



Fire Your Imagination

Riva2 F670

including optional Apex Stand and Bench

Balanced Flue with Thermostatic Remote Control



IMPORTANT:
FOR EASY TO FOLLOW,
STEP BY STEP VIDEO
INSTRUCTIONS ON HOW TO
OPERATE AND MAINTAIN YOUR
GAZCO REMOTE SYSTEM GO TO
WWW.GAZCO.TV

Instructions for Use, Installation & Servicing

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

IMPORTANT

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

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

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

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

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

Contents

Riva2 F670 - Balanced Flue

Covering the following models:

Gas Type	RIVA2 F670	
	Steel	Glass
Nat Gas	526-033	526-051
LPG	526-483	526-530

Appliance Commissioning Checklist3

User Instructions4

Installation Instructions 11

Technical Specifications 11

Site Requirements..... 14

Installation 19

Commissioning28

Servicing Instructions.....29

Fault Finding.....29

How To replace Parts31

Spare Parts List36

Service Records39

Information Requirement - Gas Heaters 40



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

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

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

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



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

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

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

Appliance Commissioning Checklist

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

IMPORTANT NOTICE

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

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

RETAILER AND INSTALLER INFORMATION

Retailer

Contact No......
Date of Purchase.....
Model No.
Serial No......
Gas Type

Installation Company.....

Engineer.....
Contact No......
GasSafe Reg No.
Date of Installation

User Instructions

Welcome

Congratulations on purchasing your Riva2 fire, if installed correctly Gazco hope it will give you many years of warmth and pleasure for which it was designed.

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

WARNING



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

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

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

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

1. General

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



- 1.2 In all correspondence, please quote the appliance type and serial number, which can be found on the data badge located under the main burner or on the Commissioning Checklist on page 3.

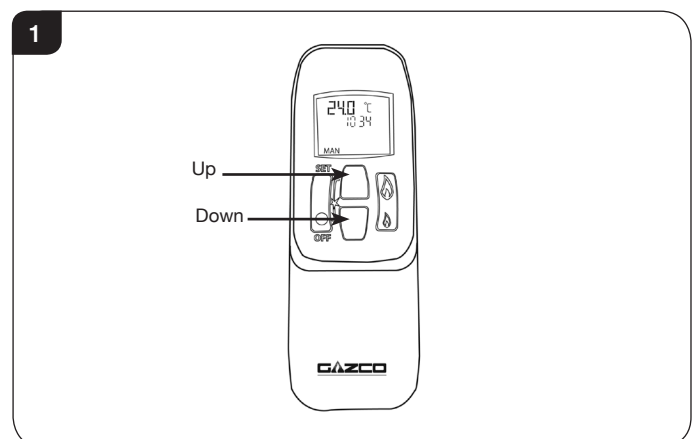
- 1.3 Do not place curtains above the appliance: You must have 300mm (1') clearance between the appliance and any curtains at either side.
- 1.4 No furnishings or other objects should be placed within 1 metre of the front of the appliance.
- 1.5 If a shelf is fitted, a distance of 150mm above the appliance is required.
- 1.6 If any cracks appear in the glass panel do not use the appliance until the panel has been replaced.
- 1.7 If, for any reason, the flue has to be removed from the appliance, the seals must be replaced in the inner spigot.
- 1.8 Do not obstruct the flue terminal in any way, i.e. by planting flowers, trees, shrubs etc. in the near vicinity, or by leaning objects against the terminal guard.
- 1.9 Do not put any objects on the terminal guard; it will lose its shape.
- 1.10 If you use a garden sprinkler, do not let quantities of water into the flue terminal.
- 1.11 This product is guaranteed for 5 years from the date of installation, as set out in the terms and conditions of sale between Gazco and your local Gazco retailer. Please consult with your local Gazco retailer if you have any questions. In all correspondence always quote the Model Number and Serial Number.



IMPORTANT: NEVER position a television or screen above this appliance.

2. Operating the Appliance

The appliance is operated by thermostatic remote control.



- 2.1 **Turning the appliance On**
Your remote can control the gas appliance from pilot ignition through to shut down.

To turn the appliance on press the OFF button and the UP button simultaneously. You hear several short signals. **The pilot and main burner ignite and the remote is now in Manual Mode:**

User Instructions

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

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

2.2 There are 3 different modes available for controlling and operating the appliance:

1. Manual Mode
2. Temp Mode (Automatic)
3. Timer Mode (Automatic)

2.3 In **MANUAL MODE** you can:

- turn on the main burner using the UP button.
- regulate the flame from high to low and back.
- turn off the burner leaving just the pilot burning.

In **TEMP MODE (Automatic)** you can:

- set the room temperature so the thermostat in the remote automatically maintains that temperature.

In **TIMER MODE (Automatic)** the appliance:

- turns on and off according to the set time periods.
- automatically regulates the room temperature during the set periods.

i **NOTE: When operating the appliance in Temp or Timer mode, the pilot remains lit and the appliance then automatically switches on at programmed times to bring the room to the set temperature whether or not you are in the room. NEVER LEAVE ANY COMBUSTIBLE MATERIALS WITHIN 1 METRE OF THE FRONT OF THE APPLIANCE.**

Switching Between Modes

2.4 Press the SET button to change to Temperature Mode. Press again to change to Timer Mode. Keep pressing to run through all operating modes. These are:

- MAN
 - DAY TEMP
 - NIGHT TEMP
 - TIMER
- and back to MAN.

NOTE: MAN mode can also be reached by pressing either the UP or DOWN button.

Manual Mode

2.5 Press the OFF button and the UP button simultaneously. You hear several clicks and audible beeps as the appliance begins the ignition process, (up to 30 seconds).

Turning the appliance Off:

Press the OFF button to turn the appliance off.

FOR SAFETY, YOU MUST WAIT 30 SECONDS BEFORE LIGHTING THE APPLIANCE AGAIN.

Increasing the Flame Height:

Press the UP button once to increase flame height one stage. Press and hold the UP button to increase to maximum.

Decreasing the Flame Height:

Press the DOWN button once to decrease flame height one stage. Press and hold the DOWN button to decrease to minimum. At the lowest point the appliance goes to 'Standby Mode' (Only Pilot lit).

i **NOTE: While pressing a button a symbol indicating transmission appears on the display. The receiver confirms transmission with a sound signal.**

Temp Mode (Automatic)

2.6 The display shows the current **room** temperature.

To increase or decrease the appliance's output:

Press the SET button to select either the DAY TEMP or the NIGHT TEMP mode by briefly pressing the SET button.

Hold the SET button until the TEMP display flashes and then let go.

Set the desired temperature with the UP and DOWN arrows. (Minimum temperature 5C, maximum 40C or 40F to 99F when Fahrenheit is the preferred option)

Press the OFF button to stop the display flashing or wait to return to TEMP mode.

i **NOTE: If you set a temperature that is beneath the current room temperature, the appliance automatically switches to PILOT (Stand by).**

If you would like the Night temperature control to turn off then decrease the temperature until [--] is displayed.

Timer Mode (Automatic)

2.7 There are two programmable settings you can make over a 24 hour period, P1 and P2. These are normally used to provide an early morning and evening setting for each working week:

- P1 + ● = Start Timed Setting 1
- P1 + ☾ = End of Timed Setting 1
- P2 + ● = Start Timed Setting 2
- P2 + ☾ = End of Timed Setting 2

User Instructions

2.8 P1 - Program 1 for a Timed Setting

Press the SET button until the TIMER mode is displayed.

Hold the SET button. The display flashes the current time for P1. **While the time displayed is flashing you can alter the hours and minutes set.**

To set the time your appliance first lights, change P1 ●

- Press the UP button to alter the hour.
- Press the DOWN button to alter the minutes in 10 minute increments.

Press SET again to move to the end setting for P1 ➤ This is the time your Studio first shuts down:

- Press the UP button to alter the hour.
- Press the DOWN button to alter the minutes.

2.9 P2 - Program 2 for a Timed Setting

Use the same steps outlined in 2.8 to change the setting for P2.
If you have already set P1 and want to alter the setting for P2 only:

- Press the SET button until TIMER mode is displayed.
- Hold the SET button **until the display flashes the current time** for P1 ● .
- Press the SET button once again to scroll past the settings for P1 ● and P1.

With the time still flashing:

- Press the UP button to alter the hour.
- Press the DOWN button to alter the minutes.

Once all four times are set press the OFF button.

2.10 To view existing settings:

- Select Timer Mode.
- Press and briefly hold the SET button you see the start time for P1.
- Repeat the above step for the start and end of each program.

Low Battery

“BATT” is displayed on the remote when its batteries need replacement.

Setting the time

Simultaneously press the up and down buttons.

Press the up button to set the hour and the down button to set the minutes.

Press OFF to return to the manual mode or simply wait.

Setting the °C/24 Hour or °F/12 Hour clock

Press OFF and the down arrow until the display changes from °C/24 hour clock to °F/12 hour clock and vice versa.

i If the remote is removed, lost or damaged, signals transmitted to the receiver cease. Your appliance will go to standby (pilot) mode after 6 hours.

Troubleshooting



IMPORTANT: In the unlikely event that the handset fails to communicate correctly with the appliance it may be necessary to turn off the gas supply at the isolation valve until any problems can be resolved.

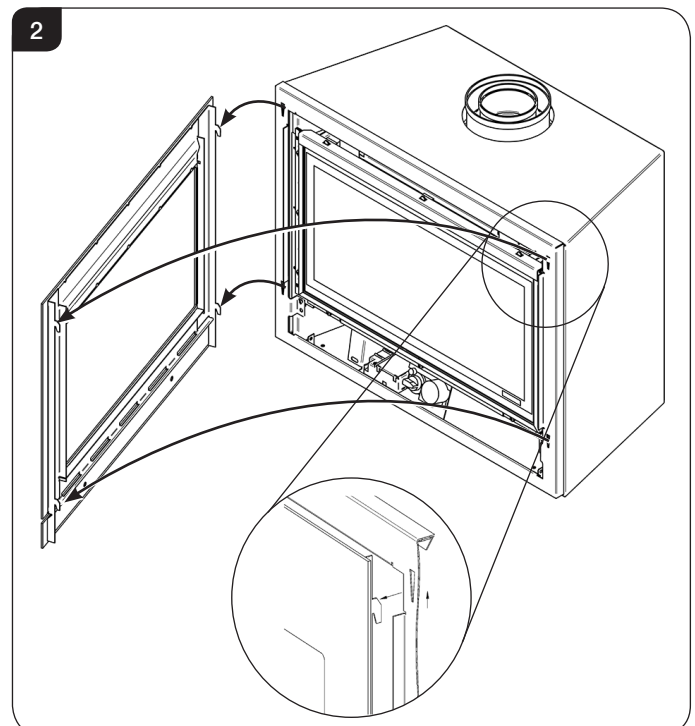
The gas meter and isolation valve can be located outside in a meter box, under the stairs, beneath the kitchen sink or in the garage. Whilst this list is not exhaustive, it is important to be able to identify the location of the valve in case of any gas emergency.

To turn off the gas supply, simply turn the handle so the lever is at 90 degrees to the upright gas pipe.

If you smell gas, open doors and windows and never operate any electrical switches. Immediately call the Gas Emergency Services on 0800 111 999.

3. Removing the Decorative Front

- 3.1 Remove the decorative front by lifting to disengage the fixing hooks from the locating slots, see Diagram 2.

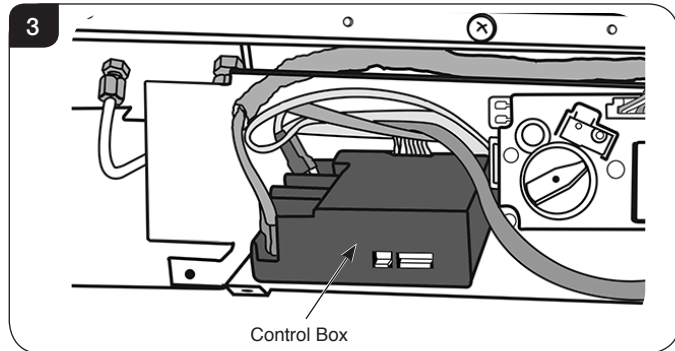


- 3.2 Place carefully to one side.
- 3.3 Replace in reverse order.

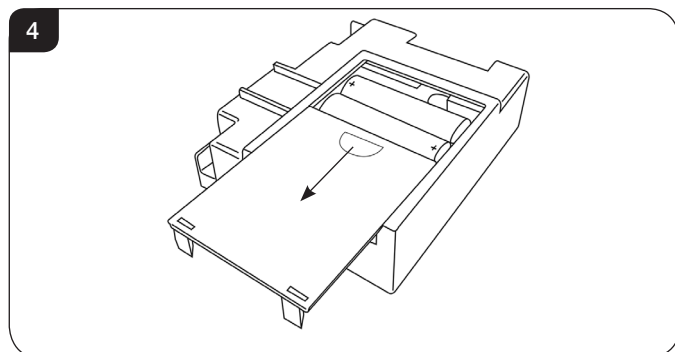
User Instructions

4. Changing the Appliance Batteries

- 4.1 Remove the decorative front from the appliance, see Section 3.
- 4.2 The batteries are located in the control box in the base of the front of the appliance, see Diagram 3.



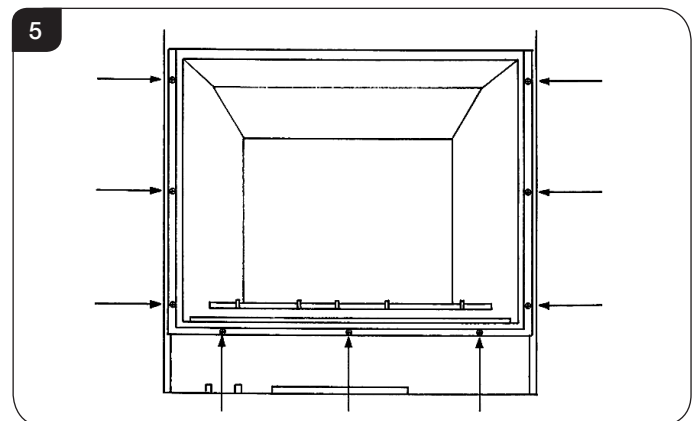
- 4.3 Slide the cover forward, see Diagram 4.



- 4.4 Remove the old batteries and correctly position the 4 new high quality (Duracell or similar) AA size batteries into the battery compartment.
- 4.5 Re-assemble in reverse.

5. Cleaning the Appliance

- 5.1 Make sure the appliance and surrounds are cool before cleaning. Use a damp cloth for the outer casing of the appliance and the decorative front.
- 5.2 Remove the decorative front from the appliance, see Section 3.
- 5.3 Remove the glass frame by unscrewing the 9 screws, see Diagram 5.



- 5.4 Remove the liners and logs, and place them on a dry, clean surface.
- 5.5 The logs should not require cleaning. Do not use a vacuum cleaner or brush to clean the logs, any large pieces of debris may be removed by hand.
- 5.6 Ensure any debris is removed from the burner ports.
- 5.7 The liners can be removed by referring to Section 6.
- 5.8 Replace all internal components when finished.
NOTE: ENSURE THAT THE LOGS ARE POSITIONED CORRECTLY, SEE SECTION 7. ONLY USE THE CORRECT AMOUNT OF LOGS AS SPECIFIED IN THE DIAGRAMS.
- 5.9 The glass frame must be refitted to the appliance following cleaning or servicing.
- 5.10 Ensure that the rope seal on the back of the glass frame is intact then hook the location tabs over the hooks on top of the firebox. Replace the 9 screws working from the top down. Tighten the screws evenly **DO NOT OVERTIGHTEN**, see Diagram 5.
- 5.11 Replace ALL of the securing screws ensuring that a screw is present in all fixing slots.

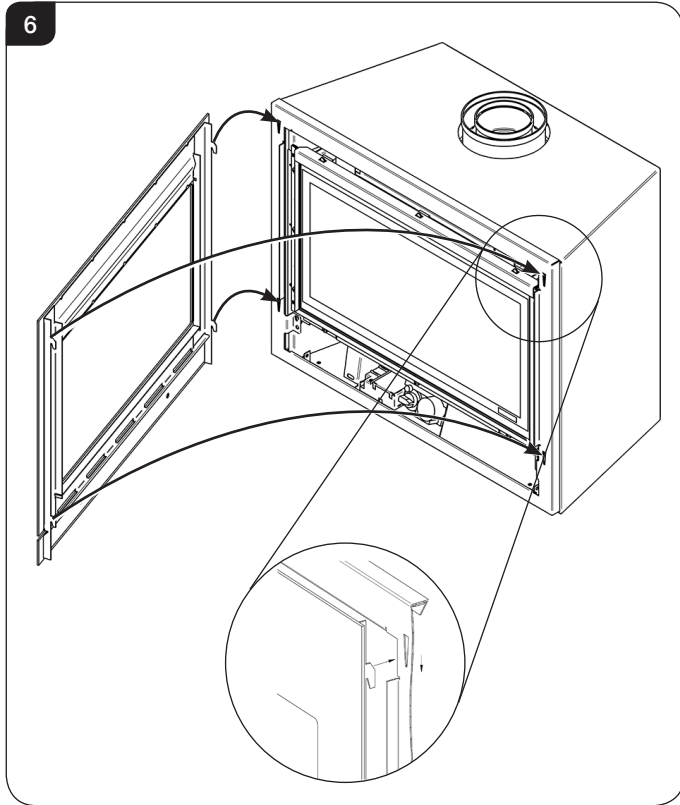


UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE GLASS FRAME RETAINING SCREWS ARE LOOSE OR MISSING.

User Instructions

To replace the decorative front:

- 5.12 Rest the bottom fixing hooks into the bottom locating slots. Lift the upper frame fixing hooks into the top locating slots and lower into final position, see Diagram 6.



Advice on handling and disposal of fire ceramics



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

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

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

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

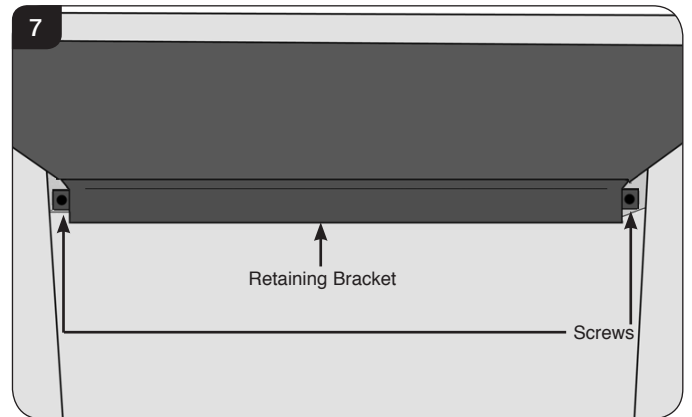
Excessive exposure to these materials may cause temporary irritation to eyes, skin and respiratory tract; wash hands thoroughly after handling the material.

6. Removal & Fitting of the Liners

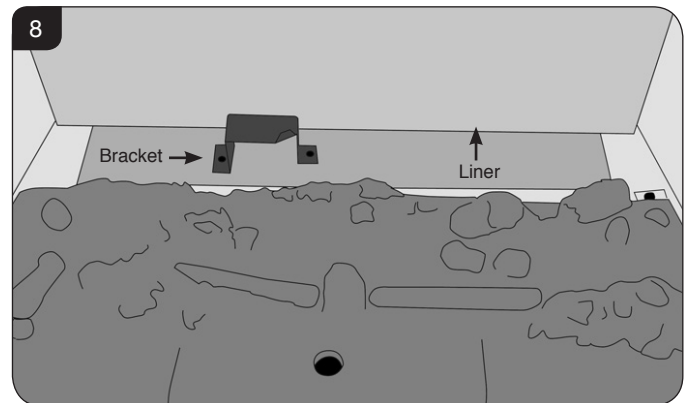
- 6.1 The Riva2 appliance comes with four optional liner finishes:

Vermiculite
Black Reeded
Brick Effect
Black Glass - see separate instructions PR2214 for details.

- 6.2 To fit the desired liner type remove the retaining bracket at the top rear of the firebox, see Diagram 7.

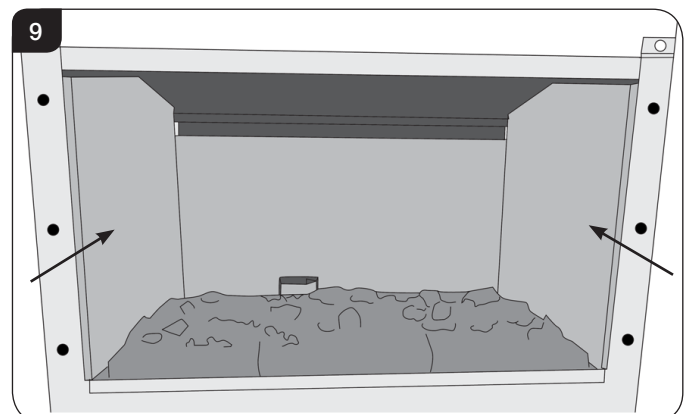


- 6.3 Slide the back liner panel over the bracket in the base of the firebox and stand upright against the back of the appliance, see Diagram 8.



- 6.4 Replace the top retaining bracket to hold the back panel in place.

- 6.5 Slide the two side liners into place between the side of the firebox and the burner tray, see Diagram 9.

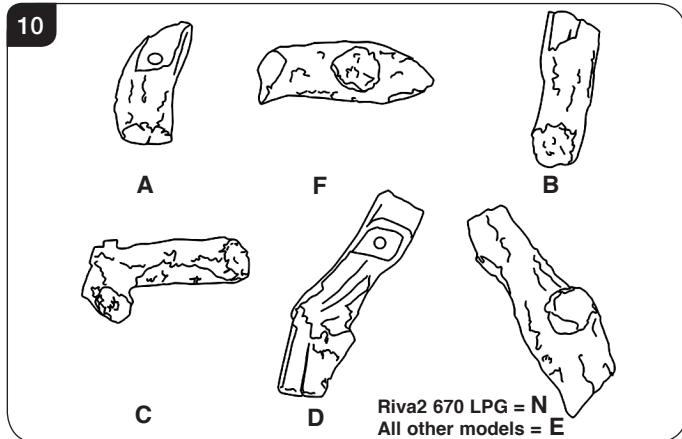


User Instructions

6.6 Removal of the liners is the reverse of this process.

7. Arrangement of Fuel Bed Components

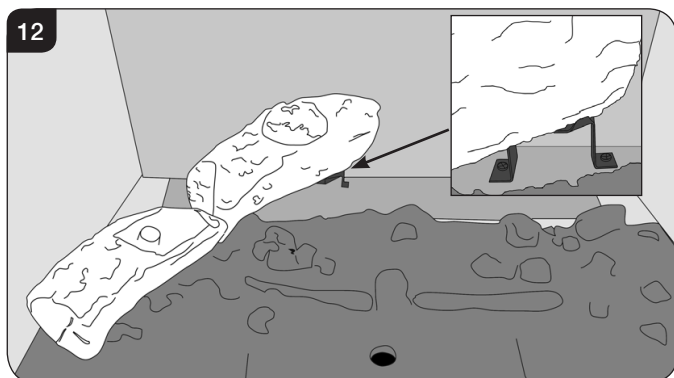
7.1 The logs for the fuel bed are clearly individually labelled, see Diagram 10.



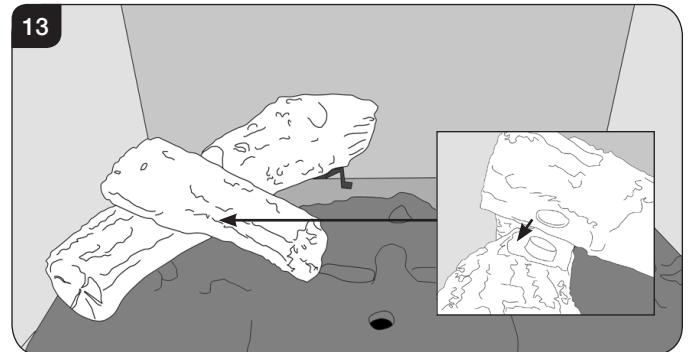
7.2 Place log A on the left hand front of the burner. The log will rest in a groove and the raised stud will fit in the cut out notch in the log, see Diagram 11.
Ensure the log is pushed as far to the side of the appliance as the grooves will allow.



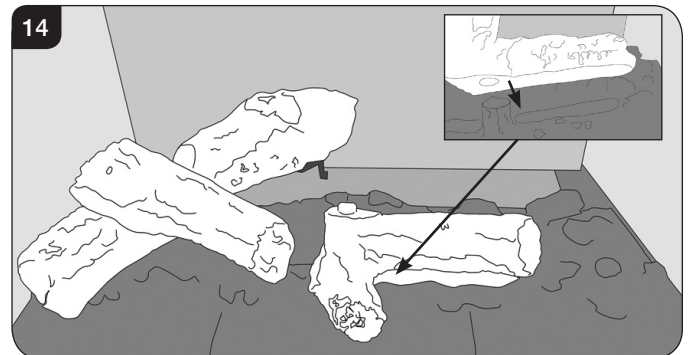
7.3 Place log F behind the first log and locate the rear of the log on the metal bracket. The log should rest between the lip of the bracket and the rear liner, see Diagram 12.



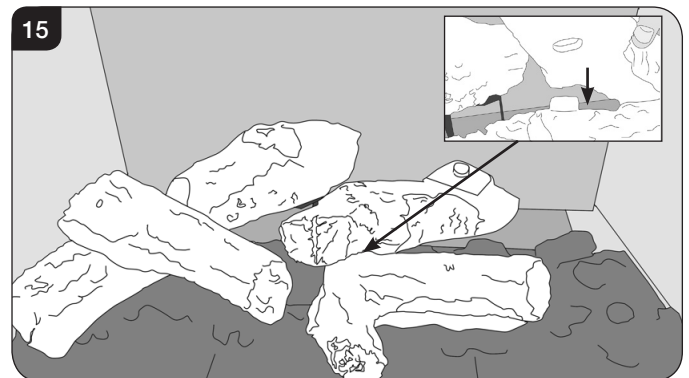
7.4 Place log B on top of log A. There is a hole on the underside of log B which fits over the raised stud in log A to secure in place, see Diagram 13.



7.5 Place log C on the centre of the burner tray. There is a raised stud in the fuel bed which securely locates the left hand side of the log in place whilst the right hand side rests in the channel to the right hand side of the air cutout in the fuel bed, see Diagram 14.

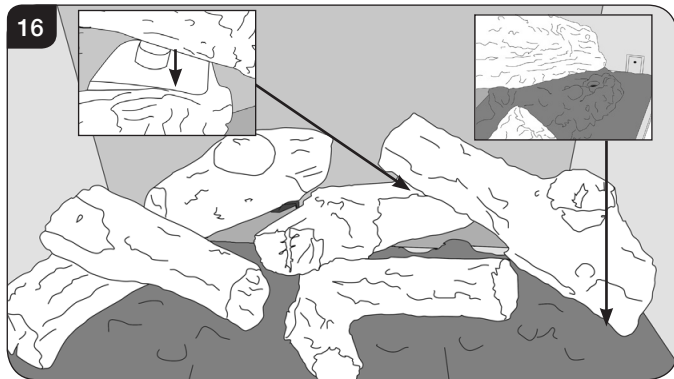


7.6 Rest log D on the raised stud on log C. The rear of the effect should rest against the back liner, see Diagram 15.

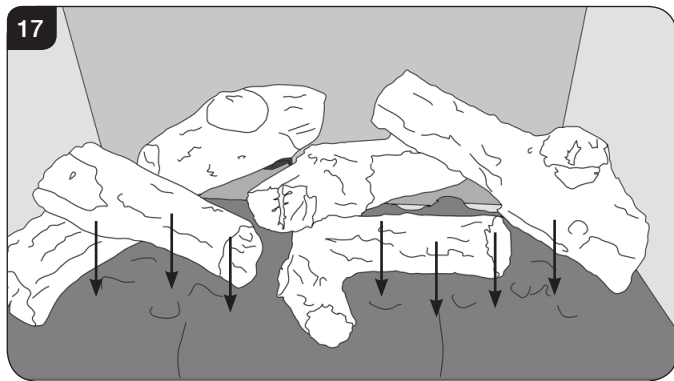


User Instructions

- 7.7 Sit the hole in the bottom of Log E/N on the stud of Log D and rest the other end in the groove in the fuel bed by the burner port, see Diagram 16.



- 7.8 Lay Embaglow over the small ports in the base of the burner tray. This will create a glowing effect when the appliance is lit, see Diagram 17.



NOTE: ENSURE THAT THE LOGS ARE POSITIONED AS ABOVE. ONLY USE THE CORRECT AMOUNT OF LOGS AS SPECIFIED IN THE DIAGRAMS.

8. Flame Failure Device

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

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

9 Running In

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

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

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

10. Servicing

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

11. Ventilation

- 11.1 This appliance requires no additional ventilation.

12. Installation Details

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

13. Hot Surfaces

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

14. Appliance will not light

If you cannot light the appliance:

- 14.1 Check and change the batteries in the remote handset.
14.2 Check and change the control box batteries (see Section 3).
14.3 Consult your Gazco Retailer or installer if the appliance still does not light.

Installation Instructions

Technical Specification

Covering the following models:

Gas Type	RIVA2 F670	
	Steel	Glass
Nat Gas	526-033	526-051
LPG	526-483	526-530

Model	Gas CAT.	Gas Type	Working Pressure	Aeration	Injector	Gas Rate m ³ /h	Input kW (Gross)		Country
							High	Low	
Riva2 F670	I ₂ H	Natural (G20)	20mb	2 x 8mm Ø	410	0.638	6.7	3.9	GB, IE
Riva2 F670	I ₃ P	Propane (G31)	37mb	-	200	0.256	6.8	3.7	GB, IE
Efficiency Class 1 - 92% / NO_x Class 4									
Flue Outlet Size Ø 100mm									
Flue Inlet Size Ø 152mm Ø									
Gas Inlet Connection Size Ø 8mm									

i The net efficiency of this appliance has been measured as specified in EN613:2001 and the result after conversion to gross using the appropriate factor from Table E4 of SAP 2012 is 82.9% (Nat Gas) and 84.7% (LPG). The test data has been certified by Kiwa Nederland BV. The gross efficiency value may be used in the UK Government's Standard Assessment Procedure (SAP) for energy rating of dwellings.

RESTRICTOR REQUIREMENT - VERTICAL & HORIZONTAL FLUE SPECIFICATION

Nat Gas

Vertical flue height from top of appliance	Horizontal length	Restrictor size
500mm - 999mm	Up to 1000mm	No restrictor
1000mm - 1499mm	Up to 1000mm	75mm
1500mm - 1999mm	Up to 2000mm	70mm
1500mm - 1999mm	2000mm up to 5000mm	No restrictor
2000mm - 2499mm	Up to 5000mm	70mm
2500mm - 3000mm	Up to 5000mm	60mm

LPG

700mm - 999mm	Up to 500mm	No restrictor
1000mm - 1499mm	Up to 1000mm	No restrictor
1500mm - 1999mm	Up to 2000mm	75mm
1500mm - 1999mm	2000mm up to 5000mm	No restrictor
2000mm - 2499mm	Up to 5000mm	75mm
2500mm - 3000mm	Up to 5000mm	70mm

TOP EXIT - VERTICAL ONLY INCLUDING OFFSET

Nat Gas		LPG	
Vertical flue height from top of appliance	Restrictor size	Vertical flue height from top of appliance	Restrictor size
3000mm - 5999mm	52mm Ø	3000mm - 5999mm	60mm Ø
6000mm - 10000mm	47mm Ø	6000mm - 10000mm	52mm Ø

Installation Instructions

Technical Specification

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

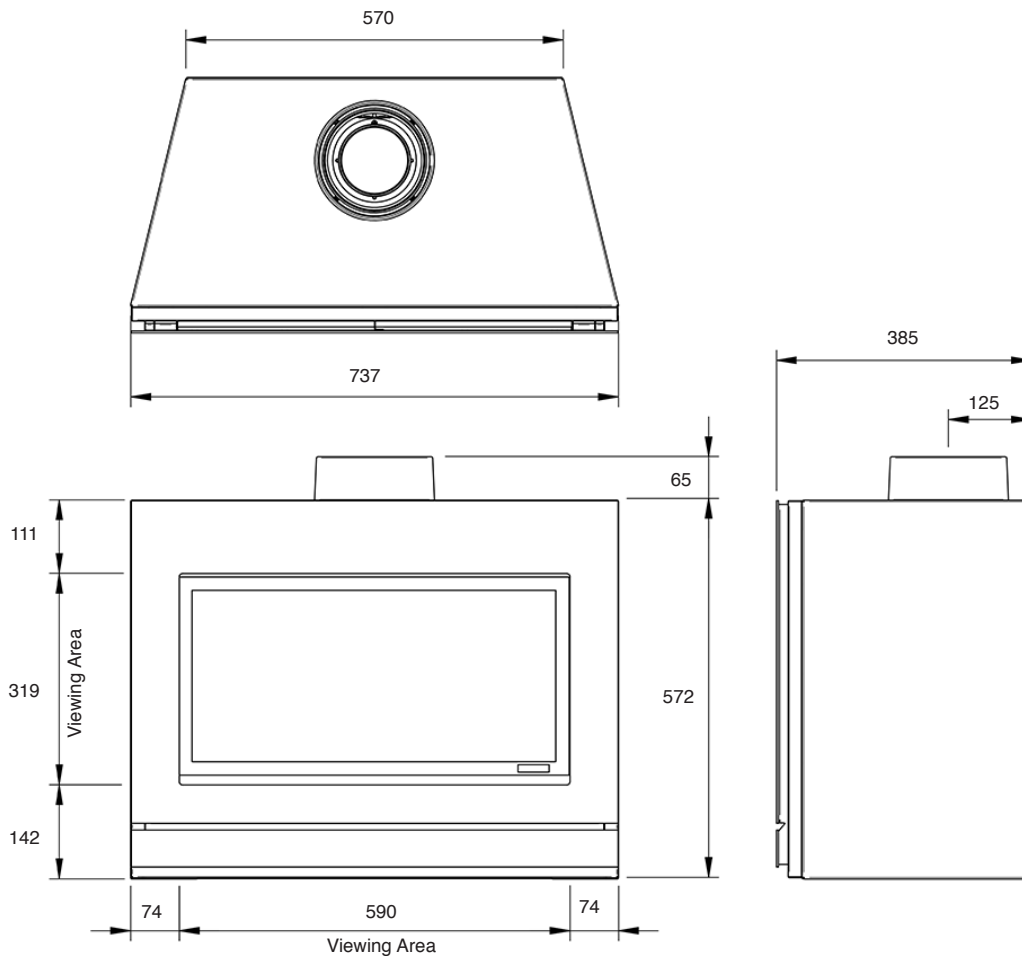
PACKING CHECKLIST

Qty	Description	Fixing Kit containing:
1 x	Cassette and burner assembly	1 x Instruction manual
1 x	Back panel	1 x Quick Start Guide
1 x	LH side panel	1 x Handset
1 x	RH side panel	4 x AA cell batteries
1 x	Log set (6 logs)	1 x 9v cell batteries
		1 x Inlet Pipe Extension
		1 x 90° 8mm Connection

OPTIONAL KITS

- Apex Stand
- Riva Bench

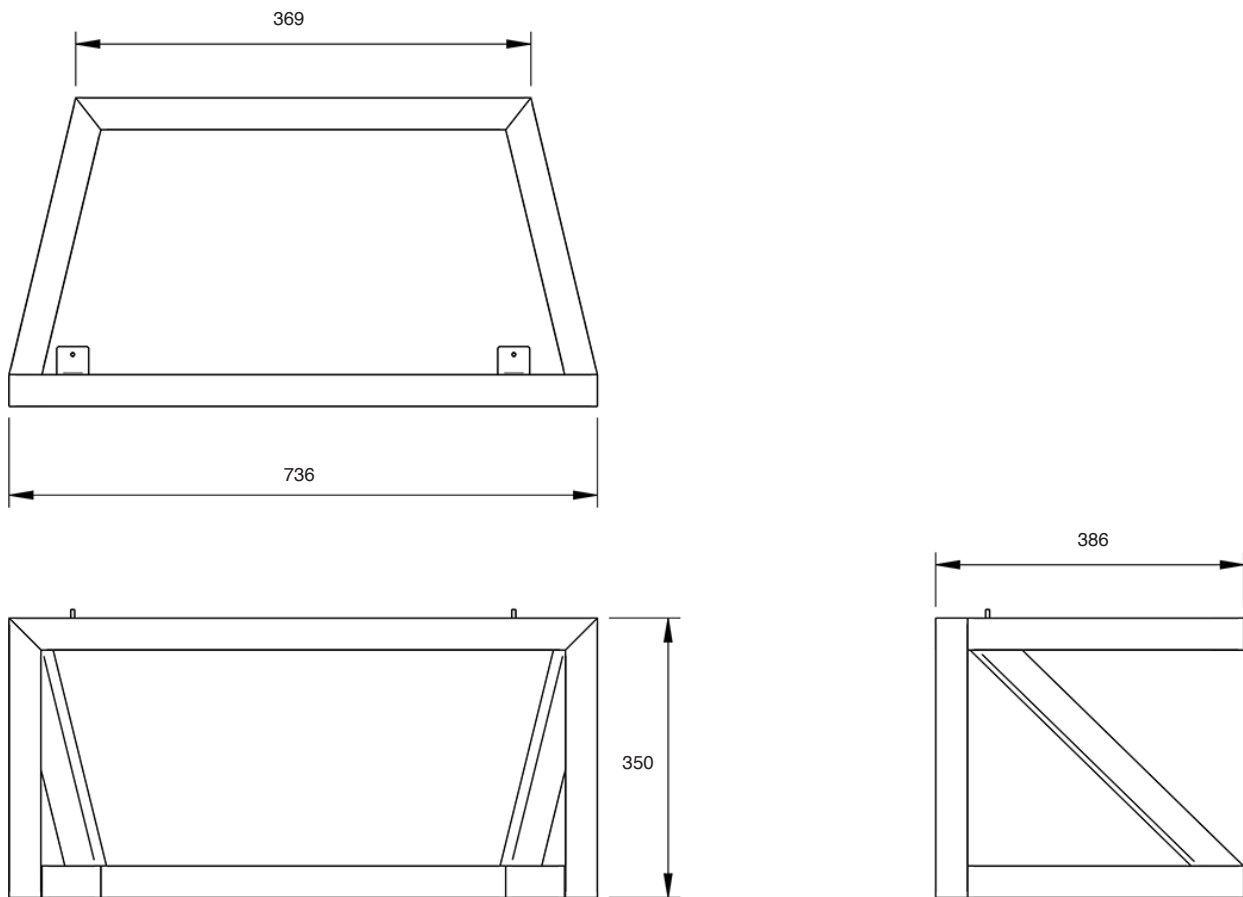
RIVA2 F670



Installation Instructions

Technical Specification

APEX STAND



See Bench Instructions (PM205) for models/dimensions and installation details

Installation Instructions

Site Requirements

1. Flue & Chimney Requirements

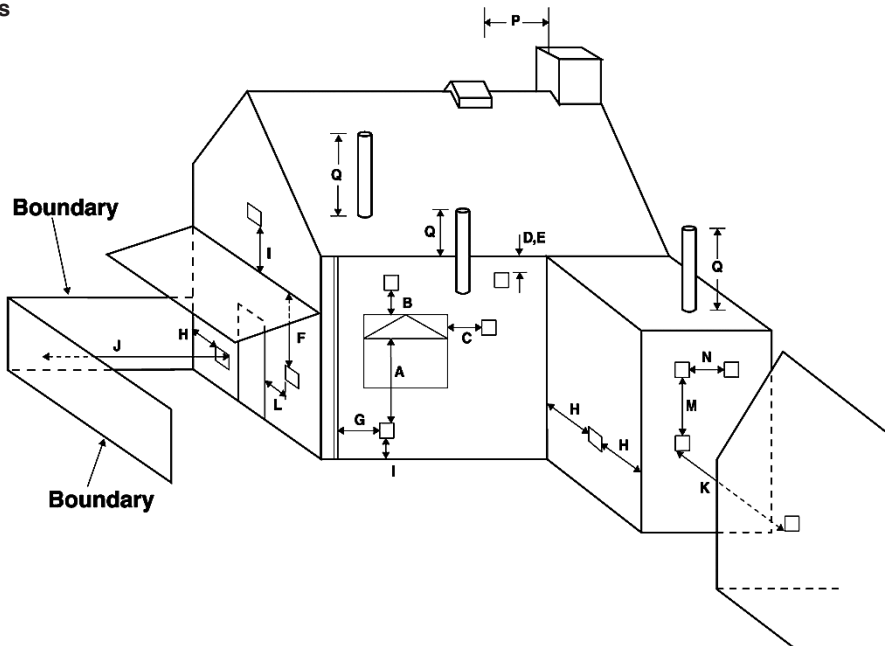
Note: This appliance must only be installed with the flue supplied.

You must adhere to the following:

- 1.1 The flue must be sited in accordance with BS5440: Part 1 (latest edition), see Diagram 1.
- 1.2 Fit a guard to protect people from any terminal less than 2 metres above any access such as level ground, a balcony or above a flat roof.
- 1.3 All vertical and horizontal flues must be securely fixed and fire precautions followed in accordance with local and national codes of practice.
- 1.4 A restrictor may be required, see Technical Specifications on page 11.
- 1.5 Two types of flue terminals are available, horizontal and vertical.

- 1.6 To measure for a horizontal terminal decide on the terminal position.
- 1.7 Measure the height from the top of the appliance to the centre of the required outlet.
- 1.8 For minimum and maximum flue dimensions see Diagrams 2a.
- 1.9 Allow enough room either above or to the side of the appliance to assemble the flue on top.
- 1.10 Assemble a horizontal flue in the following order:
 - Vertical section
 - 90° elbow
 - Horizontal plus terminal
- 1.11 Support the opening of a masonry installation with a lintel.
- 1.12 Only the horizontal terminal section can be reduced in size.

1 UK Dimensions



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

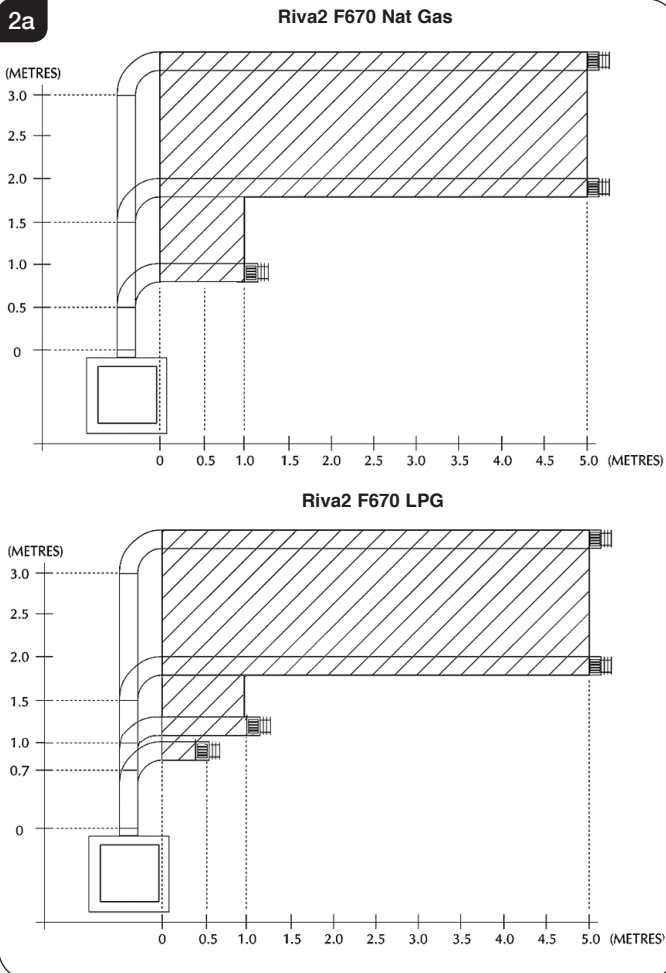
Dimension	Terminal Position	Minimum Distance
J	From a surface or boundary facing the terminal	600mm
K	From a terminal facing the terminal	600mm
L	From an opening in the car port (e.g. door, window) into the dwelling	1200mm
M	Vertically from a terminal on the same wall	1200mm
N	Horizontally from a terminal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

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

Installation Instructions

Site Requirements

2. Flue Options



Start of bend to centre line of horizontal flue 170mm. Centre line of vertical flue to end of bend 220mm.

2A. Top Flue Up and Out Kit (8509/8509AN)

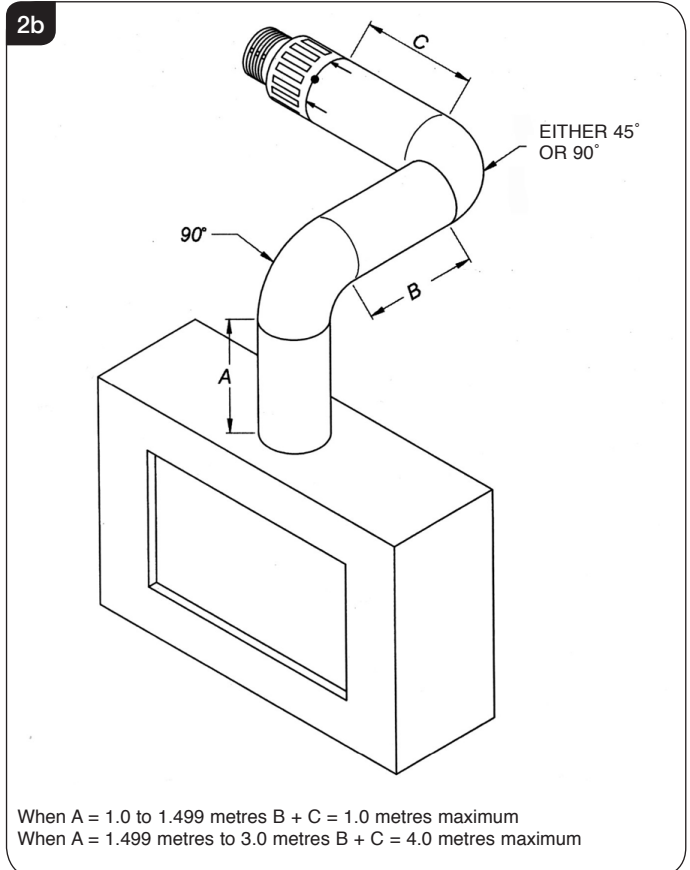
2.1 Vertical from the top of the appliance then horizontally out, see Diagram 2a. The basic kit comprises:

- 1 x 200mm vertical length
- 1 x 500mm vertical length
- 1 x 500mm terminal length (cut to length on site)
- 1 x 90° elbow
- 1 x wall plate
- 1 x 75mm restrictor
- 1 x 70mm restrictor
- 1 x 60mm restrictor

The kit may be used on its own.

2B. Top Flue Up and Out with Additional Bend

2.2 Any additional bend may be used on the horizontal section (either 45° or 90°), but the overall horizontal flue run will be reduced. Refer to Diagram 2b.



Installation Instructions

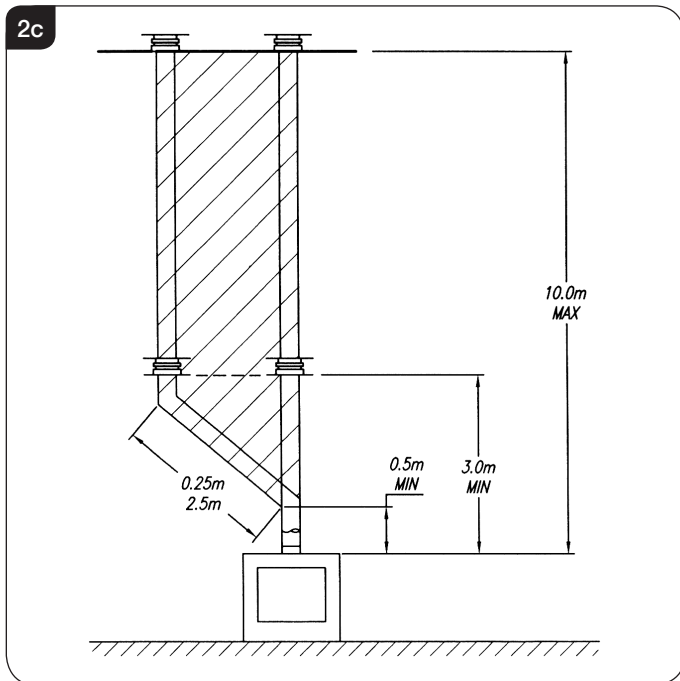
Site Requirements

2C. Top Flue Vertical Kit (8524/8524AN)

2.3 Vertical from the top of the appliance, see Diagram 2c. A minimum vertical rise 3m (9'10") to a maximum 10m (32'10"). The basic kit comprises:

- 2 x 1m lengths
- 1 x 1m terminal length
- 1 x 70mm restrictor
- 1 x 60mm restrictor
- 1 x 52mm restrictor
- 1 x 47mm restrictor

Extra lengths may be added from the table, see Section 3.



2D. Top Flue Vertical Offset Kit (8530/8530AN)

Used with kit 8524. A minimum rise of 500mm (19 1/2") is required to the first bend, see Diagram 2c.

3. Optional Extra Flue Lengths and Bends

All flue components are 150mm diameter (6").

NOMINAL LENGTH	ACTUAL LENGTH	STAINLESS FINISH	ANTHRACITE FINISH
200mm	140mm	8527	8527AN
500mm	440mm	8528	8528AN
1000mm	940mm	8529	8529AN
40° Bend	N/A	8507	8507AN
90° Bend	N/A	8508	8508AN

NOTE - Carefully consider:

- a) Terminal positions
- b) Flue supports
- c) Weatherproofing
- d) Fire precautions

For all the above options, you must conform to local and national codes of practice.

4. Gas Supply

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

- 4.1 Before installation, ensure that the local distribution conditions (identification of the type of gas and pressure) and the adjustment of the appliance are compatible.
- 4.2 Ensure the gas supply delivers the required amount of gas and is in accordance with the rules in force.
- 4.3 This appliance is supplied complete with a factory fitted isolation device incorporated into the inlet connection, no further isolation device is required.
- 4.4 All supply gas pipes must be purged of any debris that may have entered, prior to connection to the appliance.
- 4.5 The gas supply enters through the cutout located on the right-hand rear of the outer box.
- 4.6 The gas supply must be installed in a way that does not restrict the removal of the appliance for servicing and inspection.

5. Ventilation

- 5.1 This appliance requires no additional ventilation.

Installation Instructions

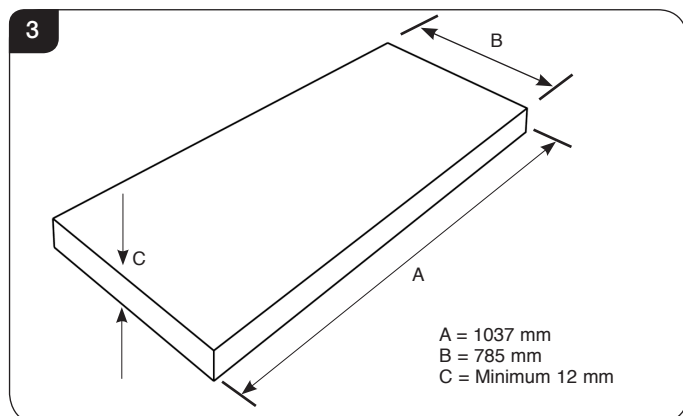
Site Requirements

6. Appliance Location

- 6.1 This appliance has been designed to stand on a hearth, Bench or Apex stand.
- 6.2 For practical reasons, the floor should be flat and solid to allow the appliance to be levelled and secured in place.
- 6.3 This appliance may be situated anywhere in the room, but due consideration should be taken to ensure that it is sited within the constraints of the allowable flue configuration.
- 6.4 If the appliance is to be sited against a combustible wall, a clearance of 50mm should be allowed between the wall and the rear of the appliance.
- 6.5 This appliance must not be installed in a room that contains a bath or shower.

Hearth Installation

- 6.6 Unless the appliance is installed on a Bench or Apex stand, Building Regulations state this appliance must stand on a non-combustible hearth that is at least 12mm thick. Gazco recommend the hearth projects the following distance around the appliance in order to ensure adequate clearance to combustible materials, see Diagram 3.



Dimension B allows for a rear clearance of 50mm and a required front projection of 350mm.

Bench & Apex Stand

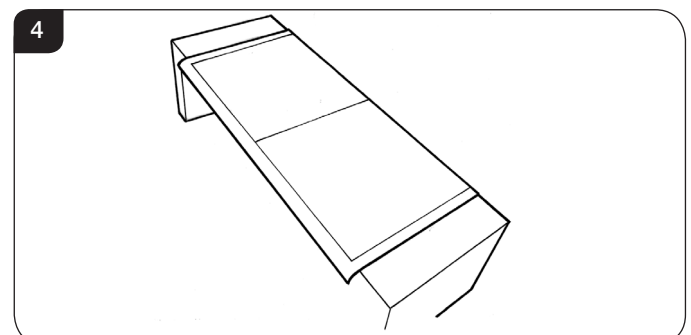
- 6.7 **Installations on a Bench or Apex stand do not need a non-combustible floor but the appliance must not be fitted on a carpet. Use a solid floor.**
- 6.8 The appliance is not suitable for installation against a combustible wall. A combustible side wall must be a minimum of 50mm from the appliance.
- 6.9 This appliance can be installed with an up and out flue (vertical wall - horizontal flue) or with a vertical flue with roof termination (see **Flue Options, Section 2 Site Requirements**).

Bench Installation

When constructing the flue system take into account the dimensions of the appliance on the Bench.

- 6.10 **To Install the Bench:**
Follow Section 1 Installation - All Models in Installation Instructions PM205 supplied with the bench kit.
- 6.11 **Securing the appliance:**
It will be necessary to drill holes in the Bench and use the fixings provided.

Once the position of the appliance has been decided:
Follow the instructions for securing the appliance on Page 22.



Apex Stand Installation

When constructing the flue system take into account the dimensions of the appliance on the Apex stand.

- 6.12 **Securing the Apex Stand to the floor:**
It will be necessary to secure the Apex Stand to the floor, see Installation Section 5.

Installation Instructions

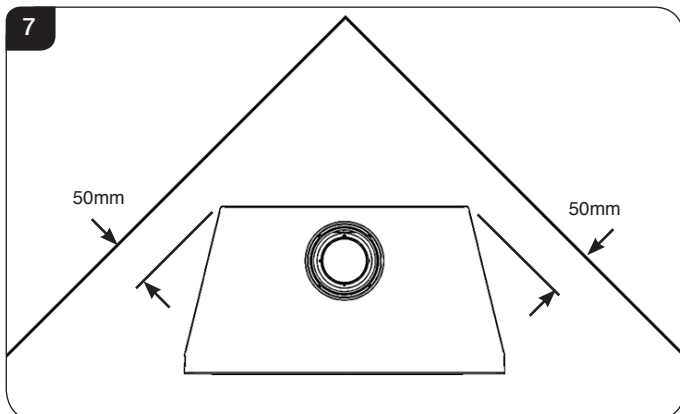
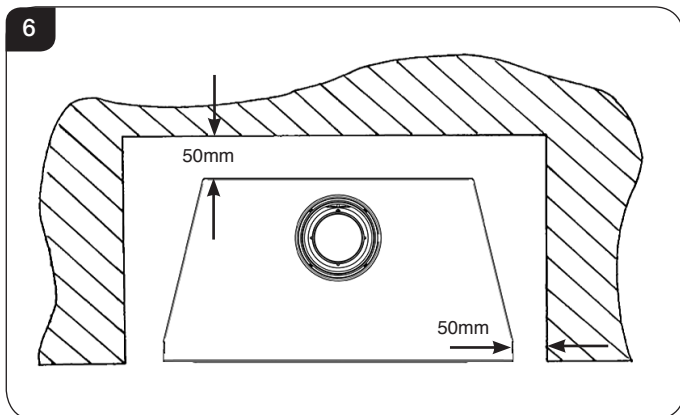
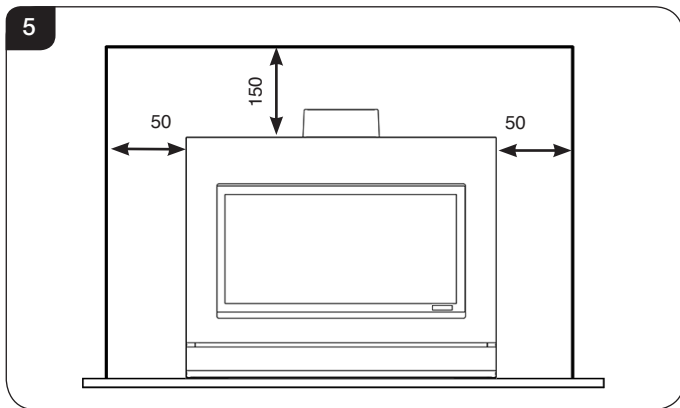
Site Requirements

Minimum Clearance

6.13 The appliance is not suitable for installation against a combustible wall. All combustible materials must be removed from behind the appliance.

6.14 **Ensure that all minimum clearances to combustible materials are complied with, see Diagrams 5, 6 & 7.**

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



Installation Instructions

1. Safety Precautions

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

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

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

FOR DETAILS OF CHANGING BETWEEN GAS TYPES REFER TO SERVICING, SECTION 10, REPLACING PARTS.

Unpacking

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

Put the loose ceramic parts to one side so that they are not damaged during installation.

2. Installation of the Appliance



Please note: As an optional extra Gazco can provide a mains adapter to supply constant power to the appliance control box instead of the battery pack.

If installing an appliance with the adapter make provision for a mains power socket within 1.5m of the control box and follow the instructions provided.

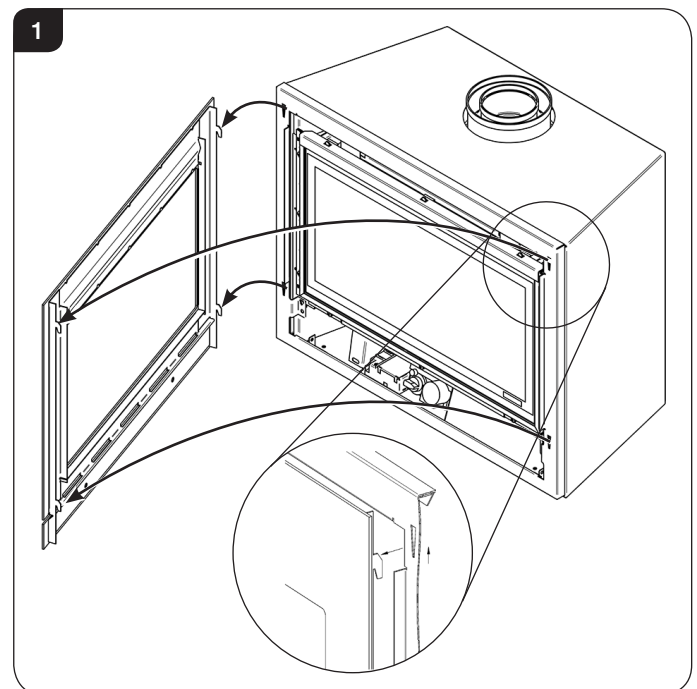
There are three types of installation:

- Hearth Installation - See Section 3.
- Bench Installation - See Section 4.
- Apex Stand Installation - See Section 5.

Carefully read the relevant section for the installation method required.

For all installation methods, the following steps must be carried out:

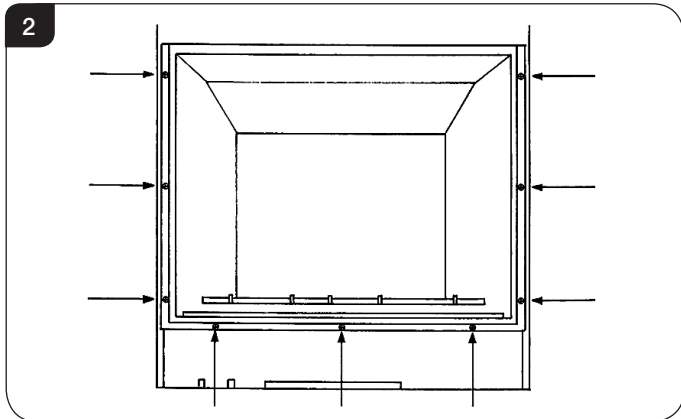
- 2.1 Remove the decorative front by lifting to disengage the fixing hooks from the locating slots, see Diagram 1.



- 2.2 Place carefully to one side.

Installation Instructions

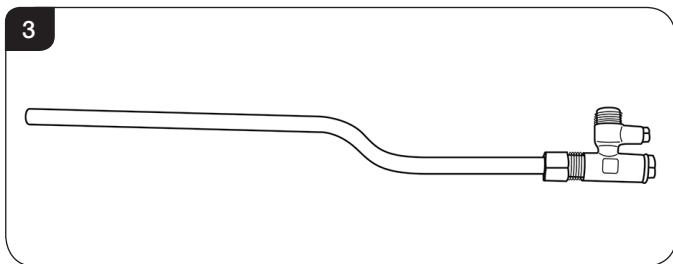
- 2.3 Remove the glass frame by unscrewing the 9 retaining screws, see Diagram 2.



- 2.4 Remove the box from the appliance and store safely as it contains the remote control and fuel effects.

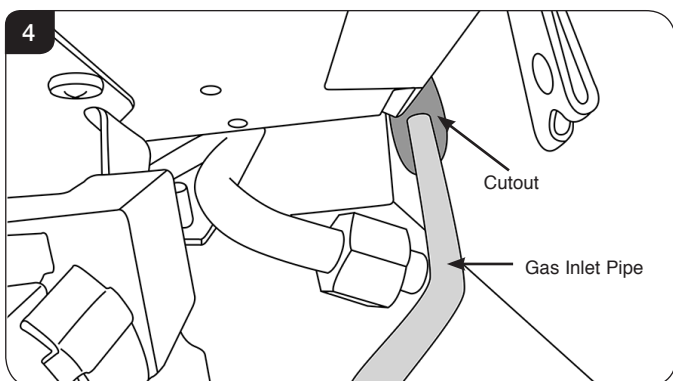
Gas Installation

- 2.5 The appliance is supplied with an Inlet Pipe Extension to aid installation of the gas supply pipe.

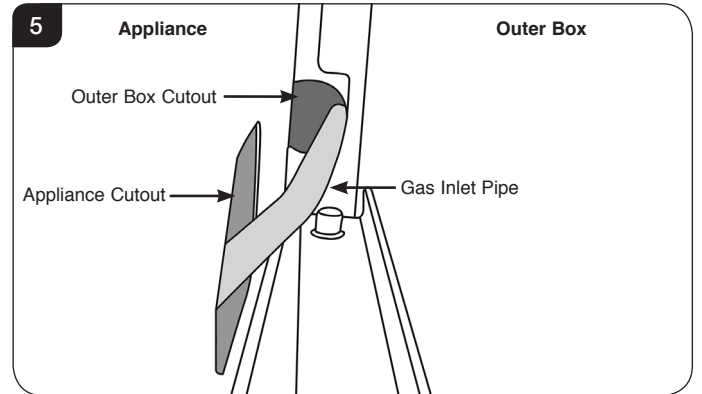


The Inlet Pipe Extension will need to be fitted to the appliance prior to installation.

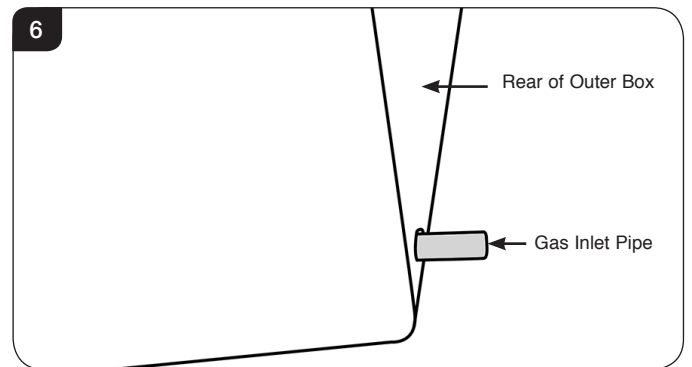
- 2.6 Feed the pipe through the cutout in the right-hand side at the bottom of the control assembly, see Diagram 4.



- 2.7 Carefully feed the pipe between the appliance and the outer box, see Diagram 5. This can be viewed from the front of the appliance, through the gap between the outside of the appliance and the outer box.



- 2.8 Feed the pipe through until it exits through the cutout on the right-hand rear of the outer box, see Diagram 6.

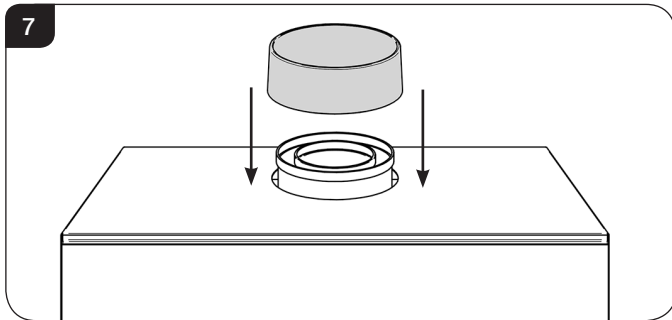


- 2.9 Connect the Inlet Pipe Extension compression elbow to the appliance Inlet Pipe at the bottom of the control assembly.

Installation Instructions

3. Hearth Installation

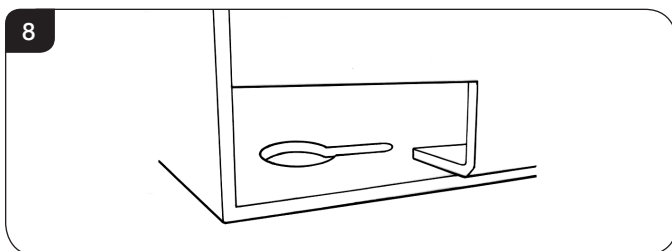
- 3.1 **Ensure that the hearth is a suitable size and that all minimum clearances to combustible materials have been complied with, see Site Requirements.**
- 3.2 Position the appliance.
- 3.3 Connect the gas supply to the gas Inlet pipe at the back of the appliance.
- 3.4 Position the flue collar onto the top of the appliance, see Diagram 7.



- 3.5 Connect the flue system, see Installation, Section 6.

4. Bench Installation

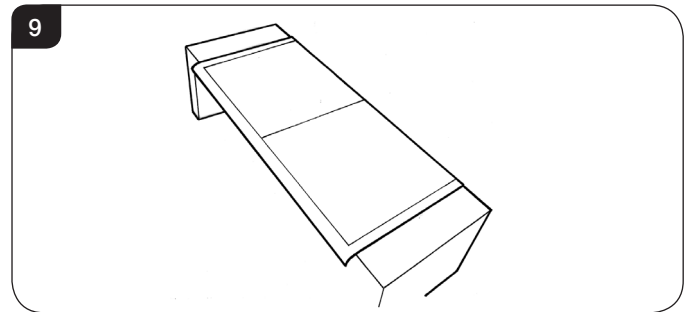
- 4.1 **Ensure that all minimum clearances to combustible materials have been complied with, see Site Requirements.**
- To secure the bench to the floor:
- 4.2 Position the bench where required and mark its position on the floor through the keyholes in the small opening on both legs, see Diagram 8.



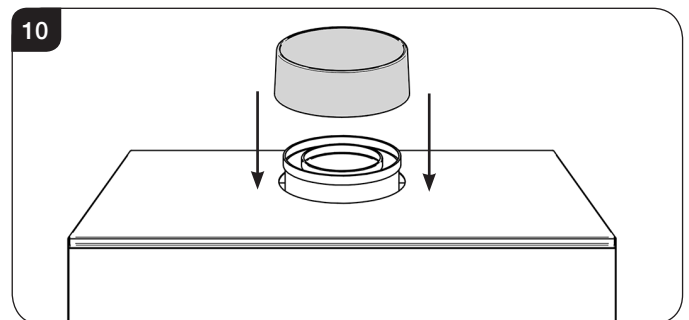
- 4.3 Remove the bench and drill and fit fixing screws in the floor.
- 4.4 Partially tighten providing enough margin to then manoeuvre the bench and slide the keyholes over the screws.
- 4.5 Tighten the screws fully.

Installation Instructions

- 4.6 To secure the appliance to the bench the position of the appliance must be considered before using the template, see Diagram 9.



- 4.7 Using the template as a guide to the final position of the appliance, mark and drill the holes.
- 4.8 Position the appliance on the bench lining up the holes in its base with the holes you have drilled in the bench.
- 4.9 Fit the fixing screws.
- 4.10 Connect the gas supply to the gas Inlet pipe at the back of the appliance.
- 4.11 Position the flue collar onto the top of the appliance, see Diagram 10.



- 4.12 Connect the flue system, see Installation, Section 6.

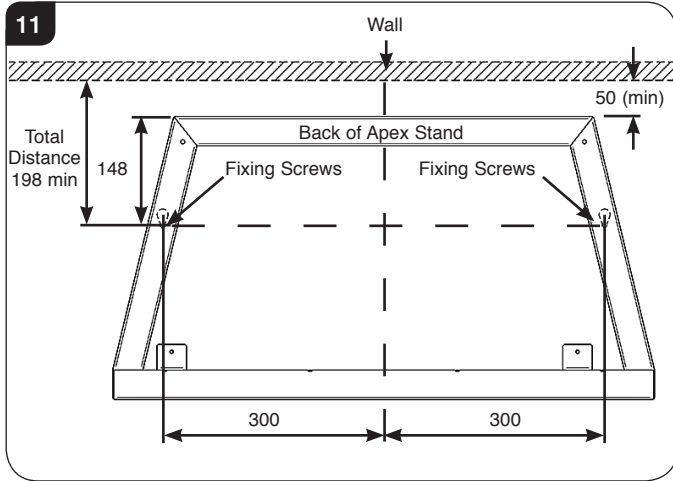
5. Apex Stand Installation

- 5.1 **Ensure that all minimum clearances to combustible materials have been complied with, see Site Requirements.**
- There are key slots on the base of the Apex Stand for fixing to the floor.
- To secure the Apex Standing to the floor:
- 5.2 Decide on the position of the stand and appliance. Ensuring that a minimum 50mm clearance is left from the back of the stand to the rear wall, see Diagram 11.
- 5.3 Mark the centre line.

Installation Instructions

- 5.4 Add 148mm to the desired distance from the back wall, to give the total distance in Diagram 11 (198mm minimum).

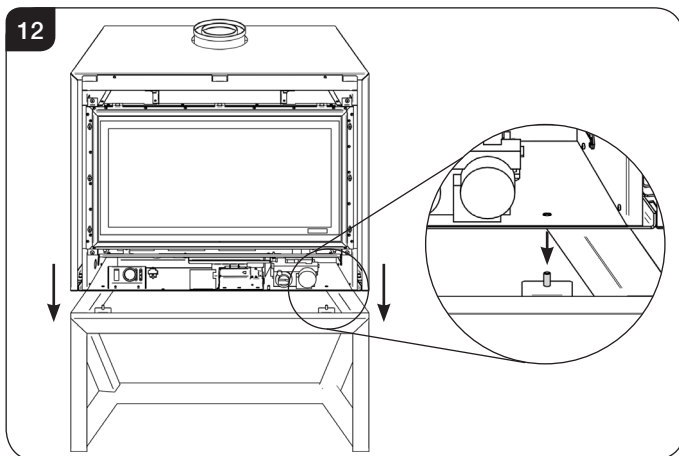
Draw a line parallel to the wall.



- 5.5 Along the parallel line, measure and mark on the floor 300mm from both sides of the centre line, see Diagram 11. This will give the position of the fixing holes.
- 5.6 Drill the holes and insert the rawl plugs.
- 5.7 Fit the screws, leaving a minimum of 5mm between the floor and the underside of the screw heads.
- 5.8 Locate the Apex stand over the fixing screws and slide backwards to lock into position. The stand should feel secure on the fixing screws.

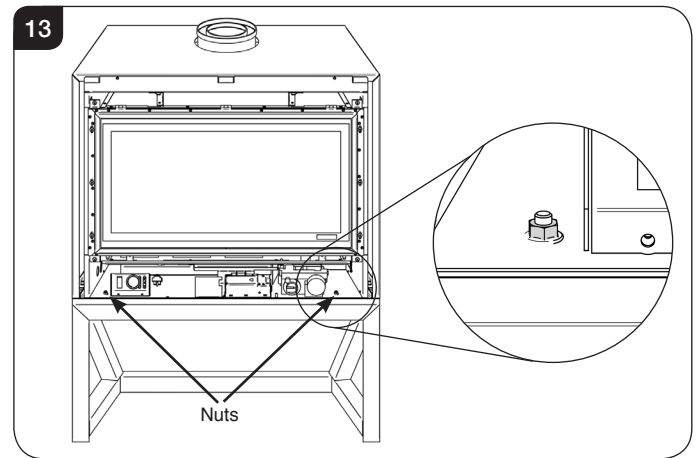
If the Apex stand will not fit onto the fixing screws or if there is excess movement, remove the stand and adjust the height of the screws. Reposition the stand and check the fit. The stand should feel secure on the fixing screws.

- 5.9 Position the appliance on the stand lining up the holes in its base with the studs on the top of the Apex stand, see Diagram 12.

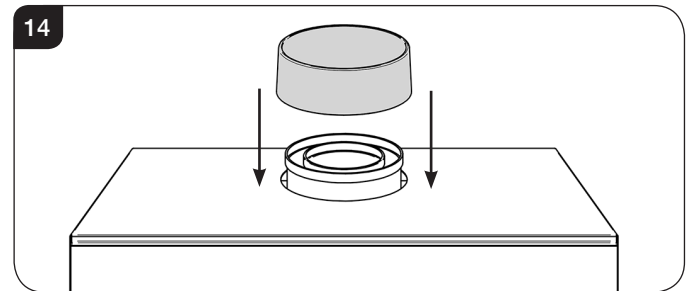


Installation Instructions

- 5.10 Secure the appliance with the 2 nuts supplied, see Diagram 13.



- 5.11 Connect the gas supply to the gas Inlet pipe at the back of the appliance.
- 5.12 Position the flue collar onto the top of the appliance, see Diagram 14.



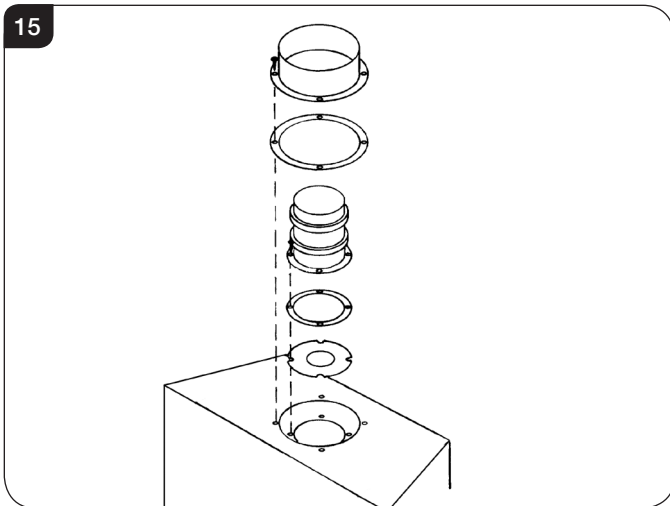
- 5.13 Connect the flue system, see Installation, Section 6.

Installation Instructions

6. Flue Assembly

6.1 See Site Requirements, Section 2, Flue Options.

TAKE CARE WHEN MARKING OUT FOR THE FLUE AS IT IS DIFFICULT TO MOVE AFTER INSTALLATION. IF A RESTRICTOR IS REQUIRED FIT THIS BETWEEN THE SMALL OUTLET SPIGOT AND THE AIR DUCT, SEE DIAGRAM 15. REFER TO THE TECHNICAL SPECIFICATIONS ON PAGE 11 FOR RESTRICTOR SIZE.



6.2 A 152mm (6") diameter hole is required to install the flue.

This can be achieved by either:

- a) Core drill
- b) Hammer and chisel.

It is advisable to drill small holes around the circumference when using method b. Make good both ends of the hole.

6.3 Drill small holes around the circumference when using method b). Make good both ends of the hole.

6.4 Allow enough room either above or to the side of the appliance to assemble the flue on top.

6.5 Assemble a horizontal flue in the following order:

- Vertical section
- 90° elbow
- Horizontal plus terminal

6.6 Only the horizontal terminal section can be reduced in size.

To find the length:

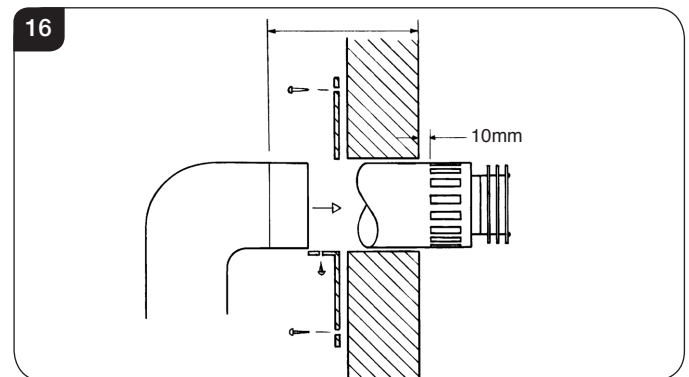
6.7 Measure from the outside of the wall to the stop on the 90° elbow.

6.8 **Add 10mm to the outlet end.**

6.9 Measure from the edge of the slots closest to the wall.

Installation Instructions

6.10 Mark around the flue, see Diagram 16.

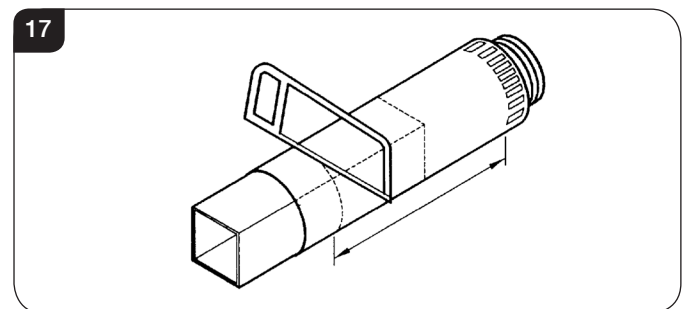


A wall plate is supplied to fix the flue to the wall:

6.11 Bend the tab to 90°.

6.12 Assemble the plate onto the flue but do not secure to wall until the flue is fully assembled, see Diagram 16.

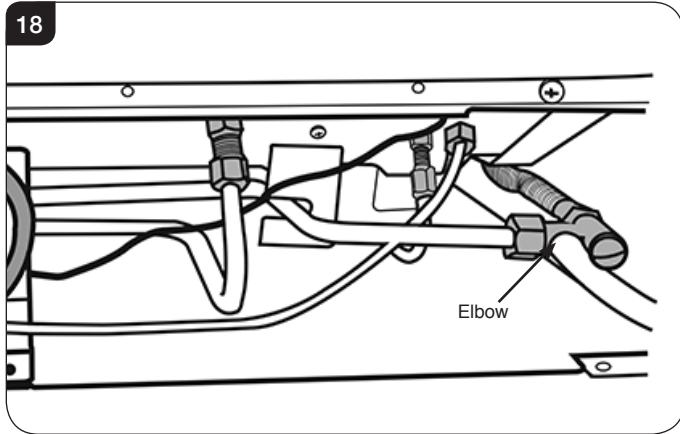
6.13 The cardboard fitment in the terminal is used to support the flue whilst it is cut to length. **ONCE CUT TO SIZE REMOVE THE CARDBOARD REMNANT**, see Diagram 17.



Installation Instructions

7. Gas Soundness Pressure Check

- 7.1 PURGE THE SUPPLY PIPE. This is essential to expel any debris that may block the gas controls. Connect the elbow to the appliance inlet pipe, see Diagram 18.



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

Advice on handling and disposal of fire ceramics



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

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

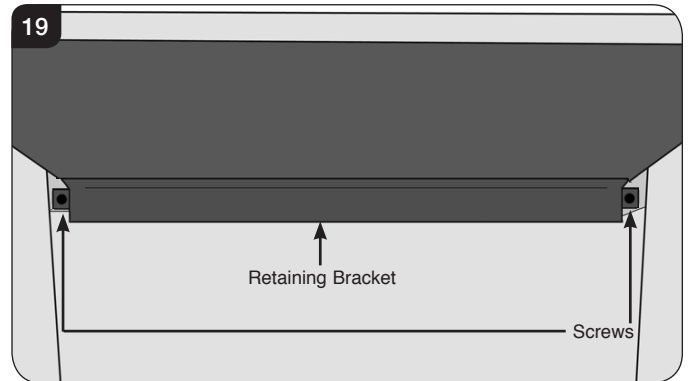
To ensure that the release of RCF fibres are kept to a minimum, during installation and servicing a HEPA filtered vacuum is recommended to remove any dust accumulated in and around the appliance before and after working on it. When servicing the appliance it is recommended that the replaced items are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

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

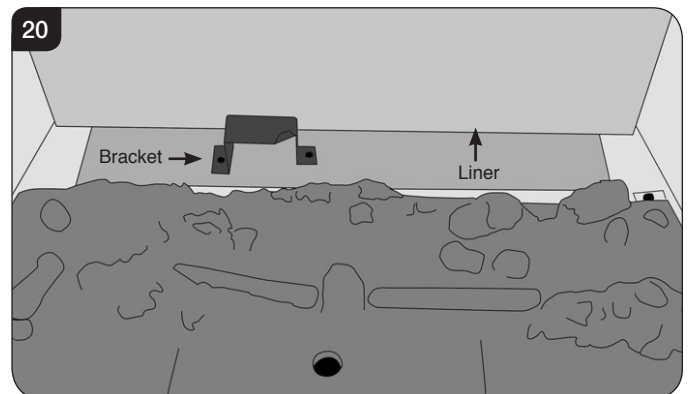
Excessive exposure to these materials may cause temporary irritation to eyes, skin and respiratory tract; wash hands thoroughly after handling the material.

8. Removal & Fitting of the Liners

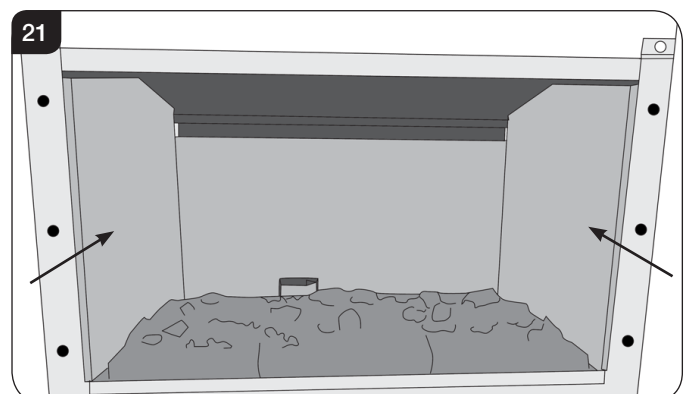
- 8.1 The appliance comes with three optional liner finishes:
Vermiculite
Black Reeded
Brick Effect
Black Glass - see separate instructions PR2214 for details.
- 8.2 To fit the desired liner type remove the retaining bracket at the top rear of the firebox, see Diagram 19.



- 8.3 Slide the back liner panel over the bracket in the base of the firebox and stand upright against the back of the appliance, see Diagram 20.



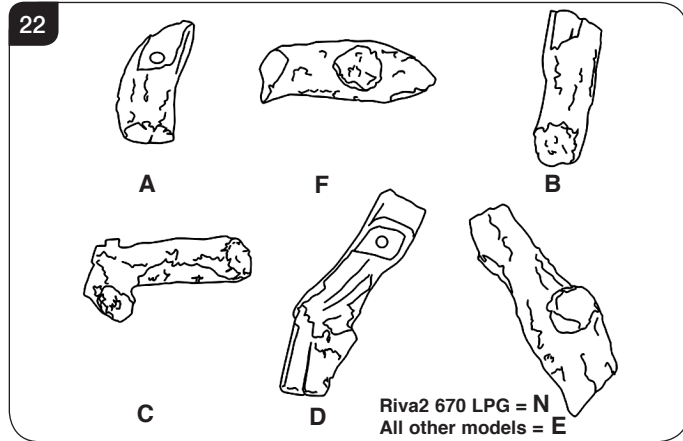
- 8.4 Replace the top retaining bracket to hold the back panel in place.
- 8.5 Slide the two side liners into place between the side of the firebox and the burner tray, see Diagram 21.



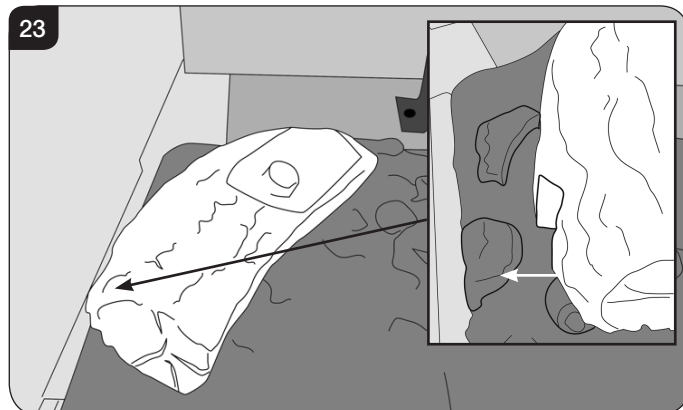
- 8.6 Removal of the liners is the reverse of this process.

9. Arrangement Of Fuel Bed Components

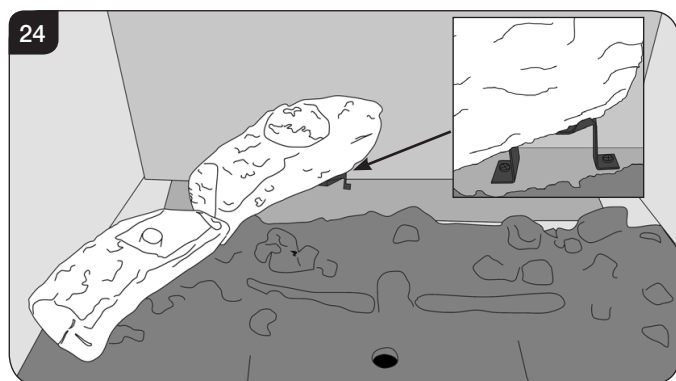
9.1 The logs for the fuel bed are clearly individually labelled, see Diagram 22.



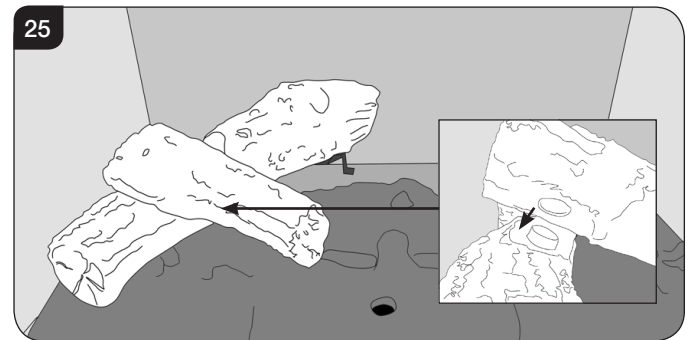
9.2 Place log A on the left hand front of the burner. The log will rest in a groove and the raised stud will fit in the cut out notch in the log, see Diagram 23.
Ensure the log is pushed as far to the side of the appliance as the grooves will allow.



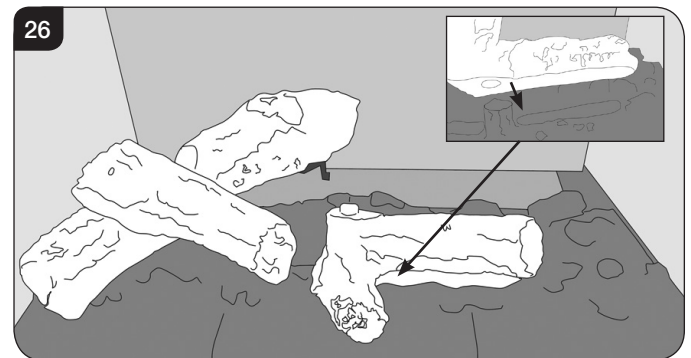
9.3 Place log F behind the first log and locate the rear of the log on the metal bracket. The log should rest between the lip of the bracket and the rear liner, see Diagram 24.



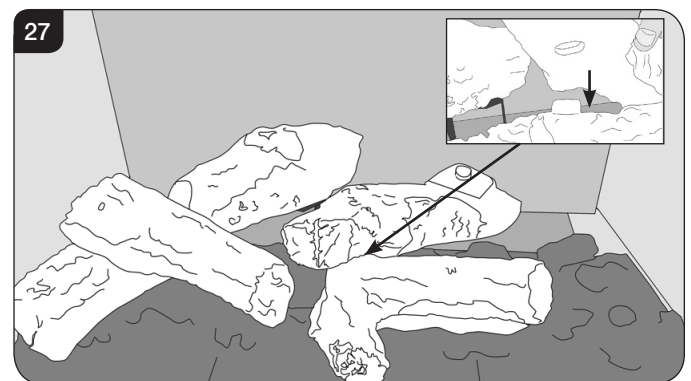
9.4 Place log B on top of log A. There is a hole on the underside of log B which fits over the raised stud in log A to secure in place, see Diagram 25.



9.5 Place log C on the centre of the burner tray. There is a raised stud in the fuel bed which securely locates the left hand side of the log in place whilst the right hand side rests in the channel to the right hand side of the air cutout in the fuel bed, see Diagram 26.

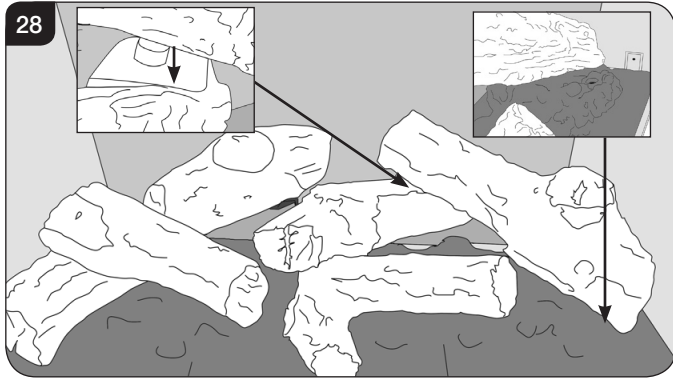


9.6 Rest log D on the raised stud on log C. The rear of the effect should rest against the back liner, see Diagram 27.

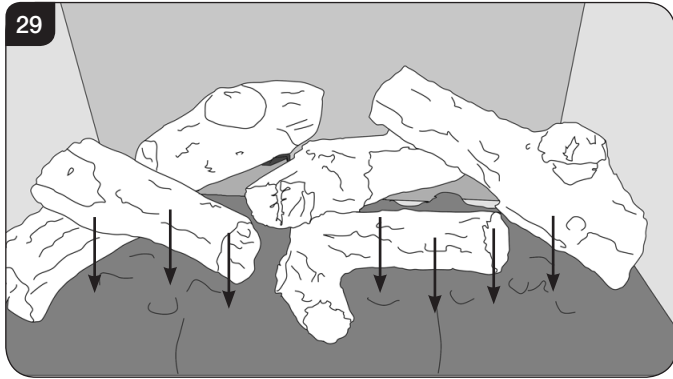


Installation Instructions

- 9.7 Sit the hole in the bottom of Log E/N on the stud of Log D and rest the other end in the groove in the fuel bed by the burner port, see Diagram 28.



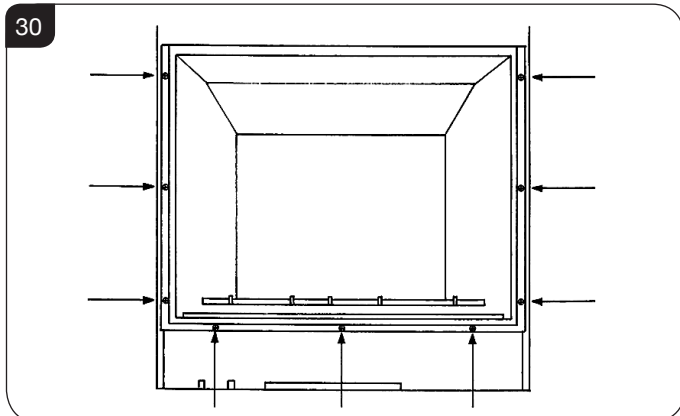
- 9.8 Lay Embaglow over the small ports in the base of the burner tray. This will create a glowing effect when the appliance is lit, see Diagram 29.



NOTE: ENSURE THAT THE LOGS ARE POSITIONED AS ABOVE. ONLY USE THE CORRECT AMOUNT OF LOGS AS SPECIFIED IN THE DIAGRAMS.

10. Completion of Assembly

- 10.1 Ensure that the rope seal on the back of the glass frame is intact then hook the location tabs over the hooks on the top of the firebox. Replace the 9 screws working from the top down. Tighten the screws evenly. **DO NOT OVERTIGHTEN**, see Diagram 30.



NEVER OPERATE THE APPLIANCE WHEN THE GLASS FRAME IS REMOVED OR BROKEN.

Installation Instructions

- 10.2 Replace ALL of the securing screws ensuring that a screw is present in all fixing slots.

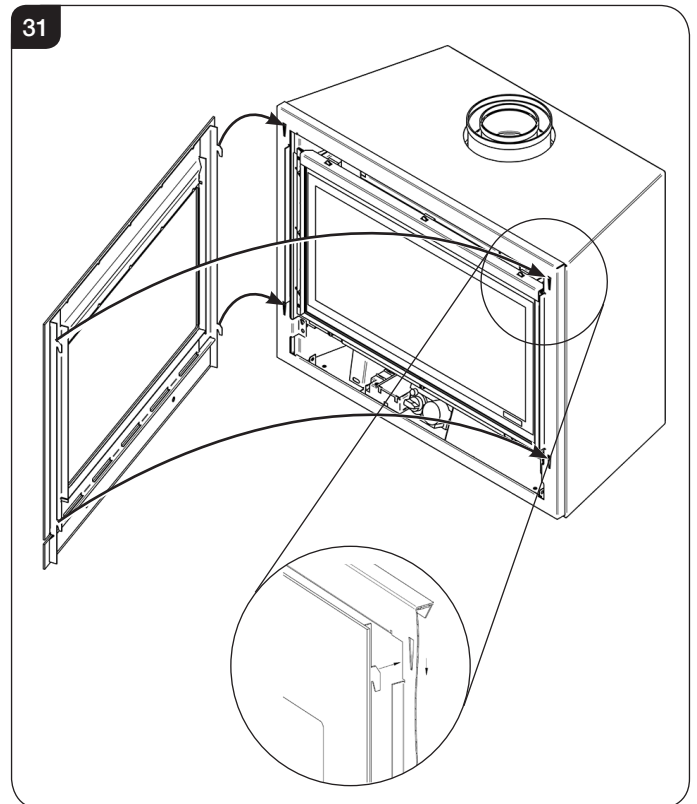


UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE GLASS FRAME RETAINING SCREWS ARE LOOSE OR MISSING.

IT IS RECOMMENDED THAT 2 PEOPLE FIT THIS FRAME FOR EASE OF INSTALLATION, PARTICULARLY LIFTING TO FINAL POSITION.

To replace the decorative front:

- 10.3 Rest the bottom fixing hooks into the bottom locating slots. Lift the upper frame fixing hooks into the top locating slots and lower into final position, see Diagram 31.



Installation Instructions

11. Lighting the Appliance

The appliance is operated by thermostatic remote control.

32



This remote controls the appliance from pilot ignition through to shut down.

In 'MANUAL MODE' you can:

- light the pilot.
- turn on the main burner.
- regulate the flame from low to high and back.
- turn off the burner leaving just the pilot burning.

In 'TEMP MODE' you can:

- set the room temperature so the stove automatically maintains that temperature.

In 'TIMER MODE' the appliance:

- turns on and off according to the set time periods.
- automatically regulates the room temperature during the set periods.

11.1 Turning the appliance On

Your remote can control the gas appliance from pilot ignition through to shut down.

To turn the appliance on press the OFF button and the UP button simultaneously. You hear several short signals.

The pilot and main burner ignite and the remote is now in Manual Mode:

Turning the appliance Off:

Press the OFF button to turn the appliance off.
FOR SAFETY, YOU MUST WAIT 30 SECONDS BEFORE LIGHTING THE APPLIANCE AGAIN.

FOR FULL OPERATING INSTRUCTIONS AND TROUBLESHOOTING SEE USER SECTION.

Troubleshooting



IMPORTANT: In the unlikely event that the handset fails to communicate correctly with the appliance it may be necessary to turn off the gas supply at the isolation valve until any problems can be resolved.

The gas meter and isolation valve can be located outside in a meter box, under the stairs, beneath the kitchen sink or in the garage. Whilst this list is not exhaustive, it is important to be able to identify the location of the valve in case of any gas emergency.

To turn off the gas supply, simply turn the handle so the lever is at 90 degrees to the upright gas pipe.

If you smell gas, open doors and windows and never operate any electrical switches. Immediately call the Gas Emergency Services on 0800 111 999.



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



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

Commissioning

1. Commissioning

- 1.1 Complete the Commissioning Checklist at the front of this manual covering:
 - Flue checks
 - Gas checks
 - Log layout - flame picture
- 1.2 Ensure all safety checks listed in the Commissioning Section are completed, paying particular attention to the glass panel checks and securing of the glass frame.
- 1.3 Upon completion of the commissioning and testing of the installation and correct operation of the appliance, the installer must instruct the user how to operate the appliance.
- 1.4 Guide the user through the User Instructions paying particular attention to:
 - a) Regular servicing (Section 10 of the User Instructions).
 - b) Ventilation (Section 11 of the User Instructions) - point out the ventilation positions where applicable.
 - c) Hot surfaces (Section 13 of the User Instructions).
 - d) How the appliance works with the remote control handset and the modes of operation (Section 2 of the User Instructions).
 - e) How to change settings in the auto mode and program modes of operation.
 - f) What to do if the appliance fails to operate (Section 14 of the User Instructions).

Reprogramming handset/Control box

To access the control box see Servicing Instructions, Section 2 - Main Burner.

- Press and hold the reset button on the control box until you hear two signals. After the second longer signal:
- Release the reset button and within 20 seconds:
- Press the DOWN button on the handset until you hear two additional short signals confirming the new code is set.
If there is a single long signal the code learning sequence has failed or the wiring is incorrect.

Servicing Instructions

Servicing/Fault Finding Charts

1. Servicing Requirements

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

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

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

1.1 Before Testing:

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

1.2 Special checks:

- Clean the burner using a vacuum cleaner with a soft brush attachment. Ensure all debris is removed from the burner ports.
- Clean away lint or fluff from the pilot.

- Clean away lint or fluff from under the burner.
- Check the spark gap on the pilot is correct.
- Ensure that the glass frame is secured correctly and that all retaining screws are in place.

1.3 Correct any faults found during the initial test.

1.4 Re-commission the appliance in accordance with Commissioning Procedures.

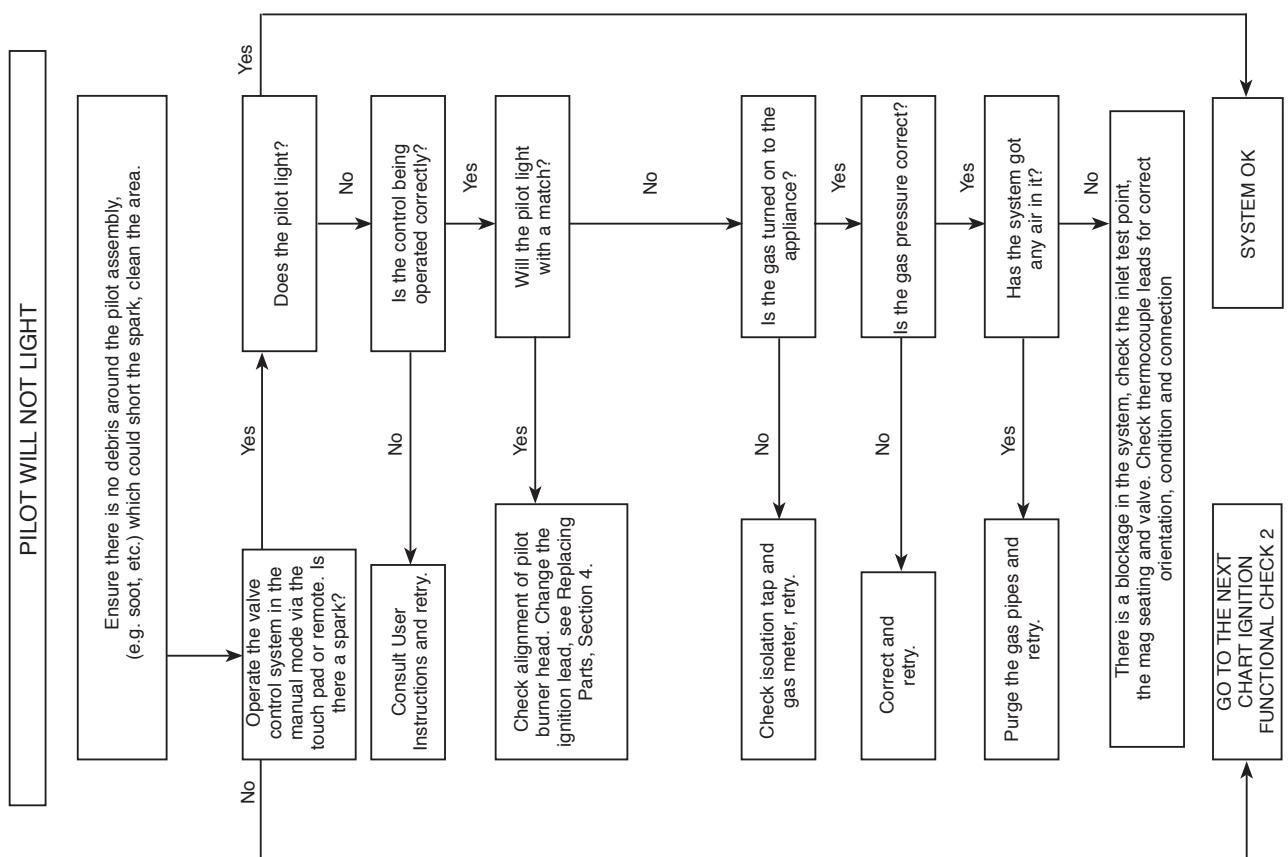
1.5 Advise the customer of any remedial work undertaken.

REPLACE BATTERIES BEFORE ATTEMPTING TO RECTIFY ANY FAULTS.

ELECTRONIC CONTROL VALVE FAULT ANALYSIS

Symptom	Cause	Remedy
Frequent beeps for 3 seconds after operation request	Batteries low in appliance	Replace appliance batteries
No ignition, 5 second continuous tone (there may be several short beeps before)	Loose/damaged wire	Check interrupter block and wires
No ignition, no tone, motor turns slightly when operated	Receiver board damaged	Replace receiver
No pilot flame and control continues to spark	Thermocouple circuit wired incorrectly	Correct wiring
Pilot lights, control continues to spark, valve shuts down after 10 - 30 seconds	1. No spark at pilot burner 2. Loose/damaged wire	1. Rectify spark at pilot burner 2. Check interrupter and wires

Ignition Functional Check 1



Servicing Instructions - Replacing Parts

1. General

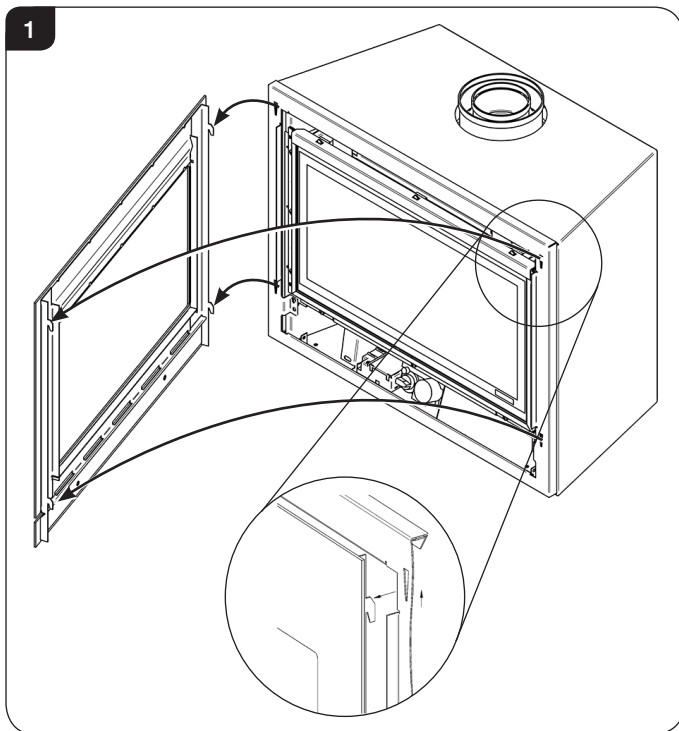
- 1.1 All main components can be replaced without removing the appliance from its installation.

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

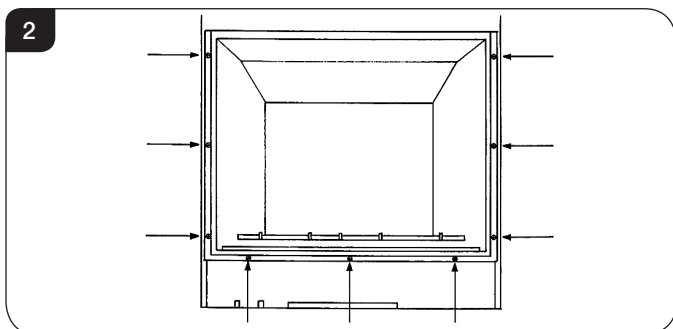
- 1.2 It will be necessary to remove the complete burner module before any of the components can be serviced.

2. Main Burner

- 2.1 Turn the gas supply off at the isolation device.
- 2.2 Remove the decorative front by lifting to disengage the fixing hooks from the locating slots, see Diagram 1.



- 2.3 Place carefully to one side.
- 2.4 Remove the glass frame, see Diagram 2.



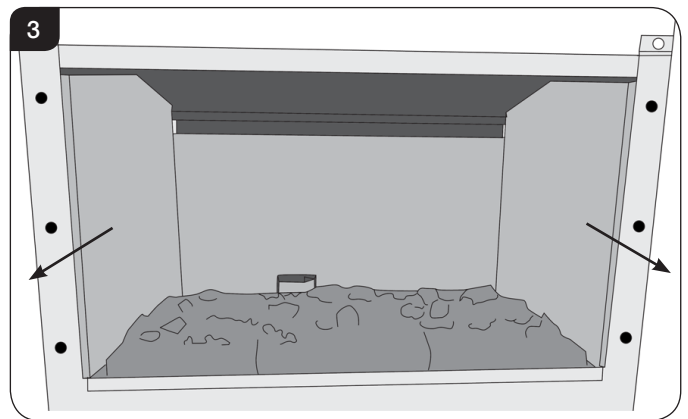
- 2.5 Place carefully to one side.

- 2.6 The glass frame must be refitted to the appliance following cleaning or servicing. Hold in position and secure with the screws.
- 2.7 Replace ALL of the securing screws ensuring that a screw is present in all fixing slots.

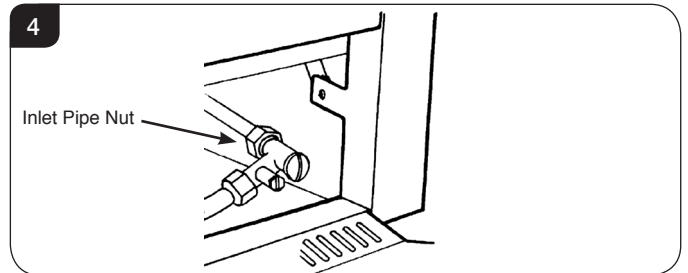


UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE GLASS FRAME RETAINING SCREWS ARE LOOSE OR MISSING.

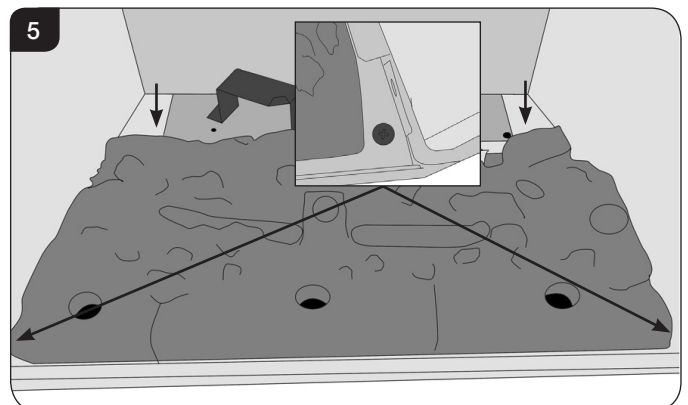
- 2.8 Remove the logs.
- 2.9 Carefully slide the liners forward and store safely, see Diagram 3.



- 2.10 Undo the inlet pipe nut. Disconnect the isolating device from the appliance inlet pipe so as to leave the gas supply isolated, see Diagram 4.



- 2.11 Remove the 2 screws at the front of the burner tray and the 2 behind the burner fuel bed at the rear of the firebox, see Diagram 5.

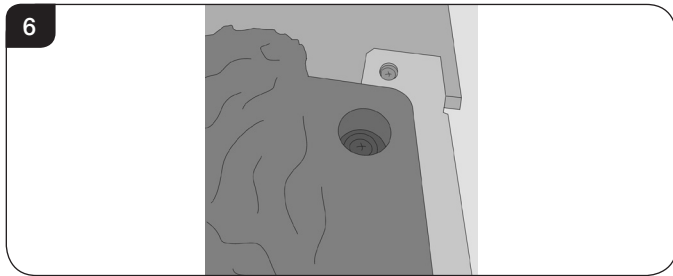


Servicing Instructions - Replacing Parts

- 2.12 Hold the burner tray at the front, pull forward and rotate upwards. Carefully remove the fuel bed and place safely to one side. The unit can now be serviced.

IMPORTANT Ensure that the rubber seal is intact.

- 2.13 When replacing the unit ensure the location tabs engage above the divider plate at the rear of the burner tray, see Diagram 6.



- 2.14 To replace the burner, locate the inlet pipe onto the brass fitting and loosely fit the nut. **DO NOT TIGHTEN THE NUT AT THIS STAGE.**

- 2.15 Replace the 4 burner fixing screws. (Loosely replace the two screws behind the burner fuel bed at the rear of the firebox then replace the two screws at the front of the burner tray and tighten then tighten the back two screws) see Diagram 4. Tighten the inlet pipe nut.

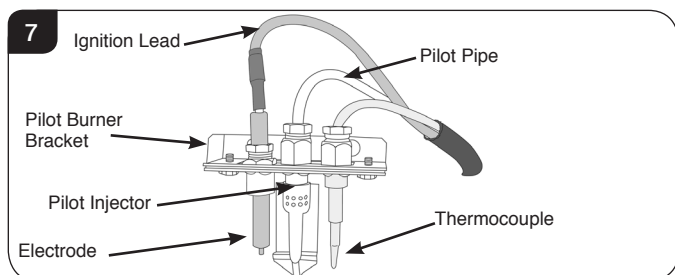
DO NOT OVER TIGHTEN THE SCREWS.

- 2.16 Light the appliance and check for leaks.

3. Pilot Unit

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

- 3a) Pilot burner bracket.
 - 3b) Electrode
 - 3c) Pilot Injector
 - 3d) Thermocouple.
- see Diagram 7.



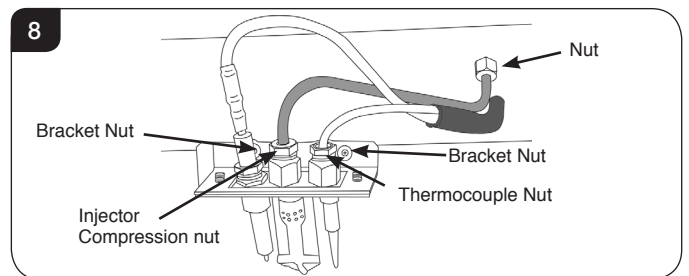
- 3.1 Turn off the gas supply at the isolating device, remove the outer frame, glass door and the logs. Remove main burner, see Section 2.

3a. Pilot Burner Bracket

- 3.2 To remove the Pilot Burner Bracket:
- Disconnect the Ignition lead, see Diagram 6.
 - Loosen thermocouple nut, see Diagram 7.
 - Undo the brass nuts connecting the pilot pipe to the brass fitting and the pilot unit and remove the pilot pipe, see Diagram 7.

IMPORTANT Ensure not to lose the loose injector component.

- Remove the two nuts from the back of the bracket, see Diagram 8.

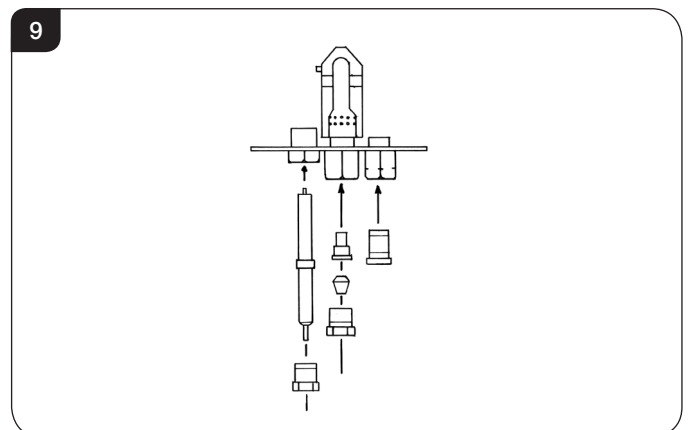


- 3.3 The pilot unit can now be removed and the pilot components can now be individually removed and replace.

- 3.4 Replace in reverse order.

3b. Electrode

- 3.5 Pull the ignition lead off the electrode and undo the retaining nut, see Diagram 9.



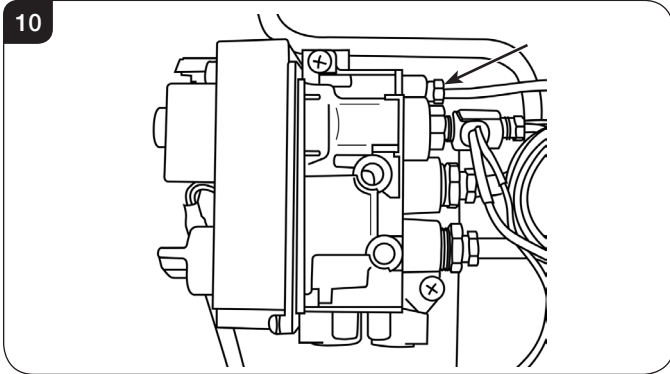
- 3.6 Replace with a new electrode. Do not over-tighten the nut; this could break the component.

- 3.7 Replace the ignition lead.

Servicing Instructions - Replacing Parts

3c. Pilot Injector

- 3.8 Undo the pilot pipe from the gas valve and from the underside of the pilot burner, see Diagram 10.

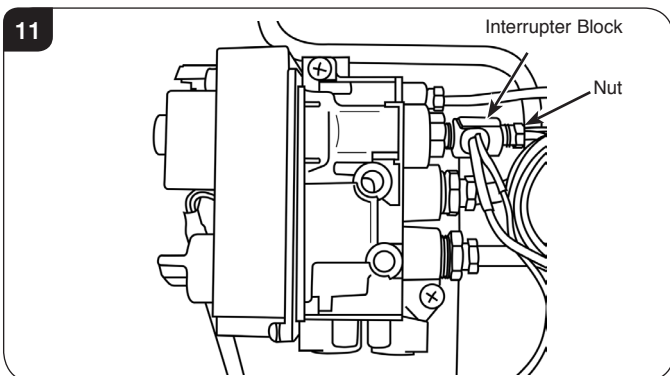


- 3.9 Remove the pipe and the injector drops out from the burner.

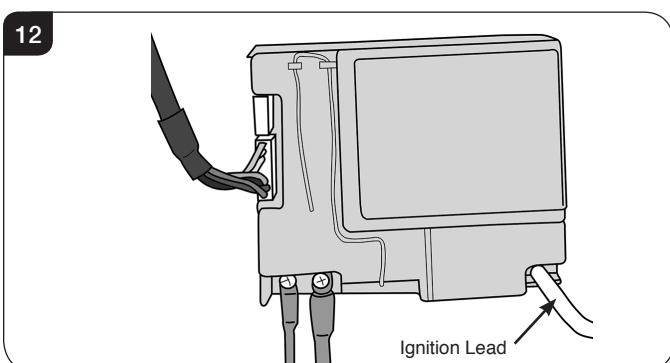
3d. Thermocouple

IMPORTANT The Ignition lead and the Thermocouple need to be removed at the same time regardless of which needs to be replaced.

- 3.10 Remove the Main Burner, see Section 2.
- 3.11 Unplug the Ignition lead from the electrode and undo the brass nut to remove the thermocouple from the pilot burner unit, see Diagram 7.
- 3.12 Undo the brass nut from the back of the interrupter block to disconnect the thermocouple, see Diagram 11.



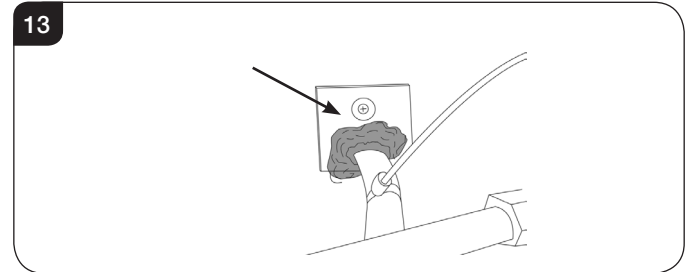
- 3.13 Unplug the Ignition lead from the control box, see Diagram 12.



- 3.14 Carefully cut cable ties and cable ties from the vidaflex.

IMPORTANT Ensure not to cut the cables.

- 3.15 Remove the screw and sealant from plate, see Diagram 13.



- 3.16 Feed ignition lead and thermocouple complete with vidaflex through metal plate.

- 3.17 Withdraw ignition lead and thermocouple from vidaflex sleeve. THIS MUST BE KEPT AND ASSEMBLED ON THE NEW LEAD. A CABLE TIE MUST ALSO BE USED TO RETAIN THE SLEEVE.

IMPORTANT The cables must follow the same route when they are replaced.

- 3.18 When replacing the cover plate ensure silicone sealant is used to seal the aperture.

- 3.19 The cable can only be fitted one way round, ensure this is correct when refitting a replacement.

IMPORTANT Ensure that the red end of the ignition cable is reconnected to the electrode.

4. Ignition Lead

IMPORTANT The Ignition lead and the Thermocouple need to be removed at the same time regardless of which needs to be replaced.

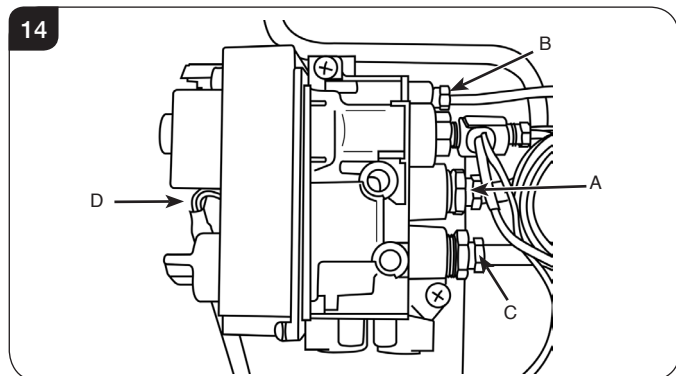
See Section 3d.

Servicing Instructions - Replacing Parts

5. Gas Valve

To change the gas valve:

- 5.1 Remove the Main Burner, see Section 2.
- 5.2 Release the gas inlet pipe, see Diagram 14, Arrow A.



- 5.3 Remove the thermocouple from the interrupter block.
- 5.4 Release the pilot pipe, see Diagram 14, Arrow B.
- 5.5 Release the gas outlet pipe, see Diagram 14 Arrow C.
- 5.6 Remove the eight wire loom, see Diagram 14, Arrow D.
- 5.7 Remove the two screws securing the valve to the support bracket and withdraw the valve.
- 5.8 Replace in reverse order.

6. Magnetic Safety Device

To replace the magnetic safety valve:

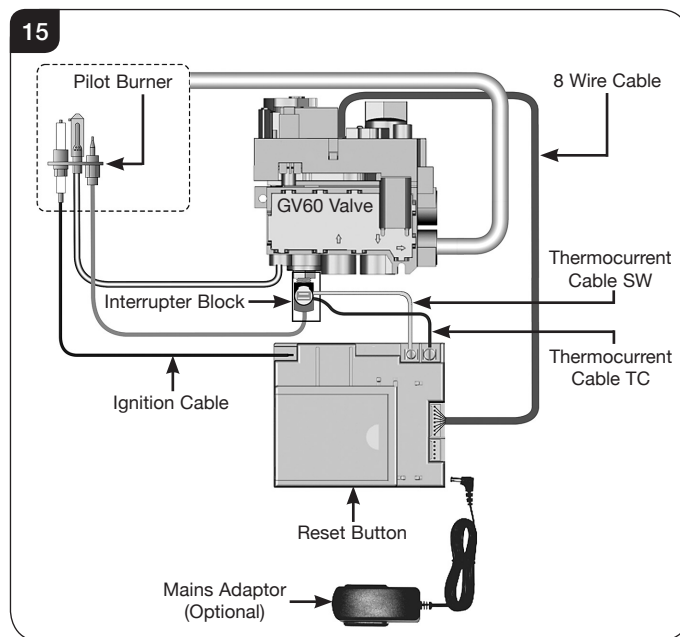
- 6.1 Undo the thermocouple from the interrupter block and remove the two interrupter leads.
- 6.2 Unscrew the interrupter block from the back of the valve.
- 6.3 Undo the silver magnetic valve retaining nut on the back of the valve.
- 6.4 Gently tap out the mag valve.
- 6.5 Replace with a new unit.
- 6.6 Reassemble in reverse order ensuring that the interrupter leads are connected correctly with the blue tag lead furthest away from the gas valve body.

7. Control Box

- 7.1 Remove the Main Burner, see Section 2.
- 7.2 Remove the two thermocurrent cables by removing the two screws, see Diagram 15.
- 7.3 Remove the ignition lead, see Diagram 15.
- 7.4 Remove the eight wire loom from the control box.

The control box can now be replaced.

When replacing the sealing plate on the rear of the control cover use a suitable silicone sealant.

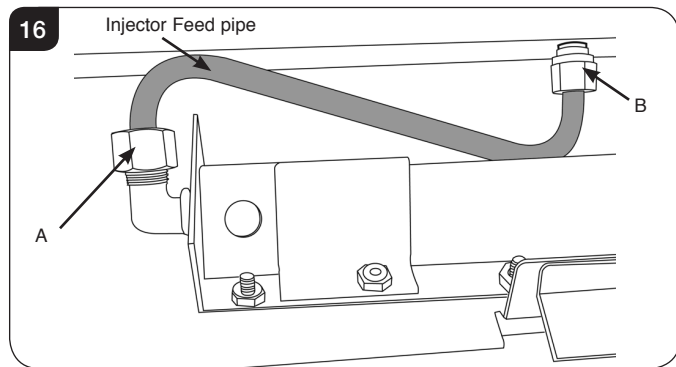


- 7.5 After replacing the control box you may need to reprogram the handset.
 - Press and hold the reset button on the control box until you hear two signals. After the second longer signal:
 - Release the reset button and within 20 seconds:
 - Press the DOWN button on the handset until you hear two additional short signals confirming the new code is set.
If there is a single long signal the code learning sequence has failed or the wiring is incorrect.

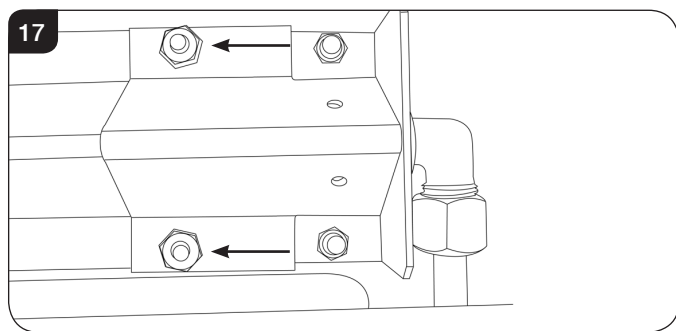
Servicing Instructions - Replacing Parts

8. Main Injector

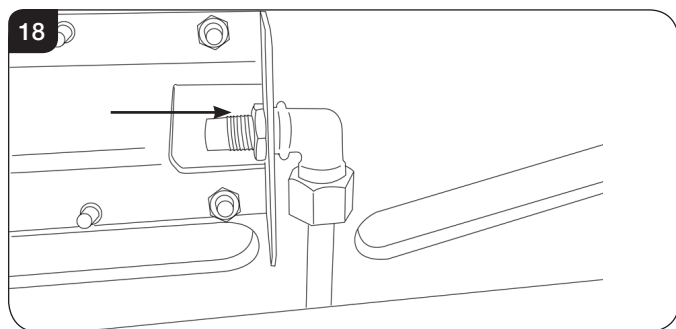
- 8.1 Remove the Main Burner as described in Servicing, Replacing Parts, Section 2.
- 8.2 Loosen and remove nut A from the injector pipe, see Diagram 16 and loosen nut B from the brass fitting. **NO NEED TO DISCONNECT.**



- 8.3 Remove the Aeration plate by unscrewing the two nuts that hold the plate in place, see Diagram 17.



- 8.4 Undo the 14mm lock nut that holds the pipe to the injector.

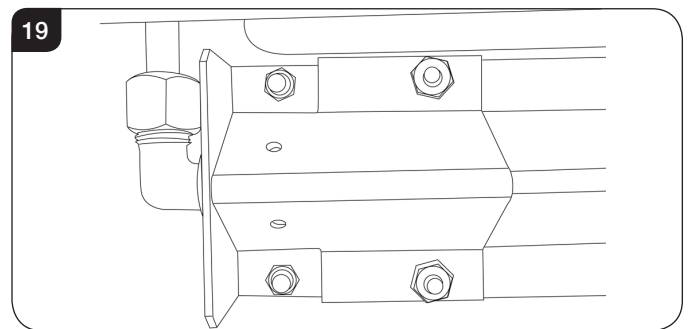


- 8.5 Replace the injector. Check all joints for gas leaks.

9. Primary Aeration Plate

NOT ALL MODELS HAVE AERATION PLATES. REFER TO TECHNICAL SPECIFICATIONS, PAGE 11.

- 9.1 Remove the Main Burner as described in Servicing, Section 2.
- 9.2 Remove the 2 fixing nuts and slide the plate off the venturi.
- 9.3 Replace with the correct size plate and secure with the screw. Ensure the lower edge of the plate is located over the venturi flange, see Diagram 19.



10. Changing Between Gas Types

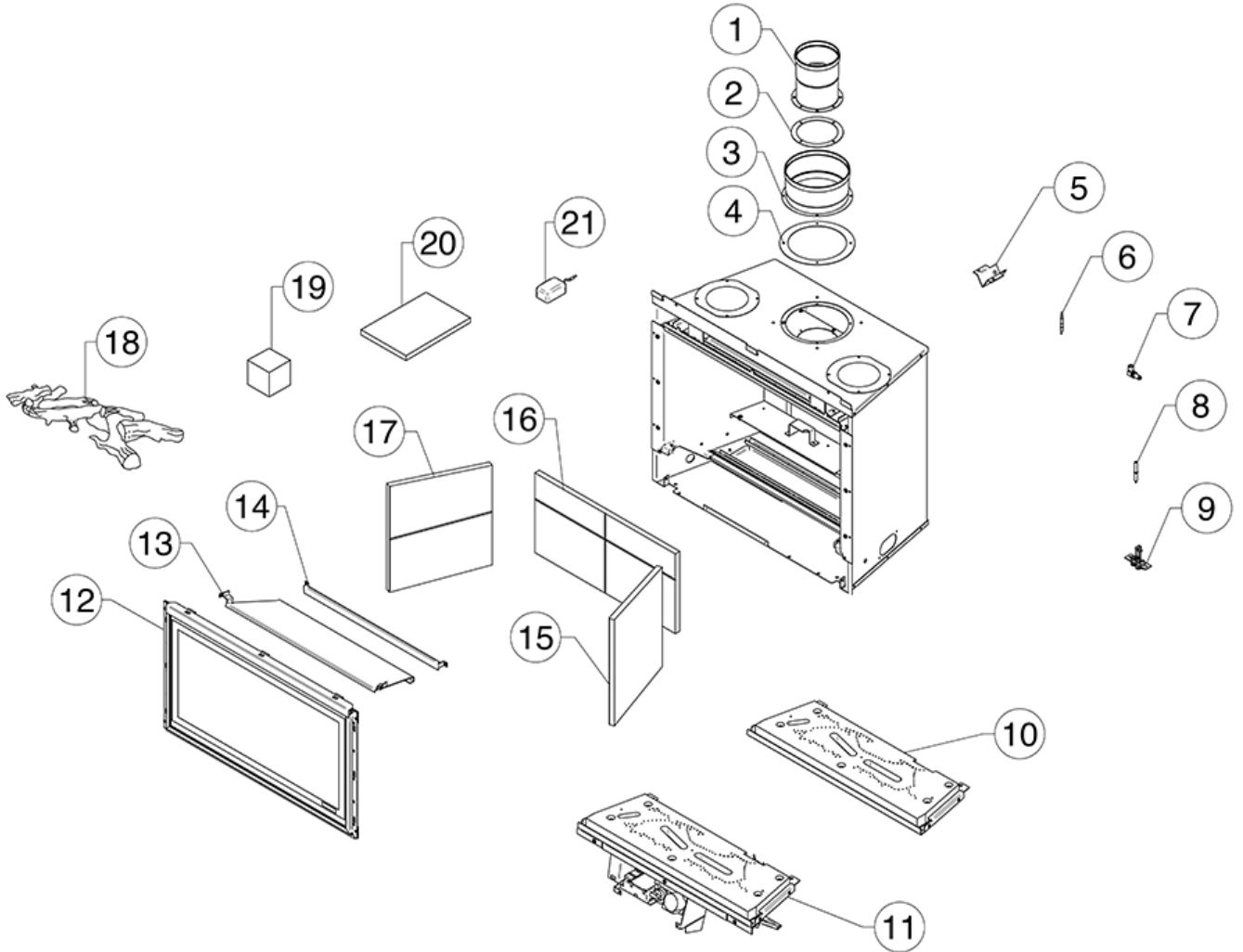
In order to change between gas types it will be necessary to change the Main Burner assembly.

Contact your Gazco retailer for further information.

A kit of parts is available for this. Always quote the Model number and Serial number when ordering any spare parts.

Spare Parts List

11. Spare Parts List - All Models



No.	Component	Part Code		Quantity
		Natural Gas	LPG	
1	Inner Spigot	MEC0231		1
2	Inner Flue Gasket	CE0210		1
3	Outer Spigot	MEC0232		1
4	Outer Flue Gasket	CE0211		1
5	Aeration Cover	GZ10407	N/A	1
6	Thermocouple	PI0074		1
7	Injector	IN0035	IN0051	1
8	Electrode	PI0075		1
9	Pilot	PI0069	PI0070	1
10	Ember Bed & Burner Assembly	GZ10010		1
11	Full Burner & Control Assembly	GZ11904N	GZ11904P	1
12	Door Assembly	GZ3747		1
13	Top Baffle	GZ10015	GZ10477	1
14	Rear Lining Restraint Strip	GZ9959		1

No.	Component	Part Code		Quantity
		Natural Gas	LPG	
15	RH Lining	Black Reed	CE1125	1
		Vermiculite	CE1126	1
		Brick Effect	CE1127	1
		Black Glass	GZ12950	1
16	Rear Lining	Black Reed	CE1119	1
		Vermiculite	CE1120	1
		Brick Effect	CE1121	1
		Black Glass	GZ12952	1
17	Left Lining	Black Reed	CE1122	1
		Vermiculite	CE1123	1
		Brick Effect	CE1124	1
		Black Glass	GZ12951	1
18	Log Set	CE1059	CE1245	1
19	Embaglow	GZ8471		1
20	Installation Kit	GZ11911		1
21	Mains Adapter	999-620		1



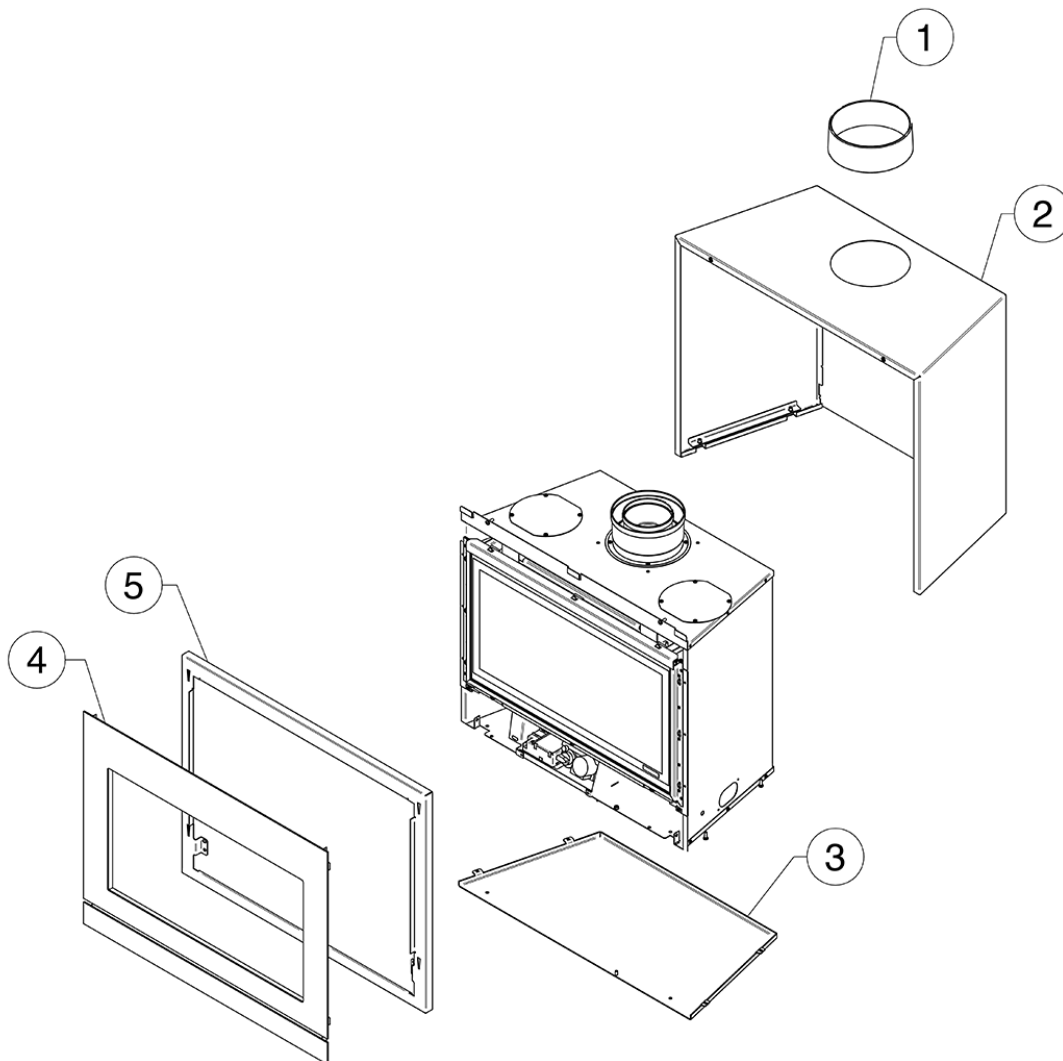
Due to continual technical improvements please check online or with your Gazco retailer for the most up to date parts lists.

Only use Genuine Gazco spares when servicing your appliance.

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

Spare Parts List

11. Spare Parts List - Outer Box Assembly - All Models



STEEL				
No.	Component	Part Code		Quantity
		Natural Gas	LPG	
1	Flue Collar	999-347		1
2	Wrap Assembly	GZ12596		1
3	Wrap Base	GZ12400		1
4	Front Frame Assembly	GZ10386GP		1
5	Rear Frame Assembly	GZ10402		1

GLASS				
No.	Component	Part Code		Quantity
		Natural Gas	LPG	
1	Flue Collar	999-347		1
2	Wrap Assembly	GZ12596		1
3	Wrap Base	GZ12400		1
4	Front Frame Assembly	GZ10387		1
5	Rear Frame Assembly	GZ10402		1



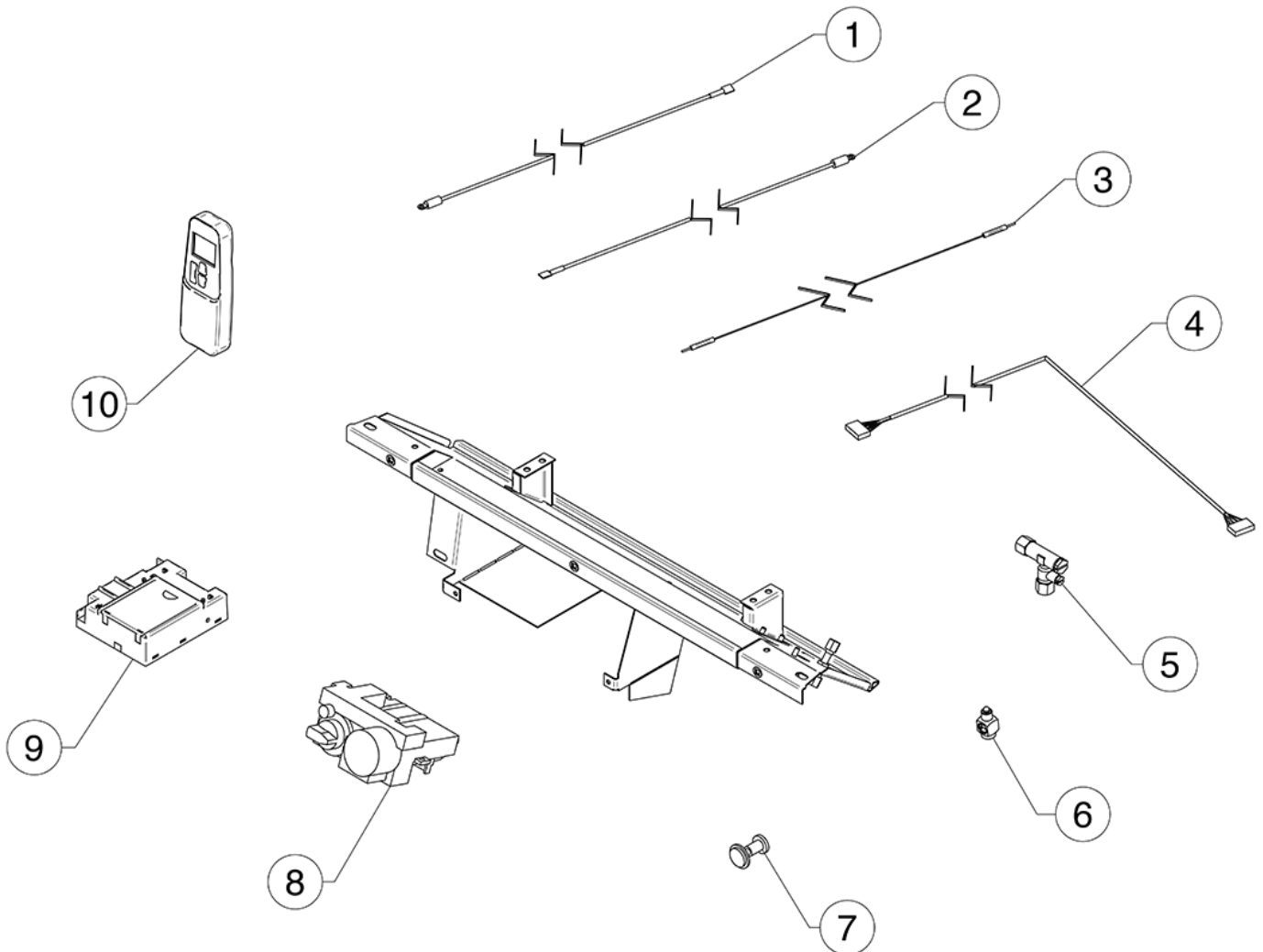
Due to continual technical improvements please check online or with your Gazco retailer for the most up to date parts lists.

Only use Genuine Gazco spares when servicing your appliance.

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

Spare Parts List

11. Spare Parts List - Control Assembly - All Models



No.	Component	Part Code		Quantity
		Natural Gas	LPG	
1	Thermocurrent Cable	EL0590		1
2	Thermocurrent Cable	GC0126		1
3	Ignition Cable	EL0537		1
4	360mm Connection Cable	GC0133		1
5	Pressure Test Restrictor Elbow	GC0095		1
6	Interrupter Block	GC0124		1
7	Magnetic Unit	GC0166		1
8	Control Valve	GC0123K		1
9	Receiver	EL0589		1
10	Thermostatic Handset	EL0571		1



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

Only use Genuine Gazco spares when servicing your appliance.

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

Service Records

1ST SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/GasSafe Registration Number

3RD SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/GasSafe Registration Number

5TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/GasSafe Registration Number

7TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/GasSafe Registration Number

9TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/GasSafe Registration Number

2ND SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/GasSafe Registration Number

4TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/GasSafe Registration Number

6TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/GasSafe Registration Number

8TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/GasSafe Registration Number

10TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/GasSafe Registration Number

Information Requirement - Gas Heaters

Information Requirement for Gaseous Fuel Local Space Heater

Model	Riva2 670 Steel BF NG	Riva2 670 Steel CF LPG	Riva2 670 Glass BF NG	Riva2 670 Glass BF LPG
Fuel	Space Heating Emissions (NOx) - mg / kWh _{input} (GCV)			
	130	130	130	130
Heat Output	Nominal Heat Output - P _{nom}			
	5.5kW	5.8kW	5.5kW	5.8kW
	Minimum Heat Output (indicative) - P _{min}			
	2.5kW	2.4kW	2.5kW	2.4kW
Auxiliary Electricity Consumption	At Nominal Heat Output - e _{l,max}			
	N/A	N/A	N/A	N/A
	At Minimum Heat Output - e _{l,min}			
	N/A	N/A	N/A	N/A
	In Standby Mode - e _{l,SB}			
	N/A	N/A	N/A	N/A
Useful Efficiency (NCV)	Useful Efficiency at nominal heat output - η _{th,nom}			
	92.0%	92.0%	92.0%	92.0%
	Useful Efficiency at minimum heat output (indicative) - η _{th,min}			
	72.0%	72.0%	72.0%	72.0%
Permanent Pilot Flame Power requirement	Permanent Pilot Flame Power requirement (if applicable) - P _{pilot}			
	N/A	N/A	N/A	N/A
Type of heat output/room temperature control				
Electronic room temperature control + day timer				
	Yes	Yes	Yes	Yes
Other control options (multiple selections possible)				
Room temperature control, with presence detection				
	No	No	No	No
Room temperature control, with open window detection				
	No	No	No	No
With distance control option				
	No	No	No	No
With adaptive start control				
	No	No	No	No
With working time limitation				
	No	No	No	No
With black bulb sensor				
	No	No	No	No
Energy Efficiency Index	88.0%	88.0%	88.0%	88.0%
Energy Efficiency Class	A	A	A	A
Contact:	Gazco Ltd, Osprey Road, Sowton Industrial estate, Exeter, EX2 7JG			

Gazco Limited, Osprey Road, Sowton Industrial Estate, Exeter, Devon, England EX2 7JG
Technical Customer Services: (01392) 261950 Fax: (01392) 261951
E-mail: technicalservices@gazco.com

A member of the Stovax Group

E & O E