

This information refers to the following products

Aga Solid Fuel Deluxe Cookers Models C, CB, E (1956-2001)

Please note that some original pages may not appear in original numerical order, but have been rearranged for clarity or deleted if not appropriate.

WARNING

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



Solid Fuel Cookers

Operating Instructions for Aga Solid Fuel Cooker Models C, CB, (2 Oven) 2= E, (4 Oven) =4=



Consumer Protection Act 1987

As manufacturers and suppliers of cooking and heating products, in compliance with Section 10 of the Consumer Protection Act 1987. We take every care to ensure, as far as is reasonably practicable, that these products are so designed and constructed as to meet the general safety requirement when properly used and installed. To this end, our products are thoroughly tested and examined before despatch.

IMPORTANT NOTICE: Any alteration that is not approved by Aga-Rayburn, could invalidate the approval of the appliance, the warranty and could also infringe the current issue of the statutory requirements.

Control of Substances – Health and Safety

Important:

This appliance could contain any of the materials that are indicated

below. It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling, where applicable, the pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and safety, see below for information.

Firebricks, Fuel beds, Artificial Fuels – when handling use disposable gloves.

Fire cement – when handling use disposable gloves.

Glues and sealants – exercise caution – if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre, Kerosene Oil – may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling and contact with skin or eyes. Use disposable gloves, face masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product reduce dust with water spray, ensure that parts are securely wrapped.

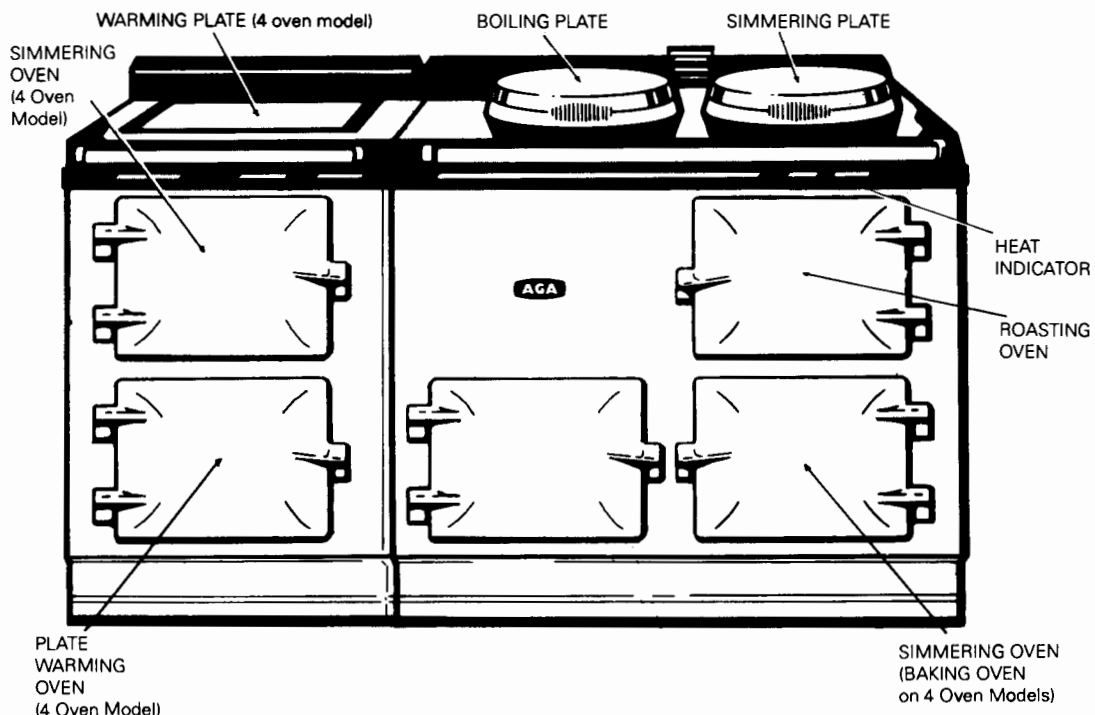
YOUR AGA COOKER

Your Aga is a heat-storage storage cooker and is designed to stay alight permanently. An automatic control adjusts the amount of air going to the fire. This will; fully heat the cooker after first lighting, keep the temperature steady when the cooker is not in use or return it to the steady temperature after cooking has been completed.

However for the most effective operation of the cooker the following points should be carefully observed:

1. Use one of the recommended fuel. (See page 2).
2. Remove the ashes once in 24 hours before riddling.
3. Riddle and refuel the fire at regular intervals, morning and evening in the case of Models C and E, and morning, evening and midday in the case Model CB.

4. Keep the ashpit door tightly closed. Clean the machined edges on the ashpit door and the front plate regularly with the wire brush.
5. Clean the flues inside the cooker once a month.
6. Ensure that the chimney is kept clear at all times. The chimney **must** be swept at least once yearly.
7. Close the insulating lids whenever the hot plates are not in use.
8. Clean the hot plates regularly with the wire brush.
9. Utensils with ground flat bases must be used to make perfect contact with the hotplates.
10. The hot water system must be thoroughly insulated (Model CB).
11. Have the cooker serviced at regular intervals by your Authorised Aga Distributor.
12. Take care, when closing the oven doors, to lift them onto the catch.



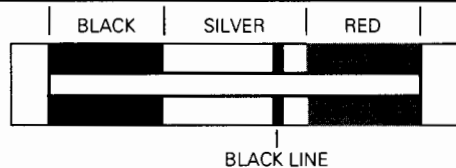
- Your Aga is also supplied with the following accessories:
1. Large roasting tin with grill rack.
 1. Half-size roasting tin with grill rack.
 2. Oven Grid Shelves.
 1. Plain Shelf.
 1. Wire Brush.
 1. Toaster.
 1. Aga Book.

This Solid Fuel Aga is also supplied with a set of tools shown in Fig.1.

In addition there is a guarantee registration card which should be completed and returned to the Aga-Rayburn Distributor.

A full description of cooking with your Aga is given in the Aga Book.

THE HEAT INDICATOR



The heat indicator is above the Roasting Oven door and has three sections - black, silver and red. When the mercury is on or about the line in the silver section the Cooker is at correct working temperature. The purpose of the heat indicator is to show whether or not the cooker as a whole contains the full amount of stored heat and it should, therefore, only be referred to first thing in the morning or after a period of several hours during which no cooking has been done.

AUTOMATIC CONTROL

The setting of the control (on the top left hand side of the front plate) at No.2 should normally ensure that the cooker runs at the correct temperature, with the mercury on or about the black line in the silver section of the heat indicator.

Any discrepancy can be resolved by marginally advancing or retarding the knob to compensate - the higher the number, the higher the temperature setting.

Once the correct setting has been confirmed, the control will operate automatically to maintain the cooker at full temperature and need not be altered.

If with the control on its usual setting, the mercury fails to return to the line on the heat indicator after a period of several hours without cooking, a blockage of the flues or chimneys may have occurred. (Please refer to "Flue Cleaning").

If the mercury is exceeding the line there may be a leakage of air into the cooker through the ashpit door in which case the machined edge of the door should be cleaned with the wire brush.

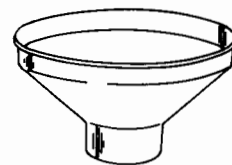
THE CORRECT FUEL

Anthracite Large Nuts and the following Manufactured fuels; Sunbrite Doubles, Phurnacite, Ancit, Extracite and Maxibrite are the only recommended fuels.

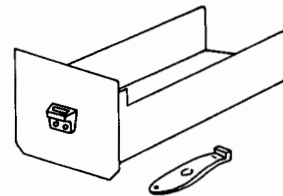
Oversize fuel lumps should be broken down to size. Stones and other foreign bodies should be removed when fuelling.

Fuel should be stored under cover, particularly the manufactured fuels which must be kept dry.

FUELLING FUNNEL



ASHPAN AND HANDLE



COMBINED RIDDLING TOOL AND PLUG LIFTER



LONG FLUE RAKE



SHORT FLUE RAKE



BARREL ROTATING TOOL



Fig.1 Tools for the Solid Fuel Aga

LIGHTING THE FIRE

Make sure the grate and carrier are in position. (See instructions on removing the grate).

1. Remove the filler-plug from the left-hand hotplate.
2. Push six to eight loosely crumpled sheets of newspaper through the filler plug hole and down on to the grate, and cover with a shovelful of charcoal.
3. Clean any charcoal dust from the hotplate and filler plug seating and replace the plug.
4. Turn the plug in the right-hand hotplate upside down and block the 2in. hole below the door with rag.
5. Light the paper on the grate from underneath and leave the ashpit door open. When the charcoal is glowing, add about a shovelful of fuel and when this in turn is well alight, put on a full charge, clearing any dust from the seating before replacing the plug.
6. Remove the obstruction from the hole under the ashpit door and close the ashpit door and left-hand insulating lid. The plug in the right-hand hotplate may be left upside down for about an hour after lighting and this will help to dry out any condensed moisture and to warm the chimney. Leaving the right-hand lid open is a reminder that the plug is still reversed.

A gas poker may be used to light the fire of the Aga. In this case the same procedure should be used though no kindling material will be necessary. Insert the gas poker into the dead fuel above the grate.

RIDDLING (See Fig.2)

The grate must be riddled morning and evening in the case of Models C and E. In the case of Model CB a third riddling, and the addition of a little fuel may be necessary at midday. The ashpan should be emptied once daily before riddling.

1. 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.
2. Raise the shaft of the tool so that it engages in the ratchet teeth round edge of the grate and then, pressing the riddling tool gently against the pivot, rotate the grate backwards and forwards until the fire has been cleared of ash.
3. After riddling, close the ashpit door and ensure that it makes an airtight joint with the front plate.

REFUELLING

The cooker should be refuelled through the hole in the left-hand hotplate after riddling. (Do not pour any fuel through the hole in the right-hand hotplate). The firebox should be filled to within 2in. of the hotplate surface. It is essential that the filler plug seating is cleaned with the wire brush before the plug is replaced. To ensure that the plug seats correctly, give it half a turn with the plug lifting tool after replacing.

REMOVING THE GRATE (See Fig.3)

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

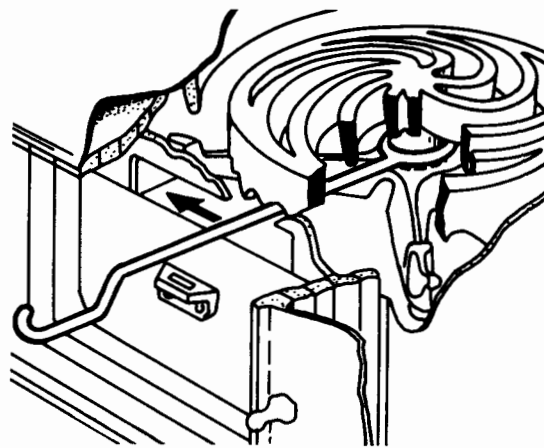


Fig. 2 Riddling

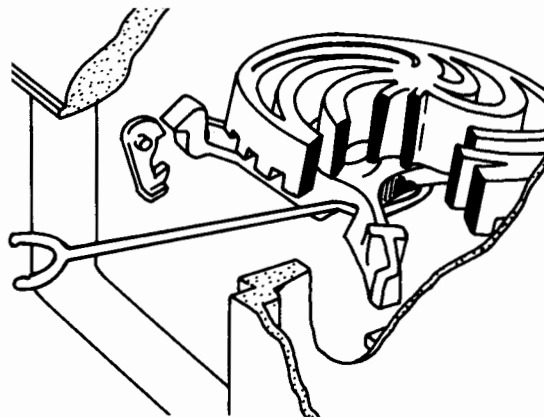


Fig. 3a Removing the Grate

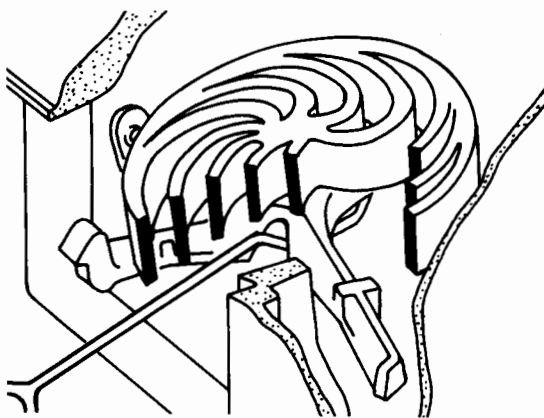


Fig. 3b Removing the Grate

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-LUG ON THE RIGHT-HAND SIDE OF THE ASHPIT PREVENTS THE CARRIER FROM MOVING FORWARD.

FLUE CLEANING (See Fig.4)

The products of combustion which collect in the flues of the cooker must be cleaned out once a month with the flue rakes in the manner illustrated.

1. Remove the plug from the right-hand hotplate and scrape the flue passages under the plate on both

sides of the dividing bar with the long flexible rake, withdrawing the deposit through the hole in the hotplate.

2. Remove the flue chamber cover and with the short rake, remove the flue chamber deposit.
3. Scrape clean the top edge of the dividing bar and the under-surface of the plug.
4. After clearing the flue passages, insert the rotating tool in the holes on the surface of the left-hand hotplate and rotate the plate vigorously in both directions. Ensure that the plate is centralised in the hotplate opening so that the surrounding loose ring lies level. Then riddle the grate.
5. If the Aga Cooker is connected to the chimney by means of flue piping, the piping should be cleaned at approximately 6-monthly intervals with a flexible flue brush obtainable from any Ironmonger's shop.

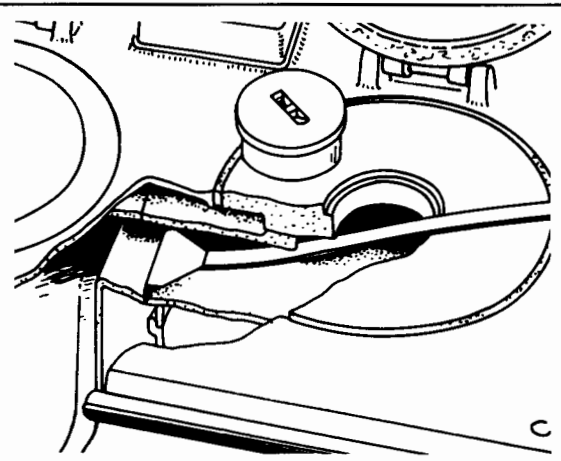


Fig. 4a Flue Cleaning

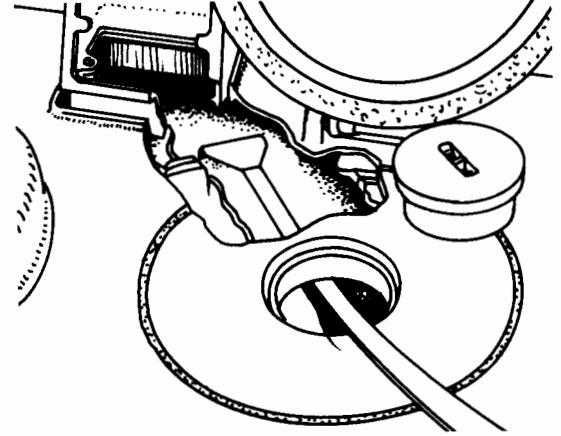


Fig. 4b Flue Cleaning

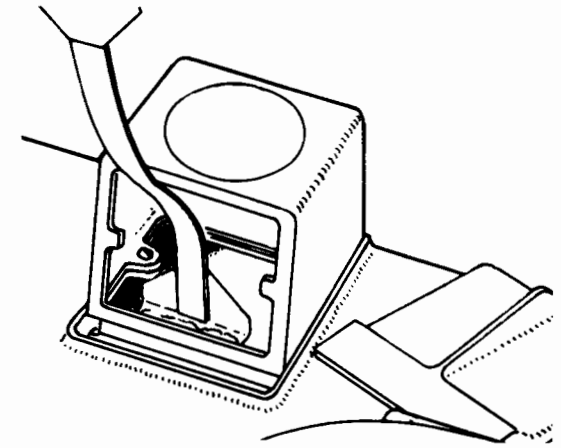


Fig. 4c Flue Cleaning

FROST PRECAUTIONS (MODEL CB)

In the event of the cooker not being lit for long periods during very cold weather, the advice of the local HETAS Ltd or authorised Aga Distributor should be obtained.

SERVICING

For continued efficient and safe operation of the appliance it is important that servicing is carried out at regular intervals by your Aga Distributor

The cooker should be turned **OFF** by the User the night preceding the day of servicing so that the appliance will have cooled down by the following morning.

A HOT APPLIANCE CANNOT BE SERVICED.

OPERATING YOUR AGA

The following points are intended to help you during the period of change-over from your previous cooker to the Aga way of life.

You will also find that the Aga Book provides a very useful introduction to the cooker.

After Your Aga has been Erected

When it first lit, your Aga will emit an odour for a short while. Do not worry, this is simply due to protective oil burning off the hotplates. If you can wipe the inside of the hotplate lids whilst the Aga is heating up it will avoid a film of this oil being deposited on the inside of the lids. Also, condensation may occur on the top-plate and front-plate whilst the Aga is heating up.

This should be wiped away as soon as possible.

Beginning to Cook on you Aga

The first "Golden Rule" of the Aga is to cook as much as possible in the ovens - without changing your menus. This not only conserves heat but also reduces cooking smells and condensation into the kitchen.

The Roasting Oven can also be used for grilling (at the top) and shallow frying (on the bottom).

Do keep the insulated lids down when the hotplates are not in use so that the heat stored in the cooker is conserved.

For the optimum cooking performance, use the Agaluxe utensils and the Aga cast iron cookware. They all have thick ground bases which give the best contact with the hotplates.

The Agaluxe pans can be stacked in the Simmering Oven. This is especially useful for steaming vegetables and simmering sauces.

Store the Plain Shelf out of the Aga. Use it, cold, in the Roasting Oven on a 2 oven Aga to deflect the heat from the top of the oven thus creating a more moderate oven temperature. It can also be used as a baking sheet.

The Aga Cake Baker can be used in the 2 oven Aga for cakes needing over 45 minutes cooking.

A guide to Aga cooking is given overleaf.

Ask your Distributor for an invitation to an Aga demonstration.

CLEANING AND CARING FOR YOUR AGA

**REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.
DO NOT USE ABRASIVE PADS OR OVEN CLEANER.**

Top-plate and Front-plate

The easiest way to clean the Aga top-plate and front plate is to mop up spills as they happen. Baked-on food is more difficult to clean but can usually be removed with proprietary vitreous enamel cleaners or mild cream cleaners using a cloth or, if necessary, a nylon scouring pad. If milk or fruit juice, or anything containing acid, is spilt on the Aga, wipe it up immediately.

Also clean off any condensation streaks on the front-plate around the oven doors or the vitreous enamel maybe permanently discoloured.

All that is usually needed to keep the vitreous enamelled surfaces of your Aga bright and clean is a daily rub over

with a damp soapy cloth followed immediately with a clean, dry cloth to avoid streaks.

Remember the top-plate and the chrome lids will scratch if pans or utensils are dragged across them.

Insulating Lids and Oven Doors

The linings of the insulating lids and oven doors may be cleaned with a cream cleanser or a soap impregnated pad.

Open the lids and lift off the oven doors to allow them to cool a little before cleaning. Do not, however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.

Refer also to the Cleaning Section in the Aga Book.

Ovens and Hotplates

The cast-iron ovens help to keep themselves clean; they merely need to be brushed out occasionally with a long-handled stiff brush. The Simmering and Plate Warming Ovens on the 4 oven Aga may be cleaned with a damp soapy cloth.

The wire brush is provided for cleaning the hot plates and any burnt-on spills in the cast iron ovens.

Roasting Tins

The roasting tins should be cleaned in hot, soapy water, soak if necessary, a nylon scouring pad can be used.

DO NOT place in the dishwasher or use other caustic cleaners.

DO NOT USE ANY OVEN CLEANERS.

GUIDE TO AGA COOKING

As the Aga Cooker is heated differently from an ordinary cooker, exact conversions are not possible. Look in the Aga Book for a similar recipe. Below is a quick guide to oven usage.

OVEN TEMPERATURE	2=TWO OVEN AGA	=4=FOUR OVEN AGA
HIGH	ROASTING OVEN	ROASTING OVEN
GRILLING SCONES PASTRIES BREAD YORKSHIRE PUDDING ROASTS SHALLOW FRYING	Top - Grilling; 2nd runner - Scones, Small Pastries; 3rd runner - Bread Rolls, Yorkshire Pudding; 4th runner - Roasts, Poultry, Small Cakes in cases in the large meat tin. Grid shelf on oven floor - Loaves. Oven floor - Shallow frying. Quiche.	Top - Grilling; 2nd runner - Scones, Small Pastries; 3rd runner - Bread Rolls, Yorkshire Pudding; 4th runner - Roasts, Poultry. Grid shelf on oven floor - Loaves. Oven floor - Shallow frying, Quiche.
MODERATE	ROASTING/SIMMERING OVEN	BAKING OVEN
CAKES BISCUITS FISH SOUFFLÉS SHORTBREAD CHEESECAKES	Place grid shelf on floor of Roasting Oven. Protect food with the cold plain shelf slid on second or third runners. For cakes that require over 45 mins. use the Cake Baker. Alternatively with fish, cheesecake, start off in Roasting Oven, finish in Simmering Oven.	Towards top - Whisked Sponges, Some Biscuits, Small Cakes. Middle - Fish, Soufflés. Grid shelf on oven floor - Victoria Sandwiches, Shortbread and Cheesecake.
LOW	SIMMERING OVEN	SIMMERING OVEN
CASSEROLES STOCK MILK PUDDINGS MERINGUES RICH FRUIT CAKES	For Casseroles, Stock, Milk Puddings, bring to heat elsewhere on the Aga then transfer to Simmering Oven. (One exception is Meringues). Rich Fruit Cakes can be cooked for a long time here.	For Casseroles, Stock, Milk Puddings, bring to heat elsewhere on the Aga then transfer to Simmering Oven. (One exception is Meringues). Rich Fruit Cakes can be cooked for a long time here.

With Aga-Rayburn's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliances described and illustrated at any time.

Aga

Aga-Rayburn

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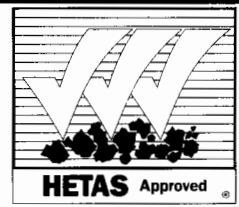
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Installation Instructions for Aga Solid Fuel Cooker Models C, CB and E



Solid Fuel Cookers

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Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre, Kerosene Oil – may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling and contact with skin or eyes. Use disposable gloves, face masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product reduce dust with water spray, ensure that parts are securely wrapped.

PRE- INSTALLATION ADVICE

With specific exceptions, the installing of any type of Aga Cooker is subject to the respective directions contained in the current Building Regulations.

Practical guidance to meeting such requirements are contained in the Approved Document J/1/2/3 Part J- Heat Producing Appliances of the Building Regulations.

In addition, Planning Permission may need to be obtained, which should be applied for separately.

Performance

The cooker with optional domestic hot water boiler only, is intended to burn continuously on smokeless fuels only, and has been approved by the Domestic Solid Fuel Appliance Approval Scheme. A thermostat control ensures a continuous even burning condition with the appliance up to cooking temperature at idling condition, and provides automatic service.

NOTE: AGA SOLID FUEL COOKERS ARE DELIVERED EX-WORKS UNASSEMBLED. ASSEMBLY IS UNDERTAKEN ON SITE BY THE AUTHORISED AGA DISTRIBUTOR.

Cooker Base or Hearth

It is essential that the base or hearth on which the cooker stands should level, and be capable of supporting the total weight of the respective cooker.

Models C and CB	— 480kg
Model E	— 635kg

The hearth must be of non-combustible material for a minimum thickness of 125mm and comply with the respective clause in the Building Regulations.

The wall immediately behind the cooker must be of non-combustible material, for a minimum thickness of 200mm.

INSTALLATION REQUIREMENTS

The installation of the appliance must be in accordance with the relevant requirements of the current Building Regulations, current I.E.E. Wiring Regulations and the byelaws of the local Water Undertaking where applicable. It should be in accordance with any relevant requirements of the Local Authority and the relevant recommendations of the following current British Codes of Practice:

BS 8303 Codes of Practice for Installation of Domestic Heating and Cooking Appliances Burning Solid Mineral Fuels.

Building Regulations

J/1/2/3 Provision for introduction of air supply and discharge of products of combustion for appliances.

BS 4543 Specification for chimney for solid fuel appliances. Part 2.

Building Regulations

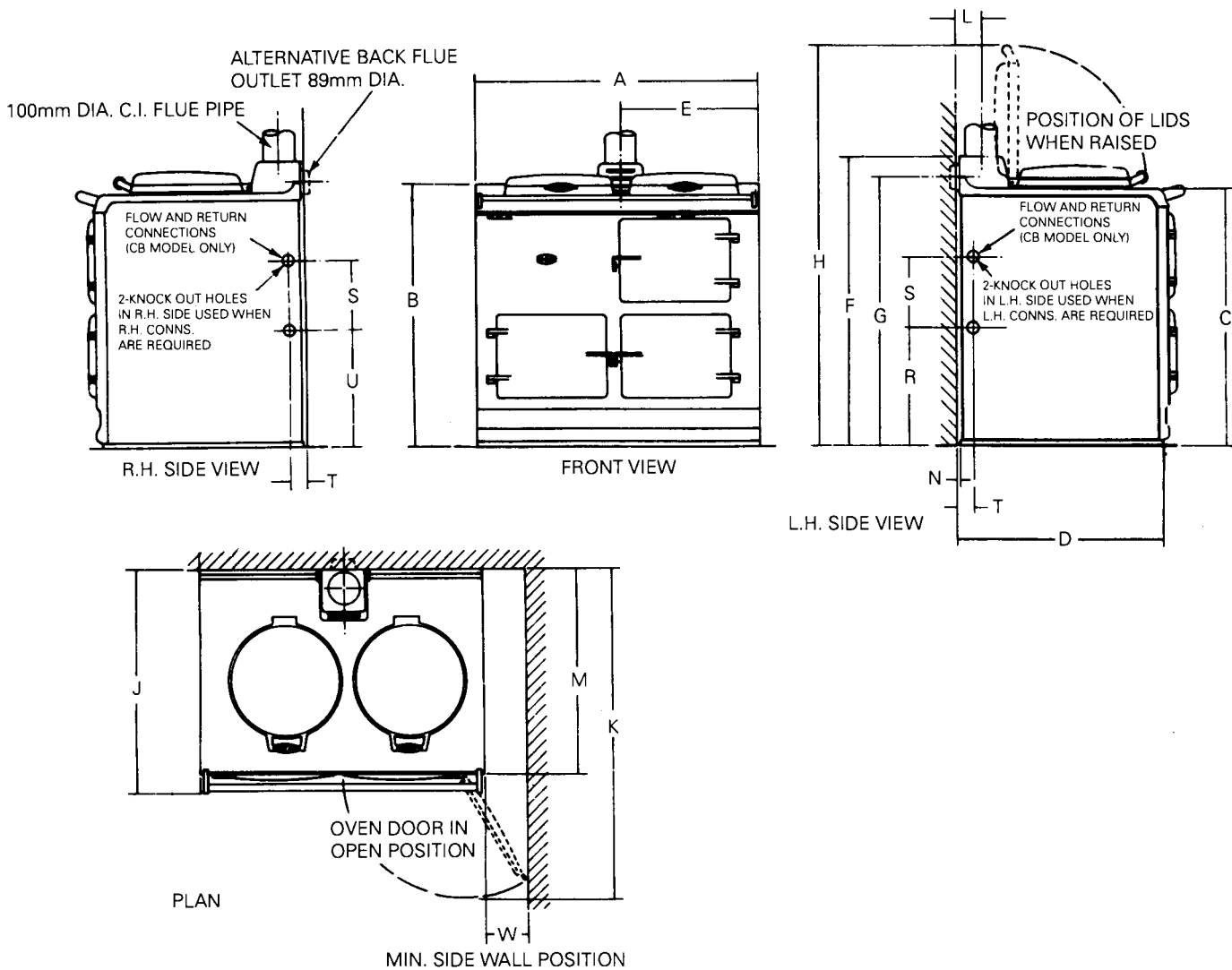
J/1/2/3 Provision for protection against fire and heat.

BS 6700 Specification for design, installation, testing and maintenance of services supplying water for domestic use within buildings and their curtilages.

LOCATION

The location chosen for the appliance must permit installation and the provision of a satisfactory flue and an adequate air supply. The location must also provide adequate space for servicing and air circulation around the appliance. See '**Installation of Cooker**'.

Models C and CB



	A	B	C	D	E	F	G	H	J	K	L	M	N	R	S	T	U	W
mm	987	889	851	679	467	959	889	1314	756	1125	64	698	3	535	133	53	554	116

FLUE SYSTEM

Detailed recommendations for fluing are given in the current Building Regulations J/1/2/3.

The following notes are intended to give general guidance: The cross sectional area of the flue serving the appliance must not be less than the area of the flue outlet of the appliance.

The flue pipe to be used must not be less than 100mm internal diameter. Flue pipes and fittings should be constructed from one of the following materials:

- Mild steel with a wall thickness of 3mm minimum.
- Stainless Steel to BS 1449 Part 2.
- Cast Iron to BS 41, acid resistant vitreous enamel lined.
- Mild Steel, acid resistant vitreous enamel lined to BS 1344 Part 2.

CHIMNEYS

Chimneys should be built of masonry or be assembled from factory-made insulated components. Masonry chimneys may be built of any masonry material, with a lining, or if flue blocks, without a lining.

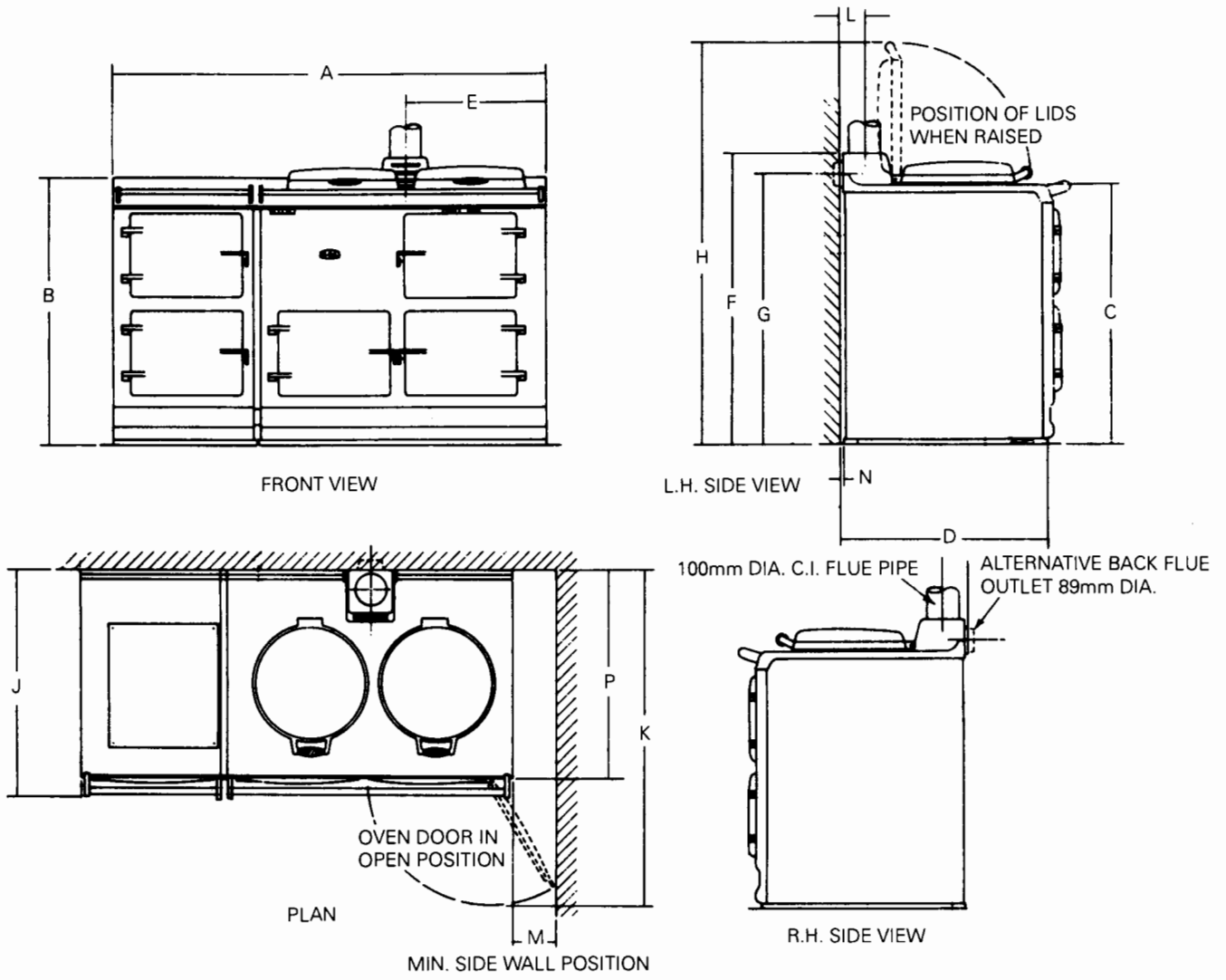
The chimney lining should be 150mm minimum diameter and be formed of moisture and acid resistant liners to BS 1181 with rebated or socketed joints uppermost.

Alternatively, linings may be imperforate clay flue pipes as described in BS 65 or flue blocks to BS 1289 and installed to BS 6461 Part 1.

A 127mm minimum diameter factory-made insulated chimney, complying to BS 4543 Part 2 may be fitted and installed to BS 7566 Parts 1 to 4.

The flue should terminate with a fitting of a flue outlet terminal.

Model E



	A	B	C	D	E	F	G	H	J	K	L	M	N	P
mm	1487	889	851	679	467	959	889	1314	756	1125	64	116	3	698

The point of termination must not be within 600mm of an openable window, air vent or any other ventilation opening.

Chimney Terminations

All chimneys should terminate above the roof level in accordance with current Building Regulations and statutory requirements as outlined in BS 6461 Part 1 and BS 7566 Parts 1 to 4.

However well designed, constructed and positioned, the satisfactory performance of a flue can be adversely affected by the downdraught caused by adjacent tall buildings and trees or even nearby hills. These deflect the wind creating a zone of high pressure over the terminal causing it to blow directly down the chimney flue.

A suitable anti-downdraught terminal such as the Marcone will usually effectively combat low pressure down-blow but no known cowl is likely to prevent downdraught due to a high pressure zone.

AIR SUPPLY

Detailed recommendations for air supply are given in the current Building Regulations J/1/2/3 Section 1.

The following notes are intended to give general guidance:

Kitchen or Internal Space Air Supply

Wherever a flued appliance is to be installed, it must have a permanent air vent. This vent must be either direct to outside air or to an adjacent room or internal space which must itself have a permanent air vent of at least the same size direct to outside air. The minimum effective area of the permanent air vent in the outside wall must be 30cm² (4.5in²) for Models C, CB and E.

Air Extract Fans

Building Regulations 1990 permit the installation of an air extract fan in a kitchen containing a solid fuel appliance.

The appliance must be able to operate effectively whether or not the fan is running. To this end:

1. Ensure the fan duty is capable of coping with the respective kitchen/room volume. Avoid an oversize fan duty performance.
2. Follow the directions recommended by the fan manufacturer on the necessary air ingress needed for the fan or overhead cooker hood, then add this compensatory area to that recommended for the appliance's primary air needs, to form a permanent air vent.
3. Ensure the wall location of the fan does not deprive the appliance of primary air.

THE HOT WATER SYSTEM (Model CB only)

In a domestic hot water system, the hot water storage vessel must be of the indirect cylinder or calorifier type.

NOTE: RELAXATION IF INDIRECT CYLINDER DIRECTIVE IS PERMISSIBLE IN REGIONAL AREA OR PROVEN SOFT WATER STATUS, WHERE A VITREOUS LINED BOILER IS AVAILABLE FOR CONNECTION TO A DIRECT COPPER CYLINDER UTILISING NON-FERROUS PIPES AND FITTINGS.

The hot water storage vessel should be insulated, preferably, with not less than 75mm thick mineral fibre or its equivalent.

Pipework should be insulated to help prevent heat loss and possible freezing, particularly where pipes are run through roof spaces and ventilated under floor spaces.

Cisterns situated in areas which may be exposed to freezing conditions should also be insulated.

Draining taps must be located in accessible positions which permit the draining of the whole system, including the boiler and hot water storage vessel. Draining taps should be at least 13mm nominal size and be in accordance with BS 2879.

The use of horizontal pipe runs should be avoided wherever possible in order to prevent the collection of air in the system. If horizontal runs are unavoidable, the pipes should rise upwards in the direction away from the boiler.

Hot water systems should be in accordance with the relevant recommendations given in BS 6700.

WATER CIRCULATION SYSTEM (Model CB only)

The cooker boiler should be connected to a cistern water supply and subject to a maximum head of 18.25m and water carrying copper tubes should be to BS 2871:1.

The 28mm minimum diameter primary flow pipe must rise continuously from the cooker boiler to the cylinder to ensure good gravity circulation and have an open vent.

The 28mm diameter primary flow and return pipes must not exceed 5.5m each in length and be well insulated.

Water Connections (Model CB only)

The two 28mm copper flow and return pipes from the boiler can be obtained for right hand or left hand connections.

Hot Water Storage Connections (Model CB only)

It is recommended that an indirect 190 litre hot water storage cylinder of the double feed type eg (Manufactured by Albion Cylinders) complying with BS 1566 Part 1: DF Type 10, should be lagged and fixed vertically as near as possible to the cooker. The water draw-off pipes to the taps must be dead leg connection from the vent/expansion pipe. A drain tap must be fitted at the lowest point of the system.

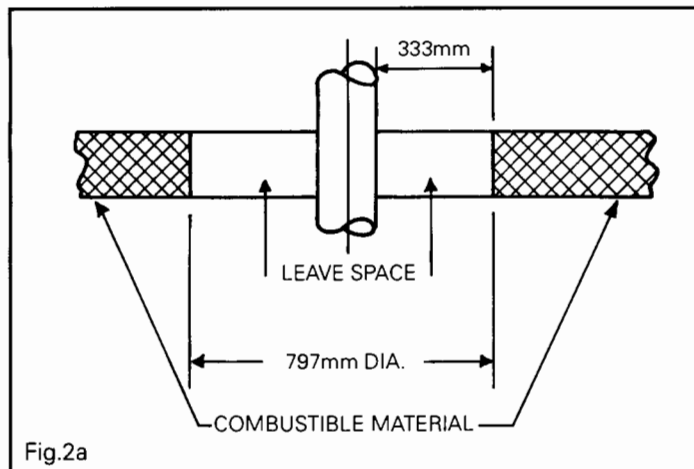


Fig.2a

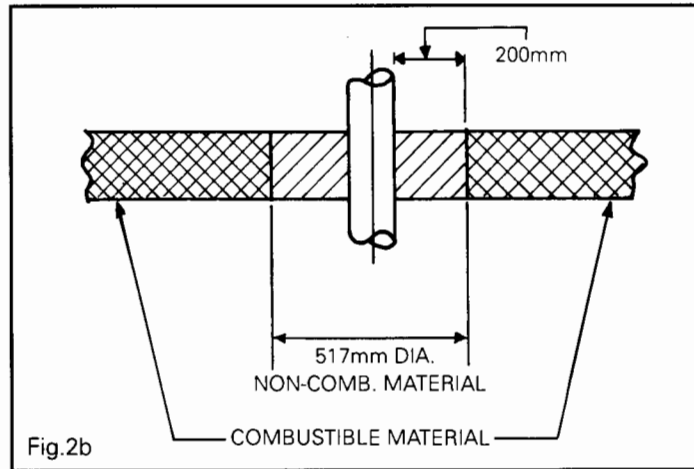


Fig.2b

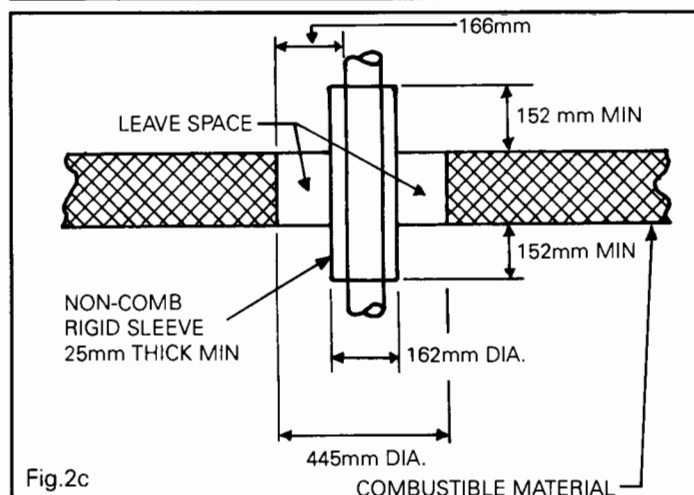


Fig.2c

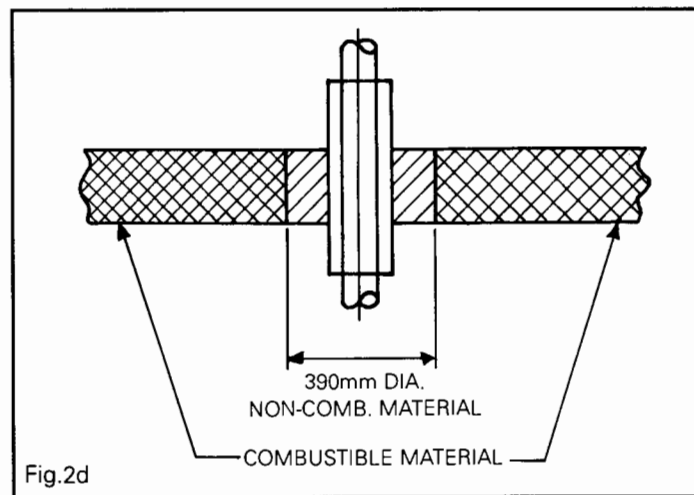


Fig.2d

TILING

Where the cooker is to stand in a recess or against a wall which is to be tiled, **in no circumstances should the tiles overlap the cooker top plate.**

FLUE CHAMBER OUTLETS

The cooker flue chamber can be converted to provide either a horizontal or vertical flue outlet.

The horizontal flue outlet should only be used when a brick chimney is constructed immediately behind the cooker and must not be longer than 150mm.

The vertical flue outlet is used for main flue connection via a 100mm diameter flue pipe between the flue chamber and the chimney, etc.

INSTALLATION OF COOKER (General)

The complete cooker is floor-mounted and the space in which the appliance is to be fitted must have the following minimum dimensions:

	Model C and B	Model E
Width	1106mm	1606mm
Depth	1756mm	1756mm
Height	1374mm	1374mm

This space includes the following minimum clearances for servicing:

Between wall and cooker side - ZERO

Above the raised insulating cover handle - 60mm

To facilitate further servicing, a minimum clearance of 1000mm must be available at the front of the cooker.

Unsleeved flue pipes and fittings passing through combustible materials, must have an air space around the flue pipe of 333mm minimum (See Fig.2a) or a non-combustible material space of 200mm between the flue pipe surface and combustible material (See Fig.2b).

Alternatively, flue pipes may be sealed in a 25mm thick minimum non-combustible rigid sleeve, extending at least 150mm above and below the combustible material, and pass through an air space of 146mm (See Fig.2c), or through a non-combustible material as shown in Fig.2d.

Fig. 3a shows a cooker installed in a recess with flue pipe passing through the register plate into the throat of the chimney.

If a recess is to be partially or completely bricked in, a 152mm x 114mm primary flue can be constructed in the new brickwork up to the throat of the chimney. An airtight cleaning door should be provided near the flue outlet for sweeping the primary flue and a further airtight sealing door should give access to the main flue. If possible the alternative position through the back wall should be chosen (See Fig.3b) in which case no other cleaning doors will be necessary.

In installations such as those depicted in Figs. 3b and 3c it is sometimes possible to continue the primary flue down below the flue outlet and break it across to one side and through to a cleaning door fitted in one of the jambs, or in the wall beside the cooker. This results in a better looking installation since no cleaning door will be necessary above the top plate of the cooker (See Fig.3d).

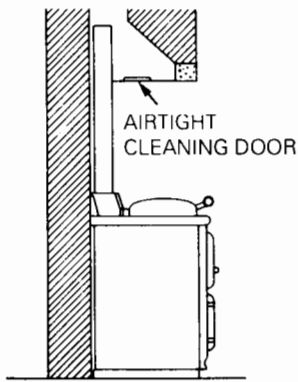


Fig.3a

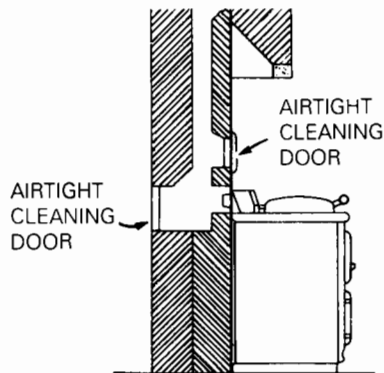


Fig.3b

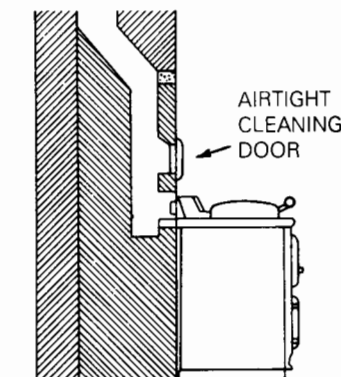


Fig.3c

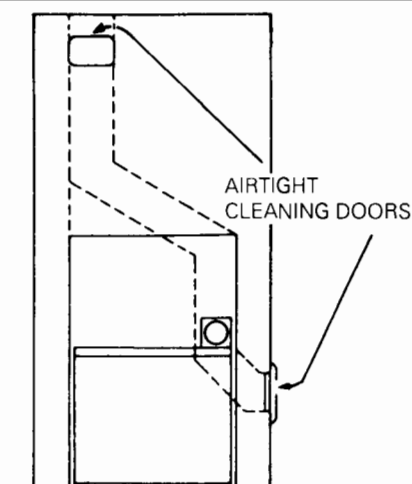


Fig.3d

USER'S INSTRUCTIONS

Hand the Operating Instructions to the User for retention and instruct in the safe operation of the appliance.

Advise the User of the precautions necessary to prevent damage to the Domestic Hot Water system and to the building in the event of the Domestic Hot Water system remaining inoperative during frost conditions.

Finally, advise the User that, for continued efficient and safe operation of the appliance it is important that adequate servicing is carried out at regular intervals recommended by the Aga Distributor.

With Aga-Rayburn's policy of continuous product improvement the Company reserves the right to change specifications and modifications to the appliances described and illustrated at any time.

Aga

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