

REDFYRE

THE
COMPLETE RANGE



A Redfyre welcome...



Invite a Redfyre range cooker into your home and you'll warm to it straight away. It's not merely a matter of comfort or style. It's not even that it makes cooking a real joy. It's simply that a Redfyre range will establish itself as the social focus of your home, creating a welcoming atmosphere for friends and family alike.



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The Redfyre Experience...

[Above] Redfyre Central Heating range cooker in Black with chrome plated hob lids and fittings.



The timeless appeal of a Redfyre range cooker is epitomised by its beautifully enamelled exterior and classic styling that have survived the test of time since Redfyre started making range cookers in 1932. However, where a Redfyre range cooker really stands apart from the competition is with what's on the inside. Our constant research and development mean that a Redfyre badge guarantees you the latest technological features. Indeed, independent test results show that Redfyre's Central Heating range cooker has the UK's highest SAP efficiency rating for an oil-fired Central Heating range cooker. Furthermore, our Universal cooker offers the unique flexibility of being used as a heatstore cooker or a conventional cooker, whilst the new Redfyre Electric is the only traditional range cooker on the market to offer the option of induction hobs and Warmfront technology.

So, whether you're looking to create a comfortable home environment or simply want to enjoy the convenience and economy of having your domestic hot water, central heating and cooking all in one, you're sure to be wonderfully at home with a Redfyre.



Whatever your lifestyle and whatever your requirements there is a Redfyre range cooker for you.

In order to help you with your decision, please see the table below to obtain an overview of the features of each Redfyre range cooker. To start you off, we suggest you consider your primary requirements carefully. Do you want central heating, cooking only, domestic hot water or a combination of all three?

	The Traditional	The Universal	The Central Heating	The Electric
Domestic Hot Water Option	✓*	✗	✓	✗
Central Heating	✗	✗	✓	✗
Fan & Conventional Electric Ovens and Grill	✗†	✓	✗	✓
2 Ovens	✓	✗	✓	✓
4 Ovens	✓	✓	✗	✗
Electric or Gas side hob	✓	✓	✗	✗
Radiant hob (option)	✗	✗	✗	✓
Induction hob (option)	✗	✗	✗	✓
Square Lids (option)	✓	✓	✗	✓
Round Lids (standard)	✓	✓	✓	✓
No flue required	✗	✗	✗	✓
Thermostatically controlled ovens	✓	✓	✓	✓
Indirect heatstore ovens	✓	✓	✓	✗
Slam shut oven doors	✓	✓	✓	✓
Oil	✓	✓	✓	✗
LPG Gas	✓	✓	✗	✗
Natural Gas	✓	✓	✓	✗
Electric	✗	✓ Dual fuel	✗	✓

*Except 4 oven gas †Optional electric boost





The Traditional 4 Oven



The Traditional 2 Oven



The Universal

Your Redfyre retailer will be happy to further discuss the Redfyre that is right for you. To fully understand what you require from a range cooker and to ensure you have selected the appropriate model they will also want to carry out a site survey.



The Central Heating

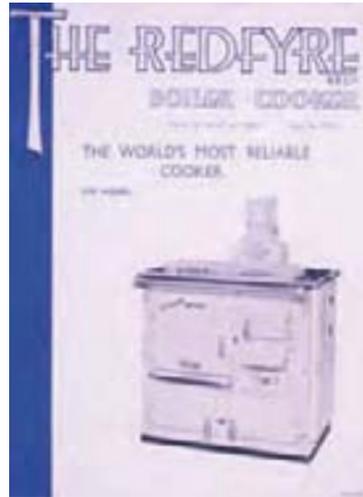


The Electric

The Redfyre for you...

Exceptional pedigree and technology

Redfyre's beautifully enamelled range cookers, like the Traditional, have been gracing British and Commonwealth homes since the 1930s. Today, every cooker is still meticulously hand-built in our Exeter factory, combining traditional skills with the latest technology and assuring you of an investment that will provide pleasure and performance for years to come.



Exacting craftsmanship

Don Heating Products, part of the same company as Redfyre, has been manufacturing burners for range cookers since 1932. In particular, our Don vaporising oil burners, the very heart of the traditional range cooker, have been industry bench marks for years. Today, this wealth of technical expertise is incorporated into every Redfyre cooker, providing you with one of the most proven and reliable appliances available.

Redfyre itself continues the path of meticulous handmade craftsmanship upon which the company was built. For example, high grade, molten iron is poured carefully into prepared moulds, after which every casting is fettled by hand and checked before assembled and all enamelled parts of your cooker are vitreous enamelled to exacting standards. Finally, each component is fully inspected before your range is individually assembled.

Installation, guarantee and servicing

We strongly recommend that you have a site survey carried out prior to installation and that a suitably qualified person undertakes both this and the fitting. Engineers must be CORGI registered in the case of gas-fired range cookers and stoves. Your Redfyre retailer will be able to arrange for all of this work to be carried out for you and, in addition, provide any further advice or assistance that you may require.

Your Redfyre cooker or stove is comprehensively guaranteed for a period of two years from the date of commissioning provided servicing is carried out at the recommended intervals. This is every six months for the oil cookers and annually for the gas cookers and stoves.





A lifetime investment..



Cooking principles...





From a single slice of toast to a sumptuous feast, your Redfyre range cooker will soon become your most trusted friend in the kitchen. Dependable and easy to use, Redfyre's versatility should make cooking not only more enjoyable but more rewarding too.

Although there are several ways in which an authentic oil or gas range differs from a standard cooker, you will find you adapt quickly to the changes. For example, there are two cast iron hobs, one for boiling and one for simmering. Both hobs are designed to run at a constant temperature and, rather than adjusting heat, pans are simply moved from one hob to another; or to the appropriate area of each hob. As a general rule, the centre of each hob will be hotter than the edge.

Similarly, the ovens are also constant heat, with each oven boasting a different constant temperature and use. By transferring dishes to, or within, the appropriate oven you can control your cooking with ease, enabling you to create the perfect dish.

The main difference however – and the mark of a true oil or gas range cooker – is the indirect oven heat technology. Essentially, this means the heat source is located outside the oven, with heat permeating through the oven walls to provide a 'less harsh' cooking environment. The result is that natural goodness is retained and every meal is so much tastier. It really couldn't be simpler!



The Redfyre Traditional range cooker is at home anywhere but the rural kitchen is truly its domain. The timeless styling, choice of colours and hob lid options will enable you to blend your new cooker perfectly with a host of period kitchen designs, from natural woods to hand-painted finishes. The Four Oven model even has a seamless one-piece front, unlike other popular four oven ranges on the market.

There are oil and gas versions, Two and Four Oven models, additional 4-ring gas or electric side hob options (on the Four Oven) and boiler variants that allow you to enjoy plentiful hot water.



The Traditional...



As beautiful as the Traditional is to look at, it will also quickly prove itself to be a very practical addition to your family.

The Traditional range cooker also boasts an independently-controlled electric element in the baking oven, allowing you to boost the oven temperature or grill dishes.

Whatever your choice, you can be sure cooking will be a real pleasure – and with generously proportioned ovens and a brace of eminently versatile cast iron hotplates – your culinary talents can come to the fore.



The Traditional...



The hotplates and lids

Beautifully engineered and spring-loaded for easier lifting, your Traditional insulated hob lids are available in a choice of highly polished, chrome-plated round or square lids. Both designs incorporate an open handle that is cooler to the touch. Although there is no difference in functionality between round and square lids, many Redfyre owners feel that the square lids offer some extra advantages. These include the fact that they create a full splashback when raised.

Underneath, the Traditional's two versatile, cast iron hotplates have been specially developed to combine maximum heating efficiency with both economy and simplicity of operation. The left-hand hotplate is designed for more rapid heating, frying, searing and boiling whilst the right is used to simmer, toast and bake. When cooking you simply move pans from one heat zone to another to find the exact temperature you need.

Side hob options

If you are choosing the Four Oven Traditional, you can also opt for even further flexibility by specifying a 4-ring gas hob or electric ceramic hob. This will replace the standard, additional warming hob fitted to the left hand side of the cooker top.

Not only will the additional 4-ring gas or electric hobs provide extra cooking capacity but they can also be used independently of the cooker, for example, if the main burner is turned off in the summer months.

The main oven

'Substantial' best describes this huge, 40 litre main oven. Designed to cater for the largest of parties, you cannot help but be impressed by its cooking capacity and the fact that, unlike some range cookers, it is thermostatically controlled.



So whether you are contemplating a 25 lb Christmas turkey or the grandest of family roasts, your Traditional cooker will be there to help. Just as it will when you wish to bake, steam or casserole. Indeed, you will soon discover the flexible and capable main oven is ideal for most types of cooking.

The lower oven

As large as the main oven, the lower oven is designed for keeping food warm and for slow baking or cooking. Vegetables and rice, in particular, can be brought to the boil on the hob, drained and then transferred here until ready. You will soon discover it is an effective way of improving texture and flavour.

On the two oven cooker, the lower oven operates with a similar indirect heat system and maintains a temperature approximately 50% of the main oven. On the four oven cooker the lower oven is slightly warmer running at approximately 65% of the main oven, acting as a baking oven. You can also alter the oven temperature by sliding a special heat deflector into either oven. Additionally, this oven offers an integral independent, thermostatically-controlled electric element that can increase the temperature and provide extra cooking capacity.

Finally, we have designed both oven doors to 'slam shut' rather than having to be lifted up. Closing the doors is therefore quicker and easier, and helps to minimise heat loss. The doors also have spring-loaded seals to ensure an airtight cooking environment. When the oven doors have been opened, the cooker's thermostatically controlled burners have been developed to rapidly return the oven to its normal operating temperature.

Traditional performance...



Inside Information



Shown here: Gas version of Four Oven Traditional with optional gas hob. The oil Traditional is operated via an external control panel, which is located on the left-hand side of cooker. If required, the control panel can be concealed within an adjoining kitchen unit or other location according to your needs.

- 1 a) Standard Warming plate
b) LPG or natural gas hob
c) Electric ceramic hob
- 2 'Cooler Touch' handle
- 3 Spring-assisted hinges for easier lifting
- 4 Heavy duty hotplates with ground finish
- 5 Heavy duty top plate with high quality black enamel finish
- 6 Insulated hob lids
- 7 Heavy cast iron barrel and transfer plates for superior heat retention
- 8 Large 40 litre roasting oven
- 9 4-oven version - large 40 litre baking oven
2-oven version - large 40 litre simmering oven
both with thermostatically-controlled electric element
- 10 State-of-the-art burner technology
(see note under line drawing)
- 11 4 Oven version - large 40 litre simmering oven
- 12 4-oven version - large 40 litre warming oven
- 13 Heavy duty front plate with high quality enamel
in a choice of 6 colours
- 14 Heavy duty shelving system with safety stop
- 15 Thermostatic control panel
- 16 'Slam shut' door catches
- 17 Insulated heavy duty doors with high quality
enamel finish



With the same iconic good looks and seamless front of the Traditional Four Oven range cooker, the Universal goes that stage further in terms of versatility. Unique amongst heat store range cookers*, the Universal range cooker comes with two of the heatstore ovens being capable of being used as either a heatstore oven or an electrical oven.

Alternatively the electric oven capability can be used to boost the heatstore oven to provide quicker temperature control. This means the cooker can be used as a 4 oven heatstore cooker in the winter or as a 2 oven electric cooker in the summer to keep your kitchen cooler! These unique features are due to an electric fan oven and full width grill incorporated in the upper warming oven (top left) and a conventional electric oven in the lower oven (bottom left). Both can be operated at any time (with the main heatstore burner either on or off) and give you exact temperature control at the turn of a switch.

The same, of course, applies to the grill. It's instantly available, easy to use and a real bonus for all cooking enthusiasts. A versatile grill pan with detachable handle is also supplied.

*Patent application No. 0604351.7



The Universal...



Those who choose to own a Redfyre Universal with the gas or electric side hob, benefit even further from the Universal's outstanding technology. Although the Universal is primarily a four oven heatstore cooker, the electric ovens, grill and side hob combine to make up the equivalent of a separate 2 oven electric cooker. This means you can turn off the cooker's main burner in the summer, so there is less heat in the kitchen, making the cooker particularly fuel efficient to run on an annual basis and, of course, saving homeowners money, whilst keeping them more comfortable!

In fact, the Universal is now the most flexible range cooker available anywhere.



The Universal...



The Universal cooker's hotplates and lids, side hob options, main oven and lower oven all have the same performance features and options as the Traditional Cooker when used as a pure 4 oven heatstore cooker. The key differential between the Universal Cooker and the Traditional Cooker is the capability to use the left hand ovens as an electric fan oven and conventional electric oven if the main burner is turned off.

The Electric Ovens and Electric Grill (in the top fan oven) can be used when the main burner is on to provide increased control and adaptability by thermostatically adjusting the temperatures at the touch of a dial, something most other heatstore cookers cannot offer. This means ultimate controllability whilst retaining the main benefits of a heatstore cooker.

All this makes the Universal the most versatile range cooker available, and effectively gives you two cookers within the one model.



Universal performance...



Inside Information



Shown here: Gas version of Universal with optional electric ovens and gas hob. The oil Universal is operated via an external control panel, which is located on the left-hand side of cooker. If required, the control panel can be concealed within an adjoining kitchen unit or other location according to your needs. A colour coded oil control cover is available.

- 1 a) Standard Warming plate
b) LPG or natural gas hob
c) Electric ceramic hob
- 2 'Cooler Touch' handle
- 3 Spring-assisted hinges for easier lifting
- 4 Heavy duty hotplates with ground finish
- 5 Heavy duty top plate with high quality black enamel finish
- 6 Insulated hob lids
- 7 Heavy cast iron barrel and transfer plates for superior heat retention
- 8 Large 40 litre roasting oven
- 9 Large 40 litre baking oven with additional thermostatically-controlled electric element
- 10 State-of-the-art burner technology
- 11 a) Standard large 40 litre warming oven
b) Large 40 litre conventional electric oven
- 12 a) Standard large 40 litre warming oven
b) Large 40 litre electric fan oven with full width grill
- 13 Heavy duty front plate with high quality enamel in a choice of 6 colours
- 14 Heavy duty shelving system with safety stop
- 15 Thermostatic control panel
- 16 'Slam shut' door catches
- 17 Insulated heavy duty doors with high quality enamel finish







Redfyre's Central Heating range cooker combines the cooker and boiler in one compact appliance, saving space in your kitchen. The Central Heating is fully programmable and incorporates two separate, thermostatically-controlled burners – one for the cooker and one for the heating boiler (enabling you to both heat your home and provide ample domestic hot water)– so each function is easy to control and totally independent.

The four versions of the Central Heating with outputs between 60,000 and 120,000 BTUs can run up to 24 radiators, depending on the output chosen. The Central Heating also comes with round spring-assisted hob lids, slam-shut oven doors, chrome fittings and a choice of 6 superb enamel colours, enabling you to blend your new cooker perfectly with a host of kitchen designs.

Whatever your choice, you can be sure cooking with the Central Heating will become a genuine pleasure.

The Central Heating...

The Redfyre Central Heating offers its owners two generously proportioned, 54 litre thermostatically controlled ovens and a highly versatile, large 'dog bone' cast iron hotplate with variable heat zones that can accommodate up to seven pans, your culinary talents can advance to the fore. Perfect for relaxed entertaining and the tastiest of meals week after week. Furthermore, you'll even find such pastoral pursuits as proving dough, warming preserve jars or airing clothes are achieved with ease.

In fact, whether you choose a natural gas or oil version, the short heat up times and 7-day, built-in programmer (for the cooking functions) on the cooker ensure the Central Heating has the flexibility to adapt exactly to your lifestyle and to your needs.





The Central Heating...

The hotplates and lids

Beautifully engineered and spring-loaded for easier lifting, your insulated hob lid covers have a highly polished, chromium-plated steel finish and incorporate an open handle that is cooler to the touch.

Underneath is a versatile, 'dog bone' shaped, cast iron hotplate that has been specially developed to combine maximum heating efficiency with both economy and ease of operation. When cooking, you just move pans – and there's space for up to seven pans at one time – from one heat zone to another. It's sheer simplicity.

The main oven

'Spacious' best describes this generous 54 litre main oven. Designed to cater for the largest of parties, you'll be impressed by its cooking capacity and the fact that, unlike some range cookers, it is thermostatically controlled.

So whether you are contemplating a 28lb (12kg) Christmas turkey or the grandest of family roasts, your Redfyre cooker will be there to help.

The lower oven

With exactly the same 54-litre capacity, the lower oven is designed for keeping food warm and for slow baking or cooking. Vegetables and rice, in particular, can be brought to the boil on the hob, drained and then transferred here until ready. You will soon discover it is an effective way of improving texture and flavour.

The lower oven operates with a similar indirect heat system and maintains a temperature approximately 100°C lower than that of the main oven.

Additionally, we have designed both oven doors to 'slam shut' rather than having to be lifted up. So closing the doors is quicker and easier, and helps to minimise heat loss. The doors are spring-loaded as well, to ensure a tight seal. However, for those times when the oven doors have to be opened, the Central Heating cooker's thermostatically controlled burners have been developed to rapidly return the oven heat to its normal operating temperature.

The boiler

The central heating system is totally independent of the cooking function. There are separate, thermostatically controlled burners, with boiler outputs from 60,000 to 120,000 BTUs, which will enable you to heat your home whether large or small. The number of radiators you can run, however, will depend upon the output chosen and the size of your property. Typically, between 12 and 24 radiators can be fitted, depending upon boiler output chosen. Your Redfyre retailer will be able to advise you further during the site survey.



Central Heating performance...



Inside Information



- 1 'Cooler Touch' handle
- 2 Spring-assisted hinges for easier lifting
- 3 Heavy duty 'Dog Bone' hotplate with ground finish
- 4 Cast iron top plate with high quality black enamel finish
- 5 Finned heat transfer casting with high thermal mass
- 6 High quality enamel finish in a choice of 6 colours
- 7 Flue down draft protection system (gas only)
- 8 Insulated hob lids
- 9 Large 54 litre ovens with full depth roasting pan
- 10 Heavy duty shelving system
- 11 Heat distribution channels specifically developed for even, controllable oven temperature
- 12 'Slam shut' door catches
- 13 Steel front plate and insulated steel doors
- 14 Built-in programmer to control the cooker
- 15 Thermostatic control of central heating water
- 16 Cooker oven thermostat control
- 17 State-of-the-art, electrically-controlled gas or oil pressure jet burner technology
- 18 Exceptionally quiet, twin burners to independently heat the cooker and boiler
- 19 Choice of 4 sizes of boiler
- 20 Towel rail



The Electric is a revolutionary electric traditional range cooker (and therefore not needing any flue) perfectly designed for today's modern lifestyle – you will soon see that it is more than just a cooker; it adds style and warmth, such that it will become the focal point of your kitchen. Yet this is combined with modern cooking technology, with the option of induction hobs to give you the most exceptional control, speed and efficiency available. Add in Redfyre's patented Warmfront technology to give you a controllable warmth to the front of the cooker, providing the wonderful range cooker ambience, and you'll love the perfect combination of classic design and modern technology.

When first seen the Redfyre Electric looks exactly like a Redfyre Traditional range cooker. There are no control knobs visible to detract from the traditional appearance of a range cooker and most component parts, such as the cooker top, hob lids, cooker front and doors are all identical in materials, quality and finish to our Traditional range cookers. To enhance the authentic character, an optional chimney flue pipe can be fitted at the rear. In addition, the sprung loaded lids are even fitted with a micro switch which turns the hob off if they are lowered, thus preventing the hobs being left on. The Redfyre Electric also features two large electric ovens, one being a fan assisted, multi-functional oven and the other a conventional oven.

With the ultimate flexibility of a multi-functional electric cooker, the Redfyre Electric can be positioned anywhere in the kitchen: island unit, inside wall, outside wall – as all it needs is a standard 40 amp cooker socket to wire into. No expensive building alterations are needed to create a home for this new range cooker either, plus it's remarkably quick and easy to install in your home. Furthermore, if you have to move, you can even take the Redfyre Electric with you!



The Electric...



Induction hobs...

Top of the range is the latest induction technology, giving you two 2.3kW hobs. These burners automatically adjust to any pan size and only heat the pan when it is placed on the surface. The performance of the induction hobs is outstanding with high energy efficiency and response times twice the speed of gas, yet 30% more economical to use. As an example, 2 litres of water heated to 90°C on our induction hob takes 4.46min, whereas with gas it takes 8.46min (BS test results). Cooling of the hob surface is also much quicker with our induction hob, especially when compared to ceramic or cast iron hobs.

...or High Lite hobs

High Lite hobs use specially developed 'ribbon' elements to emit radiant heat that rapidly warms the ceramic glass above them. This, in turn, heats your saucepan or kettle by a combination of radiation and conduction. Overall, their state-of-the-art technology assures you of a very short glow-up time, uniform heat distribution and an efficiency that is around 60% compared to 50% for gas.

Both styles of hob have a single ceramic glass cooking surface with touch sensitive controls making the whole top of the cooker very easy to keep clean. The ceramic glass surface has been designed to have subtle markings to keep the overall look crisp and clean.

Ovens

The Redfyre Electric is the same size as a Two Oven Redfyre Traditional (700mm deep), but has been updated to reflect the state of the art technology used in this cooker with two, very large multi-function enamelled ovens, each featuring Redfyre's robust wire cooking shelves, stainless steel runners and slam shut doors as standard. The top oven can be used as a grill, fan oven or fan grill, and the bottom oven can be operated as a conventional oven with the top element for browning or bottom element only – giving you a great choice of cooking modes.

Warmfront

The final innovation developed by Redfyre, and another unique feature of the Redfyre Electric, is its patented* Warmfront technology. This exclusive system can be turned on at the switch of a button to make the outside of the cooker feel really warm - ensuring your family will gravitate towards the cooker - just like a traditional range. This energy efficient feature is also highly economical using less than 2p** of electricity per hour, meaning you will not have to limit on time.

* Patent Application No. 0625417.1

** Based on an electricity cost of 10.5p per kW/Hr



Electric performance...

[Right] Redfyre Electric Range Cooker in County Cream featuring High Lite hobs with chrome plated hob lids and fittings



Every Redfyre range cooker comes to you complete with a starter pack of high quality accessories, designed to perfectly complement your new Redfyre. The different packs each contain:

	Traditional 2 Oven	Traditional 4 Oven	Universal Electric	Central Heating
Chrome Oven Racks	2	4	4	2
Stainless steel baking shelf *	1	1	1	-
Full length anodised aluminium roasting tin	1	1	1	1
Trivet rack for full length roasting tin	1	1	1	1
Anodised aluminium Grill pan/shallow roasting tin	1	1	1	-
Optional handle for grill pan	1	1	1	-
Trivet rack for grill pan/shallow roasting tin	1	1	1	-
Half length anodised aluminium roasting tin	-	-	-	-
Trivet rack for half length roasting tin	-	-	-	-

In addition to the accessories provided, and to help you obtain the best possible benefit and enjoyment from your cooker, you can either order further quantities of the above or select from a number of other Redfyre accessories available only as options, which include:

- Toaster (not suitable for the Redfyre electric cooker)
- Round hob pads – 1 pair
- Square hob pads – 1 pair
- Gauntlet gloves – 1 pair
- Double oven gloves
- Chef's pot grab
- Standard apron
- Full sized apron
- Half length anodised aluminium roasting tin
- Trivet rack for half length roasting tin

* Also acts as a separator plate to maintain the differential between upper and lower oven areas.





Redfyre Accessories...

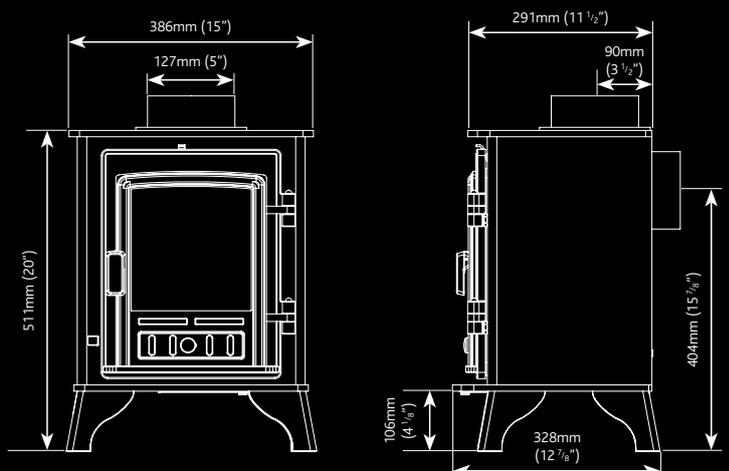
Compact yet powerful, the Kensal 20 not only has the performance and fuel efficiency to heat your room or living space effectively but has also been designed with an up-to-date, traditional look that will perfectly complement either a rural cottage or modern fireplace setting.



- Burns logs, anthracite or smokeless fuel
- External riddling
- Maximum heat output 3.75kW
- Maximum log length 20cm
- Cleanburn
- Airwash
- Approved for Smoke Control Areas
- Flat top
- No room vent required
- Top or rear flue outlet
- Traditional matt black finish



Product codes	Description
RF-KEN20M	Kensal 20 Multi-Fuel with flat top
4500	1' straight flue pipe
4501	2' straight flue pipe
4502	3' straight flue pipe
4504	1' straight flue pipe with door
4505	2' straight flue pipe with door
4506	3' straight flue pipe with door
4542	1' 3" – 2' 1" telescopic straight flue pipe
4540	3' 4" – 4' 6" telescopic straight flue pipe
4516	Tee piece with end cap





Kensal 20...

If you have a little more space available then the Kensal 33 will provide you with the extra heating capacity to make slightly larger rooms cosy throughout the winter. You can also choose from woodburning or multi-fuel models and flat top or low canopy versions.

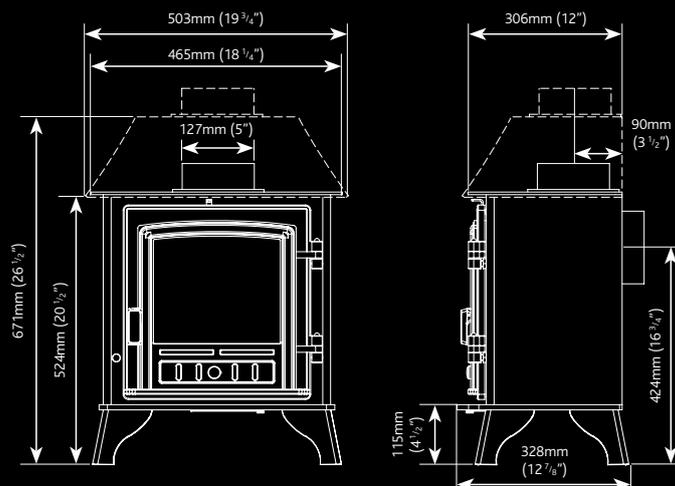


- Woodburning model
- Multi-fuel model with external riddling
- Maximum heat output 4.9kW
- Maximum log length 33cm
- Cleanburn & Airwash
- Flat top or low canopy
- Approved for Smoke Control Areas*
- No room vent required
- Top or rear flue outlet
- Traditional matt black finish

* Flat top model only



Product codes	Description
RF-KEN33W	Kensal 33 Woodburner with flat top
RF-KEN33WLC	Kensal 33 Woodburner with low canopy
RF-KEN33M	Kensal 33 Multi-Fuel with flat top
RF-KEN33MLC	Kensal 33 Multi-Fuel with low canopy
4500	1' straight flue pipe
4501	2' straight flue pipe
4502	3' straight flue pipe
4504	1' straight flue pipe with door
4505	2' straight flue pipe with door
4506	3' straight flue pipe with door
4542	1' 3" – 2' 1" telescopic straight flue pipe
4540	3' 4" – 4' 6" telescopic straight flue pipe
4516	Tee piece with end cap





Kensal 33...

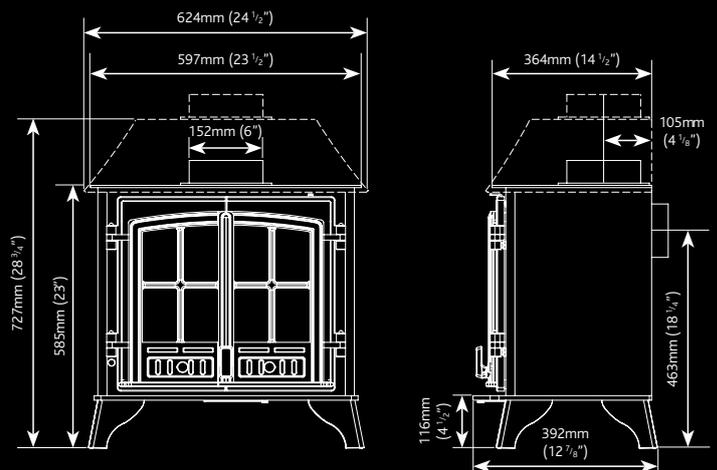
The top-of-the-range Kensal 40 models offer significant heating potential as well as the opportunity to provide hot water and run radiators. All versions also feature traditional window crosses which can be removed to provide a clear door option if you prefer.



- Woodburning model
- Multi-fuel model with external riddling
- High-output boiler version
- Maximum heat output 8kW
- Maximum log length 40cm
- Cleanburn & Airwash
- Flat top or low canopy
- Removable window crosses for 'clear door' option
- Top or rear flue outlet
- Traditional matt black finish



Product codes	Description
RF-KEN40W	Kensal 40 Woodburner with flat top
RF-KEN40WLC	Kensal 40 Woodburner with low canopy
RF-KEN40M	Kensal 40 Multi-Fuel with flat top
RF-KEN40MLC	Kensal 40 Multi-Fuel with low canopy
4600	1' straight flue pipe
4601	2' straight flue pipe
4602	3' straight flue pipe
4604	1' straight flue pipe with door
4605	2' straight flue pipe with door
4606	3' straight flue pipe with door
4642	1' 3" – 2' 1" telescopic straight flue pipe
4640	3' 4" – 4' 6" telescopic straight flue pipe
4616	Tee piece with end cap





Kensal 40...

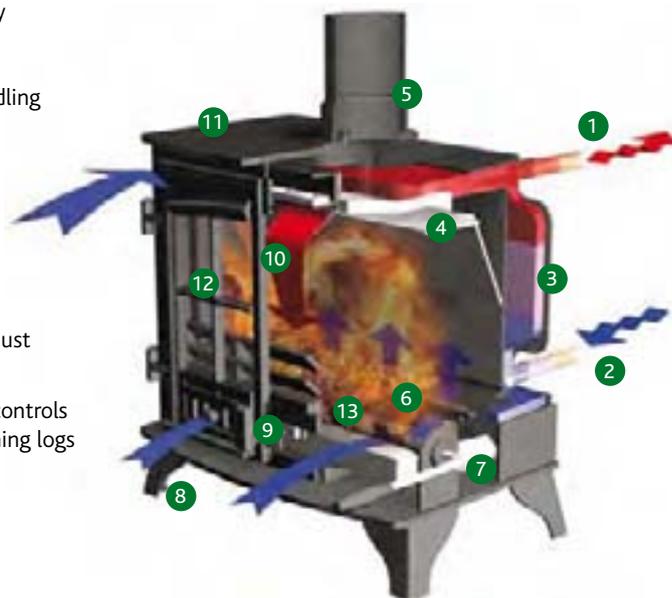
[Left] Redfyre Kensal 40 Woodburner with canopy
(and window crosses removed) burning logs

[Right] Redfyre Kensal 40 Multi-fuel
burning smokeless fuel

The Kensal 40HB has been specifically developed to supply your domestic hot water and central heating requirements or to supplement your existing central heating system via 'link up' technology, hence reducing your reliance on gas or oil. The Kensal 40HB incorporates a riddling grate designed for burning smokeless fuels, as these tend to provide greater calorific values. However, you can reduce your CO₂ emissions by burning a combination of smokeless fuels and logs together. Should you prefer to burn wood only, you can still achieve good performance but, as logs burn best with slightly different firebox characteristics, we recommend you purchase the optional log tray.

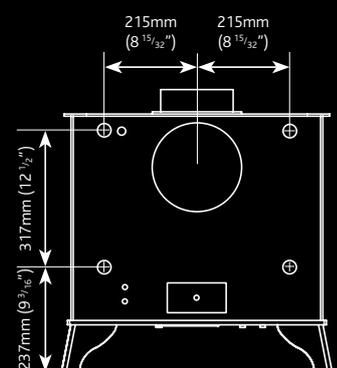
Key features of the Kensal 40HB

- | | |
|---|---|
| <ul style="list-style-type: none"> 1 Excellent heat output to water
Max. system rating 10kW (34,000BTU)* 2 4 x 1" BSP boiler tappings for flexible, efficient connection to your hot water circuits 3 Extensive water jacket on 4 sides for maximum heat transfer 4 Highly developed boiler flue baffle system ensures maximum efficiency 5 Top or rear flue exit 6 Specially designed reciprocating riddling grate for effective removal of ashes 7 Discreet external riddling socket with removable tool 8 Adjustment facility within each foot ensures complete stability on uneven surfaces 9 Primary air controls to manually adjust the running temperatures 10 Airwash helps keep glass clear and controls the running temperature when burning logs | <ul style="list-style-type: none"> 11 5mm and 10mm heavy duty steel body 12 Removable door crosses 13 Large ash collection tray 14 Optional thermostatic control to maintain desired running temperature (not illustrated) 15 Optional wood tray (not illustrated) |
|---|---|



* Nominal heat output to room 4.9kW. Nominal output to boiler 8.2kW.

Product codes	Description
RF-KEN40HB	Kensal 40HB Boiler Multi-Fuel with flat top
RF-K7113WT	Woodburning tray for Kensal 40HB Boiler
RF-KSTATST	Thermostat for Kensal 40HB Boiler
4600	1' straight flue pipe
4601	2' straight flue pipe
4602	3' straight flue pipe
4604	1' straight flue pipe with door
4605	2' straight flue pipe with door
4606	3' straight flue pipe with door
4642	1' 3" – 2' 1" telescopic straight flue pipe
4640	3' 4" – 4' 6" telescopic straight flue pipe
4616	Tee piece with end cap



For front and side view diagrams & dimensions, please see page 40.



Kensal 40 Boiler Stove...

[Above] Redfyre Kensal 40HB Boiler Stoves with window crosses removed burning logs



All Redfyre range cookers except for the Electric require a correctly sized and fitted flue.

Redfyre produces a range of high quality vitreous enamelled flue pipe for range cookers. Ideal for Redfyre and all other makes of traditional oil and gas-fired range cookers, this high quality flue pipe features 1.2mm rolled steel construction with continuous welded seams and a double enamelled finish. Where soot doors are included, these are complete with matching 'gloss black doors' and smaller, less obtrusive, stainless steel dome nuts, thus allowing them to complement perfectly the chrome trim.

In addition Redfyre produce three powered flue kits. These mean that the Traditional, Universal and Central Heating range cookers can be installed in virtually any location in the kitchen, including island and peninsular settings.

Flue choice...



The Traditional Technical specifications

TWO OVEN TRADITIONAL COOKER

Fuel	Heat source	Approx. fuel consumption		Approx. heat input	Heat output to boiler kW		Controls	Flue pipe diameter	Minimum vertical rise	Air ventilation to room	Electricity supply
		Low	High		90 ltr	135 ltr					
Kerosene 28 seconds (BS2869 Class 2)	Don natural draught vapourising burner	4 cc/min	8 cc/min	5kW	1.2	1.6	Manual	102mm 4"	600mm 23 5/8"	No	7 amp
Natural Gas	5 blade atmospheric burner	0.29 m ³ /hr*	0.57 m ³ /hr*	6kW	1.2	1.6	Thermostatic	102mm 4"	600mm 23 5/8"	No	7 amp
LPG Propane Gas	5 blade atmospheric burner	0.11 m ³ /hr*	0.22 m ³ /hr*	6kW	1.2	1.6	Thermostatic	102mm 4"	600mm 23 5/8"	No	7 amp

FOUR OVEN TRADITIONAL COOKER

Fuel	Heat source	Approx. fuel consumption		Approx. heat input	Heat output to boiler kW High	Controls	Flue pipe diameter	Minimum vertical rise to room	Air ventilation	Electricity supply †
		Low	High							
Kerosene 28 seconds (BS2869 Class 2)	6" Don natural draught vapourising burner	4 cc/min	8 cc/min	5kW	1.2 Warming oven only	Manual	102mm 4"	600mm 23 5/8"	No**	7 amp
Natural Gas	5 blade atmospheric burner	0.29 m ³ /hr*	0.57 m ³ /hr*	6kW	N/A	Thermostatic	102mm 4"	600mm 23 5/8"	No**	7 amp
LPG Propane Gas	5 blade atmospheric burner	0.11 m ³ /hr*	0.22 m ³ /hr*	6kW	N/A	Thermostatic	102mm 4"	600mm 23 5/8"	No**	7 amp

* only when running.

** Yes - if gas hob is fitted.

† When installed with an electric hob, electricity required is 30 amp.

Plinth options



Two Oven plinth



Four Oven plinth

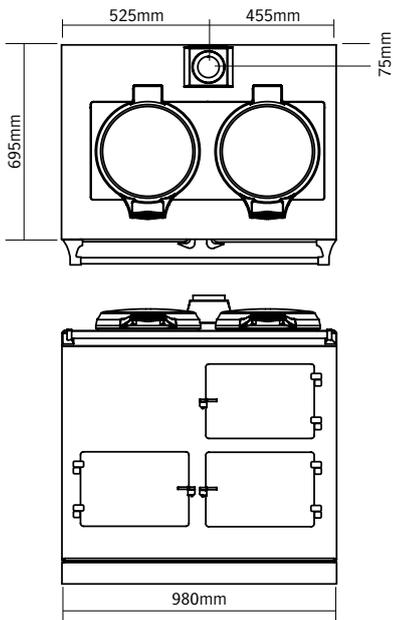
Redfyre plinths are available for both the Two and Four oven Traditional Range Cookers. Using one of these plinths avoids the need to build a base on which to place the cooker, as is often the case with other ranges. Both plinths are 80mm high.

Lid options

As page 46 (Universal lid options)

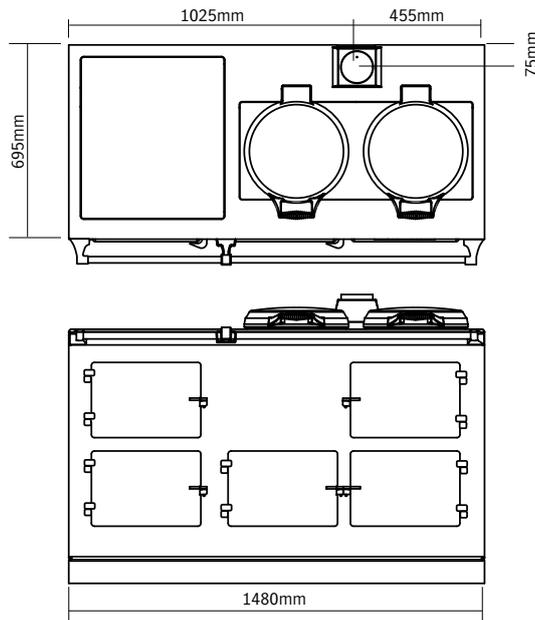
Dimensions

All dimensions include 80mm high plinth



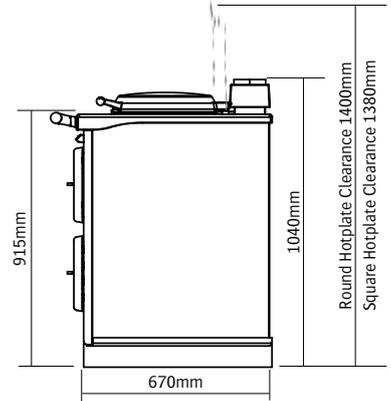
TWO OVEN

Plan and Front Elevations



FOUR OVEN

Plan and Front Elevations



TWO OVEN and FOUR OVEN

Side Elevation

DETAILED DIMENSIONS

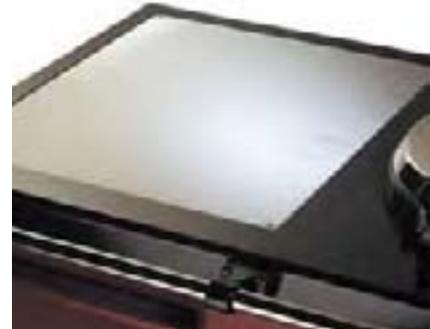
	Overall dimensions	Overall dimensions	Ovens	Hotplate clearance		Hotplate maximum
	2 Oven	4 Oven		Square	Round	dimensions
Width	980mm	1480mm	353mm	-	-	305mm
Height	915mm	915mm	258mm	1380mm	1400mm	-
Depth	695mm	695mm	465mm	-	-	305mm

Please note that these sizes may differ very slightly, as each cooker is handcrafted.

Heights: heights shown include the optional plinth.

Clearance to kitchen units: The Two Oven Traditional cooker is designed to fit into a 1000mm wide space with a 10mm clearance each side. The Four Oven Traditional is designed to fit into a 1500mm wide space with a 10mm clearance each side. The 10mm clearance is essential to aid servicing.

Four Oven side hob options



4 Ring gas hob (optional extra), Electric hob (optional extra),
Warming hob (supplied as standard, unless gas or electric hob is specified)

The Universal Technical specifications

UNIVERSAL TRADITIONAL COOKER

Fuel	Heat source	Approx. fuel consumption		Approx heat input	Controls	Flue pipe diameter	Minimum vertical rise to room	Air ventilation	Electricity supply †
		Low	High						
Kerosene 28 seconds (BS2869 Class 2)	6" Don natural draught vapourising burner	4 cc/min	8 cc/min	5kW	Manual	102mm 4"	600mm 23 ⁵ / ₈ "	No**	45 amp
Natural Gas	5 blade atmospheric burner	0.29 m ³ /hr*	0.57 m ³ /hr*	6kW	Thermostatic	102mm 4"	600mm 23 ⁵ / ₈ "	No**	45 amp
LPG Propane Gas	5 blade atmospheric burner	0.11 m ³ /hr*	0.22 m ³ /hr*	6kW	Thermostatic	102mm 4"	600mm 23 ⁵ / ₈ "	No**	45 amp

* only when running.

** Yes - if gas hob is fitted.

† When installed with an electric hob and/or fan oven/conventional oven, electricity required is 45 amp.

Plinth options



Universal plinth

Using a Redfyre plinth avoids the need to build a base on which to place the cooker, as is often the case with other ranges. This plinth is 80mm high.

Lid options



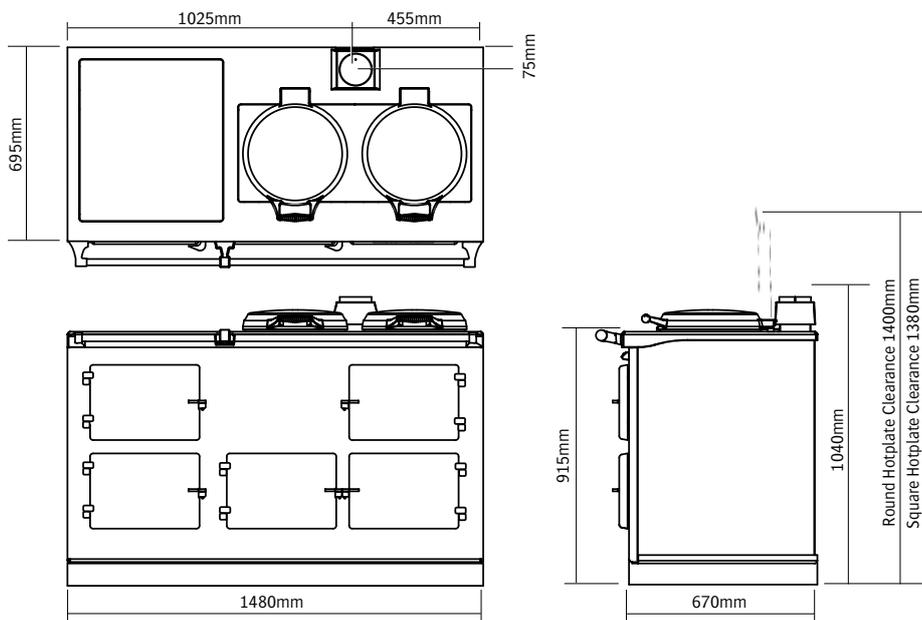
Round chrome-plated



Square chrome-plated

Dimensions

All dimensions include 80mm high plinth



Plan and Front Elevations

Side Elevation

DETAILED DIMENSIONS

	Overall dimensions	Ovens	Hotplate clearance		Hotplate maximum dimensions
			Square	Round	
Width	1480mm	353mm	-	-	305mm
Height	915mm	258mm	1380mm	1400mm	-
Depth	695mm	465mm	-	-	305mm

Please note that these sizes may differ very slightly, as each cooker is handcrafted.

Heights: heights shown include the optional Redfyre plinth.

Clearance to kitchen units: The Universal is designed to fit into a 1500mm wide space with a 10mm clearance each side. The 10mm clearance is essential to aid servicing.

Universal side hob options



4 Ring gas hob (optional extra), Electric hob (optional extra),
Warming hob (supplied as standard, unless gas or electric hob is specified)

The Central Heating Technical Specifications

CENTRAL HEATING COOKER – OIL (Kerosene C2 28 seconds BS 2869 Class 2)

BTU's Max to water	Heat source	Radiators*	Controls	Flue Pipe Diameter	Minimum vertical rise before bend	Air ventilation to room	Electricity supply
	Cooker 17.6kW Pressure Jet	N/A	Thermostat and internal programmer	127mm 5"	600mm 23 7/8"	166cm ² 25 1/2in ²	230–250Hz 7 amp fused
60,000	Boiler 65,200BTU 19.1kW Pressure Jet	12	Wall mounted thermostatic programmer**	127mm 5"	600mm 23 7/8"	166cm ² 25 1/2in ²	230–250Hz 7 amp fused
80,000	Boiler 86,700BTU 25.4kW Pressure Jet	16	Wall mounted thermostatic programmer**	127mm 5"	600mm 23 7/8"	198cm ² 30in ²	230–250Hz 7 amp fused
100,000	Boiler 108,600BTU 31.8kW Pressure Jet	20	Wall mounted thermostatic programmer**	127mm 5"	600mm 23 7/8"	230cm ² 32in ²	230–250Hz 7 amp fused
120,000	Boiler 130,500BTU 38.2kW Pressure Jet	24	Wall mounted thermostatic programmer**	127mm 5"	600mm 23 7/8"	262cm ² 36in ²	230–250Hz 7 amp fused

CENTRAL HEATING COOKER – GAS (Natural Gas only)

BTU's Max to water	Heat source	Radiators*	Controls	Flue Pipe Diameter	Minimum vertical rise before bend	Air ventilation to room	Electricity supply
	Cooker 17.6kW Gas Blown	N/A	Thermostat and internal programmer	127mm 5"	600mm 23 7/8"	141cm ² 22in ²	230–250Hz 7 amp fused
60,000	Boiler 75,750BTU 22.2kW Gas Blown	12	Thermostat remote programmer supplied by others	127mm 5"	600mm 23 7/8"	141cm ² 22in ²	230–250Hz 7 amp fused
80,000	Boiler 101,340BTU 29.7kW Gas Blown	16	Thermostat remote programmer supplied by others	127mm 5"	600mm 23 7/8"	170cm ² 26 1/4in ²	230–250Hz 7 amp fused
100,000	Boiler 127,270BTU 37.3kW Gas Blown	20	Thermostat remote programmer supplied by others	127mm 5"	600mm 23 7/8"	199cm ² 30 1/4in ²	230–250Hz 7 amp fused
120,000	Boiler 155,250BTU 45.5kW Gas Blown	24	Thermostat remote programmer supplied by others	127mm 5"	600mm 23 7/8"	228cm ² 35 1/4in ²	230–250Hz 7 amp fused

* Number of radiators quoted is based on an average radiator consumption of 5,000BTU's.

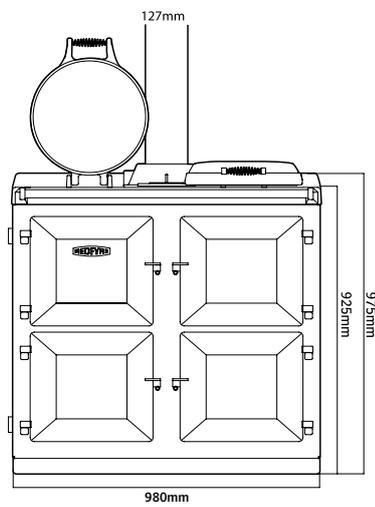
** This can be supplied by your dealer.

NB: The Cooking Control Panel is integral with your Central Heating range cooker. Please discuss the Central Heating Control Panel with your heating engineer or Redfyre retailer.

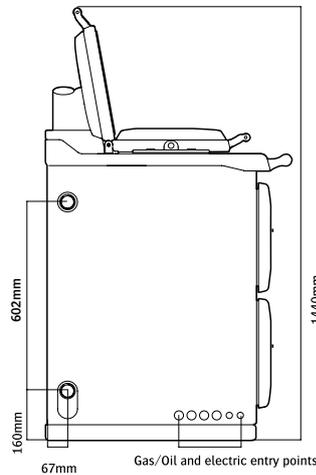
Flue adaptor



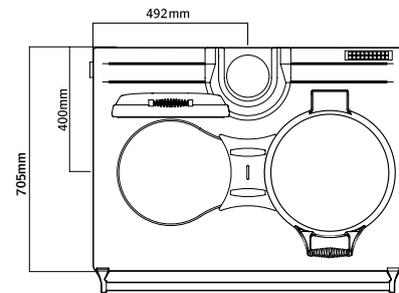
Dimensions



Front Elevation



Side Elevation and water connection points



Plan Elevation

DETAILED DIMENSIONS

	Overall dimensions	Main oven	Lower oven	Hot lid clearance to base	Hotplate maximum dimensions
Width	980mm	350mm	350mm	–	815mm
Height	925mm	310mm	310mm	1440mm	–
Depth	705mm	500mm	500mm	–	330mm

Please note that these sizes may differ very slightly, as each cooker is handcrafted.

Clearance to kitchen units: The Central Heating Cooker is designed to fit into a 1005mm wide space with a 10mm clearance each side. The Central Heating Cooker should be placed on a non-combustible surface, your dealer can advise you further.

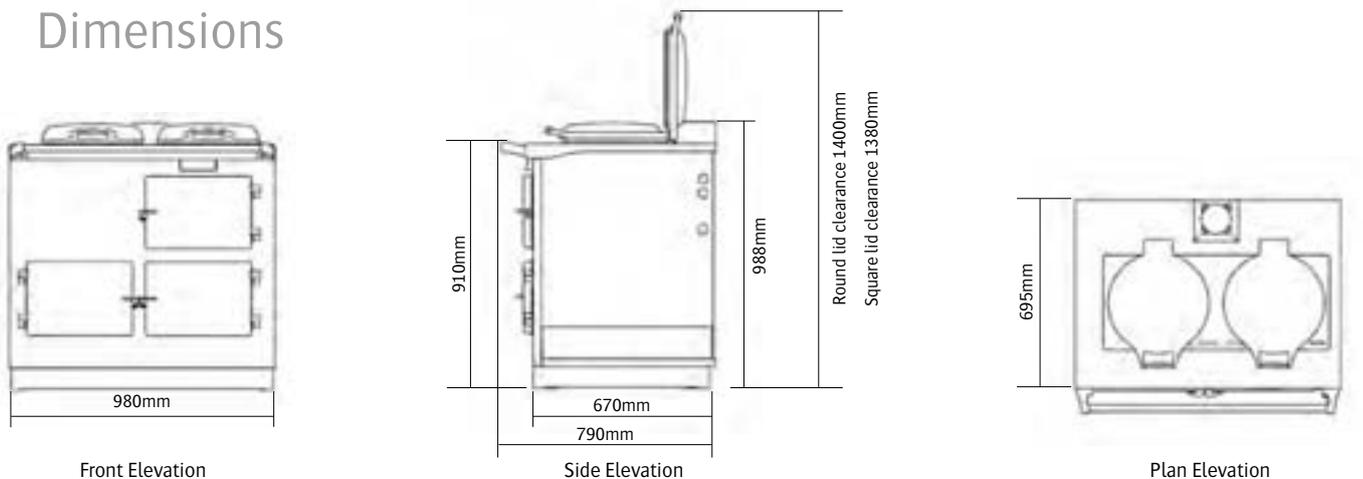
The Electric Technical specifications

ELECTRIC COOKER

Hob fuel	Electricity supply	Right hand hob power	Left hand hob power	Fan oven	Grill	Lower oven
Induction	40 amp	Variable up to 2.3kW	Variable up to 2.3kW	2.5kW	2.6kW	2kW
Radiant	40 amp	1.5kW/2.4kW	1.95kW - 1.05kW - 2.7kW	2.5kW	2.6kW	2kW

Energy rating class 'B' according to BS EN 50304:2001

Dimensions



DETAILED DIMENSIONS

	Overall dimensions	Ovens	Hot lid clearance to base	
			Square	Round
Width	980mm	355mm	-	-
Height	910mm	240mm	1380mm	1400mm
Depth	695mm	460mm	-	-

Please note that these sizes may differ very slightly, as each cooker is handcrafted.

Lid options – As page 46 (Universal lid options)

ACKNOWLEDGMENTS. Redfyre gratefully acknowledges the assistance of the following companies with the photographic settings:

Kitchens:
VR Design
Tel: 01392 462246
www.vrdesignuk.co.uk

Furniture:
Eclectique
Tel: 01392 250799
www.eclectique.co.uk

Kitchen Accessories:
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www.woodentops.co.uk

Stone & tiles:
Original Style
Tel: 01392 474058
www.originalstyle.com

Colour choice



Black



Claret



County Cream



Pewter



Forest Green



Royal Blue

Owing to variations in studio lighting and printing inks, cooker colours may vary slightly from those shown. Please ask your retailer to show you actual samples.



YOUR REDFYRE RETAILER:



£3.00



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Internet: www.redfyrecookers.co.uk

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