



Rayburn 400G/L and 400G PF

Introduced during 1996, the 400G is primarily intended for homes that already have a conventional boiler serving the central heating system, yet where a rapid response, range cooker is required. As with the other cookers in the 400 series, it features two cast iron ovens and a single, graduated hot-plate, incorporating its own integral plinth to raise the hotplate to the standard worktop height of 910mm. Doors were of the 'slam-catch' type

It is fitted with a single, forced draught burner for use with natural gas only, available for connection to a 125mm (5") diameter conventional flue/chimney.

The PF model offers the feature of a power flue system.

Since it is designed to be used as an On/Off, intermittent cooker, an integral time-clock is fitted, which allows the cooker to be automatically controlled for a 'single event' or 'period'. An external programmer is available as an optional extra, which if fitted, allows for independent daily/weekly programming.

Some minor internal changes took place in 1998, when a Combustion Discharge Safety device (flue spillage stat) was added and the insulating covers re-styled.

From March 2002 a pre-mix gas burner was substituted for the previous forced draught type.

During 2002 a power flue model (400G PF) was introduced.

During September 2004, an LPG model was added to the range (400L).

Production continues.