

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 345W has been designed to burn a variety of wood logs and thereby provide heating facilities for cooking, domestic hot water and central heating.

The thermostatically controlled hot water boiler can be operated independently of the cooker and will provide hot water for central heating and domestic use (normal setting for winter usage), whilst manually operated spinwheel control on the front of the ashpit door will provide heat for cooking and domestic hot water (normal setting for summer usage).

The cooker/boiler flueway damper knob on the centre front of the cooker below the top plate requires to be set in conjunction with the flue chamber damper to obtain the appropriate service required from the appliance.

PREPARING COOKER FOR USE

FIREBRICK POSITIONS

The Rayburn 345W is delivered complete including a set of boiler removable firebricks where positional location determines the amount of hot water supplied in winter and summer seasons.

The oven side and firebox front firebricks are permanently fixed with fire cement and should remain in their positions at all times.

The two boiler face side bricks and boiler face rear brick are so located for summer use when hot water, for domestic use only, will be provided.

For winter use or central heating facilities the boiler face rear brick is removed and the two boiler face side bricks are transferred to locate on/over the oven side bricks.

Secondary Air Slide.

On opening the firedoor the secondary air slide is seen on the base of the opening and should be set according

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WARNING

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

to the heating requirement. (See Fig. 6).

Air Slide Open - heating

Air Slide Closed - cooking

Flue Restrictor Plate

This plate is fitted at the rear of the firebox covering the flueway opening and is to be used when burning wood. This part can only fit one way round. Fit this part before the grate plates and side bricks.

Grate Plates

Three Plates are supplied with the cooker and are fitted over the grate bars when burning wood. Fit the plates, with the return edge downwards, evenly front to rear. The grate plates will have the effect of locking the riddling

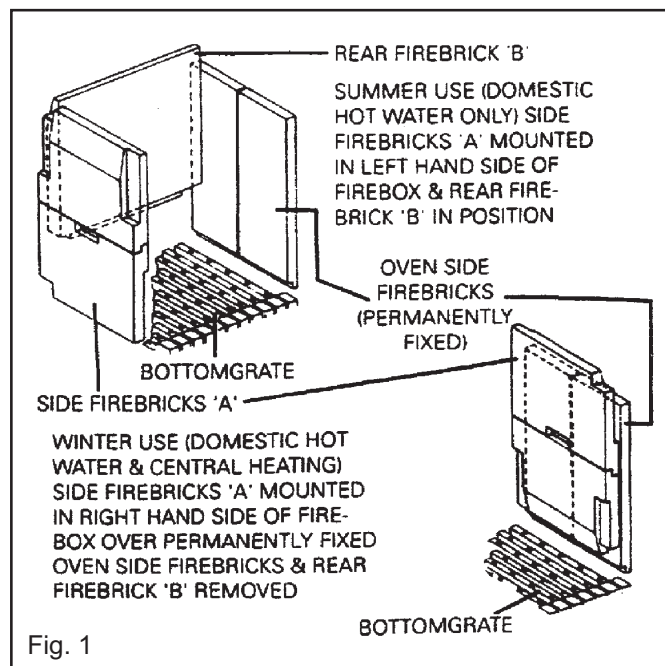


Fig. 1

mechanism so when burning wood, riddling is not necessary. Position the riddling handle centrally in its slot to align the grate bars before fitting.

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.

RECOMMENDED FUELS

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

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

CHIMNEY FIRES

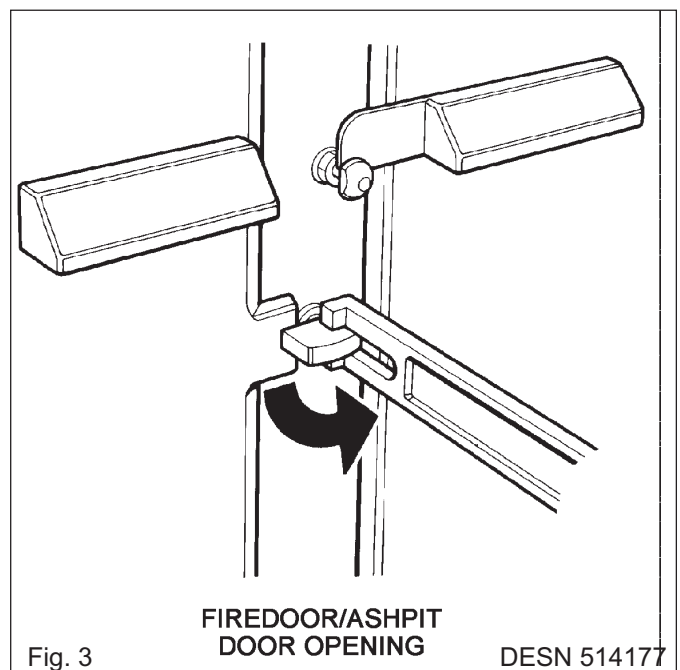
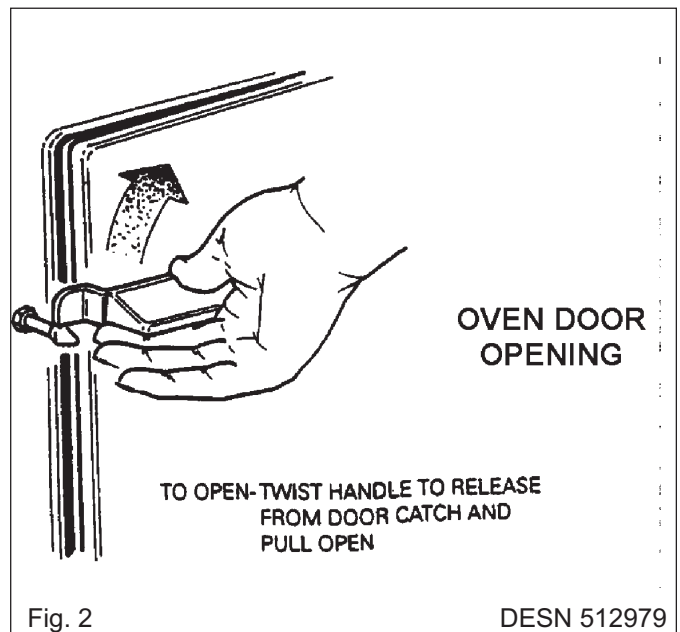
Prevention: Chimney fires do not occur in clean, intact, properly installed chimneys. Have a professional chimney sweep clean and inspect your appliance at least once a year. More frequent cleaning may be required, based on the type of fuel burned and the frequency of use. In general, an older appliance 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 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.



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.

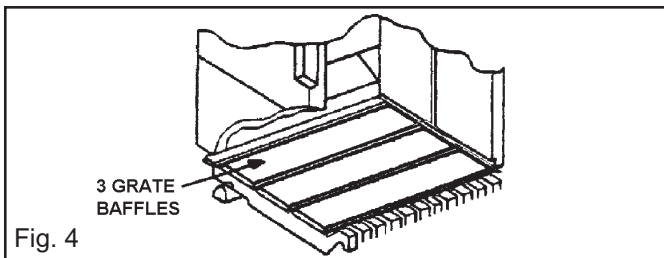
FIREDOOR/ASHPIT DOOR OPERATION

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.**

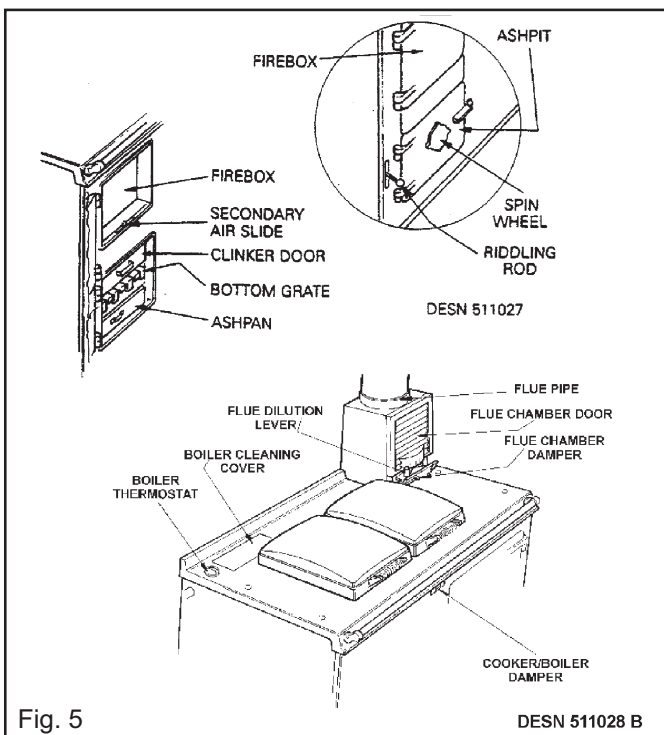
FUELLING WITH WOOD OR PEAT

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. Wet 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 when burning wood logs, the grate plates should be fitted to the top of the firebars in the firebox. Riddling is not required, poking will normally suffice. Take care not to upset the plates when using the poker.



FAMILIARISE YOURSELF WITH THE COOKER



LIGHTING THE FIRE

All Fuels using 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 (Fig. 7).
- Flue dilution lever fully to 'left' (flue chamber door closed, 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. Check secondary air slide setting (Fig. 6). Open - heating, closed - cooking.
Close and lock firebox door. Push flue chamber damper back to position which has been found to give desired burning rate.

All fuels 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 bottomgrate bars.
- Remove ashpan and empty (Fig. 9).
- Open flue chamber damper to maximum (Fig. 7).
- Flue dilution lever fully to 'left' (flue chamber door closed, Fig. 7).
- Lay a 75-100mm 3"-4") shallow depth of fuel onto the bottomgrate 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.
- With the fire established open the firebox door and fill firebox with fuel. Check secondary air slide setting (Fig. 6). Open - heating, closed - cooking.
Close and lock the firebox door. Push the flue chamber damper back to position which has been found to give best results. Set spinwheel control to give desired burning rate.

COOKER CONTROL

Heating Only

- The fire is controlled by using the spinwheel on the ashpit door to govern the air supply.
- The adjustable flue chamber damper is for reducing the chimney draught, and the more it can be closed, the easier the cooker is to control. The line markings on the flue chamber enable you to repeat the best settings to suit your chimney, from No.1 in a closed position to No.6 fully open. Try a midway point first.
- Control over the direction of the flue gases is

obtained by the setting of the cooker/boiler damper. Set the cooker/boiler damper knob on the front of the cooker to 'C' and the boiler thermostat knob on the rear left hand corner of the top plate, to No. 2 or 3. If more heat is required set to a higher number and open the spinwheel.

NOTE: INTERMEDIATE SELECTIVE SETTINGS OF THE COOKER/BOILER DAMPER KNOB AWAY FROM 'C' WILL PROGRESSIVELY RESTRICT THE AMOUNT OF HEAT TO THE TOP OF THE OVEN AND INCREASE THE AMOUNT OF HEAT INTO THE BOILER UNTIL THE KNOB IS POINTING TO SYMBOL 'H' FOR MAXIMUM WATER HEATING. IN THIS POSITION, THE MINIMUM PROPORTION OF HEAT IS DIRECTED TO OVEN HEATING. ALTHOUGH THE OVEN WILL STILL GET HOT.

IF THE OVEN IS TOO HOT SET THE CONTROL TO H. THIS WILL REDUCE THE OVEN TEMPERATURE BY DIRECTING THE HEAT TO WATER.

Cooking Only

Set the spinwheel open. The precise amount will be shown by experience with the appliance, 2-3 turns will do to start.

After setting the cooker/boiler damper knob to 'C', 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 temperatures - 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 fire bricks.

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.

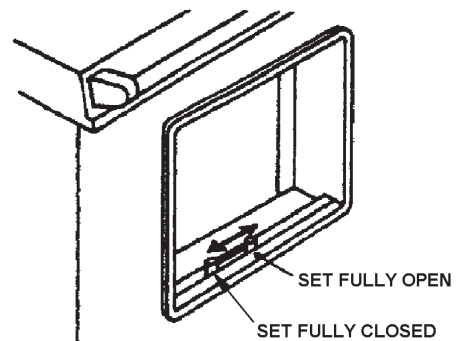


Fig.6

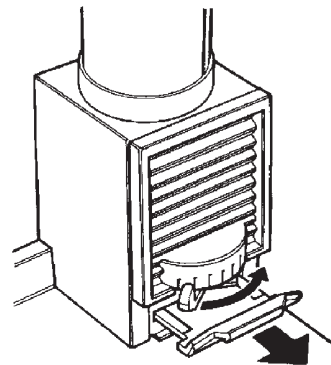


Fig.7

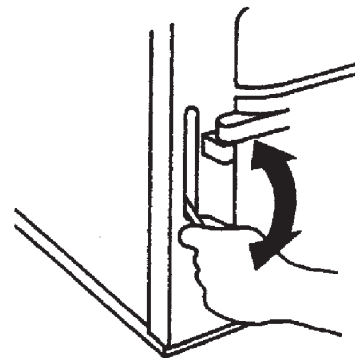


Fig.8

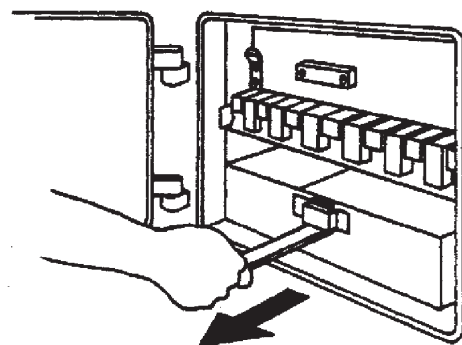


Fig.9

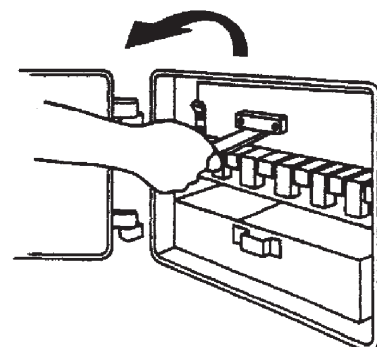


Fig.10

BOILER CENTRAL HEATING THERMOSTAT SETTING

Set the cooker/boiler damper knob 'H'.

Close spinwheel.

To regulate burning, set the boiler thermostat knob to '8' (high) or minimum rate '1' (low).

Adjust as required to suit desired water heating.

Overnight banking and daytime slow burning should be obtained with the boiler thermostat knob set at '1' to give extended burning. This maybe higher and will be dictated by personal choice.

Some woods are more difficult to burn therefore it may be necessary to open the spinwheel in addition to the thermostat to obtain the desired results. The spinwheel must be closed as appropriate. Do not leave the cooker for extended periods with the spinwheel open as the cooker may overheat and cause damage.

In some circumstances, it may be possible to overheat the appliance and the water inside will boil. This will be evident by the sound of a knocking noise coming from the appliance and pipes around the house. If this occurs, close off all air controls and manually start the central heating pump if fitted. Opening the oven doors and hotplate covers will help to release heat from the appliance. Be aware that steam and boiling water will be expended from any open vent from the heating system probably in the roof space at the expansion tank.

In the unlikely event that the appliance is not operating in freezing conditions, the water must be drained from the boiler to prevent frost damage.

OVERNIGHT BANKING

Wood

The appliance is designed for continuous slumbering overnight for up to a maximum of 10 hours depending on the type of dry wood being used. Last thing at night, close the flue chamber damper. De-ash the fire, empty the ashpan and fully refuel. It may be necessary to open the flue chamber door.

Ensure that the firebox and ashpit door are securely closed, close the spinwheel tight and the flue chamber damper is set to No. 1.

Set the boiler thermostat knob to its minimum setting and front damper knob to 'c'.

Turn the flue dilution lever (See Fig. 7) from left to right hand so that the flue chamber door opens at the bottom and minimise burning rates.

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.

1. If the fuel in the firebox is exhausted prematurely, the overnight chimney draught must be reduced by

increasing the opening setting of the flue chamber door, using the flue dilution lever.

2. If the fuel does not burn but 'dies out', the draught should be increased by reducing the opening setting of the flue chamber door, using the flue dilution lever. It maybe necessary to set the thermostat to a higher number to allow more air.

Following overnight banking, the flue chamber door must be closed, the spinwheel and flue chamber damper opened and the fire refuelled.

Immediately the new fuel has caught alight, riddle the fire and close the flue chamber damper to halfway.

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.

TYPICAL WATER TEMPERATURES

Against Thermostat knob settings with Cooker/Boiler Damper at 'H' and Spinwheel closed.

Thermostat Setting No.	Water Temperature (APPROXIMATE)
1	46°C (115°F)
3	54.5°C (130°F)
5	65.5°C (150°F)
8	80°C (176°F)

a) Using the cooker boiler to provide heat for domestic hot water and radiators in the winter, a boiler thermostat setting at No. 8 is recommended.

b) Using the cooker boiler for the provision of domestic hot water only, in the summer, a boiler thermostat setting of No. 5 is recommended.

NOTE: TO CONSERVE FUEL, ENSURE THE HOT WATER CYLINDER AND PIPES ARE LAGGED WITH INSULATION.

REFUELLING

A correctly fuelled fire will last about 1.5 hours burning wood when maintaining the maximum rated output of the boiler with intermittent cooking periods included.

A deep bed of newly charged fuel on a low fire will take time before heat reaches the ovens, hotplate and boiler.

ONCE RE-FUELLING HAS BEEN COMPLETED, CLOSE THE FIREBOX DOOR IMMEDIATELY AND OPEN ONLY FOR RE-FUELLING CHARGES.

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).

In winter, this may be as much as three times daily depending on weather severity.

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 WILL QUICKLY 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.

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 TO THE BOTTOM EDGE OF THE FIREBOX APERTURE TO A HORIZONTAL LEVEL.

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 30°C (50°F) below that

required, close the spinwheel to approximately one 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.

To reduce top heat in the oven adjust the cooker/boiler damper knob gradually away from symbol 'C'. 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.

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.

Turn the cooker/boiler knob to 'C'.

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).

Boiler Flueway - Set the cooker/boiler damper knob to 'H' and remove boiler cleaning cover in top plate adjacent to boiler thermostat control knob.

Lift out exposed boiler cleaning plate and brush near boiler flueways up and down allowing debris to fall into

the fire box. (See Fig. 14).

Clean boiler flue outlet by inserting brush horizontal at right hand of boiler aperture below top plate, allowing debris to fall into firebox.

The flue restrictor plate may need to be removed to enable deposits to be swept out of the bottom of the boiler flueway. If necessary remove side bricks and grate baffles to ease access.

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.

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.

CLEANING

Surface blemishes caused by spillage on the gloss enamel are easier to remove when the cooker is cool, and a damp cloth is usually all that is necessary.

This should not be done whilst the cooker is hot.

DO NOT USE ABRASIVE PADS, OVEN CLEANER, OR CLEANERS 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 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.

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.

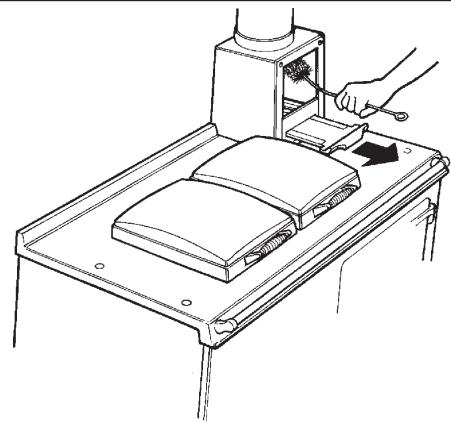


Fig.11

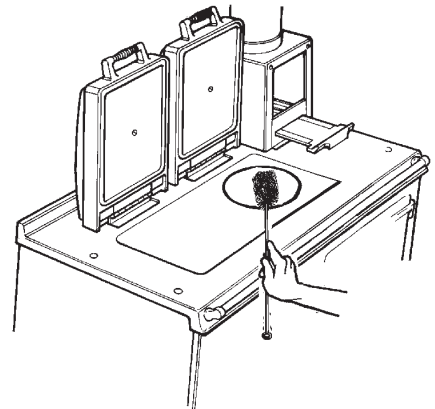


Fig.12

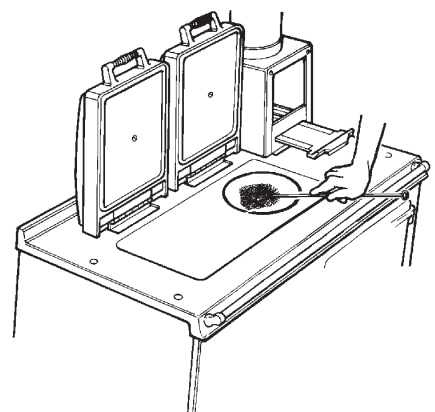


Fig.13

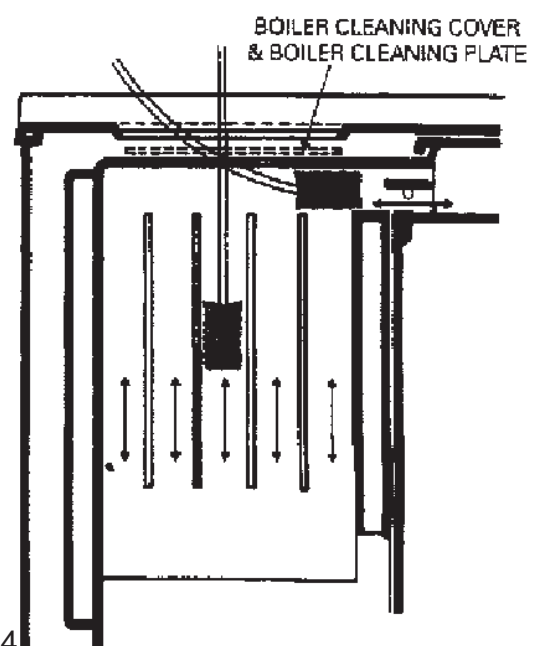


Fig.14

FIREBRICK REPLACEMENT

The firebricks fitted to the Rayburn 345W are of first quality manufacture, and providing the cooker has been installed and used correctly will have a reasonable life. They are, however, expendable items and in time will require renewal.

Replacement bricks either in sets or singly can be obtained from your Rayburn distributor. Always quote the manufacturing number.

The manufacturing number, which will be found fixed to the appliance, should be quoted if any question arises in connection with the Rayburn 345W Cooker.

GRATE PLATE REPLACEMENT

Three plates are supplied with the cooker and are designed to sit on the reciprocating bars with the return edge downwards. In the event that these plates wear out replacements can be obtained. The burning time and output of the appliance will be effected without these plates being in place.

HOT WATER SERVICE

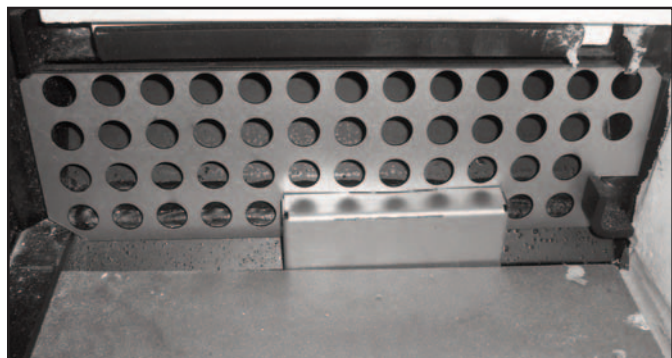
The cooker has been designed to provide a satisfactory supply of domestic hot water with or without a limited amount of heating with a normal day's cooking providing the cooker is kept alight overnight and the system complete with lagged cylinder conforms to the installation instructions.

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.



NOTE: This is the location of the Flue Restrictor Plate.

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 Reqd
QWX	Boiler Thermostat	1
1/16182 T	Bottomgrate bars top	5
1/16182 B	Bottomgrate bars bottom	5
3/16272	Oven side firebricks	2
4/16273	Firebox side top firebricks	1
3/16271	Front firebrick	1
3/16274	Removable boiler face rear firebrick	1
3/16275	Removable boiler face side firebrick	2
3/18172	Grate Baffle	3
RS1M301368	Flue Restrictor Plate	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.

**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 lowercase, sans-serif font, followed by the AGA logo, which consists of the letters "AGA" in a white, sans-serif font inside a black, horizontally-oriented oval with a metallic, brushed-metal texture.

Manufactured by
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