

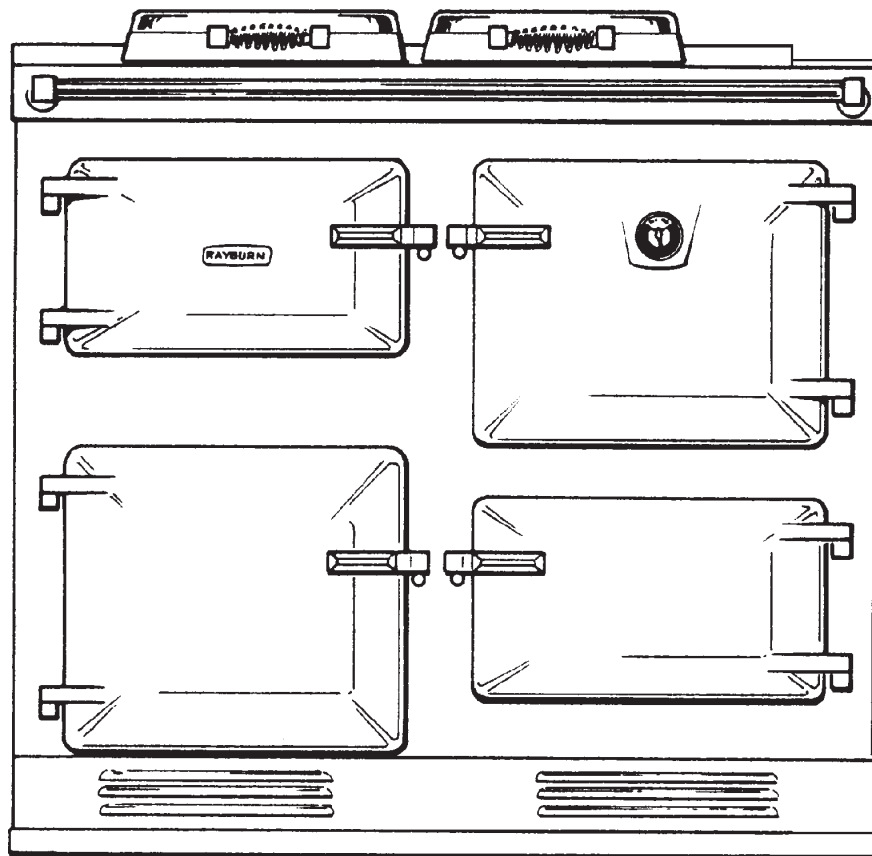


Users Instructions

Made by **AGA**

Rayburn 480CD

For use in GB and IE



DESN 514712

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

SECTION	PAGE
INTRODUCTION	3
USER INFORMATION	3
CONTROLS	4
THE COOKER	5
COOKING HINTS	6
THE BOILER	7
THE PROGRAMMER	7 - 9
CLEANING AND CARING FOR THE COOKER	10
BURNER RE-SET	11
GAS LEAK OR FAULT	11
POWER FAILURE	11
SERVICING	11

NOTE: SMOKE/SMELL EMITTED DURING INITIAL USAGE

Some parts of the cooker have been coated with a light covering of protective oil. During initial operation of the cooker, this may cause smoke/smell to be emitted and is normal and not a fault with the appliance, it is therefore advisable to open doors and or windows to allow for ventilation. Lift the insulating lids to prevent staining the linings.

INTRODUCTION

Thank you for buying a Rayburn appliance. To get the best from it, please read this leaflet and abide by the warnings, carefully follow the instructions before using your Rayburn for the first time.

Consumer Protection

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY

Any alteration that is not approved by Aga, or incorrect use of the appliance, could invalidate the approval and warranty of the appliance and could affect your statutory rights.

Health & Safety

See Installation and Servicing Instructions for details.

The Appliance

IMPORTANT: THE LOUVERED AIR INTAKE AT THE BOTTOM FRONT OF THIS APPLIANCE MUST BE KEPT CLEAR OF ANY OBSTRUCTIONS.

Your Rayburn has been designed to provide cooking, central heating and domestic hot water when you require it. It is designed to run intermittently.

If the weather is very cold, or if you prefer, the appliance cooker burner can be run on a continuous low setting and turned up as required.

The Rayburn is for use with Natural Gas (G20) L₂H.

The appliance must be commissioned by an approved engineer.

A Rayburn programmer is supplied as an integral part of the appliance and allows the cooking function to be set to individual needs.

It is recommended that independent controls are used to operate the control heating and hot water system.

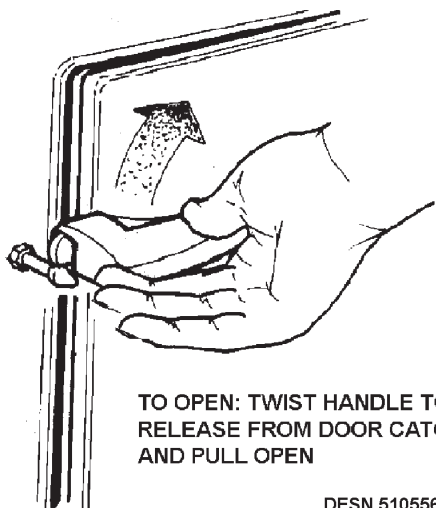
Two independently fired gas burners are fitted. These are:

1. The boiler burner which gives domestic hot water and central heating or domestic hot water only.
2. The cooker burner gives control of hotplate and oven temperatures.

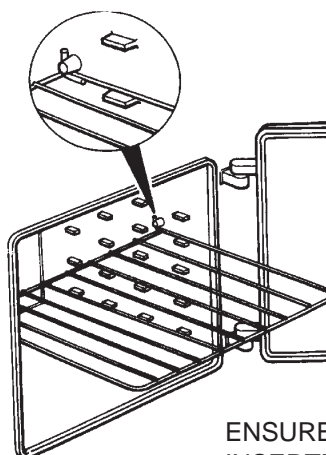
Your Rayburn comes complete with:

1 Meat tin	1 Grill rack	1 Servicing Instruction	1 Warranty Document
1 Solid shelf	2 Grid shelves	1 Installation Instruction	
1 Cook book	1 Users Instruction	1 Customer Log Book	

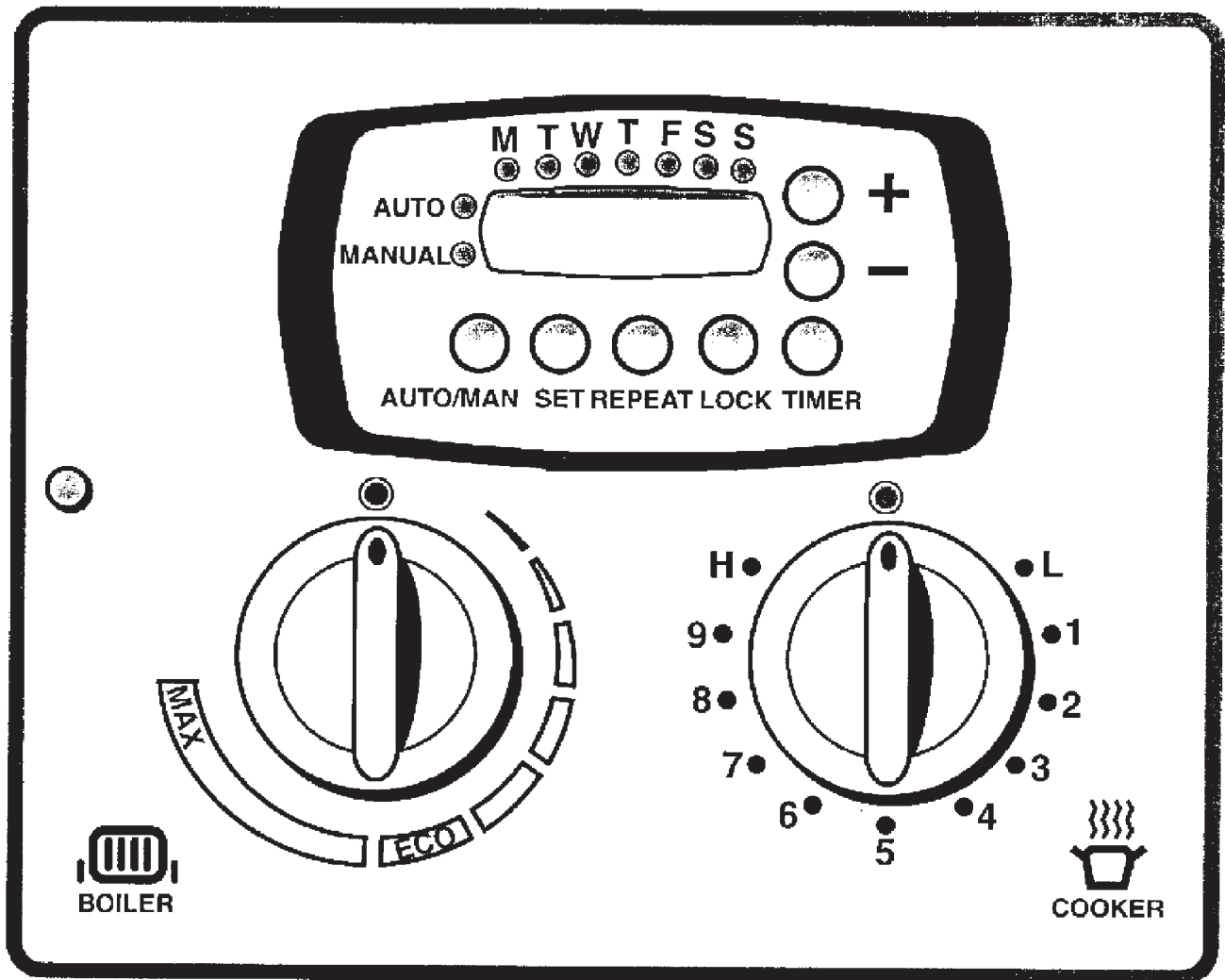
USER INFORMATION



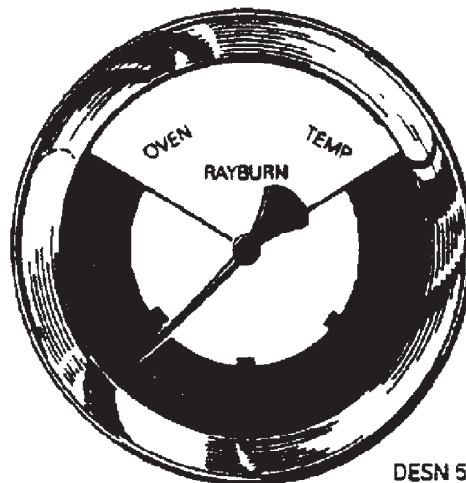
DESN 510556 A



CONTROLS



MARK	APPROX TEMP
LOW	120°C
1	140°C
2	150°C
3	160°C
4	180°C
5	190°C
6	200°C
7	220°C
8	230°C
9	240°C
HIGH	250°C



THERMODIAL

THE THERMODIAL ON THE MAIN OVEN DOOR IS A GUIDE TO THE CENTRE OVEN TEMPERATURE WHEN COOKING SEE COOKING CHART ON PAGE 4 AND COOKING HINTS ON PAGE 5 FOR FURTHER INFORMATION

Fig. 1

DESN 514713

THE COOKER

The operation of the cooker is controlled by a built in programmer. It can be operated under automatic or manual control. See section 'PROGRAMMER'.

MAIN OVEN & HOTPLATE CONTROL

The main oven and hotplate temperatures are controlled by the cooker thermostat control knob which is situated behind the controls door. See section 'CONTROLS'.

Turning the control knob clockwise increases the temperature.

THE HOTPLATE

The single hotplate of the Rayburn is graduated in temperature. Just slide pans to a hotter or cooler area depending on whether boiling or simmering is required.

The hottest area is in the middle right hand side.

The hotplate temperature is also variable, depending upon the oven setting used: the higher the setting then the higher the hotplate temperature.

Made of thick cast iron, the hotplate is machined flat. In order to ensure perfect contact and even heat distribution it is recommended that all pans and kettles used have thick, flat machined bases. Pans should also have tight fitting lids for greatest efficiency. Keep the insulated hotplate covers down when the hotplate is not in use to conserve heat.

THE MAIN OVEN

The oven thermostat control knob is marked ● (OFF) then temperature graduated. (See Fig. 1)

THE LOWER OVEN

The temperature of the cast iron lower oven is dependent on the temperature in the main oven. As a guide it is around half of the temperature in the main oven for food such as meringues, casseroles, milk puddings, etc. This means that it can be used as a cooking oven when the main oven is at a higher temperature ie. over MK6 (200°C).

THE RAYBURN COOKBOOK

The cook book supplied with the Rayburn cooker is generic to all Rayburns. When following the recipes consult these operating instructions to ascertain details relevant to your Rayburn.

COOKING CHART (MAIN OVEN)

	Mark	Shelf	Approximate Time
Scones	7 (220°C)	3	10 - 15 mins
Small Cakes	5 (190°C)	4	15 - 20 mins (Turn the tray round halfway through cooking. For best results place the solid plain shelf on the top runner)
Victoria Sandwich	4 (180°C)	3 + 5 OR 4	20 - 30 mins (Move the lower cake up when the top cake is cooked. For best results place the solid plain shelf on the top runner) 20 - 30 mins (Both cakes on one shelf)
Semi-rich fruit cake	2 (150°C)	4 or 5	2 hours
Rich Fruit Cake	1 (140°C)	4 or 5	Depending on size
Shortcrust - tartlets & pies	6 (200°C)	3 or 4	20 - 45 mins
Quiche	6 (200°C)	Floor	30 - 40 mins
Puff Pastry	7 (220°C) - 8 (230°C)	2 or 3	15 mins (depending on recipe)
Meringues	LOW (120°C)	5	1 1/2 - 3 hours
Casseroles	2 (150°C) - 3 (160°C)	4 or 5	3 hours or more
Bread - rolls	7 (220°C) - 8 (230°C)	2 or 3	15 - 20 mins
Bread - loaf	7 (210°C) - 8 (230°C)	4 or 5	35 mins
Soufflé	4 (180°C)	4	30 mins

Shelf positions are counted downwards ie: top shelf position is number 1.

The positions are a guide only and can of course be altered to suit.

COOKING HINTS

The ovens are indirectly heated from the outside by hot gases from the heat source so that no flame or elements are within the ovens. This means that full use can be made of the whole cooking space. Both ovens are vented, so cooking smells disappear to the outside.

MAIN OVEN

This oven is hotter towards the top than the bottom.

For perfect results turn food during cooking.

On low settings the oven can be used for long slow cooking such as casseroles, stock, soup, ratatouille, curries, meringues, creme caramel, rice pudding etc. Turn up to a higher setting for baking fruit cakes, victoria sandwiches, small cakes, soufflés, scones, bread and roasting etc. (See temperature/setting chart - previous page for details).

One of the many benefits of the cast iron oven is that the floor of the oven is hot and can be used as a cooking area in its own right.

1. **For Baking** - no need to bake a pastry case or quiche "blind" just place the flan dish directly on the oven floor for the whole or part of, the cooking time to achieve "soggy-free" pastry bases that are crisp and golden. In the same way an apple pie can be part cooked on the oven floor to ensure a well cooked base.
2. **For Frying** - when the oven is hot the floor of the oven can be used for frying. Think of it as a hidden hotplate. A cast iron dish is recommended. Allow it to heat up first before adding the food. It is an excellent method for frying bacon and egg, fish such as trout/salmon or onions etc. Any fat splashes are carbonised on the insides of the oven so cleaning is minimal (carbonised crumbs can be brushed out using a stiff brush) and frying smells are taken away through the flue.
3. **For Grilling** -The top of the oven is where grilling takes place. Do this when the oven is turned on a high setting. The heat radiating from the roof of the oven seals and cooks the food efficiently. Arrange the food on the grill rack in the meat tin set on the highest set of runners.

Cast iron retains the heat well so that cake or soufflé can be observed during cooking. As the meat tin supplied with the Rayburn fits directly on to the runners the grid shelves are left free for other dishes. For safety reasons, the grid shelves are non-tilt, use as directed in section 'USER INFORMATION - Page 3'.

THERMODIAL

The thermodial on the main oven door is a guide to the condition of the internal oven. On opening the oven door, the pointer will appear to drop as it registers cooler air away from the oven, do not worry, close the door and after a few minutes it will regain its position.

LOWER OVEN

A valuable oven for slower more gentle cooking when the main oven is turned up high, as it is roughly half the temperature of the main oven. Ideal for meringues, casseroles, milk puddings, egg custards etc. When cooking a casserole in this oven allow it to heat through and simmer for 5-10 minutes on the hotplate or main oven floor before transferring to the lower oven. Although there are runners on the sides of the oven for the grid shelf/meat tin, dishes may also be cooked on the floor of the oven.

SOLID SHELF

The solid shelf can be used as a baking sheet or as a heat deflector to protect food from overbrowning/cooking. It is ideal as a solid baking sheet as it maximises the whole oven area. When in position the solid shelf and the space above can still be used for cooking, while it is protecting the food below. As a heat deflector slide it in two runners above the food. To be effective it must be used from cold and therefore it should be stored outside the oven.

HOTPLATE

Apart from the obvious use for boiling and simmering, the hotplate can be used directly, for making toast, toasted sandwiches, drop scones, see the Rayburn cookbook for details. After cooking directly on the hotplate make sure that any crumbs are brushed off or this could impair the boiling performance of the kettle or saucepans.

ACCESSORIES

Further accessories, tins, shelves, solid shelves, saucepans, apron and gauntlets, etc are available from your Rayburn Stockist.

LOCATION OF OVEN GRID SHELVES

To ensure the correct operation of the oven grid shelves, ensure that they are inserted as shown (See section 'USER INFORMATION').

DOORS

To open the doors. Twist the handle slightly to disengage the door catch from the locking spindle and pull door open. (See section 'USER INFORMATION').

To close the doors. Gently push the door shut until the door catch engages with the locking spindle.

THE BOILER

The temperature of the water produced can be adjusted by means of the boiler thermostat control knob. This knob can also be used to turn the boiler off.

The boiler knob is situated behind the control door (See Fig. 1).

For safety purposes an overheat and flow sensor are fitted. These are safety cut-out devices which are intended to operate if other controls fail. This control will "lock-out" and switches everything off except for the programmer and the pump over-run facility.

Frost protection is also included.

ECO SETTING - The 'Eco' setting on the boiler is a range at which the boiler operates at maximum efficiency.

For re-setting of buttons - See Page 11.

NOTE: DO NOT MODIFY OR BLOCK THE CONDENSATE OUTLET FROM THE BOILER.

THE PROGRAMMER

WHAT IT DOES

The Rayburn programmer is a 7-day 2 event programmer which allows the user to set 2 periods of the day in which the cooker will turn on and then off. A typical example of how this may be used is 'on' for use in the morning and then 'off' when going out, and then 'on' if needed for cooking later in the day and then 'off' when cooking is finished.

The programmer can be set for different times for each day (e.g. morning and evening). However, as many people have a similar routine through the working week, there is a repeat function which allows the setting from the previous day to be copied.

However, it may still be set each day differently.

FUNCTIONS

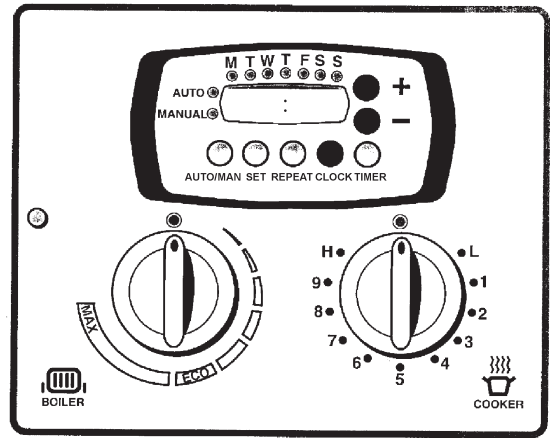
The **AUTO/MAN** function allows the user to turn the cooker on, by simply turning the knob to the required cooking mark temperature, or by having it turn on at 2 set periods within the day.

The minute minder function works as a countdown timer to ease with cooking. When the timer has counted down the display will flash 00:00 and a buzzer will sound.

SETTING INDIVIDUAL DAYS

To allow the user to change an individual day without having to run throughout the entire week, there is the ability to change just one day (e.g. days holiday) without altering the previous settings.

SETTING THE TIME OF DAY



: flashes when time is set

Fig. 2

DESN 514714

1. Press the **CLOCK** button once. Adjust the day using + and -. Press the **CLOCK** again.
2. Adjust the hour using + and -. Press **CLOCK** again.
3. Adjust the minutes using + and -. Press **CLOCK** to confirm.

The day light will go out.

PLEASE NOTE: Hold + and - down to increase or decrease.

AUTO/MANUAL CONTROL

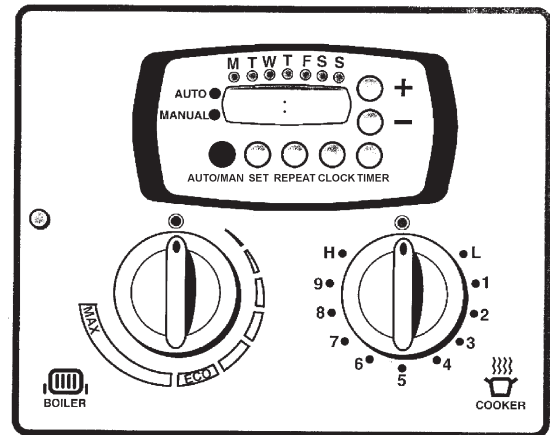


Fig. 3

DESN 514715

1. By pressing the **AUTO/MAN** button, this allows the oven to be used with the programmer or used manually.
2. An LED will display what is currently set.

SETTING THE PROGRAMMER - WEEKLY (1)

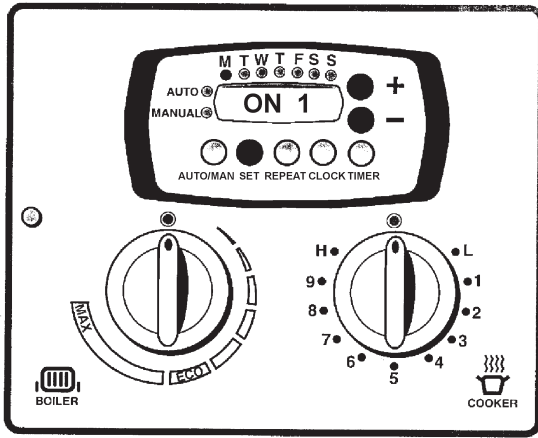


Fig. 4

DESN 514716

1. Ensure that the **AUTO** mode is being used when setting the programmer.
2. Press the **SET** button twice.
3. The display should alternate between ON1 and the time of day currently set.
4. Adjust to the time required by using + or - buttons to set time you wish cooker to turn on (e.g. morning).
5. Press **SET** once to confirm time.

SETTING THE PROGRAMMER - WEEKLY (2)

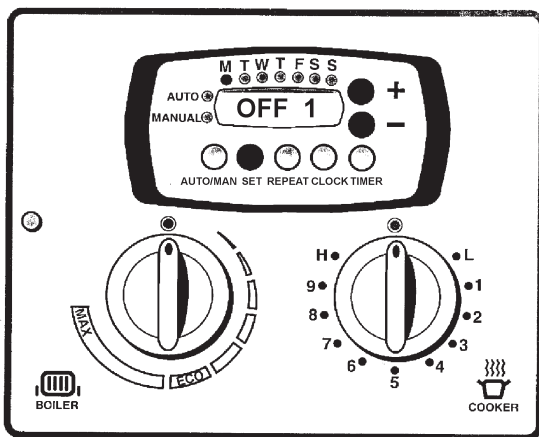


Fig. 5

DESN 514717

1. The display should alternate between **OFF1** and the time of day currently set.
2. Adjust using + or - to set the time the cooker is to turn off.
3. Press **SET** once to confirm.

SECOND EVENT

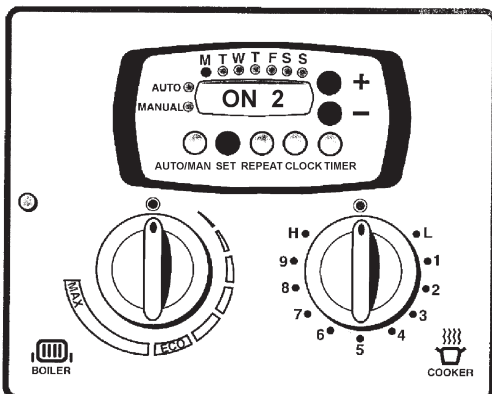


Fig. 6

DESN 514718

1. The display should alternate between **ON2** and the time of day currently set.
2. Adjust using + or - to set the time the second event is to begin (evening).
3. Press **SET** once to confirm.
4. If the second event is not required, set the time to 00:00 and then press **SET**.

SECOND EVENT

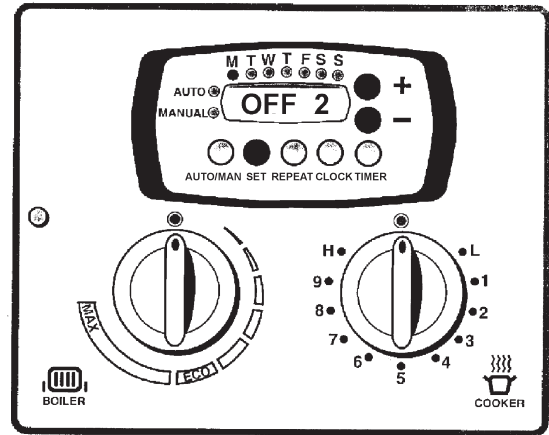


Fig. 7

DESN 514719

1. The display should alternate between **OFF2** and the time of day currently set.
2. Adjust using + or - to set the time the second event is to end.
3. Press **SET** once to confirm.
4. Again, if this is not required set the time to 00:00 and then press **SET**.

REPEATING DAYS

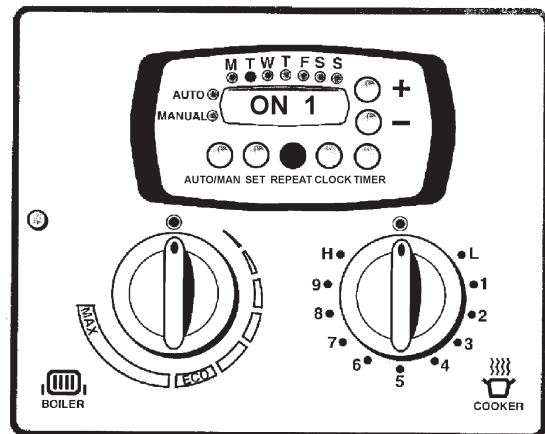


Fig. 8

DESN 514720

1. To repeat the first event of the previous day, press the **REPEAT** button once.
2. To repeat the second event of the previous day, press the **REPEAT** button once.
3. Alternatively, to set different times from the previous day, alter the required time.

SETTING THE PROGRAMMER - DAILY

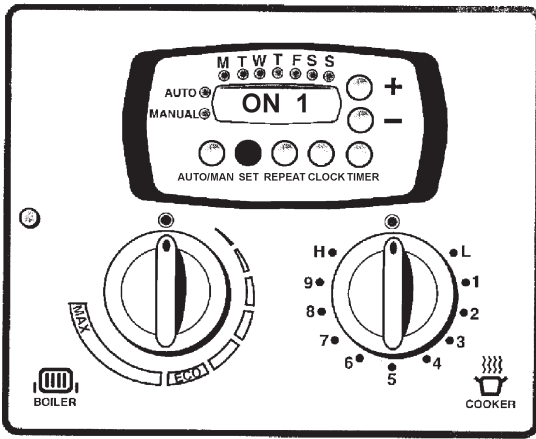


Fig. 9

DESN 514721

1. To set individual days, press **SET** once.
2. Adjust to the day required using **+** or **-** buttons.
3. Press **SET** to confirm the day chosen.
4. Adjust to the new times required as before.
5. Again, if an event is not needed set to 00:00.
6. Once day is set (both events), display should default to time of day.

SETTING THE MINUTE MINDER

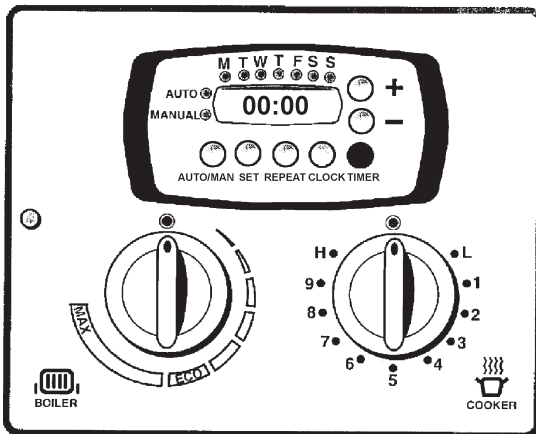


Fig. 10

DESN 514722

1. Press the **TIMER** button once.
2. 00:00 should be displayed.
3. Adjust to the time required using **+** or **-** buttons.
4. Press **TIMER** to confirm.
5. Press **TIMER** to show the time of day. To check the remaining time on the minute minder, press **TIMER** once then press **TIMER** again to show the time of day. Once the timer has finished, it will flash 00:00 and a buzzer will sound. To stop press **TIMER**.

To return to **MANUAL** mode at any time whilst programming, press the **AUTO/MAN** button and the time of day will be displayed.

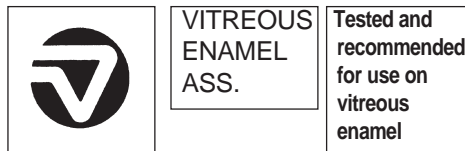
Cleaning and Caring for the cooker

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.

Enamelled Top Plate and Front Plate

- To keep the vitreous enamelled surface bright and clean, wipe over daily with a soapy damp cloth, followed by a clean dry cloth.
- Wipe off any condensation on the front plate as they occur or the vitreous enamel may be permanently discoloured.
- If milk or fruit juice or anything containing acid is split on the top plate or down the cooker, be sure to wipe it immediately or the vitreous enamel may be permanently discoloured.
- Keep a damp cloth handy while cooking, to wipe up spills as they occur, so they do not harden and become more difficult to remove later. Look for cleaners carrying the VEA (Vitreous Enamel Association) approval logo as this indicates they can be used on your Rayburn.
- Rayburn recommend their Enamel Cleaner, a sample is included with your new Rayburn.
- For stubborn deposits, gentle localised soaking, not flooding is easier than rubbing and hot water and detergent will soften most burnt on stains in about 10 minutes.
- A soap impregnated pad can be carefully used on the vitreous enamel (look for VEA mark on suitable cleaners).



Important: Aga recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.

But they are unsuitable for use on chrome and stainless steel components, including the hand-rails and their brackets.

The insulating covers should be cleaned regularly with a NON-ABRASIVE mild detergent, applied with a soft (coarse free) cloth and lightly polished up afterwards with a soft (coarse free) duster or tissue, to bring it back to its original lustre.

DO NOT USE ABRASIVE PADS, THAT ARE NOT VEA APPROVED, OVEN CLEANER, OR CLEANERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES.

Oven Door Linings

- Using oven gloves carefully lift off the oven doors, lay them on a tea towel to protect the enamel. They can then be cleaned with a cream cleanser or soap impregnated pad. Do not however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.

Insulating Lids

- **Chrome** Wipe over with a soapy damp cloth followed by a polish with a clean dry cloth. Use a Rayburn Chrome and Stainless Steel Cleaner, a sample is included with your new Rayburn appliance.
- **Linings** The linings of the insulating lids may be cleaned with a cream cleaner or soap impregnated pad.

Ovens and Hotplate

- Use a wire brush for cleaning the hotplate to remove burnt on spills.
- In the main oven, spills and fat splashes are carbonised at high temperatures. Occasionally brush out with a wire brush. Do not use oven cleaners.
- The Lower Oven should also be brushed or wiped out occasionally.

DO NOT USE ANY OVEN CLEANERS

Accessories

- Oven furniture such as meat tins, solid plain shelves, grid shelves and grill racks should be cleaned in hot soapy water. Soak if necessary, and a nylon scouring pad can be used.

DO NOT PLACE IN THE DISHWASHER OR USE CAUSTIC CLEANERS.

BURNER RE-SET

If a fault occurs on either burner then a fault code is displayed and shuts down the part of the appliance with a fault (cooker or boiler).

This can be re-set after 1 minute, by pressing the REPEAT button.

In the event of repeated failure switch off the gas and electrical supply to the appliance and contact the installer/service engineer.

GAS LEAK OR FAULT

If a gas leak or fault exists or is suspected, the unit must be isolated from the gas and electricity supply. The appliance must not be used until the fault has been rectified.

Advice/help should be obtained from the installation/servicing company.

POWER FAILURE

In the event of power failure the appliance will become inoperative. When the power is restored, it will automatically restart, if programmed or manually set to do so.

SERVICING

With normal use a boiler/cooker annual servicing should be carried out by a qualified engineer, preferably at the start of the heating season.

NOTE: ENSURE THAT THE HOTPLATE HAS BEEN RE-FITTED CORRECTLY, AS THIS FORMS PART OF THE COOKER COMBUSTION CIRCUIT.

A HOT APPLIANCE CANNOT BE SERVICED.

Both cooker and boiler thermostat knobs should be turned OFF the night preceding the day of the servicing so that the appliance will have cooled down by the following morning.

FAULT INDICATOR

Should a problem arise with the cooker or boiler, an alarm or an error code fault will be displayed, on the RH side for the cooker and the LH side for the boiler.

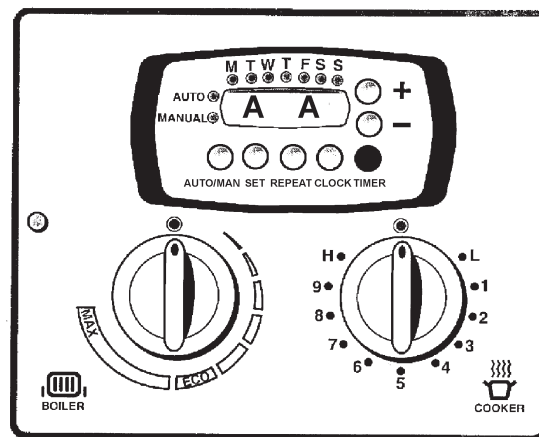


Fig. 10

DESN 514723

For further advice or information contact your
local distributor/stockist

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



Made by The text "Made by" followed by the AGA logo, which consists of the letters "AGA" in a white, bold, sans-serif font inside a black, horizontally-oriented oval.

Manufactured by
Aga
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

www.rayburn-web.co.uk
www.agacookshop.co.uk
www.agalinks.com