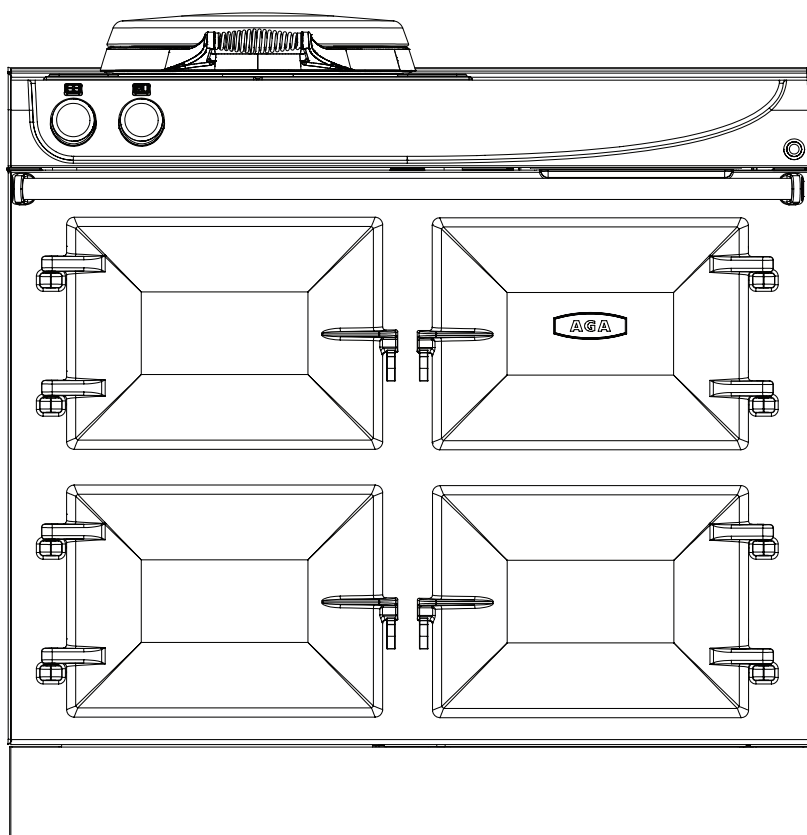




AGA R3
Model Nos
R3 110-4i, 170-5i



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.**

Useful Information

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

The serial number can be found on the rear of the appliance.

My AGA Details:

Serial No:

AGA Service No:

**AGA Dealer or store
contact No:**

Date of Installation:

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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 less than 8 years of age shall be kept away unless continuously supervised. Cleaning and user maintenance MUST not be made by children without supervision.**
-  **CHILDREN SHOULD BE KEPT AWAY FROM THE APPLIANCE AS SOME SURFACES CAN BECOME HOT TO THE TOUCH.**
-  **WARNING: ACCESSIBLE PARTS MAY BECOME HOT DURING USE. TO AVOID BURNS AND SCALDS CHILDREN SHOULD BE KEPT AWAY.**
-  **WARNING: During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the ovens.**
-  **WARNING : Any spillages should be removed from the hotplate lids before they are opened.**
-  **WARNING : This appliance is not intended to be operated by means of an external timer not approved by AGA or a separate remote-control system.**
-  **CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.**
-  **WARNING: Danger of fire: Do not store items on the cooking surfaces.**
-  **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.**
-  **IMPORTANT: Oil is a fire risk, NEVER leave pans containing oil or fat unattended during the heating or cooking period.**
-  **Never fill the pan more than one-third full of fat or oil.**
-  **Installation and maintenance must be performed by a qualified installer or service agency.**
-  **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.**
-  **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.**

This appliance operates on single phase. To adjust to 2 or 3 phase installation, an optional adapter kit must be obtained (Part No. AE4M280352).

-  **DO NOT use a steam cleaner on your cooker.**
-  **To avoid overheating, DO NOT install the cooker behind a decorative door.**
-  **For correct installation of the oven shelves, refer to the user instructions.**
-  **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.**
-  **DO NOT put oven doors or resting plates in a dishwasher.**
-  **Children should be supervised to ensure that they do not play with the appliance.**

Cooker Base or Hearth

It is essential that the base or hearth on which the cooker sits 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.

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.

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

Glues and Sealants

Exercise caution - if they 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.

General

- In the event of a fire, cover the pan 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.

Deep Fat Frying

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

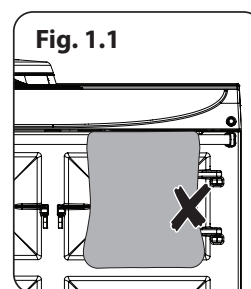


Fig. 1.1

DO NOT hang dish towels on the right hand side of the handrail when the induction hob is in use (**Fig. 1.1**). Doing so will restrict the flow of air through the induction air outlet which could affect performance.

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.

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 AGA is a radiant heat store cooker which combines the design values and cooking principles of the traditional AGA with the flexibility to turn each cooking area off and on as you require, thereby fitting into your lifestyle beautifully.

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

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).

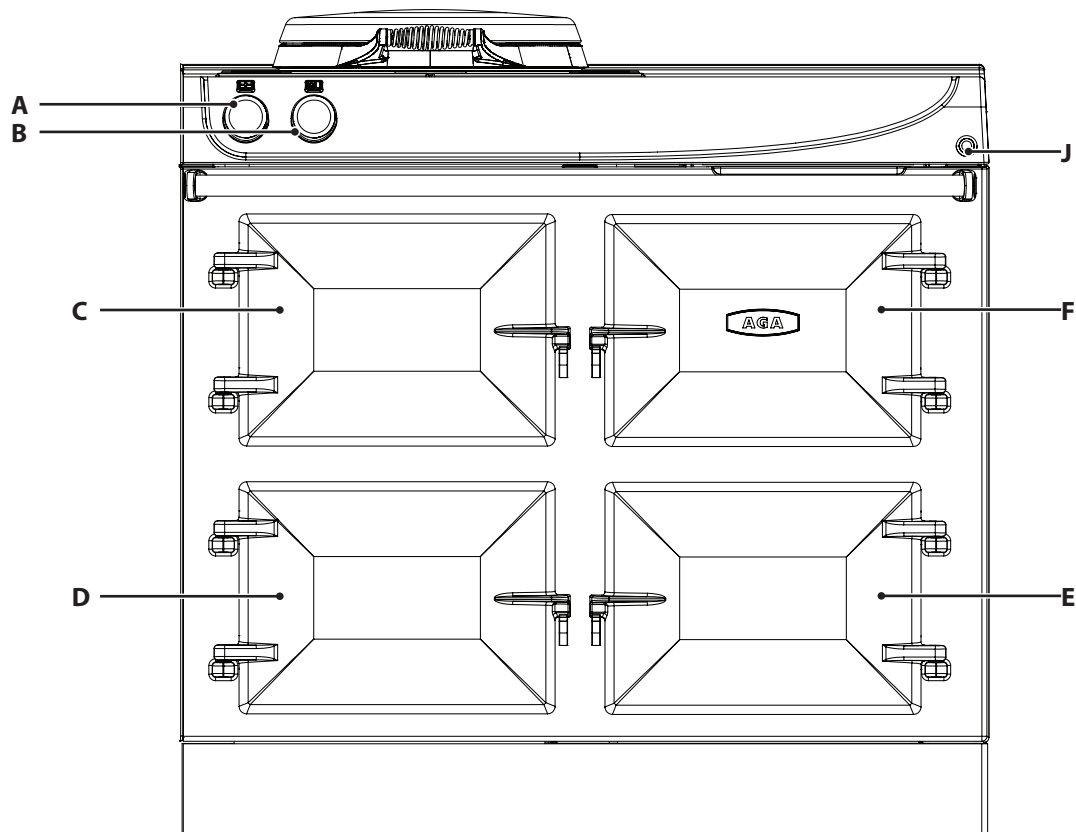
Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

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.

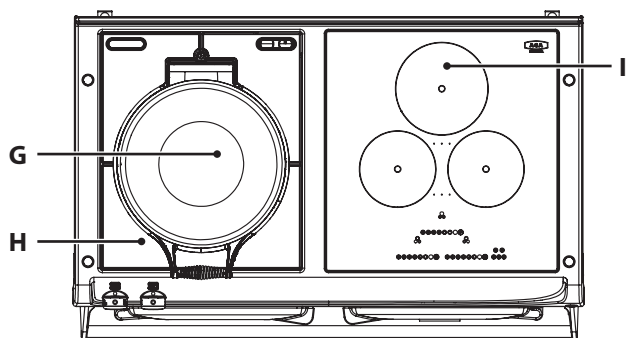
3. Overview 110-4i

Fig. 3.1



This model illustrate 110/4i

Fig. 3.2



This model illustrate 110i

Cooker overview Fig. 3.1

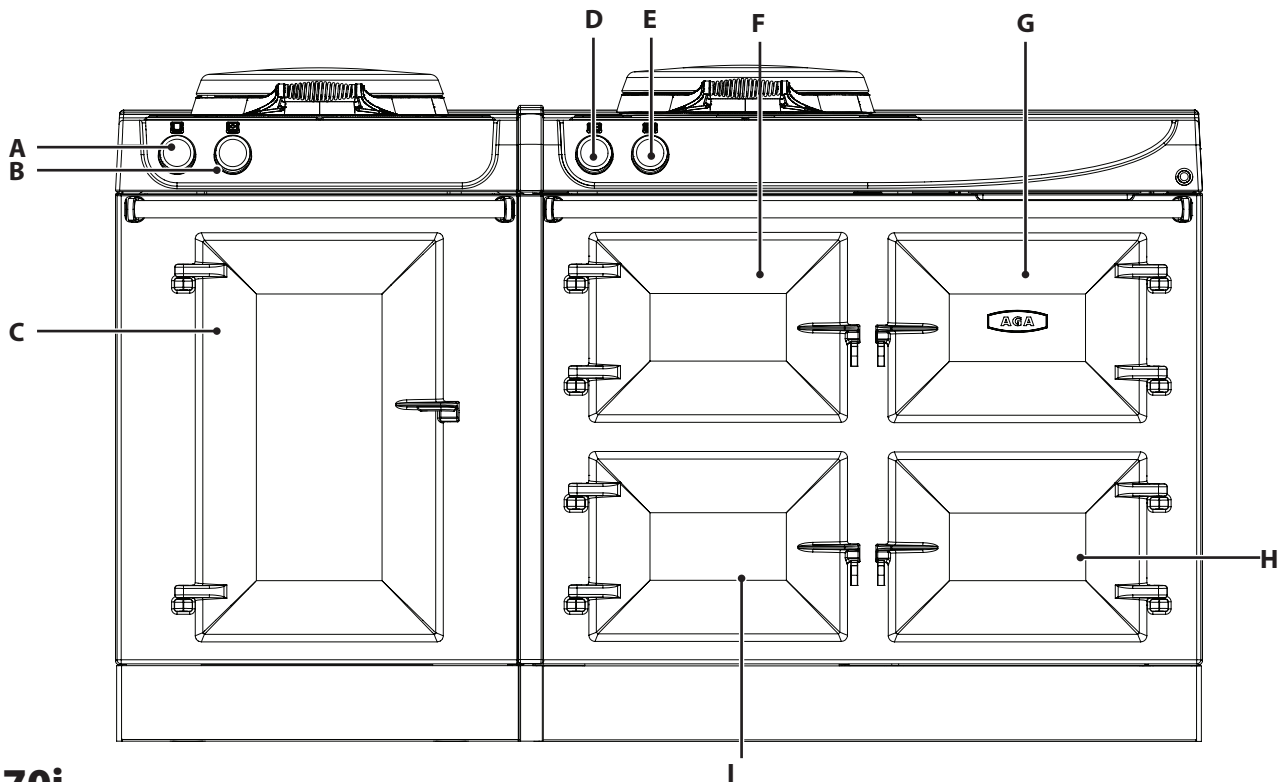
- A. Oven and grill control
- B. Simmering and Boiling plate control
- C. Top oven - ROAST
- D. Lower oven - BAKE/SIMMER
- E. Warming oven
- F. Infrared Grill
- G. Simmering and Boiling Plate
- H. Resting plate
- I. Induction Hotplate
- J. Warming oven switch

Refer to **page 6** to **page 19** for operation of the main cooker.

Refer to **page 20** to **page 27** for operation of the induction hob.

4. Overview 170-5i

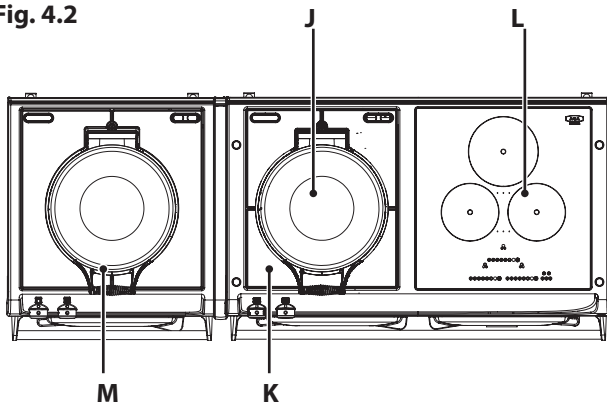
Fig. 4.1



170i

This model illustrate 170i

Fig. 4.2



This model illustrate 170i

Cooker overview Fig. 4.1

- A. Controls- Fan oven
- B. Controls- Simmering plate
- C. Fan Oven
- D. Controls- Oven and Grill control
- E. Controls- Simmering and Boiling plate
- F. Top Oven - Roast
- G. Infrared Grill
- H. Warming Oven
- I. Lower Oven - Bake / Simmer
- J. Simmering and Boiling Plate
- K. Top plate and resting area
- L. Induction Hotplate
- M. Simmering Plate

Refer to **page 6** to **page 19** for operation of the main cooker.

Refer to **page 16** to **page 19** for operation of the additional fan oven.

Refer to **page 20** to **page 27** for operation of the induction hob.

5. Aga R3 General Operation Guidance

Your new AGA cooker is a fully electric heat storage appliance. The appliance requires only a low power supply via two 13 amp connections.

The AGA R3 radiant 3 series operates like a traditional heat storage appliance which can also provide gentle background heat into your kitchen.

The AGA would typically be left at cooking temperature 24 hours a day (see details below for typical heat up times).

The R3 however is far more versatile providing additional control and flexibility, since it allows individual control of ovens and hotplates. There is also a high speed infrared grill. If desired individual functions such as hotplates and ovens can be turned off or on even down to the 'e' setting to further reduce energy usage.

Warm up times

As the AGA works on the principle of stored radiant heat within the castings and ovens, with the lower power requirement, time is required to gather heat from the electric elements and to fully saturate each heating zone.

The following are approximate heating up times from cold.

Cast iron ROAST oven	- 2 hours 10 mins
Radiant BAKE/SIMMER oven	- 2 hours
'e' setting (Roast oven reverts to a Bake temperature and the lower oven to simmer.	- 1 hours 30 mins
Boiling plate	- 40 mins
Simmer plate	- 20 mins

6. The Controls

When switching on the AGA cooker for the first few times, there are two things you may notice, neither of which should cause concern.

The AGA cooker will emit an odour for a short while, this is simply due to the protective oil we put on the hotplate and ovens burning off. Due to the newness in the first couple of hours, it is advisable to open the kitchen window while this takes place.

Condensation may occur on the top and front plate whilst the AGA cooker is heating up, caused by the insulation lagging and starch binder on the element insulation drying out. The condensation should be wiped away as soon as possible to prevent staining the enamel.

Your AGA has the external appearance of a classic AGA heat storage enamelled cast iron cooker. However, it's flexibility is almost unbounded because in place of a single heat source each cooking zone has its own electrically heated cast iron element (s). The separation of cooking zones, allows a choice of control. You are able to select only the zones that you want, or need, to use.

Cooker hoods and oven venting

It is recommended that this AGA is fitted with a cooker hood above it. The AGA venting system is located on top of the AGA and is designed for venting the moisture from the ovens. The cooker hood should be positioned not less than the minimum height as recommended by the manufacturer, from the top of the AGA.

Hobs	
OFF	
Simmering	
Boiling	
Oven & Grill	
OFF	
Roast oven ON	
Bake oven ON	
Simmer Oven ON	
Roast and Bake Ovens ON	
Roast and Simmer Ovens ON	
'e' Setting	
Grill	
Warming Oven	
Bottom Right-hand Oven ON = Green Neon	

7. The Ovens

The upper oven in your R3 is the traditional AGA Roast oven, manufactured from cast iron for maximum heat retention and the best radiant cooking. Over period of time they will become individually seasoned.

However, the oven will rust if high moisture content foods are not covered or spillages not cleaned up. It is also not advisable to leave full or partially filled saucepan/utensils with high moisture content in the ovens when they are not in use. To season the oven a light vegetable oil is ideal (corn oil is best) spray oil can also be recommended. Any stubborn stains can be removed with the wire brush supplied.

The lower **BAKE/SIMMER, WARMING** oven and **GRILL** compartments are enamelled and do not need to be seasoned.

General advice

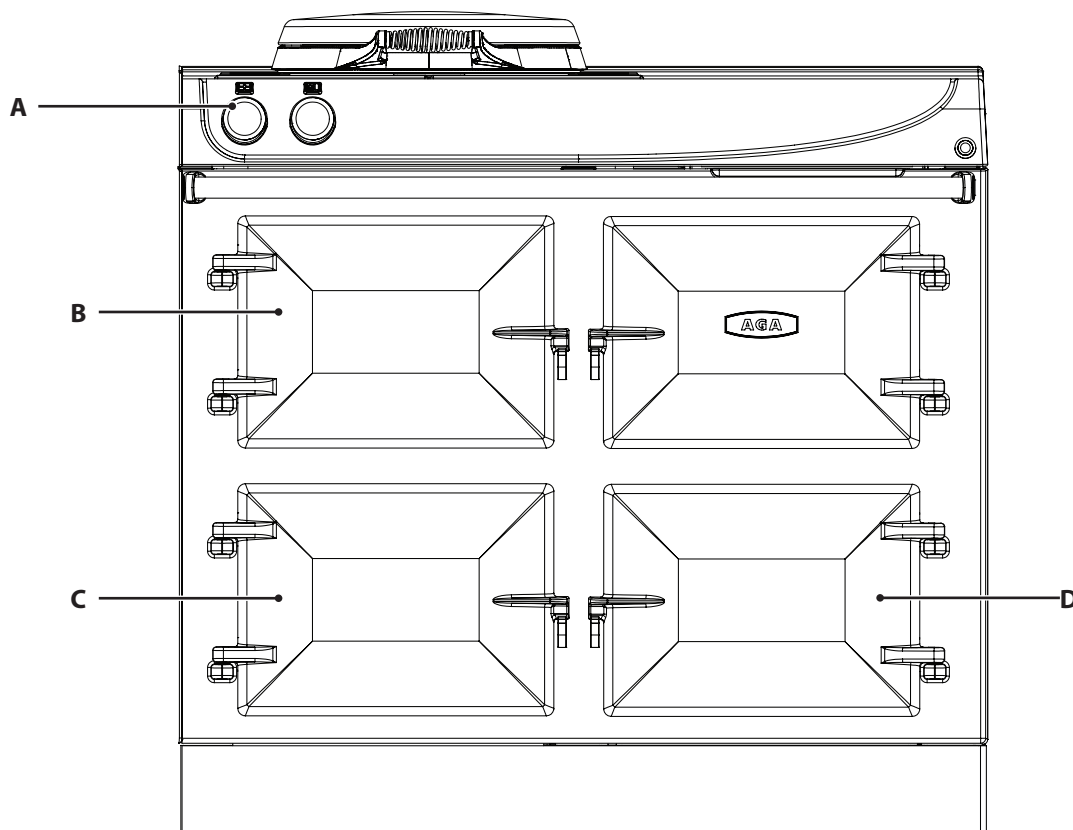
Food should not be placed into any oven until it is up to normal operating heat. The oven doors should not be left open for long periods of time during cooking and heating up.

Store the cold plain shelf outside the cooker. Use it cold in the roasting oven to deflect heat from the top of the oven, creating a more moderate oven temperature underneath. It can also be used as a baking sheet when the cast iron oven is set to ECO.

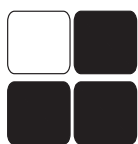
Cooker overview Fig. 7.1

- A. Oven and grill control
- B. Top oven - ROAST
- C. Lower oven - BAKE/SIMMER
- D. Warming oven

Fig. 7.1



Roasting oven setting



The roasting oven setting is indirectly heated by two elements, one in the base of the oven and the other in the roof. These elements heat the cast iron within to provide cooking results consistent with the traditional AGA heat-storage cooker, with the flexibility of being able to turn

the oven off when not in use.

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

When cooking on the base of the roasting oven, place the floor grid on the base before putting the food into the oven. This lifts the food away from the base element to ensure best cooking results are achieved.

The roasting oven setting 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 setting is that any fat is burnt off when the oven is at full heat, just brush out occasionally to remove the carbon deposits.

The roasting oven setting is excellent for bread and pastries. Quiches in ceramic or pies in Pyrex dishes need not be baked blind as when they are in 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 flat tins conduct heat quicker than ceramic and may need less cooking time.

The specially designed AGA 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 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.

Baking oven setting



The baking oven is indirectly heated by one heating element under the base of the oven. Heat is then conducted around the outside by a twin wall cavity to provide full heat saturation.

This setting is a moderate heat, so is ideal for cakes, biscuits, also anything which

requires medium heat such as fish pie, lasagne, soufflés, crumbles, roulades. Meat and poultry can be cooked here; most things which can be cooked in the roast oven can be cooked in the baking oven but for a longer time.

For the best results when cooking cakes do allow at least the two hour heat up 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 heat.

For best results when cooking cakes

- place in the middle of the oven
- if more than one tray, swap cakes around towards the end of baking to even browning
- ensure space around the trays for even air flow

We do not recommend use of the cold plain shelf or the AGA full size roasting tin in this oven, as air flow could be restricted, which may affect cooking results. Instead we recommend using cookware which sits on the oven shelf and allows free air movement around the oven.

A full range of additional AGA cookware can be found at your AGA specialist, or online, at www.agacookshop.co.uk.

Simmering oven



The lower Baking oven has 2 settings. This setting on the control will reduce the heat to a simmer setting.

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'.

Simmer oven guidance

- Allow the ovens to heat fully, refer to heat up times **page 6**
- To get the very best performance, we recommend to use AGA cookware with thick bases and stacking lids.
- **DO NOT** place dishes directly on to the oven base. Always place onto either a shelf or the floor grid.
- Joints of meat and poultry should be brought up to heat ideally on the roasting oven setting for 30-45 minutes, then transferred to the simmering oven.
- This method is unsuitable for stuffed meat and stuffed 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 simmering oven.
- Always thaw frozen food completely before cooking.
- Root vegetables will cook better if cut into small pieces.
- Adjust seasoning and thickenings at the end of the cooking time.
- 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.

Warming oven



The warming oven is indirectly heated by one element in the base of the oven.

The **OVEN IS NOT A HOLDING OVEN** and therefore is not designed to hold food at a given temperature for long periods.

The warming oven is designed to keep prepared food warm for a short period until it is convenient to serve.

Operate the warming oven via the separate switch at the right-hand side of the hotplate. A green neon indicates that the warming oven is on.

The 'e' setting

The R3 has an 'e' setting which will reduce running costs and the useful heat into the room will be reduced.

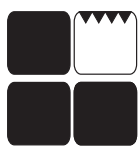
The heating up time to full temperature from the 'e' setting is approximately 1 hour.

The 'e' setting will reduce the ROAST oven to a low bake temperature; the lower BAKE oven will reduce to a simmer temperature.

The cast iron upper oven is ideal for baking, especially when baking is required over longer periods for example ideal for fruit cakes

PLEASE NOTE: If you wish to bake in the cast roast oven when it has been at full temperature, you have to select the 'e' setting. Because of the heat retention characteristics of cast iron, the oven will hold its heat for a considerable amount of time. Therefore allow approximately 2 hours for the temperature to cool down.

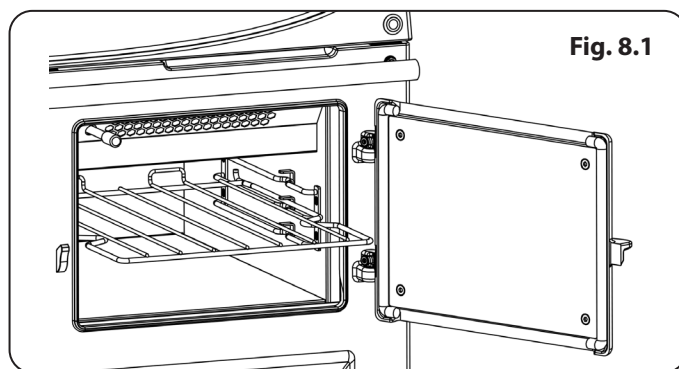
8. The Infrared Grill



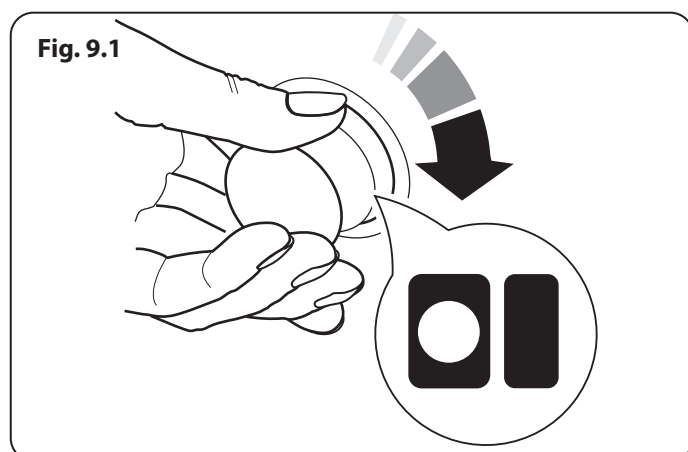
CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

THE GRILL DOOR MUST BE KEPT OPEN WHEN THE GRILL IS ON.

1. When operating the grill, the cooling fan will also operate. After use the fan may continue to operate to cool the product down.
2. If you close the door in use, the grill will turn off, the fan may continue depending on how long the grill has been in use.
3. **Please Note:** when the grill is in use the power is cut to the ovens. Normal grilling unless for very long periods will not affect the heat retention in the ovens. If cooking in the ovens at the same time as operating the grill you may need to extend the cooking time.
4. For best results pre heat the grill for approximately 2 minutes.
5. The grill has 3 shelf positions (see **Fig. 8.1**)
Use the higher positions for fast cooking
Use the lower positions for slower cooking
6. The large grill pan/meat tin with grill rack can be stored in the base of the grill compartment, when the grill is off.



9. The Hotplate



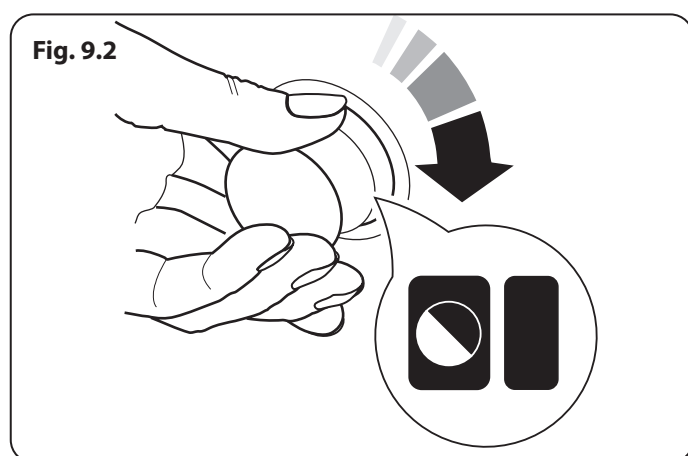
The cast iron hotplate is operated manually and is machined flat to give the best all-over contact with the AGA saucepans, grill pan, frying pan and kettle.

The boiling plate is the hottest with the simmering plate being cooler. The hotplate can be used completely independently from the ovens.

The whole hotplate area can be used for cooking and several pans can be accommodated on the plate at any one time. The hotplate is set very slightly above the top plate to minimise scratching as the pans are pulled to one side to simmer.

The chrome insulated cover is brought down over the hotplate when it is heating up or not in use. When the hotplate is 'ON' the insulated cover will be warm. We strongly advise not to put anything such as kettles, saucepans or baking tins directly onto the insulated cover because it will show any scratches - invest in a chef's pad to protect the surface if the cover is to be used as a resting place!

Keep the hotplate clear of any burnt on food or crumbs by brushing with the wire brush, supplied with your AGA. Cleaning details can be found "**Cleaning & Caring**" on page 33.



Hotplate Controls

The boiling plate setting (Fig. 9.1)

(heat up time approx 35 mins - 40 mins)

The hottest setting, the boiling plate setting is used for boiling, grilling, 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 saucepans 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 setting is too hot to cook food directly on it.

The simmering plate setting (Fig. 9.2)

(heat up time approx 20 mins)

The simmering plate setting is the cooler of the two settings 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, drop scones, searing scallops and even a non-fat fried egg! Slow cooked toast can be made on the simmering plate setting, no need to use the AGA toaster here.

The resting plates

The resting plates are useful when you wish to move a pan off boil or to a lower temperature.

Take care when removing and replacing the cast iron resting plates, as they are heavy. Ensure they are cold before removing.

Removing resting plates

Insert lifting tool **Fig. 9.3** in recess at rear of resting plate. Lift up at rear, then slide out carefully from the side, **Fig. 9.4**.

Replacement of resting plates

Replace resting plates carefully, as shown in **Fig. 9.5**.

Fig. 9.3

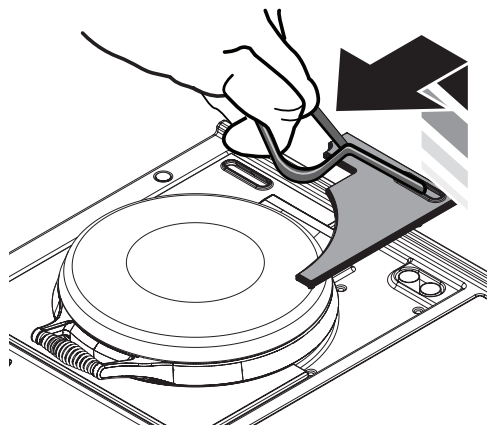


Fig. 9.4

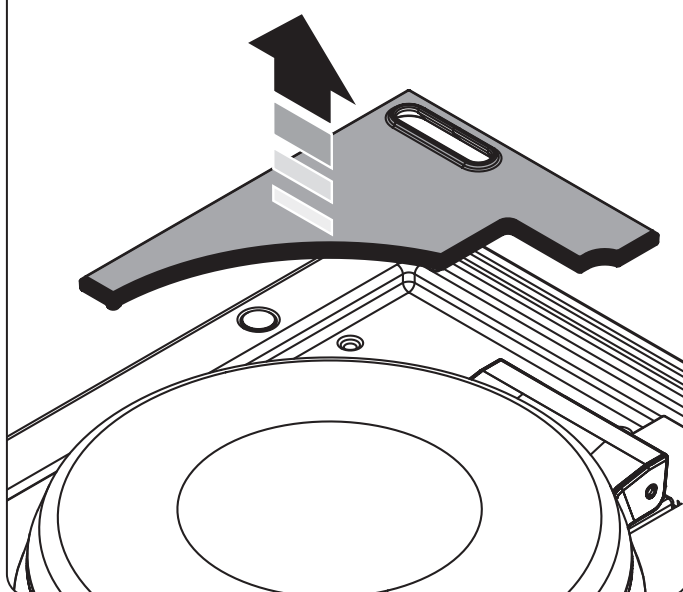
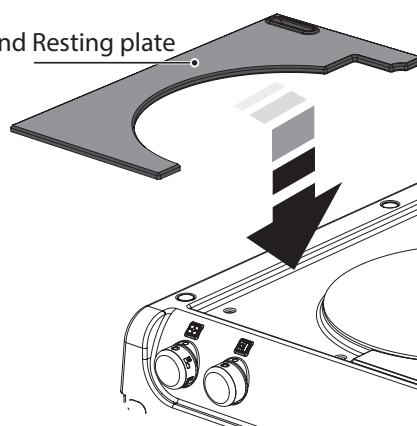


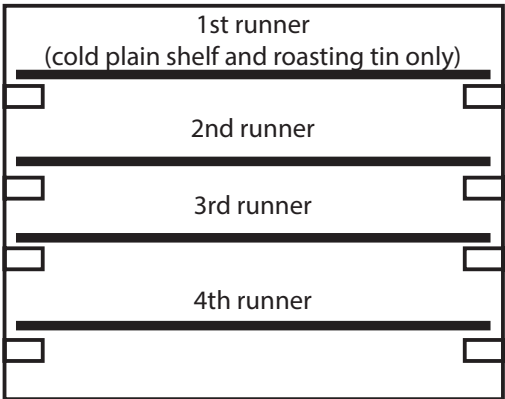
Fig. 9.5

Left-hand Resting plate

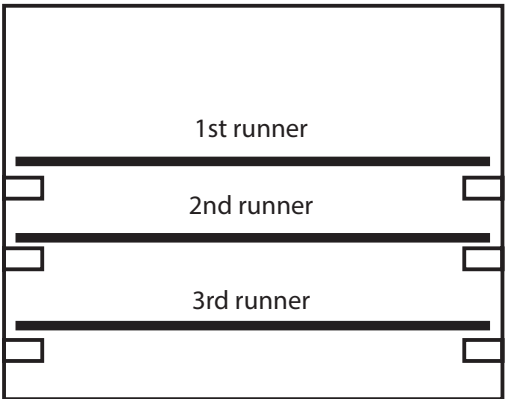


10. Cooking Table - Roast and Lower Ovens

Roast oven		Ideal for
1st runner		Grilling (1st runner only suitable for cold plain shelf and roasting tin).
2nd runner		Grilling, browning, gratin.
3rd runner		Small pastries, scones, bread rolls, Yorkshire puddings.
4th runner		Roast meat and poultry.
Oven grid shelf on base of oven		Bread loaves, pastries, roast vegetables.
Floor grid on base of oven		Quiches, pies, pizza, shallow frying.
Top oven 'e' setting		reverts upper oven to baking temperature
2nd runner		Whisked sponges.
3rd runner		Baked fish, soufflés, shepherd and cottage pie, lasagne, some biscuits and small cakes.
4th runner		Biscuits, small cakes, muffins, shortbread.
Oven grid shelf on base of oven		Victoria sandwich, fruitcake, traybakes and cheesecake.
Lower Baking Oven		
1st runner		Whisked sponges, some biscuits and small cakes. Baked fish, soufflés, shepherd and cottage pie, lasagne, Victoria sandwich, fruitcake, traybakes and cheesecake. Suitable for batch baking, additional trays of biscuits and cakes but always swap trays around before end of cooking to even browning.
2nd runner		
3rd runner		
Lower Simmer Oven or 'e' setting		
For casseroles, stock, milk puddings and similar dishes bring to heat on the hotplate or induction hob, then transfer to the simmering oven (one exception is meringues). Meringues can be dried out on baking trays placed on position 2. Rich fruit cakes can also be cooked here for a long time on position 2.		



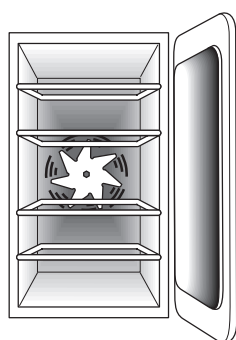
Upper cast oven



Lower oven

11. Fan Oven *(Models 170, 170i)*

Fig. 11.1



Tall fan oven

Operation for Fan oven

Fan ovens circulate hot air continuously, which means faster, more even cooking. The recommended cooking temperatures for a fan oven are generally lower than those for a non-fan oven.

Operating the Oven

Fan Oven

Turn the temperature selector to the desired temperature (**Fig. 11.2**).

The oven will take approx 10 minutes until it has reached the temperature you selected.

It will then cycle on and off during cooking as the oven maintains the selected temperature.

Accessories

Oven Shelves

The oven shelves are retained when pulled forward but can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides (**Fig. 11.3**).

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward (**Fig. 11.4**).

To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back.

⚠ DO NOT put the glide-out shelf runners in a dishwasher.

Oven Shelves

The fan oven is supplied with four flat cooking shelves (**Fig. 11.5**), and a plate-warming shelf (**Fig. 11.6**).

When using the tall oven, you can cook on all four shelves at the same time, but make sure that they are well spaced out to allow the hot air to circulate.

The baking sheet (**Fig. 11.8**) is designed specifically for use in the lower oven, placed directly on the grid shelf. It is the recommended size to use when cooking scones, biscuits, meringues or pastry items.

Shelf Support Removal

To clean the oven sides, slide out the shelves, unhook the supports from the oven sides and lift out (**Fig. 11.7**).

Fig. 11.2

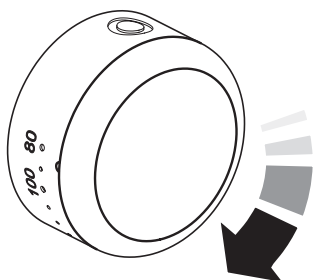


Fig. 11.3

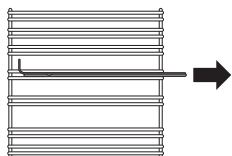
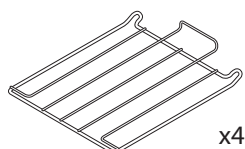


Fig. 11.4

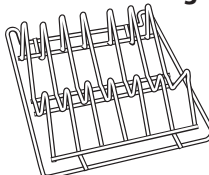


Fig. 11.5



x4

Fig. 11.6



x1

Fig. 11.7

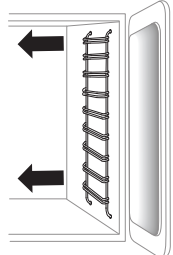
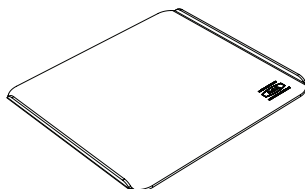


Fig. 11.8



x2

Cooking tips for your Fan Oven

General oven tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray are:

- depth: 340 mm (13 3/8") by width: 340 mm (13 3/8") in the main oven
- depth: 321 mm (12 5/8") by width: 289 mm (11 3/8") in the tall oven.

When the oven is on, DO NOT leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

Cooking Table - Fan Oven

The oven will take approx 10 minutes until it has reached the selected temperature.

The oven control settings and cooking times given in the table below are intended to be used **as a guide only**. Individual tastes may require the temperature to be altered to provide a preferred result.

When using recipes, reduce the fan oven temperature by 10 °C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.

Food	Fan Oven Temperature	Approximate Cooking Time	
Meat			
Beef (no bone)	150 °C	30-35 minutes per 500g +30-35 minutes.	Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.
	190 °C	20-25 minutes per 500g +20-25 minutes.	
Lamb	150 °C	30-35 minutes per 500g +30-35 minutes.	
	190 °C	25-30 minutes per 500g +25-30 minutes.	
Pork	150 °C	35-40 minutes per 500g +35-40 minutes.	
	190 °C	25-30 minutes per 500g +25-30 minutes.	
Poultry			
Chicken	150 °C	20-25 minutes per 500g +20-25 minutes.	For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing.
	190 °C	15-20 minutes per 500g +15-20 minutes.	
Turkey	150 °C	20 minutes per 500g +20 minutes.	
	190 °C	15 minutes per 500g +15 minutes.	
Duck	150 °C	25-30 minutes per 500g.	For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.
	190 °C	20 minutes per 500g.	
Casserole	130 °C-140 °C	2-4 hours according to recipe.	
Yorkshire Pudding	210 °C	Large tins 30-35 minutes; individual 10-20 minutes.	
Cake			
Very rich fruit - Christmas, wedding, etc.	130 °C	45-50 minutes per 500g of mixture.	Position the baking tray with the front edge along the front of the oven shelf.
Fruit 180 mm tin	140 °C	2-2½ hours.	
Fruit 230 mm tin	140 °C	Up to 3½ hours.	Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.
Madeira 180 mm	150 °C	80-90 minutes.	
Queen cakes	180 °C	15-25 minutes.	
Scones	210 °C	10-15 minutes.	
Victoria sandwich			
180 mm tin	170 °C	20-30 minutes.	
210 mm tin	170 °C	30-40 minutes.	
Desserts			
Shortcrust tarts	190 °C	20-30 minutes on a preheated tray.	Position the baking tray with the front edge along the front of the oven shelf.
Fruit pies	190 °C	35-45 minutes.	
Tartlets	190 °C	10-20 minutes according to size.	Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.
Puff pastry	200 °C	20-40 minutes according to size.	
Meringues	90 °C	2-3 hours.	
Baked egg custard	150 °C	45-60 minutes.	
Baked sponge pudding	170 °C	40-45 minutes.	
Milk pudding	130 °C-140 °C	2 to 3 hours.	
Bread	200 °C	20-30 minutes.	
Fish			
Fillet	190 °C	15-20 minutes	
Whole	190 °C	15-20 minutes per 500g.	
Steak	190 °C	Steaks according to thickness.	

Simmer Plate

A simmer plate is fitted above your conventional fan oven, it complements the boiling plate on the right-hand side (**Fig. 11.9**).

For simmer plate temperature guide, please refer to table opposite.

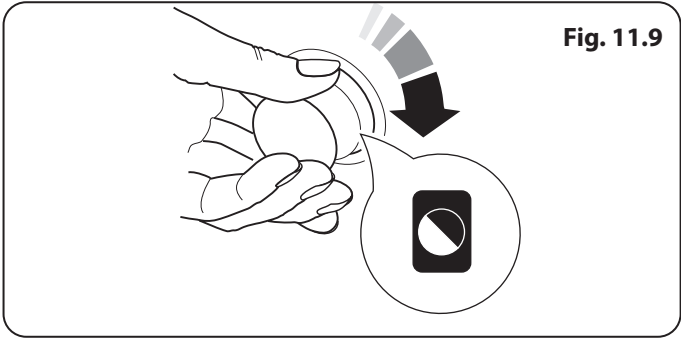


Fig. 11.9

Time (mins)	Approximate temperature with lid down
5 mins	65 °C - 70 °C
10 mins	140 °C - 150 °C
15 mins	190 °C - 210 °C
20 mins	200 °C - 220 °C

12. 3 zone induction hotplate (110/i & 170/i models only)

Fig. 12.1

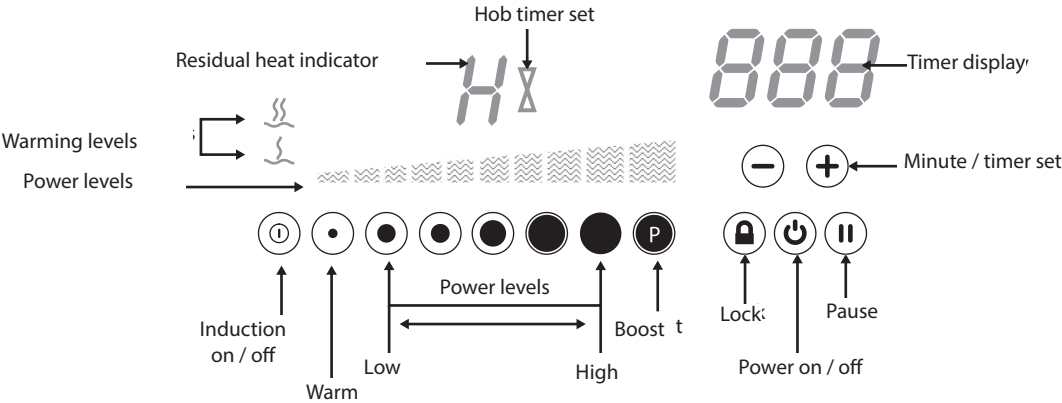
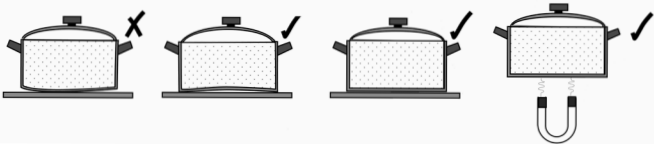


Fig. 12.2



The induction hobs works independent of the AGA hotplate and ovens. The entire induction hob functions are accessed via the touch pads built into the ceramic surface of the induction hotplate.

Pans

It is important to use pans that are specifically recommended for induction cooking. Generally stainless steel, special pans with stainless steel bases, enamelled steel, or cast iron pans with flat enamelled bases are suitable. It should be noted that some grades of stainless steel pans may not function or may be slow to heat.

All copper and all aluminium constructed pans or ceramic pans, will not work on an induction hob. If you are unsure of a pan, try a quick test using a magnet on the pan base (Fig. 12.2). A strong attraction between magnet and pan, will normally indicate a suitable pan. Weak or no attraction usually indicates a pan that is not suitable. Do not forget to remove the magnet before using the pan on the hob.

Use pans that are the same size or slightly larger than the marked area. Smaller pans will take longer to heat. Using a pan with a lid will help pan contents boil more quickly.

Ideally pans should have near flat bottoms to maximise induction efficiency.

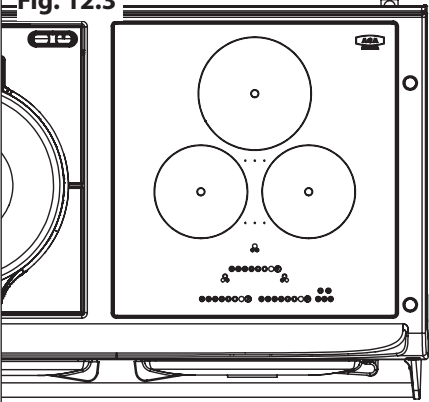
Most types of pans will generate a faint audible sound during the cooking process and this is perfectly normal. The level of sound will vary depending on the type and style of pan used.

AGA accessories can be viewed at your local AGA specialist or online at www.agacookshop.co.uk.

Pan Detection

When the power is on and a power level is selected, the pan detection will be automatic whenever the pan is placed within or removed from the cooking zone on the hob. (See Fig. 12.3 for defined pan area and pan location).

Fig. 12.3



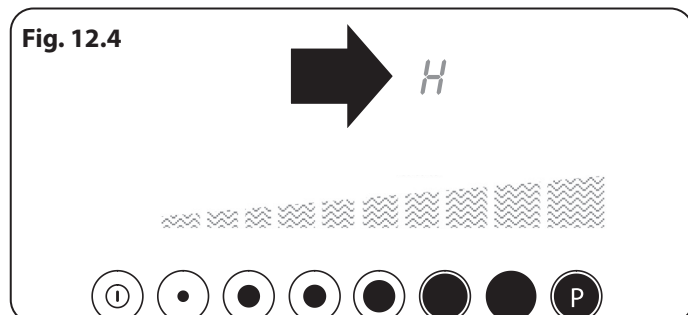
DO NOT USE THE FRONT 2 ZONES WITH A GRIDDLE PAN

Display Indicators			
A	Auto Cook	Warming settings	
U	Pan detection	Timer set	
H	Residual heat	Pause set	
P	Boost	Power levels	
		Prolonged pad contact	

Residual Heat Indicator

The hob surface will get hot when in use, this is due to heat being conducted from the cooking pan. The hob surface will also remain hot for a while after use.

After the cooking period the hob hot indicator (**Fig. 12.4**) will be displayed and for a short period of time after power off.



Control Panel Fig. 12.1

Always use positive finger contact on the touch pads to ensure a good control response.

Touch pads may not respond if the hob control area is wet. Touch pad area should be dried using paper towel.

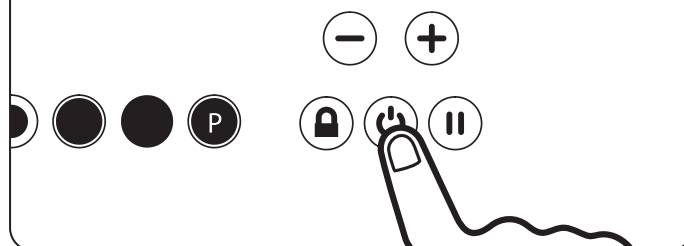
Overheat Protection

Power levels will be automatically reduced if excessive high temperatures are monitored below the cooking zone. If high temperatures are detected it will not be possible to adjust the power level to a higher level than shown in the visual displays.

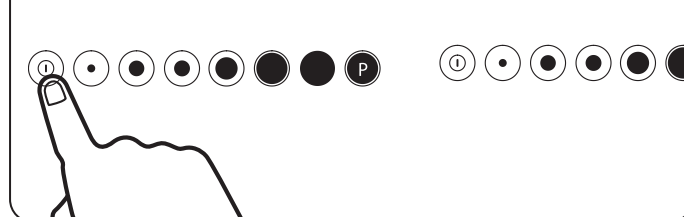
Should a pan be allowed to boil dry the overheat system will turn the hob off.

Using the Induction Hob

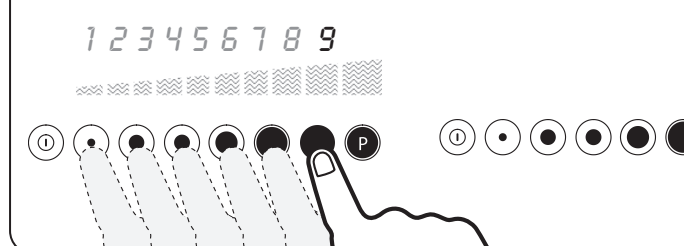
Step 1. To switch on touch the standby.



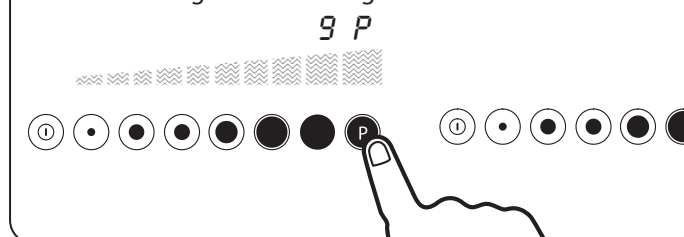
Step 2. Touch the induction on. If power level is not set within 20 seconds the unit will automatically switch off.



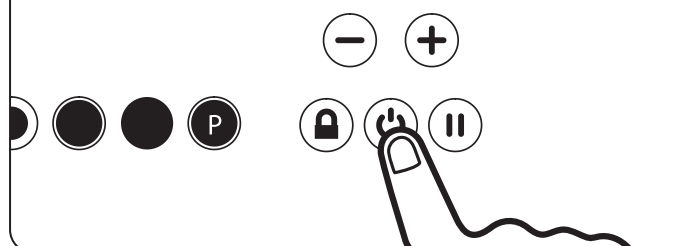
Step 3. Set the required power level.



Step 4. Boost level. Power boost will last for 10 mins, before reverting back to setting.

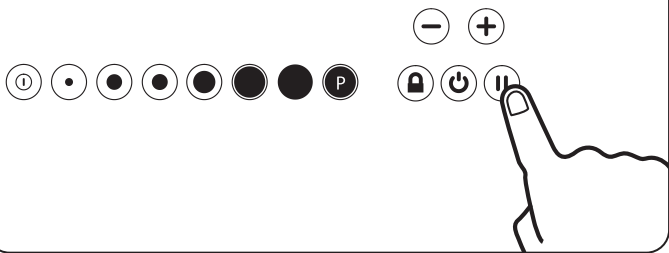


Step 5. To switch off touch the standby.

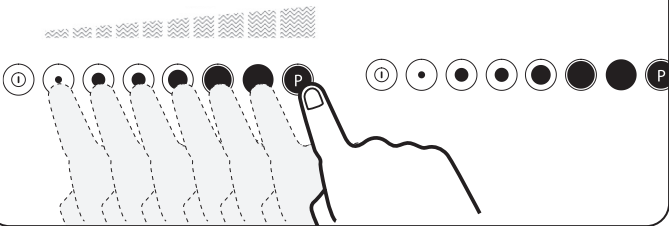


Pause

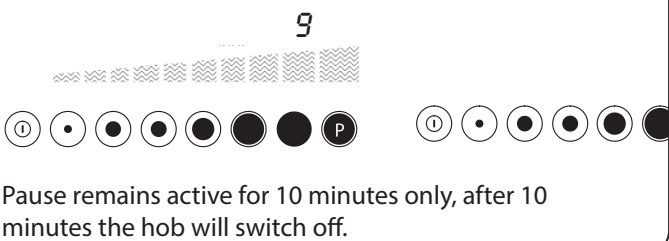
Step 1. To interrupt the cooking period, touch the pause.



Step 2. To recommence cooking, touch the pause and slide your finger the full length of the power level pads.



Step 3. The original power level will be automatically set.

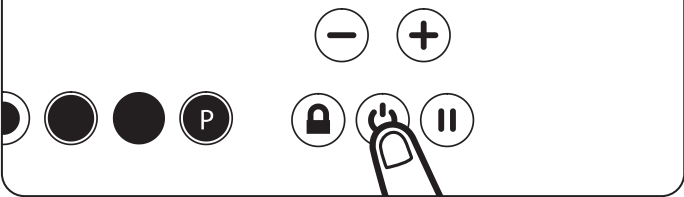


Warming Function

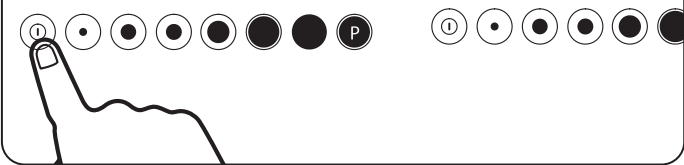
The warming function will keep cooked food warm for a set period of time.

Level	Temperature	
1 	40°C 104°F	Melting
2 	70°C 158°F	Warming
3 	94° C	Simmer

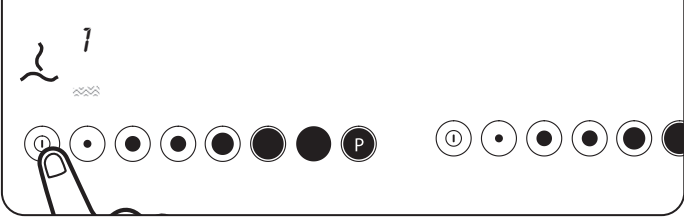
Step 1. To switch on touch the standby.



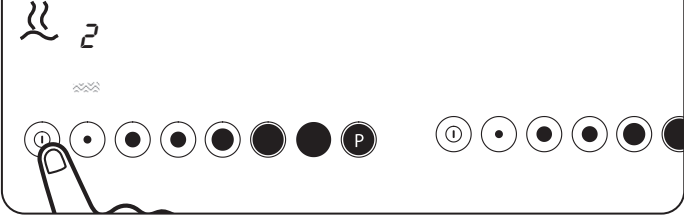
Step 2. Touch the induction on. If power level is not set within 20 seconds the unit will automatically switch off.



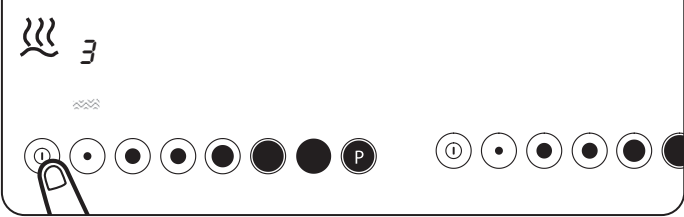
Step 3. Touch the first power level pad to select warming level one.



Step 4. To select the second warming level, touch and hold the first power level.



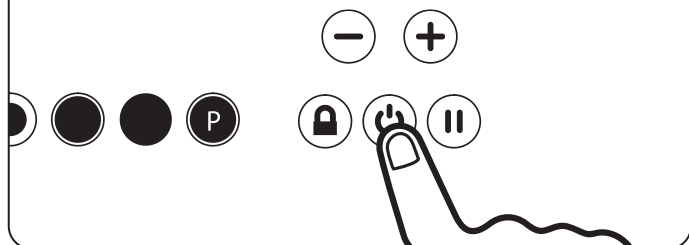
Step 5. To select the third warming level, touch and hold the first power level.



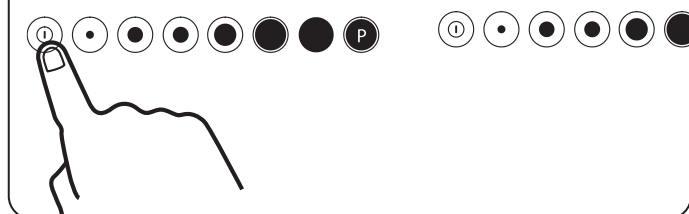
Auto Cook

The Auto Cook feature allows the pan contents to be brought up to a high temperature rapidly, before reverting back to the set power level.

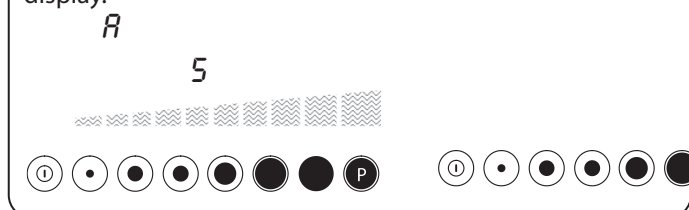
Step 1. To switch on touch the standby.



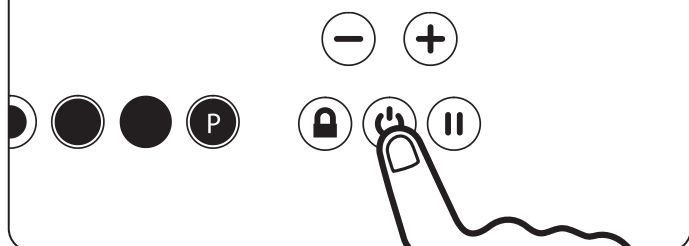
Step 2. Touch the induction on. If power level is not set within 20 seconds the unit will automatically switch off.



Step 3. Touch required power level pad for 5 seconds. The symbol *A* along with the power level, will flash in the display.



Step 4. To switch off touch the standby.



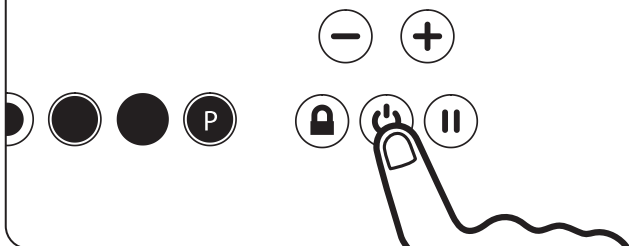
Timer Function

The timer functions do not start or stop a cooking process. The hob has two individual timers:

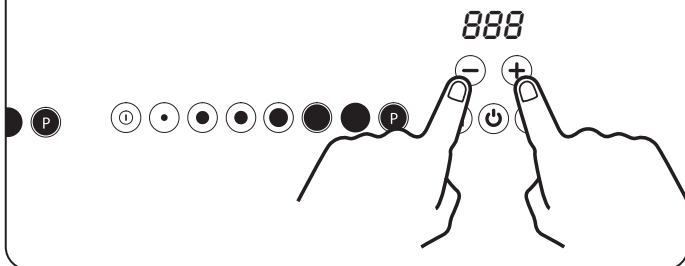
1. **Kitchen Timer**, for general kitchen timing requirements, for example, timing food cooked in an oven.
2. **Minute Minder**, for timing the duration of the induction cooking process.

1. Kitchen Timer

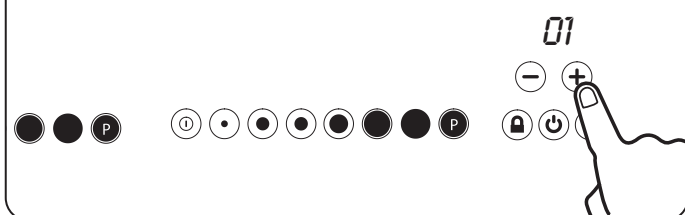
Step 1. To switch on touch the standby.



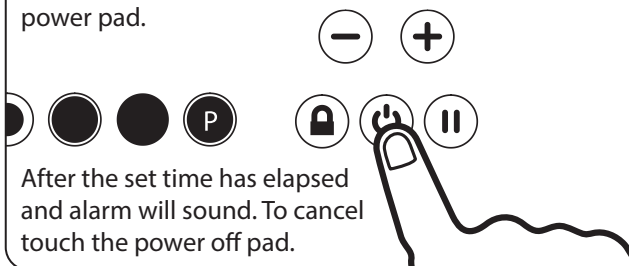
Step 2. Press the "-" and "+" button together.



Step 3. A time can now be set using - or +. The count down will commence after a few seconds.

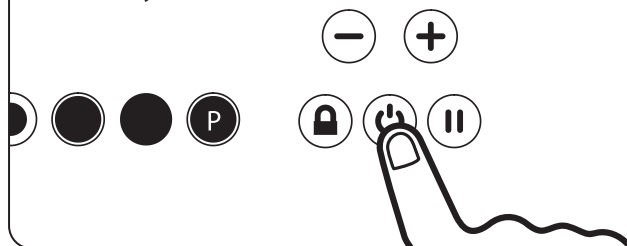


Step 4. If an instant countdown is required touch the power pad.

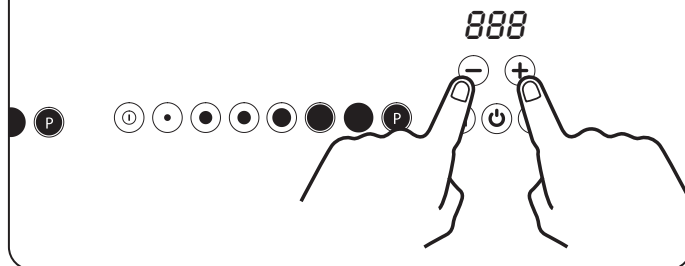


Modify Kitchen Timer

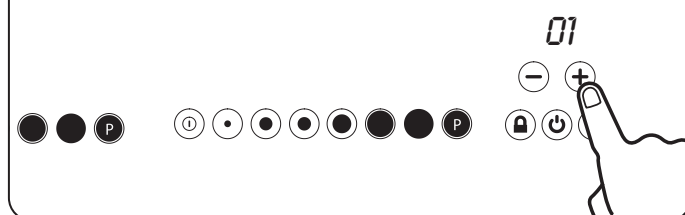
Step 1. To modify or cancel a previously set time, touch the standby.



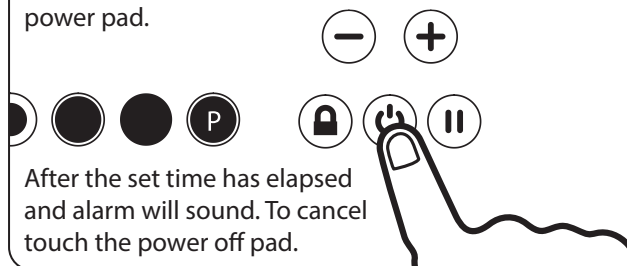
Step 2. Press the "-" and "+" button together.



Step 3. The time can now be modified by using the - or +. 0 to cancel.

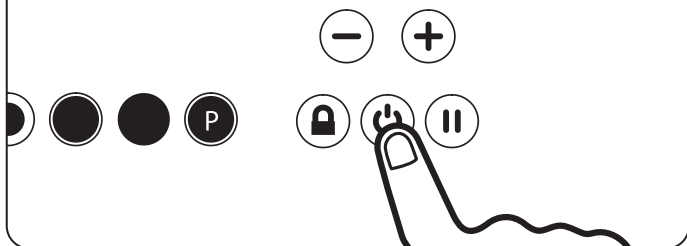


Step 4. If an instant countdown is required touch the power pad.

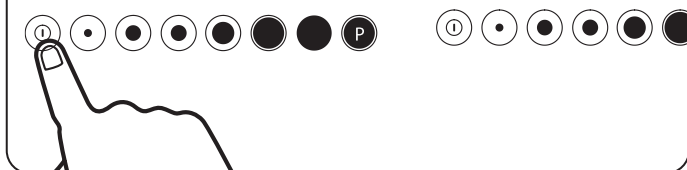


2. Minute Minder

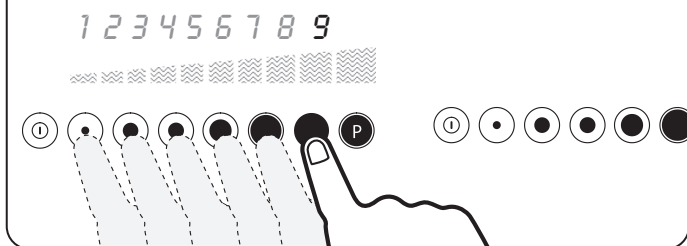
Step 1. To switch on touch the standby.



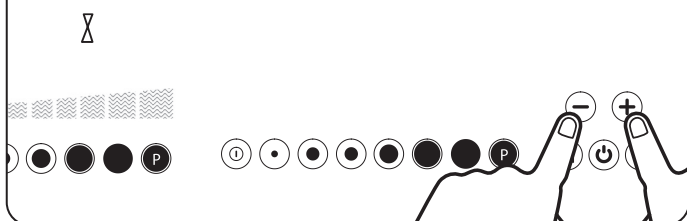
Step 2. Touch the induction on. If power level is not set within 20 seconds the unit will automatically switch off.



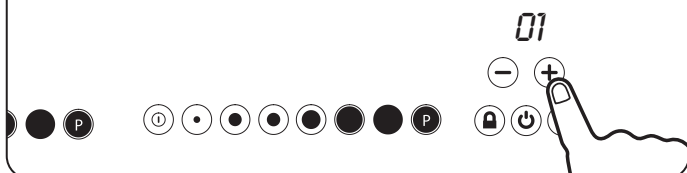
Step 3. Set the required power level.



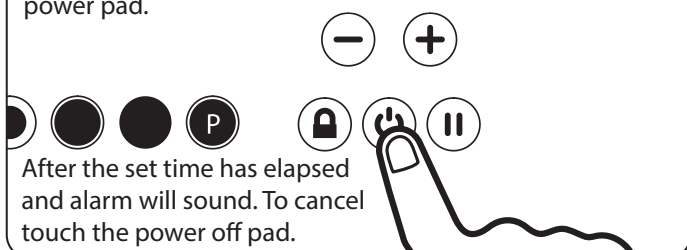
Step 4. Press the "-" and "+" button together.



Step 5. The time can now be set by using the - or +. The count down will commence after a few seconds.

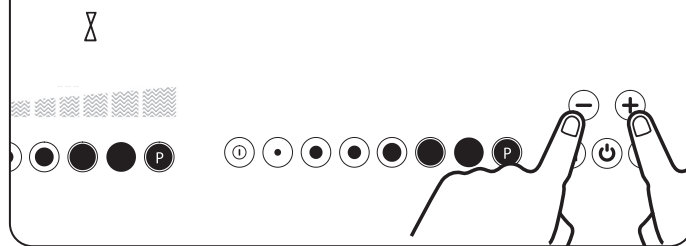


Step 5. If an instant countdown is required touch the power pad.

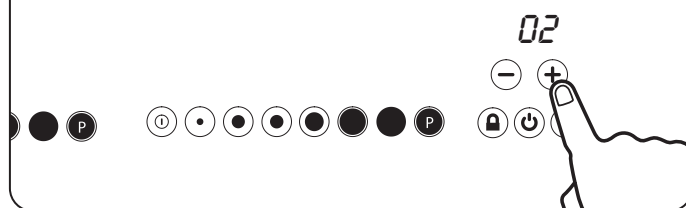


Modify Minute Minder

Step 1. Press the "-" and "+" button together.



Step 2. The time can now be set by using the - or +. The count down will commence after a few seconds.



3. Temporary Lock

Temporary Lock, this feature will lock the controls for the duration of a cooking process to prevent accidental adjustment of the controls.

Step 1. Touch the power button.

Step 2. Touch the induction on. If power level is not set within 20 seconds the unit will automatically switch off.

Step 3. Set the required power level.

Step 3. Touch the lock.

Power levels only, are locked to prevent adjustment during a cooking period.

Step 4. Touch the lock to reset power level adjustment (a) or power pad to turn the hob off (b).

a.

b.

Step 5. To remove the feature, after use touch power on (a) pad and then lock pad (b).

a.

b.

Bridge Function

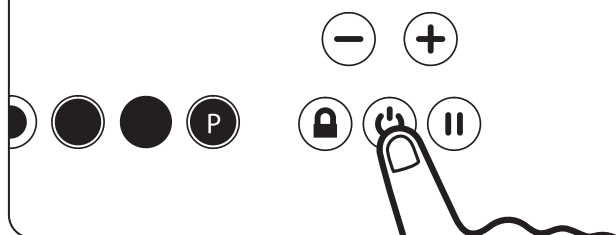
The bridge function allows the front two cooking zones/elements to be switched on at the same time and controlled as one cooking zone only.

This is ideal for an induction compatible fish kettle for example. When using a griddle pan use the rear cooking zone only.

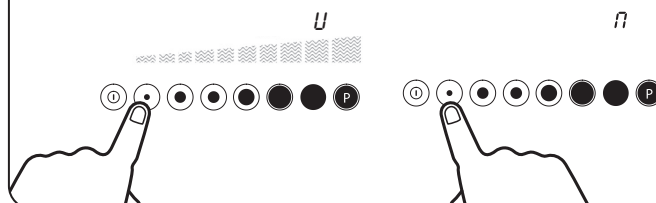
It is not advisable to use a griddle pan across the two front cooking zones since it can cause an overheat.

If this occurs the induction hotplate will need to cool down before it can be used again.

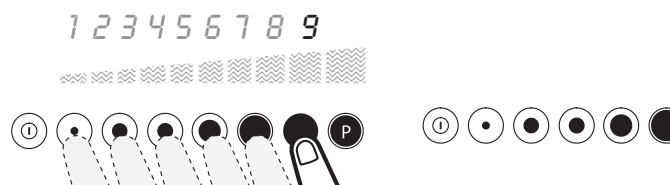
Step 1. Touch the power button.



Step 2. Activate by selecting both cooking elements simultaneously.

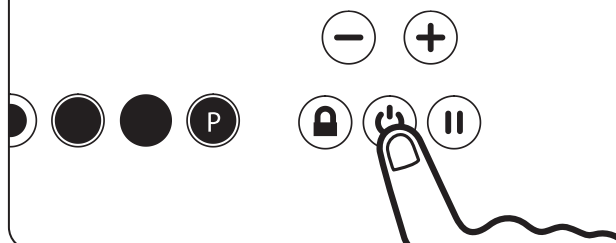


Step 3. Set the required power level by the left slider only.



Please note: Setting the power level is only possible by the left slider.

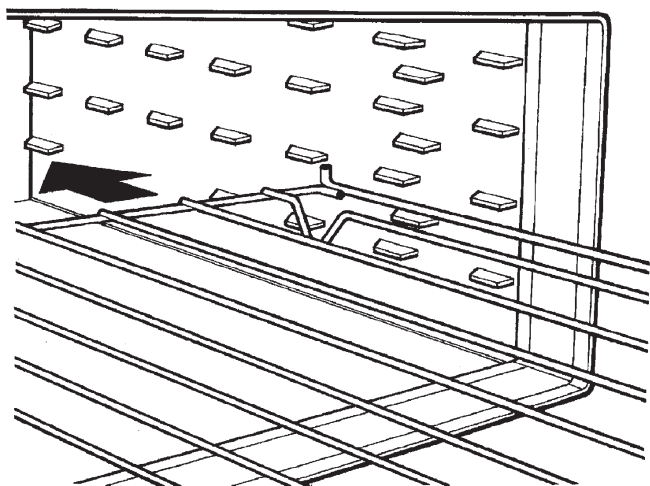
Step 4. To switch off touch the standby.



13. Oven shelves

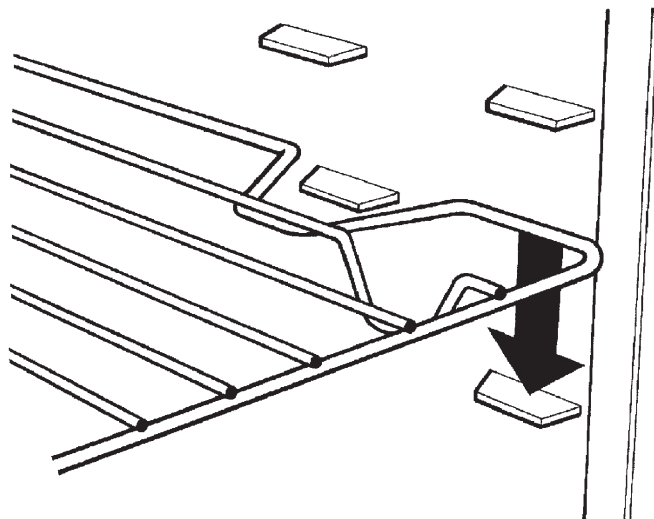
Fitting the shelves for cast iron roast oven

Fig. 13.1



DESN 512403

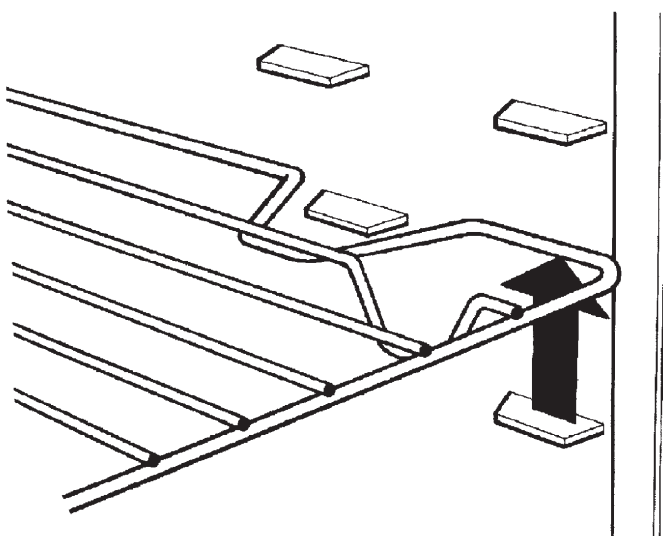
Fig. 13.2



DESN 512404

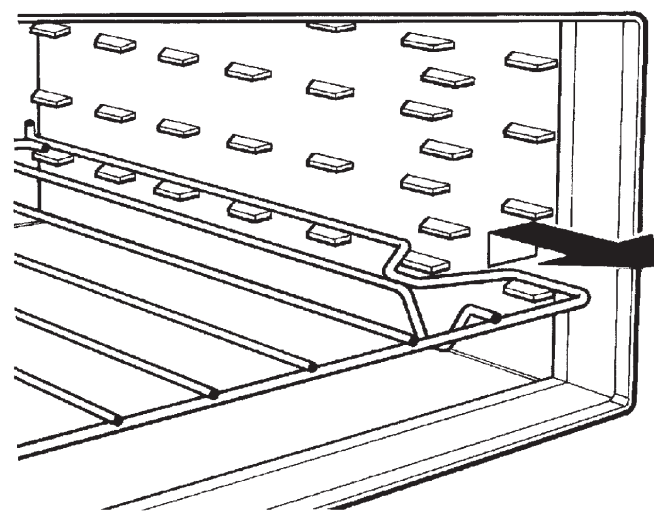
Removing the shelves for cast iron, roast oven

Fig. 13.3



DESN 512405

Fig. 13.4

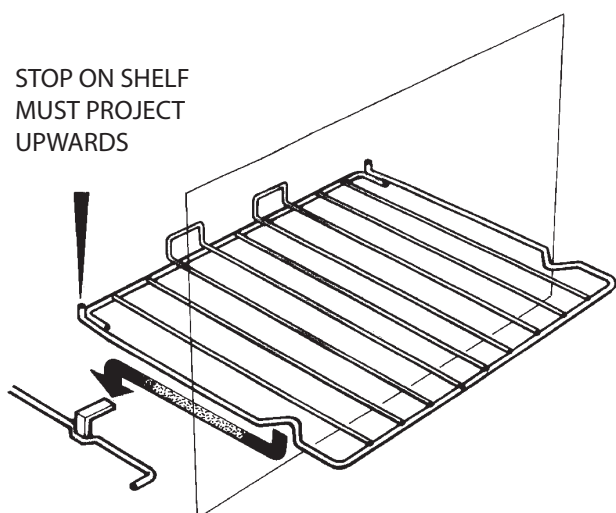


DESN 512406

Shelves for bake/simmer, warming and grill

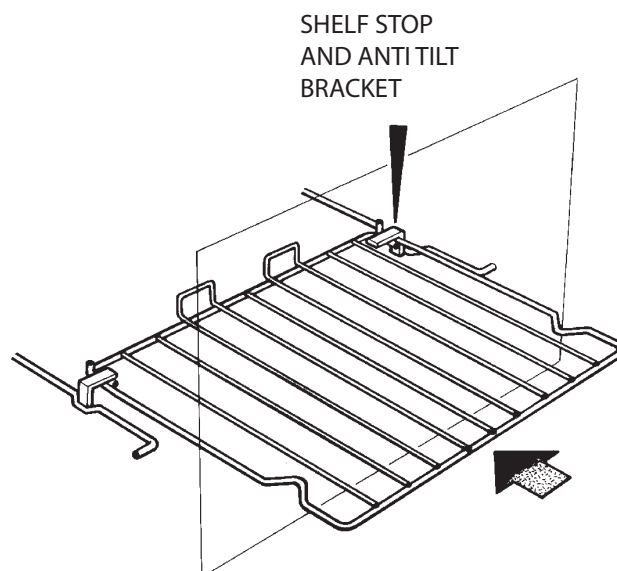
Fitting and removal of shelves *These shelves are designed to slide out* Note: Shelf slides out to stop position.

Fig. 13.5



DESN 511867

Fig. 13.6



DESN 511866

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 list 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 seasonable 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

14. AGA accessories

To get the very best performance from your range 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.

Accessories in your AGA R3

1 x large size roasting tin/grill pan and rack (Fig. 14.1)

This tin can be used as a grill pan for the infrared grill.

This is designed to slide onto the roast 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.

1 x half size roasting tin/grill pan and rack (Fig. 14.2)

This tin can be used as a grill pan for the infrared grill.

This tin can also be slid onto the roast 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.

1 x Floor Grid (Fig. 14.3)

This grid is used on the floor of the roast and simmer ovens to protect food needing over 30 minutes cooking from the intensity of the heat from the base element.

1 x Oven Grid Shelf for the upper oven (Fig. 14.4)

These are for inserting in the roast oven to provide a surface for dishes and tins which do not fit directly onto the oven runners or base of the roasting oven.

3 x Oven Shelves (Fig. 14.5)

This is for the Bake/Simmer, warming oven and grill cavity.

Fig. 14.1



Fig. 14.2



Fig. 14.3

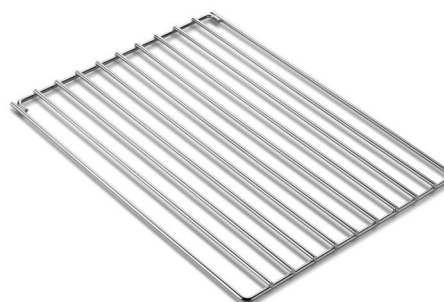


Fig. 14.4

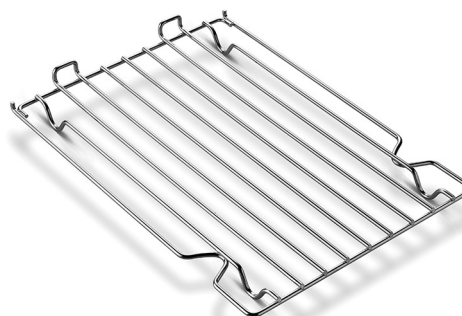


Fig. 14.5

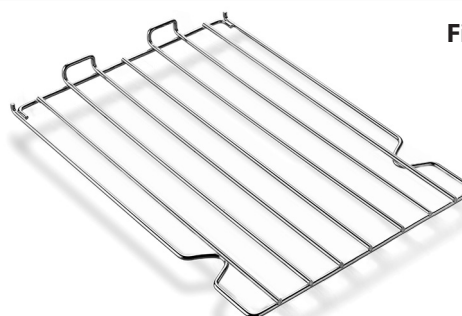


Fig. 14.6



1x Cold Plain Shelf (Fig. 14.6)

For use in cast iron oven only.

This has two uses; one as a large baking sheet, in the roast oven only, for scones, biscuits and pastry items, the other as a heat deflector to cut off the top heat if food is over-browning before it is cooked through.

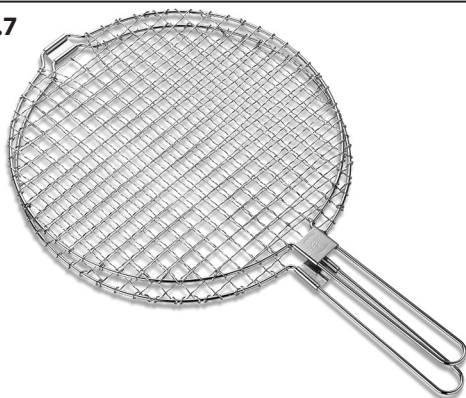
⚠ DO NOT STORE IN THE OVENS WHEN NOT IN USE.

1x Toaster (Fig. 14.7)

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.

Fig. 14.7



1x Wire Brush (Fig. 14.8)

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.

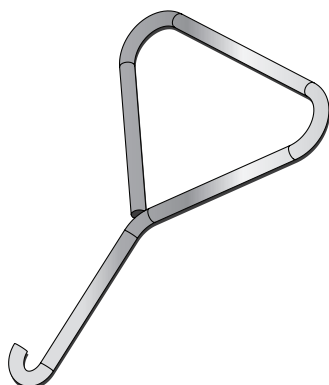
Fig. 14.8



1x Resting plate lifting tool (Fig. 14.9)

To aid removal of the cast iron resting plates for cleaning.

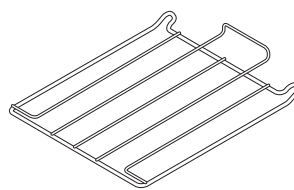
Fig. 14.9



15. Conventional fan oven accessories - 170i model only

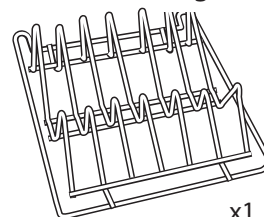
When using the tall oven, you can cook on all four shelves at the same time, but make sure that they are well spaced out to allow the hot air to circulate.

Fig. 15.1



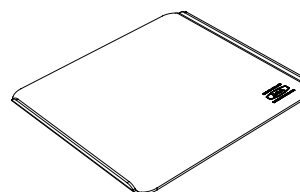
x4

Fig. 15.2



x1

Fig. 15.3



x2

WARNING:

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

16. 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.**

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.

Roast Oven and Hotplates - 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 oven on, to dry out after cleaning.

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

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

Bake / Simmer Oven

Enamelled Bake/Simmer, Warming Oven and Grill

Wipe the panel(s) with a lint free cloth and hot soapy water. The panel(s) should then be dried.

-  **DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.**

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 maybe permanently discoloured.

Remember the top plate and the polished covers will scratch if pans or utensils are dragged across them.

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).

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.

Enamelled roasting tins Those 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.

Induction Hob The easiest way to clean the ceramic top on the AGA Induction hob is to mop up spills as soon as they happen. It may be useful to keep a damp cloth handy to do this. The ceramic surface should then be cleaned with a proprietary cleaner such as Hob Brite.

-  **DO NOT USE HOB BRITE ON ENAMELLED SURFACES.**

17. Maintenance

- Your Aga does not need to be regularly serviced.
- In the event of requiring maintenance, please call AGA Service or your authorised distributor.
- Your appliance **MUST** only be maintained and installed by a qualified engineer, AGA engineer or an authorised distributor.
- **DO NOT** alter or modify the appliance.

Spare Parts

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

18. 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.

Installation and service must be performed by a qualified installer or service agency.

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.**

19. Installation introduction

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.

WARNING - ELECTRIC SHOCK HAZARD

It is the customers responsibility to contact a qualified electrical installer to make sure the electrical installation is adequate and in conformance with the regulations.

Take special care when cutting holes in walls or floor. Electrical wires may be behind the wall or floor covering and could cause an electrical shock if you touch them.

Locate any electrical circuits that could be affected by the installation of this product and disconnect power circuit.

WARNING: THIS APPLIANCE MUST BE EARTHED.

DO NOT use an extension lead with this appliance.

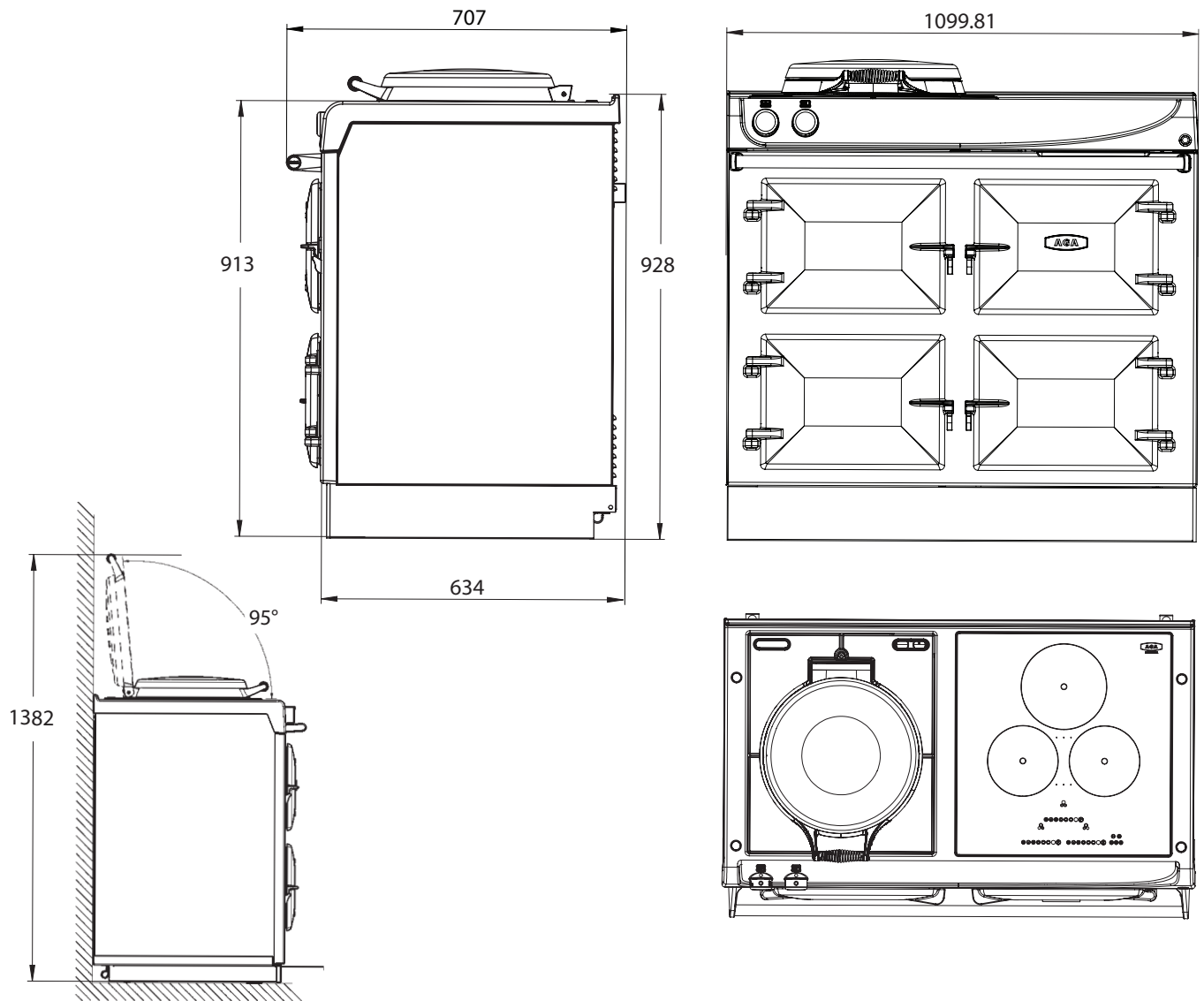
The appliance is designed for the voltage stated on the data plate.

Recommended but not mandatory to fit an individual Residual Current Device (RCD) to the cooker supply circuit.

Hand this Manual to the User for retention and instruct in the safe operation of the appliance.

20. Product Dimensions 110, 110i

Fig. 20.1



DESN 517618

NOTE: When surveying for a appliance 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.

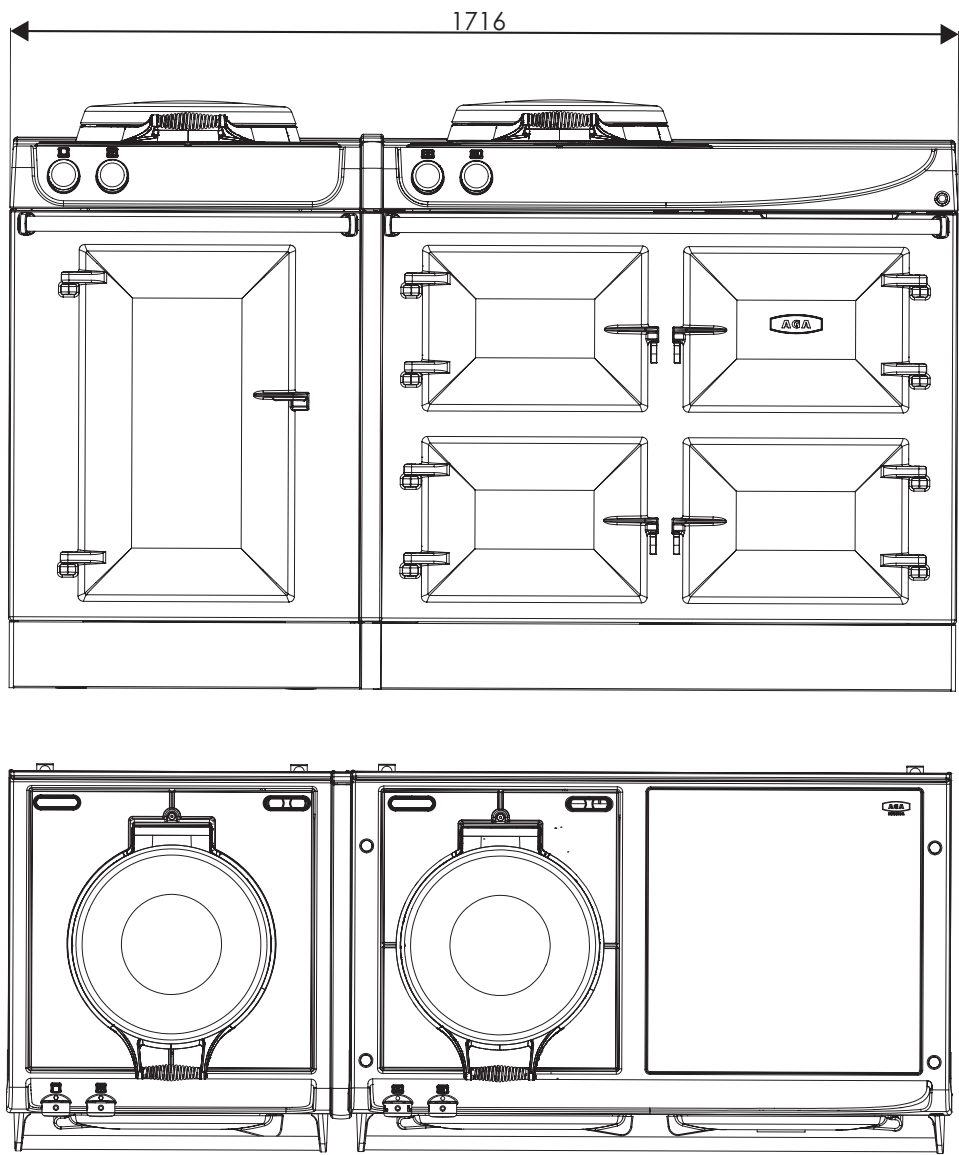
If installing cabinets before installing the AGA, the minimum gap for the 110 is 1110mm.

Appliance weights (Excludes packaging)

Model: 110i
Weight: 340 kg

21. Product Dimensions 170, 170i

Fig. 21.1



AGDN 100245

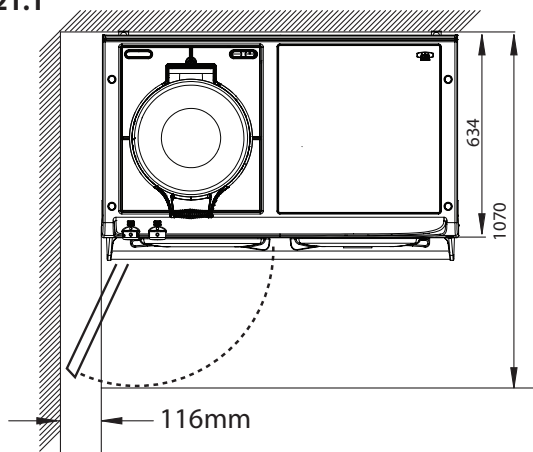
NOTE: When surveying for a appliance installation the actual clearance required for the ‘body’ of the appliance should be increased overall by 10 mm beyond the figures quote above. This allows safe margin to take into account the natural dimensional variations found in major castings in particular the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

If installing cabinets before installing the AGA, the minimum gap for the 170 is 1726mm.

Appliance weights (Excludes packaging)

Model: 170	Model: 170i
Weight: 337 kg + 145 kg	Weight: 340 kg + 145 kg

Fig. 21.1



DESN 517662

Side and Overhead Clearances

If you are installing the appliance in a new kitchen or have the opportunity to set the width between kitchen units, it is advisable to include an additional small gap each side of 3mm to assist with installation and prevent damage when moving the product.

A 6mm additional width clearance should also be provided if the appliance is to go into a brick recess, to allow for the wall being out of square.

Where installed against a side wall protruding in the front of the appliance a 116mm clearance is required on the left or right hand side for the oven door access (**Fig. 21.1**), (**Fig. 21.3**).

Any side wall above the appliance on either side shall not be less than 60mm horizontally from the appliance (**Fig. 21.2**), (**Fig. 21.4**).

Surfaces over the top of the appliance must not be closer than 650mm i.e. cabinets or cookerhoods.

The rear gap at the rear of the appliance **MUST NOT** be blocked off or obstructed.

Appliance Base or Hearth

⚠ If the appliance is placed on a base, measures have to be taken to prevent appliance from slipping from the base.

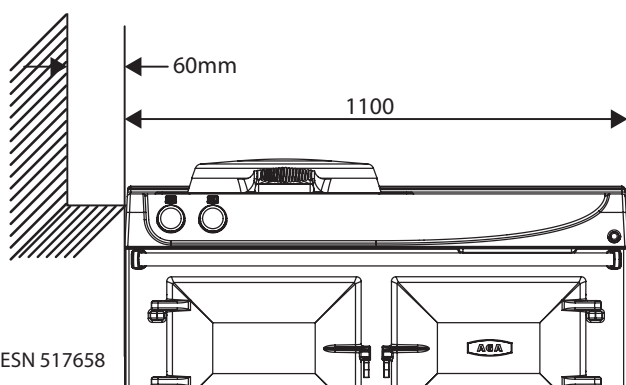
It is essential that the base or hearth on which the appliance stands should be level and be capable of supporting the total weight of the appliance.

The front plinth cover is removable and must not be obstructed by flooring or tiles. If necessary the appliance must be raised by the thickness of the tiles to ensure the plinth can be removed, and the appliance can be rolled out for service.

Tiling

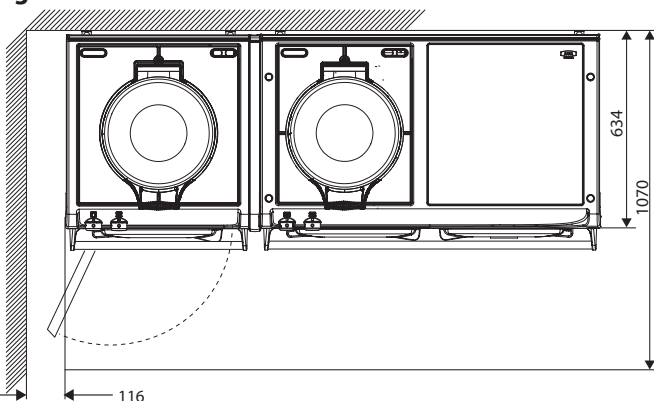
When the appliance is to stand in a recess or against a wall which is to be tiled, under no circumstances should the tiles overlap the appliance top plate, access to remove the top plate must be allowed for servicing at a later date.

Fig. 21.2



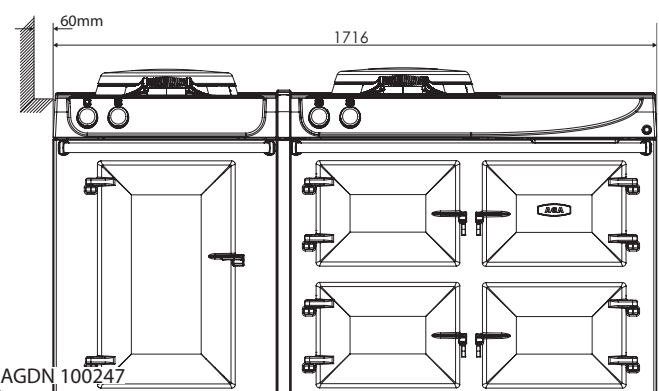
DESN 517658

Fig. 21.3



AGDN 100246

Fig. 21.4



AGDN 100247

Rear Clearances (including Combustible Rear Walls)

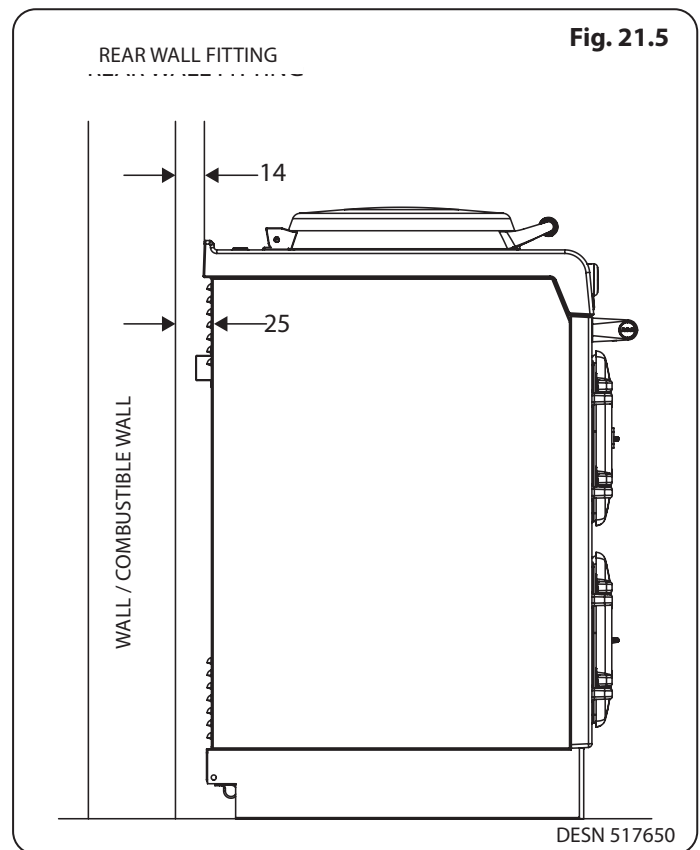
SPECIAL NOTE: Ensure that unprotected electric cabling or plastic services do not pass within or on the outside of the wall behind or directly above the appliance. This type of material can age prematurely when exposed to continuous higher temperature.

Please note **every** appliance is fitted with 25 mm spacer brackets.

This allows the appliance to be fitted where the rear wall is constructed of combustible materials, such as all-timber or stud wall partitions and batoned plasterboard.

The air gap must be left open and not blocked off across the top edge (**Fig. 21.5**) for example tiled over

IMPORTANT! The air gap at the rear of the appliance must be maintained to provide ventilation for the Induction hotplate variants (100/3i and 100/4i). The air gap is also maintained for non induction appliances.



22. Electrical connection

- ⚠ 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.**

For the cooker

A 1PH 13 AMP 230V ~ 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.

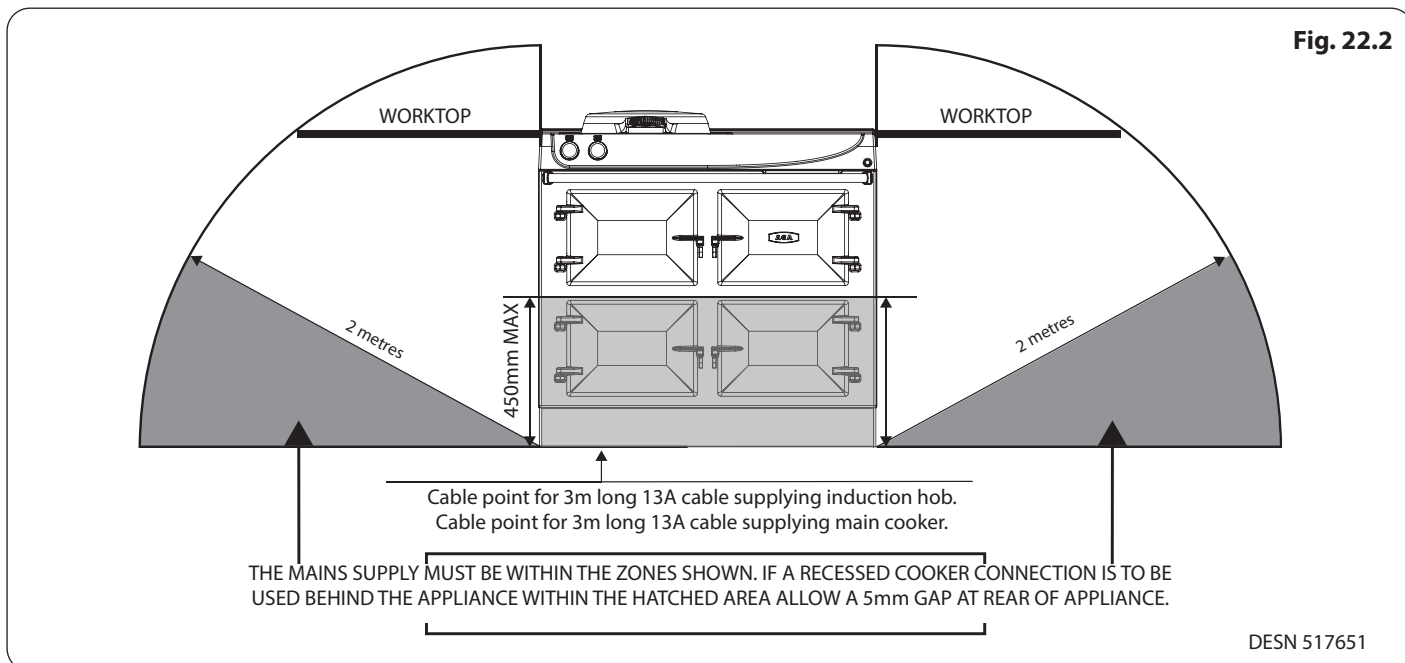
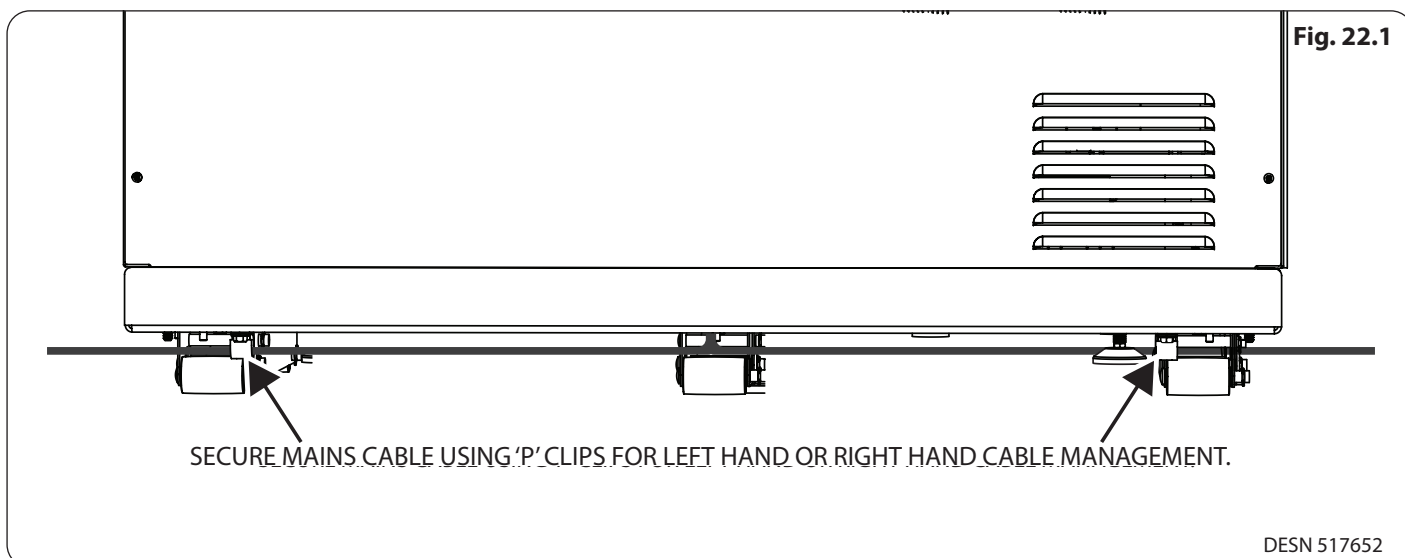
The isolator should not be positioned immediately above the cooker, but must be fitted within 2 metres of the appliance.

The isolator may be separate from the connection point.

The mains connection point must be accessible within the areas shown in **Fig. 22.1** and **Fig. 22.2** for cable routing options.

Induction Hob

An additional, **separate single phase power supply** is required. 230V ~ 50Hz, 13amp fused electrical supply.



23. Electrical connection - 170, 170i

- ⚠ 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.**

For the Main cooker

A 1PH 32 amp 230V ~ 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 may be separate from the connection point.

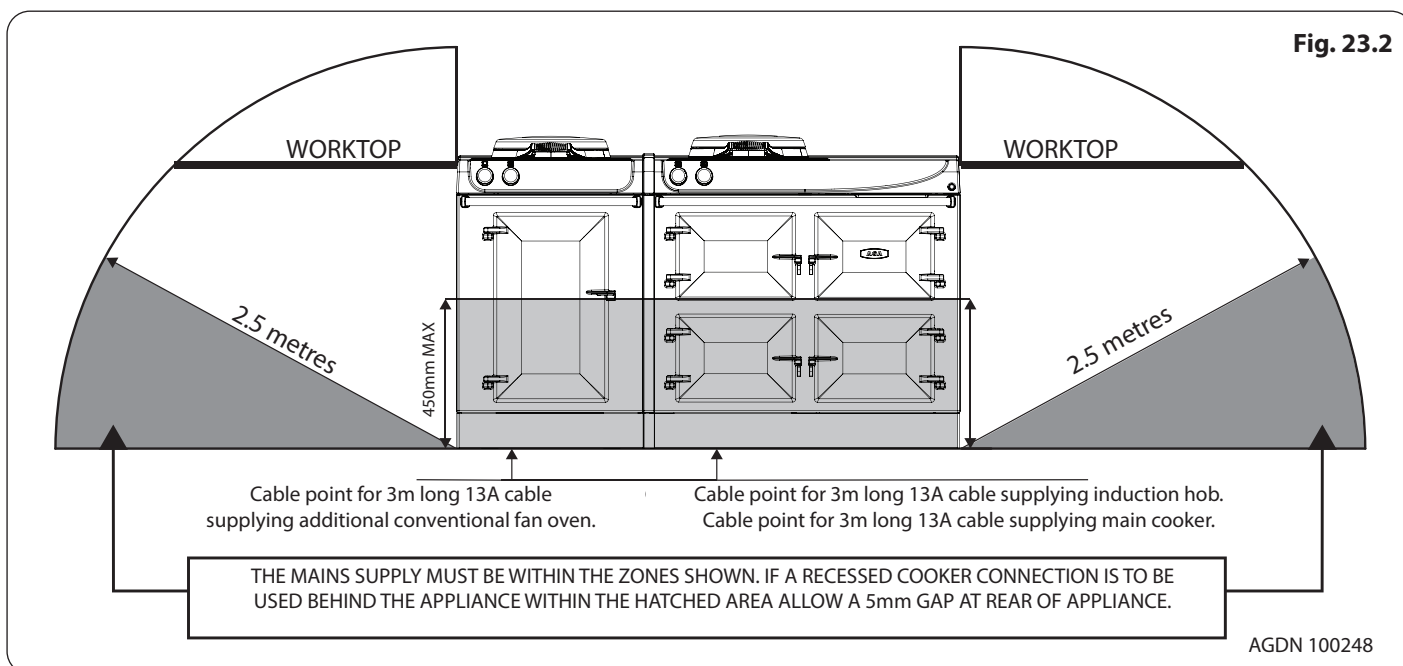
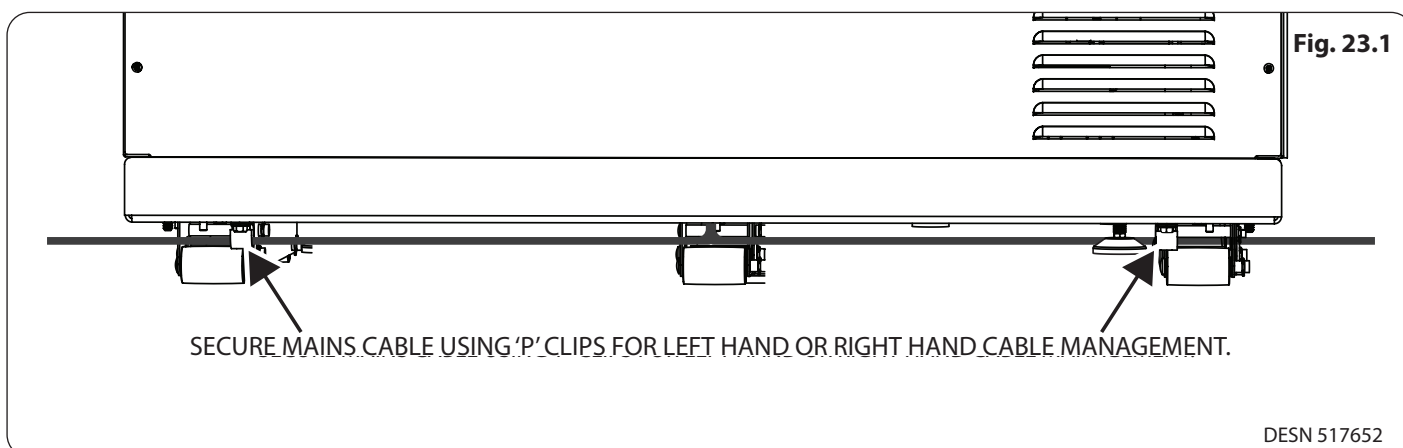
The mains connection point must be accessible within the areas shown in **Fig. 23.1** and **Fig. 23.2** for cable routing options.

Induction Hob (170i only)

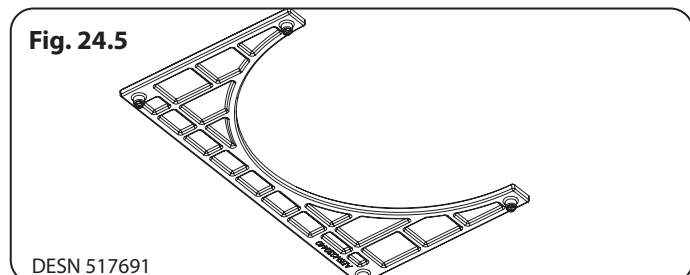
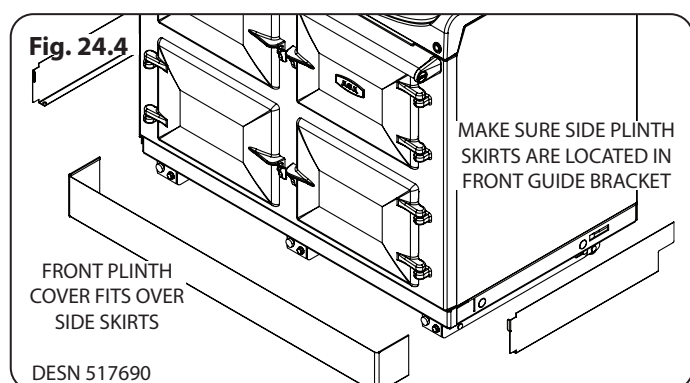
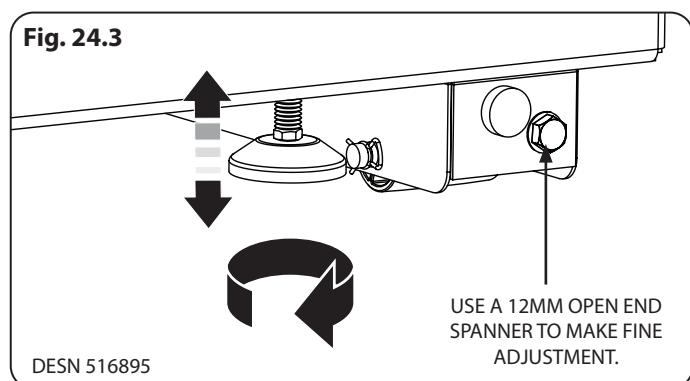
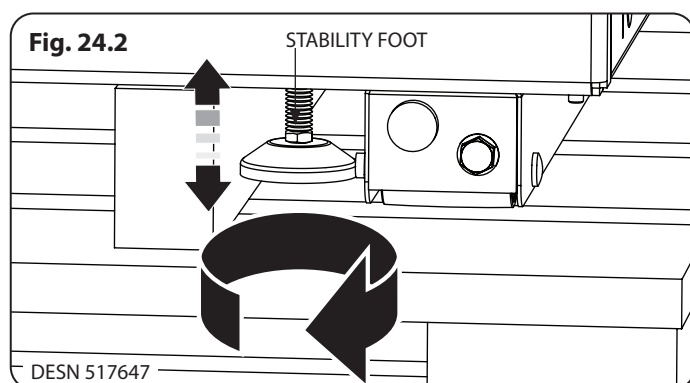
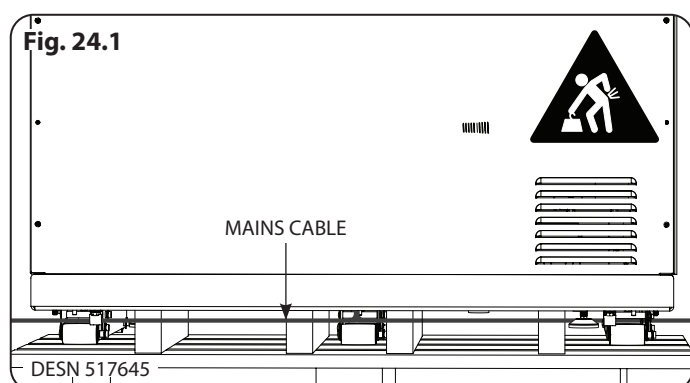
An additional, **separate single phase power supply** is required. 230V ~ 50Hz, 13amp fused three pin plug electrical supply.

For the fan oven (170, 170i only)

An additional, **separate single phase power supply** is required. 230V ~ 50Hz, 13amp fused three pin plug electrical supply.



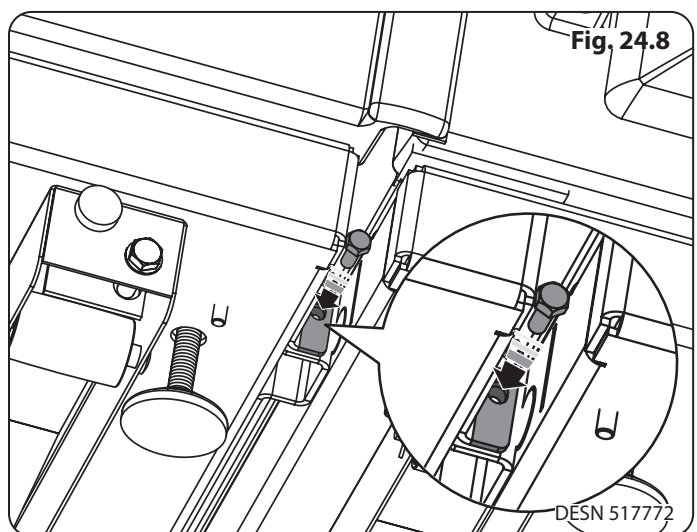
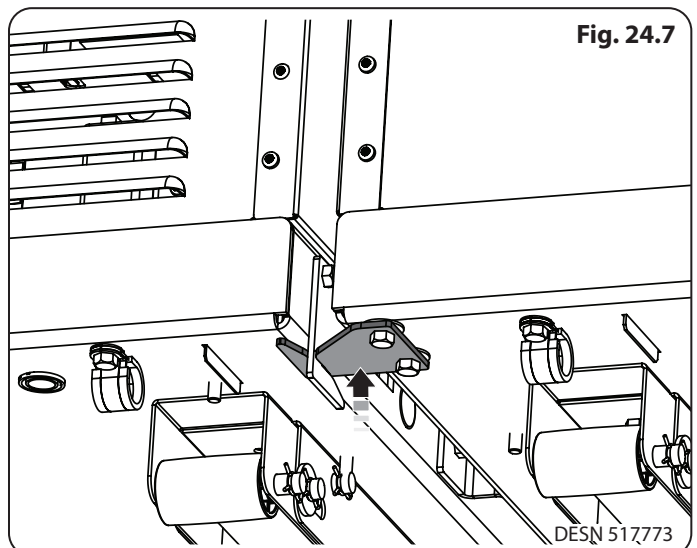
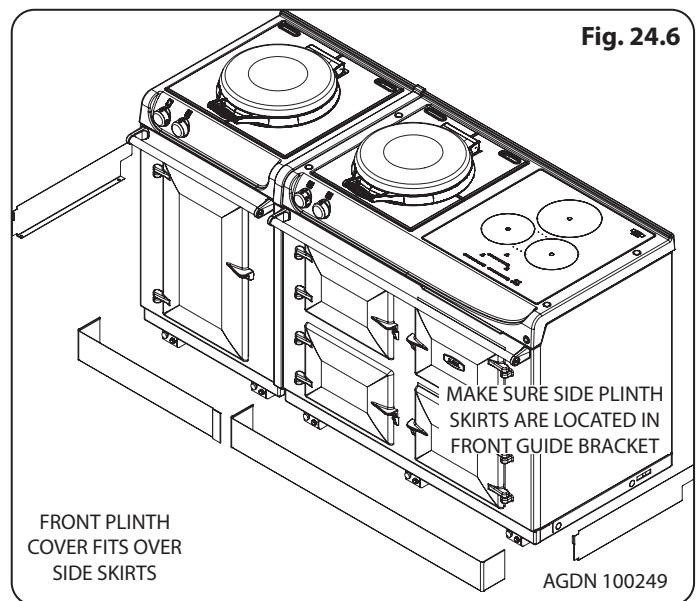
24. Installation and Levelling



- NOTE:** Care must be taken not to trap mains cables (**Fig. 24.1**).
- When removing appliance from the pallet, the front stability feet can be raised with a spanner to allow appliance to be slid from transit pallet (**Fig. 24.2**).
- Slide cooker off transit pallet.
- Appliance can now be pushed back on its wheels into desired position. **NOTE:** Care must be taken not to trap mains cable.
- Levelling of appliance** - Use 12mm socket to adjust wheel mechanism for FINE adjustment on both sides at rear of the appliance (**Fig. 24.3**).
- Using a 13mm open end spanner, feet can be adjusted at front to make **FINE** adjustments to the front of the appliance and to provide a brake for the wheels (**Fig. 24.3**).
- Turning the bolt clockwise will lower the wheel thus increasing height of the cooker (**Fig. 24.3**).
- Anti-clockwise lifts the wheels and lowers the cooker (**Fig. 24.3**).
- Fit the magnetic plinth (**Fig. 24.4**) and sides.
- Resting Plate Adjustment** - Resting plates have adjuster screw feet for setting of height and to improve stability (**Fig. 24.5**).

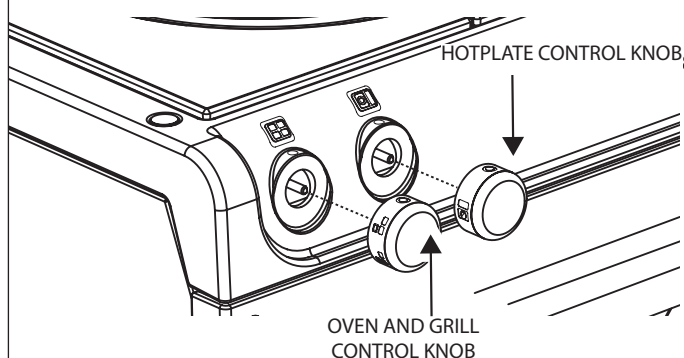
Installation and Levelling - Fan Oven

1. To install the conventional oven module, raise the top plate by undoing the 4 hob nuts.
2. Adjust the height to suit the main cooker.
3. Lock in at the rear (**Fig. 24.7**).
4. Fix with M6 bolt at front (**Fig. 24.8**).
5. Carefully refit top plate.
6. Fit plinth and handles.



25. Control knob and handrail connection

Fig. 25.1



DESN 517654

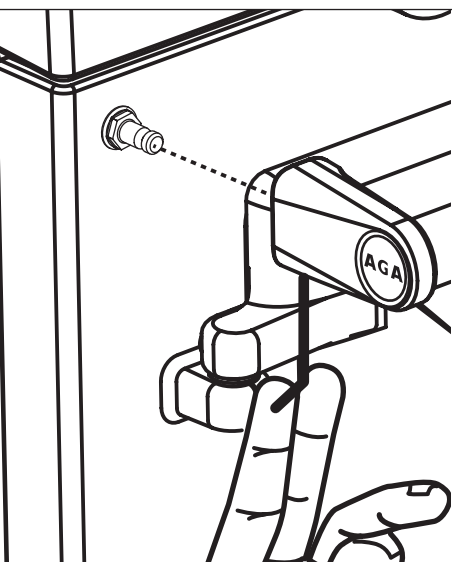
Control Knob Location

Ensure control knobs are located onto spindles correctly, as shown in **(Fig. 25.1)**.

Handrail Location

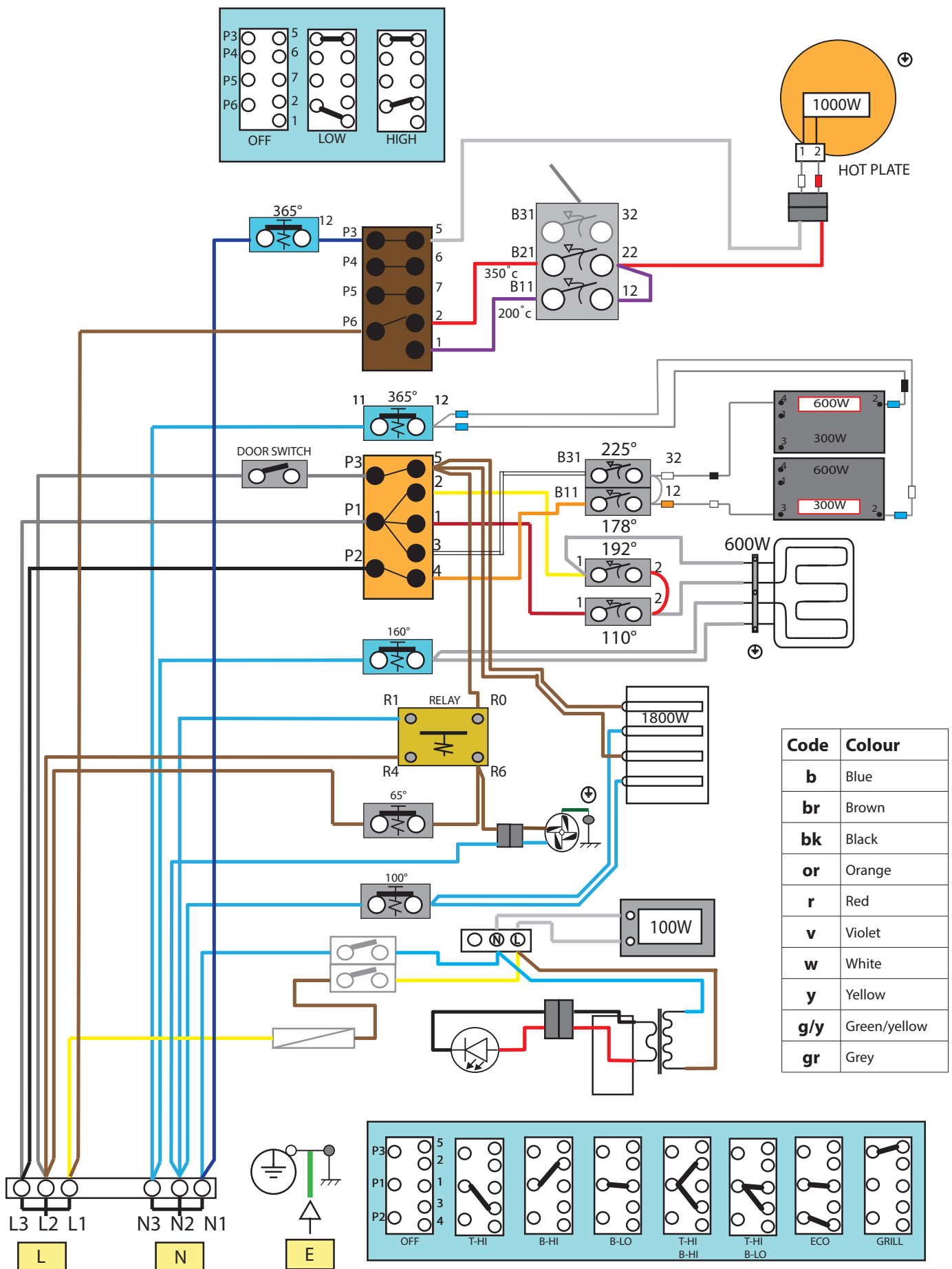
Locate handrail onto spindle, lock into position with grub screws (located on the inside of the bracket) **(Fig. 25.2)**.

Fig. 25.2

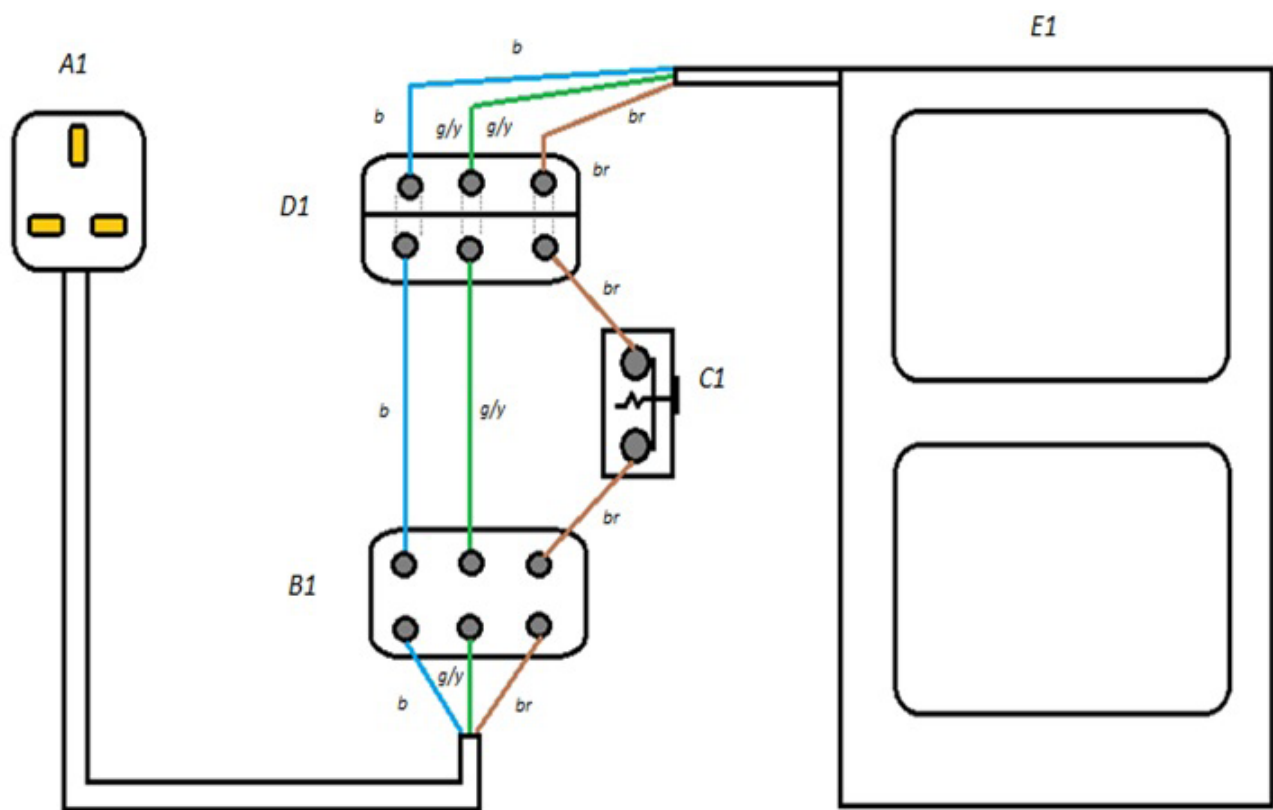


DESN 517654

26. Circuit diagram 110i, 170i



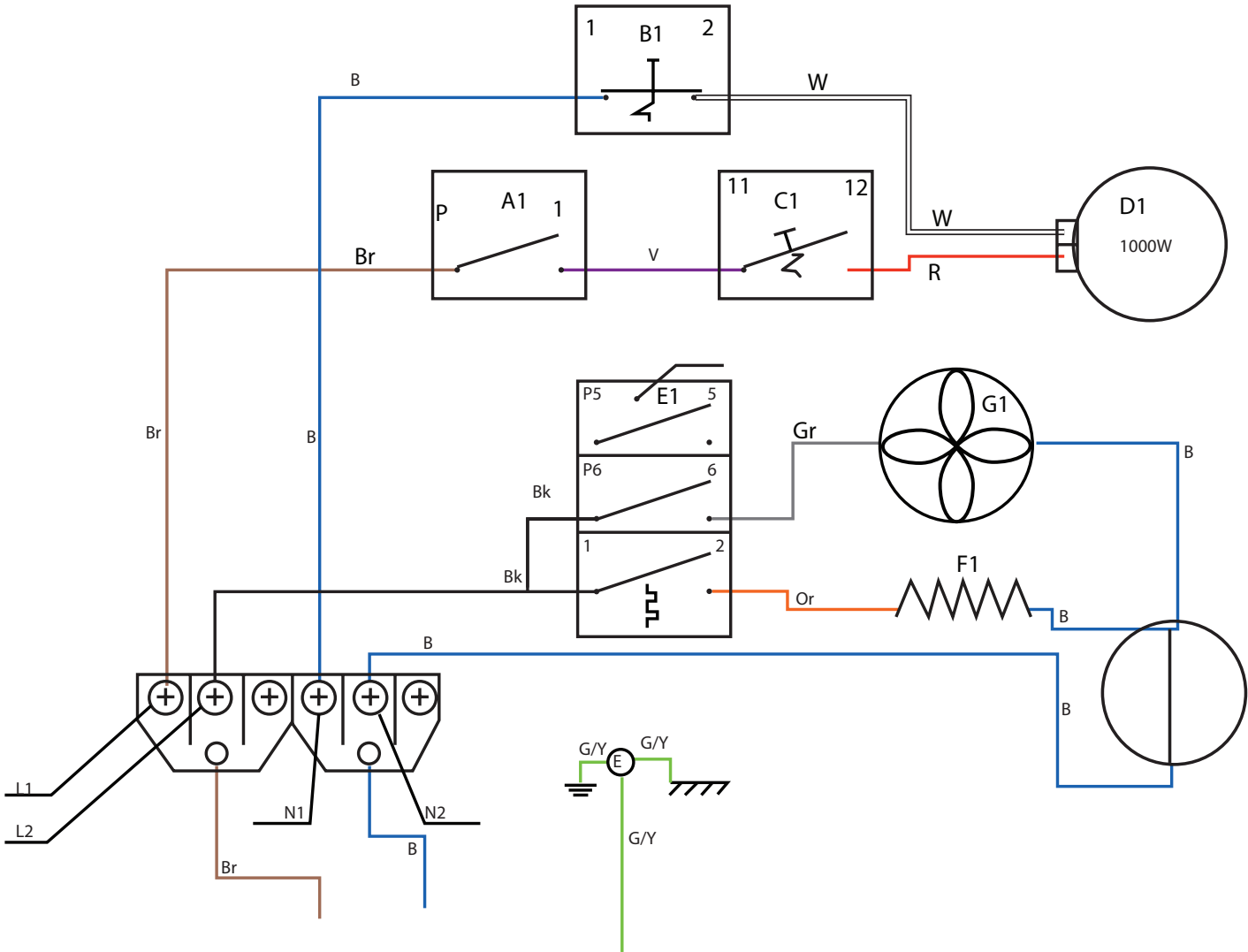
Induction Hob *(110i and 170i only)*



Code	Description
A1	13 A Mains Plug
B1	Terminal Strip
C1	Component Overheat Thermostat
D1	Plug And Socket Terminal Block
E1	Induction Unit

Code	Colour
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gr	Grey

Circuit Diagram Additional Fan Oven (170 and 170i)



Code	Description
A1	Hotplate Selector Switch
B1	Hotplate Overheat Stat
C1	Hotplate Thermostat
D1	Hotplate Element
E1	Oven Selector Switch
F1	Oven Element
G1	Oven Fan
H1	Oven Thermal Preset

Code	Colour
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gr	Grey



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



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