

This information refers to the following products

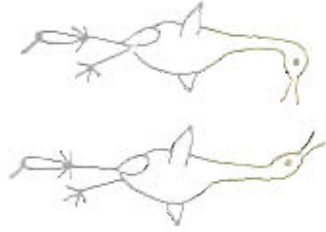
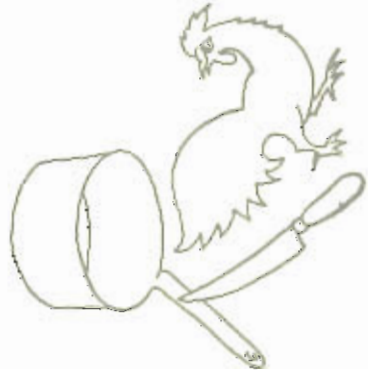
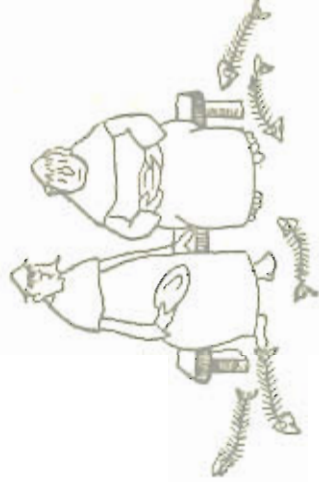
Agathermic Cooker (Solid fuel model)

WARNING

This information is a copy of an original archive, therefore Aga cannot be held responsible for its continued accuracy or relevance.

How to use your

AGATHHERMIC



Your AGATHERMIC

Regd. Trade Mark

Cooker and Water Heater will give you a life-time of trouble-free service if these simple directions are followed

GENERAL ROUTINE

- ★ Riddle and refuel the fire at regular intervals
- ★ Empty the ashpan once in 24 hours *before* riddling.
- ★ Close the insulating lids whenever the hotplate is not in use.
- ★ Keep the ashpit door closed. Clean the machined edges of the ashpit door and front plate regularly with the wire brush.
- ★ Clean the hotplate regularly with the wire brush.
- ★ Clean the flues inside the cooker once a month.
- ★ Ensure the chimney is kept clear.
- ★ Use utensils with flat machined bases.
- ★ Make sure the hot water system is thoroughly insulated.

THE CORRECT FUEL

Ordinary No. 2 Broken gas or hard coke is recommended as the most economical fuel. Phurnacite (which will give a longer burning period between refuellings) and other smokeless fuels may also be used, but coal and bituminous fuels are not suitable.

LIGHTING THE FIRE

The fire may be lit in the ordinary way with paper, wood and a small quantity of coal. Keep the ashpit door open until the fire is well alight, then close the ashpit door and fill the fire box with fuel to within about 2 in. of the filler plug. Before replacing the plug, clean any fuel dust from the plug seating.

A gas poker may be used to light the fire, in which case no kindling material will be necessary.

RIDDLING

In average use the grate should be riddled morning and evening. For maximum use an extra riddling may be necessary. Insert the pronged end of the riddling tool through the slot above the ashpan and engage it round the pivot on which the grate rests. Raise the shaft of the tool so that it engages in the ratchet teeth round the edge of the grate, and then, pressing the riddling tool gently against the pivot, move the grate to and fro until the fire has been cleared of ash.

REFUELLING

The cooker should be refuelled through the hole at the left-hand end of the hotplate. (Do not pour any fuel through the hole at the right-hand end). The fire box should be filled to within about 2 in. of the top and the filler plug seating cleaned before the plug is replaced.

FLUE CLEANING

The deposit of dust which collects in the flues of the cooker must be cleaned out once a month with the flue rake provided.

Remove the plug from the right-hand end of the hotplate and scrape the flue passage under the plate, and in the flue chamber, with the flexible flue rake. The deposit can be pushed towards the left so that it falls into the fire.

If the cooker is connected to the chimney with flue pipe, the pipe should be cleaned at approximately six-monthly intervals with a flexible flue brush obtainable from any ironmonger's shop.

The fire unit consists of two barrels, one inside the other. At intervals of six months or so the fire should be let out and the grate removed, and the space between the two barrels should be scraped with the barrel scraping tool.

REMOVING THE GRATE

To remove the grate, engage the hooked end of the riddling tool in the groove on the underside of the grate carrier and pull forward the grate

supporting hook on the left-hand side of the ashpit. Then lower the grate assembly and draw it out through the ashpit door.

To replace the grate, reverse this procedure.

NOTE.—When in position, the grate carrier is supported in the front by the hook only. The stop-plug on the right-hand side of the ashpit prevents the carrier from moving forward.

THE WATER HEATER

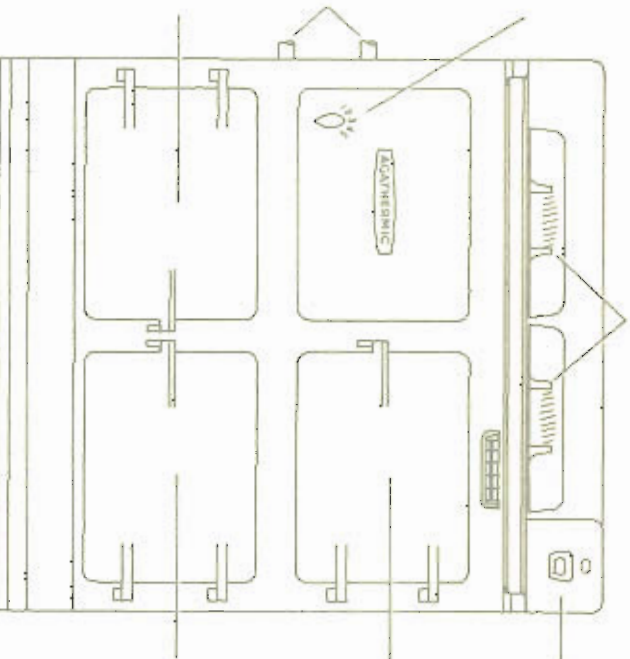
If the water heater is connected to a "direct" hot water system in a hard water district, it must be descaled at regular intervals as advised by your local Aga Agent. Chemical descaling is recommended.

For the most economical and satisfactory hot water supply the hot storage tank (or cylinder) *must* be thoroughly insulated, and if the connecting pipes are more than six feet each in length, they too should be lagged.

THE THERMOSTAT CONTROL

Both the cooking capacity and the hot water output are controlled by the thermostat which you can adjust to suit your individual requirements. For hotter ovens and hotplate the thermostat control should be advanced to a higher number, whereas at night time, or during periods when no cooking is to be done, the control may be returned, in the interest of fuel economy, to a lower setting.

The Hooplace
The hooplace is graded from very fast boiling on the left, over the fire, to simmering at the extreme right. Remember to close the lids whenever the hooplace is not in use.



The Thermostat Control

If high temperatures are required in the roasting oven or on the hobplate, "5" allows the control to "operate," "5" at night time, or during periods when no cooking is being done, the control may be returned to 1 or 2 to save fuel.

The Flow and Return Pipes

These are the pipes connecting the boiler inside the cooker to the hot storage cylinder. The lower pipe should be fitted with a drain cock for emptying the system and both pipes, if they are more than 6 feet each in length, should be lagged.

The Ashpit Door

The machined surface on the inner ashpit door and on the front plate should be cleaned regularly with the wire brush. It is important to keep the inner ashpit door tightly closed (except for 15-30 minutes when lighting the fire).



Ashpan and handle



Barrel scraping tool



Fire rake



Combined riddling tool and plug lifter



Wire brush



Fuelling funnel

The Slow Cooking Oven

The perfect oven for stocks, soups, stews, casseroles, or anything which needs long, slow cooking. With the thermostat control on "1" or "2," the oven can be used for overnight cooking.

The Flue Chamber

The flue chamber, connecting the cooker to the chimney, and the flue passages in the cooker must be cleaned once a month (see under Flue Cleaning).

The Roasting and Baking Oven

The cast iron construction and the balanced heating and ventilation of the oven ensure perfect Aga "quality" roasting and baking. Set the thermostat control to give you whatever temperature you need and that temperature will be maintained for as long as you wish.

Your local Agent's name and address is :



AGA HEAT LIMITED
20 NORTH AUDLEY STREET, LONDON, W.1

(Proprietors: Allied Ironfounders Ltd.)



The word **Agathermic** is a registered trademark of



Aga Heat Ltd.

AGATH

THE

NEW

AGATHERMIC



This is the cheapest way to heat your water, cook your food and warm your kitchen



1. Yes, it tucks into a 3-ft. recess . . . or an equally small space. Thoughtfully designed to avoid the need for structural alterations in the average size kitchen, the Agathermic measures only 2' 11" wide x 1' 10½" deep x 2' 9½" high.



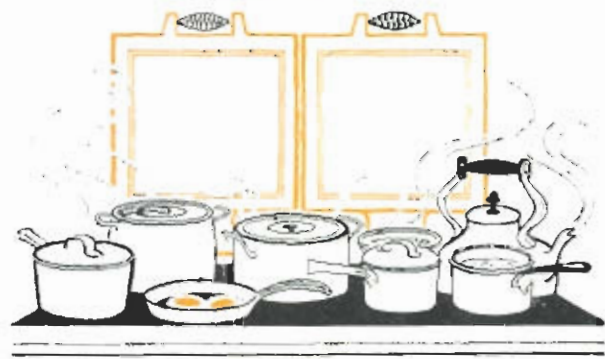
2. So easy to regulate Healthy appetites to satisfy (in haste!) at breakfast time? Only one for lunch? Dinner party in the evening? Just turn the simple thermostat control to the heat you need, and the Agathermic does the rest, automatically.



3. H'mm, such lovely hot water Lashings of hot water for steaming baths, for washing up and other homely chores. But if you don't need so much you can regulate the output to suit your needs. Just let it idle at night.



4. What big ovens! Here is Aga "quality" cooking—for you! Use these roomy ovens for a banquet or a small family meal. Bake, roast, stew or simmer, the Agathermic ovens make the simplest dishes a gourmet's delight.



5. A really generous hot plate Room for up to eight saucepans. You can boil quickly at one end, simmer slowly at the other endlessly. The heat is steady and controlled.



6. Someone loves this cosy kitchen Clean clothes airing, damp clothes drying, and in this kitchen a warm welcome to anyone who wants to make a cup of tea or heat a baby's bottle during the night.



... with quick, fuel-saving heat control is small enough for today's kitchens

Some people think that Aga cookers and water heaters are invariably bought by big families living in old, rambling houses buried in the depths of the country where electricity and gas have never penetrated.

Not a bit of it! Most Agas always have been, and always will be, bought by people who have to take a train to get to the country. Ever since they were first made thirty years ago Agas have been in town, competing on level terms with every other kind of cooking and water heating, and winning handsomely.

Why? Because the Aga combination of solid fuel cooking, water heating, and warmth in the kitchen can't be equalled. During these years Aga Heat Ltd. have kept abreast of the changing tastes and needs of housewives: and one of the things that many housewives want now is a cooker and water heater that will not only take up the minimum amount of room in today's pocket-sized kitchens, but will also respond to their varying needs.

Slips into a 3-ft. recess

Such a cooker and water heater is the new Agathermic—the kind of domestic pet that will settle down happily in your house, without taking up much room. So compact and streamlined in gleaming vitreous enamel, the Agathermic can do so much for you! Bake with a feather-light touch. Roast with tempting succulence. Simmer with gentle perfection. Grill, fry, boil, stew, as well as doing other useful jobs like making the toast

and warming the kitchen. Just as important, the Agathermic provides the water for steaming hot baths all for a surprisingly small amount of fuel!

Money well spent

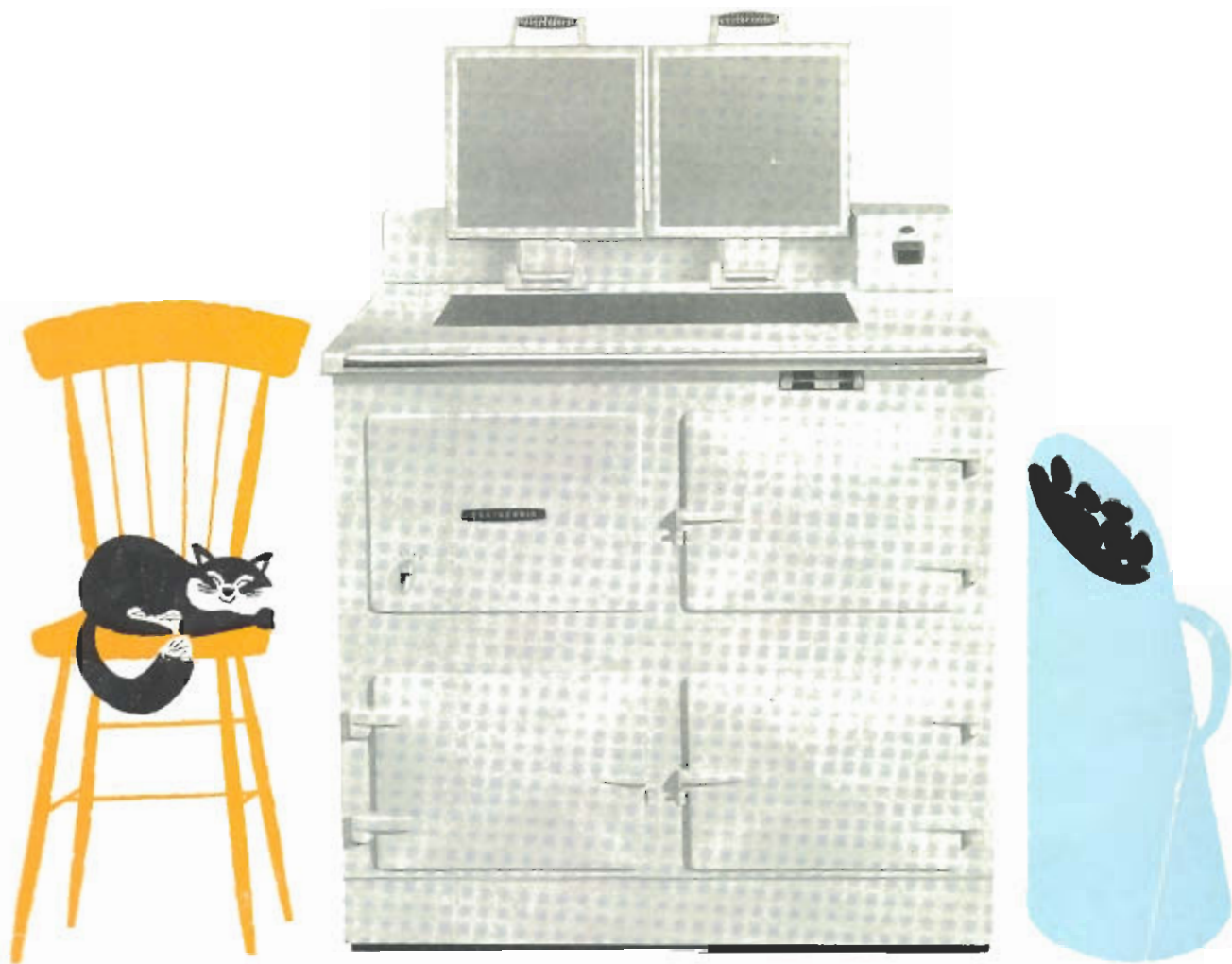
Without fuss or bother the Agathermic can be fitted into your kitchen. Not much more costly than a television set, it's a very sound investment when you consider that it looks after most of your household needs, is always impeccably behaved and lasts a lifetime. Better than a television set, it is guaranteed for 10 whole years.

Fuel-saving heat control

Although the Agathermic can deal with all the demands of a big household it is really designed for the small family with fluctuating needs. It can cook quite happily for eight or ten at home all day, but if your family stay at school for lunch or do not return home till the evening, you can conserve its heat by turning down the thermostat control to its lowest setting and letting the Agathermic idle until you need it. The Agathermic never wastes your precious fuel.

Add up what you are spending now on cooking, water heating and warming your kitchen. If you have been squandering your holiday money on those fuel bills, if you've been badgered by a bad tempered boiler or frozen to insensibility on winter mornings in a bleak kitchen, it is time to think about an Agathermic. You will find it an immeasurable comfort—and that goes for the extra money in your bank account too!





Three necessities in one

When some people begin to plan a new house or to modernise a kitchen they budget for a cooker, a separate water heater and perhaps an additional appliance to heat the kitchen in the winter. These three appliances, when you come to add up the separate bills, amount to rather a lot of money, not to mention maintenance and running costs. The new Agathermic does all these essential jobs at the same time and for the one cost, and being made by Aga its fuel economy (as you would expect) is unrivalled. Also, like other Aga products, the Agathermic is made from the finest materials and is guaranteed for ten years.

Buy your Aga the easy way

Today most people buy their television sets and their washing machines and big household items on Hire Purchase terms. And, of course, you can buy a new Agathermic this way too.

What's even better, Aga Heat Ltd. have now arranged for you to include the cost of installing on their Easy Payment Terms. You simply make a small initial deposit and then spread out the remainder into a series of monthly payments over a period of one to four years. Do ask your local Aga Agent about these special terms.

The name of your nearest stockist is :

AGA HEAT LIMITED

20 North Audley Street, London, W.1

Telephone : MAYfair 8454

PROPRIETORS :

ALLIED IRONFOUNDERS LTD.

Makers of cookers, boilers, fires and baths.

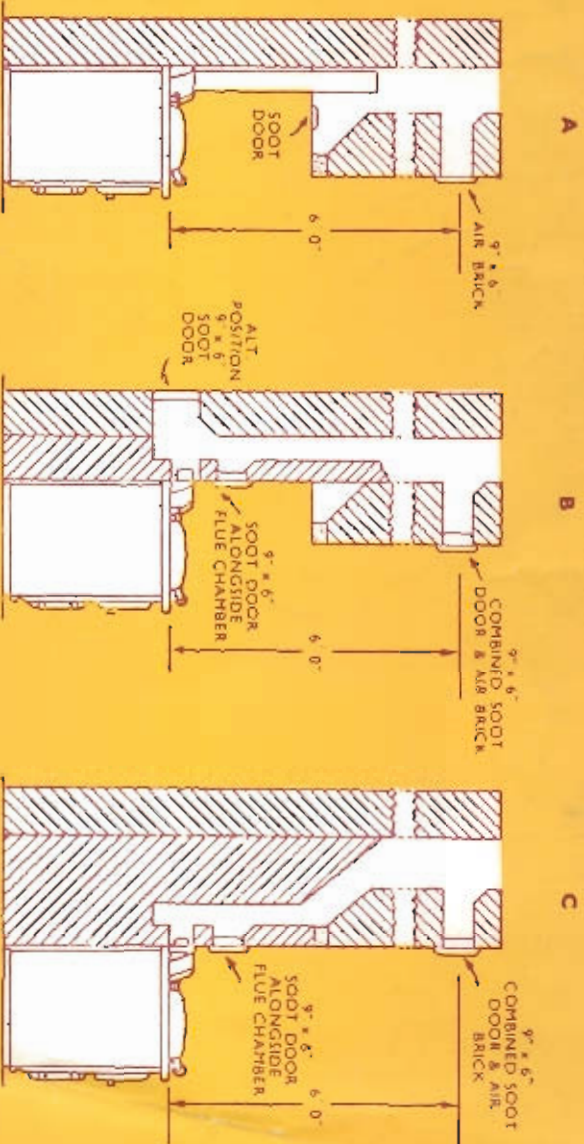


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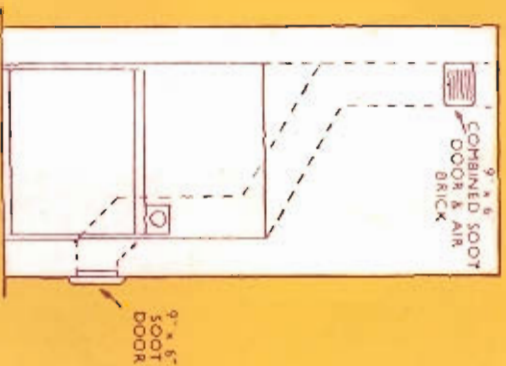
FLUE LAYOUTS



Cooker installed in a recess with flue pipe passing through the register plate into the throat of the chimney. An air inlet to the chimney is provided 6 ft. above the Cooker top plate.

If a recess is to be partially or completely bricked in, a 6 in. x 4 in. primary flue can be constructed in the new brickwork up to the throat of the chimney. A soot door should be provided near the flue outlet for sweeping the primary flue, and a further soot door should give

access to the main flue. This can be combined with an air inlet 6 ft. above the Cooker top plate. If possible the alternative position through the back wall should be chosen (see drawing B) in which case no other soot doors will be necessary.



Where no brick chimney is available the prefabricated True Flue manufactured by True Flue Ltd., 82 Brook Street, London, W.1., or Twin-wall Asbestos Cement Flues may be used on the advice of the Aga Distributor.

In installations such as those depicted in drawings B and C it is sometimes possible to combine the primary flue down below the flue outlet, and break it across to one side and through a soot door fitted in one of the jambs, or in the wall beside the Cooker. This results to a better looking installation since no soot door will be necessary above the top plate of the cooker.

AGA

THE

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Regd. Trade Mark

**COOKER
AND**

WATER HEATER

*Dimensions
Connections*

and

Flue Layouts

DIMENSIONS—FLUE AND WATER CONNECTIONS

Flue Chamber Outlets

The standard flue chamber can be converted to give a horizontal or vertical outlet. The horizontal outlet is used when a brick flue can be constructed in the wall immediately behind the cooker. The vertical outlet is used when the cooker has to be connected to the main flue by means of flue-piping. Heavy gauge asbestos cement flue material is recommended 3 in. inside diameter.

Base or Hearth

It is essential that the base or hearth on which the cooker stands should be level. The base must also be strong enough to take the weight of the cooker—approximately 85 cwt.

Sharing of Flue

The cooker may share a flue with any solid fuel burning boiler or closable appliance and will not alter the characteristics of the flue.

Flue Ventilation

Where the cooker does not share a flue with any other appliance, it is recommended that provision is made for introducing warm air dilution from the kitchen at a point about 6 ft. above the top plate level of the cooker. This is necessary in order to avoid condensation of the flue gases in the chimney and subsequent deterioration of the brickwork. In a standard 9 in. X 9 in. brick flue, an air brick having a minimum ventilation area of 10 sq. in. should be fitted. Suitable flue layouts are shown on the back page.

Boiler Connections

The flow and return pipe connections from the boiler are in tin copper pipe and provide for right-hand, left-hand or back connection.

Boiler Cleaning

Where a cast iron boiler is used, a removable panel is provided in the left-hand side plate for cleaning purposes, and the cooker must be installed in such a position that this panel is accessible. Alternatively, the use of a calorifier in hard water districts is highly recommended. A drain cock must be fitted in the return pipe for emptying down.

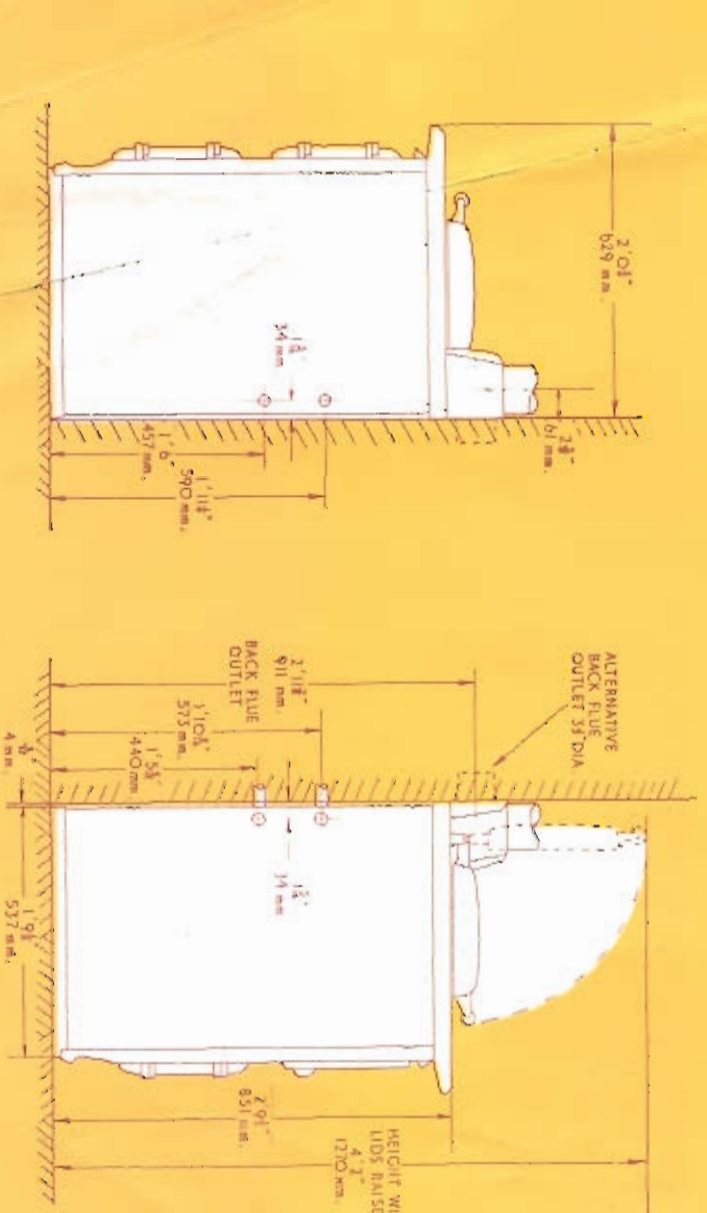
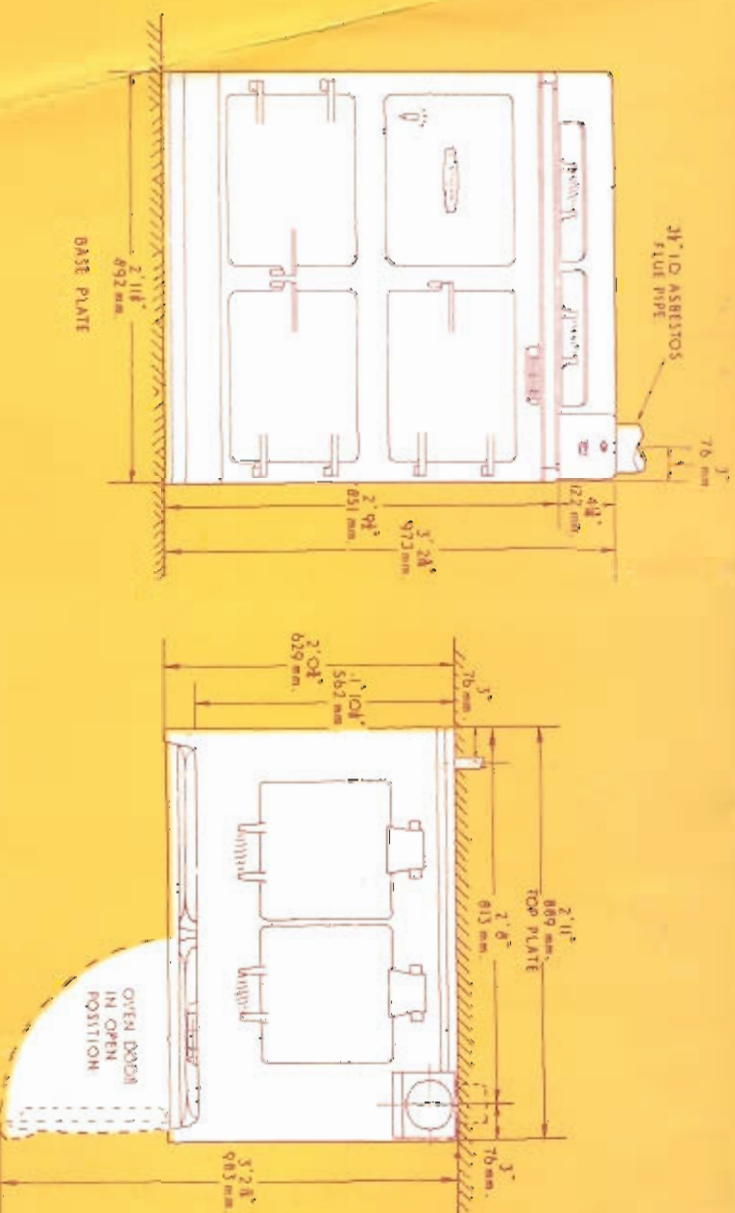
The Hot Water System

For maximum efficiency the water heater should be connected to a compactly designed domestic hot water system with a storage tank or cylinder of 25 to 40 gallons capacity fitted vertically.

Avoidable heat losses from the hot water must be eliminated by thoroughly lagging the storage tank or cylinder.

For the most economical hot water supply the flow and return pipes should not exceed 20 feet each in length, and they too, should be lagged. The draw-off pipes from the storage cylinder to the taps must be "dead-end" connections from the vent pipe.

The water heater is not designed to heat radiators but where the system is sufficiently compact a plain towel rail may be fitted under advice from one of our Authorised Distributors.



SIDE ELEVATION WITH RIGHT HAND
F. C. R. CONNECTIONS

SIDE ELEVATION WITH LEFT HAND
F. C. R. CONNECTIONS