

12/01 EOPI 511010

[raywarranty@aga-rayburn.co.uk](mailto:raywarranty@aga-rayburn.co.uk)

**At the Heart of your Home**

## **Users Instructions for Rayburn Heatranger 360 K/D Central Heating Cooker**

### **Consumer Protection Act 1987**

As manufacturers and suppliers of cooking and heating products, in compliance with Section 10 of the Consumer Protection Act 1987, we take every care to ensure, as far as is reasonably practicable, that these products are so designed and constructed as to meet the general safety requirement when properly used and installed. To this end, our products are thoroughly tested and examined before despatch.

**IMPORTANT NOTICE:** Any alteration that is not approved by Aga-Rayburn, could invalidate the approval of the appliance, operation of the warranty and could also affect your statutory rights.

### **Control of Substances - Health and Safety Important**

This appliance may contain some 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, 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/Gas 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**

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

Your Rayburn cooker has been designed to provide cooking, central heating and domestic hot water when you require it. It is designed to operate intermittently.

The Rayburn Heatranger 360 K/D cooker burns:-**KEROSENE OIL MODEL**:- 28 seconds commercial Kerosene to BS2869: 1988 class 'C2'.

**GAS OIL MODEL:-** 35 seconds commercial gas oil to BS 2869: 1988 Class 'D'.

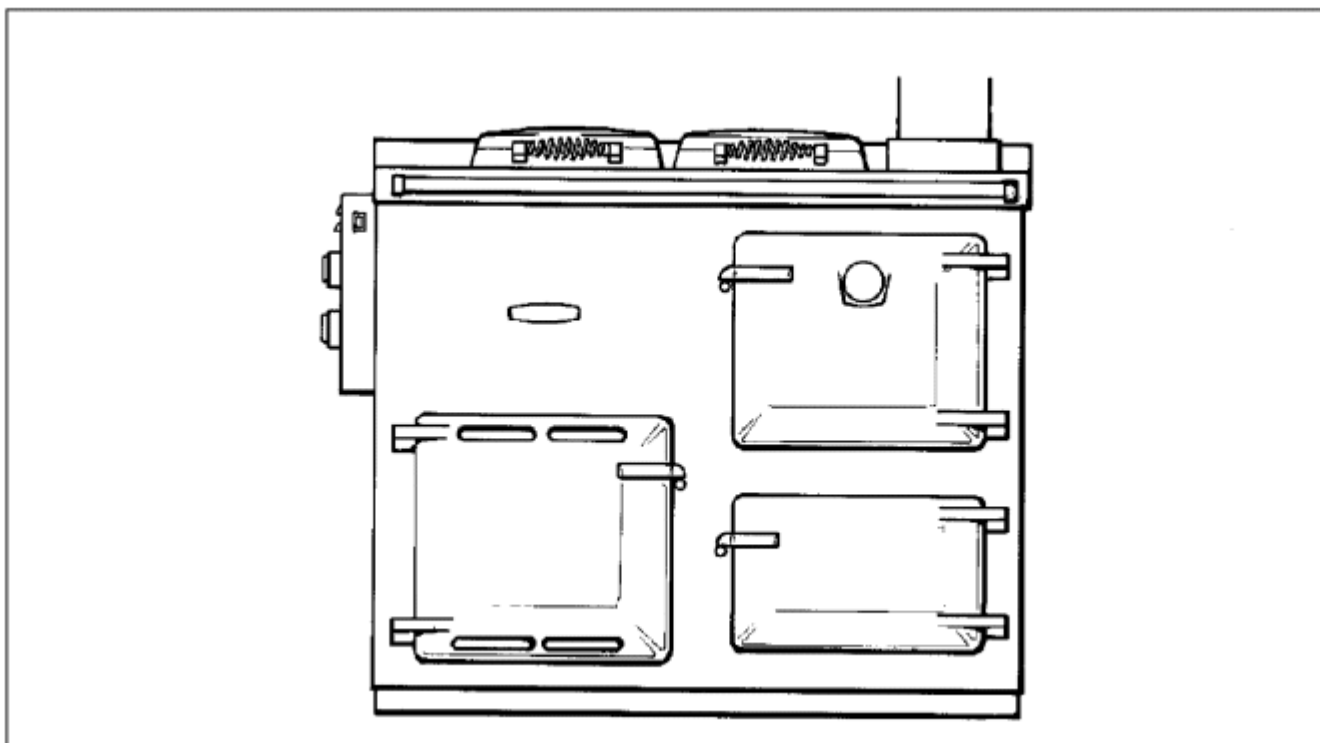
An optional Rayburn programmer is available from your Rayburn Stockist, which will control the cooking function of your appliance.

A single burner provides heat for cooking, central heating and domestic hot water. A cooker/burner damper knob situated in the centre of the front plate, just below the top plate, diverts the hot flue gases either towards the cooker or the boiler. Position C is for cooking and position H is for heating. The cooker/burner damper knob should normally be left in position H except when cooking is in progress. ([see fig 1](#)).

**IMPORTANT NOTE: UNDER NO CIRCUMSTANCES SHOULD THE COOKER/BURNER DAMPER KNOB BE IN ANY OTHER POSITION THAN 'H' WHEN USING THE BOILER THERMOSTAT CONTROL.**

You will find supplied with your Rayburn the following:

- 1 solid shelf
- 2 grid shelves
- 1 meat tin
- 1 cook book
- Guarantee Registration



DESN 510216'B'

## COOKING

**IMPORTANT:** WHEN USING THE BOILER

THERMOSTAT CONTROL ON CENTRAL HEATING, THE COOKER/BURNER DAMPER KNOB MUST BE IN POSITION H [SEE FIG. 1](#) (TO PREVENT OVERHEATING IN THE OVEN **OTHERWISE DAMAGE TO THE COOKER THERMOSTAT WILL OCCUR**).

Turn cooker/burner damper knob to position. ([see fig 1](#)), using oven gloves if the Rayburn is in use.

## OVEN & HOTPLATE CONTROL

The oven & hotplate temperature is controlled by the oven thermostat control knob situated at the top left hand side of the appliance. ([see fig 1](#)). The oven thermostat priority switch on the front of thermostat access panel must be ON (illuminated). Turning the control knob clockwise increases the temperature, using this control also gives you hot water.

## THE HOTPLATE

The single hotplate of your Rayburn is graduated in temperature, the left hand side being hotter than the right hand side. Just slide pans to a hotter or cooler area depending on whether boiling or simmering is required. The hotplate temperature is also variable, depending upon the setting used; the higher the setting the hotter the hotplate.

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 used have thick flat machined bases. Pans should also have tight fitting lids for greatest efficiency.

Keep the insulated hotplate covers down when the hotplate is not being used to conserve heat. If the programmer is not in use, turn the thermostat knob to the setting required to increase the hotplate temperature and minimise the time to boil a kettle. The hotplate gains in heat quicker than the oven, so it is first to react an increase in the setting.

## THE OVEN

**NOTE: Due to varying operating demands on the cooker the thermodial temperature relative to thermostat knob is given as a guide only.**

## THE STORAGE COMPARTMENT

Below the oven is a storage compartment useful for keeping the meat tin, cake tins, etc. Although not a cooking oven when the Rayburn is on for any length of time (such as for a traditional sunday roast) plates can be warmed in the top half of this compartment.

## RAYBURN COOKBOOK

The cookbook supplied with your Rayburn Heatranger 360 K/D central heating cooker is generic to all Rayburns. When following the recipes consult these operating instructions to ascertain which thermostat setting is required and any other details relevant to the Heatranger 360 K/D.

## HOT WATER

When the cooker is used there is an additional bonus that hot water will always be produced. It is, therefore, not necessary to pre-heat the domestic hot water cooking.

When all the bricks are removed for winter use, and appliance is operated in the cooking position, more hot water will naturally be produced to keep your home warm and cosy. It will therefore be necessary to keep the radiators on to prevent the burner cutting out as pump overrun thermostat operates.

During summer operation the heat dissipating radiator fitted to your central heating system must be open to allow the circulation of hot water generated during cooking.

Prolonged summer cooking may necessitate the opening of an additional radiator to allow continued operation of

the cooker.

In summer conditions during prolonged cooking periods with no domestic hot water being used, the temperature of the hot water will rise. Therefore caution should be used when using water for the first time. More flexible use of the appliance is achieved by adjusting the cooker burner damper knob to a variable position between 'C' and 'H', whilst cooking on colder days, to allow more heat to the radiators.

Always cook using the oven thermostat control.

## COOKING CHART

	Temp	Shelf	Approximate Time
Scones	210°C/410°F	2	10-15 mins
Small Cakes	180°C/350°F	3	15-20 mins
Victoria Sandwich	180°C/350°F	3 + 5	20-30 mins
		OR	(Move lower cake up top cake is cooked)
		4	20-30 mins
			(Both cakes on one shelf)
Semi-rich fruit cake	150°C/300°F	4	2 hours
Shortcrust - tartlets	200°C/400°F	2 or 3	20 mins
Shortcrust Pie	200°C/400°F	3	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	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	4 or 5	35 mins
Soufflé	180°C/350°F	4	30 mins

Shelf positions are counted from the top downwards ie: top shelf position is number 1

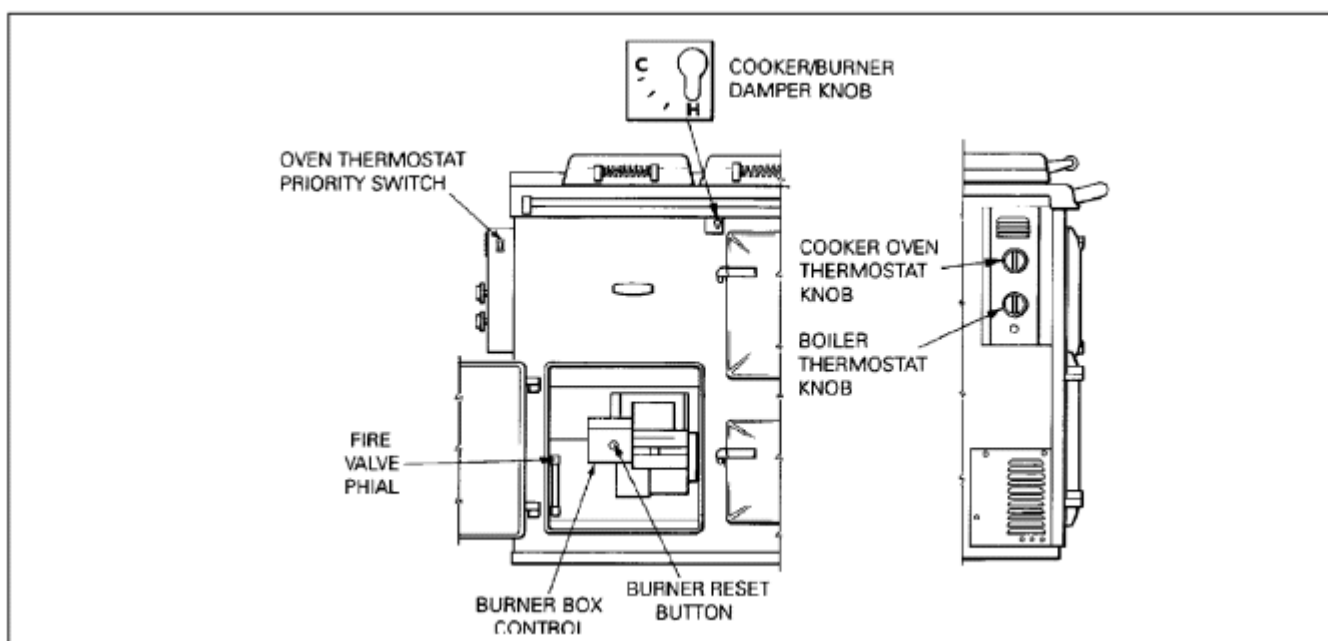


Fig 1. Appliance Controls DESN 510217'C'

# COOKING HINTS

## **IMPORTANT:** WHEN USING THE BOILER

THERMOSTAT FOR HEATING THE COOKER/BURNER DAMPER KNOB **MUST** ALWAYS BE IN THE POSITION **H** ([SEE FIG. 1](#)).

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

The oven is slightly hotter towards the top than the bottom. At low heat the oven can be used for long slow cooking such as casseroles, stock, soup ratatouille, curries, meringues, crème 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 "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 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, using the meat tin. Arrange food to be grilled on a grill rack and slide onto the top set of runners of the main oven. (A Rayburn grill rack can be obtained from your stockist).

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

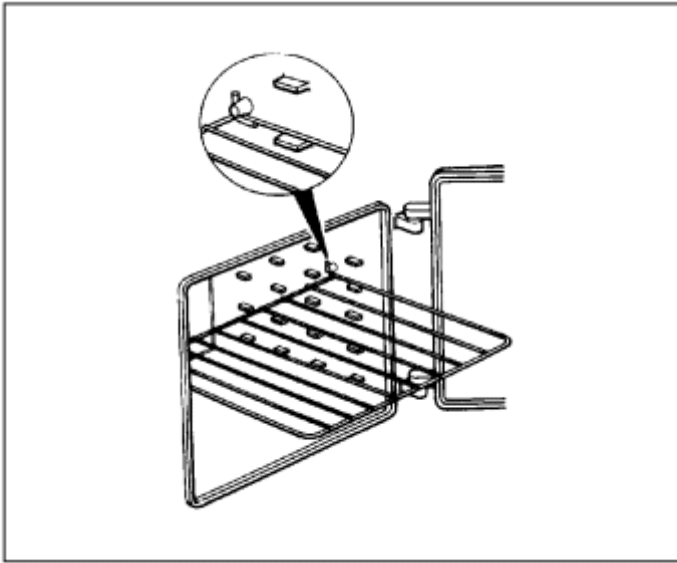
Cast iron retains the heat well so you can peep at a cake or soufflé to see how it is cooking without it sinking.

As you have probably realised, the meat tin supplied with your Rayburn fits the oven size, 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.

## **NOTE: LOCATION OF GRID SHELVES**

To ensure the correct operation of oven grid shelves, ensure they are inserted as shown.

The solid shelf 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 over-brown, slide the solid shelf above the food. To be effective, this shelf should be stored out of the oven so that it is used from cold. You will find with prolonged use of the heating mode



DESN 510111 A

that some heat will be transferred through to the oven. This oven heat can be made use of for less critical cooking, without turning on the cooker control knob. Further accessories (extra meat tins, shelves, solid shelves) and a grill rack are available from your stockist.

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

## HEATING

The operation of the boiler is automatic and controlled by your central heating control. The temperature of the hot water supplied can be adjusted by means of the boiler thermostat control knob. The boiler can be turned off using this knob. Turn cooker/burner damper knob to position H (using oven gloves), except when cooking is in progress. The boiler thermostat control knob is situated on the left hand side of the appliance beneath the oven thermostat knob (see fig 1). The oven thermostat priority switch on the front of thermostat access panel must be OFF (non-illuminated). 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.

### Frost Precautions

In the event of the boiler being OFF for long periods during very cold weather, the advice of your installer should be obtained.

## CLEANING

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

To keep the vitreous enamelled surface bright and clean wipe over daily with a soapy damp cloth, followed by a polish with a clean dry duster. If milk, 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. 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. Cleaners carrying the VEDC (Vitreous Enamel Development Council approval logo can be used on your Rayburn.

In the oven, spills and fat splashes are carbonised at high temperatures; occasionally brush out 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 cold.

**DO NOT USE ABRASIVE PADS OR OVEN CLEANERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES. Important Note:**

Aga-Rayburn recommend 'Astonish' for cleaning vitreous enamel surfaces of this product, but it is unsuitable for use on chrome and stainless steel components.

## WINTER AND SUMMER USE

Although the Rayburn Heatranger 360 K/D is designed to be used intermittently, during cold spells, if you prefer it can be run continuously on a low setting and turned up as required.

During the summer months it is necessary to fit loose fire bricks in the boiler to reduce the amount of hot water produced. It is recommended that these bricks are fitted and removed by the service engineer during the biannual services at the end and the start of the heating season.

### Firebrick Fitting

Disconnect the appliance from all mains electrical supply (including the programmer) and turn both thermostats OFF to prevent the burner firing.

Lift out the hot plate via the lifting tool. (Fig 2).

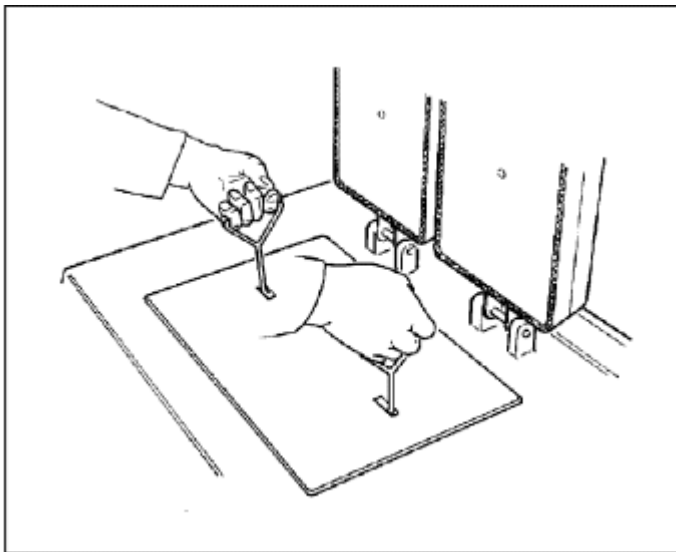


Fig 2. Removal of Hotplate DESN 510145'A'

Carefully remove the two baffle bricks which are fitted under the hot plate by separating them and lifting at the front (Fig 3).

Now fit the two rear Summer bricks by placing the rectangular brick with the rebate to the bottom of the channel welded on boiler face above the rear flue outlet. Fit the 'L' shape rear Summer brick by positioning on floor of

combustion chamber and touching brick already fitted.

Locate back brick retaining bracket in groove in boiler to retain bricks in position at top.

**ENSURE THAT THE REAR BRICK RETAINING BRACKET (FIG 4) IS PROPERLY LOCATED AND THE BRICKS CANNOT FALL FORWARD (IF THE BRACKET SHOWS SIGN OF WEAR, REPLACE).**

When located, slide both bricks to the right hand side . The left hand side Summer bricks stand on the base of the combustion chamber.

Slide small side firebrick in position.

The front side brick is secured by a removable stainless steel bar located on brackets welded to the boiler. When the summer bricks have been secured replace the top baffle bricks, left hand side first, then the right hand side.

Finally move both bricks together to the right leaving a passage for the flue gases on the **LEFT HAND SIDE ONLY**.

Replace hot plate ensuring it seals.

**IMPORTANT: THE BAFFLE BRICKS MUST ALWAYS BE IN POSITION FOR WINTER AND SUMMER OPERATION OF THE APPLIANCE.**



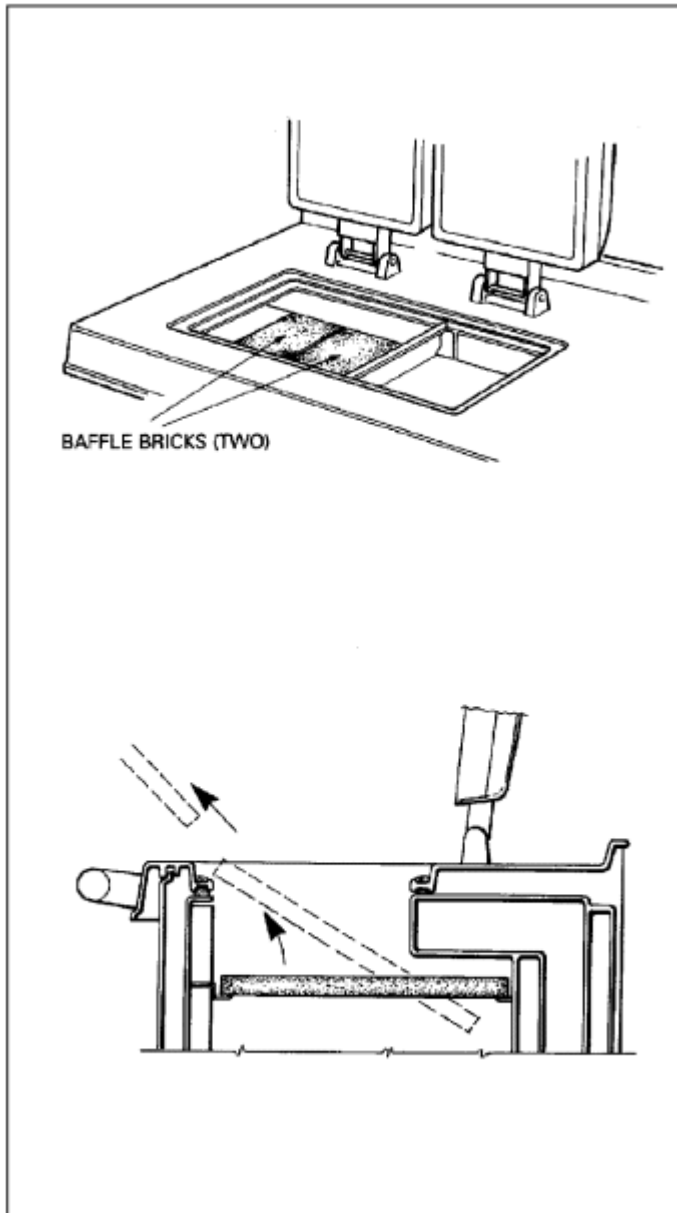


Fig 3. Removal of Baffle Bricks DESN 510219'A'

## SERVICING

With normal use a boiler/cooker twice annual flueway clean and burner maintenance should be carried out immediately before and after the end of the heating season. An additional flueway clean half-way through the heating season may be necessary in some cases -see Servicing Instructions.

Both cooker and boiler thermostat knobs should be turned OFF by the user the night preceding the day of servicing so that the appliance will have cooled down by the following morning. A HOT APPLIANCE CANNOT BE SERVICED.

## OIL LEAK OR FAULT

If an oil leak or fault exists or is suspected the unit must be turned off, including the electrical supply and must not

be used until the fault has been rectified.

Advice/Help should be obtained from your Installation/Service Company.

## POWER FAILURE

In the event of power failure your appliance will become inoperative until the power is restored when it will automatically start again.

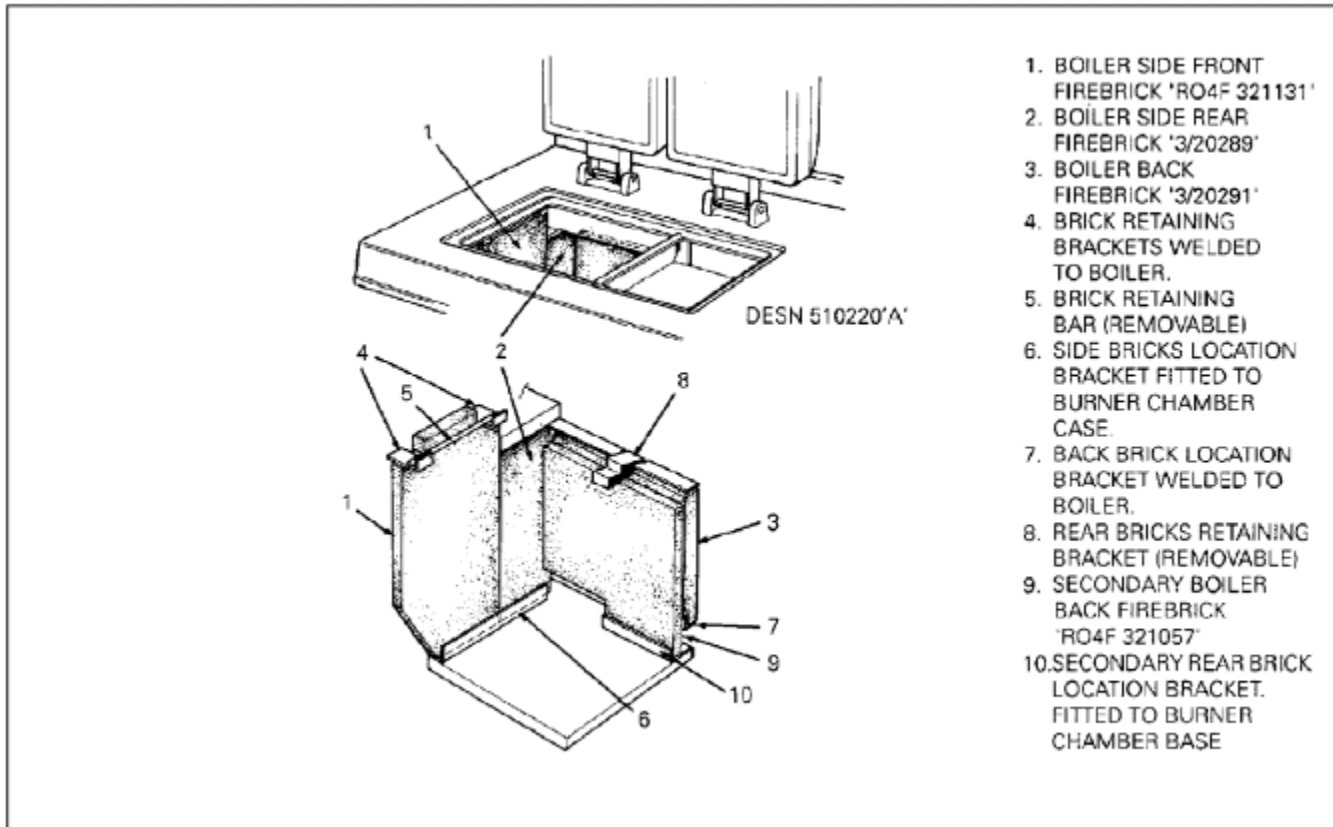


Fig 4. Fitting Firebricks for Summer Use DESN 510221

**For further advice or information contact  
your local distributor/stockist**

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



Manufactured By  
**Aga-Rayburn**