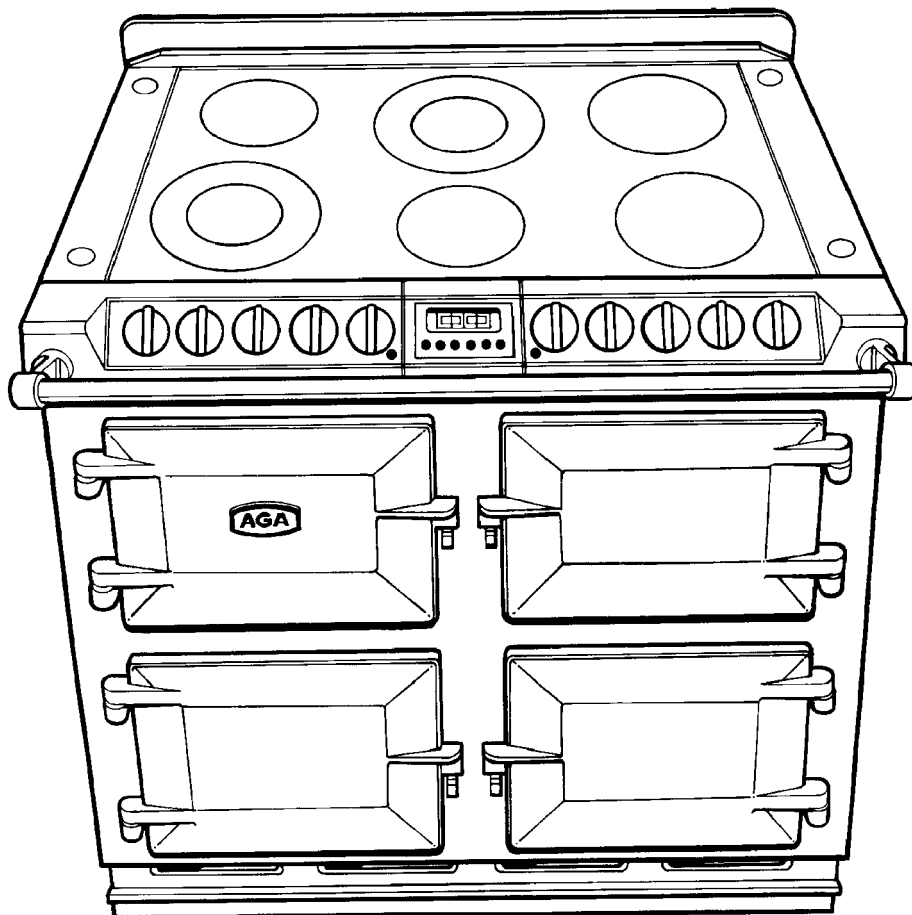




AGA SIX-FOUR SERIES - CERAMIC HOB OWNERS MANUAL



DESN 513131

Comprising Servicing, Installation & 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

12/15 EINS 517080

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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.

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 affect your statutory rights.

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

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.

Your appliance has a ceramic hob, three electric ovens; the lower right hand oven is a slow cooking oven, the upper right hand and lower left hand ovens are electric fan ovens. The fan behind the rear panel ensures a virtually even distribution of heat within the oven during cooking i.e the temperature at the lowest shelf position is the same as the temperature at the highest shelf position.

The electric grill is situated in the roof of the top left hand compartment.

Refer to the diagram (See Fig. 1) to familiarise yourself with the cooker and refer to the relevant section for the simmering oven, fan ovens and ceramic hotplate etc.

Your cooker is supplied with the following accessories:

- 5 oven shelves
- 1 large roasting tin
- 1 grill shelf
- 1 grill pan
- 1 grill grid
- 1 baking tray

The following loose parts are also packed:

- ceramic hob and frame assembly
- 1 splashback assembly

APPLIANCE VIEW

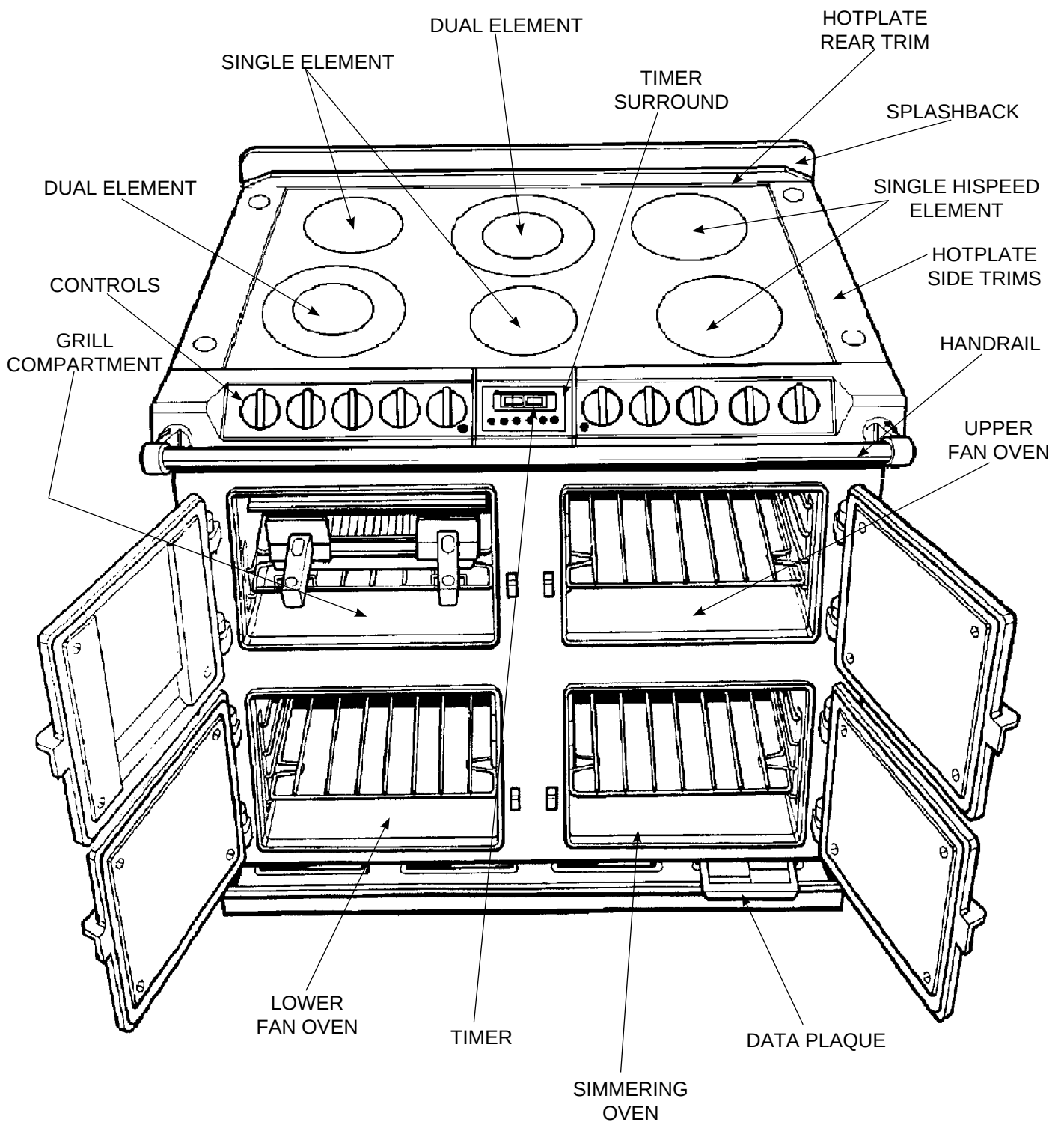


Fig. 1

DESN 517095

Installation

Section

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.

TECHNICAL DATA

HOTPLATE

FRONT LEFT - double circuit - 2.0 kW/0.70 kW - 205/120mm dia - rapid heat up

REAR LEFT - single circuit - 1.1 kW - 140mm dia - rapid heat up

FRONT CENTRE - single circuit - 1.1 kW - 140 mm dia - rapid heat up

REAR CENTRE - double circuit - 2.0 kW/0.70 kW - 205/220mm dia - rapid heat up

FRONT RIGHT - single circuit - 1.4 kW - 155mm dia - rapid heat up

REAR RIGHT - single circuit - 1.4 kW - 155mm dia - rapid heat up

ELECTRIC GRILL AND OVENS

UPPER OVEN (FAN) - POWER RATING - 1.45 kW

GRILL ELEMENT - POWER RATING - 2.3 kW

SLOW COOKING OVEN - POWER RATING - 1.0 kW

LOWER OVEN (FAN) - POWER RATING - 1.45 kW

POWER SUPPLY - 230V 50 Hz **TOTAL LOAD** 15.2 kW

TOTAL WEIGHT OF APPLIANCE - 170 kg

INSTALLATION

WARNING: THIS APPLIANCE MUST BE EARTHED

This appliance is designed for the voltage stated on the data plate, which is situated in the right hand vent slot at the base of the appliance.

The AGA Six-Four Series Ceramic Hob is supplied from the manufacturers as a fully tested chassis construction. Ceramic hob, doors, splashback and handrail are assembled during installation.

FITTING AND PRODUCT DIMENSIONS

Any adjacent walls that project above the height of the hob must be of heat resistant material.

Any side wall above the cooker on either side shall not be less than 60mm horizontally from the cooker. (See Fig. 2).

A minimum clearance of 1000mm must be available at the front of the cooker to enable it to be serviced.

Surfaces over the top of the cooker must not be closer than 650mm. (Cooker Hood, see below).

The vent slots in the back of the top plate must not be obstructed.

Do not install the cooker behind a decorative door in order to avoid overheating.

The cooker must stand on a firm and level surface and we recommend that any soft material such as linoleum is removed.

It is recommended that the cooker is not installed on a base.

PLEASE NOTE WHEN FITTING A COOKER HOOD

If a cooker hood is to be fitted, we only recommend the Six-Four Series CH900 cooker hood. It must be installed at a height of at least 800mm above the hotplate.

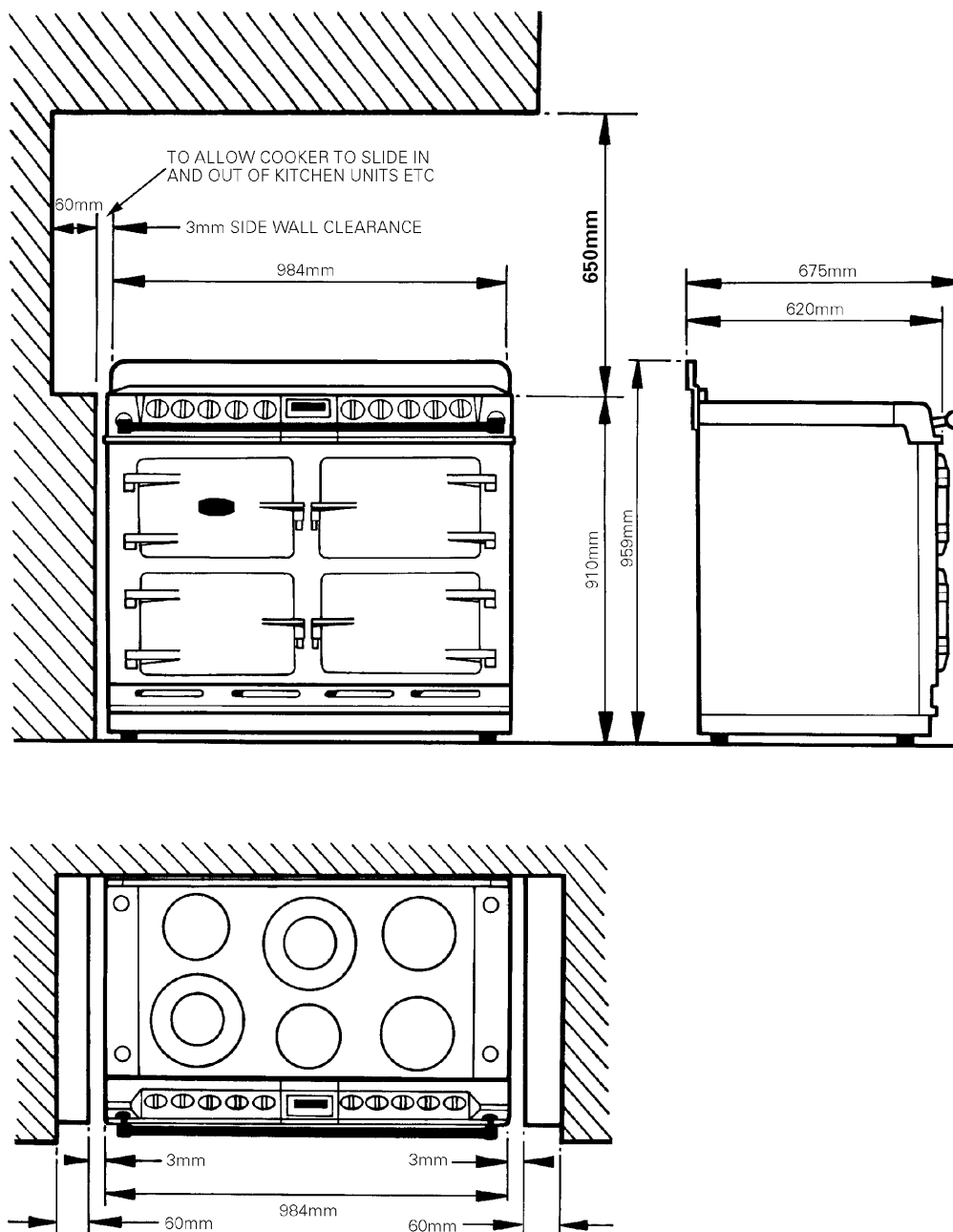


Fig. 2

DESN 513133

ELECTRICAL CONNECTION

ELECTRICAL CONNECTION IS LOCATED AT THE TOP RIGHT HAND SIDE OF THE APPLIANCE, BEHIND SIDE PANEL. DURING INSTALLATION REMOVE THE RIGHT HAND SIDE PANEL TO CONNECT ELECTRICAL SUPPLY.

Remove 3 screws securing side panel to gain access to mains terminal. See Fig. 4 for location of cover.

Remember that the mains electrical cable must be routed through the grommet at the rear right hand side of the cooker near the top, before connecting to the mains terminal connection.

Refer to Fig. 3 for single phase wiring connection, or Fig 3A for three phase wiring connection to appliance.

Remember that an excess of cable length is required behind the cooker for the withdrawal of the cooker from between the kitchen units etc.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

SINGLE PHASE CONNECTION - The cooker requires a 45 amp power supply fitted in conjunction with a double pole isolator with a minimum contact clearance of 3mm and be connected to the mains with a minimum 10mm² cable to comply with the latest editions of the local and national wiring regulations.

THE ISOLATOR **MUST NOT** BE POSITIONED IMMEDIATELY ABOVE THE COOKER, BUT **MUST** BE SITED WITHIN 2 METRES OF THE APPLIANCE.

Replace the right hand side panel once electrical connection has been made and replace fixing screws.

NOTE: Ensure that the insulation card covering the mains terminal is in place, between the side panel and mains terminal.

SINGLE PHASE CONNECTION - Minimum 10mm² cable and must comply with the latest editions of the local and national wiring regulations.

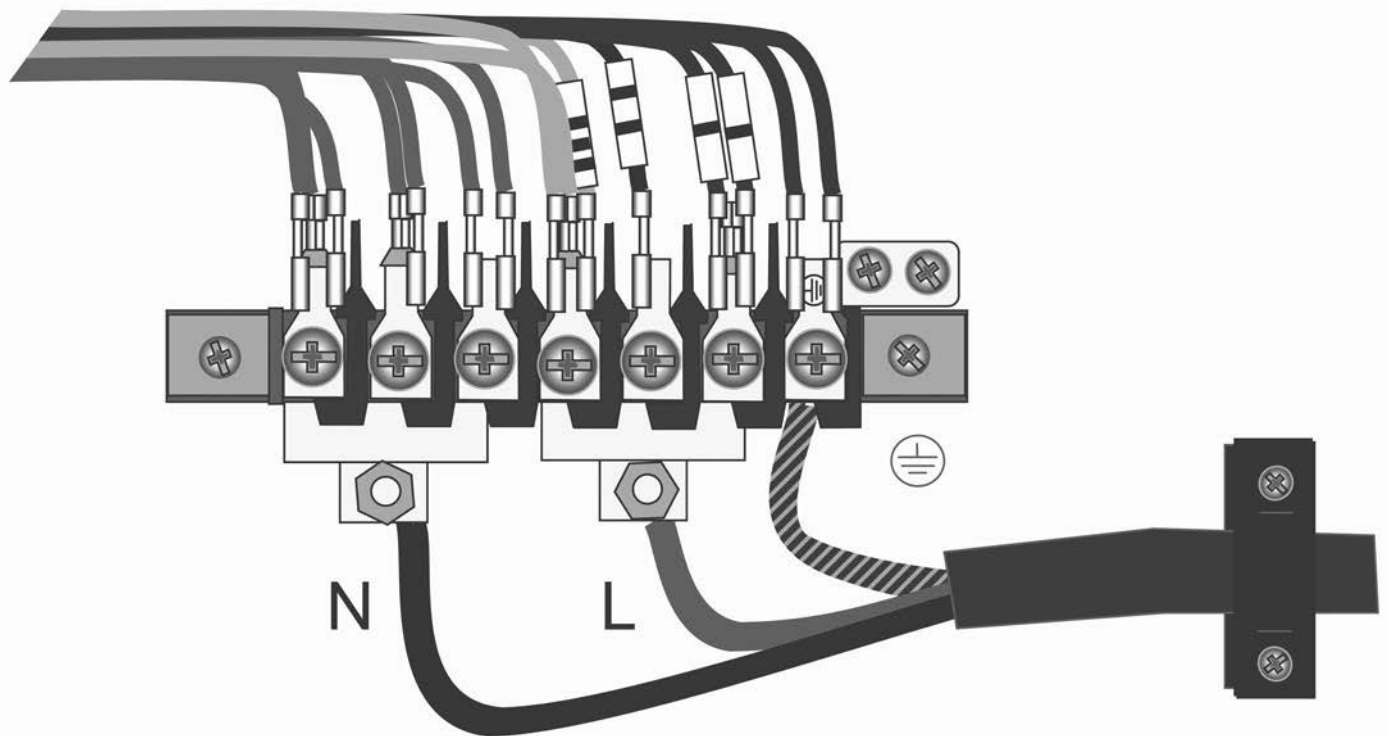


Fig. 3

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ELECTRICAL CONNECTION (CONTINUED)

THREE PHASE CONNECTION - Minimum 2.5mm² cable and must comply with the latest editions of the local and national wiring regulations.

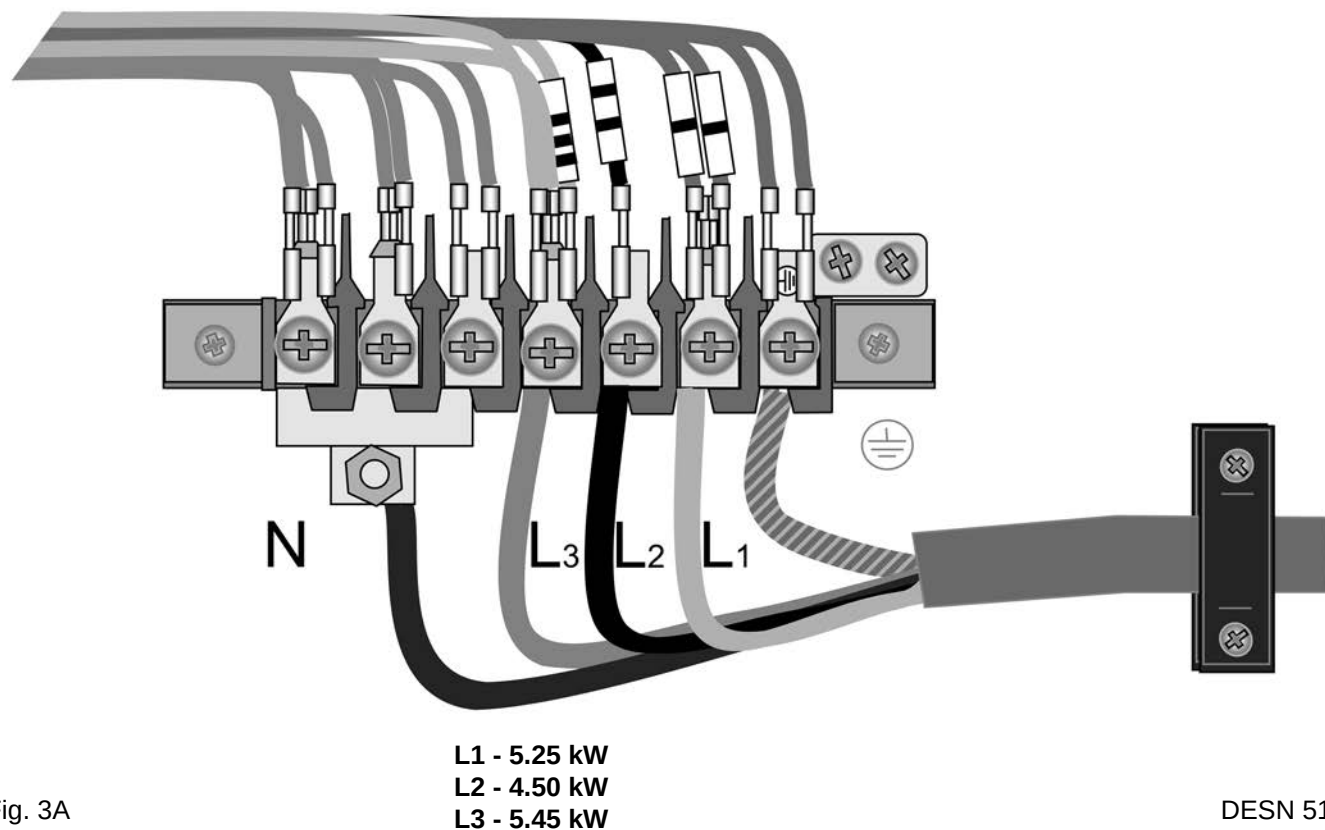


Fig. 3A

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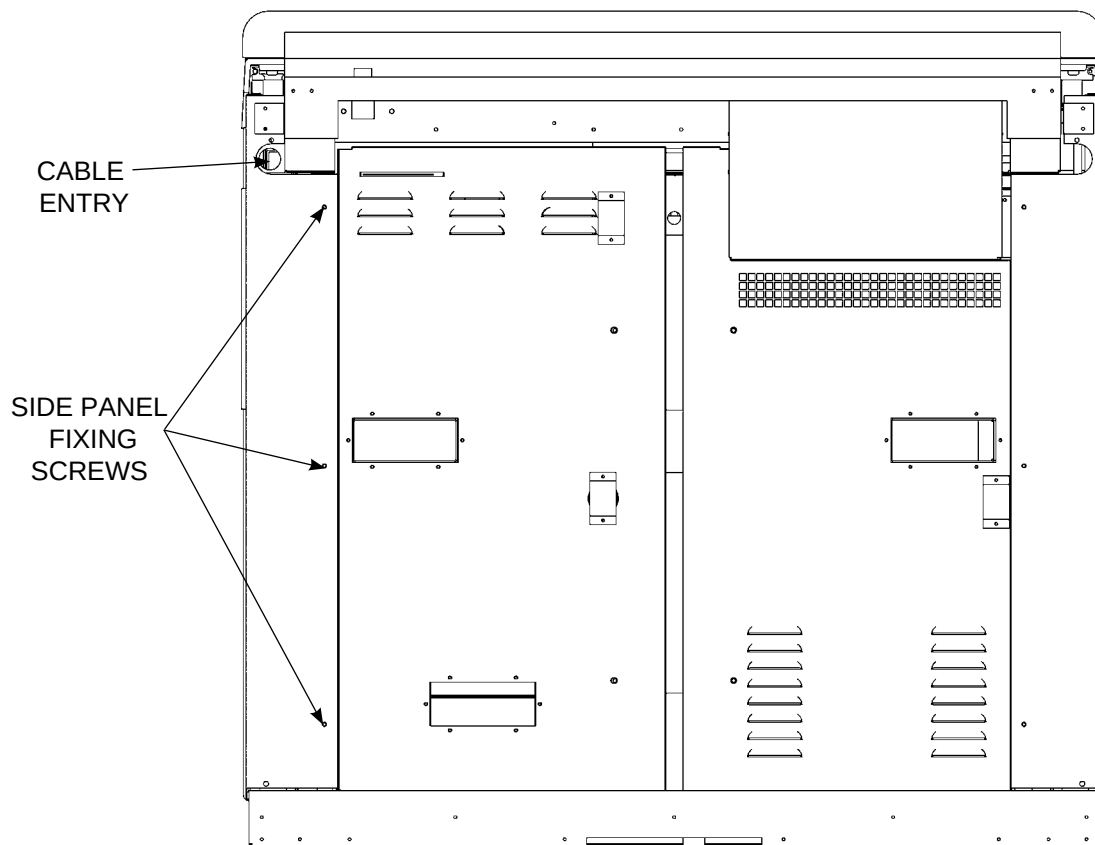


Fig. 4

DESN 517101

LEVELLING AND MOBILITY WHEELS

Installation/Levelling

The AGA Six-Four Series Ceramic Hob is designed to stand on a flat and level surface, any unevenness may be overcome by adjusting the four levelling feet, one at each corner of the base plate. The adjusting screws are accessed by removing the hotplate casting (See section 'To Remove Ceramic Hob and Frame' - Servicing Section - Page 29). To raise the cooker turn screw clockwise, to lower turn screw anti-clockwise.

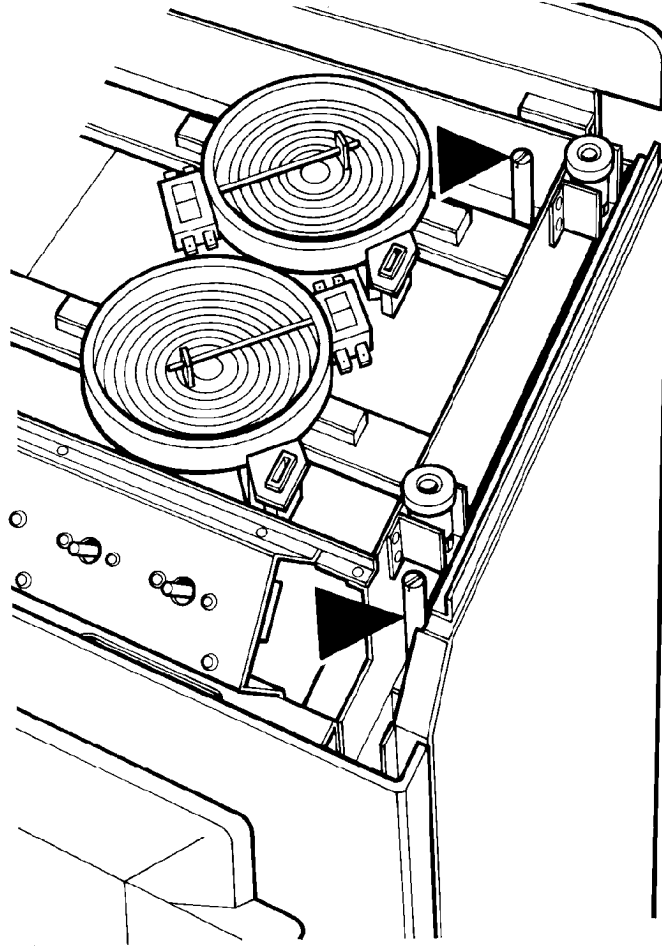


Fig. 5

DESN 513148

There are rollers on the base of the cooker to allow for positioning.

When the cooker is in the correct position, the four levelling feet can be adjusted to level the cooker. The feet must be lowered enough to prevent the cooker rolling out of position (See Fig. 5).

SPLASHBACK

1. Locate tabs on rear of splashback assembly, into the brackets on the upper rear of the cooker. (See Fig. 6). Push fully into place.

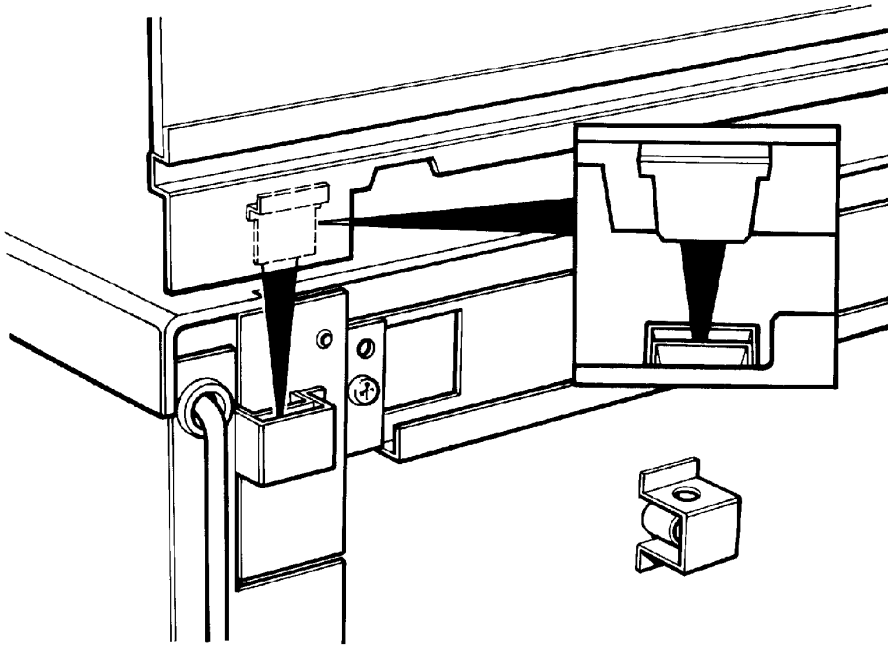


Fig. 6

DESN 513137

Users

Guide

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.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or fire blanket.

WARNING: Danger of fire: Do not store items on the cooking surfaces.

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

CONTROL PANEL

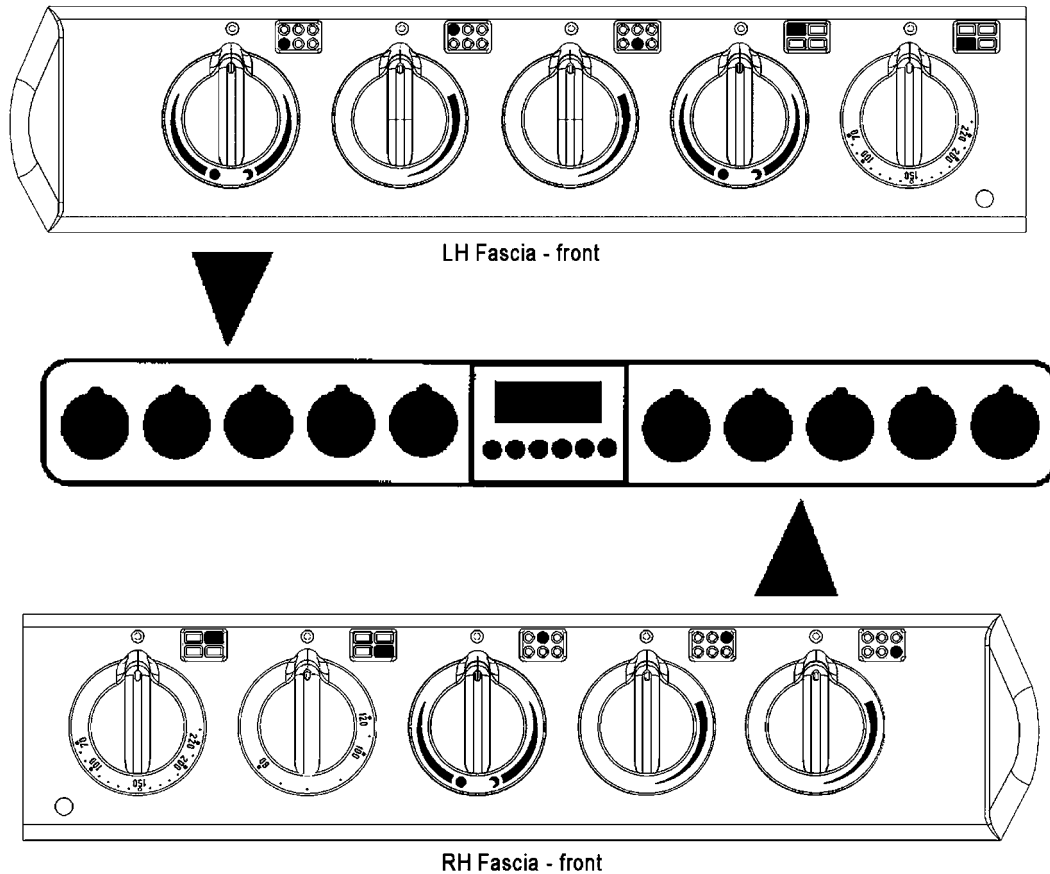


Fig. 7

RH Fascia - front

DESN 517098

- The **GRILL ELEMENT CONTROL KNOB** needs to be pushed in before turning in either direction.

Clockwise
Anti-clockwise

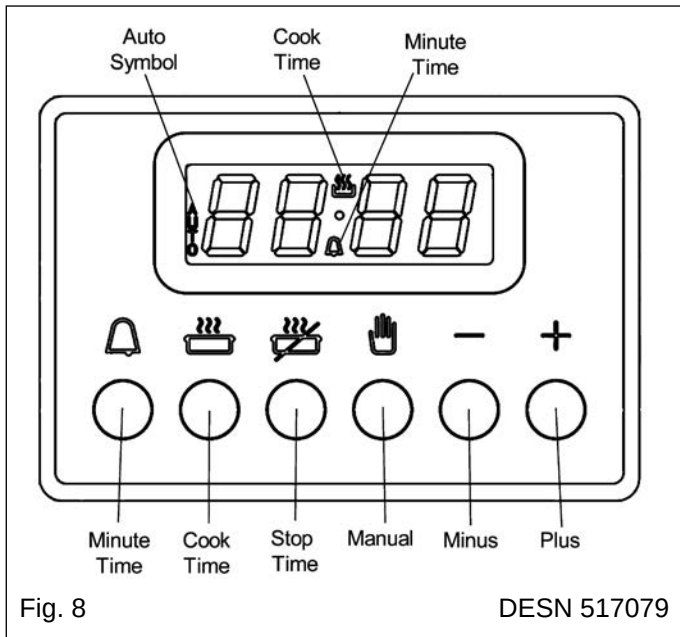
both elements on
middle element only

- The **HOB CONTROL KNOBS** controls are operated also by pushing in the knob before turning to the required setting.
- The **OVEN KNOBS** which do not need to be pushed in, can only be rotated *clockwise* from the OFF position.
- The **HOB NEON** illuminates when the hob is hot and therefore too hot to touch. There is a short delay after initial switch on.

The neon remains on when the element is switched off until the temperature reduces to a safe level (although the hob may still be warm enough to cause minor discomfort).

- The **OVEN NEONS** illuminate when ovens are switched on. When the required temperature is reached the neon will extinguish.

SETTING UP THE COOKER FOR USE



You can use the clock (Fig. 8) to turn the oven on and off. Only the left hand lower fan oven is controlled by the oven timer. The clock must be set to the time of day before the oven will work .

The table below describes the symbols shown on the digital display.

Symbol	Function	Notes
	Minute Minder is on	
	Oven can be operated	If the 'cook' symbol is not displayed the programme has either: Ended and the oven is non-operational or, The oven is being controlled by an automatic programme that has not started.
[AUTO]	Oven is being controlled in semi-automatic or automatic mode.	
[dot]	Flashes during setting the time of day.	

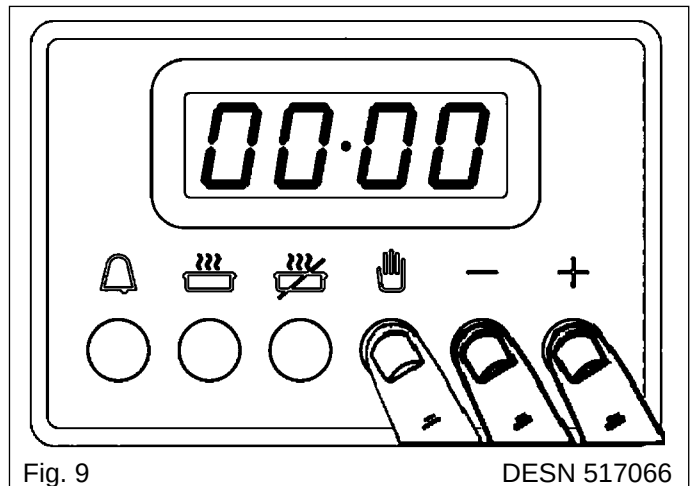
Setting the Time of Day

When the cooker is first connected to the mains, or if there has been a prolonged power interruption, the clock display flashes [0.00] and [AUTO].

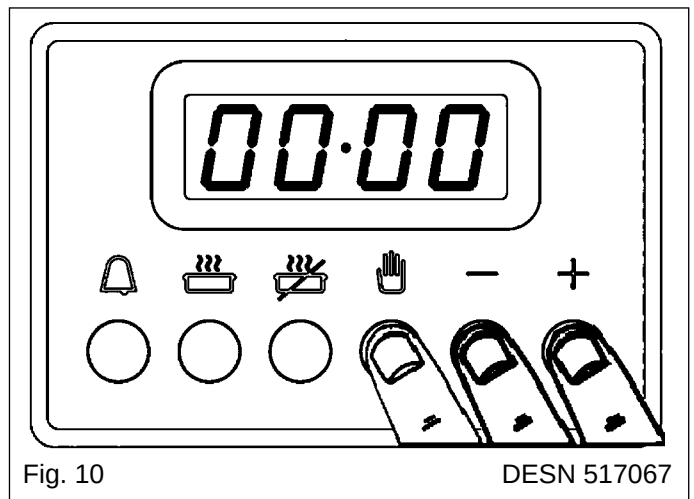
During the time setting process the centre dot will flash. When the process is complete the dot will stop flashing and the symbol will be displayed.

The time of day can be set in two ways:

- Press and hold the button. Now press the [+] or [-] buttons to increase or decrease the time (Fig. 9). Holding the [+] or [-] buttons for more than 2 seconds will advance/decrease the set time quickly. Release the buttons to set the time of day.



- Press and hold both the and buttons down (Fig. 10). Now press the [+] button (or [-] button) until the correct time shows.



Do not forget that it is a 24-hour clock .

If you need to reset the clock/cooker, turn off the power and wait several minutes, then start again.

CERAMIC HOB

- **DO NOT USE THE HOB IF IT IS CRACKED.**
- **DO NOT PLACE ALUMINIUM FOIL ON THE HOB SURFACE.**
- The hob has the six following plates:-
 - front left** - double circuit - 2.0 kW/0.70 kW - 205/120mm dia - rapid heat up
 - rear left** - single circuit - 1.1 kW - 140mm dia - rapid heat up
 - front centre** - single circuit - 1.1 kW - 140mm dia - rapid heat up
 - rear centre** - double circuit - 2.0 kW/0.70 kW - 205/120mm dia - rapid heat up
 - front right** - single circuit - 1.4 kW - 155mm dia - rapid heat up
 - rear right** - single circuit - 1.4 kW - 155mm dia - rapid heat up
- When the hot plates are switched on, the heating area will glow red.
- The hot plates contain a safety switch which limits the ceramic temperature if the plates are operated without a pan in position, or if the plates have been at maximum setting for longer than normal.

To get the best out of your hob

- Ensure that the pan covers the heating area.
- Switch off the plates when the cooking is complete.
- Do not cook directly on the hob surface. Always use a pan.
- Do not use the hob as a chopping board or resting area.
- Always lift the pan off the surface. Do not drag or slide the pans into position.
- Always use the recommended cleaning materials and methods. See 'Cleaning and Caring' section.

Choice of saucepans

- Only smooth flat based pans recommended for use on ceramic hobs **must** be used.
- If cast iron pans are used, ensure they have a machined flat base.
- Never use recessed or ridged base pans.
- The base of the pan should cover the heating area.
- Select a pan of sufficient size to avoid spillage (boiling over). Especially when cooking food containing sugar e.g. jam, marmalade, fruit etc.
- Do not overlap the edge of the ceramic hob area with pans, as this will result in damage to the enamelled surface of the top plate.
- For best results the bottom of the enamelled pan should be 2 - 3mm thick, stainless steel should have sandwich bottoms 4 - 6mm thick.

THE GRILL

- **THE GRILL COMPARTMENT DOOR MUST BE KEPT OPEN WHEN THE GRILL IS ON.**
- **Caution: Accessible parts may be hot when the grill is on. Young children should be kept away.**
- The very high speed instant grill is divided into two areas to save energy and to suit individual grilling requirements.
- Turn the grill control clockwise and the whole of the grilling area can be used for large amounts of food. Turn the control anti-clockwise and the middle area only can be used for small amounts e.g. 2 slices of bread, one or two chops etc.
- Most food is cooked at a high setting but for thicker pieces of meat/poultry and for food such as well done steak the heat can be reduced by turning the control down to a lower setting.
- For best results pre-heat at a high setting for approximately 2 minutes.
- The grill pan fits on the shelf supplied. The shelf is designed to lock in place, but is removable for cleaning. (See Fig. 11B).
- Food should be cooked on the grid or in the base of the grill pan. Some dishes can be placed straight onto the shelf or floor of the compartment. This is useful when browning the top of food such as cauliflower cheese.
- The grill compartment side panels are self cleaning.
- The grill pan can be stored in the base of the grill compartment, when the grill is off.

THE OVENS (GENERAL)

General

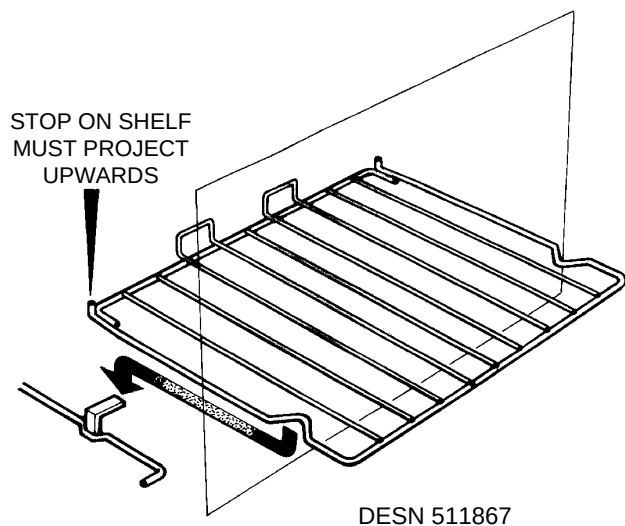
- The shelves are designed to be non-tilt.
- Shelf positions are counted from the bottom.
- Put dishes in the centre of the shelf.
- To remove a shelf, lift clear of the side notches and slide forward. To replace a shelf, insert into the oven with the short prongs at the rear, facing upwards. Slide into position above the side notches then allow to drop down on the runner.
- Do not place the grid shelf or food on the bases of the ovens.
- Pre-heat the ovens at the appropriate heat settings until the neon light goes out.
- For effective heat distribution, leave a gap of no less than 12mm between the dishes and the sides of the oven.
- Do not use a tin or tray larger than the one supplied with the cooker.
- It is important to check that food is piping hot before serving.
- You can change the setting and cooking time to suit your tastes.

Condensation

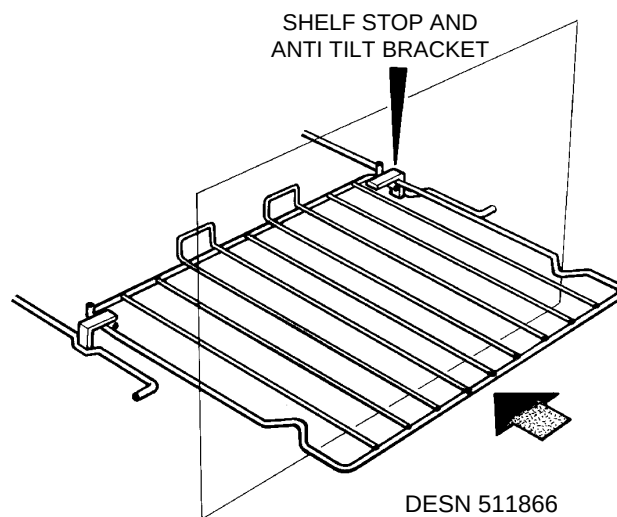
Condensation forms when heat and moisture are present, for example during cooking. Whenever possible try to make sure that the food which contains a lot of moisture is covered e.g. casseroles. If you do notice any condensation, wipe it up straight away.

FITTING AND REMOVAL OF OVEN SHELVES

Oven Shelves - These shelves are designed to slide out



Refit as follows:
Locate in guide as above.



Please Note: Shelf slides out to stop position.

Fig. 11A

Grill Shelf - DO NOT USE AS OVEN SHELVES.
Please note the different design with shelf guards on both front and back

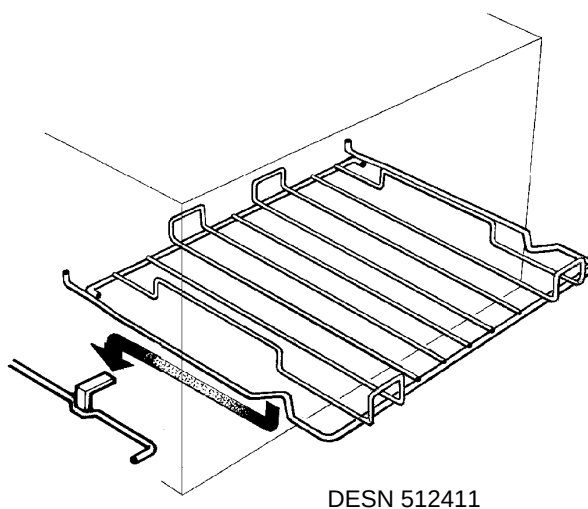


Fig. 11B

SIMMERING OVEN

This is used for long, slow cooking over 6-8 hours, keeping food warm and warming plates for short periods.

EXTRA CARE MUST BE TAKEN WHEN WARMING BONE CHINA - USE THE LOWEST SETTING.

The slow cooking setting is the area marked between 110°C - 120°C on the oven control knob.

USING THE SIMMERING OVEN SETTING

Points to bear in mind when preparing food.

- For best results use the AGA Stainless Steel cookware.
- Do not place dishes directly on to the oven base. Always place onto shelf supplied (See Fig. 11B).
- Joints of meat and poultry should firstly be cooked at 160° fan oven for 30 minutes, before transferring to the simmering oven.
- The meat/poultry should be entirely wrapped in 2 layers of foil to ensure a tight seal is achieved, this will retain the natural juices and flavours that are lost when food is cooked at a higher temperature. The foil join **MUST** be positioned at the top of the joint to prevent leakage.
- Always stand covered joints on a rack over a meat tin, to allow good air circulation.
- Meat over 2.7kg (6lbs) and poultry over 2kg (4lbs 8ozs) are unsuitable for the slow cooking method.
- 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.
- When cooking casseroles or braising meat cover the food first with foil and then the lid to create a good seal and preventing loss of moisture.
- Joints of meat should be cooked for a minimum of 6 hours. Casseroles and stews will cook within 2 - 4 hours depending on the quantity of ingredients. Food will hold for a further 1 -2 hours but the appearance might deteriorate.
- Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, where they can be observed from time to time.
- Push dishes well back in the oven to ensure that they are positioned over the element.
- 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.
- Dried red kidney beans must be boiled for a minimum of ten minutes, after soaking, and before inclusion in any dish.

STORAGE AND RE-HEATING OF FOOD

- If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
- Thaw frozen food completely in the refrigerator before re-heating.
- Re-heat food thoroughly and quickly either on the hotplate or in a hot oven (160°C fan oven), and then serve immediately.
- **Only re-heat food once.**

Cooking Hints

- The left hand lower oven and right hand upper oven are fan ovens, which means that the air is circulated to create an even temperature throughout. In most cases, food can be cooked at approximately 10°C - 20°C lower in a fan oven than a conventional oven setting.
- Shelf positions are counted from the bottom upwards.
- Put dishes in the centre of the shelf.
- It is important to check that the food is piping hot before serving.
- You can change the setting and cooking time to suit your tastes.
- The meat sections should be used as a guide but may vary according to the size, shape of joint on or off the bone.
- Thaw frozen joints thoroughly before cooking them.
- The times are for open roasting. If covered with foil allow for extra time.
- The turkey/chicken is cooked when the juices run clear when pierced with a skewer. If the juices are still pink continue to cook checking every 15 minutes until juices run clear.
- The cooking charts give a general guide but times and temperatures may vary according to individual recipes.

FOOD	SETTING °C	APPROXIMATE COOKING TIME
Fish		
Whole Fish e.g. trout, mackerel	170	25 - 30 mins depending on size
Portions	170	20 - 25 mins depending on thickness
Salmon (2.7kg)	140 - 150	15 - 18 mins per 450g
Meat & Poultry		
Beef	170 - 180	30 mins per 450g + 30 mins over (medium rare)
Lamb	170 - 180	25 mins per 450g + 25 mins over
Pork	170 - 180	30 - 35 mins per 450g + 35 mins over
Chicken	170 - 180	20 - 25 mins per 450g + 20 mins over
Turkey	150 - 160	15 - 18 mins per 450g + 15 mins over
Duck & Goose	170 - 180	25 mins per lb + 25 mins over
Casserole	130 - 140	1 1/2 - 3 hours depending on recipe
Puddings		
Milk Puddings	140	2 hours
Baked Custard	140	35 mins
Baked Sponge Pudding	160	45 mins - 1 hour using raw fruit
Fruit Crumble	170 - 180	45 mins - 1 hour
Meringue Toppings	130	45 mins
Meringues	80 - 90	3 - 4 hours - Turn meringues over as soon as they are set

FOOD	SETTING °C	APPROXIMATE COOKING TIME
Yeast Mixtures		
Bread - loaves	200 - 210	30 - 45 mins
Bread - rolls	200 - 210	15 - 20 mins
Chelsea Buns etc.	180	25 - 35 mins
Cakes, Pastries, Biscuits & Scones		
Small Cakes	170 - 180	20 - 25 mins
Victoria Sandwich	160 - 170	25 - 30 mins
Swiss Roll	200 - 210	7 - 10 mins
Fatless Sponge (180mm)	170	20 mins
Scones	200 - 210	10 - 15 mins
Light Rich Fruit Cake (20cm)	130	1 1/2 - 2 hours
Rich Fruit Cake (20cm)	130	4 - 4 1/2 hours
Shortbread	140 - 150	1 1/4 - 1 1/2 hours
Biscuits	130 - 180	15 - 25 mins depending on recipe
Tray Bakes & Tea Breads	160 - 170	30 mins - 1 1/2 hours depending on recipe
Shortcrust Pastry	190	Small Tarts 20 - 25 mins depending on recipe, Pies 45 - 50 mins depending on recipe
Rich Shortcrust	180	25 mins
Flaky/Puff Pastry	210	8 - 10 mins depending on recipe
Choux Pastry	190 - 200	25 - 35 mins
Miscellaneous		
Yorkshire Pudding - large	200	45 mins
Yorkshire Pudding - individual	200	20 - 25 mins
Soufflès	170 - 180	45 mins

USING THE AUTOMATIC COOKING FACILITY

AUTOMATIC COOKING CONTROL

This can be used to set an automatic cooking programme. It switches the oven on and off at the pre-set times. It controls the lower left hand fan oven only.

The maximum length of cooking programme which can be set is 23 hours and 59 minutes e.g. a delay time + cooking time = maximum 23 hours and 59 minutes.

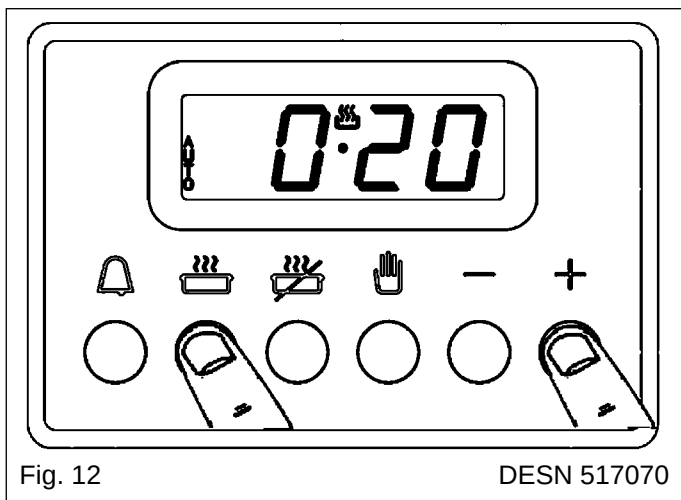
Before setting a programme, check that the clock is telling the correct time of day, and have the following information to hand.

- The length of time the food needs to cook.
 - The time that the food is to finish cooking.
 - The oven control setting required.
- The 'cook period', which is the length of time you want the oven to cook for.
 - The 'stop time' which is the time of day you want the oven to stop cooking.

Setting a Cook Duration

Press and hold the button  and set the required 'cook period' by pressing the [+] button (or [-] button) (Fig. 12). The clock will now control the cook period of your oven. The  symbol and [AUTO] will be displayed.

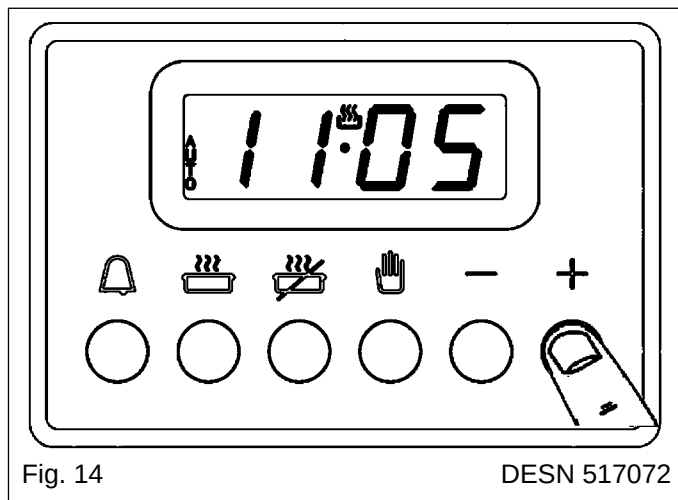
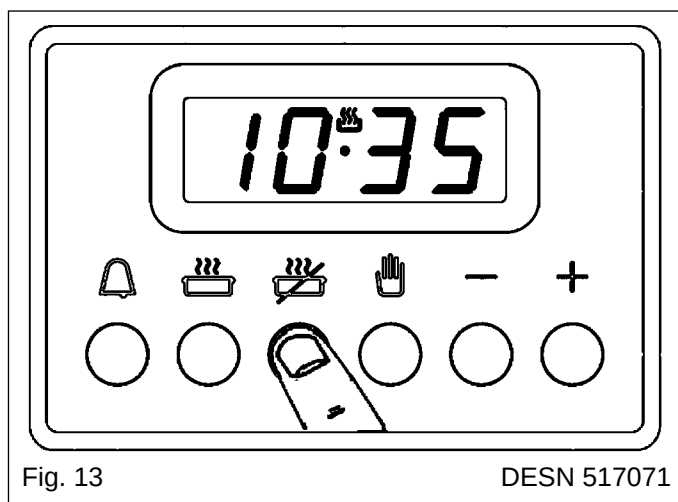
Once the 'cook period' is reached, the beeper sounds and the [AUTO] symbol flashes. Turn the oven control knob to 0 and then press any button to stop the beep. Press  to return to manual cooking.



Setting a Cook End Time

Press and hold the 'stop time'  button (Fig. 13) and then press the [+] button (or [-] button) until the required 'stop time' shows (Fig. 14). The  symbol and [AUTO] will show in the display.

Once the 'stop time' is reached, the beeper sounds and the [AUTO] symbol flashes. Turn the oven control knob to 0 and then press any button to stop the beep. Press  return to manual cooking.

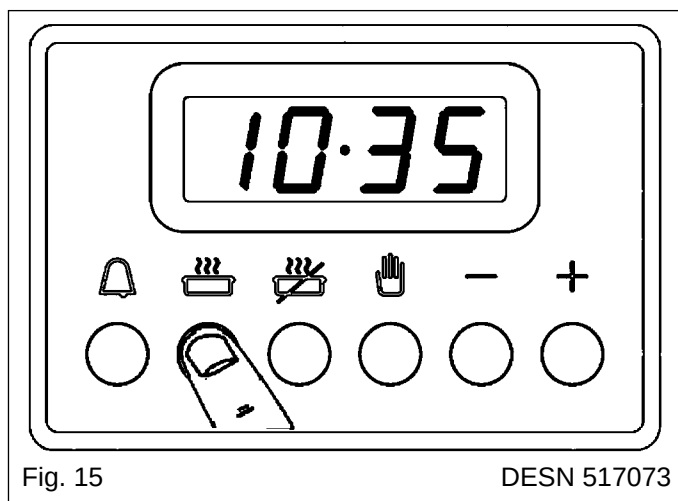


To Start and Stop the Oven Automatically

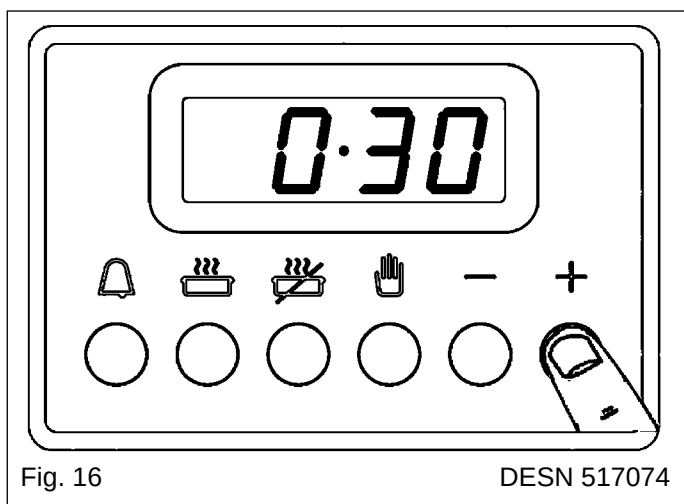
Before you set the clock for automatic operation you must have two numbers clearly in mind - the 'cook period' and the 'stop time'.

Note: You cannot set a start time directly - this is set automatically by setting the 'cook period' and the 'stop time'.

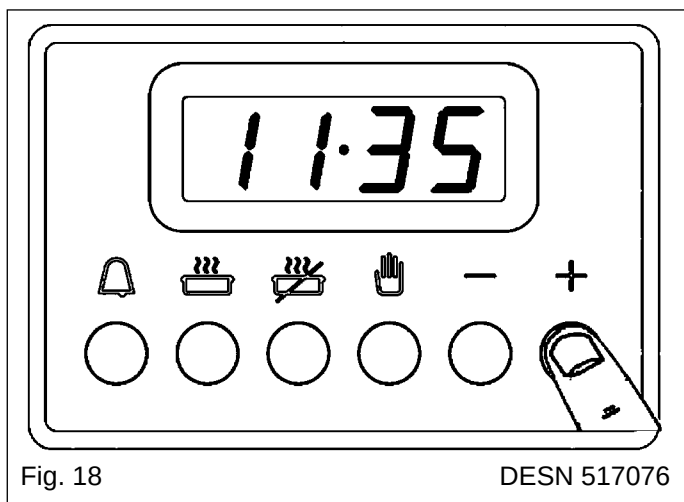
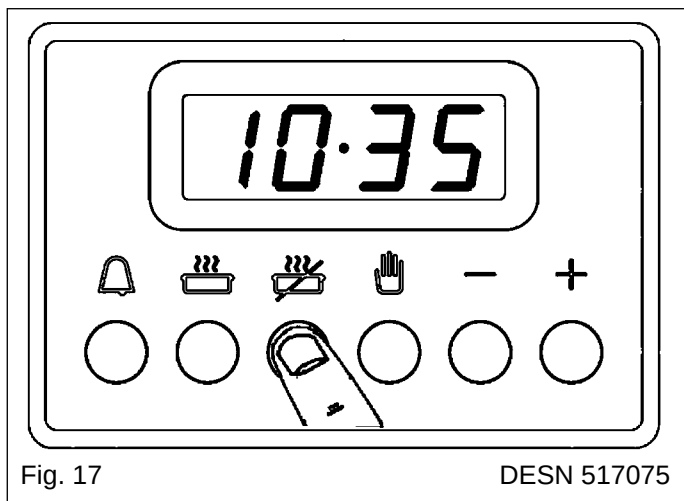
Press and hold the  button (Fig. 15) and then press the [+] button (or [-] button) until the required 'cook period' shows (Fig. 16).



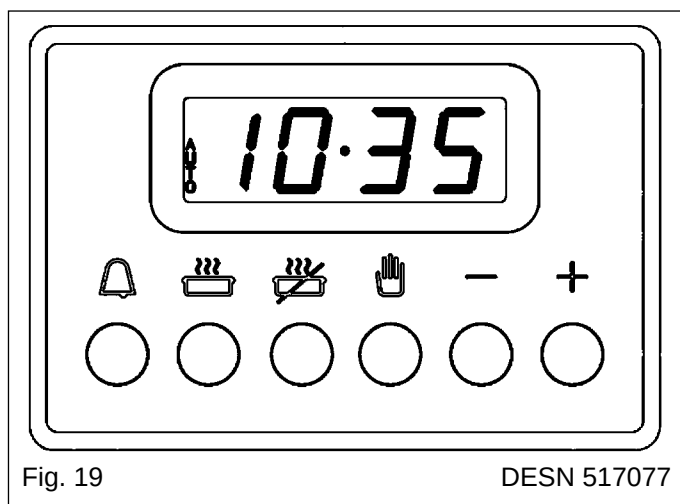
USING THE AUTOMATIC COOKING FACILITY



Now press and hold the  button (Fig. 17) and then press the [+] button (or [-] button) until the required 'stop time' shows (Fig. 18). Release the buttons.



[AUTO] will now show in the display and the  symbol will be off (Fig. 19).



Set the oven to the required temperature. When cooking is finished [AUTO] will flash and the beeper will sound. Turn the oven knob to the OFF position first, and then press any button once to stop the beep; press the  button to return to manual cooking.

If you are out, do not worry about the beeper going off, it stops after a while. When you return, turn the oven knob to 0 first, and then press  to return to manual cooking.

AUTO is showing, You Want to Reset to Manual Cooking

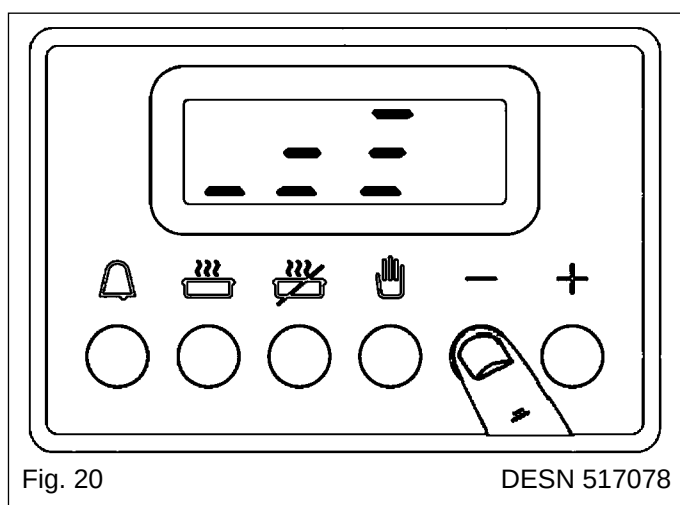
To return to manual cooking mode from an automatic setting, simultaneously press the [+] and [-] key, this will clear the automatic program and return to manual mode.

Please note that this action will also clear the [Minute Minder] setting.

Beeper Tone Adjustment

The beeper tone can be adjusted to three different levels.

Whilst in the time of day mode, press and hold the [-] button for a period until the display shows the Tone Bars (Fig. 20).

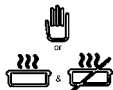


Release the [-] button and immediately press again, this will adjust the tone down by a bar. Continue the process until a comfortable tone is reached.

Please note, during a power reset the clock will remember the last tone set.

USING THE AUTOMATIC COOKING FACILITY

For an overview of the functions refer to table below.

Symbol	Function	Notes
	Sets the Minute Minder	Used with the [+] and [-] buttons
	Sets the duration/ cook period	Used with the [+] and [-] buttons
	Sets the end/ stop cook time	Used with the [+] and [-] buttons
	Allows the time of day to be set when 'AUTO' is not active	Used with the [+] and [-] buttons
	Resets the cooking control to manual	
[-]	Decreases time interval	Holding this button down allows a quick set
[+]	Increases time interval	Holding this button down allows a quick set
[+] & [-]	Clears all 'AUTO' and minute minder programs	

Automatic Dimming

Providing there are no automatic programs set, and the minute minder is not active, your clock will automatically dim during the hours between 22:00 and 06:00.

CLEANING & CARING FOR YOUR COOKER

General

- Always switch OFF at the mains before cleaning.
- When cleaning use as little water as possible.
- Do not use a steam cleaner to clean this cooker.
- If milk or fruit juice or anything containing acid or sugar is spilled on the cooker or hob, wipe it up immediately.
- Clean off any condensation streaks on the front plate around the oven doors or the vitreous enamel may be permanently discoloured.
- Do not use abrasive pads, oven cleaner or cleaners containing citric acid on enamelled surfaces.

CLEANING & CARING FOR YOUR COOKER

COOKER PART AND FINISH	CLEANING METHOD
<u>Vitreous Enamel</u> Fan ovens and simmering oven all sides Grill - base only Control panel Roasting tin Grill pan Door liners Front of cooker Doors Timer surround Hotplate side trims	Clean with a damp cloth and hot soapy water. Stubborn stains can be removed with mild cream, paste or liquid cleaners, or by gently rubbing with a well moistened, liberally soaped very fine steel wool pads e.g. Brillo. The roasting tin and baking tray may <u>OCCASIONALLY</u> be cleaned in a dishwasher. DO NOT IMMERSE DOORS IN WATER AS THEY ARE PACKED WITH INSULATING MATERIAL. Check that the cleaning agent is approved by the (VEA) Vitreous Enamel Association.
<u>High Temperature Protective Coating & Anodised aluminium</u> Hand rail bracket Plinth Hotplate rear trim	Clean with a damp cloth and hot soapy water. <u>IMPORTANT</u> <u>DO NOT USE ABRASIVES</u>
<u>Glass</u> Grill element cover Splashback	As for enamel cleaning above. Polish with a clean dry cloth or kitchen roll.
<u>Stainless steel</u> Door catches Handrail	Use warm soapy water or a proprietary stainless steel or chrome cleaner
<u>Chromium Plated</u> Oven and grill shelves Shelf supports Grill pan handle Grill pan grid	Wipe with a damp cloth and soapy water. A well moistened liberally soaped very fine steel wool pad e.g. Brillo, or stainless steel cleaner may be used.
<u>Plastic</u> Grill pan handle Control knobs Timer facia & controls Neons	Wipe with a damp cloth and hot soapy water. Stubborn stains may be removed with a carefully applied cream cleaner.
<u>Heat-Clean Enamel</u> Grill compartment: sides and back	Should any excessive staining occur, immediately clean the area with hot water containing detergent, and a nylon washing-up brush. DO NOT USE ANY CLEANING MATERIAL WHICH MAY CLOG THE PORES OF THE SPECIAL COATING e.g. PASTES AND POWDERS, SOAP-FILLED PADS, WIRE WOOL, SPRAY CLEANERS, BRUSH-ON OVEN CLEANERS, CAUSTIC SOLUTIONS, METAL SCRAPERS/KNIVES.
<u>Ceramic Glass Hob</u>	Try not to let liquids boil over. Wipe up spills as they occur. Always use a clean cloth (not one that has been used for greasy washing up). Burnt on substances such as sugar, acidic food, kitchen foil or plastic should be removed <u>IMMEDIATELY</u> whilst the hob is still hot with a proprietary razor blade scraper. The hob should then be cleaned with a proprietary cleaner such as Hob Brite or Easy Do. DO NOT USE HOB BRITE ON ENAMELLED SURFACES.

Servicing

Section

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.

SERVICING

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

WARNING: WHEN SERVICING OR REPLACING COMPONENTS ISOLATE THE APPLIANCE FROM THE ELECTRICAL SUPPLY.

A. TO REMOVE SIDE PANELS

1. Isolate from electric supply.
2. Remove ceramic hob and frame assembly. (See section B).
3. Lower the cooker onto the rollers by turning the adjusting feet fully anti-clockwise.
4. Roll the cooker slightly forward.
5. Remove rear fixing screws (3) and slide panel back and out.
6. Re-assemble in reverse order.

B. TO REMOVE CERAMIC HOB AND FRAME

1. Isolate from electric supply.
2. Pull off the control knobs. (See Fig. 21).
3. Remove corner stay button.
4. Remove corner stay nut.
5. Remove timer assembly. (See section D).
6. Lift off the assembly.
7. Disconnect oven neons.
8. Disconnect two connector plugs.
9. Re-assemble in reverse order, fitting the timer assembly last. (See section D).

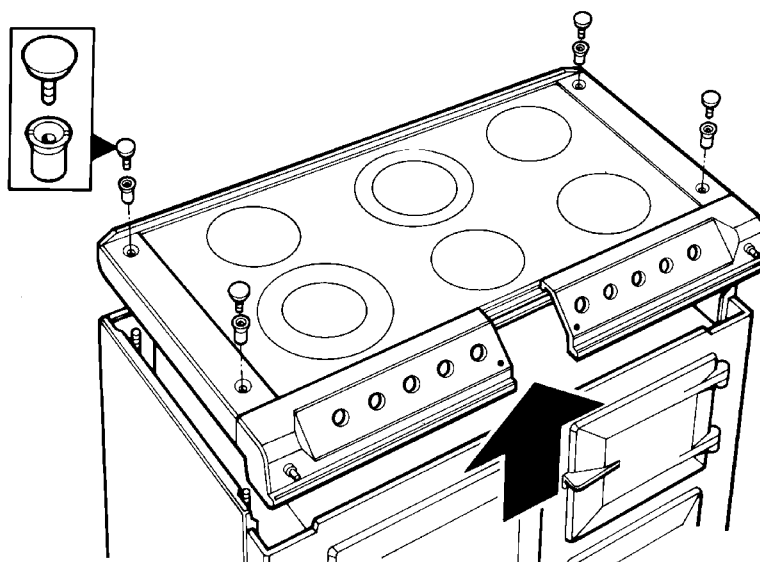


Fig. 21

DESN 513140 A

C. TO REMOVE HANDRAIL

1. Loosen 2 grub screws, one at each end of hand rail (See Fig. 22) using 2 1/2 mm socket key.
2. Slide hand rail forwards, off locating studs.

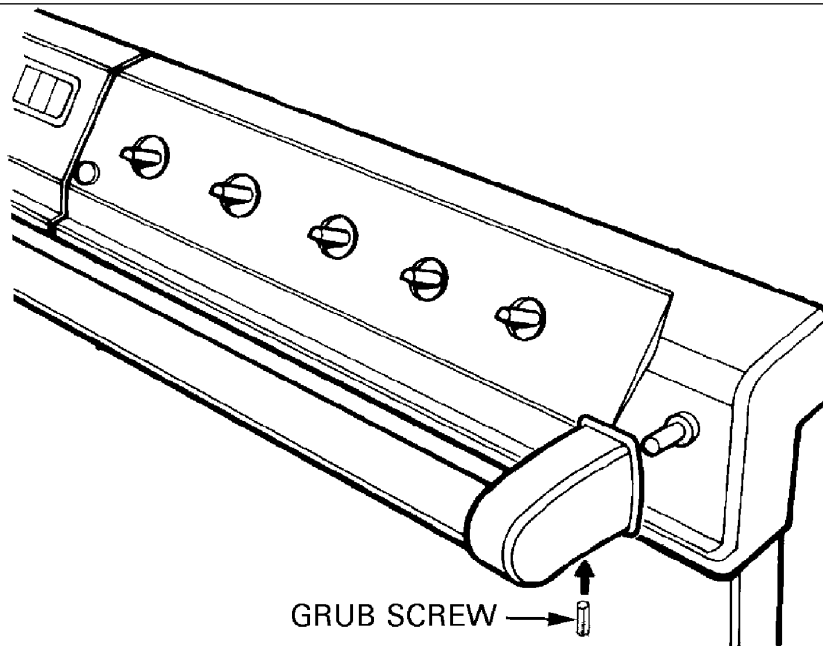


Fig. 22

DESN 513142

D. TO REMOVE TIMER ASSEMBLY

1. Isolate from electric supply.
2. Remove timer casting bar and screws (2).
3. The timer assembly can now be eased out to disconnect wiring. (See Fig. 23).
4. The timer assembly is now free
5. To remove timer - Remove 2 screws as shown in Fig. 23A.

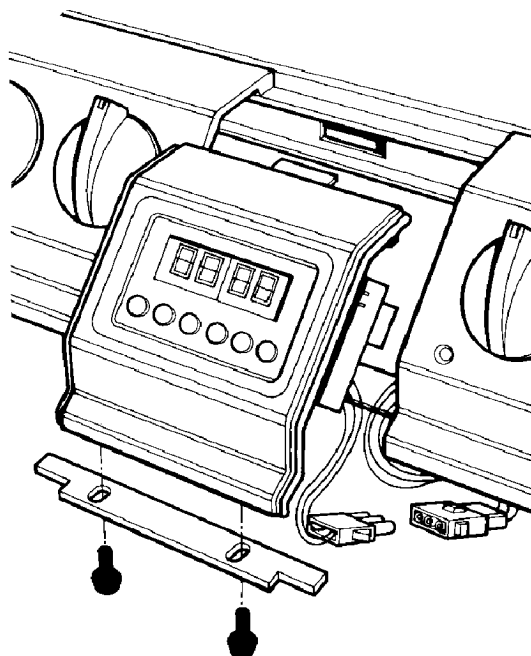


Fig. 23

DESN 513197

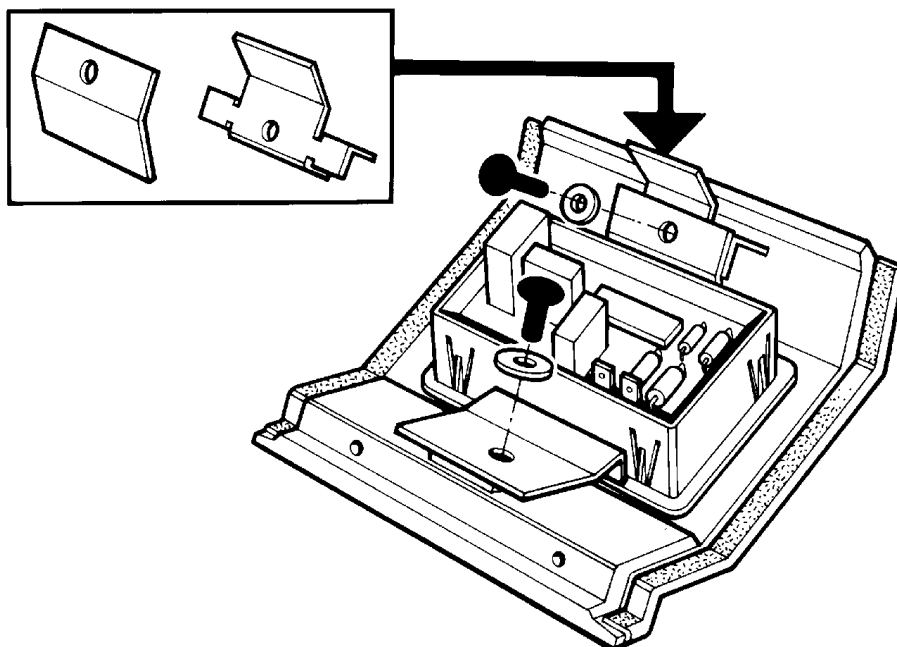


Fig. 23A

DESN 513198

E. TO REMOVE ENERGY REGULATOR

1. Isolate from electric supply.
 2. Proceed as 'CERAMIC HOB AND FRAME'.
 3. Remove (2) screws securing control to control mounting panel.
 4. Withdraw control and cables taking care not to strain the cables.
 5. Disconnect cables from the control.
- NOTE:** Take care to identify terminations.
6. Re-assemble in reverse order.

F. TO REMOVE OVEN THERMOSTATS

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE ENERGY REGULATOR'.
3. Remove (7) back panel screws.
4. Remove thermostat phial and capillary through back of the cooker, note correct capillary route.
5. Re-assemble in reverse order.

G. TO REMOVE GRILL LINERS - SEE FIG. 24

1. Remove LH and RH runners (4 screws per runner).
2. Remove runners and liners.

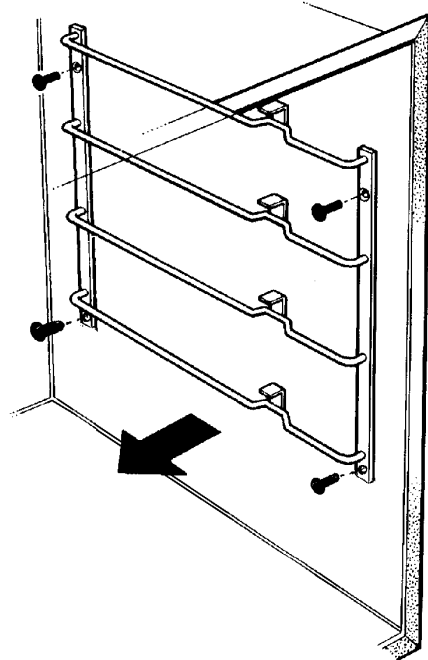


Fig. 24

DESN 512145

H. TO REMOVE ELEMENTS (SIMMERING OVEN)

1. Isolate from electrical supply.
2. Remove oven base panel (1) screw at the rear of the oven.
3. Lift out base panel.
4. Remove oven element fixing screws (2) at the rear of the oven and flex elements to remove from location bracket, pull forwards to expose terminal connections.
5. Remove connection, make sure they do not fall down the back of the appliance.
6. Re-assemble in reverse order.

I. TO REMOVE A FAN OVEN ELEMENT

1. Isolate from electric supply.
2. Remove (4) fan cover fixing screws and withdraw panel.
3. Remove (3) screws securing element to frame and carefully withdraw element until access can be made to the electrical terminals.
4. Disconnect terminals taking care not to allow the cable to fall down the rear of the appliance.
5. Re-assemble in reverse order.

J. TO REMOVE A OVEN FAN

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE FAN OVEN ELEMENT'.
3. Remove (4) fixing screws securing fan assembly to frame.
4. Withdraw fan assembly sufficiently to gain access to motor electrical terminals and disconnect cables.
5. Remove fan blade.

NOTE: Fan blade fixing nuts is LH thread.

6. Remove motor from mounting plate screws. Make sure seal and spacers are fitted.
7. Re-assemble in reverse order.

DC6 6 - 4 Ceramic



**For further advice or information please
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 at any time.



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