

DATA SHEET

Models: Heritage Standard

TO BE READ IN CONJUNCTION WITH SALES BROCHURE AND TECH MANUAL

ELECTRIC MODELS

Standard Duo Electric Cooking Only

Standard Trio Electric Cooking Only

Options

Brass fittings or
Nickel Chrome fittings

Standard Colour range
PLEASE SEE COLOUR CHART

Optional Extras

Lightweight Chrome Hobs
Stainless Steel Hob lid inserts

Special Colour Choice
PLEASE SEE COLOUR CHART



Weight 250 - 350 kgs
depending on model

Installation Reminders

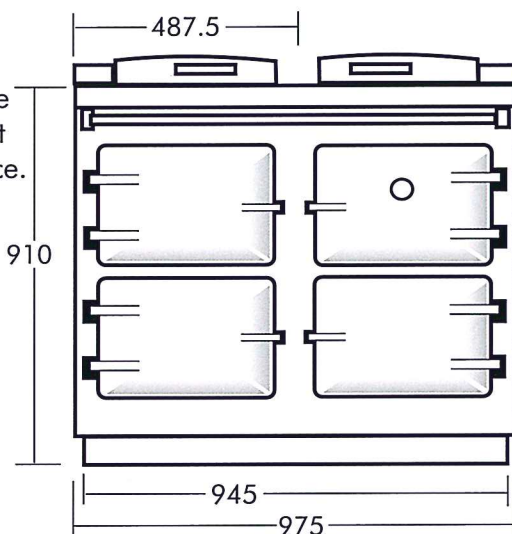
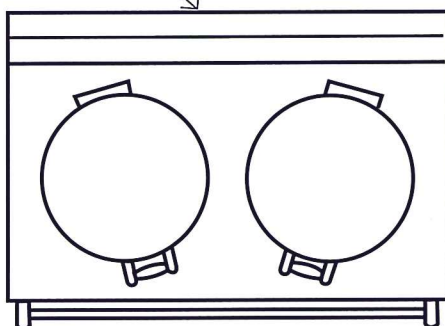
Always seek professional advice
before choosing your Heritage -
if in doubt please call our
helpline 01579 345680

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. (Oil & electric)

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

INSTALLERS MUST BE
APPROPRIATELY REGISTERED

External Oven Vents



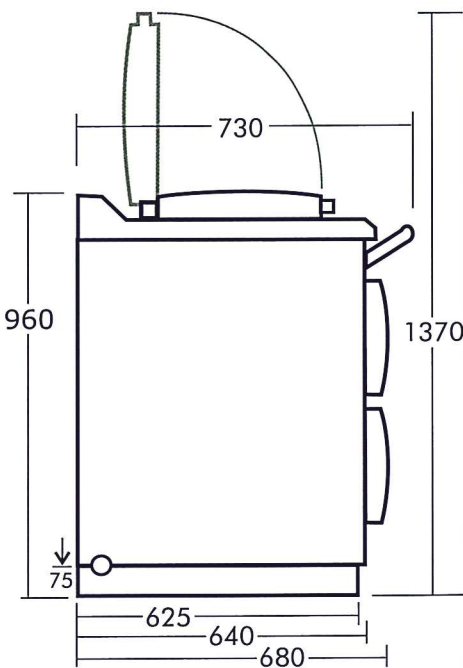
N.B. Dimensions are approximate - Please do not scale

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



The
Heritage
range cooker

Manufactured by

HEATING SOUTH WEST (SUPPLIES) LTD.

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Heritage Electric Standard Models

Heritage standard Duo	Cooking Only	2 x Oven Electric
Heritage standard Trio	Cooking Only	3 x Oven Electric

General Description

Based on the original style and build quality, the Heritage 'Standard' is a range cooker with some big features. It boasts two or three full sized ovens, two large hobs and a grill, all independently controlled.

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 - selected for their life expectancy and availability.

Operation

The ovens and/or hot plates when left on provide 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 on/off as required - and even lower fuel bills - yet the instant comfort of a traditional range for those cold mornings and evenings is achievable by turning up the cooker!

Response Times & Temperatures

Top oven roasting temperatures are available in approximately 35 minutes from standby; bottom right oven will reach 80°C when top oven is left on at 200°C. Switching on the bottom oven elements allows thermostatic control up to 230°C. Hot plates will reach a boiling temperature in approximately 10/15 minutes when left on standby. Each hot plate can be temperature set thermostatically.

Cooking

By utilizing the traditional principle of vented ovens with indirect heat the 'Heritage' cooks in the same way as all traditional ranges. External oven venting is an option. Ovens can take up to six standard trays (34 x 19cm approx). Each hob takes two/three average saucepans, simmer (right hand) or boil (left hand) which provides huge capacity. Hot plates are individually controlled allowing both plates to operate from simmering to boiling. Each oven can be operated independently with the thermostat control. Added flexibility is derived from the powerful top oven grill.

Technical

Please see the appropriate technical manual for a full specification. Electric oven and hotplates will require 2 x 13 amp sockets. When planning to install a Heritage please seek professional advice and note:

- Is there access for an assembled cooker or is it a site build?
- All installation work must be undertaken by a qualified person.
- For options; colour, lids, external oven venting, please see price list.

Standard Electric Models Available

The Standard Duo ELECTRIC:

A two oven dedicated cooker, comprising of two cooking ovens and two hotplates

The Standard Trio ELECTRIC:

Fitted with a more powerful element. The third oven will reach 230°C and is a must for the dedicated range cooker enthusiast, complete with independent grill element and two hotplates.

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