

AVEC COOKERS

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AVEC COOKERS





Welcome to AVEC COOKERS

The UK's finest AGA reconditioning specialist.

We are an established family business with over 30 years' experience. Our attention to detail is everything upon which we base our standards. From rural farmhouse settings, to modern apartment dwellings we are able to select something that will be perfect for your lifestyle.

Covering all of the UK, and most of Europe we are able to accommodate any request.

Each cooker is selected and refurbished at our workshops by skilled engineers in Altrincham, Cheshire where we have an extensive showroom to facilitate your model choice.

In addition to reconditioned cookers we are also able to offer the following:

- **Purchasing of Aga Cookers**
- **Removal and relocation of Aga Cookers**
- **Fuel conversions**
- **Unique part exchange service**
- **Extensive spares and parts department**
- **Aga installation service**
- **Servicing and repairs network**



We work to the highest standard of quality and service.

The process is very simple. Once you have discussed your colour and fuel options, we will then select the model most suited to your needs from our extensive stocks. This is where the renovation will begin. All parts bar the castings are replaced, with the cast ovens being shot blasted and the enamelled parts being re-enamelled by a specialist company.

Once completed the cooker is then assembled and commissioned by our expert engineers.

Finally, we will provide initial guidance and ongoing support, alongside our 5 year parts and labour guarantee for ultimate peace of mind.



Deluxe Style

This model is purpose-built to run on the fuel it was intended for so will not be converted from solid-fuel.

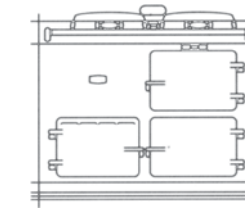
Our 2 & 4 Oven deluxe models are available in:

Natural Gas & LPG in a choice of the following flue options:

- **Conventional** – Using a 4" flue system either via the use of an existing chimney or via a twin wall system.
- **Balanced** – Where the Aga is to be installed on an outside wall.
- **Powered** – Where the Aga needs to be vented up to 9m to the outside wall via the assistance of a fan.

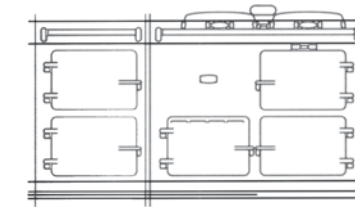
Can also be supplied with our very own programmable burner for flexible use and reduced running costs. Please ask for more details.

- **Oil** – Using a 5" flue system either via use of an existing chimney or via a twin wall system.
- **13 amp** – No flue system required, simply a vent to extract cooking smells and condensation. Supplied as standard with our own timer system for flexible use.



DELUXE 2 OVEN

Dimensions:
w: 987mm
h: 851mm
d: 679mm



DELUXE 4 OVEN

Dimensions:
w: 1487mm
h: 851mm
d: 679mm





Traditional Style

The reconditioned traditional cooker is a much loved classic, offering all the original features of the 1950's model.

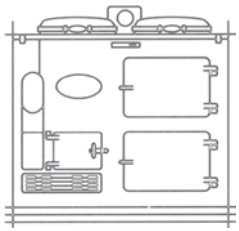
Although originally designed to run on solid fuel, these models have now been professionally re-engineered to run on gas, oil or 13 amp electric.

Available in:

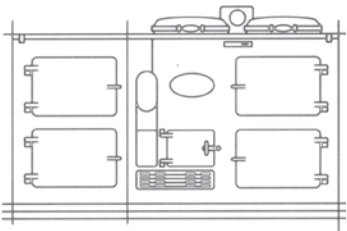
Nat Gas & LPG – Conventional flue option only

13 amp Electric - No flue system required, simply a vent to extract cooking smells and condensation. Supplied as standard with our own timer system, for flexible use.

Oil - Using a 5" flue system either via use of an existing chimney or via a twin wall system.



TRADITIONAL 2 OVEN
Dimensions:
w: 987mm
h: 851mm
d: 679mm



TRADITIONAL 4 OVEN
Dimensions:
w: 1487mm
h: 851mm
d: 679mm





The 3 Oven AGA

These were introduced to the Aga family much later than the 2 & 4 Oven model.

The 3 Oven features roasting, simmering and baking and only takes up the space of a 2 Oven.

Great if space is at a premium but you still need that extra oven.

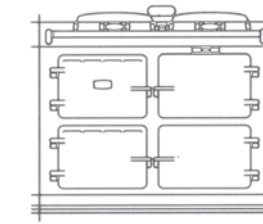
Available in:

Natural Gas & LPG in a choice of the following flue options

- **Conventional** – Using a 4" flue system either via the use of an existing chimney or via a twin wall system.
- **Powered** – Where the Aga needs to be vented up to 9m to the outside wall via the assistance of a fan.

Can be also supplied with our very own programmable burner for flexible use and reduced running costs. Please ask for more details.

- **13 amp** – No flue system required, simply a vent to extract cooking smells and condensation. Supplied as standard with our own timer system for flexible use.



3 OVEN AGA

3 oven models are available in gas or electric

3 ovens:
• 1 roasting • 1 baking • 1 simmering

2 hot plates:
• 1 boiling • 1 simmering

Dimensions:
w: 987mm h: 851mm d: 679mm





AGA Classic Edition

This provides some of the features of the Aga Traditional but in a much later model.

Purpose-made to run on the fuel it was intended for it comes in,

Natural Gas & LPG in a choice of the following flue options:

- **Conventional** – Using a 4" flue system either via the use of an existing chimney or via a twin wall system.
- **Balanced** – Where the Aga is to be installed on an outside wall.
- **Powered** – Where the Aga needs to be vented up to 9m to the outside wall via the assistance of a fan.

Can be also supplied with our very own programmable burner for flexible use and reduced running costs. Please ask for more details.

- **Oil** – Using a 5" flue System either via use of an existing chimney or via a twin wall system.
- **13 amp** – No flue system required, simply a vent to extract cooking smells and condensation. Supplied as standard with our own timer system for flexible use.





All the benefits of Range style cooking without the running costs.

The market has been crying out for a cooker that cooks as well as the traditional range without the pitfalls of running costs and inflexibility.

We are pleased to launch the Flexi-Chef, a completely controllable range cooker alternative.

Both ovens and hot plates can be set to precise temperatures for those recipes requiring accuracy, whilst the benefit of gentle cast iron warmth, makes the perfect slow cooker.

Whilst traditionally only a hot and simmering oven was on offer,. With the Flexi-Chef the oven temperatures can be set allowing you to achieve the perfect temperature for roasting, baking or simmering in either oven.

The top oven also features a grill function, which for those who have experienced the difficulties of crisping such things as roast potatoes in a traditional range cooker, will find this full width instant grill invaluable. Boost mode can also be used to increase the warm up speed of the top oven.

Running Costs

We recommend this cooker operates in slumber mode which will cost approximately £1 per day.*

The ovens and hot plates are then programmed to come on as and when required. Based on 2-3 hours cooking per day, the running cost will be circa £12-£14 per week.*

Features

2 Hot Plates

- 1 Boiling 0 - 350°
- 1 Simmer 0 - 250°

2 Ovens

- Top Oven 0 - 250°
- Bottom Oven 0 - 200°

Grill

A 2.5kW Full Width Grill which is instant and only takes 2 minutes to heat. Perfect for crisping food or when used as a boost function to bring the top oven to temperature more quickly.

Eco-Mode

Drops all 4 cooking zones or individual zones down to either a default or set temperature.

The pre-set eco temperatures are

- Hot Plate 150°
- Top Oven 120°
- Simmer Plate 100°
- Bottom Oven 50°

Pre-Set to operate between 9pm & 5am but can be set to function at different times each day of the week.

- Available in a choice of 40 colours
- Comes with a 3 Year Parts & Labour Guarantee.
- No maintenance or servicing required.
- No Flue required.

*Running costs are affected by the ambient temperature of the room and are based on the energy trust price per KWH 13.65 pence as at Oct 2014. Cooking times have been based on a working family of 2 adults and 2 children.

AGA Extras

The AGA Module

Electric double oven featuring either 4 gas or electric rings. Sits alongside the deluxe Aga, on post 1974 models. Works independently to the cooker for flexible use.

2 Ring AGA Hob Option

Fits into the warming plate on a 4 Oven post 1995 model as an alternative cooking option. Available in natural gas, LPG and electric. Operates independently to the cooker for flexible use.

Plinths

The plinth serves several purposes:

- To provide a non-combustible surface to build the Aga on
- To provide a flat surface to build the cooker on – There is no adjustment in the Aga itself and it is vital that the Aga is built on a level base.
- To bring the cooker up to worktop height. As the Aga is only 851mm high it needs raising to worktop height. The Aga should sit 8-12mm higher than the finished worktop height. The plinths we offer are available in 60mm or 80mm giving a finished height of 911mm or 931mm respectively. You should consider if the floor is being laid around the plinth or underneath when considering the most suitable plinth.





The traditional cooking range, with its hand-crafted good looks and quality cooking, epitomises a relaxed, homely lifestyle in town or country. The EVERHOT offers all this, and far more, at a cost that is astonishingly down to earth.

The EVERHOT is an electric heat storage cooking range that simply plugs into a 13 amp socket, and needs no flue or concrete base. With a choice of sizes that make it easy to position alongside your standard kitchen units, it gives you all the control and versatility of modern cooking methods, together with the even baking and winter warmth of the traditional range.

The standard full width grill in the upper oven is another of its many advantages over other comparable ranges. To top it all, the EVERHOT averages less than half the running costs of most other traditional ranges. Not surprisingly, for more than 20 years, EVERHOT has been the choice of thousands of delighted owners across the country.

The EVERHOT is a true heat storage range and is therefore designed to provide both cooking and room heat.



			White	Cream	Ivory
Char House Grey	Supreme Grey	Soft Pearl Grey	Mocha	Drop Cloth	Yellow
Terracotta	Pillar Box Red	Claret	Oxford Blue	Royal Blue	Kingfisher Blue
Wedgewood Blue	Slate Blue	Pastel Blue	French Grey	Fir Green	Bottle Green
Pistachio	Pewter	Black	Pink	Heather	Aubergine

Colour Selection

At Avec Cookers (UK) Limited we understand that choosing a colour for your reconditioned Aga is possibly the hardest decision. Please use our colour selector below, to assist you. We are also able to supply colour samples to help you further.

We do not charge extra for your reconditioned Aga to be finished in any of the 30 standard colours available.

As vitreous enamel is effectively a glass product it is very difficult to portray the true colour on the website or in the brochure. We therefore strongly recommend you see an enamel sample before settling on a colour choice.

We are also one of the only Aga reconditioning companies able to offer a special colour service. If you have a piece of furniture or an RAL number you would like to match your Aga to we will be more than happy to assist. (fee applies)





Save the Earth



You can rest assured that in your purchase of a reconditioned Aga cooker from Avec Cookers you are making a wise choice in all our attempts to protect the environment. By re-using the existing cast iron components and minimising and recycling the waste produced, a reconditioned cooker is a green choice for those wishing to reduce their carbon footprint.

Our reconditioned cooker range is as comprehensive as it is stylish.

Our reconditioned cookers are guaranteed for five years

By employing only the best practices and materials in our refurbishing process, we aim to match the standard of the original. Shown below is our re-enamelling process. The high gloss vitreous enamel is applied using the highest standards of quality control. The resulting finish gives an exceptional depth of colour and gloss. In addition, all consumable parts are replaced, for example chrome lids, lid liners, door backs and oven seals. In fact, we're so proud of our workmanship, we guarantee it for 5 years.* Please consult our sales team if you have any particular requirements or considerations. e.g. solid fuel, balanced flue, domestic hot water boilers etc.



The pre owned Aga cookers arrive in our workshop where they are sorted and graded according to their condition.



They are then shot blasted to remove all existing coatings and any imperfections to prepare them for refinishing.



After shotblasting they are annealed and prepared for the next process.



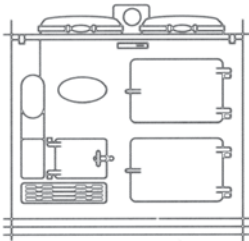
The enamel is sprayed on in several coats to ensure an even and thick consistency of coating, after which the panels are baked in specialist ovens.



Enamelled panels leaving an oven, glowing hot after baking.



The finished product ready for re-assembly.



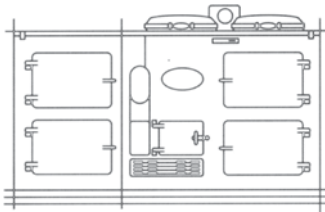
TRADITIONAL 2 OVEN

2 oven models available fuelled by gas, oil or lpg.

2 hotplates:
• 1 boiling • 1 simmering

2 ovens:
• 1 roasting • 1 simmering

Dimensions:
w: 987mm h: 851mm d: 679mm



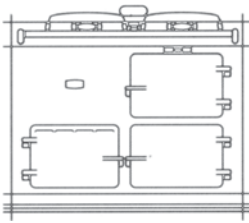
TRADITIONAL 4 OVEN

4 oven models available fuelled by gas, oil or lpg.

2 hotplates:
• 1 boiling • 1 simmering • 1 warming plate

4 ovens:
• 1 roasting • 1 simmering • 1 baking • 1 warming

Dimensions:
w: 1487mm h: 851mm d: 679mm



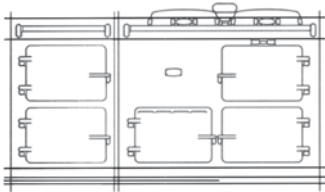
DELUXE 2 OVEN

2 oven models available fuelled by gas, lpg or electric.

2 hotplates:
• 1 boiling • 1 simmering

2 ovens:
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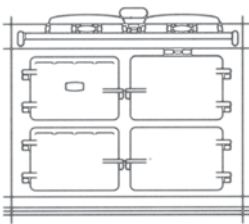
DELUXE 4 OVEN

4 oven models available fuelled by gas, lpg or electric.

2 hotplates:
• 1 boiling • 1 simmering • 1 warming plate

4 ovens:
• 1 roasting • 1 simmering • 1 baking • 1 warming

Dimensions:
w: 1487mm h: 851mm d: 679mm



3 OVEN AGA

3 oven models are available in gas or electric.

3 ovens:
• 1 roasting • 1 baking • 1 simmering

2 hot plates:
• 1 boiling • 1 simmering

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*5 year guarantee does not apply to serviceable items. Full terms and conditions are available on request.