

WARNING

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The No. 2
'RAYBURN'

Reg'd Trade Mark 666809



The No. 2 RAYBURN

This 'Rayburn' does everything for the small or medium-sized family—cooks every meal with ease—has a fast and powerful hotplate and an oven big enough for the Christmas turkey—gives plenty of hot water, enough for 3 baths a day and all domestic requirements—burns overnight.

A ROASTING OVEN AND A WARMING OVEN The 'Rayburn' No. 2 has a capacious roasting oven, fitted with an oven thermometer that makes cooking safe and sure. Under it there is a warming oven. Food keeps warm here for latecomers—such a blessing when members of the family come in for meals at different times. You can use it for plate-warming, or keeping part of the meal hot till it is time to serve it.

THE BOILER The pipes emerge from the top or from the side. For the *maximum* amount of hot water, continuous burning is necessary, of course. The storage cylinder and pipes should be lagged to retain the heat and to provide constant hot water. The boiler will not heat a radiator, but a towel rail of not more than 6 sq. ft. heating surface may be included, provided the system is compact and *fully lagged*.

Extras you can have:

Insulating cover for the hotplate . . .
handrail with brackets . . . plate rack
and splash plate combined . . . or
plate rack only . . . Bower Barffed wrought
welded boiler . . . or copper boiler.
*The Bower Barffed and copper boilers
are for soft water areas.*

The 'RAYBURN'S' construction is responsible for its amazing performance

THE OVEN The ovens of most cookers are heated by hot gases passing completely round the oven as they go from the fire to the flue. This means dirty oven flues that are difficult to clean.

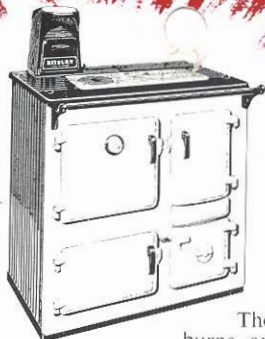
In the 'Rayburn', the *top* of the oven is heated by flue gases passing over it and the *side next to the firebox* is heated from the firebox. The *bottom* is heated by radiated and reflected heat through the 'Rayburn' patented triangular box shown in the illustration. The *far side and back, as well as the front*, are heated by conducted heat and by currents of hot air through the patented convector duct *inside* the oven. Flue cleaning in the 'Rayburn' means no more than pushing the soot off the oven top into the firebox and there is no need even to let the fire out. This patent convector oven not only eliminates flue cleaning, but gives a more steady and even heat than a normal oven.

THE BOILER The boiler (with 1 in. connection on top or side) is easily removed for cleaning and is designed to give the best results when used in conjunction with a 30-gallon cylinder *which should be lagged and placed as near the cooker as possible*. The 'Rayburn' can also be supplied without a boiler. A boiler with top connections only can be fitted at a later date.

THE HOTPLATE Deep fins under the hotplate concentrate all the available heat at one spot, giving fast boiling whenever it is wanted. Flat-bottomed utensils give the best results, as the hotplate is machined flat. Saucepans and kettles are always clean as they never come into contact with dirty flames.

INSTALLATION The 'Rayburn' is specially designed for easy installation. Delivered as a self-contained unit, it is free standing, with a flue outlet adaptable to a horizontal or vertical connection. It can be supplied with left or right-hand ovens, and with boiler connections on top or at the side. Installation instructions for builders, plumbers and heating engineers are supplied with it and are available on request. The 'Rayburn' Cooker complies with British Standards 1252: 1945, and is included in the Coal Utilisation Council's list of recommended solid fuel appliances.

SIZE
Width 33 ins.
Height 32 ins.
Depth 18½ ins.
Height to top of splash plate 52½ ins.
If you install your 'Rayburn' in a recess, allow at least another 6 ins. for the plates.
FINISH—Cream and black vitreous enamel.



HERE ARE *SEVEN* REASONS WHY THE RAYBURN IS A REALLY EXCEPTIONAL COOKER

1

The 'Rayburn' only uses about $1\frac{1}{2}$ cwt. of fuel a week. It burns any type of solid fuel—unrationed coke, bituminous coal, anthracite, dry steam coal and manufactured fuels—even wood or peat, though with these overnight burning is not assured. (Working instructions issued with each cooker specify the correct sizes of these fuels). With the spin-wheel closed down it will burn overnight on $\frac{1}{2}$ to $\frac{3}{8}$ lb. of fuel per hour.

2

The 'Rayburn' patent convection oven is evenly heated top, bottom and sides and is big enough for all your needs. Your cakes are never browned on top and charred underneath, your joints never burnt one side and raw the other. *You have no oven flues to clean.*

3

The 'Rayburn' hotplate gives plenty of space for boiling and for simmering, and there's extra room on the surrounding hob where saucepans can stand and keep warm. Pots and pans stay shining clean, as they never come into contact with dirty flames.

4

There's enough hot water for two or three really hot baths a day, and for all your washing and washing-up as well.

5

Clean lines and smooth cream and black vitreous-enamel finish make the 'Rayburn' a credit to the kitchen. Easy to keep it looking like that, too—you only need to wipe it with a damp cloth.

6

The firebox holds enough fuel for ten hours' continuous burning, the ashpan only needs to be emptied once a day. There is an oven thermometer to guide you. You control temperature by the spin-wheel on the ashpit door and the flue damper. Cooking temperatures are quickly reached and easily maintained.

7

It is delivered as a self-contained unit; free standing with a flue outlet adaptable to horizontal or vertical connections; can be supplied with left or right hand ovens and with boiler connections on top or at the side.

The 'Rayburn' is a product of



REGD. TRADE MARK

ALLIED IRONFOUNDERS LTD.

28, BROOK STREET, LONDON, W.1

MAKERS OF COOKERS, BOILERS AND FIRES

No. 2 RAYBURN Cooker

Read Trade Mark

Patent No. 666,869

Directions for Replacement of Fire Bricks

Right Hand Oven Model

This leaflet is applicable to models with independent ashpit door and fire door, and boiler 15" high.

Lift off the Hotplate, no unscrewing being necessary. Remove the bricks in the following order, 49-9, 54-8, 52-7, 53-6a, 50-5, 48-4, 47-3, 51-2.

To assemble replacements into Cooker the order is reversed, starting with 51-2 until 49-9 is in position.

Make good all joints with Fire Cement between bricks and between bricks and boiler.

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

When supplied without Boiler.

Lift off the Hotplate, no unscrewing being necessary. Remove the bricks in the following order, 49-9, 54-8, 52-7, 53-6a, 50-5, 48-4, 47-3 and 51-2.

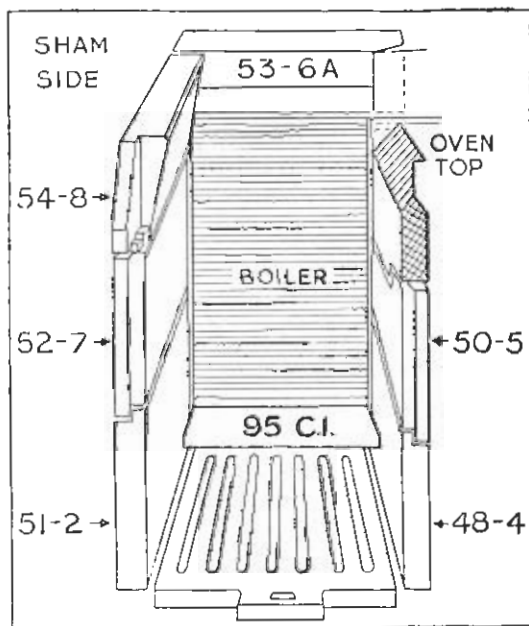
Take off the access plate at back of hob, remove slag wool and lift out cast iron back plate with side pieces holding the two No. 65 Bricks in position. These can now be removed.

To assemble replacements into Cooker, the order is reversed, starting with the two No. 65 Bricks, next the cast iron back plate, then Brick 51-2 until 49-9 is in position.

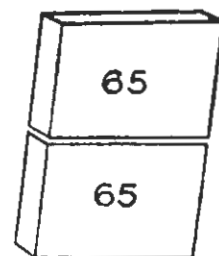
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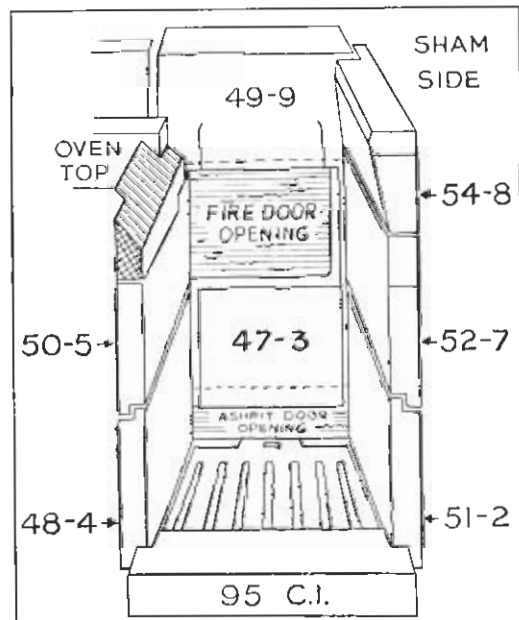
NOTE.—The original No. 2 model Cooker was fitted with 12" high boiler. With this model the old pattern No. 6 top Back Brick (over boiler) is to be specified. This is similar to brick No. 53-6a shown overleaf, but made 3" deeper.



LOOKING FROM FRONT



BACK
(IN PLACE OF BOILER)

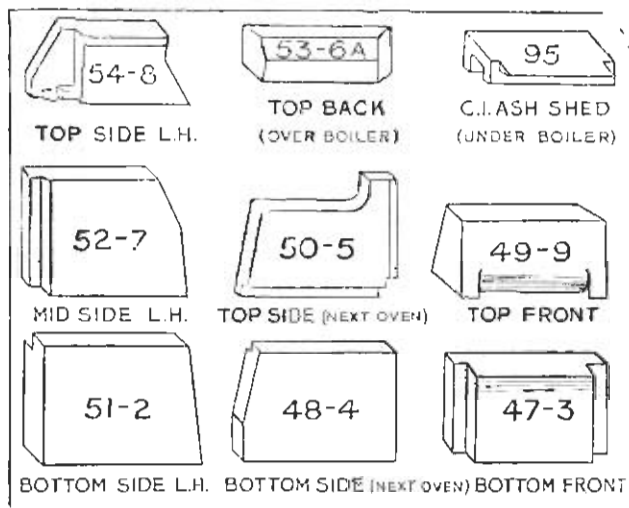


LOOKING FROM BACK

No. 2 RAYBURN Cooker

Reed. Trade Mark

Patent No. 666,809



COMPONENT BRICKS

IMPORTANT

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

- (a) inside the roasting oven
- or (b) on the front edge of the base plate
- or (c) inside the warming oven door

A Product of

Allied Ironfounders Limited

Manufactured by

THE COALBROOKDALE CO. LTD.
WELLINGTON SHROPSHIRE



THE FALKIRK IRON CO. LTD.
FALKIRK STIRLINGSHIRE

PLANET FOUNDRY CO. LTD.
AUDENSHAW MANCHESTER

No. 1 and No. 2 "RAYBURN" COOKERS

(Patent Nos. 505458 and 558288)

WORKING INSTRUCTIONS

FIRE

Kindle with paper and sticks as usual. Open ashpit door until the fuel is ignited, then close again and fully open the spin wheel air regulator. When the oven has reached the required temperature, the air regulator should be closed down sufficiently to keep the fire burning steadily. When stoking, never allow the fuel to come above the bottom of fire door opening. To riddle the fire, insert tool in slot in front of bottomgrate and move in a backward and forward direction. To remove bottomgrate, insert riddling tool in slot, lift until grate clears projections on underside, then pull forward through opening.

DAMPER

The fire is controlled by the spin wheel air regulator on the ashpit door and a sliding damper in the flue chamber. Keep the ashpit door closed, and open the air regulator sufficiently to allow the necessary air to the fire. The sliding damper in the flue chamber is for over-night burning, but can be used to check an abnormal chimney draught. By experiment, user will easily find the slight adjustment necessary to obtain the required results.

OVEN

This is heated by a Patented Convection method, and has no side or bottom flue. No separate damper is required. When the fire is kept burning over-night, the oven is always hot. Being insulated, the oven maintains its temperature over a considerable period.

HOTPLATE

The part immediately above the fire is for quick boiling and cooking. The rest of the hotplate caters for slow boiling and cooking, also simmering. Do not remove the cup from hotplate. This cup is for cleaning purposes only. Cooking utensils with flat machined bottoms are recommended for use with standard hotplate.

FLUE CLEANING

Remove cleaning door from flue chamber. If the cooker is fixed with vertical pipe, this should be swept down with a flue brush. Remove cup from hotplate and sweep soot and any deposit under the hotplate into the firebox and remove by the ashpit door. Keep fire and ashpit doors shut when cleaning flue, to prevent soot getting into the room.

FUEL

The cooker will work satisfactorily with bituminous coal, coke or anthracite. It will also give satisfactory results with peat, but this fuel is not suitable for over-night burning. Nuts or small coal are quite suitable.

HOT WATER

A specially designed boiler at back of fire gives a good supply of hot water. There is no separate damper, the boiler being continually heated when the fire is burning. It is capable of supplying a 25 or 30 gallon cylinder, which, to give the best results, should be lagged. Dip or return pipe is always placed on left of boiler when facing cooker.

OVER-NIGHT BURNING

Riddle fire and fill up with fresh fuel to level of bottom of fire door. See that ashpit door is shut and securely fastened. Leave air regulator a quarter turn open, and close sliding damper in flue chamber about two-thirds of its length. The setting varies according to the draught. In the morning, riddle fire, open up damper and air regulator, add fresh fuel.

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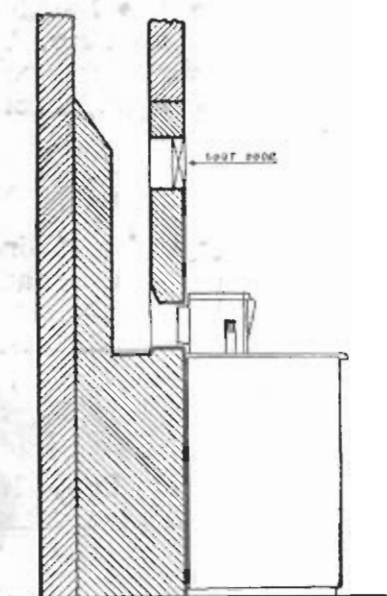
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(Patent Nos. 505458 and 558288)

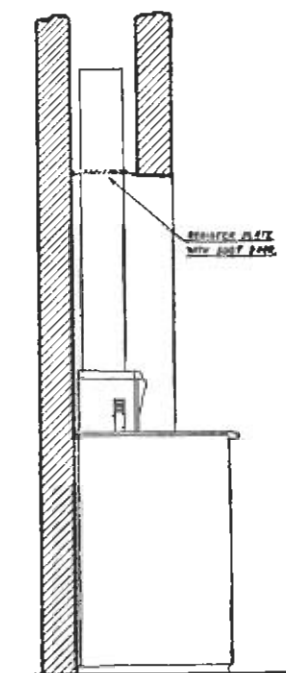
METHODS OF INSTALLATION

HEARTH.—The hearth must be level. In the case of a wooden floor, the cooker should stand on a sheet of asbestos millboard or on an insulating concrete base



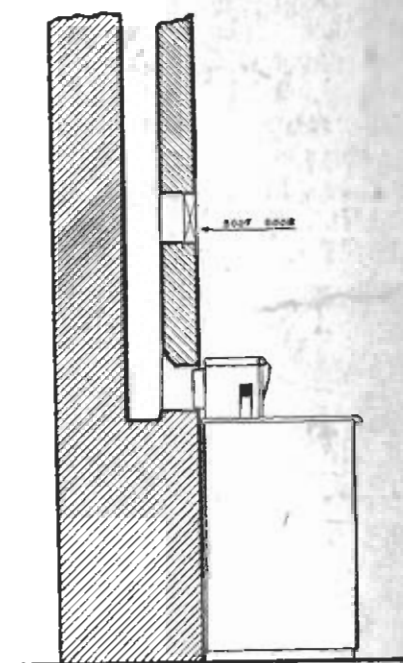
①

Cooker installed in front of a recess, which has been bricked up, and connected to a 9" x 6" flue constructed in the brick work. A soot door is fitted to enable the chimney to be swept from the bottom.



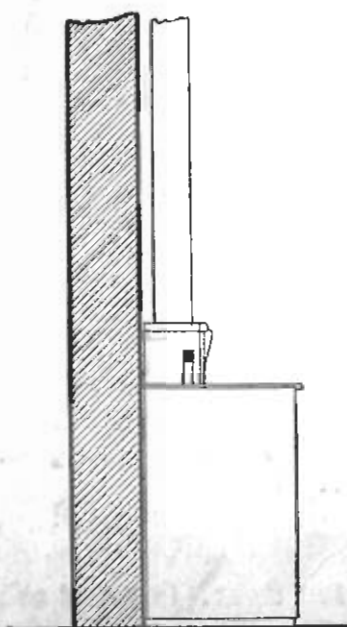
②

Cooker installed in an existing recess, with a flue pipe passing through the register plate into the throat of the chimney.



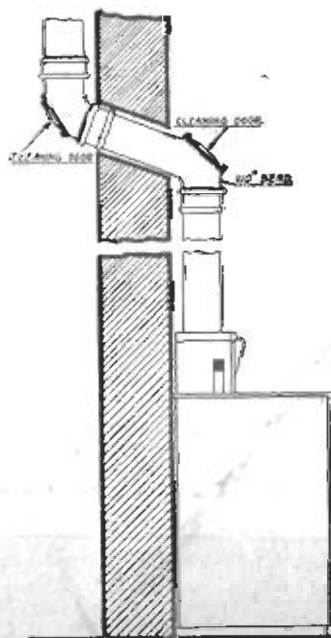
③

Cooker installed on a flat wall, with a 9" x 6" flue formed in the brick work. A soot door is fitted to enable the chimney to be swept from the bottom.



④

Cooker installed against a flat wall, where there is no brick flue. Flue is formed with 5" vertical cast-iron pipe.



⑤

Cooker installed against flat wall. The 5" cast-iron pipe must be taken as far up within the room as possible, before leading it outside. The upper end of the flue should be terminated above the ridge of the roof. All bends must be fitted with cleaning doors. Avoid anything but vertical runs of pipe as far as possible.

RAYBURN

TRADE MARK

COOKERS

MODELS 1 & 2

★

Installation Instructions and Dimensioned Diagrams

★

Rayburn 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 given overleaf.

★

THE HOT WATER SYSTEM

With normal usage the Rayburn No. 1 has an output of approximately 90,000 B.Th.U's and the Rayburn No. 2 of approximately 100,000 B.Th.U's in 24 hours continuous burning. This is sufficient for 2 or 3 hot baths at intervals and normal household requirements provided the following conditions are fulfilled:

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

- 3 The cylinder should be as near as possible to the cooker. In no case must 1 in. flow and return pipes exceed 30 ft. each in length. $1\frac{1}{4}$ in. pipes must not exceed 24 ft.
- 4 1 in. flow and return pipes exceeding 15 ft. each in length must be lagged. $1\frac{1}{4}$ in. pipes exceeding 12 ft. must be lagged.
- 5 The draw-off pipe to the taps must be a 'dead-leg' connection from the expansion pipe. There must be no towel rail, radiator or secondary circulation.

To obtain the above-mentioned outputs the fire must be left in overnight.

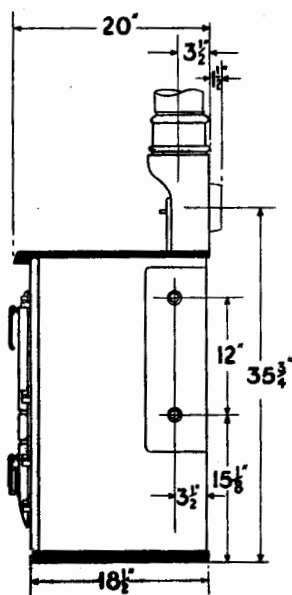
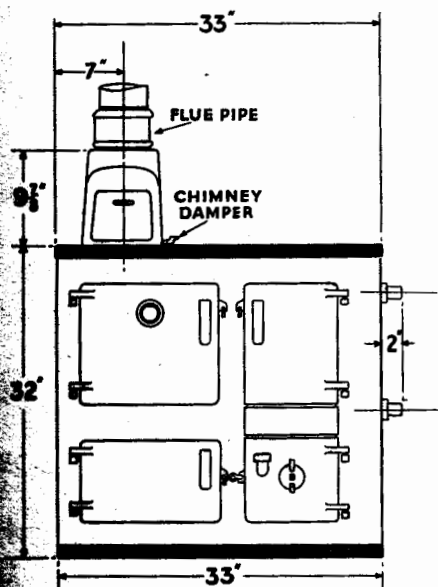
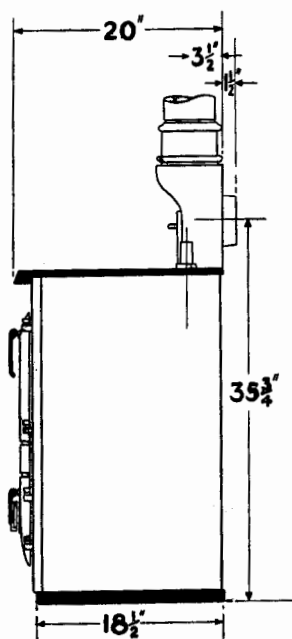
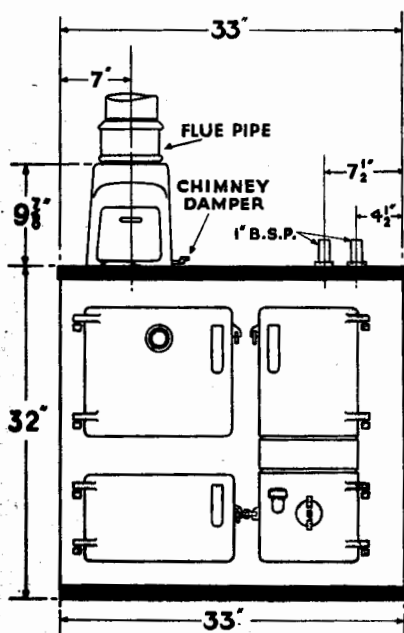
IMPORTANT

The above instructions must be strictly observed. If they are disregarded, the stated amount of hot water may only be obtainable at the expense of an excessive consumption of fuel and damage to the Cooker.

A PRODUCT OF ALLIED IRONFOUNDERS LIMITED

Patent Nos.: 408541, 505458

TRADE MARK



PREPARATION OF THE SITE

When a properly constructed hearth is not available we recommend that the Rayburn Cooker be placed on a slab of foamed slag concrete not less than 4 in. thick, or on a slab of other material providing equal insulation.

The position of the flue outlet is indicated in the dimensioned diagrams. Alternative flue layouts are illustrated on the back page. The flue chamber can be adapted to give either a horizontal or vertical outlet, the horizontal type being used when there is a brick flue immediately behind the cooker, the vertical type when the cooker is connected to the main flue by means of smoke pipe.

If the cooker is fitted with a plate rack the overall height is increased by 20½ in. A further 6 in. to accommodate plates must be allowed for when installing in a recess.

THE BOILER

Instructions for connecting the boiler to the hot water cylinder:

(a) Top Connections. Unscrew the two small sections of the hob above boiler and remove sufficient insulating material to allow a free passage for the boiler. Tilt boiler backwards and lift it out.

Joint the flow and return connections to the boiler. The return connection is the one with the dip pipe.

Before replacing boiler, run fire cement down side flanges. Place the boiler tight against side flanges and fill the cavity at back and on top completely with insulating material.

The boiler is now ready for connection to the hot water cylinder. It is advisable to fit a draw-off cock on the return pipe immediately above the cooker.

Having connected up, fill the spaces above and below the boiler, and between the boiler and the fire bricks, with the fire cement provided. Make good also any joints between fire bricks and under the hob which may have opened up in transit.

(b) Side Connections. 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.

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

Having connected up, fill the spaces above and below the boiler, and between the boiler and the fire bricks, with the fire cement provided. Make good also any joints between fire bricks and under the hob which may have opened up in transit.

THE HOT PLATE

Ensure that the surface ground hot plate is properly bedded on the asbestos rope. It should be approximately 1/16" proud of the enamelled hob.

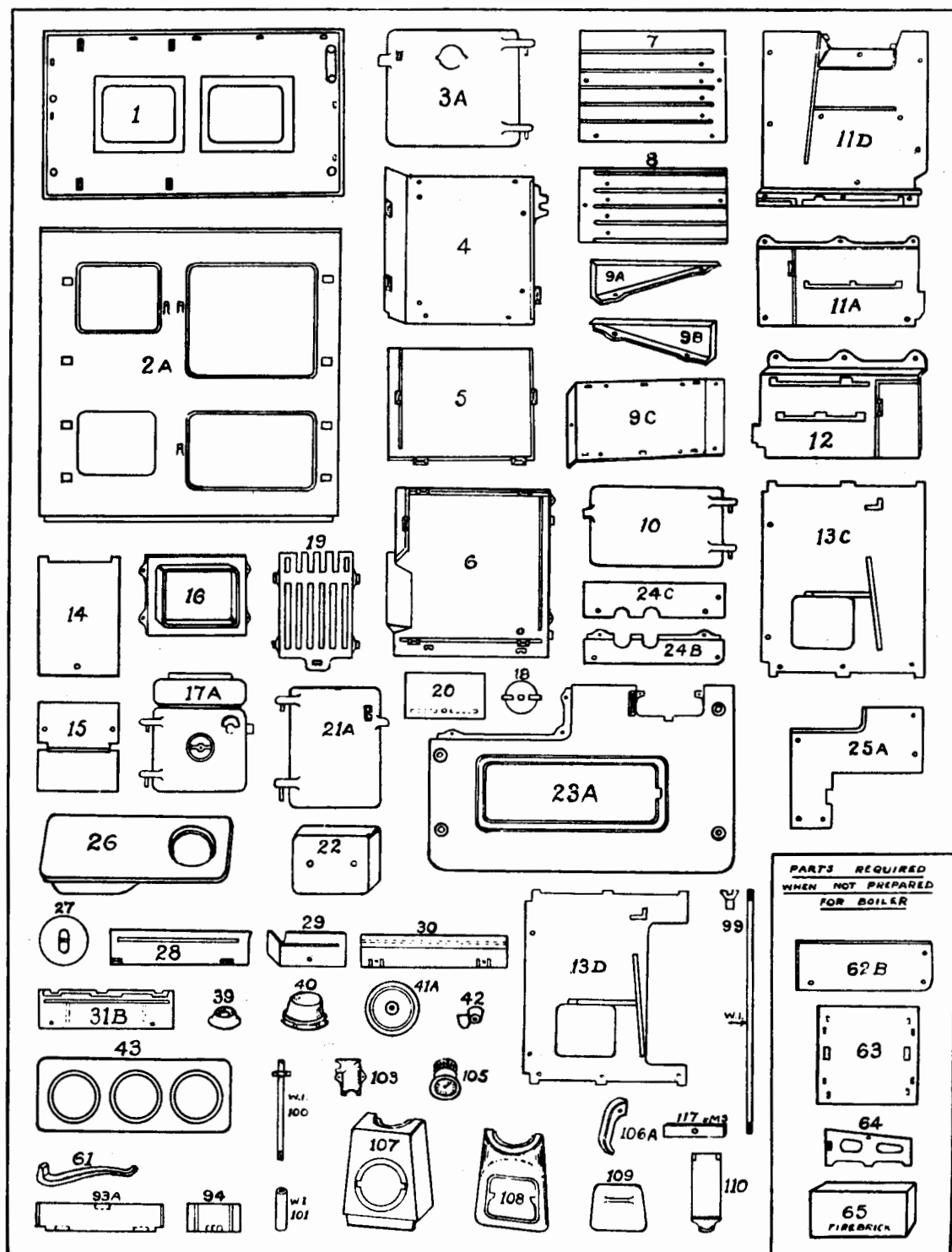
TESTING

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

The four large screws in the hob are unscrewed a full turn at Works to allow for expansion. They should on no account be tightened.

No. 2 "RAYBURN" COOKER COMPONENT PARTS

(Right Hand Oven Model illustrated)

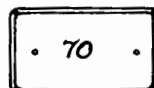
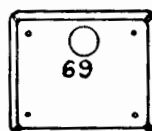
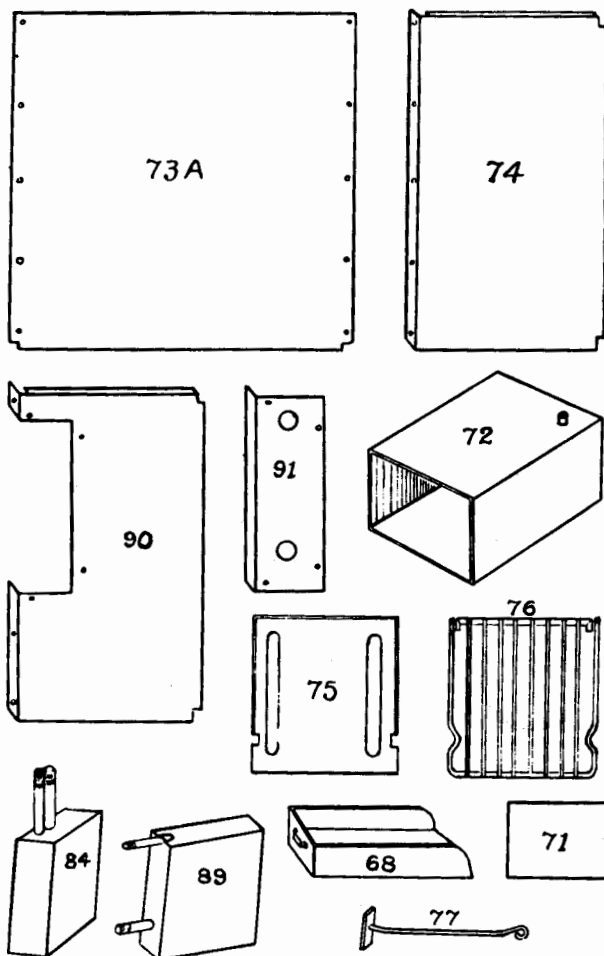


See pages 4 and 5 for descriptive list

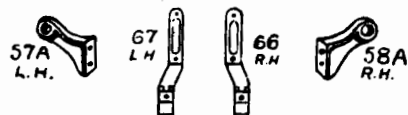
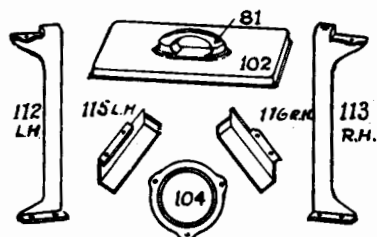
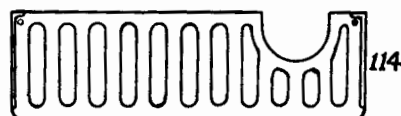
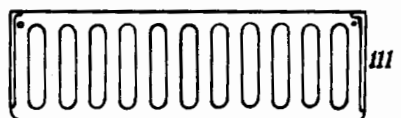
No. 2 "RAYBURN" COOKER COMPONENT PARTS

(Right Hand Oven Model illustrated)

SHEET METAL

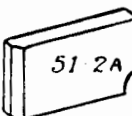
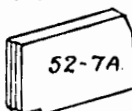
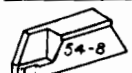


EXTRAS.

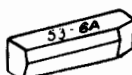


BRICKS

NEXT SHAM



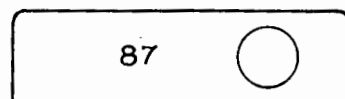
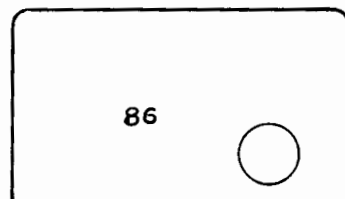
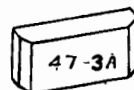
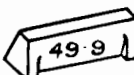
AT BACK



NEXT OVEN



AT FRONT



See pages 4 and 5 for descriptive list

No. 2 "RAYBURN" COOKER COMPONENT PARTS

Left Hand Oven Part No.	Description							Right Hand Oven Part No.
201	Base	...	...	...	...	...	...	1
202A	Front	...	...	...	...	...	...	2A
203A	Oven Door	...	...	...	...	...	...	3A
204	Oven Bottom	...	...	...	...	...	...	4
205	Oven Back	...	...	...	...	...	...	5
206	Oven Top	...	...	...	...	...	...	6
207	Oven Side (fixed)	...	...	...	...	...	...	7
208	Oven Side (removable)	...	...	...	...	...	...	8
9A	Oven Reflector Duct Side	...	...	...	...	...	...	9A
9B	Oven Reflector Duct Side	...	...	...	...	...	...	9B
9C	Oven Reflector Duct Bottom	...	...	...	...	...	...	9C
210	Warming Oven Door	...	...	...	...	...	...	10
211A	Oven Cheek Bottom	...	...	...	...	...	...	11A
211D	Oven Cheek Top	...	...	...	...	...	...	11D
212	Sham Cheek Bottom	...	...	...	...	...	...	12
213C	Sham Cheek Top (top connections)	...	...	...	...	...	...	13C
213D	Sham Cheek Top (side connections)	...	...	...	...	...	...	13D
14	Ashpit Bottom	...	...	...	...	...	...	14
15	Ashpit Back	...	...	...	...	...	...	15
16	Ashpit Door Frame	...	...	...	...	...	...	16
217A	Ashpit Door	...	...	...	...	...	...	17A
18	Ashpit Door Spin Valve	...	...	...	...	...	...	18
19	Bottomgrate	...	...	...	...	...	...	19
20	Plate supporting brick under boiler	...	...	...	...	...	...	20
221A	Fire Door	...	...	...	...	...	...	21A
22	Fire Door Protection Plate	...	...	...	...	...	...	22
223A	Hob	...	...	...	...	...	...	23A
224B	Access to Boiler Plate (front)	...	...	...	...	...	...	24B
224C	Access to Boiler Plate (back)	...	...	...	...	...	...	24C
225A	Hob Protection Plate	...	...	...	...	...	...	25A
26	Hotplate with pick-ups	...	...	...	...	...	...	26
27	Hotplate Cup	...	...	...	...	...	...	27
228	Oven Top Flue Guide (side)	...	...	...	...	...	...	28
229	Oven Top Flue Guide (next fire)	...	...	...	...	...	...	29
30	Oven Top Flue Guide (front)	...	...	...	...	...	...	30
231B	Oven Top Flue Guide (next outlet)	...	...	...	...	...	...	31B
39	Collar for Flow and Return Pipes (2 per set)	...	...	...	...	...	...	39
40	Flue Chamber Nozzle	...	...	...	...	...	...	40
41A	Flue Chamber Blanking Disc	...	...	...	...	...	...	41A
42	Ashpit Door Catch	...	...	...	...	...	...	42
43	Hotplate with 3 Cup Holes	...	...	...	...	...	...	43
47-3A	Bottom Front Brick	...	...	...	...	...	...	47-3A
248-4A	Bottom Side Brick (next oven)	...	...	...	...	...	...	48-4A
249-9	Top Front Brick	...	...	...	...	...	...	49-9
250-5A	Top Side Brick (next oven)	...	...	...	...	...	...	50-5A
251-2A	Bottom Side Brick (next sham)	...	...	...	...	...	...	51-2A
252-7A	Mid Brick (next sham)	...	...	...	...	...	...	52-7A
253-6A	Top Back Brick	...	...	...	...	...	...	53-6A
254-8	Top Side Brick (next sham)	...	...	...	...	...	...	54-8
57A	Handrail Bracket L.H.	...	...	...	...	...	...	57A
58A	Handrail Bracket R.H.	...	...	...	...	...	...	58A
61	Operating Tool	...	...	...	...	...	...	61

No. 2 "RAYBURN" COOKER COMPONENT PARTS

Left Hand Oven Part No.	Description	Right Hand Oven Part No.
262B	Access to Boiler Plate (side connection and when no boiler) ...	62B
63	Back Plate (when no boiler) ...	63
64	Back Plate Bracket (when no boiler) 2 per set ...	64
65	Mid Back Brick (when no boiler) 2 per set ...	65
66	Bracket R.H. for Low Splashplate ...	66
67	Bracket L.H. for Low Splashplate ...	67
68	Sheet Iron Ashpan ...	68
69	Oven Door Lining ...	69
70	Warming Oven Door Lining ...	70
71	Filling Piece for Base (2 per set) ...	71
72	Warming Oven ...	72
73A	Back Casing ...	73A
74	End Casing (2 per set) ...	74
75	Sheet Iron Oven Shelf ...	75
76	Mild Steel Oven Grid Shelf ...	76
77	Wrot Iron Raker ...	77
81	Bakelite Handle large ...	81
284	15in. deep H.P. Boiler with top connections ...	84
286	Splashplate (high) ...	86
287	Splashplate (low) ...	87
88	Handrail ...	88
289	15in. deep H.P. Boiler with side connections ...	89
290	End Casing (sham side for side connections) ...	90
291	End Casing Coverplate for above ...	91
93A	Side Sealing Strip for side connections ...	93A
94	Top and Bottom Sealing Strips for side connections (2 per set) ...	94
95A	Ash Shed under Boiler ...	95A
99	Corner Stay Rods and Nuts (4 per set) ...	99
100	Oven Stay Rod ...	100
101	Warming Oven Vent Pipe ...	101
102	Insulating Hotplate Cover ...	102
303	Oven Steam Escape ...	103
104	Flue Collar for S.I. Register Plate ...	104
105	Oven Thermometer (Bi-metal, round) ...	105
106A	Lift-up Handle ...	106A
107	Flue Chamber Back ...	107
108	Flue Chamber Front ..	108
109	Flue Chamber Door ...	109
110	Flue Chamber Damper ...	110
111	Platerack for Horizontal Flue ...	111
112L	Platerack Standard L.H. ...	112L
113R	Platerack Standard R.H. ...	113R
314	Platerack for Vertical Flue ...	114
315	Insulating Cover Brackets Left Hand ...	115
316	Insulating Cover Brackets Right Hand ...	116
117	Blanking Disc Strap ...	117

NOTE—When ordering replacements, please state if for right or left hand oven model, description and number of part required.

It would also assist if the manufacturing serial number of the Cooker could be given. This appears on Brass Badge either on the front base of Cooker, on back of Warming Oven Door or inside Roasting Oven.