

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 Engines)

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.

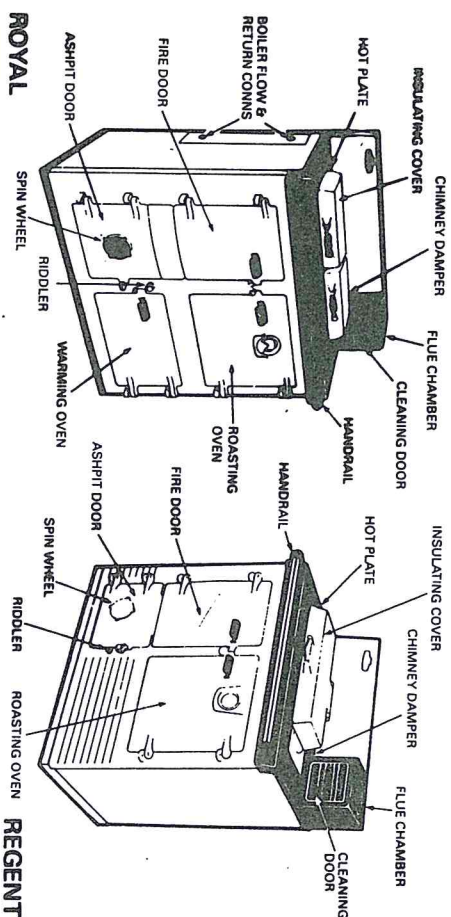
The Manufacturing number, which will be found on a brass plate inside the Roasting Oven, should be quoted if any question arises in connection with the

Rayburn Cooker.

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

Rayburn Royal & Regent Solid Fuel Cookers

OPERATING INSTRUCTIONS



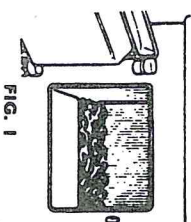
FUEL AND REFUELLING

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.



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.

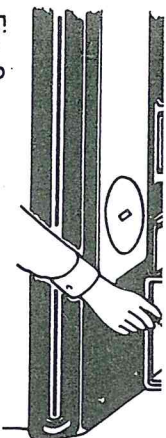


Fig. 3

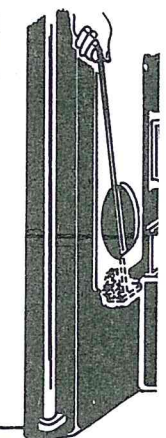


Fig. 4

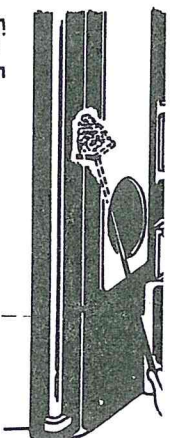


Fig. 5

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.

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.

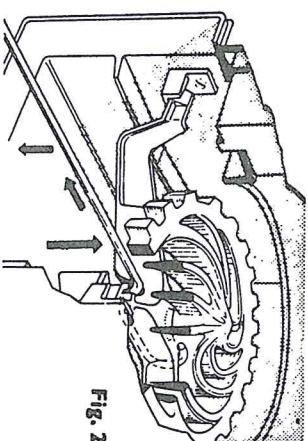


Fig. 2

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.