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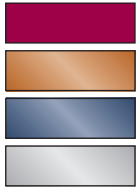
Heritage

Range

DATA SHEET

Models: Heritage Uno

TO BE READ IN CONJUNCTION WITH SALES BROCHURE AND TECH MANUAL

 <p>Weight: 150-200kgs depending on model</p>	<p>Models</p> <ul style="list-style-type: none"> • Uno Cooker only • Uno Cookplus 8-18,000 • Uno Cook C.H. 20-30,000 	<p>Colours</p> <p><u>Standard</u></p>	<p>Ral No</p>	
	<p>Options Available</p> <ul style="list-style-type: none"> • Boiler Tappings positions • External air connections • Brass or Nickel fittings 	<p>Oxford Blue</p> <p>B. Racing Green</p> <p>Black Matt/Gloss</p> <p>Pewter</p> <p>Jade</p> <p>Cream</p>		<p>5013</p> <p>6005</p> <p>9005</p> <p>7022</p> <p>6004</p> <p>1015</p>
	<p>Optional Extras</p> <ul style="list-style-type: none"> • Brass or Nickel hob lids • Fan Flue Assembly • 'Special Choice' of Colours • Additional Colours available 	<p><u>Special Choice</u></p> <p>Claret</p> <p>Copper Lustre</p> <p>Pewter Lustre</p> <p>Nickel</p>		<p>3003</p> <p>*</p> <p>*</p> <p>*</p>
	<p><i>Due to the limitations of the printing process colours shown on this data sheet may vary from actual enamel colours.</i></p>			<p><i>Ral no.s are nearest match to enamel</i></p> <p><i>*Ask for details</i></p>

Installation Reminders

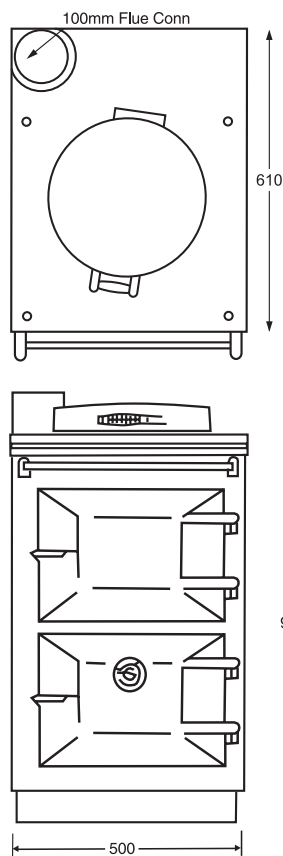
Always seek professional advice before choosing your Heritage - If in doubt please call our Helpline 01579 345680

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

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

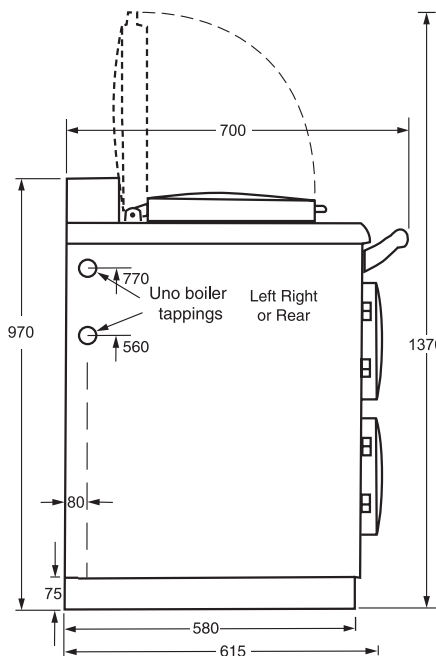
All chimneys/flues must be of good quality and function efficiently.

INSTALLERS FOR OIL FIRED APPLIANCES MUST BE OFTEC REGISTERED



NB: Clearances

Do not build in sides or top of the cooker.
Allow: 25mm to kitchen units
10mm to worktops
Oven Dimensions:
280mm H x 520mm D x 360mm W



Please do not scale dimensions

Heritage Range Cookers are manufactured by
Heating South West (Supplies) Ltd.

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THE HERITAGE COMPACT RANGE

<u>Heritage Uno (Dry):</u>	Cooking only	1 oven, 1 hot plate, single burner
<u>Heritage Uno 'Cook Plus':</u>	Cooking, Hot Water, 2-3 Rads	1 oven, 1 hot plate, single burner
<u>Heritage Uno 'Cook C.H.':</u>	Cooking, Hot Water, 3-6 Rads	1 oven, 1 hot plate, single burner

General description: Based on the original style and traditional heavy build quality of the Standard Heritage, the Heritage 'Uno' is a small range cooker with some big features. It boasts a full sized oven, one large hob, (for boil & simmer) and can have boiler options if required - for hot water and 2-6 radiators, making it ideally suited for use on barges or small kitchens.

Construction: The Uno 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, Sterling - all top quality burner and control manufacturers.

Operation: In cold weather the cooker 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 ovens 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 is top cooking within 10 minutes, and 10 minutes later, roasting temperatures are achieved in the oven. Unlike many older ranges, once the oven thermostat is set on the Heritage, the temperature will stay there as long as required.

Cooking: The oven can take up to six standard trays (34 x 19cm approx). The hob takes three average saucepans, simmer (at front) or boil (at rear), which provides huge capacity and great versatility in 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. When trying out some special recipe or delicate creation, allow the cooker to stabilise for 10 minutes once it has reached the set temperature. Oven temperature gauges are not precise so please double check with a quality shelf thermometer.

Chimney/Flue: The Heritage can have a conventional chimney/flue or low level fan flue, 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 hole in the outside wall, creating a cold draught, however, the Heritage has a flexible duct 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/Galley.

UNO MODELS AVAILABLE

- **The Uno (Dry):** Single oven dedicated cooker with an efficient and quiet single pressure jet Burner - Programmable for extremely versatile and economic cooking and room heating.
- **The Uno (Boiler):** Single oven cooker as the **Uno** plus hot water and radiators. The amount of hot water produced and radiators is in proportion to the temperature of the oven and hot plate. The range can be operated by means of the oven control or the boiler control depending upon the priority required. The whole unit can be timed by putting a remote programmer in the vicinity of the cooker.

The Uno has been designed primarily for use on canal barges (running on marine diesel), but it is equally at home in smaller homes where kitchen space is limited. The cooker is delivered in one piece direct from our workshops - assistance may be required on delivery. Designed with ease of use in mind, the Uno offers superb control and economy and due to its very attractive size does not entail costly alteration of an existing kitchen, whether on land or water!

Heritage reserve the right to alter design and specification without prior notification.

Please note: This data sheet and description of use is not intended to replace the installation manual supplied with every cooker or available on request. All persons installing oil equipment must be registered OFTEC 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.