



Fire Your Imagination

Riva2 530/670

Inset Convector Fire - Balanced Flue

With Thermostatic Remote Control



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

Instructions for Use, Installation & Servicing

For use in GB & IE (Great Britain & Republic of Ireland).

IMPORTANT

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

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

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

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

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

Contents

Riva2 530/670 Balanced Flue

Covering the following models:

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

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

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

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

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

Appliance Commissioning Checklist

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

IMPORTANT NOTICE

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

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

RETAILER AND INSTALLER INFORMATION

Retailer

.....

.....

Contact No.....

Date of Purchase

Model No.

Serial No.....

Gas Type

Installation Company.....

.....

.....

Engineer.....

Contact No.....

Gas Safe Reg No.

Date of Installation

User Instructions

Welcome

Congratulations on purchasing your Riva2 fire, if installed correctly Gazco hope it will give you many years of warmth and pleasure for which it was designed.

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

WARNING



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

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

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

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

1. General

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

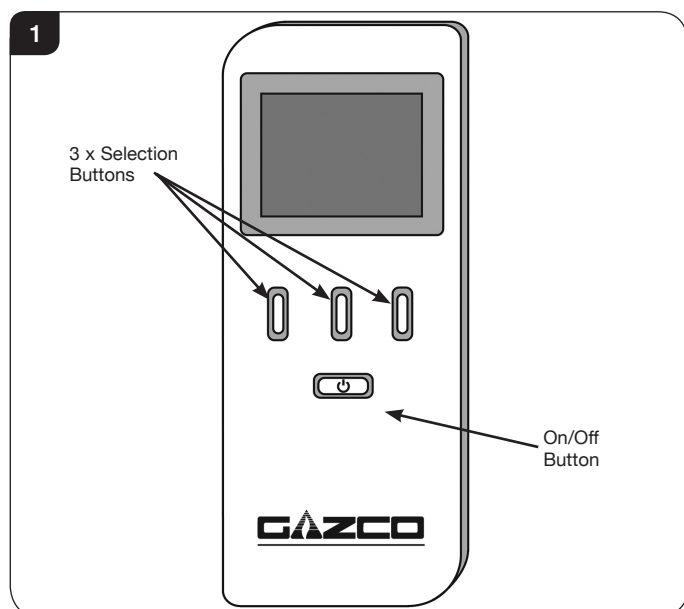


- 1.2 In all correspondence, please quote the appliance type and serial number, which can be found on the data badge located on a plate attached to the lower slotted trim.
- 1.3 Do not place curtains above the appliance: You must have 300mm (1') clearance between the appliance and any curtains at either side.
- 1.4 No furnishings or other objects should be placed within 1 metre of the front of the appliance.
- 1.5 If a shelf is fitted, a distance of 150mm above the appliance is required.
- 1.6 If any cracks appear in the glass panel do not use the appliance until the panel has been replaced.
- 1.7 If, for any reason, the flue has to be removed from the appliance, the seals must be replaced in the inner spigot.
- 1.8 Do not obstruct the flue terminal in any way, i.e. by planting flowers, trees, shrubs etc. in the near vicinity, or by leaning objects against the terminal guard.
- 1.9 Do not put any objects on the terminal guard; it will lose its shape.
- 1.10 If you use a garden sprinkler, do not let quantities of water into the flue terminal.
- 1.11 In the unlikely event the appliance is receiving interference from other electronic devices, the handset/Control box can be reprogrammed. Please refer to the commissioning section in order to change the communication channel.
- 1.12 This product is guaranteed for 5 years from the date of installation, as set out in the terms and conditions of sale between Gazco and your local Gazco retailer. Please consult with your local Gazco retailer if you have any questions. In all correspondence always quote the Model Number and Serial Number.

User Instructions

2. Control Options

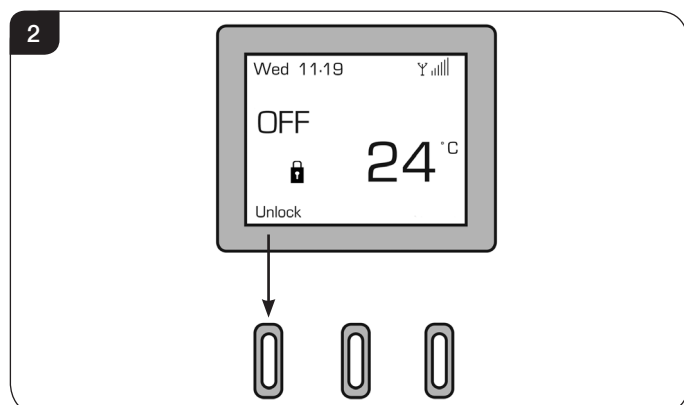
- 2.1 The appliance has 4 flame settings:
1. High.
 2. Medium.
 3. Low.
 4. Standby (Pilot only).
- 2.2 Both touch pad and handset allow you to manually switch between flame settings.
- 2.3 The Thermostatic handset also allows to set the appliance to automatically regulate the room temperature.



Before using the remote control:

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

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



- 2.6 To unlock the handset select Unlock followed by OK - the symbol will change to an open padlock (🔓).

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

1. Manual Mode - See Page 6.
2. Automatic Mode - See Page 6.
3. Program Mode - See Page 7.

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

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

Advanced Controls

- 2.8 The thermostatic remote control handset has been pre-set as follows:
- a) Thermostat mode - the appliance will alter automatically to achieve and maintain a desired room temperature in Auto (Fixed Temp) or Program mode.
 - b) Gap temperature set at 2°C - in Auto or Program mode the appliance will automatically ignite if the room temperature falls 2°C below the fixed temperature.
 - c) Program mode enabled - this allows one of three temperatures (Night temperature, Comfort temperature or Off) to be set for each hour of the day on a daily or weekly cycle.
 - d) Soft start enabled - in Auto or Program mode there is a 10 second delay between flame settings when more than one change of setting is required (i.e. from High to Low).
 - e) Sounder ON - the appliance will beep to confirm that it has received a command from the handset or touch pad.
 - f) Safety Temperature pre-set at 40°C - the appliance will automatically switch off if the room temperature (as displayed on the handset) exceeds 40°C.

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

- 2.9 The LCD screen displays the following information, see Diagram 3.

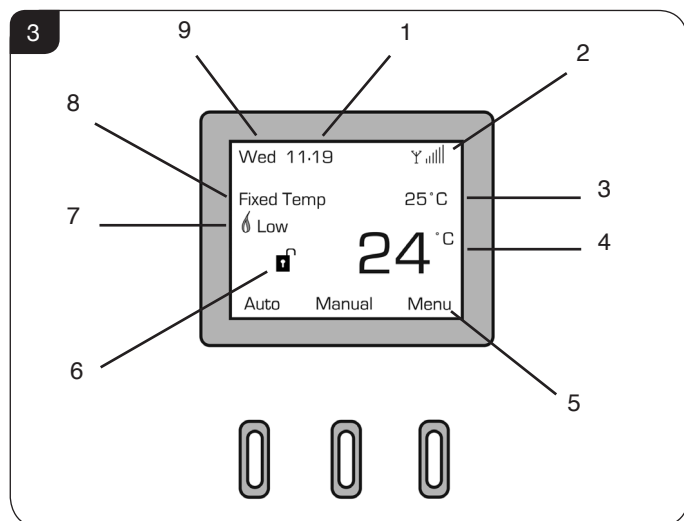
- 1) Time (24 hr clock)
- 2) Signal strength (between handset and appliance)
- 3) Selected Setting - set fixed temperature (in degrees) when in Auto mode (small number)
- 4) Current room temperature (large number)
- 5) Button function
- 6) Child lock status (shown by open or closed padlock)

User Instructions

7) Current flame status (Low, Med, High)

8) Selected Mode - Manual Flame / Fixed Temp (Auto) / Program - when appliance is switched on

9) Day of the week (Mon - Sun)



1. Manual Mode

Switching the Appliance ON:

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

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

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

Decreasing the Flame Height:

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

Increasing the Flame Height:

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



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



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

Switching the Appliance OFF:

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

2. Automatic Mode

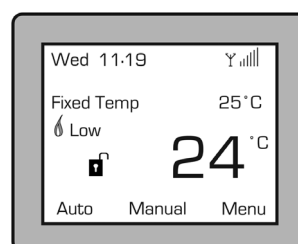
Auto mode allows you to pre-set a room temperature. The appliance controls the flame setting automatically to achieve and maintain this temperature.

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

- 2.18 If the appliance is switched off, select On followed by OK. The appliance will emit a single beep and the pilot will light.
- 2.19 Select Auto. The screen will display the word 'Thermo' and the current fixed room temperature will be highlighted.
- 2.20 Use the buttons directly below the up (↑) or down (↓) symbols to select a temperature between 0°C and 37°C.

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

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User Instructions

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

Setting the Display

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

- 2.27 To access the Adjust Menu function select Menu from the main screen.
- 2.28 Select Adjust Menu.
In this menu it is possible to set the:
- Temperature Unit (°C/°F)
 - Language
 - Autolock (On/Off)
 - Day (Mon - Sun)
 - Hour (24hr clock)
 - Minute
 - Comfort temperature (for use when in Program mode)
 - Night temperature (for use when in Program mode)

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

Setting the Day and Time:

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

3. Program Mode

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

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

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

- 2.33 There are two types of program mode:
1. Daily - the temperature can be set for each hour over a 24hr period - This pattern is then repeated every day.

2. Weekly - the temperature can be set for each hour over a 24hr period for each individual day of the week (Mon - Sun). This pattern is then repeated every week.

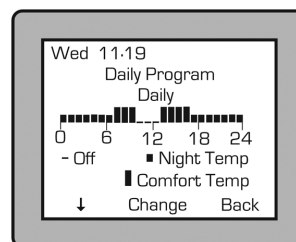
- 2.34 One of 3 options can be chosen for each hour across a 24 hour period:

- Off - the appliance will remain in Standby mode (pilot only). **The appliance will not switch off completely when in Program mode.**
- Night Temp - the appliance will automatically maintain a pre-set night temperature.
- Comfort Temp - the appliance will automatically maintain a pre-set comfort temperature.

- 2.35 To set the Comfort and Night temperature select Menu. In the next screen select Adjust Menu. Using (↓) scroll to Comfort Temperature and select. Use (↑) and (↓) to set a chosen temperature. Repeat for Night Temperature.

- 2.36 To access the programming screen select Menu. In the next screen select Adjust Menu. Using (↓) scroll to Change Prog and select. The programming screen will be displayed as shown in Diagram 5.

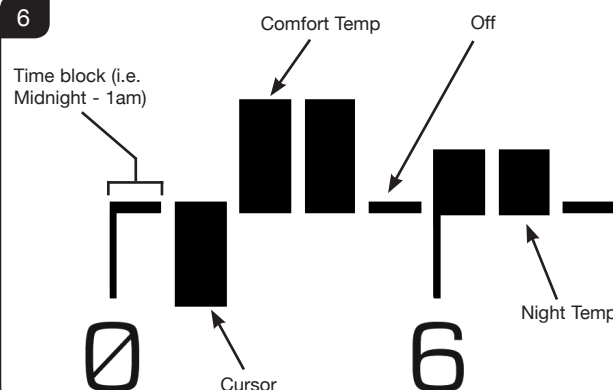
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Setting Daily Operating Times:

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

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

Setting Weekly Operating Times:

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

Launching a Daily or Weekly Program:

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

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

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

To Switch Off Program Mode

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

Locking the Handset

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

3. Replacing the Handset Batteries

- 3.1 **BEFORE USE:**
Ensure the remote handset contains 2 x AA 1.5v alkaline batteries (provided). Always replace the batteries with high quality batteries (Duracell or similar).
DO NOT USE RECHARGEABLE BATTERIES.
- 3.2 Communication between the handset and the appliance may take up to 2 minutes after batteries have been replaced, check the strength of the signal in the top right hand corner of the LCD display (Y|||).
- 3.3 If communication is not regained after this time the control unit and the handset may need pairing. Please refer to Commissioning, Section 2, Pairing the Appliance.

4. Handset Troubleshooting



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

CHANNEL SETTINGS

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

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

LOW BATTERY

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

Follow Section 3 - Replacing The Handset Batteries.

REMOTE SIGNAL STRENGTH



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

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

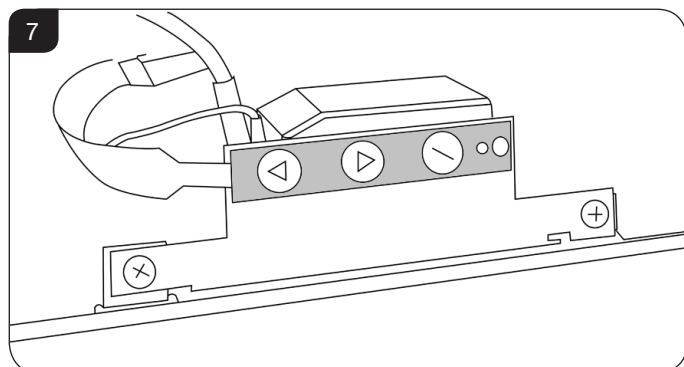
No vertical bars next to the signal symbol (Y) means communication between the appliance and the handset has been lost. If the communication loss exceeds 18 minutes the appliance will emit 20 beeps and switch OFF. Try the following:

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

User Instructions

5. Touch Pad Control

The touch pad control is located adjacent to the battery holder behind the lower front cover or frame, see Diagram 7. For access please refer to the instructions supplied with the frame or front.



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

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

Lighting the appliance

5.1 Press the On/Off button once.

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

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

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

5.3 To increase the flame height press the UP (▷) button.

5.4 To decrease the flame height press the DOWN (◁) button.

5.5 When on the lowest flame setting pressing the Down (◁) button will switch the appliance to Standby mode (pilot only).



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



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

To Switch the Appliance OFF:

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

Touch Pad Control Not Working

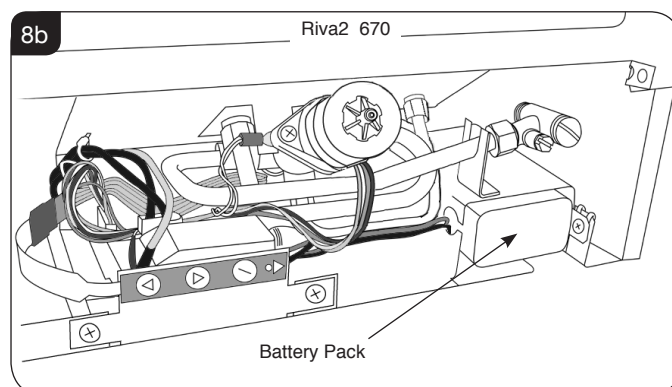
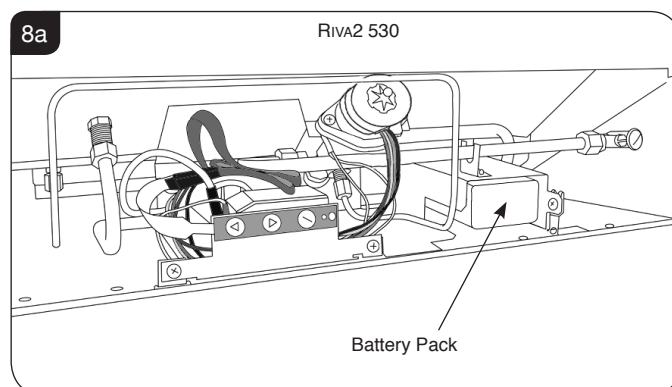
If the appliance is not operating with the touch pad control:

5.7 Replace the batteries in the battery pack, see Section 6.

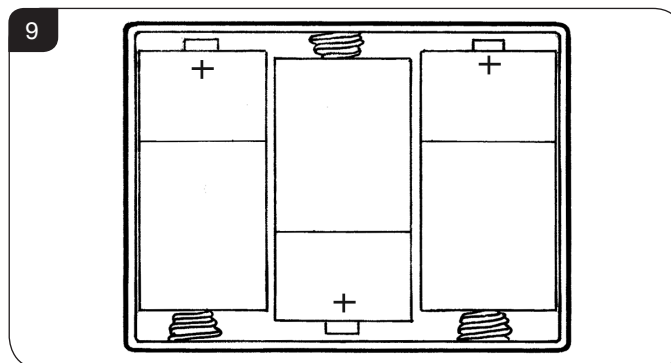
5.8 If the appliance still fails to operate consult your installer or Gazco Retailer.

6. Changing the Appliance Batteries

6.1 The battery pack is located in the base of the front of the appliance (see Diagram 8a or 8b depending on appliance).



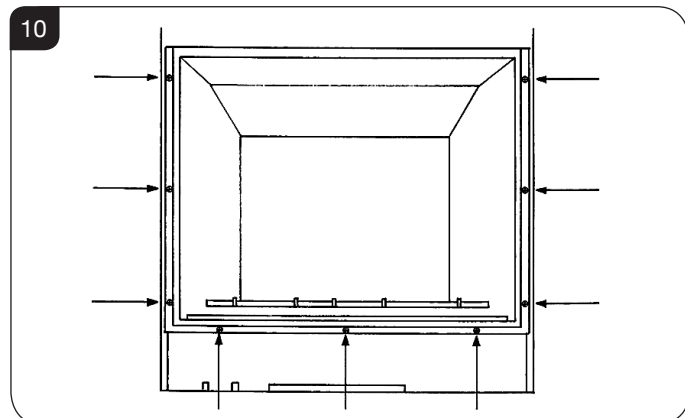
6.2 The battery pack contains 3 x C batteries. Replace exhausted batteries like for like (use high quality batteries, Duracell or similar). **DO NOT USE RECHARGEABLE BATTERIES.**



User Instructions

7. Cleaning the Appliance

- 7.1 To remove the decorative front from the appliance please refer to the separate instructions supplied with the front.
- 7.2 Remove the glass frame by unscrewing the nine screws, see Diagram 10.



- 7.3 Remove the liners and logs, and place them on a dry, clean surface.
- 7.4 The logs should not require cleaning. Do not use a vacuum cleaner or brush to clean the logs, any large pieces of debris may be removed by hand.
- 7.5 Ensure any debris is removed from the burner ports.
- 7.6 Replace the liners by referring to Section 8.
- 7.7 Use a damp cloth to clean the outer casing of the appliance.
- 7.8 To clean the glass surface, Gazco recommends you use a ceramic glass product generally sold for cleaning ceramic hobs.
- 7.9 The glass frame must be refitted to the appliance following cleaning or servicing.
- 7.10 Ensure that the fibreglass seal on the back of the glass frame is intact then hook the location tabs over the hooks on top of the firebox. Replace the nine screws working from the top down. Tighten the screws evenly **DO NOT OVER TIGHTEN**, see Diagram 10.

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

- 7.11 Replace ALL of the securing screws ensuring that a screw is present in all fixing slots.



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

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

NOTE: ENSURE THAT THE LOGS ARE POSITIONED CORRECTLY, SEE SECTION 8. ONLY USE THE CORRECT AMOUNT OF LOGS AS SPECIFIED IN THE DIAGRAMS.

Advice on handling and disposal of fire ceramics



The side panels in this appliance are made from Refractory Ceramic Fibre (RCF), a material which is commonly used for this application.

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

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

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

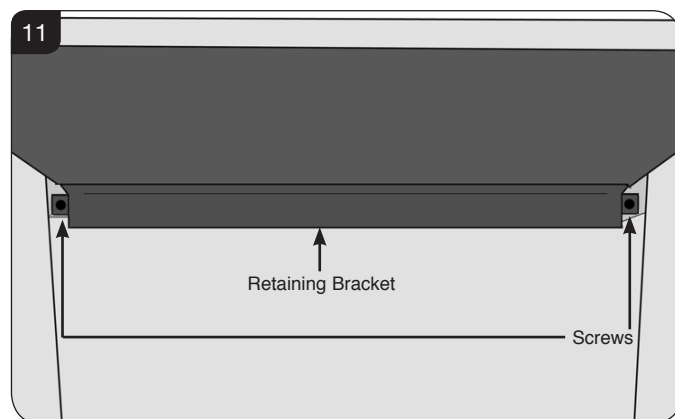
Excessive exposure to these materials may cause temporary irritation to eyes, skin and respiratory tract; wash hands thoroughly after handling the material.

8. Removal & Fitting of the Liners

- 8.1 The Riva2 appliance comes with three optional liner finishes:

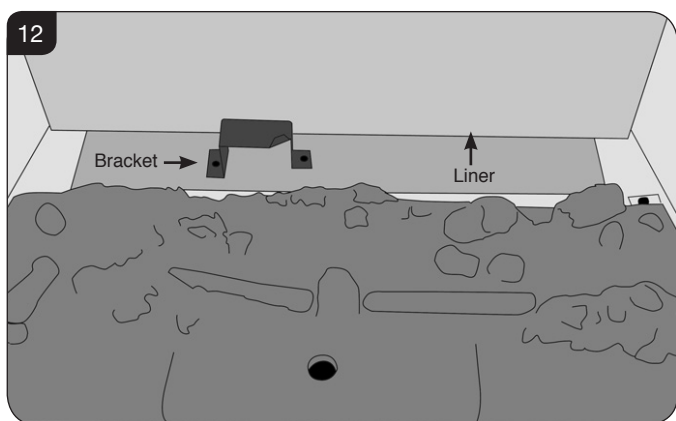
Vermiculite
Black Reeded
Brick Effect

- 8.2 To fit the desired liner type remove the retaining bracket at the top rear of the firebox, see Diagram 11.



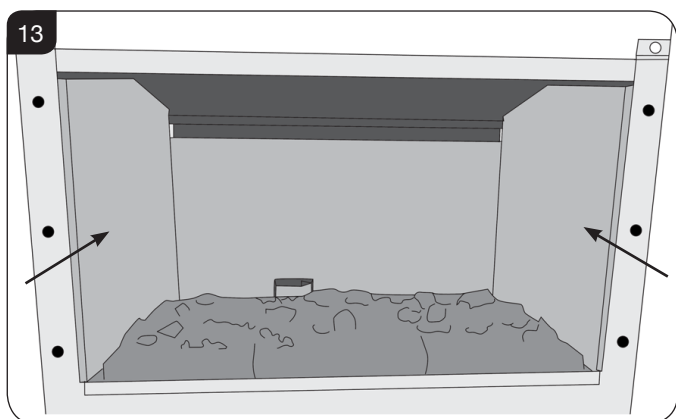
- 8.3 Slide the back liner panel over the bracket in the base of the firebox and stand upright against the back of the appliance, see Diagram 12.

User Instructions



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

8.5 Slide the two side liners into place between the side of the firebox and the burner tray, see Diagram 13.

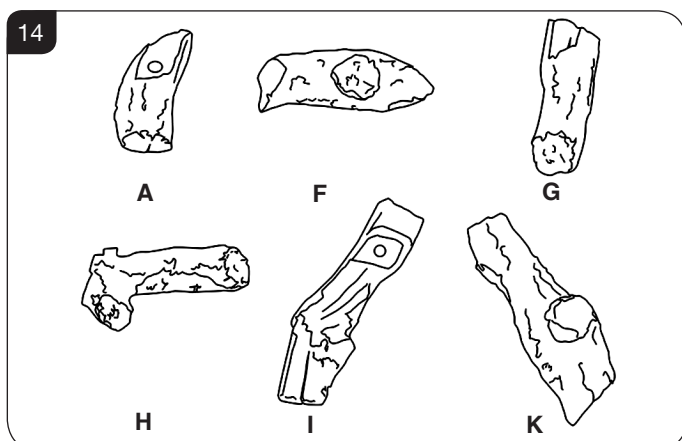


8.6 Removal of the liners is the reverse of this process.

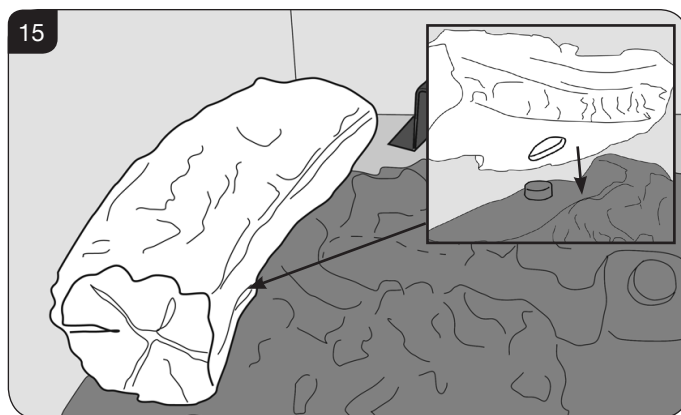
9. Arrangement of Fuel Bed Components

Riva2 530 Layout

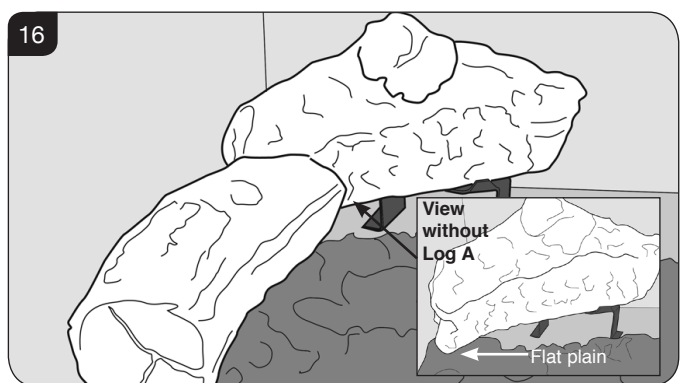
9.1 The logs for the fuel bed are clearly individually labelled, see Diagram 14.



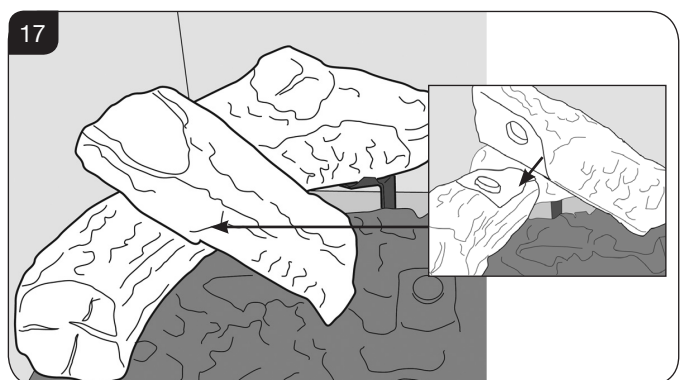
9.2 Place log A on the left hand front of the burner. The log will fit over the raised stud and into the raised stud and into the groove in the burner tray, see Diagram 15.



9.3 Place Log F behind the Log A on the flat plain and locate the rear of the log on the metal bracket. The log should rest between the lip of the bracket and the rear liner, see Diagram 16.

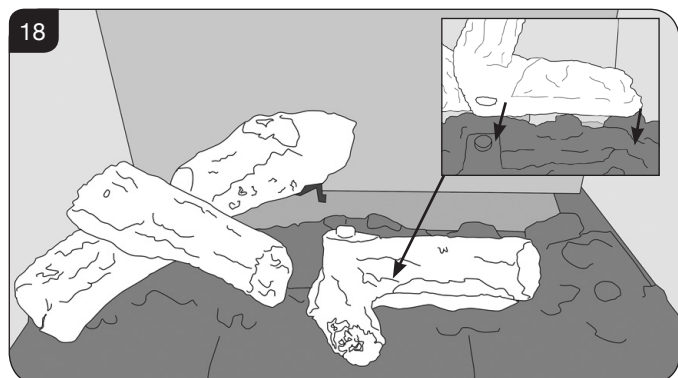


9.4 Place Log G on top of Log A. There is a hole on the underside of Log G which fits over the raised stud on Log A to secure in place. The end of the log sits on the raised section of the burner tray, see Diagram 17.

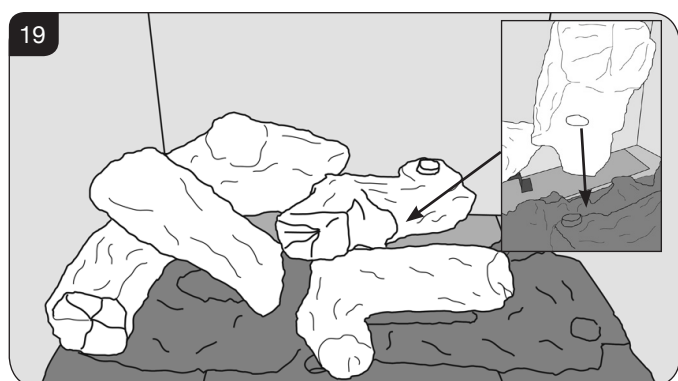


9.5 Place Log H on the centre of the burner tray. There is a raised stud in the fuel bed which securely locates the log in place. The right hand side rests on the raised section at the end of the air cutout, see Diagram 18.

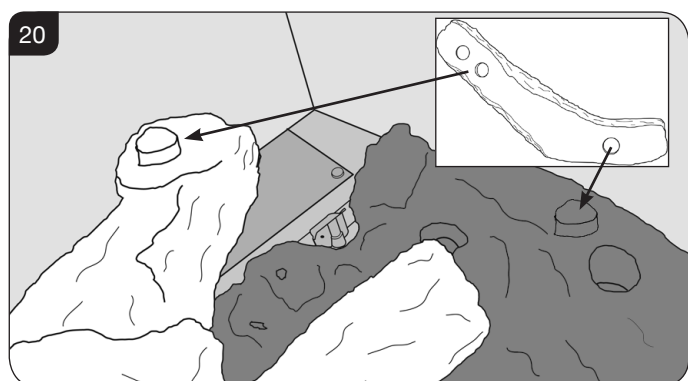
User Instructions



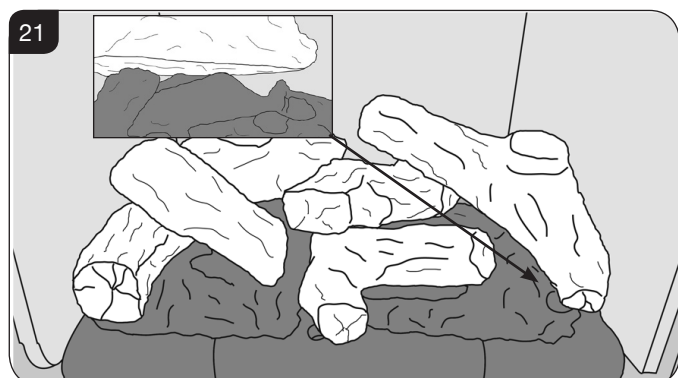
- 9.6 Rest Log I on the raised stud on Log H. The rear of the effect should rest in the groove at the back of the burner tray, see Diagram 19.



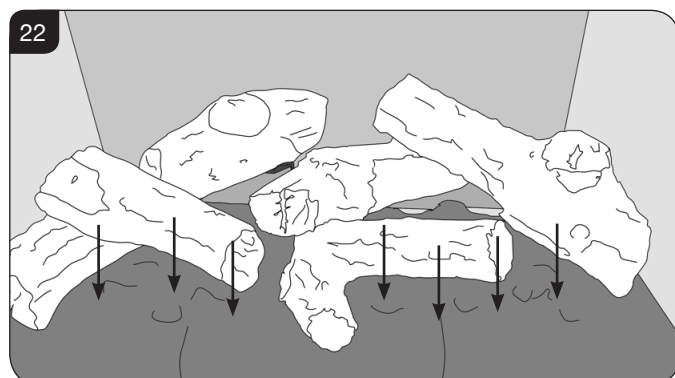
- 9.7 Sit the first hole in the bottom of the left hand side of Log K on the stud of Log H and secure by fitting the middle hole on the right hand side over the stud in the fuel bed by the burner port, see Diagram 20.



- 9.8 Log K should rest on the flat plain behind the stud for the Log arrangement to be complete, see Diagram 21.

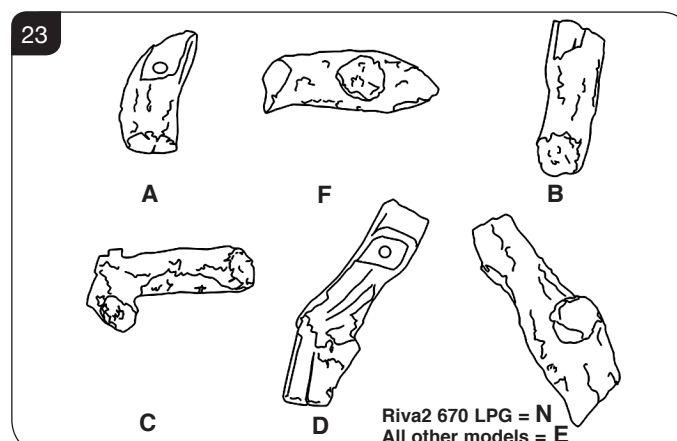


- 9.9 Lay emberglow over the small ports in the base of the burner tray. This will create a glowing effect when the appliance is lit, see Diagram 22.

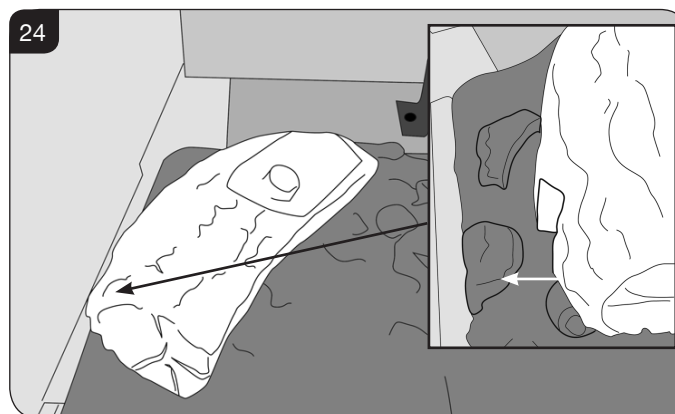


Riva2 670 Layout

- 9.10 The logs for the fuel bed are clearly individually labelled, see Diagram 23.

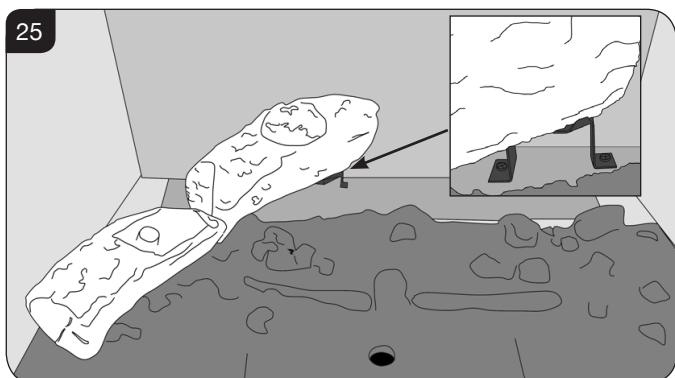


- 9.11 Place log A on the left hand front of the burner. The log will rest in a groove and the raised stud will fit in the cut out notch in the log, see Diagram 24.
Ensure the log is pushed as far to the side of the appliance as the grooves will allow.

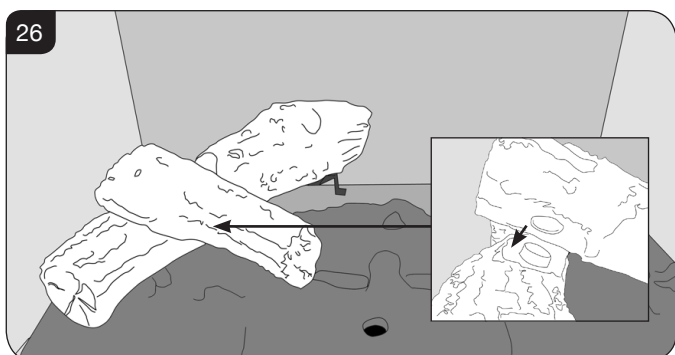


- 9.12 Place log F behind the first log and locate the rear of the log on the metal bracket. The log should rest between the lip of the bracket and the rear liner, see Diagram 25.

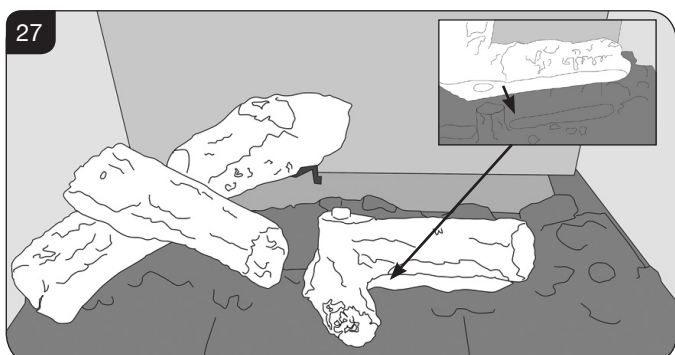
User Instructions



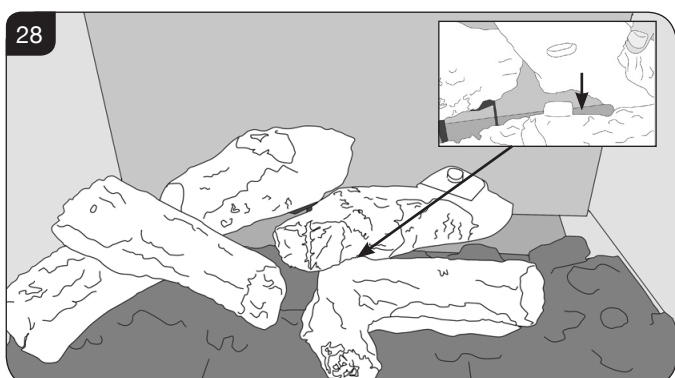
- 9.13 Place log B on top of log A. There is a hole on the underside of log B which fits over the raised stud in log A to secure in place, see Diagram 26.



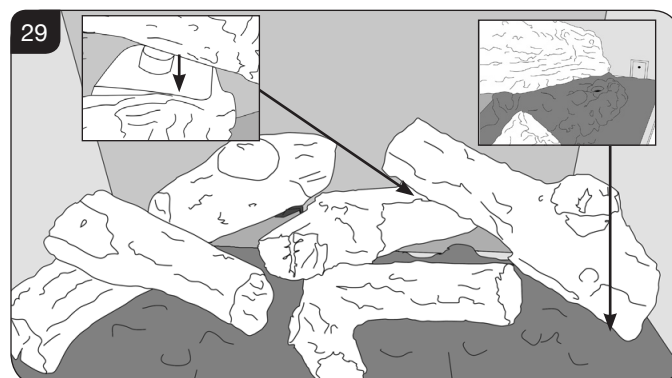
- 9.14 Place log C on the centre of the burner tray. There is a raised stud in the fuel bed which securely locates the left hand side of the log in place whilst the right hand side rests in the channel to the right hand side of the air cutout in the fuel bed, see Diagram 27.



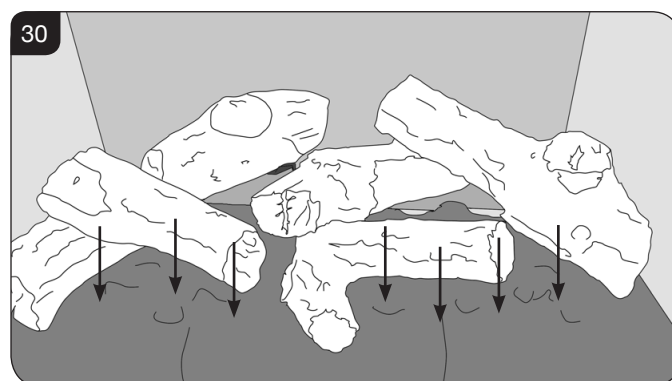
- 9.15 Rest log D on the raised stud on log C. The rear of the effect should rest against the back liner, see Diagram 28.



- 9.16 Sit the hole in the bottom of Log E/N on the stud of Log D and rest the other end in the groove in the fuel bed by the burner port, see Diagram 29.



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



10. Flame Failure Device

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

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

11. Running In

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

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

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

User Instructions

12. Servicing

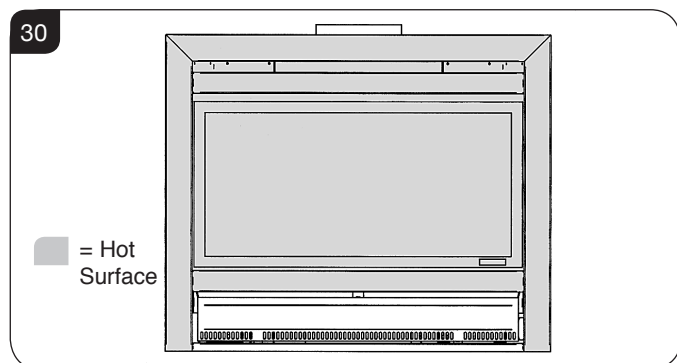
- 12.1 The appliance must be serviced every 12 months by a qualified Gas Engineer. In all correspondence always quote the Model number and the Serial number which may be found on the data badge.

13. Installation Details

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

14. Hot Surfaces

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



15. Appliance will not light

If you cannot light the appliance:

- 15.1 Check and change the batteries in the remote handset.
- 15.2 Check and change the control box batteries (see Section 6).
- 15.3 Consult your Gazco Retailer or installer if the appliance still does not light.

Installation Instructions

Technical Specification

Covering the following models:

GAS TYPE	RIVA2 530	RIVA2 670
NG	134-313	134-247
LPG	134-728	134-653

Model	Gas CAT.	Gas Type	Working Pressure	Aeration	Injector	Gas Rate m ³ /h	Input kW (Gross)		Country
							High	Low	
Riva 530	I ₂ H	Natural (G20)	20mb	2 x 6mm Ø	410	0.628	6.6	3.9	GB, IE
Riva 530*	I ₃ P	Propane (G31)	37mb	2 x 16mm Ø	200	0.251	6.7	3.5	GB, IE
Riva 670	I ₂ H	Natural (G20)	20mb	2 x 8mm Ø	410	0.638	6.7	3.9	GB, IE
Riva 670*	I ₃ P	Propane (G31)	37mb	-	200	0.256	6.8	3.5	GB, IE
*Efficiency Class 2 - 81% / NO _x Class 4									
Flue Outlet Size Ø 100mm									
Flue Inlet Size Ø 152mm Ø									
Gas Inlet Connection Size Ø 8mm									

RESTRICTOR REQUIREMENT - VERTICAL & HORIZONTAL FLUE SPECIFICATION		
Riva2 530 Nat Gas/LPG and Riva2 670 Nat Gas		
Vertical flue height from top of appliance	Horizontal length	Restrictor size
500mm - 1000mm	Up to 1000mm	No restrictor
1000mm - 1490mm	Up to 1000mm	75mm
1500mm - 1990mm	Up to 2000mm	70mm
1500mm - 1990mm	2000mm up to 5000mm	No restrictor
2000mm - 2500mm	Up to 5000mm	70mm
2500mm x 3000mm	Up to 5000mm	60mm
Riva2 670 LPG only		
700mm - 1000mm	Up to 500mm	No restrictor
1000mm - 1490mm	Up to 1000mm	No restrictor
1500mm - 1990mm	Up to 2000mm	75mm
1500mm - 1990mm	2000mm up to 5000mm	No restrictor
2000mm - 2500mm	Up to 5000mm	75mm
2500mm - 3000mm	Up to 5000mm	70mm

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

Installation Instructions

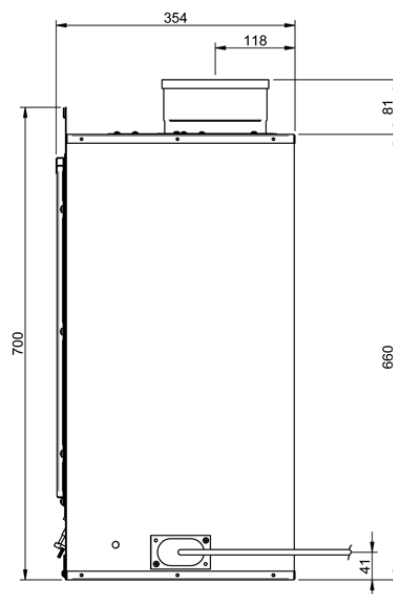
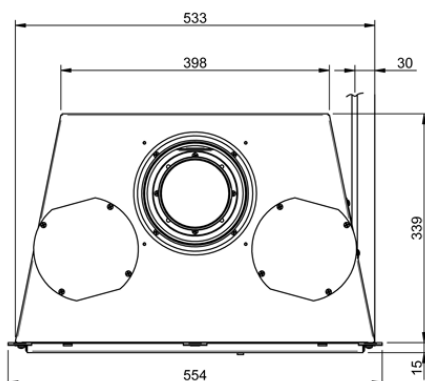
Technical Specification

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

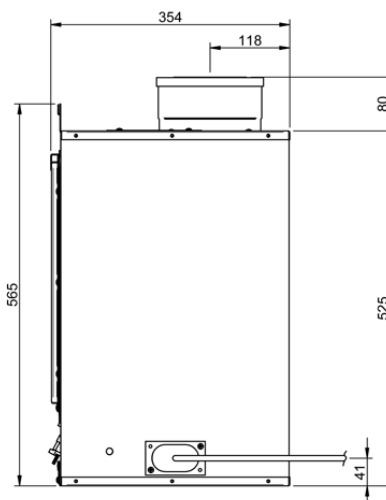
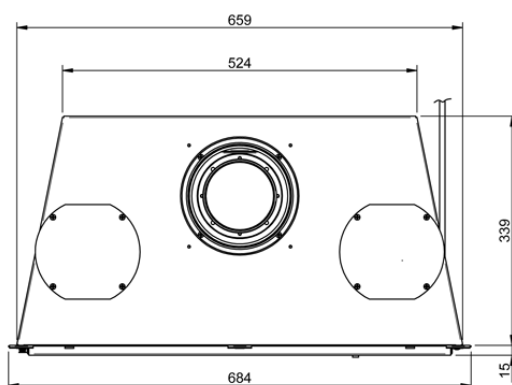
PACKING CHECKLIST

Qty	Description	Fixing Kit containing:
1 x	Cassette and burner assembly	1 x Instruction manual
1 x	Back panel	4 x Wood screws
1 x	LH side panel	4 x Wall plugs
1 x	RH side panel	1 x Self adhesive foam strip
1 x	Log set (6 logs)	2 x Frame retaining screws
		1 x Aeration plate (G31)
		2 x AA 1.5 alkaline batteries
		3 x Size C batteries

RIVA2 530



RIVA2 670



Installation Instructions

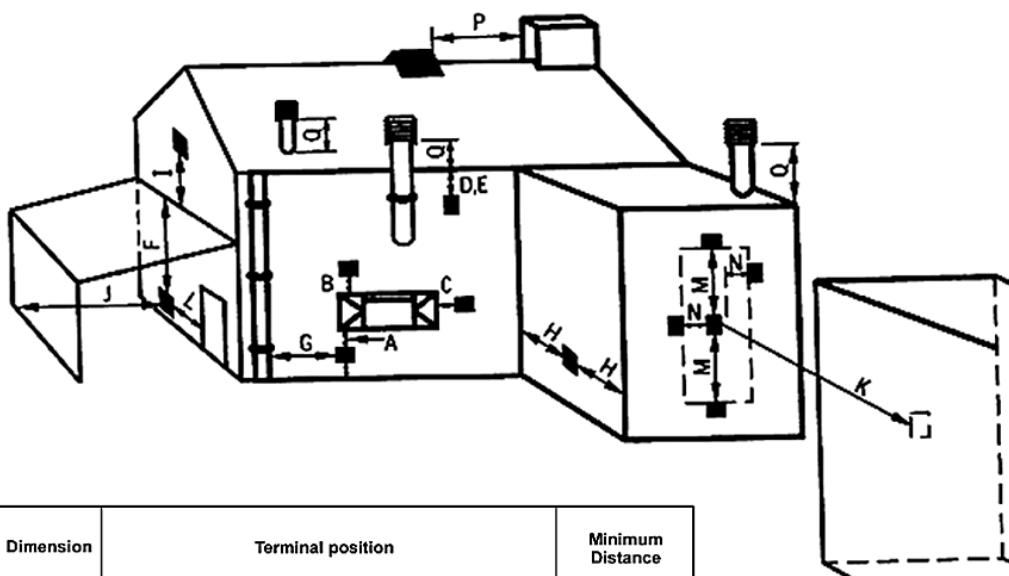
Site Requirements

1. Flue & 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 below).
- 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 15.
- 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 Diagrams 2a.
- 1.6 Access must be left either above or at the side of the installation to allow the flue to be assembled on top of the appliance. When a horizontal terminal is used, the vertical sections are assembled first, then the 90-degree elbow and finally the horizontal section including the terminal. If a masonry installation is to be built, a suitable lintel must be used to support the opening.
- 1.7 Only the horizontal terminal section can be reduced in size.

1



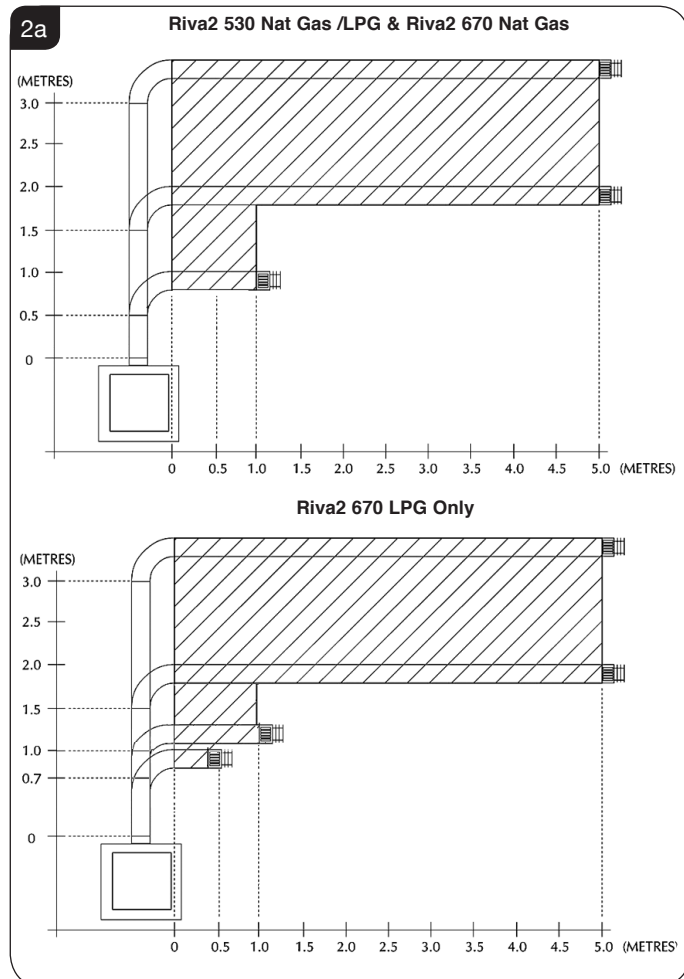
Dimension	Terminal position	Minimum Distance
A*	Directly below an opening, air brick, opening windows, etc.	600mm
B*	Above an opening, air brick opening windows, etc.	300mm
C*	Horizontally to an opening, air brick opening windows etc.	400mm
D	Below gutters, soil pipes or drain pipe	300mm
E	Below eaves	300mm
F	Below balconies or car port roof	600mm
G	From a vertical drain pipe or soil pipe	300mm
H	From an internal or external corner	600mm
I	Above group roof or balcony level	300mm
J	From a surface facing the terminal (also see 6.1.2)	600mm
K	From a terminal facing the terminal	600mm
L	From an opening in the car port (e.g. door, window) into the dwelling	1200mm
M	Vertically from a terminal on the same wall	1500mm
N	Horizontally from a terminal on the same wall	300mm
O	From the wall on which the terminal is mounted	N/A
P	From a vertical structure on the roof	600mm
Q	Above intersection with roof	300mm

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

Installation Instructions

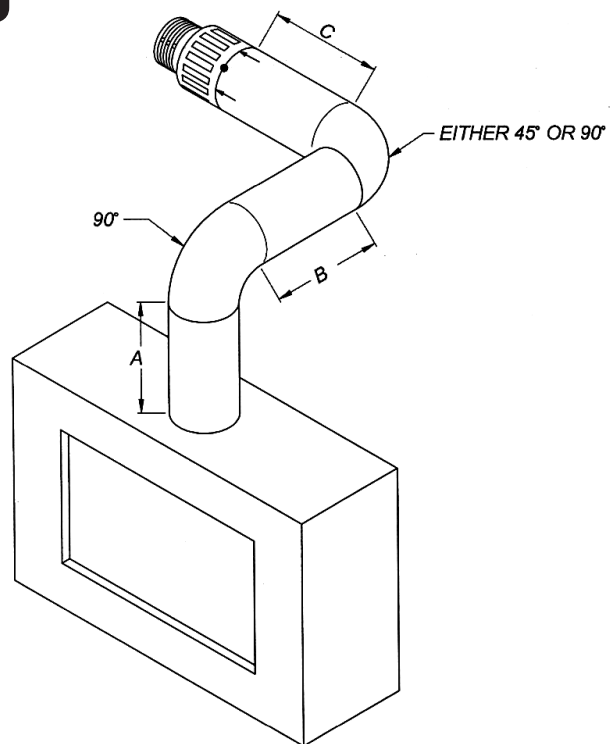
Site Requirements

2. Flue Options



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

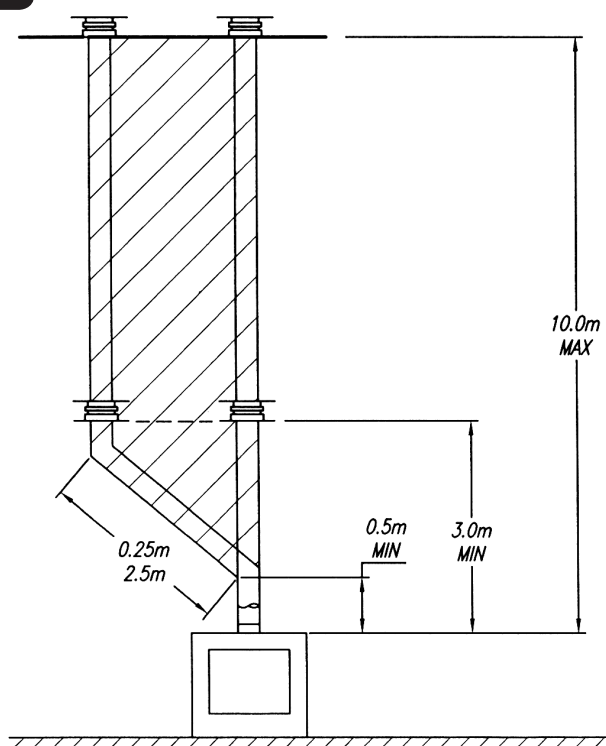
2b



When A = 1.0 to 1.499 metres
B & C = 1.0 metres maximum

When A = 1.499 to 3.0 metres
B & C = 4.0 metres maximum

2c



Installation Instructions

Site Requirements

2.1 TOP FLUE UP & OUT KIT (8509/8509AN)

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

The kit may be used on its own.

2.2 TOP FLUE UP & OUT WITH ADDITIONAL BEND

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

2.3 TOP FLUE VERTICAL KIT (8524/8524AN)

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

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

Extra lengths may be added from the list below.

2.4 TOP FLUE VERTICAL OFFSET KIT (8530/8530AN)

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

2.5 EXTRA FLUE LENGTHS

All flue components are 150mm diameter (6")

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

NOTE: The following areas need careful consideration.

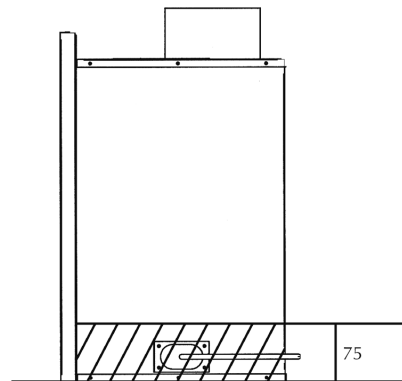
- a) Terminal positions
- b) Flue supports
- c) Weatherproofing
- d) Fire precautions

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

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 but must be restricted to the area shown in Diagram 3.

3



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

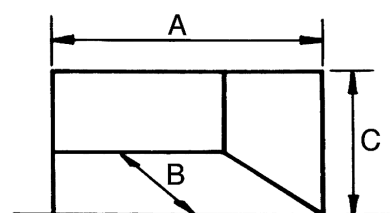
4. Ventilation

- 4.1 This appliance requires no additional ventilation.

5. Appliance Location

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

4a



Installation Instructions

Site Requirements

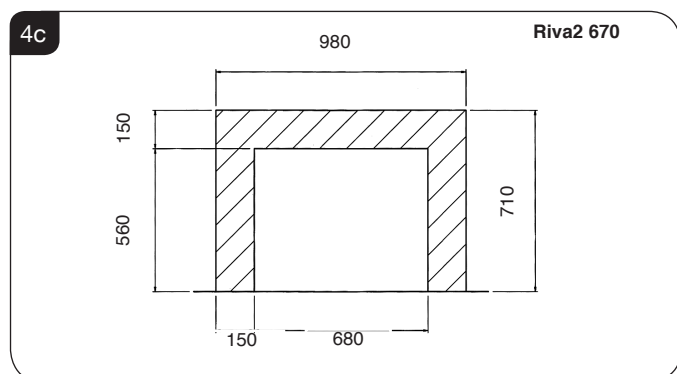
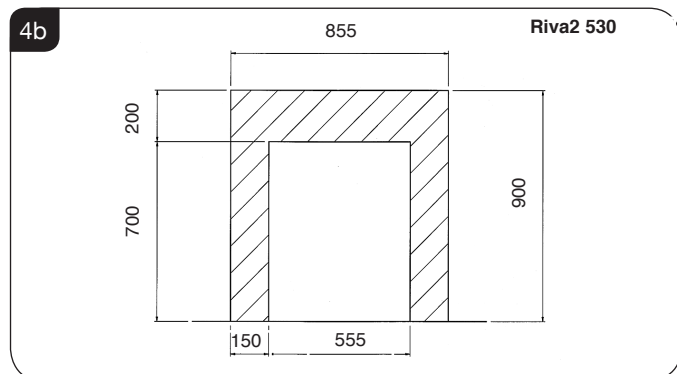
DIMENSIONS	RIVA2 530	RIVA2 670
A	540mm	668mm
B	350mm	350mm
C	665mm	530mm

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

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

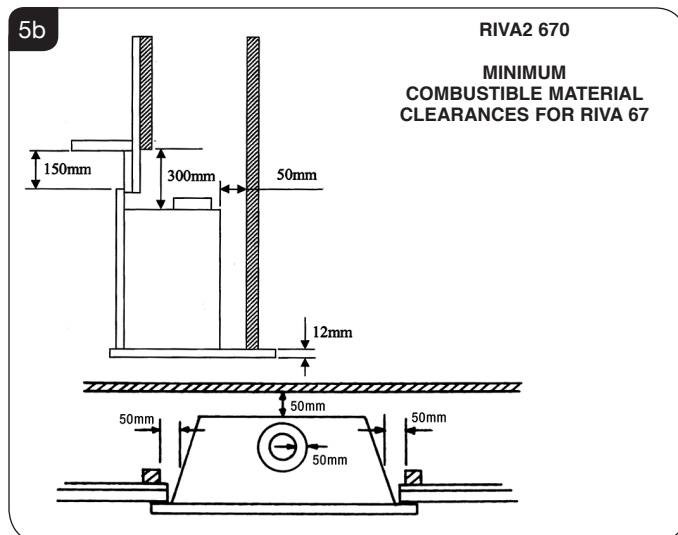
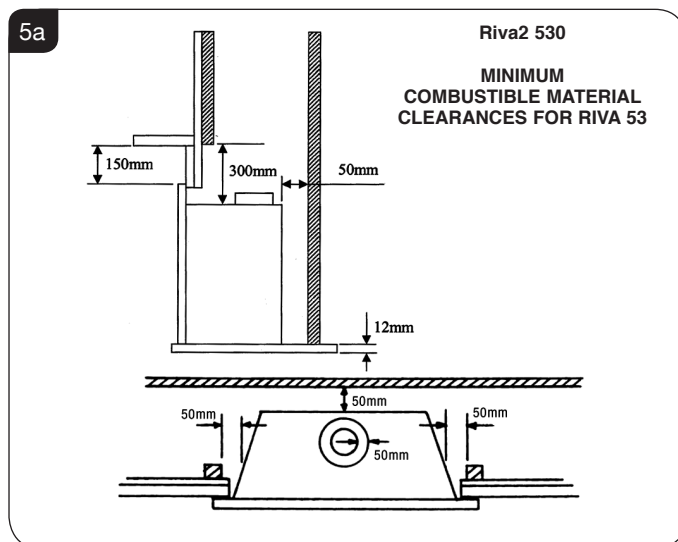
- 5.3 This appliance is not suitable for installation onto a combustible wall; all combustible materials must be removed from the area shown in Diagrams 4a, 4b and 4c.

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



STUDWORK INSTALLATION

- 5.5 Combustible parts of the studwork must not be any closer than the minimum dimensions shown in Diagrams 5a and 5b. These dimensions need to be maintained even if the frame work is protected by non-combustible material.

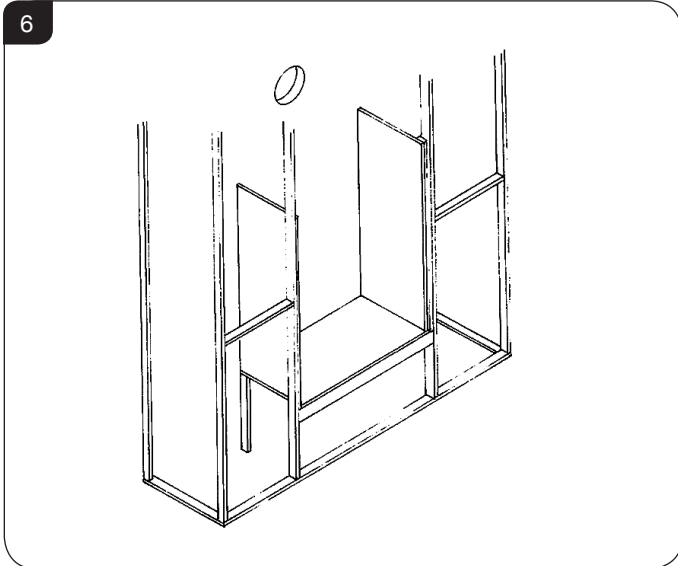


- 5.6 Do not pack the void around or above the appliance with insulation materials such as mineral wool.
- 5.7 The void into which the cassette is fitted must be ventilated to prevent a build up of heat. If the void is sealed then it will be necessary to fit vents at both low and high levels of approximately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

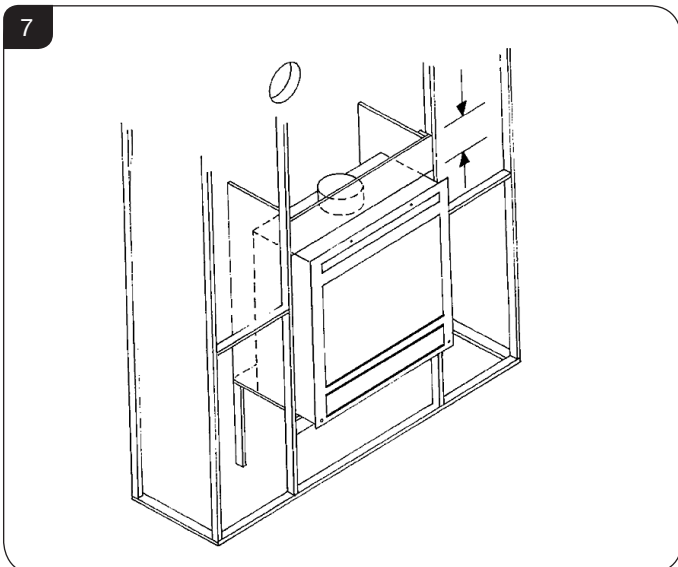
Installation Instructions

Site Requirements

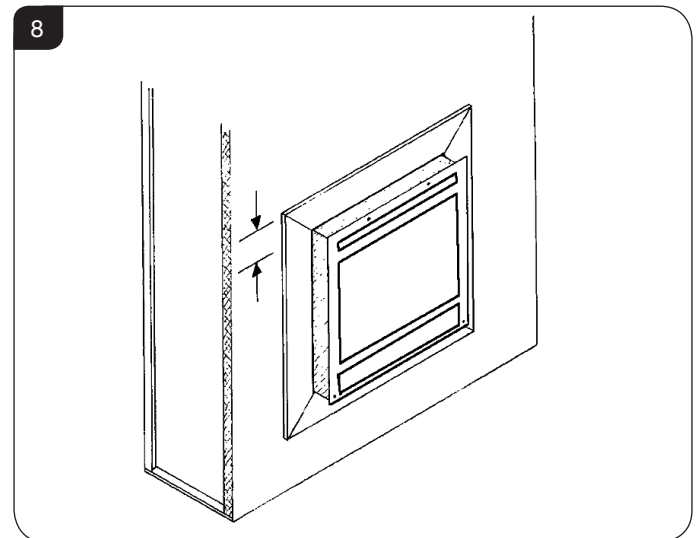
- 5.9 Build the studwork chimney breast to the desired size. **Ensure that the clearances to combustible materials is maintained**, decide upon and cut the hole for the flue exit (see Site Requirements, Section 2). It is recommended to line the aperture for the cassette with 12mm thick non-combustible material as shown. Provide gas and electric services (if required) into the enclosure, see Diagram 6.



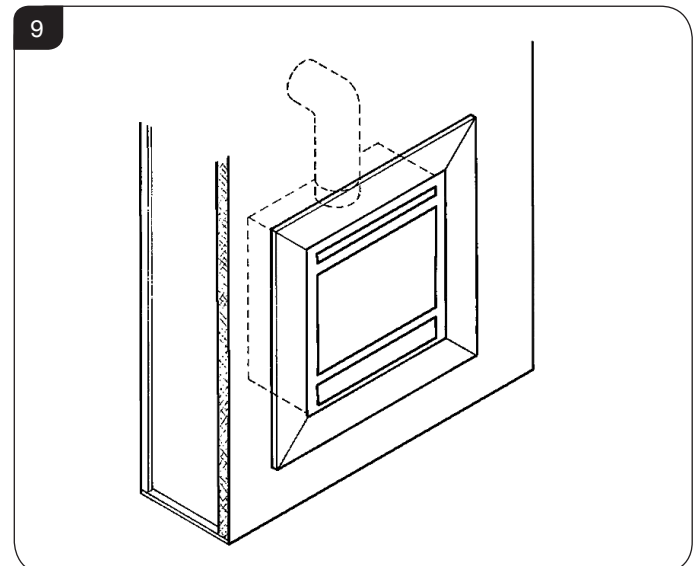
- 5.10 Place the cassette into position and fit a non-combustible panel above the cassette as shown, see Diagram 7. Ensure the void is adequately ventilated.



- 5.11 With the cassette forward of its final position apply plasterboard to the front of the chimney breast and apply plaster finish. In order to prevent possible plaster cracks, it is recommended to cover the face of the wall immediately above the cassette with non-combustible material such as marble or granite, see Diagram 8.



- 5.12 Push the cassette back into its final position and connect the flue system, gas and electric services using the openings in the side of the chimney breast for access. Following commissioning complete the sides of the chimney breast, see Diagram 9.



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

Installation Instructions

Site Requirements

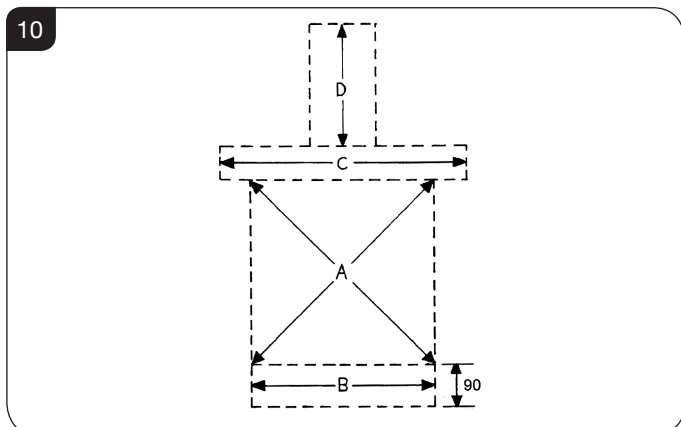
MASONRY INSTALLATION

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

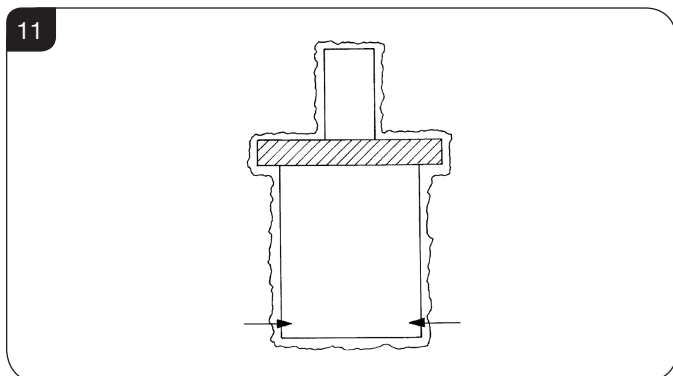
5.15 Mark out the following:

- A. Cassette position
- B. Extra room below the cassette
- C. Lintel position
- D. Flue installation access

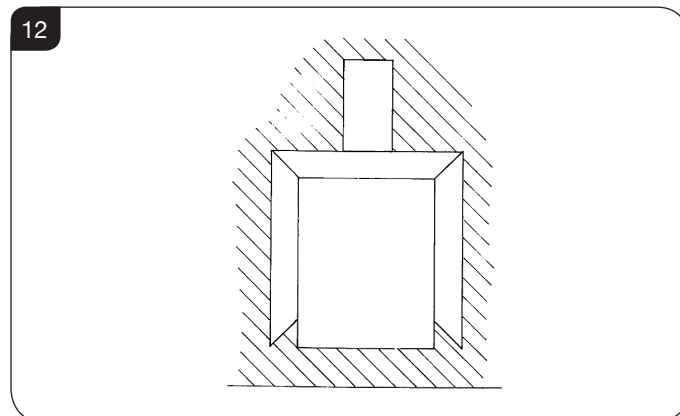
NOTE: The position of the flue installation access will depend on the route and length of flue to be installed. A hole will be required to gain access to each joint and the exit through the wall. These holes are ideally in the side of the chimney breast, see Diagram 10.



5.16 Cut out all holes and fit lintel, see Diagram 11.

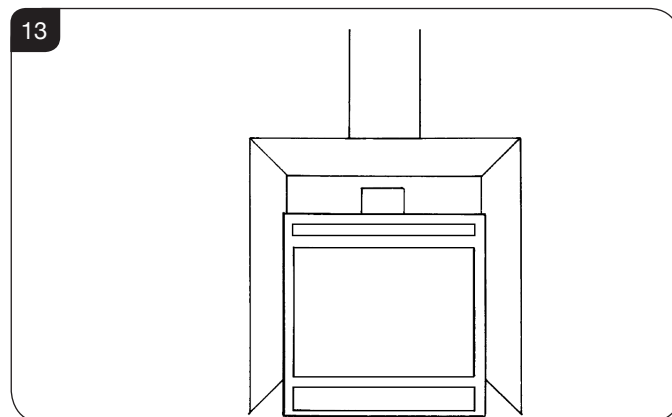


5.17 Apply plaster finishing around the aperture that the cassette will fit into, see Diagram 12.

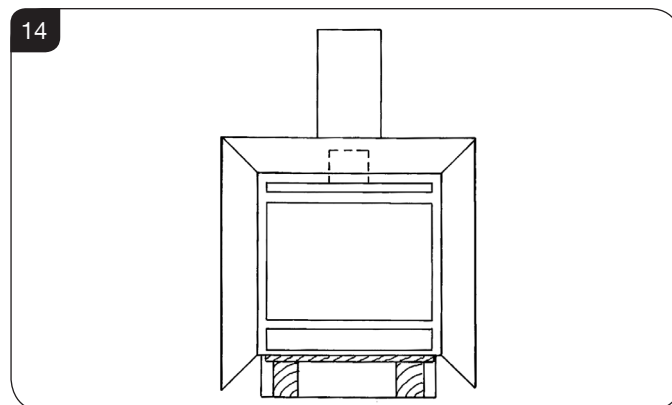


NOTE: In order to prevent possible plaster cracks, it is recommended to cover the immediate area above the cassette with non-combustible material such as marble or granite.

5.18 Place the cassette into the opening, see Diagram 13.



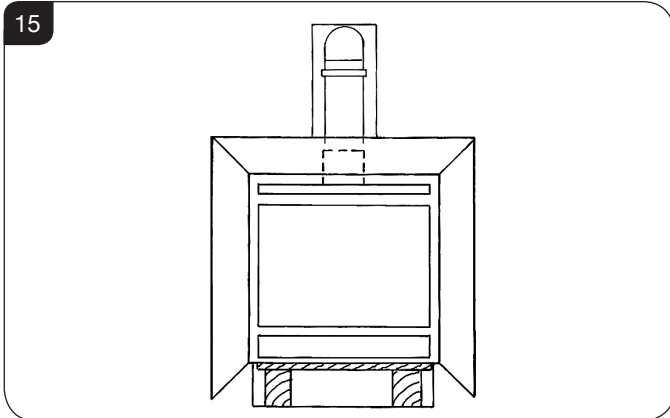
5.19 Raise the cassette into its final position and support it on 12mm thick non-combustible material, see Diagram 14.



Installation Instructions

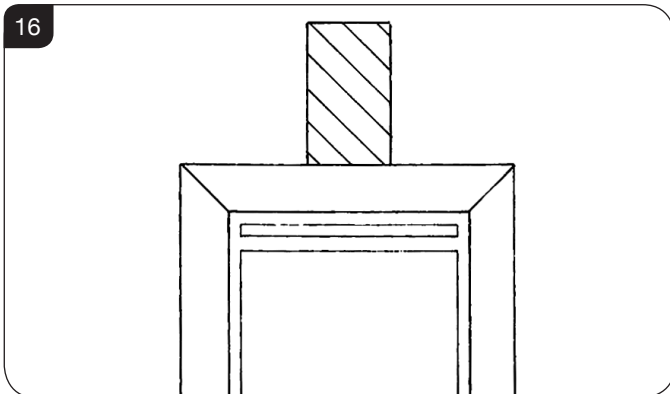
Site Requirements

- 5.20 Connect the flue system through the access holes, see Diagram 15.



- 5.21 After fully commissioning the appliance, make good all of the access holes, see Diagram 16.

NOTE: It is recommended to cover some of these access holes with removable panels to assist in future servicing, see Diagram 16.



Installation Instructions

1. Safety Precautions

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

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



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

FOR DETAILS OF CHANGING BETWEEN GAS TYPES REFER TO SERVICING, SECTION 9, REPLACING PARTS.

Unpacking

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

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

2. Installation of the Appliance



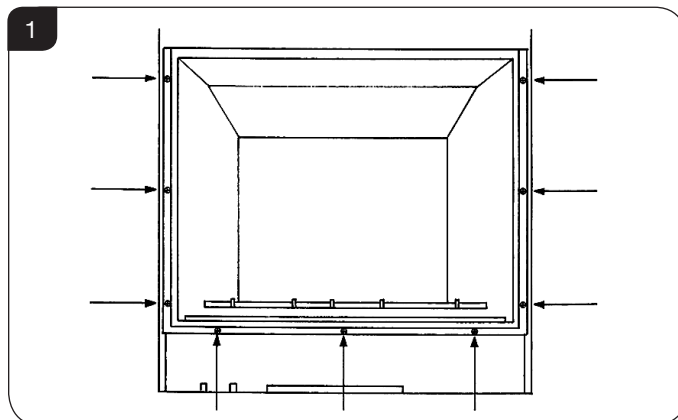
NOTE: THERE IS AN OPTIONAL CONVECTION FAN KIT AVAILABLE FOR THE RIVA2 670 ONLY (PART No. 8566). THIS CAN BE FITTED EITHER DURING OR AFTER INSTALLATION, BUT PROVISION FOR A POWER SUPPLY MUST BE MADE PRIOR TO INSTALLATION OF THE APPLIANCE. ALSO THERE IS A DUCT KIT (PART No. 8572) WHICH MUST BE INSTALLED AT THE SAME TIME AS THE APPLIANCE INSTALLATION.



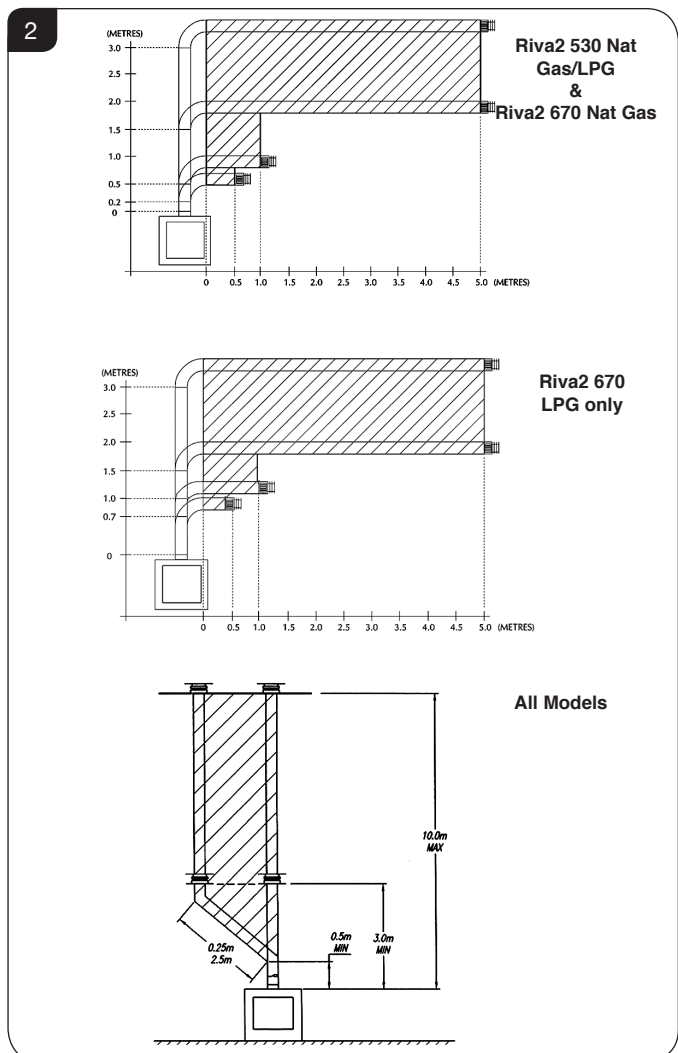
Please note: As an optional extra Gazco can provide a mains adapter to supply constant power to the appliance control box instead of the battery pack.

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

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

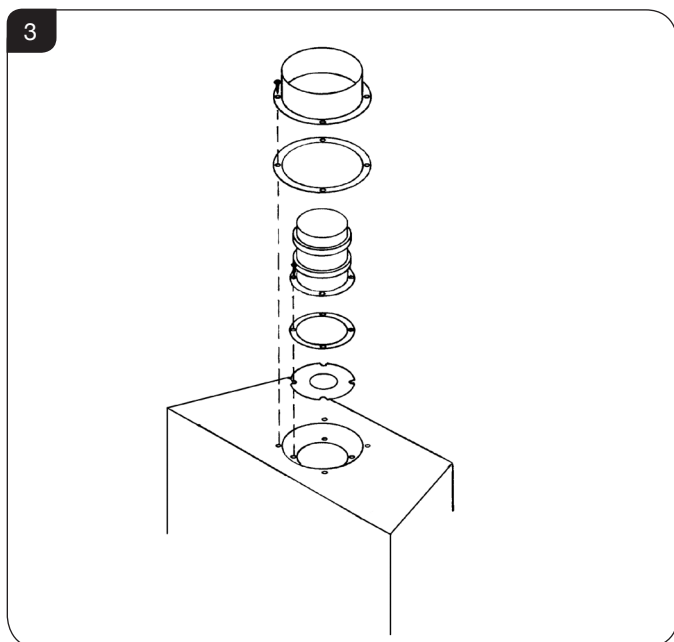


- 2.2 The gas supply enters through the silicone panel located on the RH side of the outer box; this will need to be slit with a sharp knife prior to passing the supply pipe through.
- 2.3 Two types of flue terminals are available, horizontal and vertical. For a horizontal terminal, decide on the terminal 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 Diagram 2.



Installation Instructions

TAKE CARE WHEN MARKING OUT FOR THE FLUE AS IT IS DIFFICULT TO MOVE AFTER INSTALLATION. IF A RESTRICTOR IS REQUIRED FIT THIS BETWEEN THE SMALL OUTLET SPIGOT AND THE AIR DUCT (SEE Diagram 3). REFER TO THE TECHNICAL SPECIFICATIONS ON PAGE 16 FOR RESTRICTOR SIZE.

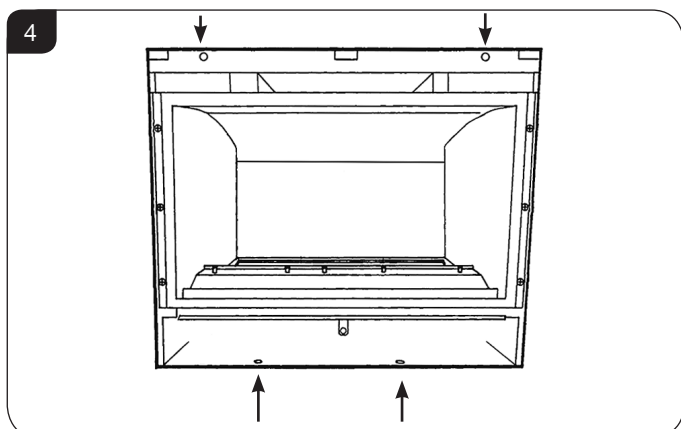


- 2.4 A 152mm (6") diameter hole is required to install the flue. This can be achieved by either:
a) Core drill
b) Hammer and chisel.
It is advisable to drill small holes around the circumference when using method b. Make good both ends of the hole.

- 2.5 Remove the backing paper from the silicone foam strip supplied in the fixing kit and fix to the back of the outer flanges of the appliance, ensure that it is located below the frame location lugs on the top flange. Foam strip may need cutting to length.

When installing the appliance into a combustible enclosure, ensure all the clearances are observed. It is advisable to use a marble slip or similar material between the appliance and the plasterboard. See Site Requirements, Diagram 3A & 3B.

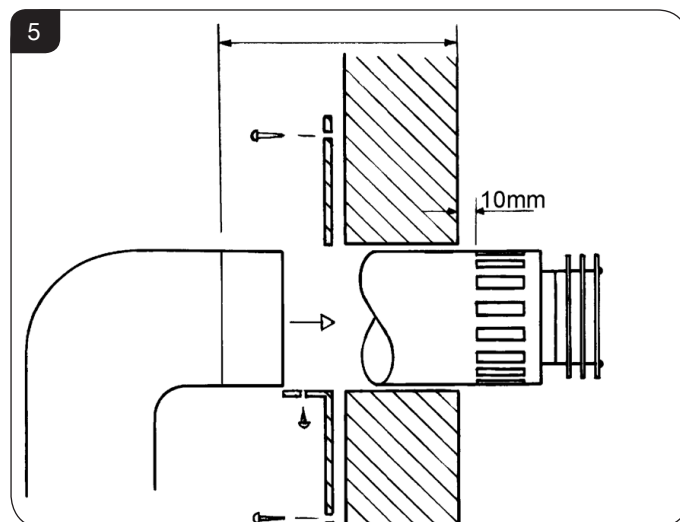
- 2.6 Secure the appliance through the 4 x fixing holes using the screws provided, see Diagram 4.



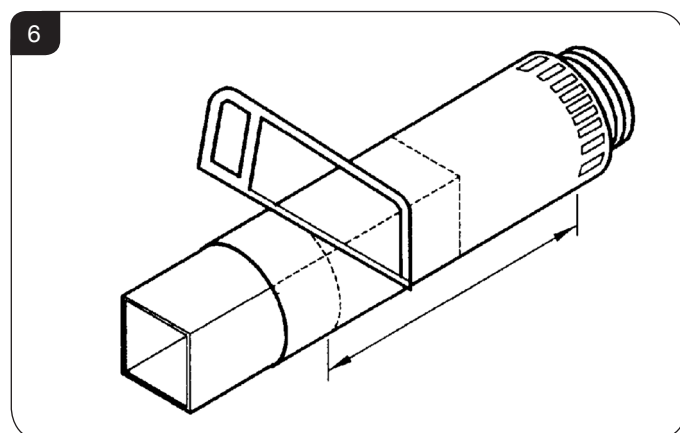
- 2.7 Access must be left either above or at the side of the installation to allow the flue to be assembled on top of the appliance. When a horizontal terminal is used, the vertical sections are assembled first, then the 90-degree elbow and finally the horizontal section including the terminal. If a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

- 2.8 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 5.

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 5.

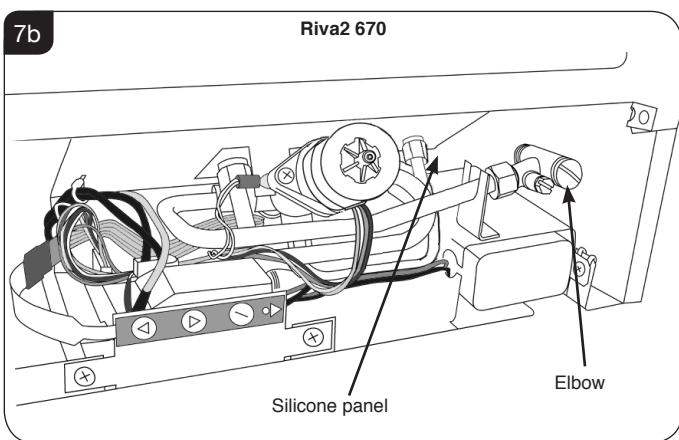
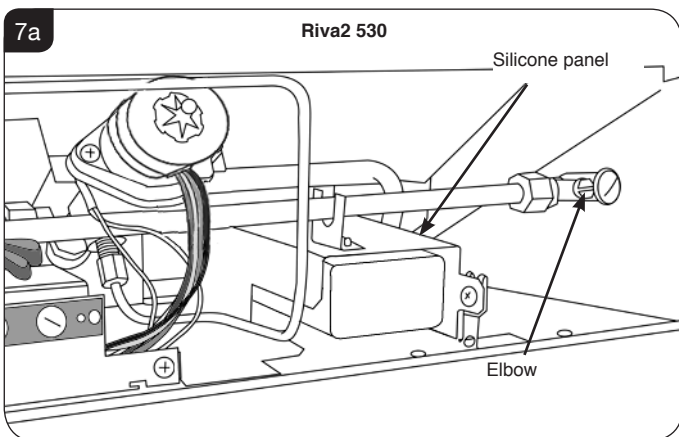


- 2.9 There is a cardboard fitment in the terminal. This is to support the flue whilst it is cut to length. **REMOVE THE REMAINDER OF THE CARDBOARD AFTER CUTTING TO SIZE**, see Diagram 6.



- 2.10 Remove the compression elbow from the appliance and connect it to the gas supply pipe. As the appliance is located into the enclosure, pass the elbow and supply pipe through the silicone panel on the right hand side (see Diagrams 7a or 7b depending on product). **PURGE THE SUPPLY PIPE.** This is essential to expel any debris that may block the gas controls. Connect the elbow to the appliance inlet pipe, see Diagrams 7a or 7b depending on product.

Installation Instructions



3. Gas Soundness Pressure Check

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

Advice on handling and disposal of fire ceramics



The side panels in this appliance are made from Refractory Ceramic Fibre (RCF), a material which is commonly used for this application.

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

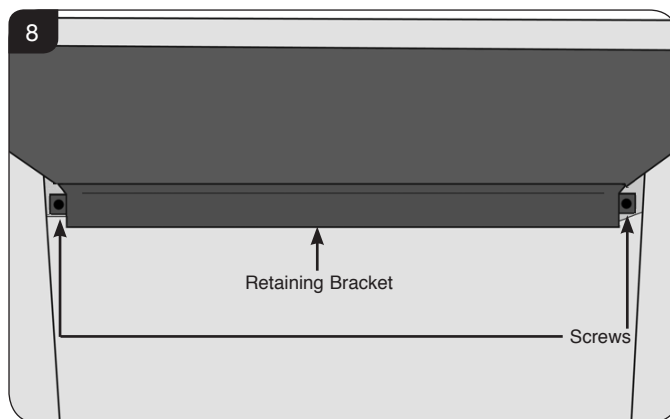
To ensure that the release of RCF fibres are kept to a minimum, during installation and servicing a HEPA filtered vacuum is recommended to remove any dust accumulated in and around the appliance before and after working on it. When servicing the appliance it is recommended that the replaced items are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

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

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

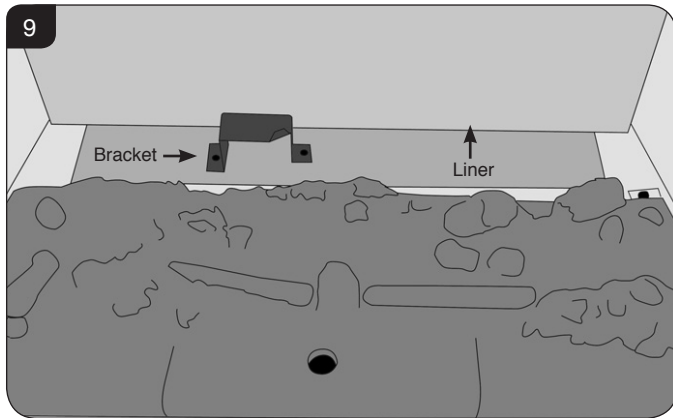
4. Removal & Fitting of the Liners

- 4.1 The Riva2 appliance comes with three optional liner finishes:
- Vermiculite
 - Black Reeded
 - Brick Effect
- 4.2 To fit the desired liner type remove the retaining bracket at the top rear of the firebox, see Diagram 8.



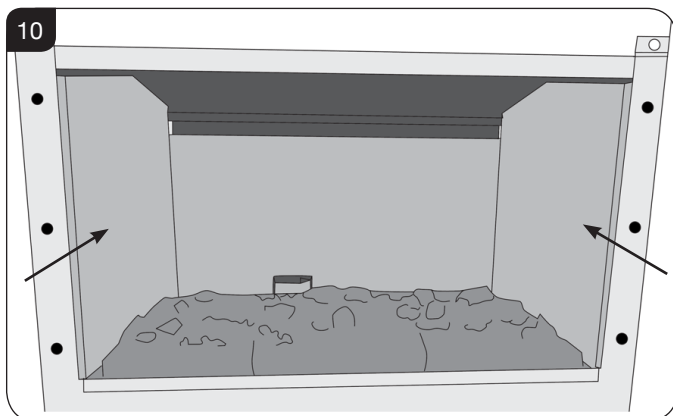
Installation Instructions

- 4.3 Slide the back liner panel over the bracket in the base of the firebox and stand upright against the back of the appliance, see Diagram 9.



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

- 4.5 Slide the two side liners into place between the side of the firebox and the burner tray, see Diagram 10.

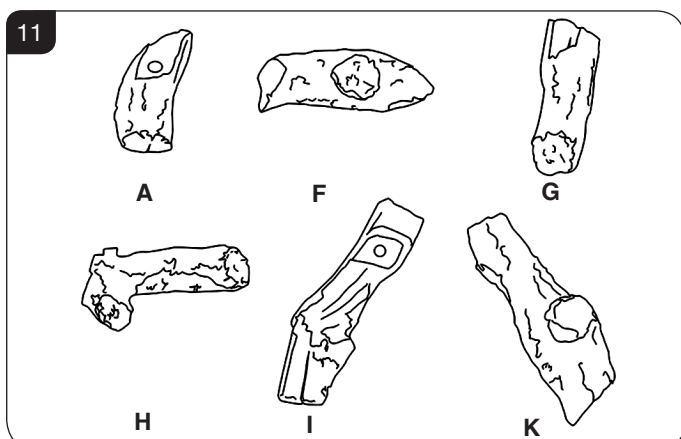


- 4.6 Removal of the liners is the reverse of this process.

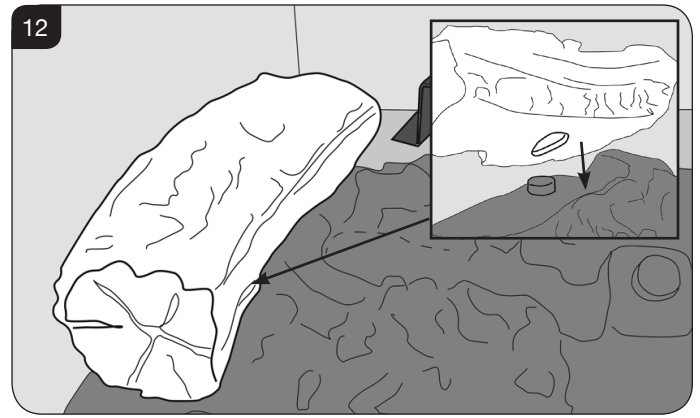
5. Arrangement Of Fuel Bed Components

Riva2 530 Layout

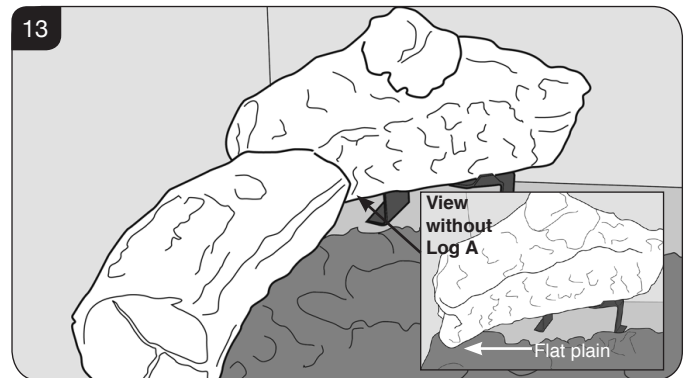
- 5.1 The logs for the fuel bed are clearly individually labelled, see Diagram 11.



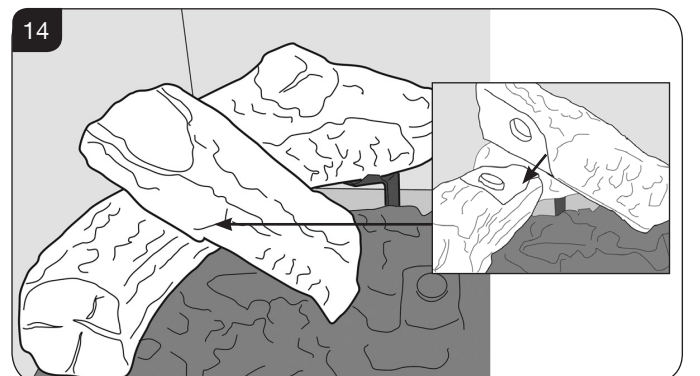
- 5.2 Place log A on the left hand front of the burner. The log will fit over the raised stud and into the raised stud and into the groove in the burner tray, see Diagram 12.



- 5.3 Place Log F behind the Log A on the flat plain and locate the rear of the log on the metal bracket. The log should rest between the lip of the bracket and the rear liner, see Diagram 13.

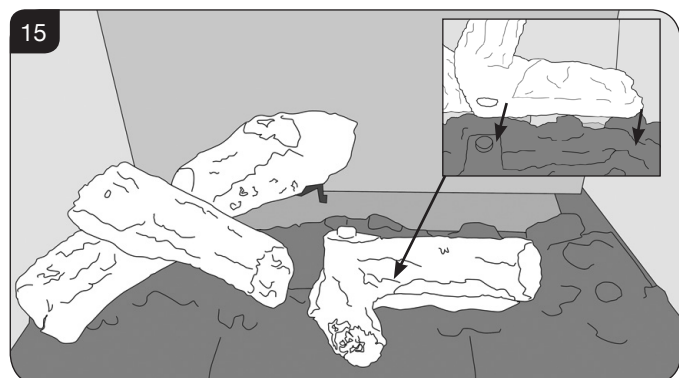


- 5.4 Place Log G on top of Log A. There is a hole on the underside of Log G which fits over the raised stud on Log A to secure in place. The end of the log sits on the raised section of the burner tray, see Diagram 14.

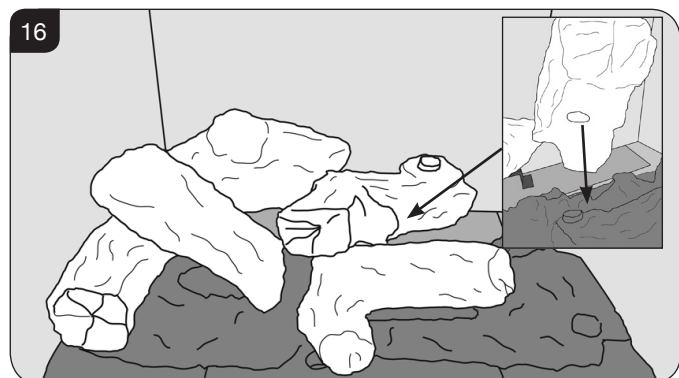


Installation Instructions

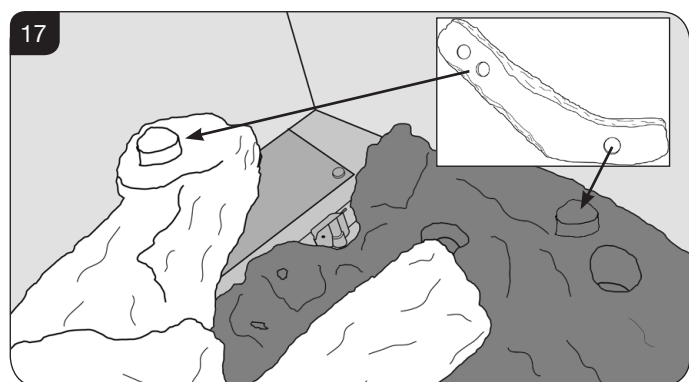
- 5.5 Place Log H on the centre of the burner tray. There is a raised stud in the fuel bed which securely locates the log in place. The right hand side rests on the raised section at the end of the air cutout, see Diagram 15.



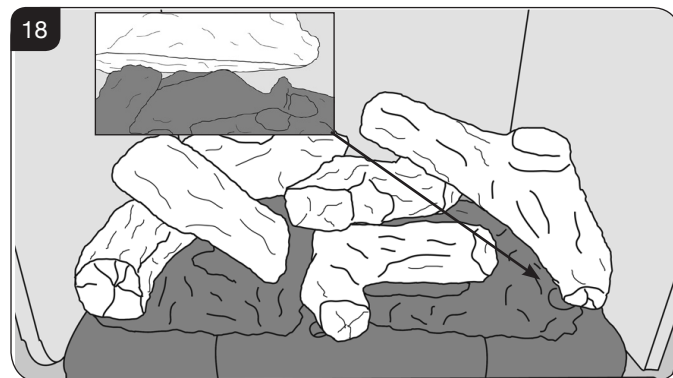
- 5.6 Rest Log I on the raised stud on Log H. The rear of the effect should rest in the groove at the back of the burner tray, see Diagram 16.



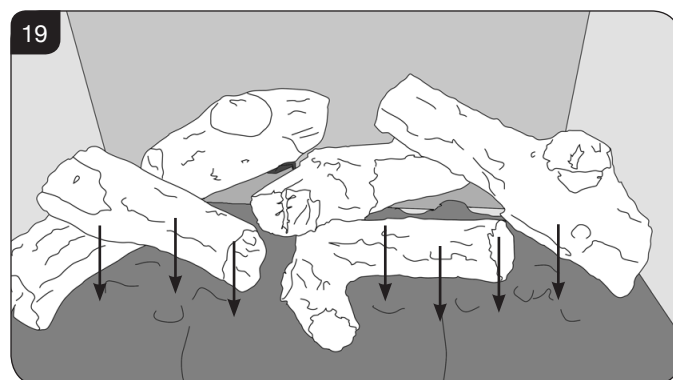
- 5.7 Sit the first hole in the bottom of the left hand side of Log K on the stud of Log H and secure by fitting the middle hole on the right hand side over the stud in the fuel bed by the burner port, see Diagram 17.



- 5.8 Log K should rest on the flat plain behind the stud for the Log arrangement to be complete, see Diagram 18.

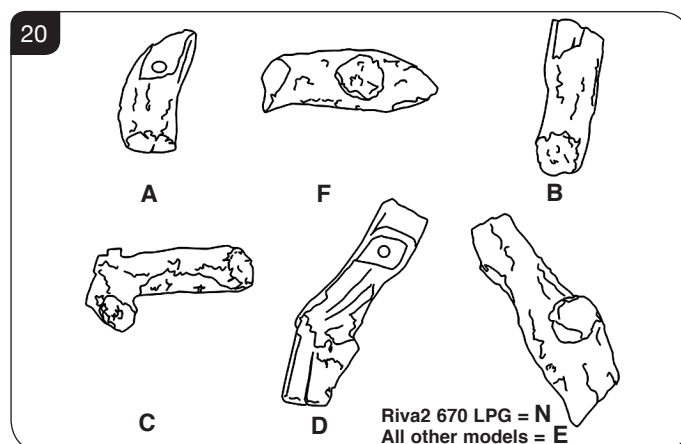


- 5.9 Lay emberglow over the small ports in the base of the burner tray. This will create a glowing effect when the appliance is lit, see Diagram 19.



Riva2 670 Layout

- 5.10 The logs for the fuel bed are clearly individually labelled, see Diagram 20.

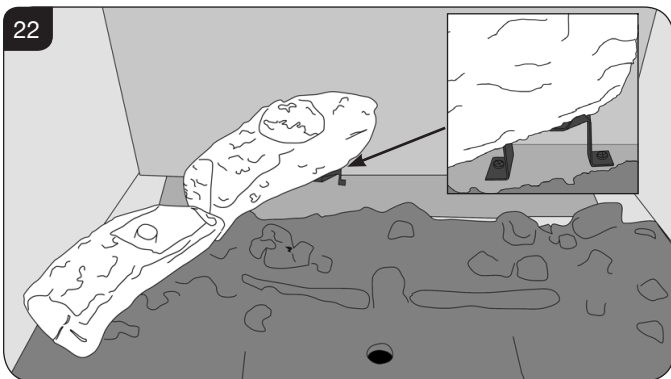


- 5.11 Place log A on the left hand front of the burner. The log will rest in a groove and the raised stud will fit in the cut out notch in the log, see Diagram 21.
Ensure the log is pushed as far to the side of the appliance as the grooves will allow.

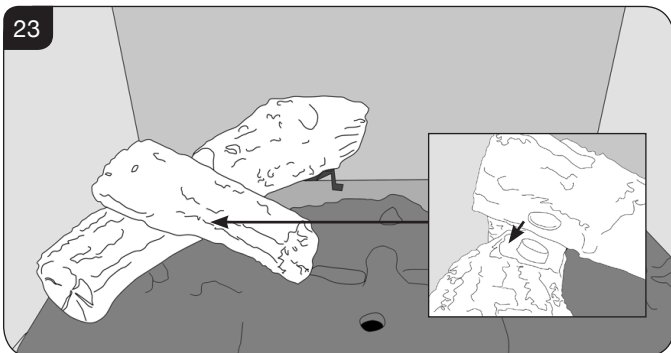
Installation Instructions



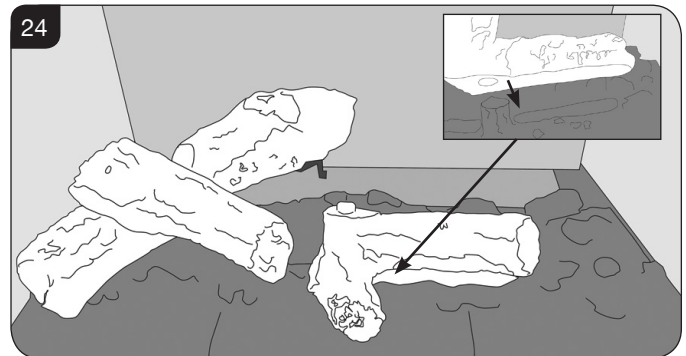
- 5.12 Place log F behind the first log and locate the rear of the log on the metal bracket. The log should rest between the lip of the bracket and the rear liner, see Diagram 22.



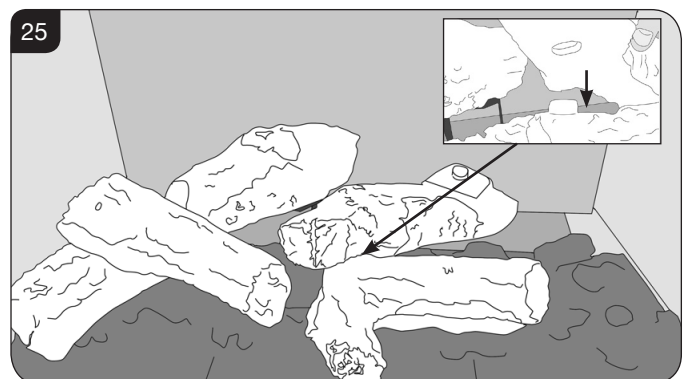
- 5.13 Place log B on top of log A. There is a hole on the underside of log B which fits over the raised stud in log A to secure in place, see Diagram 23.



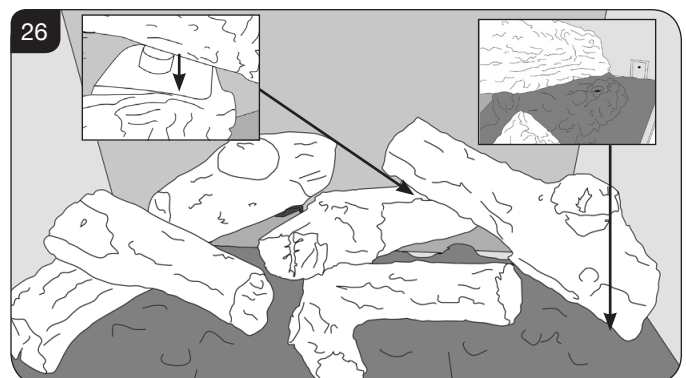
- 5.14 Place log C on the centre of the burner tray. There is a raised stud in the fuel bed which securely locates the left hand side of the log in place whilst the right hand side rests in the channel to the right hand side of the air cutout in the fuel bed, see Diagram 24.



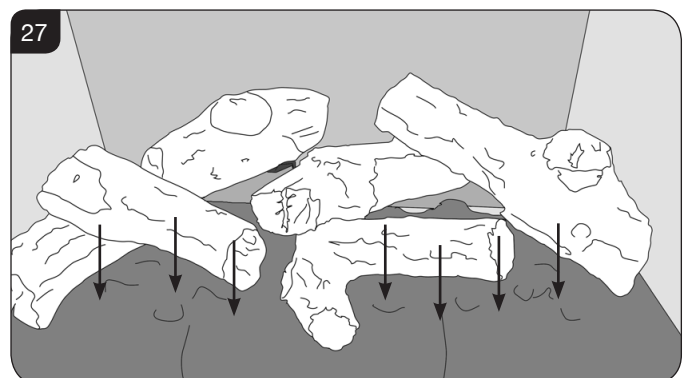
- 5.15 Rest log D on the raised stud on log C. The rear of the effect should rest against the back liner, see Diagram 25.



- 5.16 Sit the hole in the bottom of Log E/N on the stud of Log D and rest the other end in the groove in the fuel bed by the burner port, see Diagram 26.



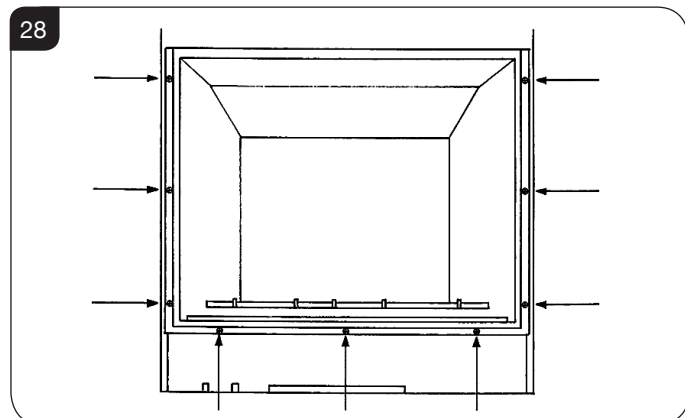
- 5.17 Lay emberglow over the small ports in the base of the burner tray. This will create a glowing effect when the appliance is lit, see Diagram 27.



Installation Instructions

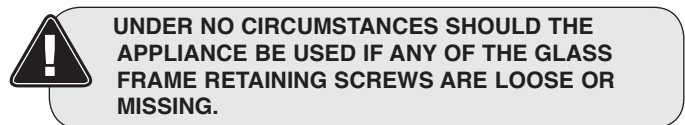
6. Completion of Assembly

- 6.1 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 28.



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

- 6.2 Replace ALL of the securing screws ensuring that a screw is present in all fixing slots.

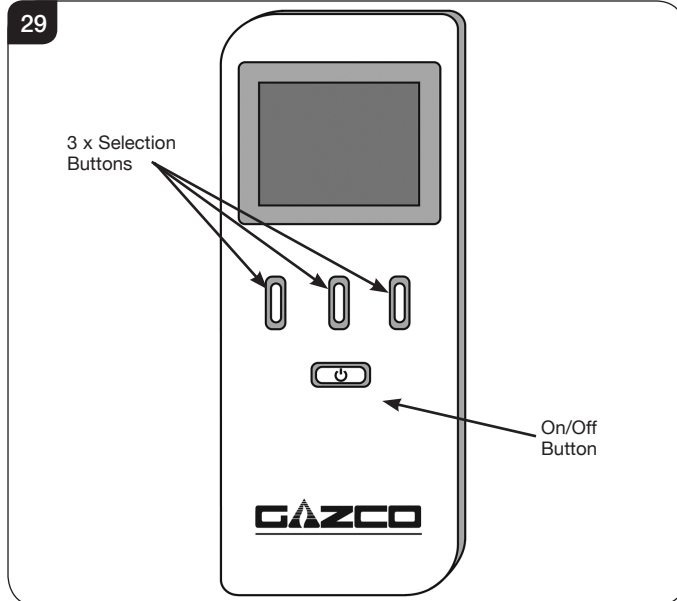


- 6.3 Replace the decorative front by referring to the separate leaflet supplied with the front.

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

7. Operating the Appliance

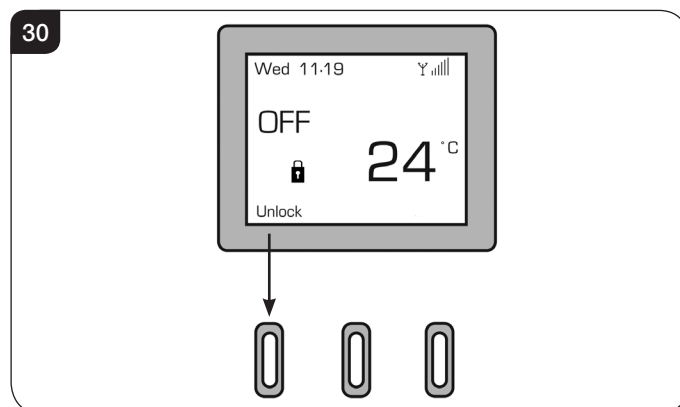
- 7.1 The appliance has 4 flame settings:
1. High.
 2. Medium.
 3. Low.
 4. Standby (Pilot only).
- 7.2 Both touch pad and handset allow you to manually switch between flame settings.
- 7.3 The Thermostatic handset also allows to set the appliance to automatically regulate the room temperature.



Before using the remote control:

- 7.4 If there is no display on the LCD screen press any key.
- 7.5 When first powered, the handset displays the OFF screen. The handset may be locked as indicated by the padlock symbol (🔒), see Diagram 30.

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



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

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

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

Installation Instructions

Manual Mode

Switching the Appliance ON:

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

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

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

Decreasing the Flame Height:

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

Increasing the Flame Height:

- 7.12 To light the appliance when it is in Standby mode press UP (↑) once. The appliance will light on the **Low** flame setting.
- 7.13 From the low setting press UP (↑) once to increase the flame setting to medium.
- 7.14 From the medium setting press UP (↑) once to increase the flame setting to high.



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



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

Switching the Appliance OFF:

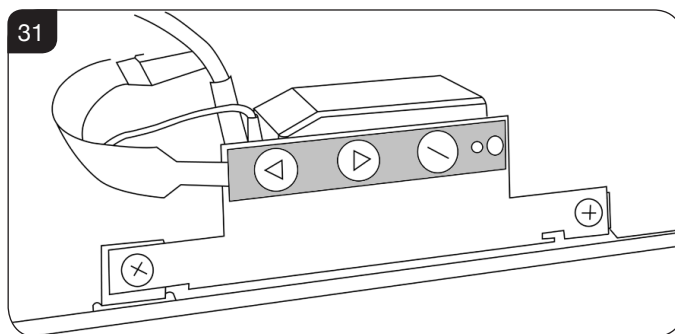
- 7.15 To switch the appliance OFF press the On/Off (⏻) button once, see Diagram 29.

FOR FULL OPERATING INSTRUCTIONS AND TROUBLESHOOTING SEE USER SECTION.

8. Touch Pad Control

The touch pad control is located adjacent to the battery holder behind the lower front cover or frame, see Diagram 31. For access please refer to the instructions supplied with the frame or front.

31



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

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

Lighting the appliance

- 11.1 Press the On/Off button once.
- If the pilot fails to light, press the ON/OFF button to switch OFF. Wait for at least 30 seconds before attempting to relight.
- 11.2 After the start up cycle has completed the appliance will light on the **high flame setting** (this can take up to 20 seconds).
- If the appliance is in Standby mode, pressing the UP (▷) button will cause the main burner to ignite on the **Low** flame setting.
- 11.3 To increase the flame height press the UP (▷) button.
- 11.4 To decrease the flame height press the DOWN (◁) button.
- 11.5 When on the lowest flame setting pressing the Down (◁) button will switch the appliance to Standby mode (pilot only).



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



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

To Switch the Appliance OFF:

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

Touch Pad Control Not Working

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

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

Commissioning

1. Commissioning the Appliance

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

For working pressure test, use the access panel at the gas connection ensuring the burner is in position. Refer to Installation Instructions, Section 3.
- 1.2 Ensure all safety checks listed in the Commissioning Section are completed, paying particular attention to the glass panel checks and securing of the glass frame.
- 1.3 Upon completion of the commissioning and testing of the installation and correct operation of the appliance, the installer must instruct the user how to operate the appliance.
- 1.4 Guide the user through the User Instructions paying particular attention to:
 - a) Regular servicing (Section 12 of the User Instructions).
 - b) Ventilation (Section 13 of the User Instructions) - point out the ventilation positions where applicable.
 - c) Hot surfaces (Section 15 of the User Instructions).
 - d) How the appliance works with the touch pad control (Section 5 of the User Instructions).
 - e) How the appliance works with the remote control handset and the modes of operation (Section 2 of the User Instructions).
 - f) How to change settings in the auto mode and program modes of operation.
 - g) What to do if the appliance fails to operate (Section 16 of the User Instructions).

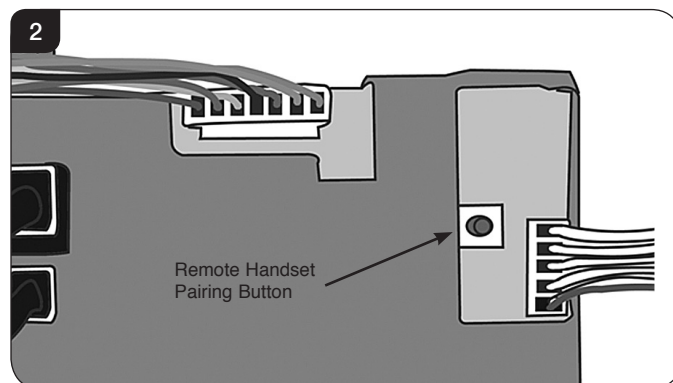
2. Pairing the appliance

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

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

- 2.1 Remove the 2 screws securing the control box.
- 2.2 Ensure batteries are fitted and working in the handset.
- 2.3 Check all leads and cables are connected correctly.
- 2.4 Ensure the handset is unlocked. To unlock the handset select Unlock followed by OK - the symbol will change to (🔓).

- 2.5 Press the ON/OFF button (⏻) on the handset and keep it depressed until the screen changes to the configuration menu. This may take up to 30 seconds and the screen may go blank before changing to the configuration screen.
- 2.6 When the configuration menu screen appears change the Pairing option to ON using the Change button.
- 2.7 Within 20 seconds press the yellow button on the control unit repeatedly until a single beep is heard confirming the pairing operation has been successful, see Diagram 2. This may be easier using a pencil, ball point pen or similar.



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

3. Changing channel



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

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

Servicing Instructions

Servicing/Fault Finding Charts

1. Servicing Requirements

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

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

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

1.1 Before Testing:

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

1.2 Special checks:

- Clean the burner using a vacuum cleaner with a soft brush attachment. Ensure all debris is removed from the burner ports.
- Clean away lint or fluff from the pilot.
- Clean away lint or fluff from under the burner.
- Check the spark gap on the pilot is correct.
- Ensure that the glass frame is secured correctly and that all retaining screws are in place.

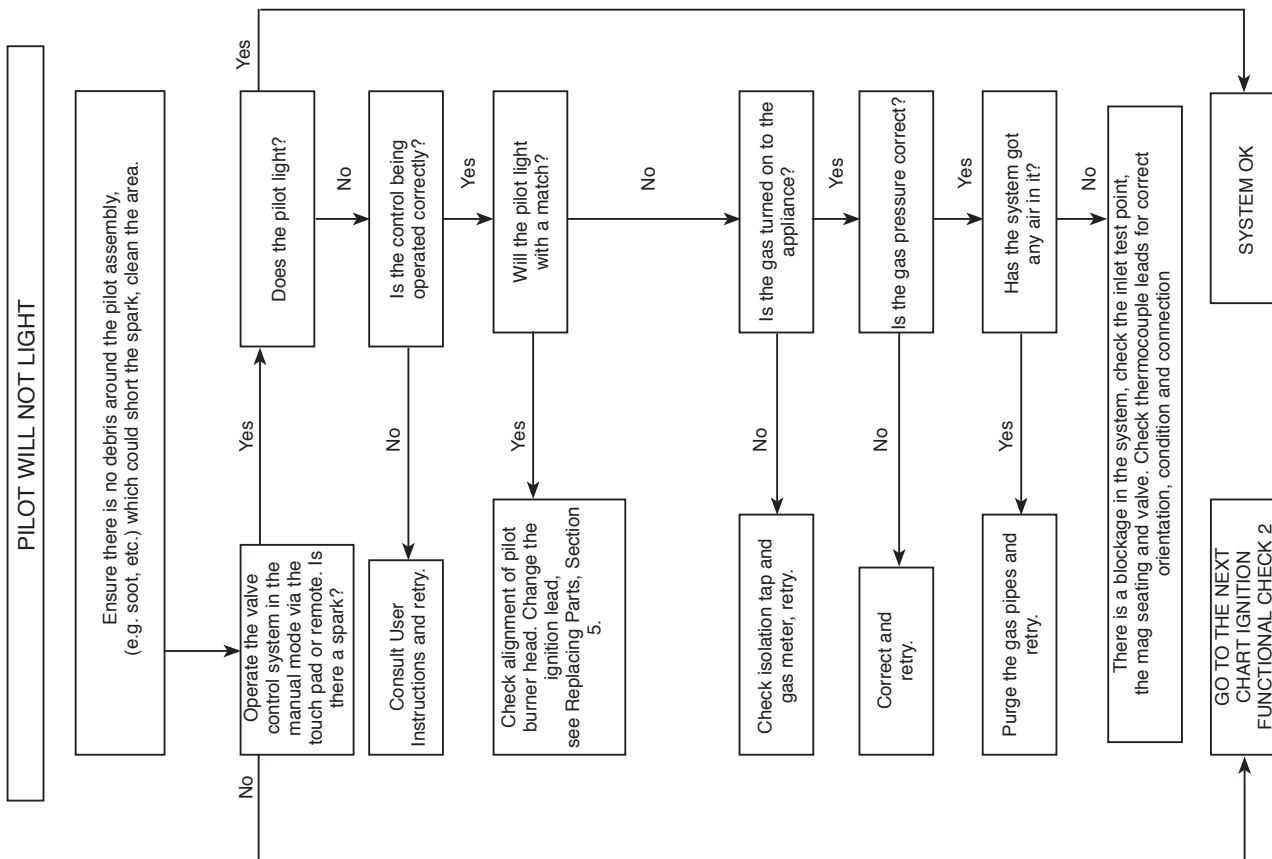
1.3 Correct any faults found during the initial test.

1.4 Re-commission the appliance in accordance with Commissioning Procedures.

1.5 Advise the customer of any remedial work undertaken.

REPLACE BATTERIES BEFORE ATTEMPTING TO RECTIFY ANY FAULTS.

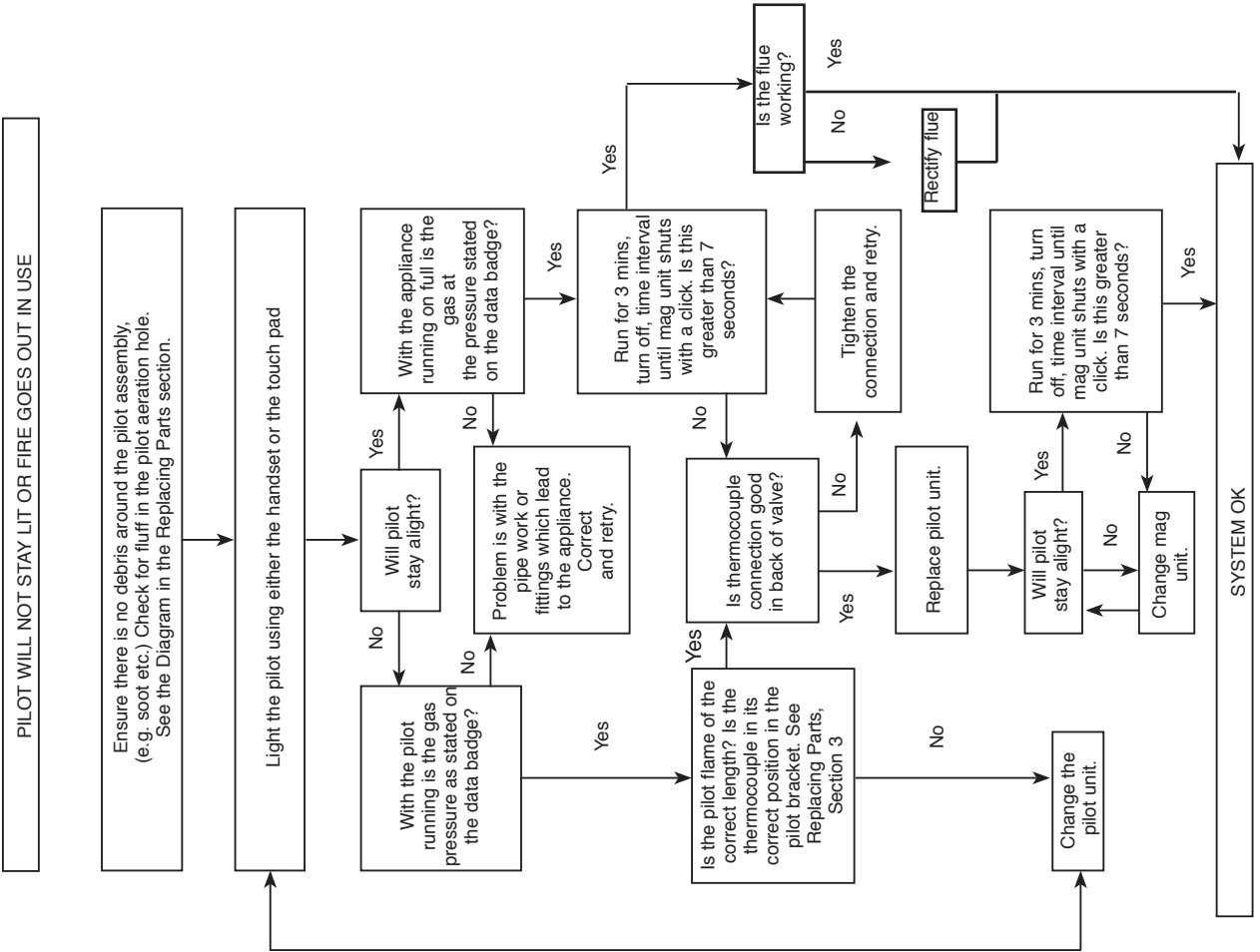
Ignition Functional Check 1



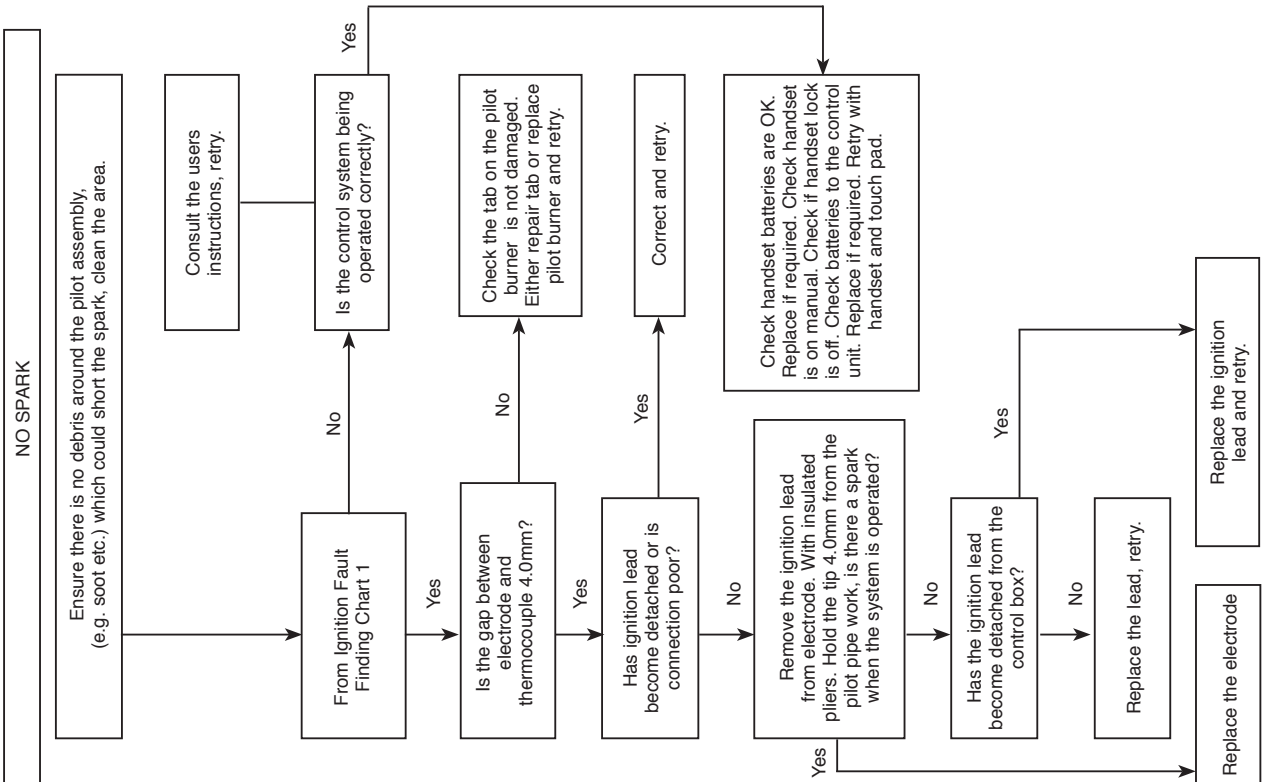
Servicing Instructions

Fault Finding Charts

Flame Failure Functional Check 3



Ignition Functional Check 2



Servicing Instructions

Fault Finding Charts

ELECTRONIC CONTROL VALVE FAULT ANALYSIS

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

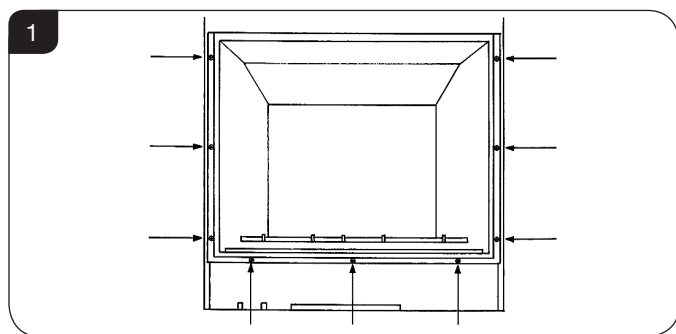
Servicing Instructions

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

2. Main Burner

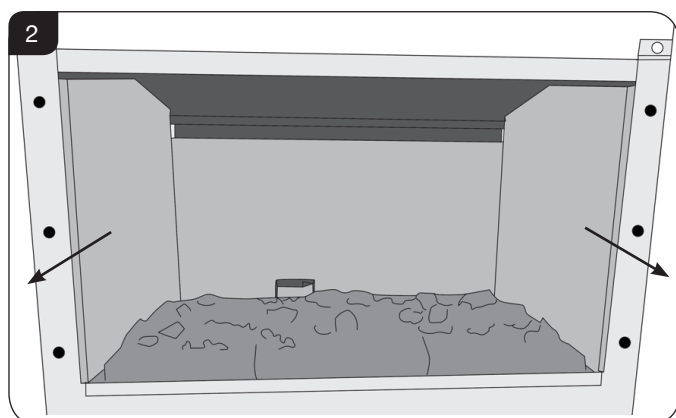
- 2.1 Turn the gas supply off at the isolation device,
- 2.2 To remove the decorative front from the appliance please refer to the separate instructions supplied with the front.
- 2.3 Remove the glass frame, see Diagram 1.



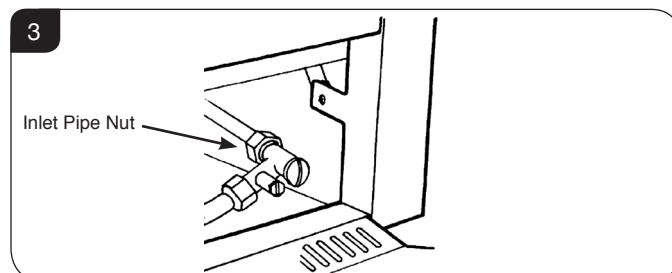
- 2.4 Place carefully to one side.
- 2.5 The glass frame must be refitted to the appliance following cleaning or servicing. Hold in position and secure with the screws
- 2.6 Replace ALL of the securing screws ensuring that a screw is present in all fixing slots.

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

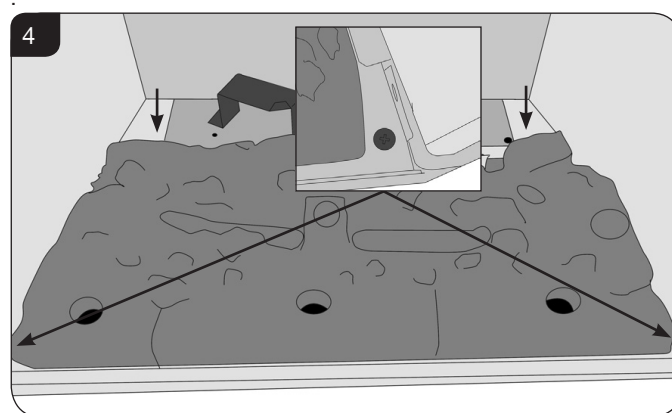
- 2.7 Remove the logs.
- 2.8 Carefully slide the liners forward and store safely, see Diagram 2.



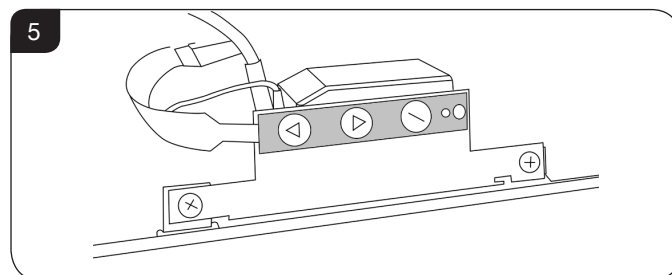
- 2.9 Undo the inlet pipe nut. Disconnect the isolating device from the appliance inlet pipe so as to leave the gas supply isolated, see Diagram 3.



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



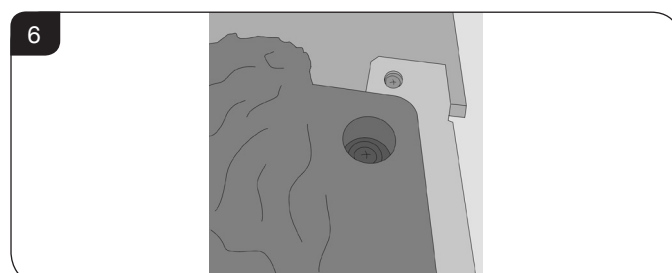
- 2.11 Remove the screw on the left hand side of the touch pad, see Diagram 5.



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

IMPORTANT Ensure that the rubber seal is intact.

- 2.13 When replacing the unit ensure the location tabs engage above the divider plate at the rear of the burner tray, see Diagram 6.



- 2.14 To replace the burner, locate the inlet pipe onto the brass fitting and loosely fit the nut. **DO NOT TIGHTEN THE NUT AT THIS STAGE.**
- 2.15 Replace the screw on the touch pad and the 4 burner fixing screws. (Loosely replace the two screws behind the burner fuel bed at the rear of the firebox then replace the two screws at the front of the burner tray and tighten then tighten the back two screws) see Diagram 3 and 4. Tighten the inlet pipe nut.

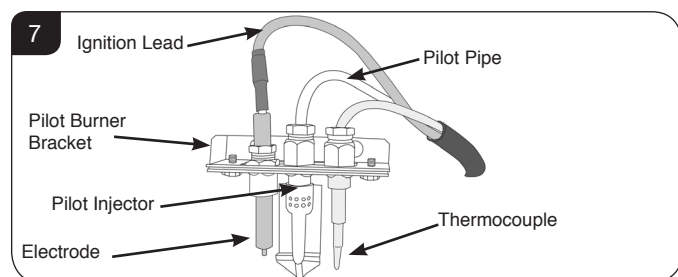
DO NOT OVER TIGHTEN THE SCREWS.

- 2.16 Light the appliance and check for leaks.

3. Pilot Unit

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

- 3a) Pilot burner bracket.
 - 3b) Pilot injector
 - 3c) Electrode
 - 3d) Thermocouple.
- see Diagram 7.



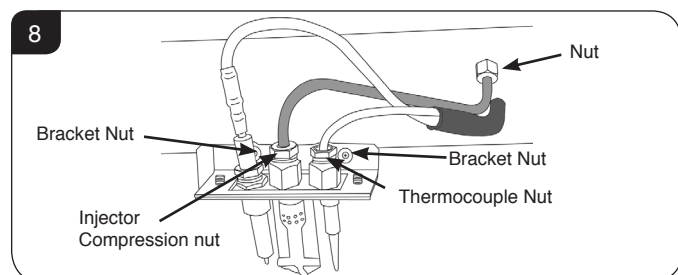
- 3.1 Turn off the gas supply at the isolating device, remove the outer frame, glass door and the logs. Remove main burner (see section 2)

3a Pilot Burner Bracket

- 3.2 To remove the Pilot Burner Bracket:
- Disconnect the Ignition lead, see Diagram 7.
 - Loosen thermocouple nut, see Diagram 8.
 - Undo the brass nuts connecting the pilot pipe to the brass fitting and the pilot unit and remove the pilot pipe, see Diagram 8.

IMPORTANT Ensure not to lose the loose injector component.

- Remove the two nuts from the back of the bracket, see Diagram 8.



- 3.3 The pilot unit can now be removed and the pilot components can now be individually removed and replace.

3b Pilot Injector

- 3.4 Remove pilot burner bracket (see section 3a)
- 3.5 To remove the pilot injector, undo the compression nut to remove the pilot inlet pipe and withdraw the injector, see Diagram 8.

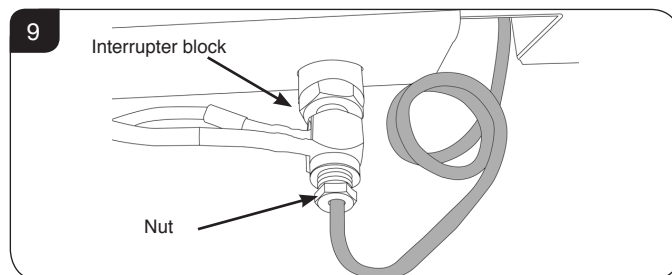
3c Electrode

- 3.6 Disconnect the ignition lead and undo the retaining nut, see Diagram 7. Withdraw the electrode from the pilot burner.

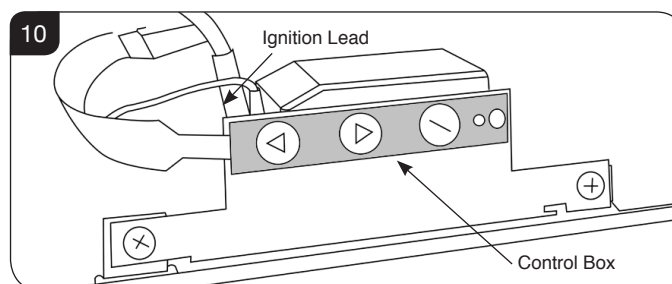
3d Thermocouple

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

- 3.7 Unplug the Ignition lead from the electrode and undo the brass nut to remove the thermocouple from the pilot burner unit, see Diagram 8.
- 3.8 Undo the brass nut from the back of the interrupter block to disconnect the thermocouple, see Diagram 9.



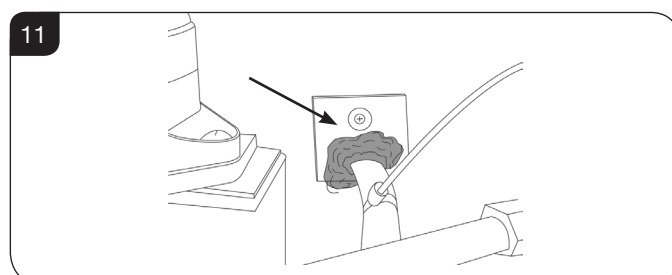
- 3.9 Unplug the Ignition lead from the control box, see Diagram 10.



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

IMPORTANT Ensure not to cut the cables

- 3.11 Remove screw and sealant from plate, see Diagram 11.



Servicing Instructions - Replacing Parts

3.12 Feed ignition lead and thermocouple complete with vidaflex through metal plate

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

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

3.14 When replacing the cover plate ensure silicone sealant is used to seal the aperture.

3.15 The cable can only be fitted on way round, ensure this is correct when refitting a replacement.

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

Ignition Lead

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

3.16 Unplug the Ignition lead from the electrode and undo the brass nut to remove the thermocouple from the pilot burner unit, see Diagram 8.

3.17 Undo the brass nut from the back of the interrupter block to disconnect the thermocouple, see Diagram 9.

3.18 Unplug the Ignition lead from the control box, see Diagram 10.

3.19 Carefully cut cable ties and from the vidaflex

IMPORTANT Ensure not to cut the cables

3.20 Remove screw and sealant from plate, see Diagram 11.

3.21 Feed ignition lead and thermocouple complete with vidaflex through metal plate

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

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

3.23 When replacing the cover plate ensure silicone sealant is used to seal the aperture.

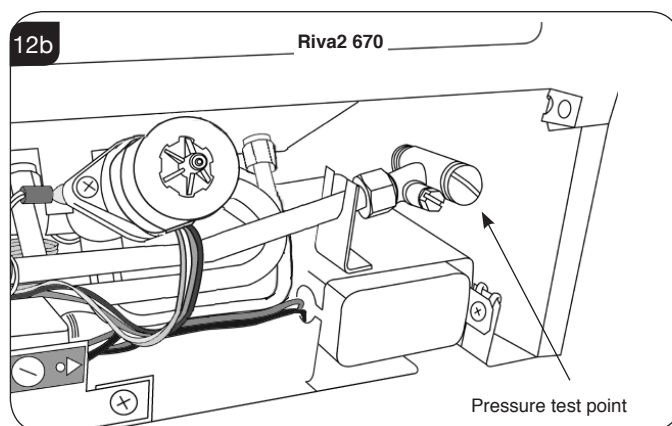
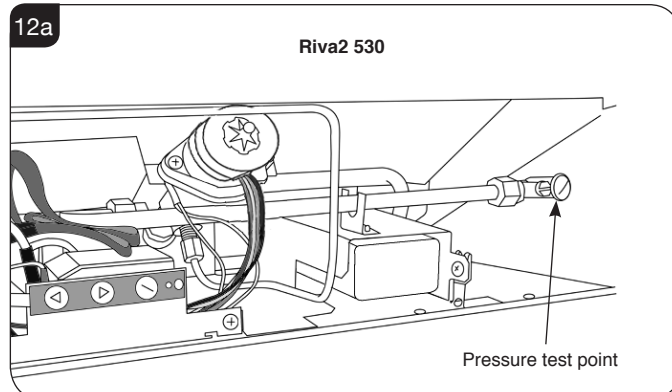
3.24 The cable can only be fitted on way round, ensure this is correct when refitting a replacement.

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

4. Gas Valve

4.1 Turn the gas supply off at the isolation elbow, and disconnect from the inlet pipe on the appliance.

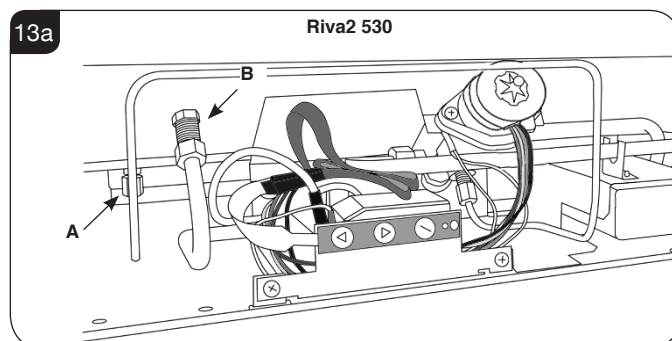
4.2 Disconnect the inlet pipe at the pressure test point, see Diagram 12a or 12b depending on appliance and remove main burner unit.

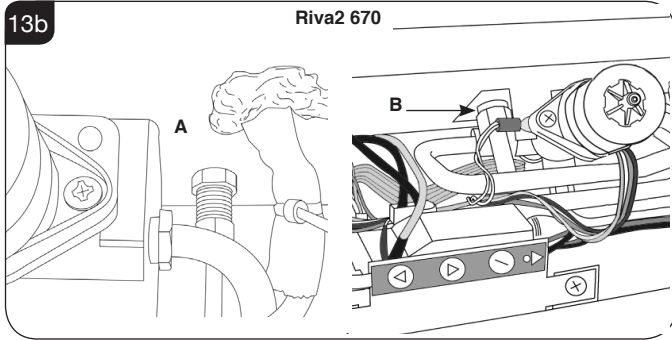


AS A PRECAUTION DISCONNECT THE BATTERY BOX FROM THE CONTROL PANEL

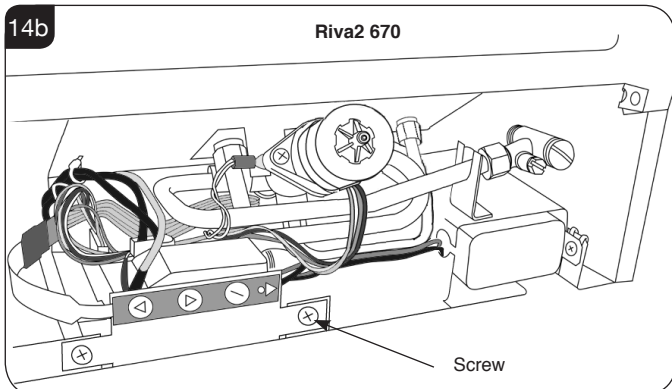
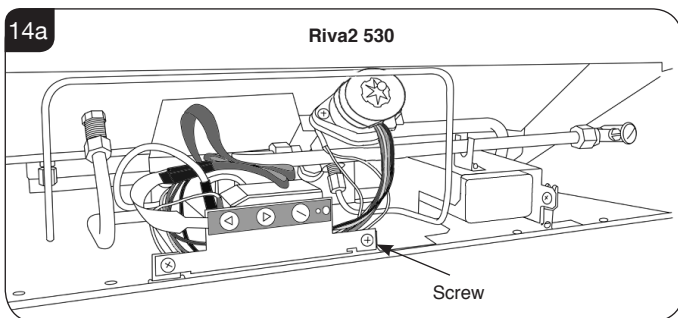
4.3 Disconnect the external pilot pipe from the brass fitting, see Diagrams 13a and 13b, arrow A.

4.4 Remove the external inlet pipe from the brass fitting, see Diagrams 13a and 13b arrow B.

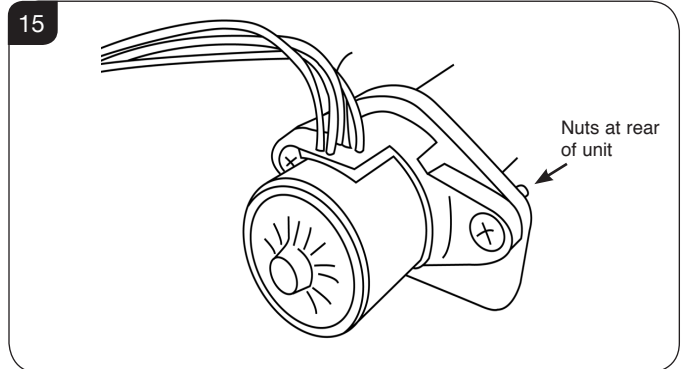




- 4.5 Remove the control box and gas valve by undoing the screw, see Diagram 14a or 14b depending on the appliance.



- 4.6 Release the gas inlet pipe.
- 4.7 The whole bracket containing the valve control and battery box can now slide forward allowing removal of the pipes and thermocouple.
- 4.8 Release the pilot pipe.
- 4.9 Release the gas outlet pipe.
- 4.10 Disconnect the stepper motor harness from the control box, see Diagram 18.
- 4.11 Loosen the two nuts at rear to release the valve off the bracket, see Diagram 15.
DO NOT UNDO THE TWO SCREWS AT THE FRONT OF THE BRACKET. THEY WILL REMOVE THE MOTOR FROM THE BODY.
NOTE: There is an earth wire between the valve and the bracket. This must be replaced back in this position.



- 4.12 The valve can now drop down and be freed.

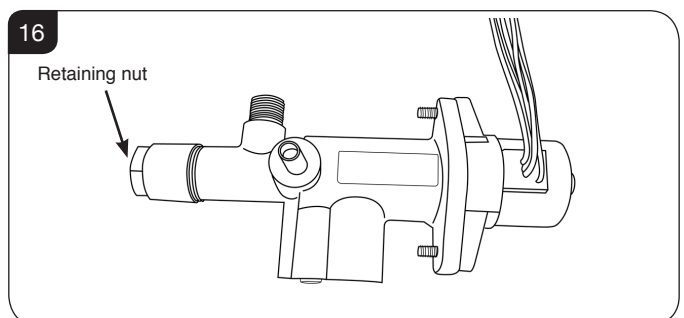
- 4.13 Replace in reverse order.

ENSURE THE THERMOCOUPLE FOLLOWS SAME ROUTE THAT IT TOOK BEFORE REMOVAL.

- 4.14 Check all joints for gas leaks, check the operation of the thermocouple and ignition lead.

To replace the magnetic safety valve:

- 5.1 Remove the burner module (see section 2).
- 5.2 Undo thermocouple nut from interrupter block.
- 5.3 Remove the two interrupter leads.
- 5.4 Unscrew the interrupter block from the back of the valve.
- 5.5 Undo the silver magnetic valve retaining nut on the back of the valve, see Diagram 16.

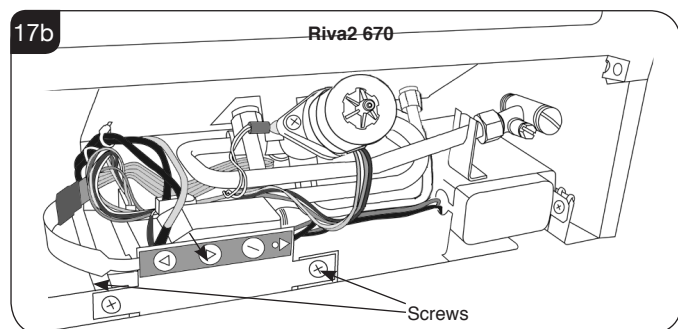
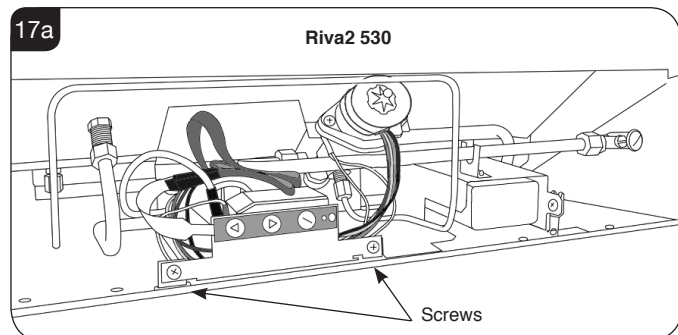


- 5.6 Gently tap out the mag valve.
- 5.7 Replace with a new unit.
- 5.8 Reassemble in reverse order ensuring that the interrupter leads are connected correctly with the red tag lead nearest to the gas valve body.

Servicing Instructions - Replacing Parts

6. Control Box

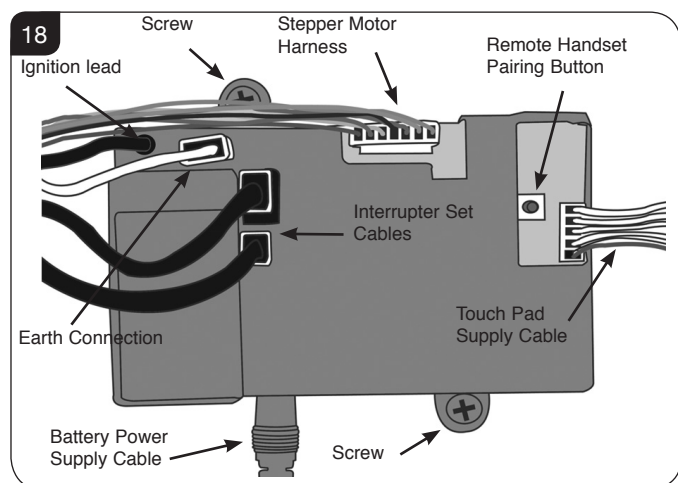
- 6.1 To access the control box undo the 2 x screws securing it to the base of the appliance, see Diagram 17a or 17b depending on the appliance.



- 6.2 Disconnect from the control box:

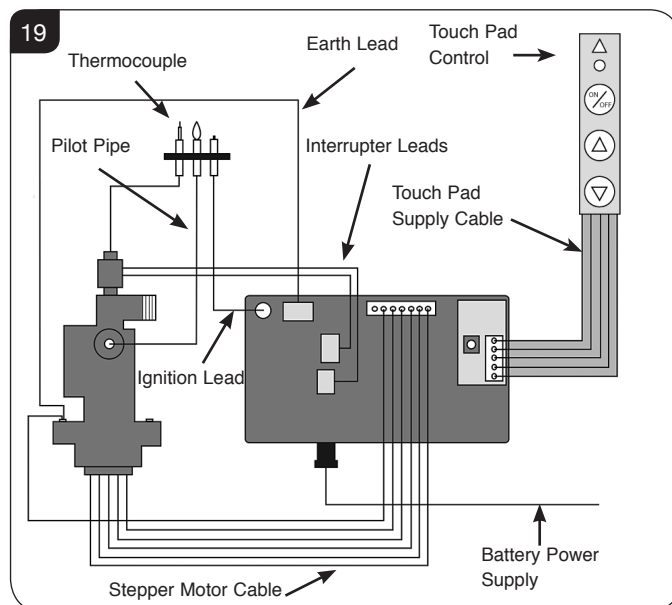
- Ignition lead
- Thermo current cables
- Earth connection
- 7-way stepper motor plug
- The battery power supply cable
- The touch pad control cable

Refer to Diagram 18 for details.



- 6.3 Undo the 2 x screws holding the control box, see Diagram 18. The control box can now be replaced.

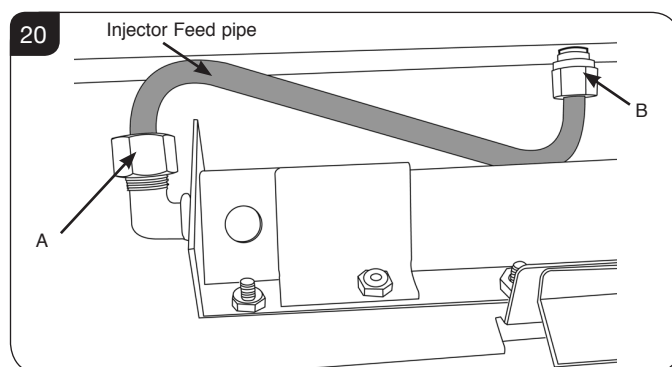
- 6.4 After replacing the control box ensure all cables and connections are refitted as detailed in Diagram 19.



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

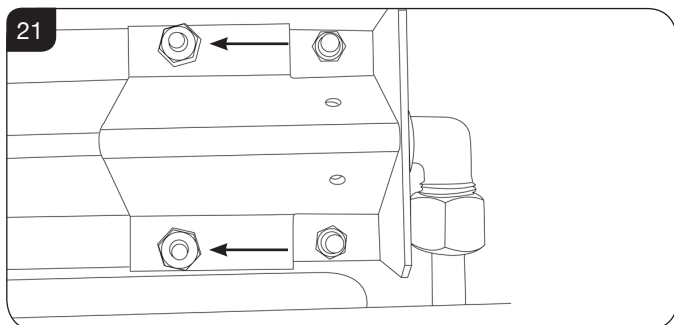
7. Main Injector

- 7.1 Remove the burner module as described in Servicing, Replacing Parts, Section 2. Loosen and remove nut A from the injector pipe, see Diagram 20 and loosen nut B from the brass fitting NO NEED TO DISCONNECT.

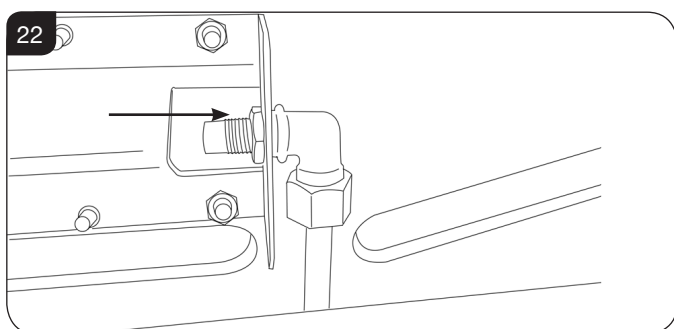


Servicing Instructions - Replacing Parts

- 7.2 Remove the Aeration plate by unscrewing the two nuts that hold the plate in place, see Diagram 21.



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

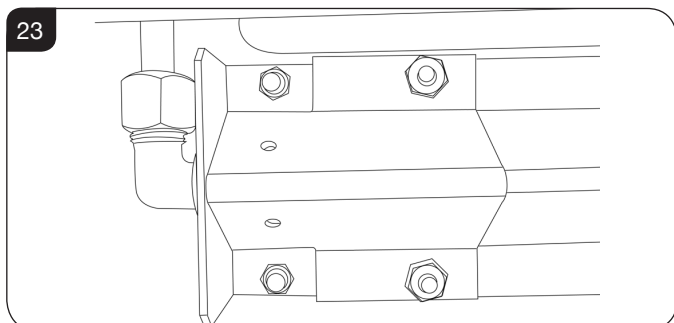


- 7.4 Replace the injector. Check all joints for gas leaks.

8. Primary Aeration Plate

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

- 8.1 Remove the burner module as described in Servicing, Replacing Parts, Section 2.
- 8.2 Remove the fixing nuts and slide the plate off the venturi.
- 8.3 Replace with the correct size plate and secure with the nuts. Ensure the lower edge of the plate is located over the venturi flange, see Diagram 23.



9. 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)
Data Badge

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.

Servicing Instructions - Replacing Parts

10. Short Spares List

COMPONENT	RIVA2 530		RIVA2 670	
	NG	LPG	NG	LPG
PILOT INJECTOR	PI0026	PI0015	PI0026	PI0015
MAIN INJECTOR	IN0035	IN0051	IN0035	IN0051
AERATION PLATE	G20 - GZ10406	G31 - GZ10412	G20 - GZ10407	G31 - N/A
BURNER UNIT	GZ9963		GZ10010	
GAS VALVE*	GC0170	GC1072	GC0170	GC1072
THERMOCOUPLE	PI0074			
MAG UNIT	GC0109			
IGNITION LEAD	EL0537			
SPARK ELECTRODE	PI0075			
CONTROL BOX	EL0575			
THERMOSTATIC REMOTE CONTROL	EL0574			
INTERRUPTER BLOCK	GC0026			
INTERRUPTER LEADS	EL0316			
TOUCH PAD	EL0544			
TOUCH PAD LEAD	EL0273			
BATTERY HOLDER & LEAD	EL0547			
BLACK REED LINING SET	934-070		934-127	
VERMICULITE LINING SET	934-088		934-111	
BRICK EFFECT LINING SET	934-074		934-137	
LOG SET	CE1050		CE1059	CE1069
CONVECTION FAN KIT	N/A		8566	
DUCT KIT	N/A		8572	
WINDOW FRAME ASSEMBLY	GZ3991		GZ3747	
PILOT BURNER	PI0069	PI0070	PI0069	PI0070

Service Records

1ST SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/Gas Safe Registration Number

2ND SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/Gas Safe Registration Number

3RD SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/Gas Safe Registration Number

4TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/Gas Safe Registration Number

5TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/Gas Safe Registration Number

6TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/Gas Safe Registration Number

7TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/Gas Safe Registration Number

8TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/Gas Safe Registration Number

9TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/Gas Safe Registration Number

10TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Retailer's Stamp/Gas Safe Registration Number

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