

*good food, hot baths, warm home...*



# Rayburn.

*solid fuel and wood classic series*

**RAYBURN**

Made By **AGA**





*“There’s something so satisfying about burning logs and what could be more natural - they’re clean, efficient, cheaper and I just love the smell of a wood fire.”*

## why you should own a rayburn?

With the timeless appeal of its iconic design, efficient cooking technique and reliability, it’s no wonder Rayburn has been an enduring success for more than 60 years.

A Rayburn is a flexible and controllable cast-iron range cooker that will warm your kitchen with designs ranging from traditional to the ultra-modern. Today’s models are as versatile as you are and will transform your kitchen into a warm, welcoming space.

## crafted by hand, built for life

With a heritage of 60 years, Rayburn is still perfect for life in today’s kitchen. Designed by engineers with unparalleled experience and built by craftsmen in Coalbrookdale in Shropshire, each Rayburn is a unique piece of hand-built craftsmanship and construction.

Rayburn iron masters continue the tradition of skilled craftsmanship, with each Rayburn manufactured with genuine pride. Built from solid cast-iron, each Rayburn is made with attention to detail, from the skilled casting of molten iron and the vitreous enamelling to the hand assembly.

It’s this unique quality of build that sets the Rayburn apart and promises unrivalled performance and reliability.



# 7 reasons to own a rayburn

## 1 A CENTRAL HEATING SYSTEM AND COOKER IN ONE NEAT PACKAGE

Rayburn is a highly efficient combined heating and cooking system that creates mouth-watering dishes, piping hot water when you need it and a wonderfully warm home during winter.

## 2 A WORKHORSE IN THE HOME

Rayburn has been inseparable from life in the country throughout history. When horses ploughed the fields and families worked the land, they counted on Rayburn to provide heating, hot water and cooking for all.

## 3 SIMPLY BETTER FOOD

The Rayburn is a brilliant cooker that produces succulent food by using the principle of indirect heat; the oven gently cooks food and locks in flavour, moisture and goodness.

## 4 THE GREEN CHOICE

The Rayburn is the ideal choice for those who care for the environment as much as they care about good food and a warm home.

## 5 A DESIGN CLASSIC

The iconic smooth lines, attractive colours and solid reliability of the Rayburn have created a classic timeless design that blends in perfectly with any home.

## 6 A PROUD HERITAGE

For 60 years, the Rayburn has been made by skilled craftsmen with our tradition that has been passed down from one generation to the next; founded in Coalbrookdale, Shropshire – the birthplace of the Industrial Revolution.

## 7 70% OF EVERY RAYBURN IS MADE FROM RECYCLED MATERIALS

Rayburn is almost completely recycled with 70% made from used materials such as lamp posts, drain covers, old cast iron cookers, old machinery and more.

# nothing cooks like a rayburn

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

### HOTPLATE

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

### MAIN OVEN

The main cast iron oven can be used for a variety of cooking techniques from roasting to grilling to baking. The oven is vented into the flue hence flavours from each dish will not taint another which allows a range of food to be cooked together, maximising Rayburn's capacity and minimising your effort.

### LOWER OVEN

Complementing the hot plate and cast iron oven the lower oven has the same benefits of all round heat and runs up to a third of the heat of the main oven. It is ideal for slow cooking and rich tasting casseroles and perfectly healthy steamed vegetables.

### RAYBURN COLOUR OPTIONS



*wood... a fuel to suit all homes and needs*

Wood is a renewable resource and the most environmentally friendly fuel to burn. We have dedicated models with grates specifically designed to optimise the combustion potential of wood for those who prefer to only burn wood.

# sustainable, renewable, controllable

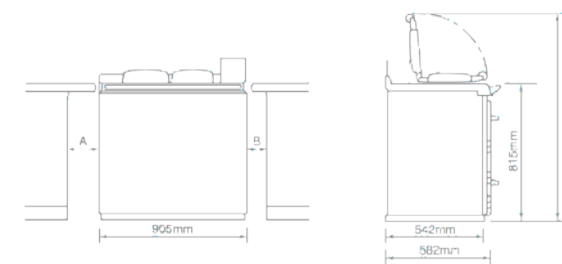
## THE ART OF WOOD BURNING

A clean burning, wood fired Rayburn uses indirect heat technology to create a stable, controllable heat source. However, to obtain the best results from your Rayburn, it's important to use properly seasoned wood as this provides the most heat with the least smoke, burning cleanly and efficiently preventing the production of tar deposits in the chimney.

Once timber has been cut to length for the Rayburn's firebox, the logs need to be split to expose the inner surface to allow moisture to evaporate and the wood to season.

Stack and leave for six months to a year, preferably under cover, for the moisture to reach the ideal level of 20% or below. Wood blocks or peat briquettes can also be burnt.

For best results use a mixture of soft and hard woods. Dry softwoods give a quick, hot fire to bring the cooker quickly up to temperature after idling. Burn hardwoods to prolong burning to desired temperature for the whole night.



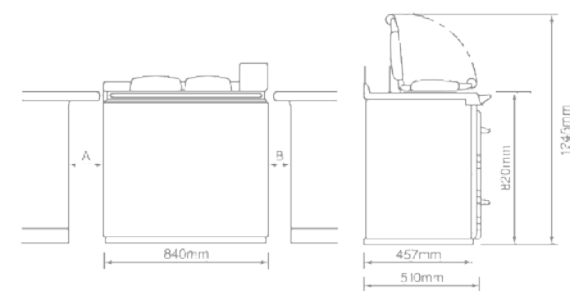
### 300 SERIES

#### Compact performance with ultimate flexibility

Offering ultimate flexibility and great performance, the Rayburn 300 models work well in both traditional and contemporary spaces and deliver exceptional performance. These models offer cooking, cooking and hot water, or a fully combined cooking, hot water and central heating system.

#### About the Rayburn 300

- Compact design
- Manual controls (some models offer thermostatic controls)
- Cast iron cooking excellence with the versatility of on/off controls on selected models
- Carbon neutral wood burning models available
- Independently controlled cooking and heating on selected models
- Boiler output capable of heating to the equivalent of up to eight radiators.



### 200 SERIES

#### A compact model, perfectly at home in any kitchen

With all the power and efficiency you would expect from a Rayburn, in a compact size, the 200 series is ideal for smaller kitchens. Featuring a hotplate with graduated heat, a main oven and either a lower cooking oven or warming oven depending on fuel type. Some models offer cooking, cooking and hot water or a combined cooking, partial central heating and hot water system.

#### About the Rayburn 200

- Compact design
- Manual controls
- Cast iron cooking excellence with the versatility of on/off controls on selected models
- Independently controlled cooking and heating on selected models
- Boiler output capable of heating equivalent of up to two to three radiators.



## RAYBURN WOOD BURNING MODELS

Non Boiler	Domestic Hot Water	Domestic Hot Water and Heating
200 sfw	212 sfw	216 sfw
300 sfw		345 sfw

# performance & efficiencies



designed by adz@work

At Rayburn we are committed to supporting the government energy efficiency initiatives and our products are designed to comply with the requirements of the latest building regulations.

.....  
The AGA Shop PTY LTD  
330 Malvern Road  
Prahran VIC 3181 AUSTRALIA  
T: 03 9521 4965  
E: [info@agashopaustralia.com](mailto:info@agashopaustralia.com)  
[www.agashopaustralia.com](http://www.agashopaustralia.com)



Made By 