

This information refers to the following products

Agathermic Cooker

Aga OB

(Oil fired Models)

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WARNING

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NOW OIL FIRING COMES TO AGA COOKING

AGA

NOW AN AUTOMATED AGA

Big news for every housewife who likes her cooking to be one-up on her neighbours and her water always piping. You can now add oil-fired automation to all the advantages of the AGA cooker. That means hot plates and ovens ready 24 hours a day, joints miraculously succulent—never shrunk or dried up—baking in a class by itself, all without even turning a dial. And there are four of these new automated AGA cookers to choose from.

The AGA secret

The new oil-fired AGA cookers use exactly the same heat storage method for cooking and heating water as the traditional AGA. This method stores heat inside a thick insulating jacket, controls it automatically and pipes it in just the right quantities to ovens and hot plates so that none is wasted. At the same time it uses some of the heat to provide hot water. This means very low running costs.

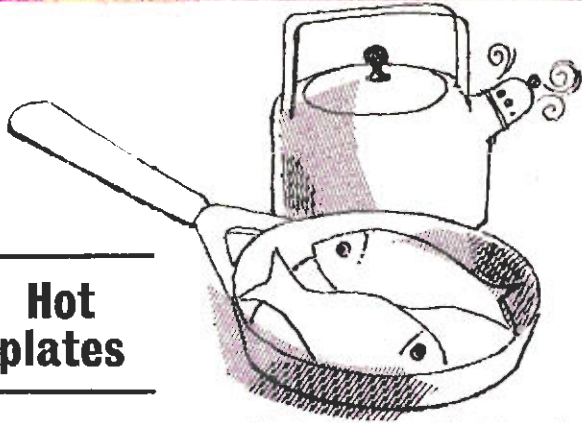
How the new AGA automation works

The burner unit and the thermostat on all oil-fired AGA cookers are adjusted on installation. From then on the cooker regulates itself. The thermostat operates an electrical oil control which keeps the burner giving out the necessary heat. As you use the heat stored in the cooker, the burner is automatically switched up to high fire until the heat in store is back to the required level. The control then automatically switches the burner back to low fire. The control box fitted on or adjacent to the cooker will automatically switch the cooker onto low fire if there is a power cut—so if there is a power cut, the same control will automatically keep the cooker on low fire so that it need never be out of action.

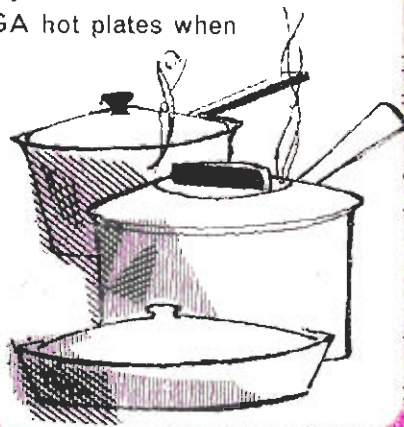


GUIDE TO AN AGA

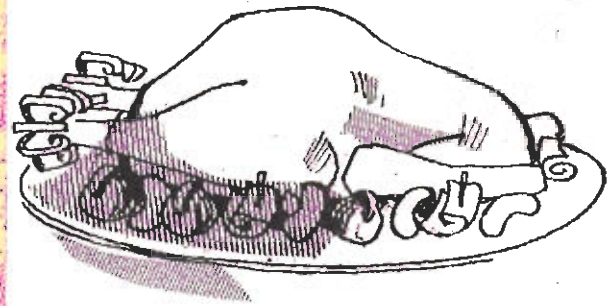
Hot plates



Two of them—each one big enough to take three large saucepans even on the smallest model. On the left—Fast intense heat. Fast boiling to keep the colour and the fresh taste of your vegetables. Superbly done steaks just as on a charcoal grill, yet finished in four minutes flat. Magnificent for deep fat frying. And on the right—gentle, just-on-the-boil heat. Exactly right for those dishes requiring slow cooking. Drop scones done to perfection. And both hot plates always ready for use—always uniquely economical. Insulated lids trap the heat of the AGA hot plates when you are not using them.



Roasting oven



Even on the smallest model, this oven will hold a 20lb turkey. And never has an oven roasted better. The succulence of an AGA roast is quite unique. The balanced humidity, the even temperature, the all round heat of an AGA oven seal in the juices of the meat and prevent it shrinking. What's more all cooking smells are cleverly vented up the chimney. But roasting is not the only talent of this oven. It is also the nearest domestic equivalent to the old baker's oven. It bakes any kind of cake to perfection. Pastry, scones and bread have a really professional look with the extra taste that only home baking can give them. And, to crown it all, this is the only oven that never has to be cleaned in the normal way. Continual heat turns the spills and the fat on the walls quickly into carbon. And all you have to do is to brush the carbon off.

Simmering oven



This oven is one of the delights of AGA cooking. This is where an AGA cook takes it easy, leaving things that need long, slow cooking to take their time. Here she can do all her bottling, stock making and casseroles. Here she can leave porridge to cook overnight. Here she can safely leave a joint to roast at nine in the morning until as late as three in the afternoon with no fear of spoiling it. Here she can warm plates and make meringues, dry fruit or make a milk pudding. Here, above all, she can keep a meal hot without drying it up. And for its 101 uses, this oven is always hot and always economical.



MODEL OB This model has been designed to give the same hot water output as the OCB and only very slightly smaller cooking space in a cooker under 3 feet wide and under 2 feet deep—thus fitting into a kitchen layout of a medium sized house. Large two-part hotplate, two ovens, one for roasting and baking and one for slow cooking.
Dimensions: 2' 11" wide x 1' 10½" deep x 2' 9½" high.

Flue Layouts

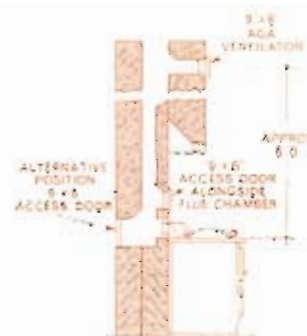
Diagram 1

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.



Diagram 2

If a recess is to be partially or completely bricked in a primary flue can be constructed in the new brickwork up to the throat of the chimney. Alternatively, if a new chimney is constructed immediately behind the cooker a direct connection can be made into it. It is recommended that a new chimney should be lined.



Note

Where a brick chimney is not available the prefabricated True Flue — True Flue Ltd., 82 Brook Street, London, W.1 or Twinwall Flues — The Drastone Co. Ltd., Higham, Rochester, Kent, may be used.



Oil Storage

The burner is fitted with an AP-240 YRBE oil control box, which is suitable for a head up to 10 ft. The oil storage tank should be positioned with the bottom of the tank not less than 1 ft. 6 in., and the top of the tank not more than 11 ft. above the base of the cooker. Recommended tank size — 300 gallons.

Oil Connections

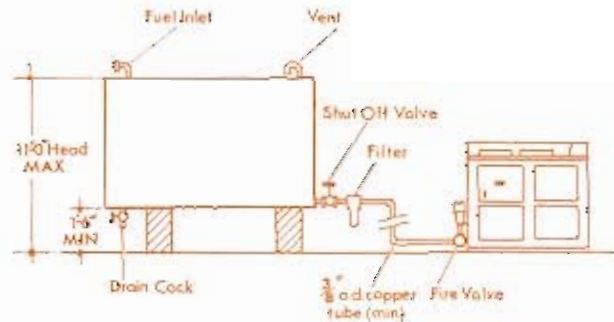
The oil control box is fitted on either the LH or RH side of the cooker, or at some other convenient position adjacent to the cooker, by the Authorised Aga Distributor who will connect up to the burner. If the control box is fitted away from the cooker the oil line to the burner must not exceed 10 ft. in length. The oil line from the storage tank to the control box should be $\frac{3}{8}$ in. o.d. copper tube min. The connection for the oil line on the control box is $\frac{1}{4}$ in. B.S.P.

Electrical Connections

A 5 amp 3-pin plug and socket (with neon indicator light) 220-250 volts, is required in a position close to the oil control box (17 volts at control box consumption 10 watts). The Aga distributor will connect from the control box to the cooker thermostat.

Fuel

Commercial grade Kerosene.



MODEL OB *Oil fired* COOKER AND WATER HEATER

A PRODUCT OF ALLIED IRONFOUNDERS LTD

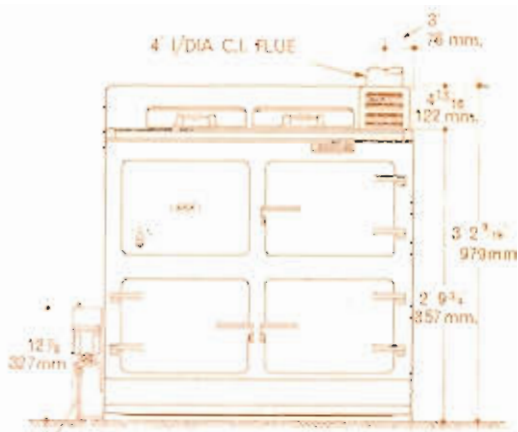


The AGA OB Cooker is a product of ALLIED IRONFOUNDERS LTD.

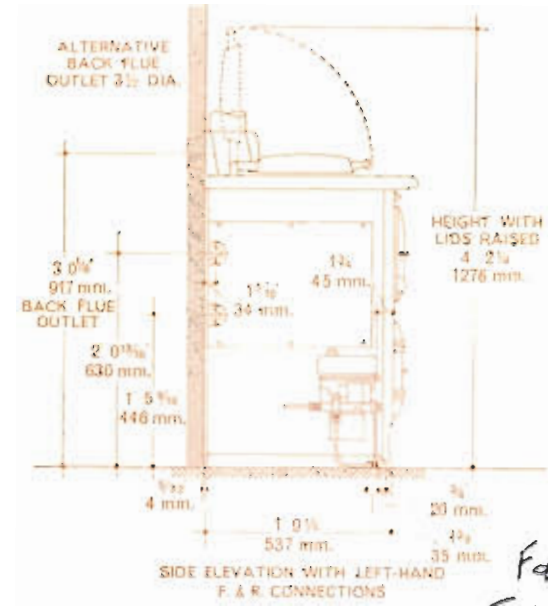
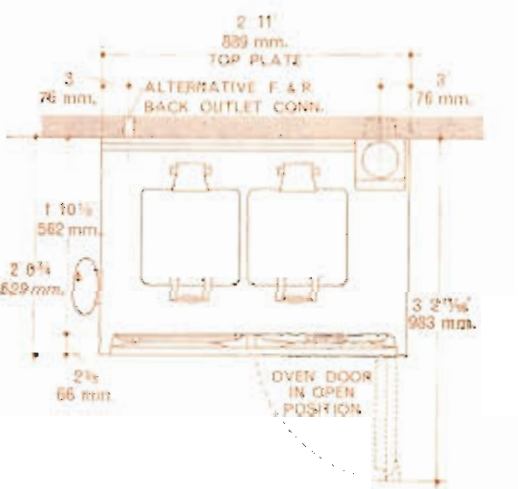
Aga Cooker Division
Cadbury Road, Sunbury-on-Thames,
Middlesex. Sunbury 5577

Installation Instructions

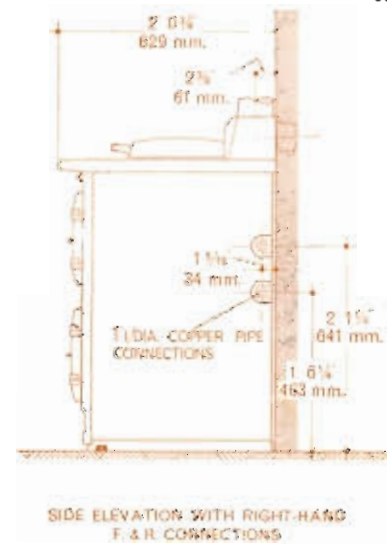
Dimensions



5/8" DIA. COPPER PIPE ON LINE,
OIL CONTROL VALVE AND ELEC.
LEAD ON LH OR RH. SIDE ENTRY



*F & R
Tappings
altered*



15/7/68

The Aga Model OB Cooker is delivered ex works unassembled. Assembly is undertaken on site by the Authorised Aga Distributor.

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. Black vitreous enamelled 4 in. C.I. pipe is recommended.

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 8½ cwt.

Sharing of Chimney

The cooker may share a chimney with an oil-fired boiler, provided the cooker flue enters the chimney at a higher level than the boiler flue and the arrangement complies with the requirements of the Building By-Laws.

Flue Ventilation

It is recommended that provision is made for introducing air dilution from the kitchen at a point about 6 ft. above the top plate level of the cooker. In a standard 9 in. x 9 in. brick flue, an air vent having a minimum ventilation area of 10 sq. in. should be fitted.

Boiler Connections

The flow and return pipe connections from the boiler are in 1 in. 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. This should be accessible for cleaning purposes. The use of an indirect cylinder is recommended. A drain cock must be fitted on the system for emptying down.

The Hot Water System

The water heater should be connected to a compactly designed hot water system with a storage cylinder of 30-40 gallons capacity fitted vertically. The cylinder must be efficiently insulated. The flow and return pipes should not exceed 18 ft. each in length, and they, too, should be well insulated. The draw offs from the cylinder must be 'dead end' connections from the vent pipe.

Tiling

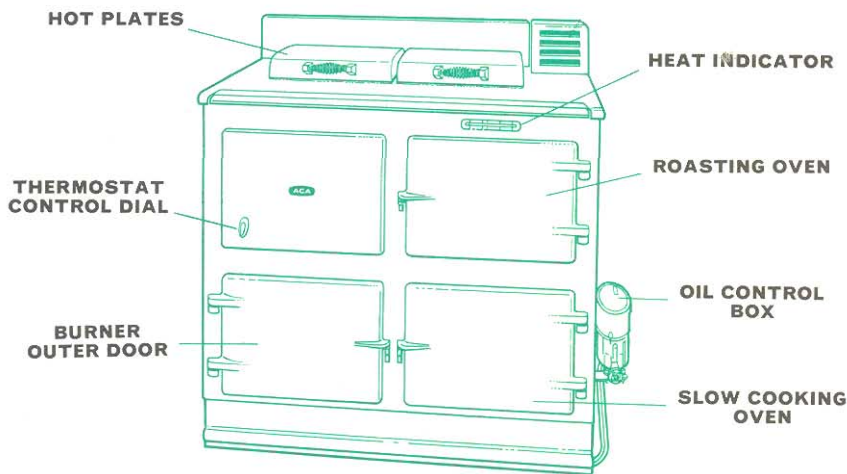
Where the cooker is to stand in a recess or against a wall which is to be tiled, in no circumstances should the tiles overlap the cooker top plate.



OPERATING INSTRUCTIONS

for

Model OB *Oil fired* Cooker and Water Heater



YOUR AGA OB COOKER

The Model OB Oil-fired Aga Cooker and Water Heater is designed to burn continuously and it will operate automatically without attention by the user.

The following points for your guidance should be carefully observed:

- 1 Use **ONLY** the recommended grade of oil.
- 2 Close the insulating lids whenever the hot plates are not in use.
- 3 Clean the hot plates regularly with the wire brush.
- 4 Utensils with flat machined bases must be used to make perfect contact with the hot plates.
- 5 The hot water system must be thoroughly insulated
- 6 Have the Cooker serviced at regular intervals.

Accessories

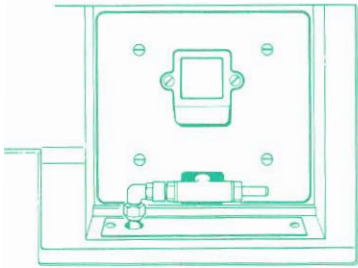
The following accessories are provided with the Model OB Cooker:

- 1—Large meat tin
- 1—Half size meat tin
- 1—Plain shelf for roasting oven
- 1—Plain shelf for slow cooking oven
- 1—Grid shelf for roasting oven
- 1—Wire brush
- 1—Spare set of wicks for burner

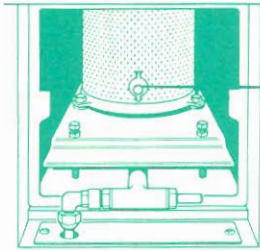
You will also receive a one year guarantee and registration card and a Recipe Book.

How the Model OB Aga Cooker Works

The Model OB Aga is an oil-fired heat storage Cooker. The burner operates at either high or low fire and is controlled by the Cooker thermostat which is linked to the oil control box. The rate of burning will alternate from high to low fire according to the temperature of the Cooker. In the event of a power failure the burner will automatically continue to operate on low fire. Should there be a prolonged power cut the burner can, however, be operated under manual control.



**INNER BURNER
DOOR**



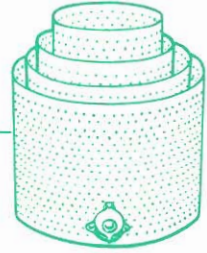
**LIGHTING
FLAP**

**INNER BURNER
DOOR REMOVED**

LID FOR SHELLS



SET OF SHELLS



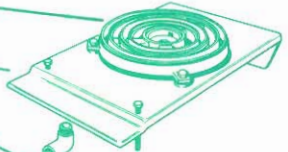
**VAPORIZING
CHAMBER LID**



BURNER WICKS

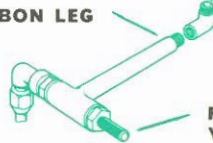


BURNER BASE



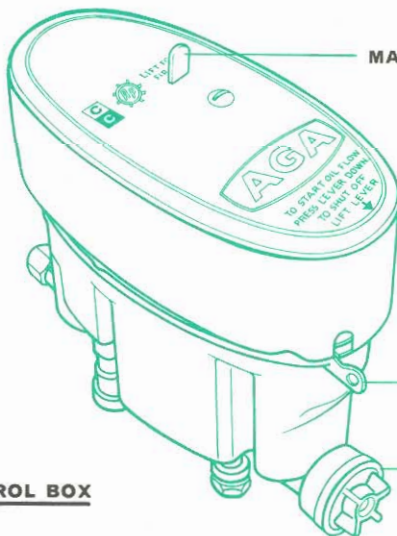
**BURNER SUPPORT
PLATE**

CARBON LEG



LEVELLING SCREWS

**FIRE
VALVE**



MANUAL HIGH FIRE LEVER

RESET LEVER

FILTER

OIL CONTROL BOX

The Correct Oil

The natural draught vaporizing burner is designed to burn commercial kerosene.

Other grades of oil must not be used in any circumstances.

Lighting the Burner

Open all valves on oil feed pipe from the storage tank to the burner oil control box.

Switch on electric supply to the oil control box.

Press down the reset lever on the oil control box until it clicks. It is not necessary to hold it down.

Check that manual lever on oil control box is set at automatic (down).

Open burner outer door and lift off inner door. Allow about five minutes for oil to enter burner. Then open the lighting flap on the burner outer shell and insert a match which will light the wick.

Close the flap and replace the inner door and switch off electric supply to the oil control box.

On lighting the flames will gradually come up and burn yellow, but will soon die down. It will take about 20–30 minutes for the burner to become hot before the oil will vaporize properly. Observe through the sight glass on the inner door the condition of the flame when it has settled down, which should be burning blue with the shells incandescent. Then switch on electric supply to the oil control box and the burner will operate under control of the cooker thermostat.

On lighting condensation will form in the flue ways and may run onto the top plate from the flue chamber. This should be wiped off to prevent any possibility of damage to the vitreous enamel.

Never relight a really hot burner.

The Heat Indicator

The heat indicator is positioned above the roasting oven and the scale plate comprises three sections—black, silver and red. When the mercury is on or about the line in the silver section the Cooker is at full 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 thermostat control dial on the Cooker front plate is provided to give fine adjustment of the original setting after the Cooker has been alight for some time.

First thing in the morning, for two or three days after installation, the position of the mercury in the heat indicator should be noted. The thermostat control dial should then be advanced (clockwise) or retarded (anti-clockwise) until the mercury is consistently on or about the centre line in the silver section on the heat indicator before the burner switches to low fire. Once the correct setting has been found the dial should not be moved again.

Manual Control

Without an electric supply to the control box, the burner will operate continuously on "Low fire". In the event of a power failure, the burner can be switched to "High fire" by simply lifting the lever on the top of the control box and moving it to the left to lock. The lever should be returned to its normal position when cooking is finished or when power is restored.

To Extinguish Burner

Lift the reset lever on the oil control box until it clicks. It is not necessary to hold it up. This will cut off the oil supply to the burner which will gradually die out. If the Cooker is being left out of use for a period turn off valves on oil feed line from storage tank.

Never relight a really hot burner.

Service

The burner should be checked and cleaned at intervals of six months and the first servicing will be undertaken without charge by the Aga Distributor who supplied the Cooker. It is recommended that arrangements are made with the Aga Distributor for subsequent regular periodical maintenance.

General Cleaning

All that is needed to keep the vitreous enamelled surfaces of the Aga bright and clean is a daily rub over with a damp cloth and, maybe, a little soapy water, followed by a clean, dry duster.

If milk or fruit juice, or anything containing acid, is spilt on the top plate, be sure to wipe it off immediately, or the vitreous enamel may be permanently discoloured.

The linings of the insulating lids have an aluminium finish and the temperature of the hot plate will keep them in reasonable condition. They should not be touched with soap or cleaning pastes, but particles of burnt on food or grease can be removed by lightly brushing with the wire brush. The oven doors lift off quite easily and it is advisable to allow them to cool before cleaning them. Do not, however, immerse the doors in water as they are packed with insulating material and this may be damaged.

The roasting oven keeps itself clean and merely needs to be brushed out occasionally with a long-handled stiff brush. The slow cooking oven may also be cleaned with a stiff brush and a damp, soapy cloth.

Your Aga Distributor's name and address:



REGD TRADE MARK

The Aga OB Cooker is a product of
ALLIED IRONFOUNDERS LTD.

Domestic Appliance Division
Cadbury Road, Sunbury-on-Thames,
Middx. Tel : Sunbury 5577

SERVICING

The burner will need servicing at intervals of approximately 6 months.

It is necessary for the burner to be cool enough to handle and it is suggested that the user should be asked to extinguish the flame at least two hours before the appointed time of the service. This can be done by simply lifting the reset lever on the oil control box to cut off the oil supply. The insulating lids should be opened to allow the hot plates to cool.

Remove the insulating ring and lift out the hot plate and baffle plate.

Disconnect the 5/16" oil line at the brass elbow and withdraw the burner, complete with carbon leg attached. Remove the lid, shells, wicks and vaporising chamber lid. Keep the shells upright for refitting in the same position as before removal.

Remove the brass elbow from the carbon leg and then clean right through the carbon leg and burner base. The oil channels and the vaporising chamber in the burner base should be scraped clean. Also clear through the ports connecting the oil channels. Then clean out the carbon leg and elbow fitted into the burner base. This can be done with screw drivers and a long 5/16" masonry drill used as a reamer. Flush out and refit the brass elbow to the carbon leg using jointing compound and refit the burner and reconnect oil line.

Clean oil control box, metering stem and filter.

Re-check the level of the base and then turn on oil by pressing down reset lever on oil control box. Leave for fifteen minutes and then check that the oil level of 3/16" in the burner base is correct.

Refit the vaporising chamber lid and ensure that it seats down properly. Fit new wicks and refit the shells and lid. Individual shells should be renewed if there is any distortion which prevents them fitting satisfactorily.

Refit the baffle plate, hot plate and insulating ring.

Allied Ironfounders Limited,
Aga Cooker Division,
Cadbury Road,
Sunbury-on-Thames,
Middlesex.

Sunbury 85577

Aga Works,
Ketley,
Wellington,
Salop.

Wellington 3973

SETTING UP THE BURNER

Note

It is recommended that when possible the cooker should be lit and left operating on low fire (electric supply off) overnight and the flames correctly adjusted the following day.

When setting up a cold cooker the high and low flames should be set about 1" lower than normal to allow for an increase when the cooker has heated through.

Remove the electric top and control box name plate and place a weight on the actuating pin to keep burner on low fire. Light the burner as described on the operating instruction card. Allow about twenty minutes for the burner to heat up and for the oil to vaporise. Observe the flame through the sight glass in the inner door, and when it has settled down remove weight from actuating pin.

High fire

Allow a few minutes for the flame to establish, then check the high fire flame. Observe the flame, which should be burning blue and should extend for about 3" above the shells. If the flame is too low, or is too high and tending to burn yellow, it should be corrected by alteration to the setting of the high fire adjustment screw on the oil control box - clockwise to decrease, anti-clockwise to increase. A quarter turn at a time is ample, and five minutes should be allowed for the adjustment to take effect before making any further alteration.

Low fire

Replace weight on actuating pin and wait a few minutes for the flame to settle down. A correct low fire setting is with the flame burning blue about $\frac{3}{4}$ " - 1" (model OCB) and level with top of shells (model OC). If necessary, correct on the low fire adjustment screw - clockwise to decrease, anti-clockwise to increase oil flow.

Refit control box name plate and electric top and check operation of arm with electric supply on and off.

Thermostat adjustment

The cooker should reach full temperature with the thermostat control dial on about a No. 4 setting before the burner switches to low fire. There may, however, be variations in the calibration of the thermostat. If adjustment to the thermostat is necessary this should be done when the cooker is near full temperature. Once high and low fire flames have been correctly adjusted these settings should not be altered at any later date.