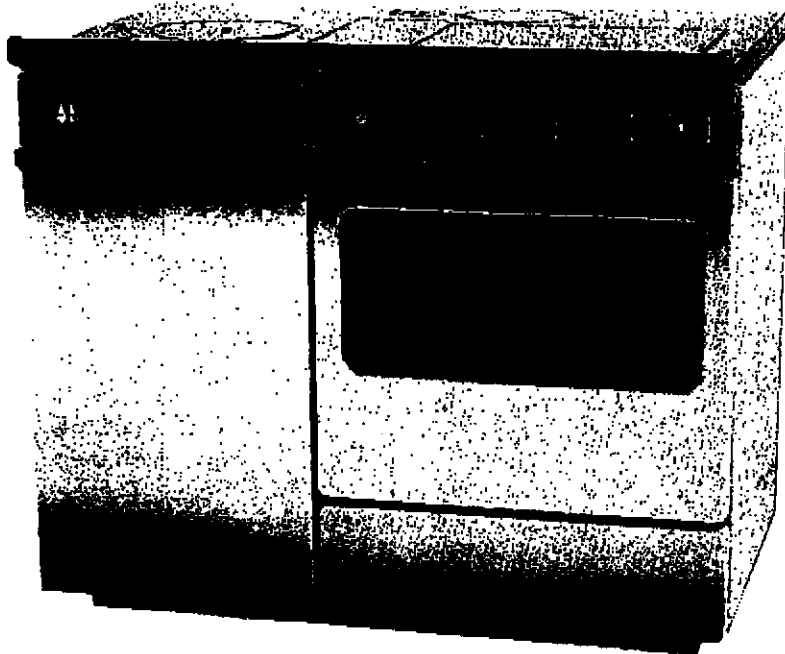


*ancien modèle  
est remplacé par 82.954/900*

# LA PREMIERE

**CENTRAL HEATING COOKER**  
For burning wood and solid fuel.

Models	82.704	82.706
Total Output (BTU/hr)	67.000	87.000



*Vicker*

## TECHNICAL MANUAL

**PLEASE READ AND UNDERSTAND THOROUGHLY  
BEFORE COMMENCING INSTALLATION.**

**IMPORTANT :**

FRANCO-BELGE recommends that the installation of all their products is undertaken only by qualified heating engineers who are experienced in solid fuel heating.

The installation must be in accordance with current Building Regulations and Codes of Practice.

**NOTE TO INSTALLER :**

Please ensure that these instructions are handed to the user upon completion of the installation.



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### GUARANTEE :

The water jacket of the cooker is guaranteed for a period of five years from the date of purchase. Damage due to low temperature corrosion will invalidate this guarantee. In order to avoid this, the appliance must be run so as to maintain the boiler water temperature at a minimum of 50°C ; a four-way mixing valve must be incorporated in the system (ensure that it cannot be set to close off the primary flow) or a thermostat must be fitted on the gravity return (see section 3 - 4).

In order to constantly improve our products, our appliances are subject to modifications by our sales or technical services without any prior notice.

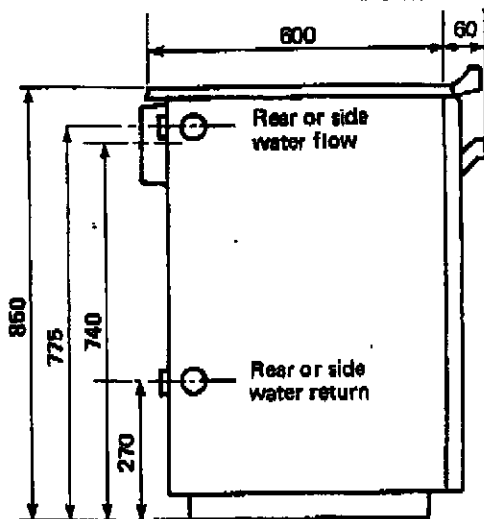
I. TECHNICAL DETAILS

(1) When burning dry seasoned wood.		82.704		82.706	
		Total heat output (Btu/hr)	Maximum water heating output (Btu/hr)	Total heat output (Btu/hr)	Maximum water heating output (Btu/hr)
Grates in top position	Wood(1)	44.000	32.000	59.000	47.500
	Solid fuel	55.500	42.000	75.000	63.000
Grates in middle position	Wood(1)	57.500	45.500	71.500	60.000
	Solid fuel	67.000	51.500	87.000	71.500
Grates in lowest position	Wood(1)	67.000	51.500	87.000	71.500
	Solid fuel	Not to be used with solid fuel			

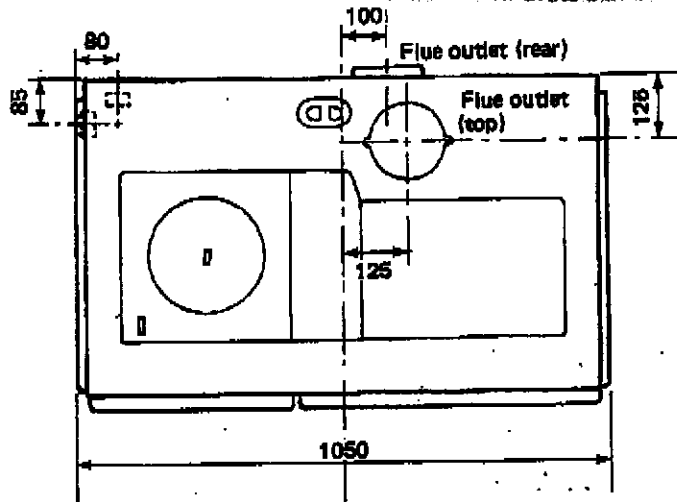
		82.704	82.706
Capacity of water jacket	litres	22	25
Weight	kg	330	335
Dimensions	Width	1050	
	Depth	600	
	Height (Top/Plate)	850	
Firebox	Width	300	
	Depth	447	
	Height (maximum)	500	
Oven	Width	410	
	Depth	400	
	Height	320	
Flue outlet O/D (2)	mm	153	
Distance from floor to centre of back flue outlet	mm	740	
Flow and return tappings	∅ mm	33 - 42	
Recommended chimney draught	.ins.w.g.	1" 1/4 BSP Female 0,05 to 0,08	

(2) A draught control box is supplied as standard to fit to the top flue outlet collar. The I/D of the top section of the control box is 210 mm (see section 3 - 3).

Dimensions in mm



Side view

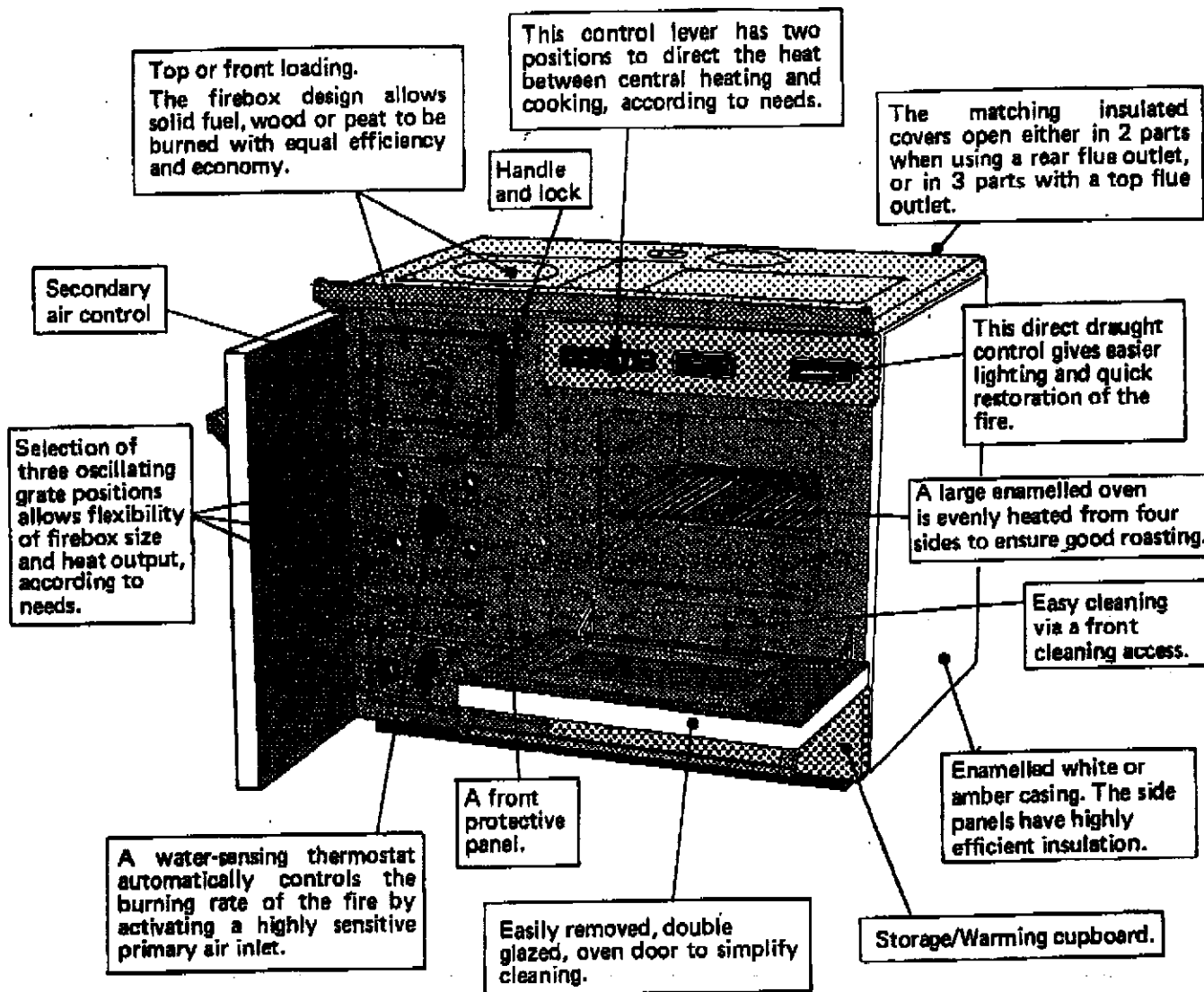


Top view

## II DESCRIPTION

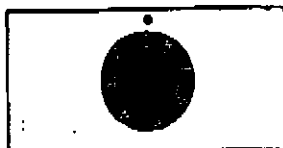
### 2 - 1 Description of the appliance.

The FRANCO-BELGE solid fuel central heating cookers provide central heating, domestic hot water and cooking for all the family from just one kitchen unit.



All internal parts of the water jacket are manufactured from high quality 6 mm steel and its special design provides a large heat exchange area.

### 2 - 2 Operating principles.



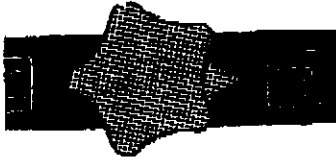
The thermostat automatically regulates the burning rate and helps to maintain a constant predetermined water temperature. If the water temperature falls, the thermostat opens an air inlet which boosts the fire. Similarly, as the water temperature rises, the inlet closes to damp down the fire and maintain a constant water temperature.

#### SECONDARY AIR CONTROL :

When burning solid fuel with high volatile contents (e.g. household coal, soft coal), the secondary air inlet allows a more complete combustion of the volatiles produced.



The draught spinner on the ashpan door introduces additional air for lighting the fire, boosting the output after slow burning and providing extra heat when using the oven and hot plates for cooking. Thus, it is possible to maintain the heat output into the central heating, as well as providing additional heat for cooking and baking.

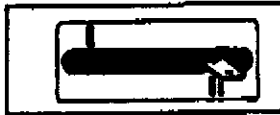


The two position heating/cooking control knob :

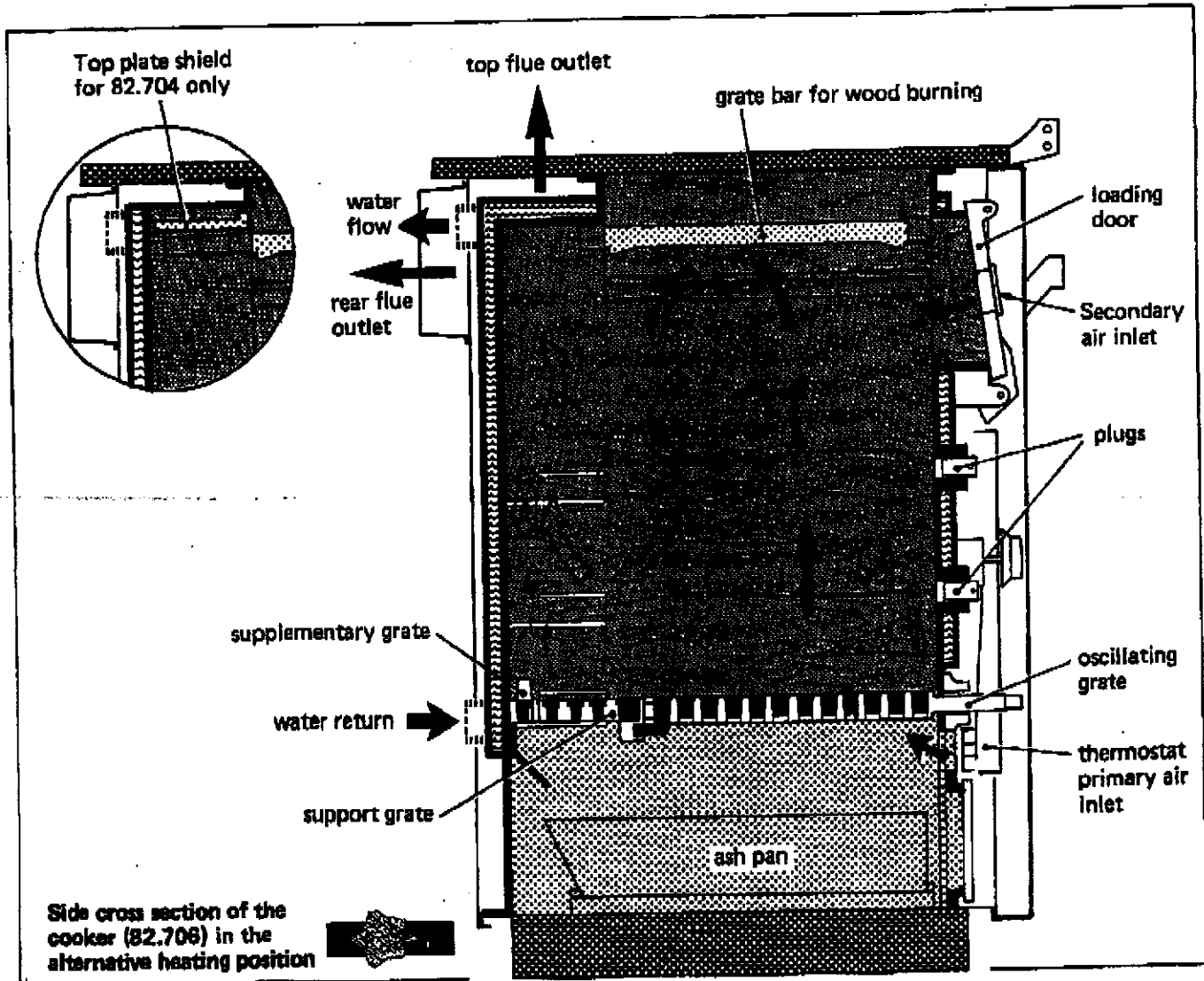
When the knob is turned to heating, most of the heat is absorbed by the heat exchanger and transferred to the central heating circuit.



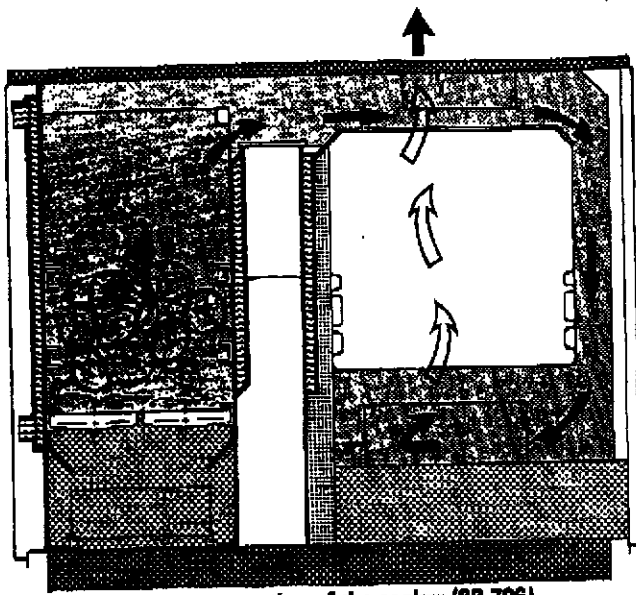
When the knob is turned to cooking and the firebox has been stoked, the hot plates and oven quickly heat up, without greatly affecting the temperature in the central heating circuit.



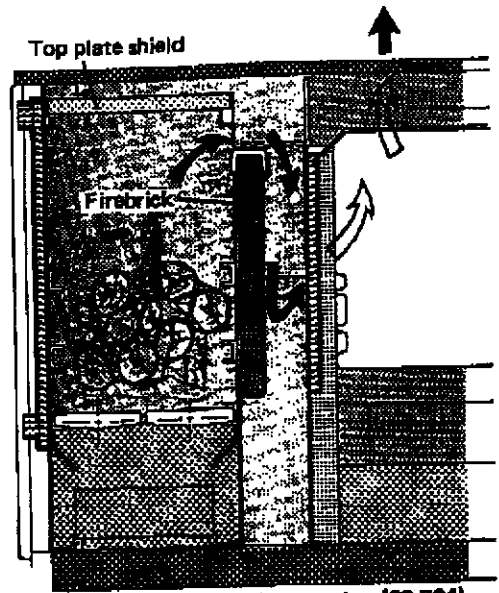
The direct draught control gives easier lighting and quick restoration of the fire by opening a cast iron damper to allow a direct flow of the hot gases to the chimney.



Side cross section of the cooker (82.706) in the alternative heating position



Front cross section of the cooker (82.706) alternative cooking position



Front cross section of the cooker (82.704) alternative heating position

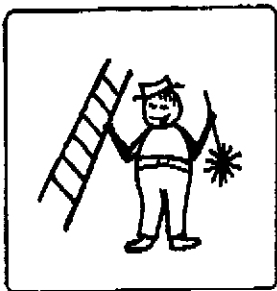
### III ASSEMBLY AND INSTALLATION

#### 3 - 1 Siting the cooker

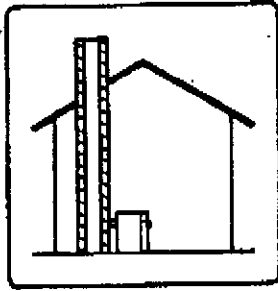
The room in which the cooker is to be installed must satisfy all local regulations. These will stipulate an adequate fresh air inlet of at least 55 sq. in. This must be situated in such a way, that in adverse wind conditions the air flow cannot be reversed as this may suck air out of the room in which the unit is installed.

#### 3 - 2 The chimney

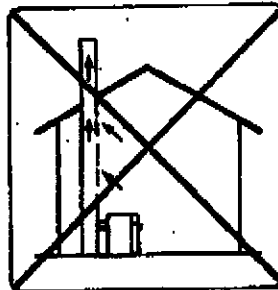
The chimney must be in good condition and must satisfy all local heating regulations. These are some essentials for a good chimney :



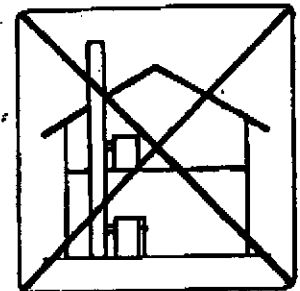
To be cleaned and swept regularly to avoid build up of soot or tar.



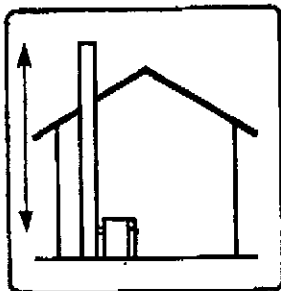
To be well insulated, to remain warm under all conditions and to hold heat to give a stable draught.



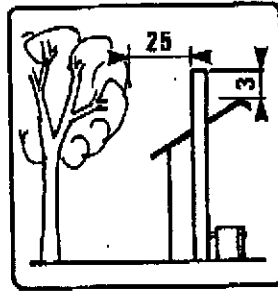
To be airtight.



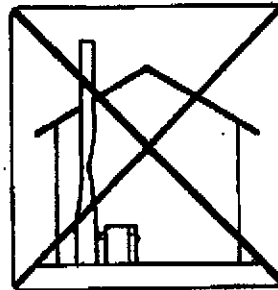
To be independent not be shared with any other appliance and not exhaust into a large void at the base.



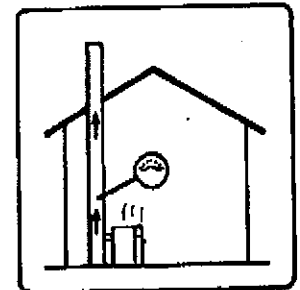
To be at least 14 ft high to ensure satisfactory performance.



To be at least 3 ft above any obstructions within 25 ft radius or use a suitable cowl to avoid down draughts.



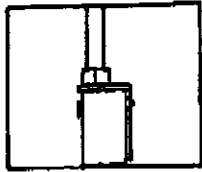
To have a fairly constant cross section. without sudden bends.



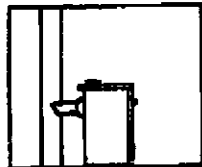
To have an optimum depression between 0.05 ins. and 0.08 ins. w.g.

NB. Under no circumstances should asbestos, ... be used

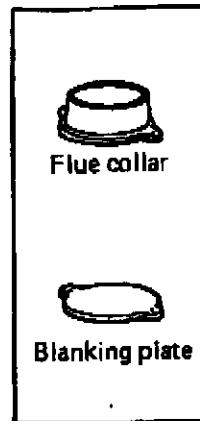
### 3 - 3 Connection to chimney.



**VERTICALLY** from the top of the unit. It is recommended that the insulated flue pipe is connected to the top outlet via the draught control box, which is designed to accept twin wall stainless steel insulated flue. The draught control box can be dismantled to give access for flue cleaning.



**HORIZONTALLY** from the back of the unit. There is a rear flue connection provided but it is not possible to use the draught control box in this position. Provision should therefore be made to fit a draught regulator. **Important :** When the rear flue connection is used, cut out the insulation plate covering the rear panel.



Don't forget to fit with an airtight seal the flue collar and the blanking plate which are supplied and packed in the firebox.

**Caution :** Sufficient access must always be left for chimney sweeping and appliance cleaning.

### 3 - 4 Connecting the central heating circuit.

In any installation, relevant building codes and practices must be observed. The appliance is not designed as a pressure vessel, so the circuit must be left open to the atmosphere and must not be constructed to allow any pressure build-up to occur. A gravity circuit **MUST** be provided, as a fail safe heat loss in the event of a circulating pump failure or a power cut. To achieve this, ensure that large diameter pipes leading to upstairs radiators have a direct flow from the boiler, or install a big hot water cylinder with large diameter heat exchanging coil, situated above the cooker.

The layout of the heating circuit can be designed in any fashion that suits the house, as the pump will ensure circulation of hot water to all points, but the hot water cylinder or a small heating circuit must be engineered to work by gravity. Use 1 inch min. I.D. pipe (28 mm) to the cylinder, ensure that the cylinder has a 3/4 inch min. I.D. coil wound from top to bottom, and that the inlet is above the boiler and the outlet is above the return tapping of the boiler. An expansion tank open to the atmosphere must be provided to ensure that no pressure

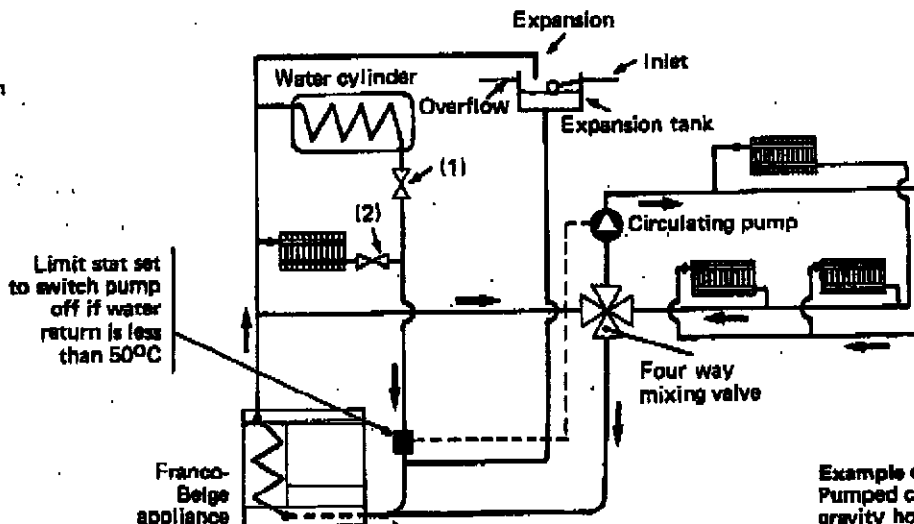
build-up can occur, and this should be connected to the highest point of the circuit by 1" I.D. pipe (28 mm). If the system is going to be left unattended during winter periods, anti freeze should be added. In the case of an installation coupled to an automatic boiler, this should not be necessary.

**N.B.** This model has optional water tapplings on the rear or the left hand side of the cooker. Ensure unused tapplings are blanked off using the plugs supplied.

**IMPORTANT :** In order to avoid condensation and low temperature corrosion of the water jacket, the return water temperature must not fall below 50°C. A four way mixing valve should be used but it must be fitted in such a way as to prevent the primary flow from being restricted (see guarantee).

In addition a thermostat should be fitted on the gravity return to switch the circulating pump off if the water temperature falls below 50°C.

- (1) Adjustable non return valve.
- (2) Control valve.



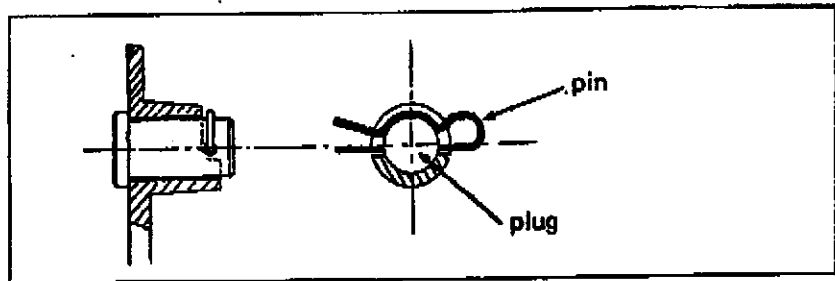
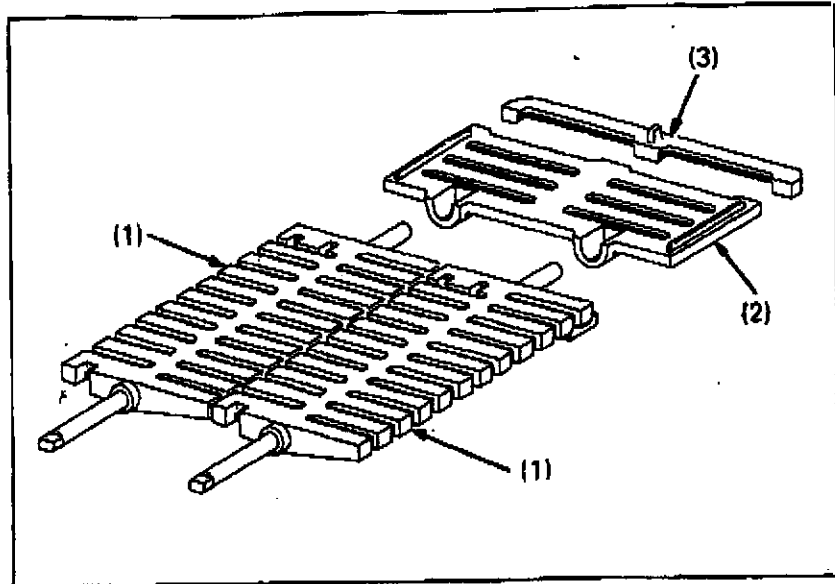
Example of installation : Pumped central heating, gravity hot water system.

### 3 - 5 Positioning of the grates.

The grates can be positioned on three different levels depending on the heating requirements of individual needs : See technical details page 1

**NOTE :** The lowest position must not be used with solid fuel.

- Put the support grate (2) on the two rear fittings (tapering section towards the bottom).
  - Slide the shafts of the oscillating grates (1) into the front holes (tapering section towards the bottom).
  - Place them on the rear support grate (2)
  - Slide all the grates towards the front.
  - Place the supplementary grate (3) at the rear.
  - Don't forget to plug the unused front holes (see cross section page 3)
- CAUTION :** When plugging the bottom front holes, place the pin horizontally to prevent fouling of the thermostat damper.
- To remove them, reverse the procedure.



The grate bar must be placed at the right top of the firebox when burning wood (see cross section page 3).  
**For 82.704 only :** Slide the top plate shield on the two rear fittings provided at the top of the firebox (see cross section page 3).

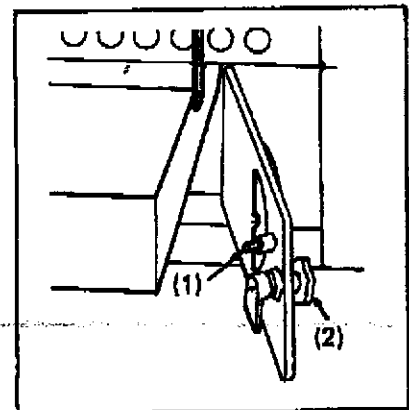
### 3 - 6 Lower oven compartment door :

If required a handle for the door is packed inside the unit.

### 3 - 7 Adjustment of the ashpan door.

Once the door seal has bedded in, it may be necessary to adjust the door to regain the airtight seal.

- a) Remove the stop (1)
- b) Unscrew the lever (2)
- c) Replace the stop (1)



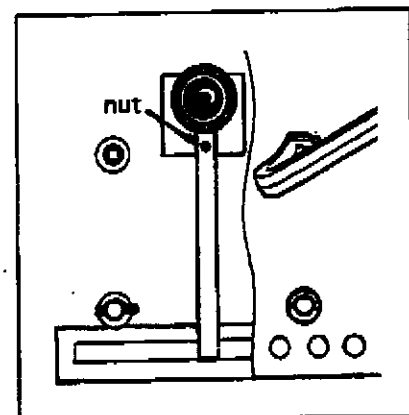
### 3 - 8 Adjustment of the thermostat.

Remove the front protective panel (four screws).

Then set the thermostat in position 6. When the water temperature reaches 60°C/146°F, the damper should be closed.

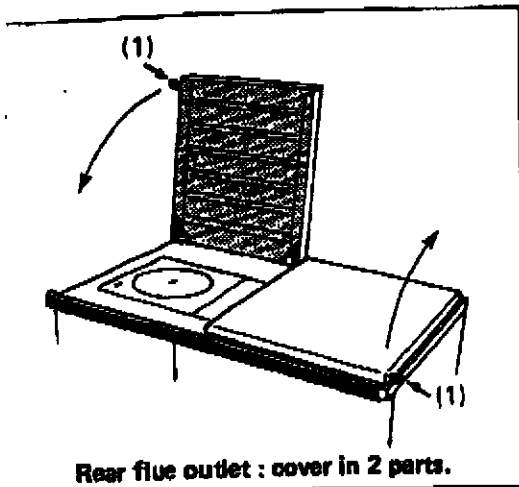
If adjustment is necessary, this is done by altering the nut on the lever arm. (Anticlockwise, the damper is opened/clockwise, it will be closed).

After adjustment, check that the water temperature is maintained at 60°C/146°F.

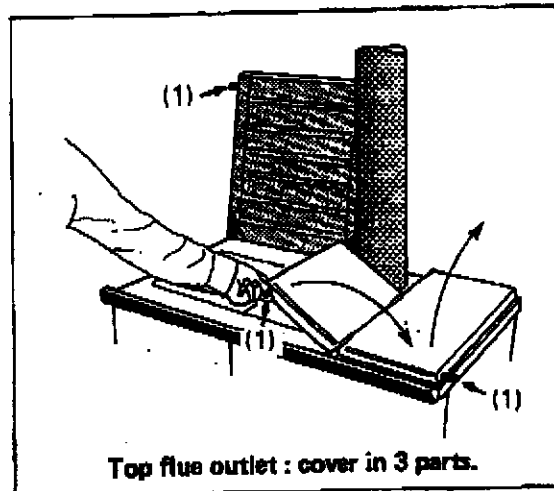




### 3 - 9 Covers and top plate.

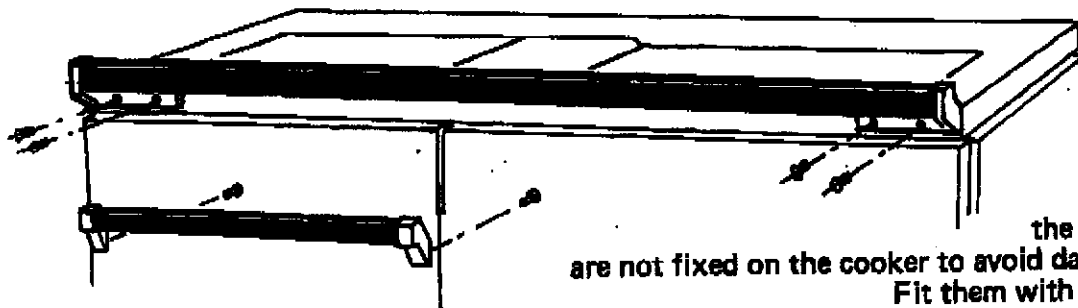


Locate the lugs on the covers in the holes at the rear of the top plate and screw handles (1) on the covers.



Before leaving the factory, the top plate is protected with a blue plastic coating which must be peeled off before lighting.

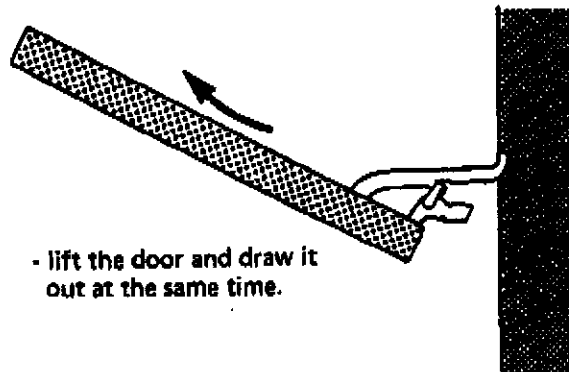
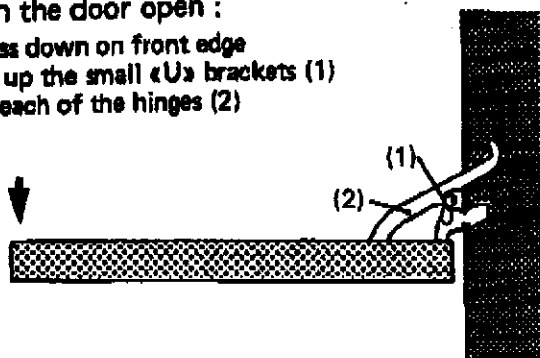
### 3 - 10 Guard rail and firebox door handle.



The guard rail and the firebox door handle are not fixed on the cooker to avoid damage during transit. Fit them with the screws supplied.

### 3 - 11 Removing the oven door

With the door open :  
press down on front edge  
lift up the small «U» brackets (1)  
on each of the hinges (2)



To replace it, reverse the procedure. Check the smooth working of the door.

# IV - OPERATING INSTRUCTIONS

## 4 - 1 Fuel

### a) Wood

In general any type of wood is suitable for use in a Franco-Belge as long as the fuel is seasoned for a minimum of 3 years and dried to a moisture content of less than 20 %.

The large variations found in different types of wood are due to the specific density of each fuel. Hard woods such as oak or elm burn steadily giving an even heat over a relatively long period of time. Soft woods such as pine release their heat very rapidly but their burning duration is very short. This makes soft woods ideal for initial lighting or when quick heating of the appliance is required (e.g. cooking or rapidly heating domestic hot water), but they should not be used for slow burning periods.

#### N.B.

The importance of burning dry seasoned wood cannot be overstressed as wet fuel may lose up to 50 % of its possible heat value, resulting in inadequate central heating and slow unresponsive cooking ; together with rapid clogging of the flue-ways and chimney, which is dangerous and a fire hazard.

NOTE : Never burn wet or unseasoned wood. If possible mix solid fuel with the wood.

### b) Solid fuels

As with wood, solid fuels vary considerably ; not only in their burning characteristics, but also in their heat values.

A household coal is relatively «soft». This makes it an easy fuel to light which is responsive to air controlled regulation. The output, although greater than wood is low in comparison with other solid fuels. Whilst relatively cheap, the disadvantage with this fuel is its impurities which produce thick dense smoke which can quickly clog the flue ways and chimney, and frequent attention must be paid to keep them clean.

Smokeless fuels, such as Homefire, Coalite and Sunbright, are amongst the highest in heat value of solid fuels. Their hardness and density makes them more difficult to light and relatively slow in reacting to control by air regulation but the lack of impurities makes this type of fuel far cleaner and less attention has to be paid to the flueways and chimney.

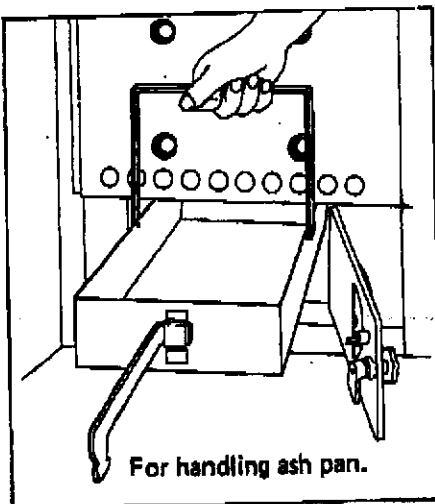
If you are restricted to using smokeless fuels, they must have a long flame to allow quick response when cooking. Your local merchant should be able to assist you in choosing the most suitable fuel for your needs.

In general, most owners of Franco-Belge appliances find that by mixing their fuels, they will obtain the best results for their individual situation.

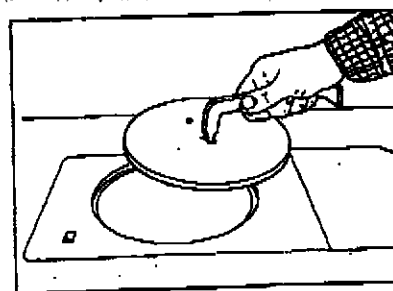
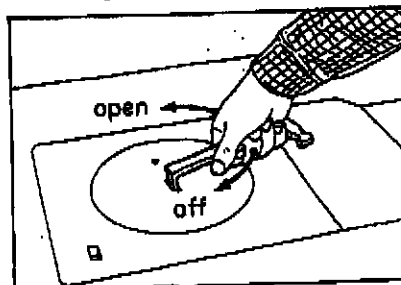
Trial and error will tell you which mixture of fuels works best for you. So please experiment with mixtures of small quantities before placing your bulk order !

## 4 - 2 Operating tools.

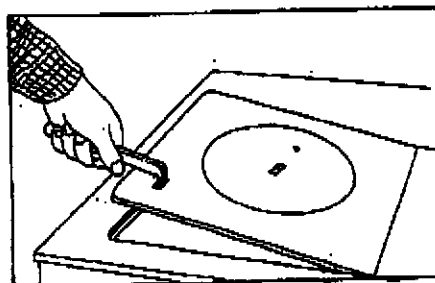
Hand tool



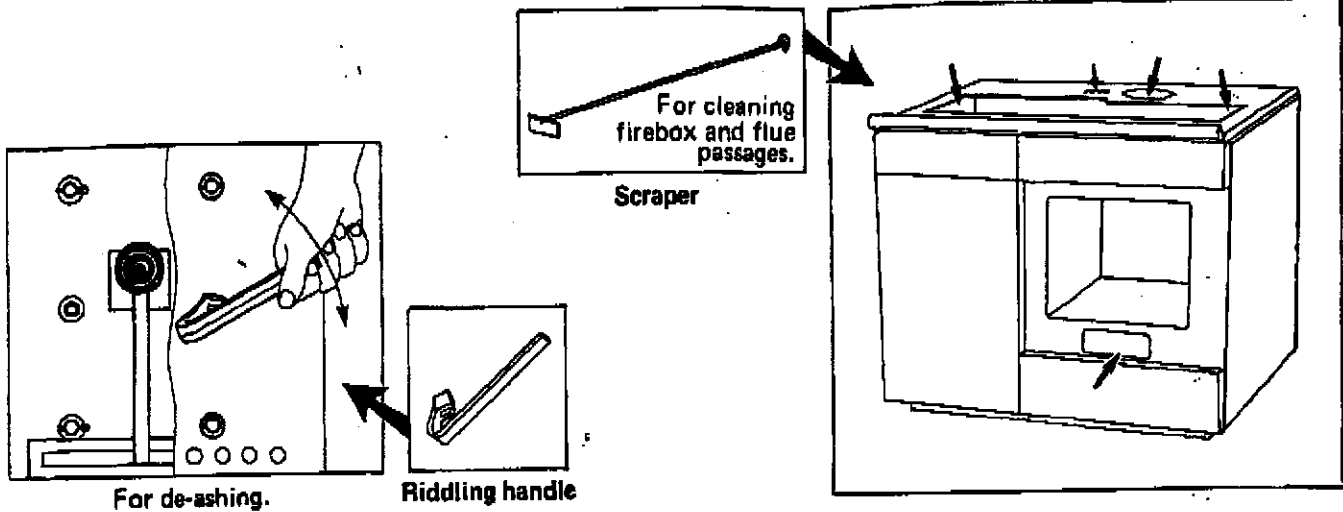
For lifting and locking the loading lid



Poker



and raising the left inset plate above firebox.



### 4 - 3 Operation

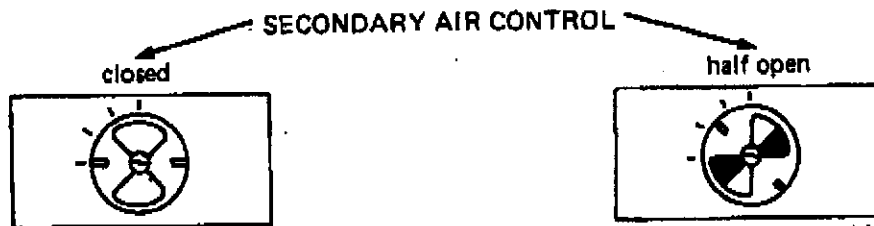
#### 4 - 31 Checks prior to lighting

Before lighting the cooker, check the following points :

- the water circuit is filled and has been tested for leaks,
- the cleaning access traps are closed (access plate on top and front access trap below the oven door),

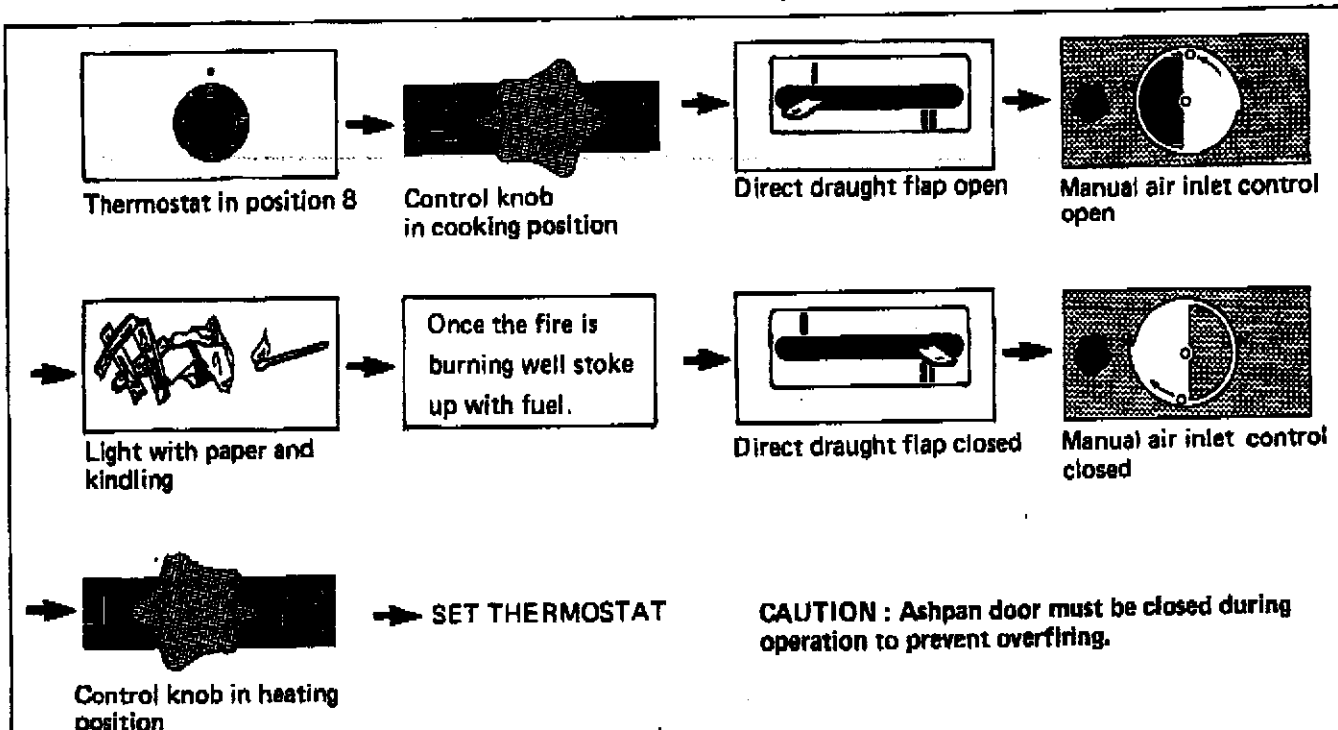
- all the grates are in their correct positions,
- the blue protective film on the top plate is peeled off,
- the cooking/heating control knob and the direct draught flap move freely,
- the thermostat and its air inlet flap have been adjusted,
- all chimney seals are airtight and the draught control box mechanism is free.

#### 4 - 32 Lighting



When burning wood or smokeless fuels.

When loading and burning solid fuel with high volatile contents. If the chimney draught is low, open the secondary air control more. Experience will indicate correct setting.



**CAUTION :** Ashpan door must be closed during operation to prevent overfiring.

**Remark :** It is common for a quantity of black water to appear in the unit as a result of condensation when the fire is first lit. Do not be concerned about this, but do take precautions to ensure that none of this liquid damages any furnishings. If this condensation persists, it is most likely that the return water is too cold and some radiators should be turned off to allow the heat to build-up in the heating circuit. The radiators can be turned on again gradually.

**4 - 33 Loading**


The cooker may be loaded through the top or the front. To obtain the best result and a long burning period, the firebox should be loaded with fuel to within 2" (5 cm) of the top of the right inside water jacket (or of the firebrick for 82.704)

**NOTE :** When burning solid fuel with high volatile contents, the firebox must not be loaded entirely. It is recommended to load it step by step to allow all the volatile contents to be freely exhausted.


**4 - 34 De-ashing**

Use the riddling handle to de-ash every morning and before each loading of fuel. Remove ashes daily.

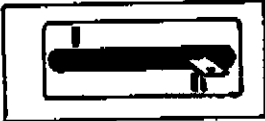
**4 - 35 Heating regulation**




Manual air inlet control and ashpan door closed



Control knob in heating position



Direct draught flap closed



Thermostat control between position 1 and 8

1 = Minimum water temperature  
8 = Maximum water temperature (80°C/186°F)

Provided that the firebox is well stoked with fuel, the thermostat regulates the burning rate of the fire and produces the required temperature.


Thermostat control on position	2	3	4	5	6	7	8
Water temperature	20°C/66°F	30°C/86°F	40°C/106°F	50°C/126°F	60°C/146°F	70°C/166°F	80°C/186°F

**NOTE :** After every long burning period, run the appliance hot for at least 30 minutes to remove any residual tar and moisture.

**4 - 36 Slow burning.**


Riddle

→



Manual air inlet control and ashpan door closed

→




Thermostat on a low setting

→

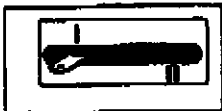
Stoke up with fuel when burning rate is stabilized.

**Note :** If no hot central heating water is required :




Control knob on cooking position

and



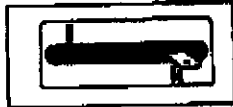
Direct draught flap open

**Note :** If heating is required :



Control knob in heating position

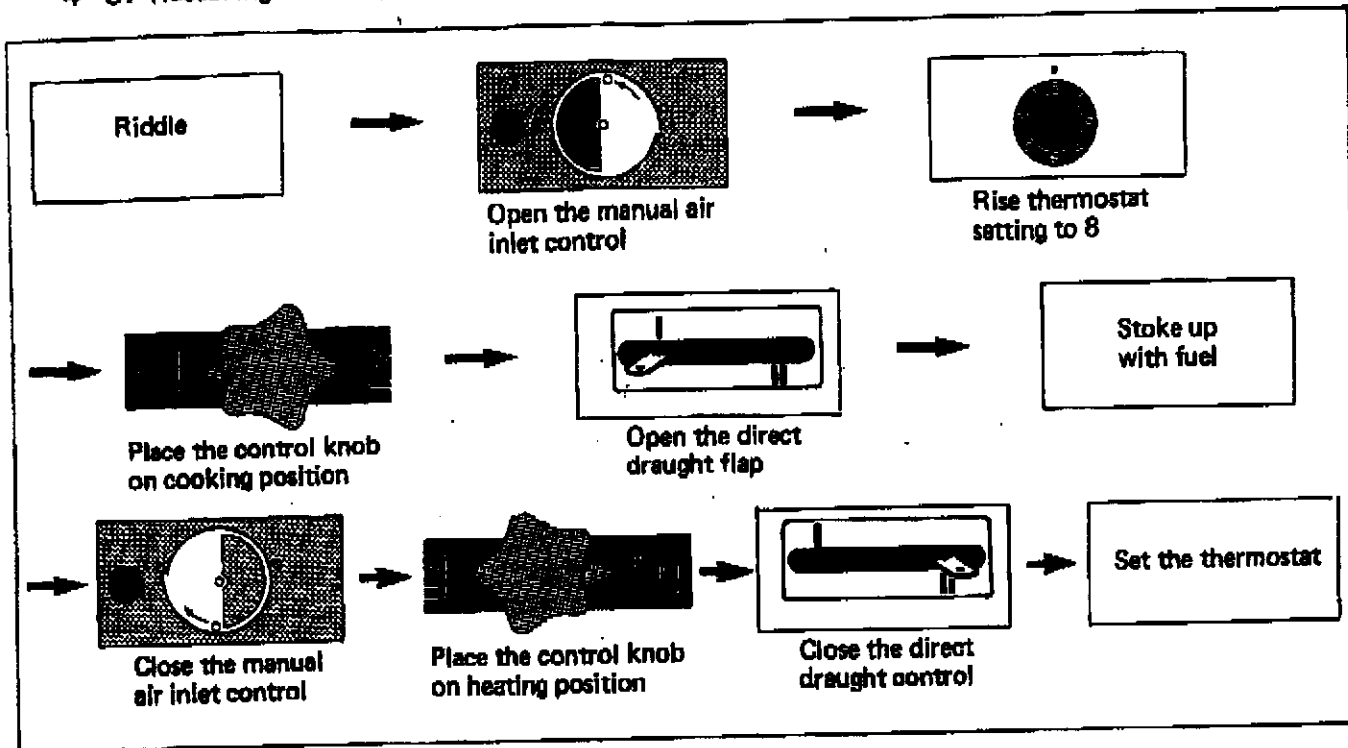
and



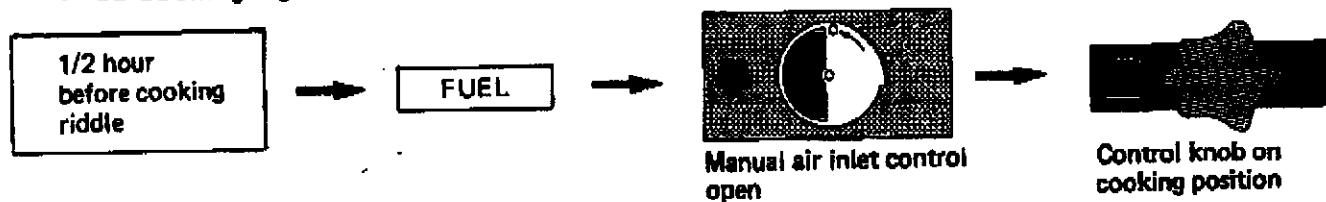
Direct draught flap closed

Set the mixing valve on a low position to maintain the temperature of the return water at a minimum of 50°C.

## 4 - 37 Restoring the fire.



## 4 - 38 Cooking regulation.

**Hot plate cooking.**

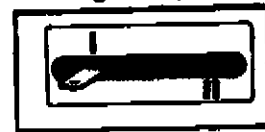
➔ If full use of the hot plate is required : Turn the control knob to cooking position

This will allow the whole hot plate area to be heated without heating the oven.  
**IMPORTANT !** The direct draught lever must be returned to normal running position after use.



and

Open the direct draught flap



➔ When the appliance is turned to central heating position, the area directly above the firebox will become hot enabling a kettle to be kept simmering.

➔ When using the oven, the hot plate will in any case be ready for use.

**Oven.** The temperature of the oven can be seen from the thermometer on the front panel.

**TABLE OF TEMPERATURES**

Position on the thermometer = Average temperature in the middle of the oven.

Pos. 1 = 80°C/180°F

Pos. 2 = 100°C/230°F

Pos. 3 = 150°C/320°F

Pos. 4 = 200°C/420°F

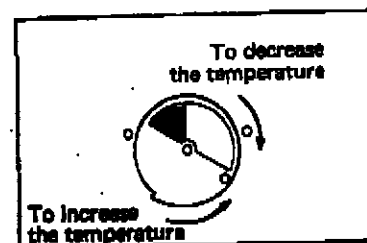
Pos. 5 = 290°C/ 600°F

Pos. 6 = 370°C/ 780°F

Pos. 7 = 450°C/ 920°F

Pos. 8 = 520°C/1080°F

Regulation of the oven temperature is obtained by opening or closing the manual air inlet control :



**NOTA :** As with any solid fuel cooker, there is no substitute for experience, and with a little time and patience you will

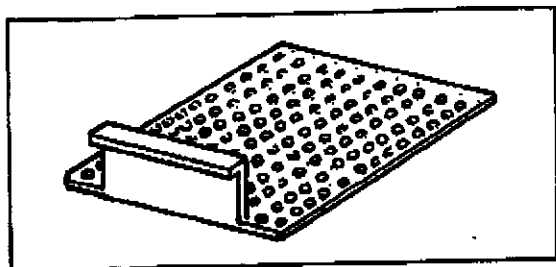
4 - 39 Summer use

Provided the installation has a hot water cylinder on gravity circulation, the appliance can be used for cooking and domestic water heating in summertime.  
The grates should be placed in the top position to reduce the capacity of the firebox and the water heating output.

CAUTION :



Control lever must always be in cooking position.



OPTIONAL SUMMER GRATE : The use of the summer grate permits cooking and domestic water heating in summertime without changing the main grates position.

If the cooker is not to be used for any length of time, it should be cleaned thoroughly, debris removed and the flue disconnected. This will ensure adequate ventilation and avoid «sweating» and associated problems.

4 - 4 Fault diagnosis.

Symptoms	Likely Cause										
	1 Inadequate Draught	2 Excessive Draught	3 Draught too variable	4 Condensation	5 Insufficient Air Entering Kitchen	6 Restriction in Flue	7 Fuel	8 Operator Error	9 Chimney Constriction	10 Rate of Burning	11 Thermostat Failure
Difficulty in maintaining fire	●				●		●	●			●
Difficulty in obtaining oven temperature	●						●	●		●	
Unstable oven temperature		●	●					●		●	
Unresponsive fire	●						●				
Smoke and smell in kitchen	●				●	●					
Smoke emitted when loading	●					●					
Rapid sooting-up of chimney and flue ways	●						●		●	●	
Fire goes out overnight	●						●		●		
Fire burns out overnight		●									●
Uncontrollable burning rate			●						●		●
Difficulty in obtaining water temperature	●						●			●	●
Overnight burning performance dependent on weather conditions			●								
Smoke emitted when door is slammed					●						
Moisture in ashpan and under cooker				●							
Large amounts of clinker forming							●			●	

**1 - Inadequate draught.**

The chimney should be checked with a draught meter and if below the recommended level, look for air leak or a constantly cold chimney.

If the connecting flue pipe terminates in a large chimney and no evidence of air leaks can be discovered, a chimney liner should be considered.

If the inadequate draught is due to a poor geographic position, consult your dealer to consider an electric draft inducing fan.

**2 - Excessive draught.**

If top flue the cooker should have been supplied with a draught control box to help regulate the chimney draught. If the control box gives inadequate control, fit a draught stabiliser.

**3 - Draught too variable.**

This could be caused by a cold chimney with excessive heat loss but it is more likely that the cause is turbulence at the chimney terminal.

Raise the height of the chimney or fit a suitable cowl.

**4 - Condensation.**

Condensation is often mistaken for a leaking water jacket and can be very persistent. Each water jacket is tested thoroughly in the factory and it is highly unlikely that a leak could be the cause.

Condensation is caused by:

- A poor chimney which allows the flue gases to cool rapidly, thereby condensing steam in the flue;
- Wet wood fuel being used;
- The return water temperature being too low.

Remedy:

- Consider lining chimney;
- Dry and season wood well before burning it. See section on fuels;
- To minimise the possibility of condensation, always allow your Franco-Belge to warm up slowly and never operate the circulating pump until the system is heating with the return temperature no more than 15°C below the flow temperature and in any case, no less than 50°C.

If condensation still persists, allow the fire to burn slowly for a full 24 hour period heating the domestic hot water only. Then try the pump again.

If the return temperature is always 20°C below the flow temperature with the pump on, it is likely that the 4 way mixing valve is not being used correctly. This indicates that insufficient hot water is being directed into the return.

Condensation normally appears only when the system is first used and sometimes at the beginning of the winter season when the heating is first put on. In both cases, allow the heat to build up very slowly and condensation will be kept to a minimum or not experienced at all.

Continual condensation will reduce the life of the water jacket and invalidate your guarantee. It should therefore be avoided at all costs.

If condensation occurs after the pump has been turned on, this will be due to the heating circuit cooling the system too quickly. The solution is to switch off the pump, allow the system to reheat fully and turn on only half the radiators when the pump is switched on. Gradually, turn on the remainder of the radiators, one by one, allowing plenty of time for the return water to keep up temperature.

**5 - Insufficient air entering kitchen.**

See section 3 - 1

**6 - Restriction in flue.**

Apparent if the cooker has normal flue draught and reaches temperature quickly but smokes when being loaded or when a large volume of air is admitted to the fire (e.g. when ash pan door is opened).

The restriction may be a fall of soot or masonry in which case, chimney sweeping should cure the problem.

Alternatively, the problem may be caused by too many bends which are too acute in the chimney construction.

**7 - Fuels.**

See section 4 - 1

**8 - Operator error.**

By this, we mean that it may be that you need a little more time to get used to your cooker.

However, if you still have problems after persisting for some time, please get in touch with your dealer.

**9 - Chimney construction.**

The chimney's construction must comply with Building Regulations.

An inadequately insulated chimney will allow rapid cooling of the flue gases, causing excessive deposits in the chimney which will lead to condensation and eventually smoke emission from the cooker.

**10 - Rate of burning.**

All Franco-Belge appliances are designed to be efficient when burning slowly but they must be burned hot for 30 minutes after each slow burning period to prevent a residual build up of tar/soot in the flue ways (normally this would be achieved during cooking). However, you must not operate your Franco-Belge at maximum output for excessively long periods.

**11 - Thermostat failure.**

Whilst it is highly unlikely that the thermostat would fail, it is a possibility that should be investigated once the other likely causes have been looked into. Contact your dealer.

#### 4 - 5 Operation of the flue draught control box.

The draught control box is designed to slow down the flow of gases leaving the appliance and entering the flue. This is accomplished by restricting the square area of the chimney. It causes the gases created in the appliance to move slower and in so doing reduces the amount of combustion air entering the unit. The result is that the appliance will burn for longer periods.

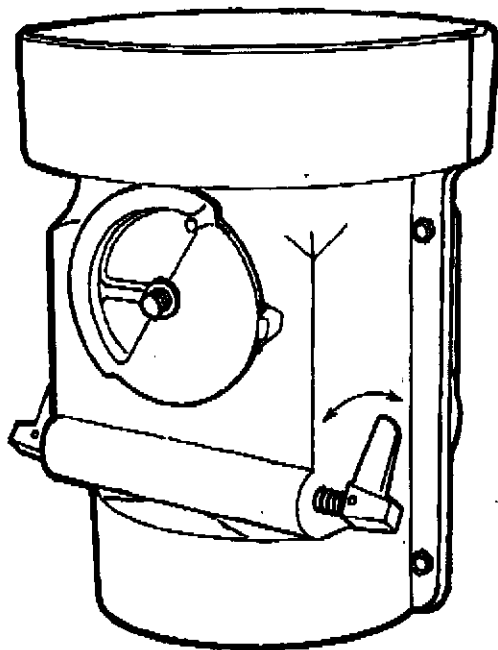
The flue box has two controls :

- the damper which is controlled by the levers situated on the sides of the flue box
- the spinner air wheel situated at the front of the flue box.

If it is found that the appliance is burning too fast, close the flue damper to one of the four positions. Trial and error will determine which setting is best for your situation. When experimenting, start by putting the lever in the top position and close it notch by notch, as necessary.

Always remember to open the damper to a vertical position before attempting to reload with fuel.

The air wheel situated at the front of the flue box should only be used if the damper gives insufficient control. If this is the case, the air wheel may be opened little by little until the desired result is obtained. The air wheel must not be used for long periods and should be closed before refueling.



#### V - MAINTENANCE

The appliance is most efficient when all the surfaces of the heat exchanger and flue passages are kept perfectly clean. If soot and ashes are allowed to build up, this can pit the walls of the water-jacket and shorten its life.

With this in mind, the following suggested maintenance schedule will help to keep your Franco Beige in good condition and at the peak of efficiency :

**Daily :** Run the cooker hot for at least 30 minutes (this will normally occur during cooking).

**Weekly :** If using wood, burn solid fuel once a week to help reduce any tar build up.

**Every 2nd week :** Using the scraper provided, scrape down the water jacket to clear any tar or soot build up.

**4 to 6 weeks :** Clean all flue-ways surrounding oven and water jacket. Ensure that all parts removed for cleaning are replaced properly.

**Every 6 months :** Have the chimney swept and don't forget the connecting flue pipe and draught control box !

Increase the frequency of cleaning and servicing of the appliance to ensure efficient and trouble free running. If left unused for long periods (E.g. Summer months) clean the appliance thoroughly, disconnect flue pipe and block the chimney, leave all air inlets fully open. All hinges and pivots should be lubricated to prevent seizure.

To clean the flue ways :

- Remove the oven door (see section 3 - 11)
- Also remove the grates of the firebox
- Use the scraper to clean all the inner walls (see page 8)
- Remove the soot

**CAUTION :** Any abnormal smell of fumes must be reported at once to your installer. As a precaution, put the fire out until an examination has been made.

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