

WARNING

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**Lots of
people to
cook for?**



IT'S EASIER AND CHEAPER

WITH A

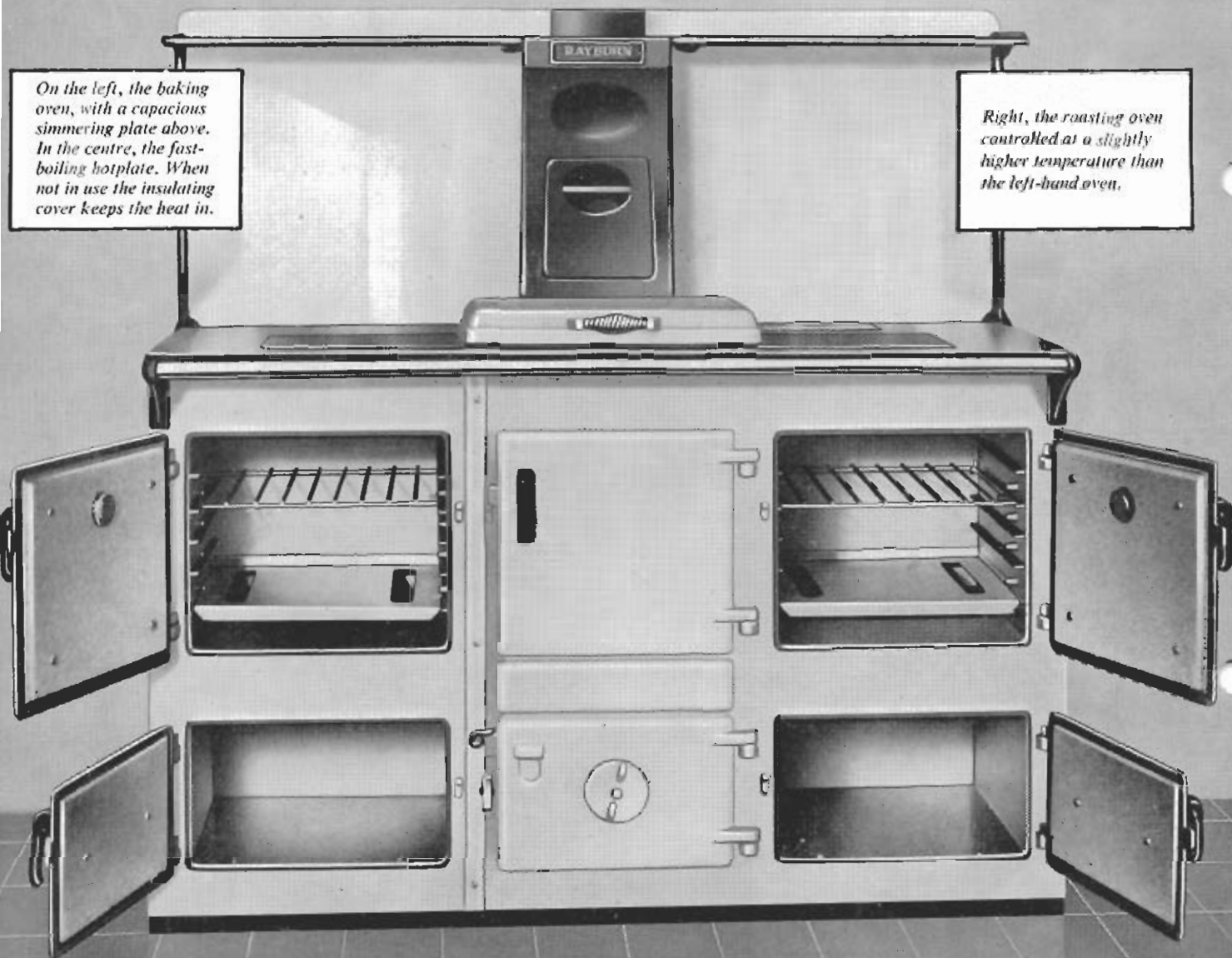
NO. 40 RAYBURN

REGD. TRADE MARK

COOKER AND WATER HEATER

On the left, the baking oven, with a capacious simmering plate above. In the centre, the fast-boiling hotplate. When not in use the insulating cover keeps the heat in.

Right, the roasting oven controlled at a slightly higher temperature than the left-hand oven.



**How much
can the**

NO. 40

RAYBURN

do?

Installed in a small hotel, boarding house, café or public institution it can cook for 20-30 people. In family use it cooks for up to 12 people. It also provides hot water for staff and domestic needs and, in addition, up to four hot baths a day.

**What fuel does it burn
and how much?**

The No. 40 Rayburn burns coke, anthracite, dry steam coal, household coal and manufactured fuels such as Coalite or Phurnacite and will stay alight all night on any of them. But it will also burn wood and peat.

The fuel consumption of this adaptable cooker naturally varies according to the load placed upon it. Under light load the No. 40 Rayburn uses only 2 cwt. of coke a week. Under heavy load, it may need up to 3 cwt. a week.

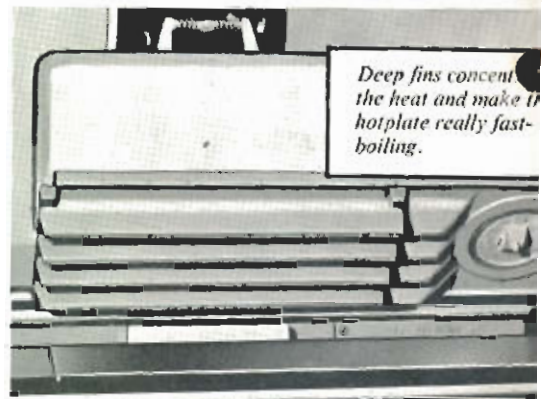
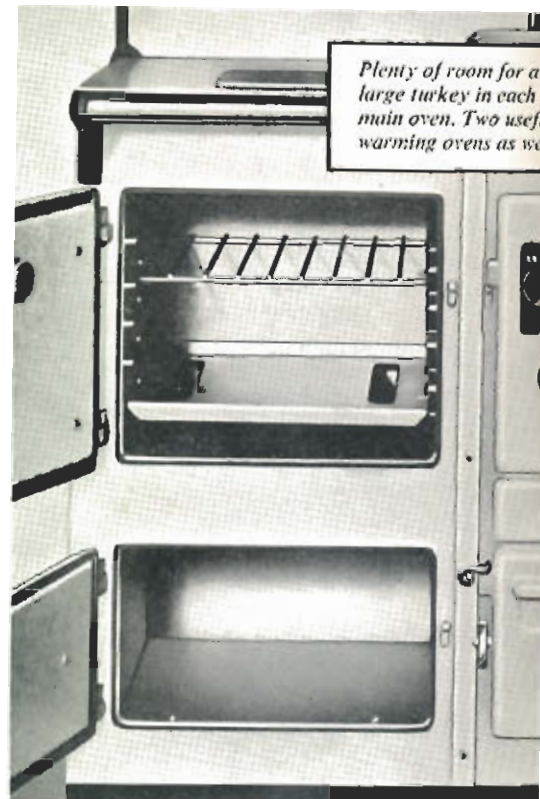
How does it do all this?

With the No. 40 Rayburn, cooker design reaches a new peak in efficiency and convenience. Every scrap of heat is wrung from the fuel and put to work in the most useful and practical way possible.

OVENS The No. 40 Rayburn has four ovens. One of the two main ovens is designed for roasting : the other for baking. The all-over temperature of the baking oven is automatically controlled a little below that of the roasting oven, but the bottom heat is greater : this gives ideal conditions for baking. Both main ovens have built-in thermometers. One wire-grid and one solid non-tipping shelf are supplied for each. Beneath each main oven is a warming oven which will keep food hot and appetising for considerable periods.

HOTPLATE The surface-ground hotplate is in three sections with deeply finned undersides to collect and concentrate the heat from the fire. The centre section of the hotplate is designed for fast boiling. A hinged, insulating cover prevents heat from escaping when this section is not in use. The two ends are for long, slow simmering of soups and stews, etc.

BOILER The wrought-welded (or copper) boiler, of a special shape, forms the back of the firebox and receives a fixed proportion of the heat produced. Thus, all the time the fire burns, water is automatically heated. (The cooker can also be supplied without boiler.)



Is it easy to manage

Nothing *could* be easier. There are only two controls, a chimney damper and a spin-wheel on the ashpit door. With a little practice, oven and hotplate temperatures can be controlled with great accuracy and varied at will.

What about fuelling, riddling and cleaning? Fuelling—it needs doing only three or four times a day—is the work of a moment thanks to the large fire door. Fuelling through the front prevents ash flying out into the kitchen.

The No. 40 Rayburn is fitted with a special circular grate which can be rotated by an external riddling handle. With this grate, de-ashing is quick, easy *and* effective. Riddling is carried out with both fire and ashpit doors shut tight. There is therefore no chance of ash escaping into the kitchen. And, of course, as the No. 40 Rayburn stays alight day and night, there are no dirty, time-wasting fire-lighting sessions.

The ash needs removing only once a day. All there is to do is to remove the fitted ashpan (holding it with the special tool provided) and dump the contents straight into a dustbin.

Flue cleaning is also extremely simple. Soot that collects on top of the ovens is pushed, with the special tool provided, into the fire.

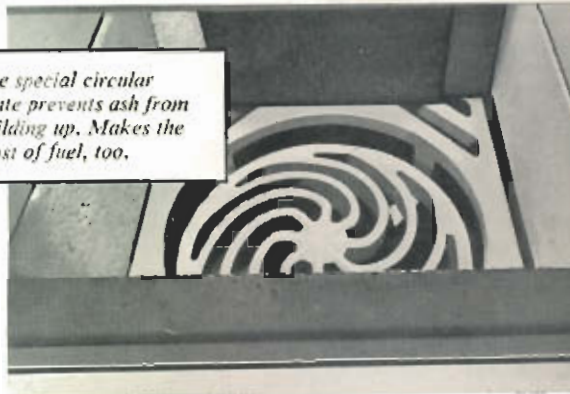
The exterior finish is in cream and black vitreous enamel. Give it an occasional wipe over with a damp rag and the cooker gleams like new.



Every part of the cooker is easy to get at. Cleaning is the work of a moment.



A few back-and-forth movements of the handle on the left of the ashpit, and riddling is done.



The special circular grate prevents ash from building up. Makes the most of fuel, too.

What about installation costs ?

Installation costs are low. The No. 40 Rayburn is fully free-standing. It requires only a level hearth, connection to the flue and the usual water connections. The boiler can be connected up on right or left hand. The No. 40 Rayburn consists of two completely self-contained sections for transport. These two parts are quickly assembled. The cooker is therefore far easier to transport and install than most others of similar capacity.



TECHNICAL DATA

BOILER OUTPUT There is no boiler flue or damper, and the boiler output varies according to usage from 100,000 to 170,000 B.Th.U. in 24 hours' continuous burning.

RECOMMENDED FUELS Coke 1" to 2", Anthracite 2" to 3", Dry Steam Coal 1½" to 2½", Household Coal 1" to 3", manufactured fuels, such as Coalite or Phurnacite, wood and peat.

HOT WATER SYSTEM The recommended size of cylinder is 40 gallons (direct or indirect). The cylinder must be lagged and should be fixed vertically and as near as possible to the cooker. In no case must flow and return pipes exceed 30 ft. each in length. Pipes longer than 15 ft. must be lagged. The draw-off pipe to the taps must be a "dead-leg" connection from the expansion pipe unless there is an auxiliary water heater.

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

TECHNICAL DATA

Overall Dimensions of Body

Width	51 inches
Height	32 "
Depth	21 1/2 "
Height to top of splash plate	52 "

Fire Door Opening

Width	11 3/4 inches
Height	6 3/4 "

Firebox

Fuel capacity	.6 cubic feet
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Bottom Grate

Diameter	9 1/2 inches
Area	.8 square feet

Air Inlet

Area of maximum opening 5 sq. ins.

Boiler

Capacity	1.44 gallons
Connections	1 B.S.P. at either side

Provision is made for withdrawing boiler through hob for cleaning.

The No. 40 RAYBURN can also supplied without boiler.

When ordering :—please indicate whether you require boiler connections left- or right-hand, flue connections horizontal or vertical and whether a plain wrought-welded, lower baffled or copper boiler is required.

Flue Connection The flue chamber is adaptable to give a horizontal or vertical outlet. The outlet fits the socket end of a 6-inch flue pipe.

Hotplate

Width	38 1/2 inches
Depth	9 "
Area	2.4 square feet

Ovens

	<i>Roasting and Baking Ovens</i>	<i>Warming Ovens</i>
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Width	14 inches	14 inches
Height	12 "	8 "
Depth	16 "	16 "
Capacity	1.56 cu. ft.	1.04 cu. ft.

Fuel consumption From 2 to 3 cwt. per week according to load.

Weight	cwt.	qtr.	lb.
Left-hand oven unit	2	1	7
Remainder of cooker	8	1	7
Total weight	10	2	14

Patent Nos. 666,809 and 637,216

If you run a

**SMALL HOTEL
BOARDING HOUSE
CAFE
STAFF CANTEN
SMALL SCHOOL
LARGE HOUSEHOLD
FARM**

**THE NO. 40
RAYBURN**

REGD. TRADE MARK

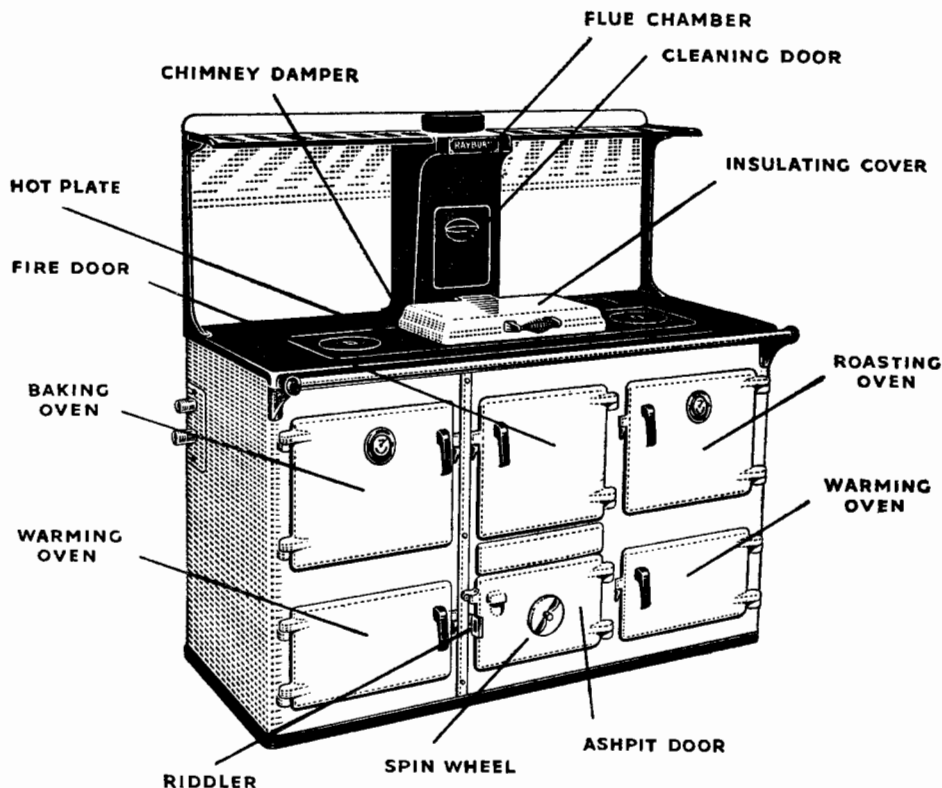
CONTINUOUS-BURNING COOKER & WATER HEATER

**IS THE COOKER
YOU NEED**

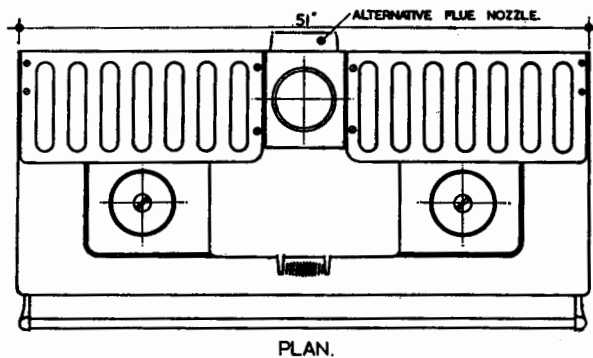
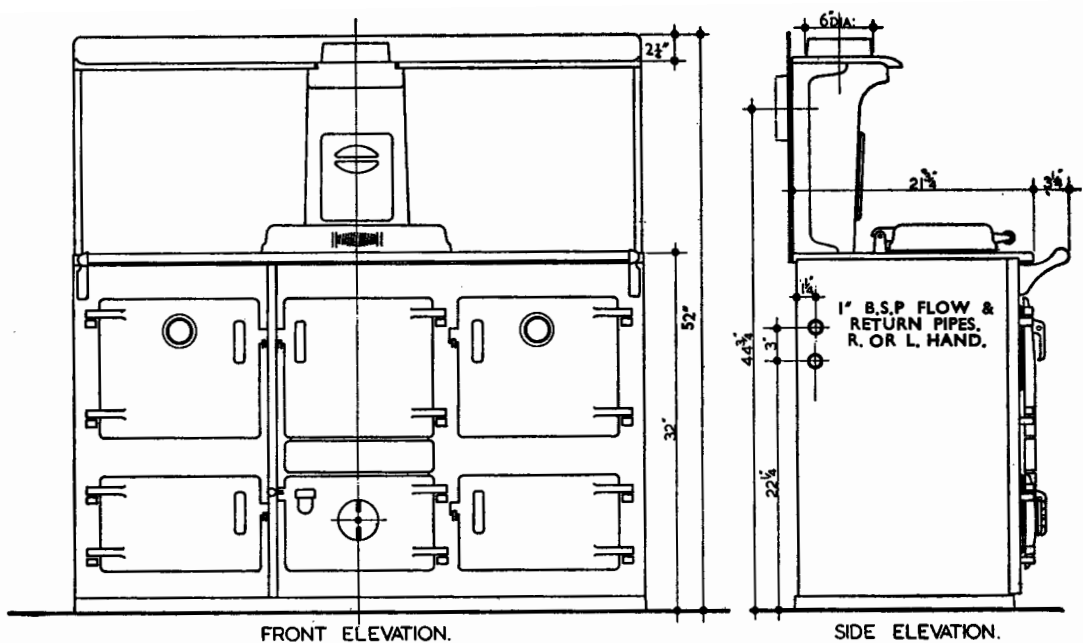
THE No. 40 RAYBURN COOKER

REGD. TRADE MARK

Patent Nos. : 666,809 and 637,216



1. The recommended capacity for the storage cylinder is 40 gallons (direct or indirect).
2. The cylinder must be effectively lagged and fixed vertically.
3. The cylinder should be as near as possible to the cooker. In no case must 1" flow and return pipes exceed 30' each in length.
4. 1" flow and return pipes exceeding 15' each in length must be lagged throughout their length.
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, unless an auxiliary water heater is installed.



PREPARATION OF THE SITE

The hearth should be level within $\frac{1}{8}$ " throughout its length, and of fireproof construction. When a properly constructed hearth is not available, the cooker may be placed on a slab of foamed slag concrete not less than 4" thick, or on a slab of other material providing equal insulation.

When fixed in a recess, the opening should be at least 54" wide x 60" high.

The alternative positions of the flue outlet are indicated in the dimensioned drawings.

ASSEMBLY.

The No. 40 Rayburn Cooker is delivered in two units—the left hand oven unit weighs approximately 2 cwt. 1 qr. 7 lbs., and the remainder of the cooker approximately 8 cwt. 1 qr. 7 lbs.

ASSEMBLY INSTRUCTIONS

Before beginning to assemble the cooker, remove the following parts—centre top plate No. 424, boiler with connections loosely screwed in, vertical back bricks (one each side of boiler), and cover plate on side of cooker.

Then proceed as follows:—

1. Place the right hand unit in position and level if necessary.
2. Make sure that the asbestos rope ring is firmly fixed to the side of the left hand unit.
3. Place the left hand unit alongside the right hand, and slide it into position.
4. Join the two units together by three screws through the front plates and the metal strip on the back plates.
5. Before positioning the boiler, fix the tails of the union elbows into the boiler, using the tappings nearer the circulating pipes and plugging the tapping not required.
6. Place the boiler in position, sealing between the side flanges of the boiler and the supporting plates with the fire cement provided.
7. Pass the connecting pipes, with union heads attached, through the duct provided and connect to the boiler.
8. Fit the cover plate and pipe collars to the side casing of the cooker, around the flow and return pipes, and complete connections to the storage cylinder, with draw-off cock on the return pipe. Fill with water and test.
9. Pack behind the boiler with slag wool provided.
10. Replace the following parts sealing all joints with the fire cement provided:—
 - (i) Vertical back bricks (one at each side of the boiler).
 - (ii) Top front brick.
11. Form flue chamber by fixing in the following order, sealing all joints:—
 - (i) back strip No. 439.
 - (ii) centre strip No. 438.
 - (iii) bottom plate No. 440.
 - (iv) centre top plate No. 424.
 - (v) small brick on top of boiler No. 469.
12. Attach splash back to standards and screw to hob of cooker.
13. Fit blanking plate and nozzle to flue chamber to give vertical or horizontal connection as required, seal plates, and fix flue chamber with damper blade in position.
14. Fit plate rack.
15. Seal horizontal connection to flue, or fit pipe to vertical connection according to requirements, sealing all joints and making sure that the register plate is sealed.
16. Fit loose parts, i.e., hot plate with cleaning plugs, insulating cover, flue chamber cleaning door, handrail and brackets.
17. Check the sealing of all joints in the firebox and ensure that the lever of the grate shaking mechanism engages between the two lugs on the underside of the grate and that the latter oscillates freely.

IMPORTANT NOTE.

A special collar is supplied for fixing to the wall immediately above the flue chamber to carry vertical fluepipe. This supports the fluepipe and makes it possible to remove the flue chamber to give access to the boiler without disturbing the fluepipe.

Testing.

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

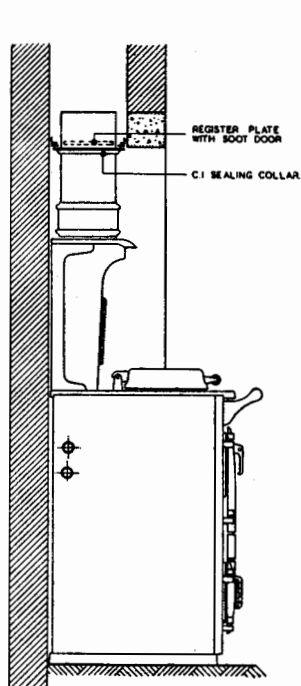


FIG. 1

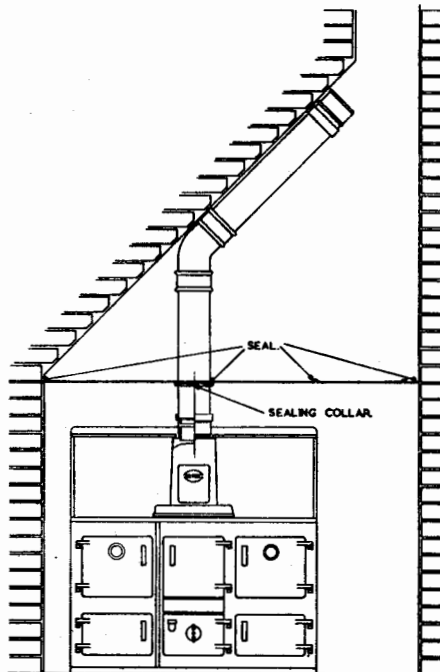


FIG. 2

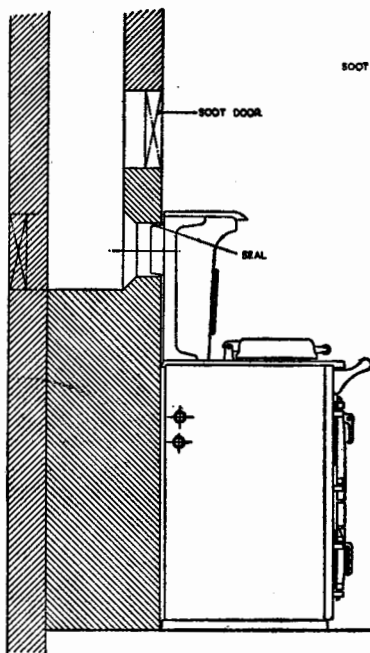


FIG. 3

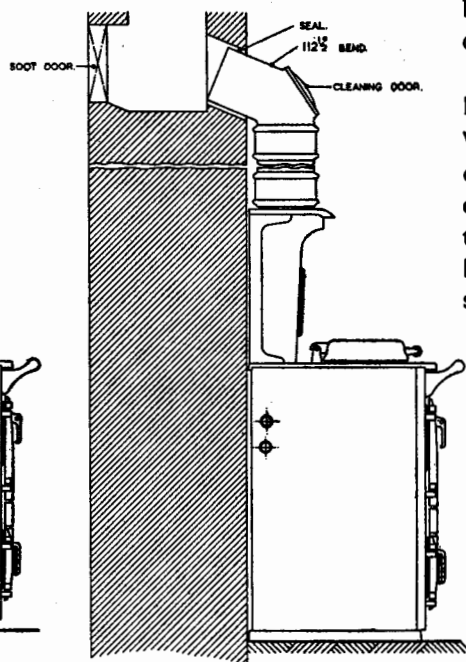


FIG. 4

FLUE LAYOUTS

● In Figure 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.

● If the cavity above the register plate is more than 3 ft. high the flue pipe must be carried up to the throat of the chimney (Figure 2). In this type of installation it may be necessary to seal the flue pipe into the throat of the chimney, and provide a soot door for chimney sweeping.

● In Figure 3 the Rayburn is connected direct to a brick flue.

● In Figure 4 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 airtight.* Provision must always be made for sweeping the chimney.

IMPORTANT

Flues consisting wholly of flue pipe are not recommended.

Manufactured by:

The Coalbrookdale Company Limited
WELLINGTON . . . SHROPSHIRE

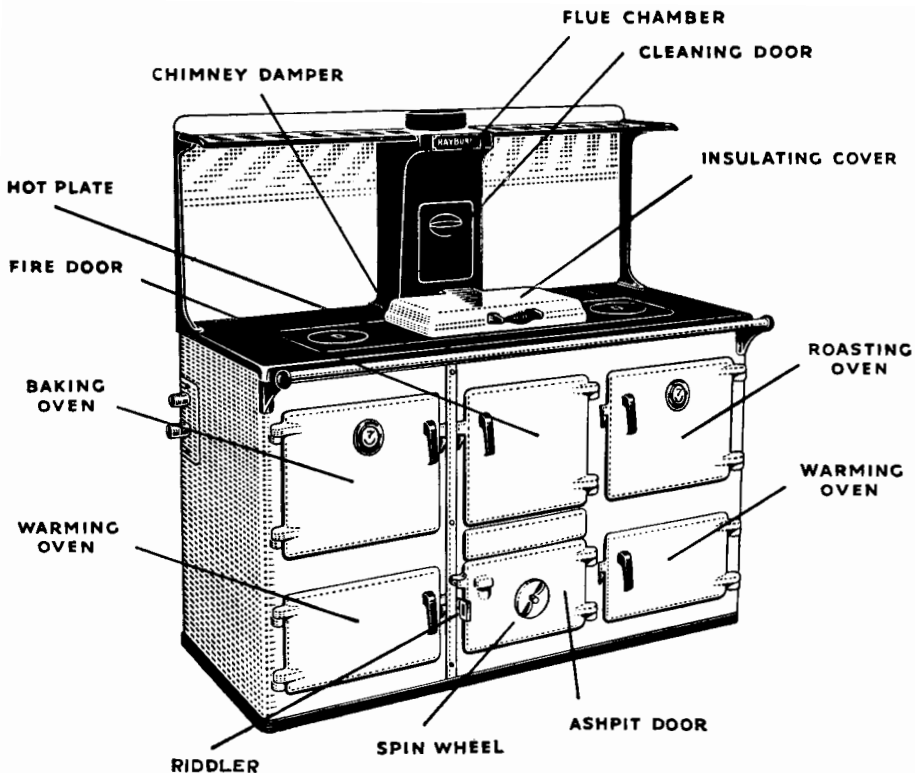
Proprietors: Allied Ironfounders Ltd.



Reg. Trade Mark
Jan./54 S.P.



Reg. Trade Mark
141/IR



No. 40 RAYBURN—4-Oven Cooker

FUEL & FUELLING

The recommended fuels are Coke 1" to 2" (No. 2 Broken Gas Coke), Anthracite 2" to 3" (Fruit Nuts), Dry Steam Coal 1 $\frac{3}{4}$ " to 2 $\frac{1}{2}$ " (Large Nuts), household coal 1" to 3" and manufactured fuels such as "Coalite," "Rexco" and "Phurnacite."

IT IS MOST IMPORTANT THAT THE FUEL SHOULD BE ADEQUATE IN SIZE. FUEL SMALLER THAN 1 INCH DOES NOT GIVE SATISFACTORY RESULTS.

The Rayburn also burns wood and peat, but with these overnight burning is not assured.

Before fuelling, **open the chimney damper to its full extent.** Fill the firebox to the level shown in Fig. 1. 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.

Do not fill the firebox above the level of the bottom of the fire door opening. 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.

NOTE — After riddling to clear the ash, the kindling may be laid on top of any dead fuel lying on the grate.

If coke is used a gas poker may be employed instead of paper and sticks. The gas poker can be inserted through the small cut-out immediately above the round grate.

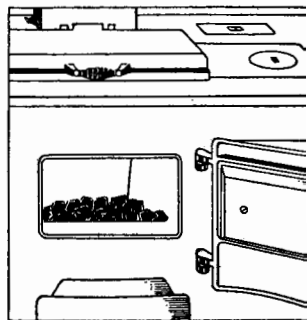


Fig. 1

RIDDLING

Open the chimney damper, and shake the bottom grate by a back and forth motion of the riddler at the side of the ashpit door. The tool provided should be used. Keep fire door and ashpit door closed. Remove ash from the 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.

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.

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 COOKER 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.

For control of oven and hotplate temperatures see appropriate headings.

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 cooker is idling.

THE ROASTING OVEN (continued)

Thoroughly de-ash the fire as described in the " Riddling " paragraph. Add fuel to the level shown in Fig. 1. Set the chimney damper at half-way 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.

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

THE BAKING OVEN

Although both ovens are suitable for roasting, the baking oven is controlled automatically at a slightly lower temperature than the roasting oven and with a higher proportion of bottom heat to give ideal baking conditions.

For maximum bottom heat, place the baking tins on the oven bottom ; to reduce top heat, place the sheet metal shelf on the top pair of runners.

THE WARMING OVENS

These ovens are 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.

THE HOTPLATE

THE BEST RESULTS CAN ONLY BE OBTAINED BY USING FLAT-BOTTOMED UTENSILS.

The hottest part of the hotplate is immediately above the fire : the ends are for simmering. Close the insulating cover when the hotplate is not in use. The plugs at each end are 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.

With a normal day's cooking, up to four 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 riddle the fire, empty the ashpan, and fill up with fuel to the level shown in Figure 1. 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 a quarter of its length.

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 for immediate use, do not refuel unless the fire has burned very low and time must then be allowed for the fire to burn through again.

GRATE REMOVAL & REPLACEMENT

The bottom grate can be lifted out through the fire door. For replacement, make sure that the firebox is clear and lower the grate vertically by hand through the fire door. **It is essential that the two projections on the rim of the grate are underneath, and engage the pin which forms the end of the riddling bar.** See Figure 2.

FLUE CLEANING

When burning coke or anthracite the flue should be cleaned once a month. Smoky coal may require weekly cleaning. The procedure is illustrated in figures 3, 4, 5 and 6.

Allow the fire to burn out. Open the chimney damper and remove the cleaning door from the flue chamber. Brush the soot from the chimney, letting it fall into the flue chamber. (Fig. 3). Remove the soot door from the right-hand end of the top plate and rake the soot to the end of the Cooker. Remove the plug from the hotplate, rake the soot forward, and push it into the firebox. Remove the plug from the hotplate over the baking oven and push any soot into the firebox. Keep the square opening in the flue feather clear and also the flue immediately behind it. (Figs. 4, 5 and 6.)

Replace all plugs and soot doors, riddle the bottom grate thoroughly, clear the firebox and ashpit and relight the fire.

REMOVAL OF BOILER FOR CLEANING *(Instructions for Heating Engineer)*

Turn off the water from the main and drain the system. Remove both plate rack and insulating cover. Remove the flue chamber (if the special collar has been fitted at the top of the flue chamber to support the flue pipe the chamber can be removed without disturbing the pipe). Lift out the hotplate. Remove

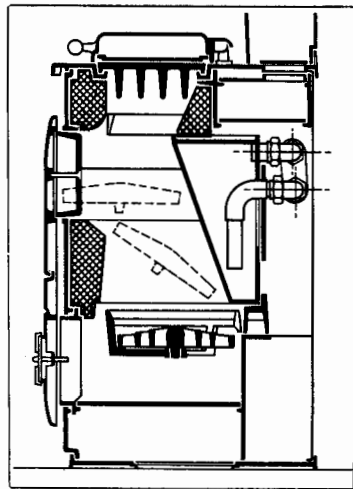


Fig. 2

REMOVAL OF BOILER FOR CLEANING (continued) *(Instructions for Heating Engineer)*

centre top plate (2 of the securing screws are not exposed until a section of asbestos cord in the hob recess is removed), small brick on top of boiler, and the vertical and horizontal plates behind this brick. Remove the slag wool from behind the boiler and undo the unions. The boiler can now be lifted out. Replace in the reverse order, renewing the vertical brick on each side of the boiler if necessary, and sealing all joints with fire cement.

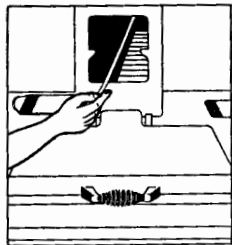


Fig. 3

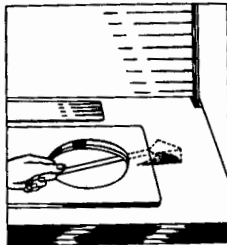


Fig. 4

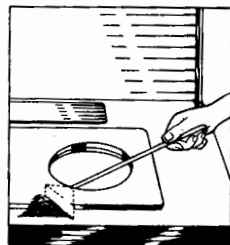


Fig. 5

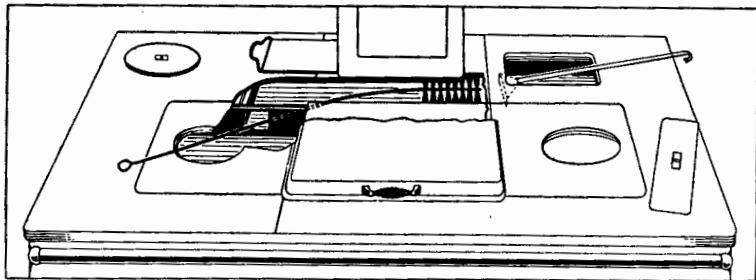


Fig. 6

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.

THE

No. 40 RAYBURN COOKER

REG'D TRADE MARK

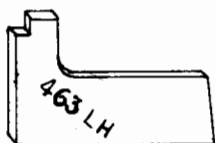
WITH AND WITHOUT BOILER

FIRE-BRICK REPLACEMENT INSTRUCTIONS

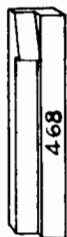


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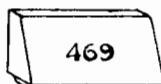
NO. 40 RAYBURN COOKER WITH BOILER



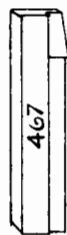
TOP SIDE L.H.



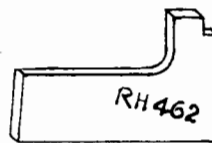
BACK
L.H. SIDE



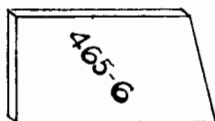
TOP BACK
OVER BOILER



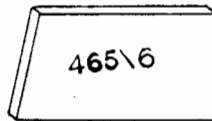
BACK
R.H. SIDE



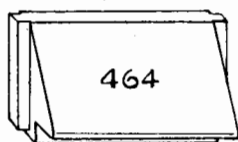
TOP SIDE R.H.



BOTTOM SIDE L.H.

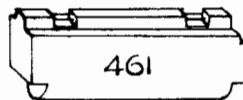


BOTTOM SIDE R.H.

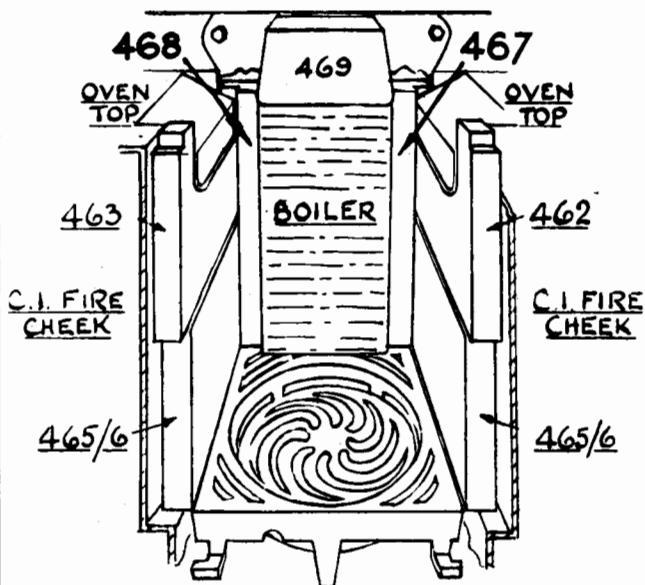


BOTTOM FRONT

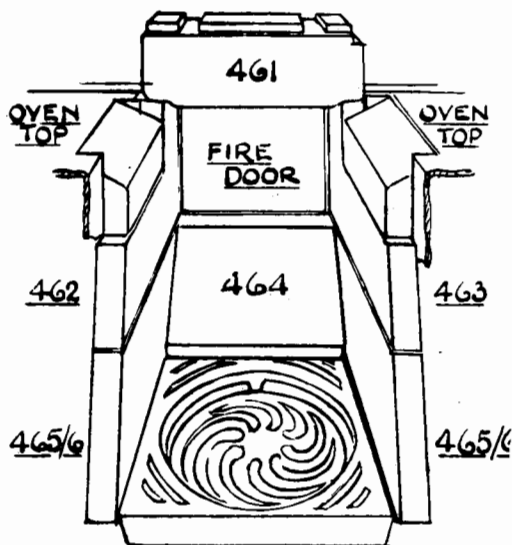
Nº 40 RAYBURN COOKER FIRE BRICKS BOILER TYPE.



TOP FRONT



BACK AND SIDE BRICKS
LOOKING FROM FRONT



FRONT AND SIDE BRICKS
LOOKING FROM BACK.

SKETCHES SHOWING POSITION of FIRE BRICKS for
Nº 40 RAYBURN COOKER with BOILER.

NO. 40 RAYBURN COOKER WITH BOILER

INSTRUCTIONS FOR REPLACEMENT OF FIRE BRICKS

Remove the two screws holding the hinge block of the Insulating Cover to the Boiler Access Plate (Part No. 424) and lift the Cover clear.

Lift off the two end portions of the Hotplate (Part No. 426A) and the centre portion (Part No. 426).

Take off the Flue Pipe Clamp, front and rear (Parts No. 453A and 454A) from the Flue Pipe supporting Bracket.

Unscrew two screws connecting each of the Plateracks to the Flue Chamber unit. Ease the screws, approximately two complete turns, attaching the Plateracks to the top of the Platerack Standards and also to the Splash-plate. Unscrew two screws at the back of the Boiler Access Plate (Part No. 424) and the two screws at the front, which will be found underneath the asbestos cord, one at each end of the groove provided for receiving the centre Hotplate, then lift off the complete Flue Chamber unit.

Slacken off the screw in the groove of Hob Plate, connecting Part No. 423 to No. 423A.

Remove brick No. 469, Flue Base Plate (No. 440) fixed with four screws, and centre Flue Guide (No. 438) secured by two hexagon set screws.

Remove top Front Brick 461, Side Bricks 462 and 463, Back Bricks 467 and 468. Lever R. and L.H. Side Bricks 465/6 towards the back of the Cooker, lift out bottom Front Brick 464, take out the two Bricks 465/6 and chip off the old fire cement from the surface of the castings where the fire bricks have been supported.



To restore Cooker, place new Bricks 456/6 in position, one to each side, bottom Front Brick 464, Side Bricks 462 and 463, Back Bricks 467 and 468, and top Front Brick 461 by lifting Hob Plate (No. 423) slightly to allow this to be pressed home against the Cooker front.

Pack mineral wool around boiler, if necessary.

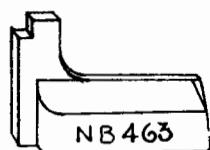
Fit centre Flue Guide (No. 438), Flue Base (No. 440) and top Back Brick 469.

Make good all fire brick joints with fire cement.

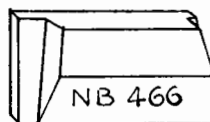
Re-fix the Flue Chamber unit, Plateracks and Flue Pipe Clamps.

Tighten screw connecting Hob Plate No. 423 to 423A, and finally, ensure that the asbestos cord is in position for making a good joint before replacing the Hotplate.

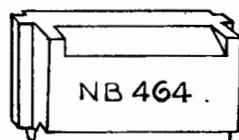
NO. 40 RAYBURN COOKER WITHOUT BOILER



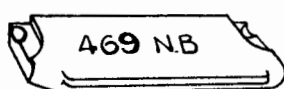
TOP SIDE L.H.



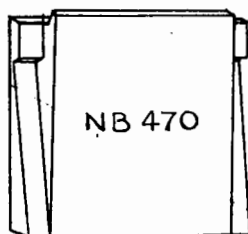
BOTTOM SIDE L.H.



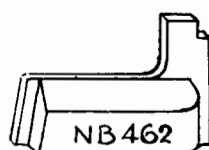
BOTTOM FRONT



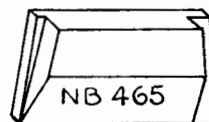
TOP BACK



BOTTOM BACK



TOP SIDE R.H.

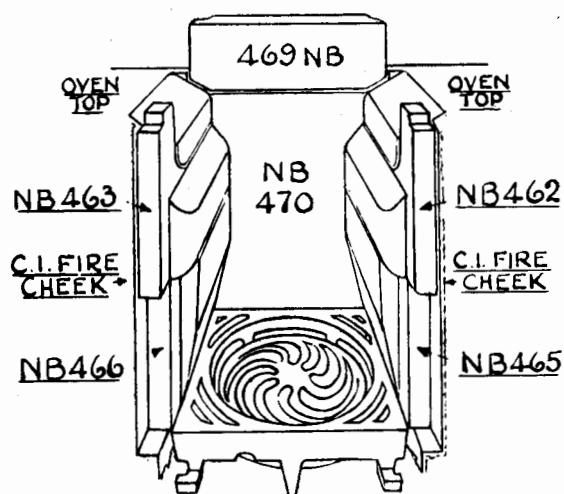


BOTTOM SIDE R.H.

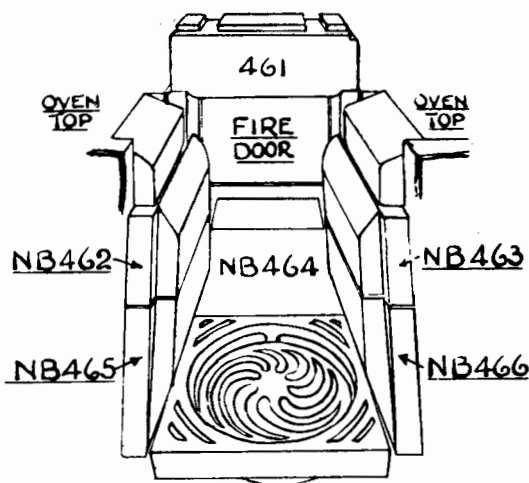


TOP FRONT

№ 40 RAYBURN COOKER
FIRE BRICKS
NON BOILER TYPE



BACK AND SIDE BRICKS
LOOKING FROM FRONT



FRONT AND SIDE BRICKS
LOOKING FROM BACK

SKETCHES SHOWING POSITION of FIRE BRICKS for
№ 40 RAYBURN COOKER without BOILER

NO. 40 RAYBURN COOKER WITHOUT BOILER

INSTRUCTIONS FOR THE REPLACEMENT OF FIRE BRICKS

Remove the two screws holding the hinge block of the Insulating Cover to the Access Plate (Part No. 424) and lift clear the Insulating block and Cover.

Lift off the two end portions of the Hotplate (Part No. 426A) and the centre portion (Part No. 426).

Take off the Flue Pipe Clamp, front and rear (Parts No. 453A and 454A) from the Flue Pipe supporting Bracket. Unscrew two screws connecting each of the Plateracks to the Flue Chamber unit. Ease the screws, approximately two complete turns, attaching the Plateracks to the top of the Platerack Standards and also to the Splash Plate. Unscrew two screws at the back of the Access Plate (Part No. 424) and the two screws at the front, which will be found underneath the asbestos cord, one at each end of the groove provided for receiving the centre Hotplate, then lift off the complete Flue Chamber unit.

Slacken off screw in the groove of Hob Plate, connecting Part No. 423 to No. 423A.

Remove brick N.B. 469, Flue Base Plate (No. 440) fixed with four screws, and centre Flue Guide (No. 438) secured by two hexagon set screws. Take out the mineral wool from the back of Back Brick N.B. 470 and the R. and L.H. Brick Positioning Plates (No. 455). Remove Back Brick N.B. 470, the one side of which it will be found necessary to swing towards the back of the Cooker before lifting vertically, top Front Brick No. 461, top Side Bricks No. 462 and 463, bottom Side Bricks No. 465 and 466, and bottom Front Brick No. 464.

Remove the old fire cement from the surface of the casting supporting fire bricks.

To restore Cooker, place bottom Front Brick N.B. 464 into position, followed by N.B. 465, N.B. 466, N.B. 462, N.B. 463 and Back Brick N.B. 470 having recessed sides facing towards the front and the lip at the top.

Side Plates (Part No. 455) are now secured by one screw in the top hole of each Plate.

Fit Front Brick No. 461 into position by lifting Hob Plate (No. 423) slightly to allow this to be pressed home against the Cooker front.

Replace mineral wool at the back of Back Brick N.B. 470, centre Flue Guide (No. 438), Flue Base (No. 440) and top Back Brick N.B. 469.

Make good all fire brick joints with fire cement.

Re-fix the Flue Chamber unit, Plateracks and Flue Pipe Clamps. Tighten screw connecting Hob Plate (No. 423) to 423A, and finally, ensure that the asbestos cord is in position for making a good joint before replacing the Hotplate.

No. 40

RAYBURN COOKER

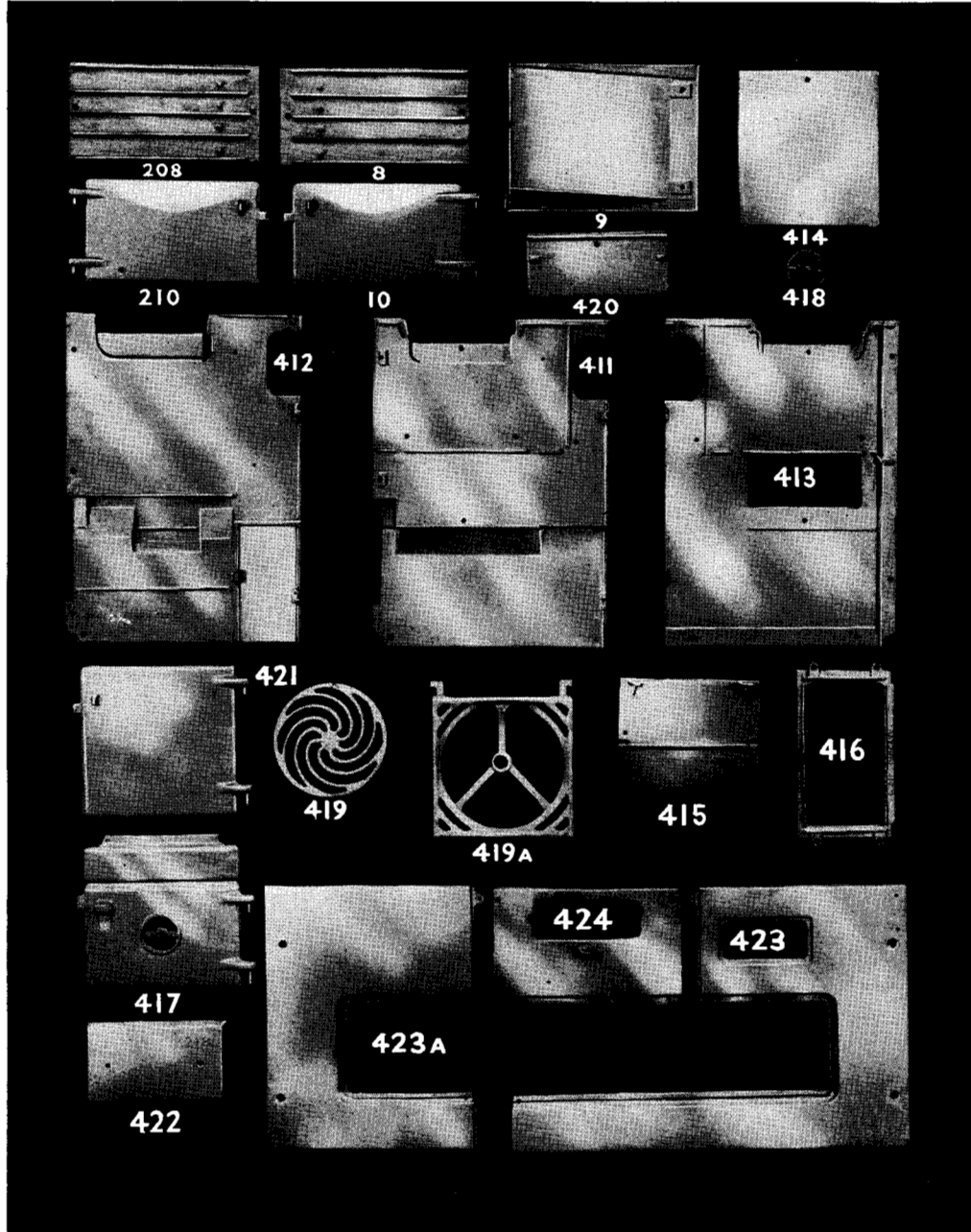
Component Parts

A Product of
Allied Ironfounders Limited

Manufactured by

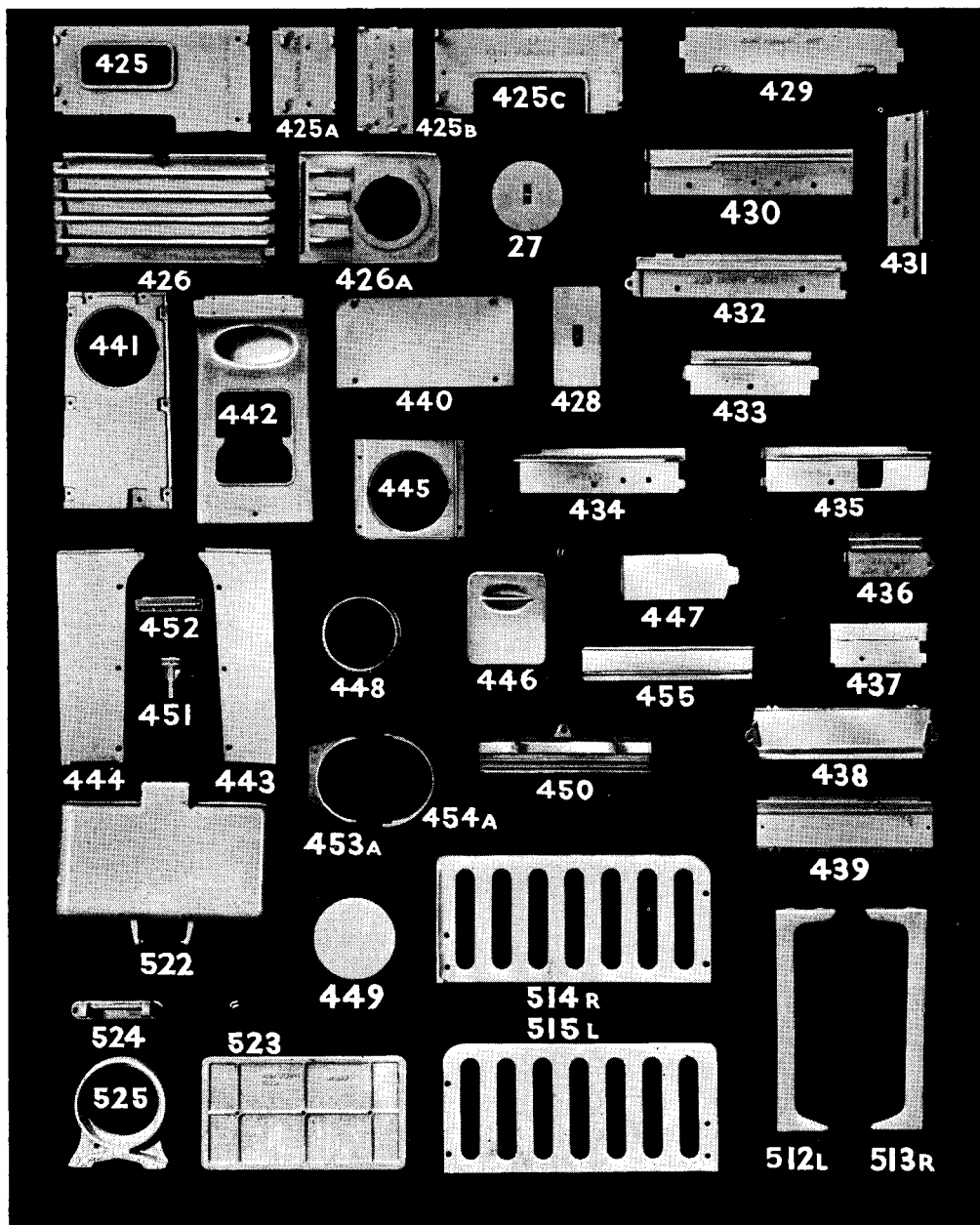
THE COALBROOKDALE CO. LTD.
WELLINGTON . . . SHROPSHIRE



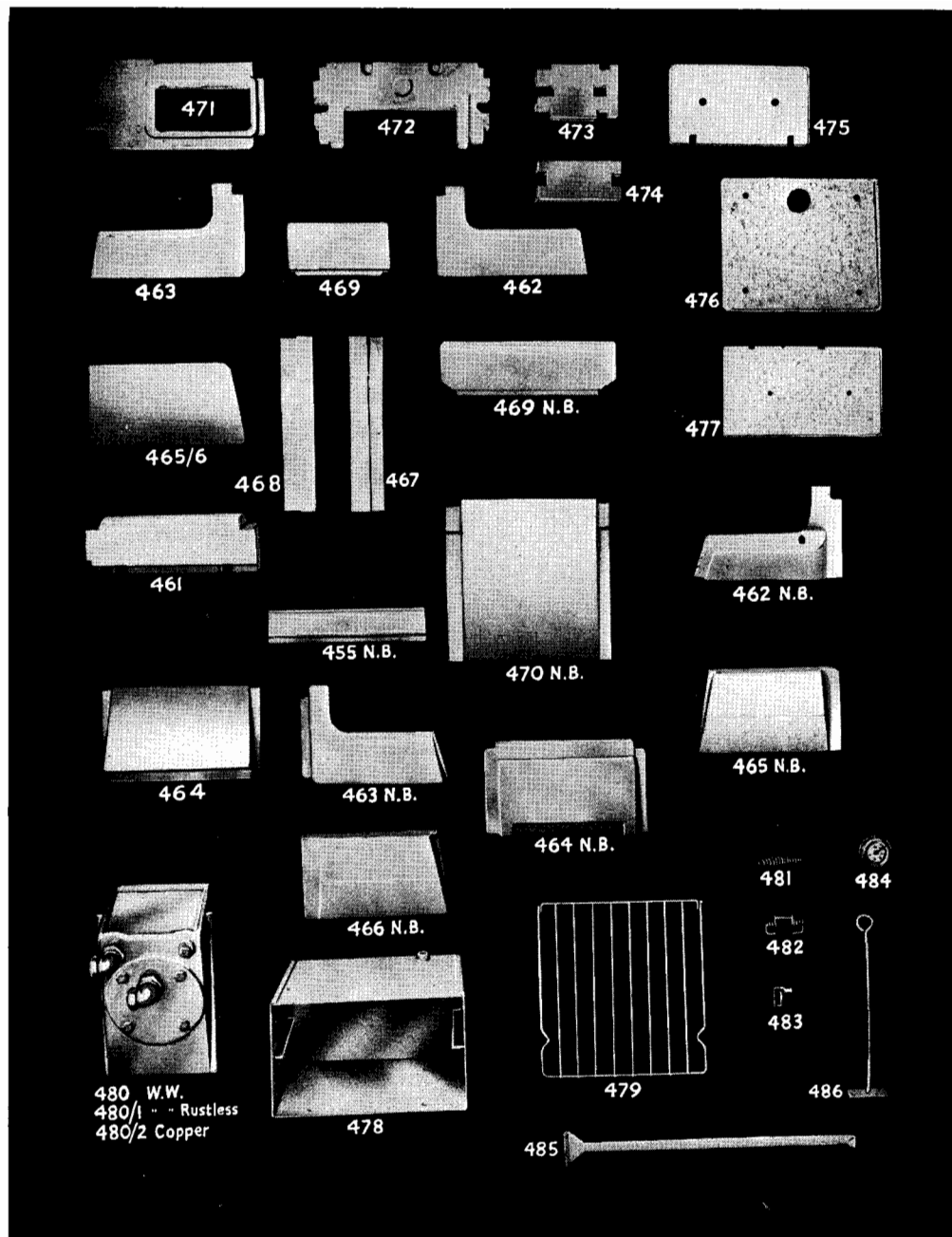


Part No.	Description
8	Oven Side (R. Hd.), Removable.
208	Oven Side (L. Hd.), Removable.
9	Oven Reflector Duct.
10	Warming Oven Door (R. Hd.).
210	Warming Oven Door (L. Hd.).
411	Fire Cheek (R. Hd.).
412	Fire Cheek (L. Hd.).
413	Oven Cheek (L. Hd.).
414	Ashpit Bottom.
415	Ashpit Back.
416	Ashpit Door Frame.

Part No.	Description
417	Ashpit Door.
418	Ashpit Door Spin Valve.
419	Circular Bottom Grate.
419A	Bottom Grate Frame.
420	Boiler Supporting Plate.
421	Fire Door.
422	Fire Door Protection Plate.
423	Top Plate (R. Hd.).
423A	Top Plate (L. Hd.).
424	Boiler Access Plate.

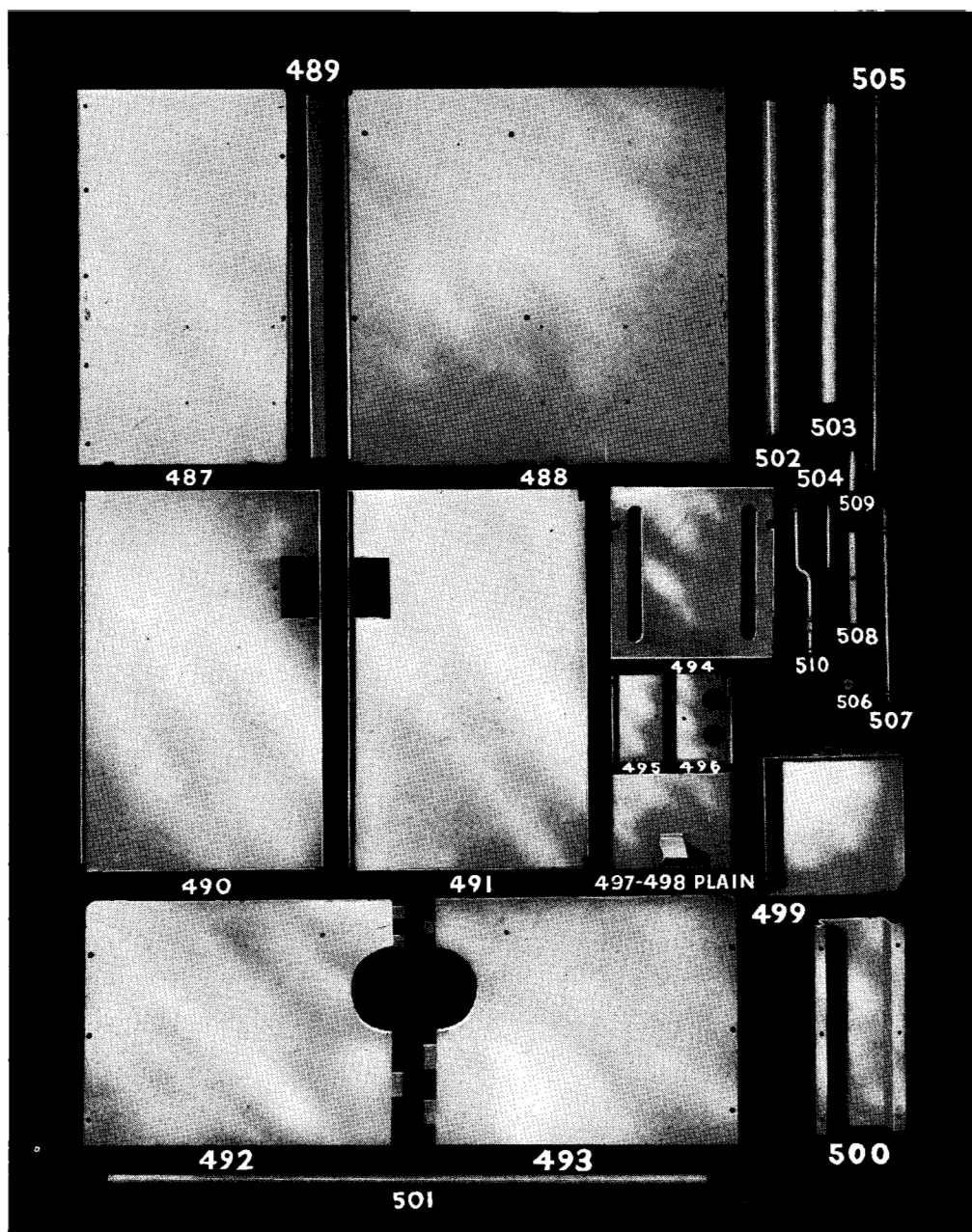


Part No.	Description	Part No.	Description	Part No.	Description
425	Top Plate Protection Plate (R.Hd.Back).	436	L.Hd. Oven Flue Guide (Back).	451	Riddling Rod Crosshead.
425A	Top Plate Protection Plate (L.Hd. Back).	437	L.Hd. Oven Flue Guide (Rear Side)	452	Riddling Rod Crosshead Guide.
425B	Top Plate Protection Plate (R.Hd. End).	438	Flue Guide (Centre over fire).	453A	Flue Pipe Clamp—Rear Section.
425C	Top Plate Protection Plate (FlueOutlet).	439	Flue Guide (Back of flue outlet).	454A	Flue Pipe Clamp—Front Section.
426	Hotplate (Centre).	440	Flue Base (Connecting oven tops).	455	Boiler Positioning Plate—R. & L. Hd.
426A	Hotplate (R. and L. Hd. Ends).	441	Flue Chamber Back.	455N.B.	Boiler Substitute Brick Positioning Plate—No Boiler model.
27	Hotplate (Cup).	442	Flue Chamber Front.	512L	Platerack Standard (L. Hd.).
428	Top Plate Cleaning Cup.	443	Flue Chamber Side (R. Hd.).	513R	Platerack Standard (R. Hd.).
429	R. Hd. Oven Flue Guide (Side).	444	Flue Chamber Side (L. Hd.).	514R	Platerack (R. Hd.).
430	R. Hd. Oven Flue Guide (Front).	445	Flue Chamber Top.	515L	Platerack (L. Hd.).
431	R. Hd. Oven Flue Guide (Centre).	446	Flue Chamber Cleaning Door.	522	Hotplate Insulating Cover.
432	R. Hd. Oven Flue Guide (Back).	447	Flue Chamber Damper.	523	Hotplate Insulating Cover Lining.
433	L. Hd. Oven Flue Guide (Side).	448	Flue Chamber Nozzle.	524	Hotplate Insulating Cover Hinge Block.
434	L. Hd. Oven Flue Guide (Front).	449	Flue Chamber Blanking Disc.	525	Flue Pipe Supporting Bracket.
435	L. Hd. Oven Flue Guide (Centre).	450	Boiler Support.		



Part No.	Description	
461	Top Front Brick.	Boiler model.
462	Top Side Brick (R. Hd.).	Boiler model.
463	Top Side Brick (L. Hd.).	Boiler model.
464	Bottom Front Brick.	Boiler model.
465/6	Bottom Side Brick (R. & L. Hd.).	Boiler model.
467	Boiler Side Brick (R. Hd.).	Boiler model.
468	Boiler Side Brick (L. Hd.).	Boiler model.
469	Top Back Brick.	Boiler model.
461	Top Front Brick.	No Boiler model.
462 N.B.	Top Side Brick (R. Hd.).	No Boiler model.
463 N.B.	Top Side Brick (L. Hd.).	No Boiler model.
464 N.B.	Bottom Front Brick.	No Boiler model.
465 N.B.	Bottom Side Brick (R. Hd.).	No Boiler model.
466 N.B.	Bottom Side Brick (L. Hd.).	No Boiler model.
469 N.B.	Top Back Brick.	No Boiler model.
470 N.B.	Boiler Substitute Brick.	No Boiler model.
471	Moulded Asbestos Hob Protection Pad.	

Part No.	Description
472	Moulded Asbestos Hob Protection Pad.
473	Moulded Asbestos Hob Protection Pad.
474	Moulded Asbestos Hob Protection Pad.
475	Asbestos Millboard Fire Door Lining.
476	Oven Door Lining.
477	Warming Oven Door Lining.
478	Warming Oven.
479	Oven Grid Shelf.
480	Wrot. Welded H.P. Boiler with Brass Connections.
480/1	W.W. H.P. Boiler Bower Barffed with Brass C'tions.
480/2	Copper H.P. Boiler with Brass Connections.
481	Hotplate Insulating Cover Handle.
482	Hotplate Insulating Cover Spring.
483	Riddling Rod Handle.
484	Oven Thermometer.
485	Flexible Handled Soot Rake.
486	Rigid Handled Soot Rake.



Part No.	Description
487	Back Casing (L. Hd.).
488	Back Casing (R. Hd.).
489	Back Casing—Jointing Strip.
490	Side Casing (L. Hd.).
491	Side Casing (R. Hd.).
492	Splashplate (L. Hd.).
493	Splashplate (R. Hd.).
494	Oven Shelf.
495	Blanking Plate for Boiler Connections Duct—Plain.
496	Blanking Plate for Boiler Connections Duct—With Pipe Holes.
497	Blanking Plate for Base Plate—With Warming Oven Support.
498	Blanking Plate for Base Plate—Plain.
499	Ashpan.

Part No.	Description
500	Boiler Connections Duct.
501	Handrail.
502	Flow Pipe for Wrot. Welded Boilers.
502A	Flow Pipe for Wrot. Welded Bower Barffed or Copper Boiler.
503	Return Pipe for Wrot. Welded Boiler.
503A	Return Pipe for Wrot. Welded Bower Barffed or Copper Boiler.
504	Warming Oven Vent Pipe.
505	Corner Stay Rod.
506	Corner Stay Rod Nut.
507	Oven Stay Rod.
508	Clamping Bar for Flue Chamber Blanking Disc.
509	Hot Plate Insulating Cover Hinge Pin.
510	Riddling Rod.