

1 A LARGE OVEN
IS ENOUGH TO FIT A
28LB (13KG) TURKEY

**2 THE RAYBURN VENT TAKES
OUT GASES FROM THE OVENS,**
enabling you to cook **sweet**
and **savoury** dishes at
the same time with no
transference of flavours

4 Keep your
COFFEE/TEA
WARM ON THE
RAYBURN HOTPLATE

5 Incubate
FARM ANIMALS
IN A RAYBURN

6 DRY YOUR
HERBS
with your Rayburn

7 KEEP YOUR
FOOD WARM *after cooking*

8 70% OF EVERY RAYBURN
IS MADE FROM
RECYCLED MATERIALS
such as lamp posts, drain covers,
old cast iron cookers and old machinery

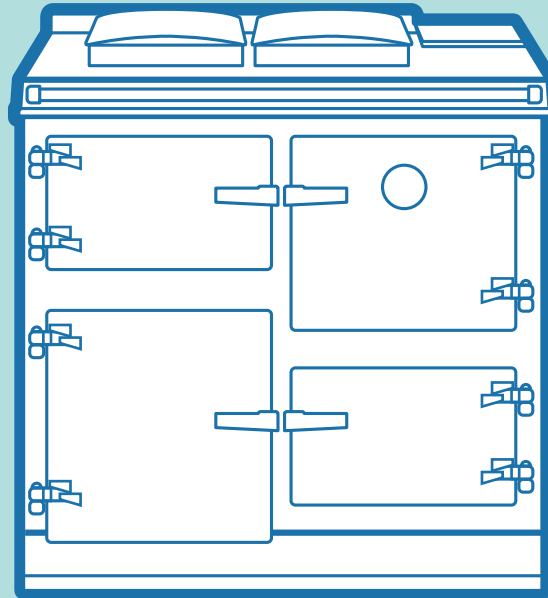
9 USE THE TOP OF THE MAIN OVEN
for easy
grilling

10 Fat splashes are carbonised
which means that the oven is
SELF-CLEANING

**20
FACTS**

you didn't know about
RAYBURN
COOKERS

3
A RAYBURN
MINIMISES
THE SMELL OF
COOKING IN THE
HOUSE



11 RAYBURN USE
wood burning as a fuel

as it is carbon neutral, and the amount of carbon dioxide
released into the atmosphere during burning is the
same as that absorbed by the tree during growth

12 THE SMALLEST RAYBURN MODEL IN THE
200 SERIES CAN FUEL TWO TO THREE
RADIATORS AND THE 700 SERIES
can heat up to 20 radiators

13
ECO-CONNECT
will automatically pull
heat from your wood
fuel boiler and will
only turn on the gas or
oil burner when it's
needed

14 ECO-CONNECT allows for
safe dissipation
of heat
in case of accidental
over-firing of the solid fuel appliance
or during an electrical power cut

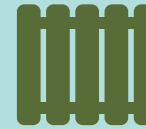
15 USE THE GENTLE WARMTH
on the top of the Rayburn to soften,
melt or warm ingredients for cooking

16 Rayburn was originally invented to run on
RENEWABLE RESOURCES
that's why around half of the models use green fuels like wood

17 Loosen tough jar lids in
10 seconds on a Rayburn hot plate

19 PLACE AWKWARD
METAL ITEMS
like graters, knives and peelers on the
Rayburn to dry quickly and to prevent rusting

20 Leave your cloudy honey on the Rayburn
top plate overnight and by the morning
you'll have **perfect clear honey**



REFERENCES

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