

RAYBURN

Home Heating from **AGA**



RAYBURN

from **AGA**

GOOD FOOD • HOT BATHS • WARM HOME



Why own an AGA Rayburn?

Good food. Hot baths. Warm home.

For 70 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 AGA Rayburn has been such an enduring success.

An AGA Rayburn is 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, an AGA Rayburn delivers high levels of efficiency which are independently tested and verified. And because the AGA Rayburn is as good looking as it is practical, it's a joy to live with.

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AGA Rayburn Heritage

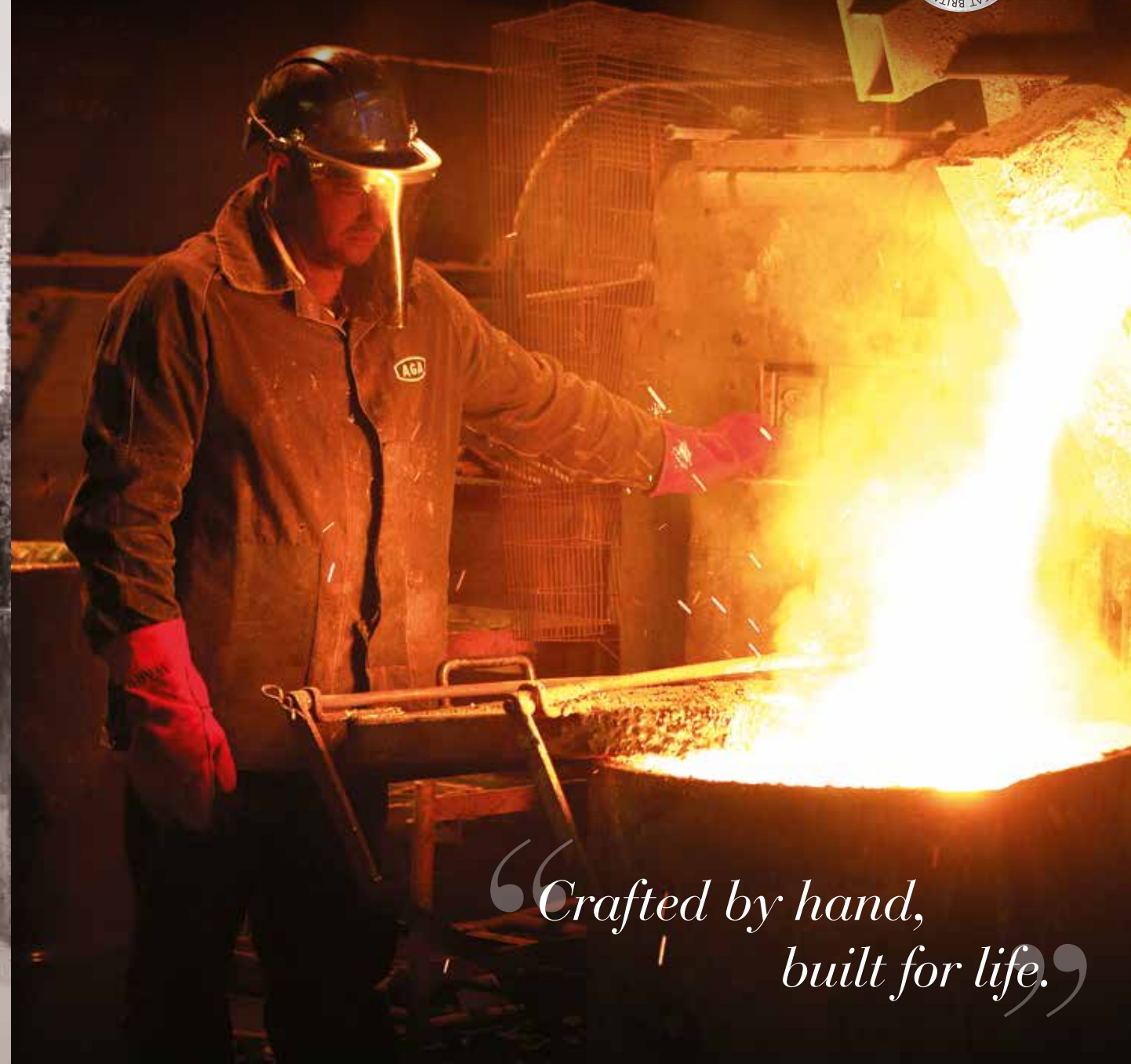
Built on heritage, the AGA Rayburn is perfect for life in today's kitchen. Designed by engineers with unparalleled experience and built by craftsmen in Coalbrookdale in Shropshire, on the same site where Abraham Darby discovered the casting process that started the Industrial Revolution, each AGA Rayburn is steeped in history. And each and every model is made here in the UK.



Craftsmanship

Take a closer look at an AGA Rayburn and you'll discover that it isn't simply a cooker, it's a unique piece of hand-built craftsmanship and construction. For 70 years, AGA Rayburn iron masters have continued the traditions of skilled craftsmanship, with each AGA Rayburn manufactured with genuine pride. Built from solid cast iron, each AGA 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, AGA 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.



*“Crafted by hand,
built for life.”*

10 Reasons to own an AGA Rayburn

For 70 years, an AGA Rayburn cooker has been at the heart of many a home. Here are just a few reasons why you simply cannot live without an AGA Rayburn.



1 A central heating system and cooker in one neat package

Beneath the classically beautiful exterior of an AGA 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 – or creative space!



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

From the smallest model in our 200 Series that can fuel two or three radiators, to the largest of the 600 Series that can heat up to 20 radiators, there's a boiler to suit any size of home. What's more, the use of the very latest boiler design and burner technologies deliver the high levels of efficiency you would expect from modern heating systems.



3 Fuel options and colours to suit every home

Choice of fuel is becoming increasingly important so we have a range of fuel options to choose from. These include wood, solid fuel such as manufactured smokelsss fuel (MSF) or peat briquettes, propane gas, natural gas and kerosene oil. Plus with six colour options to choose from, you're sure to find one that's perfect for your kitchen. For more information see page 24.

4 Controllable, flexible and programmable

In keeping with the latest home heating and hot water systems, all modern AGA Rayburn cookers are fully programmable, fitted with thermostats. Some even benefit from digital controls. Sophisticated digital sensors monitor both the oven and boiler to ensure constant temperatures and an advanced control unit will alert you of any issues. The flexibility to decide when you need your Rayburn on or off, in turn means lower fuel bills.



5 Simply better food

The AGA Rayburn is a brilliant cooker that produces amazing succulent food from 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 AGA Rayburn-cooked food tastes so good, see page 11.



6 A design classic

The iconic smooth lines, attractive colours and solid reliability of an AGA Rayburn have created a design classic that blends in perfectly with any home. The compact dimensions of the 200 Series perfectly suit smaller kitchens, whilst the 600 has the largest hotplate on the market and a main oven that's a full 16% bigger than other smaller AGA Rayburn models.

7 A proud heritage

For 70 years, the AGA Rayburn has been made by skilled craftsmen at the company's historic foundry in Coalbrookdale, Shropshire – the birthplace of the Industrial Revolution. We are hugely proud that time honoured traditions of skilled craftsmen have been passed down from one generation to the next and that each and every model is made here in the UK.



8 A workhorse in the home

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

9 The green choice

With solid fuel and 'A' efficiency rated gas and oil options, the AGA Rayburn is the ideal choice for those who care for the environment as much as they care about good food and a warm home.

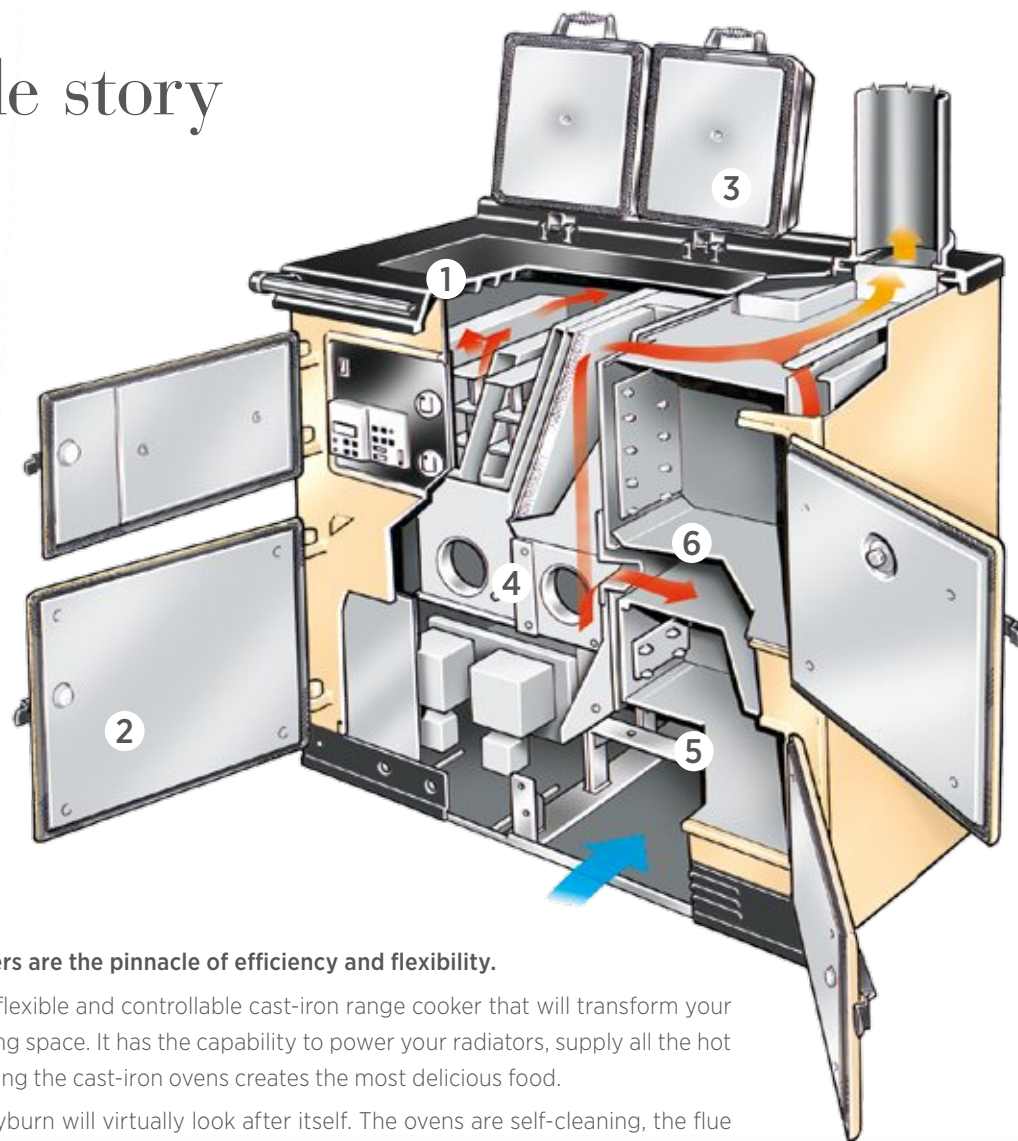


10 70% of every Rayburn is made from recycled materials

Unlike other types of cooker, every AGA Rayburn is almost completely recyclable, with 70% of each AGA Rayburn made from used materials such as lamp posts, drain covers, old cast-iron cookers, old machinery and much more.



The inside story



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

An AGA 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 using the cast-iron ovens creates the most delicious food.

Once installed, your AGA Rayburn will virtually look after itself. The ovens are self-cleaning, the flue spirits away unwanted oven condensation and cooking smells. And with a regular service (dependent on your model), your AGA 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.

1 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. Larger models will take up to eight saucepans with ease.

2 Oven doors

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

3 Insulated lids

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

4 Heat source burner unit

This varies from model to model, some having a continuous burn feature, others having advanced high power units which allow on/off operation.

5 Lower oven

The lower oven can be either a 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.

6 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 an AGA 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.

AGA 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. Whether it’s solid fuel, wood, oil or gas, AGA 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 20 radiators. Plus of course a constant supply of hot water!

ENERGY 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.

Some of our models offer ‘A’ rated efficiency oil and gas condensing central heating boilers which is the highest efficiency category in the boiler market. Such high efficiency means that you will consume less oil or gas, helping to reduce your heating bills over time. Our intelligent Eco-mode setting also encourages fuel efficiency and energy savings, with two fully automatic burners allowing hot water and heating to be controlled independently of cooking.



CONTROLLABLE, FLEXIBLE AND PROGRAMMABLE

Just like your existing boiler, AGA Rayburn oil and gas central heating cookers are fully programmable, so they can be turned on and off to suit your lifestyle, whatever your heating and cooking requirements.



They are compatible with the latest home heating and hot water systems, underfloor heating, thermostats and timers to help you to stay in control. Some models benefit from digital controls. Sophisticated digital sensors monitor both the oven and boiler to ensure constant temperatures and an advanced control unit will alert you of any issues. The flexibility to decide when you need your AGA Rayburn on or off, in turn means lower fuel bills.

RENEWABLE ENERGY COMPATIBILITY

Models such as the AGA Rayburn 600 Condensing Series, can be part of your energy-efficient lifestyle by integrating with heating and hot water systems. Models can also be linked into additional heating appliances in one integrated system that are supplied jointly with renewable energy from sources such as solar power, heat pumps and wood burning stoves.



THE GREEN CHOICE

With solid fuel and ‘A’ rated condensing boiler gas and oil options, the AGA 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 and burner technologies, an AGA Rayburn delivers high levels of efficiency which have been independently tested and verified. The 480CD and 680KCD models offer ‘A’ rated efficiency oil and gas condensing central heating boilers.



Home to great cooking



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

1 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.

2 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 AGA Rayburn and minimising your effort!

3 Lower oven

Complementing the hotplate and 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

AGA 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 AGA 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 AGA 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 AGA 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 breads.

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 an AGA 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 British 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 setting, to steam anything from a light sponge pudding, to a pan of root vegetables.

SLOW COOKING

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

BOIL

The heat is graduated along 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 AGA Rayburn hotplate, perfect for a tasty lunchtime toastie or for making drop scones and pancakes.



A fuel to suit all homes



SOLID FUEL & WOOD

Solid fuel is an efficient and economical method of fuelling your home and every solid fuel AGA Rayburn can be fuelled with manufactured smokeless fuel (MSF), compressed heat logs and peat briquettes. AGA Rayburn solid fuel and 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.



OIL

Oil heating is considered one of the most economical fuels for heating and cooking with over 1.5 million homes in the UK opting to use this fuel.



GAS

The AGA Rayburn range offers models designed to run on both natural and propane gas. Propane gas is the cleanest burning rural fossil fuel available and undoubtedly the most versatile. It is a low carbon emitting hydrocarbon fuel available in rural areas, emitting 19% less CO₂ per kWh than oil, 30% less than coal, and more than 50% less than coal-generated electricity distributed via the grid.

Natural gas is increasingly the fuel of choice in today's homes and is the cleanest-burning energy source for your home. The use of natural gas produces less sulphur dioxide, less nitrogen oxides and less particulate matter (which can affect health and visibility) than oil or coal.



AGA Rayburn Home Heating

200 SERIES

A COMPACT MODEL, PERFECTLY AT HOME IN ANY KITCHEN

With all the power and efficiency you would expect from an AGA 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, cooking and hot water or a combined cooking, partial central heating and hot water system.



COLOURS



MODELS AVAILABLE



FUEL OPTIONS

- Smokeless fuel
- Seasoned wood
- Peat briquettes

BOILER CONFIGURATION

- Capable of heating up to 2 – 3 radiators

KEY FEATURES

- Compact design
- Manual controls
- Hotplate can accommodate up to four saucepans



AGA Rayburn Home Heating

300 SERIES

COMPACT PERFORMANCE WITH ULTIMATE FLEXIBILITY

Offering ultimate flexibility and performance, the AGA Rayburn 300 models work well in both traditional and contemporary spaces and deliver exceptional performance. You can choose to use models from this range for simply cooking, cooking and hot water or as a fully combined cooking, hot water and central heating system.

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



COLOURS



MODELS AVAILABLE



FUEL OPTIONS

- Commercial kerosene oil
- Smokeless fuel
- Seasoned wood
- Peat briquettes

BOILER CONFIGURATION

- Capable of heating up to 8 radiators

KEY FEATURES

- Compact design
- Thermostatic controls on selected models
- Cast iron cooking excellence with switch on/off controls
- Hotplate can accommodate up to 5 saucepans



AGA Rayburn Home Heating

400 SERIES

HIGHLY EFFICIENT AND TRULY VERSATILE

AGA Rayburn 400 models are perfect for today's fitted kitchens, compatible with the standard height and depth of 600mm worktops. They also offer fabulous performance, be it for cooking, heating or hot water. With central heating models providing a variety of heating outputs, they are suited to many sizes of home.

Most of the models feature an integral timer, plus the option of an external programmer, giving you the flexibility to control your cooking and heating requirements. And the flexibility doesn't stop there. An AGA Rayburn 400 Series can either be flued through a suitable chimney or the power flue models allow the cooker to be installed virtually anywhere.



COLOURS



MODELS AVAILABLE



FUEL OPTIONS

- Commercial kerosene oil
- Natural gas
- Propane gas

BOILER CONFIGURATION

- Capable of heating between 8 – 20 radiators

KEY FEATURES

- Integral automatic oven timer ensures oven is up to temperature when needed
- Independent control of cooking and boiler functions
- Optional external programmer available on most models
- Large capacity cast-iron ovens
- Power flue and balanced flue models available
- Compatible with standard kitchen worktop heights and depths
- Hotplate can accommodate up to 5 saucepans



AGA Rayburn Home Heating

480CD

‘A’ RATED EFFICIENCY FROM A DESIGN CLASSIC

The 480CD is a design classic that will immediately individualise the feel and style of your kitchen. Available with 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 AGA Rayburn 480CD uses modern gas condensing boiler technology, with a proven, super-efficient heat exchanger built in which 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.

What’s more, it is fully modulating so that it only produces the output required. This means it can heat a two bedroom flat as efficiently as a six bedroom house, with the ability to heat up to sixteen radiators. And with its Eco-mode setting, it can regulate the temperature of the water within the system to keep it at the optimum level.

COLOURS



MODELS AVAILABLE



Cooker, hot water & central heating system

FUEL OPTIONS

- Natural gas

BOILER CONFIGURATION

- Capable of heating up to 16 radiators

KEY FEATURES

- ‘A’ rated, fully modulating gas condensing boiler with 90%+ efficiency
- Rapid response – can be turned on/off and up/down as required
- Independent control of cooking and boiler functions
- Large capacity cast-iron ovens
- Integral oven timer ensures oven is up to temperature when needed
- Balanced flue model
- Compatible with standard kitchen worktop heights and depths
- Hotplate can accommodate up to 6 saucepans



AGA Rayburn Home Heating

600 SERIES

CAST IRON RANGE COOKING WITH 'A' RATED BOILER TECHNOLOGY

The 600 Series is 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.

A large cast-iron hotplate provides enough space for eight saucepans. Cooks will also love the main oven (16% larger than smaller models), with its four heat zones, which means it is perfect for grilling, roasting, baking and simmering. A 34 litre capacity lower oven produces an even, radiant heat at approximately half the temperature of the main oven - ideal for casseroles, steamed root vegetables and puddings. Advanced digital controls also allow you to programme your

cooker to come on automatically when you are out, so it is always ready when you need it.

Capable of heating up to 20 radiators it is compatible with modern heating systems. Its intelligent Eco-mode setting encourages fuel efficiency and energy savings, two fully automatic burners allow you to control hot water and heating independently from the cooker. Plus with 'A' rated condensing boiler models available, the AGA Rayburn 600 Series offers you a truly flexible and efficient solution to all your cooking and heating requirements.

COLOURS



MODELS AVAILABLE



FUEL OPTIONS

- Commercial kerosene oil

BOILER CONFIGURATION

- Capable of heating up to 20 radiators

KEY FEATURES

- Available with an 'A' rated boiler with over 92% efficiency
- Cast iron cooking excellence with the versatility of on/off controls
- Continuous thermostatic monitoring of oven temperatures
- Digital controllability to minimise energy waste
- Independently controlled boiler and cooker
- Compatible with standard kitchen worktop heights and depths
- Large hotplate can accommodate up to 8 saucepans



AGA Rayburn enamel colours

THERE ARE UP TO 6 BEAUTIFUL COLOURS TO CHOOSE FROM...



Black



Pewter



White



Cream



Dark Blue



Claret

Buying an AGA Rayburn

When you visit your AGA Rayburn Heat Centre, 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.

RAYBURN HEAT CENTRES – NATIONWIDE

You can find your nearest Heat Centre at rayburn-web.co.uk or by calling **0845 762 6147**. The staff will give you friendly advice on everything from detailed technical issues to your choice of colour scheme. They can discuss your requirements and find the right model for you. If you would like to see an AGA Rayburn in action, please ask about a demonstration.

HOME SURVEY

We would always recommend a home survey, which you can arrange through your local AGA Rayburn Heat Centre. A Heat Centre Engineer can visit your home and ensure that the model you have chosen can be suitably located and will meet with your requirements.

AGA RAYBURN DEMONSTRATIONS

An AGA Rayburn demonstration is a great way to learn more about which AGA Rayburn model will best suit your cooking needs, as well as an opportunity to discuss your heating and technical requirements. You will also be able to learn how to get the most out of your AGA Rayburn, meet other owners, share ideas and of course sample the delicious food an AGA Rayburn has to offer. See rayburn-web.co.uk for details.

WARRANTY

Your AGA Rayburn cooker comes complete with a free three year warranty on parts and a one year warranty on labour. An extended two year warranty is available, conditions apply.



Vital statistics

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	-	-	-

300 SERIES



	Height (mm)	Width (mm)	Depth* (mm)	Oven capacity (litres)
355SFW (overall dimensions)	815	905	542	N/A
308K (overall dimensions)	820	840	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	-	-	-

400 SERIES



	Height (mm)	Width (mm)	Depth* (mm)	Oven capacity (litres)
400 Series (overall dimensions)	910	905	542	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	1355	-	-	-

600 SERIES & 680 KCD C/F



	Height (mm)	Width (mm)	Depth* (mm)	Oven capacity (litres)
600 Series & 680 KCD C/F (overall dimensions)	910	995	542	N/A
Hotplate	-	600	354	N/A
Main oven	310	370	410	47
Lower oven	224	370	410	34.1
Full height with lid open	1395	-	-	-

UNDERSTANDING THE DIFFERENT AGA RAYBURN MODELS

- HP.** Hotplate

H. Heat source

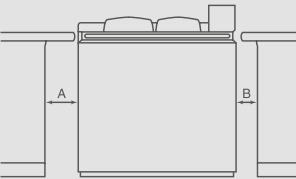
C. Control panel
- A.** Ashpit

1. Main oven

2. Lower oven

AGA RAYBURN INSTALLATION CLEARANCE

AGA Rayburn models may require a space between the cooker and the adjacent surfaces (note dimensions A and B). Please refer to the installation instructions for required clearance distances from adjacent surfaces for specific models.






THIRD PARTY TESTED

Independently proven and verified, all AGA Rayburn twin burner appliances meet the minimum standards required as stated in the revised Building Regulations Part L (England and Wales). They exceed the minimum SEDBUK requirements, in fact our condensing models deliver in excess of 92% efficiency and AGA Rayburn products are listed on the efficiency website 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 wood burning AGA Rayburn models are HETAS approved.



AGA Rayburn continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance. 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. Dimensions are approximate and may vary according to specific model and fuel type, please refer to individual product and technical guide instructions.

*Depth of cooker excludes handles.

FUEL TYPE	MANUFACTURED SMOKELESS FUEL (MSF), WOOD OR PEAT				NATURAL GAS		PROPANE GAS	COMMERCIAL KEROSENE TO BS2869, CLASS C2													
MODEL	200 SFW	212 SFW	216 SFW	355 SFW	480 CD	480 AG	480 AL	308 K	400 K	400 KPF	440K / 440KB	460K / 460KB	480K / 480KB	499K / 499KB	600 K	660 K	680 K	680 KCD	680KCD C/F	699 K	
Function																					
Cooking		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Domestic hot water (DHW)			✓	✓	✓	✓	✓	✓			✓	✓	✓	✓		✓	✓	✓	✓	✓	
Central heating				✓	✓	✓	✓				✓	✓	✓	✓		✓	✓	✓	✓	✓	
Ovens																					
Cast-iron main oven	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Cast-iron lower cooking oven					✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Cast-iron lower warming oven	✓	✓	✓	✓				✓													
Controls																					
Manual	✓	✓	✓	✓				✓													
Thermostatic				✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Integral programmer					✓				✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Optional external programmers						✓	✓		✓	✓						✓	✓	✓	✓	✓	
Flue System																					
Conventional	✓	✓	✓	✓		✓	✓	✓	✓		✓ (K)	✓ (K)	✓ (K)	✓ (K)	✓	✓	✓		✓	✓	
Balanced					✓						✓ (KB)	✓ (KB)	✓ (KB)	✓ (KB)				✓			
Power flue										✓											
Central Heating Hot Water System																					
Fully pumped open & sealed systems					✓	✓	✓				✓	✓ (KB)	✓	✓		✓	✓	✓	✓	✓	
Gravity DHW & pumped open heating systems			✓	✓																	
Gravity DHW		✓						✓													
Hot Water Storage																					
Suitable for most cylinder sizes					✓	✓	✓				✓	✓	✓	✓		✓	✓	✓	✓	✓	
190 Litres (40 Gallons)			✓	✓																	
140 Litres (30 Gallons)		✓						✓													
Boiler Output																					
Btu/h		6,000	*16,000	*40,000	80,000	60–80,000	60–80,000	8,000				40,000	60,000	80,000	100,000		60,000	80,000	80,000	80,000	100,000
kW		1.9	4.7	11.7	23.4	17.6–23.4	17.6–23.4	2.3				11.7	17.6	23.4	29.3		17.6	23.4	23.4	23.4	29.3
Average no. of radiators (typically 1.5kW output)			2/3	8	16	16	16				8	12	16	20		12	16	16	16	20	
Rapid Response					✓				✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Electrical supply required					✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Weight (kg)	240	300	305	370	330	330	330	300	326	326	395	395	395	395	350	395	395	395	395	395	

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 AGA Rayburn Heat Centre or refer to the technical pages on www.rayburn-web.co.uk.

Guide to flues

WHAT IS A FLUE AND WHAT DOES IT DO?

When we burn a fuel to release heat, gases are 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. AGA Rayburn cookers offer a choice of three flue options, dependent on the model: conventional, balanced and power flue.

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.



Models requiring conventional flues or open flues:
Oil: 308K, 400, 600
Gas: 480AG
Multifuel & Wood: 200, 355SFW

BALANCED FLUE

A balanced flue can be a solution where a property has no masonry chimney and a freestanding flue-pipe would be inappropriate.

It uses two twin pipes or ducts coming straight from the back of the cooker through the wall to outside. One tube brings a fresh air supply into each of the burners, whilst the other discharges the products of combustion. On oil-fired models this takes the form of two rectangular ducts, whilst the gas-fired cooker has two concentric tubes. Terminals are externally covered by a protective cage.

Oven venting is still a product feature and benefit. A separate copper pipe travels from the ovens to outside to remove cooking smells and condensation, sometimes assisted by a small electric fan on the oil-fired models.

POWER FLUE

A power flue may be the answer for properties where there is no conventional chimney and offers the flexibility for the cooker to be sited on an external or internal wall, even within an island or peninsular setting.

It uses a single, stainless steel flue-pipe. A variable speed, low voltage electric fan is fitted externally to provide the necessary suction.

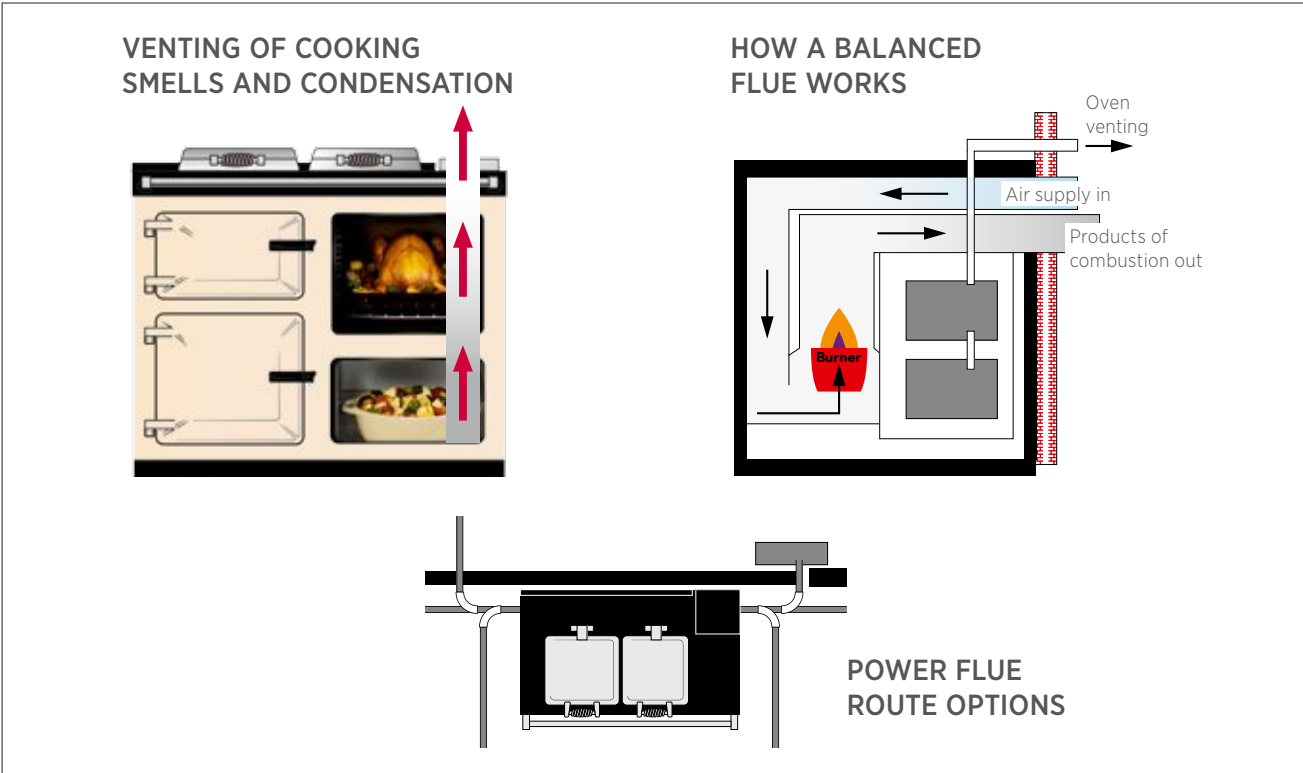
A basic flue installation kit is supplied with the product, suitable for most installations up to 3m. Additional flue-pipe fittings and fastenings are available including 90 and 45 degree angle bends to allow flexibility of the flue route.



Models using balanced flues:
Oil: 400 central heating models, 680KCD
Gas: 480CD



Models using power flues:
Oil: 400



Notes

1. A properly installed flue system is essential for the safe and efficient operation of an AGA 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, rayburn-web.co.uk.
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 competent person and is 'notifiable work' to the local authority.
6. Flues and chimneys need routine inspection and cleaning.



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Your local Rayburn
Heat Centre details here