

RAYBURN

GOOD FOOD | HOT BATHS | WARM HOME



Cast-iron Cooking



Australia





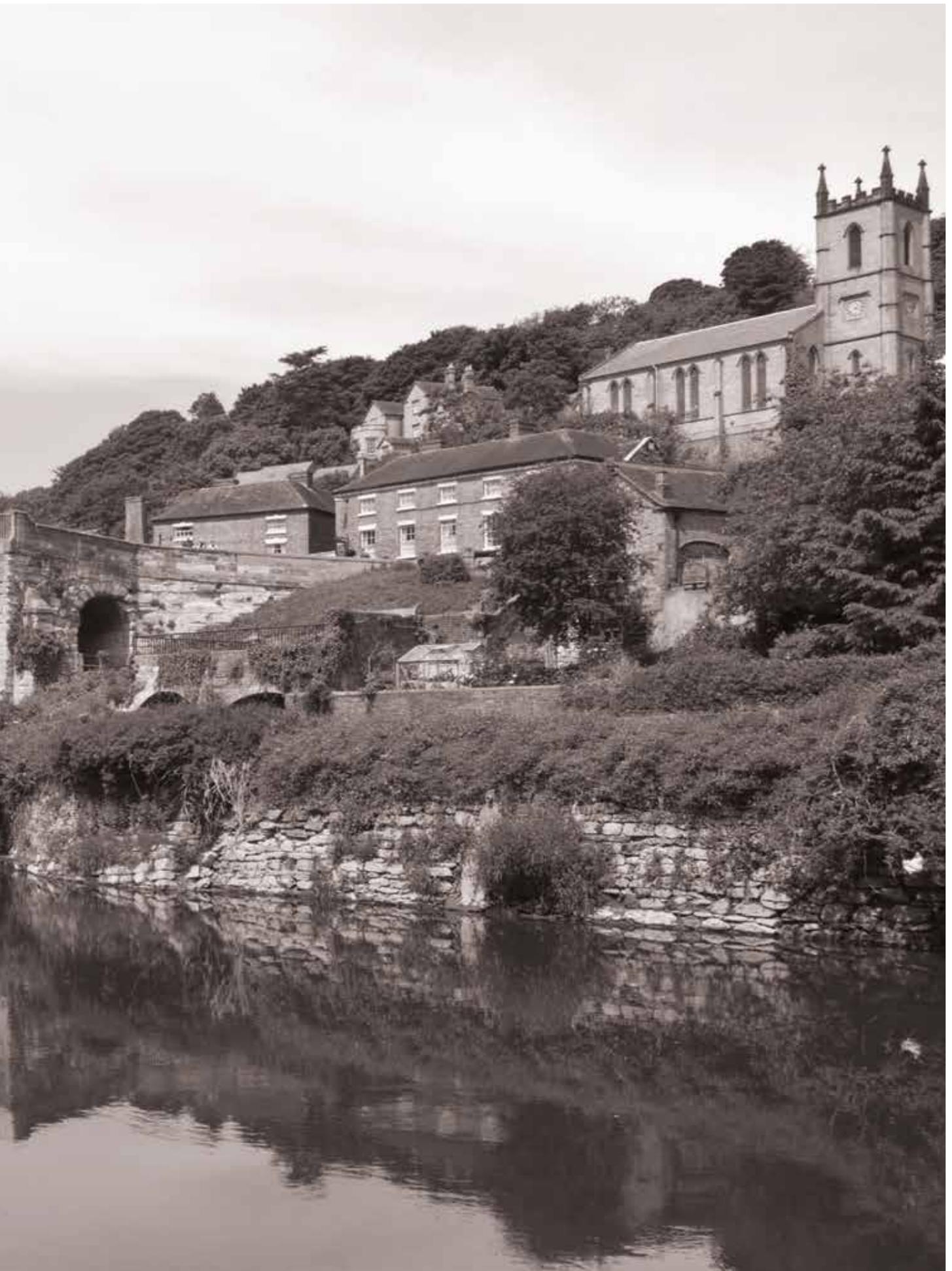
Why own a Rayburn?

For 75 years, Rayburn by AGA has been the warm heart of many British homes, leading the field in central heating range cookers. With its iconic design, reliability and flexibility, it's easy to see why the Rayburn has been such an enduring success.

Rayburn's are a totally flexible and controllable cast-iron range cooker that will transform your kitchen into a warm, welcoming space. Benefiting from the very latest boiler design and burner technology, a Rayburn delivers high levels of efficiency which are independently tested and verified. The Rayburn is a joy to live with because it's as good looking as it is practical.

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Craftsmanship

Take a closer look at an Rayburn and you'll discover that it isn't simply a cooker, it's a unique piece of hand-built craftsmanship and construction. For 75 years, Rayburn iron masters have continued the traditions of skilled craftsmanship, with each Rayburn manufactured with genuine pride.

Built from solid cast iron, each Rayburn is made with reassuring attention to detail, from the skilled casting of molten iron and the vitreous enamelling to the hand assembly.

While most cookers are spray painted in minutes, Rayburn models are covered in multiple protective coats of high gloss, gleaming vitreous enamel which gives the castings their characteristic surface* - each one is unique

9 Reasons to own a Rayburn

For 75 years, the Rayburn cooker has been at the heart of many a home. Here are just a few reasons why you simply cannot live without a Rayburn.



1 A central heating system and cooker in one neat package

Beneath the classically beautiful exterior of a Rayburn lies a highly efficient combined heating and cooking system that creates mouth-watering dishes, a wonderfully warm home and piping hot water, just when you need it. What's more, with the added convenience of having all your heating, hot water and cooking in one, you can use valuable additional space for other appliances.

2 A wide range of boilers to power any size of home

From the smallest model in our 200 Series that can supply hot water, to the largest of the 300 Series that can heat up to 8 radiators, there's a boiler to suit any size of the home. What's more, the use of our classic boiler design to deliver the high levels of efficiency you would expect from modern heating systems.



3 Colours to suit every home

With sixteen colour options to choose from, you're sure to find one that's perfect for your kitchen. For more information see page 21.

4 Rayburn ovens are self-cleaning

The cast-iron ovens are self-cleaning, a wire brush can be used to remove any burned-on deposits and also be used on the hotplate. Most spills simply burn off when the oven is at a high setting. The vitreous enamel exterior is easily cleaned using an approved vitreous enamel cleaner.





5 Simply better food

Rayburns are a brilliant cooker that produces flavoursome food from its fantastic cast-iron ovens. Using the principle of indirect heat, the ovens gently cook food and lock in flavour, moisture and goodness. To find out more about why Rayburn-cooked food tastes so good, see page 11.

6 A design classic

The iconic smooth lines, attractive colours and solid reliability of a Rayburn have created a design classic that blends in perfectly with any home. Though the dimensions of the 200 and 300 Series are compact, they can easily accommodate 5 pans on the hotplate and host a large main oven and smaller warming oven.



7 A proud heritage

For 75 years, the Rayburn has been made by skilled craftsmen in Shropshire – the birthplace of the Industrial Revolution. We are proud that the time-honoured traditions of skilled specialists have been passed down from one generation to the next. Each and every Rayburn model is made in the UK in keeping with a wonderful tradition.

8 A workhorse in the home

Nothing's more honest than a Rayburn. Throughout history, Rayburn has been inseparable from life in the country. When Shire horses ploughed the fields and generations of families worked the land, the Rayburn range was always at the centre of family life providing heating, hot water and cooking for all.



9 The green choice

Rayburn's are the ideal choice for those who care for the environment as much as they care about good food and a warm home.

A high percentage of every Rayburn is made from recycled materials such as lamp posts, drain covers, old cast-iron cookers and old machinery. Unlike other types of cookers, a Rayburn is almost completely recyclable.

The inside story



Today's AGA Rayburn cookers are the pinnacle of efficiency and flexibility.

A Rayburn is a totally flexible and controllable cast-iron range cooker that will transform your kitchen into a warm welcoming space. It has the capability to power your radiators, supply all the hot water you could need and create the most delicious food. Once installed, your Rayburn will virtually look after itself. The ovens are self-cleaning, the flue spirits away unwanted oven condensation and cooking smells. With regular service (dependent on your model), your Rayburn will perform day in, day out with maximum efficiency. That's why it's not simply a purchase, it's a solid investment for years to come.

The Hotplate

A solid one-piece cast iron construction, with heat, graduated along its length. As with a professional chef's hotplate, it's so easy to slide pans from simmering to boil – or any temperature in between.

Oven Doors

Positive door action makes the doors easy to close with just a push, while rope door seals provide excellent insulation.

Insulated Lids

When the insulated lids are in the closed position they retain hotplate heat, leaving the highly polished finish warm to the touch.

Lower Oven

The lower oven can be either a slow cooking oven or warming oven, dependent on the model. The cast-iron cooking oven operates at half the main oven temperature, whilst the sheet metal warming oven operates at one third.

Main Oven

The main oven is made from cast iron and using indirect heat, the oven can cook with the gentle efficiency that is unique to an authentic range. A thermodial in the main oven door gives a guide to the centre oven temperature.

Simmer: 90 – 150°C

Bake: 150 – 200°C

Roast: 200 – 250°C

All your heating needs in one cast-iron appliance

With a Rayburn central heating range cooker, you get the satisfaction of knowing that you are minimising effort and energy – all your cooking, heating and hot water needs in one neat package. That means you can enjoy a cosy, warm kitchen, hot water for all the family and heating for the rest of the home from one stunning appliance.

Rayburn boilers are stringently tested to give proven performance and efficiency. They are designed to operate from a variety of fuels, each with highly developed combustion chambers. Rayburn has a model to suit your heating needs, with a variety of boiler outputs that will heat two or three radiators right up to 8 radiators. Plus of course a constant supply of hot water!

EFFICIENT HEATING AND HOT WATER

We understand that a reliable heating system is essential in order to provide comfort and hot water all year round. That's why our boilers and burners are engineered to ensure the highest reliability and quality.



THE ART OF WOOD BURNING

The Rayburn is the ideal choice for those who care for the environment as much as they care about good food and a warm home. Benefiting from the very latest boiler design, Rayburn stoves are independently tested, verified, and provide superior engineering performance.

Add to this the specially designed wood burning capabilities, which optimize the combustion potential of wood, and you have the perfect solution for those who value both the environment and fuel independence.



THE GREEN CHOICE

A clean-burning, wood-fired Rayburn uses indirect heat technology to create a stable and controllable heat source.

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.



Home To Great Cooking



The combination of ovens and hotplates ensures the Rayburn is perfect for every kind of cooking.

Hotplate

The large hotplate with its stylish iconic insulating lids is delightfully simple to use, offering gentle simmering at one end and rapid boiling at the other. It can also be used for toast, drop scones, pancakes, scallops and more – a truly versatile cooking surface.

Main Oven

The large capacity main oven can be used for a variety of cooking techniques from roasting to grilling to baking -

and because the ovens are all vented into the flue the flavours from one dish will not taint another – so a whole range of foods from cakes to succulent roast joints can be cooked together – maximising the capacity of the Rayburn and minimising your effort!

Lower Oven

Complementing the hotplate and the main oven the lower oven has the same benefits of all-round heat and runs up to half the heat of the main oven. It is ideal for gentler items such as slow-cooked and rich-tasting casseroles and perfectly steamed, healthy, flavourful root vegetables.

Simply Better Food

Rayburn cast-iron ovens use the principle of indirect radiant heat, which is kind to food and locks in flavour, moisture and goodness. Generations of devoted Rayburn owners will testify to the difference.

From high-heat cooking, which helps bring out the best in vegetables, to roasting and brilliant baking, the Rayburn is master of all culinary styles.

Whether you're cooking a simple dish or the most complex of modern recipes, you can rely on your Rayburn to perform beautifully.



MASTER OF ALL CULINARY STYLES

BAKE

Indirect radiant heat will help you create feather-light pastries, beautifully baked cakes and wonderfully moist bread.

FRY & STIR-FRY

The intense heat of the hotplate means steaks can be quickly seared, producing meat that is branded on the outside and tender inside. The boiling end of a Rayburn hotplate delivers a perfect stir-fry in minutes.

ROAST

Roasts are quick and easy in the main oven. Food is cooked evenly with minimum shrinkage. Alternatively, slow roasting gives meltingly tender results.

GRILL

Delicious, tasty grills. Bacon, fish, tomatoes, chops and that Sunday morning speciality of a full English breakfast, can all be grilled at the top of the main oven.

STEAM

You can use the simmering end of the hotplate or the main oven, on a low temperature, to steam anything from a light sponge pudding to a pan of root vegetables.

SLOW COOKING

With the main oven of the Rayburn running at an idling rate, you can create rich, succulent stews, casseroles, curries and soups.

BOIL

The heat is graduated along with the hotplate so that you can bring a big pot of rice or potatoes quickly to the boil then just slide them sideways to reduce the heat.

GRIDDLE COOKING

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







Rayburn and the Environment

The Rayburn name has long been synonymous with good food and is quite unlike any other household appliance. This is due to its renowned longevity and performance, there are thousands of Rayburn cookers all over the world still working perfectly for over 50 years of sterling service.

A large proportion of each Rayburn has been created using reclaimed iron, this means each Rayburn cooker is made with up to 70% recycled material. This practice was incorporated over 75 years ago since the very first Rayburn cooker was created. So, you'll never see one on a landfill site, as green credentials go, that's pretty impressive.

THE USE OF WOOD

Wood is an efficient and economical method of fuelling your home and every solid fuel Rayburn. Rayburn wood-fired cookers offer maximum flexibility, performance and economy through a clever combination of air intakes, dampers and levers.

Wood is a renewable resource and the most environmentally friendly fuel to burn and can be used in our 200 Series and 355SFW models. Enjoy low running costs through this efficient and economical method of cooking and heating your home.



Rayburn 200SFW



Rayburn 212FW



Rayburn 216SFW



Rayburn 355SFW



Rayburn Home Heating

200 SERIES

200SFW, 212SFW and 216SFW

A COMPACT MODEL, PERFECTLY AT HOME IN ANY KITCHEN

With all the power and efficiency you would expect from a Rayburn, in a compact size, the 200 Series is ideal for smaller kitchens.

Featuring a hotplate with graduated heat, a large main oven and a lower warming oven, the 200 Series offers superb cooking and heating performance in a compact package.

Models vary in their offering, so you can choose from cooking only, cooking and hot water or a combined cooking, partial central heating and hot water system.



COLOURS



MODELS AVAILABLE



Cooker Only

200SFW



Cooker & Hot Water System

212SFW



Cooker, Hot Water & Central Heating System

216SFW

FUEL OPTIONS

- Seasoned Wood

KEY FEATURES

- Compact Design
- Manual Controls
- The hotplate can accommodate up to five saucepans
- Capable of heating up to 2 – 3 radiators (216 Model Only)





Rayburn Home Heating

355SFW

COMPACT PERFORMANCE WITH ULTIMATE FLEXIBILITY

Offering ultimate flexibility and performance, the Rayburn 355 model works well in both traditional and contemporary spaces and delivers exceptional performance.

This model is designed to provide central heating, hot water and cooking. It has the largest output in the range, so it's ideal for those with larger heating requirements.

A generous hotplate takes up to five saucepans and is complemented by the main cooking oven and large warming oven.



COLOURS



MODELS AVAILABLE



Cooker, Hot Water & Central Heating System
355SFW

FUEL OPTIONS

- Seasoned Wood

KEY FEATURES

- Compact Design
- Thermostatic controls on selected models
- Cast iron cooking excellence with switch on/off controls
- The hotplate can accommodate up to five saucepans
- Capable of heating up to 8 radiators





Rayburn Enamel Colours

THERE ARE 16 BEAUTIFUL COLOURS TO CHOOSE FROM...



Cream



Linen



White



Black



Pewter



Slate



Pearl Ashes



Dove



Duck Egg Blue



Dark Blue



Dartmouth Blue



Blush



Aubergine



Salcombe Blue



Olivine



British Racing Green

*Please note that while we take every care to ensure these colours are accurate, they are only as close as the printing process will allow. The unique enamelling process means that colours may darken when in use. Colour samples are available from your local retailer. Details of technical specifications can be found on agaaustralia.com.au. An additional charge applies for all colours excluding Cream and Black.

Buying a Rayburn

VISITING OUR SHOWROOMS – NATIONWIDE

Buying a new Rayburn can be a big decision, which is why we recommend visiting our showroom where you will get friendly advice on everything from detailed technical issues through to colour choices to help you find the right model to best suit your needs.

SITE SURVEY

We offer site surveys, which involves having a team member visit your home to ensure that the model you have chosen can be suitably located and will meet with your requirements.

WARRANTY

Your Rayburn cooker comes complete with a three-year warranty on parts and a one year warranty on labour.





Vital Statistics

Rayburn 200 Series



	Height (mm)	Width (mm)	Depth (mm)	Oven Capacity (Litres)
200 Series (overall dimensions)	820	840	457	N/A
Hotplate	-	543	197	N/A
Main Oven	305	356	403	41.9
Lower Oven	203	356	403	27.7
Full Height with Lid Open	1245			

Rayburn 355SFW



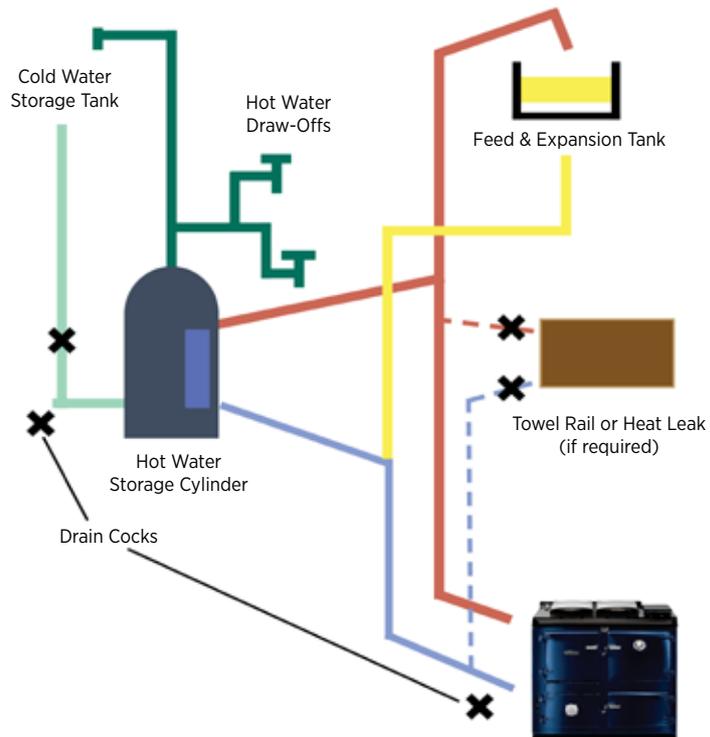
	Height (mm)	Width (mm)	Depth (mm)	Oven Capacity (Litres)
355SFW Series (overall dimensions)	815	905	542	N/A
Hotplate	-	543	273	N/A
Main Oven	305	356	403	41.9
Lower Oven	203	356	403	27.7
Full Height with Lid Open	1260			



Examples of typical Rayburn Hot Water & Central Heating Configurations*

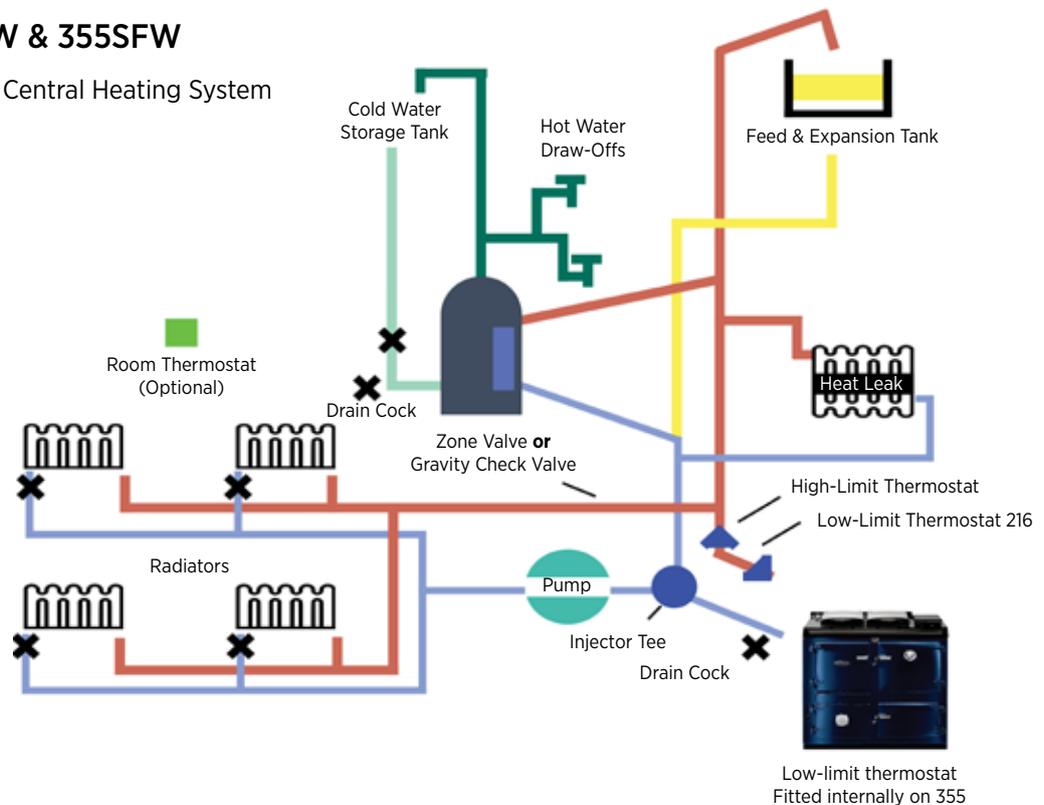
Rayburn 212SF

Typical Hot Water System



Rayburn 216SF & 355SF

Typical Hot Water & Central Heating System



For more information, please contact your local Rayburn dealer for an installation manual. *Examples only. For more detailed information, consult your local plumber or installer.*

Use this handy table to find which Rayburn appliance will suit you best

FUEL TYPE	MANUFACTURED SOKELESS FUEL (MSF), WOOD OPERATED			
	MODEL	200 SFW	212 SFW	216SFW
Function				
Cooking	✓	✓	✓	✓
Domestic Hot Water (DHW)		✓	✓	✓
Central Heating			✓	✓
Ovens				
Cast-iron Roasting/ Baking oven	✓	✓	✓	✓
Cast-iron Simmering Oven				
Lower warming oven	✓	✓	✓	✓
Controls				
Manual	✓	✓	✓	✓
Thermostatic				✓
Flue System				
Conventional	✓	✓	✓	✓
Central Heating Hot Water System				
Fully pumped open & sealed systems			✓	✓
Gravity DHW & pumped open heating systems		✓		
Gravity DHW				
Hot Water Storage				
190 Litres			✓	✓
140 Litres		✓		
Boiler Output				
Btu/h		6,000	*16,000	*40,000
kW		1.9	4.7	11.7
Average no. of radiators (typically 1.5kW output)			2/3	8
Rapid Response				
Electrical Supply Required				
Weight (kg)	240	300	305	370



Rayburn 200SFW



Rayburn 212SFW



Rayburn 216SFW



Rayburn 355SFW

*Operates at half the temperature of the main oven. Boiler outputs based on refuelling every 2/3 hours. *Based on burning MSF (3hr refuelling cycle). **Based on burning logs (1½ hours refuelling cycle). For further details, please contact your nearest Rayburn dealer or refer to the technical pages on www.agaaustralia.com.au.

Guide to Flues

WHAT IS A FLUE AND WHAT DOES IT DO?

When we burn fuel to release heat, there are gases produced that need to be safely discharged to the outside atmosphere, where they quickly and harmlessly disperse. Solid fuel and wood-burning appliances need a flue to create a movement of air and thus oxygen across the firebed to make them burn. The 'flue' is the means used to convey the 'products of combustion' from the cooker to outside. Any objectionable smells created are therefore also carried away by the flue. A flue can be part of a chimney, but there are various types and options.

CONVENTIONAL FLUE

A conventional flue (also known as open flue) uses a flue continuously rising from the top of the cooker and terminating above the highest part of the roof. A chimney built of stone or brick can be used for this purpose, providing that the inside is lined with an acid-resistant material, again commonly referred to as the 'flue'.

Alternatively, the flue-pipe from the cooker can be taken all the way up using special prefabricated flue systems consisting of twin-wall pipe and usually manufactured from stainless steel. Conventional flued cookers can be sited on internal or external walls within the property



Notes:

1. A properly installed flue system is essential for the safe and efficient operation of a Rayburn.
2. If you are planning to use an existing masonry chimney, it must first be inspected, tested and swept.
3. Our product installation instructions are available for downloading on our website, agaaustralia.com.au
4. Most AGA Rayburn dealers are able to arrange for home surveys and offer pre-installation advice.
5. The installation and commissioning of range cookers must be carried out by a licensed person and a compliance certificate is issued for the work.
6. Flues and chimneys need routine inspection and cleaning,



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