

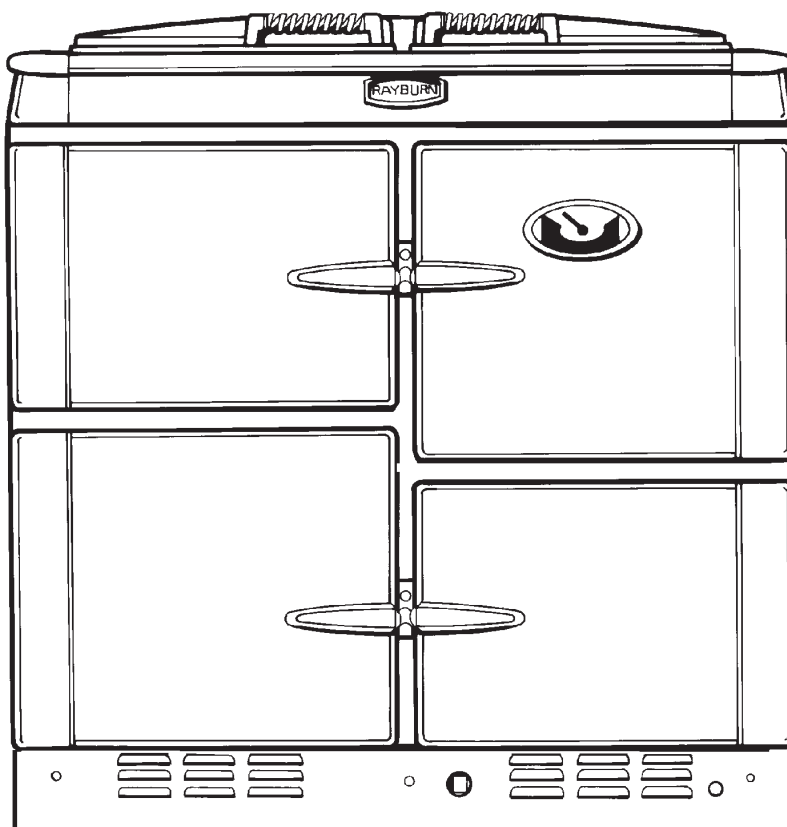


Users Instructions

from **AGA**

XT - Oil (K/PF)

For use in GB and IE



DESN 514112 B

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

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NOTE: SMOKE/SMELL EMITTED DURING INITIAL USAGE.

Some parts of the cooker have been coated with a light covering of protective oil. During initial operation of the cooker, this may cause smoke/smell to be emitted and is normal and not a fault with the appliance. It is therefore advisable to open doors and or windows to allow for ventilation. Lift the insulating lids to prevent staining the linings.

Thank you for buying a Rayburn Appliance. To get the best from it, please read this leaflet and carefully follow the instructions before using your Rayburn for the first time.

Consumer Protection

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY

Any alteration that is not approved by AGA could invalidate the approval of the appliance, operation of the warranty and could affect your statutory rights.

Health & Safety

See Installation & Servicing Instructions for details.

The Appliance

The Rayburn has been designed so that it can be turned on and off as required.

If the weather is very cold, or if you prefer, the appliance can be run continuously on the low setting and turned up as required. **DO NOT USE TO WARM A ROOM WITH THE APPLIANCE OVEN DOORS OPEN.**

DO NOT LEAVE THE ROASTING OVEN DOOR OPEN - If left open for any length of time over-heating may cause the overheat thermostat to activate which will require re-setting by a qualified engineer.

This Rayburn is for use with Kerosene C2 to BS2869 Part 2 : 1998

This appliance must be commissioned by an approved engineer, such as OFTEC.

A Rayburn cooker timer is supplied as a standard part of the appliance.

Your Rayburn comes complete with the following:-

1 meat tin	1 grill rack
1 solid shelf	2 grid shelves
1 cookbook	1 installation instruction
1 users instruction	1 Commissioning Form
1 servicing instruction	

Oil Delivery

Switch off the cooker temporarily, where possible, whilst the oil is being refilled and leave it off for 1 hour. This will allow any sediment to settle and prevent it from being drawn back into the burner, resulting in a break down. Ask your oil supplier/driver to advise you before the oil tank is refilled.

Air Supply

Please Note:

- The permanently open air supply into the kitchen must never be blocked off.
- The air supply to the cooker is through both sides of the kick strip. This should never be blocked off. Avoid household lint and dust build up. If it is necessary to clean this area, the cooker should be switched off. See that household pets do not lie over this air entry zone.

Useful Information About the Cooker

Model: **Rayburn 400K P/F**

Fuel Type: **Kerosene C2**

Serial No.

Burner Type: **Monoflame Minor 1 Pressure Jet**

Oil Tank Capacity

Oil Supplier 1.

2.

About the Installation

Installer

Address

Installation Date

Service Engineer

Features/Accessories

Doors

Fig. 1

To open the doors. Twist the handle slightly to disengage the door catch from the locking spindle and pull the door open.

Thermodial

See Fig. 2

All thermodials vary slightly but if used with the following chart, the approximate position for particular recipes will soon become familiar.

L	120°C
MARK 1	140°C
MARK 2	150°C
MARK 3	160°C
MARK 4	180°C
MARK 5	190°C
MARK 6	200°C
MARK 7	220°C
MARK 8	230°C
MARK 9	240°C
H	250°C

On opening the oven door the temperature will appear to drop as it registers cooler air away from the oven. Close the door and after a few minutes the dial will have regained its position.

Oven Grid Shelves

See Fig. 3

To ensure the correct operation of the oven grid shelves, ensure that they are inserted as shown.

Solid Plain Shelf

The solid plain shelf can be used in two ways:-

- As a baking sheet for scones, pizzas, meringues, etc. Its high quality means it will not warp in the oven and it is designed to fit directly on to the runners in the oven, leaving the grid shelves free.
- 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 onto the top runner above the food and it will help prevent further browning by deflecting and absorbing heat.

It can be used from the start of cooking or can be inserted during cooking. Remember to remove the plain shelf at the end of cooking as it may affect the oven temperature if left in place.

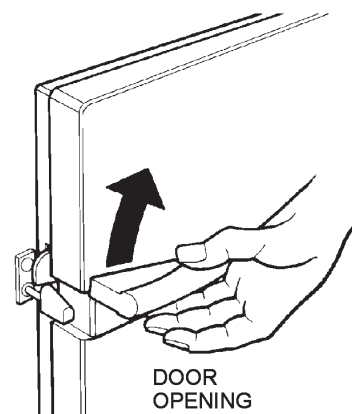


Fig. 1

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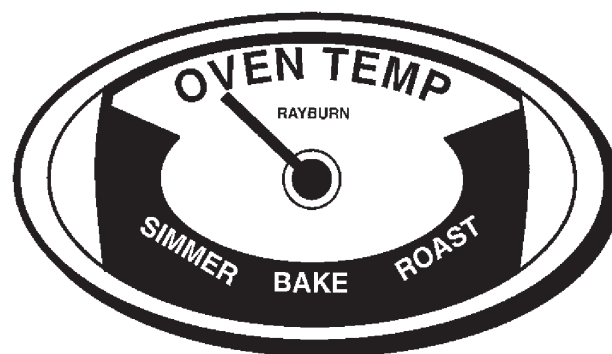


Fig. 2

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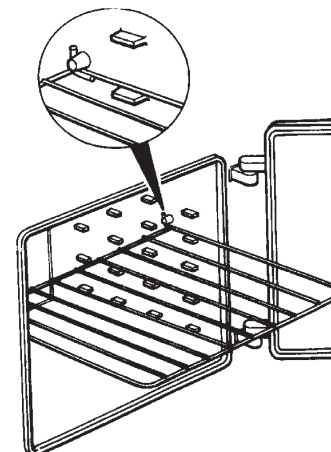


Fig. 3

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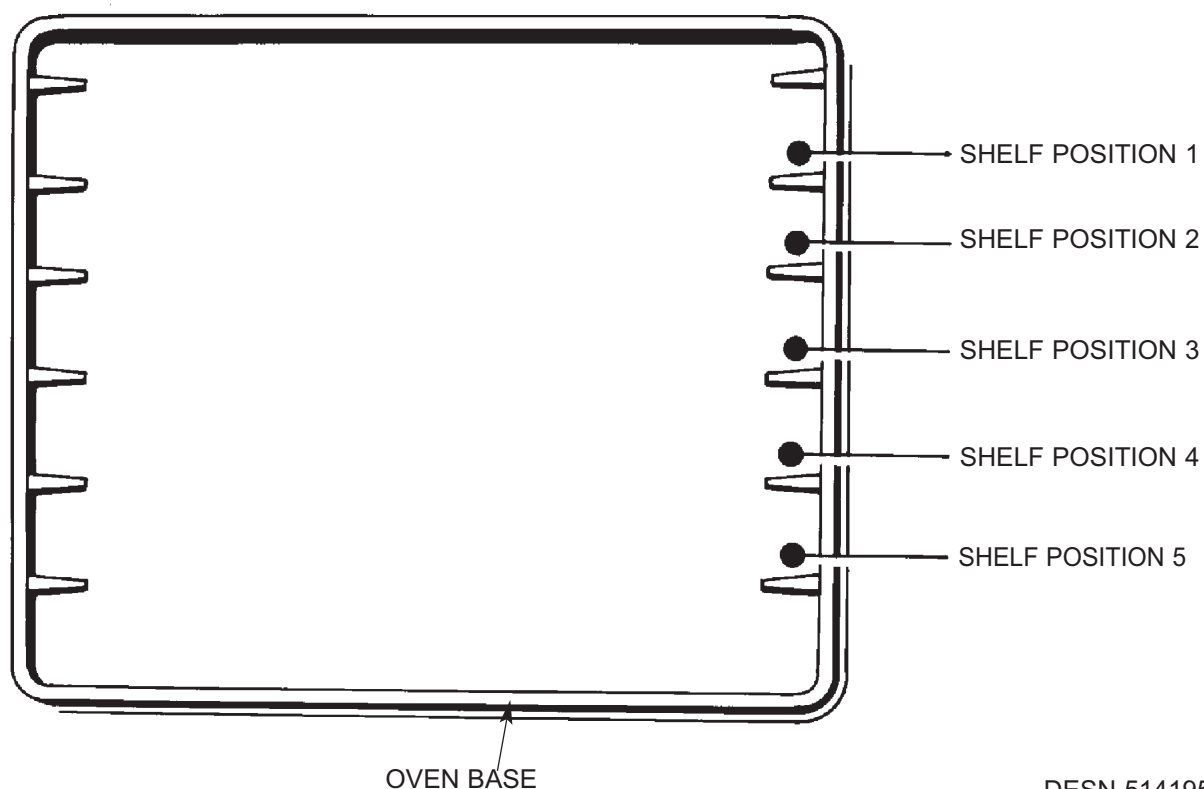


Fig. 3A

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Further accessories, tins, grid shelves, solid shelves, saucepans, aprons and gauntlets, etc. are available from your Rayburn stockist.

7-Day Programmer (optional extra)

This control is available giving three individual time settings and an override control. It may be used for the following:-

1. A pre-set morning programme, to turn the cooker to the desired temperature, so that it is ready for immediate use.
2. Mid-day or evening timing to suit meal times.
3. Alternative third programme setting if needed.

Note:

When using the external programmer, the internal clock within the Rayburn should be in the manual mode. The minute timer can still be used.

Setting Up the Cooker for use

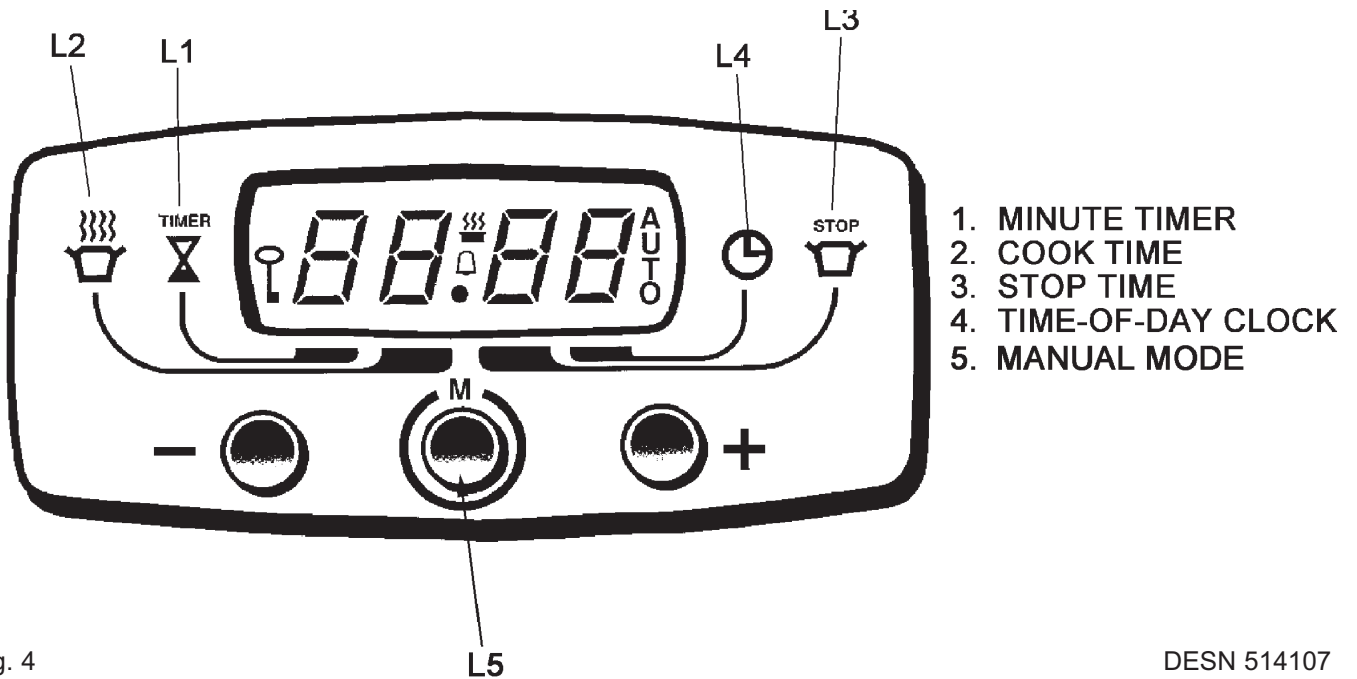


Fig. 4

DESN 514107

Before the appliance can be used, it will be necessary to set the 'time-of-day clock'.

This is a 24-hour clock, and when the power supply is initially switched on, or after interruption in supply, the clock will show 12.00 and the LED bar 4 will flash above the ⌚ sign.

SETTING THE TIME OF DAY

1. Whilst the LED bar 4 ⌚ is flashing, press the plus + and/or minus - buttons until the display shows the correct time of day.
2. After 5 seconds, the bar 4 will stop flashing.

The setting can be altered at any time by using the **MODE** button until the LED bar 4 flashes and pressing the plus + and minus - buttons.

The cooker is now ready for use.

The Automatic Cooking Control

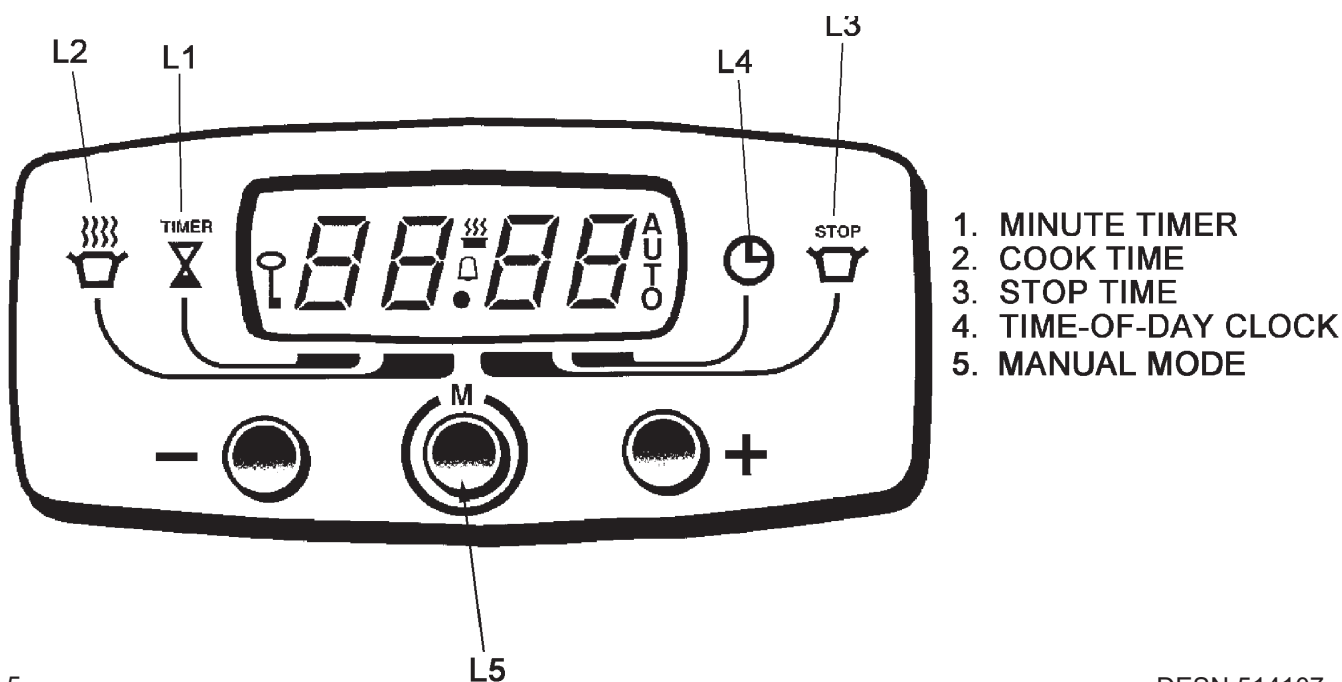


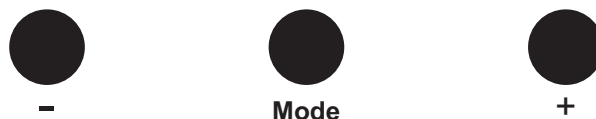
Fig. 5

DESN 514107

This control includes a minute timer, a time-of-day clock as well as an automatic cooking control.

There are three buttons which operate the timer.

The buttons are used for the following purpose:



By using these buttons the following functions can be selected:

- Minute timer
- Automatic cooking time
- End of automatic cooking time
- Time-of-day clock

Every time the **MODE** button is pressed a small LED bar will light up to show which function has been chosen.

The setting of any of the functions can be adjusted by using the plus + or minus - buttons.

Setting the Automatic Cooking Control

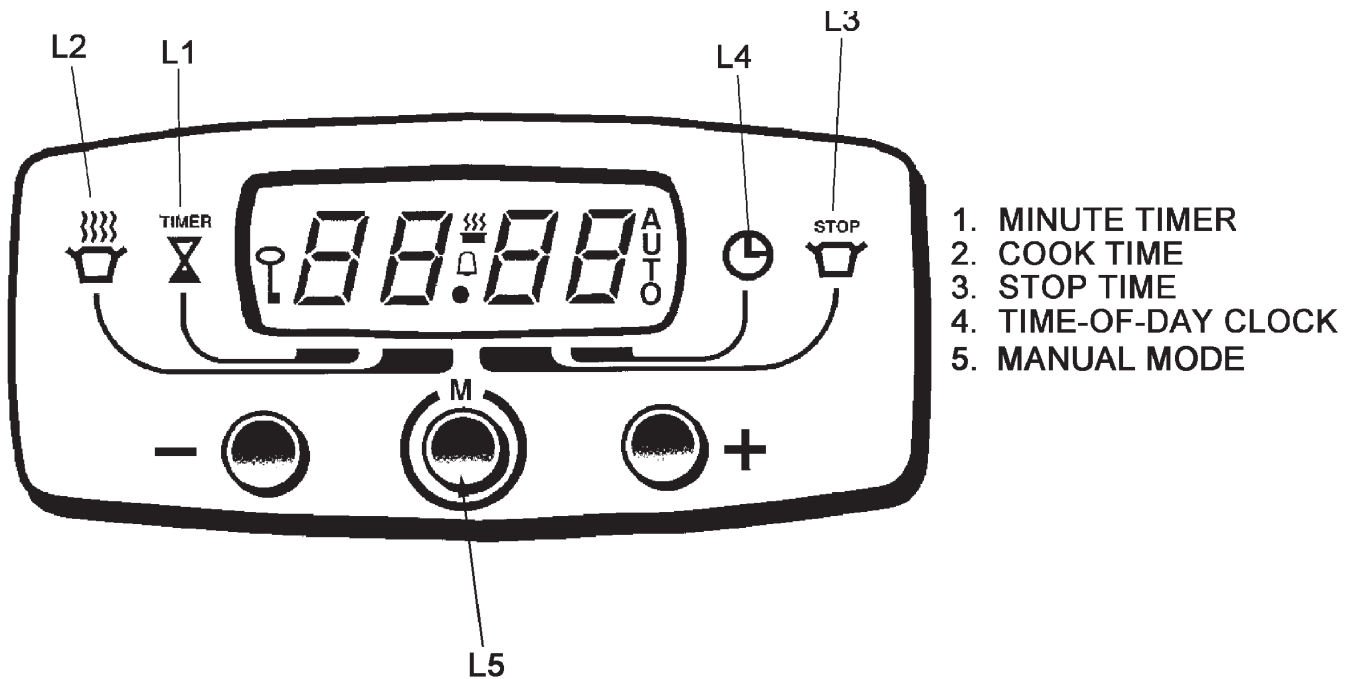


Fig. 6

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This can be used to set an automatic cooking programme at pre-set times.

The maximum length of cooking programme which can be set is 23 hours and 59 minutes e.g. delay time + cooking time = max - 23 hours 59 minutes.

Before setting a programme, check that the clock is telling the correct time of day, and have the following information to hand:

- the length of time the food needs to cook.
- the time that the food is to finish cooking.
- the oven control setting required.

TO SET AN AUTOMATIC COOKING PROGRAMME

The **STOP**  time or cooking time  can be entered first. Each setting will remain displayed for 5 seconds, before changing back to displaying the time of day.

Example

The food needs 2 hours 30 mins at MARK 1 and is required to be ready by 18.00 hours.

1. Place the food on the correct shelves in the oven.
2. Check that the clock is telling the correct time of day.
3. Press the **MODE** button repeatedly until the LED bar 2 flashes and then press the plus + button until 2 hours 30 mins is displayed. After 5 seconds the LED bar will stop flashing.
4. Press the **MODE** button repeatedly until the LED bar 3 flashes and then press the plus + button until 18.00 hours is displayed. After 5 seconds the LED bar will stop flashing.
5. Set the oven control to MARK 1.
6. The time of day will remain displayed throughout the cooking programme.
7. When the cooking has finished, a beep will sound and continue for 2 minutes, unless cancelled manually.
8. To stop the beep manually, press any of the buttons.
9. Return the oven control knob to the OFF position.

Programmes can be changed at any time by pressing the appropriate buttons and the plus + and minus - buttons as already described.

NOTE: It is not possible to change/set the time of day whilst an automatic programme is taking place.

Setting the Automatic Cooking Control

SETTING A STOP TIME ONLY

1. Place the food on the correct shelves in the oven.
2. Press the **MODE** button repeatedly until the LED bar 3 flashes and then press the plus + button until the time at which the cooking is to end. After 5 seconds the LED will stop flashing.
3. Set the oven temperature control. Cooking will start immediately.
4. At the of the cooking time, a beep will sound and will continue for 2 minutes unless cancelled manually. This can be cancelled by pressing any of the buttons.
5. Return the oven control knob to the **OFF** position.

To cancel any automatic programme, press the **MODE** button and then the minus - button until the display shows the time of day. A signal will sound.

SETTING THE MINUTE TIMER

The minute timer can be set to time periods from 1 minute to 23.59 hours.

1. Press the **MODE** button repeatedly until the LED bar 1 flashes, above the  sign. Set the required time by using the plus + and minus - buttons. (**NOTE:** The LED bar 1 will disappear if the plus + and minus - buttons are not pressed within 5 seconds. The setting will then have to be repeated).
2. The set time will now remain displayed, the LED bar will remain steady and the timer will start to count down.
3. At the end of the set time, a beep will be heard (2 beeps every 2 seconds) and will continue sounding for 2 minutes unless cancelled.
4. Press any of the buttons to stop the beep. The LED bar light will go out.

The minute timer can be used at any time, even if an automatic cooking programme has been set.

Using the Automatic Cooking Facility

Using this facility on the Rayburn timer allows the user to select the amount of time the appliance is on and the finish/off time.

HINTS ON THE USE OF THIS FACILITY

- * The Rayburn should be **COLD** before starting any automatic cooking where there is a delay in the start time.

Because the Rayburn is made from cast iron and will therefore retain the heat for a number of hours after it is turned off, food should **NOT** be loaded into the appliance for automatic cooking if the Rayburn has been used earlier in the day, or is slightly warm, even if it has been turned off for some hours.

FAILURE TO OBSERVE THESE POINTS COULD RESULT IN FOOD POISONING

- * Only choose foods that require the same amount of time to cook and require the same oven temperature.
- * Food should be thoroughly thawed before it is put into the oven.
- * Warm food should **NEVER** be placed in the oven if there is a delay to the start of cooking. ie Stews prepared by frying the meat/vegetables should be cooked immediately.
- * Dishes containing left-over food should not be cooked by this method.
- * **On warm days or in centrally heated houses, the delayed start should be minimum**, to avoid the growth of harmful bacteria.
- * Dishes containing liquid should not be too full, to prevent boiling over.
- * At the end of the automatic cooking time although the Rayburn will switch off automatically it will remain hot for hours after. **FOOD MUST BE REMOVED IMMEDIATELY OR OVER COOKING WILL RESULT.**
- * This facility should be used for the main oven only - **NOT** the lower oven or hotplate.
- * When starting from cold add an extra 40 minutes to the cooking time as an allowance for the Rayburn to warm up.
- * If a full load is to be cooked add an extra 30 minutes to the total cooking time.
- * **ENSURE FOOD IS THOROUGHLY COOKED BEFORE SERVING**
- * In the event of a short term power failure the auto cook will automatically adjust the amount of cooking time. As the Rayburn retains its heat - **OVER COOKING MAY RESULT.**

Main Oven Operation

Note: care should be taken not to touch the hotplate, oven combustion chamber door and flue areas unless an insulated glove is used, as these areas are hot working surfaces and will burn unprotected skin.

- The oven is indirectly heated from the 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 area.
- The oven is hotter towards the top than the bottom.
- To heat the main oven and increase the hotplate temperature - turn the cooker control knob to desired setting as required.
- There are 5 runners or shelf positions within the oven on which the grid shelves, solid shelf and meat tin fit directly.
- When left on **L** setting the main oven will maintain a low idling temperature suitable for slow cooking .
- As the Rayburn is made of cast iron, the time for the appliance to heat up (30 - 40 mins) and cool down is longer than with a conventional oven.

Hints

- * **Do not forget the thermodial reflects the temperature in the middle of the oven, by moving the food higher or lower or use of the solid plain shelf a hotter or cooler temperature can be achieved.**
- * **The main oven has good all round temperature. Joints of meat gain colour more quickly than in a conventional oven, this is due to the heating from all round the cast iron oven (not just an element or gas flame). Moisture is quickly sealed in, giving a succulent moist finish.**
- * **There is so little heat loss when opening the oven door that cakes can be checked without fear of them sinking.**
- * **For perfect baking results some baked goods such as trays of biscuits, small cakes or items nearer the top or on the floor of the oven, may need turning during cooking.**
- * **One of the many benefits of the cast iron main oven is that when the oven is hot the floor of the oven is hotter than that of a conventional cooker and can be used directly for cooking.**
- * **No need to bake quiche pastry cases “blind”, just place the flan dish on the oven floor for “soggy-free” pastry or finish off the base of fruit pies etc. This position is also useful for shallow frying (a cast iron dish is recommended) with the added advantage that fat splashes are carbonised so that cleaning is minimal and cooking smells are taken away through the flue.**

Cooking with your appliance

Grilling

The top of the oven is where grilling takes place. When the main oven is hot use the meat tin with a grill rack (used on the highest position) so that the fat can drip into the tray. Position the food on the rack and put into the oven on the highest runner. The heat from the cast iron roof of the oven will cook and colour the food - turn as necessary.

Turn the grill rack over to the lowest position and it becomes a trivet for roasting meat and poultry. It is also useful as a cooling rack.

The Hotplate

The rise in temperature of the hotplate corresponds with rise in oven temperature. The higher the main oven temperature the hotter the hotplate. It is graduated, being hotter on the left side suitable for boiling and cooler on the right side for simmering and slower cooking.

Hints

- * **To get the best results when cooking on the hotplate always use good ground bases. This ensures maximum contact and heat transfer from the heat source to the food being cooked.**
- * **The hotplate can be used directly, for making toasted sandwiches, drop scones, etc, see the Rayburn Cookbook for details.**
- * **Keeping the hotplate free from crumbs and debris will also maximise efficiency. Even a few small crumbs on the hotplate will considerably slow down the time it takes for a kettle to boil.**
- * **Keep the hotplate as hot as possible by always keeping the lids closed when not in use. This also conserves fuel.**

The Lower Oven

- * The temperature of the cast iron lower oven is dependant on the temperature in the main oven
- * As a guide it is around half the temperature of the main oven.
- * This means it can be used as a cooking oven, when the main oven is at a higher temperature, ideally MARK 6 or slightly higher. Food such as casseroles, meringues and milk puddings can then be cooked satisfactorily.
- * **When cooking a casserole or meat dishes in the lower oven always start off by allowing casserole to come to the boil then cook for 5-10 minutes on the hotplate or in the main oven before being transferred to the lower oven.**
- * Although there are runners on the sides of the oven for the grid shelves/meat tin, dishes may also be cooked on the floor of the oven.
- * Note that if the appliance is left on high setting or run continuously for a long period of time, the temperature of the lower oven may climb higher than half that of the main oven temperature.

The Rayburn Cookbook

The cookbook supplied with your Rayburn is general to all Rayburns. When following the recipes consult these operating instructions to ascertain details relevant to your Rayburn.

COOKING CHART (MAIN OVEN)**(PRE-HEAT THE MAIN OVEN FOR 30-40 MINS)**

	Setting	Shelf Position	Approximate Time
SCONES	7	3	10-15 mins
SMALL CAKES	5	4	20 mins (Turn the tray round halfway through cooking. For best results place the solid plain shelf on the top runner.)
VICTORIA SANDWICH	4	3 + 5	25-35 mins (Move lower the cake up when top cake is cooked. For best results place solid plain shelf on top runner)
SEMI-RICH FRUIT CAKE (Dundee, Cherry Cake, etc)	2-3	5	1 1/2 - 2 hrs
RICH CELEBRATION FRUIT CAKE	1	5	Depending on size
SHORT CRUST TARTLETS	6	2 or 3	15-20 mins
SHORT CRUST PIE	6	4 or 5	45 mins
QUICHE	6	Floor	35-40 mins
PUFF PASTRY	8	2 or 3	10-15 mins
MERINGUES	L	5	1 1/2 - 2 1/2 hrs
CASSEROLES	1-2	3, 4 or 5	2-3 hrs
BREAD - ROLLS	8	4 or 5	20-30 mins
BREAD - LOAF	8-9	5	30-40 mins
BISCUITS	5	2 or 3	10-15 mins
SOUFFLÉ	5	4	30-35 mins
YORKSHIRE PUDDING	7	2 or 3	25-35 mins
SLOW/FAST ROASTING	SEE RAYBURN COOKBOOK FOR TIMES	Any	Depending on Joint

Shelf Positions are counted downwards ie top shelf is No. 1 position (See Fig. 3A)

The positions are a guide only and can of course be altered

Cleaning and caring of your Rayburn

COOKER PART AND FINISH	CLEANING METHOD
<u>Enamelled</u> Hob plate Doors Front plate Door frame Underside of domes Door liners	Clean with a damp cloth and hot soapy water. Wipe off any condensation streaks on the front plate as they occur, to prevent any permanent discolouration. Wipe up any spills as they occur. For stubborn deposits, localised soaking (not flooding) with hot water and detergent for about 10 mins, will make them easier to remove. Any milk or acid spills should be wiped immediately, or the vitreous enamel may be permanently discoloured. A well moistened liberally soaped very fine steel wool pad, may be used. Check that the cleaning agent is approved by the Vitreous Enamel Association (VEA).  VITREOUS ENAMEL ASS. Tested and recommended for use on vitreous enamel
<u>Chromium plated</u> Spring handles End caps Handrail Door handles Thermodial trim Hob plate screws	Wipe with a soapy damp cloth and buff with a clean dry cloth. A proprietary chrome cleaner may be used.
<u>Plastic and Polyester Finish</u> Timer facia Thermostat control knob	Wipe with a soapy cloth. A mild cream cleaner may be used, gently.
<u>Painted</u> Burner cover plate Louvered plinth Side panels Control panel Burner cover panel	Clean with a damp, soapy cloth. DO NOT USE ABRASIVES.
<u>Stainless steel</u> Door hinges Domes Door trims Door keep	Use warm soapy water or a proprietary steel or chrome cleaner.
<u>Cast iron</u> Ovens Hotplate	To remove any burnt on spills, use a wire brush. Any spillage or fat splashes in the ovens will eventually carbonise. Occasionally brush out with a wire brush. DO NOT USE OVEN CLEANERS.

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

LOGO BADGE - WIPE WITH SOAPY WATER. DO NOT USE ABRASIVES.

Accessories

- Oven furniture such as meat tins, solid plain shelves, grid shelves and grill racks should be cleaned in hot soapy water, soaking if necessary. A nylon scouring pad can also be used.

DO NOT PLACE IN THE DISHWASHER OR USE CAUSTIC CLEANERS.

BURNER RESET

SEE FIG. 5

If a fault occurs on the burner then it automatically shuts down and the red button on the front plinth will be illuminated. This can be re-set, after 1 minute by depressing the button. The re-set button is located in the lower plinth panel.

OPERATE BY PRESSING WITH FINGER ONLY

Please wait at least 60 seconds between resetting the lockout button.

If, after the oil storage tank has been re-filled, the re-set button does not light the burner immediately, repeat the sequence.

Continued lockouts indicate that the burner or the oil supply are not functioning correctly. The fault should be diagnosed and corrected.

In the event of repeated failure, switch off the oil and electrical supply to the appliance and contact your installer/service engineer.

FLUE SAFETY DEVICE (IF THE BURNER GOES OUT OR WILL NOT OPERATE)

For safety purposes a flue safety device is fitted. This will only operate under adverse flue conditions. If the switch has operated, it should be pushed in to re-set. If this problem persists contact the local engineer to determine and rectify the cause. It is important not to re-set more than once as this may indicate a flue blockage.

OIL LEAK OR FAULT

If an oil leak or fault exists or is suspected the unit must be turned off. The appliance must not be used until the fault has been rectified.

Contact the installer/servicing company.

POWER FAILURE

In the event of a short term power failure the clock display will disappear and will return when the power supply is restored.

However if the power supply is interrupted for any length of time the clock display will be lost. Follow procedure 'TO SET TIME'.

FUEL

Please endeavour to see that when the fuel is being delivered into the storage tank, that the appliance is left off during delivery, and preferably for a period of 1 hour afterwards to allow sediment within the tank to settle.

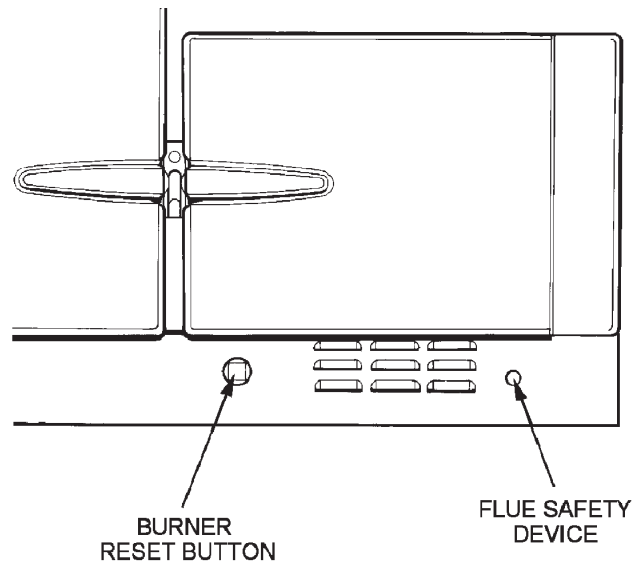


Fig. 7

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To avoid breakdown through lack of fuel ensure that a supply is ordered in plenty of time.

SERVICING

With normal use the cooker will need an annual flueway clean and burner maintenance.

An additional flue-way clean half-way through the season may be necessary in some cases - see Servicing Instructions.

THE EXTERNAL FLUE

The extractor fan should be regarded as a consumable item and replaced every 2 years.

A HOT APPLIANCE CANNOT BE SERVICED.

The cooker thermostat knob should be turned OFF the night before servicing so that the appliance will have cooled down.

**For further advice or information contact
your local distributor/stockist**

With AGA Rangemaster's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliance described at any time.



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