

AGATM RAYBURN



HVO
future-ready
appliances
available

Good Food | Hot Baths | Warm Home



Above: AGA Rayburn Ranger® in Sunshine






Why own an AGA Rayburn?

For more than 75 years, Rayburn by AGA has been the warm heart of many British homes, leading the field in central heating range cookers. With its iconic design, reliability and flexibility, it's easy to see why the AGA Rayburn is a much-loved brand.

AGA Rayburn 308, 400 Series, 600 Series and Heatranger 60, 80, 100 models are a range of multi-functional appliances which provide cast iron cooking, heating and hot water, with the flexibility and controllability you would expect for modern living.

The latest additions to the AGA Rayburn range are the new generation, all electric Rayburn Ranger® and the Heatranger Series. The Rayburn Ranger® provides flexible, energy-efficient cooking and beautiful retro styling to your home, with a controllable hotplate, induction hob, powerful grill and three large capacity ovens. The Heatranger 60, 80, 100 models are future-ready, providing cooking, heating and hot water appliances with the added benefit of HVO* compatible burners.

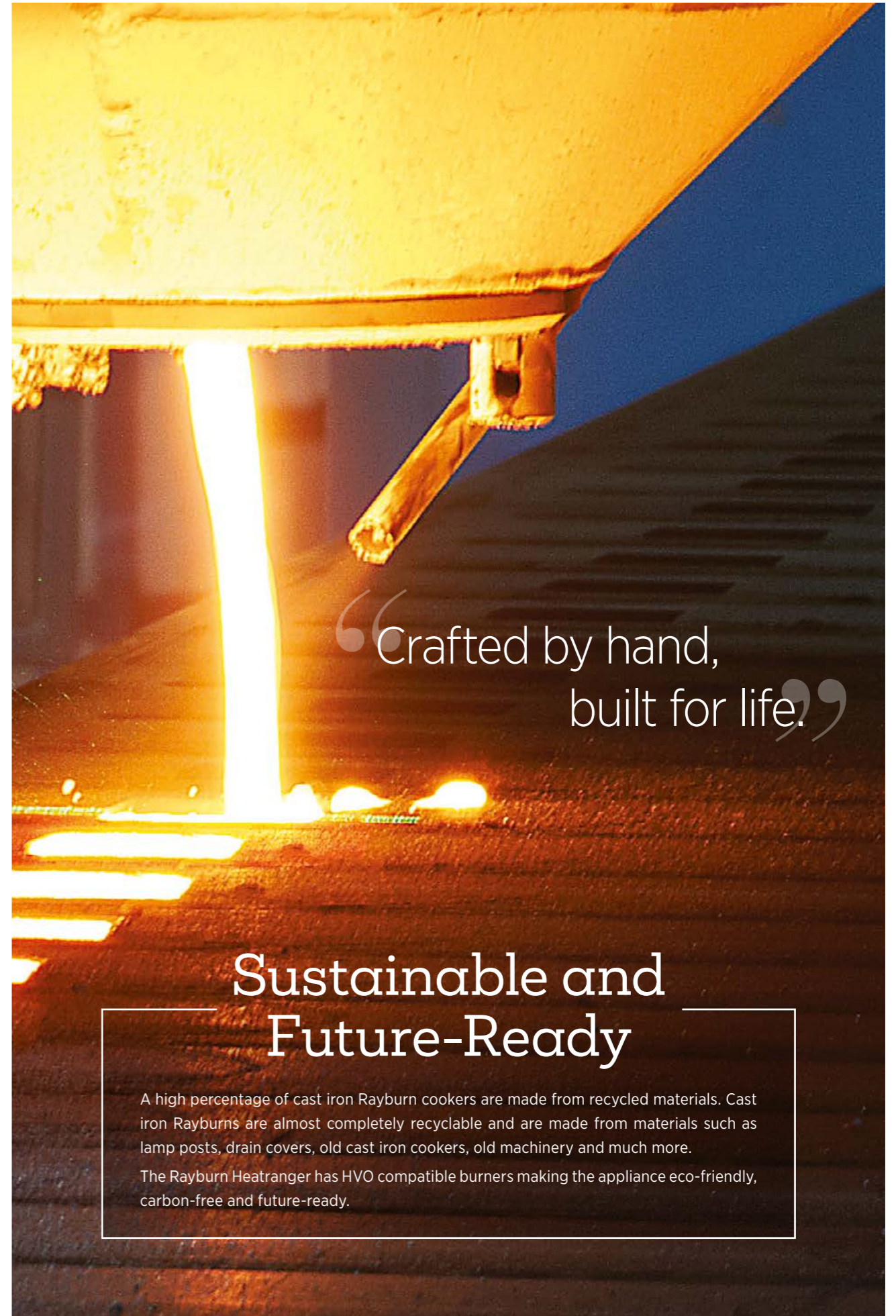
Quick guide to AGA Rayburn appliances:

		FUEL TYPE			
		Oil	Oil / HVO* Ready	Gas	Electric
FUNCTIONS	Cooking, Heating & Hot Water 	400 Series Page 12	Heatranger 60,80,100 Page 18	Rayburn 480AG Rayburn 480AL Page 14	
	Cooking & Hot Water 	Rayburn 308K Page 20			
	Cooking Only 				Rayburn Ranger® Page 24

*95% Hydrotreated Vegetable Oil

AGA Rayburn Heritage

Built on a rich heritage and strong values, the Rayburn has evolved over the last 75 years and is the perfect appliance for modern living. Designed by engineers with unparalleled experience and built by skilled craftspeople, every Rayburn is made in our factory in the heart of Shropshire.



“Crafted by hand,
built for life.”

Sustainable and Future-Ready

A high percentage of cast iron Rayburn cookers are made from recycled materials. Cast iron Rayburns are almost completely recyclable and are made from materials such as lamp posts, drain covers, old cast iron cookers, old machinery and much more.

The Rayburn Heatranger has HVO compatible burners making the appliance eco-friendly, carbon-free and future-ready.

Why Choose Rayburn?

COOKING, HEATING AND HOT WATER FUNCTION OPTIONS

Whether you'd like your Rayburn to create mouth-watering dishes, provide a wonderfully warm home and piping hot water, both cooking and hot water, or cooking only, there's a model for every kitchen and home.



FUTURE-READY FUEL OPTIONS

Fuel choice is becoming increasingly important and there are a range of fuel options to choose from when you buy a Rayburn. The 400 Series, 600 Series and 308K models have the option of propane gas, natural gas or kerosene oil.

The Rayburn Heatranger has HVO* compatible burners, making the appliance eco-friendly, carbon-free and future-ready.

The Rayburn Ranger® is an all-electric appliance with the flexibility of both hotplate and state-of-the-art induction technology.



SIMPLY BETTER FOOD

The AGA Rayburn produces amazing succulent food. Using the principle of radiant heat, the ovens gently cook food and lock in flavour, moisture and goodness.



CONTROLLABLE, FLEXIBLE AND PROGRAMMABLE

In keeping with the latest home heating and hot water systems, oil and gas models are fully programmable. Latest controls provide constant temperatures for your ovens and independent control for the boiler function. You have the flexibility to select when the ovens and boilers are on or off, minimising your energy use and maximising efficiency.

The Rayburn Ranger® is completely controllable, with independent controls of the ovens, hotplate and induction hob.



EFFICIENT BOILERS FOR EVERY HOME

From the compact 300 Series to the largest 600 Series, there's a boiler to suit any size of home. What's more, they use the very latest boiler design and burner technologies which deliver the high levels of efficiency you would expect from modern heating systems.



The Inside Story: 308, 400 Series, 600 Series and Heatranger Series



AGA Rayburn cookers are the pinnacle of efficiency and flexibility.

An AGA Rayburn is a totally flexible and controllable cast iron range cooker that will transform your kitchen into a warm welcoming space. It has the capability to power your radiators, supply all the hot water you could need and using the cast iron ovens, creates the most delicious food.

Once installed, your AGA Rayburn will virtually look after itself. The ovens are self-cleaning, the flue spirits away unwanted oven condensation and cooking smells. And with a regular service (dependent on your model), your AGA Rayburn will perform day in, day out with maximum efficiency. That's why it's not simply a purchase, it's a solid investment for years to come.

1 The hotplate

A solid one-piece cast iron construction, with heat graduated along its length. As with a professional chef's hotplate, it's so easy to slide pans from simmering to boil – or any temperature in between. Larger models will take up to seven saucepans with ease.

2 Oven doors

Positive door action makes the doors easy to close with just a push, while rope door seals provide excellent insulation.

3 Insulated lids

When the insulated lids are in the closed position they retain hotplate heat, leaving the highly polished finish warm to the touch.

4 Heat source burner unit

This varies from model to model, some having a continuous burn feature, others having advanced high power units which allow on/off operation.

5 Lower oven

The lower oven can be either a cooking oven or warming oven, dependent on the model. The cast iron cooking oven operates at half the main oven temperature, whilst the sheet metal warming oven operates at one third.

6 Main oven

The main oven is made from cast iron and using indirect heat, the oven can cook with the gentle efficiency that is unique to an authentic range. A thermodial in the main oven door gives a guide to the centre oven temperature.

Simmer: 90 – 150°C

Bake: 150 – 200°C

Roast: 200 – 250°C

For more information on types of model and features, visit agaliving.com

All Your Heating Needs in One Cast Iron Appliance

With an AGA Rayburn central heating range cooker you get the satisfaction of knowing that you are minimising effort and energy – all your cooking, heating and hot water needs in one neat package. That means you can enjoy a cosy, warm kitchen, hot water for all the family and heating for the rest of the home from one appliance.

AGA Rayburn boilers are stringently tested to give proven performance and efficiency. They are designed to operate from a variety of fuels, each with highly developed combustion chambers and proven burner technologies. Whether its oil, HVO* or gas, AGA Rayburn has a model to suit your heating and hot water needs, with a variety of boiler outputs from 2.4KW to 29KW and a constant supply of hot water.

ENERGY EFFICIENT HEATING AND HOT WATER

A reliable heating system is essential in order to provide comfort and hot water all year round. That's why our boilers and burners are engineered to ensure the highest reliability and quality.

AGA Rayburn offers a range of highly efficient standard or condensing boilers. Such high efficiency means that you will consume less oil, helping to reduce your heating bills over time. Our intelligent Eco-mode setting also encourages fuel efficiency and energy savings, with two fully automatic burners allowing hot water and heating to be controlled independently of cooking.



CONTROLLABLE, FLEXIBLE AND PROGRAMMABLE

Just like your existing boiler, AGA Rayburn oil and gas central heating cookers are fully programmable, so they can be turned on and off to suit your lifestyle, whatever your heating and cooking requirements.

They are compatible with the latest home heating and hot water systems, underfloor heating, thermostats and timers to help you to stay in control. The sophisticated eco-connect system monitors both the oven and boiler to ensure constant temperatures and an advanced control unit will alert you of any issues. The flexibility to decide when you need your AGA Rayburn on or off, in turn means lower fuel bills.



FUTURE READY FUEL COMPATABLE

HVO* fuel is 100% renewable and is invaluable in helping the UK achieve its net zero carbon target, reducing up to 85% of net CO2 emissions. The Heatranger has HVO compatible burners making the appliance eco-friendly, carbon-free and future-ready.

All Rayburn models can also be linked into additional heating appliances, supplied with renewable energy from sources such as solar power, wind power, heat pumps and wood burning stoves.



Home to Great Cooking



The combination of ovens and hotplates ensures the AGA Rayburn is perfect for every kind of cooking.

1 Hotplate

The large hotplate with its stylish iconic insulating lids is delightfully simple to use, offering gentle simmering at one end and rapid boiling at the other. It can also be used for toast, drop scones, pancakes, scallops and more – a truly versatile cooking surface.

2 Main oven

The large capacity main oven can be used for a variety of cooking techniques from roasting to grilling and baking. The ovens are all vented into the flue, so flavours from one dish will not taint another. This means a whole range of

foods from cakes to succulent roast joints can be cooked together – maximising the capacity of the AGA Rayburn and minimising your effort.

3 Lower oven

Complementing the hotplate and main oven, the lower oven has the same benefits of all round heat and runs up to half the heat of the main oven. It is ideal for gentler items such as slow cooked and rich tasting casseroles and perfectly steamed, healthy, flavourful root vegetables.

Simply Better Food

AGA Rayburn ovens use the principle of indirect radiant heat, which is kind to food and locks in flavour, moisture and goodness. Generations of devoted AGA Rayburn owners will testify to the difference.

From high-heat cooking, which helps bring out the best in vegetables, to roasting and brilliant baking, the AGA Rayburn is master of all culinary styles.

Whether you're cooking a simple dish or the most complex of modern recipes, you can rely on your AGA Rayburn to perform beautifully.



MASTER OF ALL CULINARY STYLES

BAKE

Indirect radiant heat will help you create feather light pastries, beautifully baked cakes and wonderfully moist breads.

FRY & STIR-FRY

The intense heat of the hotplate means steaks can be quickly seared, producing meat that is branded on the outside and tender inside. The boiling end of an AGA Rayburn hotplate delivers a perfect stir-fry in minutes.

ROAST

Roasts are quick and easy in the main oven. Food is cooked evenly with minimum shrinkage. Alternatively, slow roasting gives meltingly tender results.

GRILL

Delicious, tasty grills, bacon, fish, tomatoes, chops and that Sunday morning speciality of a cooked breakfast, can all be grilled at the top of the main oven.

STEAM

You can use the simmering end of the hotplate or the main oven, on a low setting, to steam anything from a light sponge pudding, to a pan of root vegetables.

SLOW COOKING

With the main oven of the AGA Rayburn running at an idling rate, you can create rich, succulent stews, casseroles, curries and soups.

BOIL

The heat is graduated along the hotplate so that you can bring a big pot of rice or potatoes quickly to the boil then just slide them sideways to reduce the heat.

GRIDDLE COOKING

Unlike most other range cookers, you can cook directly on a AGA Rayburn hotplate, perfect for a tasty lunchtime toastie or for making drop scones and pancakes.



Cooking, Hot Water and Central Heating

400 SERIES OIL FIRED HIGHLY EFFICIENT AND TRULY VERSATILE



AGA Rayburn 400 models are perfect for fitted kitchens, compatible with the standard height and depth of 600mm worktops. They also offer fabulous performance, be it for cooking, heating or hot water. With central heating models providing a variety of heating outputs, they are suited to many sizes of home.

Most of the models feature an integral timer, plus the option of an external programmer, giving you the flexibility to control your cooking and heating requirements.



<p>MODELS AVAILABLE</p> <p>Cooker, hot water & central heating system</p> <p>FUEL OPTIONS</p> <ul style="list-style-type: none"> Commercial kerosene oil <p>BOILER CONFIGURATION</p> <ul style="list-style-type: none"> Oil models capable of heating up to 28KW 	<p>KEY FEATURES</p> <ul style="list-style-type: none"> Integral automatic oven timer ensures oven is up to temperature when needed Independent control of cooking and boiler functions Optional external programmer available on most models Large capacity cast iron ovens Compatible with standard kitchen worktop heights and depths Hotplate can accommodate up to six saucepans Suitable for conventional / open flues. Balanced flue option also available
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	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	OVEN CAPACITY (L)
400 Series (overall dimensions)	910	905	542	N/A
Hotplate	-	543	197	N/A
Main oven	305	356	403	41.9
Lower oven	203	356	403	27.7

Cooking, Hot Water and Central Heating

408AG NATURAL GAS / 408AL LPG

'A' RATED EFFICIENCY FROM A DESIGN CLASSIC



The Rayburn 400 series is also available in Natural gas and LPG variants. With an output of 23KW, the 408AG will provide ample heating and hot water, as well as great cooking performance. External programmers are available, giving flexibility to control cooking and heating requirements.



MODELS AVAILABLE



Cooker, hot water & central heating system

FUEL OPTIONS

- Natural gas
- Propane gas

BOILER CONFIGURATION

- Capable of heating up to 22KW

KEY FEATURES

- Rapid response - can be turned on/off and up/down as required
- Independent control of cooking and boiler functions
- Large capacity cast iron ovens
- Integral oven timer ensures oven is up to temperature when needed
- Compatible with standard kitchen worktop heights and depths
- Hotplate can accommodate up to six saucepans
- Suitable for conventional / open flues

	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	OVEN CAPACITY (L)
400 Series (overall dimensions)	910	905	542	N/A
Hotplate	-	543	197	N/A
Main oven	305	356	403	41.9
Lower oven	203	356	403	27.7

Cooking, Hot Water and Central Heating

600 SERIES OIL FIRED

CAST IRON RANGE COOKING WITH 'A' RATED BOILER TECHNOLOGY



The 600 series is a highly-efficient combined heating and cooking system that creates mouth-watering dishes, a wonderfully warm home and piping hot water, just when you need it.

A large cast iron hotplate provides enough space for seven saucepans. Cooks will also love the main oven (16% larger than smaller models), with its four heat zones, which means it is perfect for grilling, roasting, baking and simmering. A 34 litre capacity lower oven produces an even, radiant heat at approximately half the temperature of the main oven - ideal for casseroles, steamed root vegetables and puddings. Advanced digital controls also allow you to programme your cooker to come on automatically when you are out, so it is always ready when you need it.

With boiler output of up to 28KW, it is compatible with modern heating systems. Its intelligent Eco-mode setting encourages fuel efficiency and energy savings, two fully automatic burners allow you to control hot water and heating independently from the cooker. Plus with condensing boiler models available, the AGA Rayburn 600 Series offers you a truly flexible and efficient solution to all your cooking and heating requirements.

MODELS AVAILABLE



Cooker, hot water & central heating system

FUEL OPTIONS

- Commercial kerosene oil

BOILER CONFIGURATION

- Capable of up to 28KW

KEY FEATURES

- Available with condensing or standard boilers offering efficiencies up to 90%
- Cast iron cooking excellence with the versatility of on/off controls
- Continuous thermostatic monitoring of oven temperatures
- Digital controllability to minimise energy waste
- Independently controlled boiler and cooker
- Compatible with standard kitchen worktop heights and depths
- Large hotplate can accommodate up to seven saucepans
- Suitable for conventional / open flues (680KCD available as balanced flue option)

	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	OVEN CAPACITY (L)
600 Series (overall dimensions)	910	995	542	N/A
Hotplate	-	600	354	N/A
Main oven	310	370	410	47
Lower oven	224	370	410	34.1



Cooking, Hot Water and Central Heating

HEATRANGER 60,80,100

CAST IRON RANGE COOKING AND FUTURE-READY FUEL COMPATIBLE



The Heatranger series combines the iconic and much-loved Rayburn design with modern, future-ready fuel compatibility. This versatile appliance seamlessly provides controllable, flexible and efficient home heating with the unmistakable taste of food cooked in cast iron ovens.

The heart of your kitchen and home, the Heatranger features a boiling and simmering hotplate, a large capacity cast iron roasting / baking oven and simmering oven which use radiant heat to create delicious food which locks in the flavour and goodness.

The energy-efficient heating boiler is available in three outputs – 17.5K KW/h, 23K KW/h and 29K KW/h, providing plenty of hot water and a warm home, no matter what your requirements. Heat output is flexible, reliable and is independently controlled from the cooking functions.

HVO* fuel is 100% renewable and is invaluable in helping the UK achieve its net zero carbon target, reducing up to 85% of net CO2 emissions. The Heatranger 60, 80, 100 has HVO compatible burners making the appliance eco-friendly, carbon-free and future-ready. A simple, optional HVO kit can be fitted and commissioned by your installer when the appliance is purchased, or at a later date when ready to change from standard heating oil to HVO.



<p>MODELS AVAILABLE</p> <p>Cooker, hot water & central heating system</p> <p>FUEL OPTIONS</p> <ul style="list-style-type: none"> Commercial kerosene oil HVO* <p>BOILER CONFIGURATION</p> <ul style="list-style-type: none"> Capable of heating up to 29KW 	<p>KEY FEATURES</p> <ul style="list-style-type: none"> Integral automatic oven timer ensures oven is up to temperature when needed Independent control of cooking and boiler functions Optional external programmer available Large capacity cast iron ovens Compatible with standard kitchen worktop heights and depths Hotplate can accommodate up to five saucepans
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	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	OVEN CAPACITY (L)
Heatranger (overall dimensions)	915	920	607	N/A
Hotplate	-	550	323	N/A
Main oven	310	390	406	44.8
Lower oven	220	390	406	33

Cooking and Hot Water

308K


COMPACT PERFORMANCE WITH ULTIMATE FLEXIBILITY



Offering ultimate flexibility and performance, the AGA Rayburn 308 works in both traditional and contemporary spaces and delivers exceptional performance for cooking and hot water.

A generous hotplate takes up to five saucepans and is complemented by a main cooking oven, and large warming oven.



<p>MODELS AVAILABLE</p>	<p>KEY FEATURES</p>
<p> Cooker & hot water system</p>	<ul style="list-style-type: none"> • Compact design • Controllable oven temperatures • Cast iron cooking excellence • Hotplate can accommodate up to five saucepans • Suitable for conventional / open flues
<p>FUEL OPTIONS</p>	
<ul style="list-style-type: none"> • Commercial kerosene oil 	
<p>BOILER CONFIGURATION</p>	
<ul style="list-style-type: none"> • Oil fired capable of heating up to 2KW 	

	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	OVEN CAPACITY (L)
308K (overall dimensions)	820	840	542	N/A
Hotplate	-	543	273	N/A
Main oven	305	356	403	41.9
Lower oven	203	356	403	27.7

AGA Rayburn Enamel Colours

16 BEAUTIFUL COLOURS TO CHOOSE FROM ACROSS 400 SERIES, 600 SERIES, HEATRANGER AND 308K.



Aubergine



Black



Blush



British Racing Green



Cream



Dark Blue



Dartmouth Blue



Dove



Duck Egg Blue



Linen



Olivine



Pearl Ashes



Pewter



Salcombe Blue



Slate



White

*Please note that while we take every care to ensure these colours are accurate, they are only as close as the printing process will allow. The unique enamelling process means that colours may darken when in use. Colour samples are available from your local retailer. Details of technical specifications can be found on agaliving.com. An additional charge applies for all colours excluding Cream, Black, Dark Blue and White.

Buying an AGA Rayburn

RAYBURN HEAT CENTRES - NATIONWIDE

You can find your nearest Heat Centre at agaliving.com/store-locator or by calling **01952 643149**. The staff will give you friendly advice on everything from detailed technical specifications to your choice of colour scheme. They can discuss your requirements and find the right model for you.

HOME SURVEY

We would always recommend a home survey, which you can arrange through your local AGA Rayburn Heat Centre or Engineer. A Heat Centre Engineer can visit your home and ensure that the model you have chosen can be suitably located and will meet with your requirements.

3 YEAR WARRANTY

Your AGA Rayburn cooker comes complete with a free three year warranty on parts and a one year warranty on labour as standard. Some of our products can benefit from extended warranty on parts of up to 5 years. Please speak with your Rayburn Heat Centre for further details.



Cooking Only

RAYBURN RANGER®

ALL ELECTRIC, CONTROLLABLE HOTPLATE & INDUCTION HOB



The fully-electric Rayburn Ranger® provides flexible, energy-efficient cooking and beautiful retro styling to your home.

The cooker includes two large capacity radiant ovens plus a warming oven, which operate independently. It also benefits from a grill, a cast iron hotplate, which can be set to boiling or simmering mode and two-zone induction hob. The exterior is available in eight colour options including traditional shades and bold hues; Tomato, Marmalade and Sunshine.

MODELS AVAILABLE



Cooker

FUEL OPTIONS

- Electric

KEY FEATURES

- Controllable cast iron hotplate with boiling and simmering modes
- Two-zone induction hob with bridging feature which provides the option of a larger cooking surface for griddling
- Enamelled steel, radiant roasting oven with 900W grill
- Enamelled steel, radiant oven that can be set to baking or simmering mode
- Warming oven for heating crockery or keeping food warm until serving
- Easy to use control panel
- No servicing, plinth or flue required
- Improved energy-efficiency and lower running costs with E-setting

Control Panel

Independent control of each oven

- Roasting
- Baking / simmering
- E-setting
- Grill



Control for cast iron hotplate

- Boiling
- Simmering
- Off

Warming oven switch



The Ovens

- Two 5mm radiant steel ovens with enamelled liner
- Cast iron doors
- Magnetic door catches for smooth closure
- Stainless steel door liners that can be removed for cleaning by hand or in a dishwasher

Roasting Oven and Grill

- Heats up from cold in 90 minutes, for high temperature cooking
- 900W grill with four grilling positions
- E-setting heats to low baking temperature



Control Panel

Baking / Simmering Oven

- Can be set to baking or simmering mode
- E-setting reduces baking oven to simmering oven for slow, low temperature cooking

Warming Oven

- Can be used independently from other ovens

Specifications

RAYBURN RANGER® 100	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	WEIGHT (KG)
RRE1003i	910	990	670	240

OVENS	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)
Roasting Oven	289	355	464
Baking Oven	261	355	464
Warming Oven	252	350	484

Fuel: All electric 2 x 13-amp connections

Venting: Vented into the room from the top of the cooker. Cooker hood recommended

Chassis: Adjustable feet and wheels to allow easier installation

Installation: 5mm gap required

Warranty: 3 year parts and 1 year labour

Servicing: Regular servicing is not required

Colour Options

From natural neutrals to beautiful bolds, the Rayburn Ranger® is available in eight colourways:



Note: Rayburn Ranger® side panels are black.

The Hotplate / Induction Hob

Cast Iron Hotplate

- Chrome lid and handle
- Can be set to boiling or simmering mode
- Cast iron surround with Altrashell™ coating for easy cleaning



Room vent

Two-Zone Induction Hob

- Temperature settings:
 - Defrosting 44°C
 - Warming 70°C
 - Simmering 94°C
- Bridging function across two zones, suitable for use with a griddle or fish kettle
- Boil dry detection
- Timer function
- Permanent pot detection
- 'Power boost' function provides ten minutes of maximum power
- Child lock and pause button

RAYBURN RANGER® Cookware Starter Set

W4073

To ensure you get the very best from your Rayburn Ranger®, a boxed set of essential and exclusive AGA Rayburn Cookshop products is available to get you started.

The set includes exclusive products when using every part of the Rayburn Ranger® cooker including grilling, baking, roasting, boiling, simmering and induction hob.



- Cookware starter set includes:
- Chef's Pad
 - Enamel Trio Set
 - Enamel Full Size Baking Tray
 - Toaster
 - AGA 18cm Stainless Steel Saucepan
 - Black Whistling Kettle
 - Induction Griddle
 - 24cm Induction Fry Pan
 - Bake-O-Glide™ Simmering Set
 - Black and Cream Double Oven Glove
 - Cotton Rayburn Tea Towel





Find your local stockist at [agaliving.com/store-locator](https://www.agaliving.com/store-locator)



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