

DATA-SHEET

Heritage Standard 975mm

TO BE READ IN CONJUNCTION WITH SALES BROCHURE AND INSTALLATION MANUAL

MODELS

Standard Duo	Cooking
Standard Trio	Cooking
Standard Host	Cooking & HW
Standard Duette	Cooking, HW & Central Heating

(5 Models: 40,60,80,100,120)

Options

- Rear Boiler Tappings
 - Brass or Nickel Chrome fittings
 - Standard Colour Range
- (PLEASE SEE COLOUR CHART)

Optional Extras

- Lightweight Chrome Domes
- Stainless Steel Lid Inserts
- Fan Flue Assembly
- Rear Flue-Outlet with Fan Flue (Cooking Only Models)
- Special Colour Choice

Weight: 350-480kgs depending on model



INSTALLATION REMINDERS

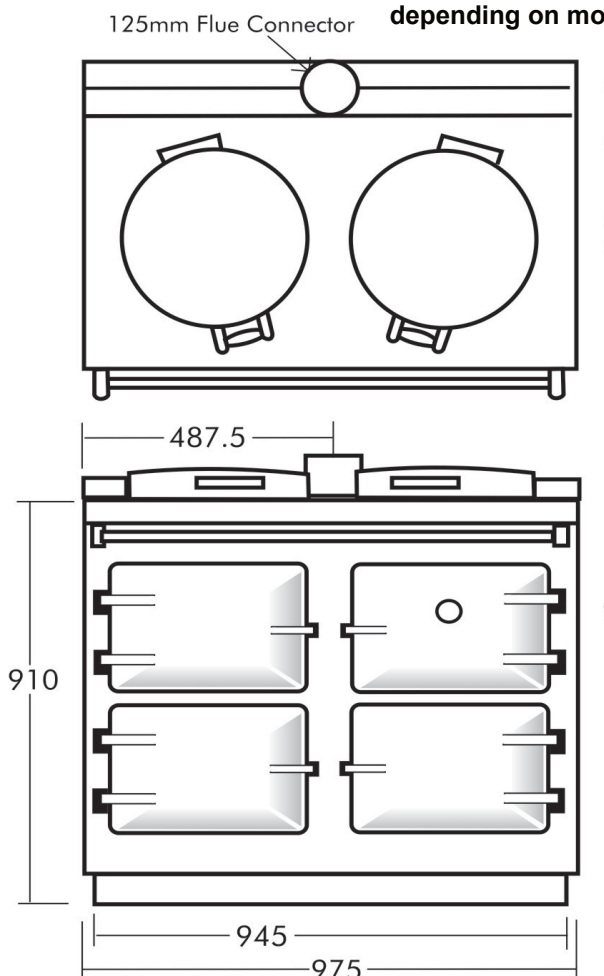
Always seek professional advice before choosing your Heritage - if in doubt please call our helpline on 01579 345680.

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.



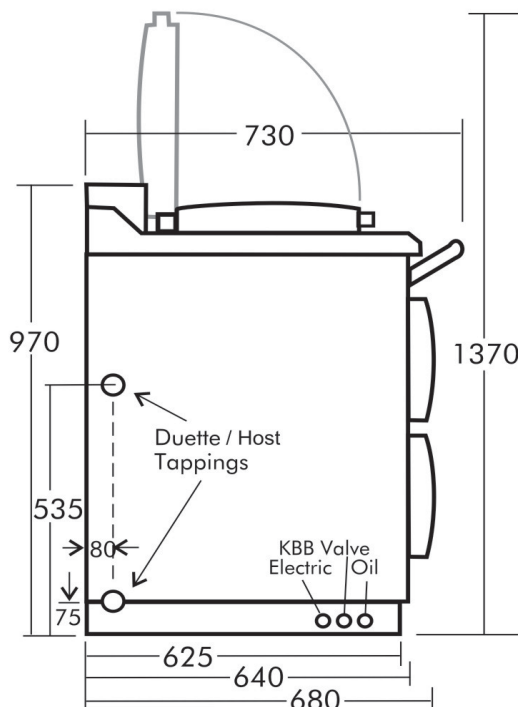
N.B. Dimensions are approximate - Please do not scale

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



Heritage

RANGE COOKERS

Manufactured by Heating South West Ltd

2-3 Miller Business Park, Station Road

Liskeard, Cornwall PL14 4DA.

TEL: 01579 345678

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



SCAN ME

Heritage Standard

Heritage Standard Duo	Cooking Only	Two Ovens, Single Burner
Heritage Standard Trio	Cooking Only	Three Ovens, Single Burner
Heritage Standard Host	Cooking & Hot Water	Two Ovens, Two Burners
Heritage Standard Duette	Cooking, Hot Water & Central Heating	Two Ovens, Two Burners 5 Boiler Sizes: 40, 60, 80, 100, 120

General Description

Based in the original style and traditional build quality, the Heritage 'Standard' is a cooker with some unique features. It boasts two/three ovens, two large hotplates and comes with boiler options if required - for hot water and central heating up to 120'000Btu'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. The serviceable components used are only the best - Honeywell, Bentone, Danfoss, Sterling - all top quality control manufacturers.

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 ovens 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. 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 a non-condensing boiler makes Heritage one of the most efficient non-condensing units available.

Cooking

Each oven can take up to six standard trays (34x19cm approx). 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.

Standard Models Available

1. **The Standard Duo** - A two oven cooker with a single burner - programmable for extremely versatile, 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 halfway 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, dependant on cylinder type and size. The cooking and domestic hot water are both fully programmable and thermostatically controlled.
4. **The Standard Duette (Boiler sizes 40, 60, 80, 100, and 120'000Btu's)** - A two oven cooker like the Duo and Host, however this model can also run radiator systems ranging between 0-25 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 so 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.