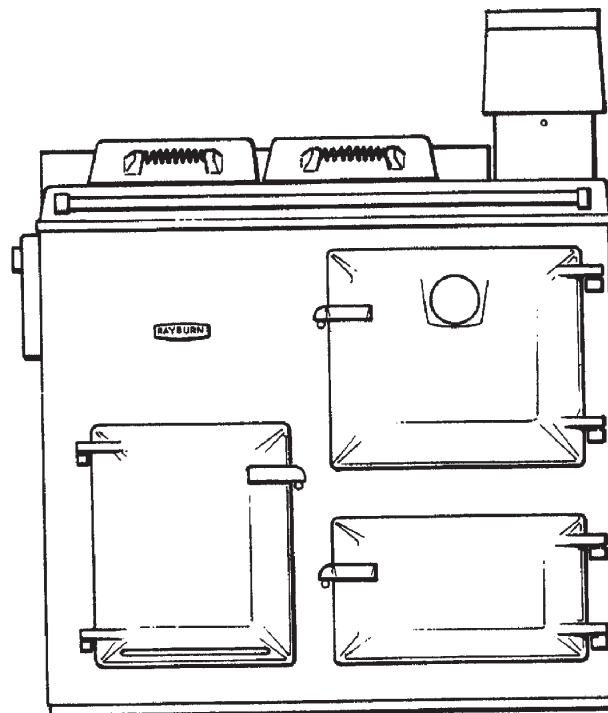




from **AGA**

208G/L



Users Instructions

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURERS INSTRUCTIONS AND THE REGULATIONS IN FORCE AND ONLY USED IN A SUITABLY VENTILATED LOCATION.

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

CE For use in GB and IE

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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 advisable to open doors and or windows to allow for ventilation. Lift the insulating lids to prevent staining the linings.

INTRODUCTION

Thank you for buying a Rayburn Appliance. To get the best from it, please read this leaflet and carefully follow the instructions before using your Rayburn for the first time.

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 used and installed.

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.

Health & Safety

See Installation and Servicing Instructions for details.

The Appliance

The cooking performance features of the popular and proven solid fuel Rayburn Cookers have been preserved and integrated into the Rayburn 208G/L Gas Fired Cooker Model. The cooker burner provides both domestic hot water and cooking facilities, which consists of a heat-graduated hot plate, main oven and warming oven. These are operated by the side manual control knob which in turn controls the gas rate. The higher the cooker control setting the more domestic hot water will be produced.

In your own interests and that of safety, it is the law that all gas appliances are installed by a competent person in accordance with the regulations in force.

Important

THE COOKER BURNER IS INTENDED TO RUN IN A CONTINUOUSLY ALIGHT POSITION AT ALL TIMES - AT A LOW POSITION WHEN NOT USED FOR COOKING, THEN TURNING TO THE APPROPRIATE SETTING WHEN REQUIRED. TURNING OFF THE COOKER IS NOT RECOMMENDED, UNLESS SERVICING IS REQUIRED.

IF THE PILOT IS EXTINGUISHED FOR ANY REASON, ALWAYS WAIT AT LEAST 3 MINUTES BEFORE ATTEMPTING TO RELIGHT.

IF A GAS LEAK OR FAULT IS SUSPECTED, TURN OFF THE APPLIANCE AND CONSULT YOUR LOCAL GAS AUTHORITY OR INSTALLER.

Your Rayburn comes complete with:

- | | |
|---------------------|----------------------------|
| 1 Meat Tin | 1 Grill Rack |
| 1 Solid Shelf | 2 Grid Shelves |
| 1 Cookbook | 1 Guarantee Registration |
| 1 Users Instruction | 1 Installation Instruction |

COOKING WITH YOUR APPLIANCE

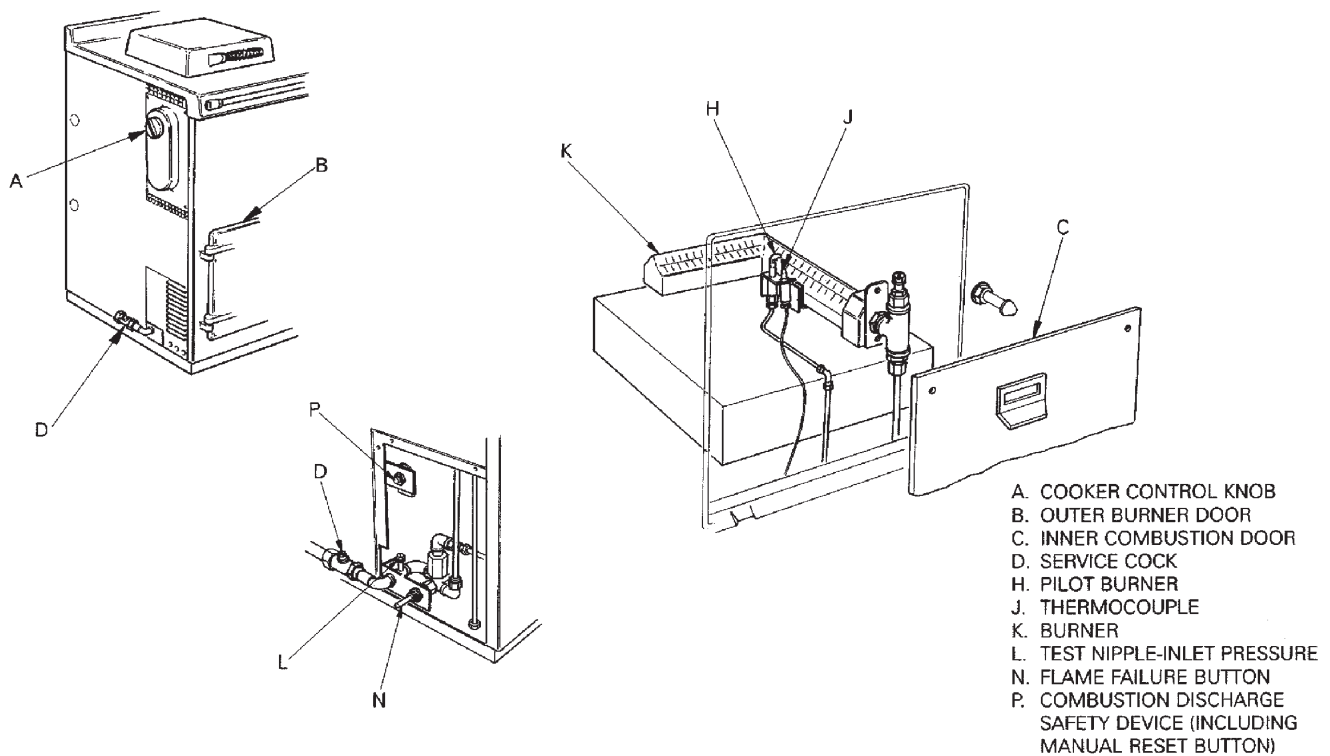


FIG.1

LIGHTING THE BURNER

See Fig.1

This appliance is fitted with a combustion discharge safety device (CDSD) which will switch off the appliance in adverse flue conditions. If this problem persists contact your local engineer to determine and rectify the cause.

BEFORE LIGHTING ENSURE COOKER CONTROL KNOB 'A' IS IN THE OFF POSITION AND THAT THE MANUAL RESET BUTTON 'P' IS DEPRESSED.

1. Open the outer door **B** and lift off/out the combustion inner door **C** to expose the burner assembly.

WARNING: WHEN THE APPLIANCE IS HOT, USE PROTECTIVE GLOVES TO REMOVE INNER DOOR C.

2. Turn ON the service cock **D** (bottom outer LH side of the cooker) so that the slot is positioned in line with the pipework.
3. Push in and hold the flame failure button **N** and light the pilot **H** with a taper, continue to hold button for at least 15 seconds. Pilot should remain alight when released. If it does not **WAIT 3 MINUTES** and repeat sequence.
4. To turn the main burner ON, depress the knob **A** in the I position, and simultaneously turn it between **0** and **4**. The main burner **K** will smoothly cross-light from the pilot light **H**.
5. Set control knob at **L** setting, which is the minimum setting at which it should remain when cooking is not required and idling rate is needed.
6. Replace inner combustion chamber door **C** and close outer burner door **B**.
7. Ensure both hot plate insulating covers are closed down, to conserve heat in the hotplate.

TO TURN THE BURNER OFF

See Fig. 1

1. With the cooker control knob **A** at the L position, depress knob and simultaneously turn clockwise to I, whereupon the main burner **K** will extinguish. Turn service cock **D** until the line on its square head is positioned across at right angles to the pipework to extinguish pilot burner **H**.

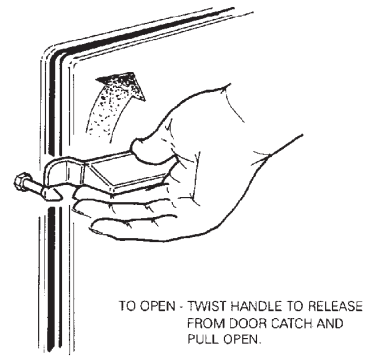
COOKING WITH YOUR APPLIANCE

Features/Accessories

Doors

See Fig. 2

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



DESN 510556

FIG.2

Thermodial

See Fig. 3

The thermodial positioned on the main oven door is an approximate guide to the internal oven temperature. All thermodials vary slightly but the settings generally indicate the following temperatures:-

Simmer approximately	90-150°C
Bake approximately	150-200°C
Roast approximately	200-250°C

Remember on opening the oven door the temperature will appear to drop as it registers cooler air away from the oven, do not worry, close the door and after a few minutes the dial will have re-gained its position.

As a Rayburn user you will soon get used to your individual appliance.

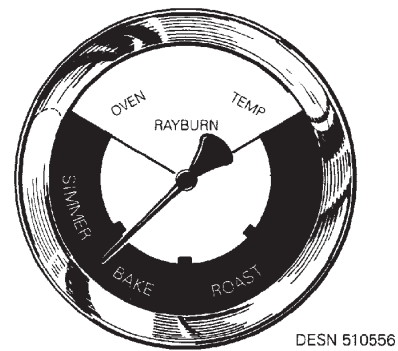


FIG.3

Oven grid shelves

See Fig. 4

To ensure the correct operation of the oven grid shelves ensure that they are inserted as shown.

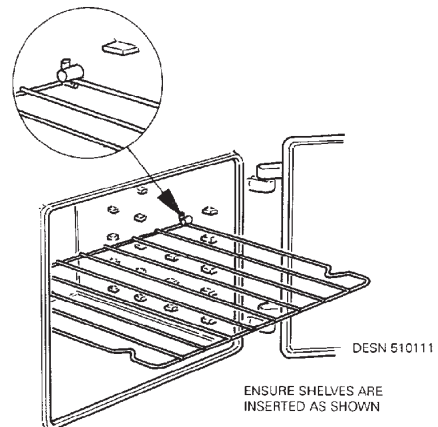


FIG.4

Solid plain shelf

The solid plain shelf can be used in two ways:

- As a baking sheet for scones, pizzas, meringues, etc. Its high quality means it will not warp in the oven and is designed to fit directly on the runners in the oven, leaving the grid shelves free.
- As a heat deflector. If the oven is too hot or food already in the oven is beginning to over-brown, slide the solid plain shelf onto a runner above the food and prevent further browning by deflecting and absorbing heat.

To be effective as a heat deflector this shelf must be used from cold, store out of the oven away from the Rayburn then it will be ready as required.

It can be used from the start of cooking or can be inserted during cooking.

Accessories

Further accessories, tins, grid shelves, solid shelves, saucepans, aprons and gauntlets, etc are available from your Rayburn Stockist.

COOKING WITH YOUR APPLIANCE

DO NOT LEAVE THE ROASTING OVEN DOOR OPEN: If left open for any length of time over-heating may cause damage to some components within the appliance.

Note: care should be taken not to touch the hotplate, oven, combustion chamber door and flue areas unless a insulated glove is used as these areas are hot working surfaces and will burn unprotected skin.

Main Oven Operation

- The oven is indirectly heated from outside by hot gases from the heat source so that no flame or elements within the oven means full use can be made of the whole cooking space.
- The oven is hotter towards the top than the bottom.
- To heat the main oven and increase the hotplate temperature - turn the cooker control knob **A** to **4** for about 3/4 to 1 hour, then reduce setting as required. The main oven will then maintain a mid oven temperature as shown on the table. If then left on any of these settings for a length of time the oven temperature will gently climb to the top temperature stated for each setting or slightly higher.

Cooker Control Knob Setting	Main Oven Temperature
L	80 - 100°C
● 1st MARK	135 - 155°C
● 2nd MARK	170 - 190°C
● 3rd MARK	210 - 230°C
● 4th MARK	250°C Plus

- There are 5 runners or shelf positions within the oven on which the grid shelves, solid shelf and meat roasting tin fit directly.
- When left on **L** setting your main oven will maintain a low idling temperature suitable for drying out meringues, however if you require a higher idling temperature perhaps mark **1** or **2** may be more suitable for your daily needs.
- This Rayburn idles at a lower temperature than some models, When cooking recipes from the Rayburn Cook book particularly meat dishes use setting **1** instead of **L**.
- As the Rayburn is made of cast iron time for the appliance to heat up and cool down is longer than a conventional oven. As a Rayburn user you will soon get used to thinking ahead.
- If the appliance has been on high and you need to cool it, turn to setting **●**. This will allow the burner to go off leaving the pilot light on only. Open the lids and the door and let some heat escape, when the setting is then changed to another position such as **L** or **1** the burners will automatically re-light.

Hints

- * *Do not forget the thermodial reflects the temperature in the middle of the oven, by moving food higher or lower or use of the solid plain shelf a hotter or cooler temperature can be achieved.*

Example: When set on 2 providing a mid oven temperature between 170-180°C. It is possible to cook small cakes on runner 2, a Victoria sandwich on 3 or 4 and a large Dundee type cake on 5.
- * *Although the Rayburn cook book directs meringues to be cooked on a low shelf in the oven they will benefit from being cooked at a higher shelf position such as runners 3 or 4 with the cooker control on setting L.*
- * *The main oven is even and has a good all round heat. You'll notice joints of meat gain colour quicker than in a Conventional Oven, this is due to the heat coming from all round the cast iron oven (not just an element or gas flame). Moisture is quickly sealed in giving a succulent moist finish.*
- * *Heat loss when you open the oven door is not as great as that from a pressed metal box type so you can peep at the cake to see how it is cooking without it sinking.*
- * *For perfect baking results some baked goods such as trays of biscuits, small cakes or items nearer the top of the oven, may need turning during cooking.*
- * *When cooking a large amount of food such as a roast meal, you may find it an advantage to keep the control knob at setting 4 throughout most of if not all of the cooking. This will ensure a good oven temperature is maintained, allowing for opening the door, moving and adding food to the oven and hotplate.*
- * *One of the many benefits of the cast iron main oven is that when the oven is hot the floor of the oven is hotter than that of a conventional cooker and can be used directly for cooking*
- * *No need to bake quiche pastry cases "blind", just place the flan dish on the oven floor for 'soggy-free' pastry or finish off the base of fruit pies etc. This position is also useful for shallow frying (a cast iron dish is recommended) with the added advantage that fat splashes are carbonised so cleaning is minimal and cooking smells are taken away through the flue.*

COOKING WITH YOUR APPLIANCE

COOKING CHART (MAIN OVEN)

	*Setting	Shelf Position	Approximate Time
SCONES	4	3	10 - 15 mins
SMALL CAKES	2	4	20 - 25 mins (Turn the tray round halfway through cooking. For best results place the solid plain shelf on the top runner)
VICTORIA SANDWICH	2	3 + 5	25 - 30 mins (Move the lower cake up when the top cake is cooked. For best results place the solid plain shelf on the top runner)
SEMI-RICH FRUIT CAKE (Dundee, Cherry Cake, etc)	2	5	1½ - 2 hrs
RICH CELEBRATION FRUIT CAKE	1 or 2	5	2 - 4 hrs Depending on size/recipe
SHORTCRUST PIE	3	Combination of 3 and floor	40 - 45 mins
QUICHE	2 or 3	Floor	35 - 45mins
PUFF PASTRY	3 or 4	2 or 3	15 - 20 mins
MERINGUES	L	3	1½ - 2 hrs Depending on size
CASSEROLES type/recipe	1 or 2	4 or 5	2 or more hours Depending on
SLOW ROASTING }	See Rayburn Cookbook for times	2	3 - 5 Depending on joint
FAST ROASTING }		3	3 - 5 Depending on joint
BREAD	4	5	40 mins
BISCUITS	2	2 - 5	10 - 15 mins
YORKSHIRE PUDDING	4	2	30 - 40 mins

**SEE COOKBOOK FOR MORE
RECIPES**

*Do not forget at the start of cooking to turn the control knob to setting 4 for ¾-1 hour, then to the required setting.

†Shelf positions are counted from the top downwards.

COOKING WITH YOUR APPLIANCE

Grilling

The top of the oven is where grilling takes place. When the main is hot (setting **3**) use the meat tin with a grill rack (used on the highest position) so that the fat can drip into the tray. Position the food on the rack and put into the oven on the highest runner. The heat from the cast iron roof of the oven will cook and colour the food - turn as necessary.

Turn the grill rack over to the lower position and it becomes a trivet for roasting meat and poultry. It is also useful as a cooling rack.

The Hotplate

The rise in temperature of the hotplate corresponds with rise in oven temperature. The higher the main oven temperature the hotter the hotplate. It is graduated in temperature, being hotter on the left side suitable for boiling and cooler on the right side for simmering and slower cooking.

Hints

- * *To get the best results when cooking on the hotplate always use pans with good ground bases. This ensures maximum contact and heat transfer from the heat source to the food being cooked.*
- * *The hotplate can be used directly, for making toasted sandwiches, drop scones, see Rayburn cookbook for details.*
- * *Keeping the hotplate free from crumbs and debris will also maximise efficiency. Even a few small crumbs on the hotplate will slow down considerably the time it takes for a kettle to boil.*
- * *Keep the hotplate as hot as possible by always keeping the lids closed down when not in use. This also conserves fuel.*

Warming Oven

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

DOMESTIC HOT WATER

The supply of domestic hot water to the cylinder is automatic and at its maximum when the cooker control knob **A** is on **4** reducing as the cooker control 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 control knob **A** to a higher setting than **L** which is normally sufficient.

Please note:

In the unlikely event of the hot water supply from your cooker overheating into the expansion tank.

Turn off the control knob A to I and run off sufficient water via the hot water taps to accelerate cooling of water system, care should be taken not to come into contact with the hot water.

Should for any reason your cooker have been accidentally operated without being connected to the hot water system.

Turn off the appliance, allow to cool completely and call your local service engineer.

When the cooker is not in use

During periods of the day when the cooker is not required, the cooker control knob **A** should be set at **L** 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.

Overnight

Turn the cooker control knob **A** to **L** which gives the lowest burning rate and will maintain an oven temperature of about 90°C. At a higher setting, the gas consumption will be higher but the oven, hotplate and domestic hot water will all be hotter.

Turn the cooker control knob **A** to **4** 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/cooker control knob which best suits your requirements will be apparent with experience.

Frost Precautions

In the event of the cooker being switched OFF for long periods during very cold weather you are advised to have a suitable system antifreeze added to your secondary water circuit to consider having the system drained. In either event, the advice of our Installer should be obtained.

CLEANING AND CARE OF YOUR RAYBURN

DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE

Enamelled Top Plate and Front Plate

- It is not advisable to put very wet clothes onto the handrail, as this may craze the enamel.
- To keep the vitreous enamelled surface bright and clean, wipe over daily with a soapy damp cloth, followed by a clean dry cloth.
- Wipe off any condensation streaks on the front plate as they occur or the vitreous enamel may be permanently discoloured.
- If milk, fruit juice or anything containing acid is split on the top plate or down the cooker, be sure to wipe it 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. Look for cleaners carrying the VEA (Vitreous Enamel Association) approval logo as this indicates they can be used on your Rayburn.
- For stubborn deposits, gentle localised soaking, not flooding is easier than rubbing and hot water and detergent will soften most burnt on stains in about 10 minutes.
- A soap impregnated pad can be carefully used on the vitreous enamel (look for VEA mark on suitable cleaners).



VITREOUS
ENAMEL
ASS.

Tested and
recommended
for use on
vitreous
enamel

DO NOT USE ABRASIVE PADS, THAT ARE NOT VEA APPROVED, OVEN CLEANER, OR CLEANERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES.

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 hand-rails 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.

- Using oven gloves carefully lift off the oven doors, lay them on a tea towel to protect the enamel. They can then be cleaned with a cream cleanser or soap impregnated pad. Do not, however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.

Insulating Lids

- **Chrome** Wipe over with a soapy damp cloth followed by a polish with a clean dry cloth.
- **Linings** The linings of the insulating lids may be cleaned with a cream cleanser or soap impregnated pad. Open the lids to allow them to cool a little before cleaning.

Ovens and Hotplate

- Use a wire brush for cleaning the hotplate to remove any burnt on spills.
- In the main oven, spills and fat splashes are carbonised at high temperatures, occasionally brush out with a wire brush. Do not use oven cleaners.
- The Lower Warming Oven on the Rayburn may be cleaned with a damp soapy cloth.

DO NOT USE ANY OVEN CLEANERS

Accessories

- Oven furniture such as Roasting Tins, Solid Plain shelves, Grid Shelves and Grill Racks should be cleaned in hot, soapy water, soak if necessary, a nylon scouring pad can be used.

DO NOT PLACE IN THE DISHWASHER OR USE CAUSTIC CLEANERS.

ANNUAL SERVICING/GAS LEAK OR FAULT

Annual Servicing

It is important to have the appliance serviced once a year by a competent maintenance engineer and it is recommended that a regular servicing contract is made with the Local Gas Authority or a regular installer.

The cooker control knob **A** 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

Rayburns are designed to be continuously burning appliances. If let unlit for any length of time, leave the doors slightly open to allow air circulation.

Gas Leak or Fault

WARNING: IF A GAS LEAK OR FAULT IS SUSPECTED, TURN OFF THE APPLIANCE AND CONSULT YOUR LOCAL GAS AUTHORITY OR INSTALLER.

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.



from 

The word "from" is in a lowercase, sans-serif font. To its right is the AGA logo, which is a small, dark, rounded rectangle containing the letters "AGA" in a white, bold, sans-serif font.

Manufactured by
AGA
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

www.rayburn-web.co.uk
www.agacookshop.co.uk
www.agalinks.com