

This information refers to the following products

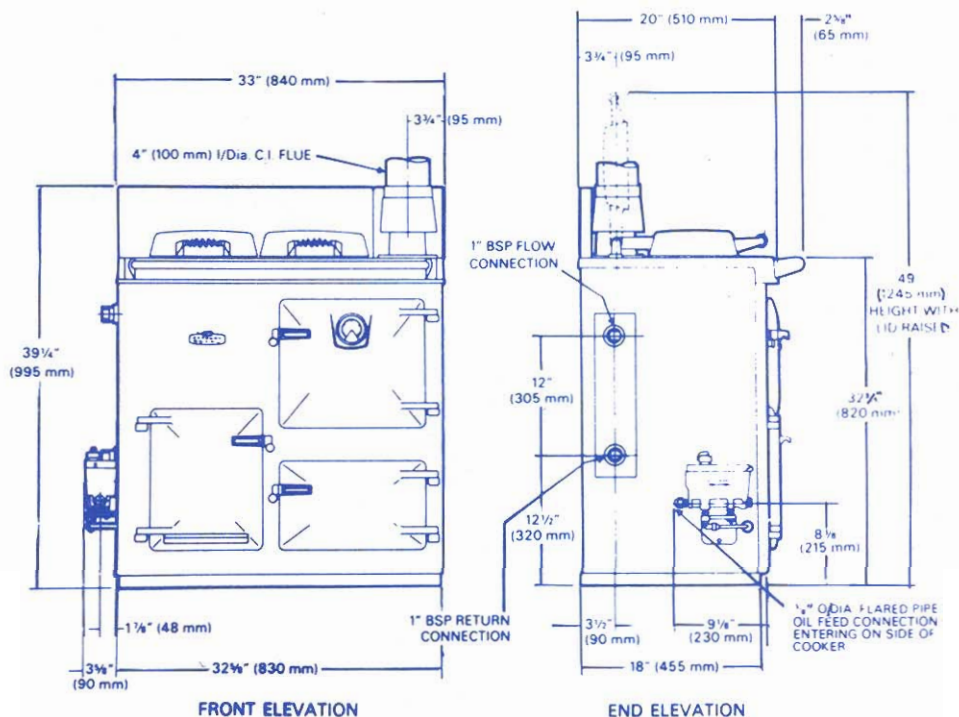
Rayburn OF7

WARNING

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Rayburn Royal OF7 Oil Fired Cooker

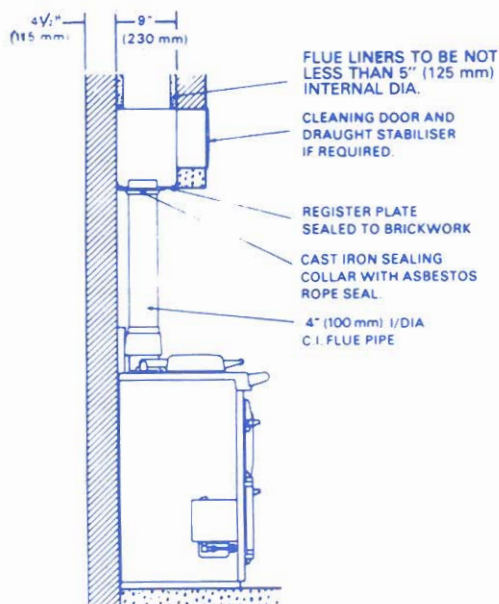
Installation Instructions



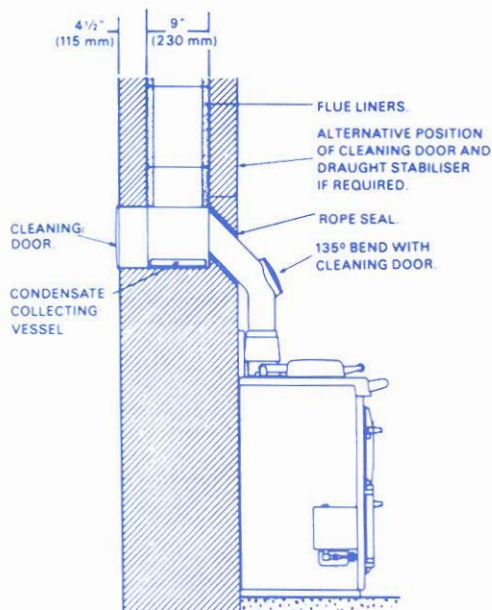
This leaflet applies to - L.H. Oven Cookers from Serial No. 2448
R.H. Oven Cookers from Serial No. 2725



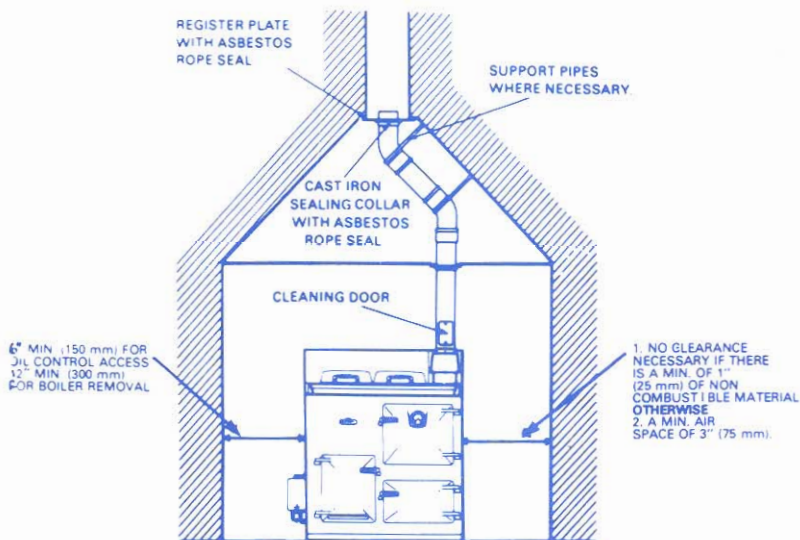
Flue Layouts



Fixed in a prepared recess



Fixed against a plain wall



Fixed in recess with flue cavity

Installation Instructions

THE SITE

Attention is drawn to the requirements of the following regulations with particular reference to hearths and chimneys. In England and Wales (except the area of the former L.C.C.) – Building Regulations 1965. Area of the former L.C.C. – London Building (Amendment) Act 1935. In Scotland – Scottish Building Regulations. In Northern Ireland – Model Byelaws Series 4, Buildings 1953 Edition.

HEARTH

The hearth must be solid, level and of incombustible material.

CHIMNEY

The chimney should be not less than 5" internal diameter and should be swept before the appliance is installed. The flue outlet of the cooker is suitable for 4" cast iron flue pipe, fitted socket upwards, and all joints and the connection to the chimney must be sealed. Provision must be made for sweeping the chimney and any bends must have cleaning doors. 135° bends are recommended; square bends and horizontal runs must not be used. Asbestos cement pipe should not be used within six feet of the cooker.

New chimneys must be lined and fitted with condensate collecting vessels.

Any pockets or voids in the chimney must be filled.

In certain areas the flue draft may be extremely high when it may be necessary to fit a stabiliser.

Flues consisting entirely of cast iron or asbestos flue pipe are not recommended but some forms of factory made insulated metal chimneys and twin-wall asbestos chimneys are satisfactory.

The chimney should terminate well clear of the roof and not be subjected to down draught.

HOT WATER SYSTEM

The cylinder should preferably be of 30 gallons capacity (it should not exceed 35 gallon capacity), be fixed vertically and insulated. An indirect cylinder and plain cast iron boiler are recommended; if a direct cylinder is used the boiler may be of plain cast iron for some hard water districts or be vitreous lined for most soft water areas. The cylinder should be as near as possible to the cooker and in no case should flow and return pipes exceed 30 feet each in length; pipes exceeding 15 feet in length should be insulated. The draw-off pipe to the taps must be a "dead-leg" connection from the expansion pipe. A towel rail of not more than 6 square feet heating surface may be heated, provided the flow and return pipes are not more than 15 feet each in length and provided that the cylinder and pipes to the cylinder are insulated. If the cylinder is very close to the cooker a towel rail is advisable, as a heat leak, and lagging should not be applied.

OIL SUPPLY

Attention is drawn to B.S. 799 Part II and to any local Byelaws and Regulations. A minimum storage capacity of 250 gallons is suggested and a storage of 600 gallons permits deliveries of 500 gallon lots at a preferential rate.

OIL TANK

The tank may be any distance up to 50 feet from the cooker provided the base of the tank is not less than 1 foot 6 inches and the top of the tank not more than 11 feet above the floor on which the cooker is placed. The tank should be of welded steel, protected on the outside only and fixed with a fall of not less than 1" to the drain connection.

FILLING PIPE

The filling pipe should terminate in a convenient position with a male 2" B.S.P. connection fitted with non-ferrous dust cap and chain, and the pipe should be as short as possible, free from sharp bends and should preferably be arranged to drain into the storage tank. If the connecting point is below the top of the tank a screw down valve should be fitted.

VENT PIPE

A vent pipe of not less than 2" diameter should be provided at the highest end of the tank with an open end turned downwards and fitted with an open mesh wire cage; gauze must not be used. The pipe must be free from sharp bends and have a continuous rise.

DRAIN VALVE

A drain connection with screw down valve must be fitted to the lowest part of the underside of the tank.

GAUGE

A reliable contents gauge should be fitted to the tank.

OUTLET AND PIPE LINE

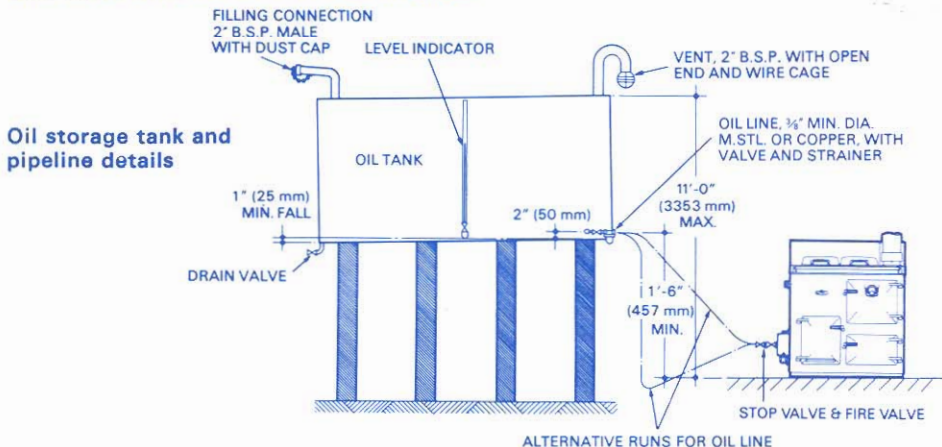
The outlet connection should be on the side of the tank at the higher end, and not less than 2" above the tank bottom. A screw down stop valve and fine filter should be fitted. The fuel pipe may be in iron or copper, not less than $\frac{3}{8}$ " outside diameter. Screwed connections must be sealed with a suitable oil resistant jointing compound; copper tube should be annealed, refrigeration quality, with flared joints. The pipe line must be free from air locks and must either fall continuously from the tank to the cooker, or fall immediately from the tank to a low point and rise continuously to the cooker.

A stop valve must be fitted near the cooker in an accessible position. We recommend a 5/10 micron filter be fitted in the oil line and a fire valve with the heat sensory element in such a position that it would be affected by a fire external to the cooker; the valve should be fitted either outside the building or immediately on entry to the building.

NOTE: Galvanised tubes and fittings must NOT be used.

FUEL

Commercial Grade Kerosene 28 secs. Redwood.



IMPORTANT: WE RECOMMEND THAT COMMISSIONING SHOULD ONLY BE UNDERTAKEN BY AN APPROVED OIL APPLIANCE INSTALLER.

THE COOKER

The cooker is assembled complete at works but certain removable parts are packed separately for safety; the oil burner and control are packed in another separate carton. A spare set of wicks are packed with the burner—please give these to the householder.

First check that the hearth is level and that the chimney is clear. Fix the splash back and flue assembly to the top of the cooker and place the cooker in position; remove the boiling plate.

NOTE: Clearance of 12" is required at the burner/boiler side of the cooker for removal of the boiler.

Remove the small mild steel panel and insulation from the burner/boiler side of the cooker, make connections to the boiler and replace the insulation, panel and pipe collars. Connect to the hot water cylinder, preferably with a drain cock, at the lowest point of the return pipe, fill with water and test. Seal the boiler to the combustion chamber with fire cement.

NOTE: On non-boiler models, inspect the seals around the bricks forming the back of the firebox; remake any joints disturbed in transit.

Connect the flue assembly outlet to the chimney, sealing all joints.

Bolt the bracket for the oil control to the side of the cooker, fix the oil control to the bracket (one nut above and one nut below the bracket on each screw) and adjust the nuts so that the top of the control is level. Bolt the burner base to the support plate and place the assembled base on the bottom of the combustion chamber as far back as it will go, with the levelling screws at the front; adjust so that the base is level in all directions. **THE BASE OF THE BURNER MUST BE LEVEL.** (Use a spirit level both ways.) Insert the copper oil pipe through the side of the cooker and connect to the burner and to the oil control. Connect the oil supply to the control with a stop valve close to the control. Open all oil valves, flush the oil pipe and make sure that it is not air locked; depress the trip lever on the front of the oil control and turn the control knob to No. 6; oil should now enter the control and in due course appear in the base of the burner. Fifteen to twenty minutes after oil appears in the burner, check the level of the oil within the burner base; the oil should be $\frac{3}{16}$ " to $\frac{1}{4}$ " deep. If the depth of oil is less than $\frac{3}{16}$ " gradually raise the level of the oil control. If the oil is more than $\frac{1}{4}$ " deep, drain off or siphon out some of the oil and lower the control. When the level is constant at a depth of $\frac{3}{16}$ " to $\frac{1}{4}$ ", tighten the nuts securing the control and re-check the level of the control and of the burner base and the depth of oil. Turn the control to the off position.

Place the vaporising chamber lid in position in the centre of the base turning it to make sure that it is seating correctly – sealing compound should not be used between the machined faces. Insert the wicks into the grooves of the burner base with the notches at the bottom, opposite the ports in the burner base. Place the burner shells in position, commencing with the smallest and turning each shell slightly on the base as it is placed in position to make sure that it is correctly seated. When placing the largest shell in position, make sure that the lighting port is at the front. When all the shells are in position, use a short straight edge across the top of the shells to check that they are of even height. Place the centre cover, the stainless steel intermediate cover and the outer cast iron cover, in position.

Place the Cast Iron plate (Part No. 552) in position with the stainless steel baffle on the underside. Replace the boiling plate with fins over the fire box.

TO LIGHT THE BURNER

See that all oil valves are open, press downwards the trip lever of the oil control. If the burner base contains oil from the levelling process turn the control knob to No. 1 and light the wick through the lighting port – close the lighting port cover; if the burner base has been drained of oil, turn the control knob to No. 6 and light the wick after about ten minutes; when the wick is alight, turn the control knob to No. 1 or No. 2. When the burner has been alight for about fifteen minutes, replace the front door of the combustion chamber and close the hinged door. When the burner has been alight for half-an-hour to an hour, turn the control knob to a higher position as desired. When the oven is not required for cooking, turn the control to No. 1 position.

TO EXTINGUISH THE BURNER

Turn the control knob to OFF and lift the trip lever.

NEVER ATTEMPT TO RELIGHT A HOT BURNER – DO NOT TURN OIL ON UNTIL THE BURNER IS COOL.

NOTE : THE SPARE SET OF WICKS SHOULD BE LEFT WITH THE USER.

The manufacturing serial number which is located on a brass plate on the left hand side inside the roasting oven should be quoted if any question arises in connection with the Rayburn cooker.



Agaheat Appliances

GLYNWED

Glynwed Domestic & Heating Appliances Limited
Aga Works, P.O. Box 30, Ketley, Telford, Salop TF1 1BR
Telephone: Telford 3973 (STD. 0952)

SERVICING INSTRUCTIONS

BI-ANNUAL SERVICING

It is important that a 6 monthly service be carried out by a competent Service Engineer and it is recommended that a contract be made with such an Engineer. Your Rayburn Stockist will provide advice on the location of the nearest Servicing Engineer.

With normal use, a boiler/cooker annual flueway clean and burner maintenance should be carried out immediately before and after the end of the heating season. An additional cooker flueway clean, halfway through the heating season, may be necessary in some cases.

The householder should be advised to turn OFF the cooker oil valve control knob, the night preceeding the day of the service, so that the appliance will have cooled down by the following morning, in readiness for servicing.

Before commencing any servicing, isolate the oil supply from the tank and ensure the oil control valve front trip lever is **OFF**.

STANDARD BI-ANNUAL SERVICE SCHEDULE

- a. Service clean of cooker boiler heat exchanger flueways.
- b. Service clean of cooker flueways and hotplate.
- c. Service maintenance clean/check of oil burner.
- d. Maintenance check on oil control valve.

TO OBTAIN SERVICING ACCESS

1. To obtain servicing access to oil burner and heat exchanger, proceed as follows:-
 - a. Lift out the hotplate.
 - b. Open the outer burner door and lift out the inner combustion chamber door.

TO REMOVE OIL BURNER

2. a. Break and disconnect the copper feed pipe at the front elbow of burner. Any residue oil in the copper pipe should be collected by a small tray receptacle.
- b. Lift out burner and remove the burner heat baffle, shell assembly, small vapourising chamber plate and wicks.
- c. Remove carbon deposit from wick grooves, oilways of burner base, and the oil feed pipe. Gently brush any carbon deposits from shell assembly and top heat baffle.
Check the burner wicks and replace in the reverse order of dis-assembly.

NOTE: EXAMINE THE VAPOURISING CHAMBER PLATE IS FITTED CORRECTLY, THE LIGHTING PORT IS AT THE FRONT OF THE SHELL ASSEMBLY AND THAT THE SHELLS ARE SEATED CORRECTLY ON THE BASE. REPLACE THE HEAT BAFFLE, BUT DO NOT OFFER BURNER ASSEMBLY TO APPLIANCE YET.

TO CLEAN THE BOILER & FLUEWAYS

3. Remove oil burner assemblies as previously described.
 - a. Place a layer of paper in combustion chamber base plate.
 - b. Thoroughly brush boiler rear face and cooker LH side in an upward and downward direction. Brush across the oven top.
 - c. Remove layer of paper with fallen debris.
 - d. Brush and clean in between hotplate ribs on underside.
 - e. Examine soft rope seal located on underside of hotplate baffle plate, and replace if worn or frayed
 - f. Examine soft seal rope located around hotplate aperture in top plate. Replace if frayed or damaged.
 - g. Examine soft seal rope located around inner combustion chamber door. Replace if frayed or damaged.
 - h. Replace hotplate ensuring that the underside fins lie over the combustion chamber.
 - i. Replace the oil burner assembly within the combustion chamber, and re-connect the copper oil pipe to the elbow.

NOTE: ENSURE THE COPPER PIPE IS NOT KINKED, OTHERWISE AIR LOCKING WILL PREVAIL.

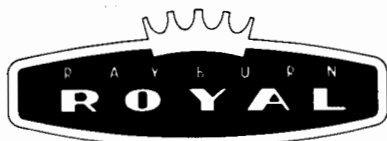
TO CHECK THE OIL CONTROL VALVE

4. Check that the inlet valve from the oil tank is closed.
 - a. Remove the oil filter from the front of the oil control valve, draining the oil into a prepared receptacle.
Clean the filter if necessary in kerosene or warm water and dry off. Inspect the sealing gasket of the filter and renew if necessary.
Replace filter assembly within oil control valve.
 - b. Inspect and clean if necessary any filter on the oil supply tank to the oil control valve of the cooker. Flush the oil supply pipe and ensure it is not air locked.
 - c. Remove top cover of oil control valve, remove metering stem and clean, then check sealing grommet is satisfactory. Replace if worn.
After refitting metering stems, ensure it is operating freely under the spring tension.

TO REMOVE OVEN TEMPERATURE INDICATOR

5. a. Open main oven door fully and remove four screws securing inner lining panel to outer door casting.
- b. Remove inner lining panel and slagwood insulation.
- c. Unscrew two hexagon nuts securing indicator to outer door casting, and remove indicator.
- d. Fit replacement indicator in reverse order of dismantling.
6. Check the oil rates of burner at low and high fire rates together with smoke sampling.

LEAVE SERVICING INSTRUCTIONS WITH THE USER FOR FUTURE USE



Operating Instructions for Rayburn Royal OF 7 Oil 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, Fuelbeds, 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.

The cooking performance features of the popular and proven solid fuel Rayburn Cookers have been preserved and integrated into the Rayburn Royal OF7 Cooker burning **28 Seconds Kerosene to BS: 2869: Part 2: 1988 Class C2.**

The cooker provides domestic hot water and cooking facilities which consist of a heat-graduated hotplate, main oven and warming oven. The circular oil burner is controlled by a manually operated oil valve control knob. The burner should always be continuously burning at low fire rate when not required for cooking. When cooking is required, the burner operates at a high fire rate by adjustment of the control knob and its setting.

WARNING: OIL BURNER: NEVER ATTEMPT TO RELIGHT A HOT BURNER - DO NOT TURN OIL ON UNTIL BURNER IS COOL.

To Light the Burner - See Fig.1

1. Remove the oil control valve cover, then depress the trip lever **D** on the front of the oil control valve and turn the

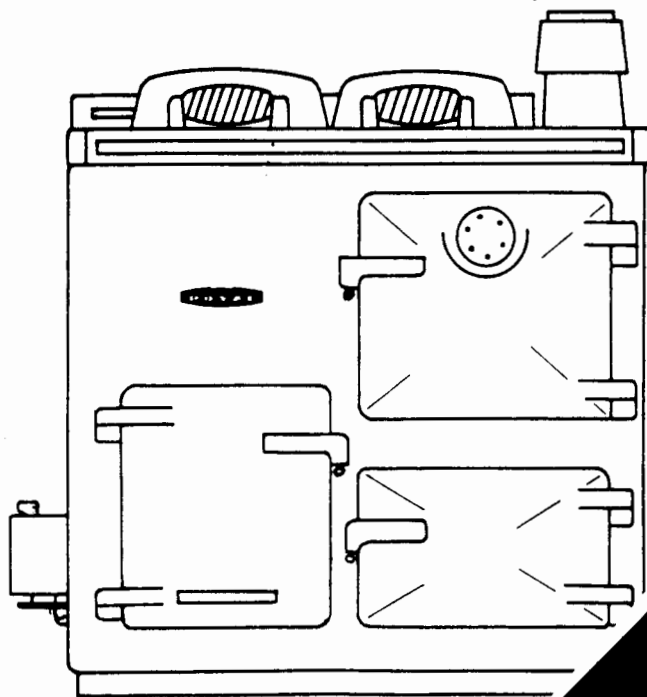
cooker oil control valve knob **C** to No.6 setting.

Allow 15 minutes for oil to enter and settle in cooker burner base.

2. Open outer burner door adjacent to the bottom warming oven door, remove/lift out inner burner door.
3. Lift hinged lighting cover on the front of the burner shell and expose the lighting port.
4. Insert a taper through the lighting port and light the front wick, then close the lighting cover.
5. Replace inner burner door and close outer burner door.

NOTE: ENSURE INNER COOKER BURNER DOOR IS CORRECTLY LOCATED AND SEALED.

6. Return thermostat knob **C** to its No.1 setting for about 20 minutes, until the burner is hot, then re-set to No.6 for cooking.
7. The cooker burner will gradually increase its oil rate, and raise the temperature of the oven, taking about 2½ hours from cold to attain an oven temperature of 200°C (400°F), leaving the cooker control knob **C** at its No.6 setting.



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.

Re-set the cooker control knob **C** to an intermediate setting and the oven temperature will maintain the desired temperature.

NOTE: SEE COOK BOOK FOR RECIPES.

- Set the cooker control knob **C** to **LOW** which is the minimum setting when cooking is not required and idling rate is needed.
- Ensure both hotplate insulating covers are closed down to conserve heat in hotplate.

Oven Control Knob Settings

The oil valve control knob **C** is marked LOW, then 1 to 6, which provides various main oven temperatures with setting 6 being the highest temperature - see chart below.

Cooker Control Knob Setting	Main Oven Temperature
1 125° - 150°C	(311°F)
2 150° - 180°C	(365°F)
3 180° - 220°C	(413°F)
4 220° - 245°C	(464°F)
5 245° - 290°C	(518°F)
6 290° - 310°C	(572°F)

To Turn Off Oil Burner

Turn the oil control valve knob **C** anti-clockwise from No.6 setting to **OFF**, and lift the trip lever **D** on the front of the oil control valve.

WARNING: NEVER ATTEMPT TO RELIGHT A HOT BURNER. DO NOT TURN OIL ON UNTIL BURNER IS COLD.

NOTE: FOR LONG SHUT-DOWN PERIODS, CLOSE ALL OIL VALVES BETWEEN THE OIL TANK AND THE APPLIANCE.

To Heat the Top Main Oven and Increase Hotplate Temperature

Turn the control knob **C** to the required setting which will take up to 90 minutes to attain after initial warm up from cold. When the top main oven temperature is reached, the required temperature will be maintained by lowering the setting of the cooker control knob.

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.

The Hotplate

When the main 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 **C** to increase the temperature of the hotplate. Pans and kettles must have flat machined bases.

Warming Oven

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

Domestic Hot Water

The supply of domestic hot water to the cylinder is automatic and is at its maximum when the control knob **C** is on No.6 setting, reducing as the control knob setting is reduced.

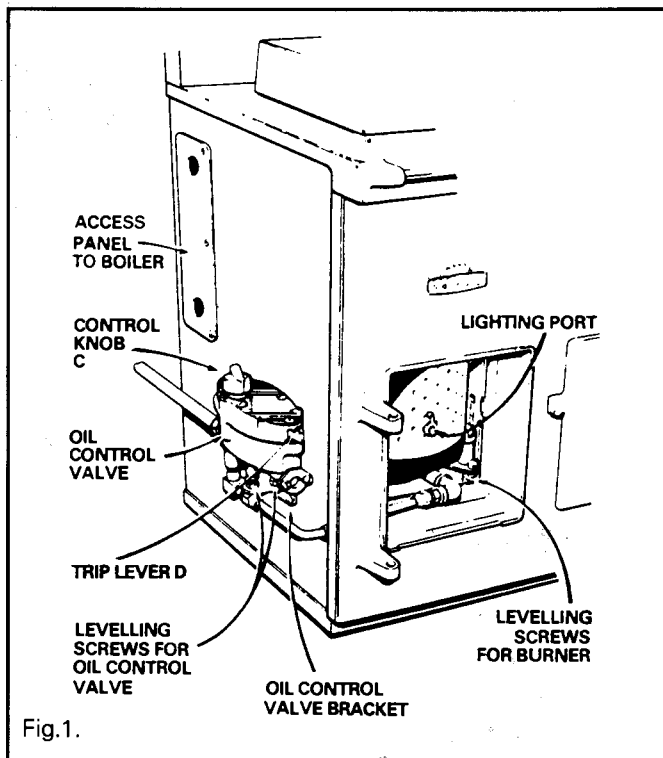


Fig.1.

The amount of hot water is increased if a considerable amount of cooking is performed. If more hot water is required overnight, set the control knob **C** 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 control knob **C** 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 control knob **C** to **LOW** which gives the lowest burning rate and will maintain an oven temperature of about 125°C (257°F). At a higher setting, the oil consumption will be higher, but the main oven, hotplate and domestic hot water will all be hotter.

Turn the control knob **C** to No.6 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 settings of boiler and cooker control knobs which suit your requirements will be apparent with experience.

Frost Precautions

In the event of the boiler being unheated for long periods during very cold weather, the advice of your installer should be obtained.

Bi-annual Servicing

With normal use a boiler/cooker annual flueway clean and burner maintenance should be carried out at 6 monthly intervals.

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

A HOT APPLIANCE CANNOT BE SERVICED.

Your Rayburn stockist will provide advice on obtaining the nearest selected Servicing Engineer, where we recommend you contract out the periodical servicing of the appliance.



Operating Instructions for Rayburn Royal OF 7 Oil Fired Cooker

ADDENDUM SHEET

NON-BOILER MODELS

REF PAGE 2

SECTION: OVEN CONTROL KNOB SETTINGS

Due to varying site conditions non-boiler models may run at higher temperatures than quoted in the control knob setting/oven temperature table.

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, creme 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.

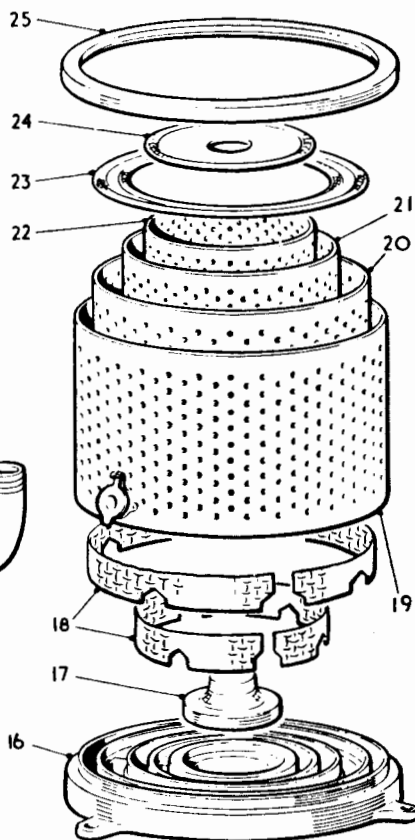
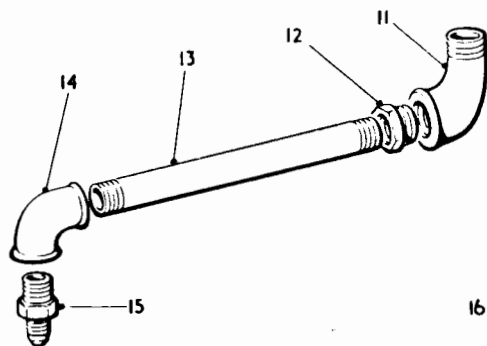
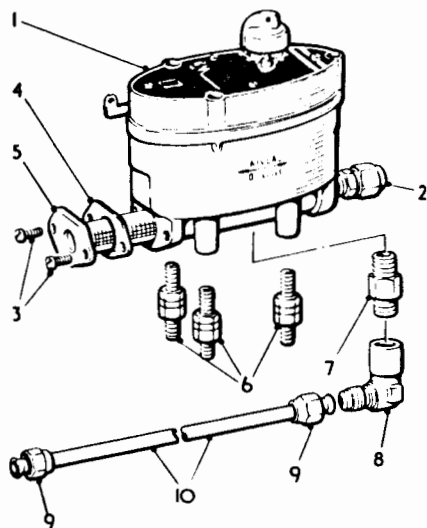
The solid plain shelf, as mentioned before, can be used as a baking sheet or as a heat deflector. If the oven is too hot or food already in the oven is beginning to over-brown, slide the solid plain shelf, above the food. To be effective this shelf should be stored out of the oven so it is used from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

DO NOT USE ABRASIVE PADS OR OVEN CLEANERS.

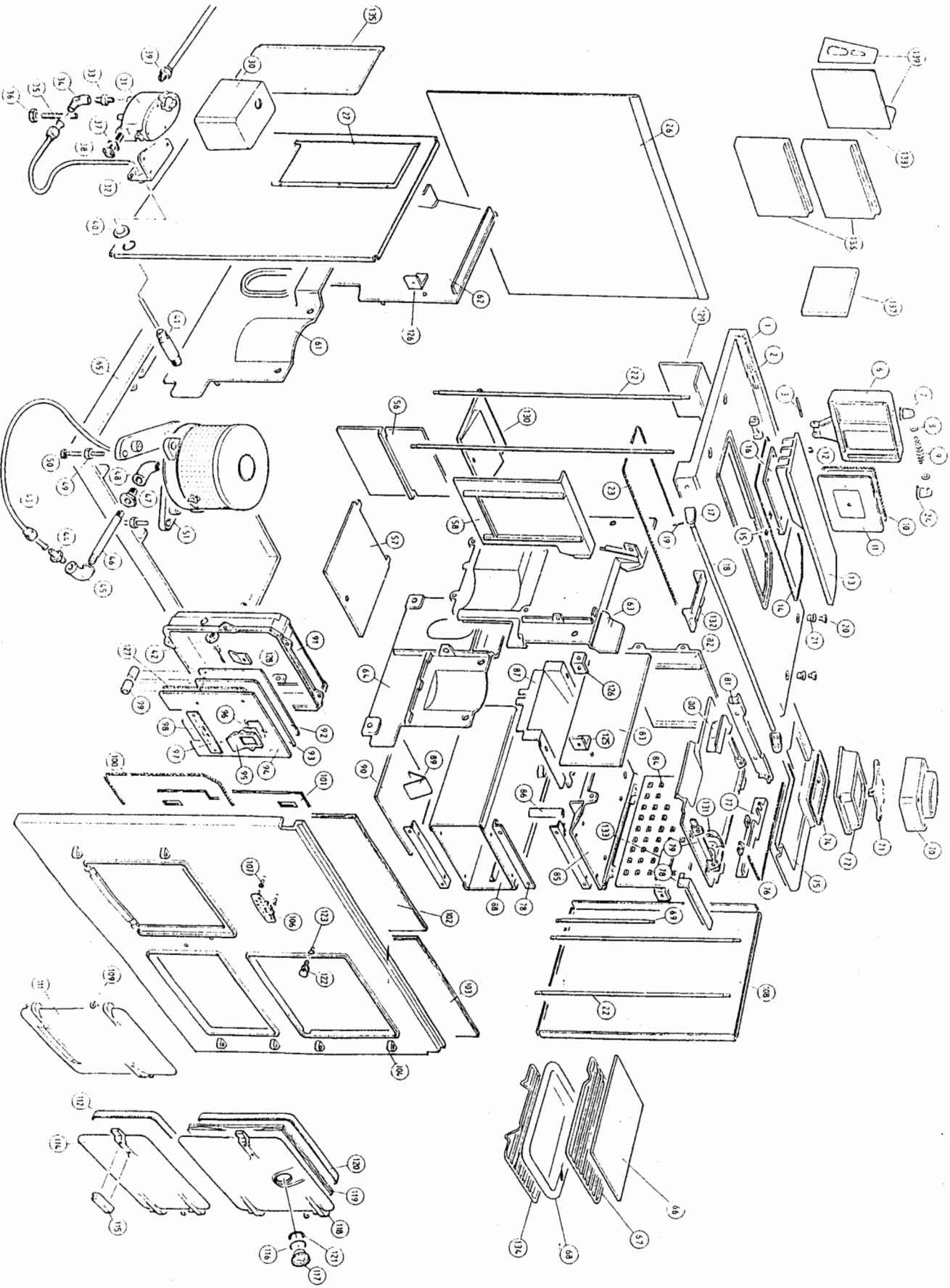
NOTE: TAKE CARE WHEN CLOSING THE DOOR TO LIFT THEM ONTO THE CATCH. IT IS NOT ADVISABLE TO PUT VERY WET CLOTHES ON THE HAND RAIL, AS THIS MAY CRAZE THE ENAMEL.

IMPORTANT - USE 28 SECONDS KEROSENE FUEL ONLY.

SPARE PARTS LIST
FOR
OIL BURNER UNIT
OF
RAYBURN ROYAL & REGENT OF7
OIL FIRED COOKER



RAYBURN
ROYAL OF7 COOKER NON-BOILER



RAYBURN

ROYAL OF7 COOKER

Boiler Model

