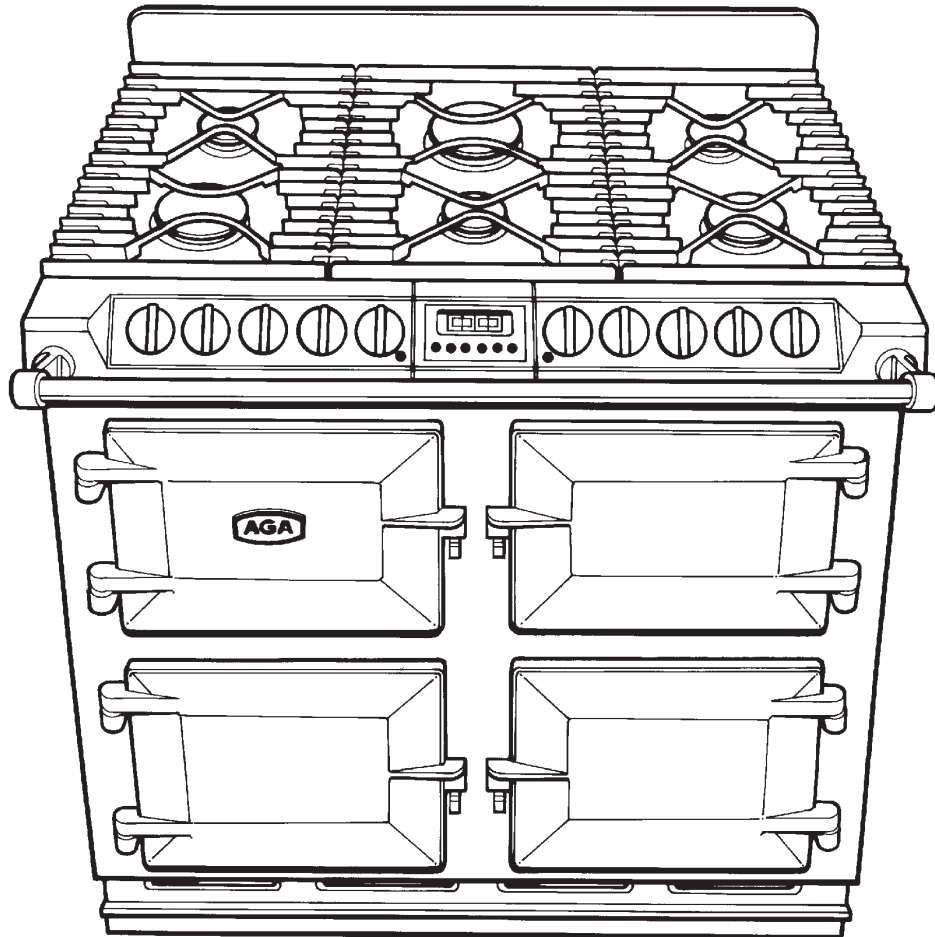




# AGA SIX-FOUR SERIES - DC6 (FFD) OWNERS MANUAL - NATURAL GAS



DESN 512387 A

## *Comprising Servicing, Installation & Users Instructions & Cooking Guide*

Remember, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require. Do not use reconditioned or copy parts that have not been clearly authorised by AGA.

**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE**

CE For use in GB and IE

12/15 EINS 517120

# CONTENTS

<b>SECTION</b>	<b>PAGE</b>
INTRODUCTION	3
APPLIANCE VIEW	4
<b>INSTALLATION SECTION</b>	<b>5</b>
TECHNICAL DATA	6
INSTALLATION	7
FITTING AND PRODUCT DIMENSIONS	8
ELECTRICAL CONNECTION	9 - 10
CONNECTING TO GAS	11
COOKER STABILITY	12
PRESSURE TESTING	13
LEVELLING AND MOBILITY WHEELS	13
FITTING OF HOTPLATE CASTING AND PAN SUPPORTS	14 - 18
SPLASHBACK	18
<b>USERS GUIDE</b>	<b>19</b>
WARNINGS	20
CONTROL PANEL	21
GAS HOTPLATE	22
TO FIT PAN SUPPORTS	23
SETTING UP THE COOKER FOR USE	24
GRIDDLE PLATE	25
SIMMERING OVEN	26
THE GRILL	27
THE OVENS	28
FITTING AND REMOVAL OF OVEN SHELVES	29
FAN OVEN	30 - 31
USING THE AUTOMATIC COOKING FACILITY	32 - 34
CLEANING AND CARING FOR YOUR COOKER	35 - 38
<b>SERVICING</b>	<b>39</b>
SERVICING	40 - 48
SCHEMATIC WIRING DIAGRAM	49

# INTRODUCTION

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

**IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY.**

Any alteration that is not approved by AGA could invalidate the approval of the appliance, operation of the warranty and could affect your statutory rights.

In the interests of safety and effective use, please read the following before using your new AGA appliance.

The use of gas on a cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated, keep the natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional and/or more effective ventilation, for example, opening of a window, or, increasing the level of mechanical ventilation where present.

Installation must be to local and National IEE Wiring Regulations and carried out by a qualified Gas Safe Registered Engineer, from an authorised distributor.

A little smoke and some odour may be emitted from the ovens when first switched on. This is normal and harmless (from oven lagging and starch binder on the element insulation) and will cease after a short period of use.

Your appliance has a gas hob, a grill, three ovens; the lower right hand oven is a simmering oven, the upper right and lower left hand ovens are electric fan ovens. The fan behind the rear panel ensures an even distribution of heat within the oven during cooking, ie. the temperature at the lowest shelf position is the same as the temperature at the highest shelf position.

The electric grill is situated in the roof of the top left hand compartment.

Refer to the diagram (See Fig. 1) to familiarise yourself with the cooker and refer to the relevant section for the simmering oven, fan oven, grill and gas hotplate.

Your cooker is supplied with the following accessories:

- 5 oven shelves
- 1 large roasting tin
- 1 grill shelf
- 1 grill pan
- 1 grill grid
- 1 baking tray
- 1 griddle plate

The following loose parts are also packed with:

- 3 double pan supports (cast)
- 3 spillage wells (cast)
- 6 burner caps
- 6 burner heads
- 1 burner ring
- 1 handrail assembly
- 1 splashback assembly
- 1 fitting kit
- 6 burner skirts
- 2 spacer rings
- 6 gaskets
- 2 sealing strips
- fixings

# APPLIANCE VIEW

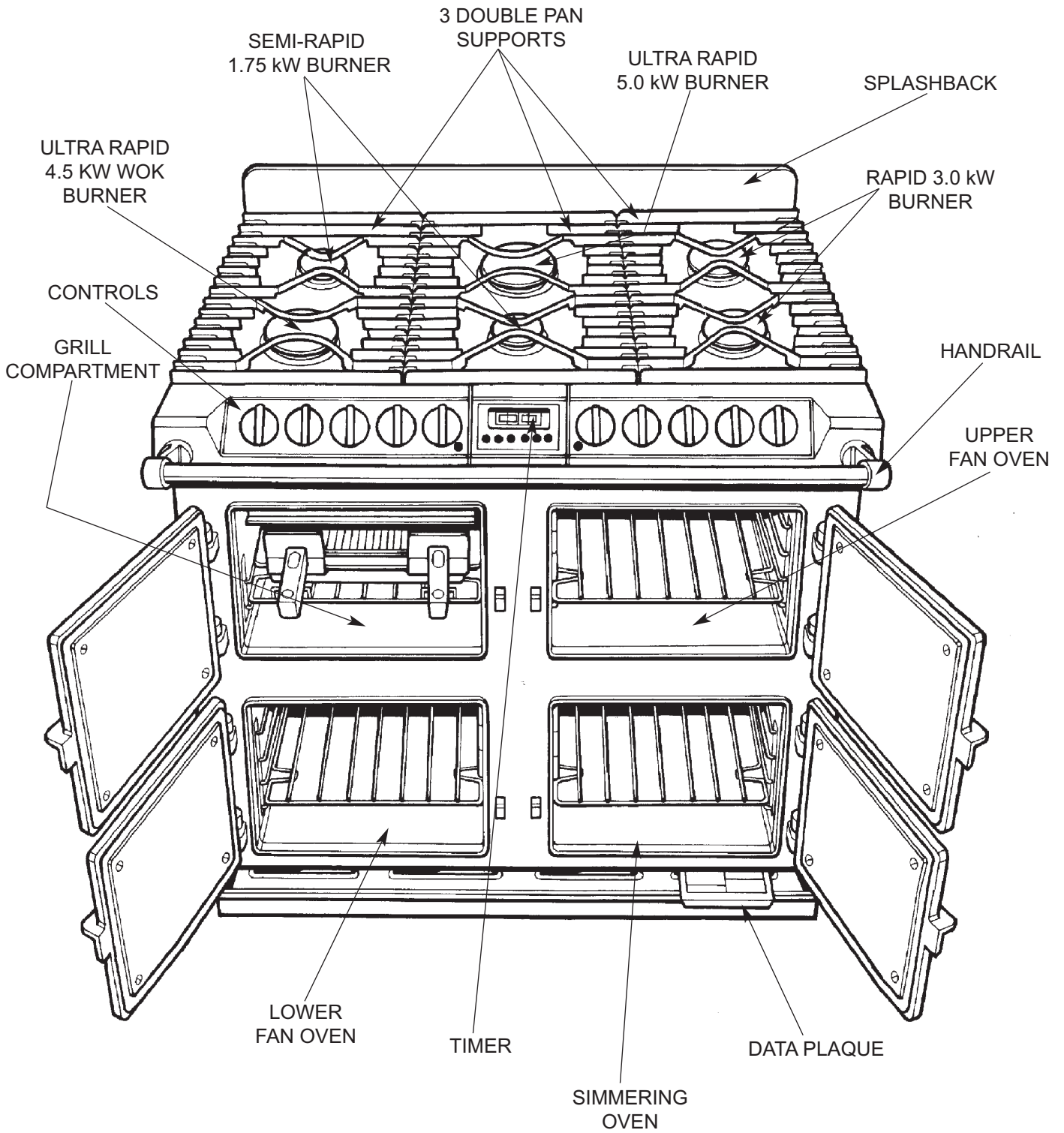


Fig. 1

DESN 517169

# Installation

# Section

Remember, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require. Do not use reconditioned or copy parts that have not been clearly authorised by AGA.

# TECHNICAL DATA

## HOTPLATE

### NATURAL GAS G20 - (APPLIANCE CATEGORY I<sub>2H</sub>)

	L.H.F. WOK	R.H.F.	R.H.R.	L.H.R.	CENTRE FRONT	CENTRE REAR
<b>BURNER TYPE</b>	ULTRA- RAPID	RAPID	RAPID	SEMI- RAPID	SEMI- RAPID	ULTRA- RAPID
<b>MAXIMUM HEAT INPUT</b>	4.5 kW	3.0 kW	3.0 kW	1.75 kW	1.75 kW	5.0 kW
<b>INJECTOR MARKING</b>						
<b>MAIN</b>	0.66	116	116	097	097	167
<b>SECONDARY</b>	1.00 (x2)	-	-	-	-	-

**PRESSURE POINT POSITION:** REAR RH SIDE OF HOTPLATE

**PRESSURE SETTING:** 20mbar

**BURNER IGNITION:** H.T. SPARK

### ELECTRIC GRILL AND OVENS

**UPPER OVEN (FAN) - POWER RATING - 1.45 kW**

**GRILL ELEMENT - POWER RATING - 2.30 kW**

**SIMMERING OVEN - POWER RATING - 1.0 kW**

**LOWER OVEN (FAN) - 1.45 kW**

**230V 30 AMP POWER SUPPLY**

The data plaque is located on a pull out plate - lower front of appliance (See Fig. 1, Page 4).

# INSTALLATION

**WARNING: THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS IN FORCE AND ONLY USED IN A WELL VENTILATED SPACE, READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE.**

**PRIOR TO INSTALLATION, ENSURE THAT THE LOCAL DISTRIBUTION CONDITIONS (TYPE OF GAS AND GAS PRESSURE) AND THE ADJUSTMENTS OF THE APPLIANCE ARE COMPATIBLE.**

**THE ADJUSTMENT CONDITIONS FOR THIS APPLIANCE ARE STATED ON THE DATA PLATE WHICH IS SITUATED IN THE RIGHT HAND VENT SLOT AT THE BASE OF THE APPLIANCE.**

This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation. (B.S. 5440 Part 2). It should be in accordance also with any relevant requirements of the Gas Region and Local Authority.

In your own interest, and that of safety to comply with the law, all gas appliances must be installed by a competent person. Failure to install appliances correctly could lead to prosecution.

On completion, test the gas installation for soundness.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

The appliance is designed for the voltage stated on the data plate.

The AGA 6-4 is supplied from the manufacturers as a fully tested chassis construction. hot plate, doors, splashback, pan supports and handrail are assembled during installation.

## FITTING AND PRODUCT DIMENSIONS

Any side wall above the cooker on either side shall be not less than 60mm horizontally from the cooker (see Fig. 2).

Surfaces over the top of the cooker must not be closer than 650mm.

A minimum clearance of 1000mm must be available at the front of the cooker to enable it to be serviced.

The vent slots in the back of the top plate must not be obstructed.

Do not install the cooker behind a decorative door in order to avoid overheating.

The cooker must stand on a firm and level surface we recommend that any soft material such as linoleum is removed.

It is recommended that the cooker is not installed on a base.

### PLEASE NOTE WHEN FITTING A COOKER HOOD

If a cooker hood is to be fitted, we only recommend the 6-4 Series CH900 cooker hood. It must be installed at a height of at least 800mm above the hotplate.

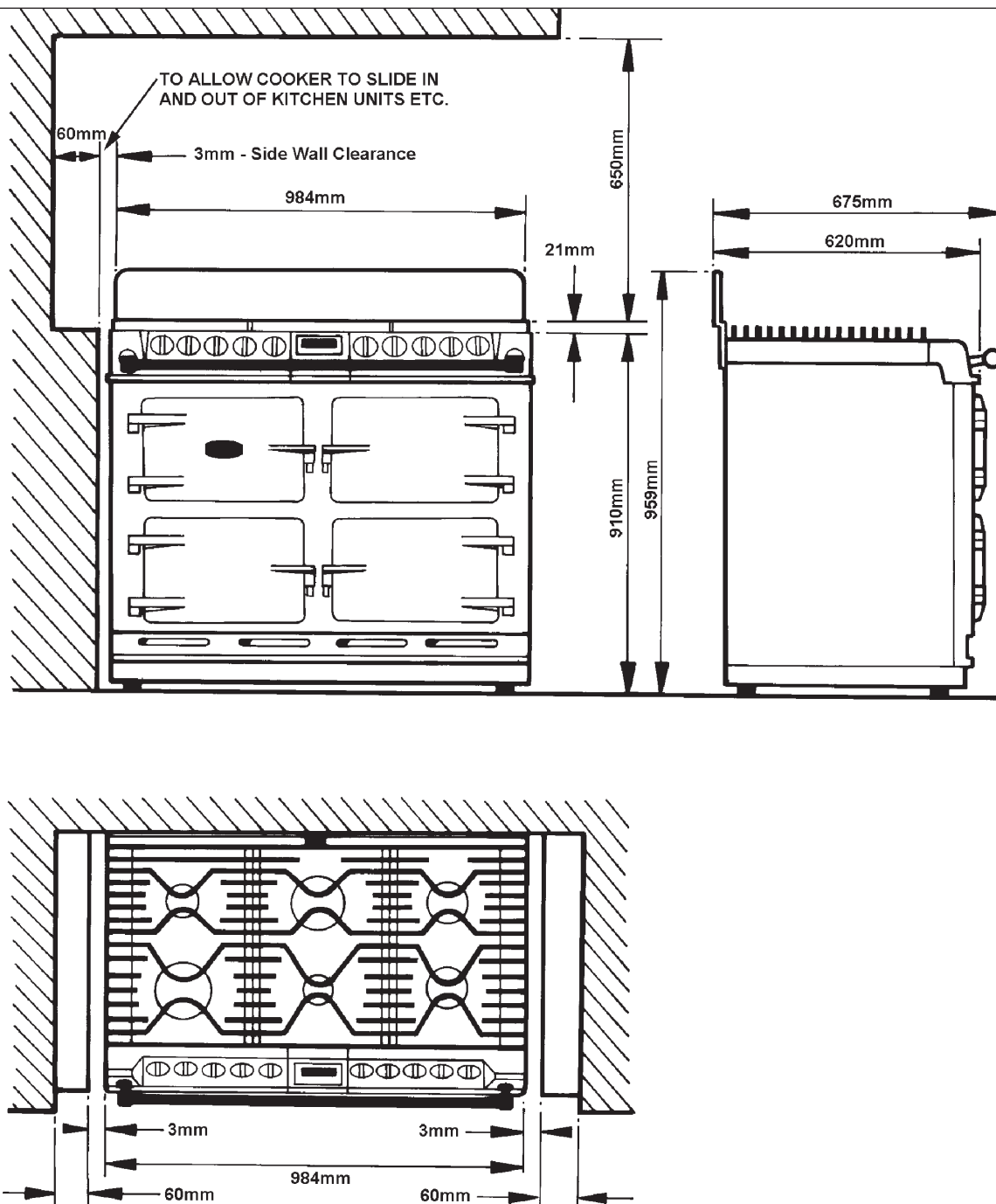


Fig. 2

DESN 512388 C



## ELECTRICAL CONNECTION

ELECTRICAL CONNECTION IS LOCATED AT THE TOP RIGHT HAND SIDE OF THE APPLIANCE, BEHIND SIDE PANEL. DURING INSTALLATION REMOVE THE RIGHT HAND SIDE PANEL TO CONNECT ELECTRICAL SUPPLY.

Remove 6 screws securing side panel to gain access to mains terminal. See Fig. 4 for location of cover.

Remember that the mains electrical cable must be routed through the grommet at the rear right hand side of the cooker near the top, before connecting to the mains terminal connection.

Refer to Fig. 3A or 3B for wire connection to appliance.

Remember that an excess of cable length is required inside the cooker to allow for possible servicing of the spark generator.

Remember that an excess of cable length is required behind the cooker for the withdrawal of the cooker from between the kitchen units etc.

If the supply cord is damaged it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**SINGLE PHASE CONNECTION** - The cooker requires a 30/32amp power supply fitted in conjunction with a double pole isolator with a minimum contact clearance of 3mm and be connected to the mains with a minimum 6mm<sup>2</sup> cable to comply with the latest editions of the Local and National Wiring Regulations.

THE ISOLATOR **MUST NOT** BE POSITIONED IMMEDIATELY ABOVE THE COOKER, BUT **MUST** BE SITED WITHIN 2 METRES OF THE APPLIANCE.

Replace the right hand side panel once electrical connection has been made and replace fixing screws.

**NOTE:** Ensure that the insulation card covering the mains terminal is in place, between the side panel and mains terminal.

**SINGLE PHASE CONNECTION - MINIMUM 6mm<sup>2</sup> CABLE AND MUST COMPLY WITH THE LATEST EDITIONS OF LOCAL AND NATIONAL WIRING REGULATIONS.**

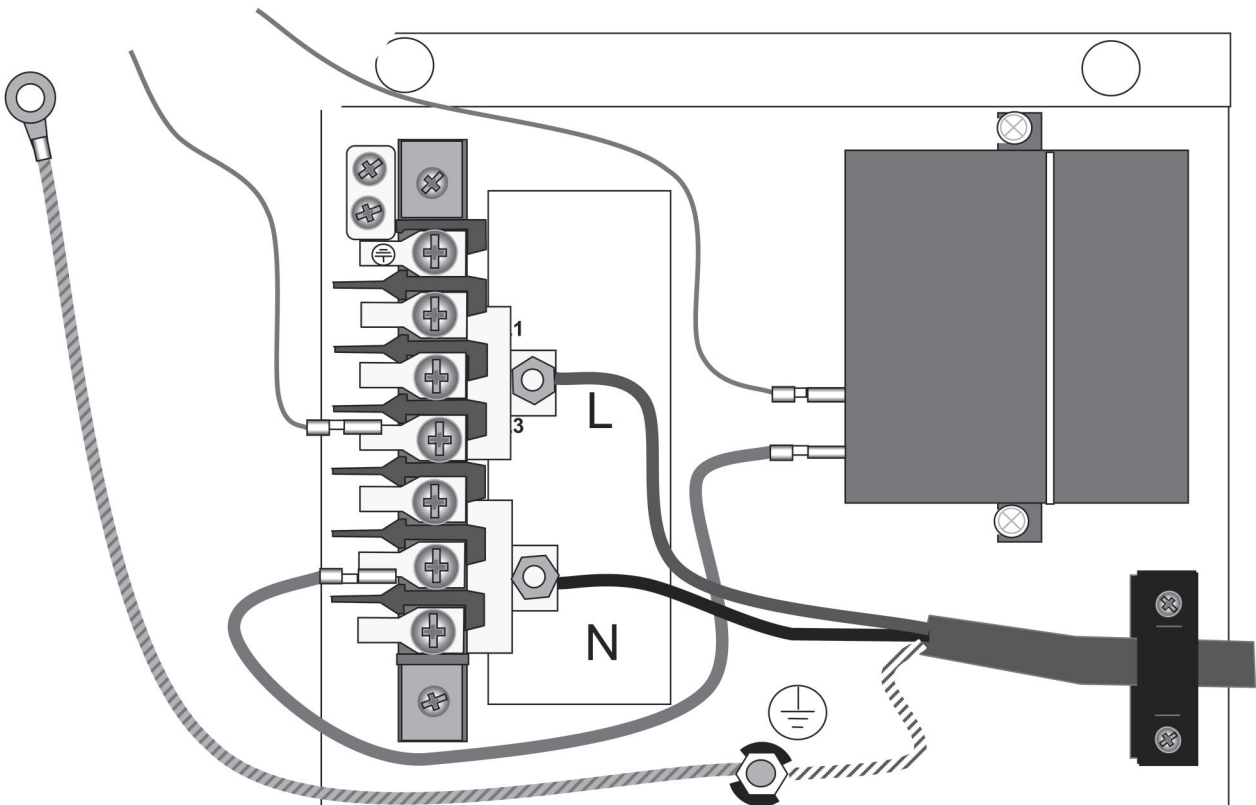


Fig. 3A

DESN 517161

## ELECTRICAL CONNECTION (CONTINUED)

THREE PHASE CONNECTION - MINIMUM 2.5mm<sup>2</sup> CABLE AND MUST COMPLY WITH THE LATEST EDITIONS OF THE LOCAL AND NATIONAL WIRING REGULATIONS.

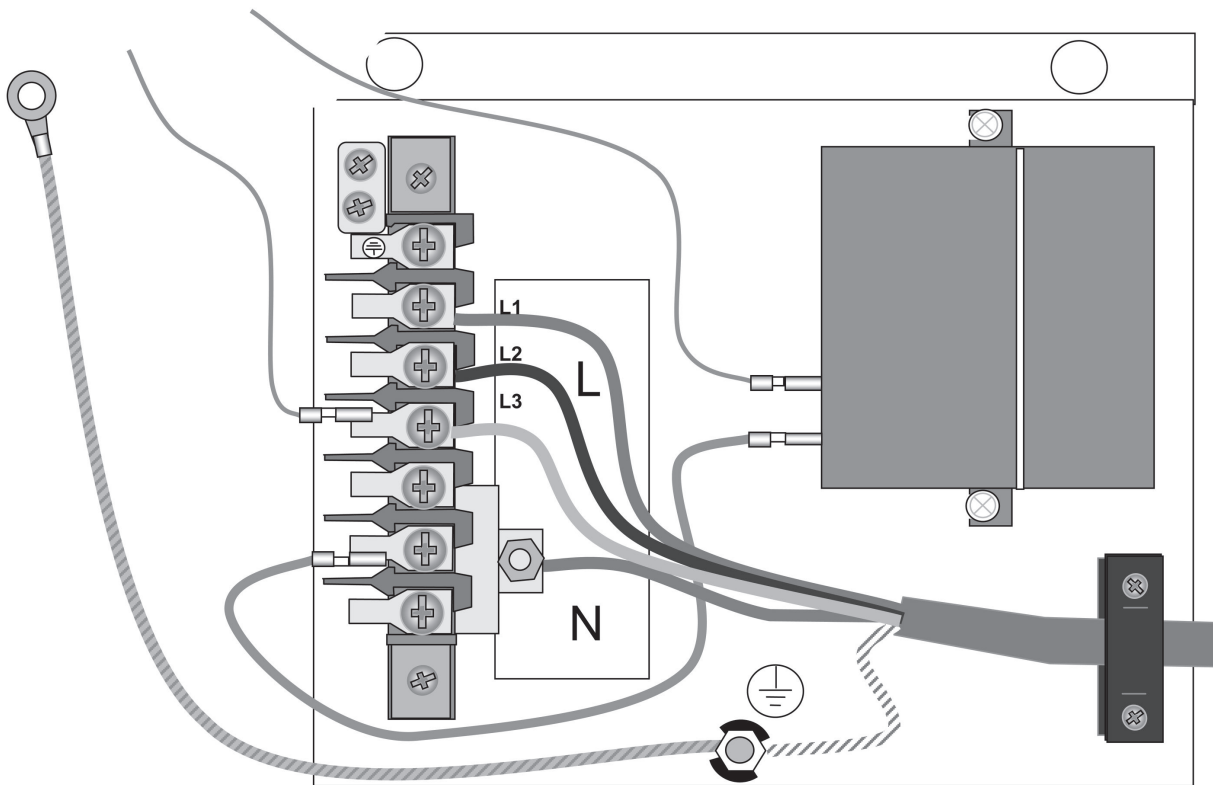
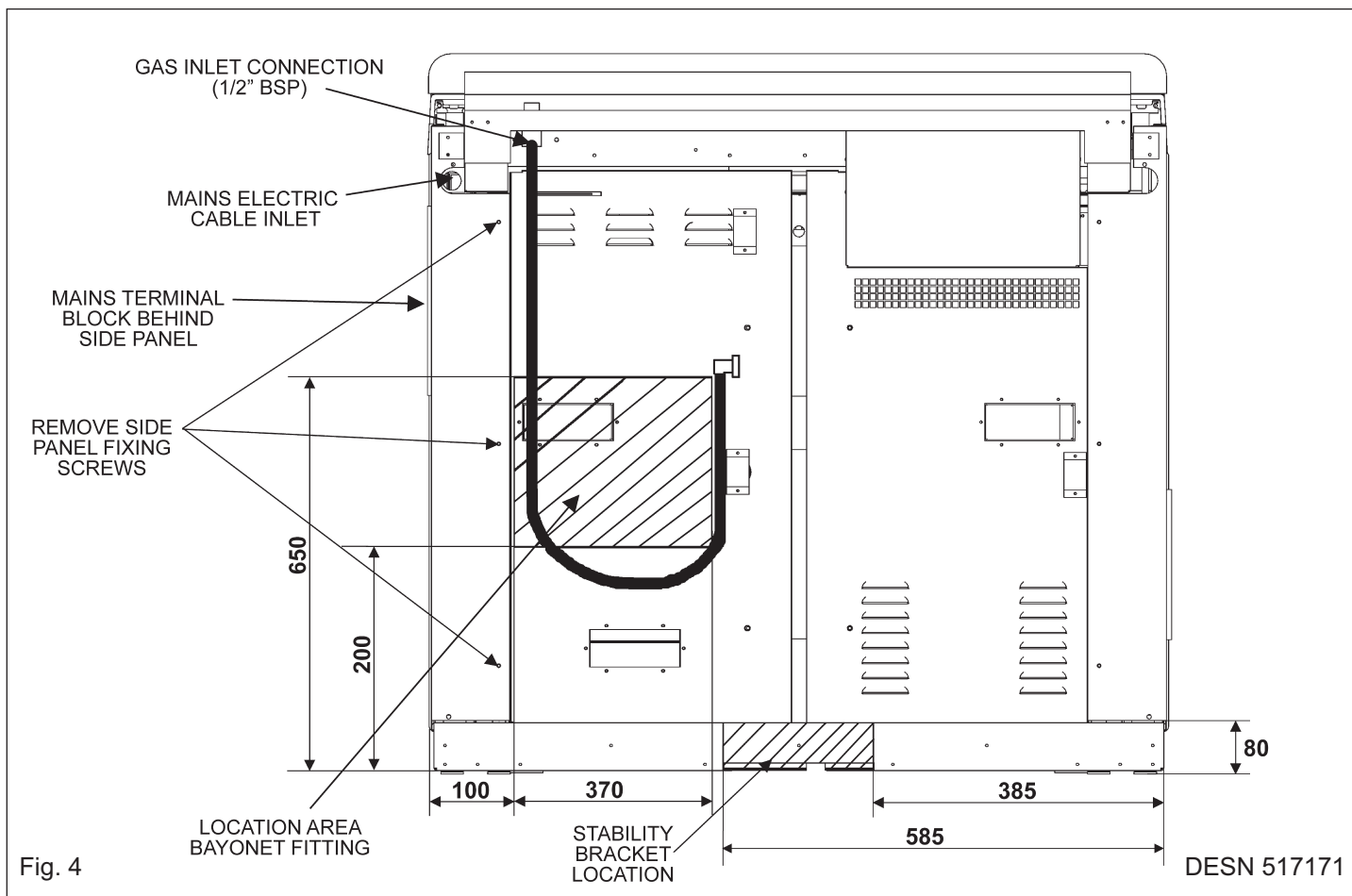


Fig. 3B

DESN 517162

## CONNECTING TO GAS

To allow ease of servicing and cooker mobility, an approved flexible 4ft hose should be fitted. Supply piping should not be less than R 1/2 (1/2" BSP). Connection is made to the R 1/2 (1/2" BSP) female threaded entry in the inlet block located just below the hotplate level on the rear right hand side of the cooker.



The gas bayonet connector must be fitted to the wall in the shaded area dimensioned in Fig. 4. Take into account that it must be possible to pull the cooker forward sufficiently for servicing. Ensure flexible hose is not trapped between cooker back panel and rear wall. Ensure hose is routed within the shaded area and away from shielded oven vent. The flexible hose must be in accordance with the relevant standards.

**IMPORTANT: THE GAS SUPPLY CONNECTION AT THE WALL MUST NOT PROJECT OUT FROM THE WALL BY MORE THAN 45mm, SO THAT IT DOES NOT FOUL WITH THE BACK OF THE COOKER.**

Check for gas soundness after connecting the appliance.

## COOKER STABILITY

A stability bracket shall be secured firmly to the fabric of the building, when the appliance is connected to the gas supply by a flexible hose. For positioning of bracket (See Fig. 4). A safety chain must also be anchored firmly to the wall and cooker to prevent the flexible hose from straining, when the cooker is withdrawn for servicing. When fitting a stability bracket and chain refer to dimensions in Fig. 4 and Fig. 4A.

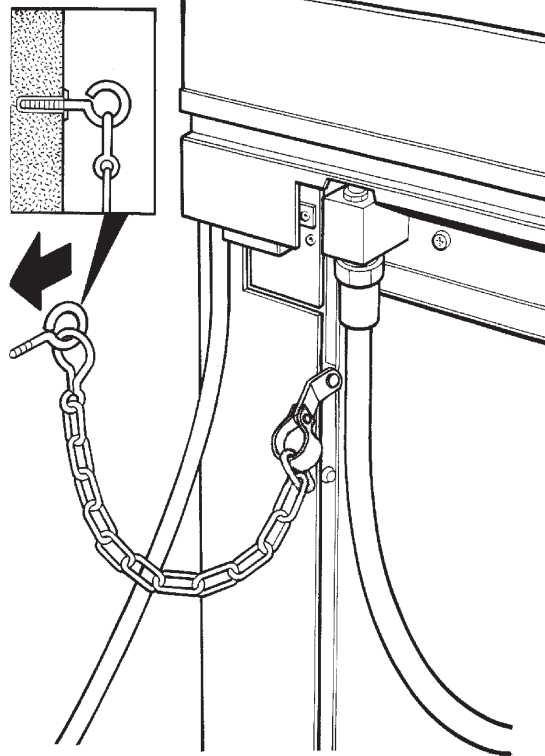


Fig. 4A

DESN 517163

### POSITION OF GAS BAYONET ON WALL (locate in shaded areas)

**IMPORTANT: THE GAS SUPPLY CONNECTION AT THE WALL MUST NOT PROJECT OUT FROM THE WALL BY MORE THAN 45mm, SO THAT IT DOES NOT FOUL WITH THE BACK OF THE COOKER.**

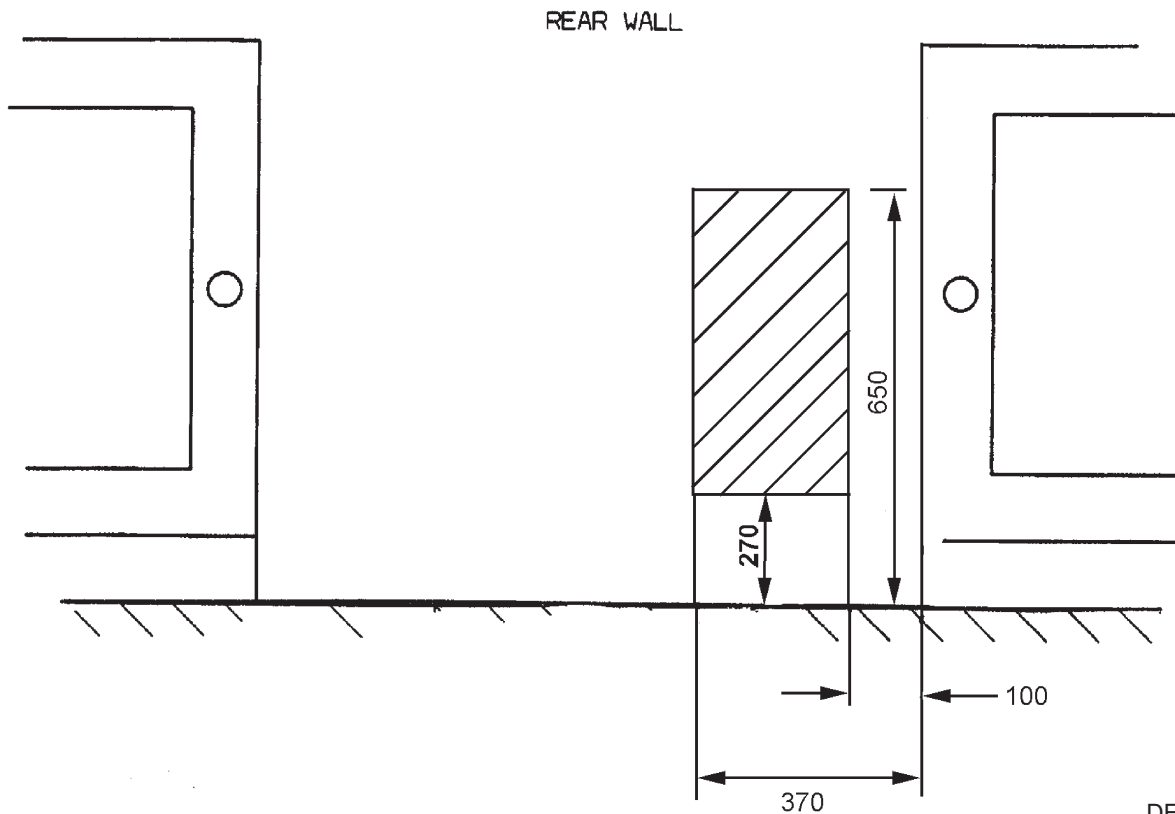


Fig. 5

DESN 512390 A

## PRESSURE TESTING

The pressure test point is situated at the rear right hand side of the hotplate.

Place the wok burner head, burner cap and ring into position on the hotplate. Light the burner by pushing in the appropriate control knob, and turning it anti-clockwise IGNITION position, until gas ignites, then continue to turn to the FULL ON position.

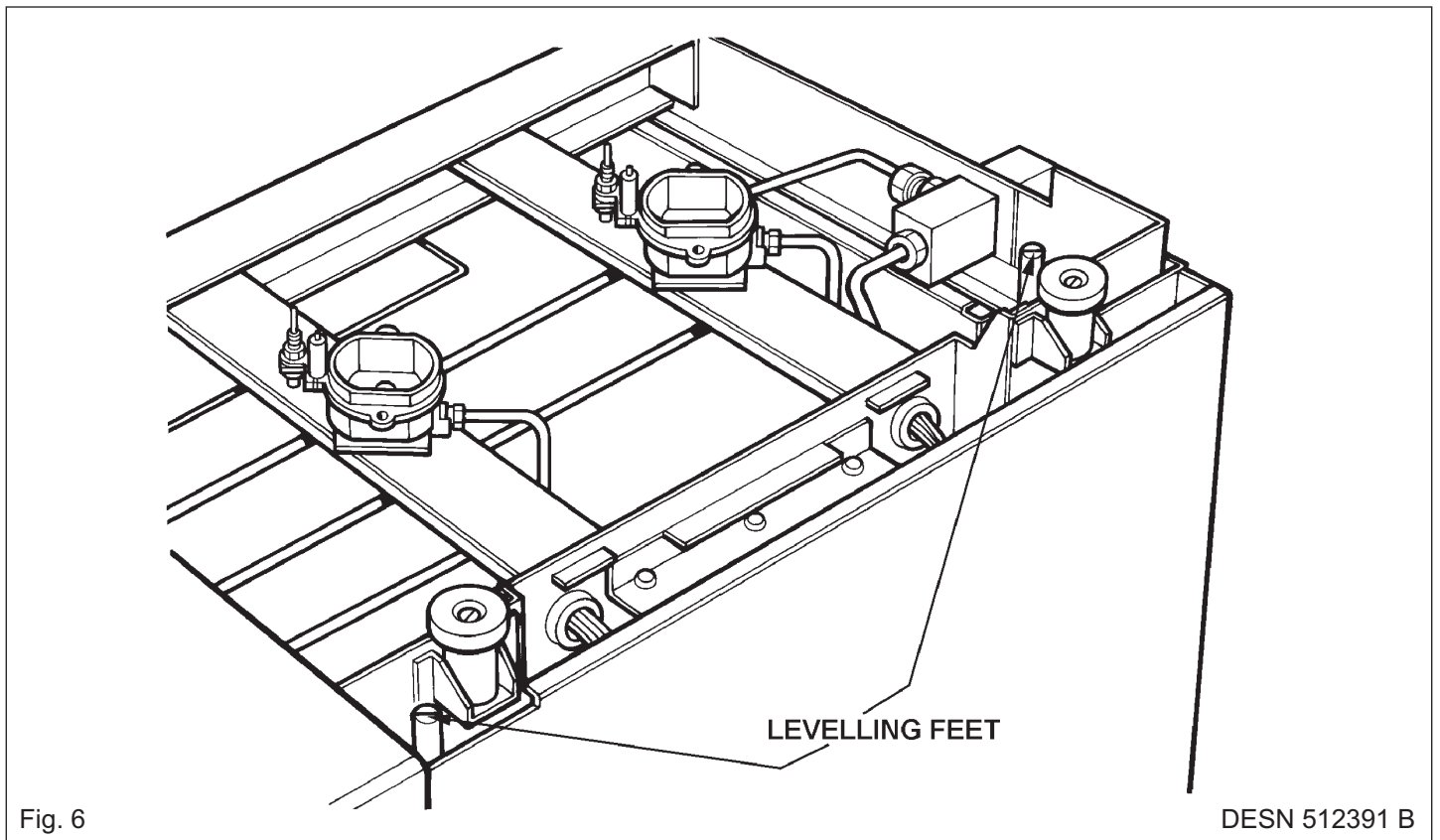
For natural gas appliance, the pressure should be 20mbar (8 inches water gauge).

Turn off the tap, disconnect the pressure gauge and refit test point blanking screw.

## LEVELLING AND MOBILITY WHEELS

The cooker is fitted with mobility rollers, two at the rear and two at the front.

The AGA 6-4 is designed to stand on a flat and level surface, however, any unevenness may be overcome by adjusting the four levelling feet, one at each corner of the base plate. The adjusting screws are accessed by removing left and right hand hotplate castings (See section 'To Remove Hotplate Castings - Servicing Section Page 40). To raise the cooker turn screw clockwise, to lower turn screw anti-clockwise.



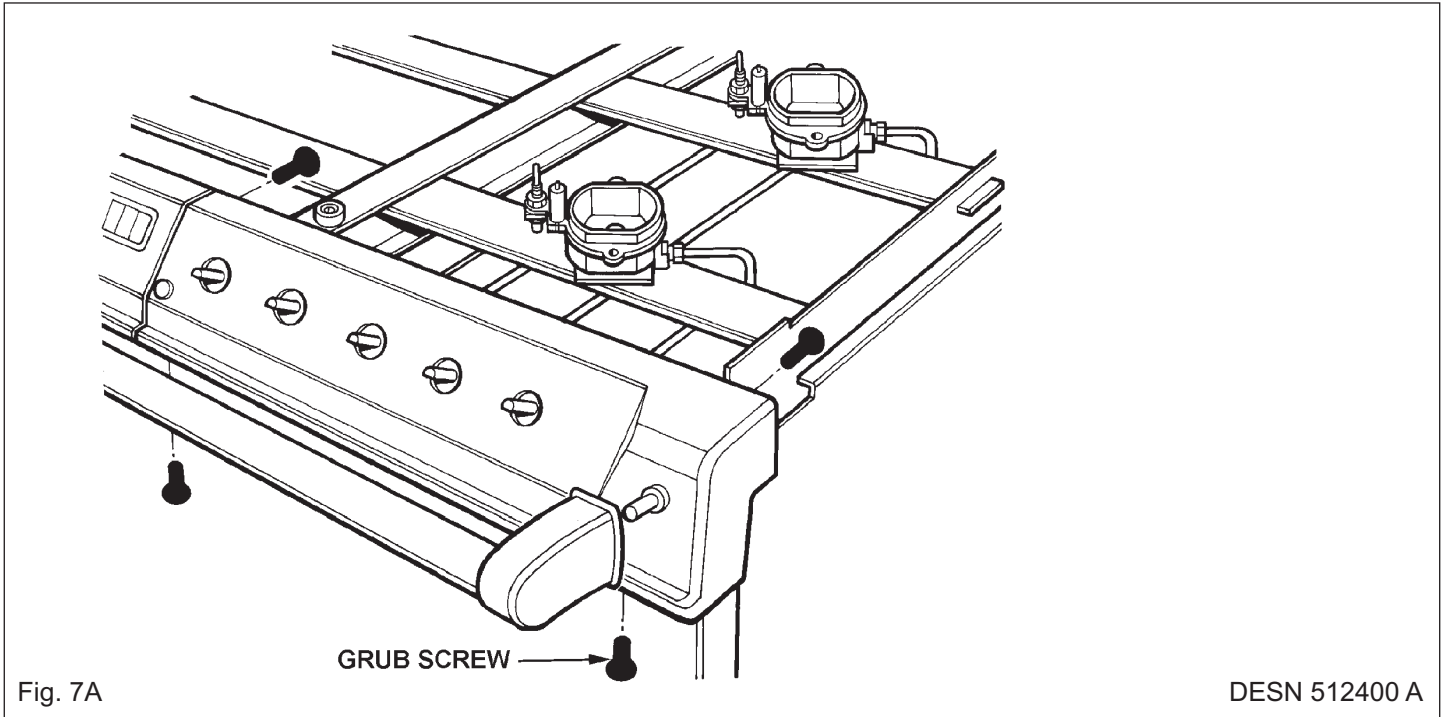
There are rollers on the base of the cooker to allow for positioning.

When the cooker is in the correct position the four levelling feet can be adjusted to level the cooker. **THE FEET MUST BE LOWERED ENOUGH TO PREVENT THE COOKER ROLLING OUT OF POSITION.** (See Fig. 6)

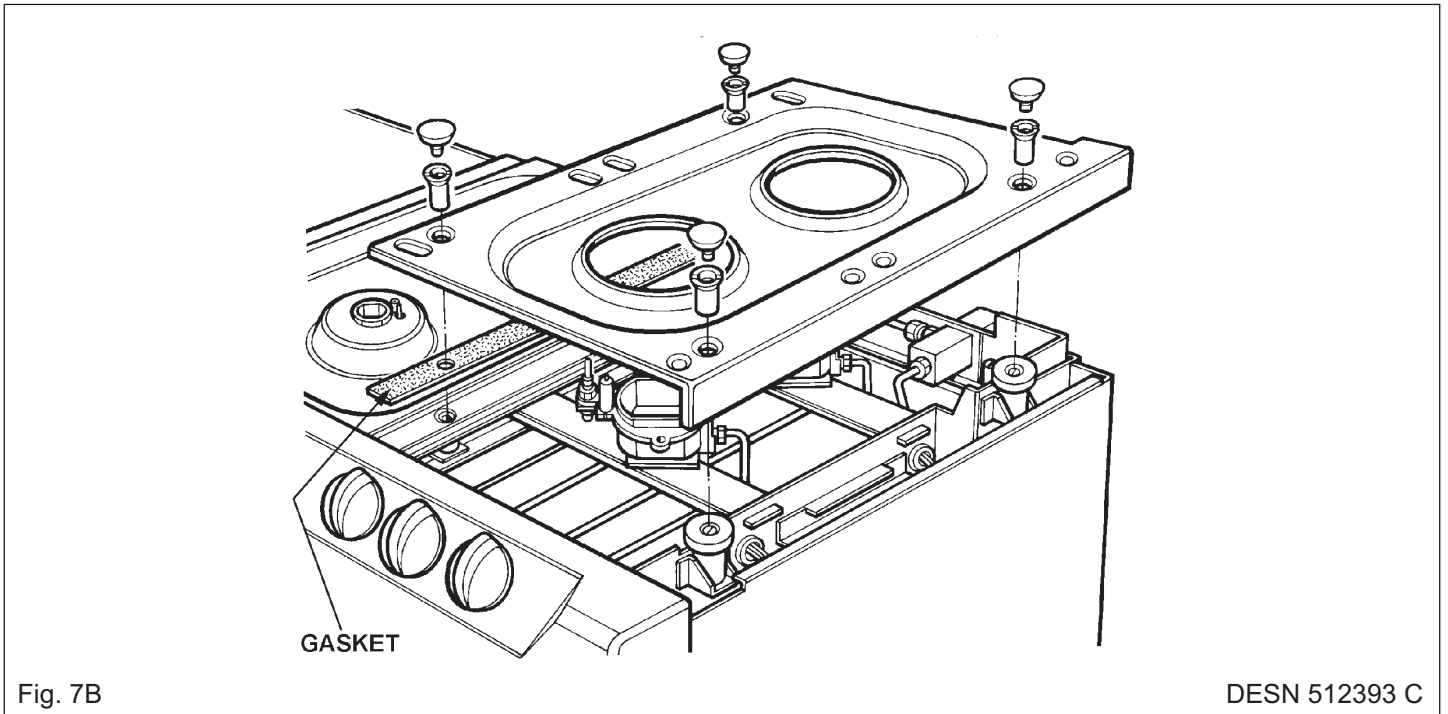
# FITTING OF HOTPLATE CASTING AND PAN SUPPORTS

## HOTPLATE CASTINGS

1. Attach earth cable from centre casting to cooker chassis and locate over burner bodies. Repeat for left hand and right hand castings and that the gaskets are fitted where the outer castings overlap centre castings. Ensure that earth cables are attached.

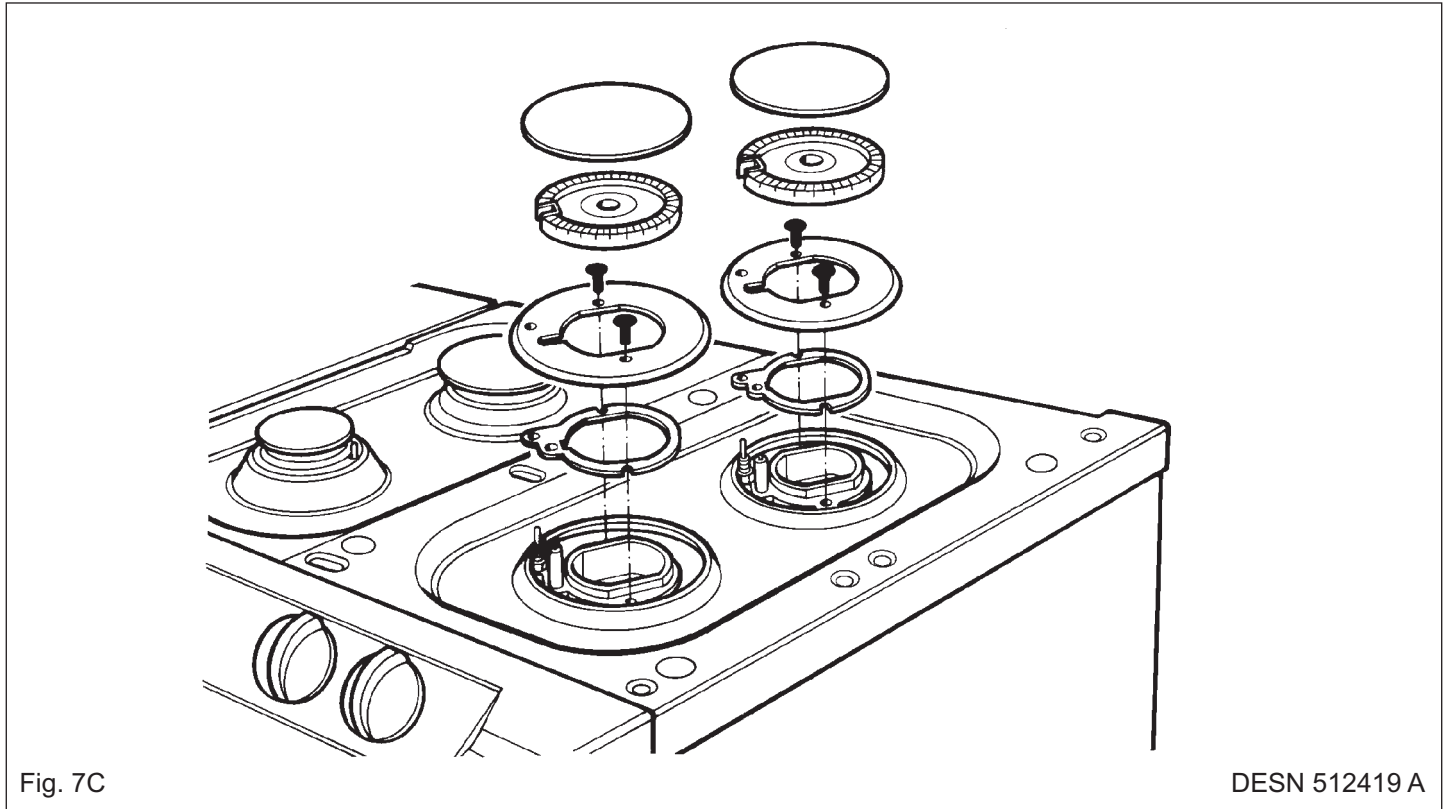


2. Secure castings using 8 profiled fixing nuts. **DO NOT OVERTIGHTEN.** (See Fig. 7B).

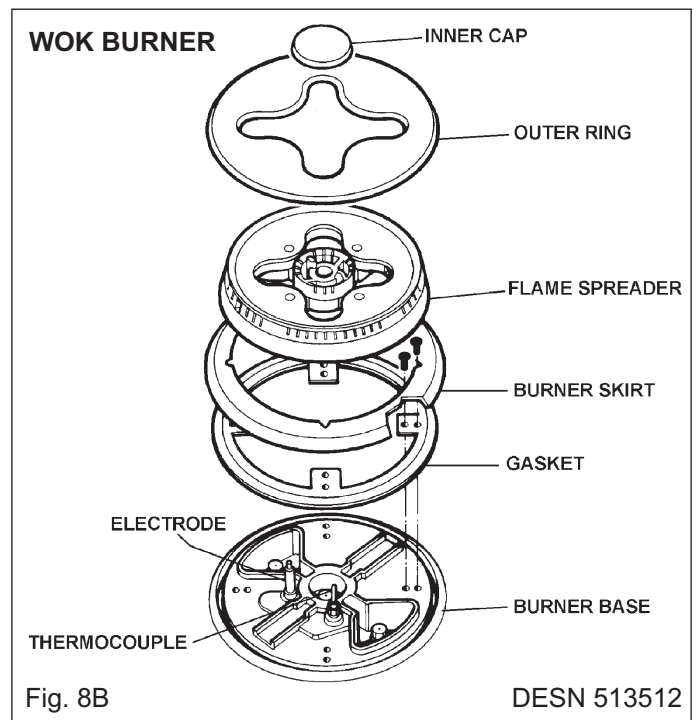
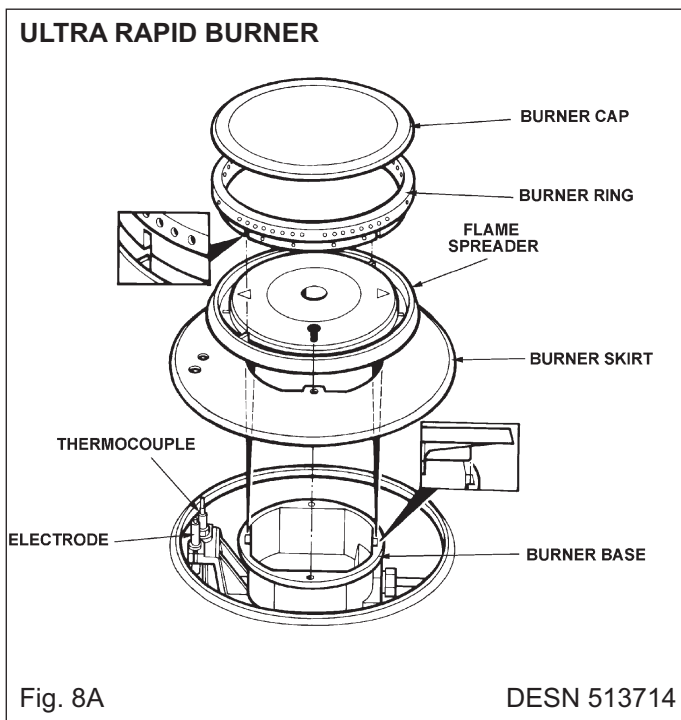


- Fit and secure six burner rings using M4 screws on rear left hand, front centre, front right hand and rear right hand burners. Use No.6  $\frac{3}{8}$  screw on front left hand and centre rear burners. (See Fig. 7C).

**NOTE:** The fitting of left hand and centre burners are the same as shown in Fig. 7C.



- Position burner caps onto burner bodies. (See Figs. 8A, 8B, 8C and 8D).



**ASSEMBLY OF RAPID AND SEMI-RAPID BURNERS**

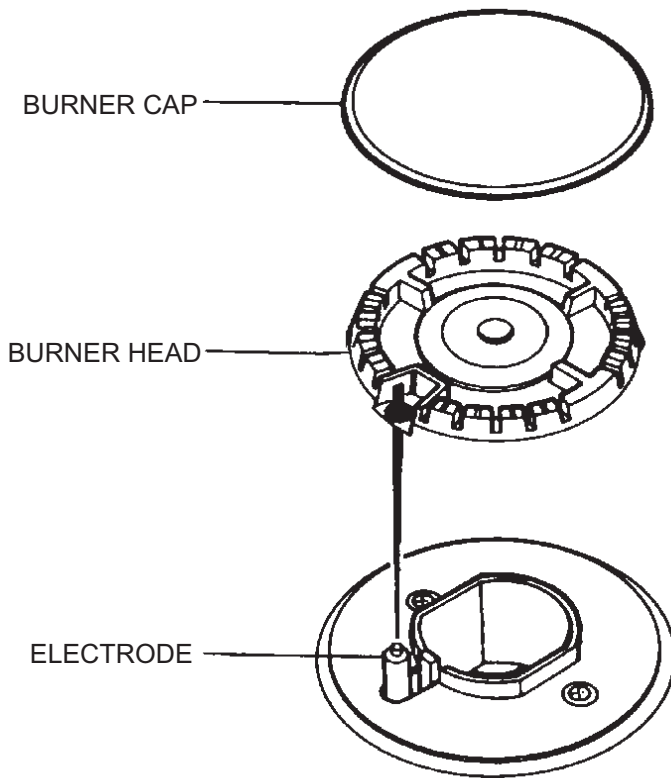


Fig. 8C

DESN 511618

**FITTING BURNER CAP - RAPID AND SEMI-RAPID BURNERS**

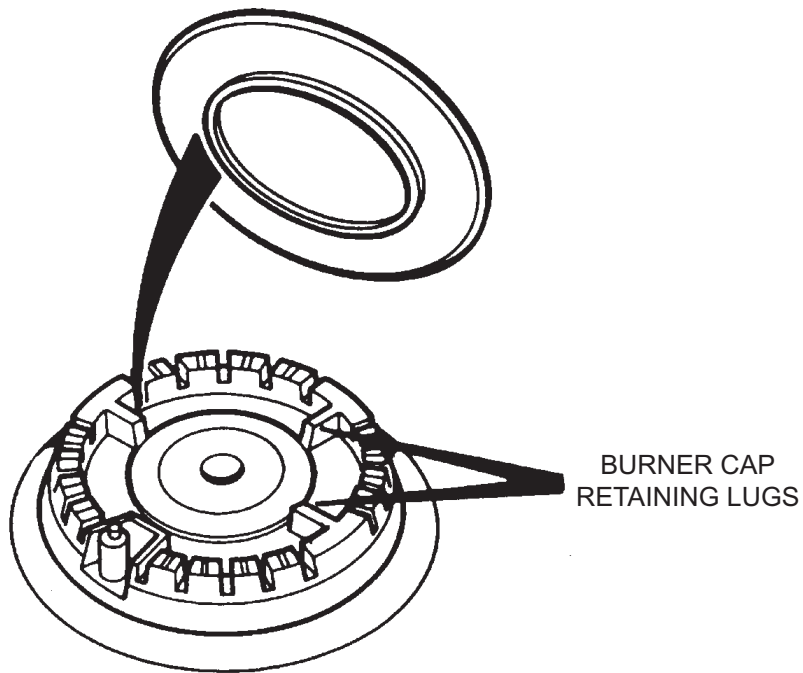
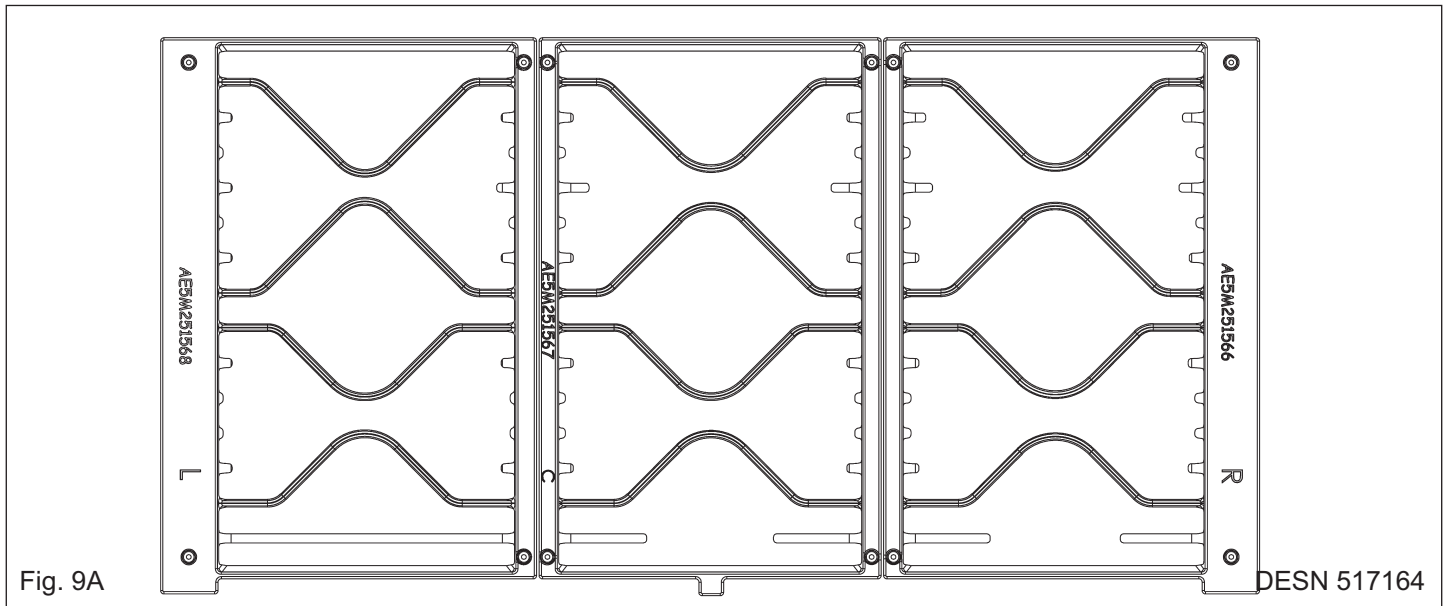


Fig. 8D

DESN 511617



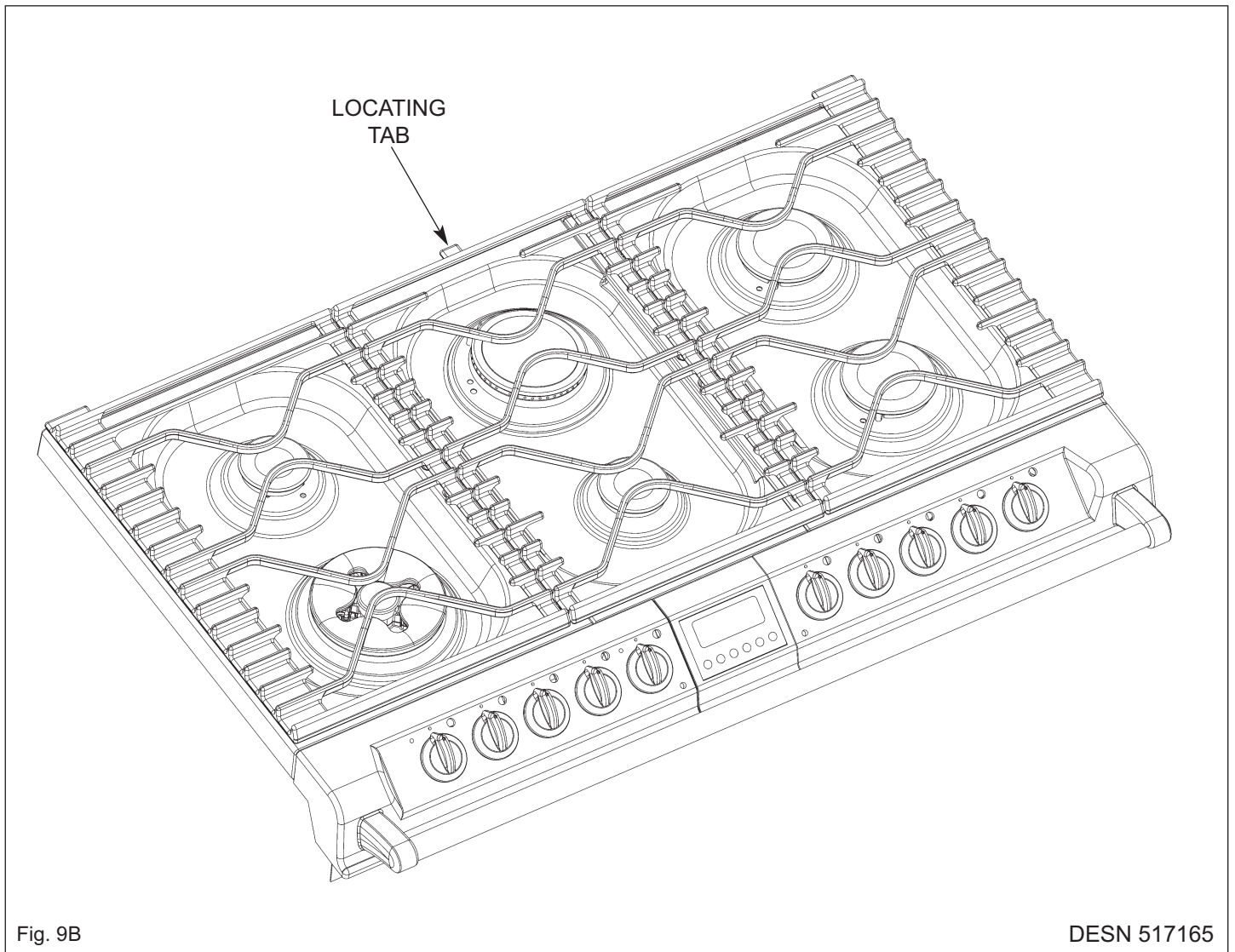
5. The pan supports are marked L (left), C (centre), R (right) on the underside and must locate in the recesses in the hotplate casting. (See Fig. 9A and 9B).



**Important**

It is very important for the performance and reliability of the hob that the pan supports are fitted in accordance with the AGA SIX-FOUR SERIES - DC6 OWNERS MANUAL.

To help identify the correct location of the pan supports, the centre pan support has been uniquely designed with a tab, as shown. This pan support must be fitted in the rear centre position with the tag pointing towards the back of the appliance.



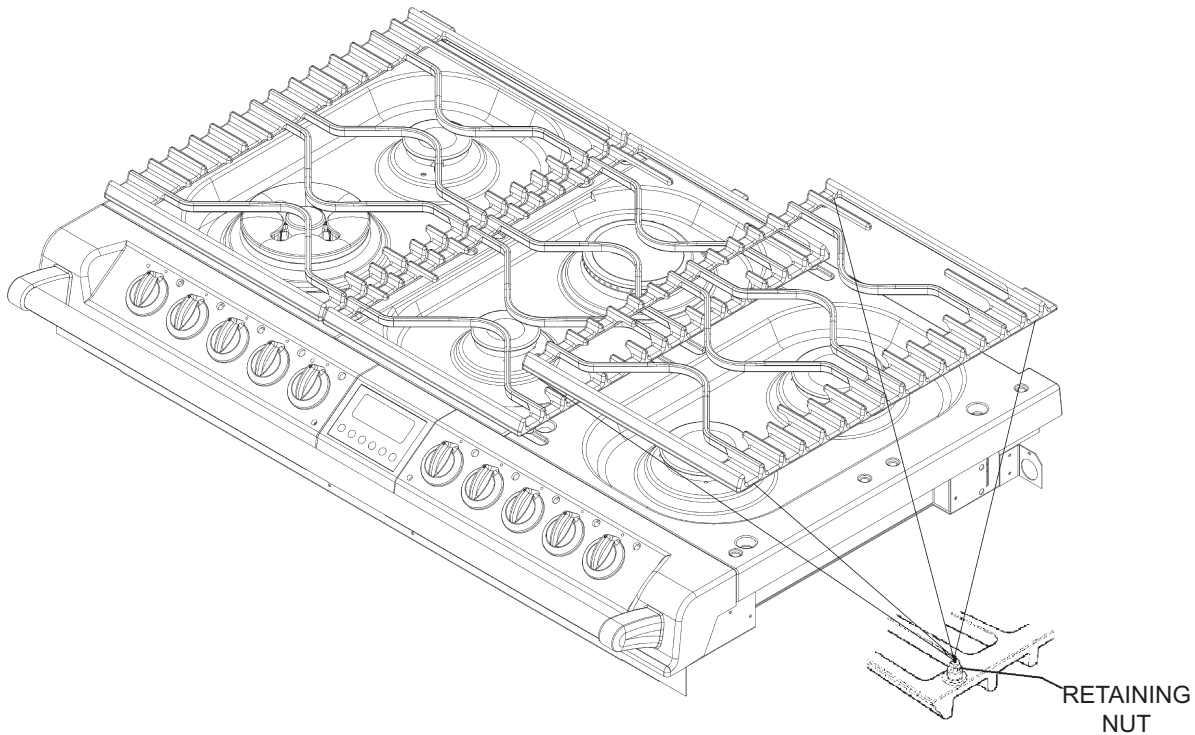


Fig. 9C

DESN 517166

#### TO ADJUST PAN SUPPORT LEVEL

1. Loosen retaining nut using 8mm spanner (See Fig. 9C).
2. To prevent rocking adjust the pan support foot using 2 1/2 mm allen key.
3. Check pan support is level with opposing pan supports.
4. Retighten retaining nut.

#### HANDRAIL FITTING

1. Position handrail assembly onto locating studs at each end of fascia. Ensure the grub screw at each end of the hand rail is facing downwards.
2. Push handrail assembly fully against fascia and lock in place by tightening 2 grub screws (2 1/2 mm). (See Fig. 7A).

## SPLASHBACK

Locate tabs on rear of splashback assembly, into the brackets on the upper rear of the cooker. (See Fig. 10). Push fully into place.

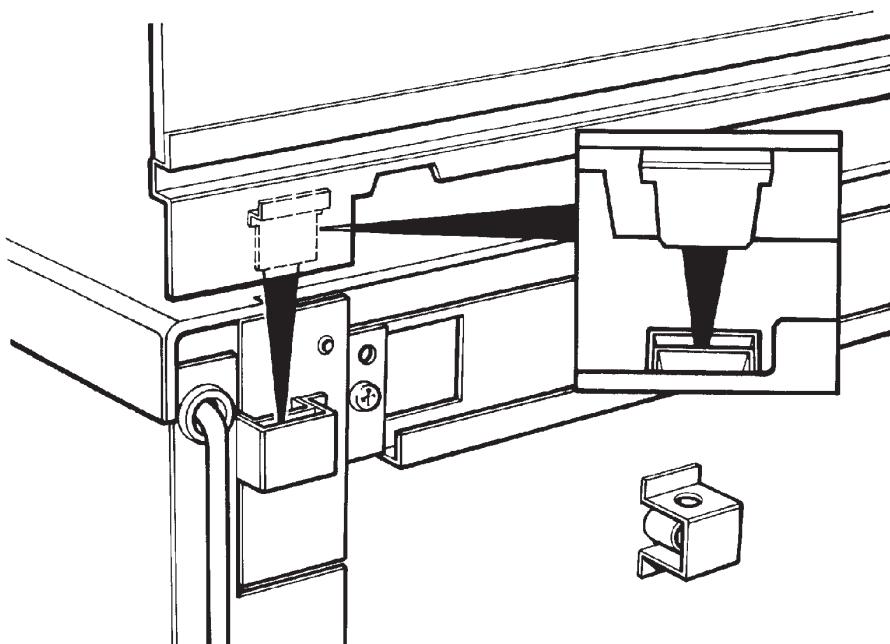


Fig. 10

DESN 513137

# Users

# Guide

## WARNINGS

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or fire blanket.

**WARNING:** Danger of fire: Do not store items on the cooking surfaces.

**WARNING:** Accessible parts may become hot during use. Young children should be kept away.

**WARNING:** The cooker cannot be moved once installed.

**WARNING:** **DO NOT** attempt to move the cooker by pulling the handrails or doors.

## CONTROL PANEL

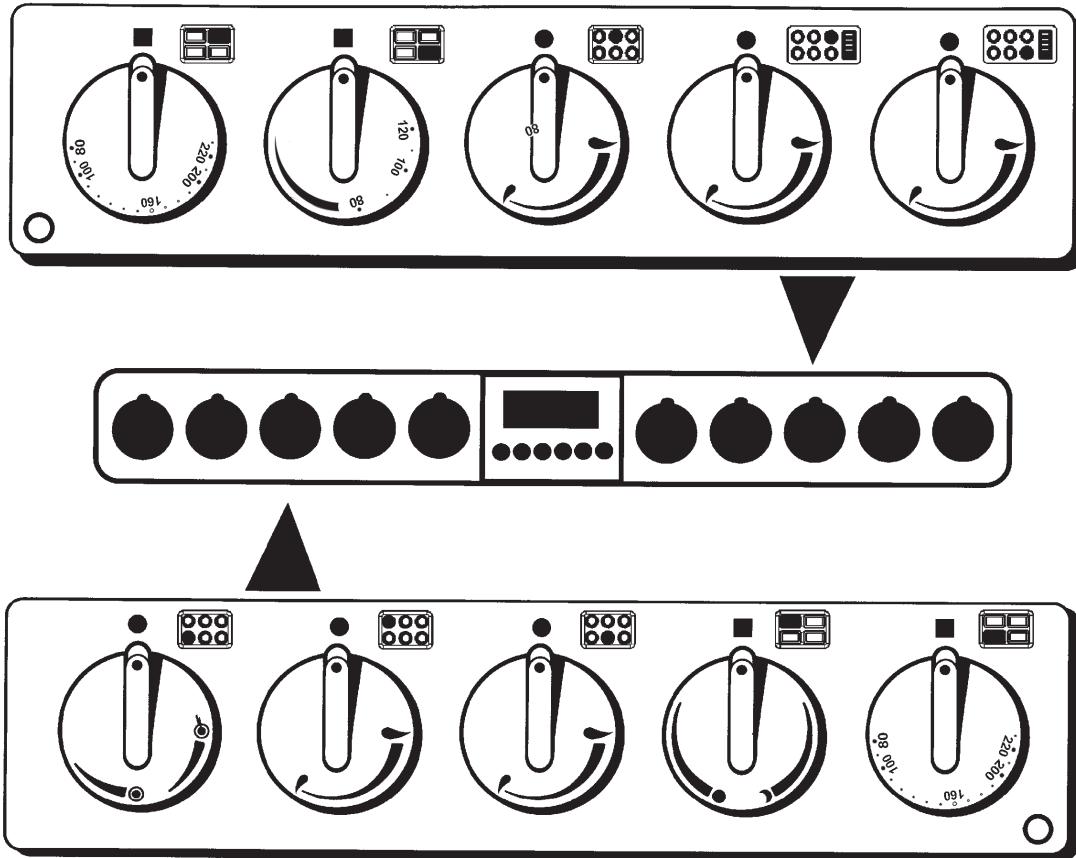


Fig. 11

DESN 516288 A

- The **GAS HOTPLATE CONTROL KNOBS** can only be rotated anti-clockwise from the **OFF** position.

☆ Symbol - Ignition Setting  
 Large Flame Symbol - High Setting  
 Small Flame Symbol - Low Setting

(See 'HOTPLATE' section).

- The **GRILL ELEMENT CONTROL KNOB** needs to be pushed in before turning in either direction.

<b><i>Clockwise</i></b>	both elements on
<b><i>Anti-clockwise</i></b>	middle element only

- The **OVEN KNOBS** which do not need to be pushed in, can only be rotated clockwise from the off position.
- The **OVEN NEONS** illuminate when ovens are switched on. When the required temperature is reached the neon will extinguish

# GAS HOTPLATE

- The hotplate has six gas burners:

**front left** - ultra rapid (wok) burner - rated at 4.5 kW

**rear left and front centre** - semi-rapid burners - each rated at 1.75 kW

**rear right and front right** - rapid burner - each rated at 3.0 kW

**centre rear** - ultra rapid burner - rated at 5.0 kW

- The semi-rapid burners are especially suited for use with small pans and gentle simmering or poaching.
- All burners have a set simmer position and are easily adjustable.

## TO USE THE HOTPLATE

- To light a hotplate burner, push in and turn the control knob anti-clockwise to the large flame symbol (🔥), and hold in for 3 seconds until the burner lights, then turn the knob to the required setting.
- If the burner flame should accidentally go out, turn off the burner control and do not attempt to re-light the burner for at least one minute.
- The control may be set towards a lower position, simply by turning the control knob towards the small flame symbol.
- **IMPORTANT:** The cast iron pan supports on the appliance are much heavier than those on most gas hotplate cookers, therefore care must be taken when removing or refitting them to the hob. It is important that they are lifted from the appliance and not dragged across adjacent enamelled components which would result in damaging the enamel.

## SOME SAFETY POINTS

- Simmering aids are not recommended. They can impede burner performance, damage the pan supports and waste fuel.
- Commercially available foil spillage aids are unnecessary on this cooker and could affect the combustion.
- Some 'Wok' cooking pans are unstable. Check with the 'wok' manufacturer before purchasing.
- Always use good quality pans with flat bases.
- Do not use unstable and misshapen pans (e.g. with convex bases) that tilt easily.
- Pans and kettles with concave bases should not be used.
- The minimum pan diameter recommended is 120mm. Maximum recommended is 280mm.
- Never use pans which overhang the front of the fascia.
- Place all pans centrally over the burners. The flames must be on the base of the pan. Do not allow the flames to go up the sides of the pan. (See Fig. 12).
- Always position pan handles away from the front of the cooker - out of reach of small children.
- **NEVER** leave a chip pan unattended.

## NOTE

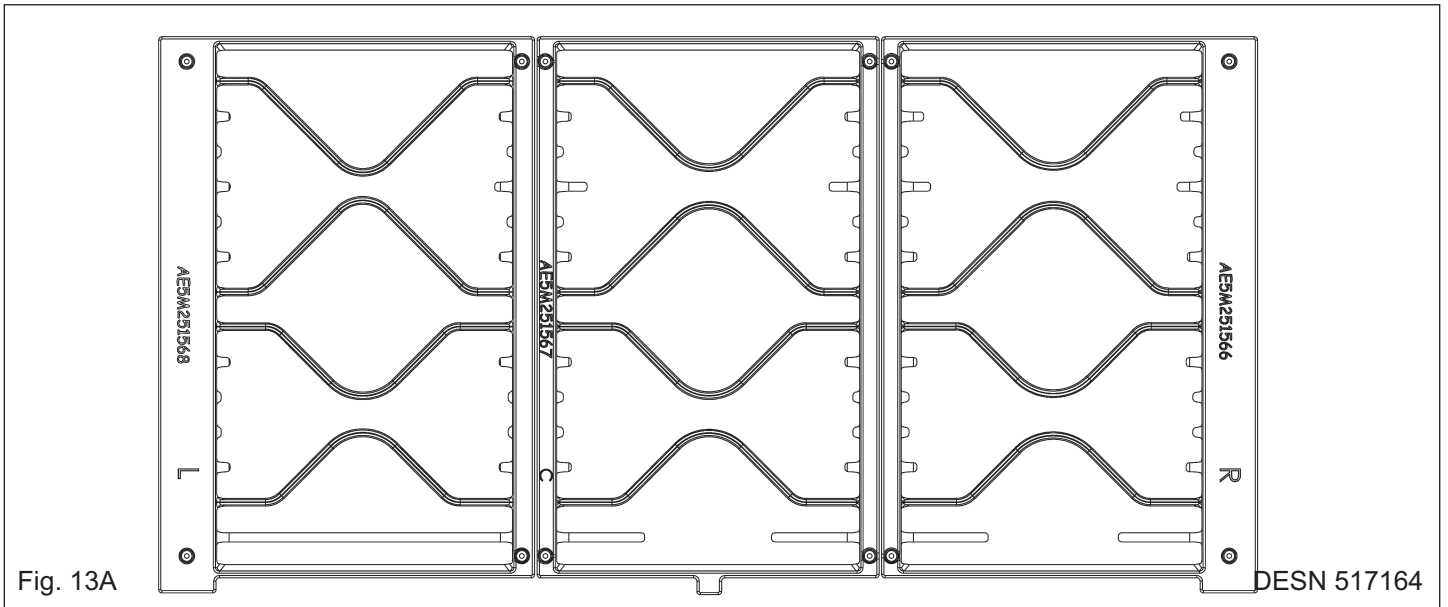


Fig. 12

DESN 512396

## TO FIT PAN SUPPORTS

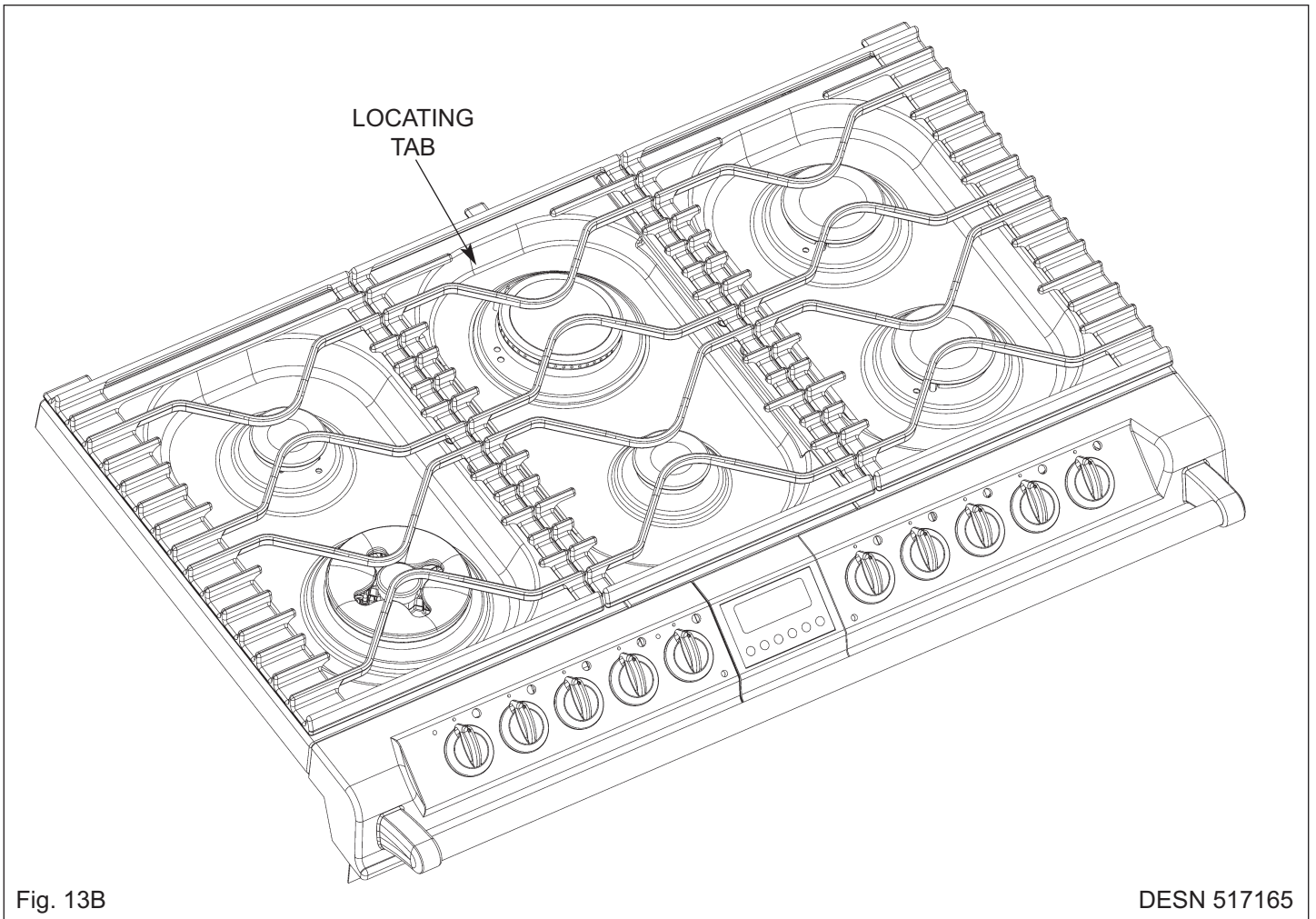
The pan supports are marked **L** (left), **C** (centre), **R** (right) on the underside and must locate in the recesses in the hotplate casting. (See Fig. 13A and 13B).



### **Important**

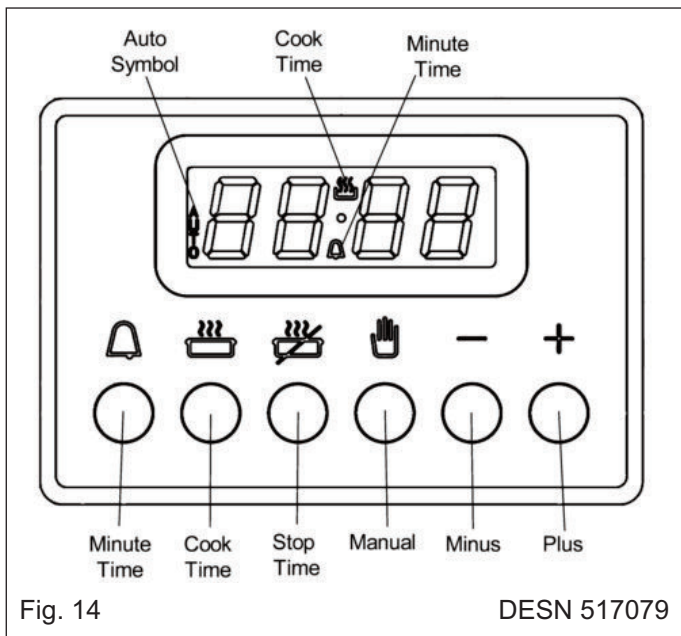
It is very important for the performance and reliability of the hob that the pan supports are fitted in accordance with the AGA SIX-FOUR SERIES - DC6 OWNERS MANUAL.

To help identify the correct location of the pan supports, the centre pan support has been uniquely designed with tab, as shown. This pan support must be fitted in the rear centre position with the tag pointing towards the back of the appliance.

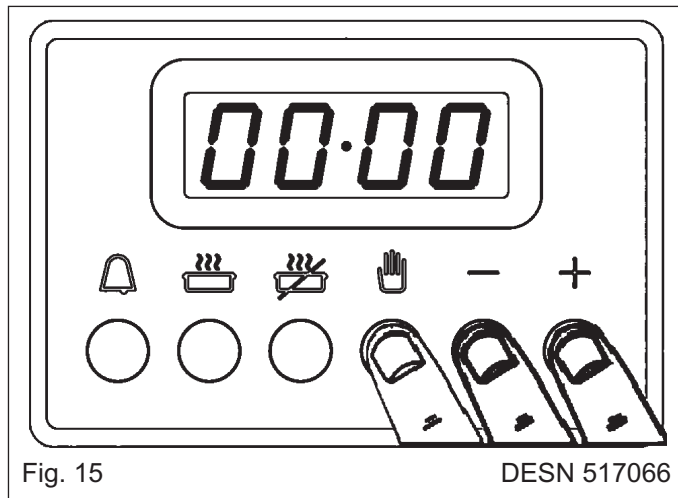




# SETTING UP THE COOKER FOR USE



- Press and hold the button. Now press the [+] or [-] buttons to increase or decrease the time (Fig. 15). Holding the [+] or [-] buttons for more than 2 seconds will advance/decrease the set time quickly. Release the buttons to set the time of day.



You can use the clock (Fig. 14) to turn the oven on and off. Only the left hand lower fan oven is controlled by the oven timer. The clock must be set to the time of day before the oven will work .

The table below describes the symbols shown on the digital display.

Symbol	Function	Notes
	Minute Minder is on	
	Oven can be operated	If the 'cook'  symbol is not displayed the programme has either; ended and the oven is non-operational or, the oven is being controlled by an automatic programme that has not started.
[AUTO]	Oven is being controlled in semi-automatic or automatic mode.	
[dot]	Flashes during setting the time of day.	

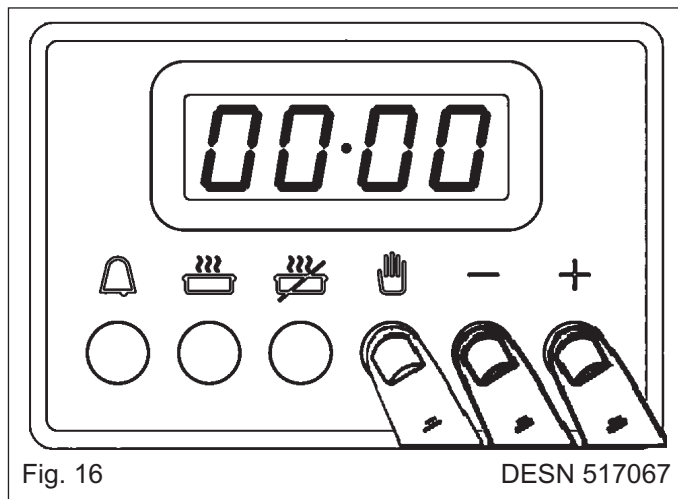
## Setting the Time of Day

When the cooker is first connected to the mains, or if there has been a prolonged power interruption, the clock display flashes [ 0.00 ] and [AUTO].

During the time setting process the centre dot will flash. When the process is complete the dot will stop flashing and the symbol will be displayed.

The time of day can be set in two ways:

- Press and hold both the and buttons down (Fig. 16). Now press the [+] button (or [-] button) until the correct time shows.



Do not forget that it is a 24-hour clock .

If you need to reset the clock/cooker, turn off the power and wait several minutes, then start again.



## GRIDDLE PLATE

- The griddle plate is designed for use **ONLY** on your AGA DC6 Natural Gas cooker.
- It **MUST only be used on the right hand rapid burners.**
- It should be positioned on the pan supports as below to ensure correct and safe operation.

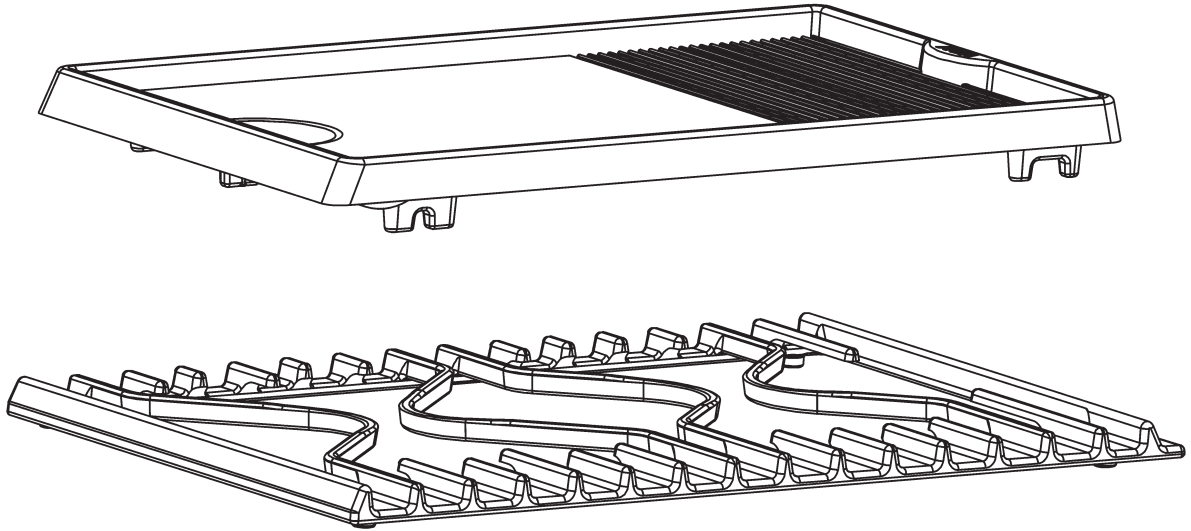


Fig. 17

DESN 517172

### **USING THE GRIDDLE**

**BEFORE POSITIONING THE GRIDDLE PLATE ON THE PAN SUPPORTS, THE BURNERS SHOULD BE LIT AND TURNED DOWN TO THE SIMMER POSITION. (SMALL FLAME SYMBOL, PAGE 21).**

- Preheat the griddle plate for 5 - 10 minutes before starting to cook on it.
- It should not be necessary to use any extra fat when griddle cooking. This will only affect the efficiency of the non-stick cooking and will make cleaning more difficult.
- Always use utensils which will not scratch the special non-stick surface i.e. nylon, wood and non-stick.
- Do not use sharp utensils such as forks or knives.
- Do not use or rest saucepans on the griddle plate.
- The griddle plate can be removed and taken to the sink for washing.
- It should only be necessary to use hot soapy water to clean the griddle as abrasive cleaners will damage the surface. In the event of heavy soiling only nylon pan scourers should be used with care.
- The griddle plate should be washed in hot soapy water. Do not use abrasives. It is not suitable for cleaning in a dishwasher.

## SIMMERING OVEN

This is used for long, slow cooking over 6-8 hours, keeping food warm and warming plates for short periods.

EXTRA CARE MUST BE TAKEN WHEN WARMING BONE CHINA - USE THE LOWEST SETTING.

The slow cooking setting is the area marked between 110°C - 120°C on the oven control knob.

### USING THE SIMMERING OVEN SETTING

Points to bear in mind when preparing food.

- For best results use the AGA Stainless Steel cookware.
- Do not place dishes directly onto the oven base. Always place onto shelf supplied.
- Joints of meat and poultry should firstly be cooked at 160° fan oven for 30 minutes, before transferring to the simmering oven.
- The meat/poultry should be entirely wrapped in 2 layers of foil to ensure a tight seal is achieved, this will retain the natural juices and flavours that are lost when food is cooked at a higher temperature. The foil join **MUST** be positioned at the top of the joint to prevent leakage.
- Always stand covered joints on a rack over a meat tin, to allow good air circulation.
- Meat over 2.7kg (6lbs) and poultry over 2kg (4lbs 8ozs) are unsuitable for the slow cooking method.
- This method is unsuitable for stuffed meat and poultry.
- Make sure that pork and poultry reach an internal temperature of at least 75°C.
- Always bring soups, casseroles and liquids to the boil before putting in the oven.
- When cooking casseroles or braising meat cover the food first with foil and then the lid to create a good seal and prevent loss of moisture.
- Joints of meat should be cooked for a minimum of 6 hours. Casseroles and stews will cook within 2 - 4 hours depending on the quantity of ingredients. Food will hold for a further 1 -2 hours but the appearance might deteriorate.
- Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, where they can be observed from time to time.
- Push dishes well back in the oven to ensure that they are positioned over the element.
- Always thaw frozen food completely before cooking.
- Root vegetables will cook better if cut into small pieces.
- Adjust seasoning and thickenings at the end of the cooking time.
- Dried red kidney beans must be boiled for a minimum of ten minutes, after soaking, and before inclusion in any dish.

### STORAGE AND REHEATING OF FOOD

- If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible and then refrigerate or freeze.
- Thaw frozen food completely in the refrigerator before re-heating.
- Re-heat food thoroughly and quickly either on the hotplate or in a hot oven (160°C fan oven), and then serve immediately.
- **Only re-heat food once.**

## THE GRILL

- **THE GRILL COMPARTMENT DOOR MUST BE KEPT OPEN WHEN THE GRILL IS ON.**
- **CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.**
- The very high speed instant grill is divided into two areas to save energy and to suit individual grilling requirements.
- Turn the grill control clockwise and the whole of the grilling area can be used for large amounts of food. Turn the control anti-clockwise and the middle area only can be used for small amounts e.g. 2 slices of bread, one or two chops.
- Most food is cooked at a high setting but for thicker pieces of meat/poultry and for food such as well done steak the heat can be reduced by turning the control down to a lower setting.
- For best results preheat at a high setting for approximately 2 minutes.
- The grill pan fits on the shelf supplied. The shelf is designed to lock in place, but is removable for cleaning. See Fig. 18B .
- Food should be cooked on the grid or in the base of the grill pan. Some dishes can be placed straight onto the shelf or floor of the compartment. This is useful when browning the top of food such as cauliflower cheese.
- The grill compartment side panels are self cleaning.
- The grill pan can be stored in the base of the grill compartment, when the grill is off.

# THE OVENS

## General

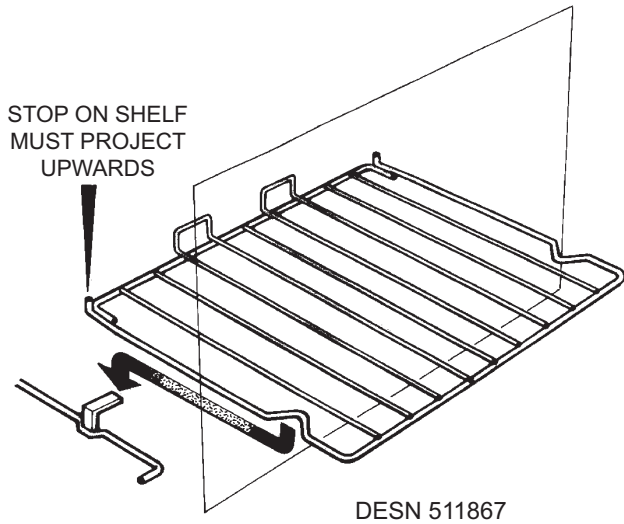
- The shelves are designed to be non-tilt.
- Shelf positions are counted from the bottom.
- Put dishes in the centre of the shelf.
- To remove a shelf, lift shelf up over the side notches and slide forward. To replace a shelf, insert into the oven with the short prongs at the rear, facing upwards. Slide into position above the side notches then allow to drop down on the runner.
- Do not place the grid shelf or food on the bases of the ovens.
- Preheat the ovens at the appropriate settings until the neon light goes out.
- For effective heat distribution, leave a gap of no less than 12mm between the dishes and the sides of the oven.
- Do not use trays or tins larger in size than the one supplied with the cooker.
- When using the fan ovens, reduce conventional oven settings by 10°C - 20°C and in some cases, cooking time by up to 10 minutes for every hour.
- It is important to check that food is piping hot before serving.
- You can change the setting and cooking time to suit your tastes.

## Condensation

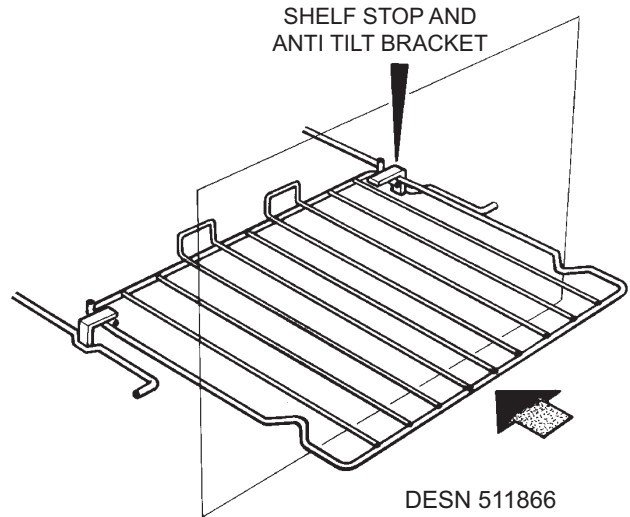
Condensation forms when heat and moisture are present, for example during cooking. Whenever possible try to make sure that the food which contains a lot of moisture is covered e.g. casseroles. If you do notice any condensation, wipe it up straight away.

# FITTING AND REMOVAL OF OVEN SHELVES

Oven Shelves - These shelves are designed to slide out



Refit as follows:  
Locate in guide as above.



Please Note: Shelf slides out to stop position.

Fig. 18A

Grill Shelf - DO NOT USE AS OVEN SHELVES.  
Please note the different design with shelf guards on both front and back

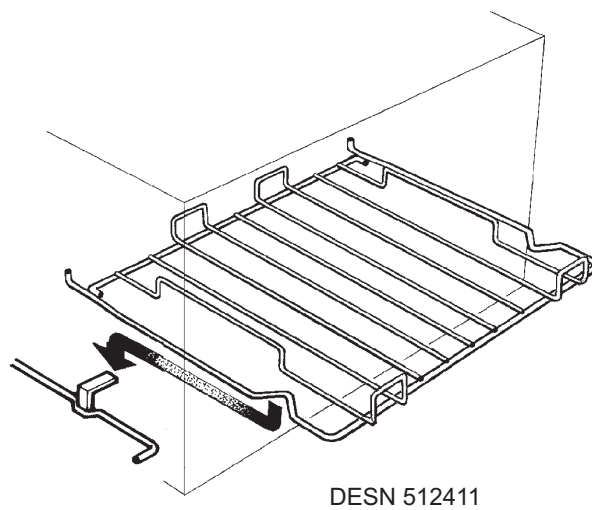


Fig. 18B

## Cooking Hints

- The left hand lower oven and right hand upper oven are fan ovens, which means that the air is circulated to create an even temperature throughout. In most cases, food can be cooked at approximately 10°C - 20°C lower in a fan oven than a conventional oven setting.
- Shelf positions are counted from the bottom upwards.
- Put dishes in the centre of the shelf.
- It is important to check that the food is piping hot before serving.
- You can change the setting and cooking time to suit your tastes.
- The meat sections should be used as a guide but may vary according to the size, shape of joint on or off the bone.
- Thaw frozen joints thoroughly before cooking them.
- The times are for open roasting. If covered with foil allow for extra time.
- The turkey/chicken is cooked when the juices run clear when pierced with a skewer. If the juices are still pink continue to cook checking every 15 minutes until juices run clear.
- The cooking charts give a general guide but times and temperatures may vary according to individual recipes.

FOOD	SETTING °C	APPROXIMATE COOKING TIME
<b>Fish</b>		
Whole Fish e.g. trout, mackerel	170	25 - 30 mins depending on size
Portions	170	20 - 25 mins depending on thickness
Salmon (2.7kg)	140 - 150	15 - 18 mins per 450g
<b>Meat &amp; Poultry</b>		
Beef	170 - 180	30 mins per 450g + 30 mins over (medium rare)
Lamb	170 - 180	25 mins per 450g + 25 mins over
Pork	170 - 180	30 - 35 mins per 450g + 35 mins over
Chicken	170 - 180	20 - 25 mins per 450g + 20 mins over
Turkey	150 - 160	15 - 18 mins per 450g + 15 mins over
Duck & Goose	170 - 180	25 mins per lb + 25 mins over
Casserole	130 - 140	1 1/2 - 3 hours depending on recipe
<b>Puddings</b>		
Milk Puddings	140	2 hours
Baked Custard	140	35 mins
Baked Sponge Pudding	160	45 mins - 1 hour using raw fruit
Fruit Crumble	170 - 180	45 mins - 1 hour
Meringue Toppings	130	45 mins
Meringues	80 - 90	3 - 4 hours - Turn meringues over as soon as they are set

FOOD	SETTING °C	APPROXIMATE COOKING TIME
<b>Yeast Mixtures</b>		
<b>Bread - loaves</b>	200 - 210	30 - 45 mins
<b>Bread - rolls</b>	200 - 210	15 - 20 mins
<b>Chelsea Buns etc.</b>	180	25 - 35 mins
<b>Cakes, Pastries, Biscuits &amp; Scones</b>		
<b>Small Cakes</b>	170 - 180	20 - 25 mins
<b>Victoria Sandwich</b>	160 - 170	25 - 30 mins
<b>Swiss Roll</b>	200 - 210	7 - 10 mins
<b>Fatless Sponge (180mm)</b>	170	20 mins
<b>Scones</b>	200 - 210	10 - 15 mins
<b>Light Rich Fruit Cake (20cm)</b>	130	1 1/2 - 2 hours
<b>Rich Fruit Cake (20cm)</b>	130	4 - 4 1/2 hours
<b>Shortbread</b>	140 - 150	1 1/4 - 1 1/2 hours
<b>Biscuits</b>	130 - 180	15 - 25 mins depending on recipe
<b>Tray Bakes &amp; Tea Breads</b>	160 - 170	30 mins - 1 1/2 hours depending on recipe
<b>Shortcrust Pastry</b>	190	Small Tarts 20 - 25 mins depending on recipe, Pies 45 - 50 mins depending on recipe
<b>Rich Shortcrust</b>	180	25 mins
<b>Flaky/Puff Pastry</b>	210	8 - 20 mins depending on recipe
<b>Choux Pastry</b>	190 - 200	25 - 35 mins
<b>Miscellaneous</b>		
<b>Yorkshire Pudding - large</b>	200	45 mins
<b>Yorkshire Pudding - individual</b>	200	20 - 25 mins
<b>Soufflès</b>	170 - 180	45 mins

# USING THE AUTOMATIC COOKING FACILITY

## AUTOMATIC COOKING CONTROL



This can be used to set an automatic cooking programme. It switches the oven on and off at the pre-set times. It controls the lower left hand fan oven only.


The maximum length of cooking programme which can be set is 23 hours and 59 minutes e.g. a delay time + cooking time = maximum 23 hours and 59 minutes.

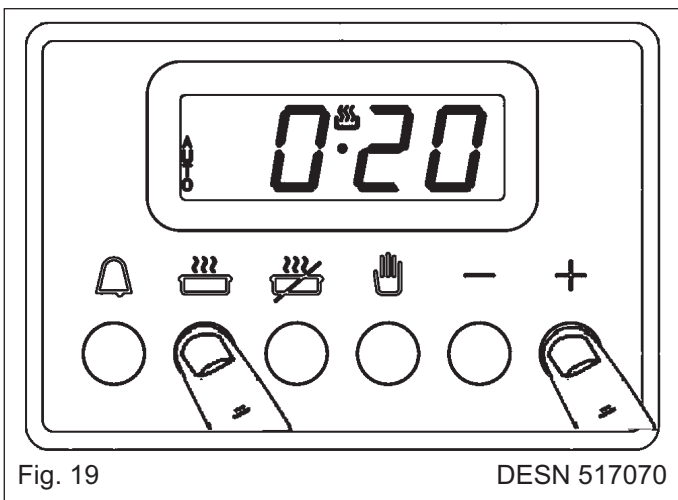
Before setting a programme, check that the clock is telling the correct time of day, and have the following information to hand.

- The length of time the food needs to cook.
  - The time that the food is to finish cooking.
  - The oven control setting required.
- The 'cook period', which is the length of time you want the oven to cook for.
  - The 'stop time' which is the time of day you want the oven to stop cooking.



### Setting a Cook Duration


Press and hold the button  and set the required 'cook period' by pressing the [+ ] button (or [- ] button) (Fig. 19). The clock will now control the cook period of your oven. The  symbol and [AUTO] will be displayed.

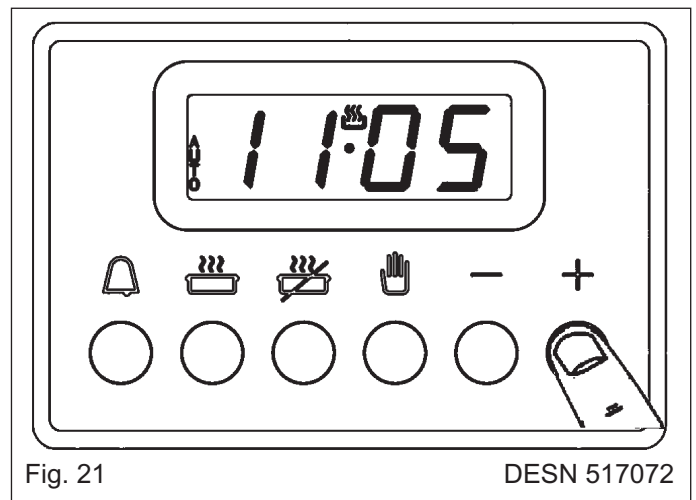
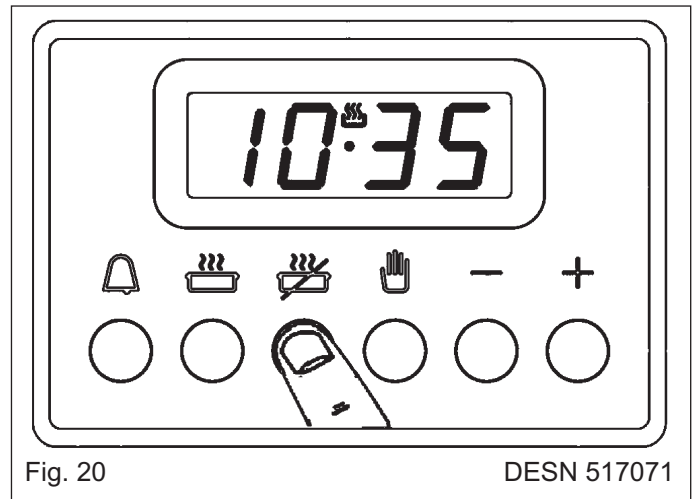
Once the 'cook period' is reached, the beeper sounds and the [AUTO] symbol flashes. Turn the oven control knob to 0 and then press any button to stop the beep. Press  to return to manual cooking.



### Setting a Cook End Time

Press and hold the 'stop time'  button (Fig. 20) and then press the [+ ] button (or [- ] button) until the required 'stop time' shows (Fig. 21). The  symbol and [AUTO] will show in the display.


Once the 'stop time' is reached, the beeper sounds and the [AUTO] symbol flashes. Turn the oven control knob to 0 and then press any button to stop the beep. Press  to return to manual cooking.

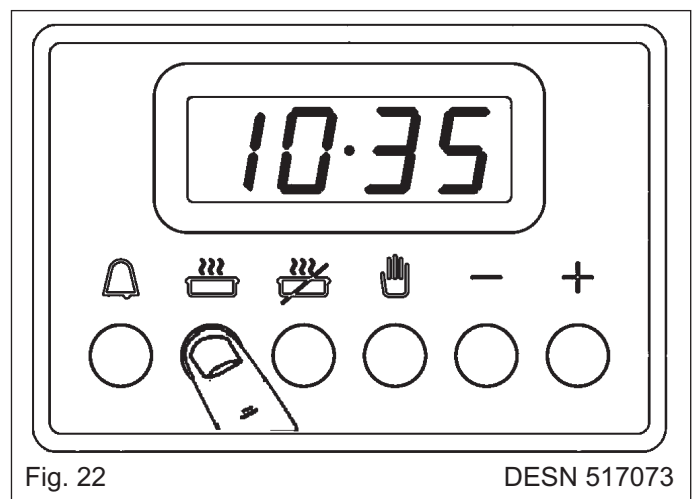


### To Start and Stop the Oven Automatically

Before you set the clock for automatic operation you must have two numbers clearly in mind - the 'cook period' and the 'stop time'.

**Note:** You cannot set a start time directly - this is set automatically by setting the 'cook period' and the 'stop time'.

Press and hold the  button (Fig. 22) and then press the [+ ] button (or [- ] button) until the required 'cook period' shows (Fig. 23).





## USING THE AUTOMATIC COOKING FACILITY

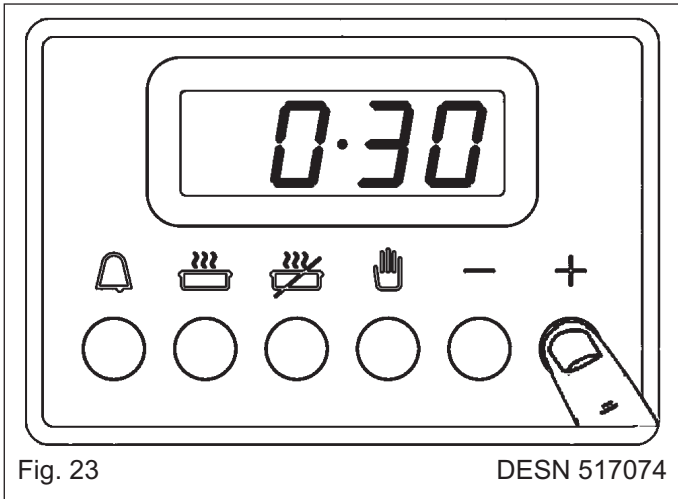



Fig. 23

DESN 517074

Now press and hold the  button (Fig. 24) and then press the [+] *button (or [-] button) until the required 'stop time' shows (Fig. 25). Release the buttons.*

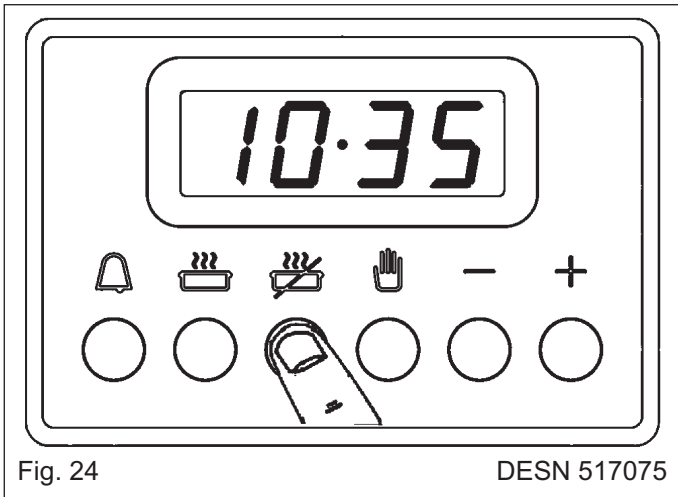


Fig. 24

DESN 517075

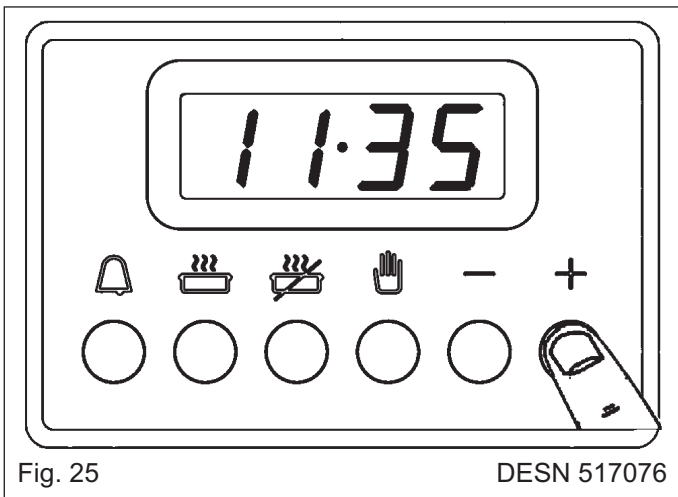



Fig. 25

DESN 517076

[AUTO] will now show in the display and the  symbol will be off (Fig. 26).

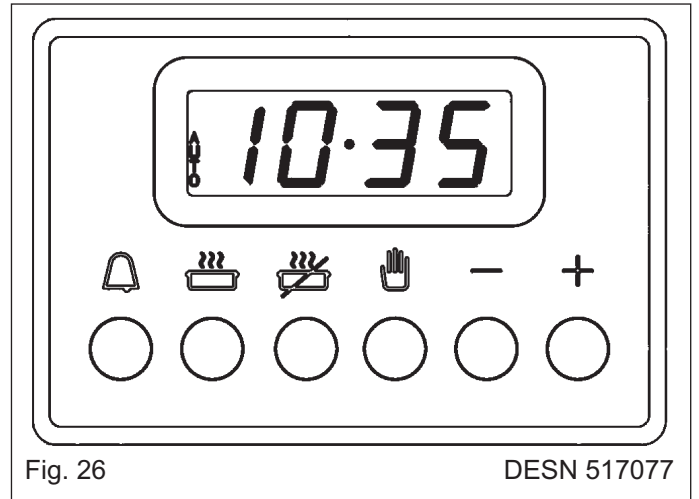




Fig. 26

DESN 517077

Set the oven to the required temperature. When cooking is finished [AUTO] will flash and the beeper will sound. Turn the oven knob to the OFF position first, and then press any button once to stop the beep; press the  button to return to manual cooking.

If you are out, do not worry about the beeper going off, it stops after a while. When you return, turn the oven knob to 0 first, and then press  to return to manual cooking.

### **AUTO is showing, You Want to Reset to Manual Cooking**

To return to manual cooking mode from an automatic setting, simultaneously press the [+] *and [-] key, this will clear the automatic programme and return to manual mode.*

Please note that this action will also clear the Minute Minder setting.

### **Beeper Tone Adjustment**

The beeper tone can be adjusted to three different levels.

Whilst in the time of day mode, press and hold the [-] *button for a period until the display shows the Tone Bars (Fig. 27).*

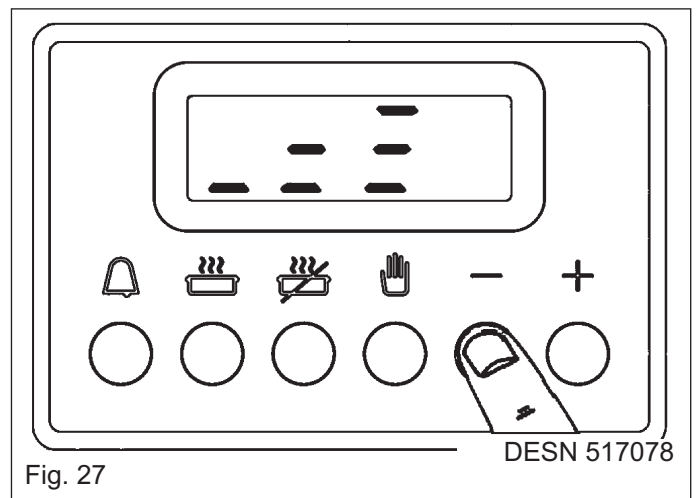


Fig. 27




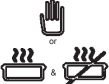

DESN 517078

Release the [-] *button and immediately press again, this will adjust the tone down by a bar. Continue the process until a comfortable tone is reached.*

Please note, during a power reset the clock will remember the last tone set.

## USING THE AUTOMATIC COOKING FACILITY

For an overview of the functions refer to table below.

Symbol	Function	Notes
	Sets the Minute Minder	Used with the [+] and [-] buttons
	Sets the duration/ cook period	Used with the [+] and [-] buttons
	Sets the end/ stop cook time	Used with the [+] and [-] buttons
	Allows the time of day to be set when 'AUTO' is not active	Used with the [+] and [-] buttons
	Resets the cooking control to manual	
[ - ]	Decreases time interval	Holding this button down allows a quick set
[ + ]	Increases time interval	Holding this button down allows a quick set
[ + ] & [ - ]	Clears all 'AUTO' and minute minder programmess	

### Automatic Dimming

Providing there are no automatic programmes set, and the minute minder is not active, your clock will automatically dim during the hours between 22:00 and 06:00.

## CLEANING & CARING FOR YOUR COOKER

### General

- Always switch OFF at the mains before cleaning.
- When cleaning use as little water as possible.
- Do not use a steam cleaner to clean this cooker.
- If milk or fruit juice or anything containing acid or sugar is spilled on the cooker or hob, wipe it up immediately.
- Clean off any condensation streaks on the front plate around the oven doors or the vitreous enamel may be permanently discoloured.
- Do not use abrasive pads, oven cleaner or cleaners containing citric acid on enamelled surfaces.
- **TAKE CARE NOT TO DAMAGE THE OVEN THERMOSTAT PHIAL OR THE HOTPLATE IGNITION ELECTRODES DURING CLEANING.**
- After cleaning, ensure all parts are thoroughly dry before replacing.
- When re-fitting the burner caps and burner heads make sure that they are properly located.
- **THE FOLLOWING PARTS ARE NOT DISHWASHER SAFE:**  
Aluminium burner heads (left hand centre, centre front, right hand rear, right hand front)

**IMPORTANT: AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.**

**But they are unsuitable for use on: chrome and stainless steel components, hand-rails and their brackets.**

## CLEANING & CARING FOR YOUR COOKER

COOKER PART AND FINISH	CLEANING METHOD
<p><b><u>Vitreous Enamel</u></b></p> <p>Fan ovens and simmering oven all sides Grill - base only Control panel Roasting tin Grill pan Door liners Front of cooker Doors Timer surround Hotplate side trims</p>	<p>Clean with a damp cloth and hot soapy water. Stubborn stains can be removed with mild cream, paste or liquid cleaners, or by gently rubbing with a well moistened, liberally soaped very fine steel wool pads e.g. Brillo.</p> <p>The roasting tin and baking tray may <b><u>OCCASIONALLY</u></b> be cleaned in a dishwasher.</p> <p><b>DO NOT IMMERSE DOORS IN WATER AS THEY ARE PACKED WITH INSULATING MATERIAL.</b></p> <ul style="list-style-type: none"> <li>• Check that the cleaning agent is approved by the (VEA) Vitreous Enamel Association.</li> </ul>
<p><b><u>High Temperature Protective Coating &amp; Anodised aluminium</u></b></p> <p>Hand rail bracket Plinth Hotplate rear trim</p>	<p>Clean with a damp cloth and hot soapy water.</p> <p style="text-align: center;"><b><u>IMPORTANT</u></b> <b><u>DO NOT USE ABRASIVES</u></b></p>
<p><b><u>Glass</u></b></p> <p>Grill element cover Splashback</p>	<p>As for enamel cleaning above. Polish with a clean dry cloth or kitchen roll.</p>
<p><b><u>Stainless steel</u></b></p> <p>Door catches Handrail</p>	<p>Use warm soapy water or a proprietary stainless steel or chrome cleaner</p>
<p><b><u>Chromium Plated</u></b></p> <p>Oven and grill shelves Shelf supports Grill pan handle Grill pan grid</p>	<p>Wipe with a damp cloth and soapy water. A well moistened liberally soaped very fine steel wool pad e.g. Brillo, or stainless steel cleaner may be used.</p>
<p><b><u>Plastic</u></b></p> <p>Grill pan handle Control knobs Timer facia &amp; controls Neons</p>	<p>Wipe with a damp cloth and hot soapy water. Stubborn stains may be removed with a carefully applied cream cleaner.</p>
<p><b><u>Heat-Clean Enamel</u></b></p> <p>Grill compartment: sides and back</p>	<p>Should any excessive staining occur, immediately clean the area with hot water containing detergent, and a nylon washing-up brush.</p> <p><b>DO NOT USE ANY CLEANING MATERIAL WHICH MAY CLOG THE PORES OF THE SPECIAL COATING e.g. PASTES AND POWDERS, SOAP-FILLED PADS, WIRE WOOL, SPRAY CLEANERS, BRUSH-ON OVEN CLEANERS, CAUSTIC SOLUTIONS, METAL SCRAPERS/KNIVES.</b></p>
<p><b><u>Aluminium</u></b></p> <p>Right and left rear outer burner caps Right front outer burner cap Centre front outer burner cap</p>	<p>As for enamel cleaning. Do not place in a dishwasher</p> <p><b>NOTE:</b> Care must be taken to prevent cleaning materials, water or dirt, from entering and blocking the burner head, ports and especially the gasway. Remove any blockage with a fine needle or nylon brush.</p>
<p><b><u>Non-Stick Coating</u></b></p> <p>Griddle plate</p>	<p>Soak and wash in hot soapy water.</p> <p><b>DO NOT USE ABRASIVES OR PLACE IN A DISHWASHER.</b></p>

**ASSEMBLY OF RAPID AND SEMI-RAPID BURNER**

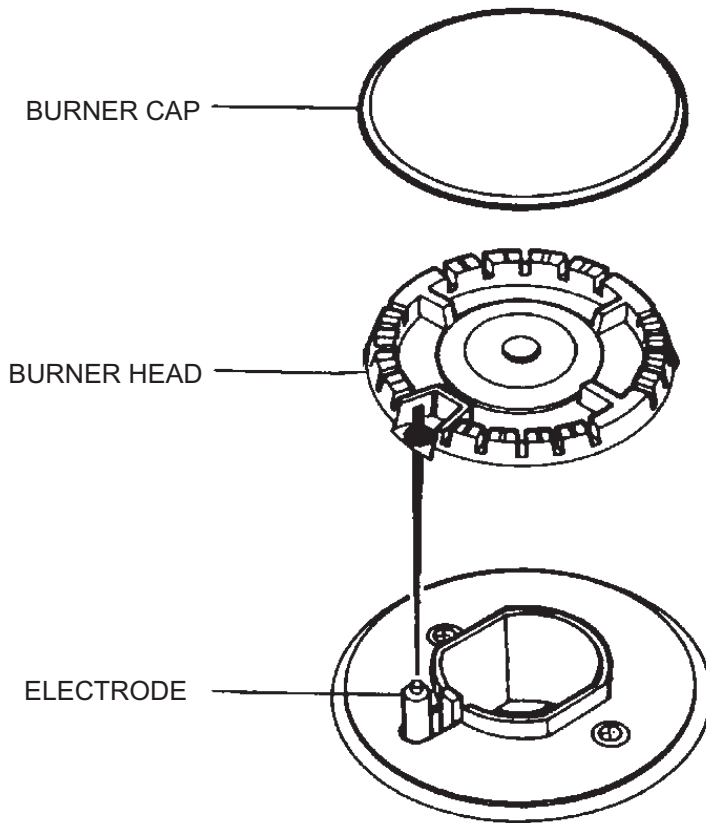


Fig. 28

DESN 511618

**FITTING BURNER CAP - RAPID AND SEMI-RAPID BURNER**

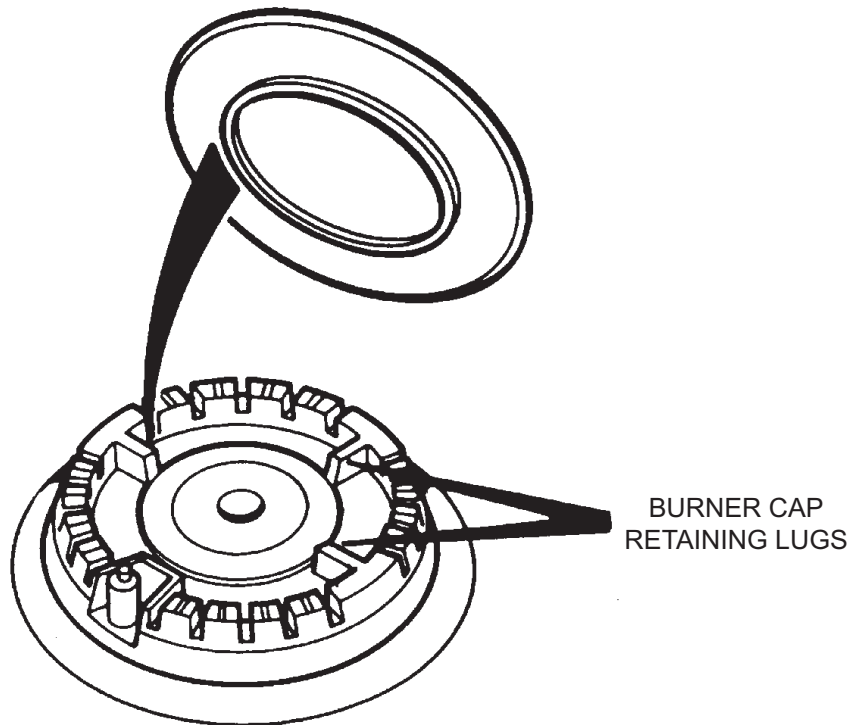


Fig. 29

DESN 511617

**WOK BURNER**

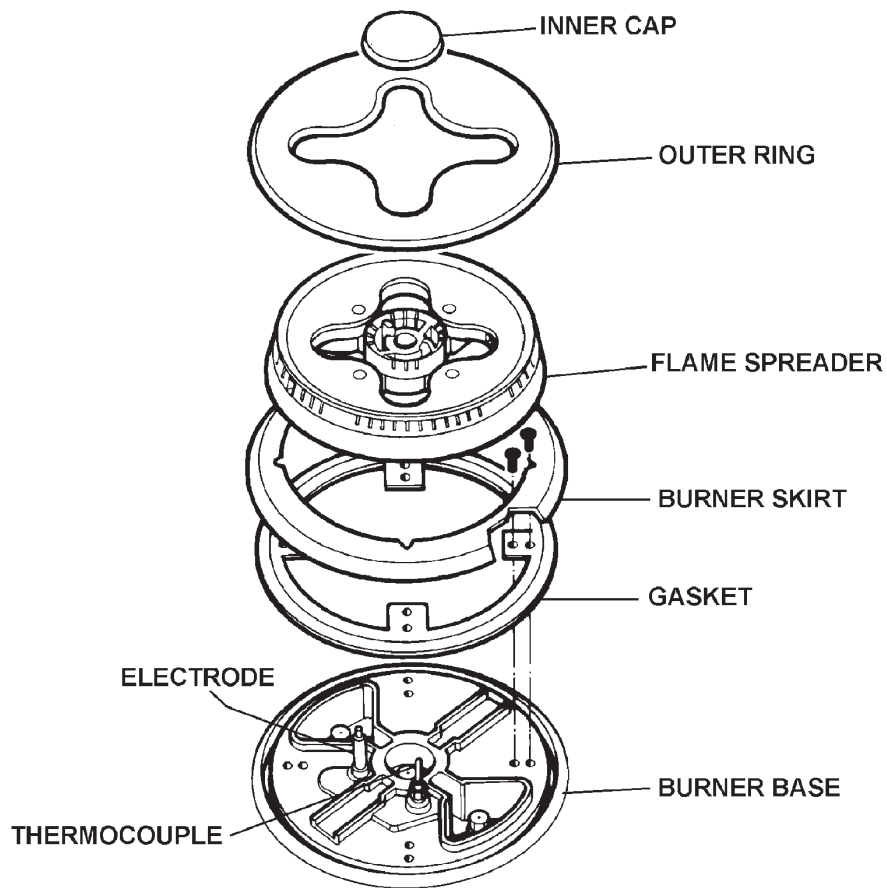


Fig. 30A

DESN 513512

**ULTRA RAPID BURNER**

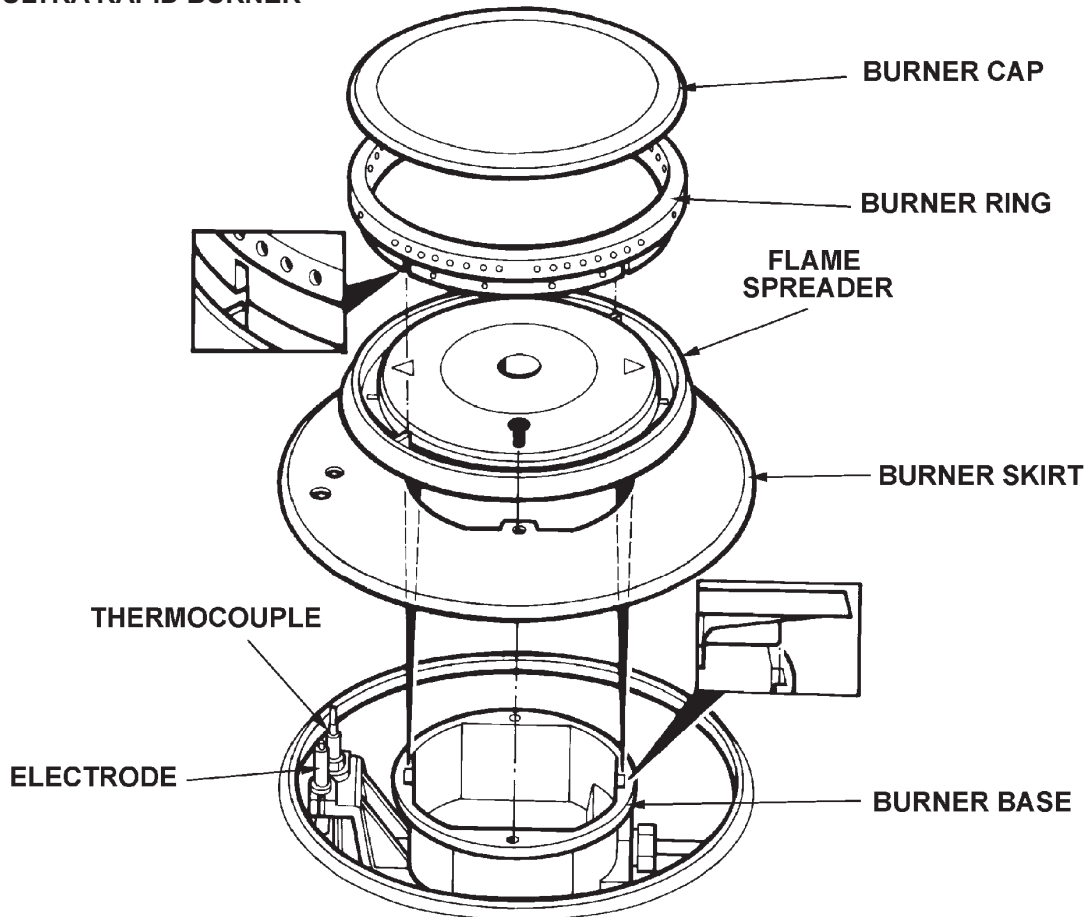


Fig. 30B

DESN 513714

# Servicing

# Section

Remember, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require. Do not use reconditioned or copy parts that have not been clearly authorised by AGA.

# SERVICING

- In the event of your appliance requiring maintenance, please call AGA Service or contact your authorised distributor/stockist.
- Your cooker must only be serviced by a qualified Gas Safe Registered Engineer or an authorised distributor or stockist.
- Do not alter or modify the cooker.
- Only the spares specified by the manufacturer are to be fitted.

**WARNING: WHEN SERVICING OR REPLACING GAS CARRYING COMPONENTS, DISCONNECT GAS SUPPLY TO APPLIANCE AND AFTER COMPLETION CHECK APPLIANCE FOR GAS SOUNDNESS.**

**WARNING: WHEN SERVICING OR REPLACING COMPONENTS, ISOLATE THE APPLIANCE FROM THE ELECTRIC SUPPLY AND BEFORE RECONNECTING, CHECK FOR ELECTRICAL SUPPLY.**

## A. TO REMOVE HOTPLATE

1. Isolate from electric supply.
2. Remove pan supports and burner caps. (See Fig. 31)
3. Remove burner fixing screws (14) and hotplate fixing nuts (8).
4. Lift off burner fixing rings (6).
5. Lift off hotplate castings in the following order: left hand, right hand and centre. (See Fig. 32).  
**NOTE:** Each hotplate casting has an earth lead. Each lead must be disconnected before completely removing hotplate casting. (See Fig. 33).
6. Re-assemble in reverse order.

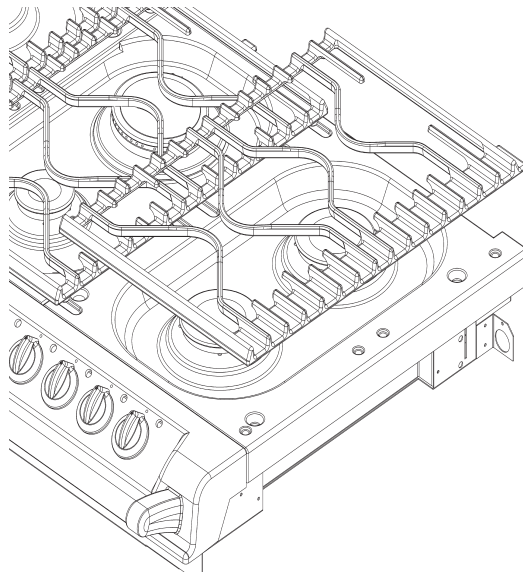


Fig. 31

DESN 517170

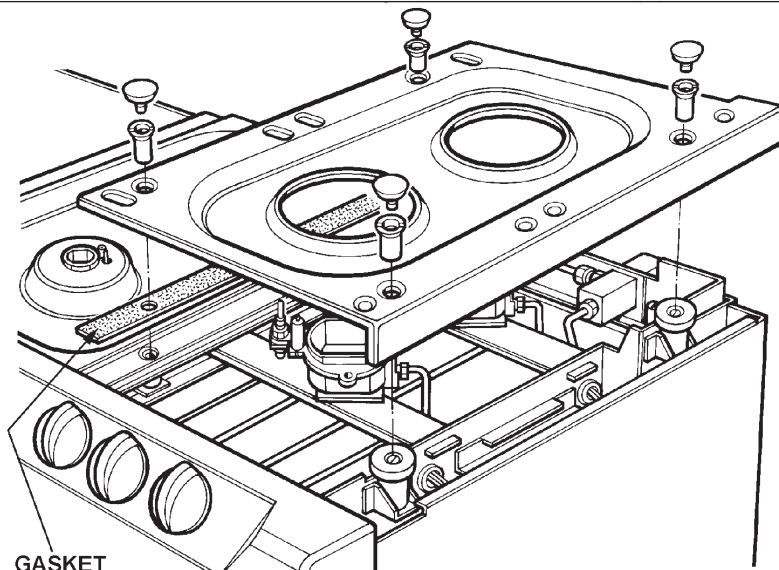


Fig. 32

GASKET

DESN 512393 C



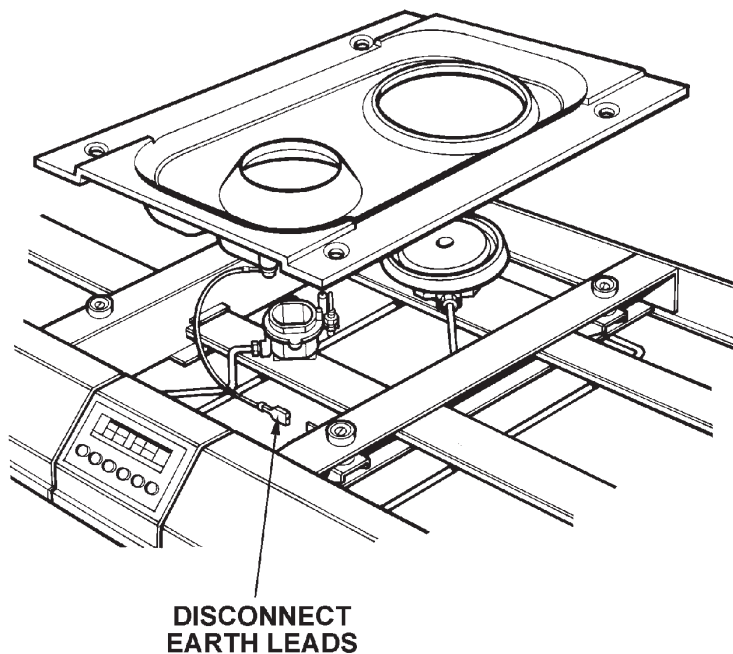


Fig. 33

DESN 512407 B

### B. TO REMOVE SIDE PANELS

1. Isolate from electric supply.
2. Lower the cooker onto the rollers by turning the adjusting feet fully anti-clockwise.  
**NOTE:** It may be necessary to disconnect the flexible gas connection to allow the cooker to be withdrawn from between the kitchen units.
3. Roll the cooker slightly forward, unhook the safety chain and disconnect the flexible hose.
4. Remove rear fixing screws (3) and slide side panel back and out.
5. Re-assemble in reverse order.

### C. TO REMOVE FACIA CASTINGS

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE HOTPLATE CASTINGS'.
3. Pull off control knobs.
4. Remove control panel fixing screws (4 per casting) (See Fig. 34). When removing the screws support the casting.  
**NOTE:** When removing the castings, the oven indicator neons require disconnecting from the facia, hold the cables at their entry into the neon twist and pull, this will disengage the neon assembly. Be careful when refitting facia castings to position neon and wires correctly,

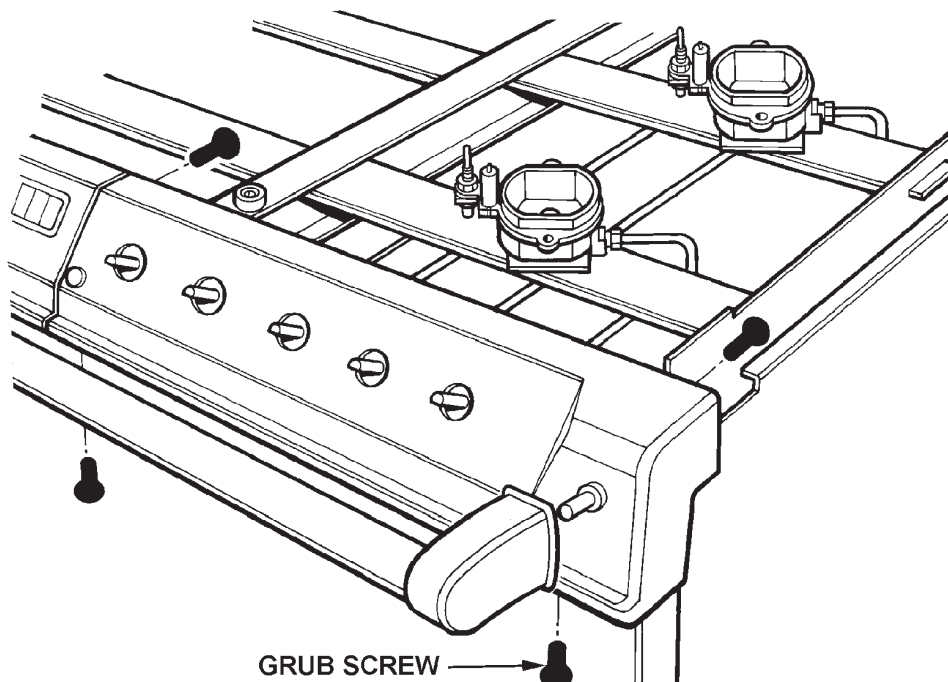


Fig. 34

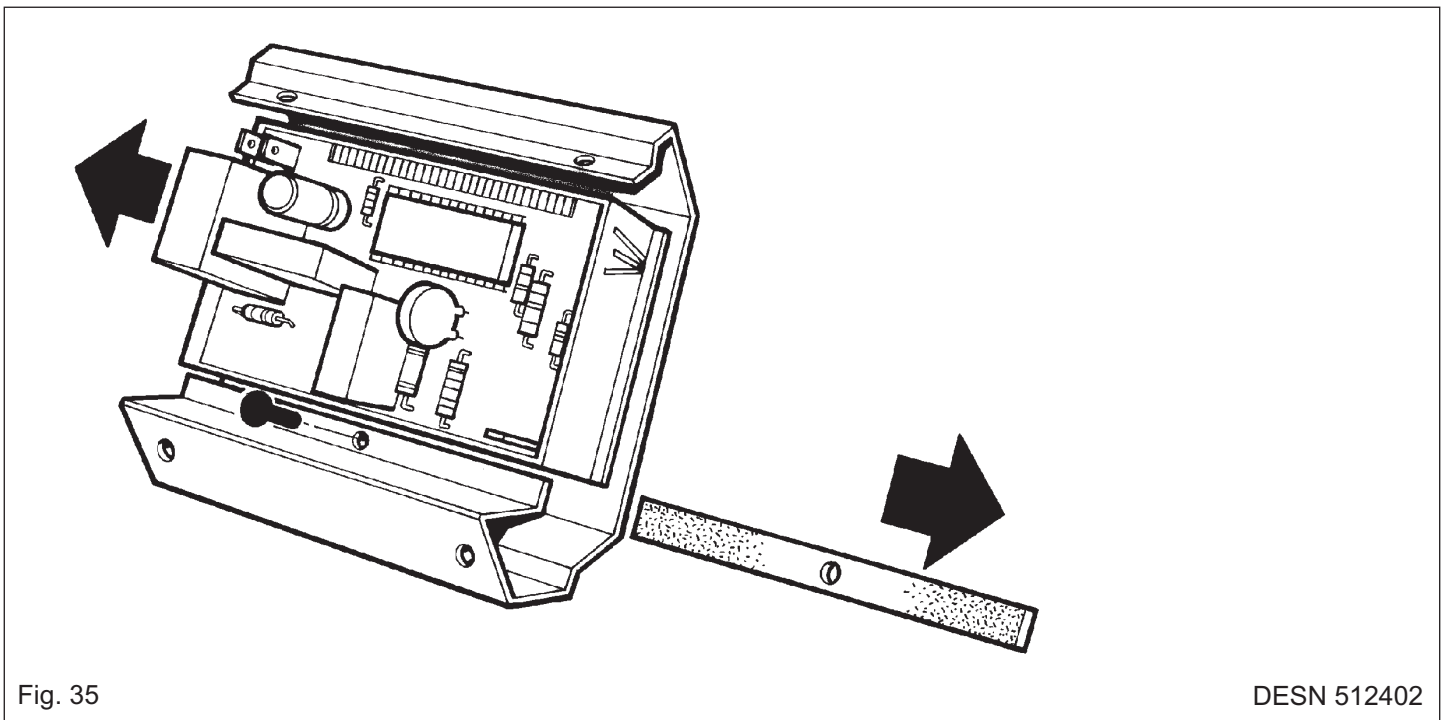
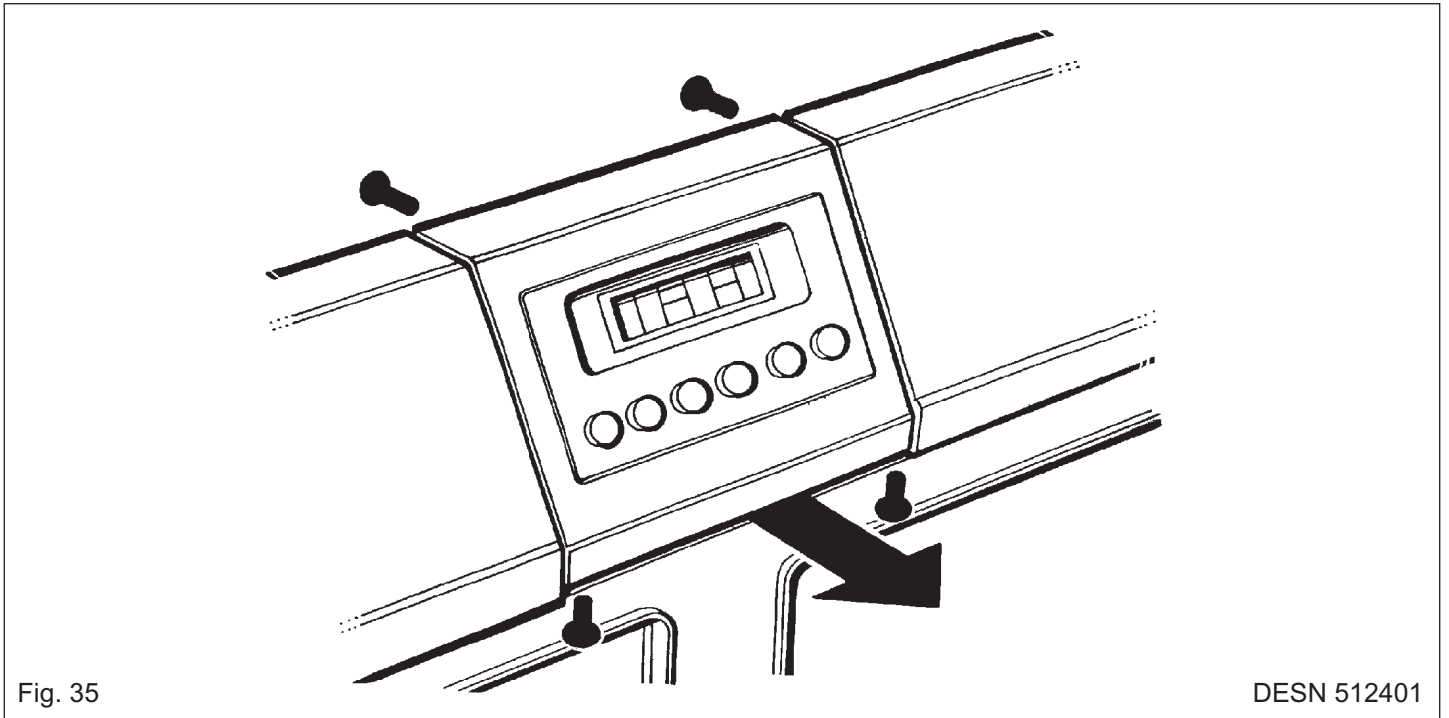
DESN 512400 A

#### D. TO REMOVE HANDRAIL (SEE FIG. 34)

1. Loosen 2 grub screws, one at each end of hand rail (See Fig. 34) using 2 1/2 mm socket key.
2. Slide handrail forwards, off locating studs.

#### E. TO REMOVE TIMER

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE HOTPLATE CASTINGS'.
3. Remove fixing screws (4). Two top rear and two lower front of timer housing.
4. The timer assembly can now be lifted upwards sufficiently to disconnect electric cables at rear of timer. (See Fig. 35).  
**NOTE:** Take care to identify cable connections.
5. Slacken timer fixing screw sufficiently to allow timer securing strip to slide out of fascia panel. (See Fig. 36).
6. Remove timer clamping screw, withdraw clamp and lift out timer. (See Fig. 36).
7. Re-assemble in reverse order.



## F. TO REMOVE GAS TAPS/IGNITION SWITCHES

1. Isolate from electric and gas supply.
2. Proceed as 'TO REMOVE HOTPLATE'.
3. Proceed as 'TO REMOVE FACIA'.
4. Disconnect gas rail feed pipe (19mm nut). (See Fig. 37).
5. Disconnect all gas connections to taps (5 nuts - 13mm, 14mm & 19mm).
6. Remove (4) screws fixing gas rail.
7. Disconnect ignition switch.
8. Lift complete gas rail assembly clear of appliance.
9. Remove bolt (1) and clamp fixing to gas rail and withdraw tap from gas rail.
10. Re-assemble in reverse order.

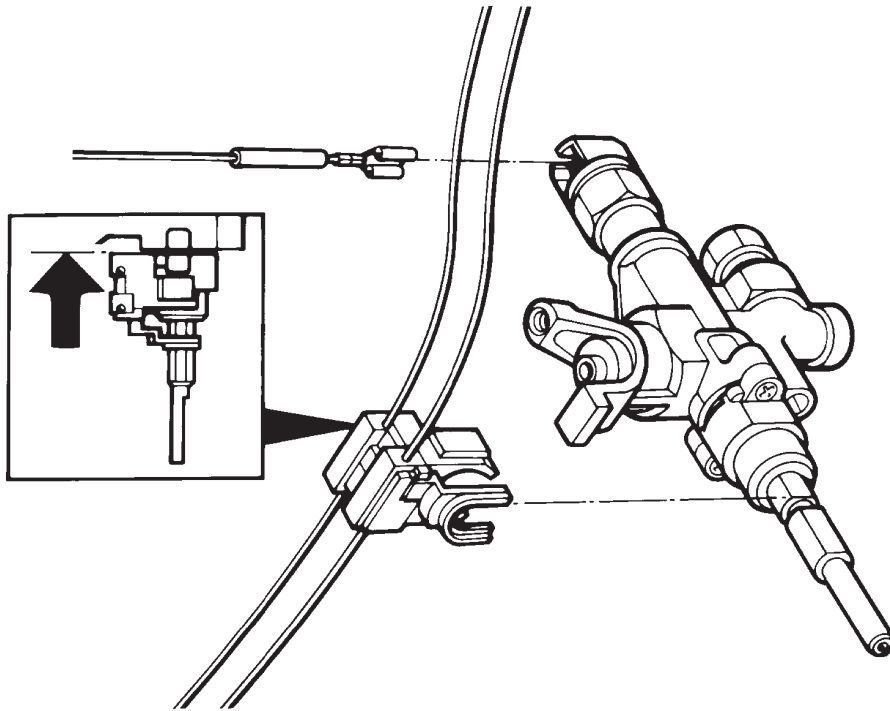


Fig. 37

DESN 513527

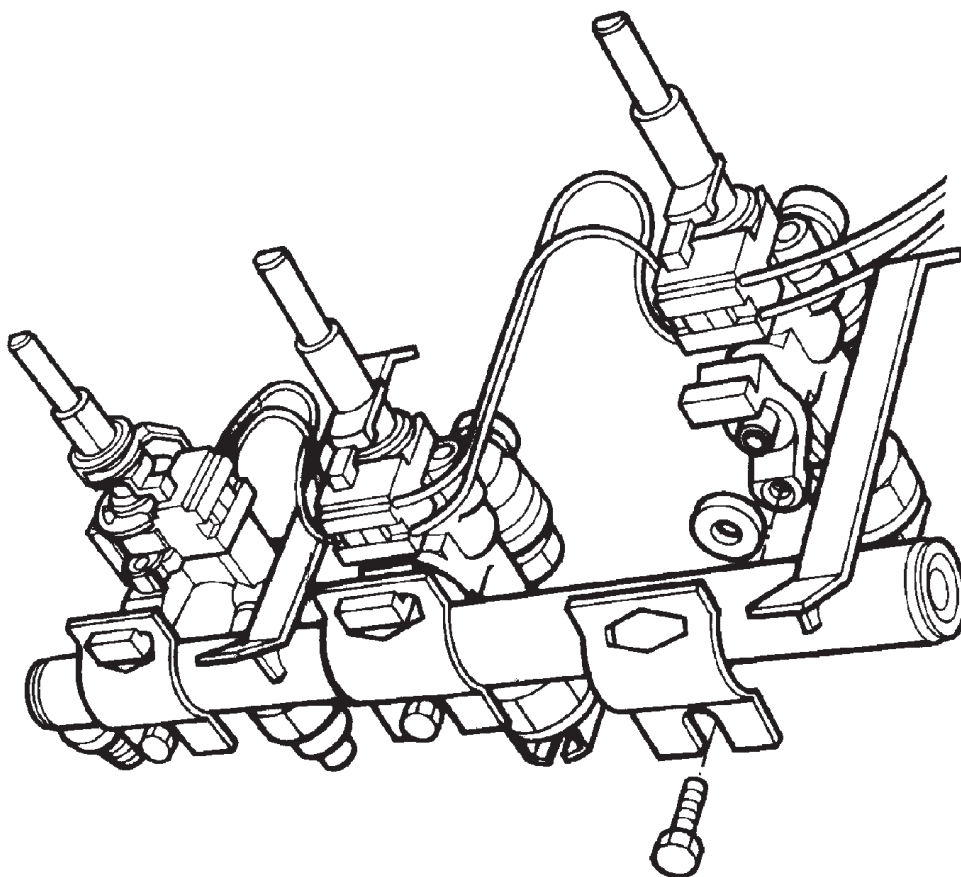


Fig. 37 A

DESN 513711

## G. TO REMOVE GRILL REGULATOR

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE FACIA CASTINGS'.
3. Remove two screws securing control to control mounting panel.
4. Withdraw control and cables taking care not to strain the cables.
5. Disconnect cables from the control.  
**NOTE:** Take care to identify terminations.
6. Re-assemble in reverse order.

## H. TO REMOVE OVEN THERMOSTATS

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE GRILL REGULATOR'.
3. Remove (7) back panel screws.
4. Remove thermostat phial and capillary through back of cooker, note correct capillary route.
5. Re-assemble in reverse order.

## I. TO REMOVE SPARK GENERATOR

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE HOTPLATE CASTINGS'. Remove right hand casting only.
3. Slacken electric panel fixing screws (2). (See Fig. 38).
4. Lift panel off screws via keyhole slots.
5. Lift panel clear of appliance.
6. Disconnect electric cables to generator.
7. Disconnect electrode cables.
8. Slacken two screws securing generator to electrics panel to cooker frame and carefully withdraw generator.
9. Re-assemble in reverse order.

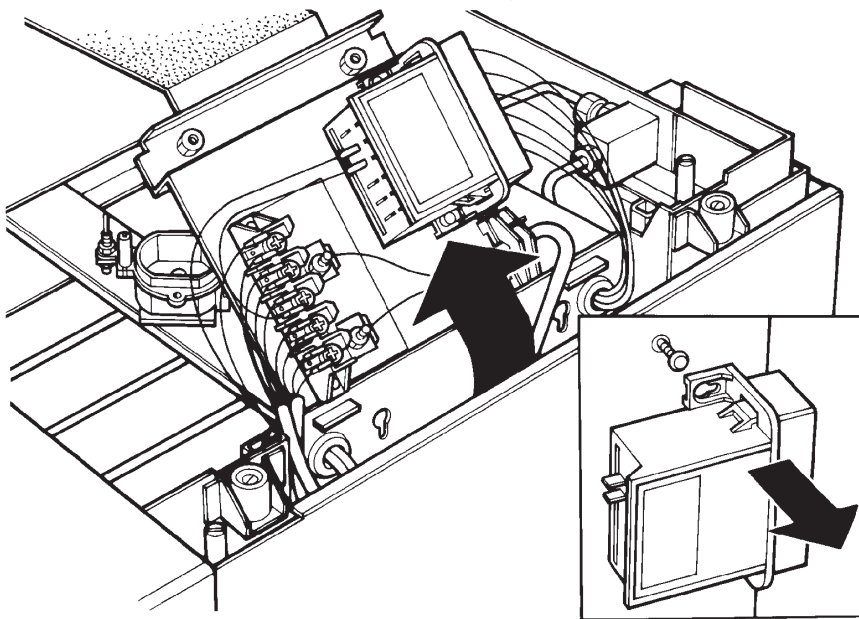


Fig. 38

DESN 513311 A

**J. TO REMOVE ELECTRODES (LEFT HAND RIGHT, CENTRE FRONT, CENTRE REAR, RIGHT HAND REAR, AND RIGHT HAND FRONT BURNERS)**

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE THE HOTPLATE'.
3. Proceed as 'TO REMOVE SPARK GENERATOR' disconnect the appropriate electrode lead.
4. Withdraw clip securing electrode to burner and withdraw lead and electrode (See Fig. 39A and 39B).
5. Re-assemble in reverse order.

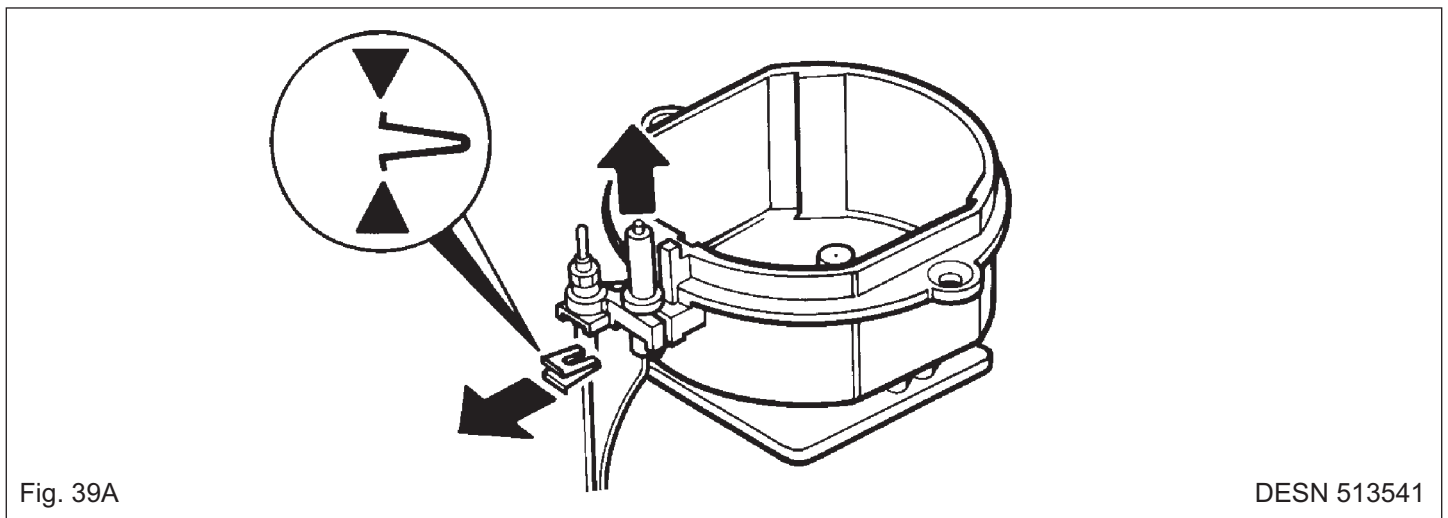


Fig. 39A

DESN 513541

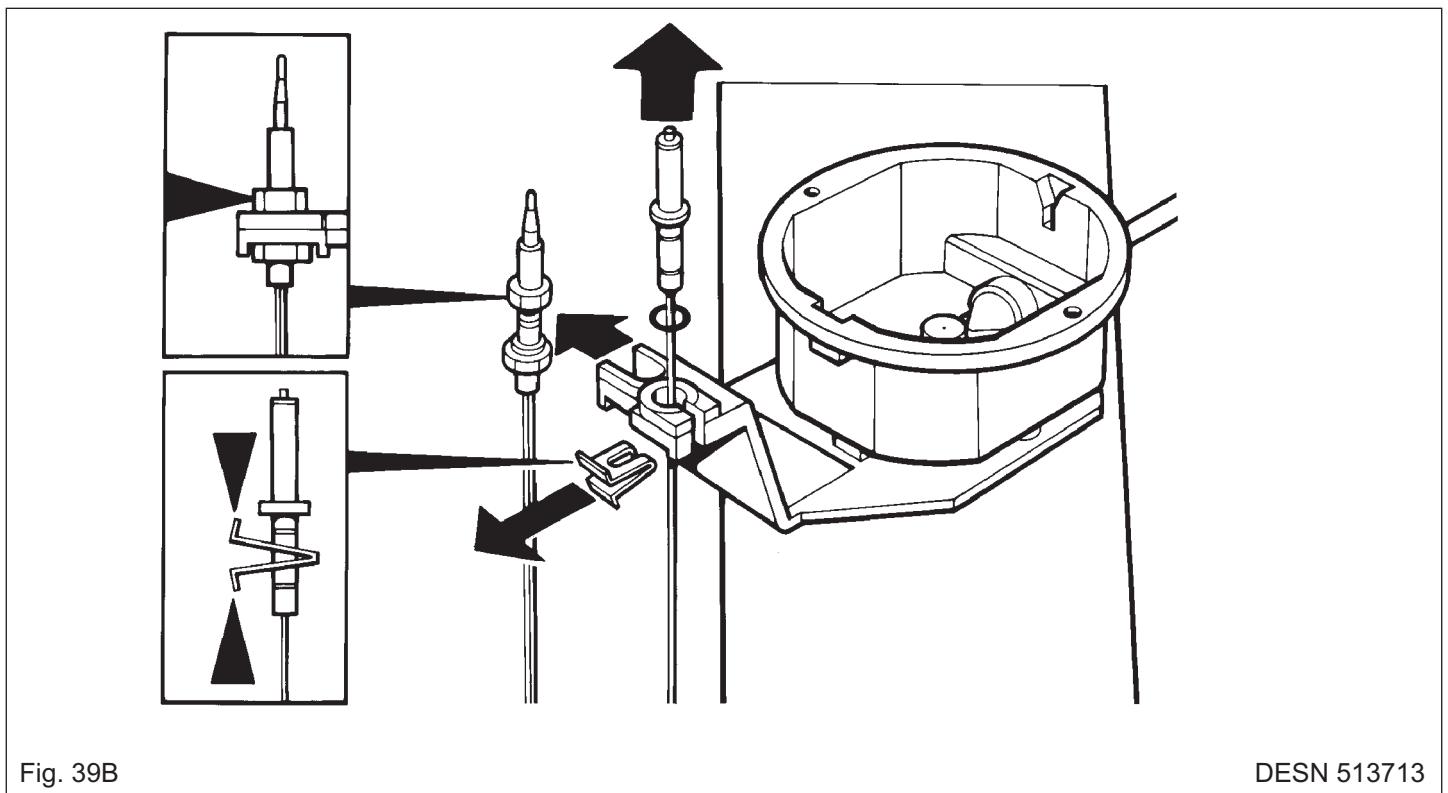


Fig. 39B

DESN 513713

**K. TO REMOVE ELECTRODE (LEFT HAND BURNER)**

1. Isolate from electrical supply.
2. Proceed as 'TO REMOVE HOTPLATE'.
3. Proceed as 'TO REMOVE SPARK GENERATOR'.
4. Disconnect the left hand burner pipe (13mm) and the inner burner pipe (13mm) using the special spanner.
5. Remove the burner and burner fixing plate, by unscrewing the (4) screws holding the burner mounting plate in place.
6. Turn burner over and remove electrode fixing clip. Withdraw electrode through top of burner checking on route of lead.
7. Re-assemble in reverse order, re-routing lead along the same path.

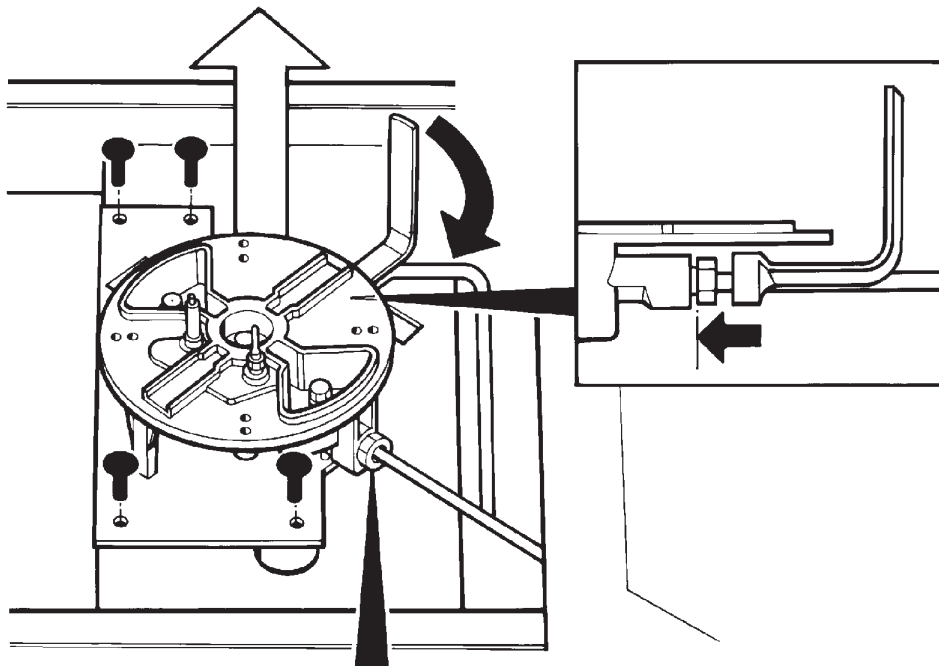


Fig. 40

DESN 513530

**L. TO REMOVE THERMOCOUPLE (LEFT HAND FRONT BURNER)**

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE THE HOTPLATE'.
3. Undo the nut fixing the thermocouple in place.
4. Push the thermocouple down and pull out from under the burner.
5. Disconnect the other end of the thermocouple cable from the gas valve. This is a push on jack connector.
6. Re-assemble in reverse order.

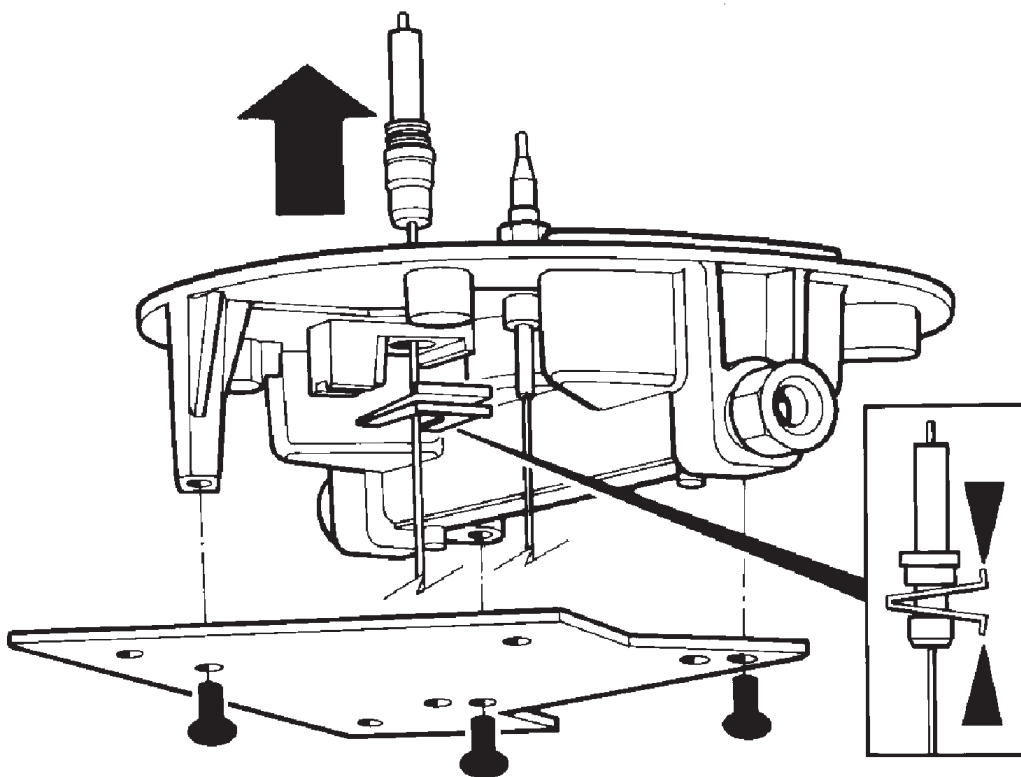


Fig. 41

DESN 513532

### M. TO REMOVE THERMOCOUPLE (LEFT HAND REAR, RIGHT HAND REAR, RIGHT HAND FRONT BURNERS)

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE THE HOTPLATE'.
3. Undo the nut fixing the thermocouple in place.
4. Push the thermocouple down and slide to the side to remove from the burner.
5. Disconnect the other end of the thermocouple cable from the gas valve, this is a push on electrical terminal.
6. Re-assemble in reverse order.

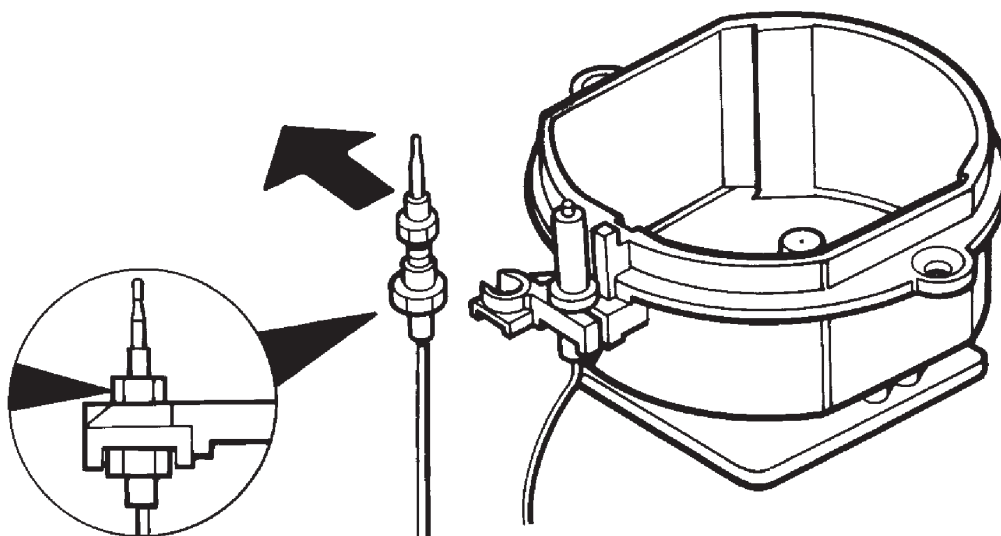


Fig. 42

DESN 513531

### N. TO REMOVE GRILL LINERS - SEE FIG. 43

1. Remove left hand and right hand runners (4 screws per runner).
2. Remove runners and liners.

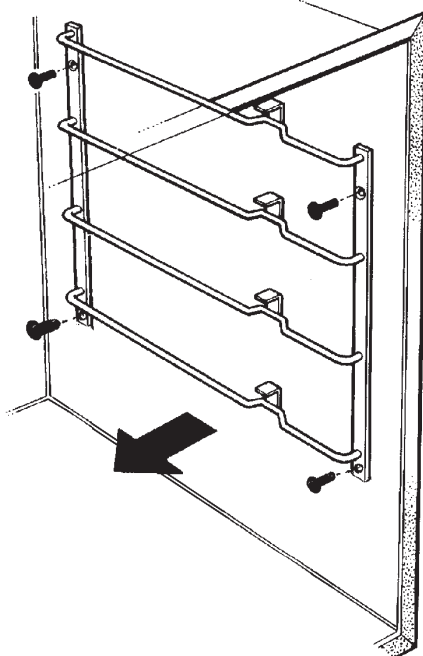


Fig. 43

DESN 512415

#### **O. TO REMOVE ELEMENTS (SIMMERING OVEN)**

1. Isolate from electrical supply.
2. Remove oven base panel (1) screw at the rear of the oven.
3. Lift out base panel.
4. Remove oven element fixing screws (2) at the rear of the oven and flex elements to remove from location bracket, pull forwards to expose terminal connections.
5. Remove connection, make sure they do not fall down the back of the appliance.
6. Re-assemble in reverse order.

#### **P. TO REMOVE A FAN OVEN ELEMENT**

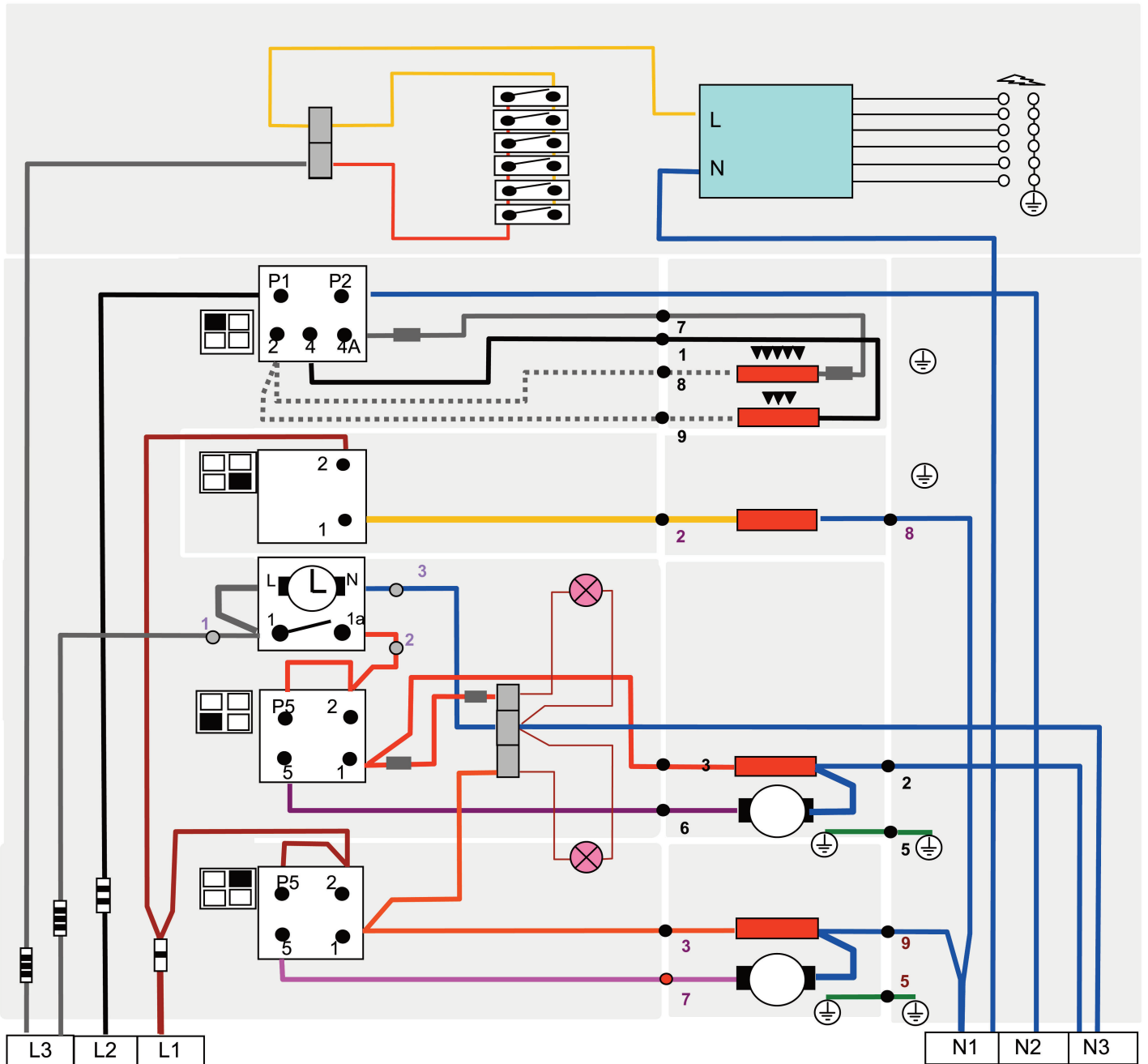
1. Isolate from electric supply.
2. Remove (4) fan cover fixing screws and withdraw panel.
3. Remove 3 screws securing element to frame and carefully withdraw element until access can be made to the electrical terminals.
4. Disconnect terminals taking care not to allow the cable to fall down the rear of the appliance.
5. Re-assemble in reverse order.

#### **Q. TO REMOVE OVEN FAN**

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE A FAN OVEN ELEMENT'.
3. Remove 4 fixing screws securing fan assembly to frame.
4. Remove upper and lower baffle plates.
5. Withdraw fan assembly sufficiently to gain access to motor electrical terminals and disconnect cables.
6. Remove fan blade.  
**NOTE:** Fan blade fixing nuts is left hand thread.
7. Remove motor from mounting plate screws.
8. Re-assemble in reverse order.



# SCHEMATIC WIRING DIAGRAM



	LF	LR	CF	CR	RF	RR	LFO	UFO	SO	GR	TOTAL
<b>L1</b>								1.45	1.0		<b>2.45kW</b>
<b>L2</b>										2.3	<b>2.30kW</b>
<b>L3</b>							1.45				<b>1.45kW</b>





**For further advice or information please  
contact your local AGA Specialist**

With AGA Rangemaster's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliance described at any time.



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