

# AGA

Reconditioned vs  
*new AGA cookers*



Home to great cooking

## Reconditioned AGA cookers vs *new AGA cookers*

Think twice before you buy  
a reconditioned AGA cooker

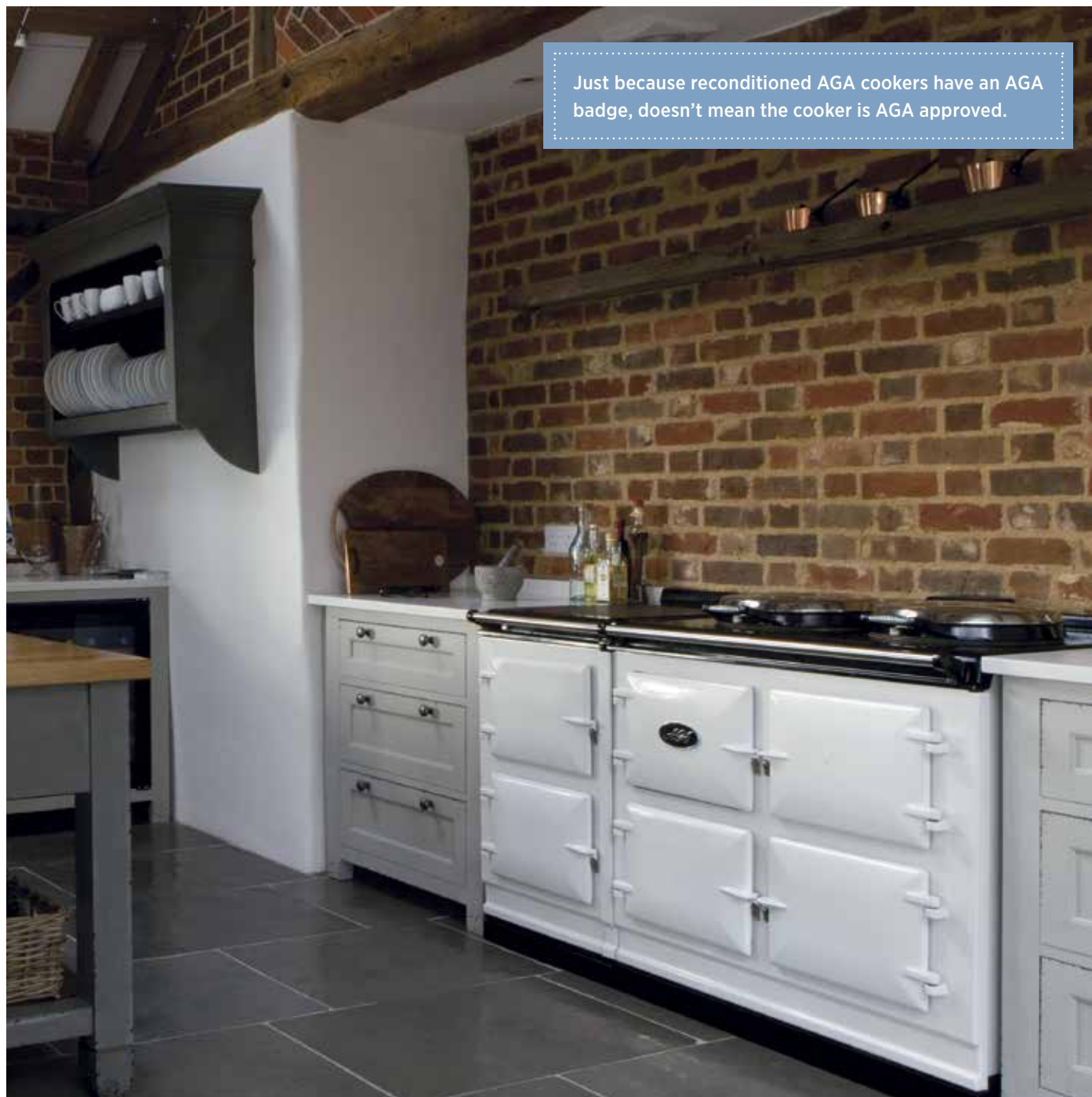
**A**GA cookers are designed to last for many years, decades in fact. This is one of the reasons why AGA cast-iron cookers represent such good value for money; they will last for many years if they are properly looked after. It is because of this longevity and the superior craftsmanship which goes in to creating each AGA cooker that some people consider buying a used AGA instead of a new one.

However, buying a used, refurbished AGA or reconditioned AGA is full of pitfalls. Take our word for it, we regularly take calls from disappointed customers who were trying to save a few hundred pounds only to regret not buying a new one and unfortunately there is little we can do to help other than sympathise at that stage.

Buying a new AGA cooker means you get exactly the product you want, purpose built – just for you. We offer a wide range of products including our most recent AGA cooker models which offer additional controllability and flexibility – resulting in lower running and servicing costs – that you will not experience with a reconditioned AGA cooker. These new models also offer in-room venting which means that you do not need an external flue and can site anywhere in your kitchen. In the long term a new AGA cooker will cost you less and comes with the peace of mind of a five year warranty.

**See our example running costs at**  
[agaliving.com/aga-range-cookers/aga-running-costs](http://agaliving.com/aga-range-cookers/aga-running-costs)

Just because reconditioned AGA cookers have an AGA badge, doesn't mean the cooker is AGA approved.



# What it means to buy...

## A 'reconditioned' AGA cooker

A reconditioned, or refurbished, AGA cooker means the major strip down and rebuild of an appliance. A reconditioned AGA may already be over 30 years old and made up of parts from different AGA cookers. Buying a used, refurbished or reconditioned AGA cooker is full of pitfalls. For example:

- You can't always guarantee that genuine AGA parts have been used as some parts are exclusive to AGA.
- An AGA cooker must be perfectly built and calibrated to work properly and a poorly built AGA will not run efficiently or deliver the right level of cooking temperatures.
- Inferior or in some cases, dangerous insulation materials may have been used.
- Inferior metals may have been used to make replacement or inferior pattern parts; this could result in a significant reduction in performance.
- Inexperienced personnel not trained by AGA Rangemaster Ltd can leave the appliance in either an inefficient or dangerous condition.

## A 'converted' AGA cooker

When an AGA cooker is referred to as 'converted' it is generally meant that a fuel change has taken place, from solid fuel to oil, gas or even electricity. It's rather like buying a 30 year old diesel car that started life as a petrol model. Buying a converted AGA cooker is full of pitfalls. For example:

- Each fuel requires significant variations in cast iron internal components as well as the burner area and controls. It is not possible therefore to merely exchange a burner type to use a different fuel. Can you be assured that a conversion is successful and safe?
- Each new AGA cooker is designed to achieve maximum performance from the fuel used and typically will operate more economically than a conversion.
- Inferior or in some cases, dangerous insulation materials may have been used.
- There are problems and risks associated with buying a converted appliance. It has been reported that converted AGA cooker owners were having a variety of problems, from ignition difficulties to dangerous ventilation systems. In some cases, a new AGA could have been purchased for the same amount of money customers were forced to spend, in order to get the cheaper model modified and made safe.

### Identifying a converted AGA cooker

- Does it say it is oil or gas fired? Look to see if it has lift-out plugs on the boiling and simmering plates. If there are the AGA has been converted from solid fuel.
- Are the oil or gas pipes taken into the cooker through the front burner door? If they are then the AGA is converted.
- Is the AGA front plate of the old standard design\*, but advertised as oil or gas? If it is then the AGA is converted.



*\*The standard AGA model was produced in the UK from 1941 – 1972. They can be easily identified, as the oval script logo is cast into the metal of the front plate itself in raised relief, as opposed to having the modern smart black and chrome logo which is surface mounted. The heat indicator on these models is also in the centre of the front plate (the modern design has this – where fitted – above the roasting oven door).*

# Ask before you buy a renovated AGA

## How the reconditioned AGA works

- Has the cooker been converted to burn a different fuel than the fuel it was originally built for? If converted, does the cooker have automatic thermostatic control?
- Have genuine AGA parts been used to replace worn parts?
- Has the AGA cooker and flue got the appropriate mandatory approval?
- Have the installers added any inferior or in some cases dangerous material such as asbestos?

**Be aware:** The insulation may not be up to specification as there may be a loss through leakage or settlement. Loss of insulation means that the AGA cooker will be hotter to the touch and more heat will be emitted into the kitchen.

**Why buy new?** All new AGA cookers have been made to order with genuine components, which have been approved and tested to the latest British and European standards.

## Enamel

- How has the enamel been renovated?
- What is the finish? Is it painted or vitreous enamelled?
- Have parts been replaced or just cleaned up and painted?

**Be aware:** If the enamel has been dipped in acid and there are small chips in the enamel the acid gets under them and within a few months the enamel may chip off.

**Why buy new?** All new AGA cookers have a high gloss vitreous enamel finish, which takes up to three days to complete. This is hygienic, durable and easy to clean.



## Choice of models

- What choice of models is there?

**Be aware:** Due to the special technology, our Control Series models can only be serviced by AGA. The AGA Total Control diagnostic equipment is not available outside of the company.

**Why buy new?** The controllable AGA Total Control, AGA Dual Control and AGA 60 have much reduced running costs from as little as £5 per week. These models are only available through AGA specialists and we have a dedicated engineer team to assist you with problems and servicing.

## Other questions

- What warranty do you get? New AGA cookers come with five year parts and one year labour warranty.
- What cooking accessories are supplied with the cooker? New AGA cookers come with a starter cookware pack including a toaster, wire brush, a full roasting tray and a half roasting tray (and trivets) and a cookbook.
- Does the dealer service AGA cookers? AGA has a team of engineers who service AGA cookers using authentic cooker parts.
- Are the installers fully AGA trained? All AGA engineers are fully trained and qualified.
- Are the engineers GAS SAFE / OFTEC registered? Competency is a legal requirement – AGA engineers are GAS SAFE/ OFTEC registered.

## Hidden charges:

- Is there a charge for delivery?
- Do you deliver into the kitchen?
- Is there a charge for assembly?
- Is there an extra charge for different colours?

**Be aware:** Second-hand AGA dealers usually advertise their products at prices which exclude delivery and installation, which will add around £500 to the overall cost.

**Why buy new?** With a new AGA the prices we quote include standard delivery and installation.

# Benefits of buying a *new AGA cooker*

## Performance, function and design

- Today's AGA cookers are designed to be compliant with the latest stringent regulations concerning safety and efficiency. Such regulations may preclude re-installing an older appliance.
- AGA Rangemaster Ltd is a company with a sound financial and business base.
- Fully approved products to the latest British and European standards and manufactured by a BSI registered company.
- Five year parts and one year labour warranty.
- New, genuine components which have been approved and tested.
- Choice of product, dedicated to a specific fuel and flue system.
- Choice of product size, programmability and features to suit your home and lifestyle perfectly.
- The Control Series of AGA cookers has running costs from £5 per week, as well as controllability which means the hotplates and/or the ovens can be switched on and off to save energy usage and heat into the room.
- Deep gloss vitreous enamel finish, not a paint or dry powder coating.

## Installation

- A choice of internal or external flueing arrangements. In-room venting models can be sited anywhere in the kitchen.
- Technical advice line and a comprehensive user's guide.
- Free standard delivery.
- The Control Series of AGA cookers are factory built, meaning they are easier to install as a plinth is not required.

## Help and advice and after sales

- AGA specialists nationwide.
- Regular in-store events and cooking demonstrations.
- Servicing by trained engineers.
- AGA shops have a large range of cookware and accessories to complement your AGA cooker.





Home to great cooking

Make it the heart of *your home*



For further information please call  
your local AGA shop **0845 712 5207**

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