

A Superior Range . . .

- ♦ traditional engineering
- ♦ technical innovation



. . . for perfect home cooking

The
Heritage
range cooker

Classic style with options of:

COOKING ONLY ♦ COOKING WITH HOT WATER ♦ COOKING WITH FULL CENTRAL HEATING

Choose your Heritage from:

Our four traditional sizes

Then select the features / options

The Heritage Grande

At 1450 mm wide, the Grande is the gentle giant of the Heritage range, to suit the larger kitchen. It has four full size ovens and seven boiler options, from 40,000 up to 140,000 Btu's, (up to thirty average radiators). A five oven, cooking only model (Quintette) is also available which will give you truly enormous cooking capacity.

Hot Plate Options

The traditional two large round hotplates with lids plus a large oblong hotplate (illustrated below) provide massive top cooking to match the huge capacity ovens which retain their heat continuously even when the lids are raised. Alternatively, the square hotplate can be replaced with a gas or electric 'domino' hob for versatility (as shown above right).



Four oven Grande central heating model shown with electric hotplate. Also available as a three oven cooker with combination boiler for central heating and mains pressure hot water.

1450 wide x 910 high x 670 deep
plus hand rail

**ALL
HERITAGE RANGES
ARE AVAILABLE AS A
COOK ONLY
MODEL**

ALL OVENS MEASURE
500mm DEEP x 345mm WIDE
270mm HIGH



Installation Requirements:

All cookers must be fitted and serviced by fully qualified engineers (OFTEC/Corgi) in accordance with the installation manual, current regulations and codes of practice.

The
Heritage
range cooker

Quiet, Responsive, Ultra Efficient and Extremely Controllable - there's a model to suit your home.

The Heritage range cooker is available in four model sizes from the 500mm wide Heritage Uno to the 1450mm wide Heritage Grande. All models have boiler options and will provide any combination of functions; cooking / water heating / central heating, all independently timed to suit your home. When in water heating or C.H. modes your kitchen temperature is not affected. Each model utilizes the latest in combustion technology whether you choose gas or oil as your fuel.

In Summer, when many other range cookers are let out for the season, the Heritage can be roasting from cold in twenty five minutes*, (hot plate response five to ten minutes*) or alternatively can be allowed to tick-over at any temperature you choose. Even with the lids raised, heat in the ovens remains evenly distributed. At the set temperature, unparalleled levels of insulation ensures that heat retention is in a class of its own. The dimensions of all Heritage ovens are based on an original sixty year old design, the proportions of which ensures perfect home cooking. If you require larger ovens, please ask for further details.

A Heritage makes fine cooking pleasurable.

*Time depends on model



975 wide x 910 high x 670 deep plus hand rail

The Heritage Standard ▲

At 975 mm wide, the Standard is 'just right' for most kitchens. Its totally traditional appearance belies its sophisticated technology. It features two large traditional hobs (each large enough to take up to three saucepans, from simmer to boil), two or three full size ovens, depending on model, and seven different boiler options for hot water or central heating, providing up to 140,000 Btu's, enough for up to thirty average radiators.



840 wide x 910 high x 630 deep plus hand rail

▲ The Heritage Compact

With similar traditional looks to the Standard, but built onto a smaller chassis at 840 mm wide, the Compact offers more versatility in fitting into an awkward space, a smaller kitchen or narrowboat. It has the traditional double hob layout and two full size ovens. Boiler options for hot water or central heating, providing up to 70,000 Btu's enough for up to twelve average radiators.

The Heritage Uno

Traditional looks combined with the latest technology in a smaller package, the 500mm wide Uno offers a single hob, with room for up to three saucepans, and is cleverly zoned for boiling at the rear and simmering at the front. It also features a full size oven and two boiler options for hot water and up to five radiators (30,000 Btu's). Designed to suit the smaller kitchen and narrowboats. A top-plate safety rail is available on all Heritage cookers.



500 wide x 910 high x 615 deep plus hand rail

Please refer to our separate data sheets for greater detail on any model chosen.

Due to printing limitations colours may vary from those shown - we reserve the right to alter specifications without notice.

a greener approach to perfect range cooking

A Heritage provides a Warm and Cozy Home

Enjoy fully controllable, cost effective, central heating throughout your home, whatever its size. With capacities up to 140,000 Btu's (enough to supply thirty average radiators) there's a Heritage model to suit your property and keep you cosy and warm on the coldest winter nights



With lashings of Hot Water

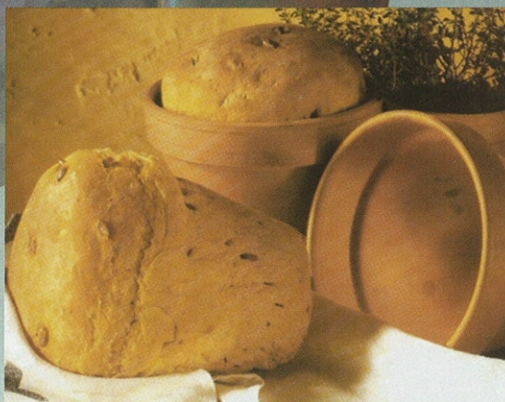
Summer or Winter you can be sure there will be lashings of hot water. Whichever Heritage model you choose there is a boiler option to suit your usage and we are here to advise you on the most suitable option.



And makes fine cooking a delight!

Baking, grilling, slow roasting; whatever you like to do the Heritage makes fine cooking a delight and you'll enjoy that traditional range cooked taste. To help you get the best from your range cooker, The Heritage Edition of Carol Bowen's The Country Range Cookbook is full of hints and tips for getting the most from your oven as well as inspirational and refreshingly new recipes.

*Recipe from The
Heritage Edition of
Carol Bowen's
The Country Range
Cookbook*



The
Heritage
range cooker

COOKING ONLY ♦ COOKING WITH HOT WATER ♦ COOKING WITH FULL CENTRAL HEATING

Heritage Enamel Finishes

Standard Colours

A selection of beautiful enamels applied to quality British castings. They include tried and true 'old favourites' that are never out of fashion plus contemporary colours, including the recently introduced Wedgwood.



Wedgwood



Oxford Blue
Ref No. 5013



Ivory White



Classic Cream
Ref No. 1015



Jade
Ref No. 6004



British Racing Green
Ref No. 6005

Pewter
Ref No. 7002



Black Matt/Gloss
Ref No. 9005

Ral numbers are
nearest match to enamel
(Ask for details)

'Special Choice' Selection

Enamels with that 'wow' factor.
They really need to be seen to be appreciated.



Claret



Copper Lustre



Pewter Lustre



Nickel

Due to the limitations of the printing process colours on this data sheet may vary from actual enamel colours.

The
Heritage
range cooker

HEATING SOUTH WEST (SUPPLIES) LTD.

2/3 MILLER BUSINESS PARK, STATION ROAD, LISKEARD PL14 4DA

TEL: 01579 345680 FAX: 01579 346439

www.heritagecookers.co.uk

The

Heritage

Range

DATA SHEET

Models: Heritage Grande

TO BE READ IN CONJUNCTION WITH SALES BROCHURE AND TECH MANUAL



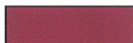



Colours

Ral No

Standard

Oxford Blue		5013
B. Racing Green		6005
Black Matt/Gloss		9005
Pewter		7022
Jade		6004
Cream		1015

Special Choice

Claret		3003
Copper Lustre		*
Pewter Lustre		*
Nickel		*

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Installation Reminders

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

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

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

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

Models

- Grande Quintette Oil or Gas
- Grande Host 20 Oil or Gas
- Grande Duette Oil or Gas
- 4 Models: 60, 80, 100, 120
- Super Trio Grande 150 Oil
- Super Trio Grande Combi 100 Oil

Options

- External Air Connections
- Brass or Nickel fittings
- Brass or Nickel hob lids
- Ceramic Electric hob
- Conventional/Fan Flue
- Rear Boiler Tappings
- 'Special Choice' Colours

General Description

For details on construction, operation, response time, cooking, chimney/flue and air vents please see **Data Sheet on Standard Heritage Range**

Choosing a Heritage Grande

As there is such a wide range of Heritage Grande Models, with numerous options and features, we strongly advise that you seek professional help or telephone our helpline during the planning stage of your project.

INSTALLERS MUST BE REGISTERED OFTEC FOR OIL INSTALLATIONS, CORGI FOR GAS INSTALLATIONS

Heritage Range Cookers are manufactured by
Heating South West (Supplies) Ltd.
 2/3 Miller Business Park, Station Road, Liskeard, PL14 4DA
 Tel: 01579 345680 Fax: 01579 346439
www.heritagecookers.co.uk

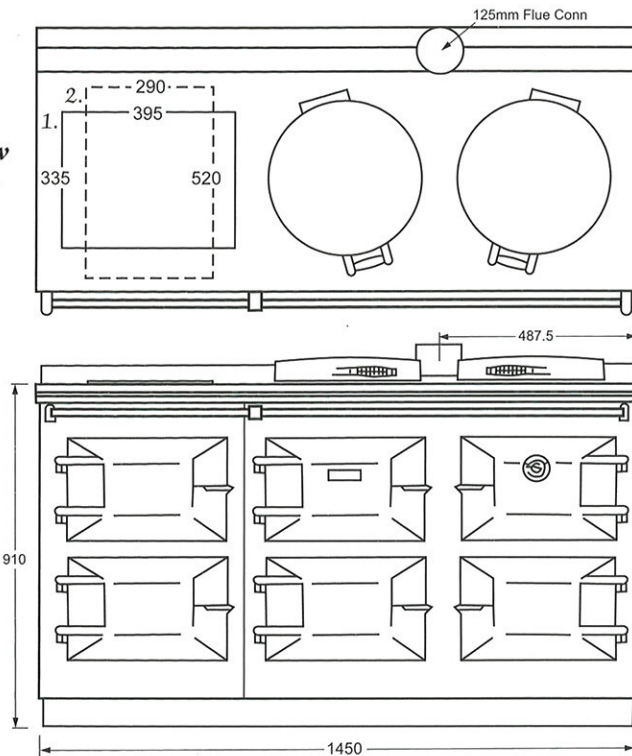
Hot Plate

Options see individual model descriptions below
 1. Standard Hot plate
 2. Electric 2 ring hob

Gas models do not have the options of electric hobs.

Rear infill strip available to conceal services gap - at 65mm or 90mm in depth.

Grandes are usually delivered pre-assembled - please advise on delivery access - site assembly available at extra cost.



Please do not scale dimensions

NB. Boiler Tapping measurements are approximate

NB. The Super Trio Grande 150 & Combination 100 are approximately 50mm deeper (front to back)

NB: Clearances

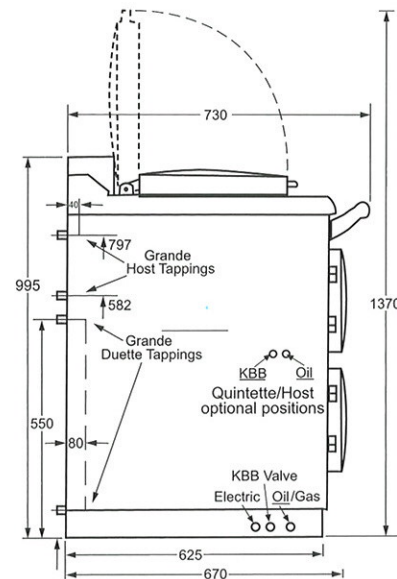
Do not build in sides or top of the cooker.

Allow: 25mm to kitchen units

10mm to worktops

Oven Dimensions:

280mm H x 520mm D x 360mm W



NB:

All grande boiler tapings are rear only

THE HERITAGE GRANDE RANGE - 4&5 OVEN MODELS

For Details on Construction, Operation, Response time, Cooking, Chimney/Flues and Air Vents please see the **Standard Heritage Range Data Sheet**.

Four to five ovens.... The relative temperatures of the two left ovens and two right ovens can be calibrated on commissioning to suit your requirements; For example the two top ovens can be calibrated to operate at the same temperature, at which time the temperature of the two lower ovens will be approximately half the temperature of the top ovens.

Alternatively the two left ovens may be calibrated at a lower temperature than their right hand counterparts which provides four different temperature ovens!... With the Grande Quintette and the Grande Host there is even a fifth oven for additional cooking. This oven operates at a temperature slightly below the top right oven.

GRANDE MODELS AVAILABLE

The Grande Quintette - Oil or Gas A Five oven dedicated cooker with an efficient and quiet single burner - Programmable for extremely versatile and economic cooking. (Available with large warming plate or electric ceramic hob - Oil Model Only).

The Grande Host - Oil or Gas A Five oven cooker as the Quintette plus a generous hot water capability of 8-20,000 Btus for domestic hot water and a heat leak radiator. The amount of hot water produced is in proportion to the temperature of the ovens. The Range can be operated by means of the oven control or the boiler control depending upon the priority required. (Available with large warming plate or electric ceramic hob - Oil Model Only).

The Grande Duette - Oil or Gas A Four oven Central Heating cooker. Two burners, one for cooking, one for the central heating/hot water. There are four models available, 60,000; 80,000; 100,000; 120,000 Btus. (Available with large warming plate or electric ceramic hob - Oil Model Only).

The Super Trio Grande 150 - Oil only A Three oven Central Heating cooker with 150,000 Btu output central heating boiler all in one superb Range. The three ovens provide three different temperatures for the serious cook in addition to the 2 large hobs. This model comes with an electric ceramic 2 ring hob. For boiler tapping positions please ask for details.

The Super Trio Grande Combination 100 - Oil only A Three oven Central Heating cooker with 100,000 Btu output combination boiler to provide mains pressure hot water at the turn of a tap plus central heating. The three ovens provide three different temperatures for the serious cook in addition to the 2 large hobs. This model comes with an electric ceramic 2 ring hob. For boiler tapping positions please ask for details.

NB Please consult your heating engineer to check your water pressure and flow rate before choosing a combination Range.

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

Please confirm you have an up to date sheet before ordering.

Aug 05

Please note: This data sheet and description of use is not intended to replace the installation manual supplied with every cooker. All persons installing oil/gas equipment must be registered technicians and should be deemed competent with Range cookers, heating systems, flues and also be familiar with relevant Building and Water Regulations. For further advice please call us on 01579 345680.

DATA SHEET

Models: Heritage Standard

TO BE READ IN CONJUNCTION WITH SALES BROCHURE AND TECH MANUAL

MODELS

Standard Duo	Cook Only	Oil Only
Standard Trio	Cook Only	Oil or Gas
Standard Host	Cook & Hot Water	Oil or Gas
Standard Duette	Cook & C.Heating	Oil or Gas
(6 models; 40*, 60, 80, 100, 120, 140*)		
*Models 40 and 140 are oil only		



**Weight: 350-480kgs
depending on model**

Options

New Style Deep Top
Rear Boiler Tappings
Brass fittings or
Nickel Chrome fittings
Standard colour range
PLEASE SEE COLOUR CHART

Optional Extras

Lightweight Chrome Hobs
Brass/Chrome Hob lid Inserts
Fan-Flue assembly
Balanced Flue available on
cook only, oil models.
Special Colour Choice
PLEASE SEE COLOUR CHART

Installation Reminders

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

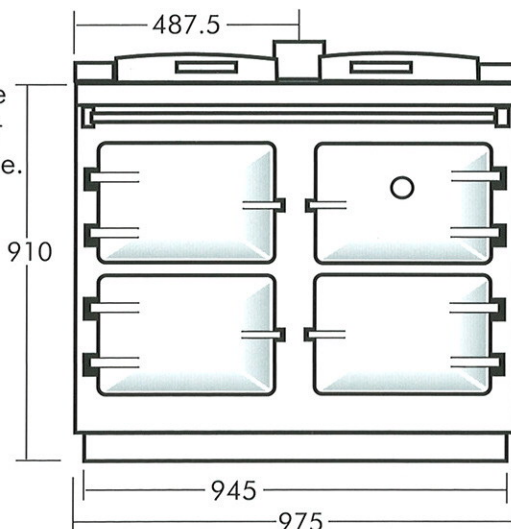
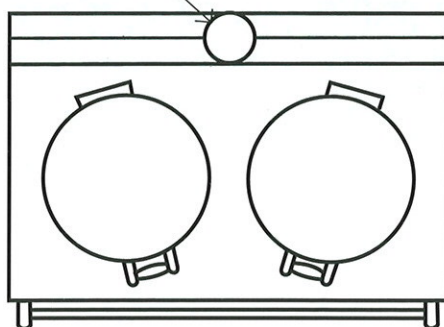
There is a Heritage to suit most
properties. Please ask for full
details about other Models from
the Heritage Compact, Heritage
Grande and the Heritage Uno
ranges.

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

All chimneys must be of good
quality and function correctly.

INSTALLERS MUST BE
APPROPRIATELY REGISTERED;
OFTEC
FOR OIL INSTALLATIONS
CORGI
FOR GAS INSTALLATIONS

125mm Flue Connector

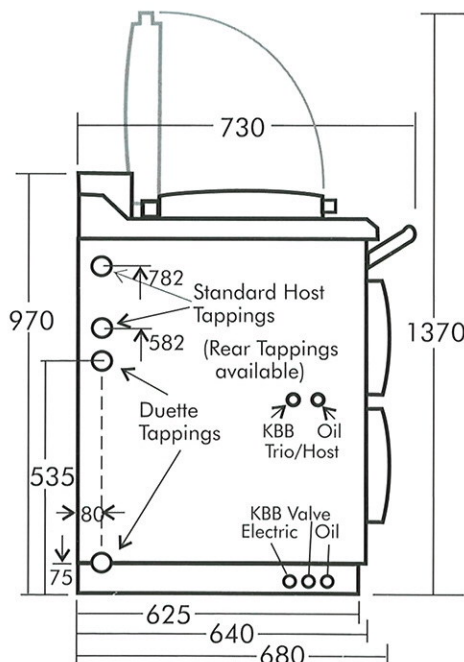


Clearances:

Do not build in sides or top of the cooker
Allow: 25mm to kitchen units
10mm to worktops

Oven Dimensions:

270mm H x 500 D x 345 W



N.B. Please do not scale dimensions

The
Heritage
range cooker

Manufactured by

HEATING SOUTH WEST (SUPPLIES) LTD.

2/3 MILLER BUSINESS PARK, STATION ROAD, LISKEARD PL14 4DA

TEL: 01579 345680 FAX: 01579 346439

enquiries@heritagecookers.co.uk www.heritagecookers.co.uk

Heritage Standard Models

Heritage Standard Duo	Cooking only	Two ovens, single burner
Heritage Standard Trio	Cooking only	Three ovens, single burner
Heritage Standard Host	Hot Water & Cooking	Three ovens, single burner
Heritage Standard Duette	Central Heating Cooker	Two ovens, twin burners, 6 models; 40*, 60, 80, 100, 120, 140*

*Models 40 and 140 are oil only

General Description

Based on the original style and traditional build quality, the Heritage 'Standard' is a range cooker with some unique features. It boasts two or three full sized ovens, two large hobs, and can have boiler options if required - for hot water or central heating up to 140,000 Btu's.

Construction

The Standard is meticulously built and hand finished using a combination of cast iron and heavy section steel for durability and good heat retention. This is aided by unparalleled levels of insulation to prevent wasted heat and keep cooking temperatures constant. The serviceable components used are only the best - Honeywell, Bentone, Danfoss, Nuway-Sterling - all top quality burner and control manufacturers.

Operation

In cold weather the cooker burner can be switched to 'continuous' giving a constant background warmth in the kitchen. The temperature may be set to a comfortable level of your choosing and additional heat obtained by raising the insulated covers. (N.B. This does not affect the oven's cooking temperature). In warmer weather, when 'traditional' range cookers are let out for the season, simply switch the cooker to 'timed mode' on your programmer or set the oven at a low temperature for a cooler room - and even lower fuel bills - and yet the instant comfort of a traditional Range for those colder mornings and evenings.

Response Time

The Heritage responds quickly to instructions; from cold, it's cooking within 15 minutes, and 10 minutes later, roasting temperatures are achieved in the main oven. The lower oven operates at around half the temperature of the top oven. Unlike many older ranges, once the oven thermostat is set on the Heritage, the temperature will stay there as long as required. With the Trio model, the third oven operates at a temperature between the other two ovens.

Cooking

Each oven can take up to six standard trays (34 x 19cm approx). Each hob takes three average saucepans, simmer (right hand) or boil(left hand), which provides huge capacity and great versatility when cooking. When starting range cooking for the first time, do get yourself a reliable guide which takes the mystique out of what is really a very simple, but better way of cooking. The 'Heritage edition' of 'The Country Range Cook Book' by Carol Bowen is a good start. When trying out some special recipe or delicate creation, allow the cooker to stabilise for 10 minutes once it has reached the set temperature. Oven temperature gauges are not precise so please double check with a quality shelf thermometer.

Chimney/Flue

The Heritage can have a conventional chimney/flue or low level fan flue or balanced flue (on the cooking only model), making it a most versatile small range which can be situated conveniently almost anywhere (subject to flue termination).

Air Vents

Almost all Range Cookers require a vent hole in the outside wall, creating a cold draught. However, the Heritage has flexible duct(s) to connect directly to outside, making the cooker a 'room-sealed appliance', and making it even quieter. This also allows for the fitting of a standard cooker extractor fan in the kitchen.

Technical

Please see the appropriate installation manual for full specifications. Heritage cookers are designed to operate on kerosene or diesel and also bio-diesel when commercially available (please ask for details). When planning to install a Heritage please seek professional advice and note:

- Is there access for an assembled cooker delivery or is it a 'site-build'?
- Which is the best flue type and position?
- Air inlet duct(s) position/termination?
- Control System for central heating should be an 'S' plan type.
- All installation works must be undertaken by a qualified person.

Standard Models Available

1. **The Standard Duo:** A two oven dedicated cooker with an efficient and single burner - programmable for extremely versatile and economic cooking and room heating.
2. **The Standard Trio:** A three oven version of the Duo. The third oven is a must for the dedicated range cooker enthusiast, being approximately half way between the other two oven temperatures.
3. **The Standard Host:** A three oven cooker as the Trio, plus a hot water capability and one or two small radiators. The amount of hot water produced is in proportion to the temperature of the ovens. The range can be operated by means of the oven control or the boiler control depending on the priority required. The third oven is at warming temperature.
4. **The Standard Duette - Six Models: 40*, 60, 80, 100, 140*:** This model has two quiet burners, one for cooking, one for central heating/hot water. The highly efficient boilers range from 40,000 to 140,000 BTU's and will heat a hot water tank and up to thirty average sized radiators. The water boiler, manufactured with an innovative tube design is one of the best ever seen in a range cooker and this results in a quiet, efficient heating unit. Designed with ease of use in mind, all functions are independent and so simple. Cooking is separate from hot water, which is separate from central heating. Just choose which function is required and for how long and the programmer(s) does the rest. *Models 40 and 140 are oil only.

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

Please confirm you have an up-to-date data sheet before ordering.

Please note: This data sheet and description of use is not intended to replace the installation manual supplied with every cooker: all persons installing oil/gas equipment must be registered technicians and should be deemed competent with range cookers, heating systems, flues and also be familiar with relevant Building and Water Regulations. For further advice please call us on 01579 345680.

DATA SHEET

Models: Heritage Compact

TO BE READ IN CONJUNCTION WITH SALES BROCHURE AND TECH MANUAL

MODELS

Compact Duo	Cook Only	Oil Only
Compact Host	Cook & H.Water 1-2 Rads.	Oil Only
Compact Duette	Cook & C.H. (3 models; 40, 55, 70,)	Oil Only

Options

New Style Deep Top
Rear Boiler Tappings
Brass fittings or
Nickel Chrome fittings
Standard colour Range

PLEASE SEE COLOUR CHART

Optional Extras

Lightweight Chrome Hobs
Brass/Chrome Hob lid Inserts
Fan-Flue assembly
Balanced Flue available on
cook only, oil models
Special Colour Choice

PLEASE SEE COLOUR CHART

Weight:
320-400kgs
depending
on model



Installation Reminders

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

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

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

All chimneys must be of good quality and function correctly.

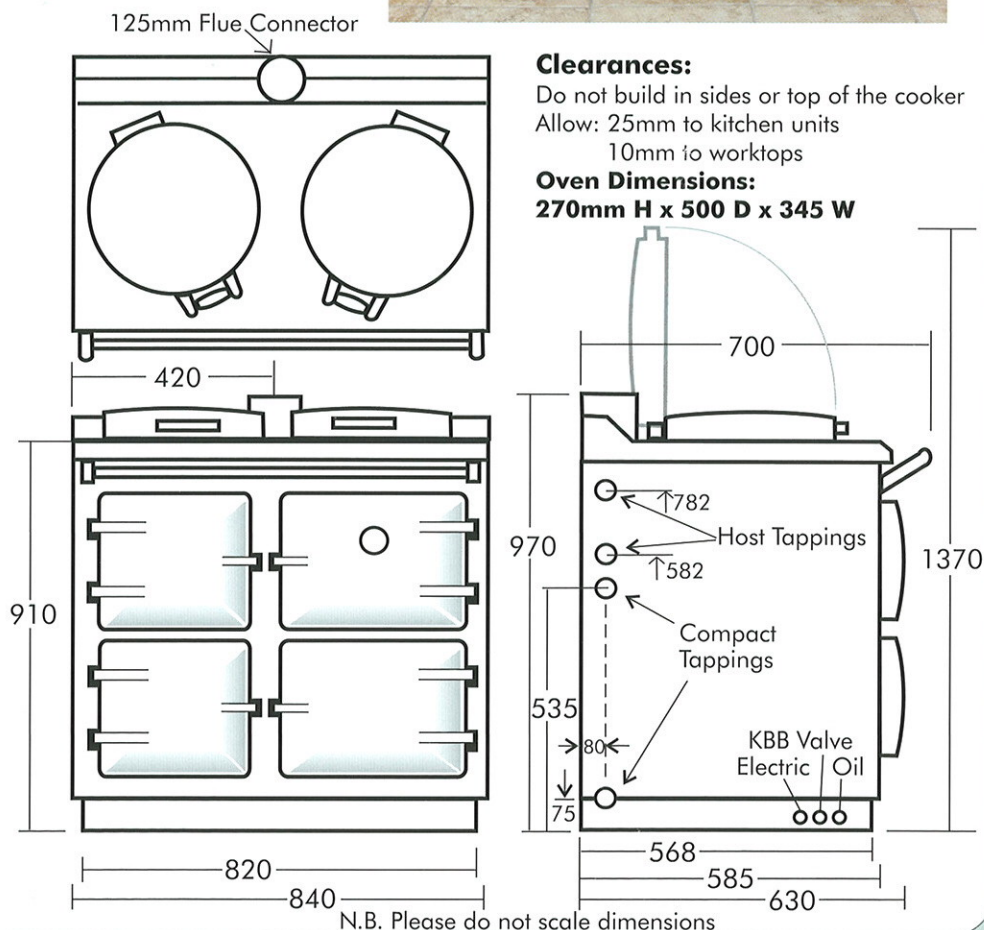
INSTALLERS MUST BE APPROPRIATELY REGISTERED;

OFTEC

FOR OIL INSTALLATIONS

CORGI

FOR GAS INSTALLATIONS



The
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range cooker

Manufactured by

HEATING SOUTH WEST (SUPPLIES) LTD.

2/3 MILLER BUSINESS PARK, STATION ROAD, LISKEARD PL14 4DA

TEL: 01579 345680 FAX: 01579 346439

enquiries@heritagecookers.co.uk www.heritagecookers.co.uk

Heritage Compact Models

Heritage Compact Duo	Cooking only	Two ovens, single burner
Heritage Compact Host	Hot Water & Cooking, 1-2 Rads.	Two ovens, single burner
Heritage Compact Duette	Central Heating Cooker	Two ovens, twin burners, three models; 40, 55, 70

General Description

Based on the original style and traditional heavy build quality of the Standard Heritage, the Heritage 'Compact' is a smaller range cooker with some big features. It boasts two full sized ovens, two large hobs, and can have boiler options if required - for hot water or central heating.

Construction

The Compact is meticulously built and hand finished using a combination of cast iron and heavy section steel for durability and good heat retention. This is aided by unparalleled levels of insulation to prevent wasted heat and keep cooking temperatures constant. The serviceable components used are only the best - Honeywell, Bentone, Danfoss, Nuway-Sterling - all top quality burner and control manufacturers.

Operation

In cold weather the cooker burner can be switched to 'continuous' giving a constant background warmth in the kitchen. The temperature may be set to a comfortable level of your choosing and additional heat obtained by raising the insulated covers. (N.B. This does not affect the oven's cooking temperature). In warmer weather, when 'traditional' range cookers are let out for the season, simply switch the cooker to 'timed mode' on your programmer or set the oven at a low temperature for a cooler room - and even lower fuel bills - and yet the instant comfort of a traditional Range for those colder mornings and evenings.

Response Time

The Heritage responds quickly to instructions; from cold, it's cooking within 15 minutes, and 10 minutes later, roasting temperatures are achieved in the main oven. The lower oven operates at around half the temperature of the top oven. Unlike many older ranges, once the oven thermostat is set on the Heritage, the temperature will stay there as long as required.

Cooking

Both ovens can take up to six standard trays (34 x 19cm approx). Each hob takes three average saucepans, simmer (right hand) or boil(left hand), which provides huge capacity and great versatility in cooking. When starting range cooking for the first time, do get yourself a reliable guide which takes the mystique out of what is really a very simple, but better way of cooking. The 'Heritage edition' of 'The Country Range Cook Book' by Carol Bowen is a good start. When trying out some special recipe or delicate creation, allow the cooker to stabilise for 10 minutes once it has reached the set temperature. Oven temperature gauges are not precise so please double check with a quality shelf thermometer.

Chimney/Flue

The Heritage can have a conventional chimney/flue, low level fan flue or balanced flue (on the cooking only model), making it a most versatile small range which can be situated conveniently almost anywhere (subject to flue termination).

Air Vents

Almost all Range Cookers require a vent hole in the outside wall, creating a cold draught. However, the Heritage has flexible duct(s) to connect directly to outside, making the cooker a 'room-sealed appliance', and making it even quieter. This also allows for the fitting of a standard cooker extractor fan in the kitchen.

Technical

Please see the appropriate installation manual for a full specification. Heritage cookers are designed to operate on kerosene or diesel and also bio-diesel when commercially available (please ask for details). When planning to install a Heritage please seek professional advice and note:

- Is there access for an assembled cooker delivery or is it a 'site build'?
- Which is the best flue type and position?
- Air inlet duct(s) position /termination?
- Control system for central heating should be an 'S' type.
- All installation work must be undertaken by a qualified person.

Compact Models Available

- 1. The Compact Duo:** A two oven dedicated cooker with an efficient and single pressure jet burner - programmable for extremely versatile and economic cooking and room heating.
- 2. The Compact Host:** A two oven cooker as the **Duo** plus a hot water capability. The amount of hot water produced is in proportion to the temperature of the ovens. The range can be operated by means of the oven control or the boiler control depending on the priority required.
- 3. The Compact Duette - three models: 40, 55, 70:** This model has two burners, one for cooking, one for the central heating/hot water. The highly efficient boiler producing up to 70,000 BTU's will heat a hot water tank and up to twelve average sized radiators. The water boiler, manufactured with an innovative tube design is one of the best ever seen in a small range cooker and this results in a quiet, efficient heating unit. Designed with ease of use in mind, all functions are independent and so simple. Cooking is separate from hot water, which is separate from central heating. Just choose which function is required and for how long and the optional remote programmer does the rest.

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

Please confirm you have an up-to-date data sheet before ordering.

Please note: This data sheet and description of use is not intended to replace the installation manual supplied with every cooker: all persons installing oil/gas equipment must be registered technicians and should be deemed competent with range cookers, heating systems, flues and also be familiar with relevant Building and Water Regulations. For further advice please call us on 01579 345680.

The

Heritage

Range

DATA SHEET

Models: Heritage Uno

TO BE READ IN CONJUNCTION WITH SALES BROCHURE AND TECH MANUAL



Weight: 150-200kgs
depending on model

Models

- Uno Cooker only
- Uno Cookplus 8-18,000
- Uno Cook C.H. 20-30,000

Options Available

- Boiler Tapping positions
- External air connections
- Brass or Nickel fittings

Optional Extras

- Brass or Nickel hob lids
- Fan Flue Assembly
- 'Special Choice' of Colours
- Additional Colours available

Colours

Standard

Oxford Blue		5013
B. Racing Green		6005
Black Matt/Gloss		9005
Pewter		7022
Jade		6004
Cream		1015

Special Choice

Claret		3003
Copper Lustre		*
Pewter Lustre		*
Nickel		*

Ral No

Due to the limitations of the printing process colours shown on this data sheet may vary from actual enamel colours.

Ral no.s are nearest match to enamel
*Ask for details

Installation Reminders

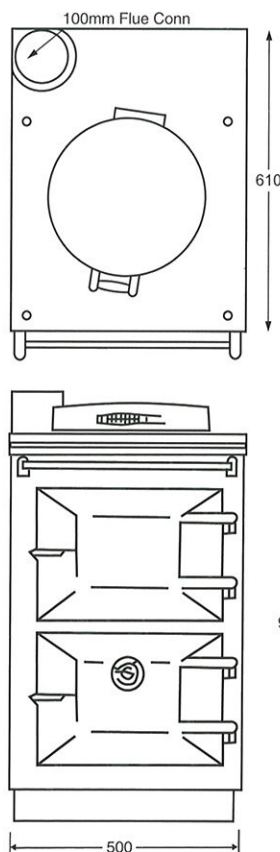
Always seek professional advice before choosing your Heritage -
If in doubt please call our
Helpline 01579 345680

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

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

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

INSTALLERS FOR OIL FIRED
APPLIANCES MUST BE
OFTEC REGISTERED



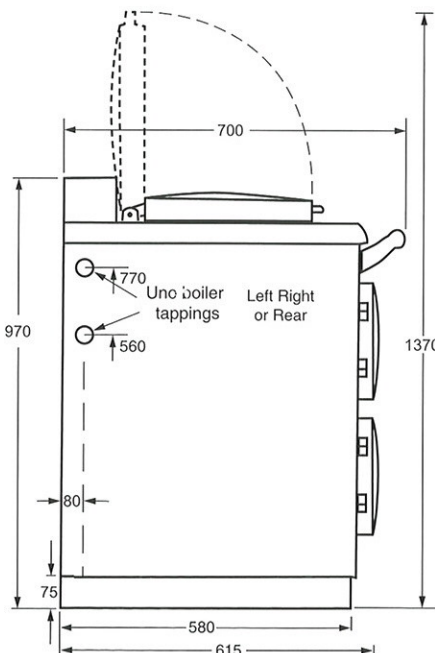
NB: Clearances

Do not build in sides or top of the cooker.

Allow: 25mm to kitchen units
10mm to worktops

Oven Dimensions:

280mm H x 520mm D x 360mm W



Please do not scale dimensions

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

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THE HERITAGE COMPACT RANGE

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

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

Construction: The Uno is meticulously built and hand finished using a combination of cast iron and heavy section steel for durability and good heat retention. This is aided by unparalleled levels of insulation to prevent wasted heat and keep cooking temperatures constant. The serviceable components used are only the best Honeywell, Bentone, Danfoss, Sterling - all top quality burner and control manufacturers.

Operation: In cold weather the cooker can be switched to 'continuous,' giving a constant background warmth in the kitchen. The temperature may be set to a comfortable level of your choosing and additional heat obtained by raising the insulated covers (N.B. This does not affect the ovens cooking temperature.) In warmer weather, when 'traditional' range cookers are let out for the season, simply switch the Cooker to 'timed mode' on your programmer or set the oven at a low temperature for a cooler room - and even lower fuel bills - and yet the instant comfort of a traditional Range for those colder mornings and evenings.

Response time: The Heritage responds quickly to instructions; from cold, it is top cooking within 10 minutes, and 10 minutes later, roasting temperatures are achieved in the oven. Unlike many older ranges, once the oven thermostat is set on the Heritage, the temperature will stay there as long as required.

Cooking: The oven can take up to six standard trays (34 x 19cm approx). The hob takes three average saucepans, simmer (at front) or boil (at rear), which provides huge capacity and great versatility in cooking. When starting range cooking for the first time, do get yourself a reliable guide which takes the mystique out of what is really a very simple, but better way of cooking. 'The Country Range Cook Book' by Carol Bowen is a good start. When trying out some special recipe or delicate creation, allow the cooker to stabilise for 10 minutes once it has reached the set temperature. Oven temperature gauges are not precise so please double check with a quality shelf thermometer.

Chimney/Flue: The Heritage can have a conventional chimney/flue or low level fan flue, making it a most versatile small range which can be situated conveniently almost anywhere (subject to flue termination).

Air Vents: Almost all Range cookers require a hole in the outside wall, creating a cold draught, however, the Heritage has a flexible duct to connect directly to outside, making the cooker a 'room-sealed appliance', and making it even quieter. This also allows for the fitting of a standard cooker extractor fan in the Kitchen/Galley.

UNO MODELS AVAILABLE

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

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

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

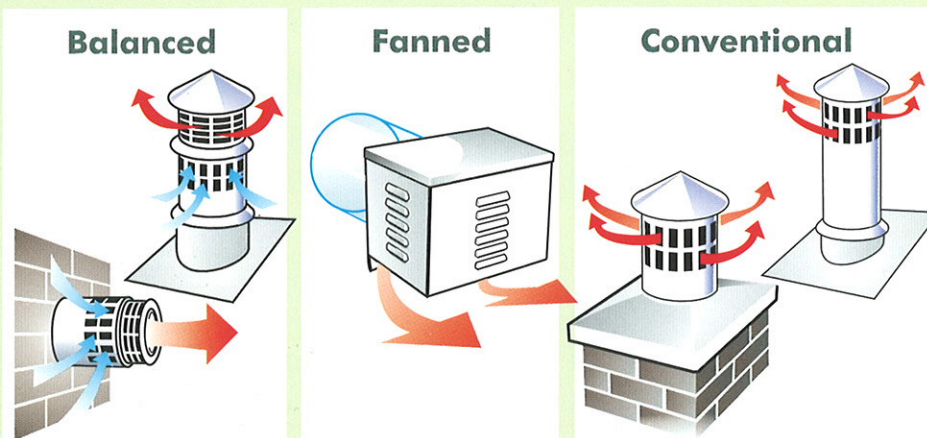
Please note: This data sheet and description of use is not intended to replace the installation manual supplied with every cooker or available on request. All persons installing oil equipment must be registered OFTEC technicians and should be deemed competent with Range cookers, heating systems, flues and also be familiar with relevant Building and Water Regulations. For further advice please call us on 01579 345680.

Flue Options

depend on the model you choose and the siting of the cooker.

Heritage offers the widest choice of flues available for your convenience

N.B. Please refer to data sheet for all options



Rear flue available on some models with Balanced or Fanned flues

Lightweight Chrome Lids



are available on all traditional models

Trim / Fittings



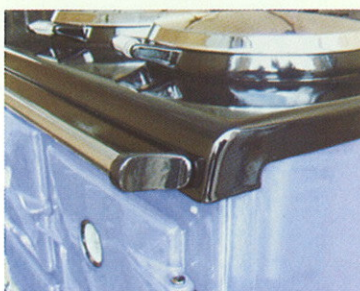
Nickel Chrome or Polished Brass

Top Plates - your choice of:



Standard Top

with underslung hand rail for that traditional appeal (shown with Standard lid).



Deep Top

with attached hand rail for a clean contemporary look (shown with lightweight chromed lid).

Central Heating Boilers

There are sixteen high efficiency boilers available - each hand made to the most exacting of standards.

Please refer to the appropriate data sheet to choose a boiler to suit your system.

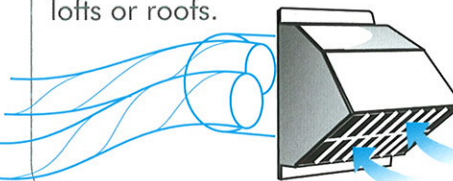
The original Heritage heavy tubed boiler with Stirling burner are a well proven combination.

All HE boiler efficiencies are independently verified to E.C. standards



Combustion Air Vents

A major advantage with all Heritages is found in their ducted combustion air inlets. This makes for quiet, safe and efficient room sealed breathing - thus cutting down on draughty vents in the kitchen. Ducts can be rigid or flexible pipes through floors, walls, lofts or roofs.



Because of external air vents, kitchen extractor fans can be fitted alongside all Heritage cookers

The
Heritage
range cooker

Colours!

Please refer to separate sheet

A Heritage makes fine cooking a delight

A family roast, farmhouse breakfast or elegant dinner party - whatever the occasion, that traditional range-cooked taste is beyond comparison. You'll enjoy consistent results with your Heritage, whether baking, grilling or slow roasting.

Equally important is the assurance that your Heritage is renowned for its reliability and backed by high quality personal service.

Castings & Enamel

Only the finest British enamelling and castings are used on Heritage Ranges.

In addition to a wide selection of traditional colours, stunning bespoke finishes are also available to suit your

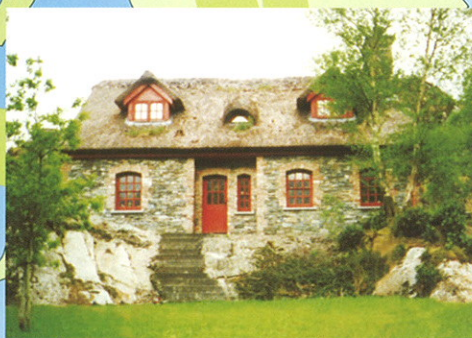
Individual decor.

Please ask for a colour chart.



Delivery

For peace of mind, each cooker is carefully transported from our workshop and positioned directly into your home. Where access is difficult, an on-site assembly service is available.



Service

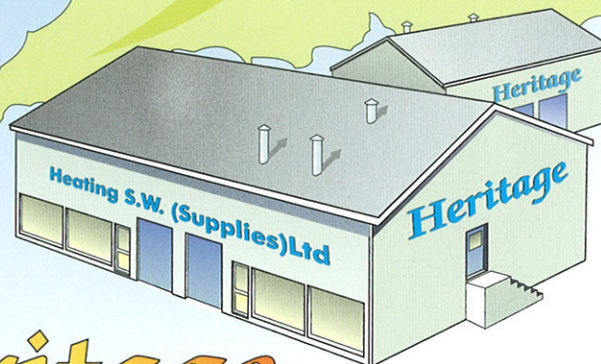
We are always pleased to offer technical assistance or advice in choosing the right cooker for your needs.

From the placing of your order to after-sales support, our desire is to provide you with good old-fashioned service.

Workshops

Each cooker is individually hand crafted to your specification in our workshops by a dedicated

team of Heritage engineers. Visit our showrooms to experience the joy of a quality product hand made in Britain (open six days a week). Workshop visits by appointment.



Heritage cookers are compatible with pressurized systems, un-vented mains pressure cylinders, underfloor heating, solar and multi-fuel link-up installations.

Always seek professional advice.

The Heritage range cooker.

HEATING SOUTH WEST (SUPPLIES) LTD.

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