



Fire Your Imagination

Riva2 530/670

Inset Convector Fire - Balanced Flue

With Thermostatic Remote Control



IMPORTANT:
FOR EASY TO FOLLOW,
STEP BY STEP VIDEO
INSTRUCTIONS ON HOW TO
OPERATE AND MAINTAIN YOUR
GAZCO REMOTE SYSTEM GO TO
WWW.GAZCO.TV

Instructions for Use, Installation & Servicing

For use in GB & IE (Great Britain & 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 (LATEST EDITION) 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

Riva2 530/670 Balanced Flue

Covering the following models:

| Gas Type | RIVA2 530 | RIVA2 670 |
|----------|-----------|-----------|
| NG | 134-313 | 134-247 |
| LPG | 134-728 | 134-653 |

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If you have purchased your stove or fire from an authorised stockist within our Expert Retailer Network, then automatically your product will carry a 2 year warranty as standard. The 2 year warranty can be further extended to a total warranty period of 5 years by registering your Gazco Stove or Fireplace within one month of the latter of the purchase date or installation date. Accordingly, the start date for the warranty period is the date of purchase. During the registration process, the Expert Retailer details will be required for your Extended Warranty to be activated. Any product purchased outside of our Expert Retailer Network will carry a standard 12 month, non-extendable 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.



It is a requirement of the Building Regulations 2010 that the installation of this appliance is notified to the Local Authority. It is the responsibility of the GasSafe registered installer to carry out this notification to the Local Authority via the GasSafe register Competent Persons Scheme in England and Wales (different rules apply in Scotland and Northern Ireland).

When the installation has been notified, GasSafe will send a Building Regulations Compliance Certificate to you containing details of the work completed. Please ensure that the person responsible for the installation of this appliance completes this notification and records it in the Appliance Commissioning Checklist on page 3.

IT IS YOUR RESPONSIBILITY TO COMPLY WITH THE BUILDING REGULATIONS AND BE ABLE TO PRODUCE THIS CERTIFICATE SHOULD IT BE REQUIRED IN THE FUTURE.

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 N/A | | |
| 3. Spillage Test N/A | | |
| GAS CHECK | | |
| 1. Gas soundness & let by test | | |
| 2. Standing gas pressure | mb | |
| 3. Appliance working pressure (on High Setting) NB All other gas appliances must be operating on full | mb | |
| 4. Gas rate | m ³ /h | |
| 5. Does Ventilation meet appliance requirements N/A | | |
| SAFETY CHECK | | |
| 1. Glass checked to ensure no damage, scratches, scores or cracks | | |
| 2. Glass frame secured correctly and all screws replaced | | |
| BUILDING CONTROL NOTIFICATION | YES | NO |
| 1. Installer notified GasSafe/Local Authority of installation via Competent Persons Scheme? | | |

RETAILER AND INSTALLER INFORMATION

Retailer

Contact No......
Date of Purchase.....
Model No.
Serial No......
Gas Type

Installation Company.....

Engineer.....
Contact No......
GasSafe Reg No.
Date of Installation

User Instructions

Welcome

Congratulations on purchasing your Riva2 fire, 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 stove, 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 GasSafe register. To ensure the engineer is registered with GasSafe they should possess an ID Card carrying the following logo:

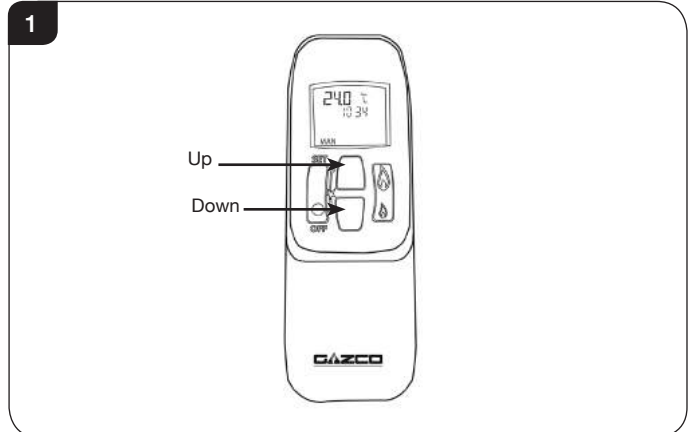


- 1.2 In all correspondence, please quote the appliance type and serial number, which can be found on the data badge located under the main burner or on the Commissioning Checklist on page 3.
- 1.3 Do not place curtains above the appliance: You must have 300mm clearance between the appliance and any curtains at either side.

- 1.4 No furnishings or other objects should be placed within 1 metre of the front of the appliance.
- 1.5 If a shelf is fitted, a distance of 150mm 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 If, for any reason, the flue has to be removed from the appliance, the seals must be replaced in the inner spigot.
- 1.8 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 against the terminal guard.
- 1.9 Do not put any objects on the terminal guard; it will lose its shape.
- 1.10 If you use a garden sprinkler, do not let quantities of water into the flue 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. Operating the Appliance

The appliance is operated by thermostatic remote control.



- 2.1 **Turning the appliance On**
Your remote can control the gas appliance from pilot ignition through to shut down.

To turn the appliance on press the OFF button and the UP button simultaneously. You hear several short signals. **The pilot and main burner ignite and the remote is now in Manual Mode:**



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



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

User Instructions

2.2 There are 3 different modes available for controlling and operating the appliance:

1. Manual Mode
2. Temp Mode (Automatic)
3. Timer Mode (Automatic)

2.3 In **MANUAL MODE** you can:

- turn on the main burner using the UP button
- regulate the flame from high to low and back
- turn off the burner leaving just the pilot burning

In **TEMP MODE (Automatic)** you can:

- set the room temperature so the thermostat in the remote automatically maintains that temperature

In **TIMER MODE (Automatic)** the appliance:

- turns on and off according to the set time periods
- automatically regulates the room temperature during the set periods

i **NOTE: When operating the appliance in Temp or Timer mode, the pilot remains lit and the appliance then automatically switches on at programmed times to bring the room to the set temperature whether or not you are in the room. NEVER LEAVE ANY COMBUSTIBLE MATERIALS WITHIN 1 METRE OF THE FRONT OF THE APPLIANCE.**

Switching Between Modes

2.4 Press the SET button to change to Temperature Mode. Press again to change to Timer Mode. Keep pressing to run through all operating modes. These are:

- MAN
 - DAY TEMP
 - NIGHT TEMP
 - TIMER
- and back to MAN

NOTE: MAN mode can also be reached by pressing either the UP or DOWN button.

Manual Mode

2.5 Press the OFF button and the UP button simultaneously. You hear several clicks and audible beeps as the appliance begins the ignition process, (up to 30 seconds).

Turning the appliance Off:

Press the OFF button to turn the appliance off.

FOR SAFETY, YOU MUST WAIT 30 SECONDS BEFORE LIGHTING THE APPLIANCE AGAIN.

Increasing the Flame Height:

Press the UP button once to increase flame height one stage. Press and hold the UP button to increase to maximum.

Decreasing the Flame Height:

Press the DOWN button once to decrease flame height one stage. Press and hold the DOWN button to decrease to minimum. At the lowest point the appliance goes to 'Standby Mode' (Only Pilot lit).

i **NOTE: While pressing a button a symbol indicating transmission appears on the display. The receiver confirms transmission with a sound signal.**

Temp Mode (Automatic)

2.6 The display shows the current **room** temperature.

To increase or decrease the appliance's output:

Press the SET button to select either the DAY TEMP or the NIGHT TEMP mode by briefly pressing the SET button.

Hold the SET button until the TEMP display flashes and then let go.

Set the desired temperature with the UP and DOWN arrows. (Minimum temperature 5C, maximum 40C or 40F to 99F when Fahrenheit is the preferred option).

Press the OFF button to stop the display flashing or wait to return to TEMP mode.

i **NOTE: If you set a temperature that is beneath the current room temperature, the appliance automatically switches to PILOT (Stand by).**

If you would like the Night temperature control to turn off then decrease the temperature until [-] is displayed.

Timer Mode (Automatic)

2.7 There are two programmable settings you can make over a 24 hour period, P1 and P2. These are normally used to provide an early morning and evening setting for each working week:

- P1 + ● = Start Timed Setting 1
- P1 + ☺ = End of Timed Setting 1
- P2 + ● = Start Timed Setting 2
- P2 + ☺ = End of Timed Setting 2

User Instructions

2.8 P1 - Program 1 for a Timed Setting

Press the SET button until the TIMER mode is displayed.

Hold the SET button. The display flashes the current time for P1. **While the time displayed is flashing you can alter the hours and minutes set.**

To set the time your appliance first lights, change P1 ●
 – Press the UP button to alter the hour
 – Press the DOWN button to alter the minutes in 10 minute increments

Press SET again to move to the end setting for P1 ➤ This is the time your Studio first shuts down:

– Press the UP button to alter the hour
 – Press the DOWN button to alter the minutes

2.9 P2 - Program 2 for a Timed Setting

Use the same steps outlined in 2.8 to change the setting for P2.

If you have already set P1 and want to alter the setting for P2 only:

– Press the SET button until TIMER mode is displayed
 – Hold the SET button **until the display flashes the current time** for P1 ●
 – Press the SET button once again to scroll past the settings for P1 ● and P1

With the time still flashing:

– Press the UP button to alter the hour
 – Press the DOWN button to alter the minutes

Once all four times are set press the OFF button.

2.10 To view existing settings:

– Select Timer Mode
 – Press and briefly hold the SET button you see the start time for P1
 – Repeat the above step for the start and end of each program

Low Battery

“BATT” is displayed on the remote when its batteries need replacement.

Setting the time

Simultaneously press the up and down buttons.

Press the up button to set the hour and the down button to set the minutes.

Press OFF to return to the manual mode or simply wait.

Setting the °C/24 Hour or °F/12 Hour clock

Press OFF and the down arrow until the display changes from °C/24 hour clock to °F/12 hour clock and vice versa.

i If the remote is removed, lost or damaged, signals transmitted to the receiver cease. Your appliance will go to standby (pilot) mode after 6 hours.

Troubleshooting



IMPORTANT: In the unlikely event that the handset fails to communicate correctly with the appliance it may be necessary to turn off the gas supply at the isolation valve until any problems can be resolved.

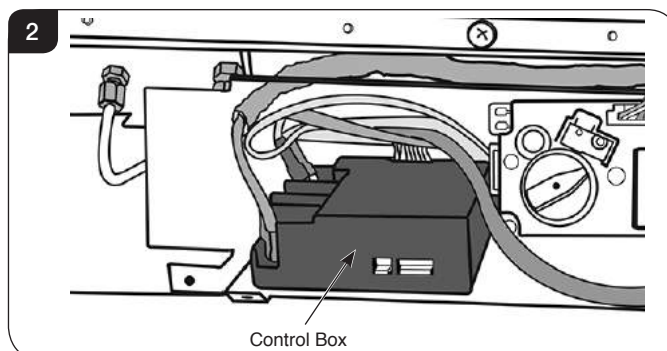
The gas meter and isolation valve can be located outside in a meter box, under the stairs, beneath the kitchen sink or in the garage. Whilst this list is not exhaustive, it is important to be able to identify the location of the valve in case of any gas emergency.

To turn off the gas supply, simply turn the handle so the lever is at 90 degrees to the upright gas pipe.

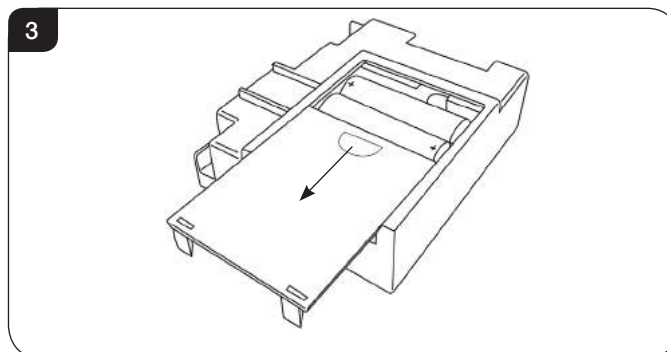
If you smell gas, open doors and windows and never operate any electrical switches. Immediately call the Gas Emergency Services on 0800 111 999.

3. Changing the Appliance Batteries

3.1 The batteries are located in the control box in the base of the front of the appliance, see Diagram 2.



3.2 Slide the cover forward, see Diagram 3.



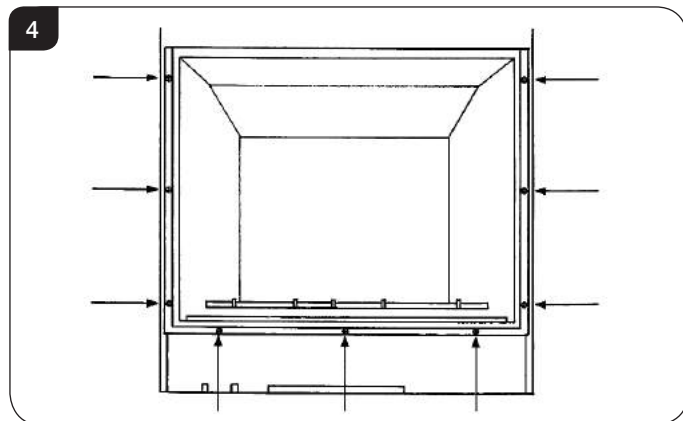
3.3 Remove the old batteries and correctly position the 4 new high quality (Duracell or similar) AA size batteries into the battery compartment.

3.4 Re-assemble in reverse.

User Instructions

4. Cleaning the Appliance

- 4.1 To remove the decorative front from the appliance please refer to the separate instructions supplied with the front.
- 4.2 Remove the glass frame by unscrewing the nine screws, see Diagram 4.



- 4.3 Remove the liners and logs, and place them on a dry, clean surface.
- 4.4 The logs should not require cleaning. Do not use a vacuum cleaner or brush to clean the logs, any large pieces of debris may be removed by hand.
- 4.5 Ensure any debris is removed from the burner ports.
- 4.6 Replace the liners by referring to Section 5.
- 4.7 Use a damp cloth to clean the outer casing of the appliance.
- 4.8 To clean the glass surface, Gazco recommends you use warm soapy water and a non-abrasive cloth.
- 4.9 The glass frame must be refitted to the appliance following cleaning or servicing.
- 4.10 Ensure that the fibreglass seal on the back of the glass frame is intact then hook the location tabs over the hooks on top of the firebox. Replace the nine screws working from the top down. Tighten the screws evenly **DO NOT OVER TIGHTEN**, see Diagram 4.

NEVER OPERATE THE APPLIANCE WHEN THE GLASS FRAME IS REMOVED OR BROKEN.

- 4.11 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.

- 4.12 Replace the decorative front by referring to the separate leaflet supplied with the front.

NOTE: ENSURE THAT THE LOGS ARE POSITIONED CORRECTLY, SEE SECTION 6. ONLY USE THE CORRECT AMOUNT OF LOGS AS SPECIFIED IN THE DIAGRAMS.

Advice on handling and disposal of fire ceramics



The side panels in this appliance are 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.

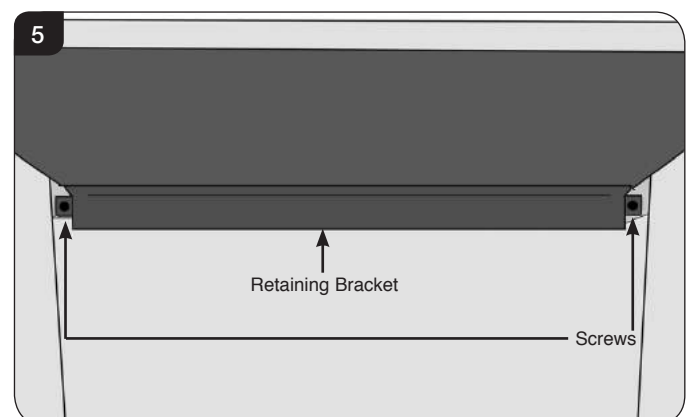
To ensure that the release of RCF fibres are kept to a minimum, during installation and servicing a HEPA filtered vacuum is recommended to remove any dust accumulated in and around the appliance before and after working on it. When servicing the appliance it is recommended that the replaced items are 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.

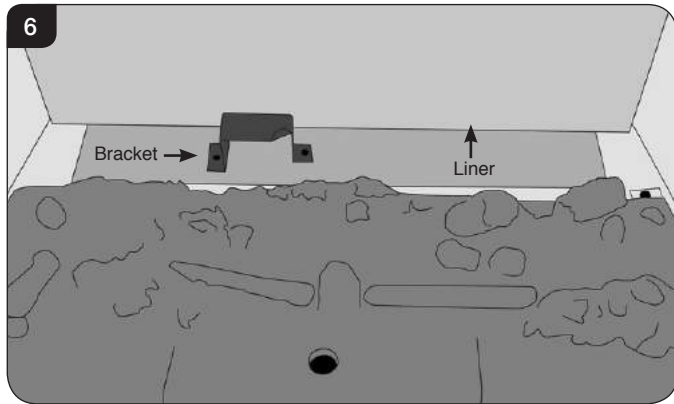
5. Removal & Fitting of the Liners

- 5.1 The Riva2 appliance comes with 4 optional liner finishes:
 - Vermiculite
 - Black Reeded
 - Brick Effect
 - Black Glass - see separate instructions (PR2214)
- 5.2 To fit the desired liner type remove the retaining bracket at the top rear of the firebox, see Diagram 5.



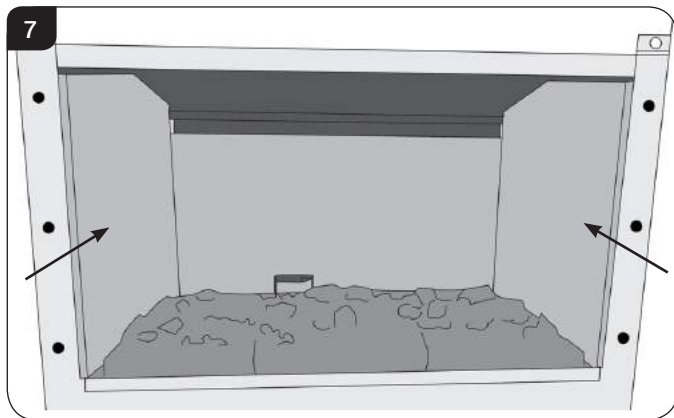
User Instructions

- 5.3 Slide the back liner panel over the bracket in the base of the firebox and stand upright against the back of the appliance, see Diagram 6.



- 5.4 Replace the top retaining bracket to hold the back panel in place.

- 5.5 Slide the two side liners into place between the side of the firebox and the burner tray, see Diagram 7.

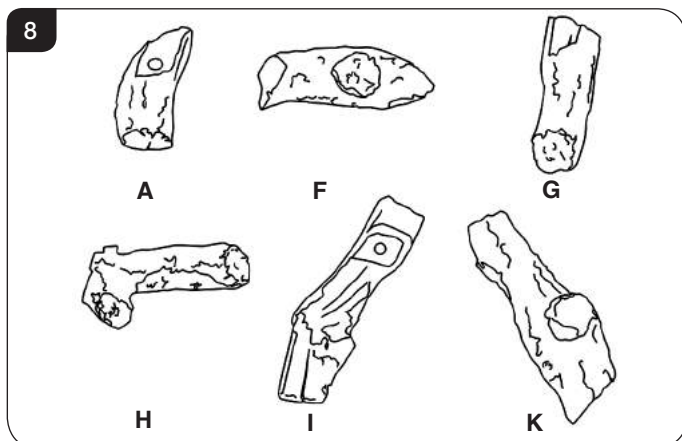


- 5.6 Removal of the liners is the reverse of this process.

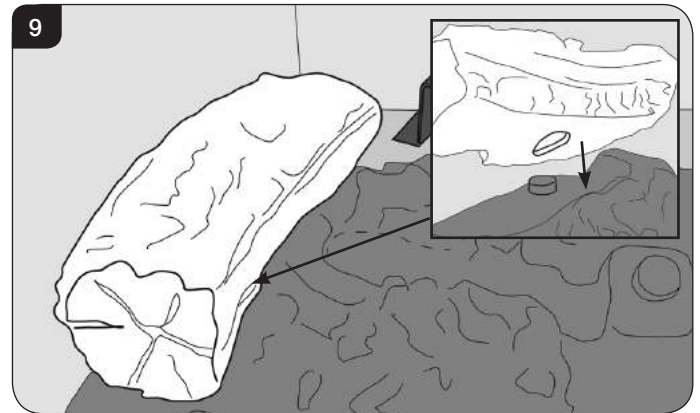
6. Arrangement of Fuel Bed Components

Riva2 530 Layout

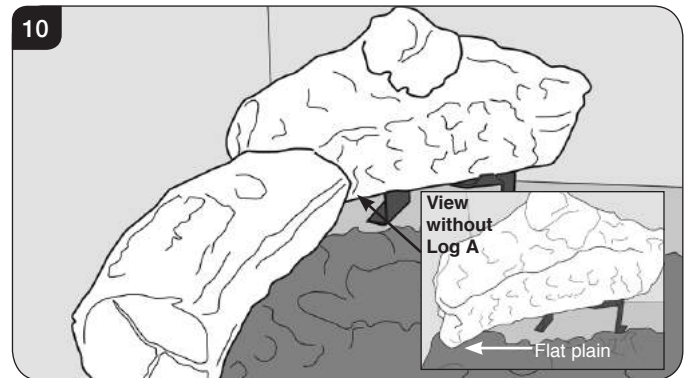
- 6.1 The logs for the fuel bed are clearly individually labelled, see Diagram 8.



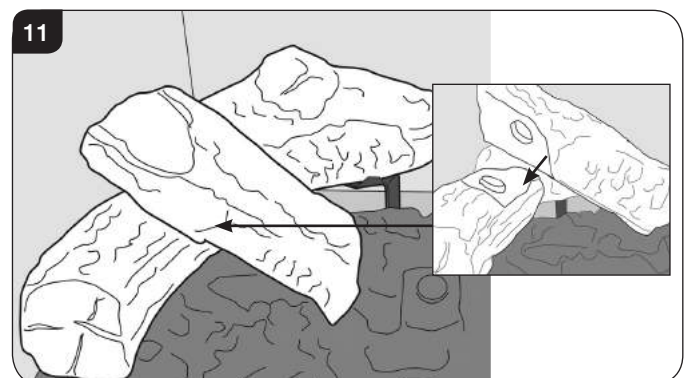
- 6.2 Place log A on the left hand front of the burner. The log will fit over the raised stud and into the raised stud and into the groove in the burner tray, see Diagram 9.



- 6.3 Place Log F behind the Log A on the flat plain and locate the rear of the log on the metal bracket. The log should rest between the lip of the bracket and the rear liner, see Diagram 10.

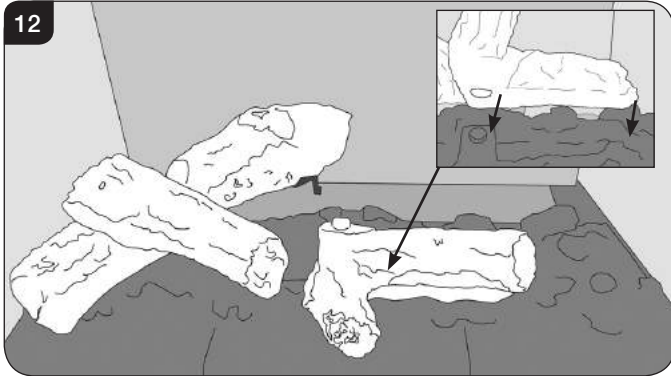


- 6.4 Place Log G on top of Log A. There is a hole on the underside of Log G which fits over the raised stud on Log A to secure in place. The end of the log sits on the raised section of the burner tray, see Diagram 11.

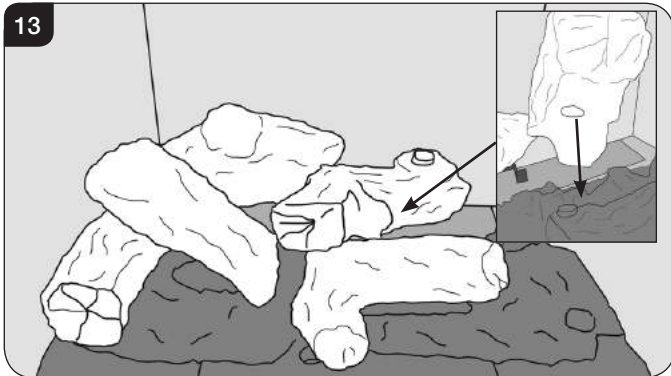


User Instructions

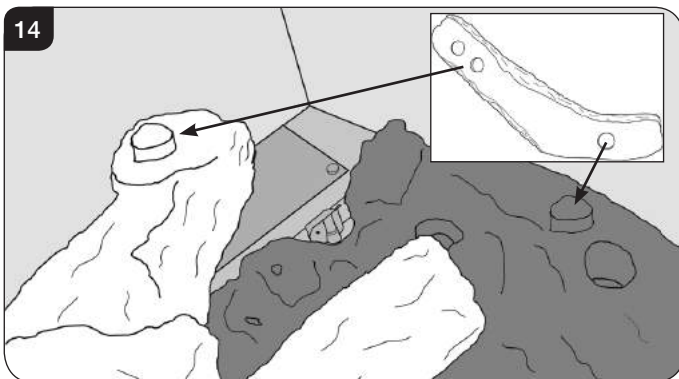
- 6.5 Place Log H on the centre of the burner tray. There is a raised stud in the fuel bed which securely locates the log in place. The right hand side rests on the raised section at the end of the air cutout, see Diagram 12.



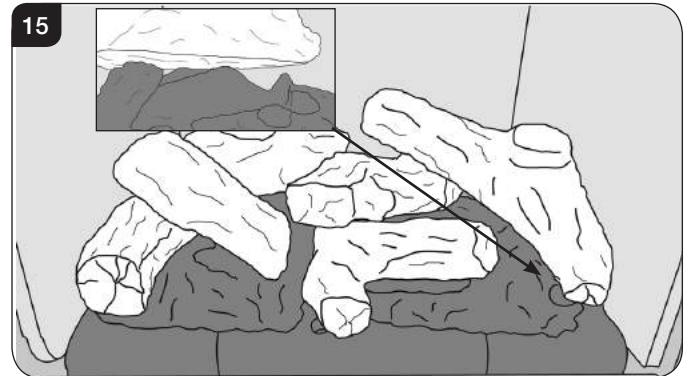
- 6.6 Rest Log I on the raised stud on Log H. The rear of the effect should rest in the groove at the back of the burner tray, see Diagram 13.



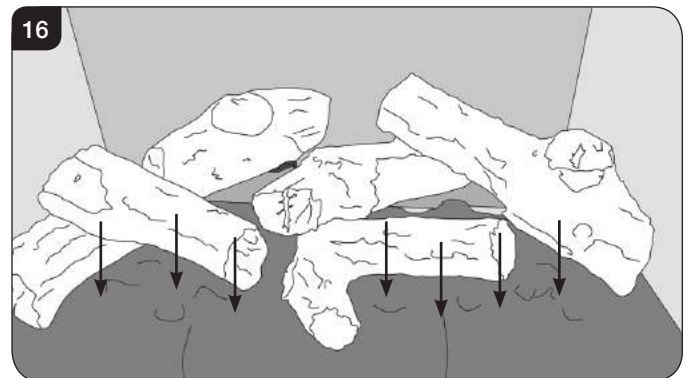
- 6.7 Sit the first hole in the bottom of the left hand side of Log K on the stud of Log H and secure by fitting the middle hole on the right hand side over the stud in the fuel bed by the burner port, see Diagram 14.



- 6.8 Log K should rest on the flat plain behind the stud for the Log arrangement to be complete, see Diagram 15.

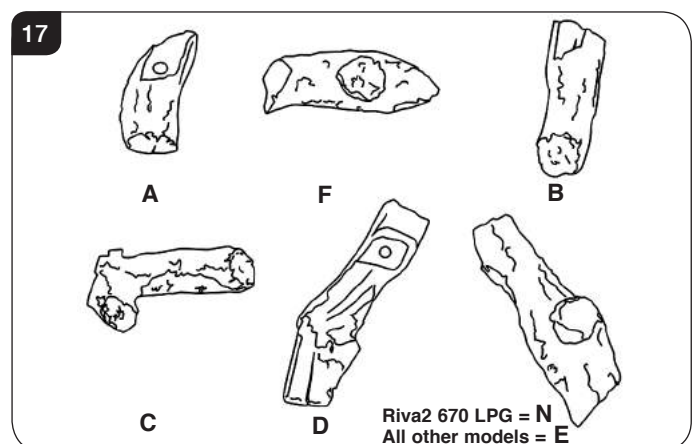


- 6.9 Lay Embaglow over the small ports in the base of the burner tray. This will create a glowing effect when the appliance is lit, see Diagram 16.



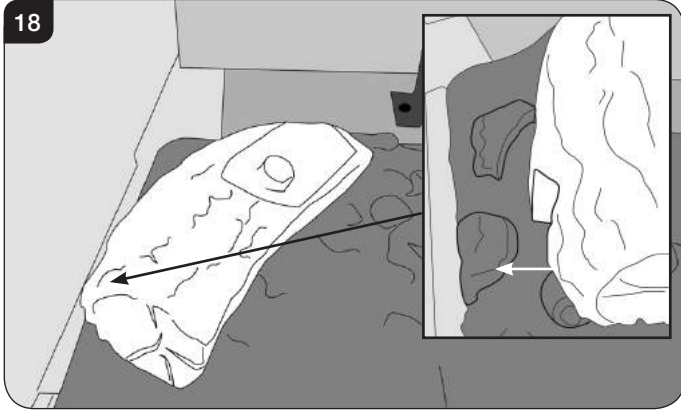
Riva2 670 Layout

- 6.10 The logs for the fuel bed are clearly individually labelled, see Diagram 17.

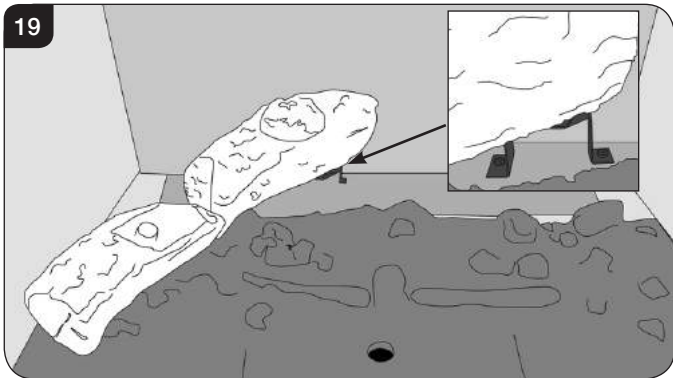


User Instructions

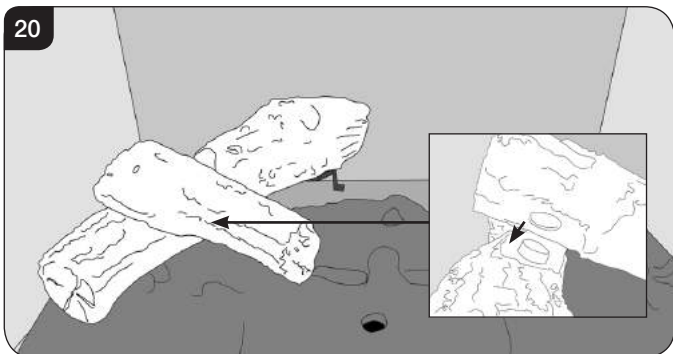
- 6.11 Place log A on the left hand front of the burner. The log will rest in a groove and the raised stud will fit in the cut out notch in the log, see Diagram 18.
Ensure the log is pushed as far to the side of the appliance as the grooves will allow.



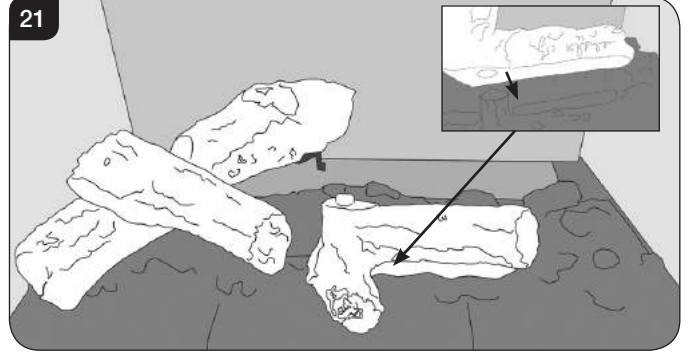
- 6.12 Place log F behind the first log and locate the rear of the log on the metal bracket. The log should rest between the lip of the bracket and the rear liner, see Diagram 19.



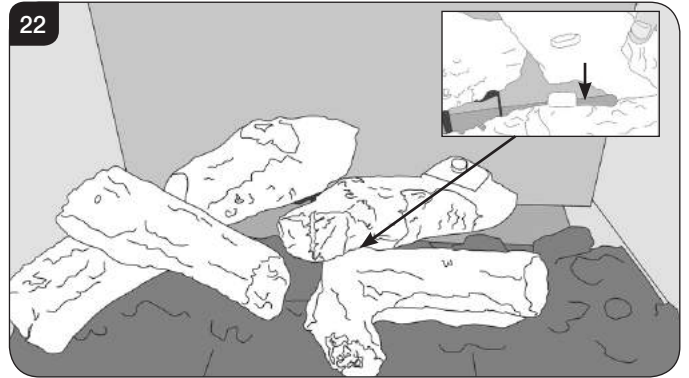
- 6.13 Place log B on top of log A. There is a hole on the underside of log B which fits over the raised stud in log A to secure in place, see Diagram 20.



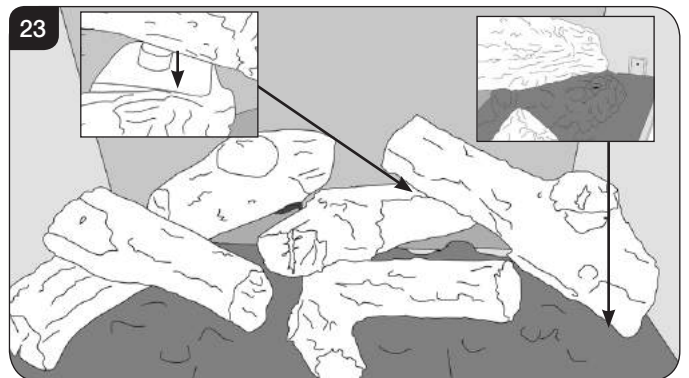
- 6.14 Place log C on the centre of the burner tray. There is a raised stud in the fuel bed which securely locates the left hand side of the log in place whilst the right hand side rests in the channel to the right hand side of the air cutout in the fuel bed, see Diagram 21.



- 6.15 Rest log D on the raised stud on log C. The rear of the effect should rest against the back liner, see Diagram 22.

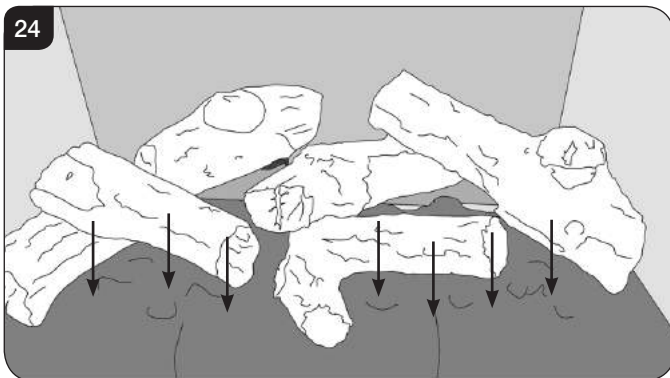


- 6.16 Sit the hole in the bottom of Log E/N on the stud of Log D and rest the other end in the groove in the fuel bed by the burner port, see Diagram 23.



User Instructions

- 6.17 Lay Embaglow over the small ports in the base of the burner tray. This will create a glowing effect when the appliance is lit, see Diagram 24.



7. Flame Failure Device

- 7.1 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.

8. Running In

- 8.1 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.

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

9. Servicing

- 9.1 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 Commissioning Checklist (Page 3).

10. Ventilation

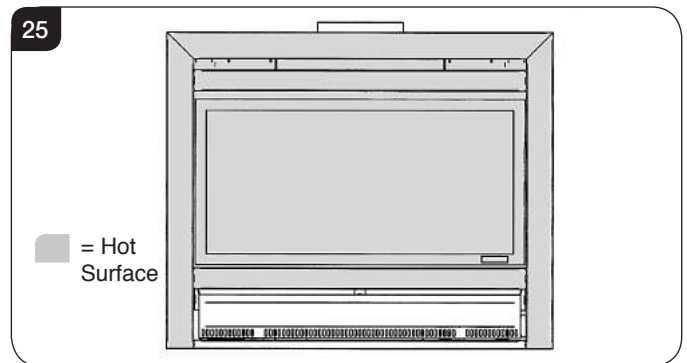
- 10.1 This appliance requires no additional ventilation.

11. Installation Details

- 11.1 The 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.

12. Hot Surfaces

- 12.1 Parts of this appliance become hot during normal use.
12.2 Regard all parts of the appliance as a working surface.
12.3 Provide a suitable fire guard to protect young children and the infirm.



13. Appliance will not light

If you cannot light the appliance:

- 13.1 Check and change the batteries in the remote handset.
13.2 Check and change the control box batteries (see Section 3).
13.3 Consult your Gazco Retailer or installer if the appliance still does not light.

Installation Instructions

Technical Specification

Covering the following models:

| Gas Type | RIVA2 530 | RIVA2 670 |
|----------|-----------|-----------|
| NG | 134-313 | 134-247 |
| LPG | 134-728 | 134-653 |

| Model | Gas CAT. | Gas Type | Working Pressure | Aeration | Injector | Gas Rate m ³ /h | Input kW (Gross) | | Country |
|--|------------------|---------------|------------------|------------|----------|----------------------------|------------------|-----|---------|
| | | | | | | | High | Low | |
| Riva2 530 | I ₂ H | Natural (G20) | 20mb | 2 x 6mm Ø | 410 | 0.628 | 6.6 | 3.9 | GB, IE |
| Riva2 530 | I ₃ P | Propane (G31) | 37mb | 2 x 16mm Ø | 200 | 0.251 | 6.7 | 3.5 | GB, IE |
| Riva2 670 | I ₂ H | Natural (G20) | 20mb | 2 x 8mm Ø | 410 | 0.638 | 6.7 | 3.9 | GB, IE |
| Riva2 670 | I ₃ P | Propane (G31) | 37mb | - | 200 | 0.256 | 6.8 | 3.7 | GB, IE |
| Efficiency Class 1 - 82% / NO_x Class 4 | | | | | | | | | |
| Flue Outlet Size Ø 100mm | | | | | | | | | |
| Flue Inlet Size Ø 152mm Ø | | | | | | | | | |
| Gas Inlet Connection Size Ø 8mm | | | | | | | | | |

| RESTRICTOR REQUIREMENT - VERTICAL & HORIZONTAL FLUE SPECIFICATION | | |
|---|---------------------|-----------------|
| Riva2 530 Nat Gas/LPG and Riva2 670 Nat Gas | | |
| Vertical flue height from top of appliance | Horizontal length | Restrictor size |
| 500mm - 999mm | Up to 1000mm | No restrictor |
| 1000mm - 1499mm | Up to 1000mm | 75mm |
| 1500mm - 1999mm | Up to 2000mm | 70mm |
| 1500mm - 1999mm | 2000mm up to 5000mm | No restrictor |
| 2000mm - 2499mm | Up to 5000mm | 70mm |
| 2500mm - 3000mm | Up to 5000mm | 60mm |
| Riva2 670 LPG only | | |
| 700mm - 999mm | Up to 500mm | No restrictor |
| 1000mm - 1499mm | Up to 1000mm | No restrictor |
| 1500mm - 1999mm | Up to 2000mm | 75mm |
| 1500mm - 1999mm | 2000mm up to 5000mm | No restrictor |
| 2000mm - 2499mm | Up to 5000mm | 75mm |
| 2500mm - 3000mm | Up to 5000mm | 70mm |

| TOP EXIT - VERTICAL ONLY INCLUDING OFFSET | | | |
|---|-----------------|--|-----------------|
| Riva2 530 Nat Gas/LPG and Riva2 670 Nat Gas | | Riva2 670 LPG only | |
| Vertical flue height from top of appliance | Restrictor size | Vertical flue height from top of appliance | Restrictor size |
| 3000mm - 5999mm | 52mm Ø | 3000mm - 5999mm | 60mm Ø |
| 6000mm - 10000mm | 47mm Ø | 6000mm - 10000mm | 52mm Ø |

Installation Instructions

Technical Specification

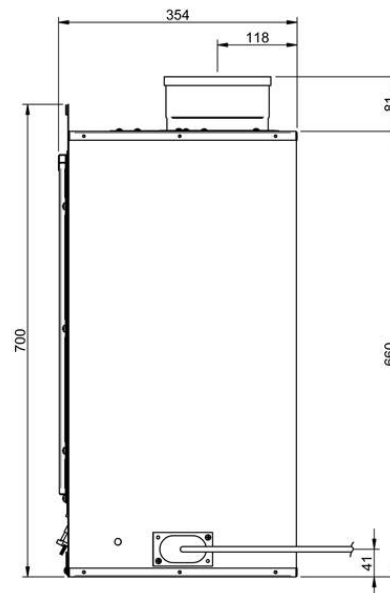
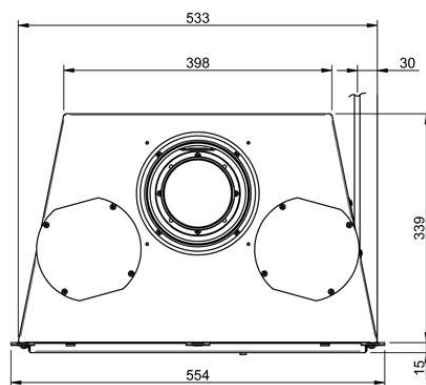
i The net efficiency of this appliance has been measured as specified in EN613:2001 and the result after conversion to gross using the appropriate factor from Table E4 of SAP 2012 is 75%. The test data has been certified by Kiwa Nederland BV. The gross efficiency value may be used in the UK Government's Standard Assessment Procedure (SAP) for energy rating of dwellings.

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.

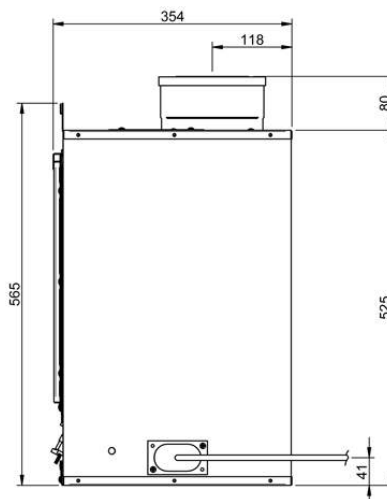
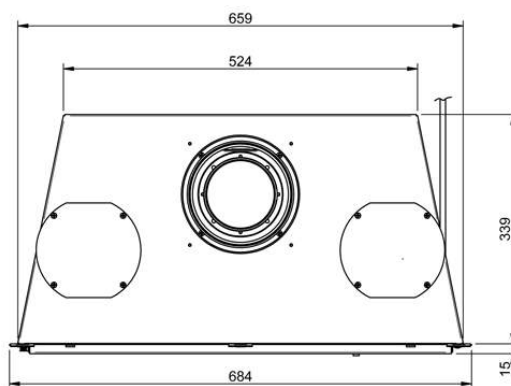
PACKING CHECKLIST

| Qty | Description | Fixing Kit containing: |
|-----|------------------------------|------------------------------|
| 1 x | Cassette and burner assembly | 1 x Instruction manual |
| 1 x | Back panel | 1 x Quick Start Guide |
| 1 x | LH side panel | 4 x Wood screws |
| 1 x | RH side panel | 4 x Wall plugs |
| 1 x | Log set (6 logs) | 1 x Self adhesive foam strip |
| | | 2 x Frame retaining screws |
| | | 1 x Handset |
| | | 4 x AA cell batteries |
| | | 1 x 9v cell batteries |

RIVA2 530



RIVA2 670



Installation Instructions

Site Requirements

1. Flue & Chimney Requirements

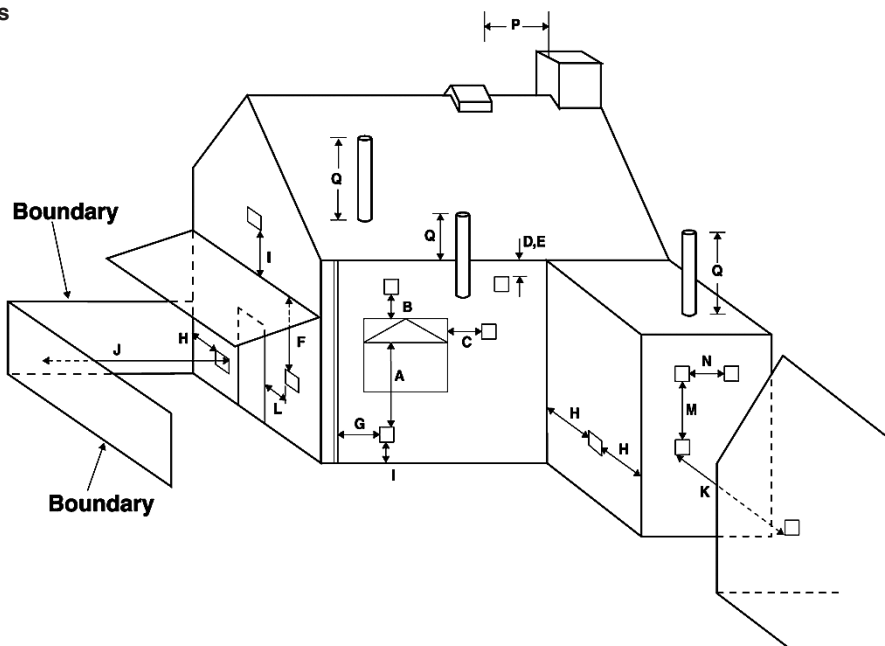
Note: This appliance must only be installed with the flue supplied.

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, see Technical Specifications on page 12.
- 1.5 Two types of flue terminals are available, horizontal and vertical.

- 1.6 To measure for a horizontal terminal decide on the terminal position.
- 1.7 Measure the height from the top of the appliance to the centre of the required outlet.
- 1.8 For minimum and maximum flue dimensions see Diagrams 2a.
- 1.9 Allow enough room either above or to the side of the appliance to assemble the flue on top.
- 1.10 Assemble a horizontal flue in the following order:
 - Vertical section
 - 90° elbow
 - Horizontal plus terminal
- 1.11 Support the opening of a masonry installation with a lintel.
- 1.12 Only the horizontal terminal section can be reduced in size.

1 UK Dimensions



| Dimension | Terminal Position | Minimum Distance |
|-----------|---|------------------|
| A | Directly below an opening | 600mm |
| B | Above an opening | 300mm |
| C | Horizontally next to an opening | 400mm |
| D | Below gutters, soil pipes or drain pipe | 300mm |
| E | Below eaves | 300mm |
| F | Below balcony or car port roof | 600mm |
| G | From a vertical drain pipe or soil pipe | 300mm |
| H | From an internal or external corner or to a boundary alongside the terminal | 600mm |
| I | Above ground, roof or balcony level | 300mm |

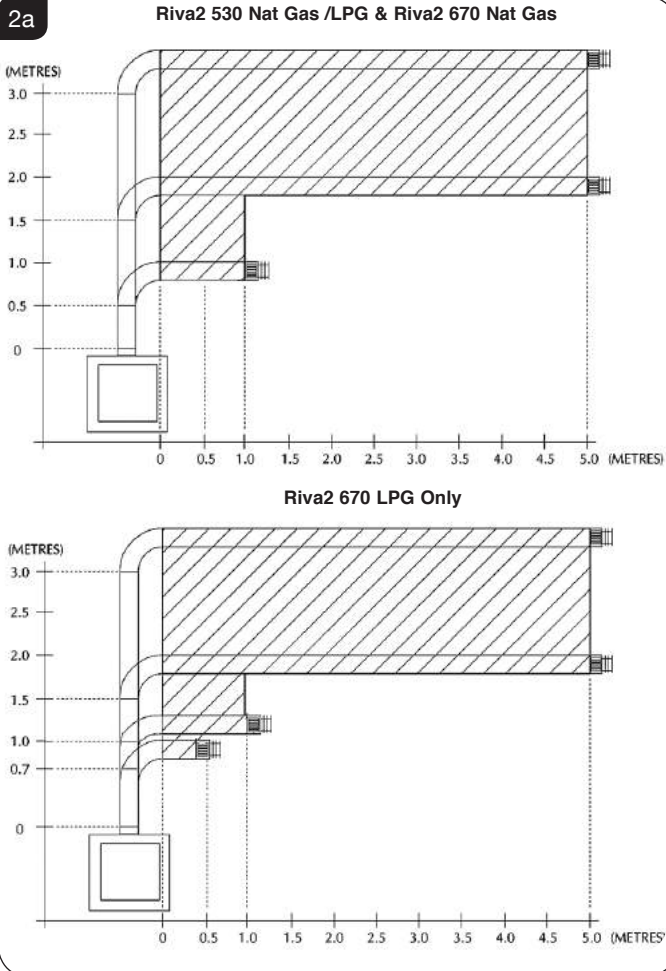
| Dimension | Terminal Position | Minimum Distance |
|-----------|---|------------------|
| J | From a surface or boundary facing the terminal | 600mm |
| K | From a terminal facing the terminal | 600mm |
| L | From an opening in the car port (e.g. door, window) into the dwelling | 1200mm |
| M | Vertically from a terminal on the same wall | 1200mm |
| N | Horizontally from a terminal on the same wall | 300mm |
| P | From a structure on the roof | 600mm |
| Q | Above the highest point of intersection with the roof | 300mm |

* In addition, the terminal should not be nearer than 300mm to an opening in the building fabric formed for the purpose of accommodating a built-in element such as a window frame.

Installation Instructions

Site Requirements

2. Flue Options



Start of bend to centre line of horizontal flue 170mm. Centre line of vertical flue to end of bend 220mm.

2A. Top Flue Up and Out Kit (8509/8509AN)

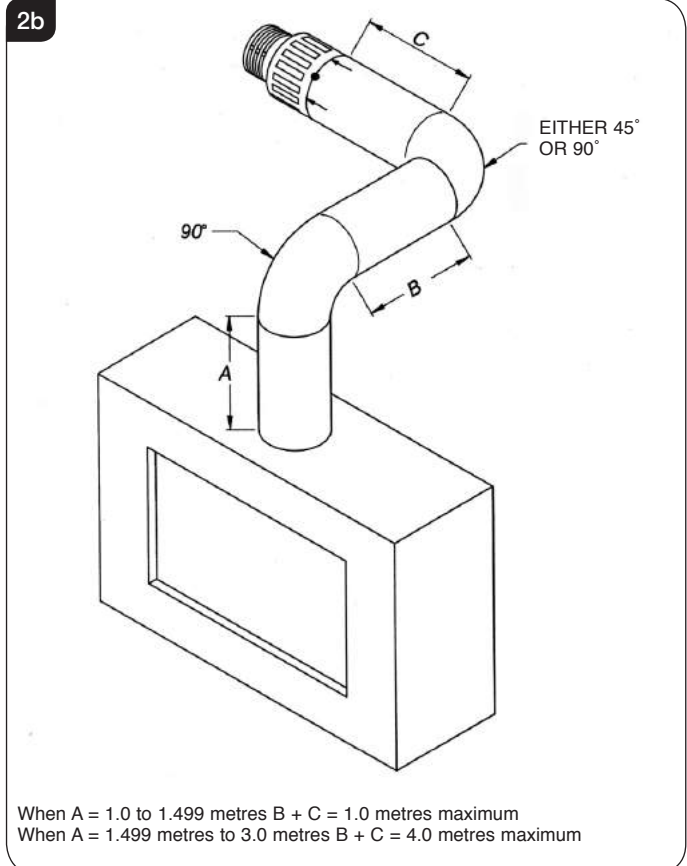
2.1 Vertical from the top of the appliance then horizontally out, see Diagram 2a. The basic kit comprises:

- 1 x 200mm vertical length
- 1 x 500mm vertical length
- 1 x 500mm terminal length (cut to length on site)
- 1 x 90° elbow
- 1 x wall plate
- 1 x 75mm restrictor
- 1 x 70mm restrictor
- 1 x 60mm restrictor

The kit may be used on its own.

2B. Top Flue Up and Out with Additional Bend

2.2 Any additional bend may be used on the horizontal section (either 45° or 90°), but the overall horizontal flue run will be reduced. Refer to Diagram 2b.



Installation Instructions

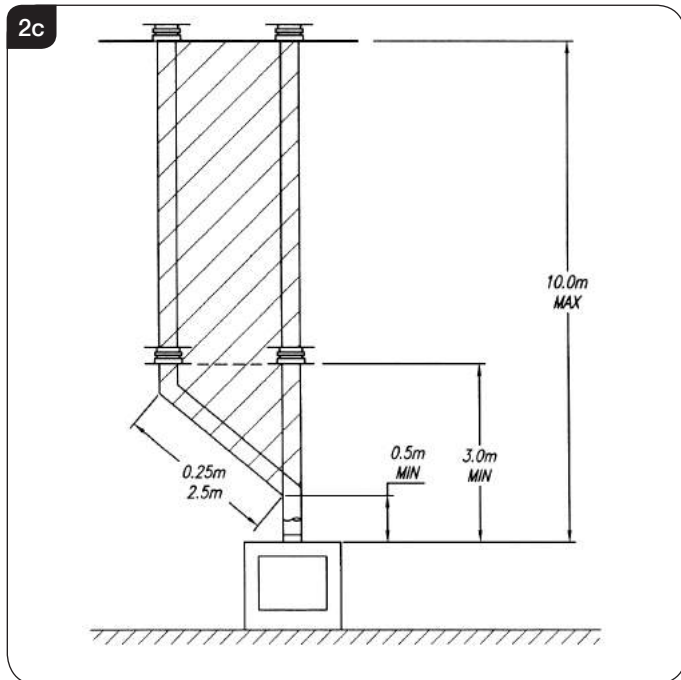
Site Requirements

2C. Top Flue Vertical Kit (8524/8524AN)

2.3 Vertical from the top of the appliance, see Diagram 2c. A minimum vertical rise 3m (9'10") to a maximum 10m (32'10"). The basic kit comprises:

- 2 x 1m lengths
- 1 x 1m terminal length
- 1 x 70mm restrictor
- 1 x 60mm restrictor
- 1 x 52mm restrictor
- 1 x 47mm restrictor

Extra lengths may be added from the table, see Section 3.



2D. Top Flue Vertical Offset Kit (8530/8530AN)

Used with kit 8524. A minimum rise of 500mm (19 1/2") is required to the first bend, see Diagram 2c.

3. Optional Extra Flue Lengths and Bends

All flue components are 150mm diameter (6")

| NOMINAL LENGTH | ACTUAL LENGTH | STAINLESS FINISH | ANTHRACITE FINISH |
|----------------|---------------|------------------|-------------------|
| 200mm | 140mm | 8527 | 8527AN |
| 500mm | 440mm | 8528 | 8528AN |
| 1000mm | 940mm | 8529 | 8529AN |
| 40° Bend | N/A | 8507 | 8507AN |
| 90° Bend | N/A | 8508 | 8508AN |

NOTE - Carefully consider:

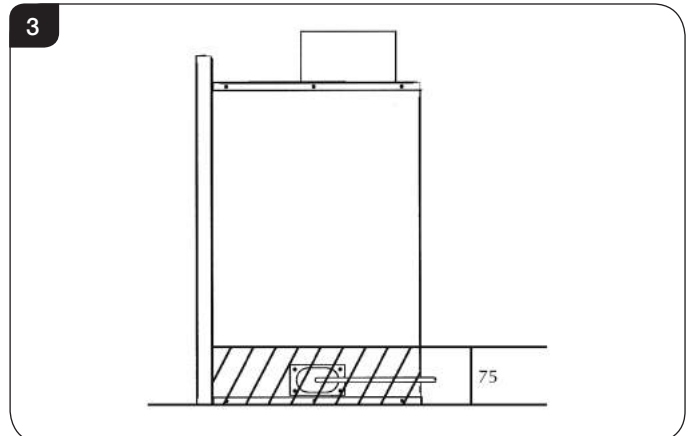
- a) Terminal positions
- b) Flue supports
- c) Weatherproofing
- d) Fire precautions

For all the above options, you must conform to local and national codes of practice.

4. Gas Supply

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

- 4.1 Before installation, ensure that the local distribution conditions (identification of the type of gas and pressure) and the adjustment of the appliance are compatible.
- 4.2 Ensure the gas supply delivers the required amount of gas and is in accordance with the rules in force.
- 4.3 Soft copper tubing can be used to install the appliance. Soft soldered joints can be used externally of the appliance but must be restricted to the area shown in Diagram 3.



- 4.4 This appliance is supplied complete with a factory fitted isolation device incorporated into the inlet connection, no further isolation device is required.
- 4.5 All supply gas pipes must be purged of any debris that may have entered, prior to connection to the appliance.

Installation Instructions

Site Requirements

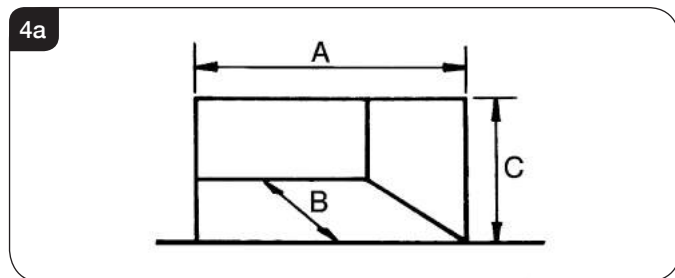
- 4.6 The gas supply enters through the silicone panel located on the RH side of the outer box; this will need to be slit with a sharp knife prior to passing the supply pipe through.
- 4.7 The gas supply must be installed in a way that does not restrict the removal of the appliance for servicing and inspection.

5. Ventilation

- 5.1 This appliance requires no additional ventilation.

6. Appliance Location

- 6.1 This appliance must stand on a non-combustible hearth that is at least 12mm thick; the minimum opening dimensions are shown in Diagram 4a.



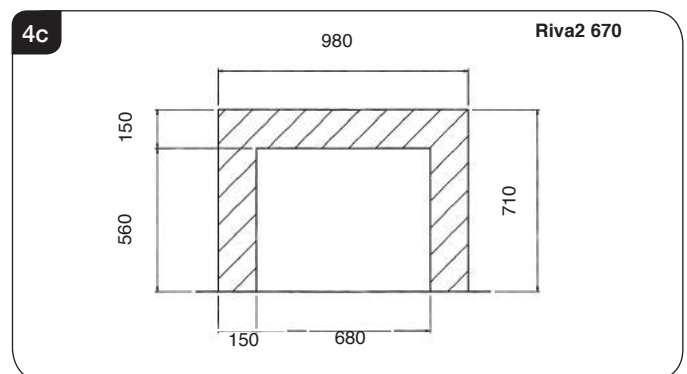
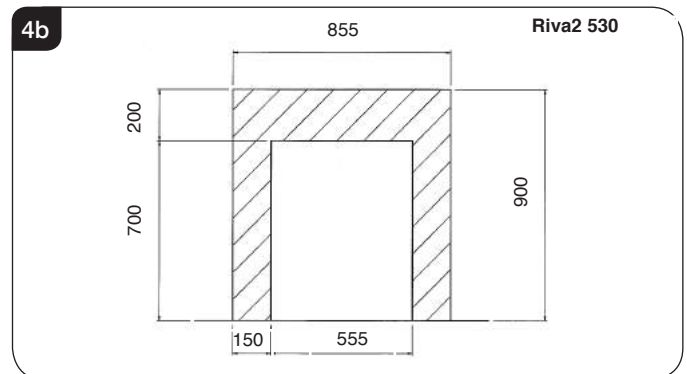
| DIMENSIONS | RIVA2 530 | RIVA2 670 |
|------------|-----------|-----------|
| A | 540mm | 668mm |
| B | 350mm | 350mm |
| C | 665mm | 530mm |

- 6.2 **NOTE: If this appliance is fitted less than 150mm from the floor then it will require a hearth to protect the floor. It should have minimum dimensions of 12mm thick projecting 300mm in front and 150mm either side of the appliance.**

If a Verve frame is to be fitted the appliance MUST be fitted at least 150mm above the floor.

- 6.3 This appliance is not suitable for installation onto a combustible wall; all combustible materials must be removed from the area shown in Diagrams 4a, 4b and 4c.

- 6.4 **NOTE: If using natural materials for the back panel of the fireplace, it is recommended that you construct it from three or more sections to prevent cracking. Resin-based materials may not be suitable. This appliance is an effective heat producer and attention must be paid to the construction and finish of the fireplace.**



Installation Instructions

1. Safety Precautions

- 1.1 For your own and other's safety, you must install this stove 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.

i **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 10, REPLACING PARTS.

Unpacking

- 1.6 Remove the appliance from its packaging, and check that it is complete and undamaged.

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

2. Installation of the Appliance

i **NOTE: THERE IS AN OPTIONAL DUCT KIT (PART No. 8572) WHICH MUST BE INSTALLED AT THE SAME TIME AS THE APPLIANCE INSTALLATION.**

i **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.**

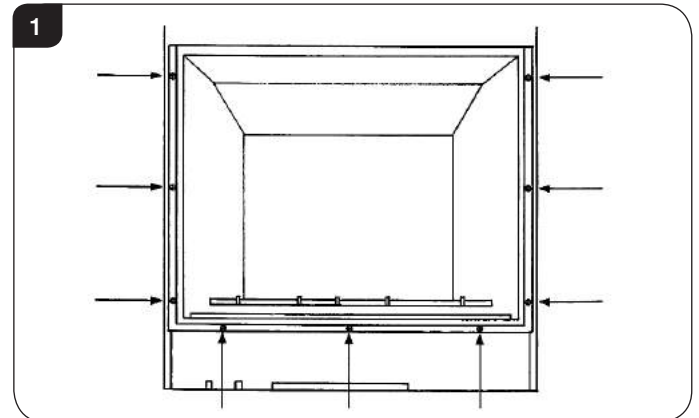
If installing an appliance with the adapter make provision for a mains power socket within 1.5m of the control box and follow the instructions provided.

The Riva2 530/670 can be installed either in a Masonry setting or a purpose built studwork enclosure:

Section 3: Masonry Installation

Section 4: Studwork Installation

- 2.1 Remove the glass frame by unscrewing the 9 x retaining screws, see Diagram 1. Carefully remove the box containing the logs from the firebox. Place to one side as these are fragile.



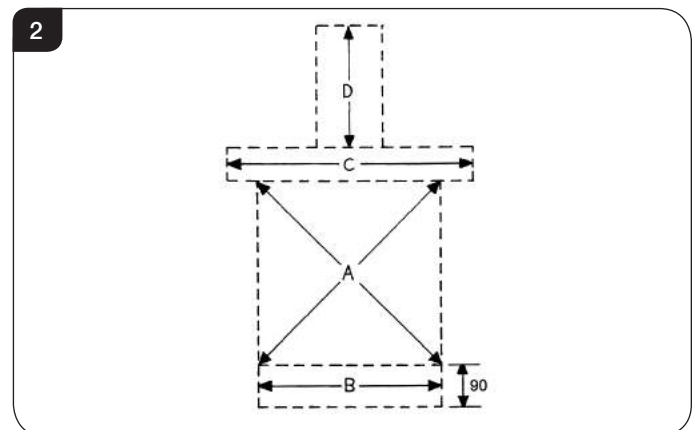
- 2.2 The gas supply enters through the silicone panel located on the RH side of the outer box; this will need to be slit with a sharp knife prior to passing the supply pipe through.

3. Masonry Installation

- 3.1 If it is necessary to install this appliance into a non-combustible e.g. masonry or brickwork, minimal clearances are required, however due to the flue spigot protruding from the top of the appliance, the following method is recommended.

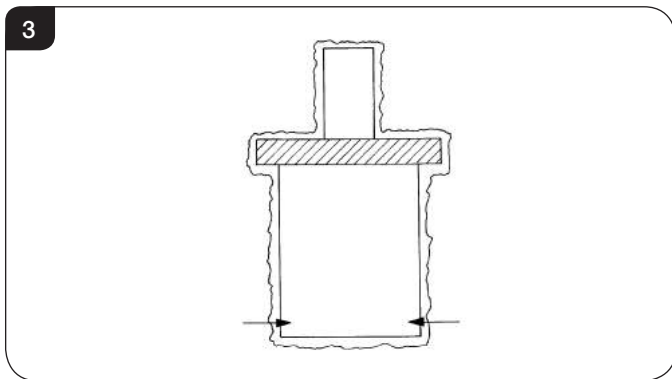
- 3.2 Mark out the following:
 - A. Cassette position
 - B. Extra room below the cassette
 - C. Lintel position
 - D. Flue installation access

NOTE: The position of the flue installation access will depend on the route and length of flue to be installed. A hole will be required to gain access to each joint and the exit through the wall. These holes are ideally in the side of the chimney breast, see Diagram 2.

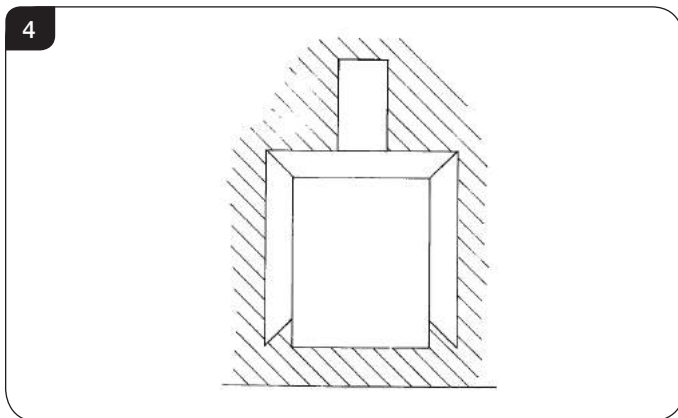


Installation Instructions

3.3 Cut out all holes and fit lintel, see Diagram 3.

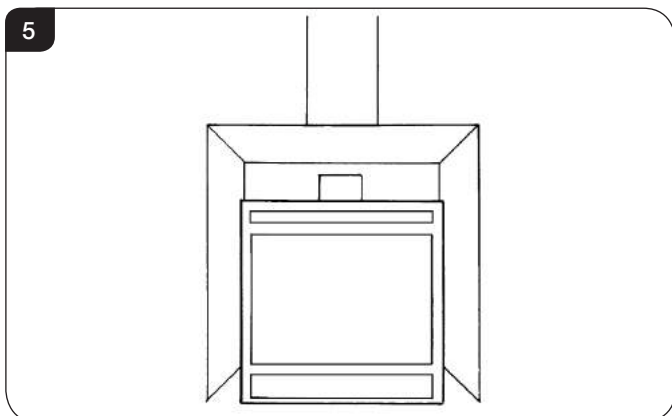


3.4 Apply plaster finishing around the aperture that the cassette will fit into, see Diagram 4.

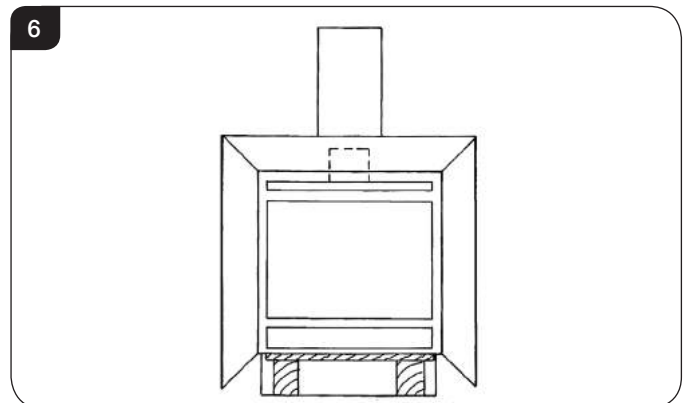


NOTE: In order to prevent possible plaster cracks, it is recommended to cover the immediate area above the cassette with non-combustible material such as marble or granite.

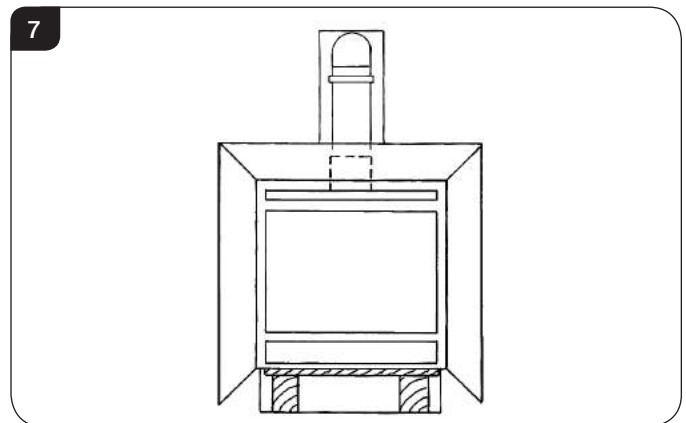
3.5 Place the cassette into the opening, see Diagram 5.



3.6 Raise the cassette into its final position and support it on 12mm thick non-combustible material, see Diagram 6.

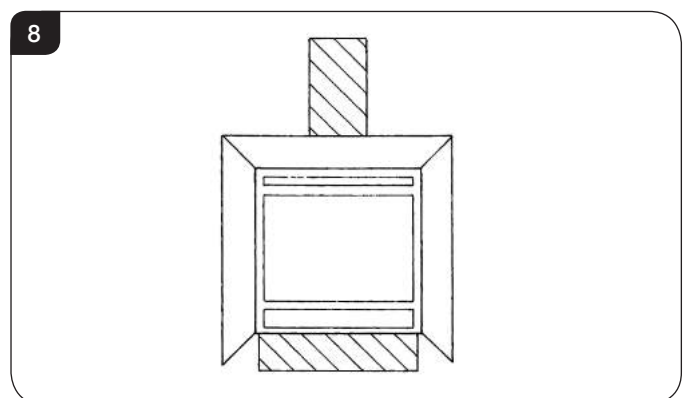


3.7 Connect the flue system through the access holes, see Diagram 7.



3.8 After fully commissioning the appliance, make good all of the access holes, see Diagram 8.

NOTE: It is recommended to cover some of these access holes with removable panels to assist in future servicing, see Diagram 8.

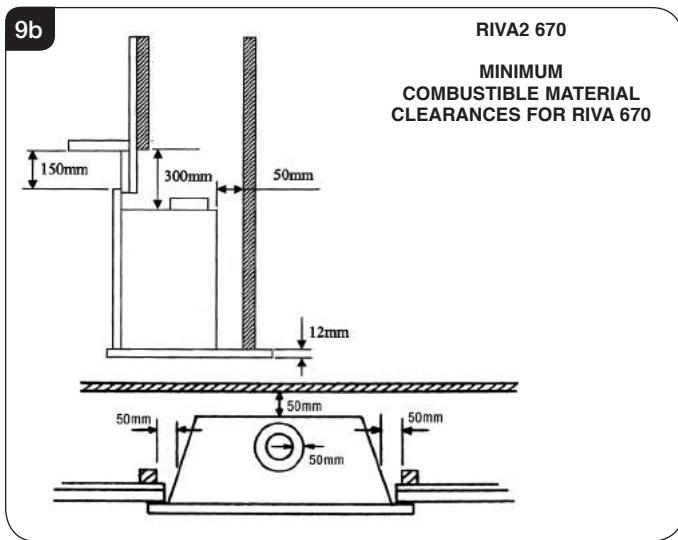
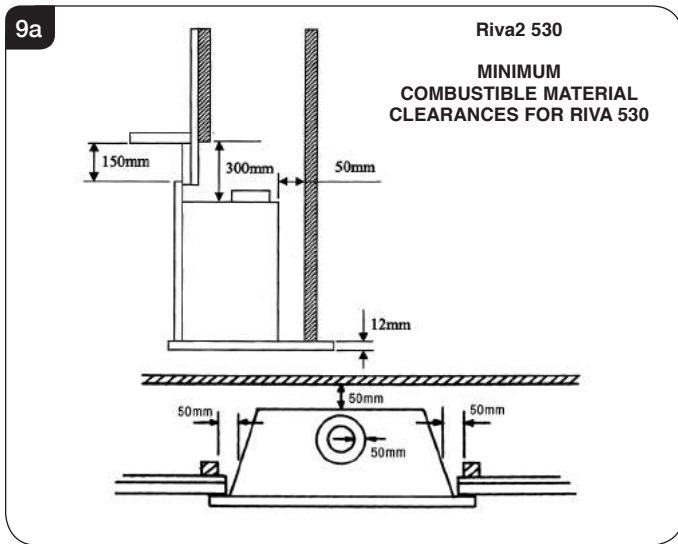


3.9 Two types of flue terminals are available, horizontal and vertical. For a horizontal terminal, decide on the terminal position and measure the height from the top of the appliance to the centre of the required hole. For minimum and maximum flue dimensions see Site Requirements, Diagram 2a.

Installation Instructions

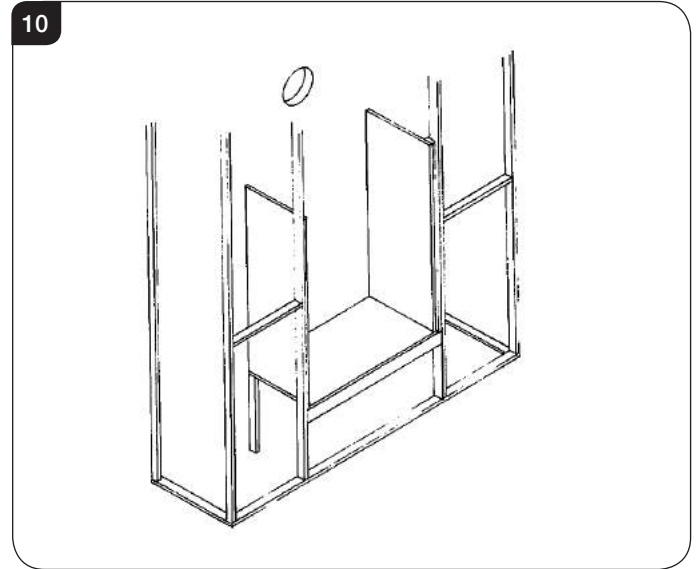
4. Studwork Installation

- 4.1 **DISTANCE TO COMBUSTIBLE MATERIAL**
COMBUSTIBLE PARTS OF THE STUDWORK MUST BE KEPT BEYOND THE MINIMUM DIMENSIONS SHOWN IN DIAGRAMS 9a & 9b. EVEN IF THE FRAMEWORK IS PROTECTED BY NON-COMBUSTIBLE MATERIAL, THESE DIMENSIONS MUST BE MAINTAINED.

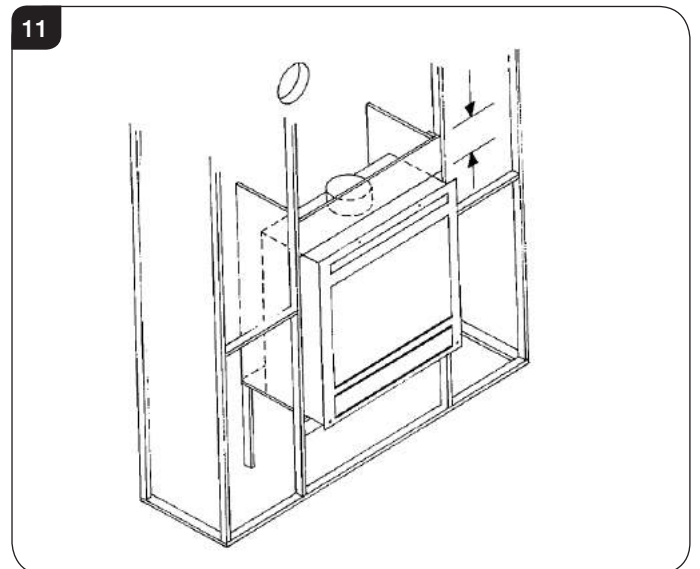


- 4.2 Do not pack the void around or above the appliance with insulation materials such as mineral wool.
- 4.3 The void into which the cassette is fitted must be ventilated to prevent a build up of heat. If the void is sealed then it will be necessary to fit vents at both low and high levels of approximately 50cm² each. These vents should take cold air from the room and return warm air back into the room.
- 4.4 A removable access hatch must be left in the side of the chimney breast for future servicing and inspection of the appliance.

- 4.5 Build the studwork chimney breast to the desired size. **Ensure that the clearances to combustible materials is maintained**, decide upon and cut the hole for the flue exit (see Site Requirements, Section 2). It is recommended to line the aperture for the cassette with 12mm thick non-combustible material as shown. Provide gas and electric services (if required) into the enclosure, see Diagram 10.

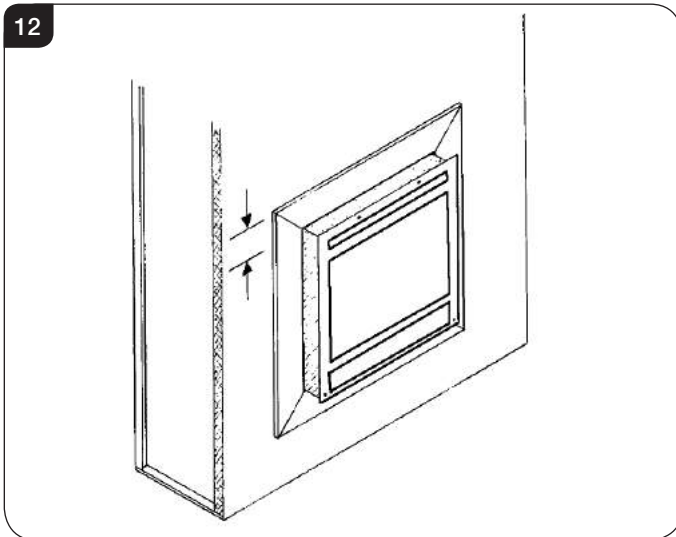


- 4.6 Place the cassette into position and fit a non-combustible panel above the cassette as shown, see Diagram 11. Ensure the void is adequately ventilated.

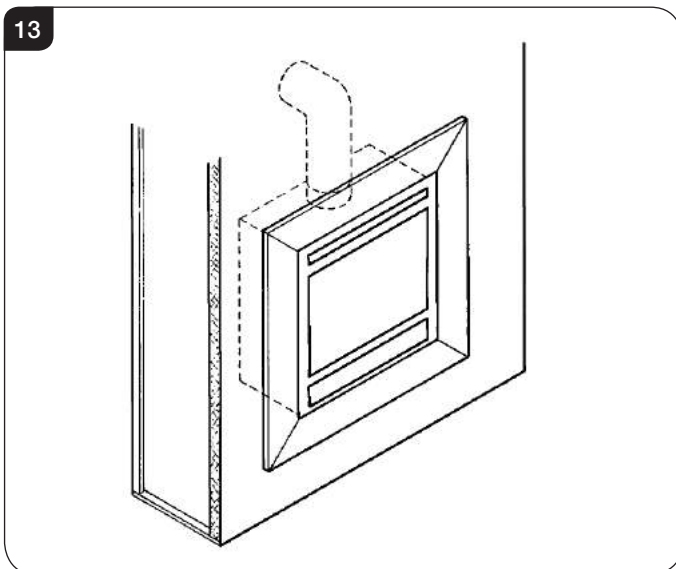


Installation Instructions

- 4.7 With the cassette forward of its final position apply plasterboard to the front of the chimney breast and apply plaster finish. In order to prevent possible plaster cracks, it is recommended to cover the face of the wall immediately above the cassette with non-combustible material such as marble or granite, see Diagram 12.

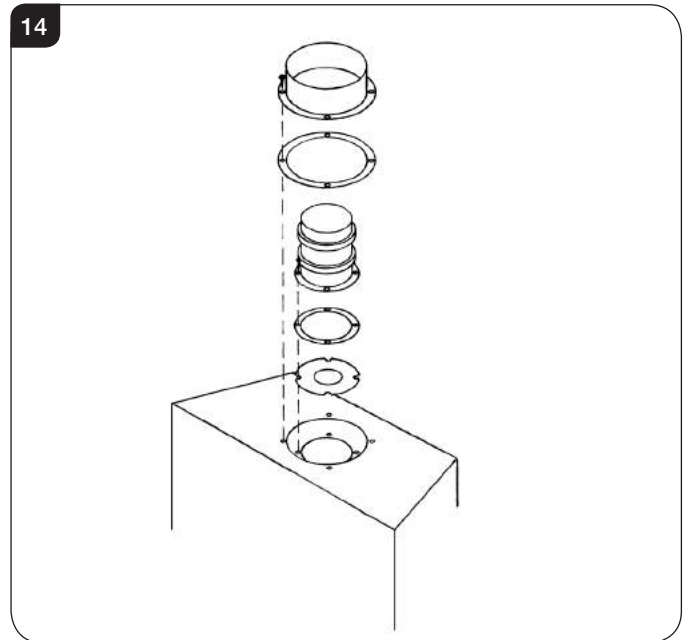


- 4.8 Push the cassette back into its final position and connect the flue system, gas and electric services using the openings in the side of the chimney breast for access. Following commissioning complete the sides of the chimney breast, see Diagram 13.



- 4.9 A removable access hatch must be left in the side of the chimney breast for future servicing and inspection of the appliance.

TAKE CARE WHEN MARKING OUT FOR THE FLUE AS IT IS DIFFICULT TO MOVE AFTER INSTALLATION. IF A RESTRICTOR IS REQUIRED FIT THIS BETWEEN THE SMALL OUTLET SPIGOT AND THE AIR DUCT (SEE DIAGRAM 14). REFER TO THE TECHNICAL SPECIFICATIONS ON PAGE 12 FOR RESTRICTOR SIZE.

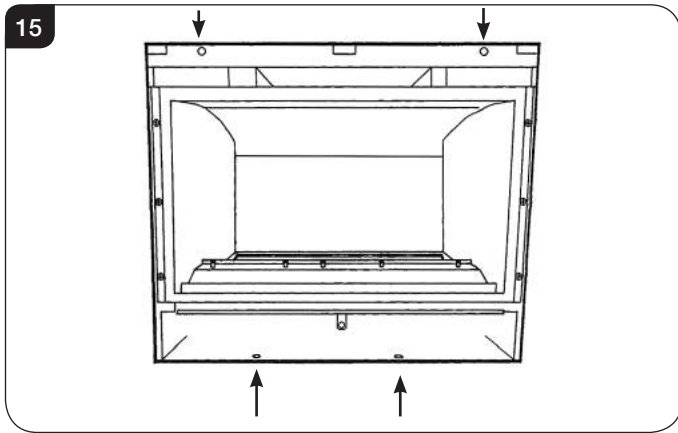


- 4.10 A 152mm (6") diameter hole is required to install the flue. This can be achieved by either:
 a) Core drill
 b) Hammer and chisel
 It is advisable to drill small holes around the circumference when using method b. Make good both ends of the hole.
- 4.11 Remove the backing paper from the silicone foam strip supplied in the fixing kit and fix to the back of the outer flanges of the appliance, ensure that it is located below the frame location lugs on the top flange. Foam strip may need cutting to length.

When installing the appliance into a combustible enclosure, ensure all the clearances are observed. It is advisable to use a marble slip or similar material between the appliance and the plasterboard, see Diagrams 9a & 9b.

Installation Instructions

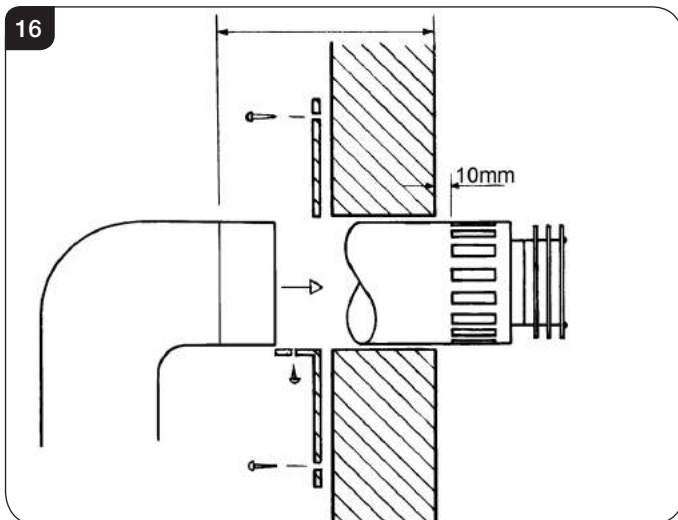
- 4.12 Secure the appliance through the 4 x fixing holes using the screws provided, see Diagram 15.



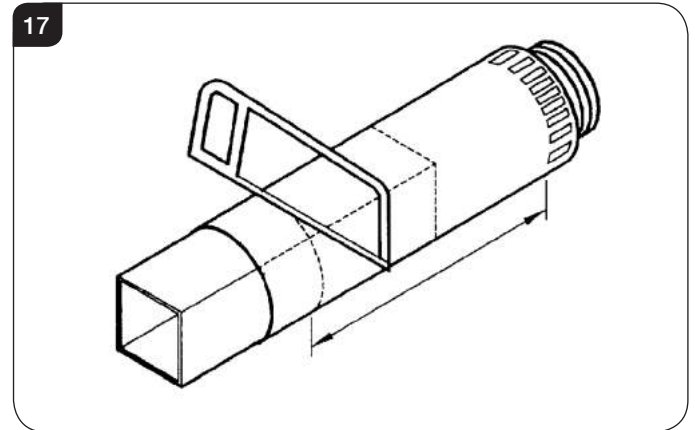
- 4.13 Access must be left either above or at the side of the installation to allow the flue to be assembled on top of the appliance. When a horizontal terminal is used, the vertical sections are assembled first, then the 90-degree elbow and finally the horizontal section including the terminal. If a masonry installation is to be built, a suitable lintel must be used to support the opening.

- 4.14 Only the horizontal terminal section can be reduced in size. To determine the length, measure from the outside of the wall to the stop on the 90-degree elbow. Measuring from the slots on the outer flue furthest away from the outlet, add 10mm onto the required measured length and mark around the flue, see Diagram 16.

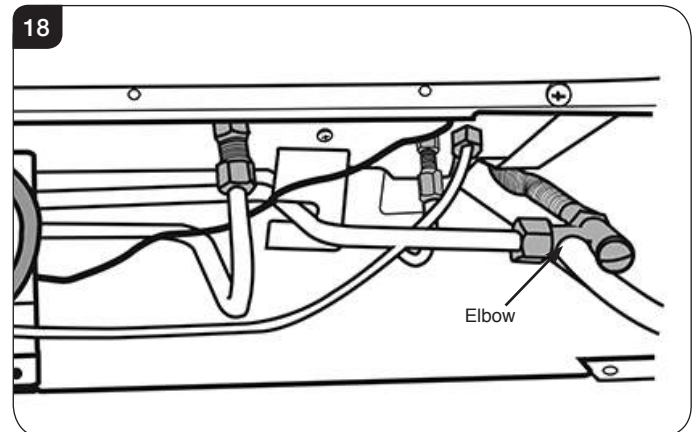
A wall plate is supplied to secure the flue to the wall. Bend the tab to 90°. Assemble the plate onto the flue but only secure to the wall and flue when the flue is fully assembled, see Diagram 16.



- 4.15 There is a cardboard fitment in the terminal. This is to support the flue whilst it is cut to length. **REMOVE THE REMAINDER OF THE CARDBOARD AFTER CUTTING TO SIZE**, see Diagram 17.



- 4.16 Remove the compression elbow from the appliance and connect it to the gas supply pipe. As the appliance is located into the enclosure, pass the elbow and supply pipe through the silicone panel on the right hand side. **PURGE THE SUPPLY PIPE**. This is essential to expel any debris that may block the gas controls. Connect the elbow to the appliance inlet pipe, see Diagrams 18.



5. Gas Soundness Pressure Check

- 5.1 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.

Installation Instructions

Advice on handling and disposal of fire ceramics



The side panels in this appliance are 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.

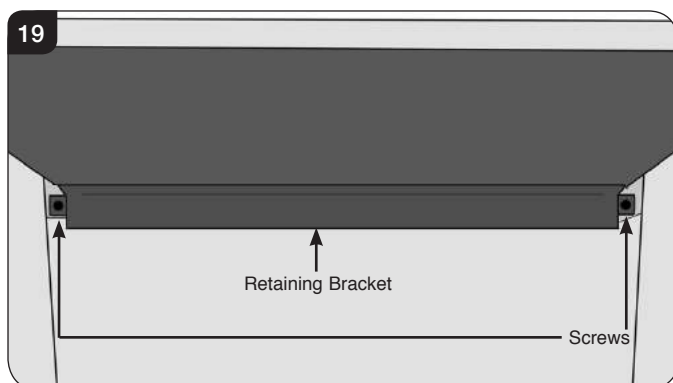
Excessive exposure to these materials may cause temporary irritation to eyes, skin and respiratory tract; wash hands thoroughly after handling the material.

6. Removal & Fitting of the Liners

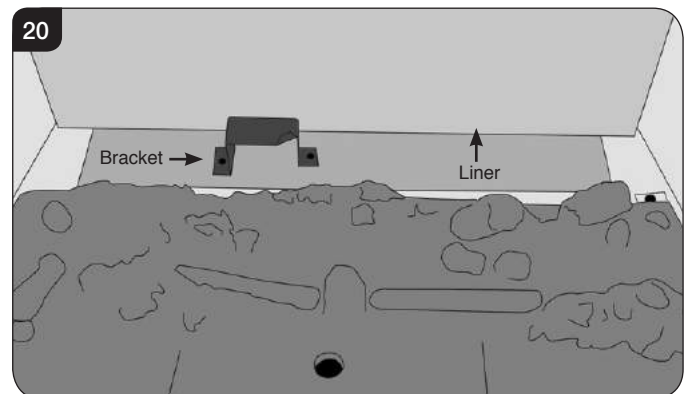
6.1 The Riva2 appliance comes with 4 optional liner finishes:

- Vermiculite
- Black Reeded
- Brick Effect
- Black Glass - see separate instructions (PR2214)

6.2 To fit the desired liner type remove the retaining bracket at the top rear of the firebox, see Diagram 19.

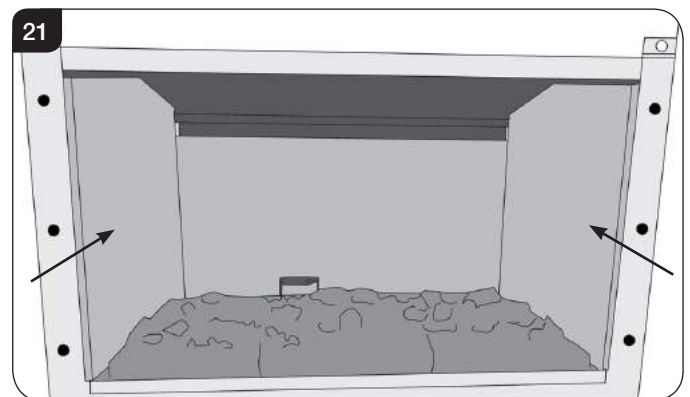


6.3 Slide the back liner panel over the bracket in the base of the firebox and stand upright against the back of the appliance, see Diagram 20.



6.4 Replace the top retaining bracket to hold the back panel in place.

6.5 Slide the two side liners into place between the side of the firebox and the burner tray, see Diagram 21.



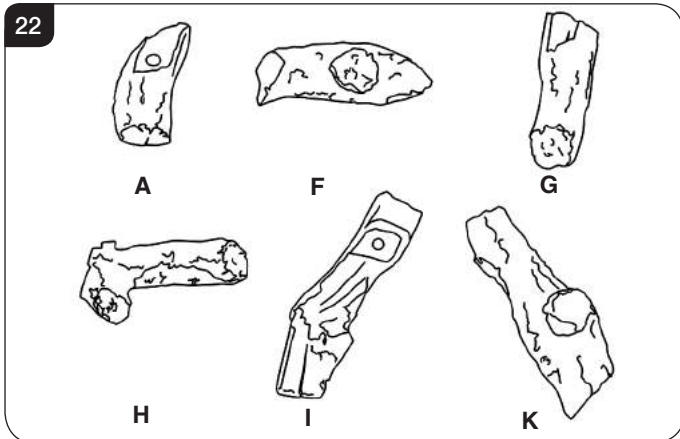
6.6 Removal of the liners is the reverse of this process.

Installation Instructions

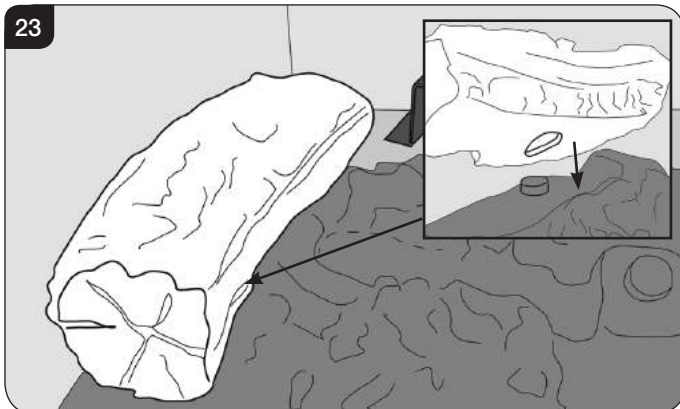
7. Arrangement Of Fuel Bed Components

Riva2 530 Layout

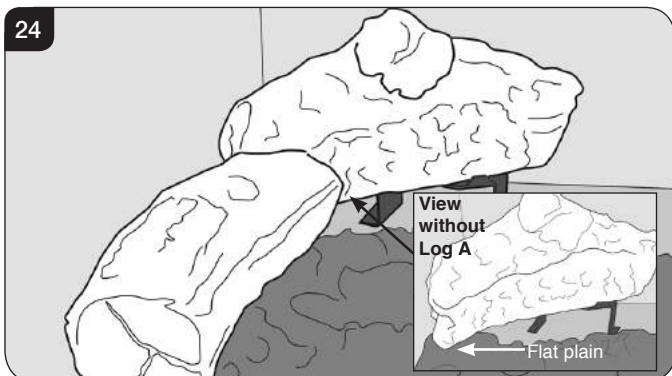
7.1 The logs for the fuel bed are clearly individually labelled, see Diagram 22.



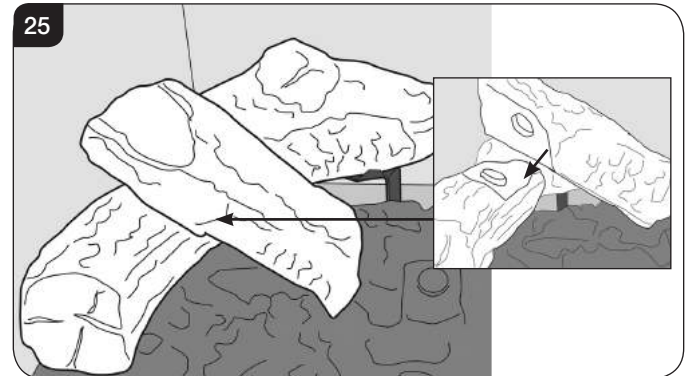
7.2 Place log A on the left hand front of the burner. The log will fit over the raised stud and into the raised stud and into the groove in the burner tray, see Diagram 23.



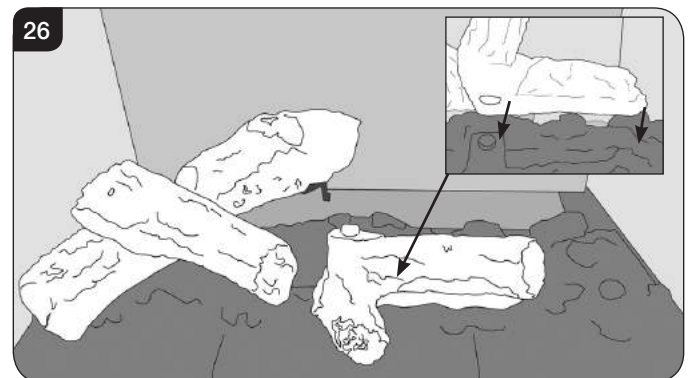
7.3 Place Log F behind the Log A on the flat plain and locate the rear of the log on the metal bracket. The log should rest between the lip of the bracket and the rear liner, see Diagram 24.



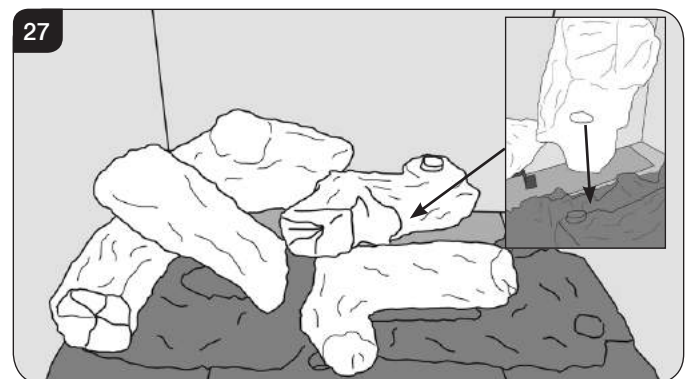
7.4 Place Log G on top of Log A. There is a hole on the underside of Log G which fits over the raised stud on Log A to secure in place. The end of the log sits on the raised section of the burner tray, see Diagram 25.



7.5 Place Log H on the centre of the burner tray. There is a raised stud in the fuel bed which securely locates the log in place. The right hand side rests on the raised section at the end of the air cutout, see Diagram 26.

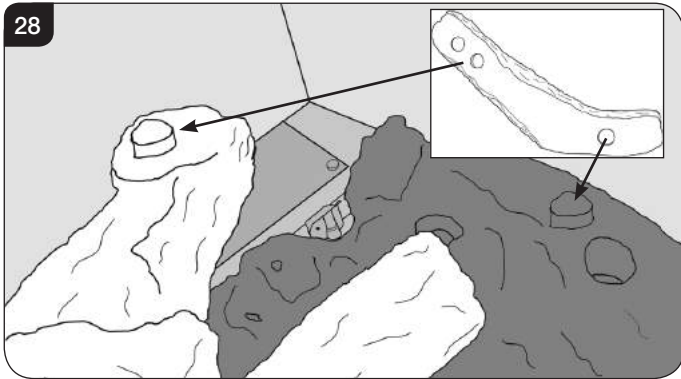


7.6 Rest Log I on the raised stud on Log H. The rear of the effect should rest in the groove at the back of the burner tray, see Diagram 27.

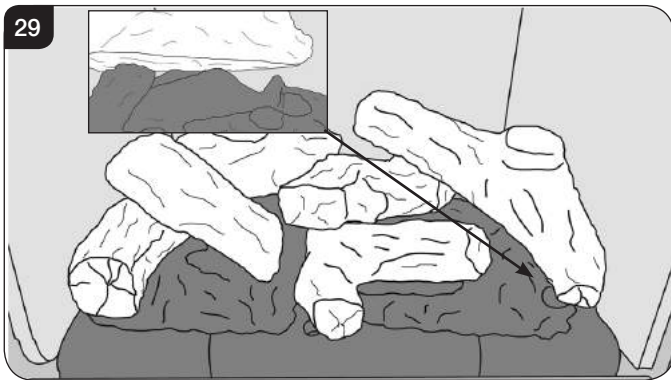


Installation Instructions

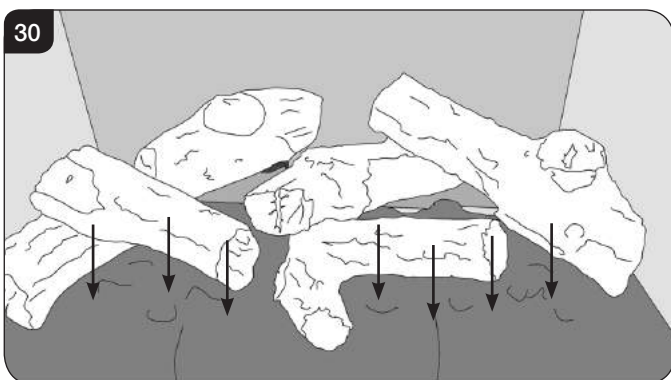
- 7.7 Sit the first hole in the bottom of the left hand side of Log K on the stud of Log H and secure by fitting the middle hole on the right hand side over the stud in the fuel bed by the burner port, see Diagram 28.



- 7.8 Log K should rest on the flat plain behind the stud for the Log arrangement to be complete, see Diagram 29.

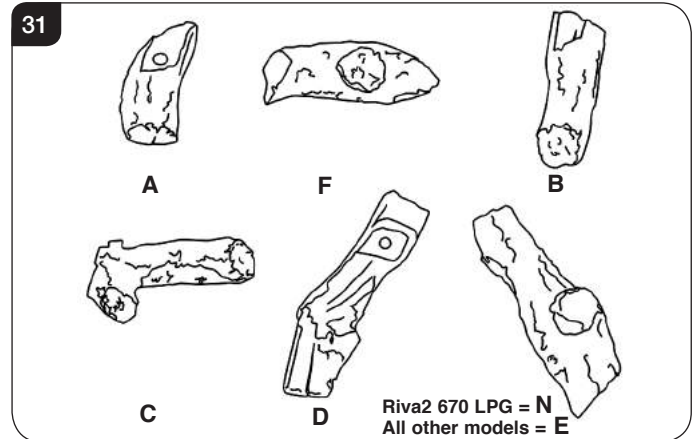


- 7.9 Lay Embaglow over the small ports in the base of the burner tray. This will create a glowing effect when the appliance is lit, see Diagram 30.



Riva2 670 Layout

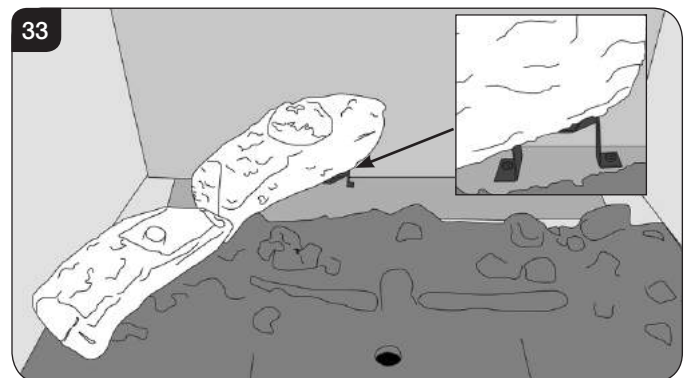
- 7.10 The logs for the fuel bed are clearly individually labelled, see Diagram 31.



- 7.11 Place log A on the left hand front of the burner. The log will rest in a groove and the raised stud will fit in the cut out notch in the log, see Diagram 32.
Ensure the log is pushed as far to the side of the appliance as the grooves will allow.

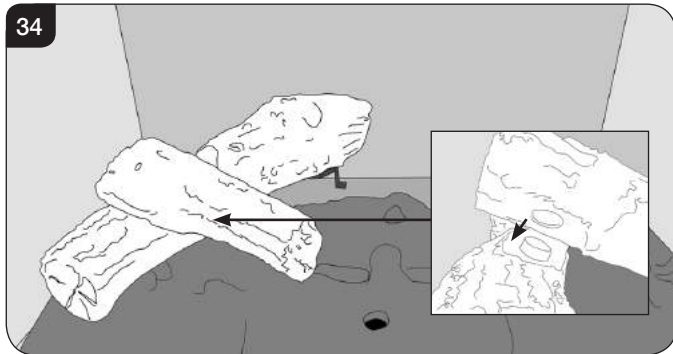


- 7.12 Place log F behind the first log and locate the rear of the log on the metal bracket. The log should rest between the lip of the bracket and the rear liner, see Diagram 33.

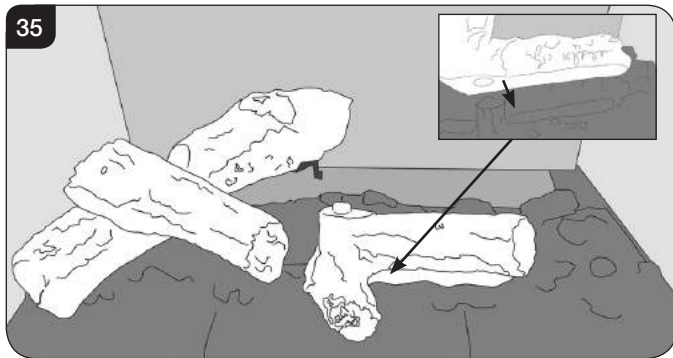


Installation Instructions

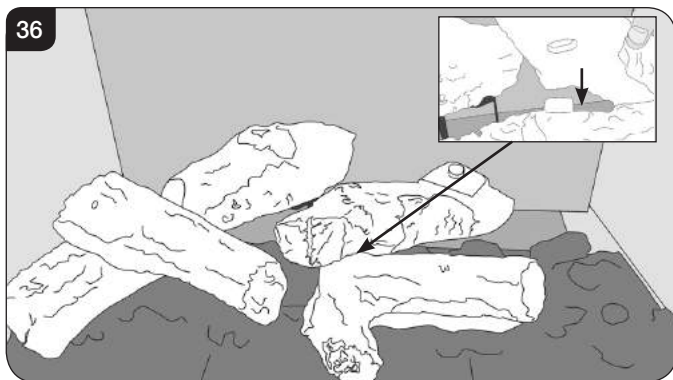
7.13 Place log B on top of log A. There is a hole on the underside of log B which fits over the raised stud in log A to secure in place, see Diagram 34.



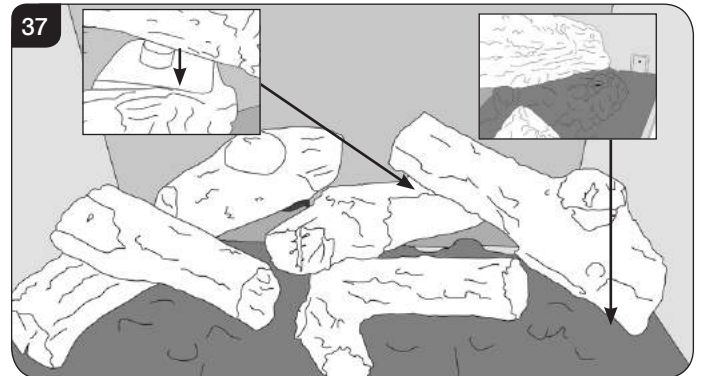
7.14 Place log C on the centre of the burner tray. There is a raised stud in the fuel bed which securely locates the left hand side of the log in place whilst the right hand side rests in the channel to the right hand side of the air cutout in the fuel bed, see Diagram 35.



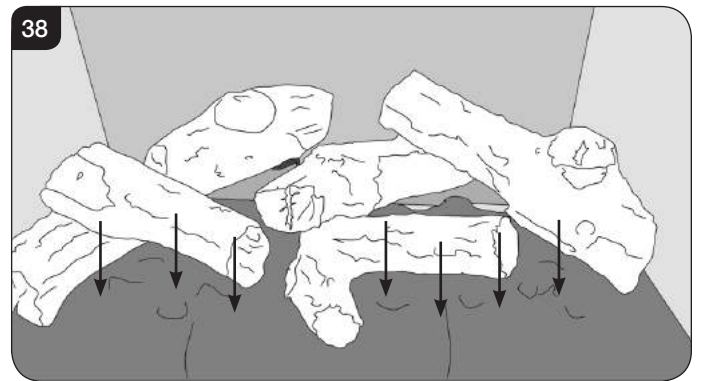
7.15 Rest log D on the raised stud on log C. The rear of the effect should rest against the back liner, see Diagram 36.



7.16 Sit the hole in the bottom of Log E/N on the stud of Log D and rest the other end in the groove in the fuel bed by the burner port, see Diagram 37.

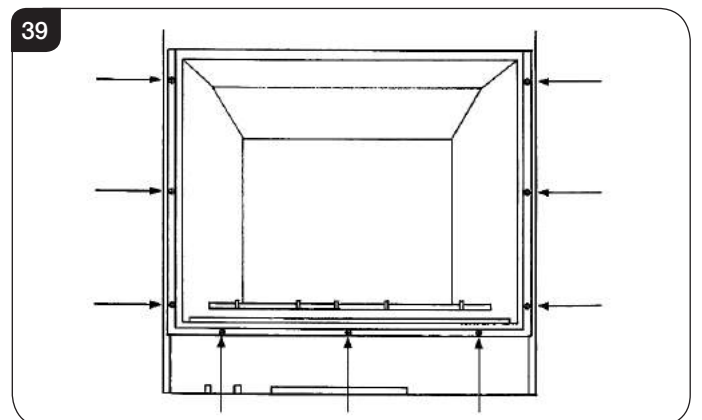


7.17 Lay Embaglow over the small ports in the base of the burner tray. This will create a glowing effect when the appliance is lit, see Diagram 38.



8. Completion of Assembly

8.1 Ensure that the fibreglass seal on the back of the glass frame is intact then hook the location tabs over the hooks on the top of the firebox. Replace the nine screws working from the top down. Tighten the screws evenly. **DO NOT OVERTIGHTEN**, see Diagram 39.



NEVER OPERATE THE APPLIANCE WHEN THE GLASS FRAME IS REMOVED OR BROKEN.

Installation Instructions

- 8.2 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.

- 8.3 Replace the decorative front by referring to the separate leaflet supplied with the front.

NOTE: ENSURE THAT THE LOGS ARE POSITIONED AS ABOVE. ONLY USE THE CORRECT AMOUNT OF LOGS AS SPECIFIED IN THE DIAGRAMS.

9. Lighting the Appliance

The appliance is operated by thermostatic remote control.

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This remote controls the appliance from pilot ignition through to shut down.

In 'MANUAL MODE' you can:

- light the pilot
- turn on the main burner
- regulate the flame from low to high and back
- turn off the burner leaving just the pilot burning

In 'TEMP MODE' you can:

- set the room temperature so the stove automatically maintains that temperature

In 'TIMER MODE' the appliance:

- turns on and off according to the set time periods
- automatically regulates the room temperature during the set periods

9.1 Turning the appliance On

Your remote can control the gas appliance from pilot ignition through to shut down.

To turn the appliance on press the OFF button and the UP button simultaneously. You hear several short signals.

The pilot and main burner ignite and the remote is now in Manual Mode:

Turning the appliance Off:

Press the OFF button to turn the appliance off FOR SAFETY, YOU MUST WAIT 30 SECONDS BEFORE LIGHTING THE APPLIANCE AGAIN.



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



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

FOR FULL OPERATING INSTRUCTIONS AND TROUBLESHOOTING SEE USER SECTION.

Troubleshooting



IMPORTANT: In the unlikely event that the handset fails to communicate correctly with the appliance it may be necessary to turn off the gas supply at the isolation valve until any problems can be resolved.

The gas meter and isolation valve can be located outside in a meter box, under the stairs, beneath the kitchen sink or in the garage. Whilst this list is not exhaustive, it is important to be able to identify the location of the valve in case of any gas emergency.

To turn off the gas supply, simply turn the handle so the lever is at 90 degrees to the upright gas pipe.

If you smell gas, open doors and windows and never operate any electrical switches. Immediately call the Gas Emergency Services on 0800 111 999.

Commissioning

1. Commissioning

- 1.1 Complete the Commissioning Checklist at the front of this manual covering:
 - Flue checks
 - Gas checks
 - Log layout - flame picture
- 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 9 of the User Instructions).
 - b) Ventilation (Section 10 of the User Instructions) - point out the ventilation positions where applicable.
 - c) Hot surfaces (Section 12 of the User Instructions).
 - d) How the appliance works with the remote control handset and the modes of operation (Section 2 of the User Instructions).
 - e) How to change settings in the auto mode and program modes of operation.
 - f) What to do if the appliance fails to operate (Section 13 of the User Instructions).

Reprogramming handset/Control box

To access the control box see Servicing Instructions, Section 2 - Main Burner.

- Press and hold the reset button on the control box until you hear two signals. After the second longer signal:
- Release the reset button and within 20 seconds:
- Press the DOWN button on the handset until you hear two additional short signals confirming the new code is set.
If there is a single long signal the code learning sequence has failed or the wiring is incorrect.

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 GasSafe 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.

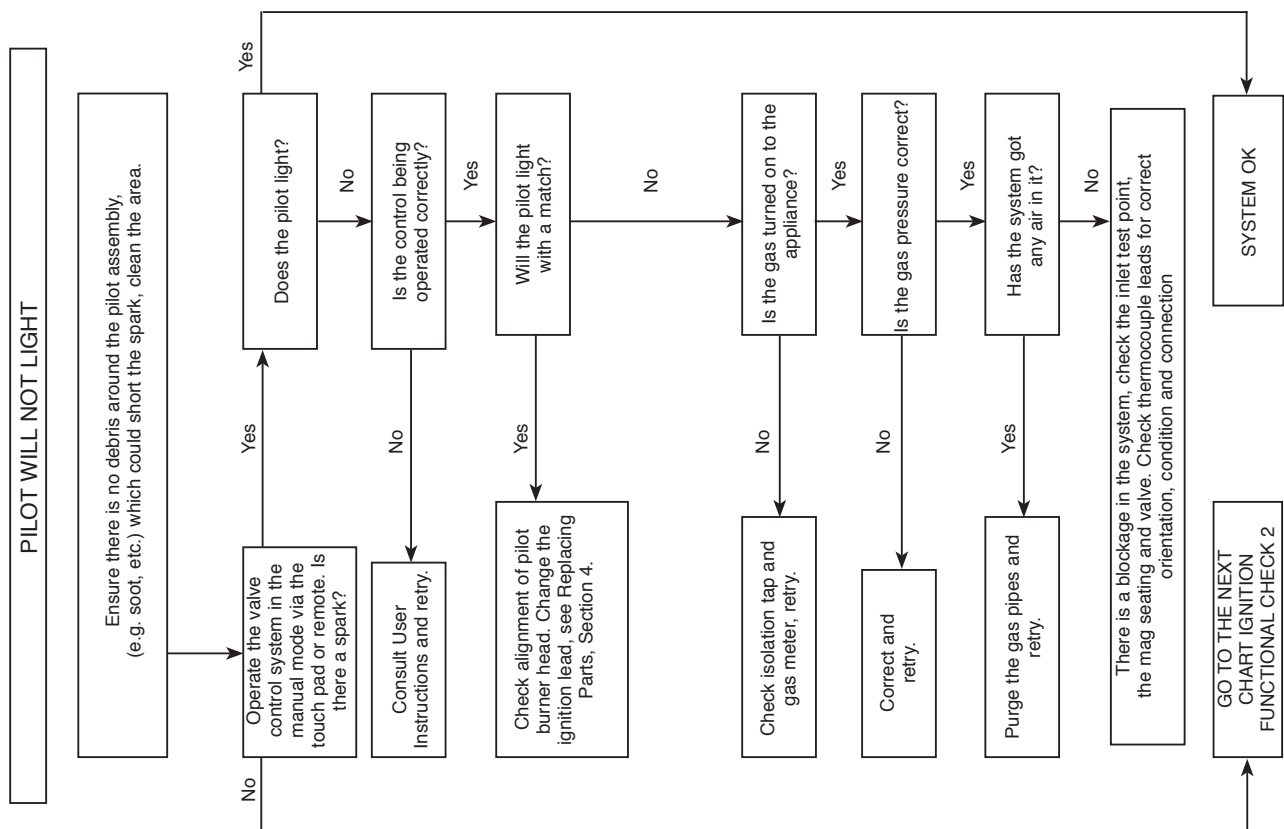
1.5 Advise the customer of any remedial work undertaken.

REPLACE BATTERIES BEFORE ATTEMPTING TO RECTIFY ANY FAULTS.

ELECTRONIC CONTROL VALVE FAULT ANALYSIS

| Symptom | Cause | Remedy |
|--|--|--|
| Frequent beeps for 3 seconds after operation request | Batteries low in appliance | Replace appliance batteries |
| No ignition, 5 second continuous tone (there may be several short beeps before) | Loose/damaged wire | Check interrupter block and wires |
| No ignition, no tone, motor turns slightly when operated | Receiver board damaged | Replace receiver |
| No pilot flame and control continues to spark | Thermocouple circuit wired incorrectly | Correct wiring |
| Pilot lights, control continues to spark, valve shuts down after 10 - 30 seconds | 1. No spark at pilot burner 2. Loose/damaged wire | 1. Rectify spark at pilot burner 2. Check interrupter and wires |

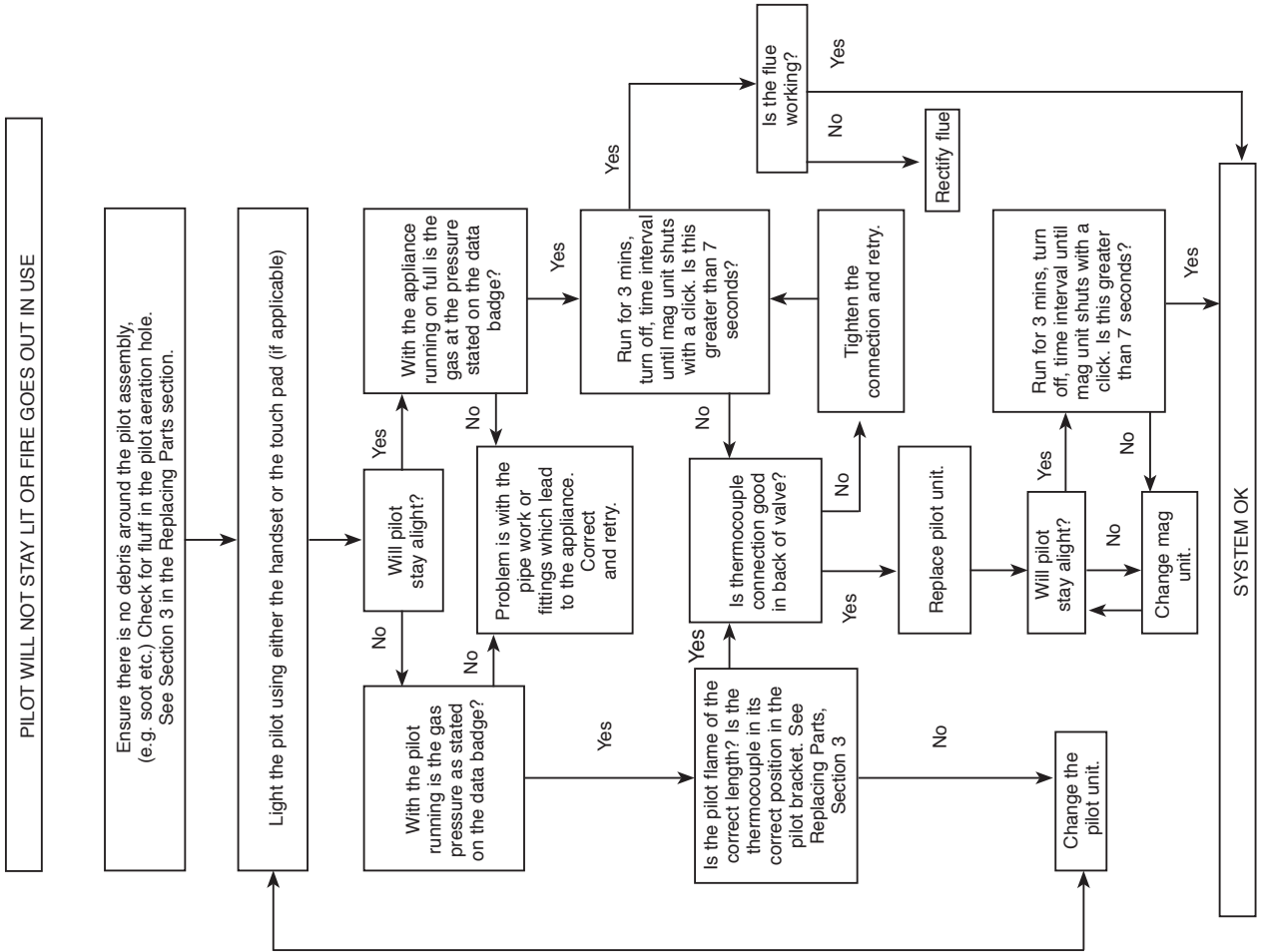
Ignition Functional Check 1



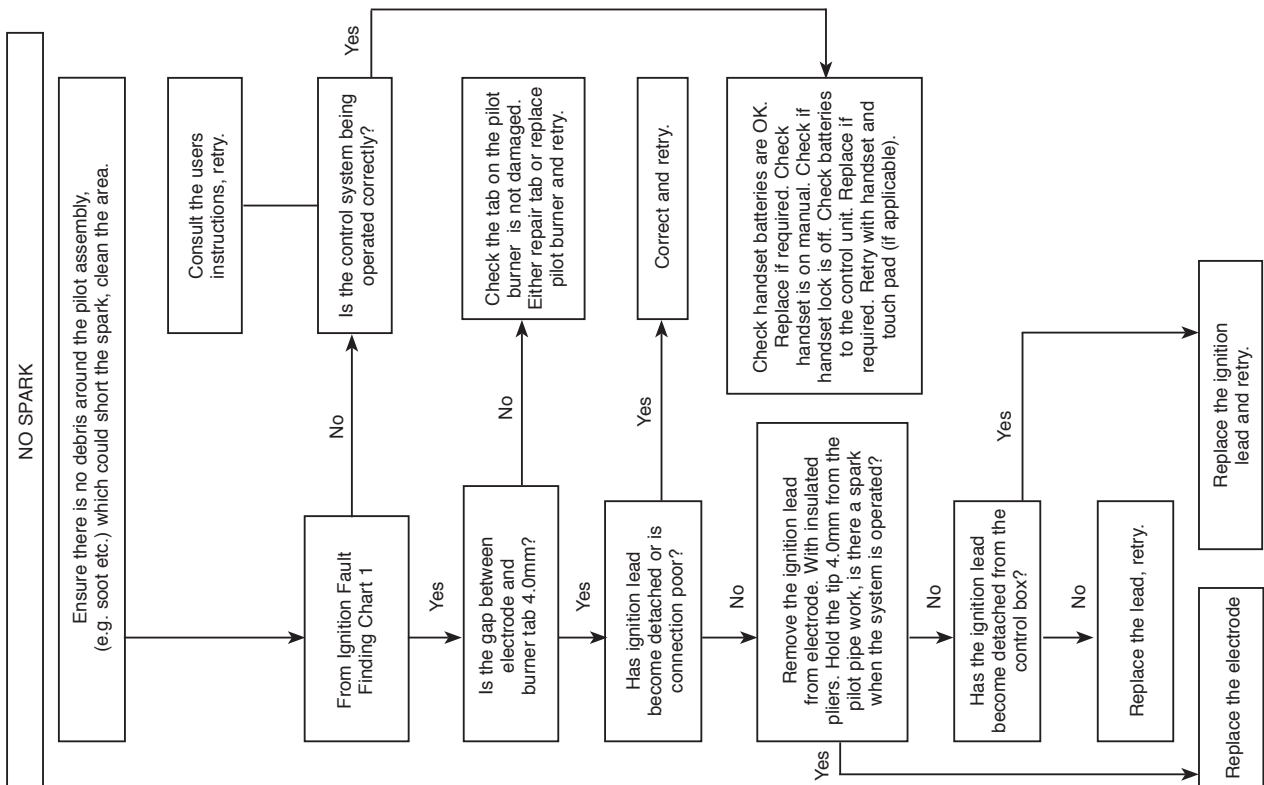
Servicing Instructions

Fault Finding Charts

Flame Failure Functional Check 3



Ignition Functional Check 2



Servicing Instructions - Replacing Parts

1. General

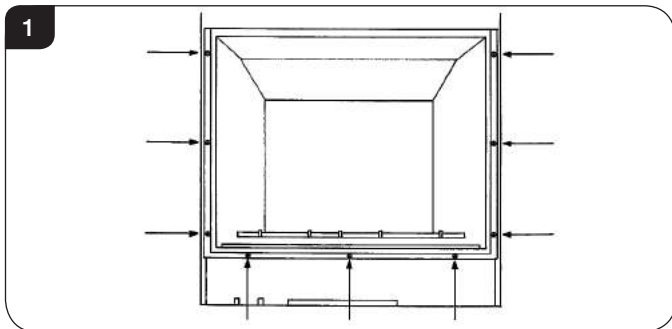
- 1.1 All main components can be replaced without removing the appliance from its installation.

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

- 1.2 It will be necessary to remove the complete burner module before any of the components can be serviced.

2. Main Burner

- 2.1 Turn the gas supply off at the isolation device,
2.2 To remove the decorative front from the appliance please refer to the separate instructions supplied with the front.
2.3 Remove the glass frame, see Diagram 1.

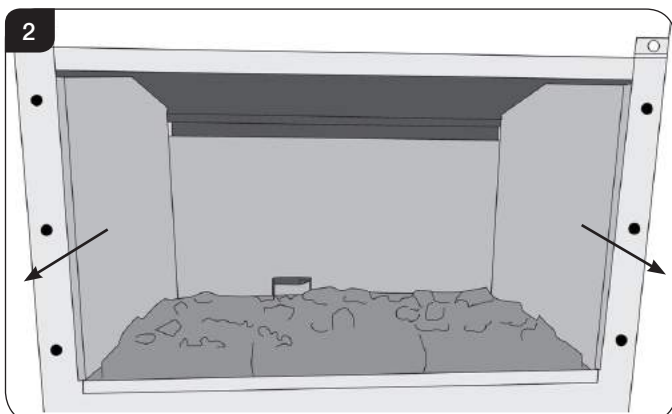


- 2.4 Place carefully to one side.
2.5 The glass frame must be refitted to the appliance following cleaning or servicing. Hold in position and secure with the screws
2.6 Replace ALL of the securing screws ensuring that a screw is present in all fixing slots.

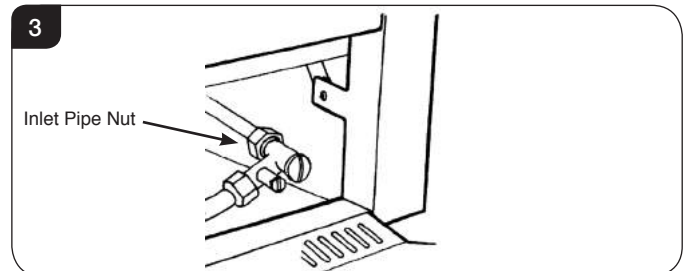


UNDER NO CIRCUMSTANCES SHOULD THE APPLIANCE BE USED IF ANY OF THE GLASS FRAME RETAINING SCREWS ARE LOOSE OR MISSING.

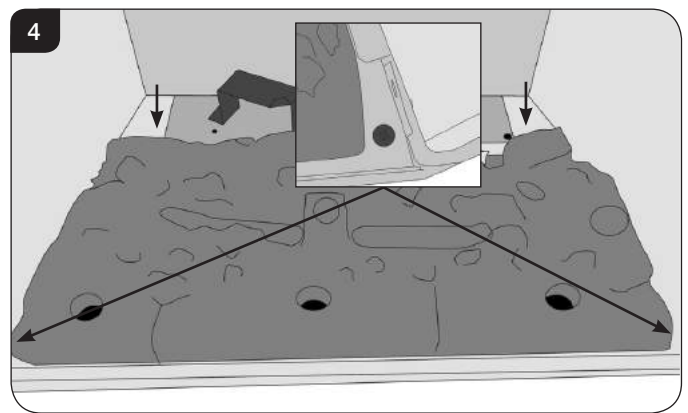
- 2.7 Remove the logs.
2.8 Carefully slide the liners forward and store safely, see Diagram 2.



- 2.9 Undo the inlet pipe nut.
Disconnect the isolating device from the appliance inlet pipe so as to leave the gas supply isolated, see Diagram 3.



- 2.10 Remove the two screws at the front of the burner tray and the two behind the burner fuel bed at the rear of the firebox, see Diagram 4.



- 2.11 Hold the burner tray at the front, pull forward and rotate upwards. Carefully remove the fuel bed and place safely to one side. The unit can now be serviced.

IMPORTANT Ensure that the rubber seal is intact.

- 2.12 When replacing the unit ensure the location tabs engage above the divider plate at the rear of the burner tray, see Diagram 5.



- 2.13 To replace the burner, locate the inlet pipe onto the brass fitting and loosely fit the nut. **DO NOT TIGHTEN THE NUT AT THIS STAGE.**
2.14 Replace the 4 burner fixing screws. (Loosely replace the two screws behind the burner fuel bed at the rear of the firebox then replace the two screws at the front of the burner tray and tighten then tighten the back two screws) see Diagram 4. Tighten the inlet pipe nut.

DO NOT OVER TIGHTEN THE SCREWS.

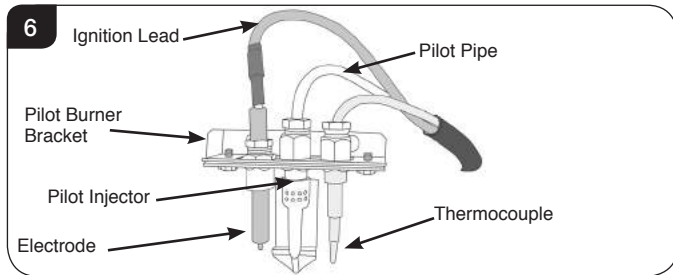
- 2.15 Light the appliance and check for leaks.

Servicing Instructions - Replacing Parts

3. Pilot Unit

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

- 3a) Pilot burner bracket
- 3b) Electrode
- 3c) Pilot Injector
- 3d) Thermocouple
see Diagram 6.



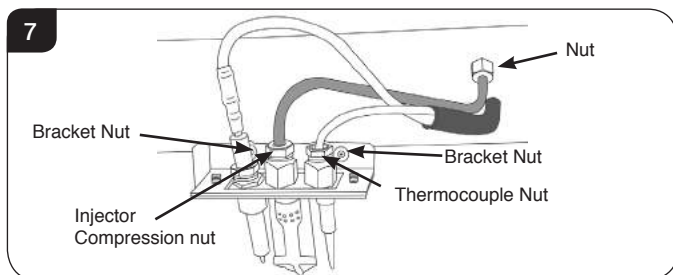
- 3.1 Turn off the gas supply at the isolating device, remove the outer frame, glass door and the logs. Remove main burner, see Section 2.

3a. Pilot Burner Bracket

- 3.2 To remove the Pilot Burner Bracket:
 - Disconnect the Ignition lead, see Diagram 6.
 - Loosen thermocouple nut, see Diagram 7.
 - Undo the brass nuts connecting the pilot pipe to the brass fitting and the pilot unit and remove the pilot pipe, see Diagram 7.

IMPORTANT Ensure not to lose the loose injector component.

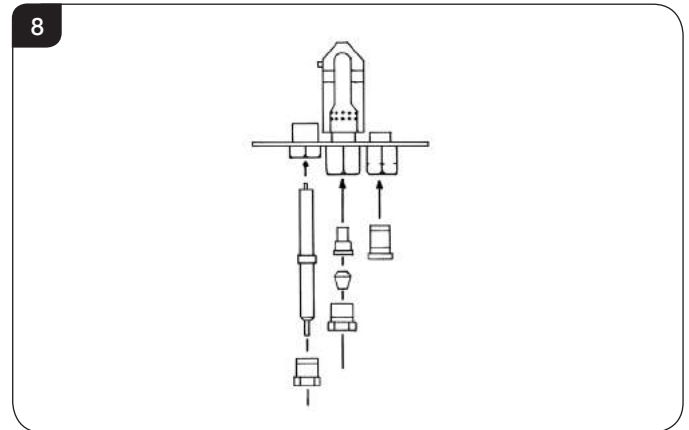
- Remove the two nuts from the back of the bracket, see Diagram 7.



- 3.3 The pilot unit can now be removed and the pilot components can now be individually removed and replace.
- 3.4 Replace in reverse order.

3b. Electrode

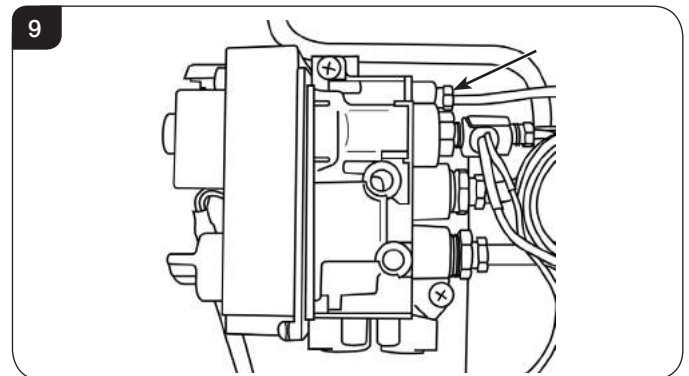
- 3.5 Pull the ignition lead off the electrode and undo the retaining nut, see Diagram 8.



- 3.6 Replace with a new electrode. Do not over-tighten the nut; this could break the component.
- 3.7 Replace the ignition lead.

3c. Pilot Injector

- 3.8 Undo the pilot pipe from the gas valve and from the underside of the pilot burner, see Diagram 9.



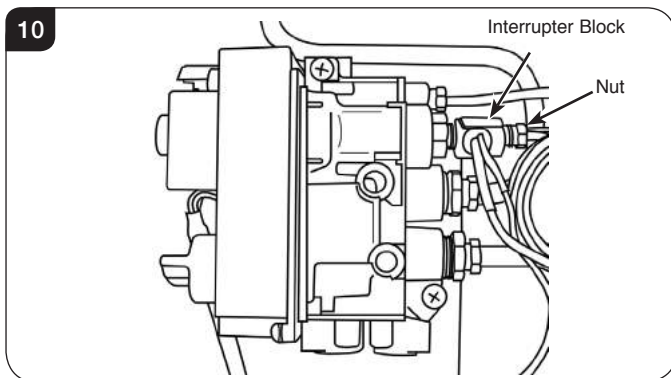
- 3.9 Remove the pipe and the injector drops out from the burner.

Servicing Instructions - Replacing Parts

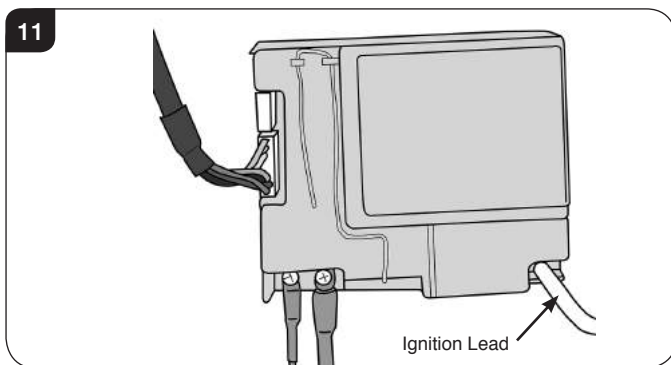
3d. Thermocouple

IMPORTANT The Ignition lead and the Thermocouple need to be removed at the same time regardless of which needs to be replaced.

- 3.10 Remove the Main Burner, see Section 2.
- 3.11 Unplug the Ignition lead from the electrode and undo the brass nut to remove the thermocouple from the pilot burner unit, see Diagram 7.
- 3.12 Undo the brass nut from the back of the interrupter block to disconnect the thermocouple, see Diagram 10.



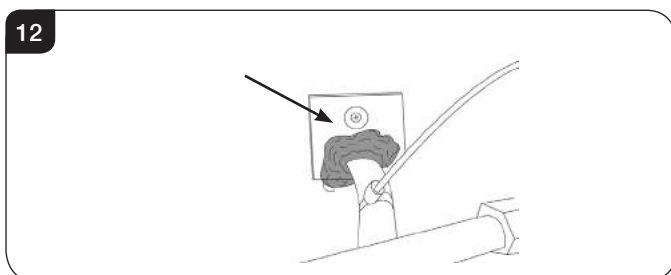
- 3.13 Unplug the Ignition lead from the control box, see Diagram 11.



- 3.14 Carefully cut cable ties and cable ties from the vidaflex

IMPORTANT Ensure not to cut the cables.

- 3.15 Remove the screw and sealant from plate, see Diagram 12.



- 3.16 Feed ignition lead and thermocouple complete with vidaflex through metal plate.

- 3.17 Withdraw ignition lead and thermocouple from vidaflex sleeve. THIS MUST BE KEPT AND ASSEMBLED ON THE NEW LEAD. A CABLE TIE MUST ALSO BE USED TO RETAIN THE SLEEVE.

IMPORTANT The cables must follow the same route when they are replaced.

- 3.18 When replacing the cover plate ensure silicone sealant is used to seal the aperture.
- 3.19 The cable can only be fitted one way round, ensure this is correct when refitting a replacement.

IMPORTANT Ensure that the red end of the ignition cable is reconnected to the electrode.

4. Ignition Lead

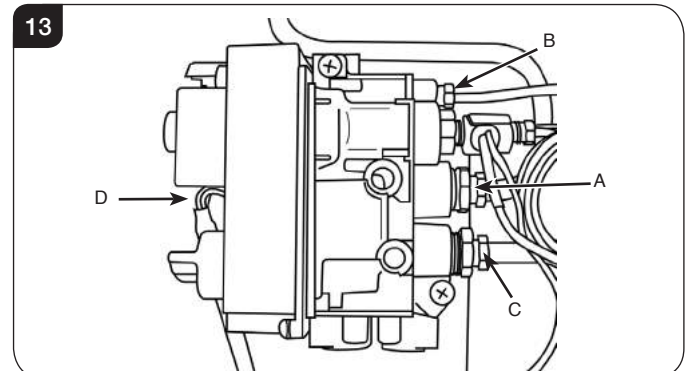
IMPORTANT The Ignition lead and the Thermocouple need to be removed at the same time regardless of which needs to be replaced.

See Section 3d.

5. Gas Valve

To change the gas valve:

- 5.1 Remove the Main Burner, see Section 2.
- 5.2 Release the gas inlet pipe, see Diagram 13, Arrow A.



- 5.3 Remove the thermocouple from the interrupter block.
- 5.4 Release the pilot pipe, see Diagram 13, Arrow B.
- 5.5 Release the gas outlet pipe, see Diagram 13 Arrow C.
- 5.6 Remove the eight wire loom, see Diagram 13, Arrow D.
- 5.7 Remove the two screws securing the valve to the support bracket and withdraw the valve.
- 5.8 Replace in reverse order.

Servicing Instructions - Replacing Parts

6. Magnetic Safety Device

To replace the magnetic safety valve:

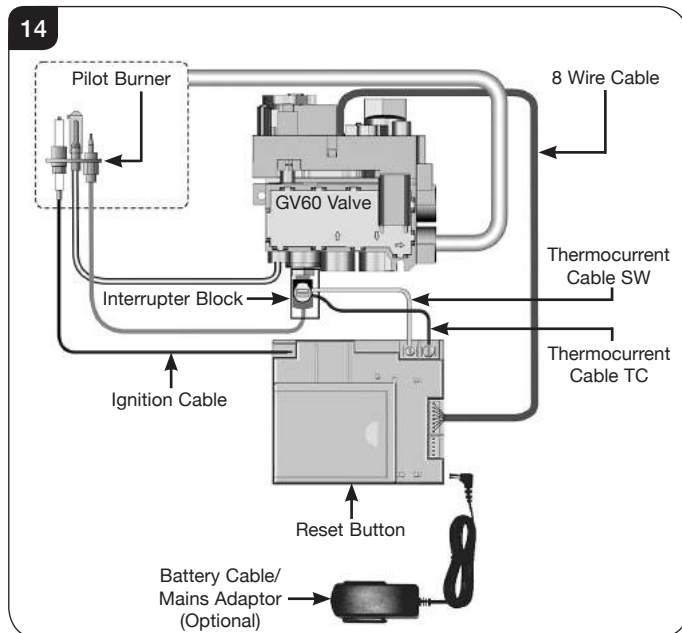
- 6.1 Undo the thermocouple from the interrupter block and remove the two interrupter leads.
- 6.2 Unscrew the interrupter block from the back of the valve.
- 6.3 Undo the silver magnetic valve retaining nut on the back of the valve.
- 6.4 Gently tap out the mag valve.
- 6.5 Replace with a new unit.
- 6.6 Reassemble in reverse order ensuring that the interrupter leads are connected correctly with the blue tag lead furthest away from the gas valve body.

7. Control Box

- 7.1 Remove the Main Burner, see Section 2.
- 7.2 Remove the two thermocurrent cables by removing the two screws, see Diagram 14.
- 7.3 Remove the ignition lead, see Diagram 14.
- 7.4 Remove the eight wire loom from the control box.

The control box can now be replaced.

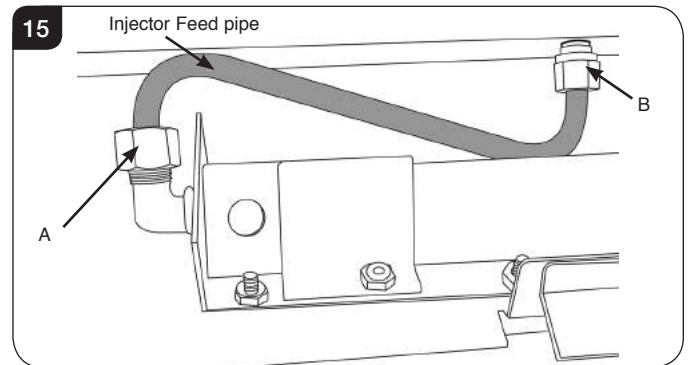
When replacing the sealing plate on the rear of the control cover use a suitable silicone sealant.



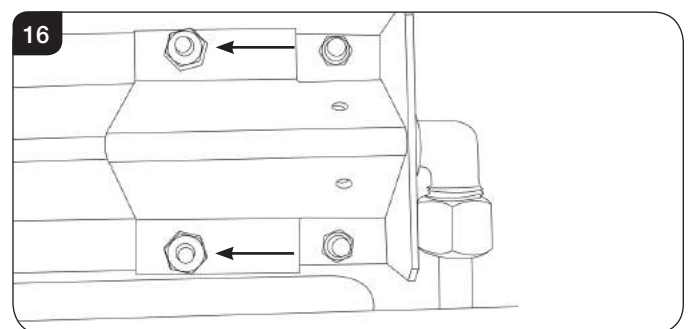
- 7.5 After replacing the control box you may need to reprogram the handset.
 - Press and hold the reset button on the control box until you hear two signals. After the second longer signal:
 - Release the reset button and within 20 seconds:
 - Press the DOWN button on the handset until you hear two additional short signals confirming the new code is set.
If there is a single long signal the code learning sequence has failed or the wiring is incorrect.

8. Main Injector

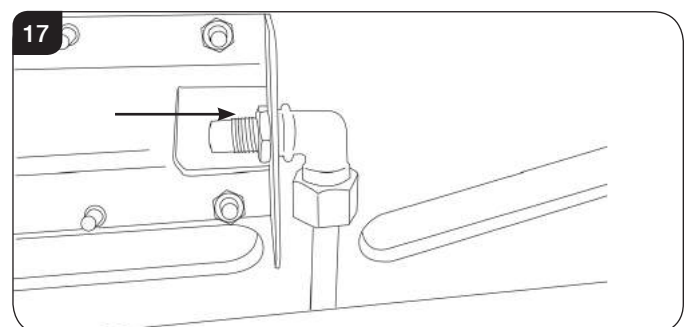
- 8.1 Remove the Main Burner as described in Servicing, Replacing Parts, Section 2.
- 8.2 Loosen and remove nut A from the injector pipe, see Diagram 15 and loosen nut B from the brass fitting. **NO NEED TO DISCONNECT.**



- 8.3 Remove the Aeration plate by unscrewing the two nuts that hold the plate in place, see Diagram 16.



- 8.4 Undo the 14mm lock nut that holds the pipe to the injector.



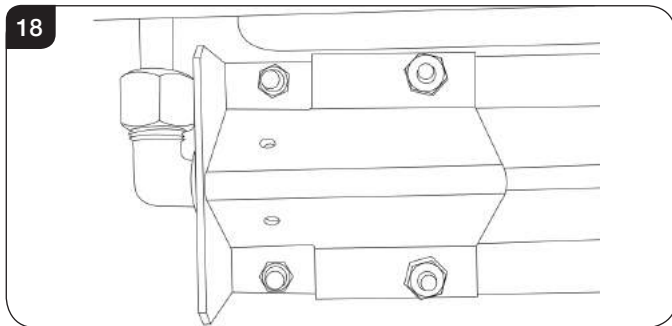
- 8.5 Replace the injector. Check all joints for gas leaks.

Servicing Instructions - Replacing Parts

9. Primary Aeration Plate

NOT ALL MODELS HAVE AERATION PLATES. REFER TO TECHNICAL SPECIFICATIONS, PAGE 12.

- 9.1 Remove the Main Burner as described in Servicing, Section 2.
- 9.2 Remove the 2 fixing nuts and slide the plate off the venturi.
- 9.3 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 18.



10. Changing Between Gas Types

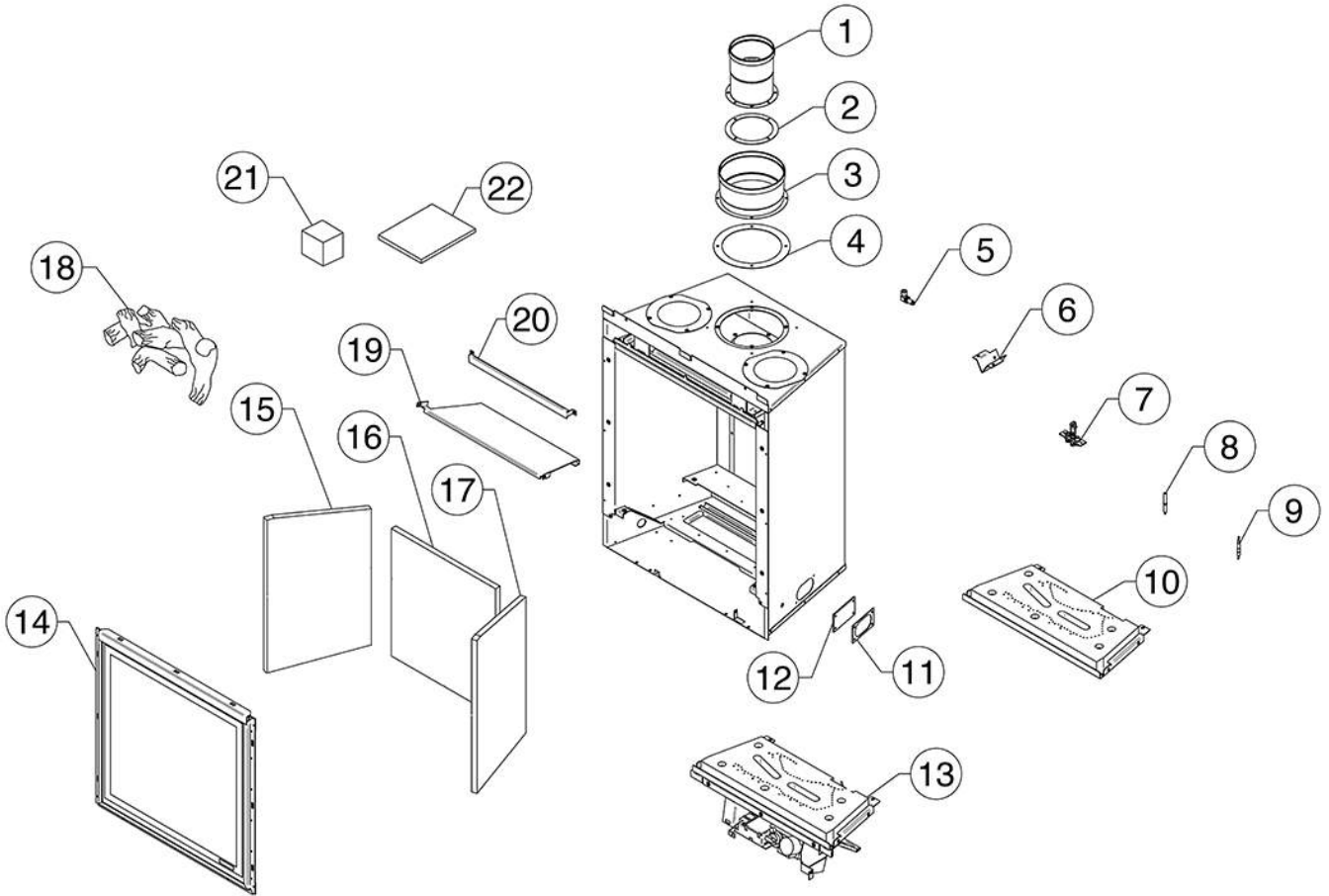
In order to change between gas types it will be necessary to change the Main Burner assembly.

Contact your Gazco retailer for further information.

A kit of parts is available for this. Always quote the Model number and Serial number when ordering any spare parts.

Servicing Instructions - Replacing Parts

11. Short Spares List - Riva2 530



| No. | Component | Part Code | | Quantity |
|-----|--------------------------------|-------------|----------|----------|
| | | Natural Gas | LPG | |
| 1 | Inner Spigot | MEC0231 | | 1 |
| 2 | Inner Spigot Gasket | CE0210 | | 1 |
| 3 | Outer Spigot | MEC0232 | | 1 |
| 4 | Outer Spigot Gasket | CE0211 | | 1 |
| 5 | Injector | IN0035 | IN0051 | 1 |
| 6 | Aeration Cover | GZ10406 | GZ10412 | 1 |
| 7 | Pilot | PI0069 | PI0070 | 1 |
| 8 | Electrode | PI0075 | | 1 |
| 9 | Thermocouple | PI0074 | | 1 |
| 10 | Emberbed & Burner Assembly | GZ9963 | | 1 |
| 11 | Gasket | GZ3746 | | 1 |
| 12 | Silicone Inlet Seal | FA0354 | | 1 |
| 13 | Full Burner & Control Assembly | GZ11903N | GZ11903P | 1 |

| No. | Component | Part Code | | Quantity |
|-----|----------------------------|-------------|-----|----------|
| | | Natural Gas | LPG | |
| 14 | Door Assembly | GZ3991 | | 1 |
| 15 | LH Lining Black Reed | CE1104 | | 1 |
| | LH Lining Vermiculite | CE1105 | | 1 |
| | LH Lining Brick Effect | CE1106 | | 1 |
| 16 | Rear Lining Black Reed | CE1101 | | 1 |
| | Rear Lining Vermiculite | CE1102 | | 1 |
| | Rear Lining Brick Effect | CE1103 | | 1 |
| 17 | RH Lining Black Reed | CE1107 | | 1 |
| | RH Lining Vermiculite | CE1108 | | 1 |
| | RH Lining Brick Effect | CE1109 | | 1 |
| 18 | Log Set | CE1050 | | 1 |
| 19 | Top Baffle | GZ9969 | | 1 |
| 20 | Top Lining Restraint Strip | GZ10086 | | 1 |
| 21 | Embaglow | GZ8471 | | 1 |
| 22 | Installation Kit | GZ11911 | | 1 |



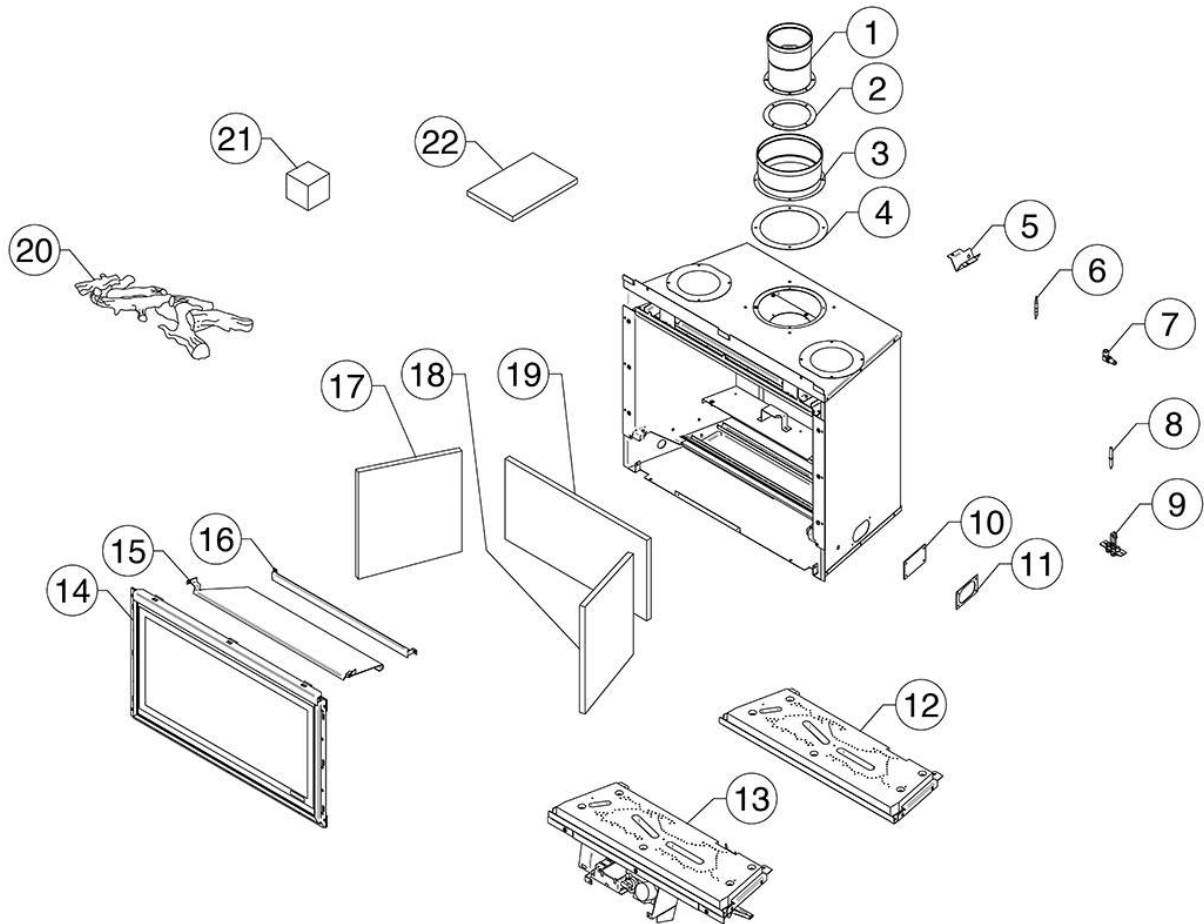
Due to continual technical improvements please check online or with your Gazco retailer for the most up to date parts lists.

Only use Genuine Gazco spares when servicing your appliance.

All of our essential spare parts and consumable items are available to purchase from our webshop at www.gazcospares.com.

Servicing Instructions - Replacing Parts

11. Short Spares List - Riva2 670



| No. | Component | Part Code | | Quantity |
|-----|--------------------------------|-------------|----------|----------|
| | | Natural Gas | LPG | |
| 1 | Inner Spigot | MEC0231 | | 1 |
| 2 | Inner Spigot Gasket | CE0210 | | 1 |
| 3 | Outer Spigot | MEC0232 | | 1 |
| 4 | Outer Spigot Gasket | CE0211 | | 1 |
| 5 | Aeration Cover | GZ10407 | N/A | 1 |
| 6 | Thermocouple | PI0074 | | 1 |
| 7 | Injector | IN0035 | IN0051 | 1 |
| 8 | Electrode | PI0075 | | 1 |
| 9 | Pilot | PI0069 | PI0070 | 1 |
| 10 | Silicone Inlet Seal | FA0354 | | 1 |
| 11 | Gasket Plate | GZ3746 | | 1 |
| 12 | Emberbed & Burner Assembly | GZ10010 | | 1 |
| 13 | Full Control & Burner Assembly | GZ11904N | GZ11904P | 1 |

| No. | Component | Part Code | | Quantity |
|-----|----------------------------|-------------|---------|----------|
| | | Natural Gas | LPG | |
| 14 | Door Assembly | GZ3747 | | 1 |
| 15 | Top Baffle | GZ10015 | GZ10477 | 1 |
| 16 | Top Lining Restraint Strip | GZ9959 | | 1 |
| 17 | LH Lining Black Reed | CE1122 | | 1 |
| | LH Lining Vermiculite | CE1123 | | 1 |
| | LH Lining Brick Effect | CE1124 | | 1 |
| 18 | RH Lining Black Reed | CE1125 | | 1 |
| | RH Lining Vermiculite | CE1126 | | 1 |
| | RH Lining Brick Effect | CE1127 | | 1 |
| 19 | Rear Lining Black Reed | CE1119 | | 1 |
| | Rear Lining Vermiculite | CE1120 | | 1 |
| | Rear Lining Brick Effect | CE1121 | | 1 |
| 20 | Log Set | CE1059 | CE1245 | 1 |
| 21 | Embaglow | GZ8471 | | 1 |
| 22 | Installation Kit | GZ11911 | | 1 |



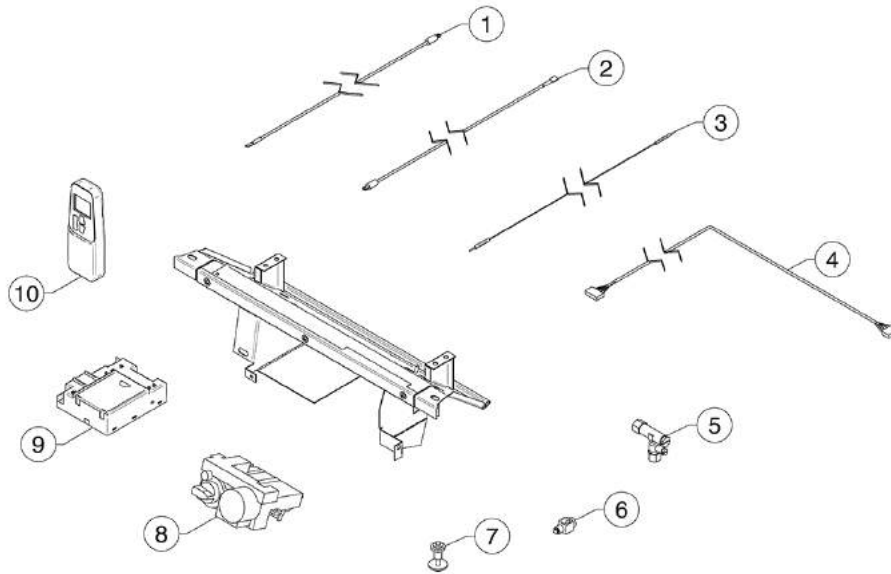
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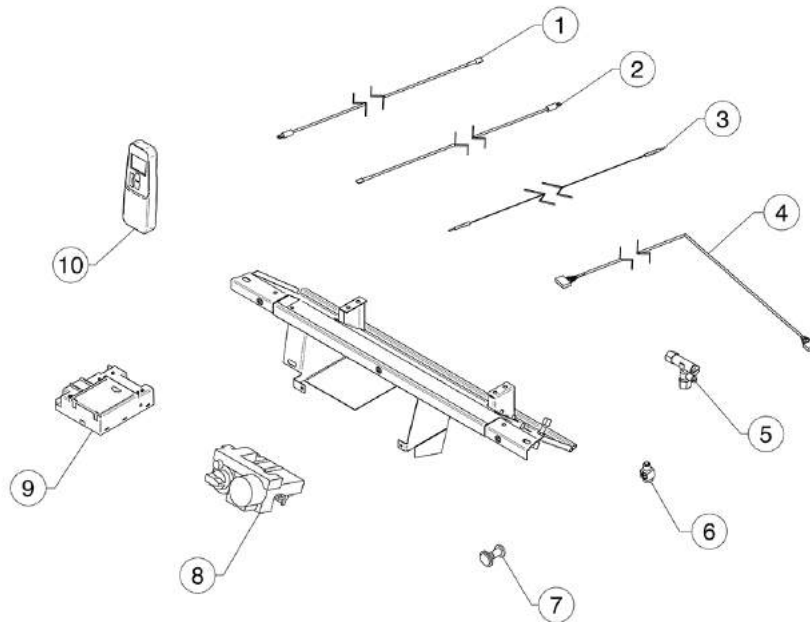
Servicing Instructions - Replacing Parts

11. Short Spares List - Control Assembly

Riva2 530



Riva2 670



| No. | Component | Part Code | | Quantity |
|-----|---------------------|-----------|--------|----------|
| | | 530 | 670 | |
| 1 | Thermocurrent Cable | EL0590 | | 1 |
| 2 | Thermocurrent Cable | GC0126 | | 1 |
| 3 | Ignition Cable | GC0125 | EL0537 | 1 |
| 4 | Connection Cable | GC0133 | | 1 |
| 5 | Restrictor Elbow | GC0095 | | 1 |
| 6 | Interruptor | GC0124 | | 1 |
| 7 | Mag Unit | GC0166 | | 1 |
| 8 | Control Valve | GC0123K | | 1 |
| 9 | Reciever | EL0589 | | 1 |
| 10 | Handset | EL0571 | | 1 |



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Service Records

1ST SERVICE

Date of Service:.....
Next Service Due:.....
Signed:.....
Retailer's Stamp/GasSafe Registration Number

3RD SERVICE

Date of Service:.....
Next Service Due:.....
Signed:.....
Retailer's Stamp/GasSafe Registration Number

5TH SERVICE

Date of Service:.....
Next Service Due:.....
Signed:.....
Retailer's Stamp/GasSafe Registration Number

7TH SERVICE

Date of Service:.....
Next Service Due:.....
Signed:.....
Retailer's Stamp/GasSafe Registration Number

9TH SERVICE

Date of Service:.....
Next Service Due:.....
Signed:.....
Retailer's Stamp/GasSafe Registration Number

2ND SERVICE

Date of Service:.....
Next Service Due:.....
Signed:.....
Retailer's Stamp/GasSafe Registration Number

4TH SERVICE

Date of Service:.....
Next Service Due:.....
Signed:.....
Retailer's Stamp/GasSafe Registration Number

6TH SERVICE

Date of Service:.....
Next Service Due:.....
Signed:.....
Retailer's Stamp/GasSafe Registration Number

8TH SERVICE

Date of Service:.....
Next Service Due:.....
Signed:.....
Retailer's Stamp/GasSafe Registration Number

10TH SERVICE

Date of Service:.....
Next Service Due:.....
Signed:.....
Retailer's Stamp/GasSafe Registration Number

Information Requirement - Gas Heaters

Information Requirement for Gaseous Fuel Local Space Heater

| Model | Riva2 530 BF NG | Riva2 670 BF NG | Riva2 670 BF LPG | |
|---|--|--------------------|---------------------|--------------|
| Fuel | Space Heating Emissions (NOx) - mg / kWh _{input} (GCV) | | | |
| | 130 | 130 | 130 | |
| Heat Output | Nominal Heat Output - P _{nom} | | | |
| | 4.9kW | 4.9kW | 5.1kW | |
| | Minimum Heat Output (indicative) - P _{min} | | | |
| | 2.5kW | 2.5kW | 2.4kW | |
| Auxiliary Electricity Consumption | At Nominal Heat Output - e _{lmax} | | | |
| | N/A | N/A | N/A | |
| | At Minimum Heat Output - e _{lmin} | | | |
| | N/A | N/A | N/A | |
| | In Standby Mode - e _{l_{sb}} | | | |
| | N/A | N/A | N/A | |
| Useful Efficiency (NCV) | Useful Efficiency at nominal heat output - η _{th,nom} | | | |
| | 82.0% | 82.0% | 82.0% | |
| | Useful Efficiency at minimum heat output (indicative) - η _{th,min} | | | |
| | 72.0% | 72.0% | 72.0% | |
| Permanent Pilot Flame Power requirement | Permanent Pilot Flame Power requirement (if applicable) - P _{pilot} | | | |
| | N/A | N/A | N/A | |
| Type of heat output/room temperature control | | | | |
| Electronic room temperature control + day timer | | Yes | Yes | Yes |
| Other control options (multiple selections possible) | | | | |
| Room temperature control, with presence detection | | No | No | No |
| Room temperature control, with open window detection | | No | No | No |
| With distance control option | | No | No | No |
| With adaptive start control | | No | No | No |
| With working time limitation | | No | No | No |
| With black bulb sensor | | No | No | No |
| Energy Efficiency Index | | 78.0% | 78.0% | 78.0% |
| Energy Efficiency Class | | C | C | C |
| Contact: | Gazco Ltd, Osprey Road, Sowton Industrial estate, Exeter, EX2 7JG | | | |

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E-mail: technicalservices@gazco.com

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