosion inhibitors and anti-freeze solution in your heating system, in an effort to minimise black oxide, sludge and scale build-up, which effects efficiency.

In hard water areas the use of a suitable limescale preventer / remover is advised.

Use only quantities specified by the water treatment product manufacturer. Only add to the heating system after flushing and finally refilling. Refer to BS 7953.

## INJECTOR TEE (Central Heating)

Fig.14

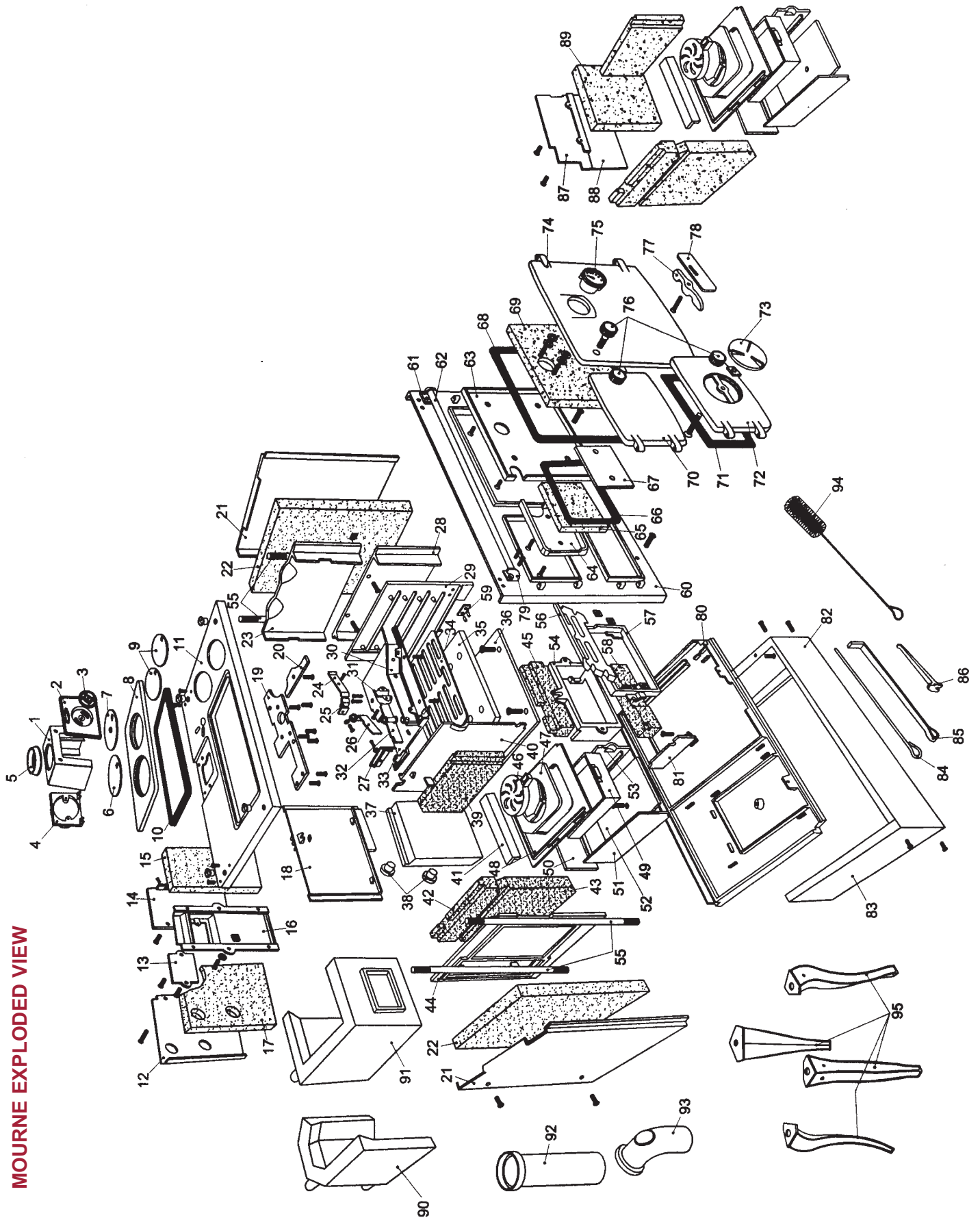


Injector Tee Samples

## EXPLODED VIEW

|     |                               |     |                            |
|-----|-------------------------------|-----|----------------------------|
| 1.  | Bonnet                        | 61. | Towel Rail Bracket (RH)    |
| 2.  | Bonnet Door                   | 62. | Towel Rail                 |
| 3.  | Spin Valve                    | 63. | Oven Door Panel Sheet Iron |
| 4.  | Back Outlet Spigot            | 64. | Fire Door Lining           |
| 5.  | Top Flue Spigot               | 65. | Fire Door Insulation       |
| 6.  | Hot Plate Cup (LH)            | 66. | Fire Door Rope             |
| 7.  | Hot Plate Cup (RH)            |     |                            |
| 8.  | Hot Plate                     | 67. | Fire Door Insulation Panel |
| 9.  | Cleaning Cups                 | 68. | Oven Door Rope             |
| 10. | Hot Plate Cord                |     |                            |
| 11. | Hob                           | 69. | Oven Door Insulation       |
| 12. | Sheet Iron Back (LH)          | 70. | Fire Door                  |
| 13. | Back Sealing Plate            | 71. | Ashpit Door Rope           |
| 14. | Sheet Iron Back (RH)          |     |                            |
| 15. | Oven Back Insulation          | 72. | Ashpit Door                |
| 16. | Flue Back                     | 73. | Ashpit Spin Valve          |
| 17. | Boiler Back Insulation        | 74. | Oven Door                  |
| 18. | Oven Back                     | 75. | Thermometer                |
| 19. | Hob Protection Plate (Large)  | 76. | Door Handles (3)           |
| 20. | Hob Protection Plate (Small)  | 77. | Cleaning Door Clip         |
| 21. | Sheet Iron Side               | 78. | Cleaning Door              |
| 22. | Side Insulation               | 79. | Towel Rail Bracket (LH)    |
| 23. | Oven End Flue Top             | 80. | Base                       |
| 24. | Back Flue Guide               | 81. | Flue Check                 |
| 25. | Damper Guide (RH)             | 82. | Front Plinth (Sheet Iron)  |
| 26. | Direct Damper                 | 83. | Side Legs (2) Sheet Iron   |
| 27. | Damper Guide (LH)             | 84. | Poker                      |
| 28. | Oven End Flue Bottom          | 85. | Scraper                    |
| 29. | Oven Side (RH)                | 86. | Cast Iron Cup Lifter       |
| 30. | Front Flue Guide              | 87. | Non Boiler Back Top        |
| 31. | Steam Escape                  | 88. | Non Boiler Back Bottom     |
| 32. | Oven Damper                   | 89. | Non Boiler Brick           |
| 33. | Oven Top                      | 90. | 15K Central Heating Boiler |
| 34. | Oven Shelf Cast Iron          | 91. | 21K Central Heating Boiler |
| 35. | Oven Shelf Sheet Iron         |     |                            |
| 36. | Oven Bottom                   | 92. | Pipe }                     |
| 37. | Mild Steel Glass Lined Boiler | 93. | Bend } - Special Order     |
| 38. | Plastic Boiler Plugs          |     |                            |
| 39. | Oven Side Brick M3-980        | 94. | Cleaning Brush             |
| 40. | Oven Side (LH)                | 95. | Optional Legs              |
| 41. | Boiler Zest                   |     |                            |
| 42. | Fire Box LHS Top Brick        |     |                            |
| 43. | Fire Box LHS Bottom Brick     |     |                            |
| 44. | Sham Cheek                    |     |                            |
| 45. | Fire Box Front Top Brick      |     |                            |
| 46. | Grate                         |     |                            |
| 47. | Fire Box Base Insert          |     |                            |
| 48. | Fire Box Base                 |     |                            |
| 49. | Ash Tray                      |     |                            |
| 50. | Ashpit Back                   |     |                            |
| 51. | Ashpit Side (LH)              |     |                            |
| 52. | Ashpit Bottom                 |     |                            |
| 53. | Ashpit Side (RH)              |     |                            |
| 54. | Fall Bar Frame Back           |     |                            |
| 55. | Stay Rods                     |     |                            |
| 56. | Fall Bar                      |     |                            |
| 57. | Fall Bar Frame Front          |     |                            |
| 58. | Fire Box Front Bottom Brick   |     |                            |
| 59. | Serial Number Plate           |     |                            |
| 60. | Front                         |     |                            |

# MOURNE EXPLODED VIEW



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Where the gravity and central heating circuits join together to return to the Cooker we recommend the use of an injector tee connection, situated as close to the unit as possible. This type of tee encourages a stable flow of hot water through both circuits and helps to prevent priority being given to the stronger flow, which is most commonly the pumped central heating circuit. This way, there will be no shortage of hot water to the taps when the heating is on.

## **DRAINING**

Key - operated drain taps to B.S. 2879 should be provided in accessible positions in all low parts of the system. However it should be noted that there may be short sections of pipework e.g. when passing under doorways that may be possible to drain.

## **GENERAL MAINTENANCE**

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

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

## **DRAUGHT REQUIREMENTS**

Remember, a proper flue is necessary for the efficient operation of your solid fuel cooker to provide a steady draught of:

0.06 INS. TO 0.10 INS. W.G.  
1.52 MM TO 2.54 W.G.

---

## **IMPORTANT NOTES**

Now that your Stanley solid fuel cooker is installed and no doubt you are looking forward to many comforts it will provide, we would like to give you some tips on how to get the best results from your cooker.

1. We would like if you could take some time to read the operating instructions/hints, which we are confident, will be of great benefit to you.
2. Do not burn fuel with a high moisture content, such as a damp peat or unseasoned timber. This will only result in a build up of tar in the cooker and in the chimney.

| <b>FUEL CALORIFIC VALUES - SOLID FUELS</b> |                |                |
|--------------------------------------------|----------------|----------------|
| Anthracite 25-50mm                         | C.V.: 8.2kW/Kg | 14,000 BTUs/lb |
| House Coal 25-75mm                         | C.V.: 7.2kW/Kg | 12,000 BTUs/lb |
| Timber - Firebox size                      | C.V.: 5.0kW/Kg | 8,600 BTUs/lb  |
| Peat Briquettes                            | C.V.: 4.8kW/Kg | 8,300 BTUs/lb  |
| Bog Peat                                   | C.V.: 3.4kW/Kg | 6,000 BTUs/lb  |

3. Clean the flue-ways of the cooker every week and ensure that there are no blockages. Please refer to manual for instructions.
4. Before loading fresh fuel into the firebox, riddle fully to remove all ashes this will allow better and cleaner burning. See directions in manual.
5. Never allow a build up of ashes in the ash pan, as this will cause the grate to burn out prematurely.
6. Avoid slow burning of damp or unseasoned fuel as this will result in tarring flue ways and chimney i.e. peat or timber.
7. Allow adequate air ventilation to ensure plenty of air for combustion.
8. Do not burn rubbish/household plastic.
9. Do not leave ash-door open for long periods as this will over heat the unit causing unnecessary damage.
10. Clean the chimney at least twice a year.
11. When burning peat or timber, it will be helpful to burn a few fires of "Anthracite" which will help to dry and burn off tar and soot deposits. This will be helpful before cleaning.
12. Burning soft fuels such as timber and peat will stain the glass. Regular cleaning will prevent permanent staining.
13. Keep all combustible materials a safe distance away from unit, please consult manual for clearance to combustible table.
14. For safety reasons never leave children unaccompanied while stove/cooker is in use.
15. Avoid contact with unit when in use as cooker/stove reaches very high operating temperatures.

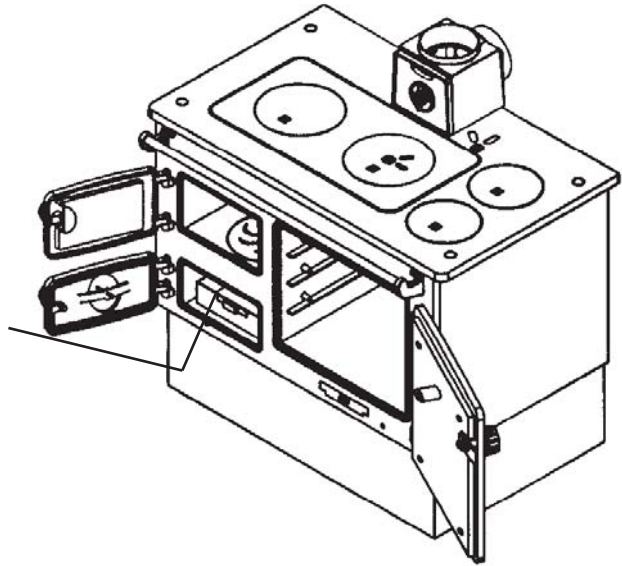
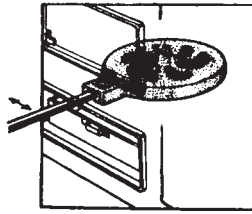
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## LIGHTING THE FIRE

1. Open the Fire Door and lower the Fire Fence or open the top fuelling cup.
2. Fully open all dampers and the Primary Air Inlet Spin Valve.
3. Kindle with paper and sticks in the usual way.
4. Ignite by using a taper or rolled wad of paper inserted into the ashpan.
5. **Under no circumstances should any flammable liquid i.e. petrol, paraffin etc. be used to light the fire.**
6. When the fire is well established close the Direct Flue Damper fully and keep it closed.
7. Add fuel to the firebox as required.
8. Adjust primary air opening to suit the current requirements.

**Note:** Do not operate with ashpit door open.

Fig.15



### FUELLING

Using the recommended fuels, access is through the fire door or the fuelling cup. To fuel, lift and tilt the Fire Fence outwards. Note: When burning timber logs the fire fence may be removed to simplify front loading, make sure that the logs are no longer than the recommended size so that the fire door can be fully closed.

When refuelling open the fire damper. After refuelling be sure to close the damper otherwise oven temperature will drop and the fire box may overheat.

### CONTROL

The air supply to the fire is controlled by the spin valve situated on the ash door. Depending on the setting a high or low firing condition will be determined by the volume of air passing through at any one time.

### DIRECT FLUE DAMPER

The direct damper as already advised must be kept closed at all times except when kindling a new fire or refuelling.

A secondary flue damper position can be used which allows the damper to be partly opened to give better burning in marginal draught conditions.

### OVEN DAMPER

When using oven, operate damper in open position.

### OVER-FIRING

When using anthracite, coke or coal avoid excessive firing conditions. High temperatures are unnecessary and can only do serious harm to the cooker. The first indication that overheating is taking place will be the formation of Clinker (Melted Ash) in the firebox and this should be removed immediately otherwise damage will occur not only to the cooker components but also to the fire bricks and any damage here should be repaired without delay.

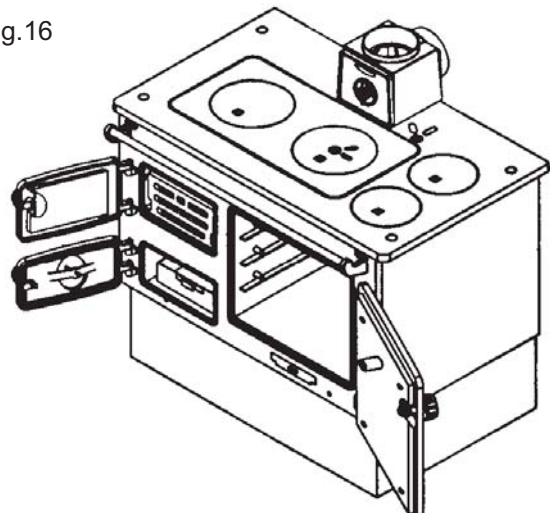
### THE HOTPLATE

For best results use heavy based, flat bottomed utensils. When cleaning your cooker ensure that the underside of the hot plate is also attended to as hard carbon and soot can build up here to such a degree that the surface of the hotplate is being insulated from the fire and this will, of course, drastically reduce efficiency.

### MAIN OVEN

When baking or roasting, open the oven damper and Spin Valve fully until the thermometer shows a temperature about 50°F (10°C) higher than that which is required. Then close the Spin Valve to a point where the required temperature is sustained (a little practice will soon show how much adjustment is necessary). Much will also depend on the strength of the chimney draught. Remember the direct flue damper must be kept fully closed as a by-pass is provided to allow waste gases through at all times. When baking or roasting, if it is found that the surface of the food is cooking too quickly then position the plain steel shelf in the top of the oven so as to act as a heat shield which will protect the food on the shelf beneath.

Fig.16



## OVERNIGHT BURNING

Open the spin valve by a quarter turn and close the oven damper; riddle the fire and refuel. In the morning open the air valve and damper and riddle the fire; when it is again burning brightly, refuel. If it is found that the fire is completely burned out then new settings should be tried in respect of the spin valve. On the other hand if the fire is out and the fuel unburned then the reverse should apply.

## BOILER SUMMER CONDITIONS (Central Heating)

To obtain a reduction in boiler output during the summer the central heating model is supplied with a set of cast iron heat shield plates as standard equipment. Two of them are positioned on the hooks welded to the face of the boiler and boiler back and are easily positioned and removed. Maximum heat reduction is achieved by using all the plates provided. If, however, increased output is desired then plates can be removed progressively to the point where the required output is obtained.

These heat shield plates have no function other than to reduce the boiler output.

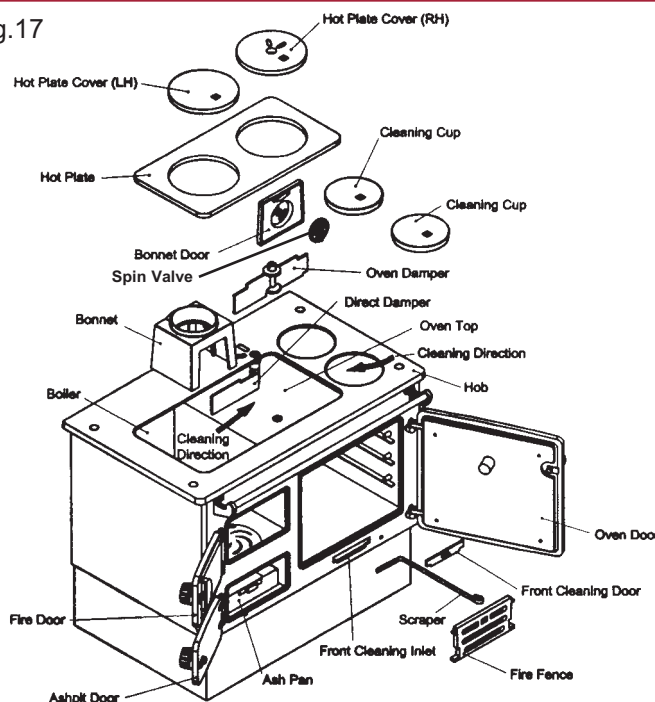
## DOMESTIC BOILER UNIT

A normal fire will provide sufficient hot water to meet your needs. Increase the burning rate to heat oven up to the required temperature.

## RIDDLING

Open the ashpit door and direct damper to their fullest extent. Fit the riddling tool on to the spigot provided at the front of the fire bar and move the bar vigorously to and fro. It is recommended that the fire bed itself be thoroughly raked at regular intervals thus loosening up such debris as Clinker, Stones, etc., which are then easily removed.

Fig.17



## EMPTYING THE ASHPAN

The ashpan must be emptied regularly otherwise ash will build up to a point where it interferes with the natural flow of cool air through the fire bars and as a consequence these will be damaged.

## COOKER FLUE CLEANING

Your Stanley Cooker should be cleaned out at least once a week although this may be extended to two weeks if smokeless fuel is used. e.g. anthracite, phurnacite or similar manufactured fuels.

This procedure is as follows: Remove all loose sections on top of the Cooker. Open the direct damper. Where a flue chamber is fitted in conjunction with a vertical flue pipe remove the cleaning door from the front of this fitting in order to obtain access.

All deposits from the flue pipe and the top of the oven may be brushed both into the firebox and down the right hand side of the oven. **Deposit which has accumulated on the side of the oven must also be brushed downward and particular attention must be paid to the back flueway which runs from the top flue outlet down to the bottom left corner immediately underneath the oven.** To remove the accumulated ash and soot take off the cleaning plate situated immediately under the oven on the front of the Cooker and thoroughly clean out the residue from the side flue, back flue and base plate - **this operation is essential otherwise the flow of hot gases will be obstructed and satisfactory oven temperatures will not be maintained**, apart from which such deposits may contribute to smoking. Replace all the loose parts which have been removed making sure that all cooking surfaces have been thoroughly cleaned on the underside.

## CLEANING INSTRUCTIONS

Remove all loose fitting parts, hotplate, bonnet door from the top of the cooker. Open the direct damper. Where a flue chamber is fitted in conjunction with a vertical flue pipe remove the cleaning door from the front of this fitting in order to obtain access. See Fig.18.

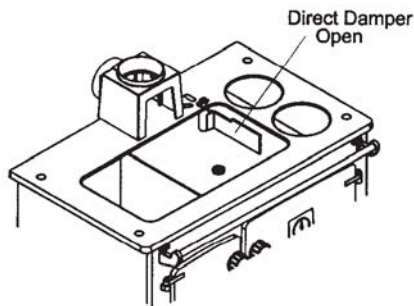


Fig.18

All deposits from the flue pipe and the top of the oven may be brushed both into the firebox and down the back flue passage way. See Fig. 19 & 20.

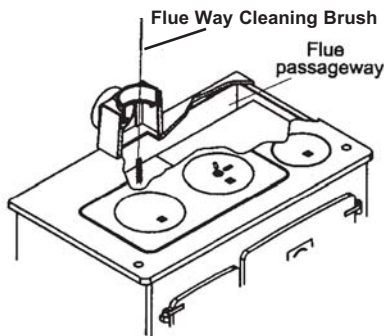


Fig.19

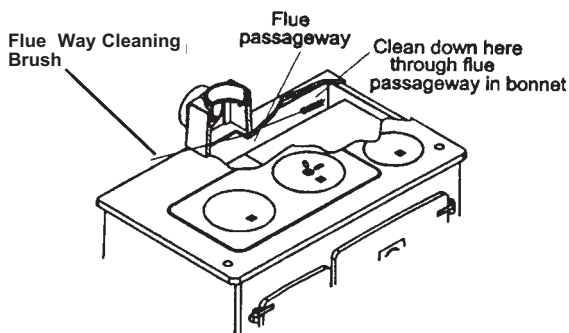


Fig.20

Deposits which have accumulated on the side of the oven must also be brushed downward and particular attention must be paid to the back flueway which runs from the bonnet down to the bottom left corner immediately underneath the oven. See Fig.21.

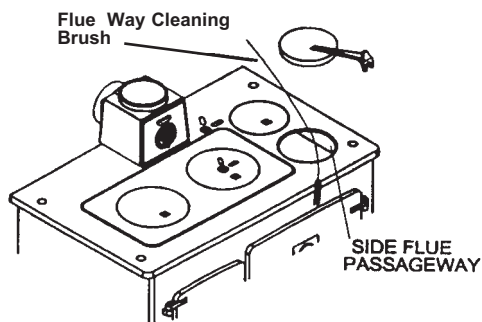
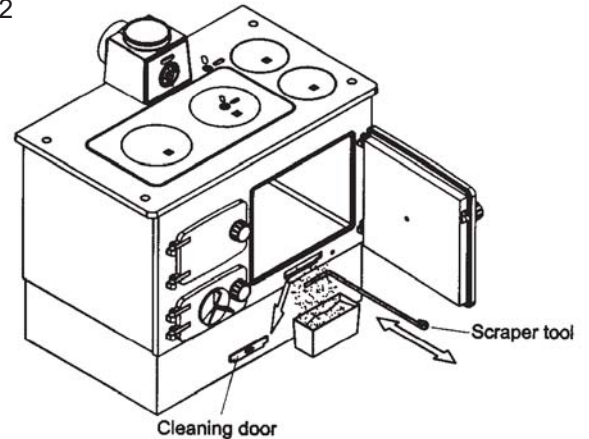


Fig.21

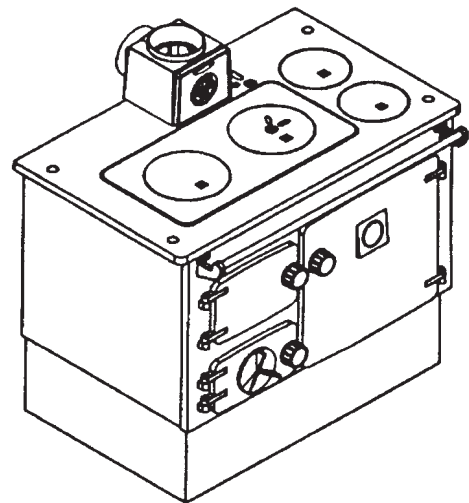
To remove all the accumulated deposits take off the cleaning plate situated immediately under the oven on the front of the cooker and thoroughly clean out the residue from the side flue, back flue and base plate. This operation is essential otherwise the flow of combustion gases will be obstructed or even stopped, and satisfactory oven temperature will not be maintained, apart from which such deposits will cause smoking. See Fig.22.

Fig.22



Replace all loose parts which have been removed making sure that all cooking surfaces have been thoroughly cleaned on the underside. See Fig.23.

Fig.23



Your new Stanley Cooker will give you every possible satisfaction in use and many years of service provided it is properly installed and maintained in accordance with our published instructions.

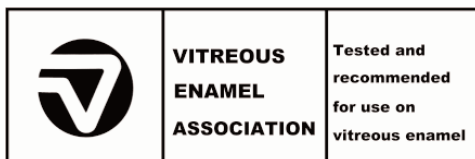
## CLEANING

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

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

This cooker is finished in a high gloss vitreous enamel. To keep the enamel in the best condition observe the following tips:

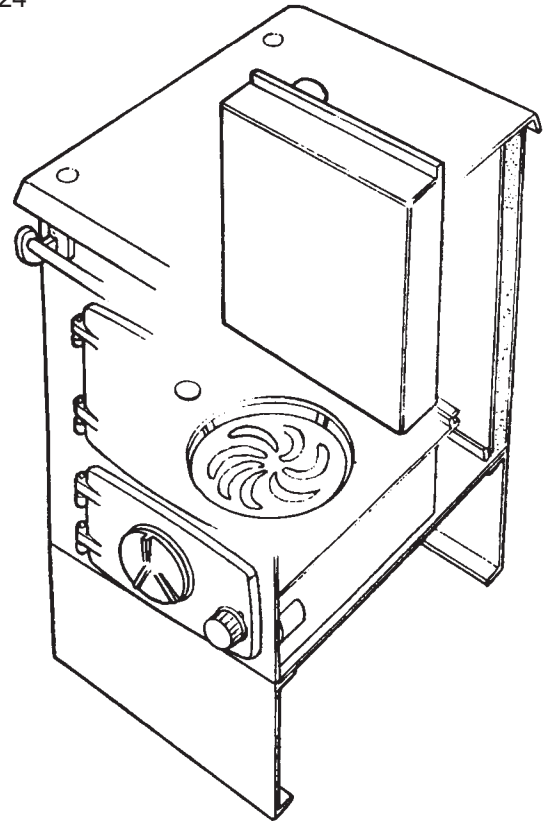
1. Wipe over daily with a soapy damp cloth, followed by a polish with a clean dry duster.
2. If milk, fruit juice or anything containing acid is spilt on the top plate or down the cooker, be sure to wipe it immediately or the vitreous enamel may be permanently discoloured. Jam and preservatives containing sugar can permanently damage the vitreous enamel.
3. Keep a damp cloth to hand while cooking, to wipe up any spills as they occur, so they do not harden and become more difficult to remove later.
4. If spills do become baked on a cream cleanser can be used. For stubborn deposits a soap impregnated pad can be carefully used on the vitreous enamel.
5. Use only products recommended by the Vitreous Enamel Association, these products carry the Vitramel label.



6. In the oven, spills and fat splashes are carbonised at high temperatures: occasionally brush out with a stiff brush. The shelves can be soaked and cleaned with a cream cleanser.
7. Use a wire brush to keep the cast iron hotplate clean.

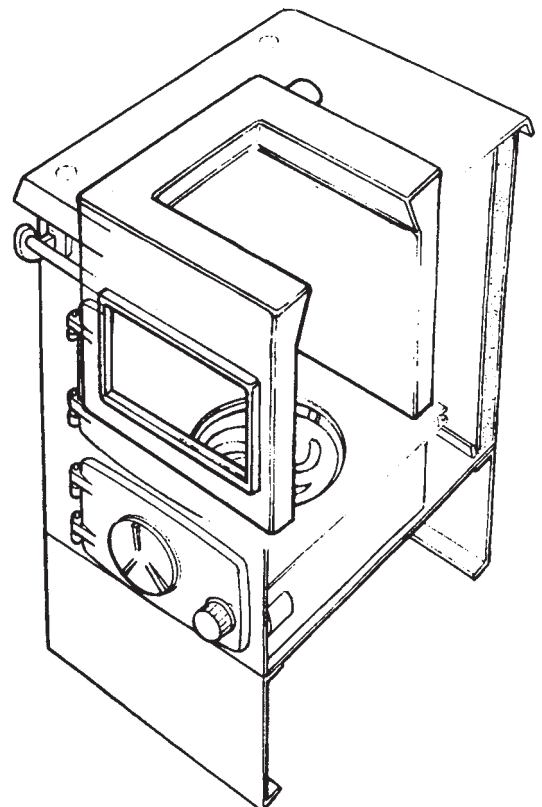
**DO NOT USE ABRASIVE PADS OR OVEN CLEANERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES. ENSURE THAT THE CLEANSER MANUFACTURERS INSTRUCTIONS ARE ADHERED TO.**

Fig.24



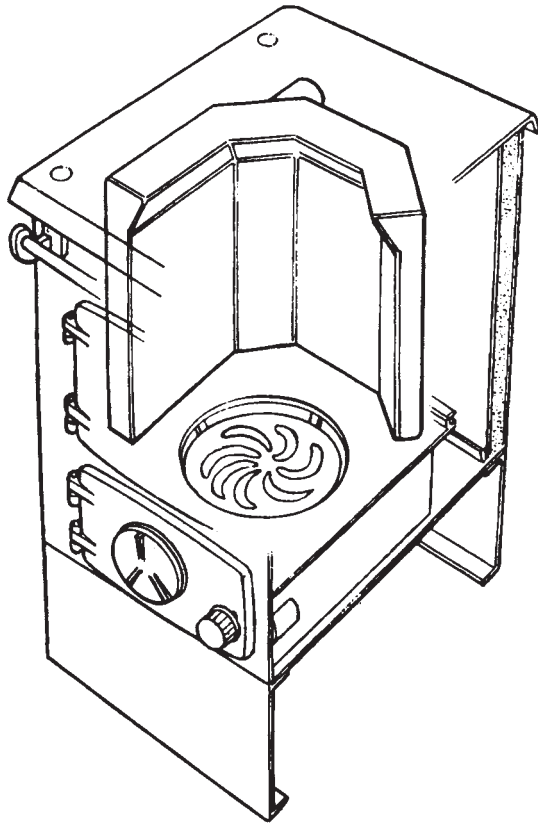
10K Domestic Boiler

Fig.25



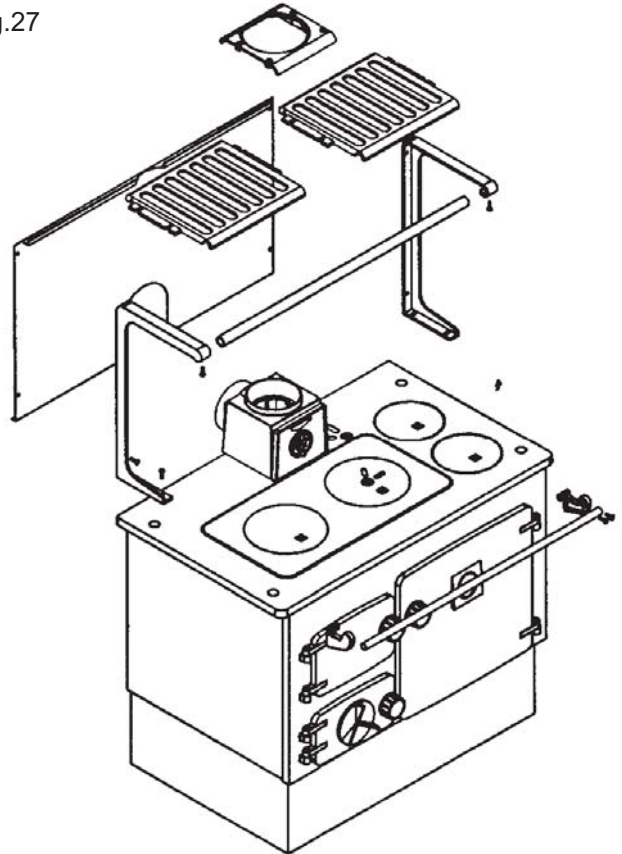
21K Central Heating Boiler

Fig.26



15K Central Heating Boiler

Fig.27



Optional Plate Rack Installation

## MILD STEEL

The steel side panels and splash back must not be cleaned with steel wool. Use only washing up liquid in hot water with a lint free cloth. Dry off and apply a coat of good quality furniture polish.

## OVENS

Grease spillages will burn off from the oven interior, when the oven is hot and any other loose materials can be wiped out with a cloth, when cold. Stubborn stains in the oven and on the shelves in the oven can be cleaned off with a paste of bread soda and water.

## HOT PLATE

The hotplate may be cleaned using a small amount of paraffin oil or fine steel wool to remove rust and cooking stains. Dry off with a lint free cloth and apply a light coat of cooking oil to preserve the finish.

## CO ALARM

Waterford Stanley recommend the fitting of a CO Alarm in the same room as the appliance, this is a requirement under UK Building Regulations. Further guidance on the installation of a carbon monoxide alarm is available in BS EN 50292:2002 and from the alarm manufacturers instructions.

**Provision of an alarm must not be considered a substitute for either installing the appliance correctly or ensuring regular servicing and maintenance of the appliance and chimney system.**

### WARNING:-

**If the CO Alarm sounds unexpectedly:-**

- 1. Open Doors and windows to ventilate the room and then leave the premises.**
- 2. Let the fire go out.**

## IMPORTANT

**It is of the utmost importance to keep the flue pipe and chimney clear of deposits by regular sweeping of the chimney irrespective of whether the fuel used is classed as smokeless or not. All fuels give rise to soot or ash deposits and regular cleaning is essential for safe operation.**

**Blocked or partially obstructed flueways and chimneys will cause dangerous fumes to be emitted into the room, these may well be invisible if a smokeless fuel is burned.**

## FAULT FINDINGS

|                                                        |                                               |                                                                      |
|--------------------------------------------------------|-----------------------------------------------|----------------------------------------------------------------------|
| 1. Poor Chimney Draught                                | (a) Obstruction                               | (a) Clear and Clean                                                  |
|                                                        | (b) Too Low                                   | (b) Raise Height above Ridge                                         |
|                                                        | (c) Too Wide                                  | (c) Fit Flue Liner 15 to 23 cm                                       |
|                                                        | (d) Crack in Wall                             | (d) Repair Cracks                                                    |
|                                                        | (e) Shared by another unit                    | (e) Cut off other unit                                               |
| 2. Excessive Chimney Draught                           | (a) High chimney                              | (a) Adjust bonnet spin valve                                         |
| 3. Down Draught                                        | (a) High Trees                                | (a) Raise Chimney Height                                             |
|                                                        | (b) High Buildings                            | (b) Raise Chimney Height                                             |
|                                                        | (c) Low Chimney                               | (c) Raise Chimney Height                                             |
|                                                        | (d) Negative Pressure Zone                    | (d) Fit Cowl                                                         |
| 4. Cooker Smoking                                      | (a) Insufficient Primary Air                  | (a) Provide Room Air Inlet                                           |
|                                                        | (b) Chimney Choked                            | (b) Clean Chimney                                                    |
|                                                        | (c) Side and/or Back Flueways Choked          | (c) Clean Flueways                                                   |
|                                                        | (d) Down Draught                              | (d) Raise Chimney Height                                             |
| 5. Hot Plate Not Heating                               | (a) Soot Under Hot Plate                      | (a) Remove and Clean                                                 |
|                                                        | (b) Fire Too Low                              | (b) Build Better Fire                                                |
|                                                        | (c) Utensils not Flat                         | (c) Use machined based Utensils                                      |
| 6. Oven Not Heating                                    | (a) Poor Chimney Draught                      | (a) Raise Height or Fit Cowl                                         |
|                                                        | (b) Flue ways blocked with soot               | (b) Clean Out                                                        |
|                                                        | (c) Damper open to Chimney                    | (c) Close Damper                                                     |
| 7. Radiators not Heating<br>(Central Heating)          | (a) Pump not Working                          | (a) Check and replace if defective                                   |
|                                                        | (b) Air in Radiators                          | (b) Vent Radiators                                                   |
|                                                        | (c) Pipe System Faulty                        | (c) Check Pipe Sizes and Circuit                                     |
|                                                        | (d) Excessive Number of Radiators             | (d) Turn off un-needed Radiators                                     |
|                                                        | (e) Radiator Valves not Adjusted              | (e) Adjust Valves to Give even flow                                  |
| 8. Domestic Hot Water                                  | (a) Cylinder too Large                        | (a) Lag Cylinder or use smaller cylinder                             |
|                                                        | (b) Flow Pipe too small                       | (b) Use 25mm Bore Pipe                                               |
|                                                        | (c) Flow Pipe crossed                         | (c) Reverse Flow Pipe                                                |
|                                                        | (d) Cylinder too far away                     | (d) Not more than 7.8m fully lagged                                  |
|                                                        | (e) Hot water from boiler not reaching boiler | (e) Adjust Flow Control Valves or fit injector-tee - Central Heating |
| 9. Intermittent Performance                            | (a) Cooker starved of Primary Air             | (a) Provide Air Inlet in Room                                        |
|                                                        | (b) Extraction Fan in room                    | (b) Provide additional air inlet in room                             |
|                                                        | (c) Cooker subjected to wind change           | (c) Raise Chimney or fit Cowl                                        |
|                                                        | (d) Dirty Flueways                            | (d) Clean flueways frequently                                        |
|                                                        | (e) Poor Fire                                 | (e) Burn more fuel                                                   |
|                                                        | (f) Uncontrolled Burning                      | (f) Repair or replace Air Valve in Ash door or replace sealing rope  |
| 10. Domestic Hot Water Rusty<br>(Central Heating Only) | (a) Leak in Indirect Cylinder Coil            | (a) Replace Cylinder                                                 |
|                                                        | (b) Incorrect Cylinder Fitted                 | (b) Check with installer                                             |

## COOKER INSTALLATION CHECK LIST

### *Flue System*

|      |                                            |
|------|--------------------------------------------|
| Tick | <input checked="checked" type="checkbox"/> |
|------|--------------------------------------------|

1. Minimum Flue Height of 4.6 metres (15 feet). ☐
2. Appliance should be connected to a minimum of 1.8 metres (6 feet) of 125mm (5") flue pipe with a horizontal run not exceeding 150mm (6"). ☐
3. Appliance should be connected to a chimney of less than 250mm (8") in diameter (otherwise the chimney must be lined with a 6" flue liner). ☐
4. The chimney venting position must be above the main ridge of the roof or adjacent outside obstructions. ☐

### *Location*

5. Clearance to combustible materials must be maintained at 75mm (3"). ☐
6. Clearance to non combustible materials must be maintained at 75mm (3"). ☐
7. Clearance to combustible materials must be maintained as specified in the Clearance to Combustibles section. ☐
8. If the cooker is located on a combustible surface, a floor protector must be used to cover the area underneath the heater, extending 18" from the front of the cooker and 8" from the back & sides. ☐

### *Plumbing*

9. Appliance must be connected to a gravity circuit using 1" ID flow & return piping. ☐
10. The length of pipes from the cylinder to the cooker should not exceed 7.8 metres (25 1/2 feet). ☐
11. A circulation pump should be fitted to the return pipe and controlled by a pipe stat fitted to the flow pipe of the gravity circuit to the cylinder. ☐

### *Ventilation & Combustion Air Requirements*

12. The room in which the appliance is located should have an air vent of adequate size to support correct combustion (see Ventilation & Combustion Air Requirement Section). ☐



## STANLEY SOLID FUEL COOKER WARRANTY

### CONDITIONS OF WARRANTY

Your Stanley Solid Fuel Cooker is guaranteed against any part that fails (under normal operating conditions) within twelve months from the date of installation of the appliance. If the unit is not installed within six months of date of purchase, the warranty will commence six months from the date of purchase. The warranty is given only to the original consumer/purchaser only and is non-transferable. The appliance must be installed by a suitable qualified person and installed as per the requirements of the manual. Failure to comply with the installation requirements will void your warranty. Waterford Stanley reserve the right to replace any part due to manufacturing defect that fails within the warranty period under the terms of the warranty. The unit must be used for normal domestic purposes only and in accordance with manufacturer's operation instructions.

### LIMITS OF LIABILITY

The warranty does not cover:

- \* Special, incidental or consequential damages, injury to persons or Property, or any other consequential loss.
- \* Any issue with caused by negligence, misuse, abuse or circumstances beyond Waterford Stanley's control.
- \* Any issue with wear and tear, modification, alteration, or servicing by anyone other than an authorized service engineer.
- \* Installation and operational related problems such as draught related issues external to the cooker, inadequate venting or ventilation, excessive flue offsets, negative air pressure caused by insufficient burning of improper fuel.
- \* Damage caused to the unit while in transit.
- \* Enamel discolouration due to over firing, enamel damage caused by impact, damage to baffles caused by over firing and fading of surface finish on casting.
- \* Stress fractures on bricks.
- \* Rust on cast iron parts unless reported prior to unit being installed.
- \* Aesthetic damage, rust & missing parts on units purchased off display.

**Note:** Adequate clearance must be maintained around the appliance to ensure the ease of part removal in the possible event of their damage/failure. Waterford Stanley are not responsible for any costs incurred in the removal of items installed in the vicinity of the appliance that have to be moved to facilitate a part replacement.

All warranty claims must be reported to the Waterford Stanley Service Department and must be submitted with the product serial number (located on the front casting), date of purchase, proof of purchase (if requested) and details of the specific nature of the problem.

**Manufactured by**  
**Waterford Stanley Ltd.,**  
Unit 401-403, IDA Industrial Estate, Cork Road,  
Waterford, Ireland.  
Tel: (051) 302300 Fax (051) 302315

