

# RAYBURN

GOOD FOOD · HOT BATHS · WARM HOME

HEATRANGER CLASSIC



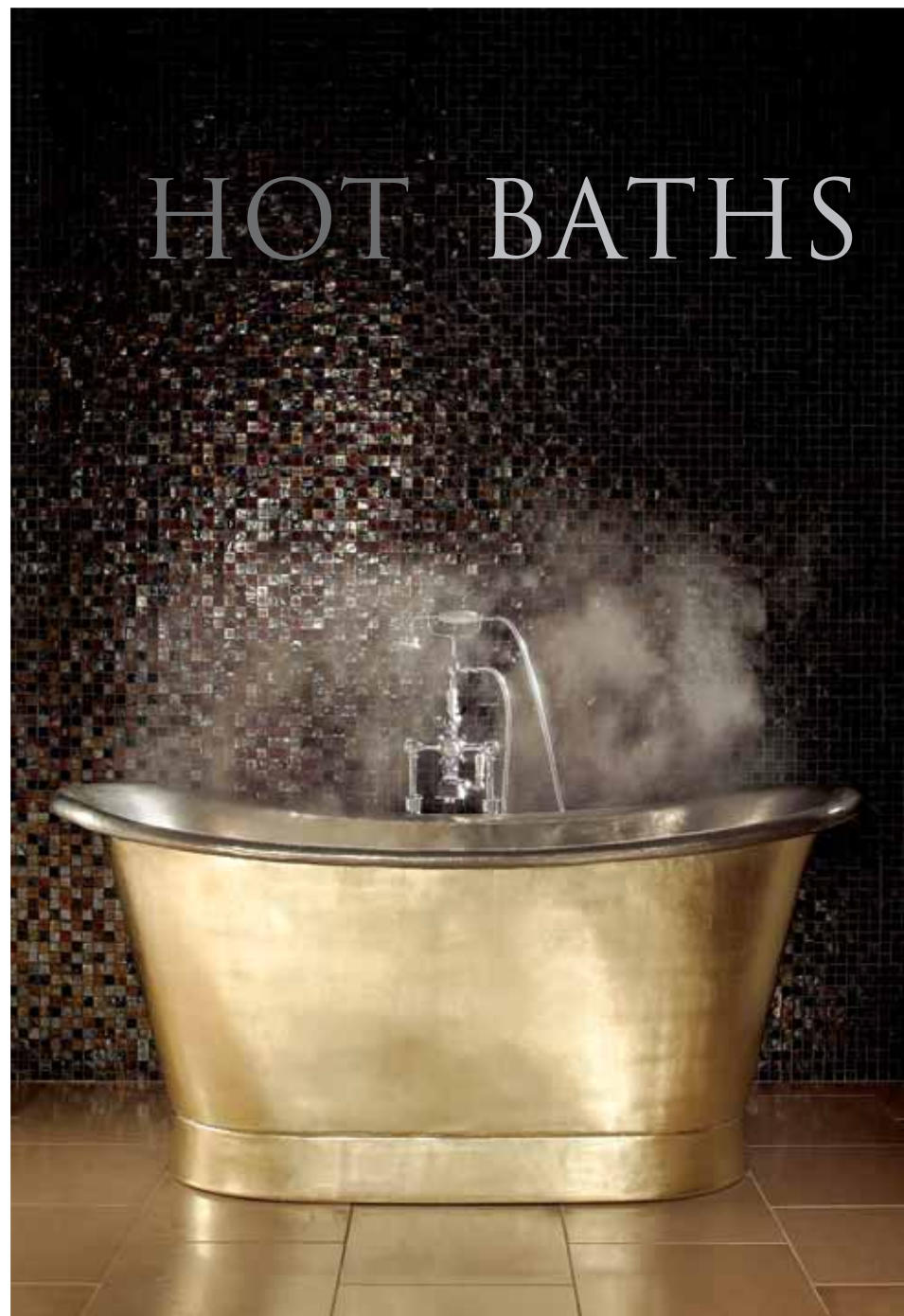
**RAYBURN**

from **AGA**

# GOOD FOOD



# HOT BATHS



# WARM HOME



## WHY YOU SHOULD OWN A RAYBURN

For more than 60 years Rayburn has been leading the field in central-heating range cookers.

Iconic design, absolute reliability and flexibility ensure today's Rayburn remains extremely popular and more importantly, relevant to today's hectic home.

The convenience of having all your hot water, central heating and cooking needs met by one beautiful efficient appliance should not be underestimated. And, because the Rayburn is as good-looking as it is practical, it's a joy to live with.

With wood-burning Rayburns, biofuel-enabled models and those that can be integrated with Rayburn solar systems, there's never been a better time to own a Rayburn. And, because it costs far less to run a Rayburn than comparable, separate cooking and heating systems, it's good for your budget too.

So if you love a warm house, good food and abundant hot water, there's a Rayburn for you.



from AGA



## CRAFTED BY HAND, BUILT FOR LIFE

BUILT ON HERITAGE, THE RAYBURN IS PERFECT FOR LIFE IN TODAY'S KITCHEN.

Every Rayburn is made at our historic foundry in Coalbrookdale, on the same site where Abraham Darby discovered the casting process that started the Industrial Revolution.

Today, Rayburn iron masters continue those traditions of skilled craftsmanship and each Rayburn is produced with genuine pride.

From the skilled casting of molten iron and the vitreous enamelling to the hand assembly, each Rayburn is built with reassuring attention to the smallest detail.

It's this unique quality of build that sets the Rayburn apart and promises unrivalled performance and reliability.

**RAYBURN**

from **AGA**



## HEATRANGER 200 Series



### DID YOU KNOW?

Use the gentle warmth on the top of the Rayburn to soften, melt or warm ingredients for cooking. Soften butter, melt chocolate and warm flour in its mixing bowl for brilliant bread-making.

## A COMPACT MODEL, PERFECTLY AT HOME IN ANY KITCHEN

Small and perfectly formed, cookers from the Rayburn 200 Series offer superb cooking and heating performance in a compact package. Models vary in their offering, so you can choose partial central heating and hot water or hot water only. With both options, you'll also benefit from superior cooking performance from the large Main Oven, the second Warming Oven and the hotplate with its graduated heat.

Fuel options include natural gas, LPG, smokeless fuel, seasoned wood and peat briquettes.

**RAYBURN**

from **AGA**



## HEATRANGER 300 Series



### DID YOU KNOW?

Children's paintings, collages and appliqué masterpieces will quickly dry out on a tray on a chef's pad on top of the hotplate lids.

## DESIGNED WITH TODAY'S KITCHEN IN MIND

Cookers from the Rayburn 300 Series are a similar neat size to the 200 Series, but have a larger hotplate and increased depth, so they work perfectly with standard 600mm kitchen units. You can choose to use these Rayburns for cooking, central heating and hot water or just cooking and hot water. Offering ultimate flexibility and great performance, the Rayburn 300 Series cookers work well in both traditional and contemporary spaces and offer exceptional cooking performance.

Fuels available include kerosene oil, smokeless fuel, seasoned wood and peat briquettes.



from AGA



## HEATRANGER 400 Series



### DID YOU KNOW?

Keep a mug of coffee hot whilst chatting on the phone by leaving it on a piece of kitchen paper on the top plate.

## HIGHLY EFFICIENT AND TRULY VERSATILE

Rayburns from the 400 Series offer fabulous performance. With a number of programmable models offering real flexibility and with the 480 CD boasting an 'A' rated gas condensing boiler, 400 Series cookers lead the field when it comes to energy efficiency. Offering heating, hot water and superb cooking performance and with models providing a variety of central heating outputs they are suited to many sizes of home.

Fuels available include kerosene oil, natural gas and LPG



from AGA



## Rayburn 480 CD

With its high gloss enameled surface and strong clean lines, like all Rayburns, the 480CD is a design classic that will immediately individualise the feel and style of your kitchen. The 480CD has a balanced flue, which means that there is no need for a chimney and it can be conveniently situated against any suitable outside wall. Independently tested, results show the boiler to be 90% energy efficient, an 'A' rating, which means lower fuel bills and reduced emissions. This level of efficiency is achieved because the Rayburn 480CD uses modern gas condensing boiler technology, with a proven, super-efficient heat exchanger built in. In addition, this utilises the heat energy from the boiler's exhaust gases,

(lost to the atmosphere with a conventional boiler), to also heat the water in the system. As an extra assurance, the boiler has been designed to deliver proven reliability. It is fully modulated, so that it only produces the output required, which means that it can heat a two bedroomed flat as efficiently as a six bedroomed house. It also has an 'Eco Setting' which can regulate the temperature of the water within the system so that it is kept at the optimum level. It can heat up to sixteen standard radiators, and is fully compatible with existing systems, open and sealed. So, unless your radiators are due for an overhaul, there's no need to change them.



### DID YOU KNOW?

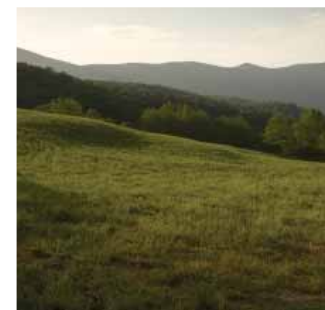
Dry awkward-shaped metal cooking utensils and kitchen gadgets, graters, etc. on the warm top plate so they don't go rusty in storage.



## Rayburn 800\*

The 800 Series offers everything you would expect from a central heating Rayburn only on a larger scale. The largest hotplate and ovens in the range are designed with the same reliability that sets Rayburn apart.

As well as looking great and performing brilliantly, 800 Series cookers are able to provide all the heating and hot water a busy household could need. The boiler and cooker can run independently and are controlled by a timer which means you can programme your Rayburn when you go out so it's ready for when you come home. Rayburn 800 Series cookers are fuelled by oil with a pressure jet burner. Available with boiler outputs ranging from 80,000 to 150,000 BTU's they work well in a large property typically heating up to 20 standard sized radiators.



### DID YOU KNOW?

To loosen tight metal screw-top jars, simply place the lid side down on the simmering end of the hotplate for 30 seconds. The metal lid will quickly expand and can then be easily twisted off using a cloth.

\*Rayburn 800 series is not available in the Republic of Ireland



Cast iron cooking on the hotplate and in the oven.



Main Oven for all types of cooking including grilling.



Lower Oven for slow cooking and warming plates.

## ALL THE INGREDIENTS FOR SUCCESS

Rayburn cast-iron ovens use the principle of indirect heat, which is kind to food and locks in flavour, moisture and goodness. The Main Oven can be used to carry out a number of cooking techniques simultaneously and the Lower Oven can be used for warming and low-temperature cooking. The Main Oven is self-cleaning and vented to keep cooking smells to a minimum.

The combination of ovens and hotplate ensures the Rayburn is perfect for every kind of cooking. The hotplate uses a graduated heat system, allowing rapid boiling to take place at one end and gentle simmering at the other. It can also be used for toast, drop scones, pancakes, scallops and more. Two stylish insulating lids cover the hotplate to retain the temperature.

The Lower Oven is smaller than the Main Oven and is ideal for warming plates and serving dishes. In models with a cast-iron Lower Oven the temperature is around half that of the Main Oven. This Lower Oven is perfect for slow cooking and steaming. Some Heatrangers have a sheet metal Lower Oven, which is ideal for plate warming or as a place to rest a joint before carving.

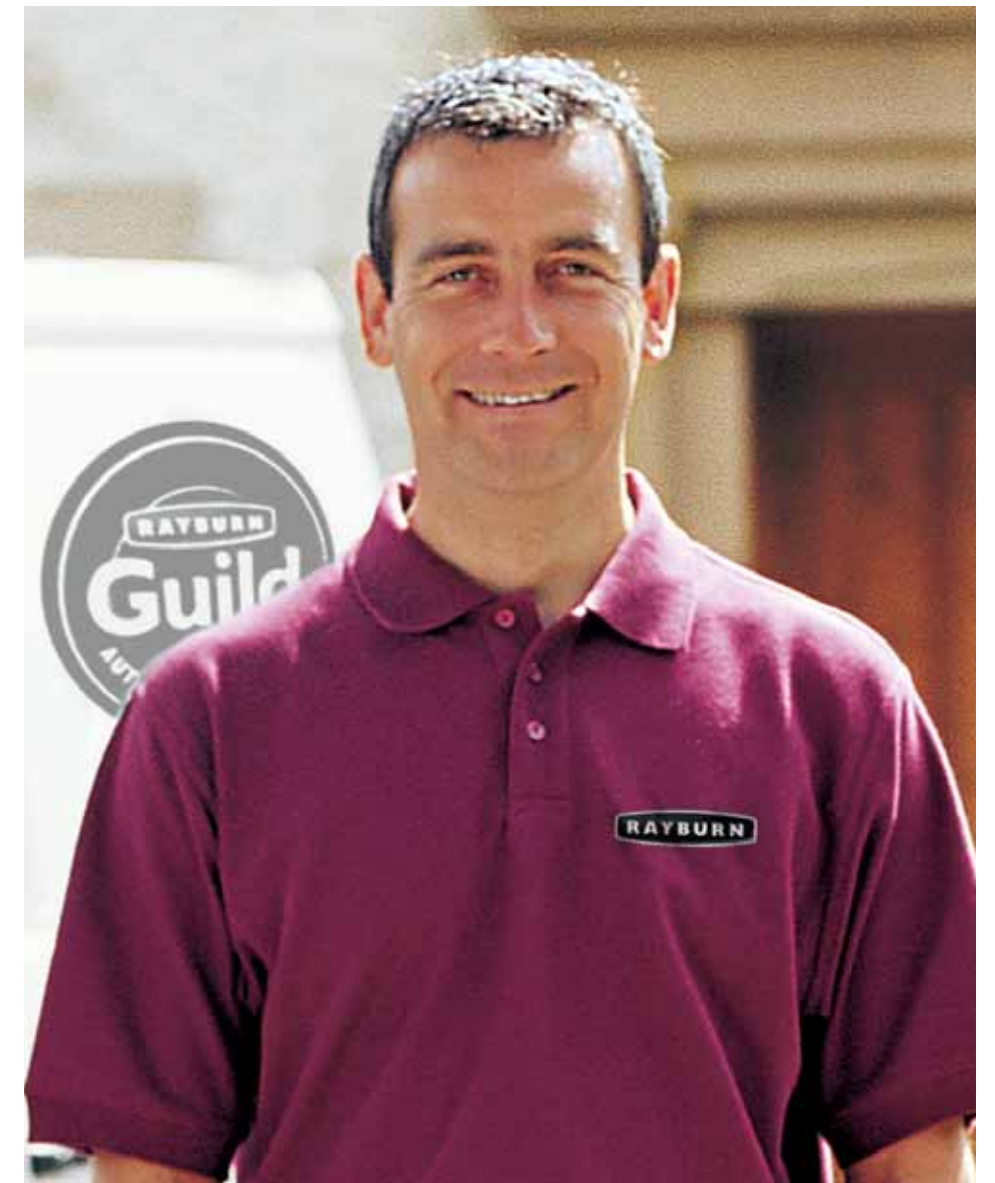
The top of the Main Oven is used for grilling and produces perfect results. Even when grilling, fat splashes are carbonised and odours are vented. A meat tin, grill rack, oven shelves and the plain shelf are supplied. (The 800 Series does not have a plain shelf)

Because the ovens are vented into the flue, the flavours from one dish will not taint another – even when cooked in the same oven – allowing you to cook delicate cakes at the same time as, for example, roasting a joint of beef.



**RAYBURN**

from AGA



## CONVENIENT, EFFICIENT & ECONOMICAL TO RUN

At Rayburn, 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 without compromise to ensure the highest reliability and quality.

In particular, 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 and advanced burner technologies.

Results from independent tests conducted on Rayburn Heatrangers have delivered some of the most impressive performance figures available in their category.

They provide excellent performance across all fuel types, and indeed the gas condensing 480CD is over 90% efficient which is an "A" energy efficiency rating. And in keeping with the latest home heating and hot water systems, thermostats and timers help you to stay in control.

The use of the very latest boiler design and burner technologies deliver high levels of efficiency. Independently proven and verified, all Rayburn twin burner appliances meet the minimum standards required as stated in the revised Building Regulations Part L (England and Wales) for April 2006. They exceed the minimum 75% SEDBUK requirements and Rayburn products are listed on the efficiency website [www.rangeefficiency.org.uk](http://www.rangeefficiency.org.uk). In addition, all oil appliances are manufactured to OFCERT standards and gas appliances are all CE approved. All solid fuel and woodburning Rayburns are HETAS approved.



HIGHLY  
EFFICIENT

## THE RAYBURN GUILD

The Rayburn Guild is a nationwide network of authorised retailers 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](http://www.rayburn-web.co.uk)

# SPECIFICATIONS

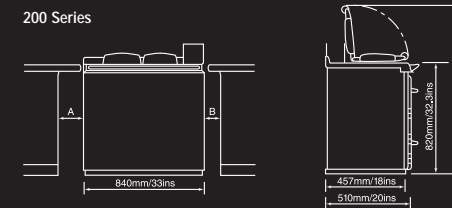
Features	Models														
	208G	208L	212SF	216SF	308K	345W	355SF	440K	460K	480CD	480AL	480AG	480K	499K	800
Function															
Cooking															
Domestic hot water (DHW)															
Central heating															
Ovens															
Cast iron Main Oven															
Cast iron Lower cooking oven															
Lower Warming Oven															
Controls															
Manual															
Thermostatic															
Integral programmer															
Optional external programmers															
Fuel															
Propane gas															
Natural gas															
Commercial kerosene to BS2869, Class C2															
Manufactured smokeless fuel, (MSF) wood or peat															
Wood only															
Flue system															
Conventional															
Balanced															
Central heating hot water system															
Fully pumped open and sealed systems															
Gravity DHW and pumped open heating systems															
Gravity DHW															
Hot water storage															
Suitable for most cylinder sizes															
190 Litres (40 Gallons)															
140 Litres (30 Gallons)															
Electrical supply required															
Rapid response															
Boiler output	8,000	8,000	6,000	*16,000	8,000	**31,000	*40,000	40,000	60,000	80,000	60-80,000	60-80,000	80,000	100,000	80-150,000
*Based on burning MSF (3hr refuelling cycle)	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h	Btu/h
**Based on burning logs (1hr refuelling cycle)	2.3kW	2.3kW	1.9kW	4.7kW	2.3kW	9kW	11.7kW	11.7kW	17.6kW	23.4kW	17.6-23.4kW	17.6-23.4kW	23.4kW	29.3kW	23.4-43.95kW
Average No. of radiators (Typically 1.5kW output)	N/A	N/A	N/A	2-3	N/A	6	8	8	12	16	16	16	16	20	20+
Weight	318Kg (701lb)	318Kg (701lb)	319Kg (703lb)	305Kg (672lb)	300Kg (661lb)	380Kg (838lb)	380Kg (838lb)	395Kg (870lb)	395Kg (870lb)	350kg (771lb)	330Kg (728lb)	350Kg (771lb)	395Kg (870lb)	395Kg (870lb)	498Kg (1098lb)

Boiler output based on refuelling every 2/3 hours

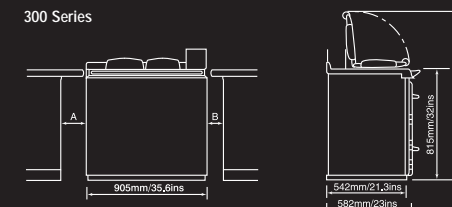
Should you require any further details please contact your nearest Rayburn Specialist or refer to the technical pages on the Rayburn website [www.rayburn-web.co.uk](http://www.rayburn-web.co.uk)

## DIMENSIONS

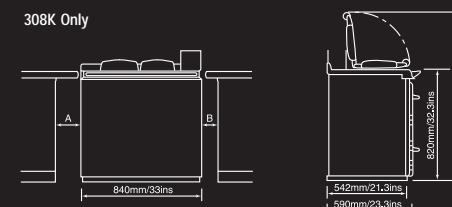
### 200 Series



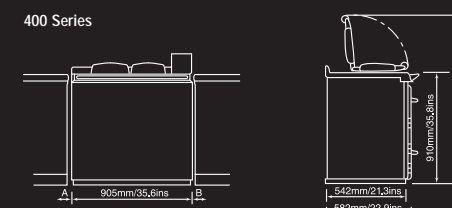
### 300 Series



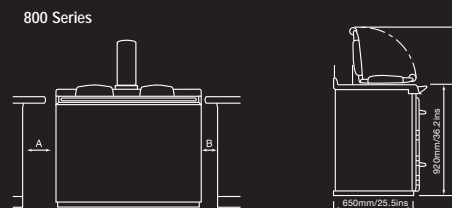
### 308K Only



### 400 Series



### 800 Series



- On certain products, note dimensions A and B, a space may be required between adjacent surfaces.
- Typical dimensions only, please note therefore, slight differences dependent on model, please refer to individual product and technical guide instructions.

Model Series	Hotplate & Oven Dimensions		
	Height	Width	Depth
<b>200 Series</b>			
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
<b>300 Series</b>			
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
<b>400 Series</b>			
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
<b>800 Series</b>			
Hotplate	-	833mm/32.7ins	700mm/27.5ins
Main Oven	330mm/12.9ins	400mm/15.7ins	480mm/18.8ins
Lower Oven	330mm/12.9ins	400mm/15.7ins	480mm/18.8ins

Please note the hotplate is not controlled independently of the ovens.

## Performance and Efficiencies

All Rayburn products are independently accredited by third party bodies, covering performance and safety. All gas appliances are CE approved, oil appliances are fully tested to OFCERT standards. Solid-fuel domestic heating appliances are approved by HETAS.

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. An oil-fired Rayburn should be installed by an OFTEC registered engineer, who will complete the necessary completion certificate. A gas Rayburn must be installed by a GAS SAFE registered engineer and 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 incombustible 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.
- Dependent upon the model of Rayburn, servicing should be carried out once or twice a year.
- Spares are available through your local Rayburn Specialist. The heating engineer should only use genuine Rayburn parts.
- Solid-fuel and wood-burning 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.

## Commissioning

- Some Rayburn models require commissioning before they can be used for the first time. A specialist commissioning engineer will call to ensure that your new Rayburn has been installed in accordance with our instructions. The engineer will then make any final adjustments.
- Under no circumstances should a Rayburn which needs commissioning be turned on before commissioning has been completed.
- Commissioning will be carried out free of charge, provided that the installation has been completed in accordance with our Installation Instructions, and that all services, such as the flue, water and electricity are connected and available. (We reserve the right to make a charge for travelling to remote or difficult sites).
- To take advantage of the commissioning agreement, please call one of the following numbers as appropriate. Seven working days notice is required.

UK Mainland	(Rayburn Service Division)	0845 6023015
Northern Ireland	(Waterford Stanley)	028-877-22195
Republic of Ireland	(Waterford Stanley)	00353 51 302333

The makers reserve the right to make alterations to design, materials or construction for manufacturing or any other reasons, subsequent to publication. This brochure is produced as a visual aid and is not intended to replace the Installation and Users Instructions, or the need to view an appliance.

Rayburn Tips for the 'Did You Know?' sections kindly taken from The Little Book of Rayburn Tips by Richard Maggs, used with permission.



# RAYBURN COLOUR PALETTE

CREAM



The Rayburn gallery of seven cooker colours opens up exciting possibilities in the kitchen, whether you choose to co-ordinate with your décor or go for a bold contrast. Whichever colour you choose, you can be sure that Rayburn's legendary vitreous enamel will keep its good looks for years to come. Hand sprayed and heat fused to the cast iron in a process which takes three days to complete, this unique finish is incredibly durable and very easy to clean.

BRITISH RACING GREEN



BLACK



DARK BLUE



CLARET



PEWTER



AQUA



Whilst every effort is made to match colours, these are as close as the printing process allows. Due to the unique nature of the enamelling process, some colours may appear warmer during use.

If your new Rayburn is part of a bigger kitchen project, it's well worth looking at Fired Earth's range of paints, wall and floor tiles and beautiful kitchen collections.

With more than 900 wall and floor tiles designed to suit every style and every budget, Fired Earth really is the place to go for inspiration, tile expertise and advice. The company's extraordinary wall and floor tile collection includes handmade French glazes, gorgeous English craft tiles, glass, mosaic, stone, terracotta, slate, contemporary porcelain and much, much more.

Fired Earth offers four distinctive, handcrafted kitchen ranges – Bastide, New England, Jura and Metro – which are made to last. Stylish, versatile and very beautiful, most of the Fired Earth furniture is handcrafted in France using traditional joinery techniques.

Developed in collaboration with Kevin McCloud, Fired Earth's paint collection is designed to include every colour you'll ever need, so you're bound to find one to complement your Rayburn.

To find out more come and see us at any of our 57 stores, visit [www.firedearth.com](http://www.firedearth.com) or simply call 0845 293 8796



Stonelustre grey green wall tiles,  
Black Terracotta floor tiles and Jura Kitchen furniture

## FIRED EARTH

TILES • BATHROOMS • KITCHENS • PAINT • WOOD FLOORING • DESIGN & INSTALLATION

# THE RAYBURN SOLAR THERMAL SYSTEM

Capturing the Sun's free energy



A typical installation for a 4 bedroom home would include an AGA Minsterley (wood burning boiler stove), Rayburn 480KB boiler range cooker, a 300-litre cylinder and 2 x 22 Rayburn Solar Thermal Collectors

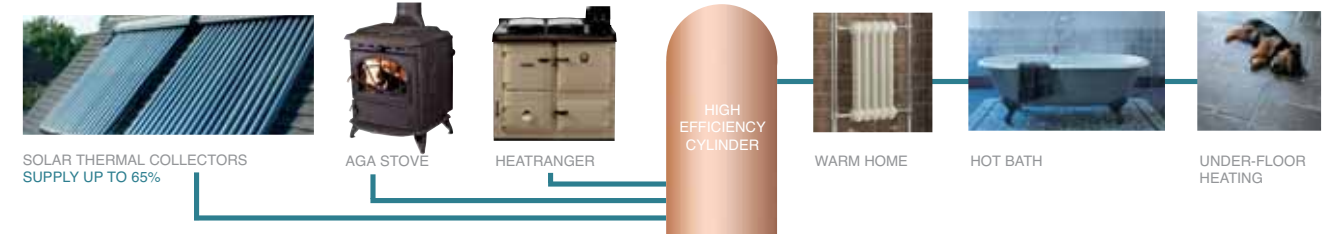
## THE BENEFITS

With prices rising as they are, it makes sense to exploit renewable energy resources to the full. Rayburn Solar Thermal Collectors are highly efficient and simple to install. By linking them to a Rayburn Heatranger and an AGA wood burning stove, you can enable the sun to provide up to 65% of your hot water needs and achieve fossil fuel savings of up to 60% a year.

The Rayburn range has a wide choice of fuel and size options available and Rayburn Solar Thermal Collectors can be used to augment both central heating and domestic hot water systems. Rayburn has always been concerned about protecting the environment and using natural resources responsibly. Solar energy is free, sustainable and non-polluting. And while the Rayburn's cooking prowess is well documented, it is perhaps less well known that every Rayburn is made in Britain from reclaimed iron and is 70% recyclable, which means that this modern system is good for the planet and your bank balance.

## HOW IT WORKS

Rayburn Solar Thermal Collectors are constructed from a series of individual evacuated tubes. These are more effective than normal flat-plate collectors, as their curved surface area allows them to passively track the sun for a longer part of the day. The tubes convert UV rays from the sun into heat, which is transferred into a copper header pipe. Cool water from your cylinder is pumped through this header pipe, warmed and returned to the cylinder. Rayburn Solar Thermal Collectors are simple to install and use tried and trusted technology. They are manufactured under ISO 9000 quality standards. Each tube is self-contained and simply 'plugs' into the header pipe, which means that it can be easily replaced if damaged without draining the system.



Rayburn Heatrangers can be easily linked in with a wide range of renewable heat sources such as ground and air source heat pumps as well as solar and wood burning stoves.

THE RAYBURN SOLAR THERMAL SYSTEM CAN BE COMBINED WITH A RAYBURN HEATRANGER AND / OR AN AGA CAST IRON STOVE.



# RAYBURN

GOOD FOOD • HOT BATHS • WARM HOME



FOR FURTHER INFORMATION AND DETAILS,

CONTACT RAYBURN ON 0845 7626147

IN THE REPUBLIC OF IRELAND 1850 302 502

AND IN NORTHERN IRELAND 028 877 22195

IF YOU ARE INTERESTED IN RAYBURN COOKING ONLY

MODELS PLEASE ASK FOR OUR COOKMASTER BROCHURE.

Part of the  
**AGA RANGEMaster**  
Group

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Registered Office Address,  
Juno Drive, Leamington Spa, Warwickshire CV31 3RG

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