



Electric Cooker

Two-Oven

Instructions for Use, Installation and Servicing

For use in GB, IE (Great Britain and Eire)

IMPORTANT

The front and top of this appliance will become hot during operation ; it is therefore recommended that a suitable guard should be used for protection of young children, the elderly or infirm.

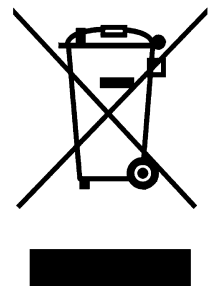
This appliance is guaranteed for 3 years Parts & 1 year Labour (subject to the conditions on page 3 of this Instruction manual).

These Instructions must be left with the appliance for future reference and for consultation when servicing the appliance. Please make the customer aware of the correct operation of the appliance before leaving these instructions with them.

The commissioning sheet found on Page 3 of this Instruction manual must be completed by the Installer prior to leaving the premises.

CONTENTS

Appliance Commissioning Checklist	3	SERVICING INSTRUCTIONS	19
Dealer and Installer Information	3		
USER INSTRUCTIONS	4	REPLACING PARTS	19
Description	4	General	19
General	4	Fan Motor	19
Ovens and Warm Front	4	Overheat Switches	20
Using the Radiant Hob	6	Fan Oven Element	20
Introduction to Induction	7	Grill Element	20
Using the Induction Hob	8	Lower Oven Element	20
Care of Cooker	10	Fan Oven Thermostat	21
Vitreous Enamel Finish	10	Lower Oven Thermostat	22
Cleaning Lids	10	Specialist Servicing	22
Cleaning the Ovens	10	Short Spares List	22
Running In	10		
Ventilation	10		
After Sales Information	10		
Fault Finding	11		
INSTALLATION INSTRUCTIONS			
TECHNICAL INFORMATION	12		
SITE REQUIREMENTS	13		
Appliance Location	13		
Ventilation	13		
INSTALLATION	14		
Standards	14		
Health and Safety	14		
Electrical Tests	14		
Location	15		
Electrical Connection	15		
Final Assembly	16		
COMMISSIONING	17		
WIRING DIAGRAM	18		



APPLIANCE COMMISSIONING CHECKLIST

IMPORTANT NOTICE

Explain the operation of the appliance to the end user, hand the completed instructions to them for safe keeping, as the information will be required when making any guaranteed claims.

ELECTRICAL CHECK	PASS	FAIL
1. Polarity Checks		
2. Earth bond continuity		
3. Insulation resistance checks		
LOCATION CHECK		
1. All clearances as stated in this instruction manual		
5. Adequate clearance in front of the appliance to allow it to be completely withdrawn from location if required by a Service Engineer		

DEALER AND INSTALLER INFORMATION

Dealer

Installation Company.....

.....

.....

.....

.....

Contact No.....

Engineer

Date of Purchase

Contact No.....

Model No.

Reg No.

Serial No.....

Date of Installation

This product is guaranteed for 3 years Parts & 1 year Labour from the date of installation, as set out in the terms and conditions of sale between AGA and your local Rayburn dealer. **This guarantee will be invalid, to the extent permitted by law, if the above Appliance Commissioning Checklist is not fully completed by the installer and available for inspection by a Rayburn engineer.**

USER INSTRUCTIONS

1. DESCRIPTION

- 1.1 The Rayburn Electric Traditional Cooker has enamel lined multifunctional fan oven, grill and multifunctional conventional oven combining the classic look of the Traditional Rayburn with a super efficient Induction or standard Radiant hob and the newly patented Warmfront (APP. GB 2434860).
- 1.2 For a more detailed description of the Induction or Radiant hob and their functions, turn to the User Section 4 and 5.

2. GENERAL

- 2.1 As manufactures and suppliers of cookers and heating products we ensure these products meet all safety requirements when properly used and installed. To this end, our products are thoroughly examined and tested before delivery.
- 2.2 **WARNING:** We consider the full outer casing of this cooker to be a working surface which becomes hot whilst in operation. Keep young children away from the cooker whilst it is hot and ensure they cannot reach pans and utensils on the hob.
- 2.3 Parts of the cooker become very hot when in use and remain hot for a long period after use (e.g. Radiant hob and ovens):
- Avoid touching the heating elements inside the oven
 - Use oven gloves whenever appropriate.
- 2.4 **WARNING:** If the ceramic glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- 2.5 **DO NOT** use steam cleaners to clean the oven.
- 2.6 No alterations to the cooker should be carried out whatsoever. Do not adjust any sealed components because this may effect both the performance of the appliance and your own safety.
- 2.7 A cooker that is incorrectly installed, altered in any way or not serviced can invalidate approval of the appliance, its warranty and may affect your statutory rights.
- 2.8 **DO NOT** place combustible materials onto the hotplate surfaces even when the cooker is off.
- 2.9 **DO NOT** spray aerosols in the vicinity of this appliance while it is operating.
- 2.10 Dragging pans or utensils across the glass surface scratches the glass.
- 2.11 Do not use unstable saucepans and always position handles away from the edge of the hotplate.

INDUCTION HOB

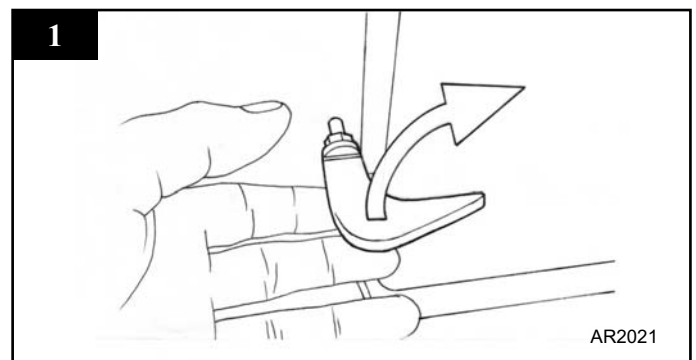
- 2.12 Do not place knives, forks, spoons and lids on the hob surface since these can get hot.

3. THE OVENS & WARM FRONT

3.1 OVEN DOORS

To open the doors:

- Lift upwards and out from the left end of the handle as illustrated



To close:

- Use a 'gentle' slamming movement

3.2 INTERIORS

The ovens on the right of the cooker are lined with vitreous enamel to provide a superb finish and easy cleaning.

The smooth stainless steel runners support shelving with integrated safety features:

- a) They are extremely strong
- b) When extended a shelf 'stop' prevents the shelf being pulled so far out it becomes unstable
- c) The shelf includes an raised back edge to prevent dishes sliding backwards as the shelf is pulled out
- d) The shelves are reversible, the underside performing as a traditional sliding shelf

Accessories Supplied

- 1) Two wire oven shelves **
- 2) Large (oven-size) roasting pan with wire trivet*
- 3) Grill pan with wire trivet
- 4) Removable grill pan handle

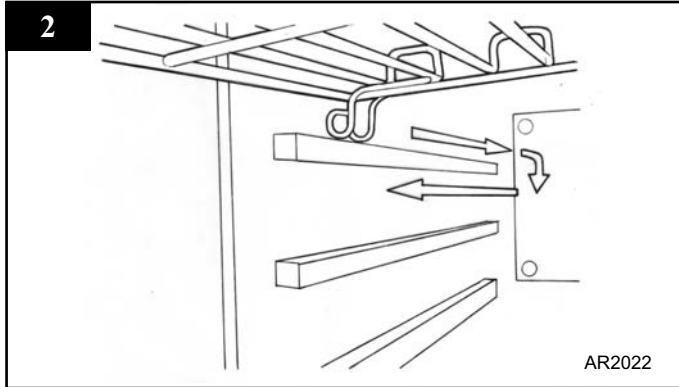
** All shelves and trays are interchangeable across both ovens

* Half size roasting tins are available (2 of these exactly fit the oven depth)

USER INSTRUCTIONS

3.4 REPLACING SHELVES

- Place shelf onto the stainless steel runner, Diagram 2

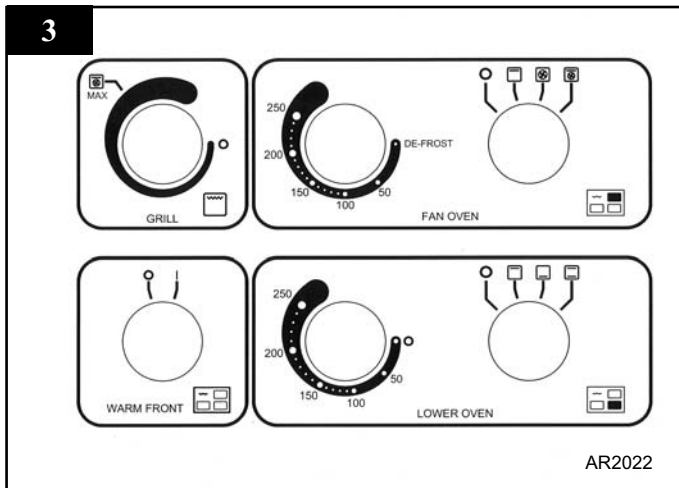


- Push the shelf to the back of the oven
- Let it drop into place
- Pull forward - this demonstrates the safety stop feature described in 3.2 b) above

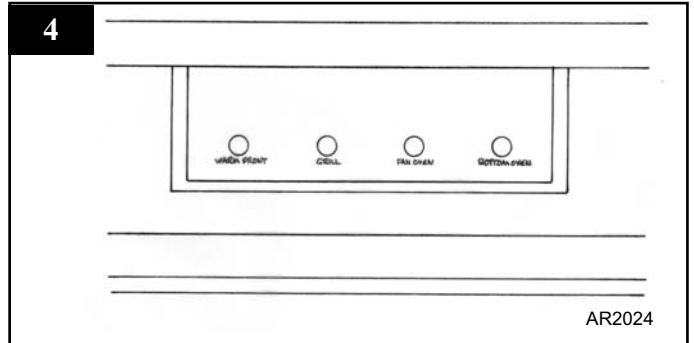
You can also turn the shelves upside down so that they perform in the conventional way without stops or raised back edge to prevent heavy dishes sliding. Extra cautions is required if using the shelves in this way.

3.5 CONTROLS AND NEON LIGHTS

You find the controls for the ovens and warm front behind the bottom left door, Diagram 3



Neon indicators above the top right-hand oven alert you to which oven is currently in use.



3.6 WARM FRONT

The Warm Front can either be switched ON or OFF. When you turn the dial to the ON position, the front and its edge are brought to a warm temperature (warm to touch) imitating the original solid fuel range cookers.

- You cannot adjust this temperature

The left-hand neon light indicates the Warm Front is operating.

3.7 WARM FRONT & OVENS

The Warm Front is excellent for drying tea towels and cloths but we DO NOT advise drying cloths on the right side of the cooker when you are using either oven.

The Warm Front switches itself off when up to temperature or when ovens naturally bring the cooker up to temperature. As a reminder that the warm front is operating, the neon remains on if the switch is in the ON position.

3.8 FAN OVEN

The Fan Oven can be used either as a grill, a fan-assisted oven or a fan-assisted grill.

3.9 GRILL only



- Turn the selector to point to the grill symbol
- Turn the grill thermostat dial to the desired temperature.

The neon indicates that the grill is ON

PLEASE NOTE THAT THE GRILLING FUNCTION MUST ONLY BE CARRIED OUT WITH THE DOOR OPEN

USER INSTRUCTIONS

3.10 FAN-ASSISTED OVEN



This oven option has greater speed than the traditional oven but can be used in the same way, offering every baking or cooking mode.

- Turn the selector to Fan Assisted Oven
- Turn the fan oven thermostat dial to the desired temperature

The neon indicates that the oven is ON

To defrost:

- Turn the Fan-Oven thermostat to De-frost
- Keep the door ajar to help the air circulate during defrost

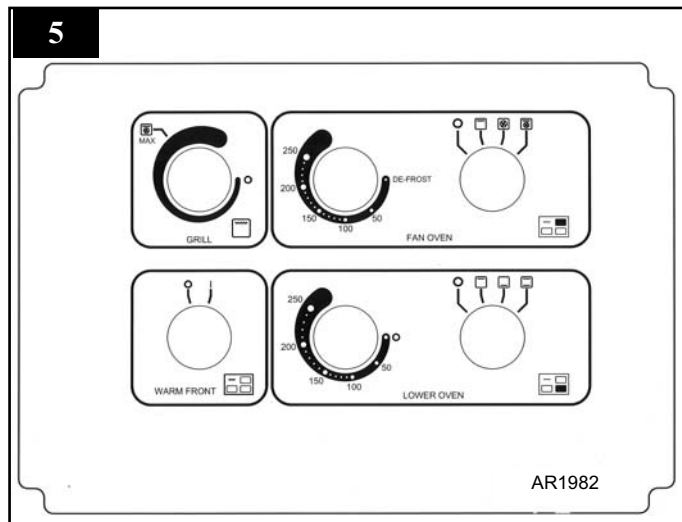
To bake or roast:

- Turn the Fan-Oven thermostat to your desired temperature

3.11 GRILL + FAN



The grill and fan option is a function used to help prevent singeing or burning of grilled foods



- Turn the selector to Grill + Fan
- Turn the Grill thermostat to the required temperature but no higher than shown on the dial as Maximum for Fan Grill.

Never exceed this setting to prevent overheating

3.12 LOWER OVEN

The Lower Oven can be run as a conventional oven with optional features:



Top element only - for browning



Bottom element - for cooking bases, i.e. flans



Both elements - for traditional roasting and baking

- Turn the Lower Oven thermostat to the desired temperature

The neon indicates when the oven is heating up and goes out when the desired temperature is reached.

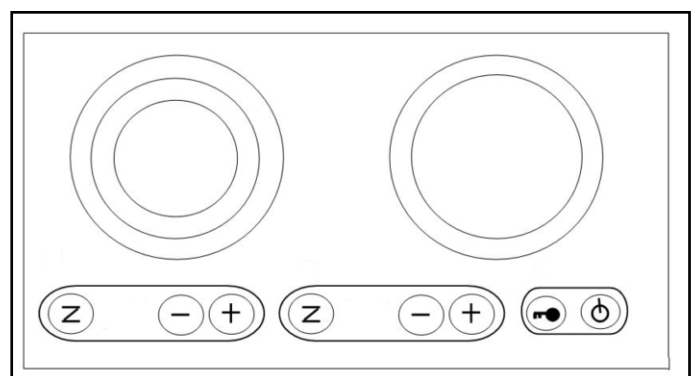
3.13 BOTH FAN OVEN AND LOWER OVEN

- **Remember to turn the right dial to the OFF position and the left to OFF when you have finished cooking**

Venting

Both ovens are fitted with vents which remove excess steam from the oven. This steam leaves through specially designed ducts in the flue shroud at the rear of the cooker. Plumes of steam from here are quite normal and prevent excessive condensation inside the ovens.

4. USING THE RADIANT HOB



To use either of the hobs, the appropriate hob lid must be in the raised position. If one of the lids is lowered when the burner underneath it is activated, then the burner automatically turns off. It comes on again if the lid is raised again.

USER INSTRUCTIONS

4.1 TURNING THE HOB ON



- Touch the On/Off key to turn the Hob on. You hear a short beep. The display shows '0'.

A decimal point indicates each hob is waiting for activity. If there is no activity within 10 seconds of switching the hob on, you hear a further short beep as the hob returns to Off.

4.1.1 Locking the Hob



- Touch the Lock to stop all hob activity for safety purposes.

When using this Child Lock feature all key activities are disabled.

The Child Lock feature can only be activated when the hob is switched on and in 'wait' mode. Once activated, each hob's control remains Locked until Unlocked, even when the hob has been switched off and switched on. A light above the Lock symbols shows it is active.

WARNING: The display shows 'H' if the hob remains hot after use.

4.2 INCREASING TEMPERATURE and INSTANT BOOST



- Touch the On/Off key to turn the Hob on



- Touch the Plus key to activate the left or right hob.

The hob you selected automatically switches to a medium temperature of '4'.



- Touch the Plus key again to move the hob through settings 1 - 9



- Touch the Minus key to decrease the setting



- Touch and hold Minus to move the hob through settings 9 - 1

4.2.1 Instant Boost

To move instantly to the highest setting:



- Touch the On/Off key to turn the hob on.



- Touch the Minus key. This takes the temperature to the highest setting of '9'.

4.2.2 Zones



When the hob is first switched on, only the inner zone is heated. For faster heating, touch the 'zone' key to turn on the other zones.

- Touch the 'Z' key to turn on the second ring. A neon lights above the 'Z' key showing the second zone is active.
- Touch the 'Z' key again to bring the third ring (left-hand hob only).
- Touch the 'Z' key again to return to the inner zone only.

4.4 TURNING OFF A HOB

4.4.1 To turn a right or left hob off:



- Touch the Plus and Minus keys together to turn a hob off



- Touch the Minus key until '0' is displayed

If there is no activity within 10 seconds of '0' displaying, the hob automatically switches to off.

4.4.2 The On/Off key also turns both cooking hobs off.

4.5 DECIMAL DISPLAY



The decimal point in the display shows when the hob is activated or in Wait mode.

- A - automatic heat-up takes temperature to 100% before returning to your chosen setting
- H - **WARNING:** the hob's surface remains hot
- E - **WARNING - See Fault Finding**

4.6 BUILT-IN FAN

When the hob is hot an internal fan is automatically turned on to keep the internal components cool. This turns off when the hob has cooled.

5. INTRODUCTION TO INDUCTION

5.1 INTRODUCTION

Induction is relatively new and is based on magnetic field technology introducing huge advantages in safety, speed and control.

The Induction hob works by using a magnetic current to concentrate heat within the base of the pan rather than the ceramic surface of the hob. The only part of the ceramic surface to warm up is that part directly beneath the metal of the pan. The

USER INSTRUCTIONS

contents are, in fact, heated by the pan. The pan rapidly reaches the chosen temperature and quickly stops any cooking when lifted away from the hob surface. It is this flexibility, speed and control that many cooks find attractive.

Note:

You can only use pans that have a magnetic core. The following are suitable for use with induction :

- **Stainless steel**
- **Cast Iron**
- **Enamel on steel pans with non-stick interior**

NOT Aluminium

To test whether your pan is suited to Induction, hold a fridge magnet to the base of the pan; if the magnet sticks, it is suitable for use on the Induction hob. Most modern pans are marked to indicate whether they are suitable for induction before purchasing.

5.2 ADVANTAGES

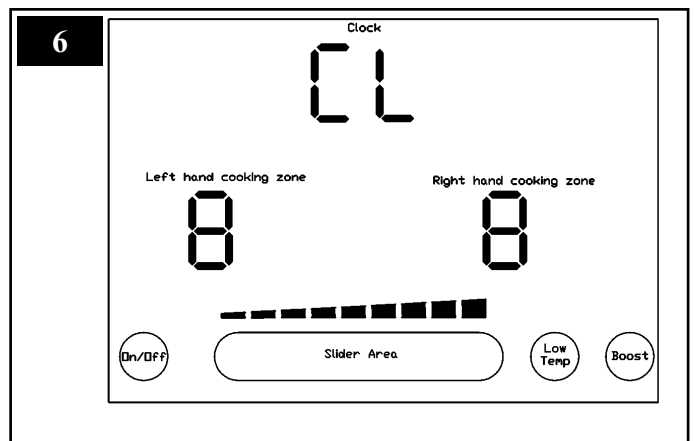
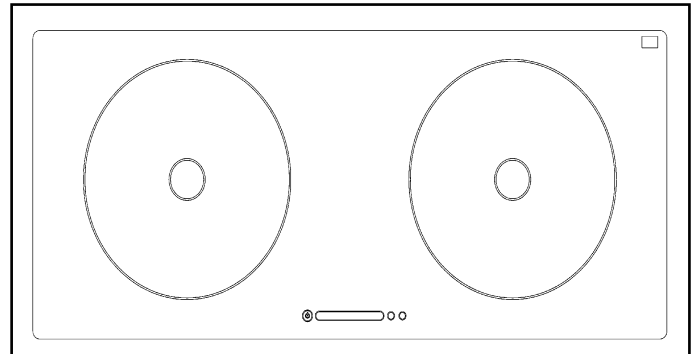
The speed of Induction compared to Gas or Radiant is impressive. The example below shows on a 10 minute timescale just how far ahead Induction really is:

2 LITRES OF WATER (FROM 20°C TO 90°C)	
Induction	4.6 minutes
Gas	8.46 minutes
Radiant	9.00 minutes
Cast Iron	9.50 minutes

Data compiled by E.G.O.

1. Energy Consumption is minimised. Only contact with a suitable pan activates the magnetic current; a hugely efficient way to use electric resources. The hob stops producing any current when the pan is lifted and until it is returned.
2. Cool down of contents of a pan takes a fraction of the time for Gas and other fuels.
3. The response to temperature control is swift and precise.
4. Only the area beneath the saucepan is heated - the rest of the hob surface stays cool.
5. The Induction Burner automatically adjusts its power depending on the size of the pan. The smaller the pan the less energy used.
6. Soap and water are all it takes to clean.

6. USING THE INDUCTION HOB



6.1 TURNING ON THE HOB



Touch the On/Off Key.

The clock timer will show CL (Clock) and the display for the two cooking zones will illuminate with a dot flashing beside each of them to show that they are awaiting a selection.

Each time a touch control has been activated the hob will give a beep to confirm.

If a selection is not made within 20 seconds the hob will automatically power off. The unit will beep when powering down. See Fig. 6

6.2 CONTROLLING A COOKING ZONE

Turn on the hob by touching
Touch the display of the cooking zone.



Then touch the slider, for a high setting touch the right hand end of the slider for a low setting touch the left hand end. With your finger remaining in contact with the slider the set point can be increased /decreased by sliding your finger in the appropriate direction.

USER INSTRUCTIONS

6.3 WARNING

The display shows 'H' if the hob remains hot after use. The heat is produced by pans resting on the hob and is not induced heat.

6.4 LOCKING THE HOB

When using this child lock feature all key activities are disabled. The child lock feature can only be activated when the hob is switched on and the dots beside both cooking zone displays are flashing.

To lock the display touch the "boost" and "Right hand cooking zone" keys simultaneously, then release and touch the "right hand cooking zone key". The two cooking zone displays should now show "L" for locked.

The hob will remain locked even if it is powered down and powered back up again.

To unlock the display, power off the hob and power it on again. Touch the "boost" and "right hand cooking zone" keys simultaneously then release and press the boost key. The hob should power off automatically to confirm that the unlock has been successful.

6.5 BOOST

The boost function can be selected to reduce heat up times, boost will heat the pot over a cooking zone significantly faster than setting 9. Boost will last for 10 minutes or until the user intervenes.

To boost a cooking zone, select the cooking zone and touch the boost key. When boost is selected "P" will be displayed in the cooking zone display.

6.6 PAN SENSOR



WARNING: This symbol is displayed when the hob cannot sense a pan on its surface. If a pan is not in contact with the surface after switching on a hob, both hobs automatically switch off.

This symbol also indicates when the wrong type of pan is placed on the surface. Induction does not recognise aluminium and other non magnetic metals.

6.7 PRE-HEAT FUNCTION

This function allows for rapid heat up to bring the selected zone up to temperature, followed by an automatic switch over to a preset power level.

To Activate The Pre-Heat Function

Select the cooking zone, then press the right hand end of the slider, the display will show "9" then press the right hand end again and the display will show "A". Select the power level required following the heat up time. The display will now flash

between "A" and the power level selected. After the pre-heat time has elapsed the power level will reduce to the level selected and the display will no longer flash "A" and will display the power level.

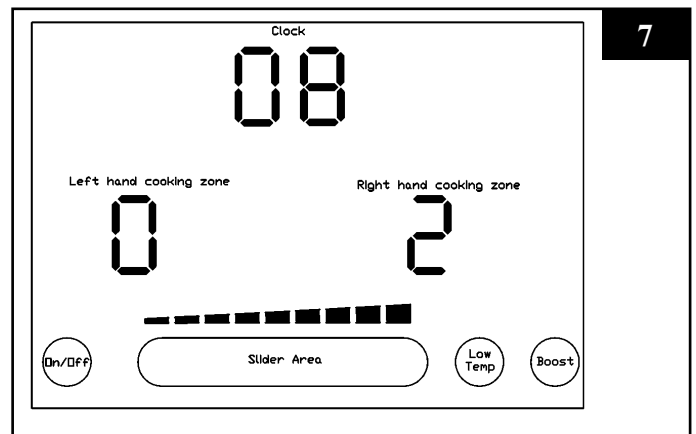
Note the preheat time is dependent on the power level. The higher the power level selected the longer the preheat time will be.

6.8 SETTING THE TIMER

Touch the display for the required cooking zone. Touch the slider and select power level.

Touch the clock display, and adjust the digits on the clock display using the slider. The timer can be setup to a max of 99 minutes.

See example of display when right hand cooking zone is set to power level 2 for a duration of 08 minutes. The clock will count down until it reaches 0, it will then beep and the cooking zone will switch off. See Fig 7.



6.9 LOW TEMPERATURE CONTROL

The low temperature control allows three different temperatures to be selected. Denoted by — (one bar), = (two bars), ≡ (three bars). One bar is the lowest set temperature and three bars is the highest.

To use this function select a cooking zone and then repeatedly touch the low temperature button until the desired level is achieved. i.e. —, = or ≡ in the cooking zone display.

6.10 PAUSE

When a cooking zone is in operation the hob can be paused. when the hob is paused the symbol "II" will be displayed in both cooking zone displays.

To pause the hob press both cooking zone displays simultaneously. To restart a paused hob press both cooking zone displays simultaneously then release "II" symbols will flash, press anywhere on the slider.

USER INSTRUCTIONS

7. CARE OF THE COOKER

7.1 COOKER MAINTENANCE

7.1.1. Care of the Induction and Radiant Hob

The smooth surface of the 'zones' for each hob type are easy to keep clean. **Ensure the ceramic surface is cool or cold before cleaning:**

- Clean the ceramic glass after each use to prevent any light spillage becoming embedded.
- Light cooking spatters can be removed with a damp cloth and washing-up liquid. Rub dry with a clean cloth.
- Heavy spatters on the Radiant hob, including scale and water marks, fat spots and discolouration can be removed using a ceramic glass product generally sold for cleaning ceramic hobs. Use clean water to rinse off the cleaner and rub to finish with a dry cloth.
- Remove stubborn splashes with a glass scraper:
- Slide the blade of the glass scraper at an angle to loosen the stubborn deposits

Do not use an abrasive oven spray, scourer or pan cleaner on the Radiant hob surface.

Because the cooking heat of the Induction Hob is produced within the pan, rather than the hob surface, spatters onto the Induction ceramic are unlikely to be heavy and will not continue cooking to a burnt-on condition.

7.1.2. Cleaning the Radiant Hob while it is Hot

On occasion, when tough substances like sugar or plastic have melted onto the hob surface, clean as soon as possible with the glass scraper while the hob is still hot, **TAKING CARE NOT TO BURN YOURSELF.**

IMPORTANT: Ensure you use clean water to remove ALL cleaning agents from the ceramic glass before re-heating. The caustic nature of cleaning products may damage the glass surface.

8. VITREOUS ENAMEL FINISH

- 8.1** A vitreous enamel surrounds the hob and coats the front, doors and top plate. Burnt-on food should be removed carefully using a plastic kitchen scrubber. **DO NOT USE** wire wool as this can damage the enamel finish.
- 8.2** The side panels of Rayburn cookers are powder coated finish. Clean with a damp cloth only.

9. CLEANING THE LIDS

- 9.1** The inside of each lid can be cleaned using wire wool and soapy water while following the grain of the stainless steel to keep it looking new.

10. CLEANING THE OVENS

- 10.1** The two ovens are coated in a vitreous enamel finish for easy cleaning. Again, do not use wire wool as this can damage the enamel finish. Normal oven cleaning products can be used.
- 10.2** Doors can be lifted off their hinges to clean. **DO NOT** immerse the whole door in water because this will effect the insulation in the door.

11. RUNNING IN

- 11.1** The new surface coating on your Rayburn cooker will "burn off" to create a harmless odour during its first hours of use. The smell will disappear after a short period but if it persists ask your installer for advice.

12. VENTILATION

- 12.1** You may need to open a window or increase mechanical ventilation during prolonged use of the cooker.

13. AFTER SALES INFORMATION

- 13.1** The Commissioning sheet at the front of this book must be completed by your installer. This records the essential installation details. In all correspondence, you must quote the Model and Serial Number which can be found on the Data badge behind the control door.
- 13.2** We provide a 3 year Parts & 1 year Labour warranty and a nationwide network of qualified Field Service Engineers who are available to attend a breakdown or manufacturing fault while the cooker is under guarantee.
- 13.3** Below is a step by step guide to reporting a fault with your appliance.

In the event of a cooker fault or breakdown:

Step 1:

Always contact your installer or commissioning engineer in the first instance. He must thoroughly check all his work **PRIOR** to requesting a service visit from Rayburn Engineer.

USER INSTRUCTIONS

Step 2:

If your cooker has developed a fault during the guarantee period, your installer should contact the AGA Rangemaster Service Centre for assistance.

What happens if my installer/engineer is unavailable?

Step 3:

Contact AGA Rangemaster direct. We provide the name and telephone number of our Service Agent. However, a charge may apply if the fault is not covered by the cooker guarantee; (payment is requested on site by our independent Service Agent).

13.4 A charge is made where:

- Our Field Service Engineer finds no fault with the cooker.
- Where the appliance falls outside the 3 year parts & 1 year Labour warranty period (See terms and conditions enclosed).
- The appliance has not been correctly installed, commissioned, serviced or used as recommended. (See Commissioning, Installation and Servicing instructions).

13.5 PLEASE NOTE:

Unauthorised invoices for attendance and repair work carried out on this cooker by any third party are not accepted by AGA Rangemaster.

Every enamelled part on your cooker is unique and has its own individual characteristics. Coloured parts may differ slightly in shading. This does not impair performance in any way and is quite normal.

13.6 IMPORTANT CUSTOMER NOTICE

Cosmetic damage, stains and scratches produced by cooking and cleaning are NOT covered by the statutory guarantee.

14. FAULT FINDING

Do not attempt to repair any part of the cooker yourself. Always contact a qualified electrical engineer or your AGA Rangemaster Dealer.

The following guide covers minor faults relating to the hob:

14.1 GENERAL

Check whether the:

- Fuses in the fuse box are unbroken. If fuses repeatedly switch off or blow, call a qualified electrician.

14.2 HOBS

H - WARNING - the hob's surface remains hot

- Correct zone has been switched ON and temperature setting has been selected.

ERROR CODES

If an error code is displayed (eg. E5, E64), remove any pots and allow the glass to cool, thoroughly clean the glass, if the problem persists contact your Aga Rangemaster Dealer.

INSTALLATION INSTRUCTIONS

TECHNICAL INFORMATION

GENERAL	
Connection Voltage	230V 50HZ
Maximum Power Rating	52 amp (Induction Hob Model) 40 amp (Radiant Hob Model)
Cooker Weight	214 Kilos
INDUCTION HOB	POWER
Right Hand Hob	Variable, depending on pan size up to 3.7kW
Left Hand Hob	Variable, depending on pan size up to 3.7kW
RADIANT HOB	
Right Hand Hob	Dual Circuit 1.5kW - 2.4kW
Left Hand Hob	Triple Circuit 1.05kW - 1.95kW - 2.7kW
FAN OVEN	POWER
Fan Oven - Energy Rating = 'B'**	2.5kW
Grill	2.55kW
Usable volume - Litres = 37	Oven Width = 355mm Oven Depth = 460mm Oven Height = 240mm
LOWER OVEN	POWER
Lower Oven - Energy Rating = 'C'**	Up to 2kW
Usable volume - Litres = 37	Oven Width = 355mm Oven Depth = 460mm Oven Height = 240mm
Warmfront	160 Watts

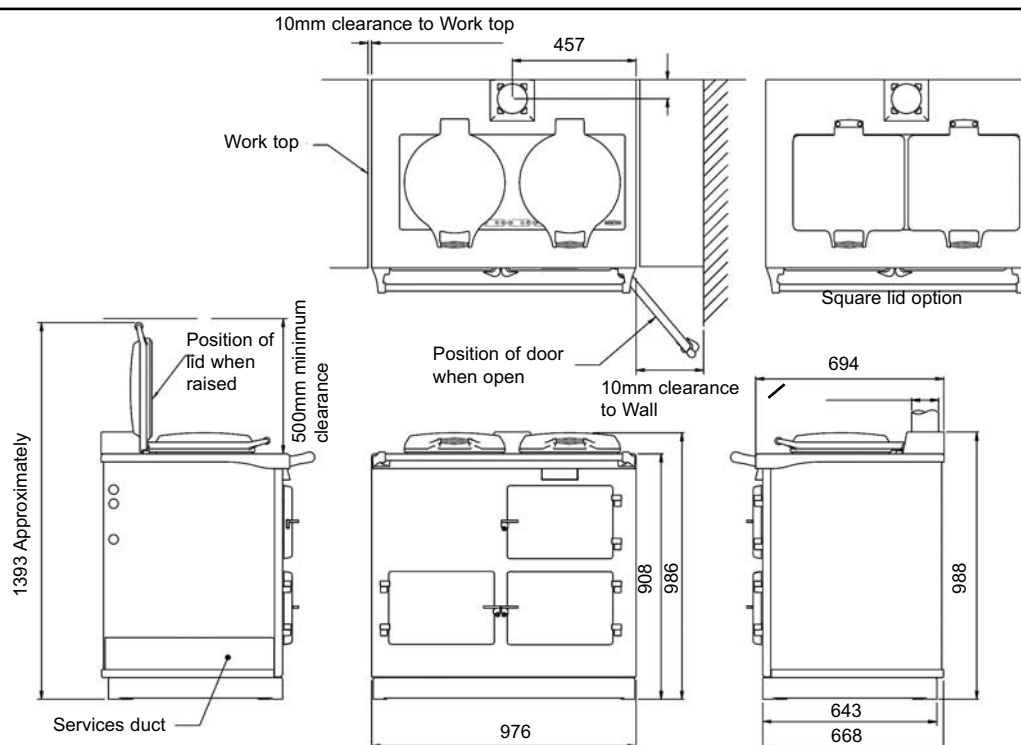
Rated voltage, Serial No etc on Data badge which is located behind the control door.

** Energy consumption tested to BS EN 50304:2001

INSTALLATION INSTRUCTIONS

SITE REQUIREMENTS

1



Important - Electrical connections are left hand side only

Dimensions in Millimetres

AR2008

1. APPLIANCE LOCATION

- 1.1 It is important that the cooker stands on a flat surface capable of supporting the total weight of the cooker, (See *Technical Specification page*).

The cooker is supplied with a plinth adjustable in height between 80 and 100mm. This plinth can also help to level uneven floors.

- 1.2 Kitchen units can be fitted up to either side, allowing a 10mm gap between the kitchen surfaces and the cooker. If a pine or similar wood surface is used, take care the wood is well seasoned and protected from the side of the cooker to prevent drying out or splitting.
- 1.3 Adequate clearance must be provided in front of the appliance to allow it's complete removal from the location. Certain serviceable components can only be changed by removing the cooker from it's location and gaining access to the rear of the appliance.
- 1.4 The electric connection is channelled along the bottom left of the cooker, see above Diagram 1.

2. VENTILATION

- 2.1 No purpose provided ventilation is required, but note paragraph 12.1 *User Instructions* and 1.1 of *Installation Instructions*.

INSTALLATION INSTRUCTIONS

INSTALLATION

1. STANDARDS

- 1.1 This appliance should be installed according to regulations in force and only used in a well-ventilated space. Read these instructions before installing or operating.
- 1.2 The Electric Traditional Cooker must be installed by a competent person in accordance with the Requirements of Electrical Installations, IEE Wiring Regulations, 17th Edition.
- 1.3 The person(s) who installs this appliance, commissions, services and carries out remedial work (e.g. electrical fault finding), must have proven electrical competency.

2. HEALTH & SAFETY

- 2.1 Every reasonable care is taken to ensure products are designed and constructed to meet all general safety and performance requirements when properly used and installed (BS EN 60335 - 1:2002, BS EN 60335 - 6 :2003).

We manufacture under our quality system accredited to ISO 9000. This standard means products are comprehensively tested and examined before despatch.

- 2.2 This appliance is heavy and care must be taken when installing. Use suitable equipment to prevent injury.

3. ELECTRICAL TESTS

ELECTRICAL WARNING

INSTALLATION OF THIS COOKER IS TO BE CARRIED OUT BY A QUALIFIED ELECTRICIAN TRAINED IN THE USE OF SPECIALIST EQUIPMENT.

WIRING EXTERNAL TO THE APPLIANCE MUST BE IN ACCORDANCE WITH THE CURRENT IEE WIRING REGULATIONS, 17th Edition.

- 3.1 The voltage and the electrical load information are printed on the product serial number label.
- 3.2 The appliance must be connected to the correct electrical supply with a minimum 10mm² cable and a suitable cooker control unit incorporating a double pole switch having a contact separation distance of at least 3mm.

WARNING: THIS APPLIANCE MUST BE EARTHED

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

- green/yellow Earth
- blue Neutral
- brown Live

- 4.4 Should the mains lead of the appliance ever require replacing, we recommend that the operation is carried out by a qualified electrician.

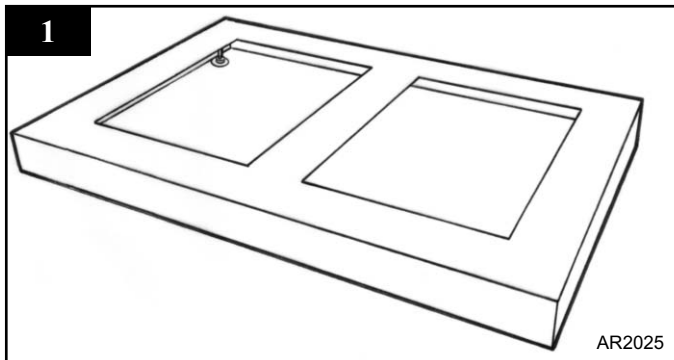
INSTALLATION INSTRUCTIONS

INSTALLATION

4. LOCATION

- Decide on where the cooker is to be located, see Site Requirements
- Install the electrical supply up to the cooker switch, see 3.2

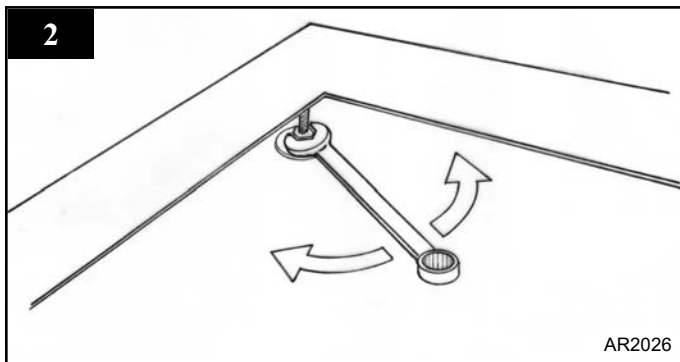
YOUR COOKER SHOULD REMAIN ON THE PALLET.



- Place the plinth in the intended location

LEVELLING THE COOKER

To access the plinth's four levelling feet, Diagram 2



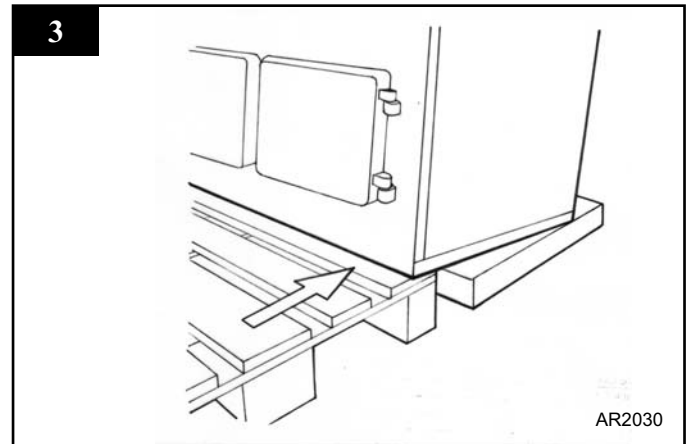
- Adjust the level and height of the cooker by adjusting each of the four legs of the plinth in turn:
- Use a 19mm open-ended spanner

The height of the plinth PLUS the height of the cooker EQUALS the same height as kitchen surfaces (if any)

MAKE SURE YOU HAVE ASSISTANCE AS THE COOKER IS HEAVY

- Manoeuvre the cooker on its pallet in front of the plinth

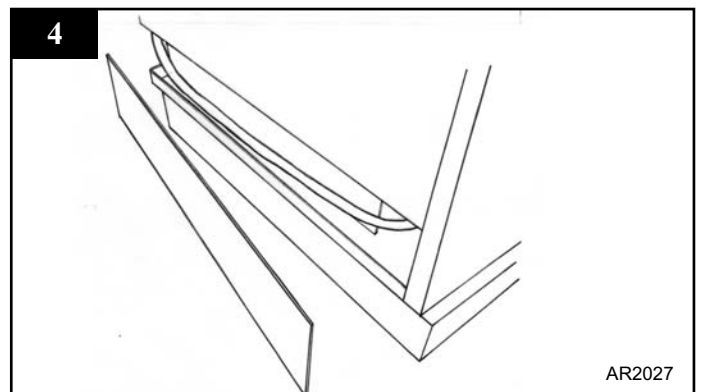
IF THE KITCHEN UNITS ARE CLOSE TO THE LEFT-SIDE OF THE COOKER, YOU MAY NEED TO MAKE THE ELECTRICAL CONNECTION TO THE COOKER BEFORE IT SLIDES BACK INTO POSITION.



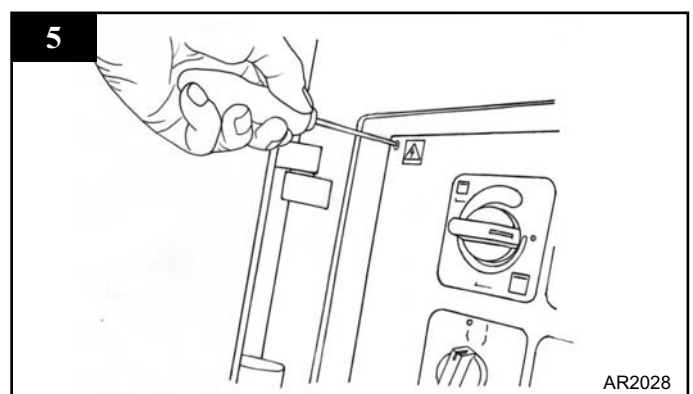
- Slide off the pallet onto the plinth
- Check the cooker surface is level with the kitchen surfaces (if any)
- Check the cooker itself is level using a spirit level

5. ELECTRICAL CONNECTION

- Remove the magnetic side panel of the cooker

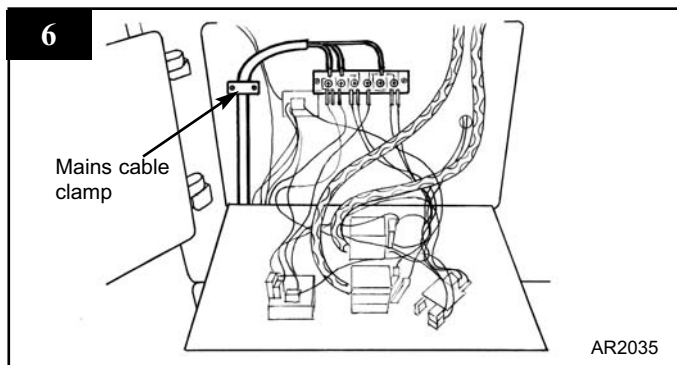


- Remove the control panel cover behind the bottom left-hand door by removing the four screws shown

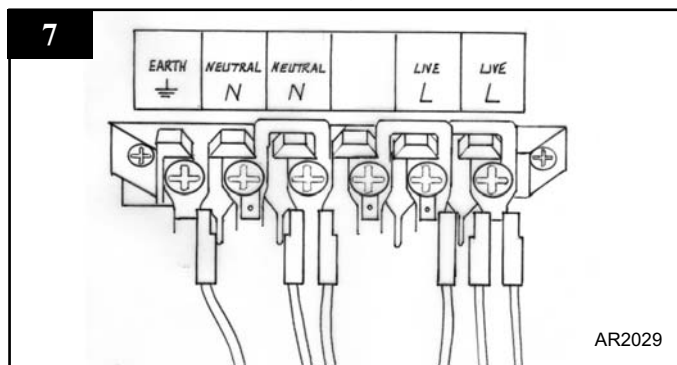


INSTALLATION INSTRUCTIONS

INSTALLATION



- Feed the 10mm mains cooker cable through the channel and into the cooker, Diagram 6

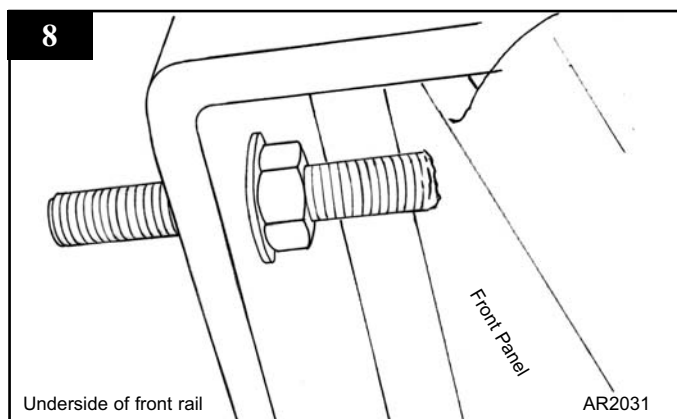


- Connect the mains cable to the connector block following the label identification, Diagram 7
- Replace the control cover and magnetic side cover

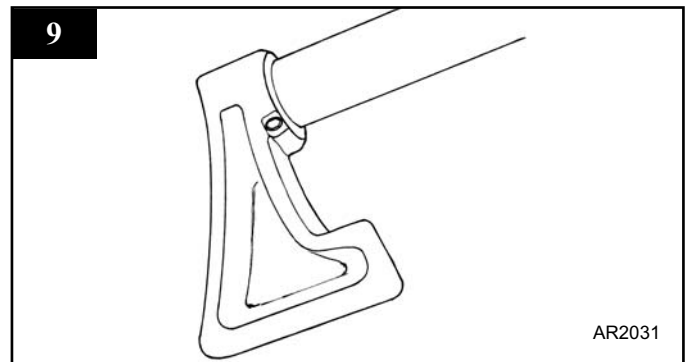
6. FINAL ASSEMBLY

6.1. Towel Rail

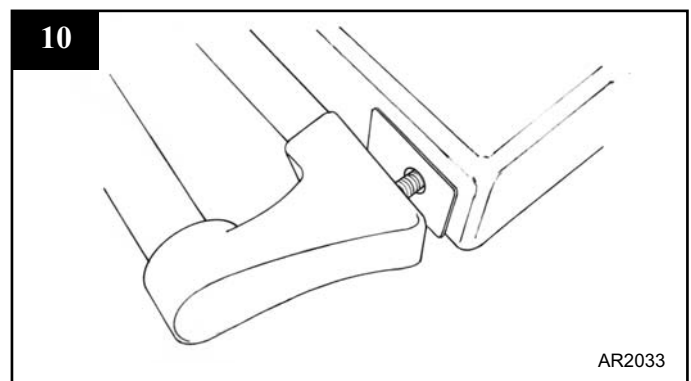
- Screw the threaded bar into the cooker top (both sides)
- Fit a washer and nut
- Screw the threaded bar in until it touches the cooker front and lock the nut in position, Diagram 8



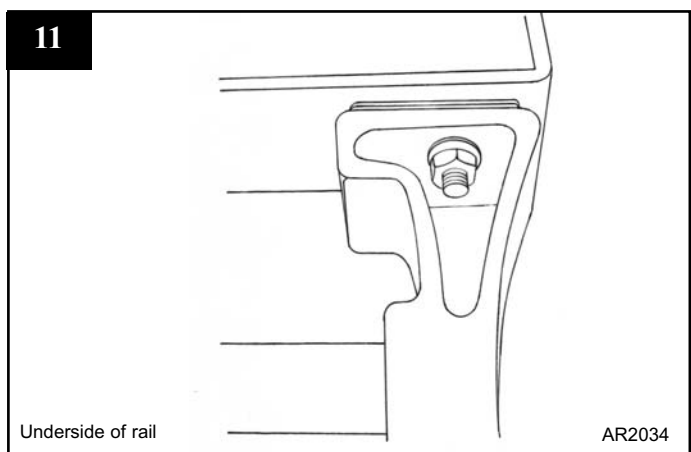
- Fit the two towel rail cast iron ends to the rail
- Lock with the hex grub screw, Diagram 9



- Fit the towel rail assembly onto the threaded bar ensuring the gasket is fitted as in the following Diagram 10



- Lock the towel rail assembly by fitting a washer and nut, Diagram 11



INSTALLATION INSTRUCTIONS

COMMISSIONING

7. COMMISSIONING

ON COMPLETION, THE INSTALLATION MUST BE CHECKED FOR SAFETY. THE TESTS MUST INCLUDE:

- POLARITY CHECK
- EARTH BOND CONTINUITY
- INSULATION RESISTANCE CHECK

IMPORTANT

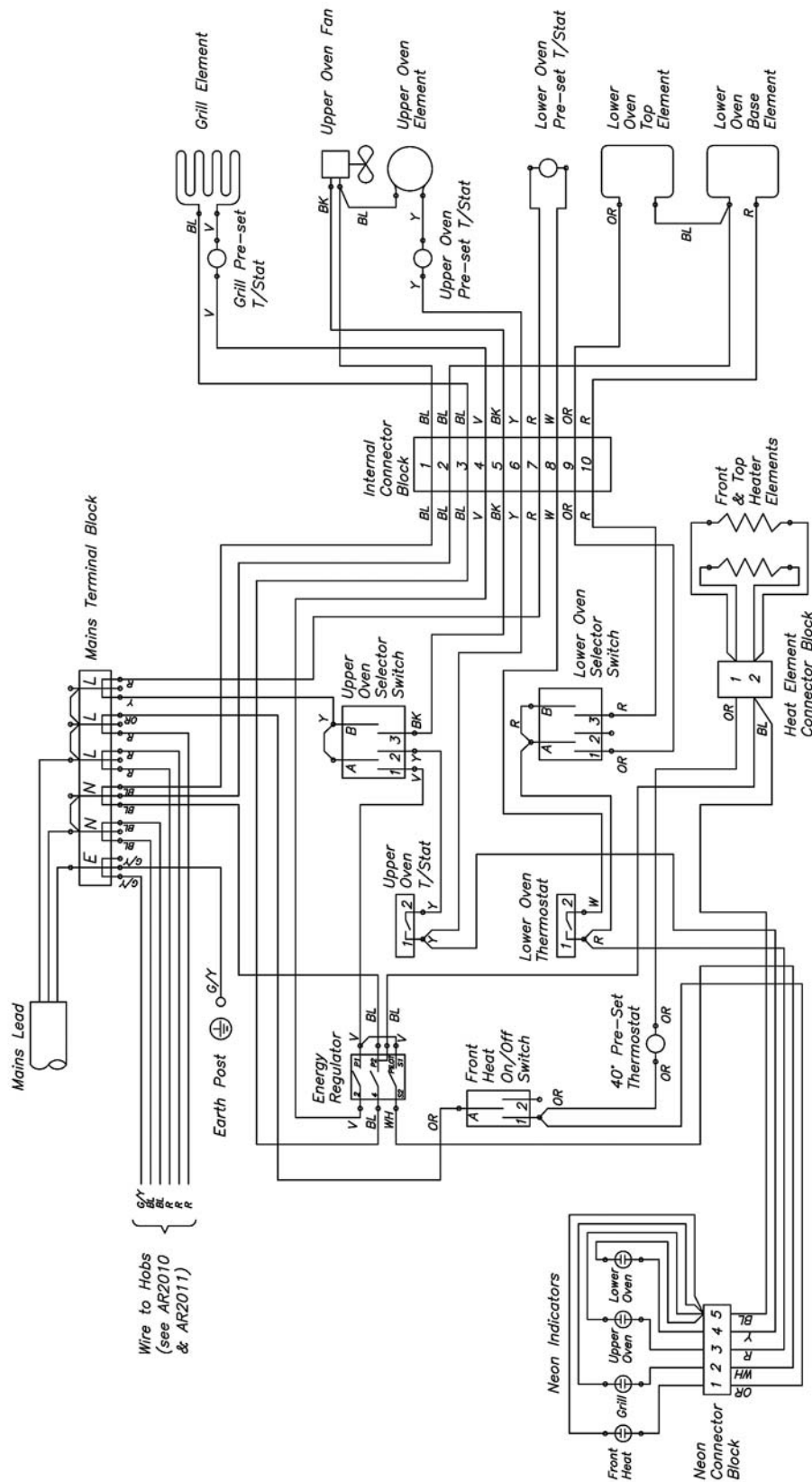
IF THERE IS NO MAINS SUPPLY OR THE ABOVE TESTS CANNOT BE CARRIED OUT, ENSURE THAT A WARNING LABEL IS ATTACHED TO THE APPLIANCE STATING THAT IT SHOULD NOT BE USED UNTIL ELECTRICALLY TESTED BY A SUITABLY QUALIFIED ELECTRICIAN AND INFORM THE CUSTOMER.

Finally:

- Complete the Appliance Commissioning Checklist on *page 3* of this *User and Installation guide*.

SERVICING INSTRUCTIONS

WIRING DIAGRAM



2 OVEN ELECTRIC
MAIN WIRING DIAGRAM
AR 2009

SERVICING INSTRUCTIONS

REPLACING PARTS

IMPORTANT

The work must be carried out by trained service engineers.

1. GENERAL

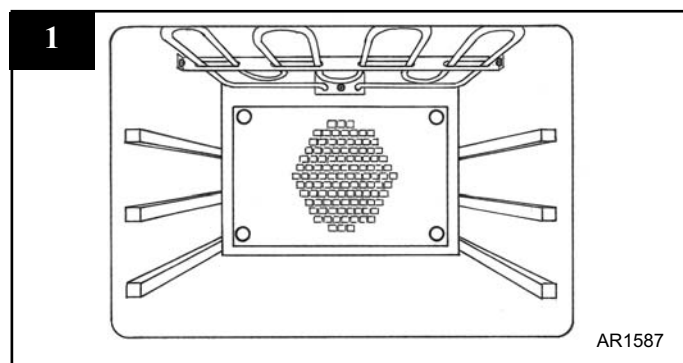
IMPORTANT – The glass panel on this appliance should be checked for any signs of damage on the front face of the glass panel (scratches, scores, cracks or other surface defects). If damage is observed, the glass panel must be replaced and the appliance must not be used until a replacement is installed. Under no circumstances should the appliance be used if any damage is observed. Please isolate the appliance until a replacement glass panel has been obtained and installed. Replacement glass panels can be purchased from AGA Rangemaster via the dealer from which the appliance was purchased or any other AGA Rangemaster distributor.

- 1.1 All major components can be replaced from the front of the cooker.
- 1.2 Make sure the mains electrical supply is isolated before carrying out any servicing work.

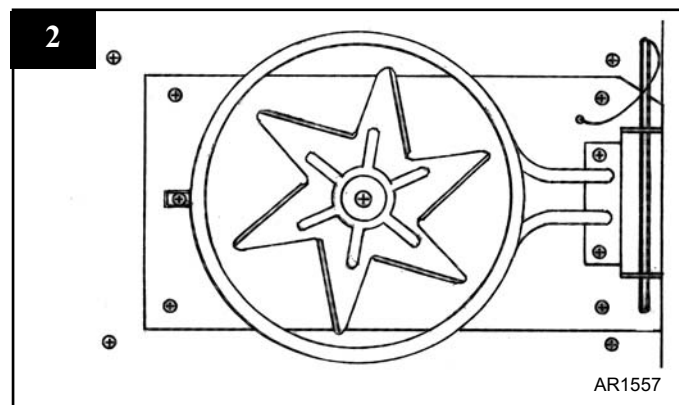
BEFORE PROCEEDING TO CHANGE OR SERVICE ANY ELECTRICAL ITEMS ISOLATE THE MAINS ELECTRIC.

2. FAN MOTOR

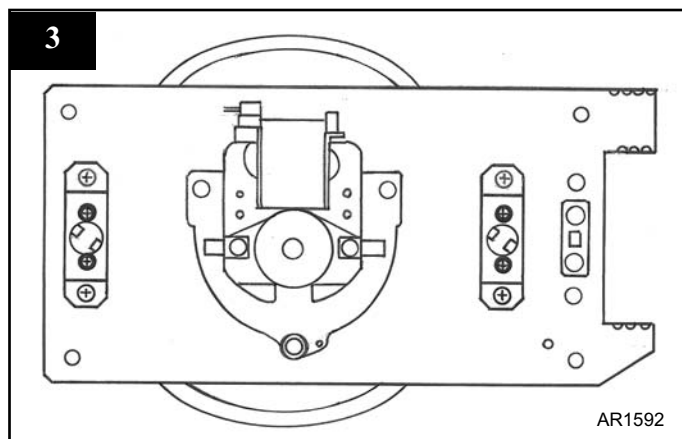
- 2.1 • Open the Fan Oven door and loosen the four screws holding the fan cover. Lift the fan cover off the screws. See Diagram 1.



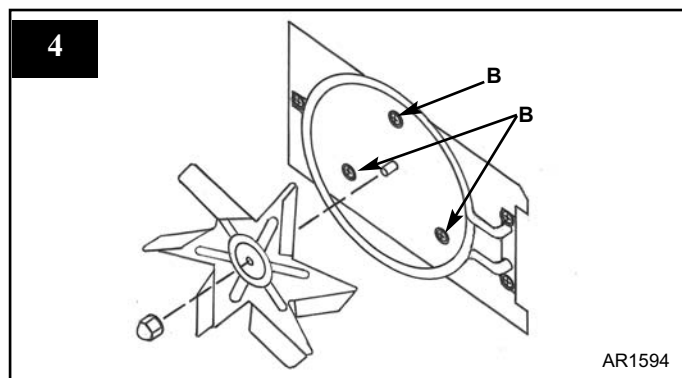
- 2.2 • Remove the thermostat phial, lifting it vertically from its brackets. Take care not to damage the fine capillary tube. See diagram 2, C



- 2.3 • Remove the top two screws 'A', retaining the fan assembly panel and loosen the bottom two screws 'B'
- 2.4 • Lift the fan assembly panel up and off
 - Lower onto the floor of the oven
 - Remove all wires, but keep the Yellow Link wire, see Diagram 3



- 2.5 • Remove the central nut (left-hand thread) and separate the impeller from the fan motor, See Diagram 4 Arrow A AR1587



SERVICING INSTRUCTIONS

REPLACING PARTS

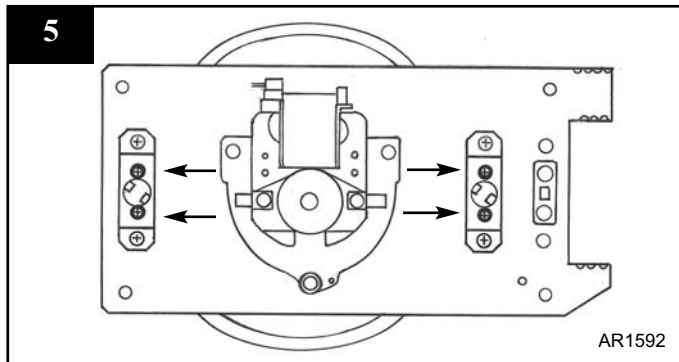
- 2.6 • Remove the three screws (Arrow B) and the fan motor from the panel, Diagram 4.
- 2.7 • Replace the fan motor and reassemble in reverse order

3. OVERHEAT SWITCHES

- 3.1 There are two overheats switches located on the rear of the fan oven assembly panel.

To replace either of these switches, follow steps 2.1 to 2.4 above:

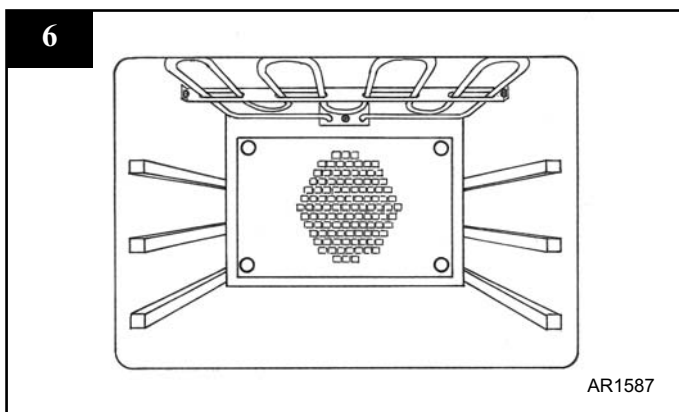
- Remove the two fixing screws from the defective switch identified, Diagram 5



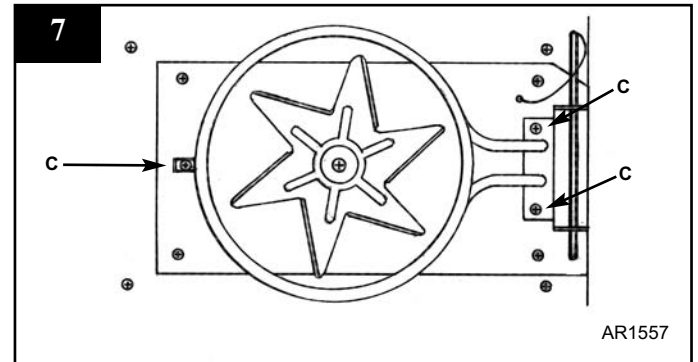
- 3.2 • Replace the overheats switch and reassemble in reverse order ensuring no wires are trapped when replacing the fan
- 3.3 There is also an overheats switch on the Lower Oven element. To access this follow Section 6

4. FAN OVEN ELEMENT

- 4.1 • Open the Fan Oven door and loosen the four screws holding the fan cover
- Lift the fan cover of the screws, Diagram 6



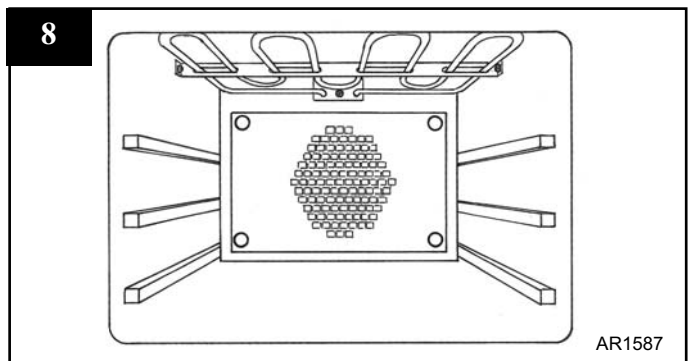
- 4.2 Remove the three screws retaining the oven element and carefully pull forward the element to expose the connections. See diagram 7, Arrow C.



- 4.3 • Disconnect the wires making sure they do not fall behind the oven.
- 4.4 • Replace the element and reassemble in reverse order.

5. GRILL ELEMENT

- 5.1 Remove the single screw from the rear of the element and the two screws retaining the support bracket. See diagram 8.



- 5.2 Carefully pull the element forward to expose the connections and disconnect the wires making sure they do not fall behind the oven.
- 5.3 Replace the element and reassemble in reverse order.

6. LOWER OVEN ELEMENT

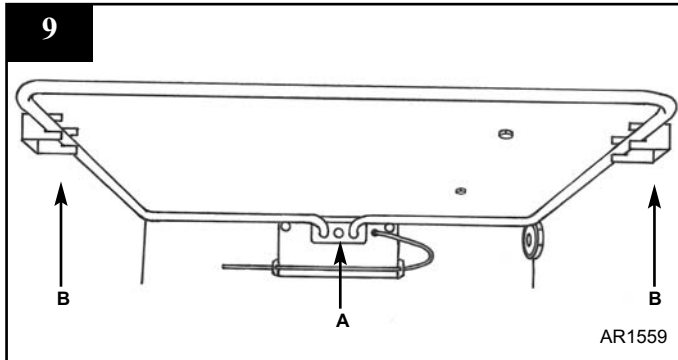
- 6.1 There are two elements in the Lower Oven:
 - One in the top of the oven
 - One under the loose plate of the bottom

SERVICING INSTRUCTIONS

REPLACING PARTS

6.2 To change the top element:

- Remove the single fixing screw and carefully pull forward the element to expose the connections. See diagram 9, Arrow A.

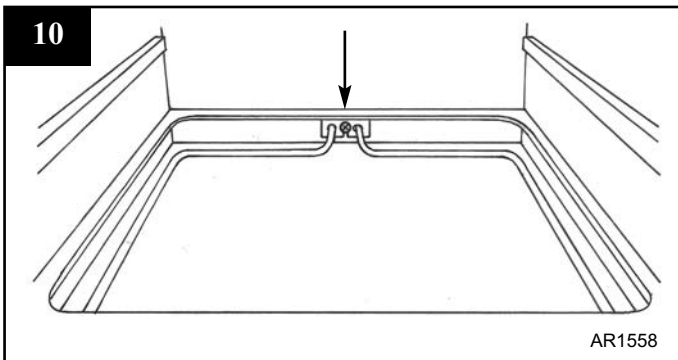


6.3 • Remove the two wires and draw the element forward to clear the two support brackets. See diagram 9, Arrow B.

6.4 • Replace the element and reassemble in reverse order.

6.5 • The bottom element is situated under a loose plate in the bottom of the oven. Remove the plate to expose the element.

6.6 • Remove the single fixing screw and carefully pull the element forward to expose the connections. See diagram 10.



6.7 • Remove the wires, replace the element and reassemble in reverse order.

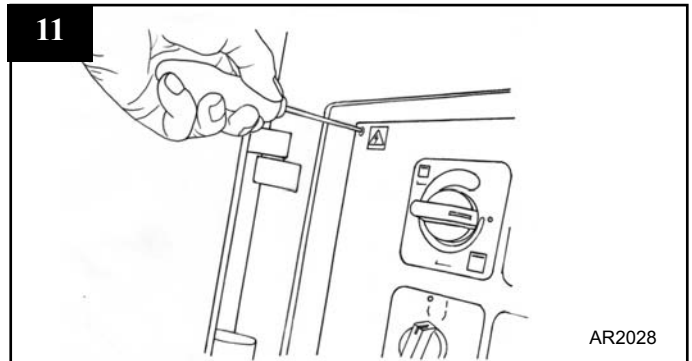
7. FAN OVEN THERMOSTAT

7.1 • To replace the Fan Oven Thermostat, follow steps 2.1 to 2.4 above:

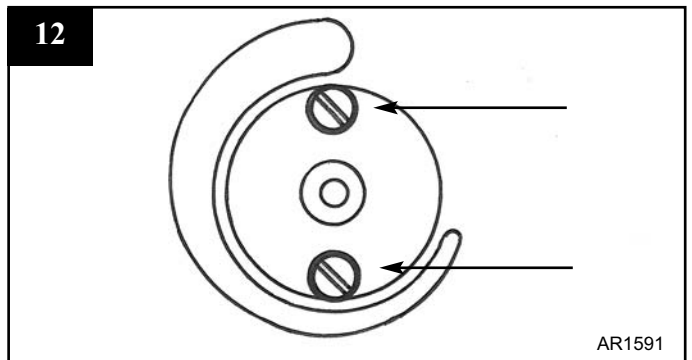
7.2 • Pull the vidaflex protective sleeve off the thermostat phial and keep for use later. Take care not to damage the insulation behind the oven.

7.3 • Locate the fault control thermostat and pull off the knob

7.4 • Remove the four screws securing the control panel and lower the panel onto its front



7.5 • Remove the two screws securing the control to the panel, Diagram 12



7.6 Note the positions of all the wires and disconnect the control. Alternatively, transfer each wire to the new control individually.

7.7 Working from inside the controls area:

- Carefully pull the phial through.
- Take care that it has not become wrapped around the other phial
- Remove the vidaflex protective sleeve

7.8 • Replace the defective control with a new one and secure it to the front panel

- Make sure it is in the correct orientation

7.9 • Replace the wires in the correct positions, refer to wiring diagram

7.10 • Replace the vidaflex protective sleeve from the old control onto the new one, ensuring that it protects the phial from coming into contact with other connections in the control area

7.11 • Thread the phial back and feel for it through the hole in the back of the Fan Oven

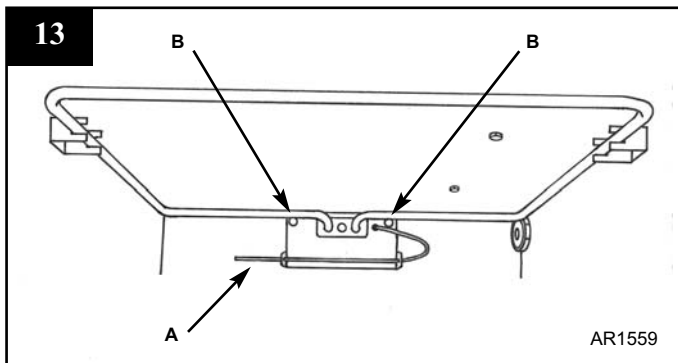
SERVICING INSTRUCTIONS

REPLACING PARTS

- 7.12 • Replace the vidaflex protective sleeve from the old control onto the new one, ensuring that it protects the phial from coming into contact with other connections behind the oven
- 7.13 • Reassemble the fan assembly panel in reverse order

8. LOWER OVEN THERMOSTAT

- 8.1 In order to change the Lower Oven thermostat:
- Remove the Fan Oven Fan Assembly plate to provide sufficient access following steps 2.1 to 2.4 of *Replacing Parts*, but leave the wires attached
- 8.2 • Remove the Lower Oven element, Step 6.2
- 8.3 • Remove the Lower Oven phial 'A' from its location
- Remove access panel 'B' behind, Diagram 13



- 8.4 • Replace the thermostat and phial by following paragraphs 7.2 to 7.12
- 8.5 • Reassemble the Lower Oven element and phial by reversing the order
- 8.6 • Reassemble the Fan Oven assembly by reversing the order

9. SPECIALIST SERVICING

In the unlikely event that a problem occurs with any of the following features:

- Induction Hob
- Radiant Hob
- Neon Indicators
- Warm Front

The parts are serviceable only by an authorised Rayburn Service engineer; contact your local Rayburn agent.

10. SHORT SPARES LIST

EL0314	Oven Pre-set 220°C
EL0298	Grill Element
C610138	Grill Trivet
EL0299	Bottom Oven Element
C610077	Wire Cooking Shelf
C610335	Full Size Baking Tray Trivet
C610334	Full Size Baking Tray
EL0301	Fan Oven Element
EL0300	Fan Oven Fan
GC0113	Control Knob
EL0309	Grill Thermostat
EL0310	Oven Thermostat
EL0412	Rotary Switch

SERVICE RECORDS

1ST SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Dealer's Stamp Registration Number

2ND SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Dealer's Stamp Registration Number

3RD SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Dealer's Stamp Registration Number

4TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Dealer's Stamp Registration Number

5TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Dealer's Stamp Registration Number

6TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Dealer's Stamp Registration Number

7TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Dealer's Stamp Registration Number

8TH SERVICE

Date of Service:.....

Next Due:.....

Signed:.....

Dealer's Stamp Registration Number

9TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Dealer's Stamp Registration Number

10TH SERVICE

Date of Service:.....

Next Service Due:.....

Signed:.....

Dealer's Stamp Registration Number



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