



AGA Professional Series Outdoor Gas Grills

30G drop in cooktop



For Outdoor Use Only.

Do Not Use Indoors.

Installations & Operation 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.**

Useful Information

It may be useful to make a note of your AGA appliance Serial Number when it is being installed.

The serial number can be found on the right hand side of the control panel.

Warranty terms & conditions

Your manufacturer's warranty covers your AGA Outdoor grill for defective workmanship for a period of two years including labour and parts.

This warranty covers mechanical breakdown and proven cosmetic and manufacturing defects.

To make certain your warranty remains valid you must ensure:

- The appliance has been connected correctly to the gas cylinder as per the recommendations of the manufacturer of the regulator which are included in the instructions supplied with the appliance.
- Has been used solely in a domestic environment for domestic purposes.
- Is not a second hand or refurbished appliance.
- The manufacturer's warranty is not transferable.
- Has not been subject to misuse, accidental damage or modification or repair (other than an approved warranty repair) and has not deteriorated due to normal domestic wear and tear and that the manufacturer's recommendations concerning cleaning materials has been followed.

Return to base repair policy – In the event of your grill being identified as faulty please contact our support team who will assess the problem and offer telephone support to rectify the issue. In the event that a repair is required we may request that the grill is collected by ourselves and returned to our premises to complete any rectification work required. On completion of the repair we will return the product back to yourselves.

What is not covered by this warranty:

Conditions and damages resulting from any of the following:

- Improper or inadequate installation, delivery, use, storage or maintenance
- Any repair not authorised in writing by AGA Rangemaster Ltd, any modifications, misapplications, or unreasonable use
- Improper setting of any control
- Harsh environmental conditions, including, but not limited to, continual seawater spray, high pressure water, and direct contact with corrosive chemicals and materials
- Excessive or inadequate electrical, or gas supply
- Accidents, natural disasters, acts of God
- Conditions covered by the purchaser's insurance
- Products purchased or utilised for commercial use without the express authorisation of AGA Rangemaster Ltd for such use
- Labour not pre-authorised by AGA Rangemaster Ltd and labour not performed by an authorised AGA Rangemaster Ltd service agency or representative.
- The cost of service or a service call to identify or correct installation errors or to instruct the user of the proper use of the product
- The cost for any inconvenience, personal injury or property damage due to failure of the product, and cost of damage arising
- Natural variations in colour and finishes that are inherent to the material and unavoidable (and therefore not defects).
- The warranty is only valid in the mainland UK and Northern Ireland. Any claim under warranty for products outside of mainland UK and Northern Ireland would require the unit to be returned and then collected to/from our location at your cost and arranged by you.

My AGA Details:

Model Nos:

**AGA Professional Series Gas Grill 30G drop in
AGA-10-0056-LP-CE**

Serial No:

AGA Service No:

**AGA Dealer or store
contact No:**

Date of Installation:

Contents

1. General Warnings	1
2. Outdoor use advice	2
3. Unpacking	4
4. Clearance dimensions	5
5. Countertop Installation (1 of 4)	6
5. Countertop Installation (2 of 4)	7
5. Countertop Installation (3 of 4)	8
5. Countertop Installation (4 of 4)	9
6. Fitting chassis in counter top	10
7. Drip pan installation	11
8. Drip pan and gasket installation	12
9. Assembling cook surface retaining fasteners	13
10. Installing cook surface (1 of 3)	14
10. Installing cook surface (2 of 3)	15
10. Installing cook surface (3 of 3)	16
11. Gas Type, Gas Pressure, and Heat Inputs	17
12. Gas Connections	18
13. Gas Soundness	19
14. Gas burner and injectors	20
15. Final installation checks	20
16. Operating Instructions	21
17. 30G Temperature Control	22
18. Lighting Instructions	23
19. Checking Operation	24
18. Replacing Ignitor Battery	24
20. Removing Spill Trays	25
21. Cooking Surface Maintenance	26

1. General Warnings

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
2. An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If You Smell Gas:

1. Shut off gas to appliance.
2. Extinguish any open flame.
3. Remove grill cooking surface.
4. If odour continues, immediately call your gas supplier or your fire department.

WARNING

It is the responsibility of the assembler/owner to assemble, install and maintain gas grill. Do not let children operate or play near your grill. Failure to follow these instructions could result in serious personal injury and/or property damage.

WARNING

This symbol identifies the most important safety messaging in this manual. When you see this symbol, be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

WARNING

Grill is for outdoor use only. Grill should be operated in a well-ventilated space. Never operate in an enclosed space, garage or building. Your grill is not intended to be installed in or on recreational vehicles and/or boats.

Do not install or use grill within 36" (91.5 cm) of combustible materials from back and sides of grill. Grill shall not be located under unprotected overhead (enclosed carport, garage, porch, patio) made of combustible construction.



Some parts may contain sharp edges as especially noted in this manual. Wear protective gloves as necessary.

2. Outdoor use advice

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. See Figure 1.
- Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 & 3.
- Within a partial enclosure that includes an overhead cover and more than two, the following shall apply:
 - At least 25% of the total wall area is completely open; and
 - At least 30% of the remaining wall area is open and unrestricted. See Figure 4 & 5.
- In the case of balconies, at least 20% of the total side, back and front areas shall be and remain open and unrestricted.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area.

This appliance is not intended to be installed in or on boats, and is not intended to be installed in or on recreational vehicles.

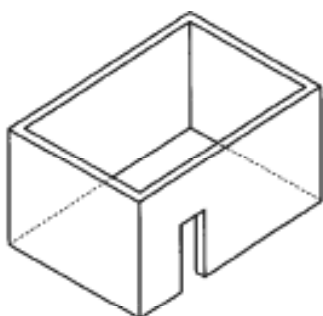


Figure 1 - Enclosure with walls on all sides but no overhead cover.

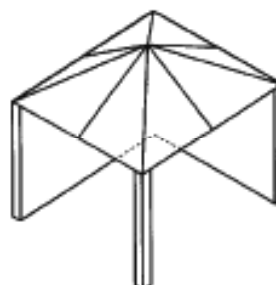


Figure 2 - Partial Enclosure with overhead cover and no more than two walls.

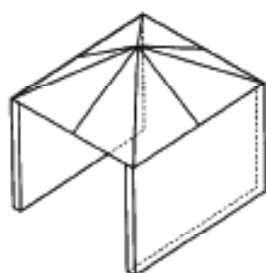
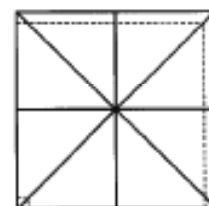


Figure 3 - Partial Enclosure with overhead cover and no more than two walls.

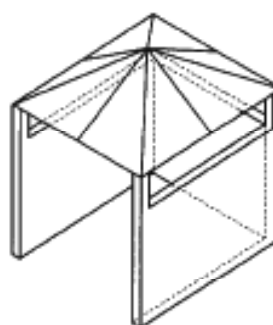
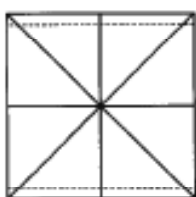
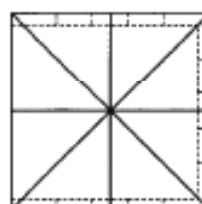
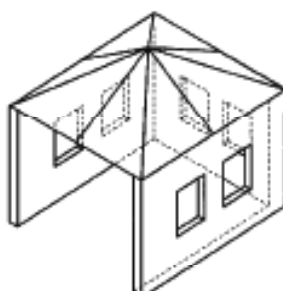
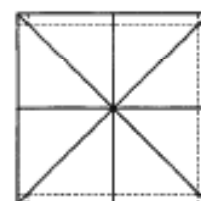


Figure 4 - Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted



READ FIRST

IMPORTANT PRODUCT AND SAFETY INFORMATION

Installation Requirements

THIS APPLIANCE MUST ONLY BE INSTALLED BY PERSONS THAT ARE CERTIFIED TO LOCAL REGULATIONS.

This AGA is suitable for Propane only, and cannot be used on any other gas.

⚠ IMPORTANT: See data plate which is situated behind the plinth cover.

Installation must be to Local authority and National Wiring Regulations/Codes in force, and carried out by a Qualified Engineer.

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

On completion, test the gas installation for tightness.

⚠ WARNING
DO NOT DIRECTLY INSTALL THIS UNIT TO COMBUSTIBLE SURFACES, AND DO NOT USE COMBUSTIBLE MATERIALS IN THE CONSTRUCTION OF ANY COUNTER, STAND, OR OTHER DEVICE WHICH WILL COME INTO DIRECT CONTACT WITH THE BURNER CHASSIS (SEE PAGE

⚠ WARNING
IMMEDIATELY AFTER CONNECTING GAS SUPPLY LINE AND BEFORE FIRST IGNITION, CHECK ALL GAS CONNECTIONS WITH SOAPY WATER TO TEST FOR LEAKS.

⚠ WARNING
KEEP WATER AND ALL COOKING SPILL OVERS AWAY FROM FRONT CONTROL PANEL AND ALL OPEN SERVICE AREAS. NEVER HOSE UNIT, OR SPRAY UNIT WITH PRESSURIZED CLEANING SOLUTIONS.

⚠ CAUTION **CAREFULLY FOLLOW ALL INSTALLATION INSTRUCTIONS AND CONSTRUCT ALL COUNTER SPACE, STANDS, OR OTHER SURFACES TO THE RECOMMENDED INSTALLATION SPECIFICATIONS AS OUTLINED IN THIS MANUAL.**

⚠ CAUTION
THIS UNIT IS HEAVY AND SHOULD BE INSTALLED BY TWO PEOPLE. USE NECESSARY BLOCKING FOR LOCATING AND INSTALLING COOK SURFACE.

⚠ CAUTION
ALWAYS KEEP ANY AND ALL FLAMMABLE LIQUIDS AND COMBUSTIBLE MATERIALS AWAY FROM UNIT. DO NOT STORE TOWELS OR UTENSILS, OR ANY OTHER ITEMS ON UNIT'S DRIP PAN.

⚠ CAUTION
DO NOT CLEAN THE COOK SURFACE CLEANING SOLUTIONS. USE ONLY GRILL SCREENS AND GRILL PADS AND FOLLOW THE PRESCRIBED METHOD OF CLEANING AS OUTLINED IN THIS MANUAL.

⚠ NOTICE
THE SERIAL NUMBER AND MODEL INFORMATION LABEL PLATE IS LOCATED INSIDE THE RIGHT-SIDE SPILLOVER DOOR.

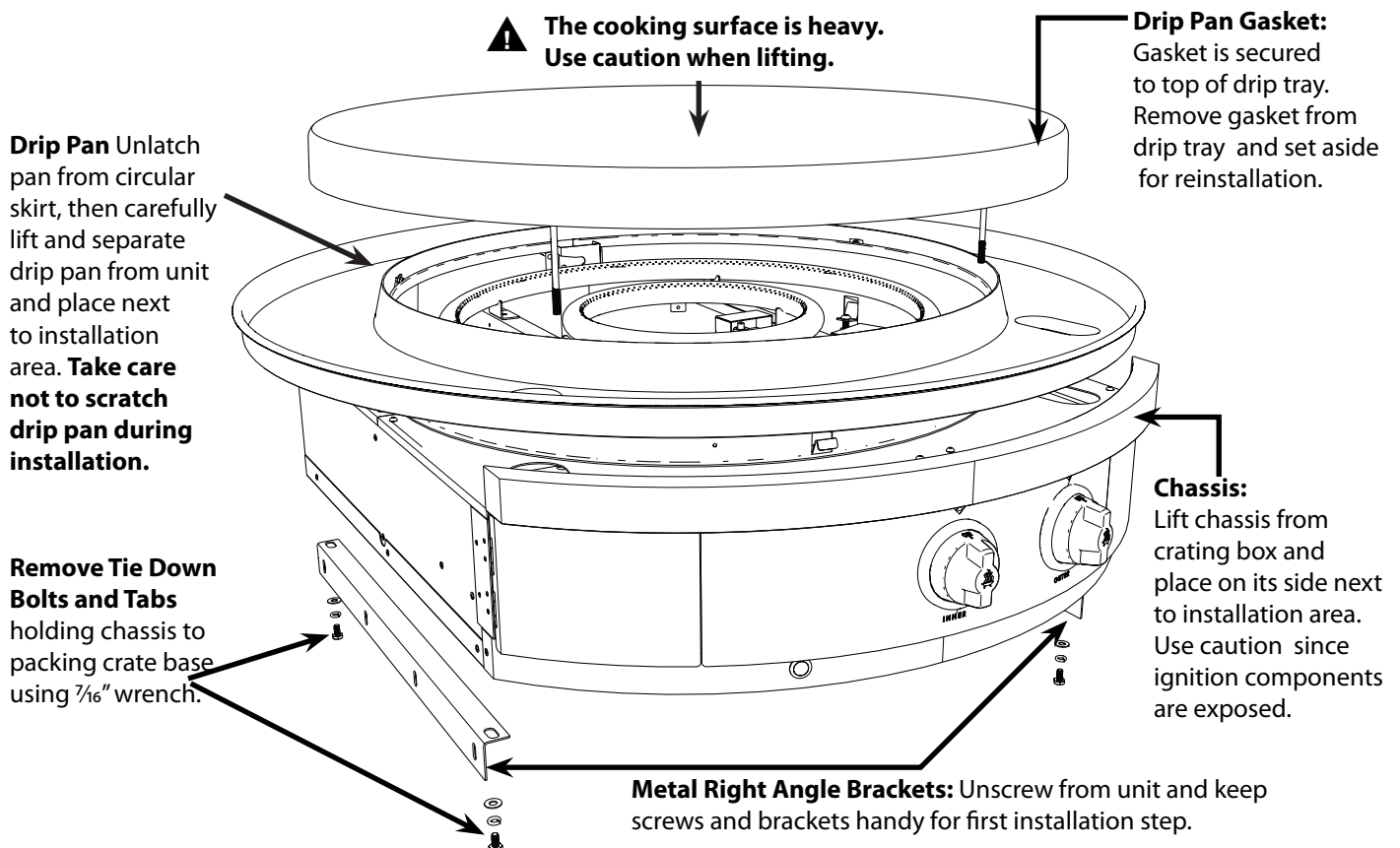
⚠ NOTICE
INSTALLATION OF ANY VENT HOODS OR FIRE EXTINGUISHER SYSTEMS MUST CONFORM TO THE NATIONAL, STATE, AND LOCAL BUILDING AND ALL APPLICABLE UNIFORM CONSTRUCTION CODES.

⚠ NOTICE
DURING THE FIRST FEW HOURS OF OPERATION IT IS NORMAL FOR OILS USED IN THE MANUFACTURING PROCESS TO BURN OFF AND GIVE AN ODOR OR SLIGHT PETROLEUM SMOKE.

3. Unpacking

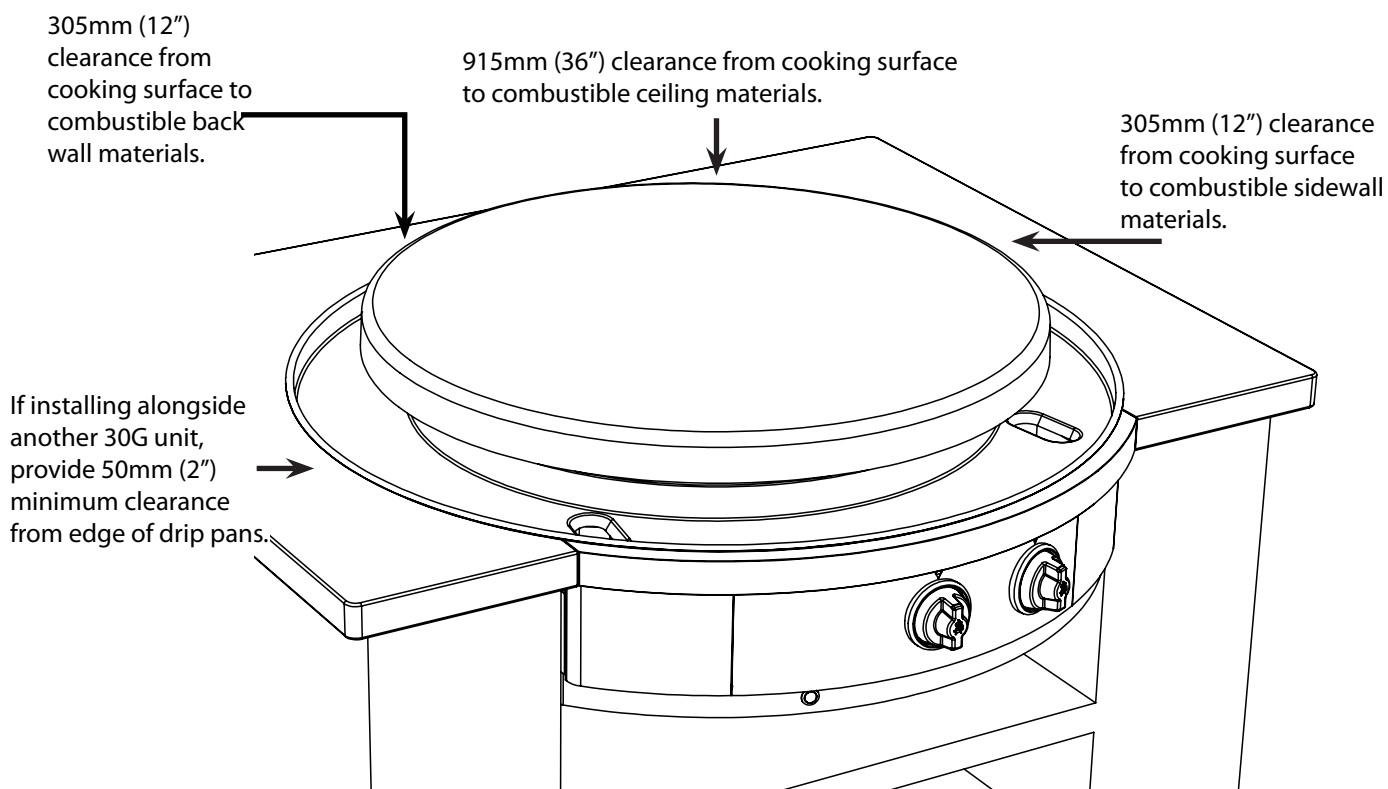


Cooking Surface: Lift and separate cooking surface from unit and place next to installation area.



Step. 1 As you are unpacking the crate, make sure you locate all components before installation.

4. Clearance dimensions



Minimum 3" clearance required under unit venting to 560 sq/m (22 sq/in) of combustible air.

The minimum environmental temperature for safe use of the 30G should not be below 32°F (0° C).

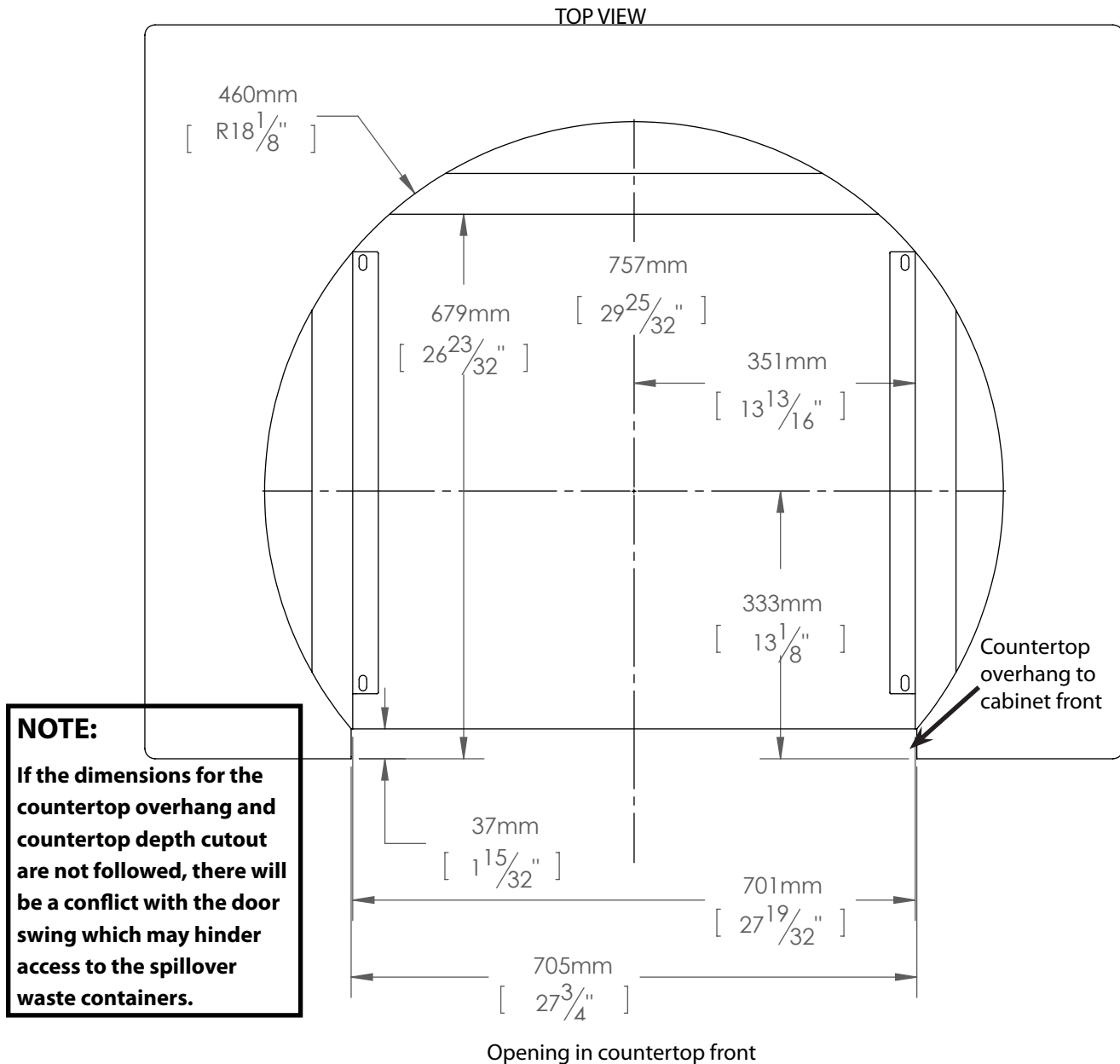
CLEARANCE TO COMBUSTIBLE CONSTRUCTION FROM CHASSIS		
	Combustibles	Non-combustibles
Back	9.5mm * (3/8")	0"
Sides	9.5mm* (3/8")	0"
Bottom	76mm (3")	76 mm (3")

CLEARANCE TO COMBUSTIBLE CONSTRUCTION FROM COOKING SURFACE	
Top	915mm (36")
Sides	305mm (12")
Back	305mm (12")

* 9.5mm (3/8") of cement board lined enclosure to chassis.

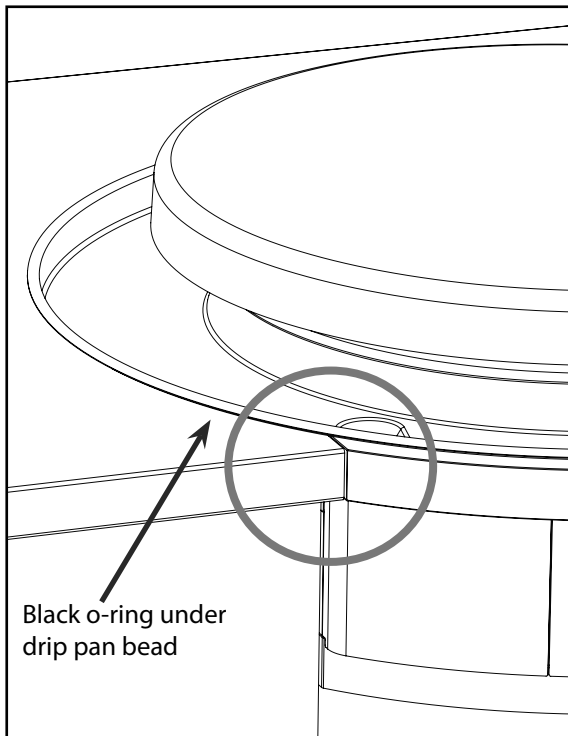
Read the instructions carefully in this booklet to install the 30G Cooktop to a metal, stone or wood countertop surface. Cabinet layout and construction may vary.

5. Countertop Installation (1 of 4)

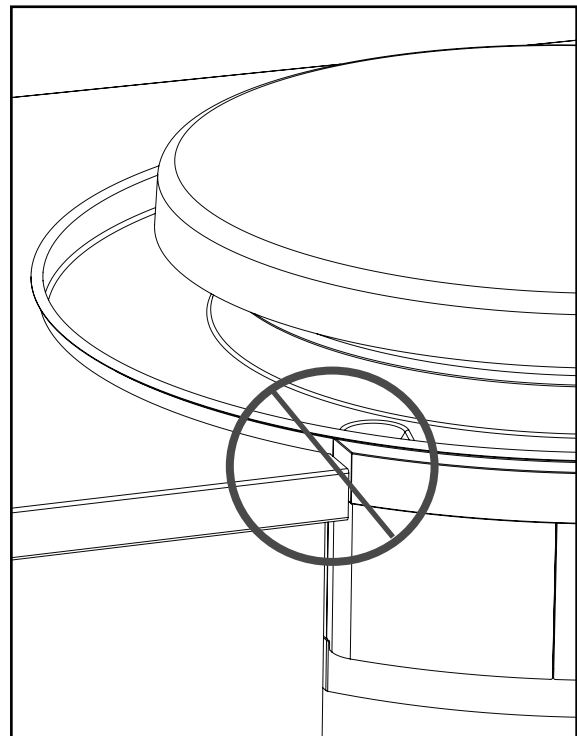


Step. 2 Mark the finished position of the AGA 30G drip pan on the counter top using the dimensions shown. The circular dimension of 921 mm (36.25") is the diameter of the drip pan to the outside material thickness (e.g. to the inside of the rolled bead edge). The drip pan cutout must be made precisely to these dimensions (or at a maximum +1.5mm ($\frac{1}{16}$ ")) so that the half-rolled top bead on the drip pan edge overhangs the cutout dimension by 6mm (.25"). (**See following page for more details**).

5. Countertop Installation (2 of 4)



CORRECT ALIGNMENT OF DRIP PAN AND CHASSIS TO COUNTERTOP



INCORRECT ALIGNMENT OF DRIP PAN AND CHASSIS TO COUNTERTOP

Possible reasons for incorrect alignment:

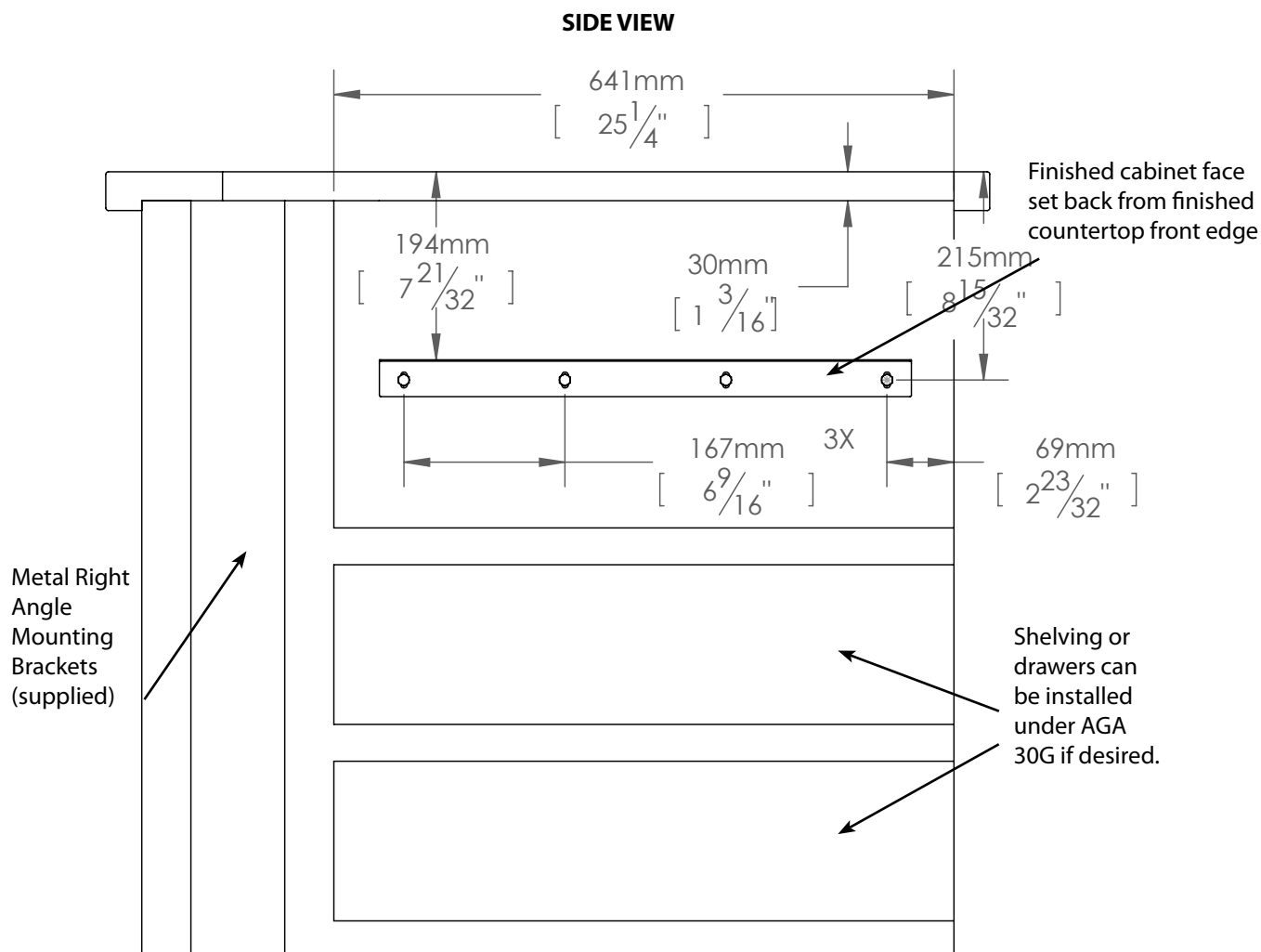
1. Top of cabinetry box is less than 3 cm from countertop
2. Chassis mounting brackets are too high.

STEP 2 continued: Make sure cabinetry box is 30mm (minimum) below countertop surface and mounting brackets are positioned correctly so drip pan and chassis are aligned to countertop. (see diagrams above). A black o-ring is recessed in the top bead and designed to create a seal against the countertop.

Also ensure allowance for the countertop overhang as shown on the SIDE VIEW (**see next page**).

When you have confirmed the position is correct, cut the countertop and substrate.

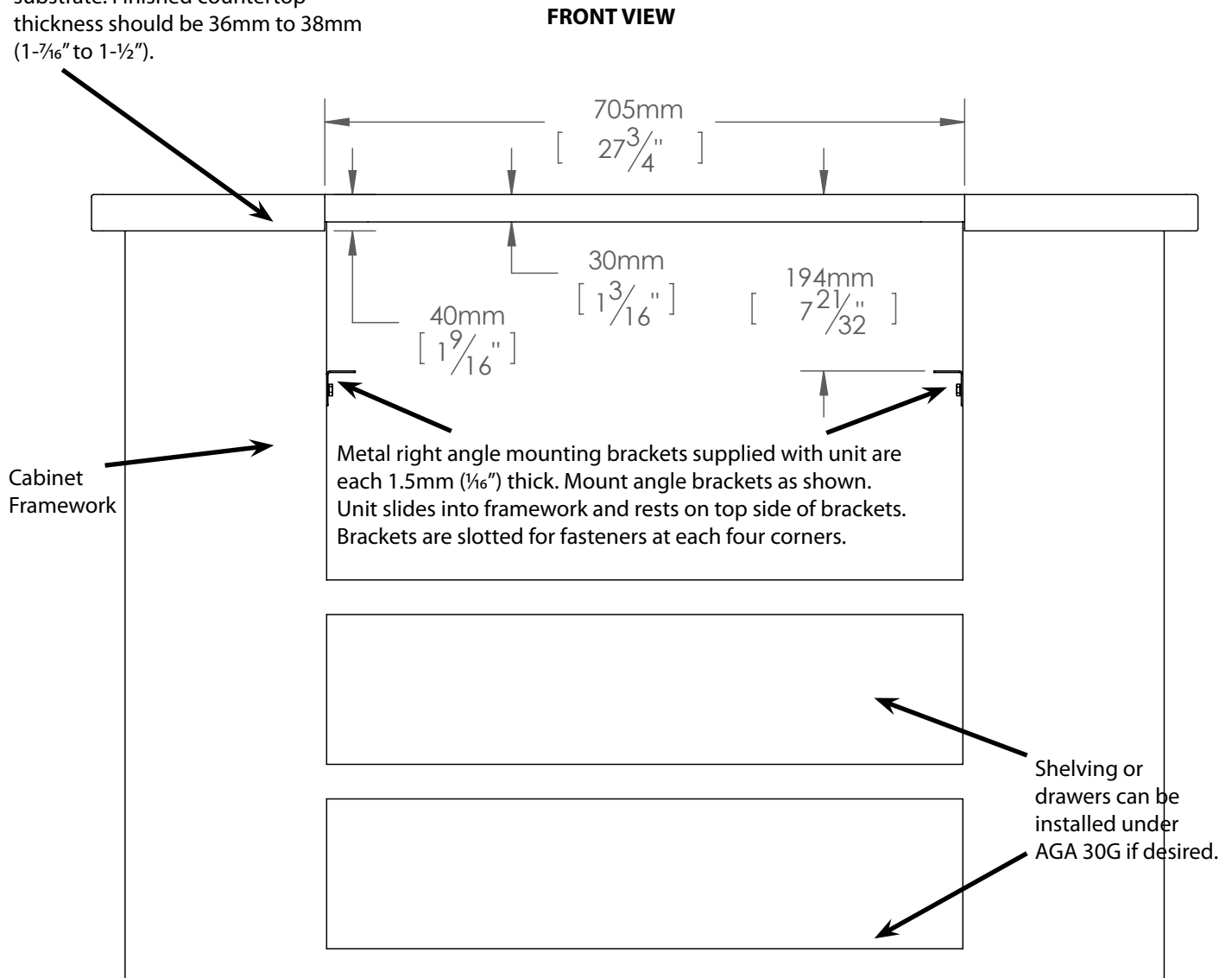
5. Countertop Installation (3 of 4)



Example of 9.5mm* (3/8") tile with substrate for a total of 38mm (1-1/2") overall. Make sure you allow for the countertop overhang as shown.

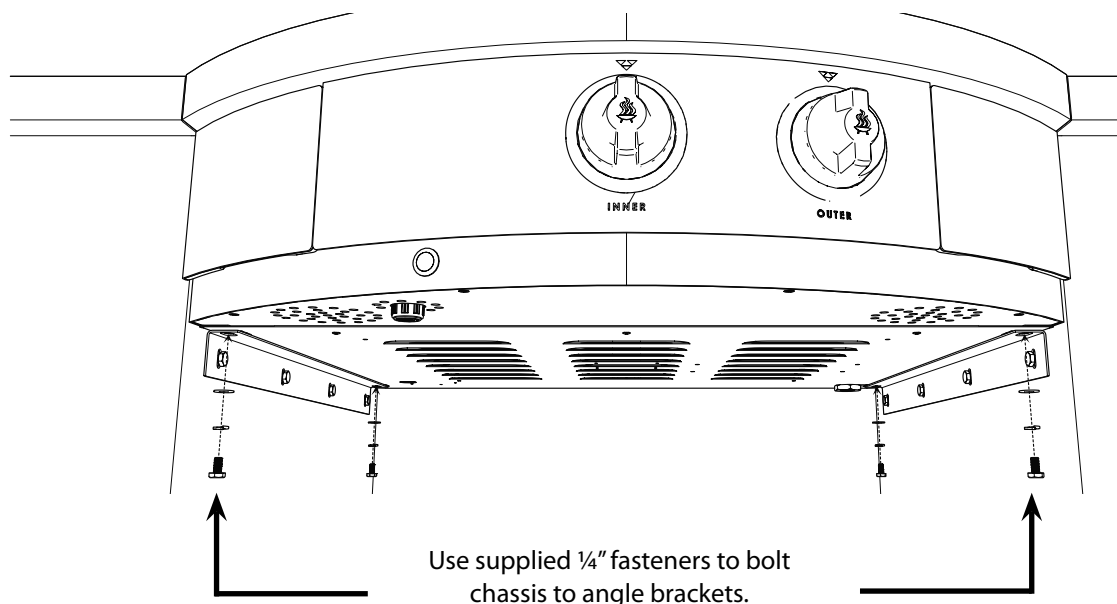
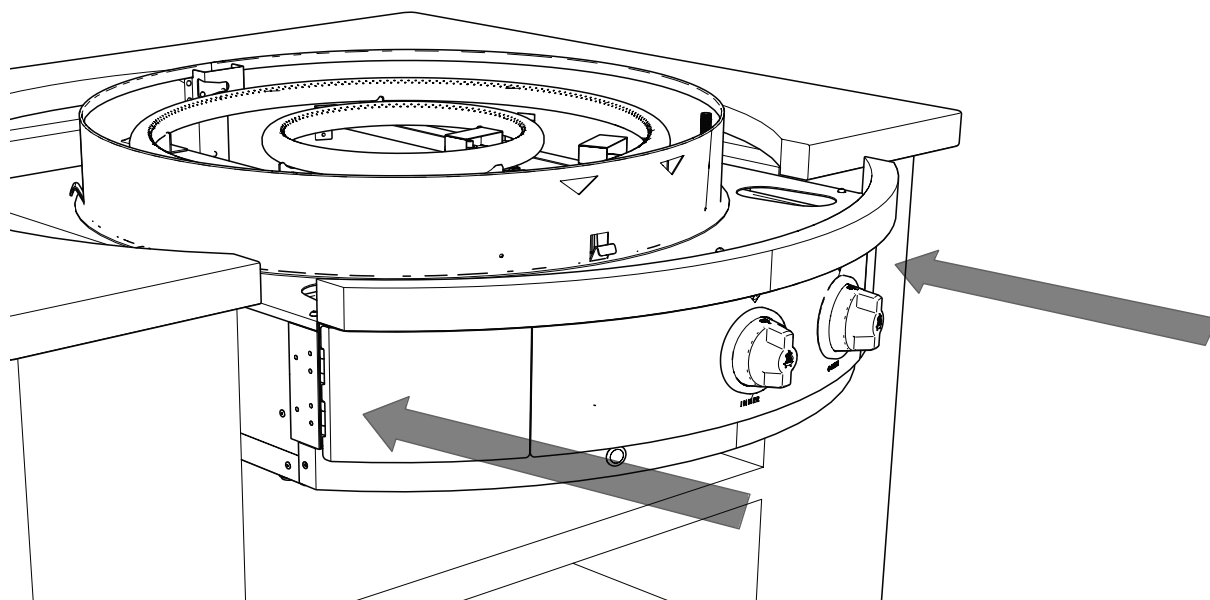
5. Countertop Installation (4 of 4)

Example: Tiled countertop with substrate. Finished countertop thickness should be 36mm to 38mm (1- $\frac{7}{16}$ " to 1- $\frac{1}{2}$ ").



Step. 3: Construct a bay for the Evo unit with your chosen cabinet system. Position and fasten the supplied mounting brackets (7.65") below the finished countertop surface.

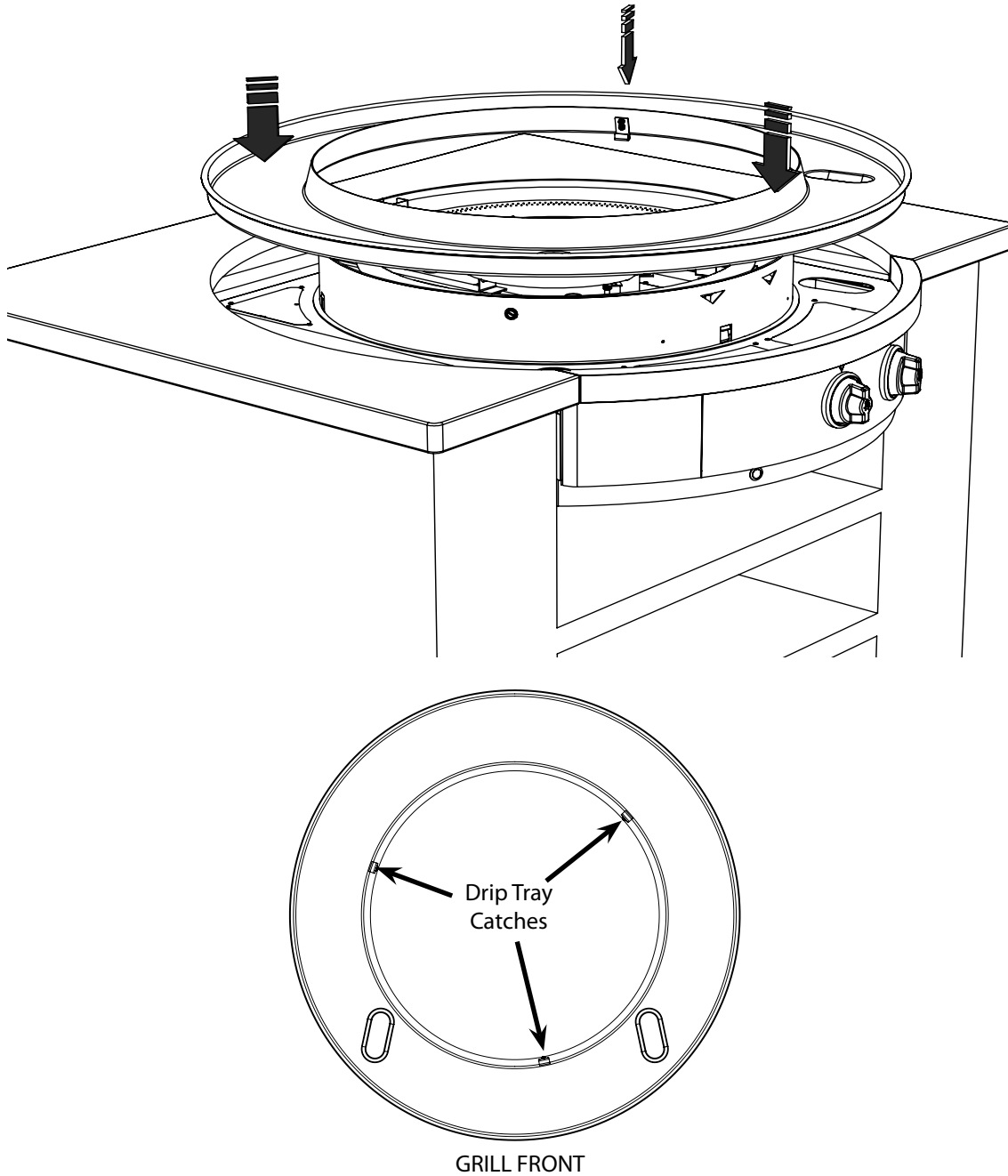
6. Fitting chassis in counter top



Step. 4 Slide the AGA 30G chassis into the counter top so it rests on top of the installed brackets. Bolt unit to angle brackets using supplied 1/4" x 20 fasteners from underside.

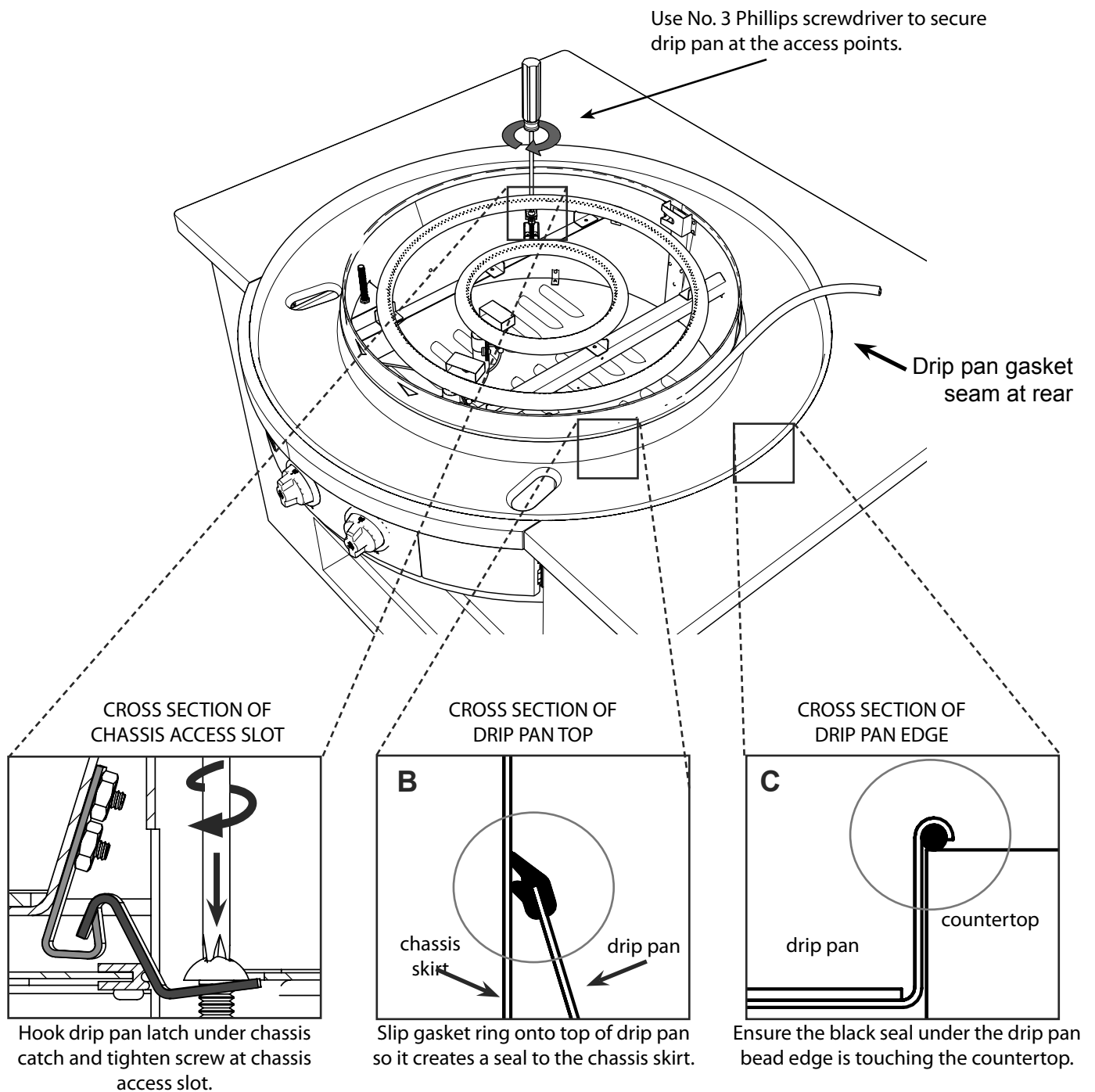
⚠ In your own interest, and that of safety to comply with the law, all gas appliance should be installed by a competent person, in accordance with the relevant regulations.

7. Drip pan installation



Step. 5 Slide drip tray over chassis circular skirt positioning spillover slots to the corresponding slots of the top chassis deck. Notice the drip pan catches showing through the inside cutout locations of the circular chassis skirt. From the inside of the skirt, use each of the three latches to pull the drip pan down into the counter.

8. Drip pan and gasket installation

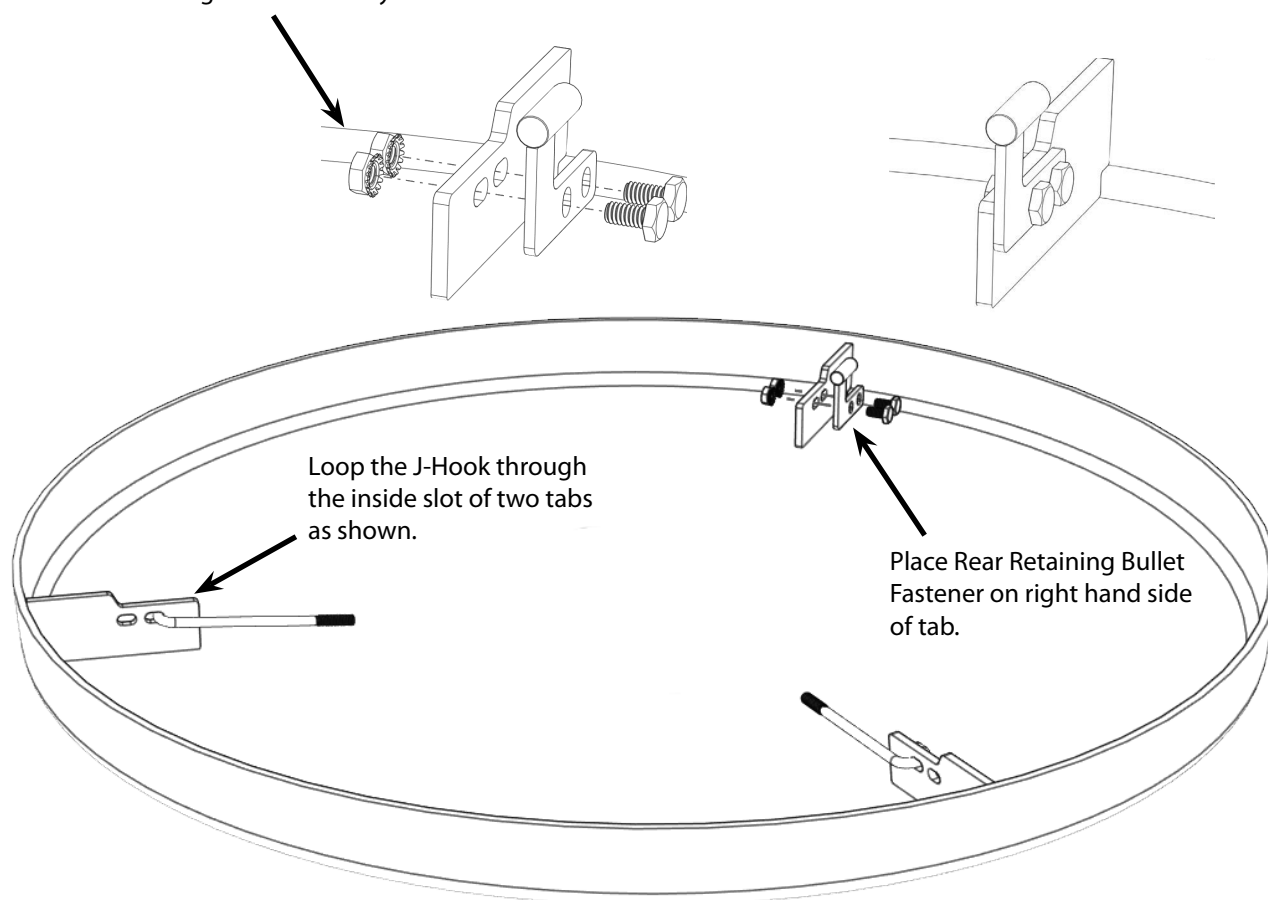


Step. 6 Secure drip pan to chassis using access slot (A). Rewrap drip pan gasket around top of drip tray and secure (B). Ensure seal under drip pan edge is touching countertop (C).

9. Assembling cook surface retaining fasteners

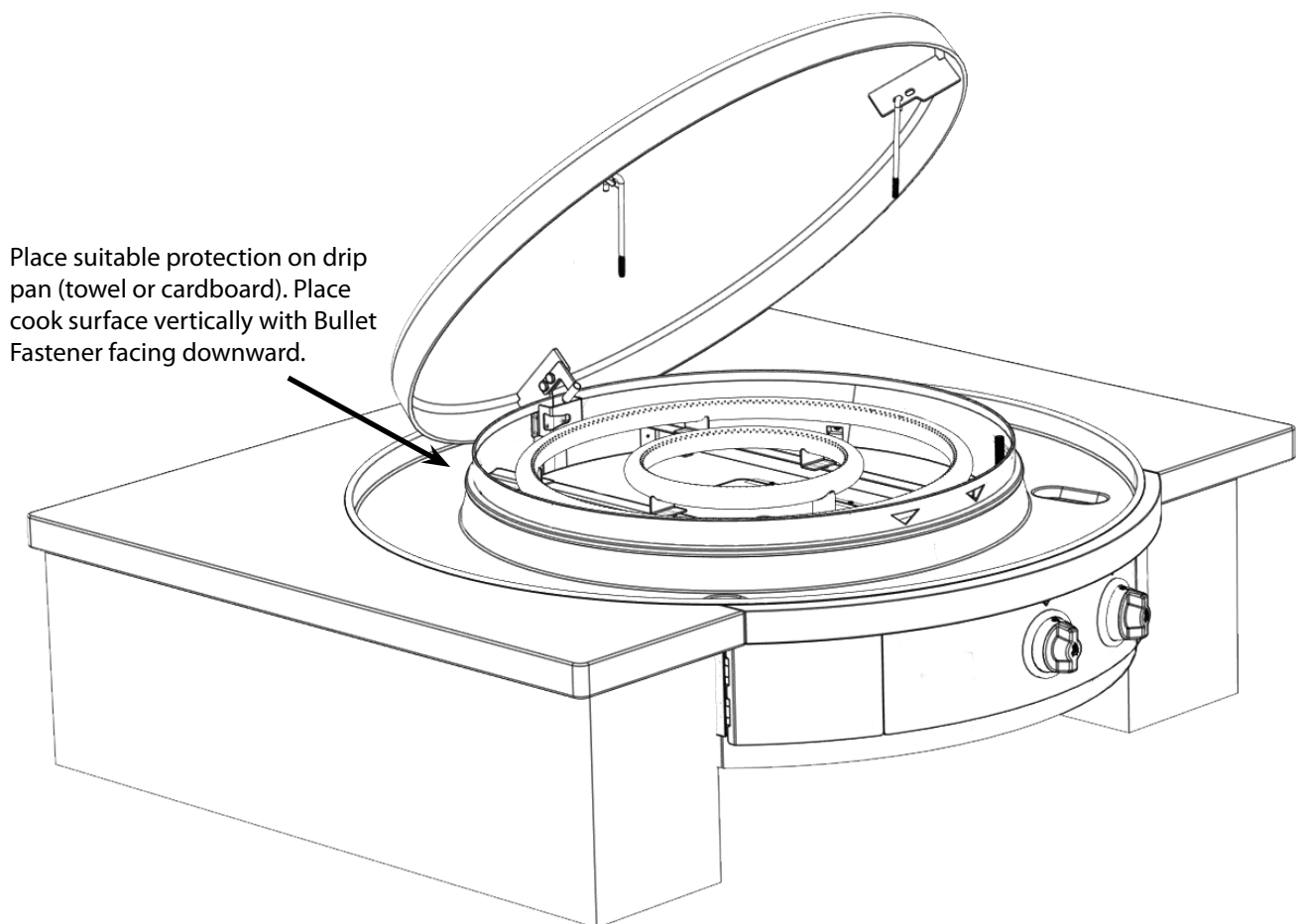
⚠ IT IS RECOMMENDED THE COOKING SURFACE BE PLACED ON A PROTECTED WORK SURFACE WITH THE FLANGE FACING UPWARD.

Using a $\frac{7}{16}$ " wrench, tighten the Rear Retaining Bullet to the cooking surface tab with two each $\frac{1}{4}$ " x 20 hex bolt and locking nut. Ensure the bolts are tightened securely.



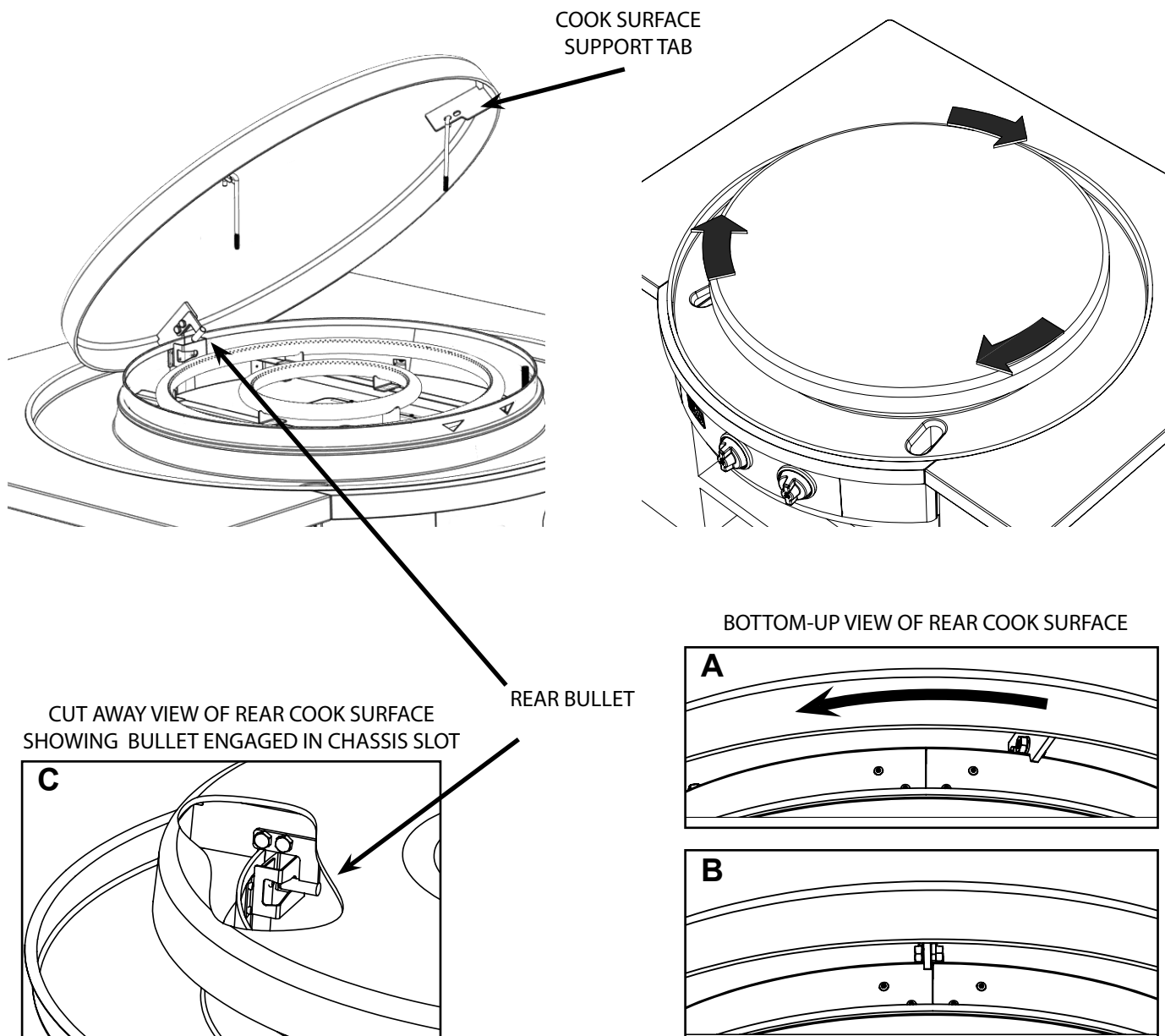
Step. 7 Locate Parts Box shipped with your AGA 30G and the parts bag containing the Rear Retaining Bullet Fastener, two each $\frac{1}{4}$ " x 20 hex bolt and locking nut, and two each J-Hook. Follow the illustration show on this page, and using a $\frac{7}{16}$ " wrench tighten the Rear Retaining Bullet to a cook surface tab as shown (Ensure the Rear Retaining Bullet is placed on the right hand side of the tab). Next, loop the J-Hook through the inside slot of each remaining tab.

10. Installing cook surface (1 of 3)



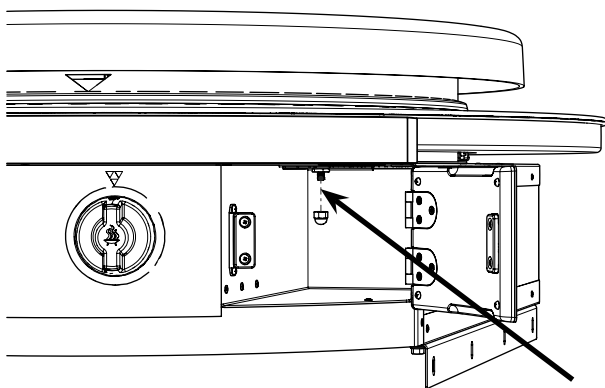
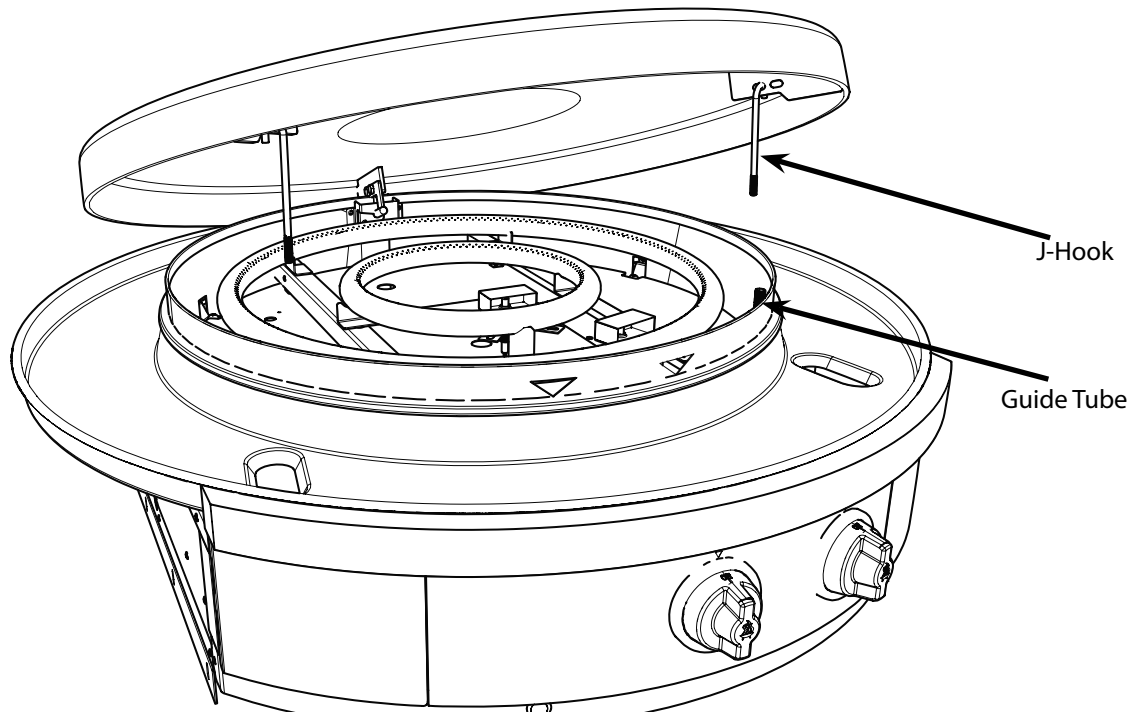
Step. 8 Position the cook surface at the rear of the burner chassis by placing the cook surface in the area of the drip pan, separated by a towel or cardboard to prevent damage to the drip pan.

10. Installing cook surface (2 of 3)

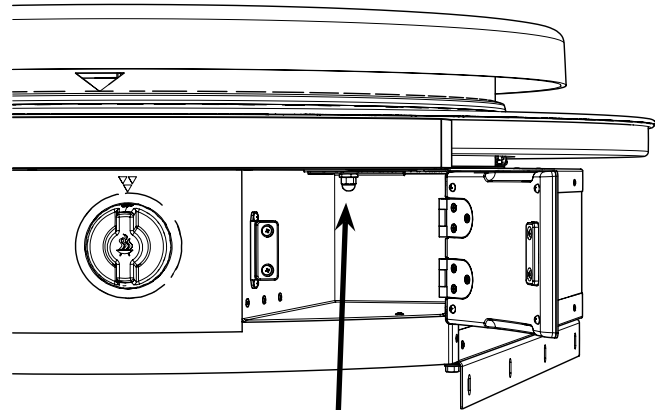


Step. 9 Place cook surface over circular skirt with the three support tabs (located under cook surface) resting on the chassis skirt top. Position the rear support tab of the cook surface to the right of the rear seam (rear view) of the chassis skirt (**A**). Then rotate the cook surface clockwise until the support tab is in line with the seam (**B**) and the rear bullet secures in the chassis slot (**C**) .

10. Installing cook surface (3 of 3)



Open waste doors to locate end of J-hook.



Tighten nyloc nut at end of each J-hook.

Step. 10 Locate two (2) J-hooks attached to underside of cooktop, cut zip ties and remove nyloc nut. One at a time, slide J-hooks through guide tubes. Slowly place cooktop down. Open both waste doors and tighten nyloc nut on end of j-hook located at inside rear of each waste door.

11. Gas Type, Gas Pressure, and Heat Inputs

Gas Type

1. The AGA 30G gas grill is configured specifically for use with PROPANE GAS.
2. Note: This grill is not designed to be converted to Natural Gas.

Gas Pressure

1. Refer to the table below on this page for the Country ID and the associated Gas Category which show the correct Inlet Gas Supply Pressure. For example, the Gas Category I3P - 37 mbar is the correct gas supply pressure for the country's of CZ, ES, GB, IE, PL, PT.

Heat Input

1. Refer to the table below on this page for the Heat Input for G31. For example, the Heat Input Gas Category I3P - 37 mbar is 10.93kW.

AGA 30G Flattop Grill

Model # 10-0056-LP-CE

OUTDOOR COOKING APPLIANCE

CE 2575

Serial
Number

Date Of
Manufacture

FOR OUTDOOR USE ONLY

If this LP appliance is stored indoors, detach and leave tank outdoors.

EN 498		GAS TYPE G31	
GAS CATEGORY	COUNTRY ID	kw	g/hr
I3P - 30 mbar	CZ, FI, NL, RO	11 kW	414.0
I3P - 37 mbar	BE, CH, CZ, ES, FR, GB, GR, HR, IE, IT, LT, NL, PL, PT, SI, SK, TR	12.35 kW	464.8
I3P - 50 mbar	AT, CH, CZ, DE, NL, SK	14.53 kW	546.9

12. Gas Connections

Gas Cylinder

The AGA 30G gas grill is designed for use with Quick Connection Cylinder such as the Calor 5kg patio gas with the following dimensions:

- 5kg - height 314mm, diameter 306mm. This gas cylinder is designed for use with the 27mm Clip-on type regulator.

Gas Regulator

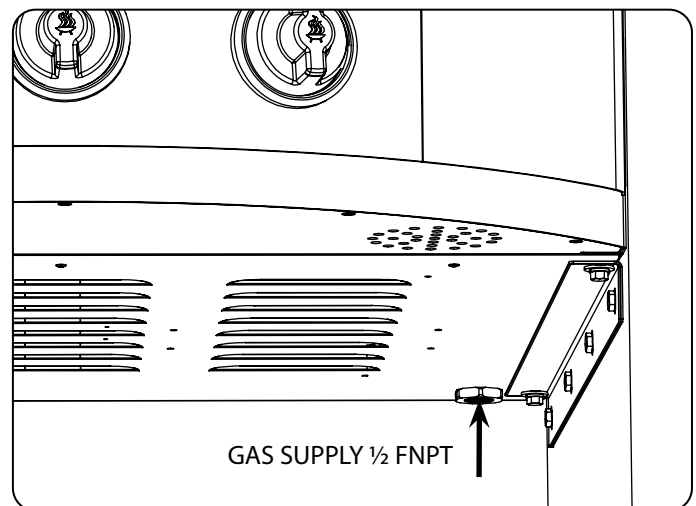
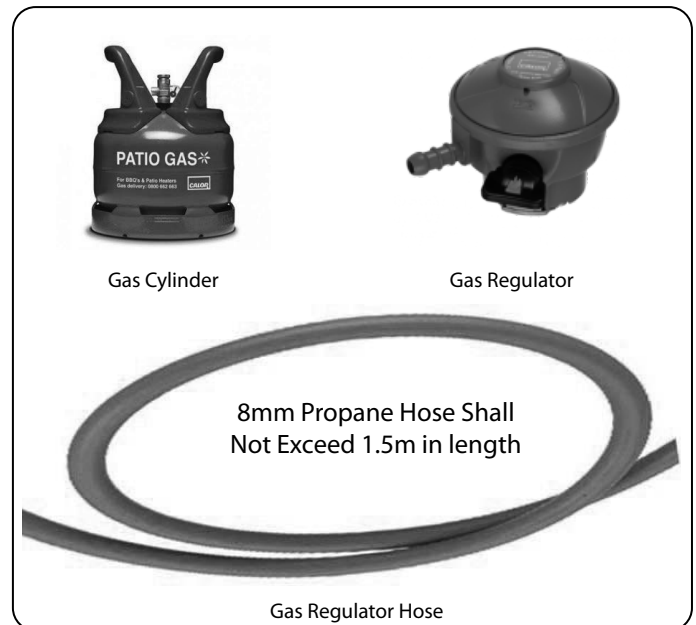
- The Gas Regulator supplied with the AGA 30G grill is the Quick-On+ Fixed low pressure regulator type 634. This propane-gas regulator has an EN Standard of EN16129.

Gas Regulator Hose

- The type of propane gas hose shall be 8mm in diameter and shall not exceed 1.5m in length.

⚠ In your own interest, and that of safety to comply with the law, all gas appliance should be installed by a competent person, in accordance with the relevant regulations.

Step. 11 Connect Gas using a suitable LP hose designed for outdoor cooking appliances. This model of AGA gas grill is shipped pre-configured for Propane (LP) gas.



13. Gas Soundness

⚠ DANGER

Do not ignite burners or use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. Flames and sparks will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

Note: All factory-made connections have been thoroughly checked for gas leaks. The burners and ignition system has been flame tested. As a safety precaution, we recommend you recheck all fittings for leaks before using your AGA grill. Shipping and handling may loosen or damage a gas fitting.

To perform a leak check you will need a solution of soap and water and a brush or rag to wet all gas connections.

- 1. Turn all control knobs to the OFF position
- 2. Turn on gas supply and check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles appear, or if a bubble grows, there is a leak.

Note: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

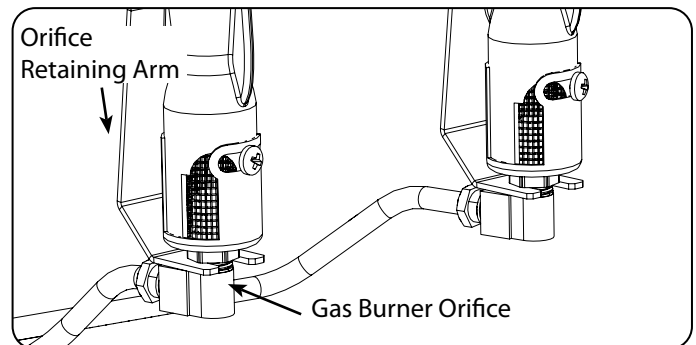
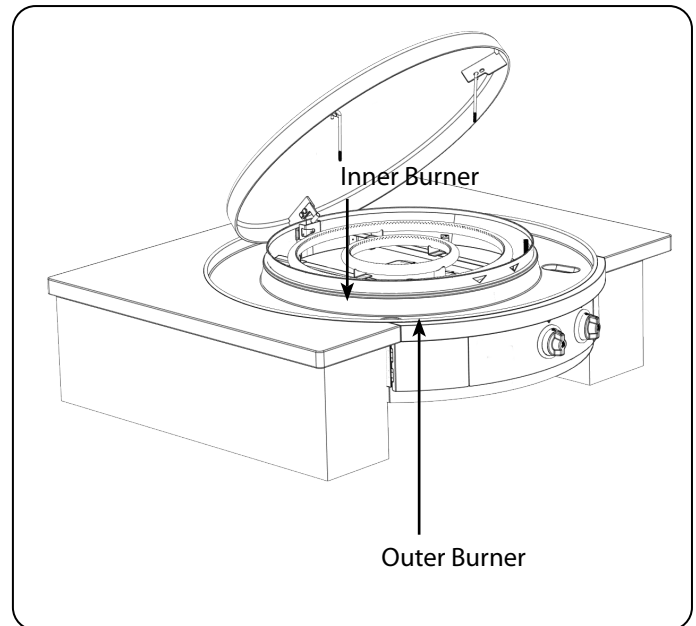
CHECK ALL GAS CONNECTIONS:

- 1. Hose to Regulator.
- 2. Regulator to Gas Supply connection.

⚠ WARNING You should check for gas leaks every time you disconnect and reconnect a gas fitting.	⚠ WARNING Perform leak checks even if your grill was dealer or store assembled.
---	---

14. Gas burner and injectors

1. The AGA 30G Gas Tube Burners are located under the cooking surface and inside the stainless steel Burner Skirt. They are arranged with the smaller inner burner located in the center of the burner skirt and the larger outer burner located outside the inner burner.
2. The Gas Burner Orifice Jets for the inner and outer burners are located directly below the circular tube burners and are positioned just inside the Burner Venturi as illustrated below. To remove an orifice, pull the Orifice Retaining Arm away from the orifice and then move the orifice from the venturi.



15. Final installation checks

Check to ensure the following items are complete:

DRIP PAN PROPERLY INSTALLED

- Ensure that the drip pan half-rolled top bead overhangs the cutout dimension by .25" and the black O-ring is creating a seal against the countertop.

DRIP PAN GASKET SECURED

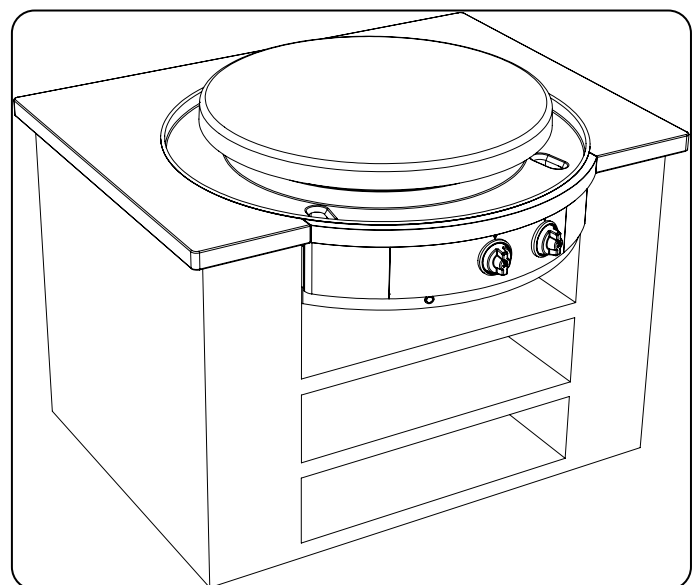
- Black drip pan gasket should fit properly and create a seal where the drip pan meets the chassis skirt.

COOK SURFACE INSTALLED PROPERLY

- Cook surface support rails should be sitting on chassis top with rear bullet secure in rear slot and two front fasteners tightened so cook surface does not move.

GAS CONNECTION HOOKED UP PROPERLY

- Check for gas leaks.
- Check for proper operation.



16. Operating Instructions

Please refer to **page 22** - **page 26** before using this AGA outdoor gas grill

17. 30G Temperature Control

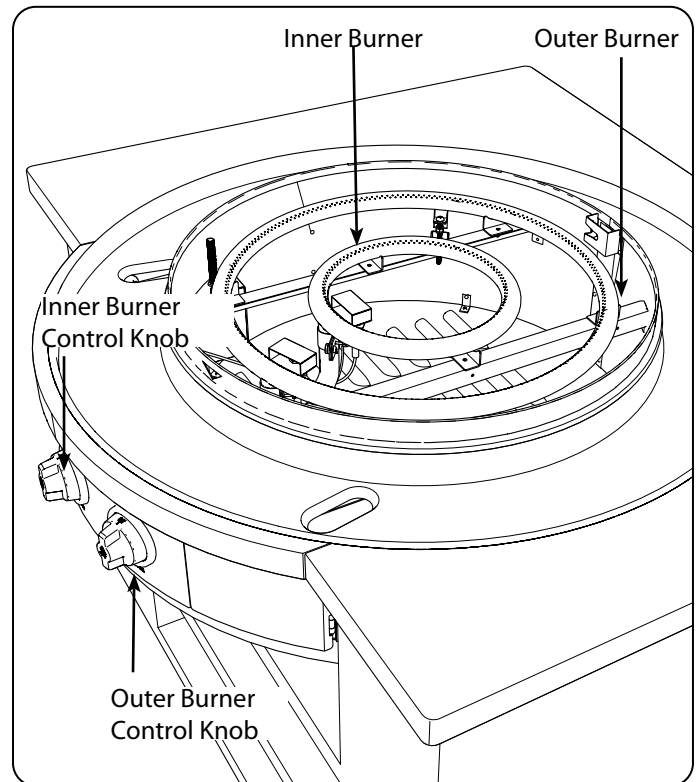
Inner Burner and Inner Control Knob - The Inner Gas Burner is a 254mm (10") in diameter. This burner is controlled by the Inner or center control knob. Temperatures are adjustable from Low to High. Starting at the Off position, the Inner Control Knob rotates 180-degrees counterclockwise through three positions.

Outer Burner and Outer Control Knob - The Outer Gas Burner is a 508 (20") in diameter. This burner is controlled by the Outer or right-hand control knob. Temperatures are adjustable from Low to High. Starting at the Off position, the Outer Control Knob rotates 180-degrees counterclockwise through three positions.

Either the Inner or the Outer burners may be used independently to support a wide range of cooking techniques. Operating only the Inner burner provides direct temperature under the center of the cook surface, with indirect heat at the outside edge that is useful for holding temperature and simmering items in a pot or pan.

Conversely, operating only the Outer burner can be used for cooking foods that may be displayed around the outside radius of the grill like skewered vegetables and meats. Finally, with both burners operational, you will have maximum surface temperature and cooking versatility.

Because the burners are enclosed within a circular chassis and all heat is directed upward at the cooking surface, cook surface temperature recovery is very fast, providing a wide range of surface temperature adjustment and control.



18. Lighting Instructions

⚠ BEFORE EACH USE: Inspect gas hose under unit. If it is evident there is excessive abrasion or wear, or the hose is cut, please contact Evo for a replacement hose.

Electronic Igniter Lighting Procedure:

1. Read instructions carefully before lighting.
2. Cooking surface must be in place and secure before lighting.
3. Hold down the igniter button, then turn the Control Knob to 'Stet'. View the flame through the viewing holes in the Grill body to confirm it is lit. If the burner is lit, turn the knob to the desired setting to commence cooking.
4. If ignition does not occur in 5 seconds release igniter, turn the burner Control Knob off, wait 2 minutes, and repeat lighting instructions.

If after repeated attempts and the burner does not ignite, follow the manual lighting procedure below.

Manual Match Lighting Procedure:

1. To light the burner manually, feed a lit match through one of the flame viewing holes in the burner skirt above the control panel until it is close to the burner.
2. Turn the right-hand control knob (outer burner) to the 'Lite' position. View the flame through the opposite viewing hole in the grill body to confirm it is lit. If the burner is lit, turn the knob to the desired setting to commence cooking.
3. Once the outer burner has been lit, remove the match and extinguish the match flame.
4. Turn the left-hand control knob (inner burner) this will then cross light from the outer burner.



Control Knob



Igniter Button



To Match Light

19. Checking Operation

Any of the following are considered to be abnormal operation and may require servicing:

- Excessive yellow tipping of the burner flame (See diagram above).
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Gas valves, which are difficult to turn.

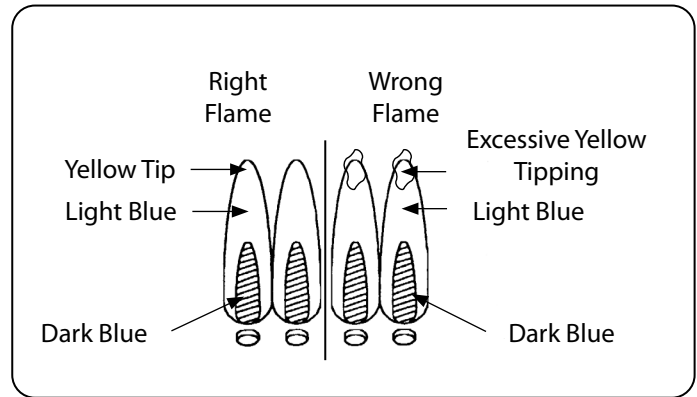
In case the appliance fails to operate correctly, contact the authorized service provider in your area.

Checking Venturi Tubes:

A clogged venturi tube due to insects and insect nests may cause improper burner performance and difficulty lighting your grill.

To check your venturi tubes for insect nests:

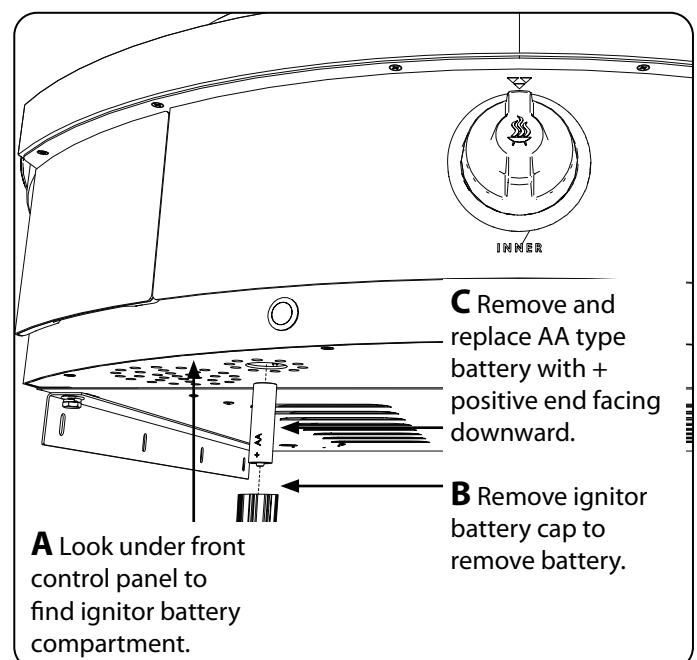
- Remove the cooking surface to access the burners.
- Pull the orifice retaining clip away from each Inner and Outer burner venturi tubes to remove the gas tube system from the venturis.
- Next, remove the three phillips-head screws that retain the burner assembly and remove the burners and visually inspect inside the venturi ports.
- If insect nests are found, the best method is to use a thin piece of wire or bamboo skewer to remove the obstruction.



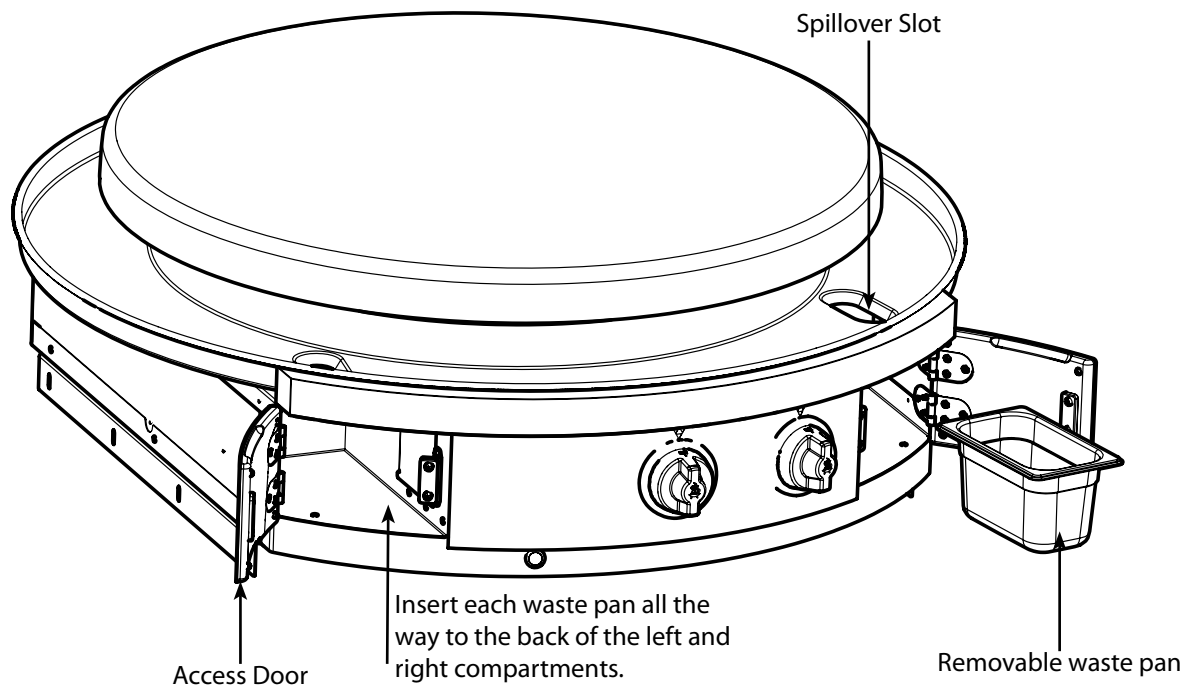
18. Replacing Ignitor Battery

If the ignitor does not work, you may need to replace the battery.

1. Look under the front control panel just below the ignitor button (A).
2. Remove the ignitor cap, rotating it counterclockwise (B).
3. Install a AA type battery into the ignitor housing with the positive "+" end facing downward (C).
4. If the ignitor is still not working, contact AGA Customer Support for an ignitor replacement.



20. Removing Spill Trays



- ⚠ Do not operate cook top or clean drip pan into spillover slots without waste pans installed in spillover doors. Failure to install waste pan will result in cooking grease contamination to the underside of door. This requires immediate cleaning.**

The AGA grill has removable waste pans concealed in doors on both the right and left side of the front control panel. It is very important to monitor the level of spillover in the trays, and immediately empty when they are near full or after each use.

Opening Spillover Tray Doors - To open a door, grasp the door at its bottom and pull forward.

- ⚠ Do not allow spillover liquids or debris down spillover slots when doors are open. Any liquids or debris that may fall into this area when doors are open should be immediately wiped with a dry cloth, and keep this area clean at all times.**
- ⚠ Do not allow the spillover trays to overflow, and do not allow full trays to splash over edge when cleaning. Spillover debris and liquids can be hot and cause burns, and/or damage to the internal operation of the grill.**

21. Cooking Surface Maintenance

Regular cleaning and care for your AGA 30G cooking surface will keep it looking and functioning its best.

The cooking surface is designed to hold a fine layer of cooking oil which will create a 'seasoning' on its surface. This seasoning promotes a non-stick surface and is easily maintained.

Caring for AGA cooking surface is much like maintaining cast iron cookware. When the surface requires cleaning, there are a few basic cleaning techniques to use. For quick and routine cleaning between preparations, a metal spatula or scraper works for removing the majority of surface debris. For tougher areas or where sugars glaze the cook surface, pour a small amount of warm water on the soiled surface while the grill is warm and scrape the debris away with a spatula. Heat the cook surface to a high temperature and allow the sticky debris to become brittle. Once the debris is brittle, use the spatula or scraper to remove it. Afterwards wipe the cook surface with vegetable oil again before cooking.

To condition the Evo cook surface you should use the grill cleaning kit supplied with your grill. The grill cleaning kit contains a blue grill pad handle, grill cleaning screens, and grill grey polishing pads. Use the polishing pad after the grill cleaning pads to achieve a smooth cooking surface for the most delicate foods and applications.

To use a grill cleaning screen: With a warm cook surface, place one grey polishing pad between the grill handle base and the grill screen, so the grill screen makes direct contact with the cooking surface. Pour a small amount of vegetable oil on the cook surface and scrub the surface in a circular motion. The gray polishing pad allows excess oil to be absorbed and scours the cooking surface of carbonized debris. When finished scrubbing, wipe the surface down with a paper towel or cotton terry cloth.

The drip pan located just below the cook surface is designed to catch food debris and drippings from the cook surface. We recommend cleaning the drip pan after your grill has cooled to prevent the possibility of touching hot adjoining surfaces. The drip pan is easy to wipe out with soap and water using a kitchen sponge. For added convenience, two removable stainless ninth-pans are mounted inside retractable drawers at right and left side of the front control panel for collecting drip pan debris and spill overs. These spillover trays can be easily washed by hand or in a dishwasher. Be sure to empty the spillover trays after every use, and at a minimum, whenever they appear half full.

All the stainless steel components on your grill can be easily polished using a stainless steel cleaner and polish. Stainless steel cleaner along with replacement grill cleaning and polishing pads can be purchased from AGA.

Thank You For Cooking With AGA!

**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.



AGA Rangemaster
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

www.agaliving.com

www.agacookshop.co.uk