

RAYBURN

GOOD FOOD • HOT BATHS • WARM HOME



RAYBURN

from

AGA



The inside story

For more than 60 years, Rayburn has been the warm heart of many homes, leading the field in central heating range cookers. With its iconic design, absolute reliability and flexibility, it's easy to see why the Rayburn has been such an enduring success. Benefiting from the very latest boiler design and technologies, a Rayburn delivers high levels of efficiency which are independently tested and verified.

A Rayburn is a totally flexible and controllable cast iron cooker that will transform your kitchen into a warm and 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 selfcleaning, the flue removes unwanted oven condensation and cooking smells. And with a regular service (depending on your model) 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.



Nothing cooks like a Rayburn

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Today's models offer you all this plus the efficiency provided by cutting edge engineering. Benefiting from the very latest boiler design and technologies, a Rayburn delivers high levels of efficiency which are independently tested and verified. And because the Rayburn is as good looking as it is practical, it's a joy to live with.



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

Hotplate

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.

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 flavors from one dish will not taint another - maximizing the capacity of the Rayburn and minimizing your effort!

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.

Hot water

The Rayburn Heatranger has the ability to heat a water cylinder with a capacity of up to 315 litres, 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.

Central heating

A Rayburn Heatranger 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 315 litres.

Sustainable & Self-Sufficient

Rayburn wood burning cookers are the ideal choice for rural homeowners and those working towards a self sufficient lifestyle where suitable wood supplies are plentiful.

Colour options

Designed to fit easily into the heart of your home and available in 6 beautiful colours to choose from.



Claret



Dark Blue



Pewter



Black



White



Cream

6 inspiring
colours to
choose
from...

200 SERIES

With all the power and efficiency you would expect from a Rayburn, in a compact size.

Featuring a hotplate with graduated heat, a main oven and a lower warming oven.

FEATURES

- Compact design
- Manual Controls for enhanced burn-time
- Cast iron cooking excellence and versatility
- Carbon neutral wood burning models available
- Controlled cooking and heating on selected models
- Boiler output capable of heating domestic hot water and central heating radiator panels

MODELS

Rayburn 200sfw Cooker

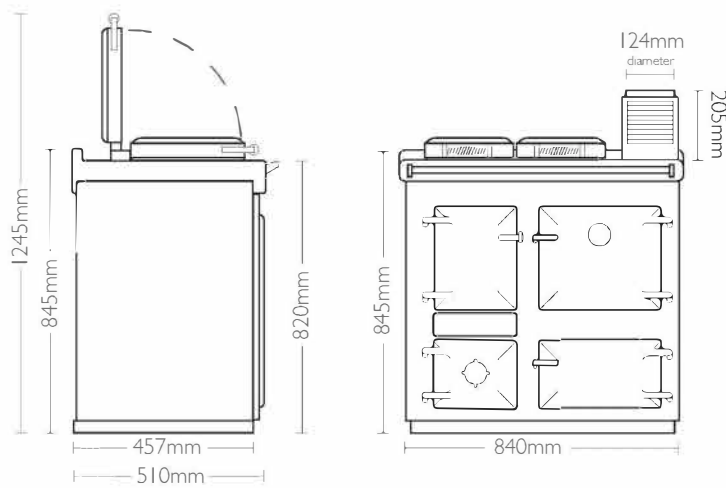
Cooking only

Rayburn 212sfw Heatranger

Cooking and Hot Water

Rayburn 216sfw Heatranger

Cooking, Hot Water & Central Heating



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

300 SERIES

Offering ultimate flexibility and delivering exceptional performance, the Rayburn 300 series work well in both traditional and contemporary spaces.

These models offer cooking alone or a fully combined cooker with hot water and central heating.

FEATURES

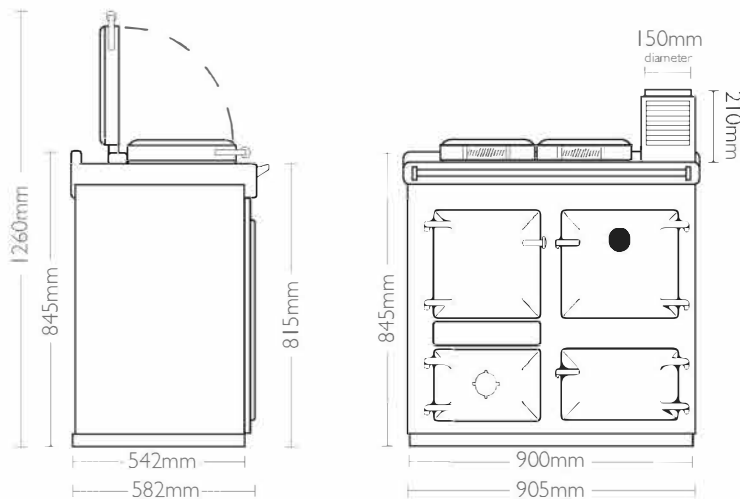
- Manual Controls for enhanced burn-time
- Cast iron cooking excellence and versatility
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MODELS

Cooking, Hot Water & Central Heating

Rayburn 355sfw Heatranger

Cooking, Hot Water & Central Heating



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

* For accurate required measurements, please refer to the installation manual.



The Art of Woodburning

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 and 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. But 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.

For more information on the art of wood burning, visit your local Rayburn dealer, or contact AGA Australia.

Complete your kitchen...

Consider an AGA Freestanding Module or an AGA City60 to compliment your new Rayburn stove.

AGA CITY60

The AGA City60 is everything you would expect from an AGA, but wrapped up in a smaller, more city-friendly package, and at just 60cm wide and 91cm tall – the same size as a slot-in cooker– it's perfect for compact spaces.

And, just like other iconic AGA cookers, it's made from cast iron and employs radiant heat cooking technology, meaning food tastes so much better as all the goodness and moisture is locked in.

There are two ovens, offering roasting, baking and simmering functions and a hotplate, which enables you to boil. Plus, with programmability on the roasting/baking oven there's no need to wait for the cooker to heat up. In the winter you can enjoy the indefinable AGA warmth in the kitchen and in the summer your AGA City60 can be on when you need it and off when you don't.

AGA FREESTANDING MODULE

With the classic look and feel of the cast iron vitreous enamel finish, the AGA freestanding Module offers four burner gas hob and electric ovens with the advantage of simplicity and convenience for modern use.

Consisting of a conventional oven and a fan forced oven with integrated grill and four burner gas hob cook top, the Module is great either as an additional cooker to your Rayburn or as an alternative cooker in the hottest days of summer. Available in colours* to match your Rayburn, it can be situated next to, or anywhere in your kitchen design, providing ultimate flexibility.

*not available in Claret





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from

