

WARNING

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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 Aga-Rayburn could invalidate the approval of the appliance, operation of the warranty and could also affect your statutory rights.

Control of Substances - Health and Safety Important

This appliance may contain some 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, Fluebeds, Artificial Fuels - when handling use disposal 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, Kerosene Oil - 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

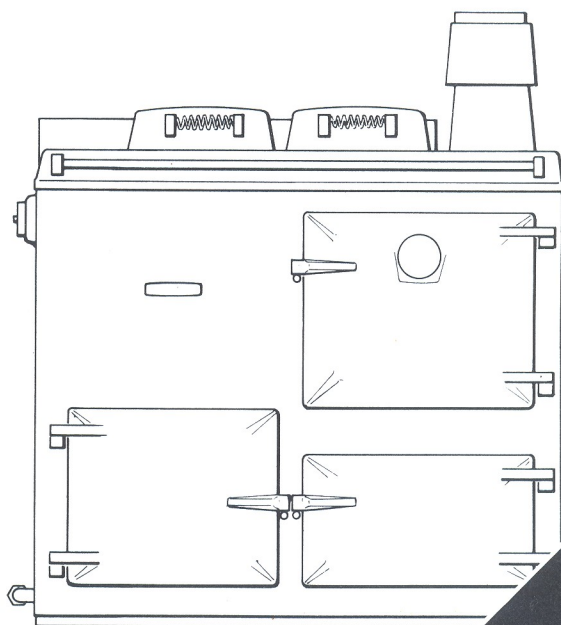
The cooking performance features of the popular and proven solid fuel Rayburn Cookers have been preserved and integrated into the Rayburn Royal Gas Fired G7 Cooker Models which burn Natural or Propane gases. The cooker burner provides both domestic hot water and cooking facilities, which consist of a heat-graduated hot plate, main oven and warming oven. These are operated by the side manual control knob which in turn controls the gas rate. The higher the cooker control setting the more domestic hot water will be produced.

IMPORTANT NOTE: THE COOKER BURNER IS INTENDED TO RUN IN A CONTINUOUSLY ALIGHT POSITION AT ALL TIMES - AT A LOW POSITION WHEN NOT USED FOR COOKING, THEN TURNING TO THE APPROPRIATE SETTING WHEN REQUIRED. TURNING OFF THE COOKER IS NOT RECOMMENDED, UNLESS SERVICING IS REQUIRED.

In your own interests and that of safety, it is the law that all gas appliances are installed by a competent person (e.g. Corgi Registered) in accordance with the Current Issue of the Gas Safety (Installation and Use) Regulations.

An appliance supplied for use on Propane must not be used on Natural Gas and vice versa.

SPECIAL NOTE: IF THE PILOT IS EXTINGUISHED FOR ANY REASON, ALWAYS WAIT AT LEAST 3 MINUTES BEFORE ATTEMPTING TO RELIGHT.



IMPORTANT
The cooker burner is intended to run in a continuously alight condition at all times, at low fire rate when idling. Turning the cooker burner OFF is **NOT** recommended unless servicing is required or when the cooker is left unattended for several days.

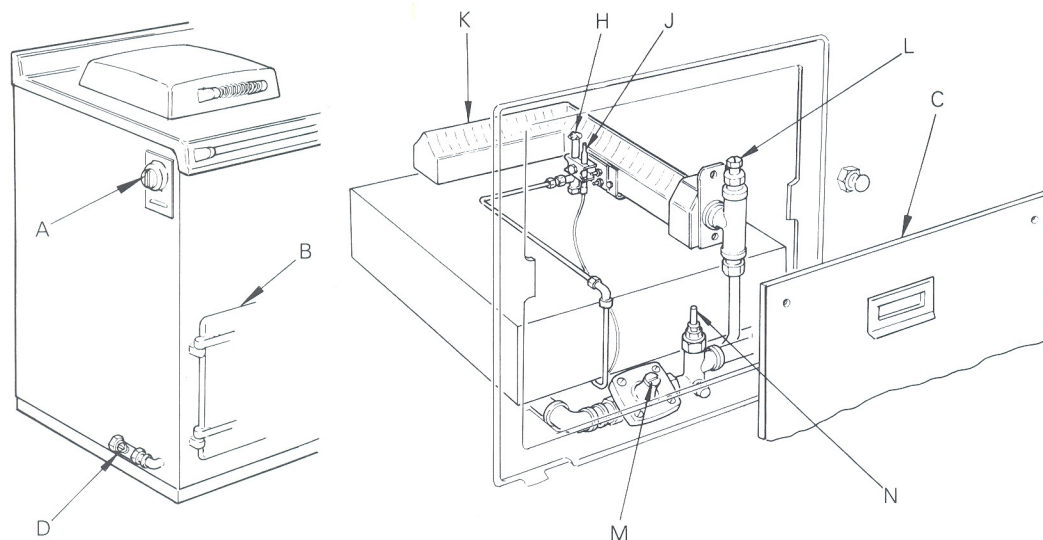


FIG.1

LIGHTING THE BURNER

BEFORE LIGHTING ENSURE COOKER CONTROL KNOB A IS IN THE OFF POSITION

1. Open the outer door **B** and lift off/out the combustion inner door **C** to expose the burner assembly.

WARNING: WHEN THE APPLIANCE IS HOT, USE PROTECTIVE GLOVES TO REMOVE INNER DOOR C.

2. Turn ON the service cock **D** (bottom outer LH side of the cooker) so that the slot is positioned in line with the pipework.

3. 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.

4. Wait 3 minutes, then turn cooker control knob **A** from OFF to HIGH.

To achieve this, depress the knob **A** in the OFF position, and simultaneously turn it between LOW and HIGH position. The main burner **K** will smoothly cross-light from the pilot light **H**. The control knob at LOW setting, is the minimum setting at which it should remain when cooking is not required and idling rate is needed.

Turn the control knob to HIGH and observe the increased gas rate which is necessary when high temperature cooking is required, then return to LOW setting.

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

6. Ensure both hot plate insulating covers are closed down, to conserve heat in the hotplate.

TO TURN BURNER OFF

1. With the cooker control knob **A** at the LOW position, depress knob and simultaneously turn clockwise to OFF, whereupon the main burner **K** will extinguish. Turn service cock **D** until the line on its square head is positioned across at right angles to the pipework to extinguish pilot burner **H**.

COOKING

NOTE: SEE COOKBOOK FOR RECIPES

To heat the top main oven and increase hotplate temperature.

Turn the cooker control knob **A** to HIGH. When the oven temperature is within 20°C of the desired temperature, the control knob should be set at a mid-setting adjustment to maintain the temperature desired.

HINT: THE SOLID PLAIN SHELF CAN BE USED AS A HEAT DEFLECTOR (AS WELL AS A BAKING SHEET). SLIDE ONTO THE RUNNERS TOWARDS THE TOP OF THE OVEN, WHICH REDUCES THE HEAT UNDER THE SHELF.

WARMING OVEN

This is at low temperature suitable for warming serving dishes and plates. Although not intended as a cooking oven, its temperature does vary with the temperature of the main oven. As a guide, it is around a third the temperature of the main oven.

THE HOTPLATE

When the oven is in use, the hotplate will be hot enough for normal needs. The hotplate area above the main oven is used for simmering with the opposite end being the hottest.

At other times, increase the setting of the control knob **A** to increase the temperature of the hotplate.

Pans and kettles must have flat machined bases.

DOMESTIC HOT WATER

The supply of domestic hot water to the cylinder is automatic and at its maximum when the cooker control knob **A** is on HIGH reducing as the cooker control knob setting is reduced. The amount of hot water is increased if a considerable amount of cooking is performed. If more hot water is required overnight, set the cooker control knob **A** to a higher setting than LOW which is normally sufficient.

WHEN THE COOKER IS NOT IN USE

During periods of the day when the cooker is not required, the cooker control knob **A** should be set at LOW to give the lowest burning rate which will in most cases give sufficient heat to the hotplate and hot water. Use the setting that meets your needs.

OVERNIGHT

Turn the cooker control knob **A** to LOW which gives the lowest burning rate and will maintain an oven temperature of about 135°C (280°F). At a higher setting, the gas consumption will be higher but the oven, hotplate and domestic hot water will all be hotter. Turn the cooker control knob **A** to HIGH setting in the morning to increase the hotplate temperature and minimise the time to boil a kettle of water. The recommendations for the best use of the appliance are guidelines only and the respective setting of boiler and cooker control knobs which best suit your requirements will be apparent with experience.

FROST PRECAUTIONS

In the event of the cooker being switched OFF for long periods during very cold weather, the advice of the local Gas Region or Installer should be obtained.

MAINTENANCE

It is important to have the appliance serviced once a year by a competent maintenance engineer and it is recommended that a regular servicing contract is made with the Gas Region or a CORGI registered installer.

WARNING: IF A GAS LEAK OR FAULT IS SUSPECTED, TURN OFF THE APPLIANCE AND CONSULT YOUR LOCAL GAS REGION OR INSTALLER.

ANNUAL SERVICING

With normal use, a cooker annual flueway clean and burner maintenance should be carried out at 12 monthly intervals.

The cooker control knob **A** should be turned OFF by the User the night preceding the day of servicing so that the appliance will have cooled down by the following morning.

A HOT APPLIANCE CANNOT BE SERVICED

Rayburns are designed to be continuously burning appliances. If left unlit for any length of time, leave the doors slightly open to allow air circulation.

CLEANING

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE

To keep the vitreous enamelled surface bright and clean, wipe over daily with a soapy damp cloth, followed by a clean dry duster. If milk, fruit juice or anything containing acid is spilt on the top plate or down the cooker, be sure to wipe it immediately or the vitreous enamel may be permanently discoloured. Keep a damp cloth handy, while cooking to wipe up spills as they occur, so they do not harden and become more difficult to remove later. If spills do become baked on a cream cleanser can be used. For stubborn deposits a soap impregnated pad can be carefully used on the vitreous enamel.

In the main oven, spills and fat splashes are carbonised at high temperatures; occasionally brush out with a stiff brush. The oven door can be removed for cleaning, **DO NOT** immerse in water, and shelves can be soaked and cleaned with a cream cleanser.

Both insulating covers should be raised and allowed to cool before cleaning with a soapy damp cloth. Use a wire brush to keep the cast iron hotplate clean.

General cleaning is best carried out when the Rayburn is cool.

COOKING HINTS

The oven is indirectly heated from outside by hot gases from the heat source so that no flame or elements within the oven means full use can be made of the whole cooking space.

The main oven is slightly hotter towards the top than the bottom. At a low idling heat the main oven can be used for long slow cooking such as casseroles, stock, soup, ratatouille, curries, meringues, crème caramels, rice puddings etc., all of which benefit from the gentle slow heat, and as the oven is vented into the flue, cooking smells disappear to the outside.

One of the many benefits of the cast iron main oven is that the floor of the oven is hotter than that of a conventional cooker. No need to bake quiche pastry cases "blind", just place the flan dish on the oven floor for 'soggy-free' pastry. When the oven is hot, the floor of the oven can be used for shallow frying (a cast iron dish is recommended) with the added advantages that fat splashes are carbonised so cleaning is minimised and frying smells are taken away through the flue. For perfect baking results, turn food during cooking. The top of a hot oven is where grilling takes place, use the meat tray with a grill rack so that the fat can drip into the tray.

The thermodial, temperature gauge, on the main oven door is a guide to the internal oven temperature. Remember though, on opening the door the temperature will appear to drop, do not worry, close the door and after a few minutes the true oven temperature can be read again. Heat is not lost as quickly from a cast iron oven as a pressed metal box type so you can peep at the cake to see how it is cooking without it sinking.

As you have probably realised, the meat tin supplied with your Rayburn fits the oven size, hanging directly from the runners, so leaving the grid shelves free for other dishes. The oven grid shelves are designed to be non-tilt and should be fitted with the upstand to the top and at the back, so when pulled forward the shelf cannot come right out.

The solid plain shelf, as mentioned before, can be used as a baking sheet or as a heat deflector. If the oven is too hot or food already in the oven is beginning to over-brown, slide the solid plain shelf, above the food. To be effective this shelf should be stored out of the oven so it is used from cold.

DO NOT USE ABRASIVE PADS OR OVEN CLEANERS.

NOTE: TAKE CARE WHEN CLOSING THE DOOR TO LIFT THEM ONTO THE CATCH. IT IS NOT ADVISABLE TO PUT VERY WET CLOTHES ON THE HAND RAIL, AS THIS MAY CRAZE THE ENAMEL.

With Aga-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.

Rayburn

Manufactured by

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Aga-Rayburn A member of the Glynwed International plc group of companies



Home on the Range.

Operating Instructions for Rayburn Royal G7 Gas Fired Cooker

ADDENDUM SHEET

REF. PAGE 2

SECTION : LIGHTING THE BURNER

Oven Control Knob Setting

Cooker Control Knob Setting	Main Oven Temperature
LOW	95 – 105°C
● 1st MARK	140 – 160°C
● 2nd MARK	280 – 300°C
HIGH	310 – 320°C