

RAYBURN

GOOD FOOD | HOT BATHS | WARM HOME



RAYBURN



WHY RAYBURN?

GOOD FOOD. HOT BATHS. WARM HOME.

For more than 70 years, Rayburn has been the warm heart of many homes, leading the field in central heating range cookers. With its iconic design, reliability and flexibility, it's easy to see why the Rayburn has been such an enduring success.

A Rayburn is a flexible and controllable cast-iron range cooker that will transform your kitchen into a warm, welcoming space. It has the capability to power your radiators, supply all the hot water you could need and using the cast iron ovens, create the most delicious food. Multiple dampers allow you to control the burn rate of your wood, meaning long slow burns including overnight, so you always wake to a warm cooker.

Once installed, your Rayburn will virtually look after itself. The ovens are self-cleaning, plus the flue removes unwanted oven condensation and cooking smells. With regular service, your Rayburn will perform day in day out with maximum efficiency. That's why it's not simply a purchase, it's a solid investment for years to come.

Benefiting from the very latest boiler design and burner technology, a Rayburn delivers high levels of efficiency which are independently tested and verified.

The Rayburn is as good looking as it is practical; and a joy to live with.



10 REASONS TO OWN A RAYBURN.

A WIDE RANGE OF BOILERS TO POWER ANY SIZE HOME

From the smallest model in our 200 Series that can fuel two or three radiators, to the largest 355SFW that can heat up to 8 radiators, there's a boiler to suit any size of home. What's more, the use of the very latest boiler design deliver the high levels of efficiency you would expect from modern heating systems.



CENTRAL HEATING SYSTEM AND COOKER IN ONE PACKAGE

Beneath the classically beautiful exterior of a Rayburn lies a highly efficient combined heating and and cooking system that creates mouth-watering dishes, a wonderfully warm home and piping hot water, just when you need it. What's more, with the added convenience of having all your heating, hot water and cooking in one, you can use valuable additional space for other appliances or creative space!

SIMPLY BETTER FOOD

The Rayburn is a brilliant cooker that produces amazing succulent food from cast iron ovens. Using the principle of indirect radiant heat, the ovens gently cook food and lock in flavour, moisture and goodness.



A DESIGN CLASSIC

The iconic smooth lines, attractive colours and solid reliability of a Rayburn have created a design classic that blends in perfectly with any home. The compact dimensions of the 200 Series perfectly suit smaller kitchens, whilst the 355 has the largest hotplate on the market and also a large warming oven.

FUEL OPTIONS AND COLOURS TO SUIT EVERY HOME

Choice of fuel is becoming increasingly important so we have a range of fuel options to choose from. These include wood, solid fuel such as manufactured smokeless fuel or peat briquettes. Plus with sixteen colour options to choose from, you're sure to find one that's perfect for your kitchen.



A PROUD HERITAGE

For 65 years, the Rayburn has been made by skilled craftsmen. We are hugely proud that time honoured traditions of skilled craftsmen have been passed down from one generation to the next and that each and every model is made in the UK.



70% OF EVERY RAYBURN IS MADE FROM RECYCLED MATERIALS

Unlike other types of cooker, every Rayburn is almost completely recyclable, with 70% of each Rayburn made from used materials such as lamp posts, drain covers, old cast iron cookers, old machinery and much more.



A WORKHORSE IN THE HOME

Nothing's more honest than a Rayburn. Throughout history Rayburn has been inseparable from life in the country. When Shire horses ploughed the fields and generations of families worked the land, a Rayburn range was always at the centre of family life providing heating, hot water and cooking for all.

RAYBURN OVENS ARE SELF-CLEANING

The cast-iron ovens are genuinely self-cleaning and a wire brush can be used to remove any burned-on deposits and also on the hotplate. Most spills simply burn off when the oven is at a high setting. The vitreous enamel exterior is easily cleaned using an approved proprietary vitreous enamel cleaner.



THE GREEN CHOICE

With solid fuel rated options, 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.





HOME TO GREAT COOKING.

THE COMBINATION OF HOTPLATE AND OVENS ENSURES THE RAYBURN IS PERFECT FOR EVERY KIND OF COOKING.

MAIN OVEN

The large capacity main oven can be used for a variety of cooking techniques from roasting to grilling to baking - and because the ovens are all vented into the flue the flavours from one dish will not taint another - so a whole range of foods from cakes to succulent roasts can be cooked together maximizing the capacity of the Rayburn and minimizing your effort!

A thermodial in the main oven door gives a guide to the main oven temperature. 90 - 150°C is great for simmering and slow-cooking, 150 - 200°C is perfect for baking, and 200 - 250°C is ideal for roasting and grilling.

LOWER OVEN

Complimenting the hotplate and main 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 gentler items such as slow cooked meats and perfectly steamed, healthy, flavourful vegetables.

COOKING

From high-heat cooking which quickly brings out the best in vegetables, to gentle roasting, brilliant baking and long slow-cooking, the Rayburn is a master of all culinary skills.

INSIDE THE RAYBURN.

THE HOTPLATE

A solid one-piece cast iron construction, with heat graduated along its length. As with a professional chef's hotplate, it's so easy to slide pans from simmering to boiling - or any temperature in between. Larger models will take up to eight saucepans with ease. The large hotplate with its stylish iconic insulating lids is delightfully simple to use, offering gentle simmering at one end and rapid boiling at the other. It can also be used for toast, pancakes, eggs and more - a truly versatile cooking surface.

HOT WATER

The Rayburn has the ability to heat a water cylinder with a capacity of up to 315L, providing enough hot water for all your family's needs. Furthermore, your hot water system can be boosted in summer by solar power or electricity.

OVEN DOORS

Positive door action makes the doors easy to close with just a push, while rope door seals provide excellent insulation.

INSULATED LIDS

Two stylish polished insulating lids cover the hotplate to retain heat and maintain temperature. When the insulated lids are in the closed position they retain hotplate heat, leaving the highly polished finish warm to the touch.

CENTRAL HEATING

A Rayburn with central heating provides up to 9.1kW of radiator panels or underfloor heating and can heat a water cylinder with the capacity of up to 315L. Rayburn wood burning cookers are the ideal choice for rural home owners and those working towards a self-sufficient lifestyle where suitable wood supplies are plentiful.



SIMPLY BETTER FOOD.

Rayburn cast-iron cookers use the same principle of indirect radiant heat, which is gentle to food and locks in flavour, moisture and goodness. Generations of devoted Rayburn owners will testify to the difference.

From high-heat cooking, which helps bring out the best in vegetables, to roasting and brilliant baking, the Rayburn is master of all culinary styles.

Whether you’re cooking a simple dish or the most complex of modern recipes, you can rely on your Rayburn to perform beautifully.

MASTER OF CULINARY SKILLS.

BAKE

Indirect radiant heat will help you create feather light pastries, beautifully baked cakes and wonderfully moist breads.

FRY & STIR-FRY

The intense heat of the hotplate means steaks can be quickly seared, producing meat that is branded on the outside and tender inside. The boiling end of a Rayburn hotplate delivers a perfect stir-fry in minutes.

ROAST

Roasts are quick and easy in the main oven. Food is cooked evenly with minimum shrinkage. Alternatively slow roasting gives meltingly tender results.

GRILL

Delicious, tender grills. Bacon, fish, tomatoes, chops and that Sunday morning speciality of a full British breakfast, can all be grilled at the top of the main oven.

STEAM

You can use the simmering end of the hotplate or the main oven, on a low setting, to steam anything from a light sponge pudding, to a pan of root vegetables.

SLOW-COOKING

With the main oven of the Rayburn running at an idling rate, you can create rich, succulent stews, casseroles, curries and soups.

BOIL

The heat is graduated along the hotplate so that you can bring a big pot of rice or potatoes quickly to the boil then just slide them sideways to reduce the heat.

GRIDDLE COOKING

Unlike most other range cookers, you can cook directly on a Rayburn hotplate, perfect for a tasty lunchtime toastie or for making drop scones and pancakes.

ALL YOUR HEATING NEEDS IN ONE CAST-IRON APPLIANCE.

With a Rayburn central heating range cooker you get the satisfaction of knowing that you are minimising effort and energy - all your cooking, heating and hot water needs are in one neat package. That means you can enjoy a cosy, warm kitchen, with hot water for all the family and heating for the rest of the home from one stunning appliance.

Rayburn boilers are stringently tested to give proven performance and efficiency. They are designed to operate from a variety of fuels, each with highly developed combustion chambers and advanced technologies. Whether its solid fuel or wood, Rayburn has a model to suit your heating needs, with a variety of boiler outputs that will heat two or three radiators right up to eight radiators. Plus of course a constant supply of hot water.

THE ART OF WOOD BURNING

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.

Benefiting from the very latest boiler design, Rayburn stoves are independently tested, verified, and provide superior engineering performance.

Add to this the specially designed wood burning capabilities, which optimize the combustion potential of wood, and you have the perfect solution for those who value both the environment and fuel independence.



THE GREEN CHOICE

A clean burning, wood fired Rayburn uses indirect heat technology to create a stable and controllable heat source.

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.





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 large main oven and a lower warming oven, the 200 Series offers superb cooking and heating performance in a compact package.

Models vary in their offering, so you can choose from cooking, cooking and hot water, partial central heating and hot water system.

COLOUR OPTIONS

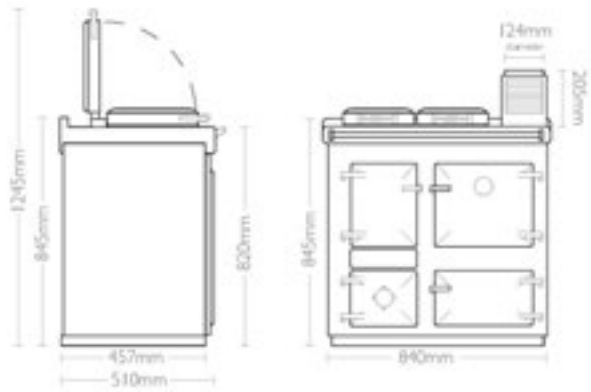


MODELS AVAILABLE

- 200SFW - Cooking only
- 212SFW - Cooking & domestic hot water system
- 216SFW - Cooking, domestic hot water & central heating system (capable of heating up to 2-3 radiators)

KEY FEATURES

- Compact design
- Manual controls
- Hotplate can accommodate up to four saucepans



Dimensions (mm)	(h)	(w)	(d)	Oven Capacity (Litres)
200 Series	820*	840*	457*	
Interior Dimensions				
Hotplate	-	543	197	-
Main Oven	305	356	403	41.9
Lower Oven	203	356	403	27.7



355SFW

COMPACT PERFORMANCE WITH ULTIMATE FLEXIBILITY.



Offering ultimate flexibility and performance, the Rayburn 355SFW model works well in both traditional and contemporary spaces and delivers exceptional performance.

It is designed to give you the choice of central heating, hot water and cooking. The 355SFW has the largest output in the range and is ideal for those with larger heating requirements.

A generous hotplate takes up to five saucepans and is complemented by a main cooking oven and large warming oven.

COLOUR OPTIONS

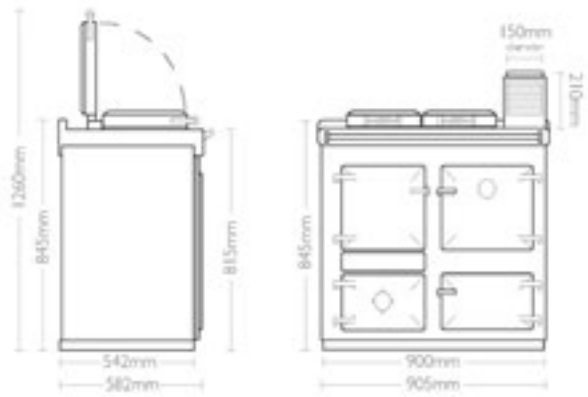


MODELS AVAILABLE

- 355SFW - Cooking, domestic hot water & central heating system (Capable of heating up to 6-8 radiators)

KEY FEATURES

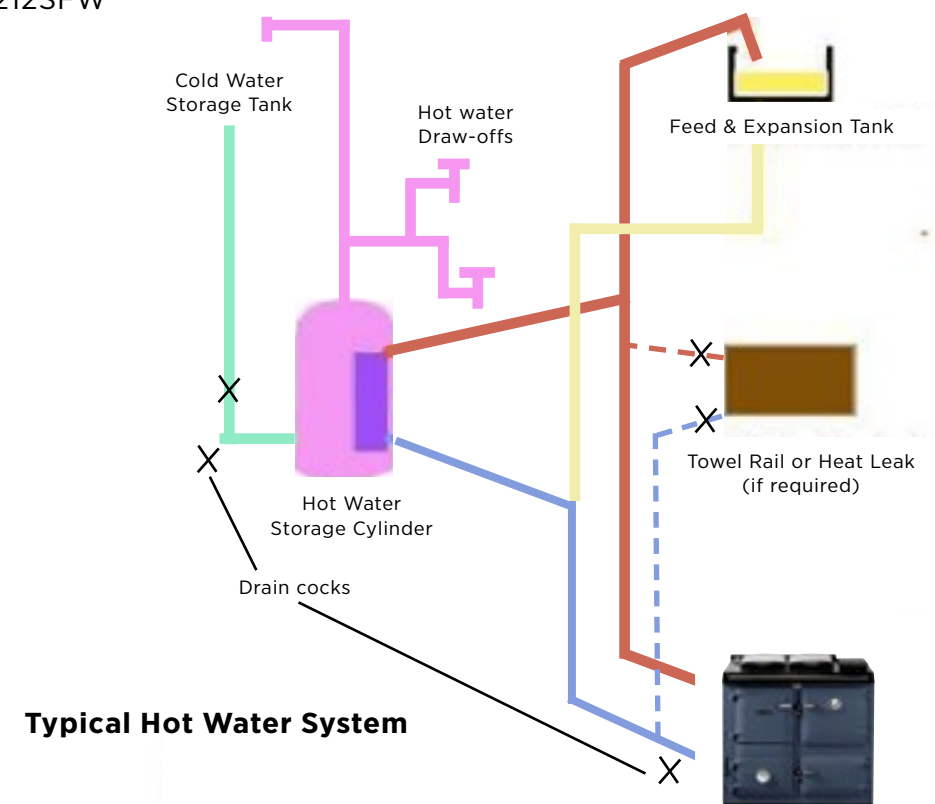
- Compact design
- Cast iron cooking excellence
- Hotplate can accommodate up to five sauce-pans



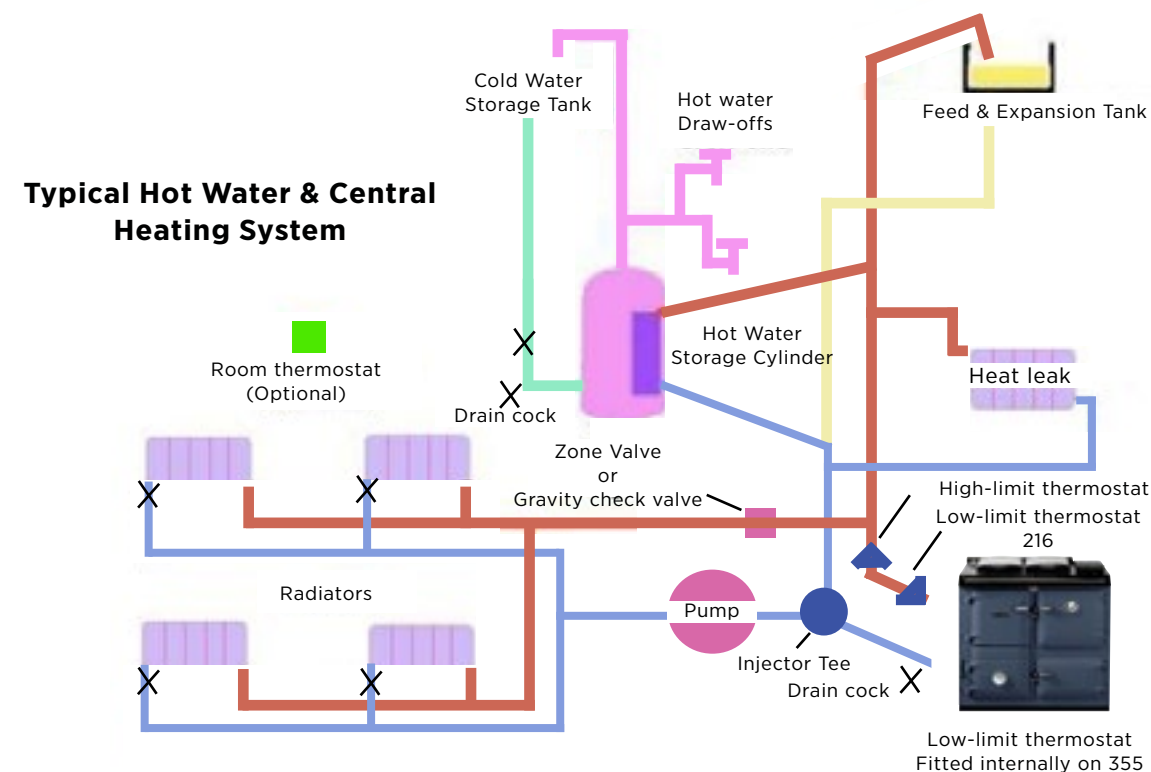
Dimensions (mm)	(h)	(w)	(d)	Oven Capacity (Litres)
300 Series	815*	905*	542*	-
Interior Dimensions				
Hotplate	-	543	273	-
Main Oven	305	356	403	41.9
Lower Oven	203	356	403	27.7

EXAMPLES OF TYPICAL RAYBURN HOT WATER & CENTRAL HEATING CONFIGURATIONS*

RAYBURN 212SFW



RAYBURN 216SFW & 355SFW



For more information, please contact your local Rayburn dealer for an installation manual.
Examples only. For more detailed information, consult your local plumber or installer.





For your local Rayburn specialist, call us on **03 9521 4965**
and we'll help you realise your Rayburn dream.

AGAustralia.com.au/rayburn-stoves

Your local Rayburn specialist details here

Transform your kitchen into a warm and welcoming space.