

WARNING

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Servicing Instructions for Rayburn Heatranger 360 K/D Central Heating Cooker

At the Heart of your Home

Consumer Protection Act 1987

As manufacturers and suppliers of cooking and heating products, in compliance with Section 10 of the Consumer Protection Act 1987, we take every care to ensure, as far as is reasonably practicable, that these products are so designed and constructed as to meet the general safety requirement when properly used and installed. To this end, our products are thoroughly tested and examined before despatch.

IMPORTANT NOTICE: Any alteration that is not approved by Aga-Rayburn, could invalidate the approval of the appliance, operation of the warranty and could also affect your statutory rights.

Control of Substances - Health and Safety Important

This appliance may contain some 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, Fuel beds, Artificial Fuels - 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, Ceramic Fibre, Kerosene/Gas 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.

INTRODUCTION

The Rayburn Heatranger 360 K/D central heating cooker is a simple robust appliance fitted with a reliable, proven, oil burner which is simple to maintain.

To ensure the best performance from the cooker it should be serviced twice a year; before and after the heating season by a registered heating installer.

An additional flueing and combustion chamber clean halfway through the heating season may be necessary in some cases. The cooker cannot be serviced whilst hot, so both oven and boiler thermostats should be turned off on the evening before the service visit.

SERVICE SCHEDULE

***IMPORTANT: ISOLATE ALL THE ELECTRICAL SUPPLIES TO THE APPLIANCE.**

2.1. Twice a Year.

(a) Service clean of boiler heat exchanger flueways and oven and hotplate flueways together with firebricks - section 3.2

(b) Change four loose fire bricks from winter to summer arrangement or vice versa - section 3.3

(c) Removal of oil burner for cleaning and inspection - section 3.4

(d) Burner Servicing - section 3.5

2.2 Annually.

As above plus cleaning of oil pump strainer and fuel line strainer - section 3.5.2.

2.3 Post Service Checks - section 6.

Remember, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require. Do not use reconditioned or copy parts that have not been clearly authorised by AGA-RAYBURN.

INSTALLATION INSTRUCTIONS

3.1 Preparation.

Ensure that the cooker is cold by turning 'OFF' oven and boiler thermostats the evening before the service visit. Before removing service access covers or the oil burner ensure that ALL electrical supplies to the appliance have been turned OFF (switch off and remove plug).

The burner can be removed without disconnecting the oil supply pipe. However if the filters are being cleaned or a pressure gauge fitted to the pump then the oil supply should be turned OFF and arrangements made to catch any oil which will leak from the oil pump.

3.2 Flueway and Combustion Chamber Cleaning

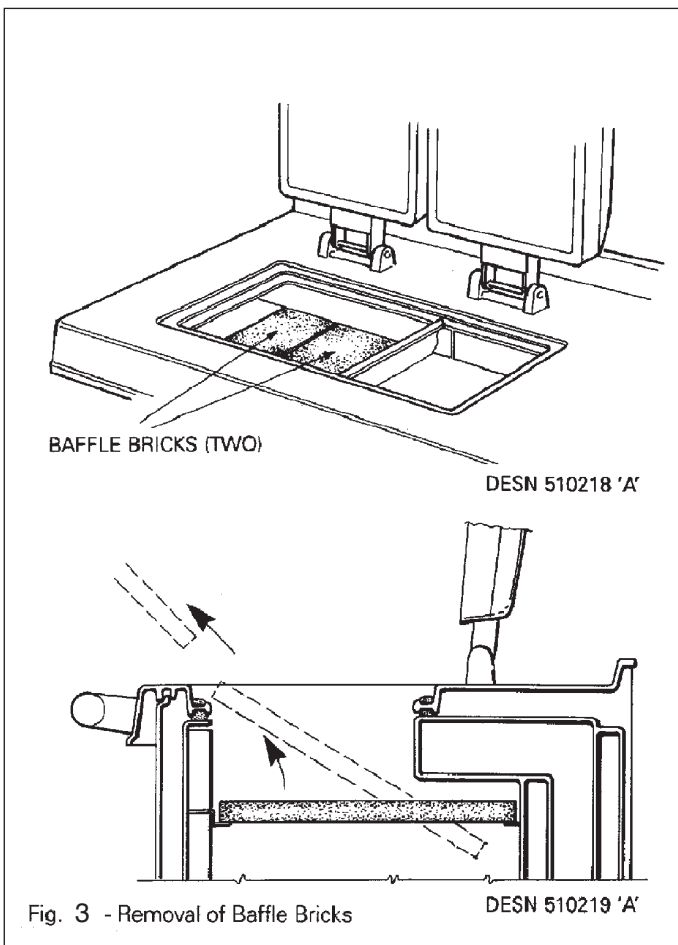
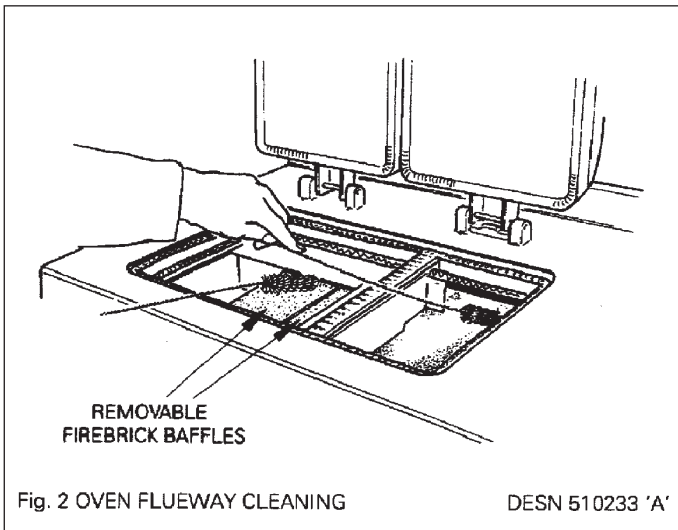
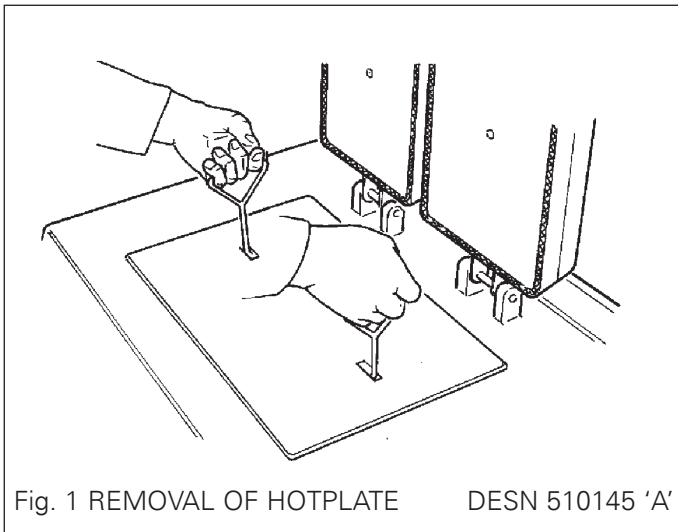
Lift out the hotplate with the handles provided (see fig. 1). Use the rake and brush to remove debris from the flueway above the oven and vacuum this area and the top of the firebrick baffles which are fitted above the burner chamber (see fig 2).

Carefully remove the two baffle bricks by separating them and lifting at the front (see fig 3).

Either remove the burner (section 3.4) or protect the burner tube to prevent debris from falling into it.

Remove the enamelled cover behind the LH insulating cover (see fig. 4) and remove the sealing plate (twist clips on LHS). Remove the boiler flue baffle to expose the boiler outlet flueway which should be scraped and brushed clean. Remove all debris which will have fallen into the combustion chamber.

REASSEMBLY NOTE: Reassemble boiler flue baffle ensuring that narrow end of baffle marked 'left' is on the left end of flueway and the location brackets are dropped into end sections of flueways. Refit sealing plate and the enamelled cover in reverse order of removal.



Brush clean the ribs on the underside of the hotplate. Examine the rope seal in the hob on which the hotplate sits. Replace if frayed or damaged.

Examine all firebricks for deterioration. Examine the fireboard floor of the combustion chamber and the chrome-iron plate on the right hand side of the combustion chamber. Both can be replaced if necessary (consult your Rayburn Agent).

Before reassembling the baffle bricks and hotplate check that loose firebricks are fitted or removed depending on the forthcoming season. Refit burner in reverse order of removal before commissioning.

3.3 WINTER AND SUMMER FIREBRICKS

(FIG. 5)

During summer months it is necessary to fit four loose firebricks in the boiler to reduce the amount of hot water produced. It is recommended that these bricks are fitted and removed by the service engineer during the biannual services at the end and start of the heating season.

The following loose firebricks are supplied with the cooker for the summer season:

Boiler Back firebrick 3/20291

Boiler Side Rear firebrick 3/20289

Boiler Side Front firebrick RO4F 321131

Secondary Boiler Back firebrick RO4F321057

The firebricks should be fitted in the following order:

a. Fit the two rear summer bricks by placing the rectangular brick with the rebate to the bottom in the channel welded on boilerface above the rear flue outlet. Fit the 'L' shape rear summer brick by positioning on floor of combustion chamber and touching brick already fitted (see diagram 5). Locate back brick retaining bracket in groove in boiler to retain bricks in position at top. When located, slide both bricks to the right hand side.

b. Locate the side rear firebrick inside the bracket fitted on the base, then push it toward the rear to locate behind the two rear firebricks.

c. Locate the bottom end of the boiler side front firebrick inside the bracket fitted on the base. Gently push the top end against the boiler side and secure the top end with a REMOVABLE stainless steel bar. The bar should be located in brackets welded to the boiler. These four bricks should be removed for the winter season by the service engineer and stored in a safe place together with removable clip and bar.

After ensuring that the burner chamber is correctly fitted for the forthcoming season, refit the top baffle bricks. (N.B. These two firebricks are always in place summer and winter). Fit them as far to the RIGHT as possible, leaving a gap for flue gases on the left hand side only. Replace the hotplate ensuring it seals around it's edges.

3.4 Burner Removal

Slacken the two grub screws (5mm) holding the burner blast tube to the combustion chamber (fig. 6). Unscrew and disconnect plug (Fig. 7). Pull the burner out of the combustion chamber (Fig. 8). Disconnection of the oil supply pipes and burner cable is not necessary.

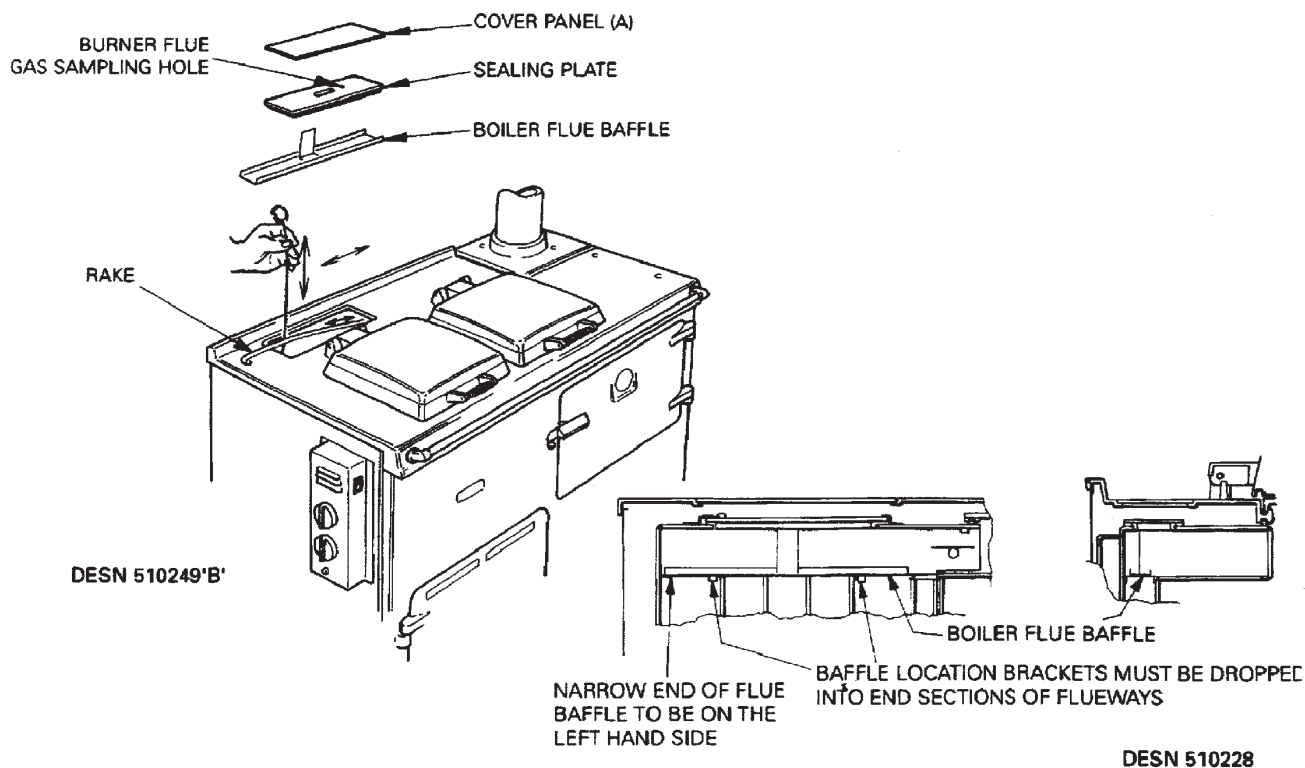


Fig.4 BOILER FLUEWAY CLEANING

3.5 Burner Servicing

3.5.1 Twice Yearly Service

Undo the screw holding the blast tube to the burner (fig 9). Clean the diffuser and ignition electrodes taking care not to wipe nozzle tip itself. Check electrode gap and adjust if necessary (see fig. 10). Clean inside burner, check photo-resistor, electrical connectors and that all grommets are in place.

Reassemble

3.5.2 Twice Yearly Service

Annually, clean the oil pump and flue line strainers in addition to the half yearly service.

To Clean Oil Pump Strainer (fig 11).

- Turn OFF the oil line isolating valve near to the appliance.
- Break the flexible oil feed pipe joint as the inlet to the pump taking care to collect oil residue from the flexible pipe and the pump.
- Remove electricity connection socket from the solenoid .
- Undo 4 x socket head screws which retain pump end cover.
- Gently pull off end cover.
- Remove pump strainer (filter) and wash with clean petrol or paraffin.
- Re-assemble element and end cover in reverse order of removal.

To Clean Oil Line Filter

- Turn off the line isolating valve fitted prior to the oil line filter.

- Follow manufacturer's instructions to remove filter element from the housing taking care to collect oil residue from the filter housing,
- Wash filter thoroughly in clean petrol or paraffin.
- Re-assemble filter in reverse order of removal.

REPLACEMENT SPARES

IMPORTANT: Isolate the electrical supplies to the appliance.

4.1 Burner

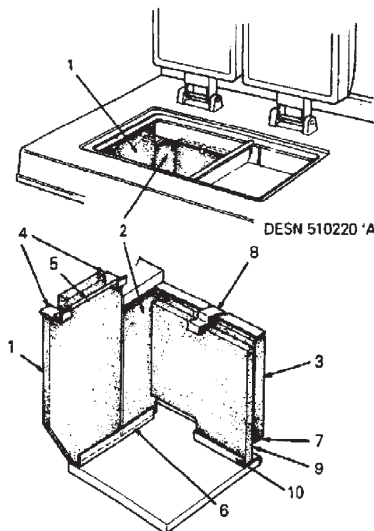
4.1.1 To Replace Burner Nozzle (see fig 10)

N.B. Nozzles should not be replaced or dismantled for cleaning nozzle filters unnecessarily. This should normally be done if, after carrying out the routine service, the combustion check does not give acceptable results. Nozzles should be handled with great care, using clean tools and clean hands.

- Remove burner assembly as in routine service section - 3.4.
- Unscrew nozzle from its holder with a correctly fitting tubular spanner to avoid damage to hexagon.
- Replace nozzle by a new one of the same size, spray angle and spray pattern.

4.1.2 To Clean Burner Nozzle Filter (see fig. 10)

- Remove nozzle as in 4.1.1.
- Unscrew filter assembly from the rear of nozzle,
- Wash filter assembly in clean petrol or paraffin.
- Refit filter assembly to nozzle in reverse order of removal.



1. BOILER SIDE FRONT FIREBRICK 'RO4F 321131'
2. BOILER SIDE REAR FIREBRICK '3/20289'
3. BOILER BACK FIREBRICK '3/20291'
4. BRICK RETAINING BRACKETS WELDED TO BOILER.
5. BRICK RETAINING BAR (REMOVABLE)
6. SIDE BRICKS LOCATION BRACKET FITTED TO BURNER CHAMBER CASE.
7. BACK BRICK LOCATION BRACKET WELDED TO BOILER.
8. REAR BRICKS RETAINING BRACKET (REMOVABLE)
9. SECONDARY BOILER BACK FIREBRICK 'RO4F 321057'
10. SECONDARY REAR BRICK LOCATION BRACKET. FITTED TO BURNER CHAMBER BASE

DESN 510221

Fig.5 FITTING FIREBRICK FOR SUMMER USE

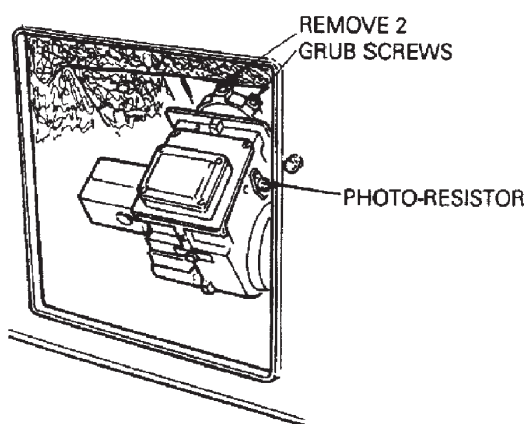


Fig.6

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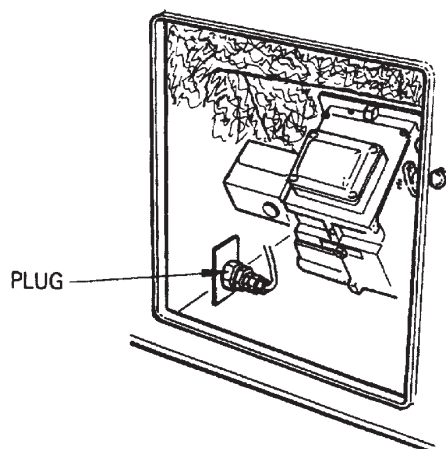


Fig.7 REMOVAL OF BURNER ASSEMBLY

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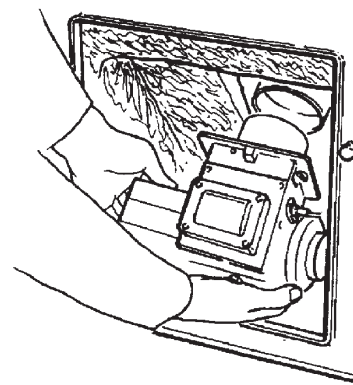


Fig 8 REMOVAL OF BURNER

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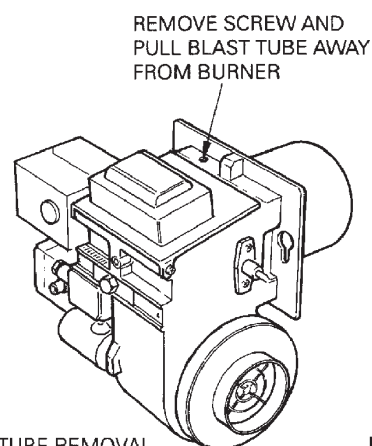


Fig.9 BLAST TUBE REMOVAL

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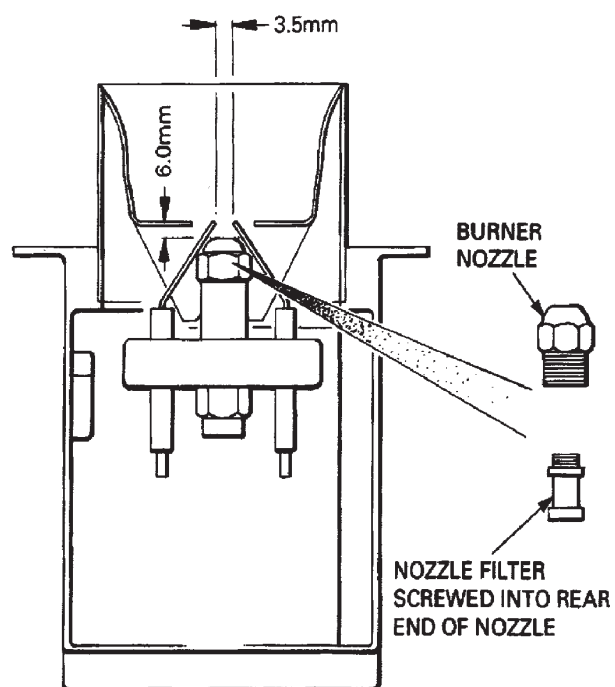


Fig 10 BURNER DETAIL

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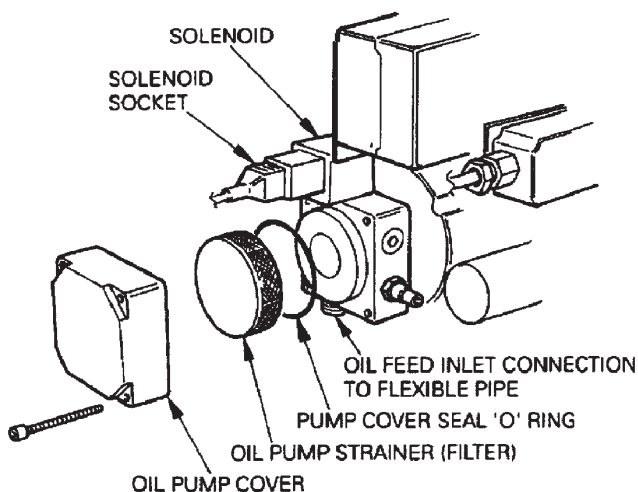


Fig.11 REMOVAL OF BURNER OIL PUMP STRAINER

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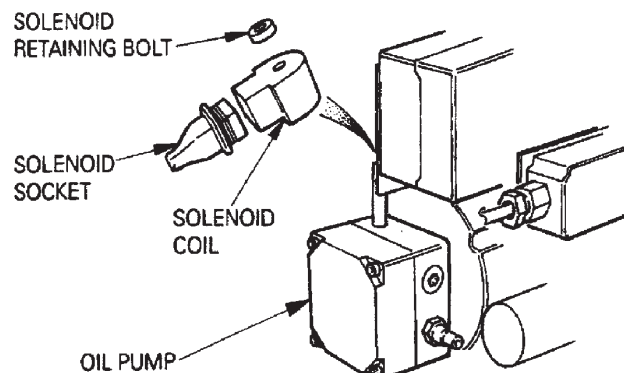


Fig.12 REMOVAL OF OIL SOLENOID

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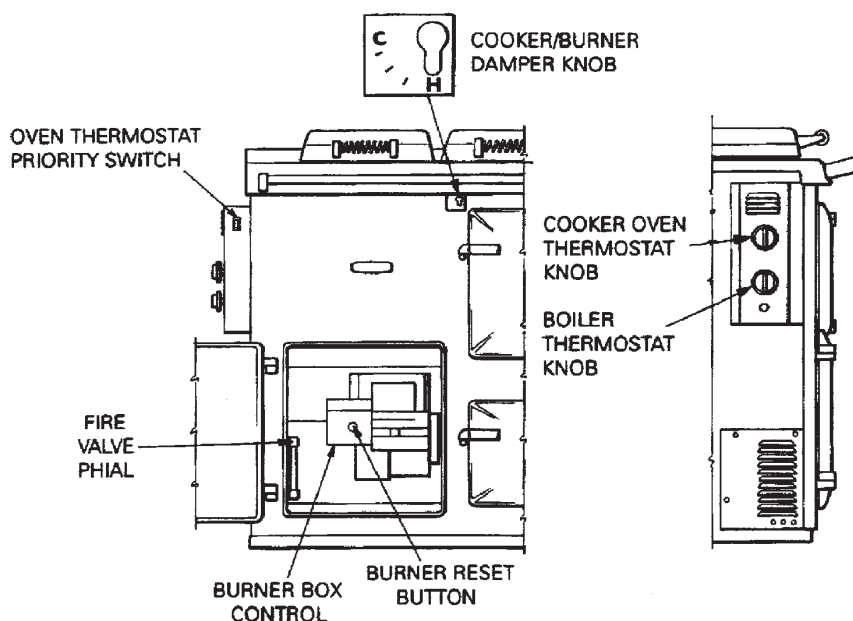


Fig. 13 COOKER CONTROLS

DESN 510217 'C'

4.1.3 To Replace Oil Pump Solenoid Valve (see fig 12)

- Turn OFF the oil line isolating valve near to the appliance.
- Remove burner assembly as in routine service section - 3.4.
- Pull off electricity connection socket from solenoid.
- Break the flexible oil feed pipe joint as the inset to the pump taking care to collect oil residue from the flexible pipe and pump.
- Disengage retaining bolt from solenoid housing tube to remove solenoid coil.
- Unscrew solenoid housing tube from oil pump with a correctly fitting spanner to avoid damage to hexagon, taking care to collect oil residue from the oil pump.

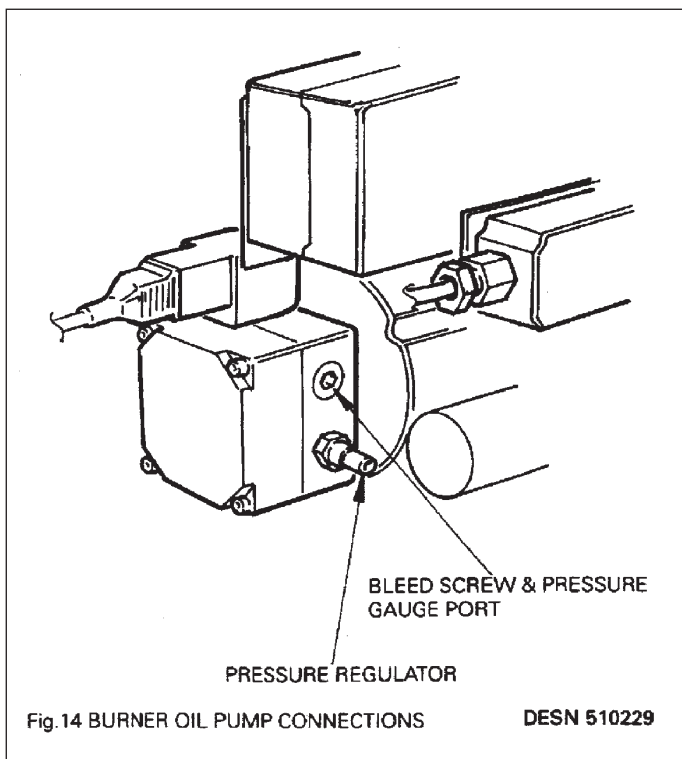
- Fit replacement solenoid valve and assemble in reverse order of dismantling.

4.1.4 Burner Re-commissioning

BLEED AIR FROM OIL SUPPLY LINE. With flexible oil pipe disconnected at the pump end, open the stop valve slowly and run off some oil into a receptacle to establish an air free supply to the pump. Make the connection oil tight and leave valve open.

Switch on Electricity.

Turn the oven thermostat to 9. The burner should start and run on pre-purge for 7 to 15 seconds, with the ignition spark energised, before the solenoid valve opens admitting oil and allowing it to fire. Until all the air from



the oil pump is flushed out there may be some flame instability resulting in the burner locking out as indicated by the signal light in the re-set button of the control box (see fig 13). In this event, **wait at least one minute, then press the re-set button to re-start.**

Vent the Oil Pump (see fig 14)

Place a suitable container beneath the pump to collect the excess oil.

Slacken the bleed screw to release the trapped air in the pump. The burner will fire when the bleed screw is re-tightened. (N.B. The burner may have locked out before all the air was released; repeat as often as necessary.

Check Oil Pressure (see Fig. 14)

Place a suitable container beneath the pump to collect the excess oil.

Unscrew and remove the bleed screw from the pump and fit an oil pressure gauge with R1/8 connection.

Restore the electricity supplies to the appliance. Switch on the burner and check the oil pressure on the pressure gauge. If the pressure gauge is not indicating the correct reading then adjust the pressure by turning the pressure regulator clockwise to increase, or anti-clockwise to decrease the pressure until the pressure gauge reads 10bar (145lbf/in²). Switch off the burner and disconnect all electrical supplies to the appliance. Remove the pressure gauge and replace the bleed screw.

Check Combustion Air (see fig 15)

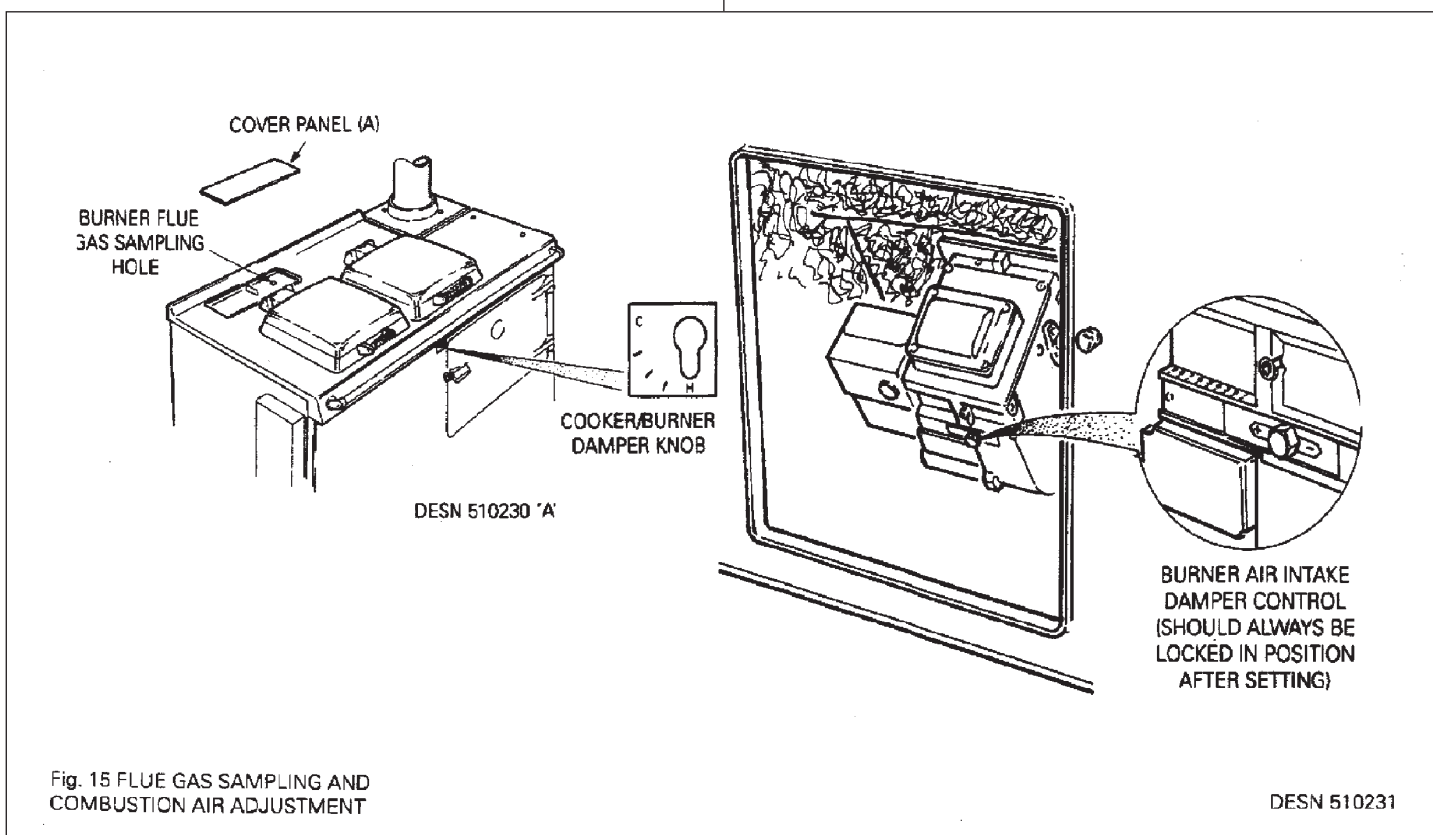
Switch on electricity supplies to the appliance. Switch on the burner and set cooker/burner damper control knob to H (Heating). Remove the enamelled top plate cover panel (A) behind the LH insulating cover where a plugging screw will be seen. Remove this screw and insert sensing end of portable indicator to check the CO₂ (carbon dioxide). Adjust the burner air intake until 11.5% CO₂ of flue gases is recorded on the indicator.

Note: The outer burner door should be closed when checking CO₂. Ensure that only the baffle bricks are fitted.

Check Smoke

Remove the CO₂ indicator and using the same hole for flue sampling. Insert the housing end of baccarach smoke pump and check that the smoke in the flue exit does not exceed No.2 on the scale.

Note: The outer burner door should be closed when checking level.



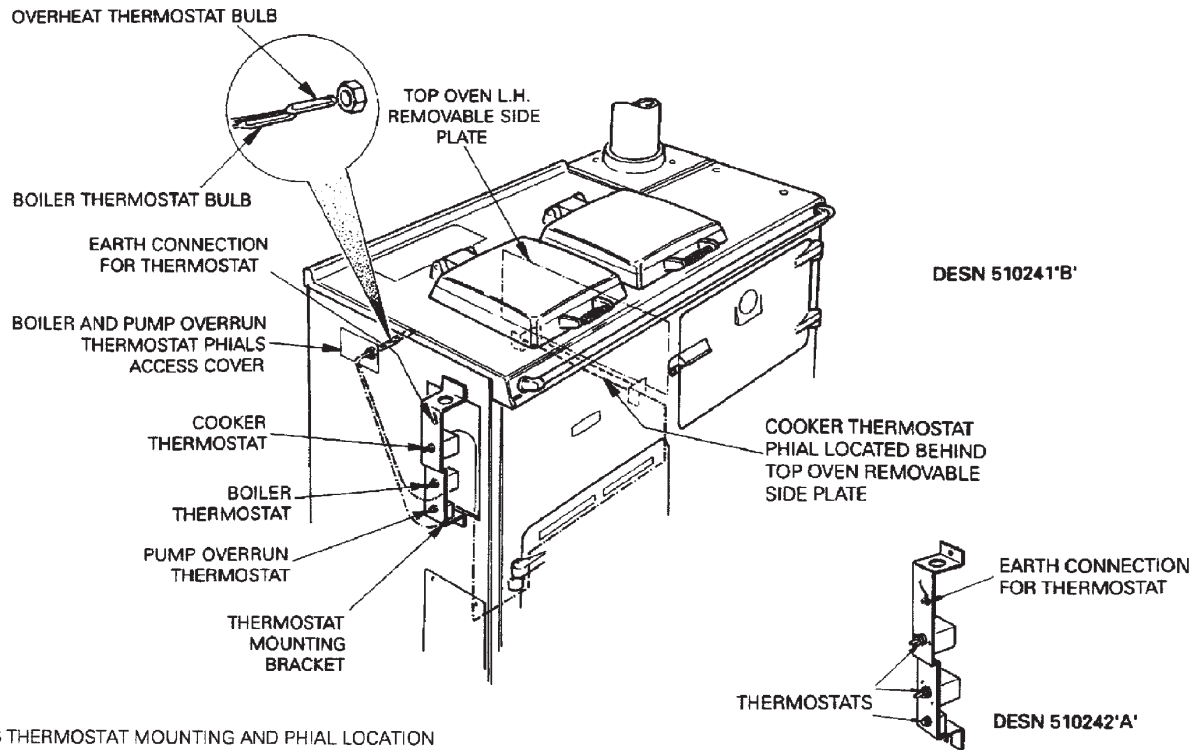


Fig. 16 THERMOSTAT MOUNTING AND PHIAL LOCATION

4.2 THERMOSTAT REPLACEMENT (SEE FIG 16).

4.2.1 To Remove Cooker (oven) Thermostat

- Pull off the two thermostat knobs. Remove two pan head screws securing control cover to L.H. side panel and remove cover.
- Disconnect two electrical leads from the thermostat.
- Unscrew thermostat fixing screws to detach cooker (oven) thermostat from mounting plate.
- Open oven door and using a screwdriver, remove two fixing screws securing inner L.H. oven side to expose the located thermostat phial.
- Remove the phial securing screw and unclip thermostat phial from the L.H. side of roasting oven and reset phial to face across the oven width instead of facing in depth.
- Slacken the capillary securing clamp inside the oven and two capillary retaining brackets inside burner housing.
- Withdraw the capillary and phial carefully out of the oven, across the burner and out through the side casing.
- Fit replacement thermostat and assemble in reverse order of removal. Electrical leads to be reconnected as previously (see fig 18 for connections).

4.2.2 Boiler Thermostat

- Pull off the two thermostat knobs. Remove two pan head screws securing control cover to L.H. side panel and remove cover.
- Remove two pan head screws securing rectangular cover to the rear top of the L.H. side panel and remove cover to expose boiler and pump overrun thermostat phial housing pocket.
- Remove split pin from the pocket.
- Withdraw both boiler and pump overrun thermostat phials from the pocket, and separate the two phials from one another.
- Disconnect two electrical leads from the thermostat.

- Unscrew thermostat spindle locknut to detach boiler thermostat from mounting plate.

- Fit replacement thermostat and assemble in reverse order of removal. Electrical leads to be reconnected as previously (see fig 18 for connections). The boiler and pump overrun thermostat phials should be assembled together before fitting into the pocket.

4.2.3 To Remove Pump Overrun Thermostat

- Pull off the two thermostat knobs. Remove two pan head screws securing control cover to L.H. side panel and remove cover.
- Remove two pan head screws securing rectangular cover to the rear top of the L.H. side panel and remove cover to expose boiler and pump overrun thermostat phial housing pocket.
- Remove split pin from pocket.
- Withdraw both boiler and pump overrun thermostat phials from the pocket, and separate the two phials from one another.
- Disconnect two electrical leads from the thermostat.
- Unscrew thermostat spindle locknut to detach overhear thermostat from mounting plate.
- Fit replacement thermostat and assemble in reverse order of removal. Electrical leads to be reconnected as previously (see fig. 18 for connections). The boiler and pump overrun thermostat phials should be assembled together before fitting into the pocket.

4.3 Control Circuit Description - see fig. 18 for wiring diagram.

(see fig. 17 for terminal block and RELAY locations).

The main line voltage to the appliance is applied via terminal 'L' on terminal block. Basically the COOKER and BOILER are connected in parallel with each other and in series with the PUMP OVERRUN thermostat through RELAY (2).

Some switching is done via the RELAY (1) to segregate the COOKER and BOILER CONTROL and yet keep the burner LOCK-OUT protection in operation.

4.3.1 Cooking

When mains power is switched on and the time switch connections are made (across L4/L5) power is supplied to Relay (2) through the overheat thermostat. Contacts 1/3 on Relay (2) bring on the circulating pump and contacts 6/8 will allow the burner to fire. For the ignition sequence to start Live power must be connected to terminal 1 the Danfoss control box. This is achieved by connecting contact 6 on Relay (2) through either of the operating thermostats to terminal 1 on Relay (1) and to terminal 1 in control box via connector block L3.

When cooking the oven thermostat priority switch must be on (on cooking). These contacts operate Relay (1) which isolates the BOILER thermostat. The connection is completed through the temperature controlled switch connections of the COOKER THERMOSTAT.

If the boiler water temperature during the operation of the appliance under the control of the cooker thermostat rises too high then the pump overrun thermostat will operate. This removes the power from Relay (2) which cuts out the supply of power to the burner but still keeps the circulating pump operating.

4.3.2. Heating

Since the cooker thermostat has priority, the appliance can be controlled by the boiler thermostat only when the oven thermostat priority switch is off (on heating). The sequence of events is exactly the same as for cooking except the circuit is completed now by the temperature controlled switch connections in the BOILER thermostat.

4.3.3 Pump Overrun Thermostat

When the time clock/programmer switches off at the end

of the cooking and or heating period the circulating pump is switched off as well as the cooker. If in the period of time after the pump has gone off the water temperature in the boiler should rise too much then the pump overrun thermostat will operate and switch on the pump (but not the burner).

4.3.4 Photo-Resistor (see fig. 6)

The Photo-Resistor is simply removed by pulling the body of the unit sideways from the keyhole slot. The connecting cables should be traced back to the control box and then removed, noting their positions, refit new component in reverse order.

4.3.5 Oven Thermostat Priority Switch

- Pull off the two thermostat knobs. Remove two pan head screws securing control cover to L.H. side panel and remove cover.
- Disconnect three electric leads from the priority switch.
- Press in the switch retaining flanges and pull out the switch from the control cover. Note the position of the electrical lead connections.
- Fit replacement switch and assemble in reverse order of removal.

FAULT FINDING

5.1 Control Circuit

The correct operation of the control circuit can be checked as follows. Switch both cooker (oven) and boiler thermostats to 'OFF'. Connect the mains supply to terminal L.N and E and with the time switch/programmer switched off turn the power on. Terminal L4 should be live, if not check pump overrun/cooker over heat thermostat.

When the time switch/programmer is switched on RELAY 2 can be seen and heard to operate. If not check terminal L5. If L5 is live then check voltage across RELAY 2 operating coil (Terminals 2 & 7). If L5 is not live then check time switch contacts.

When RELAY 2 operates then:

L1 is made live and the water circulating pump comes on. L2/L3 are made live, if none of these are live then check RELAY 2 connections.

If the oven thermostat priority switch is switched ON (illuminated) then the RELAY 1 can be seen and heard to operate. If not then the fault lies in the oven thermostat priority switch contacts or RELAY 1 operating coil. Check that there is a main voltage to the operation coil. If not, the fault is in the oven thermostat priority switch contacts.

When RELAY operates:

Terminal 3 on 6-pole socket is made live. If not, the RELAY 1 contacts are faulty. When L3 is made live, the burner should fire.

Turn Oven Thermostat OFF.

Turn Boiler Thermostat ON.

Oven Thermostat Priority Switch To OFF (Not Illuminated)
RELAY will not operate:

3 is made live as above. If not, then the fault lies in the boiler thermostat or RELAY 1 contacts.

Check that there is mains voltage in No.4 on the RELAY.

If not, the fault is in the boiler thermostat. If there is power to No.4 on the RELAY, but no power to 3 on the 6-pole socket, the RELAY 1 contacts are faulty. When 3 on the 6-pole socket is live, the burner should fire.

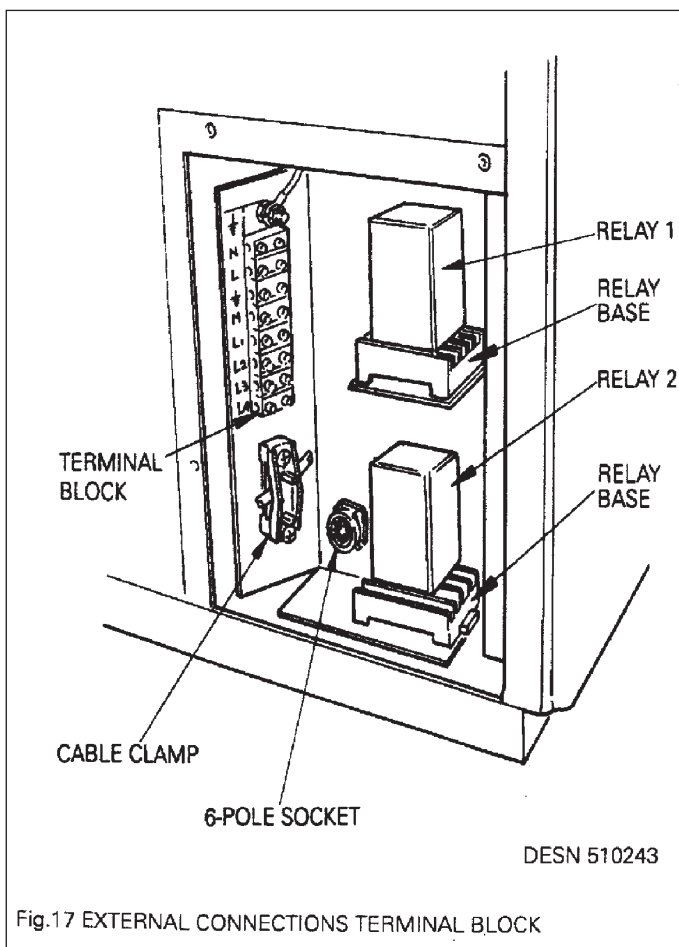
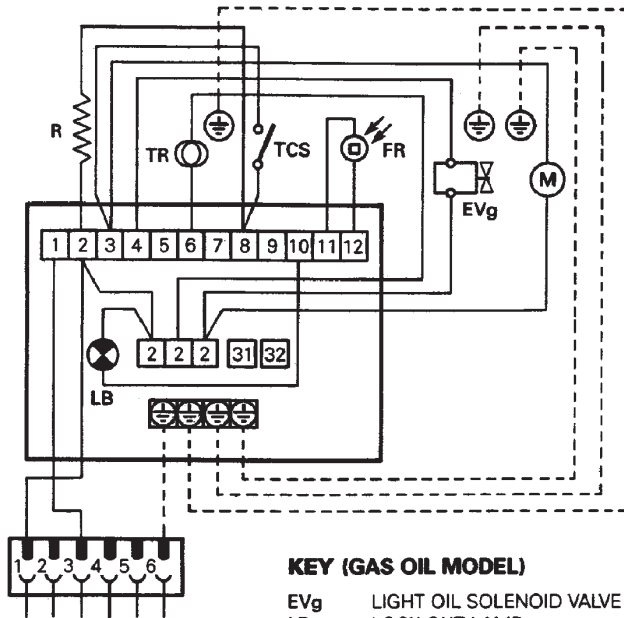


Fig.17 EXTERNAL CONNECTIONS TERMINAL BLOCK

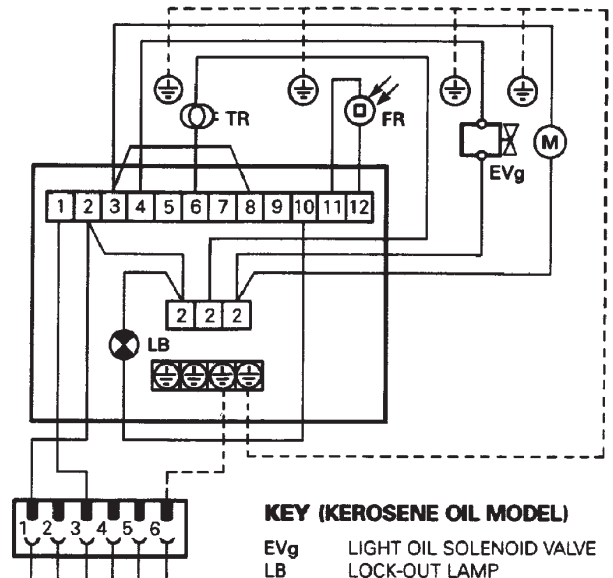
ELECTRICAL WIRING
(CONTROL BOX LANDIS LOA 22)
MINOR 4 100/140 P.H. - MINOR 8 140/190 P.H.



KEY (GAS OIL MODEL)

EVg	LIGHT OIL SOLENOID VALVE
LB	LOCK-OUT LAMP
M	MOTOR
TR	IGNITION TRANSFORMER
FR	PHOTO-RESISTOR
TCS	IGNITION THERMOSTAT
R	PRE-HEATER

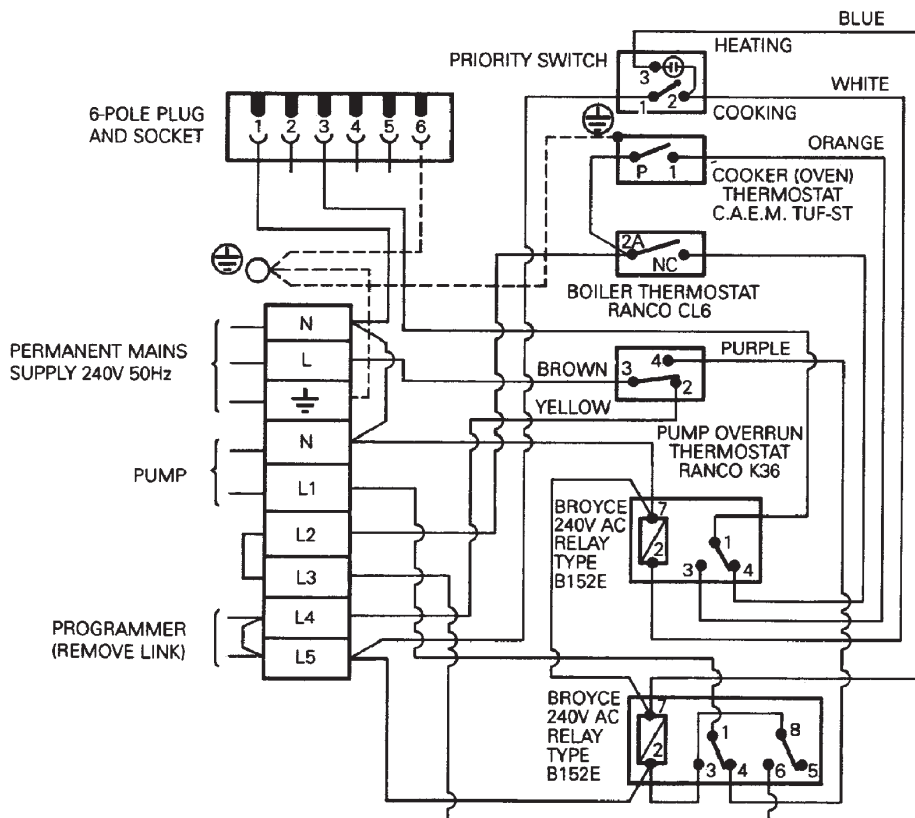
ELECTRICAL WIRING
(CONTROL BOX DANFOSS BHO 61 - LANDIS LOA 21)



KEY (KEROSENE OIL MODEL)

EVg	LIGHT OIL SOLENOID VALVE
LB	LOCK-OUT LAMP
M	MOTOR
TR	IGNITION TRANSFORMER
FR	PHOTO-RESISTOR

WIRING DIAGRAM -
WITH C.A.E.M. OVEN THERMOSTAT
& SEPARATE OVEN THERMOSTAT PRIORITY SWITCH



**** BURNER CONTROL BOX**
KEROSENE MODEL:-DANFOSS BHO 61 or LANDIS & GYR LOA 21
GAS OIL MODEL:- DANFOSS BHO 62 or LANDIS & GYR LOA 22
(Burner Fitted with nozzle pre-heater)

**THERMOSTATS IN THE
OFF POSITION**

5.2 Burner Faults

(a) If burner does not start:

Possible Cause	Remedy
Lock out box illumination	Reset
Photo-resistor exposed to light	Check that photo-resistor is correctly located in the housing, and that is not exposed to extraneous light.
Oil Pump or motor seized:	With electricity switched off remove housing access cover and try turning the fan behind.
Faulty motor:	Exchange motor.
Faulty control box:	Plug in a replacement box.

(b) If burner starts / does not ignite/ lock out:

Possible Cause	Remedy
No fuel:	Unscrew vent on oil pump and check whether oil dribbles out. If not check fuel tank contents, and that all valves are open.
No ignition spark:	Check that ignition leads are connected properly. Check that ignition electrodes are located and adjusted correctly.
Faulty solenoid valve:	Replace solenoid coil. If still not working then clean or replace solenoid valve housing tube assembly.

(c) If burner starts / ignites normally / lock out:

Possible Cause	Remedy
Photo-resistor exposed to light before ignition:	Check that photo-resistor is correctly located in the housing and that it is not being exposed to extraneous light.
Photo-resistor faulty:	Exchange.
Control box faulty:	Exchange.

(d) Starts/ ignites but pulsates or fires unevenly/ lock out:

Possible Cause	Remedy
Air in nozzle or oil line causing distort spray:	Re-purge at pump and try again.
Dirt in nozzle causing distorted spray:	Replace nozzle.
Damaged or worn nozzle:	Exchange for one of the same make, size and spray pattern.

POST SERVICE CHECKS

Section 6

Check for oil leaks. Ensure that the circuit board bracket and the lock out box brackets are correctly positioned. After allowing the cooker to heat up check that the flue analysis is 11.5 CO₂ of flue gases and the smoke in the flue exit does not exceed No.2 on the baccarach smoke pump scale. Check that if the oven thermostat is

switched 'ON' while the boiler thermostat is switched 'ON' and the burner firing, that the burner stops momentarily and re-fires, as the oven thermostat takes priority over the boiler thermostat. Check that the hotplate is sealed around it's edge.

TECHNICAL DATA

7. TECHNICAL DATA & SPARE PARTS LIST

Electrical Supply:- 240 ~ 50 Hz 5A Fused.

Fuel:-

KEROSENE OIL MODEL: 28 seconds commercial

Kerosene to BS 2869. Part 2: 1988 Class 'C2'

GAS OIL MODEL: 35 seconds commercial gas oil to BS 2869. Part 2: 1988 Class 'D'/'

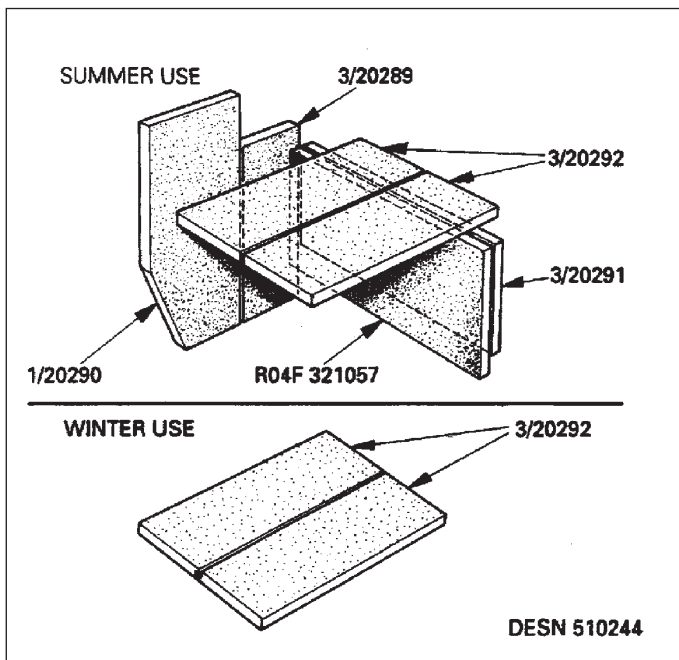
Removable Firebricks

R04F3 - 20289 Boiler Side Rear Firebrick 3/20289 1-off

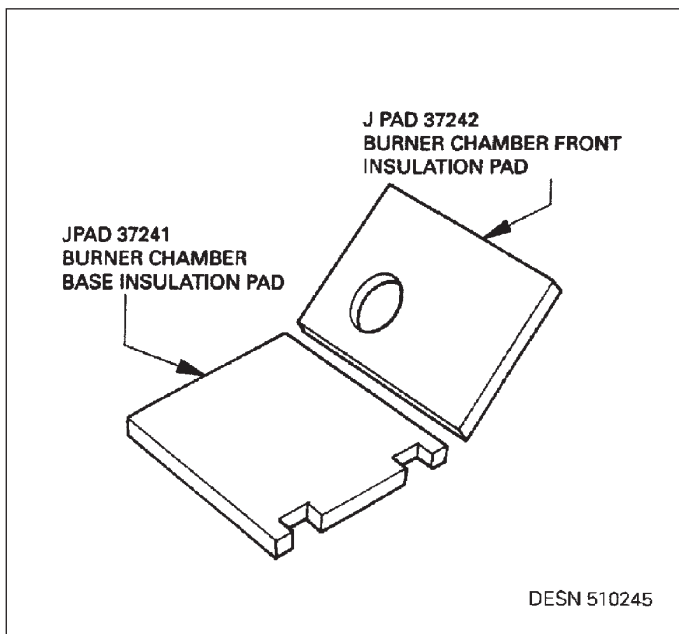
R04F - 321131 Boiler Side Front Firebrick 1-off

R04F3 - 20291 Boiler Back Firebrick 3/20291 1-off

R04F3 - 20292 Fire Box Top Firebrick 3/20292 2-off



Burner Chamber Insulation Pads



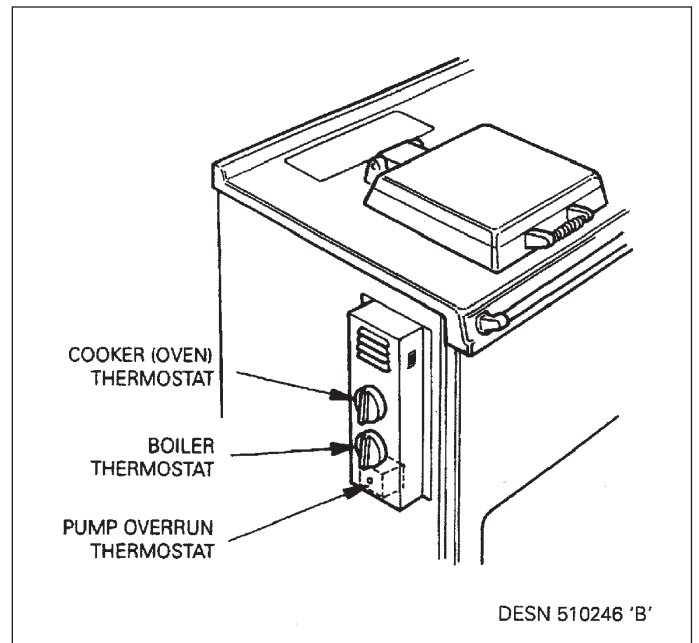
R04F - 321057 Secondary Boiler Back Firebrick 1-off

Thermostats

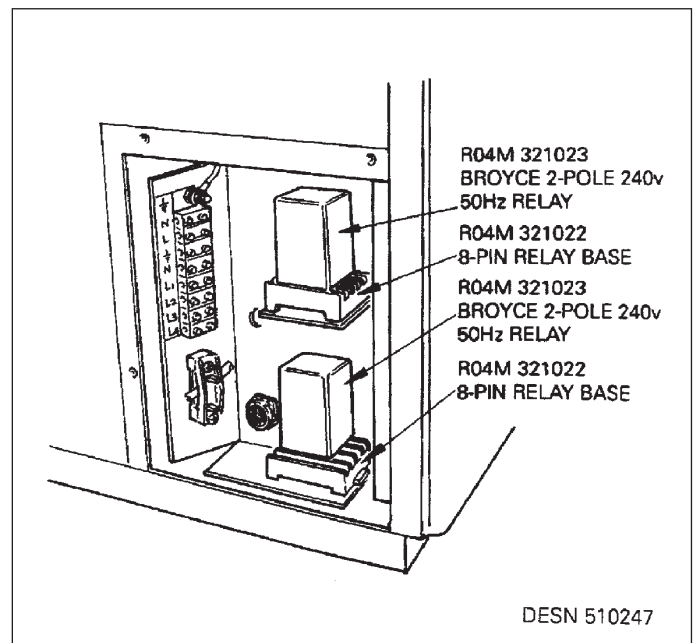
R04T 321249 Cooker (oven) Thermostat "CAEM"

R04T 321135 Boiler Thermostat "Ranco"

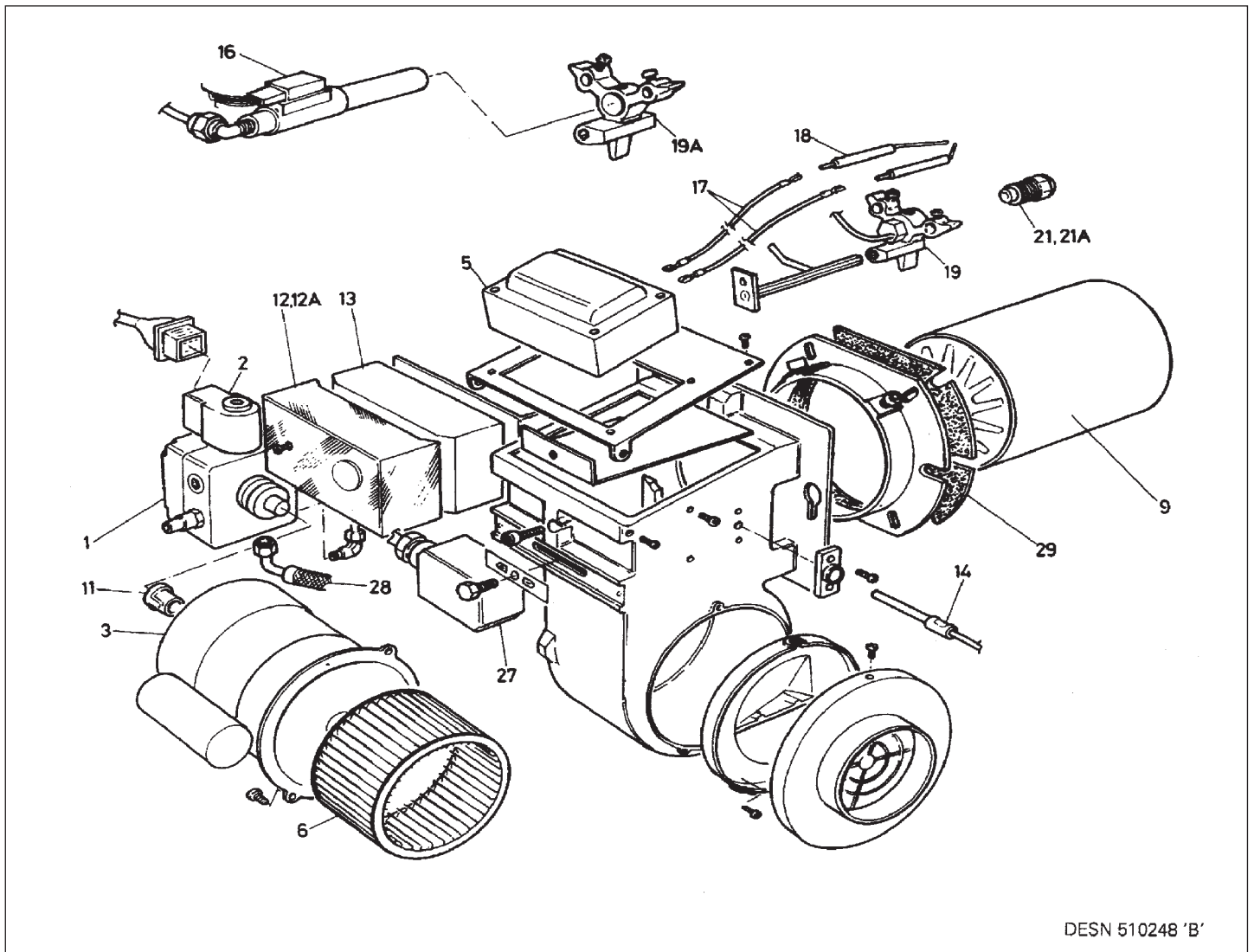
R04T 321136 Pump/Overrun Thermostat "Ranco"



Electrical Chassis



Burner Assembly



RO4M 321095	Burner Assembly Complete (Kerosene Oil Model)	14.	RO4M 999153	Photo Cell
RO4M 321252	Burner Assembly Complete (Gas Oil Model)	16.	RO4M 999339	Nozzle Pre-Heater (Gas Oil Model Only)
1.	RO4M 999145	17.	RO4M 999258	Ignition Lead (Pair)
2.	RO4M 999146	18.	RO4M 999155	Ignition Lead (Pair)
3.	RO4M 999147	19.	RO4M 999156	Inner Assembly (Kerosene Oil Model)
5.	RO4M 999148	19a.	RO4M 999337	Inner Assembly (Gas Oil Model)
6.	RO4M 999149	21.	RO4M 998077	Atomiser Nozzle 0.65 x 80°EH LE (Kerosene Oil Model)
9.	RO4M 999150	21a.	RO4M 998078	Atomiser Nozzle 0.60 x 80°H LE (Gas Oil Model)
11.	RO4M 999257	27.	RO4M 999158	Post Purge Timer
12.	RO4M 999151	28.	RO4M 999159	Flexible Hose
12a.	RO4M 999336	29.	RO4M 321149	Gasket
13.	RO4M 999152			

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

With Aga-Rayburn's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliances described and illustrated at any time.



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