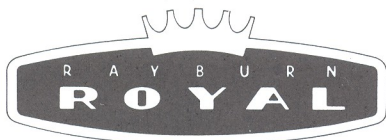


WARNING

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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.

IMPORTANT NOTICE: Any alteration that is not approved by Rayburn, could invalidate the approval of the appliance, the warranty and could also infringe the current issue of the statutory requirements.

Control of Substances – Health and Safety Important:

This appliance could contain any of the materials that are indicated below. It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when

handling, where applicable, the pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and safety, see below for information.

Firebricks, Fuel beds, Artificial Fuel – when handling use disposable gloves.

Fire cement – when handling use disposable gloves.

Glues and sealants – exercise caution – if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre – may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling and contact with skin or eyes. Use disposable gloves, face masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product reduce dust with water spray, ensure that parts are securely wrapped.

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.

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

		Cooker LOW	Cooker HIGH
Heat Input	kW	2.8	8.3
	Btu/h	9,500	28,500
Heat Output Water	kW	0.73	2.6
	Btu/h	2,500	9,000
Burner Pressure	Nat Gas	mbars	—
		in w.g	13.5
	LPG	mbars	—
		in w.g	5.4
Burner Injector Size	Nat. Gas	2.37mm	(0.0935in)
	LPG	1.498mm	(0.0595in)

TECHNICAL DETAILS

Boiler Water Connections

Flow Rp 1 (1in BSP Int)

Return Rp 1 (1in BSP Int)

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

Gas Connections RP½ (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 (25.75psi)

Weight of Appliance 318kg (700lb)

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 bylaws 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:-

BS6891 Installation of pipes and meters and low pressure installation pipes.

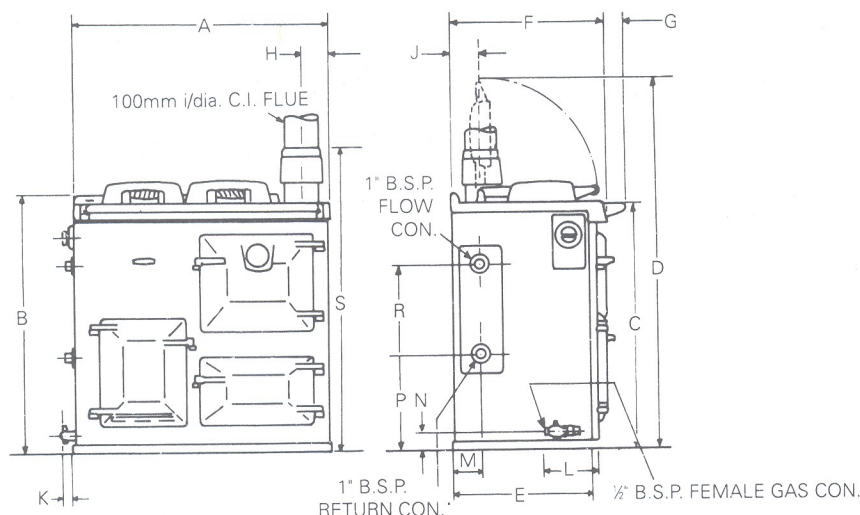
BS5376 Selection and installation of gas space heating. Part 2. Boilers of rated input not exceeding 60kW.

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.

WP 1/93 EINS 33704



	mm	ins
A	840	33
B	848	33 ⁵ / ₁₆
C	820	32 ⁷ / ₄
D	1245	49
E	455	18
F	510	20
G	65	2 ⁵ / ₈
H	95	3 ³ / ₄
J	95	3 ³ / ₄
K	32	1 ¹ / ₄
L	180	7
M	90	3 ¹ / ₂
N	55	2 ¹ / ₄
P	320	12 ⁵ / ₈
R	305	12
S	995	39 ¹ / ₄

Fig.1

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"** General.

GAS SUPPLY

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 Pipes

Installation pipes should be fitted in accordance with BS6891. Pipework from the meter or tank 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 Standard.

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:-

- (a) Cement to BS 576.
- (b) Aluminium or stainless steel BS 715.
- (c) Cast iron mild steel to BS 41 acid resistant vitreous enamel lined.

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

The flue should terminate in accordance with the relevant recommendations given in BS 5440:1 Table 4. The point of termination must not be within 600mm (2ft) of an operable window, air vent or any other ventilation opening.

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 as follows: By holding a smoke match so that the flame is approximately 3mm (¹/₈in) up the inside the lower edge of the draught diverter. Spillage is indicated by the smoke being displaced outwards from the draught diverter. Any necessary remedial action must be taken.

WATER CIRCULATION SYSTEM

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

The following notes are of particular importance:-

1. 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.
2. 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.
3. 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.
4. The hot water storage vessel should be insulated, preferably, with not less than 75mm (3in) thick mineral fibre, or its equivalent.

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 Part1: 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 minimum clearances for servicing/installation must have the following:

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).

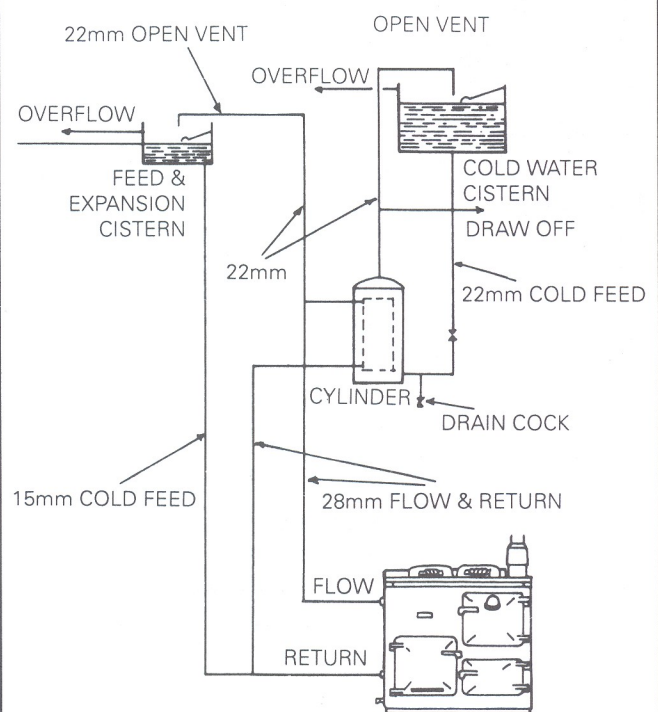
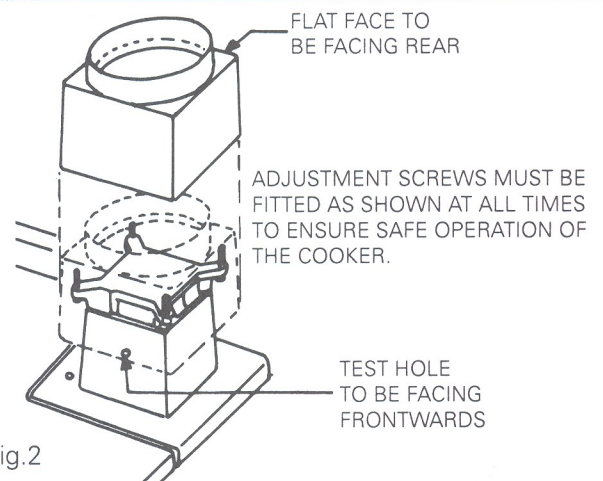


Fig.3 - Typical Gravity System

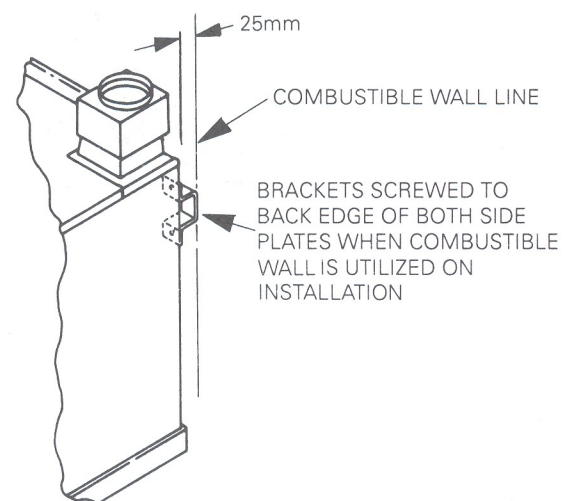


Fig.4 - Clearance Between Cooker and Combustible Wall

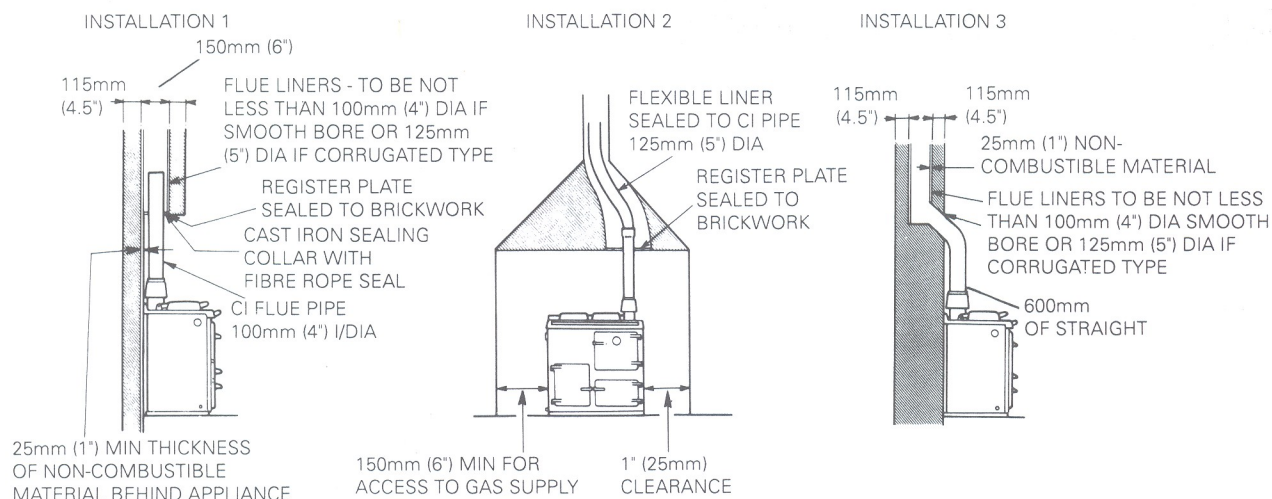


Fig.5

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 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.
3. Insulating Covers.
4. Handrail & Brackets.

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.

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

4. Connect and terminate the flue system in accordance with standard practice. See Fig.5.
5. Insulating covers are placed in position and their chrome hinge spindle inserted and held in position with the circlips provided.
6. The handrail brackets are held on the front ends of the cooker top-plate casting. Remove the travel nuts and replace with the handrail brackets ensuring the fibre protecting washers are in position. Insert the handrail into the brackets, positioning them correctly, and tighten the locating bolts.

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 in BS.6891.

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) x 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 Circulating 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.

The whole gas installation must be inspected and tested for soundness and purged up to the appliance gas cock in accordance with the recommendations of BS 6891.

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 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.

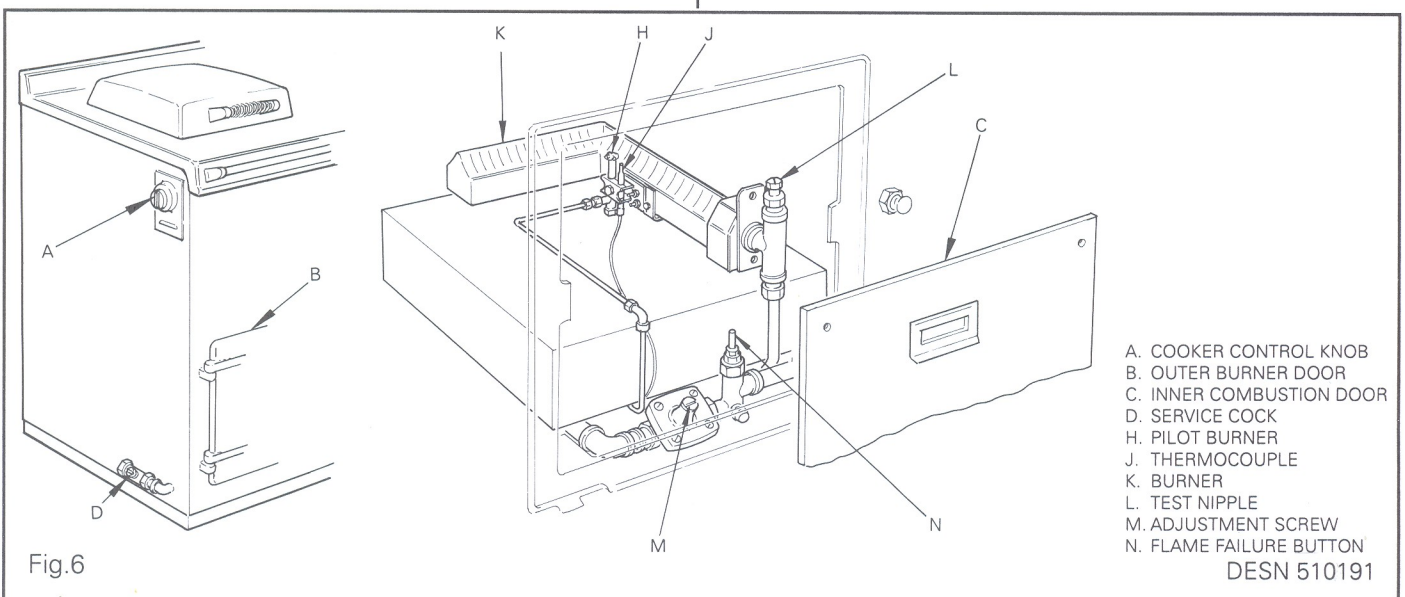
A procedural check is necessary on the appliance to ensure that all gas joints have remained in contact after despatch from works and installation as follows:-

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.
- (h) Without 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

- 1 (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.
 - (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 1 (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 to OFF with head slot across the pipework.

(g) Replace inner combustion chamber door C.

LIGHTING INSTRUCTIONS

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

Lighting Main and Pilot Burner

1. 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. (open)

2. Push in and hold red flame failure button 'N' and light the pilot 'H' with a taper, continue to hold red button for at least 15 seconds. Pilot should remain alight when released. If it does not WAIT 3 MINUTES and repeat sequence.

3. Remove sealing screw from main burner test nipple L, fit gas pressure gauge.

4. 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.

5. 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.

6. 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).

7. 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.

8. 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. i.e. By holding a smoke match so that the flame is approximately 3mm ($\frac{1}{8}$) up inside lower edge of the draught diverter. Spillage is indicated by the smoke being displaced outward from the draught diverter. Inspect flame pattern and appearance of burner at high fire to establish that there is adequate air for combustion.

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 flame failure valve "N"

Turning ON the main gas service cock D to allow gas to the flame failure device "N"

Gas will pass to the pilot light H which must be lit manually.

9. Turn the control knob A to OFF and remove the pressure gauge from the burner test nipple, then replace the sealing screw.

10. 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 to 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 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.

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.

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

LEAVE THESE INSTRUCTIONS WITH THE USER.

When the pilot heats the flame failure probe J correctly, gas is allowed to pass through the 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

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

- Service clean of heat exchanger over flueways and hotplate. Section 3.
- Service clean of burner with the main injector. Section 2
- Service clean of pilot burner assembly with injector. Section 2.
- 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, process as follows:-

- Lift out the hotplate.
- Open the outer burner door and inner combustion chamber door.

2. To Remove Main Burner

- Ensure the appliance service cock A is turned OFF.
- Disconnect main burner inlet union and pilot union

connection at the front of the burner chamber.

- 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. Slacken pilot bracket hexagon clamping screw, disengage probe and remove burner.

- Gently brush the top face of the burner and examine the flame ports. Remove and lint/fluff from injector, burner venturi and tip downwards to remove debris.

- 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.

3. To Service Pilot Burner

- Disconnect hexagon nut securing pilot feed pipe to pilot burner.

- Remove pilot injector and check to see if it is free of deposit with a tooth brush bristle or similar if necessary.

DO NOT USE WIRE TO CLEAN INJECTOR ORIFICE.

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

4. To Clean the Heat Exchanger and Flueways

- Remove the main and pilot burner assembly as previously described.

- Place a layer of paper on combustion chamber baseplate.

- 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.

- Remove layer of paper with fallen debris.

- Brush and clean in between hotplate ribs on underside.

- Examine soft rope seal locate on underside of hotplate baffle plate. Replace if worn or frayed.

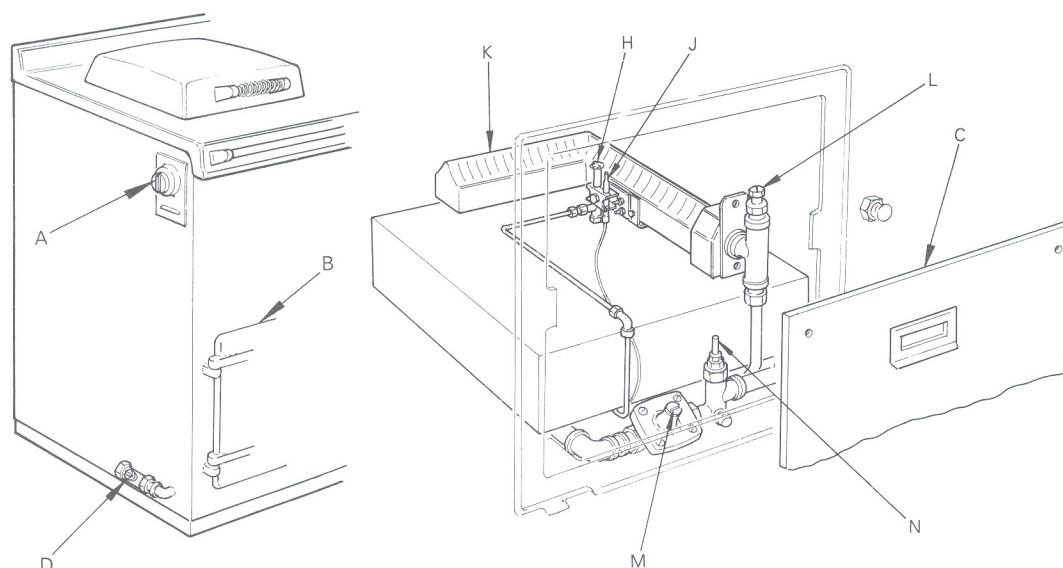


Fig.1

- A. COOKER CONTROL KNOB
B. OUTER BURNER DOOR
C. INNER COMBUSTION DOOR
D. SERVICE COCK
H. PILOT BURNER
J. THERMOCOUPLE
K. BURNER
L. TEST NIPPLE
M. ADJUSTMENT SCREW
N. FLAME FAILURE BUTTON

DESN 510191

- 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.

5. 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 o outlet of filter. Unscrew complete filter and replace.
- c. Re-assemble components in reverse order of dismantling.

6. 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 union elbow and both feed tubes at bulkhead. Remove gas control assembly.
- c. Disconnect incoming/outgoing connections on gas governor.
- d. Transfer fittings to new governor and replace. Re-assemble in reverse order to dismantling and test for gas soundness.

7. To Remove Flame Failure Valve

- a. Remove main burner, pilot burner and gas control assemblies together with combustion chamber baseplate as previously described.
- b. Disconnect all incoming/outgoing connections and sensing probe from flame failure valve.
- c. Transfer fittings to new valve and replace.
- Re-assemble in reverse order to dismantling and test for gas soundness.

8. 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.

9. 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.

10. 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 THESE INSTRUCTIONS WITH THE USER.

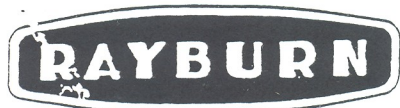
With Rayburn's policy of continuous product improvement, the Company reserves the right to change specifications and make Modifications to the appliance described and illustrated at any time.



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Home on the Range.

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

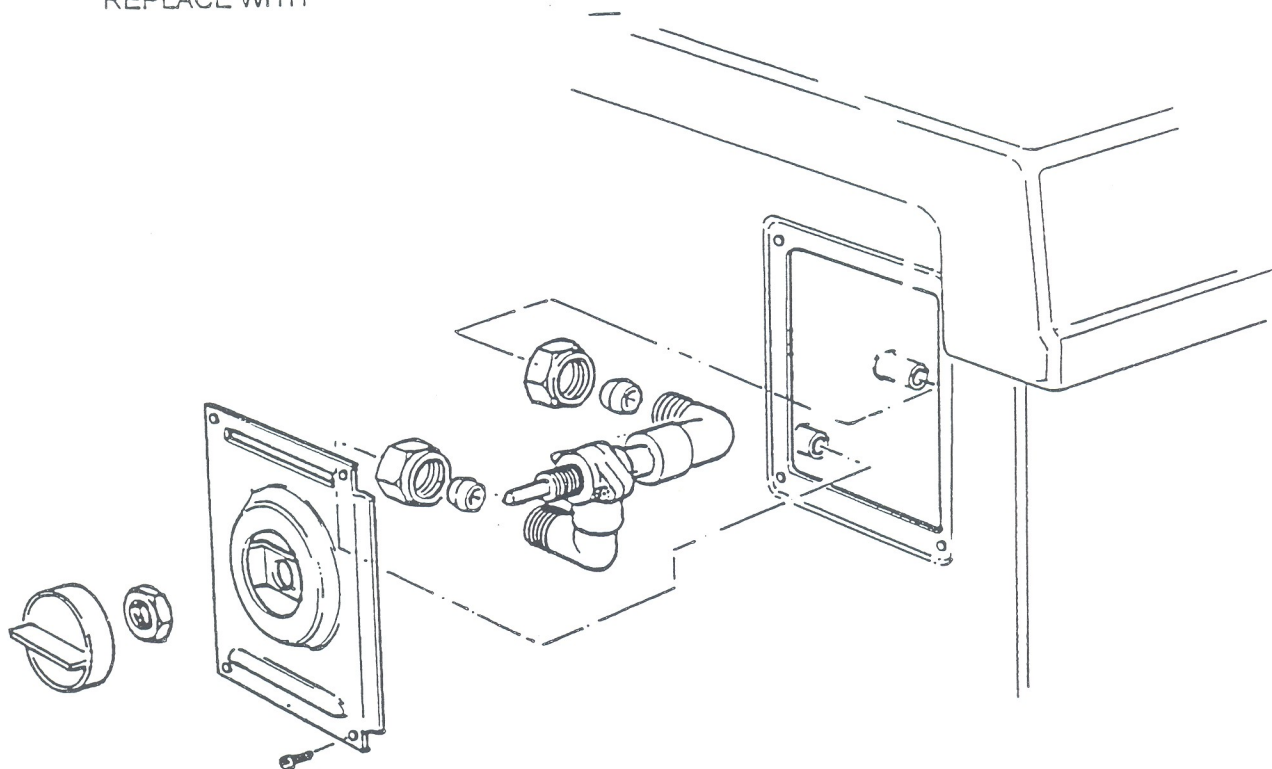
AMENDMENT SHEET

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DELETE SECTION

9. To Remove Cooker Control Tap

REPLACE WITH



1. Turn off gas supply at the gas service cock.
2. Remove control knob and detach cover panel (4 screws).
3. Disconnect unions of control tap.
4. Remove control tap mounting bracket screws and remove tap.
5. Connect new control top to inlet and outlet gas pipes.
6. Turn on gas supply at the service cock and light cooker pilot.
7. Check for gas soundness at control tap inlet union.
8. Turn control tap to low position and check for gas soundness at control tap outlet union.
9. Fit new cover plate ensuring that the tap spindle and fixing boss penetrate through the welded fixture on the cover plate.
10. Secure tap to cover plate using the single fixing nut.
11. Refit knob.