CHESNEYS

GAS EFFECT STOVES STANDARD & LARGE

INSTALLATION & USER MANUAL

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Technical Manual

Technical PIN: 0359CS1578

User and Installation Instructions

Model No. Standard Gas Stoves: Salisbury Beaumont Shoreditch

Large Gas Stoves: Salisbury Beaumont

IMPORTANT:

Please read these instructions carefully before installation or use.

These instructions are only valid if the following country code is on the appliance.

This appliance must be installed and serviced by a qualified person in accordance with local and national regulations.

The flue system must be installed and inspected by a qualified person in accordance with local and national regulations.

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1. Unpacking

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

If satisfied by the condition and the contents is as specified, proceed with the installation.

The installation should only be carried out by a competent person and all gas work must be carried out by a Gas Safe registered person in accordance with national and local regulations for both gas and electricity (If required).

The installation must comply with local and national building regulations.

For the Republic of Ireland, reference should be made to IS813 and ICP3 and any guidance notes from Board Gais.

Failure to comply with the regulations nullifies ALL guarantees.

Parts:

Fig.1 Gas Stove Appliance

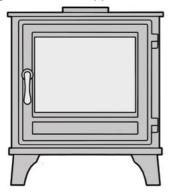


Fig.2 Installation Manual / Warning Label



Fig.3 Burner Assembly

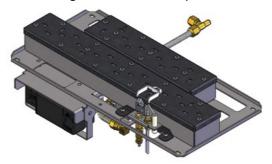


Fig.4 Logs





Fig.5 Bag of embers



Fig.6 Remote Control Handset



Fig.7 Stainless steel panels





Fig.8 Glow strands



2. Technical Data

| Gas Connection Size | 8.0mm O.D. tubing |
|----------------------------------|---------------------------------------|
| Control System | TESC (Thermo Electric Safety Control) |
| Appliance Mass Range (kilograms) | 79kg – 155kg |

| Gas | Gas Category, Type and | | | | | | Cou | ntrie | es of | Des | stina | atior | 1 | | | | |
|------|---|----------|----|----|----|----|-----|-------|-------|-----|-------------|-------|----|----------|----|----|----------|
| Туре | Supply Pressure | AT | BE | BG | HS | СУ | CZ | DE | ЫK | 33 | S∃ | Ы | FR | ВĐ | GR | ΩН | H |
| | I _{2H} - G20 at 20mbar | ✓ | | ✓ | ✓ | | ✓ | | ✓ | ✓ | > | ✓ | | \ | ✓ | | ✓ |
| NG | I _{2E} - G20 at 20mbar | | | | | | | ✓ | | | | | | | | | |
| ING | I _{2E+} - G20 G25 at 20/25mbar | | ✓ | | | | | | | | | | ✓ | | | | |
| | I _{2ELL} - G25 at 20mbar | | | | | | | ✓ | | | | | | | | | |
| | I _{3B/P(30)} - G30/G31 at 30mbar | | | ✓ | ✓ | ✓ | | | ✓ | ✓ | | ✓ | ✓ | \ | ✓ | ✓ | ✓ |
| | I ₃₊ - G30/G31 at 30/37mbar | | ✓ | | ✓ | ✓ | ✓ | | | | ✓ | | ✓ | ✓ | ✓ | | |
| LPG | I _{3P(50)} - G31 at 50mbar | ✓ | | | | | ✓ | ✓ | | | | | | | | | |
| | I _{3P(37)} - G31 at 37mbar | | ✓ | | ✓ | | ✓ | | | | ✓ | | ✓ | ✓ | ✓ | | ✓ |
| | I _{3P(30)} - G31 at 30mbar | | | | | | | | | | | ✓ | | | | | |

| Gas | Gas Category, Type and | | | | | Сс | unt | ries | of D | esti | nati | on | | | | |
|------|---|----------|---|----------|----|----|-----|----------|------|------|-------------|----|----|----------|----|----|
| Type | Supply Pressure | | Ш | LT | ΠT | ΛΊ | MT | N | ON | PL | ΡΤ | RO | SE | IS | SK | TR |
| | I _{2H} - G20 at 20mbar | ✓ | ✓ | ✓ | | ✓ | | | ✓ | | > | | ✓ | \ | ✓ | ✓ |
| NG | I _{2E} - G20 at 20mbar | | | | ✓ | | | | | ✓ | | ✓ | | | | |
| ING | I _{2L} - G20 G25 at 25mbar | | | | | | | ✓ | | | | | | | | |
| | I _{2EK} - G25.3 at 25mbar | | | | | | | ✓ | | | | | | | | |
| | I _{3B/P(30)} - G30/G31 at 30mbar | | ✓ | ✓ | | | ✓ | ✓ | ✓ | | | ✓ | ✓ | ✓ | ✓ | ✓ |
| | I ₃₊ - G30/G31 at 30/37mbar | ✓ | ✓ | ✓ | | | | | | | ✓ | | | ✓ | ✓ | ✓ |
| LPG | I _{3P(50)} - G31 at 50mbar | | | | | | | ✓ | | | | | | | ✓ | |
| | I _{3P(37)} - G31 at 37mbar | ✓ | ✓ | ✓ | | | | ✓ | | ✓ | ✓ | | | ✓ | ✓ | ✓ |
| | I _{3P(30)} - G31 at 30mbar | | | | | | | ✓ | | | | ✓ | | | | |

| | STANDAF | D GAS | STOVE | CONVENTION | ONAL FLU | E | | | |
|---------|---|-----------------------------|--|---|---|------------------|-------------------------------------|------------------|-----------|
| GasType | Gas Category, Type and Supply Pressure | Heat Input Gross kW | Heat Input Nett kW | Gas Rate m³/h | Burner Pressure | Injector marking | Pilot Assembly | Efficiency Class | NOx Class |
| NG | $\begin{split} & I_{_{2\text{H}}} - \text{G20 at 20mbar} \\ & I_{_{2\text{E}}} - \text{G20 at 20mbar} \\ & I_{_{2\text{E}+}} - \text{G20/G25 at 20/25mbar} \\ & I_{_{2\text{ELL}}} - \text{G25 at 20mbar} \\ & I_{_{2\text{L}}} - \text{G25 at 25mbar} \\ & I_{_{2\text{EK}}} - \text{G25.3 at 25mbar} \end{split}$ | 5.3 5.3/5 4.4 5 | 4.8 4.8 4.8/4.5 4 4.5 4.5 | 0.49 0.49 0.49/0.53 0.47 0.53 0.53 | 18.5 18.5/23.6 18.5 23.6 23.6 | 320 | SIT 9043 or ERTA PG-82-330 | 1 | 4 |
| LPG | $I_{3B/P(30)}$ - G30/G31 at 30mbar I_{3+} - G30/G31 at 30/37mbar $I_{3P(50)}$ - G31 at 50mbar $I_{3P(37)}$ - G31 at 37mbar $I_{3P(30)}$ - G31 at 30mbar | 5 4.5/5 5 5 4.5 | 4.6 4.2/4.6 4.6 4.6 4.2 | 0.14 0.17/0.185 0.185 0.185 0.17 | 28 28/36 36 36 28 | 140 | SIT 9228 or ERTA PG-82-350 | 1 | 4 |

| | STAND | ARD G | AS STO | VE BALANC | ED FLUE | | | | |
|---------|---|---------------------|--------------------|---------------|-----------------|------------------|---------------------|------------------|-----------|
| GasType | Gas Category, Type and Supply Pressure | Heat Input Gross kW | Heat Input Nett kW | Gas Rate m³/h | Burner Pressure | Injector marking | Pilot Assembly | Efficiency Class | NOx Class |
| | I _{2H} - G20 at 20mbar | 5.3 | 4.8 | 0.49 | 18.5 | | | | П |
| | I _{2E} - G20 at 20mbar | 5.3 | 4.8 | 0.49 | 18.5 | | | | |
| NG | I _{2E+} - G20/G25 at 20/25mbar | 5.3/5 | 4.8/4.5 | 0.49/0.53 | 18.5/23.6 | 320 | G30-ZP 312 | 1 | 4 |
| ING | I _{2ELL} - G25 at 20mbar | 4.4 | 4 | 0.47 | 18.5 | 320 | (31.2 INJ) | | |
| | I _{2L} - G25 at 25mbar | 5 | 4.5 | 0.53 | 23.6 | | | | |
| | I _{2EK} - G25.3 at 25mbar | 5 | 4.5 | 0.53 | 23.6 | | | | |
| | I _{3B/P(30)} - G30/G31 at 30mbar | 5 | 4.6 | 0.14 | 28 | | | | |
| | I ₃₊ - G30/G31 at 30/37mbar | 4.5/5 | 4.2/4.6 | 0.17/0.185 | 28/36 | | G30-ZP | | |
| LPG | I _{3P(50)} - G31 at 50mbar | 5 | 4.6 | 0.185 | 36 | 140 | 2-271 (27.1 INJ) | 1 | 4 |
| | I _{3P(37)} - G31 at 37mbar | 5 | 4.6 | 0.185 | 36 | (2).1 (143) | | | |
| | I _{3P(30)} - G31 at 30mbar | 4.5 | 4.2 | 0.17 | 28 | | | | |

| | LARG | E GAS S | TOVE C | ONVENTION | AL FLUE | | | | |
|---------|--|--|-------------------------------------|---|---|-----------------------------|-------------------------------------|------------------|-----------|
| GasType | Gas Category, Type and Supply Pressure | Heat Input Gross kW | Heat Input Nett kW | Gas Rate m³/h | Burner Pressure | Injector marking | Pilot Assembly | Efficiency Class | NOx Class |
| NG | $\begin{split} & I_{_{2H}} - \text{G20 at 20mbar} \\ & I_{_{2E}} - \text{G20 at 20mbar} \\ & I_{_{2E+}} - \text{G20/G25 at 20/25mbar} \\ & I_{_{2ELL}} - \text{G25 at 20mbar} \\ & I_{_{2L}} - \text{G25 at 25mbar} \\ & I_{_{2K}} - \text{G25.3 at 25mbar} \end{split}$ | 6.9 6.9 6.9/6.5 5.7 6.5 6.5 | 6.2 6.2 6.2/5.9 5.1 5.9 | 0.64 0.64 0.64/0.675 0.6 0.675 | 13.2 13.2/16.6 13.4 16.6 16.6 | Front 280 Rear 220 | SIT 9043 or ERTA PG-82-330 | 1 | 4 |
| LPG | $\begin{split} &I_{\rm 3B/P(30)} \text{ - G30/G31 at 30mbar} \\ &I_{\rm 3+} \text{ - G30/G31 at 30/37mbar} \\ &I_{\rm 3P(50)} \text{ - G31 at 50mbar} \\ &I_{\rm 3P(37)} \text{ - G31 at 37mbar} \\ &I_{\rm 3P(30)} \text{ - G31 at 30mbar} \end{split}$ | 6.9 6.2/6.9 6.9 6.9 6.2 | 6.4 5.7/6.4 6.4 6.4 5.7 | 0.195 0.229/0.254 0.254 0.254 0.229 | 27 28/35 35 35 28 | Front 120 Rear 80 | SIT 9228 or ERTA PG-82-350 | 1 | 4 |

| | LA | RGE GAS | S STOVE | BALANCED | FLUE | | | | |
|---------|---|---------------------|--------------------|---------------|-----------------|------------------|-------------------|------------------|-----------|
| GasType | Gas Category, Type and Supply Pressure | Heat Input Gross kW | Heat Input Nett kW | Gas Rate m³/h | Burner Pressure | Injector marking | Pilot Assembly | Efficiency Class | NOx Class |
| | I _{2H} - G20 at 20mbar | 6.9 | 6.2 | 0.64 | 13.2 | | SIT 9043 | | |
| | I _{2E} - G20 at 20mbar | 6.9 | 6.2 | 0.64 | 13.2 | Front | 511 9043 | | |
| NG | I _{2E+} - G20/G25 at 20/25mbar | 6.9/6.5 | 6.2/5.9 | 0.64/0.675 | 13.2/16.6 | 280 | or | 1 | 4 |
| " | I _{2ELL} - G25 at 20mbar | 5.7 | 5.1 | 0.6 | 13.4 | Rear | ERTA | | |
| | I _{2L} - G25 at 25mbar | 6.5 | 5.9 | 0.675 | 16.6 | 220 | 20 PG-82-330 | | |
| | I _{2EK} - G25.3 at 25mbar | 6.5 | 5.9 | 0.675 | 16.6 | | | | |
| | I _{3B/P(30)} - G30/G31 at 30mbar | 6.9 | 6.4 | 0.195 | 27 | | SIT 9228 | | |
| | I ₃₊ - G30/G31 at 30/37mbar | 6.2/6.9 | 5.7/6.4 | 0.229/0.254 | 28/35 | Front 120 | 011 0220 | | |
| LPG | I _{3P(50)} - G31 at 50mbar | 6.9 | 6.4 | 0.254 | 35 | Rear | or | 1 | 4 |
| | I _{3P(37)} - G31 at 37mbar | 6.9 | 6.4 | 0.254 | 35 | 80 | ERTA PG-82-350 | | |
| | I _{3P(30)} - G31 at 30mbar | 6.2 | 5.7 | 0.229 | 28 | | . 5 52 550 | | |

3. Installation Parameters

This appliance must be installed in accordance with the rules in force, and used only in a sufficiently ventilated space. Consult instructions before installation and use of this appliance.

NOTE - Wear protective clothing when fitting or carrying works out on the appliance.

For your safety it is law that all gas appliances must be installed by a competent person.

The installation must be carried out in accordance with the relevant local and national specifications and comply with current Building Regulations.

Chesneys recommend the fitting of a Carbon Monoxide detector that conforms to EN 50291 wherever a gas appliance is installed.

Due to the unpredictability of the draught in existing flues and chimneys Chesneys recommends the use of a liner for this product in accordance with local and national regulations.

NOTE - The flue must not be shared with any other appliance.

If the chimney has been used for solid fuel, the chimney must be swept before installation.

The flue must be fitted in accordance with local and national regulations.

Damper plates or restrictor plates must not be fitted in the flue.

The flue must be inspected by a competent person and passed for use with the appliance.

It is advised that a flue specialist inspect the flue system on an annual basis to ensure that the flue system is sound and the combustion products outlet (terminal) is clear of obstruction.

The flue system should only be fitted to the appliance where the chimney serving the appliance:

- a) Has passed a flue flow test to ensure that the flue is sound and without leaks; and
- b) Has been swept if previously used for solid fuel.

IMPORTANT NOTE - Balanced Flue

The appliance is designed to fit numerous installation situations as listed in these installation instructions. However only flue approved by Chesneys for this appliance may be used. If the appliance is installed on non-Chesneys approved parts, Chesneys cannot guarantee or accept and responsibility for the proper and safe working of the appliance.

The flue system must be constructed from the appliance upwards, with all joints being fully locked and sealed using the Chesneys specified parts.

Do not install the appliance in a bathroom or a room that contains a bath or shower.

It is advised that provisions be made for the removal of the appliance without the need to dismantle the flue system.

Before the appliance is installed, the flue / chimney must be inspected to ensure that it is structurally sound and free from obstructions.

Ensure the builders opening and supports are made of non combustible and heat resistant material.

Do not cover the appliance and or do not wrap it in an insulation blanket or any other material.

Do not make any changes to the appliance.

The gas connection must be in accordance with local and national regulations.

This appliance is intended for use on a gas installation with a governed meter.

Ventilation

GB current British Standard BS5440 appliances classified under 7kW (net) do not require permanent ventilation.

NOTE - Ventilation requirements in other countries may vary please consult with national regulations in your country.

WARNING - SPILLAGE MONITORING SYSTEM

The pilot light and flame sensing device fitted to this appliance is also an atmospheric sensing device, this is not adjustable and must not be put out of action. If the pilot light is damaged or faulty it should only be replaced with an original genuine unit supplied by Chesneys.

When using stone like materials and or plaster finishing, the chimney breast should dry for at least 6 weeks to prevent cracks.

The appliance is not fitted with an integral guard. It is recommended that a guard be used for the protection of young children, the elderly or infirm and also for normal use conforming to BS8423:2002, such that access to the hot appliance is minimised.

Do not place combustible materials directly in front of the appliance.

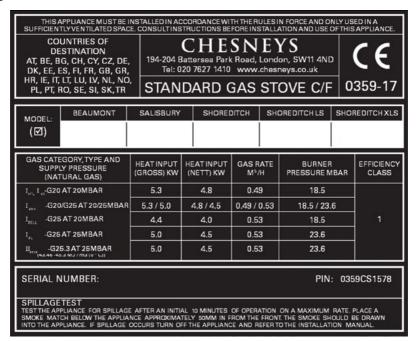
In case of a damaged or broken glass, do not use the appliance and isolate the gas to the appliance.

Clean the glass before you use the appliance in order to prevent dirt from burning on the glass.

All appliances are supplied with a metal data plate attached to it and must remain with the appliance for annual services.

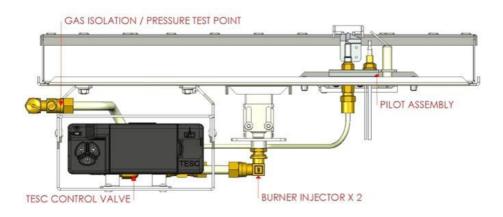
The data plate is attached to the rear of the appliance (see fig.9) **NOTE**: DO NOT attempt to remove the data plate while the appliance is HOT!

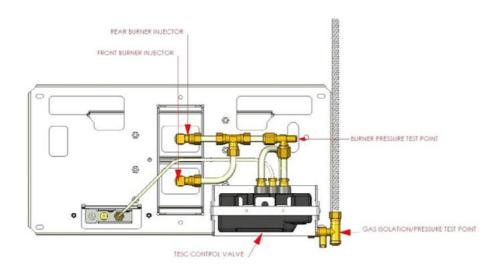
Fig.9



4. Burner and Control Information

Fig.10

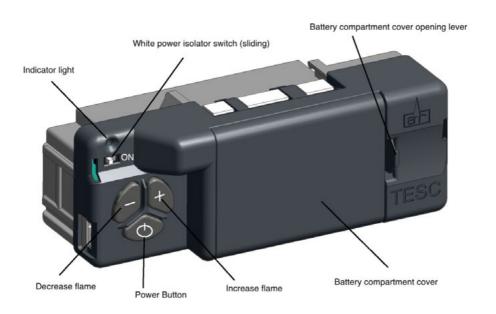




Burner Control Systems

Fig.11

1. THERMACO - THERMO ELECTRIC SAFETY CONTROL (TESC)







HANDSET RADIO FREQUENCY

5. Construction Information

Hearths

A hearth shall be provided according to National regulations, in Great Britain this would be to Building Regulation Document J and BS5871-1. A Hearth shall be provided for the stove extending to at least the front of the supporting legs, and to at least each side of the stove. The edge of the hearth should be marked to provide a warning to the building occupants and to discourage combustible floor finishes such as carpet being laid too close to the appliance. A way of achieving this would be to provide a change in level.

Chesneys recommend a hearth footprint 50mm more on all 4 sides than the footprint of the appliance. The hearth shall have a minimum thickness of 12mm.

Emissions Exit Connection Types:

- 1. Conventional Flue
- 2. Balanced Flue

Conventional Flue

A smoke pellet can be used to test the flue for effectiveness of the draw, light the smoke pellet and place to the base of the chimney/liner. Check other parts of the dwelling (including loft areas) for leakage, down draught etc. If the smoke is drawn into the chimney/liner without problem, continue with the installation.

If there is little or no flow into the chimney preheat the chimney and repeat the smoke test. If there are still issues with the draw seek expert advice.

NOTE – The smoke test gives a fair idea on the draw, but is no guarantee that the products of combustion from the appliance will clear. A spillage test is also required after the installation.

If spillage occurs after installation contact the manufacturer for advice.

The appliance is designed to be installed into a Class 1 Conventional flue system that has been lined with a minimum 4" flue liner, or a factory made flue system conforming to BS 5440-1.

NOTE-The minimum flue liner is 3 meters from the spigot.

The maximum height should be governed by the draw on the individual flue during the effectiveness of smoke removal/testing of the flue.

Conventional Class 1 Chimney (lined only) / Factory made flue system conforming to BS 5440-1.

Fig.13 Installed into a chimney recess / builders opening.

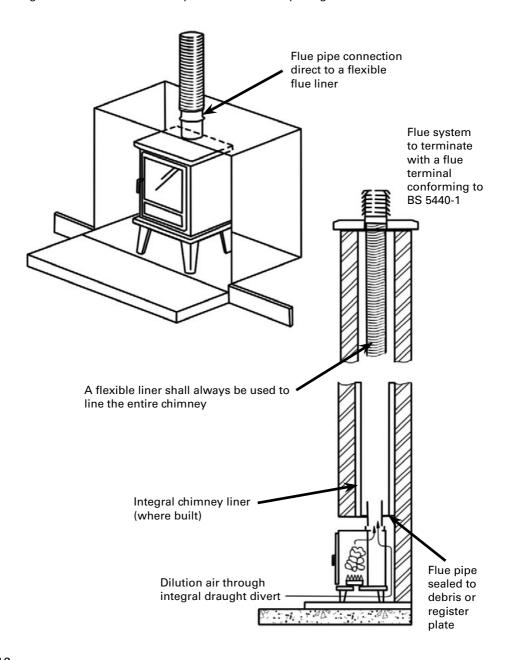
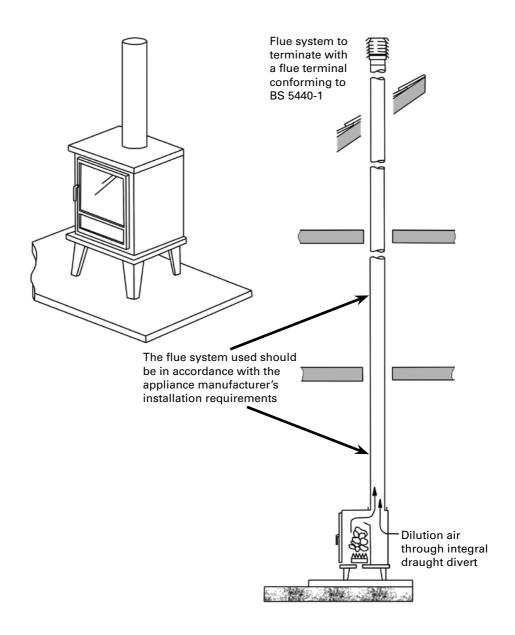


Fig.14 Free standing installation connected to a factory made flue system.

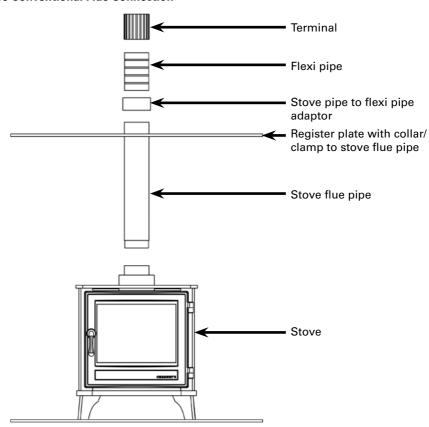


Flue & Chimney Requirements for a Chesneys Linerless Kit

- Make an assessment of the chimney ensuring it's clean and free of obstruction. If not the chimney must be swept prior to installation.
- Any restriction or damper plates must be either removed or locked in the permanently open position.
- Due care should be taken when using a linerless flue to prevent condensation forming. Do not fit a linerless flue kit in a chimney taller than 10 metres external wall or 12 metres internal wall.
- The required flue connection for this is 4" (100mm).
- THESE STANDARDS SHOULD CONFORM TO BS 5440 Part 1.

UNDER NO CIRCUMSTANCES MUST THE LINERLESS KIT BE USED WITH ANY INSTALLATION OTHER THAN AN EXISTING MASONRY CHIMNEY WHICH HAS A MINIMUM DIAMETER OF 178mm (7"). THE CHIMNEY MUST BE SOUND AND CLEAN. IF PREVIOUSLY USED FOR SOLID FUEL, IT MUST BE SWEPT PRIOR TO PROCEEDING WITH THE INSTALLATION.

1 Metre Conventional Flue Connection



The Builders Opening

Use non combustible heat resistant materials for the chimney breast, including the top of the chimney breast, the material in the chimney breast and the back wall of the chimney breast. The construction must comply with all relevant regulations.

The appliance can be used with a sound Class 1 lined flue with a minimum 4" diameter. If the appliance is used with an existing lined chimney the minimum flue diameter must be 6" (152.4mm) or above to accommodate the 4" liner.

Balanced Flue installation

This appliance may be installed with a vertical terminal (C31) or a horizontal terminal (C11). This appliance may only be used with Balanced Flue (otherwise known as Concentric Flue) parts as specified by Chesneys. The Chesneys specified flue parts have been approved with the appliance. If the appliance is installed on non-Chesneys approved parts, Chesneys cannot guarantee or accept and responsibility for the proper and safe working of the appliance.

The flue system must be constructed from the appliance upwards, with all joints being fully locked and sealed using the Chesneys specified parts.

Chesneys products are approved for use with the following Flue System:

· Poujoulat Duogas.

Timber Frame Construction

Whilst it is possible to install room-sealed appliances in timber frame properties, great care needs to be taken to ensure that the flue assembly does not interfere with the weather proofing qualities of any outer wall which it may penetrate. Before attempting this work, further details need to be referenced, (e.g. "Gas Installations in Timber Frame Buildings" from the CORGI installer series in the UK).

Carport or Building Extension

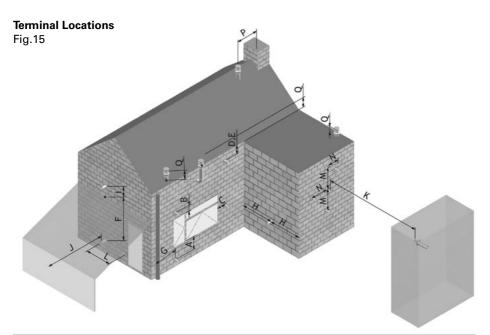
Where a flue terminal is sited within a carport or building extension, it should have at least two completely open and unobstructed sides. The distance between the lowest part of the roof and the top of the terminal should be at least 600mm.

Note: A covered passageway should not be treated as a carport. Flues should not be sited in a covered passageway between properties.

Basements, Lightwells and Retaining walls

Flue terminals should not be sited within the confines of a basement area, light well or external space formed by a retaining wall, unless steps are taken to ensure the products of combustion can disperse safely at all times. It may be possible to install this Balanced Flue system in such a location provided that it is not sited lower than 1m from the top level of that area to allow combustion products to disperse safely.

Flue terminals should be sited to ensure total clearance of the combustion products in accordance with the included information. When the products of combustion are discharged, they should not cause a nuisance to adjoining or adjacent properties and they should be positioned so that damage cannot occur to other parts of the building. If the outer wall surface is constructed of combustible material, a non-combustible plate should be fitted behind the terminal projecting 25mm beyond the external edges of the terminal.



| Dimension | Terminal Position | Distance (mm) |
|-----------|---|------------------|
| A* | Directly below an opening, air brick, opening window etc. | 600 |
| В | Above an opening, air brick, opening window etc. | 300 |
| С | Adjacent to an opening, air brick, opening window etc. | 400 |
| D | Below gutters, soil pipes or drain pipes | 300 |
| Е | Below eaves | 300 |
| F | Below balconies of car port roof | 600 |
| G | From a vertical drain pipe or soil pipe | 300 |
| Н | From an internal or external corner | 600 |
| I | Above ground roof or balcony level | 300 |
| J | From a surface facing the terminal | 600 |
| K | From a terminal facing the terminal | 600 |
| L | From an opening in the car port (e.g. door, window into the dwelling) | 1200 |
| М | Vertically from a terminal on the same wall | 1500 |
| N | Horizontally from a terminal on the same wall | 300 |
| Р | From a vertical structure on the roof | 600 |
| Q | Above intersection with roof | 150 |

^{*} 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.

Terminal Guards

The flue outlet should be protected with a terminal guard conforming to BS5440-1 if persons could come into contact with it, or if it could be damaged or if it is in a vulnerable position such as where the flue discharge is within easy reach from the ground (less than 2.1m) balcony, veranda or an opening window.

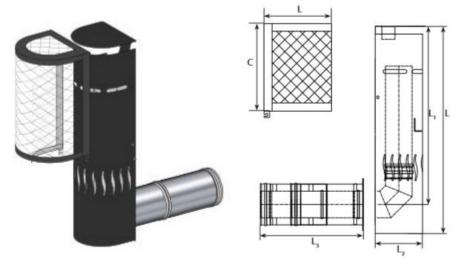
The balanced flued gas stoves are all supplied as a rear exit flue configuration, only the large gas stove can be converted to a top exit configuration. The balanced flue models will be supplied with the flue spigots and gaskets inside of the fire chamber and will need to be fitted as part of the installation. Please refer to Annex A for instruction on how to correctly fit the components .

For rear exit flue configuration:

Snorkel Horizontal Terminal.

IMPORTANT NOTE – If a terminal guard is required the snorkel terminal should be fitted with a guard that covers the entire terminal conforming to BS5440-1.

Fig.16



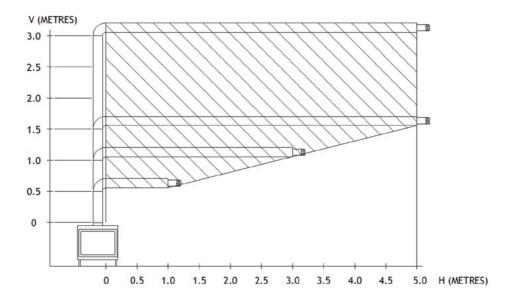
Regarding some Installations it may be necessary to purchase additional flue components to facilitate none standard installations with the standard snorkel kit.

| | SNORKELTERMINAL - C/W GUARD MESH & EXTENSION SECTION | | | | | |
|----------------------------|--|--|--|--|--|--|
| REF. | SNO 00 BIG | | | | | |
| CODE | 52 100 420 | | | | | |
| L | 787 | | | | | |
| L ₁ | 677 | | | | | |
| $L_{\scriptscriptstyle 2}$ | 180 | | | | | |
| L ₃ | 350 to 550 | | | | | |
| CxL | 333.5 x 256 | | | | | |

Horizontal Wall Vent Termination Type C₁₁

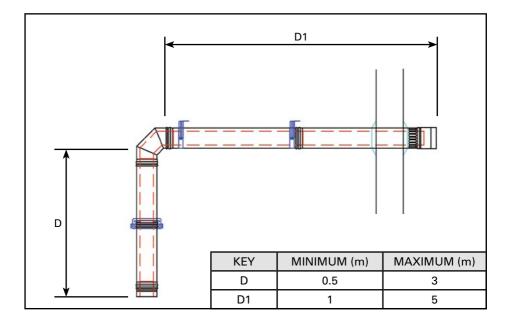
Flue sizing: Ø100/150 throughout.

Fig.17



Maximum pipe extension, for outside wall. Use shaded area to calculate maximum allowable length (H) for the corresponding pipe rise (V). Minimum Vertical Flue Height: 0.5m

Fig.18



 $\begin{tabular}{ll} \textbf{Vertical Roof Vent Termination C}_{31} \\ \textbf{Flue sizing: } \varnothing 100/150 \ throughout - 0.5m \ minimum, 12m \ maximum \ flue \ length. When \end{tabular}$ incorporating horizontal flue runs, these horizontal runs must be less than 0.5 times the overall flue height.

VERTICAL TERMINATION

Fig.19

VERTICAL WITH ANGLETERMINATION

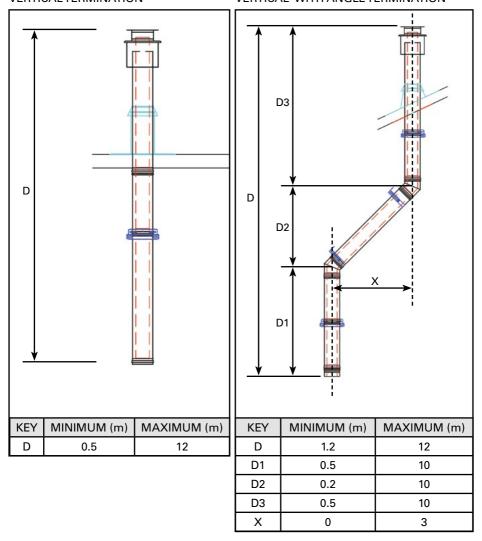


Fig.20

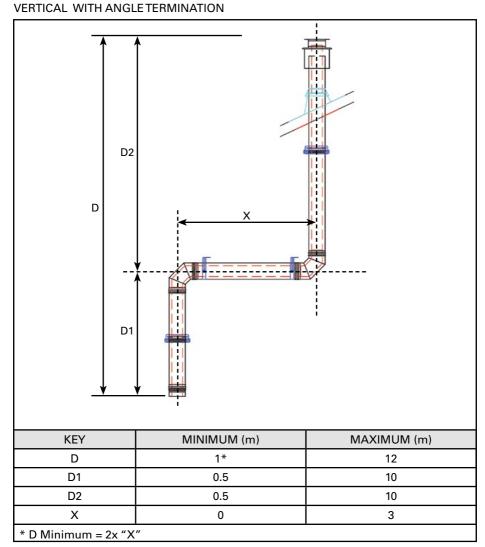
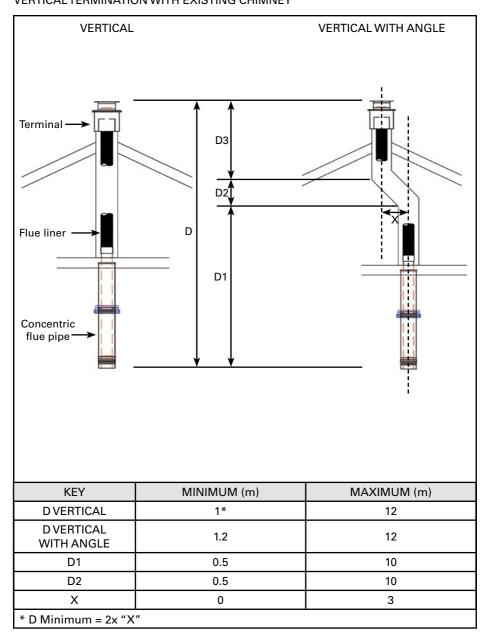


Fig.21

VERTICALTERMINATION WITH EXISTING CHIMNEY



Appliance distances and clearances

The minimum distances to combustibles are given in the table below. Distances to non-combustibles should conform to local and national building regulations.

Due to the nature of the appliance most part of it will become hot during normal operation, therefore the entire appliance is classed as a working surface.

| Standard Gas Stove | COMBUSTIBLES |
|------------------------------|--------------|
| Rear of appliance | 100mm |
| Side of appliance | 75mm |
| Above the appliance | 200mm |
| Shelf height above appliance | 300mm |

| Large Gas Stove | COMBUSTIBLES |
|------------------------------|--------------|
| Rear of appliance | 100mm |
| Side of appliance | 75mm |
| Above the appliance | 200mm |
| Shelf height above appliance | 300mm |

Please Note: The depth of the shelf should not project more than 250mm from the front face of the fireplace opening.

Gas Route

For your safety it is law that all gas appliances must be installed by a competent person, in accordance with the current Gas Safety regulations applicable in the country of use.

Ensure that the gas supply is capable of delivering the required amount of gas, and is in accordance with the rules in force.

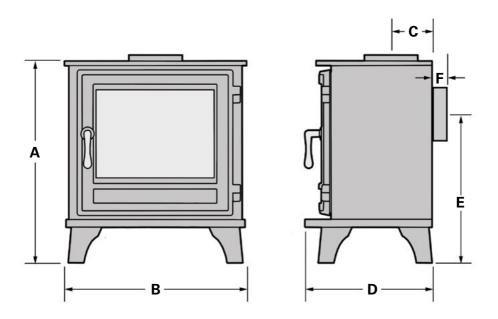
When laying the gas pipe work check the fire unit's gas inlet location to ensure a smooth run.

The gas inlet connection is located below the burner assembly. This can be accessed via the stove door. The pipe should run under the appliance and connect into the inlet connection of the 8mm fitting provided. The gas pipe can be routed from any direction below the appliance as the inlet connection is flexible to accommodate various positions.

An isolation valve or valves must be fitted near to the appliance in an accessible area, meeting all local and national regulations this is to allow the complete removal of the burner control assembly, for maintenance or repair.

6. Appliance Details

Fig.22 Appliance dimensions



| Standard Gas Stoves | A mm | B mm | C mm | D mm | E mm* | F mm** |
|---------------------|------|------|------|------|-------|--------|
| Beaumont | 552 | 535 | 108 | 307 | 395 | 40 |
| Salisbury | 534 | 482 | 108 | 335 | 395 | 40 |
| Shoreditch | 543 | 478 | 107 | 295 | 394 | 40 |

| Large Gas Stoves | A mm | B mm | C mm | D mm | E mm* | F mm** |
|------------------|------|------|------|------|-------|--------|
| Beaumont | 704 | 642 | 128 | 395 | 520 | 40 |
| Salisbury | 653 | 570 | 128 | 428 | 486 | 40 |

Notes:

- * Dimension E centre of rear exit spigot for balanced flue models only.
- ** Dimension F rear spigot for balanced flue models only.

7. Preparing the Appliance for Installation

The appliance is supplied in separate boxes, stove, burner assembly, logs set. The stainless steel interior side panels are pre-fitted to the appliance. The installer is required to install the burner and logs into the appliance.

Important Notes

The balanced flue models will be supplied with the flue spigots and gaskets inside of the fire chamber and will need to be fitted as part of the installation. Please refer to Annex A for instruction on how to correctly fit the components.

Ensure the glass is clean on both sides before lighting as dirt, oils etc. can etch the glass.

Do not clean with abrasive materials as this can accelerate dirt accumulation and weaken the glass.

The appliance should be placed in the correct installation position, taking into account the flue connection and gas connection.

The door can be opened by turning the handle clockwise by a quarter of a turn and swing open.

Fig.23





The interior panels have been pre-fitted into the appliance, these must be inspected for any damage during transit. The stainless steel sides will patinate (mellow) over a period of time this can be cleaned with a hob type cleaner if a high reflection is preferred.

8. Installation

IMPORTANT Please ensure the gas pipe has been routed and the flue connection is terminated in a suitable position ready for connection.

Fixing of the appliance

The gas stove is a free standing appliance and does not require any additional fixing to the floor or walls.

Flue connection for conventional flue models only

Place the appliance in the installation position ensuring the top lid is installed. The appliance spigot should only be connected to a suitable flue system.

At this stage the decorative collar pipe should be cut to the desired length and positioned over the flue pipe, ensuring there is a clearance above that will allow the decorative collar to slide up to enable the access for connecting the flue pipe.

The flue pipe will need to be placed over the appliance spigot, ensuring a minimum insertion depth of 50mm. The joint between the flue pipe and the appliance spigot is to be sealed with a suitable high temperature sealant. Secure the flue in position using suitable self-tapping screws. The flue must be sealed to the appliance to ensure the products of combustion do not enter the room. Slide the decorative collar pipe down into its finished position.

Flue connection for balanced flue models only

The flue must be sealed to the appliance using a high temperature sealant. Apply a bead of sealant to the inner face of the outer flue collar and to the outer face of the inner flue pipe then attach the connecting flue system. The balanced flue models are supplied as a rear exit flue appliance. Only the Large gas stove can be adapted to top exit if required (details of this are contained in Annex A).

Gas Connection

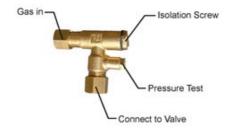
NOTE – All gas work must be carried out by a qualified gas installer to all relevant regulations.

Ensure that the gas supply is capable of delivering the required amount of gas, and is in accordance with the rules in force.

An isolation valve or valves must be fitted near to the appliance in accordance with national regulations to allow the complete removal for maintenance or repair.

The appliance is supplied with a combined isolation/pressure test point valve, this is located on the front left hand side of the appliance, connect the gas inlet to the correct connection shown with 8mm rigid pipework.

Fig. 24



Fitting the burner

Before connecting the fire unit ensuring the gas supply pipe has been terminated in a suitable position. Please ensure that the gas supply pipe has been purged from air and debris.

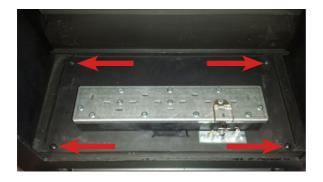
The grate assembly and log guard will need to be removed from the stove to allow for the installation of the burner.

Fig.25

1: Remove the front grate and log guard first and then the rear grate from the stove.



2: Fit the burner into the stove and secure with the 4 fixings provided.



3: Fit the front grate assembly at the front of the chamber on top of the burner plate.



4: Fit the rear grate assembly at the rear of the chamber on top of the burner plate.



5: Fit the log guard into the slots provided on the front grate assembly.



Fig.26
Connect the main gas valve inlet either directly to the gas isolation valve or via the flexible gas pipe using a suitable coupling as shown in below.



Soundness testing

At this stage gas soundness test can be performed, connect a suitable test meter to the pressure test point ensuring the tube is routed under the main body of the appliance and not through the door. Carry out a soundness test, on completion leave the meter connected.

IMPORTANT

Only continue with the installation if soundness performance is satisfactory.

Inlet / Working Pressure

With the test meter connected and the door of the appliance closed, check the inlet pressure is correct.

Light the appliance referring to the lighting instructions. Run the appliance on a full rate and check the working pressure is correct.

Turn off appliance and allow it to cool, remove the test meter.

Burner Pressure

Connect a suitable test meter to the burner pressure test point.

Light the appliance referring to the lighting instructions. Run the appliance on a full rate and check the burner pressure is correct.

Turn off appliance and allow it to cool, remove the test meter.

9. Placement of Logs & Embers

Logs and embers are only available from Chesneys stockists.

Important Notes:

The placement of fibre logs and embers must be installed in accordance with these instructions; any deviation may cause poor combustion.

If any of the components are broken DO NOT INSTALL.

Do not to add more fibre logs onto the fire bed than specified.

Fitting the log base for the Standard and Large Gas Stove

Embers / Glow Strands

Pour the embers in to the burner tray and spread the embers evenly across the tray bed.

The embers provided are to be placed in a single layer on the top of the burner bed, any remaining embers should be kept as spares. Place some of the glow strands over the embers.

Fig.27



Fitting the log set for the Standard Gas Stove

Fig.28



Place log 3 at the rear of the stove with the back of the log resting against the rear of the chamber. The bottom left and right corners of the log should rest on the grate with the centre of the log elevated.



Log 4 sits with the right corner of the log resting between the log guard and the right hand stainless steel panel. The rear of the left hand side of the log rests against log 3.



Log 1 is placed across the front of the burner with the rectangular piece towards the left of the stove touching the stainless steel panel.



The bottom of log 2 rests against the log guard, the top part of the log rests on log 4.

Fitting the log set for the Large Gas Stove

Fit the log set according to the following set of photos.

Fig.29

Log 5 is to be placed at the rear of the chamber. It rests on the burner bed and against the rear of the chamber.



The bottom of log 10 rests against the log guard and against the right hand corner of the stove, with the top log resting on the centre of log 5.



The top part of log 6 has a protruding knuckle that slots into the recess channel of log 10. The bottom of the log rests against the log guard and the front left corner of the stove.





The bottom of log 8 rests against the log guard, the middle of the log rests on log 6.



The bottom of log 9 rests on the burner bed, with the top of the log resting on log 10.



The bottom left corner of log 7 rests on the burner bed and against the log guard. The top of the log rests on log 6.

10. Commissioning the Fire Unit

Check the gas supply and gas appliance for soundness.

The appliance must be fully fitted; the door of the appliance must be sealed.

Check that there is no movement of the door or gaps in the seal.

Check that all the products of combustion are entering the flue and that no products of combustion are entering the building.

Lighting the appliance for the first time

IMPORTANT NOTE - Do not run the appliance with the door open, or damaged.

When lighting the appliance for the first time, the materials (i.e. paint, sealants etc.) will give off smoke and an unpleasant odour. This is quite normal and will disappear after a few hours. During this period, keep the room well ventilated.

Check that all available functions work correctly (See 'Lighting the appliance' in User Instructions for information).

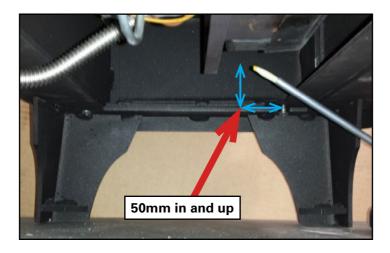
Light the fire on maximum and run for at least 30mins or until the logs start to glow before turning the appliance to low rate.

NOTE –The flames will start off blue until the appliance has heated properly before turning more yellow.

Spillage Test

A spillage check must be completed. The spillage test is intended to check the draw in the chimney. Close all doors and windows of the room in which the appliance has been installed. Testing is to be done with the appliance on 'high' rate and has been running for at least 10 minutes. Check the appliance for spillage using a smoke match and correct test equipment. Position a lit smoke match under the appliance 50mm in and 50mm above the inside edge of the plinth of the appliance.

Fig.30



If the appliance and chimney is functioning correctly all smoke will be drawn into the air intake and out of the room. If the smoke does not get drawn into the appliance, allow the appliance to run on maximum rate for a further 10 minutes and repeat the test. If the smoke continues to spill then the unit is to be disconnected and expert advice taken.

Spillage test for balanced flue (room sealed) models

The balanced flue gas stoves are classified as room sealed appliances and therefore require the door of the stove to be locked by the installation engineer following satisfactory spillage test and completion of the commissioning.

Flame stability

IMPORTANT NOTE -The appliance should always be observed when lighting. On starting the appliance the ignition will light the pilot, once established the main valve opens to 'High rate' to allow gas through to the main burner. All of the main burner should light within 6 seconds lighting the whole burner area.

If this does not happen then the appliance should be turned off allowing 5 minutes before attempting to relight.

Check the stability of the flame by turning to low rate then back to high rate then to low rate doing this around three times whilst observing the stability of the main burner and pilot flame, there should be no problems lighting the main burner.

Pressure Check

The appliance has been adjusted to give the correct heat inputs as listed in the technical details. No further adjustment is necessary. Always check the inlet pressure and burner pressure.

- 1. Turn off the gas valve on the appliance.
- 2. Release the screw on the Inlet Pressure test point on the gas valve and connect a manometer.
- 3. Check that the measured pressure is as the prescribed supply pressure.
- 4. Perform the test when the appliance is burning on full.
- 5. If the pressure is low, check the gas supply pipes are correct sized.
- 6. If the pressure is too high (more than 5mbar over) the appliance may be installed, but the gas supply company should be contacted.
- 7. Release the screw on the Burner Pressure test point on the burner assembly and connect a manometer.
- 8. Check that the measured pressure is as detailed in the Technical details.
- 9. The measured value should be within +/- 10% of the described value. If this is not the case, please contact the supplier.

Note: After checking the pressures and removing the manometers, the screws in the Pressure Test points must be closed, and the system must be checked for gas-tightness.

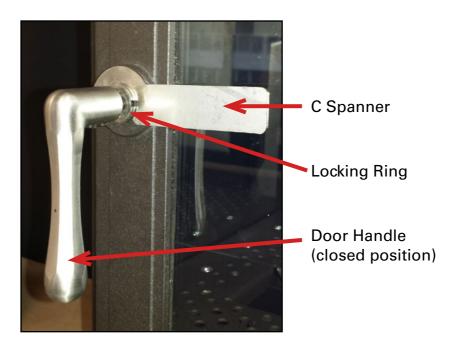
Aeration

IMPORTANT NOTE – The appliance aeration is factory set and under NO circumstances be adjusted by the installer.

As part of the commissioning process the installer is required to fill in commissioning check list in section17 of this manual.

Locking the door balanced flue models only

The door needs to be locked using the C spanner by tightening the locking ring located on the door handle mechanism.



11. Briefing & Handover to the Customer

Instruct the customer on the full operation of the appliance.

For balanced flue models inform the customer that the stove is a room sealed appliance that requires the door to be locked at all times. The door is an integral part of the combustion chamber and can only be accessed/opened by a qualified and registered gas engineer.

Warn the customer that the fire unit may give off a temporary odour; this is normal running in of the unit, and will disappear after a short period of use.

Inform the user that the appliance glass is only to be opened when servicing, and not to disturb the fibre logs as this may disturb the combustion.

Inform the customer that it is recommended that a full service on the appliance and flue checks be carried out annually by competent person/s.

Caution - Make the user aware of the location of the isolation valve and tell the user to close the isolation immediately in case of malfunction / bad performance and to contact the installer in order to prevent dangerous situations.

Instruct the user that the pilot light and flame sensing device fitted to this appliance is also an atmospheric sensing device, designed to shut off the appliance if the evacuation of products of combustion is disturbed. If the appliance repeatedly shuts off after being re-started (as detailed in the 'Lighting instructions' section), a GAS SAFE registered engineer should be contacted to examine the appliance and installation.

Inform the user to always observe the appliance when lighting, once the pilot is lit the main valve then opens to 'High rate' allowing gas through to the main burner. The main burner should then light within 6 seconds if this does not happen then the appliance should be turned off allowing 5 minutes before attempting to relight.

Warn the user of the following points:

- not to block vents and to check regularly and remove any blockages.
- not to block the air intake on the appliance.
- that all parts of the appliance will become hot while the appliance is running, so it is recommended that a guard conforming to BS8423: 2002 be used for the protection of young children, aged or infirm persons.
- not to stand too close to the appliance for prolonged periods of time; loose clothing is particularly at risk of burning, and that rubbish cannot be burned in the unit.
- against placing combustible material directly in front of the appliance. Floor coverings such as carpets, are considered to be acceptable.

The stainless steel sides will patinate (mellow) over a period of time this can be cleaned with a hob type cleaner if a high reflection is preferred.

Ensure the installer details are filled in. Hand over the installation manual to the customer.

12. Servicing & Maintenance

It is advised that the appliance is serviced annually by a qualified person to Local and National Regulations.

Only carry out maintenance work when the appliance is cold.

Exchangeable Components List

Common Parts:

Pilot unit Injectors Multi-functional control gas valve: Thermo Electric Safety Control (TESC01) Logs Embers Door seal Interior reflective panels

Annual Maintenance

Safety precautions must be taken when cleaning the appliance.

Ensure the appliance is cold before carrying out a service.

Isolate the appliance and disconnect the unit.

Always test for gas soundness and spillage after refitting the appliance.

Check all logs, pilot burner/ignition unit, for soot or debris deposits.

Replace all misplaced logs and retest.

On the failure of pilot burner/ignition or control valve, have the repairs carried out by a competent person.

The door seal should be visually checked during services, if it is deteriorated/split a soundness test should be completed and the seal replaced if the seal is found to be spilling.

Changing the batteries

The batteries can be replaced by accessing the TESC valve via the stove door, on the standard gas stove models the access panel above the plinth can be removed. This panel must be replaced after replacing the batteries.

Suggested Service Procedure

Turn the appliance OFF and isolate the gas supply. Ensure the appliance is fully cold before attempting to start servicing the appliance. No liability can be accepted by Chesneys for injury caused by burning or scolding by a hot appliance. A suggested procedure for servicing is listed below:

- Protect all floor coverings.
- Open front door assembly.
- Carefully remove the Ceramic components (including embers) or gravel.
- Use a vacuum cleaner to clean the top of the burners and grate.
- · Remove grate.
- The pilot is clearly visible at the front of the burner. Use the vacuum cleaner and a soft brush to clean the pilot assembly. Never modify or bend the thermocouple.
- Turn on the gas supply and check for leaks, check the burners and pilot for good condition and operation.
- · Replace grate.
- Close and lock door and check door seal.
- Check the flue system and terminal, making sure that the terminal vent is fully clear.
- Light the appliance and test setting pressures.
- Check the safe operation of the appliance.

Inspecting the Flue / Chimney

The appliance must be serviced by a qualified person in accordance with local and national regulations.

An inspection of the flue / chimney must be carried out on an annual basis or if the appliance is suspected that it is not expelling the emissions correctly. Check the effectiveness of the flue by carrying out a spillage check.

If the appliance fails, a further inspection of the flue must be carried out. NOTE –To access the flue/chimney the appliance must be isolated.

Remove any debris such as soot, masonry etc. If there are excessive amounts of debris the register plate must accessed through or be removed to clean the void area. On completion of the servicing/maintenance a spillage test must be carried out once the appliance has been fully reinstalled.

Replacing the Glass Seal

The stove door seal is a perishable item and should be visually checked during services, if it is deteriorated/split a soundness test should be completed and the seal replaced if the seal is found to be spilling.

If the glass seal is cracked and starting to leak emissions then it must be replaced. The seal is available from most Chesneys suppliers.

Observe the old seal placement before removing. Remove all the old seal and clean off any dirt and old adhesive. Start from the bottom centre of the door carefully adhere the seal around the edges to ensure a good seal. Follow the instructions provided with the seal in line with this manual

13. Fault Finding

| Symptom | Check List |
|---|--|
| Unit does not respond. | Check remote is working properly. |
| | Check battery power supply. |
| | Check wiring is correct. |
| | Check main switch is in the on position. |
| Handset does not work. | Check battery power. |
| | Check handset is in range (wifi symbol displayed on handset). |
| | Ensure the handset is paired. |
| Unit starts but no spark | Check spark lead is connected properly. |
| or weak spark. | Check spark electrode is in the correct area and the gap correctly distanced. |
| | Check spark lead is not arcing on other parts of the appliance |
| Unit sparks but does not | Check for a good spark. |
| light pilot. | Check the spark is in the correct area. |
| | Check if the ventilation is not too strong. |
| | Check if there is gas running through. |
| If there is no gas. | Check isolation tap/shut off valves are free from grease. |
| | Check isolation tap/shut off valve/s are on. |
| | Check for blockages. |
| If there is gas but pilot | Check pressure is correct. |
| does not light. | Check for blockages. |
| | Check for draughts. |
| | Check the pilot gas slots are clear. |
| | Check for a clear spark. |
| Pilot lights but does not | Check the pilot flame is heating the thermocouple. |
| light main burner. | Check ventilation is not too strong. |
| | Check ventilation is not too strong and the flame is not blowing off the thermocouple and flame rectification probe. |
| | Check gas pressure is correct. |
| | Check pilot and burner flame stability. |
| Burner lights but turns of within a short period. | Check ventilation is not too strong and the flame is not blowing off the thermocouple and flame rectification probe. |
| | Check gas pressure is correct. |
| | Check pilot and burner flame stability. |

| | TES | SC CONTROL FAULT CODES | |
|---------------|---|--|---|
| FAULT CODE | DESCRIPTION OF FAULT | POSSIBLE CAUSE | ACTION TO TAKE |
| E00 | TESC has failed all automatic ignition attempts. | No gas available or air in pipework. Pilot pipe/injector blocked. Pilot aeration blocked. Insufficient gas pressure. Break in the ignition cable. Thermocouple aged or damaged. Flame is not covering the spark electrode. | Check gas supply. Check for blockages. Clear aeration hole. Check gas supply. Check ignition cable. Replace pilot assembly. Ensure correct gap. |
| E01 | Low current from thermocouple or CO alarm. | Unstable pilot flame from draughts. CO is too high in ambient atmosphere. Defective thermocouple. | Investigate draught issue. Investigate CO release. Replace pilot assembly. |
| E02 | Too high ambient temperature around the TESC control. | Faulty installation of fire. Problems with down draught in the flue. Incorrectly located ceramics. | Allow appliance to cool before relighting. |
| E03 | Thermocouple not connected or bad connection. | No thermocouple connected Incorrect connection/ reversed. Defective, damaged or worn thermocouple. | Check all connections and rectify. Replace pilot assembly. |
| E04 | Flame detected on pilot after burner shutdown. | Carbon contamination on the spark electrode. | Clean the spark electrode. |
| E05 | Flame detected on pilot before burner starts. | Carbon contamination on the spark electrode. | Clean the spark electrode. |
| E06 | Too low voltage on power supply to start the burner. | Flat batteries. Damaged battery contacts. On/Off switch contact issue in valve. | Replace the batteries in TESC. Clean contacts.Operate switch to clean contacts. |
| E14-E17 | Issue with valve buttons. | Buttons are sticking. Buttons are damaged. | Release buttons. Replace valve. |

| FAULT CODE | DESCRIPTION OF FAULT | POSSIBLE CAUSE | ACTION TO TAKE |
|---------------------------------------|--|--|--|
| E24 | Thermocouple not reached temperature within 1 minute. | Aged or damaged thermocouple or wire insulation damaged. Blocked/contaminated pilot. | Replace pilot assembly. Clear blockage or contaminant. |
| E32, E46, E47, E53, E53- E56 | Self-calibration procedure of the valve fails. | Flat batteries Liquid inside electronics (leak detection fluid). | Replace batteries. Replace valve. |
| E33-E39, E40-E42 | Internal piston is having trouble moving. | Contamination in valve inlet/outlets with debris from supply pipe or jointing compounds. Mechanical damage to valve. | Clear contamination, reset allow to cool down before restarting. Replace valve. |
| E48 | Thermocouple short circuit. | Connection reversed. Insulation damaged- shorting to chassis. Defective, damaged | Rectify connection. Replace pilot assembly. Replace pilot assembly. |
| E49 | Control sensing a false flame signal on the electrode. | Contamination of electrode-carbon deposit or conductive liquids (leak detection fluid). Contamination at rear of valve where ignition cable and thermocouple connections (leak detection fluid). | Clean electrode/ replace pilot assembly. Clean contacts/ replace damaged pilot assembly or valve. |

Important note for the TESC control system:

To reset any error code the power button on the handset/valve will need to be pressed. False error codes can be displayed if the batteries are faulty or lack enough power to operate the valve.

14. User Instructions

General

The flue must be fitted in accordance with Local and National Regulations.

The flue must not be shared with any other appliance.

It is advised that flue specialist inspect the flue system on an annual basis to ensure that the flue system is sound and the combustion products outlet (terminal) is clear of obstruction.

It is highly recommended that a full service on the appliance be carried out annually by competent person/s.

The gas connection must be in accordance with Local and National Regulations.

Installation and servicing must be carried out by a competent person in line with relevant regulations.

Chesneys recommend the fitting of a Carbon Monoxide detector that conforms to EN 50291 where ever a gas appliance is installed.

WARNING: Do not operate the appliance if the glass is broken, or door is open.

Do not to block the air intake on the appliance.

Do not make changes to the appliance.

IMPORTANT: Fireguards

Due to the nature of the appliance, all parts of the appliance will become hot during normal operation, so it is recommended that in the presence of young children (i.e. in nurseries) the elderly or infirm persons a guard conforming to BS 8423 shall be used.

Do not leave children and persons who cannot judge the consequences of their actions alone with a burning appliance and place the remote control out of reach.

Allow adequate clearances for curtains, pictures, soft furnishings, electrical appliances or any items that may get damaged through heat.

WARNING: Curtains should not be positioned above the appliance. Chesneys advise a minimum clearance of 500mm around the appliance for curtains with an additional allowance being made for curtain movement so that the 500mm perimeter is not compromised. The use of curtain tie backs may be considered as a suitable means to limit curtain movement.

It is also advised against placing combustible materials or soft furnishings directly in front of the appliance.

Blown vinyl wall paper or coverings must not be used on the chimney breast where the appliance is fitted.

All parts of the appliance become hot while running and should therefore be considered to be a working surface.

It is also advised against placing combustible materials or soft furnishings directly in front or above the appliance. Floor coverings, such as carpets (up to the hearth), are considered to be acceptable.

Do not disturb the fuel bed. Debris from any source, or soot formed, should be removed from time to time.

The pilot light and flame sensing device fitted to this appliance is also an atmospheric sensing device, designed to shut off the appliance if the evacuation of products of combustion is disturbed. If the appliance repeatedly shuts off after being re-started (as detailed in the 'Lighting instructions' section), a GAS SAFE registered engineer should be contacted to examine the appliance and installation.

Ventilation – GB appliances under 7kW (net) do not require permanent ventilation in accordance with BS 5440-2.

NOTE - Other countries may vary ensure ventilation requirements are in accordance with national regulations.

The appliance when lit from cold will start off with a blue flame and will gradually turn more yellow as the flue, logs and appliance heat up.

Important Notes:

- For balanced flue models the door forms an integral part of the combustion chamber and can only be accessed/opened by a qualified and registered gas engineer. The balanced flue gas stove is a room sealed appliance that requires the door to be locked at all times. The appliance must only be opened for maintenance by a suitably qualified and registered engineer.
- The appliance must not be operated if the appliance door is open, broken or has been removed.
- The appliance should always be observed when lighting.
- Improper installation, service, maintenance, adjustment or alterations may cause injury or property damage.
- Do not disturb, add extra fibre logs or embers as this will affect combustion.
- Do not operate the appliance if the fibre logs are damaged.
- The appliance must be installed and maintained by a suitably qualified and registered engineer.
- Ensure this manual remains with the appliance.

Cleaning

Cleaning should only be carried out when the fire is turned off and cold.

This appliance contains no asbestos.

Cleaning Paintwork

Use a clean soft dry brush or a vacuum to remove dirt and debris from the appliance. DO NOT USE ANY CHEMICALS OR OILS TO CLEAN THE APPLIANCE.

Cleaning Glass

The glass is specially formulated to withstand very high temperatures use a mild glass cleaner. Use a soft cloth to avoid scratches that may weaken the glass.

Important Notes:

- Ensure the appliance is cold.
- Ensure the glass is clean on both sides as dirt; oils etcetera can etch the glass.
- Do not clean with abrasive materials as this can accelerate dirt accumulation and weaken the glass.
- Ensure the door is fitted correctly to avoid spillage.
- Check spillage after carrying out work.

The glass may collect a white powdery residue on the inside of the glass this is a combination of minerals and acids in the gas.

It is known the longer left on the glass the harder it is to remove.

Cleaning the Stainless Steel panels

The Stainless Steel sides will patinate (mellow) over a period of time this can be cleaned with a hob type cleaner if a high reflection is preferred.

Fuel Bed Components

Wear suitable safety equipment when cleaning the products inside the appliance. It is advised to wear protective gloves and a dust mask conforming to EN 149:2001+A1:2009 FFP3 (available from most DIY shops) when cleaning the logs and embers.

It is necessary to clean the fire if debris or soot deposits have accumulated on the logs. A soft brush is advised to clean the logs and burner unit.

The ceramic parts are fragile; care must to be taken when handling this product.

Warning - Do not change the fuel bed layout or the quantity of material.

When placing the logs it is important to carefully follow the layout in this manual, the layout has been set to give the best performance and flame picture of the appliance any deviation may cause poor combustion.

The addition of further ceramic components are strictly prohibited, any extra parts supplied are spares for future use.

Ceramic components should last around 2 years in normal use at which time is recommended that they are replaced. Replacements can be bought from any Chesneys stockists. State the model number (found on the gas fire data plate). Always ask for genuine Chesneys parts.

This appliance is manufactured by:

Chesneys Limited 194 – 200 Battersea Park Road London SW11 4ND Tel: 020 7627 1410

Fax: 020 7627 1410

15. Control System Information

Control System Information TESC

The appliance is fitted with the Thermo Electric Safety Control (TESC). The system operates on radio frequency and has a remote control handset.

The gas control has an automatic ignition system, therefore does not have a standing pilot.

The control required 3 AA size alkaline batteries to be inserted under the battery compartment cover.

The handset and control device has been paired up and is ready to use.

Fig.31 Battery compartment cover opening lever White power isolator switch (sliding) Indicator light Battery compartment cover

Handset

Decrease flame

Ensure the power isolator switch on the front of Fire Control is in the on position I.

Power Button

NOTE: For safety reasons a button must be pressed and released for the command to be recognized. Keeping hold of a button when pressing (unless otherwise instructed) will not be recognized as a command.

Increase flame

To operate the handset it must be held in your hand so always ensure you have a good grip around the handset to unlock its functions. The green unlock light will illuminate to show when the handset is unlocked and ready to accept commands. This operation must be performed each time you want to operate the handset.

Handset function and display

Fig.32



Lighting the appliance

Important –To operate the handset it must always be unlocked, this is carried out by firmly holding the handset in one hand, which will allow operation of all functions.

Step 1: Unlock the handset by holding it.

The green unlock light will illuminate. Keep the handset held to keep the control unlocked, to enable operation of the buttons.

Step 2: With the other hand press the power button for about 3 seconds until:

A short acoustic beep will be heard and the unlock light on will flash, the word "pilot" will appear at the bottom left hand corner of the display screen. At this point release the power button.

Step 3: The Fire should be lit within a few seconds, if it fails to light then repeat the process.

Adjusting the flame height

Step 1: Unlock the handset by holding it.

Step 2: Press the "+" button to increase the flame height, press the "-" button to decrease the flame height

Turning off appliance

Step 1: Unlock the handset by holding it.

Step 2: Press and release the power button, this will turn off both the main burner and pilot burner.

Restarting the Appliance

If the fire is extinguished or goes out in use, allow 5 minutes before attempting to restart following the lighting sequence.

If the fire shuts itself off repeatedly, do not use the fire, and have the flue and fire checked by a suitably qualified person.

If the appliance is not lighting after 4 ignition attempts, close the gas tap and call the installer.

Close the gas tap in case of malfunctions and/or poor operation and warn the installer.

The appliance is designed to display a fault code on the handset in the event of a functional failure, this can be identified from the fault finding section.

Additional control functions

In addition, the remote control can also be used to set a number of additional functions:

- Time and date
- Temperature display in degrees Celsius or Fahrenheit
- Snooze mode
- Thermostat function

Caution - Although highly improbable, we cannot rule out that your appliance's ignition process can be started unintentionally through other remote controls. For example the remote control of your neighbours' gas heater, but also car keys and garage door openers. The result will be that your appliance will burn when you do not want it to.

Unintended ignition of your appliance could be solved or prevented by turning the ON/OFF switch or closing the gas tap near your appliance. This is the safest precaution if the appliance is not is use for long periods to turn the ON/OFF switch to the OFF position and to close the gas tap near your appliance.

Setting the time

Enter the SETUP menu. Hold the handset to unlock the keypad and keep held throughout the following steps.

Press and hold SET for several seconds. The symbol in the top centre will flash. Press and release the "mode" button several times until the word "SETUP" appears flashing in the top right corner of the display.

Press and release "set" again to enter the "SETUP" menu.

Here you can change the clock from 12 hour or 24 hour format, the day of the week, hour of the day, minute of the day and the display in Celsius or Fahrenheit.

To navigate through the menu "SET" moves to the next parameter and "Mode" move back to the previous parameter. "+" and "-" change the display parameter.

Setting the display for 12 or 24 Hour display:

The H indicates that it is time to set the timer to either 24 hour display or 12 Hour (AM or PM) display. Press the "+" or "-" button on the handset to toggle between the two settings. When you are ready to confirm the setting you want press the "SET" button to progress to setting the day of the week.

Setting the day of the week

Press and release the "+" and "-" buttons until the correct day of the week is shown on the display.

(Mo = Monday, Tu = Tuesday, We = Wednesday, Th = Thursday, Fr = Friday, Sa = Saturday and Su = Sunday).

Press "SET" to accept the day of the week and to progress to setting the Hour of the day.

Note: Whilst doing this setup pressing "SET" advances to the next display and pressing "MODE" will return you to the previous display setting.

Setting the Hour

Press and release the "+" or "-" button to change the hour to the correct hour and press set to store and to move to setting the minute.

Repeat this for setting the minutes.

Setting the temperature display to Celsius or Fahrenheit.

Press and release the "+" or "-" button to toggle between C and F. When the display shows the desired symbol, press and release the "SET" button to store.

As the important settings above have now been done, press and hold for a few seconds the "SET" button for a few seconds and this will exit the setup menu.

Snooze mode

Snooze mode is a time period you can set which will turn off the fire after a certain time period has elapsed. This function can be utilized during both the manual and thermostatic modes.

The snooze time period can be set before or during manual operation of the fire. Hold the handset to unlock as described previously and press the mode button as many times as necessary until the word MAN and the Zzz symbols are flashing at the top of the display. Press and release the set button and this will put the control into Manual snooze mode.

The default time period for the snooze time period is 1:00 hour. Pressing the set button again will show you the snooze time period remaining. This can be adjusted by pressing the "+" or "-" buttons. The timer period that can be set is from 1 minute to 4:00 hours.

After adjusting the time, press set again to enter the time setting required (or if left for a few seconds this time is now stored and used).

Once this countdown timer has reached zero the fire will turn off.

Thermostatic mode

The handset has within it a thermostat sensor and this can be set so the fire will heat the room to match he temperature set in the handset.

There are 2 temperature types that can be set:

- Day mode temperature that has a sun symbol on the display
- the default temperature is 24 degrees Celsius.
- Night temperature that has a half moon symbol on the display
- the default temperature setting is 18 degrees Celsius.

Hold handset and press and release the mode button several times as necessary until the display has a thermometer symbol flashing at the top of the display. Press the set button to enter this mode.

Press the set button again to see the temperature setting that is set and the mode and on the left of the display is a sun symbol showing it's the day temperature.

If a different set temperature is required, while the display is showing this set temperature press the "+" and "-" buttons to alter the setting. When finished either press set or leave and after a few seconds the new setting will be accepted and the display will return to the time of day screen.

The fire will automatically turn to high or low rate depending on the set temperature. When the set temperature is reached while the fire is in operation, the fire reduces the burner power level each minute until the burner is off. The pilot will remain on for a further 30 minutes and if the set temperature is still too high, the pilot will then also extinguish.

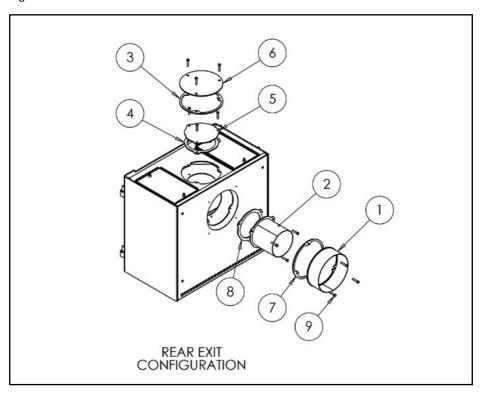
NOTE: If at any time the power button is operated during Thermostat mode, the control will cancel any thermostat operation and return the control to manual mode.

16. Annex A: Balanced Flue Conversion

The balanced flue gas stoves are supplied as a rear exit configuration, the flue spigots and gaskets are packed inside of the fire chamber, which will need to fitted prior to installation of the appliance.

Rear Exit Configuration

Fig. 33



Fitting the flue spigots:

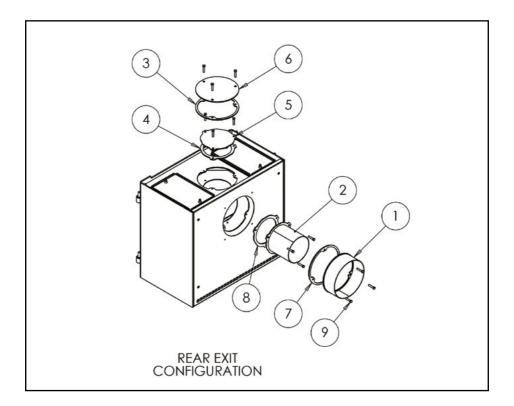
- 1. The inner and outer flue blank (5 and 6) and gaskets (3 and 4) are factory fitted to the top exits of the appliance.
- 2. Fit the outer flue spigot (1) and the outer flue gasket (7) to the rear exit outer connection of the appliance using the fixings (9).
- 3. Fit the inner flue spigot (2) and the inner flue gasket (8) to the rear exit inner connection of the appliance using the fixings (9).

Top Exit Configuration

Only the Large balanced flue gas stove can be configured as a top exit flue configuration.

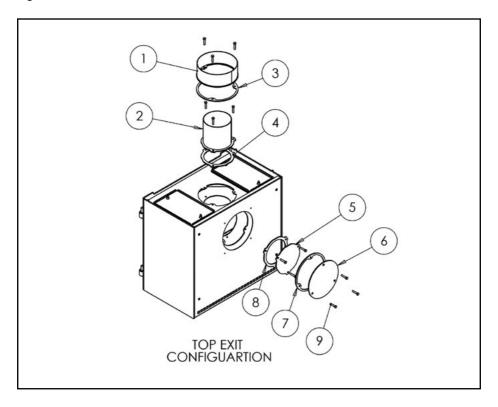
Stage 1

Fig. 34



- 1. Remove the outer flue spigot (1) from the rear exit connection of the appliance.
- 2. Remove the inner flue spigot (2) from the rear of the appliance.
- 3. Remove the outer blanking plate (6) from the top exit of the appliance.
- 4. Remove the inner blanking plate (5) from the top exit of the appliance.

Fig. 35



- 1. Ensure all the gaskets 3,4,7,8 are in good condition, if any are damaged they must be replaced before continuing with the conversion.
- 2. Fit the inner blank (5) and the inner flue gasket (8) to the inner exit at the rear of the appliance using fixings (9).
- 3. Fit the outer blank (6) and the outer flue gasket (7) to the outer exit at the rear of the appliance using fixings (9).
- 4. Fit the inner flue spigot (2) and inner flue gasket (4) to the inner connection at the top of the appliance using fixing (9).
- 5. Fit the outer flue spigot (1) and outer flue gasket (3) to the outer connection at the top of the appliance using fixing (9).

17. Installer Commissioning Check List

| FLUE CHECKLIST | PASS | FAIL |
|----------------|------|------|
| Flue size | | |
| Flow test | | |
| Spillage test | | |

| GAS CHECKLIST | PASS | FAIL |
|-------------------|------|------|
| Soundness | | |
| Standing pressure | | |
| Working pressure | | |
| Burner pressure | | |
| Heat input | | |

| VENTILATION | PASS | FAIL |
|--|------|------|
| Ventilation requirements for appliance | | |

| BALANCED FLUE MODELS | PASS | FAIL |
|---|------|------|
| Door has been locked by installation/ commissioning engineer | | |

18. Dealer and Installer Information

| Dealer |
|------------------------------|
| |
| |
| |
| |
| Contact No. |
| |
| Date of Purchase |
| |
| Model No. |
| |
| Stove Serial No. |
| |
| Burner Serial No. |
| |
| GasType |
| |
| Installation Company |
| Installation Company |
| |
| |
| |
| |
| Gas Safe Registered Engineer |
| |
| Contact No. |
| 0.0(8.1.1) |
| Gas Safe Register No. |
| Date of Installation |
| |

19. Annual Service Record

| Annual Service Record Year 1 | Annual Service Record Year 2 |
|--|--|
| Gas Safe Registered Engineer: | Gas Safe Registered Engineer: |
| Contact No.: | Contact No.: |
| Gas Safe Register No.: | Gas Safe Register No.: |
| Date of Service: | Date of Service: |
| Door seal replaced: | Door seal replaced: |
| | |
| Annual Service Record | Annual Service Record |
| Annual Service Record Year 3 | Annual Service Record Year 4 |
| | |
| Year 3 | Year 4 |
| Year 3 Gas Safe Registered Engineer: | Year 4 Gas Safe Registered Engineer: |
| Year 3 Gas Safe Registered Engineer: Contact No.: | Year 4 Gas Safe Registered Engineer: Contact No.: |

| Annual Service Record Year 5 | Annual Service Record Year 6 |
|---------------------------------|---------------------------------|
| Gas Safe Registered Engineer: | Gas Safe Registered Engineer: |
| Contact No.: | Contact No.: |
| Gas Safe Register No.: | Gas Safe Register No.: |
| Date of Service: | Date of Service: |
| Door seal replaced: | Door seal replaced: |
| Annual Service Record | Annual Service Record |

| Annual Service Record Year 7 | Annual Service Record Year 8 |
|---------------------------------|---------------------------------|
| Gas Safe Registered Engineer: | Gas Safe Registered Engineer: |
| Contact No.: | Contact No.: |
| Gas Safe Register No.: | Gas Safe Register No.: |
| Date of Service: | Date of Service: |
| Door seal replaced: | Door seal replaced: |

Notes

20. Chesneys Warranty Information

Warranty Term:

To validate and start your warranty please fill out this form and send it back to:

WARRANTY REGISTRATION CHESNEYS GROUP LTD UNITS 12-16 ELDON ROAD, BEESTON, NOTTINGHAM, NG9 6DZ

Alternatively, log on to: https://chesneys.co.uk/warranty-registration and complete the online form.

In the event of a breakdown or claim you are required to contact the installer/dealer. They will need to investigate the matter and process the claim on your behalf if required.

The Stove guarantee must be registered within 28 days of installing the appliance. Failure to register within this time period will result in the guarantee reverting to void from date of installation. To register your guarantee and for further details go to our web site at https://secure.chesneys.co.uk/warranty/registration.asp

To register you must provide the full serial number of the appliance. This is clearly shown on the;

- Stove packaging
- Appliance data plate

Please also be advised that your appliance should be serviced annually to honour your warranty.

The appliance must be serviced annually by a Gas Safe Registered engineer in accordance with the manufacturer's instructions.

Service details must be recorded in the Installation and User Manual which must be available for inspection once making a warranty claim.

The cost of annual servicing is not included in the guarantee.

Chesneys Warranty Registration Form

All items are required:

| Your Details | | | | | |
|--------------|--|--|--|--|--|
| ioui Details | | | | | |
| Name | | | | | |
| Address | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| Postcode | | | | | |
| Email | | | | | |

| Purchase Details | | | | |
|------------------|--|--|--|--|
| Purchased From | | | | |
| Purchase Date | | | | |

| Product Details | | | | |
|-----------------|-----|--|--|--|
| Product Name | | | | |
| Product Colour | | | | |
| Fuel Type | Gas | | | |
| Serial Number | | | | |

| Installation Details | | | | |
|---------------------------|----------|--|--|--|
| Installed by | | | | |
| GAS SAFE registration no. | | | | |
| Installation date | | | | |
| Is the flue lined? | YES / NO | | | |

