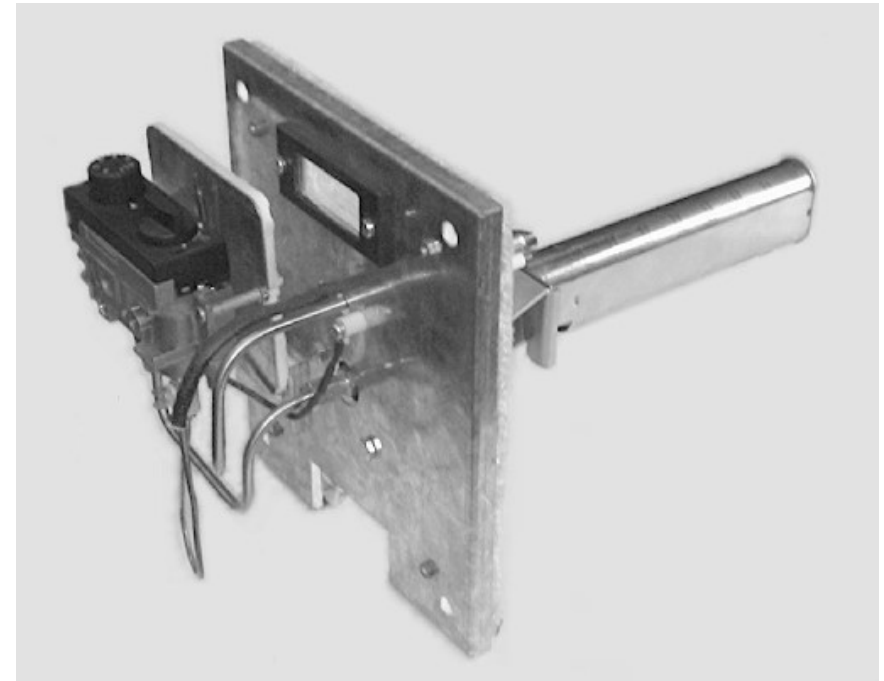


USER AND MAINTENANCE INSTRUCTIONS

**GAS (REPLACEMENT/REFURBISHERS) UNIT
FOR MK1 GAS/OC/OCB & MK2 GAS Aga COOKERS**



Manufactured by;

**Metal Developments Ltd
For: OILWARM BURNER PRODUCTS
THE WORKSHOP
WHEATCROFT FARM.
CULLOMPTON.
DEVON.
EX15 1RA**

**Tel : 01884 35806
Fax :01884 35505**

**ISSUE NO. 3
DATE: 04/12/14**

**OILWARM BURNER PRODUCTS
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TEL: 01884 35806 FAX: 01884 35505**

We are not part of and have no connection to the Aga Range Master Group plc
& Aga Consumer Products Limited.

We do not supply genuine Aga Parts.

Oilwarm Gas Conversion Unit.

Consumer Protection Act 1987

As manufacturers and suppliers of heating products, in compliance with Section 10 of the Consumer Protection Act, we take every care to ensure, as far as is reasonably practicable, that these products are so designed and constructed to meet the General Safety Requirements when correctly Installed and used.

IMPORTANT NOTICE : Any alteration that is not approved by Oilwarm Burner Products Ltd., could invalidate the approval of the appliance, the guarantee and could infringe the current issue of statutory requirements.

THE OILWARM BURNER PRODUCTS GUARANTEE

Oilwarm Conversions are made to precise specifications. We guarantee the quality of our workmanship and give a money- back guarantee on proof of defective workmanship, and delivery of the defective item to our premises within 12 months of the date of purchase. Conversions must be installed to the Building Regulations and comply with our Conditions of Installation and Operation for this guarantee to be effective.

Items excluded from guarantee are; paint as this will deteriorate over a period due to the normal working of the cooker.

Oilwarm Burner Products will not be liable for any consequential or incidental loss, damage or injury, however caused.

Claims under this guarantee should first be made through your Oilwarm retailer.

This guarantee is applicable only in the U.K.

Nothing in this guarantee shall affect your statutory rights.

This conversion is designed and constructed in accordance with current legislation and has been CE approved for use in Aga Cookers, **it MUST be installed by a competent, fully trained, registered installer.** The conversion has been manufactured by our engineers after many years in the conversion field and incorporates many advances in technology and design. It also includes some improvements suggested by installers over the years, giving equal if not better performance than others available. The kit is manufactured from well proven materials also equal to, or better than, other manufacturers.

The sale of this conversion is also backed up with a Technical Department that is always willing to give help and advice. It is the Company's policy to give the customer and installer the best product and service available.

These instructions cover the usage of the following appliances after conversion to Gas Firing:

MK1 Aga Model "GC"
MK1 Aga Model "OC"
MK2 Aga Model "GC"

MK1 Aga Model "GCB"
MK1 Aga Model "OCB"
MK2 Aga Model "GCB"

General Information

This appliance is NOx Class 1

The Oilwarm Conversion Unit installed in your appliance basically consists of a burner/gas valve assembly. The burner is ignited by a piezo spark and held in the working state by a flame failure thermocouple. This will switch off the gas in the event of a supply failure to the appliance. It is also fitted with a flue sensor, which in the event of a down draught or flue blockage, will shut the gas off to the appliance.

(a) The Burner has been designed to burn Natural Gas and L.P.G. When set correctly will burn it with a blue flame. For this to happen the air supply to the burner must be correctly controlled, this will be done by your installer and should not be altered. A certain amount of dry warm air must be allowed to enter the flue to which the appliance is connected, this is achieved by the design of the flue break on top of the cooker. As the flue gases contain a considerable quantity of water vapour, this additional air supplied to the flue prevents condensation occurring, thereby damaging the flue.

(b) The Gas control is simple to operate with all functions of ignition, thermostatic control, and switching off being incorporated into the valve unit. The valve and pipe work are protected by sheet metal covers.

(c) The working surfaces of the appliance are defined as the front and top of the cooker, the Oven Doors and Top Lids. These will be **hot** when the appliance is running. Care must be taken to avoid contact without adequate protection.

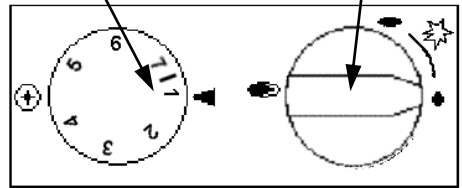
Gas Control

The gas control consists of two control knobs. **Thermostat knob**, the main burners gas flow rate is controlled using this knob. 1 is the lowest setting 7 is the highest.
Main Control Knob, this is used to ignite and extinguish the pilot and main burner.

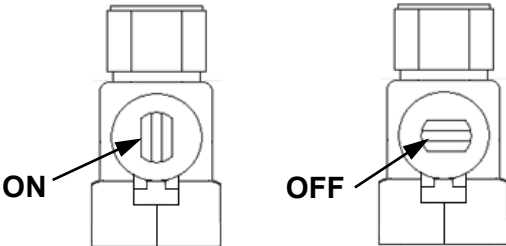
Lighting the Burner

Before lighting the burner, check that the main control knob is in the off position, and that the gas supply to the cooker is switched on. If the Flame Supervision Device Actuating Flame is extinguished either intentionally or unintentionally, do not attempt to relight the appliance for at least 3 minutes.

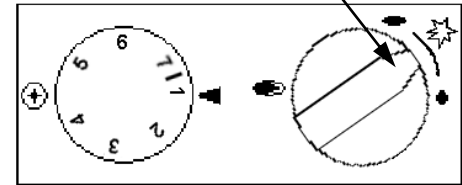
1. Turn thermostat knob on gas control to position 1.



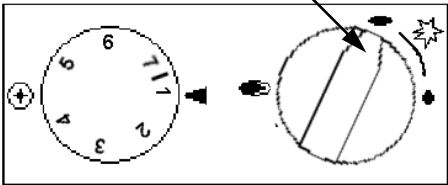
2. Turn on the gas cock inside the cooker.



3. Turn the main control knob on the gas control anti clockwise until it stops at the ignition position. Press down the knob and hold for 5 seconds, to allow gas to flow to the pilot.



4. Continue to press down the main control knob and turn anti clockwise to the pilot position on the control. This activates the piezo which lights the pilot, with the pilot lit continue to hold down the knob for a further 10 seconds. To allow the pilot to heat the thermocouple. (If pilot fails to light repeat steps 3 & 4).



Aide Memoir

This Conversion was carried out by:

Name: _____
Address: _____

Tel. No. _____
Date Installed: _____

Serviced by:
Name: _____
Address: _____

Tel. No. _____

Date of Last Service:

Engineer

AIR VENTILATION AND FREE AIR:

The Gas Appliances regulations are to BS 5440 part 2 which requires 500 mm² of FREE AIR space per KW input in excess of 7kw net. Therefore a 15kw input appliance requires 4000mm² of free air.

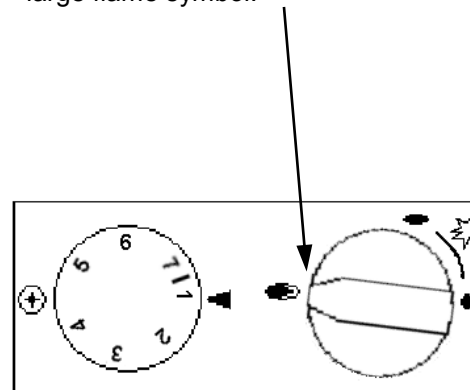
$$15\text{KW} - 7\text{KW} = 8\text{KW}$$

$$8\text{KW} \times 500\text{mm}^2 = 4000\text{mm}^2$$

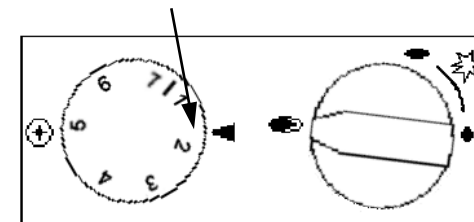
When working out the free air with a gas appliance ALL other appliances in the room which draw their air for combustion from the room, MUST all be taken into consideration. ** These figures can be applied in general to the other fuels, but it is always better to supply more air than too little. Guidance is given in the building regulation approved documents 'J' of the Building Regulations.

** i.e. Cooker Hood, tumble dryer, gas cooker, extraction fan. (in the case of a extraction fan it may be that consideration will have to given to the fitting of an input fan).

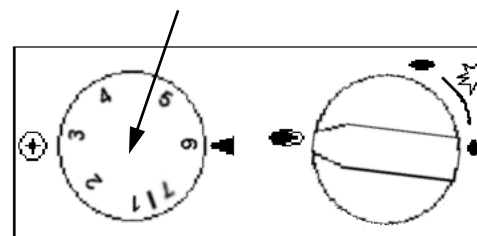
- Once the pilot is established turn the main control knob anti clockwise to the large flame symbol.



- Now turn the thermostat knob anti clockwise to the low fire position between 1 & 2. (Turn this knob until small flame can be seen on the main burner through the viewing window. **Leave at this setting for approximately 1 hour**, to allow flue ways to warm through.

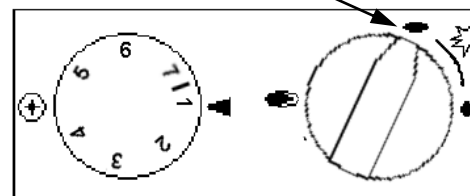


- Once the burner has stabilized, after approximately 1 hour. Turn the thermostat knob to normal operating position between 5 - 7.

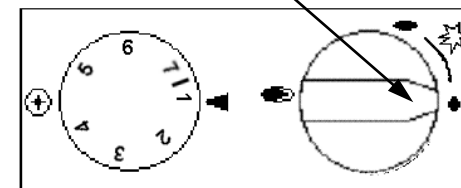


To Turn the Burner OFF

- To extinguish the burner turn the Main Control Knob clockwise to the stop at the pilot position.



Press the main control knob down and turn clockwise to the off position.



There is a thermal safety lock built into the control which will prevent re-lighting for approximately 30 seconds.

In order to comply with current legislation and improve safety this appliance incorporates a flue spillage monitoring system. This operates if the evacuation of the combustion products is interrupted due to, down draft, blocked chimney, etc.

The device is a Ranco spillage thermostat which is fitted in the flue diverter. This reacts to the temperature change within the diverter when the egress of the combustion gases are interrupted.

Before attempting to re-light the appliance after the 3 minutes has elapsed it is necessary to press the re-set button.

This is the brown button mounted to the left hand side behind the outer burner door.

The re-start procedures are then the same as for **Lighting the Burner (1 to 7)**

Should the operation of the Flue Spillage Monitor be repeated, turn off the appliance and call a Specialist Engineer to investigate the cause.

MAINTENANCE

SERVICING INTERVALS:

This appliance should be serviced annually. This work should be carried out **by a competent, fully trained, registered installer**. We also recommend that the flue is swept on an annual basis or in accordance with the regulations in the country where the appliance is to be installed.

GAS SUPPLY:

The gas supply to the appliance should be sound, and supply the gas at the correct pressure as per the data plate.

THE FLUE CONNECTIONS:

All flue connections must be correctly positioned.

THE CHIMNEY:

Must be high enough (preferably clearing the highest point of the building, or adjacent objects by 2', and be free from obstruction. It is mandatory that a flue liner is fitted and the flexible liner should be 100mm (4") and extend from the top of the flue pipe from the cooker to the top of the chimney terminating in a suitable cowl. If draught is suspected, a suitable anti-down draught device must be fitted. This ensures that the following conditions are obtained:-

- 1 A uniform draught through the appliance to stabilise the flame and to provide good combustion conditions. The requirements are:- **(0.02-0.04"wg)**
- 2 Diluted air entering the chimney and reducing the risk of condensation forming on the walls of the flue.
- 3 Prevention of occasional periods of down draughts upsetting the burner combustion.