

Rayburn 300K & 308K



Rayburn 300K

Two, new, Kerosene oil-fired cookers were introduced in 2000, based on the existing 208K range, but with an increased hot-plate surface area, resulting in an increase in the front to back dimension.

These models feature the latest style, polished insulating covers and slam-catch doors.

The boiler model (Cookmaster Plus 308K) incorporates the same 8" diameter sleeve burner as the 200 series, whereas the non-boiler model (Cookmaster 300K) uses a smaller 6" burner. Both are intended to be continuously burning.

The heat level is adjusted by use of the dial on the oil control valve, which is usually mounted on the side of the appliance. This increases or decreases the fuel flow rate to the burner; there being a defined minimum and maximum flow rate for the correct function of the appliance.

The maximum heat to the domestic hot water is 8000BTU/Hr (2.3KW) obtained when the control is set on the highest setting, giving the highest oven temperature. Circulation to the hot water (140Litre) cylinder (direct or indirect) is by gravity on an open vented system. The cast iron boiler has a vitreous enamel lining for applications in soft water areas.

Production continues