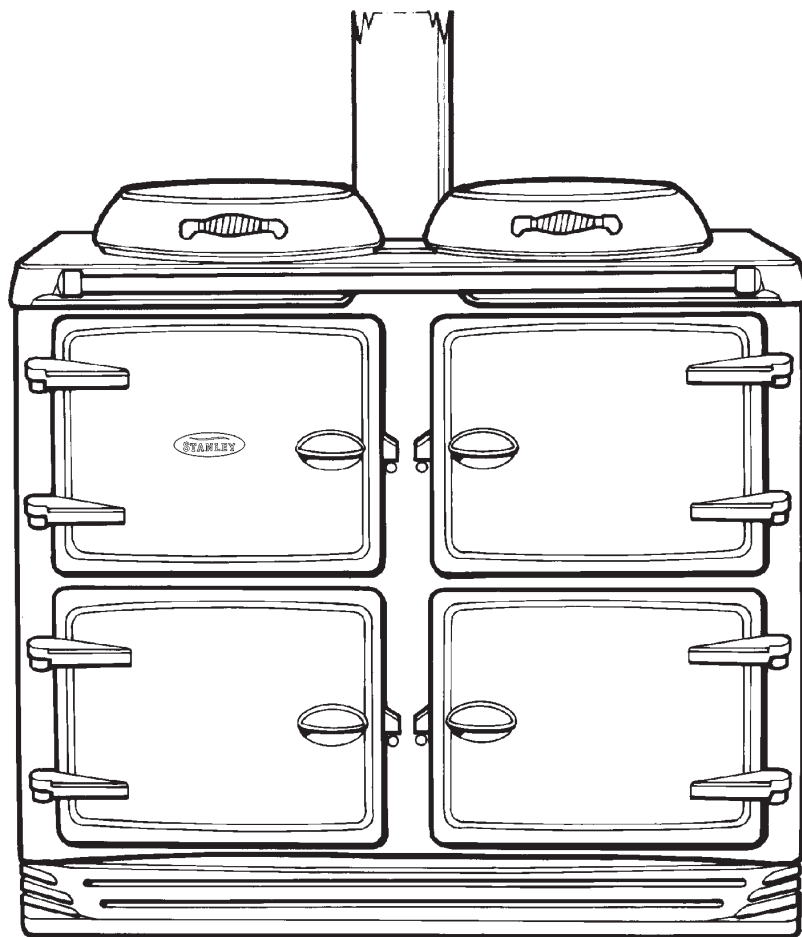

STANLEY

TURNING YOUR HOUSE INTO A HOME

Alpha 120/150K



DESN 514812

Users Instructions

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

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INTRODUCTION

Thank you for buying a Stanley Alpha. To get the best from it, please read and carefully follow the instructions before using your appliance for the first time.

Consumer Protection

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY.

Any alteration that is not approved by Waterford Stanley could invalidate the approval of the appliance, operation of the warranty and could affect your statutory rights.

Health and Safety

See Installation and Servicing Instructions for details.

The Appliance

Your Stanley Alpha has been designed to provide cooking, central heating and domestic hot water when you require it. It can be run as an on/off cooker.

The boiler side of your Stanley Alpha should not be set to run below 60°C.

If the weather is very cold, or if you prefer, the appliance cooker burner can be run on a continuous low or high setting as required. **Do not use to warm a room with the appliance doors left open.**

The Stanley Alpha is for use with Kerosene C2 to BS.2869 only.

This appliance must be commissioned by an approved engineer.

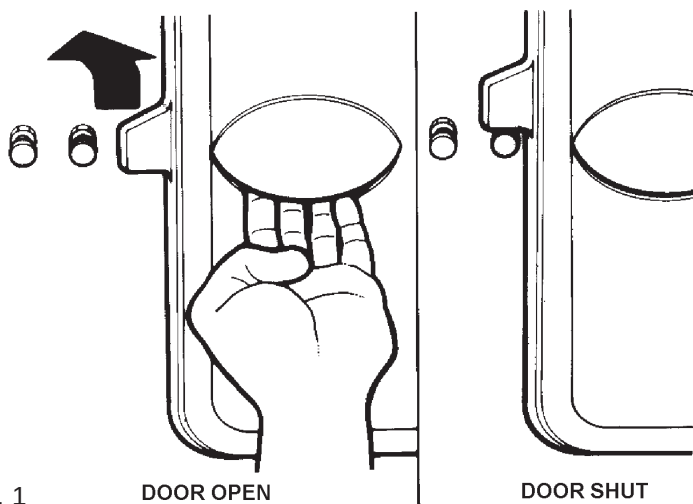
Two independently fired oil burners are fitted. These are:-

1. The boiler burner which gives domestic hot water and central heating or domestic hot water only (provided motorised valves are fitted).
2. The cooker burner gives control of hotplate and oven temperatures.

Your Stanley Alpha comes complete with a starter set of cookware including:-

1 Servicing Instruction	1 Meat tin/Grill pan	2 Hotplate lifting hooks(For service engineer)
1 Installation Instruction	1 Grill rack	2 Hotplate lifting eyes (For service engineer)
1 Users Instruction	2 Oven grid shelves	1 Oil Filter
1 Cookbook	1 Solid shelf	
1 Gurantee card	1 Enamel cleaner (30ml)	
1 Warranty book	1 Chrome cleaner (30ml)	
1 Hotplate centre cover		

USER INFORMATION



OPEN THE DOORS BY GRIPPING THE HANDLES AND LIFTING UPWARDS AND OUTWARDS OFF THE DOOR 'KEEP'.

TO CLOSE: PUSH THE DOOR INWARDS, GRIP THE HANDLE, LIFT AND PLACE ONTO THE DOOR KEEP.

FIG. 1

DOOR OPEN

DOOR SHUT

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FITTING OF OVEN GRID SHELVES

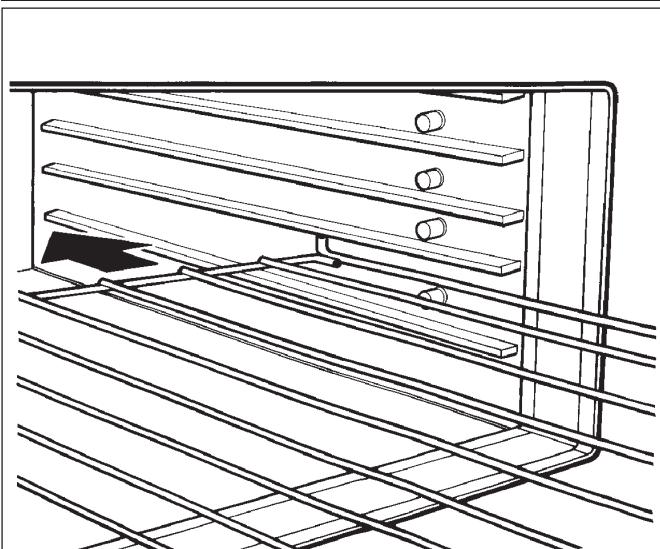


FIG. 2

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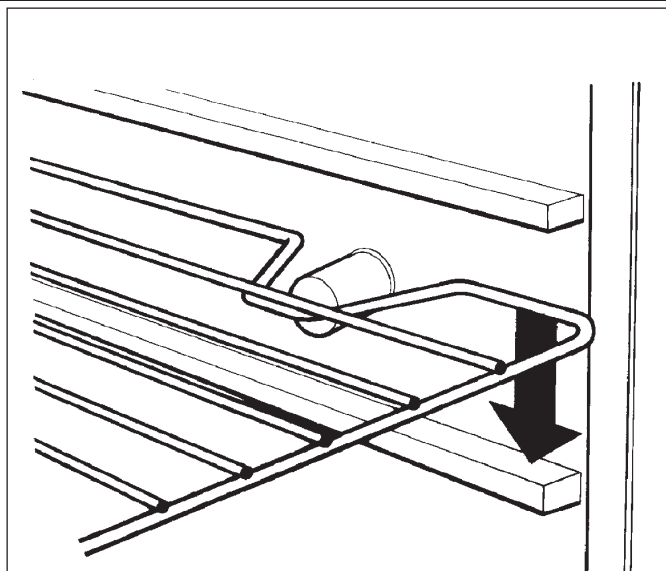


FIG. 3

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REMOVAL OF OVEN GRID SHELVES

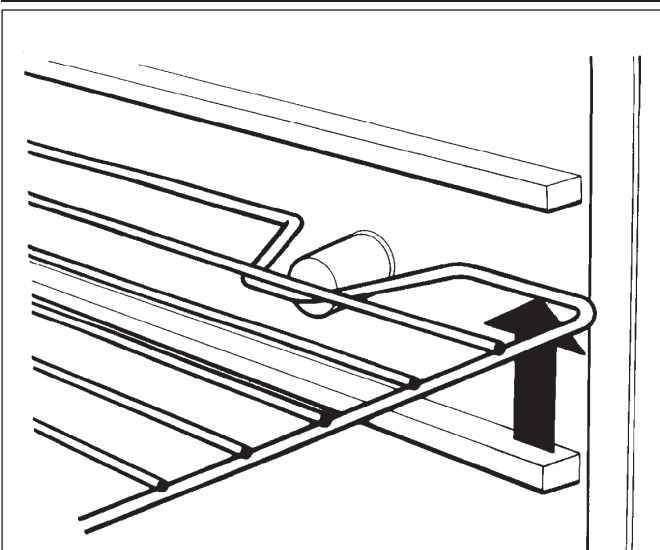


FIG. 4

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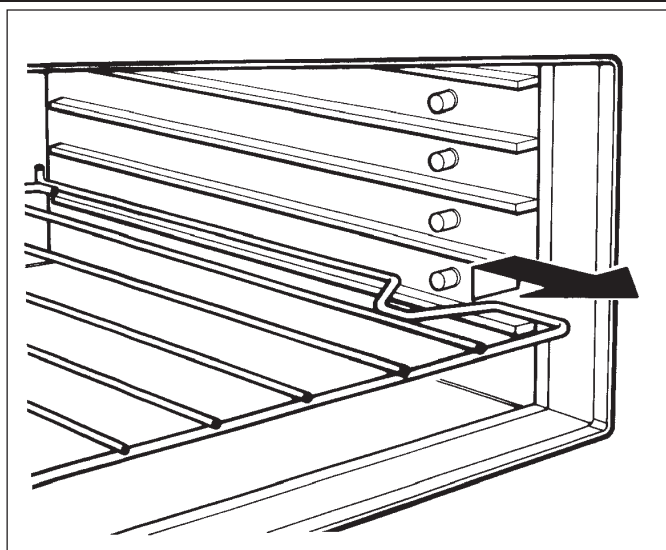


FIG. 5

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HOTPLATE CENTRE COVER

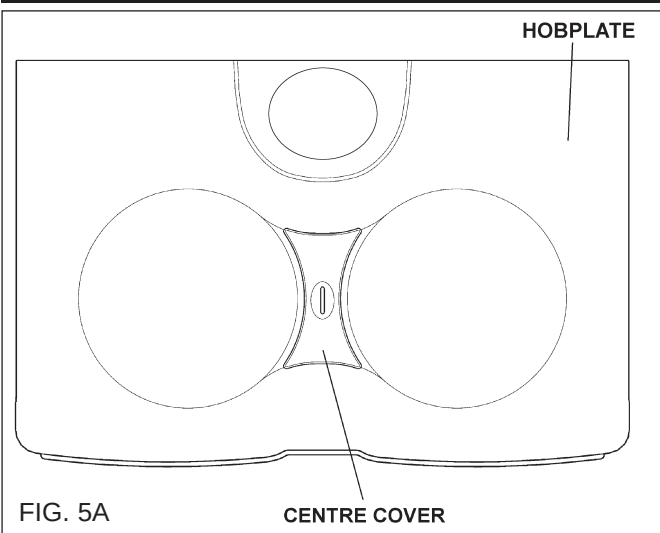
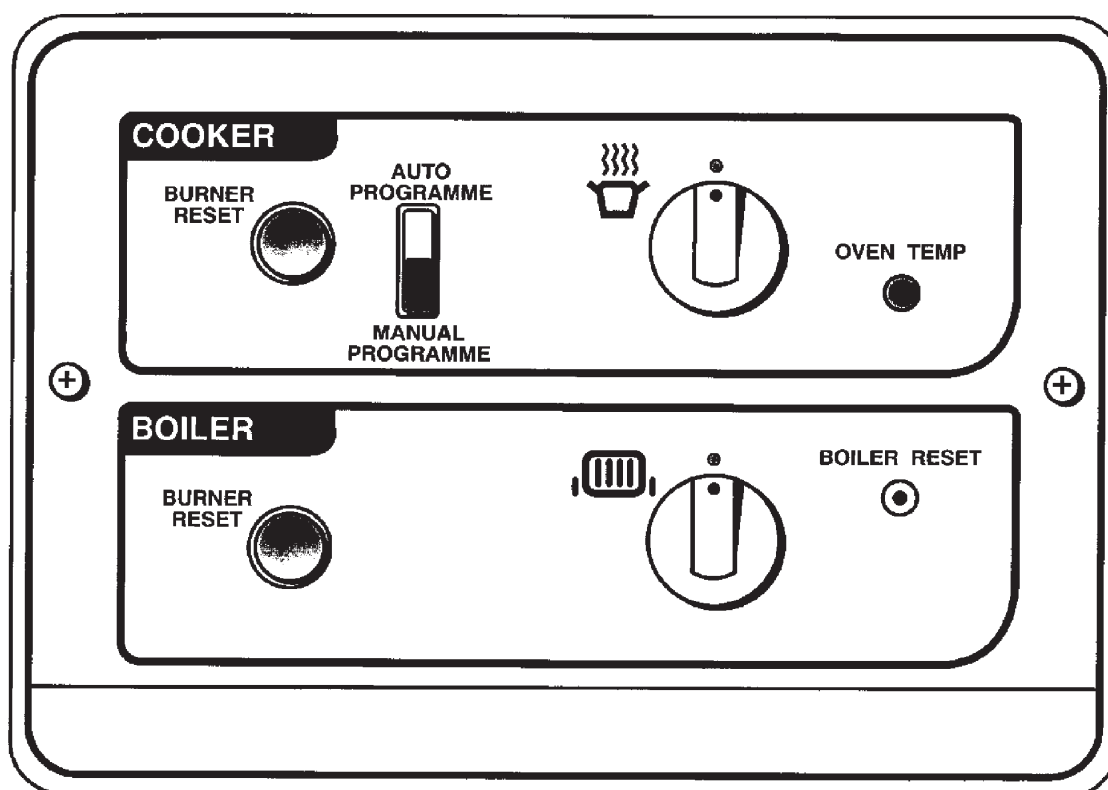


FIG. 5A

CENTRE COVER

To prevent heat loss leave centre cover in place when hotplate is not in use. (See Fig. 5A).

CONTROL PANEL



MARK	APPROX TEMP
LOW	90°C
1	140°C
2	150°C
3	160°C
4	180°C
5	190°C
6	200°C
7	220°C
8	230°C
9	240°C

FIG. 6

DESN 514807

HEATING

To use this appliance for heating and domestic hot water, first ensure power is switched on. Set the timer to call for heat and set the desired water temperature. The boiler will now commence firing and heat the water to the desired temperature. If the burner re-set button becomes illuminated then refer to section 'BURNER RE-SET' - PAGE 14.

COOKING

To use this appliance for cooking ensure power is switched on. For manual operation, move the cooker switch to the MANUAL PROGRAMME position, and set the cooker control thermostat to desired temperature. The burner will commence firing, until the desired temperature has been reached, at which time the cooker temperature indicator will illuminate. If burner re-set button becomes illuminated then refer to section 'BURNER RE-SET' - PAGE 14.

For automatic operation, set timer to desired operating times. Ensure AUTO PROGRAMME is selected, set the cooker control thermostat to the desired cooking temperature, and the cooker will be ready to use when required.

THE COOKER

OPERATION OF THE BURNERS

The burners are completely automatic and are controlled by either the boiler thermostat, or the oven thermostat, they will fire when either the water or oven temperature fall below the desired setting of the thermostat, and will stop as soon as the desired setting has been reached.

BEFORE STARTING THE APPLIANCE

1. Ensure that the water system has been filled.
2. Make sure that all fuel supply lines valves are open.
3. Switch on electricity supply to the appliance. Ensure thermostats are set to minimum.
4. If a programmer is fitted, set the programmer to the desired on/off times. Ensure the correct time and day of week are set.

TO START THE APPLIANCE

Set the appropriate thermostat to the desired temperature, the burner should start to work immediately. For further details see control panel layout.

WHAT TO DO IF THE BURNER FAILS TO START

- a. Wait 1 minute to allow any fuel to clear from the combustion chamber, then press the red re-set button on the control panel, which is mounted on the controls panel behind the controls door.
- b. If the burner fails to start after re-setting ONCE then check the following:-

Check that all fuel supply valves are open.
That there is electricity to the appliance.
Check for a blown fuse.
Check that the boiler re-set has not operated.

After checking the points above, re-set the control box ONCE more. Should the burner still fail to start then turn off the main switch and consult your service engineer.

MAIN OVEN AND HOTPLATE CONTROL

The main oven and hotplate temperatures are controlled by the cooker thermostat control knob which is situated behind the controls door. See section 'CONTROL PANEL' - Page 5.

THE MAIN OVEN

The oven thermostat control knob is marked from LOW to HIGH. (See SECTION 'CONTROL PANEL' - Page 5).

Turning the control knob clockwise increases the oven temperature.

When the cooker thermostat has reached the required temperature the oven temperature indicator light will come on.

THE HOTPLATE

The single hotplate on the cooker is graduated in temperature. Just slide pans to a hotter or cooler area depending on whether boiling or simmering is required. The hottest area is the left hand side of the hotplate.

The hotplate temperature is also variable, depending upon the oven setting used; the higher the setting then the higher the hotplate temperature.

Made of thick cast iron, the hotplate is machined flat. In order to ensure perfect contact and even heat distribution it is recommended that all pans and kettles used have thick machined flat bases. Pans should also have tight fitting lids for greatest efficiency. Keep the insulated hotplate covers down when the hotplate is not in use to conserve heat.

THE LOWER OVEN

The temperature of the cast iron lower oven is dependent on the temperature in the main oven. As a guide it is around 50% of the temperature of the main oven for food such as casseroles, milk puddings etc. This means that it can be used as a cooking oven when the main oven is at a higher temperature ie. over MK6.

BOILER RE-SET

Every Stanley Alpha cooker is fitted with a boiler re-set. This is to protect the boiler and heating system in the unlikely event of a control fault. Should this be subjected to excessive temperatures then it will stop the burners from firing, and the centre of the button may protrude.

If this condition does occur then notify your service engineer.

THE COOKBOOK

When following the recipes consult these operating instructions to ascertain details relevant to this cooker.

NOTE: SMOKE/SMELL EMITTED DURING INITIAL USAGE.

Some part of the cooker have been coated with a light covering of protective oil. During initial operation of the cooker this may cause smoke/smell to be emitted and is normal and not a fault with the appliance. It is therefore advisable to open doors and or windows.

COOKING HINTS

The ovens are indirectly heated from the outside by hot gases from the heat source so that no flame or elements are within the ovens. This means that full use can be made of the whole cooking space. Both ovens are vented to the flue so cooking smells disappear to the outside.

MAIN OVEN

This oven is hotter towards the top than the bottom, and has five shelf positions (See Fig. 7) The very top runners are used as a shelf parking area.

For safety reasons, the grid shelves are non-tilt, use as directed in section 'FITTING AND REMOVAL OF OVEN SHELVES - Page 4).

For perfect results turn food during cooking.

On low settings the oven can be used for long slow cooking such as casseroles, stock, soup, ratatouille, curries, meringues, creme caramel, rice pudding etc. Turn up to a higher setting for baking fruit cakes, victoria sandwiches, small cakes, soufflés, scones, bread and roasting etc.

Cast iron retains the heat so that the door can be opened to view food without losing heat.

One of the many benefits of the cast iron oven is that the floor of the oven is hot and can be used as a cooking area in its own right.

- 1. For Baking** - no need to bake pastry case or quiche "blind" just place the flan dish directly on the oven floor for the whole, or part, of the cooking time to achieve "soggy-free" pastry bases that are crisp and golden.
- 2. For Frying** - when the oven is hot the floor of the oven can be used for frying. Think of it as a hidden hotplate. A cast iron dish is recommended. Allow it to heat up first before adding the food. It is an excellent method for frying bacon and egg, fish such as trout/salmon or onions etc. Any fat splashes are carbonised on the insides of the oven so cleaning is minimal (carbonised crumbs can be brushed out using a wire brush) and frying smells are taken away through the flue.
- 3. Oven grilling** - The top of the oven is where the grilling takes place. Turn the oven up to 9 and the heat radiating from the oven roof seals and cooks the food. Arrange the food on the grill rack in the meat tin and place on the shelf (See Fig. 7).

LOWER OVEN

A valuable oven for slower more gentle cooking when the main oven is turned up above Mk6 as it is 50% of the temperature of the main oven. Ideal for casseroles, milk puddings, egg custards etc. When cooking a casserole in this oven, allow it to heat through and simmer for 5-10 minutes on the hotplate or main oven floor before transferring to the lower oven.

HOTPLATE

Apart from its obvious use for boiling and simmering, the hot plate can be used directly, for making toast, toasted sandwiches, drop scones. After cooking directly on the hotplate make sure that any crumbs are brushed off with a brush brush (obtainable from a Rayburn Stockist) or this could impair the boiling performance of the kettle or saucepans.

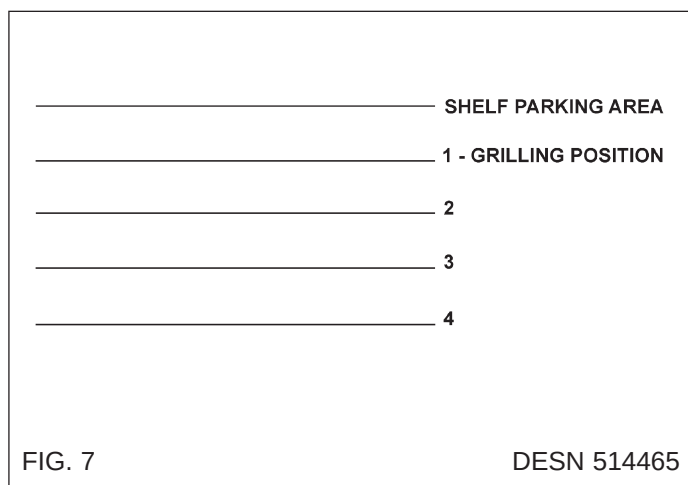
ACCESSORIES

Further accessories, tins, shelves, saucepans, apron and gauntlets, etc are available from your Rayburn Stockist.

DOORS

To Open: Open the doors by gripping the handles and lifting upwards and outwards off the door 'keep'. See Fig. 1.

To Close: Push the door inwards, grip the handle, lift and place onto the door keep. See Fig. 1.



COOKING CHART (MAIN OVEN)

FOOD	Mark No.	SHELF POSITION	APPROXIMATE TIME
Scones	7	3	10 - 15 mins
Small Cakes	5	3	15 - 20 mins (Turn the tray round halfway through cooking)
Victoria Sandwich (180mm)	4	3	20 - 30 mins
Semi- rich fruit cake	2	4	2 - 2 1/2 hours
Rich fruit cake	1 - 2	4	Depending on size
Shortcrust - tartlets & pies	6	3	20 mins
Quiche	6	Floor on shelf	45 mins
Puff Pastry	7	2 or 3	15 mins
Meringues	L - 1	4	1 1/2 - 2 hours
Casseroles	2 - 3	4	3 hours or more
Bread - rolls & loaves	7	2 or 3	15 - 20 mins
Soufflé	4 - 5	3 or 4	30 mins
MEAT ROASTING (fast roasting)			
Beef - Rare	6	4	12 mins per 450g (1 lb) + 12 mins
Beef - Medium	6	4	15 mins per 450g (1 lb) + 15 mins
Beef - Well done	6	4	20 mins per 450g (1 lb) + 20 mins
Beef - Fillet	6	4	10 mins per 450g (1 lb) + 10 mins
Lamb - Pink	6	4	15 mins per 450g (1 lb) + 15 mins
Lamb - Medium	6	4	20 mins per 450g (1 lb) + 20 mins
Pork	6	4	30 mins per 450g (1 lb) + 30 mins
Veal	6	4	20 mins per 450g (1 lb) + 20 mins
MEAT ROASTING (slow roasting)			
Beef - Rare	4	4	20 mins per 450g (1 lb) + 20 mins
Beef - Medium	4	4	25 mins per 450g (1 lb) + 25 mins
Beef - Well done	4	4	30 mins per 450g (1 lb) 30 mins
Lamb - Pink	4	4	30 mins per 450g (1 lb) + 30 mins
Lamb - Medium	4	4	35 mins per 450g (1 lb) + 35 mins
Pork	4	4	35 mins per 450g (1 lb) + 35 mins
Veal	4	4	30 mins per 450g (1 lb) + 30 mins
POULTRY & GAME			
Chicken - 900g (2 lb)	6	4	45 - 50 mins
Chicken - 1.5kg (3 lb)	6	4	1 - 1 1/4 hours
Chicken - 1.75kg (4 lb)	6	4	1 1/2 hours
Chicken - 2.25kg (5 lb)	6	4	1 3/4 hours
Duck	6	4	1 - 1 1/4 hours
Grouse	6	4	30 - 35 mins

COOKING CHART (MAIN OVEN)

FOOD	SETTING °C	SHELF POSITION	APPROXIMATE TIME
Pigeon	6	4	20 - 35 mins
Partridge	6	4	35 - 45 mins
Pheasant	6	4	45 - 60 mins
Quail	6	4	12 - 15 mins
Snipe	6	4	12 - 15 mins
Woodcock	6	4	12 - 15 mins
Turkey -			
3.6kg - 5.4kg (8-12 lbs)	5	4	2 1/2 - 3 3/4 hours
5.4kg - 7.25kg (12-16 lbs)	5	4	3 3/4 hours - 5 hours
7.25kg - 9.0kg (16-20 lbs)	5	4	5 - 6 1/2 hours
10.8kg - 12.6kg (24-28 lbs)	4 - 5	4	7 3/4 hours - 9 hours

Shelf positions are counted downwards - See Fig. 7 (Page 7)

The positions and times are approximate and are a guide only and can of course be altered to suit
See Cookbook for further information and recipes

CLEANING AND CARING FOR YOUR STANLEY ALPHA

COOKER PART AND FINISH	CLEANING METHOD
<u>Enamelled</u> Hob-plate Doors Front plate Dome frame Oven Door liners Door hinges Roasting tin	Clean with a damp cloth and hot soapy water. Wipe off any condensation streaks on the front plate as they occur, to prevent any permanent discolouration. Wipe up any spills as they occur. For stubborn deposits, localised soaking (not flooding), with hot water and detergent, for about 10 minutes, will make them easier to remove. Any milk or acid spills should be wiped immediately, or the vitreous enamel may be permanently discoloured. A well-moistened, liberally soaped, very fine steel wool pads e.g. Brillo, may be used. Check that the cleaning agent is approved by the Vitreous Enamel Association (VEA).  VITREOUS ENAMEL ASS. Tested and recommended for use on vitreous enamel
<u>Chromium plated</u> Spring handles Grid shelves Door keep	Wipe with a soapy damp cloth and buff with a clean dry cloth.
<u>Plastic and Polyester Finish</u> Control knobs Rail end caps	Wipe with a soapy cloth. DO NOT USE ABRASIVES.
<u>Painted</u> Burner cover plate - behind top left-hand door Rear air inlet trim Side panels Control panel	Clean with a damp soapy cloth. DO NOT USE ABRASIVES.
<u>Cast iron</u> Ovens Hotplate	To remove any burnt spills, use a wire brush. Any spillage or fat splashes in the ovens will eventually carbonise. Occasionally brush out with a wire brush. DO NOT USE OVEN CLEANERS.
<u>Aluminium</u> Control panel door inner Burner access door inner	Wipe with a soapy cloth.

BURNER RE-SET

If a fault occurs on either burner then it automatically shuts down and the red button will be illuminated. The re-set button is located on the control panel behind the controls panel door.

OPERATE BY PRESSING WITH FINGER ONLY

Please wait at least 60 seconds between re-setting the burner re-set button.

If for example the storage tank has been replenished after the oil supply ran out, and re-setting the lockout button does not light the burner immediately, it will be necessary to repeat the sequence.

Continuous lockouts indicate a burner or oil supply failure. The fault should be diagnosed and rectified.

In the event of repeated failure switch off the oil and electrical supply to the appliance and contact your installer/service engineer.

OIL LEAK OR FAULT

If an oil leak or fault exists or is suspected the unit must be isolated from the oil and electrical supply. The appliance must not be used until the fault has been rectified.

POWER FAILURE

In the event of power failure your appliance will become in-operative. When the power is restored it will automatically re-start, if programmed or manually set to do so.

FUEL

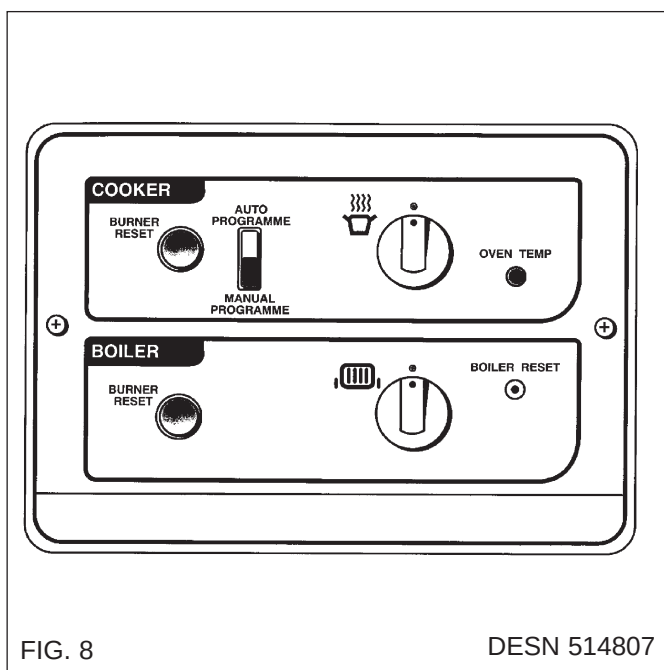
Please endeavour to see that when your fuel is being delivered into your storage tank, that the appliance is left off during delivery, and preferably for a period of 1 hour afterwards to allow sediment within the tank to settle.

This is particularly important for oil systems using a two pipe flow and return.

Also endeavour to avoid running out of fuel, by seeing that the storage tank is replenished in good time. This will help avoid nuisance breakdowns which can result through fuel starvation.

VENTILATION

Please see that the permanent ventilation provided for the safe and reliable operation of your is never blocked off.



SERVICING

With normal use a boiler/cooker annual flueway clean and burner maintenance should be carried out immediately before the end of the heating season.

An additional flueway clean halfway through the season may be necessary in some cases - see servicing instructions.

A HOT APPLIANCE CANNOT BE SERVICED.

Both cooker and boiler thermostat knobs should be turned OFF the night preceding the day of the servicing so that the appliance will have cooled down by the following morning.

SUGGESTIONS TO PREVENT OPERATING PROBLEMS

1. Do not allow the appliance to exceed its service interval, the appliance must be serviced once annually.
2. Do not alter burner settings after your service engineer has adjusted it. It will reduce efficiency of the appliance and be more costly to run.
3. If the appliance is to be shut down for long periods, then switch off the electricity supply. Close all fuel isolation valves, and arrange for your service engineer to clean and service the appliance.

For further advice or information contact your
local distributor/stockist

With Waterford Stanley's policy of continuous
product improvement, the Company reserves the
right to change specifications and make
modifications to the appliance described at any
time.



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