

Installation

Use

Maintenance

Read carefully before using Keep for reference

Must be left with the user

Important

Remove the plastic film from the urn before use.

Must be used on a flat level surface, otherwise damage will occur.

Covers
**20 and 36 litre
gas catering urns**

General data

	20 litre	36 litre
Dimensions		
Height	560mm	730mm
Width	420mm	420mm
Depth	420mm	420mm excluding tap
Weight Empty	6.5Kg	6.3Kg
Full	26.5Kg	42.3Kg
Heat input	3.5Kw	4.5Kw (320 g/h)
Injector	AMAL 120 LP, AMAL 260 NG	Bray Cat 960 size 150
Pressure setting		
I3+	Propane 37mbar Butane 28-30mbar	Propane 37mbar Butane 28mbar
I3B/p	Propane 30mbar Butane 30mbar	- -

Spare parts

Burco catering urn		Description	Part no.
Description	Part no.	Burner	56474
Burner	58759	Lid assembly	58906
Lid assembly	59062	Injector	17724
Injector Amal 120	56479	Leg	59890
Foot	00868	Gas valve	62507
Flame failure valve	58762	Control knob	62508
Thermocouple	58765	Thermocouple	58765
Catering tap	53586	Catering tap	53586
Upper tap assembly	59728	Upper tap assembly	59728

Burco catering urn deluxe		Description	Part no.
Description	Part no.	Gas valve	62507
Control knob	62508	Lid assembly	59062
Catering tap	53586	Upper tap assembly	59728
Upper tap assembly	59728	Burner	56474
Burner	56474	Electrode	53801
Electrode	53801	Injector Amal	56479
Injector Amal	56479	Thermocouple	58765
Thermocouple	58765		

36 litre urn

Our policy is one of continuously seeking ways of improving our products, therefore the Company reserves the right to change the specification of items at any time.



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Affix
postage stamp
here

Instructions for use

General

- This appliance should only be installed by a Corgi registered gas engineer.
- This appliance is intended for professional use only by qualified people.
- Before using this appliance ensure the room is well ventilated and an openable window is available.
- **In the event of a suspected gas leak immediately turn off the gas supply. Do not search for a leak with a match or naked flame. Consult a Corgi registered gas engineer.**
- The boiler is not suitable for boiling liquids other than water. If the water is being boiled for tea or coffee, it is best to prepare the drink in another container.
- Parts that are protected by the manufacturer or his agent are not to be adjusted by the installer.
- If the burner fails to remain alight wait 3 minutes before attempting to re-light.
- A full capacity 20 litre boiler filled to the max. line will take approximately 45-50 minutes to boil from cold on the high setting.
- A full capacity 36 litre boiler filled to the max. line will take approximately 70-80 minutes to boil from cold

on the high setting.

Before first use

- 1 Wipe all external surfaces with a damp cloth.
- 2 Clean the urn with weak detergent solution. Fill the urn to the MAX line with water and boil, drain the urn and thoroughly rinse with clean water.

Lighting the boiler

Burco urn

- 1 Turn on the gas supply at the bottle or service tap.
- 2 Apply lighted match or taper to the flash tube 'light here'. Depress the button on the flame supervision device.
- 3 After the burner has lit continue to depress the flame supervision device for 20 seconds until the flame is established.

Burco urn deluxe

- 1 Depress the control knob and turn slowly to the ignition position. A click will be heard and the burner will light. Several attempts may be necessary after initial installation.
- 2 Continue to depress the control knob for 20 seconds after the burner has lit.
- 3 Release the control knob. The required setting can now be selected between the high and low settings.



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Care and cleaning

After use turn off the gas. Water may be left in the boiler for a short period but to maintain a supply of fresh water it should be emptied periodically and cleaned out.

The boiler should be emptied and washed out regularly brushing away any scale or sediment and rinse with clean water.

In hard water areas a descaler suitable for use on stainless steel can be used.

The outer surface should be cleaned with a warm weak detergent solution and soft cloth.

Note: If in the course of time discolouration of the boiler pan occurs, this is in no way detrimental to the appliance, providing that the cleaning instructions have been carried out.

Servicing

To ensure the long life of your boiler we recommend servicing. If service is required contact your local Corgi approved agent.

Installation

- Fixed ventilation and an openable window must be provided to the room in which the boiler is to be used.
- The installation should be in accordance with the current Gas Safety Installation and Use Regulations and Health and Safety at Works Acts.
- Prior to installation ensure that the local distribution conditions

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(Nature of Gas and Gas pressure) and the adjustment of the appliance are compatible (the adjustment conditions are stated on the the data plate).

- Parts that are protected by the manufacturer or his agent are not to be adjusted by the installer.
- The installations should comply with the relevant requirements of British Standards BS6173, BS6891, BS5472 parts 1, 2, 3; BS5482 parts 1, 2, 3 and BS3212.

Location

20 litre boilers should not be positioned closer than 100mm from side walls 36 litre 150mm. A minimum clearance of 300mm is required from a shelf or ceiling.

Gas connection

Burco Urn Deluxe and 36 litre

The boiler should be securely screwed down onto a flat surface. The gas connection is 8mm O.D. pipe and suitable compression fitting is required to complete the installation. Turn on the gas and check the installation for soundness.

Burco cattering urn

The gas connection is made using flexible hose (8mm I.D.) complying with BS3212 1991 to either the bottle governor or to a tap fitted at the end of a rigid pipework assembly. The gas bottle, or isolation tap, must be located close to the urn so

that it is possible to turn on the gas and light the urn safely. Turn on the gas and check the installation for soundness.

Servicing

Before servicing turn off and disconnect the gas supply. After servicing check appliance for soundness.

Burco urn Deluxe

To remove the burner controls tray

Unscrew the boiler from its mounting, remove any residual water and turn upside down. Slacken the 3 screws securing the legs to the base plate and remove the 3 screws securing the burner/controls tray to the boiler case. The burner and controls assembly can now be removed for servicing.

36 litre urns

- 1 Unscrew the urn from its mounting if applicable. Remove any residual water and turn upside down.
- 2 Pull off the control knob.
- 3 Remove the triangular base from the urn legs.
- 4 Slacken the 3 screws securing the legs to the burner tray and remove the 6 screws holding the legs to the boiler case. The burner and controls tray can now be removed for servicing.

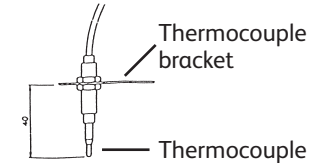
Burco catering urn

To remove base tray

- 1 Disconnect the thermocouple from the tap
- 2 Turn boiler upside down

- 3 Remove base tray
Thermocouple

- 1 Remove the thermocouple from its mounting bracket
- 2 Fit new thermocouple to mounting bracket as shown.



- 3 Thread the thermocouple through the hole in the base tray and replace the tray.
- 4 Route the thermocouple to the tap taking care to avoid sharp bends. Ensure there is a clearance from the floor.

Tap assembly

- 1 Remove the tap bracket – keep screws, nuts and washers for future use.
- 2 Unscrew tap assembly from burner. The individual components can now be exchanged as required.

Burner assembly

- 1 Remove the tap assembly
- 2 Slacken the internal locknut and remove the external ferule on the flash tube. The burner assembly can now be removed and component parts replaced.

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Guarantee registration

Appliance model

Serial no.

Date of purchase

Customer name

Address

CUT HERE & DETACH

Please help us to further improve our products by ticking the one main reason for purchase

Price Styling/Appearance

Features Previous Burco ownership

Dealer recommendation Service back-up

Other (please state)

Where did you buy your Burco appliance ?

Dealer/Retailer

Would you like more information on Burco products?

Yes No