



from 

Users Instructions for Rayburn 216SFW Multi-Fuel Cooker



Consumer Protection

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

IMPORTANT NOTICE : PLEASE READ THE ACCOMPANYING WARRANTY. Any alteration that is not approved by AGA could invalidate the approval of the appliance, operation of the warranty and could affect your statutory rights. Use only authorised replacement parts.

All local regulations including those referring to National and European standards need to be complied with when installing the appliance.

INTRODUCTION

The user should obtain confirmation from the installer that the chimney is of sound airtight construction, is clear of obstructions and has been swept before installation.

The Rayburn 216SFW has been designed to burn a variety of solid fuels to provide heating facilities for cooking, domestic hot water and central heating.

The cooker and water temperatures are manually controlled by the spinwheel on the front of the ashpit door.

This appliance has been tested using manufactured briquetted smokeless fuel (Ancit) and wood logs for closed appliances sized between 20g and 140g. Other fuels are commercially available and may give similar results.

WARNING: HOT SURFACES, use the tool supplied to operate the appliance. It is recommended to use the heatproof glove supplied when raising the dome lids to use the hotplate. Replacement glove can be obtained from the AGA Shop.

ALWAYS DE-ASH BEFORE REFUELLING (SEE 'EXCEPTIONS' BELOW AT THE FOLLOWING INTERVALS).

SUMMER USE: Three times daily at least.

WINTER USE: Three time daily at least and more often if required.

Important

This appliance could contain any of the materials that are indicated below, it is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling, where applicable, the pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and safety, see below for information.

Firebricks – when handling use disposable gloves.

Fire Cement – when handling use disposable gloves.

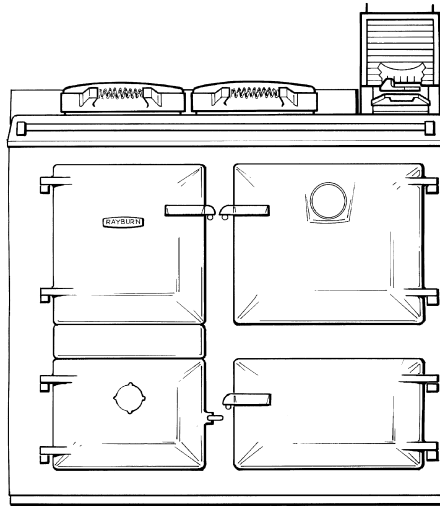
Glues and Sealants – exercise caution – if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Kerosene Oil – may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling and contact with skin or eyes. Use disposable gloves, face-masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product, reduce dust with water spray, ensure that parts are securely wrapped.

Provision must be made for additional ventilation. A permanent unobstructed air vent having a minimum effective area of 22cm² must communicate to outside air or an adjacent room which in turn has a permanent vent of at least the same size to outside air.

If a flue draught stabiliser is fitted in the flue this vent size must be increased to a minimum 49cm² minimum. If this appliance is used with an additional appliance of a similar type then the air supply must be adequate for both appliances in accordance with Building Regulations.

Any air inlet grilles must be maintained so that they are free from blockage.



⚠ IMPORTANT
THIS COOKER IS INTENDED TO RUN IN A CONTINUOUSLY ALIGHT CONDITION AT ALL TIMES, AT LOW FIRE RATE WHEN IDLING, UNLESS SERVICING IS REQUIRED.

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06/14 EOPI 514411

DOOR OPERATION

OVEN DOOR OPERATION - SEE Fig. 1.1

To open the doors. Twist the handle slightly to lift up the door catch from the locking spindle and pull the door open.

To close the doors. Gently push the door shut until the door catch makes contact with the locking spindle.

FIRE DOOR/ASHPIT DOOR OPERATION

The fire door and ashpit door are kept closed by a turn screw. A tool is supplied to operate these when hot and they can be adjusted to ensure both these doors close lightly. **IT IS IMPORTANT TO ENSURE PROPER CLOSURE OF THESE DOORS TO PREVENT OVERFIRING.**

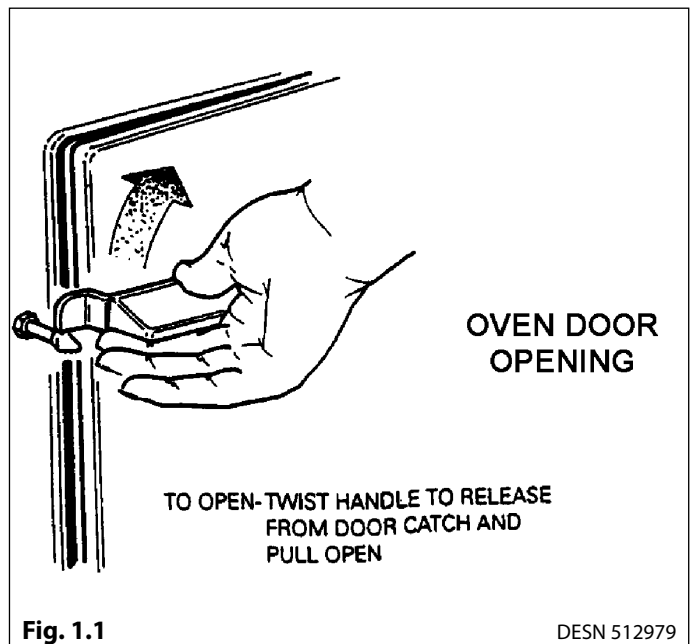


Fig. 1.1

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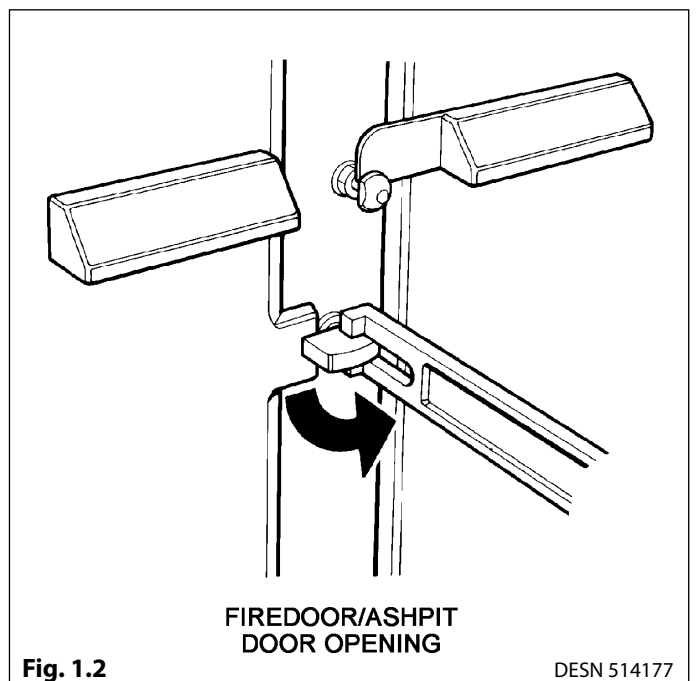


Fig. 1.2

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GENERAL

Firebrick Positions and Replacement

The Rayburn is delivered complete including a set of boiler removable firebricks where positional location determines the amount of hot water supplied in winter and summer seasons. The oven side and firebox firebricks are permanently fixed with fire cement whilst the two boiler side bricks are located for the summer season thereby providing domestic hot water only.

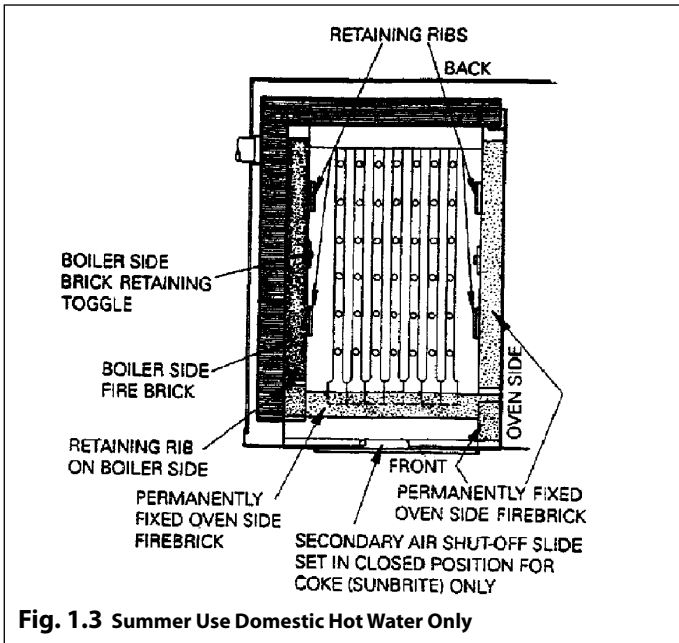


Fig. 1.3 Summer Use Domestic Hot Water Only

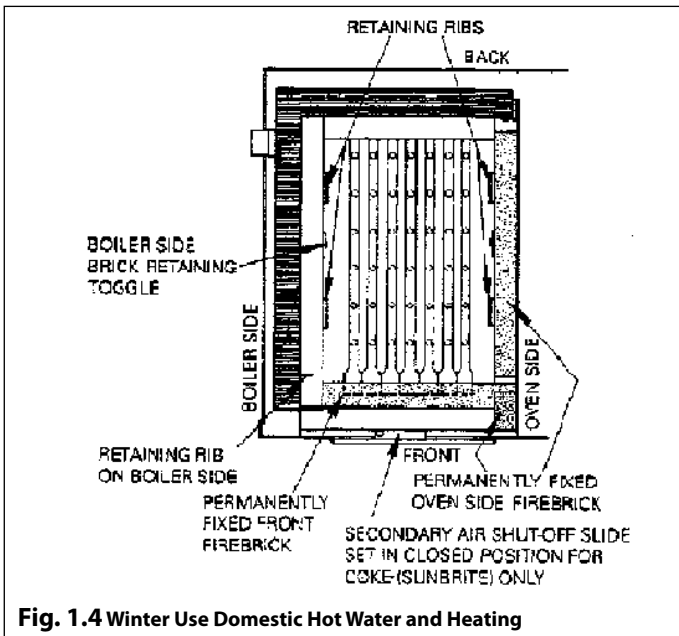


Fig. 1.4 Winter Use Domestic Hot Water and Heating

For winter use or central heating facilities, the boiler face side bricks are removed. See **Fig. 1.3, Fig. 1.4** and **Fig. 1.5**.

The firebricks fitted to Rayburn cookers are of first quality manufacture, and providing the cooker has been installed and used correctly will have a reasonable life.

They are however, expendable items and in time will require renewal, The renewal of firebricks is not a major operation and

can be carried out by the average handyman. The boiler side firebricks are supported on a frame on the boilers sides and are held in position by a retaining toggle at the top.

The front plate protection firebrick is held in position by a retaining rib on the boiler side. The firebricks are not attached with fire cement and can be removed and refitted quite simply. See **Fig. 1.5**.

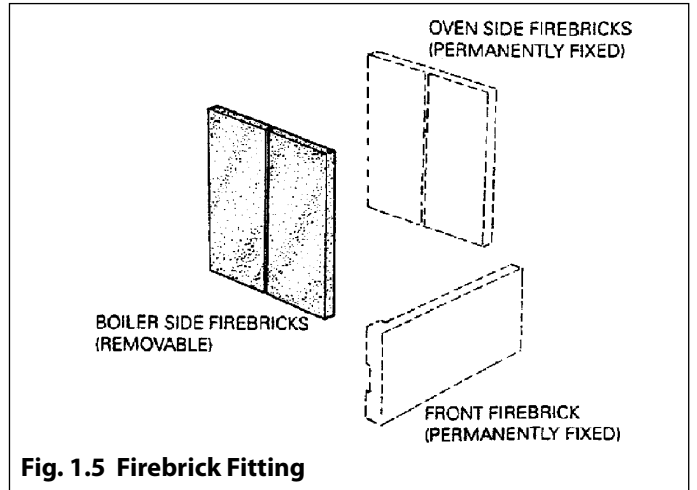


Fig. 1.5 Firebrick Fitting

Replacement bricks either in sets or singly can be obtained from your Rayburn stockist. Quote the serial number which will be found on a data plate fixed to the appliance. Do not force out the firebricks, they may become brittle after firing.

Secondary Air Adjustment

When converting from solid fuel to woodburning, the secondary air calibration will require changing from a 6 aeration hole plate to an 8 hole plate. See **Fig. 1.6**.

This is done by simply unscrewing the chrome caps and removing two screws.

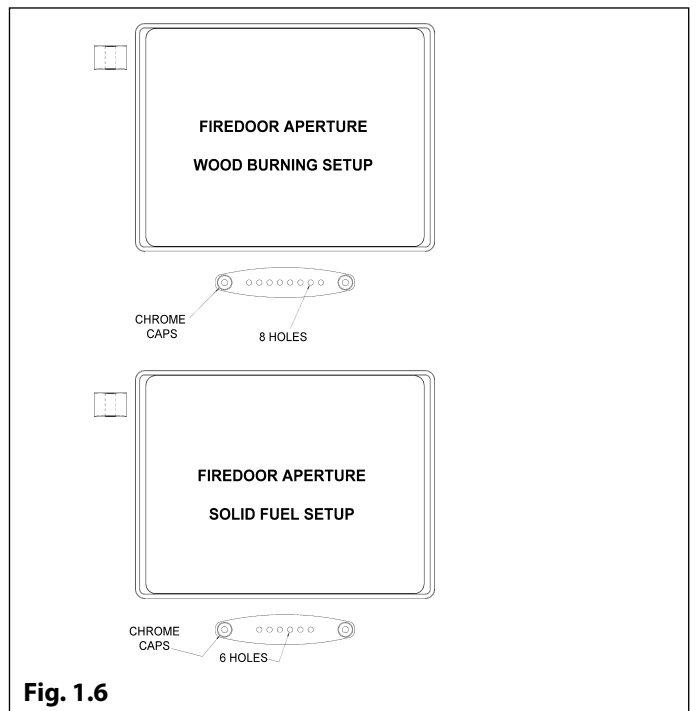


Fig. 1.6

RECOMMENDED SOLID FUELS

Manufactured: Phurnacite Plus, Supacite, Coalite Nuts, Maxibrite, Phurnacite, Sunbrite Doubles, Extracite, Blazeprite, Taybrite, Coke.

Natural: Anthracite Large and Small Nuts, Selected Housecoal (Trebles/Large Nuts and Doubles/Nuts).

⚠ WARNING: PETROLEUM COKE MUST NOT BE USED.

Oversize fuel lumps should be broken down to size. Stones and other foreign bodies should be removed when fuelling.

Fuels should be stored under cover, particularly manufactured fuels which must be kept dry. Wet kitchen refuse should not be burned.

Fuelling with Wood or Peat

The cooker will satisfactorily burn wood logs, blocks or peat briquettes, but the logs should be perfectly dry in order to obtain the best cooker performance and minimise the deposits of creosote. Wood logs may also provide overnight banking and the following hints are recommended:-

- A. Burn dry soft wood in the day time and dry hard wood overnight if possible.
- B. Avoid using 'green' wood on overnight banking as creosote deposits will be increased.
- C. Using hard wood in the day time will give prolonged burning but heating response will be slower.
- D. Before refuelling, open the flue chamber damper to its full extent and fill the firebox up to the bottom of the firedoor opening.

LIGHTING THE FIRE

All Fuels Using Wood and Paper

- E. Check the flue pipe is free of blockage.
- F. Open firebox door.
- G. Open ashpit door.
- H. De-ash (**Fig. 1.8**) and remove dead fuel from bottomgrate, rake fuel into ashpan.
- I. Remove ashpan, empty and replace (**Fig. 1.9**)
- J. Open flue chamber damper to maximum (**Fig. 1.10**).

- K. Flue dilution lever fully to 'left' (flue chamber door closed, (**Fig. 1.10**).
- L. Lay a liberal supply of wood and paper on top of the bottomgrate bars together with a small quantity of fuel and light.
- M. Close and lock the ashpit door with the spinwheel control open.
- N. Close and lock the firedoor.
- O. With fire established, open firebox door and fill firebox with fuel. Check secondary air slide setting (**Fig. 1.11**). Close and lock firebox door. Push flue chamber damper back to position which has been found to give desired burning rate.

All Fuels Using a Gas Poker

- A. Check the flue pipe is free of blockage.
- B. Open firebox door.
- C. Open ashpit box.
- D. De-ash (**Fig. 1.8**) dead fuel from bottomgrate, rake fuel into ashpan. Insert flat bayonet type gas poker on top of bottomgrate bars.
- E. Remove ashpan, and empty (**Fig. 1.9**).
- F. Open flue chamber damper to maximum (**Fig. 1.10**).
- G. Flue dilution lever fully 'left'. (flue chamber door closed, (**Fig. 1.10**).
- H. Lay a 75-100mm (3ins-4ins) shallow depth of fuel onto the bottomgrate and light with gas poker.
- I. Close the ashpit and firebox doors as far as possible - spinwheel control open.
- J. When the fuel is well alight, extinguish and remove the gas poker, replace the clinker door and ashpan, **close and lock the ashpit door** with the spinwheel control open, close the firedoor.
- K. With the fire established, open the firebox door and fill firebox with fuel. **Close and lock the firebox door**. Push the flue chamber damper back to position which has been found to give best results. Set spinwheel to give desired burning rate.

NOTE: IF THERE IS DEAD FUEL IN THE GRATE, DROP THE BOTTOMGRATE TO REMOVE THE FUEL UNLESS A GAS POKER IS GOING TO BE USED - SEE UNDER 'TO DUMP THE GRATE'

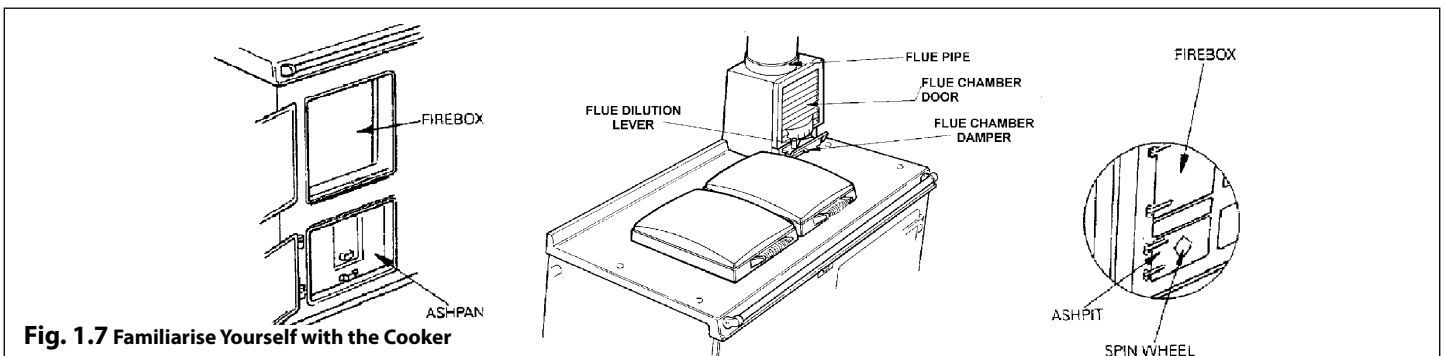


Fig. 1.7 Familiarise Yourself with the Cooker

FUELLING

1. The ashpit door spinwheel does not require to be open for more than:-
 - a. Coke - Five complete turns
 - b. Other recommended fuels - Three complete turns during cooking period.
2. Ensure the chimney damper is fully open prior to refuelling.
3. With the fire door only open, fill the firebox to the recommended level of the bottom fire door opening (not above) and **close the fire door**. A deep bed of newly charged fuel on a low fire will take time before the heat reaches the oven, hotplate and boiler. When burning coal or Anthracite, allow several minutes for the new charge to ignite before changing the damper setting.
4. Once refuelling has been completed, close the fire door immediately and open only for re-fuelling.

CONTROL

The fire is controlled by using the spinwheel on the ashpit door to govern air supply. The chimney damper in the flue chamber is for reducing the chimney draught, and the more the damper can be closed the easier the cooker is to control. It is marked to enable you to repeat the best settings you find suits your chimney **No.1** is closed position and **No.6** when fully open.

Do not try to obtain a quick increase in temperature by opening the chimney damper to its full extent. This results in most of the heat being wasted up the chimney.

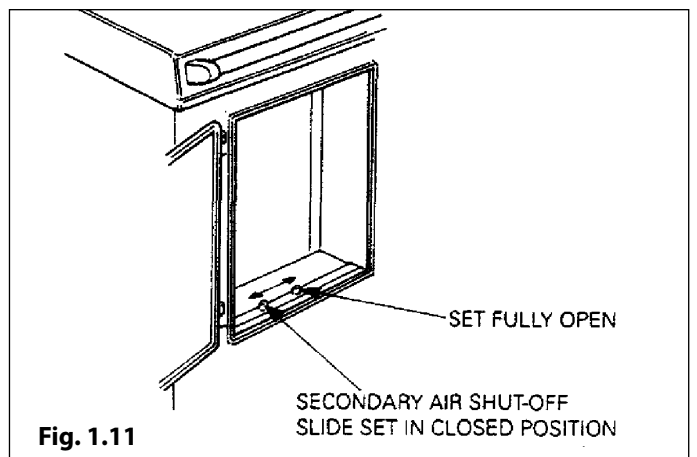
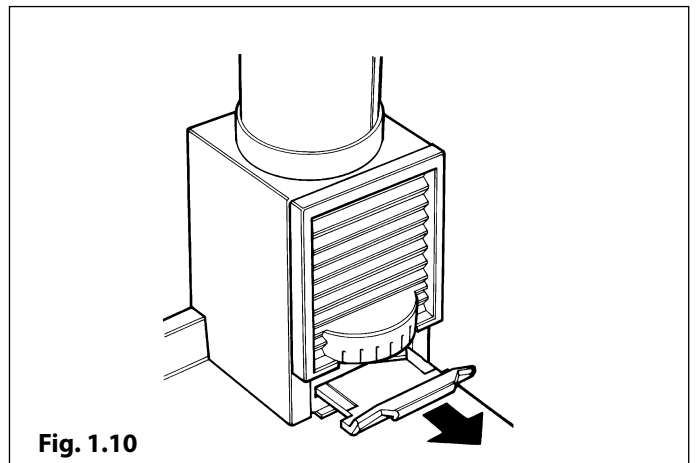
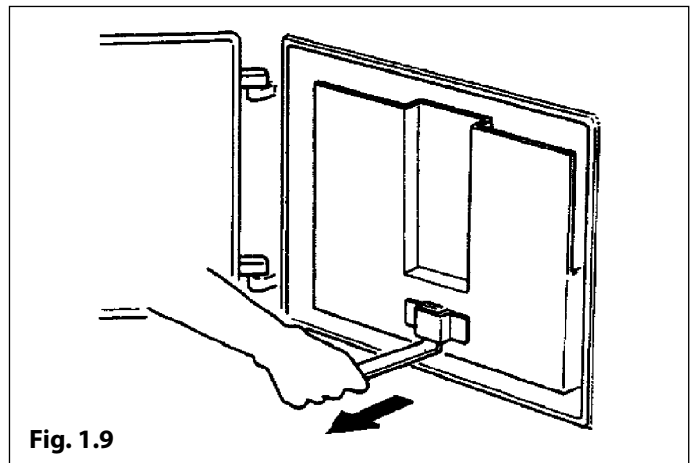
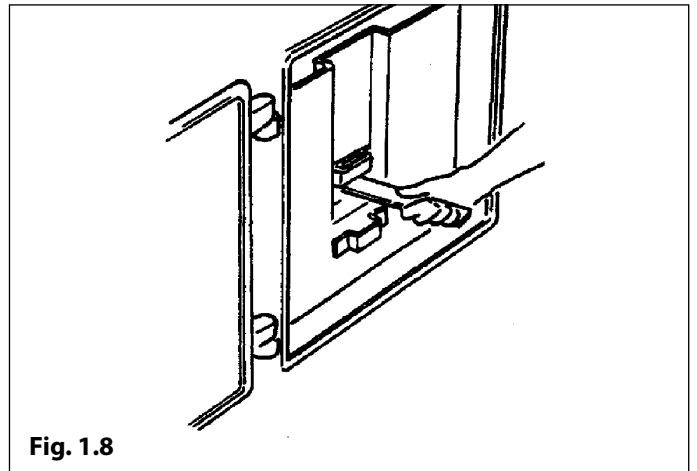
Avoid excessive fire temperatures with solid fuel - they are not necessary and may do serious harm to the cooker. The first sign that the cooker is being overheated is the formation of clinker (melted ash), and clinker will damage the firebricks. Damaged firebricks should be repaired with fire cement or if necessary replaced as soon as possible.

Keep the ashpit door securely closed with screw catch provided.

Main Oven

The correct adjustment of the spinwheel damper to obtain the oven temperature required varies with the chimney draught, and can be found only by experiment. The following is a suggested method only, and may need modification to suit local conditions. Suppose an oven temperature for roasting is desired and the cooker is idling.

Thoroughly de-ash the fire as described in the '**Riddling**' paragraph, and refuel. Set the chimney damper to **No. 3** setting and open the spinwheel as described under item 1 of '**Fuelling**'. As soon as the fire has become nicely red all through, close the chimney damper. Do not allow the fire to become white hot. The temperature of the oven should now rise steadily. When it reaches a point about 30°C (50°F) below that required, close the spinwheel to approximately one turn open. Thereafter control the temperature of the oven by adjusting the spinwheel.



NOTE: THIS METHOD SHOULD PROVE SUCCESSFUL IN ALMOST ALL CASES, BUT IF CLOSING THE CHIMNEY DAMPER CAUSES THE FIRE TO SMOKE, IT SHOULD BE OPENED GRADUALLY UNTIL THE SMOKING STOPS.

OVEN TEMPERATURE	
HOT	200°-260°C (400°-500°F)
MODERATE	150°-200°C (300°-400°F)
SLOW	90°-150°C (200°-300°F)

The Warming Oven

The oven is primarily intended for heating plates and keeping food warm. As a guide this warming oven is just less than half the temperature of the main oven.

NOTE: THE DOORS SHOULD NOT BE SLAMMED SHUT, OR THIS WILL WEAR AWAY THE METAL RETAINER CATCHES.

The Hotplate

It is recommended to use the heatproof glove supplied when raising the dome lids to use the hotplate. Replacement glove can be obtained from the AGA Shop.

The best results can only be obtained by using machine base utensils. The hottest part of the hotplate is immediately above the fire, the other end is for simmering.

The plug in the hotplate at the flue chamber end is for flue cleaning and should not be removed for cooking or when the cooker is fired.

NOTE: IN ORDER TO OBTAIN AN OPTIMUM HOT PLATE PERFORMANCE FOR FAST BOILING OR HOT PLATE COOKING, FUEL THE FIREBOX TO THE BOTTOM EDGE OF THE FULLING APERTURE TO A HORIZONTAL LEVEL.

WARNING: THE COOKER TOP PLATE SURFACE AROUND THE HOTPLATE WILL BECOME HOT UNDER USE AND CARE MUST BE OBSERVED. PLEASE REFER TO THE INSTALLATION INSTRUCTIONS REGARDING MINIMUM CLEARANCES TO COMBUSTIBLE SURFACES AND MATERIALS.

OVERNIGHT BURNING

Wood

The cooker is designed for continuous slumbering overnight up to a maximum of 12 hours depending on the type of dry wood being used.

Last thing at night, open the chimney damper, riddle the fire, empty the ashpan and refuel as described under "Fuelling". Ensure that the ashpit door is securely closed, spinwheel is closed and opened a ¼ turn and the damper is closed to its No.1 setting.

Turn the pivoted dilution lever (on the bottom front flue chamber door) **Fig. 1.9** from left to right hand side so that the door opens at the bottom and minimises the burning rate and chimney condensation.

NOTE: THE PRECISE AMOUNT OF OPENING DEPENDS ON THE CHIMNEY DRAUGHT AND MAY TAKE 2 OR 3 DAYS TO

ASCERTAIN IN CONJUNCTION WITH THE TYPE/CONDITION OF WOOD BEING BURNT.

1. If the fuel in the firebox is exhausted prematurely, the overnight chimney draught must be reduced by further opening of the flue chamber door.
2. If the fuel does not burn but 'dies out' the draught should be increased by partly closing the flue chamber door. In the morning, close the flue chamber door, open the spinwheel and damper and fuel the fire. Immediately the new fuel has caught alight, riddle the fire and close the damper.

NOTE: BUILD-UP OF CREOSOTE DEPOSITS IN THE FLUE AND CHIMNEY CAN IN TIME, LEAD TO CHIMNEY FIRES. THESE DEPOSITS CAN BE PREVENTED BY THE REGULAR USE OF A PROPRIETARY BRAND OF CHEMICAL CREOSOTE REMOVER CHIMNEY CLEANER SUCH AS "ATTACK" WHICH REDUCES THE ADHESION STRENGTH OF THE CREOSOTE DEPOSITS, CAUSING THEM TO FALL.

IMPORTANT: CHEMICAL CLEANERS MUST NOT BE CONSIDERED AS AN ALTERNATIVE TO CHIMNEY SWEEPING, ONLY AS SUPPLEMENTARY.

DO NOT CARRY OUT THIS OPERATION WITH THE FIRE ALIGHT.

Solid Fuel

The cooker is designed for continuous burning and the best results will only be obtained if it is allowed to burn overnight. It is no more expensive in fuel. Last thing at night open the chimney damper, riddle the fire, empty the ashpan and refuel. Do not overload. Ensure that the ashpit door is securely closed. Close the spinwheel and reopen it a quarter of a turn.

THE BEST POSITION FOR THE CHIMNEY DAMPER CAN BE FOUND ONLY BY EXPERIMENT, BUT FOR A START TRY CLOSING IT TO No. 1 SETTING.

In the morning, open the spinwheel and damper and riddle the fire. When it is burning, close damper, if the hotplate is required immediately, lightly refuel before use.

EXCEPTIONS: WHEN BURNING ANTHRACITE OR PHURNACITE ALWAYS REFUEL BEFORE EMPTYING ASHPAN AND RIDDLING.

Open the chimney damper to its full extent and the ashpit door. Engage the operating tool into the riddling lever which projects through the ashpan front and push/pull the lever in a back and forth motion to de-ash.

ALWAYS DE-ASH BEFORE REFUELLING (SEE 'EXCEPTIONS' BELOW AT THE FOLLOWING INTERVALS).

SUMMER USE: Three times daily at least.

WINTER USE: Three times daily at least and more often if required.

NOTE: SHOULD THE BOTTOMGRATE DE-ASHING FAIL TO CLEAR AN ACCUMULATION OF STONES, SHALE OR CLINKER, IT MAY BE REMOVED AS DESCRIBED IN SECTION 'REMOVAL OF CLINKER'.

Open the ashpit door to give access to the ashpan which must be emptied regularly (**Fig. 1.9**). In winter, this may be more than three times daily depending on weather severity. The class of fuel and cooker usage govern the frequency of refuelling.

NOTE: DO NOT ALLOW ASH TO ACCUMULATE IN THE ASHPAN UNTIL IT TOUCHES THE UNDERSIDE OF THE BOTTOMGRATE BARS OR THEY WILL QUICKLY BURN OUT.

Ensure the ashpan is fully home otherwise the ashpit door may not close and lock completely.

Clinker Removal - 'To Dump the Grate'

1. Open the ashpit door and remove ashpan.
2. Insert wire tool into locating sockets of grate frame (**Fig. 1.14**) lifting hand holding end upwards until grate frame is free of its supports. Taking the weight of the grate frame, gently lower front of grate assembly until it rests on ashpit bottom plate.
3. Remove clinker from sloping bottom grate either by raking poker or tongs.
4. Lift tool upwards and replace front of grate in reverse manner described in 2 ensuring the grate frame is securely supported and located.
5. Check that the reciprocating bars operate by push/pulling the ridding lever with the tool.
6. Replace the ashpan and lock the ashpit door securely.

REFUELLING

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Clinker Removal - 'To Dump the Grate'

1. Open the ashpit door and remove ashpan.
2. Insert wire tool into locating sockets of grate frame (**Fig. 1.14**) lifting hand holding end upwards until grate frame is free of its supports. Taking the weight of the grate frame, gently lower front of grate assembly until it rests on ashpit bottom plate.
3. Remove clinker from sloping bottom grate either by raking poker or tongs.
4. Lift tool upwards and replace front of grate in reverse manner described in 2 ensuring the grate frame is securely supported and located.
5. Check that the reciprocating bars operate by push/pulling the ridding lever with the tool.
6. Replace the ashpan and lock the ashpit door securely.

WARNING: HOT SURFACES, use the tool supplied to operate the appliance. It is recommended to use the heatproof glove supplied when raising the dome lids to use the hotplate. Replacement glove can be obtained from the AGA Shop.

The firebox should be filled to the recommended level of the bottom firebox door opening and the firebox door closed.

NOTE: WHEN BURNING ALL MANUFACTURED FUELS OTHER THAN SUNBRITE COKE, THE SECONDARY AIR SLIDE SHOULD BE SET IN A CLOSED POSITION. A DEEP BED OF NEWLY CHARGED FUEL ON A LOW FIRE WILL TAKE TIME BEFORE HEAT REACHES THE OVEN, HOTPLATE AND BOILER.

When burning Coal, Phurnacite and Anthracite, allow several minutes for the new charge to ignite before changing the flue chamber setting.

ONCE REFUELLING HAS BEEN COMPLETED, CLOSE THE FIREBOX DOOR IMMEDIATELY AND OPEN ONLY FOR REFUELLING CHARGES.

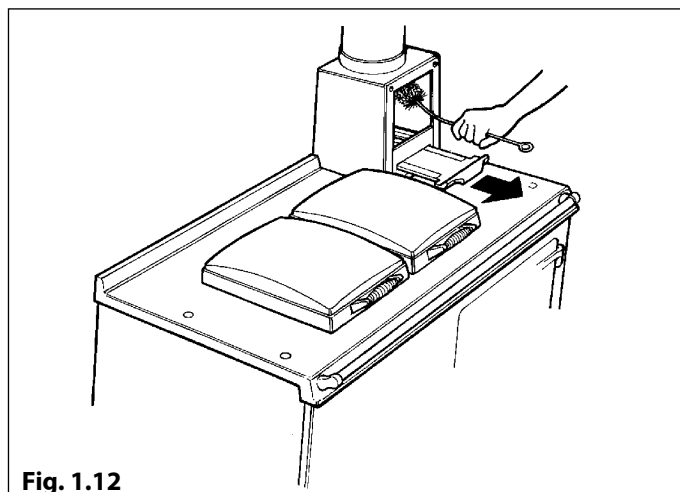


Fig. 1.12

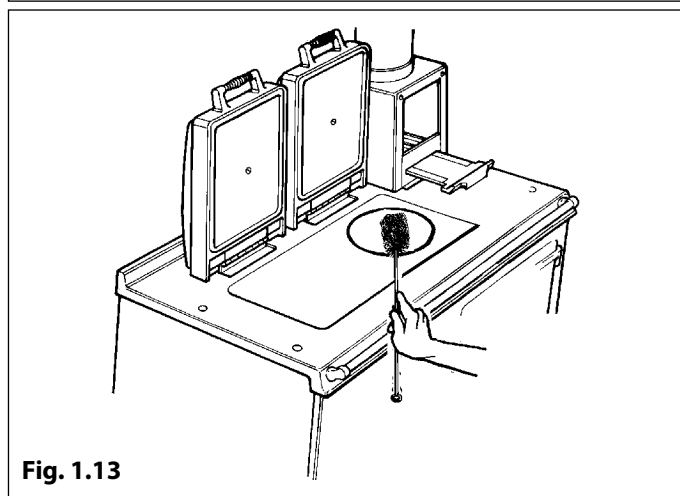


Fig. 1.13

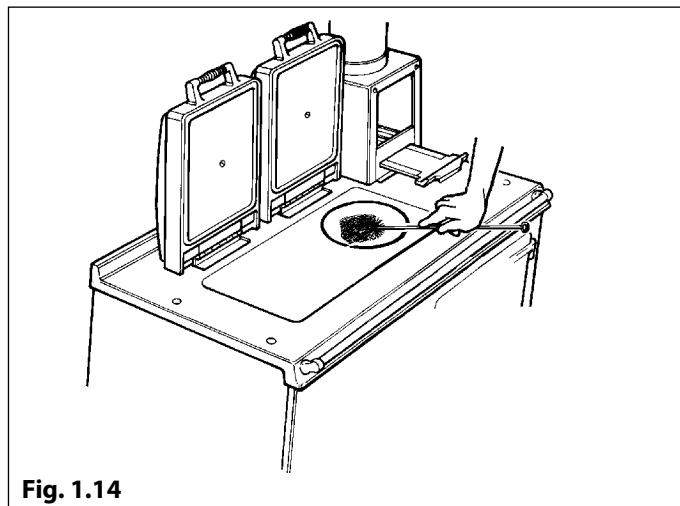


Fig. 1.14

FLUE CLEANING

When burning coke, anthracite and other smokeless fuels, logs or peat, the flue should be cleaned once a month.

The use of coal may call for weekly cleaning. The procedure is illustrated in **Fig. 1.12**, **Fig. 1.13** and **Fig. 1.14**.

Allow the fire to burn out, or it may be done with a low fire. Open the chimney damper to its maximum. Remove the flue chamber cleaning door. Brush the soot from the flue pipe, letting it fall on top of the oven. Remove the plug from the hotplate, rake the deposits forward, and push into the firebox (**Fig. 1.13**). Replace parts removed. Riddle the bottomgrate thoroughly, clear the ashpit and relight the fire.

NOTE: THE COOKER IS DESIGNED AND INTENDED TO BE UNDER CONTINUOUS FIRING AND WHEN NOT IN USE, ASHPIT AND FLUE CHAMBER DOORS SHOULD BE LEFT OPEN TO ENSURE FREE PASSAGE OF AIR THROUGH THE APPLIANCE AND SO AVOIDING THE PROBLEMS ARISING FROM CONDENSATION.

Following a prolonged shutdown of the appliance perhaps after the summer break, ensure the flue way is free from obstruction prior to re-lighting.

Chimney Sweeping

Sweep annually and inspect the soot box at 3 monthly intervals, remove any deposits.

NOTE: SWEEPS BRUSHES MUST BE OF THE TYPE WITH THE WIRE CENTRES AND GUIDE WHEELS.

CHIMNEYS

In the unlikely event that the appliance is not operating in freezing conditions, the water must be drained from the boiler to prevent frost damage.

Failing to maintain your cooker properly can lead to a chimney fire. Chimney fires occur when combustible deposits on the inner walls of the chimney ignite. These combustible deposits on the inner walls of the chimney ignite. These combustible deposits, called "creosote", are a natural by-product of wood burning. A fire hazard exists if $\frac{1}{4}$ " of creosote (or more) coats the inner walls of the chimney.

Prevention

Chimney fires do not occur in clean, intact, properly installed chimneys. Have a professional chimney sweep clean and inspect your appliance at least once a year. More frequent cleanings may be required, based on the type of fuel burned, the type of appliance, and the frequency of use. In general, an older appliance or one that is used frequently, will require more than one clean per year.

Detection

The first indication of a chimney fire is usually the noise - a roaring sound that grows louder as the fire's intensity increases. Clouds of black smoke and sparks will be seen exiting the top of the chimney; in severe fires, flames can several feet about the chimney.

Action

In case of a chimney fire follow these steps but do not put yourself or others in peril.

1. Call the fire brigade immediately.
2. Get everyone out of the property.
3. Close down the air supply to the appliance i.e. the primary air spinner and the flue damper. Limiting the fire's air supply will reduce its intensity. If there is a damper in the chimney connector, plug or close the opening.
4. If a fire extinguisher is available, open the appliance door just enough to insert the nozzle of a 4 kg dry chemical fire extinguisher rated for Class ABC fires. Discharge the entire content of the extinguisher into the appliance and shut the door.
5. If possible, wet down the roof and other outside combustibles to prevent fires ignited by shooting sparks and flames.
6. Closely monitor all combustible surfaces near the chimney. During severe chimney fires, these surfaces can become hot enough to ignite.

After a chimney fire, have the chimney inspected by a **professional sweep or cooker installer**.

HOT WATER SERVICE

The cooker has been designed to provide a satisfactory supply of domestic hot water with or without a limited amount of heating with a normal day's cooking providing the cooker is kept alight overnight and the system complete with lagged cylinder conforms to the installation instructions.

In some circumstances it may be possible to overheat the appliance and the water inside will boil. This will be evident by the sound of a knocking noise coming from the appliance and pipes around the house. If this occurs, close off all air controls and manually start the central heating pump if fitted. Opening the oven doors and hotplate covers will help to release heat from the appliance. Be aware that steam and boiling water will be expended from any open vent from the heating system probably in the roof space at the expansion tank.

SERVICING

Always use a qualified service/heating engineer when servicing is required. Use only authorised replacement parts. Do not make unauthorised modifications.

To Replace Grate Bars

1. Dump the grate assembly as described in 1, 2 and 3 under '**TO DUMP THE GRATE - CLINKER REMOVAL**'.
2. Lift up and draw forward the firebar in question and replace new firebar in reverse manner.

To Replace Grate Bar Support Frame

1. Dump the grate assembly as described in 1, 2 and 3 under '**TO DUMP THE GRATE - CLINKER REMOVAL**'.
2. Lift up and withdraw all the grate bars from the cooker.
3. Lift the support frame from its rear pivot support and withdraw until clear of ashpit.
4. Insert new frame ensuring its pivot/supported at rear.
5. Replace firebars ensuring they are in correct order.
6. Lift grate assembly (as described in 4 and 5 under '**TO DUMP THE GRATE - CLINKER REMOVAL**'.

FUME EMISSION WARNING

Properly installed and operated, this cooker will not emit fumes.

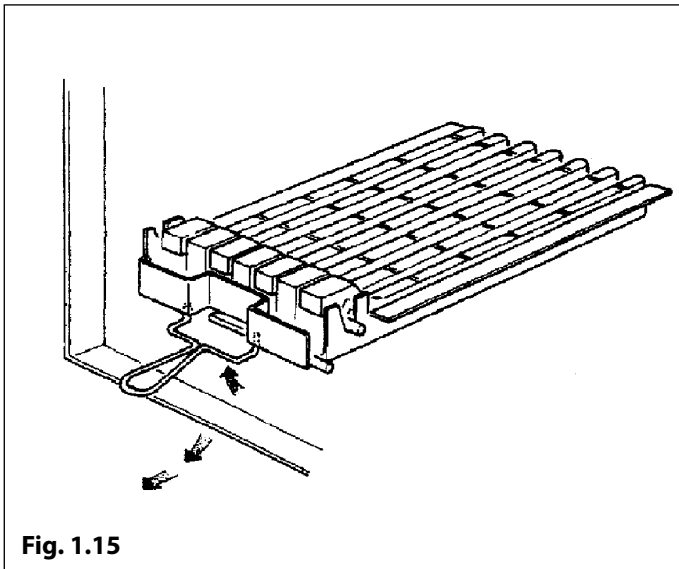
Occasionally fumes from de-ashing and re-fuelling may occur, but persistent fume emission must not be tolerated. If fume emission does persist, then the following immediate action should be taken:-

- A. Open doors and windows to ventilate room.
- B. Let the fire out or remove lit fuel from cooker.
- C. Check for flue or chimney blockage and clean if required.
- D. **DO NOT** attempt to relight the fire until cause of fumes has been identified, and if necessary seek professional advice.

SPARES LIST

Part Number	Description	No Req'd
RS4M 22093	Bottomgrate Bars Top	4
RS4M 22094	Bottomgrate Bars Bottom	3
RS4F3-13507	Oven Side Firebricks (Fixed)	2
RS4F4-13508	Firebox Side Top Firebrick	1
RS4F3-13509	Front Firebrick	1
RS4F3-13507	Boiler Side Firebricks (<i>Removeable</i>)	2
RS1M91905	Ashpan	2
RSFM61	Operating Tool	1

Replacement parts if required are available from your local stockist.



COOKING HINTS

The insulating covers should be cleaned regularly with a NON-ABRASIVE mild detergent, applied with a soft (coarse free) cloth and lightly polished up afterwards with a soft (coarse free) duster or tissue, to bring it back to its original lustre.

The oven is indirectly heated from outside by hot gases from the heat source so no flames or elements within the oven means full use can be made of the whole cooking space. The main oven is slightly hotter towards the top than the bottom. At a low idling heat from the main oven can be used for long slow cooking such as casseroles, stock, soup, curries, meringues, creme caramels, rice pudding etc, all of which benefit from the gentle slow heat and as the oven is vented into the flue, cooking smells disappear to the outside. One of the many benefits of the cast iron oven is that the floor of the oven is hotter than that of a conventional cooker. No need to bake quiche pastry cases "blind" just place the flan dish on the oven floor for half the cooking time for "soggy-free" pastry. When the oven is hot the floor of the oven can be used for shallow frying (a cast iron dish is recommended) with the added advantages that fat splashes are carbonised so cleaning is minimized and the frying smells are taken away through the flue. For perfect baking results turn food during cooking. The top of a hot oven is where grilling takes place, use the meat tray with a grill rack (optional extra) so that fat can drip into the tray. The thermodial temperature gauge, on the main oven door is a guide to the internal oven temperature. Remember though on open the door the temperature will appear to drop, do not worry, close the door and after a few minutes the true temperature can be read again. Heat is not lost as quickly from a cast iron oven as a pressed metal box type so you can peep at the cake to see how it is cooking without it sinking. As you have probably realised, the meat tray supplied with your Rayburn fits the oven size, hanging directly from the runners, so leaving the grid shelves free for other dishes. The oven grid shelves are designed to be non-tilt and should be fitted with the upstand to the top and at the back, so when pulled forward the shelf cannot come right out. The solid plain shelf can be used as a baking sheet or as a heat deflector. If the oven is too hot or food already in the oven is beginning to overbrown slide in the solid plain shelf above the food. To be effective this shelf should be stored out of the oven, so it can be used from cold.

DO NOT USE ABRASIVE PADS OR OVEN CLEANERS.

NOTE: IT IS NOT ADVISABLE TO PUT VERY WET CLOTHES ON THE HANDRAIL, AS THIS MAY CRAZE THE ENAMEL.

Fig. 1.15

CLEANING

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

Immediately wipe off any fuel streaks between the firebox and ashpit doors.

To keep the vitreous enamelled surfaces bright and clean, wipe over daily with a soapy damp cloth, followed by a clean dry duster. If milk, fruit juice or anything containing acid is spilt on the top plate or down the cooker, be sure to wipe it over immediately or the vitreous enamel may be permanently discoloured. Keep a damp cloth handy, while cooking to wipe up spills as they occur, so they do not harden and become more difficult to remove later. If spills do become baked on a cream cleanser can be used. For stubborn deposits a soap impregnated pad can be carefully used on the vitreous enamel.

In the main oven, spills and fat splashes are carbonised at high temperature, occasionally brush off with a stiff brush. The oven door can be removed for cleaning - do not immerse in water, and shelves can be soaked and cleaned with a cream cleanser.

Both insulating covers should be raised and allowed to cool before cleaning with a soapy damp cloth. Use a wire brush to keep the cast iron hotplate clean. General cleaning is best carried out when the Rayburn is cool.

NOTE: SMOKE/SMELL EMITTED DURING INITIAL USAGE.

Some parts of the cooker have been coated with a light covering of protective oil. During initial operation of the cooker this may cause smoke/smell to be emitted and is normal and not a fault with the appliance, therefore it is advisable to open doors and or windows to allow for ventilation. Lift the lids to prevent staining the linings.

Important: AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.

But they are unsuitable for use on chrome and stainless steel components, including the handrails and their brackets.

**For further advice or information contact your
local distributor/stockist**

With AGA Rangemaster's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliance described at any time.



Made by The AGA logo, which consists of the letters 'AGA' in a bold, white, sans-serif font inside a black, horizontally-oriented oval with a metallic, brushed-metal texture, similar to the RAYBURN logo.

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