



Fire Your Imagination

Logic Hotbox & Convector Fire



Instructions for Use, Installation and Servicing

For use in GB, IE (Great Britain and Republic of Ireland)

IMPORTANT

THIS PRODUCT HAS A NAKED FLAME. IT IS IMPORTANT TO ENSURE THAT ADEQUATE PRECAUTIONS ARE TAKEN TO ENSURE THAT NO OBJECTS COULD COME INTO CONTACT WITH THE NAKED FLAME. UNDER NO CIRCUMSTANCE SHOULD RUBBISH BE THROWN INTO OR BURNT ON THIS APPLIANCE.

PARTS OF THIS APPLIANCE WILL BECOME HOT DURING OPERATION; IT IS THEREFORE RECOMMENDED THAT A SUITABLE GUARD SHOULD BE USED FOR PROTECTION OF YOUNG CHILDREN, THE ELDERLY OR INFIRM.

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

Covering the following models

| GAS TYPE | LOGIC HOTBOX | | | LOGIC CONVECTOR | | |
|----------|----------------|----------------|---------------|-----------------|----------------|---------------|
| | Manual Control | Remote Control | Slide Control | Manual Control | Remote Control | Slide Control |
| Nat Gas | 101-021 | 101-083 | 101-224 | 101-295 | 101-349 | 101-053 |
| LPG | 101-512 | 101-741 | 101-519 | 101-418 | 101-528 | 101-796 |

| | |
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To receive your Extended Warranty your Gazco appliance must have been purchased from our Expert Retailer Network and registered within one month of purchase or installation. Please note that all warranties are effective from the date of purchase. Any Gazco product purchased outside of our Extended Retailer Network, or not registered within the stated time will carry a standard 12 month 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 | | |
| 3. Spillage Test | | |
| GAS CHECK | PASS | FAIL |
| 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 | | |
| 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 Logic 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 appliance, 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 adjacent to the control knob.
- 1.3 Do not place curtains above the appliance: You must have 300mm 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 The decorative front will become hot during normal use and should be treated as a working surface. It is recommended that a suitable fireguard be used for the protection of young children and the infirm.
- 1.7 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.



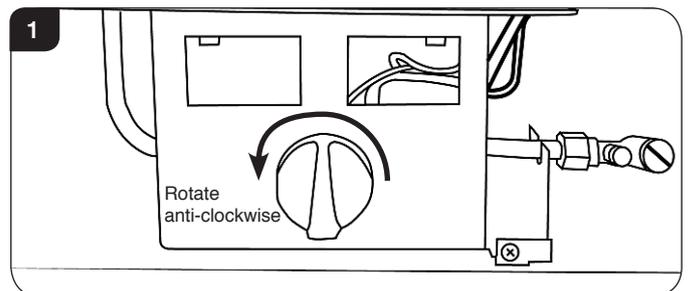
IMPORTANT: NEVER position a television or screen above this appliance.

2. Operating the Appliance

- 2.1 There are three types of control systems available for this appliance:
1. Manually Operated Control
 2. Remote Control
 3. Slide Control
- Follow the relevant section for specific operation.

Manual Control

- 2.2 Locate the control valve on the appliance. It has a single manual control, see Diagram 1:



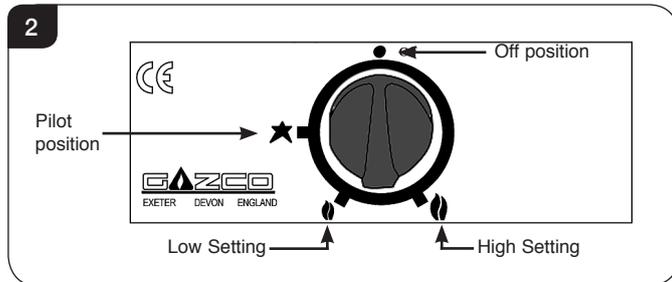
Lighting the Pilot

- 2.3 Push the valve knob in and rotate anti-clockwise slowly until a click is heard. The pilot should now be lit.
- 2.4 Hold in for a further 10 seconds. When released the pilot should remain lit.
- If the pilot does not remain lit, repeat until the operation is successful.

User Instructions

Adjusting the Flame height

- 2.5 From the pilot position push the valve knob in slightly and rotate anti-clockwise until the first stop point is felt. This denotes the lowest setting.
- 2.6 Push the valve knob in slightly and rotate further in an anti-clockwise direction. The final stop point is the highest setting.

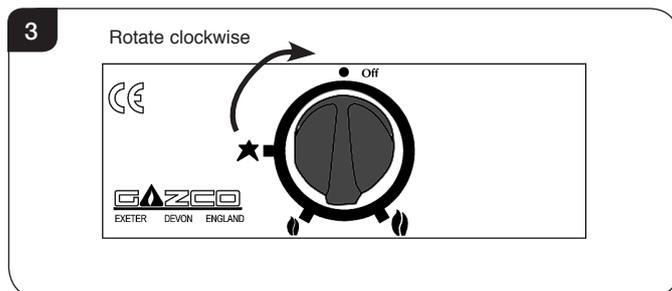


i **IMPORTANT: YELLOW FLAMES TYPICALLY APPEAR WHEN THE APPLIANCE HAS REACHED NORMAL OPERATING TEMPERATURE. THIS CAN TAKE UP TO 30 MINUTES.**

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

Switching OFF the Appliance

- 2.7 To switch the appliance off turn the control knob clockwise until it is returned to the off position, see Diagram 3.



The knob should be upright.

Remote Control

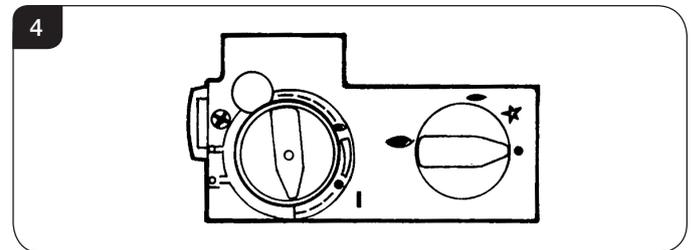
The pilot on Remote Control appliances must be lit manually from the valve unit before operation.

The control valve is at the foot on the right-hand side of the appliance. It has two controls, see Diagram 4:

1. The right-hand knob controls the pilot ignition.
2. The left-hand knob controls the main burner.

Lighting the Pilot

- 2.8 To start the left-hand and right-hand control knobs must both point to off (●):



- 2.9 Press in the right-hand control knob and rotate anti-clockwise until a click is heard. Continue to press in. The knob points to the pilot (←).

The pilot is lit.

- 2.10 Keep the knob depressed for 10 seconds before releasing. The pilot remains lit.

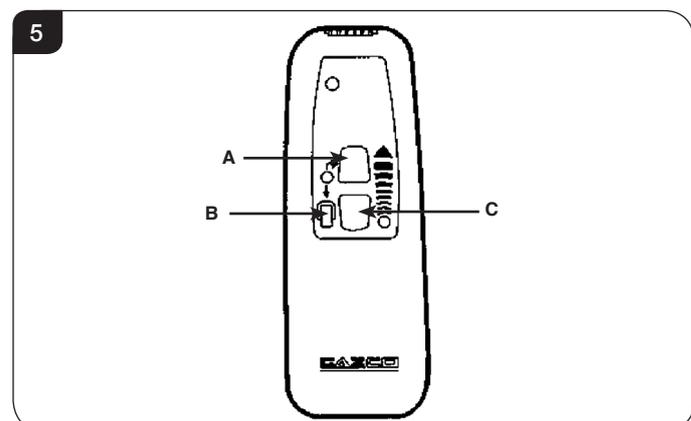
Repeat the above steps if the pilot does not stay lit.

NOTE: If the pilot goes out, the Interlock system prevents you lighting again for a short period.

- 2.11 If, after repeating the above steps the pilot does not light, contact your Retailer or Installer.
- 2.12 Turn the right-hand control to point to main burner (↔).
- 2.13 The Standard remote controls the appliance when:

- the pilot is lit.
- the right-hand control points to main burner ↔.

It regulates the temperature from low to high and back. It can also turn the main burner off leaving just the pilot burning and ready to operate.



To light the main burner:

- 2.14 Press buttons A & B simultaneously. The remote's LED light flashes to show communication between the appliance's controls and the remote.

User Instructions

Adjusting the Flame height:

- 2.15 Press and hold buttons A & B simultaneously to increase the flame height. A clicking sound indicates that the appliance is at maximum.
- 2.16 Press and hold button C to decrease the flame height. Continue to press C to turn off the main burner.

To make small adjustments to flame height:

- 2.17 Press and hold down button B and press button A once to make a slight increase. This increases the temperature by stages.

Repeat to further adjust.

- 2.18 Press button C once to slightly reduce the flame height.



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.

Switching OFF the Appliance

THE REMOTE CONTROL CAN TURN THE MAIN BURNER OFF AND LEAVE THE PILOT BURNING AND READY TO OPERATE

- 2.19 To switch off the appliance completely (no pilot burning) return both control knobs to the off position (●).

Remote Control

- 2.20 To turn the main burner of the appliance off using the handset press and keep pressing the Off button (●).

The main burner goes out leaving the pilot burning and ready to operate .

Controls on Appliance

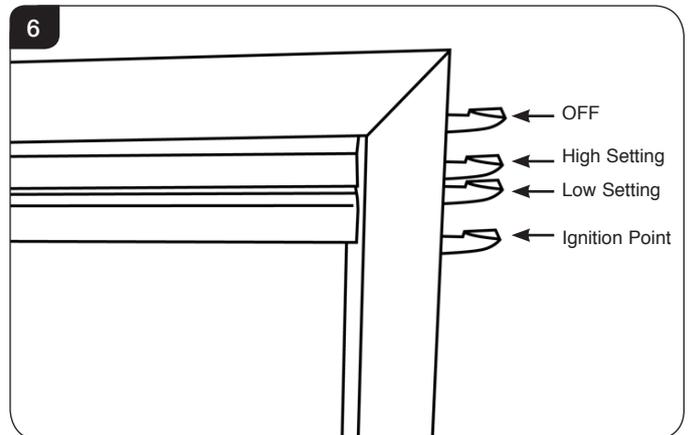
- 2.21 Use the controls on the appliance to turn the appliance off by turning the left-hand control knob until it points to Off (●). A click is heard and the main burner goes out leaving the pilot burning and ready to operate .

CAUTION: IN RARE INSTANCES, NOISES FROM SOURCES OUTSIDE THE REMOTE CAN OPERATE THE MAIN BURNER. IF THIS OCCURS, ALWAYS TURN THE CONTROL TO PILOT (●) OR OFF.

Slide Control

This appliance is operated using the slide control on the top right hand side of the decorative front.

When the appliance is OFF the slide control will be at the highest point, see Diagram 6.



Lighting the Pilot

- 2.22 Push the slide control down as far as possible to its lowest point, see Diagram 6, this is the ignition point.

Keep the slide control pressed down for 5 seconds to ensure the pilot is lit. Then release.

The appliance should light on its lowest setting.

- 2.23 When released the slide control automatically raises to a natural stop point, see Diagram 6.

Repeat the above steps if the appliance does not light.

- 2.24 If, after repeating the above steps the pilot does not light, contact your Retailer or Installer.

Adjusting the Flame height

- 2.25 Increase the flame height and temperature by carefully moving the slide control up until the next stop point is felt, see Diagram 6. This denotes the highest setting.

- 2.26 Carefully move the slide control down to the lower stop point to return to the lowest setting.



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.

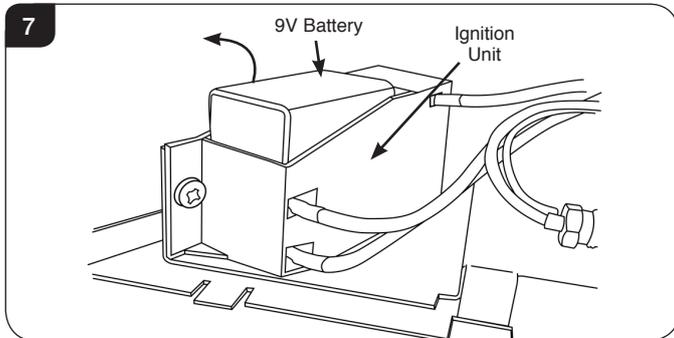
Switching OFF the Appliance

- 2.27 To turn the appliance off lift the slide control to its highest stop point, see Diagram 6. The pilot goes out.

User Instructions

3. Changing the Battery (Slide Control Model only)

- 3.1 The appliance battery is located at the bottom left of the appliance behind the ash cover, see Diagram 7.



- 3.2 Remove the old battery and replace with a new high quality (Duracell or similar) 9V battery.

4. Cleaning the Appliance

- 4.1 Make sure the appliance and surrounds are cool before trying to clean.
- 4.2 Remove the ceramic coals or pebbles and place on a dry clean surface.
- 4.3 Check the burner cover gasket for damage. Replace any damaged parts with genuine Gazco replacement parts, contact your Gazco retailer.
- 4.4 Carefully clean the burner and tray assembly using a vacuum cleaner with soft brush attachment, ensure all debris is removed from the burner ports.

WARNING: Take care when using a vacuum cleaner on the burner gasket as this is extremely delicate and may deteriorate after use.

- 4.5 Replace the ceramics by referring to section 6.

5. Arrangement of Fuel Bed

Advice on handling and disposal of fire ceramics



The fuel effect of the log version of this appliance is 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.

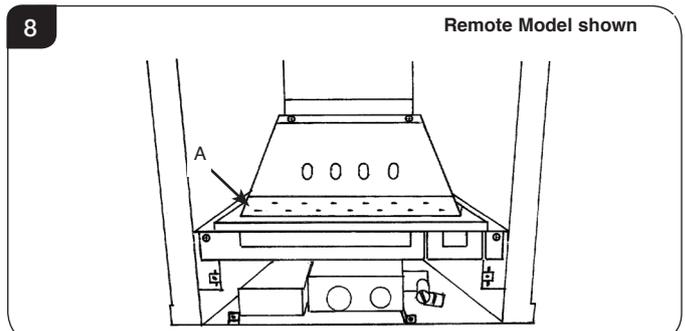
NOTE: CERAMIC PARTS ARE FRAGILE. HANDLE WITH CARE.

ONLY USE THE CORRECT TYPE AND QUANTITY OF CERAMIC COMPONENTS. POINTS 5.1 TO 5.5 ARE COMMON TO ALL FUEL TYPES AND LAYOUTS.

ALWAYS FOLLOW THE FUEL BED LAYOUT AS STATED IN THESE INSTRUCTIONS. NEVER CHANGE THE LAYOUT FROM THAT SHOWN HERE.

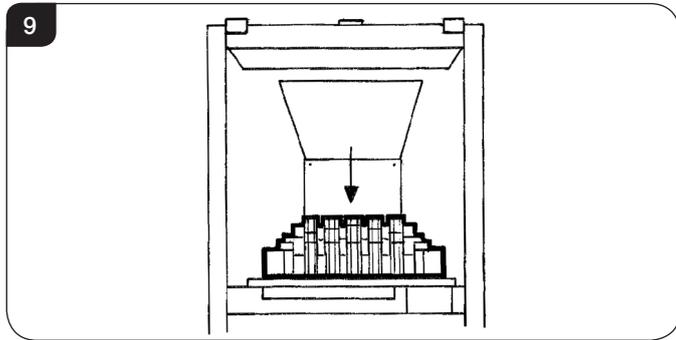
- 5.1 Ensure the burner cover gasket is positioned on the burner skin ensuring the holes align with the ports.

Take care as the front left-hand hole is offset compared to the others, see Diagram 8, arrow A.

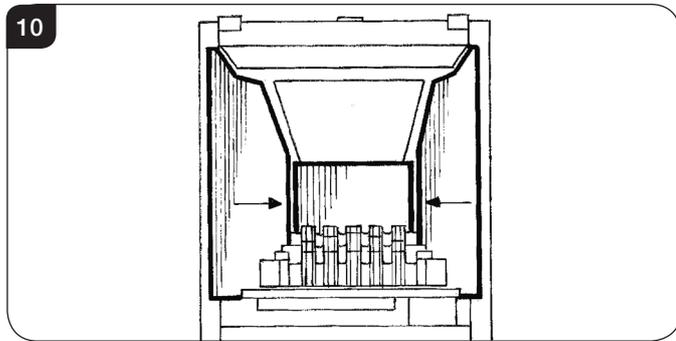


User Instructions

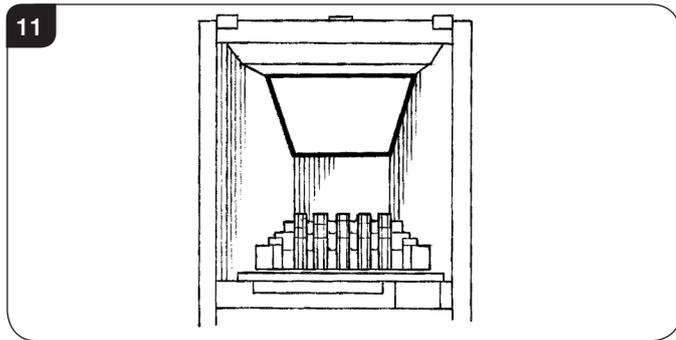
- 5.2 Position the flame baffle centrally on the tray and ensure the stepped lower edge engages against the rear edge of the burner skin, see Diagram 9.



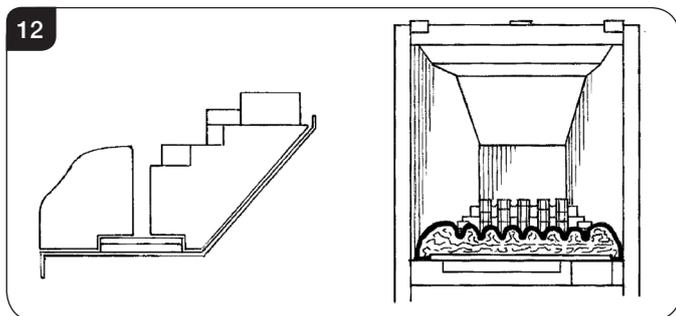
- 5.3 Place the rear panel against the rear of the box and slide the side panels on either side of the flame baffle. Ensure they locate in the brackets at the top of the firebox. **DO NOT SLIDE THEM ALL THE WAY BACK**, see Diagram 10.



- 5.4 Locate the top panel on top of the rear and side panels. Finally push the sides fully towards the rear panel. This will retain the top panel, see Diagram 11.



- 5.5 Place the front coal centrally in the channel at the front of the tray. The relationship between the front coal and flame baffle is shown in Diagram 12.

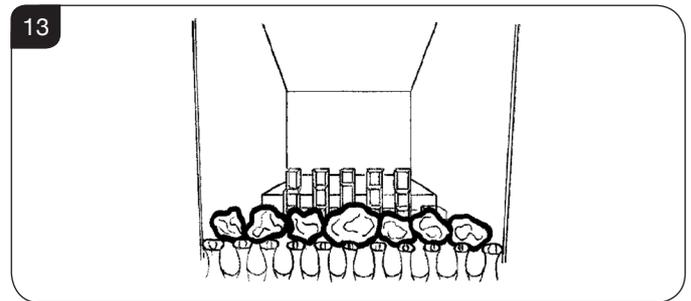


Coal Layout

NOTE: THERE ARE TWO LARGE COALS IN A SEPARATE BAG INSIDE THE MAIN BAG FOR USE WITH A CURVED FRONT (SUCH AS THE HOLYROOD AND RICHMOND) AND NOT FOR A FLAT FRONTED FRAME.

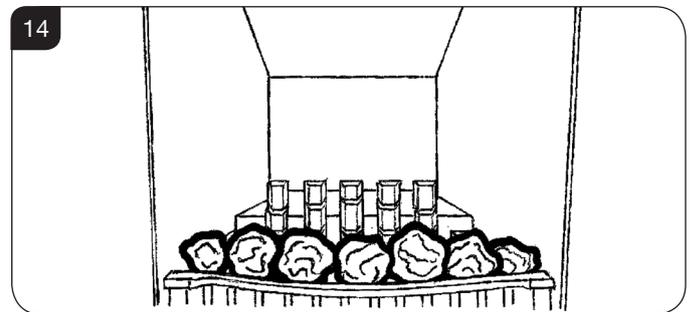
A) FRONT ROW COAL LAYOUT USING FLAT FIRE FRONTS

- 5.6 This first row marks the only difference in coal layout between the flat fronts and curved fronts. Place one large coal centrally on the front coal resting against the frame. Then place three small coals either side, see Diagram 13.



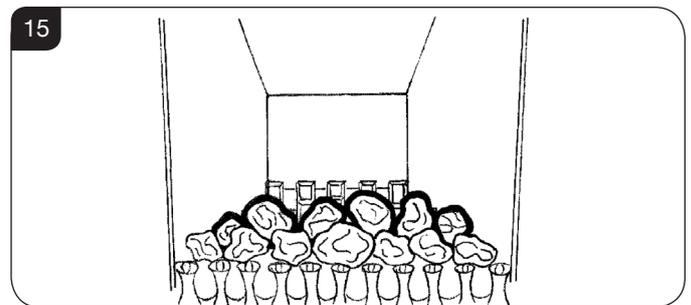
B) FRONT ROW COAL LAYOUT USING CURVED FIRE FRONTS

- 5.7 Place three large coals resting on top of the front coal and against the front of the frame, then place two small coals either side of the large ones, see Diagram 14.



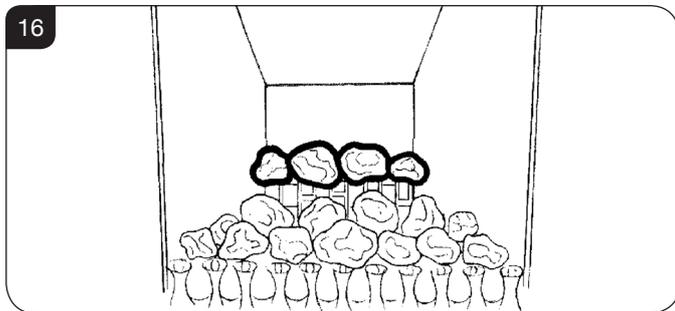
C) COAL LAYOUT CONTINUED FROM FRONT ROW

- 5.8 Place four large coals behind the first row and one small coal either end resting up against the side panels, see Diagram 15.

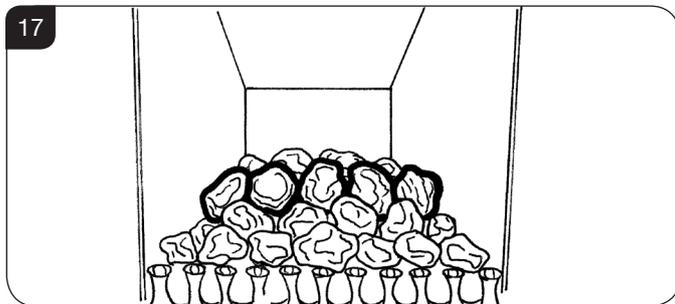


User Instructions

- 5.9 Place one small coal either side on top of the flame baffle in each rear corner. Then place two large coals in between the two small coals. These coals should touch the rear panel, see Diagram 16.



- 5.10 Finally place five large coals between the second and rear row of coals, see Diagram 17.



- 5.11 It is essential that gaps are left between the coals to maximise the performance of the appliance.

6. Oxygen Depletion Sensor

- 6.1 The appliance is fitted with an oxygen sensitive pilot system which acts to cut off the gas supply to the fire should the oxygen in the room fall below its normal level. If the fire is turned off by this device, it usually indicates that there is a problem with the flue system, and this should be inspected by a qualified engineer. **Do not attempt to use the fire until an engineer says it is safe to do so.**

This device is not a substitute for an independently mounted carbon monoxide detector.

7. Flame Failure Device

- 7.1 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.

8. Running In

- 8.1 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.

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

9. Servicing

- 9.1 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).

10. Ventilation

- 10.1 Any purpose provided ventilation should be checked periodically to ensure that it is free from obstruction.

11. Installation Details

- 11.1 Your 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.

12. Hot Surfaces

- 12.1 Parts of this appliance become hot during normal use.
- 12.2 Regard all parts of the appliance as a working surface, except for the control access panel and the slider handle (slide control model only).
- 12.3 Provide a suitable fireguard to protect young children and the infirm.

Installation Instructions

Technical Specification

Covering the following models:

| GAS TYPE | LOGIC HOTBOX | | | LOGIC CONVECTOR | | |
|----------|----------------|----------------|---------------|-----------------|----------------|---------------|
| | Manual Control | Remote Control | Slide Control | Manual Control | Remote Control | Slide Control |
| Nat Gas | 101-021 | 101-083 | 101-224 | 101-295 | 101-349 | 101-053 |
| LPG | 101-512 | 101-741 | 101-519 | 101-418 | 101-528 | 101-796 |

| Model | | Gas Cat. | Gas Type | Working Pressure | Aeration | Injector | Gas Rate m ³ /hr | | Input kW (Gross) | | Country |
|---|--------|-----------------|---------------|------------------|---|----------|-----------------------------|-------|------------------|-----|---------|
| | | | | | | | High | Low | High | Low | |
| HOTBOX/ CONVECTOR | Manual | I _{2H} | Natural (G20) | 20mb | 6 x 15 | 400 | 0.64 | 0.29 | 6.7 | 3.0 | GB, IE |
| | Remote | | | | | | 0.64 | 0.29 | 6.7 | 3.0 | |
| | Slide | | | | | | 0.628 | 0.29 | 6.6 | 3.0 | |
| HOTBOX/ CONVECTOR | Manual | I ₃₊ | Butane (G30) | 29mb | 6 x 15 rear 23 x 15 front | 180 | 0.192 | 0.086 | 6.7 | 3.0 | GB, IE |
| | | | Propane (31) | 37mb | | | 0.252 | 0.113 | 6.7 | 3.0 | |
| | Remote | | Butane (G30) | 29mb | 6 x 15 rear 23 x 15 front | 180 | 0.192 | 0.086 | 6.7 | 3.0 | |
| | | | Propane (31) | 37mb | | | 0.252 | 0.113 | 6.7 | 3.0 | |
| | Slide | | Butane (G30) | 29mb | 6 x 15 rear 23 x 15 front | 180 | 0.192 | 0.086 | 6.7 | 3.0 | |
| | | | Propane (31) | 37mb | | | 0.252 | 0.113 | 6.7 | 3.0 | |
| Hotbox Net Efficiency - 60% | | | | | Convector Net Efficiency - 68.5% | | | | | | |
| NO_x CLASS 1 | | | | | | | | | | | |
| Min Flue Size - 5" diameter | | | | | | | | | | | |
| Min Flue Size - pre cast - 90mm x 183mm (16,500mm² min) | | | | | | | | | | | |
| Min Flue Specification - T250/N2/0/D/1 | | | | | | | | | | | |
| Gas Inlet - 8mm | | | | | | | | | | | |
| Weight - 19Kg | | | | | | | | | | | |

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 54.06% for the Hotbox and 61.72% for the Convector. The test data has been certified by BSI Testing Services. The gross efficiency value may be used in the UK Government's Standard Assessment Procedure (SAP) for energy rating of dwellings.

Installation Instructions

Technical Specification

Complete Front Options

| FRONT | Manual & Remote | Slide Control |
|------------|---------------------------------------|------------------|
| Designio | 8251GP, 8251IR | - |
| Evolution | Hotbox - 8255BS Convector - 8257BS | - |
| Progress | 8253IR | - |
| Winchester | 8698MB, 8698P | 901-335, 901-347 |
| Dimension | 8681MB | - |
| Richmond | 8678 | - |

Convector Fireplaces (Convector Box only)

| FIREPLACE | Black | Highlight Polished | Polished |
|---------------------------------------|-------|--------------------|----------|
| Victorian Convector Manual & Remote | 4262 | 4263 | 4355 |
| Art Nouveau Manual & Remote | 4264 | 4265 | 4353 |
| Combination Convector Manual & Remote | 4362 | 4363 | - |

Frame & Front Combinations

BOX PROFIL & ARTS FRAME

| FINISH | Box Profil Frame | | Arts Frame | |
|-----------------------|------------------|---------|-----------------|---------|
| | Manual & Remote | Slide | Manual & Remote | Slide |
| Matt Black | 901-219 | 901-223 | 8284MB | 901-021 |
| Polished Brass Effect | 901-178 | 901-239 | - | - |
| Polished Steel Effect | 901-269 | 901-244 | - | - |
| Brushed Steel Effect | 901-344 | 901-251 | - | - |
| Polished Brass | - | - | 8284PBR | 901-058 |
| Polished Stainless | - | - | 8284P | 901-087 |
| Brushed Stainless | - | - | 8284BS | 901-111 |

PROFIL & DECORATIVE FRAME

| FINISH | Profil | Decorative |
|--------------------|----------------------|------------|
| | Manual & Remote only | |
| Matt Black | 8345 | 8285 |
| Polished Brass | 8340 | 8266 |
| Polished Stainless | 8342 | 8232 |
| Brushed Stainless | 8229 | 8235 |

FRONTS

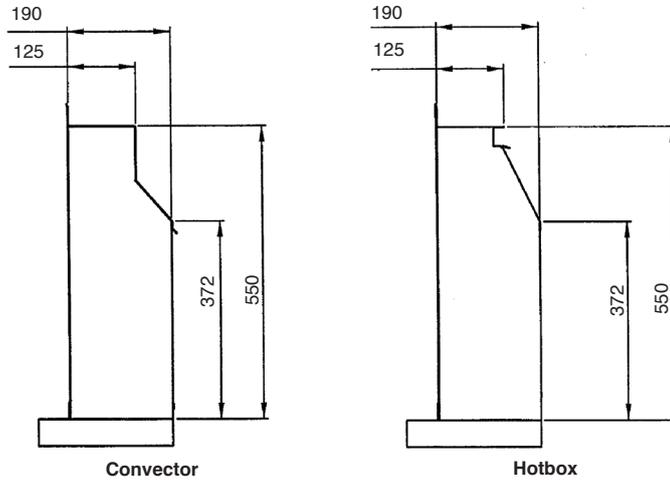
| FINISH | Arts Front | Wave Front | Chartwell Front | Holyrood Front | | Spanish Front | |
|-----------------------|------------|------------|-----------------|--|--|--|--|
| | All Models | All Models | All Models | For use with Arts Frame or Box Profil Frame All Models | For use with Profil Frame or Decorative Frame All Models | For use with Arts Frame or Box Profil Frame All Models | For use with Profil Frame or Decorative Frame All Models |
| Matt Black | 901-425 | 901-024 | 901-159 | 901-338 | 901-012 | 901-161 | 901-008 |
| Polished Brass Effect | 901-530 | 901-061 | 901-164 | 901-203 | 901-042 | 901-212 | 901-085 |
| Highlight Polished | 901-296 | 901-092 | 901-185 | 901-175 | 901-102 | 901-188 | 901-037 |
| Polished Chrome | 901-476 | 901-083 | 901-170 | 901-074 | 901-147 | 901-281 | 901-129 |

Installation Instructions

Technical Specification

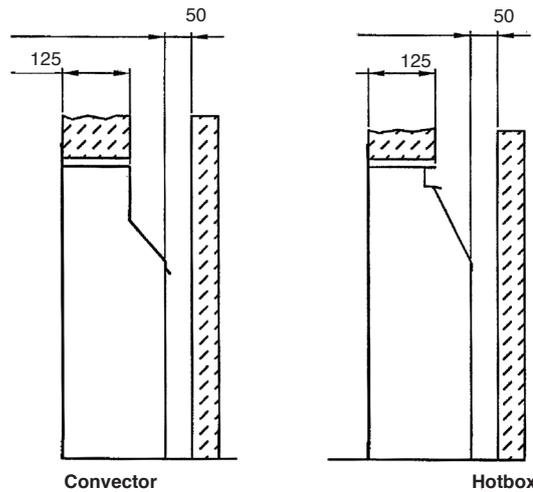
1

OVERALL EXTERNAL DIMENSIONS - SIDE VIEW



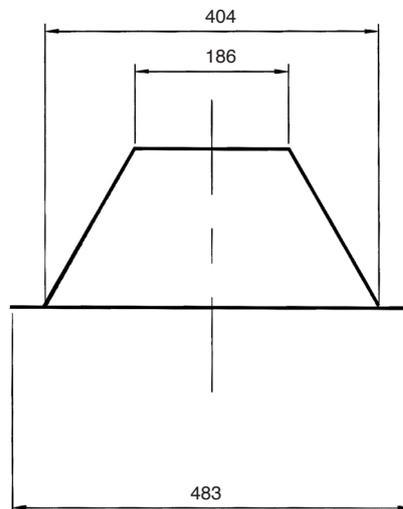
2

MINIMUM DEBRIS COLLECTION SPACE REQUIREMENTS (EXISTING MASONRY CHIMNEYS ONLY)



3

OVERALL EXTERNAL DIMENSIONS PLAN VIEW



Installation Instructions

Site Requirements

1. Flue And Chimney Requirements

- 1.1 The chimney or flue system must comply with the rules in force, and must be a minimum of 125mm (5") in diameter. Pre cast flues must conform to BS1289: 1986. The cross sectional area of the flue must be 16500mm² with a minimum dimension of 90mm.

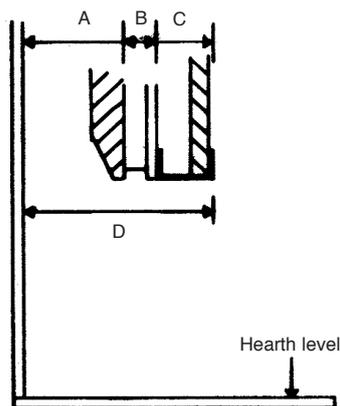
*When fitting the appliance to a pre cast flue, the total minimum depth of fire opening necessary is (D) 215mm. This allows a 25mm space behind the appliance for debris, required on this type of flue system. This is achieved either by using = (A) a 115mm deep starter block + (B) a 25mm plasterboard and sealed space + (C) 75mm Gazco spacer (part number 8315) with a marble slip or similar, inserted behind the spacer front flange, see Diagram 1.

Or the total depth can be achieved by using a deeper starter block, remedial building work to the front of the fireplace opening, and a marble slip or similar, or a combination of this.

NEVER PLASTER DIRECT TO THE FACE OF A PRECAST FLUE. USE ADHESIVE TO FIX THE PLASTERBOARD TO THE FACE OF THE FLUE AND FINALLY SKIM THE PLASTERBOARD.

1

- A = Minimum precast flue starter block depth (115mm).
- B = Plasterboard and adhesive seal all around fire opening.
- C = Gazco spacer (8315)
- D = Minimum total depth including 25mm for debris.



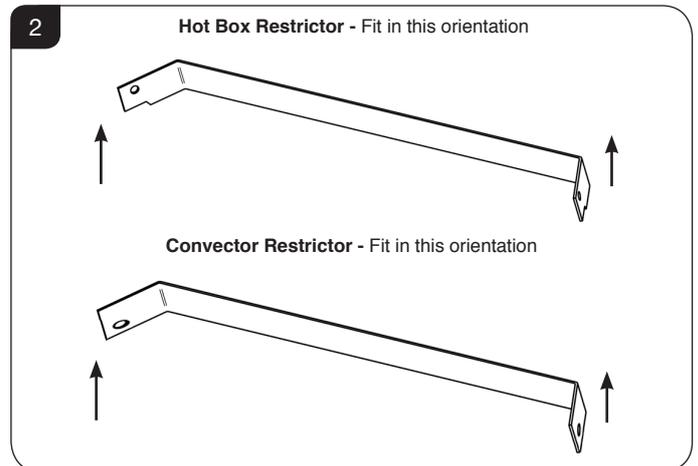
When fitting the Logic Convector fire and a Stovax Cast Iron Convector fireplace to a precast letter box flue with a standard starter block, the 8315 spacer kit will be required, together with an extra deep 142mm rebate surround.

If installing the Logic Convector fire in conjunction with a Stovax Combination Fireplace Convector, a 75mm deep stud-work chimney breast will need to be constructed to house the depth of the fireplace.

The appliance can also be fitted into a metal flue box with a 5" (125mm) diameter flexible liner. In this installation a 1" (25mm) rebated fire surround must be used. Refer to Diagram 2 for dimensions.

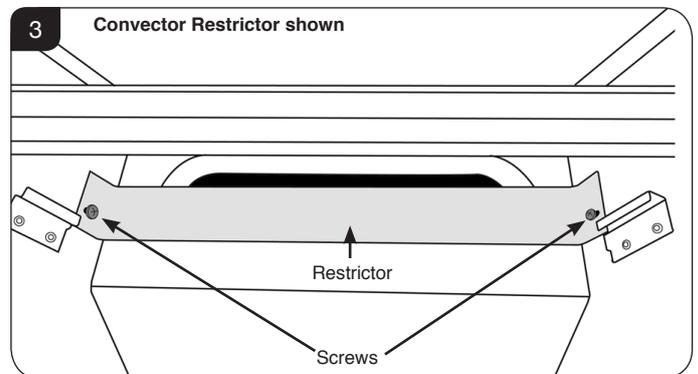
Class 1 flues. Chimneys over 9" x 9" must be lined.

- 1.2 A flue restrictor is provided which can be fitted when the flue is equal to or greater than 7" or when the flue pull is excessive, see Diagram 2.



This is fitted from inside the appliance across the outlet at the top of the firebox with two screws provided, see Diagram 3.

Note: The Convector restrictor must be installed with the screw holes towards the bottom and the Hotbox restrictor with the cutouts facing down, see Diagram 3.



- 1.3 The minimum effective height of the flue or chimney must be 3m (10ft).
- 1.4 The chimney or flue must be free from any obstruction. Any damper plates should be removed or secured in the fully open position, and no restrictor plates should be fitted.
- 1.5 The chimney should be swept immediately prior to the installation of the appliance - unless it can be seen to be clean and unobstructed throughout its entire length.
- 1.6 Ensure that there is a smooth taper transition from the fireplace opening into the chimney or flue.
- 1.7 The flue pull should be checked prior to installation of the appliance. Apply a smoke pellet to the flue or chimney opening and ensure that the smoke is drawn into the opening. If there is not a definite flow, preheat the chimney for a few minutes and re-test the flow.

Installation Instructions

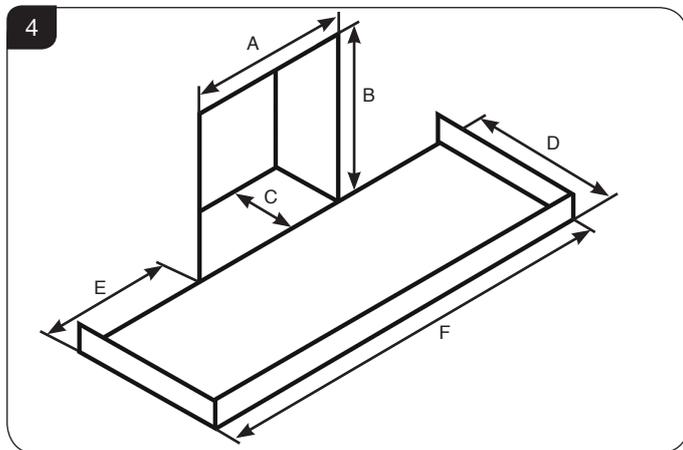
Site Requirements

IF THERE IS STILL NO DEFINITE FLOW, THE CHIMNEY MAY REQUIRE ATTENTION - SEEK EXPERT ADVICE.

2. Appliance Location

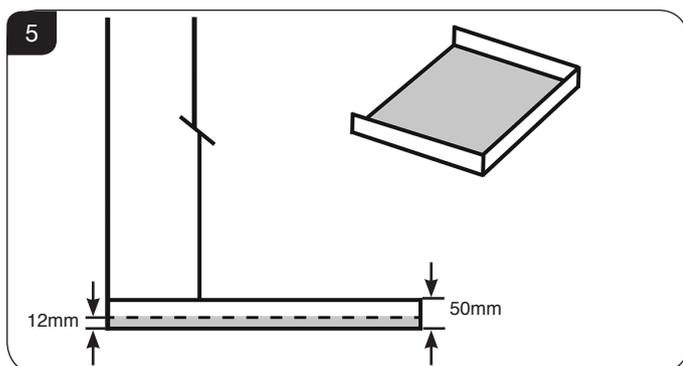
NOTE: It is recommended you construct the back panel of the fireplace from natural materials cut into three or more sections to prevent cracking. Resin-based materials may not be suitable. This appliance is an effective heat producer and attention must be paid to the construction and finish of the fireplace.

- 2.1 These appliances must be hearth mounted into a non-combustible opening to National Standards. The minimum dimensions shall be as shown in Diagram 4.

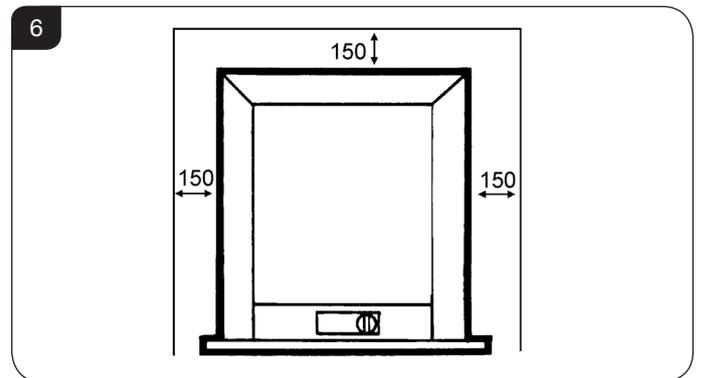


| Flue Type Dimension | Brick Built Class 1 | Pre Fab Metal Box | Pre Cast from 1986 |
|---------------------|---------------------|-------------------|--------------------|
| A | 410 | 407 | 305 |
| B | 560 | 560 | 560 |
| C | 250 | 200 | 215 |
| D | 300 | 300 | 300 |
| E | 150 | 150 | 150 |
| F | 710 | 707 | 605 |

- 2.3 This appliance must stand on a non-combustible hearth that is at least 12mm thick and 50mm thick at least at the periphery.



- 2.4 If the appliance is greater than 50mm above the floor, then no hearth is required, although due consideration should be given to how the heat may affect the floor material.
- 2.5 Ensure that no naked flame or incandescent part of the fire bed projects beyond the vertical plane of the fireplace opening.
- 2.6 The appliance must not be installed in any room that contains a bath or shower.
- 2.7 Ensure clearances to combustible materials, see Diagram 6.



3. Gas Supply

- 3.1 Before installation, ensure that the local distribution conditions (identification of gas and pressure) and the adjustment of the appliance are compatible.
- 3.2 Ensure that the gas supply is capable of delivering the required amount of gas, and is in accordance with the rules in force.
- 3.3 This appliance is supplied complete with a factory fitted isolation device incorporated into the inlet connection, no further isolation device is therefore required.

4. Ventilation

It is important to ensure that any national ventilation requirements are taken into account during the installation of this appliance.

- 4.1 This appliance has a nominal input not exceeding 7.0kw and therefore does not normally require an additional permanent ventilation.

If, however, spillage is detected when commissioning the appliance, there may be insufficient natural ventilation and additional ventilation may be required.

For ventilation requirements in the Republic of Ireland, it will be necessary to refer to the relevant rules in force.

AIR VENTS MUST NOT BE RESTRICTED.

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.

Do not use the appliance until an engineer says it is safe to do so.



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 9, 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 Gas Supply

For specific gas types and working pressures see **Technical Specifications, page 10.**

TO CHANGE FROM ONE GAS TYPE TO ANOTHER A COMPLETE ENGINE ASSEMBLY WILL BE REQUIRED. SEE SECTION 9 SERVICING INSTRUCTIONS.

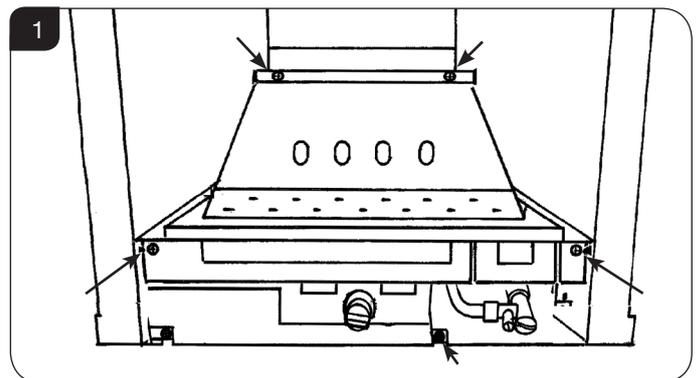
- 2.1 Before installation, ensure that the local distribution conditions (identification of the type of gas and pressure) and the adjustment of the appliance are compatible. See Technical Specification on page 10.
- 2.2 Ensure that the gas supply is capable of delivering the required amount of gas, and is in accordance with the rules in force. Please refer to the technical specification for the correct working pressure for the gas used.
- 2.3 Soft copper tubing and soft soldered joints can be used but must not be closer than 50mm (2") to the underside of the burner.

- 2.4 An isolation device is provided with the appliance.
- 2.5 All supply gas pipes must be purged of any debris that may have entered, prior to connection to the appliance.

3. Preparing the Appliance

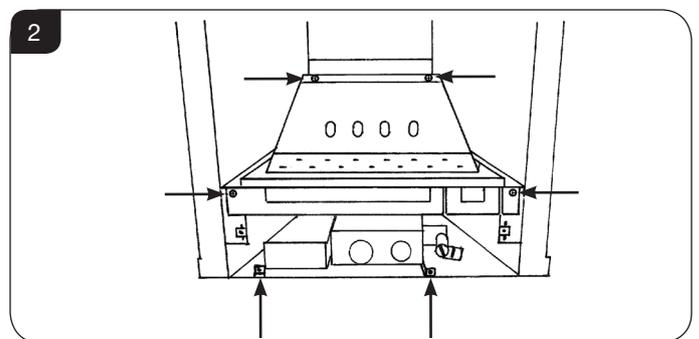
Manual Control

- 3.1 Remove the 5 burner retaining screws and withdraw the burner unit from its location, see Diagram 1.



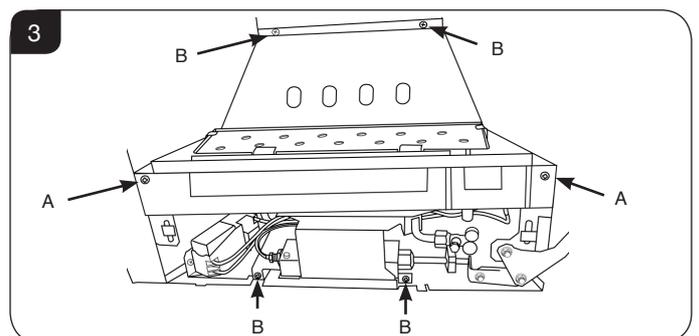
Remote Control

- 3.2 Remove the 6 burner retaining screws and withdraw the burner unit from its location, see Diagram 2.



Slide Control

- 3.3 Remove the 2 screws securing the front baffle to the burner unit, see Diagram 3, Arrow A. **Ensure the baffle is replaced during re-assembly.**

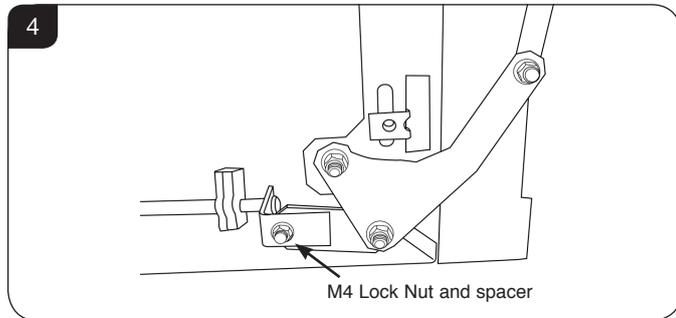


Installation Instructions

3.4 Remove the 4 screws securing the burner unit to the firebox, see Diagram 3, Arrow B.

3.5 Remove the M4 lock nut and spacer securing the slider arm to the appliance, see Diagram 4.

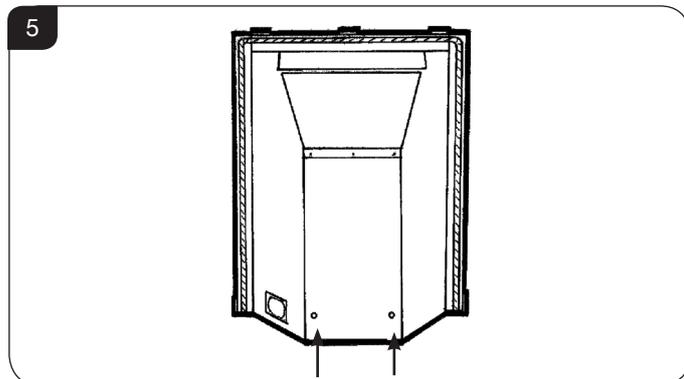
Ensure that the spacer is retained and replaced when the engine is reinstalled.



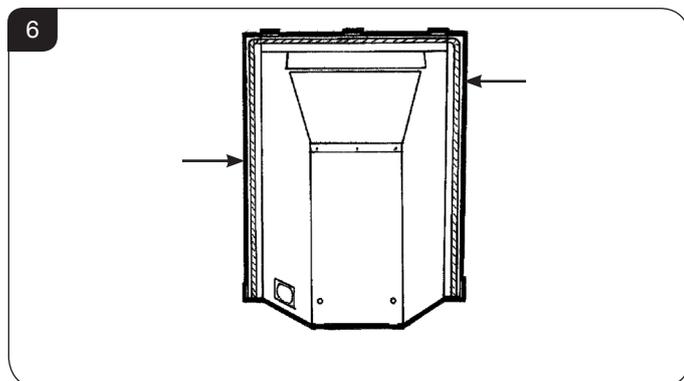
Withdraw the burner unit from its location.
Take care not to catch the slide mechanism.

All Models

3.6 Decide on the retention method. If cable fixings are to be used, remove the two knockout holes on the rear of the box, using a sharp hammer blow, see Diagram 5.



3.7 Remove the backing from the self-adhesive silicone sealing strip and apply to the rear flange of the firebox ensuring that it is positioned as close to the outer edge as is practically possible, see Diagram 6.



3.8 Gas pipe entry must come through the right hand side of the box. The rubber seal must be cut using a sharp knife to allow the isolating elbow to pass through it. Ensure the rubber is not damaged when doing this.

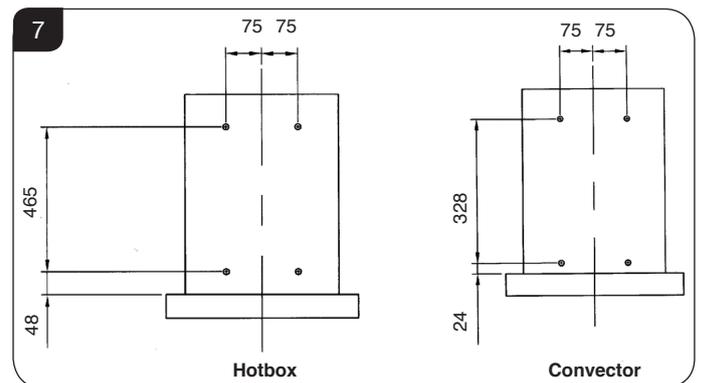
A means of isolation is provided with the appliance. This must be fitted to the supply pipe prior to installing the firebox.

4. Installation of the Appliance

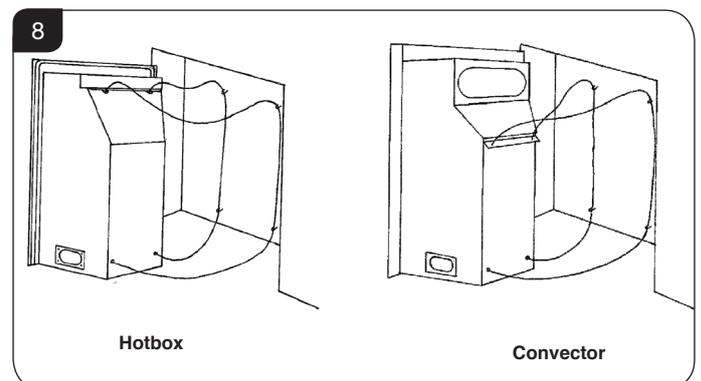
4.1 Ensure that the fireplace opening is in compliance with the requirements of section 2 Site Requirements then proceed as follows:

A) Cable Retention Method

4.2 Mark the position of the 4 fixing holes on the rear of the fireplace opening and drill the holes using a No. 12 masonry drill bit. Insert the 4 fibre rawl plugs and screw the eyebolts in as far as possible leaving the eye horizontal, see Diagram 7.



4.3 Pass the 2 cables through the holes in the bracket on the back of the firebox and pull taut so that the stop ends sit tightly against the top of the bracket, see Diagram 8.

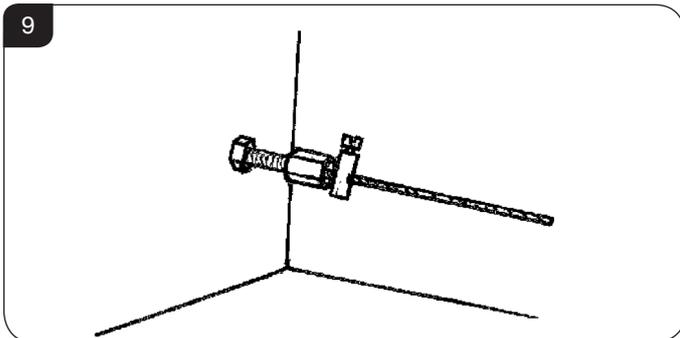


4.4 Pass the cables vertically through the 2 sets of eyebolts and thread the ends through the holes in the lower back of the firebox. Pass the gas supply pipe through the hole in the rubber seal and push the appliance into place.

Installation Instructions

4.5 Thread the cables through the tensioner bolts and push the threaded portions through the holes in the firebox so that the lock nut sits against the back wall (ensure that the nut is screwed fully up to the head of the tensioner to allow maximum adjustment).

4.6 Slide the locking nipples onto the cables, pull the cables taut and tighten the locking screw. Adjust the lock nuts using a 10mm spanner until the silicone sealing strip forms a tight seal between the fireplace opening and the firebox flange, see Diagram 9.

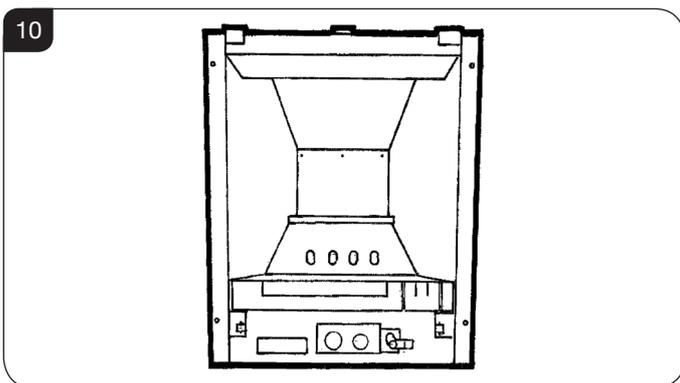


4.7 Coil up the surplus cable and locate in the back of the fire box.

NEVER SHORTEN THE CABLES, THEY WILL BE REQUIRED WHEN SERVICING THE APPLIANCE.

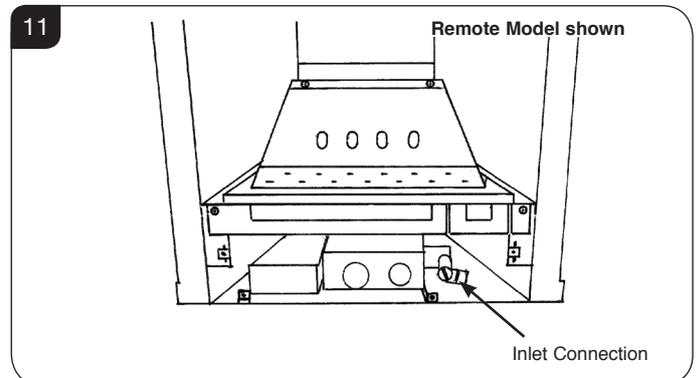
B) Screw Fixing Method

4.8 Alternatively, this appliance can be secured back to the fire place opening using the screws and rawl plugs provided. Place the firebox centrally in the opening and mark the positions of the 4 fixing holes. Drill the holes and insert the 4 rawl plugs, see Diagram 10.



4.9 Offer the firebox into the opening and ensure that the gas supply pipe passes through the rubber seal.

4.10 Connect the gas supply to the inlet connection on the burner unit and tighten. It may be necessary to support the inlet connection with another spanner whilst tightening this joint, see Diagram 11.



4.11 Carefully refit the burner assembly.

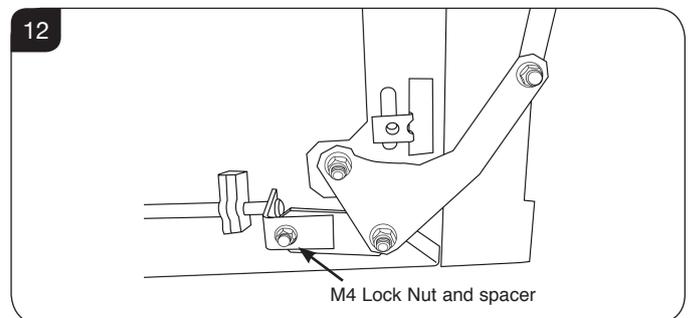
Slide Control Model only

Take care not to catch the slide mechanism.

4.12 Secure the 6 screws (Remote and Slide control models), 5 screws (Manual model).

Slide Control Model only

4.13 Refit the spacer and M4 lock nut to secure the slider mechanism, see Diagram 12.



All Models

4.14 Turn on the gas supply to the appliance and check for leaks. Light the fire and check all joints on the appliance for leaks.

4.15 Remove the sealing screw from the inlet connection and connect a suitable "U" gauge manometer. Light the fire and turn to the maximum position, refer to the data badge and ensure that the running pressure is correct. If the pressure varies significantly from that on the data badge, this may indicate a supply problem and will require immediate attention.

4.16 Turn the appliance off, disconnect the "U" gauge and replace the sealing screw. Relight the appliance and check the sealing screw for leaks.

Installation Instructions

5. Arrangement of Fuel Bed

Advice on handling and disposal of fire ceramics



The fuel effect of the log version of this appliance is 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.

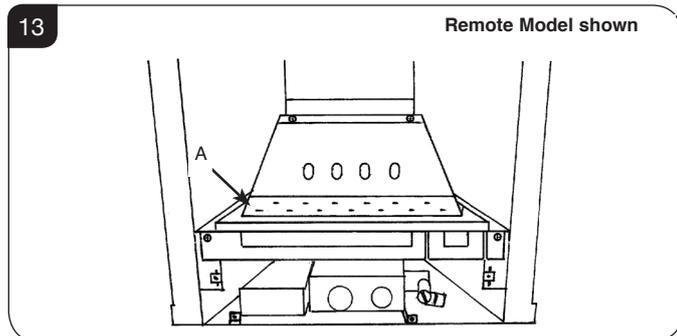
NOTE: CERAMIC PARTS ARE FRAGILE. HANDLE WITH CARE.

ONLY USE THE CORRECT TYPE AND QUANTITY OF CERAMIC COMPONENTS. POINTS 5.1 TO 5.5 ARE COMMON TO ALL FUEL TYPES AND LAYOUTS.

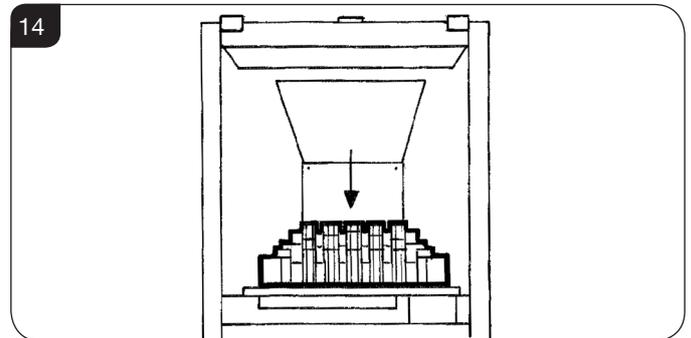
ALWAYS FOLLOW THE FUEL BED LAYOUT AS STATED IN THESE INSTRUCTIONS. NEVER CHANGE THE LAYOUT FROM THAT SHOWN HERE.

5.1 Ensure the burner cover gasket is positioned on the burner skin ensuring the holes align with the ports.

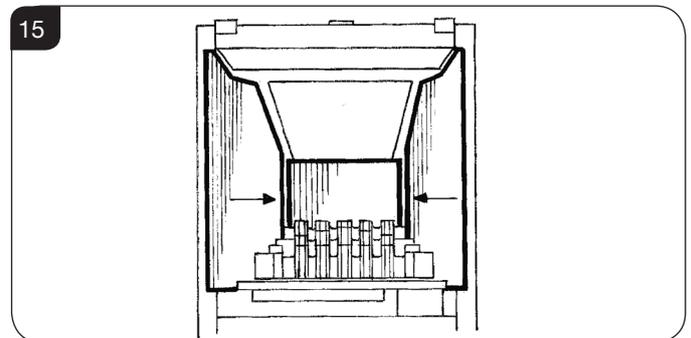
Take care as the front left-hand hole is offset compared to the others, see Diagram 13, arrow A.



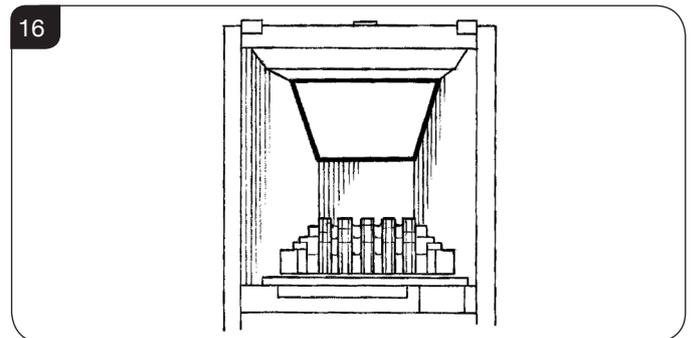
5.2 Position the flame baffle centrally on the tray and ensure the stepped lower edge engages against the rear edge of the burner skin, see Diagram 14.



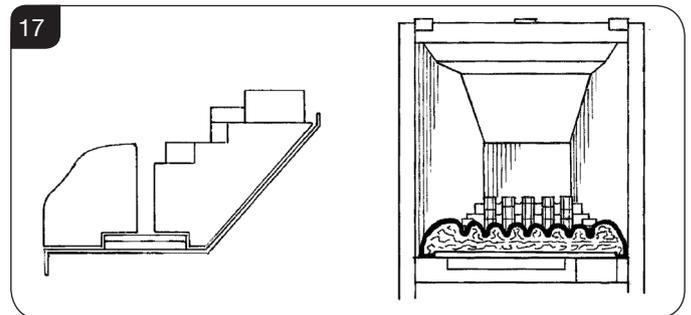
5.3 Place the rear panel against the rear of the box and slide the side panels on either side of the flame baffle. Ensure they locate in the brackets at the top of the firebox. DO NOT SLIDE THEM ALL THE WAY BACK, see Diagram 15.



5.4 Locate the top panel on top of the rear and side panels. Finally push the sides fully towards the rear panel. This will retain the top panel, see Diagram 16.



5.5 Place the front coal centrally in the channel at the front of the tray. The relationship between the front coal and flame baffle is shown in Diagram 17.



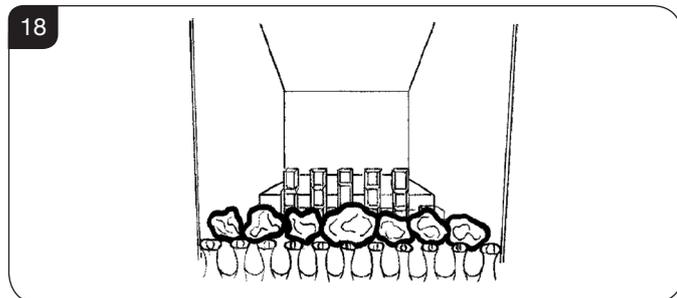
Installation Instructions

Coal Layout

NOTE: THERE ARE TWO LARGE COALS IN A SEPARATE BAG INSIDE THE MAIN BAG FOR USE WITH A CURVED FRONT (SUCH AS THE HOLYROOD AND RICHMOND) AND NOT FOR A FLAT FRONTED FRAME.

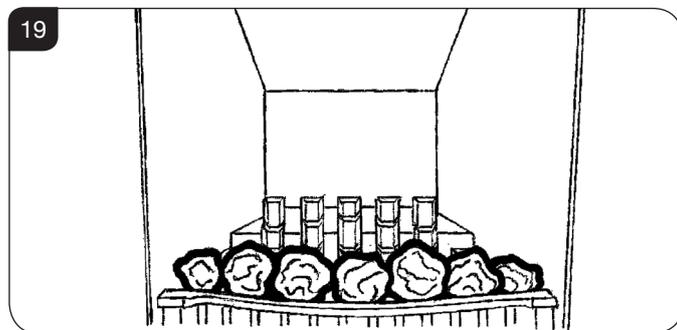
A) FRONT ROW COAL LAYOUT USING FLAT FIRE FRONTS

- 5.6 This first row marks the only difference in coal layout between the flat fronts and curved fronts. Place one large coal centrally on the front coal resting against the frame. Then place three small coals either side, see Diagram 18.



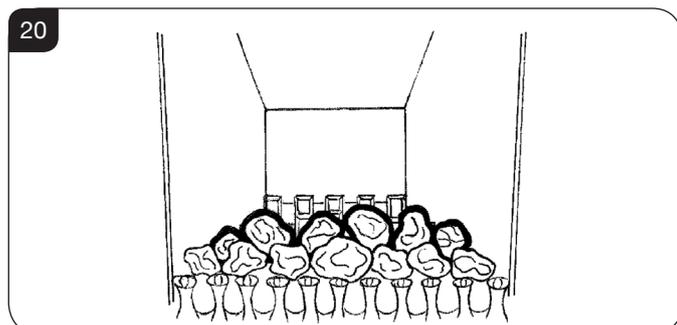
B) FRONT ROW COAL LAYOUT USING CURVED FIRE FRONTS

- 5.7 Place three large coals resting on top of the front coal and against the front of the frame, then place two small coals either side of the large ones, see Diagram 19.

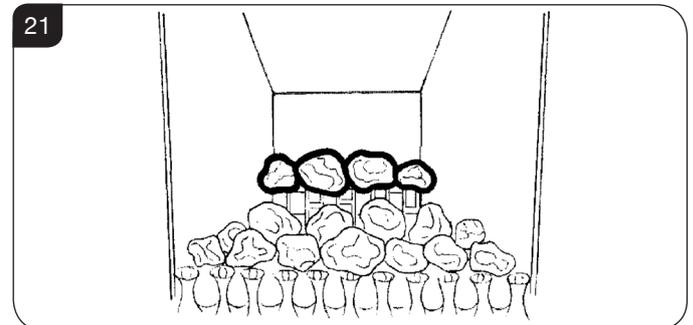


C) COAL LAYOUT CONTINUED FROM FRONT ROW

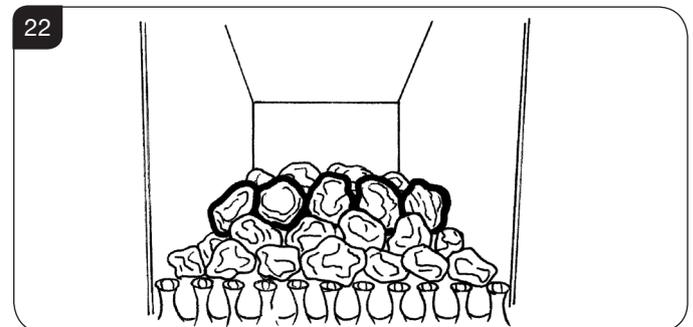
- 5.8 Place four large coals behind the first row and one small coal either end resting up against the side panels, see Diagram 20.



- 5.9 Place one small coal either side on top of the flame baffle in each rear corner. Then place two large coals in between the two small coals. These coals should touch the rear panel, see Diagram 21.



- 5.10 Finally place five large coals between the second and rear row of coals, see Diagram 22.



- 5.11 It is essential that gaps are left between the coals to maximise the performance of the appliance.

Installation Instructions

6. Operating the Appliance

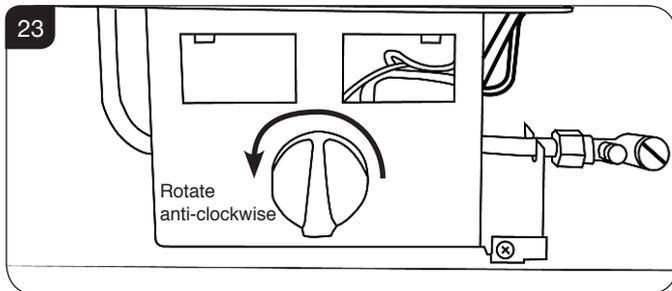
6.1 There are three types of control systems available for this appliance:

1. Manually Operated Control
2. Remote Control
3. Slide Control

Follow the relevant section for specific operation.

Manual Control

6.2 Locate the control valve on the appliance. It has a single manual control, see Diagram 23:



Lighting the Pilot

6.3 Push the valve knob in and rotate anti-clockwise slowly until a click is heard.
The pilot should now be lit

6.4 Hold in for a further 10 seconds.
When released the pilot should remain lit

If the pilot does not remain lit, repeat until the operation is successful.

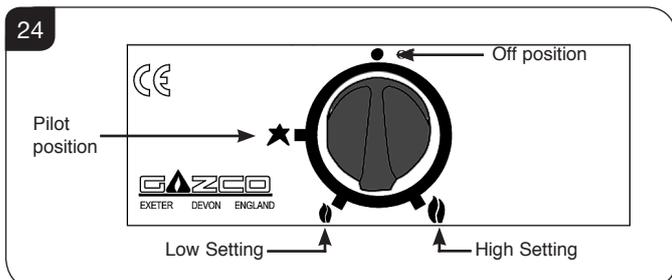
Adjusting the Flame height

6.5 From the pilot position push the valve knob in slightly and rotate anti-clockwise until the first stop point is felt.

This denotes the lowest setting.

6.6 Push the valve knob in slightly and rotate further in an anti-clockwise direction.

The final stop point is the highest setting.



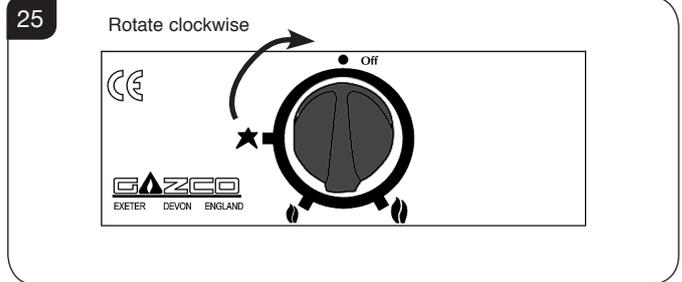
IMPORTANT: YELLOW FLAMES TYPICALLY APPEAR WHEN THE APPLIANCE HAS REACHED NORMAL OPERATING TEMPERATURE. THIS CAN TAKE UP TO 30 MINUTES.



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

Switching OFF the Appliance

6.7 To switch the appliance off turn the control knob clockwise until it is returned to the off position, see Diagram 25.



The knob should be upright.

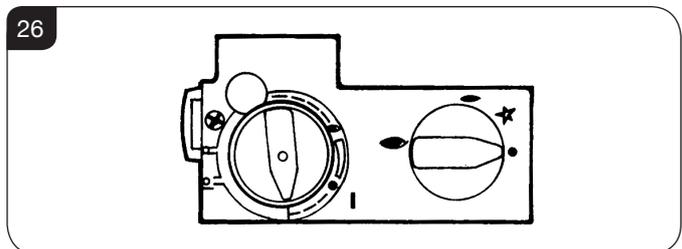
Remote Control

The control valve is at the foot on the right-hand side of the appliance. It has two controls, see Diagram 26:

1. The right-hand knob controls the pilot ignition
2. The left-hand knob controls the main burner

Lighting the Pilot

6.8 To start the left-hand and right-hand control knobs must both point to off (●):



6.9 Press in the right-hand control knob and rotate anti-clockwise until a click is heard. Continue to press in. The knob points to the pilot (→).

The pilot is lit

6.10 Keep the knob depressed for 10 seconds before releasing.
The pilot remains lit.

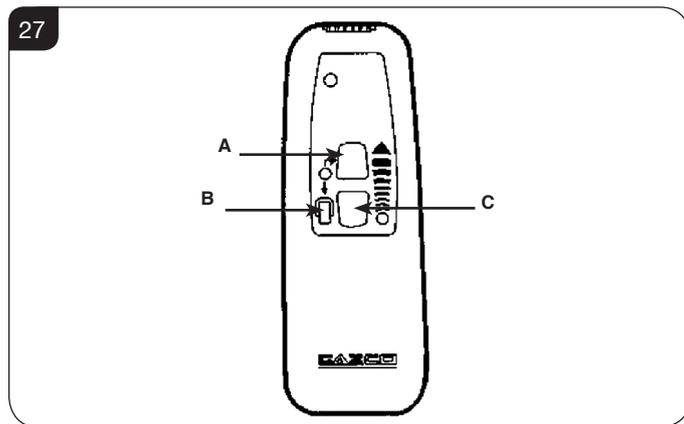
Repeat the above steps if the pilot does not stay lit

NOTE: If the pilot goes out, the Interlock system prevents you lighting again for a short period

Installation Instructions

- 6.11 If, after repeating the above steps the pilot does not light, contact your Retailer or Installer.
- 6.12 Turn the right-hand control to point to main burner (👁️). The appliance can now be controlled by the remote handset.
- 6.13 The Standard remote controls the appliance when:
- the pilot is lit.
 - the right-hand control points to main burner 👁️.

It regulates the temperature from low to high and back. It can also turn the main burner off leaving just the pilot burning and ready to operate.



To light the main burner:

- 6.14 Press buttons A & B simultaneously. The remote's LED light flashes to show communication between the appliance's controls and the remote.

Adjusting the Flame height:

- 6.15 Press and hold buttons A & B simultaneously to increase the flame height. A clicking sound indicates that the appliance is at maximum.
- 6.16 Press and hold button C to decrease the flame height. Continue to press C to turn off the main burner.

To make small adjustments to flame height:

- 6.17 Press and hold down button B and press button A once to make a slight increase. This increases the temperature by stages.
- Repeat to further adjust.
- 6.18 Press button C once to slightly reduce the flame height.

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.**

Switching OFF the Appliance

THE REMOTE CONTROL CAN TURN THE MAIN BURNER OFF AND LEAVE THE PILOT BURNING AND READY TO OPERATE 👁️.

- 6.19 To switch off the appliance completely (no pilot burning) return both control knobs to the off position (●).

Remote Control

- 6.20 To turn the main burner of the appliance off using the handset press and keep pressing the Off button (●).

The main burner goes out leaving the pilot burning and ready to operate 👁️.

Controls on Appliance

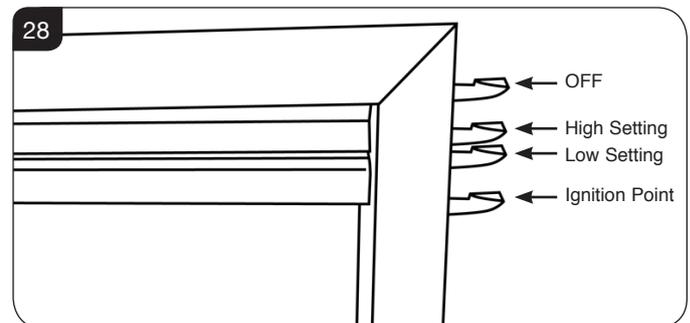
- 6.21 Use the controls on the appliance to turn the appliance off by turning the left-hand control knob until it points to Off (●). A click is heard and the main burner goes out leaving the pilot burning and ready to operate 👁️.

CAUTION: IN RARE INSTANCES, NOISES FROM SOURCES OUTSIDE THE REMOTE CAN OPERATE THE MAIN BURNER. IF THIS OCCURS, ALWAYS TURN THE CONTROL TO PILOT (👁️) OR OFF.

Slide Control

This appliance is operated using the slide control on the top right hand side of the decorative front.

When the appliance is OFF the slide control will be at the highest point, see Diagram 28.



Lighting the Pilot

- 6.22 Push the slide control down as far as possible to its lowest point, see Diagram 32, this is the ignition point.

Keep the slide control pressed down for 5 seconds to ensure the pilot is lit. Then release.

The appliance should light on its lowest setting.

- 6.23 When released the slide control automatically raises to a natural stop point, see Diagram 32.

Repeat the above steps if the appliance does not light.

- 6.24 If, after repeating the above steps the pilot does not light, contact your Retailer or Installer.

Installation Instructions

Adjusting the Flame height

- 6.25 Increase the flame height and temperature by carefully moving the slide control up until the next stop point is felt, see Diagram 32. This denotes the highest setting.
- 6.26 Carefully move the slide control down to the lower stop point to return to the lowest setting.



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.

Switching OFF the Appliance

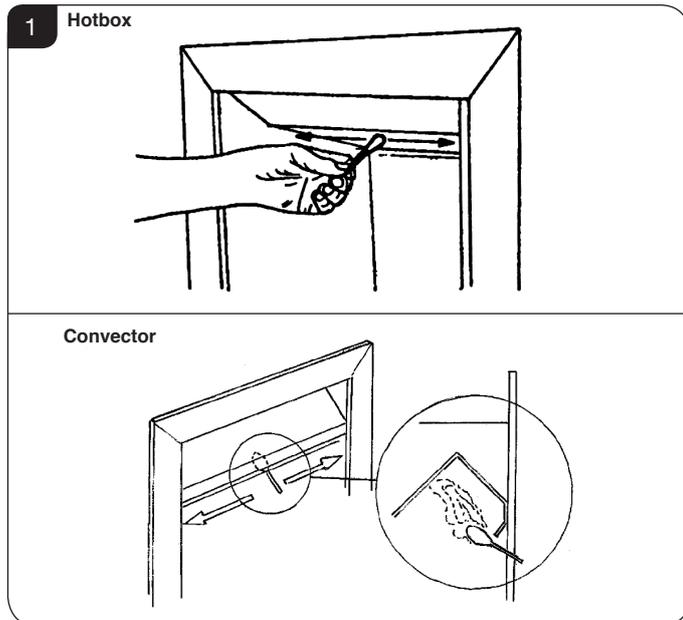
- 6.27 To turn the appliance off lift the slide control to its highest stop point, see Diagram 32. The pilot goes out.

Commissioning

1. Commissioning

- 1.1 Close all windows and doors to the room.
- 1.2 Check all controls, and allow fire to burn on maximum for 5 minutes.
- 1.3 Test for spillage of flue products using a smoke match.

Pass the lighted smoke match along the top front edge just inside the opening or canopy, see Diagram 1.



- 1.4 If the fire spills, run for a further 10 minutes and re-check.

Convector only

If the flue restrictor plate has been fitted to the fire this can be removed to assist flue flow if required.

- 1.5 If there are extractor fans in the room or adjacent rooms, the spillage test must be repeated with the extractors running on maximum.

IF SPILLAGE PERSISTS, DISCONNECT THE APPLIANCE AND SEEK EXPERT ADVICE.

- 1.6 Complete the Commissioning Checklist at the front of this manual covering:
 - Flue checks
 - Gas checks
 - Log layout - flame picture
- 1.7 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.

- 1.8 Guide the user through the User Instructions paying particular attention to:

- a) Regular servicing (Section 9 of the User Instructions).
- b) Ventilation (Section 10 of the User Instructions) - point out the ventilation positions where applicable.
- c) Hot surfaces (Section 12 of the User Instructions).

Servicing Instructions

Servicing/Fault Finding Charts

1. Servicing Requirements

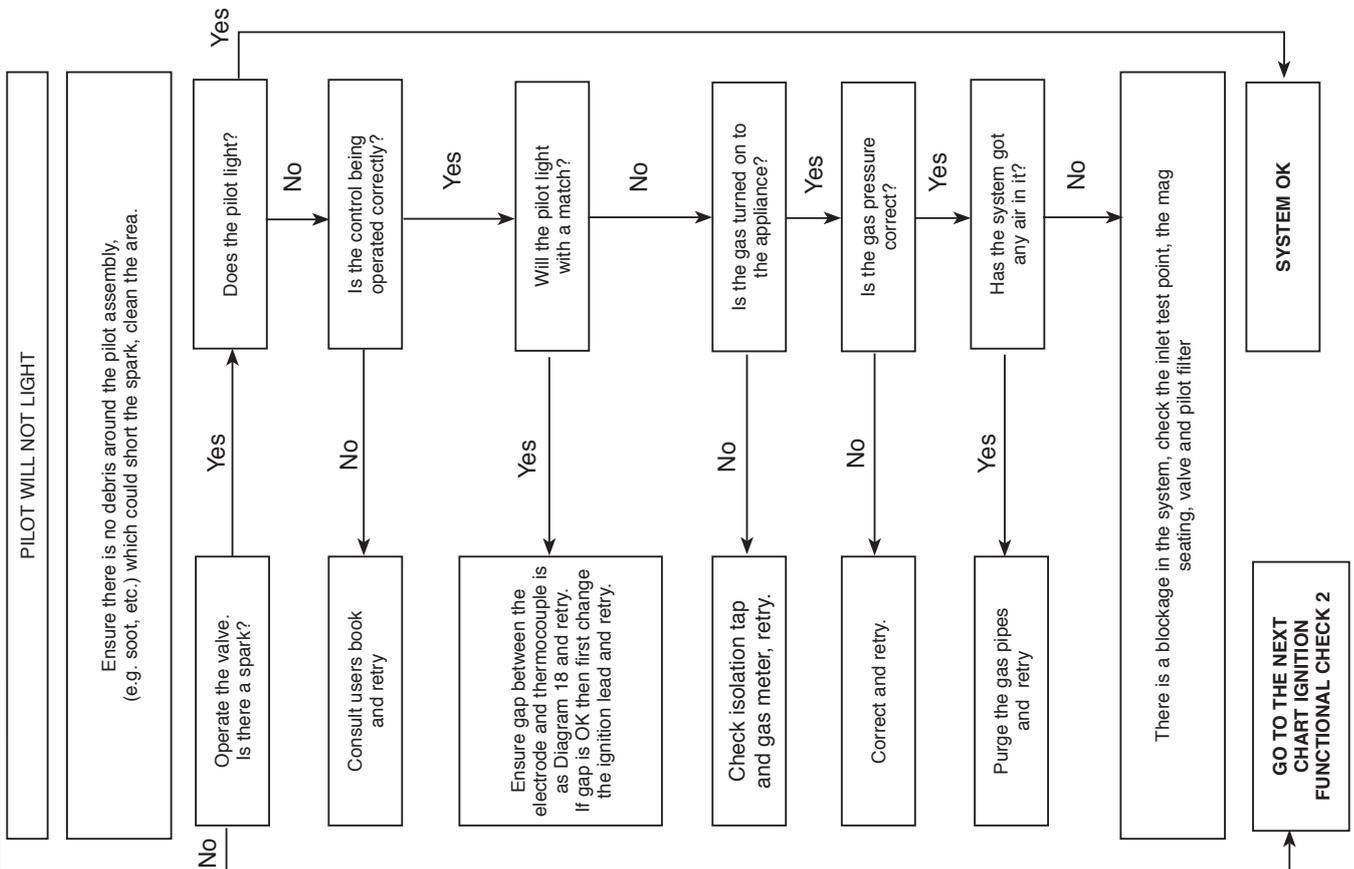
This appliance must be serviced at least once a year by a competent person.

All tests must be serviced by best practice as described by the current GasSafe recommendations.

- 1.1 Before any tests are undertaken on the appliance, conduct a gas soundness test for the property to ensure that there are no gas leaks prior to starting work.
- 1.2 Before any tests are undertaken on the appliance it is also recommended to fully check the operation of the appliance.
- 1.3 Special checks
 - 1.3.1 Clean any lint or fluff from the pilot - pay particular attention to the aeration hole in the side of the pilot.
 - 1.3.2 Clean away any fluff or lint from under the burner
 - 1.3.3 Check that the spark gap on the pilot is correct.

- 1.4 Correct any faults found during the initial tests and then recommission the appliance conducting the usual safety checks.
- 1.5 Advise the customer of any remedial action taken.
- 1.6 As part of the annual service, the space behind the firebox must be inspected for any debris, which may have fallen down the chimney.
- 1.7 Remove the gas fire from the firebox as detailed below.
- 1.8 Inspect the space behind the firebox for debris and the condition of the chimney, the flue flow test should be carried out now. Remove any debris and carry out any necessary remedial work.

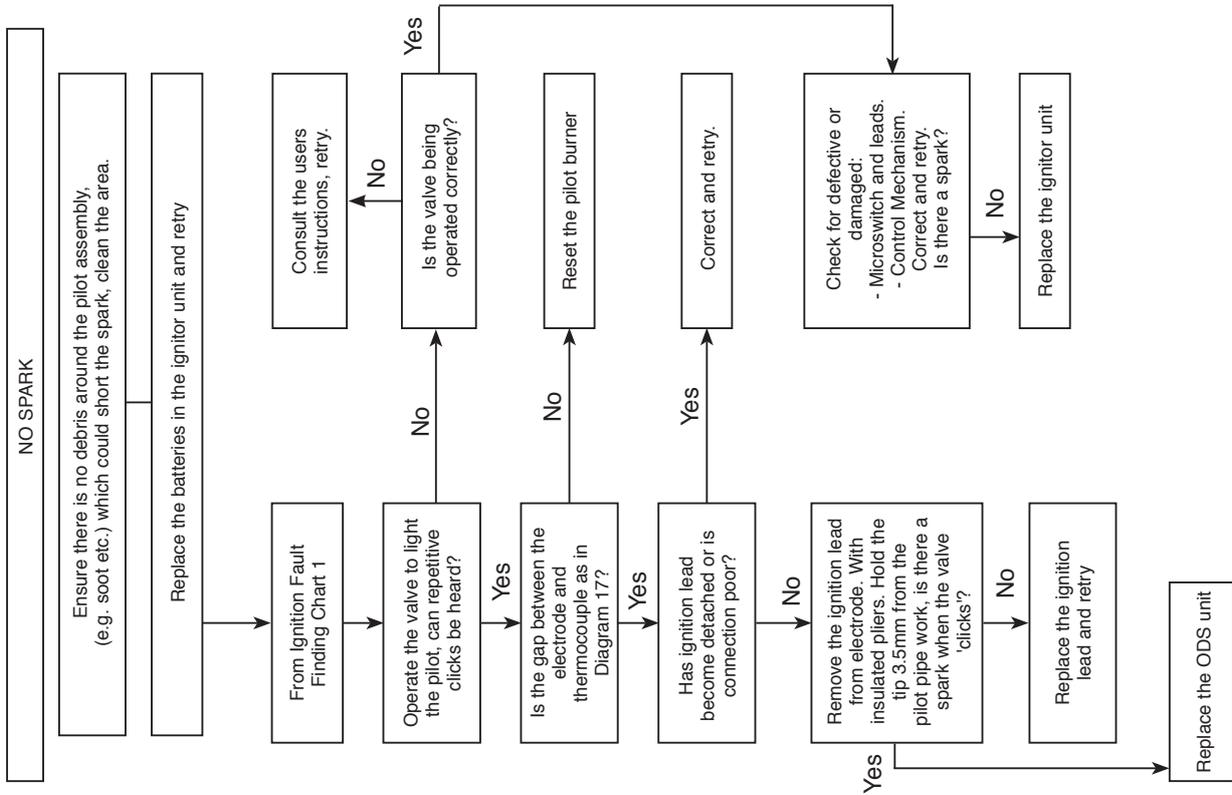
IGNITION FUNCTIONAL CHECK 1



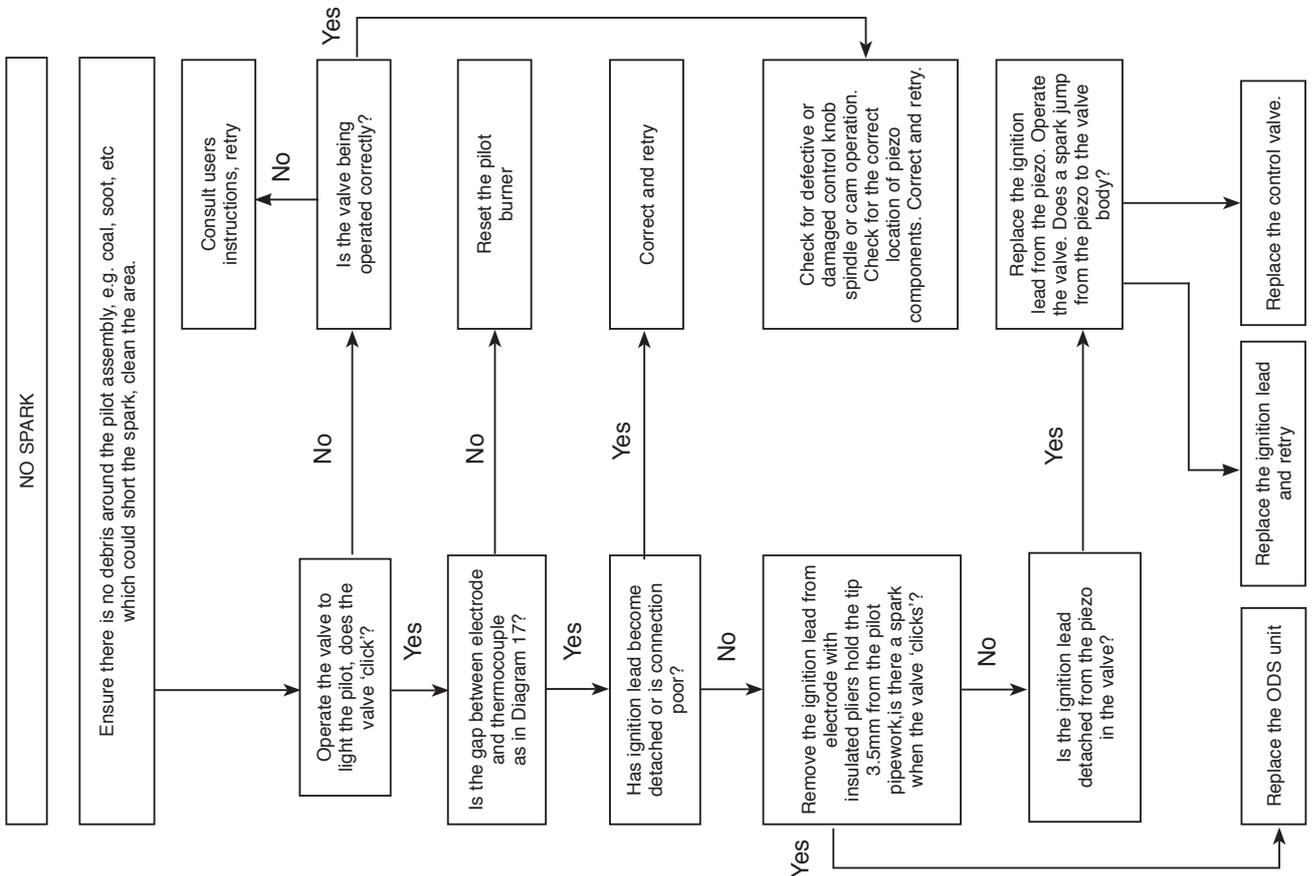
Servicing Instructions

Fault Finding Charts

IGNITION FUNCTIONAL CHECK 2B SLIDE CONTROL



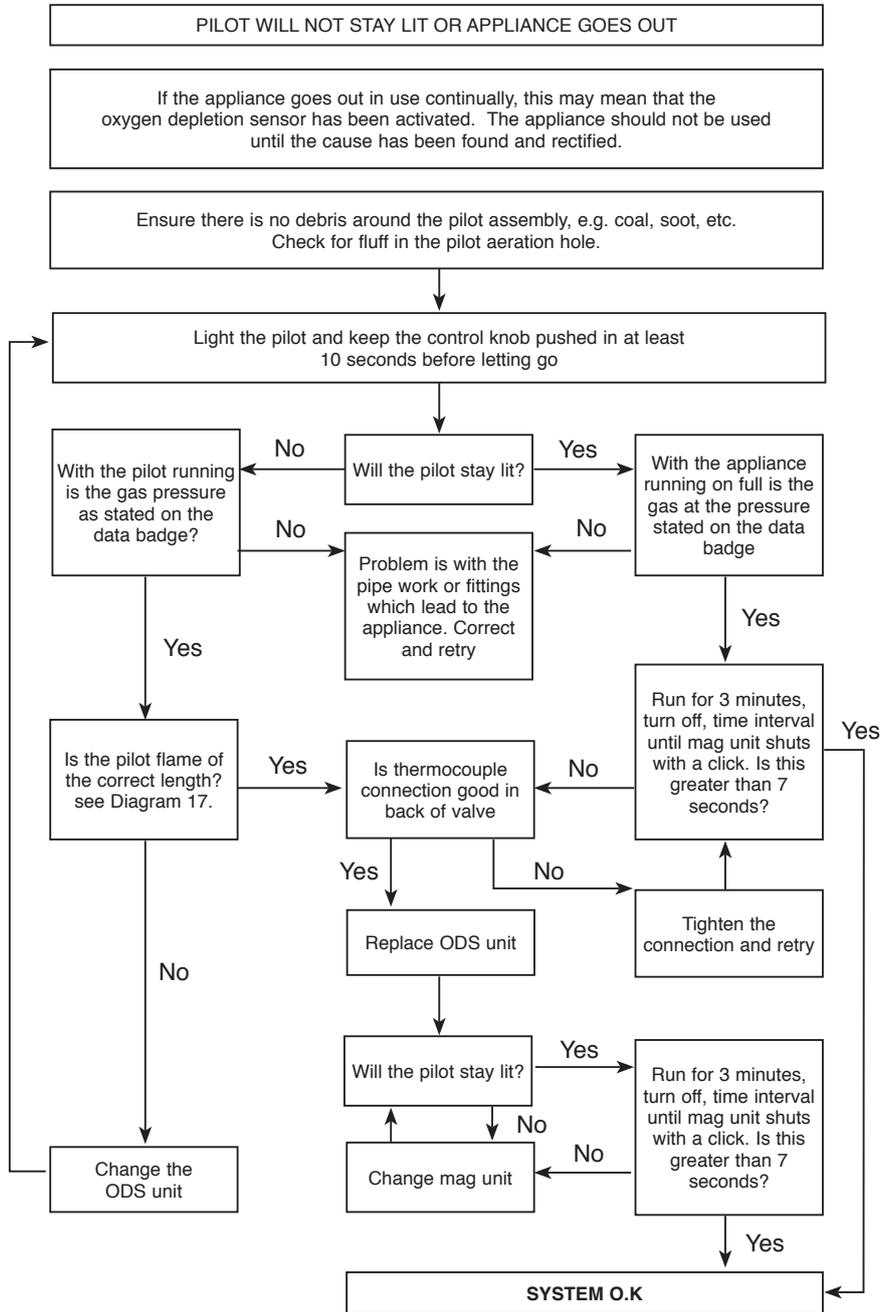
IGNITION FUNCTIONAL CHECK 2A MANUAL & REMOTE



Servicing Instructions

Fault Finding Charts

FLAME FAILURE FUNCTIONAL CHECK 3



Servicing Instructions - Replacing Parts

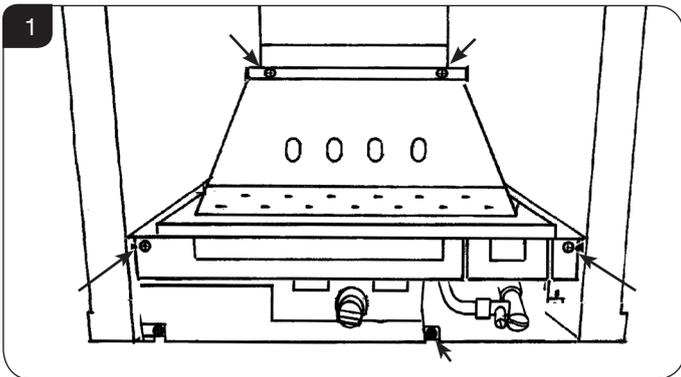
1. General

To service any of the following parts on the appliance, it will be necessary to remove the burner unit from the firebox. To remove the main burner proceed as follows.

- 1.1 Turn off the gas supply at the isolation device located under the appliance.
- 1.2 Disconnect the gas supply pipe leaving the isolation device on the supply pipe and not the appliance.
- 1.3 Remove the loose coals or pebbles and place on a dry clean surface.
- 1.4 Remove the decorative front, fret and ash cover. There are 2 screws securing the front to the appliance. Refer to separate instructions.
- 1.5 Remove the front coal, flame baffle and all the ceramic liners. All these items are very fragile and need to be stored carefully.

Manual Control

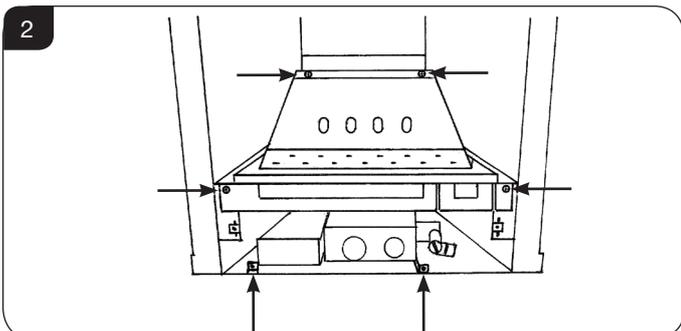
- 1.6 Remove the 5 screws securing the burner unit to the firebox, see Diagram 1.



- 1.7 Clean any debris from the burner skin.
- 1.8 The burner unit can now be removed.

Remote Control

- 1.9 Remove the 6 screws securing the burner unit to the firebox, see Diagram 2.



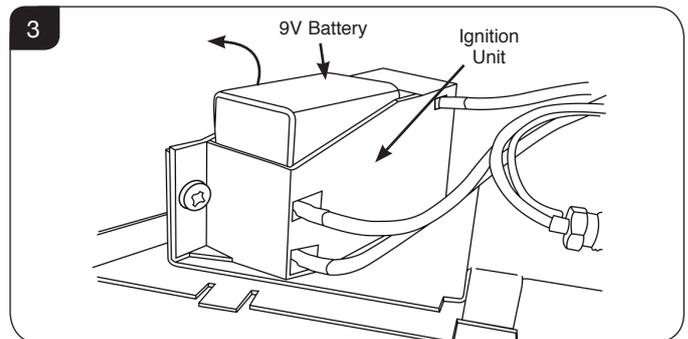
- 1.10 Clean any debris from the burner skin.
- 1.11 The burner unit can now be removed.

Slide Control

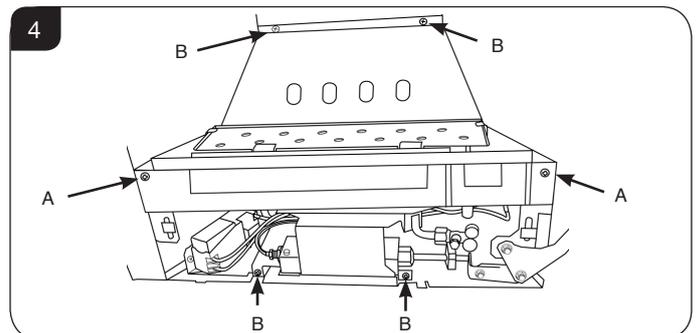
- 1.12 Remove the battery before carrying out work on this appliance.

Removing the battery:

- 1.13 The battery box is located at the bottom left of the appliance behind the ash cover, see Diagram 3.

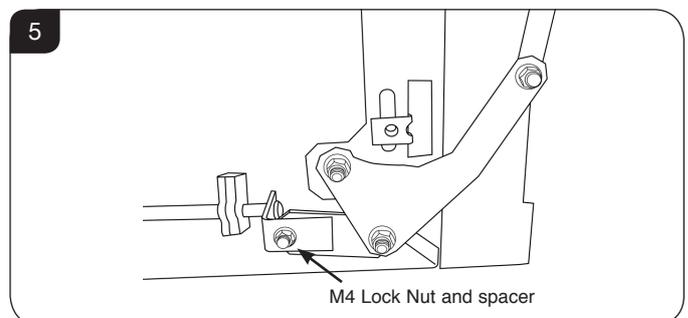


- 1.14 Remove the 2 screws securing the front baffle to the burner unit, see Diagram 4, Arrow A.
Ensure the baffle is replaced during re-assembly.



- 1.15 Remove the 4 screws securing the burner unit to the firebox, see Diagram 4, Arrow B.

- 1.16 Remove the M4 lock nut and spacer securing the slide arm to the appliance, see Diagram 5.
Ensure that the spacer is retained and replaced when the burner unit is reinstalled.



- 1.17 Clean any debris from the burner skin.
- 1.18 The burner unit can now be removed.
Take care not to catch the slide mechanism.

Servicing Instructions - Replacing Parts

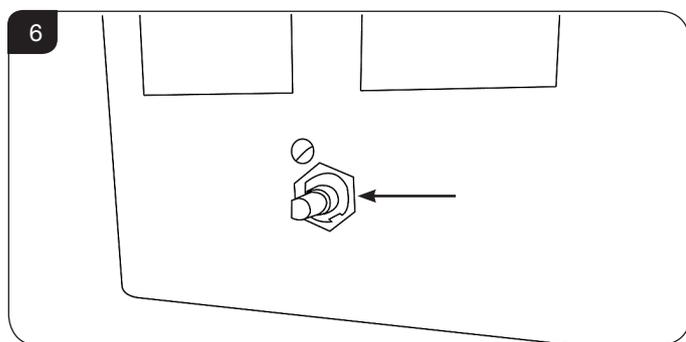
2. Ignition Lead

- 2.1 The different control versions of this appliance have different servicing requirements for the Ignition Lead. Follow the relevant section for each product.

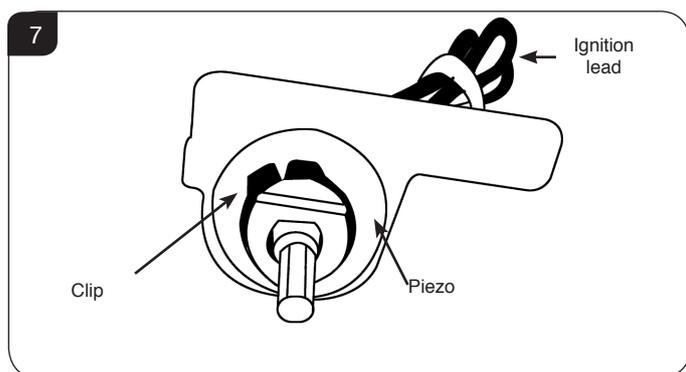
Manual Control

- 2.2 The Ignition lead and Piezo on this appliance are part of one complete unit and must be replaced at the same time.

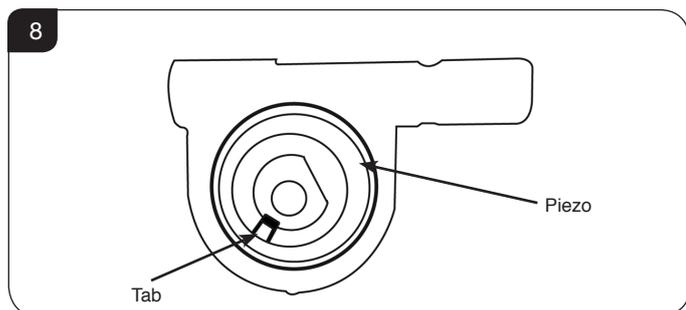
To replace the unit remove the control knob on the front of the valve cover and undo the nut securing the valve, see Diagram 6.



- 2.3 Disconnect all other valve connections on the rear of the valve.
2.4 The valve will now come off.
2.5 Remove the clip from around the front of the valve, see Diagram 7.



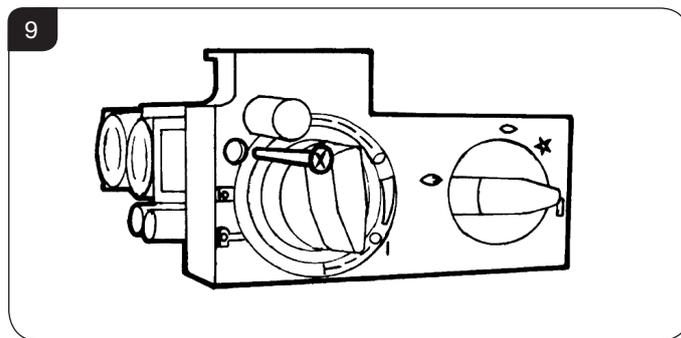
- 2.6 Rotate the Piezo anti-clockwise until the tab appears in the slot at the front, see Diagram 8.



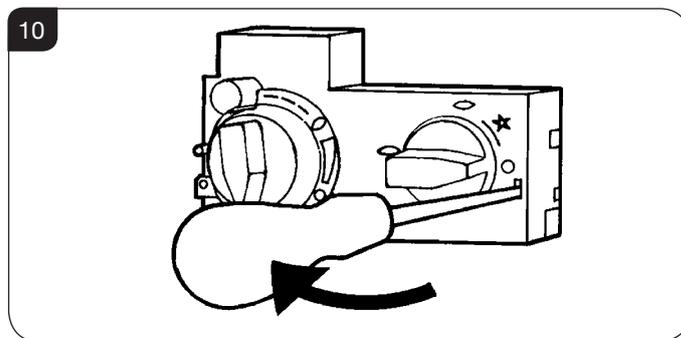
- 2.7 Withdraw the Piezo unit forward from the valve.
2.8 Replace with a new unit and re-assemble the valve into the burner unit.
2.9 Check the operation of the Piezo ignitor making sure that both ignition 'clicks' are functioning.
2.10 Reassemble the appliance.

Remote Control

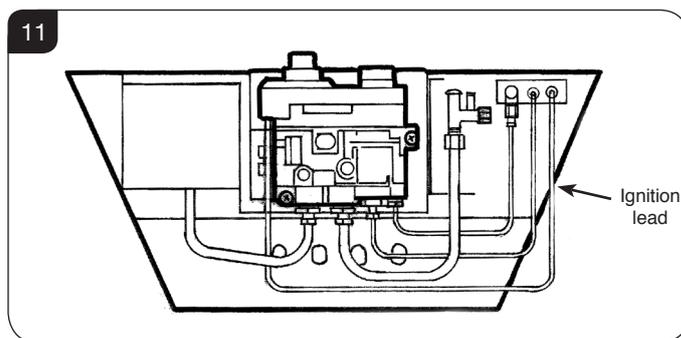
- 2.11 Undo the single screw that secures the left hand side of the control cover, see Diagram 9.



- 2.12 To release the right hand side of the control cover insert the narrow blade screwdriver into the slot shown in Diagram 10, lever it gently and pull from the right hand side at the same time. The cover will now come off, there is a small cylindrical metal spacer inside the cover, this must be kept and replaced on the fixing screw during re-assembly.



- 2.13 Disconnect the ignition lead from the gas valve and the pilot, see Diagram 11.



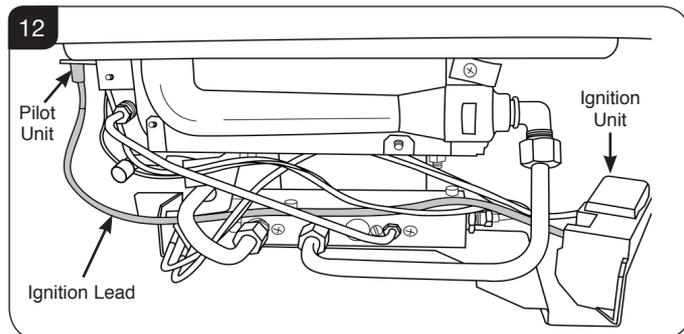
- 2.14 Replace with a new ignition lead following the same route as the old one. Replace the valve cover and the pilot assembly.

Servicing Instructions - Replacing Parts

- 2.15 Refit the burner.
- 2.16 Check the operation of the new ignition lead.
- 2.17 Reassemble the appliance.

Slide Control

- 2.18 Disconnect the ignition lead from the ignition unit and the pilot unit, see Diagram 12.



- 2.19 Replace with a new ignition lead following the same route as the old one.
- 2.20 Refit the burner.
- 2.21 Check the operation of the new ignition lead.
- 2.22 Reassemble the appliance.

3. Piezo Manual & Remote only

Note: For the Manual Control Valve the Ignition lead and Piezo are part of one complete unit and must be replaced at the same time, see Section 2.

Remote Control Valve models:

- 3.1 The Piezo assembly used on this appliance is not serviceable and is unlikely to fail. If a new piezo is required it will be necessary to change the gas valve, refer to Section 5.

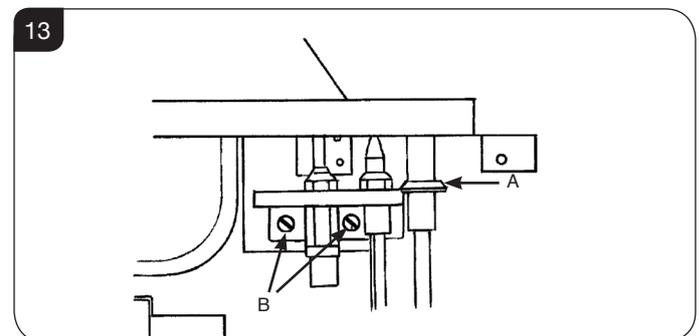
4. ODS Pilot Unit

Note: The pilot unit on the appliance is a non serviceable unit due to the complex nature of its manufacture.

Replacement of the complete unit must be carried out when one of the following items becomes faulty:

Pilot injector
Ignition electrode
Thermocouple

- 4.1 Remove the burner, see Section 1.
- 4.2 Gently pull the ignition lead off the electrode, see Diagram 13 arrow A.

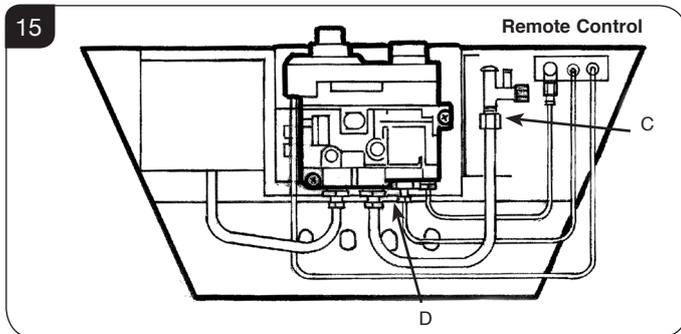
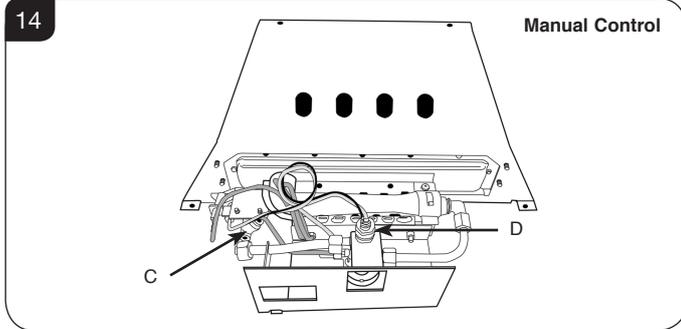


- 4.3 Remove the 2 screws securing the pilot assembly, see Diagram 13 arrow B.
- 4.4 Follow the relevant instruction for your appliance.
 - Manual or Remote Control, see 4.5.
 - Slide Control models, see 4.7.

Servicing Instructions - Replacing Parts

Manual Control & Remote Control

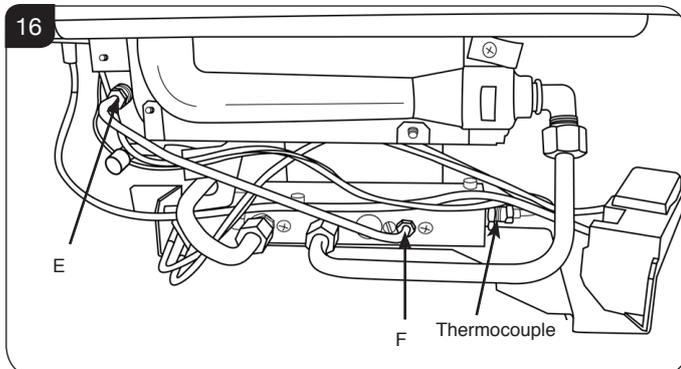
- 4.5 Undo the thermocouple connection at the back of the gas valve and the pilot pipe at the pilot elbow, see Diagrams 14 & 15, arrows C and D.



- 4.6 Replace the pilot assembly, see 4.10.

Slide Control

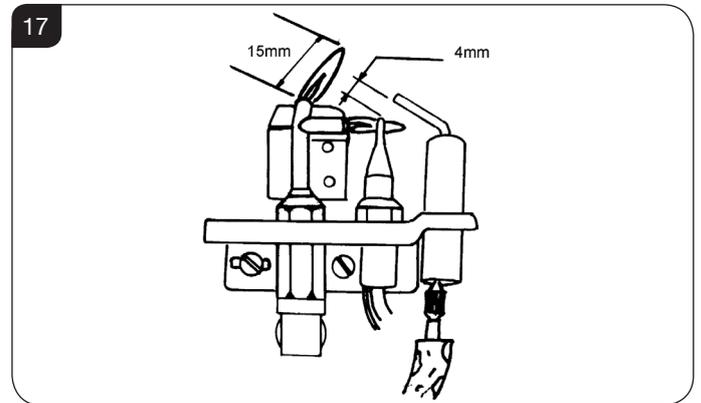
- 4.7 Undo the thermocouple connection from the side of the gas valve, see Diagram 16.
- 4.8 Undo the pilot pipe from the pilot elbow and from the gas valve, see Diagram 16, Arrows E & F.



- 4.9 Replace the pilot assembly, see 4.10.

All Models

- 4.10 Replace with a new pilot assembly and check the spark gap, see Diagram 17.

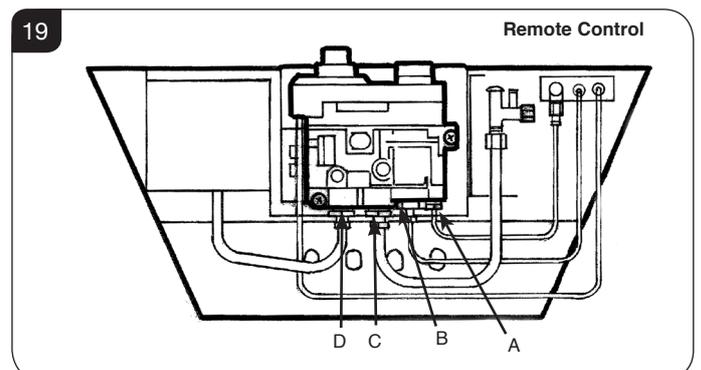
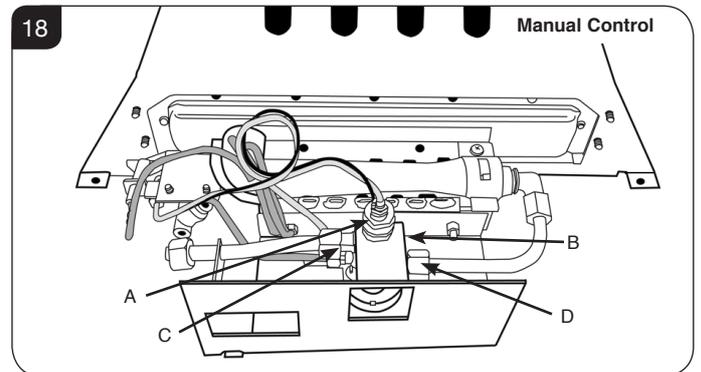


- 4.11 After reassembly, check for gas soundness and carry out a flame failure functional check details in the flow chart, especially the time it takes for the mag unit to close.

5. Gas Valve

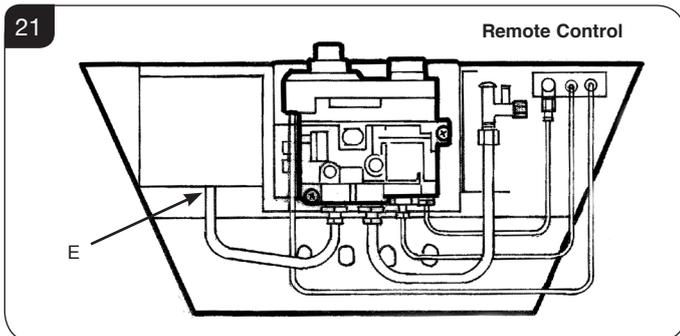
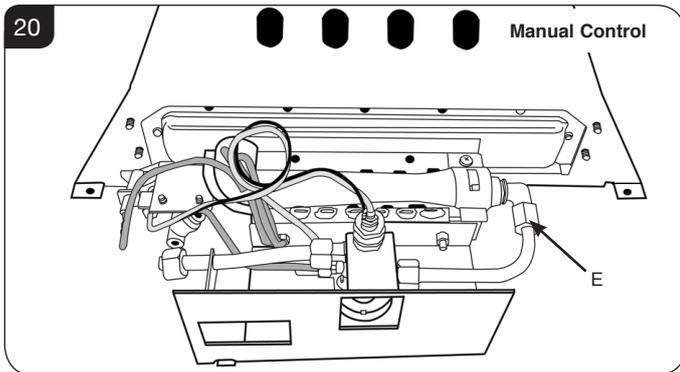
Manual Control & Remote Control

- 5.1 To remove the gas valve first remove the thermocouple, see Diagram 18 or 19, Arrow A.



Servicing Instructions - Replacing Parts

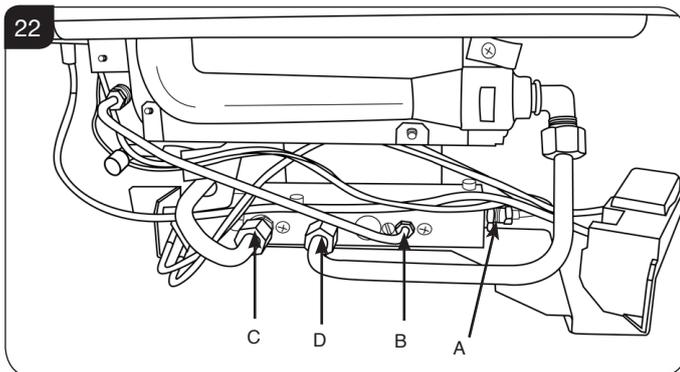
- 5.2 Undo the pilot pipe from the gas valve, see Diagrams 18 or 19, Arrow B.
- 5.3 Undo the inlet pipe from the gas valve, see Diagrams 18 or 19, Arrow C.
- 5.4 Undo the main injector feed pipe from the gas valve, see Diagrams 18 or 19, Arrow D.
- 5.5 Disconnect the injector nut, see Diagram 20 or 21, Arrow E.



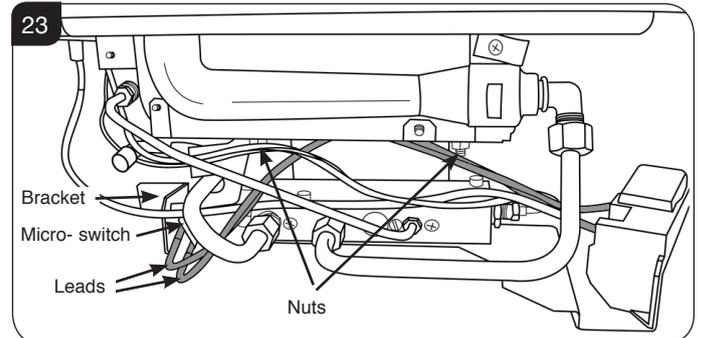
- 5.6 Undo the lock nut (Manual model) or 2 bolts (Remote model) securing the gas valve to the appliance and remove the valve.
- 5.7 Replace in reverse order.
- 5.8 Check all joints for gas leaks, check operation of the thermocouple and ignition lead.

Slide Control

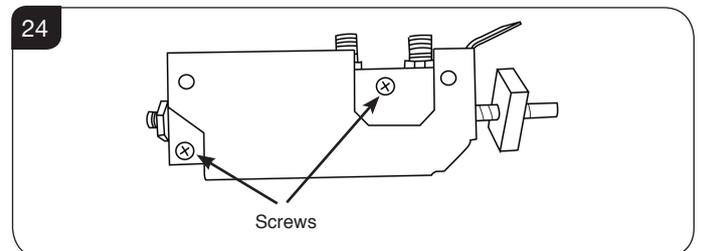
- 5.9 To remove the gas valve first remove the thermocouple, see Diagram 22, Arrow A.



- 5.10 Undo the pilot pipe from the gas valve, see Diagram 22, Arrow B.
- 5.11 Undo the inlet pipe from the gas valve, see Diagram 22, Arrow C.
- 5.12 Undo the main injector feed pipe from the gas valve, see Diagram 22, Arrow D.
- 5.13 Disconnect the ignition lead from the pilot unit.
- 5.14 Disconnect the 2 leads from the micro-switch, see Diagram 23.



- 5.15 Undo the screw from the end of the spindle and remove the bracket, see Diagram 23. Ensure the bracket is replaced during reassembly.
- 5.16 Undo the 2 nuts securing the bracket to the bottom of the burner unit, see Diagram 23.
- 5.17 Undo the 2 screws securing the gas valve to the bracket, see Diagram 24.

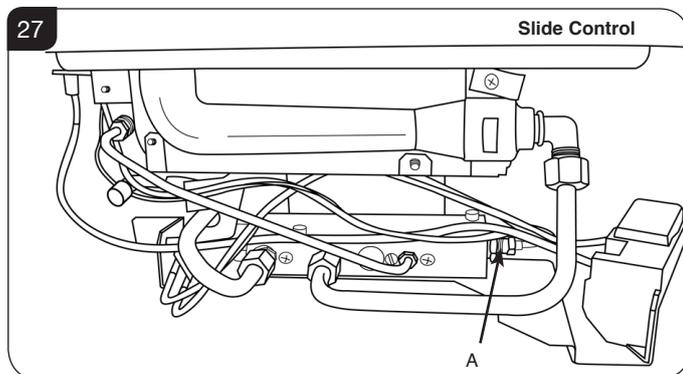
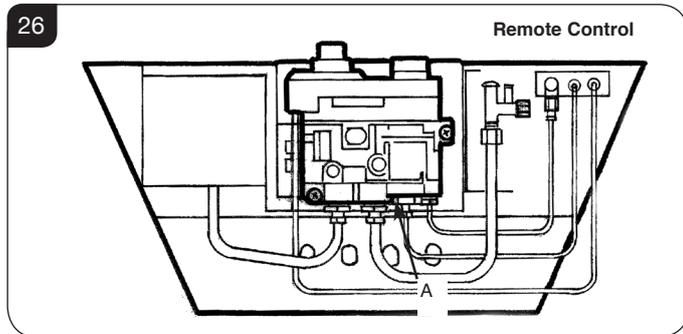
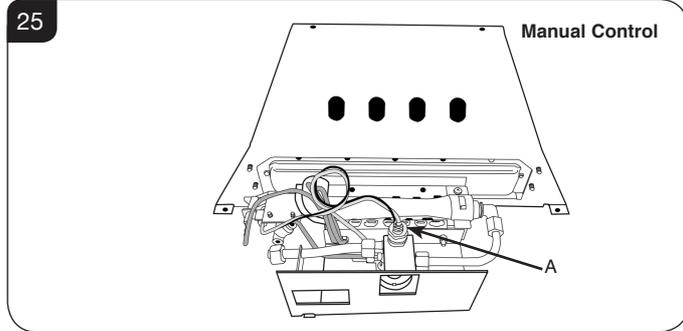


- 5.18 Replace in reverse order.
- 5.19 Check for gas leaks.

Servicing Instructions - Replacing Parts

6. Mag Unit

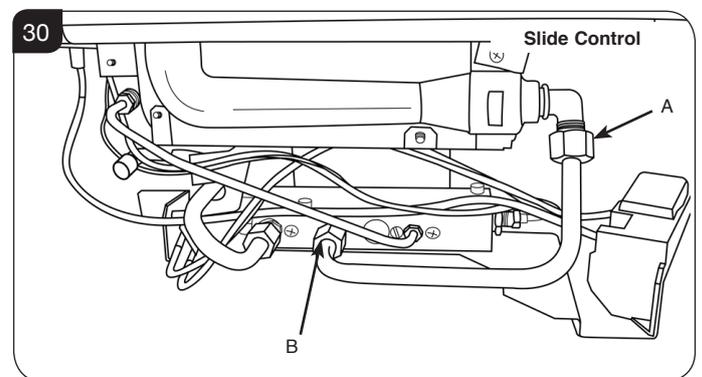
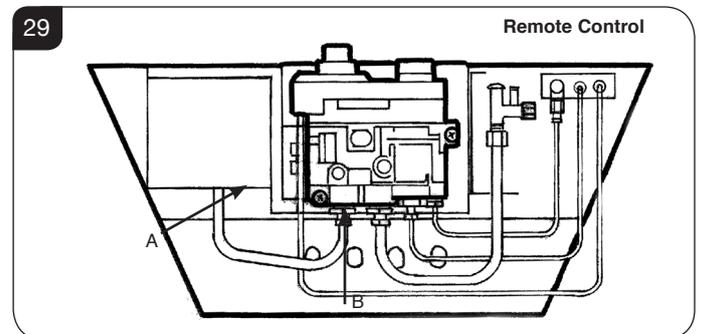
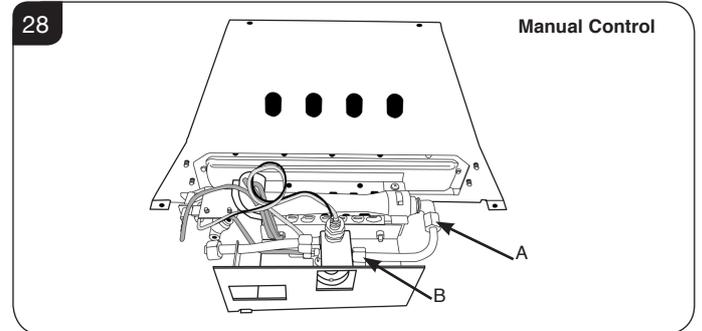
- 6.1 Undo the thermocouple nut, see Diagram 25, 26 or 27, Arrow A.
- 6.2 Undo the mag unit retaining nut at the back of the control valve behind the thermocouple nut.



- 6.3 After removing the retaining nut, the mag unit can be tapped out and a replacement fitted.
- 6.4 Replace the mag unit retaining nut and tighten. Note - this is a gas-tight seal.
- 6.5 Replace the thermocouple and check for gas leaks.
- 6.6 After reassembly, carry out the flame failure functional check as detailed in the flow chart, especially the time it takes for the mag unit to close.

7. Main Injector

- 7.1 Undo the injector compression nut and valve nut, see Diagram 28, 29 or 30, Arrows A and B, and pull the pipe clear of the injector body.

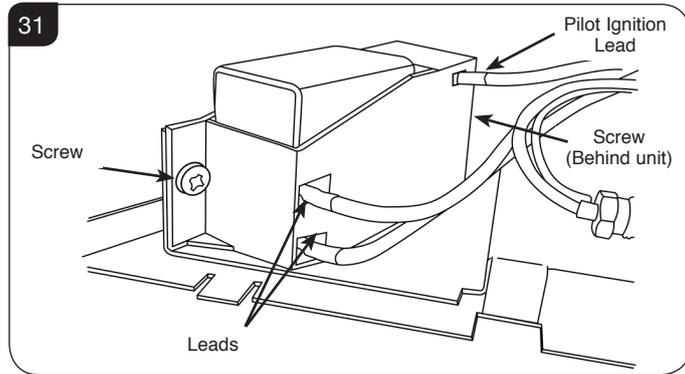


- 7.2 Rotate the injector until it is fully removed.
- 7.3 Replace with the correct replacement injector. When ordering, always state the model, gas type and serial number.
- 7.4 Reassemble and turn the gas supply on, check for any leaks.

Servicing Instructions - Replacing Parts

8. Ignition Unit Slide Control Model Only

- 8.1 Remove the battery, see Section 2.
- 8.2 Remove the 2 leads and the pilot ignition lead from the ignition unit, see Diagram 31.



- 8.3 Undo the 2 screws securing the unit in place, see Diagram 32.
- 8.4 Replace in reverse order.

9. Changing Between Gas Types

The following parts must be changed when converting an appliance from one gas type to another:

| | MANUAL | |
|-----------------|-------------|--------|
| | NG | LPG |
| BURNER ASSEMBLY | GZ8494 | GZ8496 |
| DATA BADGE | PR1075 - LG | |

| | REMOTE | |
|-----------------|-------------|--------|
| | NG | LPG |
| BURNER ASSEMBLY | GZ8683 | GZ8684 |
| DATA BADGE | PR1075 - LG | |

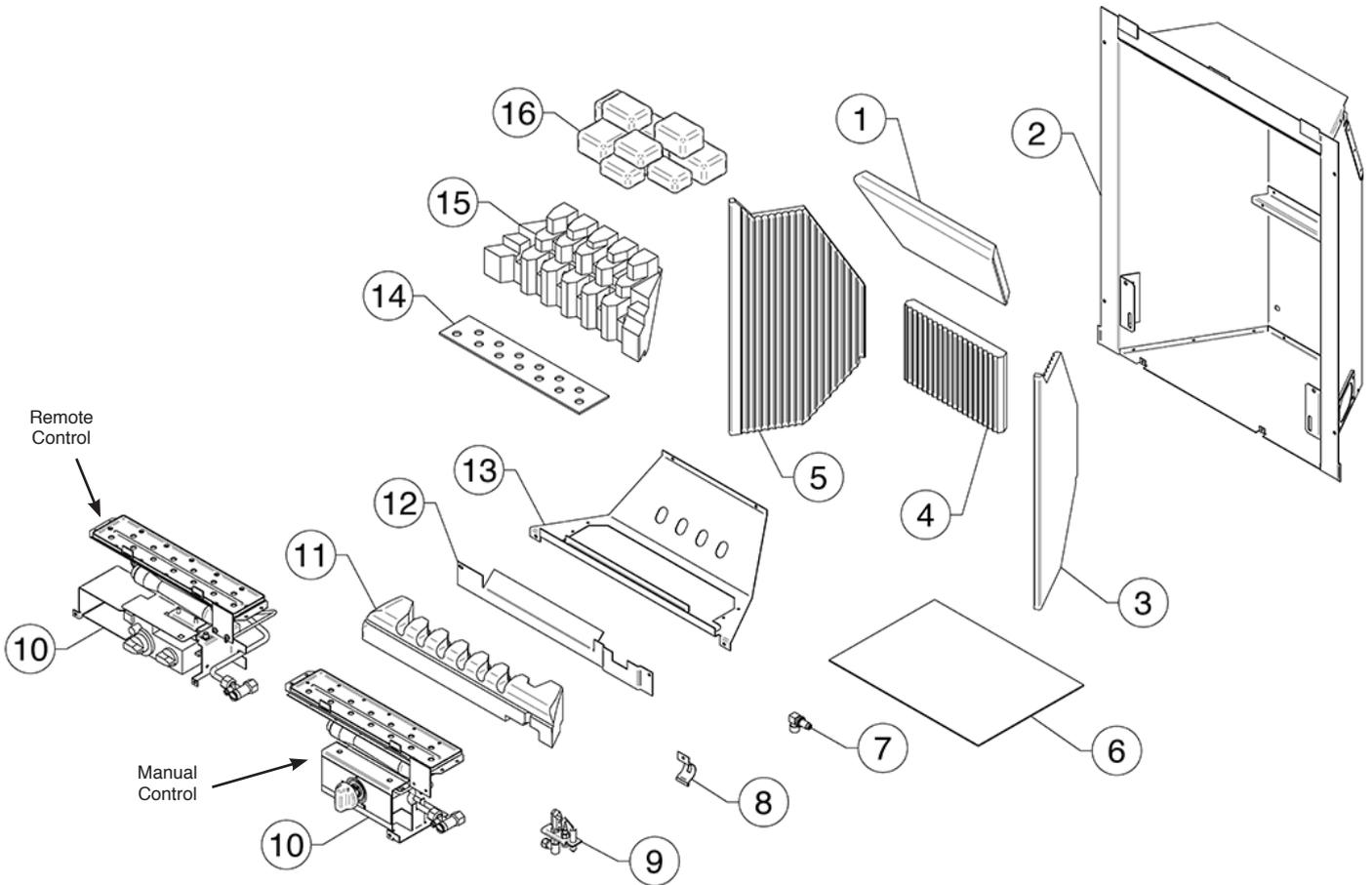
| | SLIDE CONTROL | |
|-----------------|---------------|---------|
| | NG | LPG |
| BURNER ASSEMBLY | GZ11022 | GZ11082 |
| DATA BADGE | PR1844-LG | |

Note: The control valve will be set for the particular appliance and gas type. In all instances, when ordering new parts, be sure to quote the appliance type and serial number.

Use only genuine Gazco replacement parts. Non-standard components will invalidate the guarantee and may be dangerous.

Servicing Instructions - Replacing Parts

10. Short Spares List - Hotbox Manual & Remote Control - Coal & Pebble



| No. | Component | MANUAL | | | REMOTE | | |
|-----|---------------------------|----------------------|--------------------|----------|----------------------|--------------------|----------|
| | | Part Code | | Quantity | Part Code | | |
| | | Natural Gas | LPG | | Natural Gas | LPG | Quantity |
| 1 | Ceramic Panel - Top | CE0407 | | 1 | CE0407 | | 1 |
| 2 | Main Housing Assembly | GZ4040 | | 1 | GZ4040 | | 1 |
| 3 | Ceramic Panel - RH | CE0405 | | 1 | CE0405 | | 1 |
| 4 | Ceramic Panel - Back | CE0406 | | 1 | CE0406 | | 1 |
| 5 | Ceramic Panel - LH | CE0404 | | 1 | CE0404 | | 1 |
| 6 | Instructions & Fixing Kit | GZ8641 | | 1 | GZ4265 | | 1 |
| 7 | Elbow Injector | Size 400 IN0007 | Size 180 IN0025 | 1 | Size 400 IN0007 | Size 180 IN0025 | 1 |
| 8 | Aeration Plate | ID Letter B - GZ2016 | | 1 | ID Letter B - GZ2016 | | 1 |
| 9 | Pilot | PI0036 | PI0037 | 1 | PI0036 | PI0037 | 1 |
| 10 | Burner Assembly | GZ8494 | GZ8496 | 1 | GZ8683 | GZ8684 | 1 |
| 11 | Coal Model | Front Coal | | 1 | CE0400 | | 1 |
| 12 | Air Guide | GZ4038 | | 1 | GZ4038 | | 1 |
| 13 | Burner Tray | GZ4035 | | 1 | GZ4035 | | 1 |
| 14 | Burner Cover Gasket | CE0273 | | 1 | CE0273 | | 1 |
| 15 | Flame Baffle | CE0402 | | 1 | CE0402 | | 1 |
| 16 | Coal Set | CE0412 | | 1 | CE0412 | | 1 |

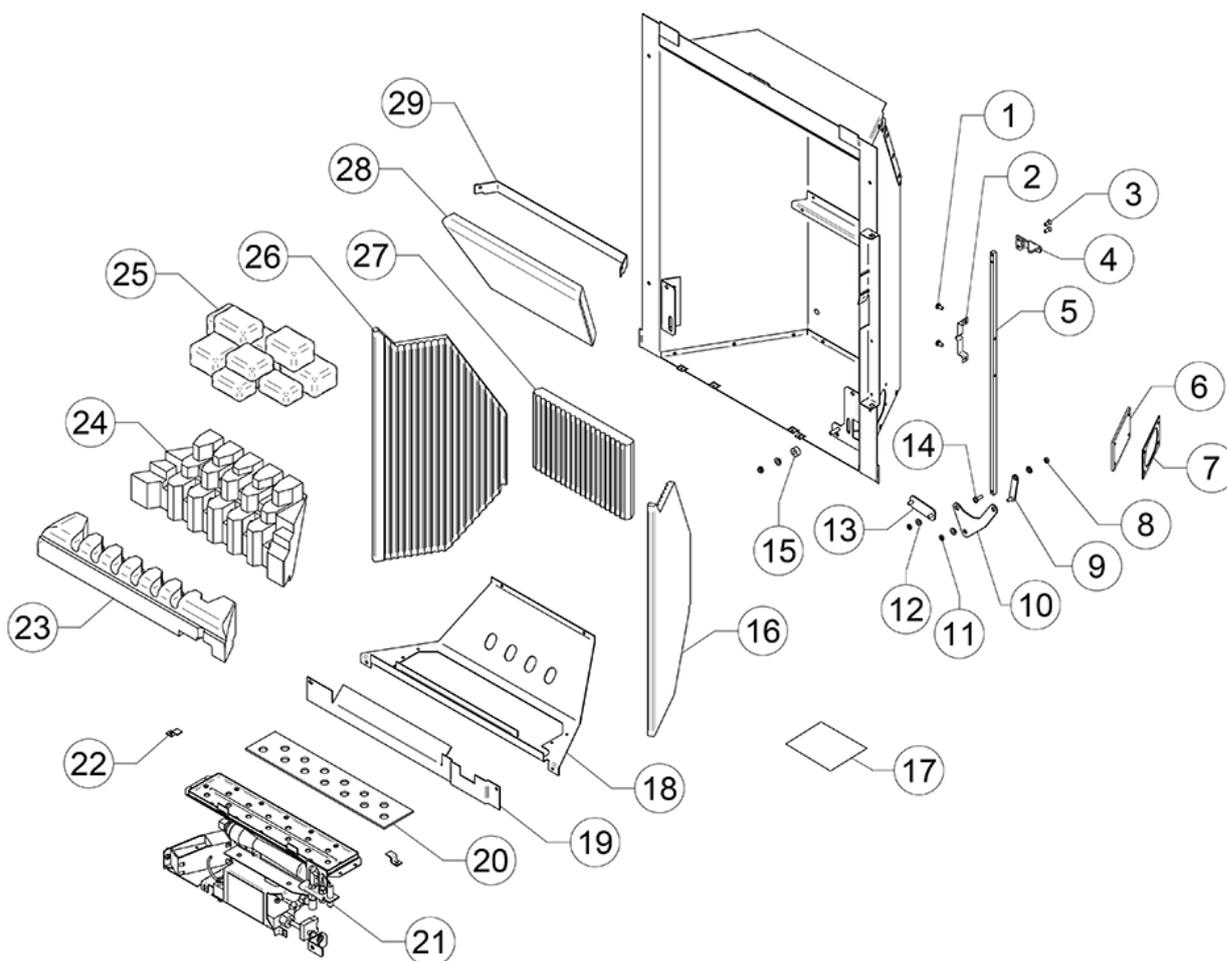


Due to continual technical improvements please check online or with your Gazco retailer for the most up to date parts lists.

Only use Genuine Gazco spares when servicing your appliance.
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Servicing Instructions - Replacing Parts

10. Short Spares List - Hotbox Slide Control - Coal



| No. | Component | Part Code | | |
|-----|--------------------------------|-------------|-----|----------|
| | | Natural Gas | LPG | Quantity |
| 1 | M4 x 6 Pozi Drive Screw | FA0694 | | 2 |
| 2 | Spring Clip | GZ11061 | | 1 |
| 3 | M4 x 10 Screw | FA0330 | | 2 |
| 4 | Handle | GZ11002 | | 1 |
| 5 | Pushrod | GZ11009 | | 1 |
| 6 | Silicon Seal | FA0354 | | 1 |
| 7 | Gasket Plate | ME3746 | | 1 |
| 8 | Hex Nut M4 | FA0202 | | 1 |
| 9 | Link Plate - Small | GZ10052 | | 1 |
| 10 | Crank Lever | ME11008 | | 1 |
| 11 | M4 Nyloc Nut | C94323 | | 3 |
| 12 | Circular Clearance Spacer - M4 | FA0685 | | 4 |
| 13 | Bottom Link Plate | GZ11006 | | 1 |
| 14 | M4 x 12 Pan Head Screw | D2150-1412 | | 1 |
| 15 | Large Steel Spacer | FA0691 | | 1 |

| No. | Component | Part Code | | |
|-----|---------------------------------|-------------|---------|----------|
| | | Natural Gas | LPG | Quantity |
| 16 | RH Side Lining | CE0405 | | 1 |
| 17 | Instruction Manual & Fixing Kit | GZ11076 | | 1 |
| 18 | Convector Tray | GZ4035 | | 1 |
| 19 | Convector Air Guide | GZ4038 | | 1 |
| 20 | Burner Cover Gasket | CE0273 | | 1 |
| 21 | Control/ Burner Assembly | GZ11022 | GZ11082 | 1 |
| 22 | Burner Gasket Bracket | GZ8090 | | 1 |
| 23 | Front Coals - Black | CE0400 | | 1 |
| 24 | Flame Baffle - Black | CE0402 | | 1 |
| 25 | Coal Set | CE0412 | | 1 |
| 26 | LH Side Lining | CE0404 | | 1 |
| 27 | Rear Lining | CE0406 | | 1 |
| 28 | Top Lining | CE0407 | | 1 |
| 29 | Restrictor Plate | GZ11517 | | 1 |

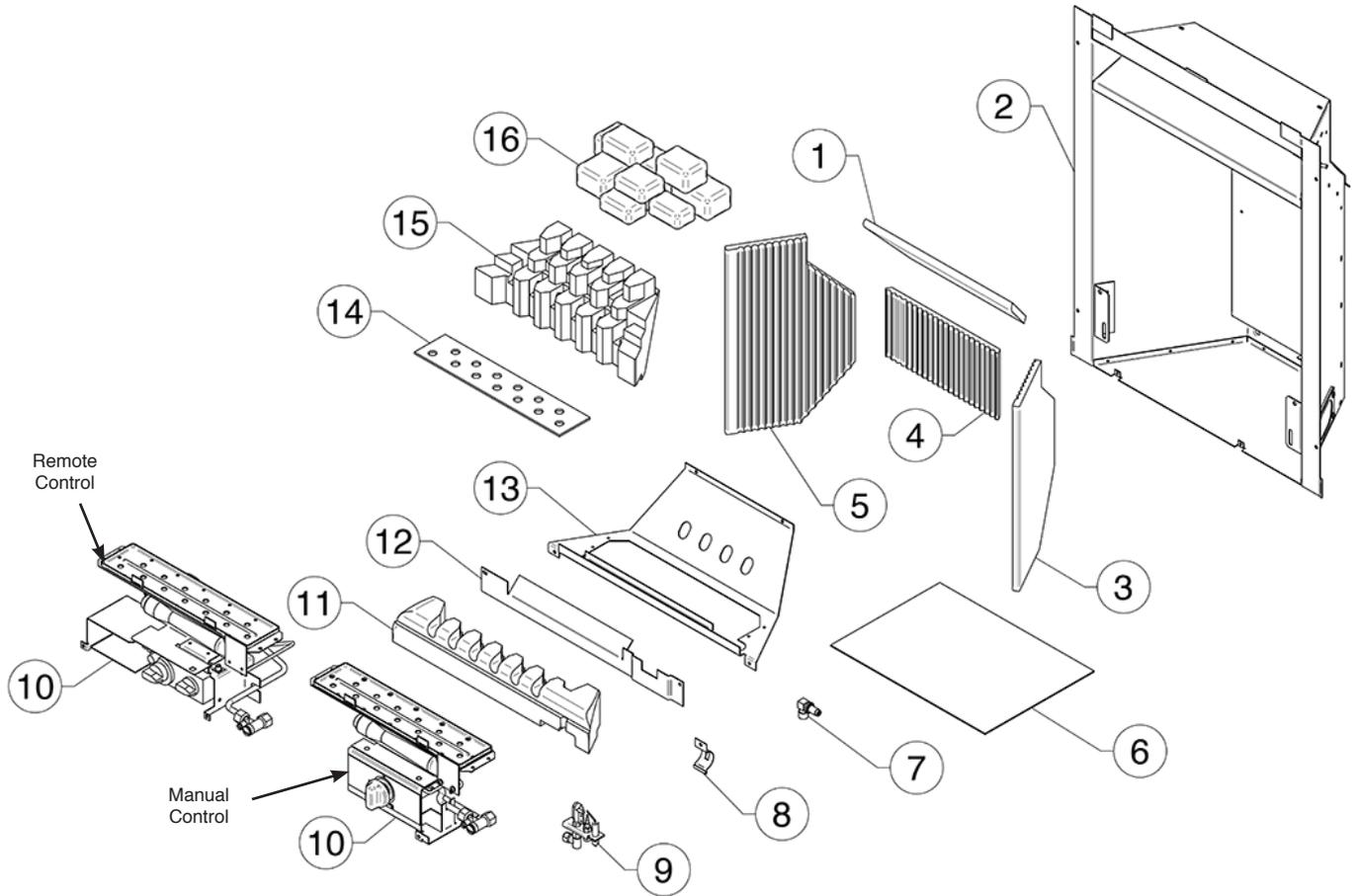


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Servicing Instructions - Replacing Parts

10. Short Spares List - Convector Manual & Remote Control - Coal & Pebble



| No. | Component | | MANUAL | | | REMOTE | | | |
|-----|---------------------------|--------------|----------------------|--------------------|----------|----------------------|--------------------|----------|---|
| | | | Part Code | | | Part Code | | | |
| | | | Natural Gas | LPG | Quantity | Natural Gas | LPG | Quantity | |
| 1 | Ceramic Panel - Top | | CE0411 | | 1 | CE0411 | | 1 | |
| 2 | Logic Convector Assembly | | GZ4032 | | | GZ4032 | | | 1 |
| 3 | Ceramic Panel - RH | | CE0409 | | 1 | CE0409 | | | 1 |
| 4 | Ceramic Panel - Back | | CE0410 | | 1 | CE0410 | | | 1 |
| 5 | Ceramic Panel - LH | | CE0408 | | 1 | CE0408 | | | 1 |
| 6 | Instructions & Fixing Kit | | GZ4269 | | | GZ4269 | | | 1 |
| 7 | Elbow Injector | | Size 400 IN0007 | Size 180 IN0025 | 1 | Size 400 IN0007 | Size 180 IN0025 | 1 | |
| 8 | Aeration Plate | | ID Letter B - GZ2016 | | | ID Letter B - GZ2016 | | | 1 |
| 9 | Pilot | | PI0036 | PI0037 | 1 | PI0036 | PI0037 | 1 | |
| 10 | Burner Assembly | | GZ8494 | GZ8496 | 1 | GZ8683 | GZ8684 | 1 | |
| 11 | Coal Model | Front Coal | CE0400 | | 1 | CE0400 | | | 1 |
| | Pebble Model | Front Pebble | CE0401 | | 1 | CE0401 | | | 1 |
| 12 | Air Guide | | GZ4038 | | 1 | GZ4038 | | | 1 |
| 13 | Burner Tray | | GZ4035 | | 1 | GZ4035 | | | 1 |
| 14 | Burner Cover Gasket | | CE0273 | | 1 | CE0273 | | | 1 |
| 15 | Flame Baffle | | CE0402 | | 1 | CE0402 | | | 1 |
| 16 | Coal Set | | CE0412 | | 1 | CE0412 | | | 1 |



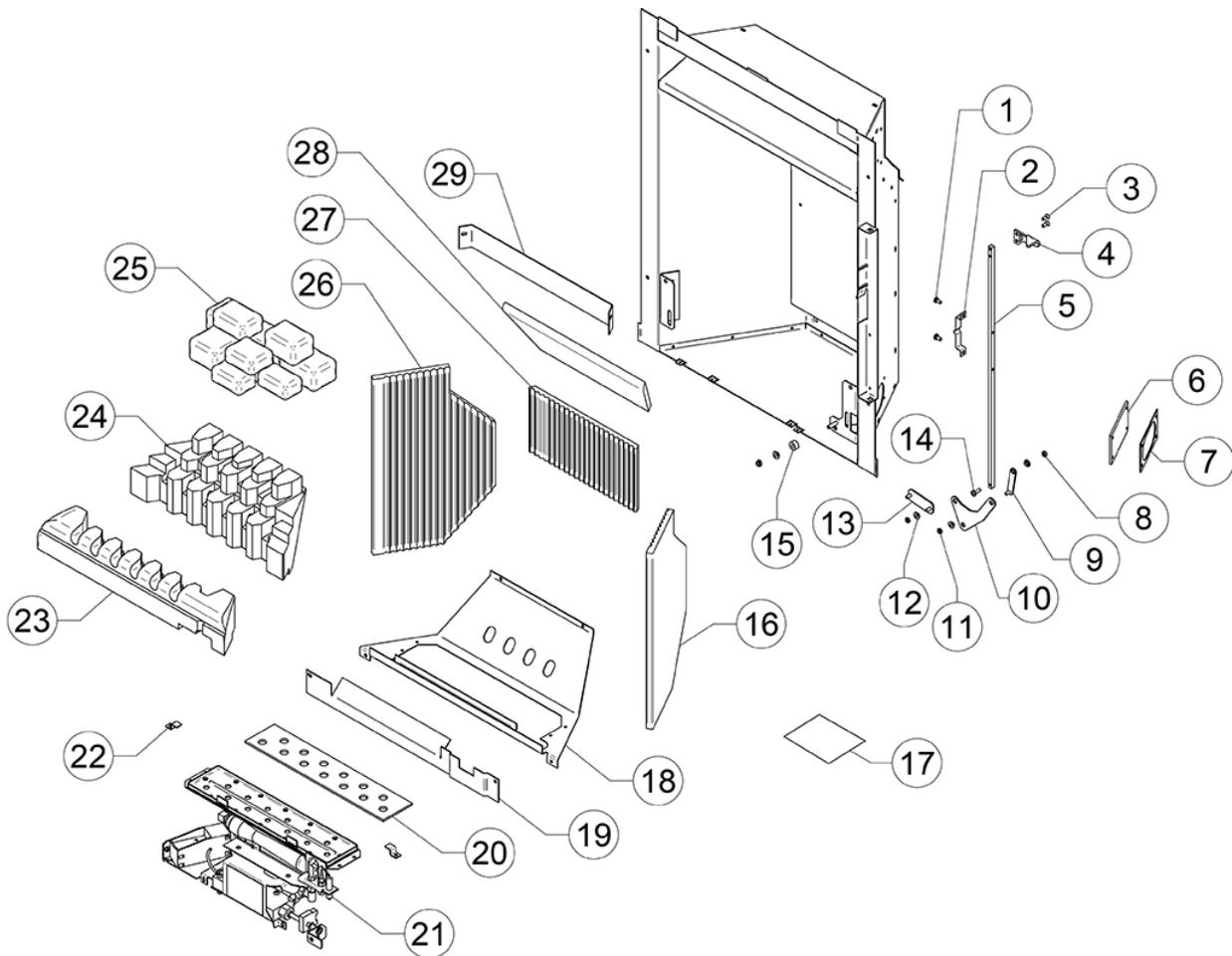
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Servicing Instructions - Replacing Parts

10. Short Spares List - Convector Slide Control - Coal



| No. | Component | Part Code | | |
|-----|--------------------------------|-------------|-----|----------|
| | | Natural Gas | LPG | Quantity |
| 1 | M4 x 6 Pozi Drive Screw | FA0694 | | 2 |
| 2 | Spring Clip | GZ11061 | | 1 |
| 3 | M4 x 10 Screw | FA0330 | | 2 |
| 4 | Handle | GZ11002 | | 1 |
| 5 | Pushrod | GZ11009 | | 1 |
| 6 | Silicon Seal | FA0354 | | 1 |
| 7 | Gasket Plate | ME3746 | | 1 |
| 8 | Hex Nut M4 | FA0202 | | 1 |
| 9 | Link Plate - Small | GZ10052 | | 1 |
| 10 | Crank Lever | ME11008 | | 1 |
| 11 | M4 Nyloc Nut | C94323 | | 3 |
| 12 | Circular Clearance Spacer - M4 | FA0685 | | 4 |
| 13 | Bottom Link Plate | GZ11006 | | 1 |
| 14 | M4 x 12 Pan Head Screw | D2150-1412 | | 1 |
| 15 | Large Steel Spacer | FA0691 | | 1 |

| No. | Component | Part Code | | |
|-----|---------------------------------|-------------|---------|----------|
| | | Natural Gas | LPG | Quantity |
| 16 | RH Side Lining | CE0409 | | 1 |
| 17 | Instruction Manual & Fixing Kit | GZ11076 | | 1 |
| 18 | Convector Tray | GZ4035 | | 1 |
| 19 | Convector Air Guide | GZ4038 | | 1 |
| 20 | Burner Cover Gasket | CE0273 | | 1 |
| 21 | Control/ Burner Assembly | GZ11022 | GZ11082 | 1 |
| 22 | Burner Gasket Bracket | GZ8090 | | 1 |
| 23 | Front Coals - Black | CE0400 | | 1 |
| 24 | Flame Baffle - Black | CE0402 | | 1 |
| 25 | Coal Set | CE0412 | | 1 |
| 26 | LH Side Lining | CE0408 | | 1 |
| 27 | Rear Lining | CE0410 | | 1 |
| 28 | Top Lining | CE0411 | | 1 |
| 29 | Restrictor Plate | GZ4244 | | 1 |



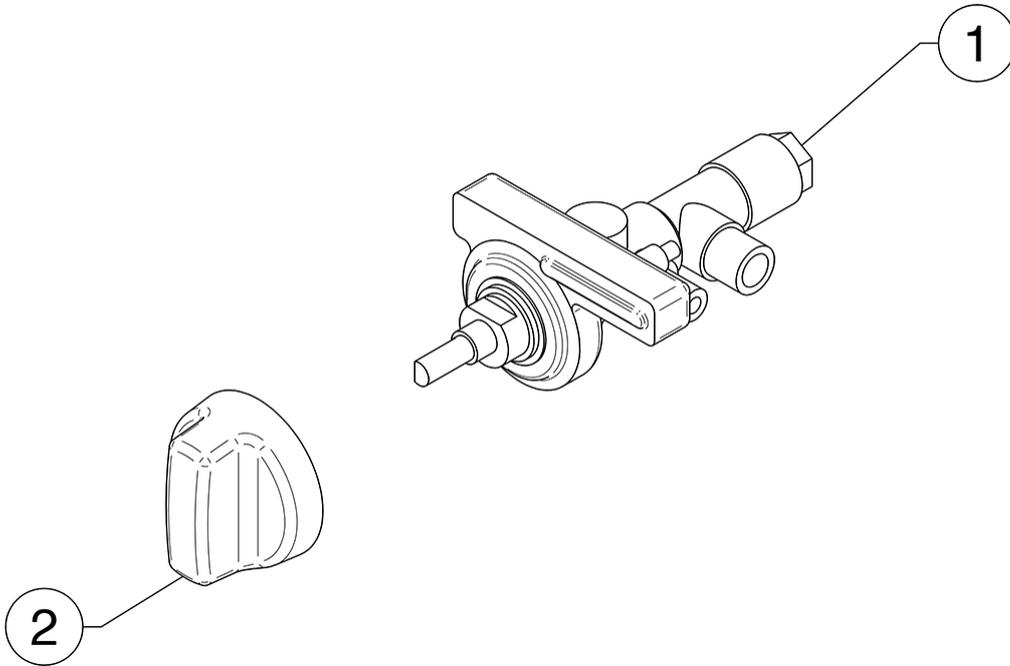
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Servicing Instructions - Replacing Parts

10. Short Spares List - Hotbox & Convector Manual Control - Gas Valve



| No. | Component | Part Code | | |
|-----|---------------|-------------|--------|----------|
| | | Natural Gas | LPG | Quantity |
| 1 | Control Valve | GZ0161 | GC0162 | 1 |
| 2 | Control Knob | GC0058 | | 1 |



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Servicing Instructions - Replacing Parts

10. Short Spares List - Hotbox & Convector Remote Control - Control Assembly



| No. | Component | Part Code | | |
|-----|-------------------------|-------------|-----|----------|
| | | Natural Gas | LPG | Quantity |
| 1 | Control Valve | GC0088K | | 1 |
| 2 | Control Valve Cover | GC0087 | | 1 |
| 3 | Magnetic Unit | GC0166 | | 1 |
| 4 | Standard Handset | EL0239 | | 1 |
| 5 | Standard Receiver | EL0235 | | 1 |
| 6 | Standard Receiver Cable | EL0237 | | 1 |
| 7 | Geared Motor | EL0234 | | 1 |
| 8 | Ignition Lead | GC0090 | | 1 |

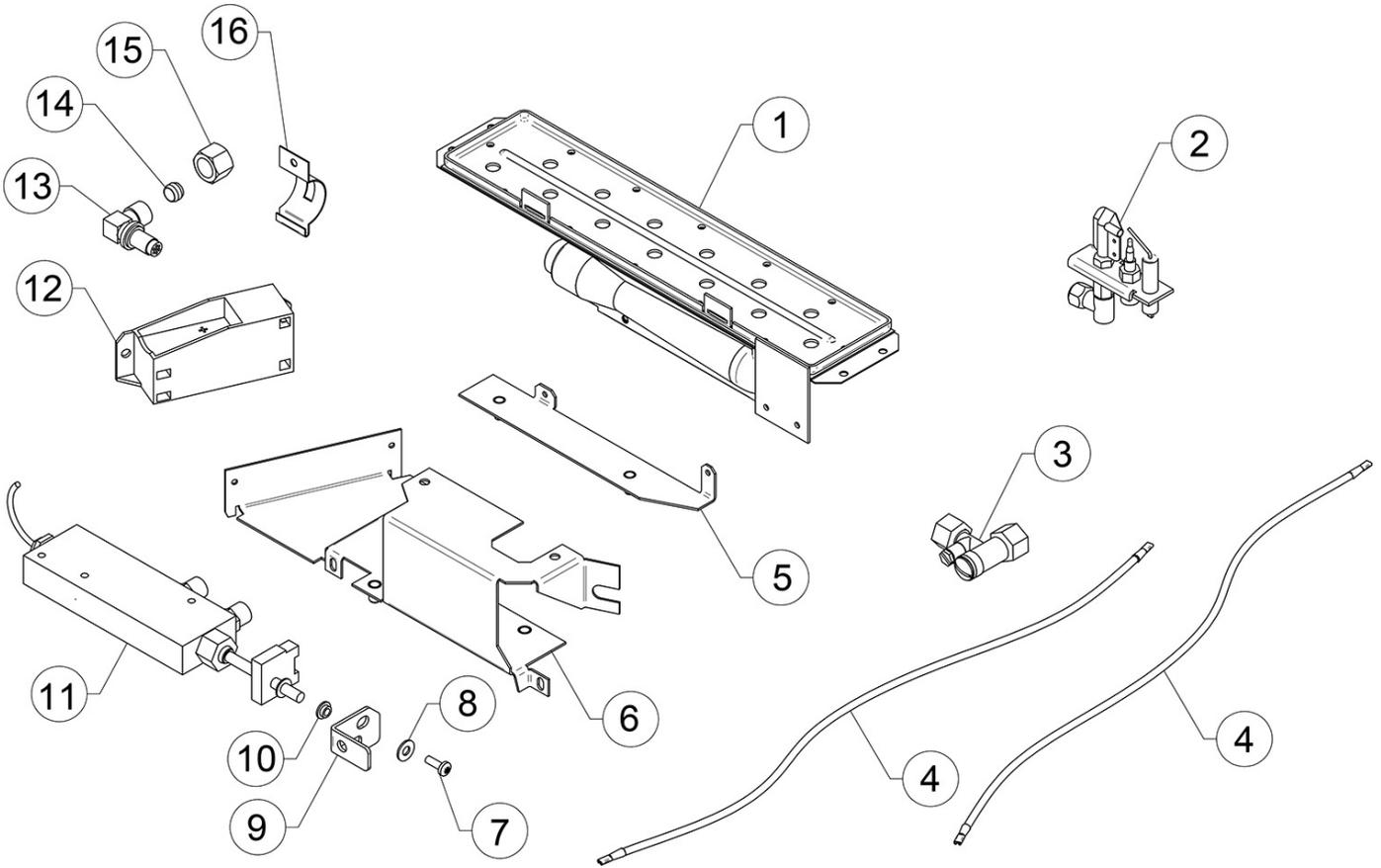


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Servicing Instructions - Replacing Parts

10. Short Spares List - Hotbox & Convector Slide Control - Main Burner Assembly



| No. | Component | Part Code | | |
|-----|-------------------------------|-------------|---------|----------|
| | | Natural Gas | LPG | Quantity |
| 1 | Burner Assembly | GZ11636 | GZ11635 | 1 |
| 2 | Pilot | PI0036 | PI0037 | 1 |
| 3 | Restrictor Elbow | GC0095 | | 1 |
| 4 | Ignitor Lead | EL0578 | | 3 |
| 5 | Mounting Plate | GZ8788 | | 1 |
| 6 | Main Slide Control Bracket | GZ9521 | | 1 |
| 7 | M4 x 12mm Screw | D2150-1412 | | 1 |
| 8 | Washer | FA0705 | | 1 |
| 9 | Slider Valve Actuator Bracket | GZ11007 | | 1 |
| 10 | Clearance Spacer | FA0685 | | 1 |
| 11 | Slider Control Valve | GC0168 | | 1 |
| 12 | Ignitor | EL0573 | | 1 |
| 13 | Injector | IN0007 | IN0025 | 1 |
| 14 | Olive | FA0011 | | 1 |
| 15 | Nut | FA0029 | | 1 |
| 16 | Aeration Cover | GZ2016 | | 1 |



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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 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 - Logic Hotbox

| Model | | Hotbox Manual Control NG | Hotbox Manual Control LPG | Hotbox Remote Control NG | Hotbox Remote Control LPG | Hotbox Slide Control NG | Hotbox Slide Control LPG |
|-------------|--|--------------------------|---------------------------|--------------------------|---------------------------|-------------------------|--------------------------|
| Fuel | Space Heating Emissions (NOx) - mg / kWh input (GCV) | 130 | 130 | 130 | 120 | 130 | 130 |

| | | | | | | | |
|--------------------|--|-------|-------|-------|-------|-------|-------|
| Heat Output | Nominal Heat Output - P_{nom} | 3.6kW | 3.7kW | 3.6kW | 3.7kW | 3.6kW | 3.7kW |
| | Minimum Heat Output (indicative) - P_{min} | 1.4kW | 1.4kW | 1.4kW | 1.4kW | 1.4kW | 1.4kW |

| | | | | | | | |
|--|--|-----|-----|-----|-----|-----|-----|
| Auxiliary Electricity Consumption | Minimum Heat Output (indicative) - P_{min} | N/A | N/A | N/A | N/A | N/A | N/A |
| | At Minimum Heat Output - e_{lmin} | N/A | N/A | N/A | N/A | N/A | N/A |
| | In Standby Mode - $e_{l_{sb}}$ | N/A | N/A | N/A | N/A | N/A | N/A |

| | | | | | | | |
|--------------------------------|---|-------|-------|-------|-------|-------|-------|
| Useful Efficiency (NCV) | Useful Efficiency at nominal heat output - $\eta_{th,nom}$ | 60.0% | 60.0% | 60.0% | 60.0% | 60.0% | 60.0% |
| | Useful Efficiency at minimum heat output (indicative) - $\eta_{th,min}$ | 50.0% | 50.0% | 50.0% | 50.0% | 50.0% | 50.0% |

| | | | | | | | |
|--|---|---------|---------|---------|---------|-----|-----|
| Permanent Pilot Flame Power requirement | Permanent Pilot Flame Power requirement (if applicable) - P_{pilot} | 0.200kW | 0.200kW | 0.200kW | 0.200kW | N/A | N/A |
|--|---|---------|---------|---------|---------|-----|-----|

Type of heat output/room temperature control

| | | | | | | |
|--|-----|-----|-----|-----|-----|-----|
| Two or more manual stages, no room temperature control | Yes | Yes | Yes | Yes | Yes | Yes |
|--|-----|-----|-----|-----|-----|-----|

Other control options (multiple selections possible)

| | | | | | | |
|--|----|----|----|----|----|----|
| Room temperature control, with presence detection | No | No | No | No | No | No |
| Room temperature control, with open window detection | No | No | No | No | No | No |
| With distance control option | No | No | No | No | No | No |
| With adaptive start control | No | No | No | No | No | No |
| With working time limitation | No | No | No | No | No | No |
| With black bulb sensor | No | No | No | No | No | No |

| | | | | | | |
|--------------------------------|-------|-------|-------|-------|-----|-----|
| Energy Efficiency Index | 48.2% | 48.3% | 48.2% | 48.3% | 51% | 51% |
| Energy Efficiency Class | F | F | F | F | F | F |

| | |
|-----------------|---|
| Contact: | Gazco Ltd, Osprey Road, Sowton Industrial Estate, Exeter, EX2 7JG |
|-----------------|---|

Information Requirement - Gas Heaters

Information Requirement for Gaseous Fuel Local Space Heater - Logic Convector

| Model | Convector Manual Control NG | Convector Manual Control LPG | Convector Remote Control NG | Convector Remote Control LPG | Convector Slide Control NG | Convector Slide Control LPG |
|-------------|---|------------------------------|-----------------------------|------------------------------|----------------------------|-----------------------------|
| Fuel | Space Heating Emissions (NOx) - mg / kWh _{input} (GCV) | 130 | 130 | 130 | 120 | 130 |

| | | | | | | | |
|--------------------|--|-------|-------|-------|-------|-------|-------|
| Heat Output | Nominal Heat Output - P_{nom} | 4.1kW | 4.2kW | 4.1kW | 4.2kW | 4.1kW | 4.2kW |
| | Minimum Heat Output (indicative) - P_{min} | 1.6kW | 1.6kW | 1.6kW | 1.6kW | 1.6kW | 1.6kW |

| | | | | | | | |
|--|-------------------------------------|-----|-----|-----|-----|-----|-----|
| Auxiliary Electricity Consumption | At Nominal Heat Output - e_{lmax} | N/A | N/A | N/A | N/A | N/A | N/A |
| | At Minimum Heat Output - e_{lmin} | N/A | N/A | N/A | N/A | N/A | N/A |
| | In Standby Mode - e_{sb} | N/A | N/A | N/A | N/A | N/A | N/A |

| | | | | | | | |
|--------------------------------|---|-------|-------|-------|-------|-------|-------|
| Useful Efficiency (NCV) | Useful Efficiency at nominal heat output - $\eta_{th,nom}$ | 68.5% | 68.5% | 68.5% | 68.5% | 68.5% | 68.5% |
| | Useful Efficiency at minimum heat output (indicative) - $\eta_{th,min}$ | 58.5% | 58.5% | 58.5% | 58.5% | 58.5% | 58.5% |

| | | | | | | | |
|--|---|---------|---------|---------|---------|-----|-----|
| Permanent Pilot Flame Power requirement | Permanent Pilot Flame Power requirement (if applicable) - P_{pilot} | 0.200kW | 0.200kW | 0.200kW | 0.200kW | N/A | N/A |
|--|---|---------|---------|---------|---------|-----|-----|

Type of heat output/room temperature control

| | | | | | | |
|--|-----|-----|-----|-----|-----|-----|
| Two or more manual stages, no room temperature control | Yes | Yes | Yes | Yes | Yes | Yes |
|--|-----|-----|-----|-----|-----|-----|

Other control options (multiple selections possible)

| | | | | | | |
|--|----|----|----|----|----|----|
| Room temperature control, with presence detection | No | No | No | No | No | No |
| Room temperature control, with open window detection | No | No | No | No | No | No |
| With distance control option | No | No | No | No | No | No |
| With adaptive start control | No | No | No | No | No | No |
| With working time limitation | No | No | No | No | No | No |
| With black bulb sensor | No | No | No | No | No | No |

| | | | | | | |
|--------------------------------|-------|-------|-------|-------|-------|-------|
| Energy Efficiency Index | 57.1% | 57.1% | 57.1% | 57.1% | 59.5% | 59.5% |
| Energy Efficiency Class | F | F | F | F | F | F |

| | |
|-----------------|---|
| Contact: | Gazco Ltd, Osprey Road, Sowton Industrial Estate, Exeter, EX2 7JG |
|-----------------|---|

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E-mail: technicalservices@gazco.com

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