



BS EN 12815

from **AGA**

Users Instructions. Rayburn 300W Wood Burning Cooker



Consumer Protection Act 1987

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 also 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.

Control of Substances - Health and Safety Important

This appliance may contain some of the materials that are indicated. 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, 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 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 300W has been designed to burn wood logs only. The grate baffle plates must be in place before using the appliance. **THIS APPLIANCE IS NOT APPROVED TO BURN SOLID MINERAL FUELS.**

Under normal use it is not necessary to riddle the grate. The correct setting of the spinwheel and flue damper will be found after having some experience with the appliance and will alter according to day-to-day requirements.

Secondary Air Slide.

On opening the firedoor the secondary air slide is seen on the base of the opening and should be set according to the type of wood used.

Air Slide half open - most wood types

Air Slide Closed - some hard woods such as oak or when first starting the fire.

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

WARNING

THE ASHPIT AND FIREBOX DOORS MUST BE LOCKED CLOSED AT ALL TIMES DURING NORMAL USE, EXCEPT WHEN LIGHTING OR RE-FUELLING.

Grate Restriction Plate

The appliance comes supplied with three rectangular air restriction plates on the bottomgrate. These should always be in place during operation to control the amount of air into the firebox. They should be removed to clean the bottomgrate and to use the riddling rod on the left hand side of the unit, but must be replaced after cleaning.

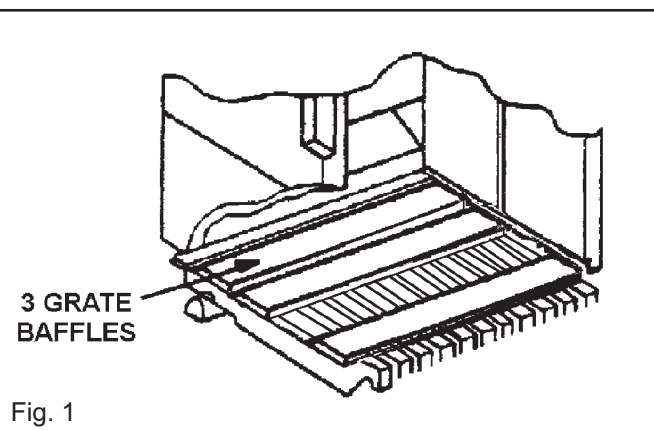


Fig. 1

RECOMMENDED FUELS

The appliance has been tested using wood logs only. It is not suitable to burn solid mineral fuels.

Fuel should be stored under cover and ventilated, and kept dry. Wet kitchen refuse should not be burned.

CHIMNEY FIRES

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 cleaning 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 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 extend 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 fire door just enough to insert the nozzle of a 10lb, dry chemical fire extinguisher rated for Class ABC fires. Discharge the entire content of the fire 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 chimney sweep or cooker installer.

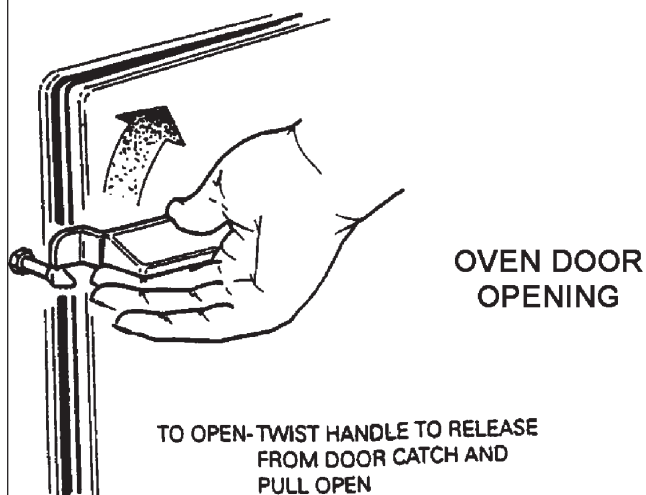


Fig. 2

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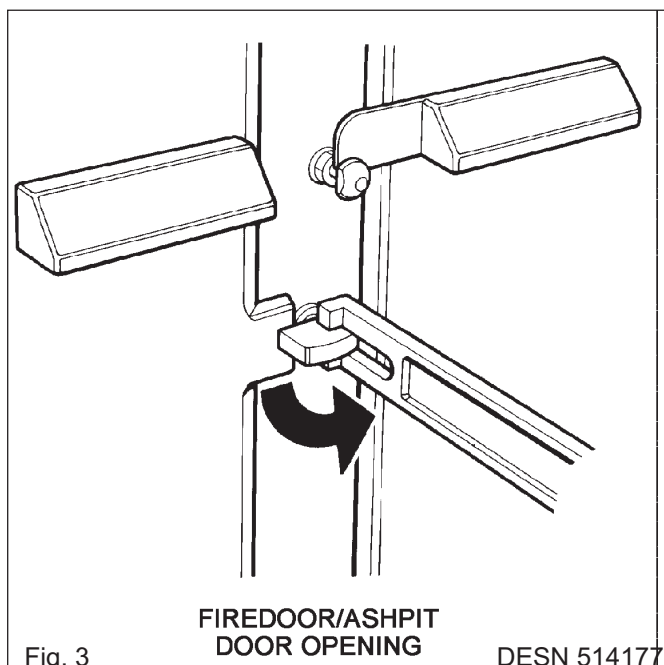


Fig. 3

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DOOR OPERATION

OVEN DOOR OPERATION - SEE FIG. 2

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.

FIREDOOR/ASHPIT DOOR OPERATION

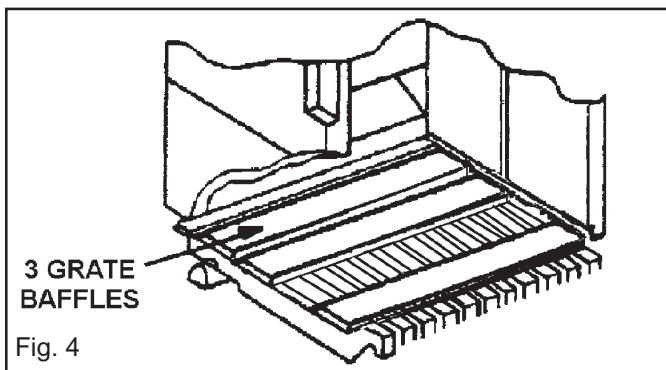
The fire door and ashpit door are kept closed by a turn screw. A tool is supplied to operate these when hot and they can be adjusted to ensure both these doors close tightly. **IT IS IMPORTANT TO ENSURE PROPER CLOSURE OF THESE DOORS TO PREVENT OVERFIRING.**

FUELLING WITH WOOD OR PEAT

The cooker will satisfactorily burn wood logs, blocks or peat briquettes, but 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 problems and the following hints are recommended:-

- Burn dry soft wood in the day time and dry hard wood overnight if possible.
- Avoid using 'green' wood on overnight banking as creosote deposits will be increased.
- Using hard wood in the day time will give prolonged burning but heating response is slower.
- Wet kitchen refuse should not be burned.
- Before refuelling, open the flue chamber damper to its full extent and fill the firebox up to the bottom of the firedoor opening.
- To obtain the optimum burning rate all grate baffles must be located on the top face of the reciprocating bars at the rear of the firebox (See Fig. 4). Grate riddling is not required.

Do not be tempted to fill the firebox full with fuel. Refuel 'little and often' until experienced with the performance of the cooker.



This appliance will be recoverable quite quickly, after going out. It is better to experiment with letting the fire die down before re-fuelling, rather than keeping the fire too bright. The smouldering embers of a wood fire will last for hours so rather than putting too much heat into the oven, it is better to let the fire die down. Add fuel as one or two logs until you have an idea of the burning rate.

FAMILIARISE YOURSELF WITH THE COOKER

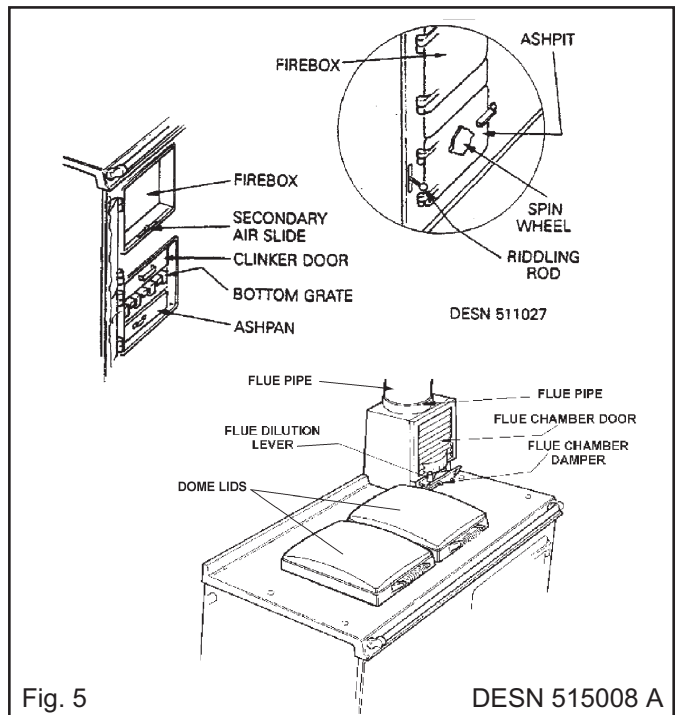


Fig. 5

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LIGHTING THE FIRE

Wood and Paper

- Check the flue pipe is free of blockage.
- Open firebox door.
- Open ashpit door.
- De-ash and remove ashpan, empty and replace (Fig. 9).
- Open flue chamber damper to maximum and close flue chamber door (Fig. 7).
- Lay a liberal supply of wood and paper on top of the bottomgrate together with a small quantity of fuel and light.
- Close and lock the ashpit door** with the spinwheel control open.
- Close and lock the firedoor.**
- With fire established, open firebox door and fill firebox with fuel. Secondary air slide setting can be mid-position (Fig. 6). **Close and lock firebox door.** Push flue chamber damper back to position which has been found to give desired burning rate and heat to oven.

Using a Gas Poker

- Check flue pipe is free of blockage.
- Open firebox door.
- Open ashpit door.
- De-ash (Fig. 8) and remove clinker door (Fig. 10). Insert flat bayonet type gas poker on top of grate baffles.
- Remove ashpan and empty (Fig. 9).
- Open flue chamber door to maximum and close flue chamber door (Fig. 7).
- Lay a 75-100mm (3" - 4") shallow depth of fuel onto the grate and light gas poker.
- Close the ashpit and firebox doors as far as possible-spinwheel control open.
- 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.

- j) With the fire established open the firebox door and fill firebox with fuel. Check secondary air slide setting

Close and lock the firebox door. Push the flue chamber damper blade back to position which has been found to give the best results Set spinwheel control to give desired burning rate. When the fire is established 0 - 1/2 a turn may suffice.

COOKER CONTROL

Set the spinwheel open. The precise amount will be shown by experience with the appliance, 1 turn will do to start.

Set the flue chamber damper fully open after refuelling and reset to position which has been found by practical experience to give the best results. Do not try to obtain a fast increase in temperature by opening flue chamber to its fullest extent. This results in most of the heat being wasted up the chimney.

Avoid excessive fire temperature - they are unnecessary and may do serious harm to the cooker. The first symptoms of an overheated cooker is the formation of clinker (melted ash) which will damage the firebricks.

Damaged firebricks should be replaced as soon as possible but may be temporarily repaired with fire cement.

Keep the ashpit door securely closed with the front plate catch.

Fuel Loading

When bringing the cooker up to temperature add fuel one or two small logs at a time. Overfilling the firebox will result in an initial loss of oven temperature as the fuel heats up and then a rapid increase as the fuel burns. This may result in the oven temperature running away. Adding fuel in small quantities and keeping the firebox low when cooking will make cooker control easier. This technique will have to be learned by experience and in time the flexibility of the cooker will be appreciated. The temperature indicated by the thermodial when rising will be about 50°C behind until equilibrium is reached. To reach the desired temperature take action to reduce or stabilise the heat input well in advance otherwise the temperature will overshoot.

Spinwheel

Generally increasing the air supply via the spinwheel will result in a faster burning of fuel and so more heat into the cooker. Closing the spinwheel will slow the fire. When at operating temperature this appliance works well with less than half a turn of the spinwheel.

Damper

The flue damper control will also control the rate of burn and the amount of heat in the oven.

With a high fire, opening the damper (pull out) increases the burning rate. Closing the damper slows the fire and retains heat in the oven. It is not usually necessary to close the damper beyond position 2 but local conditions may differ. Conversely, when there is a low fire, opening

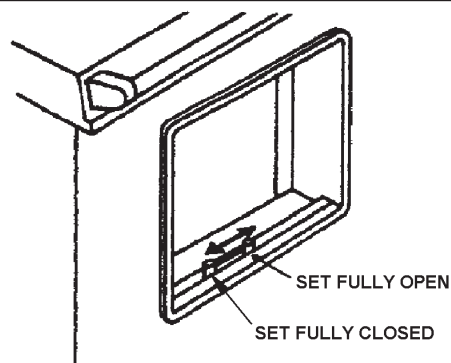


Fig. 6

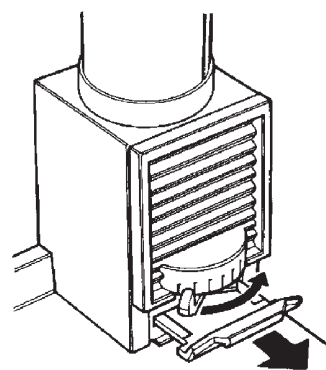


Fig. 7

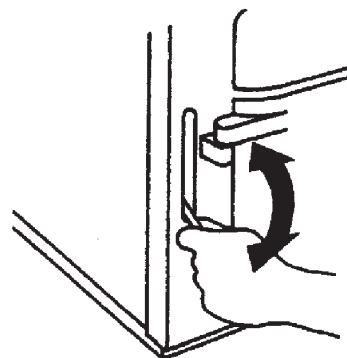


Fig. 8

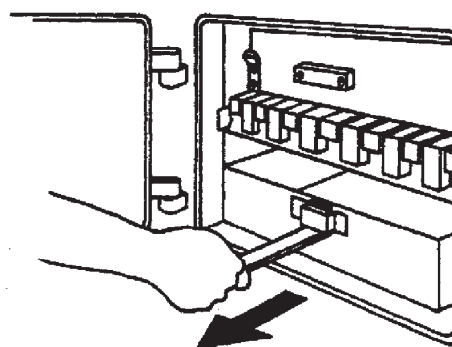


Fig. 9

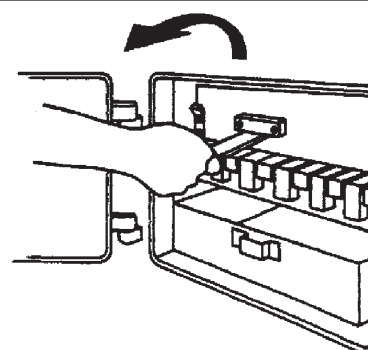


Fig. 10

the flue damper will allow heat to escape from the oven and the temperature will fall.

Flue Chamber Door

For some chimney conditions it is necessary to open the flue chamber door. Opening this control will allow air from the room to go up the chimney and alleviate the amount of combustion air being drawn through the grate. This control can be varied as required and will slow the burning rate of the fire. The amount of opening will vary with day-to-day flue conditions, but opening will be usual when overnight burning takes place. If it is found that with the spinwheel shut, the fire still runs away, set this flue chamber door fully open to subdue the fire. If when using this control, the fire goes out, the draught is too small and the door is open too much. Should there be any fume spillage from this point the appliance should be shut down and the chimney inspected, as there will probably be a blockage. Whenever refuelling takes place the chamber door must be in the closed position, otherwise smoke may spill when the firedoor is opened.

OVERNIGHT BANKING

This appliance 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 costs.

Last thing at night, de-ash the fire, empty the ashpan and fully refuel.

Ensure that the firebox and ashpit doors are securely closed, and after closing the spinwheel, re-open it a quarter of a turn.

Open the flue chamber door control to the desired setting.

NOTE: THE BEST POSITION FOR THE FLUE CHAMBER DAMPER CAN BE FOUND ONLY BY EXPERIMENT BUT ALWAYS TRY THE LOW SETTING FIRST.

In the morning, open the spinwheel fully. Open the flue chamber damper to maximum. When it is burning brightly, close the flue chamber damper to halfway and lightly re-fuel, if the hotplate is required immediately.

Re-set the flue chamber damper and door control.

NOTE: THE PRECISE AMOUNT OF OPENING DEPENDS ON THE CHIMNEY DRAUGHT AND THE TYPE/CONDITION OF WOOD TO BE BURNT. THIS MAY TAKE 2 OR 3 DAYS TO ASCERTAIN.

If the fuel does not burn but 'dies out', the draught should be increased by increasing the opening setting of the flue chamber damper.

NOTE: BUILD-UP OF CREOSOTE DEPOSITS IN THE FLUE AND CHIMNEY CAN IN TIME, LEAD TO A CHIMNEY FIRE. THESE DEPOSITS CAN BE PREVENTED BY THE REGULAR USE OF A PROPRIETARY BRAND OF CHEMICAL CREOSOTE REMOVER, WHICH REDUCES THE ADHESION STRENGTH OF THE CREOSOTE DEPOSITS.

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

DE-ASHING

DE-ASH BEFORE RE-FUELLING. It is useful to remove accumulation of ash from any ledges and the bottomgrate with a poke if necessary.

Open the ashpit door to give access to the ashpan (See Fig. 9).

Empty as required.

Cooker usage governs the frequency of re-fuelling.

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

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

Leaving the ashpit door open will cause the fire to 'run away' and may cause damage if left unattended.

Under normal use it is not necessary to riddle the fire. Wood ash is small enough to fall through on its own. The riddling lever is shown in Fig. 8.

USE OF THE HOT PLATE

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

The circular plug in the hotplate (near the flue chamber end) is for flue cleaning and must not be removed for cooking.

Keep the hotplate clean with a wire brush.

NOTE: TO OBTAIN OPTIMUM HOTPLATE PERFORMANCE FOR FAST BOILING OR HOTPLATE COOKING, FUEL THE FIREBOX WITH 1 OR 2 LOGS.

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.

USE OF THE TOP ROASTING OVEN

The correct adjustment of the spinwheel and flue chamber 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 that the cooker is idling.

Thoroughly de-ash the fire as described in the respective paragraph, and re-fuel. Set the flue chamber damper to No. 3 setting and open the spinwheel as described under 'COOKER CONTROL'.

As soon as the fire produces flame, close the flue chamber damper. Do not allow the fire to run away.

The temperature of the oven should now rise steadily. When it reaches a point about 50°C below that required, close the spinwheel to approximately 1/4 turn open. Thereafter control the temperature of the oven by adjusting the spinwheel.

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

Keeping the fuel level low will make the oven more controllable.

The oven may be cleaned with a stiff wire brush, when it is very hot.

OVEN TEMPERATURES:-

HOT

220°-260°C (400°-500°F)

MODERATE

150°-200°C (300°-400°F)

SLOW

90°-150°C (200-300°F)

Check with pointer
reading on oven
door thermometer.

USE OF THE BOTTOM COOKING OVEN

It is not possible to control this oven, but during the course of roasting, sufficient heat input permits simmering of dishes that have been taken from the roasting oven.

OVEN TEMPERATURES:-

Idling 95°C min.

During cooking - 135°C max.

During the cooker idling periods, the oven is ideal for heating plates and keeping food warm.

If the top oven overheats the bottom oven temperature will rise accordingly.

FLUEWAY CLEANING

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

The appliance flueways should be checked on a regular four weekly basis, and cleaned if necessary.

Prolonged soot formation may result in flueways becoming blocked and could give rise to the release of carbon monoxide, a poisonous gas into the room.

Failure to ensure clean flueways, flue pipes and bends may lead to emission of dangerous gases and an inferior performance from your appliance.

Cooker Flueway - Allow the fire to burn out, open the flue chamber damper to its maximum and remove the flue chamber door.

Brush the soot or fly ash from the flue pipe allowing it to fall onto the top of the oven. (See Fig. 11).

Remove the hotplate plug and push the deposits forward, into the firebox. (See Figs. 12 & 13).

It may be necessary to remove the hot plate to inspect the flue restrictor plate which is between the firebox and the oven. This plate must be cleaned regularly.

Replace flue chamber door and hotplate plug and riddle the bottomgrate thoroughly to clear the bottomgrate ready for re-lighting.

NOTE: THE APPLIANCE IS DESIGNED AND INTENDED TO BE UNDER CONTINUOUS FIRING BUT IF IT IS NOT IN USE ASHPIT AND FLUE CHAMBER DOORS SHOULD BE LEFT OPEN TO ENSURE FREE PASSAGE OF AIR THROUGH THE APPLIANCE AND AVOID CONDENSATION PROBLEMS.

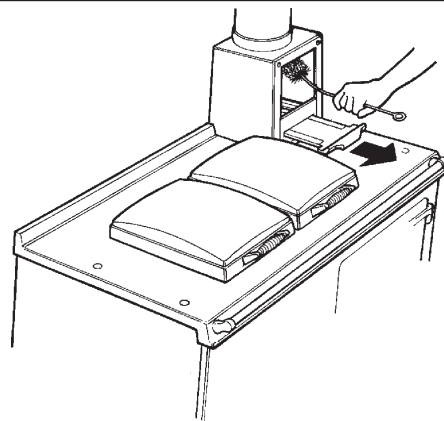


Fig.11

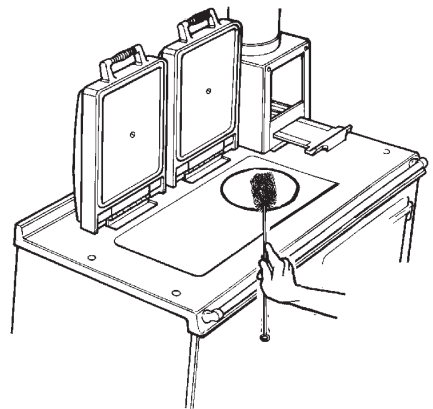


Fig.12

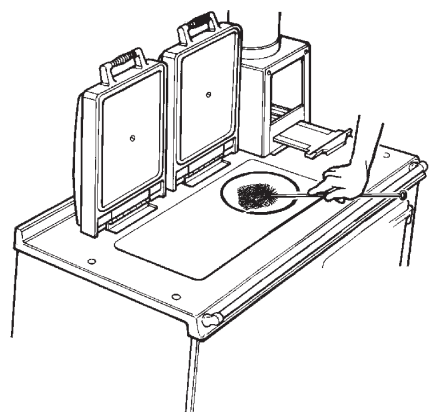


Fig.13

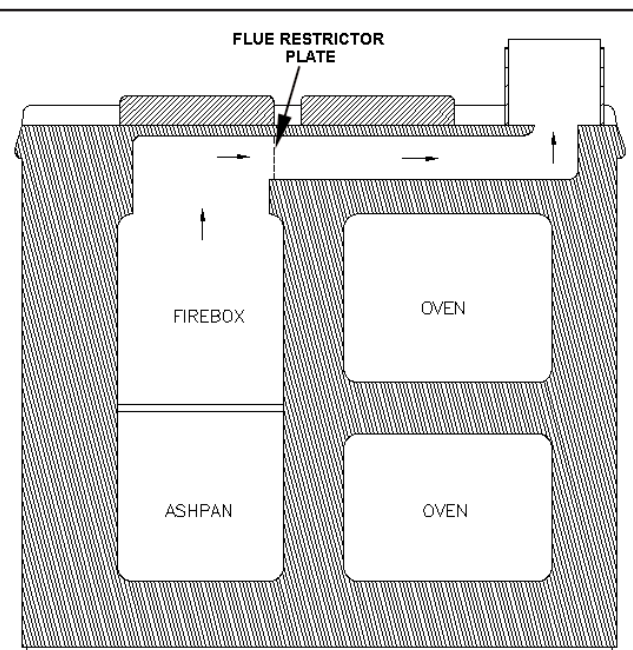


Fig.14

CHIMNEY SWEEPING

As a minimum, sweep 6 monthly and inspect soot box at 1 monthly intervals and remove any deposits.

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

TO REPLACE BOTTOMGRATE BARS

Allow fire to burn out first, then open the ashpit door and lift off the clinker door. Remove dead fuel with hooked poker into ashpan and then lift up each individual bar, pulling forward to remove.

NOTE: THERE ARE TWO TYPES OF BARS FITTED AND THE REPLACEMENT BARS SHOULD BE CHECKED AGAINST 'REPLACED' BAR BEFORE REPLACEMENT.

SERVICING

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

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

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, called "creosote", are a natural by-product of wood burning. A fire hazard exists if 1/4" of creosote (or more) coats the inner walls of the chimney.

FUME EMISSION WARNING

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

Occasional 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:-

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

SPARES LIST

Part Number	Description	No Req'd
1/16182T	Bottomgrate bars - top	6
1/16182B	Bottomgrate bars - bottom	5
RS4F301170	RH rear firebrick	1
RS4F301171	Rear firebrick	2
RS4F301172	LH rear firebrick	1
RS4F301173	LH front firebrick	1
RS4F301175	Front firebrick	1
RS4F301176	Rear angle firebrick	1
RS4F301200	RH front firebrick	1
JPAD301221	Insulation board firebrick side	1
JPAD301220	Insulation board firebrick front	1
3/18172	Grate baffle	3
RS2M301349	Flue Restrictor	1

Replacement parts if required are always available ex-works. Write to us should any difficulty be encountered in obtaining them from your usual supplier.

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.

Cleaning and Care for your Rayburn

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.

Enamelled Top Plate and Front Plate

- It is not advisable to put very wet clothes onto the handrail, as this may craze 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 on the front plate as they occur or the vitreous enamel may be permanently discoloured.
- If milk or 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

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.

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

Oven Door Linings

- 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.

Ovens and Hotplate

- Use a wirebrush for cleaning the hotplate to remove 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 Oven should also be brushed or wiped out occasionally.

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.

**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.



from The word "from" is in a simple sans-serif font, followed by the AGA logo, which consists of the letters "AGA" in a white, bold, sans-serif font inside a black, horizontally-oriented oval with a metallic, brushed-metal texture.

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

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