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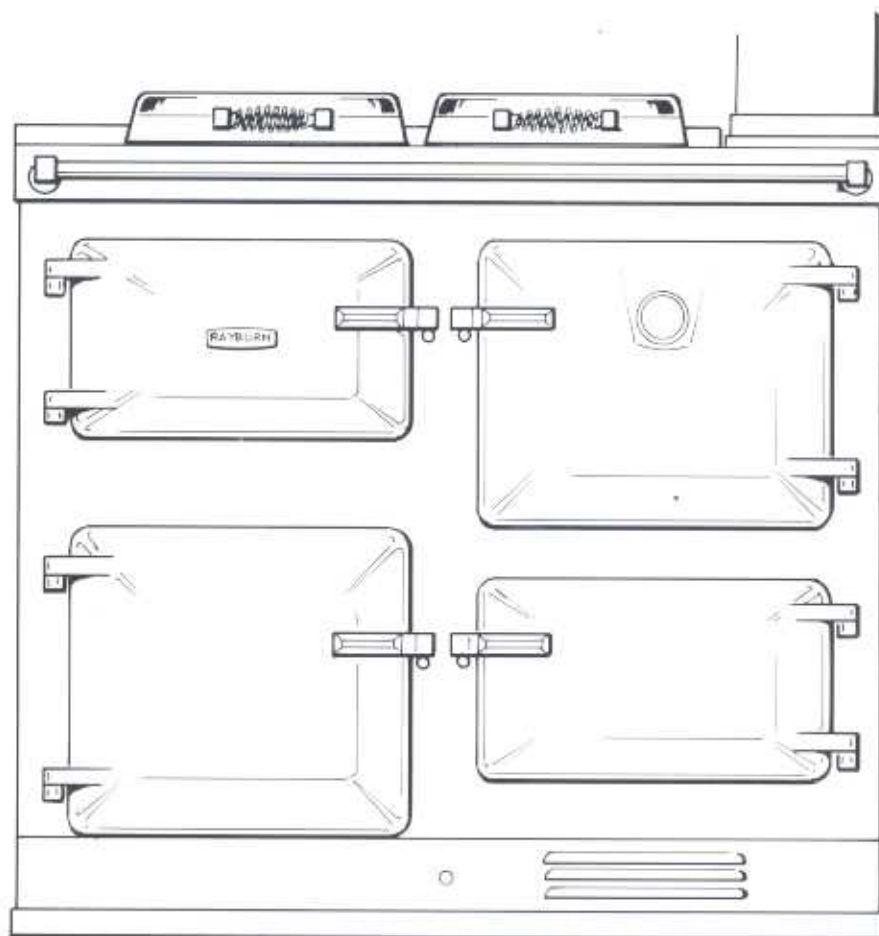


Home on the Range.

400K

Users Instructions

For use in GB and IE



DESN 511420

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

WP 9/96 EOPI 511386

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NOTE: 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.

Thank you for buying a Rayburn Appliance. To get the best from it, please read this leaflet and carefully follow the instructions before using your Rayburn for the first time.

Consumer Protection

As manufacturers and suppliers of cooking and heating products. We take every care to ensure, as far as is reasonably practical, that these products are so designed and constructed as to meet the general safety requirement 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, operation of the warranty and could affect your statutory rights and can be dangerous.

Health & Safety

See Installation & Servicing Instructions for details.

The Appliance

Your Rayburn has been designed to provide cooking when you require it. It is designed to run intermittently.

If the weather is very cold, or if you prefer, the appliance can be run continuously on the low setting and turned up as required.

This Rayburn is for use with Kerosene C2 to BS2869 Part 2 : 1988

This appliance must be commissioned by a competent engineer, such as OFTEC approved, or a commissioning engineer as shown on the Rayburn list.

A Rayburn cooker timer is supplied as a standard part of the appliance.

Your Rayburn comes complete with the following:-

1 Meat Tin	1 Grill Rack
1 Solid Shelf	2 Grid Shelves
1 Cookbook	1 Guarantee Registration
1 Users Instruction	1 Installation Instruction
1 Servicing Instruction	1 Commissioning Form

Oil Delivery

When your oil is being refilled; where possible, it is strongly advised that the cooker is temporarily switched off. This will allow any sediments to settle within the oil tank which may have been disturbed during the refilling process. We would suggest that your cooker is kept off for 1 hour after your tank has been refilled.

If not adhered to, any sediments drawn into the burner could result in an unnecessary break down. Please ask your oil supplier/driver to advise you before oil tank is refilled.

Air Supply

Please Note:

- The permanently open air supply into the kitchen must never be blocked off.
- The air supply to the cooker is through the right hand side of the kick strip. Please ensure that this is never blocked off. Avoid household lint and dust build up, if it is necessary to clean this area please do so with the cooker switched off. In addition please see that your household pets do not lay over this essential air entry zone.

Useful Information About the Cooker

Model: **Rayburn 400K**

Fuel Type: **Kerosene C2**

Serial No.

Burner Type: **Monoflame Minor 1 Pressure Jet**

Oil Tank Capacity:

Oil Supplier 1.

2.

About the Installation

Installer

Address

Installation Date

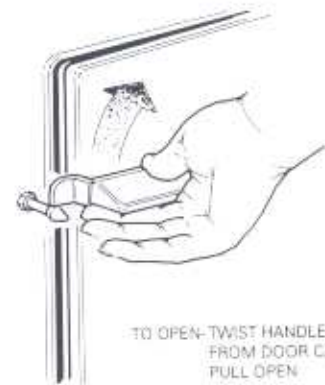
Service Engineer

Features/Accessories

Doors

Fig. 1

To open the doors: Twist the handle slightly to disengage the door catch from the locking spindle and pull the door open.



DOOR OPENING

TO OPEN-TWIST HANDLE TO RELEASE FROM DOOR CATCH AND PULL OPEN

FIG. 1

DESN 510556

Thermodial

See Fig. 2

The thermodial positioned on the main oven door is an approximate guide to the internal oven temperature. All thermodials vary slightly but the settings generally indicate the following temperatures:

Simmer approximately	90-150°C
Bake approximately	150-200°C
Roast approximately	200-250°C

Remember on opening the oven door the temperature will appear to drop as it registers cooler air away from the oven, do not worry, close the door and after a few minutes the dial will have re-gained its position.

As a Rayburn user you will soon get used to your individual appliance.



THERMODIAL

DESN 510556

FIG. 2

DESN 510558

Oven Grid Shelves

See Fig. 3

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



GRID SHELF LOCATION

ENSURE SHELVES ARE INSERTED AS SHOWN

FIG. 3

DESN 510111

Solid Plain Shelf

The solid plain shelf can be used in two ways:-

- ❑ As a baking sheet for scones, pizzas, meringues, etc. Its high quality means it will not warp in the oven and is designed to fit directly on to the runners in the oven, leaving the grid shelves free.
- ❑ As a heat deflector. If the oven is too hot or food already in the oven is beginning to over-brown, slide the solid plain shelf onto a runner above the food and it will help prevent further browning by deflecting and absorbing heat.

To be effective as a heat deflector this shelf must be used from cold, store out of the oven away from the Rayburn then it will be ready as required.

It can be used from the start of cooking or can be inserted during cooking.

Further accessories, tins, grid shelves, solid shelves, saucepans, aprons and gauntlets, etc. are available from your Rayburn Stockist.

7-Day Programmer (Optional Extra)

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

1. Pre-set morning program to turn cooker to desired temperature, so that the cooker is available for immediate use on rising.
2. Mid-day or evening timing to suit meal times.
3. Alternative third program setting if needed.

Note:

When using the external programmer, the internal clock within your Rayburn should be in the manual mode. You can still use the minute minder function.

Introduction to Timer

SEE FIG. 4

This appliance is fitted with an electronic cooking control which can be programmed to carry out the following functions:-

ELECTRONIC CLOCK -

12 or 24 hour digital display.

MINUTE TIMER -

Can be set as a general reminder for manual cooking. At the end of pre-set time an alarm will sound.

AUTOMATIC COOK PROGRAMME

This allows for combined cooking and delay period of up to 23 hour 59 minutes.

AUTOMATIC FINISH COOK PROGRAMME

Cooking requires a manual start but the oven turns itself off after the pre-set cooking time.

ALARM

Used as a reminder, can be set up to 24 hours.

NOTE: BEFORE USING THE FEATURES PLEASE READ USERS INSTRUCTIONS THOROUGHLY.

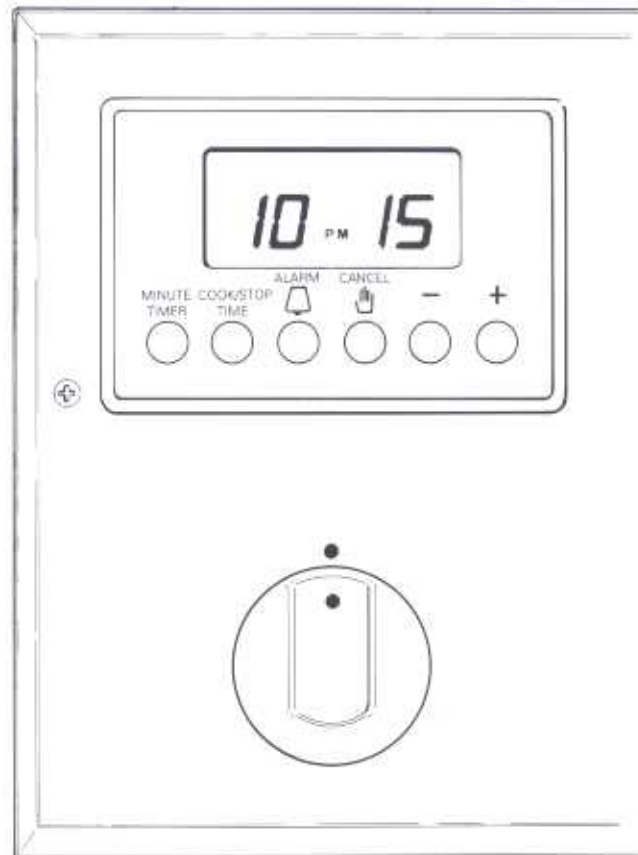


FIG. 4

Switch on cooker electric supply.

TO SET TIME (Note: Cooker cannot be operated until time is set).

1. Press '-' for 12 hour clock; '+' for 24 hour clock.
2. Press **COOKER/STOP TIME** once.
If 12 hour clock is selected then PM will be illuminated on the display.
3. Set time using '-' or '+' buttons.
4. Press **COOKER/STOP TIME** once to start clock.

TO SET MINUTE TIMER

1. Press **MINUTE TIMER** once.
2. Press '-' or '+' to set time period up to 24 hours.
The countdown time will then be displayed.
3. Minute timer counts down in minutes until it reaches 55 seconds then it will countdown in seconds.
4. At the end of set period, the alarm will sound and the minute timer symbol will flash.
5. Press any button to cancel alarm.
6. Press **COOKER/STOP TIME** twice to return to clock display.

TO SET AUTOMATIC COOK PROGRAMME

1. Check that correct time of day is displayed.
2. Press **COOKER/STOP TIME** once.
3. Press '-' or '+' to set duration of cooking.
4. Press **COOKER/STOP TIME** once. Display shows time cooking is to finish.
5. Set time cooking is to finish '-' or '+' buttons.
(Note: Cooking pot symbol extinguishes as oven is turned off).
6. The timer is now controlling the cooker in automatic mode.
7. Press **COOKER/STOP TIME** once to return to current time display.
8. Set cooker thermostat to required temperature.
9. At the end of automatic cooking the cooker will turn off the cycle. The alarm will sound - press any button to silence. 'Auto' symbol will continue to flash to indicate end of automatic cooking cycle.
10. Press **COOKER/STOP TIME** once to return to manual mode.

NOTE: In the event of a short term power failure the auto cook will automatically adjust the amount of cooking time.

TO SET AUTOMATIC TIME COOKING IS TO FINISH

1. Press **COOKER/STOP TIME** once.
2. Press '-' or '+' to set duration of cooking.
3. Press **COOKER/STOP TIME** once (Display shows time cooking is to finish.)
4. Press **COOKER/STOP TIME** once to return to time display.
5. The timer is now controlling the cooker in duration cook mode.
6. Set cooker thermostat to required temperature.

7. At the end of the cooking duration the cooker will turn off the cycle. The alarm will sound - press any button to silence. 'Auto' symbol will continue to flash, this indicates the end of automatic cooking cycle.
8. Press **COOKER/STOP TIME** once to return to manual mode.

NOTE: In the event of a short term power failure the auto cook will automatically adjust the amount of cooking time.

TO SET ALARM

1. Check that correct time is displayed.
2. Press **ALARM** once.
3. Press '-' or '+' to set up to 24 hours.
4. At the end of the set period the alarm will sound and the alarm symbol will flash.
5. Press any button to cancel alarm.

TO CHANGE SET TIME

(i.e. Summer/Winter)

1. Press '-' for approximately 10 seconds
2. Follow procedure **TO SET TIME**.

TO CANCEL SETTINGS

1. Press mode button required to be cancelled.
2. Press **CANCEL**.

NOTE: In the event of a short term power failure the clock display will disappear and then return when the power is reinstated. If the power supply is interrupted for a lengthy period of time the clock display will be lost.

Using the Automatic Cooking Facility

Using this facility on the Rayburn timer allows the user to select the amount of time the appliance is on and the finish/off time.

HINTS ON THE USE OF THIS FACILITY

- * The Rayburn should be **COLD** before starting any automatic cooking where there is a delay in the start time.

Because the Rayburn is made from cast iron and will therefore retain the heat for a number of hours after it is turned off, food should **NOT** be loaded into the appliance for automatic cooking if the Rayburn has been used earlier in the day, or is slightly warm, even if it has been turned off for some hours.

FAILURE TO OBSERVE THESE POINTS COULD RESULT IN FOOD POISONING

- * Only choose foods that require the same amount of time to cook and require the same oven temperature.
- * Food should be as cold as possible when it goes into the oven, especially if there is a delay in the start time. Food should be thoroughly thawed before it is put into the oven.
- * Warm food should **NEVER** be placed in the oven if there is a delay to the start of cooking. ie Stews prepared by frying the meat/vegetables should be cooked immediately.
- * Dishes containing left-over food should not be cooked by this method.
- * On warm days or in centrally heated houses, the delayed start should be minimum, to avoid the growth of harmful bacteria.
- * Dishes containing liquid should not be too full, to prevent boiling over.
- * At the end of the automatic cooking time although the Rayburn will switch off automatically it will remain hot for hours after. **FOOD MUST BE REMOVED IMMEDIATELY OR OVER COOKING WILL RESULT.**
- * This facility should be used for the main oven only - **NOT** the lower oven or hotplate.
- * When starting from cold add an extra 30 minutes to the cooking time as an allowance for the Rayburn to warm up.
- * If a full load is to be cooked add an extra 30 minutes to the total cooking time.
- * **ENSURE FOOD IS THOROUGHLY COOKED BEFORE SERVING**
- * In the event of a short term power failure the auto cook will automatically adjust the amount of cooking time. As the Rayburn retains its heat - **OVER COOKING MAY RESULT.**

Note: care should be taken not to touch the hotplate, oven combustion chamber door and flue areas unless a insulated glove is used, as these areas are hot working surfaces and will burn unprotected skin.

- ☐ The oven is indirectly heated from the 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 area.
- ☐ The oven is hotter towards the top than the bottom.
- ☐ To heat the main oven and increase the hotplate temperature - turn the cooker control knob to desired setting as required.
- ☐ There are 5 runners or shelf positions within the oven on which the grid shelves, solid shelf and meat roasting tin fit directly.
- ☐ When left on **L** setting your main oven will maintain a low idling temperature suitable for slow cooking.
- ☐ As the Rayburn is made of cast iron, the time for the appliance to heat up and cool down is longer than with a conventional oven. As a Rayburn user you will soon get used to thinking ahead.

Hints

- * Do not forget the thermodial reflects the temperature in the middle of the oven, by moving the food higher or lower or use of the solid plain shelf a hotter or cooler temperature can be achieved.

Example: When set on 5 providing a mid oven temperature of approximately 190°C it is possible to cook small cakes on runner 2, a Victoria sandwich on 3 or 4 and a large Dundee type cake on 5.

- * The main oven has good all round temperature. You'll notice joints of meat gain colour quicker than in a Conventional Oven, this is due to the heating from all round the cast iron oven (not just an element or gas flame). Moisture is quickly sealed in, giving a succulent moist finish.
- * Heat loss when you open the oven door is not as great as that from a pressed metal box type oven so you can peep to see how a cake is cooking without it sinking.
- * For perfect baking results some baked goods such as trays of biscuits, small cakes or items nearer the top or on the floor of the oven, may need turning during cooking.
- * One of the many benefits of the cast iron main oven is that when the oven is hot the floor of the oven is hotter than that of a conventional cooker and can be used directly for cooking.
- * No need to bake quiche pastry cases "blind", just place the flan dish on the oven floor for "soggy-free" pastry or finish off the base of fruit pies etc. This position is also useful for shallow frying (a cast iron dish is recommended) with the added advantage that fat splashes are carbonised so cleaning is minimal and cooking smells are taken away through the flue.

Cooking with your appliance

Grilling

The top of the oven is where grilling takes place. When the main oven is hot use the meat tin with a grill rack (used on the highest position) so that the fat can drip into the tray. Position the food on the rack and put into the oven on the highest runner. The heat from the cast iron roof of the oven will cook and colour the food - turn as necessary. Turn the grill rack over to the lowest position and it becomes a trivet for roasting meat and poultry. It is also useful as a cooling rack.

The Hotplate

The rise in temperature of the hotplate corresponds with rise in oven temperature. The higher the main oven temperature the hotter the hotplate. It is graduated, being hotter on the right side suitable for boiling and cooler on the left side for simmering and slower cooking.

Hints

- * **To get the best results when cooking on the hotplate always use good ground bases. This ensures maximum contact and heat transfer from the heat source to the food being cooked.**
- * **The hotplate can be used directly, for making toasted sandwiches, drop scones, etc, see Rayburn cookbook for details.**
- * **Keeping the hotplate free from crumbs and debris will also maximise efficiency. Even a few small crumbs on the hotplate will slow down considerably the time it takes for a kettle to boil.**
- * **Keep the hotplate as hot as possible by always keeping the lids closed when not in use. This also conserves fuel.**

The Lower Oven

- * The temperature of the cast iron lower oven is dependent on the temperature in the main oven.
- * As a guide it is around half the temperature of the main oven.
- * This means it can be used as a cooking oven, when the main oven is at a higher temperature, ideally 200°C or slightly higher. Food such as casseroles, meringues and milk puddings can then be cooked satisfactorily.
- * When cooking a casserole or meat dishes in the lower oven always start off cooking somewhere else on the Rayburn first, ie allow casseroles to come to the boil then cook for 5-10 minutes on the hotplate or in the main oven before being transferred to the lower oven.
- * Although there are runners on the sides of the oven for the grid shelves/meat tin, dishes may also be cooked on the floor of the oven.
- * Note that if the appliance is left on high setting or run continuously for a long period of time, the temperature of the lower oven may climb higher than half that of the main oven temperature.

The Rayburn Cookbook

The cookbook supplied with your Rayburn is general to all Rayburns. When following the recipes consult these operating instructions to ascertain details relevant to your Rayburn.

COOKING CHART (MAIN OVEN)

	Setting	Shelf Position	Approximate Time
SCONES	7	2	10-15 mins
SMALL CAKES	5	2	20 mins
VICTORIA SANDWICH	4	3 + 5	25-35 mins
SEMI-RICH FRUIT CAKE (Dundee, Cherry Cake, etc)	2-3	5	(Move lower cake up when top cake is cooked) 1 1/2 - 2 hrs
RICH CELEBRATION FRUIT CAKE	1	5	Depending on size
SHORT CRUST TARTLETS	6	2 or 3	15-20 mins
SHORT CRUST PIE	6	4 or 5	45 mins
QUICHE	6	Floor	35-40 mins
PUFF PASTRY	8	2 or 3	10-15 mins
MERINGUES	LOW	5	1 1/2 - 2 1/2 hrs
CASSEROLES	1-2	3, 4 or 5	2-3 hrs
BREAD - ROLLS	8	4 or 5	20-30 mins
BREAD - LOAF	8-9	5	30-40 mins
BISCUITS	5	2 or 3	10-15 mins
SOUFFLE	5	4	30-35 mins
YORKSHIRE PUDDING	7	2 or 3	25-35 mins
SLOW/FAST ROASTING	SEE RAYBURN COOKBOOK FOR TIMES	Any	Depending on Joint

Shelf Positions are counted downwards ie top shelf is No. 1 position

The positions are a guide only and can of course be altered

Cleaning and care of your Rayburn

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE

Enamelled Top Plate and Front Plate

- ❑ It is not advisable to put very wet clothes onto the handrail, as this may craze the 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 streaks 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 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. 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).



VITEROUS
ENAMEL
ASS.

Tested and
recommended
for use on
vitreous
enamel

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. Open the lids to allow them to cool a little before cleaning.

Ovens and Hotplate

- ❑ Use a wirebrush for cleaning the hotplate to remove any 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

BURNER RESET

SEE FIG. 5

If a fault occurs on either burner then it automatically shuts down and the red button on the front plinth will be illuminated. This can be reset, after 1 minute by depressing the button.

OIL LEAK OR FAULT

If an oil leak or fault exists or is suspected the unit must be isolated from the oil and electrical supply. The appliance must not be used until the fault has been rectified.

Advice/Help should be obtained from your Installer/Servicing Company.

POWER FAILURE

In the event of a short term power failure the clock display will disappear and then return on the power supply being reinstated.

However if the power supply is interrupted for any length of time the clock display will be lost. Follow procedure 'TO SET TIME'.

SERVICING

With normal use the cooker will need an annual flueway clean and burner maintenance.

An additional flueway clean half-way through the season may be necessary in some cases - see Servicing instructions.

A HOT APPLIANCE CANNOT BE SERVICED.

The cooker thermostat knob should be turned OFF the night preceding the day of the servicing so that the appliance will have cooled down by the following morning.

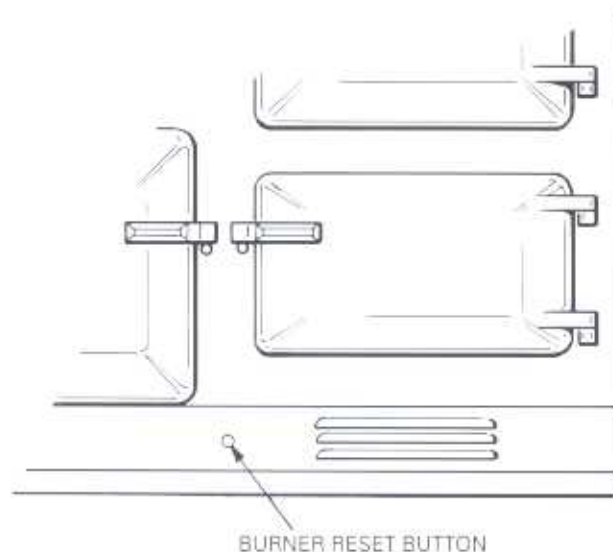


FIG. 5