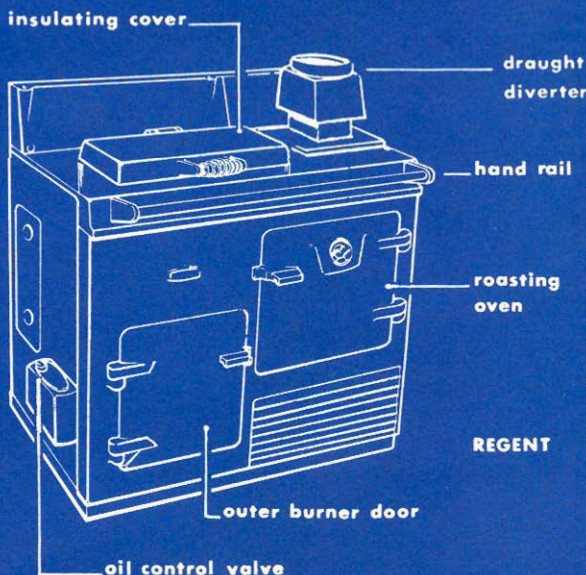
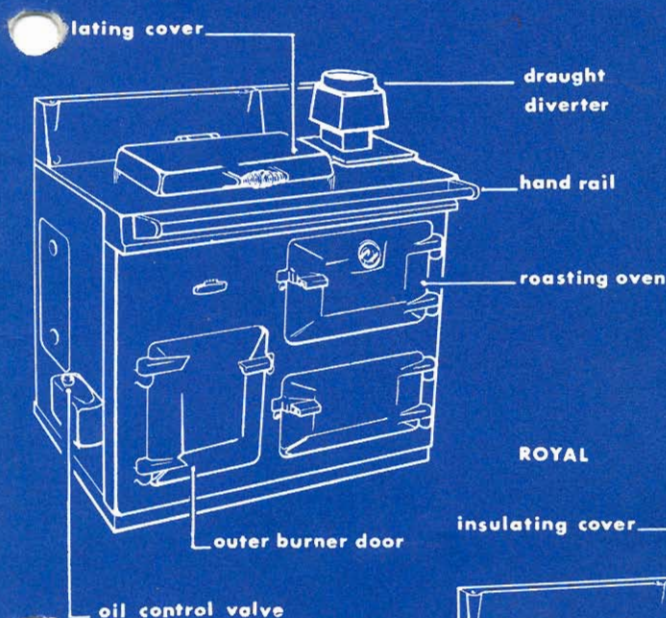


WARNING

This information is a copy of an original archive, therefore Aga cannot be held responsible for its continued accuracy.

RAYBURN ROYAL OF 7 & REGENT OIL-FIRED COOKERS

working instructions



This leaflet applies to:-

Royal Cookers L.H. Oven from Serial 2448

Royal Cookers R.H. Oven from Serial 2725

Regent Cookers R.H. Oven from Serial 1500

FUEL

The only suitable fuel is commercial kerosene (28 seconds/Redwood).

TO LIGHT THE BURNER

Never attempt to Relight a Hot Burner – Do not Turn Oil on until the Burner is cool.

See that all oil valves are open, press downwards the trip lever of the oil control and turn the control knob to No. 6; light the wick through the lighting port after about ten minutes, **close the cover of the lighting port** and turn the control 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 or No. 2, position.

TO PREPARE THE OVEN FOR USE OR TO INCREASE THE BOILING PLATE TEMPERATURE

Turn the control to 4 or 5

When the oven reaches the desired temperature, turn back the control sufficiently to maintain the temperature.

To reduce top heat in the oven, place the sheet metal shelf on the top pair of runners.

THE HOTPLATE

The best result can only be obtained by using flat-bottomed utensils. The hottest part of the hotplate is in the centre; the coolest part is at the left hand end.

THE FINS ON THE UNDERSIDE OF THE HOTPLATE SHOULD BE AT THE RIGHT HAND END. I.E. OVER THE OVEN.

Keep the hotplate clean with a wire brush.

HOT WATER SERVICE

The Supply of hot water is automatic, is greatest when the control is at the highest setting, and is dependent on usage of the cooker. If more hot water is required, set the control higher overnight, e.g. on No. 2 instead of No. 1.

WHEN THE OVEN IS NOT REQUIRED DURING THE DAY AND OVERNIGHT

Turn the control to No. 1. The low fire in the burner will maintain an oven temperature of about 250°F, a boiling plate temperature sufficient to boil two pints of water in about fifteen minutes and a supply of hot water.

Alternatively, the control may be set to No. 2 maintaining higher temperatures in the oven and on the hotplate and an increased supply of hot water in return for an increase in the fuel consumption.

TO EXTINGUISH THE BURNER

Turn the control to OFF and raise the trip lever.

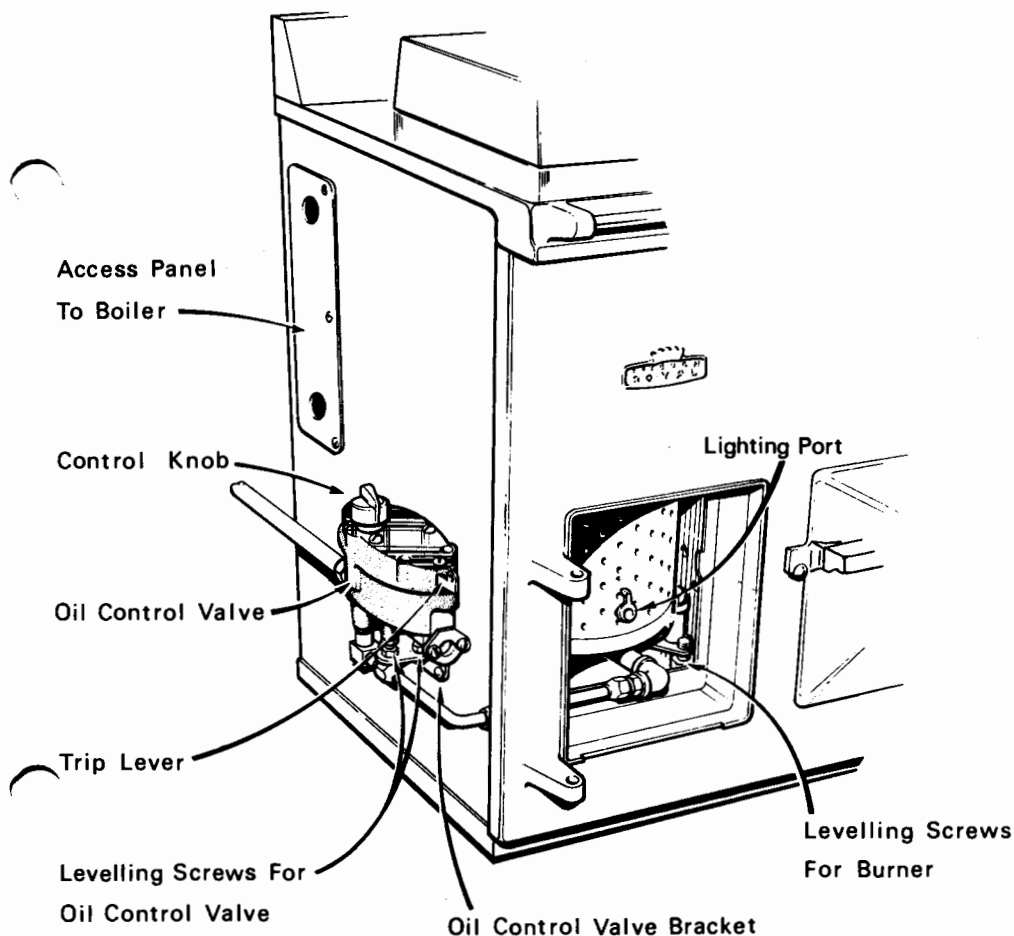
CLEANING ENAMEL

Surface blemishes caused by spillage are easier to remove when the cooker is cool and a damp cloth is usually all that is necessary. This should not be done whilst the cooker is hot.

NOTE

Take care when closing the oven and fire doors to lift them onto the catch. The doors should not be slammed shut, or this will wear away the metal retainer catches.

Burner Adjustment and Details of Oil Control Valve



SERVICING

Servicing should be carried out at six monthly intervals by a competent Servicing Engineer.

See Servicing Instructions on back page

SERVICING

Servicing should be carried out at six monthly intervals by a competent Service Engineer as follows:-

1. Extinguish the burner by turning the control knob to OFF and raise the trip lever allowing the burner to cool. To save time, this may be done by the customer prior to the arrival of the Service Engineer.
2. Open the outer firedoor and remove the inner firedoor. Place a receptacle under the oil control valve and disconnect copper pipe from the control valve. Oil in the carbon leg and feed tube will now drain into the receptacle. Disconnect the copper oil feed pipe from the burner elbow and draw out the burner assembly, removing the flame ring, burner lids, shells, wicks and vaporising chamber lid. Scrape the carbon deposits from the burner base and inspect for sludge or carbon in the burner elbow. Any deposits should be removed and the feed pipe dismantled if necessary.
3. Check that the copper oil feed tube is clear and clean. Turn off the stop valve close to the oil control valve and remove the oil filter from the control front. Oil will drain from the control valve into the receptacle. Clean the filter in paraffin or warm water and inspect the gasket for possible damage before replacing.
4. Brush the firebox flueways downwards and remove the fallen deposits from the firebox base.
5. Replace the shells and new wicks etc., on the burner base and insert the assembly back into the cooker making sure the lighting port is at the front. The vaporising chamber lid must seat correctly, the cut-outs in the wicks must be opposite the ports in the burner base, and the shells, burner lid and flame rings must be correctly seated. Reconnect the copper oil feed pipe to the oil control valve and burner taking care that the copper pipe does not lift up the burner assembly.
6. Open the stop valve close to the control valve and flush the oil pipe making sure that it is not air locked; depress the oil control valve trip lever and turn the control knob to No. 6 ready for lighting.
7. Ensure the asbestos rope on the combustion chamber door is in good condition and that it forms a proper seal.

NOTES If any part is damaged replace it with a new part; never try to make a temporary repair.
A spare set of wicks is supplied with every cooker; always keep a spare set.

The Manufacturing number, which will be found on a brass plate inside the Roasting Oven, should be quoted if any question arises in connection with the Rayburn Cooker.

A product of

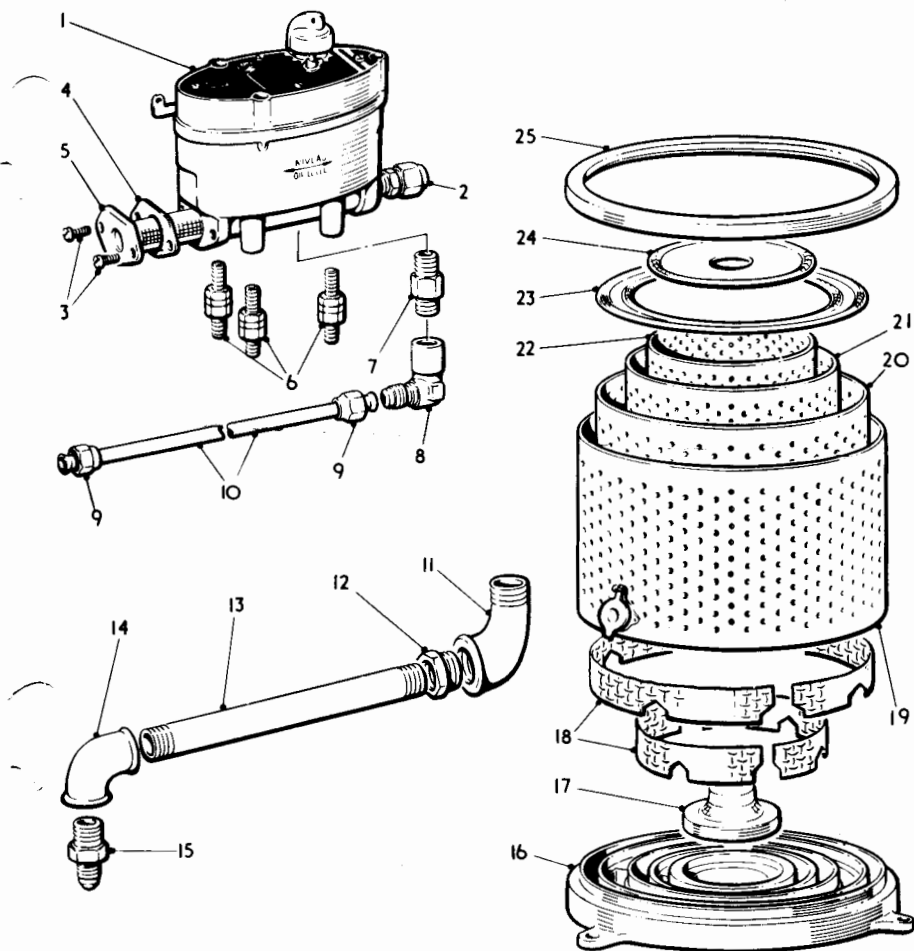
ALLIED IRONFOUNDERS LIMITED
SALES OFFICE, SUNBURY-ON-THAMES, MIDDLESEX
Telephone Sunbury 85577

ESD/APR 69/5M



REG'D TRADE MARK

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



GLYNWED FOUNDRIES LIMITED, Agaheat Appliances Division
 Ketley, TELFORD, Shopshire, TF1 4AD.
 Telephone: Wellington 3973

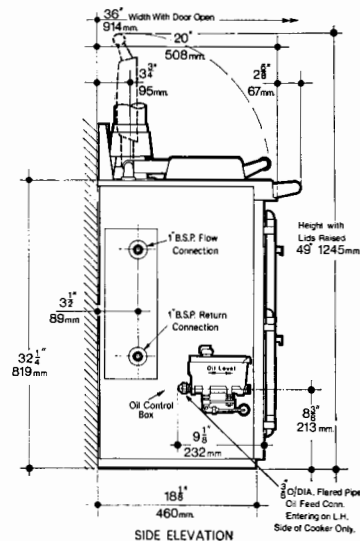
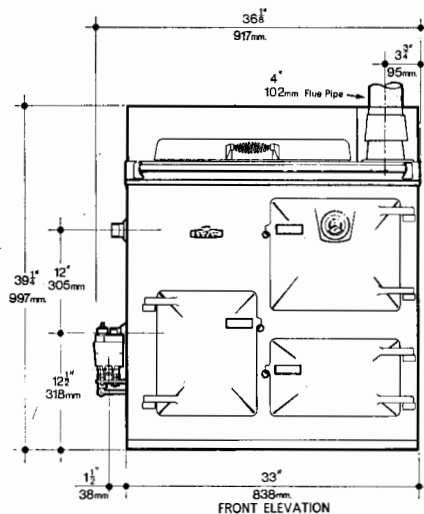
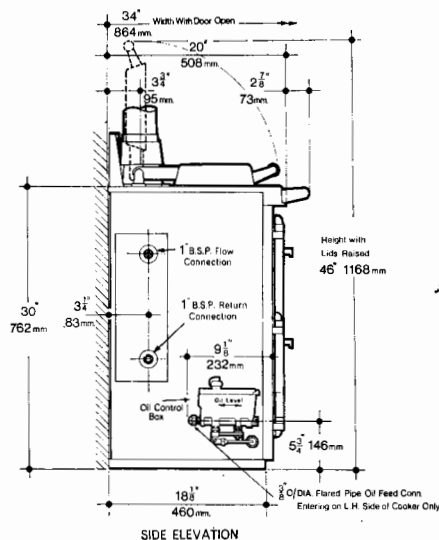
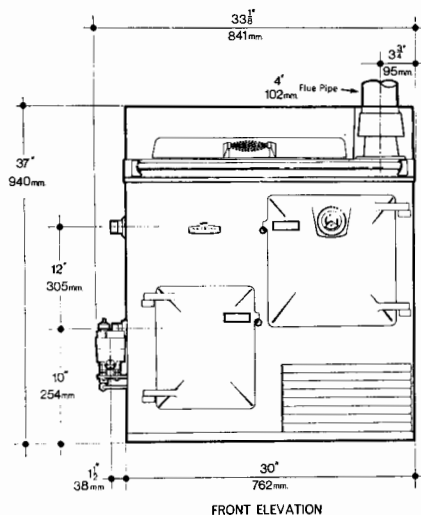
GLYNWED

Item No.	Part No.	Description	No. Of
1.	C/BM30/4/13	Oil Control Unit	1.
2.	C/R011E/F	Oil Control Coupling $\frac{3}{8}$ " OD Flared	1.
3.	C/BM010-134	Filter Retaining Screw	2.
4.	C/BM950-460	Filter Gasket	1.
5.	C/BM950-217	Filter Element	1.
6.	C/R011N	Control Fixing Bolts	3.
7.	C/R011X	$\frac{1}{4}$ " BSP Nipple	1.
8.	C/R003E/F	Elbow Coupling Flared	1.
9. }	C/R003P	Copper Tube Complete	1.
10.			
11.	C/R003S	Carbon Leg Elbow	1.
12.	C/R003T	Reducing Bush	1.
13.	C/R003V	Carbon Leg	1.
14.	C/R003W	Carbon Leg Inlet Elbow	1.
15.	C/R101G/F	Carbon Leg Coupling - Flared	1.
11. }	C/R003X	Carbon Leg Complete	
12.			
13.			
14.			
15.	C/R131	Burner Base	1.
16.			
17.			
18.			
19.			
20.			
21.			
22.			
19. }	C/R101A	Vapourising Chamber Lid	1.
20.			
21.			
22.			
19. }	C/R101F	Wicks	1.
20.			
21.			
22.			
19. }	C/R102	No. 4 Shell	1.
20.			
21.			
22.			
19. }	C/R103	No. 3 Shell	1.
20.			
21.			
22.			
19. }	C/R104	No. 2 Shell	1.
20.			
21.			
22.			
19. }	C/R105	No. 1 Shell	1.
20.			
21.			
22.			
19. }	C/R112	Set of Shells Complete	
20.			
21.			
22.			
23.	C/R106	Outer Lid	1.
24.	C/R107	Inner Lid	1.
25.	C/R108	Flame Ring	1.
23. }	C/R130	Lids & Flame Ring Complete	
24.			
25.			

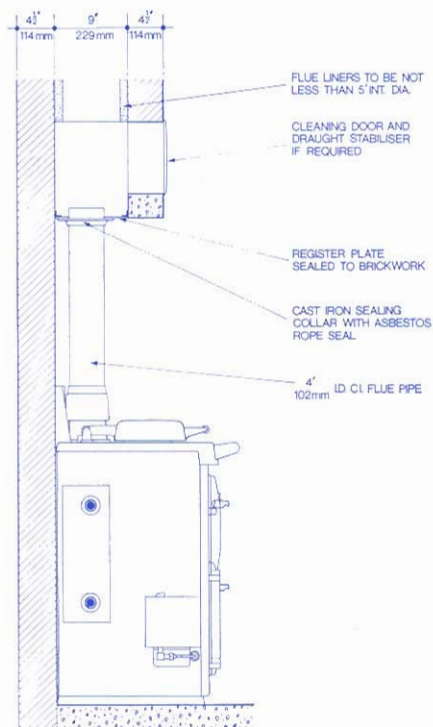
DO NOT TAKE RISKS. FIT ONLY THE CORRECT SPARE PARTS.

Orders for Spare Parts must quote the Part Number of the Parts required.

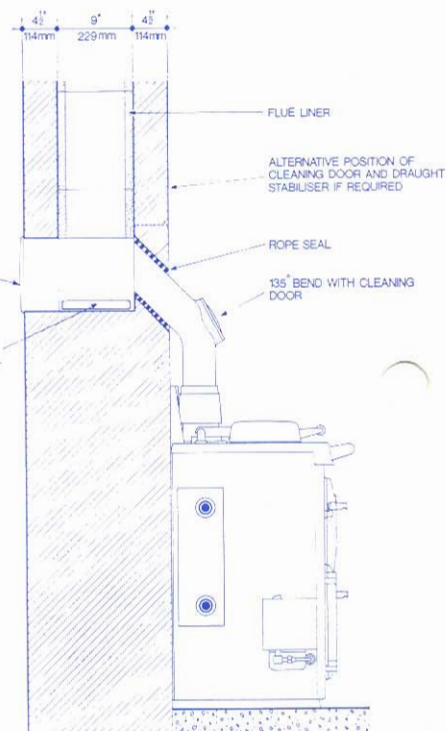
1st. Repair.

ROYAL**REGENT**

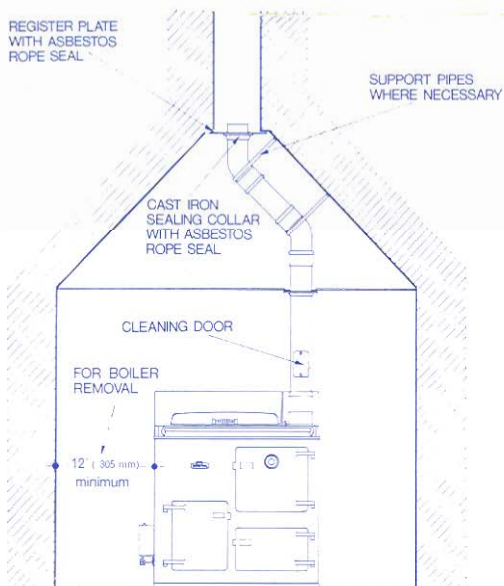
Flue Layouts



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 and if abnormally high draughts are expected, a stabiliser should be fitted either to the flue pipe or to the chimney and adjusted to control the draught at 0.05" w.g. (1.25 m.m.).

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

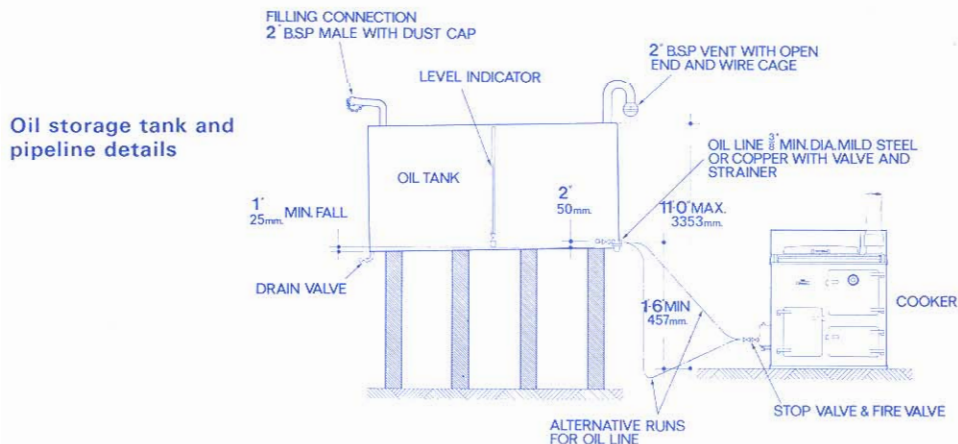
The outlet connection should be on the side of the tank at the higher end, and not less than 2" above the tank bottom. A screw down stop valve and fine filter should be fitted. The fuel pipe may be in iron or copper, not less than $\frac{3}{8}$ " outside diameter. Screwed connections must be sealed with 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. A fire valve may be fixed on the oil line to the cooker: the heat sensing element should be in a position where it will be affected by a fire external to the cooker.

NOTE: Galvanised tubes and fittings must NOT be used.

FUEL

Commercial Grade Kerosene 28 secs. Redwood.



THE COOKER

The cooker is assembled complete at works but certain loose parts are packed separately for safety; the oil burner and control are packed in a separate carton.

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.

Remove the small mild steel panel and insulation from the left hand 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.

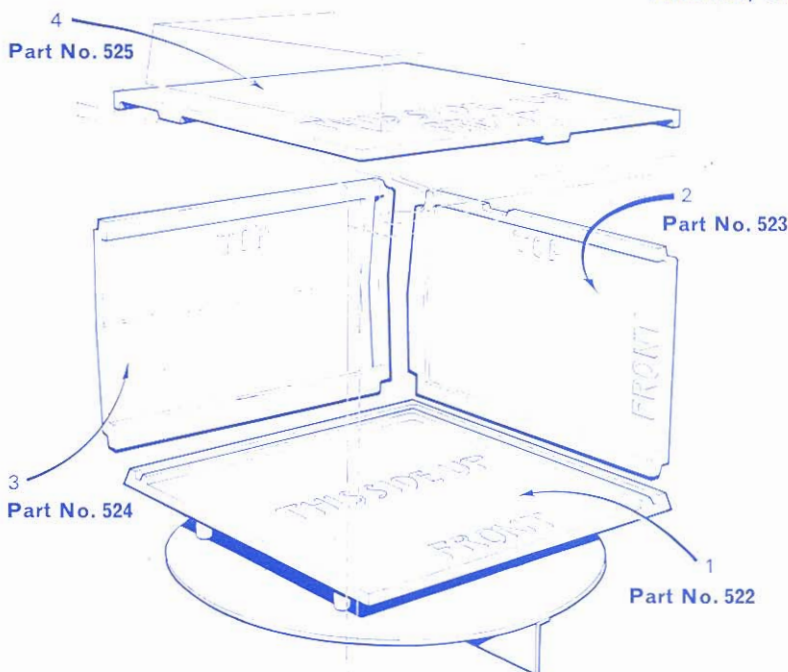
Bolt the bracket for the oil control to the side of the cooker, fix the oil control to the bracket (one nut above and one nut below the bracket on each screw) and adjust the nuts so that the top of the control is level. Bolt the burner base to the support plate and place the assembled base on the bottom 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.** 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.

Construct the combustion chamber baffle as follows:—

1. Place the bottom plate (Part No. 522) in position (stainless steel baffle on underside).
2. Place the right hand side plate (Part No. 523) in position, touching the front of the combustion chamber.
3. Slide the back plate (Part No. 524) in position, interlocking with the side plate.
Fill the space within these plates with mineral wool.
4. Place the cast iron top plate (Part No. 525) in position, covering the mineral wool filling. Replace the boiling plate with the fins at the right hand end.

Assembly of flue baffles



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.

A product of

ALLIED IRONFOUNDERS LIMITED
SALES OFFICE, SUNBURY-ON-THAMES, MIDDLESEX
Telephone Sunbury 85577



REG'D TRADE MARK
KJL/AUG 68/5M