

WARNING

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Installation Instructions for Rayburn Royal and Regent Cookers - Solid Fuel Models

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 Rayburn, could invalidate the approval of the appliance, the warranty and could also infringe the current issue of the statutory requirements.

Control of Substances - Health and Safety Important:

Note: Rayburn Royal and Regent Cookers are delivered as self-contained units ready for installation. Instructions for the preparation of the site and for the assembly and connection of the boiler are included.

The Hot Water System

With normal usage in 24 hours continuous burning the Rayburn Royal has an approximate output of 100,000 Btu's and the Rayburn Regent has an approximate

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, Fuelbeds, Artificial Fuel - when handling use disposable gloves.

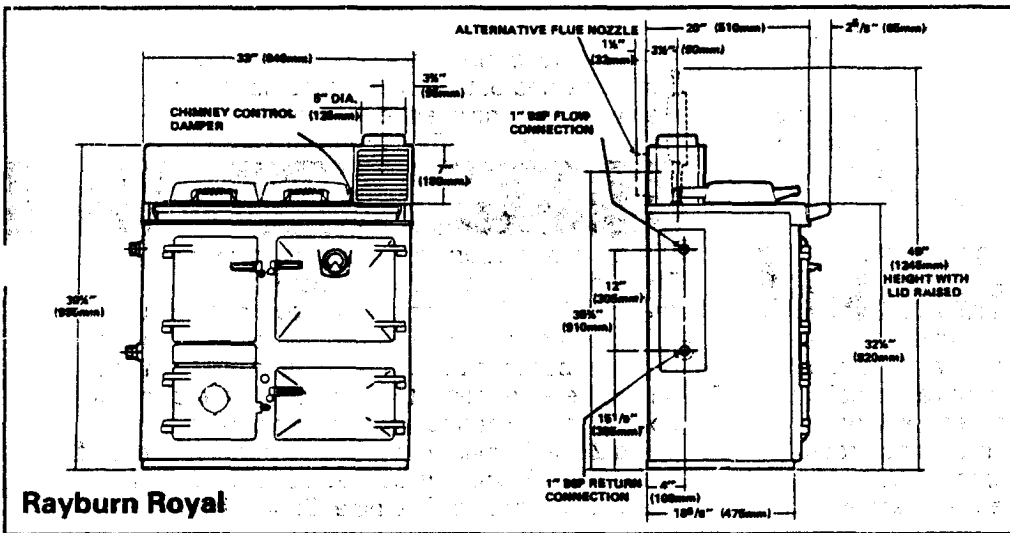
Fire cement - when handling use disposable gloves.

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, - 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.

output of 90,000 Btu's. To provide 2 or 3 hot baths at intervals and normal household requirements, the following must be fulfilled:-

1. The capacity of the storage cylinder may not exceed 35 gallons. The recommended capacity is 30 gallons (direct or indirect).
2. The cylinder to be effectively lagged and fixed vertically.

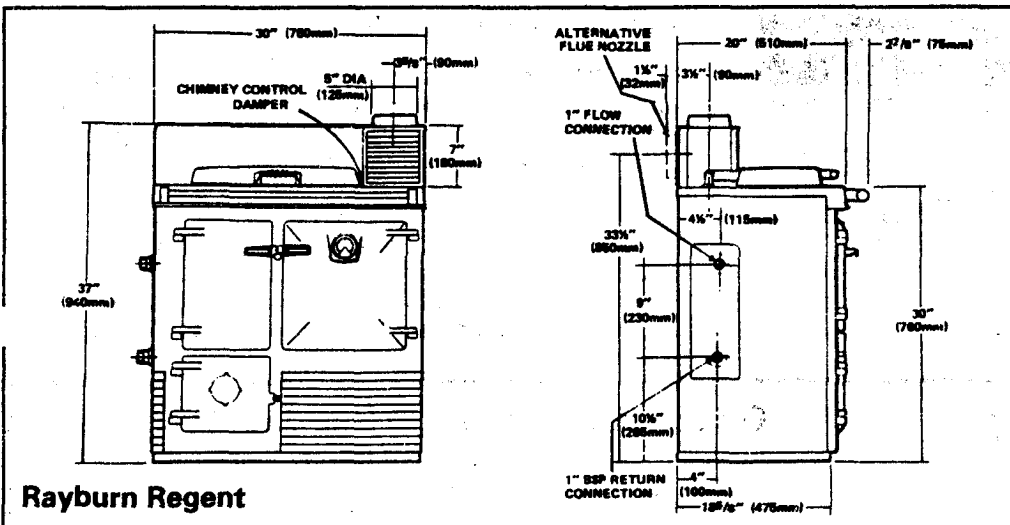


3. The cylinder should be as near as possible to the cooker. In no case may 1" flow and return pipes exceed 30' each in length. 1 1/4" pipes may not exceed 24'.

4. 1" flow and return pipes exceeding 15' each in length must be lagged. 1 1/4" pipes exceeding 12' must be lagged.
5. The draw-off pipe to the taps must be a 'dead-leg' connection from the expansion pipe.

6. A towel rail of not more than 6 sq. ft. heating surface may be heated provided the flow and return pipes are not more than 15' each in length, and provided the cylinder and the pipes to the cylinder and towel rail are lagged. When the hot water storage cylinder is very closely coupled to the boiler, a towel rail is advisable as a heat leak and lagging should not be applied. A radiator is not permitted.

To obtain the above-mentioned outputs the fire must be left in overnight, and the cooker used for cooking.



Important Note:

These instructions must be strictly observed. If they are disregarded (e.g. an unlagged or over-size cylinder), consumption of fuel maybe excessive, and the cooker damaged by overfiring.

PREPARATION OF THE SITE

The hearth, walls adjacent to the cooker, and the chimney must conform to the current building regulations. The position of the flue outlet is indicated in the dimensioned drawings. Alternative flue layouts are illustrated. The flue chamber is adaptable to give either a top or back outlet. The back outlet is used when there is a brick flue immediately behind the cooker, the top outlet when the cooker is connected to the main flue by means of cast iron flue pipe.

When the cooker is installed in a recess, it must be 'free standing' and not built - in solid at the sides. Adequate space at the boiler side must be allowed for withdrawal of the boiler for cleaning, if necessary.

NB: When a Rayburn cooker is supplied with a platerack, an optional extra, the overall height from the hearth level to the top of the platerack is 54 1/4" (1395). The recess should be at least 6" higher than these overall heights to accommodate dinner plates.

THE BOILER

Unscrew the sheet metal cover plate on the side of the cooker and remove the insulating material from behind it. Joint the flow and return connections to the boiler, replace the insulating material and screw on the cover plate and collars.

The boiler is now ready for connection to the hot water cylinder. Make sure that there are no dips in the flow pipe between the boiler and cylinder. It is advisable to fit a drain-off cock on the return pipe close to the cooker.

Important: Lift out the hotplate and cement seal the joint between the boiler face and its locating face on the firebox sides with the fire cement provided. Renew any brickwork cemented joints that may have opened up in transit.

THE HOT PLATE

Lift off the surface ground hot plate and check that the joints between the underside of the hob, and the top of the cooker are intact. Any joints which have opened up should be made good with the fire cement provided. Replace hot plate making sure that it is seating properly on the asbestos rope. It should be approximately 1/8" proud of the enamelled hob with an equal space all round.

TESTING

When lighting the fire for the first time, allow the cooker to heat up gradually.

FIREBRICK REPLACEMENT

The firebricks fitted to Rayburn Cookers 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.

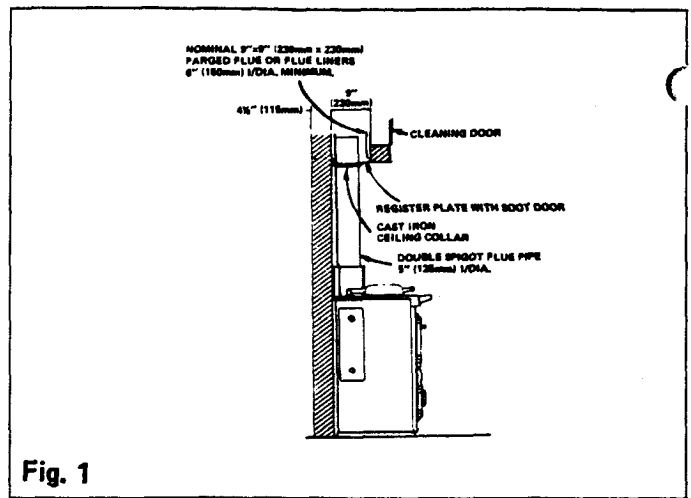


Fig. 1

Note: All Sockets must be facing upwards

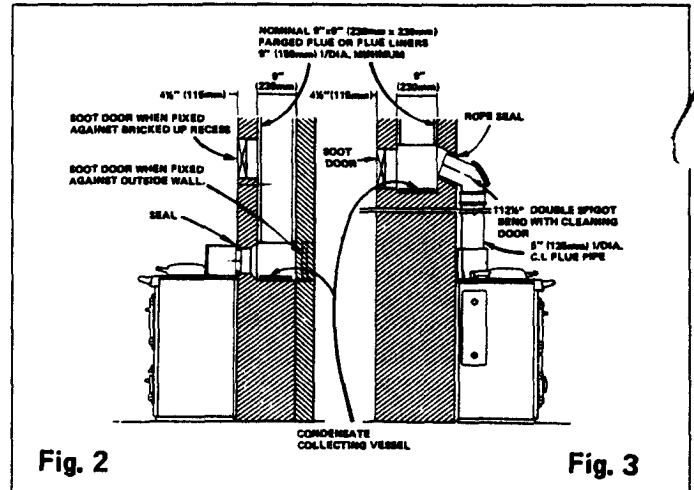


Fig. 2

Fig. 3

The renewal of firebricks is not a major operation and can be carried out by the average handyman. Replacement bricks either in sets or singly can be obtained from your Rayburn distributor.

FLUE LAYOUTS

In Fig.1 the Rayburn is installed in an existing recess. There must be a clearance of not less than 6" between the top of the flue pipe and any overhanging brickwork. Any cavities or pockets above the register plate should as far as possible be filled and if necessary the flue pipe should be extended into the throat of the chimney and a soot door provided for chimney sweeping.

In Fig.2 the Rayburn is connected direct to a brick flue. In Fig.3 the Rayburn is connected to an existing brick flue with a length of flue pipe. Square bends and horizontal runs must not be used. There must be a cleaning door at every bend.

Note: Whatever method of installation is employed air must not be allowed to enter the chimney except through the cooker. All joints must be air-tight. Provision must always be made for sweeping the chimney.

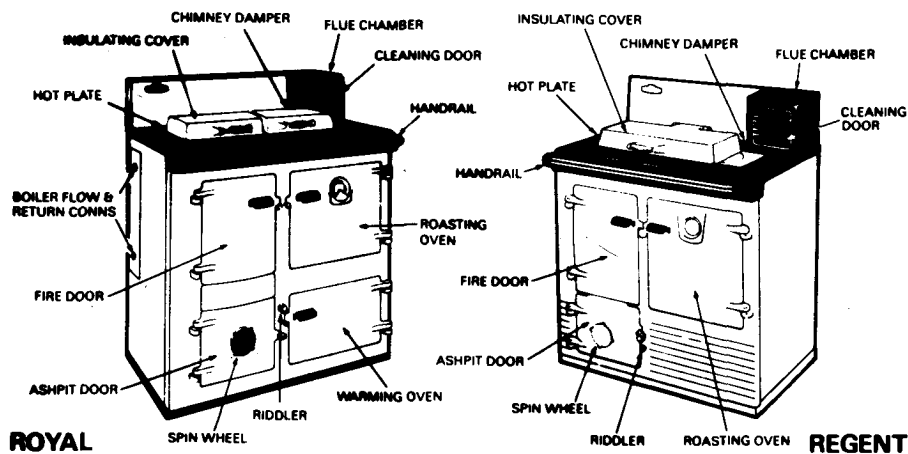
Important: Asbestos cement pipes and fittings should not be used within 6' of the cooker. Chimneys of plain pipe are not recommended but certain proprietary makers of insulated chimneys are suitable.

 **Rayburn**

Glynwed Consumer & Building Products Ltd
PO Box 30 Ketley Telford Shropshire TF1 4DD
Telephone (0952) 641100 Telex 35196 Fax (0952) 641961

Rayburn Royal & Regent Solid Fuel Cookers

OPERATING INSTRUCTIONS



FUEL AND REFUELLING

The Recommended Solid Fuels are: Manufactured - Sunbrite Singles, Sunbrite Doubles, Coalite, Phurnacite, Rexco and Royal.

Natural - Anthracite Large Nuts, Welsh Dry Steam Coal (Large Nuts), Housecoal (Trebles/Large Nuts and Doubles/Nuts).

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

Fuel should be stored under cover, particularly manufactured fuels which must be kept dry. Wet kitchen refuse should not be burned.

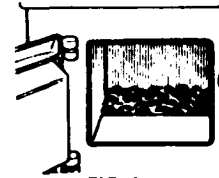


FIG. 1

Before fuelling, open the chimney damper to its full extent. Fill the firebox to the recommended level, not above the bottom of the fire door opening. It is not necessary to keep the fuel constantly at this level, but if the fire is allowed to burn very low there will be a time lag after refuelling before the heat reaches the oven, hotplate and boiler.

When burning coal or anthracite, time should be allowed for a fresh charge to ignite before the damper is closed.

LIGHTING THE FIRE

Open the chimney damper, fire door and ashpit door. Kindle with paper and sticks in the ordinary way. Leave the doors open until the fire is well alight. Then close both doors, and keep them closed. Push chimney damper back to the position which has been found from experience to give the best results.

A gas poker may be employed instead of paper and sticks. The gas poker can be inserted through the ashpit immediately above the round grate.

Note: If there is dead fuel in the grate, drop the bottom grate to remove the fuel when there is no gas poker.

RIDDLING

Open the chimney damper to its full extent, engage the operating tool on the knob on the riddler and shake the bottom grate by a back and forth motion of

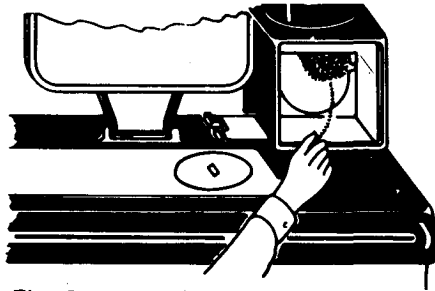


Fig. 3

the riddler at the side of the ashpit door. Keep fire door and ashpit door closed. Remove ash from ashpit at regular intervals. If ash is allowed to accumulate until it touches the underside of the bottom grate, the bottom grate will quickly burn out. Use the tool as an ashpan lifting handle. Reset the chimney damper after riddling.

CONTROL

The fire is controlled by using the spin wheel on the ashpit door to govern the air supply. The chimney damper in the flue chamber is for reducing the chimney draught, and the more the damper can be closed the easier the cooker is to control. It is marked to enable you to repeat the best setting you find suits your chimney. No. 1 is closed position and No. 6 when fully open.

Do not try to obtain a quick increase in temperature by opening the chimney damper to its full extent. This results in most of the heat being wasted up the chimney.

Avoid excessive fire temperatures - they are not necessary and may do serious harm to the cooker. The first sign that the cooler is being overheated is the formation of clinker (melted ash), and clinker will damage the fire bricks. Damaged fire bricks should be repaired with fire cement or if necessary replaced as soon as possible.

Keep the ashpit door securely closed with catch provided.

THE ROASTING OVEN

The correct adjustment of the spin wheel and chimney 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 cooler is idling.

Thoroughly de-ash the fire as described in the 'Riddling' paragraph, and refuel. Set the chimney damper to No. 3 setting and open the spin wheel five complete turns. As soon as the fire has become nicely red all through, close the chimney 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 50° below that required, close the spin wheel to two turns open. Thereafter control the temperature of the oven by adjusting the spin wheel.

Note: This method should prove successful in almost all cases, but if closing the chimney damper causes the fire to smoke, it should be opened gradually till the smoking stops.

To reduce top heat in the oven, place the sheet metal shelf on the top pair of runners.

The oven may be cleaned with a stiff wire brush when it is very hot.

OVEN TEMPERATURES:- Hot 400° - 500°. Moderate 300° - 400°. Slow 200° - 300°.

THE HOTPLATE

The best results can only be obtained by using machined base utensils. The hottest part of the hot-plate is immediately above the fire; the other end is for simmering.

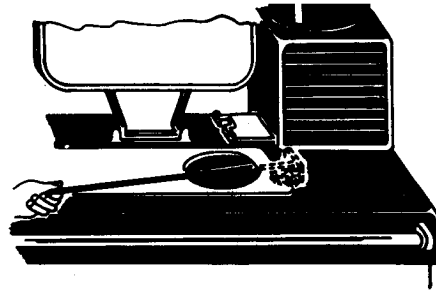


Fig. 4

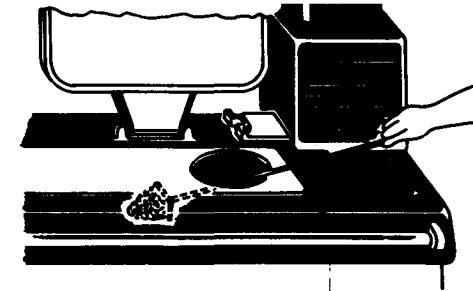


Fig. 5

The plug in the hotplate at the flue chamber end is for flue cleaning and should not be removed for cooking.

Keep the hotplate clean with a wire brush.

HOT WATER SERVICE

The supply of hot water is automatic and special manipulation of the spin wheel and chimney damper is not necessary, as it depends upon the cooker being used for cooking.

With a normal day's cooking, two or three baths and hot water sufficient for normal household requirements can be obtained. To provide this quantity of hot water the cooker should be kept in overnight and the hot water system must conform with the installation instructions. In particular, the cylinder must be lagged.

OVERNIGHT BURNING

The cooker 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.

Last thing at night open the chimney damper, riddle the fire, empty the ashpan and refuel. Do not overload. See that the ashpit door is securely closed. Close the spin wheel and reopen it a quarter of a turn.

The best position for the chimney damper can be found only by experiment, but for a start try closing it to No. 1 setting.

In the morning open the spin wheel and damper and riddle the fire. When it is burning brightly, close damper. If the hotplate is required immediately, do not refuel before use.

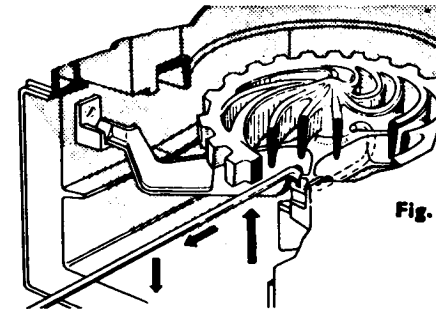


Fig. 2

GRATE REMOVAL AND REPLACEMENT

The bottom grate and support can be removed through the ashpit. Engage the curved end of the dumping tool with the groove in the centre of the bottom grate support, raise slightly and draw the support forward over the supporting lugs. Lower the front of the grate and complete withdrawal (see Fig. 2). Reverse this procedure when replacing the grate making sure that the support rests on the four legs of the ashpit sides.

FLUE CLEANING

COOKER

When burning coke, anthracite or other smokeless fuel, the flue should be cleaned once a month. The use of coal may call for weekly cleaning. The procedure is illustrated in Figs. 3, 4 and 5.

Allow the fire to burn out, or it may be done with a low fire. Open the chimney damper to its maximum. Remove the flue chamber cleaning door. Brush the soot from the flue pipe, letting it fall onto the top of the oven. Remove the plug from the hot plate, rake the soot forward, and push it into the firebox (Fig. 5). Replace parts removed.

Riddle the bottom grate thoroughly, clear the ashpit and relight the fire.

CHIMNEY

Ensure the chimney flues are thoroughly swept at 12 monthly intervals. Inspect any soot box at the base of the chimney every 3 months and remove any accumulation of deposit.

CLEANING THE ENAMEL

Surface blemishes caused by spillage are easier to remove when the cooker is cool, and a damp cloth is usually all that is necessary. This should not be done whilst the cooker is hot.

THE WARMING OVEN (Royal only)

This oven is primarily intended for heating plates and keeping food warm.

NOTE

Take care when closing the oven and fire doors to lift them on to the catch. The doors should not be slammed shut, or this will wear away the metal retainer catches.

REMOVAL OF BOILER FOR CLEANING

(Instructions for Heating Engineers)

Turn off the water from the main and drain the system. Disconnect flow and return pipes, and withdraw boiler through side of the cooker inspection panel, and take out the insulating material on top and behind boiler. After replacing boiler, repack the insulating material above and behind the boiler. Make good with fire cement the joints between boiler and fire bricks. Re-make all pipe joints.

FIREBRICK REPLACEMENT

The firebricks fitted to 'Rayburn' Royal and Regent Cookers 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.

The renewal of firebricks is not a major operation and can be carried out by the average handyman. Replacement bricks either in sets or singly can be obtained from your 'Rayburn' distributor. The bottom three bricks can be removed and replaced without disturbing the remainder of the set. Always quote the manufacturing number.

The Manufacturing number, which will be found on a brass plate inside the Roasting Oven, should be quoted if any question arises in connection with the Rayburn Cooker.

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



Rayburn Glynwed Consumer & Building Products Ltd

PO Box 30 Ketley Telford Shropshire TF1 4DD

Telephone (0952) 641100 Telex 35196 Fax (0952) 641961

RLHA 8/89 (3) EWKG 33594

RAYBURN REGENT *Cooker*

With External Riddling Bottomgrate

Patent Nos 505458 & 666809

Right Hand Oven Model. Without Boiler

Instructions for replacement of a complete set of Fire Bricks:

Lift off the Hotplate, no unscrewing being necessary. Remove the Bottomgrate and frame. Slide the catch which secures No. 322 Front Top Brick and remove Bricks in order of numbering down to No. 317.

Take off the Access Plate at back of hob, remove Slag Wool and lift out the cast-iron Plate with side pieces which holds the two Bricks, No. 69a, in position. These can now be removed.

To assemble replacements into Cooker, the order is reversed, starting with No. 69a Bricks, next the Back Plate, then in numerical order until No. 322 is in position. Move back the metal catch to make secure.

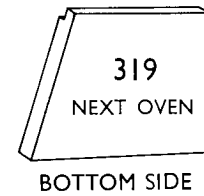
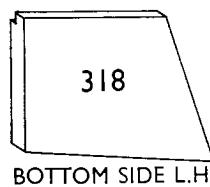
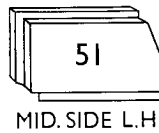
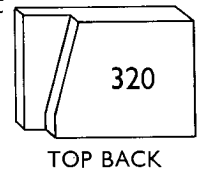
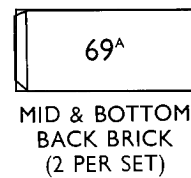
Make good all joints with Fire Cement.

When replacing the Hotplate, see that the Asbestos Sealing Rope is in its original position.

Instructions for replacement of bottom Fire Bricks only.

Lift off the Hotplate. Remove the Bottomgrate and frame. Clear cement away from joints between bricks to be replaced and those adjoining.

Take hold of rear of No. 318 brick and with one hand pressing against brick immediately above, lever the bottom brick towards centre of firebox until it clears the front brick, then lift through opening in hob. Remove No. 319 brick opposite in the same manner. No. 317 front brick can now be taken out. Replace in the reverse order, starting with front brick. See that the asbestos pad is placed between this brick and front of Cooker. All joints to be lined with a liberal supply of prepared fire cement, making sure that each brick is pressed into position. Finally, clean off any surplus cement with



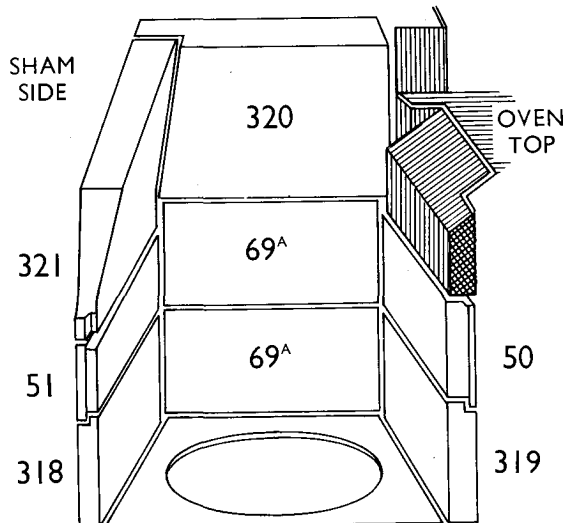
COMPONENT BRICKS

a damp cloth and return the Hotplate to its seating on the hob. Replacement of bottom Fire Bricks can be effected without disturbing the other bricks.

If replacements of the two No. 69a Back Bricks only are required, take off the access plate at back of hob, remove slag wool and lift out cast-iron backplate with side pieces holding these Bricks in position.

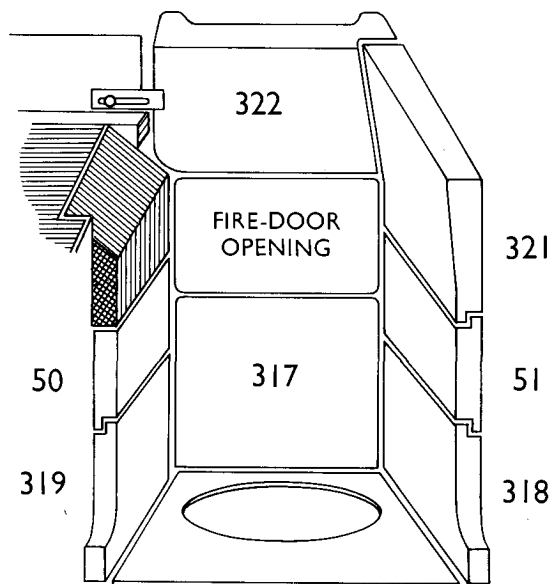
Make good all joints after replacements with fire cement.

IMPORTANT NOTE :—The manufacturing number of the cooker should be quoted when ordering replacement firebricks. This number will be found on the brass badge inside the roasting oven.



LOOKING FROM FRONT

THE FALKIRK IRON CO. LTD.
FALKIRK . STIRLINGSHIRE



LOOKING FROM BACK

DOBBIE FORBES & CO. LTD.
LARBERT . STIRLINGSHIRE

Proprietors: Allied Ironfounders Ltd.



REGD TRADE MARK

RAYBURN REGENT *Cooker*

Regd. Trade Mark

With External Riddling Bottomgrate

Patent Nos 505458 & 666809

Left Hand Oven Model. Without Boiler

Instructions for replacement of a complete set of Fire Bricks:

Lift off the Hotplate, no unscrewing being necessary. Remove the Bottomgrate and frame. Slide the catch which secures No. 342 Front Top Brick and remove the Bricks in order of numbering down to No. 337.

Take off the Access Plate at back of hob, remove Slag Wool and lift out the cast-iron Plate with side pieces which hold the two Bricks, No. 69a, in position. These can now be removed.

To assemble replacements into Cooker, the order is reversed, starting with No. 69a Bricks, next the Back Plate, then in numerical order until No. 342 is in position. Move back the metal catch to make secure. Replace Bottomgrate and frame.

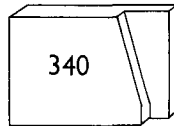
Make good all joints with Fire Cement.

When replacing the Hotplate, see that the Asbestos Sealing Rope is in its original position.

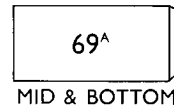
Instructions for replacement of bottom Fire Bricks only:

Lift off the Hotplate. Remove the Bottomgrate and frame. Clear cement away from joints between bricks to be replaced and those adjoining.

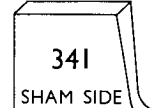
Take hold of rear of No. 338 brick and, with one hand pressing against brick immediately above, lever the bottom brick towards centre of firebox until it clears the front brick, then lift through opening in hob. Remove No. 339 brick opposite in the same manner. No. 337 front brick can now be taken out. Replace in the reverse order, starting with front brick. See that the asbestos pad is placed between this brick and front of Cooker. All joints to be lined with a liberal supply of prepared fire cement, making sure that each brick is pressed into position. Finally, clean off any surplus cement with



TOP BACK

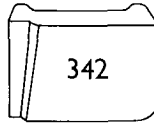


MID & BOTTOM
BACK BRICK
(2 PER SET)

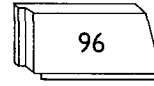


SHAM SIDE

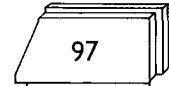
TOP SIDE R.H.



TOP FRONT



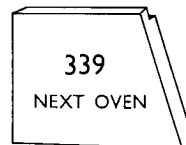
TOP SIDE
(NEXT OVEN)



MID SIDE R.H.

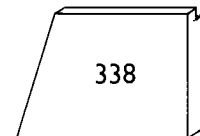


BOTTOM FRONT



339
NEXT OVEN

BOTTOM SIDE



338

BOTTOM SIDE R.H.

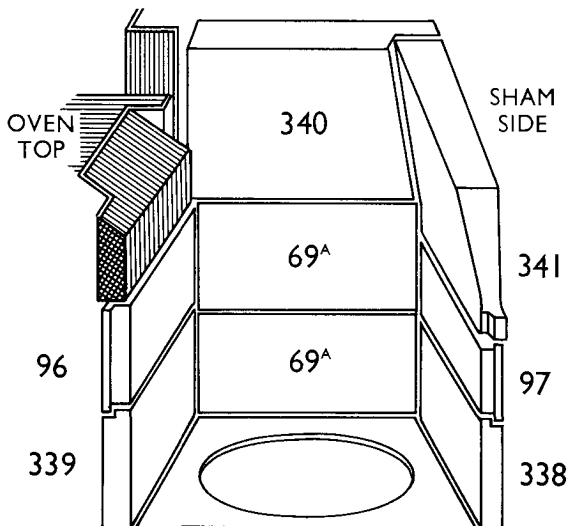
COMPONENT BRICKS

a damp cloth and return the Hotplate to its seating on the hob. Replacement of bottom Fire Bricks can be effected without disturbing the other bricks.

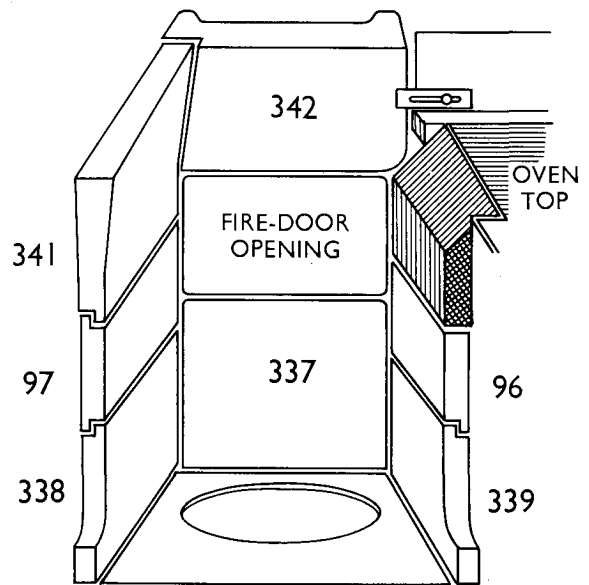
If replacements of the two No. 69a Back Bricks only are required, take off the access plate at back of hob, remove slag wool and lift out cast-iron backplate with side pieces holding these Bricks in position.

Make good all joints after replacements with fire cement.

IMPORTANT NOTE :—The manufacturing number of the cooker should be quoted when ordering replacement firebricks. This number will be found on the brass badge inside the roasting oven.



LOOKING FROM FRONT



LOOKING FROM BACK

THE FALKIRK IRON CO. LTD.

FALKIRK . STIRLINGSHIRE

Proprietors : Allied Ironfounders Ltd.



REGD TRADE MARK

**RAYBURN REGENT COOKER
BOILER MODEL**

ITEM No.	CAT No.	DESCRIPTION	PRODUCT CODE
	R2005	SET OF 3 BOTTOM BRICKS R.H.O.	RS9F3BKS-REG-RH
	R2009	SET OF 5 BOTTOM BRICKS L.H.O.	RS9F5BKS-REG-LH
	R2010	SET OF 5 BOTTOM BRICKS R.H.O.	RS9F5BKS-REG-RH
	R2022	SET OF 8 BRICKS L.H.O.	RS9F8BKS-REG-LH
	R2023	SET OF 8 BRICKS R.H.O.	RS9F8BKS-REG-RH
4	R1964	HOB COMPLETE WITH INSULATING COVERS L.H.O.	RS9E334ACOM
4	R1962	HOB COMPLETE R.H.O.	RS9E314ACOM
4	R1792	HOB PREPARED FOR INSULATING COVERS - L.H.O.	RS5E334A
4	R1791	HOB PREPARED FOR INSULATING COVER - R.H.O.	RS5E314A
7	R1053	HINGE PIN FOR SINGLE INSULATING COVER	KCTR37860
8	R1759	HINGED SPRING FOR INSULATING COVER - OLD TYPE	RS4M43735
9	R1781	HINGE BRACKET FOR HINGED COVER	RS5E124B
10	R1965	HINGED INSULATING COVER C/W FIXING BRKTS & SCREWS	RS9E346COMP
10	R1793	INSULATING COVER ONLY	RS5E346
11	R1076	DOME WASHER FOR COIL HANDLE	KWSR27740
12	R2176	COIL HANDLE (CHROME PLATED)	RG4M310136
13	R1032	THERMOSEAL ROPE FOR INS COVER	JPLP30850
14	R1883	LAGGING PLATE FOR INS COVER	RS5M347
15	R1796	FLUE CHAMBER BLANKING DISC	RS5E41B
15	R1969	STEEL FLUE CHAMBER BLANKING DISC C/W BRKT & NUT	RS9E38766COMP
16	R1612	FLUE CHAMBER SPIGOT	RS2E42676
17	R1988	FLUE CHAMBER COMPLETE -SHEET METAL- L.H.O.	RS9E91155COMRR
17	R1986	FLUE CHAMBER COMPLETE -SHEET METAL- R.H.O.	RS9E91135COMRR
19	R1762	M.S.BLANKING DISC STRAP	RS4M44343
22	R1778	FLUE CHAMBER DOOR	RS5E109B-REG
22	R1785	FLUE CHAMBER DOOR	RS5E3-13344
27	R1595	HOTPLATE WITH PICKUPS	RS1M28-30
28	R1861	HOTPLATE CUP	RS5M30
29	R1814	BLANKING PLATE FOR INS.COVER ARM	RS5M125B
30	R1788	FLUE CHAMBER DAMPER BLADE	RS5E3-16874
30	R1780	FLUE CHAMBER DAMPER OLD PATT	RS5E110D
31	R1799	HANDRAIL BRKT RH	RS5E58B
31	R1973	1 PAIR HANDRAIL BRACKETS LH & RH	RS9E57-58B
32	R1726	CHROME PLATED HANDRAIL	RS4M31746
33	R1798	HANDRAIL BRKT LH	RS5E57B
38	R1050	CHROME PLATED SCREW FOR HOB	KCSK49752
38	R2115	SET OF 4 NUTS FOR CORNER STAY ROD	RS9M53090SET4
43	R1887	OVEN CHEEK R.H.O.	RS5M355
43	R1877	HOB PROTECTION PLATE L.H.O.	RS5M335A
45	R1630	BACKPLATE	RS2V90000
47	R1620	SIDE PLATE COVER PLATE R.H.O.	RS2V27583
47	R1621	SIDE PLATE COVER PLATE L.H.O.	RS2V27584
48	R2070	PAIR COLLARS FOR BOILER CONNECTIONS	RS9M39PR
49	R2128	PR 1" STEEL BOILER CONNECTIONS - SIDE	RS9M91505PR-ST
50	R1625	SIDE PLATE SHAM SIDE CONNS FOR LHO & RHO COOKER	RS2V41818
53	R1862	SHAM CHEEK R.H.O.	RS5M301
53	R1871	SHAM CHEEK L.H.O.	RS5M324
57	R1720	MUDLID GASKET RYL.OF7.G7.SF20.20.70BMK2.REG.NO1	RS4M30410
58	R2036	MUDLID C/W GASKET	RS9M-MC2COMP
58	R1774	MUDLID ONLY	RS5EMC2
61	R1606	C.I.BLR SIDE TAPPS NO CONNS	RS1W8526
61	R1584	V.E.LINED BLR SIDE TAPPS NO CONNS	RS1E8526
61	R2137	C.I.BOILER-SIDE TAPPS-C/W CONNS	RS9W8526
62	R1872	ASHPIT BACK L.H.O.	RS5M326
62	R1863	ASHPIT BACK R.H.O.	RS5M303
63	R1771	BOTTOMGRATE	RS5B146B1
64	R1867	ASHPIT TOP PLATE	RS5M307-327
65	R1864	BOTTOMGRATE FRAME	RS5M304
66	R2063	RIDDLING ARM- STRAIGHT ROD	RS9M354COMP
66	R1865	RIDDLING ARM-CRANKED ROD	RS5M305

**RAYBURN REGENT COOKER
BOILER MODEL**

ITEM No.	CAT No.	DESCRIPTION	PRODUCT CODE
67	R1753	RIDDLING ROD -CRANKED -3/8"	RS4M41123
67	R1751	RIDDLING ROD -STRAIGHT - 3/8"	RS4M41115
67	R2078	RIDDLING ROD ASSY COMP-CRANKED	RS9M41123COMP
67	R2076	RIDDLING ROD ASSY.COMP.-STRAIGHT	RS9M41115COMP
68	R1729	RIDDLING ROD HANDLE CHROME PLATED	RS4M34020
69	R1885	RIDDLING ARM SLIDE R.H.O.	RS5M352
69	R1886	RIDDLING ARM SLIDE L.H.O.	RS5M353
69	R1866	RIDDLING ARM SLIDE-CRANKED-R.H.O.	RS5M306
69	R1882	RIDDLING ARM SLIDE-CRANKED-L.H.O.	RS5M345
70	R1597	ASHPAN SHEET IRON	RS1M90380
71	R2214	ASHPIT DOOR FRAME	RS5M7
72	R1870	ASHPIT BOTTOM	RS5M32
74	R1887	OVEN CHEEK R.H.O.	RS5M355
74	R1888	OVEN CHEEK L.H.O.	RS5M356
75	R1022	10 X 10 BARLAN PAD	JPAD35398
76	R1029	BARLAN PAD ONLY FOR FIREDOOR PROTECTION PLATE	JPAD37341
76	R2067	BARLAN PAD & BOLT ONLY FOR F/DOOR PROT PLATE	RS9M37341COMP
78	R1715	FIRE/OVEN DOOR CATCH CHROME PLATED	RS4M25970
79	R1876	OVEN TOP FLUE GUIDE BACK L.H.O.	RS5M333
80	R2215	OVEN TOP FLUE GUIDE - RH SIDE	RS5M311
81	R1875	OVEN TOP FLUE GUIDE FRONT L.H.O.	RS5M332
82	R1890	OVEN TOP PLATE L.H.O.	RS5M358
82	R1889	OVEN TOP PLATE R.H.O.	RS5M357
91	R1624	SHEET IRON OVEN SHELF	RS2V41592
92	R1758	GRID OVEN SHELF	RS4M41620
93	R1632	SIDE PLATE - PLAIN - FOR LH & RH COOKER	RS2V90335
94	R2054	ASHPIT DOOR CATCH C/W SCREW	RS9M26008COMP
96	R2255	5/16"X 1/4"HX HD CP BOLT FOR ASHPIT DOOR CATCH	KHEX53636
97	R1963	FRONT C/W DOORS L.H.O.	RS9E323COMP
97	R1961	FRONT C/W DOORS R.H.O.	RS9E300COMP
99	R2119	SET OF 4 NYLON DOOR WASHERS	RS9M53500SET4
100	R2073	FIREDOOR PROT PLATE C/W PACKING & BOLT	RS9M4COMP
101	R1939	FIREDOOR COMP.L.H.O.	RS9E172COMP
101	R1935	FIREDOOR COMP.RHO	RS9E145COMP
101	R1938	FIREDOOR ONLY WITH HANDLE L.H.O.	RS9E172C-W-HDLE
101	R1934	FIREDOOR ONLY WITH HANDLE R.H.O.	RS9E145C-W-HDLE
103	R1968	ASHPIT DOOR COMP.L.H.O.	RS9E349COMP
103	R1966	ASHPIT DOOR COMP.R.H.O.	RS9E348COMP
103	R1794	ASHPIT DOOR ONLY R.H.O.	RS5E348
105	R1074	SPINWHEEL ALTHREAD	KSTD52107
106	R2084	SPIN WHEEL C.P.C/W FIXINGS	RS9M43460COMP
108	R1539	SET OF 3 DOOR HANDLES	RO9M31530SET3
108	R1539	SET OF 3 DOOR HANDLES	RO9M31530SET3
109	R1954	OVEN DOOR COMP L.H.O.	RS9E229COMP
109	R1953	OVEN DOOR COMP.R.H.O.	RS9E225COMP
110	R2432	OVEN THERMODIAL BI-METAL ROUND	RS4T301075
111	R1147	GASKET THERMODIAL PERM AF 2000	RG4M30412
112	R1738	OVEN DOOR LINING	RS4M35020
115	R1744	RIDDLING ARM PIN - STRAIGHT OR CRANKED	RS4M37872
116	R2229	TOP BACK BRICK L.H.O.	RS4F999071
116	R2222	TOP BACK BRICK R.H.O. (RS4F320)	RS4F300022
117	R2226	BRICK (RS4F317-337)	RS4F300026
117	R2226	BRICK (RS4F317-337)	RS4F300026
118	R2231	TOP FRONT BRICK L.H.O. (RS4F342)	RS4F999073
118	R2224	TOP FRONT BRICK R.H.O. (RS4F322)	RS4F300024
119	R2228	OVEN BOTTOM SIDE BRICK L.H.O. (RS4F339)	RS4F999070
119	R2221	OVEN BOTTOM SIDE BRICK R.H.O. (RS4F319)	RS4F300021
120	R2232	OVEN TOP SIDE BRICK L.H.O. (RS4F96)	RS4F999074
120	R2225	OVEN TOP SIDE BRICK R.H.O. (RS4F50)	RS4F300025
121	R2227	SHAM BOTTOM SIDE BRICK L.H.O.	RS4F999069

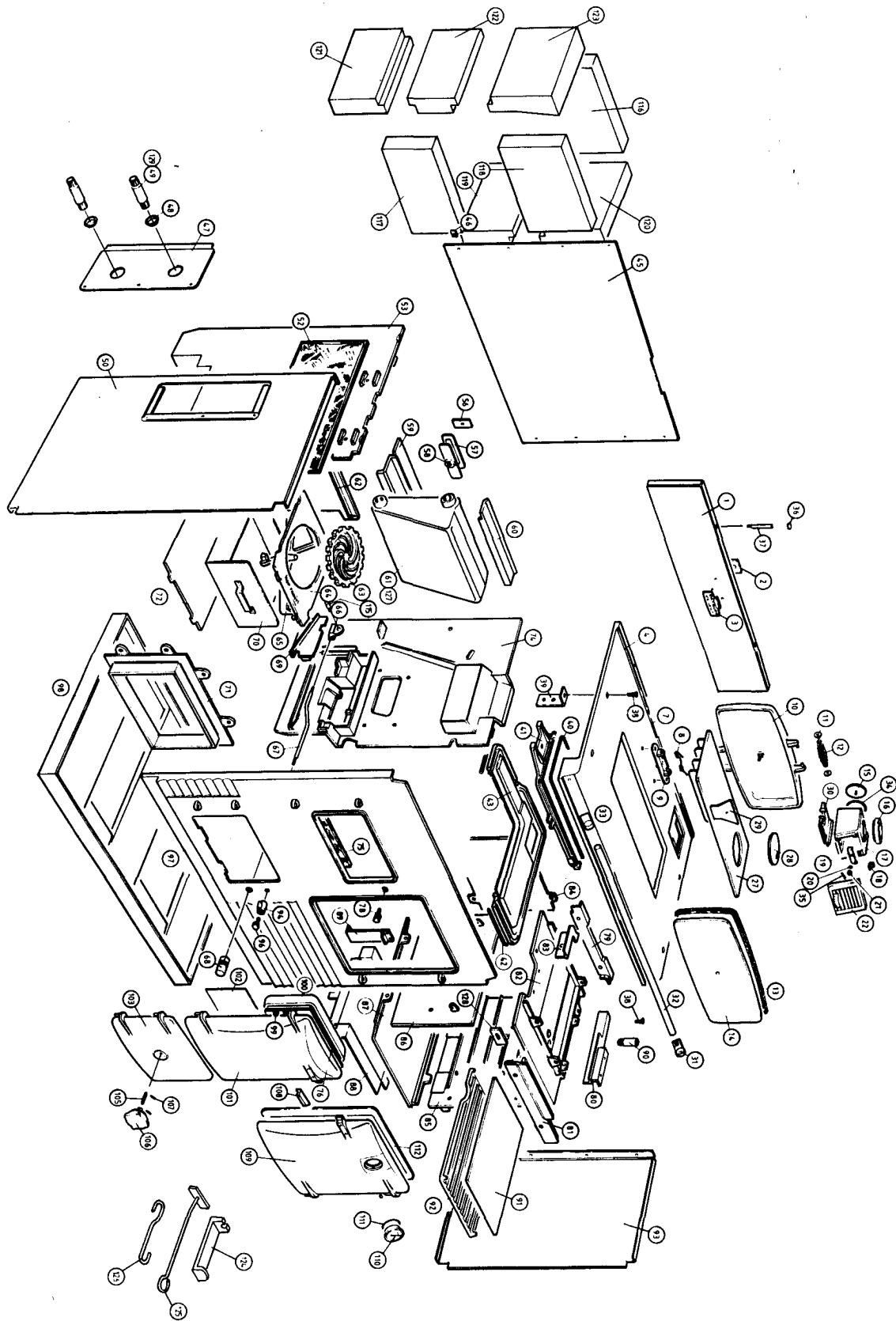
RAYBURN REGENT COOKER
BOILER MODEL

ITEM No.	CAT No.	DESCRIPTION	PRODUCT CODE
121	R2220	SHAM BOTTOM SIDE BRICK R.H.O. (RS4F318)	RS4F300020
122	R1669	SHAM MIDDLE SIDE BRICK R.H.O. (RS4F51)	RS4F300013
122	R2233	SHAM MIDDLE SIDE BRICK L.H.O. (RS4F97)	RS4F999075
123	R2230	SHAM TOP SIDE BRICK L.H.O.	RS4F999072
123	R2223	SHAM TOP SIDE BRICK R.H.O. (RS4F321)	RS4F300023
124	R1900	OPERATING TOOL AGA SF 12,20,30,50,55 BLR	RS5M61B
125	R1623	WROUGHT IRON RAKER	RS2V40573
126	R2480	GRATE REMOVAL TOOL RAY RYL & REG	SS4M47430
127	R1584	V.E.LINED BLR SIDE TAPPS NO CONNS	RS1E8526
127	R1981	V.E.LINED BOILER-SIDE TAPPS-C/W CONNS	RS9E8526
128	R1899	CATCH TO SECURE TOP FRONT BRICK	RS5M55
129	R2127	PR 1" COPPER SIDE CONNECTIONS	RS9M91500PR-ST
129	R1617	1" COPPER SIDE CONNECTION	RS2M91500

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RAYBURN

REGENT COOKER - BOILER MODEL



RAYBURN REGENT COOKER
NON BOILER MODEL

ITEM No.	CAT No.	DESCRIPTION	PRODUCT CODE
	R1993	SET OF 10 BRICKS NON BLR L.H.O.	RS9F10BKS-REG-L
	R1994	SET OF 10 BRICKS NON BLR R.H.O.	RS9F10BKS-REG-R
	R2004	SET OF 3 BOTTOM BRICKS L.H.	RS9F3BK-REG-LH
	R2005	SET OF 3 BOTTOM BRICKS R.H.O.	RS9F3BKS-REG-RH
	R2009	SET OF 5 BOTTOM BRICKS L.H.O.	RS9F5BKS-REG-LH
	R2010	SET OF 5 BOTTOM BRICKS R.H.O.	RS9F5BKS-REG-RH
6	R1964	HOB COMPLETE WITH INSULATING COVERS L.H.O.	RS9E334ACOM
6	R1962	HOB COMPLETE WITH INSULATING COVERS R.H.O.	RS9E314ACOM
6	R1792	HOB PREPARED FOR INSULATING COVERS - L.H.O.	RS5E334A
6	R1791	HOB PREPARED FOR INSULATING COVER - R.H.O.	RS5E314A
9	R1053	HINGE PIN FOR SINGLE INSULATING COVER	KCTR37860
10	R1759	HINGED SPRING FOR INSULATING COVER - OLD TYPE	RS4M43735
11	R1781	HINGE BRACKET FOR HINGED COVER	RS5E124B
12	R1965	HINGED INSULATING COVER C/W FIXING BRKTS & SCREWS	RS9E346COMP
12	R1793	INSULATING COVER ONLY	RS5E346
13	R1076	DOME WASHER FOR COIL HANDLE	KWSR27740
14	R2176	COIL HANDLE (CHROME PLATED)	RG4M310136
15	R1032	THERMOSEAL ROPE FOR INS COVER	JLP30850
16	R1883	LAGGING PLATE FOR INS COVER	RS5M347
17	R1862	SHAM CHEEK R.H.O.	RS5M301
18	R1595	HOTPLATE WITH PICKUPS	RS1M28-30
19	R1799	HANDRAIL BRKT RH	RS5E58B
19	R1973	1 PAIR HANDRAIL BRACKETS LH & RH	RS9E57-58B
20	R1726	CHROME PLATED HANDRAIL	RS4M31746
21	R1798	HANDRAIL BRKT LH	RS5E57B
22	R1814	BLANKING PLATE FOR INS.COVER ARM	RS5M125B
24	R1788	FLUE CHAMBER DAMPER BLADE	RS5E3-16874
24	R1780	FLUE CHAMBER DAMPER OLD PATT	RS5E110D
25	R1796	FLUE CHAMBER BLANKING DISC	RS5E41B
25	R1969	STEEL FLUE CHAMBER BLANKING DISC C/W BRKT & NUT	RS9E38766COMP
26	R1612	FLUE CHAMBER SPIGOT	RS2E42676
27	R1988	FLUE CHAMBER COMPLETE -SHEET METAL- L.H.O.	RS9E91155COMRR
27	R1986	FLUE CHAMBER COMPLETE -SHEET METAL- R.H.O.	RS9E91135COMRR
27	R1590	FLUE CHAMBER ONLY -SHEET METAL- LHO	RS1E91155
27	R1589	FLUE CHAMBER ONLY -SHEET METAL- RHO	RS1E91135
31	R1762	M.S.BLANKING DISC STRAP	RS4M44343
32	R1778	FLUE CHAMBER DOOR	RS5E109B-REG
32	R1785	FLUE CHAMBER DOOR	RS5E3-13344
37	R1050	CHROME PLATED SCREW FOR HOB	KCSK49752
37	R2115	SET OF 4 NUTS FOR CORNER STAY ROD	RS9M53090SET4
40	R1878	HOTPLATE SUPPORT RHO	RS5M343A
40	R1880	HOTPLATE SUPPORT L.H.O.	RS5M344A
41	R1887	OVEN CHEEK R.H.O.	RS5M355
41	R1877	HOB PROTECTION PLATE L.H.O.	RS5M335A
44	R1887	OVEN CHEEK R.H.O.	RS5M355
44	R1888	OVEN CHEEK L.H.O.	RS5M356
45	R1633	BACKPLATE	RS2V90345
48	R1862	SHAM CHEEK R.H.O.	RS5M301
48	R1871	SHAM CHEEK L.H.O.	RS5M324
50	R1625	SIDE PLATE SHAM SIDE CONNS FOR LHO & RHO COOKER	RS2V41818
51	R1872	ASHPIT BACK L.H.O.	RS5M326
51	R1863	ASHPIT BACK R.H.O.	RS5M303
52	R1771	BOTTOMGRATE	RS5B146B1
53	R1867	ASHPIT TOP PLATE	RS5M307-327
54	R1864	BOTTOMGRATE FRAME	RS5M304
55	R1597	ASHPAN SHEET IRON	RS1M90380
56	R1870	ASHPIT BOTTOM	RS5M32
57	R2214	ASHPIT DOOR FRAME	RS5M7
58	R1885	RIDDLING ARM SLIDE R.H.O.	RS5M352
58	R1886	RIDDLING ARM SLIDE L.H.O.	RS5M353

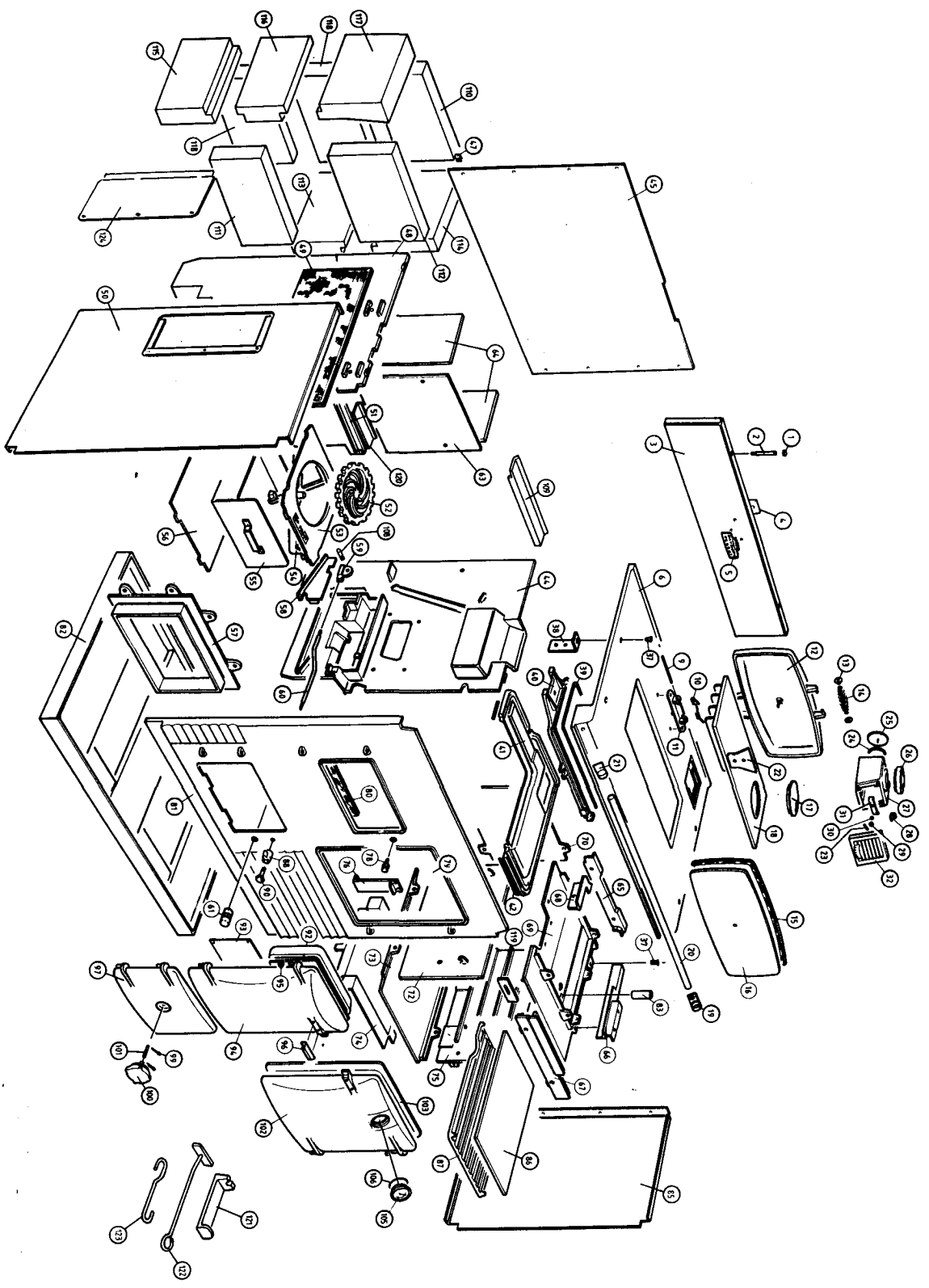
**RAYBURN REGENT COOKER
NON BOILER MODEL**

ITEM No.	CAT No.	DESCRIPTION	PRODUCT CODE
58	R1866	RIDDLING ARM SLIDE-CRANKED-R.H.O.	RS5M306
58	R1882	RIDDLING ARM SLIDE-CRANKED-L.H.O.	RS5M345
59	R2063	RIDDLING ARM- STRAIGHT ROD	RS9M354COMP
59	R1865	RIDDLING ARM-CRANKED ROD	RS5M305
60	R1753	RIDDLING ROD -CRANKED -3/8"	RS4M41123
60	R1751	RIDDLING ROD -STRAIGHT - 3/8"	RS4M41115
60	R2078	RIDDLING ROD ASSY COMP-CRANKED	RS9M41123COMP
60	R2076	RIDDLING ROD ASSY.COMP.-STRAIGHT	RS9M41115COMP
61	R1729	RIDDLING ROD HANDLE CHROME PLATED	RS4M34020
63	R1901	BACK PLATE	RS5M62
64	R1903	BACK PLATE BRACKET	RS5M63A
65	R1876	OVEN TOP FLUE GUIDE BACK L.H.O.	RS5M333
66	R2215	OVEN TOP FLUE GUIDE - RH SIDE	RS5M311
67	R1875	OVEN TOP FLUE GUIDE FRONT L.H.O.	RS5M332
68	R1873	OVEN TOP FLUE GUIDE-NEXT FIRE-L.H.O.	RS5M330
68	R1874	OVEN TOP FLUE GUIDE SIDE L.H.O.	RS5M331
69	R1890	OVEN TOP PLATE L.H.O.	RS5M358
69	R1889	OVEN TOP PLATE R.H.O.	RS5M357
78	R1715	FIRE/OVEN DOOR CATCH CHROME PLATED	RS4M25970
79	R1029	BARLAN PAD ONLY FOR FIREDOOR PROTECTION PLATE	JPAD37341
79	R2067	BARLAN PAD & BOLT ONLY FOR F/DOOR PROT PLATE	RS9M37341COMP
80	R1022	10 X 10 BARLAN PAD	JPAD35398
81	R1963	FRONT C/W DOORS L.H.O.	RS9E323COMP
81	R1961	FRONT C/W DOORS R.H.O.	RS9E300COMP
83	R1910	OVEN TOP VENT FOR L.H.O. COOKERS	RS5O303
83	R2398	OVEN TOP VENT FOR R.H.O. COOKERS	RS5O103
85	R1632	SIDE PLATE - PLAIN - FOR LH & RH COOKER	RS2V90335
86	R1624	SHEET IRON OVEN SHELF	RS2V41592
87	R1758	GRID OVEN SHELF	RS4M41620
88	R2054	ASHPIT DOOR CATCH C/W SCREW	RS9M26008COMP
90	R2255	5/16" X 1/4" HX HD CP BOLT FOR ASHPIT DOOR CATCH	KHEX53636
92	R2073	FIREDOOR PROT PLATE C/W PACKING & BOLT	RS9M4COMP
94	R1939	FIREDOOR COMP.L.H.O.	RS9E172COMP
94	R1935	FIREDOOR COMP.RHO	RS9E145COMP
94	R1938	FIREDOOR ONLY WITH HANDLE L.H.O.	RS9E172C-W-HDLE
94	R1934	FIREDOOR ONLY WITH HANDLE R.H.O.	RS9E145C-W-HDLE
95	R2119	SET OF 4 NYLON DOOR WASHERS	RS9M53500SET4
96	R2061	DOOR HANDLE -HORIZ- C/W SCREWS	RS9M31530COMP
97	R1968	ASHPIT DOOR COMP.L.H.O.	RS9E349COMP
97	R1966	ASHPIT DOOR COMP.R.H.O.	RS9E348COMP
97	R1794	ASHPIT DOOR ONLY R.H.O.	RS5E348
100	R2084	SPIN WHEEL C.P.C/W FIXINGS	RS9M43460COMP
101	R1074	SPINWHEEL ALTHREAD	KSTD52107
102	R1954	OVEN DOOR COMP L.H.O.	RS9E229COMP
102	R1953	OVEN DOOR COMP.R.H.O.	RS9E225COMP
103	R1738	OVEN DOOR LINING	RS4M35020
105	R2432	OVEN THERMODIAL BI-METAL ROUND	RS4T301075
105	R1767	OVEN THERMODIAL - BRASS PLATED	RS4T46270
106	R1147	GASKET THERMODIAL PERM AF 2000	RG4M30412
108	R1744	RIDDLING ARM PIN - STRAIGHT OR CRANKED	RS4M37872
109	R2217	BRICK SUPPORT BAR	RS5M31
110	R2229	TOP BACK BRICK L.H.O.	RS4F999071
110	R2222	TOP BACK BRICK R.H.O. (RS4F320)	RS4F300022
111	R2226	BRICK (RS4F317-337)	RS4F300026
112	R2231	TOP FRONT BRICK L.H.O. (RS4F342)	RS4F999073
112	R2224	TOP FRONT BRICK R.H.O. (RS4F322)	RS4F300024
113	R2228	OVEN BOTTOM SIDE BRICK L.H.O. (RS4F339)	RS4F999070
113	R2221	OVEN BOTTOM SIDE BRICK R.H.O. (RS4F319)	RS4F300021
114	R2232	OVEN TOP SIDE BRICK L.H.O. (RS4F96)	RS4F999074
114	R2225	OVEN TOP SIDE BRICK R.H.O. (RS4F50)	RS4F300025

RAYBURN REGENT COOKER
NON BOILER MODEL

ITEM No.	CAT No.	DESCRIPTION	PRODUCT CODE
115	R2227	SHAM BOTTOM SIDE BRICK L.H.O.	RS4F999069
115	R2220	SHAM BOTTOM SIDE BRICK R.H.O. (RS4F318)	RS4F300020
116	R1669	SHAM MIDDLE SIDE BRICK R.H.O. (RS4F51)	RS4F300013
116	R2233	SHAM MIDDLE SIDE BRICK L.H.O. (RS4F97)	RS4F999075
117	R2230	SHAM TOP SIDE BRICK L.H.O.	RS4F999072
117	R2223	SHAM TOP SIDE BRICK R.H.O. (RS4F321)	RS4F300023
118	R1668	BRICK IN PLACE OF BOILER (RS4F69A)	RS4F300012
119	R1899	CATCH TO SECURE TOP FRONT BRICK	RS5M55
121	R1900	OPERATING TOOL AGA SF 12,20,30,50,55 BLR	RS5M61B
122	R1623	WROUGHT IRON RAKER	RS2V40573
123	R2480	GRATE REMOVAL TOOL RAY RYL & REG	SS4M47430
124	R1621	SIDE PLATE COVER PLATE L.H.O.	RS2V27584
124	R1620	SIDE PLATE COVER PLATE R.H.O.	RS2V27583

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RAYBURN
REGENT COOKER - NON-BOILER MODEL