



AGA DUAL CONTROL

**Model No's: DC3G & DC5G
(CONVENTIONAL FLUE)**

Users Guide

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.



For use in GB and IE

My AGA Details

AGA Dual Control (DC3G and DC5G)

Serial No _____

AGA Service No _____

Date of Installation _____

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Warnings

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- 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 shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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.

Introduction

Your new AGA Dual Control 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.

Made in the heart of Shropshire, your AGA cooker, like the generations of cookers before it, has been manufactured from cast iron at the Coalbrookdale Foundry. Traditional iron-making skills combined with industrial strength electric 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.

The cooking excellence of the AGA cooker has been famous since its inception in the 1920's and is renowned due to the indirect radiant heat that its cast iron emits rather than just air temperature. And, if you haven't found out already, you'll soon discover that food that is cooked this way retains its natural flavour and succulence, and simply just tastes better.

So grab a cup tea, have a read and prepare to dig into some of the tastiest dishes you're ever likely to make.

A Brief Description - AGA DC3G



The AGA DC3G has the traditional gas heated cast iron ovens with independently controlled electric 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.

A Brief Description - AGA DC5G (Hotcupboard)



The AGA DC5G has the traditional gas heated cast iron ovens with independently controlled electric 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.

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.

Equipment supplied with your AGA Dual Control



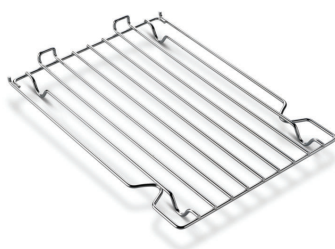
Large Size Roasting Tin with Grill Rack

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

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.



3 Oven Grid Shelves

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 page 20 on how to locate the oven shelves correctly.



1 Cold Plain Shelf

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

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

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.

Additional Cookware



AGA Utensils and Accessories

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



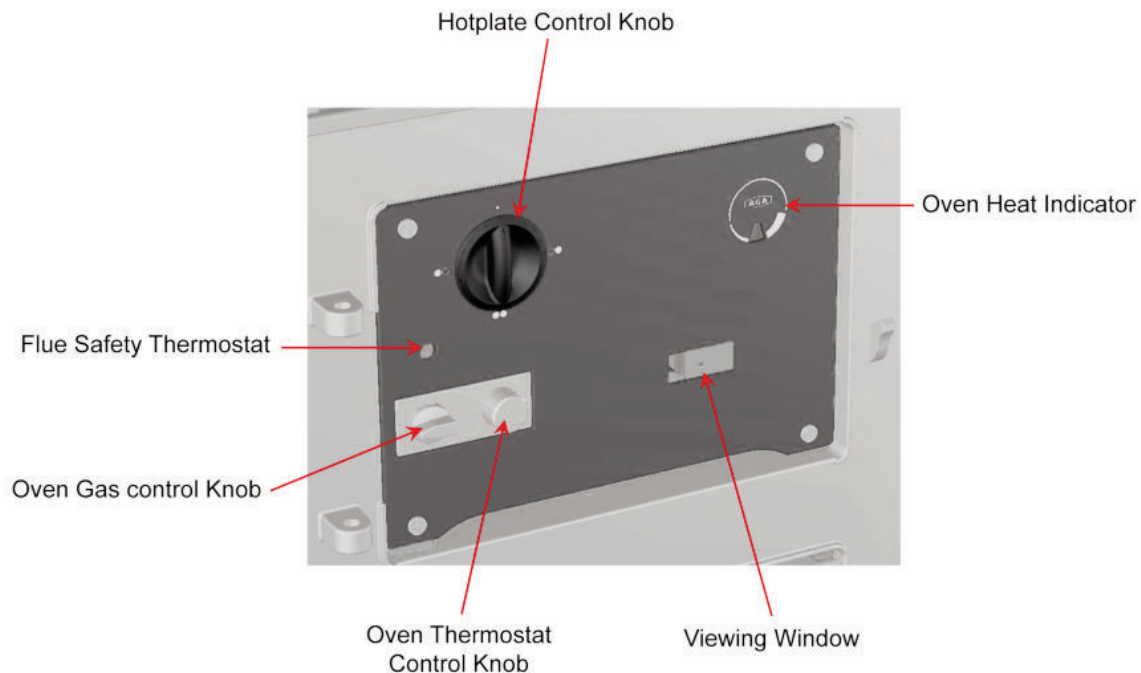
Getting to know your AGA

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.

Operating the AGA Dual Control

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:-

The Roasting Oven

for high temperature cooking

The Baking Oven

for moderate temperature cooking

The Simmering Oven

for low temperature cooking

The 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.

Re-setting Flue Safety Thermostat

To reset flue safety thermostat, press button as indicated above. If this has to be repeated, please contact AGA Service or your AGA Specialist.

The Oven Heat Indicator

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

An AGA is designed to work continuously at an optimum heat setting.

The optimum performance is usually achieved when the indicator displays the colour green. For best cooking performance wait until the AGA contains the full amount of stored heat, which is indicated by the windows being completely filled with the colour green (Fig. 1). This may take some time to achieve and can take approximately 2 - 3 hours between use for full recovery.

NOTE! Because of the temperature cycling, the green band will move and display graduated section at times. This is perfectly normal (Fig. 2). 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 the colour amber and cycles in the same way as full power (Fig. 3).



Fig. 1 Full green indicates 'ready to use'



Fig. 2 Normal movement during cycling



Fig. 3 Amber indicates low temperature setting. (Movement will also be seen with this setting).

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.

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.

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'.

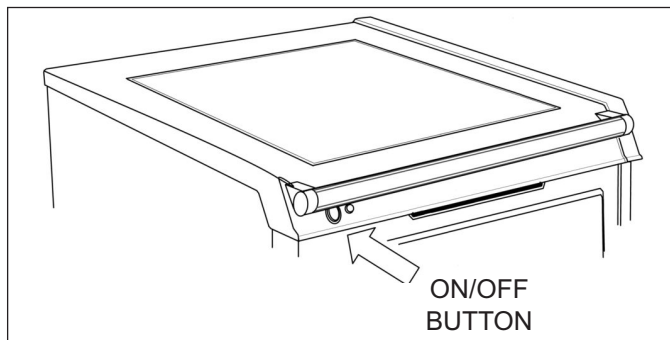
User Guidance - Simmering Oven

- 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.

AGA DC5 (Hotcupboard)

Slow Cooking Oven plus 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'.

The Top Plate

The top plate is the enamelled surface surrounding the hotplates. It will become hot when the AGA Dual Control hotplates are in use. You can use the warmth of this surface for a number of useful activities, which more often than not save time 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.

The Hotplates

The hotplates operate separate from the ovens and 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 Page 21.

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.

The 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.

The 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 Page 21.

Burner Controls

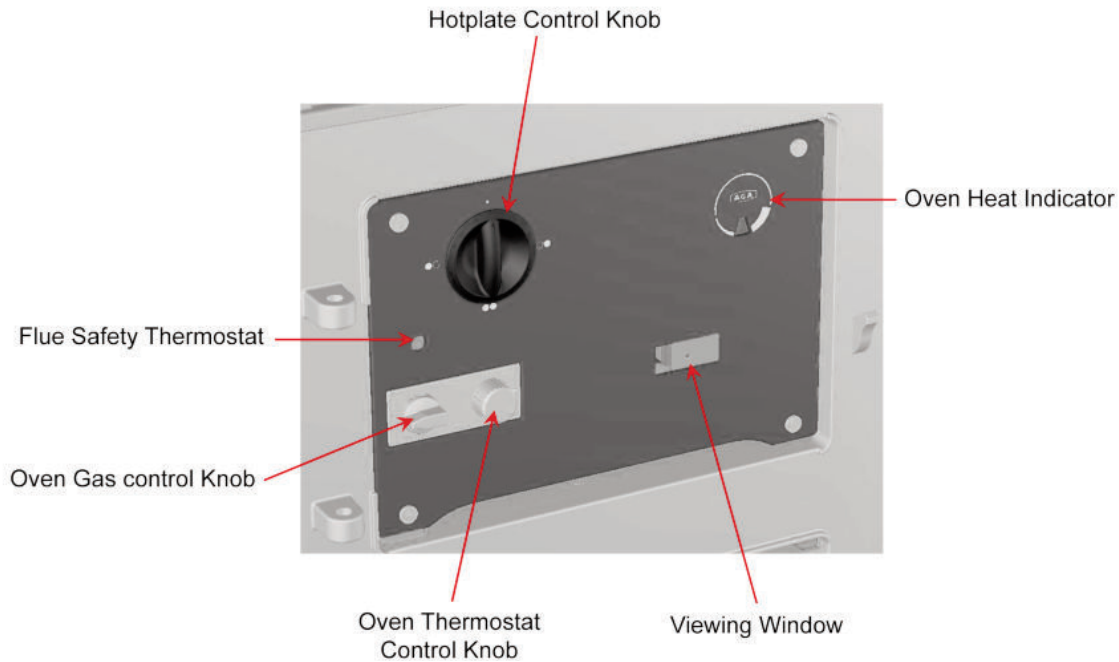


Fig. 5

To Light the Burner

Lighting Procedure - SEE FIG 5 - 11

1. The main burner gas flow is set with the oven thermostat control knob (See Fig. 5). First ensure both knobs are turned fully clockwise. Oven gas control knob to the OFF position and 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. (See Fig. 7).
3. Continue pressing down knob while turning further anti-clockwise to the (●) position (See Fig. 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 (See Fig. 9). Main burner gas flows according to the thermostat setting.
5. Turn the oven thermostat control knob slightly anti-clockwise into the white band (LOW FIRE position) (See Fig. 10). Leave in the low fire position for at least 60 minutes.

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

6. After 60 minutes rotate control knob anti-clockwise to the mid-position of the green band for normal running (See Fig. 11).

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 page 11 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.

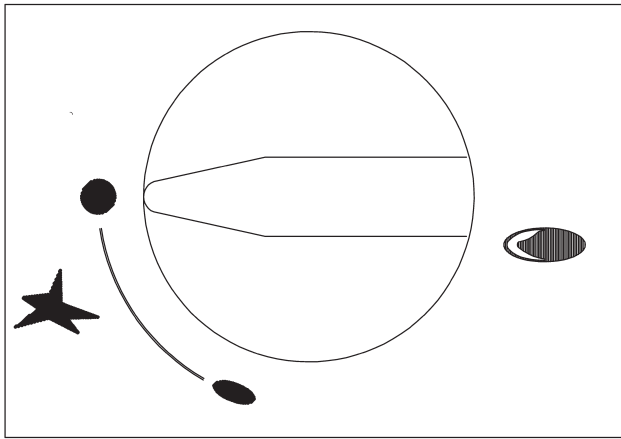
To Extinguish the Burner

1. Turn oven gas control knob clockwise until reaching stop (●) position.
2. Press down slightly and continue turning clockwise from (●) position to the OFF position (See Fig. 6)

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

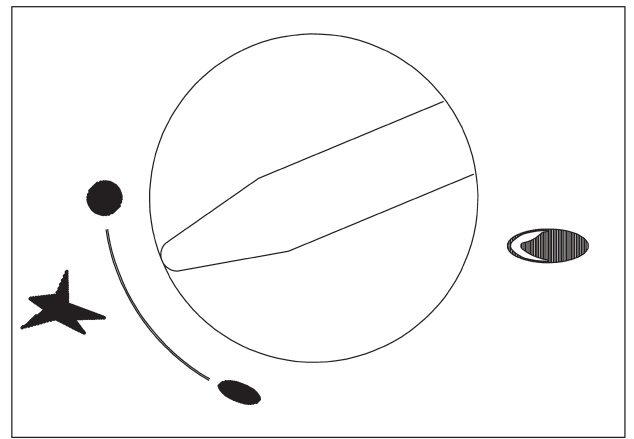
Power Failure

In the event of power failure the ovens on your appliance will continue to work. The hotplates will not, but will when power has been restored.



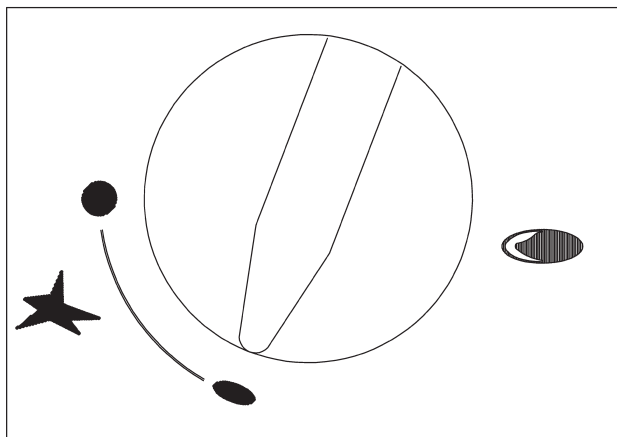
OFF POSITION

Fig. 6



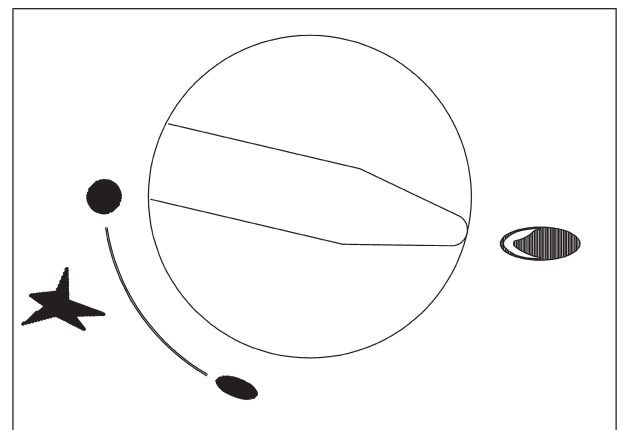
IGNITION POSITION

Fig. 7



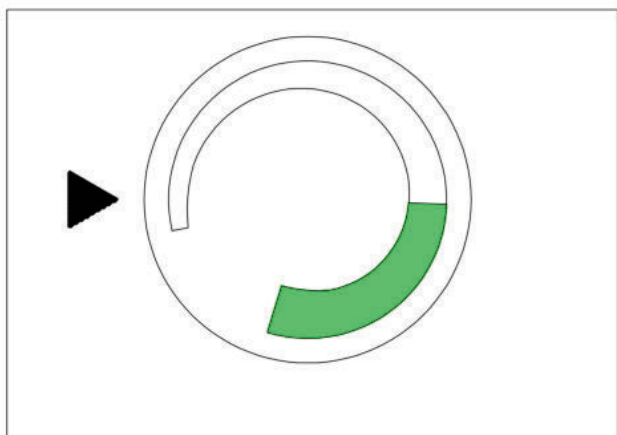
**FLAME SUPERVISION
BURNER POSITION**

Fig. 8



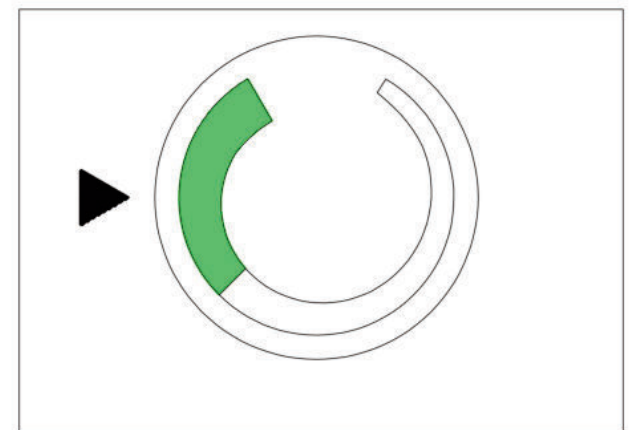
**MAIN BURNER
ON POSITION**

Fig. 9



LOW FIRE

Fig. 10



NORMAL RUNNING

Fig. 11

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.

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 Page 19. Ask your AGA Specialist for an invitation to an AGA demonstration.

Guide to AGA Cooking

Below is a quick guide to oven usage

AGA OVENS

ROASTING OVEN

- Grilling
- Scones
- Pastries
- Bread
- Yorkshire puddings
- Roasts
- Shallow frying

BAKING OVEN

- Cakes
- Biscuits
- Fish
- Shepherds pie, Cottage pie
- Lasagne
- Soufflés
- Shortbread

SIMMERING

- Casseroles
- Stock
- Milk puddings
- Meringues
- Rich fruit cake

OVEN TEMPERATURE

HIGH

- **Top** - grilling
- **2nd runner** - scones, small pastries, grilling
- **3rd runner** - bread rolls , Yorkshire pudding
- **4th runner** - roasts, poultry
- **Oven grid shelf on base of oven** - bread loaves, pies, roast vegetables
- **Floor grid on base of oven** - quiches, pies

MODERATE

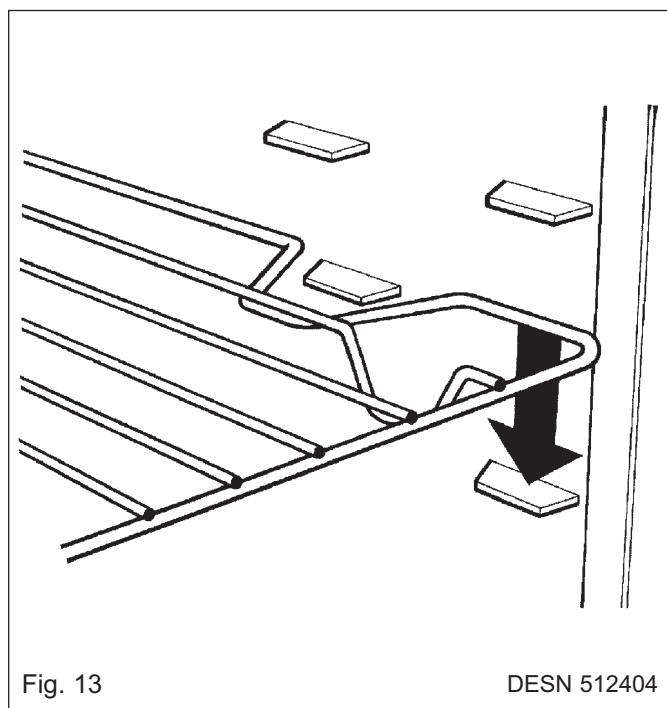
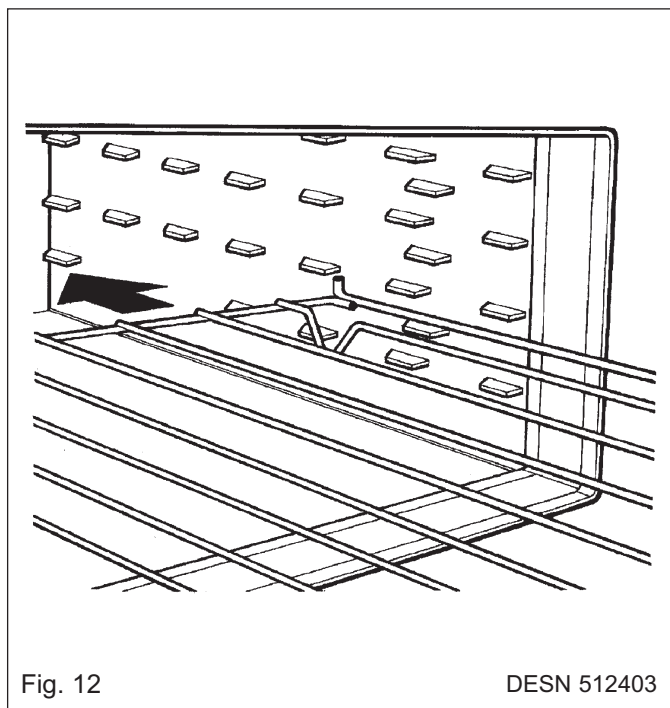
- **Towards top** - whisked sponges, some biscuits, small cakes
- **Middle** - fish, soufflés, shepherd and cottage pie, lasagne
- **Oven grid shelf on base of oven** - Victoria sandwiches, shortbread, traybakes and cheesecake

LOW

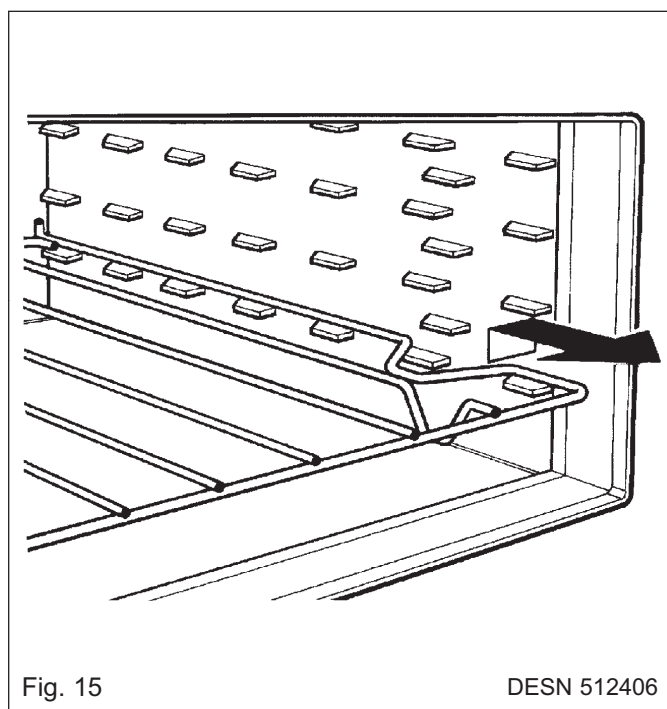
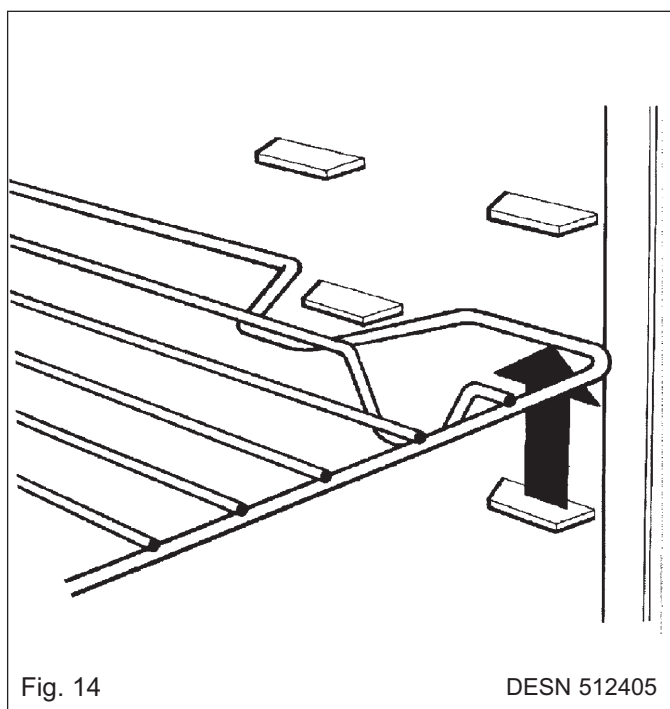
For casseroles, stock, milk puddings and similar dishes bring to heat elsewhere on the AGA then transfer to the simmering oven (one exception is meringues). Rich fruit cakes can be cooked here for a, long time on the oven grid shelf placed on the base of the oven.

Fitting of Oven Shelves

When using the oven shelves for the first time follow Figs. 12 - 15.



Removal of Oven Shelves



Caring and cleaning

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

-  **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 - WE RECOMMEND VITREOUS ENAMEL ASSOCIATION APPROVED CLEANERS FOR CLEANING THE VITREOUS ENAMELLED SURFACES OF THIS PRODUCT.**
-  **FOR MOST CLEANING IT IS BEST WHEN THE APPLIANCE IS TURNED OFF.**
-  **REMEMBER THE TOP PLATE AND THE POLISHED COVERS WILL SCRATCH IF PANS OR UTENSILS ARE DRAGGED ACROSS THEM.**
-  **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 cast iron

Top plate, front plate, oven doors and resting plates -

The easiest way to clean the enamelled cast iron parts is to mop up spills as soon as they happen. It may be useful to keep a damp cloth handy to do this. Baked on food is more difficult to clean but can usually be removed with the AGA vitreous enamel cleaner or mild cream cleaners using a damp cloth, or, if necessary a nylon scouring pad. If milk or fruit juice or anything containing acid, is spilt on the cooker, wipe it up immediately. Clean off any condensation streaks on the front plate around the oven doors or the vitreous enamel maybe permanently discoloured.

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.

Resting plates - Can be removed for cleaning as Page 12.

Enamelled cookware

Enamelled roasting tins - supplied with the AGA City60 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.

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.

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).

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.

Servicing & Warranty

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

For continued efficient and safe operation of the appliance, it is important that servicing is carried out at regular intervals as recommended by your AGA Specialist, once every 12 months. The cooker should be turned OFF by the user the night preceding the day of servicing so that the appliance will have cooled down by the following morning.

A HOT APPLIANCE CANNOT BE SERVICED.

The appliance warranty does not cover Commercial use (see separate Warranty book provided for further details).

Serial Number

Make a note of your AGA Dual Control Serial Number when it is being installed. The serial number can be found behind the magnetic plinth cover.

Health & 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.

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

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

⚠ IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY

Any alteration that is not approved by AGA could invalidate the approval of the appliance, operation of the warranty and could also affect your statutory rights.

APPLIANCE

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

Deep Fat Frying

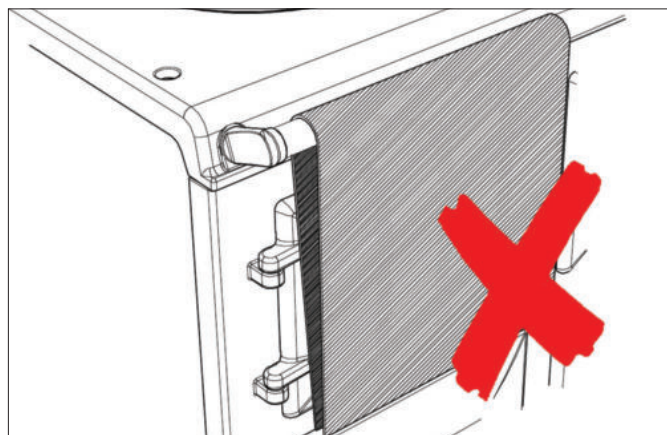
IMPORTANT

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

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

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

- **Do not hang dish towels/clothes on the left hand side of the AGA handrail. Doing so will block the air vent. Blocking the air vent can cause excessive temperature increase to the control panel and prevents easy access to the controls.**



⚠ 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.

⚠ A little smoke and some odour may be emitted when the appliance is 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.

**For further advice or information contact
your local AGA Specialist**

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



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