

Riva Vision Range

Balanced Flue Log Effect Stove



Instructions for Use, Installation and Servicing

For use in GB, IE (Great Britain and Republic of Ireland)

IMPORTANT

THE OUTER CASING, FRONT AND GLASS PANEL BECOME EXTREMELY HOT DURING OPERATION AND WILL RESULT IN SERIOUS INJURY AND BURNS IF TOUCHED. IT IS THEREFORE RECOMMENDED THAT A FIREGUARD COMPLYING WITH BS 8423:2002 IS USED IN THE PRESENCE OF YOUNG CHILDREN, THE ELDERLY OR INFIRM.

This product contains a Heat resistant glass panel. This panel should be checked during Installation and at each servicing interval. If any damage is observed on the front face of the glass panel (scratches, scores, cracks or other surface defects), the glass panel must be replaced and the appliance must not be used until a replacement is installed. Under no circumstances should the appliance be used if any damage is observed, the glass panel is removed or broken.

It is essential that ALL of the screws that retain the glass frame are replaced and tightened correctly. Under no circumstances should the appliance be operated if any of these screws are loose or missing.

These Instructions must be left with the appliance for future reference and for consultation when servicing the appliance. Please make the customer aware of the correct operation of the appliance before leaving these instructions with them.

The commissioning sheet found on Page 3 of this Instruction manual must be completed by the Installer prior to leaving the premises.



Contents

Covering the following models:

Model	NATUR	AL GAS	Li	PG .
	Top Exit	Rear Exit	Top Exit	Rear Exit
Riva Vision Small	N/A	526-362	N/A	526-809
Riva Vision Midi	526-235	526-353	526-718	526-782
Riva Vision Medium	526-090	526-134	526-628	526-592

Appliance commissioning checklist3					
User Instructions4					
Installation Instructions15					
Technical Specifications					
Site Requirements					
Installation					
Commissioning					
Servicing Instructions36					
Fault Finding36					
How to replace parts					
Basic spare parts list					
Service Records					



To receive your Extended Warranty your Gazco appliance must have been purchased from our Expert Retailer Network and registered within one month of purchase or installation. Please note that all warranties are effective from the date of purchase. Any Gazco product purchased outside of our Extended Retailer Network, or not registered within the stated time will carry a standard 12 month warranty.

It is a condition of the Extended Warranty that the installation complies with the relevant Building Regulations and is carried out by a suitably trained and qualified individual (GasSafe in the UK or equivalent in other countries) with the certificate of installation and the Commissioning Report on Page 3 completed and retained by the end user.

Full terms and conditions are detailed in the Warranty Statement on the Gazco website www.gazco.com. In the event of any conflict of information the wording on the website shall prevail.

Important Note: Should any problems be experienced with your product, claims must first be submitted to the Expert Retailer where the appliance was purchased from who will offer immediate assistance or contact Gazco on your behalf.



Appliance Commissioning Checklist

To assist us in any guarantee claim please complete the following information:-

IMPORTANT NOTICE

Explain the operation of the appliance to the end user, hand the completed instructions to them for safe keeping, as the information will be required when making any guaranteed claims.

FLUE CHECK	PASS	FAIL
1. Flue Is correct for appliance		
2. Flue flow Test		
3. Spillage Test		
GAS CHECK		
1. Gas soundness & let by test		
2. Standing gas pressure	mb	
3. Appliance working pressure (on High Setting	mb	
NB All other gas appliances must be operating on full		
4. Gas rate	m ³ /h	
5. Does Ventilation meet appliance requirements N/A		
SAFETY CHECK		I
1. Glass checked to ensure no damage, scratches, scores or cracks.		
2. Glass frame secured correctly and all screws replaced		

RETAILER AND INSTALLER INFORMATION							
Retailer	Installation Company						
Contact No	Engineer						
Date of Purchase	Contact No						
Model No	Gas Safe Reg No						
Serial No	Date of Installation						
Gas Type							



Welcome

Congratulations on purchasing your Vision stove, if installed correctly Gazco hope it will give you many years of warmth and pleasure for which it was designed.

The purpose of this manual is to familiarise you with your appliance, and give guidelines for its installation, operation and maintenance. If, after reading, you need further information, please do not hesitate to contact your Gazco retailer.

WARNING



In the event of a gas escape or if you can smell gas, please take the following steps:

- Immediately turn off the gas supply at the meter/emergency control valve
- · Extinguish all sources of ignition
- · Do not smoke
- Do not operate any electrical light or power switches (On or Off)
- Ventilate the building(s) by opening doors and windows
- · Ensure access to the premises can be made

Please report the incident immediately to the National Gas Emergency Service Call Centre on 0800 111 999 (England, Scotland and Wales), 0800 002 001 (N. Ireland) or in the case of LPG, the gas supplier whose details can be found on the bulk storage vessel or cylinder.

The gas supply must not be used until remedial action has been taken to correct the defect and the installation has been recommissioned by a competent person.

1. General

1.1 Installation and servicing must only be carried out by a competent person whose name appears on the Gas Safe register. To ensure the engineer is registered with Gas Safe they should possess an ID Card carrying the following logo:

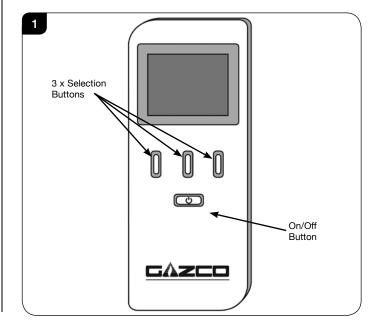


- 1.2 In all correspondence, please quote the appliance type and serial number, which can be found on the data badge located on a plate attached to the lower slotted trim.
- 1.3 Do not place curtains above the appliance: You must have 300mm (1') clearance between the appliance and any curtains at either side.

- 1.4 No furnishings or other objects should be placed within1 metre of the front of the appliance.
- 1.5 If a shelf is fitted, a distance of 225mm above the appliance is required.
- 1.6 If any cracks appear in the glass panel do not use the appliance until the panel has been replaced.
- 1.7 In the unlikely event the appliance is receiving interference from other electronic devices, the handset/Control box can be reprogrammed. Please refer to the commissioning section in order to change the communication channel.
- 1.8 If, for any reason, the flue has to be removed from the appliance, the seals must be replaced in the inner spigot.
- 1.9 Do not obstruct the flue terminal in any way i.e. by planting flowers, trees shrubs etc. in the near vicinity, or by leaning objects up against the terminal guard.
- 1.10 Do not use a garden sprinkler or hose near the terminal.
- 1.11 This product is guaranteed for 5 years from the date of installation, as set out in the terms and conditions of sale between Gazco and your local Gazco retailer. Please consult with your local Gazco retailer if you have any questions. In all correspondence always quote the Model Number and Serial Number.

2. Control Options

- 2.1 The appliance has 4 flame settings:
 - 1. High.
 - 2. Medium.
 - 3. Low.
 - 4. Standby (Pilot only).
- 2.2 Both touch pad and handset allow you to manually switch between flame settings.
- 2.3 The Thermostatic handset also allows to set the appliance to automatically regulate the room temperature.

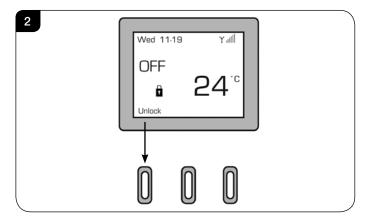




Before using the remote control:

- 2.4 If there is no display on the LCD screen press any key.
- 2.5 When first powered, the handset displays the OFF screen. The handset may be locked as indicated by the padlock symbol (⊕), see Diagram 2.

NOTE: To select a function from the options displayed at the bottom of the screen press the button directly below the desired function.



- 2.6 To unlock the handset select Unlock followed by OK the symbol will change to an open padlock (☑).
- 2.7 There are 3 different modes available for controlling and operating the appliance:
 - 1. Manual Mode See Page 6.
 - 2. Automatic Mode See Page 6.
 - 3. Program Mode See Page 7.

When a command from the handset is received a beep will sound and the LED on the handset will briefly illuminate.

NOTE: The LED flashes every 4 seconds to show that it is communicating with the appliance. After each command has been accepted the LED will cease flashing until the command has been carried out. Wait until the LED resumes flashing before giving another command.

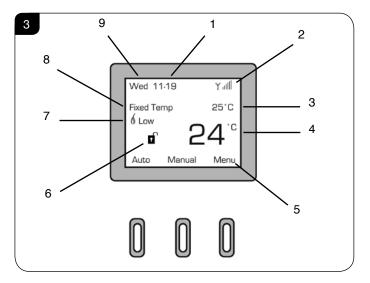
Advanced Controls

- 2.8 The thermostatic remote control handset has been pre-set as follows:
 - a) Thermostat mode the appliance will alter automatically to achieve and maintain a desired room temperature in Auto (Fixed Temp) or Program mode.
 - b) Gap temperature set at 2°C in Auto or Program mode the appliance will automatically ignite if the room temperature falls 2°C below the fixed temperature.
 - c) Program mode enabled this allows one of three temperatures (Night temperature, Comfort temperature or Off) to be set for each hour of the day on a daily or weekly cycle.

- d) Soft start enabled in Auto or Program mode there is a 10 second delay between flame settings when more than one change of setting is required (i.e. from High to Low).
- e) Sounder ON the appliance will beep to confirm that it has received a command from the handset or touch pad.
- f) Safety Temperature pre-set at 40°C the appliance will automatically switch off if the room temperature (as displayed on the handset) exceeds 40°C.

NOTE: If the Safety Temperature is exceeded the appliance can not be turned on again until the room temperature has dropped below the safety temperature.

- 2.9 The LCD screen displays the following information, see Diagram 3.
 - 1) Time (24 hr clock)
 - 2) Signal strength (between handset and appliance)
 - 3) Selected Setting set fixed temperature (in degrees) when in Auto mode (small number)
 - 4) Current room temperature (large number)
 - 5) Button function
 - 6) Child lock status (shown by open or closed padlock)
 - 7) Current flame status (Low, Med, High)
 - 8) Selected Mode Manual Flame / Fixed Temp (Auto) / Program when appliance is switched on
 - 9) Day of the week (Mon Sun)





1. Manual Mode

Switching the Appliance ON:

2.10 To light the appliance press the On/Off (\circlearrowleft) button, this will bring up the LCD screen. Select the 'On' option on the left of the screen immediately followed directly by the OK button, a single beep will sound.

After the start up cycle has completed the appliance will light on the high flame setting (this can take up to 20 seconds).

Select the 'Manual' option on the screen to control the appliance.

Decreasing the Flame Height:

- 2.11 From the high flame setting press DOWN (↓) once to lower the flame to the medium setting.
- 2.12 From the medium flame setting press DOWN (↓) once to lower the flame to the low setting.
- 2.13 From the low flame setting press DOWN (↓) once to put the appliance in Standby mode (Pilot only).

Increasing the Flame Height:

- 2.14 To light the appliance when it is in Standby mode press UP (1) once. The appliance will light on the **Low** flame setting.
- 2.15 From the low setting press UP (†) once to increase the flame setting to medium.
- 2.16 From the medium setting press UP (†) once to increase the flame setting to high.



WARNING: IF THE APPLIANCE FAILS TO LIGHT OR BECOMES EXTINGUISHED IN USE, WAIT 3 MINUTES BEFORE ATTEMPTING TO RELIGHT.



IMPORTANT: YELLOW FLAMES TYPICALLY APPEAR WHEN THE APPLIANCE HAS REACHED NORMAL OPERATING TEMPERATURE. THIS CAN TAKE UP TO 30 MINUTES.

Switching the Appliance OFF:

2.17 To switch the appliance OFF press the On/Off (也) button once, see Diagram 1.

2. Automatic Mode

Auto mode allows you to pre-set a room temperature. The appliance controls the flame setting automatically to achieve and maintain this temperature.

NOTE: WHEN IN AUTOMATIC MODE, THE PILOT REMAINS LIT AND THE MAIN BURNER AUTOMATICALLY ADJUSTS TO MAINTAIN THE FIXED TEMPERATURE WHETHER OR NOT ANYONE IS IN THE ROOM.

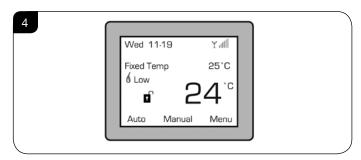
2.18 If the appliance is switched off, select On followed by OK.

The appliance will emit a single beep and the pilot will light.

- 2.19 Select Auto. The screen will display the word 'Thermo' and the current fixed room temperature will be highlighted.
- 2.20 Use the buttons directly below the up (↑) or down (↓) symbols to select a temperature between 0°C and 37°C.

The flame setting required to achieve the desired room temperature will now be displayed below the word 'Thermo'.

- 2.21 The appliance will maintain the fixed temperature by automatically adjusting the flame height as follows:
 - a) If the room temperature falls 1°C below the fixed temperature the flame height will increase.
 - b) If the room temperature rises 1°C above the fixed temperature the flame height will decrease.
 - c) There will be a delay of 10 seconds between each flame setting adjustment.
- 2.22 Once the desired room temperature has been set, select Back to return to the main screen.
- 2.23 The screen will now display the words 'Fixed Temp', the chosen fixed temperature (e.g. 25°C) and the current room temperature (e.g 24°C), see Diagram 4.



- 2.24 To change the fixed temperature at any time select Auto and follow 2.20.
- 2.25 To exit the Auto mode at any time select Manual and follow Section 2.22.
- 2.26 To turn off the appliance press the ON/OFF button once, see Diagram 2.

Setting the Display

Items displayed on the main screen, such as day and time, can be set using the Adjust Menu function.

- 2.27 To access the Adjust Menu function select Menu from the main screen.
- 2.28 Select Adjust Menu.
 In this menu it is possible to set the:

Temperature Unit (°C/°F) Language Autolock (On/Off) Day (Mon - Sun) Hour (24hr clock) Minute



Comfort temperature (for use when in Program mode) Night temperature (for use when in Program mode)

Access can be gained to the programmable functions via the Change Prog option (see Programming the Appliance).

Setting the Day and Time:

- 2.29 Use (↓) to scroll down to Day and press Select. Use (↑) and (↓) to set the day of the week.
- 2.30 Press Back and scroll down to Hour and select it. Use (↑) and (↓) to set the hour.
- 2.31 Press Back and scroll down to Minute and press Select. Use (↑) and (↓) to set the minutes.
- 2.32 The same process can be used to set any of the functions within this menu.

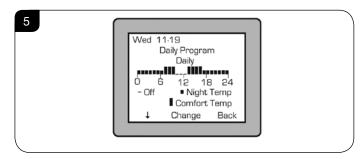
3. Program Mode

Program mode allows the appliance to be pre-set to a choice of temperature options on a daily or weekly cycle. The appliance will automatically switch on and off and control the flame setting to maintain pre-set hourly temperatures during each 24hr period.

NOTE: WHEN IN PROGRAM MODE, THE PILOT REMAINS LIT AND THE MAIN BURNER AUTOMATICALLY SWITCHES ON AT THE PROGRAMMED TIMES AND ADJUSTS THE FLAME HEIGHT TO BRING THE ROOM TO THE SET TEMPERATURE WHETHER OR NOT ANYONE IS IN THE ROOM.

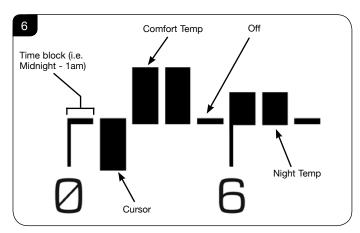
Note: The current day and time must be set in order for the programmable functions to work. (See Section 2.28 for details).

- 2.33 There are two types of program mode:
 - 1. Daily the temperature can be set for each hour over a 24hr period This pattern is then repeated every day.
 - Weekly the temperature can be set for each hour over a 24hr period for each individual day of the week (Mon -Sun). This pattern is then repeated every week.
- 2.34 One of 3 options can be chosen for each hour across a 24 hour period:
 - Off the appliance will remain in Standby mode (pilot only). The appliance will not switch off completely when in Program mode.
 - Night Temp the appliance will automatically maintain a pre-set night temperature.
 - I Comfort Temp the appliance will automatically maintain a pre-set comfort temperature.
- 2.35 To set the Comfort and Night temperature select Menu. In the next screen select Adjust Menu. Using (↓) scroll to Comfort Temperature and select. Use (↑) and (↓) to set a chosen temperature. Repeat for Night Temperature.
- 2.36 To access the programming screen select Menu. In the next screen select Adjust Menu. Using (↓) scroll to Change Prog and select. The programming screen will be displayed as shown in Diagram 5.



Setting Daily Operating Times:

- 2.37 In the program menu highlight the word 'Daily'. Press (↓) to access the 24 hour timer below 'Daily'. The arrow should now point to the right (→).
- 2.38 The timer reads 0 24 with both 0 and 24 representing midnight. Press (→) to scroll through the 24 hour timer. With the cursor resting on the chosen hour, press Change until the desired setting for that hour (Comfort Temperature, Night Temperature or Off) is reached. Use (→) to scroll to the next hour and select the desired function for each hour until all 24 hours are set, see Diagram 6.



2.39 The program must now be launched. To do to this see Section 2.44.

Setting Weekly Operating Times:

- 2.40 Access the programming screen as detailed in Section 2.36. The word 'Daily' will be highlighted. Select 'Change' to scroll from 'Daily' to the required day of the week (Monday - Sunday).
- 2.41 Press (1) to access the timer. Select the function settings for each hour of the chosen day as detailed in 2.40.
 Repeat for the rest of the week.
- 2.42 Once the programming is completed select Back to return to the main screen.
- 2.43 The program must now be launched. To do to this see 2.44.

Launching a Daily or Weekly Program:

2.44 Select Menu. In the next screen use (1) to scroll to Program and confirm. Select Change until the highlighted text reads ON.



Note: The appliance must be ON (pilot lit or any flame setting) in order to launch the program.

2.45 Select Back and use (↓) to select Prog Type. Select Change until the desired program (Daily or Weekly) is highlighted. Select Back twice to return to the main screen.

To Switch Off Program Mode

2.46 To switch off the set program select Stop from the options on the main screen. The appliance will switch to Stand-by (pilot only). Alternatively select Auto; this will end the program cycle and return to the main screen. The appliance will automatically adjust the flame height to maintain any previously set Fixed Temperature.

Locking the Handset

2.47 To lock the handset Select Lock. If the option is not visible on the screen (i.e. when the appliance is lit) select Menu and scroll down to Lock. Press Select and use the Change function to scroll to Yes. The handset is now locked.

3. Replacing the Handset Batteries

3.1 BEFORE USE:

Ensure the remote handset contains 2 x AA 1.5v alkaline batteries (provided). Always replace the batteries with high quality batteries (Duracell or similar).

DO NOT USE RECHARGEABLE BATTERIES.

- 3.2 Communication between the handset and the appliance may take up to 2 minutes after batteries have been replaced, check the strength of the signal in the top right hand corner of the LCD display (Yall).
- 3.3 If communication is not regained after this time the control unit and the handset may need pairing. Please refer to Commissioning, Section 2, Pairing the Appliance.

4. Handset Troubleshooting



IMPORTANT - THE CONTROL SYSTEM HAS BEEN PROGRAMMED TO CHANNEL 'C'. SOME HOUSEHOLD APPLIANCES MAY HAVE ALSO BEEN SET TO OPERATE ON THE SAME FREQUENCY. ALTHOUGH THIS HAS NO EFFECT ON THE SAFETY OF THE SYSTEM AN EXCESSIVE DELAY MAY BE ENCOUNTERED BETWEEN COMMANDS. IF THIS OCCURS FOLLOW THE INSTRUCTIONS IN COMMISSIONING SECTION 3 TO CHANGE THE CHANNEL.

CHANNEL SETTINGS

4.1 The appliance has been factory set to only communicate with the handset it is supplied with. It will not respond to any other remote control, even one from an identical appliance.

A replacement handset will need to be paired with the appliance before use. Please refer to Commissioning, Section 2, Pairing the Appliance.

LOW BATTERY

4.2 If the batteries in the remote control handset become discharged the LCD display will show the message Low Battery.

Follow Section 3 - Replacing The Handset Batteries.

REMOTE SIGNAL STRENGTH



NOTE: If the handset is taken out of range the signal strength indicator will show 'Loss of Signal'. When the handset is returned to the appliance it will be necessary to press any button and wait for the signal indicator to recognise the handset. This can take up to 4 minutes

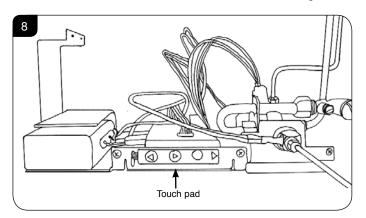
4.3 If the appliance does not respond to the handset, check the strength of the signal in the top right hand corner of the LCD display (Yıll).

No vertical bars next to the signal symbol ($\mathbb {Y}$) means communication between the appliance and the handset has been lost. If the communication loss exceeds 18 minutes the appliance will emit 20 beeps and switch OFF. Try the following:

- 4.4 Move the handset closer to the appliance.
- 4.5 Replace the batteries in the handset, see Section 3.
- 4.6 If there is still no signal, operate the appliance using the touch pad control, see Section 5 and consult your installer or Gazco retailer.

5. Touch Pad Control

The touch pad control is located adjacent to the battery holder behind the lower front cover or frame, see Diagram 8.



When a command from the touch pad is received a beep will sound and the LED on the touch pad will briefly illuminate.

A second beep and flash of the LED will confirm the command has been carried out (this can take approximately 10 seconds). Wait for this confirmation before giving another command.



Lighting the appliance

5.1 Press the On/Off button once.

If the pilot fails to light, press the ON/OFF button to switch OFF. Wait for at least 30 seconds before attempting to relight.

5.2 After the start up cycle has completed the appliance will light on the high flame setting (this can take up to 20 seconds).

If the appliance is in Standby mode, pressing the UP (\triangleright) button will cause the main burner to ignite on the **Low** flame setting.

- 5.3 To increase the flame height press the UP (▷) button.
- 5.4 To decrease the flame height press the DOWN (\triangleleft) button.
- 5.5 When on the lowest flame setting pressing the Down (<) button will switch the appliance to Standby mode (pilot only).</p>



WARNING: IF THE APPLIANCE FAILS TO LIGHT OR BECOMES EXTINGUISHED IN USE, WAIT 3 MINUTES BEFORE ATTEMPTING TO RELIGHT.



IMPORTANT: YELLOW FLAMES TYPICALLY APPEAR WHEN THE APPLIANCE HAS REACHED NORMAL OPERATING TEMPERATURE. THIS CAN TAKE UP TO 30 MINUTES.

To Switch the Appliance OFF:

5.6 To turn the appliance **OFF** press the On/Off button once.

Touch Pad Control Not Working

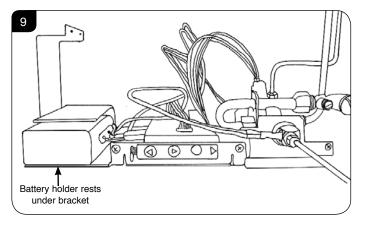
If the appliance is not operating with the touch pad control:

- 5.7 Replace the batteries in the battery pack, see Section 6.
- 5.8 If the appliance still fails to operate consult your installer or Gazco retailer.

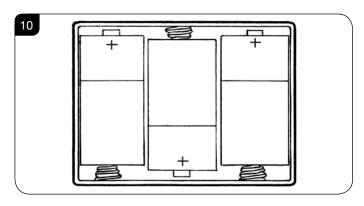
6. Changing the Appliance Batteries

6.1 The appliance batteries are located to the left hand side of the touch pad. This is behind the lower panel, see Diagram 9.

To remove the panel lift slightly and pull forward.



- 6.2 Slide the lid off the top of the battery holder and remove the old batteries.
- 6.3 Correctly position the three new C Cell size batteries into the battery holder as shown in Diagram 10.



Refit the lid of the battery box and replace into position.

PLEASE ENSURE NO WIRES ARE TRAPPED BEFORE REPLACING THE LOWER PANEL. THE TOUCH PAD LEAD IS EASILY DAMAGED

7. Cleaning the Appliance



IMPORTANT: THE OUTER PANELLING OF THE RIVA VISION IS MADE FROM GLASS. USE CAUTION WHEN INSTALLING, REMOVING AND STORING AS THE COMPONENTS ARE FRAGILE AND COULD BREAK UNLESS HANDLED CAREFULLY.

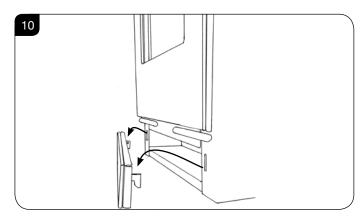
7.1 Make sure the appliance and surrounds are cool before cleaning.

Use:

- A dry cloth to clean the appliance casing.
- A damp cloth for the glass front.

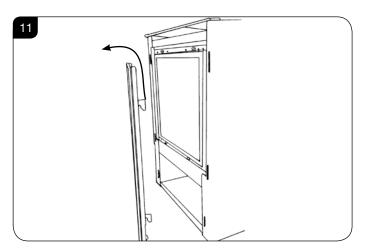
7.2 All Models

Remove the glass plinth to access the touchpad and battery box by lifting the hooks clear of the slots on the front of the appliance, see Diagram 10.

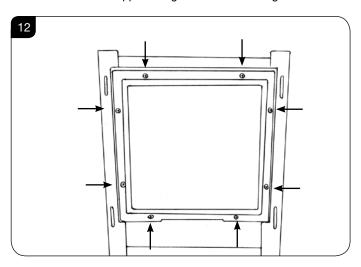




7.3 Remove the glass front to gain complete access to the control box and the viewing aperture by lifting the hooks clear of the slots on the front of the appliance, see Diagram 11.



7.4 Using screwdriver remove the eight screws securing the glass frame to the appliance, see Diagram 12.Take care to support the glass when removing the screws.



- 7.5 The glass frame must be refitted to the appliance following cleaning or servicing. Hold in position and secure with the screws
- 7.6 Replace ALL of the securing screws ensuring that a screw is present in all fixing slots.



UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE GLASS FRAME RETAINING SCREWS ARE LOOSE OR MISSING.

8. Arrangement of Fuel Bed

Advice on handling and disposal of fire ceramics



The fuel effect of the log version of this appliance is made from Refractory Ceramic Fibre (RCF), a material which is commonly used for this application.

Protective clothing is not required when handling these articles, but we recommend you follow normal hygiene rules of not smoking, eating or drinking in the work area and always wash your hands before eating or drinking.

To ensure that the release of RCF fibres are kept to a minimum, during installation and servicing a HEPA filtered vacuum is recommended to remove any dust accumulated in and around the appliance before and after working on it. When servicing the appliance it is recommended that the replaced items are not broken up, but are sealed within heavy duty polythene bags and labelled as RCF waste.

RCF waste is classed as stable, non-reactive hazardous waste and may be disposed of at a licensed landfill site.

Excessive exposure to these materials may cause temporary irritation to eyes, skin and respiratory tract; wash hands thoroughly after handling the material.

9. Log Layout

LOGS MUST BE POSITIONED ACCORDING TO THE FOLLOWING INSTRUCTIONS TO GIVE THE CORRECT FLAME EFFECT

Small Vision Layout

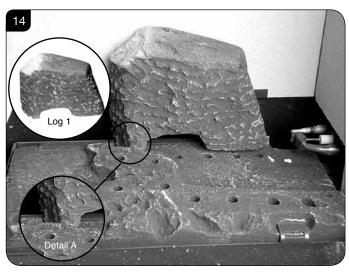
9.1 Ensure the burner tray is clean and free from any debris, see Diagram 13.



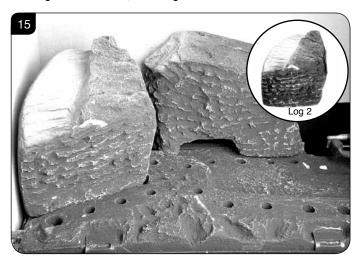
The three logs that make up the fuel bed are visually distinct and fit into specific parts on the burner tray.



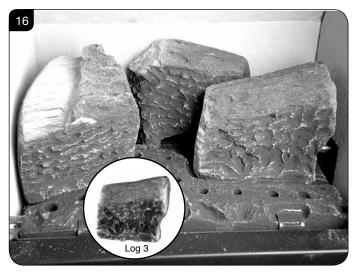
9.2 Place the rear log into position, see Diagram 14. Ensure that the left hand edge butts up against the raised groove in the burner tray and the back panel- see Detail A.



9.3 Place the second log into the left hand groove on the burner tray and ensure it is pushed as far into the cent re as the groove will allow, see Diagram 15.

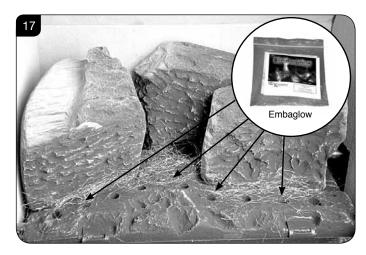


9.4 Place the third log into the groove on the right hand side and ensure it is pushed as far into the centre as the groove will allow, see Diagram 16.

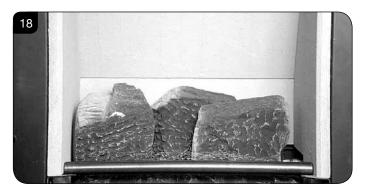


9.5 Once the logs are in place use some of the Embaglow wire wool provided and cover the ports in the burner tray with a liberal amount of fibres, see Diagram 17.
NOTE this part of the Embaglow wire work and the fibres of the fibres of the fibres.

NOTE: It is not necessary to use all of the Embaglow.



9.6 Fix log guard into position, see Diagram 18.



Midi Vision Layout

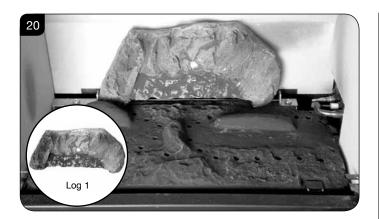
9.7 Ensure the burner tray is clean and free from any debris, see Diagram 19.



The three logs that make up the fuel bed are visually distinct and fit into specific parts on the burner tray.

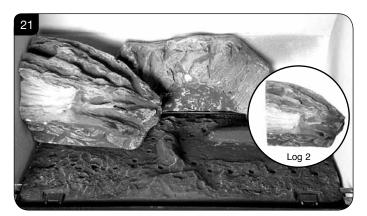
9.8 Place the rear log into position between the rear brackets and pushed up against the back panel, see Diagram 20.





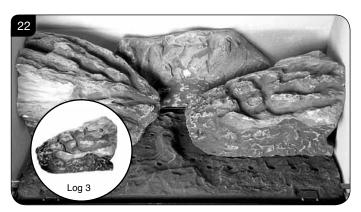
9.9 Place the second log into the left hand groove on the burner tray, see Diagram 21.

The log should butt up against the raised moulding and the left hand side liner.

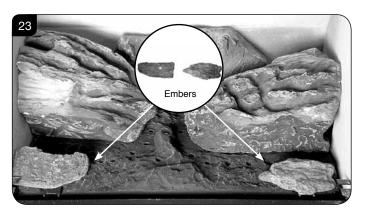


9.10 Place the third log into the groove on the right hand side, see Diagram 22.

The log should butt up against the raised molding and the right hand side liner.



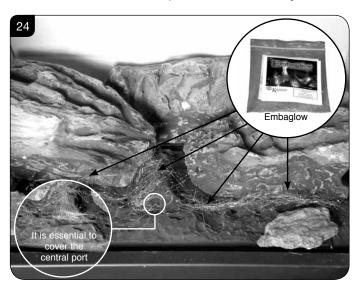
9.11 Once the logs are in there are two embers which can be loosely placed at the front of the fuel bed and cover the tabs securing the burner tray, see Diagram 23.



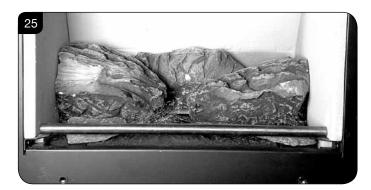
9.12 Use some of the Embaglow provided and cover the ports in the burner tray with a liberal amount of fibres, see Diagram 24.

It is essential to cover the port in the middle of the burner tray in order to get the most visually appealing flame picture.

NOTE: It is not necessary to use all of the Embaglow.



9.13 Fix log guard into position, see Diagram 25.

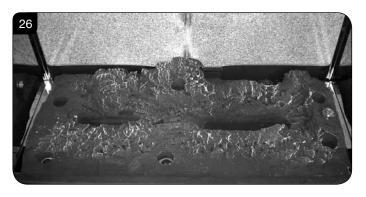




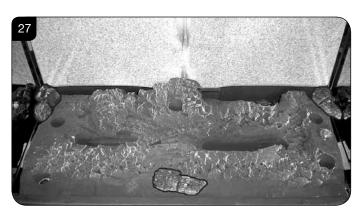
Medium Vision Layout

The logs for the fuel bed are clearly individually labelled, A to D.

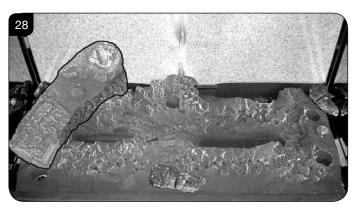
9.14 Ensure the burner tray is clean and free from any debris, see Diagram 26.



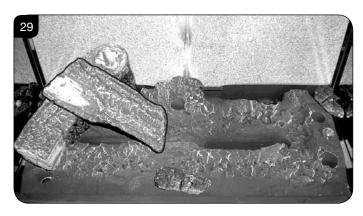
9.15 There are 3 embers. Place 2 embers in the back corners of the burner, resting in the cut outs, see Diagram 27. Place the last ember loosely at the front of the fuel bed to cover the hole in the centre.



9.16 Place Log D on the left hand side of the burner. There is a hole on the underside of Log D which fits over the raised stud on the left of the burner. The back of the log should rest flat against the back panel, see Diagram 28.



9.17 Place Log B on top of Log D. There is a hole on the underside of Log B which fits over the raised stud on Log D to secure in place. The right hand side of the log rests in the groove in the burner, see Diagram 29.



9.18 Place Log C on the right hand side of the burner. There is a hole on the underside of Log C which fits over the raised stud on the right of the burner. The back of the log should rest flush against the back panel, see Diagram 30.



9.19 Place the log guard into position on the grooves on the sides of the firebox, see Diagram 31.





9.20 Place Log A across Log C. There is a hole on the underside of Log A which fits over the raised stud on Log C to secure in place. The small cut out on the left side of the log rests onto the log guard, see Diagram 32.



9.21 Once the logs are in place use some of the Embaglow wire wool provided and cover the ports in the burner tray with a liberal amount of fibres, in the highlighted areas shown in Diagram 33.

NOTE: It is not necessary to use all of the Embaglow. IT IS ESSENTIAL TO KEEP THE REAR PORT FREE FROM OBSTRUCTION.



9.22 Once the fuel bed arrangement is complete, replace the glass frame and secure, see User Section 7.

10. Flame Failure Device

10.1 This is a safety feature incorporated on this appliance which automatically switches off the gas supply if the pilot goes out and fails to heat the thermocouple.

IF THIS OCCURS DO NOT ATTEMPT TO RELIGHT THE APPLIANCE FOR 3 MINUTES.

11. Running In

11.1 During initial use of a new Gazco appliance a strong odour will be encountered as various surface coatings become hot for the first time. Although these odours are harmless it is recommended that the appliance is operated on maximum for 4 to 8 hours in order to fully burn off these coatings. After this period the odours should then disappear.

If the odours persists, please contact your installer for advice.

11.2 During the first few hours of burning there may be discolouration of the flames. This will also disappear after a short period of use.

12. Servicing

12.1 The appliance must be serviced every 12 months by a qualified Gas Engineer. In all correspondence always quote the Model number and the Serial number which may be found on the data badge.

13. Ventilation

13.1 This appliance requires no additional ventilation.

14. Installation Details

14.1 Your installer should have completed the commissioning sheet at the front of this book. This records the essential installation details of the appliance. In all correspondence always quote the Model number and Serial number.

15. Hot Surfaces

- 15.1 Parts of this appliance become hot during normal use.
- 15.2 Provide a suitable fire guard to protect young children and the infirm.

16. Appliance will not light

- 16.1 If you cannot light the Riva Vision:
 - Check and change the batteries in the remote handset.
 - Check and change the appliance batteries, Section 6.

Consult your Gazco retailer if the appliance still does not light.



Technical Specification

Covering the following models:

Model	NATUR	AL GAS	LF	PG .	
	Top Exit Rear Exit		Top Exit	Rear Exit	
Riva Vision Small	N/A	526-362	N/A	526-809	
Riva Vision Midi	526-235	526-353	526-718	526-782	
Riva Vision Medium	526-090	526-134	526-628	526-592	

Model	Gas CAT.	Gas Type	Working Pressure	Aeration Inject		Gas Rate m ³ /h	Inpu (Gro		Country	
							High	Low		
Riva Vision	I _{2H}	Natural (G20)	20mbar	6 x 6	185	0.304	3.2	2.0	GB, IE	
Small		Branana (C21)	97mhar	6 x 6	90		0.120		2.0	GB, IE
	l _{3P}	Propane (G31)	37mbar	16 x 23		0.120	3.2	2.0	GB, IE	
Riva Vision	I _{2H}	Natural (G20)	20mbar	6 x 10	158	0.409	4.3	2.5	GB, IE	
Midi		Dranana (CO1)	07mh or	6 x 10	440	0.100	4.0	0.5	CD IE	
	I _{3P}	Propane (G31)	37mbar	16 x 23	110	0.162	4.3	2.5	GB, IE	
Riva Vision	I _{2H}	Natural (G20)	20mbar	2 x 9mm Ø	390	0.629	6.6	3.9	GB, IE	
Medium	I _{3P}	Propane (G31)	37mbar	2 x 18mm Ø	185	0.248	6.6	3.7	GB, IE	
		RIVA VIS	SION SMALI	L & MIDI - Efficiency Class 2 ⋅	- 81% Net/ N	Ox Class 4				

RIVA VISION MEDIUM - Efficiency Class 1 - 84% Net/ NOx Class 4

Flue Outlet Size Ø 100mm

Flue Inlet Size Ø 150mm

Gas Inlet Connection Size Ø 8mm



The net efficiency of this appliance has been measured as specified in EN613:2001 and the result after conversion to gross using the appropriate factor from Table E4 of SAP 2009 is 73% for the Small & Midi Vision and 75.68% for the Medium Vision. The test data has been certified by Kiwa Nederland BV. The gross efficiency value may be used in the UK Government's Standard Assessment Procedure (SAP) for energy rating of dwellings.



Technical Specification

RESTRICTOR REQUIREMENT SMALL & MIDI ONLY								
TOP EXIT - VERTICAL & HORIZONTAL FLUE TOP EXIT - VERTICAL ONLY INCLUDING OFFSET								
RIVA VISION SMALL & MIDI BF			RIVA VISIO	N MIDI BF				
Vertical Flue Height	Horizontal Length	Restrictor Size	Vertical Flue Height	Restrictor Size				
500mm - 990mm	250mm - 1000mm	No restrictor	3000 - 4990mm	Ø 52mm (Sliding)				
1000mm - 1990mm	250mm - 1000mm	Ø 60mm	5000mm - 10,000mm	Ø 40mm (Sliding)				
2000mm - 3000mm	250mm - 5000mm	Ø 52mm						

RESTRICTOR REQUIREMENT NAT. GAS								
VERTI	VERTICAL & HORIZONTAL FLUE TOP EXIT - VERTICAL ONLY INCLUDING OFFSET							
ı	RIVA VISION MEDIUN	1	RIVA VISIOI	N MEDIUM				
Vertical Flue Height	Horizontal Length	Restrictor Size	Vertical Flue Height	Restrictor Size				
500mm - 990mm	Up to 1000mm	Ø 80mm	3000mm - 5990mm	Ø 47mm (Sliding)				
1000mm - 1490mm	upto 1000mm	Ø 70mm	6000mm - 10000mm	Ø 40mm (Sliding)				
1500mm - 3000mm	upto 2000mm	Ø 60-mm						
1500mm - 3000mm	2000mm - 5000mm	Ø 70mm						

RESTRICTOR REQUIREMENT LPG							
VERTICAL & HORIZONTAL FLUE TOP EXIT - VERTICAL ONLY INCLUDING OFFSET							
F	RIVA VISION MEDIUM		RIVA VISION	N MEDIUM			
Vertical Flue Height	Horizontal Length	Restrictor Size	Vertical Flue Height	Restrictor Size			
500mm - 990mm	Up to 1000mm	N/A	3000mm - 5990mm	Ø 52mm (Sliding)			
1000mm - 1490mm	upto 1000mm	Ø 80mm	6000mm - 10000mm	Ø 47mm (Sliding)			
1500mm - 3000mm	upto 2000mm	Ø 70mm					
2000mm - 3000mm	2000mm - 5000mm	Ø 80mm					

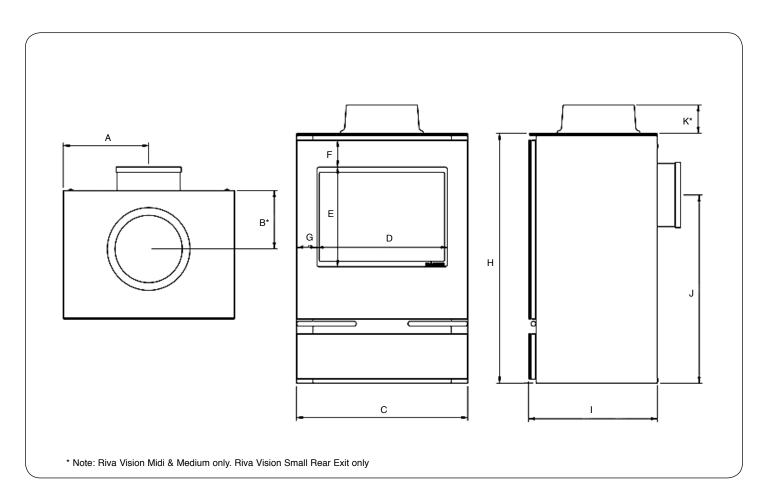


Technical Specification

This appliance has been certified for use in countries other than those stated. To install this appliance in these countries, it is essential to obtain the translated instructions and in some cases the appliance will require modification. Contact Gazco for further information.

PACKING CHECKLIST

Qty Description	Fixing Kit containing:-
For Log Layout 1 Log Set 1 Packet of Embaglow	1 x Instruction Manual 2 x Wood Screws 2 x Rawl Plugs 1 x Handset 3 x C cell batteries 2 x AA batteries 2 x Self Tapping Screws 2 x Wingnuts 1 x Fixing Plates 2 x Washers 1 X 40mm Ø Flue Restrictor (Midi/Medium Vertical Flue only) 1 x 80mm Ø Flue Restrictor (Medium Up & Out Flue only)



Model	Α	В*	С	D	E	F	G	н	ı	J	K*
Riva Vision Small	185	N/A	370	254	240	57	58	529	289	379	N/A
Riva Vision Mlidi	207	142	415	316	241	66	50	605	311	456	69
Riva Vision Medium	268	139	535	408	274	77	64	677	353	537	69



Site Requirements

1. Flue and Chimney Requirements

Note: This appliance must only be installed with the flue supplied.

You must adhere to the following:

- 1.1 The flue must be sited in accordance with BS5440: Part 1 (latest edition), see Diagram 1.
- 1.2 Fit a guard to protect people from any terminal less than 2 metres above any access such as level ground, a balcony or above a flat roof.
- 1.3 All vertical and horizontal flues must be securely fixed and fire precautions followed in accordance with local and national codes of practice.

- 1.4 A restrictor may be required. Refer to Technical Specifications on page 16.
- 1.5 Two types of flue terminals are available, horizontal and vertical. To measure for a horizontal terminal:
 - Decide on the terminal position.
 - Measure the height from the top of the appliance to the centre of the required outlet.

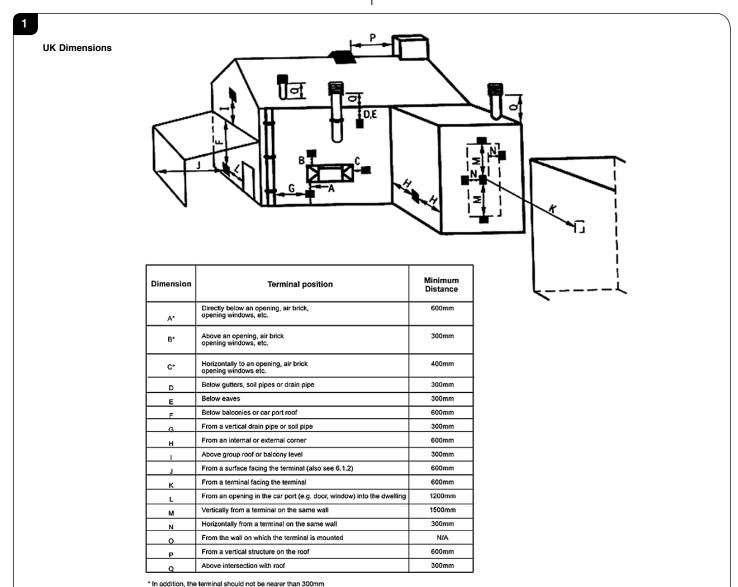
For minimum and maximum flue dimensions see Diagram 3. Allow enough room either above or to the side of the appliance to assemble the flue on top.

Assemble a horizontal flue in the following order:

- Vertical section
- 90° elbow
- Horizontal plus terminal

Support the opening of a masonry installation with a lintel.

1.6 Only the horizontal terminal section can be reduced in size.



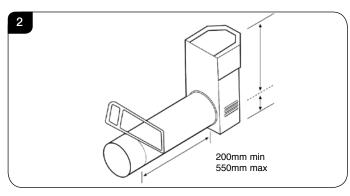


Site Requirements

2. Rear Flue

2.1 This flue extends horizontally from the back of the appliance, see Diagram 2.

ALL MODELS (8526)



Terminal dimensions:

395 x 200 x 200 mm (H x W x D)

Guard supplied

Cut to length as required on site, see Diagram 2.

Top Exit Flues (Midi & Medium only)

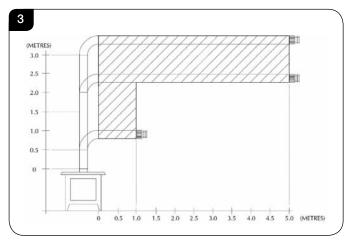
There are two types of flue terminal: horizontal (Section 3B) and vertical (Section 3D).

3A. Top Flue Up and Out Kit

3.1 This flue rises vertically from the top of the appliance, then continues horizontally outward, see Diagrams 3 & 4. The basic kit comprises:

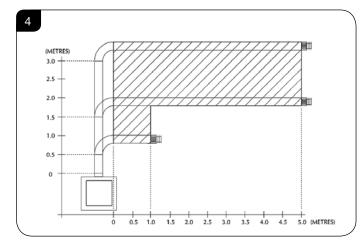
RIVA VISION MIDI BF (8523/8523AN)

- 1 x 500mm vertical length
- 1 x 500mm terminal length
- 1 x 90 degree elbow
- 1 x wall plate
- 1 x 52mm restrictor
- 1 x 60mm restrictor
- 1 x 75mm restrictor
- 4 x fixing screw



RIVA VISION MEDIUM BF (8509/8509AN))

- 1 x 500mm terminal length
- 1 x 200mm vertical length
- 1 x 90 degree elbow
- 1 x 500mm vertical length
- 1 x wall plate
- 1 x 60mm retrictor
- 1 x 70mm restrictor
- 1 x 75mm restrictor
- 4 x fixing screw



ALL MODELS

- 3.2 This kit provides the minimum materials. Extra lengths can be added to the vertical and horizontal sections; see Section 4.
- 3.3 Refer to Installation Instructions, Technical Specification on page 16 to identify when to use a restrictor.

3B. For horizontal terminal installations:

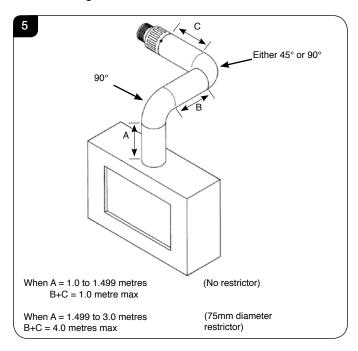
- 3.4 Decide on the terminal position.
- 3.5 Measure the height from the top of the appliance to the centre of the required hole. For minimum and maximum dimensions, see Diagram 3 & 4.
- 3.6 To fit the flue you must have access to the top or the side of the appliance to connect the flue.
- 3.7 Assemble the vertical sections making sure the top plate and flue collar are fitted before the fluepipe.
- 3.8 Add the 90° elbow.
- 3.9 Add the horizontal section and terminal. Only the horizontal part can be reduced in size.
- 3.10 A masonry installation requires the addition of a suitable lintel to support the opening. Refer to Installation Instructions, Technical Information for details of the flue length.



Site Requirements

3C. Top Flue Up and Out with Additional Bend

3.11 An additional bend can be used on the horizontal section (45° or 90°) but the overall horizontal flue is reduced, see Diagram 5.



3D Top Flue Vertical Offset Kit (999-539/999-539AN)

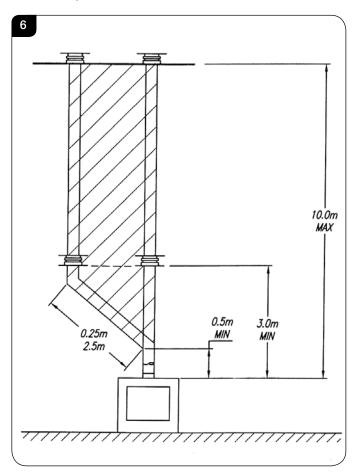
3.12 This flue is vertical from the top of the appliance, see Diagram 7. A minimum vertical rise of 3m (9'10") to a maximum of 10m (32'10").

The basic kit comprises:

- 2 x 1m lengths
- 1 x 1m terminal lengths
- 1 x 52mm restrictor (sliding plate assembly)
- 1 x 47mm restrictor (sliding plate assembly)

ALL MODELS

- 3.13 Extra lengths can be added, see Diagram 6.
- 3.14 Refer to Installation Instructions, Technical Specification to identify when to use a restrictor.



4. Optional Extra Flue Lengths and Bends

Nominal Length	Actual Length	Stainless Finish	Anthracite Finish
200mm	140mm	8527	8527AN
500mm)mm 440mm		8528AN
1000mm	940mm	8529	8529AN
45° Bend	N/A	8507	8507AN
90° Bend	N/A	8508	8508AN
Optional F	lue Collar	8548	BMB



Site Requirements

5. Gas Supply

THIS APPLIANCE IS INTENDED FOR USE ON A GAS INSTALLATION WITH A GOVERNED METER.

- 5.1 Before installation, ensure that the local distribution conditions (identification of the type of gas and pressure) and the adjustment of the appliance are compatible.
- 5.2 Ensure the gas supply delivers the required amount of gas and is in accordance with the rules in force.
- 5.3 You can use soft copper tubing on the installation and soft soldered joints outside the appliance and below the fire.
- 5.4 A factory fitted isolation device is part of the inlet connection; no further isolation device is required.
- 5.5 All supply gas pipes must be purged of any debris that may have entered prior to connection to the appliance.
- 5.6 The gas supply enters through the rear of the LEFT-HAND side of the outer box:
- 5.7 The gas supply must be installed in a way that does not restrict the removal of the appliance for servicing and inspection.

6. Ventilation

6.1 This appliance requires no additional ventilation.

7. Appliance Location

7.1 This appliance has been designed to stand on either a hearth or an optional bench:

RVACLB100B - Riva Bench Low (100cm wide)

RVACB100B - Riva Bench (100cm wide)

RVACLB120B - Riva Bench Low (120cm wide)

RVACB120B - Riva Bench (120cm wide)

RVACLB140B - Riva Bench Low (140cm wide)

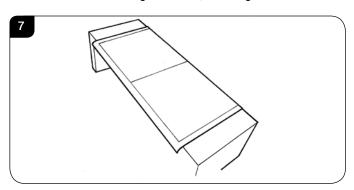
RVACB140B - Riva Bench (140cm wide)

7.2 To Install the Bench:

Follow Section 1 Installation - All Models in Installation guide PM205 supplied with the bench kit.

7.3 To secure the appliance to the bench:

You must consider where you place the appliance on the bench before drilling the bench, see Diagram 7.

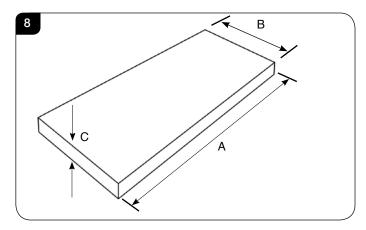


Once the position of the appliance has been decided: Follow the instructions for securing the appliance on Page 24.

- 7.4 The non-combustible hearth must be at least 12mm thick, and project a minimum of 50mm from the base of the appliance in all directions.
- 7.5 The appliance is not suitable for installation against a combustible wall. A combustible side wall must be a minimum of 150mm from the appliance.
- 7.6 This appliance can be installed with an up and out flue (vertical wall - horizontal flue) or with a vertical flue with roof termination (see Flue Options, Section 2 Site Requirements).

HEARTH INSTALLATION

7.7 Building Regulations state this appliance must stand on a non-combustible hearth that is at least 12mm thick and projects 50mm minimum from the base of the appliance in all directions, however Gazco recommend the hearth extends to the following dimensions, see Diagram 8.



Dimensions	Small	Midi	Medium
А	670mm	715mm	835mm
В	390mm	410mm	453mm
С	12mm	12mm	12mm

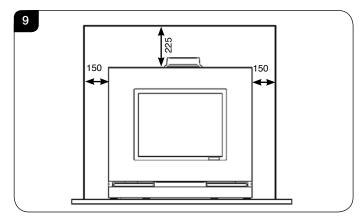


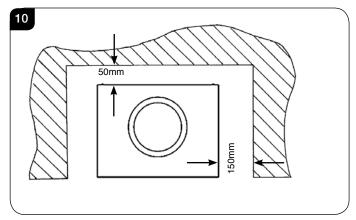
Site Requirements

MINIMUM CLEARANCE

- 7.8 The appliance is not suitable for installation against a combustible wall. All combustible materials must be removed from behind the appliance.
- 7.9 Ensure that all minimum clearances to combustible materials are complied with, see Diagrams 9 & 10.

The specified clearances provide the minimum distance to combustible materials. If the appliance is intended to be installed into a non-combustible opening the clearance to the **sides and above** the appliance can be reduced. However, it is recommended that the specified clearances are maintained irrespective of the materials used in the construction of the opening to allow adequate air flow and access to controls. **The clearance at the rear of the appliance must always be a minimum of 50mm.**







1. Safety Precautions

- 1.1 For your own and other's safety, you must install this appliance according to local and national codes of practice. Failure to install the appliance correctly could lead to prosecution. Read these instructions before installing and using this appliance.
- 1.2 These instructions must be left intact with the user.
- 1.3 Do not attempt to burn rubbish on this appliance.
- 1.4 Keep all plastic bags away from young children.
- 1.5 Do not place any object on or near to the appliance and allow adequate clearance above the appliance.

IF THE APPLIANCE IS EXTINGUISHED OR GOES OUT IN USE, WAIT 3 MINUTES BEFORE ATTEMPTING TO RELIGHT THE APPLIANCE.



IMPORTANT: REFER TO DATA BADGE AND TECHNICAL SPECIFICATION AT THE FRONT OF THE MANUAL TO ENSURE THE APPLIANCE IS CORRECTLY ADJUSTED FOR THE GAS TYPE AND CATEGORY APPLICABLE IN THE COUNTRY OF USE.

FOR DETAILS OF CHANGING BETWEEN GAS TYPES REFER TO SERVICING, SECTION 15, REPLACING PARTS.

Unpacking

- 1.6 Remove the appliance from its packaging, and check that it is complete and undamaged.
- 1.7 The glass lid is stored on top of the appliance. Remove and store in a safe place.

Put the loose ceramic parts to one side so that they are not damaged during installation.

2. Installation of the Appliance



IMPORTANT: THE OUTER PANELLING OF THE RIVA VISION IS MADE FROM GLASS. USE CAUTION WHEN INSTALLING, REMOVING AND STORING AS THE COMPONENTS ARE FRAGILE AND COULD BREAK UNLESS HANDLED CAREFULLY.

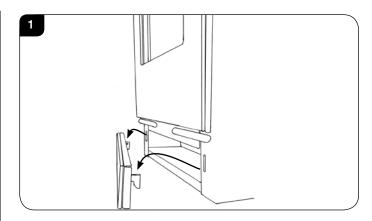


Please note: As an optional extra Gazco can provide a mains adapter to supply constant power to the appliance control box instead of the battery pack.

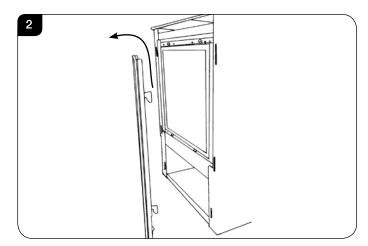
If installing an appliance with the adapter make provision for a mains power socket within 1.5m of the control box and follow the instructions provided.

2.1 All Models

Remove the plinth to access the touchpad and battery box by lifting the hooks clear of the slots on the front of the appliance, see Diagram 1.



2.2 Remove the frame to gain complete access to the control box and the viewing aperture by lifting the hooks clear of the slots on the front of the appliance, see Diagram 2.



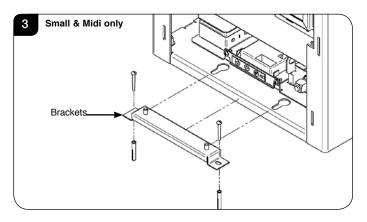
Small & Midi only

SECURING THE APPLIANCE

The appliance sits on a mounting bracket to secure it in place to either the hearth or bench.

2.3 Position the appliance:

Loosely attach the bracket to the appliance and place centrally on the hearth OR in the desired position on the bench. Remove the appliance leaving the bracket in the correct position and mark the holes to drill the bracket screws, see Diagram 3.



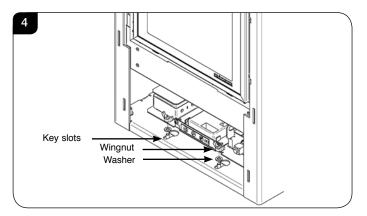
2.4 Remove the bracket and drill the guide holes.



2.5 Fix the bracket either to the hearth or the bench, see Diagram 3.

NOTE: Use the wood screws and rawl plugs in the fixing kit supplied for hearth mounting installations and the self tapping screws for installation onto a bench.

2.6 Lift the appliance so as to locate the key slots in the carcass onto the fixing screws. There are two large holes the lower flanges on the front edges of the base, see Diagram 4.



2.7 Place the two large washers over the studs and fix with two wingnuts, see Diagram 4.

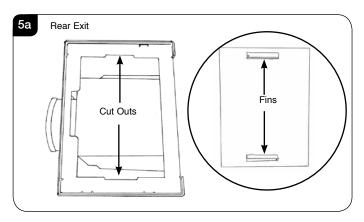
3. Fitting the Top Plate

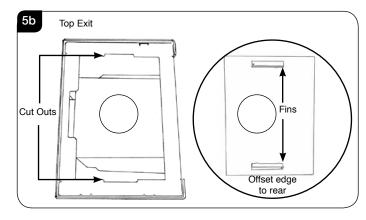
3.1 The Riva Vision has a decorative plate that sits on top of the outer box. Depending on the choice of flue exit this top will have a hole for the flue pipe to pass through or be completely smooth.

The hole will be situated in an off set position to the rear edge of the cast top.

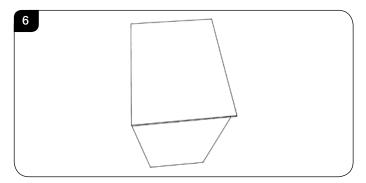
When installing the spigot must be put in place before the cast top is located. Then the connection to the flue can be made.

3.2 To fit the top line up the raised fins on the underside of the glass plate with the cut outs in the top of the box, see Diagram 5a & 5b.





3.3 When properly fitted the rear of the glass plate should sit flush with the rear of the appliance, see Diagram 6.



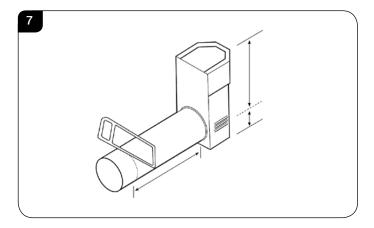
4. Flue Assembly

4.1 Refer to Site Requirements page 18 onward.

4A. Rear Exit - Horizontal Flue

Flue Length

- 4.2 Measure the total wall thickness and add 65mm.
- 4.3 The total flue length will give the minimum clearance possible for the appliance. For these models this will exceed the stated 50mm minimum required by Building Regulations to combustible materials.
- 4.4 Insert the square cardboard sleeve into the flue to support the inner tube.
- 4.5 Cut through the flue and sleeve, see Diagram 7.





- 4.6 REMOVE THE CARDBOARD REMNANTS FROM THE FLUE.
- 4.7 File the cut edges smooth.

Terminal

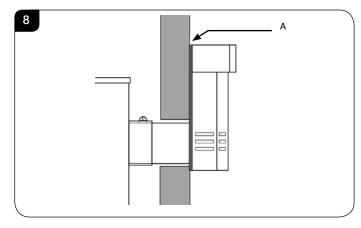
On the outside wall:

- 4.8 Position the flue assembly into the hole. The terminal should be flat against the wall.
- 4.9 Make sure the terminal is vertical, see Diagram 8.
- 4.10 Mark the four fixing holes.
- 4.11 Remove the terminal to drill the holes.
- 4.12 Insert wall plugs supplied.

DO NOT FIX THE FLUE AT THIS STAGE.

Flue and Appliance Fixings

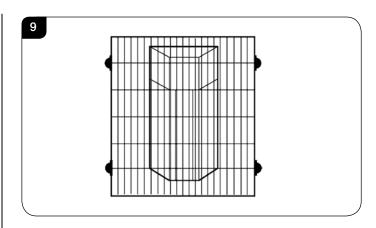
- 4.13 Position the appliance observing appropriate clearances.
- 4.14 Apply a bead of suitable weatherproof sealant (silicone or similar) to perimeter of back face of terminal, see Diagram 8.



4.15 Feed the flue through the wall, making sure it runs smoothly.

On the inside wall:

- 4.16 Engage the flue in the inner and outer spigots.
- 4.17 Make sure rubber seals on the spigots are not damaged From outside:
- 4.18 Insert four screws in the flanges of the flue terminal.
- 4.19 Check sealant has formed a water-tight joint to the wall.
- 4.20 Any terminal less than 2m above any access (level ground, balcony or flat roof with access) must be fitted with the quard supplied, see Diagram 9.



4B. Top Exit - Up & Out (Midi & Medium only)

ENSURE THE BLACK DECORATIVE TOP AND COLLAR ARE FITTED TO THE TOP OF THE APPLIANCE PRIOR TO INSTALLATION OF A TOP FLUE EXIT. THIS MUST BE POSITIONED BEFORE INSTALLING THE FLUE.

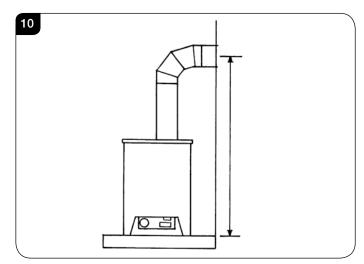
A restrictor may be required with top exit flues. See Technical Specification on page 16 for restrictor sizes.

Wall Plate

- 4.21 A wall plate is supplied to secure the flue to the inside wall. Bend the securing tab to 90° and slot the plate over the flue before bringing the flue through the wall.
- 4.22 Mark the fixing holes using the wall plate as a template The tab can be above or beneath the flue, see Diagram 10.

Flue Aperture

4.23 Mark the height from the top of the hearth to the centre of the horizontal section, see Diagram 10.



4.24 TAKE CARE TO MARK OUT THE FLUE CORRECTLY. IT IS DIFFICULT TO MOVE AFTER INSTALLATION.



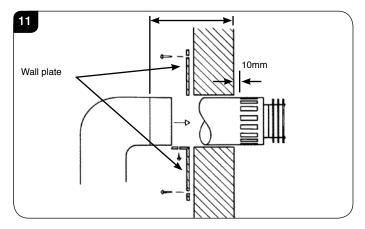
- 4.25 Create a 152mm (6") diameter hole for the flue using either:
 - a) a core drill, or
 - b) a hammer and chisel
- 4.26 Make good at both ends of the hole.

Flue Length

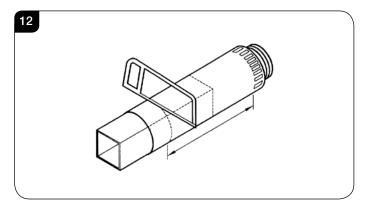
4.27 The final length of the flue pipe includes the terminal. The terminal is the only section that can be shortened.

DO NOT SHORTEN ANY OTHER SECTION OF FLUE PIPE.

- 4.28 Measure from the outside of the wall to the stop on the 90° elbow.
- 4.29 Fit horizontal flue section between the elbow and the terminal at this stage, if required, see Diagram 11.



- 4.30 Mark the correct length all the way around the flue terminal section, see Diagram 11.
- 4.31 Insert the square cardboard sleeve into the flue to support the inner tube.
- 4.32 Cut through the flue and sleeve, see Diagram 12.



- 4.33 REMOVE THE CARDBOARD REMNANTS FROM THE FLUE.
- 4.34 File the cut edge smooth.

Flue and Appliance Fixings

- 4.35 Pull appliance and flue assembly away from the hearth.
- 4.36 Drill four fixing holes for the wall plate and insert wall plugs supplied.

- 4.37 Put the horizontal flue onto the elbow and reposition the appliance.
- 4.38 Check the flue runs smoothly through the wall.
- 4.39 Fix the wall plate to the wall using the four black screws provided.
- 4.40 Drill through the fixing tab of the wall plate using a 3.5mm drill.
- 4.41 Secure with the screw provided.
- 4.42 Make good and weatherproof around the outside of the flue.

4C. Top Exit – Vertical Flue (Midi & Medium only)

- 4.43 Where a vertical only flue system has been purchased, refer to Installation & Instructions, Site Requirements, Section 3D.
- 4.44 Pay careful attention to the following:

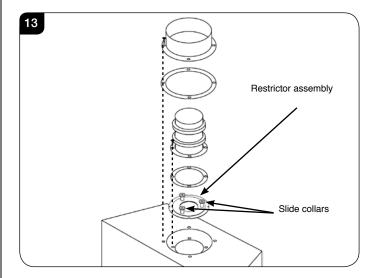
Terminal positions Flue supports Weatherproofing

Fire precautions

- 4.45 Local and national codes of practice must be followed for all the above.
- 4.46 A restrictor must be fitted with vertical flues. See Technical Specification on page 16 for restrictor sizes.

PLEASE NOTE: When installing the appliance in conjunction with a vertical termination kit, there is a unique kit for use with this appliance (Gazco Part No. 999-539). This kit differs in that it has restrictors with sliding plates. Please ensure you have the correct kit before proceeding with the installation.

4.47 It is important that the sliding restrictor assembly is used. The restrictor assembly must be fitted with the slide collars uppermost and the top restrictor plate must be checked to ensure it moves freely before the flue is fitted.

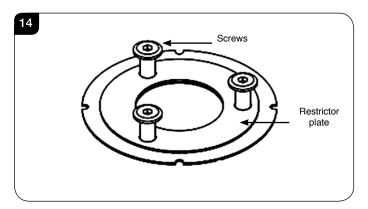




4.48 Flue Lengths over 5m (Midi Top Exit) and Flue Lengths over 6m (Medium NG)

In the instance where the flue pipe meets the above criteria a 40mm ø restrictor must be fitted. This restrictor can be found in the appliance packing kit supplied.

4.49 To fit the restrictor undo the bolts on the slide collars on the restrictor assembly, see Diagram 14.

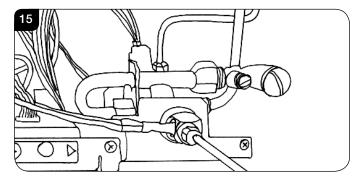


- 4.50 Remove the restrictor plate that is current in place and fit the 40mm Ø one from the kit. Secure with the screws and ensure that the plate moves
 - freely up and down on the slide collars.
- 4.51 Fit the restrictor assembly as previous described.

5. Gas Soundness Pressure Check

This is essential to expel any debris that may block the gas controls

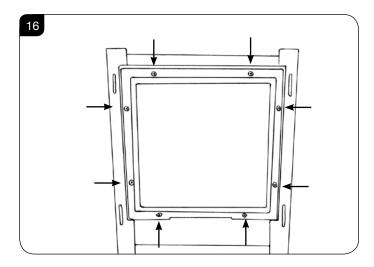
5.1 Connect the gas to the 8mm elbow on the rear of the appliance, see Diagram 15.



5.2 Connect a suitable pressure gauge to the test point located on the inlet fitting and turn the gas supply on. Light the appliance and check all gas joints for possible leaks. Turn the appliance to maximum and check that the supply pressure is as stated on the databadge. Turn the gas off and replace the test point screw, turn the gas on and check the test point for leaks.

6. Removing the Glass Frame

6.1 Using screwdriver remove the eight screws securing the glass frame to the appliance, see Diagram 16. Take care to support the glass when removing the screws.



7. Arrangement of the Fuel Bed

Advice on handling and disposal of fire ceramics



The fuel effect of the log version of this appliance is made from Refractory Ceramic Fibre (RCF), a material which is commonly used for this application.

Protective clothing is not required when handling these articles, but we recommend you follow normal hygiene rules of not smoking, eating or drinking in the work area and always wash your hands before eating or drinking.

To ensure that the release of RCF fibres are kept to a minimum, during installation and servicing a HEPA filtered vacuum is recommended to remove any dust accumulated in and around the appliance before and after working on it. When servicing the appliance it is recommended that the replaced items are not broken up, but are sealed within heavy duty polythene bags and labelled as RCF waste.

RCF waste is classed as stable, non-reactive hazardous waste and may be disposed of at a licensed landfill site.

Excessive exposure to these materials may cause temporary irritation to eyes, skin and respiratory tract; wash hands thoroughly after handling the material.



8. Log Layout

LOGS MUST BE POSITIONED ACCORDING TO THE FOLLOWING INSTRUCTIONS TO GIVE THE CORRECT FLAME EFFECT

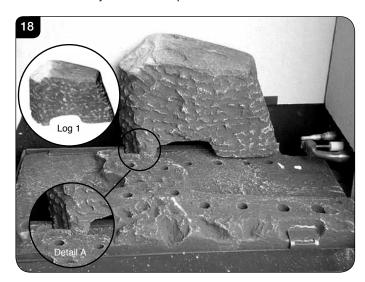
Small Vision Layout

8.1 Ensure the burner tray is clean and free from any debris, see Diagram 17.

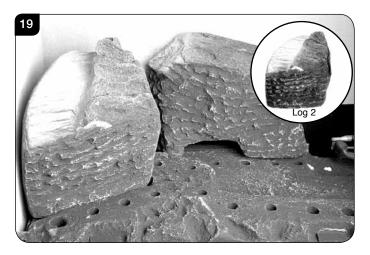


The three logs that make up the fuel bed are visually distinct and fit into specific parts on the burner tray.

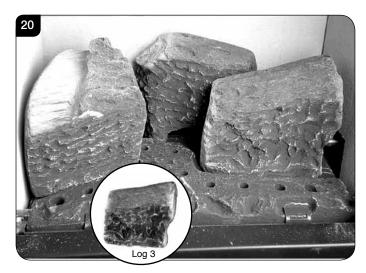
8.2 Place the rear log into position, see Diagram 18. Ensure that the left hand edge butts up against the raised groove in the burner tray and the back panel- see Detail A.



8.3 Place the second log into the left hand groove on the burner tray and ensure it is pushed as far into the cent re as the groove will allow, see Diagram 19.

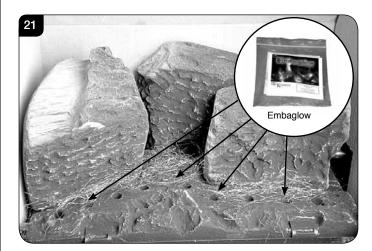


8.4 Place the third log into the groove on the right hand side and ensure it is pushed as far into the centre as the groove will allow, see Diagram 20.



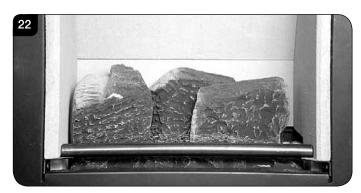
8.5 Once the logs are in place use some of the Embaglow wire wool provided and cover the ports in the burner tray with a liberal amount of fibres, see Diagram 21.

NOTE: It is not necessary to use all of the Embaglow.





8.6 Fix log guard into position, see Diagram 22.



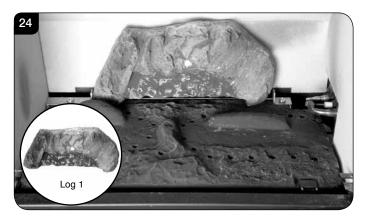
Midi Vision Layout

8.7 Ensure the burner tray is clean and free from any debris, see Diagram 23.



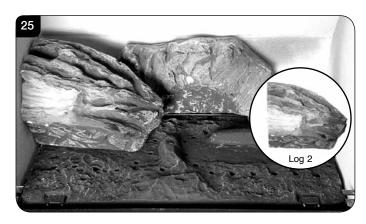
The three logs that make up the fuel bed are visually distinct and fit into specific parts on the burner tray.

Place the rear log into position between the rear brackets and pushed up against the back panel, see Diagram 24.



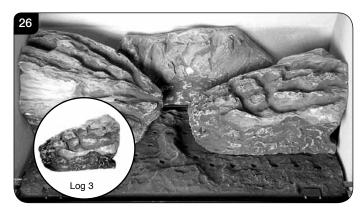
8.9 Place the second log into the left hand groove on the burner tray, see Diagram 25.

The log should butt up against the raised molding and the left hand side liner.

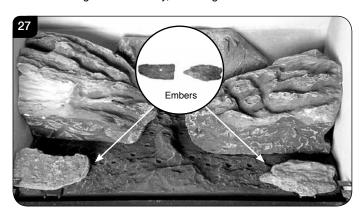


8.10 Place the third log into the groove on the right hand side, see Diagram 26.

The log should butt up against the raised molding and the right hand side liner.



8.11 Once the logs are in there are two embers which can be loosely placed at the front of the fuel bed and cover the tabs securing the burner tray, see Diagram 27.

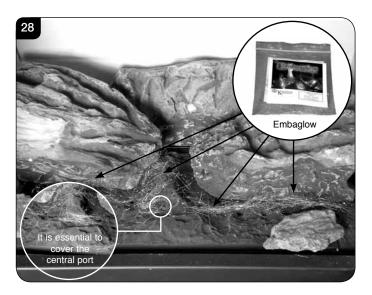


8.12 Use some of the Embaglow provided and cover the ports in the burner tray with a liberal amount of fibres, see Diagram 28.

It is essential to cover the port in the middle of the burner tray in order to get the most visually appealing flame picture.

NOTE: It is not necessary to use all of the Embaglow.





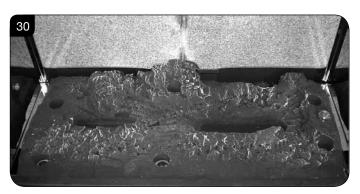
8.13 Fix log guard into position, see Diagram 29.



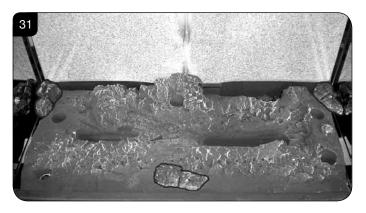
Medium Vision Layout

The logs for the fuel bed are clearly individually labelled, ${\bf A}$ to ${\bf D}.$

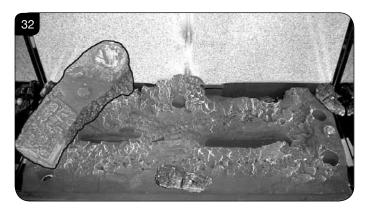
8.14 Ensure the burner tray is clean and free from any debris, see Diagram 30.



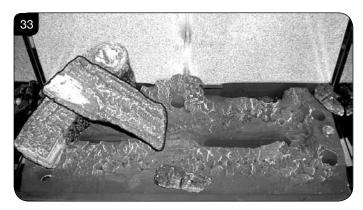
8.15 There are 3 embers. Place 2 embers in the back corners of the burner, resting in the cut outs, see Diagram 31. Place the last ember loosely at the front of the fuel bed to cover the hole in the centre.



8.16 Place Log D on the left hand side of the burner. There is a hole on the underside of Log D which fits over the raised stud on the left of the burner. The back of the log should rest flat against the back panel, see Diagram 32.

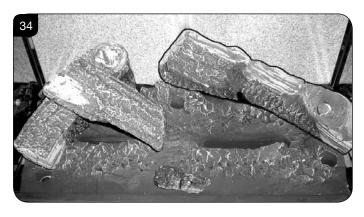


8.17 Place Log B on top of Log D. There is a hole on the underside of Log B which fits over the raised stud on Log D to secure in place. The right hand side of the log rests in the groove in the burner, see Diagram 33.



8.18 Place Log C on the right hand side of the burner. There is a hole on the underside of Log C which fits over the raised stud on the right of the burner. The back of the log should rest flush against the back panel, see Diagram 34.





8.19 Place the log guard into position on the grooves on the sides of the firebox, see Diagram 35.

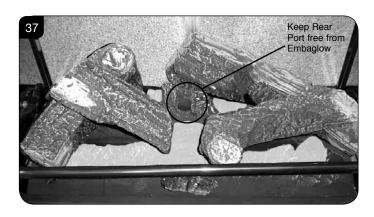


8.20 Place Log A across Log C. There is a hole on the underside of Log A which fits over the raised stud on Log C to secure in place. The small cut out on the left side of the log rests onto the log guard, see Diagram 36.



8.21 Once the logs are in place use some of the Embaglow wire wool provided and cover the ports in the burner tray with a liberal amount of fibres, in the highlighted areas shown in Diagram 37.

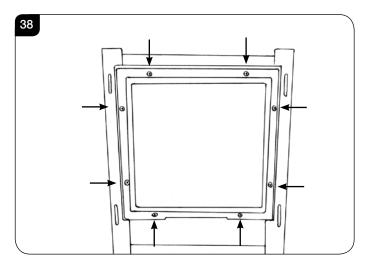
NOTE: It is not necessary to use all of the Embaglow.



9. Completion of Assembly

9.1 To fit the glass frame

Offer the panel to the foot of the opening and secure using 8 screws as shown, see Diagram 38.

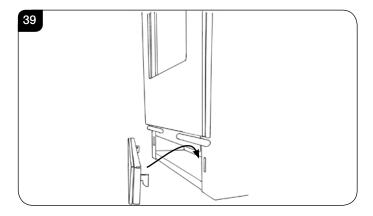


9.2 Replace ALL of the glass frame securing screws ensuring that a screw is present in all fixing slots.

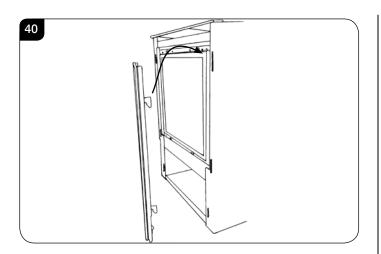


UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE GLASS FRAME RETAINING SCREWS ARE LOOSE OR MISSING.

9.3 Fit the front and the plinth by inserting the hooks on the back of the frame into the slots on the front of the appliance, see Diagram 39 & 40.

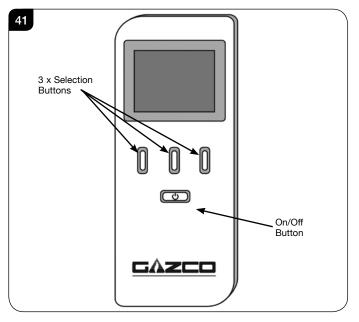






10. Operating the Appliance

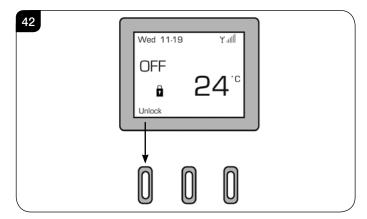
- 10.1 The appliance has 4 flame settings:
 - 1. High.
 - 2. Medium.
 - 3. Low.
 - 4. Standby (Pilot only).
- 10.2 Both touch pad and handset allow you to manually switch between flame settings.
- 10.3 The Thermostatic handset also allows to set the appliance to automatically regulate the room temperature.



Before using the remote control:

- 10.4 If there is no display on the LCD screen press any key.
- 10.5 When first powered, the handset displays the OFF screen. The handset may be locked as indicated by the padlock symbol (□), see Diagram 42.

NOTE: To select a function from the options displayed at the bottom of the screen press the button directly below the desired function.



- 10.6 To unlock the handset select Unlock followed by OK the symbol will change to an open padlock (1).
- 10.7 There are 3 different modes available for controlling and operating the appliance for full operating details see Section 2. User Instructions.

When a command from the handset is received a beep will sound and the LED on the handset will briefly illuminate.

NOTE: The LED flashes every 4 seconds to show that it is communicating with the appliance. After each command has been accepted the LED will cease flashing until the command has been carried out. Wait until the LED resumes flashing before giving another command.

Manual Mode

Switching the Appliance ON:

10.8 To light the appliance press the On/Off (\circlearrowleft) button, this will bring up the LCD screen. Select the 'On' option on the left of the screen immediately followed directly by the OK button, a single beep will sound.

After the start up cycle has completed the appliance will light on the high flame setting (this can take up to 20 seconds).

Select the 'Manual' option on the screen to control the appliance.

Decreasing the Flame Height:

- 10.9 From the high flame setting press DOWN (↓) once to lower the flame to the medium setting.
- 10.10 From the medium flame setting press DOWN (↓) once to lower the flame to the low setting.
- 10.11 From the low flame setting press DOWN (↓) once to put the appliance in Standby mode (Pilot only).

Increasing the Flame Height:

10.12 To light the appliance when it is in Standby mode press UP (†) once. The appliance will light on the **Low** flame setting.



- 10.13 From the low setting press UP (†) once to increase the flame setting to medium.
- 10.14 From the medium setting press UP (†) once to increase the flame setting to high.



WARNING: IF THE APPLIANCE FAILS TO LIGHT OR BECOMES EXTINGUISHED IN USE, WAIT 3 MINUTES BEFORE ATTEMPTING TO RELIGHT.



IMPORTANT: YELLOW FLAMES TYPICALLY APPEAR WHEN THE APPLIANCE HAS REACHED NORMAL OPERATING TEMPERATURE. THIS CAN TAKE UP TO 30 MINUTES.

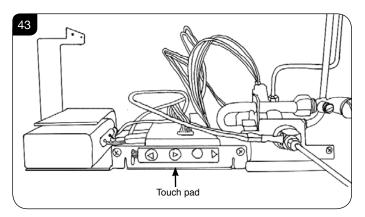
Switching the Appliance OFF:

10.15 To switch the appliance OFF press the On/Off (也) button once, see Diagram 41.

FOR FULL OPERATING INSTRUCTIONS AND TROUBLESHOOTING SEE USER SECTION.

11. Touch Pad Control

The touch pad control is located adjacent to the battery holder behind the lower front cover or frame, see Diagram 43.



When a command from the touch pad is received a beep will sound and the LED on the touch pad will briefly illuminate.

A second beep and flash of the LED will confirm the command has been carried out (this can take approximately 10 seconds). Wait for this confirmation before giving another command.

Lighting the appliance

11.1 Press the On/Off button once.

If the pilot fails to light, press the ON/OFF button to switch OFF. Wait for at least 30 seconds before attempting to relight.

11.2 After the start up cycle has completed the appliance will light on the high flame setting (this can take up to 20 seconds).

If the appliance is in Standby mode, pressing the UP (\triangleright) button will cause the main burner to ignite on the **Low** flame setting.

- 11.3 To increase the flame height press the UP (▷) button.
- 11.4 To decrease the flame height press the DOWN (△) button.
- 11.5 When on the lowest flame setting pressing the Down (⊲) button will switch the appliance to Standby mode (pilot only).



WARNING: IF THE APPLIANCE FAILS TO LIGHT OR BECOMES EXTINGUISHED IN USE, WAIT 3 MINUTES BEFORE ATTEMPTING TO RELIGHT.



IMPORTANT: YELLOW FLAMES TYPICALLY APPEAR WHEN THE APPLIANCE HAS REACHED NORMAL OPERATING TEMPERATURE. THIS CAN TAKE UP TO 30 MINUTES.

To Switch the Appliance OFF:

11.6 To turn the appliance **OFF** press the On/Off button once.

Touch Pad Control Not Working

If the appliance is not operating with the touch pad control:

- 11.7 Replace the batteries in the battery pack, see Section 6, User Instructions.
- 11.8 If the appliance still fails to operate consult your installer or Gazco retailer.



Commissioning

1. Commissioning

- 1.1 Complete the Commissioning Checklist at the front of this manual covering:
 - Flue checks
 - Gas checks
 - Log/fuel effect layout flame picture

For working pressure test, use the access panel at the gas connection ensuring the burner is in position. Refer to Replacement Parts, Section 16.

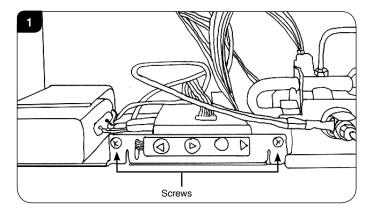
- 1.2 Ensure all safety checks listed in the Commissioning Section are completed, paying particular attention to the glass panel checks and securing of the glass frame.
- 1.3 Upon completion of the commissioning and testing of the installation and correct operation of the appliance, the installer must instruct the user how to operate the appliance.
- 1.4 Guide the user through the User Instructions paying particular attention to:
 - a) Regular servicing (Section 12 of the User Instructions).
 - b) Ventilation (Section 13 of the User Instructions) point out the ventilation positions where applicable.
 - c) Hot surfaces (Section 15 of the User Instructions).
 - d) How the appliance works with the touch pad control (Section 5 of the User Instructions).
 - e) How the appliance works with the remote control handset and the modes of operation (Section 2 of the User Instructions).
 - f) How to change settings in the auto mode and program modes of operation.
 - g) What to do if the appliance fails to operate (Section 16 of the User Instructions).

2. Pairing the appliance

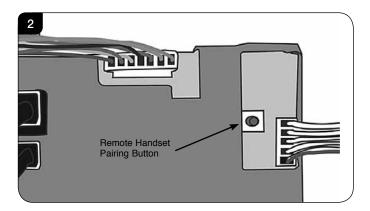
If there is no communication between the remote control and the appliance after replacing the control box or the handset, it will be necessary to pair the two together.

Before starting the pairing process ensure the handset is programmed to Channel 'C' see Section 3.

2.1 Remove the 2 screws securing the control box.



- 2.2 Ensure batteries are fitted and working in the handset.
- 2.3 Check all leads and cables are connected correctly.
- 2.4 Ensure the handset is unlocked. To unlock the handset select Unlock followed by OK the symbol will change to $(\widehat{\mathbb{T}})$.
- 2.5 Press the ON/OFF button (\circlearrowleft) on the handset and keep it depressed until the screen changes to the configuration menu. This may take up to 30 seconds and the screen may go blank before changing to the configuration screen.
- 2.6 When the configuration menu screen appears change the Pairing option to ON using the Change button.
- 2.7 Within 20 seconds press the yellow button on the control unit repeatedly until a single beep is heard confirming the pairing operation has been successful, see Diagram 2. This may be easier using a pencil, ball point pen or similar.



- 2.8 The remote handset will display a signal level in the top right hand corner. This may take up to 4 minutes.
- 2.9 Press the back button on the handset to return to the configuration menu and then again to return to the main menu.



Commissioning

3. Changing channel



WHEN ATTEMPTING A NEW PAIRING PROCEDURE THE HANDSET SHOULD BE SET TO CHANNEL 'C'. IF THE APPLIANCE IS ALREADY SET TO CHANNEL 'C' BUT NO COMMUNICATION SIGNAL STRENGTH IS SHOWN ON THE HANDSET, IT WILL BE NECESSARY TO CHANGE THE COMMUNICATION CHANNEL USING THE FOLLOWING PROCEDURE.

- 3.1 Ensure the handset is unlocked. To unlock the handset select Unlock followed by OK the symbol will change to (1).
- 3.2 Press the ON/OFF button (\circlearrowleft) on the handset and keep it depressed until the screen changes to the configuration menu. This may take up to 30 seconds and the screen may go blank before changing to the configuration screen.
- 3.3 Press the button below the down arrow (1) to scroll through the menu until 'Channel' is displayed.
- 3.4 The channel is normally pre-set to C. Press the button below 'Select' and then use the down arrow (1) to set the handset to channel A or B.
- 3.5 Disconnect the batteries from the control box and reconnect after 10 seconds.
- 3.6 The remote handset will display a signal level in the top right hand corner. This may take up to 4 minutes, check the strength of the signal in the top right hand corner of the LCD display (\(\frac{\psi}{\psi}\)|\)).

Servicing Instructions

Servicing/Fault Finding Charts

1. Servicing Requirements

IMPORTANT – The glass panel on this appliance should be checked for any signs of damage on the front face of the glass panel (scratches, scores, cracks or other surface defects). If damage is observed, the glass panel must be replaced and the appliance must not be used until a replacement is installed. Under no circumstances should the appliance be used if any damage is observed. Please isolate the appliance until a replacement glass panel has been obtained and installed. Replacement glass panels can be purchased from Gazco via the retailer from which the appliance was purchased or any other Gazco distributor.

This appliance must be serviced at least once a year by a competent person.

All tests must be carried out in accordance with the current Gas Safe recommendations

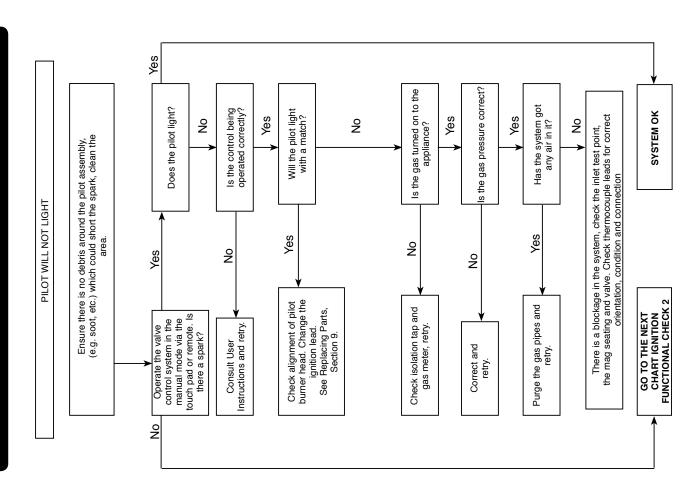
1.1 Before Testing:

- Conduct a gas soundness test for the property ensuring there are no leaks before servicing.
- Check the operation of the appliance before testing.

1.2 Special checks:

- Clean the burner using a vacuum cleaner with a soft brush attachment. Ensure all debris is removed from the burner ports.
- Clean away lint or fluff from the pilot.
- Clean away lint or fluff from under the burner.
- Check the spark gap on the pilot is correct.
- Ensure that the glass frame is secured correctly and that all retaining screws are in place.
- 1.3 Correct any faults found during the initial test.
- 1.4 Re-commission the appliance in accordance with Commissioning Procedures.
- 1.5 Advise the customer of any remedial work undertaken.

REPLACE BATTERIES BEFORE ATTEMPTING TO RECTIFY ANY FAULTS.



IGNITION FUNCTIONAL CHECK 1



Servicing Instructions

Fault Finding Charts Is the flue working? Yes Rectify flue ဥ Yes FLAME FAILURE FUNCTIONAL CHECK 3 gas at the pressure stated on the data badge? running on full is the turn off, time interval until mag unit shuts mag unit shuts with a With the appliance with a click. Is this Tighten the connection and retry. off, time interval until Run for 3 mins, turn Yes click. Is this greater than 7 seconds? Run for 3 mins, Yes greater than 7 PILOT WILL NOT STAY LIT OR FIRE GOES OUT IN USE seconds? Light the pilot using either the handset or the touch pad Ensure there is no debris around the pilot assembly, (e.g. soot etc.) Check for fluff in the pilot aeration hole. See the Diagram in the Replacing Parts section 8. ž 욷 Yes ဍ Yes pipe work or fittings which lead to the appliance. Correct Problem is with the Is thermocouple connection good in back of valve? ဍ Replace pilot unit. Will pilot stay alight? SYSTEM OK and retry. Change mag ž stay alight? Will pilot ui; Yes ž Yes ဍ Is the pilot flame of the correct length? Is the thermocouple in its correct position in the pressure as stated or running is the gas pilot bracket. See Replacing Parts, the data badge? Yes ဍ With the pilot section 8. Change the pilot unit. Yes Check the tab on the pilot burner is not damaged. Either repair tab or replace is on manual. Check if handset lock is off. Check batteries to the control Is the control system being operated correctly? Replace if required. Check handset unit. Replace if required. Retry with Check handset batteries are OK. pilot burner and retry. Correct and retry. Consult the users instructions, retry. handset and touch pad. **IGNITION FUNCTIONAL CHECK 2** (e.g. soot etc.) which could short the spark, clean the area. Ensure there is no debris around the pilot assembly, Replace the ignition lead and retry. NO SPARK Yes ဍ Yes ŝ Remove the ignition lead from electrode. With insulated pilers. Hold the tip 4.0 mm from the pilot pipe work, is there a spark when the system is operated? become detached from the become detached or is thermocouple 4.0mm? Replace the lead, retry Is the gap between Has the ignition lead From Ignition Fault Has ignition lead connection poor? electrode and Finding Chart 1 control box? Yes Yes ဍ ဍ ž Replace the electrode

Yes



Servicing Instructions

Fault Finding Charts

ELECTRONIC CONTROL VALVE FAULT ANALYSIS

Problem	Cause	Error Message	LCD Display	Solution	
	No batteries or flat batteries in battery box	10 beeps	BATTERY ERROR	Place new batteries in battery box	
	ROM error	2 cycles of 3 beeps	ROM ERROR	Change control unit	
	Support test error	2 cycles of 5 beeps	SUPPORT ERROR	Connect earth cable from control box to valve	
	Bad reception of remote handset signal			Change batteries in the remote handset	
				Check the reception of signal from a shorter distance	
Does not ignite				Try pairing again	
				Try changing the channel in the configuration menu	
	No response to touch control buttons	If LED is continuously on, the cable is con-		Ensure the touch control cable is correctly connected (see installation manual)	
	Cable loose or broken or connected wrong way round	nected the wrong way round		Change touch control	
	Supply cable to valve disconnected or broken	2 cycles of 5 beeps	SUPPORT ERROR	Reconnect or replace valve cable	
	Ignition cable disconnected or broken			Connect ignition cable	
	Gas valve supply off or no gas			Check gas installation. Open gas valve	
Sparks but no pilot ignition	Valve cable disconnected or broken			Connect valve cable correctly	
3 11	Interrupter cable disconnected or broken			Connect correctly or replace pilot cable	
5	Pilot is not warmed up			Check pilot flame and verify that it heats the pilot	
Pilot ignites but does not stay on	Interrupter cable badly connected			Change polarity of pilot cable	
	Interrupter cable disconnected or broken			Connect pilot cable	
Ignites from remote handset but not from	Touch control cable disconnected or broken			Connect or replace touch control cable	
touch pad	Defective touch control buttons			Change touch control	
	Bad communication with handset			Check batteries in handset	
Ignites from touch pad but not from remote				Check reception of signal from a shorter distance	
				Try pairing again	
				Try changing the channel in the configuration menu	
Switches off after 6 seconds	Short circuit in touch control	5 beeps	BUTTON ER- ROR	Change touch control wiring	
Low batteries on remote			Low battery	Change the batteries in the remote	
Appliance switches off		2 cycles of 3 beeps	CONFIG ERROR	Change control unit	
		2 cycles of 3 beeps	EEPRON ERROR	Try pairing again	
				Change control unit	
	Loss of communication between appliance and remote for 18min	20 boons		The remote is too far from the appliance	
		20 beeps		Replace batteries in handset	
	High temperature on control unit	1 long beep	TEMP ERROR	If this occurs more than once call the technical service	
	Ambient temperature higher than configured		Over Temperature	Check the correct configuration of safety temperature	



1. General

1.1 All main components can be replaced without removing the appliance from its installation.

IT IS ESSENTIAL THAT THE GAS SUPPLY TO THE APPLIANCE IS TURNED OFF AT THE ISOLATION DEVICE BEFORE PROCEEDING FURTHER.

- 1.2 DISCONNECT BATTERIES BEFORE SERVICING THE APPLIANCE
- 1.3 Removal of Flue If, for any reason, the flue has to be removed from the appliance, the seal must be replaced in the inner spigot.
- 1.4 Access to the controls is restricted and the whole of the control assembly is to be removed as one unit. Refer to Servicing Section 6.

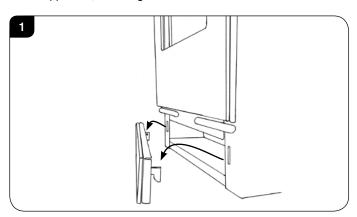
2. Decorative Front

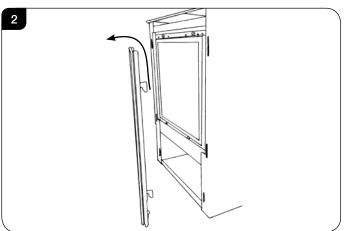


IMPORTANT: THE OUTER PANELLING OF THE RIVA VISION IS MADE FROM GLASS. USE CAUTION WHEN INSTALLING, REMOVING AND STORING AS THE COMPONENTS ARE FRAGILE AND COULD BREAK UNLESS HANDLED CAREFULLY.

2.1 All Models

Remove the plinth to access the touchpad and battery box by lifting the hooks clear of the slots on the front of the appliance, see Diagram 1.

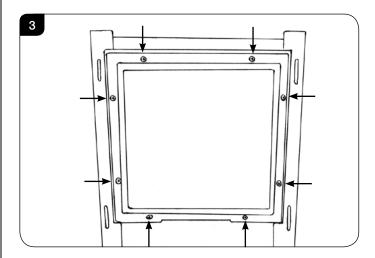




2.2 Remove the frame to gain complete access to the control box and the viewing aperture by lifting the hooks clear of the slots on the front of the appliance, see Diagram 2.

3. Window Frame Assembly

3.1 Using screwdriver remove the eight screws securing the window panel to the appliance, see Diagram 3.
Take care to support the glass when removing the screws.



- 3.2 Place carefully to one side.
- 3.3 The glass frame must be refitted to the appliance following cleaning or servicing. Hold in position and secure with the screws
- 3.4 Replace ALL of the securing screws ensuring that a screw is present in all fixing slots.



UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE GLASS FRAME RETAINING SCREWS ARE LOOSE OR MISSING.

4. Baffle & Ceramic Liners (Small & Midi only)

4.1 To access the burner tray and interior workings of the appliance it may be necessary to remove the baffle and the liners

BAFFLE

4.2 The baffle must be removed before the liners can be taken out of the appliance.

To do this undo the two screws securing it to the roof of the firebox, see Diagram 4.



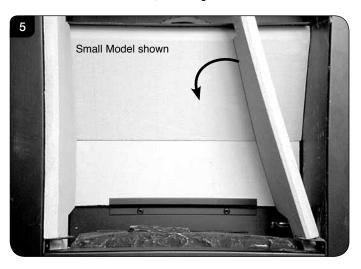


4.3 The baffle can now be removed through the front of the appliance.

CERAMIC LINERS

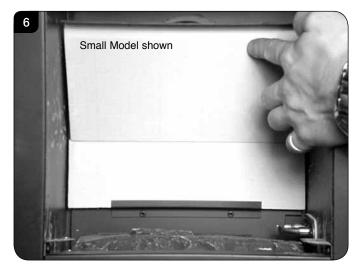
Once the baffle has been placed carefully to one side the liners can then been taken out in the following order.

4.4 To remove the Left Hand liner first tilt inwards towards the centre of the firebox before lifting up and pulling out through the front of the firebox, see Diagram 5.

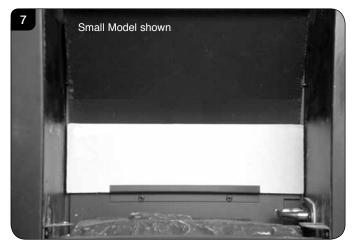


4.5 To remove the Right Hand liner first tilt inwards towards the centre of the firebox before lifting up and pulling out through the front of the firebox, see Diagram 5.

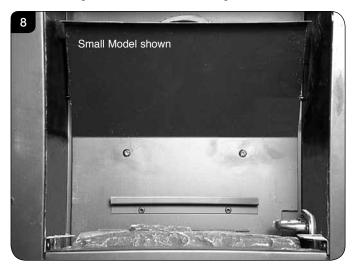
The two side liners also support the raised rear liner. Taking out the side liners will allow the rear liner to drop down so ensure it is supported and removed carefully, see Diagram 6.



4.6 The lower rear liner does not need to be removed from the bracket in order to access the burner tray for maintenance, but can be lifted off in order to clean or replace, see Diagram 7.



4.7 With the liners and baffle removed the firebox is clear for cleaning and maintenance, see Diagram 8.



4.8 To replace the liners and baffle reverse these procedures.



5. Baffle & Liners (Medium only)

- 5.1 To access the burner tray and interior workings of the appliance it may be necessary to remove the baffles and the liners.
- 5.2 This appliance has 2 baffles, 1 metal and 1 vermiculite, that must be removed before the liners can be taken out of the appliance.
- 5.3 Remove the logs.

METAL BAFFLE

To remove the metal baffle:

5.4 Undo the 3 screws securing it to the roof of the firebox, see Diagram 9.

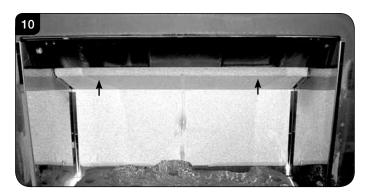


5.5 The baffle can now be removed through the front of the appliance.

VERMICULITE BAFFLE

To remove the vermiculite baffle:

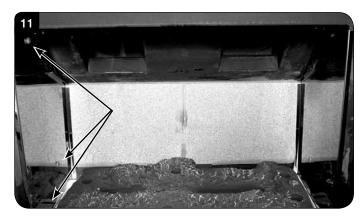
5.6 Lift the vermiculite baffle and slide out through the front of the appliance, see Diagram 10.



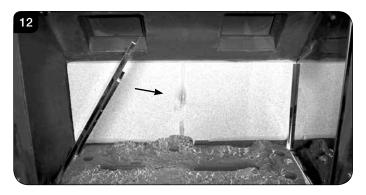
Once the baffles have been placed carefully to one side the liners can then been taken out in the following order.

REFLECTIVE LINERS

5.7 To remove the left hand liner undo the 3 screws, including the 1 under the log guard bracket, see Diagram 11.



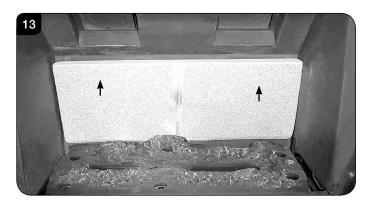
- 5.8 Remove the log guard bracket.
- 5.9 Tilt the liner inwards towards the centre of the firebox before lifting up and pulling out through the front of the firebox, see Diagram 12.



- 5.10 To remove the right hand liner undo the 3 screws, including the 1 under the log guard bracket, see Diagram 11.
- 5.11 Remove the log guard bracket.
- 5.12 Tilt the liner inwards towards the centre of the firebox before lifting up and pulling out through the front of the firebox, see Diagram 12.

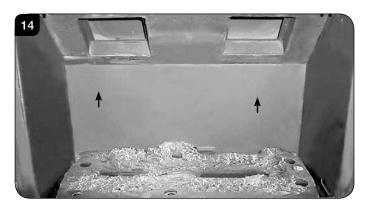
VERMICULITE LINER

- 5.13 The rear liner does not need to be removed in order to access the burner tray for maintenance, however it is advisable to remove the rear panel to avoid possible damage and to clean or replace.
- 5.14 To remove the back panel lift out of the bracket and remove through the front of the appliance, see Diagram 13.





With the liners and baffle removed the firebox is clear for 5.15 cleaning and maintenance, see Diagram 14.

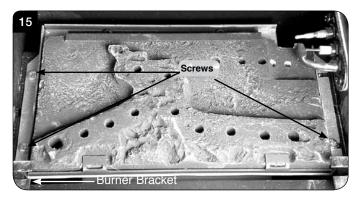


6. Main Burner

Small & Midi

To replace the main burner:

- 6.1 Remove the baffle and enamel liners, see Section 4.
- Remove the burner bracket screw on the left hand side of 6.2 the firebox, see Diagram 15.
- Remove the 3 securing screws from the edges of the 6.3 burner, see Diagram 15.



Slide the burner fully to the right whilst lifting the Left Hand 6.4 side clear of the bracket, see Diagram 16.



6.5 Slide the burner back to the left and out of its location. IMPORTANT: Take care when removing the burner not to damage the ceramic pad with the pilot unit attached.

Refit in reverse order

Medium

To replace the main burner:

- Remove the baffles and liners, see Section 5. 6.6
- Lift the left side of the burner up first and remove through 6..7 the front of the fire box.

7. Control Assembly

DISCONNECT THE BATTERIES PRIOR TO REMOVAL OF THE ASSEMBLY PARTS. SEE SECTION 8 USER INSTRUCTIONS.

7.1 It is not necessary to remove the complete control assembly to service or replace parts of this appliance. The following sections will detail how to individually remove and replace each element.

8. Pilot Unit

8a. Small & Midi

The pilot assembly consists of four components, which can be individually changed, these are:

Pilot burner bracket. Pilot Injector

Electode

Thermocouple.

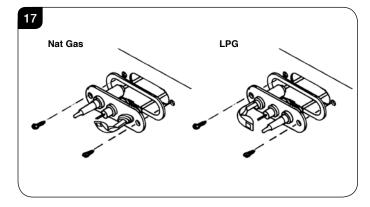
Gasket.

Turn the gas supply off at the isolation device, remove the door and place to one side, carefully remove the ceramic fuel bed components.

Pilot Burner Bracket

Remove the two fixing screws from the pilot bracket, see Diagram 17. Gently draw the assemble away from the firebox to give access to the nuts and ignition lead

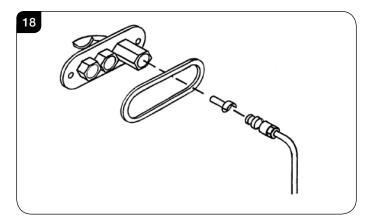
NOTE: TAKE CARE NOT TO DAMAGE THE GASKET.





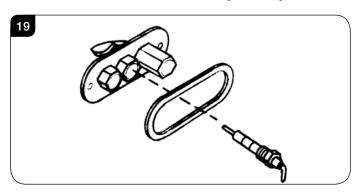
Pilot Injector

8.3 Undo the compression nut on the pilot feed pipe and withdraw the injector which will be hooked onto the olive. When replacing an injector always make sure it is hooked onto the olive before inserting it into the pilot burner, see Diagram 18.



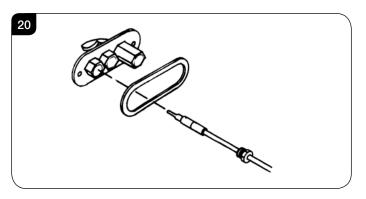
Electrode

8.4 Disconnect the ignition lead and undo the retaining nut. The electrode can now be removed, note the orientation of the electrode terminal when reassembling, see Diagram 19.



Thermocouple

8.5 Undo the retaining nut and withdraw the thermocouple. Undo the thermocouple from the back of the gas valve, see Diagram 20. Reassemble in reverse order. Do not overtighten.



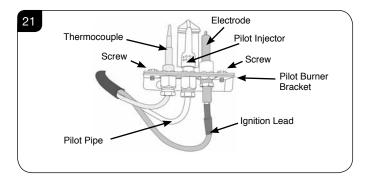
Gasket

8.6 Disconnect all the above components and withdraw the gasket. If it is damaged, replace with a new item. Always replace the gasket first when reassembling the pilot components.

8b. Medium

The pilot assembly consists of four components which can be individually changed:

Pilot burner bracket Electrode Pilot injector Thermocouple



NOTE: Ensure the sealant surrounding the Electrode and Thermocouple leads is replaced if disturbed or removed whilst gaining access to these components.

8.7 Turn the gas supply off at the isolation device, remove the door and place to one side, carefully remove the ceramic fuel bed components.

Pilot Burner Bracket

To remove the Pilot Burner Bracket:

- 8.8 First remove the electrode, pilot pipe and thermocouple as described in the following sections.
- 8.9 Remove the 2 screws securing the bracket. The pilot burner bracket can now be removed.
- 8.10 Replace in reverse order.

Electrode

- Pull the ignition lead off the electrode and undo the retaining nut, see Diagram 21.
- 8.12 Replace with a new electrode. Do not over-tighten the nut; this could break the component.
- 8.13 Replace the ignition lead by pushing the spade connector onto the terminal (electrode).



Pilot Injector

- 8.14 Undo the pilot pipe from the gas valve and from the underside of the pilot burner, see Diagram 21.
- 8.15 Remove the pipe and the injector drops out from the burner.

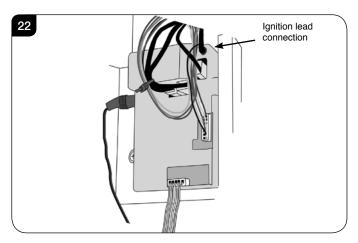
Thermocouple

- 8.16 Disconnect the thermocouple from the gas valve/interrupter.
- 8.17 Note the position of the interrupter leads. The lead with the red tag MUST be placed closest to the gas valve.
- 8.18 Undo the thermocouple nut in the back of the pilot bracket half a turn. This releases the thermocouple.
- 8.19 When replacing with a new thermocouple, take care to bend the new component to the same shape as the thermocouple just removed.
- 8.20 To refit the thermocouple into the pilot bracket, ensure it is pushed fully into the hole. There is a stop on the thermocouple to set the height.
- 8.21 Lock the retaining nut just enough to grip the thermocouple.
- 8.22 Connect the thermocouple to the valve/interrupter taking care not to over-tighten.

9. Ignition Lead

9a. Small & Midi

- 9.1 Gain access to the back of the pilot assembly, see Section 8 and disconnect the ignition lead from the electrode.
- 9.2 Cut the cable tie securing the vida flex (if present) and pull the lead through the vida flex.
- 9.3 If necessary cut any cable ties and disconnect the lead from the control box, see Diagram 22.



9.4 Replace in reverse order.

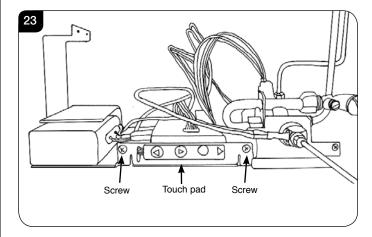
9.5 Ensure the lead is passed through the vida flex, secured with a cable tie and the red insulated end is attached to the electrode.

Note the direction of the lead. The new lead must follow exactly the same route.

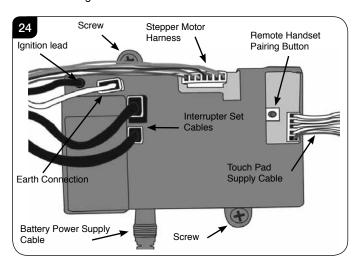
9b. Medium

To replace the ignition lead:

9.6 Access the Main Control Assembly by removing the 2 screws on either side of the touch pad and pulling forward, see Diagram 23.



 Remove the ignition lead from the control box, see Diagram 24.



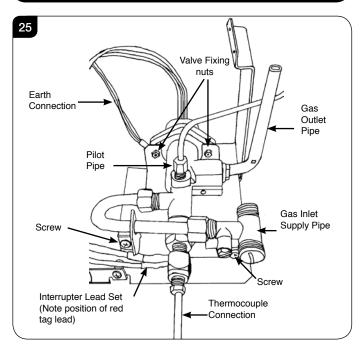
9.8 Remove the ignition lead from the electrode, see Diagram 21.

Note the direction of the lead. The new lead must follow exactly the same route.

NOTE: THE IGNITION LEAD MUST NOT PASS IN FRONT OF THE CONTROL BOX AS THIS CAN DAMAGE THE SENSITIVE ELECTRONICS.



10. Gas Valve



To change the gas valve:

- 10.1 Disconnect the pilot pipe.
- 10.2 Disconnect the thermocouple, interrupter leads and the interrupter block.
- 10.3 Remove the 2 screws securing the valve bracket, see Diagram 25.
- 10.4 Disconnect the gas injector pipe.

Note - make a note of the location in the interrupter block of the lead with the red tag marking.

- 10.5 Carefully pull the valve and bracket forward making sure there is no damage to the wires. Note: To ease this process the control box can be pulled to one side for access.
- 10.6 Disconnect the stepper motor harness from the control box, see Diagram 24.
- 10.7 Undo the inlet pipe nut.
- 10.8 Remove the 2 fixing nuts and earth lead.
- 10.9 Replace the valve and refit into the appliance following this section in reverse order ensuring:
- 10.10 The earth cable ring tag is positioned between the valve body and the bracket.
- 10.11 The interrupter leads are connected correctly with the red tag lead nearest to the gas valve body.
- 10.12 The touchpad lead locates in the tab on the control box. Ensure it is not trapped behind the fixings.

11. Magnetic Safety Valve

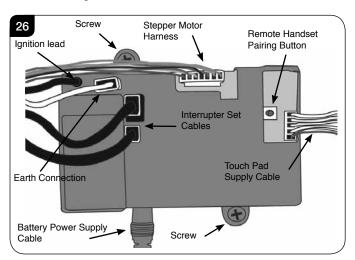
To replace the magnetic safety valve:

- 11.1 Undo the thermocouple from the interrupter block and remove the two interrupter leads.
- 11.2 Unscrew the interrupter block from the back of the valve.
- 11.3 Undo the silver magnetic valve retaining nut on the back of the valve.
- 11.4 Gently tap out the mag valve.
- 11.5 Replace with a new unit.
- 11.6 Reassemble in reverse order ensuring that the interrupter leads are connected correctly with the red tag lead nearest to the gas valve body.
- 11.7 Check for leaks.

12. Control Box

- 12.1 Undo the 2 screws securing the control box to the control assembly bracket.
- 12.2 Disconnect from the control box:
 - Ignition lead
 - Thermo current cables
 - Earth connection
 - 7-way stepper motor plug
 - The battery power supply cable
 - The touch pad control cable

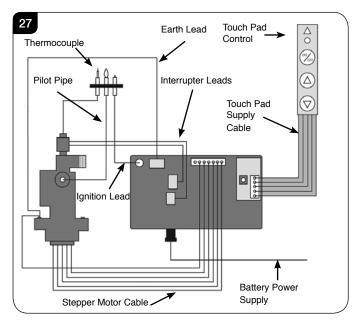
See Diagram 26 for details.



12.3 Undo the 2 x screws holding the control box, see Diagram 26. The control box can now be replaced.



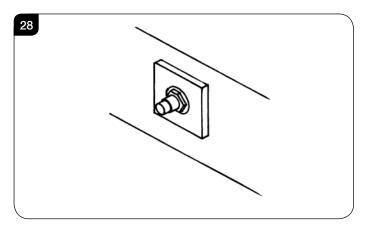
12.4 After replacing the control box ensure all cables and connections are refitted, see Diagram 27.



- 12.5 Prior to re-connection of the control box to the appliance, if there is no communication between the remote handset and the appliance, or if the handset is replaced, it will be necessary to pair the handset with the appliance. Please refer to Commissioning Section 2.
- 12.6 Ensure batteries are fitted and working in the handset.
- 12.7 Re-fit the touch pad control cable and the battery power supply cable to the control box.

13. Main Injector

- 13.1 Turn the gas supply off at the isolation device. Refer to Section 6, Replacing Parts to remove the main burner.
- 13.2 Undo the compression nut from the feed pipe at the gas control under the appliance.
- 13.3 Working from inside the firebox, remove the lock nut from the injector, see Diagram 28 and withdraw the injector complete with the feed pipe from under the appliance.



- 13.4 Holding the injector with a spanner, undo the feed pipe. NOTE: THE ORIENTATION OF THE INJECTOR.
- 13.5 Reassemble in reverse order, turn on the gas supply and check for any leaks.

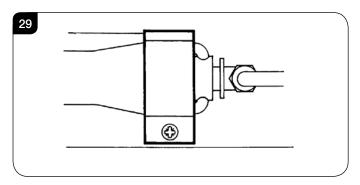
14. Primary Aeration Plate

NOT ALL MODELS HAVE AERATION PLATES. REFER TO TECHNICAL SPECIFICATIONS, PAGE 16.

14.1 Remove the burner module as described in Servicing, Replacing Parts, Section 6.

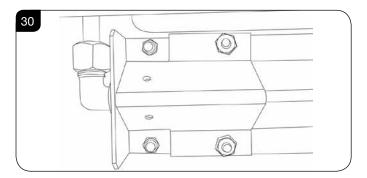
Small & Midi

- 14.2 Remove the fixing screw and slide the plate off the venturi.
- 14.3 Replace with the correct size plate and secure with the screw. Ensure the lower edge of the plate is located over the venturi flange, see Diagram 29.



Medium

- 14.4 Remove the fixing nuts and slide the plate off the venturi.
- 14.5 Replace with the correct size plate and secure with the nuts. Ensure the lower edge of the plate is located over the venturi flange, see Diagram 30.





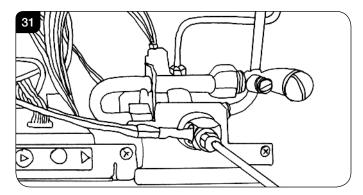
15. Changing Between Gas Types

In order to change between gas types, it will be necessary to replace the appliance engine. This should be done by factory conversion only.

If a change in Gas Type is required please contact Gazco and arrange to return the appliance for conversion.

16. Pressure and Leak Testing the Appliance

- 16.1 Remove the decorative front and plinth see Section 2.
- 16.2 Access to the pressure test point can now be reached, see Diagram 31.
- 16.3 Light the appliance and spray any joints with leak detector fluid.
- 16.4 Tighten joints or replace if required.



16.5 To check the inlet working pressure connect a manometer to the pressure test point, see Diagram 31. Operate the appliance at highest flame setting and check that the inlet pressure is in accordance with specifications detailed on page 15.



17. Short Spares List

COMPONENT	RIVA VISIO	RIVA VISION SMALL		RIVA VISION MIDI		RIVA VISION MEDIUM			
COMPONENT	NG	LPG	NG	LPG	NG	LPG			
PILOT INJECTOR	PI0026	PI0015	PI0026	PI0015	PI0069	PI0070			
MAIN INJECTOR	IN0040	IN0071	IN0060	IN0054	IN0028	IN0040			
AERATION PLATE	G20 - GZ3270	G31 - 3270	G20 - GZ3869	G31 - 3869	GZ10417	GZ10411			
ELECTRODE		PI0	053		PI0075				
THERMOCOUPLE		PI0011			PI0074				
MAG UNIT		GC0109							
IGNITION LEAD		EL0508							
CONTROL BOX		EL0575							
GAS VALVE	GC0170	GC0172	GC0170	GC0172	GC0170	GC0172			
THERMOSTATIC REMOTE CONTROL		EL0574							
INTERRUPTOR BLOCK	GC0026								
INTERRUPTOR CABLE		EL0316							
TOUCH PAD	EL0272								
TOUCH PAD LEAD	EL0273								
BATTERY HOLDER		EL0503							
BATTERY HOLDER CABLE		EL0533							
LH CERAMIC PANEL	CE1	CE1004		CE1013		-			
RH CERAMIC PANEL	CE1	CE1005		CE1014		-			
BACK CERAMIC PANEL	CE1	CE1006		CE1015		-			
TOP CERAMIC PANEL	CE1	CE1007		CE1030		-			
CERAMIC LOG SET	CEC	CE0953		CE0960		CE1304			
LH STAINLESS STEEL PANEL		-		-		GZ11014			
RH STAINLESS STEEL PANEL		-		-		GZ11015			
REAR VERMICULITE LINER	ER -		-		CE1311				
TOP VERMICULITE BAFFLE	MICULITE BAFFLE -		-		CE1312				



Service Records

/	1				
1ST SERVICE	2ND SERVICE				
Date of Service	Date of Service				
Next Service Due	Next Service Due				
Signed	Signed				
Retailer's Stamp/Gas Safe Registration Number	Retailer's Stamp/Gas Safe Registration Number				
3RD SERVICE	4TH SERVICE				
Date of Service	Date of Service				
Next Service Due	Next Service Due				
Signed	Signed				
Retailer's Stamp/Gas Safe Registration Number	Retailer's Stamp/Gas Safe Registration Number				
5TH SERVICE	6TH SERVICE				
Date of Service	Date of Service				
Next Service Due	Next Service Due				
Signed	Signed				
Retailer's Stamp/Gas Safe Registration Number	Retailer's Stamp/Gas Safe Registration Number				
7TH SERVICE	8TH SERVICE				
Date of Service	Date of Service				
Next Service Due	Next Due				
Signed	Signed				
Retailer's Stamp/Gas Safe Registration Number	Retailer's Stamp/Gas Safe Registration Number				
9TH SERVICE	10TH SERVICE				
Date of Service	Date of Service				
Next Service Due	Next Service Due				
Signed	Signed				
Retailer's Stamp/Gas Safe Registration Number	Retailer's Stamp/Gas Safe Registration Number				