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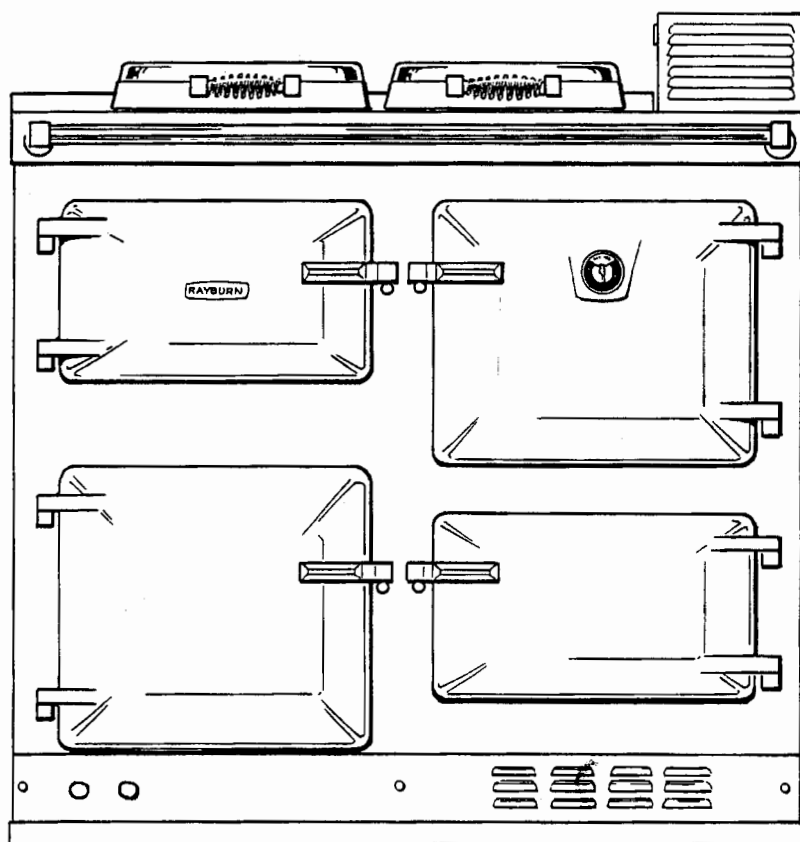
Home on the Range.

460/480/499KB

Users Instructions

MX

For use in GB and IE



DESN 511653

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

INTRODUCTION

Thank you for buying a Rayburn Appliance. To get the best from it, please read the following 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.

Health and Safety

See Installation and Servicing Instructions for details.

The Appliance

Your Rayburn has been designed to provide cooking, central heating and domestic hot water when you require it. It can be run as an on/off cooker.

The boiler side of your Rayburn should not be set to run below 60°C.

If the weather is very cold, or if you prefer, the appliance cooker burner can be run on a continuous low or high setting as required.

This Rayburn is for use with Kerosene Class C2 to BS 2869.

This appliance must be commissioned by an approved engineer.

A Rayburn programmer is supplied as an integral part of the appliance and allows the cooking and heating functions to be used separately or together.

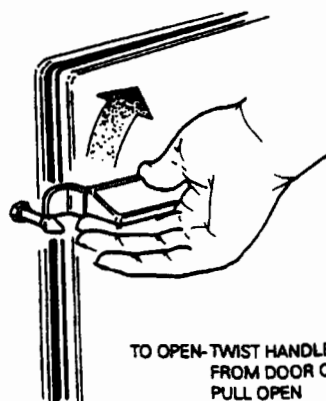
Two independently fired oil burners are fitted. These are:-

1. The boiler burner which gives domestic hot water and central heating or domestic hot water only.
2. The cooker burner gives control of hotplate and oven temperatures.

Your Rayburn comes complete with:-

- | | |
|--------------------------|----------------------------|
| 1 Meat Tin | 1 Grill Rack |
| 1 Solid Shelf | 2 Grid Shelves |
| 1 Wire Brush | 1 Cookbook |
| 1 Guarantee Registration | 1 Users Instruction |
| 1 Commissioning Letter | 1 Servicing Instruction |
| | 1 Installation Instruction |

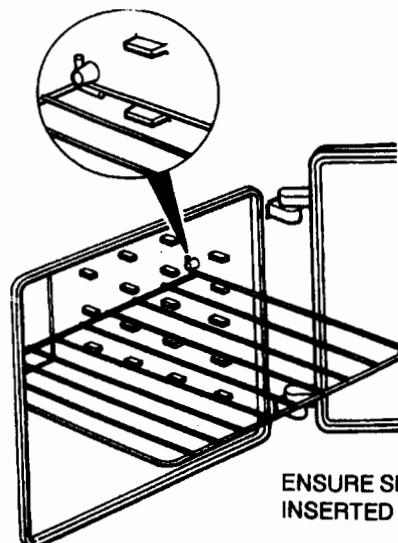
USER INFORMATION



DOOR OPENING

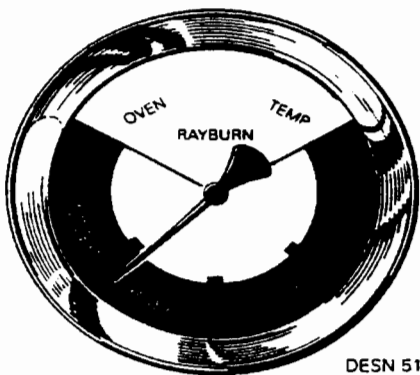
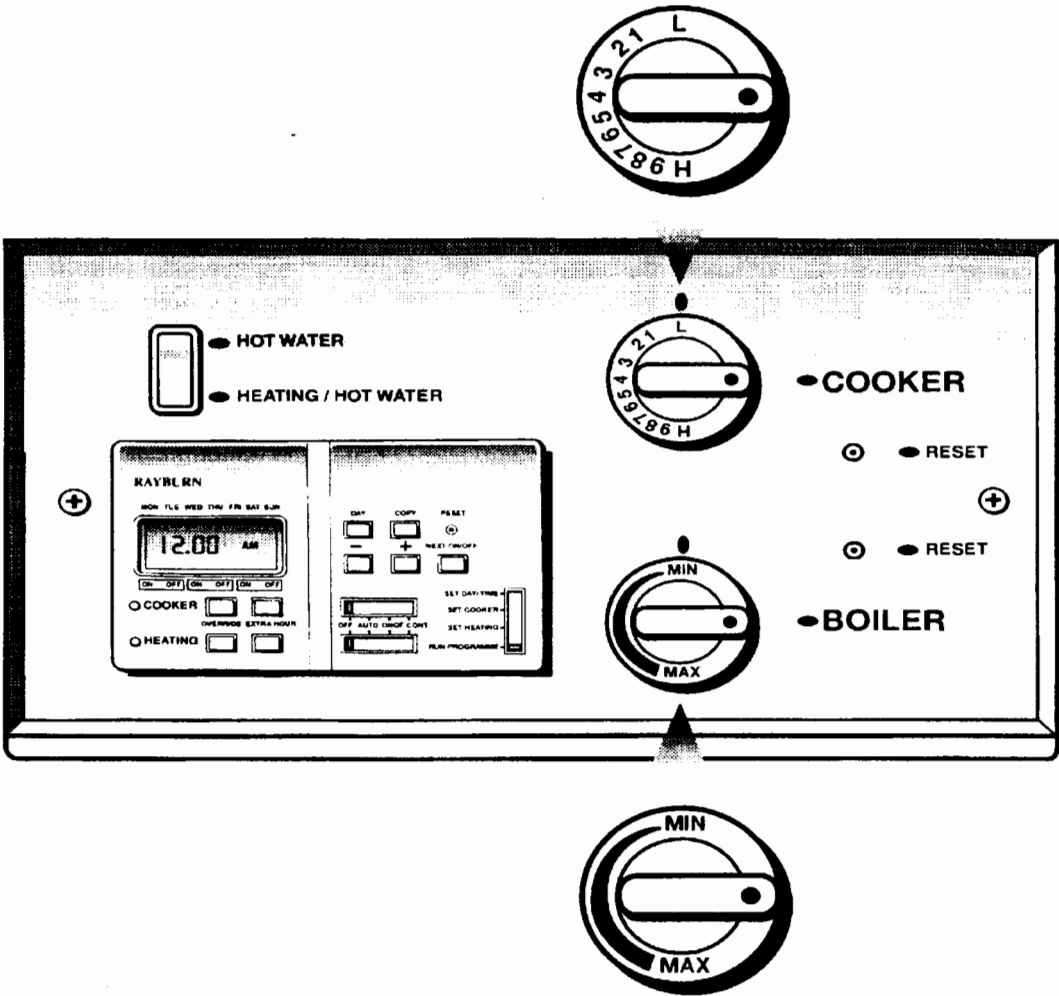
TO OPEN- TWIST HANDLE TO RELEASE
FROM DOOR CATCH AND
PULL OPEN

DESN 510556



ENSURE SHELVES ARE
INSERTED AS SHOWN

CONTROLS



DESN 510556

THERMODIAL

THE THERMODIAL ON THE MAIN OVEN DOOR IS A GUIDE TO THE CENTRE OVEN TEMPERATURE WHEN COOKING SEE COOKING CHART ON PAGE 4 AND COOKING HINTS ON PAGE 5 FOR FURTHER INFORMATION

MARK	APPROX TEMP
LOW	90°C
1	140°C
2	150°C
3	170°C
4	180°C
5	190°C
6	200°C
7	220°C
8	230°C
9	250°C
MAX	275°C

THE COOKER

The operation of the cooker is controlled by a built in programmer. It can be operated under automatic or manual control. See section 'PROGRAMMER'.

MAIN OVEN AND HOTPLATE CONTROL

The main oven and hotplate temperatures are controlled by the cooker thermostat control knob which is situated behind the controls door. See section 'CONTROLS' - Page 3.

Turning the control knob clockwise increases the temperature.

THE HOTPLATE

The single hotplate of your Rayburn is graduated in temperature. Just slide pans to a hotter or cooler area depending on whether boiling or simmering is required.

The hottest area is in the middle right hand side.

The hotplate temperature is also variable, depending upon the setting used; the higher the setting then the higher the hotplate temperature.

Made of thick cast iron, the hotplate is machined flat. In order to ensure perfect contact and even heat distribution it is recommended that all pans and kettles used have thick machined flat bases. Pans should also have tight fitting lids for greatest efficiency. Keep insulated hotplate covers down when the hotplate is not in use to conserve heat.

THE MAIN OVEN

The oven thermostat control knob is marked ● (OFF) then temperature graduated. (See diagram, page 3).

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 in the main oven for food such as meringues, casseroles, milk puddings etc. 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).

If the Rayburn is left on a high setting for a lengthy time the lower oven may climb to a temperature higher than half that of the main oven temperature.

THE OVEN VENT FAN

This feature is fitted to your cooker. It should be used as follows:-

After placing the food to be cooked in the oven, depress the switch on the side of the fan shroud at the back of the cooker, the fan will be activated and the cooking smells will be vented outside.

REMEMBER: SWITCH THE FAN OFF WHEN YOU HAVE FINISHED COOKING.

THE RAYBURN COOKBOOK

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

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 lids to prevent staining the linings.

Wipe up any condensation that forms.

COOKING CHART (MAIN OVEN)

	Temperature	Shelf	Approximate Time
Scones	220°C (425°F)	1 or 2	10 - 15 mins
Small Cakes	190°C (375°F)	3	15 - 20 mins
Victoria Sandwich	180°C (350°F)	3 + 5 OR 4	20 - 30 mins (Move lower cake up when top cake cooked) 20 - 30 mins (Both cakes on one shelf)
Semi-rich fruit cake	150°C (300°F)	4 or 5	2 hours
Rich Fruit Cake	135°C (275°F)	4 or 5	Depending on size
Shortcrust - tartlets	200°C (400°F)	2 or 3	20 mins
Shortcrust Pie	200°C (400°F)	4 or 5	45 mins
Quiche	200°C (400°F) - 220°C (425°F)	Floor	45 mins
Puff Pastry	210°C (410°F) - 220°C (425°F)	2 or 3	15 mins
Meringues	100°C (212°F) - 120°C (240°F)	5	1½ - 2 hours
Casseroles	120°C (240°F)	4 or 5	3 hours or more
Bread - rolls	210°C (410°F) - 220°C (425°F)	2	15 - 20 mins
Bread - loaf	210°C (410°F) - 220°C (425°F)	4 or 5	35 mins
Soufflé	180°C (350°F)	4	30 mins

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

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

COOKING HINTS

The ovens are indirectly heated from the outside by hot gases from the heat source so that no flame or elements are within the ovens. This means that full use can be made of the whole cooking space. Both ovens are vented to the flue so cooking smells disappear to the outside.

MAIN OVEN

This oven is hotter towards the top than the bottom.

For perfect results turn food during cooking.

On low settings the oven can be used for long slow cooking such as casseroles, stock, ratatouille, curries, meringues, creme caramel, rice pudding etc. Turn up to a higher setting for baking fruit cakes, victoria sandwiches, small cakes, soufflés, scones, bread and roasting etc. (See temperature/setting chart on previous page for details).

One of the many benefits of the cast iron oven is that the floor of the oven is hot and can be used as a cooking area  its own right.

1. For Baking - no need to bake pastry case or quiche "blind" just place the flan dish directly on the oven floor for the whole, or part of the cooking time to achieve "soggy-free" pastry bases that are crisp and golden. In the same way an apple pie can be part cooked in the oven floor to ensure a well cooked base.
2. For Frying - when the oven is hot the floor of the oven can be used for frying. Think of it as a hidden hotplate. A cast iron dish is recommended. Allow it to heat up first before adding the food. It's an excellent method for frying bacon and egg, fish such as trout/salmon or onions etc. Any fat splashes are carbonised on the insides of the oven so cleaning is minimal (carbonised crumbs can be brushed out using a stiff brush) and frying smells are taken away through the flue. 

The top of the oven is where the grilling takes place. Do this when the oven is turned up to a high setting. The heat radiating from the roof of the oven seals and cooks the food efficiently. Arrange the food on the grill rack in the meat tin set on the highest set of runners.

Cast iron retains the heat so you can peep at a cake or soufflé to see how it is cooking without it sinking. As the meat tin supplied with your Rayburn fits directly on to the runners the grid shelves are left free for other dishes. For safety reasons the grid shelves are non-tilt, used as directed in section 'USER INFORMATION', page 2.

THERMODIAL

The thermodial on the main oven door is a guide to the condition of the internal oven. On opening, the pointer will appear to drop as it registers cooler air away from the oven, do not worry, close the door and after a few minutes it will regain its position.

LOWER OVEN

A valuable oven for slower more gentle cooking when the main oven is turned up high, as it is roughly half the temperature of the main oven. Ideal for meringues, casseroles, milk puddings, egg custards etc. When cooking a casserole in this oven allow it to heat through and simmer for 5-10 minutes on the hotplate or main oven floor before transferring 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.

SOLID SHELF

The solid shelf can be used as a baking sheet or as a heat deflector to protect food from oven browning/cooking. It is ideal as a solid baking sheet as it maximises the whole oven area. When in position the solid shelf and the space above can still be used for cooking, while it is protecting the food below. As a heat deflector slide it in two runners above the food. To be effective it must be used from cold and therefore it should be stored outside the oven.

HOTPLATE

Apart from its obvious use for boiling and simmering, the hot plate can be used directly, for making toast, toasted sandwiches, drop scones, see the Rayburn cookbook for details. After cooking directly on the hotplate make sure you brush off any crumbs or this could impair the boiling performance of the kettle or sauce pans.

ACCESSORIES

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

LOCATION OF GRID SHELVES

To ensure the correct operation of the oven grid shelves, ensure that they are inserted as shown. (See section 'USER INFORMATION') - page 2.

DOORS

To open the doors. Twist the handle slightly to disengage the door catch from the locking spindle and pull door open. (See section 'USER INFORMATION') - page 2.

To close the doors. Gently push the door shut until the door catch engages with the locking spindle.

IT IS NOT ADVISABLE TO PUT VERY WET CLOTHES OR TOWELS ONTO THE HANDRAIL, AS THIS MAY CRAZE THE ENAMEL.

THE BOILER

The operation of the boiler is controlled by the built in programmer, it can be operated under automatic or manual control. See section 'PROGRAMMER'.

The temperature of the hot water supplied can be adjusted by means of the boiler thermostat knob. This knob can also be used to turn the boiler off.

To inhibit internal corrosion of the boiler heat exchanger it is important not to operate the boiler below 60°C. An ideal setting for summer hot water; and to keep the temperature above 60°C, can be achieved with a thermostat knob setting midway between MAX and MIN.

The boiler thermostat knob is situated behind the control door. (See Fig. 1). Turn the knob clockwise to increase the temperature of the water.

For safety purposes an overheat thermostat is fitted. This thermostat is a safety cut-out device which is intended to operate if other controls fail. This control will "Lock-out" and switches everything off except for the programmer and the "pump overrun" facility.

This thermostat has to be manually reset once the temperature has cooled down.

Should your heating/hot water system be of an unvented design i.e Pressurised System. It is important not to keep resetting the boiler safety cut-out as this may indicate a loss of secondary water. Check also you system pressure gauge.

To reset press the centre of the reset button (See Fig. 1) with a small probe (pencil, ball point etc).

In the event of repeated failure switch off oil and electrical supply to the appliance and contact your installer/service engineer.

HOT WATER/HEATING AND HOT WATER SWITCH SEE FIG. 1

Switch up to
'HOT WATER'
(SUMMER USE) - When hot water only is required.

Switch down to
'HEATING/HOT WATER'
(USUALLY WINTER USE) - When both central heating and hot water is required.

FROST PRECAUTIONS

In the event of the water being OFF for long periods during very cold weather, the advice of your installer should be obtained.

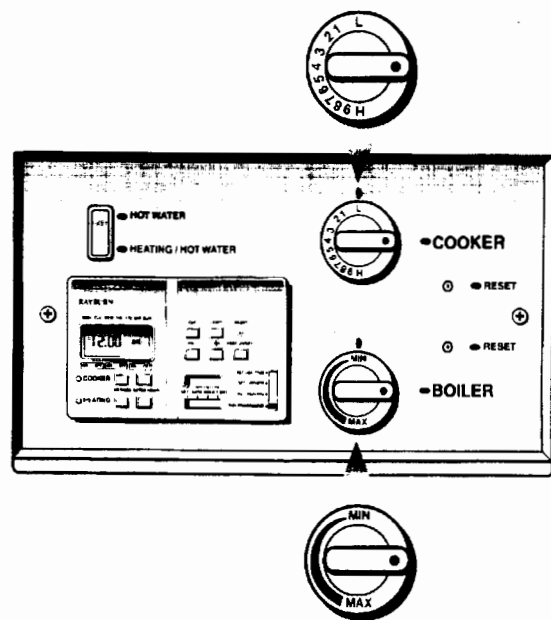
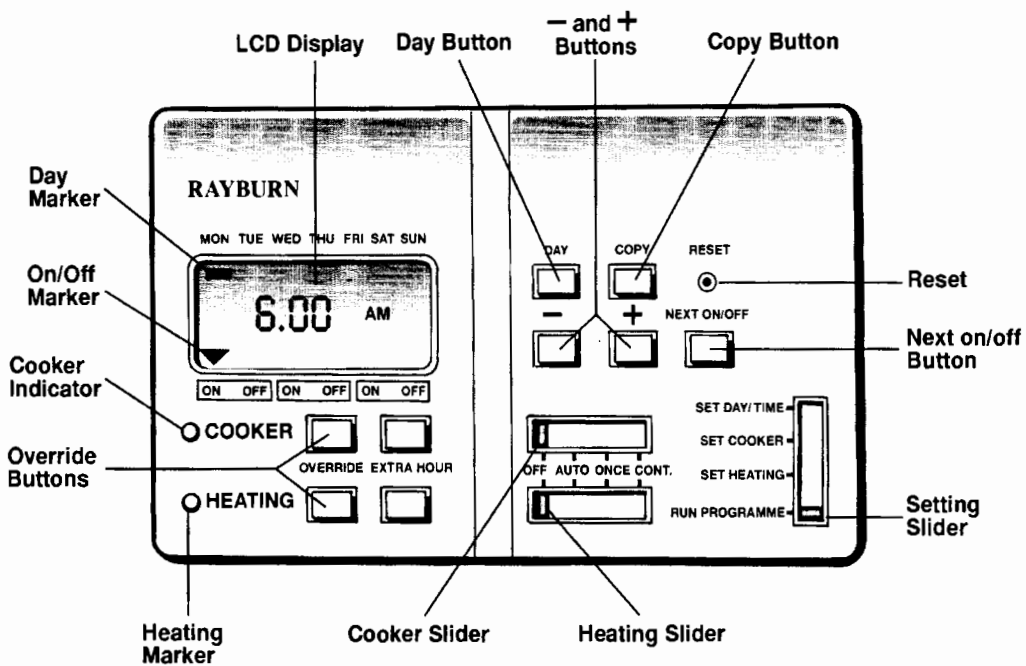


FIG. 1

DESN 510554

THE PROGRAMMER



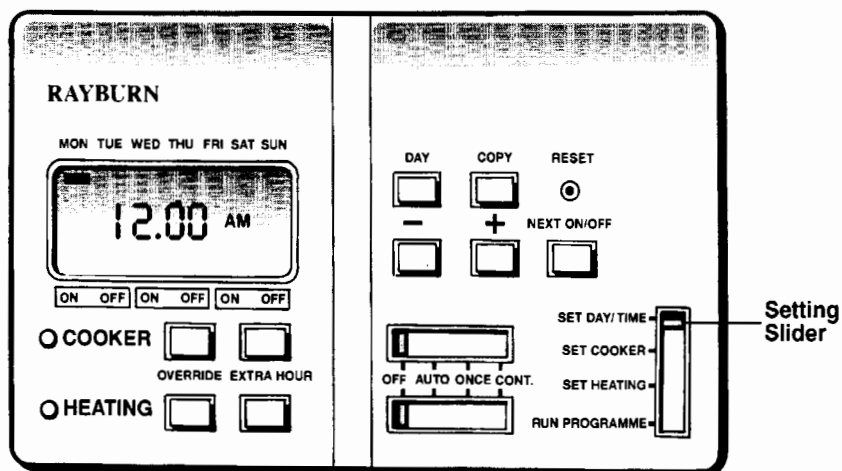
If programmer display remains blank when power to the appliance is connected then press 'RESET'.

12 HOUR AM/PM or 24 HOUR CLOCK DISPLAY

Your programmer can operate on 12 hour am/pm or 24 hour clock formats. To change the format, ensure the setting slider is in the **RUN PROGRAMME** position then press the + and - buttons together for about 5 seconds. All the displayed times will be automatically changed to the new format.

Repeating this procedure will change the clock display back to the original format.

SETTING YOUR PROGRAMMER



SETTING THE CORRECT TIME OF DAY

STEP 1

Move the setting slider to the **SET DAY/TIME** position. The time and day marker on the display will now be flashing to indicate they can be changed.

STEP 2

To change the time, press the + and - buttons until the correct time is displayed.

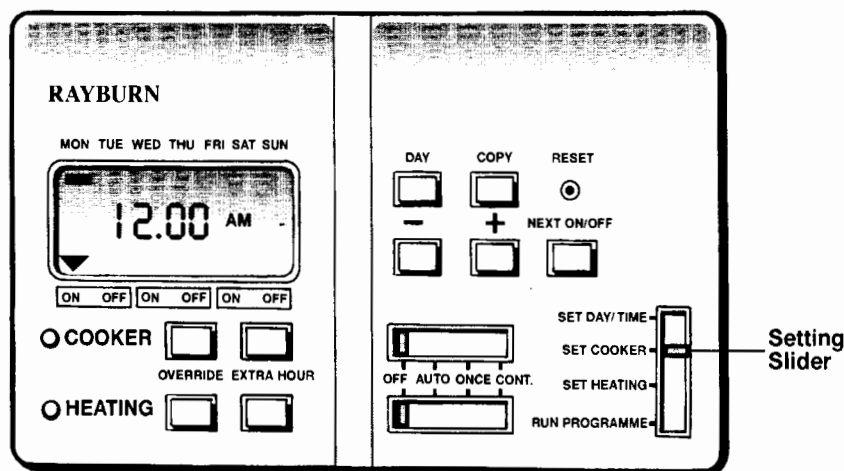
Each press of the button will change the time by one minute. Holding the button down for more than a few seconds will change the time slowly at first, then quickly.

STEP 3

To change the day, press the **DAY** button until the day marker is positioned under the correct day. Each press of the button moves the marker by one day.

Move the setting slider to the next position completes the setting of time and day.

SETTING THE COOKER PROGRAMME



The **COOKER** programme has three **ON/OFF** switching times for every day. Each time can be set between 3.00 am and 2.50 am (on the next day) to allow you to programme the **COOKER** to stay on past midnight. If required.

STEP 1

Move the setting slider the **SET COOKER** position. The words **COOKER** will now be visible on the display and the first **ON** time will now be flashing.

STEP 2

Use the **+** and **-** buttons to set the first **ON** time. Each press of the button will change the time by 10 minutes.

STEP 3

Press the **NEXT ON/OFF** button once to display the first **OFF** time. Set the time using the **+** and **-** buttons.

STEP 4

By pressing the **NEXT ON/OFF** and **+** and **-** buttons the two remaining **ON/OFF** times can be set. If you only require two **ON/OFF** times per day, it is recommended you set the second **OFF** time equal to the second **ON** time.

STEP 5

You now have a choice to set the programme for the next day.

Choice 1 - Press the **DAY** button to step the day marker to the next day. The **ON/OFF** times for this day can then be set as described in steps 2 to 4.

or

Choice 2 - Press the **COPY** button to copy the first day's programme into the second. Several days can be set to the same programme by pressing the **COPY** button repeatedly.

STEP 6

The **COOKER** programme for the remaining day of the week can be set by following steps 2 to 6.

NOTE

1. When pressing the **+** button, the next **ON** or **OFF** marker may start to flash. If this happens the next programme time will have been changed. Press the **NEXT ON/OFF** button to check and adjust this programme time if necessary.
2. When pressing the **-** button, the previous **ON** or **OFF** time marker may start to flash. If this happens the previous programme time will have been changed. Follow the procedure in "**REVIEWING PROGRAMME TIMES**" to check and adjust this time if necessary.

Moving the setting slider to the next position completes setting the **COOKER** programme.

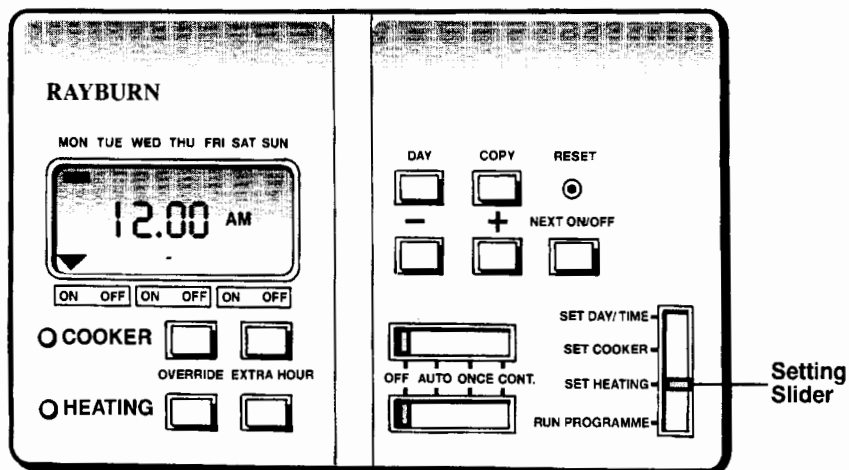
REVIEWING PROGRAMME TIMES

Move the setting slider to **SET COOKER** position.

To review the programme times for a day press the **NEXT ON/OFF** button repeatedly. Any of these times can be adjusted by using the **+** and **-** buttons.

Press the **DAY** button to review consecutive days.

SETTING THE HEATING PROGRAMME



The **HEATING** programme has three **ON/OFF** switching times for every day. Each time can be set between 3.00 am and 2.50 am (on the next day) to allow you to programme the **HEATING** to stay on past midnight, if required.

STEP 1

Move the setting slider to **SET HEATING** position. The words **HEATING** will now be visible on the display and the first **ON** time will now be flashing.

STEP 2

Use the **+** and **-** buttons to set the first **ON** time. Each press of the button will change the time by 10 minutes.

STEP 3

Press the **NEXT ON/OFF** button once to display the first **OFF** time. Set the time using the **+** and **-** buttons.

STEP 4

By pressing the **NEXT ON/OFF** and **+** and **-** buttons the two remaining **ON/OFF** times can be set. If you only require two **ON/OFF** times per day it is recommended you set the second **OFF** time equal to the second **ON** time.

STEP 5

You now have a choice to set the programme for the next day.

Choice 1 - Press the **DAY** button to step the day marker to the next day. The **ON/OFF** times for this day can then be set as described in steps 2 to 4.

or

Choice 2 - Press the **COPY** button to copy the first day's programme into the second. Several days can be set to the same programme by pressing the **COPY** button repeatedly.

STEP 6

The **HEATING** programme for the remaining days of the week can be set by following steps 2 to 5.

NOTE

1. When pressing the **+** button, the next **ON** or **OFF** marker may start to flash. If this happens the next programme time will have been changed. Press the **NEXT ON/OFF** button to check and adjust this programme time if necessary.
2. When pressing the **-** button, the previous **ON** or **OFF** marker may start to flash. If this happens the previous programme time will have been changed. Follow the procedure in "**REVIEWING PROGRAMME TIMES**" to check and adjust the time if necessary.

Moving the setting slider to the next position completes setting the **HEATING** programme.

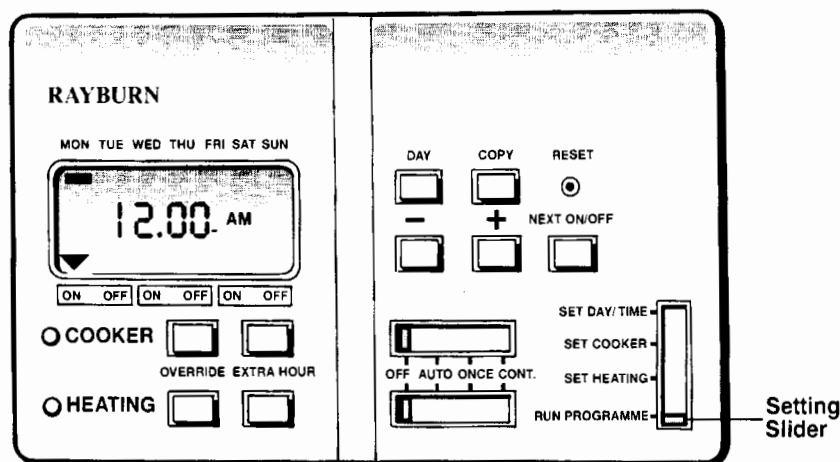
REVIEWING PROGRAMME TIMES

To review your heating programme move the setting slider to the **SET HEATING** position.

To review to programme times for a day press the **NEXT ON/OFF** button repeatedly. Any of these times can be adjusted by using the **+** and **-** buttons.

Press the **DAY** button to review consecutive days.

OPERATING YOUR CONTROLLER



For normal operation the setting slider must be in the **RUN PROGRAMME** position.

A red indicator lamp shows when the heating or cooker is switched **ON**.

Two sliders are provided to select how the heating and cooker are controlled.

The **HEATING SLIDER** has four positions:

OFF - The heating will remain **OFF**.

AUTO - The heating will be switched **ON** and **OFF** automatically according to the heating programme.

ONCE - The heating will come **ON** at the first programmed **ON** time and go **OFF** at the last programmed **OFF** time.

CONT. - The heating will remain **ON** continuously.

The **COOKING SLIDER** has four positions:

OFF - The cooker will remain **OFF**.

AUTO - The **COOKER** will be switched **ON** and **OFF** automatically according to the heating programme.

ONCE - The **COOKER** will come **ON** at the first programmed **ON** time and go **OFF** at the last programmed **OFF** time.

CONT. - The **COOKER** will remain **ON** continuously

EXTRA HOUR

The **EXTRA HOUR** buttons switch the heating or cooker **ON** for an extra hour without altering the programme. The word **HEATING + 1 HOUR** or **COOKER + 1 HOUR** shown on the display to confirm the button has been pressed.

When the red indicator lamp is **OFF**, pressing the **EXTRA HOUR** button switches the heating or cooker **ON** for just one hour.

When the red indicator lamp is **ON**, pressing the **EXTRA HOUR** button extends the programmed **ON** period by one hour.

To cancel the extra hour press the **EXTRA HOUR** button a second time.

OVERRIDE

The **OVERRIDE** buttons switch the heating or cooker **ON** or **OFF** without altering the programme.

When the red indicator lamp is **ON**, pressing the **OVERRIDE** button switches the heating or cooker **OFF** until the next programmed **ON** time.

When the red indicator lamp is **OFF**, pressing the **OVERRIDE** button switches the heating or cooker **ON** until the next programmed **OFF** time.

RESET

To reset the programme back to the original built-in programme press the **RESET** button with the tip of a pen or pencil.

POWER FAILURE

Your programmer has a built-in battery to ensure correct operation after a main supply power cut. No action should be necessary following a power cut of up to 4 days. Longer power cuts may require you to reprogramme.

CLEANING

REMEMBER TO BE CAREFUL OF THE HOT APPLIANCE

To keep the vitreous enamel surface bright and clean, wipe over daily with a soapy cloth, followed by a polish with a clean 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. Look for cleaners carrying the VEA (Vitreous Enamel Association) approval logo as this indicates they can be used on your Rayburn.

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 temperature, occasionally brush out the ovens with a stiff brush. Do not use oven cleaners.

The oven doors can be removed for cleaning the linings. Do not immerse in water. Lay the door on a towel on the work surface to protect the enamel and clean the linings with a cream cleanser or soap impregnated pad.

Shelves can be soaked and cleaned with a cream cleanser.

Both insulating covers should be raised and allowed to cool before cleaning with a soapy damp cloth. Get into the habit of wiping them before lowering. Use a wire brush to keep the hotplate clean. General cleaning is best carried out when the Rayburn is cold.

DO NOT USE ABRASIVE PADS, OVEN CLEANERS OR CLEANSERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES.

SERVICING

To ensure the best performance from your Rayburn, it should be serviced once a year, preferably at the end of the heating season.

The appliance must be commissioned by a competent engineer, such as OFTEC approved.

An additional flueway and combustion chamber clean halfway through the heating season may be necessary sometimes.

A HOT APPLIANCE CANNOT BE SERVICED

Both cooker and boiler thermostat knobs should be turned OFF the night preceding the day of the servicing so that the appliance will have cooled down by the following morning.

BURNER RESET

If a fault occurs on either burner then it automatically shuts down and the red button on the burner control box will be illuminated. The reset button is located in the lower plinth panel.

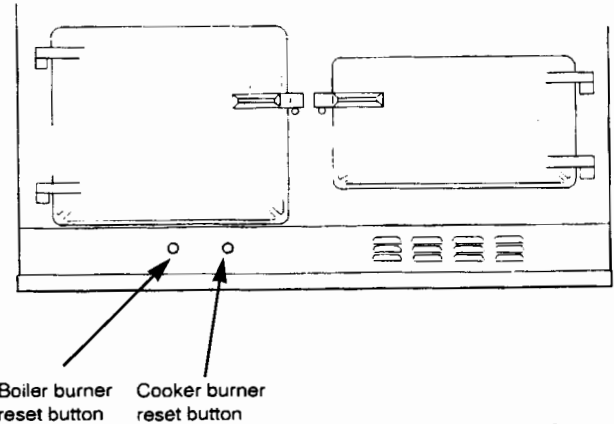
OPERATE BY PRESSING WITH FINGER ONLY

Please wait at least 60 seconds between resetting the lockout button.

If for example the storage tank had been replenished after the oil supply ran out, and resetting the lockout button does not light the burner immediately, it will be necessary to repeat the sequence.

Continued lockouts indicate a burner or oil supply malfunction. The fault should be diagnosed and rectified.

In the event of repeated failure switch off the oil and electrical supply to the appliance and contact your installer/service engineer.



DESN 511122

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 Installation/Service Company.

POWER FAILURE

In the event of power failure your appliance will become inoperative. When the power is restored it will automatically restart, if programmed or manually set to do so.

FUEL

Please endeavour to see that when your fuel is being delivered into the storage tank, that the appliance is left off during delivery, and preferably for a period of 1 hour afterwards to allow sediment within the tank to settle.

This is particularly important for oil systems using a two pipe flow and return.

Also endeavour to avoid running out of fuel, by seeing that the storage tank is replenished in good time. This will help avoid nuisance breakdowns which can result through fuel starvation.