

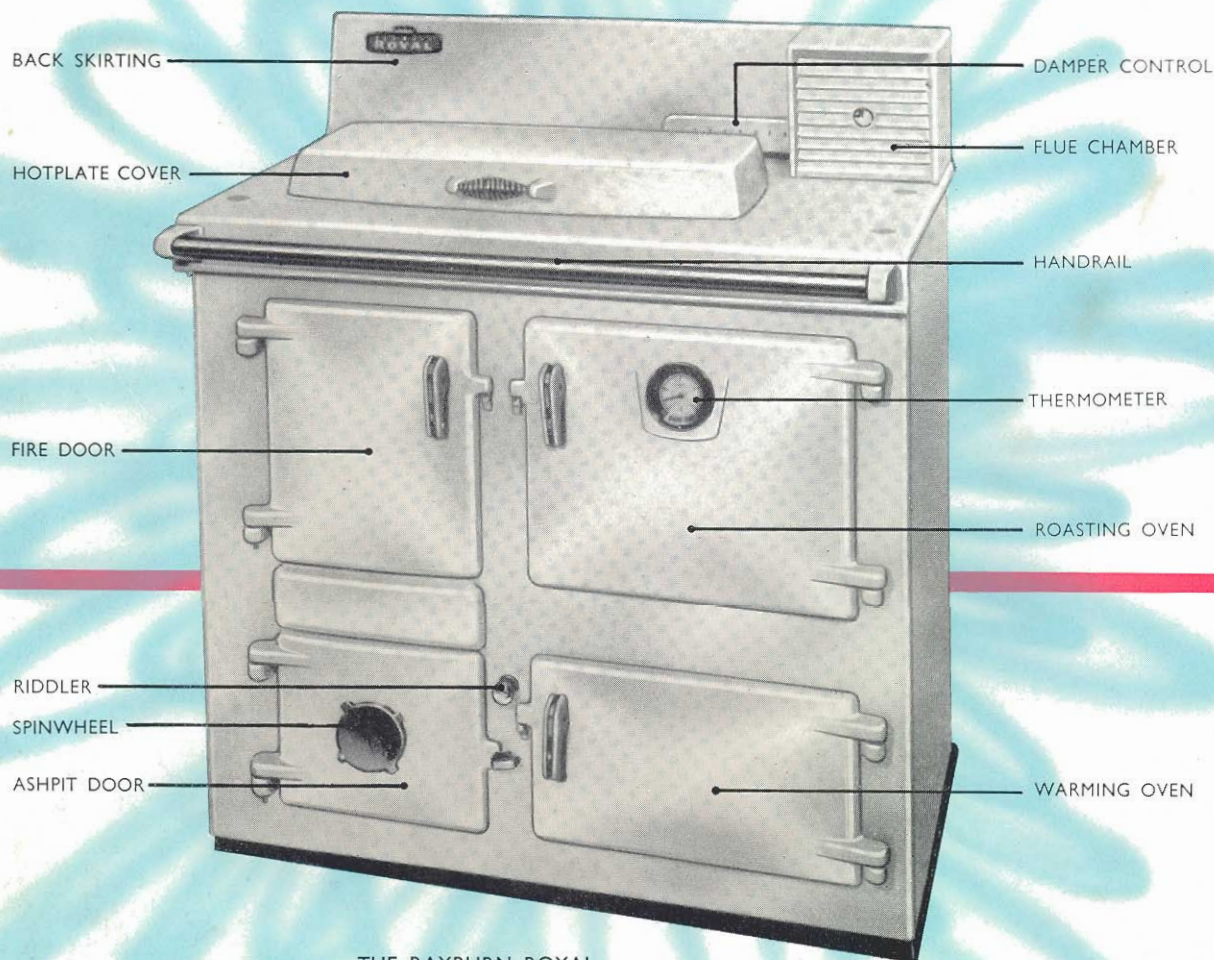
WARNING

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

Getting to know your ...

Early model with single lid and 'drop down' door handles

Please imagine that your Rayburn has just come home. More than that. It is installed in your kitchen and is ready and waiting for you to use. It certainly is good looking. Very neat and compact. Beautifully designed and well finished, with its rich, glossy enamel (made to last) and its good, solid cast iron. It has a commodious oven, ample hotplate, clear thermometer and an easy-to-light fire. Everything to make your home life comfortable. The Rayburn was invented to give you scope.



THE RAYBURN ROYAL

ter model with twin enamelled
s and horizontal door handles



THE RAYBURN ROYAL.

Provides:- Cooking, Domestic
Hot Water - non-boiler model available for cooking only.
(shown here in Sable).

Installation Instructions for Rayburn Royal and Regent Cookers - Solid Fuel Models

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:

Note: Rayburn Royal and Regent Cookers are delivered as self-contained units ready for installation. Instructions for the preparation of the site and for the assembly and connection of the boiler are included.

The Hot Water System

With normal usage in 24 hours continuous burning the Rayburn Royal has an approximate output of 100,000 Btu's and the Rayburn Regent has an approximate

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.

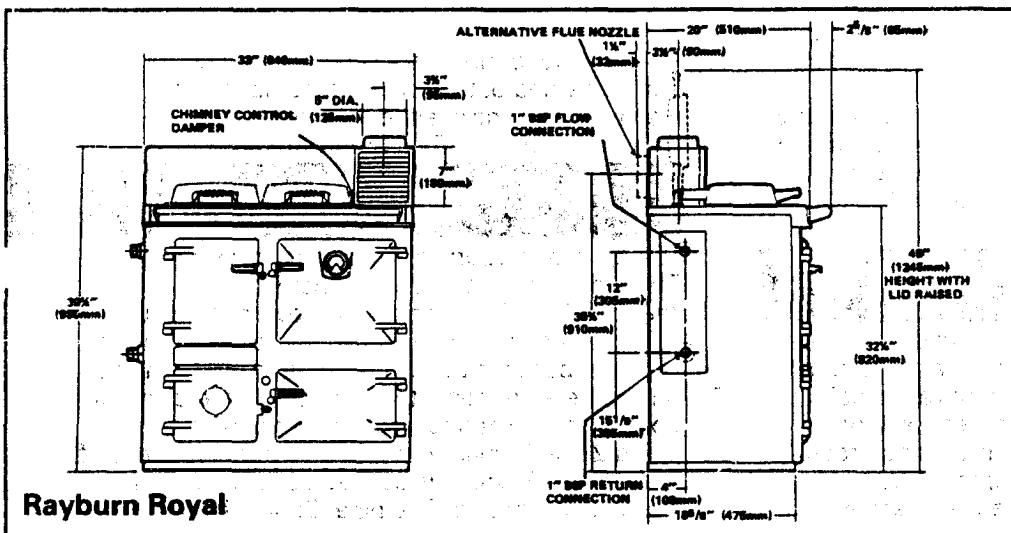
Fire cement - when handling use disposable gloves.

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.

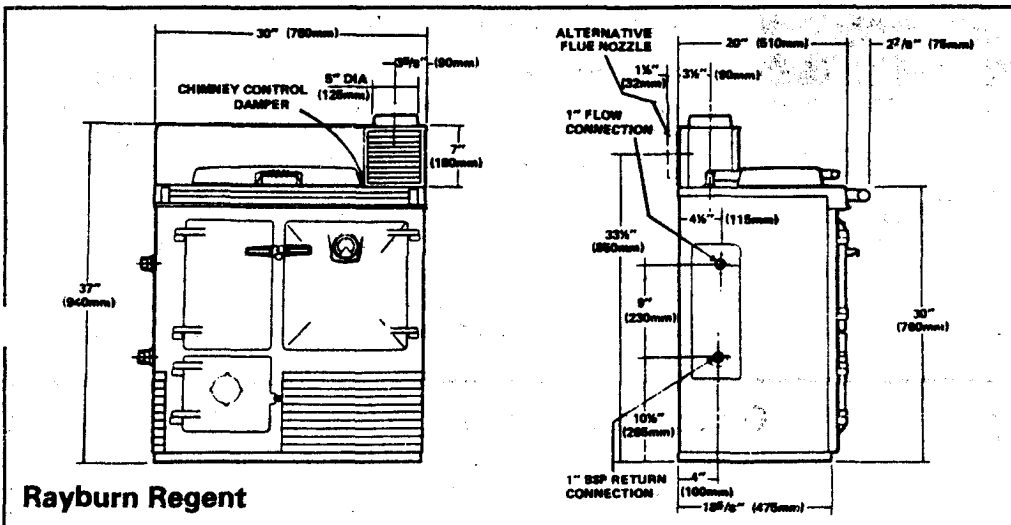
output of 90,000 Btu's. To provide 2 or 3 hot baths at intervals and normal household requirements, the following must be fulfilled:-

1. The capacity of the storage cylinder may not exceed 35 gallons. The recommended capacity is 30 gallons (direct or indirect).
2. The cylinder to be effectively lagged and fixed vertically.



3. The cylinder should be as near as possible to the cooker. In no case may 1" flow and return pipes exceed 30' each in length. 1 1/4" pipes may not exceed 24'.
4. 1" flow and return pipes exceeding 15' each in length must be lagged. 1 1/4" pipes exceeding 12' must be lagged.
5. The draw-off pipe to the taps must be a 'dead-leg' connection from the expansion pipe.
6. A towel rail of not more than 6 sq. ft. heating surface may be heated provided the flow and return pipes are not more than 15' each in length, and provided the cylinder and the pipes to the cylinder and towel rail are lagged. When the hot water storage cylinder is very closely coupled to the boiler, a towel rail is advisable as a heat leak and lagging should not be applied. A radiator is not permitted.

To obtain the above-mentioned outputs the fire must be left in overnight, and the cooker used for cooking.



Important Note:

These instructions must be strictly observed. If they are disregarded (e.g. an unlagged or over-size cylinder), consumption of fuel may be excessive, and the cooker damaged by overfiring.

PREPARATION OF THE SITE

The hearth, walls adjacent to the cooker, and the chimney must conform to the current building regulations. The position of the flue outlet is indicated in the dimensioned drawings. Alternative flue layouts are illustrated. The flue chamber is adaptable to give either a top or back outlet. The back outlet is used when there is a brick flue immediately behind the cooker, the top outlet when the cooker is connected to the main flue by means of cast iron flue pipe.

When the cooker is installed in a recess, it must be 'free standing' and not built - in solid at the sides. Adequate space at the boiler side must be allowed for withdrawal of the boiler for cleaning, if necessary.

NB: When a Rayburn cooker is supplied with a platerack, an optional extra, the overall height from the hearth level to the top of the platerack is 54½" (1395). The recess should be at least 6" higher than these overall heights to accommodate dinner plates.

THE BOILER

Unscrew the sheet metal cover plate on the side of the cooker and remove the insulating material from behind it. Joint the flow and return connections to the boiler, replace the insulating material and screw on the cover plate and collars.

The boiler is now ready for connection to the hot water cylinder. Make sure that there are no dips in the flow pipe between the boiler and cylinder. It is advisable to fit a drain-off cock on the return pipe close to the cooker.

Important: Lift out the hotplate and cement seal the joint between the boiler face and its locating face on the firebox sides with the fire cement provided. Renew any brickwork cemented joints that may have opened up in transit.

THE HOT PLATE

Lift off the surface ground hot plate and check that the joints between the underside of the hob, and the top of the cooker are intact. Any joints which have opened up should be made good with the fire cement provided. Replace hot plate making sure that it is seating properly on the asbestos rope. It should be approximately ¼" proud of the enamelled hob with an equal space all round.

TESTING

When lighting the fire for the first time, allow the cooker to heat up gradually.

FIREBRICK REPLACEMENT

The firebricks fitted to Rayburn Cookers are of first quality manufacture, and providing the cooker has been installed and used correctly will have a reasonable life. They are, however, expendable items and in time will require renewal.

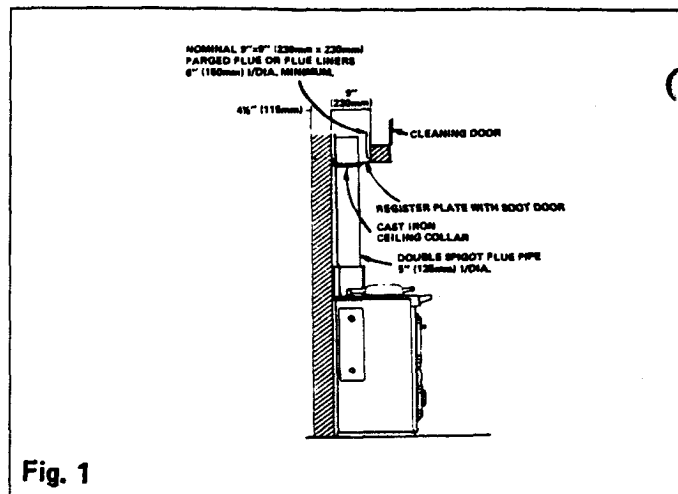


Fig. 1

Note: All Sockets must be facing upwards

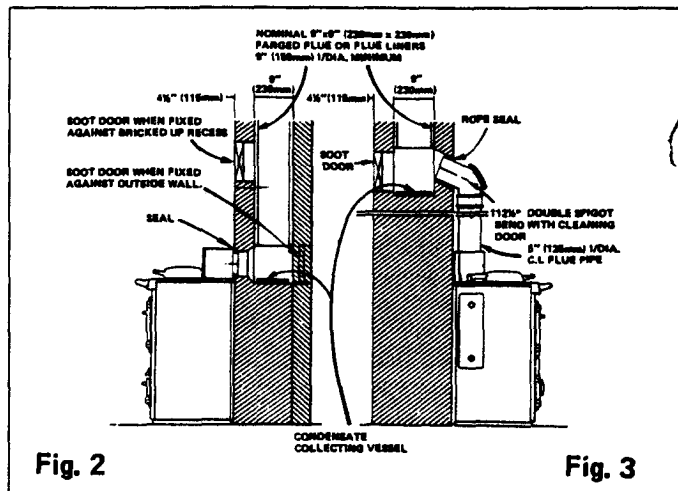


Fig. 2

Fig. 3

The renewal of firebricks is not a major operation and can be carried out by the average handyman. Replacement bricks either in sets or singly can be obtained from your Rayburn distributor.

FLUE LAYOUTS

In Fig.1 the Rayburn is installed in an existing recess. There must be a clearance of not less than 6" between the top of the flue pipe and any overhanging brickwork. Any cavities or pockets above the register plate should as far as possible be filled and if necessary the flue pipe should be extended into the throat of the chimney and a soot door provided for chimney sweeping.

In Fig.2 the Rayburn is connected direct to a brick flue. In Fig.3 the Rayburn is connected to an existing brick flue with a length of flue pipe. Square bends and horizontal runs must not be used. There must be a cleaning door at every bend.

Note: Whatever method of installation is employed air must not be allowed to enter the chimney except through the cooker. All joints must be air-tight. Provision must always be made for sweeping the chimney.

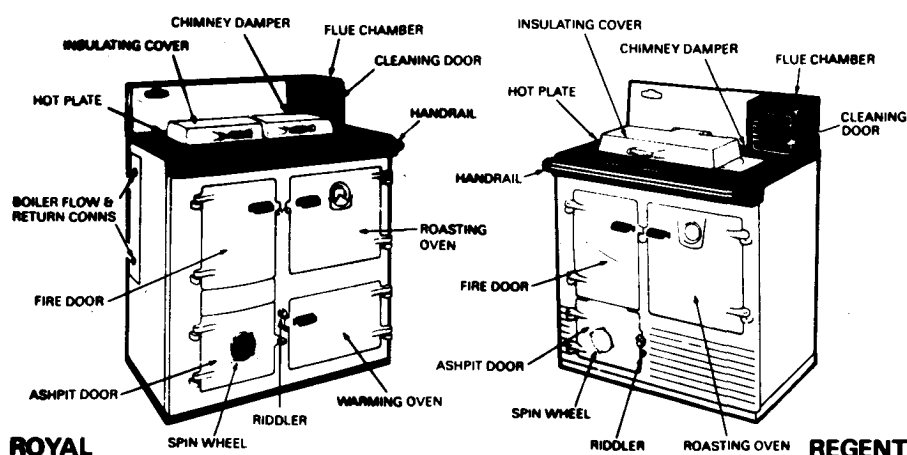
Important: Asbestos cement pipes and fittings should not be used within 6' of the cooker. Chimneys of plain pipe are not recommended but certain proprietary makers of insulated chimneys are suitable.



Glynwed Consumer & Building Products Ltd
PO Box 30 Ketley Telford Shropshire TF1 4DD
Telephone (0952) 641100 Telex 35196 Fax (0952) 641961

Rayburn Royal & Regent Solid Fuel Cookers

OPERATING INSTRUCTIONS



FUEL AND REFUELLING

The Recommended Solid Fuels are: Manufactured - Sunbrite Singles, Sunbrite Doubles, Coalite, Phurnacite, Rexco and Royal.

Natural - Anthracite Large Nuts, Welsh Dry Steam Coal (Large Nuts), Housecoal (Trebles/Large Nuts and Doubles/Nuts).

Oversize fuel lumps should be broken down to size. Stone and other foreign bodies should be removed when fuelling.

Fuel should be stored under cover, particularly manufactured fuels which must be kept dry. Wet kitchen refuse should not be burned.

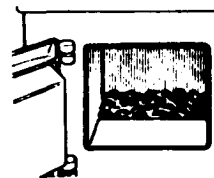


FIG. 1

Before fuelling, open the chimney damper to its full extent. Fill the firebox to the recommended level, not above the bottom of the fire door opening. It is not necessary to keep the fuel constantly at this level, but if the fire is allowed to burn very low there will be a time lag after refuelling before the heat reaches the oven, hotplate and boiler.

When burning coal or anthracite, time should be allowed for a fresh charge to ignite before the damper is closed.

LIGHTING THE FIRE

Open the chimney damper, fire door and ashpit door. Kindle with paper and sticks in the ordinary way. Leave the doors open until the fire is well alight. Then close both doors, and keep them closed. Push chimney damper back to the position which has been found from experience to give the best results.

A gas poker may be employed instead of paper and sticks. The gas poker can be inserted through the ashpit immediately above the round grate.

Note: If there is dead fuel in the grate, drop the bottom grate to remove the fuel when there is no gas poker.

RIDDLING

Open the chimney damper to its full extent, engage the operating tool on the knob on the riddler and shake the bottom grate by a back and forth motion of

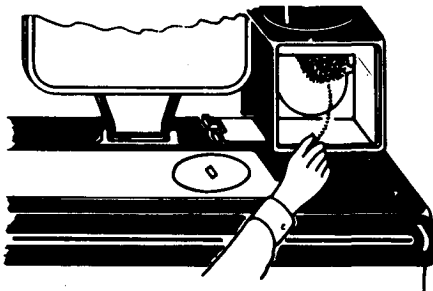


Fig. 3

the riddler at the side of the ashpit door. Keep fire door and ashpit door closed. Remove ash from ashpit at regular intervals. If ash is allowed to accumulate until it touches the underside of the bottom grate, the bottom grate will quickly burn out. Use the tool as an ashpan lifting handle. Reset the chimney damper after riddling.

CONTROL

The fire is controlled by using the spin wheel on the ashpit door to govern the air supply. The chimney damper in the flue chamber is for reducing the chimney draught, and the more the damper can be closed the easier the cooker is to control. It is marked to enable you to repeat the best setting you find suits your chimney. No. 1 is closed position and No. 6 when fully open.

Do not try to obtain a quick increase in temperature by opening the chimney damper to its full extent. This results in most of the heat being wasted up the chimney.

Avoid excessive fire temperatures - they are not necessary and may do serious harm to the cooker. The first sign that the cooler is being overheated is the formation of clinker (melted ash), and clinker will damage the fire bricks. Damaged fire bricks should be repaired with fire cement or if necessary replaced as soon as possible.

Keep the ashpit door securely closed with catch provided.

THE ROASTING OVEN

The correct adjustment of the spin wheel and chimney damper to obtain the oven temperature required varies with the chimney draught, and can be found only by experiment. The following is a suggested method only, and may need modification to suit local conditions.

Suppose an oven temperature for roasting is desired, and that the cooler is idling.

Thoroughly de-ash the fire as described in the 'Riddling' paragraph, and refuel. Set the chimney damper to No. 3 setting and open the spin wheel five complete turns. As soon as the fire has become nicely red all through, close the chimney damper. Do not allow the fire to become white hot.

The temperature of the oven should now rise steadily. When it reaches a point about 50° below that required, close the spin wheel to two turns open. Thereafter control the temperature of the oven by adjusting the spin wheel.

Note: This method should prove successful in almost all cases, but if closing the chimney damper causes the fire to smoke, it should be opened gradually till the smoking stops.

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

The oven may be cleaned with a stiff wire brush when it is very hot.

OVEN TEMPERATURES:- Hot 400° - 500°. Moderate 300° - 400°. Slow 200° - 300°.

THE HOTPLATE

The best results can only be obtained by using machined base utensils. The hottest part of the hot-plate is immediately above the fire; the other end is for simmering.

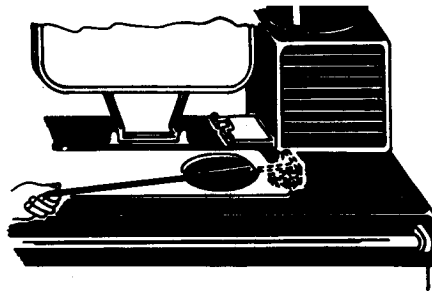


Fig. 4

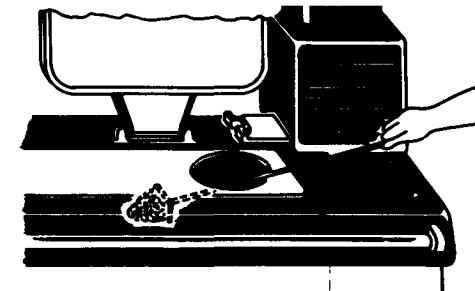


Fig. 5

The plug in the hotplate at the flue chamber end is for flue cleaning and should not be removed for cooking.

Keep the hotplate clean with a wire brush.

HOT WATER SERVICE

The supply of hot water is automatic and special manipulation of the spin wheel and chimney damper is not necessary, as it depends upon the cooker being used for cooking.

With a normal day's cooking, two or three baths and hot water sufficient for normal household requirements can be obtained. To provide this quantity of hot water the cooker should be kept in overnight and the hot water system must conform with the installation instructions. In particular, the cylinder must be lagged.

OVERNIGHT BURNING

The cooker is designed for continuous burning and the best results will only be obtained if it is allowed to burn overnight. It is no more expensive in fuel.

Last thing at night open the chimney damper, riddle the fire, empty the ashpan and refuel. Do not overload. See that the ashpit door is securely closed. Close the spin wheel and reopen it a quarter of a turn.

The best position for the chimney damper can be found only by experiment, but for a start try closing it to No. 1 setting.

In the morning open the spin wheel and damper and riddle the fire. When it is burning brightly, close damper. If the hotplate is required immediately, do not refuel before use.

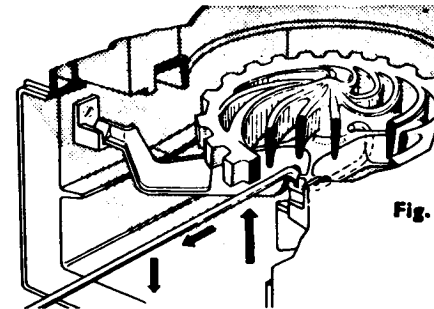


Fig. 2

GRATE REMOVAL AND REPLACEMENT

The bottom grate and support can be removed through the ashpit. Engage the curved end of the dumping tool with the groove in the centre of the bottom grate support, raise slightly and draw the support forward over the supporting lugs. Lower the front of the grate and complete withdrawal (see Fig. 2). Reverse this procedure when replacing the grate making sure that the support rests on the four legs of the ashpit sides.

FLUE CLEANING

COOKER

When burning coke, anthracite or other smokeless fuel, the flue should be cleaned once a month. The use of coal may call for weekly cleaning. The procedure is illustrated in Figs. 3, 4 and 5.

Allow the fire to burn out, or it may be done with a low fire. Open the chimney damper to its maximum. Remove the flue chamber cleaning door. Brush the soot from the flue pipe, letting it fall onto the top of the oven. Remove the plug from the hot plate, rake the soot forward, and push it into the firebox (Fig. 5). Replace parts removed.

Riddle the bottom grate thoroughly, clear the ashpit and relight the fire.

CHIMNEY

Ensure the chimney flues are thoroughly swept at 12 monthly intervals. Inspect any soot box at the base of the chimney every 3 months and remove any accumulation of deposit.

CLEANING THE 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.

THE WARMING OVEN (Royal only)

This oven is primarily intended for heating plates and keeping food warm.

NOTE

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

REMOVAL OF BOILER FOR CLEANING

(Instructions for Heating Engineers)

Turn off the water from the main and drain the system. Disconnect flow and return pipes, and withdraw boiler through side of the cooker inspection panel, and take out the insulating material on top and behind boiler. After replacing boiler, repack the insulating material above and behind the boiler. Make good with fire cement the joints between boiler and fire bricks. Re-make all pipe joints.

FIREBRICK REPLACEMENT

The firebricks fitted to 'Rayburn' Royal and Regent Cookers are of first quality manufacture, and providing the cooker has been installed and used correctly will have a reasonable life. They are, however, expendable items and in time will require renewal.

The renewal of firebricks is not a major operation and can be carried out by the average handyman. Replacement bricks either in sets or singly can be obtained from your 'Rayburn' distributor. The bottom three bricks can be removed and replaced without disturbing the remainder of the set. Always quote the manufacturing number.

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.

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.



Rayburn

Glynwed Consumer & Building Products Ltd

PO Box 30 Ketley Telford Shropshire TF1 4DD

Telephone (0952) 641100 Telex 35196 Fax (0952) 641961

RLHA 8/89 (3) EWKG 33594

RAYBURN ROYAL COOKER

Instructions for replacement of a complete set of Fire Bricks

Right Hand Oven Model — With or Without Boiler

Lift off the Hotplate, no unscrewing being necessary.

Remove the bricks in the following order:— 3-54-8B, 3-49-9B, 3-53-6B, 52-7A, 50-5A, 3-48-4A, 3-51-2A and 3-47-3A.

To assemble replacements into Cooker, the order is reversed. (MAKE GOOD ALL JOINTS WITH FIRE CEMENT).

When replacing the Hotplate, see that the Asbestos Sealing Rope is in its original position.

Instructions for replacement of bottom Fire Bricks only

Break off all cement joints holding bottom fire bricks 3-48-4A, 3-51-2A and 3-47-3A in position. These bricks can then be removed in this order, leaving top side bricks resting on cast iron flanges which are cast integral with the Sham Cheek and Oven Cheek. This can be done by removing the Hotplate as described above or through the Fire Door opening.

Assemble replacements in the following order, viz., 3-47-3A, 3-51-2A and 3-48-4A.

3-48-4A and 3-51-2A are the only two bricks which may be replaced without having to disturb other bricks.

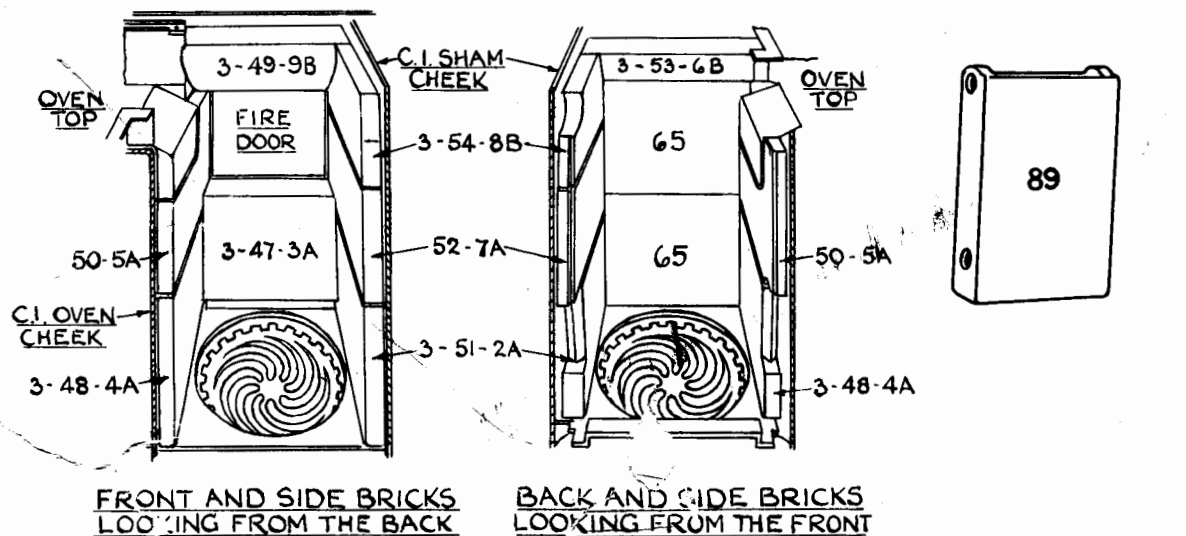
If replacement of 3-47-3A only is required, then both side bricks 3-48-4A and 3-51-2A must be removed.

NON BOILER MODEL — with adequate access on the sham side.

Replacement of the two No. 65 Back Bricks only

Take off the blank Closure Plate from the sheet metal side, remove the slag wool and draw outwards the back plate casting until the first end bracket is clear of the mild steel side plate, then the old bricks may be taken out and the new bricks placed back in position, followed by the cast iron back plate, slag wool and closure plate.

In cases where it is not possible to obtain side access it will be necessary to take off the Hob to fit replacements.



IMPORTANT

The Manufacturing Number of the cooker should be quoted when ordering replacement fire bricks. This number will be found on a brass plate inside the roasting oven on the side opposite the fire.

RAYBURN ROYAL COOKER

Instructions for replacement of a complete set of Fire Bricks

Left Hand Oven Model — With or Without Boiler

Lift off the Hotplate, no unscrewing being necessary.

Remove the bricks in the following order:—
3-254-8B, 3-249-9B, 3-253-6B, 252-7A, 250-5A,
3-248-4A, 3-251-2A and 3-47-3A.

To assemble replacements into Cooker the order is reversed. (MAKE GOOD ALL JOINTS WITH FIRE CEMENT).

When replacing the Hotplate, see that the Asbestos Sealing Rope is in its original position.

Instructions for replacement of bottom Fire Bricks only

Break off all cement joints holding bottom fire bricks 3-248-4A, 3-251-2A and 3-47-3A in position. These bricks can then be removed in this order, leaving top side bricks resting on cast iron flanges which are cast integral with the Sham Cheek and Oven Cheek. This can be done by removing the Hotplate as described above or through the Fire Door opening.

Assemble replacements in the following order, viz., 3-47-3A, 3-251-2A and 3-248-4A.

3-248-4A and 3-251-2A are the only two bricks which may be replaced without having to disturb other bricks.

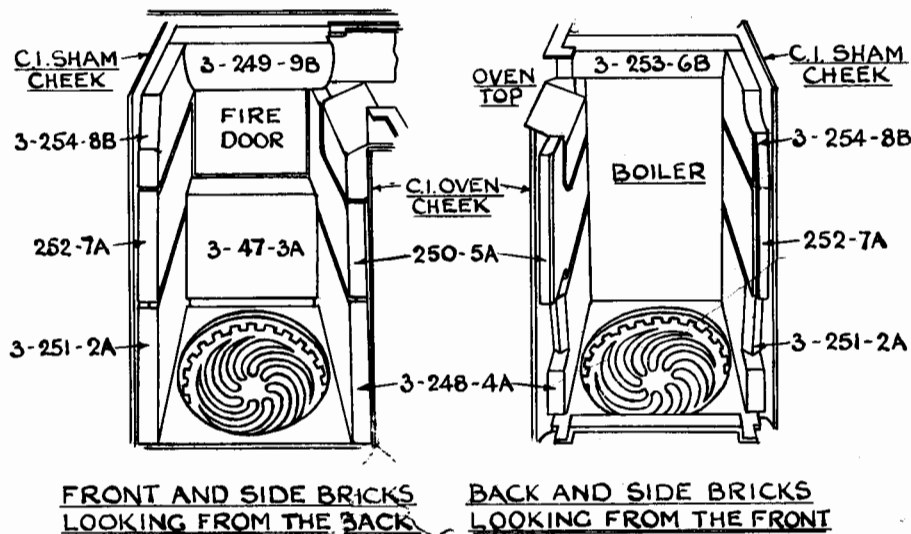
If replacement of 3-47-3A only is required, then both side bricks 3-248-4A and 3-251-2A must be removed.

NON BOILER MODEL — with adequate access on the sham side.

Replacement of the two No. 65 Back Bricks only

Take off the blank Closure Plate from the sheet metal side, remove the slag wool and draw outwards the back plate casting until the first end bracket is clear of the mild steel side plate, then the old bricks may be taken out and the new bricks placed back in position, followed by the cast iron back plate, slag wool and closure plate.

In cases where it is not possible to obtain side access it will be necessary to take off the Hob to fit replacements.



A product of
ALLIED IRONFOUNDERS LTD.

Manufactured by

THE COALBROOKDALE CO. LTD.

Wellington, Shropshire

THE FALKIRK IRON CO. LTD.

Falkirk, Stirlingshire



REGD TRADE MARK

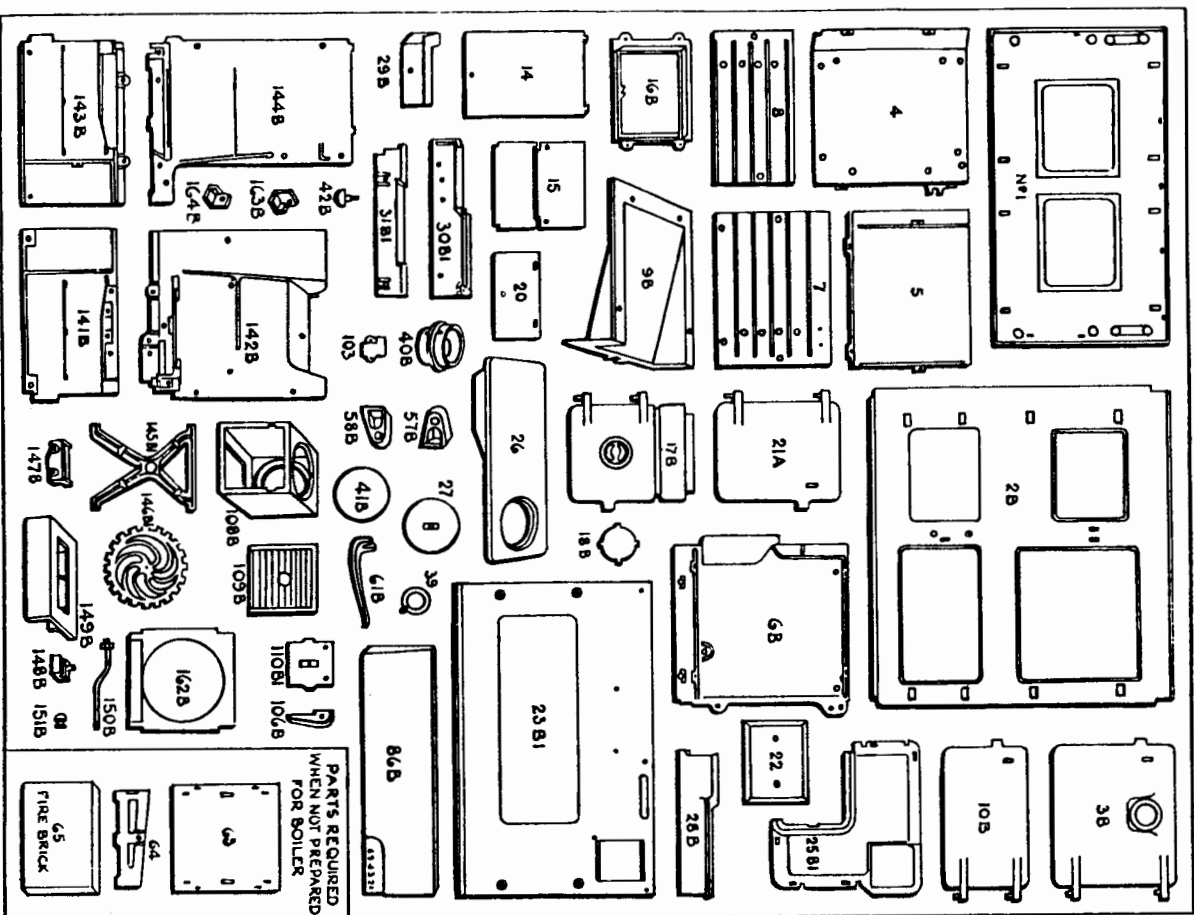


REGD TRADE MARK

RAYBURN ROYAL COOKER COMPONENT PARTS

Left Hand Oven Part No.	Description Sheet No. 1	Right Hand Oven Part No.	Description Sheet No. 2	Right Hand Oven Part No.
1	Base	68	Ashpan (S. Iron)	68
207B	Front	69	Oven Door Lining	69
203B	Oven Door	70	Warning Oven Door Lining	70
204	Oven Bottom	71	Filling-in piece for Base	71
205	Oven Back	71A	Filling-in piece with Bridge	71A
206B	Oven Top	72	Warning Oven	72
207	Oven Side (fixed)	73B	Back Casting	73B
208	Oven Side (removable)	74B	End Casting (Oven side also for Sham Side (when no boiler) 74B	74B
98	Oven Reflector Duct	75	Oven Shelf S.I.	75
210B	Warning Oven Door	76	Oven Grid Shelf (Mild Steel) (2 per set)	76
14	Ashpit Bottom	77	Raker W. Iron	77
15	Ashpit Back	88	Handrail	88
217B	Ashpit Door Frame	289	H.P. Boiler 15 in. deep (side connections)	89
188	Spin Wheel for Ashpit Door	290B	End Casting Sham Side (side connections)	90B
20	Plate under Bottom Grate Support	291B	End Casting Cover Plate Sham Side (side connections)	91B
221A	Fire Door	99	Corner Stay Rod and Nut (4 per set)	99
22	Fire Door Protection Plate	100	Oven Stay Rod	100
223B1	Hob	101	Vent Pipe for Warning Oven	101
223B1	Hob Protecting Plate	104	Flue Collar for S.I. Register Plate	104
26	Hot Plate (with pick up)	105	Thermometer for Oven (Bi-metal Round)	105
27	Hot Plate Cup	111B	Platerack for Horizontal Flue	111B
228B	Oven Top Flue Guide (side)	112B	Platerack Brackets (2 per set)	112B
229B	Oven Top Flue Guide (next fire)	117	Mild Steel Blanking Disc Strap	117
230B1	Oven Top Flue Guide (front)	123B	Hinged Insulating Hosioplate Cover	123B
231B1	Collar for flow and return pipes (2 per set)	124B	Lagging Plate for above	124B
39	Flue Chamber Nozzle	132B	Hinge Bracket for Hinged Cover	132B
408	Flue Chamber Blanking Disc	152	Blanking Plate for Insulating Cover Arm	152
418	Ashpit Door Catch	153B	Spring Handle for Hinged Cover	153B
57B	Handrail Bracket L.H. side	154B	Hinge Pin for Hinged Cover	154B
58B	Handrail Bracket R.H. side	155	Dome Washer for Spring Handle for above	155
61B	Operating Tool	361B1	Flue Damper Support	160B
63	Back Plate (when no Boiler)	365B	Hot Plate Support	165B
64	Back Plate Bracket (when no Boiler) (2 per set)	166B	Damper Handle	166B
65	Back Bricks (when no Boiler) (2 per set)	167B	A.I. Monogram	167B
286B	Splashplate	168B	Aluminium Strip for Door Handle	168B
303	Steam Escape to Oven	169	Fixing Pin for Door Handle	169
1008	Oven and Fire Door "Lift Up" Handles	170B	Platform Feet for Base (2 per set—L.H. Front and R.H. Back)	170B
1088	Flue Chamber	171B	Platform Feet for Base (2 per set—L.H. Front and L.H. Back)	171B
109B	Flue Chamber Door	172B	Platform Side Plate L.H. (Sheet Iron)	172B
11081	Flue Chamber Damper	173B	Platform Front Plate (Cast Iron)	173B
341B	Oven Cheek (Bottom Section)	174B	Platform Side Plate R.H. (Sheet Iron)	174B
423B	Oven Cheek, Top Section	175B	Tool for removing Bottom Grate and Frame	175B
344B	Sham Cheek, Bottom Section	3-47-3A	Bottom Front Brick	3-47-3A
348B	Sham Cheek, Top Section (side connections)	3-48-4A	Bottom Side Brick (next oven)	3-48-4A
145B1	Bottom Grate Frame	3-49-9B	Top Front Brick	3-49-9B
347B	Bottom Grate	250-5A	Top Side Brick (next oven)	50-5A
348B	Side for Riddling Arm	3-51-2A	Bottom Side Brick (next Sham)	3-51-2A
149B	Support for Boiler	252-7A	Mid Side Brick (next Sham)	52-7A
150B	Riddling Rod W.I.	3-53-6B	Top Back Brick	3-53-6B
151B	Riddling Rod Handle	3-54-8B	Top Side Brick (next Sham)	3-54-8B
362B	Ashpit Top Plate			
163B	Bottom Grate Carrier Bracket R.H. side			
164B	Bottom Grate Carrier Bracket L.H. side			

RAYBURN ROYAL COOKER COMPONENT PARTS (Right Hand Oven Model illustrated)

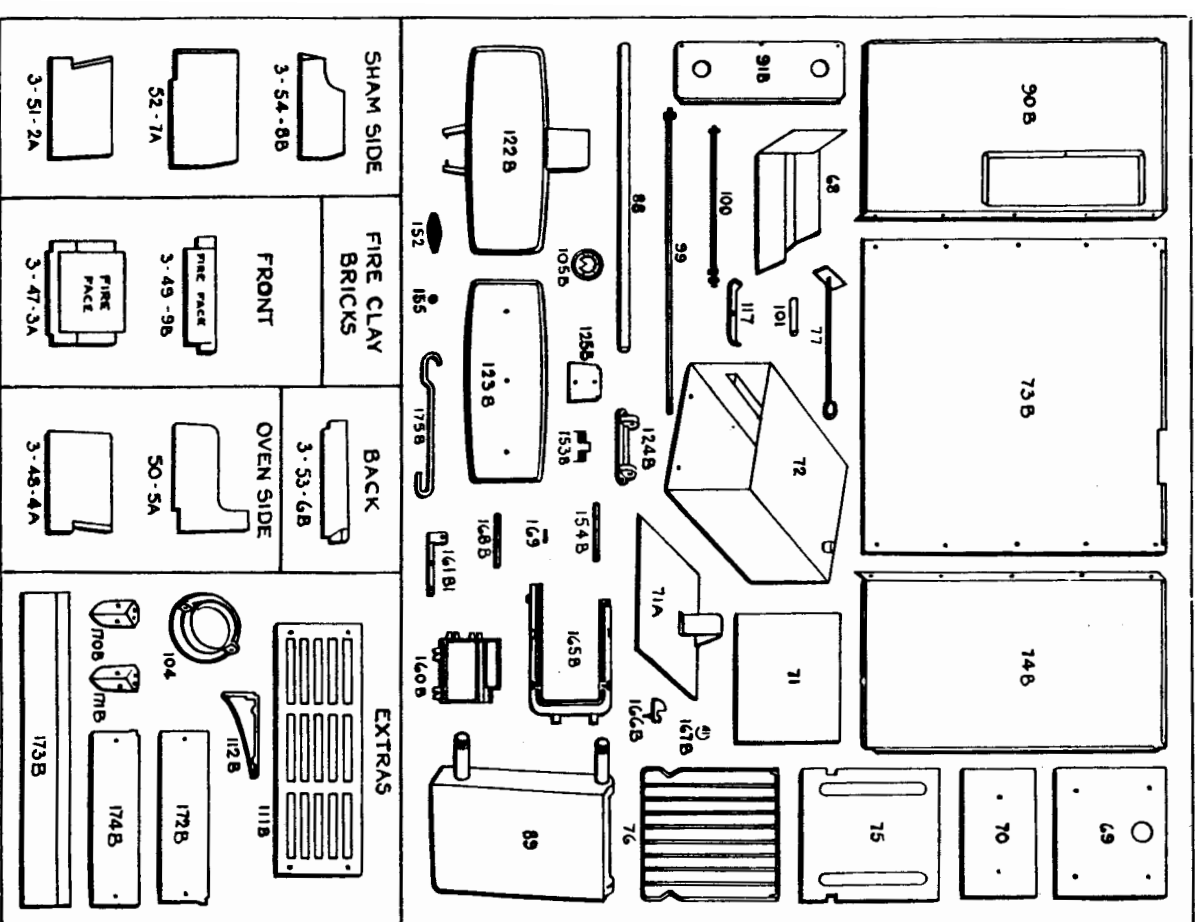


PARTS REQUIRED
WHEN NOT PREPARED
FOR BOILER

65
FIRE BRICK

RAYBURN ROYAL COOKER COMPONENT PARTS

(Right Hand Oven Model Illustrated)



SHEET No. 2

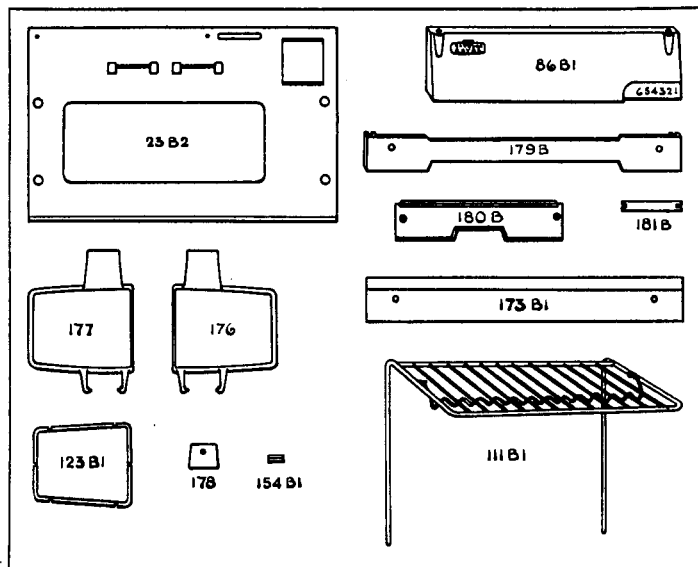
RAYBURN ROYAL COOKER COMPONENT PARTS

Left Hand Oven Part No.	Description Sheet No. 1	Right Hand Oven Part No.	Description Sheet No. 2	Right Hand Oven Part No.
1	Base	68	Ashtan (S. Iron)	68
2028	Front	28	Oven Door Lining	69
2038	Oven Door	38	Warming Oven Door Lining	70
204	Oven Bottom	71	Filling-in piece for Base	71
205	Oven Back	4	Filling-in piece for Base	71A
2068	Oven Top	5	Filling-in piece with Bridge	71A
207	Oven Side (fixed)	68	Warming Oven	72
208	Oven Side (removable)	7	Back Casting	73B
98	Oven Reflector Duct	8	End Casting (Oven side) also for Sham Side (when no boiler)	74B
2108	Oven Reflector Duct	98	Oven Shelf S.I.	75
14	Warming Oven Door	108	Oven Grid Shelf (Mild Steel) (2 per set)	76
15	Asphalt Bottom	14	Raker W. Iron	77
168	Asphalt Back	15	Handrail	88
2178	Asphalt Door Frame	168	H.P. Boiler 15 in. deep (side connections)	89
188	Spin Wheel for Asphalt Door	178	End Casting Sham Side (side connections)	908
20	Plate under Bottom Grate Support	188	End Casting Cover Plate Sham Side (side connections)	918
221A	Fire Door Protection Plate	20	Corner Stay Rods and Nuts (4 per set)	99
22	Hob	21A	Oven Stay Rod	100
22381	Hob	22	Vent Pipe for Warming Oven	101
22581	Hob Protecting Plate	2381	Flue Collar for S.I. Register Plate	104
26	Hot Plate (with pick up)	2581	Thermometer for Oven (Bi-metal Round)	105
27	Hot Plate Cup	26	Platerack for Horizontal Flue	111B
2288	Oven Top Flue Guide (side)	27	Platerack Bracket (2 per set)	112B
2298	Oven Top Flue Guide (next flue)	288	Mild Steel Blanking Disc Strap	117
23081	Oven Top Flue Guide (front)	298	Hinged Insulating Hotplate Cover	122B
23181	Oven Top Flue Guide (next outlet)	3081	Legging Plate for above	123B
408	Flue Chamber Nozzle	3181	Hinge Bracket for Hinged Cover	124B
418	Flue Chamber Blanking Disc	39	Blanking Plate for Insulating Cover Arm	125B
428	Asphalt Door Catch	408	Spring Handle for Hinged Cover	152
578	Handrail Bracket L.H. side	418	Hinge Spring for Hinged Cover	153B
588	Handrail Bracket R.H. side	428	Hinge Pin for Hinged Cover	154B
618	Operating Tool	578	Dome Washer for Spring Handle for above	155
63	Back Plate (when no boiler)	588	Flue Damper Support	1608
64	Back Plate Bracket (when no boiler) (2 per set)	618	Flue Damper Plate Link	16181
65	Back Bricks (when no boiler) (2 per set)	63	Hot Plate Support	1658
2868	Splashplate	64	Damper Handle	1678
303	Steam Escape to Oven	65	A.I. Monogram	1688
1068	Ovens and Fire Door "Lift Up" Handles	103	Aluminium Strip for Door Handle	1688
1088	Flue Chamber	1068	Filing Pin for Door Handle	169
1098	Flue Chamber Door	1088	Platform Feet for Base (2 per set—L.H. front and R.H. back)	1708
11081	Flue Chamber Damper	1098	Platform Feet for Base (2 per set—R.H. front and L.H. back)	1718
3418	Oven Cheek (Bottom Section)	11081	Platform Side Plate L.H. (Sheet Iron)	1728
3428	Oven Cheek, Top Section	1418	Platform Front Plate (Cast Iron)	1728
3438	Oven Cheek, Bottom Section	1428	Platform Side Plate R.H. (Sheet Iron)	1728
3448	Oven Cheek, Top Section (side connections)	1438	Tool for removing Bottom Grate and Frame	1758
14581	Bottom Grate Frame	1448	Bottom Front Brick	3-47-3A
14681	Bottom Grate	14581	Bottom Side Brick (next oven)	3-48-4A
3478	Slide for Riddling Arm	14681	Top Front Brick	3-24-98
3488	Riddling Arm	1478	Top Side Brick (next oven)	3-49-98
1498	Support for Boiler	1488	3-251-2A Bottom Side Brick (next Sham)	3-51-2A
1508	Riddling Rod W.I.	1498	252-7A Mid Side Brick (next Sham)	52-7A
1518	Riddling Rod Handle	1508	Top Back Brick	3-53-48
3628	Asphalt Top Plate	1518	3-254-88 Top Side Brick (next Sham)	3-54-88
1638	Bottom Grate Carrier Bracket R.H. side	1628		
1648	Bottom Grate Carrier Bracket L.H. side	1638		
		1648		

SHEET No. 3

RYBURN ROYAL COOKER COMPONENT PARTS

(Right Hand Oven Model illustrated)



Left Hand Oven Part No.	Description	Right Hand Oven Part No.
223B2	Hob for Twin Insulating Cover ...	23B2
286B1	Splashplate ...	86B1
311B1	Plasterack (tubular) ...	111B1
176	Insulating Cover R.H. half ...	176
177	Insulating Cover L.H. half ...	177
123B1	M.S. Lagging Plate (2 per set) ...	123B1
154B1	Insulating Cover Hinge Pins (4 per set) ...	154B1
178	Insulating Cover Hinge Cover Plate (2 per set) ...	178
173B1	Platform Front Plate ...	173B1
179B	Platform Frame Front or Back Plate (2 per set) ...	179B
180B	Platform Frame Side Plate R. or L.H. (2 per set) ...	180B
181B	Platform Frame Tie Piece (4 per set) ...	181B

The makers reserve the right to make alterations to design, materials or construction for manufacturing or other reasons, subsequent to publication.