



Riva NemosBalanced Flue Convector Fire

With upgradeable control valve

Instructions for Use, Installation and Servicing

For use in GB, IE (Great Britain and Eire)

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.

IMPORTANT

Do not attempt to burn rubbish in this appliance. This appliance must only be operated with the glass door secured firmly in position. The front casing of this appliance will become hot whilst in operation, it is therefore recommended that a suitable guard should be used for the protection of young children, the elderly or infirm.

Please read these Instructions carefully before installation or use. Keep them in a safe place for future reference and when servicing the fire.

The commissioning sheet found at the end of the Users Sections of these instructions should be completed by the Installer.

LPG Models: The appliance is factory set to be run on Butane G30. If it is intended to be used on Propane G31 the aeration plate supplied must be fitted.

CONTENTS

COVERING THE FOLLOWING MODELS

8627 MA P8627 MA 8627 BS P8627 BS

	PAGE
APPLIANCE COMMISIONING CHECKLIST	3
USER INSTRUCTIONS	4
INSTALLATION INSTRUCTIONS	8
Technical Specifications	8
Site Requirements	9
Installation	12
Commissioning	18
SERVICING INSTRUCTIONS	19
Servicing Requirements	19
Fault Finding	19
How to replace parts	21
Basic spare parts list	25
Service Record	26

APPLIANCE COMMISSIONING CHECKLIST

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			FAIL
1.	Flue is correct for appliance		
2.	Flue flow test N/A		
3.	Spillage test N/A		
GA	S CHECK		
1.	Gas soundness & let by test		
2.	Standing pressure test	mb	
3.	Appliance working pressure (on High Setting)	mb	
	NB All other gas appliances must be operating on full		
4.	Gas rate	m³/h	
5.	Does ventilation meet appliance requirements N/A		
6.	Have controls been upgraded (Upgradeable models only) 8455 Standard	YES	NO
	8456 Programmable Thermostatic and Timer	YES	NO

DEALER AND INSTALLER INFORMATION			
Dealer	Installation Company		
Contact No.	Engineer		
Date of Purchase	Contact No.		
Model No.	Corgi Reg No.		
Serial No.	Date of Installation		
Gas Type			

This product is guaranteed for 2 years from the date of installation, as set out in the terms and conditions of sale between Gazco and your local Gazco dealer. This guarantee will be invalid, to the extent permitted by law, if the above Appliance Commissioning Checklist is not fully completed by the installer and available for inspection by a Gazco engineer. The guarantee will only be valid during the second year, to the extent permitted by law, if the annual service recommended in the Instructions for Use has been completed by a Corgi registered engineer, and a copy of the service visit report is available for inspection by a Gazco engineer.

USER INSTRUCTIONS

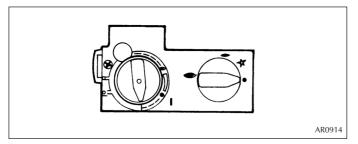
1. GENERAL

- A competent person must carry out installation and servicing.
- 1.2 In all correspondence, please quote the appliance type and serial number, which can be found on the databadge located on a plate under the control valve.
- 1.3 Ensure that curtains are not positioned above the appliance and there is at least 300mm between the sides of the appliance and any curtains.
- 1.4 If any cracks appear in the glass panel do not use the appliance until the panel has been replaced.
- 1.5 If, for any reason, the flue has to be removed from the appliance, the seals must be replaced in the inner spigot.
- 1.6 Do not obstruct the flue terminal in any way, i.e. by planting flowers, trees, shrubs etc in the near vicinity, or by leaning objects up against the terminal guard.
- 1.7 Do not use a garden sprinkler or hose near the terminal.
- 1.8 Do not stand or place objects on the terminal guard as this will deform it.

This product is guaranteed for 2 years from the date of installation, as set out in the terms and conditions of sale between Gazco and your local Gazco dealer. Please consult with your local Gazco dealer if you have any questions. In all correspondence always quote the Model Number and Serial Number.

2. LIGHTING THE NEMOS

2.1 Locate the control valve on the appliance. There are two control knobs on the valve, the right hand knob controls the pilot ignition and the left hand knob controls the main burner.



- 2.2 If your appliance has already been upgraded to battery remote control, please refer to the instructions provided with the upgrade to operate the remote control. The following instructions will work for either situation.
- 2.3 Ensure that the left hand control knob is pointing to off (●).
- 2.4 Ensure that the right hand control knob is pointing to off (●).
- 2.5 Press in the right hand control knob and rotate it anti-clockwise until a click is heard (keep pressing in) and the knob is pointing to pilot (→). The pilot should now light. If the pilot has not lit, repeat the procedure until it does.

- 2.6 Keep the control knob pressed for 10 seconds and then release it, the pilot should stay alight. If the pilot goes out, repeat the procedures until it does.
- 2.7 If the pilot will not light after repeated attempts, contact the retailer or installer from whom the appliance was purchased.
- 2.8 Turn the right hand control to point to main burner (◆). The appliance can now be controlled using the left hand control knob.
- 2.9 Turn the left hand control knob to point to low fire (♠), the main burner will light on low. The burner can now be controlled between low and high settings. Turn the control knob anticlockwise to increase the flame height and clockwise to decrease the flame height.

THE YELLOW FLAMES WILL APPEAR WHEN THE FIRE HAS GAINED SUFFICIENT HEAT - TYPICALLY 10 TO 20 MINUTES.

3. TURNING THE NEMOS OFF

- 3.1 To turn the Riva off, locate the control valve, turn the left hand control knob until it points to off (●). The main burner will go out leaving the pilot burning.
- 3.2 To turn the pilot off, locate the control valve, turn the right hand control knob until it points to off (●), the pilot will go

IF THE FIRE IS EXTINGUISHED OR GOES OUT IN USE, WAIT 3 MINUTES BEFORE ATTEMPTING TO RELIGHT THE FIRE. THE CONTROL VALVE HAS AN INTERLOCK DEVICE AND THEREFORE CANNOT BE LIT UNTIL THE 3 MINUTES HAVE ELAPSED.

4. UPGRADING YOUR NEMOS

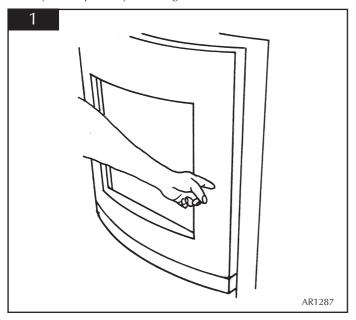
- 4.1 Your Nemos is fitted with a control valve that can easily be upgraded to battery powered remote control. This upgrade can be fitted by anyone capable of simple DIY jobs and requires no special training. There are two versions of this control which can be obtained through your local Gazco stockist.
- 4.2 STANDARD REMOTE CONTROL This remote control can control the gas appliance after the pilot has been lit. It can turn the main burner on and regulate it from low through to high and back again. It can turn the main burner off leaving the pilot burning. GAZCO PART NUMBER 8455.
- 4.3 PROGRAMMABLE THERMOSTATIC AND TIMER REMOTE CONTROL This remote control can control the gas appliance after the pilot has been lit. In 'MANUAL MODE' it can be used to turn the main burner on and manually regulate it from low through to high and back again. It can also be used to turn the main burner off leaving the pilot burning. In 'AUTO MODE' it will automatically regulate the room temperature to a pre-set temperature. In 'TIMER MODE' it will turn the fire on and off according to a pre-set programme and automatically regulate the room temperature during the two on periods. GAZCO PART NUMBER 8456.

USER INSTRUCTIONS

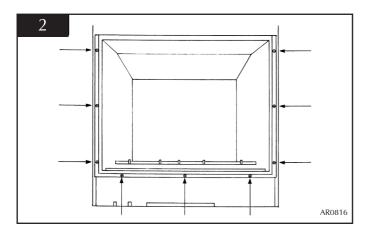
5. CLEANING THE NEMOS

ENSURE THE APPLIANCE IS COLD BEFORE PROCEEDING.

- 5.1 The outside casing of the Nemos should be cleaned using a damp cloth. If you have a stainless steel door version, it should be cleaned using a stainless steel cleaner.
- 5.2 To clean the burner system, firstly depress the front door centrally on the RH side and the door will release allowing you to open fully. See diagram 1.



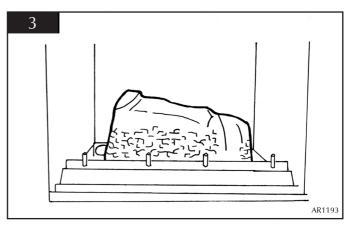
5.3 Remove the glass panel by unscrewing the nine pozidriv screws. See diagram 2.



- 5.4 Remove the ceramic logs and place on a dry, clean surface. It is not essential to remove the embers.
- 5.5 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.
- 5.6 Ensure any debris is removed from the burner ports.
- 5.7 Replace the ceramics and door by refering to section 6.

6. ARRANGEMENT OF FUEL BED COMPONENTS

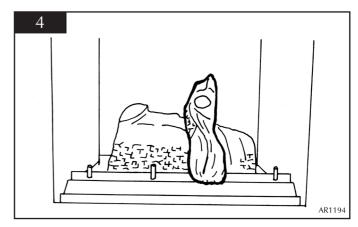
6.1 Place log A on to the burner. Ensure the rear of the log touches the rear of the burner. See diagram 3.



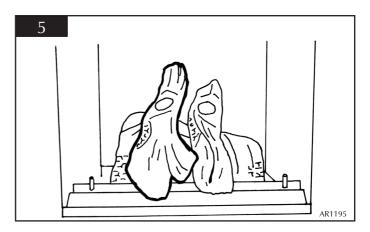
CENTRALISE THE LOG BETWEEN THE BURNERPORTS AT EITHER END.

Four of the remaining logs have location holes on the underside. These locate on the studs at the front of the fire.

6.2 Place log D on the third stud from the left and resting at the rear of log A. See diagram 4.

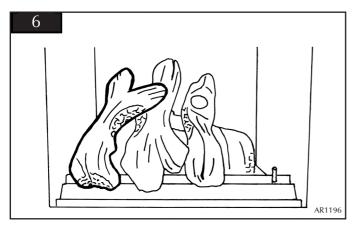


6.3 Place log C on the second stud and resting at the rear on log A. See diagram 5.

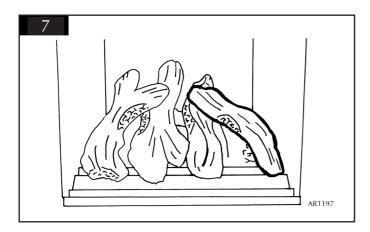


USER INSTRUCTION

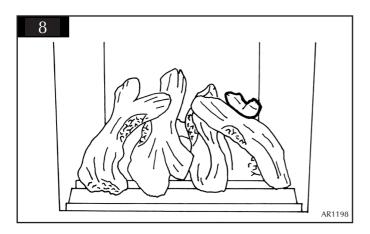
6.4 Place log B on the first stud. The recess on the underside of the log should locate on the top of log C. See diagram 6.



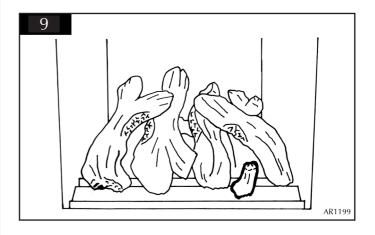
6.5 Place log E on to the last stud. The recess on the underside of the log should locate on to the top of log D. See diagram 7.



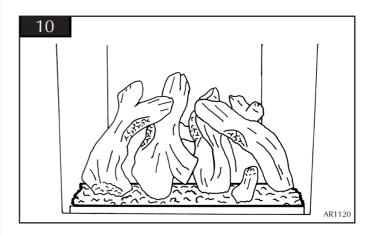
6.6 Place log F resting on the rear tray and leaning forward to locate in the recess in log E. See diagram 8.



6.7 Place log G at the front of the fire between logs D and E. DO NOT PLACE THIS LOG ON THE BURNER. IT IS ONLY TO FILL THE GAP BETWEEN LOGS D AND E. The charred effect should face the rear of the fire. See diagram 9.



6.8 With the granules fill the front compartment around the logs evenly. ENSURE NO GRANULES FALL ON THE BURNER. See diagram 10.



- 6.9 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 OVER TIGHTEN. See diagram 2, section 5 "Cleaning the Nemos" NEVER OPERATE THE APPLIANCE WHEN THE GLASS PANEL IS REMOVED OR BROKEN.
- 6.10 Close the door by pushing shut centrally on the RH side.

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

USER INSTRUCTIONS

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.

8. RUNNING IN

8.1 The surface coating on the logs used in your GAZCO fire will "burn off" during the first few hours of use producing a harmless and temporary odour. This will disappear after a short period of use. If the odour persists, ask your installer for advice.

9. SERVICING

9.1 The fire 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 databadge.

10. VENTILATION

10.1 This appliance requires no additional ventilation.

11. INSTALLATION DETAILS

11.1 To assist in any future correspondence, your installer should have completed the commissioning sheet at the front of this book, this records the essential installation details of the appliance. In all correspondence always quote the Model number and Serial number.

12. HOT SURFACES

12.1 Parts of this appliance become hot during normal use. It is therefore recommended that a suitable fire guard be used for protection of young children and the infirm. Indeed, all parts of the appliance should be treated as a 'working surface' except for the control access panel.

INSTALLATION INSTRUCTIONS TECHNICAL SPECIFICATION

COVERING THE FOLLOWING MODELS

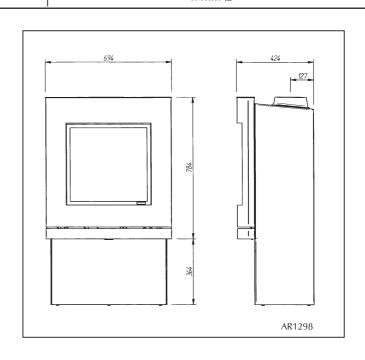
8627 MA P8627 MA 8627 BS P8627 BS

Model	Gas	Gas	Working	Aeration		Agration		tion Injector	Gas Rate	Input kW (Gross)		Country
	CAT.	Туре	Pressure			Injector	m ^{3/} h	High	Low			
Nemos NG	12H	Natural (G20)	20mbar	14mm x	16mm	530	0.648	6.8	3.25	GB, IE		
Nemos LPG	13+	Butane (G30)	29mbar	15 x 17	Open	200	200	0.180	6.3	3.25	GB, IE	
		Propane (G31)	37mbar	BLANK	1 side		0.237] 0.5	3.23	GB, IL		
*LPG models. The appliance is factory set to run on butane G30.				Efficiency Class II								
If it is intended to be used on propane G31 the aeration plate supplied must be fitted.					Flue Outlet Size 100 Ø / 152mm Ø							
To change aeration plate refer to section replacing parts 9.				Gas Inlet Connection Size 8mm Ø								
			RESTI	RICTOR R	EQUIREN	MENT						
			VERTICAL & HO	DRIZONTA	L FLUE S	SPECIFICAT	ION					
Vertical flue height from top of appliance		Horizontal length		Restrictor size								
200mm to 500mm U		Up to 500mm		No Restrictor								
500mm to 1000mm Up t			Up to 1	Up to 1000mm No Restric		Restrictor	estrictor					
1000mm to 1490mm Up			Up to 1	Up to 1000mm		70	70mm Ø					
1500mm to 1990mm			Up to 5000mm		70mm Ø							
2000mm to 3000mm		Up to 5000mm		60mm Ø								
			TOP EXIT-VER	TICAL ONI	Y INCLU	DING OFF	SET					
Vertical flue height from top of appliance				Restrictor size								
3000mm to 4990mm				52mm Ø								
5000mm to 10000mm			47mm Ø									

PACKING CHECKLIST

Qty Description

- 1 Nemos stove assembly
- 1 Ceramic back panel *
- 1 Ceramic LH side panel *
- 1 Ceramic RH side panel *
- 1 Log set (7 logs)
- 1 Bag of Granules
- 1 Decorative Cast Collar
- 1 Fixing kit containing:
- 1 Instruction manual
- 3 Woodscrews
- 3 Rawlplugs
- * Fitted in appliance



INSTALLATION INSTRUCTIONS SITE REQUIREMENTS

1. FLUE AND CHIMNEY REQUIREMENTS

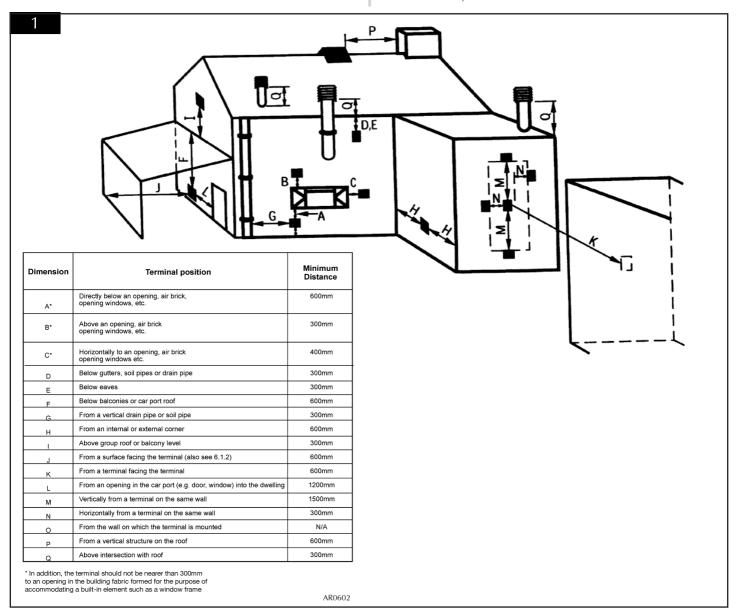
NOTE: This appliance can only be installed in conjunction with the flue supplied.

- 1.1 The flue must be sited in accordance with BS5440: Part 1 (latest edition). See diagram 1.
- 1.2 Any terminal which is less than 2 metres above any access (level ground, balcony or above a flat roof to which people have access) is to be fitted with a guard.
- 1.3 All vertical and horizontal flues must be securely fixed and fire precautions followed in accordance with local and national codes of practice.
- 1.4 A restrictor may be required. Refer to Technical Specifications on page 8.

- 1.5 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 Section 2.
- 1.6 Only the horizontal terminal section can be reduced in size.

TIMBER FRAMED BUILDINGS

- 1.7 It will be necessary to provide additional clearance when the flue passes through a wall containing any combustible materials so as to prevent a fire hazard.
- 1.8 The hole through which the flue will pass, must have a steel sleeve which is positioned so that an air gap of at least 25mm is maintained between the outer surface of the flue, and any part of the sleeve.
- 1.9 For further guidance on the installation of gas appliances in timber framed buildings, contact your local buildings control authority.



INSTALLATION INSTRUCTIONS SITE REQUIREMENTS

2. FLUE OPTIONS

2.1 TOP FLUE UP & OUT KIT (8534/8534 AN)

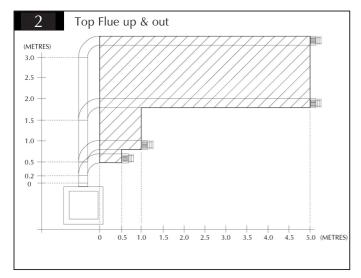
Vertical from the top of the appliance then horizontally out. (See Diagram 2)

The basic kit comprises:

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

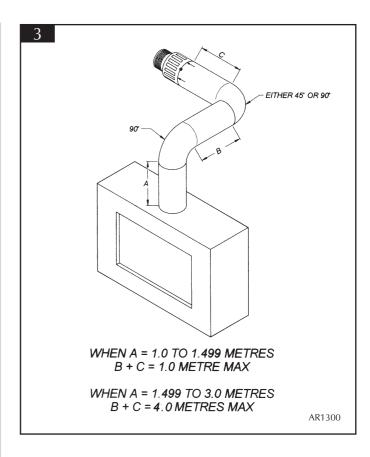
Fixing screws

The kit may be used on its own. (Note - with a 200mm rise only the 500mm terminal length can be used). Extra lengths may be added to the vertical and horizontal (see section 2.5 overleaf), refer to diagram 2.



2.2 TOP FLUE UP & OUT WITH ADDITIONAL BEND

An 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 3.



2.3 TOP FLUE VERTICAL KIT (8524/8524 AN)

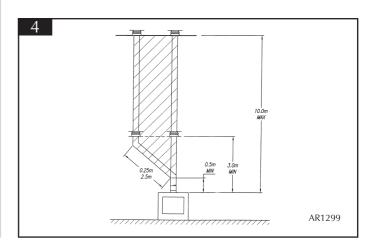
Vertical from the top of the appliance. (See Diagram 4)

A minimum vertical rise 3m (9'10") to a maximum of 10m (32'10")

The basic kit comprises:

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

Extra lengths may be added (see section 2.5 overleaf), refer to diagram 4



INSTALLATION INSTRUCTIONS SITE REQUIREMENTS

2.4 TOP FLUE VERTICAL OFFSET KIT (8530)

Used with kit 8524 only (See diagram 5)

A minimum rise of 500mm $(19^{1}/_{2}")$ is required to the first bend. Refer to diagram 4.

2.5 OPTIONAL FLUE LENGTHS & BENDS

NOMINAL LENGTH	ACTUAL LENGTH	STAINLESS FINISH	ANTHRACITE FINISH
200mm	140mm	8527	8527AN
500mm	440mm	8528	8528AN
1000mm	940mm	8529	8529AN
45° Bend	N/A	8507	8507AN
90° Bend	N/A	8508	8508AN

3. GAS SUPPLY

- 3.1 Before installation, ensure that the local distribution conditions (identification of the type of gas and pressure) and the adjustment of the appliance are compatible.
- 3.2 Ensure that the gas supply is capable of delivering the required amount of gas and is in accordance with the rules in force.
- 3.3 Soft copper tubing can be used to install the appliance. Soft soldered joints can be used externally of the appliance.
- 3.4 The appliance is supplied complete with a factory fitted isolation device incorporated into the inlet connection, no further isolation device is required.
- 3.5 All supply gas pipes must be purged of any debris that may have entered, prior to connection to the appliance.
- The gas supply may enter through the floor directly under the appliance or through the knockout panel in the rear RH corner of the outer casing. In both instances, the front lower panel is removable to aid connection of the gas supply and a preformed pipe is factory fitted to make connection to the main inlet isolation device easier.

4. VENTILATION

4.1 This appliance requires no additional ventilation.

5. APPLIANCE LOCATION

- 5.1 It is not necessary to site the appliance on a noncombustible floor. However, for practical reasons, the floor should be flat and solid to allow the appliance to be leveled and secured in place.
- 5.2 This appliance may be situated anywhere in the room but due consideration should be taken to ensure that it is sited within the constraints of the allowable flue configuration.
- 5.3 If the appliance is to be sited against a combustible wall, a clearance of 50mm should be allowed between the wall and the rear of the appliance.

IMPORTANT:ENSURE THAT THE APPLIANCE IS CORRECTLY ADJUSTED FOR THE GAS TYPE AND CATEGORY APPLICABLE IN THE COUNTRY OF USE. REFER TO DATABADGE AND TECHNICAL SPECIFICATIONS ON PAGE 8.

LPG MODELS: THE APPLIANCE IS FACTORY SET TO RUN ON BUTANE (G30). IF IT IS INTENDED TO BE USED ON PROPANE (G31) THE AERATION PLATE SUPPLIED MUST BE FITTED.

TO CHANGE AERATION PLATE REFER TO SECTION 9, SERVICING INSTRUCTIONS.

FOR DETAILS OF CHANGING BETWEEN GAS TYPES REFER TO SECTION 10, SERVICING INSTRUCTIONS.

1. CONTROL UPGRADE

- 1.1 This appliance is fitted with a control valve that can be easily upgraded to battery powered remote control. There are two versions of this control which can be obtained through your local Gazco stockist.
- 1.2 This upgrade can be fitted before or after installation. Full instructions are included with the kit.
- 1.3 STANDARD REMOTE CONTROL This remote control can control the gas appliance after the pilot has been lit. It can turn the main burner on and regulate it from low through to high and back again. It can turn the main burner off leaving the pilot burning. GAZCO PART NUMBER 8455.
- 1.4 THERMOSTATIC AND TIMER REMOTE CONTROL This remote control can control the gas appliance after the pilot has been lit. In 'MANUAL MODE' it can be used to turn the main burner on and manually regulate it from low through to high and back again. It can also be used to turn the main burner off leaving the pilot burning. In 'AUTO MODE' it will automatically regulate the room temperature. In 'TIMER MODE' it will turn the fire on and off according to a pre-set programme and automatically regulate the room temperature during two on periods. GAZCO PART NUMBER 8456

2. SAFETY PRECAUTIONS

- 2.1 This appliance must be installed in accordance with the rules in force, and used only in a sufficiently ventilated space. Please read these instructions before installation and use of this appliance.
- 2.2 These instructions must be left intact with the user.
- 2.3 Do not attempt to burn rubbish on this appliance.
- 2.4 In your own interest, and those of safety, this appliance must be installed by competent persons in accordance with local and national codes of practice. Failure to install the appliance correctly could lead to prosecution.
- 2.5 Keep all plastic bags away from young children.

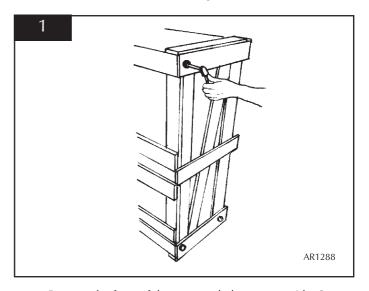
2.6 Do not place any object on or near to the appliance. Allow adequate clearance above the appliance.

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

3. INSTALLATION OF THE APPLIANCE

NOTE: THERE IS AN OPTIONAL CONVECTION FAN KIT AVAILABLE CODE No. 8576. THIS CAN BE FITTED EITHER DURING OR AFTER INSTALLATION, BUT PROVISION FOR A POWER SUPPLY MUST BE MADE PRIOR TO INSTALLATION OF THE APPLIANCE.

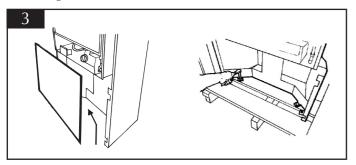
3.1 Remove the front of the wooden crate by undoing the four bolts, two at each side. See diagram 1.



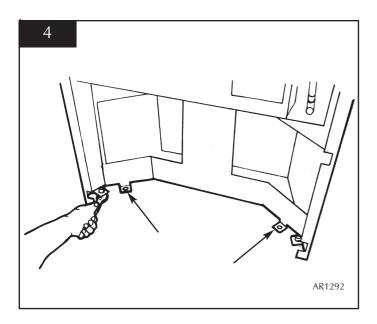
3.2 Remove the front of the crate and place to one side. See diagram 2.



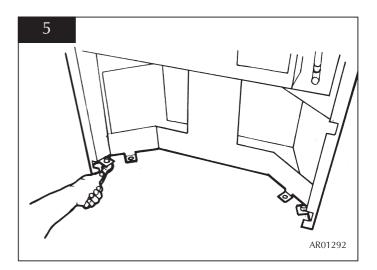
3.3 Remove the lowerfront panel by gripping the top tag and pulling gently upwards and out. Locate the two bolts securing the appliance to the crate base and remove. See diagram 3.



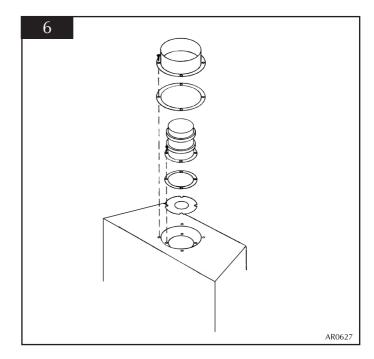
3.4 Gently remove the appliance from the crate and place into its intended position. Locate the two securing holes in the base subframe (those previously used to secure the appliance to the crate), mark the positions on the floor and place the appliance to one side. See diagram 4



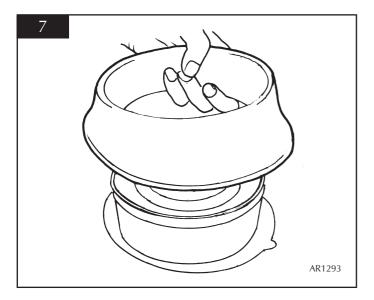
- 3.5 Drill the two holes and insert the rawplugs supplied. If the gas supply is to enter through the floor under the appliance, now is the time to make the necessary provision for the gas supply.
- 3.6 Place the appliance back into position, level the appliance if required by adjusting the 3 leveling screws and then secure in place using the screws supplied. See diagram 5.



- 3.7 It will now be necessary to decide upon the flue route and make the necessary flue connections. Two types of flue termination are available, a horizontal terminal discharging on a vertical wall or a vertical terminal discharging above the roof level. Refer to Section 2 in Site Requirements for allowable flue configurations in each instance.
- 3.8 When the flue configuration and lengths are known, it may be necessary to fit a flue restrictor. Refer to Technical Specification on page 8 for the correct restrictor size. This should be fitted by removing the internal and external spigots. The restrictor should be located between the underside of the inner spigot and the airduct. Refer to diagram 6.



3.9 Before any flue pipe is attached to the appliance, unwrap the decorative cast iron collar and locate over the outer flue spigot ensuring that the location lug locates in the notch at the rear of the hole. See diagram 7.

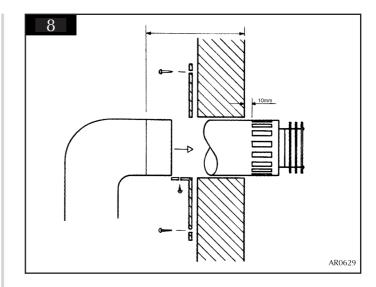


- 3.10 When installing the horizontal terminal, decide on the terminal position and measure the height from the top of the appliance to the centre of the required hole. Refer to section 2 in Site Requirements for minimum and maximum flue dimensions.
- 3.11 A 152mm (6") diameter hole is required to install the flue. This can be achieved by either:
 - a) Core drill
 - b) Hammer and chisel

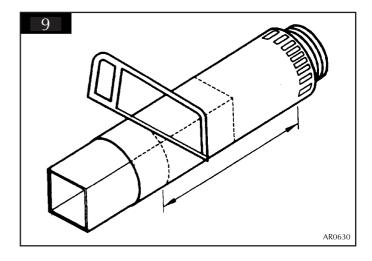
It is advisable to drill small holes around the circumference when using method b. Make good both ends of the hole.

NOTE: TAKE CARE WHEN MARKING OUT THE FLUE AS IT IS VERY DIFFICULT TO MOVE AFTER INSTALLATION.

3.12 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 8.



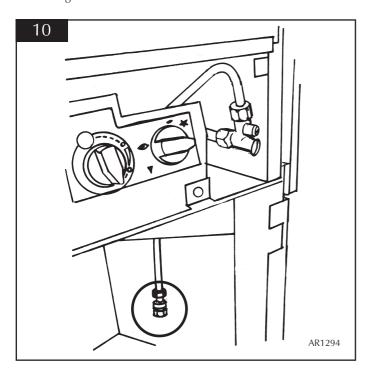
- 3.13 A wall plate is supplied to secure the flue to the wall. Bend the tab to 90°. Assemble the plate onto the flue but only secure to the wall and flue when the flue is fully assembled. See diagram 8.
- 3.14 There is a cardboard fitment in the terminal. This is to support the flue whilst it is cut to length. REMOVE THE REMAINDER OF THE CARDBOARD AFTER CUTTING TO SIZE. See diagram 9.



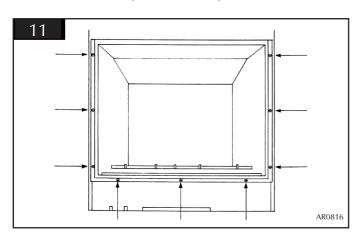
- 3.15 If a vertical only flue system has been purchased refer to section 2 in Site Requirements for minimum and maximum options. The following areas need careful consideration:
 - a) Terminal positions
 - b) Flue supports
 - c) Weatherproofing
 - d) Fire precautions

For all the above, local and national codes of practice must be adhered to.

3.16 It is now necessary to connect the gas supply to the appliance. The gas supply may enter through the floor directly under the appliance or through the knockout panel in the rear RH corner of th outer casing. In both instances, a preformed pipe is ready fitted and connection should be made to the compression fitting on the end of this pipe. See diagram 10.

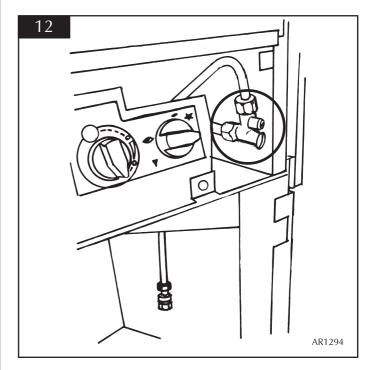


3.17 Ensure the front door is open by depressing centrally on the RH side; remove the glass frame assembly by unscrewing the nine retaining screws. See diagram 11.



3.18 Carefully remove the box containing the logs and place to one side. Remove the cardboard fitment that protects the factory fitted ceramic panels; take care as these are easily damaged.

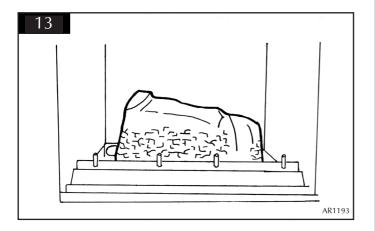
3.19 Connect a suitable pressure gauge to the test point located on the inlet fitting and turn the gas supply on. Check all connections for leaks paying particular attention to the fittings at each end of the inlet pipe. See diagram 12.



3.20 Light the appliance and check the rest of the joints for leaks. Turn the appliance to maximum and check the supply pressure is as stated on the databadge. Turn the gas off and replace the test point screw, turn the gas back on and check the test point for leaks.

4. ARRANGEMENT OF FUEL BED COMPONENTS

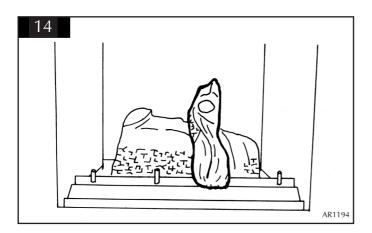
4.1 Place log A on to the burner. Ensure the rear of the log touches the rear of the burner. See diagram 13.



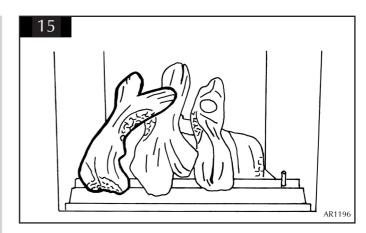
CENTRALISE THE LOG BETWEEN THE BURNERPORTS AT EITHER END.

Four of the remaining logs have location holes on the underside. These locate on the studs at the front of the fire.

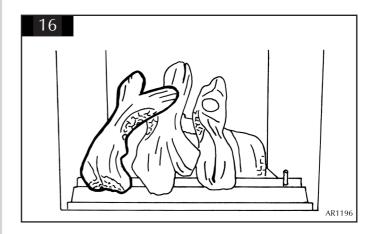
4.2 Place log D on the third stud from the left and resting at the rear on log A. See diagram 14.



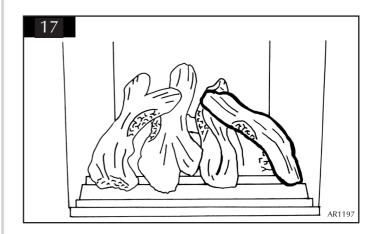
4.3 Place log C on the second stud and resting at the rear on log A. See diagram 15.



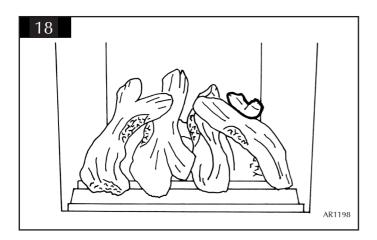
4.4 Place log B on the first stud. The recess on the underside of the log should locate on to the top of log C. See diagram 16.



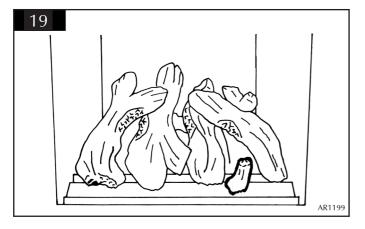
4.5 Place log E on to the last stud. The recess on the underside of the log should locate on to the top of log D. See diagram 17.



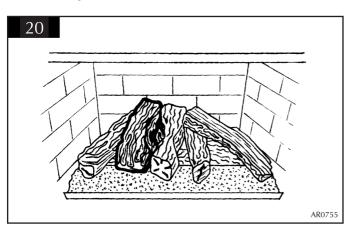
4.6 Place log F resting on the rear tray and leaning forward to locate in the recess in log E. See diagram 18.



4.7 Place log G at the front of the fire between logs D and E. DO NOT PLACE THIS LOG ON THE BURNER. IT IS ONLY TO FILL THE GAP BETWEEN LOGS D AND E. The charred effect should face the rear of the fire. See diagram 19.



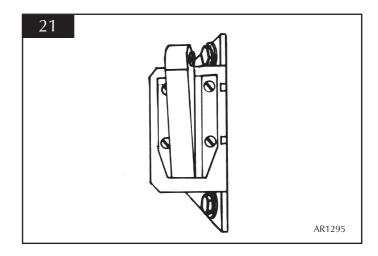
4.8 With the granules fill the front compartment around the logs evenly. ENSURE NO GRANULES FALL ON THE BURNER. See diagram 20.



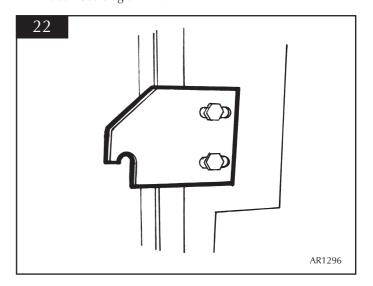
NOTE: ENSURE THAT THE LOGS ARE POSITIONED AS ABOVE. ONLY USE THE CORRECT AMOUNT OF LOGS AS SPECIFIED IN THE DIAGRAMS.

5. FITTING THE DOOR

- 5.1 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 OVER TIGHTEN. See diagram 11.
 - NEVER OPERATE THE APPLIANCE WHEN THE GLASS PANEL IS REMOVED OR BROKEN.
- 5.2 Close the front door of the appliance by pushing centrally on the RH side, the door catch should locate in the closing mechanism and finish in the closed position.
- 5.3 It may be necessary to re-adjust the door closing mechanism due to vibration whilst in transit. Vertical adjustment should be made by loosening the two nuts directly above and below the locking mechanism on the RH internal side of the outer body. See diagram 21

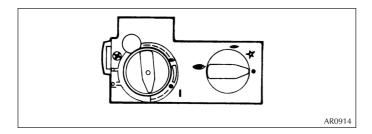


5.4 Horizontal adjustment should be made by loosening the two bolts, which hold the locking catch to the rear of the door. See diagram 22.



6. LIGHTING THE RIVA

6.1 Locate the control valve on the appliance. There are two control knobs on the valve, the right hand knob controls the pilot ignition and the left hand knob controls the main burner.



- 6.2 If your appliance has already been upgraded to battery remote control, please refer to the instructions provided with the upgrade to operate the remote control. The following instructions will work for either situation.
- 6.3 Ensure that the left hand control knob is pointing to off (●).
- 6.4 Ensure that the right hand control knob is pointing to off (●).
- 6.5 Press in the right hand control knob and rotate it anticlockwise until a click is heard (keep pressing in) and the knob is pointing to pilot (•). The pilot should now light. If the pilot has not lit, repeat the procedure until it does.
- 6.6 Keep the control knob pressed for 10 seconds and then release it, the pilot should stay alight. If the pilot goes out, repeat the procedures until it does.
- 6.7 If the pilot will not light after repeated attempts, contact the retailer or installer from whom the appliance was purchased.
- 6.8 Turn the right hand control to point to main burner (♠). The appliance can now be controlled using the left hand control knob.
- 6.9 Turn the left hand control knob to point to low fire (♠), the main burner will light on low. The burner can now be controlled between low and high settings. Turn the control knob anticlockwise to increase the flame height and clockwise to decrease the flame height.

THE YELLOW FLAMES WILL APPEAR WHEN THE FIRE HAS GAINED SUFFICIENT HEAT - TYPICALLY 10 TO 20 MINUTES.

7. COMMISSIONING

- 7.1 Check all ceramics, door etc.
- 7.2 Check flame picture.
- 7.3 Check gas pressure.

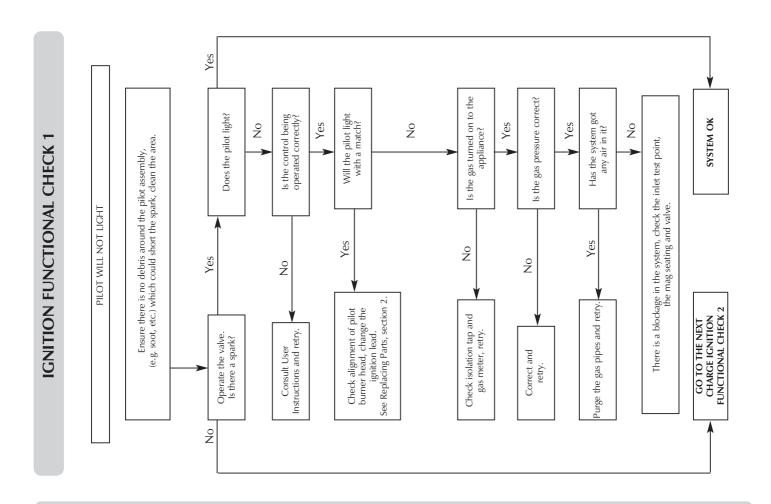
SERVICING INSTRUCTIONS SERVICING / FAULT FINDING CHARTS

1. SERVICING REQUIREMENTS

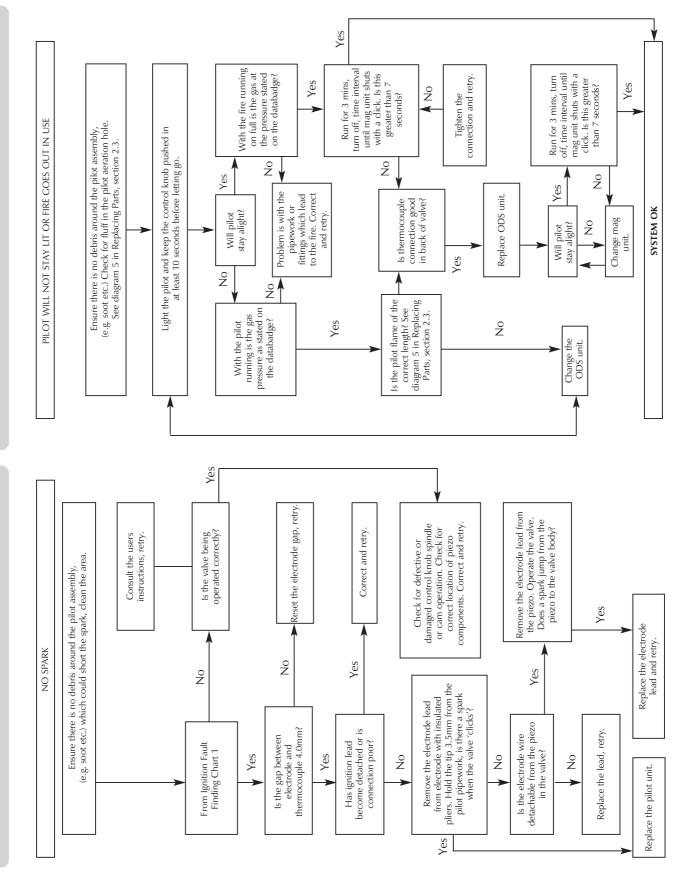
This appliance must be serviced at least once a year by a competent person.

All tests must be serviced by best practice as described by the current CORGI recommendations.

- 1.1 Before any test are undertaken on the appliance, conduct a gas soundness test for the property to ensure that there are no gas leaks prior to starting work.
- 1.2 Before any tests are undertaken on the applaince it is also recommended to fully check the operation of the appliance.
- 1.3 Special checks
 - 1.3.1 Clean any lint or fluff from the pilot pay particular attention to the aeration hole in the side of the pilot
 - 1.3.2 Clean away any fluff or lint from under the burner
 - 1.3.3 Check that the spark gap on the pilot is correct
- 1.4 Correct any faults found during the initial tests and then recommission the appliance conducting the usual safety checks.
- 1.5 Advise the customer of any remedial action taken.



SERVICING INSTRUCTIONS FAULT FINDING CHARTS

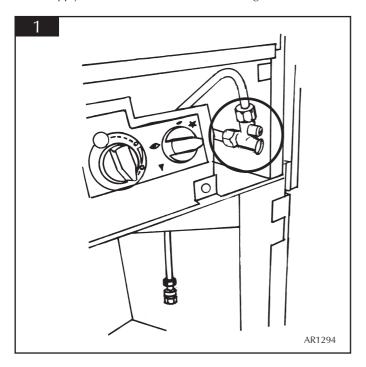


1. GENERAL

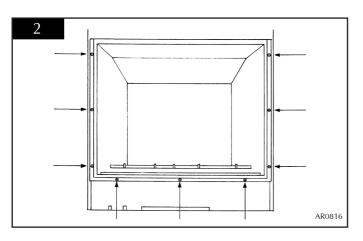
- 1.1 All principal components can be replaced without removing the appliance from its installation, although it is essential that the gas supply to the appliance is turned off at the isolation device before proceeding further.
- 1.2 If for any reason the flue has to be removed from the appliance, the seal must be replaced in the inner spigot.

2. MAIN BURNER

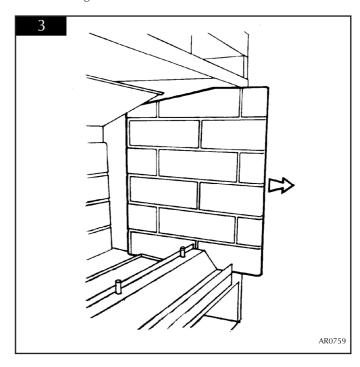
2.1 Open the front door of the appliance and turn the gas supply off at the isolation device, see diagram 1.



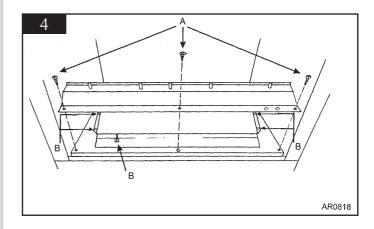
2.2 Remove the glass frame see diagram 2.



- 2.3 Remove the ceramic logs and the embers.
- 2.4 Carefully slide the ceramic sides forward and store safely. See diagram 3.



2.5 Remove the screws from the log support. The feed pipe nut is now visible between the burner and the angled base of the firebox. See diagram 4, arrow A.

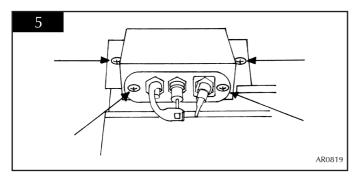


- 2.6 Undo the feed pipe nut and the four screws holding the burner to the tray. See diagram 4, arrow B. The burner, complete with the feed pipe, can now be removed.
- 2.7 To replace the burner, locate the feed pipe onto the brass fitting and loosely fit the nut. DO NOT TIGHTEN THE NUT AT THIS STAGE. Replace the four burner fixing screws, tighten the feed pipe nut.
- 2.8 Light the appliance and check for leaks.

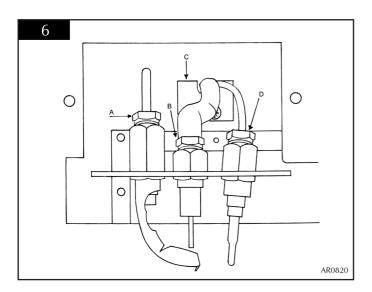
3. PILOT UNIT

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

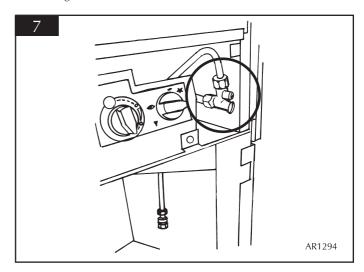
- 1) Pilot burner bracket.
- 2) Pilot injector
- 3) Electrode
- 4) Thermocouple.
- 3.1 Open the front door of the appliance and turn off the gas supply at the isolating device. Remove the glass frame and logs.
- 3.2 Remove the two screws securing the pilot burner to the pilot cover and the two screws securing the cover to the tray. See diagram 5. The pilot components can now be individually removed.



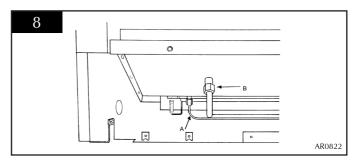
3.3 To remove the pilot injector, undo the compression nut on the pilot feed pipe and withdraw the injector which will be hooked onto the olive. When replacing an injector always ensure it is hooked onto the olive before inserting it into the pilot burner. See diagram 6, arrow A.



- 3.4 To remove the electrode, undo the retaining nut, withdraw the electrode from the pilot burner and disconnect the ignition lead. When replacing the electrode ensure the ignition lead is connected with the terminal pointing downwards. See diagram 6, arrow B.
- 3.5 To remove the thermocouple it will be necessary to remove the main burner, logs, vermiculite and log support as described in section 2.
 - WHEN REMOVING THE THERMOCOUPLE DO NOT DESTROY THE COMPONENT AS IT WILL BE NECESSARY TO PREFORM THE NEW COMPONENT TO THE SAME SHAPE. THIS WILL ASSIST WHEN FITTING THE NEW PART.
- 3.6 Once the main burner and pilot cover have been removed, there is a cover plate beneath the pilot assembly. Remove the screw and plate. This has been sealed with silicone to ensure no air enters the firebox. See diagram 6, arrow C.a) Undo the thermocouple retaining nut from the pilot burner. See diagram 6, arrow D.
 - b) Disconnect the inlet pipe at the pressure test point. See diagram 7.

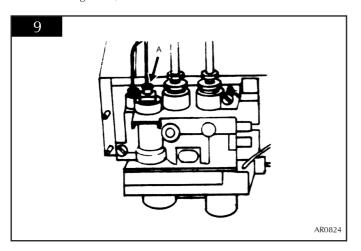


c) Disconnect the external pilot pipe from the brass fitting. See diagram 8, arrow A.



- d) Remove the external feed pipe from the brass fitting. See diagram 8 arrow B.
- e) Remove the 2 screws fixing the valve bracket to the base of the appliance.

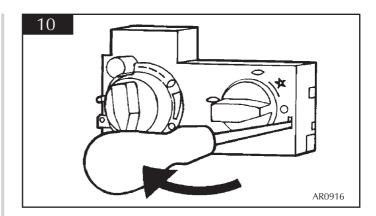
f) Gently slide the gas valve and bracket forward and disconnect the thermocouple from the rear of the gas valve. See diagram 9, arrow A.



- g) Push the thermocouple down through the hole in the base of the firebox and remove the component.
- 3.7 When fitting the new component after it has been shaped to the old thermocouple, push the tip (pilot end) through the hole from under the firebox floor. Do not insert the tip into the pilot burner at this stage.
- 3.8 Connect the thermocouple at the gas valve, do not over tighten the nut.
- 3.9 Assemble the gas valve bracket on to the firebox base and all pipes to the valve and fittings.
- 3.10 Insert the tip of the thermocouple into the pilot burner and tighten the nut. Replace the silicone around the thermocouple and ignition lead. Screw the plate into position, replace the pilot cover, log support and replace the ceramics.

4. IGNITION LEAD

4.1 Remove the screw from the left-hand side of the control cover. On the right hand side of the cover is a locking tab, this must be gently levered off the main body. Slide the cover forward. See diagram 10.



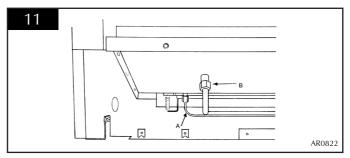
- 4.2 Pull the ignition lead off the piezo. Remove the burner as described in section 2, pilot cover and plate as described in section 3.
- 4.3 Disconnect the ignition lead from the electrode and push the lead complete with the vidaflex through the base of the appliance.
- 4.4 Cut the cable tie and remove the vidaflex sleeve. THIS MUST BE KEPT AND ASSEMBLED ON THE NEW LEAD. A CABLE TIE MUST ALSO BE USED TO RETAIN THE SLEEVE.
- 4.5 The lead can only be fitted one way round, ensure this is correct when refitting a replacement.
- 4.6 When replacing the cover plate ensure silicone sealant is used to seal the aperture.

5. PIEZO

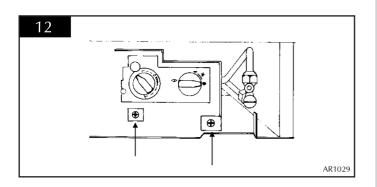
- 5.1 The piezo assembly used on this appliance is not serviceable and is unlikely to fail.
- 5.2 If a new piezo is required it will be necessary to change the gas valve. Refer to section 6.

6. GAS VALVE

- 6.1 Turn the gas supply off at the isolation elbow, and disconnect from the inlet pipe on the fire.
- 6.2 Disconnect the feed pipe and pilot pipe from the brass fittings. See diagram 11.



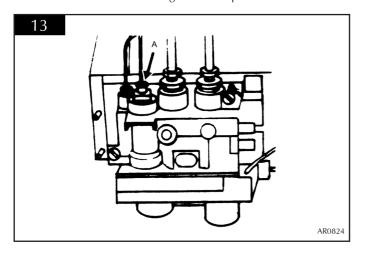
6.3 Remove the two screws retaining the valve bracket. See diagram 12.



- 6.4 Remove the ignition lead as described in section 4.
- 6.5 The valve should now be able to be eased forward so the pipes and thermocouple can be removed from the rear of the valve.
- 6.6 Undo the two screws retaining the valve to the bracket.
- 6.7 Replace in reverse order.
- 6.8 Check all joints for gas leaks, check the operation of the thermocouple and ignition lead.

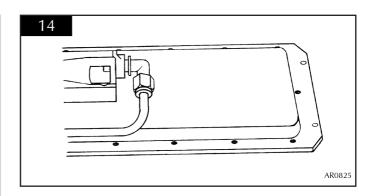
7. MAGNETIC SAFETY VALVE

- 7.1 Remove the gas valve as described in section 6.
- 7.2 Undo the magnetic valve retaining nut at the back of the control valve. Gently tap out the mag valve and replace with a new unit. See diagram 13. Replace in reverse order.



8. MAIN INJECTOR

8.1 Remove the burner module as described in Servicing section 2. Disconnect the pipe from the injector and the gas valve. See diagram 14.

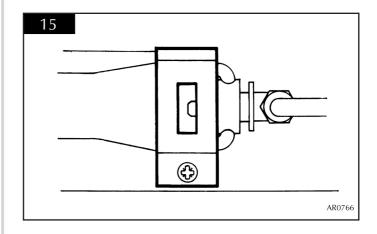


8.2 Rotate the injector until it is fully removed, and install the correct replacement injector. Re-assemble and turn the gas supply on, check for any leaks.

9. PRIMARY AERATION PLATE

NOT ALL MODELS HAVE AERATION PLATES. REFER TO NOTE AT BEGINNING OF INSTALLATION INSTRUCTIONS.

- 9.1 Remove the burner module as described in Servicing section 2.
- 9.2 Remove the fixing screw 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 15.



10. CHANGING BETWEEN GAS TYPES

In order to change between gas types, it will be necessary to change the following items:

Burner Unit

Pilot Injector

Control Valve

Injector

Aeration Plate (if required)

Databadge

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

NOTE: THE CONTROL VALVE IS FACTORY PRESET FOR THE CORRECT GAS TYPE AND MODEL, A NEW UNIT WILL NEED TO BE ORDERED WHEN CHANGING BETWEEN GAS TYPES.

11. CONTROL UPGRADE

See Installation Instructions, section 1.

12. SHORT SPARES LIST

Component	NG	LPG	
PILOT INJECTOR	PI0026	PI0015	
MAIN INJECTOR	IN0029	IN0051	
AERATION PLATE	NATURAL GAS		
	G	20	
	GZ2025		
burner unit	N/A		
AERATION PLATE	LPG		
	G30	G31	
	GZ3865	GZ2003	
burner unit	Z	/A	
GAS VALVE*	GC0	8800	
THERMOCOUPLE	PIO	063	
MAG UNIT	GC0092		
IGN LEAD	GC0090		
SPARK ELECTRODE P10053		053	
REAR CERAMIC PANEL	CE0388		
L/H CERAMIC PANEL	CERAMIC PANEL CE0386		
R/H CERAMIC PANEL CE0387		387	
EMBERS CE0423		423	
LOG SET CE0415		415	
LOG 1 CE0416		416	
LOG 2 CE0417			
LOG 3	CE0418		
LOG 4 CE0419		419	
LOG 5 CE0420		420	
LOG 6 CE0421		421	
LOG 7	CE0422		
CONVECTION FAN KIT	8576		
STANDARD UPGRADE KIT	8455		
TIMER/THERMO. UPGRADE KIT	8456		
WINDOW FRAME ASSEMBLY	GZ3991		

Gas Valve is pre-set for the appliance

SERVICE RECORDS

1ST SERVICE	2ND SERVICE				
Date of Service:	Date of Service:				
Next Service Due:					
Signed:					
Dealer's Stamp/CORGI Registration Number	Dealer's Stamp/CORGI Registration Number				
3RD SERVICE	4TH SERVICE				
Date of Service:	Date of Service:				
Next ServiceDue:	Next Service Due:				
Signed:	Signed:				
Dealer's Stamp/CORGI Registration Number	Dealer's Stamp/CORGI Registration Number				
5TH SERVICE Date of Service:	6TH SERVICE Date ofService: Next Service Due: Signed:				
Dealer's Stamp/CORGI Registration Number	Dealer's Stamp/CORGI Registration Number				
7TH SERVICE Date of Service:	8TH SERVICE Date of Service:				
Next Service Due:	Next Due:				
Signed:	Signed:				
Dealer's Stamp/CORGI Registration Number	Dealer's Stamp/CORGI Registration Number				
9TH SERVICE	10TH SERVICE				
Date of Service:	Date of Service:				
Next Due:	Next Service Due:				
Signed:	Signed:				
Dealer's Stamp/CORGI Registration Number	Dealer's Stamp/CORGI Registration Number				

