

WARNING

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Made by **AGA**

Users Instructions for Rayburn Heatranger 368K Central Heating 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, the warranty and could also infringe the current issue of the statutory requirements

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, Ceramic Fibre, 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.

The cooking performance features of the popular and proven solid fuel Rayburn Cookers have been preserved and integrated into the Rayburn Heatranger 368K cooker, burning 28 Seconds Kerosene to BS. 2869: 1988 Class C2.

SUMMER USE

The cooker side provides domestic hot water and cooking facilities which consist of a large hotplate, main oven and warming oven. The independent oil burner is controlled by an electric thermostat operated by the control knob. The cooker burner should always be continuously burning at a low fire rate when not required for cooking. When cooking is required, the burner operates at a high fire rate under the control of the main oven thermostat control knob and its setting.

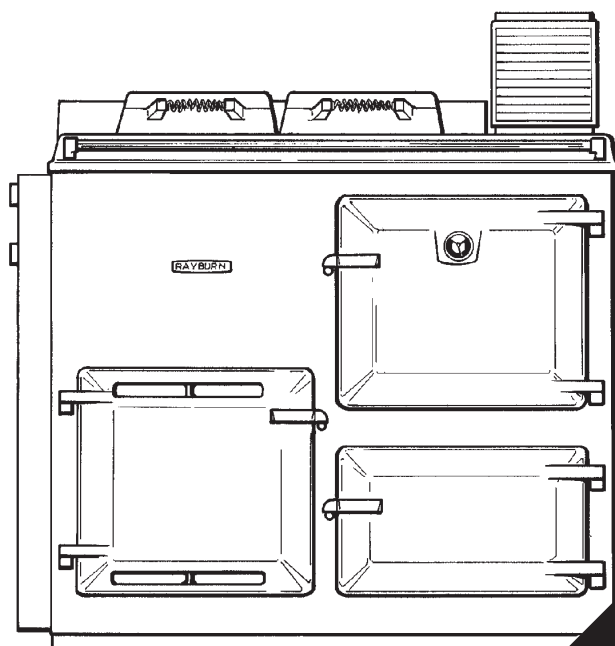
WINTER USE

An independent boiler oil burner controlled by an electric thermostat heats a hot water boiler to provide central heating in addition to the same cooker facilities provided in the summer. The boiler should be electrically controlled by a time switch or programmer to give selected heating use.

WARNING: IF THE APPLIANCE IS TO BE LEFT UNATTENDED FOR SEVERAL DAYS THEN THE COOKER BURNER SHOULD BE SWITCHED OFF.

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, it is therefore it is advisable to open doors and or windows to allow for ventilation. Lift the lids to prevent staining the linings.



IMPORTANT
The cooker burner is intended to run in a continuously alight condition at all times, at low fire rate when idling. Turning the cooker burner OFF is **NOT** recommended unless servicing is required or when the cooker is left unattended for several days.

Electrical Supply

WARNING: THIS APPLIANCE MUST BE EARTHED.

A 220/240v 50Hz electrical supply with a fuse rating of 5 amps is required to the appliance.

The appliance is designed to operate on fully pumped systems with a time switch, gravity domestic hot water being provided by the cooker burner.

UNDER NO CIRCUMSTANCES SHOULD THE BOILER BURNER OPERATE WITHOUT THE PUMP RUNNING.

WHEN THE APPLIANCE IS BEING USED ON A TIME CLOCK IT MUST HAVE A FULLY PUMPED HEATING SYSTEM.

NOTE: HOT COOKER BURNER: DO NOT TURN OIL ON UNTIL BURNER IS COOL.
BOILER BURNER: AN ILLUMINATED LOCK-OUT LAMP INDICATES A LOCK-OUT CONDITION. WAIT 3 MINUTES, THEN TURN THE BOILER THERMOSTAT KNOB 'OFF' THEN 'ON' TO RESTART BOILER BURNER CYCLE.

**Cooking and Domestic Hot Water
- Summer Use**

- 1. Depress the trip lever **D** - see Fig. 1 on the front of the oil control valve **P** and turn the cooker oil control valve knob **C** to No.6 setting.
- 2. Switch power **ON** and set cooker thermostat knob **A** to No.6 setting. Allow 15 minutes for oil to enter and settle in cooker burner base.
- 3. Open outer burner door **E** adjacent to the bottom warming oven door. remove/lift outer inner cooker burner door **F**.
- 4. Open lighting cover **G** on the front of the burner shells, and expose the lighting port.
- 5. Insert a lighted taper through the lighting port and light the front wick, then close the lighting cover **G**.
- 6. Replace inner cooker burner door **F** and close outer burner door **E**.

NOTE: ENSURE INNER COOKER BURNER DOOR **F** IS CORRECTLY LOCATED AND SEALED.

- 7. Return thermostat knob **A** to its low setting for about 20 minutes, until burner is hot, then re-set to max. for cooking.
- 8. The cooker burner will gradually increase its oil rate, and raise the temperature of the oven, taking about 2 1/2 hours from cold to attain an oven temperature of 200°C (400°F), leaving the cooker thermostat knob **A** at its max setting.

Re-set the cooker thermostat knob **A** to the desired setting and the oven temperature will continue to be thermostatically controlled.

NOTE: SEE COOK BOOK FOR RECIPES.

- 9. Set the cooker thermostat knob **A** to **LOW** which is the minimum setting when cooking is not required and idling rate is needed.
- 10.Ensure both hotplate insulating covers are closed down to conserve heat in hotplate.

Oven Thermostat Settings

The cooker thermostat control knob **A** is marked **LOW**, and with the main centre oven temperatures.

Failure of Electrical Power

Should the failure of electrical power occur, it will not be possible to obtain thermostatic control over the cooking oven.
However cooking can be continued by manual control as follows:

- 1. High Fire rate can be obtained by engaging the actuating lever **B** on the top of the oil control valve **P** then push it to the left to engage in the notch of the cover. Manual control can then be made by adjusting the cooker oil control valve knob **C** between the numbers 1 to 6 and re-setting the knob to suit the temperature indicator on the oven door corresponding with chart below.
- 2. Low Fire rate can be obtained by setting the cooker oil control valve knob **C** to No.1 setting where the oven temperature will be maintained at about 125°C (257°F). With the restoration of electrical power, remember to reset the actuating lever **B** by disengaging it from the cover notch and setting the cooker oil control valve knob **C** to No.6 setting.
The thermostat will then control the oil rate.

To Turn Off Cooker Burner

- (a) With boiler burner not in use
Lift the trip lever **D** on the front of the oil control valve **P** to shut off the oil supply to the burner.
- (b) With boiler in use
Turn the cooker oil control valve knob **C** clockwise from No.6 setting to **OFF**.

Cooker Oil Control Valve Knob Setting	Oven Temperature
1	LOW
2	185-215°C (365-419°F)
3	215-240°C (419-464°F)
4	235-260°C (455-500°F)
5	255-280°C (491-536°F)
6	275-310°C (527-590°F)

WARNING: NEVER ATTEMPT TO RELIGHT A HOT BURNER. DO NOT TURN OIL ON UNTIL BURNER IS COLD.

To Heat the Top Main Oven and Increase Hotplate Temperature

Turn the cooker thermostat knob **A** to the required setting which will take up to 90 minutes to attain after initial warm up from cold.

When the top main oven temperature is reached, the required temperature will be maintained by the cooker thermostat.

HINT: THE COLD SOLID PLAIN SHELF CAN BE USED AS A HEAT DEFLECTOR, (AS WELL AS A BAKING SHEET), SLIDE ONTO THE RUNNERS TOWARDS THE TOP OF THE OVEN SO REDUCING TOP HEAT.

THE HOTPLATE

When the main oven is in use the hotplate will be hot enough for normal needs. The hotplate area above the main oven is used for simmering with the opposite end being the hottest.

At other times, increase the setting of the cooker thermostat knob **A** to increase the temperature of the hotplate.

Pans and kettles must have flat machined bases.

Use a wire brush to keep the hotplate clean.

WARMING OVEN

This is a low temperature suitable for warming serving plates and dishes. Although not intended as a cooking oven its temperature does vary with temperature of the main oven. As a guide, it is around a third the temperature of the main oven.

DOMESTIC HOT WATER ONLY (DHW)

The supply of domestic hot water to the cylinder is automatic and is at its maximum when the cooker thermostat knob **A** is on highest setting, reducing as the cooker thermostat knob setting is reduced. The amount of hot water is increased if a considerable amount of cooking is performed. If more hot water is required overnight, set the cooker thermostat knob **A** to a higher setting than **LOW**, which is normally sufficient.

NOTE: IN THE CASE OF EXCEPTIONALLY HIGH DOMESTIC HOT WATER DEMANDS, IT IS RECOMMENDED THAT THE BOILER BURNER IS USED AND CONTROLLED VIA THE PROGRAMMER AND THERMOSTAT.

When the Cooker is Not in Use

During periods of the day when the cooker is not required the cooker thermostat knob **A** should be set at **LOW** to give the lowest burning rate which will in most cases give sufficient heat to the hotplate and hot water.

Use the setting that meets your needs.

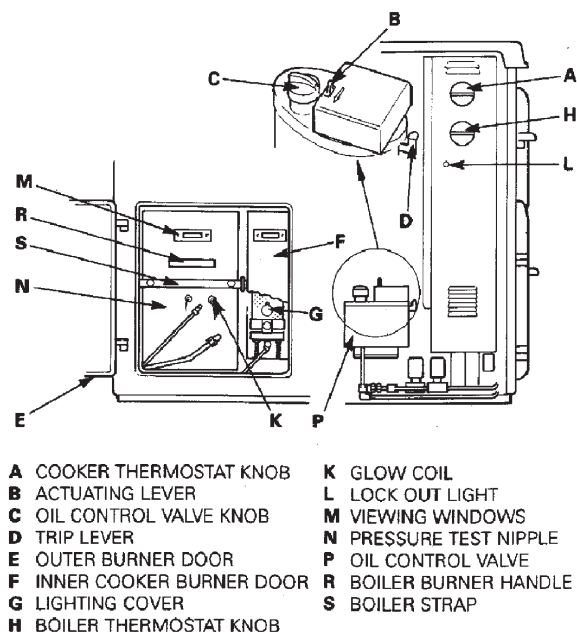


Fig.1.

Overnight

Turn the cooker thermostat knob **A** to **LOW** which gives the lowest burning rate and will maintain an oven temperature of about 125°C (257°F). At a higher setting the oil consumption will be higher, but the main oven, hotplate and domestic hot water will all be hotter.

Turn the cooker thermostat **A** to max setting in the morning to increase the hotplate temperature and minimise the time to boil a kettle of water.

The recommendations for the best use of the appliance are guidelines only and the respective setting of boiler and cooker thermostat knobs which suit your requirements will be apparent with experience.

Cooking and Central Heating - Winter Use

Cooker Burner - Use as previously described.

LIGHTING THE BOILER BURNER

If a programmer or clock control is fitted to the installation, read the control instructions before lighting the boiler.

1. Ensure all oil valves are open and oil is in the oil control valve **P**.
2. Depress the trip lever **D** on the front of the oil control valve **P**.
3. Turn any time clock or programmer to **ON** and move any room temperature pointer to a higher setting.

4. Switch **ON** the power supply and set the boiler thermostat knob **H** to a thermostat setting of 80°C (180°F) in cold weather and 60°C (140°F) in mild weather. THE LIGHTING SEQUENCE WILL NOW COMMENCE.

Lighting Sequence

- (i) Within 2½ minutes an ignited oil flame will be visible through the glass viewing window **M**.
- (ii) The flame will be confirmed and control passed to the boiler thermostat **H** until satisfied.
- (iii) The satisfied boiler thermostat will then shut-off the oil supply, but the fan remains energised on an overrun period of time 5-6 minutes and is then ready for the next cycle call.

Boiler Lock-out

Should this occur the boiler will cease to function and a lock-out light **K** will illuminate.

WAIT 3 MINUTES, TURN THE BOILER THERMOSTAT KNOB **H** 'OFF' THEN 'ON'.

The lock-out light **K** will extinguish and the start-up cycle re-commence. Continued lock-out indicates a malfunction that requires qualified attention.

6. Set any programmer or room thermostat to the required setting and the boiler burner will come **ON** and **OFF** automatically upon heat demand.

TO TURN THE BOILER OFF

Turn **OFF** boiler thermostat **H**.

To relight, turn the boiler thermostat knob **H** to the required setting.

WARNING: IF AN EMERGENCY OCCURS LIFT THE TRIP LEVER **D** OF THE CONSTANT LEVEL OIL VALVE, TO ISOLATE OIL FROM THE APPLIANCE.

FROST PRECAUTIONS

In the event of the boiler being switched **OFF** for long periods during very cold weather, the advice of your installer should be obtained.

BI-ANNUAL SERVICING

With normal use a boiler/cooker annual flueway clean and burner maintenance should be carried out immediately before and after the end of the heating season. An additional flueway clean half-way through the heating season may be necessary in some cases - see Servicing Instructions.

Both cooker **A** and boiler thermostat knobs **H** should be turned **OFF** by the User the night preceding the day of servicing so that the appliance will have cooled down by the following morning. A hot appliance cannot be serviced.

CLEANING

REMEMBER TO BE CAREFUL OF THE HOT APPLIANCE.

DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.

To keep the vitreous enamelled surface 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 immediately or the vitreous enamel may be permanently discoloured.

The lining of both insulating covers should be raised and allowed to cool before cleaning with a soapy damp cloth.

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

IMPORTANT: USE 28 SECONDS KEROSENE FUEL ONLY.

DO NOT USE ABRASIVE PADS, OVEN CLEANER OR CLEANER CONTAINING CITRIC ACID ON ENAMELLED SURFACES.

IMPORTANT NOTE:

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.

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.

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

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



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