

Renovating or upgrading your home heating? Consider a cast-iron range cooker



A cast-iron case for range cookers:

- **An indulgence? No - an economical and practical choice**

A cast-iron range is an efficient and beautiful way to provide cooking, heating and hot water for your home. Using one to replace a boiler more than 15 years old could also reduce your fuel costs by up to a quarter. The boilers in Stanley & Rayburn range cookers have efficiencies of up to 85%, far exceeding the BER (Building Energy Rating) benchmark for cast-iron range cookers.*



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- **An investment in timeless style and long-term efficiency**

A range cooker is not just an appliance – it's a feature that adds character to your home and can also add to its resale value.

- **The incomparable taste of cast-iron cooking**

Cast-iron cooking seals in natural flavours and juices – creating healthy, delicious food.

- **The partnership of oil and cast-iron**

Oil is clean, safe and convenient, and offers increasing value for money.

Visit your local Stanley Centre today for amazing offers on range cookers.

STANLEY™

RAYBURN

Made by **AGA**

For information on your local Stanley centre or to request a brochure, please visit:

www.waterfordstanley.com OR LOCAL 1850 302 502

*Efficiency figures taken from SEI publications