



RAYBURN

GOOD FOOD • HOT BATHS • WARM HOME

SOLID FUEL AND WOOD
CLASSIC SERIES

For further information and details,

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RAYBURN

Made By **AGA**



*'Fresh local food cooked to
perfection in our wonderful
wood fired Rayburn'.*

Life tastes good

For over sixty years, Rayburn have been integral to healthy kitchen living. We passionately believe in using natural resources responsibly and thanks to our rural heritage, we have always understood the benefits of cooking with fresh, local produce. The Classic is where it all started. The original Rayburn solid fuel range cooker. Refined over time, the Classic remains unchallenged as the most efficient, controllable, cast iron range cooker with the versatility to also provide central heating and/or domestic hot water. A Rayburn can be installed in virtually any situation, from a remote country house, to a four bedroomed townhouse or a new city centre flat conversion. In other words, any home where the virtues of self-reliance, minimal environmental impact, practical modern comforts and good, wholesome food are pre-requisites. Add to this the fact that we use reclaimed iron and that 70% of every Rayburn is recyclable, (made in one of the country's 'greenest' manufacturing plants) - it's got to be better for everyone.





Cooker shown : 355 SFW in cream.

Self-sufficient home cooking and heating

The Rayburn wood burning and multi-fuel Classic Series is a range of six models that cover every option from the simplicity of the 200SFW, a range cooker only, through a choice of cooking, hot water and heating combinations.

And every one can be fuelled with natural, carbon neutral wood; the least expensive fuel for cooking, domestic hot water and central heating.

Modern and clean, each one shares the same legendary simplicity to regulate the oven and hotplate temperatures, (a spinwheel and a chimney damper). Contrary to most assumptions, there's little mess and peripheral ash purely because; firstly, wood burns so efficiently and secondly, the Rayburn's combustion is so complete. (There is a riddling mechanism for solid fuels, but with wood particularly, it's hardly needed).

Equally, to control hot water and heating is just as straight forward. On the high-output 345W and 355SFW models, a priority damper lever enables the level of heat to be directed between the boiler and the cooker as required, thus making the most of the fuel. The temperature of the radiators can be precisely set by a simple thermostatic control.

In warmer weather the 216SFW, 345W and the 355SFW can be adjusted to limit hot water and save logs without any effect on cooking performance. Even further economies can be enjoyed by optimising overnight burning. All your cooking, hot water and heating in your control.



Reclaimed Iron



HETAS Approved



Carbon Neutral

Good food



Hot baths



Warm home



Wood is good



Carbon Neutral

Burning wood is carbon neutral, because it only releases the same amount of carbon dioxide to the atmosphere as it would, if it were left to decompose on the forest floor. So when you burn firewood be assured that you are not harming the environment.

Environmentally Friendly

Wood is renewable and therefore the most sustainable commodity fuel available.

'There's something so satisfying about burning logs and what could be more natural - they're clean, efficient, it's cheaper and I just love the smell of a wood fire'.

Wood only Rayburns

For those who know that they will only ever want to burn wood we have created models with grates specifically designed to optimise the combustion potential of wood. Wood only models are designated with a "W".

The 345W Heatranger provides cooking, hot water and central heating sharing many of the features of the larger output 355SFW. However, the wood only 345W has a unique benefit, in that it currently qualifies for a reduced rate of VAT (only 5% instead of the standard rate of 17.5%) as part of a government incentive for more people to use wood only fuelled central heating boilers as means of heating their homes. The reduced rate of VAT applies to both the 345W appliance and the basic installation costs providing that they are shown on the same invoice. Ask your Rayburn retailer for full details.

The 300W Cookmaster is our wood fuelled cooker only model and as it does not feature a boiler it means that it can benefit from a larger fire box instead. As a result the 300W boasts an increased fuel load of approximately 20kg of logs and which also means that the logs can be larger at 16 inches rather than 12 inches for other models.

If you want to enjoy the flexibility of burning a wider range of solid fuels, such as Manufactured Smokeless Fuel (MSF) compressed heat logs or peat briquettes as well as wood, then you should select a model denoted with "SFW" which stands for Solid Fuel & Wood (200SFW, 212SFW, 216SFW and 355SFW).

Sustainable Renewable Controllable

A clean burning, wood fired Rayburn uses indirect heat technology to create a stable, controllable heat source. Heat is transferred from the fire to the heavy, heat retentive castings by radiation, the top of the oven being heated by flue gasses passing over it. A unique triangular box under the oven reflects upwards to distribute heat across the floor of the oven. Inside, a special convector duct ensures that heat is conveyed to all parts evenly.

In a Rayburn, there are no oven flues to become blocked that could mean weekly cleaning as with some other wood burning cookers. There's little residual soot or dust, just the combustion gasses being utilised to the full before being released cleanly via the chimney.

Mounted into the top of a Rayburn is a large, cast-iron hotplate, underneath which are deep fins angled directly above the fire to collect and concentrate the heat. The heat is then graduated across the hotplate from left to right. The hotter left side being perfect for fast stir-frys and quick boiling - just slide across to simmer. And, as many a Rayburn enthusiast will confirm, it's superb built-in griddle makes it perfect for toast, toasted sandwiches and pancakes etc.

The art of wood burning

To obtain the best results from your Rayburn, it's important to use properly seasoned wood as this provides the most heat with the least smoke, burning cleanly and efficiently preventing the production of tar deposits in the chimney.

Once timber has been cut to length for the Rayburn's large firebox, the logs need to be split to expose the inner surface to allow moisture to evaporate and the wood to season.

Stack and leave for six months to a year, preferably under cover, for the moisture to reach the ideal level of 20% or below. 'Cut in autumn - burn the next'. Wood logs, blocks or peat briquettes can also be burnt.



Firebox

For best results use a mixture of soft and hard woods. Dry soft woods give a quick, hot fire to bring the cooker quickly up to temperature after idling. Burn hard woods for more prolonged burning once a desired temperature has been reached or for through the night.



Spinwheel

This controls the amount of air to the fire. The more open the higher the burn - adjust to set the fire at a stable level. For overnight banking, the spinwheel should be turned until it is almost closed so that the fire burns low and slow.



Hotwater

With all four water heating Rayburns, domestic hot water is provided 24 hours, completely automatically with no attention necessary. Some models can be adjusted seasonally to limit the output as required therefore conserving fuel.



Thermostat

This simple control is fitted to the 345W and the 355SFW to allow the temperature circulating through the radiators to be adjusted. It automatically adjusts the the air flow to the fire working in conjunction with the central heating thermostats to maintain a constant temperature.

There's more to discover, controls to tweak to set your Rayburn just so - the Chimney Damper, Flue Dilution Lever, Secondary Air Slide, Priority Damper - all there to provide maximum flexibility, performance and economy. But finding out is half the pleasure as you learn to enjoy life more with your Rayburn.

Better food because.....

The lower oven is two thirds the size of the main oven and is a warming oven, ideal for warming plates, keeping cooked food hot and drying meringues. Because the ovens vent into the flue, the flavours of the dishes are kept separate, with no cooking smells.

The hotplate is made of solid cast iron. The heat is graduated along its length, so it is easy to slide pans from simmering to boil - or any temperature in between.

You can use the top of the main oven for easy grilling. Even fat splashes are carbonised, which means minimal cleaning.

The large cast iron oven is easily controlled for roasting and baking. Heat zones allow you to cook at different temperatures. A meat tin, grill rack, oven shelves and plain shelf are supplied.



Seals in all the goodness, brings out all the flavour

Unlike conventional cookers which tend to dry food out, a cast iron Rayburn seals in all the juices and flavours.

We call this "kind-to-food" cooking and generations of devoted owners will testify to the Rayburn difference.



Bake

Like a traditional baker's brick oven, a Rayburn's 'kind-to-food', indirect radiant heat, will help you create featherlight pastries, beautifully baked cakes that are wonderfully moist and breads that have an unforgettable, authentic hearth baked flavour.



Fry

The intense heat of the hotplate means steaks can be quickly seared, locking in all the essential juices. It fries quickly and controllably, producing food that is crunchy on the outside and tender inside, with no lingering oily tastes - just perfect results every time.



Roast

A Rayburn copes beautifully. Perfect roasts are quick and easy in the main oven. The radiant heat ensures food is cooked evenly with minimum shrinkage. Or alternatively slow roasting gives meltingly tender results.



Stir-Fry

Intense and focused heat is the key to authentic stir-fries and the boiling end of a Rayburn's hotplate performs brilliantly. Able to heat up oil quickly and predictably - with large reserves of heat - the Rayburn delivers perfect stir-fries in minutes.



Slow Cooking

With the Rayburn's main oven running at an idling rate, you can create rich, succulent stews, casseroles, curries and soups. With all-round gentle heat and no worrying hot spots, you don't even need to stir regularly. Instead, a Rayburn will slow cook for hours - even overnight.



Steam

You can use the simmering end of the hotplate or the main oven, on a low setting, to steam anything from a light sponge pudding, to a pan of root vegetables. If you use the main oven, there will be no lingering smells and no steaming up the kitchen. Fresh-tasting and healthy food with the minimum of fuss.



Grill

Delicious, tasty grills. Bacon, fish, tomatoes, chops and that Sunday morning speciality of a full British breakfast, can all be grilled in the top of the main oven. Steaks can be done to perfection using a cast iron ridged grill pan on the hotplate.



Boil

The heat is graduated along the hotplate from one side to the other, so that you can bring a big pot of rice or potatoes quickly to the boil then just move them sideways to reduce the heat, from strong to gently simmering until ready. No need to constantly adjust with knobs and dials.



Toast

Unlike most other range cookers, you can cook directly on a Rayburn's hotplate, perfect for a tasty lunchtime toastie or for making drop scones and pancakes.

Get a taste of Rayburn today...

When you visit your Rayburn retailer, you can be sure of a first class service. The friendly staff will talk through your requirements and answer any questions you may have. There is lots of information to take away and if you wish, you can arrange for a home survey.



Personal service

Buying a new Rayburn couldn't be simpler. The best place to start is by watching the new Rayburn DVD, it contains lots of interesting features on everything to do with Rayburn and the Rayburn lifestyle.

Then why not pay us a visit? You can find your nearest retailer on www.rayburn-web.co.uk or by telephoning 08457 626147. The staff will give you friendly advice on everything from detailed technical issues to your choice of colour scheme. We can discuss your requirements and find the right Rayburn for you. If you would like to see a Rayburn in action, ask about a demonstration.

Home survey

We would always recommend a home survey. An engineer can then visit your home and ensure that the model you have chosen can be suitably located and will meet your requirements.

Your new Rayburn will arrive assembled and quality checked. As you would expect from an appliance made by Aga, it is built to last, that is why we can confidently offer you a free three year warranty on all parts, with a one year warranty on labour. A supplementary two-year labour warranty is also available.



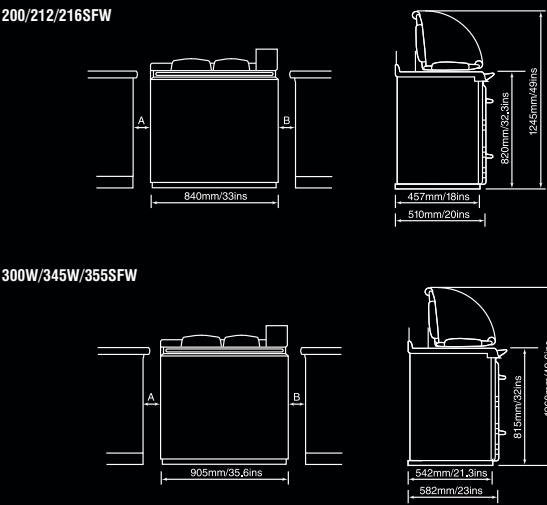
The Rayburn Guild

The Rayburn Guild is a nationwide network of authorised dealers and independent engineers, who have been specially trained and are committed to providing a first class installation and after-sales service.

The Rayburn Guild ensures the best experience possible from the moment you enter the shop, to the day your new Rayburn is installed.

You can find details of a Rayburn Guild engineer in your area by visiting our website: www.rayburn-web.co.uk

Choice of seven beautiful colours



The distance A and B should be a minimum of 150mm from any combustible material.

	Models					
	200SFW	212SFW	216SFW	300W	345W	355SFW
Features						
Solid Hotplate Cooking	✓	✓	✓	✓	✓	✓
Domestic hot water (DHW)		✓	✓		✓	✓
Central heating			✓		✓	✓
Ovens						
Cast iron main oven	✓	✓	✓	✓	✓	✓
Lower warming oven	✓	✓	✓	✓	✓	✓
Controls						
Manual	✓	✓	✓	✓	✓	✓
Thermostatic					✓	✓
Fuel						
Manufactured Smokeless Fuel, Wood and Peat	✓	✓	✓			✓
Wood only				✓	✓	
Flue system						
Conventional	✓	✓	✓	✓	✓	✓
Central heating hot water system						
Gravity DHW and pumped open vented heating systems			✓		✓	✓
Gravity DHW		✓				
Hot water storage						
190 Litres (40 Gallons)			✓		✓	✓
140 Litres (30 Gallons)		✓				
Total output						
Based on burning MSF* (except 345W, based on burning logs)	–	20,000 btu/h	30,000 btu/h	–	35,000 btu/h	56,000 btu/h
	–	6.1kW	9.0kW	–	10.5kW	16.0kW
					(Based on burning logs)	
Average No. of radiators	N/A	N/A	2-3	N/A	8	10
Weight	319kg	319kg	305kg	370kg	380kg	380kg

* Manufactured Smokeless Fuel

Model series	Hotplate & Oven Dimensions		
	Height	Width	Depth
200 Series			
Hotplate	-	543mm/21.3ins	197mm/7.8ins
Main Oven	305mm/12ins	356mm/14ins	403mm/15.8ins
Lower Oven	203mm/8ins	356mm/14ins	403mm/15.8ins
300 Series			
Hotplate	-	543mm/21.3ins	273mm/10.7ins
Main Oven	305mm/12ins	356mm/14ins	403mm/15.8ins
Lower Oven	203mm/8ins	356mm/14ins	403mm/15.8ins

Performance /efficiencies

All Rayburn products are independently accredited by third party bodies, covering performance and safety. Our Solid Fuel and Wood Classic range is tested to BS EN 12815 and is also HETAS approved. At Rayburn we are committed to supporting the government energy efficiency initiatives and to this end our products are designed to comply with the requirements of the latest building regulations.

Installation

We recommend that you have a site survey carried out by a suitably qualified and competent installer to ensure you choose a Rayburn that fully meets your needs and requirements.

In common with all heating appliances, a Rayburn must always be installed, commissioned and serviced by a qualified and trained heating engineer. A HETAS engineer must install a solid fuel Rayburn. If installation is to be by other persons, the local authority Building Control Office must be notified in accordance with current Building Regulations (England & Wales).

Rayburns must be installed in accordance with the manufacturer's installation instructions, relevant Building Regulations and British Standard Codes of Practice.

The Rayburn must be installed on a solid, level floor or on a base of non-combustible material which is capable of supporting its total weight.

Before connecting a Rayburn to its flue, or inserting a liner into a flue that has been previously used, the flue must be thoroughly swept of any soot and loose materials.

Servicing

Always use a fully trained competent engineer. Spares are available through your local Rayburn specialist. The heating engineer should only use genuine Rayburn parts. Wood burning and multi-solid fuel Rayburns, in addition to having the chimney swept, will require regular cleaning of the appliance flueways, which can be carried out by the user, according to the manufacturer's instructions.

Rayburn reserve the right to make alterations to the design, material and construction of the appliance. This brochure is produced as a buying guide and is not intended as a substitute for the installation and user instructions.



HETAS is the official body recognised by the Government to approve Solid Fuel domestic heating appliances, fuels and services.