

This information refers to the following products

Rayburn 380G Nat gas

Rayburn 380L LPG

Rayburn 370L LPG

CE models

(1995 - 2000)

WARNING

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Operating Instructions for Rayburn 380G/L Gas Fired Central Heating Cooker

Home on the Range.

CE FOR USE IN GB & IE

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

Consumer Protection

As manufacturers of cooking and heating products we take every care to ensure, as far as reasonably practical, that these products are so designed and constructed as to meet general safety requirements when properly used and installed. To this end, our products are thoroughly tested and examined before despatch.

IMPORTANT NOTICE: Any alteration that is not approved by Aga-Rayburn, 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. 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.

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

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE RULES IN FORCE AND USED ONLY IN A SUFFICIENTLY VENTILATED SPACE.

Thank you for buying this Rayburn appliance. We want you to get the best from it, so please read this leaflet carefully and follow the instructions before using your Rayburn for the first time.

Your Rayburn has been designed to provide cooking, central heating and domestic hot water when you require it. Two separate burners provide heat for the appliance. The cooker burner provides heat for the cooking whilst the boiler burner provides heat for the central heating and domestic hot water requirements.

The cooker burner should be set to run continuous alight - at a low rate and full rate upon operation of the thermostat.

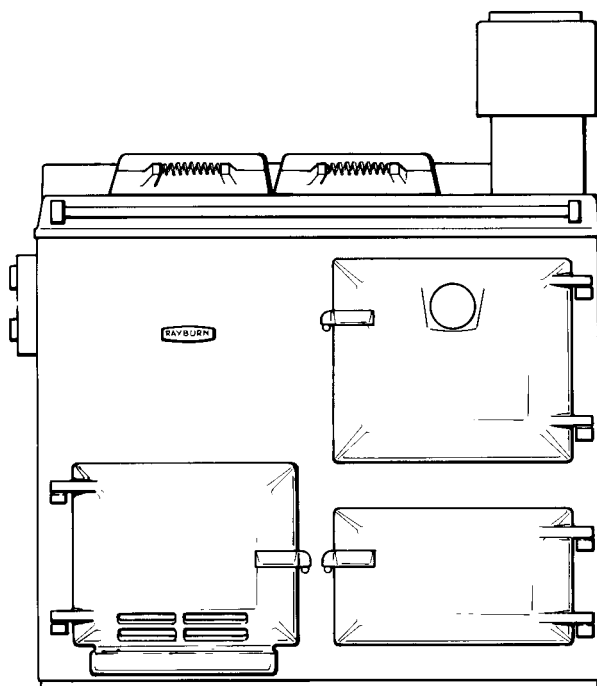
The boiler burner is designed to operate on demand and can be electrically controlled by a time switch or programmer to give selected heating use.

An optional Rayburn programmer is available from your Rayburn stockist, which will control your cooking function. An ideal extra for people who wish to combine traditional elegance with today's lifestyle.

You will find supplied with your Rayburn the following:-

- 1 Solid Shelf
- 2 Grid Shelves
- 1 Meat Tin
- 1 Grill Rack
- 1 Cookbook

In addition there is a guarantee registration card which should be completed and returned to use at Rayburn.



DESN 510113 'A'

INSTRUCTIONS

LIGHTING

Lighting instructions can also be found on an instruction plate on the inside of the burner door.

LIGHTING THE PILOT

NOTE: For safety purposes a flue safety device is fitted (CDSD Fig. 2). This will only operate in adverse flue conditions, it should be checked and if necessary depressed. If this problem persists, contact your local engineer to determine and rectify the cause.

Boiler (See Fig. 1)

Ensure gas supply valve is in the ON position.

Ensure the electricity supply is OFF.

Push in and hold the boiler gas control knob (A) allowing a few seconds for the gas to reach the boiler pilot. Press piezo ignitor button (B) and the pilot burner will light.

Continue to hold the knob in for 15 seconds after the pilot has been lit so that when the knob is released, the pilot should remain alight.

If it does not, WAIT 3 MINUTES then repeat the procedure.

Cooker (See Fig. 1)

Turn on gas cock Fig. 1.

Press in and hold the cooker flame failure override button (C) allowing a few seconds for the gas to reach the boiler pilot.

Press the piezo ignitor button (D) and the pilot burner will light.

Continue to hold the button for 15 seconds after the pilot has been lit so that when the button is released, the pilot should remain alight. If it does not, WAIT 3 MINUTES then repeat the procedure.

Main Burner Lighting (See Fig. 2)

Ensure the electricity supply is turned ON and set any external controls to the ON position.

Turn the boiler thermostat knob to 80°, and the boiler burner will cross light to full rate.

Turn the cooker thermostat knob to No. 9, and the cooker burner will cross light to full rate.

KEY

- A - BOILER GAS CONTROL KNOB
- B - PIEZO IGNITOR BUTTON
- C - FLAME FAILURE OVERRIDE BUTTON
- D - PIEZO IGNITOR BUTTON
- E - GAS COCK
- F - BOILER PILOT VIEWING HOLE

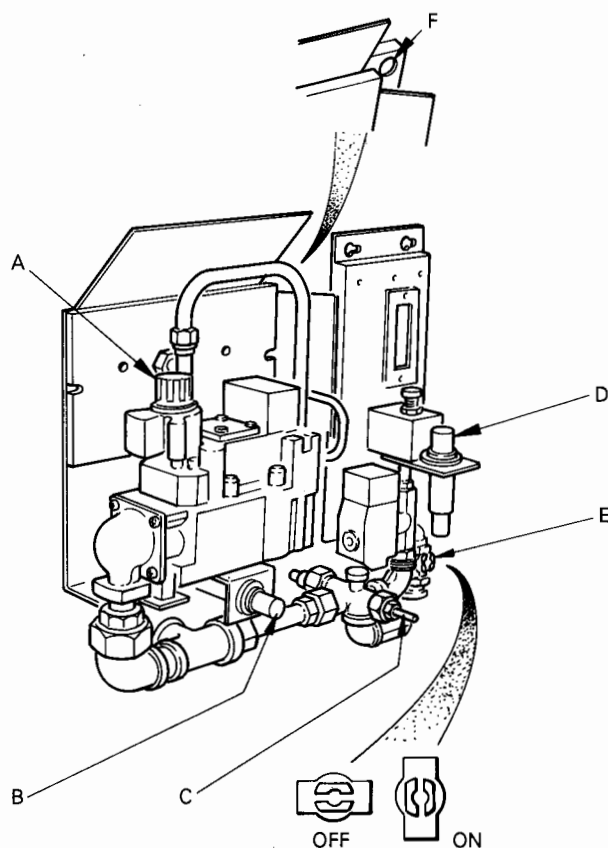


FIG. 1

DESN 510962

TO USE THE BOILER

The operation of the boiler can be automatic if a programmer is fitted. This may also be used in conjunction with a room thermostat or other devices to control temperature.

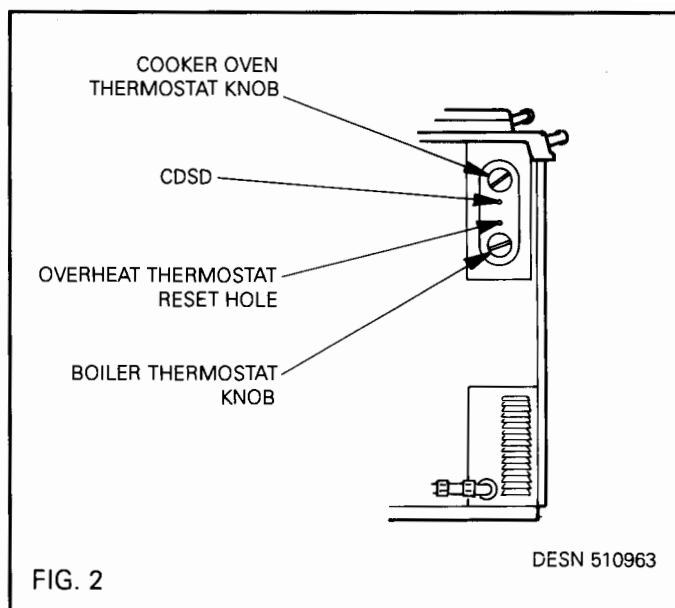
The boiler thermostat control knob controls the temperature of the hot water.

The boiler thermostat control knob is situated on the left hand side of the appliance beneath the oven thermostat knob (see Fig. 2)

Turning the control knob clockwise will increase the temperature of the boiler which will provide hot water to the radiators and to the hot water cylinder.

For safety shutdown purposes an overheat thermostat is included (as shown in Fig. 2).

This will operate only if the water temperature in the system is in excess of 95°C. This indicates a system fault and it should be determined by your local service engineer and rectified before re-lighting the boiler.



TO USE THE HOT PLATE AND OVENS

To increase the temperature of the hotplate and ovens turn the thermostat knob (see Fig. 2) to the required setting.

Cooking techniques are different from a conventional cooker, so to get the best from your Rayburn please refer to these instructions and the cooking hints section.

THE HOTPLATE

The single hotplate of your Rayburn is graduated in temperature, the hottest side is on the left hand side and the cooler over the ovens. Just slide pan to hotter or cooler area depending on whether boiling or simmering is required. The hotplate temperature is also variable, depending on the setting used; the higher the setting the hotter the hotplate.

Made of thick cast iron, the hotplate is ground flat. In order to ensure perfect contact, even heat distribution and quicker response it is recommended that all pans and utensils used have thick ground bases. Pans should also have tight fitting lids for greatest efficiency.

NOTE: Hotplate cooking is quicker when the gas burner is on high fire. So increase the setting of the thermostat knob (see Fig. 2) to increase the temperature of the hotplate. (The hotplate gains in heat quicker than the oven.)

Keep the insulated hotplate covers down when the hotplate is not being used to conserve heat.

If the programmer is not in use turn the thermostat knob to number 9 setting in the morning to increase the hotplate temperature and minimise the time to boil a kettle. Then turn to the setting required.

THE OVENS

Both the ovens are made of cast iron and are indirectly heated.

PROGRAMMER (OPTIONAL)

This control is available giving three individual time settings and an override control. It may be used for the following:-

1. Pre-set morning programme to turn cooker to desired temperature, so that cooker is available for immediate use on rising.

The programmer can be set to give the desired cooking temperature when you want it, without having to wait for the warming up period. For example, if you wish to cook breakfast at 7.30am, the programme can be set to give the required heat up time prior to this. Thus, if it takes 60 minutes to come to the temperature you require, the programmer will be set to operate at 6.30am and the thermostat knob (see Fig. 2) set to the position you require, the night before. The cooker will not operate until the programmer switches on at 6.30am, when the cooker will commence to warm up. The 'Time Off' will need to be set to allow sufficient time for your cooking period.

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

COOKING CHART

	MAIN OVEN SETTING	TEMP	SHELF	APPROXIMATE TIME
Scones	7	210°C / 410°F	2	10 - 15 mins
Small Cakes	5	180°C / 350°F	3	15 - 20 mins
Victoria Sandwich	4	180°C / 350°F	3 + 5	20 - 30 mins
				(Move lower cake up when top cake is cooked)
			or 4	20 - 30 mins
				(Both cakes on one shelf)
Semi - rich fruit cake	2	150°C / 300°F	4	2 hours
Shortcrust - tartlets	6	200°C / 400°F	2 or 3	20 mins
Shortcrust Pie	6	200°C / 400°F	3	45 mins
Quiche	6	200°C / 400°F - 220°C / 425°F	Floor	45 mins
Puff Pastry	7	210°C / 410°F - 220°C / 425°F	2 or 3	15 mins
Meringues	Low	120°C / 240°F	5	1½ - 2 hours
Casserole	Low	120°C / 240°F	4 or 5	3 hours or more
Bread - rolls	7	210°C / 410°F - 220°C / 425°F	2	15 - 20 mins
Bread - loaf	7	210°C / 410°F	4 or 5	35 mins
Soufflé	4	180°C / 350°F	4	30 mins

Shelf positions are counted from the top downwards ie: top shelf position is number 1

MAIN OVEN

This oven is thermostatically controlled by the thermostat knob (see Fig. 2). When the oven reached the desired temperature this is maintained by the thermostat.

As a guide, the numbered setting gives the following approximate oven temperatures and an indication of heat-up time.

The thermodial temperature on the oven door is the approximate temperature in the centre of the oven.

NOTE: Due to the varying operating demands on the cooker the thermodial temperature relative to thermostat knob is given as a guide only.

SETTING	APPROXIMATE MAIN OVEN TEMPERATURE	APPROXIMATE HEAT UP TIME FROM LOW
	LOW	IDLING
2	140-160°C (284-320°F)	15 MINS
4	170-190°C (338-374°F)	25 MINS
6	195-215°C (383-419°F)	32 MINS
8	220-240°C (428-464°F)	45 MINS
9	234-255°C (445-491°F)	50 MINS

The low setting may vary, dependent upon weather conditions.

When the ovens are not required during the day or overnight, then turn to the LOW (idling) setting to give a low burning rate.

NOTE: When the main oven is at LOW, slow cooking and meringues can be cooked here.

LOWER OVEN

The temperature of the cast iron lower oven is dependent on the temperature of the main oven. As a guide, it is around half the temperature of the main oven. This means that it can be used as a cooking oven when the main oven is at a higher temperature, ie, over 200°C/400°F, for meringues, casseroles, milk puddings, etc.

Best results are obtained if food is brought up to heat (either in the hotplate or on the main oven) first, then transferred to the lower oven, (The exception being meringues.)

Root vegetables and rice can also be steamed here, (see below).

Some examples of items that are suitable for the lower oven temperatures are given below, for these times the thermostat knob (see Fig. 2) is above setting 6:

Casseroles:- Bring to boiling point, place on floor of lower oven for about 2.5 to 3 hours.

Rice Pudding:- Bring to boiling point, place in middle of lower oven for about 2 to 3 hours.

Lemon Meringue Pie:- To cook meringue topping, place completed pie in lower oven for about 1.75 hours.

Meringues:- Place on baking parchment on the solid shelf, middle of lower oven, for about 1.5 to 2 hours.

Root Vegetables:- Bring to the boil on the hotplate and boil for 3 - 5 minutes then drain and place on the saucepan and contents covered with the lid, on the floor of the lower oven for 35 - 45 minutes.

Rice:- Place 8oz (225g) rice and 12fl oz (360ml) of water plus 0.5 - 1 tsp salt into a saucepan, cover. Bring to the boil, stir, replace the lid and place on floor of the lower oven for 20 minutes. (40 minutes for brown rice.)

When the main oven is at a cooler temperature the lower oven can be used for warming plates and dishes and for keeping food warm.

RAYBURN COOKBOOK

The cookbook supplied with your Rayburn heating cooker is generic to all Rayburns. When following the recipes consult these operating instructions to ascertain which thermostat setting is required and other details relevant to the 380G/L.

COOKING HINTS

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 main oven is slightly hotter towards the top than the bottom. At a low idling heat the main oven can be used for long slow cooking such as casseroles, stock, soup, ratatouille, curries, meringues, crème caramels, rice puddings, etc., all of which benefit from the gentle slow heat, and as the oven is vented into the flue, cooking smells with disappear to the outside.

Alternatively, the lower oven can be used for slow cooking when the main oven is being used at a high temperature.

One of the many benefits of the cast iron main oven is that the floor of the oven is hotter than a conventional cooker. No need to bake quiche pastry cases 'blind', just place the flan dish on the oven floor for 'soggy-free' pastry. When the oven is hot, the floor of the oven can be used for shallow frying (a cast iron dish is recommended) with the added advantages that fat splashes are carbonised, so cleaning is minimised and frying smells are taken away through the flue.

For perfect baking results, turn food during cooking.

The top of a hot oven is where grilling takes place. Place the grill rack in the meat tin, arranged food to be grilled on grill rack and slide onto the top set of runners of the main oven.

The thermodial temperature gauge on the main oven door is a guide to the internal oven temperature. Remember though, on opening the door the temperature will appear to drop, do not worry, close the door and after a few minutes the oven temperature can be read again. Heat is not lost as quickly from a cast iron oven, as a pressed metal box type, so you can peep at a cake to see how it is cooking without it sinking.

As you have probably realised, the meat tin supplied with your Rayburn fits the oven size, hanging directly from the runners, so leaving the grid shelves free for other dishes. The oven grid shelves are designed to be non-tilt and should be fitted with the upstand to the top and at the back, so when pulled forward the shelf cannot come right out. (See Fig. 4)

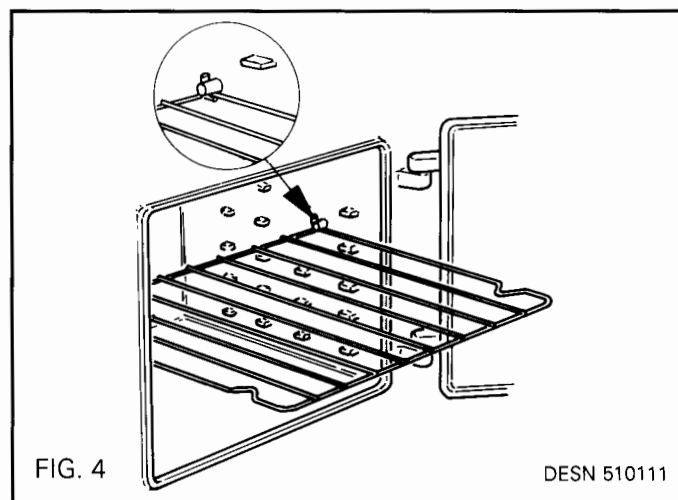
The solid shelf can be used as a baking sheet or as a heat deflector. If the oven is too hot or food already in the oven is beginning to over brown, slide the solid shelf above the food. To be effective, this shelf should be stored out of the oven so that it can be used from cold.

NOTE: IT IS NOT ADVISABLE TO PUT VERY WET CLOTHES ONTO THE HAND RAIL AS THEY MAY CRAZE THE ENAMEL

Further accessories such as Rayburn oven gauntlets and aprons or extra meat tins, shelves, solid shelves are available from your stockist.

NOTE: LOCATION OF OVEN GRID SHELVES

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



CLEANING

REMEMBER BE CAREFUL OF THE HOT APPLIANCE

To keep the vitreous enamelled surface bright and clean, wipe over daily with a soapy damp cloth, followed by a polish with 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. 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. If spills do become baked on a cream cleanser carrying a Vitreous Enamel approval logo, can be used. For stubborn deposits a soap impregnated pad can be carefully used on the vitreous enamel.

In the main oven, spills and fat splashes are carbonised at high temperatures, occasionally brush out with stiff brush. The oven doors can be removed for cleaning, use oven gloves to lift the door off its hinges and lay on a towel, (to protect the enamel) enamel side down, onto a work surface. Allow to cool. Clean with a cream cleanser or soap impregnated pad. Wipe clean and dry with a cloth. Replace the door on its hinges, ensuring the plastic washer is still located on the lower hinge pin.

Shelves can be soaked and cleaned with a cream cleanser.

Wipe any spills off the lower oven.

To clean the meat tin and solid shelf, soak in hot soapy water and clean with a cream cleanser, for stubborn marks, use a soap impregnated pad.

Both insulating covers should be raised and allowed to cool before cleaning with a soapy damp cloth.

Use a wire brush to keep the cast iron hot plate clean.

General cleaning is best carried out when the Rayburn is cool.

DO NOT USE OVEN CLEANERS OR CLEANERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES.

MAINTENANCE

It is important to have the appliance serviced once a year by a competent maintenance engineer. It is recommended that a regular servicing contract is made with a registered installer.

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

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

With normal use a Boiler/Cooker annual service should be carried out by a competent person in accordance with gas safety regulations.

Both the cooker and boiler should be turned off, by the user, the night before servicing is to commence in order to allow the appliance to cool down. A HOT APPLIANCE CANNOT BE SERVICED. To turn off the boiler turn the boiler thermostat knob to 'O'.

To turn the cooker off, turn the cooker thermostat knob to 'O'.

GAS LEAK OR FAULT

If a gas leak is suspected the unit must be turned off and isolated at the gas and electricity points and should not be used until the fault has been rectified.

Advice/Help should be obtained from your Installation/Service Company.

ELECTRICAL POWER FAILURE

Boiler

The appliance will automatically close down until power is restored and will then revert to operating at the setting previously in use.