

Marketing Department  
 Burco Appliances Ltd  
 Talbot Road  
 Mexborough  
 South Yorkshire  
 S64 8AJ

Affix  
 postage  
 stamp  
 here

appliance, providing that the cleaning instructions have been carried out.

## Descaling

In hard water areas scale will form inside the urn. This will adversely affect the operation of the urn if allowed to accumulate. Descaling can be simply achieved by using a proprietary descaler. Choose one recommended for stainless steel kettles. It is important to follow the instructions given on the descaling solution carton.

**IMPORTANT** Failure to descale will invalidate your guarantee.

## Guarantee

This appliance is guaranteed for a period of 12 months from the date of purchase against defective materials or faulty workmanship.

This guarantee is given

subject to the urn being used in accordance with the instructions on the supply voltage marked on it and to the usual fair wear and tear conditions.

The guarantee does not cover consequential damage arising out of any failure acceptable under guarantee, nor does it cover damage resulting from misuse, accident or unauthorised alterations to the urn.

In any communication with the supplier or manufacturer, it is essential to quote the serial number marked on the urn.

Proof of purchase will be required.

In any communication with the service department, it is essential to quote the model and serial number marked on the base of the urn.

This guarantee, in no way diminishes the buyer's statutory rights.

Please fill in and return the tear off section to register the guarantee with Burco.

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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## Spare parts

### Burco catering urn

Description	Part no.
Burner	58759
Lid assembly	59062
Injector Amal 120	56479
Foot	00868
Flame failure valve	58762
Thermocouple	58765
Catering tap	53586
Upper tap assembly	59728

### Burco catering urn deluxe

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

### 36 litre urn

Description	Part no.
Burner	56474
Lid assembly	58906
Injector	50842
Leg	59890
Gas valve	62507
Control knob	62508
Thermocouple	58765
Safety tap	62582
Upper tap assembly	62583
Electrode	53801

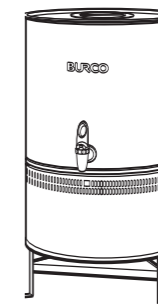
## General data

	20 litre	36 litre
Dimensions		
Height	560mm	730mm
Width	340mm	420mm
Depth	340mm excl tap	420mm excl 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,	Bray Cat 960
Pressure setting		
I3+	(28-30)/37mbar	
I3P	37mbar	

# BURCO



**20 litre urn**  
 H560mm  
 W340mm  
 D340mm excl tap  
 6.5kg



**36 litre urn**  
 H730mm  
 W420mm  
 D420mm excl tap  
 6.3kg

## Gas catering urn



Please read and keep these instructions

Must be left with the user

## Getting the best from your urn...

- Boil and discard the water twice before general use
- Any water in the urn is due to testing and is normal
- The urn must be used on a flat level surface
- Remove any plastic film from the urn before use



### Burco Appliances Limited

A MEMBER OF THE GLEN DIMPLEX GROUP  
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# BURCO

Part Number 62640



www.burco.co.uk

# Instructions for use

## General

- To avoid being scalded when the urn is operating or has just been switched off keep hands away from any steam from the lid.
- The urn should not be carried whilst it contains water, particularly hot or boiling water.
- 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 their 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.
  - Do not fill above the 'MAX' capacity mark.
- Warning** If the urn is over filled there is a risk that boiling water may be ejected.

## Before first use

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

## Lighting the boiler

### Burco urn

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

### Burco urn deluxe

- 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.
- Continue to depress the

control knob for 20 seconds after the burner has lit.

- Release the control knob. The required setting can now be selected between the high and low settings.



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

The urn should be located on a flat level surface. 20 litre boilers should not be positioned closer than 100mm from side walls, 36 litre unit requires 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 catering 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.

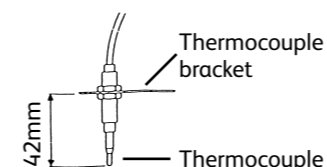
### 36 litre urns

- Unscrew the urn from its mounting if applicable. Remove any residual water and turn upside down.
- Pull off the control knob.
- Remove the triangular base from the urn legs.
- 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

- Disconnect the thermocouple from the tap
  - Turn boiler upside down
  - Remove base tray
- ### THERMOCOUPLE
- Remove the thermocouple from its mounting bracket
  - Fit new thermocouple to mounting bracket as shown.
  - Thread the thermocouple



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

### TAP ASSEMBLY

- Remove the tap bracket –

keep screws, nuts and washers for future use.

- Unscrew tap assembly from burner. The individual components can now be exchanged as required.
- ### BURNER ASSEMBLY
- Remove the tap assembly
  - Slacken the internal locknut and remove the external ferule on the flash tube. The burner assembly can now be removed and component parts replaced.

## Servicing

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

## Cleaning

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.

Turn off the gas before cleaning and allow the urn to cool.

**IMPORTANT** Do not use any abrasive cleaning fluids or materials.

- Wash out the urn. Use clean water and a soft cloth.
- Brush any scale or sediment from inside.
- Rinse thoroughly.
- 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

# 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