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'RAYBURN'

TRADE MARK

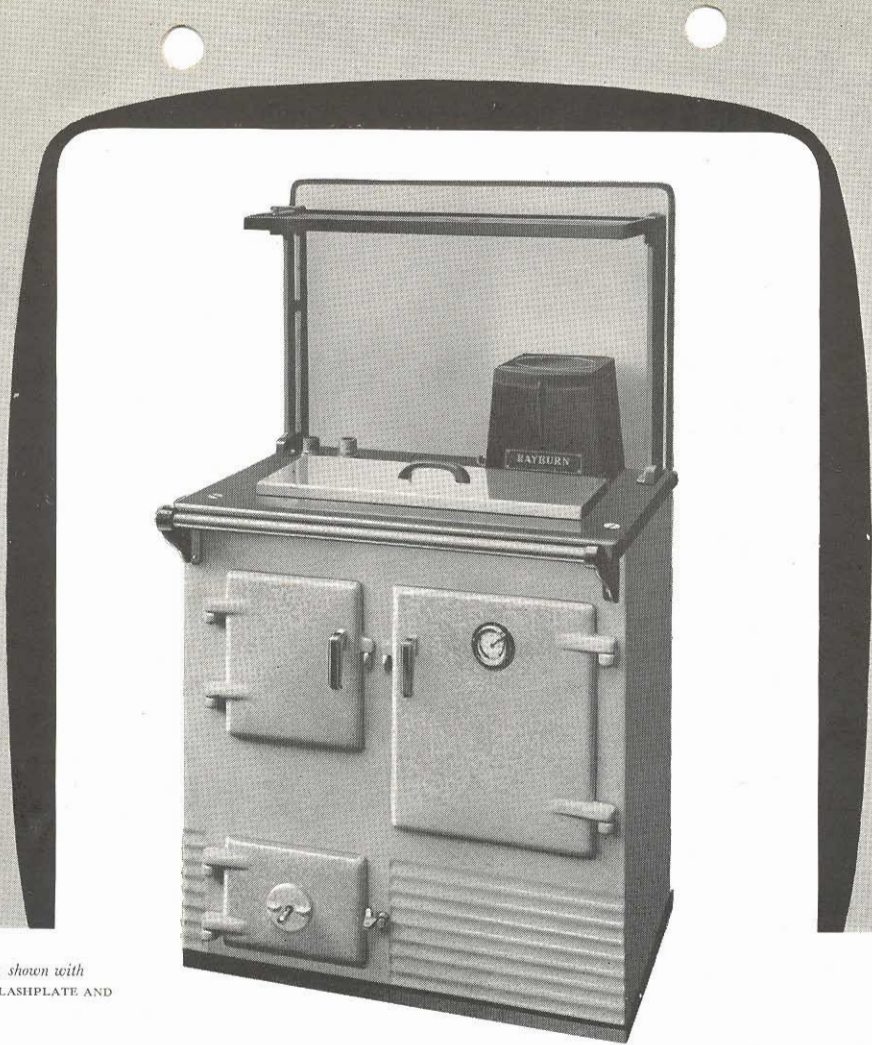
INSULATED COOKERS

A PRODUCT OF ALLIED IRONFOUNDERS LTD

37-41 MORTIMER STREET, LONDON, W.1



TRADE MARK



THE 'RAYBURN' No. 1 shown with
HANDRAIL, PLATERACK, SPLASHPLATE AND
INSULATING COVER

THE Rayburn is a modern continuous burning insulated cooker providing cooking and water heating facilities for households of up to six persons. New features in design enable the cooker to attain a standard of performance far superior to that of pre-war combined cookers and water heaters.

THE OVEN A new and patented method of heating the oven makes the usual oven flue unnecessary. Cooking temperatures are easy to regulate and beautifully even.

A special feature of the No. 2 Rayburn is the Lower Oven, which provides ample space for keeping food hot and for plate warming.

THE HOTPLATE This is surface ground and extremely rapid in performance. The fire box end is used for boiling—two pints of water will boil in six minutes—and the other end for simmering. Five average sized pans can boil or simmer at the same time. Special fins on the underside pick up the maximum heat from the flue gases. There are no removable boiling rings, so cooking utensils are not blackened by direct contact with flame.

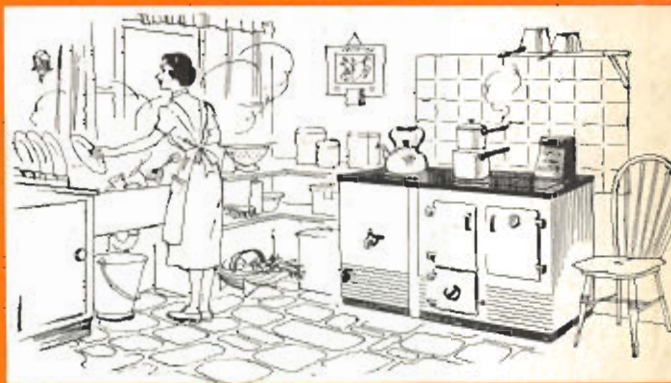
THE FIRE BOX This holds enough fuel for ten hours continuous burning without attention. All types of domestic solid fuel of suitable size give satisfactory results. Wood and peat may be used but, with these, overnight burning is not assured. A door in the front of the cooker affords easy access to the fire. When the oven and hotplate are not in use this door can be left open to give a view of the fire.

THE BOILER There is no separate boiler flue and damper. The boiler receives a fixed proportion of the heat generated in the firebox and whatever the hot water requirements of the household, cooking is never interfered with.

CONTROL A spinwheel on the ashpit door and a chimney damper accurately control the rate of fuel combustion and cooking temperatures. Fuel can be burned at an extremely economical rate during idling periods, particularly overnight. Fire lighting (when you have to let the fire out), fuelling, removal of ash, and flue cleaning are really simple operations. There are no oven or boiler flues to clean. Full working instructions are supplied with every cooker.

INSULATION The cooker is insulated to prevent undue loss of heat, but enough heat is radiated to warm the kitchen.

PLENTY OF HOT WATER



even though
you have no
running water



The No.1 'RAYBURN' COOKER with low-pressure side tank



NO TROUBLE TO CONTROL

The firebox is big enough to hold sufficient fuel for ten hours' continuous burning, and the fire door big enough to make fuelling easy. The ashpan only needs to be emptied once a day. Flue cleaning in the Rayburn, because of the patented convection system, means no more than pushing the soot off the oven top into the firebox—no need even to let the fire out. Draught and temperature are controlled by the damper in the flue chamber and the spin-wheel air control on the ashpit door—and once the right cooking temperature is reached it is easily maintained.

BURNS MANY TYPES OF FUEL

This Rayburn only uses about 1½-1¾ cwt. of fuel a week. It burns any type of solid fuel—coke, bituminous coal, anthracite, dry steam coal and manufactured fuels—even wood or peat, the easiest and cheapest fuel to obtain in many country districts, though with these overnight burning is not assured. (Working instructions issued with each cooker specify the correct sizes of these fuels.) With the spinwheel closed down it will burn overnight on about 2/3 lb. of fuel an hour.

EXTRAS YOU CAN HAVE

Insulating cover for the hotplate—hand-rail with brackets—plate rack and splash plate combined—or plate rack only.

WHEN YOU INSTALL THIS RAYBURN YOU

TRADE MARK

give yourself a modern kitchen

*a labour-saving cooker,
hot water 24 hours a day,
at a very low cost.*

HOT WATER BY THE GALLON

The No. 1 Rayburn with low-pressure side tank was designed to bring ample supplies of hot water to homes without running water. The tank is big enough to give hot water for a household with up to six people in it—for baths, washing, cleaning, washing-up. As the Rayburn is continuous-burning, you not only come down to a warm kitchen in the morning, but to twelve gallons of hot water all ready to use as well.

The side-tank holds seventeen and a half gallons of water. As you draw off hot water you should replace with cold, but you can draw off twelve gallons at a time without refilling—a wonderful help on washing day.

Water in the side-tank is heated from the Rayburn fire box--by the same fire that is at your service night and day to heat the Rayburn oven and hotplate. You'll get all this service from a fuel consumption of approximately $1\frac{1}{2}$ cwt. a week.



COOKING IN COMFORT

The handsome cream and black enamelled Rayburn is easily cleaned with a damp cloth, and pots and pans stay clean because they never touch a flame. It keeps your kitchen comfortably warm but never scorches your face as you cook.

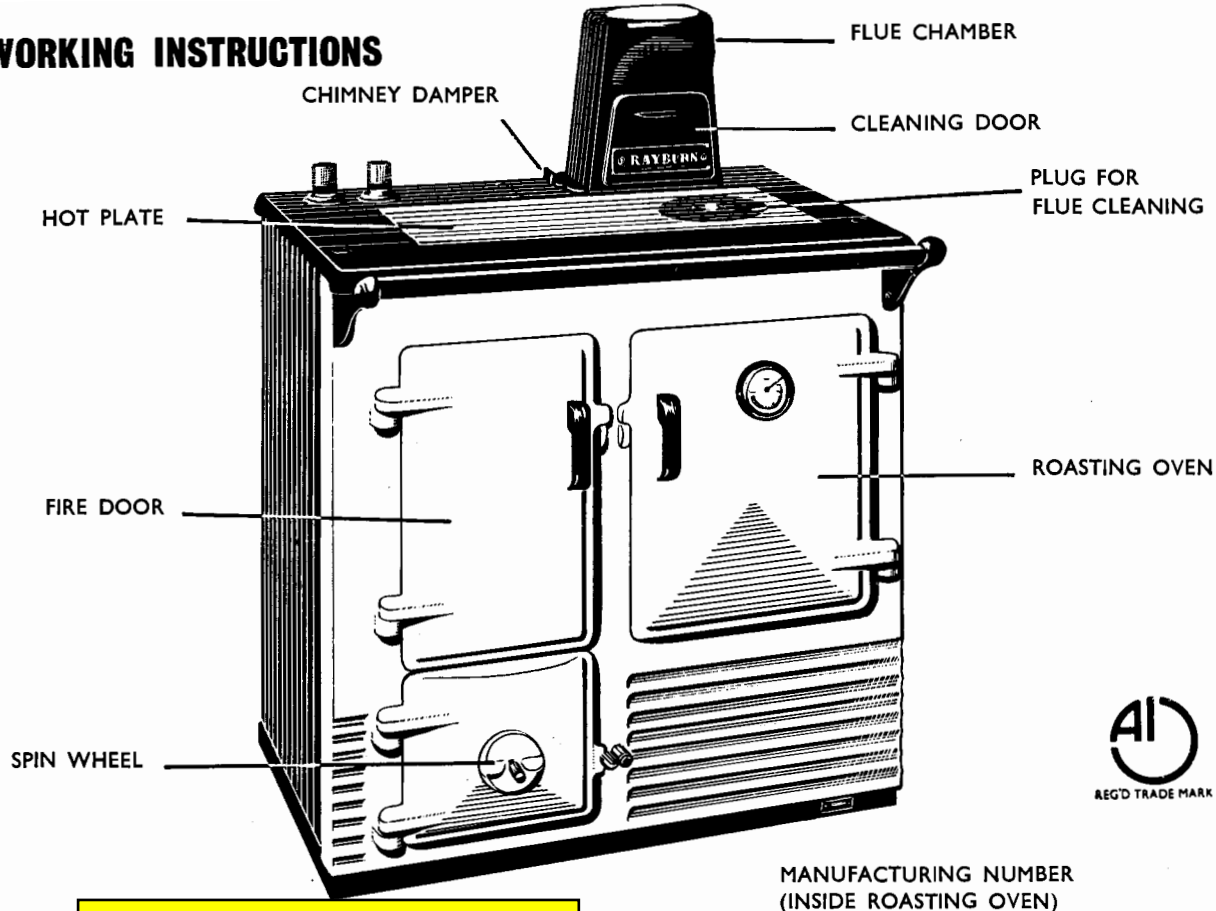
The fast and powerful hotplate gives you plenty of room for cooking for a family of up to six people—the kettle boils quickly on the firebox end of the hotplate, stews simmer gently on the other end. There's extra room on the surrounding hob where saucepans can stand and keep warm.

The roomy Rayburn oven has a patented method of convection heating, giving a much more steady heat than the ordinary solid-fuel cooker. No oven flues to clean—thanks also to the convection principle. There is an oven thermometer to guide you; the correct temperature is simple and quick to obtain and easily maintained by adjusting the spin-wheel air-control on the ashpit door.



**THIS RAYBURN IS DESIGNED
FOR EASY INSTALLATION**

WORKING INSTRUCTIONS



No 1 RAYBURN COOKER

Note: Take care when closing the oven and fire doors to lift them on to the catch. The doors must not be slammed shut.

FUEL AND FUELLING

The recommended fuels are Sunbrite No. 2 hard coke, coke 1" to 2" (No. 2 Broken Gas Coke), anthracite 2" to 3" (French Nuts), dry steam coal 2" to 2½" (Large Nuts), household coal 1" to 3" and manufactured fuels such as 'Coalite', 'Rexco' and 'Phurnacite'.

It is most important that the fuel should be adequate in size. Fuel smaller than 1" does not give satisfactory results.

Fuel should be stored under cover. This applies particularly to coke. Wet Kitchen refuse should not be burned.

Before fuelling, *open the chimney damper to its full extent.* Fill the firebox to the level of the fire 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.

Do not fill the firebox above the level of the bottom of the fire door opening. 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. Regulate the rate of burning with the spinwheel.

If coke is used a gas poker may be employed instead of paper and sticks. The gas poker can be inserted through the space above the bottom grate.

RIDDLING

Open the fire door, the ashpit door, and the chimney damper to its full extent, and withdraw the ashpan two or three inches. Shake the bottom grate with an in and out movement, using the operating tool. Another way is to insert a poker just above the bottom grate and push backwards and forwards. **Make sure that ash does not collect against the boiler at the back of the fire.** Remove ash from the ashpit daily. If ash is allowed to accumulate until it touches the underside of the bottom grate, the bottom grate will quickly burn out.

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.

Do not try to obtain a quick increase in temperature b

These instructions also apply to the No. 2 Rayburn cooker which is similar to the No. 1 model shown above but it has a warming oven below the roasting oven.

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 cooker 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.

For control of oven and hotplate temperatures see appropriate headings.

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 cooker is idling.

Thoroughly de-ash the fire as described in the 'Riddling' paragraph. Add fuel. Set the chimney damper at half way 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.

OVEN TEMPERATURES

Hot	400°—500°
Moderate	300°—400°
Slow	200°—300°

THE HOTPLATE

The best results can only be obtained by using flat-bottomed utensils. The insulating cover (supplied as an extra) can be used to conserve heat when the hotplate is not in use. The hottest part of the hotplate is immediately above the fire; the other end is for simmering. The plug in front of the flue chamber is for flue cleaning and should not be removed for cooking.

Keep the hotplate clean with a wire brush.

REMOVAL OF BOILER FOR CLEANING

(INSTRUCTIONS FOR HEATING ENGINEERS)

(a) Top Connections

Turn off the water from the main and drain the system. Disconnect flow and return pipes. Remove the two sections of the hob above the boiler and take out sufficient insulating material to leave a free passage for the boiler. Tilt boiler backwards and lift it out. After replacing the boiler, repack all the insulating material. Make good with fire cement the joints between boiler and fire bricks.

(b) Side Connections

Turn off the water from the main, drain the system and disconnect flow and return pipes as in (a). Remove the small sheet metal cover plate on the side of the cooker and unscrew connections from boiler.

Remove the section of hob above boiler and take out the insulating material. Tilt boiler backwards and lift out. After

HOT WATER SERVICE

The supply of hot water is automatic and special manipulation of the spin wheel and chimney damper is not necessary.

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 must be installed according to our instructions. **In particular, the cylinder must be lagged.**

OVERNIGHT BURNING

The cooker is designed for continuous burning and the best results will be obtained only if it is allowed to burn overnight. It is no more expensive in fuel.

Last thing at night riddle the fire and fill up with fuel to the normal level. 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 a quarter of its length.

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

GRATE REMOVAL AND REPLACEMENT

Raise the bottom grate, pull it forward and down, when it will come away from the slide. To replace the grate, fit it on the slide in the position as removed, raise, and push it home, making sure that the side marked top is uppermost.

FLUE CLEANING

When burning coke or anthracite the flue should be cleaned once a month. Smoky coal may call for weekly cleaning.

Allow the fire to burn out. Open the chimney damper and remove the cleaning door from the flue chamber. Brush the soot from the flue pipe, letting it fall on to the top of the oven. Remove the plug from the hotplate, rake soot forward, and push it into the firebox. Riddle the bottom grate thoroughly, clear the ashpit and relight the fire.

THE WARMING OVEN (Model 2 only)

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

INSULATING COVER FOR HOTPLATE

This is supplied as an extra. It conserves heat and helps to keep the kitchen cool in summer.

Note: Take care when closing the oven and fire doors to lift them on to the catch. The doors should not be slammed shut.

replacing boiler, repack the insulating material above the boiler and behind the cover plate. Make good with fire cement the joints between boiler and fire bricks.

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.

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 who can also supply a fixing chart on request. 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.



ALLIED IRONFOUNDERS LTD.,

Domestic Appliance Division,

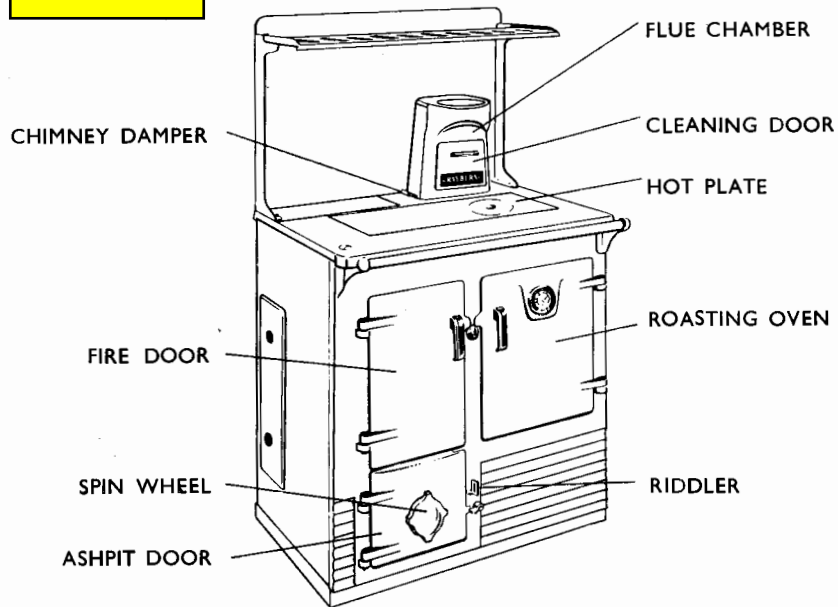
CADBURY ROAD, SUNBURY-ON-THAMES,

MIDDLESEX.

Tel.: Sunbury 5577

EARLY MODELS

LATER MODELS



No. 1 RAYBURN Cooker

FUEL & FUELLING

The recommended fuels are Coke 1 inch to 2 inches (No. 2 Broken Gas Coke), Anthracite 2 inches to 3 inches (French Nuts), Dry Steam Coal 2 inches to 2 $\frac{3}{4}$ inches (Large Nuts), household Coal 1 inch to 3 inches, and manufactured fuels such as "Coalite", "Rexco" and "Phurnacite".

IT IS MOST IMPORTANT THAT THE FUEL SHOULD BE ADEQUATE IN SIZE. FUEL SMALLER THAN 1 INCH DOES NOT GIVE SATISFACTORY RESULTS. FUEL SHOULD BE STORED UNDER COVER. THIS APPLIES PARTICULARLY TO COKE WHICH SHOULD BE KEPT DRY. WET KITCHEN REFUSE SHOULD NOT BE BURNED.

Before fuelling, open the chimney damper to its full extent. Fill the firebox to the level shown in Fig. 1. 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.

Do not fill the firebox above the level of the bottom of the fire door opening. 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.

Regulate the rate of burning with the spin wheel.

Note: After riddling to clear the ash, the kindling may be laid on top of any dead fuel lying on the grate.

If coke is used a gas poker may be employed instead of paper and sticks. The gas poker can be inserted through the small space immediately above the round grate.

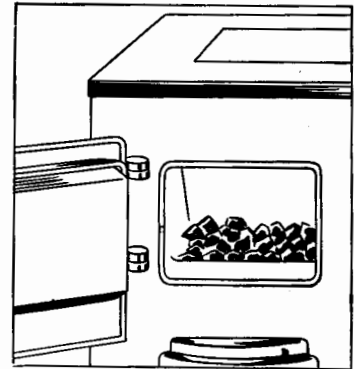


Fig. 1

LATER MODELS

RIDDLING

Open the chimney damper, and shake the bottom grate by a back and forth motion of the riddler at the side of the ashpit door. The tool provided should be used. 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.

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.

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 COOKER 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.

For control of oven and hotplate temperatures see appropriate headings.

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.

ROASTING OVEN (continued)

Suppose an oven temperature for roasting is desired, and that the cooker is idling.

Thoroughly de-ash the fire as described in the "Riddling" paragraph. Add fuel to the level shown in Fig. 1. Set the chimney damper at half-way 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.

OVEN TEMPERATURES:— Hot 400°—500° Moderate 300°—400° Slow 200°—300°

THE HOTPLATE

THE BEST RESULTS CAN ONLY BE OBTAINED BY USING FLAT-BOTTOMED UTENSILS. The hottest part of the hotplate is immediately above the fire; the other end is for simmering. The plug in front of the flue chamber 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 during cooking and special manipulation of the spin wheel and chimney damper is not necessary.

LATER MODELS

LATER MODELS

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 fill up with fuel to the level shown in Figure 1. 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 a quarter of its length.

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

GRATE REMOVAL & REPLACEMENT

The bottom grate can be lifted out through the fire door. For replacement, make sure that the firebox is clear and lower the grate vertically by hand through the fire door. **It is essential that the two projections on the rim of the grate are underneath, and engage the pin which forms the end of the riddling bar.** See Fig. 2.

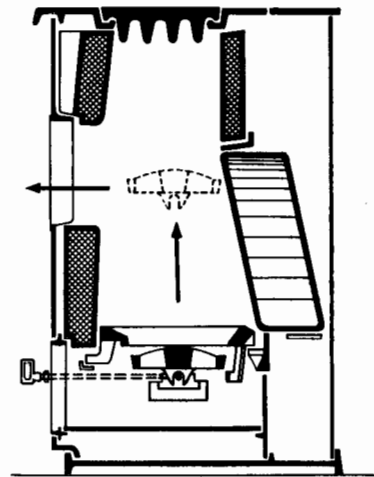


Fig. 2

FLUE CLEANING

LATER MODELS

When burning coke or anthracite the flue should be cleaned once a month. Smoky coal may call for weekly cleaning. The procedure is illustrated in Figures 3, 4 and 5.

Allow the fire to burn out. Open the chimney damper and remove the cleaning door from the flue chamber. Brush the soot from the flue pipe, letting it fall on to the top of the oven. Remove the plug from the hotplate, rake the soot forward, and push it into the firebox.

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

NOTE. Surface blemishes caused by spillage are easier to remove when the cooker is cool. A damp cloth is usually all that is necessary.

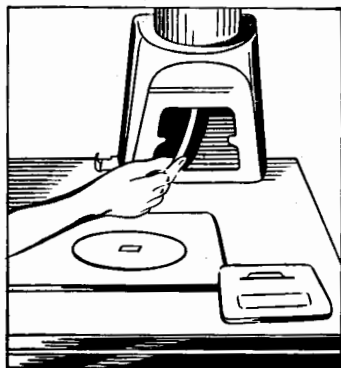


Fig. 3

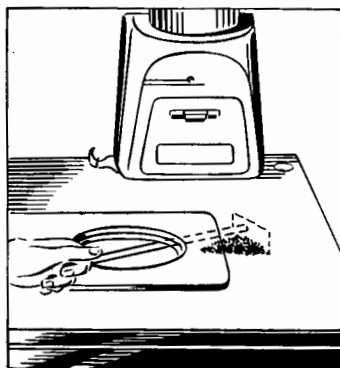


Fig. 4



Fig. 5

NOTE. Take care when closing the oven and fire doors to lift them on to the catch. The doors should not be slammed shut.

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 unscrew side connections from the boiler. Top connections need not be unscrewed.

Remove the section of hob above boiler, and take out the insulating material. Tilt boiler backwards and lift out. After replacing boiler, repack the insulating material above the boiler and behind the boiler. Make good with fire cement the joints between boiler and fire bricks.

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.

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 who can also supply a fixing chart on request. Always quote the manufacturing number.

LATER MODELS

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

RAYBURN

REGISTERED TRADE MARK

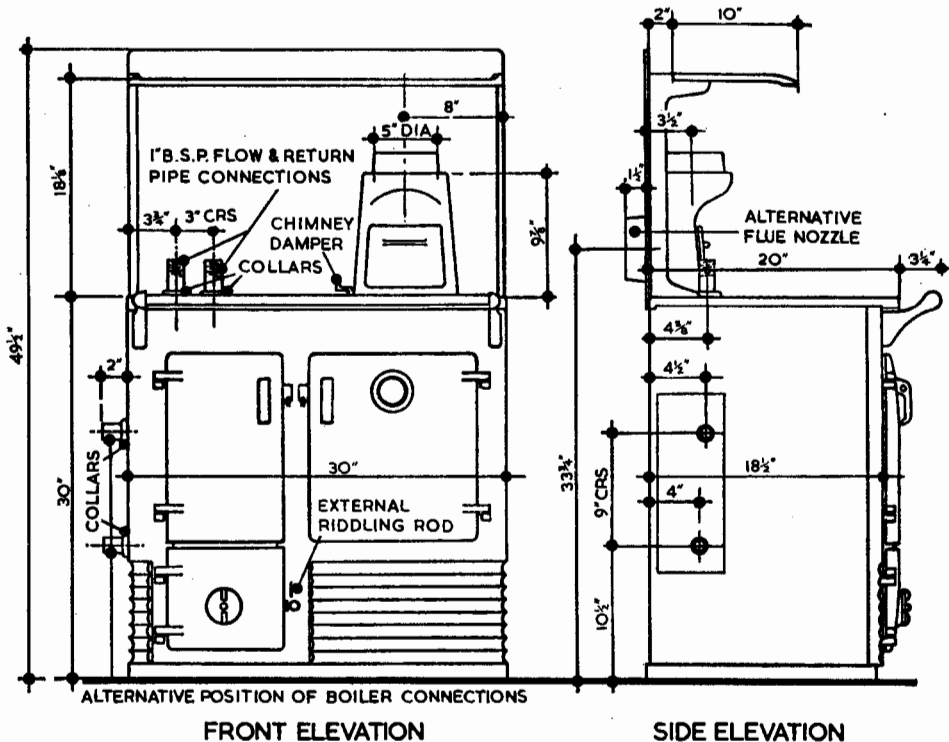
COOKER

U.K. Patent No. 666809

MODEL No. 1

Installation Instructions and Dimensioned Drawings

Rayburn 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 given overleaf.



THE HOT WATER SYSTEM

With normal usage in 24 hours continuous burning, the Rayburn No. 1 has an approximate output of 90,000 Btu. This is sufficient for 2 or 3 hot baths at intervals and normal household requirements provided the following conditions are 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 must be effectively lagged, and be fixed vertically.
- 3 The cylinder should be as near as possible to the cooker. In no case may 1 in. flow and return pipes exceed 30ft. each in length. 1½ in. pipes must not exceed 24ft.
- 4 1 in. flow and return pipes exceeding 15ft. each in length must be lagged. 1½ in. pipes exceeding 12ft. 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 15ft. 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

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

PREPARATION OF THE SITE

When a properly constructed hearth is not available we recommend that the Rayburn Cooker be placed on a slab of foamed slag concrete not less than 4 in. thick, or on a slab of other material providing equal insulation.

The position of the flue outlet is indicated in the dimensioned drawings. Alternative flue layouts are illustrated on the back page. The flue chamber is adaptable to give either a horizontal or vertical outlet, the horizontal type being used when there is a brick flue immediately behind the cooker, the vertical type when the cooker is connected to the main flue by means of flue pipe.

If the cooker is fitted with a plate rack and installed in a recess, the height of the recess should be at least 6 in. higher than the overall height of the cooker to accommodate the plates.

When the cooker is installed in a recess, it must be "free-standing" and not built in solid at the sides.

THE BOILER

Instructions for connecting the boiler to the hot water cylinder :

Side Connections. 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 boiler and cylinder. It is advisable to fit a draw-off cock on the return pipe close to the cooker.

Having connected up, fill the spaces above and below the boiler, and between the boiler and the fire bricks, with the fire cement provided. Make good also any joints between fire bricks which 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 $\frac{1}{8}$ in. proud of the enamelled hob.

TESTING

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

The four large screws in the hob are unscrewed a full turn at Works to allow for expansion. They should on no account be tightened.

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.

The renewal of firebricks is not a major operation and can be carried out by the average handy man. Replacement bricks either in sets or singly can be obtained from your "Rayburn" distributor who can also supply a fixing chart on request.

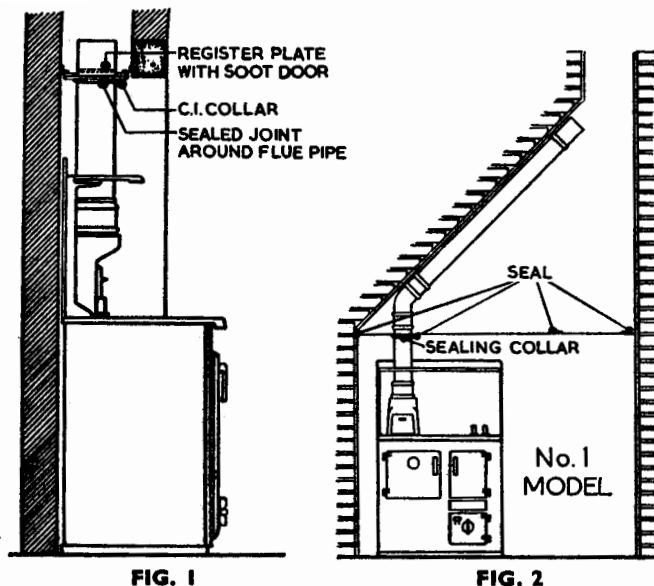


FIG. 1

FIG. 2

FLUE LAYOUTS

● In Figure 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.

● If the cavity above the register plate is more than 3 ft. high the flue pipe must be carried up to the throat of the chimney (Figure 2). In this type of installation it may be necessary to seal the flue pipe into the throat of the chimney, and provide a soot door for chimney sweeping.

● In Figure 3 the Rayburn is connected direct to a brick flue.

● In Figure 4 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 airtight.* Provision must always be made for sweeping the chimney.

IMPORTANT

Flues consisting wholly of flue pipe are not recommended.

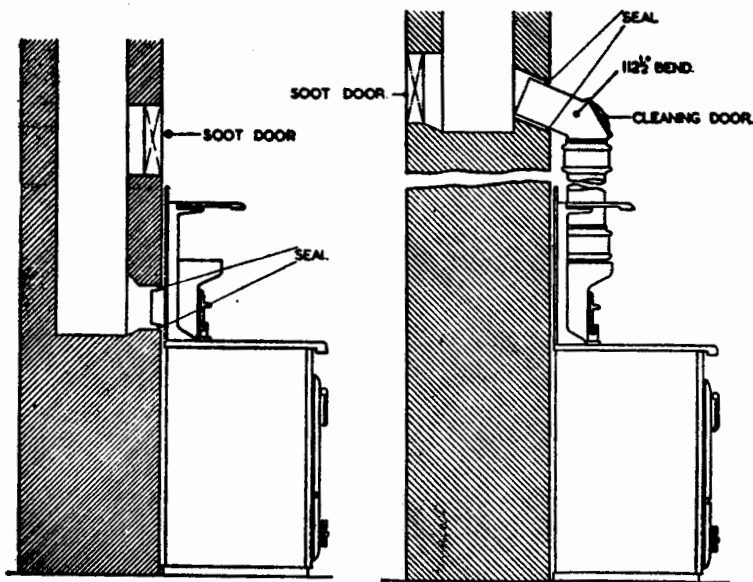


FIG. 3

FIG. 4

A PRODUCT OF

Allied Ironfounders Ltd.

Domestic Appliance Division

CADBURY ROAD, SUNBURY-ON-THAMES, MIDDLESEX

Telephone : Sunbury 5577

Manufactured by Allied Ironfounders Ltd. Larbert Works, Larbert, Stirlingshire



EARLY MODELS

The "RAYBURN" COOKER

Patent Nos. 505458/558288

MODEL No. I

Component Parts



THE FALKIRK IRON CO., LTD.

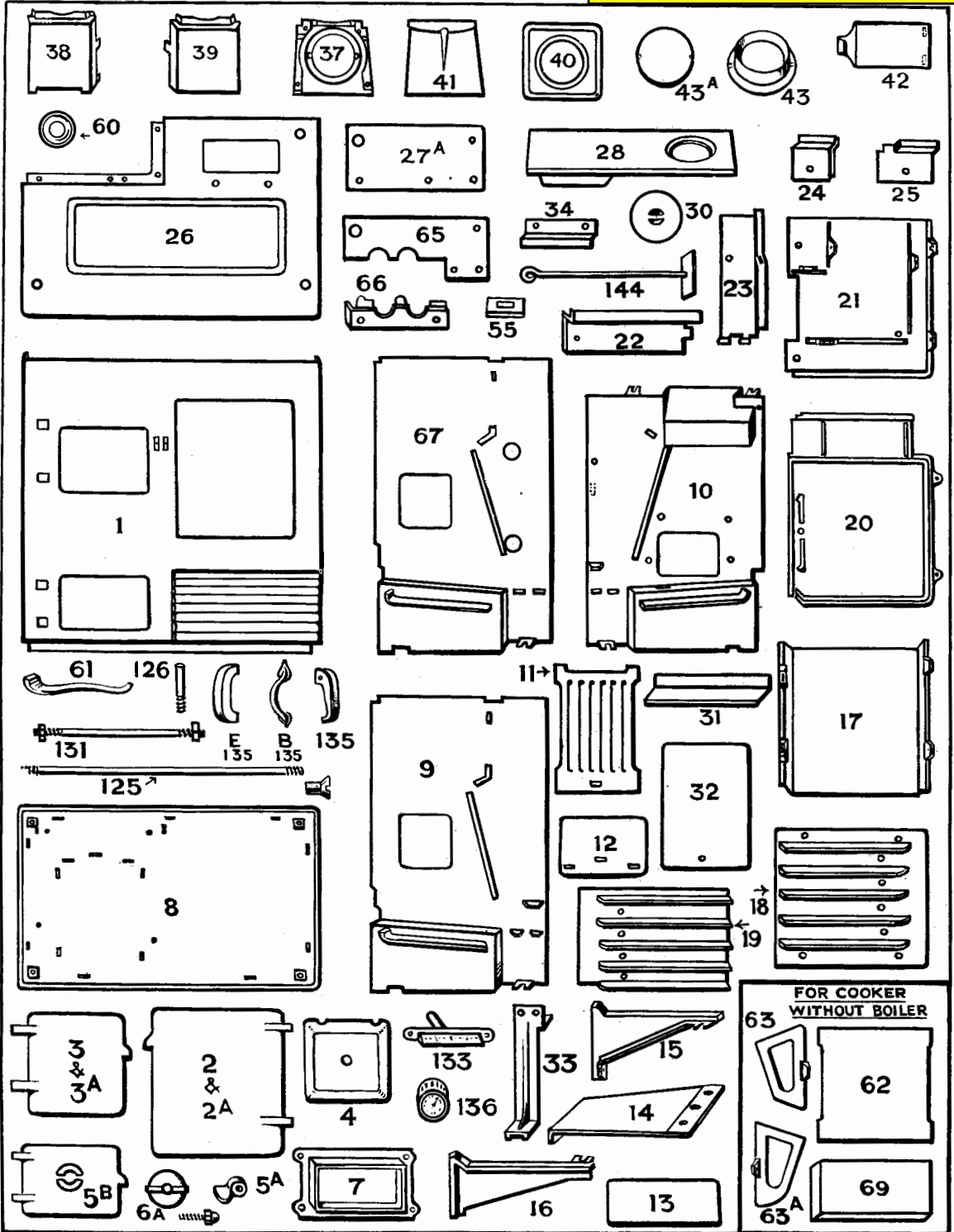
Proprietors: ALLIED IRONFOUNDERS LTD.

FALKIRK

No. 1 "RAYBURN" COOKER COMPONENT PARTS

(Right Hand Oven Model ill)

EARLY MODELS



See pages 4 and 5 for descriptive list

No. 1 "RAYLURN" COOKER

COMPONENT PARTS

(Right Hand Oven Model)

EARLY MODELS



128



127

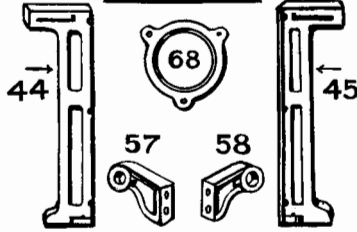


64



59

EXTRAS.



44

68

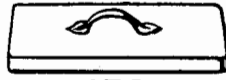
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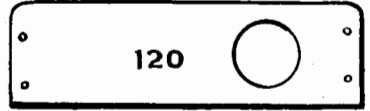
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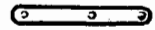
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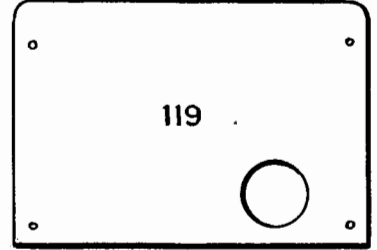
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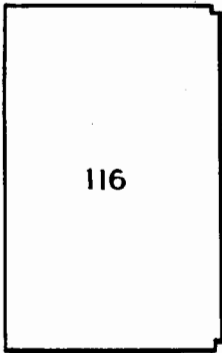


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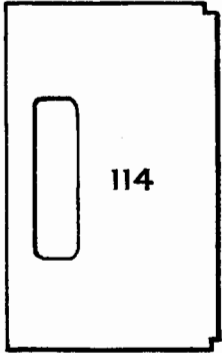


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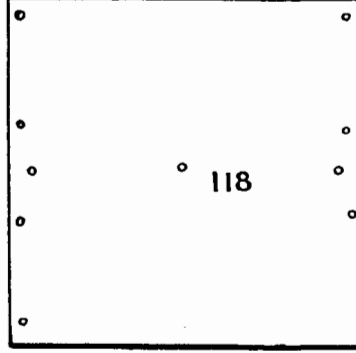
SHEET METAL.



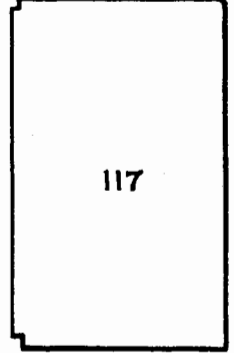
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114

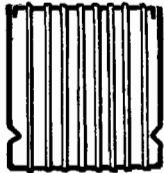


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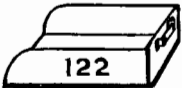
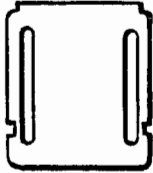
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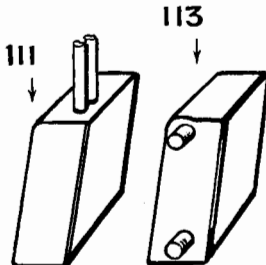


115

123



122



111

113

BRICKS.

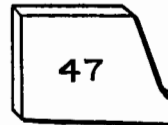
NEXT SHAM.



53

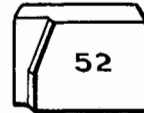


51



47

AT BACK.



52

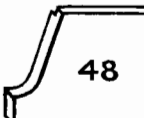


C.I.
49A

NEXT OVEN.



50

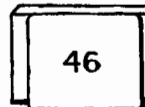


48

AT FRONT.



54



46



132

See pages 4 and 5 for descriptive list

No. 1 "RAYBURN" COOKER

COMPONENT PARTS

EARLY MODELS

Left Hand Oven Part No.	Description	Right Hand Oven Part No.
70	Front	1
71	Oven Door (fixed handle)	2
71a	" (lifting handle)	2a
72	Fire Door (fixed handle)	3
72a	" (lifting handle)	3a
4	" Protection Plate	4
5a	Ashpit Door Catch	5a
73	Ashpit Door	5b
6a	" Spin Wheel and Screw	6a
7	" Frame	7
74	Base	8
75	Sham Cheek (for top connections)	9
76	Oven Cheek	10
11	Bottomgrate	11
12	Ashpit Back	12
13	Plate under C.I. Ash Shed	13
14	Oven Reflector Duct Bottom	14
16	" " Back	15
15	" " Front	16
77	Oven Bottom	17
78	" Side (fixed)	18
79	" " (removable)	19
80	" Back	20
81	" Top	21
82	" Top Flue Guide (front)	22
83	" " (side)	23
84	" " (next fire)	24
85	" " (next outlet)	25
86	Hob	26
139	Access to Boiler Plate (side connections and when no boiler)	27a
28	Hotplate with Pick-ups	28
30	" Plug	30
31	Supporting Bar for top back brick	31
32	Ashpit Bottom	32
33	Oven Supporting Leg	33
34	Hob Protection Plate	34
37	Flue Chamber Back	37
90	" Side (with damper slot)	38
91	" " (plain)	39
40	" Top	40
41	" Front Door	41
42	" Damper	42
43	" Nozzle	43
43a	" Blanking Disc	43a
44	Platerack Standard, L.H.	44
45	" R.H.	45
93	Bottom Front Brick	46
94	" Side Brick next Sham	47
95	" " Oven	48

No. 1 "RAVURN" COOKER COMPONENT PARTS

EARLY MODELS

Left Hand Oven Part No.	Description	Right Hand Oven Part No.
49a	Cast Iron Ash Shed	49a
96	Top Side Brick next Oven	50
97	Mid Brick next Sham	51
98	Top Back Brick	52
99	„ Side Brick next Sham	53
100	„ Front Brick	54
55	Catch securing Top Front Brick	55
57	Handrail Bracket, L.H.	57
58	„ „ R.H.	58
59	Platerack Frame (horizontal flue)	59
60	Collar for F and R Pipes (2 in set)	60
61	Operating Tool	61
62	Backplate, when no boiler	62
63	„ Bracket, L.H.	63
63a	„ „ R.H.	63a
134	Platerack Frame (vertical flue)	64
137	Access-to-Boiler Plate back section (top connections)	65
138	„ „ front	66
92	Sham Cheek (for side connections)	67
68	Flue Collar for S.I. Coverplate	68
69	Back Bricks in place of Boilers (2 in set)	69
110	High-Pressure Boiler (top connections)	111
112	„ „ (side connections)	113
142	Sheet Metal End Casing, Sham side (side connections)	114
143	„ „ Coverplate	115
117	„ „ Sham side (top connections)	116
116	„ „ Oven side	117
118	„ „ Back Casing	118
140	Splash Plate (high)	119
141	„ (low)	120
121	„ W.I. Support (low)	121
122	S.I. Ashpan	122
123	S.I. Oven Shelf	123
124	Oven Grid Shelf	124
125	Corner Stay Rods and Nuts (4 in set)	125
126	Oven Steam Escape	126
127	Wire Grid for Platerack (horizontal flue)	127
128	„ „ (vertical flue)	128
129	Handrail	129
130	Insulating Hotplate Cover (aluminium)	130
131	W.I. Oven Stay Rod	131
132	Oven Door Insulating Pad	132
133	„ Thermometer (mercury type)	133
135	„ Door Handle (lifting type)	135
136	„ Thermometer (B.I. metal type)	136
144	M.S. Rake	144

NOTE :—When ordering replacements, please state if for right or left hand oven model, description and number of part required.

LATER MODELS

The "RAYBURN" Cooker

Reg'd Trade Mark

Patent Nos. 505,458 and 666,809

MODEL No. I

With External Riddling Bottomgrate

COMPONENT PARTS



REG'D TRADE MARK

ALLIED IRONFOUNDERS LTD.

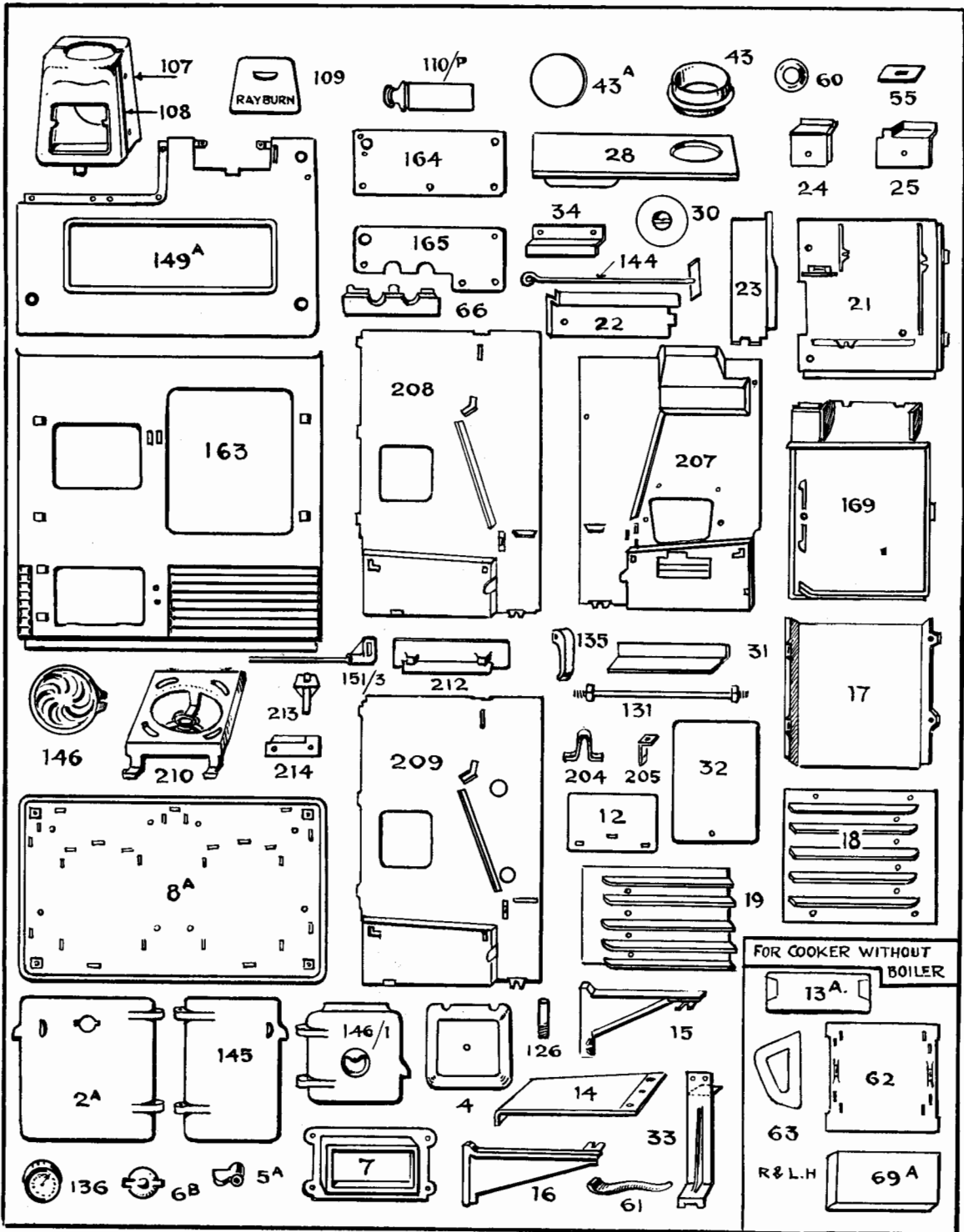
**28 BROOK STREET
LONDON, W.1**

No. 1 "RAYBURN" COOKER

COMPONENT PARTS

With External Riddling Bottomgrate

(Right Hand Oven Model illustrated)



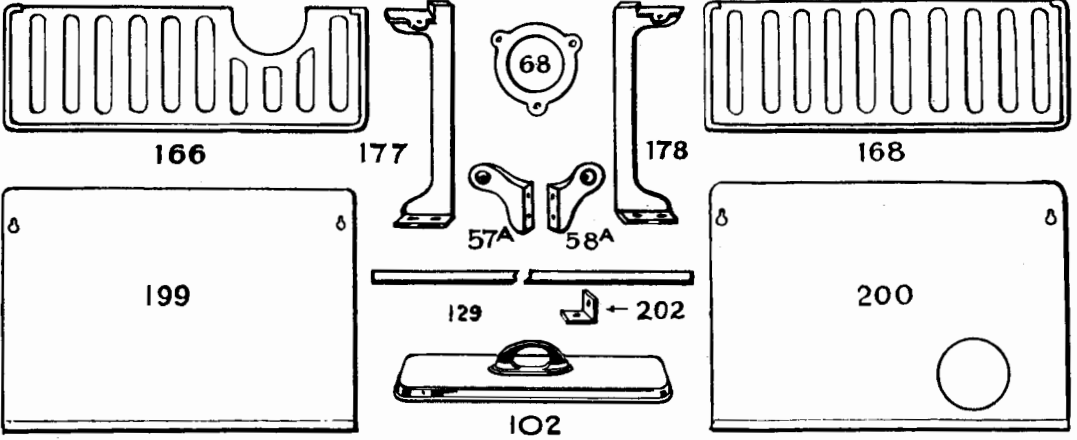
No. 1 "RAYBURN" COOKER

COMPONENT PARTS

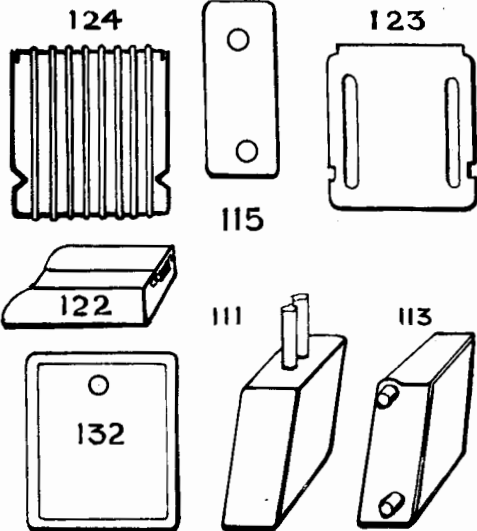
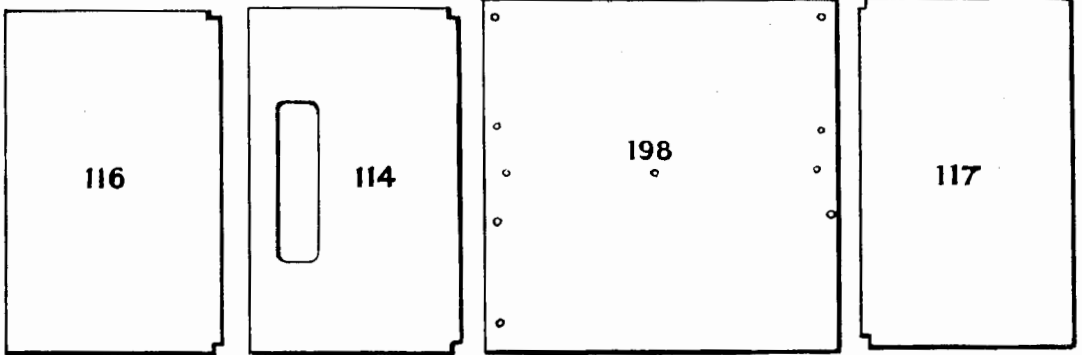
With External Riddling Bottomgrate

(Right Hand Oven Model illustrated)

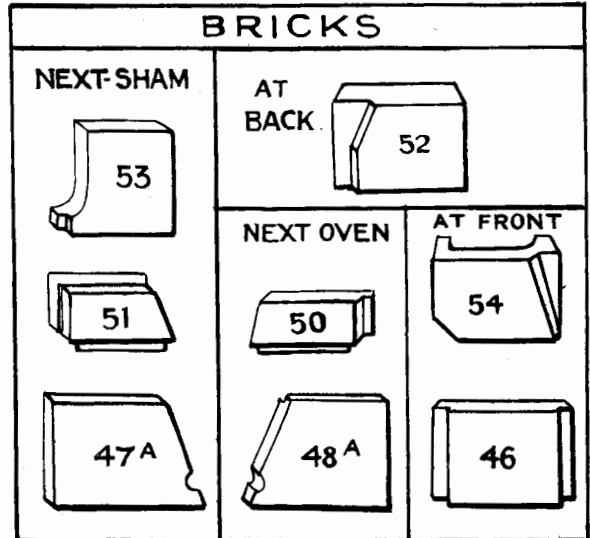
EXTRAS



SHEET METAL



BRICKS



NO. 1 "RAYBURN" COOKER, WITH EXTERNAL RIDDLING BOTTOMGRATE — COMPONENT PARTS

Left Hand Oven Part No.	Description Sheet No. 1	Right Hand Oven Part No.
71A	Oven Door (for lift up handle)	2A
4	Protection Plate for fire door	4
5A	Ashpit door catch	5A
6B	" " Air Control Spin Wheel	6B
7	" " Frame	7
8A	Base	8A
12	Ashpit Back	12
13A	Supporting plate for Back Fire Brick No. 69A when no boiler	13A
14	Oven Reflector Duct Bottom	14
16	" " " Back Bracket	15
15	" " " Front Bracket	16
77	Oven Bottom	17
78	Oven Side (Fixed)	18
79	" " (Removable)	19
81	" Top	21
82	" " Flue Guide (at front)	22
83	" " " " (at side)	23
84	" " " " (next fire)	24
85	" " " " (next flue outlet)	25
28	Hotplate with pick-ups	28
30	" plug or cup	30
31	Supporting Bar (for top back brick)	31
32	Ashpit Bottom	32
33	Supporting Leg for Oven	33
34	Hob Protection Plate	34
43	Flue Chamber Nozzle	43
43A	" " (Blanking disc)	43A
55	Catch securing top front fire brick	55
60	Collars for flow and return pipes (2 per set)	60
61	Operating tool	61
62	Back Plate—behind No. 69A Bricks (when no boiler)	62
63	" " Brackets (2 per set)	63
138	Access plate to boiler (top connections) front section	66
69A	Back fire bricks (in place of boiler) 2 per set	69A
107	Flue Chamber (Back Section)	107
108	" " (Front Section)	108
109	" " cleaning Door	109
110/P	" " Damper	110/P
126	Oven Steam Escape Pipe	126
131	W.I. Oven Stay Rod	131
135	Oven and Fire Door Handles (lift up type)	135
136	" Thermometer (B.I. Metal)	136
144	M.S. Rake	144
172	Fire Door (combined door opening)	145
173	Ashpit Door	146/1
146	Bottom Grate	146
171A	Hob	149A
151/3	Handle and rod for riddling bottomgrate	151/3
170	Cooker Front	163
174	Access Plate to Boiler (for side connections)	164
175	" " " " (for top connections, Back section)	165

NO. 1 "RAYBURN" COOKER WITH EXTERNAL RIDDLING BOTTOMGRATE — COMPONENT PARTS

Left Hand Oven Part No.	Description Sheet No. 1	Right Hand Oven Part No.
176	Oven Back-plate	169
204	Trestle Bracket (for fixing hob) oven side (2 per set)	204
205	Angle Bracket (for fixing hob) sham side (2 per set)	205
216	Oven Cheek	207
217	Sham Cheek (top connections and when no boiler)	208
218	" " (side connections)	209
210	Bottom Grate Frame	210
219	Support for Bottomgrate Frame (at back)	212
213	Riddling Arm for Bottomgrate	213
220	" Arm Slide	214
Description Sheet No. 2		
93	Bottom Front Brick	46
94A	" Side Brick (next sham)	47A
95A	" " " (next oven)	48A
96	Top Side Brick (next oven)	50
97	Mid Side Brick (next sham)	51
98	Top Back Brick	52
99	Top side Brick (next sham)	53
100	Top Front Brick	54
57A	Handrail Brackets, L.H.	57A
58A	" " R.H.	58A
68	Flue Collar (for S.I. Covering-in Plate)	68
102	Insulating Hotplate Cover (Cast Aluminium with Bakelite Handle)	102
110	H.P. Boiler (top connections)	111
112	" " (side connections)	113
142	Sheet Metal End Casing, sham side (side connections)	114
143	" " " " Cover Plate (side connections)	115
117	" " " " Sham side (top connections)	116
116	" " " " Oven side	117
122	S.I. Ashes Pan	122
123	" Oven Shelf	123
124	W.I. Oven Grid Shelf	124
129	Handrail	129
132	Oven Door insulating pad	132
167	Plate Rack (for vertical flue)	166
168	" " (for horizontal flue)	168
177	" " Standard, L.H.	177
178	" " " R.H.	178
198	Sheet Metal Back Casing	198
199	Splash Plate (high—for vertical flue)	199
201	" " (high—for horizontal flue)	200
202	W.I. Bracket for fixing Splash Plate (2 per set)	202

NOTE—When ordering replacements, please state if for right or left hand oven model, description and number of part required.

It would also assist if the manufacturing serial number of the Cooker could be given. This appears on Brass Badge inside Roasting Oven.

No. 1 RAYBURN Cooker

With External Riddling Bottomgrate

Regd. Trade Mark

Patent Nos 505458 & 666809

Left Hand Oven Model. With 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. 100 Front Top Brick and remove the Bricks in order of numbering down to No. 93.

To assemble replacements into Cooker, the order is reversed, starting with No. 93, until No. 100 is in position. Make secure by moving metal catch back again. Replace the Bottomgrate and frame.

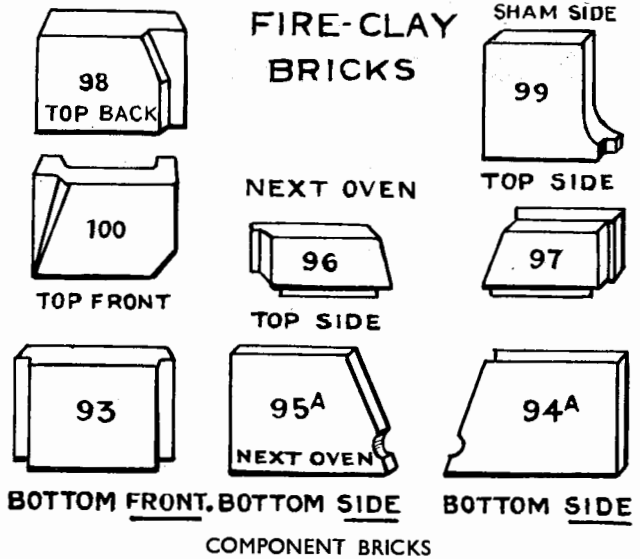
Make good all joints with Fire Cement.

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

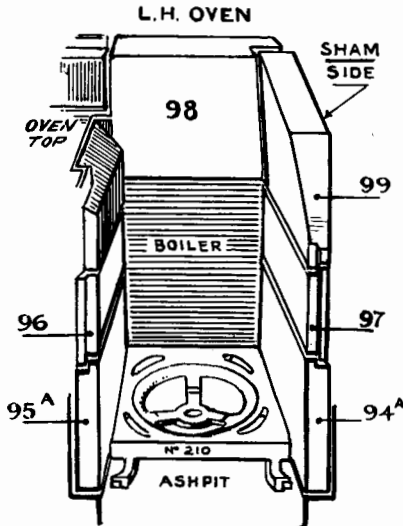
Instructions for replacement of bottom Fire Bricks only:

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

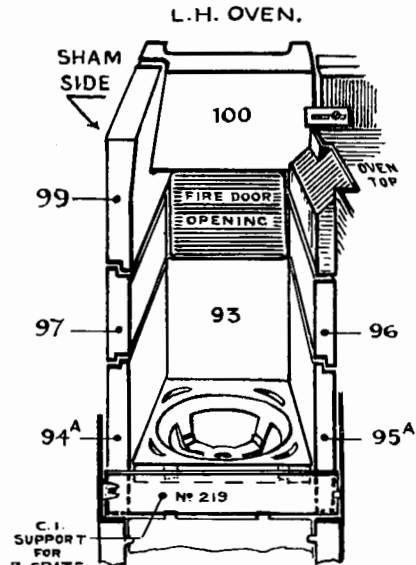
Take hold of rear of No. 94a brick and, with one hand pressing against brick immediately above, lever the bottom brick towards centre of firebox until it clears the front brick, then lift through opening in hob. Remove No. 95a brick opposite in the same manner. No. 93 front brick can now be taken out. 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 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.



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

DOBBIE FORBES & CO. LTD.
LARBERT . . . STIRLINGSHIRE

Proprietors: Allied Ironfounders Ltd.



No. 1 RAYBURN Cooker

With External Riddling Bottomgrate

Regd. Trade Mark

Patent Nos 505458 & 666809

Right Hand Oven Model. With 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. 54 Front Top Brick and remove Bricks in order of numbering down to No. 46.

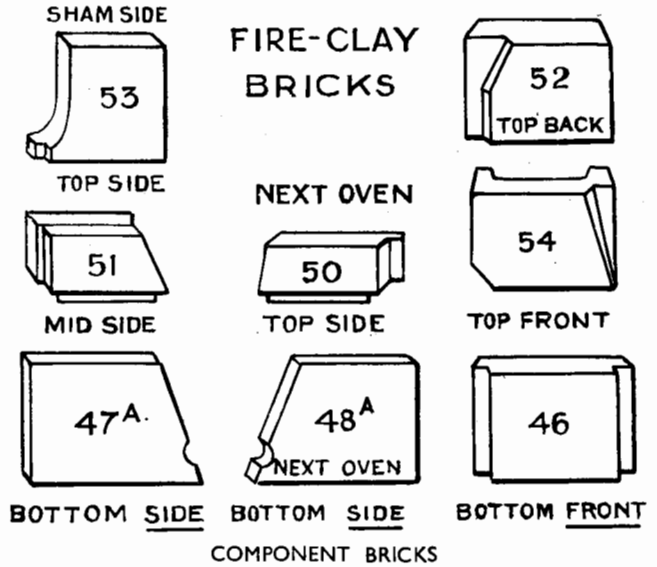
To assemble replacements into Cooker, the order is reversed, starting with No. 46, until No. 54 is in position. Make secure by moving metal catch back again. Replace the Bottomgrate and frame.

Make good all joints with Fire Cement. When replacing the Hotplate, see that the Asbestos Sealing Rope is in its original position.

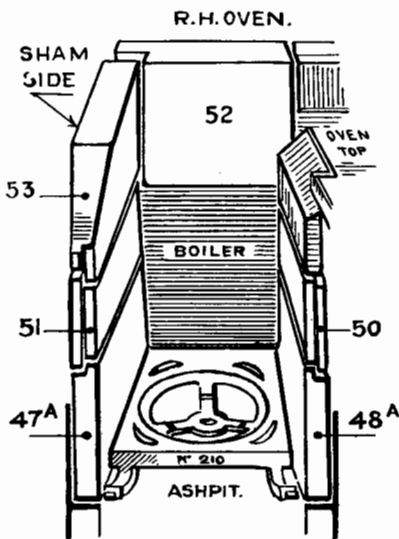
Instructions for replacement of bottom Fire Bricks only:

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

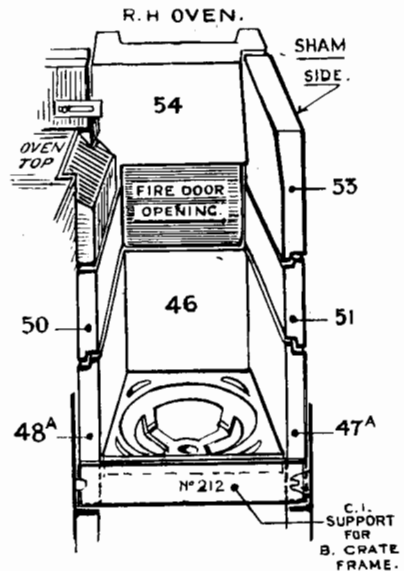
Take hold of rear of No. 47a brick and with one hand pressing against brick immediately above, lever the bottom brick towards centre of firebox, until it clears the front brick, then lift through opening in hob. Remove No. 48a brick opposite in the same manner. No. 46 front brick can now be taken out. 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 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.



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

DOBBIE FORBES & CO. LTD.
LARBERT . . . STIRLINGSHIRE

Proprietors: Allied Ironfounders Ltd.



No. 1 RAYBURN Cooker

With External Riddling Bottomgrate

Regd. Trade Mark

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. 54 Front Top Brick and remove Bricks in order of numbering down to No. 46.

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.

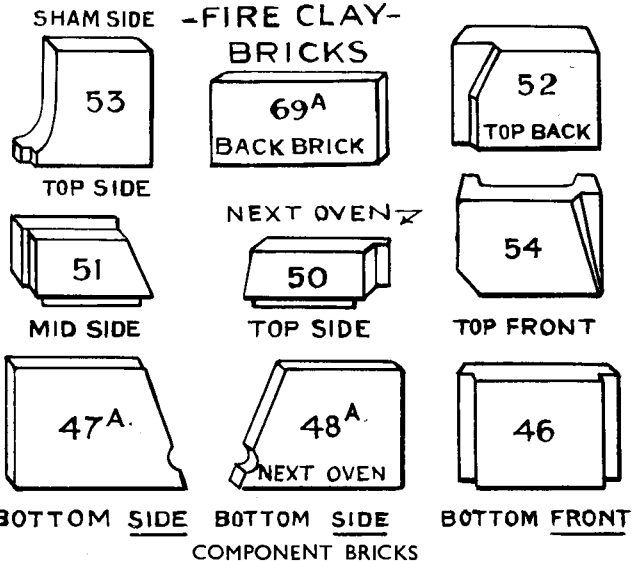
To assemble replacements into Cooker, the order is reversed, starting with No. 69a Bricks, next the Back Plate, then in numerical order until No. 54 is in position. Move back the metal catch to make secure.

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. 47a 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. 48a brick opposite in the same manner. No. 46 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

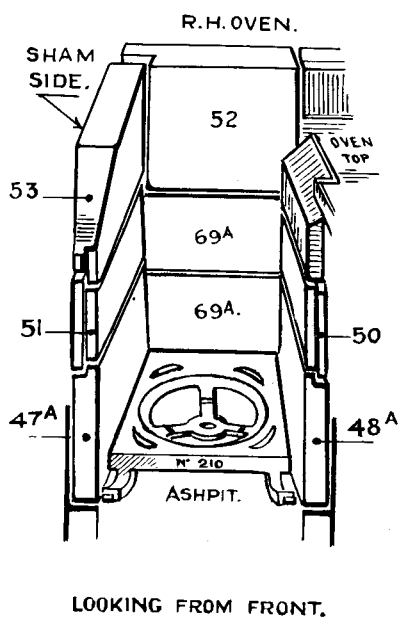


COMPONENT BRICKS

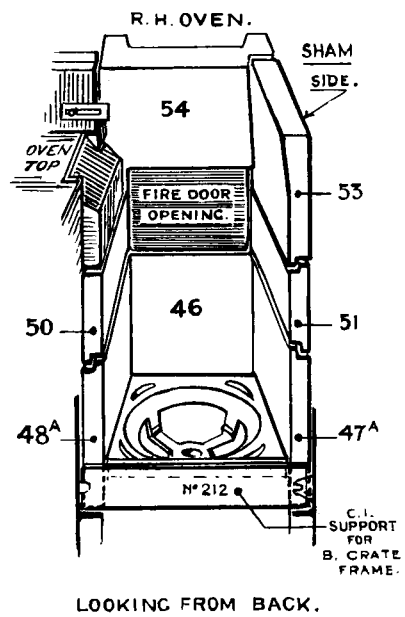
position. Finally, clean off any surplus cement with a damp cloth and return the Hotplate to its seating on the hob. Replacement of bottom Fire Bricks can be effected without disturbing the other bricks.

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

DOBBIE FORBES & CO. LTD.
LARBERT STIRLINGSHIRE

Proprietors: Allied Ironfounders Ltd.



No. 1 RAYBURN Cooker

With External Riddling Bottomgrate

Regd. Trade Mark

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. 100 Front Top Brick and remove the Bricks in order of numbering down to No. 93.

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. 100 is in position. Move back the metal catch to make secure. Replace Bottomgrate and frame.

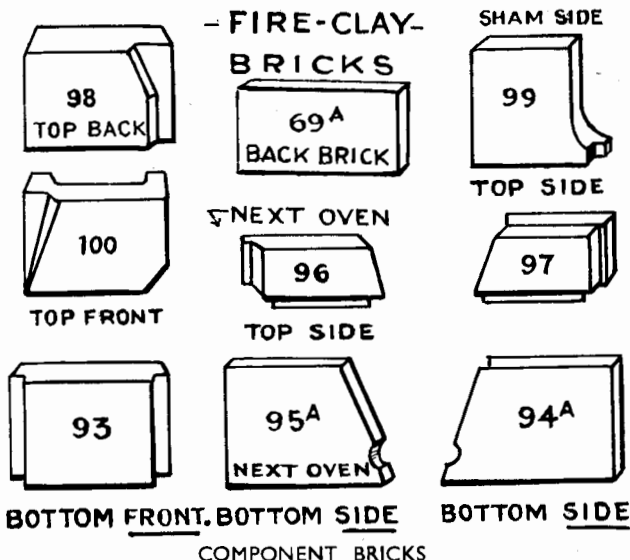
Make good all joints with Fire Cement.

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. 94a 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. 95a brick opposite in the same manner. No. 93 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

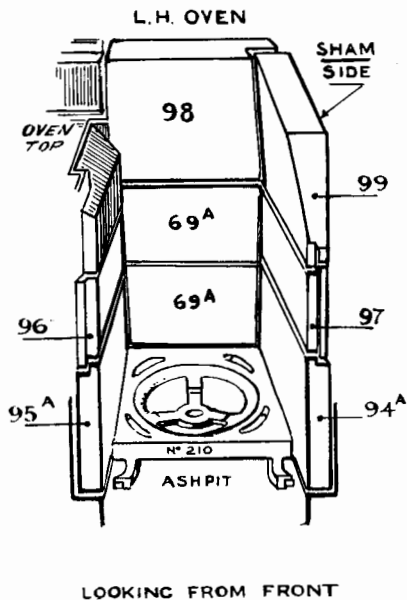


position. Finally, clean off any surplus cement with a damp cloth and return the Hotplate to its seating on the hob. Replacement of bottom fire bricks can be effected without disturbing the other bricks.

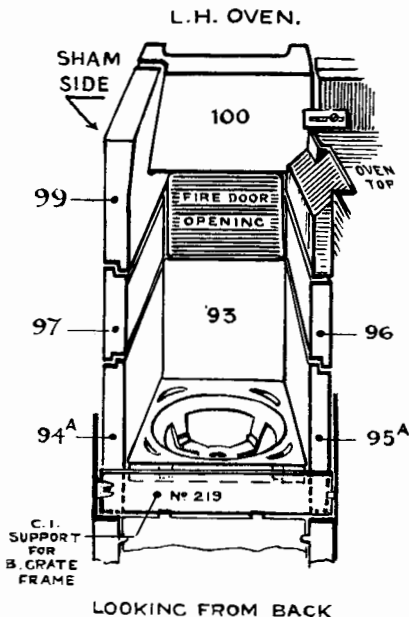
If replacements of the two No. 69a Back Bricks only are required, take off the access plate at back of hob, remove slag wool and lift out cast-iron backplate with side pieces holding these Bricks in position.

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

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