

DATA SHEET

Models: Heritage Standard

TO BE READ IN CONJUNCTION WITH SALES BROCHURE AND TECH MANUAL

MODELS

Oil Only

Standard Duo	Cook Only
Standard Trio	Cook Only
Standard Host	Cook & Hot Water
Standard Duette	Cook & C.Heating (6 models; 40, 60, 80, 100, 120, 140)

Options

Deep tops / Shallow tops
Rear Boiler Tappings
Brass fittings or
Nickel Chrome fittings
Standard Colour range

PLEASE SEE COLOUR CHART

Optional Extras

Lightweight Chrome Hobs
Stainless Steel Hob lid inserts
Fan-Flue assembly
Balanced Flue available
on cook only models
Special Colour Choice
Bespoke sizes available



**Weight: 350-480kgs
depending on model**

Installation Reminders

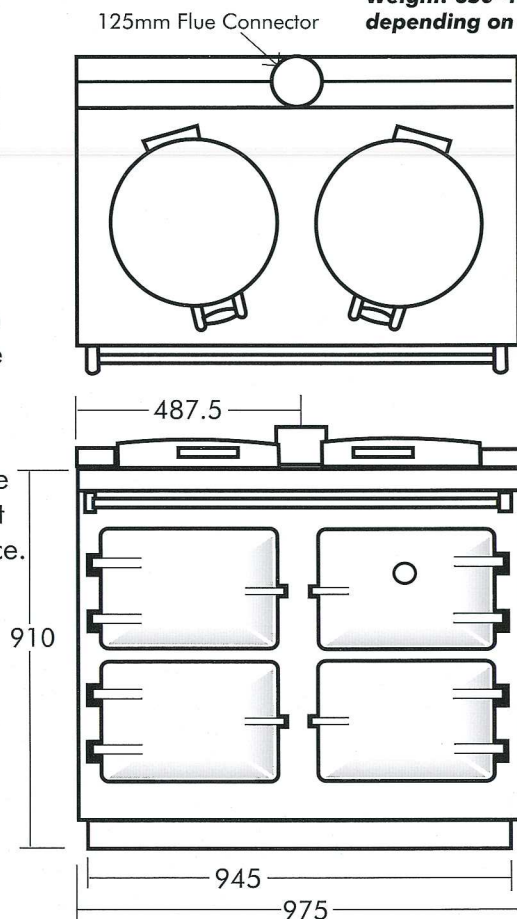
Always seek professional advice before choosing your Heritage - if in doubt please call our our helpline 01579 345680

There is a Heritage to suit most properties. Please ask for full details about other Models from the Heritage Compact, Heritage Grande and the Heritage Uno ranges.

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**

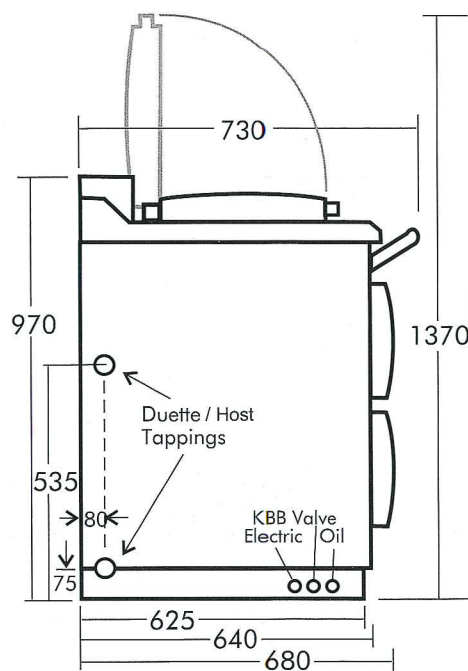


Clearances:

Do not build in sides or top of cooker
Allow: 25mm to kitchen units
Min. 10mm to Wooden Worktops
3mm to Granite & Composite Stone

Oven Dimensions:

270mm H x 500 D x 345 W



N.B. Dimensions are approximate - Please do not scale

The
Heritage
range cooker

Manufactured by

HEATING SOUTH WEST (SUPPLIES) LTD.

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Heritage Standard Models

Heritage Standard Duo	Cooking only	Two ovens, single burner
Heritage Standard Trio	Cooking only	Three ovens, single burner
Heritage Standard Host	Hot Water & Cooking	Two ovens, twin burner
Heritage Standard Duette	Central Heating, Hot Water & Cooking	Two ovens, twin burners, 6 models; 40, 60, 80, 100, 120, 140

General Description

Based on the original style and traditional build quality, the Heritage 'Standard' is a range cooker with some unique features. It boasts two or three full sized ovens, two large hobs, and can have boiler options if required - for hot water and central heating up to 140,000 Btu's. which can be used in conjunction with under floor heating, pressure systems, unvented hot water cylinders, multi coiled thermal stores and accumulators.

Construction

The Standard is meticulously built and hand finished using a combination of cast iron and heavy section steel for durability and good heat retention. This is aided by unparalleled levels of insulation to prevent wasted heat and keep cooking temperatures constant. The serviceable components used are only the best - Honeywell, Bentone, Danfoss, Nuway-Sterling - all top quality burner and control manufacturers.

Operation

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

Response Time

The Heritage responds quickly to instructions; 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. With the Trio model, the third oven operates at a temperature between the other two ovens.

Boiler Efficiency

The high efficiency tubed boiler design with condensing heat unit makes Heritage one of the finest condensing units available.

Cooking

Each oven can take up to six standard trays (34 x 19cm approx). Each hob takes three average saucepans, simmer (right hand) or boil (left hand), which provides huge capacity and great versatility when cooking. When starting range cooking for the first time, do get yourself a reliable guide which takes the mystique out of what is really a very simple, but better way of cooking.

'The Country Range Cook Book' by Carol Bowen is a good start

Chimney/Flue

The Heritage can have a conventional chimney/flue or low level fan flue or balanced flue (on the cooking only model), making it a most versatile small range which can be situated conveniently almost anywhere (subject to flue termination).

Air Vents

Almost all Range Cookers require a 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 even quieter. This also allows for the fitting of a standard cooker extractor fan in the kitchen. (Internal silencer box available)

Technical

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

- Is there access for an assembled cooker delivery or is it 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.

Standard Models Available

1. **The Standard Duo:** A two oven dedicated cooker with an efficient and single burner - programmable for extremely versatile and economic cooking and room heating.
2. **The Standard Trio:** A three oven version of the Duo. The third oven is a must for the dedicated range cooker enthusiast, being approximately half way between the other two oven temperatures.
3. **The Standard Host:** A two oven cooker like the Duo plus 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.
4. **The Standard Duette - Six Models: 40*, 60, 80, 100, 140*:** This model has two quiet burners, one for cooking, one for central heating/hot water. The highly efficient boilers range from 40,000 to 140,000 BTU's and will heat a hot water tank and up to thirty average sized radiators. The water boiler manufactured with an innovative tube design is one of the best ever seen in a range cooker and this results in a quiet, efficient heating unit. Designed with ease of use in mind, all functions are independent and so simple. Cooking is separate from hot water which is separate from central heating. Just choose which function is required and for how long and the programmer(s) does the rest. *Condensing boilers up to 80,000 Btu's are available

Heritage 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 every cooker: all persons installing oil/gas equipment must be registered technicians and should be deemed competent with range cookers, heating systems, flues and also be familiar with relevant Building and Water Regulations. For further advice please call us on 01579 345680.