



# Operating Instructions for Rayburn Heatranger 480AG (CF)/480AL (CF) Gas Fired Central Heating Cooker

Better than you ever imagined

CE FOR USE IN GB & IE

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

### Consumer Protection

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

### IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY.

Any alteration that is not approved by Aga-Rayburn, could invalidate the approval of the appliance, the warranty and could also infringe the current issue of the statutory requirements.

### IMPORTANT:

This appliance could contain any of the materials that are indicated. It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling, where applicable, the pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and

safety, see below for information.

**Firebricks, Fuel beds, Artificial Fuels** – when handling use disposable gloves.

**Fire cement** – when handling use disposable gloves.

**Glues and sealants** – exercise caution – if these are still in liquid form use face mask and disposable gloves.

**Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre, Kerosene Oil** – may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling and contact with skin or eyes. Use disposable gloves, face masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product reduce dust with water spray, ensure that parts are securely wrapped.

## INTRODUCTION

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE RULES IN FORCE AND USED ONLY IN A SUFFICIENTLY VENTILATED SPACE.

Thank you for buying this Rayburn appliance. We want you to get the best from it, so please read this leaflet carefully and follow the instructions before using your Rayburn for the first time.

Your Rayburn has been designed to provide cooking, central heating and domestic hot water when you require it. Two separate burners provide heat for the appliance. The cooker burner provides heat for the cooking whilst the boiler burner provides heat for the central heating and domestic hot water requirements.

The cooker burner should be set to run continuously alight - at a low rate and full rate upon operation of the thermostat.

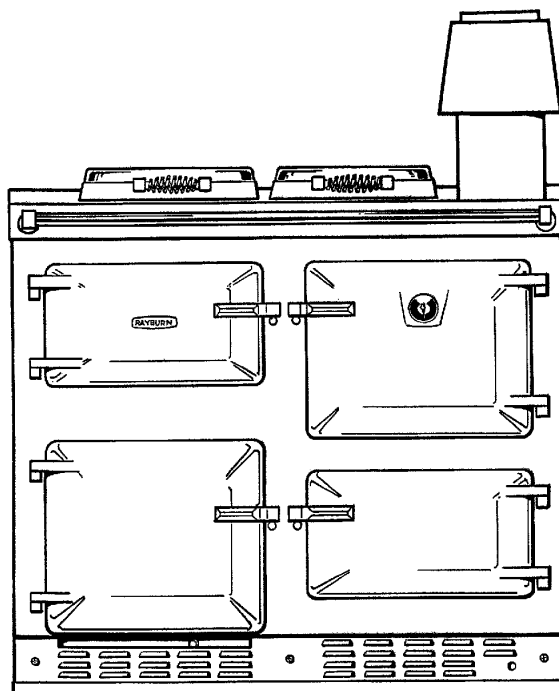
The boiler burner is designed to operate on demand and can be electrically controlled by a time switch or programmer to give selected heating use.

An optional Rayburn programmer is available from your Rayburn stockist, which will control your cooking function. An ideal extra for people who wish to combine traditional elegance with today's lifestyle.

You will find supplied with your Rayburn the following:-

- |                |   |
|----------------|---|
| 1 Solid Shelf  | 1 Customer Log Book                       |
| 2 Grid Shelves | 1 Warranty Document                       |
| 1 Meat Tin     | 1 Installation and Servicing Instructions |
| 1 Grill Rack   |   |
| 1 Cookbook     | 1 Operating Instructions                  |

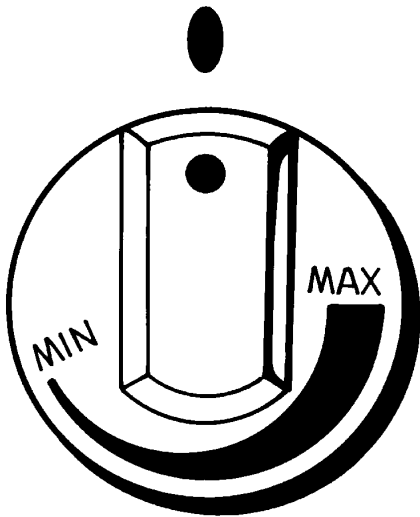
**DO NOT USE THIS APPLIANCE TO WARM A ROOM WITH THE APPLIANCE DOORS LEFT OPEN.**



DESN 512129

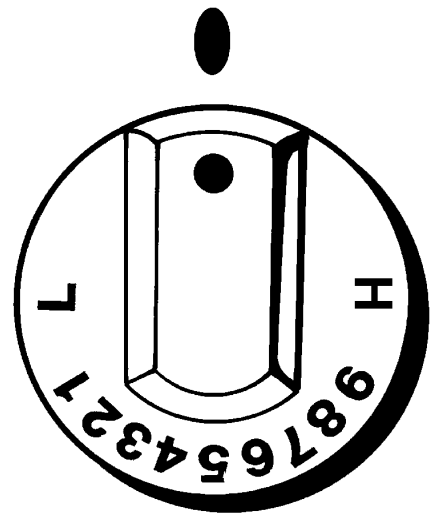


# CONTROLS

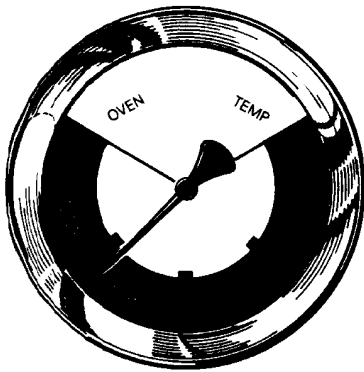


## BOILER

DESN 511779



## COOKER



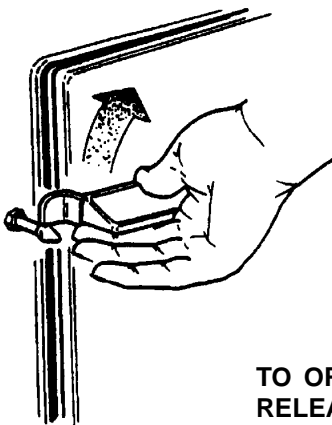
**THERMODIAL**

MARK	APPROX TEMP °C
LOW	120
1	140
2	150
3	170
4	180
5	190
6	200
7	220
8	230
9	240
HIGH	250

**MAIN OVEN TEMPERATURE SETTING CHART**

THE THERMODIAL ON THE MAIN OVEN DOOR IS A GUIDE TO THE CENTRE OVEN TEMPERATURE WHEN COOKING SEE COOKING CHART ON PAGE 3 AND COOKING HINTS ON PAGE 6 FOR FURTHER INFORMATION.

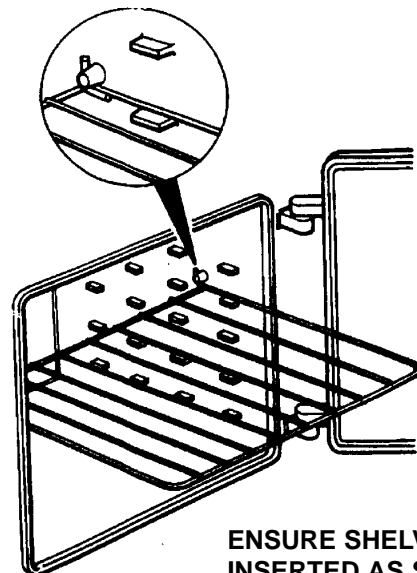
# USER INFORMATION



**DOOR OPENING**

TO OPEN - TWIST HANDLE TO RELEASE FROM DOOR CATCH AND PULL OPEN

DESN 510556



**ENSURE SHELVES ARE INSERTED AS SHOWN**

# INSTRUCTIONS

## LIGHTING

Lighting instructions can also be found on an instruction plate on the inside of the burner door.

### Boiler

This appliance is fitted with an automatic ignition unit that will light the main burner on demand. Should button (K) (see Fig. 1) be illuminated press button, this will allow the burner ignition to continue, should the button illuminate again this will indicate a fault on the boiler burner. Contact your local CORGI registered gas engineer to correct the fault.

### Cooker (See Fig. 1)

Turn on gas cock (E).

Press in and hold the cooker flame failure override button (C) allowing a few seconds for the gas to reach the cooker pilot.

Press the piezo ignitor button (D) and the pilot burner will light.

Continue to hold the button for 15 seconds after the pilot has been lit so that when the button is released, the pilot should remain alight. If it does not, WAIT 3 MINUTES then repeat the procedure.

Ensure the electricity supply is turned ON and set any external controls to the ON position.

Turn the boiler thermostat knob to 'MAX', and the boiler burner will light to full rate.

Turn the cooker thermostat knob to 'H', and the cooker burner will cross light to full rate.

### NOTE: SMOKE/SMELL EMITTED DURING INITIAL USAGE

Some parts of the cooker have been coated with a light coating of protective oil. During initial operation of the cooker, this may cause smoke/smell to be emitted and is normal and not a fault with the appliance, it is therefore advisable to open doors and or windows to allow for ventilation. Lift the lids to prevent staining the linings.

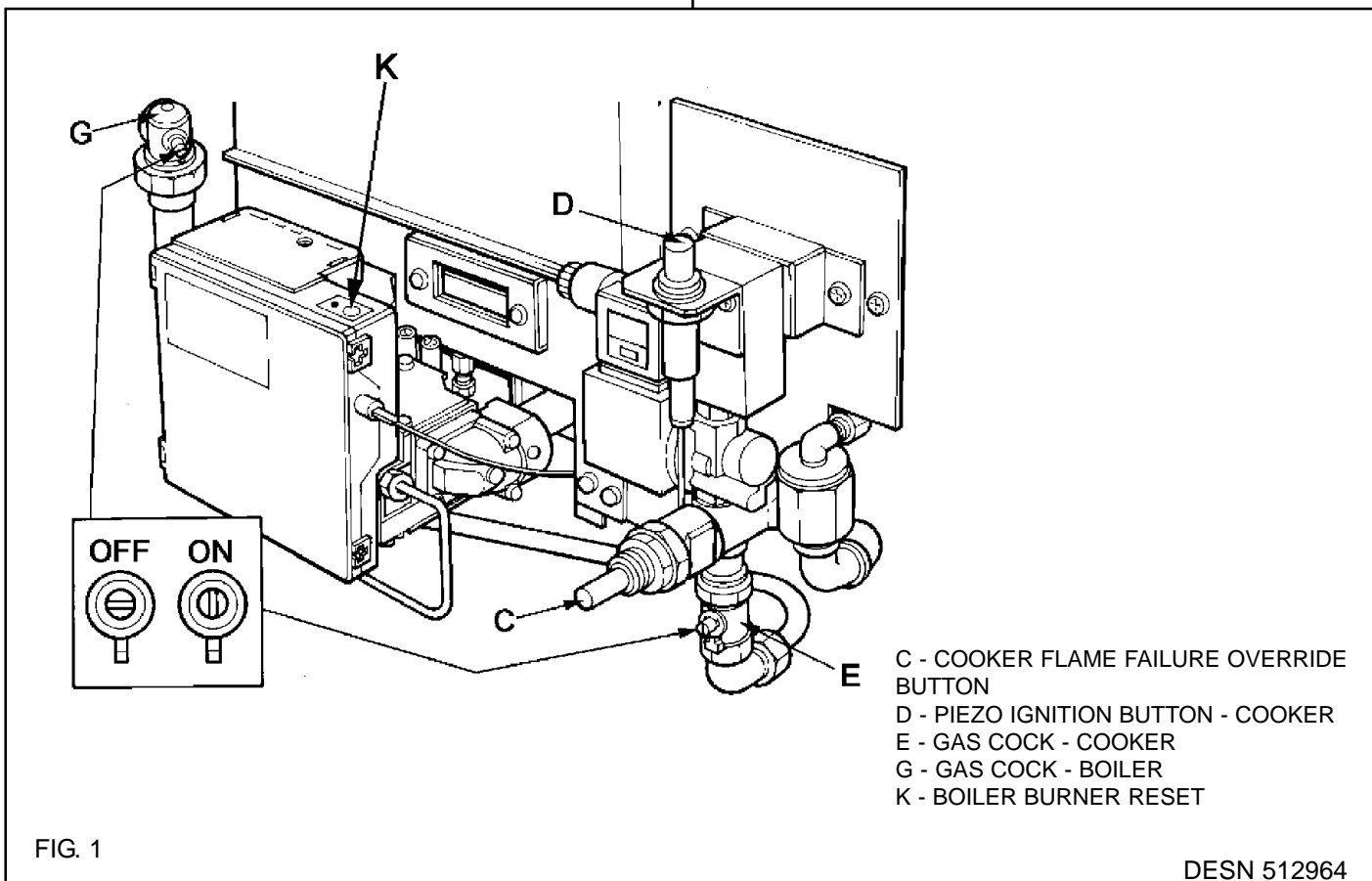


FIG. 1

DESN 512964

## TO USE THE BOILER

The operation of the boiler can be automatic if a programmer is fitted. This may also be used in conjunction with a room thermostat or other devices to control temperature.

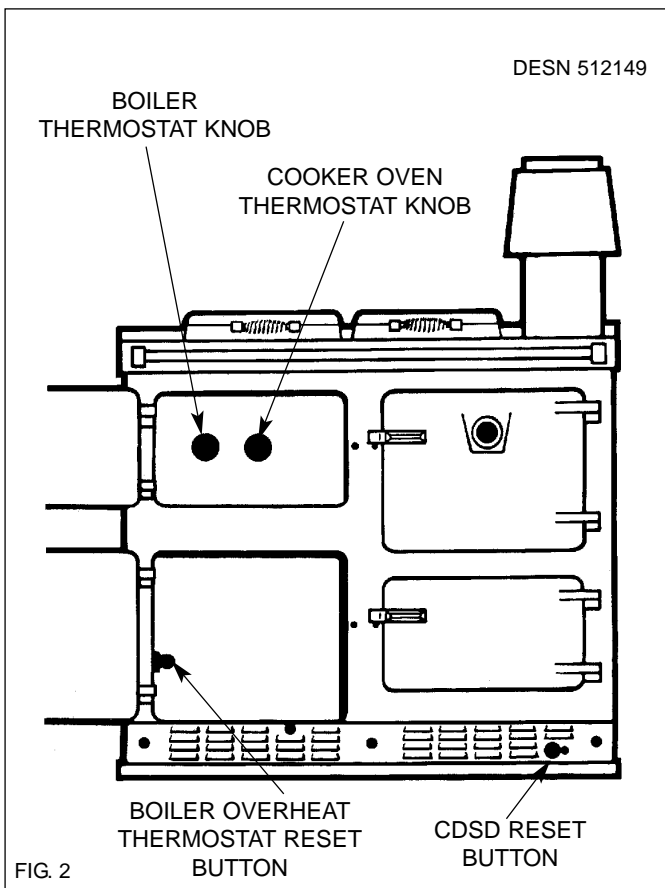
The boiler thermostat control knob controls the temperature of the hot water.

The boiler thermostat control knob is situated behind the control door on the left hand side of the controls fascia panel (See Fig. 2).

Turning the control knob clockwise will increase the temperature of the boiler which will provide hot water to the radiators and to the hot water cylinder.

For safety shutdown purposes an overheat thermostat is included (as shown in Fig. 2).

This will operate only if the water temperature in the system is in excess of 95°C. This indicates a system fault and it should be determined by your local service engineer and rectified before re-lighting the boiler.



## THE COOKER

### MAIN OVEN AND HOTPLATE CONTROL

The main oven and hotplate temperatures are controlled by the cooker thermostat control knob which is situated behind the controls door. See section 'CONTROLS' - Page 3 and Fig. 2.

Turning the control knob clockwise increases the temperature.

### THE HOTPLATE

The single hotplate of your Rayburn is graduated in temperature. Just slide pans to a hotter or cooler area depending on whether boiling or simmering is required. The hottest area is in the middle right hand side.

The hotplate temperature is also variable depending upon the setting used, the higher the setting then the higher the hotplate temperature.

Made of thick cast iron, the hotplate is machined flat. In order to ensure perfect contact and even heat distribution it is recommended that all pans and kettles are of a good quality with thick bases. Pans should also have tight fittings lids for greatest efficiency. Keep the insulated hotplate covers down when the hotplate is not in use to conserve heat.

### THE MAIN OVEN

The oven thermostat control knob is marked I (OFF) then temperature graduated (See section 'CONTROLS' - Page 3).

### THE LOWER OVEN

The temperature of the cast iron lower oven is dependent on the temperature in the main oven. As a guide it is around half the temperature in the main oven and can be used for food such as meringues, casseroles, milk puddings etc. This means that it can be used as a cooking

oven when the main oven is at a higher temperature ie. over 200°C (400°F).

If the Rayburn is left on a high setting for a lengthy time the lower oven may climb to a temperature higher than half that of the main oven temperature.

### THE RAYBURN COOKBOOK

The cookbook supplied with your Rayburn cooker is common to all Rayburns. When following the recipes consult these operating instructions to ascertain details relevant to your Rayburn.

## PROGRAMMER (OPTIONAL)

This control is available giving three individual time settings and an override control. For example, it may be used for the following:-

Pre-set morning programme to turn cooker to desired temperature, so that the cooker is available for immediate use on rising.

The programmer can be set to give the desired cooking temperature when you want it, without having to wait for the warming up period. For example, if you wish to cook breakfast at 7.30 am, the programmer can be set to give the required heat up time prior to this. Thus, if it takes 60 minutes to come to the temperature you require, the programmer will be set to operate at 6.30 am and the thermostat knob (see Fig. 2) set to the position you require, the night before. The cooker will not operate until the programmer switches on at 6.30 am, when the cooker will commence to warm up. The "Time-Off" will need to be set to allow sufficient time for your cooking period.

The recommendations for the best use of the appliance are guidelines only and the respective settings of the cooker thermostat knob which best suit your requirements will be apparent with experience.

## COOKING CHART MAIN OVEN

	Temperature	Shelf	Approximate Time
Scones	220°C (425°F)	3	10 - 15 mins
Small Cakes	190°C (375°F)	4	15 - 20 mins (Turn the tray round halfway through cooking. For best results place the solid plain shelf on the top runner.)
Victoria Sandwich	180°C (350°F)	3 + 5	20 - 30 mins (Move lower cake up when top cake is cooked. For best results place the solid plain shelf on the top runner.)
		OR	
		4	20 - 30 mins (Both cakes on one shelf)
Semi-rich fruit cake	150°C (300°F)	4 or 5	2 hours
Rich Fruit Cake	135°C (275°F)	4 or 5	Depending on size
Shortcrust - tartlets	200°C (400°F)	2 or 3	20 mins
Shortcrust Pie	200°C (400°F)	4 or 5	45 mins
Quiche	200°C (400°F) - 220°C (425°F)	Floor	45 mins
Puff Pastry	210°C (410°F) - 220°C (425°F)	2 or 3	15 mins
Meringues	100°C (212°F) - 120°C (240°F)	5	1 1/2 - 2 hours
Casseroles	120°C (240°F)	4 or 5	3 hours or more
Bread - rolls	210°C (410°F) - 220°C (425°F)	2	15 - 20 mins
Bread - loaf	210°C (410°F) - 220°C (425°F)	4 or 5	35 mins
Soufflé	180°C (350°F)	4	30 mins

If positions are counted downwards ie. top shelf position is number 1  
The positions are a guide only and can of course be altered to suit.

## COOKING HINTS

The ovens are indirectly heated from the outside by hot gases from the heat source so that no flame or elements are within the ovens. This means that full use can be made of the whole cooking space. Both ovens are vented to the flue so cooking smells disappear to the outside.

### MAIN OVEN

This oven is hotter towards the top than the bottom.

For perfect results turn food during cooking.

As a guide, the numbered setting on the cooker control knob gives the approximate temperatures shown in the chart on page 3 under 'CONTROLS'.

The following table gives an indication of the heat up time from the LOW setting ('L' on control knob).

SETTING	APPROXIMATE MAIN OVEN TEMPERATURE °C	APPROXIMATE HEAT UP TIME FROM LOW
2	150	20 MINS
6	200	35 MINS
9	240	55 MINS

The Low setting may vary, dependent upon weather conditions.

When the ovens are not required during the day or overnight, then turn to the LOW (L) setting to give a low burning rate.

On low settings the oven can be used for long slow cooking such as casseroles, stock, soup, ratatouille, curries, meringues, creme caramel, rice pudding etc. Turn up to a higher setting for baking fruit cakes, victoria sandwiches, small cakes, soufflés, scones, bread and roasting etc. (See temperature/setting chart on previous page for details).

One of the many benefits of the cast iron oven is that the floor of the oven is hot and can be used as a cooking area in its own right.

1. For Baking - no need to bake a pastry case or quiche "blind" just place the flan dish directly on the oven floor for the whole, or part of, the cooking time to achieve "soggy-free" pastry bases that are crisp and golden. In the same way an apple pie can be part cooked on the oven floor to ensure a well cooked base.
2. For Frying - when the oven is hot the floor of the oven can be used for frying. Think of it as a hidden hot plate. A cast iron dish is recommended. Allow it to heat up first before adding the food. It's an excellent method of frying bacon and egg, fish such as trout/salmon or onions etc. Any fat splashes are carbonised on the insides of the oven so cleaning is minimal (carbonised crumbs can be brushed out using a stiff brush) and frying smells are taken away through the flue.

The top of the oven is where the grilling takes place. Do this when the oven is turned up to a high setting. The heat radiating from the roof of the oven seals and cooks the food efficiently. Arrange the food on the grill rack in the meat tin set on the highest set of runners.

Cast iron retains the heat so you can peep at a cake or soufflé to see how it is cooking without it sinking. As the meat tin supplied with your Rayburn fits directly on to the runners the grid shelves are left free for other dishes. For safety reasons the grid shelves are non-tilt, use as directed in section 'USER INFORMATION' page 3.

### THERMODIAL

The thermodial on the main oven door is a guide to the condition of the internal oven. On opening, the pointer will appear to drop as it registers cooler air away from the oven, do not worry, close the door and after a few minutes it will regain its position. 'USER INFORMATION' page 3.

### LOWER OVEN

A valuable oven for more slower or more gentle cooking when the main oven is turned up high, as it is roughly half the temperature of the main oven. Ideal for meringues, casseroles, milk puddings, egg custards etc. When cooking a casserole in this oven allow it to heat through and simmer for 5-10 minutes on the hotplate or main oven floor before transferring to the lower oven. Although there are runners on the sides of the oven for the grid shelf/meat tin, dishes may also be cooked on the floor of the oven.

### SOLID SHELF

The solid shelf can be used as a baking sheet or as a heat deflector to protect food from overbrowning/cooking. It is ideal as a solid baking sheet as it maximises the whole oven area. When in position the solid shelf and the space above can still be used for cooking, while it is protecting food below. As a heat deflector slide it in two runners above the food. To be effective it must be used from cold and therefore it should be stored outside the oven.

### HOTPLATE

Apart from its obvious use for boiling and simmering, the hotplate can be used directly, for making toast, toasted sandwiches, drop scones, see the Rayburn cookbook for details. After cooking directly on the hotplate make sure you brush off any crumbs or this could impair the boiling performance of the kettle or saucepans.

### ACCESSORIES

Further accessories tins, shelves, solid shelves, saucepans, kettles etc are available from your Rayburn Stockist or visit [www.agacookshop.co.uk](http://www.agacookshop.co.uk) for UK customers.

### LOCATION OF GRID SHELVES

To ensure the correct operation of the oven grid shelves ensure that they are inserted as shown. (See section 'USER INFORMATION') - page 3.

### DOORS

To open the doors. Twist the handle slightly to disengage the door catch from the locking spindle and pull door open (See section 'USER INFORMATION') page 3.

To close the doors. Gently push the door shut until the door catch engages with the locking spindle.

**IT IS NOT ADVISABLE TO PUT VERY WET CLOTHES OR TOWELS ONTO THE HANDRAIL, AS THIS MAY CRAZE THE ENAMEL.**

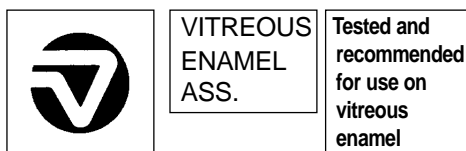
# Cleaning and Caring for your Rayburn

**REMEMBER: BE CAREFUL OF THE HOT APPLIANCE**

**DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.**

## Enamelled Top Plate and Front Plate

- It is not advisable to put very wet clothes onto the handrail, as this may craze enamel.
- To keep the vitreous enamelled surface bright and clean, wipe over daily with a soapy damp cloth, followed by a clean dry cloth.
- Wipe off any condensation on the front plate as it occurs or the vitreous enamel may be permanently discoloured.
- If milk or fruit juice or anything containing acid is split on the top plate or down the cooker, be sure to wipe it immediately or the vitreous enamel may be permanently discoloured.
- Keep a damp cloth handy while cooking, to wipe up spills as they occur, so they do not harden and become more difficult to remove later. Look for cleaners carrying the VEA (Vitreous Enamel Association) approval logo as this indicates they can be used on your Rayburn.
- For stubborn deposits, gentle localised soaking, not flooding, is easier than rubbing and hot water and detergent will soften most burnt on stains in about 10 minutes.
- A soap impregnated pad can be carefully used on the vitreous enamel (look for VEA mark on suitable cleaners).



**Important Note:** Aga recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.

But they are unsuitable for use on: chrome and stainless steel components, including the insulating covers, hand-rails and their brackets.

The insulating covers should be cleaned with a NON-ABRASIVE mild detergent, applied with a soft (coarse-free) cloth and lightly pushed up afterwards with a soft (coarse-free) duster or tissue to bring it back to its original lustre.

**DO NOT USE ABRASIVE PADS, THAT ARE NOT VEA APPROVED, OVEN CLEANER, OR CLEANERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES.**

## Oven Door Linings

- Using oven gloves carefully lift off the oven doors, lay them on a tea towel to protect the enamel. They can then be cleaned with a cream cleanser or soap impregnated pad. Do not however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.

## Insulating Lids

- **Chrome** Wipe over with a soapy damp cloth followed by a polish with a clean dry cloth.
- **Linings** The linings of the insulating lids may be cleaned with a cream cleanser or soap impregnated pad.

## Ovens and Hotplate

- Use a wirebrush for cleaning the hotplate to remove and burnt on spills.
- In the Main Oven spills and fat splashes are carbonised at high temperatures, occasionally brush out with a wire brush. Do not use oven cleaners.
- The Lower Oven should also be brushed or wiped out occasionally.

**DO NOT USE ANY OVEN CLEANERS**

## Accessories

- Oven furniture such as Meat Tins, Solid Plain shelves, Grid Shelves and Grill Racks should be cleaned in hot soapy water, soak if necessary, a nylon scouring pad can be used.

**DO NOT PLACE IN THE DISHWASHER OR USE CAUSTIC CLEANERS**

## MAINTENANCE

It is important to have the appliance serviced once a year by a competent maintenance engineer. It is recommended that a regular servicing contract is made with a registered installer.

With normal use a Boiler/Cooker annual service should be carried out by a competent person in accordance with gas safety regulations.

**WARNING: IF A GAS LEAK OR FAULT IS SUSPECTED, TURN OFF THE APPLIANCE AND CONSULT YOUR LOCAL REGISTERED INSTALLER.**

Rayburns are designed to be continuous burning appliances. If left unlit for any length of time, leave the doors slightly open to allow air circulation.

Both the cooker and boiler should be turned off, by the user, the night before servicing is to commence, in order to allow the appliance to cool down. A **HOT APPLIANCE CANNOT BE SERVICED**. To turn off the boiler turn the boiler thermostat knob to 'O'.

To turn the cooker off, turn the cooker thermostat knob to 'I'.

## GAS LEAK OR FAULT

If a gas leak exists or is suspected the unit **MUST** be isolated from the gas supply by turning off the gas at the meter or appliance gas cocks, and the electrical supply. The appliance **MUST** not be used until the fault has been investigated and rectified, by your installer/service engineer.

You **MUST IMMEDIATELY** report the suspected gas escape to your installer/service engineer, or to the local gas supplier.

## ELECTRICAL POWER FAILURE

The appliance will automatically close down until power is restored and will then revert to operating at the setting previously in use.

## COMBUSTION DISCHARGE SAFETY DEVICE

For safety purposes a combustion discharge safety device is fitted (C.D.S.D. See Fig. 3). This will only operate under adverse flue conditions. If the switch has operated, it should be pushed in to reset. If this problem persists contact your local engineer to determine and rectify the cause. It is important not to reset more than once as this may indicate a flue blockage.

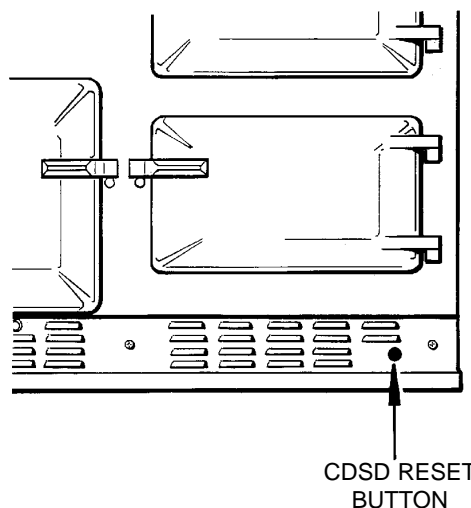


FIG. 3

DESN 511788

## AIR ENTRY LOUVRES

Air entry louvres for combustion are located on the left hand and right hand side of the lower plinth panel.

These must be kept free of lint (household dust, fluff, dog hairs etc).

Do not allow any obstruction to the air entry, as it will affect the operation of the appliance.

## VENTILATION

Please see that the permanent ventilation provided for the safe and reliable operation of your Rayburn is never blocked off.





For further advice or information contact your  
local distributor/stockist

With Aga's policy of continuous product  
improvement, the Company reserves the right to  
change specifications and make modifications to  
the appliance described at any time.



Made by The text "Made by" followed by the AGA logo, which is a small black oval with the word "AGA" in white.

Manufactured by  
Aga  
Station Road  
Ketley Telford  
Shropshire TF1 5AQ  
England

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