



# **TC/DC INTEGRATED MODULE A RATED (GAS HOB)**

## **User Guide & Installation Instructions**

**CAUTION: THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE MANPOWER MUST BE USED IN MOVING THE RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR.**

**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  
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**



**For use in GB & IE**



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# 1. Health and safety

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## Consumer Protection

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

**⚠ CHILDREN SHOULD BE KEPT AWAY FROM THE APPLIANCE AS SOME SURFACES CAN BECOME HOT TO THE TOUCH.**

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 less than 8 years of age shall be kept away unless continuously supervised.** Cleaning and user maintenance shall not be made by children without supervision.

**⚠ DO NOT spray aerosols in the vicinity of the cooker while it is on.**

**⚠ DO NOT modify this appliance.**

**⚠ DO NOT use this appliance as a space heater.**

**⚠ DO NOT use or store flammable materials in or near this appliance.**

**⚠ IMPORTANT: Oil is a fire risk, DO NOT leave pans containing oil unattended.**

- In the event of a fire cover with a lid and switch OFF the electricity.
- Smother the flames on the hob rather than attempting to remove the pan to the outside.
- Burns and injuries are caused almost invariably by picking up the burning pan to carry outside.

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

## Glues and Sealants

Exercise caution - if these are still in liquid form use face mask and disposable gloves.

## Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre

May be harmful if inhaled. May be irritating to skin, eyes, nose and throat. When handling avoid contact with skin or eyes. Use disposable gloves, face-masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product, reduce dust with water spray, ensure that parts are securely wrapped.

## Deep Fat Frying

- Use a deep pan, large enough to completely cover the appropriate heating area.

 **NEVER fill the pan more than one-third full of fat or oil.**

 **NEVER leave oil or fat unattended during the heating or cooking period.**

 **NEVER use a lid on the pan.**

 **In the event of a fire, cover the pan with a lid and turn OFF the appliance.**

 **Smother the flames on the hob preferably with a fire blanket, rather than attempting to remove the pan to the outside.**

 **Burns and injuries are caused almost invariably by picking up the burning pan to carry it outside.**

 **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.**

 **During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.**

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

 **DO NOT install the appliance behind a decorative door in order to avoid overheating.**

 **It is essential that the base or hearth on which both appliance(s) and module stands should be level and capable of supporting the total weight of both units. Refer to the technical data for the weight of each appliance(s).**

## If You Smell Gas

- **DO NOT** turn electric switches on or off
- **DO NOT** smoke
- **DO NOT** use naked flames
- Turn off the gas at the meter or cylinder
- Open doors and windows to get rid of the gas
- Keep people away from the area affected
- Call your gas supplier
- **If you are using Natural Gas in the UK, ring the National Grid on: 0800 111 999.**

## 2. Introduction

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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.

This AGA Module (with gas hob) has been designed to compliment your appliance. Retaining the external AGA image of durable enamel cast iron. The appliance 'looks at home' adjacent to its well known 'parent'. At the same time giving a flexible alternative during for instance the warm summer months when you may wish to turn off your main appliance.

Your appliance has a gas hob, electric grill and two electric ovens. The upper oven is an electric simmering oven with an electric grill also incorporated in the roof of the oven.

The lower oven has an electric fan. The fan behind the rear panel ensures an even distribution of heat within the cavity during cooking, ie the temperature at the lowest shelf position is the same as the temperature at the highest shelf position.

Refer to the diagram in the **Overview** chapter to familiarise yourself with the product and refer to the relevant sections for upper oven, lower oven, grill, gas hob etc.



### **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 a gas 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 natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

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

Installation must be to local and national wiring regulations and carried out by a qualified engineer.

A little smoke and some odour may be emitted 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.

The appliance is fitted with a cooling fan, which functions during the use of the grill or top oven (occasionally with the lower oven). The fan will continue to run after the grill/oven has been turned off, until the unit has sufficiently cooled.

### 3. Equipment supplied with your AGA Module

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#### 1 x Grill Pan with Grill Rack

This is designed specifically to fit in the grill and top oven only and will slide onto the shelf runners. It can be used for grilling at the top of the grill. The grill rack has two positions to allow for different thickness of food to be grilled. Not for use in the lower oven.



#### 1 x Roasting Tin

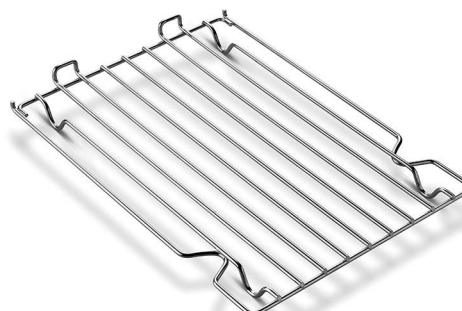
This is designed to be used on the oven grid shelves. The roasting tin can be used for roasting meat or poultry. Large quantities of roast potatoes can be cooked in this tin.

The roasting tin can also be employed for making large traybakes or cakes. Can be used in any oven but not recommended for hotplate use.



#### 1 x Baking Tray

This is designed to be used on the oven grid shelves in either oven. Ideal for cooking traybakes, shortbread or flapjacks.



#### 3 x Oven Grid Shelves

These are for inserting in each oven to provide a surface for dishes and tins which do not fit directly onto the oven runners. They can be used in any oven, as required. See **"Ovens"** on page 9 on how to locate the oven shelves.



#### 1 x Baking Sheet

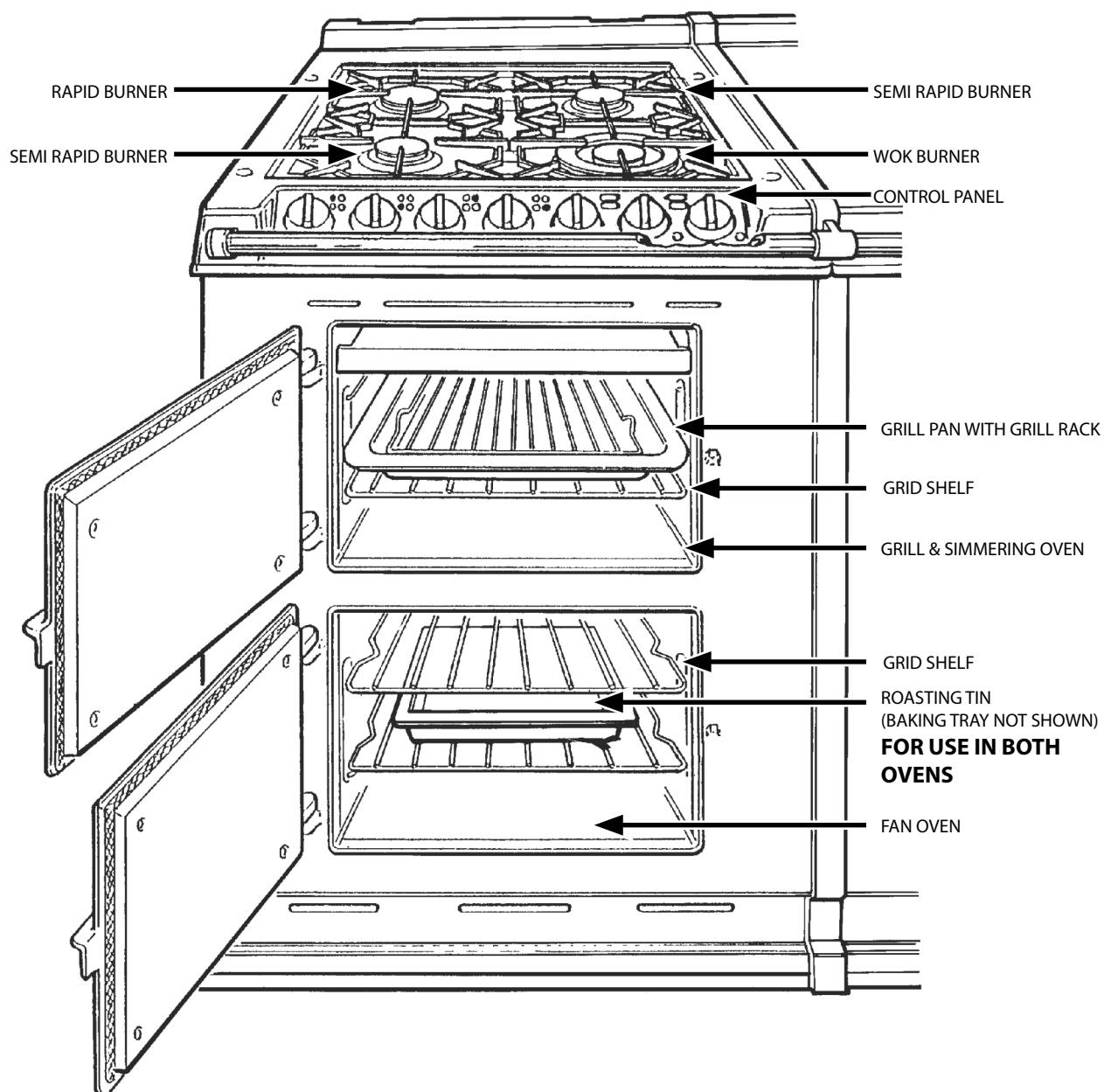
This is designed specifically for use in the lower oven, placed directly on the grid shelf. It is the recommended size to use when cooking scones, biscuits, meringues or pastry items.

The following loose parts are also packed with the appliance:

- 2 twin pan supports
- 4 hotplate burner heads
- 4 hotplate burner caps
- 1 burner ring (wok burner)

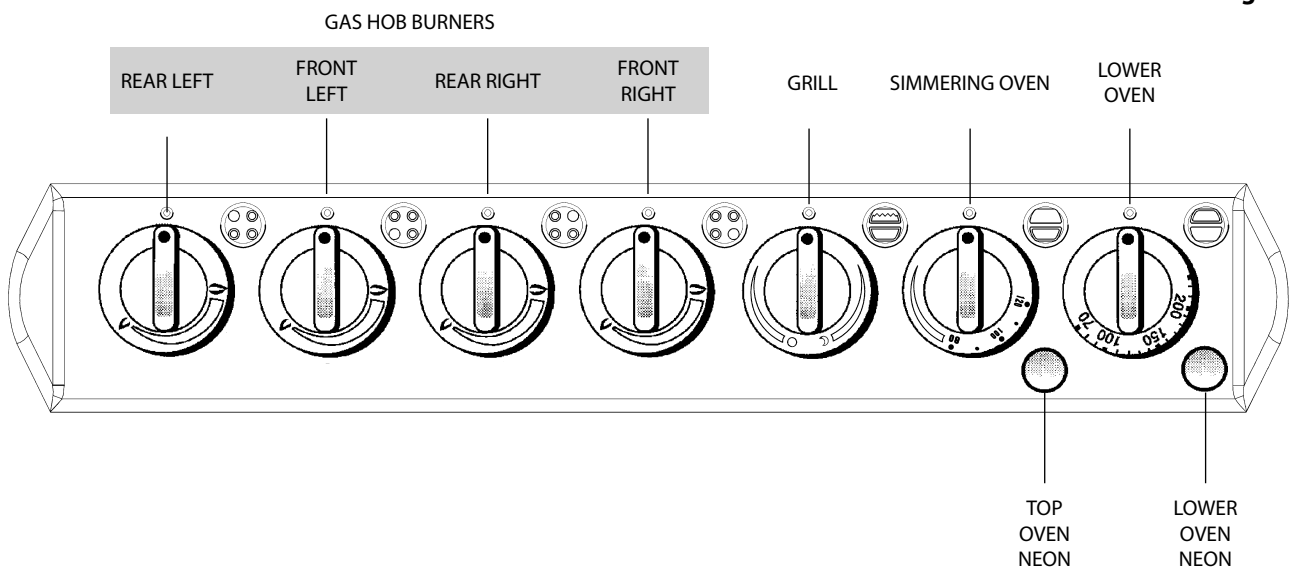
## 4. Overview

Fig. 4.1



## Control panel

Fig. 4.1



The **GAS HOTPLATE CONTROL KNOBS** have a 'push to turn' action and can only be rotated anti-clockwise from the OFF position:

- **Large Flame Symbol - High Setting**
- **Small Flame Symbol - Low Setting**

The **GRILL ELEMENT KNOB** can be rotated in any direction:

- **Clockwise** both elements on.
- **Anti-clockwise** front elements only.
- The **OVEN KNOBS** can only be rotated clockwise from the OFF position.
- The **OVEN NEONS** illuminate when ovens are switched on. When the temperature required is reached the neon will extinguish.

## Gas hotplate

The hotplate has four gas burners: Refer to **Technical Data**.

The semi-rapid burners are especially suited for use with small pans and for 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 knobs 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 appliances, therefore care must be taken when removing or re-fitting them to the hob.

It is important that they are lifted from the appliance and not dragged across nearby enamelled parts which would result in damaging the enamel.

## SOME SAFETY POINTS

Make sure that the flames are under the pans. Using a lid will help the contents boil more quickly (**Fig. 4.2**).

Large pans should be spaced well apart.

Pans and kettles with concave bases or down-turned base rims should not be used (**Fig. 4.3**).

Simmering aids, such as asbestos or mesh mats, are **NOT** recommended (**Fig. 4.4**). They will reduce burner performance and could damage the pan supports.

You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers (**Fig. 4.5**).

The minimum recommended pan diameter is 120 mm. The maximum allowable pan base diameter is 280 mm.

**DO NOT** use cooking vessels on the hotplate that overlap the edges.

**NEVER** use pans which overhang the front fascia.

Place all pans centrally over the burners.

Always position pan handles away from the front of the appliance - away from the reach of small children.

**NEVER** leave a chip pan unattended.

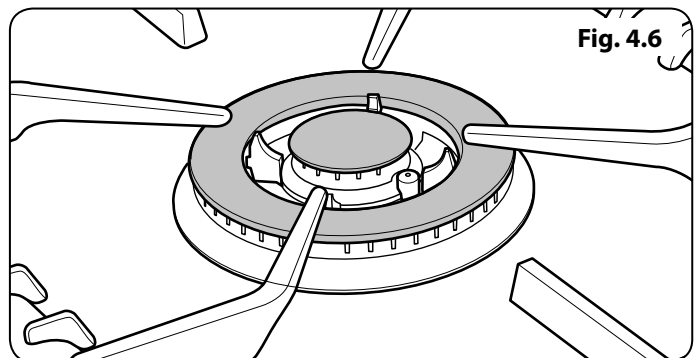
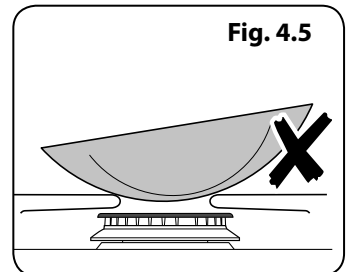
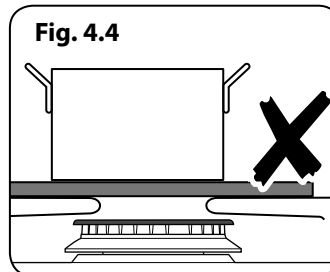
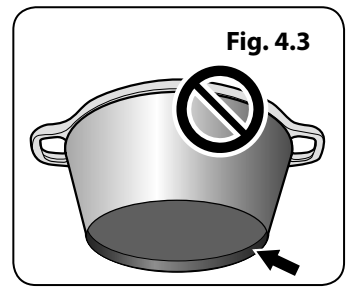
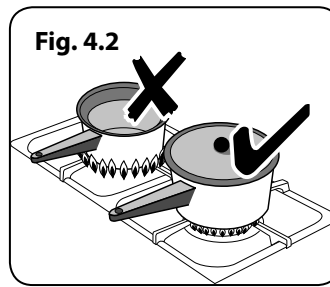
### Wok Burner

The wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir-frying (**Fig. 4.6**).

For heating smaller pans, the aforementioned hotplate burners may be more efficient.

You should wipe the enamel top surface of the appliance around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

**NOTE:** The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with a suitable metal cleaner.



# Ovens

## General

The shelves are designed to be non-tilt.

To remove a shelf lift clear of 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 base of the ovens. Food will burn on the base of the top oven and air circulation will be affected in the lower oven.

Pre-heat the ovens at the appropriate settings until the neon light goes out.

When cooking in both ovens at the same time you may need to reduce the temperature and cooking times (especially for baked foods).

For effective heat distribution, leave a gap of no less than 12mm between the dishes and the sides of the oven, to allow hot air to circulate.

The grill pan supplied is not designed to fit in the lower oven.

If you also have an AGA **DO NOT** use the small roasting tin provided with the AGA in the Module. Please use utensils provided and place on the grid shelves.

## Condensation

Condensation may form on the cooker. This is quite normal and nothing to worry about. The condensation forms when heat and moisture are present, for example during cooking.

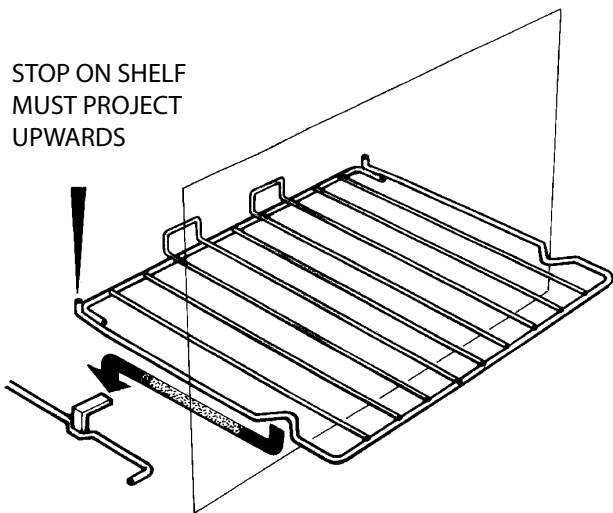
Whenever possible try to make sure that food which contains a lot of moisture for example casseroles are covered. If you do notice any condensation, wipe it up straight away.

## Fitting and removal of shelves

*These shelves are designed to slide out Note: Shelf slides out to stop position.*

Fig. 4.1

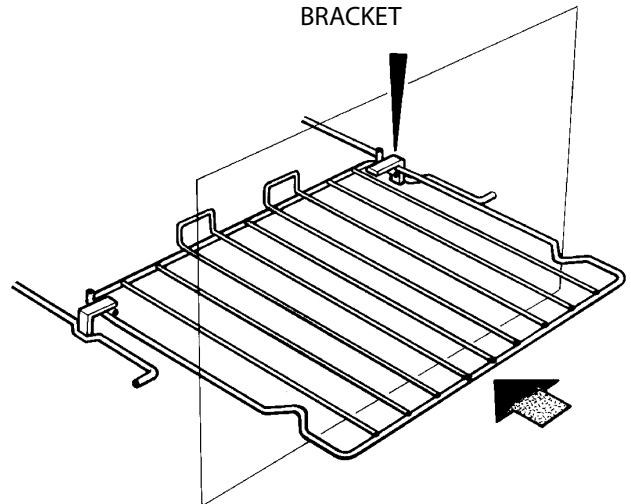
STOP ON SHELF  
MUST PROJECT  
UPWARDS



DESN 511867

Fig. 4.2

SHELF STOP  
AND ANTI TILT  
BRACKET



DESN 511866

## The Grill *(Top Oven)*

 **The top oven door must be kept open when the grill is on.**

 **Caution: Accessible parts may become hot when the grill is in use. Young children should be kept away.**

As with most cookers, depending on how long the grill is on, local surfaces, including the handrail may be hot to touch.

The grill has graduated heat settings on each of 2 elements (see Control Panel).

For best results pre-heat at a high setting.

The large grill pan and grid supplied will fit on any of the three shelf positions.

Most foods should be cooked on the grill grid in the grill pan. You can turn the grid over to suit the different thicknesses of food. You can place some dishes straight onto the oven shelf this is useful when browning the top of food such as cauliflower cheese.

The cooker is supplied with one grid/grill shelf for the top oven.

A cooling fan will run while the grill is in use and for a short period after.

## 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.

### 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.**

## 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.

## 5. Cooking guide

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### Cooking hints

- Both ovens must be pre heated until the neon goes out.
- The guidelines are for cooking after the oven(s) have reached the desired temperature.
- Larger items may benefit from being turned.
- Shelf positions are counted from the top.
- Put dishes in the centre of the shelf.
- When using both ovens together reduce cooking times and settings.
- It is important to check that food is piping hot before serving.
- You can change the settings and cooking times to suit your tastes.
- For perfect results turn foods towards end of cooking time e.g. cakes, pastries, biscuits.

### Deep fat frying

- **DO NOT** try to fry too much food at a time, especially frozen food.
- This only lowers the temperature of the oil or fat too much, resulting in greasy food.
- Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat, Frozen foods in particular, will cause frothing or spitting, if added too quickly.
- **NEVER** heat fat, or fry with a lid on the pan.
- Keep the outside of the pan, clean and free from streaks of oil or fat.
- The following charts give a guide to cooking a number of everyday items.

### Lower oven (Fanned)

- The lower oven has a fan, which means the air is circulated to create an even temperature throughout the oven.
- In most cases this means that food requires a lower temperature when cooked in this oven, by approximately 10 - 20°C. Also some baked goods may require a slightly reduced cooking time by a few minutes.
- The cooking charts are a general guide but times and temperatures may vary according to individual recipes.
- The meat sections should be used as a general 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 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.
- 1kg = 2.2lb

## Lower oven (Fanned) - Cooking table

| Food                        | Setting °C | Shelf position | Approximate cooking time |                                                            |
|-----------------------------|------------|----------------|--------------------------|------------------------------------------------------------|
| Roasting Meat               |            |                |                          |                                                            |
| Beef                        | 170        | 2 or 3         | Rare                     | 35 mins per kg plus 15 mins                                |
|                             | 170        | 2 or 3         | Medium                   | 45 mins per kg plus 20 mins                                |
|                             | 170        | 2 or 3         | Well Done                | 55 mins per kg plus 30 mins                                |
| Lamb                        | 170 - 180  | 2 or 3         | Well Done                | 55 mins per kg plus 20 mins                                |
| Pork                        | 170 - 180  | 2 or 3         | Well Done                | 1 hr 5 mins per kg plus 25 mins                            |
| Poultry                     |            |                |                          |                                                            |
| Chicken                     | 180 - 190  | 2 or 3         |                          | 45 mins per kg plus 15 mins                                |
| Turkey                      | 170        | 3              | Up to 4kg<br>Over 4 kg   | 40 mins per kg plus 10 mins<br>30 mins per kg plus 20 mins |
| Yorkshire Pudding           |            |                |                          |                                                            |
| Large                       | 190 - 200  | Any            |                          | 25 - 40 mins                                               |
| Individual                  | 190 - 200  | Any            |                          | 15 - 25 mins                                               |
| Cakes & Biscuits            |            |                |                          |                                                            |
| Shortbread                  | 140        | 2 or 3         |                          | 45 - 50 mins                                               |
| Very Rich Fruit Cake        | 120 - 130  | 3              |                          | 3 - 4 hrs                                                  |
| Fruit Cake                  | 140 - 150  | 3              |                          | 1 - 2 hrs                                                  |
| Small Cakes                 | 180        | Any            |                          | 15 - 25 mins                                               |
| Scones                      | 200        | Any            |                          | 8 - 12 mins                                                |
| Victoria Sandwich           | 170        | Any            |                          | 20 - 35 mins                                               |
| Swiss Roll                  | 200        | 2              |                          | 10 mins                                                    |
| Biscuits                    | 170 - 180  | Any            |                          | 10 - 15 mins                                               |
| Tray Bakes                  | 170        | 3              |                          | 25 - 30 mins                                               |
| Pastries                    |            |                |                          |                                                            |
| Plate Tart                  | 190        | 2 or 3         |                          | 25 - 35 mins                                               |
| Fruit Pie                   | 190        | 2 or 3         |                          | 25 - 45 mins                                               |
| Mince Pies                  | 190        | 1 & 3          |                          | 20 - 25 mins                                               |
| Vol-au-Vents (frozen flaky) | 210        | 1 & 3          |                          | 15 - 20 mins                                               |
| Eclairs / Profiteroles      | 200        | 2              |                          | 20 - 25 mins depending on size                             |
| Puddings                    |            |                |                          |                                                            |
| Milk Puddings               | 140        | Any            |                          | 2 hrs approx.                                              |
| Baked Sponges               | 160 - 170  | 2 or 3         |                          | 45 - 60 mins                                               |
| Baked Custards              | 140        | 2 or 3         |                          | 45 - 55 mins                                               |
| Meringues                   | 90         | 2 or 3         |                          | 1.5 - 3 hrs depending on size                              |
| Apple Crumble               | 170        | 3              |                          | 30 - 40 mins                                               |
| Yeast Mixtures              |            |                |                          |                                                            |
| Bread                       | 200        | 2 or 3         |                          | 25 - 35 mins                                               |
| Rolls and Buns              | 200        | 2 or 3         |                          | 10 - 20 mins                                               |

**NOTE:** Cooking times, temperatures and positions are approximate and may vary according to size of dishes and quantities of food.

## 6. Cleaning & caring

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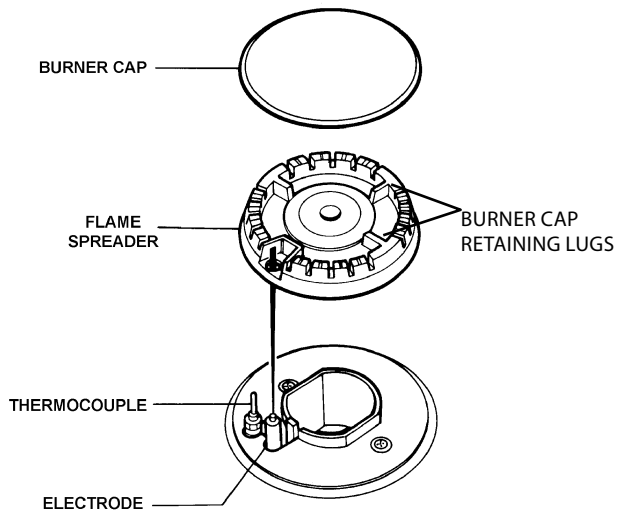
**REMEMBER:** Be careful of the hot appliance.

-  Always **SWITCH OFF** at mains before cleaning.
-  **DO NOT** use a steam cleaner to clean this appliance.
-  When cleaning use as little water as possible.
-  **DO NOT** use abrasive pads, oven cleaner or cleaners containing citric acid on enamelled surfaces.
-  Do not use hob brite on the enamelled surfaces.

### Enamelled top and front plate

-  The easiest way to clean the AGA top plate and front plate is to mop up spills as they happen. VEA approved AGA Enamel Cleaner can be purchased from [www.agacookshop.co.uk](http://www.agacookshop.co.uk).
-  Baked on food is more difficult to clean but can usually be removed with proprietary vitreous enamel cleaners or mild cream cleaners using a cloth, or if necessary, a nylon scouring pad and can be purchased from [www.agacookshop.co.uk](http://www.agacookshop.co.uk).
-  If milk or fruit juice, or anything containing acid is spilt on the enamel, wipe off immediately.
-  Clean off any condensation streaks on the front plate around the oven doors or vitreous enamel maybe permanently discoloured.
-  All that is usually needed to keep the vitreous enamelled surfaces of your appliance bright and clean is a daily rub over with a damp, soapy cloth followed immediately with a clean, dry cloth to avoid streaks.
-  Remember the top plate will scratch if pans or utensils are dragged across them.

**Fig. 6.1**



DESN 513513

### Gas hotplate

- ⚠** If spillage does occur on a burner cap or pan support, move pan to another burner and when cool, clean in hot soapy water.
- ⚠** After cleaning, be sure all parts are dry. When fitting the burner cap and burner head, make sure that the hole in the burner head is correctly located over the ignition electrode (see Fig. 6.1), and that the burner cap is sitting correctly on the burner head.
- ⚠** The ignition electrode must not be displaced or damaged otherwise spark ignition will be affected.
- ⚠** The hotplate top is sealed. To clean, remove pan supports and wipe over visible surface.
- ⚠** **NOTE:** The following parts **MUST NOT** be cleaned in a dishwasher, as this could cause damage or discolour the finish:- pan supports, burner caps burner ring and burner head.
- ⚠** Aluminium pans may cause metallic marking on the pan supports. This will not affect the durability of the enamel.
- ⚠** **NOTE:** The appliance guarantee does **NOT** cover the mis-use of the pan supports.

### The ovens

- ⚠** All the surfaces of both ovens are vitreous enamelled and can be cleaned with proprietary vitreous enamel cleaners approved by the Vitreous Enamel Association.
- ⚠** The shelves can be removed and if necessary the shelf supports may also be removed by gently pulling them out of the fixing clips mounted in the oven side panels.
- ⚠** These items may be washed in the sink with normal oven cleaners, you may use a fine wool soap pad for removing stubborn stains from the oven bases and shelf supports.
- ⚠** **NOTE:** Take care **NOT** to damage the thermostat phials in the ovens when cleaning.

### Door liners

-  May be cleaned with a suitable stainless steel cleaner or a non scratch pad used with a warm soapy water solution.
-  Lift off the oven doors to allow them to cool a little before cleaning. DO NOT, however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.

### Controls

-  The enamelled surface under the knobs can be treated as in the Section 'Door Liners'. Avoid the use of excessive water.
-  DO NOT use oven cleaners, scouring pads and abrasive powder for cleaning the plastic knobs. A wipe with a damp cloth should be sufficient.
-  TIP: Clean your appliance regularly. Preferably every time you use it.
-  IMPORTANT: AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.

### Accessories

-  Oven furniture such as Roasting Tins, Solid Plain Shelves, Grid Shelves, and Grill Racks should be cleaned in hot soapy water, soak if necessary, a nylon scouring pad can be used.

## 7. Installation instructions

# WARNING!

Please read the Warning, Cautionary notes at the start of this section.  
If the information contained within these instructions is not followed,  
property damage or personal injury may occur.

**DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

**WHAT TO DO IF YOU SMELL GAS**

**DO NOT try to light any appliance.**

**DO NOT touch any electrical switch.**

**DO NOT use any phone in your building.**

**Immediately call your gas supplier from a neighbour's phone.  
Follow the gas supplier's instructions.**

**If you cannot reach your gas supplier, call the fire department.**

**Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

**WARNING! This appliance must be installed with an appropriate device that will allow permanent disconnection of the Live and Neutral conductors. During Installation or disconnection prior to any electrical work, the appliance must be permanently disconnected from the Supply (Live) and Neutral Conductors.**

**CAUTION: THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE MANPOWER MUST BE USED IN MOVING THE RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR.**

**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  
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**

## 8. Installation introduction

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**⚠ Read the instructions before installing or using this appliance.**

**⚠ 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 (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on the data plate.
- The data plate is situated in the centre vent slot near the base of the front plate.
- This appliance is not connected to a combustion products evacuation device. It shall 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 tightness.

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

- The appliance is designed for the voltage stated on the data plate.
- The appliance is supplied with and installed adjacent to the left-hand side of TC/DC AGA cookers.
- Installation of the Total Control or Dual Control Module must, therefore, be in conjunction with the build instructions of the 'parent' AGA.
- Reference must be made to the above Installation instructions for the 'parent' AGA especially regarding pre-site inspection, not only for both cookers but to consider any pipework that may pass at the rear of the Module. i.e. flue duct from a Fan Flue AGA.
- The appliance has been designed to accommodate pipework passing at the rear.
- **THE MAIN AGA COOKER IS DELIVERED EX-WORKS, FULLY ASSEMBLED.**
- **FINAL INSTALLATION IS UNDERTAKEN ON SITE, BY AN AUTHORISED AGA ENGINEER.**
- The AGA Module is supplied from the manufacturers in a fully assembled condition.

## 9. Location

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Refer to **Fig. 9.1**

It is recommended that any soft material flooring is removed from where the Module will be installed.

Any adjacent walls that project above the height of the hob must be of heat resistant material.

The side wall above the hob shall be greater than 60 mm from the cooker.

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

The vent slots in the back of the top plate (or shroud) must not be obstructed.

If possible, any hot water pipes should be directed away from the cooker. In the event it is not possible the extension channel section at the rear of each side plate may be removed. If required to clear hot water or flue pipes with the following provisos:-

If hot water pipes pass at the rear, they should be lagged and a 50 mm air gap provided to the left-hand side of the cooker.

**NOTE:** It is advisable that the supply cable is routed away from any hot surfaces i.e. hot water/flue pipes.

In the interest of safety, due consideration must be given to the protection of the electric cable to the cooker.

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

The appliance is designed for the voltage stated on the rating plate, which is situated in the centre vent slot near the base of the front plate.

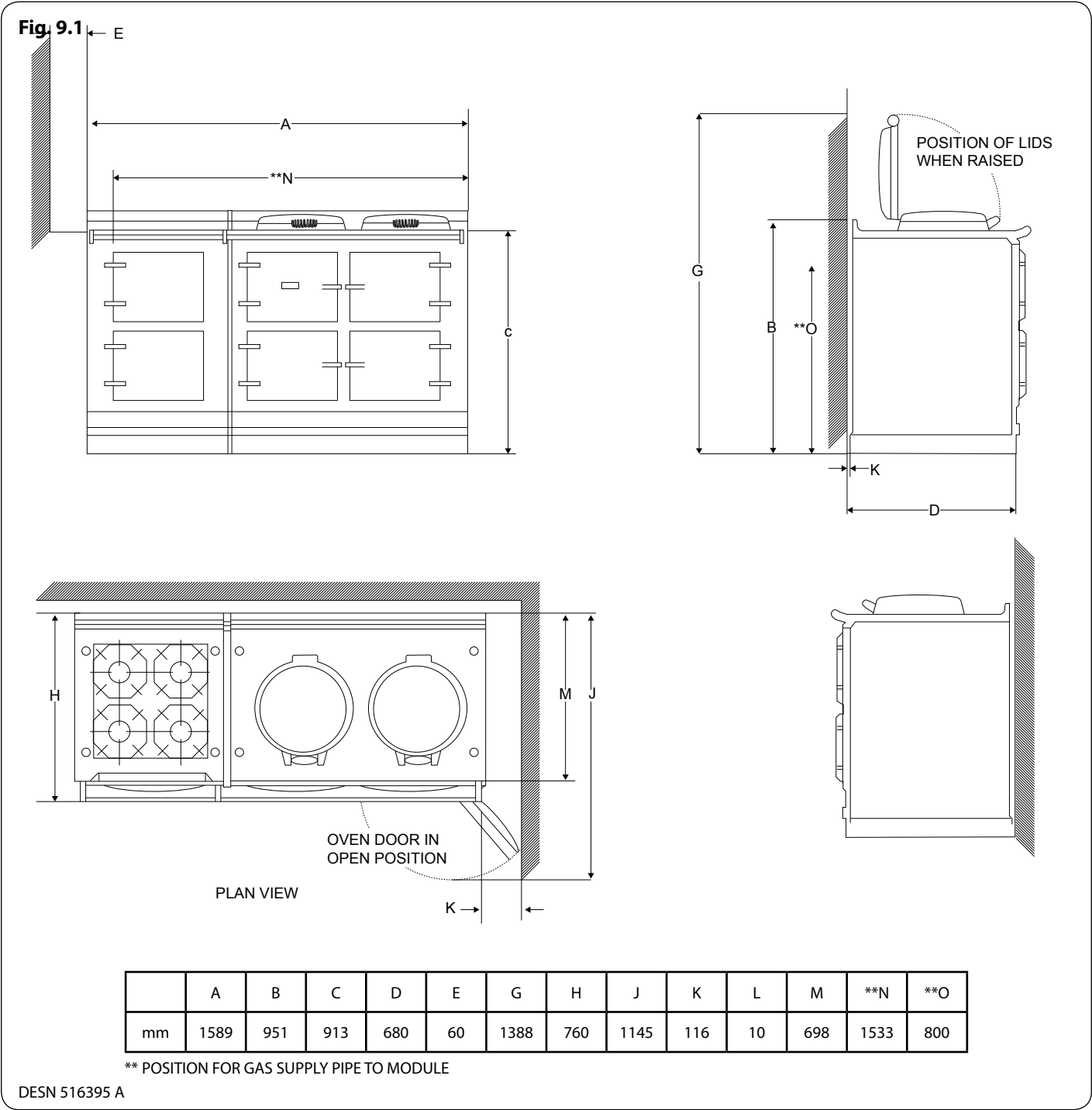
Recommended, but not mandatory, to fit an individual Residual Current Device (RCD) for the cooker supply circuit to avoid nuisance tripping.

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

**⚠ DO NOT install the cooker behind a decorative door in order to avoid overheating.**

# Specifications

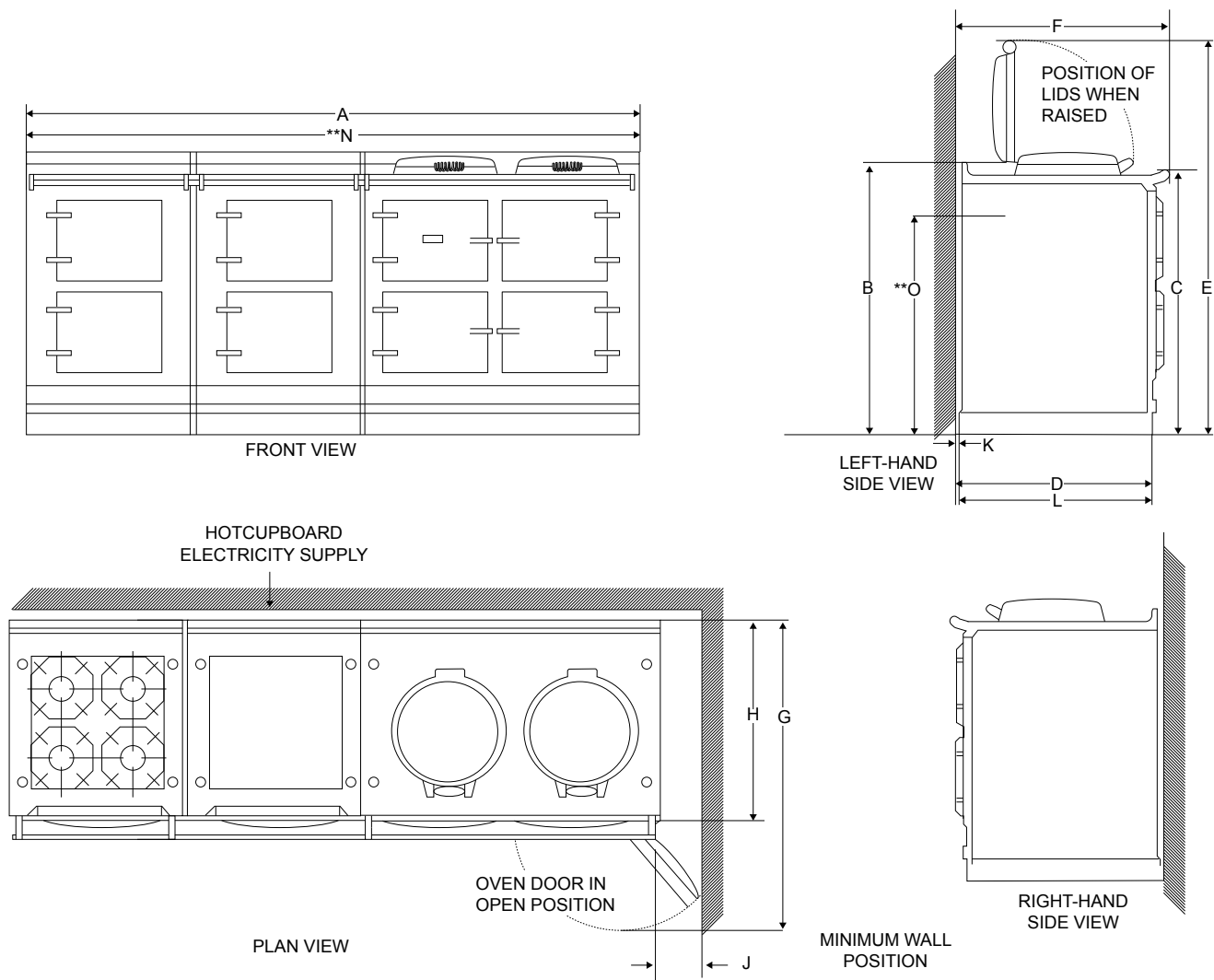
## AGA Total Control (TC3) / Dual Control (DC3) with TC/DC Gas Hob Module (TC3M/DC3M)



**NOTE:** When surveying for a cooker installation the actual clearance required for the 'body' of the appliance should be increased overall by 10 mm beyond the figures quote above. This allows safe margin to take into account the natural dimensional variations found in major castings in particular the width across an appliance recess could be critical.

AGA Total Control (TC5) / Dual Control (DC5) with TC/DC Gas Hob Module (TC5M/DC5M)

Fig. 9.2



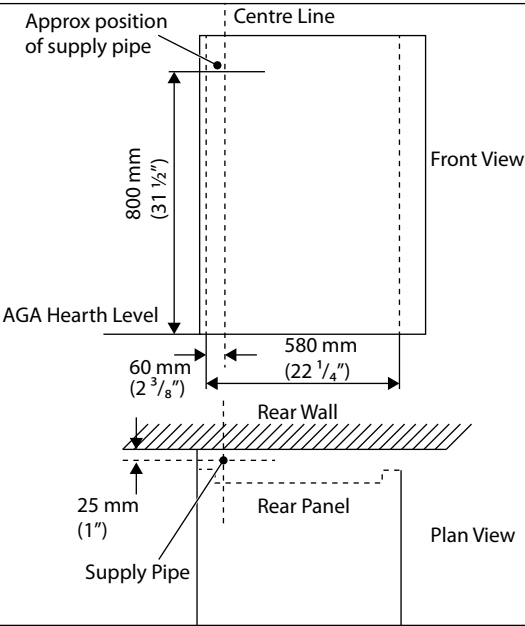
|    | A    | B   | C   | D   | E    | F   | G    | H   | J   | K  | L   | **N  | **O |
|----|------|-----|-----|-----|------|-----|------|-----|-----|----|-----|------|-----|
| mm | 2089 | 951 | 913 | 680 | 1388 | 760 | 1145 | 698 | 116 | 10 | 634 | 2033 | 800 |

\*\* POSITION FOR GAS SUPPLY PIPE TO MODULE

DESN 516862 A

**NOTE:** When surveying for a cooker installation the actual clearance required for the ‘body’ of the appliance should be increased overall by 10mm beyond the figures quote above. This allows safe margin to take into account the natural dimensional variations found in major castings in particular the width across an appliance recess could be critical.

Fig. 9.3



DESN 511647

## 10. Installation Sequence & Procedure

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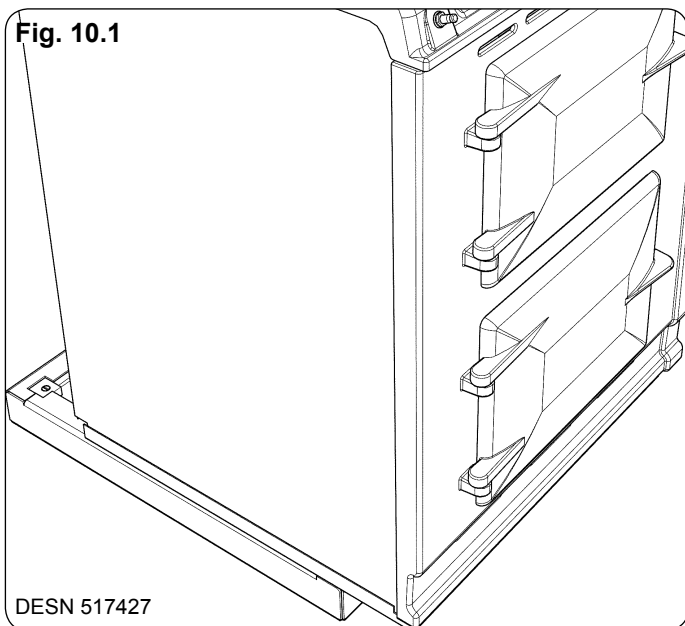
The cooker must be installed by a qualified electrician, in accordance with all relevant British Standards/Codes of Practice (in particular BS 7671), or with the relevant national and local regulations.

Having ensured all space requirements and regulations have been satisfied for the combined arrangement (AGA Total / Dual Control & Module), the build and installation is to proceed as follows:-

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

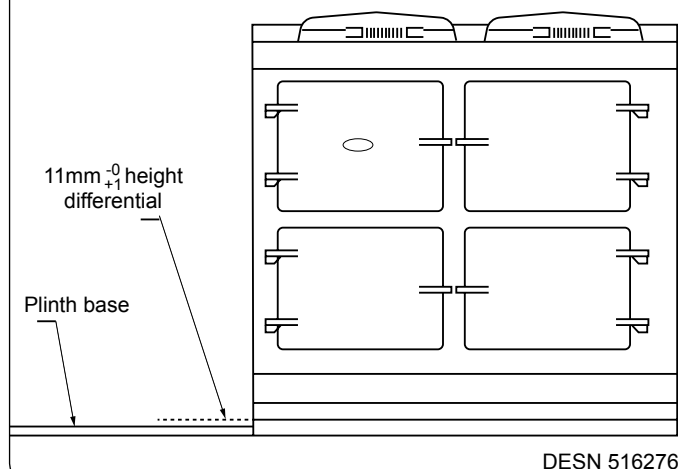
- AGA Total Control (TC3) = 370 kgs.
  - AGA Dual Control = 444 kgs.
  - Hotcupboard (TC5 / DC5) = 110 kgs.
  - Module = 129 kgs.
1. Unpack and remove the Module from the pallet.
  2. Check that the rear extension piece is secured to the left hand side panel.
  3. Release 2 screws from front tongue bracket and allow the bracket to drop downwards. Now slide the Module off its plinth and set to one side **Fig. 10.1**.
  4. The Module plinth can now be levelled and fitted up to the main appliance. Position the Module plinth alongside the AGA TC3/DC3 leaving no gap between the two plinths. (See **Fig. 10.2**).
  5. When fitting the Module onto a AGA TC5/DC5 there should be a gap of 4.5 mm (See **Fig. 10.3**).
  6. **PLEASE NOTE:** When fitting a Module plinth to an AGA TC5 or AGA DC5 the 2 adjustment screws should be screwed in from the outside (until they are fully in). The screw heads will set a gap of 4.5 mm between plinths.
  7. Check with a spirit level that the plinth is correct and using a straight edge check that both plinths are aligned along the front face (using either front or rear plinth adjustment screw to alter alignment, if necessary).
  8. Also check height differential between the Module plinth and AGA Total/Dual Control plinth is correct: 11 mm. If necessary, use the adjusting studs in each corner to level the plinth. In extreme instances, shims may be used underneath the plinths (See **Fig. 10.2** or **Fig. 10.4**).
  9. Attach Module plinth to the AGA Total/Dual Control plinth using 2x M6 screws and washers provided (See **Fig. 10.5** or **Fig. 10.6**). Slide front jointing bracket into place over two adjacent magnets, locking the two appliances together.

**Fig. 10.1**

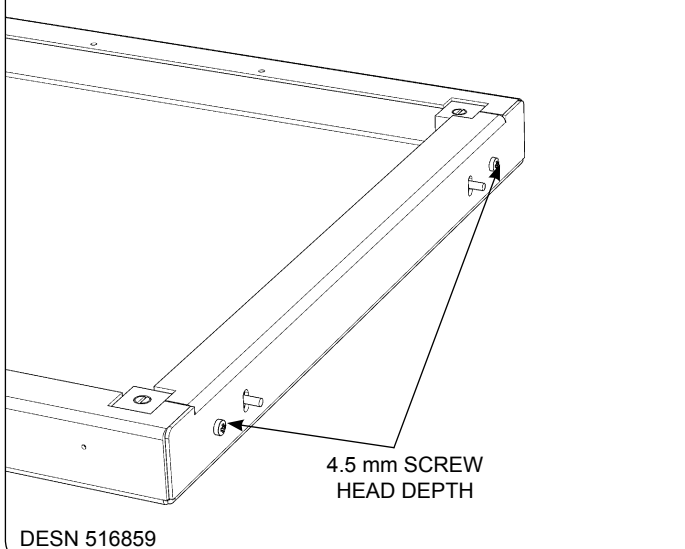


**FOR AGA TC3/DC3 + MODULE ONLY**

**Fig. 10.2**

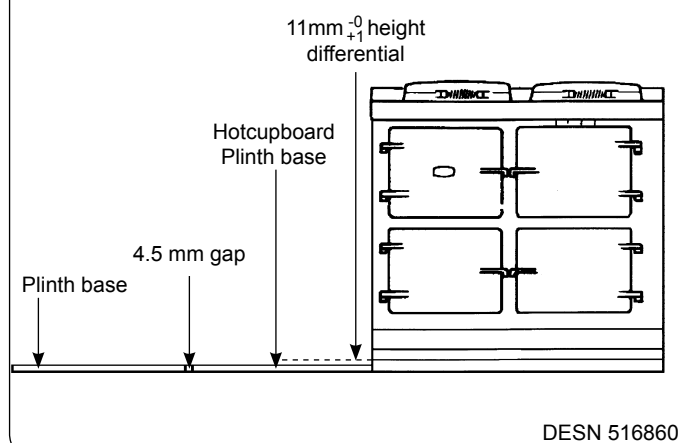


**Fig. 10.3**

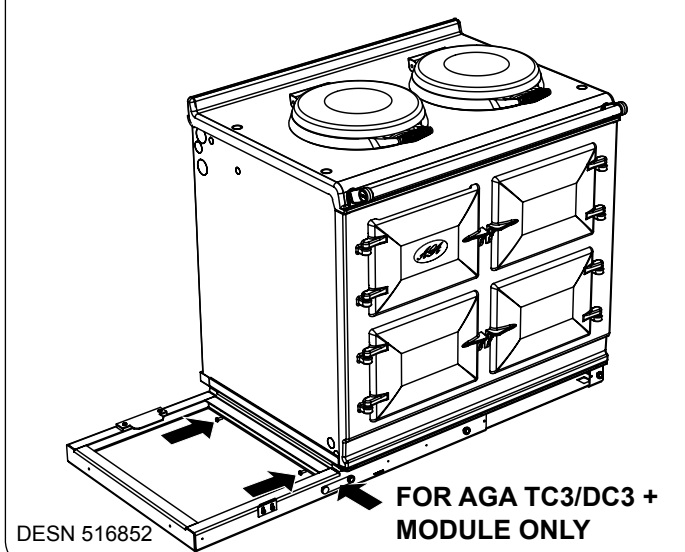


**FOR AGA TC5/DC5 + MODULE ONLY**

**Fig. 10.4**

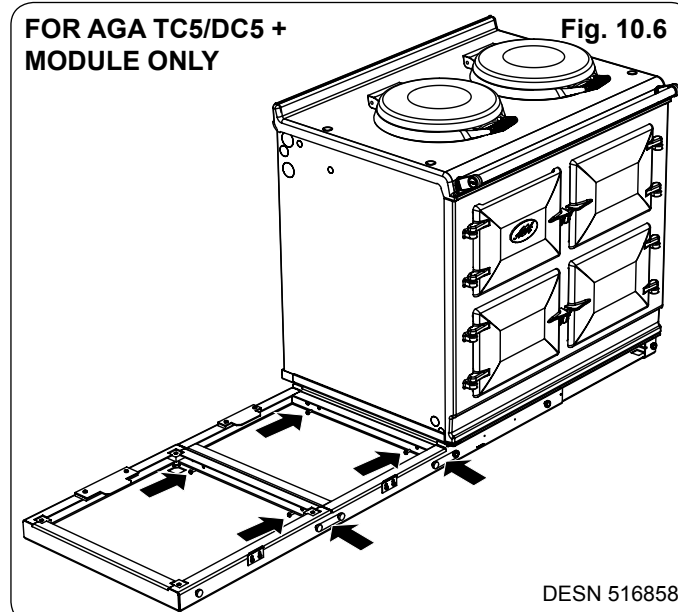


**Fig. 10.5**



**FOR AGA TC5/DC5 + MODULE ONLY**

**Fig. 10.6**



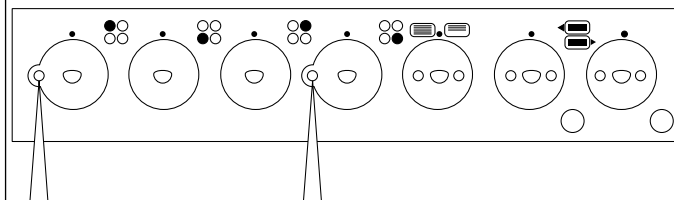
# 11. Gas Connection

1. Prior to electrical connections, remove top plate assembly from Module as follows:-
2. Remove pan supports and all controls knobs.
3. Remove four chrome buttons and the four top plate retaining screws (2 each side).
4. Remove two screws from control panel (one from left hand hole and one from centre hole). (See **Fig. 11.1**).
5. Pull top plate forward slightly and lift up at front. Support top plate and disconnect wiring to the two neons. Remove top plate.
6. Lay the top plate on its top face, suitably protected.

## Remove hotplate as follows:-

7. Remove burner heads and burner caps.
8. Remove all of the screws retaining hotplate burner trims (4 from Wok burner, 2 each from the other three burners). (See **Fig. 11.2**).
9. Carefully remove burner trims and gaskets, taking care not to damage gaskets or burner electrodes.
10. Disconnect earth wire from left hand control panel mounting bracket.
11. Remove hotplate casting.
12. Check power to the appliance is off and isolated.
13. Connect the mains wire to the terminal block at the rear of the cooker (See **Electrical Connections**).
14. Slide Module and plinth until rear tongue bracket engages fully into rear of base slot. (See **Fig. 11.3**). Ensure the appliance is aligned squarely with the plinth then proceed to engage the front tongue bracket into the slot on the underside of the base plate. Once satisfied that the front tongue bracket is engaged fully lock into place by tightening the two M6 screws fully.
15. Check to ensure that the Module front plate and AGA Total/Dual Control front plate are the same height, and that the overlap strips correspond correctly. If not, adjustment should be made to the relevant appliance, at this stage.

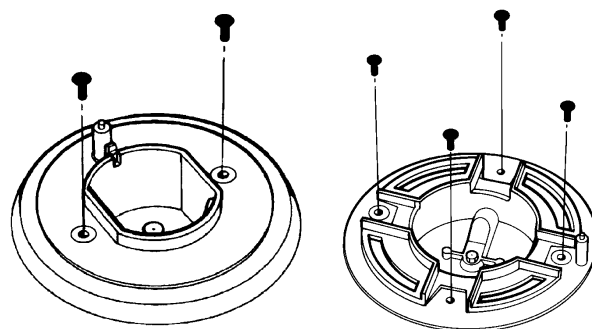
**Fig. 11.1**



REMOVE 2 FIXING SCREWS

DESN 517426

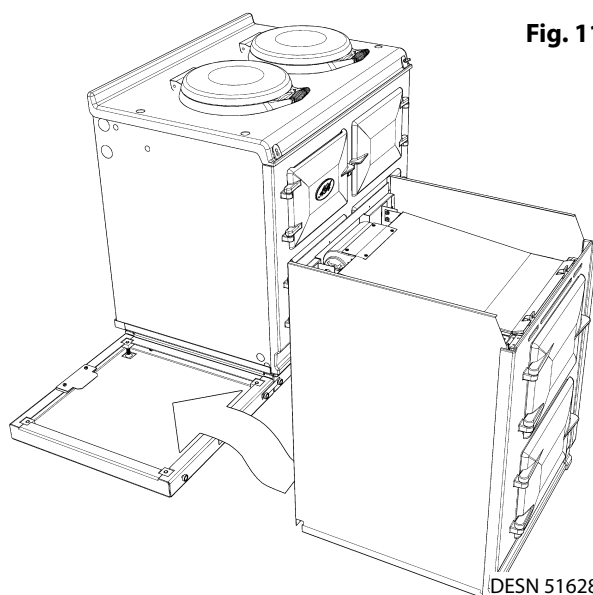
**Fig. 11.2**



(WOK BURNER ONLY)

DESN 511646

**Fig. 11.3**

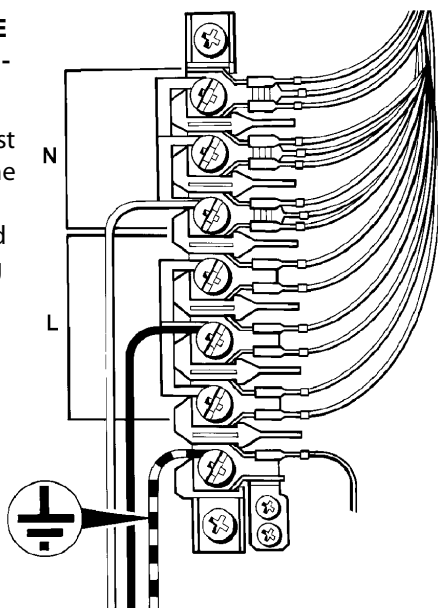


DESN 516280

**Fig. 11.4**

**SINGLE PHASE CONNECTION -**

Minimum 4 mm<sup>2</sup> and must comply with the latest editions of the local and national wiring regulations



DESN 513370

## Electrical Connection

Electrical connections are located at the back of the appliance.

Refer to **Fig. 11.4** and **Fig. 11.5** for wiring connection to the appliance.

Remember that an excess of cable length is required for the possible withdrawal of the cooker.

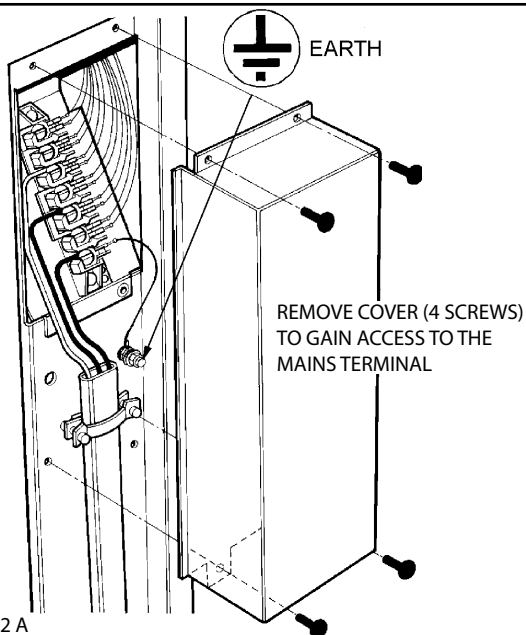
The total electrical load of the appliance is approximately 3.5 kW. The cable size used should be suitable for this load and comply with all local requirements (i.e. PVC Insulated Cable IEC 60227 - code 53 for ordinary cables).

Always double check connections and ensure terminals are fully tightened and the cable is secured to the cable clamp.

**⚠ The isolator should NOT be positioned immediately above the Module, but must be sited within 2 metres of the appliance.**

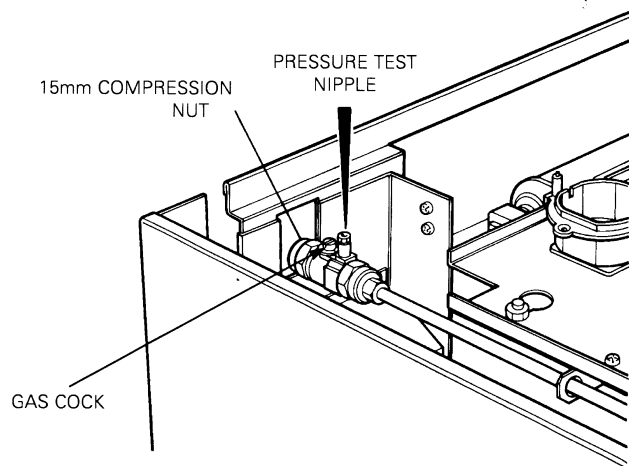
The appliance requires a 30/32 amp power supply fitted in conjunction with a double pole isolator with a minimum contact clearance of 3 mm and be connected to the mains with a minimum 4 mm<sup>2</sup> cable to comply with the latest editions of the local and national wiring regulations.

**Fig. 11.5**



DESN 513372 A

**Fig. 11.6**



DESIGN 516858

## Connecting To Gas

The cooker must be installed by connection to rigid pipework, which should not be less than 15 mm diameter. Connection is made to the 15 mm compression fitting located just below the hotplate level on the rear left hand side of the cooker.

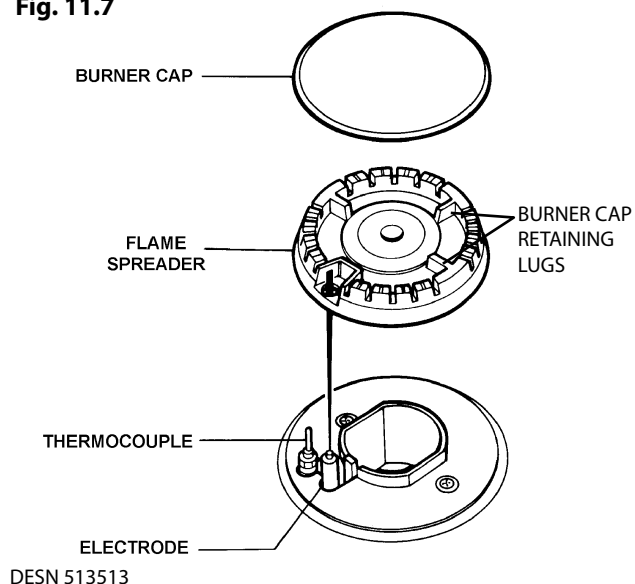
1. Mark off approximate position on wall for gas supply to cooker (See Specification).
2. Isolate the gas supply and connect pipework as required up to the position marked.
3. Check for gas tightness after connecting the gas supply.
4. Make final gas connection to the cooker (15 mm compression) into the combined gas cock/pressure test fitting (See **Fig. 11.6**).
5. Check for gas tightness after connecting the gas supply.

## Pressure Testing

The pressure test point is situated at the rear left hand side of the appliance just below hotplate level. (**Fig. 11.6**).

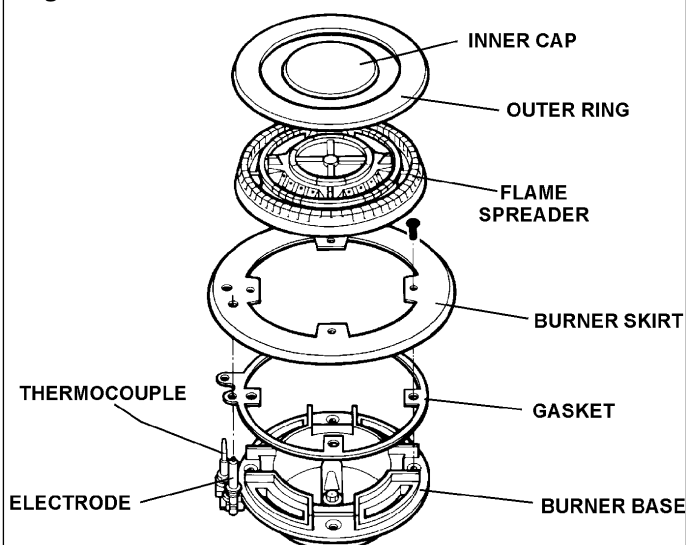
1. Remove screw from pressure test nipple. Fit the pressure gauge onto the pressure test nipple.
2. Turn the gas cock to the ON position.
3. Place one of the burner heads and burner cap into position on the burner body. Push in and turn the appropriate control knob anti-clockwise to full-on position, and light the burner with a match.
4. For Natural Gas appliance, the pressure should be nominal 20mbar (8 inches water gauge).
5. For LPG appliance (propane) the pressure should be nominal 37mbar (14.8 inches water gauge).
6. Turn off the tap, turn off gas cock, disconnect the pressure gauge and refit pressure test screw to pressure test nipple.
7. Turn the gas cock back to the ON position.
8. Check for gas tightness.

**Fig. 11.7**



DESIGN 513513

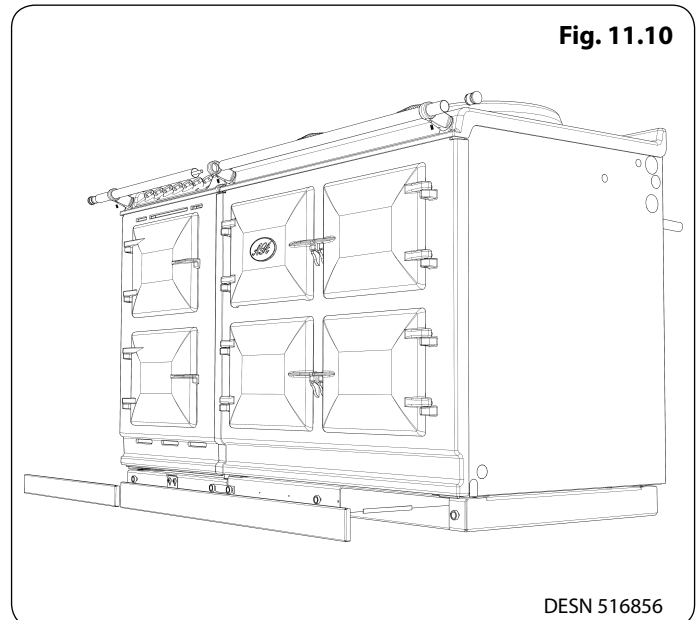
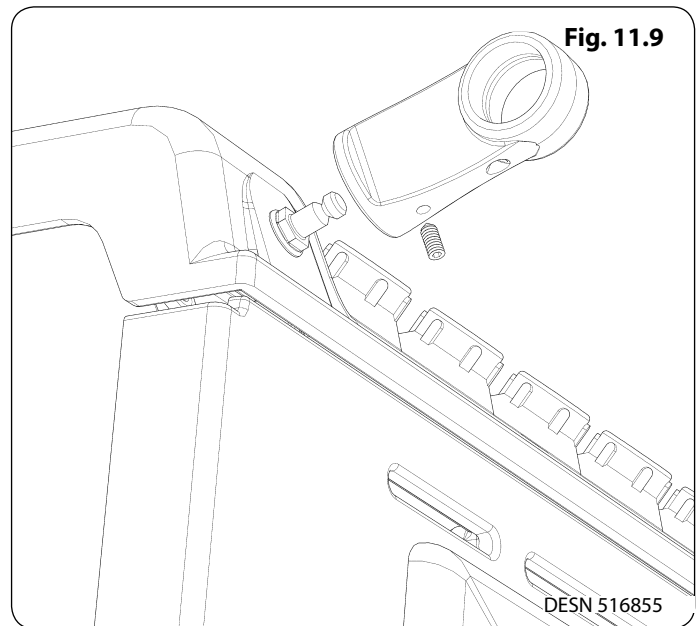
**Fig. 11.8**



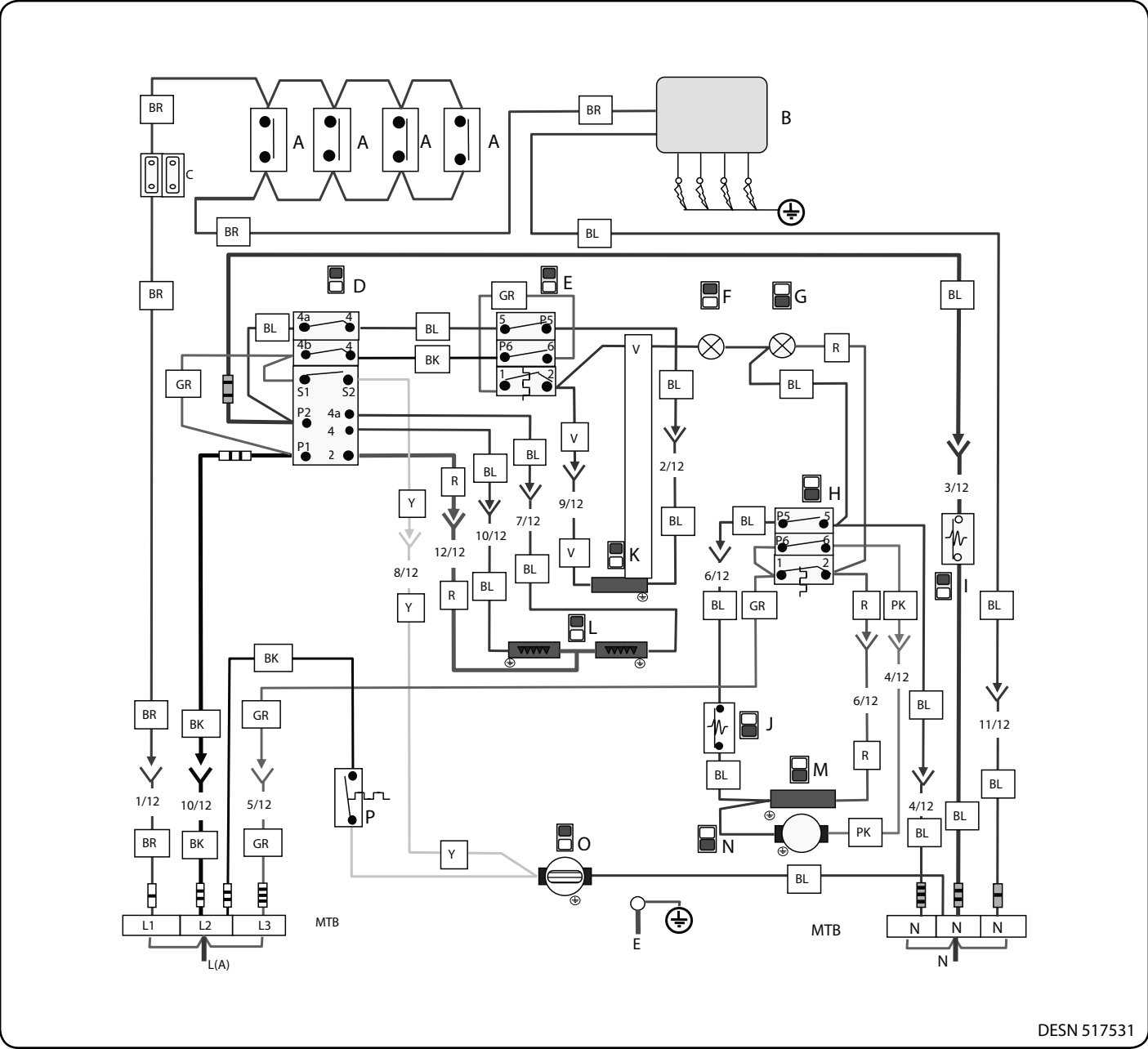
DESIGN 513898

## Final Fitting

1. Apply tape (provided) to the underside of the lap strip on the Module top plate.
2. Replace module hotplate. Reassemble in reverse order and reconnect top plate wiring harnesses into snap in connectors mounted in chassis. Ensure burner heads and burner caps are correctly located (See **Fig. 11.7** and **Fig. 11.8**), and electrodes are not damaged.
3. Replace Module top plate as follows:-
4. Support top plate at front and reconnect the Earth and wiring to the two neons.
5. Carefully lower the top plate into position taking care not to damage wiring or neons.
6. Ensure holes for control spindles are aligned correctly, and replace 2 screws into control panel.
7. Loosely screw the top plate down with 4 retaining screws.
8. Verify that the two top plates are level and proceed with tightening down.
9. Fit the Module handrail bracket over the fixing stud located on the top plate. Lock into position by tightening the grub screw nearest the appliance. (See **Fig. 11.9**).
10. Next, fit all thread stud into the insert located in the one end of the Module handrail, then feed the handrail through the bracket and screw the handrails together. (See **Fig. 11.10**).
11. Once the handrail assembly is located squarely, lock the handrail in position by winding in the grub screws on the underside of each handrail bracket.
12. Once the handrails are locked in position, fit the handrail endcaps. The endcaps should be carefully pushed into place until they sit flush with the outside face of each bracket (a light smear of lubricant such as, washing up liquid on the end cap 'O' rings may ease fitment).
13. Finally, fit the plinth fascia to the magnets on the front of the plinth, making sure that the right hand side of the Module plinth fascia sits against the left hand side of the AGA Total Control or AGA Dual Control plinth fascia leaving no gap between. Also make sure that the plinth facias are centrally located and do not overhang either appliance (See **Fig. 11.10**).
14. Commission the AGA Total Control or AGA Dual Control, as stated in the relevant Installation Instructions and carry out functional test on each of the features of the Module.



# 12. Circuit Diagram



- A. Gas Tap Ignition Switch

B. Spark Generator

C. 2 Way Terminal Block

D. Grill Regulator

E. Top Oven Thermostat

F. Top Oven Neon

G. Bottom Oven Neon

H. Bottom Oven Thermostat

I. Top Oven Overheat Thermostat

J. Bottom Oven Heat Thermostat
- K. Top Oven Element Thermal Switch

L. Dual Grill Element

M. Bottom Oven Element

N. Bottom Oven Circulation Fan

O. Grill Cooling Fan

P. Grill Cooling Fan ‘Run On’ Thermal Switch

MTB Master Terminal Block

| Code | Colour |
|------|--------|
| BR   | Brown  |
| BL   | Blue   |
| GR   | Grey   |
| BK   | Black  |
| Y    | Yellow |
| V    | Violet |
| PK   | Pink   |
| R    | Red    |

## 13. Technical Data

The cooker is category II<sub>2</sub>H<sub>3</sub>+

It is supplied set for group H natural gas. A conversion kit from Natural Gas to LPG is available.

| HOTPLATE - Natural Gas G20 |                  |                |                 |                 |
|----------------------------|------------------|----------------|-----------------|-----------------|
|                            | Right-hand Front | Left-hand Rear | Right-hand Rear | Left-hand Front |
| <b>Burner type</b>         | ULTRA - RAPID    | RAPID          | SEMI - RAPID    | SEMI - RAPID    |
| <b>Maximum heat input</b>  | 3.5 KW           | 3.0 KW         | 1.75 KW         | 1.75 KW         |
| <b>Injector marking</b>    | 130              | 116            | 097             | 097             |

**Pressure point position** : Rear Left-hand side of the appliance, at hotplate level

**Pressure setting** : 20 mbar

**Burner ignition** : H.T. Spark

| HOTPLATE - L.P. Gas G30 / G31 |                                   |                                   |                                    |                                    |
|-------------------------------|-----------------------------------|-----------------------------------|------------------------------------|------------------------------------|
|                               | Right-hand Front                  | Left-hand Rear                    | Right-hand Rear                    | Left-hand Front                    |
| <b>Burner type</b>            | ULTRA - RAPID                     | RAPID                             | SEMI - RAPID                       | SEMI - RAPID                       |
| <b>Maximum heat input</b>     | 3.5 KW<br>(250 g/h)<br>(0.50 l/h) | 3.0 KW<br>(214 g/h)<br>(0.42 l/h) | 1.75 KW<br>(125 g/h)<br>(0.25 l/h) | 1.75 KW<br>(125 g/h)<br>(0.25 l/h) |
| <b>Injector marking</b>       | 95                                | 85                                | 65                                 | 65                                 |

**Pressure point position** : Rear Left-hand side of the appliance, at hotplate level

**Pressure setting** : G30 : 28 - 30 mbar G31 : 37 mbar (Butane - Propane G30/G31)

**Burner ignition** : H.T. Spark

| NETHERLANDS (NG) G25/G25.3 - (Appliance Category 2E(43.46 - 45.3MJ/M <sup>3</sup> (0°C)) |                  |                |                 |                 |
|------------------------------------------------------------------------------------------|------------------|----------------|-----------------|-----------------|
|                                                                                          | Right-hand Front | Left-hand Rear | Right-hand Rear | Left-hand Front |
| <b>Burner type</b>                                                                       | ULTRA - RAPID    | RAPID          | SEMI - RAPID    | SEMI - RAPID    |
| <b>Maximum heat input</b>                                                                | 3.3 KW           | 2.85 KW        | 1.65 KW         | 1.65 KW         |
| <b>Injector marking</b>                                                                  | 132 (F2)         | 121 (F2)       | 094 (Y)         | 094 (Y)         |

**Pressure point position** : Rear LH side of the appliance, at hotplate level

**Pressure setting** : 25 mbar

**Burner ignition** : H.T. Spark

| ELECTRIC GRILL AND OVENS: 230V, 50Hz SINGLE PHASE, 30 AMP |             |
|-----------------------------------------------------------|-------------|
| Grill element power rating                                | 2 x 1.05 kW |
| Top oven power rating                                     | 1.0 kw      |
| Lower oven (fanned)                                       | 1.4 kw      |

## 14. Maintenance

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- Your Aga Module with a gas top should be safety checked every year and serviced regularly by a Gas Safe Registered engineer.
- In the event of requiring maintenance, please call AGA Service or your authorised distributor.
- Your appliance **MUST** only be maintained and installed by a qualified engineer, AGA engineer or an authorised distributor.
- **DO NOT** alter or modify the appliance.

### Spare Parts

To maintain optimum and safe performance, we recommend that only genuine AGA spare parts are used. These are available from most major spares stockists, including ourselves.









**For further advice or information 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 appliances described and illustrated at any time.



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[www.agacookshop.co.uk](http://www.agacookshop.co.uk)