Installation advise notes, for Thornhill Range Cookers,

Oil 5 oven with electric ovens & grill

The following are notes for the householder and installer to ensure everything is ready for the delivery and installation of your new cooker

There are 5 areas to check prior to delivery:

1: Floor

2: Flueing- balanced/room sealed or chimney

3: Electrical works

4: Fuel, oil or gas plumbing.

5 Cupboards and work tops

Floors:

The floor should be at the same level or higher than the rest of the floor.

If the floor is to be tiled, this should be done first, not after the cooker is in place as it is then lower than and impossible to get out/move without damaging tiles.

If the floor is to be wood or other flammable material then the area under the cooker should be tiled or a slab of stone laid, so that it ends up slightly higher than the surrounding floor.

Standard Chimney/Flue pipe:

Any chimney should be lined with a suitable 5”/125mm liner, terminating at a register place. The liner should than have a ‘Register plate adaptor’ at the bottom ready to take the virtuous enamel flue pipe.

We recommend Flue Supplies, see fluesuppplies.com 5” Register plate adaptor.

This is a picture of a register plate adaptor, the gloss black vitreous enamel flue pipe slip over it. When installed, please email the distance from the plate to the floor as shown, so we know what flue pipe to bring.

The centre of the flue should be 120-125mm from the finished back wall.

The cooker is 1490mm wide and the centre of the chimney is 500mm from the Right-Hand Side

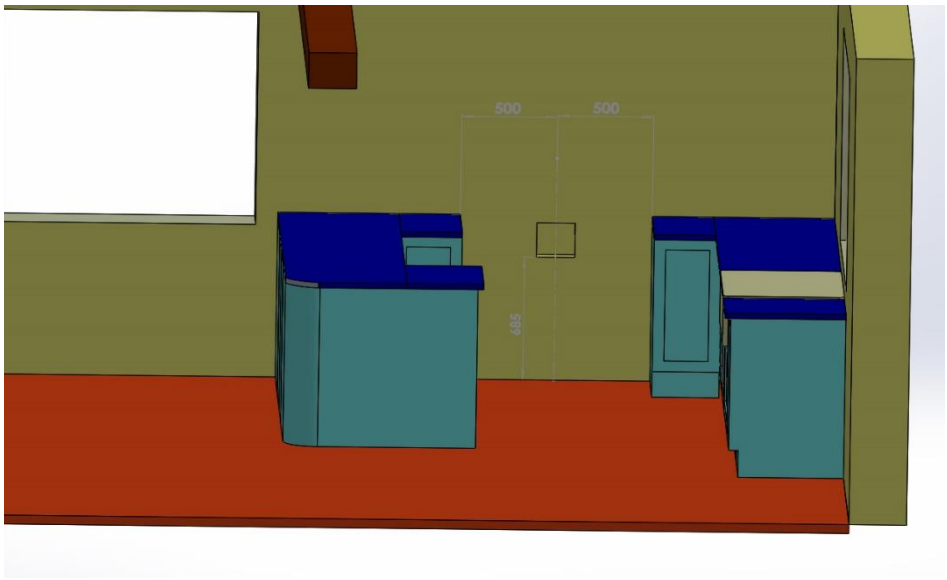
Balanced/Low level discharge/Room sealed, flue installations;

Please ensure the construction of the wall near the flue outlet is made of non-inflammable materials.

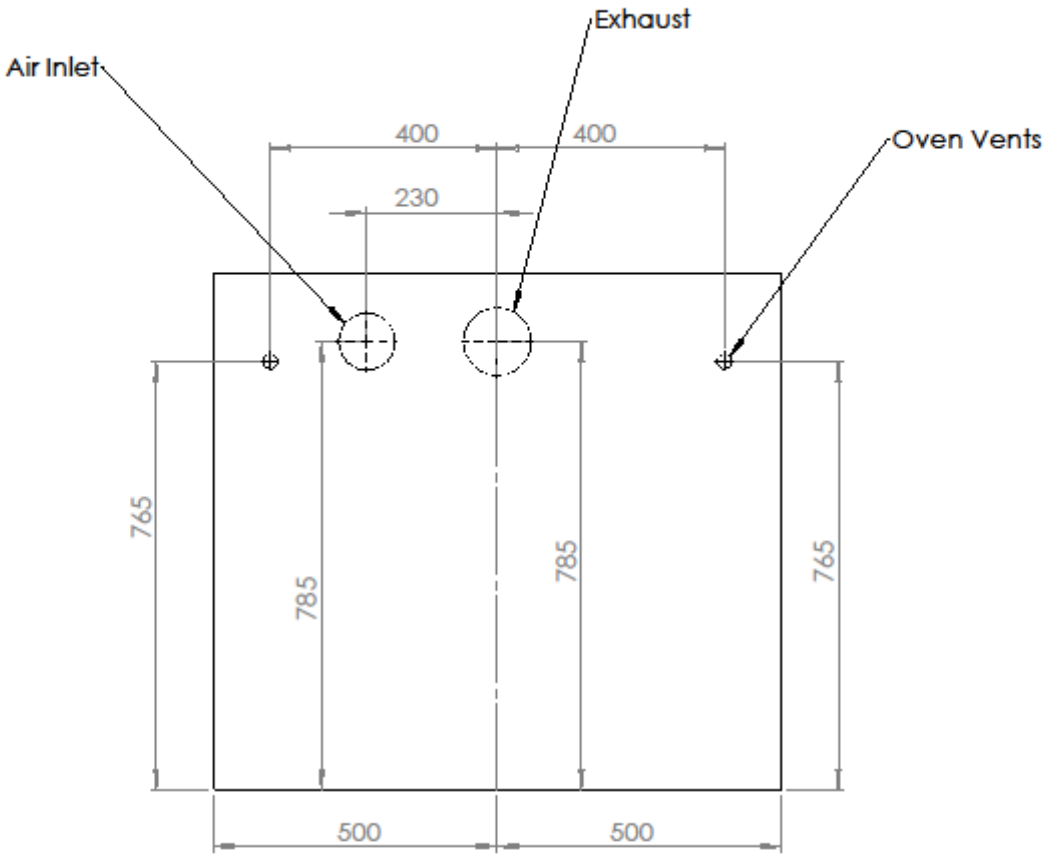
If the walls are hard granite or similar, please inform us straight away.

If you home is constructed of brick skin with timber frame inner walls, then the area around the exhaust must be cleared of flammable materials. This includes standard plaster board which is backed with card board which can catch fire. There are special plasterboards (usually coloured pink) that can be used around the flue.

The size of the area is 300 by 300 (or 300mm diameter) and starts 635mm from the floor. See diagram below. Insulation can be replaced with 'calcium silicate board', which we can supply and can take 1,000C.



Picture shows oven vents, main exhaust vent, air inlet and second oven vent on balanced flue model.



Balanced flue wall holes diagram for 3 or 5 oven oil or gas cooker.
Looking from inside the room as if looking at the front of the cooker.
So the air inlet is behind the top left hand oven.

If 5 oven total width is 1,485mm but work from RHS looking at the front.

UNLESS OTHERWISE SPECIFIED: DIMENSIONS ARE IN MILLIMETERS SURFACE FINISH: TOLERANCES: LINEAR: ANGULAR:	FINISH:			DO NOT SCALE DRAWING	REVISION
	NAME	DATE			
DRAWN	G.Thornhill		04/07/2016		
CHK'D					
APP'V'D					
MFG					
Q.A			TITLE: Balanced flue hole diagram Aug 2015		A4
			WEIGHT:	SCALE:1:10	SHEET 1 OF 1

Diagram 41 **Location of outlets from flues serving oil-fired appliances**

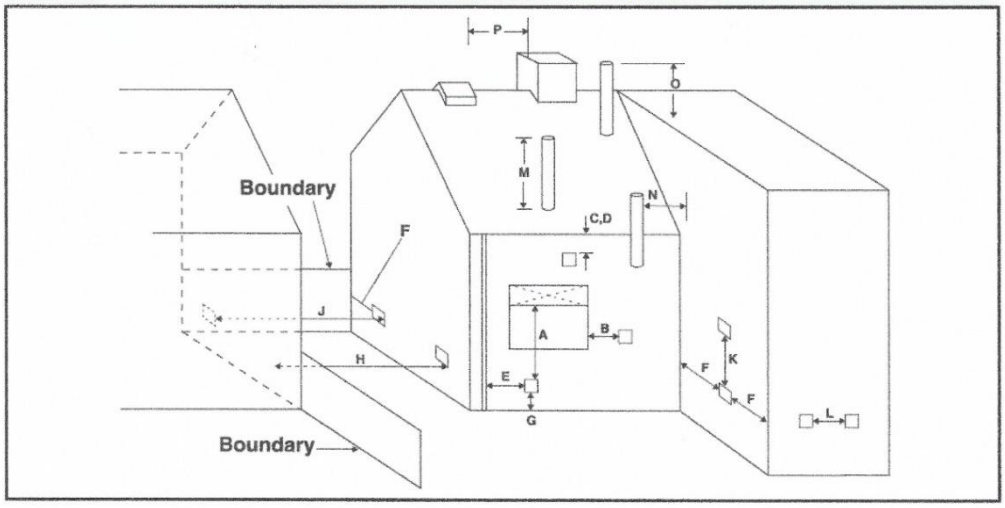


Table to Diagram 41 **Location of outlets from flues serving oil-fired appliances**

Minimum separation distances for terminals in mm

Location of outlet (1)		Appliance with pressure jet burner	Appliance with vaporising burner
A	Below an opening (2, 3)	600	Should not be used
B	Horizontally to an opening (2, 3)	600	Should not be used
C	Below a plastic/painted gutter, drainage pipe or eaves if combustible material protected (4)	75	Should not be used
D	Below a balcony or a plastic/painted gutter, drainage pipe or eaves without protection to combustible material	600	Should not be used
E	From vertical sanitary pipework	300	Should not be used
F	From an external or internal corner or from a surface or boundary alongside the terminal	300	Should not be used
G	Above ground or balcony level	300	Should not be used
H	From a surface or boundary facing the terminal	600	Should not be used
J	From a terminal facing the terminal	1200	Should not be used
K	Vertically from a terminal on the same wall	1500	Should not be used
L	Horizontally from a terminal on the same wall	750	Should not be used
M	Above the highest point of an intersection with the roof	600 (6)	1000 (5)
N	From a vertical structure to the side of the terminal	750 (6)	2300
O	Above a vertical structure which is less than 750mm (pressure jet burner) or 2300mm (vaporising burner) horizontally from the side of the terminal	600 (6)	1000 (5)
P	From a ridge terminal to a vertical structure on the roof	1500	Should not be used

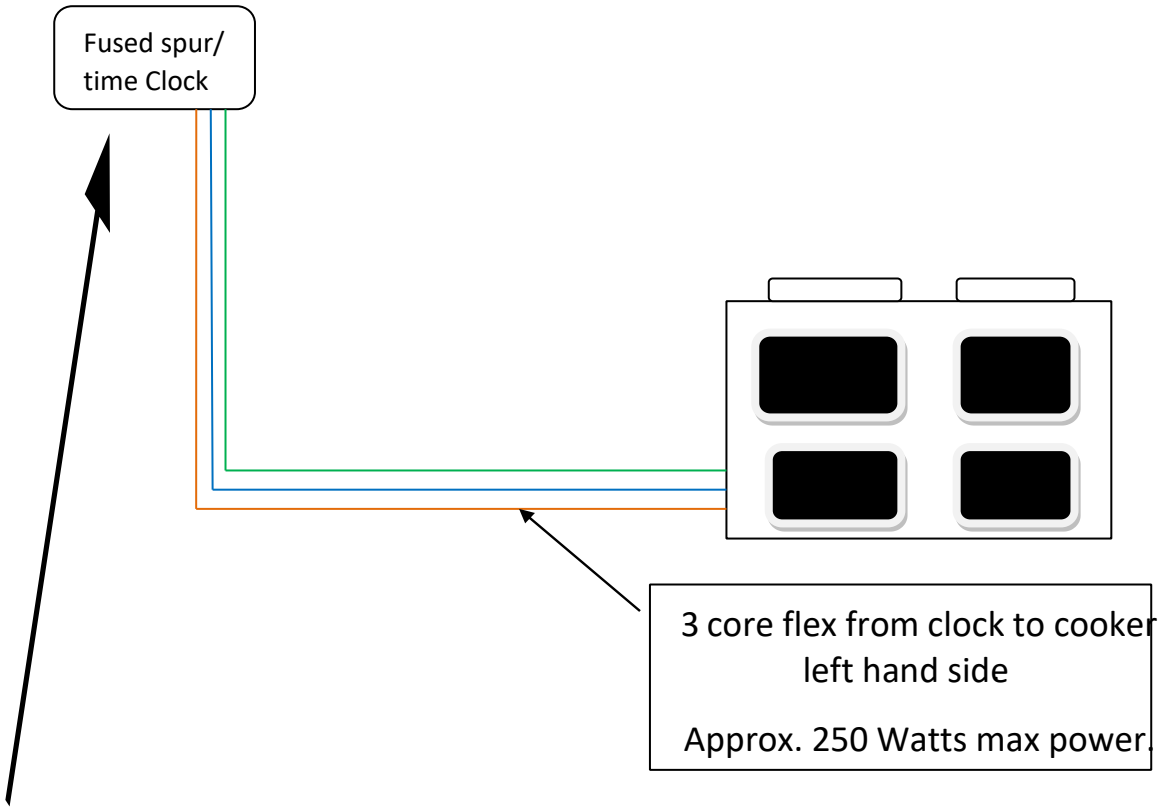
Notes:

1. Terminals should only be positioned on walls where appliances have been approved for such configurations when tested in accordance with BS EN 303-1:1999 or OFTEC standards OFS A100 or OFS A101.
2. An opening means an openable element, such as an openable window, or a permanent opening such as a permanently open air vent.
3. Notwithstanding the dimensions above, a terminal should be at least 300mm from combustible material, e.g. a window frame.
4. A way of providing protection of combustible material would be to fit a heat shield at least 750mm wide.
5. Where a terminal is used with a vaporising burner, the terminal should be at least 2300mm horizontally from the roof.
6. Outlets for vertical balanced flues in locations M, N and O should be in accordance with manufacturer's instructions.

Electrical works: 2 supplies are required

1st Supply

A fused spur/clock with a 5amp fuse should be wired in a convenient place, but not so you have to reach over the cooker to turn it off. A 3 core heat-resistant flex 0.75 – 1.5mm should lead from the clock to the LHS of the cooker and about 1.5 meters of minimum of flex should be left on the floor ready to connect inside the cooker. If RHS entry is more convenient please email and we can make necessary alteration.



Fused spur/clock with 5-amp fuse. Connect to ring main and leave a flex cable down to the LHS of the cooker.

The clock should be in a convenient position so that:
The clock can be reached easily to set.
You do not have to put your arm over a hot cooker to turn it off.
Suggested clock: https://www.screwfix.com/p/greenbrook-t205-scr-kingshield-7-day-fused-digital-timer-spur-switch-230v/7643g or similar. There are smart phone switches if you want to use the internet as well. See https://www.tlc-direct.co.uk/Products/SMFSTWIFI.html

2nd Supply.

A 40-amp cooker supply is required for the electric ovens, grill and induction hobs. A cooker switch should be located in a convenient position, but not so you have to lean over a hot cooker to turn it off.

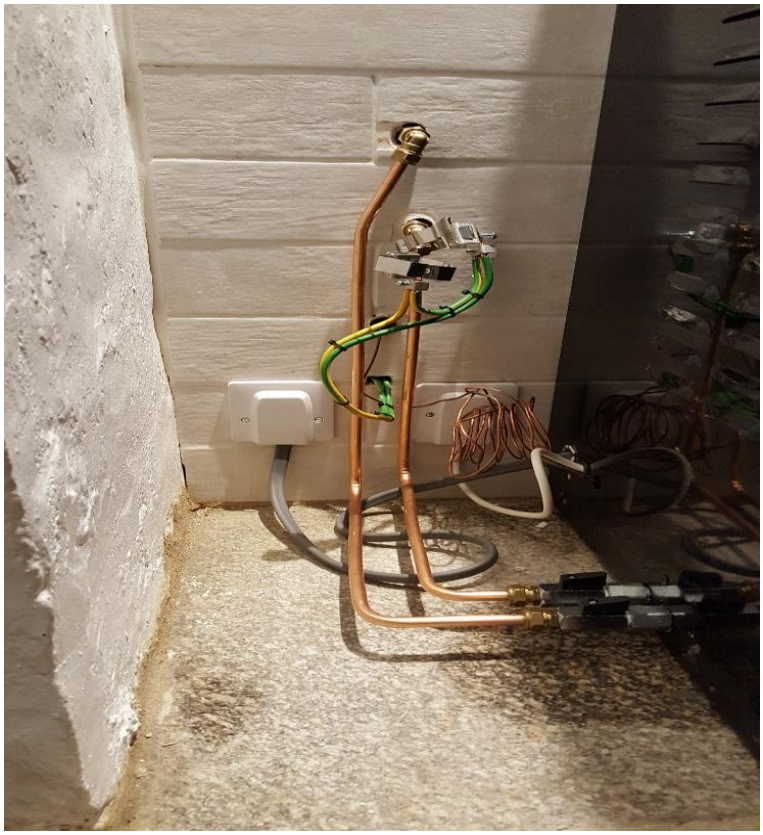
A 6mm Twin & Earth cable should lead to the left-hand side of the cooker. Again, you must email if the RHS is more convenient.

The cooker will come with a short length of 6mm, so if you can arrange a cooker outlet

on the wall nearby (usually about 3” of the floor) the cooker can be connected to this.

Fuel Oil:

The oil pipe, usually 10mm copper, should be left in the kick space under the left-hand side of the cooker, there should be a gas there which is accessible either from the kick space or through the bottom of the cupboard.
The oil is best about 200-250mm from the left-hand side of the cooker, about 35mm above the floor. The cooker comes with an 1/4” BSP male fitting on the outside.
The following Picture shows 2 pipe oil fittings, and the electric cables at the back. (2 pipe system is when the base of the oil tank is more than 1 metre lower than the kitchen floor, otherwise 1 pipe system is correct)



Externally the oil pipe should come up to the nearest point of entry and there a tap, filter and then a remote acting fire valve must be fitted.

The head of the fire-valve must go with the oil line into the cooker to turn the oil of external to the building if there is a fire.

This is wrong, the filter is after the firevalve so dirty oil can get into the firevalve.

Tap----Filter----Firevalve

Note the tube out the top of the firevalve, this goes to the cooker and needs to be replace when it fails, so it best to sleev the wall with 22mm copper and pass the head through this so it can be pulled out.

Cupboards and work tops:

Cupboards can in theory go right up to and but against the side of the cooker. It is best though to leave a 30-40mm gap to allow air circulation, keeping the both the cupboards and the cooker side cooler.

An infill piece can be added to close the gap in the **front**.

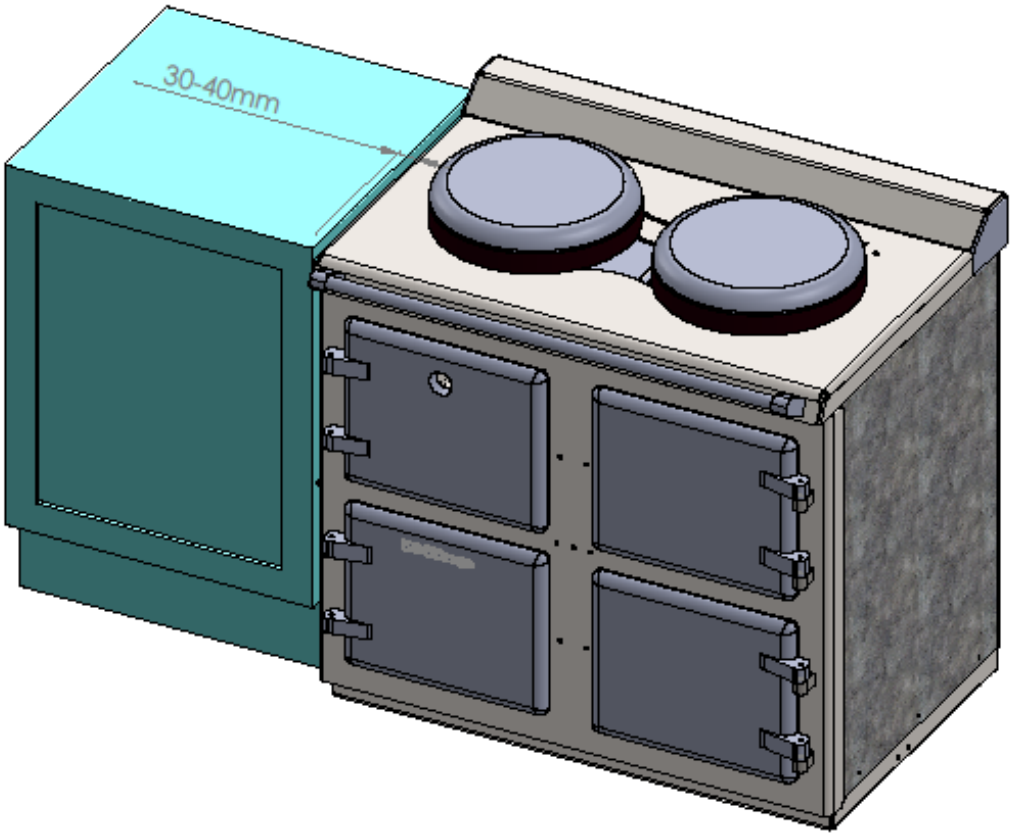
The work top can then be added leaving a small 3-5mm gap to allow for expansion of the cooker when hot.

Sometime kitchen fitter fit an 'end panel' on the side of the last cupboards to look neat. This is OK provided the area where the kick space is should be cut away to allow air circulation.

Please see the following diagrams.

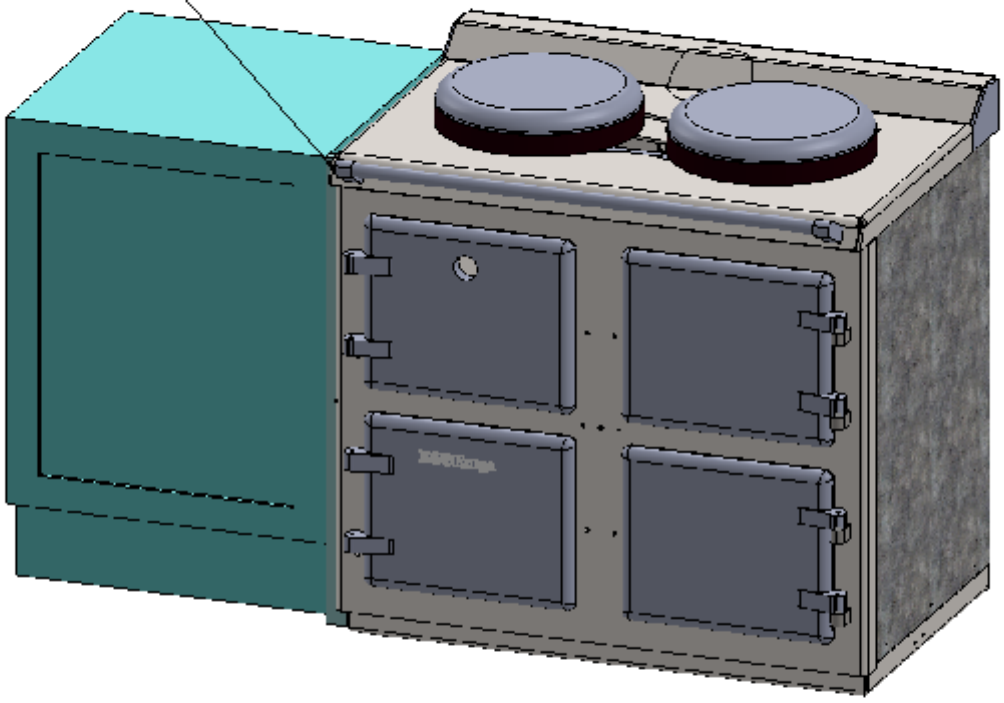
The same applies to both the left and the right-hand sides.

Best to leave gap between cooker and the cupbaords, left and right of 30-40mm minimum.



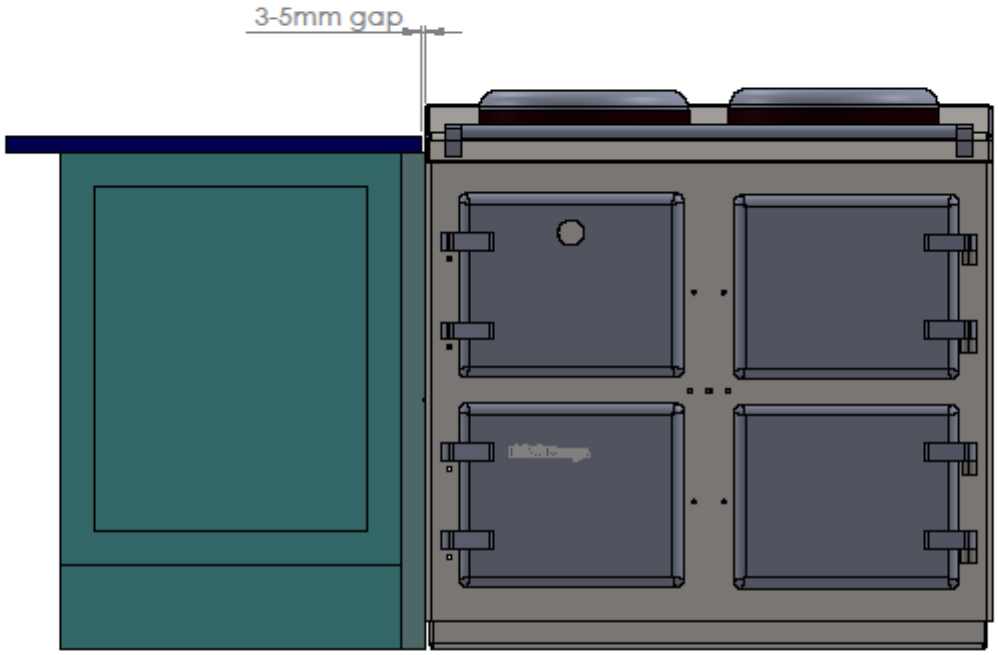
UNLESS OTHERWISE SPECIFIED: DIMENSIONS ARE IN MILLIMETERS SURFACE FINISH: TOLERANCES: LINEAR: ANGULAR:		FINISH:			DEBUR AND BREAK SHARP EDGES	DO NOT SCALE DRAWING	REVISION
	NAME	SIGNATURE	DATE	21/08/2016		Cooker -cupboard showing air gap	
DRAWN	G.Thornhill						
CHK'D							
APPV'D							
MFG							
Q.A				MATERIAL:		TITLE:	A4
				WEIGHT:		SCALE:1:50	SHEET 1 OF 1

Infill strip can be added to side of the cupboard to close gap.
This allows air to circulate.

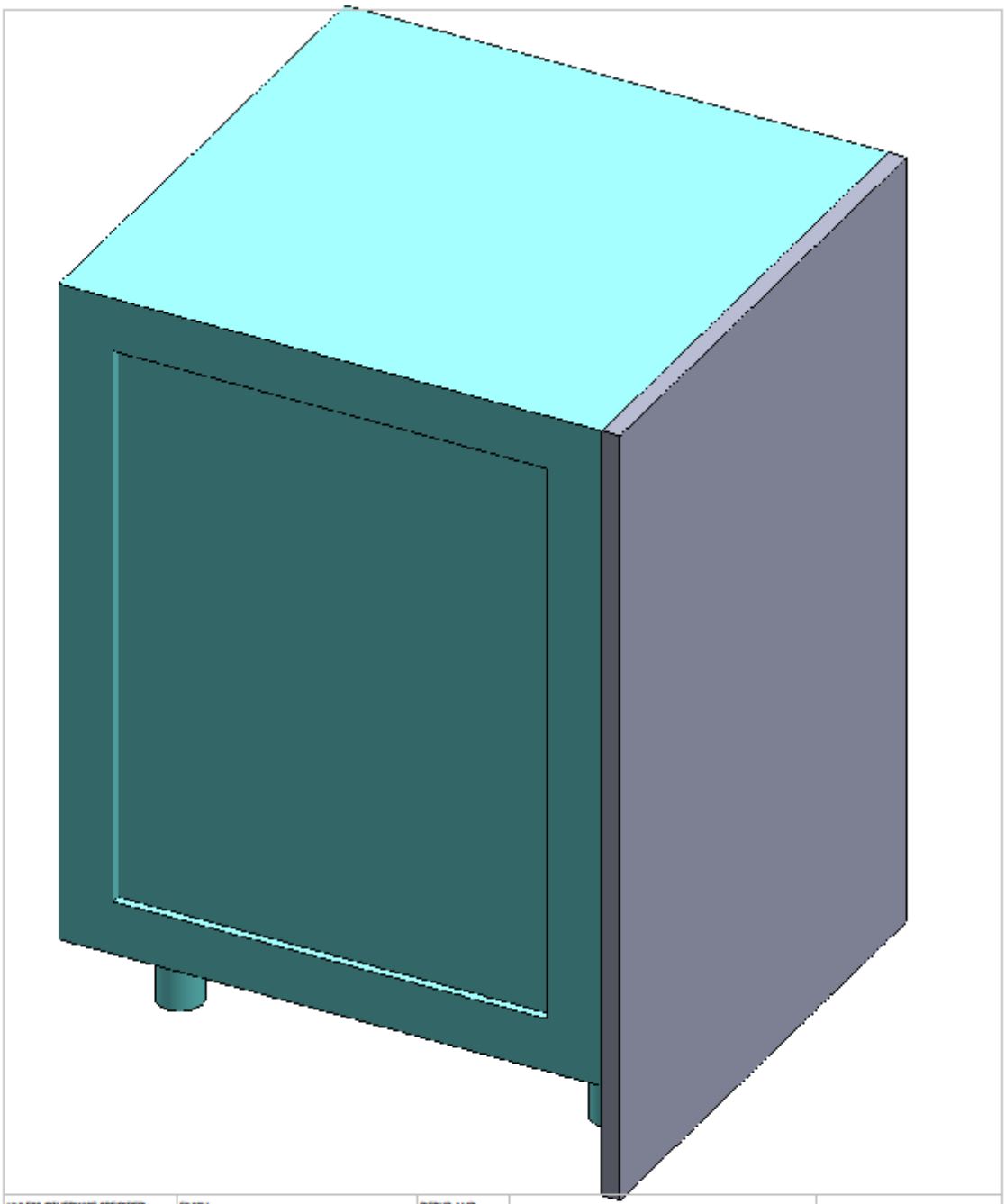


UNLESS OTHERWISE SPECIFIED: DIMENSIONS ARE IN MILLIMETERS SURFACE FINISH: TOLERANCES: LINEAR: ANGULAR:	FINISH:				DEBUR AND BREAK SHARP EDGES	DO NOT SCALE DRAWING / REVISION
	NAME	SIGNATURE	DATE	15/08/2016		TITLE: Cuboard Instalation showing infill strip.
DRAWN	G.Thornhill					
CHK'D						
APP'V'D						
MFG						
Q.A				MATERIAL:		DWG NO. A4
				WEIGHT:		SCALE:1:50 SHEET 1 OF 1

Leave a 3-5mm gap between the work surface and the cooker top to allow for expantion as the top get hotter.



UNLESS OTHERWISE SPECIFIED: DIMENSIONS ARE IN MILLIMETERS SURFACE FINISH: TOLERANCES: LINEAR: ANGULAR:		FINISH:			DEBUR AND BREAK SHARP EDGES	DO NOT SCALE DRAWING / REVISION
	NAME	SIGNATURE	DATE	18/17/2016		TITLE: Instalation of work top next to cooker
DRAWN	G.Thornhill					
CHK'D						
APPV'D						
MFG						
Q.A				MATERIAL:		DWG NO. / A4
				WEIGHT:		SCALE:1:50 / SHEET 1 OF 1



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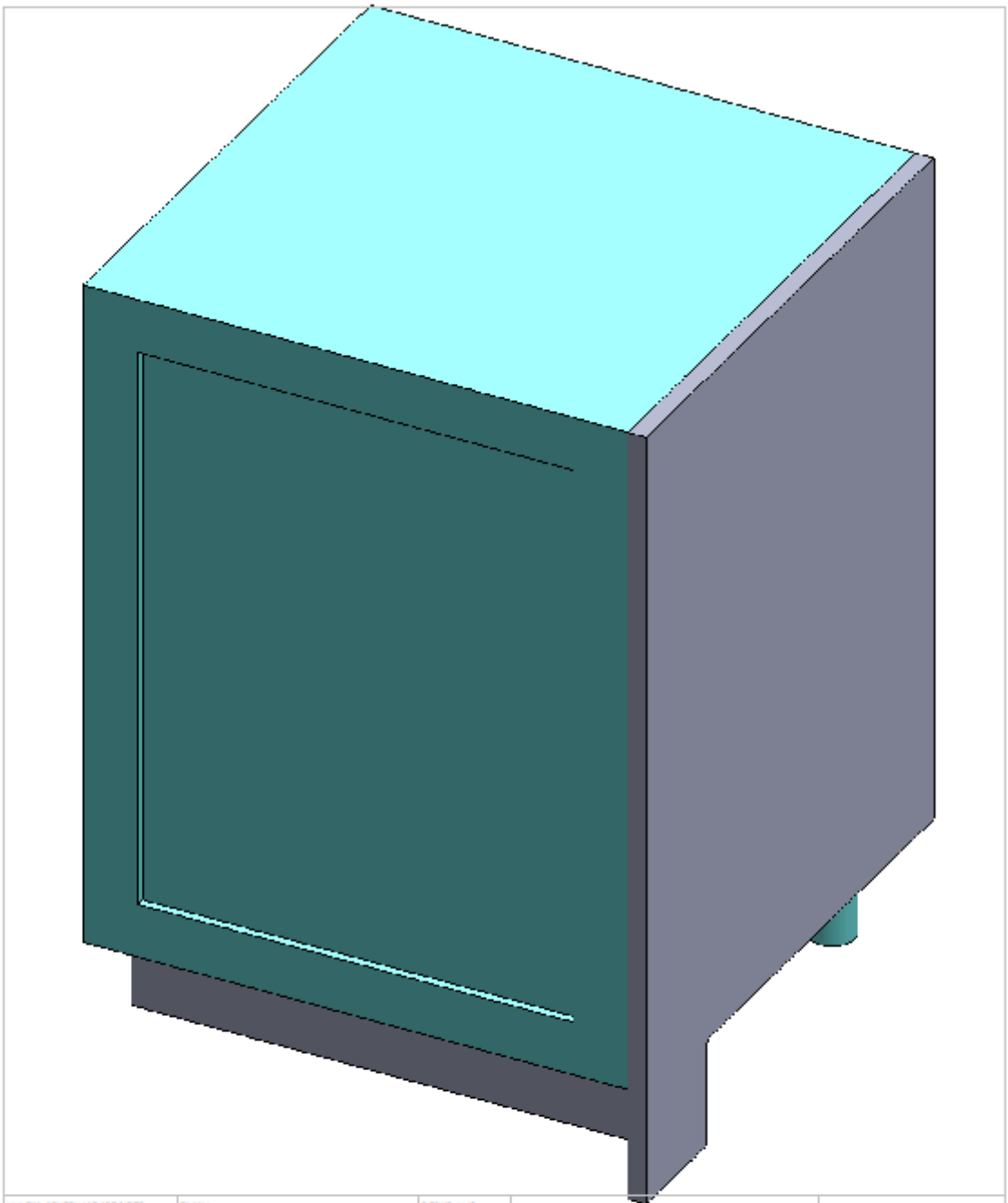
					SCALE 1 : 5	
	NAME	SIGNATURE	DATE	22/07/2016		TITLE: End cupboards showing side pannel. This is blocking air flow.
DRAWN	G.Thornhill					
CHK'D						
APPV'D						
MFG						
Q.A				MATERIAL:		DWG NO. / A4
				WEIGHT:		SCALE:1:20 / SHEET 1 OF 1

This is wrong and will cause you problems, the side panel must be cut away as per the following diagram.



UNLESS OTHERWISE SPECIFIED: DIMENSIONS ARE IN MILLIMETERS SURFACE FINISH: TOLERANCES: LINEAR: ANGULAR:		FINISH:		DEBUR AND BREAK SHARP EDGES	DO NOT SCALE DRAWING	REVISION
					SCALE 1 : 5	
	NAME	SIGNATURE	DATE	22/05/2016	TITLE: End cupboards showing side pannel cut away, to allow air flow	
DRAWN	G.Thornhill					
CHK'D						
APPV'D						
MFG						
Q.A				MATERIAL:	DWG NO.	A4
				WEIGHT:	SCALE:1:20	SHEET 1 OF 1

Any side panel must be cut away like this to allow the air in the ‘kick space’ to circulate, keep the cooker cool and allow it to breath.

A neat installation, show the front fill piece has been blended in and the work top fitted with about 3mm gap.

The Cooker is pre-tested and come in one piece.

Please inform us if the are more than 3 steps and any tight bends.

The door width must be over 28”, 72cm

The cooker weighs 650kg.