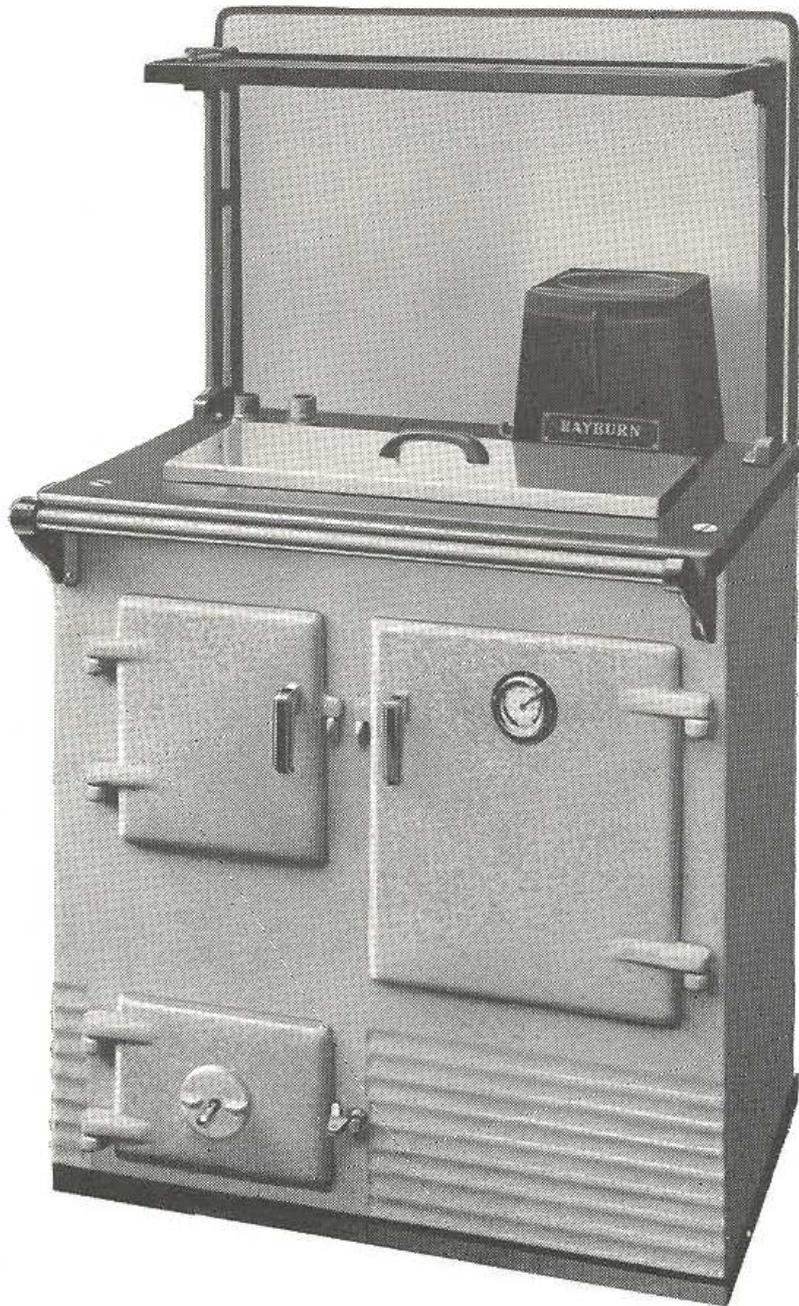


POTTED HISTORY OF RAYBURN SOLID FUEL COOKERS POST 1946



1. INTRODUCTION

Rayburn solid fuel cookers can, cook, heat water, heat the kitchen, be fuelled by almost anything and when used and maintained properly, last a lifetime.

What else could you possibly want?

They look great, they are easy to clean externally and the cast iron ovens are self cleaning.

Food cooked on Rayburn's tastes wonderful and some models can be used when there is either no power or a power cut.

It's easy to see why the lovely cookers have been so popular for so long.

Harworth Heating

2. IDENTIFICATION

THE NO 1



The Rayburn Number 1 was the first generation of 'Rayburn' cooker, introduced in 1946 and manufactured up to about 1958, when it was largely superseded by the introduction of the Rayburn Regent

Both Old and New pattern had a single oven and was available as a L.H. or R.H. oven version. The No. 1 is distinguished by having no insulating lid covering the hotplate.

Each version had an optional boiler, which with 24 hours continuous burning, produced approximately 90,000BTUs (26kW). Both appliances required connection to a 30 gallon hot water storage cylinder, either on a direct or indirect system. Alternatively an optional side-tank could be used.

The difference between the two models is in the fire and ashpit doors. The **old** pattern had independent doors, whereas the **new** pattern had interlocking doors, where the ashpit door cannot be opened before the fire door is opened.

The firebricks were the same for each model, but some were changed when built as non-boiler versions - the boiler version having a rectangular fire-grate and the non-boiler a circular grate.

The other feature that changed on these models was the riddling method. This was originally done by opening the ashpit door, but on later models outside riddling was introduced, requiring an alteration to the bottom side bricks to accommodate it.

The cast iron boiler was referred to as the 12" boiler and was available with side tappings or top tappings.

Optional extras available for adding to the basic appliance were:-

1. Loose insulating lid.
2. Splash-back and plate-rack
3. Plate-rack only
4. Splashplate (low skirting)
5. Handrail and brackets
6. Oven thermometer
7. Copper boiler
8. Low pressure side tank of 17.5 gallons, for where no hot water storage system was available.

THE NO 2 OLD PATTERN

Manufactured from the late 1940's until the mid 1950's

There were 3 versions, all of which had a main oven together with a warming oven underneath. No insulating lid was fitted.

Original (only a few produced) had a 12" boiler (but not the same as the No1) and was made with R.H. ovens only

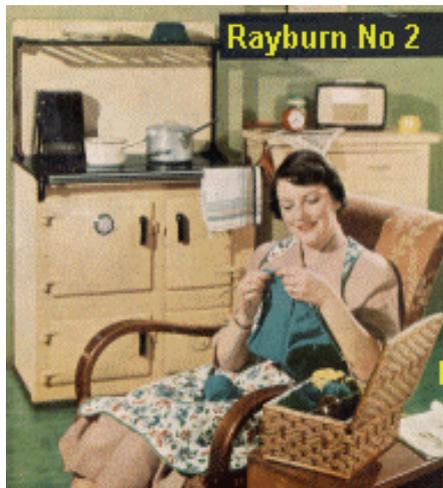
Old Pattern has a 15" boiler and was also available with L.H. ovens.

Both the Original and Old Pattern had separate fire and ash-pit doors.



THE "RAYBURN" No. 2

NO 2 NEW PATTERN



THE NO 3



New Pattern which was similar to the Old Pattern, except it had interlocking fire and ash-pit doors.

Each version had an optional boiler, which with 24 hours continuous burning produced approx. 90,000 BTU (26kW)

The bottom-grate was rectangular and accessed by opening the ash-pit door, riddling being done by this route.

Optional Plate-rack and Splash-back was available.

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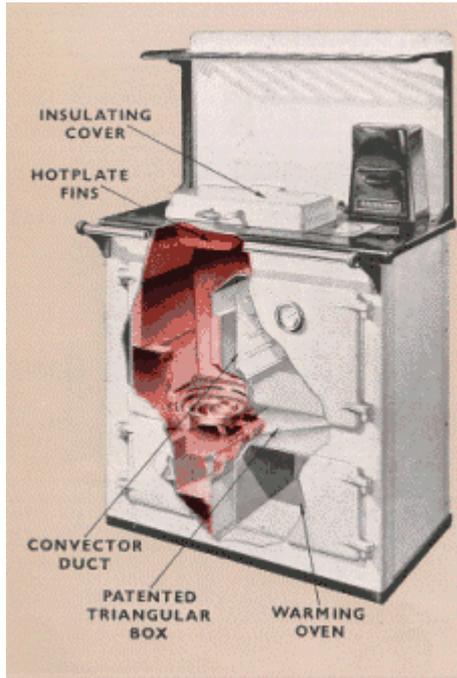
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Each version had an optional boiler, which with 24 hours continuous burning produced approx. 90,000 BTU (26kW)

The bottom-grate was rectangular and accessed by opening the ash-pit door, riddling being done by this route.

Optional Plate-rack and Splash-back was available.



Introduced in about 1950, the Rayburn No. 3 was similar to the no.2 model, having 2 ovens - a main cooking oven above a smaller warming oven.

It was available with a single hinged insulating lid, where the boiler connections were on the side of the cooker. Where the connections were on the top, a separate loose lid was available as an optional extra.

An optional boiler was available either cast iron or copper, with an output of approx. 100,000BTU (29kW) over a 24 hour period.

The fire and ash-pit doors were interlocking, where the ash-pit door cannot be opened before the fire-door is first opened.

The Rayburn No.3 had a circular grate with outside riddling attachment (at side of ash-pit door)

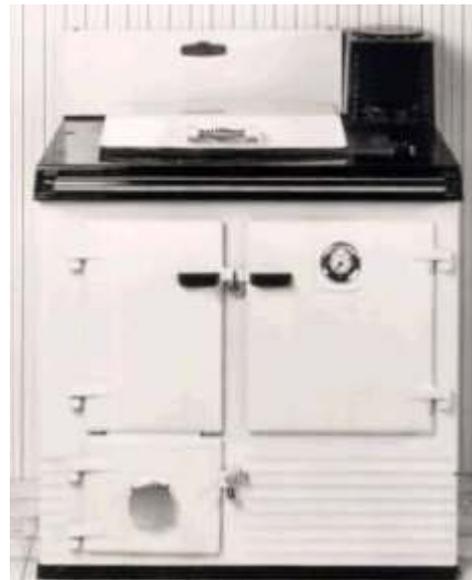
Manufacture continued to about 1958, when it was re-designed and launched as the Rayburn Royal.

THE REGENT

First Model Regent with Drop Handles



1970's Regent with Horizontal Handles



Introduced in 1958, the Regent took over as a direct replacement for the Rayburn No 1, with which it shared many of the same features, such as the 'drop down' style door handles and the single oven, with fluted lower front plate.

A one piece insulating cover was initially available as an extra, later becoming standard. It was the smallest size of the Rayburn family.

A re-styled flue chamber was provided, but the flue damper remained below the hob, with an indicator registering on the back-plate. The fire-grate was circular.

It was available with or without a hot-water boiler and with a left or right-handed oven, also available were optional extras such as the splash back, plate-rack, and a plinth to raise by the height by 6 inches. The standard boiler was plain cast iron, with the option of having it glass lined (enamelled) or of copper construction.

During the 1970's the door handles were changed to the horizontal pattern and the flue damper was brought up above the hob, with a redesigned flue chamber.

By 1988, the left-hand oven option was discontinued.

Production finally ceased by the mid 1990's.

THE ROYAL

Introduced in 1958, the Royal took over as a direct replacement for the Rayburn No 3, with which it shared many of the same features. A one-piece insulating cover was standard, as was the 'drop down' style door handles.

A re-styled flue chamber was provided, but the flue damper remained below the hob, with an indicator registering on the back-plate.

It was available with or without a hot-water boiler and with left or right handed ovens, also available were optional extras such as the splash back, plate-rack, drip tray and a plinth to raise by the height by 3.75 inches. The standard boiler was plain cast iron, with the option of having it glass lined (enamelled) or of copper construction.

In 1968 the option of twin insulating covers were offered, before becoming standard.

During the 1970's the door handles were changed to the horizontal pattern and the flue damper was brought up above the hob, with a redesigned flue chamber.

By 1988, the left-hand oven option was discontinued.

The mid 1990's saw more colour options introduced together with chrome plated insulating covers and were re-designated 200S & 212S. Later changes included slam catch oven doors.

From 2005 onwards, the flue damper moved to the front of the chamber and a positive catch was added to the fire door.

Production continues.

Early in 2006, the model re-designated SFW to emphasise its wood burning capability.

Original Version Has Cast Lifting Cover



Rayburn Royal - Later Model Separate Lids



Later Still Rayburn 212S with Chrome Lids



THE SUPREME



The Rayburn Supreme was introduced in 1982 for use with a range of solid fuels and also wood and peat. It provided cooking together with domestic hot water and heating. It was only produced with ovens on the right hand side.

The fabricated steel boiler was originally quoted as providing 35000BTU/Hr (10.3KW), based on a 4 hour re-fuelling cycle, in accordance with B.S. 1252. This was achieved by maintaining a high oven temperature and selecting the 'heating' position on the control damper. The output figure reduced to 20000BTU/Hr (5.8KW) when burning wood. During summer use when the firebrick positions were changed, the output reduced to 3.1KW (for solid fuel use) with the 'cooking' position of the control damper selected. The boiler temperature was controlled using the thermostat sited at the rear of top plate.

The appliance was fitted to a heating system with the circulating pump on the return pipe before the junction of the return from the indirect cylinder. The domestic hot water is available constantly, while the appliance is alight, by using an open vented gravity feed 190 Litre (40 gallon) cylinder. The pump can be controlled by a programmer and/or room thermostat, and it was recommended that a boiler low temperature return thermostat be fitted.

The hotplate had 2 hinged insulating lids, the heat being provided by the hot flue gases passing across the underside. The temperature being regulated by use of the spin wheel,

which also altered the oven temperature by allowing more or less air to the fire grate.

Available in a limited range of colours, it had a brown top-plate and enamelled lids and was also available in a Matt-finish black or brown enamel, the latter with brass colour fittings.

Manufacture had ceased by 1992, being replaced by the Nouvelle, which had been introduced in the mid 1980's.

RAYBURN SOLID FUEL NOUVELLE

Rayburn 300W, 345W, 355S, 355M & 355SFW



The Rayburn Solid fuel Nouvelle was introduced in the mid 1980's, to initiate a new range of central-heating cookers intended for use with a range of solid fuels and also wood and peat. Oil & Gas Nouvelle's were subsequently introduced.

Similar to the Rayburn Supreme, the Nouvelle offered wider choice of colour options and chrome insulating covers.

It provided cooking together with domestic hot water and heating. It was only produced with ovens on the right hand side.

Advantage was taken to quote the boiler output ratings in accordance with the new European Standards, which permitted a 2 hour re-fuelling cycle. Therefore, although the fabricated steel boiler was identical to the Rayburn Supreme model, it was quoted as having the higher maximum output of 16.1kw/hr (coal) 5.9kW/hr for wood. This was

achieved by maintaining a high oven temperature and selecting the 'heating' position on the control damper. During summer use when the firebrick positions were changed, the output reduced, with the 'cooking' position of the control damper selected. The boiler temperature was controlled using the water sensing thermostat sited at the rear of top plate.

The appliance was fitted to a heating system with the circulating pump on the return pipe before the junction of the return from the indirect cylinder. The domestic hot water is available constantly, while the appliance is alight, by using an open vented gravity feed 190 Litre (40 gallon) cylinder. The pump can be controlled by a programmer and/or room thermostat, and it was recommended that a boiler low temperature return thermostat be fitted.

The hotplate had 2 hinged insulating lids, the heat being provided by the hot flue gases passing across the underside. The temperature being regulated by use of the spin wheel, which also altered the oven temperature by allowing more or less air to the fire grate.

Available in a wider range of colours, it had a black top-plate.

It became re-designated as the 355S during the early 1990's and later in 1999 it became the 355M to emphasize its Multi fuel capacity. By this time, slam type oven door catches had been added and the lids restyled.

From 2005 onwards, the flue damper moved to the front of the chamber.

Manufacture continues.

Early in 2006, the model was re-designated SFW to emphasise its wood burning capability.

In 2007, two new models were introduced solely for burning wood fuel. The 345W is based on the existing 355 but intended to burn solely wood.

The 300W is the first cooking only (dry) Rayburn designed to solely burn wood.

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