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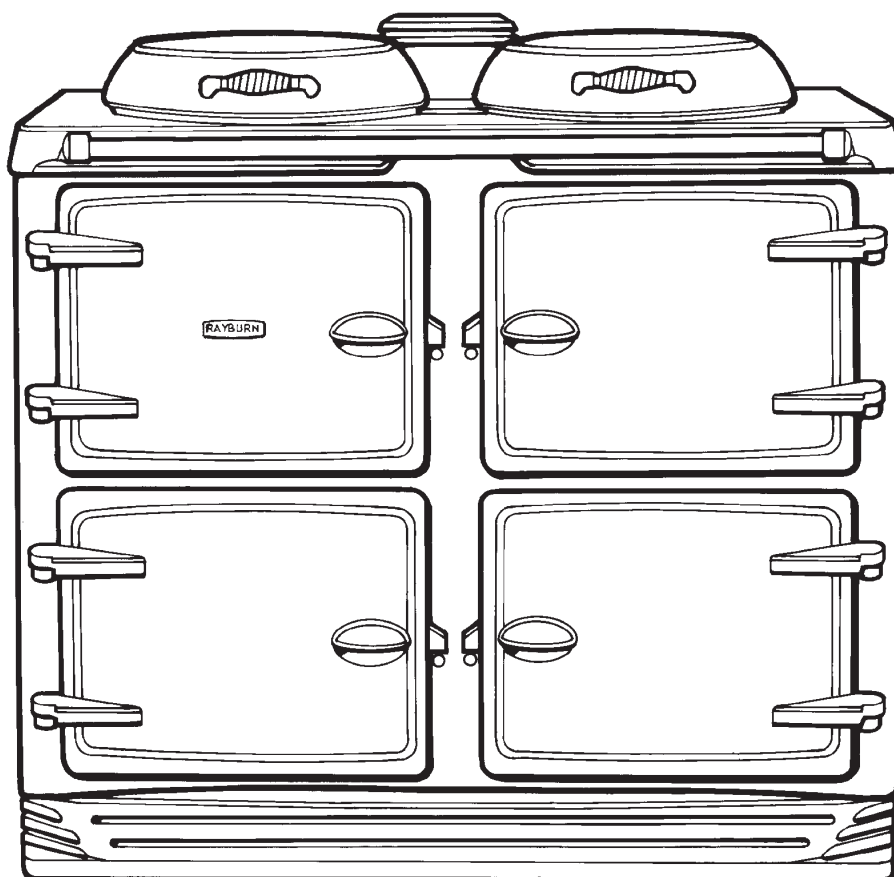
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Users Instructions

Better than you ever imagined Heatranger 880/8120/8150K

For use in GB and IE



DESN 514286

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

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INTRODUCTION

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

Consumer Protection

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 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. **Do not use to warm a room with the appliance doors left open.**

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

This appliance must be commissioned by an approved engineer.

A programmer is supplied with the appliance and allows the cooking and heating functions to be used separately or together.

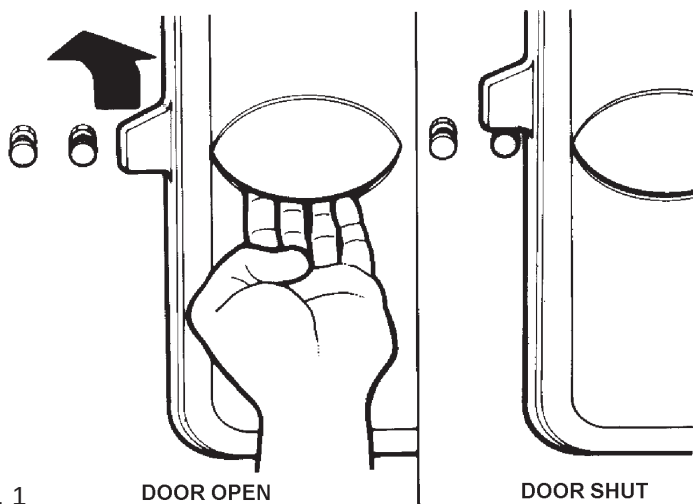
Two independently fired oil burners are fitted. These are:-

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 a starter set of cookware including:-

1 Servicing Instruction	1 Meat tin/Grill pan	1 Flue shroud collar (880/8120 ONLY)
1 Installation Instruction	1 Grill rack	2 Hotplate lifting hooks (For service engineer)
1 Users Instruction	2 Oven grid shelves	1 Central heating & cooking programmer (For installation engineer)
1 Cookbook	1 Hotplate centre cover	
1 Guarantee card	1 Enamel Cleaner (30ml)	1 Air vent spacer (For installation engineer)
1 Warranty book	1 Chrome Cleaner (30ml)	1 Oil Filter
	1 Flue shroud	1 6" Flue connector (8150 ONLY)

USER INFORMATION



OPEN THE DOORS BY GRIPPING THE HANDLES AND LIFTING UPWARDS AND OUTWARDS OFF THE DOOR 'KEEP'.

TO CLOSE: PUSH THE DOOR INWARDS, GRIP THE HANDLE, LIFT AND PLACE ONTO THE DOOR KEEP.

FIG. 1

DOOR OPEN

DOOR SHUT

DESN 514422

FITTING OF OVEN GRID SHELVES

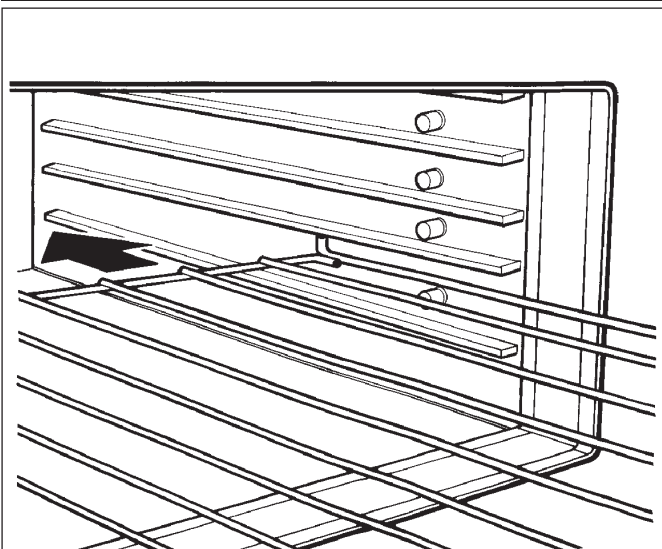


FIG. 2

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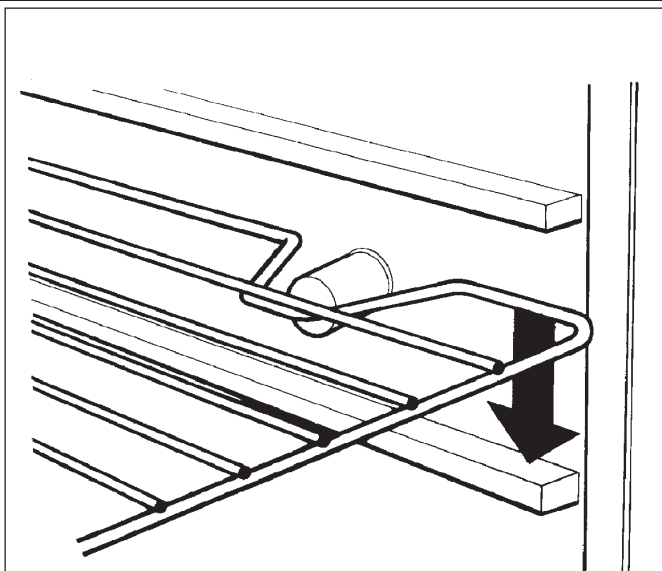


FIG. 3

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REMOVAL OF OVEN GRID SHELVES

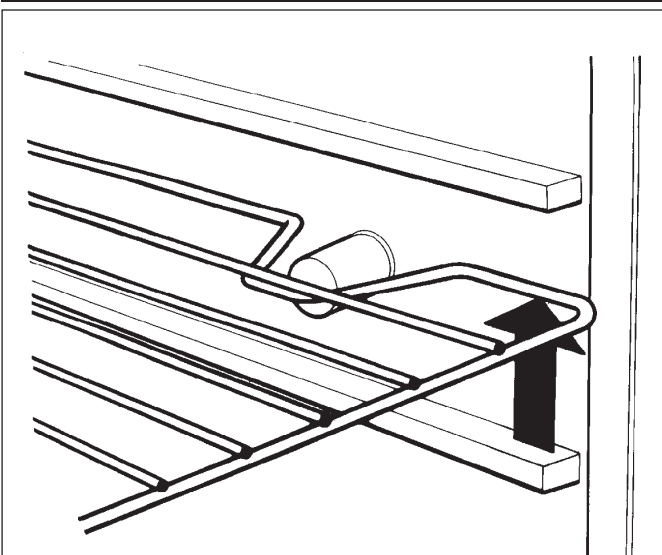


FIG. 4

DESN 514425

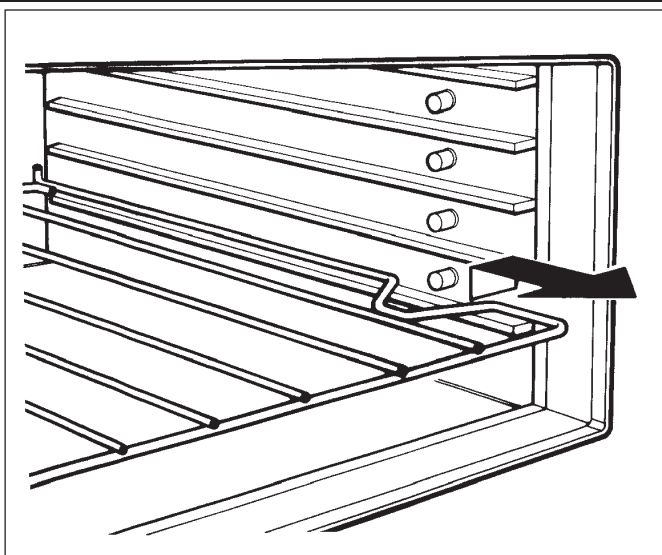


FIG. 5

DESN 514425

HOTPLATE CENTRE COVER

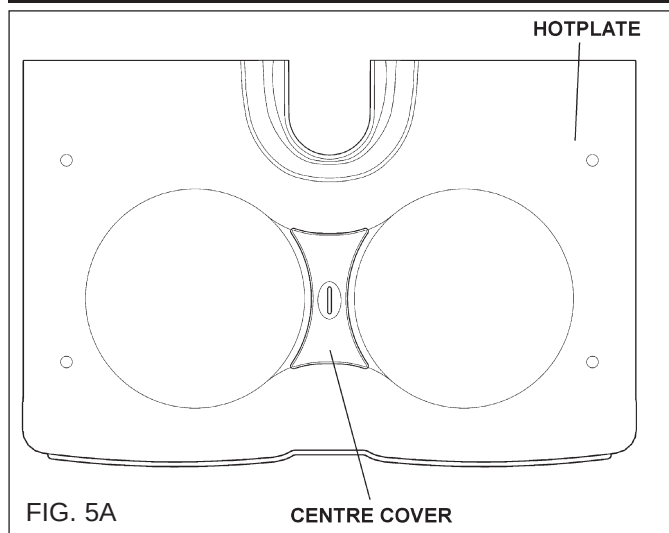


FIG. 5A

CENTRE COVER

To prevent heat loss leave centre cover in place when hotplate is not in use. (See Fig. 5A).

CONTROL PANEL

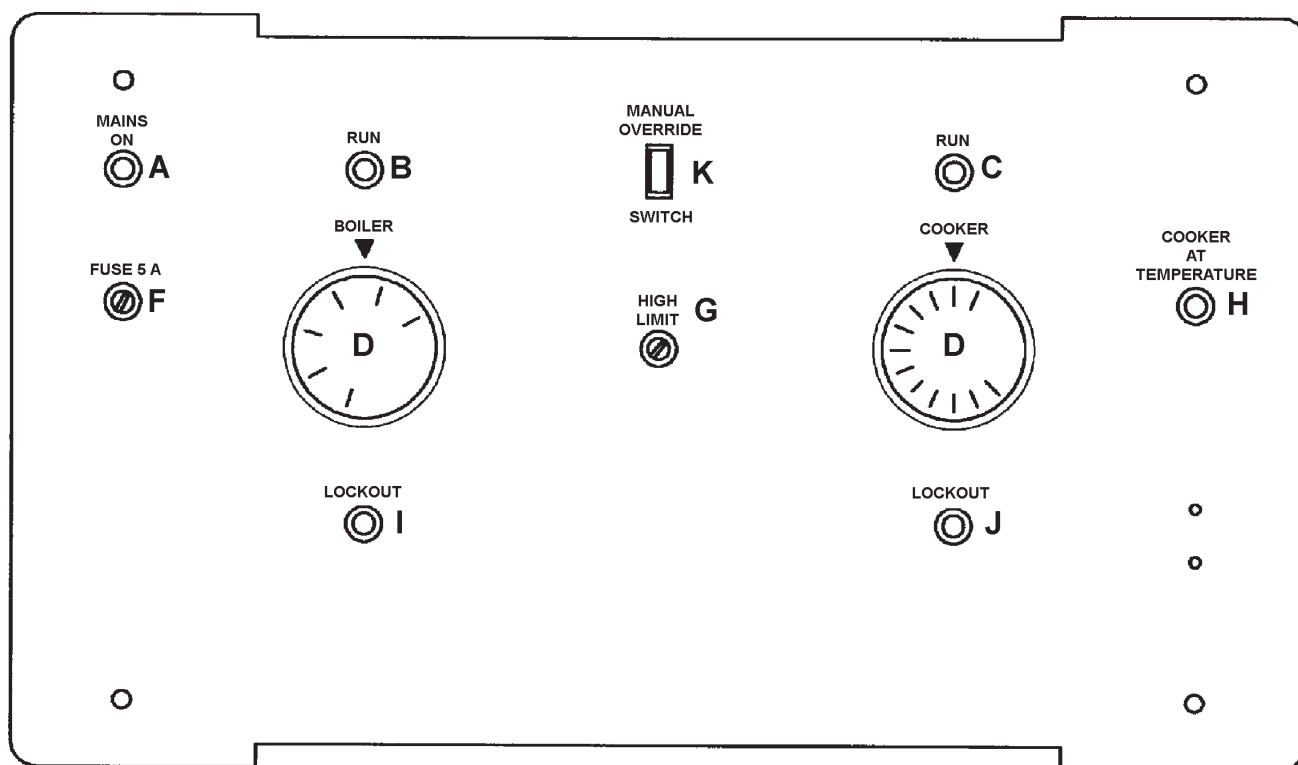


FIG. 6

DESN 514404

A	MAINS POWER INDICATOR	G	HIGH LIMIT THERMOSTAT
B	BOILER ON INDICATOR	H	OVEN TEMPERATURE INDICATOR
C	COOKER ON INDICATOR	I	BOILER LOCKOUT INDICATOR
D	BOILER CONTROL THERMOSTAT	J	COOKER LOCKOUT INDICATOR
E	COOKER CONTROL THERMOSTAT	K	COOKER OVERRIDE SWITCH
F	FUSE HOLDER		

HEATING

To use this appliance for heating and domestic hot water, first ensure power is switched on (A) will be illuminated, then set timer to call for heat, set desired water temperature (D) if (I) becomes illuminated then refer to section 'BURNER RESET' - PAGE 13, the boiler will now commence firing, illuminating (B) and heat the water to the desired temperature.

COOKING

To use this appliance for cooking ensure power is switched on, (A) will be illuminated, for manual operation move the override switch (K) to the ON position, set cooker control thermostat to desired temperature (E) if (J) becomes illuminated then refer to section 'BURNER RE-SET' - PAGE 13, the burner will commence firing, illuminating (C) until the desired temperature has been reached, at which time (H) will illuminate.

For automatic operation, set timer to desired operating times, ensure override switch (K) is in off position, set the cooker control thermostat to the desired cooking temperature, cooking will commence automatically at the appropriate time.

THE COOKER

OPERATION OF THE BURNERS

The burners are completely automatic and are controlled by either the boiler thermostat, or the oven thermostat, they will fire when either the water or oven air temperature fall below the desired setting of the thermostat, and will stop as soon as the desired setting has been reached.

BEFORE STARTING THE APPLIANCE

1. Make sure that all fuel supply lines valves are open.
2. Switch on electricity supply to the appliance. Ensure thermostats are set to minimum.
3. Set the programmer to the desired on/off times. Ensure the correct time and day of week are set.

TO START THE APPLIANCE

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

Set the appropriate thermostat to the desired temperature, the burner should start to work immediately. For further details see control panel layout.

WHAT TO DO IF THE BURNER FAILS TO START

- a. Wait 3 minutes to allow any fuel to clear from the combustion chamber, then reset the red lockout button on the control box, which is mounted on the burner.
- b. If the burner fails to start after resetting "ONCE" then check the following:-

Check that all fuel supply valves are open.
That there is electricity to the appliance.
Check for a blown fuse.
Check that the high limit stat has not operated.

After checking the points above, reset the control box "ONCE" more, should the burner still fail to start then turn off the main switch and consult your service engineer.

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 'CONTROL PANEL' - Page 5.

THE MAIN OVEN

The oven thermostat control knob is marked from 50°C to 300°C. (See SECTION 'CONTROL PANEL' - Page 5).

Turning the control knob clockwise increases the oven temperature.

When the cooker thermostat has reached the required temperature the oven temperature indicator light will come on.

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 of the hotplate.

The hotplate temperature is also variable, depending upon the oven 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 the insulated hotplate covers down when the hotplate is not in use to conserve heat.

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 60% of the temperature in the main oven for food such as 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 long time the top area of the lower oven may climb to a temperature higher than 60% of that of the main oven temperature.

HIGH LIMIT THERMOSTAT

Every Rayburn cooker is fitted with a high limit thermostat, this is to protect the boiler and heating system in the unlikely event of a control malfunction. Should this be subjected to excessive temperatures then it will stop the burners from firing, and the 'lockout' light will come on.

If this condition does occur then notify your service engineer.

THE RAYBURN COOKBOOK

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.

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, and has five shelf positions (See Fig. 7) The very top runners are used as a shelf parking area.

For safety reasons, the grid shelves are non-tilt, use as directed in section 'FITTING AND REMOVAL OF OVEN SHELVES - Page 4).

For perfect results turn food during cooking.

On low settings the oven can be used for long slow cooking such as casseroles, stock, soup, 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.

Cast iron retains the heat so you can peep at a cake or soufflé to see how it is cooking without it sinking.

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

1. For Baking - no need to bake pastry case or quiche "blind" just place the flan dish on the grid shelf on the oven floor for the whole, or part, of the cooking time to achieve "soggy-free" pastry bases that are crisp and golden.
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.
3. Oven grilling - The top of the oven is where the grilling takes place. Do this when the oven is turned up to 300°C. 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 and place on the shelf (See Fig. 7)

LOWER OVEN

A valuable oven for slower more gentle cooking when the main oven is turned up high, as it is 60% of the temperature of the main oven. Ideal for 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.

HOTPLATE

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

ACCESSORIES

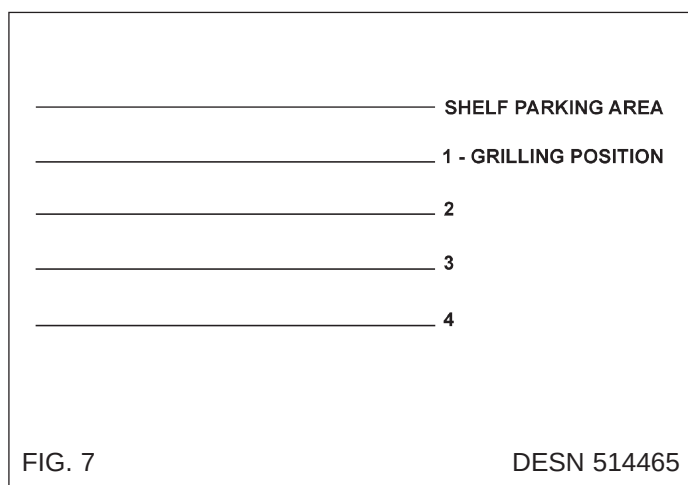
Further accessories, tins, shelves, saucepans, apron and gauntlets, etc are available from your Rayburn Stockist.

DOORS

To Open: Open the doors by gripping the handles and lifting upwards and outwards off the door 'keep'. See Fig. 1.

To Close: Push the door inwards, grip the handle, lift and place onto the door keep. See Fig. 1.

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



COOKING CHART (MAIN OVEN)

FOOD	SETTING °C	SHELF POSITION	APPROXIMATE TIME
Scones	210 - 220	3	10 - 15 mins
Small Cakes	190	3	15 - 20 mins (Turn the tray round halfway through cooking)
Victoria Sandwich (180mm)	180	3	20 - 30 mins
Semi- rich fruit cake	150	4	2 - 2 1/2 hours
Rich fruit cake	130 - 140	4	Depending on size
Shortcrust - tartlets	200	3	20 mins
Shortcrust Pie	200	4	45 mins
Quiche	200	Floor on shelf	45 mins
Puff Pastry	210 - 220	3	15 mins
Meringues	100 - 120	4	1 1/2 - 2 hours
Casseroles	140 - 150	4	3 hours or more
Bread - rolls	210 - 220	3	15 - 20 mins
Bread - loaf	210 - 220	3	35 mins
Souffle	180 - 190	4	30 mins
MEAT ROASTING (fast roasting)			
Beef - Rare	200	4	12 mins per 450g (1 lb) + 12 mins
Beef - Medium	200	4	15 mins per 450g (1 lb) + 15 mins
Beef - Well done	200	4	20 mins per 450g (1 lb) + 20 mins
Beef - Fillet	200	4	10 mins per 450g (1 lb) + 10 mins
Lamb - Pink	200	4	15 mins per 450g (1 lb) + 15 mins
Lamb - Medium	200	4	20 mins per 450g (1 lb) + 20 mins
Pork	200	4	30 mins per 450g (1 lb) + 30 mins
Veal	200	4	20 mins per 450g (1 lb) + 20 mins
MEAT ROASTING (slow roasting)			
Beef - Rare	180	4	20 mins per 450g (1 lb) + 20 mins
Beef - Medium	180	4	25 mins per 450g (1 lb) + 25 mins
Beef - Well done	180	4	30 mins per 450g (1 lb) 30 mins
Beef - Fillet			not suitable
Lamb - Pink	180	4	30 mins per 450g (1 lb) + 30 mins
Lamb - Medium	180	4	35 mins per 450g (1 lb) + 35 mins
Pork	180	4	35 mins per 450g (1 lb) + 35 mins
Veal	180	4	30 mins per 450g (1 lb) + 30 mins
POULTRY & GAME			
Chicken - 900g (2 lb)	200	4	45 - 50 mins
Chicken - 1.5kg (3 lb)	200	4	1 - 1 1/4 hours
Chicken - 1.75kg (4 lb)	200	4	1 1/2 hours

COOKING CHART (MAIN OVEN)

FOOD	SETTING °C	SHELF POSITION	APPROXIMATE TIME
Chicken - 2.25kg (5 lb)	200	4	1 ¾ hours
Duck	200	4	1 - 1 ¼ hours
Grouse	200	4	30 - 35 mins
Semi- rich fruit cake	150	4	2 - 2 ½ hours
Pigeon	200	4	20 - 35 mins
Partridge	200	4	35 - 45 mins
Pheasant	200	4	45 - 60 mins
Quail	200	4	12 - 15 mins
Snipe	200	4	12 - 15 mins
Woodcock	200	4	12 - 15 mins
Turkey -			
3.6kg - 5.4kg (8-12 lbs)	190	4	2 ½ - 3 ¾ hours
5.4kg - 7.25kg (12-16 lbs)	190	4	3 ¾ hours - 5 hours
7.25kg - 9.0kg (16-20 lbs)	190	4	5 - 6 ½ hours
10.8kg - 12.6kg (24-28 lbs)	180 - 190	4	30 mins

Shelf positions are counted downwards - See Fig. 7 (Page 7)

The positions and times are approximate and are a guide only and can of course be altered to suit
See Cookbook for further information and recipes

THE PROGRAMMER

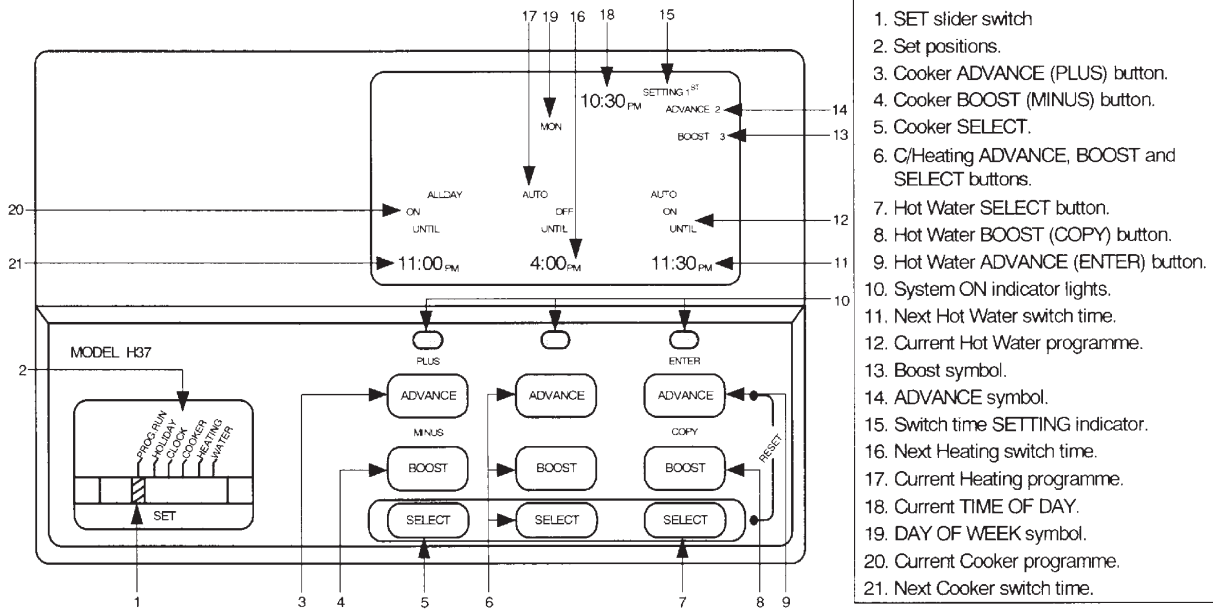


FIG. 8

DESN 514405

Your Rayburn 800 Series Cooker comes with a 7-day programmer.

The timer is used in conjunction with all (wet model) central heating cookers

The programmer offers 3 on and 3 off periods every 24 hours with different settings for each day of the week.

Over-ride programme options of AUTO, ALL DAY, ON and OFF, an ADVANCE button allowing an instant switch from ON to OFF, or from OFF to ON.

A BOOST facility providing a 1 or 2 hour boost of extra cooking, heating or hot water when required.

Programming and operating the channel programmer is easy.

CONTROLS, INDICATORS AND SYMBOLS

The diagram above identifies the various buttons, indicators and symbols referred to in the rest of this section. (See Fig. 8).

You will notice some buttons have two functions. Which function the button performs depends on the position of the SET slide switch. Which in normal operation should be set on PROG. RUN.

SETTING THE TIME OF DAY

Move the set slider switch to the position marked CLOCK (See Fig. 9)

SET Slider

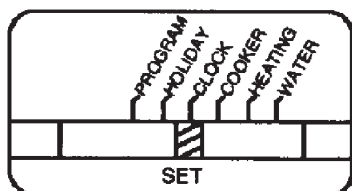


FIG. 9

DESN 514416

The DAY OF THE WEEK will now flash on/off with the word "SETTING" appearing on the display. See Fig. 10.

Week Day

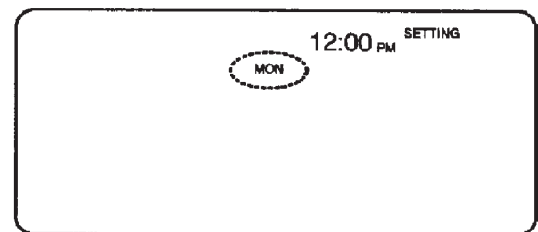


FIG. 10

DESN 514417

Use the PLUS or MINUS buttons to change the setting so as the current day of the week is flashing: then confirm by pressing ENTER.

Time of Day

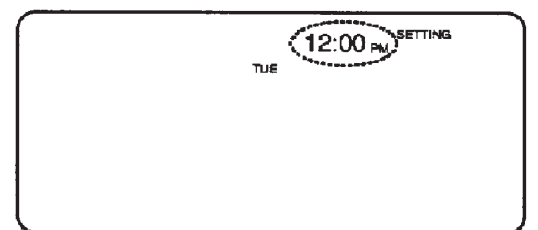


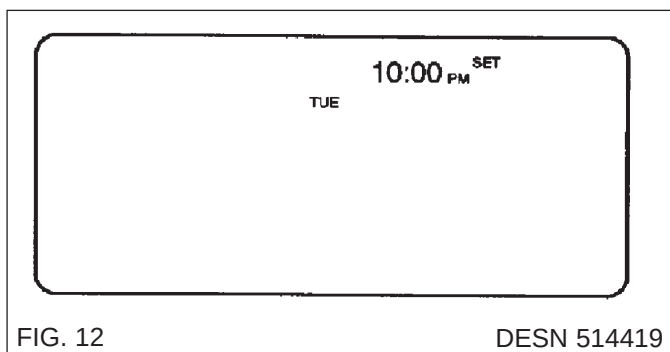
FIG. 11

DESN 514418

Now use the PLUS or MINUS buttons to alter the display to the correct TIME OF DAY, making sure that the correct AM/PM symbol is displayed.

Now confirm this setting by pressing the ENTER button. The display will stop flashing the word "SETTING" and will change to "SET".

If you wish to change any of the above settings simply press the ENTER button again and you can then repeat the above steps.



SETTING THE ON AND OFF TIMES FOR HOT WATER

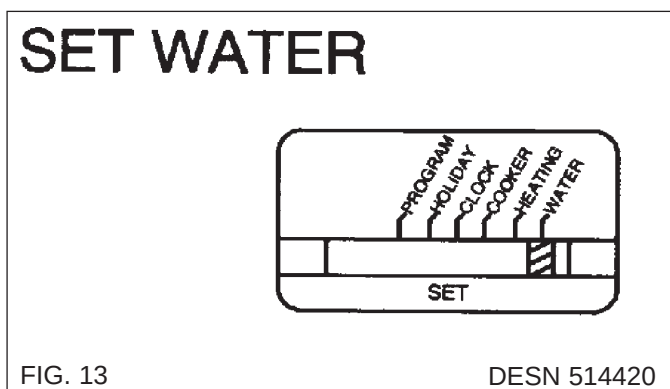
The range already contains a factory pre-set of ON/OFF times in its memory. These are shown below.

Mon-Fri	1st ON: 06.30 am	1st OFF: 08.30 am
	2nd ON: 12:00 pm	2nd OFF: 12:00 pm
	3rd ON: 04:30 pm	3rd OFF: 10:30 pm
Sat-Sun	1st ON: 07:30 am	1st OFF: 10:00 am
	2nd ON: 12:00 pm	2nd OFF: 12:00 pm
	3rd ON: 05:00 pm	3rd OFF: 11:00 pm

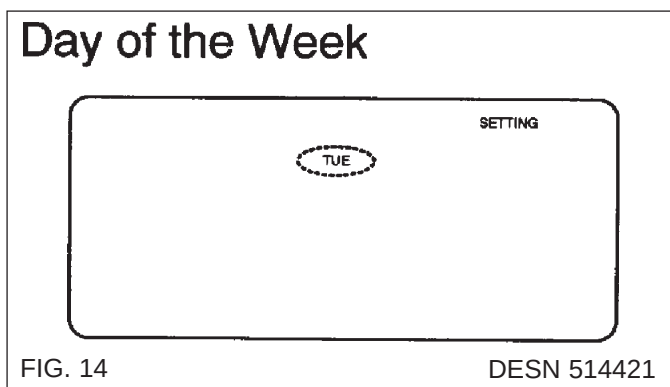
You can programme up to three ON/OFF times in a 24-hour period at minimum intervals of 10 minutes. If these settings are used the 2nd ON and OFF period will not operate as they are set at the same time.

If the above settings do not suit your requirements they can easily be altered.

Move the SET slider switch to the WATER position (See Fig. 13).



The current DAY OF THE WEEK will flash and the word "SETTING" will be displayed.



Use the PLUS and MINUS buttons so that the day you wish to alter the switch times for is flashing. Now press ENTER.

The DAY OF THE WEEK will stop flashing and the existing first ON and OFF times for that day will be displayed.

The first ON time will flash and the words "SETTING 1" will appear at the top of the display. The latter constantly reminds you, which set of times, are currently being altered.

Use the PLUS and MINUS buttons to adjust the first ON time as necessary, then press ENTER.

The first OFF time will now flash and this can be altered in the same way as the ON time.

Press ENTER again. The words "SETTING 2nd" will appear and the second ON and OFF times for that day will be displayed.

Follow the same procedure to alter these times, if required, and then again for the 3rd ON and OFF times. The 3rd OFF time can be set past midnight for any time up to 10 minutes before the 1st ON time of the following day.

If you do not wish to alter a particular switch simply press the ENTER button and the display will move onto the next one.

If you do not wish to use all three ON/OFF periods they can be cancelled by programming the ON operation as the same time as the OFF operation, e.g. 2nd ON at 12.00 pm and 2nd OFF at 12.00 pm.

COPY FEATURE

The times you set for one day may be suitable for other days e.g. Mondays program might be applicable right through to Friday.

Your Rayburn programmer allows you to COPY times from one day to the next.

For example, if you have just entered the 3rd OFF time for Monday and "TUE" is flashing on the display, a press of the copy button will duplicate Monday's programme onto Tuesday. Further presses of the COPY button will repeat this process for the other days of the week.

Each time the COPY button is pressed the display will scroll through the times that are being copied from.

Once the switch times for all seven days have been entered the display will go blank except for the word "SET". You have now completed your Hot Water programme for the week.

If you wish to make further changes or any other corrections simply press ENTER and the above cycle can be repeated.

NOTE: The word SET will only appear on the display if all seven days have been altered or re-entered. It will not appear if just certain days have been altered.

SETTING THE ON AND OFF TIMES FOR THE COOKER AND CENTRAL HEATING

In addition to the hot water, the programmer allows you to programme separate times for heating and cooking.

To set the times for heating SET the slider switch to the "HEATING" position, and follow the same steps as described for HOT WATER.

You can then SET the slider switch to the cooker and again repeat the same process.

PROGRAMME SELECTION

The over-ride programmes for the three channels are chosen by pressing the appropriate SELECT button (See Fig. 8), until the desired programme indicator is displayed.

NOTE: When using the SELECT buttons to change a programme the SET slider must be in the PROG. RUN position.

AUTO: When AUTO is selected, the programmer will switch on and off according to the switching times you have chosen.

ALLDAY: When ALLDAY is selected, the programmer will switch the system on at the 1st ON time and will stay on until the 3rd OFF time.

ON: When ON is selected, the system remains switched on continuously ignoring all set times.

OFF: When OFF is selected, the programmer clock continues to operate but the system remains off continuously, ignoring all set times.

USING THE BOOST FACILITY

Your heating, hot water and cooking can be “boosted” for an extra 1 or 2 hours by pressing the appropriate BOOST button (See Fig. 8).

Press the button once for 1 hour or twice in quick succession for 2 hours. When the appropriate BOOST button is pressed “1”, “2” or “3” will appear on the display with the BOOST symbol indicating that this function is active.

USING THE ADVANCE FACILITY

The ADVANCE facility allows you to start ON or OFF periods early without altering the programmed on/off times. All three channels can be “advanced” by pressing the appropriate ADVANCE button (See Fig. 8). As with the BOOST facility ADVANCE will appear along with “1”, “2” or “3”.

The ADVANCE can be cancelled by pressing the relevant ADVANCE button again.

HOLIDAY PROGRAMME

Your programmer has a holiday function allowing you to turn the system OFF for up to 32 days after which it automatically reverts back to its normal programme.

Move the SET slider to the HOLIDAY position.

The current day of the week, the word SETTING and the number “0” will be displayed.

Use the PLUS or MINUS buttons to set the number of nights you intend to be away for is displayed.

The day symbol should now have changed to the day you should be returning.

Return the SET slider to the PROG. RUN position. The HOLIDAY programme is now active.

Should you wish to cancel the HOLIDAY function simply press one of the SELECT buttons.

RE-SETTING THE PROGRAMMER

Electronic equipment can sometimes be affected by electrical interference. Should your programmer fail to operate, or the display becomes frozen, or you wish to

revert back to the factory settings, you can RESET your programme by pressing the hot water ADVANCE and SELECT buttons at the same time.

CLEANING AND CARING FOR YOUR RAYBURN

COOKER PART AND FINISH	CLEANING METHOD
<u>Enamelled</u> Hob-plate Doors Front plate Dome frame Oven Door liners Door hinges Roasting tin	Clean with a damp cloth and hot soapy water. Wipe off any condensation streaks on the front plate as they occur, to prevent any permanent discolouration. Wipe up any spills as they occur. For stubborn deposits, localised soaking (not flooding), with hot water and detergent, for about 10 minutes, will make them easier to remove. Any milk or acid spills should be wiped immediately, or the vitreous enamel may be permanently discoloured. A well-moistened, liberally soaped, very fine steel wool pads e.g. Brillo, may be used. Check that the cleaning agent is approved by the Vitreous Enamel Association (VEA). The Rayburn Enamel Cleaner is suitable.  VITREOUS ENAMEL ASS. Tested and recommended for use on vitreous enamel
<u>Chromium plated</u> Domes Control knob bezels Spring handles Grid shelves Hob-plate screws Door keep	Wipe with a soapy damp cloth and buff with a clean dry cloth. The Rayburn Chrome and Stainless Steel Cleaner may be used. Available from your local Rayburn Stockist.
<u>Plastic and Polyester Finish</u> Control knobs End caps	Wipe with a soapy cloth. DO NOT USE ABRASIVES.
<u>Painted</u> Control panel door inner Burner cover plate Rear air inlet trim Side panels Control panel Burner door panel inner	Clean with a damp soapy cloth. DO NOT USE ABRASIVES.
<u>Stainless steel</u> Door hinges Domes Door trims Door keep	Use warm, soapy water or a proprietary steel or chrome cleaner e.g. The Rayburn Chrome and Stainless Steel Cleaner.
<u>Cast iron</u> Ovens Hotplate	To remove any burnt spills, use a wire brush. Any spillage or fat splashes in the ovens will eventually carbonise. Occasionally brush out with a wire brush. DO NOT USE OVEN CLEANERS.

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 re-set button is located behind the lower left hand door.

OPERATE BY PRESSING WITH FINGER ONLY

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

If for example the storage tank has 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.

Continuous lockouts indicate a burner or oil supply failure. 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.

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.

POWER FAILURE

In the event of power failure your appliance will become in-operative. When the power is restored it will automatically re-start, if programmed or manually set to do so.

FUEL

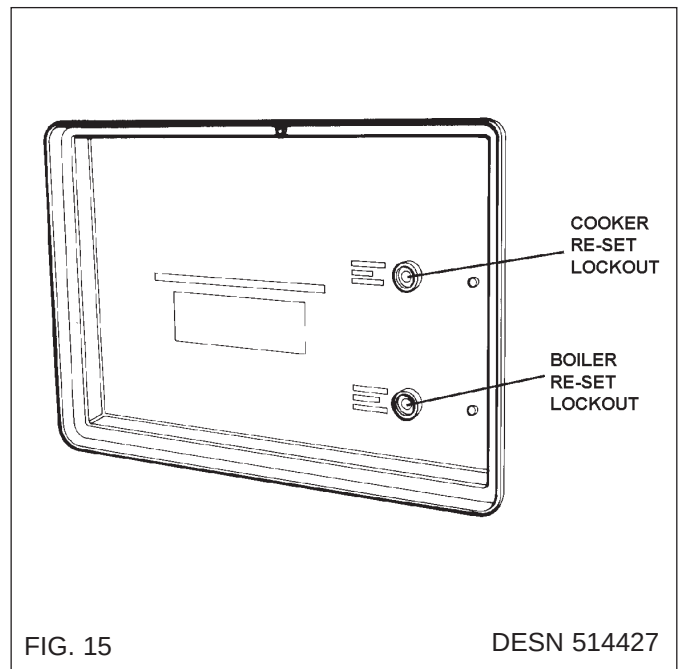
Please endeavour to see that when your fuel is being delivered into your storage tank, that the appliance is left off during delivery, and preferably for a period of 1 hour afterwards to allow sediment within the tank to settle.

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.

VENTILATION

Please see that the permanent ventilation provided for the safe and reliable operation of your Rayburn is never blocked off.



SERVICING

With normal use a boiler/cooker annual flueway clean and burner maintenance should be carried out immediately before the end of the heating season.

An additional flueway clean halfway through the season may be necessary in some cases - see servicing instructions.

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.

SUGGESTIONS TO PREVENT OPERATING PROBLEMS

1. Do not allow the appliance to exceed its service interval, the appliance must be serviced once annually.
2. Do not alter burner settings after your service engineer has adjusted it. It will reduce efficiency of the appliance and be more costly to run.
3. If the appliance is to be shut down for long periods, then switch off the electricity supply. Close all fuel isolation valves, and arrange for your service engineer to clean and service the appliance.

For further advice or information contact your
local distributor/stockist

With Aga's policy of continuous product
improvement, the Company reserves the right to
change specifications and make modifications to
the appliance described at any time.



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