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July 1976

Rayburn Royal G7 · G7N · G7L

Gas-fired Cooker/Water Heater

Information Sheet

The Rayburn Royal G7 is a cast iron insulated cooker designed for continuous operation. It combines the superior cooking qualities of an indirectly heated oven with the convenience and easy control of gas firing, and incorporates a boiler to supply domestic hot water.

FEATURES

- Requires no mains electricity.
- Continuously operating — oven and hotplate easily brought up to temperature when required.
- Suitable for conventional flues — incorporates down-draught diverter.
- Suitable for use with Natural, Town or L.P. Gases.
- Waist-high unobtrusive burner control.
- Twin insulating covers.
- Left hand or right hand ovens.

PERFORMANCE

Cooking

Will meet requirements of a family of 6-8. 1½ cu. ft. roasting oven, 1 cu. ft. warming oven and hotplate large enough for 5 average sized pans.

Boiler Output

2.6 kW (9,000 Btu/h) maximum. Will meet domestic hot water needs of the average household.

Input

Variable between 9,000 and 28,500 Btu/h.

Gas Consumption

3 Therms/day average, dependent upon use.

SPECIFICATION

Boiler

Cast Iron.

Roasting Oven

Fine cast iron (14" wide × 12" high × 16½" deep), fitted with one oven shelf, 1 oven grid shelf.

Warming Oven

Sheet steel. Finished heat-resistant aluminium paint. 14" wide × 8" high × 16½" deep.

Burner

Right Angle Teknigas burner, with appropriate injector for Town Gas, Natural Gas or L.P.G. Permanent pilot, protected by Mercury flame failure device.

Gas Controls

Burner pressure controlled by ½" B.S.P. Evered gas governor.

Ignition

Manual

External Finish

Main castings vitreous enamelled, sheet metal end casings etc., stove epoxy resin, in white or cream (hob, downdraught diverter/flue connector in black vitreous enamel).

Accessories

Plate rack.

Plinth to raise height of cooker hob to 35"



Alternative Boilers

Boilers available in vitreous lined cast iron.

Service Connections

Boiler — 2 × 1" B.S.P. (female)

Gas — ½" B.S.P. (female).

Flue — Downdraught diverter/flue connector accepts 4" dia. pipe for connection to lined flue.

Gas Pressure at Burner

Natural Gas — 15.0 mbar (6.0" w.g.).

Town Gas — 3.7 mbar (1.5" w.g.).

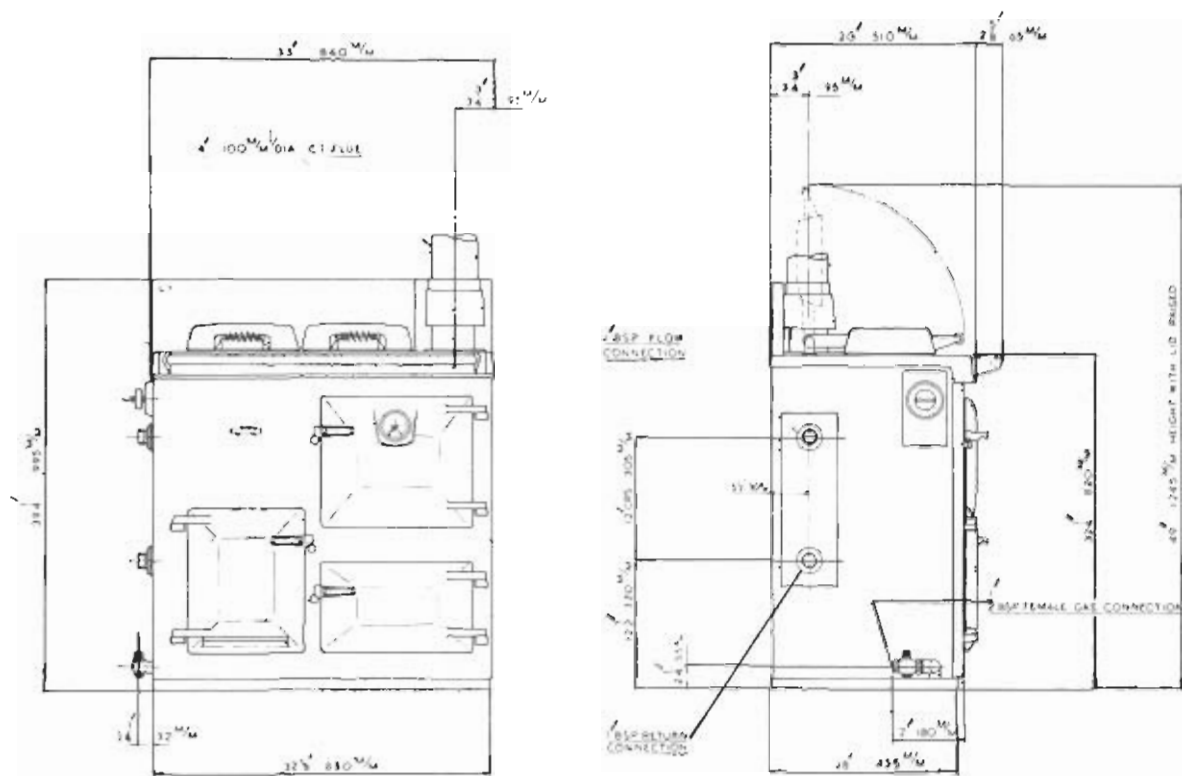
Ventilation

A permanent air vent having a minimum effective area of 3 870 mm² (6.0 in²) must be provided in the outside wall of the room.

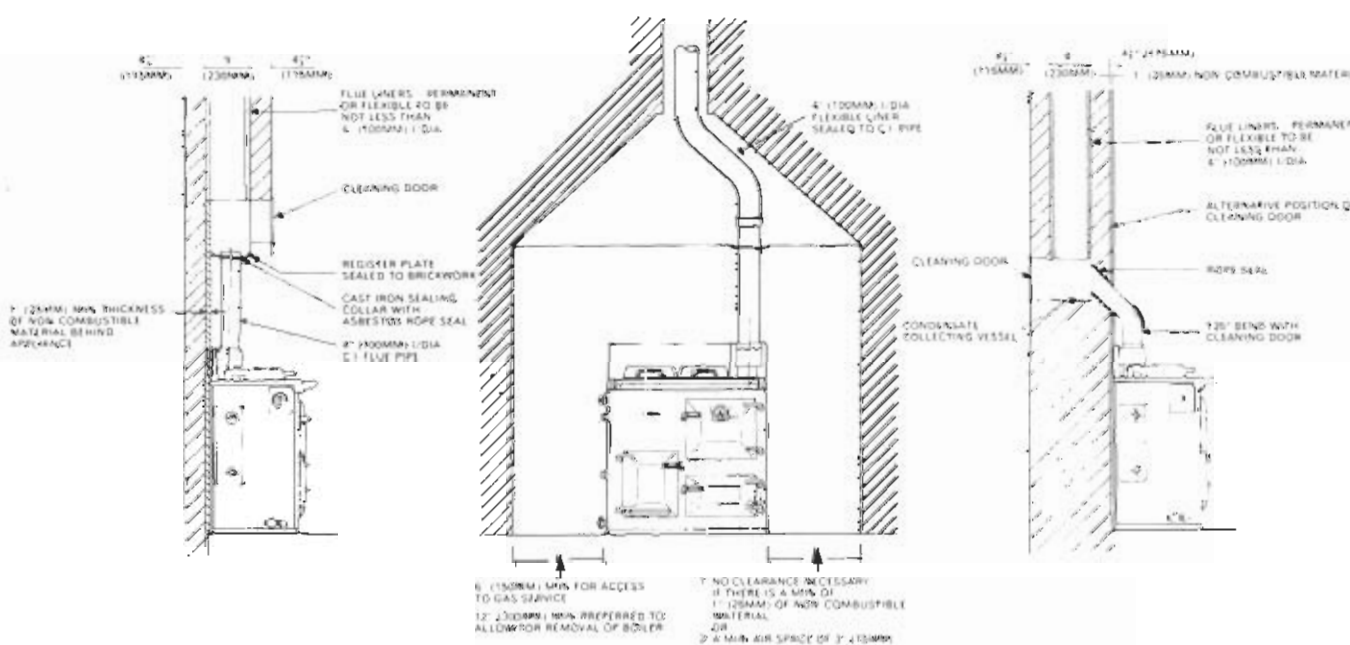
Additional free air space must be provided when an extract fan is fitted in the same room as the cooker; the area will depend on the capacity of the fan.

Early models without thermocouple type FFD

General Dimensions



Recommended methods of flue connection.



Installation 1

Installation 2

Installation 3

Model	G.C. Number
G7 R.H.	45 327 01
G7 L.H.	45 327 02
G7N R.H.	45 327 03
G7N L.H.	45 327 04

CONFORMS TO B.S. 5258

PATENT No. 1 374 772



Agaheat Appliances

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GLYNWED

Rayburn Royal Gas-Fired Cooker

Early models without thermocouple
type FFD

Model G7N

The Gas Fired Rayburn Cookers, though similar in performance to the popular solid fuel and oil fired Rayburn Cookers, have been redesigned to burn gas – Natural Gas, Town Gas or Propane. They are excellent as cookers, have an efficient boiling plate, provide domestic hot water and will keep the kitchen warm and dry.

They must be alight continuously, burning at a low rate overnight or when not required for cooking, and at a higher rate as needed for cooking.

WARNING NOTICE

**THIS APPLIANCE IS FOR USE
ON NATURAL GAS ONLY AND
CANNOT BE USED ON ANY
OTHER GAS.**

Operating Instructions

To light the burner

Open the outer burner door, and lift off the inner door by means of the two projecting tongues. Turn the gas on at tap A (which is outside the cooker) and light the pilot burner B with a match or taper. Wait five minutes, and then turn the burner tap F to HIGH. This tap has a safety lock, and you must push the knob in towards the cooker as you turn it from the OFF position. It can then be turned freely between the HIGH and LOW positions, but you must push the knob in to turn it from LOW to OFF. When the burner is alight, replace the inner door and close the outer door.

To extinguish the burner

Turn OFF the burner tap F and the tap A.

Note. If the burner is to be re-lit in a day or two, only turn the burner tap OFF: the pilot burner will remain alight and the main burner will light immediately when you turn the burner tap F on again.

To heat the oven and increase the boiling plate temperature

Turn the cooker tap to HIGH: when the oven is hot enough, turn the tap to a mid setting and adjust as required to maintain the temperature you want. To reduce top heat in the oven, place the plain shelf on the top pair of runners.

The boiling plate

When the oven is in use the boiling plate will be hot enough for normal needs. At other times, turn the tap F to a higher setting to increase the temperature of the boiling plate.

Pans and kettles must have flat machined bases.

Use a wire brush to keep the boiling plate clean.

Hot Water Service

The supply of hot water is automatic, and is greatest when the burner tap is at HIGH, and is dependent on the use of the cooker. If more hot water is required, set the burner tap overnight to a setting higher than LOW.

When the oven is not required during the day

Turn the burner tap to a lower setting, which will in most cases give sufficient heat to the boiling plate and hot water. Use the setting that meets your needs.

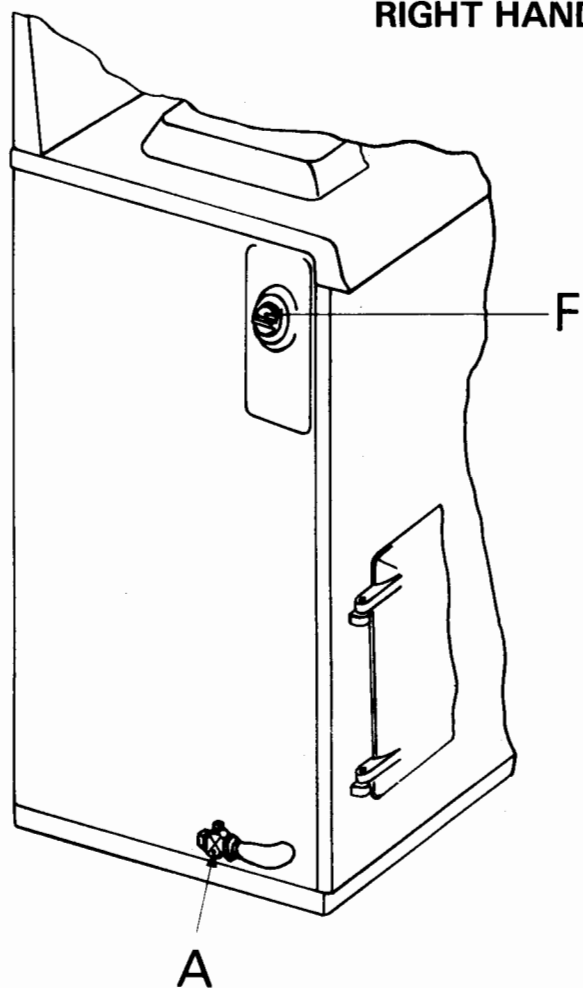
Overnight

Turn the burner tap to a low setting. LOW gives the lowest burning rate and will maintain an oven temperature of about 280°F. At a higher setting, the gas consumption will be a little higher, but the oven, boiling plate, and water will all be hotter. Use the setting that meets your needs. Turn the tap to HIGH in the morning if you wish to boil a kettle of water quickly.

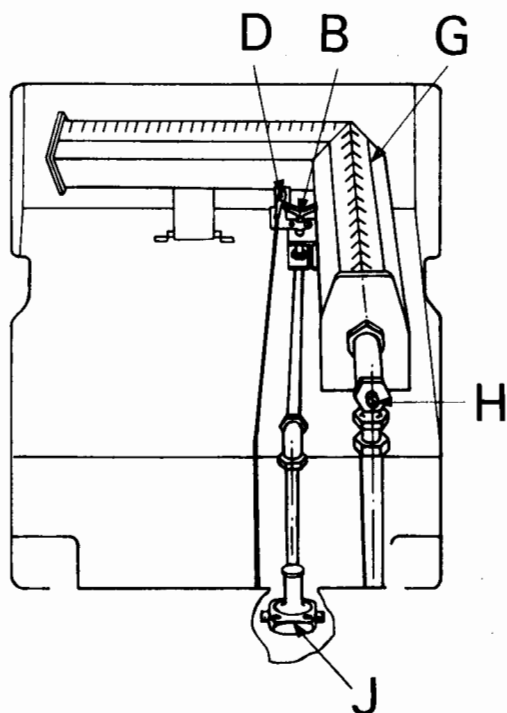
SERVICING

The cooker should be serviced at twelve monthly intervals by a competent service engineer. We recommend a service contract with the local Gas Region or with your installer.

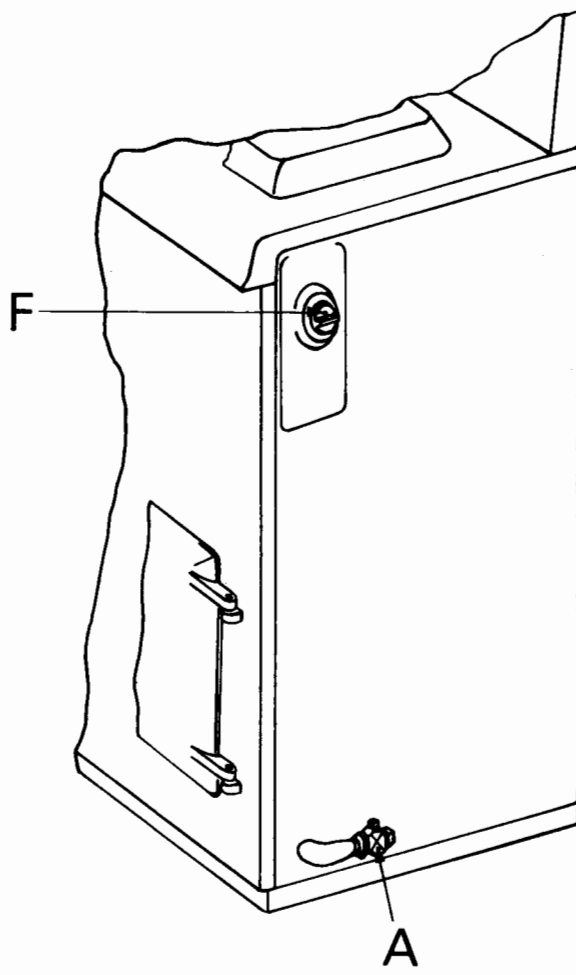
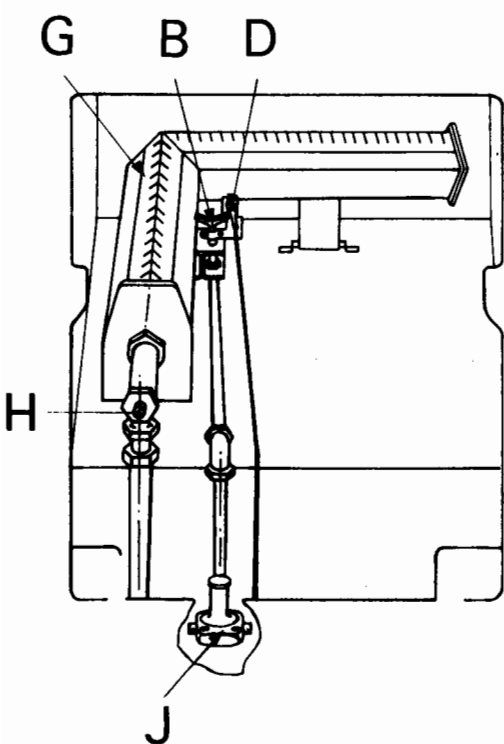
RIGHT HAND OVEN MODEL



Early models without thermocouple
type FFD



LEFT HAND OVEN MODEL



RAYBURN Cooker – OVEN TEMPERATURE CHART

Notes: Apart from "SLOW" Oven temperatures, a reading on the Oven Thermometer within 20° of the figure given in the chart is near enough. The oven has five pairs of runners. The top runner is described as runner 1. The solid shelf can be used as a baking sheet or, by placing it on runner 1, it can be used to reduce the top heat in the oven.

Dish	Oven Temperature °F.	Position in Oven
Baked Custard	300	On grid shelf on runner 4.
Baked Fish	375	On grid shelf on runner 3.
Baked Potatoes	450	Anywhere.
Biscuits	350	On solid shelf anywhere.
Braising	350	On solid shelf on runner 5.
Bread	450	Anywhere.
Cheese Dishes	400	On grid shelf on runner 3.
Choux Pastry	400	Anywhere.
Flaky Pastry	450	Anywhere.
Fruit Bottling	250	On solid shelf on oven bottom.
Fruit Pies	450	On grid shelf on runner 4. Solid shelf over.
Gingerbread	325	On grid shelf anywhere.
Large Cakes	350	On grid shelf on runner 4.
Milk Puddings	250	On grid shelf on runner 4.
Oven Stewed Fruit	250	Anywhere.
Oven Stews	250	Anywhere.
Plain Fruit Cake	350	On grid shelf on runner 4.
Puff Pastry	450	On grid shelf on runner 2. Turn when risen
Rich Fruit Cake	325	On solid shelf on runner 4. Paper Covering
Roast Meat	450	On oven bottom.
Roast Potatoes	450	Anywhere.
Scones	450	On solid shelf on runner 3. Turn when risen
Short Pastry	400	On solid shelf on runner 3. Turn when risen
Slow Roasting	350	Anywhere.
Small Cakes	400	On grid shelf on runner 3. Turn when risen
Soup or Stock	250	Anywhere.
Sponges	400	On grid shelf on runner 5.
Tartlets	400	On grid shelf on runner 3. Turn when risen
Victoria Sandwich	400	On grid shelf on runner 5.
Yeast Rolls	425	On grid shelf on runner 2. Finish on oven bottom.



Agaheat Appliances

GLYNWED

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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

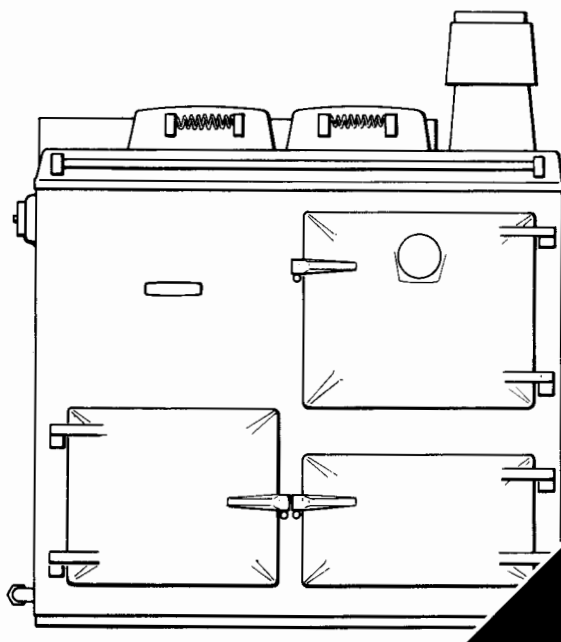
The cooking performance features of the popular and proven solid fuel Rayburn Cookers have been preserved and integrated into the Rayburn Royal Gas Fired G7 Cooker Models which burn Natural or Propane gases. The cooker burner provides both domestic hot water and cooking facilities, which consist of a 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.

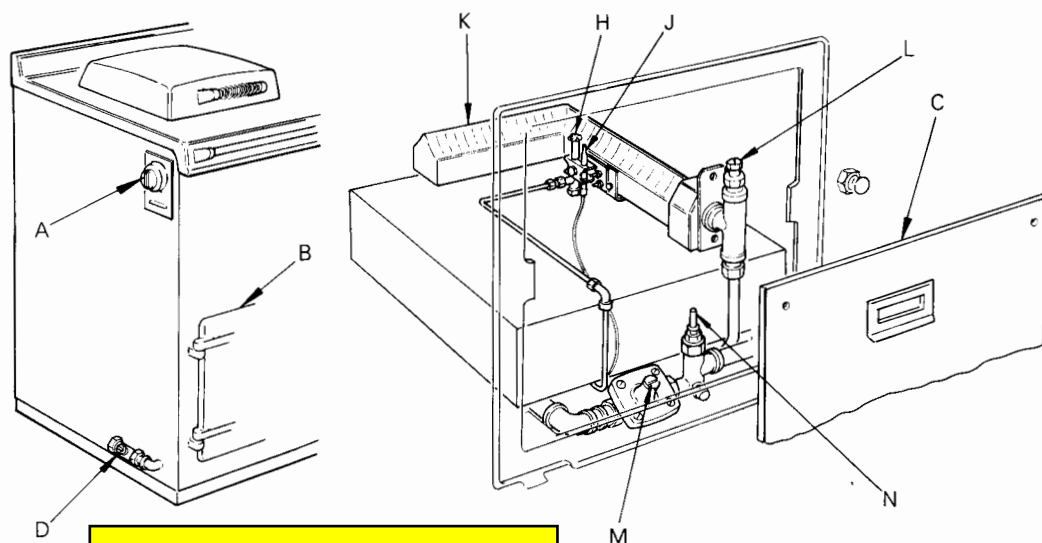
In your own interests and that of safety, it is the law that all gas appliances are installed by a competent person (e.g. Corgi Registered) in accordance with the Current Issue of the Gas Safety (Installation and Use) Regulations.

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.



- 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

Later models with thermocouple type FFD

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.

Later models with thermocouple type FFD

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.

Later models with thermocouple type FFD

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

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