

AGA™ RAYBURN



RAYBURN

For over 75 years, Rayburn by AGA has been at the heart of British homes, bringing warmth, comfort, and good food to families across the country. Known for its classic design, reliability, and everyday versatility, it's easy to see why the Rayburn has stood the test of time.

It continues to be made by skilled craftsmen in Shropshire today, the birthplace of the Industrial Revolution.

Made from cast iron and built to last, every Rayburn offers simple, flexible control that makes cooking and heating a real pleasure. With the latest boiler design and burner technology, it delivers excellent efficiency that's been tried, tested, and proven. Beautiful to look at and a joy to use, the Rayburn turns any kitchen into a warm and welcoming place to gather and enjoy.

KEY FEATURES



Model: RRSFANOROO+ colour
Colour: Olivine (OLI)
Venting: External venting

At just under 85cm wide, the Rayburn 200 SFW is the smallest Rayburn cooker in the range, ideal for those wanting to use their unit for cooking only and can be slotted into kitchens limited by space.

Better tasting food - main cast-iron oven and lower steel warming oven which use radiant heat to retain the goodness and flavour of food.

Versatile Hotplate - a solid one-piece cast iron construction, with heat graduated along its length.

Vitreous enamel - protected by coats of vitreous enamel which is applied in multiple protective layers and kiln fired. This ensures the life of a Rayburn cooker is measured not in years, but in decades.

- 200 SFW (Solid Fuel & Wood): cooking only unit
- Capable of burning wood and seasoned timber
- Naturally self cleaning, a wire brush can be used to remove any burned-out deposits and also on the hotplate
- Solid one-piece cast-iron hotplate with heat graduation
- Chrome insulated lids when closed retain hotplate heat, leaving them warm to touch
- No flames or elements within the oven cavity means full use of the whole cooking space
- Main top oven is slightly hotter than the bottom
- Cast-iron oven floor is hotter than a conventional cooker, no need to blind back pastries - place cold shelf on the oven floor when needed
- Ovens vent into flue, so no flavour transfer between dishes
- Thermodial gauge provides guide to internal main oven temperature
- Rayburn branding on oven door
- Manual controls

OVEN FUNCTIONS

<p>MAIN OVEN CAST-IRON</p>	<p>The main oven is made from cast iron and using indirect heat, the oven can cook with the gentle efficiency that is unique to an authentic range. A thermodial in the main oven door gives a guide to the centre oven temperature.</p> <p>Simmer: 90 - 150°C Bake: 150 - 200°C Roast: 200 - 250°C</p>
<p>LOWER OVEN HIGH QUALITY STEEL</p>	<p>The lower oven can be either a slow cooking oven or warming oven. The oven operates at half the main oven temperature.</p>
<p>HOTPLATE</p>	<p>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 boil - or any temperature in between.</p>



COLOUR OPTIONS - Available in 15 vitreous enamel colours. Bespoke colour service also available.



GUIDE TO FLUES



When fuel is burned to produce heat, gases are released that must be safely vented outdoors, where they can quickly and harmlessly disperse into the atmosphere. Solid fuel and wood-burning appliances require a flue to create airflow, supplying oxygen across the firebed to maintain combustion.

The flue serves as the passage that carries the combustion products, such as gases and odours—from the cooker to the outside. As a result, any unpleasant smells are also removed via the flue. While a flue can form part of a chimney, there are several types and configurations available.

A conventional flue (also known as an open flue) consists of a continuously rising pipe that runs from the top of the cooker to a termination point above the highest part of the roof. A chimney built from stone or brick may be used for this purpose, provided its interior is lined with an acid-resistant material, commonly referred to as the flue liner.

Alternatively, the cooker's flue pipe can be extended entirely using a prefabricated twin-wall system, typically made from stainless steel. Conventional flued cookers can be installed against either internal or external walls of a property.

SPECIFICATIONS

200 SFW	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	OVEN LITRES	WEIGHT (KG)
OVERALL	820	840	457	-	319
HOTPLATE	-	543	197	-	-
MAIN OVEN	305	356	403	41.9	-
LOWER OVEN	203	356	403	27.7	-
HEIGHT WITH LID OPEN (MM)	1245	-	-	-	-

Castings can vary slightly. Please refer to User and Installation Guide for detailed measurements and clearances required.

Warranty: Rayburn includes a ONE (1) year labour and THREE (3) years parts warranty.

Copyright © AGA Rangemaster Limited 2025. Brand names, words and logos are registered trademarks of AGA Rangemaster Ltd. AGA is a trading name of AGA Rangemaster Ltd. Registered in England and Wales under registered number 3872754. Registered office: AGA Rangemaster, Meadow Lane, Long Eaton, Nottingham NG10 2GD



For over 75 years, Rayburn by AGA has been at the heart of British homes, bringing warmth, comfort, and good food to families across the country. Known for its classic design, reliability, and everyday versatility, it's easy to see why the Rayburn has stood the test of time.

It continues to be made by skilled craftsmen in Shropshire today, the birthplace of the Industrial Revolution.

Made from cast iron and built to last, every Rayburn offers simple, flexible control that makes cooking and heating a real pleasure. With the latest boiler design and burner technology, it delivers excellent efficiency that's been tried, tested, and proven. Beautiful to look at and a joy to use, the Rayburn turns any kitchen into a warm and welcoming place to gather and enjoy.

KEY FEATURES



Model: RRSFAVOROO+ colour
Colour: Blush (BSH)
Venting: External venting

Combining the convenience of cooking and the ability to house and distribute domestic hot water, the Rayburn 212 SFW is a perfect option for those seeking a solid fuel cooker that can do more than just cook!

Better tasting food - main cast-iron oven and lower steel warming oven which use radiant heat to retain the goodness and flavour of food.

Versatile Hotplate - a solid one-piece cast iron construction, with heat, graduated along its length.

Vitreous enamel - protected by coats of vitreous enamel which is applied in multiple protective layers and kiln fired. This ensures the life of a Rayburn cooker is measured not in years, but in decades.

- 212 SFW (Solid Fuel & Wood): cooking and domestic hot water unit
- Capable of burning wood and seasoned timber
- Naturally self cleaning, a wire brush can be used to remove any burned-out deposits and also on the hotplate
- Solid one-piece cast-iron hotplate with heat graduation
- Chrome insulated lids when closed retain hotplate heat, leaving them warm to touch
- No flames or elements within the oven cavity means full use of the whole cooking space
- Main top oven is slightly hotter than the bottom
- Cast-iron oven floor is hotter than a conventional cooker, no need to blind back pastries - place cold shelf on the oven floor when needed
- Ovens vent into flue, so no flavour transfer between dishes
- Thermodial gauge provides guide to internal main oven temperature
- Rayburn branding on oven door
- Manual controls

OVEN FUNCTIONS

<p>MAIN OVEN CAST-IRON</p>	<p>The main oven is made from cast iron and using indirect heat, the oven can cook with the gentle efficiency that is unique to an authentic range. A thermodial in the main oven door gives a guide to the centre oven temperature.</p> <p>Simmer: 90 - 150°C Bake: 150 - 200°C Roast: 200 - 250°C</p>
<p>LOWER OVEN HIGH QUALITY STEEL</p>	<p>The lower oven can be either a slow cooking oven or warming oven. The oven operates at half the main oven temperature.</p>
<p>HOTPLATE</p>	<p>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 boil - or any temperature in between.</p>



COLOUR OPTIONS - Available in 15 vitreous enamel colours. Bespoke colour service also available.



GUIDE TO FLUES



When fuel is burned to produce heat, gases are released that must be safely vented outdoors, where they can quickly and harmlessly disperse into the atmosphere. Solid fuel and wood-burning appliances require a flue to create airflow, supplying oxygen across the firebed to maintain combustion.

The flue serves as the passage that carries the combustion products, such as gases and odours—from the cooker to the outside. As a result, any unpleasant smells are also removed via the flue. While a flue can form part of a chimney, there are several types and configurations available.

A conventional flue (also known as an open flue) consists of a continuously rising pipe that runs from the top of the cooker to a termination point above the highest part of the roof. A chimney built from stone or brick may be used for this purpose, provided its interior is lined with an acid-resistant material, commonly referred to as the flue liner.

Alternatively, the cooker's flue pipe can be extended entirely using a prefabricated twin-wall system, typically made from stainless steel. Conventional flued cookers can be installed against either internal or external walls of a property.

SPECIFICATIONS

212 SFW	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	OVEN LITRES	WEIGHT (KG)
OVERALL	820	840	457	-	319
HOTPLATE	-	543	197	-	-
MAIN OVEN	305	356	403	41.9	-
LOWER OVEN	203	356	403	27.7	-
HEIGHT WITH LID OPEN (MM)	1245	-	-	-	-

212 SFW	BOILER OUTPUT
Btu/h	6,000
kWH	1.9
HOT WATER STORAGE (L)	140

Castings can vary slightly. Please refer to User and Installation Guide for detailed measurements and clearances required.

Warranty: Rayburn includes a ONE (1) year labour and THREE (3) years parts warranty.

Copyright © AGA Rangemaster Limited 2025. Brand names, words and logos are registered trademarks of AGA Rangemaster Ltd. AGA is a trading name of AGA Rangemaster Ltd. Registered in England and Wales under registered number 3872754. Registered office: AGA Rangemaster, Meadow Lane, Long Eaton, Nottingham NG10 2GD



For over 75 years, Rayburn by AGA has been at the heart of British homes, bringing warmth, comfort, and good food to families across the country. Known for its classic design, reliability, and everyday versatility, it's easy to see why the Rayburn has stood the test of time.

It continues to be made by skilled craftsmen in Shropshire today, the birthplace of the Industrial Revolution.

Made from cast iron and built to last, every Rayburn offers simple, flexible control that makes cooking and heating a real pleasure. With the latest boiler design and burner technology, it delivers excellent efficiency that's been tried, tested, and proven. Beautiful to look at and a joy to use, the Rayburn turns any kitchen into a warm and welcoming place to gather and enjoy.

KEY FEATURES



Model: RRMFYFOROO+ colour
Colour: Duck Egg Blue (DEB)
Venting: External venting

The Rayburn 216 SFW has the capability to power your radiators, supply all the hot water you could need and create the most delicious food through its two cast iron ovens.

Better tasting food - main cast-iron oven and lower steel warming oven which use radiant heat to retain the goodness and flavour of food.

Versatile Hotplate - a solid one-piece cast iron construction, with heat, graduated along its length.

Vitreous enamel - protected by coats of vitreous enamel which is applied in multiple protective layers and kiln fired. This ensures the life of a Rayburn cooker is measured not in years, but in decades.

- 216 SFW (Solid Fuel & Wood): cooking, domestic hot water and central heating unit
- Central hot water system - gravity DHW & pumped open & sealed systems. Capable of heating up to 2-3 radiators.
- Capable of burning wood and seasoned timber
- Naturally self cleaning, a wire brush can be used to remove any burned-out deposits and also on the hotplate
- Solid one-piece cast-iron hotplate with heat graduation
- Chrome insulated lids when closed retain hotplate heat, leaving them warm to touch
- No flames or elements within the oven cavity means full use of the whole cooking space
- Main top oven is slightly hotter than the bottom
- Cast-iron oven floor is hotter than a conventional cooker, no need to blind back pastries - place cold shelf on the oven floor when needed
- Ovens vent into flue, so no flavour transfer between dishes
- Thermodial gauge provides guide to internal main oven temperature
- Rayburn branding on oven door
- Manual controls

OVEN FUNCTIONS

<p>MAIN OVEN CAST-IRON</p>	<p>The main oven is made from cast iron and using indirect heat, the oven can cook with the gentle efficiency that is unique to an authentic range. A thermodial in the main oven door gives a guide to the centre oven temperature.</p> <p>Simmer: 90 - 150°C Bake: 150 - 200°C Roast: 200 - 250°C</p>
<p>LOWER OVEN HIGH QUALITY STEEL</p>	<p>The lower oven can be either a slow cooking oven or warming oven. The oven operates at half the main oven temperature.</p>
<p>HOTPLATE</p>	<p>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 boil - or any temperature in between.</p>



COLOUR OPTIONS - Available in 15 vitreous enamel colours. Bespoke colour service also available.



GUIDE TO FLUES



When fuel is burned to produce heat, gases are released that must be safely vented outdoors, where they can quickly and harmlessly disperse into the atmosphere. Solid fuel and wood-burning appliances require a flue to create airflow, supplying oxygen across the firebed to maintain combustion.

The flue serves as the passage that carries the combustion products, such as gases and odours—from the cooker to the outside. As a result, any unpleasant smells are also removed via the flue. While a flue can form part of a chimney, there are several types and configurations available.

A conventional flue (also known as an open flue) consists of a continuously rising pipe that runs from the top of the cooker to a termination point above the highest part of the roof. A chimney built from stone or brick may be used for this purpose, provided its interior is lined with an acid-resistant material, commonly referred to as the flue liner.

Alternatively, the cooker's flue pipe can be extended entirely using a prefabricated twin-wall system, typically made from stainless steel. Conventional flued cookers can be installed against either internal or external walls of a property.

SPECIFICATIONS

216 SFW	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	OVEN LITRES	WEIGHT (KG)
OVERALL	820	840	457	-	319
HOTPLATE	-	543	197	-	-
MAIN OVEN	305	356	403	41.9	-
LOWER OVEN	203	356	403	27.7	-
HEIGHT WITH LID OPEN (MM)	1245	-	-	-	-

216 SFW	BOILER OUTPUT
Btu/h	16,000
kWH	4.7
HOT WATER STORAGE (L)	190
AVE NO. RADIATORS	2-3

Castings can vary slightly. Please refer to User and Installation Guide for detailed measurements and clearances required.

Warranty: Rayburn includes a ONE (1) year labour and THREE (3) years parts warranty.

Copyright © AGA Rangemaster Limited 2025. Brand names, words and logos are registered trademarks of AGA Rangemaster Ltd. AGA is a trading name of AGA Rangemaster Ltd. Registered in England and Wales under registered number 3872754. Registered office: AGA Rangemaster, Meadow Lane, Long Eaton, Nottingham NG10 2GD



For over 75 years, Rayburn by AGA has been at the heart of British homes, bringing warmth, comfort, and good food to families across the country. Known for its classic design, reliability, and everyday versatility, it's easy to see why the Rayburn has stood the test of time.

It continues to be made by skilled craftsmen in Shropshire today, the birthplace of the Industrial Revolution.

Made from cast iron and built to last, every Rayburn offers simple, flexible control that makes cooking and heating a real pleasure. With the latest boiler design and burner technology, it delivers excellent efficiency that's been tried, tested, and proven. Beautiful to look at and a joy to use, the Rayburn turns any kitchen into a warm and welcoming place to gather and enjoy.

KEY FEATURES



Model: RSNUYFOROO+ colour
Colour: Aubergine (AUB)
Venting: External venting

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

Better tasting food - main cast-iron oven and lower steel warming oven which use radiant heat to retain the goodness and flavour of food.

Designed to provide - the complete solution for central heating, hot water and cooking.

Vitreous enamel - protected by coats of vitreous enamel which is applied in multiple protective layers and kiln fired. This ensures the life of a Rayburn cooker is measured not in years, but in decades.

- 355 SFW (Solid Fuel & Wood): cooking, hot water system and central heating unit
- Central hot water system - fully pumped open and sealed systems. Capable of heating up to 8 radiators
- Capable of burning wood and seasoned timber
- Naturally self cleaning, a wire brush can be used to remove any burned-out deposits in the oven and also on the hotplate
- Solid one-piece cast-iron hotplate with heat graduation
- Chrome insulated lids when closed retain hotplate heat, leaving them warm to touch
- No flames or elements within the oven cavity means full use of the whole cooking space
- Main top oven is slightly hotter than the bottom
- Cast-iron oven floor is hotter than a conventional cooker, no need to blind back pastries - place cold shelf on the oven floor when needed
- Ovens vent into flue, so no flavour transfer between dishes
- Thermodial gauge provides guide to internal main oven temperature
- Rayburn branding on oven door
- Manual and thermostatic controls

OVEN FUNCTIONS

<p>MAIN OVEN CAST-IRON</p>	<p>The main oven is made from cast iron and using indirect heat, the oven can cook with the gentle efficiency that is unique to an authentic range. A thermodial in the main oven door gives a guide to the centre oven temperature.</p> <p>Simmer: 90 – 150°C Bake: 150 – 200°C Roast: 200 – 250°C</p>
<p>LOWER OVEN HIGH QUALITY STEEL</p>	<p>The lower oven can be either a slow cooking oven or warming oven. The oven operates at half the main oven temperature.</p>
<p>HOTPLATE</p>	<p>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 boil – or any temperature in between.</p>



COLOUR OPTIONS - Available in 15 vitreous enamel colours. Bespoke colour service also available.



GUIDE TO FLUES



When fuel is burned to produce heat, gases are released that must be safely vented outdoors, where they can quickly and harmlessly disperse into the atmosphere. Solid fuel and wood-burning appliances require a flue to create airflow, supplying oxygen across the firebed to maintain combustion.

The flue serves as the passage that carries the combustion products, such as gases and odours—from the cooker to the outside. As a result, any unpleasant smells are also removed via the flue. While a flue can form part of a chimney, there are several types and configurations available.

A conventional flue (also known as an open flue) consists of a continuously rising pipe that runs from the top of the cooker to a termination point above the highest part of the roof. A chimney built from stone or brick may be used for this purpose, provided its interior is lined with an acid-resistant material, commonly referred to as the flue liner.

Alternatively, the cooker's flue pipe can be extended entirely using a prefabricated twin-wall system, typically made from stainless steel. Conventional flued cookers can be installed against either internal or external walls of a property.

SPECIFICATIONS

355 SFW	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	OVEN LITRES	WEIGHT (KG)
OVERALL	815	905	542	-	340
HOTPLATE	-	543	273	-	-
MAIN OVEN	305	356	403	41.9	-
LOWER OVEN	203	356	403	27.7	-
HEIGHT WITH LID OPEN (MM)	1260	-	-	-	-

355 SFW	BOILER OUTPUT
Btu/h	40,000
kWh	11.7
HOT WATER STORAGE (L)	190
Ave No. Radiators	8

Castings can vary slightly. Please refer to User and Installation Guide for detailed measurements and clearances required.

Warranty: Rayburn includes a ONE (1) year labour and THREE (3) years parts warranty.

Copyright © AGA Rangemaster Limited 2025. Brand names, words and logos are registered trademarks of AGA Rangemaster Ltd. AGA is a trading name of AGA Rangemaster Ltd. Registered in England and Wales under registered number 3872754. Registered office: AGA Rangemaster, Meadow Lane, Long Eaton, Nottingham NG10 2GD

