



# Users Instructions for Rayburn Cookmaster 200SFW and Rayburn Cookmaster Plus 212SFW Solid Fuel Cooker



Better than you ever imagined **CE**

### 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 could invalidate the approval of the appliance, operation of the warranty and could affect your statutory rights. Use only authorised replacement parts.

**All local regulations including those referring to National and European standards need to be complied with when installing the appliance.**

### Important

This appliance could contain any of the materials that are indicated below, 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** – 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, 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.

The user should obtain confirmation from the installer that the chimney is of sound airtight construction, is clear of obstructions and has been swept before installation.

The Rayburn Cookmaster 200SFW has been designed to burn a variety of solid fuels and thereby provide heating facilities for cooking. The Rayburn Cookmaster Plus 212SFW also provides domestic hot water.

The cooker temperatures are manually controlled by the spinwheel on the front of the ashpit door, and in conjunction with an adjustable flue chamber damper plate to control the chimney draught.

The appliance meets all the requirements of BS 1252 and is fully approved by the HETAS Ltd. Appliance Approval Scheme.

**WARNING: HOT SURFACES,** use the tool supplied to operate this appliance. It is recommended to use the heatproof glove supplied when raising the dome lids to use the hotplate. Replacement gloves can be obtained from the Aga Shop

### WARNING

**THE ASHPIT DOOR AND FIREBOX DOORS MUST BE LOCKED CLOSED AT ALL TIMES DURING NORMAL USE, EXCEPT WHEN LIGHTING OR RE-FUELLING**

The Rayburn Cookmaster 200SFW has been tested using manufactured briquetted smokeless fuel (Taybrite and Ancit) for closed appliances sized between 20g and 140g. The Rayburn Cookmaster Plus 212SFW has also been tested using wood logs. Other fuels are commercially available and may give similar results.

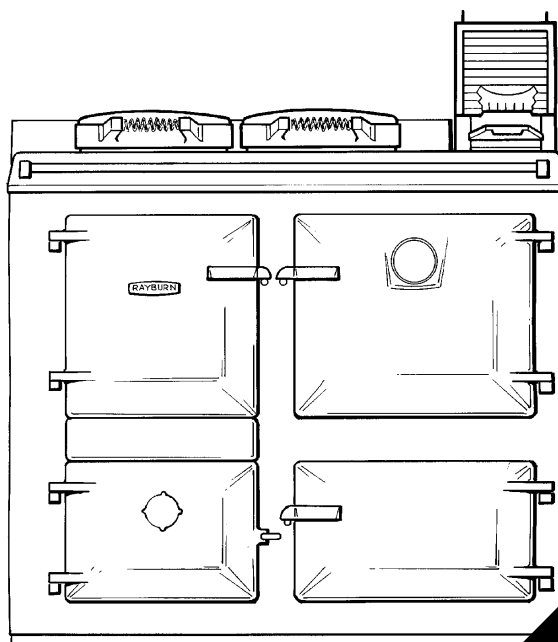
### Recommended Solid Fuels should be used

Manufactured: Phurnacite Plus, Coalite Nuts, Maxibrite, Phurnacite, Sunbrite Doubles, Blazebrite, Taybrite and Supacite, Wood logs (seasoned) and Ancit.

Natural: Anthracite Large Nuts

### WARNING: PETROLEUM COKE MUST NOT BE USED.

Oversize fuel lumps should be broken down to size. Stone and other foreign bodies should be removed when fuelling.



**IMPORTANT**  
This cooker is intended to run in a continuously airtight condition at all times, at low fire rate when idling, unless servicing is required.

Fuels should be stored under cover, particularly manufactured fuels which must be kept dry. Wet kitchen refuse should not be burned and the appliance should not be used as an incinerator.

**Rayburn Cookmaster 200SFW:** There is no requirement for additional ventilation as this appliance is rated at less than 5kW. Should another appliance be used in the property and the total heat output is greater than 5 kW, additional ventilation must be provided in accordance with the Building Regulations.

**Rayburn Cookmaster Plus 212SFW:** Provision must be made for additional ventilation. A permanent unobstructed air vent having a minimum effective area of 5.5 cm<sup>2</sup> must communicate to outside air or an adjacent room which in turn has a permanent vent of at least the same size to outside air.

If a flue draught stabiliser is fitted in the flue this vent size must be increased to a minimum 23.5 cm<sup>2</sup>. If this appliance is used with an additional appliance of a similar type then the air supply must be adequate for both appliances in accordance with Building Regulations.

Any air inlet grilles must be maintained so that they are free from blockage.

## DOOR OPERATION

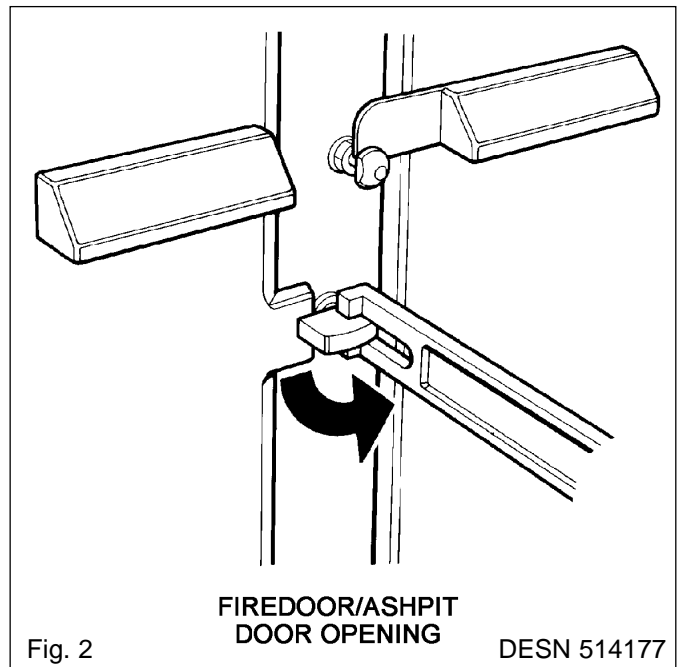
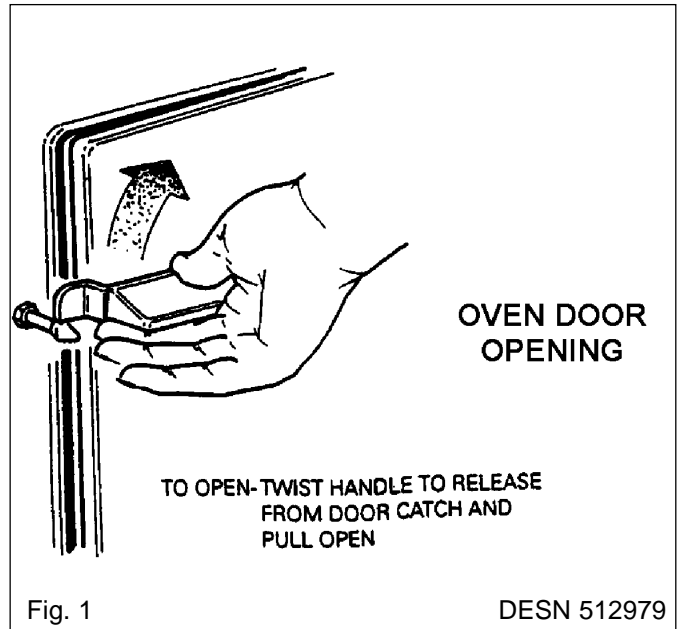
### OVEN DOOR OPERATION - SEE FIG. 1

To open the doors. Twist the handle slightly to lift up the door catch from the locking spindle and pull the door open.

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

### FIRE DOOR/ASHPIT DOOR OPERATION

The fire door and ash pit door are kept closed by a turn screw. A tool is supplied to operate these when hot and they can be adjusted to ensure both these doors close tightly. **IT IS IMPORTANT TO ENSURE PROPER CLOSURE OF THESE DOORS TO PREVENT OVERFIRING.**



## LIGHTING THE FIRE - USING WOOD AND PAPER

1. Check the flue pipe is free of blockage.
2. Open firebox door.
3. Open ashpit door.
4. Remove ashpan.
5. De-ash (Fig. 3) also see page 3 **De-ashing** and remove any dead fuel from bottomgrate as described under '**Removal of Clinker and Bottomgrate**'.
6. Replace ashpan.
7. Open flue chamber to maximum (Fig. 4).
8. Lay a liberal supply of wood and paper on top of the bottomgrate together with a small quantity of fuel and light.
9. **Close and lock the ashpit door** with the spinwheel control open.
10. **Close and lock the firedoor.**
11. With fire established, open firebox door and fill firebox with fuel up to the bottom of the firedoor opening. **Close and lock the firebox door.** Push flue chamber damper back to position which has been found to give desired burning rate.

## LIGHTING THE FIRE - USING A POKER

1. Check flue pipe is free of blockage.
2. Open firebox door.
3. Open ashpit door.
4. De-ash (Fig. 3) and insert flay bayonet type gas poker on top of bottomgrate.
5. Remove ashpan and empty (Fig. 5).
6. Open flue chamber damper to maximum (Fig. 4).
7. Lay a 75-100mm (3"-4") shallow depth of fuel onto the bottomgrate and light gas poker.
8. Close the ashpit and firebox door as far as possible - spinwheel control open.
9. When the fuel is well alight, extinguish and remove the gas poker, replace the ashpan, then **close and lock the ashpit door** with the spinwheel control open, **close the firedoor.**
10. With the fire established, open the firebox door and fill firebox with fuel up to the bottom of the firedoor opening. **Close and lock the firebox door.** Push the flue chamber damper back to position which has been found to give best results. Set spinwheel control to give desired burning rate.

## CONTROL

1. The fire controlled by using the spinwheel on the ashpit door to govern air supply.
2. The adjustable flue chamber damper is for reducing the chimney draught, and the more it can be closed, the easier the cooker is to control. The line markings on the flue chamber damper enable you to repeat the best settings to suit your chimney, from **No.1** in a closed position to **No.6** when fully open.

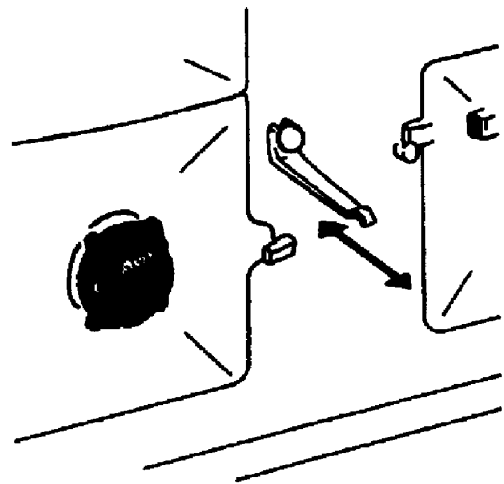


Fig. 3

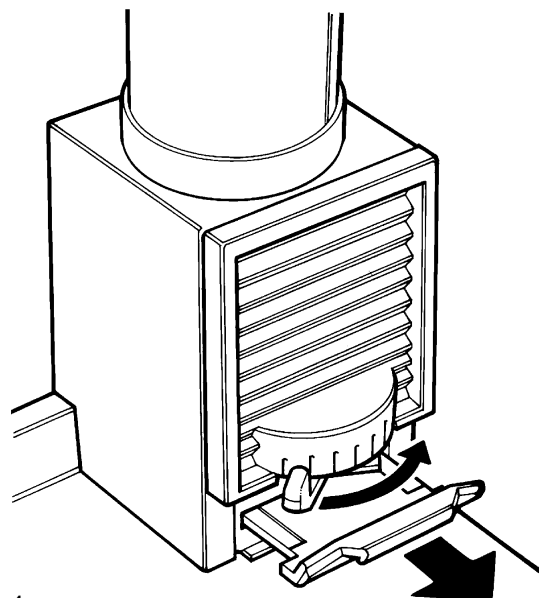


Fig. 4

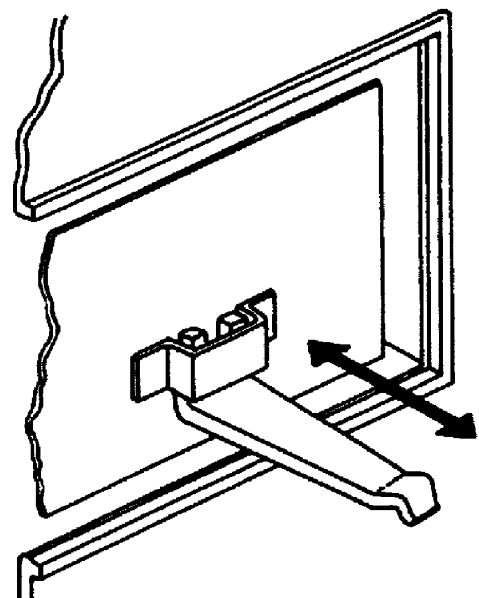


Fig. 5

## Control Setting

Set spinwheel open which does not require to be open more than:

1. Coke - Five complete turns.
2. Other recommended fuels - three complete turns during cooking period. When the fire is established the spinwheel may only need to be open less than one turn to maintain temperature. This will be observed through experience.

Set the flue chamber damper fully open after refuelling and reset to position which has been found by practical experience to give the best results. Do not try to obtain a fast increase in temperature by opening the flue chamber damper to its fullest extent. This results in most of the heat being wasted up the chimney.

**Avoid excessive fire temperatures - they are unnecessary and may do serious harm to the cooker.** The first symptoms of an overheated cooker is the formation of clinker (melted ash) which will damage the firebricks.

Damaged firebricks should be replaced as soon as possible but may be temporarily repaired with fire cement.

**Keep the ashpit door securely closed with the front plate catch.**

## OVERNIGHT BURNING

The appliance is designed for continuous burning and the best results will only be obtained if it is allowed to burn overnight. It is no more expensive in fuel costs.

Last thing at night, de-ash the fire, empty and fully refuel but do not overload.

**Ensure that the firebox and ashpit doors are securely closed** and after closing the spinwheel, re-open it a quarter of a turn.

**NOTE: THE BEST POSITION FOR THE FLUE CHAMBER DAMPER CAN BE FOUND ONLY BY EXPERIMENT BUT ALWAYS TRY THE LOW SETTING FIRST.**

In the morning, open the spinwheel three complete turns, the flue chamber damper to maximum and riddle the fire. When it is burning brightly, close the flue chamber damper, but do not refuel before use if the hotplate is required immediately.

## REFUELLING

Open the flue damper fully before opening the firebox door. This will prevent smoke spilling into the room.

**Remember to reset the flue damper after refuelling.** If excessive smoke spills into the room, check the flueway and clean thoroughly before continued use of the appliance.

The firebox should be filled to the recommended level of the bottom of the firebox door opening **and the firebox door closed.**

**NOTE: A DEEP BED OF NEWLY CHARGED FUEL ON A LOW FIRE WILL TAKE TIME BEFORE HEAT REACHES THE OVEN, HOTPLATE AND BOILER. WHEN BURNING COAL, PHURNACITE AND ANTHRACITE ALLOW SEVERAL MINUTES FOR THE NEW CHARGE TO IGNITE BEFORE CHANGING THE FLUE CHAMBER DAMPER SETTING.**

**ONCE FUELLING HAS BEEN COMPLETED, CLOSE**

**THE FIREBOX DOOR IMMEDIATELY AND OPEN ONLY FOR REFUELLING CHARGES.**

## DE-ASHING

To de-ash, open the chimney damper to its maximum setting then:

1. Engage the operating tool on the riddling lever knob.
2. Push the operating tool in a back and forth motion about 8-12 times to free the grate of ash.

**ALWAYS DE-ASH BEFORE REFUELLING AT INTERVALS OF THREE TIMES DAILY AT LEAST.**

**NOTE: SHOULD THE BOTTOMGRATE DE-ASHING FAIL TO CLEAR AN ACCUMULATION OF STONES, SHALE OR CLINKER IT MAYBE REMOVED AS DESCRIBED IN SECTION ON REMOVAL OF CLINKER.**

Open the ashpit door to give access to the ashpan which must be emptied regularly (Fig. 3). The class of fuel and cooker usage govern the frequency of refuelling.

**NOTE: DO NOT ALLOW ASH TO ACCUMULATE IN THE ASHPAN UNTIL IT TOUCHES THE UNDERSIDE OF THE BOTTOMGRATE OR IT WILL QUICKLY BURN OUT.**

**Ensure the ashpan is fully home otherwise the ashpit door may not close and lock completely.**

**EXCEPTIONS: WHEN BURNING ANTHRACITE OR PHURNACITE, ALWAYS REFUEL BEFORE EMPTYING ASHPAN AND RIDDLING.**

## REMOVAL OF CLINKER AND BOTTOMGRATE

This item is heavy and may need two hands - wear gloves.

Due to an accumulation of pieces of stone, clinker and shale etc. it may not be possible to pass them through the grate when riddling, and may even cause jamming.

**Allow the fire to burn out and cool down, then open the ashpit door and remove ashpan.**

1. Engage the curved end of the grate assembly removal tool, within the groove in the centre of the bottomgrate support (Fig. 6).
2. Raise the front end of the tool slightly and draw the tool forwards so that the grate support moves forward over its support lugs.

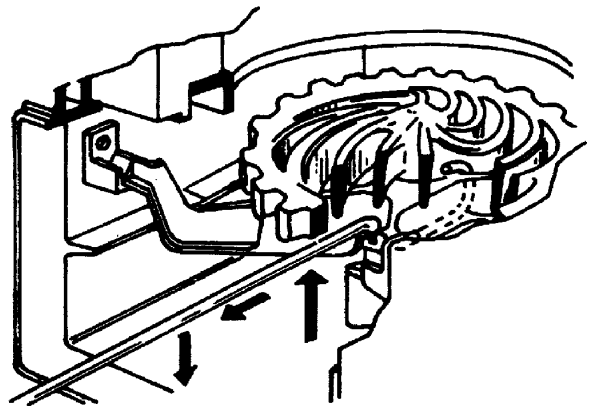
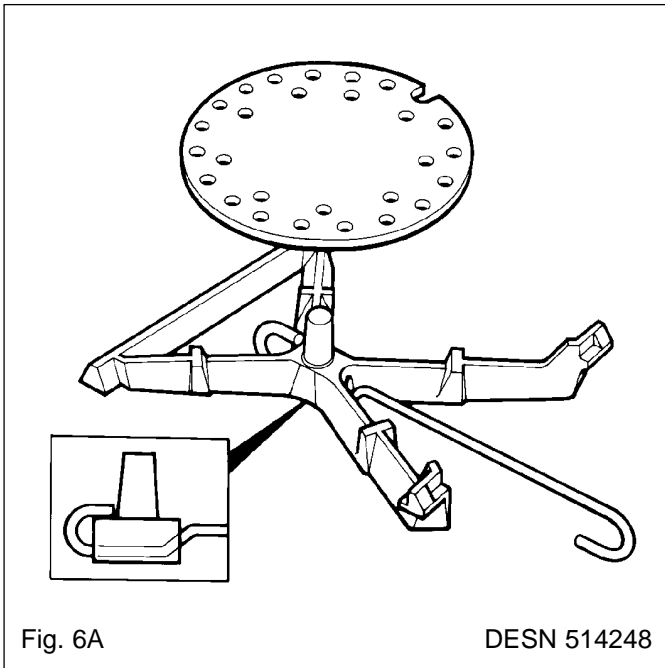


Fig. 6

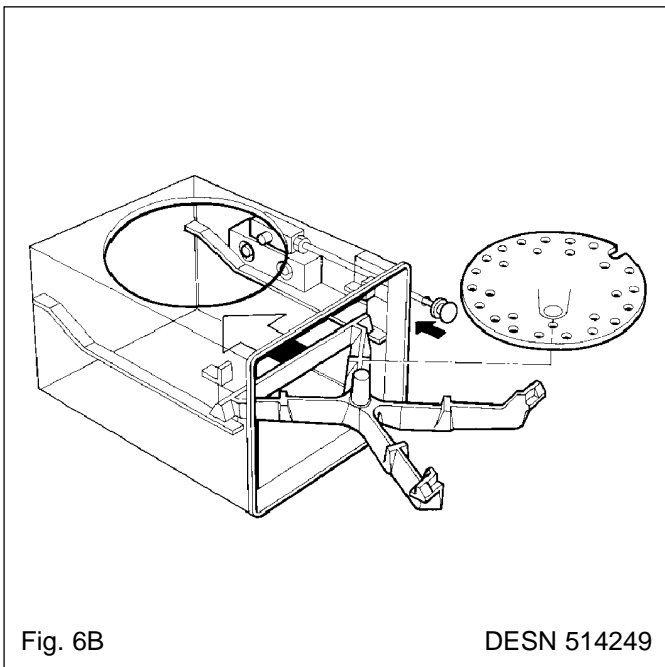


3. Taking the weight of the grate assembly lower the front of the removal tool and withdraw the complete grate assembly. Clean out.
4. Replace in reverse order of withdrawal ensuring the grate support is positively located on the front points of the ashpit.

The amount of clinker formation is dependent on the burning rate and should be checked weekly for any build-up. Excessive build-up will lead to a fall off in burning rate, and reduction in life of the bottomgrate; so the bottomgrate should be kept clear of clinker.

Two bottom grates are available for use. One has a slightly raised centre and a serrated edge (See. Fig.6). This is for burning coal and manufactured briquetted smokeless fuel. The other is flat with a number of round holes (See Fig. 6A). **This is for burning wood only.**

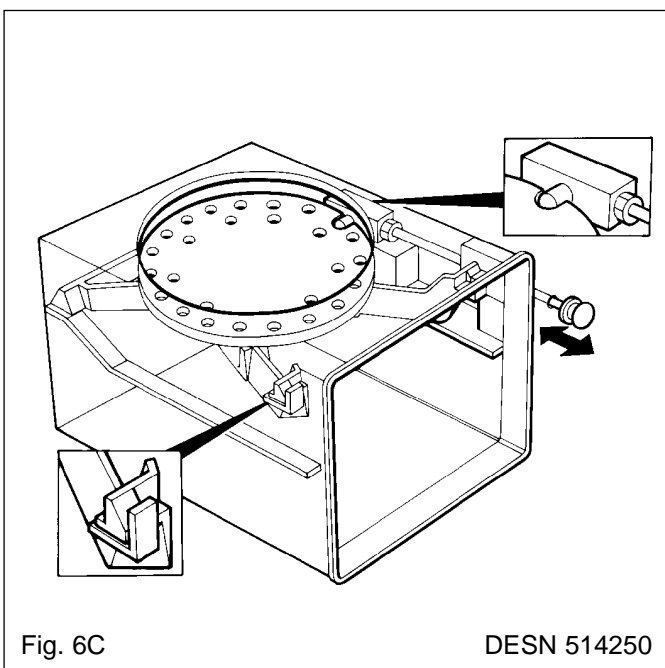
**THE WOOD GRATE MUST ONLY BE USED TO BURN WOOD FUEL OTHERWISE DAMAGE MAY OCCUR TO THE GRATE AND THE APPLIANCE.**



The grate with the serrated edge may be used to burn either fuel, but the fuel consumption may be higher on wood and so refuelling intervals will be reduced and a bed of ash will not build up. This ash is necessary for wood burning. Although possible, it is not really practicable to change the grate while the cooker is alight. These parts get very hot during operation and there is a risk of serious injury. Removing the grate will result in any burning fuel falling out of the cooker so this operation should be carried out when the appliance is not alight.

To change the grates, open the fire and ashpit doors. Remove the grate assembly as described above, using the tool, taking care as these parts are heavy. (See Fig. 6A).

The grate assembly is in two parts. The grate is suspended on a centre support so it is free to rotate (See Fig. 6B). The wood grate has a single notch and this is required to locate with the sliding de-ashing mechanism, (See Fig. 6C). To make sure that this link is correctly installed push in the sliding de-ashing mechanism, so that it is visible to the right of the firebox when viewed through the firedoor opening. Now insert the whole grate assembly through the ashpit door opening locating the de-ashing mechanism and making sure that the front of the grate support locks onto the ledges either side. (See Fig. 6C).



Check the operation of the de-ashing mechanism before lighting the appliance. Dry seasoned wood logs will give best results.

## USE OF THE HOTPLATE

**WARNING:** HOT SURFACES, use the tool supplied to operate this appliance. It is recommended to use the heatproof glove supplied when raising the dome lids to use the hotplate. Replacement gloves can be obtained from the Aga Shop

The best results can only be obtained by using machined base utensils. The hottest part of the hotplate is immediately above the fire, the other end being for simmering.

The circular plug in the hotplate (near the flue chamber end) is for flue cleaning and must not be removed for cooking.

**NOTE:** TO OBTAIN HOTPLATE PERFORMANCE FOR FAST BOILING OR HOTPLATE COOKING, FUEL THE FIREBOX APERTURE TO A HORIZONTAL LEVEL .

**WARNING:** THE COOKER TOP PLATE SURFACE AROUND THE HOTPLATE WILL BECOME HOT UNDER USE AND CARE MUST BE OBSERVED. PLEASE REFER TO THE INSTALLATION INSTRUCTIONS REGARDING MINIMUM CLEARANCES TO COMBUSTIBLE SURFACES AND MATERIALS.

## MAIN OVEN

**WARNING: DO NOT EXCEED OVEN TEMPERATURE OF 250°C. THIS MAY CAUSE DAMAGE TO THE APPLIANCE.**

The thermodial is an indication of the oven temperature but should not be relied upon as an accurate measurement of temperature. Use an oven thermometer to calibrate the thermodial.

The correct adjustment of the spinwheel and flue chamber damper to obtain the oven temperature required varies with the chimney draught and can be found only by experiment. The following is a suggested method only, and may need modification to suit local conditions.

Suppose an oven temperature for roasting is desired and that the cooker is idling. Thoroughly de-ash the fire as described in the respective paragraph, and re-fuel.

Set the flue chamber damper to **No.3** setting, and open the spinwheel as described under 'Control Setting'.

As soon as the fire has become red all through, close the flue chamber damper. Do not allow the fire to become white hot.

The temperature of the oven should now rise steadily. When it reaches a point about 30°C (50°F) below that required, close the spinwheel to approximately one turn open. Thereafter control the temperature of the oven by adjusting the spinwheel.

The main oven may take 2 hours to come to temperature. To maintain control for cooking purposes top-up the firebox with 1-2 kgs of fuel and lightly de-ash. Maintain the firebox about 1/3 - 1/2 full but this will be best observed through experience.

**NOTE: THE APPLIANCE SHOULD PROVE SUCCESSFUL IN ALMOST ALL CASES, BUT IF CLOSING THE FLUE CHAMBER DAMPER CAUSES THE FIRE TO SMOKE, IT SHOULD BE OPENED GRADUALLY UNTIL THE SMOKING STOPS.**

To reduce top heat in the oven, place the solid plain shelf on the top or second pair of oven runners. The oven may be cleaned with a stiff wire brush, when it is very hot.

Setting	Oven Temperature
HOT	220°C (< 400°F<)
MODERATE	160-220°C (320°F-400°F)
SLOW	<160°C (<320°F)

Check with pointer reading on oven door thermodial.

**NOTE:** DUE TO VARYING SITE CONDITIONS NON-BOILER MODELS MAY RUN AT HIGHER TEMPERATURES THAN QUOTED ABOVE.

## WARMING OVEN

The oven is primarily intended for heating plates and keeping food warm. As a guide it is around 1/3-1/2 of the temperature of the main oven.

**NOTE:** THE DOORS SHOULD NOT BE SLAMMED SHUT OR THIS WILL WEAR AWAY THE METAL RETAINING CATCHES.

## FLUEWAY CLEANING

When burning coke, anthracite and other smokeless fuels, the appliance flueway should be cleaned on a regular four weekly basis.

When burning bituminous coal or wood, cleaning should be done at weekly intervals.

Failure to ensure clean flueways, flue pipe and bends may lead to emission of dangerous gases and an inferior performance from your appliance.

Allow the fire to burn out. Open the flue chamber damper to its maximum and remove the flue chamber door.

Brush the soot or fly ash from the flue pipe allowing it to fall onto the top of the oven.

Remove the hotplate plug and rake the deposits forward, pushing them into the firebox. Figs. 7, 8 & 9.

Replace the flue chamber door and hotplate plug and riddle the bottomgrate for re-lighting.

**NOTE: THE APPLIANCE IS DESIGNED AND INTENDED TO BE UNDER CONTINUOUS FIRING BUT IF IT IS NOT IN USE, ASHPIT AND FLUE CHAMBER DOOR SHOULD BE LEFT OPEN TO ENSURE FREE PASSAGE OF AIR THROUGH THE APPLIANCE AND AVOID CONDENSATION PROBLEMS.**

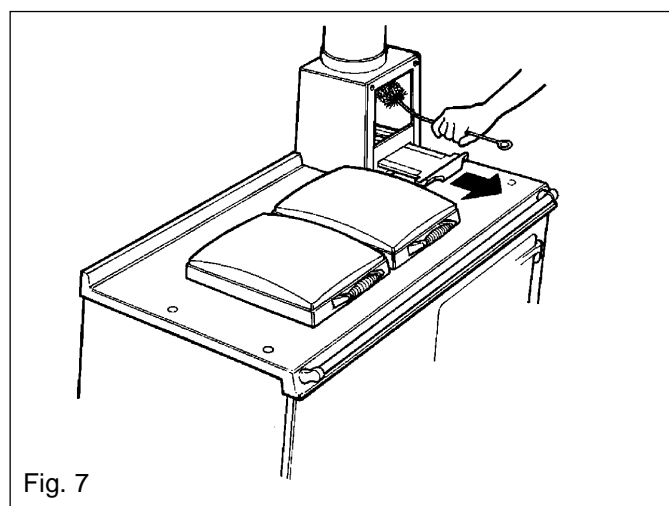


Fig. 7

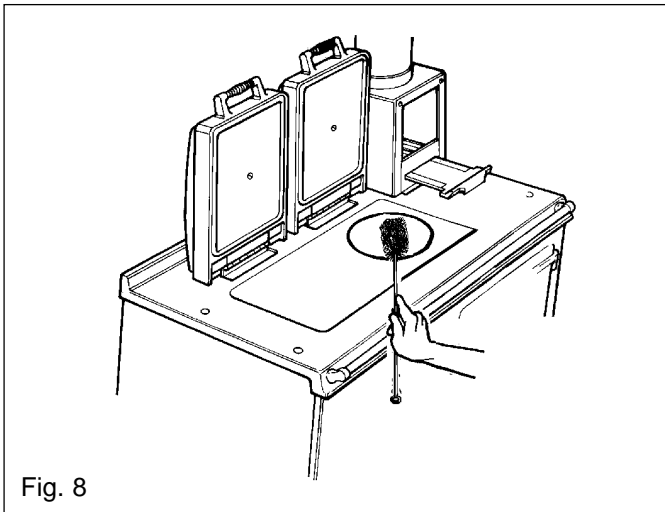


Fig. 8

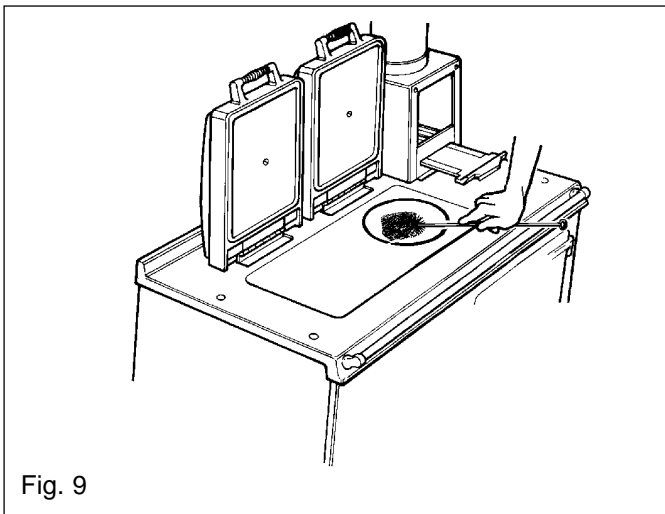


Fig. 9

### Chimney Sweeping

Sweep annually and inspect soot box at 3 monthly intervals and remove any deposits.

**NOTE: SWEEP BRUSHES MUST BE OF THE TYPE WITH WIRE CENTRES AND GUIDE WHEELS.**

## CHIMNEY FIRES

Failing to maintain your cooker properly can lead to a chimney fire. Chimney fires occur when combustible deposits on the inner walls of the chimney ignite. These combustible deposits called 'creosote' are a natural by-product of woodburning. A fire hazard exists if 1/4" of creosote (or more) coats the inner walls of the chimney.

### Prevention

Chimney fires do not occur in clean, intact properly installed chimneys. Have a professional chimney sweep clean and inspect your appliance at least once a year. More frequent cleaning may be required, based on the type of fuel burned, the type of appliance, and the frequency of use. In general, an older appliance or one that is used frequently, will require more than one cleaning per year.

### Detection

The first indication of a chimney fire is usually the noise, a roaring sound that grows louder as the fire's intensity increases. Clouds of black smoke and sparks will be seen exiting the top of the chimney, in severe fires, flames can extend several feet about the chimney.

### Action

In case of a chimney fire follow these steps but **DO NOT** put yourself or others in peril:

1. Call the fire brigade immediately.
2. Get everyone out of the property.
3. Close down the air supply to the appliance i.e. the primary air spinner and the flue damper. Limiting the fire's air supply will reduce its intensity. If there is a damper in the chimney connector, plug or close the opening.
4. If a fire extinguisher is available, open the appliance door just enough to insert the nozzle of a 10 lb dry chemical fire extinguisher rated for Class ABC fires. Discharge the entire content of the extinguisher into the appliance and shut the door.
5. If possible, wet down the roof and other outside combustibles to prevent fires ignited by shooting sparks and flames.
6. Closely monitor all combustible surfaces near the chimney. During severe chimney fires, these surfaces can become hot enough to ignite

After a chimney fire, have the chimney inspected by a professional chimney sweep or cooker installer.

## CLEANING

### REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

To keep the vitreous enamelled surfaces bright and clean, wipe over daily with a soapy damp cloth, followed by a clean dry duster. If milk, fruit juice or anything containing acid is spilt 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.

If spills do become baked on a cream cleanser can be used. For stubborn deposits a soap impregnated pad can be carefully used on the vitreous enamel.

In the main oven, spills and fat splashes are carbonised at high temperature, occasionally brush off with a stiff brush. The oven door can be removed for cleaning - **do not** immerse in water, and shelves can be soaked and cleaned with a cream cleanser.

Both insulating covers should be raised and allowed to cool before cleaning with a soapy, damp cloth. Use a wire brush to keep the cast iron hotplate clean. General cleaning is best carried out when the Rayburn is cool.

**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 hand-rails and their brackets.

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

## FIREBRICK REPLACEMENT

The firebricks fitted to the Rayburn Cookmaster Plus 212SFW are of first quality manufacture, and providing the cooker has been installed and used correctly will have a reasonable life. They are, however, expendable items and in time will require renewal.

Replacement bricks either in sets or singly can be obtained from your Rayburn distributor. Always quote the manufacturing number.

The manufacturing number, which will be found on a data plaque fixed to the appliance, should be quoted if any questions arise in connection with this Rayburn Cooker.

## HOT WATER SERVICE

### Rayburn Cookmaster Plus 212SFW

The cooker has been designed to provide a satisfactory supply of domestic hot water with a normal day's cooking, providing the cooker is kept alight overnight and the system, complete with lagged cylinder, conforms to the installation instructions.

In some circumstances it may be possible to overheat the appliance and the water inside will boil. This will be evident by the sound of a knocking noise coming from the appliance and pipes around the house. If this occurs close off all air controls and manually start the central heating pump if fitted. Opening the oven doors and hotplate covers will help to release heat from the appliance. Be aware that steam and boiling water will be expended from any open vent from the heating system probably in the roof space at the expansion tank.

In the unlikely event that the appliance is not operating in freezing conditions the water must be drained from the boiler to prevent frost damage.

## SERVICING

Always use a qualified service/heating engineer when servicing or maintenance is required. Use only authorised replacement parts. Do not make unauthorised modifications.

## FUME EMISSION WARNING

Properly installed and operated, this cooker will not emit fumes.

Occasional fumes from de-ashing and re-fuelling may occur but persistent fume emission must not be tolerated. If fume emission does persist, then the following immediate action should be taken:

1. Open doors and windows to ventilate room.
2. Let the fire out or remove lit fuel from cooker.
3. Check for flue or chimney blockage, and clean if required.
4. Do not attempt to re-light the fire until cause of fumes has been identified, and if necessary, seek professional advice.

## SPARE PARTS

Spares List	No	
Part Number	Description	Required
Required		
RS4F 3-51-2A	L.H. Side Firebrick	1
RS4F52-7A	Middle L.H. Side Firebrick	1
RS4F3-54-8B	Top L.H. Side Firebrick	1
RS4F 3-48-4A	Bottom R.H. Side Firebrick	1
RS4F 50-5A	Top R.H. Side Firebrick	1
RS4F 3-47-3A	Bottom Front Firebrick	1
RS1M 90040	Ashpan	1
RSFM 61	Operating Tool	1

Replacement parts if required are available from your local stockists.



## COOKING HINTS

See also the 'MAIN OVEN'.

The oven is indirectly heated from outside by hot gases from the heat source so no flames or elements within the ovens means full use can be made of the whole cooking space.

The main oven is slightly hotter towards the top than the bottom. At a low idling heat the main oven can be used for long slow cooking such as casseroles, stock, soup, ratatouille, curries, meringues, creme caramels, rice puddings, etc all of which benefit from gentle slow heat and as the oven is vented into the flue, cooking smells disappear to the outside.

One of the many benefits of the cast iron oven is that the floor of the oven is hotter than that of a conventional cooker. No need to bake quiche pastry cases "blind" just place the flan dish on the oven floor for half of the cooking time for "soggy-free" pastry. When the oven is hot the floor of the oven can be used for shallow frying (a cast iron dish is recommended) with the added advantages that fat splashes are carbonised so cleaning is minimised and the frying smells are taken away through the flue.

For perfect baking results turn food during cooking.

The top of a hot oven is where grilling takes place, use the meat tray with a grill rack (optional extra) so that the fat can drip into the tray.

The thermodial gauge, on the main oven door is a guide to the internal oven temperature. Remember though, on opening the door the temperature will appear to drop, do not worry, close the door and after a few minutes the true temperature can be read again.

Heat is not lost as quickly from a cast iron oven as a pressed metal box type so you can peep at the cake to see how it is cooking without it sinking.

As you have probably realised, the meat tray supplied with your Rayburn fits the oven, hanging directly from the runners, so leaving the grid shelves free for other dishes. The oven grid shelves are designed to be non-tilt and should be fitted with the upstand to the top and at the back, so when pulled forward the shelf cannot come right out.

The solid plain shelf, as mentioned before, can be used as a baking sheet or as a heat deflector. If the oven is too hot or food already in the oven is beginning to overbrown slide in the solid plain shelf, above the food. To be effective the shelf should be stored out of the oven, so it is used from cold.

### **DO NOT USE ABRASIVE PADS OR OVEN CLEANERS**

**NOTE: IT IS NOT ADVISABLE TO PUT VERY WET CLOTHES ON THE HANDRAIL, AS THIS MAY CRAZE THE ENAMEL.**

**NOTE: SMOKE/SMELL EMITTED DURING INITIAL USAGE.**

Some parts of the cooker have been coated with a light covering 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.





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 consists of the letters "AGA" in a white, bold, sans-serif font inside a black, horizontally-oriented oval.

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