

Marlborough & Stockton

Balanced Flue Log Effect Stove Range

With Upgradeable Control Valve



Instructions for Use, Installation & Servicing

For use in GB & IE (Great Britain & Republic of Ireland).

IMPORTANT

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

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

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

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

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



Contents

Marlborough & Stockton - Balanced Flue Log Effect Stove Range

Covering the following models:

Malborough NG Malborough LPG		Stockton NG	Stockton LPG	
	8535LUC	P8535LUC	8570LUC	P8570LUC

Appliance Commissioning Checklist3
User Instructions4
Installation Instructions9
Technical Specifications9
Site Requirements11
Installation
Commissioning
Servicing Instructions23
Fault Finding23
How to Replace Parts25
Basic Spare Parts List
Service Records
Information Requirement - Gas Heaters33



If you have purchased your stove or fire from an authorised stockist within our Expert Retailer Network, then automatically your product will carry a 2 year warranty as standard. The 2 year warranty can be further extended to a total warranty period of 5 years by registering your Gazco Stove or Fireplace within one month of the latter of the purchase date or installation date. Accordingly, the start date for the warranty period is the date of purchase. During the registration process, the Expert Retailer details will be required for your Extended Warranty to be activated. Any product purchased outside of our Expert Retailer Network will carry a standard 12 month, non-extendable warranty.

It is a condition of the Extended Warranty that the installation complies with the relevant Building Regulations and is carried out by a suitably trained and qualified individual (GasSafe in the UK or equivalent in other countries) with the certificate of installation and the Commissioning Report on Page 3 completed and retained by the end user.

Full terms and conditions are detailed in the Warranty Statement on the Gazco website www.gazco.com. In the event of any conflict of information the wording on the website shall prevail.

Important Note: Should any problems be experienced with your product, claims must first be submitted to the Expert Retailer where the appliance was purchased from who will offer immediate assistance or contact Gazco on your behalf.



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

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

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



Appliance Commissioning Checklist

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

IMPORTANT NOTICE

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

FLUE CHECK	PASS	FAIL
1. Flue Is correct for appliance		
2. Flue flow Test N/A		
3. Spillage Test N/A		
GAS CHECK		
1. Gas soundness & let by test		
2. Standing gas pressure	mb	
Appliance working pressure (on High Setting) NB All other gas appliances must be operating on full	mb	
4. Gas rate	m ³ /h	
5. Does Ventilation meet appliance requirements N/A		
6. Have controls been upgraded (Upgradeable models only) 8455 Standard	YES	NO
8456 Programmable Thermostatic and Timer	YES	NO
SAFETY CHECK		
1. Glass checked to ensure no damage, scratches, scores or cracks		
2. Door secured correctly and all nuts replaced		
BUILDING CONTROL NOTIFICATION	YES	NO
1. Installer notified GasSafe/Local Authority of installation via Competent Persons Scheme?	_	



Welcome

Congratulations on purchasing your Marlborough or Stockton stove, if installed correctly Gazco hope it will give you many years of warmth and pleasure for which it was designed.

The purpose of this manual is to familiarise you with your appliance, and give guidelines for its installation, operation and maintenance. If, after reading, you need further information, please do not hesitate to contact your Gazco retailer.

WARNING



In the event of a gas escape or if you can smell gas, please take the following steps:

- Immediately turn off the gas supply at the meter/emergency control valve
- · Extinguish all sources of ignition
- · Do not smoke
- Do not operate any electrical light or power switches (On or Off)
- Ventilate the building(s) by opening doors and windows
- · Ensure access to the premises can be made

Please report the incident immediately to the National Gas Emergency Service Call Centre on 0800 111 999 (England, Scotland and Wales), 0800 002 001 (N. Ireland) or in the case of LPG, the gas supplier whose details can be found on the bulk storage vessel or cylinder.

The gas supply must not be used until remedial action has been taken to correct the defect and the installation has been recommissioned by a competent person.

1. General

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

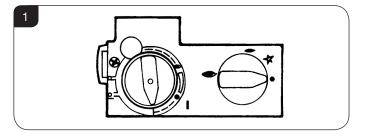


1.2 In all correspondence, please quote the appliance type and serial number which can be found on the data badge located at the rear of the appliance or on the Commissioning Checklist on Page 3.

- 1.3 Do not place curtains above the appliance: You must have 300mm (1') clearance between the appliance and any curtains at either side.
- 1.4 The manufacturer considers the full outer casing of this stove to be a working surface and it will become hot whilst in operation. A suitable guard is recommended to protect young children, the aged and the infirm.
- 1.5 No furnishings or other objects should be placed within 1 metre of the front of the appliance.
- 1.6 If a shelf is fitted, a distance of 225mm above the appliance is required.
- 1.7 Do not attempt to burn rubbish in this appliance.
- 1.8 This appliance must only be operated with the door secured firmly in position. If any cracks appear in the glass the appliance must not be used until the glass panel is replaced.
- 1.9 If, for any reason, the flue has to be removed from the appliance, the seals must be replaced in the inner spigot.
- 1.10 Do not obstruct the flue terminal in any way i.e. by planting flowers, trees shrubs etc. in the near vicinity, or by leaning objects up against the terminal guard.
- 1.11 Do not put any objects on the terminal guard; it will lose its shape.
- 1.12 Do not use a garden sprinkler or hose near the terminal.
- 1.13 This product is guaranteed for 5 years from the date of installation, as set out in the terms and conditions of sale between Gazco and your local Gazco retailer. Please consult with your local Gazco retailer if you have any questions. In all correspondence always quote the Model Number and Serial Number.

2. Operating the Appliance

- 2.1 Locate the control valve on the appliance. It has two controls, see Diagram 1:
 - 1. The right-hand knob controls the pilot ignition.
 - 2. The left-hand knob controls the main burner.



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



Lighting the Pilot

- 2.3 To start the left-hand and right-hand control knobs must both point to off (•):
- 2.4 Press in the right-hand control knob and rotate anticlockwise until a click is heard. Continue to press in. The knob points to the pilot (—).

The pilot is lit.

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

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

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

- 2.6 If, after repeating the above steps the pilot does not light, contact your Retailer or Installer.
- 2.7 Turn the right-hand knob to the left to main burner setting (♠).

Adjusting the Flame height

- 2.8 You can now adjust the flame height and temperature using the left-hand control knob.
- 2.9 Turn the left-hand knob anti-clockwise to increase the flame height.
- 2.10 Turn clockwise to decrease the height.



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



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

3. Turning OFF the Appliance

- 3.1 To turn the main burner off turn the left-hand knob until it points to off (•). Just the pilot remains lit.
- 3.2 Press in and turn the right-hand knob until it points to off (•). The pilot goes out.

4. Upgrading the Appliance

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

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

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

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

Standard Remote Control (PART NUMBER 8455)

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

Thermostatic and Timer Remote Control (PART NUMBER 8456)

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

MANUAL MODE

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

AUTO MODE

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

TIMER MODE

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

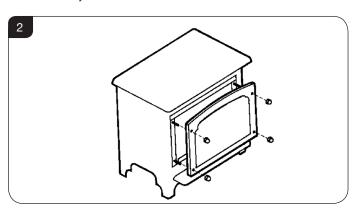
5. Cleaning the Appliance



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

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

5.1 Remove the 4 black nuts retaining the door, see Diagram 2. Take care when removing the door as it is heavy. Place carefully to one side.





- 5.2 Carefully remove all of the ceramic logs, taking care when handling the front ash panels and set aside. Protect floor coverings and follow the advice give in Section 6.
- 5.3 The logs should not require cleaning. Do not use a vacuum cleaner or brush to clean the logs, any large pieces of debris may be removed by hand.
- 5.4 Ensure any debris is removed from the burner ports.
- 5.5 Replace the ceramics, see Section 7.
- 5.6 Ensure that the rope seal on the back of the door is intact, locate the door on the 4 studs and slide back to the firebox. Secure in place using the 4 black nuts. Do not over tighten the nuts, see Diagram 2.

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

5.7 Replace ALL of the securing nuts ensuring that a nut is present on all fixing studs.



UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE DOOR RETAINING NUTS ARE LOOSE OR MISSING.

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

6. Arrangement of Fuel Bed

Advice on handling and disposal of fire ceramics



The fuel effect and side panels in this appliance are made from Refractory Ceramic Fibre (RCF), a material which is commonly used for this application.

Protective clothing is not required when handling these articles, but we recommend you follow normal hygiene rules of not smoking, eating or drinking in the work area and always wash your hands before eating or drinking.

To ensure that the release of RCF fibres are kept to a minimum, during installation and servicing a HEPA filtered vacuum is recommended to remove any dust accumulated in and around the appliance before and after working on it. When servicing the appliance it is recommended that the replaced items are not broken up, but are sealed within heavy duty polythene bags and labelled as RCF waste.

RCF waste is classed as stable, non-reactive hazardous waste and may be disposed of at a licensed landfill site.

Excessive exposure to these materials may cause temporary irritation to eyes, skin and respiratory tract; wash hands thoroughly after handling the material.

7. Log Layout

7.1 Remove the cast iron door, see Section 5. Place carefully to one side. Remove the log guard by lifting vertically.

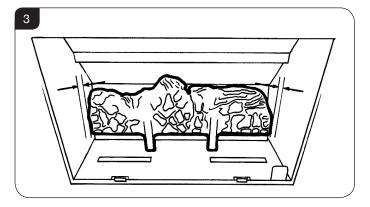


WARNING: NEVER CLEAN THE APPLIANCE WHILE IT'S HOT. THE APPLIANCE STAYS HOT FOR A LONG TIME AFTER SHUTDOWN.

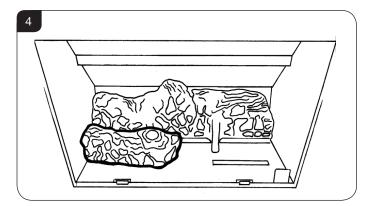
IMPORTANT: THE OUTER PANELLING AND DOOR OF THE APPLIANCE IS MADE FROM CAST IRON OR STEEL. TAKE CARE WHEN INSTALLING, REMOVING AND STORING TO AVOID DAMAGING THE OUTER CASING, HEARTH OR DOOR.

The fuel bed consists of 5 logs and 2 ash panels. The logs have letters A,B,C,D and E moulded into them for identification.

7.2 Take the rear log A and place it up against the rear of the fire sitting on the two flat ledges of the burner. The two legs of the log should sit between the rear burner ports, see Diagram 3. Ensure there is an equal gap between each side of the log and the side of the firebox.

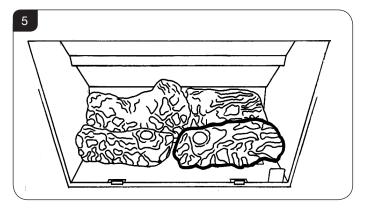


7.3 Place log B on the left hand side of the burner with the location bar on the underside of the log fully located in the long slot of the burner. Make sure the log is as far to the left as possible, see Diagram 4.

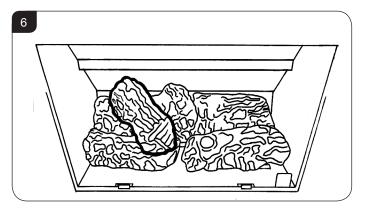




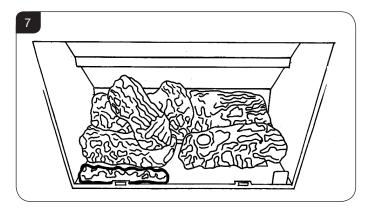
7.4 Place log C on the right hand side of the burner with the location bar on the underside of the log fully located in the long slot in the burner. Make sure the log is as far right as possible, see Diagram 5.



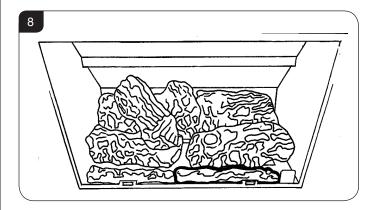
7.5 Place log D across from the rear log A to log B on the left-hand side. There are cut-outs in both logs for location, see Diagram 6.



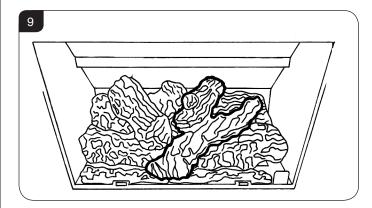
7.6 There are 2 ash panels which lay across the front of the burner skin. Place the panel with the flat edge facing the left side of the firebox. There are location holes on this log which fit over the screw holes of the burner skin.



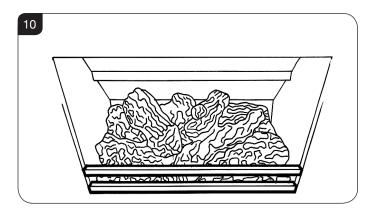
7.7 Place the second ash panel to the right of the first, with the pointed end of the panel fitting into the V shape. This panel should locate on the screw holes of the burner skin. Ensure that both logs are horizontal to the burner ports.



7.8 Place log E across from the rear of log A to log C on the right hand side. Again, there are cut-outs for location. The front of the log should sit on the front ash panels and should fit tight to log C, see Diagram 9.

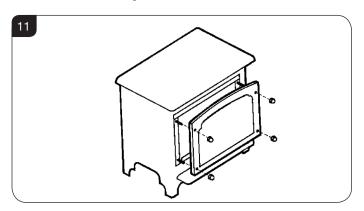


7.9 Carefully insert the log guard into the front panel of the firebox. Take care not the scrape/damage the logs. This log guard sits in 2 brackets. Ensure it is fully inserted, leaving approximately a 4 mm gap between the firebox ledge and the bottom of the log guard.





7.10 Ensure that the rope seal on the back of the door is intact, locate the door on the 4 studs and slide back to the firebox. Secure in place using the 4 black nuts. Do not over tighten the nuts, see Diagram 11.



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

7.11 Replace ALL of the securing nuts ensuring that a nut is present on all fixing studs.



UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE DOOR RETAINING NUTS ARE LOOSE OR MISSING.

8. Flame Failure Device

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

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

9. Running In

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

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

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

10. Servicing

10.1 The appliance must be serviced every 12 months by a qualified GasSafe Engineer. In all correspondence always quote the Model number and the Serial number which may be found on the Commissioning Checklist (Page 3).

11. Ventilation

11.1 This appliance requires no additional ventilation.

12. Installation Details

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

13. Hot Surfaces

- 13.1 Parts of this appliance become hot during normal use. Regard all parts of the appliance as a working surface, except for the control access panel.
- 13.2 Provide a suitable fire guard to protect young children and the infirm.



Technical Specification

Covering the following models:

Malborough NG	Malborough LPG	Stockton NG	Stockton LPG
8535LUC	P8535LUC	8570LUC	P8570LUC

Model	Coo CAT	Gas CAT. Gas Type Working Pressure	Working Aeration	Injector	Gas Rate	Input kW (Gross)		Country	
Model	Gas CAI.		Pressure	Aeration	Injector	m ³ /h	High	Low	Country
Marlharaugh	l _{2H}	Natural (G20)	20mbar	14.5mm Ø	375	0.600	6.4	3.6	00 15
Marlborough -	I _{3P}	Propane (G31)	37mbar	2 x 12mm Ø	165	0.221	6.15	3.6	GB, IE
Charleton	l _{2H}	Natural (G20)	20mbar	14.5mm Ø	375	0.600	6.4	3.6	OD 15
Stockton	I _{3P}	Propane (G31)	37mbar	2 x 12mm Ø	165	0.221	6.15	3.6	GB, IE

Rear Exit Wall Thickness - Min 200mm/ Max 550mm

Efficiency Class I - 82% / NOx Class 2

Flue Outlet Size 100 Ø / Flue Inlet Size Ø 150mm

Gas Inlet Connection Size 8mm Ø



The net efficiency of this appliance has been measured as specified in EN613:2001 and the result after conversion to gross using the appropriate factor from Table E4 of SAP 2012 is 75.5%. The test data has been certified by Kiwa Nederland BV. The gross efficiency value may be used in the UK Government's Standard Assessment Procedure (SAP) for energy rating of dwellings.

RESTRICTOR REQUIREMENT				
VERTICAL & HORIZONTAL FLUE SPECIFICATION				
Vertical Flue Height	Horizontal Length	Restrictor Size		
500mm up to 1499mm	250mm up to 1000mm	No Restrictor		
1500mm up to 3000mm	250mm up to 5000mm	75mm Ø		
TOP EXIT - VERTICAL ONLY INCLUDING OFFSET				
Vertical Flue Height	Restrictor Si	ze		
3000mm up to 4999mm	52mm Ø			
5000mm up to 10,000mm	47mm Ø			

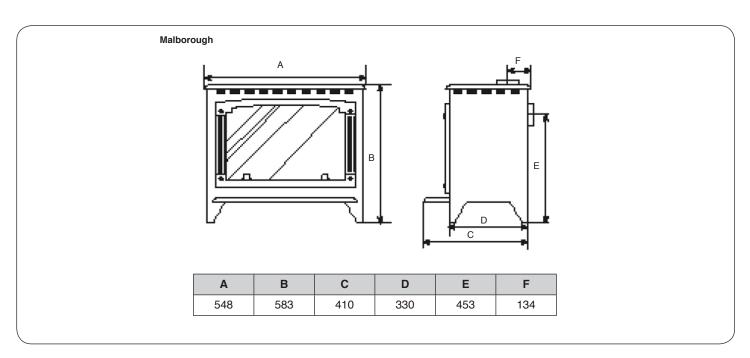


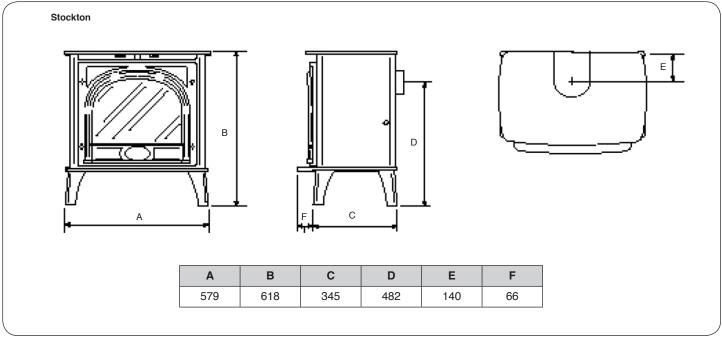
Technical Specification

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

PACKING CHECKLIST

Qty Description	Fixing Kit containing:-
1 x Appliance 1 x Flue Blanking plate 1 x Log Guard 1 x Log set (5 logs)* 1 x Ash Panel (2 Sections)*	1 x Instruction manual 1 X Wood screw 1 x Wallplug 1 x Box Spanner
*Packed in appliance	







Site Requirements

1. Flue and Chimney Requirements

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

You must adhere to the following:

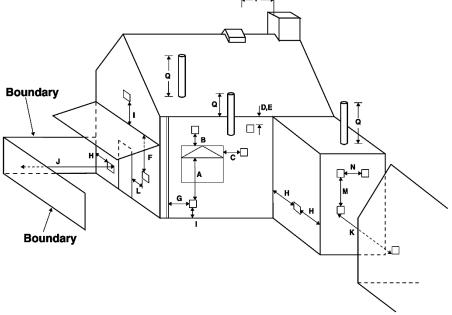
- 1.1 The flue must be sited in accordance with BS5440: Part 1 (latest edition), see Diagram 1.
- 1.2 Fit a guard to protect people from any terminal less than 2 metres above any access such as level ground, a balcony or above a flat roof.
- 1.3 All vertical and horizontal flues must be securely fixed and fire precautions followed in accordance with local and national codes of practice.
- 1.4 A restrictor may be required. Refer to Technical Specifications on page 9.

2. Timber Framed Buildings

- 2.1 To prevent a fire hazard, you must provide additional clearance when the appliance passes through a wall containing any combustible materials.
- 2.2 A steel sleeve must be inserted into the hole through which the flue passes to give an air gap of 25mm between the sleeve and any outside surface of the flue.
- 2.3 Contact your local buildings authority for further guidance on installing gas fires in timber framed buildings.

Note: Make sure you provide adequate clearance at the sides and back of the appliance for servicing access.

UK Dimensions



Dimension	Terminal Position	Minimum Distance
А	Directly below an opening	600mm
В	Above an opening	300mm
С	Horizontally next to an opening	400mm
D	Below gutters, soil pipes or drain pipe	300mm
E	Below eaves	300mm
F	Below balcony or car port roof	600mm
G	From a vertical drain pipe or soil pipe	300mm
Н	From an internal or external corner or to a boundary alongside the terminal	600mm
I	Above ground, roof or balcony level	300mm

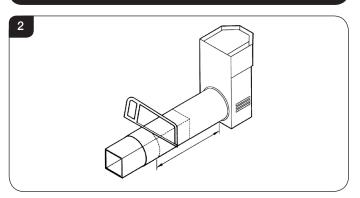
Dimension	Terminal Position	Minimum Distance
J	From a surface or boundary facing the terminal	600mm
K	From a terminal facing the terminal	600mm
L	From an opening in the car port (e.g. door, window) into the dwelling	1200mm
М	Vertically from a terminal on the same wall	1200mm
N	Horizontally from a terminal on the same wall	300mm
Р	From a structure on the roof	600mm
Q	Above the highest point of intersection with the roof	300mm

^{*} In addition, the terminal should not be nearer than 300mm to an opening in the building fabric formed for the purpose of accommodating a built-in element such as a window frame.



Site Requirements

3. Rear Flue (8526)



Terminal dimensions: 395 x 200 x 200 mm (H x W x D) Guard supplied Cut to length as required on site, see Diagram 2.

4. Top Exit Flues

There are two types of flue terminal: horizontal and vertical. For vertical see Section 4D.

4A. For horizontal terminal installations

- 4.1 Decide on the terminal position.
- 4.2 Measure the height from the top of the appliance to the centre of the required hole. For minimum and maximum dimensions see Diagram 3.
- 4.3 To fit the flue you must have access to the top or the side of the appliance to connect the flue.
- 4.4 Assemble the vertical sections first.
- 4.5 Add the 90° elbow.
- 4.6 Add the horizontal section and terminal.
- 4.7 A masonry installation requires the addition of a suitable lintel to support the opening.

Only the horizontal terminal section can be reduced in size. Refer to Installation Instructions, Technical Information for details of flue length.

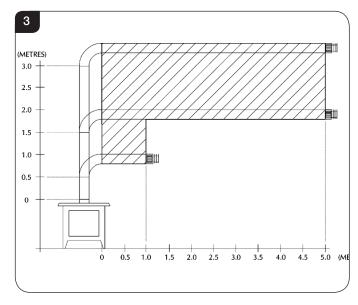
4B. Top Flue Up and Out Kit (8523/8523AN)

4.8 This flue rises vertically from the top of the appliance, then continues horizontally outward, see Diagram 3.

The basic kit comprises:

- 1 x 500mm vertical length
- 1 x 500mm terminal length (cut to length on site)
- 1 x 90 degree elbow
- 1 x wall plate
- 1 x 75mm restrictor fixing screws

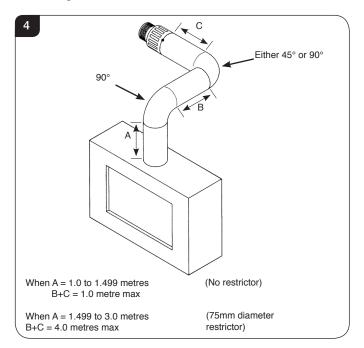
4.9 This kit provides the minimum materials. Extra lengths can be added to the vertical and horizontal sections; refer to Section 5.



4.10 Refer to Installation Instructions, Technical Specification to identify when to use a restrictor.

4C. Top Flue Up and Out with Additional Bend

4.11 An additional bend can be used on the horizontal section (45° or 90°) but the overall horizontal flue is reduced, see Diagram 4.





Site Requirements

4D. Top Flue Vertical Kit (8524/8524AN)

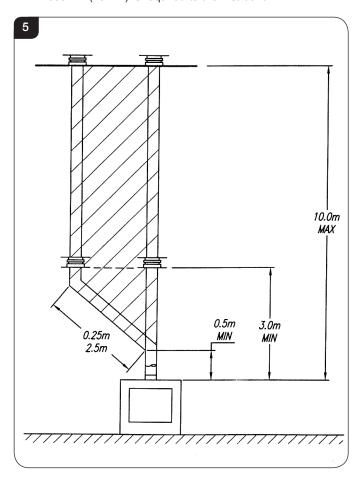
4.12 Vertical from the top of the appliance, see Diagram 5. A minimum vertical rise of 3m (9'10") to a maximum of 10m (32'10")

The basic kit comprises:

- 2 x 1m lengths
- 1 x 1m terminal lengths
- 1 x 52mm restrictor
- 1 x 47mm restrictor
- 4.13 Extra lengths may be added, see Section 5, with reference to Diagram 4 and the installation instructions of the appliance.
- 4.14 Refer to Installation Instructions, Technical Specification to identify when to use a restrictor.

4E. Top Flue Vertical Offset Kit (8530/8530AN)

4.15 Used with kit 8524 only, see Diagram 5. A minimum rise of 500mm (191/2") is required to the first bend.



5. Optional Extra Flue Lengths and Bends

Nominal Length	Actual Length	Stainless Finish	Anthracite Finish
200mm	140mm	8527	8527AN
500mm	440mm	8528	8528AN
1000mm	940mm	8529	8529AN
45° Bend	N/A	8507	8507AN
90° Bend	N/A	8508	8508AN
Optional F	Optional Flue Collar		8548

6. Ventilation

The appliance requires no additional ventilation.

7. Gas Supply

THIS APPLIANCE IS INTENDED FOR USE ON A GAS INSTALLATION WITH A GOVERNED METER.

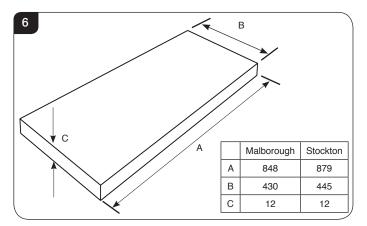
- 7.1 Before installation, ensure that the local distribution conditions (identification of the type of gas and pressure) and the adjustment of the appliance are compatible.
- 7.2 Ensure the gas supply delivers the required amount of gas and is in accordance with the rules in force.
- 7.3 Soft copper tubing and soft soldered joints can be used but must not be closer than 50mm (2") to the underside of the firebox.
- 7.4 A means of isolating the gas supply to the appliance must be provided independent of any appliance control.
- 7.5 All supply gas pipes must be purged of any debris that may have entered prior to connection to the appliance.
- 7.6 The gas supply must be installed in a way that does not restrict the removal of the appliance for servicing and inspection.



Site Requirements

8. Appliance Location

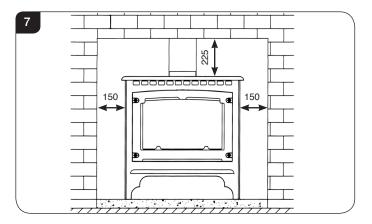
8.1 Building Regulations state this appliance must stand on a non-combustible hearth that is at least 12mm thick and projects 50mm minimum from the base of the appliance in all directions, however Gazco recommend the hearth extends to the following dimensions, see Diagram 6.

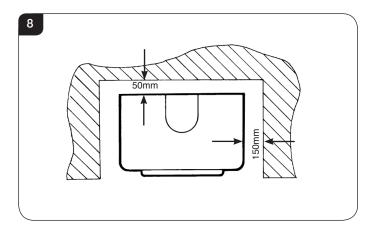


MINIMUM CLEARANCE

- 8.2 The appliance is not suitable for installation against a combustible wall. All combustible materials must be removed from behind the appliance.
- 8.3 Ensure that all minimum clearances to combustible materials are complied with, see Diagrams 7 and 8.

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





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



1. Safety Precautions

- 1.1 For your own and other's safety, you must install this appliance according to local and national codes of practice. Failure to install the appliance correctly could lead to prosecution. Read these instructions before installing and using this appliance.
- 1.2 These instructions must be left intact with the user.
- 1.3 Do not attempt to burn rubbish on this appliance.
- 1.4 Keep all plastic bags away from young children.
- 1.5 Do not place any object on or near to the appliance and allow adequate clearance above the appliance.

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



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

FOR DETAILS OF CHANGING BETWEEN GAS TYPES REFER TO SERVICING, SECTION 11, REPLACING PARTS.

Unpacking

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

2. Upgrading the Appliance

- 2.1 The appliance is fitted with a control valve that can easily be upgraded to battery powered remote control.
 - There are two versions of this control which can be obtained through your local Gazco retailer.
 - There is no requirement for this upgrade to be carried out by an approved GasSafe engineer. However Gazco recommend that this task is undertaken by a suitably competent person.
- 2.2 This upgrade can be fitted before or after installation but if side clearances are limited then it will be easier to upgrade the appliance before installation. Full instructions are included with the kit.

Standard Remote Control (PART NUMBER 8455)

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

Thermostatic and Timer Remote Control (PART NUMBER 8456)

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

MANUAL MODE

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

AUTO MODE

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

TIMER MODE

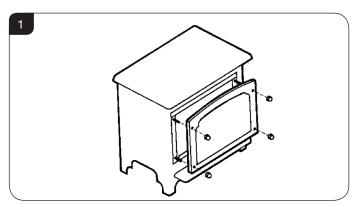
Will turn the appliance on and off according to a pre-set programme and automatically regulate the room temperature during the two on periods.

3. Installation of the Appliance



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

- 3.1 The ceramic logs are located behind the door.
- 3.2 Remove the 4 black nuts retaining the door, see Diagram 1. Take care when removing the door as it is heavy. Place carefully to one side.



Remove the box and place in a safe location.

REFER TO SITE REQUIREMENTS SECTION FOR ALL FLUE OPTIONS.

The appliance is suitable for TOP or REAR flue exit. If a rear flue has been purchased proceed to 3A. If a top exit is required, proceed to 3B/3C.

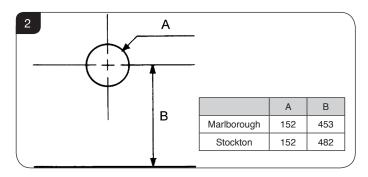


3A. Rear Exit - Horizontal flue

3.3 Wall thickness: MIN = 200mm MAX = 600mm

- 3.4 Unpack the adjustable flue assembly and terminal guard.
- 3.5 Do not lose the fixings.
- 3.6 Consider the final appliance position ensuring you comply with clearances required for the external flue, see Site Requirements, Section 1.
- 3.7 Mark the vertical centre-line of the appliance on the wall, see Diagram 2.
- 3.8 Mark the height from the top of the hearth to the centre of the flue, see Diagram 2, B.

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



Flue Aperture

- 3.9 Create a 152mm (6") diameter hole for the flue using either:
 - a) a core drill, or
 - b) a hammer and chisel

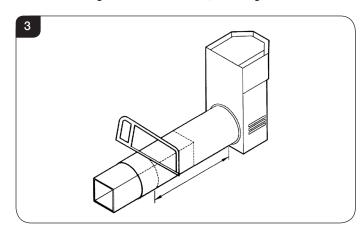
It is advisable to drill small holes around the circumference when using method b).

3.10 Make good at both ends of the hole.

Flue Length

- 3.11 Measure the total wall thickness and add 65mm.
- 3.12 The total flue length gives a minimum clearance of 50mm between the rear of the appliance and the wall.
- 3.13 Insert the square cardboard sleeve into the flue to support the inner tube.

3.14 Cut through the flue and sleeve, see Diagram 3.



3.15 REMOVE THE CARDBOARD REMNANTS FROM THE FLUE.

3.16 File the cut edges smooth.

Terminal

On the outside wall:

- 3.17 Position the flue assembly into the hole. The terminal should be flat against the wall.
- 3.18 Make sure the terminal is vertical, see Diagram 4.

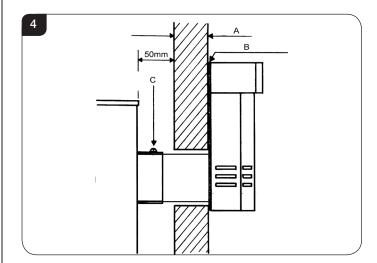
NOTE THE ORIENTATION OF THE TERMINAL, see Diagram 4.

- 3.19 Mark the 4 fixing holes.
- 3.20 Remove the terminal to drill the holes.
- 3.21 Insert wall plugs supplied.

DO NOT FIX THE FLUE AT THIS STAGE.

Flue and Appliance Fixings

- 3.22 Position the appliance observing appropriate clearances.
- 3.23 Apply a bead of suitable weatherproof sealant (silicone or similar) to perimeter of back face of terminal, see Diagram 4 B.





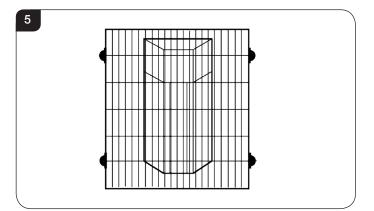
3.24 Feed the flue through the wall, making sure it runs smoothly.

On the inside wall:

- 3.25 Engage the flue in the inner and outer spigots.
- 3.26 Make sure rubber seals on the spigots are not damaged.

From outside:

- 3.27 Insert 4 screws in the flanges of the flue terminal.
- 3.28 Check sealant has formed a water-tight joint to the wall.
- 3.29 Secure the flue to the spigot by drilling a 3.5mm hole through the larger hole in the spigot and insert the stainless steel screw provided, see Diagram 4 C.
- 3.30 Any terminal less than 2m above any access (level ground, balcony or flat roof with access) must be fitted with the guard supplied, see Diagram 5.



3B Top Exit - Up & Out

3.31 There are two types of top exit flue terminals: vertical and horizontal (see Site Requirements, Diagram 3, for minimum and maximum flue lengths).

Decorative Cover

3.32 There is an optional decorative collar, Part No: 8548, to cover the gap between the top plate and flue.

THIS MUST BE POSITIONED BEFORE INSTALLING THE FLUE. WHEN INSTALLING A TOP EXIT FLUE, REFER TO INSTALLATION INSTRUCTIONS, TECHNICAL SPECIFICATION (PAGE 9) FOR THE APPROPRIATE SIZE RESTRICTOR.

Restrictors for flues with both Vertical and Horizontal Sections

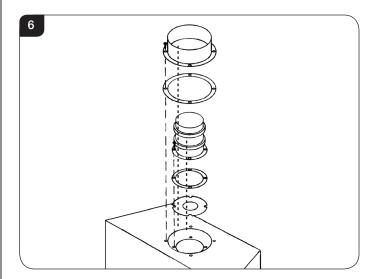
Vertical Flue Height	Horizontal Length	Restrictor Size
500mm - 1490mm	250mm - 1000mm	No restrictor
1500mm - 3000mm	250mm - 5000mm	Ø 75mm

Reversing Spigots

3.33 The appliance is factory set for rear exit. For top exit reverse the spigots and blanking plates, see Diagram 6.

Take care not to drop or damage the gaskets. If a restrictor is required fit this between the small outlet spigot and the air duct, see Diagram 6. The large outer spigot must be fitted with the flue fixing hole facing forward.

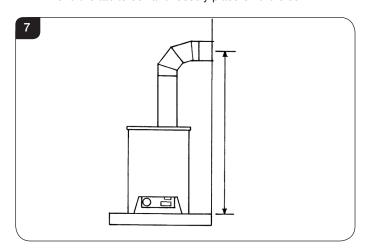
3.34 REMEMBER TO FIT THE OPTIONAL DECORATIVE COLLAR IF REQUIRED.



- 3.35 If the horizontal terminal is used assemble the required amount of vertical flue including the 90° elbow onto the appliance.
- 3.36 Drill through the fixing hole in the spigot using a 3.5mm drill and secure with the screw provided.
 Do not forget the optional decorative collar if you have purchased one.

Wall Plate

3.37 A wall plate is supplied to secure the flue to the inside wall. Bend the tab to 90° and loosely place on the elbow.



3.38 To determine the height of the hole for the horizontal flue, measure from the hearth to the centre of the elbow, see Diagram 7.

TAKE CARE WHEN MARKING OUT FOR THE FLUE. IT IS DIFFICULT TO MOVE AFTER INSTALLATION.



- 3.39 Create a 152mm (6") diameter hole for the flue using either:
 - a) a core drill, or
 - b) a hammer and chisel

It is advisable to drill small holes around the circumference when using method b).

3.40 Make good at both ends of the hole.

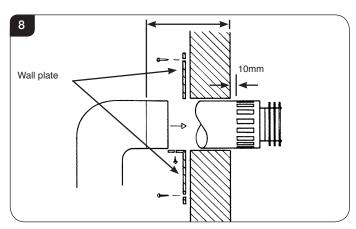
Flue Length

3.41 The final length of the flue pipe includes the terminal. The terminal is the only section that can be shortened.

DO NOT SHORTEN ANY OTHER SECTION OF FLUE PIPE.

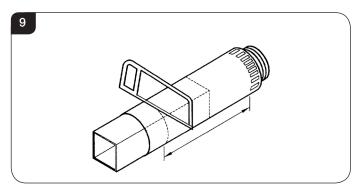
The fixing holes for the wall plate can only be marked on the wall. Use the wall plate as a template. The securing tab can be either on top or underneath the flue, see Diagram 7.

- 3.42 To determine the length of the terminal flue section measure from the outside of the wall to the stop on the 90° elbow.
- 3.43 Fit horizontal flue section between the elbow and the terminal at this stage, if required, see Diagram 8.



- 3.44 Mark the correct length all the way around the flue terminal section, see Diagram 9.
- 3.45 Insert the square cardboard sleeve into the flue to support the inner tube.
- 3.46 Cut through the flue and sleeve, see Diagram 9.

When cutting take care not to damage the edges of the flue. File any sharp edges from the cut end of the flue.



3.47 REMOVE THE CARDBOARD REMNANTS FROM THE FLUE.

3.48 File the cut edge smooth.

Flue and Appliance Fixings

- 3.49 Remove the appliance and flue assembly away from the hearth.
- 3.50 Drill 4 fixing holes for the wall plate and insert wall plugs supplied.
- 3.51 Assemble the horizontal flue onto the elbow and reposition the appliance.
- 3.52 Check the flue runs smoothly through the wall.
- 5.53 Alternatively, place the flue terminal in the wall, place the appliance on the hearth and connect the flue to the elbow. Reposition the appliance.
- 3.54 Fix the wall plate to the wall using the four black screws provided.
- 3.55 Drill through the fixing tab of the wall plate using a 3.5mm drill.
- 3.56 Secure with the screw provided.
- 3.57 Make good and weatherproof around the outside of the flue.

3C. Top Exit – Vertical Flue

- 3.58 Where a vertical only flue system has been purchased, refer to Installation & Instructions, Site Requirements, Section 4D.
- 3.59 Pay careful attention to the following:

Terminal positions Flue supports Weatherproofing Fire precautions

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

TOP EXIT - VERTICAL ONLY, INCLUDING OFFSET

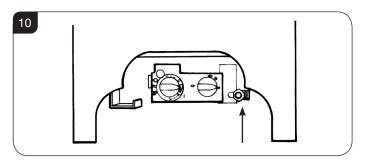
Vertical Flue Height	Restrictor Size
3000mm - 4990mm	Ø 52mm
5000mm - 10,000mm	Ø 47mm
Flue temp	400°C



4. Gas Soundness Pressure Check

Having run the gas supply to the appliance, PURGE THE SUPPLY PIPE, this is essential to expel any debris that may block the gas controls.

4.1 Connect the gas to the 8mm elbow on the rear of the appliance, see Diagram 10.



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

5. Arrangement of Fuel Bed

Advice on handling and disposal of fire ceramics



The fuel effect and side panels in this appliance are made from Refractory Ceramic Fibre (RCF), a material which is commonly used for this application.

Protective clothing is not required when handling these articles, but we recommend you follow normal hygiene rules of not smoking, eating or drinking in the work area and always wash your hands before eating or drinking.

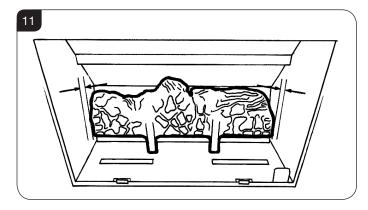
To ensure that the release of RCF fibres are kept to a minimum, during installation and servicing a HEPA filtered vacuum is recommended to remove any dust accumulated in and around the appliance before and after working on it. When servicing the appliance it is recommended that the replaced items are not broken up, but are sealed within heavy duty polythene bags and labelled as RCF waste.

RCF waste is classed as stable, non-reactive hazardous waste and may be disposed of at a licensed landfill site.

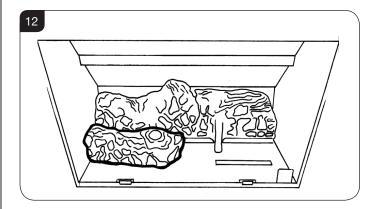
Excessive exposure to these materials may cause temporary irritation to eyes, skin and respiratory tract; wash hands thoroughly after handling the material.

6. Log Layout

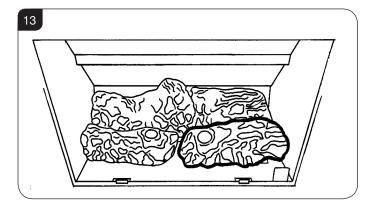
- 6.1 The fuel bed consists of 5 logs and 2 ash panels. The logs have letters A, B, C, D and E moulded into them for identification.
- 6.2 Take the rear log A and place it up against the rear of the appliance sitting on the 2 flat ledges of the burner. The 2 legs of the log should sit between the rear burner ports, see Diagram 11. Ensure there is an equal gap between each side of the log and the side of the firebox.



6.3 Place log B on the left hand side of the burner with the location bar on the underside of the log fully located in the long slot of the burner. Make sure the log is as far to the left as possible, see Diagram 12.

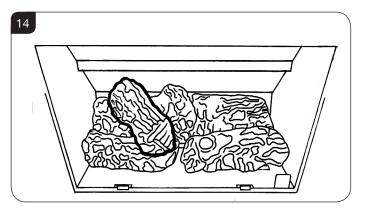


6.4 Place log C on the right hand side of the burner with the location bar on the underside of the log fully located in the long slot in the burner. Make sure the log is as far right as possible, see Diagram 13.

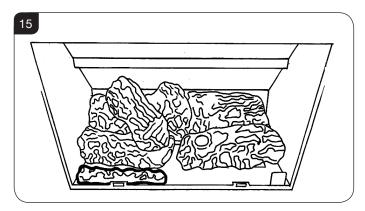




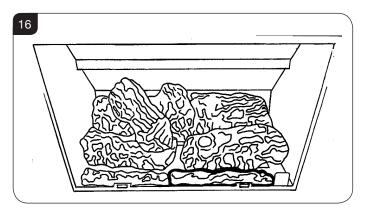
6.5 Place log D across from the rear log A to log B on the left-hand side. There are cut-outs in both logs for location, see Diagram 14.



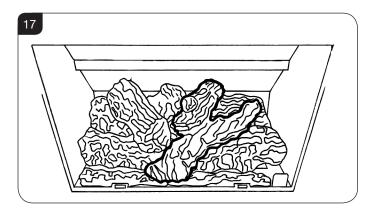
6.6 There are 2 ash panels which lay across the front of the burner skin. Place the panel with the flat edge facing the left side of the firebox. There are location holes on this log which fit over the screw holes of the burner skin.



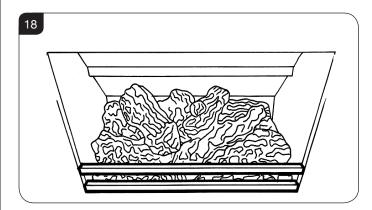
6.7 Place the second ash panel to the right of the first, with the pointed end of the panel fitting into the V shape. This panel should locate on the screw holes of the burner skin. Ensure that both logs are horizontal to the burner ports.



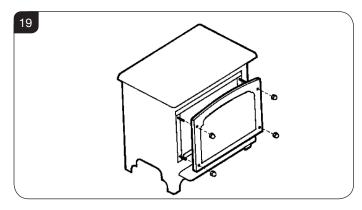
6.8 Place log E across from the rear of log A to log C on the right hand side. Again, there are cut-outs for location. The front of the log should sit on the front ash panels and should fit tight to log C, see Diagram 17.



6.9 Carefully insert the log guard into the front panel of the firebox. Take care not the scrape/damage the logs. This log guard sits in 2 brackets. Ensure it is fully inserted, leaving approximately a 4 mm gap between the firebox ledge and the bottom of the log guard.



6.10 Ensure that the rope seal on the back of the door is intact, locate the door on the 4 studs and slide back to the firebox. Secure in place using the 4 black nuts. Do not over tighten the nuts, see Diagram 19.



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



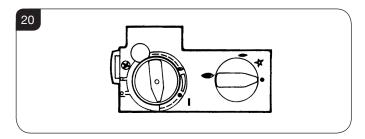
6.11 Replace ALL of the securing nuts ensuring that a nut is present on all fixing studs.



UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE DOOR RETAINING NUTS ARE LOOSE OR MISSING.

7. Operating the Appliance

- 7.1 Locate the control valve on the appliance. It has two controls, see Diagram 20:
 - 1. The right-hand knob controls the pilot ignition.
 - 2. The left-hand knob controls the main burner.



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

Lighting the Pilot

- 7.3 To start the left-hand and right-hand control knobs must both point to off (●):
- 7.4 Press in the right-hand control knob and rotate anticlockwise until a click is heard. Continue to press in. The knob points to the pilot (—).

The pilot is lit.

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

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

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

- 7.6 If, after repeating the above steps the pilot does not light, contact your Retailer or Installer.
- 7.7 Turn the right-hand knob to the left to main burner setting ().

Adjusting the Flame height

- 7.8 You can now adjust the flame height and temperature using the left-hand control knob.
- 7.9 Turn the left-hand knob anti-clockwise to increase the flame height.
- 7.10 Turn clockwise to decrease the height.



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



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



Commissioning

1. Commissioning

- 1.1 Complete the Commissioning Checklist at the front of this manual covering:
 - Flue checks
 - Gas checks
 - Log layout flame picture
- 1.2 Ensure all safety checks listed in the Commissioning Section are completed, paying particular attention to the glass panel checks and securing of the door.
- 1.3 Upon completion of the commissioning and testing of the installation and correct operation of the appliance, the installer must instruct the user how to operate the appliance.
- 1.4 Guide the user through the User Instructions paying particular attention to:
 - a) Regular servicing (Section 10 of the User Instructions).
 - b) Ventilation (Section 11 of the User Instructions) point out the ventilation positions where applicable.
 - c) Hot surfaces (Section 13 of the User Instructions).





Servicing Instructions

Servicing/Fault Finding Charts

1. Servicing Requirements

IMPORTANT – The glass panel on this appliance should be checked for any signs of damage on the front face of the glass panel (scratches, scores, cracks or other surface defects). If damage is observed, the glass panel must be replaced and the appliance must not be used until a replacement is installed. Under no circumstances should the appliance be used if any damage is observed. Please isolate the appliance until a replacement glass panel has been obtained and installed. Replacement glass panels can be purchased from Gazco via the retailer from which the appliance was purchased or any other Gazco distributor.

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

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

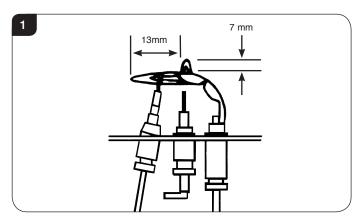
1.1 Before Testing:

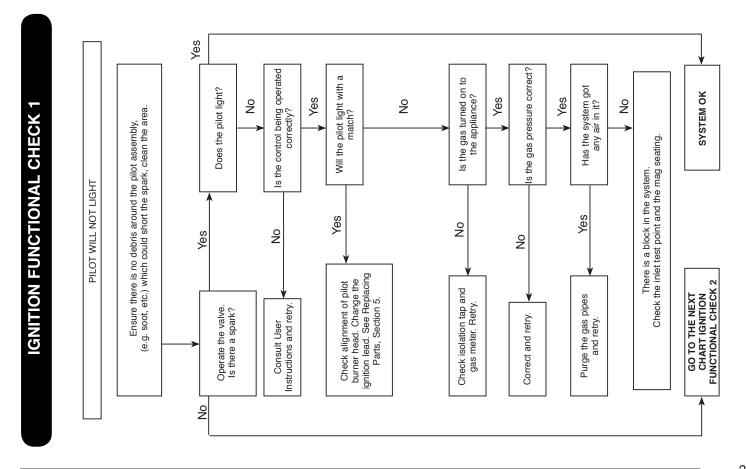
- Conduct a gas soundness test for the property ensuring there are no leaks before servicing.
- —Check the operation of the appliance before testing.

1.2 Special checks:

—Clean the burner using a vacuum cleaner with a soft brush attachment. Ensure all debris is removed from the burner ports.

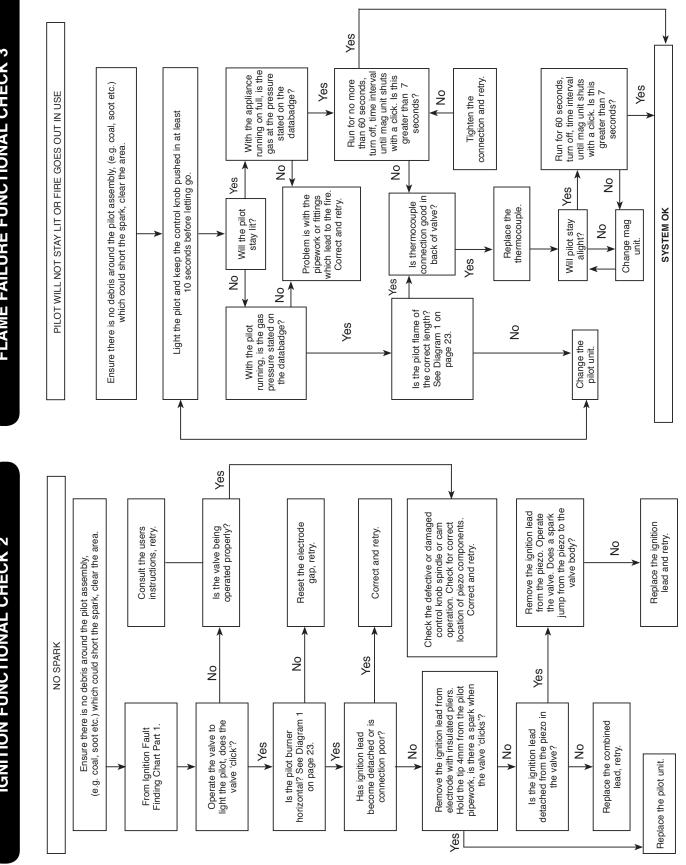
- —Clean any lint or fluff from the pilot pay particular attention to the aeration holes of the pilot
- Clean away lint or fluff from under the burner.
- Check the spark gap on the pilot is correct, see
 Diagram 1
- Check all of the screws which secure the burner skins and tighten if they are loose.
- Ensure that the door is secured correctly and that all retaining nuts are in place.
- 1.3 Correct any faults found during the initial test.
- 1.4 Re-commission the appliance in accordance with Commissioning Procedures.
- 1.5 Advise the customer of any remedial work undertaken.





Servicing Instructions

Fault Finding Charts





1. General

- 1.1 All main components can be replaced without removing the appliance from its installation.
- 1.2 Ensure the appliance and surrounds are cool before servicing.

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

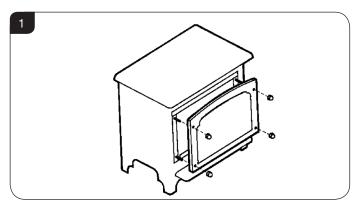
1.3 If, for any reason, the flue has to be removed from the appliance, the seals must be replaced.

2. Removing the Door



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

2.1 Remove the 4 black nuts retaining the door, see Diagram 1. Take care when removing the door as it is heavy. Place carefully to one side.



- 2.2 Lift out the log guard and carefully remove the ceramic fuel bed components.
- 2.3 Refit in reverse order.
- 2.4 Ensure that the rope seal on the back of the door is intact, locate the door on the 4 studs and slide back to the firebox. Secure in place using the 4 black nuts. Do not over tighten the nuts, see Diagram 1.

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

2.5 Replace ALL of the securing nuts ensuring that a nut is present on all fixing studs.



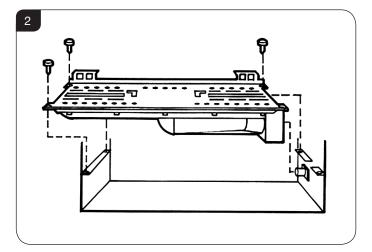
UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE DOOR RETAINING NUTS ARE LOOSE OR MISSING.

3. Main Burner

- 3.1 Turn the gas supply off at the isolation device, remove the door and place to one side, carefully remove the ceramic fuel bed components.
- 3.2 Remove the 3 securing screws, 2 at the rear and 1 at the front left hand side, see Diagram 2.
- 3.3 Raise the left hand side of the burner to clear the bracket, draw the left hand side forward.

The burner venturi is engaged over the injector. When removing the burner be sure to clear the injector, this will release the right hand side of the burner.

Take care when removing the burner so as not to damage the pilot burner.



3.4 To replace the burner, engage the venturi over the injector ensuring the burner sits on top of the fixing bracket. Push the burner to the right and whilst holding, insert the three fixing screws.

NOTE: BEFORE REPLACING THE BURNER, ENSURE THE SILICONE SEAL AROUND THE INJECTOR IS INTACT AND CHECK THAT VENTURI COVER IS ATTACHED.

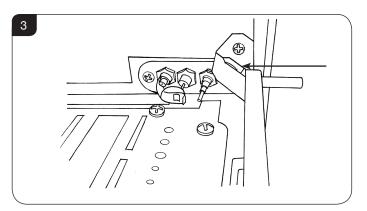
4. Pilot Unit

The pilot assembly consists of five components, which can be individually changed, these are:

- 4a) Pilot burner bracket.
- 4b) Pilot injector.
- 4c) Electrode.
- 4d) Thermocouple.
- 4e) Gasket.
- 4.1 Turn the gas supply off at the isolation device, remove the door and place to one side, carefully remove the ceramic fuel bed components.
- 4.2 Remove the main burner, see Section 3.



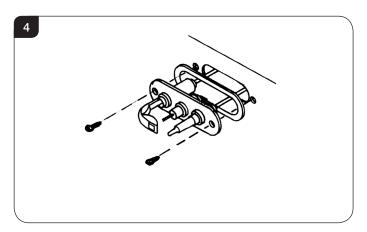
4.3 Remove the thermocouple baffle taking note of how it is positioned. See Diagram 3.



4a. Pilot Burner Bracket

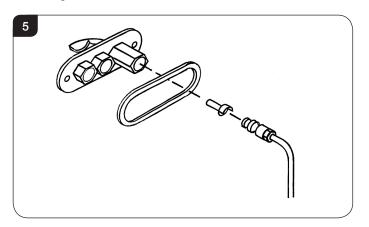
4.4 Remove the two fixing screws from the pilot bracket, see Diagram 4. Gently draw the assemble away from the firebox to give access to the nuts and ignition lead.

NOTE: TAKE CARE NOT TO DAMAGE THE GASKET.



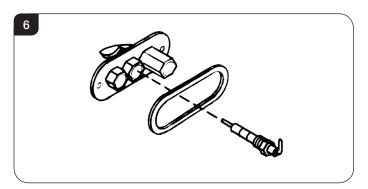
4b. Pilot Injector

4.5 Undo the compression nut on the pilot feed pipe and withdraw the injector which will be hooked onto the olive. When replacing an injector always make sure it is hooked onto the olive before inserting it into the pilot burner, see Diagram 5.



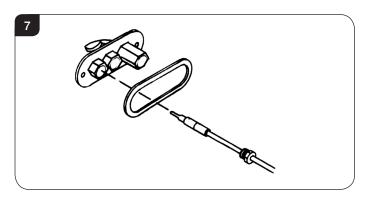
4c. Electrode

4.6 Disconnect the ignition lead and undo the retaining nut. The electrode can now be removed, note the orientation of the electrode terminal when reassembling, see Diagram 6.

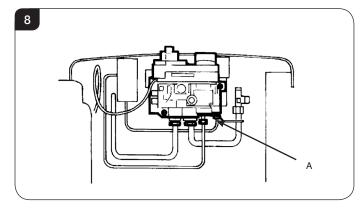


4d. Thermocouple

4.7 Undo the retaining nut and withdraw the thermocouple, see Diagram 7.



4.8 Undo the thermocouple from the back of the gas valve, see Diagram 8, Arrow A.



4.9 Reassemble in reverse order. Do not overtighten.

4e. Gasket

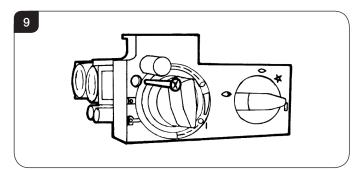
4.10 Disconnect all the above components and withdraw the gasket. If it is damaged, replace with a new item. Always replace the gasket first when reassembling the pilot components.

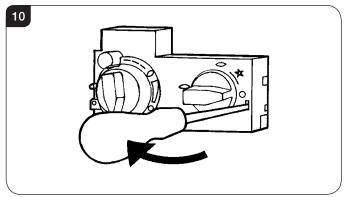


5. Ignition Lead

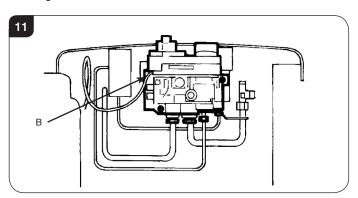
- 5.1 To access the back of the pilot assembly, see Section 3.
- 5.2 Disconnect the ignition lead from the electrode.
- 5.3 Remove the front cover from the control valve by removing the retaining screw, see Diagram 9 and gently levering clear with flat bladed screwdriver, see Diagram 10.

NOTE: There is a small cylindrical metal spacer inside the cover, this must be kept and replaced on the fixing screw on re-assembly.





5.4 Disconnect the end of the ignition lead from the valve body, see Diagram 11, Arrow B, note the existing route of the ignition lead.



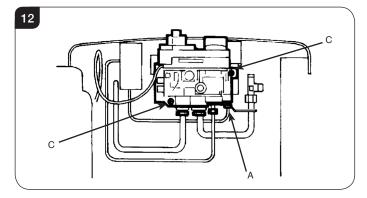
- 5.5 Replace with a new ignition lead following the same route as the old one.
 - Replace the valve cover and the pilot assembly.
- 5.6 Check operation of the new ignition lead.

6. Piezo

- 6.1 The piezo assembly used on this appliance is not serviceable and is not likely to fail.
- 6.2 If a new piezo is required it will be necessary to change the valve, see Section 7.

7. Gas Valve

- 7.1 Turn the gas supply off at the isolation device.
- 7.2 Disconnect the 2 x 8mm and 1 x 4mm gas pipe fittings at the back of the gas valve.
- 7.3 Disconnect the thermocouple, see Diagram 12, Arrow A.



- 7.4 Remove the control valve cover and disconnect the ignition lead from the gas valve, see Section 5.
- 7.5 Undo the 2 bolts securing the gas valve to the appliance and remove the valve, see Diagram 12, Arrow C.
- 7.6 Replace in reverse order.
- 7.7 Check all joints for gas leaks and check operation of the thermocouple and ignition lead.

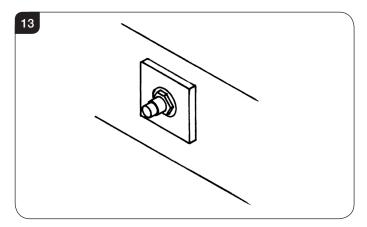
8. Magnetic Safety Valve

- 8.1 Turn the gas supply off at the isolation device.
- 8.2 Undo the thermocouple connection from the back of the gas valve.
- 8.3 Undo the magnetic valve retaining nut at the back of the control valve, see Diagram 12, Arrow A.
- 8.4 Gently tap out the magnetic valve and replace with a new unit
- 8.5 Replace the retaining nut and tighten.
- 8.6 Secure the thermocouple in the rear of the gas control. (Do not over tighten).
- 8.7 Turn the gas supply on and check the entire pipe work and valve joints for any leaks.



9. Main Injector

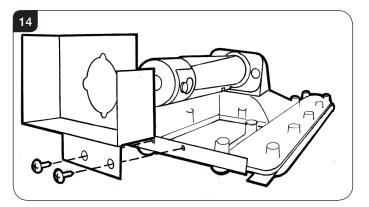
- 9.1 Turn the gas supply off at the isolation device.
- 9.2 Remove the main burner, see Section 3.
- 9.3 Undo the compression nut from the feed pipe at the gas control under the appliance.
- 9.4 Working from inside the firebox, remove the lock nut from the injector, see Diagram 13.



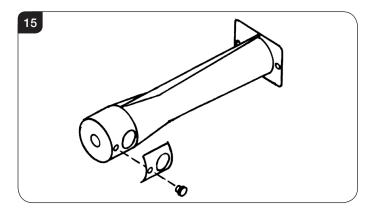
- 9.5 Extract the injector with the feed pipe from beneath the appliance.
- 9.6 Holding the injector with a spanner, undo the feed pipe. NOTE: THE ORIENTATION OF THE INJECTOR.
- 9.7 Reassemble in reverse order,
- 9.8 Turn on the gas supply and check for any leaks.

10. Primary Aeration Plate

- 10.1 Turn the gas supply off at the isolation device.
- 10.2 Remove the main burner, see Section 3.
- 10.3 Remove the two screws on the burner skin to detach the venturi cover from the venturi. Slide the venturi cover off the venturi, see Diagram 14.



10.4 Refer to the technical specification and databadge to check the gas type and its required aeration plate. Change the aeration plate, if necessary.



10.5 Reassemble in reverse order with correct aeration plate(s). Note: Even if no aeration plate is required, the small screw(s) must be replaced.

11. Changing Between Gas Types

In order to change between gas types you must change the following items:

- Pilot Injector
- Control Valve **
- Main Injector
- Main Burner
- Aeration Plate
- Data Badge

The relevant parts can be ordered from the parts list, always quote the appliance type and serial number when ordering spare parts.

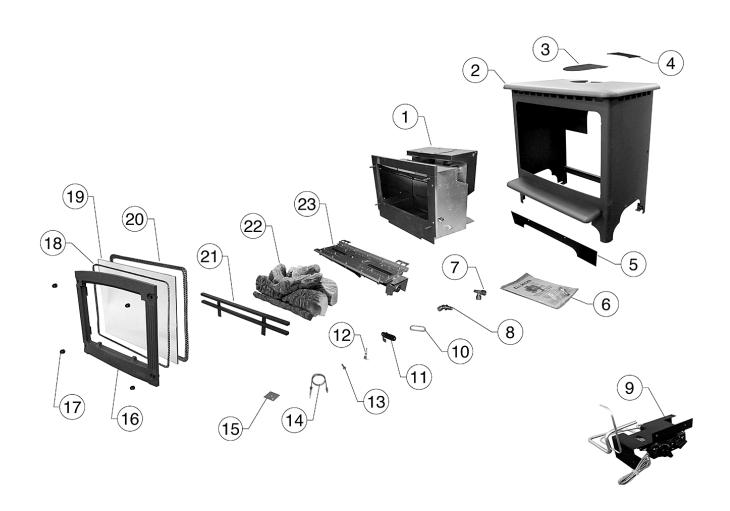
**NOTE: THE CONTROL VALVE IS FACTORY-SET FOR THE CORRECT GAS TYPE AND MODEL. A NEW UNIT WILL NEED TO BE ORDERED WHEN CHANGING BETWEEN GAS TYPES.

12. Control Upgrade

See Installation Instructions, Section 2.



15. Short Spares List - Marlborough



No.	Component	Part Code		
NO.		Natural Gas	LPG	Quantity
1	Firebox Assembly	GZ5	5372	1
2	Carcass Assembly	GZ1	322	1
3	Rear Exit Blanking Plate	MEC	0187	1
4	Top Exit Blanking Plate	MEC	0186	1
5	Skirt	GZ3607		1
6	Instruction Kit	GZ5815		1
7	Pressure Test Elbow	IN0009		1
8	Elbow Injector	Size 375 IN0045	Size 165 IN0030	1
9	Control Assembly	B0161		1
10	Pilot Gasket	PI0052		1
11	Pilot Body	PI0051		1
12	Electrode	PI0053		1

No.	Component	Part Code			
NO.		Natural Gas	LPG	Quantity	
13	Pilot Injector	PI0026	PI0015	1	
14	Thermocouple	PI0	011	1	
15	Aeration Plate	N/A	GZ1350	1	
16	Cast Door	CA0216		1	
17	Black Dome Nuts	FA0259		4	
18	4mm Diameter Ropeseal	FA0136		1	
19	Glass Panel	CE0133		1	
20	12mm Diameter Ropeseal	FA0135		1	
21	Log Retainer	CA0652		1	
22	Log Set	CE0583		1	
23	Burner Tray Assembly	GZ5369	GZ5388	1	



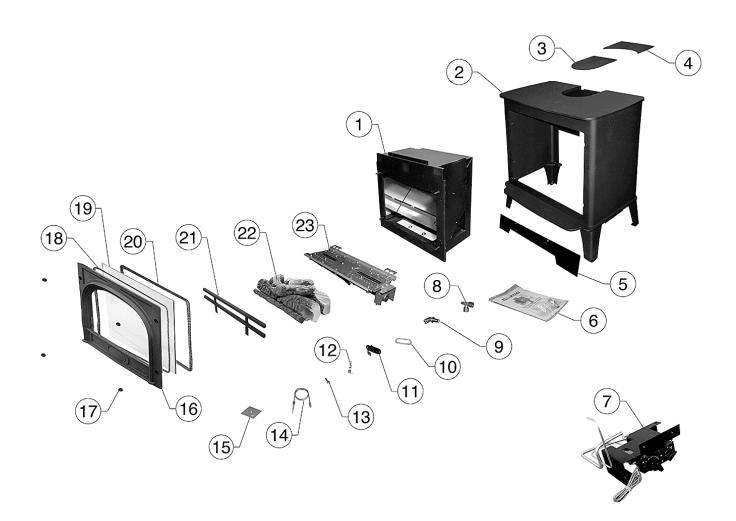
Due to continual technical improvements please check online or with your Gazco retailer for the most up to date parts lists.

Only use Genuine Gazco spares when servicing your appliance.

All of our essential spare parts and consumable items are available to purchase from our webshop at www.gazcospares.com.



15. Short Spares List - Stockton



No.	Component	Part Code		
NO.		Natural Gas	LPG	Quantity
1	Firebox Assembly	GZ5	5377	1
2	Carcass Assembly	GZ3	3252	1
3	Rear Exit Blanking Plate	MEC	7059	1
4	Top Exit Blanking Plate	MEC	7061	1
5	Skirt	GZ3608		1
6	Instruction Kit	GZ5815		1
7	Control Assembly	B0162		
8	Pressure Test Elbow	IN0009		1
9	Elbow Injector	Size 375 IN0045	Size 165 IN0030	1
10	Pilot Gasket	PI0052		1
11	Pilot Body	PI0051		1
12	Electrode	PI0053		1

N	Component	Part Code			
No.		Natural Gas	LPG	Quantity	
13	Pilot Injector	PI0026	PI0015	1	
14	Thermocouple	PI0	011	1	
15	Aeration Plate	N/A	GZ1350	1	
16	Cast Door	CA7046		1	
17	Black Dome Nuts	FA0259		4	
18	4mm Diameter Ropeseal	FA0136		1	
19	Glass Panel	CE0194		1	
20	12mm Diameter Ropeseal	FA0135		1	
21	Log Retainer	CA0652		1	
22	Log Set	CE0583		1	
23	Burner Tray Assembly	GZ5369	GZ5388	1	



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15. Short Spares List - Control Assembly - All Models



NI.		Part Code		
No.	Component	Natural Gas	LPG	Quantity
1	Control Valve	GC0	088K	1
2	Control Valve Cover	GC	0087	1
3	Magnetic Unit	GC)166	1
4	Micro Switch & Screw	ELC	241	1
5	Standard Handset	EL0239		1
6	Thermostatic Handset	EL0240		1
7	Standard Receiver	EL0235		1
8	Thermostatic Receiver	EL0236		1
9	Thermostatic Receiver Cable	EL0238		1
10	Standard Receiver Cable	EL0237		1
11	Geared Motor	EL0234		1
12	Ignition Lead	GC0090 1		



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Service Records

1ST SERVICE	2ND SERVICE
Date of Service	Date of Service
Next Service Due	Next Service Due
Signed	Signed
Retailer's Stamp/GasSafe Registration Number	Retailer's Stamp/GasSafe Registration Number
3RD SERVICE	4TH SERVICE
Date of Service	Date of Service
Next Service Due	Next Service Due
Signed	Signed
Retailer's Stamp/GasSafe Registration Number	Retailer's Stamp/GasSafe Registration Number
5TH SERVICE	6TH SERVICE
Date of Service	Date of Service
Next Service Due	Next Service Due
Signed	Signed
Retailer's Stamp/GasSafe Registration Number	Retailer's Stamp/GasSafe Registration Number
7TH SERVICE	8TH SERVICE
Date of Service	Date of Service
Next Service Due	Next Due
Signed	Signed
Retailer's Stamp/GasSafe Registration Number	Retailer's Stamp/GasSafe Registration Number
9TH SERVICE	10TH SERVICE
Date of Service	Date of Service
Next Service Due	Next Service Due
Signed	Signed
Retailer's Stamp/GasSafe Registration Number	Retailer's Stamp/GasSafe Registration Number



Information Requirement - Gas Heaters

Information Requirement for Gaseous Fuel Local Space Heater

Nominal Heat Output · P_nom Minimum Heat Output (indicative) · P_min At Nominal Heat Output (indicative) · P_min At Nominal Heat Output (indicative) · P_min At Nominal Heat Output · el_max At Nominal Heat Output · el_max At Minimum Heat Output · el_max At Minimum Heat Output · el_max At Minimum Heat Output · el_min In Standby Mode · el_sb N/A N/A N/A N/A N/A N/A N/A N/	Model	Marlborough & Stockton BF NG	Marlborough & Stockton BF LPG
At Nominal Heat Output - el _{max} At Nominal Heat Output - el _{min} In Standby Mode - el _{sb} Useful Efficiency at nominal heat output - n _{th,nom} Useful Efficiency at minimum heat output (indicative) - n _{th,min} Type of heat output/room temperature control Two or more manual stages, no room temperature control Two or more manual stages, no room temperature control Room temperature control, with presence detection Room temperature control, with open window detection No No With distance control option With distance control option With working time limitation No No Model with Manual Control Energy Efficiency Class Type of heat output/room temperature control No Model with upgradeable Thermostatic controls Type of heat output/room temperature control No No Model with upgradeable Thermostatic controls Type of heat output/room temperature control Room temperature control option Model with upgradeable Thermostatic controls Type of heat output/room temperature control Electronic room temperature control + day timer Yes Yes Energy Efficiency Index Type of heat output/room temperature control	Space Heating Emissions (NOx) - mg / kWh input (GCV)	130	130
At Nominal Heat Output - el _{max} At Nominal Heat Output - el _{min} In Standby Mode - el _{sb} Useful Efficiency at nominal heat output - n _{th,nom} Useful Efficiency at minimum heat output (indicative) - n _{th,min} Type of heat output/room temperature control Two or more manual stages, no room temperature control Two or more manual stages, no room temperature control Room temperature control, with presence detection Room temperature control, with open window detection No No With distance control option With distance control option With working time limitation No No Model with Manual Control Energy Efficiency Class Type of heat output/room temperature control No Model with upgradeable Thermostatic controls Type of heat output/room temperature control No No Model with upgradeable Thermostatic controls Type of heat output/room temperature control Room temperature control option Model with upgradeable Thermostatic controls Type of heat output/room temperature control Electronic room temperature control + day timer Yes Yes Energy Efficiency Index Type of heat output/room temperature control	Nominal Heat Output - P _{nom}	4.7kW	4.6kW
Useful Efficiency at minimum heat output - \$\eta_{th,nom}\$ \	Minimum Heat Output (indicative) - P _{min}	2.3kW	2.3kW
Useful Efficiency at minimum heat output - \$\eta_{th,nom}\$ \	At Nominal Heat Output - el _{max}	N/A	N/A
Useful Efficiency at minimum heat output - \$\eta_{th,nom}\$ \	At Minimum Heat Output - el _{min}	N/A	N/A
Type of heat output/room temperature control Two or more manual stages, no room temperature control Two or memberature control, with presence detection Room temperature control, with open window detection No No With distance control option With working time limitation No No With black bulb sensor Model with Manual Control Energy Efficiency Index Type of heat output/room temperature control Other control options (multiple selections possible) No	In Standby Mode - el _{Sb}	N/A	N/A
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Type of heat output/room temperature control Two or more manual stages, no room temperature control Other control options (multiple selections possible) Room temperature control, with presence detection Room temperature control, with open window detection No With distance control option No With distance control option No With working time limitation No With black bulb sensor Model with Manual Control Energy Efficiency Index Type of heat output/room temperature control Electronic room temperature control + day timer Yes Yes Energy Efficiency Index Type of heat output/room temperature control Energy Efficiency Index Type of heat output/room temperature control Electronic room temperature control + day timer Yes Yes	Useful Efficiency at minimum heat output (indicative) - $\eta_{th,min}$	72.0%	72.0%
Two or more manual stages, no room temperature control Other control options (multiple selections possible) Room temperature control, with presence detection Room temperature control, with open window detection No With distance control option No With adaptive start control With working time limitation No With black bulb sensor Model with Manual Control Energy Efficiency Index Type of heat output/room temperature control Electronic room temperature control + day timer Yes Yes Yes Yes Yes Yes Yes Y	Permanent Pilot Flame Power requirement (if applicable) - Ppilot Power art are directly provided by the provi	0.200kW	0.200kW
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Type of heat output/room temperature control Electronic room temperature control + day timer Yes Yes Type of heat output/room temperature control Yes Yes 77.9%		D	D
Electronic room temperature control + day timer Yes Yes 77.9% 77.9%	Model with upgradeable Thermostatic contr	rols	
Energy Efficiency Index 77.9% 77.9%	Type of heat output/room temperature cont	rol	
	Electronic room temperature control + day timer	Yes	Yes
	Energy Efficiency Index	77.9%	77.9%
Energy Efficiency Class C C	Energy Efficiency Class	С	С

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