



AGA ELECTRIC - AIMS EC3 COOKER



Users Instructions & Cooking Guide

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE



For use in GB and IE

03/12 EOPI 515925

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HEALTH & SAFETY

Consumer Protection

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 appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

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 also affect your statutory rights.

APPLIANCE

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

Deep Fat Frying

IMPORTANT

- Use a deep pan.
- Never fill the pan more than one-third full of fat or oil.
- Never use a lid on the pan.
- Important: Oil is a fire risk, do not leave pans containing oil unattended.
- 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.

- **Do not hang clothes over the left hand side of the AGA hand-rail, because the electrical controls are behind the top left hand door, and will prevent easy access to the controls.**

THE AGA COOKER

This appliance is a heat storage cooker with a 13 amp element which will keep the temperature of the cooker constant when not in use and return it to constant temperature after use or in accordance with pre-set AIMS programme.

The AGA EC3 cooker has three ovens, namely, the Roasting Oven, Baking Oven and Simmering Oven. 'Grilling' and 'frying' can be done in the top and floor positions in the Roasting Oven.

The AGA is supplied with the following accessories:

- 1 Large roasting tin with grill rack
- 1 Half-size roasting tin with grill rack
- 3 Oven grid shelves
- 1 Plain shelf
- 1 Toaster
- 1 AGA book
- 1 Wire brush

A full description of cooking with the AGA is given in the AGA Book.

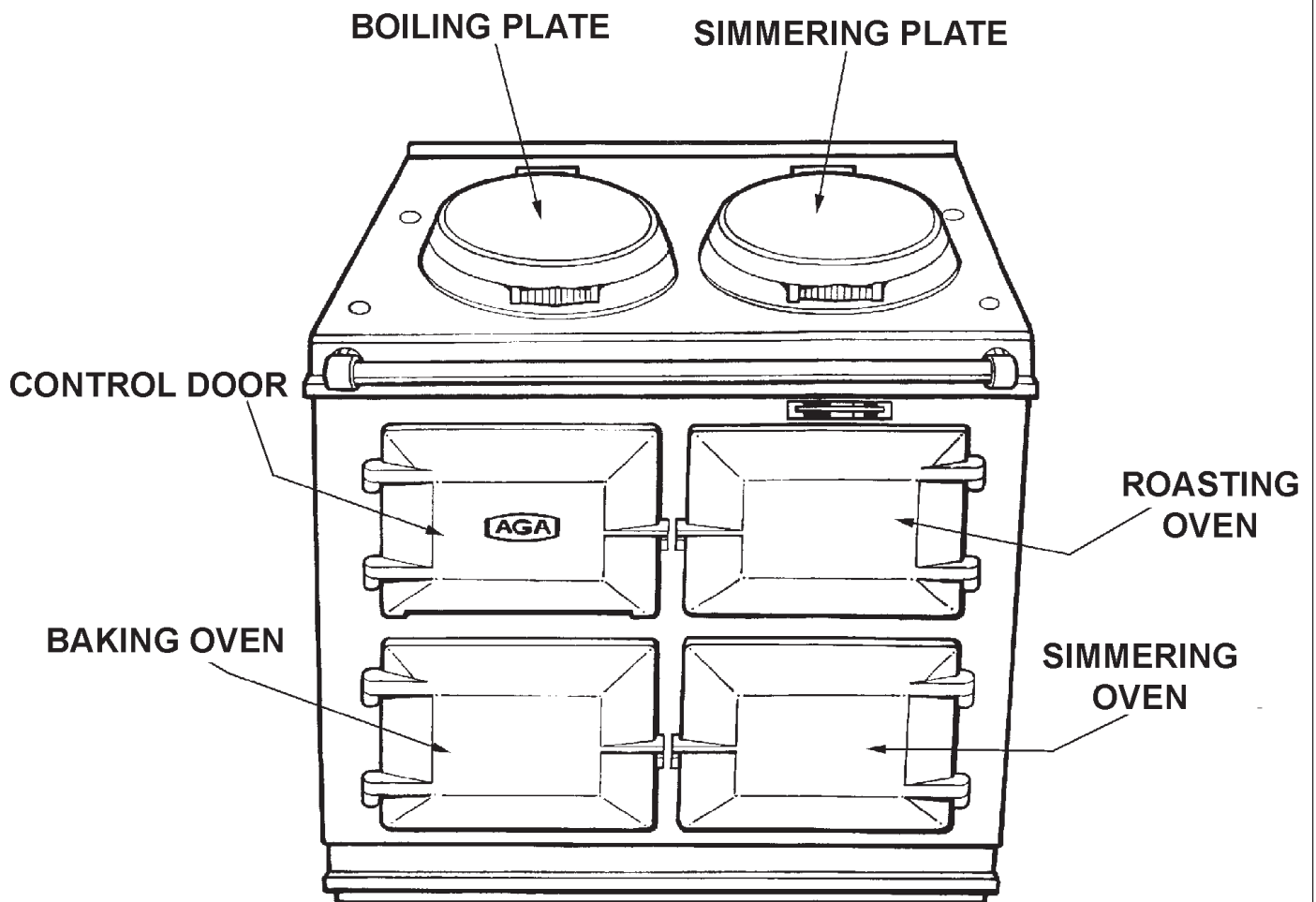
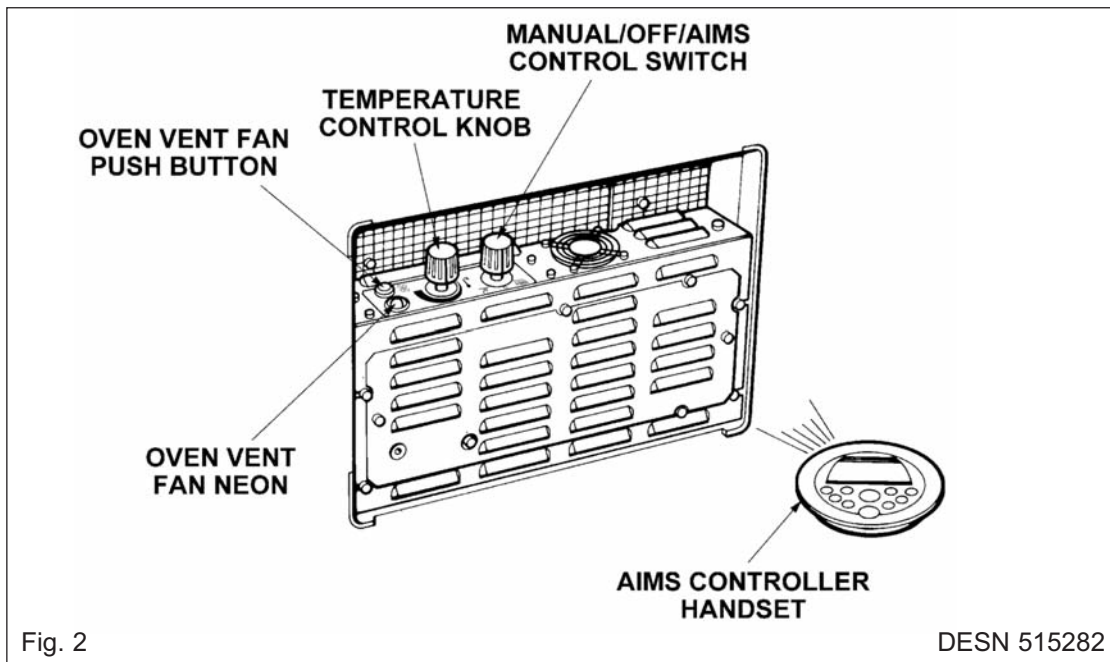


Fig 1

DESN 514197 A

OPERATING THE AGA

Controls are located behind the top left hand door.



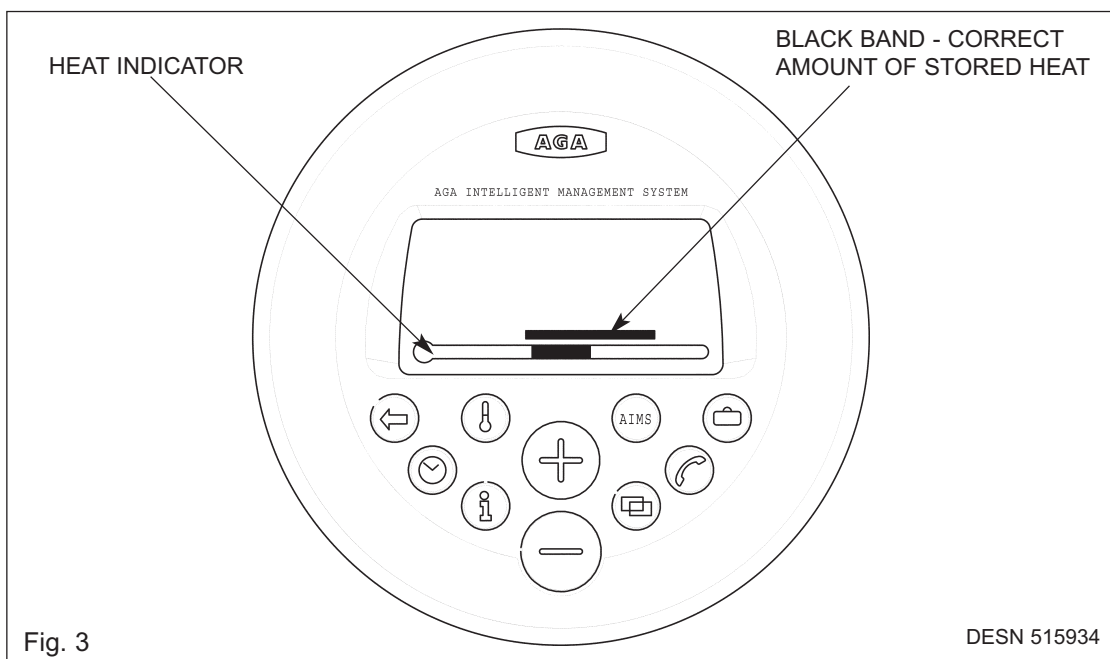
Switch on the AGA's electricity supply.

Turn the right hand control knob from the OFF setting to Normal  manual control setting. The cooker will heat up until it reaches its Normal operating temperature which is set by the temperature control knob. (Turn clockwise to increase temperature).

To obtain the required Normal Roasting Oven temperature, the control knob will need to be set just above halfway.

After several hours the heat indicator on the AIMS handset should be within the black band (See Fig. 3). It may be necessary to adjust the temperature control knob to achieve this. Always allow the cooker to stabilise for 4 hours before attempting any further adjustment.

When the heat indicator is within the black band, the cooker is at correct working temperature. The purpose of the heat indicator is to show whether the cooker contains the full amount of stored heat when the cooker is in normal operational mode.



We recommend that the cooker is run on the  Normal manual setting for two days.

During cooking the indicator will drop back below the band. This is normal and the heat will be automatically restored, this could take up to 2 hours depending on the amount of use.

Also during AIMS 'LOW' and 'SLUMBER' setting, the indicator will drop back outside of the black band.

After the AGA has been Installed

When first switched on, the AGA will emit an odour for a short while. This is simply due to protective oil burning off the hotplates. Wipe the inside of the lids whilst the AGA is heating up to avoid a film of this oil being deposited on the inside of the lids. Also, condensation may occur on the top and front plate. This should be wiped away as soon as possible.

The following points are intended to help in adapting to the AGA style of cooking during the change-over from a previous non-heat storage cooker. The AGA Book provides a very useful introduction to the cooker.

For most effective operation of the cooker, the following points should be carefully observed.

1. Close the insulating covers whenever the hotplates are not in use.
2. Clean the hotplates regularly with the wire brush.
3. Utensils with flat bases must be used to make perfect contact with the hotplate.
4. Take care when closing the oven doors, to lift them onto the catch.
5. Cook as much as possible in the ovens, so that heat is conserved and cooking smells and condensation are reduced.

The Roasting Oven can also be used for 'grilling' at the top and shallow 'frying' on the oven floor. Keep the insulated covers down when the hotplates are not in use, so that the heat stored in the cooker is conserved.

- For optimum cooking performance, use the AGA utensils and cast iron cookware. They have flat bases which give the best contact with the hotplates.
- The AGA pans can be stacked in the Simmering Oven. This is especially useful for steaming vegetables and keeping sauces warm.
- Store the Plain Shelf out of the AGA. Use it cold in the Roasting Oven to deflect the heat from the top of the oven, creating a more moderate oven temperature underneath. It can also be used as a baking sheet.
- A guide to AGA cooking is given on Page 7. Ask the AGA Specialist for an invitation to an AGA demonstration.

BAKING OVEN

WHEN USING ALL OF THE OVENS AND HOTPLATES TOGETHER FOR A LONG PERIOD OF TIME i.e. full meal.

In the above case, the Baking Oven temperature may rise, it will therefore be necessary to adjust the cooking procedure, the following suggestions may prove useful:

1. When placing the food in the Baking Oven, ensure that the cold Plain Shelf is set directly above the dish, for the whole of the cooking time.
2. In addition it may be necessary to lower the shelf position.
3. When baking food, such as very rich fruit cakes, which require a long period of cooking time, place the cake on the fourth grid shelf position of the oven with the cold plain shelf set directly above, for 3/4 hour approximately. Move the plain shelf to the middle of the Simmering Oven. Transfer the cake to this shelf and bake until cooked through.
4. Alternatively, allow the Baking Oven to cool for approximately 4 hours before using.

NOTE: A loose metal perforated plate is positioned in the top of the Baking Oven in order to optimise cooking performance. It must remain in place at all times while the cooker is in operation.

GUIDE TO AGA COOKING

As the AGA is heated differently from an ordinary appliance, exact conversions are not possible. Look in the AGA book for a similar recipe. Below is a quick guide to oven usage.

OVEN TEMPERATURE	AGA OVENS
HIGH	ROASTING OVEN
GRILLING SCONES PASTRIES BREAD YORKSHIRE PUDDING ROASTS SHALLOW FRYING	Top - grilling 2nd runner - scones, small pastries; 3rd runner - bread rolls, Yorkshire pudding; 4th runner - roasts, poultry, small cakes in cases in the large meat tin. Grid shelf on oven floor - loaves. Oven floor - shallow frying, quiche.
MODERATE	BAKING OVEN
CAKES BISCUITS FISH SOUFFLÉS SHORTBREAD CHEESECAKES	Towards top - whisked sponges, some biscuits, small cakes Middle - fish, soufflés. Grid shelf on oven floor - Victoria sandwiches, shortbread and cheesecake
LOW	SIMMERING OVEN
CASSEROLES STOCK MILK PUDDINGS MERINGUES RICH FRUIT CAKE	For casseroles, stock, milk puddings, bring to heat elsewhere on the AGA then transfer to Simmering Oven. (One exception is meringues). Rich fruit cakes can be cooked for a long time here

POWERED OVEN VENTING

Roasting, Simmering and Baking Ovens

This feature is fitted to your cooker, it should be used as follows:

After placing the food to be cooked in the oven, depress the switch on the remote control, a light will appear behind the bottom left hand door, the fan will be activated and the cooking smells will be vented to outside.

REMEMBER: SWITCH THE FAN OFF WHEN YOU HAVE FINISHED COOKING.

AIMS CONTROL HANDSET

What is AIMS?

The AIMS program is flexible. In short, it means the AGA can sleep when you sleep and only operate at normal when you need it.

The technology is simple to use and can result in significant fuel savings.

The AIMS program can be pre-set, with one or two active periods each day. For example in the two event mode, your AGA will be at normal temperature ready to cook breakfast in the morning, drop down to a lower temperature during the day and then return to normal temperature ready to prepare dinner in the evening. After dinner, the system automatically enters 'Slumber' mode - the lowest temperature.

The system can even be set to 'holiday' mode, which will keep the AGA on either the lowest energy setting 'Slumber' (or off) during selected dates, before automatically restarting in time for the family's arrival back.

The AIMS program offers you:

- Flexibility
- Two pre-set active periods each day
- Holiday mode
- Override feature

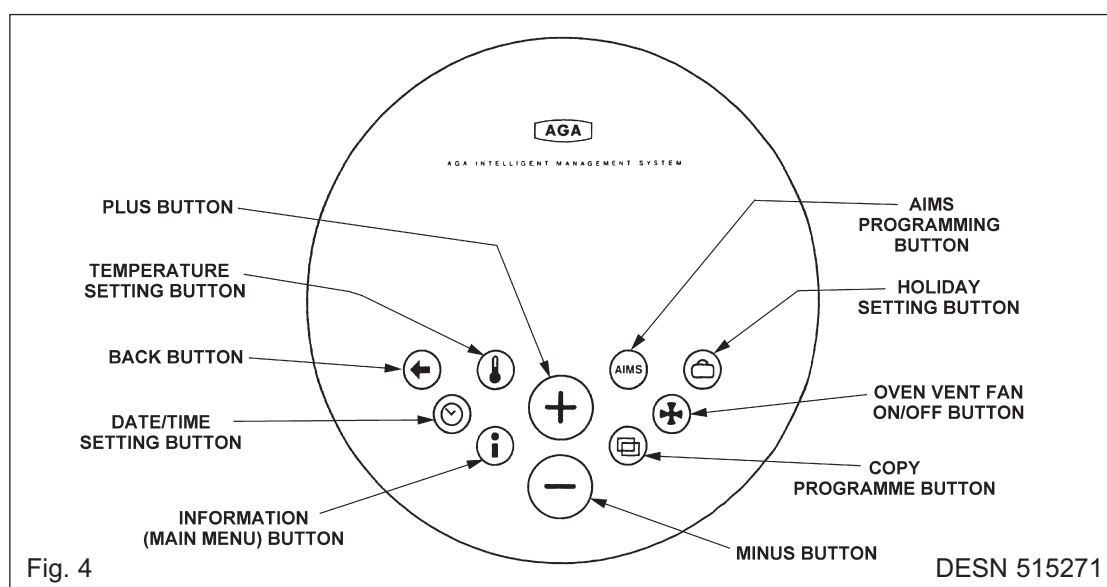
The handset is designed to operate within the kitchen area.

When transferring the information from or to the controller always operate the handset in front of the cooker, this gives the strongest signal.

If the handset indicates 'OFFLINE', press the back button  firmly, this will activate the communication link between the cooker and handset.

Should the handset continue to show 'OFFLINE', allow one minute for the handset to "automatically", re-connect itself with the cooker.

If the above actions fail to clear the problem, refer to section 'Handset to Base Unit Signal Check' on Page 15.



The handset has 10 buttons and a display screen.

NOTE: If the AIMS handset is unused for an extended period of time, the display screen will automatically turn off to conserve battery power.

REMEMBER: The handset is designed to be operated within the kitchen area.

Press firmly any button on the handset to turn the display back on, and the Information (Main Menu) Screen is automatically displayed.

The AIMS Controller handset has four display screens:-

1. The Information (Main Menu) screen
2. The Date/Time Setting screen
3. The AIMS Programme screen
4. The Holiday Setting screen

See each section for details:-

The AIMS has one or two programmable events.

The two events programme will enable the AGA to be at 'Normal' in the morning, (i.e. to cook breakfast) drop to a lower temperature during the day, and return to 'Normal' in the evening (i.e. to cook dinner) and drop to 'Slumber' later in the evening and throughout the night.

The one event programme will enable the AGA to drop to 'Slumber' during the night and return to 'Normal' throughout the day.

This will be shown as 'Once; or 'Twice' on the AIMS programme screen, (See Fig. 7).

The 'Normal' temperature for those two events can be set using the cooker temperature control knob.

The modes in between the events can be set at 'Low' or 'Slumber' depending on the personal preference.

If a mistake is made when setting the date or time on any of the screens, use the  button to go back to the previous setting.

When the  button is pressed the oven vent fan will be switched on and a blue light will appear.

Selecting a Handset Language

Language options are selected during the Handset to Base Unit Signal Check/Language Selection procedure, see Page 15.

INFORMATION (MAIN MENU) SCREEN

Press the  button to activate this screen

Indicates that the cooker is operating automatically (AIMS) or manually (according to switch position on main AGA control panel)

This indicates the current cooker mode, (Normal, Low or Slumber). If an arrow is showing → this indicates the cooker is heating up from Low or Slumber to Normal.

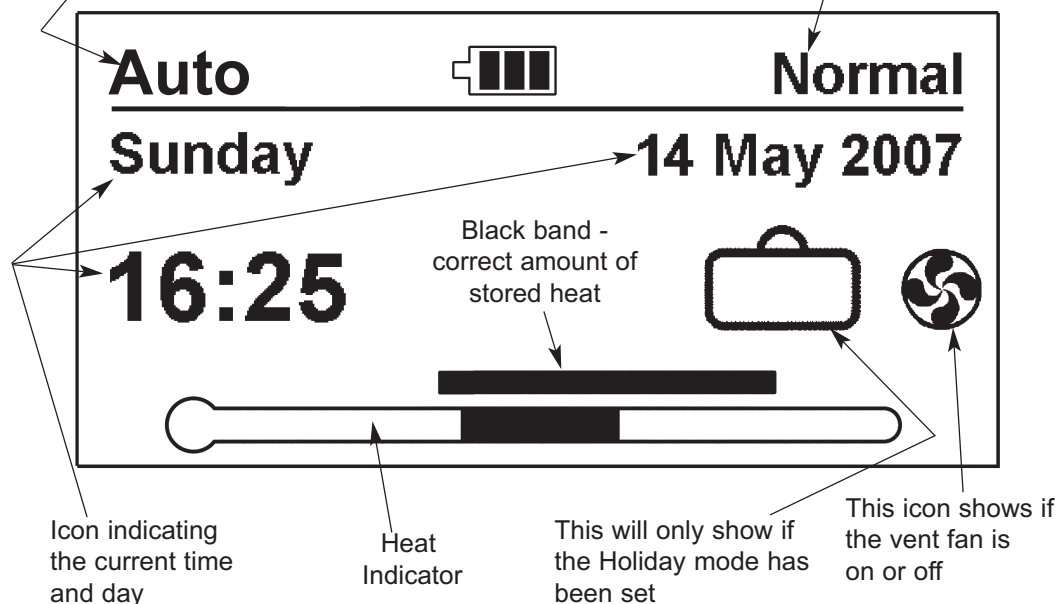


Fig. 5

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THE SETTINGS DATE/TIME SCREEN

Press the  button to activate this screen

1. Press the  button to move between the date and time.
2. Press + or - to alter date and time settings.
3. Press the  button to confirm the settings and move to the next action

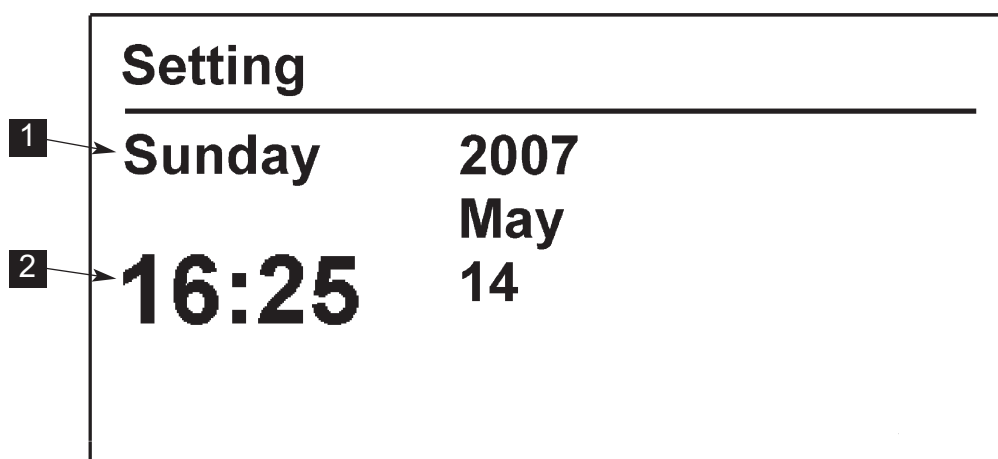


Fig. 6

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AIMS PROGRAMME SCREEN

Use the **AIMS** button to activate this screen and to move through the different actions and set an AIMS programme. To go back a step at any time press **←**.

1. Set the frequency of the programme Once or Twice daily using + and - buttons.
2. Press **AIMS** button to select start time for 'Normal' setting then use the + or - buttons to set start time.
3. Press the **AIMS** button to select finish time then use + and - buttons to set finish time. When a time is selected it will be highlighted in dark blue.
4. Press the **AIMS** button then press the **ⓘ** button to alter the temperature setting to 'Low', 'Slumber', or 'Off'. (Repeat steps 2 - 4 to set a 2nd event)
To copy this days settings for the next day press the **☐** button or alternatively press the **AIMS** button to enter different settings for next day.

Each push of the copy button steps onto next day. When the desired days have been programmed a return must be made to the main menu screen by pressing the **ⓘ** button. A '**Sent OK**' message will display to confirm changes are being sent to the base unit.

If the programme is not set for the whole week the programme for the remaining days will revert to a default setting. ie: 8:00 am - 9:00 am and 18:00 - 19:00.

To change a setting within the AIMS program, press the **AIMS** button until the desired setting is reached. Then change setting using either the +, - or **ⓘ** buttons as appropriate.

If no other changes are to be made, push the **ⓘ** button to transmit the change (s) and return to main menu. A message saying '**Sent OK**' will display, indicating that the changes are being transmitted to the base unit. Unless this shows, the changes will not have been implemented.

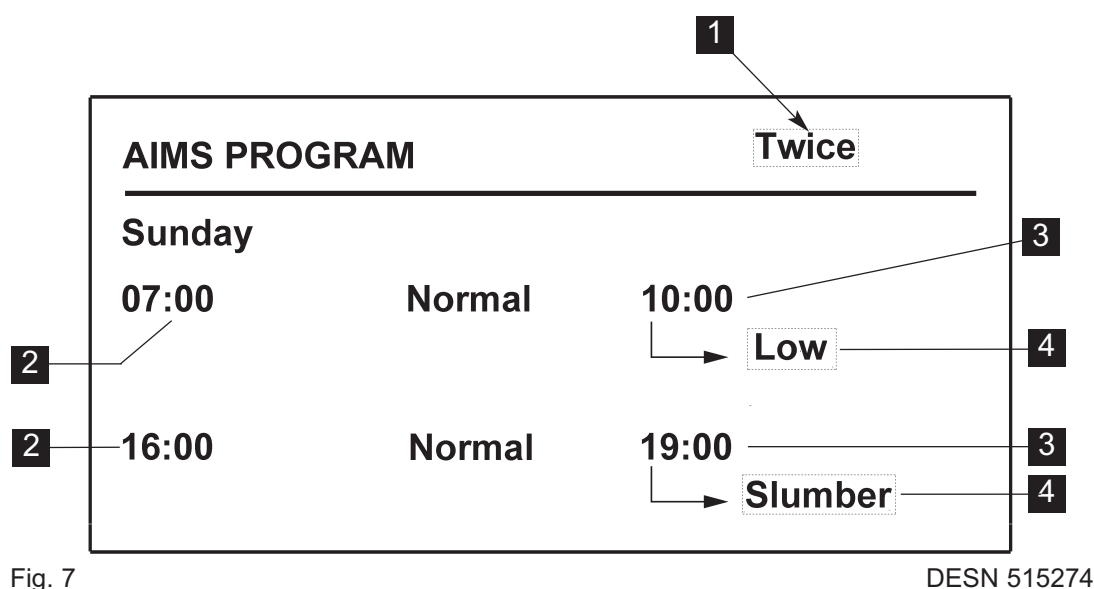


Fig. 7

DESN 515274

This screen shows that the ovens will be up at 'Normal' temperature between 07:00 and 10:00 the ovens will then go to the 'Low' mode.

The ovens will come up to 'Normal' once more in that day i.e. at 16:00 until 19:00. After the evening the system will automatically enter 'Slumber' mode its lowest setting until next morning.

The example on Page 11 shows a typical two event program. Please note the interval period between the finish time of the first event (10:00) and the start of the second event (16:00) which adds up to a 6 hour interval.

If setting intervals shorter than 6 hours only a limited drop in cooker temperature will be observed, thereby reflecting the AGA heat storage capabilities. In these circumstances energy savings will be small and in some instances of cooking preferences, it is favourable to alter the program to a single event setting.

Boost

If cooking is required when the AGA is in the AIMS program i.e. 'Low' or 'Slumber', you should boost the cooking temperature by pressing the  button. Boost overrides the next set program and brings the appliance up to Normal temperature. The time taken to reach Normal temperature will be dependent on the oven temperature at the time of the boost operation, and could be a number of hours.

IMPORTANT: PLEASE READ

The AIMS program has to learn!

To achieve your desired cooking program the AIMS will guess the first heat-up time on all newly programmed events, this in most cases results in the cooker coming up to temperature **late** at its first attempt. The AIMS will then use this information to calibrate subsequent heat-up times and correct itself. Any changes to events or normal cooking temperature will go through the calibration procedure. Spasmodic changes to these settings on a daily basis will confuse the AIMS calibration resulting in failed heat-up times.

AIMS POINTS TO REMEMBER

1. An AGA contains a large thermal mass of cast iron, consequently the appliance will retain its heat and there will be a long period of time before there is any noticeable drop in temperature.

For example, between morning and evening events it is unlikely that an AGA will fall as low as the 'Slumber' temperature.

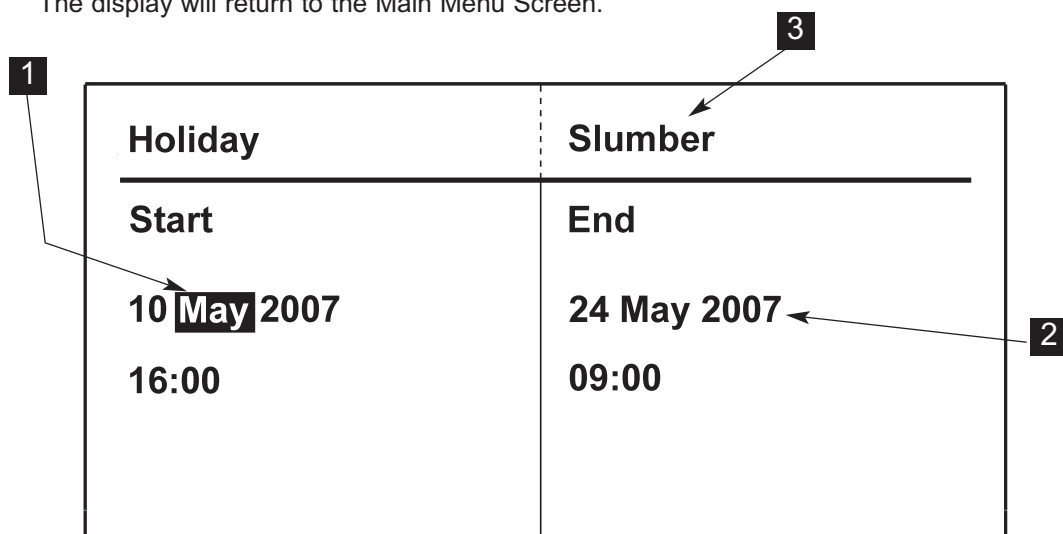
Between these two events selecting the 'Low' settings is best.

2. 'OFF' settings are intended for long periods such as holidays etc. It is not practical to select 'OFF' between daily timed programmes.
3. There is little advantage in setting two timed events closer than say 6 hours, and it is better to set a single 'Normal' timed event for the full period.
4. Always set the 'Normal' period to match demand, If you are intending to cook for 2 hours, the timed programme must be for a minimum of 2 hours.
5. The AIMS controls learns based on the previous heating cycles. If programmes are constantly changed, it is likely that AIMS will not achieve temperature at the desired times.
6. Continually turning the temperature control knob up and down on the control plate will also cause AIMS not to follow the programme.
7. When cooking outside the AIMS normal period, always operate the Boost button or switch the AIMS control knob to MANUAL . This will avoid confusing the AIMS heat up timings.

THE HOLIDAY SCREEN

Press the  button to activate this screen and to move through the different operations and set a holiday programme.

1. Set a start date and time using the + or - buttons. Pressing the  button after each field has been entered to move you to the next field.
When a field is selected it will be highlighted in dark blue.
2. Set an end date and time using the + or - buttons. Pressing the  button after each field has been entered to move you to the next field.
3. Press the  button to alter the temperature setting to 'Low', 'Slumber' or 'Off'
When all the settings are completed press the  button again to enable the Holiday programme.
The display will return to the Main Menu Screen.



Holiday	Slumber
Start 10 May 2007 16:00	End 24 May 2007 09:00

Fig. 8

DESN 515275

Once a holiday mode has been set it will show as 'Holiday Enabled' on the main menu screen.

If you wish to cancel the holiday setting:

Press the  button, then press the  button and the following screen will appear:



**Cancel
Holiday?**

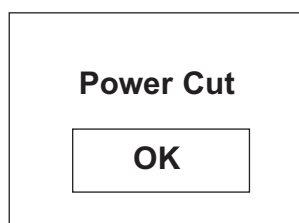
Select YES using the  button, then return to  main menu screen.

If you wish to alter a holiday setting:-

Press , alter setting (use + or - then ), then after last setting press  again to return to main menu screen.

In event of a power cut

If mains power is lost/or disconnected for more than 15 minutes, when the power is restored the handset will display:-



Power Cut

By then pressing the  button, this will send the correct time/date settings to the base.

AIMS - FREQUENTLY ASKED QUESTIONS

What do I do if I come home early and I decide I want to use the AGA at 'Normal' heat?

If the AGA is on a 'Low' mode, that is between Normal settings then you can do one of two things.

1. Press the thermometer button on the handset to bring up the 'Boost' function. This will override the current AIMS programme and will bring the cooker up to normal working temperature. To remove the 'Boost' function simply press the thermometer button again.

OR

2. Turn the control switch on the base unit to 'Manual' - but remember to turn it back to the AIMS programme afterwards.

The AGA may take a number of hours to reach normal temperature, dependent upon the state of the programme.

Cooking during AGA warm-up in AIMS mode

This will result in the **NORMAL** target temperature not being reached at the programmed time, the AIMS would then re-calculate the warm-up start time thereby bringing the AGA up to the **NORMAL** target time early on the next equivalent event.

How do I know when the batteries are low?

The battery life is shown up on the Handset, 3 dark pips indicate a full battery. Battery life depends upon usage.

What happens if the batteries fail?

If the batteries run out, do not worry, the memory settings for the cooker are contained in the Base Station, just put in new 4 x AAA batteries and the Handset will soon show the correct settings.

Does AIMS automatically change when the clocks change?

No, the Handset will need to be adjusted manually (See Page 10) each time the clocks change. The handset does not use time in the 'real time' technology.

Does AIMS adjust for a leap year?

No, the handset will need to be re-programmed.

What happens when there is a power cut?

The Base Station memory of the time of day will not be affected, but if the power cut coincides with the powering up of the AGA this will be affected - an absence of electricity means the AGA cannot power up to the mode required until the electricity is restored.

With regard to the handset, the time and date settings may require re-setting, dependent upon how long the cooker has been without power.

Is the Handset covered by the 5 year warranty?

The Handset is covered by the general AGA 5 year parts warranty, apart from consumable parts (batteries). If the handset is dropped or damaged, this is not covered.

How much does AIMS save on the electricity bill?

Electric tariffs vary considerably, dependent upon supplier, however our field experience has shown that using two 'Normal' periods with 'Low' in between and 'Slumber' overnight, savings up to 20% can be achieved.

AIMS HANDSET CARE

Operating Distance

The Handset will only operate in the same room as the appliance and up to a maximum distance of 4 metres from the appliance. If out of recommended operating range, the handset may show "OFFLINE". Move handset back to within the recommended distance and the handset should correct itself. See note at foot of this page for "Handset to Base Unit Signal Check".

Cleaning

The Handset should be wiped clean using a soft clean cloth.

Do not use abrasive cleaning products or submerge the Handset in water.

Batteries

The Handset is fitted with four 'AAA' batteries.

Batteries life will depend on usages.

Replace the batteries when the battery symbol on the Handset is down to one bar following the instructions below.

- Remove the Handset from the backplate.
- Remove the battery cover plate from the rear of the Handset (Fig. 9)
- Carefully lever out the batteries commencing with the bottom one first pushing and pulling out on the **positive (+) end only** (Fig. 10).
- Repeat the procedure to remove the other batteries.
- **Always** use long life batteries for replacements.
- Replace batteries commencing with the bottom one working to the top (Fig. 11) Ensure that the negative (-) end of the batteries is under the location pegs in the housing before pushing the other end into position.

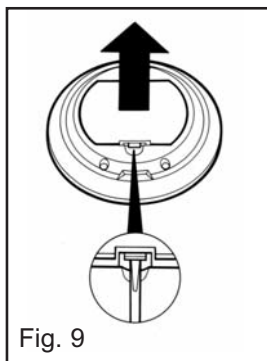


Fig. 9

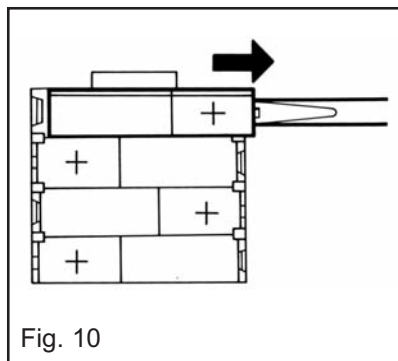


Fig. 10

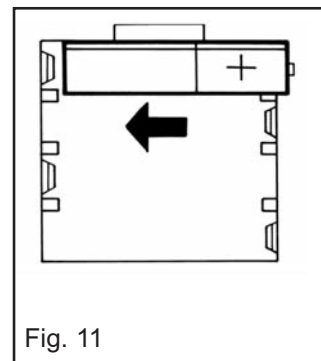


Fig. 11

Handset Failure

In the event of Handset failure, the appliance would still be operational with the last selected programme. The appliance can also be changed to manual mode if required using the control knob (See Fig. 2).

If the Handset is damaged or lost, replacement can be obtained from AGA and re-programmed to suit your appliance.

Handset to Base Unit Signal Check/Language Selection

Complete the following procedure to check the handset is communicating with the base unit and to select a language option.

1. Press and hold the oven vent fan button on the control panel **in the AGA** until the blue neon vent fan indicator flashes, then release button.
2. Immediately after neon starts to flash press and hold the + and - buttons together on the handset until the blue neon goes out completely (handset display will briefly say connect), then release buttons.
3. If the neon does not extinguish completely, but continue to flash with faint output, then repeat steps 1 and 2 above.
4. When the connection has been made, the screen will display the language options, use the + or - buttons to scroll through the options to the desired language, then press the  button to confirm selection.
5. If the language option needs to be changed at any time then the whole procedure must be repeated from step 1.

FITTING OF OVEN SHELVES

When using the oven shelves for the first time follow Figs. 16 - 19.

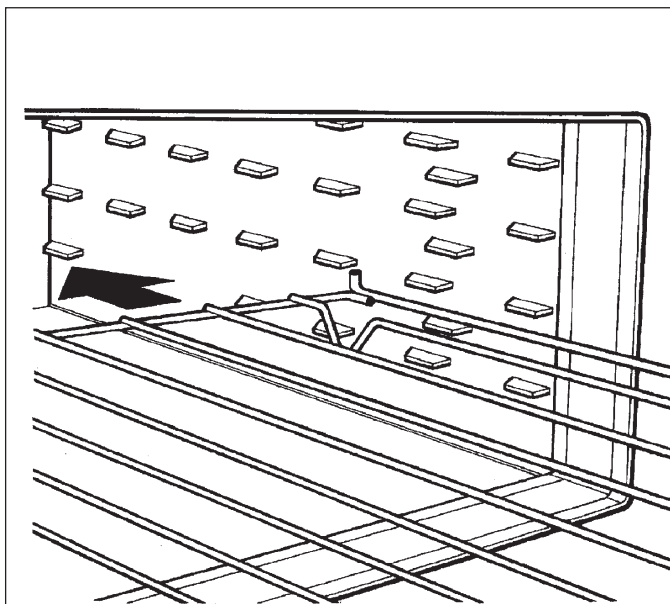


Fig. 12

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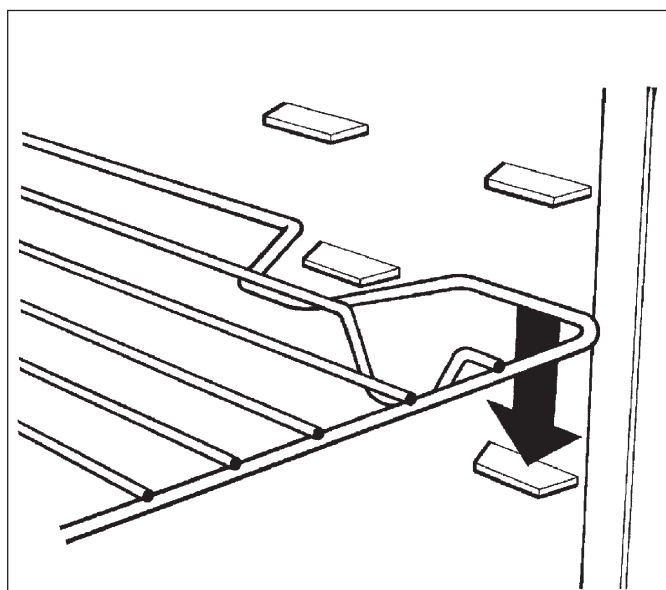


Fig. 13

DESN 512404

REMOVAL OF OVEN SHELVES

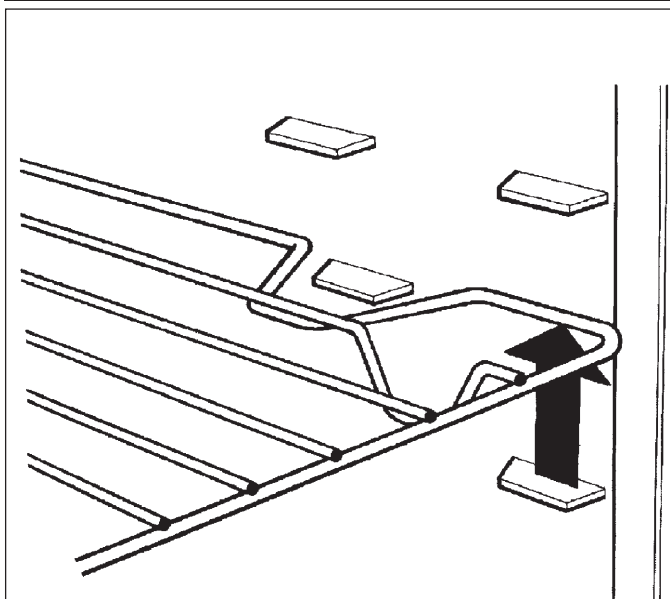


Fig. 14

DESN 512405

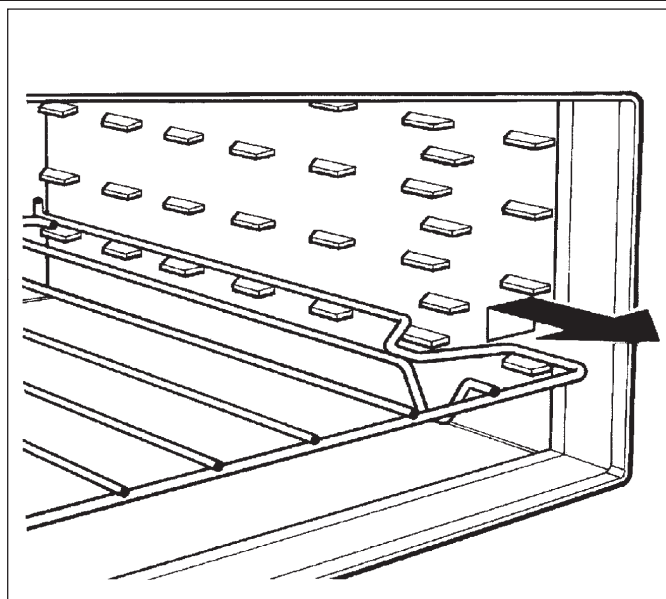


Fig. 15

DESN 512406

CARING AND CLEANING OF YOUR AGA

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.

DO NOT USE ABRASIVE PADS OR OVEN CLEANERS.

AGA Enamel Cleaner and AGA Chrome and Stainless Steel Cleaner are recommended.

Top Plate and Front Plate

The easiest way to clean the AGA top plate and front plate is to mop up spills as soon as they happen. Baked-on food is more difficult to clean but can usually be removed with the AGA vitreous enamel cleaner or mild cream cleaners using a damp cloth, or, if necessary a nylon scouring pad. If milk or fruit juice or anything containing acid is spilt on the AGA, wipe it up immediately. Also clean off any condensation streaks on the front plate around the oven doors or the vitreous enamel maybe permanently discoloured.

All that is usually needed to keep the vitreous enamel surfaces of the AGA 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 and the polished covers will scratch if pans or utensils are dragged across them.

Insulating Cover and Oven Doors

The linings of the insulating covers and oven doors may be cleaned with a cream cleanser or a soap impregnated pad.

Open the covers and 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.

Refer also to the Cleaning Section in The AGA Book.

Ovens and Hotplates

The cast iron ovens help to keep themselves clean, they merely need to be brushed out occasionally with a long handled stiff brush.

The wire brush is provided for cleaning the hotplate and any burnt on spills in the cast iron ovens.

DO NOT USE ANY OVEN CLEANERS.

Roasting Tins

The enamelled roasting tins supplied with the new AHA should be cleaned in hot soapy water, soaking if necessary. A nylon scouring pad can also be used. They may also be cleaned in the dishwasher but, with constant use, the enamelled finish will become dull in appearance.

DO NOT use caustic cleaners or oven cleaners.

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

They are unsuitable for use on: chrome and stainless steel components, including the insulating covers, hand-rails and their brackets.

The insulating covers should be cleaned regularly with a NON-ABRASIVE mild detergent, applied with a soft (coarse free) cloth and lightly polished up afterwards with a soft (coarse free) duster or tissue, to bring it back to its original lustre.

SERVICING

- In the event of your appliance requiring maintenance, please contact AGA Service or your AGA Specialist.
- Your cooker must only be serviced by a qualified engineer, from an authorised AGA Specialist.
- Do not alter or modify the cooker.
- Only the spares specified by the manufacturer, are to be fitted.

For continued efficient and safe operation of this part of the appliance, it is important that servicing is carried out at regular intervals as recommended by your AGA Specialist, once every 5 years. The cooker should be turned OFF by the user the night preceding the day of servicing so that the appliance will have cooled down by the following morning.

A HOT APPLIANCE CANNOT BE SERVICED.

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 appliance described and
illustrated at any time.



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