



AGA DUAL CONTROL DC3G & DC5G (POWER FLUE)

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

Contents

1. Health and safety	1	9. Installation instructions	22
2. Introduction	3	10. Installation Introduction	23
3. Overview	4	Health and Safety	23
4. Operating the AGA Dual Control 6		Installation Requirements	23
Heat Indicator	7	Delivery Requirements	23
Burner Controls	8	11. Location	24
5. AGA Accessories	10	Specifications	25
6. Fitting and Removing the oven shelves	12	12. Power Supply	28
AGA DC3 (<i>The Ovens</i>)	13	Mains Cable Routing	29
The Roasting Oven	13	Flue System	31
The Baking Oven	14	13. Hotcupboard Installation	35
The Simmering Oven	14	14. Commissioning	39
AGA DC5 (<i>Hotcupboard</i>)	15	15. Circuit Diagram AGA DC3G	43
The Plates	16	16. Circuit Diagram AGA DC5	44
Points to remember when Slow Cooking:	17	17. Technical Data	45
General Advice	18	18. Servicing	46
Hotplate & Oven Seasoning	18		
7. AGA Ovens - Cooking Table	19		
8. Cleaning & caring	20		

1. Health and safety

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.

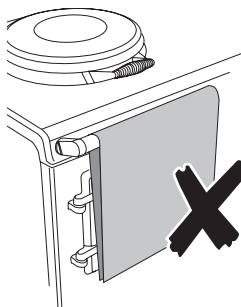
⚠ NEVER place anything aluminium between the saucepan base and the ceramic surface (i.e. cooking mats, aluminium foil, etc).

⚠ 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.

DO NOT hang dish towels on the handrail. Doing so will block the air vent. Blocking the the air vent can cause excessive temperature increase to the control panel and prevent easy access.

When the oven (s) are on **DO NOT** leave any oven door open for long periods, this will affect the temperature of the oven and may allow controls to become hot.



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.

Fire Cement - when handling use disposable gloves.

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.**

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

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

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.

Your new AGA gives you everything you love about the AGA heat storage cooker, but with the added convenience that the two hotplates can be turned on or off, as required.

Refer to the diagram in the Overview chapter to familiarise yourself with the product and refer to the relevant sections for the ovens, plates, controls etc.

Made in the heart of Shropshire, your AGA cooker, like the generations of cookers before it, has been manufactured from cast iron. Traditional iron-making skills combined with industrial strength hotplate elements enable the hotplates to heat up rapidly, so you can have them both on, or just one on, depending on the time of day or the size of your family.

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.

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.

3. Overview

WARNING: ACCESSIBLE PARTS MAY BECOME HOT DURING USE. TO AVOID BURNS AND SCALDS CHILDREN SHOULD BE KEPT AWAY.

AGA DC3

Fig. 3.1



DESN 517598

The AGA DC3 has the traditional cast iron ovens with independently controlled hotplates.

Hotplates

The two hotplates are at different heats; the boiling plate being the hottest of the two and the simmering plate is a lower heat. Each plate is individually controlled.

Boiling Plate

The boiling plate is used for making toast, boiling a kettle, stir-frying and cooking at a higher heat.

Simmering Plate

The simmering plate is for slower cooking, such as sauces, simmering pans and can also be used to cook on directly for toasted sandwiches, drop scones, no-fat fried eggs and quesadillas.

Roasting Oven

The hottest oven for high temperature cooking; pastries breads, roasting of meat, vegetables and poultry, grilling at the top of the oven and frying on the floor.

Baking Oven

A moderate oven for cooking cakes and biscuits, baking fish, lasagne or shepherds pie, plus roasting meat and poultry at a medium heat. Cooking sweet and savoury together is no problem as the flavours do not mix.

Simmering Oven

Long, slow cooking in the simmering oven develops flavours and makes the toughest meat tender. It's large capacity means several pans can be stacked here; soup, casserole, steamed rice, steamed carrots and poached pears all cooking simultaneously, without any danger of burning.

From cold the ovens will take several hours to achieve normal operating temperature.

WARNING: ACCESSIBLE PARTS MAY BECOME HOT DURING USE. TO AVOID BURNS AND SCALDS CHILDREN SHOULD BE KEPT AWAY.

AGA DC5

Fig. 3.2



DESN 517599

The AGA DC5 has the traditional cast iron ovens with independently controlled hotplates.

Hotplates

The two hotplates are at different heats; the boiling plate being the hottest of the two and the simmering plate is a lower heat. Each plate is individually controlled.

Boiling Plate

The boiling plate is used for making toast, boiling a kettle, stir-frying and cooking at a high heat.

Simmering Plate

The simmering plate is for slower cooking, such as sauces, simmering pans and can also be used to cook on directly for toasted sandwiches, drop scones, no-fat fried eggs and quesadillas.

Warming Plate (Hotcupboard)

The warming plate is the ideal resting place for cooked food.

Slow Cooking Oven (Hotcupboard)

Ideal for a broad range of long slow cooking applications, such as leg of lamb, pulled pork, belly pork and celebration cake.

NOTE: Meat and vegetable dishes should be started on the boiling plate or in the roasting oven.

Warming Oven (Hotcupboard)

Used for warming plates and serving dishes. Can also be used for resting joints before carving.

Roasting Oven

The hottest oven for high temperature cooking; pastries, breads, roasting of meat, vegetables and poultry, grilling at the top of the oven and frying on the floor.

Baking Oven

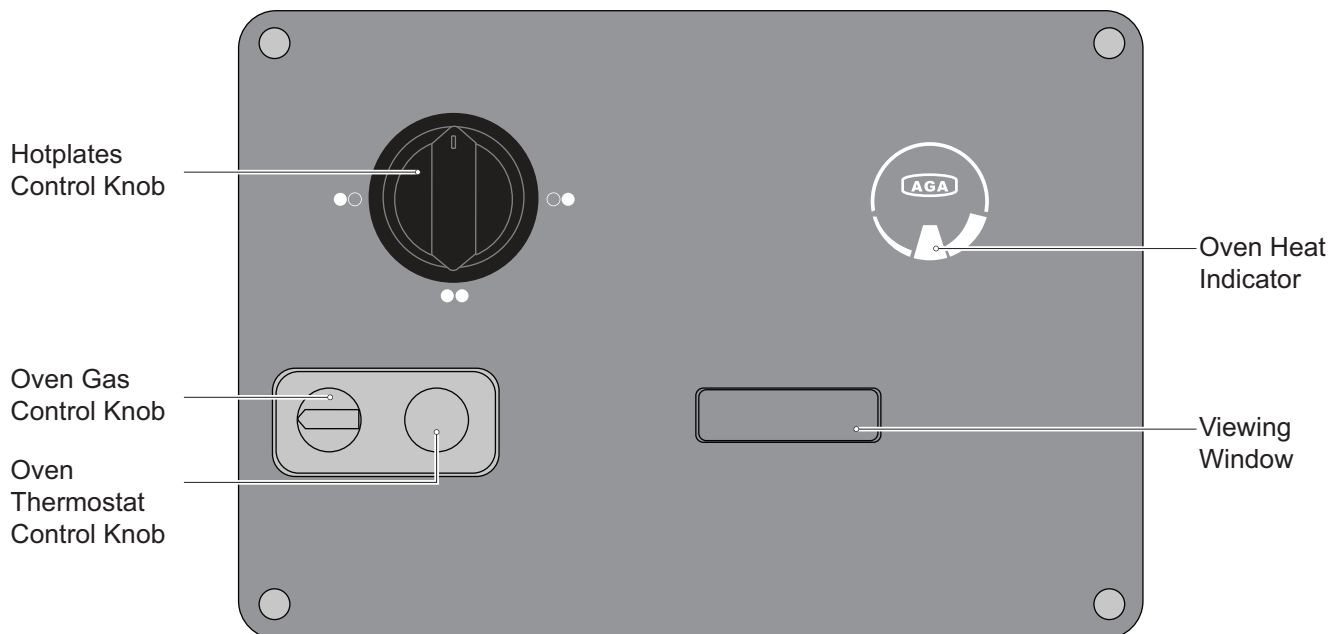
A moderate oven for cooking cakes and biscuits, baking fish, lasagne or shepherds pie, plus roasting meat and poultry at a medium heat. Cooking sweets and savoury together is no problem as the flavours do not mix.

Simmering Oven

Long, slow cooking in the simmering oven develops flavours and makes the toughest meat tender. It's large capacity means several pans can be stacked here; soup, casserole, steamed rice, steamed carrots and poached pears all cooking simultaneously, without any danger of burning.

4. Operating the AGA Dual Control

Fig. 4.1



DESN 516865

The different zones of the AGA Dual Control cooker are described in the following pages.

The traditional AGA heat storage cooker is famous for the gentle warmth it emits, with the AGA Dual Control you will get warmth only when the ovens are on or warm to a lesser degree, when the hotplates are on.

Thermostat Control - Oven

Your AGA Dual Control has three ovens, each of which is pre-set at a different heat. They are named as:-

- **Roasting Oven** for high temperature cooking
- **Baking Oven** for moderate temperature cooking
- **Simmering Oven** for low temperature cooking
- **Slow Cooking Oven** (*DC5G only*) for long slow cooking
- **Warming Oven** (*DCG5 only*) for warming plates and serving dishes

⚠ DO NOT OPERATE THE APPLIANCE WITH THE DOORS OPEN.

Each oven has the same capacity, (able to fit a 13kg (28lb) turkey. The AGA Dual Control cooker techniques can be used such as stacking of saucepans in the simmering oven. This enables the steaming of root vegetables, rice, steamed pudding, casserole, poaching fruit all in the one oven leaving the hotplates free and reducing steam and cooking smells in the kitchen.

The ovens are made from cast iron, which cooks by radiant heat, and this is the secret of the cooking excellence for which the AGA cooker is renowned. An indirect radiant heat does not dry food out, so it retains its natural moisture and flavour.

Heat Indicator

The heat indicator is a guide to the stored heat within the AGA, and does not directly relate to the temperature of the roasting oven.

An AGA is designed to work continuously at an optimum heat by cycling between two fixed temperatures.

Your cooker is ready to use when the colour green is visible. For best cooking performance wait until the AGA contains the full amount of stored heat, which is indicated by the window being completely filled with the colour green (**Fig. 4.3**). This may take some time to achieve and can take approximately 2 – 3 hours between use for full recovery.

NOTE! During normal use temperature cycling will occur, the green segment will move and display graduated sections at times. This is perfectly normal (Fig. 4.3). Cooking can be started during the graduated part of the cycle but it may take longer to achieve the desired result.

The lower temperature is indicated by smaller green graduated segments and cycles in the same way as full power.



Fig. 4.4

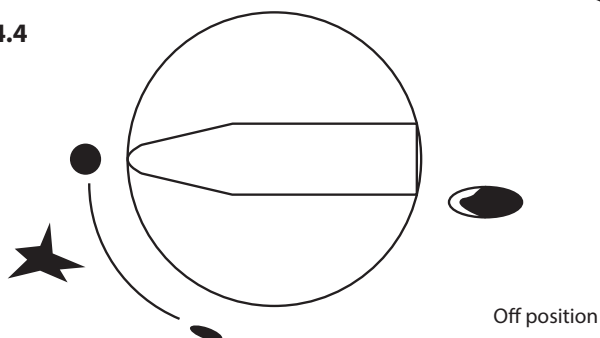


Fig. 4.5

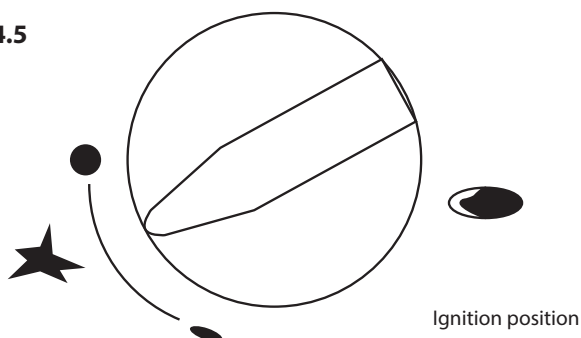


Fig. 4.6

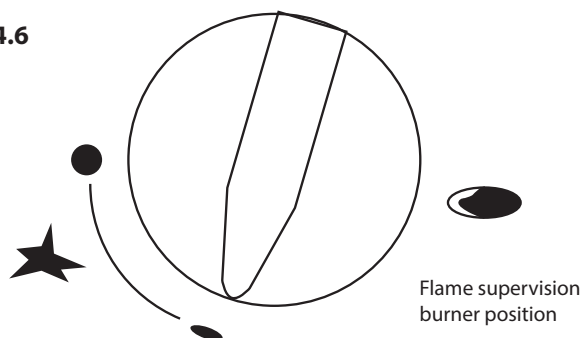


Fig. 4.7

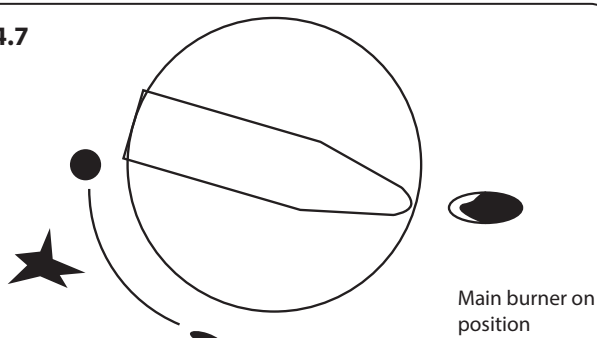


Fig. 4.8

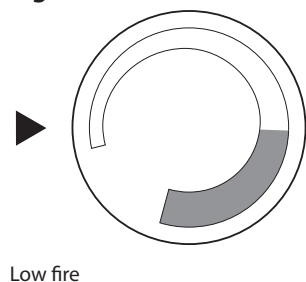
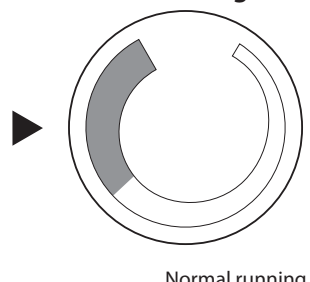


Fig. 4.9



Burner Controls

To Light the Burner

1. The main burner gas flow is set with the oven thermostat control knob (Fig. 4.1). First ensure both knobs are turned fully clockwise. Oven gas control knob to the OFF position oven thermostat control knob to the minimum setting (thin end of white band).
2. Turn oven gas control knob slightly anti-clockwise towards the ignition position (☆) until reaching stop, press down and hold for 5 seconds. (Fig. 4.5 page 8).
3. Continue pressing down knob while turning further anti-clockwise to the (●) position (Fig. 4.6 page 8) (this activates the spark ignitor) continue to hold down for 10 seconds after flame supervision burner has been lit. (If it does not light, steps 2 and 3 can be repeated, this can be viewed through the viewing window).
4. Upon lighting, release knob and turn further anti-clockwise to the (●) symbol (Fig. 4.7 page 8). Main burner gas flows according to the thermostat setting.
5. Turn the oven thermostat control knob slightly anti-clockwise into the green band for normal running (Fig. 4.9).

⚠ IMPORTANT! Please note that the fan will run on high speed for approximately 20 minutes from a cold start. The fan may appear noisy during this warm up period; however this will decrease when the appliance reaches normal operating temperatures.

NOTE: Low fire position is attained by turning oven gas control knob gradually into the white band until small flame along main burner is observed through viewing window.

NOTE: It will take up to 24 hours for all ovens to reach operating temperature, the oven heat indicator may display green before this. Once the oven temperatures are at operating temperature it may be necessary to make fine adjustment to the oven control knob to achieve the desired temperatures. It is not advisable to make further changes to the control knob once the desired temperature is achieved.

When the cooker is lit from cold, moisture may form on the enamel which should be wiped off to prevent staining.

IF THE FLAME HAS EXTINGUISHED FOR ANY REASON, WAIT THREE MINUTES (MINIMUM) AND REPEAT THE LIGHTING PROCEDURE.

To Extinguish the Burner

1. Turn ON/OFF gas control knob clockwise until reaching stop (●) position.
2. Press down slightly and continue turning clockwise from (●) position to the OFF position (**Fig. 4.4 page 8**)

When the burner has cooled sufficiently, lighting procedure may be repeated.

Power Failure

During power failure your appliance will not work until power is restored and the appliance will automatically resume with the selected functions. At anytime should the appliance not operate any selected function during normal operating conditions, turn off the function at its control knob and contact AGA Service or your local AGA Specialist.

General Advice

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.

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

1. Close the insulating cover lids 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.
6. The oven doors should not be left open for long periods of time during cooking and heating up.
7. The roasting oven can also be used for 'grilling' and 'shallow frying' on the oven floor.
 - For optimum cooking performance, use the AGA utensils and cast iron cookware. They have flat bases which give the best contact with the hotplates and the oven floor.
 - 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 **"Cleaning & caring" on page 20**. Ask your AGA Specialist for an invitation to an AGA demonstration.

5. AGA Accessories

Fig. 5.1

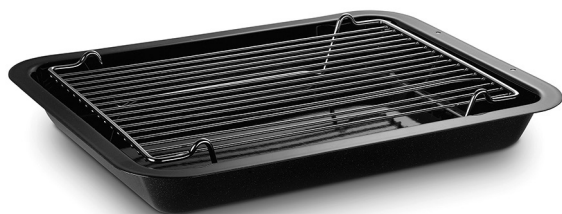


Fig. 5.2



Fig. 5.3

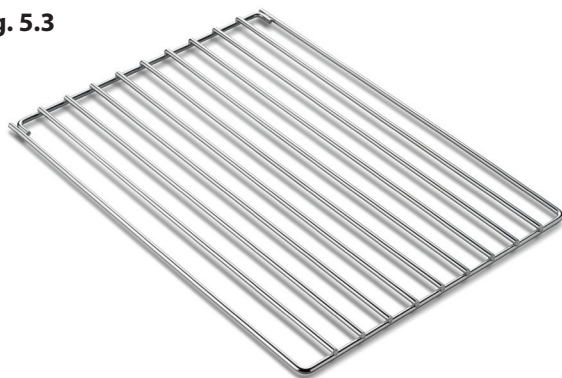
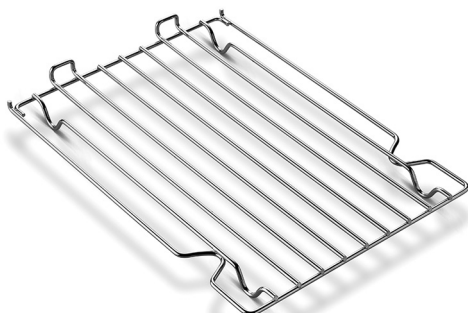


Fig. 5.4



To get the very best performance from your cooker we recommend AGA saucepans with the thick tri-core bases and stacking lids so that the maximum use of oven space is made and an AGA kettle for boiling water. AGA Accessories can be viewed at your AGA Specialist or online at www.agacookshop.co.uk

Getting to know your AGA

If you have not already seen a demonstration, ask your AGA Specialist for details. A demonstration will show you how to get the best from your new AGA and will give you hints and tips. You will also see a selection of AGA utensils and accessories being used.

Large Size Roasting Tin with Grill Rack (Fig. 5.1)

This is designed to slide onto the oven runners without the need for it to sit on an oven grid shelf. The roasting tin can be used with the grill rack, in its high position, for grilling at the top of the roasting oven. It can be used for roasting meat, or poultry with or without the grill rack. Large quantities of roast potatoes can be cooked in this tin. The roasting tin can also be employed for making large traybakes or cakes. The grill rack is useful on its own as a cake cooling rack. Can be used in any oven but not recommended for hotplate use.

Half Size Roasting Tin and Grill Rack (Fig. 5.2)

This tin can be slid onto the oven runners width-ways or can sit on an oven grid shelf. The half size roasting tin can be used with the grill rack, in its high position, for grilling at the top of the roasting oven. It can be used for roasting smaller joints of meat, or poultry with or without the grill rack. Roast potatoes can be cooked in this tin. The roasting tin can also be employed for making traybakes or cakes. The grill rack is useful on its own as a cake cooling rack. Can be used in any oven but not recommended for hotplate use.

2 Floor Grid (Fig. 5.3)

This grid is used on the floor of the ovens, in particular the roasting and simmering ovens to protect food needing over 30 minutes cooking from the intensity of the heat from the base element.

2 Oven Grid Shelves (Fig. 5.4)

These are for inserting in each oven to provide a surface for dishes and tins which do not fit direct onto the oven runners. They can be used in any oven, as required. See **"Fitting and Removing the oven shelves"** on page 12 on how to locate the oven shelves correctly.

1 Cold Plain Shelf (Fig. 5.5)

This has two uses one as large baking sheet for scones, biscuits, pastry items and meringues and the other use as a heat deflector to cut off the top heat if food is overbrowning before it is cooked through.

⚠ DO NOT STORE IN THE OVENS WHEN NOT IN USE.

Toaster (Fig. 5.6)

This is for toasting bread on the boiling plate. AGA toast is renowned for its excellence, crisp on the outside and soft in the centre. Take thick slices of bread and place in the AGA toaster - if the bread is very moist or very fresh, heat the toaster beforehand to prevent sticking - lift the boiling plate insulated cover and place the toaster direct onto the plate with the handle at an angle from the handle of the cover.

Close the cover and wait for the bread to toast one side - this will take 1-2 minutes dependent upon the variety of bread - open the cover and turn the toaster over and repeat the process to toast the other side. The toaster can also be used for heating pitta bread, toasting teacakes and as a cake cooling rack.

Wire Brush (Fig. 5.7)

This is for cleaning the raw cast iron surfaces, keeping them clear of crumbs and burnt on debris - which would otherwise affect the boiling performance of pans and the kettle. Use on the hotplates and the ovens. Take care not to touch the enamel surfaces as the wire brush will scratch the finish.

Getting to know your AGA

If you have not already seen a demonstration, ask your AGA Specialist for details. A demonstration will show you how to get the best from your new AGA and will give you hints and tips. You will also see a selection of AGA utensils and accessories being used.

Fig. 5.5



Fig. 5.6

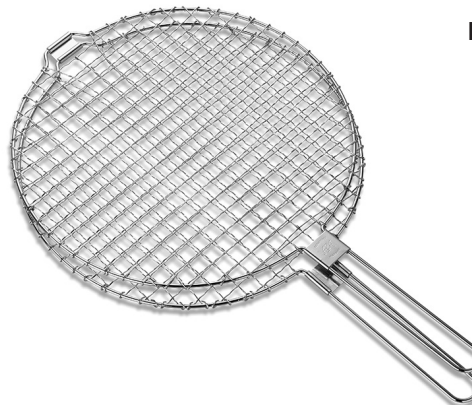


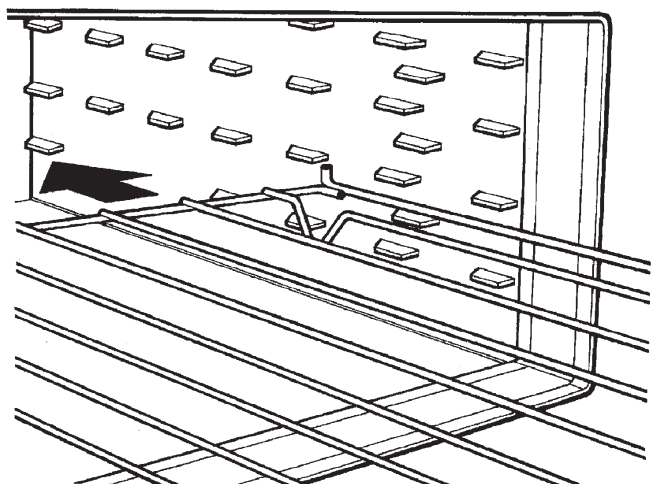
Fig. 5.7



6. Fitting and Removing the oven shelves

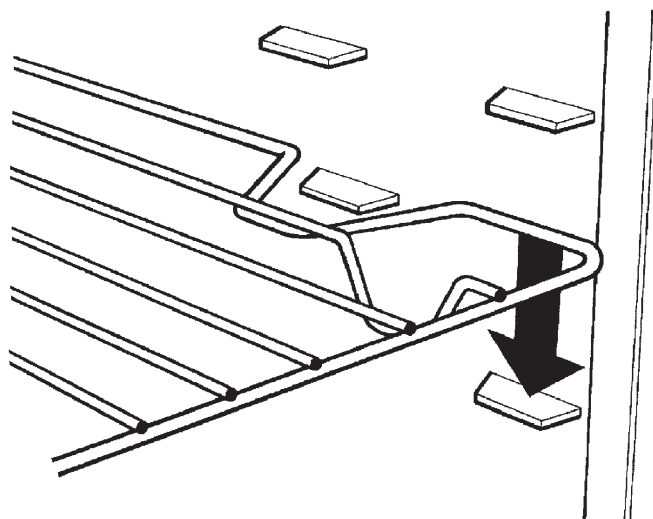
Fitting the shelves for cast iron, roasting, baking and simmering ovens

Fig. 6.1



DESN 512403

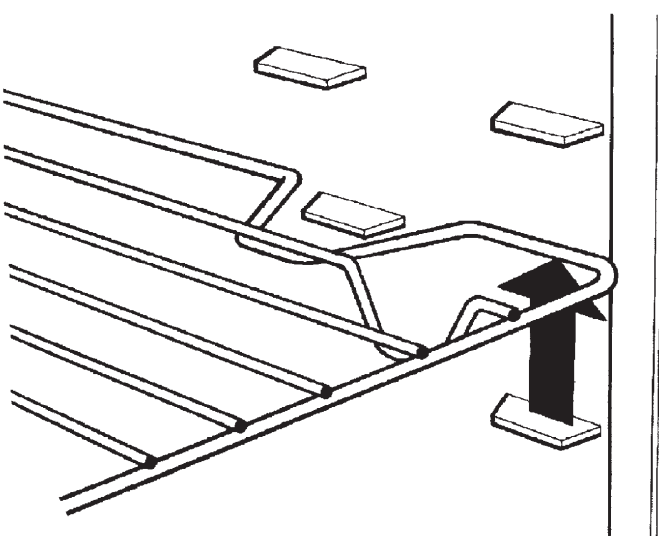
Fig. 6.2



DESN 512404

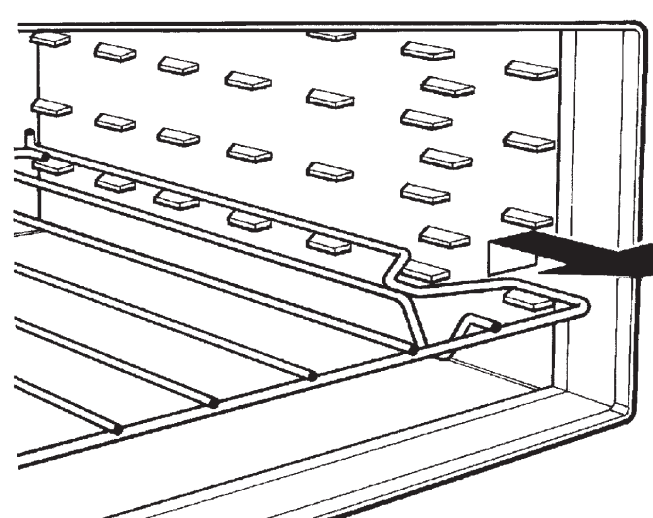
Removing the shelves for cast iron, roasting, baking and simmering ovens

Fig. 6.3



DESN 512405

Fig. 6.4



DESN 512406

Fig. 6.1



DESN 517598

The Roasting Oven

The roasting oven can be used for 'grilling' at the top and 'shallow frying' on the oven floor.

The roasting oven is zoned in heat, meaning it is slightly hotter towards the top than the centre and the oven grid shelf set on the oven floor is slightly less hot than the centre.

The beauty of the roasting oven is that any fat splashes are burnt off when the oven is at full heat, just brush out occasionally to get rid of carbon deposits.

The roasting oven is excellent for bread and pastries. Quiches in ceramic or pies in Pyrex dishes need not be baked blind as when they are placed on the floor grid on the base of the oven, the pastry cooks from underneath and the filling will set and brown from the all-round heat. As you are aware metal flan tins conduct heat quicker than ceramic so may need less cooking time.

The specially designed roasting tins and bakeware slide directly onto the runners, so almost every available square centimetre of space can be used. Food can be protected by the use of the cold plain shelf or shielded by means of the large roasting tin, which means that you can cook food that requires different temperatures at the same time. If food is browning too quickly and you do not want to move it to another oven just slide the cold plain shelf over the food to reduce the top heat.

The Baking Oven

This oven is set at a moderate heat, so is ideal for cakes, biscuits and also anything that requires medium heat cooking such as fish pie, lasagne, soufflés, crumble and roulades. Meat and poultry can be cooked here in fact most things that can be cooked in the roasting oven can be cooked in the baking oven but for a longer time.

Cook cakes together on one shelf, if two shelves are used interchange the food to achieve even colouration, as you would with any oven which is zoned in heat.

As with the roasting oven the specially designed roasting tins and bakeware slide directly onto the runners, so almost every available square centimetre of space can be used. Food can be protected by the use of the cold plain shelf or shielded by means of the large roasting tin, which means that you can cook food that requires different temperatures at the same time.

If food is browning too quickly and you do not want to move it to another oven just slide the cold plain shelf over the food to reduce the top heat.

NOTE: Always remove the cold plain shelf and roasting tins on completion of cooking. If left in the oven it will affect the oven temperature.

When using the roasting oven for a long period of time i.e. a full meal, the baking oven temperature may rise, it will therefore be necessary to adjust the cooking procedure, the following suggestions may prove useful.

The Simmering Oven

The simmering oven can be described as a continuation oven, it continues to cook food that has been brought up to heat elsewhere on the cooker with the exception of meringues which are dried out rather than 'cooked'.

- To get the very best performance, we recommend to use the AGA cookware with thick bases and stacking lids.
- Joints of meat and poultry should be brought up to heat ideally in the roasting oven for 30 - 45 minutes, then transfer to the simmering oven. 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.
- Always thaw frozen food completely before cooking.
- Root vegetables will cook better if cut into small pieces.
- Adjust seasonings and thickenings at the end of the cooking time.
- Many dried pulses and beans for example, dried red kidney beans must be boiled for a minimum of 10 minutes, after soaking, and before inclusion in any dish.

1. When placing the food in the baking oven, ensure 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.

Powered Oven Venting

If this feature is fitted to your cooker, it should be used as follows:-

As each oven is vented to the outside, operation of the fan when food is placed in the oven means cooking smells and steam are directed to the outside rather than being evacuated into the kitchen. Turn on the vent fan when food is placed into the ovens. The venting of the oven also means that you can cook sweet and savoury items together without danger of mixing flavours - a delicate lemon sponge can be cooked in the same oven as garlic mushrooms!

After placing the food to be cooked in the oven, rotate the oven switch to the  symbol, the fan will be activated and the cooking smells will be vented outside.

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

Fig. 6.2



DESN 517599

Slow Cooking Oven and Warming Oven

These ovens are heated by a single element at the rear of the oven cavity. It is operated by a single push ON-OFF button located on the left hand side of the hotcupboard top plate and can be turned ON and OFF when required. These ovens are not cast iron on the interior.

Slow Cooking Oven

This oven has similar characteristics of the simmering oven and should be utilised in a similar manner. It delivers a gentler convected heat making it better suited for longer cooking times especially for overnight cooking, for example rich fruit cakes and celebration cakes. The cooking of meringues may also be better suited for this oven.

NOTE: These ovens vent into the room, mechanical venting to the outside is not available.

Points to remember when Slow Cooking:

- Pre-heat the ovens for 30 minutes before starting to cook.
- Bring casseroles, soups etc. to the boil on the hotplate and start meat in the roasting oven, before placing in the slow cooking oven.
- Make sure that casseroles have sufficient liquid, particularly when cooking over a long period.
- Use lids on casseroles or foil to cover food whilst it is cooking to retain moisture.
- Make sure all dishes will fit into the oven before preparing food.
- Make sure that meat and poultry is piping hot before eating and reaches 75°C internal temperature.
- Always thaw frozen food completely before cooking.

You can also produce crisp, white meringues cooked in the slow cooking oven.

Timings for cooking in the slow cooking oven will depend upon the temperature, quantity and type of dish you are cooking, as a guide for casseroles, a minimum of 2 hours cooking time is recommended.

Keep an eye on the food until you are familiar with the oven.

The simmering oven can be described as a continuation oven, it continues to cook food that has been brought up to heat elsewhere on the cooker with the exception of meringues which are dried out rather than 'cooked'.

hotplates. It will become warm when the AGA Dual Control hotplates are in use. Although it is not a cooking surface you can use the warmth for a number of useful activities, which more often than not save times and washing-up! These include warming honey or syrup in the jar, or melting butter or chocolate in a basin - so saving on melting over a saucepan - but do please put the basin on a cork mat or folded piece of kitchen towel to avoid scratching the enamel. Although it is durable and hard-wearing surface vitreous enamel is glass and will show scratch marks!

The top plate when warm can also be used to rest a cup of coffee or tea or dry off awkwardly shaped tins, peelers or food mixer and processor parts.

Hotplates

The hotplates operate separate from the ovens and are independent of each other.

The boiling plate is on the left hand side and the simmering plate is on the right hand side of the AGA Dual Control. The boiling plate is the hottest with the simmering plate being the cooler of the two. They both have electric elements embedded into the cast iron which heat up in approximately 11 and 8 minutes respectively. The hotplates can be used completely independently from the ovens.

This means the AGA Dual Control differs from the traditional AGA heat storage cooker in that they can be used for the entire cooking time of appropriate dishes because the design keeps the hotplates at a constant heat, whereas the traditional AGA cooker continues to cook on a falling heat so for these we recommend starting on the hotplates then transferring to the ovens, this can be done with the AGA Dual Control but is not necessary. For instance, if making a pasta dish with sauce on the AGA Dual Control, it can all be done on the hotplates.

The whole hotplate area can be used for cooking and several pans can be accommodated on a single plate at any one time. The hotplates are set very slightly above the top plate to avoid accidental scratching if the pans are pulled to one side. **DO NOT** drag the utensils from one plate to another as the enamel will suffer!

The stainless steel insulated covers are brought down over the hotplates when they are not in use. When the hotplates are 'on' the insulated covers will be warm. We strongly advise not to put anything such as kettles, saucepans or baking tins directly onto the insulated covers because they will show any scratches - invest in a pair of chef's pads to protect the surface if the covers are to be used as resting places!

Keep the hotplates clear of any burnt on food or crumbs by brushing with the wire brush, supplied with your AGA. Cleaning details can be found on **"Cleaning & caring for your cooker"** page 17.

Hotplate Control

To operate the boiling plate turn the control knob to the  position and similarly to  the for the simmering plate.

To turn both plates on turn knob to  position.

Boiling Plate

The hottest hotplate, the boiling plate is used for boiling, griddling, stir-frying, making toast - indeed anything that requires a high heat. Green vegetables keep their colour when boiled quickly here, or use a steamer over the saucepan to cook more than one vegetable at once.

When stir-frying or cooking anything that is inclined to splash we would recommend using an AGA Splash Shield which will protect the insulated cover from splatter, making cleaning a doddle! Just wash the Splash Shield in hot soapy water or place in a dishwasher between two dinner plates.

Please be advised the boiling plate is too hot to cook food on directly.

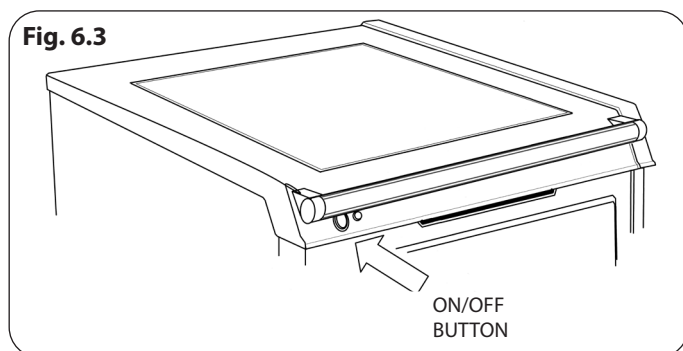
Simmering Plate

The simmering plate is the cooler of the two hotplates and so is used for recipes that require a lower heat such as making sauces, scrambling eggs, heating milk, slow frying, simmering soups and root vegetables. In addition, it can be used to cook on directly as a form of griddle - invaluable for toasted sandwiches, quesadillas, soups, drop scones, searing scallops and even a non-fat fried egg! Slow cooked toast can be made on the simmering plate, no need here to use the AGA toaster.

The same size as the boiling plate, the simmering plate is also machined flat to give the best all-over contact with the AGA saucepans, grill pan, frying pan and kettle.

Cleaning details can be found on **"Cleaning & caring for your cooker"** page 17.

Fig. 6.3



AGA R7 150 (Hotcupboard) Slow Cooking Oven plus Warming Oven (Fig. 6.3)

These ovens are heated by a single element at the rear of the oven cavity by a single push ON-OFF button located on the left hand side of the hotcupboard top plate and can be turned ON and OFF when required. These ovens are not cast iron on the interior.

Slow Cooking Oven

This oven has similar characteristics of the simmering oven and should be utilised in a similar manner. It delivers a gentler convected heat making it better suited for longer cooking times especially for overnight cooking, for example Rich fruit cakes and Celebration cakes. The cooking of meringues may also be better suited for this oven.

NOTE: These ovens vent into the room, mechanical venting to the outside is not available.

Points to remember when Slow Cooking:

- Pre-heat the ovens for 30 minutes before starting to cook.
- Bring casseroles, soups etc. to the boil on the hotplate and start meats in the roasting oven, before placing in the slow cooking oven.
- Make sure that casseroles have sufficient liquid, particularly when cooking over a long period.
- Use lids on casseroles or foil to cover food whilst it is cooking to retain moisture.
- Make sure all dishes will fit into the oven before preparing food.
- Make sure that meat and poultry is piping hot before eating and reaches 75°C internal temperature.
- Always thaw frozen food completely before cooking.

You can also produce crisp, white meringues cooked in the slow cooking oven.

Timings for cooking in the slow cooking oven will depend upon the temperature, quantity and type of dish you are cooking, as a guide for casseroles, a minimum of 2 hours cooking time is recommended.

Keep an eye on the food until you are familiar with the oven.

The simmering oven can be described as a continuation oven. It continues to cook food that has been brought up to heat elsewhere on the cooker with the exception of meringues which are dried out rather than 'cooked'.

General Advice

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.

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 the 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.
6. The oven doors should not be left open for long periods of time during cooking and heating up.

The roasting oven can also be used for 'grilling' and 'shallow frying' on the oven floor.

- 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 16. Ask your AGA Specialist for an invitation to an AGA demonstration.

Hotplate & Oven Seasoning

The hotplates and ovens within your AGA Rangemaster appliance are made from cast iron and are very durable; however, cast iron will naturally oxidise in most environments.

All surfaces of the ovens and hotplate(s) must be fully dried and evenly seasoned.

All ovens and hotplates should be regularly seasoned with a suitable cooking oil, (see note on smoke points). This is done by either spraying or rubbing oil onto all exposed uncoated cast iron surfaces in the ovens and on the hotplates, and then heating them to season the oil into the castings surface. Over time, this will create a protective layer that will prevent moisture from causing oxidation.

This process should be repeated once a week for 6 weeks when your appliance is first received.

If at any point your appliance is not due to be used for an extended period, the seasoning process should be followed.

Recommended oils for seasoning cast iron.

Most cooking oils can be used for seasoning cast iron. Consideration should be taken to the smoke point temperature. The adjacent table lists suitable oils in order of their smoke point.

The values in this table represent the typical smoke point for commercially available edible oils. Smoke points may vary within a source oil due to such factors as processing techniques and / or seasonal variations.

TYPE of OIL	Smoke Point °C
Avocado Oil (Virgin)	271.1
Safflower Oil	260.0
Rice Bran Oil	232.2
Soybean Oil	232.2
Peanut Oil	232.2
Corn Oil	232.2
Sunflower Oil	226.7
Canola Oil	218.3
Grapeseed Oil	215.6
Vegetable Oil	204.4
Extra-Virgin Olive Oil	190.6
Vegetable Shortening	182.2
Coconut Oil	176.7

7. AGA Ovens - Cooking Table

FOOD	OVEN TEMPERATURE
Roasting oven	HIGH
Grilling	• Top - grilling
Scones	• 2nd runner - scones, small pastries, grilling
Pastries	• 3rd runner - bread rolls, Yorkshire pudding
Bread	• 4th runner - roasts, poultry
Yorkshire puddings	• Oven grid shelf on base of oven - bread loaves, pies, roast vegetables
Roasts	• Floor grid on base of oven - quiches, pies
Shallow frying	
Roasting/Simmering/Baking oven	MODERATE
Cakes	Place grid shelf on floor of Roasting Oven. Protect food with the cold plain shelf slid on second or third runners. For cakes that require over 45 mins use the Cake Baker.
Biscuits	Alternatively with fish, cheesecake, start off in Roasting Oven, finish in Simmering Oven.
Fish	• Towards top - whisked sponges, some biscuits, small cakes
Shepherds pie, Cottage pie	• Middle - fish, soufflés, shepherd and cottage pie, lasagne
Lasagne	• Oven grid shelf on base of oven
Soufflés	• Victoria sandwiches, shortbread, traybakes and cheesecake
Shortbread	
Simmering oven	LOW MODERATE
Casseroles	For casseroles, stock, milk puddings and similar dishes bring to heat elsewhere on the AGA then transfer to the simmering oven (one exception is meringues). Rich fruit cakes can be cooked here for a, long time on the oven grid shelf placed on the base of the oven.
Stock	
Milk puddings	
Meringues	
Rich fruit cake	

WARNING:

Accessible parts may become hot during use. To avoid burns and scalds children should be kept away.

8. Cleaning & caring

-  **REMEMBER: be careful of the hot appliance.**
-  **For most cleaning it is best when the appliance is turned off.**
-  **DO NOT use a steam cleaner to clean this cooker.**
-  **DO NOT use abrasive pads, caustic cleaners, oven cleaners or metal scrapers to clean the surfaces of the enamel.**
-  **IMPORTANT: AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.**
-  **When cleaning use as little water as possible.**
-  **DO NOT immerse the doors in water as they are packed with insulating material, which will be damaged by excessive moisture.**
-  **DO NOT put oven doors or resting plates in a dishwasher.**

Enamelled roasting tins

-  **Supplied with the appliance 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.**

Enamelled cast iron

-  **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.**
-  **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.**
-  **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 may be permanently discoloured.**
-  **All that is usually needed to keep the vitreous enamelled surfaces of your cooker 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.**

To keep the vitreous enamel surfaces of the cooker bright and clean, a daily rub over with a damp soapy cloth followed immediately with a clean, dry cloth to avoid streaks is all that is required. AGA E-cloths are excellent for this.

Cast iron ovens and hotplates

Ovens - are made from cast iron and keep themselves clean. They are very durable, but will rust if surface moisture is left on them. Remember to always switch the ovens on, to dry them out after cleaning.

Heating up the ovens periodically will help burn off any cooking deposits to aid cleaning within the ovens.

To season the ovens, a light vegetable spray oil (corn oil is best) is recommended. Any stubborn stains can be removed with the wire brush supplied.

Gas Hob - 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, and that the burner cap is sitting correctly on the flame spreader.

The ignition electrode must not be displaced or damaged otherwise spark ignition will be affected. The gas hob is sealed. To clean, remove pan supports and wipe over visible surface.

Hotplates - is made from cast iron, and is easy to care for. Regular maintenance will ensure long-life. They will rust if surface moisture is left on them

Should the hotplates become soiled, use a sponge, cloth, scouring pad or wire brush to remove burnt-on spills.

Rinse off detergents or cleaning agents thoroughly.

Remember to switch on the hotplate for a few minutes to dry it after cleaning. Every now and then, apply a thin coating of vegetable oil (corn oil is best) when the hotplate is cold.

Lids and oven door/lids linings

The top of the insulated cover (lid) - this is chrome or stainless steel and can be kept clean by wiping over with a damp cloth and polished up - the AGA E-cloths are excellent for this purpose as they are lint-free and eco-friendly. AGA stainless steel and chrome cleaner are recommended to keep the insulated cover clean and shining. These can be purchased from your local AGA Specialist.

Lining of the insulated cover (lid interior) - the use of an AGA splash shield is recommended to keep the lining free of fat splashes, (obtainable from your AGA Specialist or on-line at www.agacookshop.co.uk).

WARNING:

Accessible parts may become hot during use. To avoid burns and scalds children should be kept away.

If the lining is marked it is best cleaned when the hotplate is cold. It can be cleaned with hot soapy water and/or a cream cleanser. If badly marked then a soap impregnated pad can be used - this should be used in a circular motion.

The first few times a soap impregnated pad is used you will see the circular marks, these will become reduced and the surface of the lining becomes shinier each time when used. Do not use excessive water and make sure the lining is dry before closing the cover.

Oven door linings - the linings can be cleaned with hot soapy water, a cream cleanser or soap impregnated pad. To deep clean the lining place a towel on the work surface and carefully lift off the oven door (doors are heavy) and place it enamel side down on the towel padding. Clean with a soap impregnated pad to remove stubborn marks. Dry off before replacing on their hinges.

9. 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.**

10. Installation Introduction

Health and 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.

⚠ IMPORTANT: 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.

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

Installation Requirements

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

These AGA cookers are suitable for Natural and L.P. gases Butane and 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.

Location

The location chosen for the appliance must permit the provision of a satisfactory flue, see 'Flue System' and an adequate air supply. The location must also provide adequate space for servicing and air circulation around the cooker.

Delivery Requirements

- The AGA DC3 arrives on 1 pallet
- The AGA DC5 (Hotcupboard Option) arrives on 2 pallets.

There must be access to the kitchen to manipulate a foot print of 1005mm x 740mm. A wooden template (skate with castor wheels) of dimensions 1005mm x 740mm could be used to check if the AGA Dual Control fully built appliance is able to fit through the property grounds and doors into its installation position in the kitchen. It must also be considered that the height of the appliance is 960mm off pallet and 1100mm on the pallet, so high level obstacles/restrictions must not be overlooked.

If this skate/template can be manipulated through the property grounds and doors into position, then the AGA can be installed as intended with no re-work.

11. Location

Refer to **Fig. 11.1** or **Fig. 11.2**

It is recommended that any soft material flooring is removed from where the AGA 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.

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.

The complete cooker is floor-mounted and the space in which the appliance is to be fitted must have the following minimum dimensions:-

A minimum clearance of 60 mm is required above the raised insulating cover handle.

Side Clearances

A 3 mm gap is required each side between the cooker top plate and adjoining work surfaces that may be fitted, this is to allow for the safe removal of the top plate should this be required at a later date.

Where cookers are fitted against side walls a 116 mm clearance is required on the right and left hand side for oven doors access.

If the AGA is to be installed in a brick recess, then the minimum clearance should be increased by at least 10 mm, to allow for the walls not being square.

In addition, a minimum clearance of 1000 mm must be available at the front of the cooker to enable the cooker to be serviced.

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 one or both units.

The front plinth cover is removable and must not be obstructed by flooring or tiles. If necessary the cooker must be raised by the thickness of the tiles to ensure the plinth can be removed.

Tiling

When the cooker is to stand in a recess or against a wall which is to be tiled, in no circumstances should the tiles overlap the cooker top plate, access to remove the top plate must be allowed for servicing at a later date.

A gap of at least 10 mm must be observed from the rear of the top plate, and the wall behind the appliance.

This appliance runs continuously, please take note of these **IMPORTANT** instructions:

Combustible Walls

Houses constructed of combustible materials (such as all-timber or stud wall partitions and batoned plasterboarded walls) require special wall heat protection features.

Non-combustible walls behind a cooker must be of at least 25 mm thick insulation board (Monolux or equivalent), up to hotplate level.

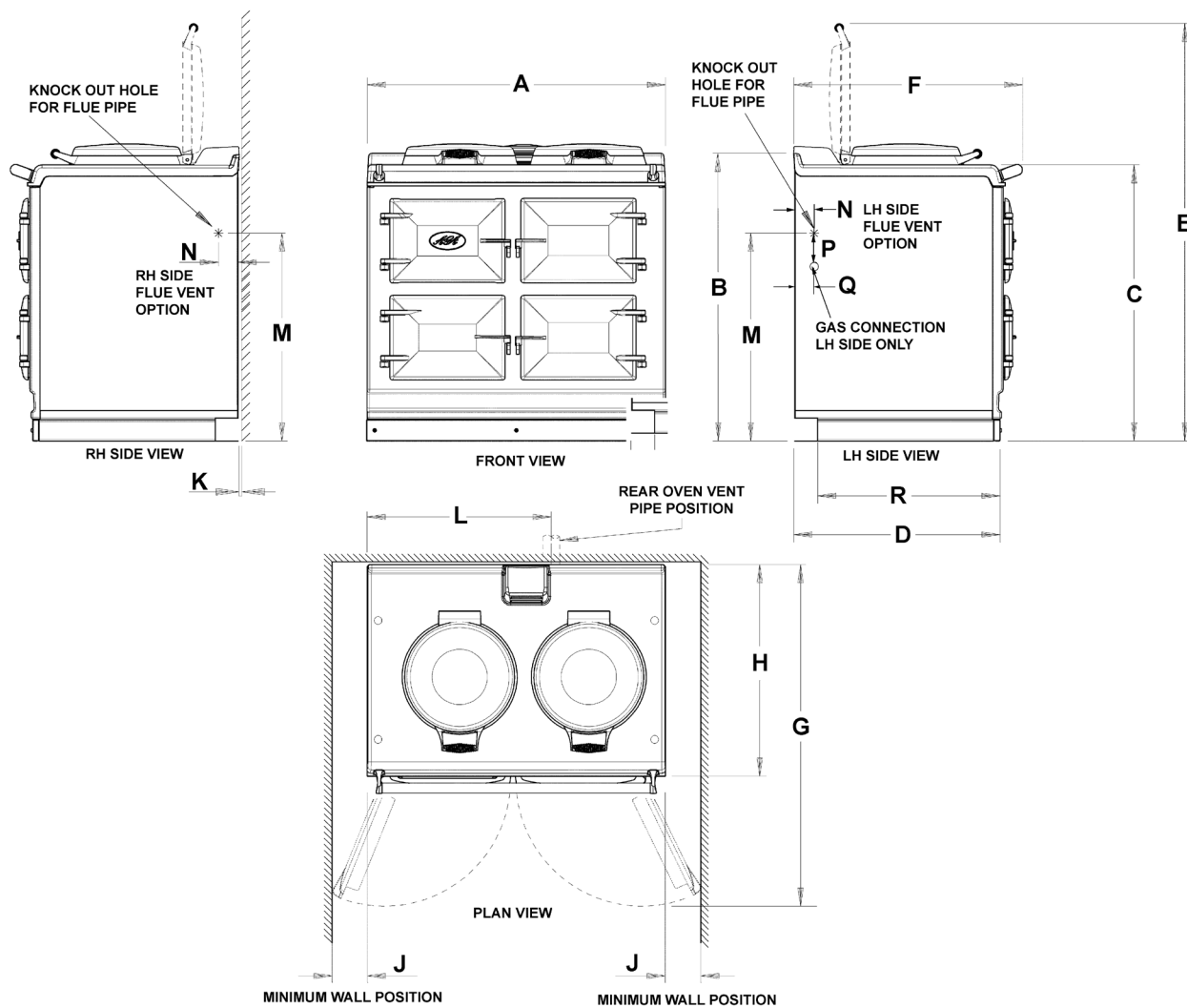
⚠ NOTE: Ensure electric cabling or plastic services do not pass within or on the outside of the wall, behind or directly above the cooker.

This type of material can age prematurely when exposed to continuous higher ambient temperature.

Specifications

AGA DC3G (Power Flue)

Fig. 11.1



	A	B	C	D	E	F	G	H	J	K	L	M	N	P	Q	R
mm	987	951	913	680	1388	760	1145	698	116	10	565	689	43	118	55	634

DESN 516847

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.

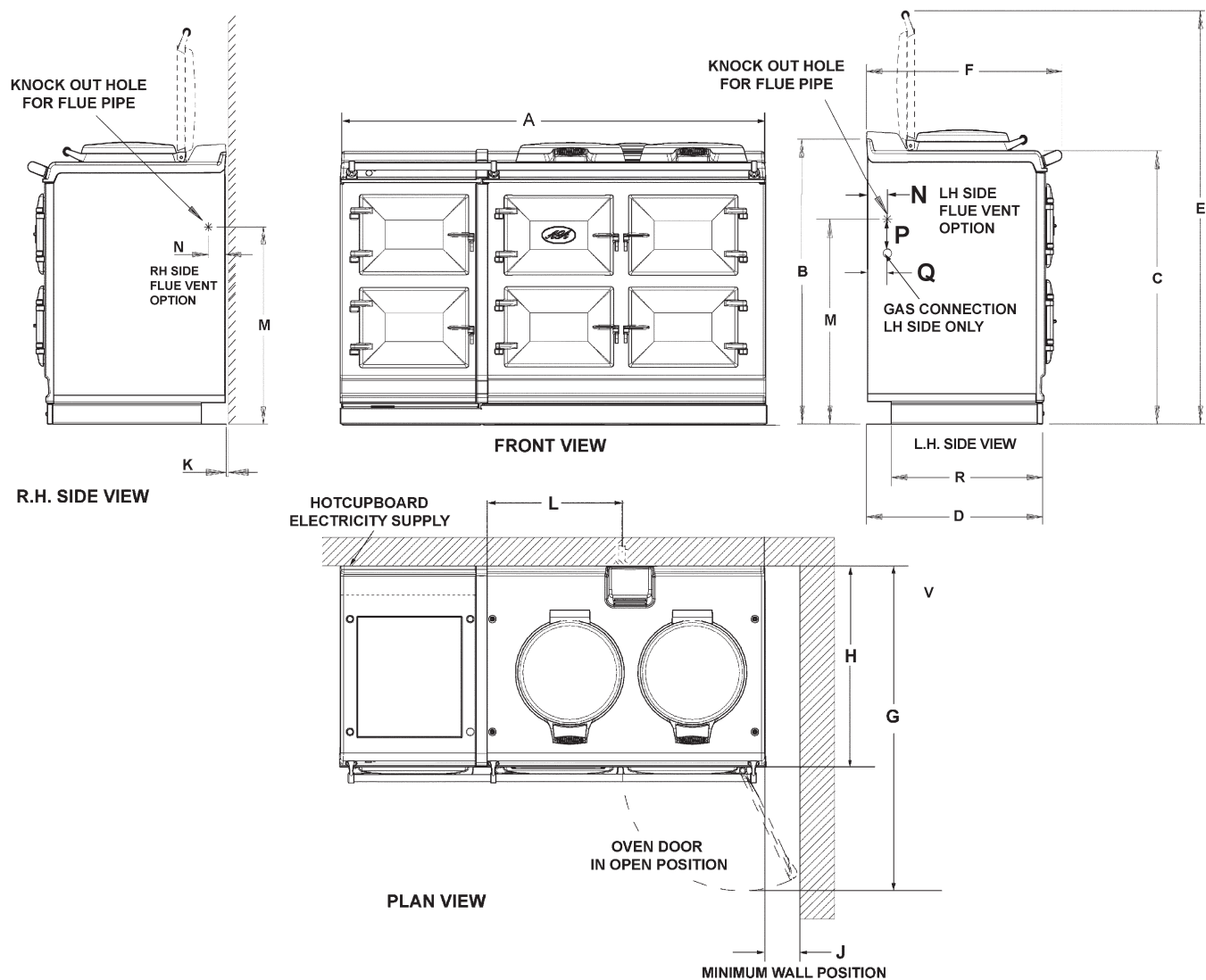
APPLIANCE WEIGHT (Excludes Packaging)

Model: AGA Dual Control (DC3G) - 452kg

GAS CONNECTION: AGA DC3G ONLY

Rp1/4 (1/4" BSP MALE)

Fig. 11.2



	A	B	C	D	E	F	G	H	J	K	L	M	N	P	Q	R
mm	1478	951	913	680	1388	760	1145	698	116	10	565	689	43	118	55	634

DESN 516848

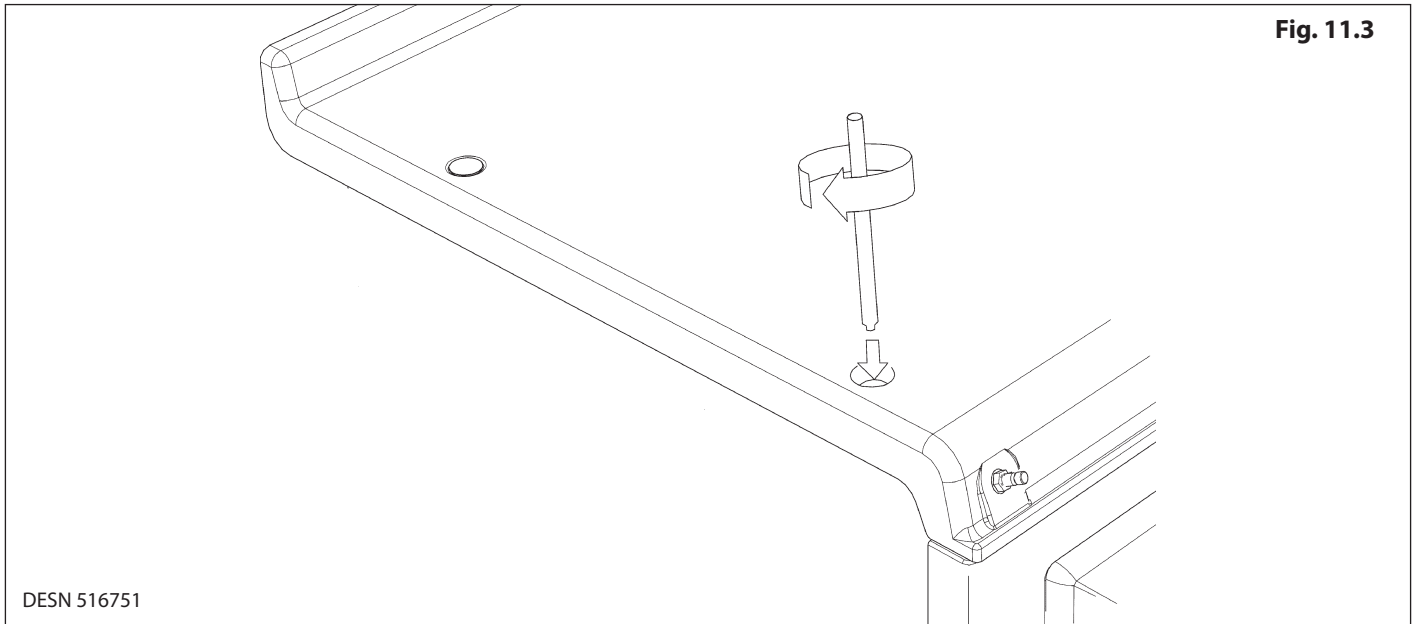
NOTE: When surveying for a cooker installation the actual clearance required for the ‘body’ of the appliance should be increased overall by 10mm beyond the figures quote above. This allows safe margin to take into account the natural dimensional variations found in major castings in particular the width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

APPLIANCE WEIGHT (Excludes Packaging)

Model: AGA Dual Control (DC3) - 452kg

Hotcupboard: 110kg

Top Plate Adjustment - AGA DC3



NOTE: In general, adjustment of the top plate is to be avoided. However minimum use of the top plate adjusters can be used to improve the alignment of the top plate.

12. Power Supply

AGA DC3G (Power Flue)

-  **WARNING: This appliance must be earthed.**
-  **This appliance is designed for the voltage stated on the rating plate, which is situated behind the plinth cover.**
-  **If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person to avoid a hazard.**

A 1PH 30 amp 230V or 3PH 400V minimum 16A per phase ~ 50 Hz fused electrical supply is required adjacent to the appliance. External wiring to the unit must be installed using the mains cable provided, in accordance with the current wiring regulations and any local regulations which apply. If the cable is shortened, new ferrules must be fitted to the stripped conductors.

The method of connection to the mains electricity supply must facilitate complete electrical isolation of the appliance, by a multi-pole switch, having a contact separation of at least 3 mm on all poles.

The isolator should not be positioned immediately above the cooker, but must be fitted within 2 metres of the appliance.

The isolator maybe separate from the connection point.

The mains connection point must be accessible within the areas shown in **Fig. 12.1** and **Fig. 12.2** for cable routing options.

For 2 or 3 phase installations an optional adaptor kit must be obtained (Part No. AE4M231226).

Mains Cable Routing

AGA DC3G

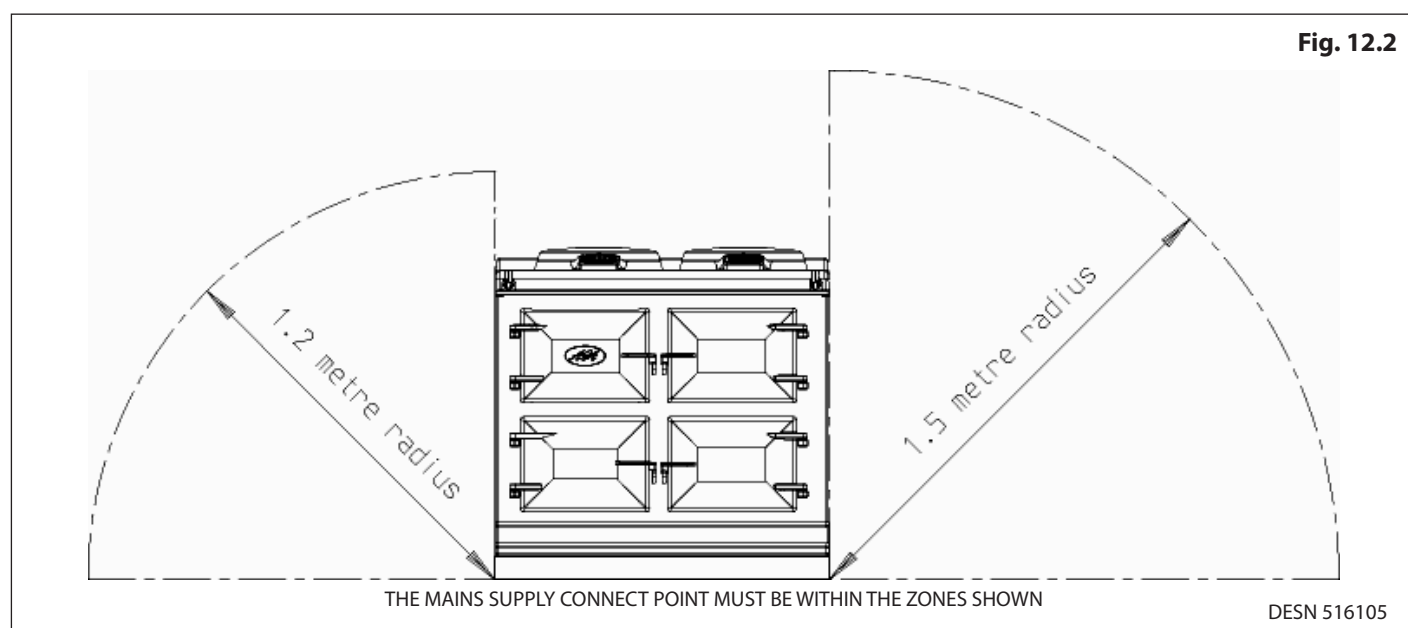
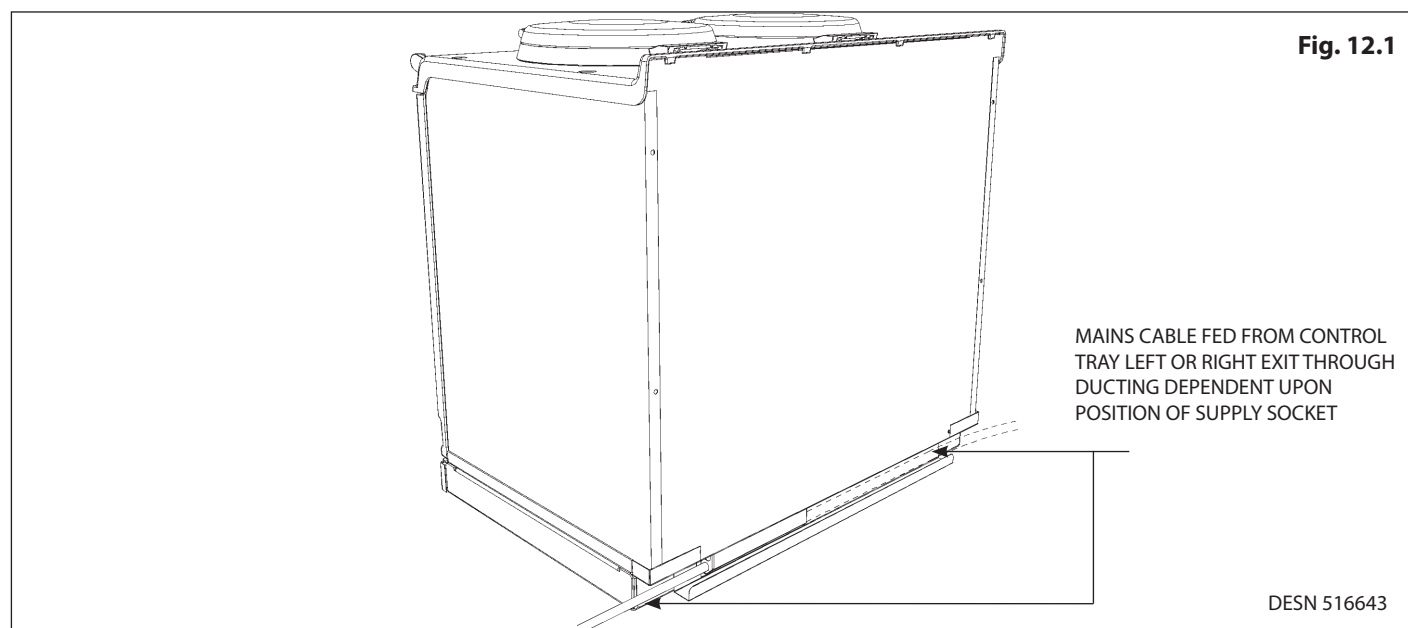
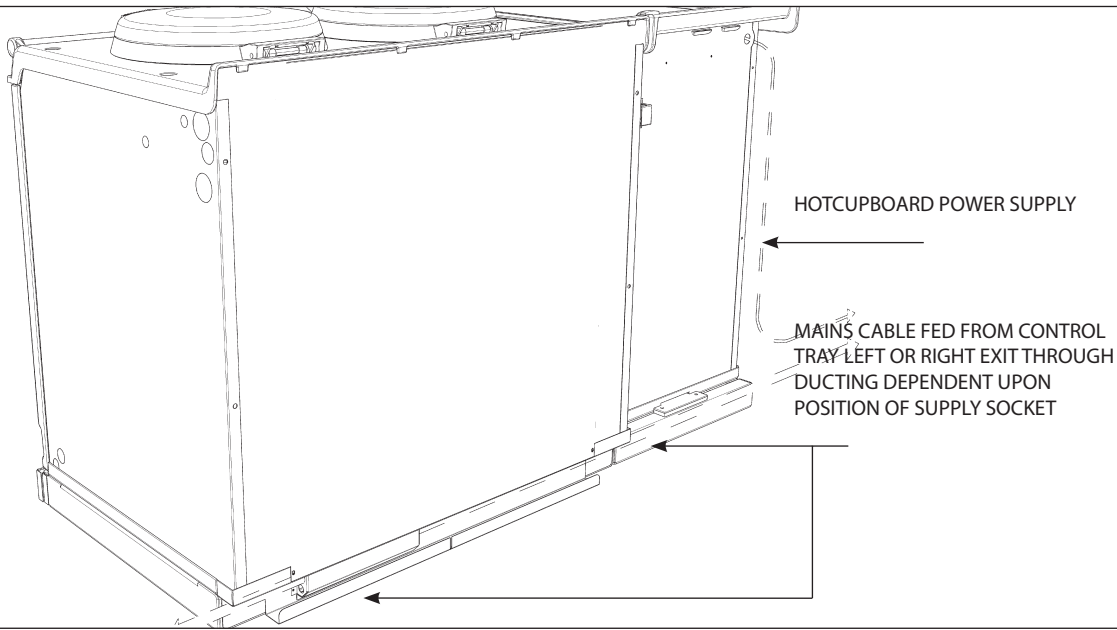
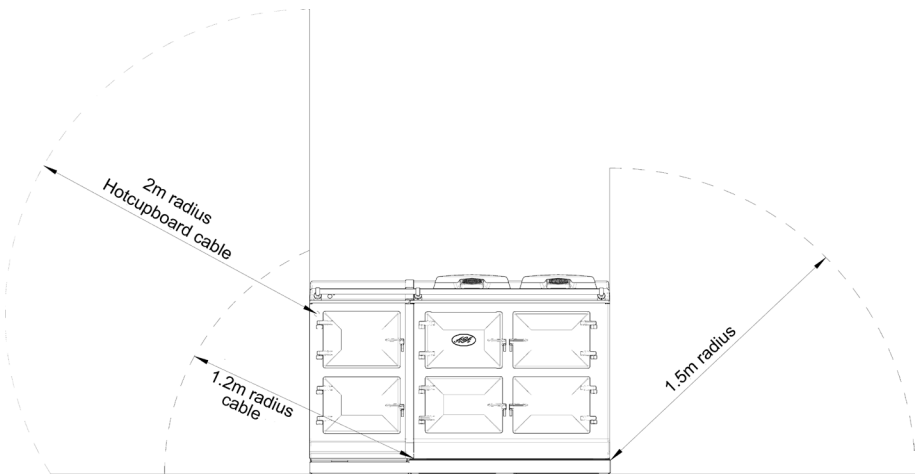


Fig. 12.3



DESN 516644

Fig. 12.4



DESN 516447

THE MAINS SUPPLY CONNECT POINT MUST BE WITHIN THE ZONES SHOWN

Flue System

SEE FIGS. **Fig. 12.5**, **Fig. 12.6**, **Fig. 12.7** and **Fig. 12.8**

The flue system must be installed in accordance with the regulations in force.

Products of combustion discharge is by a fan powered flue pipe of 50 mm diameter which can reach up to 4 metres in length through a maximum of 4 x 90° bend.. Exits from the appliance can be from rear left-hand or right-hand sides, from the rear centre or from the of the underside (**Fig. 12.8** and **Fig. 12.9**).

The flue pipe should protrude through the outside wall fixing plate by 25 mm (**Fig. 12.5**).

Terminal Position

The minimum acceptable spacings from the terminal to obstructions and ventilation openings are as shown in **Fig. 12.6** and **Fig. 12.7**.

Where the terminal is fitted within 600 mm below plastic guttering an aluminium shield 1000 mm long should be fitted to the underside and immediately beneath the guttering or eaves.

Where the terminal is fitted within 450 mm below eaves or painted guttering an aluminium shield 750 mm long should be fitted to the underside and immediately beneath the guttering or eaves.

Terminal Protection

A terminal guard is supplied with the cooker and must be fitted, if flue termination is less than 2 metres above ground level, or subject to damage.

When fitted, it must be positioned to provide a minimum of 50 mm clearance from any part of the terminal and be central over the terminal.

Kitchen or Internal Space Air Supply

The appliance can only be installed in a room which meets ventilation regulations in force but in any event the room must have a permanent vent of minimum free air area of 36 cm²

Installation pipes should be fitted in accordance with current Gas Regulations. Pipework from the meter/tank to the cooker must be of adequate size, cooker connection size of Rp1/4 (1/4" BSP MALE). On completion test the gas installation for soundness and purge in accordance with the regulations in force.

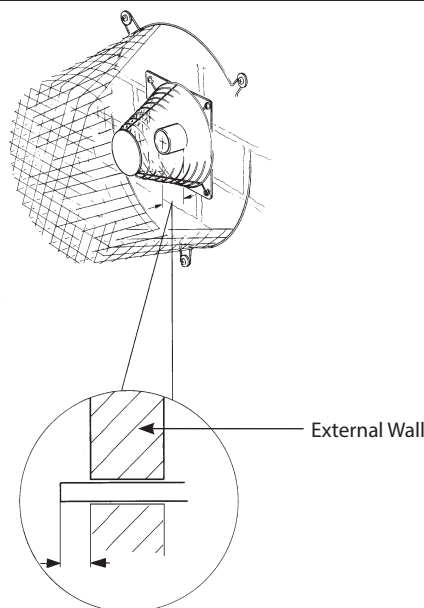
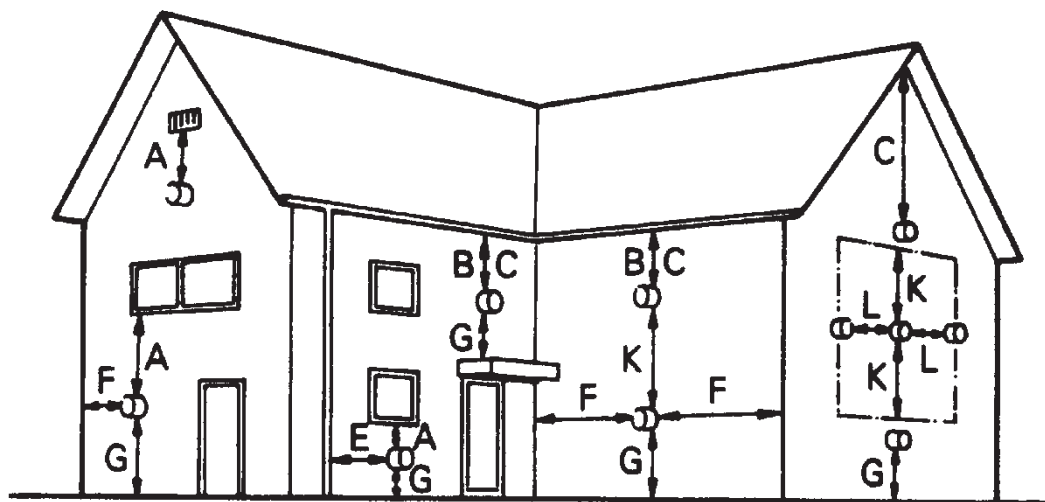


Fig. 12.5

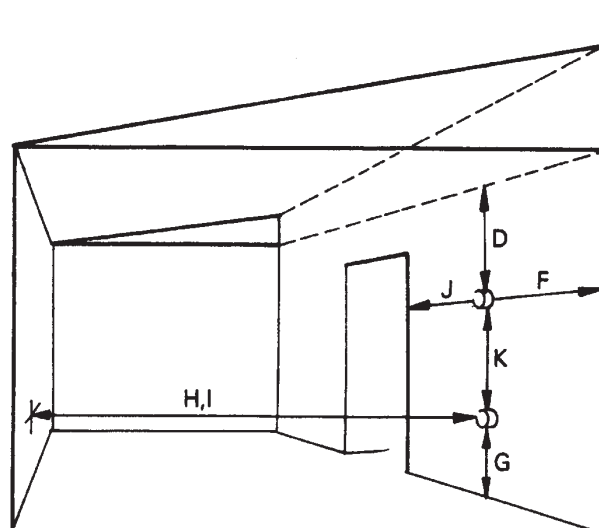
DESN 511196

Fig. 12.6



DESN 511052 AROUND THE HOUSE

Fig. 12.7

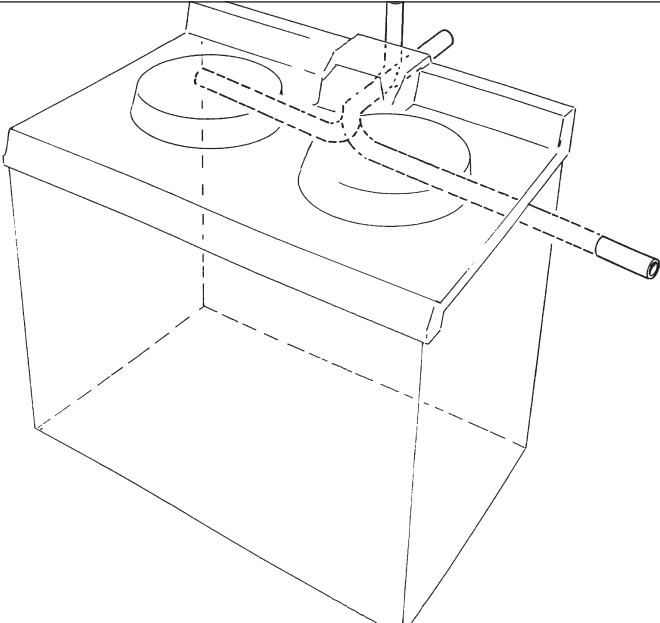


DESN 511053 UNDER THE CAR PORT, ETC.

Minimum siting dimensions for Flue terminals

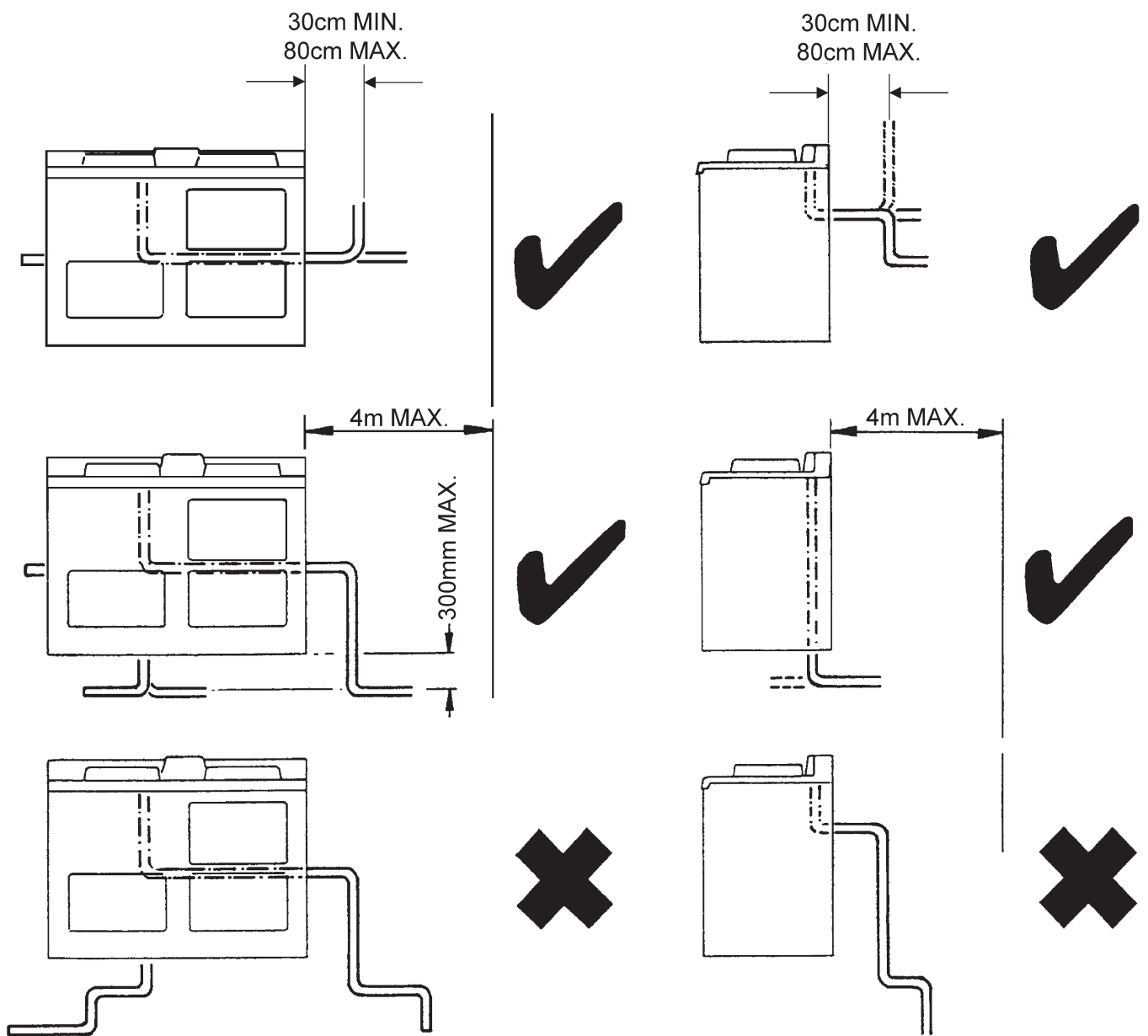
Position		mm (Minimum Spacing)
A	Directly below an openable window, air vent, or an other ventilation opening	300
B	Below gutter, drain/soil pipe	75
C	Below eaves	200
D	Below a balcony or car port roof	200
E	From vertical drain pipes and soil pipes	150
F	From internal or external corners	200
G	Above adjacent ground or balcony level	300
H	From surface facing the terminal	600
I	Facing terminals	1200
J	From opening (door/window) in car port into dwelling	1200
K	Vertical from a terminal	1500
L	Horizontally from a terminal	300

Fig. 12.8



DESN 516850

Fig. 12.9



DESN 516849 A

Downward runs up to 300 mm below the appliance are allowed, provided only one bend is used.

Downward runs using 2 bends are not allowed.

Maximum vertical rise = 1.5 m

Vertical rise must be at least 30 cm from product but no more than 80cm before vertical.

13. Hotcupboard Installation

Fig. 13.1

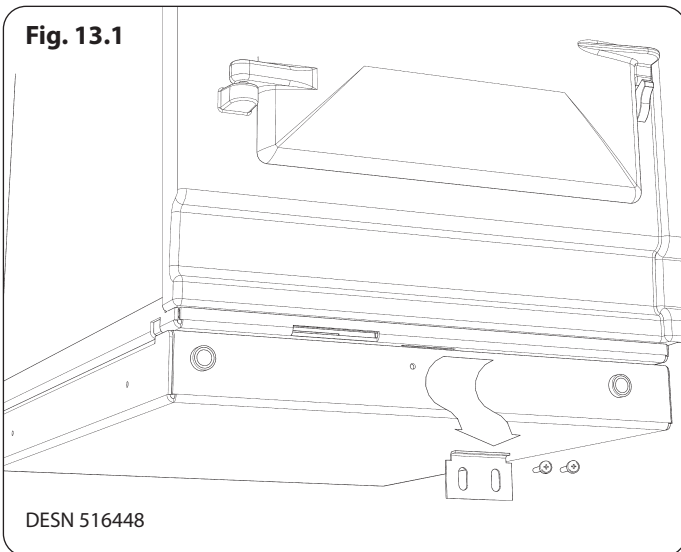


Fig. 13.2

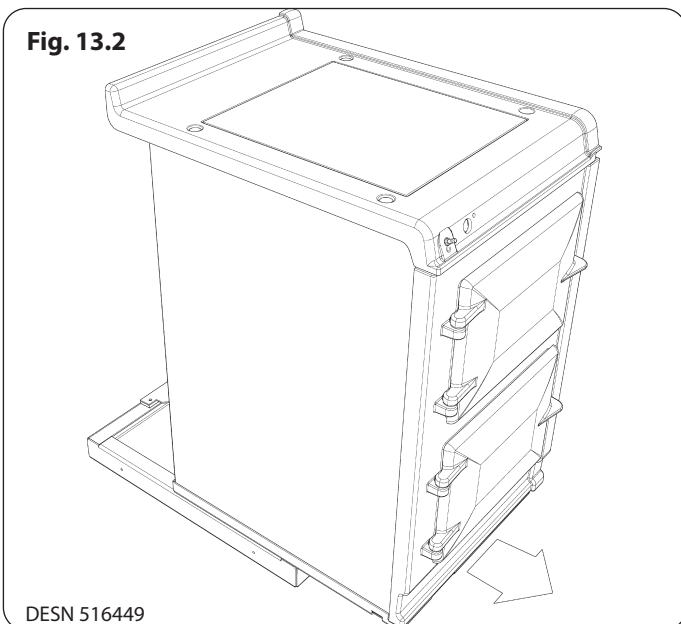
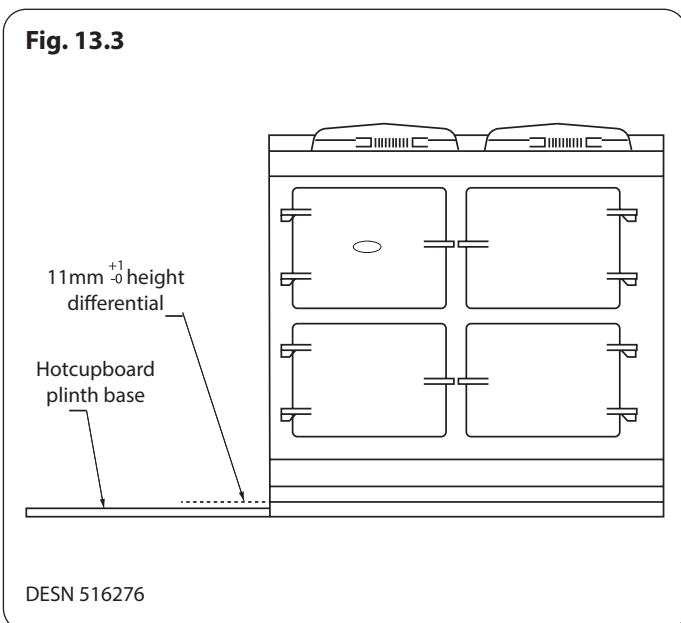


Fig. 13.3



NOTE: The AGA TC/DC5 hotcupboard should arrive with the top plate in a jacked up position (**except for induction top versions which will arrive with the top fully wound down**). This is to allow the complete appliance to be slid onto its plinth when alongside the AGA TC/DC3 without the top plates clashing. The hotcupboard top plate should then be wound down to its correct height once the appliance is in its final position.

For induction top versions the top plate adjusters will need to be wound upwards before the hotcupboard can be fitted onto its plinth, in order to provide adequate clearance between the two top plates.

The hotcupboard top plate should then be wound down to its correct height once the appliance is in its final position.

1. Detach hotcupboard from plinth by removing two screws and tongue bracket from plinth (**Fig. 13.1**), slide hotcupboard forwards and away from rear fixing bracket (**Fig. 13.2**).
2. Position the plinth alongside the AGA TC/DC leaving no gap between the two plinths (**Fig. 13.3**).
3. Check with a spirit level that the plinth level is correct, and also check height differential between the hotcupboard plinth and AGA TC/DC3 plinth is correct 11mm.
4. If necessary, use shims in each corner to level the plinth.

5. Attach hotcupboard plinth to the AGA TC/DC plinth using M6 screws and washers provided (**Fig. 13.4**).
6. Attach locking screw and jacking screw into plinth. Make sure at this stage that the jacking screw does not protrude beyond outer face of plinth. Ensure locking screw is located into AGA TC/DC plinth but not fully tightened. A gap of approximately 3mm should be present between the plinths apart from at the very front where the hotcupboard spacer plate should be touching the AGA TC/DC plinth.
7. Run a straight edge along the front of the AGA TC/DC plinth, to ensure the front face of both plinths sit squarely against the straight edge (**Fig. 13.5**).
8. When satisfied both plinths sit squarely, jacking screws can be tightened until they just make contact with the AGA TC/DC plinth, and locking screws can now be tightened.
9. Front jointing bracket can now be hooked into place over the two pot magnets. This will latch the two plinths together (**Fig. 13.6**).

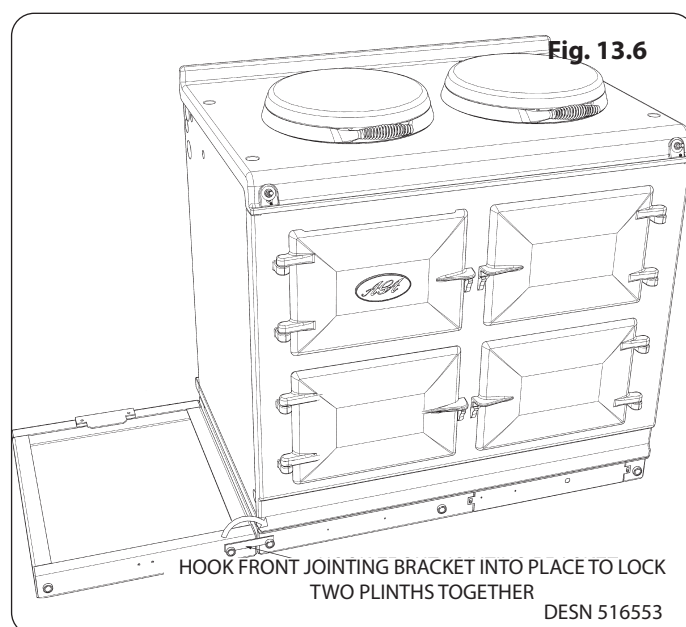
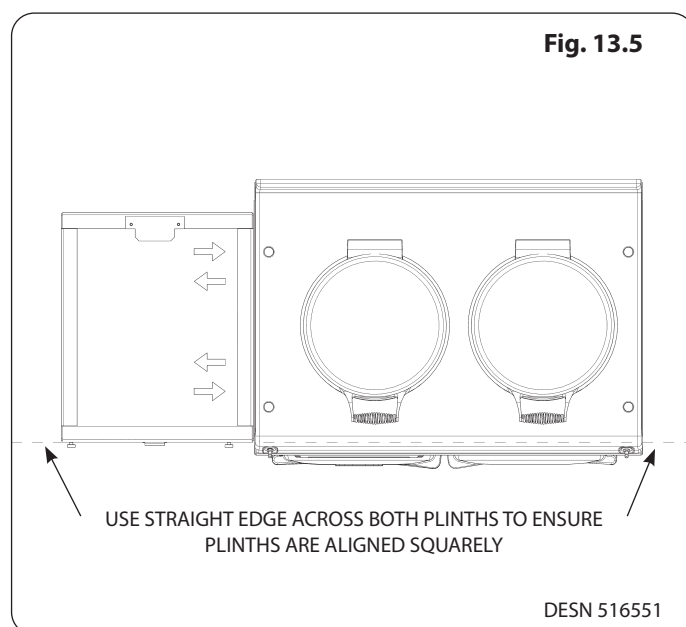
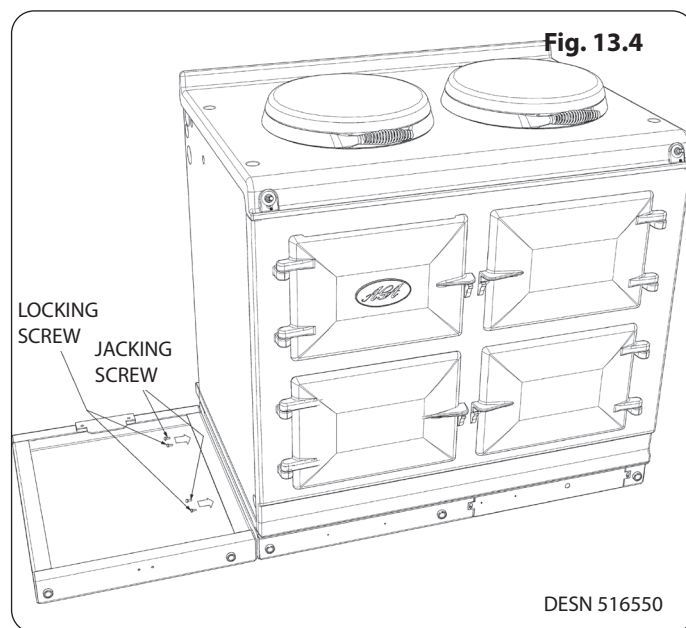
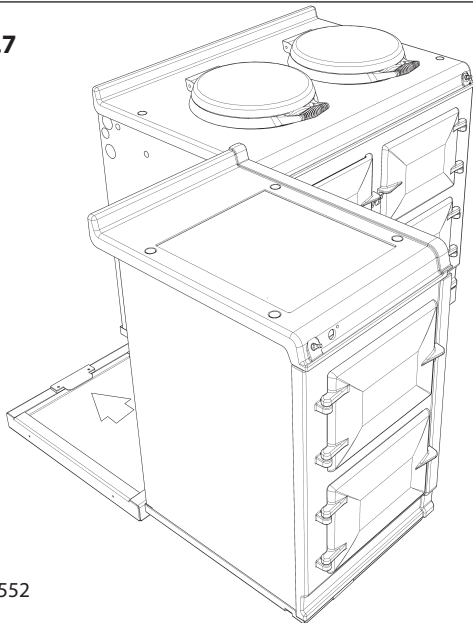
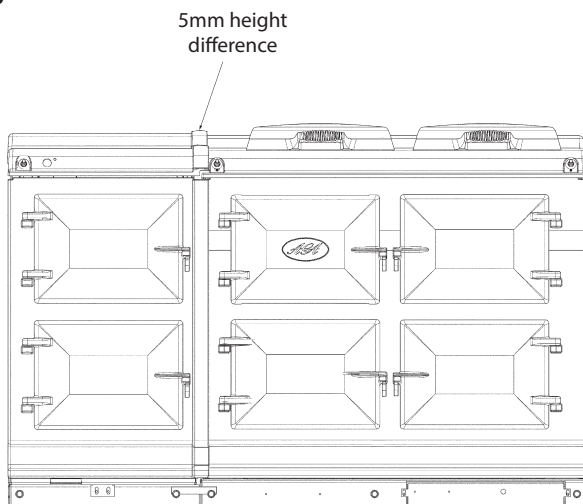


Fig. 13.7



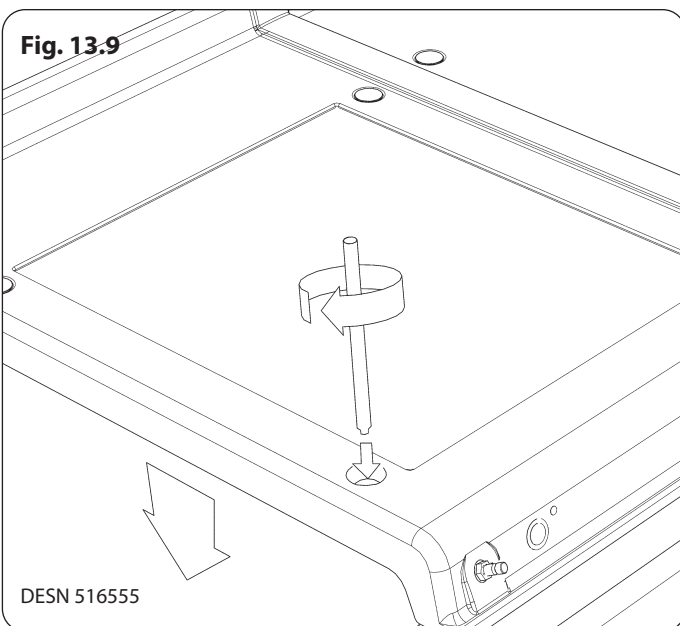
DESN 516552

Fig. 13.8



DESN 516554

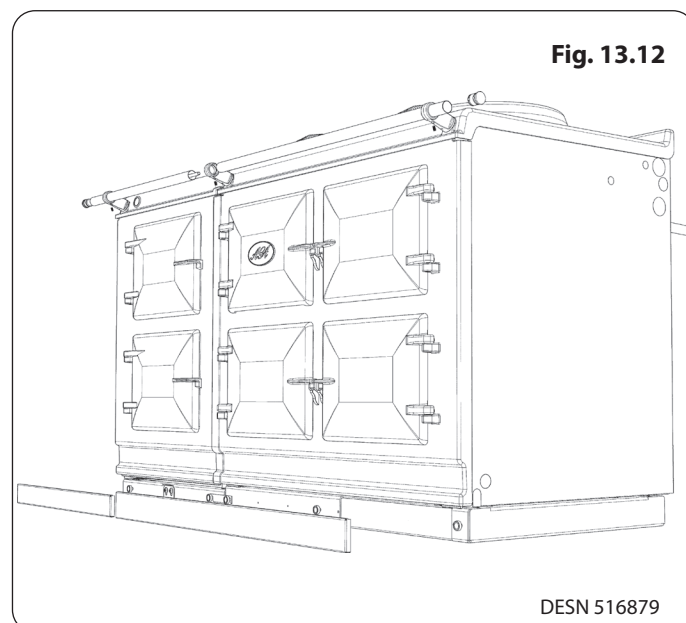
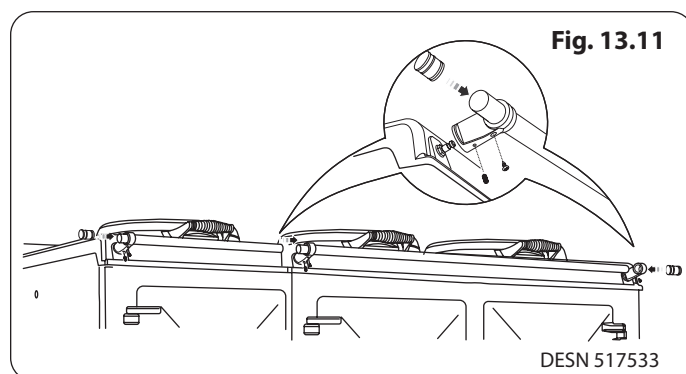
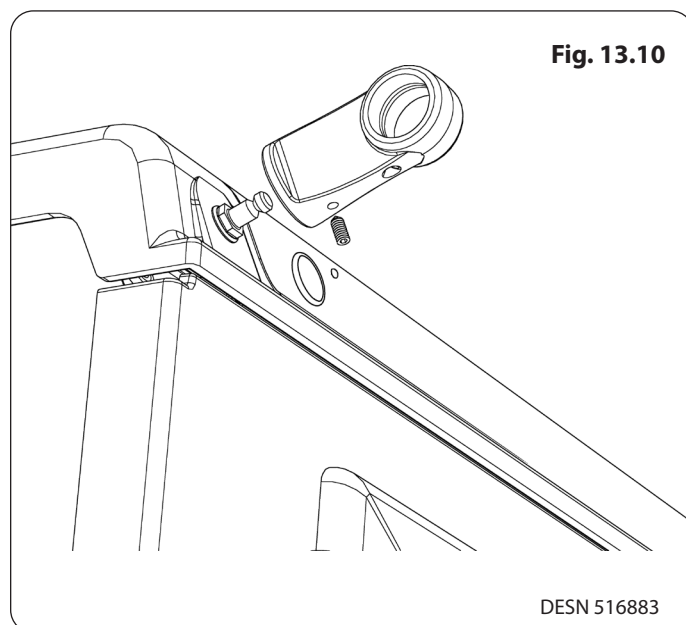
Fig. 13.9



DESN 516555

10. Slide hotcupboard onto plinth until rear tongue bracket engages fully into rear of base slot, (**Fig. 13.7**). Ensure the appliance is aligned squarely with the plinth then proceed to engage the front tongue bracket into the slot on the under side of the base plate.
11. Once satisfied that the front tongue bracket is engaged fully lock it into place by tightening the two M6 screws fully. Ensure that the electrical cable does not come into contact with oven vent pipe from the AGA TC/DC.
12. The hotcupboard top plate is set 5mm higher than the AGA TC/DC top plate. This is to prevent damage to the enamel during installation. Lower the top plate using the adjusters (**Fig. 13.8** and **Fig. 13.9**).
13. Using the stay rod nut adjusting tool, carefully lower the top plate adjusting nuts until the top plate sits at the required height, making sure that the top sits level and matches the height of the AGA TC/DC (**Fig. 13.9**).
14. For servicing requirement, top plate should be removed by raising adjusters approximately 5mm, the top plate can now be removed easily without causing damage to the enamelled surfaces.
15. When removing the top plate, the switch wiring harness should be disconnected from the main wiring harness at the connection point located at the front left hand side of the appliance, beneath the formex cover sheet.

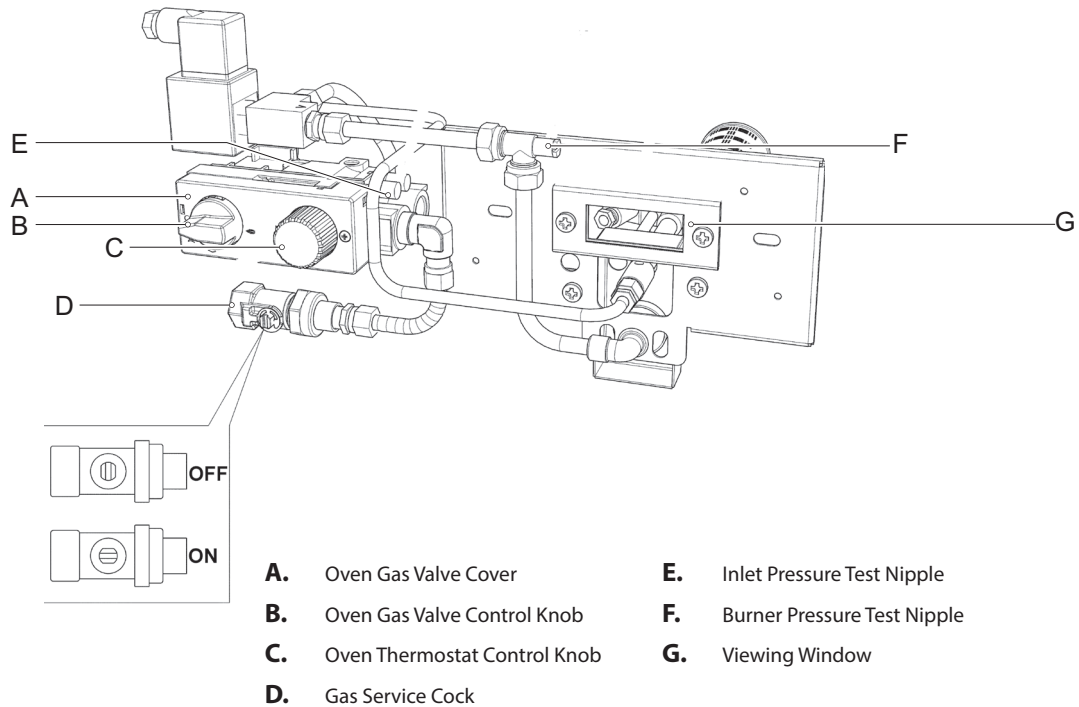
16. Fit the handrail bracket over the fixing stud located on the top plate. Lock into position by tightening the grub screw nearest the appliance (**Fig. 13.10**).
17. Slide the complete handrail assembly over the left hand and centre fixing studs. Once the assembly has been fitted to the AGA appliance, fit the handrail endcaps (ensuring the handrail is evenly spaced at each end).
18. 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 can be applied to the end cap rubber 'O' rings to aid fitment of endcaps into handrail if required) **Fig. 13.11**.
19. The handrail can now be locked into place using the grub screws on the underside of the handrail brackets **Fig. 13.11**.
20. Finally, fit the plinth fascia to the magnets on the front of the plinth, making sure that on 5 or 7 oven appliances the right-hand side of the module plinth fascia sits against the left-hand side of the AGA TC/DC plinth fascia leaving no gap between. Make sure that the plinth fascias are centrally located and do not overhang either appliance **Fig. 13.12**.
21. Commission the AGA TC/DC, as stated in the relevant Installation Instructions and carry out functional test on each of the features of the AGA TC/DC.



14. Commissioning

NG Burner

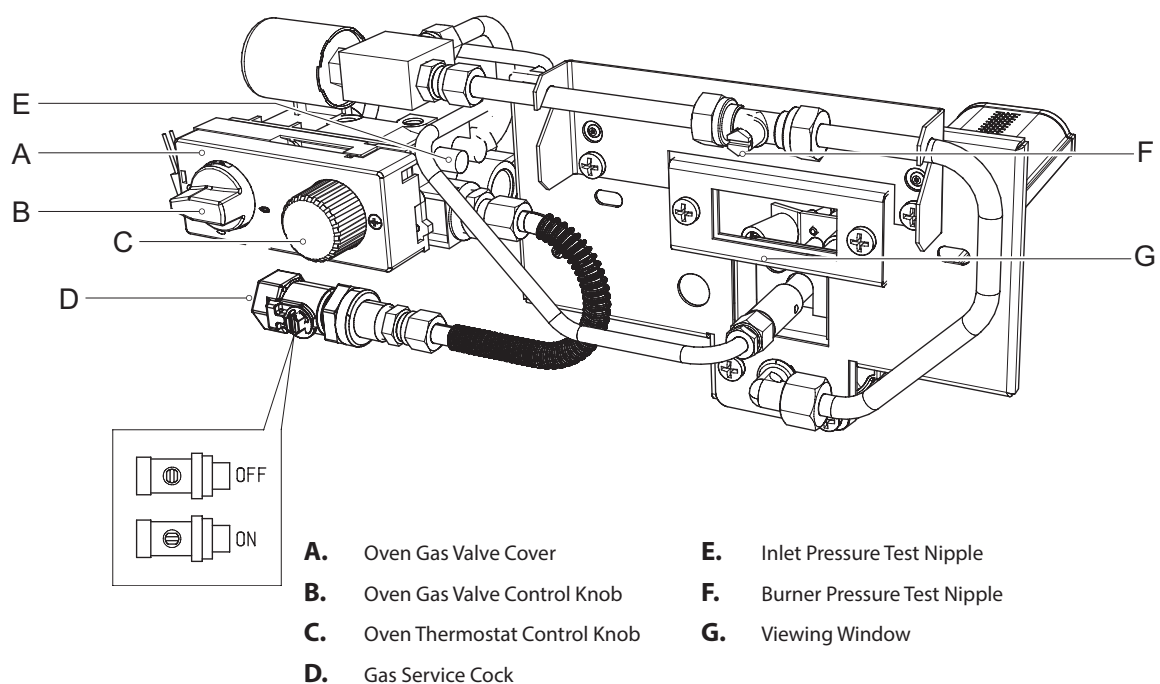
Fig. 14.1



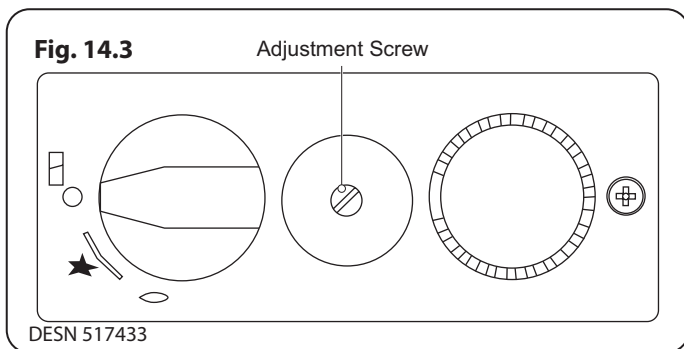
DESN 516864

LPG Burner

Fig. 14.2



DESN 517432



Advise the user, that for continued efficient and safe operation of the appliance, it is important that adequate servicing is carried out at regular intervals recommended by the AGA Specialist.

Inlet Pressure Testing (Fig. 14.1 or Fig. 14.2)

1. Turn off the **Oven Gas Valve Control Knob (B)** and turn off electrical supply to cooker.
2. Remove fascia by pulling off hotplate control knob and removing four fixing screws.
3. Remove **Inlet Pressure Test Nipple** sealing screw (**E**) and fit rubber tube over the nipple.
4. Turn on **Gas Service Cock (D)** and refit fascia making sure the rubber pressure test tube is routed through the hotplate control knob hole within the fascia.
5. Attach tube to manometer.
6. Turn on electricity supply.
7. Follow paragraphs 1-4 of "**Lighting Procedure**" on **page 41**, and check inlet pressure.
8. For Natural Gas appliance, the pressure should be 20 mbar.
9. For LPG appliance, the pressure should be Propane 37 mbar and Butane 28-30 mbar.

Burner Pressure Testing

(Fig. 14.1 or Fig. 14.2)

1. Turn off **Oven Gas Valve Control Knob (B)** and turn off electrical supply to cooker.
2. Remove fascia by pulling off hotplate control knob and removing four fixing screws.
3. Remove **Burner Pressure Test Nipple (F)** sealing screw and fit rubber tube over the nipple.
4. Turn on **Gas Service Cock (D)** and refit fascia making sure the rubber pressure test tube is routed through the hotplate control knob hole within the fascia.
5. Attach tube to manometer.
6. Turn on electricity supply.
7. Follow paragraphs 1-4 of "**Lighting Procedure**" on **page 41**, and check burner pressure.

NOTE: Burner Pressure Adjustment Screw **Fig. 14.3** is located behind **Oven Gas Valve Cover (A)**.

8. For Natural Gas appliance, the burner pressure should be 10 mbar.
9. For LPG appliance, the burner pressure should be Propane 32 mbar and Butane 25 mbar.



CAUTION: Before lighting ensure **Gas Valve Control Knob (B)** is in the **OFF** position (**Fig. 14.4**). Also

ensure gas supply to cooker is on, and the Gas Service Cock (D) is in the on position (Fig. 14.1 or Fig. 14.2) and the electrical supply to the AGA is switched on.

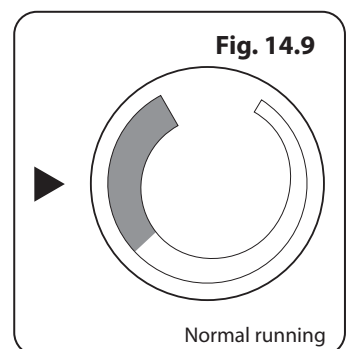
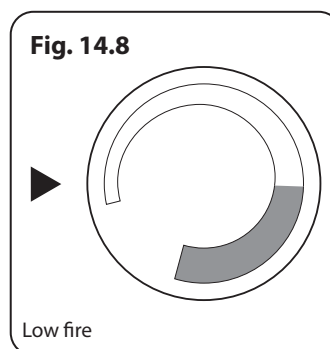
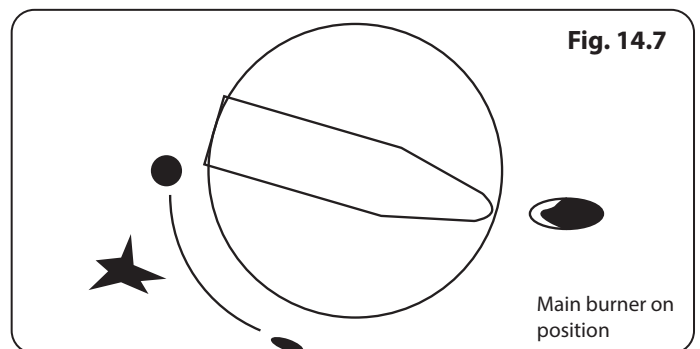
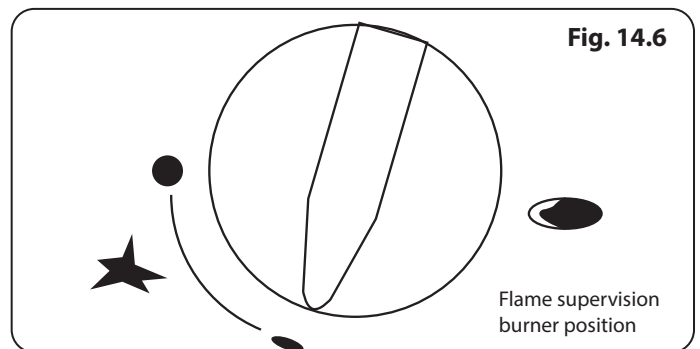
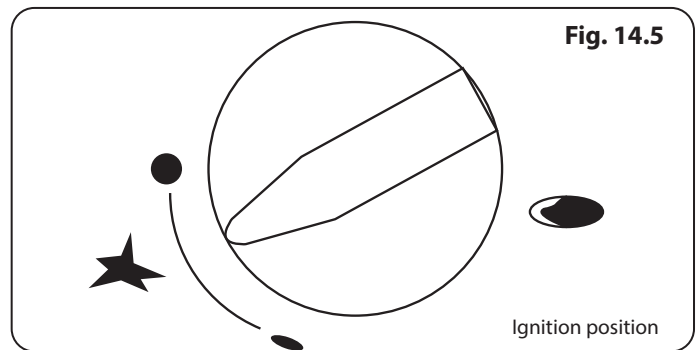
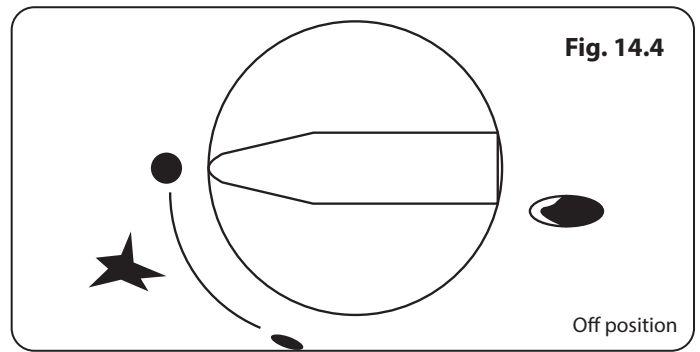
Lighting Procedure

1. The main burner gas flow is set with the **Oven Thermostat Control Knob (C)**. First, ensure both knobs are turned fully clockwise. **Oven Gas Control Valve Knob (B)** to the OFF position and **Oven Gas Control Valve Knob (B)** to the minimum setting (thin end of the white band) (Fig. 14.4).
2. Turn **Oven Gas Valve Control Knob (B)** slightly anti-clockwise towards the ignition position (☼) until reaching stop, press down and hold for 5 seconds (gas flows only to the flame supervision burner) (Fig. 14.5).
3. Continue pressing down **Oven Gas Valve Control Knob (B)** while turning further anti-clockwise to the (●) position (Fig. 14.6) (this activates the spark ignitor) continue to hold down for 10 seconds after flame supervision burner has been lit. (If it does not light, steps 2 and 3 can be repeated, this can be viewed through the viewing window.
4. Upon lighting, release knob and turn further anti-clockwise to the ON position (large flame ● symbol) (Fig. 14.7). Mains burner gas flows according to the thermostat setting **Oven Gas Valve Control Knob (B)**.
5. Turn the **Oven Thermostat Control Knob (C)** anti-clockwise just into the green band for normal running (Fig. 14.9).

NOTE: Upon lighting from cold, the fan will run at high speed for approximately 20 minutes. The fan will then slow down to its normal operating speed

NOTE: Low Fire position is attained by turning **Oven Thermostat Control Knob (C)** gradually into the white band, until SMALL FLAME is observed through viewing window (G)

NOTE: It will take up to 24 hours for all ovens to reach operating temperature, the oven heat indicator may display green before this (refer to “Heat Indicator” on page 7 regarding heat indication display). Once the oven temperatures are at operating temperature it may be necessary to make fine adjustment to the oven control knob to achieve the desired temperatures. It is not advisable to make further changes to the control knob once the desired temperature is achieved.



When the cooker is lit from cold, moisture may form on the enamel which should be wiped off to prevent staining.

IF THE FLAME HAS EXTINGUISHED FOR ANY REASON, WAIT THREE MINUTES (MINIMUM) AND REPEAT THE LIGHTING PROCEDURE.

To Extinguish the Burner

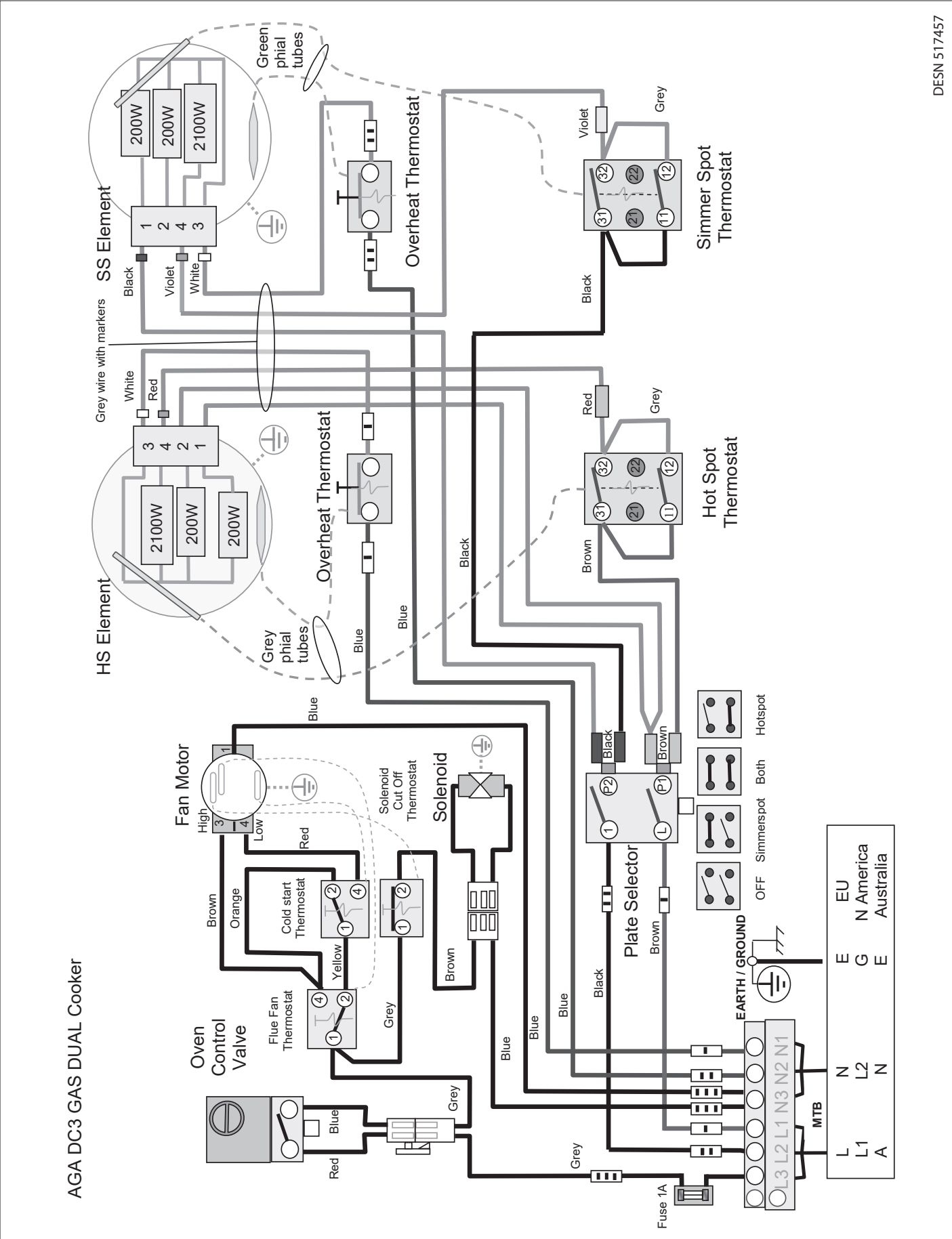
1. Turn ON/OFF gas control knob clockwise until reaching stop (●) position.
2. Press down slightly and continue turning clockwise from (●) position to the OFF position (**Fig. 14.4**)

When the burner has cooled sufficiently, lighting procedure may be repeated.

Power Failure

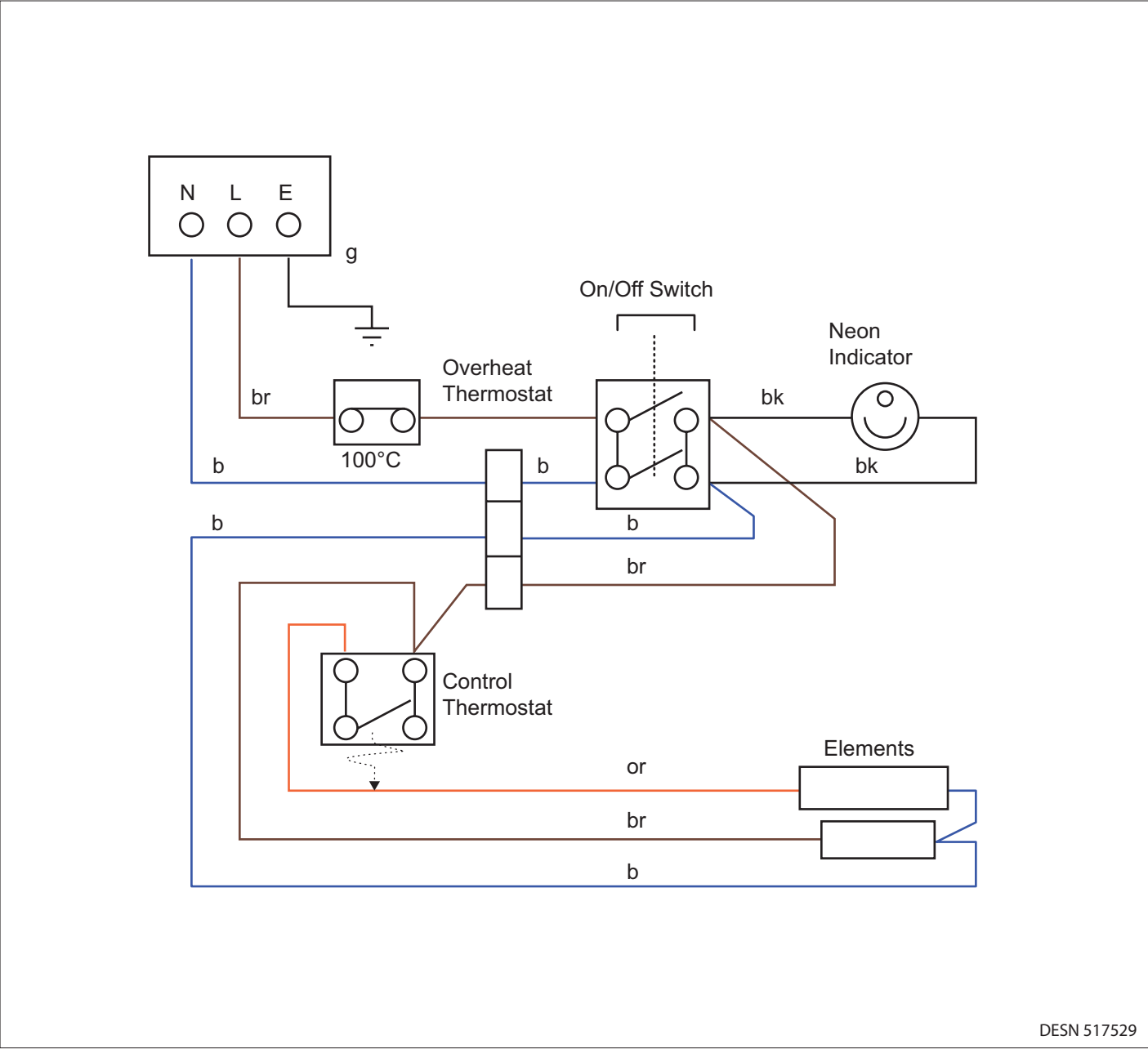
During power failure your appliance will not work until power is restored and the appliance will automatically resume with the selected functions. At any time should the appliance not operate any selected function during normal operating conditions, turn off the function at its control knob and contact AGA Service or your local AGA Specialist.

15. Circuit Diagram AGA DC3G



DESN 517457

16. Circuit Diagram AGA DC5



DESN 517529

CAUTION: LABEL ALL WIRES PRIOR TO DISCONNECTION, WHEN SERVICING CONTROLS WIRING ERRORS CAN CAUSE IMPROPER AND DANGEROUS OPERATION.

VERIFY PROPER OPERATION AFTER SERVICING

Code	Colour
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
V	Violet
w	White
y	Yellow
g	green
gr	grey

17. Technical Data

 **IMPORTANT!** See the data badge which is situated behind the plinth cover.

Gas Group	Natural Gas 2H / 2E / 2E+	2L	2E(43.46-45.3 MJ/m3(0 C))	LP Gas 3+		LP Gas 3B/P	
Gas Type	G20	G25	G25.3	G30 Butane	G31 Propane	G30	G31
Maximum Heat Input	2.2 kW	1.9 kW	1.9 kW	2.2 kW	2.1 kW	2.2 kW	1.9 kW
Thermostat Bypass	70	70	70	65	65	65	65
Main Burner Injector	112	112	112	68	68	68	68
Gas Supervision	4212	4212	4212	4207	4207	4207	4207
Inlet Pressure	20 mbar	25 mbar	25 mbar	29 mbar	37 mbar	30 mbar	30 mbar
Burner Pressure	10 mbar	10 mbar	10 mbar	25 mbar	32 mbar	25 mbar	26 mbar

18. Servicing

For continued efficient and safe operation of the appliance, it is important that an annual service is carried out by a competent Engineer. We recommend using Approved Aga Engineers as they have been factory trained and always use genuine Aga spares. In the event of your appliance requiring a service or maintenance, please call AGA Service or your authorised distributor.

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.

IMPORTANT!

- **DO NOT** alter or modify the appliance.



A hot appliance cannot be serviced.

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.



AGA CLOUD, THE FIRST AGA RECIPE APP

Download AGA Cloud to view a host of delicious step-by-step recipes tailored to your AGA appliance.

Available only in the United Kingdom and Ireland.



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.



Manufactured By
AGA Rangemaster
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

www.agaliving.com
www.agacookshop.co.uk

