

Never allow oil into a Hot Burner, and never try to re-light a Hot Burner.

Servicing: It is recommended that your burner is Serviced at regular 6 monthly intervals by a Qualified Service Technician, preferably one that is OFTEC registered.

A regularly serviced burner is an Efficient Burner.

Flue Conditions: These can vary from Dwelling to Dwelling, and **Down Draft** is a chimney condition that will not go away. The symptoms of this are the frequent smell of oil or combustion fumes. It is remedied by fitting an **Anti- Downdraft Cowl**. There are many designs on the market but possibly the best being the O.H.Cowl, which has been successfully used on countless occasions in the U.K. and Ireland. A leaflet on the O.H. cowl is enclosed with your instructions, and if you need assistance contact Oilwarm Burner Products or O.H. Ltd.

If you do smell any oil odours then contact your Installer immediately.

Fault Finding:

a. The Burner Goes Out.

1. Check that there is oil in the tank, remember to re-set the gauge.
2. Check that the oil supply valves in the line have not been accidentally turned off.
3. Check that the Oil Control Knob has not been turned OFF, and that the Trip/Reset lever has not accidentally operated.
4. If the Trip/Reset lever cannot be reset correctly when depressed then call your Service Engineer. **Do not tie down or wedge the lever in position as this could be dangerous.**
5. After checking the above, and allowing the burner to **cool**, attempt to re-light the Burner. If it goes out again then call your Service Engineer as the Burner probably needs Servicing.

If you are in doubt about the performance of your appliance after the conversion then contact your Service Engineer, if in doubt switch the burner off.

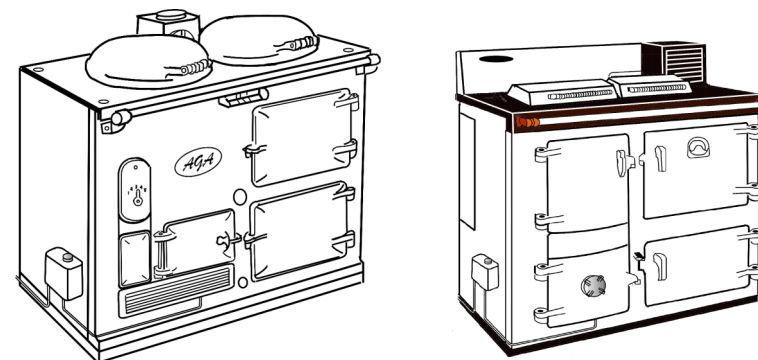
If you have any queries or would like to discuss the performance of your appliance then our Technical Department is available to answer them. The Oil Warm Engineers have many years of experience in this field and will endeavour to give you all the assistance you need.



CONVERSION UNITS FOR OIL FIRED APPLIANCES

USERS OPERATING INSTRUCTIONS

MANUAL AND THERMOSTATIC CONTROL



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Supplied by:
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Introduction :

Congratulations on purchasing an Oil Warm Conversion. To ensure years of reliable service, please read this leaflet carefully to familiarise yourself with all the features of operation and control of the burner. Make it a point to keep this leaflet on hand as an "Aide Memoire".

This appliance is designed to work on CLASS C2 Kerosene to BS 2869.

However when ordering fuel specify (preferably in writing) that you require CLASS C2 Kerosene to BS 2869. Suitable for vaporising burners and appliances.

The conversion is supplied in two forms, **Manual Control** and **Thermostatic Control**, both of which are dealt with in this leaflet.

Manual Control:

This is done by rotating the knob on the top of the Oil Control which has a scale of 1 - 6. The knob being turned **Anti-Clockwise** to increase the flame, and **Clockwise** to reduce the flame. When turning the knob to No.1 from the **off** position a slight resistance will be felt and the knob will rise up slightly and then locate in the No.1 position. Movement from No.1 - No.6 is smooth and no resistance is felt until reaching the maximum setting stop at No.6. When turning the control to the No.1 setting be careful not to turn too far, when the No.1 setting is reached a slight resistance will again be felt, stop at this point. To turn further will shut the burner off.

Thermostatic Control:

The control knob is turned to the No.6 position, and will remain at that setting, unless a lower high fire setting is required. The oil control valve is fitted with a Tempomat (an electrical device for adjusting the burner flow rates between high and low fire). When the Oven Thermostat is calling for heat, the Tempomat arm rises allowing more fuel to the burner. When that demand is satisfied the Oven Thermostat switches off and the regulating arm on the electric control lowers, reducing the oil flow to the Low fire rating. Thus the Tempomat regulates the Oil flow between High and Low Fire rates.

Note: In the event of a power cut, the cooker will drop down onto Low fire and be unable to modulate automatically. The electric head is fitted with an over-ride lever, which when operated will lift the regulating arm, locking it in the "**up**" position allowing the burner to be adjusted manually by rotating the control knob to the desired position.

When this operation is used, and when you have finished cooking, **always** return the lever to its original position allowing the regulating arm to fall to the **Down** position, and check that the Control Knob is set to the High Fire setting required, so that when power is restored the automatic control will be able to take over.

Turning the Burner Off

The burner is extinguished by turning the Control Knob (Clockwise) to the **off** position and lifting the Trip/Reset Lever on the Oil Valve until it clicks. In the case of a Manual Model it will be necessary to remove the cover to get access to the trip lever. Should the burner be left off for long periods then it is recommended that the fuel be shut off at the isolator valve on the storage tank.

To Light the Burner

1. Check that the fuel supply valves are turned on.
2. If your conversion is **Thermostatically Controlled** turn on the Electrical Supply to the control box.
3. Depress the Trip/Reset Lever on the Oil Control Valve until it clicks on. Turn the Control Knob to No.6. If your conversion is **Thermostatic**, check that the over ride lever is in the **Off** position, allowing the Regulating Arm to move freely up and down.
4. Leave the burner for approximately 15 minutes so that the base is full of oil.
5. Raise the lighting flap on the outside shell by carefully turning it either to the right or left. Then, with a taper or gas lighter, light the wick which is located inside the outer shell at the bottom of the hole. Check that the wick is well alight and then close the lighting flap by turning it back over the hole.
6. IF your conversion is **Thermostatically** controlled, immediately after lighting, turn off the electricity to the Control unit. If your conversion is **Manually** controlled then turn the Control Knob to the No. 1 position.
7. After approximately 20 minutes has elapsed the burner base should be hot enough to vaporise the oil. If your unit is **Thermostatically** controlled, turn on the electrical power again. If your unit is **Manually** controlled, turn the control knob to the normal running setting.

Note Before the vaporising temperature is reached it is possible that the burner may burn with a yellow flame, which when the correct temperature is reached will change to blue. In some conditions you may well have a blue flame from the onset. However the 20 minute waiting period referred to in (7) above **must** be adhered to.