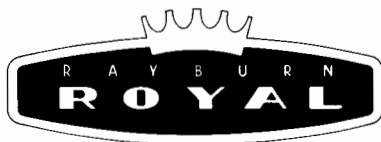


WARNING

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Installation and Servicing Instructions for Rayburn Royal G7 Gas-Fired Cooker

Consumer Protection Act 1987

As manufacturers and suppliers of cooking and heating products, in compliance with Section 10 of the Consumer Protection Act 1987, we take every care to ensure, as far as is reasonably practicable, 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.

Introduction

The Rayburn Royal G7 Gas Cooker is a combined cooker and domestic hot water heater.

It is available in Open Flue form only, operating on natural draught, the boiler being designed for use on an open vented water system only, operating with gravity D.H.W. primaries.

The appliance is available with Right hand oven and Right hand flue outlet only.

		Cooker LOW	Cooker HIGH
Heat Input	kW	2.8	8.3
	Btu/h	9,500	28,500
Heat Output Water	kW	0.88	2.6
	Btu/h	3,000	9,000
Burner Pressure	NAT	mbars	-
		in w.g.	15.0
	GAS	mbars	-
		in w.g.	6.0
Burner Pressure	LPG	mbars	-
		in w.g.	37.0
	LPG	mbars	-
		in w.g.	14.8
Burner Injector Size	Cooker	2.37mm (0.0935in)	1.498mm (0.0595in)
	Cooker Tap Bypass size	1.32mm (55M)	0.787mm (68M)

TECHNICAL DETAILS

Boiler Water Connections

Flow (one) Rp 1 (1in BSP Int)

Return (one) Rp 1 (1in BSP Int)

Both connections are located towards the rear edge of the appliance L.H. side panel.

Gas Connections RP ½ (½in BSP Int)

Flue Outlet Dia. 102mm (4in Int)

Min Working Hydraulic pressure of boiler } 0.23 bar (3.4 psi)

Max Working Hydraulic pressure of boiler } 1.75 bars (25.75 psi)

Weight of Appliance } 318kg (700lb)

Appliance Overall Dimensions
Height: 995mm (39¼in)
Width: 872mm (34¾in)
Depth: 575mm (22½in)

These appliances are suitable for either Natural or L.P.G. gases dependent upon model type, an independently controlled gas burner provides heat to the cooker and domestic hot water only.

Installation Instructions

The installation of the appliance must be in accordance with the relevant requirements of the current Gas Safety (Installation and Use) Regulations, Building Regulations, Building Standards (Scotland) Regulations, Current I.E.E. Wiring regulations and the byelaws of the local Water Undertaking.

The installation should also be in accordance with any relevant requirements of the local Gas Region and Local Authority and the relevant recommendations of the following current British Codes of Practice:—

CP331 Installation of pipes and meters for town gas part 3. Low pressure installation pipes.

BS5376 Selection and installation of gas space heating. Part 2. Boilers of rated input not exceeding 60kW.

BS5546 Code of Practice for installation of gas hot water supplies for domestic purposes (2nd family gases).

BS5440 Flues and air supply for gas appliances of rated input not exceeding 60kW. Part 1. Flues. Part 2. Air Supply.

BS6172 Code of Practice for installation of domestic cooking appliances.

Appliance - Hearth

The appliance must be installed on a solid level floor or base of incombustible material which is capable of supporting the total weight.

Location

The location chosen for the appliance must permit the installation and the provision of a satisfactory flue and an adequate air supply. The location must also provide adequate space for servicing and air circulation around the appliance. See "Installation of Appliance" (pages 3 and 4).

Should the installation of the appliance be in an unusual position or restricted space, special procedures may be necessary. BS 6798: 1987 gives detailed guidance on this aspect.

Gas Supply

Service Pipes

The local Gas Region should be consulted at the installation planning stage in order to establish the availability of an adequate supply of gas.

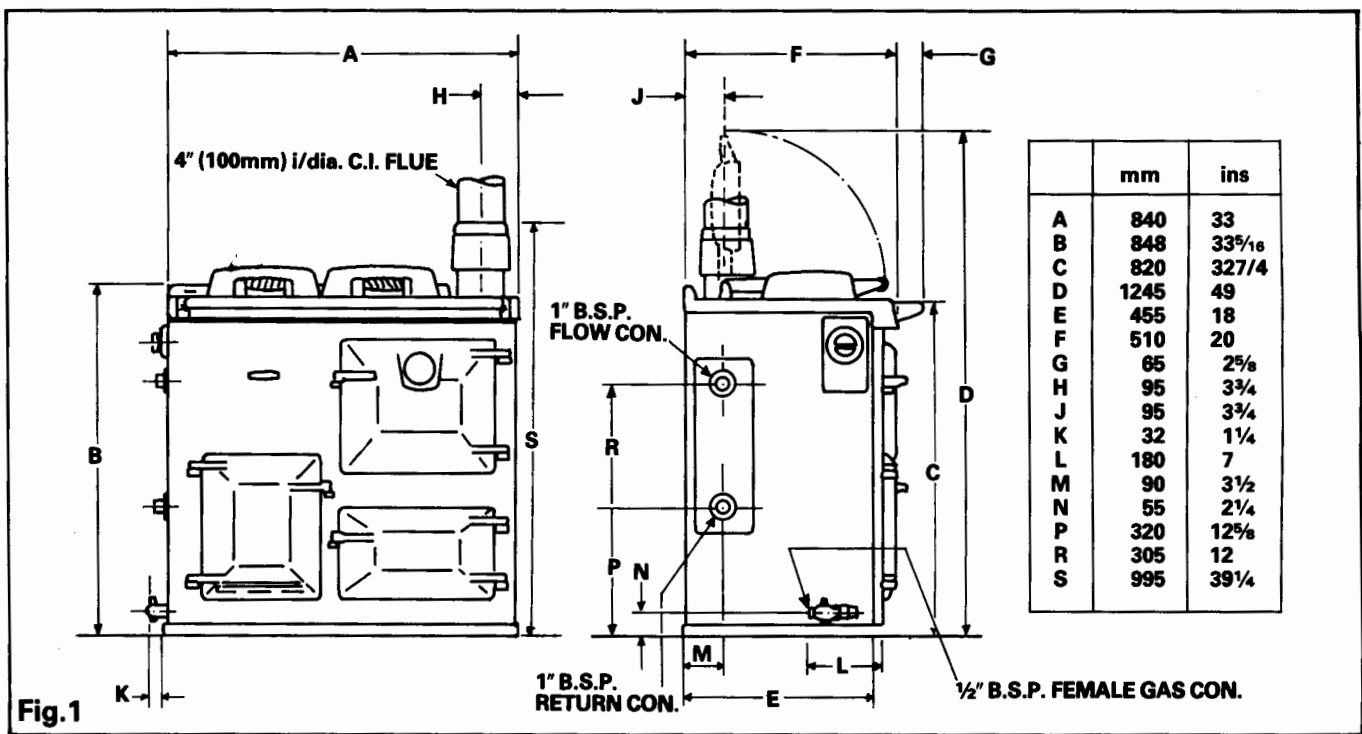
An existing service pipe must not be used without prior consultation with the local Gas Region.

Meters

New gas meters should be connected to the service pipe by the local Gas Region or a local Gas Region contractor.

An existing meter should be checked, preferably by the Gas Region, to ensure that the meter is adequate to deal with the total rate of gas supply required.

Installation Instructions



Installation Pipes

Installation pipes should be fitted in accordance with CP.331.3. Pipework from the meter to the appliance must be of adequate size. Do not use pipes of a smaller size than the appliance gas connection. The complete installation must be tested for soundness and purged as described in the above Code.

Flue System

Detailed recommendations for fluing are given in BS 5440:1.

The following notes are intended to give general guidance:

The cross-sectional area of the flue must be not less than the area of the flue outlet of the cooker. The height of the flue must be at least 3m (10ft) high from the floor level. If flue pipe is used it must be not less than 102mm (4in) internal diameter.

Flue pipes and fittings should be constructed from one of the following materials:—

- Cement to BS 576.
- Aluminium or stainless steel to BS 715.
- Cast Iron or mild steel to BS 41 acid resistant vitreous enamel lined.

If double walled flue pipe is used it should be of a type acceptable to British Gas.

Ensure that any intended chimney is swept and is free of obstruction.

Air Supply

Detailed recommendations for air supply are given in BS 5440:2.

The following notes are intended to give general guidance:—

Kitchen or Internal Space Air Supply

Wherever an open flue appliance is to be installed it must have a permanent air vent. This vent must be either direct to outside air or to an adjacent room or internal space which must itself have a permanent air vent of at least the same size direct to outside air.

The minimum effective area of the permanent air vent in the outside wall must be 37cm² (5.8in²)

Effect of an Extract Fan

If an extractor fan is fitted in the same room as an open flue appliance there is a possibility that if adequate air inlet area from outside is not provided, spillage of the products from the appliance flue could occur when the

extract fan is in operation. Where such installations occur, a spillage test as detailed in BS 5440:1 must be carried out and any necessary remedial action taken.

Water Circulation System

Detailed recommendations for the water circulation system are given in BS 6700:1987.

The following notes are of particular importance:—

- The hot water storage vessel should be of the indirect cylinder or calorifier type.
- The hot water storage vessel should be insulated, preferably, with not less than 75mm (3in) thick mineral fibre, or its equivalent.
- Pipework should be insulated to help prevent heat loss and possible freezing, particularly where pipes are run through roof space and ventilated under floor spaces. Cisterns situated in areas which may be exposed to freezing conditions should also be insulated.
- Draining taps must be located in accessible positions to permit the draining of the whole system. Including the appliance and hot water storage vessel. Draining taps should be at least ½in BSP nominal size and be in accordance with BS 2879.
- The appliance boiler section should be connected to a cistern water supply, subject to a maximum head of 18.25m (60ft), and water carrying copper tubes should be to BS 2871:1.

The cast iron boiler can be supplied, vitreous enamelled internally for use in some soft water areas. Vitreous lined boilers can be used in conjunction with a direct cylinder.

The use of horizontal pipe runs should be avoided wherever possible in order to prevent the collection of air in the system. If horizontal runs are unavoidable, the pipes should rise upwards in the direction away from the appliance.

Hot Water Storage Vessel

It is recommended that an indirect 140 litre (30 gallon) hot water storage cylinder of the double feed type complying with BS 1566 Part 1: DF Type 8, should be lagged and fixed vertically as near as possible to the appliance.

The water draw-off pipes to the taps must be dead leg connection from the vent/expansion pipe.

A drain tap must be fitted at the lowest point of the system.

Installation of Appliance

General

The appliance is floor-mounted and the space in which the appliance is to be fitted must have the following minimum dimensions:-

Width: 1015mm (40in)

Depth: 565mm (22¼in)

Height: 1320mm (52in).

This space includes the following minimum clearances for servicing:-

Between wall and L.H. side of appliance

150mm (6in)

Between wall and R.H. side of appliance

25mm (1in)

Above the raised insulating cover handle

75mm (3in).

In addition, adequate clearance must be available at the front of the appliance to enable it to be operated and serviced.

Flue pipes and fittings must not be closer than 25mm (1in) to combustible materials and where passing through a combustible partition such as a ceiling or roof, must be enclosed in non-combustible sleeve providing an air space of at least 25mm (1in).

Spaces around the flue pipes passing through walls or floors should be sealed against the passage of smoke and flame.

Preliminary Installation

The appliance is delivered in a fully assembled condition with the exception of the following items which are supplied separately packed and require assembly.

1. Draught Diverter Assembly – See Fig. 2.
2. Appliance Rear Distance Bracket – (For use when appliance is installed 25mm (1in) away from a rear wall of combustible material). See Fig. 4.

Wherever possible, it is recommended that skirting board is removed for the width of the appliance to enable the rear edge of the appliance top plate to make contact with the vertical wall, and avoid a rear air gap. (Combustible walls excepted).

Site Location

1. Remove the appliance assembly from its transit wooden pallet by the temporary location of a sloping ramp board between the pallet and the floor. With the appliance on the floor, lift the front of the appliance (manually or crowbar) and insert a 1in BSP x 1m long tube between the front of the appliance base plate and the floor. Draw the tube balanced appliance forward until the tube is at the rear of the appliance and then insert a second similar tube at the front of the appliance, between the base plate and floor. The tube supported appliance can now be slowly "rolled" across the floor and positioned with its back against the wall, and in its intended position for flue connection. Using a crowbar at the rear corner of the appliance base plate, take the weight of the appliance on the crowbar and remove the rear roller tube, followed by similar action on the front tube.

NOTE: IF THE REAR WALL IS OF COMBUSTIBLE MATERIAL, THERE MUST BE AN AIR GAP OF 25mm (1in) BETWEEN THE WALL AND REAR OF APPLIANCE. FIT REAR DISTANCE BRACKET AS SHOWN IN FIG. 4.

2. Assemble and locate the flue draught diverter assembly on the top plate. See Fig. 2.
3. Fit a 600mm (24in) minimum vertical height of flue pipe into the draught diverter flue socket, sealing joint with fire cement.

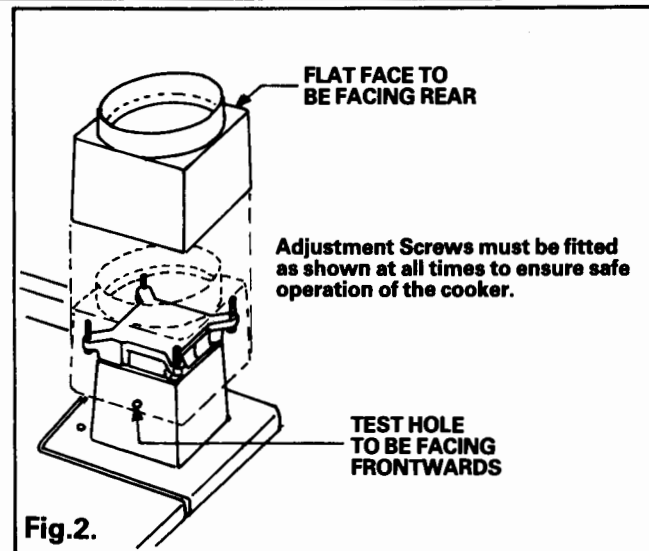


Fig. 2.

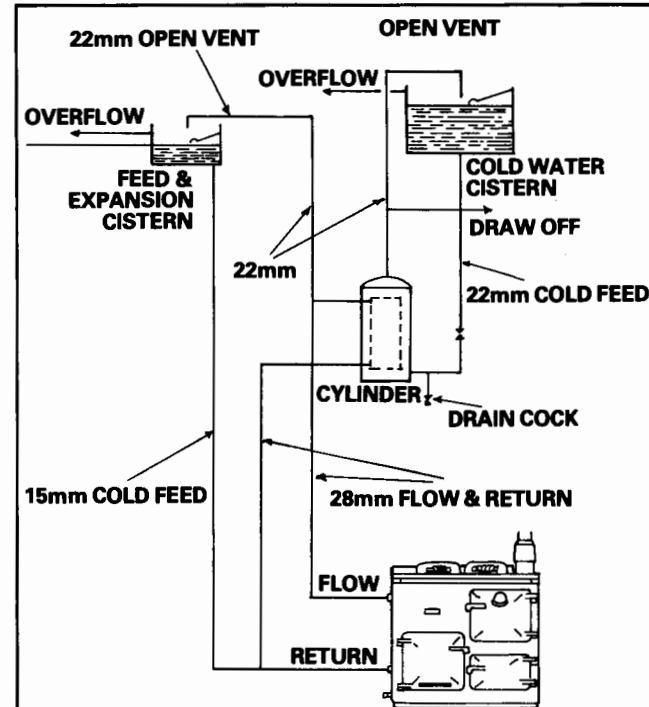


Fig. 3 – Typical Gravity System

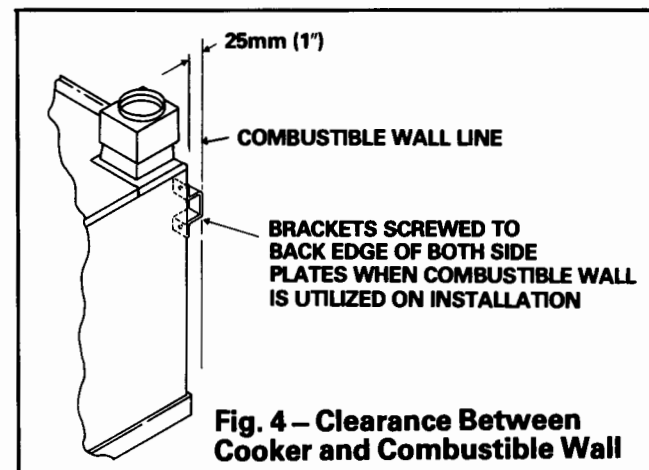
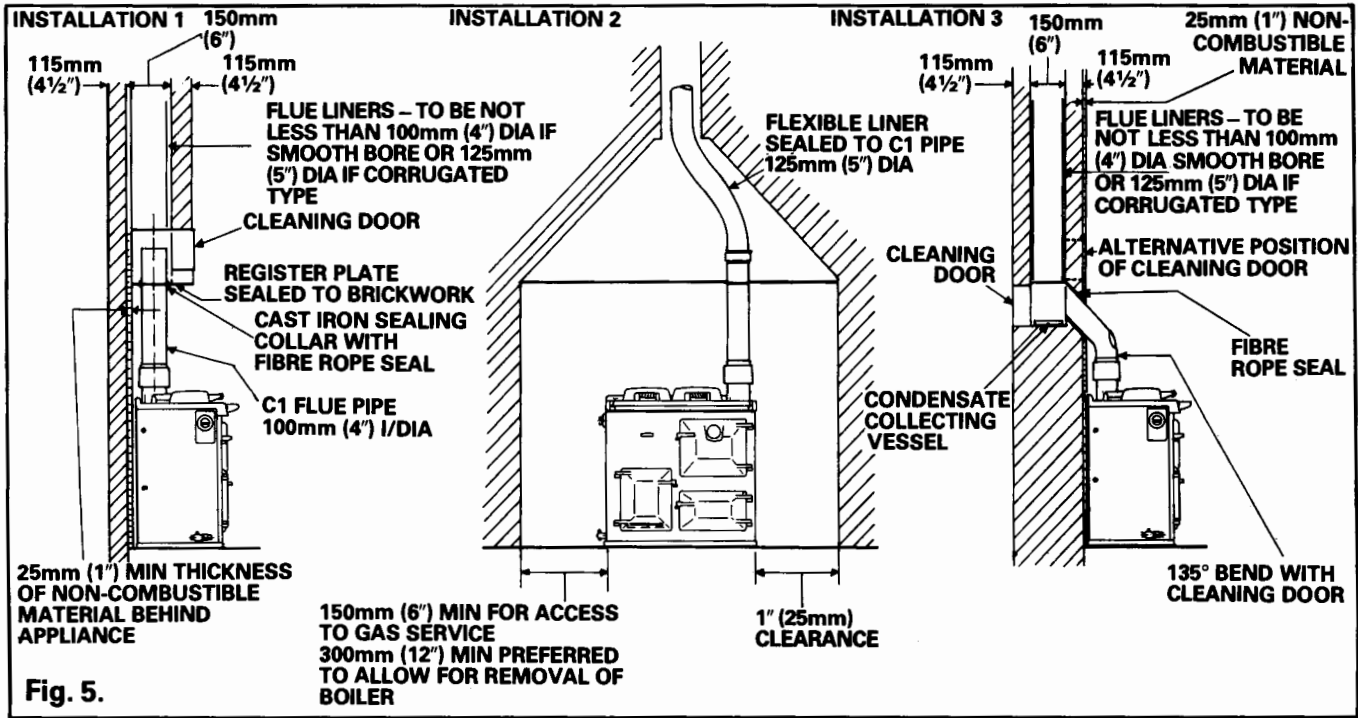


Fig. 4 – Clearance Between Cooker and Combustible Wall

NOTE: IT IS RECOMMENDED THAT THE VERTICAL FLUE PIPE, FITTED INTO THE DRAUGHT DIVERTER SOCKET, HAS AN INTEGRAL CLEANING COVER FITTED, TO FACILITATE THE CLEANING OF THE FLUE PIPE.

4. Connect and terminate the flue system in accordance with standard practice. See Fig. 5.

Installation Instructions



Boiler Inspection

Remove the hotplate and ensure the internal face of the boiler has been sealed to the combustion chamber with fire cement.

Gas Installation

1. Connect the gas supply to the integral union gas service cock on the appliance.
2. Test the whole of the gas installation, including the meter for soundness and purge in accordance with the recommendations of CP331:3.

Water Connections

The two Rp1 (1in BSP int) flow and return connections are located towards the rear edge of the appliance left hand side panel, and pipe connections should be made with R1 (1in BSP ext) × 28mm dia copper compression fittings.

Gravity Domestic Hot Water

The 28mm O.D. primary flow pipe must rise continuously from the boiler section to the cylinder to ensure good gravity circulation and extended to provide an open vent. The 28mm O.D. primary flow and return pipes must not exceed 10m (30ft) in length. Pipe runs in excess of 5m (15ft) must be lagged.

Commissioning and testing Water Circulation System

The boiler/cylinder system should be thoroughly flushed out with cold water and checked for water soundness. Refill system and check that all air locks are cleared.

Commissioning and Lighting the Cooker

1. Turn oven control knob **A** to the **OFF** position.
2. Open outer burner door **B** and lift off inner combustion chamber **C**.
3. After ensuring gas is available to the appliance, undo the union at the appliance gas service cock **D**, open the cock **D** and purge any air within the supply pipe.

WARNING: NO SMOKING OR NAKED LIGHTS

Close the appliance gas service cock **D** and remake the union, turn the gas service cock **D** to **ON**, and test for gas soundness, using suitable leak detection fluid eg. a soap solution and sense of smell to locate any gas leaks.

A procedural check is necessary on the appliance to ensure that all gas joints have remained in contact after despatch from works and installation as follows:—

- 4.(a) Turn gas service cock **D OFF**.
- (b) Disconnect the main burner inlet connection and pilot union connection at the front of the burner chamber.
- (c) Lift up front of burner and draw forward carefully to disengage support foot from baseplate location. Withdraw the burner until flame failure device probe is accessible in pilot light assembly.
- (d) Carefully prise open, the keyhole slot at the rear end of the bracket, disengage rope and remove burner.
- (e) Lift out combustion chamber base plate to expose gas controls.
- (f) Plug or blank the end of the pilot light **H** feed tube, then turn the gas service cock **D ON**.
- (g) Test for gas soundness at all incoming joints to flame failure device via gas governor, using suitable leak detection fluid eg. soap solution and sense of smell to locate any gas leaks.

fitting the combustion chamber baseplate, remove pilot plug and refit the main burner and pilot in reverse order of removal.

- (i) Light the pilot light only and confirm gas soundness at pilot inlet connection and inlet of gas control tap **A**.
- (j) Turn the gas control tap to **HIGH** and confirm gas soundness at outlet of gas control tap **A** and inlet of main burner **K**.
- (k) Turn gas service cock **D** and control tap **A** to **OFF**, disconnect main burner **K** and re-locate the combustion chamber base plate. Re-assemble gas burner in reverse order of removal.

Cooker Control

- 5.(a) Ensure appliance gas service cock **D** is **ON** with its squarehead slot in line with the pipework. See Fig. 6.

Gas will now flow to the pilot light **H**.

- (b) Light pilot **H** with a match or lighted taper.

NOTE: SOME AIR MAY BE PRESENT IN PILOT SUPPLY TUBE. PURGE BY SLACKENING OFF PILOT BURNER TUBE NUT I (FIG. 6) AT PILOT BURNER, AND THEN RE-TIGHTEN.

- (c) Inspect pilot flame which should envelope probe tip **J** (for about 20mm flame length) of the flame failure device, until it glows a dull red.
- (d) Push in and turn cooker control knob **A** from **OFF** to **LOW**.

The main burner **K** should cross-light smoothly from the pilot light.

- (e) Turn cooker control knob **A** from **LOW** to **HIGH** observing the change in flame pattern and main burner flame height, then test for gas soundness at all joints above the combustion chamber base. Use suitable leak detection fluid, eg. soap solution and sense of smell where possible to locate gas leaks.

- (f) Turn cooker control knob **A** to the **OFF** position and turn appliance gas service cock **D OFF** with head slot across the pipework.

- (g) Replace inner combustion chamber door **C**.

Early models without thermocouple
type FFD

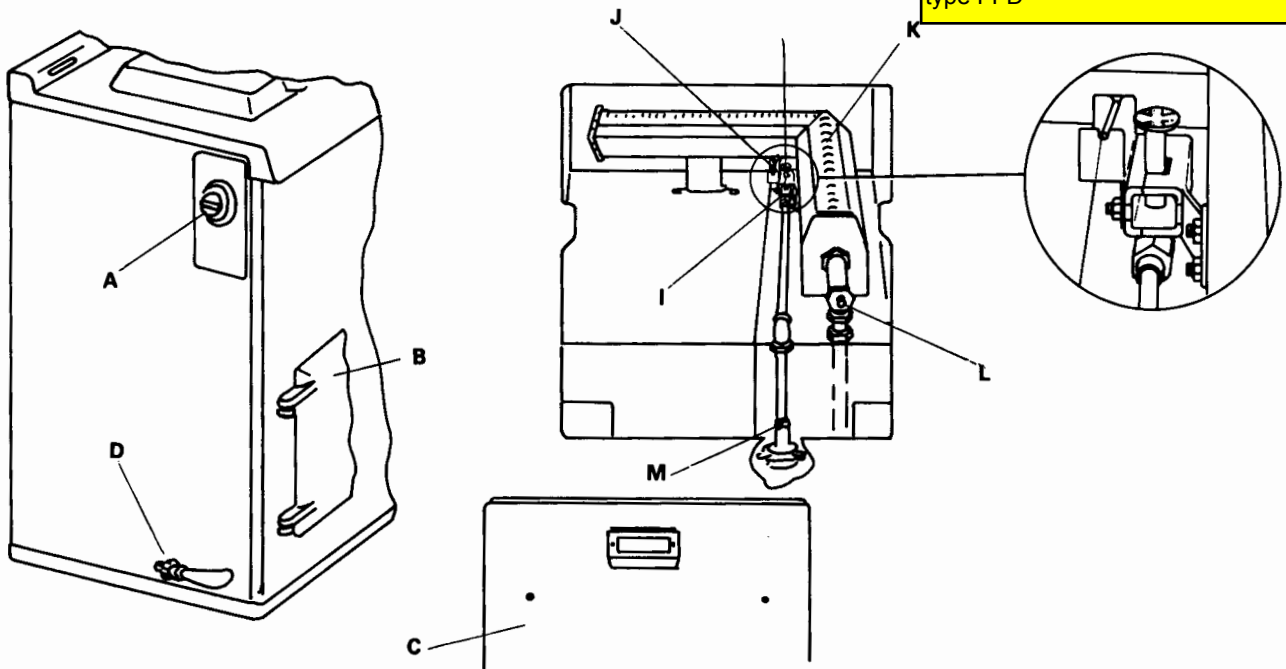


Fig. 6.

Installation Instructions

Lighting Instructions

Before lighting, ensure cooker control knob **A** is in the **OFF** position.

Lighting Main and Pilot Burner

1. Ensure appliance service cock **D** is open.
 2. Open outer burner door **B**, lift off door **C** and turn slotted head of appliance gas service cock **D** until slot is positioned in line with pipework.
 3. Light pilot light **H** with a lighted taper or match.
 4. Remove sealing screw from main burner test nipple **L**, fit gas pressure gauge.
 5. Push in and turn cooker control knob **A** from **OFF** to **LOW**. The main burner **K** should cross-light from pilot light.
Replace combustion chamber door **C**.
 6. Turn control knob **A** from **LOW** to **HIGH**, and after 10 minutes, check that the gas pressure conforms to the pressure as indicated on the data plate.
 7. Check that the main burner gas pressure is maintained and unaffected when other gas appliances are used.
- NOTE: IF FOR ANY REASON A GAS RATE CHECK IS REQUIRED, TURN OFF ALL OTHER GAS APPLIANCES, AND USING THE GAS METER TEST DIAL AND WATCH TIMER, CHECK THAT THE MAXIMUM GAS INPUT TO THE APPLIANCE IS AS INDICATED ON THE DATA PLATE. (BS 6798:1987 GIVES FULL DETAILS OF THE METHOD)**
8. Any adjustment of gas pressure can be obtained by the removal of the blanking plug covering the adjustment screw **M** (fig. 6) on the appliance gas governor below the combustion chamber.
 9. Check that there is no spillage of combustion products from the appliance down-draught diverter by carrying out a spillage test as detailed in BS 5440:1.
Inspect flame pattern and appearance of burner at high fire to establish that there is adequate air for combustion.
 10. Turn the control knob **A** to **OFF** and remove the pressure gauge from the burner test nipple, then replace the sealing screw.

Early models without thermocouple type FFD

11. Replace inner combustion chamber door **C** and close outer burner door **B**.

How to operate Cooker Control

Overnight and when not required for cooking, leave cooker control knob **A** at **LOW** position. To increase the temperature of the oven or hotplate, turn the cooker control knob **A** to required temperature. Reduce knob setting gradually in order to maintain required temperature.

Turning Off

Ensure the cooker control knob **A** is at a **LOW** setting. Press and hold in cooker knob **A** simultaneously turning it clockwise to **OFF** whereupon the main cooker burner **K** will extinguish, leaving the pilot **H** alight. To extinguish the pilot, turn slot of gas service cock **D** until the slot is positioned across the pipework.

12. Check the operation of the flame failure device on burner to ensure it shuts down in 60 seconds by turning **OFF** service cock **D** with slot across the pipework. The appliance should be at working temperature.

Instruct User

- (a) Advise the User of the precautions necessary to prevent damage to the heating system and to the building in the event of the heating system remaining inoperative during frost conditions.
- (b) Advise the User that, for continued efficient and safe operation of the appliance, it is important that adequate servicing is carried out at regular intervals recommended by the local Gas Region.
- (c) Hand the Operating Instructions to the User and demonstrate the correct operation of the appliance and system controls.
See notes under heading "**Method of Appliance Control**".

NOTE: LEAVE THESE INSTRUCTIONS WITH THE USER OR ADJACENT TO THE GAS METER.

LEAVE THESE INSTRUCTIONS WITH THE USER OR ADJACENT TO THE GAS METER FOR FUTURE USE.

METHOD OF APPLIANCE CONTROL

The cooker burner provides heat for the two ovens, hotplate and domestic hot water.
A main gas service cock is incorporated at the LH side of the cooker.

Operation

The burner **K** has a permanent pilot light **H** protected by a mercury flame failure valve.
Turning **ON** the main gas service cock **D** to allow gas to the flame failure device and pilot.
Gas will now pass to the pilot light **H** which must be lit manually.

When the pilot heats the flame failure probe **J** correctly, gas is allowed to pass through the mercury flame failure device to the cooker control knob **A** on the LH side of the cooker.

Depressing the cooker control knob **A** and turning to **LOW**, allows the gas to the main burner **K** which cross-lights from the pilot burner.

LOW is the minimum (and idling) gas rate and setting to position **HIGH** will provide a gas rate to provide an oven temperature up to 260°C (500°F). When the oven temperature is attained, manually turn the control knob down to maintain oven temperature.

When not in use, reset knob **A** to **LOW**.

Servicing Instructions

Early models without thermocouple
type FFD

Annual Servicing

It is important that servicing be carried out by a competent service engineer, and it is recommended that a contract be made with the local Gas Region or a CORGI registered installer.

With normal use, a cooker flueway clean and burner service should be carried out once per annum. An additional flueway clean, half yearly, may be necessary in some cases.

The householder should be advised to turn **OFF** the cooker control knob the night preceding the day of service, so that the appliance will have cooled down by the following morning, in readiness for servicing. Before commencing any servicing, turn **OFF** the gas supply at the appliance gas service cock (bottom LH side).

Standard Annual Service Schedule

- a. Service clean of heat exchanger over flueways and hotplate. Section 3.
 - b. Service clean of burner with main injector – Section 2.
 - c. Service clean of pilot burner assembly with injector – Section 2.
 - d. Service maintenance of cooker control tap. Sections 7 and 8.
1. **To Obtain Servicing Access – Fig. 1.**
To obtain servicing access to main gas burner, gas control and heat exchanger, proceed as follows:–
- a. Lift out the hotplate.
 - b. Open the outer burner door and inner combustion chamber door.

2. To Remove Main Burner

- a. Ensure the appliance service cock **A** is turned **OFF**.
- b. Disconnect main burner inlet union and pilot union connection at the front of the burner chamber.
- c. Lift up the front of the burner and draw forward carefully to disengage support foot from baseplate location. Withdraw the burner until flame failure device sensing probe is accessible then carefully prise open the keyhole slot at rear end of bracket, disengage probe and remove burner.
- d. Gently brush the top face of the burner and examine the flame ports.
Remove any lint/fluff from injector, burner venturi and tip downwards to remove debris.
- e. Remove main injector and check it is free of deposit with a tooth brush bristle or similar if necessary.

DO NOT USE OVERSIZE WIRE TO CLEAN INJECTOR ORIFICE.

To Service Pilot Burner

- f. Disconnect hexagon nut securing pilot feed pipe to pilot burner.
Remove pilot injector and check to see it is free of deposit with a tooth brush bristle or similar if necessary.

DO NOT USE OVERSIZE WIRE TO CLEAN INJECTOR ORIFICE.

- g. Examine probe end of flame failure device and replace flame failure device if probe end is badly pitted, corroded or malfunctioning.

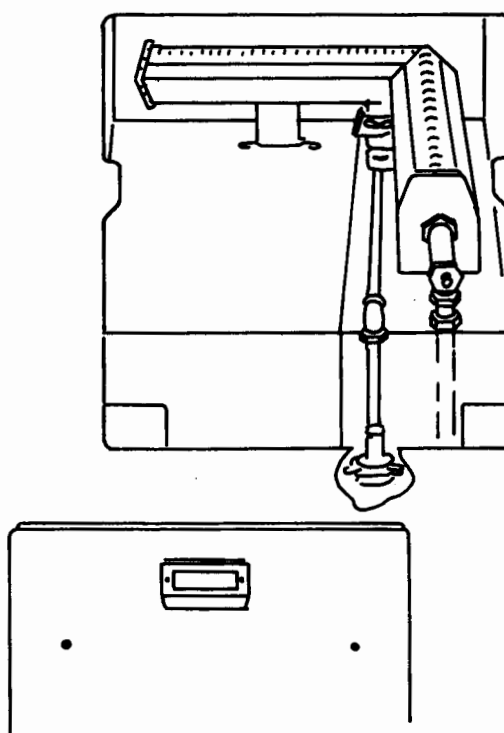
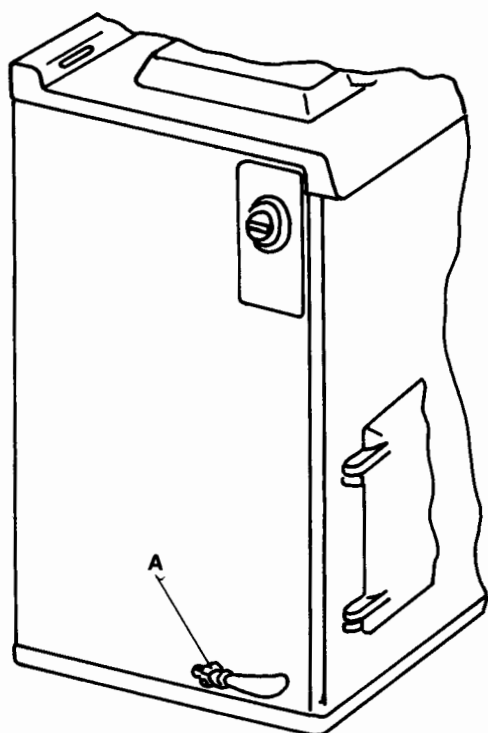


Fig. 1

Servicing Instructions

3. **To Clean the Heat Exchanger and Flueways**
- a. Remove the main and pilot burner assembly as previously described.
 - b. Place a layer of paper on combustion chamber baseplate.
 - c. Thoroughly brush vertical rear boiler flueway, cooker flueway in an upward and downward direction. Brush underside of baffle plate above the main burner and also across the oven top.
 - d. Remove layer of paper with fallen debris.
 - e. Brush and clean in between hotplate ribs on underside.
 - f. Examine soft rope seal locate on underside of hotplate baffle plate. Replace if worn or frayed.
 - g. Examine soft rope seal located around hotplate aperture in top plate. Replace if frayed or damaged.
 - h. Re-fit the main and pilot burner assembly in reverse order of assembly.
Test all disconnected joints for gas soundness.
 - i. Replace hotplate ensuring that the underside ribs lie over the combustion chamber.
 - j. Turn **ON** appliance service cock on outside of appliance, light pilot and turn oven control knob to confirm the burner lights satisfactorily.
4. **To Remove Pilot Filter**
- a. Remove main and pilot burner assembly together with combustion chamber baseplate as previously described.
 - b. Disconnect pilot union elbow joint on outlet of filter. Unscrew complete filter and replace.
 - c. Re-assemble components in reverse order of dismantling.
5. **To Remove Gas Governor – N.G. Only**
- a. Remove main and pilot burner assembly together with combustion chamber baseplate as previously described.
 - b. Disconnect incoming/outgoing union connection on gas governor.
 - c. Disconnect pilot union elbow joint on outlet of filter.
 - d. Lift out governor assembly, transfer filter and union fittings to new governor and replace.
Re-assemble in reverse order of dismantling and test for gas soundness.
6. **To Remove Mercury Flame Failure Valve**
- a. Remove main and pilot burner assembly together with combustion chamber baseplate as previously described.
 - b. Disconnect inlet/outlet union fittings of mercury flame failure valve.
 - c. Remove valve, transfer union fittings to new valve and replace.
Re-assemble in reverse order of dismantling and test for gas soundness.

7. **Maintenance of Cooker Control Tap**
- a. Remove control knob and detach cover panel on side of the appliance.
 - b. Hold spindle cover plate to tap body with finger pressure and remove two retaining screws.
The cover plate is spring loaded, and the plate should be carefully removed from tap body with the spring.
 - c. Withdraw tap plug from housing and lightly smear on plug face, an approved grease sealant (such as MOLYKOTE 1102), taking care not to block any of the gasways.
 - d. Insert tap plug and spring into position, so that the housing spindle 'dog' locates in a slot of the tap plug spindle.
- NOTE: THE SPINDLE COVER CANNOT BE RE-ASSEMBLED IF THE 'DOG' LOCATION IS INCORRECTLY ASSEMBLED.**
- e. Holding the spindle cover plate to the body, resecure with screws removed.
Check assembly is correct by turning operating spindle.
8. **To Remove Cooker Control Tap**
- a. Remove control knob and detach cover panel on side of the appliance.
 - b. Disconnect inlet/outlet unions of control tap.
 - c. Disconnect mounting bracket via fixing screws from internal side of appliance.
 - d. Slacken off locknut and remove elbow from tap.
 - e. Transfer new tap via locknut, bracket and elbow assembly
Re-assemble in reverse order of dis-mantling.
9. **To Remove Oven Temperature Indicator**
- a. Open main oven door fully and remove four screws securing inner lining panel to outer door.
 - b. Remove inner lining panel and slagwool insulation.
 - c. Unscrew two hexagon nuts securing indicator to outer door and remove indicator.
 - d. Fit replacement indicator in reverse order of dismantling.

LEAVE SERVICING INSTRUCTIONS WITH THE USER OR ADJACENT TO GAS METER FOR FUTURE USE.

Early models without thermocouple type FFD

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



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