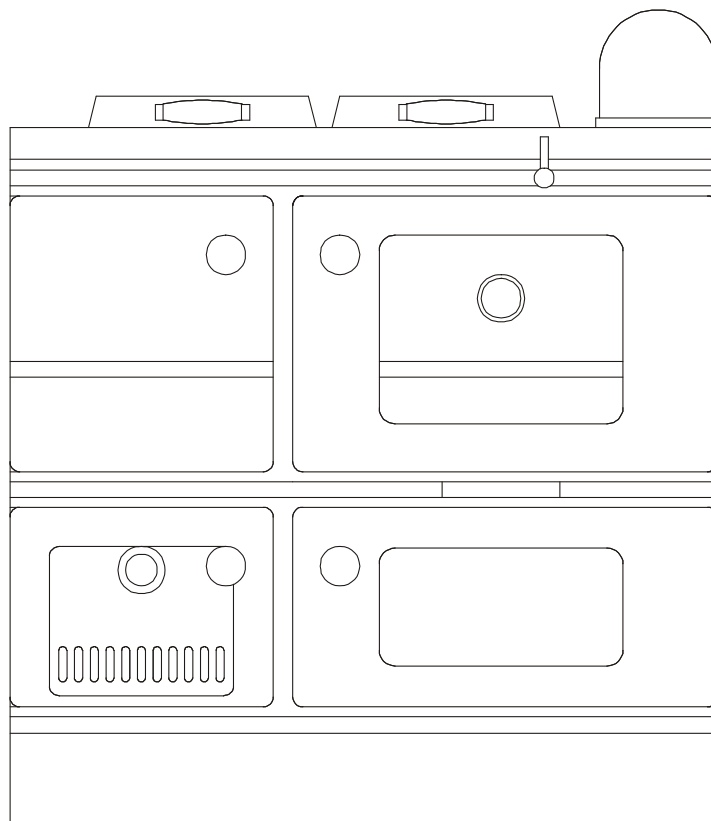




STANLEY SUPER STAR 60 USER INSTRUCTIONS ISSUE 2



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1. INTRODUCTION.

The Stanley Super Star cooker is ideally suited for conversion.

It has an excellent hot plate and good cast iron lined ovens.

It is robustly constructed and renowned for the quality of vitreous enamel applied to the exterior castings.

The conversion system fitted to your Stanley will enhance and compliment its many attractive features, as well as bring the advantages of clean, automatic heating to your home.

It can provide a maximum output to water of up to 65,000 BTU,s via an automatic pressure jet oil burner firing vertically through a simple long lasting baffle system.

All the comments made hereafter are made on the assumption that the appliance is being used in wintertime conditions with a heat load of 60,000 B.T.U's applied to it.

The oven temperatures will not be achievable if radiators are turned off or the heat load is less than 60,000 B.T.U's.

It is:-

SIMPLE AND EASY TO USE

EASY TO MAINTAIN

EASY TO SERVICE

and it has

LOW RUNNING COSTS

2. HOW DOES IT OPERATE?

Providing the appliance has been converted correctly and in line with our installation instructions, the cooker will operate in much the same way as a solid fuel cooker with 3 major differences.

1. You can rapidly, turn it on and off whenever you require.
2. You will get a constant heat output instead of a fluctuating one.
3. You will be able to hold a steady oven temperature automatically via the water temperature control thermostat.
4. If the appliance is used on a water heating system of less than 60,000 B.T.U's it will not be possible to achieve a hot oven unless the baffle system is specially modified.

Here is a description of how your converted appliance works, imagine, instead of coal fire in the firebox, a large flame generated by the burner, which can be diverted

a) Around the boiler and through an extra part of the boiler,

b) Around a part of the boiler and then over the oven.

Obviously if you divert the flame around and through the boiler, more of the heat from the flame will go into the water and the resultant flue gases will be cooler.

If you divert the flame across the oven top the resultant flue gases will be much hotter and will give more heat to the oven.

In each case the hot plate will get hot.

3. DESCRIPTION OF CONTROLS.

Controls which will affect the performance of the appliance and which you should be familiar with are as follows:-

1 TIME CLOCK OR ON OFF SWITCH.

2 WATER TEMPERATURE SENSING THERMOSTAT.

Situated on the Ash Pit cover, rotate either clockwise or anti clockwise to either increase or decrease the water temperature.

3 ORIGINAL, LEVER OPERATED, BOILER - COOKER DAMPER SYSTEM.

Cast iron lever, situated just be the hob, over the oven.

4. THE NEW BAFFLE SYSTEM.

Fitted inside the appliance this item consists of a rectangular, heat resisting special alloy stainless steel box with an adjustable hinged ceramic board lid.

The lid can be either closed or partially open depending upon how the installer has heat balanced the appliance.

If the lid is opened more of the heat will go to the oven and hot plate.

If the lid is closed more of the heat will go into the water, this adjustment can be used to fine-tune the heat balance of the appliance but it will not be possible for the oven to be used independently from the hot water heating.

5. THE CENTRAL HEATING PUMP.

Can be turned on and off by a switch, or automatically by a time clock.

6. MAIN BURNER CONTROL UNIT.

The main burner control unit (control box) automatically controls and times all the functions of the burner and normally you will not need to know too much about it

other than where it is and how it fits in the general pattern of the control system which is as follows: -

Power is supplied from either a manual or timed on off switch to the thermostat, and then to the controller, the controller looks after the burner and makes sure everything happens in the correct order, the only time you will notice the controller, is if the burner fails to ignite, in which case it will GO TO LOCK OUT and the orange reset button will illuminate, indicating a problem has occurred during the ignition sequence, you will then have to wait for about three minutes before you can press the button to extinguish the orange light and let the controller try to ignite the burner again, if lockout occurs after a reset you must call out a service engineer to investigate the cause.

7. TYPICAL RUN SEQUENCE.

THE WATER SENSING THERMOSTAT automatically controls the water temperature and also has a direct effect on the idling temperature of both the oven and the hot plate, i. e. the hotter the water temperature required the hotter both the oven and the hotplate will become.

Note Always use a heat resistant glove when using the direct draught lever, as it will get hot during normal running.

With a little experience you will soon learn what oven temperature to expect in relation to water temperatures and although normally, to increase the oven temperature, you will have to open the direct draught lever, this may not always be the case.

THE direct draught lever is located over the oven just beneath the hob return.

It provides the means to direct the flame from the burner either around the second pass of the boiler, for high efficiency heating or around the first part of the boiler, the hot plate and then the oven, for more of your oven and cooking needs.

Note

- a) It is not possible to completely isolate the boiler from the flame or heat.
- b) It is not possible to completely isolate the oven from the heat.

You will very quickly learn to use the converted appliance but to give you a start we illustrate a typical situation:-

The cooker is in its water heating state with the lids down, the boiler / cooking damper lever is in boiler position and the water stat set to give a water temperature of 60 deg C, the cooker has been timed on from say 6 am and it is now time to get up at say 7.30 am, by this time the cooker should have the water up to the required setting and will be turning itself on and off, (modulating) to maintain

the water temperature, all being well the oven should be at about 150 deg C - 180 deg C. The 2 pint kettle left on the simmer plate would be simmering and needs only to be moved across on to the left hand hotplate to bring it up to the boil.

1. TO INCREASE THE OVEN TEMPERATURE.

Turn the water stat up a little to bring the burner on and open the direct draught lever.

The burner will now be running, keep an eye on the oven temperature gauge and after ten or fifteen minutes the oven will come up to say 200 deg C .

Just before the oven comes up to the required temperature close the direct draught lever and slowly turn the water stat down until the burner just clicks off on the stat.

Now you have the oven up to temperature and the cooker back in its heating mode with the burner turning on and off (modulating) keeping the central heating up to temperature, in this condition the oven will stay at its target temperature for about an hour, if you need to keep the oven on temperature for longer than an hour give the oven a quick boost by repeating the increase oven temperature process.

2. TO DECREASE THE OVEN TEMPERATURE.

Turn the water stat down a little and then the burner will stop, close the direct draught lever.

There are many different ways that you can use your appliance, it is impossible to cover them all but it is hoped that you have been given an introduction in basic operating techniques. Remember, plan in advance and keep a note of what oven temperatures you get relative to your selected thermostat settings, you will then have more confidence to use your cooker more and more.

Normally we need our central heating at least 8 - 9 months of the year and whilst we are central heating, cooking comes cheap.

9. RUNNING COSTS.

Running costs are dependant upon two factors

1. The size of the heating system.
2. The amount of time the burner is running.

If you have a large system say 55,000 BTUs it cost quite a lot more to run than a smaller system of 30,000 BTUs

Your burner will have been set up at the factory to give the heat output suitable for your system and your installing technician will be able to tell you

how many gallons or litres per RUNNING HOUR you will be using, once you have this information, multiply-:

The running hours,

By the throughput per hour,

By the cost per litre or gallon,

and you should have your answer.

10. PRECAUTIONS.

After the conversion has been completed commissioned your installer should give basic information relative to the location of: -

1. THE CONTROL BOX LOCKOUT BUTTON.

Can be manually reset should the burner fall to ignite.

2. THE ELECTRICAL ISOLATION POINT.

3. THE OIL SUPPLY VALVES AND FILTER.

4. THE FIRE VALVE.

Remote fire valves can be reset if tripped, make sure your installer tells you how to reset the valve after first investigating the reason for the trip.

5. WARNING.

Always use a heat resistant glove when using the chrome boiler / cooking lever as it will get hot during normal running.

To make sure that your converted appliance always runs at its optimum performance level, have it serviced on a regular basis by a competent person.

To ensure that the service engineer is competent and able to maintain your oil burner in good condition, we strongly recommend the use of O.F.T.E.C. trained service engineers for this job.

11. SERVICING.

1. FREQUENCY.

Service should be carried out at six monthly intervals.

2. AIR FOR COMBUSTION.

Make sure that the airways into the ash pan area are always clean and clear of obstructions.

Make sure that any purpose-designed ventilation is kept clear and free of obstruction.

Do not block air vents under any circumstances.

3. WARRANTY REGISTRATION.

Make sure that you or your installer returns the warranty registration card to our office as soon as possible, otherwise it will slow down the processing of warranty claims.

Note all warranty claims should be made through your installer.

4. CALIBRATE FUEL TANK GAUGE.

You are advised to make sure that your oil tank gauge is accurately set up and you keep a careful check on the contents.

5. FUEL RE ORDER.

Re-order in plenty of time, so as to avoid a run out fuel situation.

6. FUEL TYPE.

Use only 28-second kerosene on this conversion system.

12. IN THE EVENT OF A STOPPAGE.

Before calling your service man make sure that-:

1. CONTROL LOCK OUT.

Located in the ash - pan area on the front of the burner.

Check the light on the burner controller front, if it is illuminated, press it in and let the burner try to re - ignite.

2. EMPTY FUEL TANK.

Have you run out of fuel?

3. ACTIVATED SAFETY CONTROLS.

The fuel is turned on and the fire valve hasn't tripped.

4. TIME CLOCK.

The clock programmer is switched to the correct position.

5. THERMOSTAT.

The thermostat is set to the correct position.

6. ELECTRICAL FUSES.

All the electrical fuses are sound.