DATA-SHEET Heritage Compact 840mm

TO BE READ IN CONJUNCTION WITH SALES BROCHURE AND INSTALLATION MANUAL

MODELS

Central Heating
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Cooking, HW &
Cooking & HW
Cooking

- Rear Boiler Tappings
- Brass or Nickel Chrome Fittings Stainless Steel Lid Inserts
- Standard Colour Range
 (PLEASE SEE COLOUR CHART)
- Stainless Steel Lid Inserts
 Fan Flue Assembly
 Rear Flue-Outlet with Fan

• Lightweight Chrome Domes

Flue (Cooking <u>Only</u> Models)

125mm Flue Connector

Special Colour Choice



Weight: 320-400kgs depending on model

INSTALLATION REMINDERS

Always seek professional advice before choosing your Heritage ifin doubt please call our helpline on 01579 345680. We are sure there is a Heritage to suit most properties. Please ask for full details about other models from the Heritage Compact, Grande and the Uno.

Installation must comply with the Heritage manual and all current regulations and codes of practice.

All chimneys must be of good quality and function correctly.

INSTALLERS MUST BE APPROPRIATELY REGISTERED.









Email: info@heritagecookers.co.uk Website: www.heritagecookers.co.uk

Heritage Compact

Heritage Compact Duo Heritage Compact Host Heritage Compact Duette Cooking Only

Cooking & Hot Water Cooking, Hot Water &

Central Heating

Two Ovens, Single Burner Two Ovens, Two Burners

Two Ovens, Two Burners 3 Boiler Sizes: 40, 50, 70.

General Description

Based in the original style and traditional heavy build quality of the Standard Heritage, the Heritage 'Compact' is a cooker with some unique features. It boasts two full sized ovens, two large hotplates and comes with boiler options 'if required' for hot water only or hot water and central heating up to 70'000 Btu's, which can be used in conjunction with under-floor heating, pressurised systems, unvented hot water cylinders, multi-coiled thermal stores and accumulators.

Construction

All Heritage cookers are meticulously built and hand finished using a combination of cast iron and heavy section steel for durability and great heat retention. This is aided by unparalleled levels of insulation to prevent wasted heat and keep cooking temperatures constant. Only the best serviceable components are used - Honeywell, Bentone, Danfoss, Suntec, Nuway-Sterling.

Operation

In cold weather the cooker burner can be switched to 'continuous' giving constant background warmth into the kitchen. The temperature may be set to a comfortable level of your choosing and additional heat obtained by raising the insulated lids. (N.B. this does not affect the ovens' cooking temperature.) In warmer weather, when 'traditional' range cookers are let out for the season, simply switch to 'timed mode' on your programmer or set the oven at a low temperature for a cooler room and even lower fuel bills, yet with the instant comfort of a traditional range for those colder mornings.

Response Time

The Heritage responds quickly to instruction; from cold, it's cooking within 15 minutes and 10 minutes later roasting temperatures are achieved in the main oven. The lower oven operates at around half the temperature of the top oven. Unlike many older ranges, once the oven thermostat is set on the Heritage, the temperature will stay there as long as required.

Boating with Heritage

Heritage cookers have been successfully installed on boats for many years, they have proven to be an ideal addition for making the boat a warm and homely place.

Most models of Heritage Cooker can be installed on boats. For <u>any</u> installation information for a Heritage on a boat please consult us at Heritage cookers directly to ensure you have all the details you require.

Boiler Efficiency

The high efficiency tubed boiler design with a noncondensing boiler makes Heritage one of the most efficient non-condensing units available.

Cooking

Each oven can take up to six standard trays (approx 34 x 19cm). Each hob takes three average saucepans, simmer (right hand) or boiling (left hand), which provides huge capacity and great versatility when cooking. When you start range cooking for the first time, we recommend you get yourself a reliable guide which takes the mystery out of what is a very simple, but better way of cooking. **'The Country Range Cook Book'** by Carole Bowen is a good start.

Chimney/Flue

The Heritage can have a Conventional Chimney/Flue, a Low Level Fan Flue or a Balanced Flue (on cooking only models), making it a very versatile range which can be situated almost anywhere (subject to flue termination).

Air Vents

Almost all Range Cookers require an air vent hole in the outside wall creating a cold draught. However, the Heritage has flexible duct(s) to connect directly to outside, making the cooker a 'room sealed appliance' and making it quieter. This also allows for the fitting of a standard kitchen extractor fan in the kitchen. (Internal silencer box available.)

Technical

Please see the appropriate installation manual for the full specifications. Heritage cookers are designed to operate on Kerosene, Diesel and Bio-Diesel, where commercially available (please ask for details). When planning to install a Heritage please seek professional advice and note the following:

- Is there access for an assembled cooker delivery or does it require a 'site build'?
- · Which is the best flue type and position?
- · Air inlet duct(s) position/termination?
- Control System for central heating should be an 'S' Plan type.
- All installation works must be undertaken by a qualified person.

Compact Models Available

- 1. The Compact Duo A two oven cooker with a single burner programmable for extremely versatile, economic cooking and room heating.
- 2. The Compact Host A two oven cooker like the Duo, with hot water capability which is operated by an independent burner. There is an amazing amount of hot water produced, dependent on cylinder type and size. The cooking and domestic hot water are both fully programmable and thermostatically controlled.
- 3. The Compact Duette (Boiler sizes 40, 50, 70'000 Btu's) A two oven cooker like the Duo and Host, however this model can also run radiator systems ranging between 0-12 radiators, while also heating a hot water cylinder. The water boiler is manufactured with an innovative tube design and one of the best ever seen in a range cooker which results in a quiet, efficient heating unit. Designed with ease of use in mind all functions are independent and simple. Cooking, Heating and Hot Water functions are all completely independent, with no heat transference from boiler to cooker or vice-versa. Just choose which function is required and for how long and the programmers do the rest.

Heritage cookers reserve the right to alter design and specification without prior notification. Please confirm you have an up-to-date data sheet before ordering.

Please note: This data sheet and description of use is not intended to replace the installation manual supplied with the cooker. All persons installing Oil/Electric equipment must be registered technicians and should be deemed competent with range cookers, heating systems, flues and also familiar with relevant Building and Water Regulations. For further advice please call 01579 345680.