



AGA SIX-FOUR DC6 (FFD) LPG

User Guide & Installation Instructions

CAUTION: THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE MANPOWER MUST BE USED IN MOVING THE RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR.

REMEMBER, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require.

DO NOT use reconditioned or copy parts that have not been clearly authorised by AGA.

**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**



For use in GB & IE

12/17 EINS 517122

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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 SHOULD BE KEPT AWAY FROM THE APPLIANCE AS SOME SURFACES CAN BECOME HOT TO THE TOUCH.

The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. **Children less than 8 years of age shall be kept away unless continuously supervised.** Cleaning and user maintenance shall not be made by children without supervision.

⚠ NEVER store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. DO NOT store explosives, such as aerosol cans, on or near the appliance.

⚠ DO NOT spray aerosols in the vicinity of the cooker while it is on.

⚠ DO NOT modify this appliance.

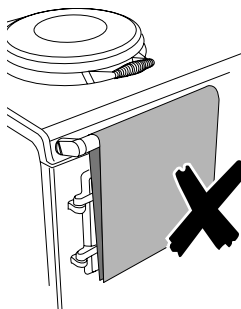
⚠ NEVER place anything aluminium between the saucepan base and the ceramic surface (i.e. cooking mats, aluminium foil, etc).

⚠ IMPORTANT: Oil is a fire risk, DO NOT leave pans containing oil unattended.

- In the event of a fire cover with a lid and switch OFF the electricity.
- Smother the flames on the hob rather than attempting to remove the pan to the outside.
- Burns and injuries are caused almost invariably by picking up the burning pan to carry outside.

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

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



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

Fire Cement - when handling use disposable gloves.

Glues and Sealants

Exercise caution - if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre

May be harmful if inhaled. May be irritating to skin, eyes, nose and throat. When handling avoid contact with skin or eyes. Use disposable gloves, face-masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product, reduce dust with water spray, ensure that parts are securely wrapped.

Deep Fat Frying

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

 **NEVER fill the pan more than one-third full of fat or oil.**

 **NEVER leave oil or fat unattended during the heating or cooking period.**

 **NEVER use a lid on the pan.**

 **In the event of a fire, cover the pan with a lid and turn OFF the appliance.**

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

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

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

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

 **WARNING: Danger of fire: DO NOT store items on the cooking surfaces.**

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

If You Smell Gas

- **DO NOT** turn electric switches on or off
- **DO NOT** smoke
- **DO NOT** use naked flames
- Turn off the gas at the meter or cylinder
- Open doors and windows to get rid of the gas
- Keep people away from the area affected
- Call your gas supplier
- **If you are using Natural Gas in the UK, ring the National Grid on: 0800 111 999.**

2. Introduction

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

The AGA Six-Four takes all the flexibility and convenience of an AGA heat-storage cooker and fuses it with the instant response of a conventional range cooker.

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

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

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.



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.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. 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.

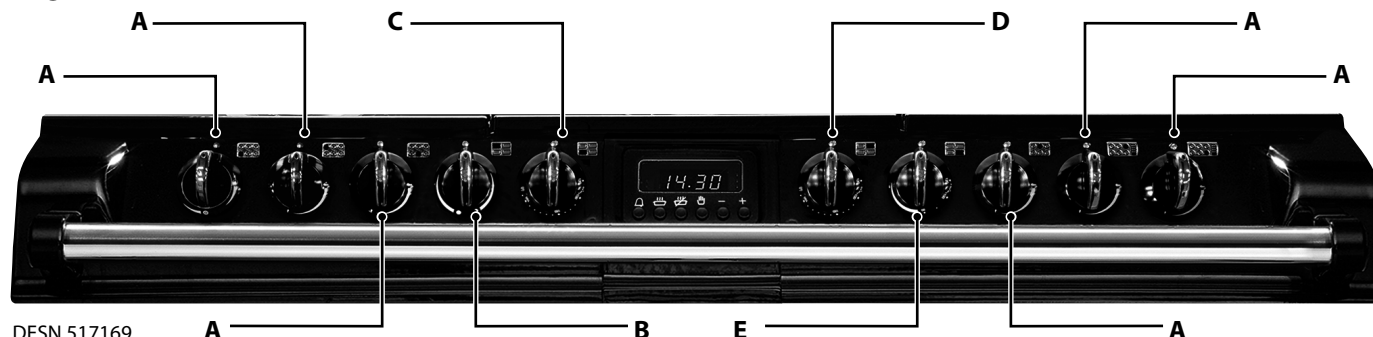
3. Overview

Fig. 3.1



DESN 517169

Fig. 3.2



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Cooker overview Fig. 3.1

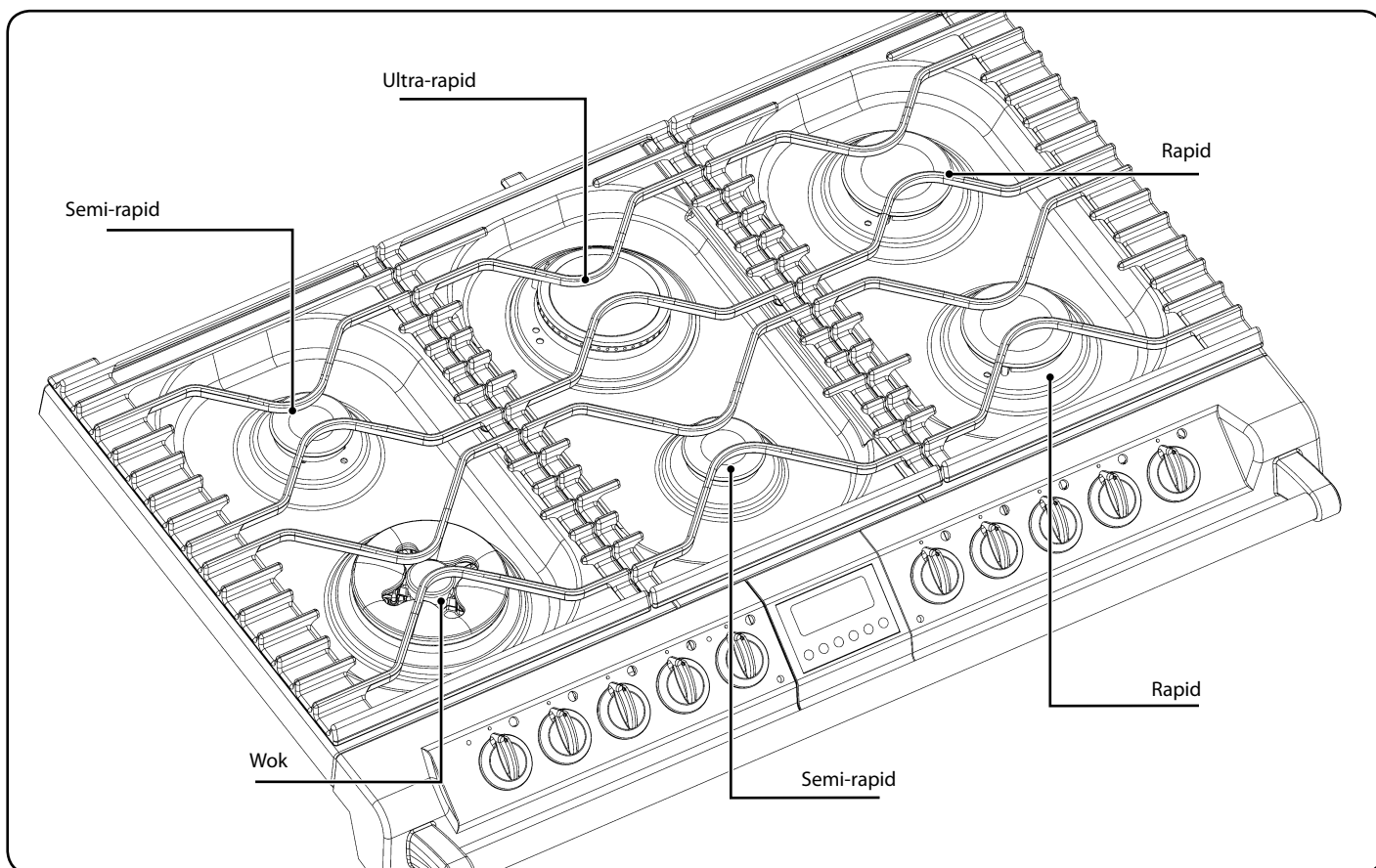
- A.** Grill compartment
- B.** Lower fan oven
- C.** Upper fan oven
- D.** Simmering oven
- E.** Data plaque
- F.** Timer

Gas hob overview Fig. 3.2

- A.** Gas burner knobs
- B.** Grill knob
- C.** Left Lower fan knob
- D.** Right upper fan knob
- E.** Right lower simmering knob

Your appliance 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 with:

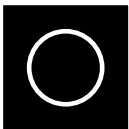
- 3 double pan supports (cast)
- 3 spillage wells (cast)
- 6 burner caps
- 6 burner heads
- 1 burner ring
- 1 handrail assembly
- 1 splashback assembly
- 1 fitting kit
- 6 burner skirts
- 2 spacer rings
- 6 gaskets
- 2 sealing strips
- fixings

Control panel

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

The AGA appliance 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 appliance 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.

Hobs	
OFF	
Large Flame - High Setting	
Small Flame - Low Setting	

Controls

The **gas hob control** can only be rotated anti-clockwise from the OFF position.

The **grill control** needs to be pushed in before turning in either direction.

- Clockwise both elements on
- Anti-clockwise middle element only

The **oven control** which **DO NOT** need to be pushed in, can only be rotated clockwise from the off position.

The **oven neons** illuminate when ovens are switched on. When the required temperature is reached the neon will extinguish.

Gas hotplate

The hotplate has four gas burners: Refer to **Technical Data**.

The semi-rapid burners are especially suited for use with small pans and for gentle simmering or poaching.

All burners have a set simmer position and are easily adjustable.

To use the hotplate

To light a hotplate burner push in and turn the control knobs anti-clockwise to the large flame symbol, and hold in for 3 seconds until the burner lights.

Then turn the knob to the required setting.

If the burner flame should accidentally go out, turn off the burner control and **DO NOT** attempt to re-light the burner for at least one minute.

The control may be set towards a lower position, simply by turning the control knob towards the small flame symbol.

IMPORTANT: The cast iron pan supports on the appliance are much heavier than those on most gas hotplate cookers, therefore care must be taken when removing or re-fitting them to the hob.

It is important that they are lifted from the appliance and not dragged across nearby enamelled parts which would result in damaging the enamel.

Pan supports

The pan supports are marked **L (left)**, **C (centre)**, **R (right)** on the underside and must locate in the recesses in the hotplate casting.

IMPORTANT

It is very **important** for the performance and reliability of the hob that the pan supports are fitted in accordance with the AGA SIX-FOUR SERIES - DC6 OWNERS MANUAL.

To help identify the correct location of the pan supports, the centre pan support has been uniquely designed with tab, as shown (**Fig. 3.3**). This pan support must be fitted in the rear centre position with the tag pointing towards the back of the appliance.

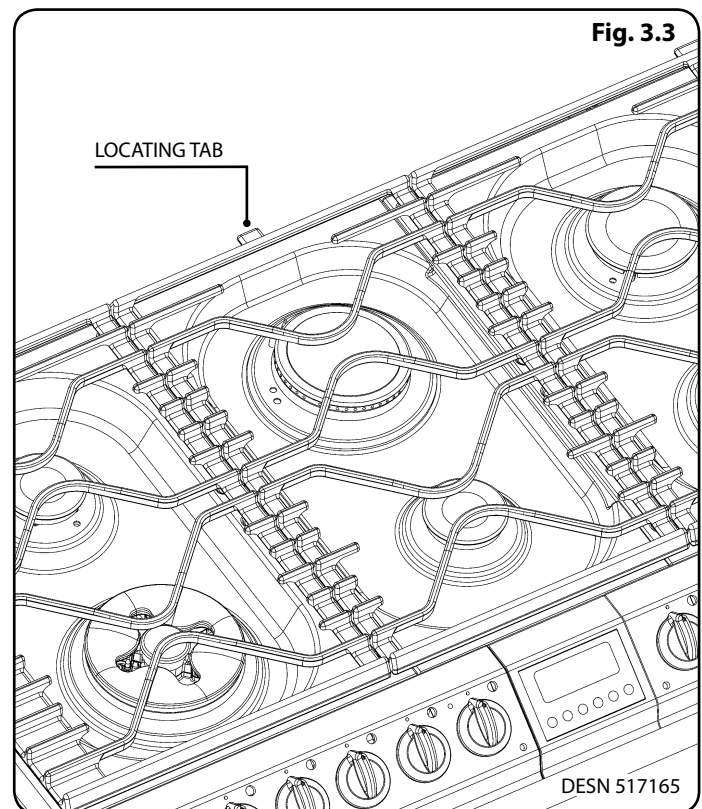
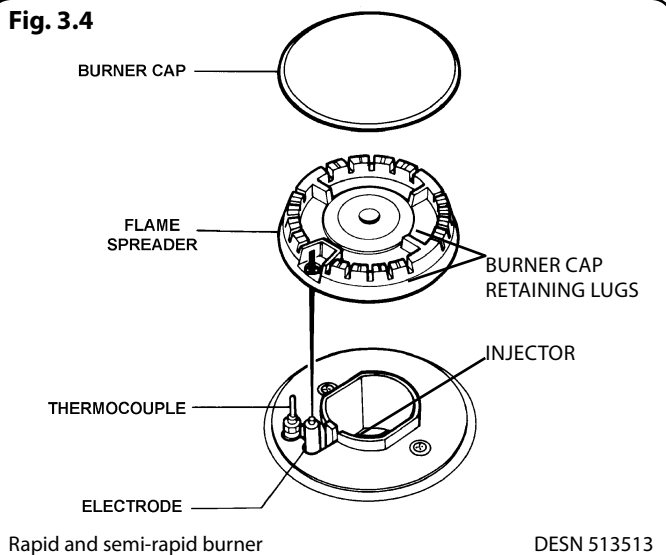


Fig. 3.4



Assembly of rapid and semi-rapid burner (Fig. 3.4).

Assembly of wok burner (Fig. 3.5)

Assembly of ultra rapid burner (Fig. 3.6)

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 appliance. 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.

Warm up times

As the AGA works on the principle of storing heat, time is required to gather that heat from the electric elements to saturate the castings. **We recommend to allow an hour heat up time.** The optional programmer is a great asset as it can be set to get the top oven to its working heat, ready for you to cook when you walk through the door.

The principle of heat storage means that the ovens and hotplate are at a pre-set heat, the cooking areas are named after their function rather than temperatures.

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.

The AGA ovens are manufactured from cast iron, over a period of time they will become individually seasoned.

However, the ovens will rust if high moisture content foods are not covered (especially in the simmering oven) or spillages are not cleaned up.

It is also not advisable to leave a full or partially filled saucepan/utensils with high moisture content food in the ovens when they are not in use.

Cleaning details can be found on **“Cleaning & caring for your cooker”**.

Fig. 3.5

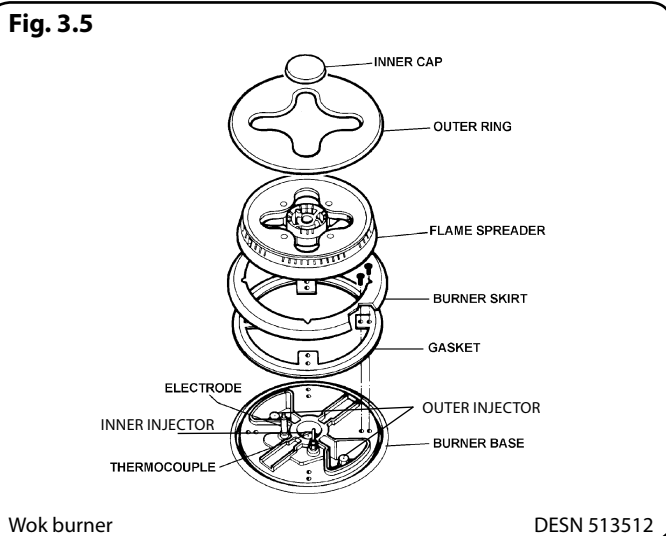
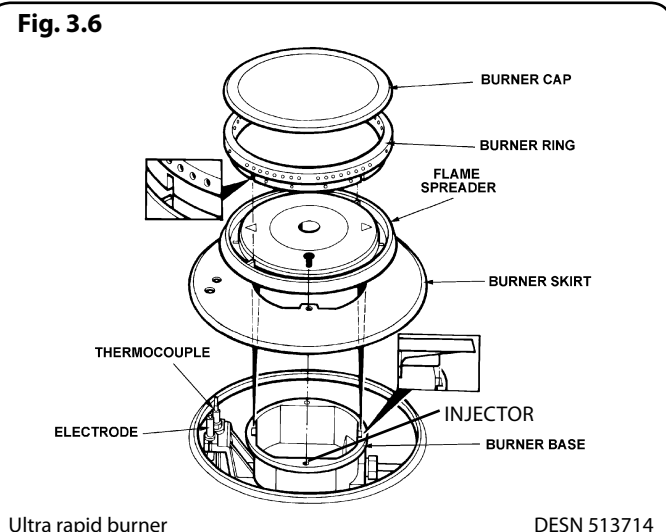


Fig. 3.6



SOME SAFETY POINTS

Make sure that the flames are under the pans. Using a lid will help the contents boil more quickly (**Fig. 3.7**).

Large pans should be spaced well apart.

Pans and kettles with concave bases or down-turned base rims should not be used (**Fig. 3.8**).

Simmering aids, such as asbestos or mesh mats, are **NOT** recommended (**Fig. 3.9**). They will reduce burner performance and could damage the pan supports.

You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers (**Fig. 3.10**).

The minimum recommended pan diameter is 120 mm. The maximum allowable pan base diameter is 280 mm.

DO NOT use cooking vessels on the hotplate that overlap the edges.

NEVER use pans which overhang the front fascia.

Place all pans centrally over the burners.

Always position pan handles away from the front of the cooker - away from the reach of small children.

NEVER leave a chip pan unattended.

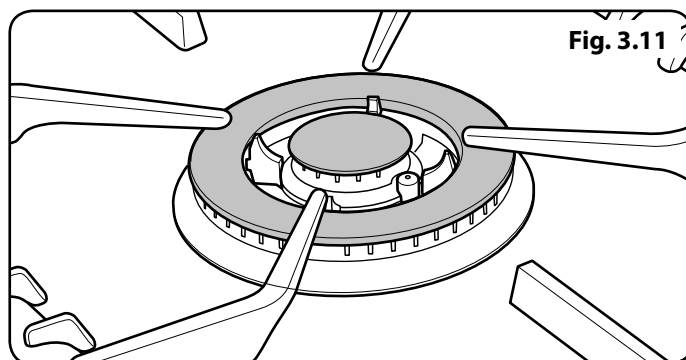
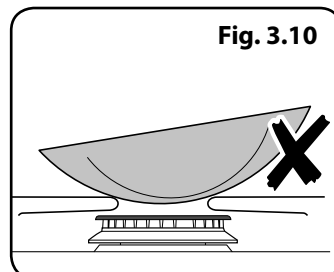
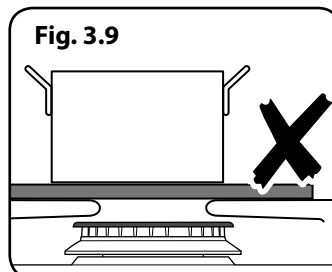
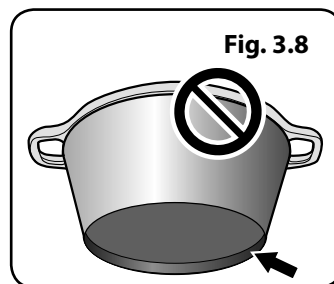
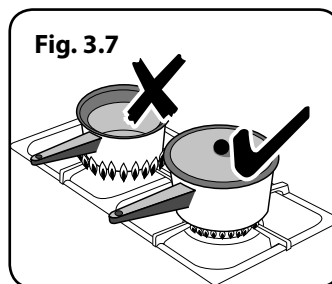
Wok burner

The wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir-frying (**Fig. 3.11**).

For heating smaller pans, the aforementioned hotplate burners may be more efficient.

You should wipe the enamel top surface of the appliance around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

NOTE: The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with a suitable metal cleaner.



The ovens

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 shelf up over 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.

Preheat the ovens at the appropriate 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 trays or tins larger in size than the one supplied with the cooker.

When using the fan ovens, reduce conventional oven settings by 10°C - 20°C and in some cases, cooking time by up to 10 minutes for every hour.

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.

Grill

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

CAUTION: Accessible parts may be hot when the grill is in use. 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.
- 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 preheat 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.
- 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.

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

Points to bear in mind when preparing food.

For best results use the AGA Stainless Steel cookware.

DO NOT place dishes directly onto the oven base. **ALWAYS** place onto shelf supplied.

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.

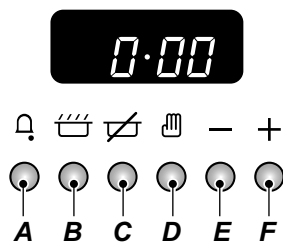
Meat over 2.7kg (6lbs) and poultry over 2kg (4lbs 8ozs) are unsuitable for the slow cooking method.

User Guidance

- Allow the oven to heat fully, the longer the oven is on the better, we recommend one hour.
- For best results use the AGA stainless steel cookware.
- **DO NOT** place dishes directly on to the oven base. Always place onto either a shelf or the floor grid.
- 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.
- 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.
- Thaw frozen food completely in the refrigerator before re-heating.
- 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.
- When cooking casseroles or braising meat cover the food first with foil and then the lid to create a good seal and prevent loss of moisture.
- 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.
- If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible and then refrigerate or freeze.
- 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.

4. 6 button clock

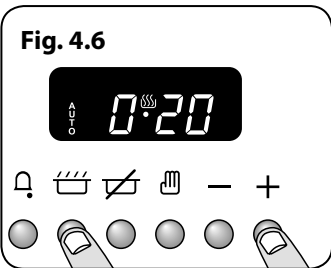
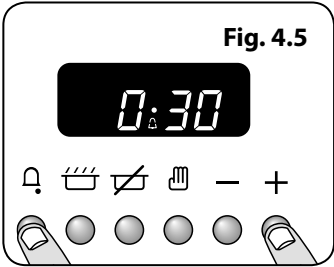
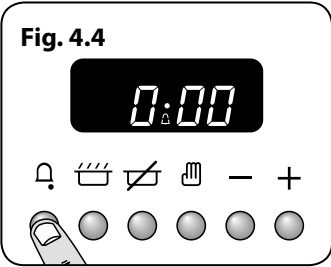
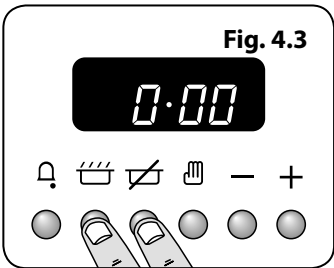
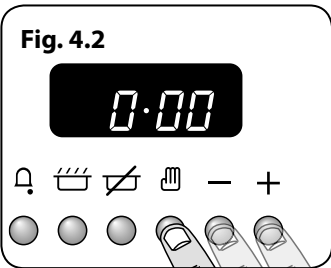
Fig. 4.1



A – Minute minder, B – ‘Cook’ time, C – ‘Stop’ time, D – Manual,
E & F – Time setting buttons

Symbol	Function	Notes
[	Minute Minder is active	
[	Oven(s) can be operated	If the ‘cook’ [
[	Oven(s) are being controlled in semi-automatic or automatic mode	
[	Self clean (pyrolytic) mode has been enabled	Your cooker may not have this pyrolytic function
[	Flashes during setting the time of day	

Table 4.1



The clock must be set to the time of day before the oven will work.

Using the clock

You can use the timer (Fig. 4.1) to turn the oven(s) on and off. The clock must be set to the time of day before the oven(s) will work.

Table 4.1 describes the symbols shown on the digital display.

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 [

The time of day can be set in two ways:

- Press and hold the [
- Press and hold both the [

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.

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.

Minute minder

Press and hold the [

You can check the time remaining by pressing [

To reset the minute minder time; simultaneously press the [+] and [-] buttons.

NOTE: This will clear all automatic programs.

- 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. 4.6**). The clock will now control the cook period of your oven(s). 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. 4.7**) and then press the [+] button (or [-] button) until the required 'stop time' shows (**Fig. 4.8**). 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 [⏸] to return to manual cooking.

To start and stop the ovens 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. 4.9**) and then press the [+] button (or [-] button) until the required 'cook period' shows (**Fig. 4.10**).

Now press and hold the [⏹] button (**Fig. 4.11**) and then press the [+] button (or [-] button) until the required 'stop time' shows (**Fig. 4.12**). Release the buttons.

[AUTO] will now show in the display (**Fig. 4.13**).

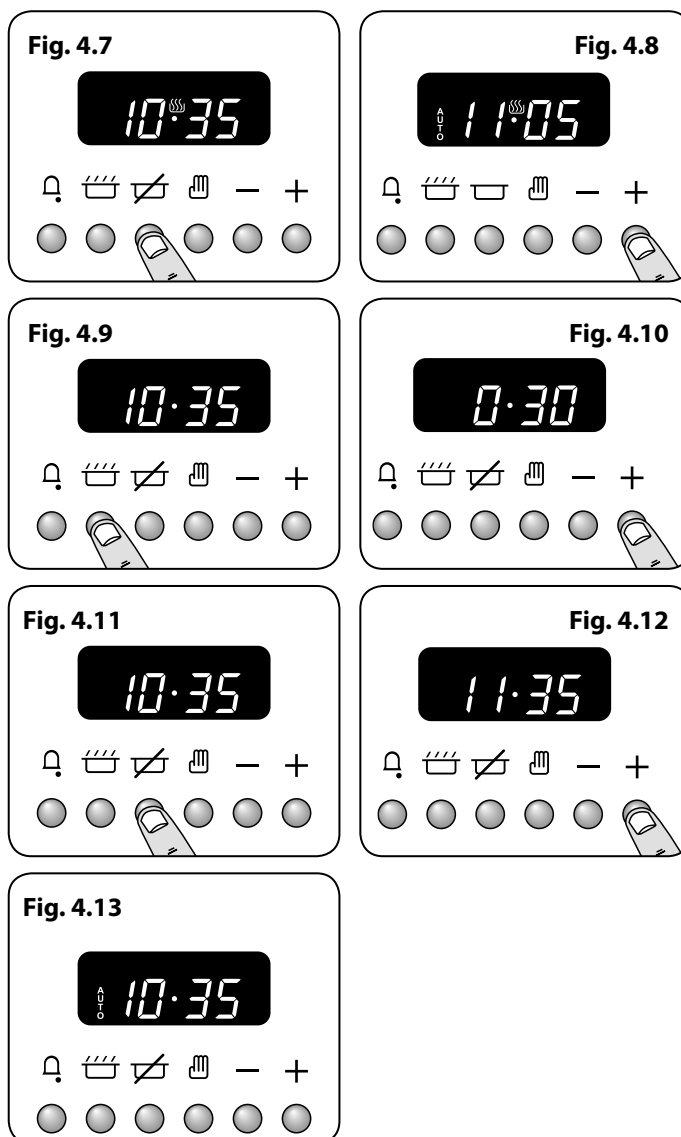
Set the oven(s) to the required temperature. When cooking is finished [AUTO] will flash and the beeper will sound. Turn the oven knob(s) to the OFF position first, and then press any button once to stop the beep; press the [⏸] button to return to manual cooking.

If you are out, do not worry about the beeper going off, it stops after a while. When you return, turn the oven knob(s) 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.

NOTE: This action will also clear the [Minute Minder] setting.



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
[⏸] or [⏹] & [⏹]	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	

Table 4.2

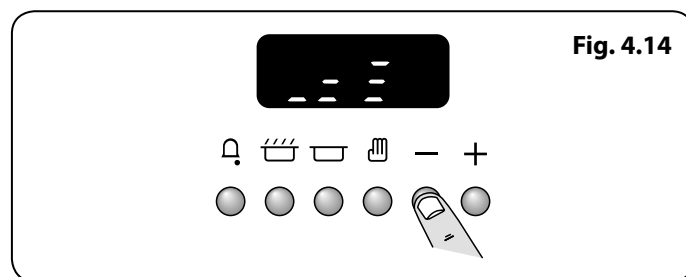
Beeper tone adjustment.

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. 4.14**). 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.

NOTE: During a power reset the clock will remember the last tone set.

For an overview of the functions refer to **Table 4.2**.

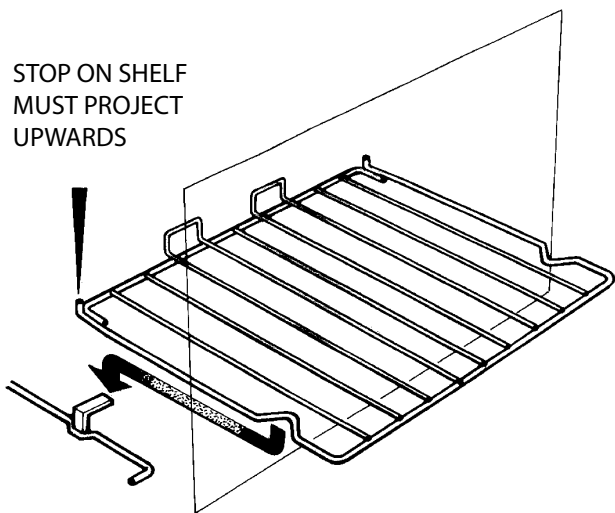


5. Oven shelves

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

Fig. 5.1

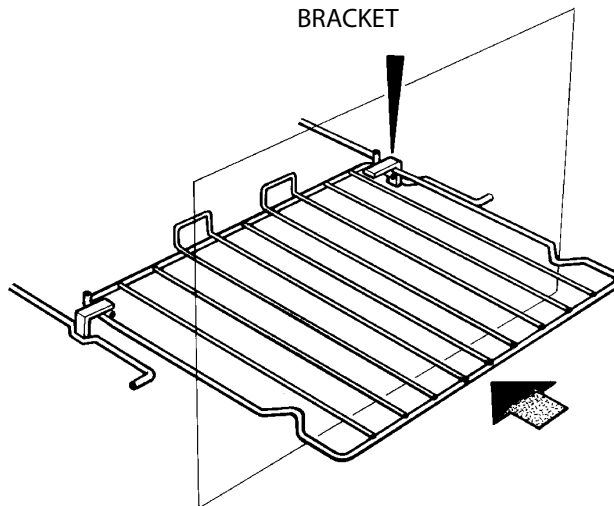
STOP ON SHELF
MUST PROJECT
UPWARDS



DESN 511867

Fig. 5.2

SHELF STOP
AND ANTI TILT
BRACKET



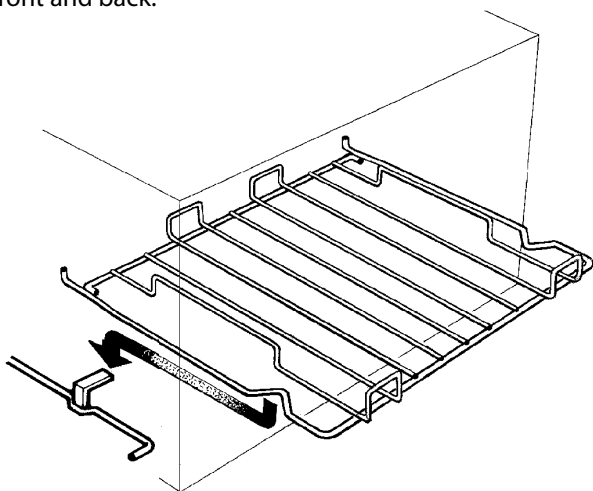
DESN 511866

Grill Shelf

Fig. 5.3

DO NOT USE AS OVEN SHELVES.

Note the different design with shelf guards on both front and back.



DESN 512405

6. Cooking guide

Cooking hints

- Both ovens must be pre-heated until the light extinguishes.
- The guidelines are for cooking after the oven(s) have reached the desired temperature.
- Larger items may benefit from being turned.
- Shelf positions are counted from the top.
- Put dishes in the centre of the shelf.
- When operating both ovens, reduce the cooking times and settings.
- It is important to check that food is piping hot before serving.
- You can change the settings and cooking times to suit your tastes.

Deep fat frying

- **DO NOT** try to fry too much food at a time, especially frozen food.
- This only lowers the temperature of the oil or fat too much, resulting in greasy food.
- Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat, Frozen foods in particular, will cause frothing or spitting, if added too quickly.
- **NEVER** heat fat, or fry with a lid on the pan.
- Keep the outside of the pan, clean and free from streaks of oil or fat.
- The following charts give a guide to cooking a number of everyday items.

Fanned ovens *Refer to the overview chapter*

- The lower oven has a fan, which means the air is circulated to create an even temperature throughout the oven.
- 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 cooking charts give a general guide but times and temperatures may vary according to individual recipes.
- The meat sections should be used as a general 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 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.
- 1kg = 2.2lb

Fanned oven - Cooking table

Food	Setting °C	Shelf position	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
Roasting Meat			
Beef	170-180	2 or 3	Rare
	170-180	2 or 3	Medium
	170-180	2 or 3	Well Done
Lamb	170 - 180	2 or 3	Well Done
Pork	170 - 180	2 or 3	Well Done
			30 mins per 450g + 30 mins over (medium rare)
			25 mins per 450g + 25 mins over
			30 - 35 mins per 450g + 35 mins over
Poultry			
Chicken	170-180	2 or 3	20 - 25 mins per 450g + 20 mins over
Turkey	170-180	3	Up to 4kg Over 4 kg
			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	Any	2 hrs approx.
Baked Sponges	160 - 170	2 or 3	45 - 60 mins
Baked Custards	140	2 or 3	35 mins
Meringues	80-90	2 or 3	3 - 4 hrs depending on size turn meringue over as soon as they are set
Apple Crumble	170	3	30 - 40 mins
Yeast Mixtures			
Bread	200-210	2 or 3	30 - 45 mins
Rolls and Buns	200	2 or 3	15 - 20 mins
Chelsea Buns etc.	180		25-35 mins
Souffle			
Cheese Souffle (Individual)	190	3	20 - 25 mins
Cheese Souffle (Large)	190	3	25 - 35 mins
Yorkshire Pudding			
Large	190 - 200	Any	25 - 40 mins
Individual	190 - 200	Any	15 - 25 mins

Cakes & Biscuits			
Shortbread	140 - 150		1 ¼ - 1 ½ hrs
Very Rich Fruit Cake	120 - 130		3 - 4 hrs
Rich Fruit Cake	130		4 - 4½ hrs
Small Cakes	170 - 180		20 - 25 mins
Scones	200 - 210		10 - 15 mins
Victoria Sandwich	160 - 170		25 - 30 mins
Swiss Roll	200 - 210		7 - 10 mins
Biscuits	130 - 180		1 ¼ - 1 ½ hrs
Tray Bakes & Tea Breads	160 - 170		30 mins - 1 ½ 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 - 20 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

7. Cleaning & caring

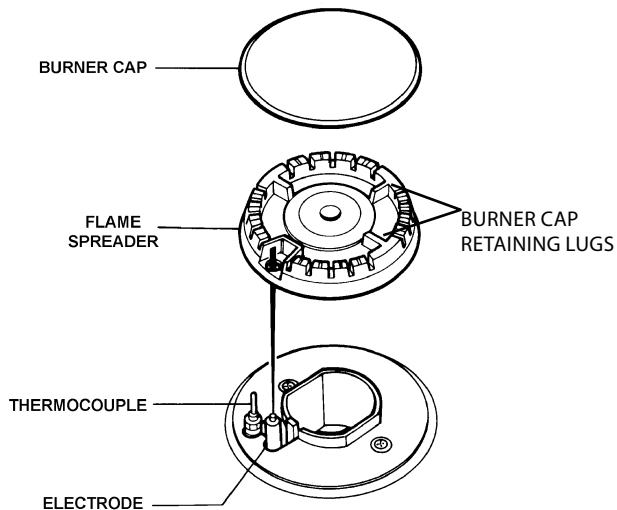
REMEMBER: Be careful of the hot appliance.

-  Always SWITCH OFF at mains before cleaning.
-  DO NOT use a steam cleaner to clean this appliance.
-  When cleaning use as little water as possible.
-  DO NOT use abrasive pads, oven cleaner or cleaners containing citric acid on enamelled surfaces.
-  DO NOT use hob brite on the enamelled surfaces.
-  Supplied with the appliance should be cleaned in hot soapy water, soaking if necessary. A nylon scouring pad can also be used. They may also be cleaned in the dishwasher, but with constant use, the enamelled finish will become dull in appearance.

Enamelled top and front plate

-  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.
-  All that is usually needed to keep the vitreous enamelled surfaces of your appliance bright and clean is a daily rub over with a damp, soapy cloth followed immediately with a clean, dry cloth to avoid streaks.
-  Remember the top plate will scratch if pans or utensils are dragged across them.

Fig. 7.1



DESN 513513

Gas hotplate

- ⚠** If spillage does occur on a burner cap or pan support, move pan to another burner and when cool, clean in hot soapy water.
- ⚠** After cleaning, be sure all parts are dry. When fitting the burner cap and burner head, make sure that the hole in the burner head is correctly located over the ignition electrode (see Fig. 7.1), and that the burner cap is sitting correctly on the burner head.
- ⚠** The ignition electrode must not be displaced or damaged otherwise spark ignition will be affected.
- ⚠** The hotplate top is sealed. To clean, remove pan supports and wipe over visible surface.
- ⚠** **NOTE:** The following parts **MUST NOT** be cleaned in a dishwasher, as this could cause damage or discolour the finish:- pan supports, burner caps burner ring and burner head.
- ⚠** Aluminium pans may cause metallic marking on the pan supports. This will not affect the durability of the enamel.
- ⚠** **NOTE:** The appliance guarantee does **NOT** cover the mis-use of the pan supports.

The ovens

- ⚠** The fan oven is fitted with a back panel which is of self cleaning enamel and should not be scoured.
- ⚠** All the remaining surfaces of both ovens are vitreous enamelled and can be cleaned with proprietary vitreous enamel cleaners approved by the Vitreous Enamel Association.
- ⚠** The shelves can be removed and if necessary the shelf supports may also be removed by taking out the screws.
- ⚠** These items may be washed in the sink with normal oven cleaners, you may use a fine wool soap pad for removing stubborn stains from the oven bases and shelf supports.
- ⚠** **NOTE:** Take care **NOT** to damage the thermostat phials in the ovens when cleaning.

Heat clean enamel

-  **Fan oven - back panel only**
-  **This special enamel has a continuous cleaning action, which works best if a pattern of low and high temperature cooking is followed. By using low temperature roasting, excessive fat splashes can be avoided. Should any excessive staining occur, immediately clean the area with hot water containing detergent, and a nylon washing-up brush. Resistant stains require the oven to be run at 210°C for 2 hours.**
-  **Do not use any cleaning materials which may clog the pores of the special coating e.g. pastes and powders, soap filled pads, spray cleaners, brush-on oven cleaners, caustic solutions, metal scrapers/ knives, and prevent the cleaning action.**

Door liners

-  **May be cleaned with a cream cleaner or soap impregnated pad.**
-  **Lift off the oven doors to allow them to cool a little before cleaning. DO NOT, however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.**

Controls

-  **The enamelled surface under the knobs can be treated as in the Section 'Door Liners'. Avoid the use of excessive water.**
-  **DO NOT use oven cleaners, scouring pads and abrasive powder for cleaning the plastic knobs. A wipe with a damp cloth should be sufficient.**
-  **TIP: Clean your appliance regularly. Preferably every time you use it.**
-  **IMPORTANT: AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.**

Accessories

-  **Oven furniture such as Roasting Tins, Solid Plain Shelves, Grid Shelves, and Grill Racks should be cleaned in hot soapy water, soak if necessary, a nylon scouring pad can be used.**

Vitreous Enamel		
Part		Recommended Cleaning Method
- 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 pads The roasting tin and baking tray may OCCASIONALLY 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.
High Temperature Protective Coating & Anodised aluminium		
- Hand rail bracket - Plinth - Hotplate rear trim		Clean with a damp cloth and hot soapy water.  IMPORTANT DO NOT USE ABRASIVES
Glass		
- Grill element cover - Splashback		As for enamel cleaning above. Polish with a clean dry cloth or kitchen roll.
Stainless steel		
- Door catches - Handrail		Use warm soapy water or a proprietary stainless steel or chrome cleaner
Chromium Plated		
- 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 or stainless steel cleaner may be used.
Plastic		
- Grill pan handle - Control knobs - Timer fascia & controls - Neons		Wipe with a damp cloth and hot soapy water. Stubborn stains may be removed with a carefully applied cream cleaner.
Heat-Clean Enamel		
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.
Aluminium		
- Right and left rear outer burner caps - Right front outer burner cap - Centre front outer burner cap		As for enamel cleaning. Do not place in a dishwasher NOTE: Care must be taken to prevent cleaning materials, water or dirt, from entering and blocking the burner head, ports and especially the gasway. Remove any blockage with a fine needle or nylon brush.
Non-Stick Coating		
Griddle plate		Soak and wash in hot soapy water. DO NOT USE ABRASIVES OR PLACE IN A DISHWASHER.

8. Installation instructions

WARNING!

Please read the Warning, Cautionary notes at the start of this section.
If the information contained within these instructions is not followed,
property damage or personal injury may occur.

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

DO NOT try to light any appliance.

DO NOT touch any electrical switch.

DO NOT use any phone in your building.

**Immediately call your gas supplier from a neighbour's phone.
Follow the gas supplier's instructions.**

If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING! This appliance must be installed with an appropriate device that will allow permanent disconnection of the Live and Neutral conductors. During Installation or disconnection prior to any electrical work, the appliance must be permanently disconnected from the Supply (Live) and Neutral Conductors.

CAUTION: THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE MANPOWER MUST BE USED IN MOVING THE RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR.

REMEMBER, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require.

DO NOT use reconditioned or copy parts that have not been clearly authorised by AGA.

**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**

9. Installation introduction

⚠ WARNING: This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on the data plate.
- The data plate is situated in the centre vent slot near the base of the front plate.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation (B.S. 5440).
- It should be in accordance also with any relevant requirements of the Gas Region and Local Authority.
- In your own interest, and that of safety to comply with the law, all gas appliances must be installed by a competent person. Failure to install appliances correctly could lead to prosecution.
- On completion, test the gas installation for tightness.

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED.

- The appliance is designed for the voltage stated on the data plate.
- The appliance is supplied with and installed adjacent to the left-hand side of any one of the current range of traditional AGA cookers.
- Installation of the appliance must, therefore, be in conjunction with the build instructions of the 'parent' AGA.
- Reference must be made to the above Installation instructions for the 'parent' AGA especially regarding pre-site inspection, not only for both cookers but to consider any pipework that may pass at the rear of the Module. i.e. boiler piping or flue duct from a Fan Flue AGA.
- The appliance has been designed to accommodate pipework passing at the rear.
- **NOTE! THE MAIN AGA COOKER IS DELIVERED EX-WORKS, UNASSEMBLED.**
- **Assembly is undertaken on site by an authorised AGA distributor.**

10. Location

Refer to **Fig. 10.1**

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

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

The vent slots in the back of the top plate (or shroud) must not be obstructed.

NOTE: It is advisable that the supply cable is routed away from any hot surfaces i.e. hot water/flue pipes.

In the interest of safety, due consideration must be given to the protection of the electric cable to the cooker.

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

The appliance is designed for the voltage stated on the rating plate, which is situated behind the plinth cover.

Recommended, but not mandatory, to fit an individual Residual Current Device (RCD) for the cooker supply circuit to avoid nuisance tripping.

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

⚠ DO NOT install the cooker behind a decorative door in order to avoid overheating.

Clearances

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

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

PLEASE NOTE WHEN FITTING A COOKER HOOD

If a cooker hood is to be fitted, we only recommend the 6-4 Series CH900 cooker hood. It **MUST** be installed at a height of at least 800mm above the hotplate.

Side Clearances

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

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

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

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

It is essential that the base or hearth on which both cooker and module stands should be level and capable of supporting the total weight of one or both units.

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

Tiling

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

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

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

Combustible Walls

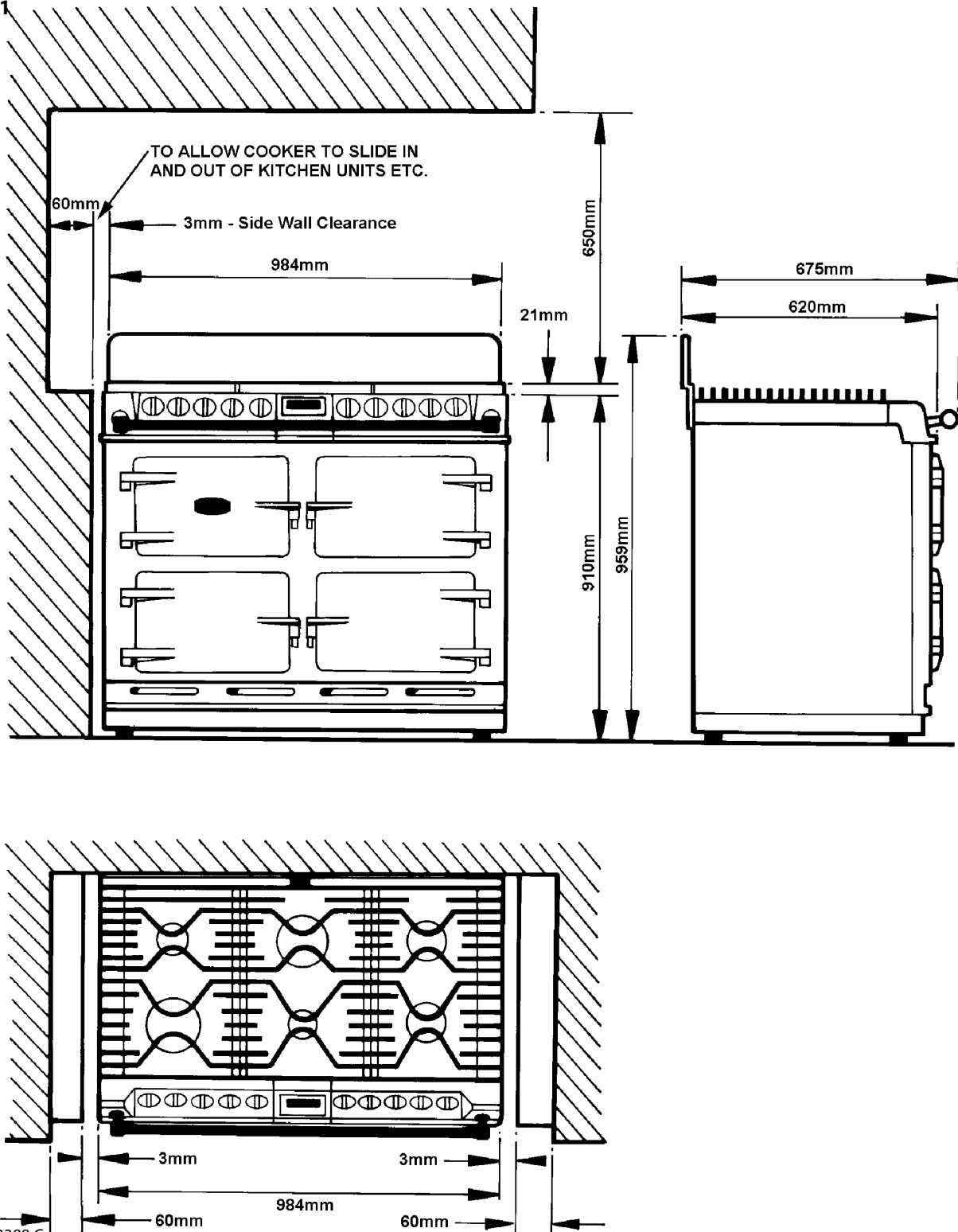
Houses constructed of combustible materials (such as all-timber or stud wall partitions and batoned plasterboarded walls) require special wall heat protection features.

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

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

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

Fig. 10.1



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

APPLIANCE WEIGHT

Model: AGA Six-Four - 245 kg

GAS CONNECTION - AGA 6-4 ONLY Rp $\frac{1}{2}$ ($\frac{1}{2}$ " BSP MALE)

11. Electrical connection

Electrical connections are located at the back of the appliance.

Refer to **Fig. 11.1** and **Fig. 11.2** and for wiring connection to the appliance.

Remember that an excess of cable length is required for the possible withdrawal of the appliance.

Refer to the Technical Data for the total electrical load of the appliance. The cable size used should be suitable for this load and comply with all local requirements (i.e. PVC insulated cable IEC 60227 - code 53 for ordinary cables).

Always double check connections and ensure terminals are fully tightened and the cable is secured to the cable clamp.

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

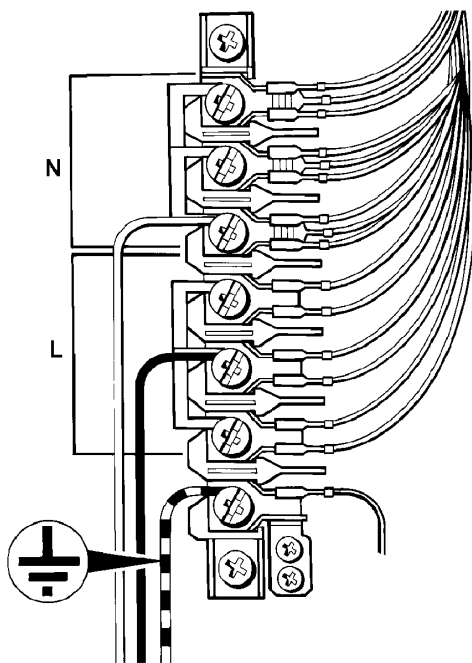
Single Phase Connection

The appliance requires a 30/32 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 6mm² cable to comply with the latest editions of the local and national wiring regulations

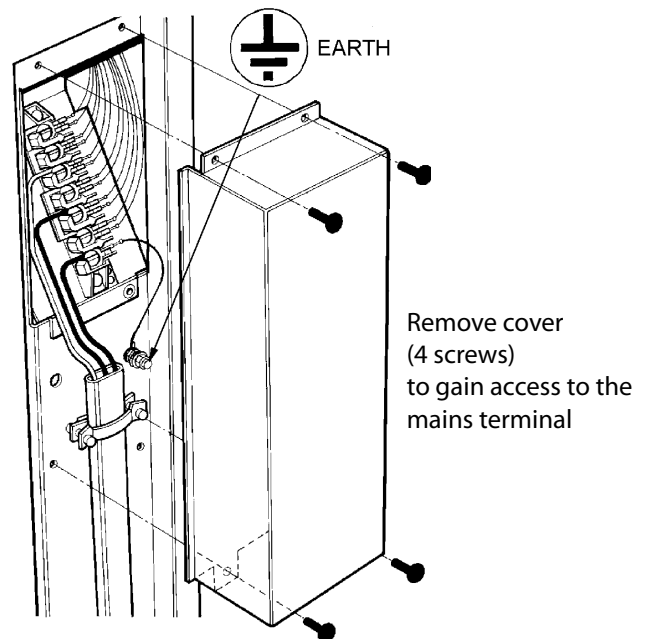
Fig. 11.1

SINGLE PHASE CONNECTION

Minimum 6 mm² and must comply with the latest editions of the local and national wiring regulations



DESN 513370

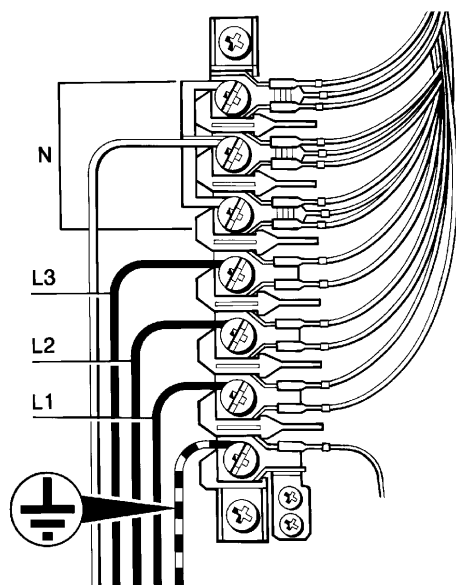


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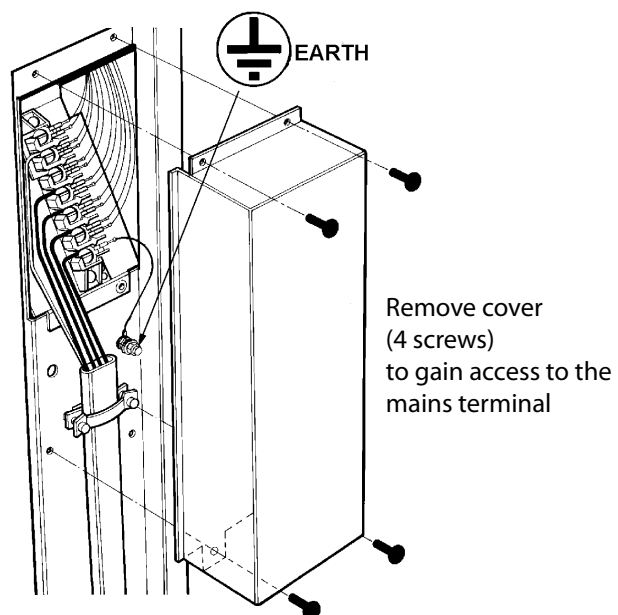
Fig. 11.2

Three phase connection

Minimum 2.5 mm² and must comply with the latest editions of the local and national wiring regulations



DESN 513371



DESN 513373 A

12. Installation sequence and procedure

Gas connection

⚠ CAUTION: ENSURE THAT THE APPLIANCE IS ISOLATED FROM ELECTRIC SUPPLY

The appliance can be installed with an approved flexible connection. Supply piping **SHOULD NOT** be less than $\frac{3}{8}$ I/D. Connection is made to the R $\frac{1}{2}$ ($\frac{1}{2}$ "BSP) female threaded fitting located just below the hotplate level on the rear left-hand side of the appliance.

The gas bayonet connector provided, must be fitted to the wall in the shaded area dimensioned in (Fig. 12.1) and (Fig. 12.2). Take into account that it must be possible to pull the appliance forward sufficiently for servicing. Ensure flexible hose is not trapped between appliance back panel and rear wall. Ensure hose is routed away from the vent slots in the back panel. The flexible hose must be in accordance with the relevant standards.

⚠ IMPORTANT: The gas supply connection at the wall must not project out from the wall by more than 45mm, so that it does not foul with the back of the appliance Fig. 12.2.

FLEXIBLE HOSE

The flexible hose must be suitable with the type of gas being used. LPG hoses carry a red stripe, band or label. If in doubt ask your supplier.

For an appliance other than an upright appliance, which may be connected with a hose assembly. The supply connection point must be accessible with the appliance installed.

NOTE: Use soapy water solution on new gas connections to ensure there are no gas leaks.

Check for gas tightness after connecting the appliance.

Pressure testing

The pressure test point is situated at the rear right hand side of the hotplate.

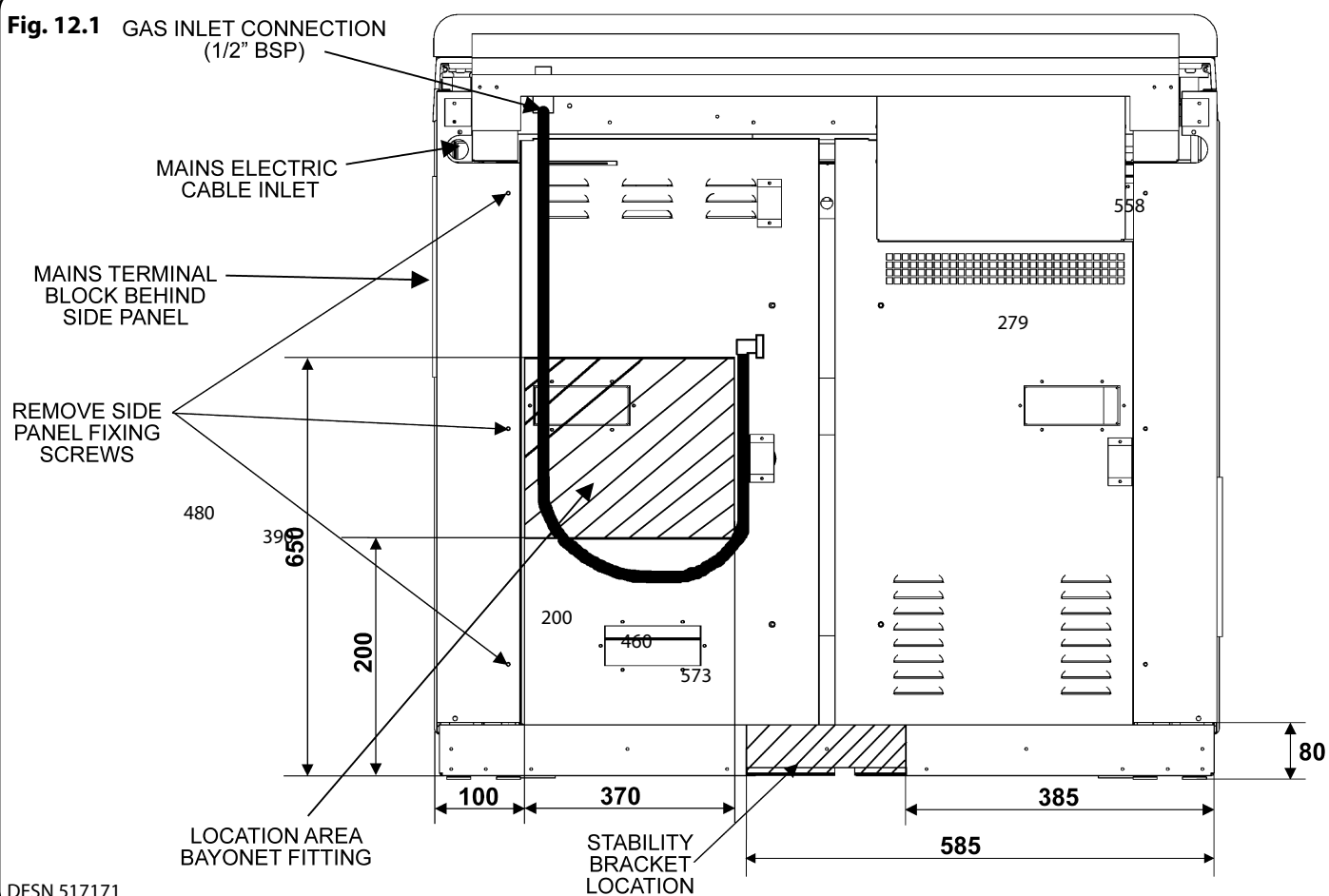
Place the wok burner head, burner cap and ring into position on the hotplate. Light the burner by pushing in the appropriate control knob, and turning it anti-clockwise **IGNITION** position, until gas ignites, then continue to turn to the **FULL ON** position.

For natural gas appliance, the pressure should be 20mbar (8 inches water gauge).

For NL only the pressure should be 25mbar.

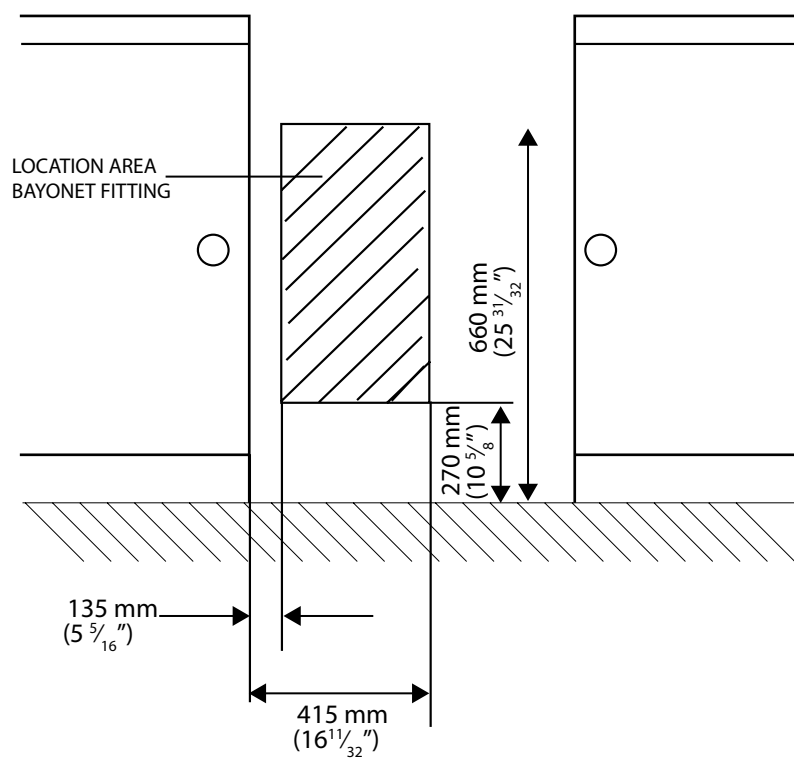
Turn off the tap, disconnect the pressure gauge and refit test point blanking screw.

Fig. 12.1 GAS INLET CONNECTION
(1/2" BSP)



DESN 517171

Fig. 12.2 POSITION OF GAS BAYONET ON WALL
(locate in shaded areas)



DESN 517564

Levelling

The appliance is fitted with mobility rollers, two at the rear and two at the front.

The AGA 6-4 is designed to stand on a flat and level surface, however, 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 left and right hand hotplate castings **page 37**. To raise the cooker turn screw clockwise, to lower turn screw anti-clockwise.

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

When the appliance 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** (Fig. 12.3).

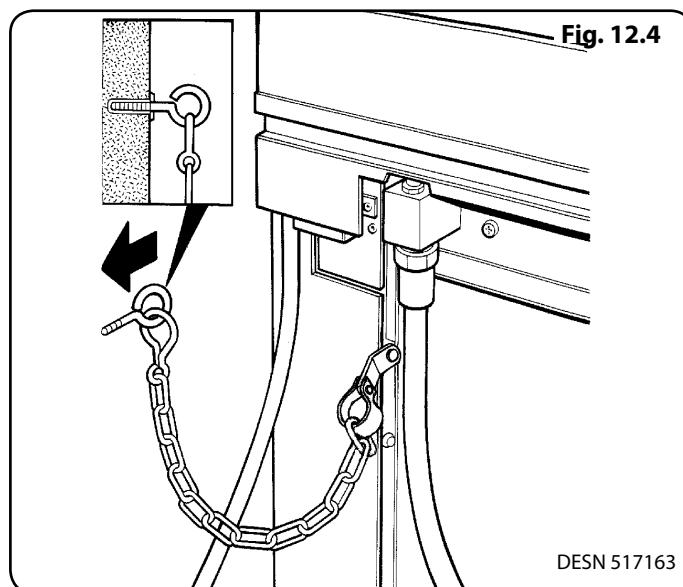
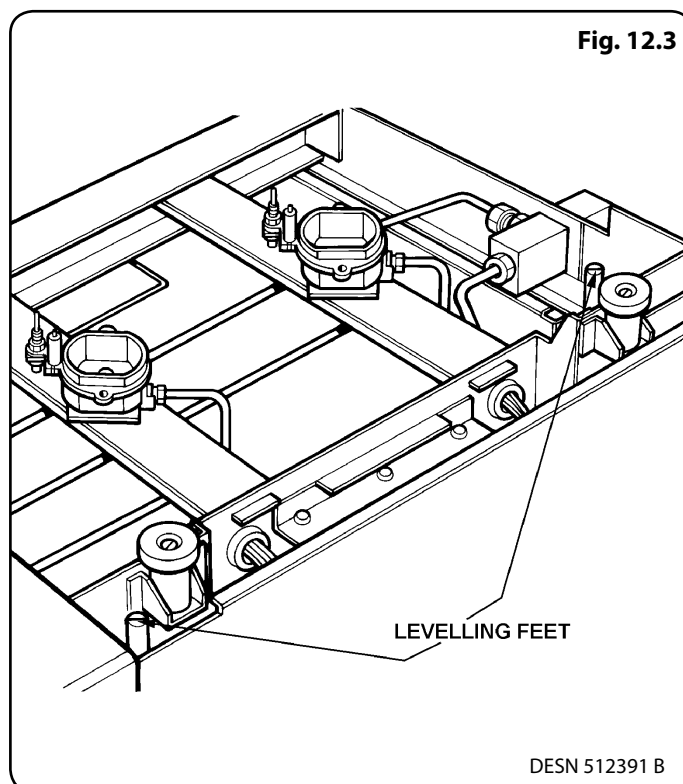
Cooker stability

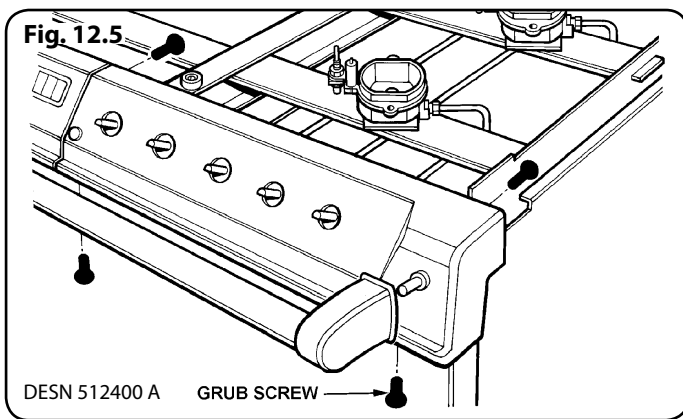
A stability bracket **MUST BE** secured firmly to the fabric of the building, when the appliance is connected to the gas supply by a flexible hose. For positioning of bracket (Fig. 12.1).

A safety chain must also be anchored firmly to the wall and appliance to prevent the flexible hose from straining, when the cooker is withdrawn for servicing. When fitting a stability bracket and chain refer to dimensions in (Fig. 12.1) and (Fig. 12.4).

If disconnection of the restraining chain is necessary, then ensure restraining chain is re-attached as appliance is relocated in its original position to avoid serious injury or fatality.

Reassemble the burner caps (Fig. 12.9) and (Fig. 12.10), wok burner (Fig. 12.11) and re-fit the pan support.

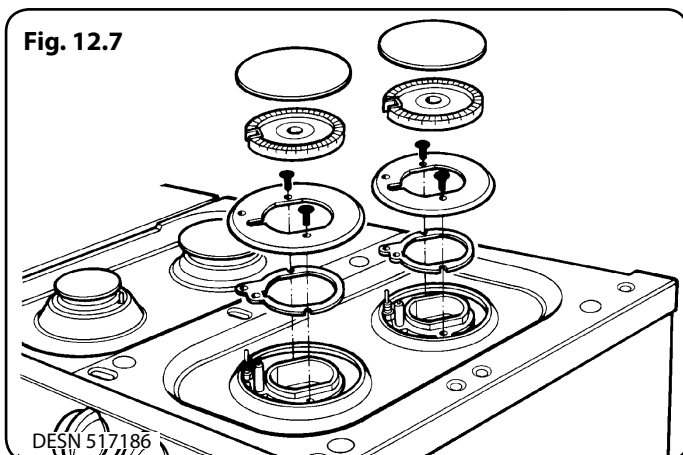
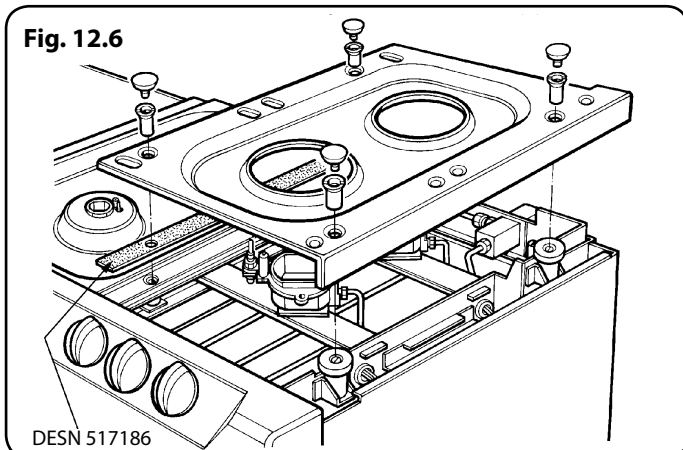




Fitting of hotplate casting and pan supports

Hotplate casting

1. Attach earth cable from centre casting to cooker chassis and locate over burner bodies. Repeat for left-hand and right-hand castings and that the gaskets are fitted where the outer castings overlap centre castings. Ensure that earth cables are attached (**Fig. 12.5**).
2. Secure castings using 8 profiled fixing nuts. **DO NOT OVERTIGHTEN** (**Fig. 12.6**).
3. Fit and secure six burner rings using M4 screws on rear left hand, front centre, front right-hand and rear right-hand burners. Use No.6 $\frac{3}{8}$ screw on front left hand and centre rear burners (**Fig. 12.7**). **NOTE:** The fitting of left-hand and centre burners are the same as shown in (**Fig. 12.7**).
4. Ensure control knobs and bezels are located onto spindles correctly.
5. Locate handrail onto spindle, lock into position with grub screws (located on the underside of the bracket) (**Fig. 12.5**).



Assembly of burners

IMPORTANT: The cast iron pan supports on the appliance are much heavier than those on most gas hotplate cookers, therefore care must be taken when removing or re-fitting them to the hob.

It is important that they are lifted from the appliance and not dragged across nearby enamelled parts which would result in damaging the enamel.

Assembly of rapid and semi-rapid burner (Fig. 12.8) and (Fig. 12.9).

Assembly of wok burner (Fig. 12.10)

Assembly of ultra rapid burner (Fig. 12.11)

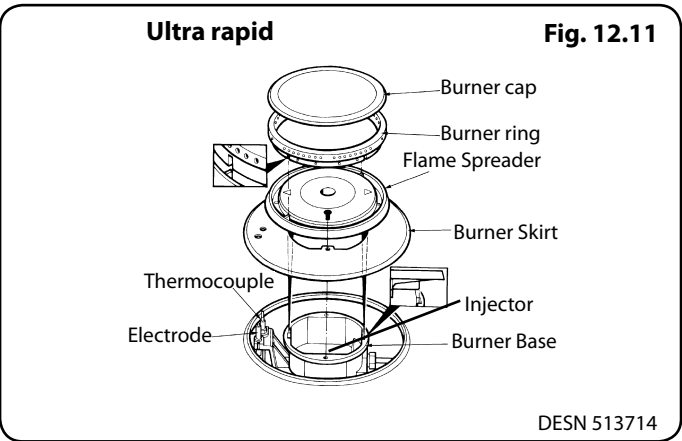
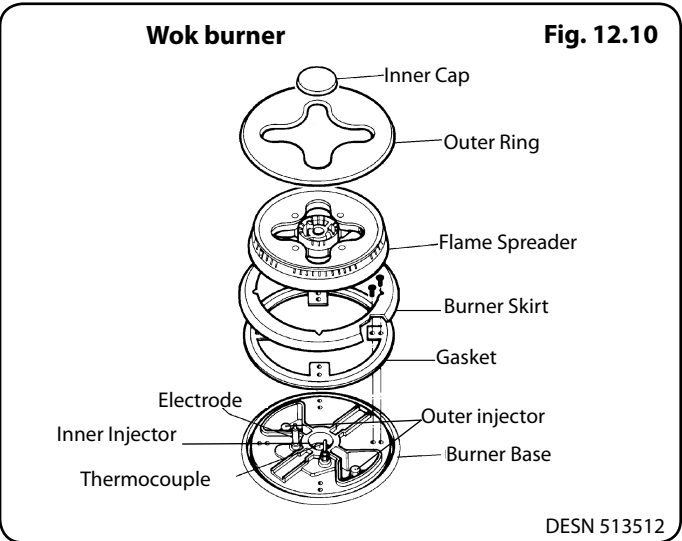
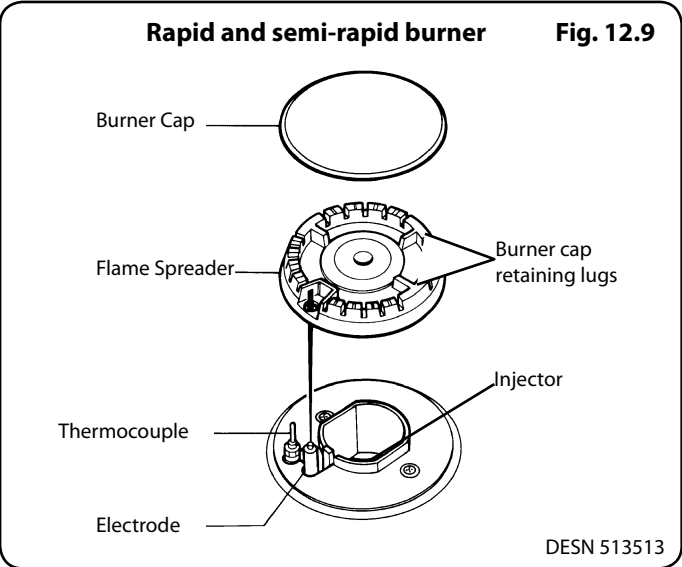
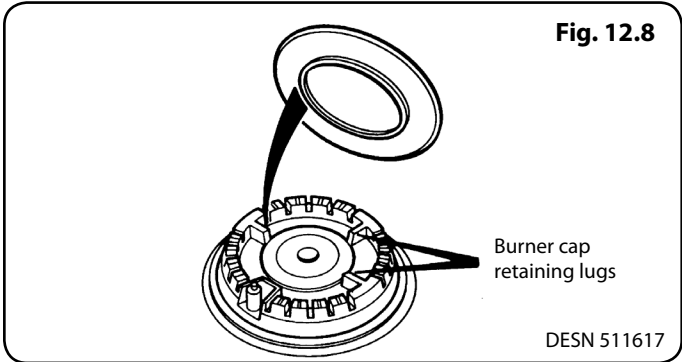
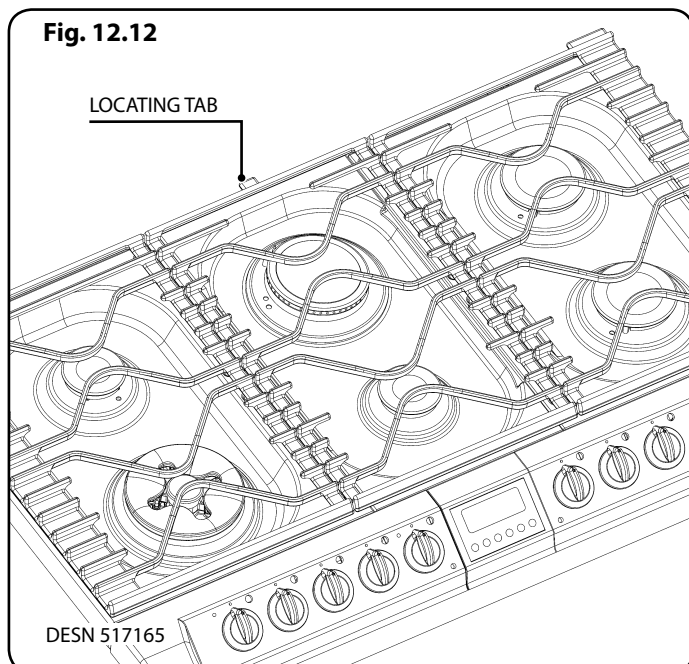


Fig. 12.12



Pan supports

It is important for performance and reliability that the pan supports are fitted correctly. The pan supports are marked **L (left)**, **C (centre)**, **R (right)** on the underside and must locate in the recesses in the hotplate casting.

IMPORTANT

It is very important for the performance and reliability of the hob that the pan supports are fitted in accordance with the AGA SIX-FOUR SERIES - DC6 OWNERS MANUAL.

To help identify the correct location of the pan supports, the centre pan support has been uniquely designed with tab, as shown (**Fig. 12.12**). This pan support must be fitted in the rear centre position with the tag pointing towards the back of the appliance.

To adjust pan support level

1. Loosen retaining nut using 8mm spanner (**Fig. 12.13**).
2. To prevent rocking adjust the pan support foot using 2 ½ mm allen key.
3. Check pan support is level with opposing pan supports.
4. Retighten retaining nut.

Handrail fitting

1. Position handrail assembly onto locating studs at each end of fascia. Ensure the grub screw at each end of the hand rail is facing downwards.
2. Push handrail assembly fully against fascia and lock in place by tightening 2 grub screws (2 ½ mm) (**Fig. 12.5**).

Splashback

Locate tabs on rear of splashback assembly, into the brackets on the upper rear of the cooker (**Fig. 12.14**). Push fully into place.

Fig. 12.13

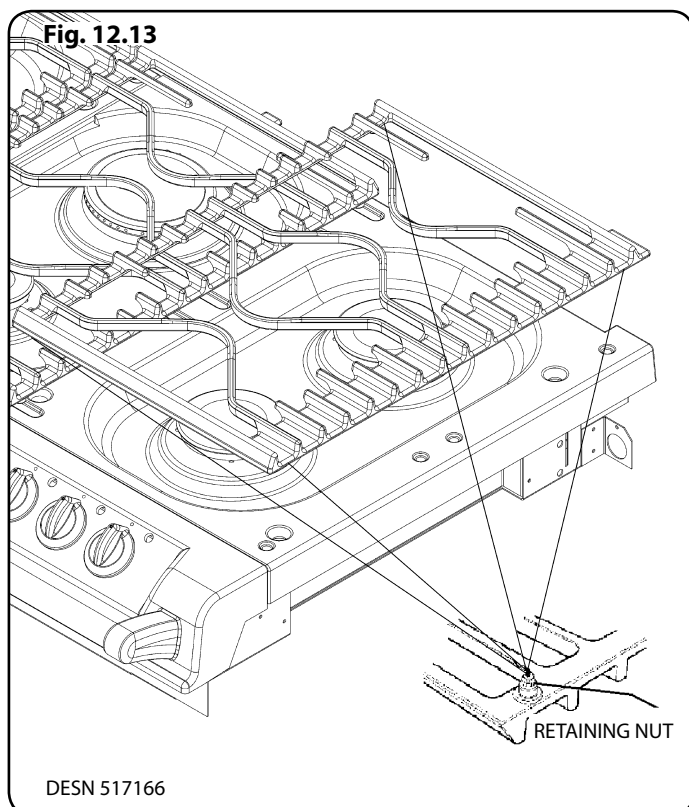
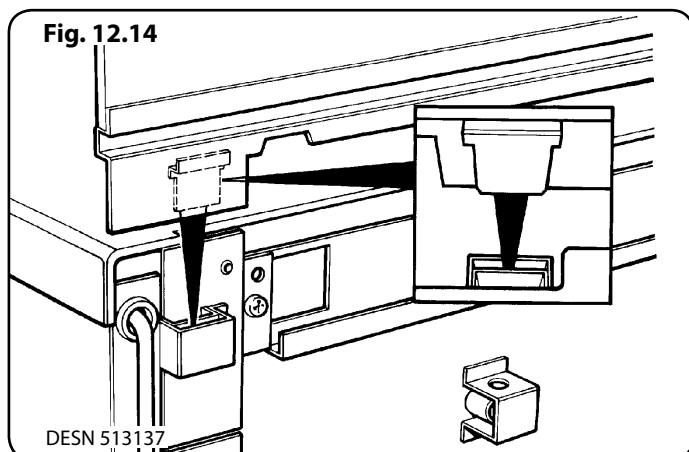
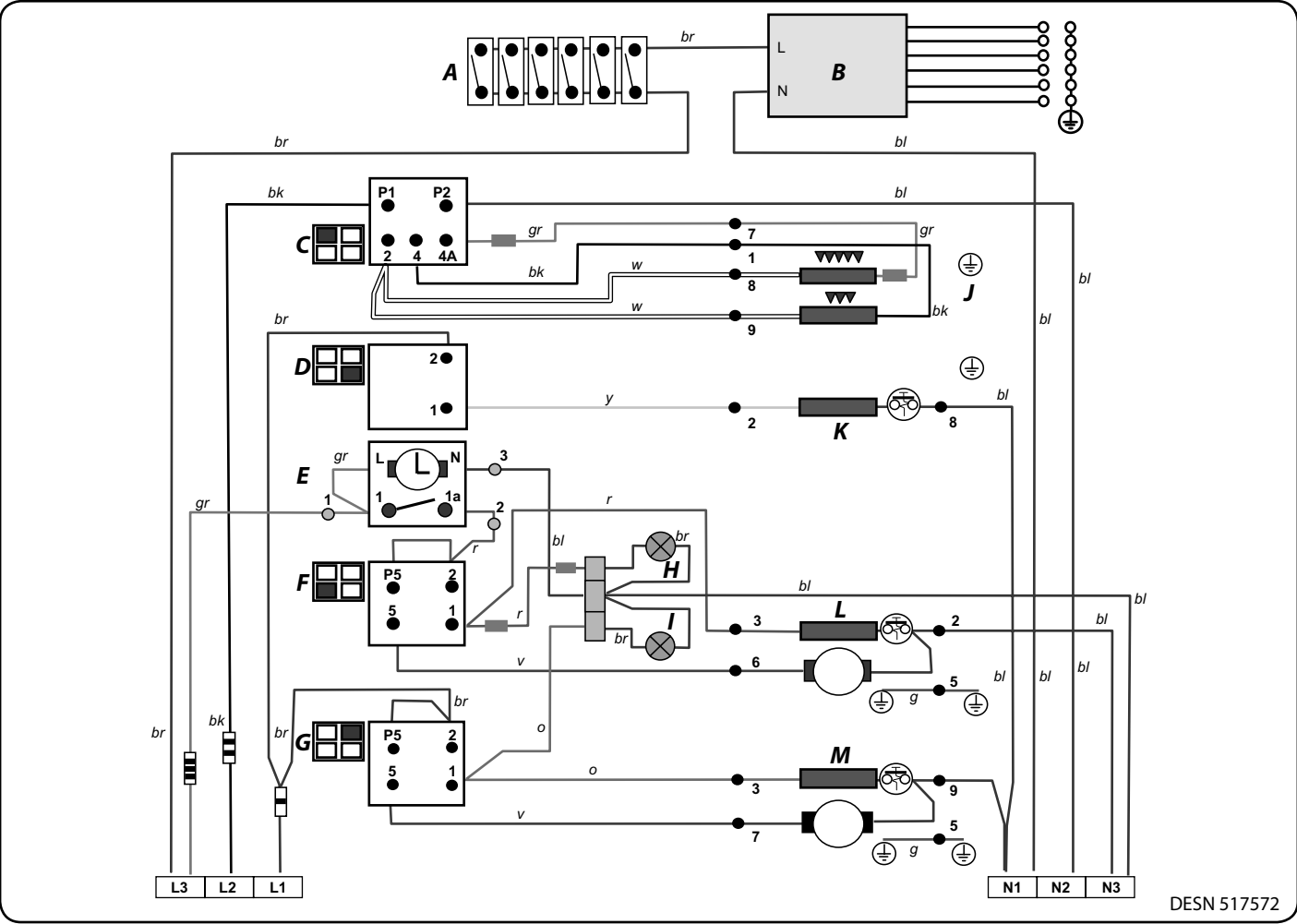


Fig. 12.14



13. Circuit diagram



Key

The connections shown in the circuit diagram are for single-phase. The ratings are for 230V 50Hz.

Code	Description
A	Gas tap ignition switch
B	Spark generator
C	Grill regulator
D	Simmer oven thermostat
E	Clock
F	Lower fan oven thermostat
G	Top fan oven thermostat
H	Lower fan oven neon
I	Top fan oven neon
J	Dual grill element
K	Simmer oven element
L	Lower fan oven element
M	Top fan oven element

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

14. Technical data

The data plate is situated in the centre vent slot near the base of the front plate.

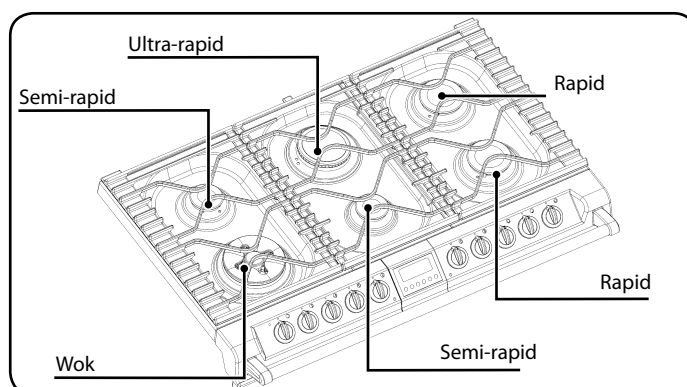
LPG G30/G31 (Appliance Category I3+)						
Burner type	WOK	RAPID	RAPID	SEMI - RAPID	SEMI - RAPID	ULTRA - RAPID
Maximum heat input	4.0 KW (287g/h)	3.0 KW (215g/h)	3.0 KW (215g/h)	1.75 KW (125g/h)	1.75 KW (125g/h)	5.0 KW (360g/h)
Main	0.46	85	85	65	65	110
Secondary	0.66 (x2)	-	-	-	-	-

Pressure point position: Rear right-hand side of hotplate

Pressure setting: I₃₊ G30 = 28-30 mbar, G31 = 37 mbar I_{3B/p} = 28-30/30 mbar

Burner ignition: H.T. Spark

ELECTRIC GRILL AND OVENS: 230V, 50Hz SINGLE PHASE, 30 AMP	
Upper oven (Fan) power rating	1.45 kw
Grill element power rating	2.30 kw
Simmering oven power rating	1.00 kw
Lower oven (fanned)	1.45 kw



15. Servicing the Aga 6-4

A. TO REMOVE HOTPLATE

1. Isolate from electric supply.
2. Remove pan supports and burner caps (**Fig. 15.1**)
3. Remove burner fixing screws (14) and hotplate fixing nuts (8).
4. Lift off burner fixing rings (6).
5. Lift off hotplate castings in the following order: left hand, right hand and centre (**Fig. 15.2**).

NOTE: Each hotplate casting has an earth lead. Each lead must be disconnected before completely removing hotplate casting (**Fig. 15.3**).

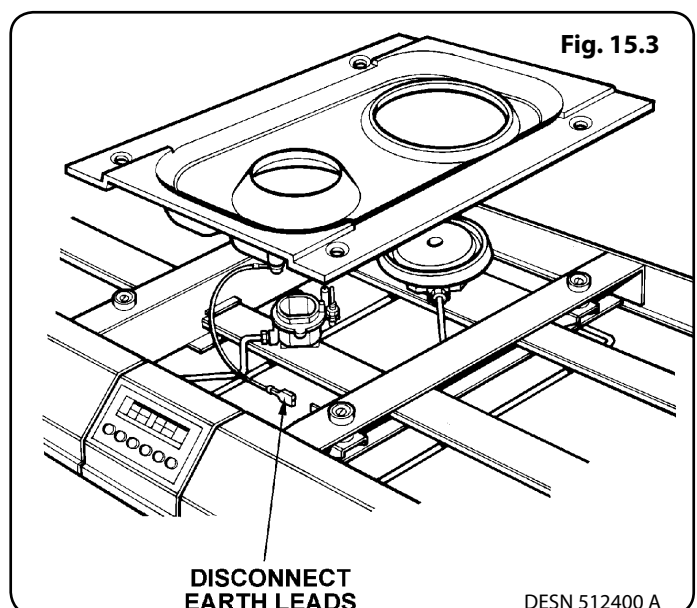
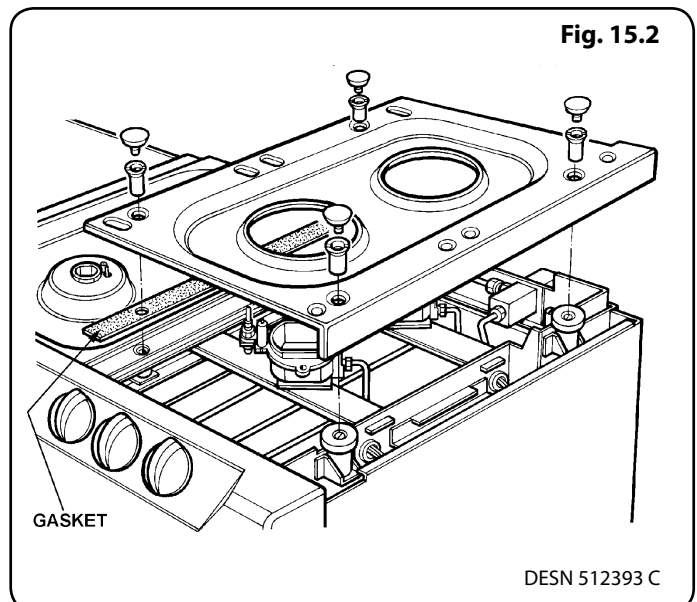
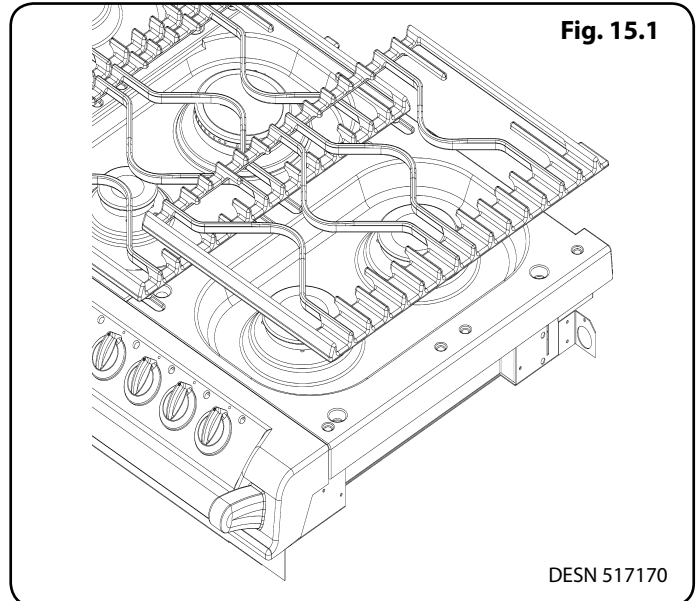
6. Re-assemble in reverse order.

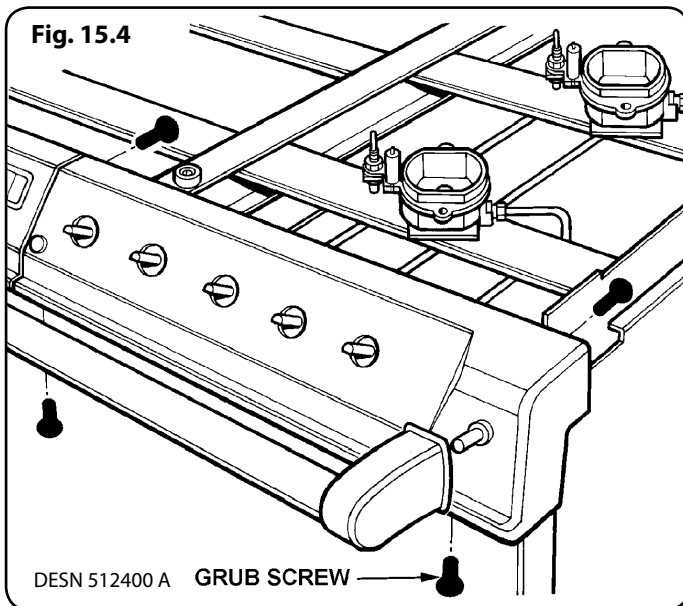
B. TO REMOVE SIDE PANELS

1. Isolate from electric supply.
2. Lower the cooker onto the rollers by turning the adjusting feet fully anti-clockwise.

NOTE: It may be necessary to disconnect the flexible gas connection to allow the cooker to be withdrawn from between the kitchen units.

3. Roll the cooker slightly forward, unhook the safety chain and disconnect the flexible hose.
4. Remove rear fixing screws (3) and slide side panel back and out.
5. Re-assemble in reverse order.





C. TO REMOVE FACIA CASTINGS

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE HOTPLATE CASTINGS'.
3. Pull off control knobs.
4. Remove control panel fixing screws (4 per casting) (**Fig. 15.4**). When removing the screws support the casting.

NOTE: When removing the castings, the oven indicator neons require disconnecting from the facia, hold the cables at their entry into the neon twist and pull, this will disengage the neon assembly. Be careful when refitting facia castings to position neon and wires correctly.

D. TO REMOVE HANDRAIL

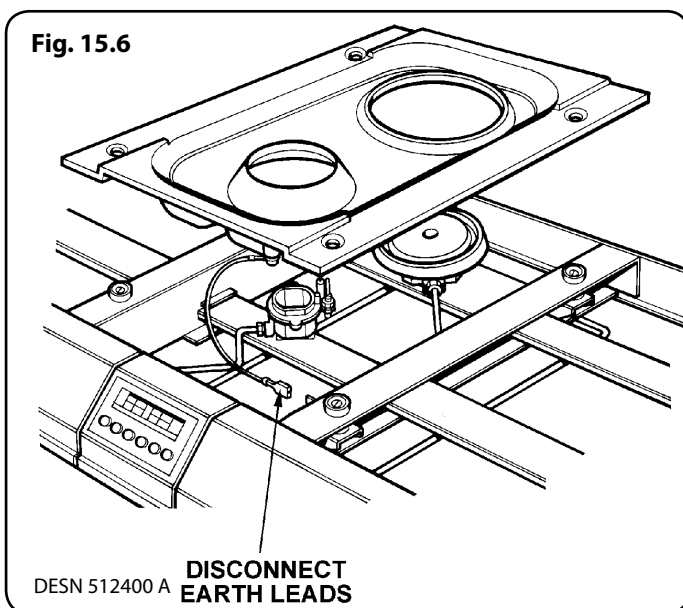
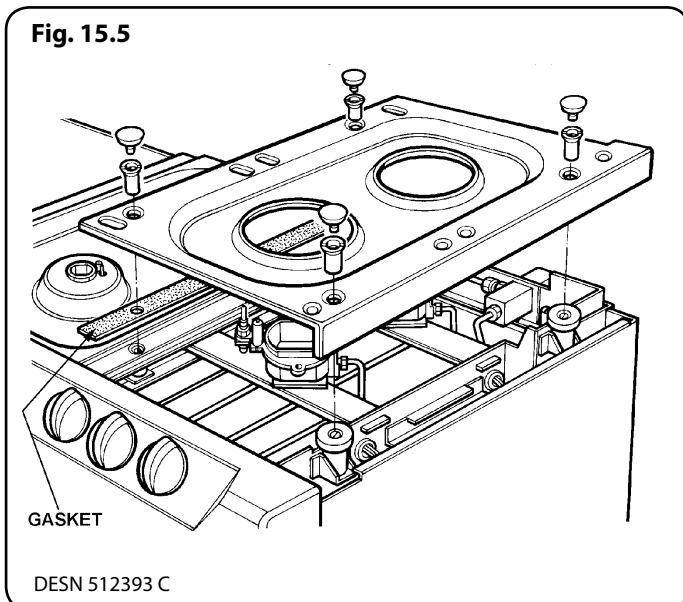
1. Loosen 2 grub screws, one at each end of hand rail (**Fig. 15.4**) using 2 ½ mm socket key.
2. Slide handrail forwards, off locating studs.

E. TO REMOVE TIMER

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE HOTPLATE CASTINGS'.
3. Remove fixing screws (4). Two top rear and two lower front of timer housing.
4. The timer assembly can now be lifted upwards sufficiently to disconnect electric cables at rear of timer (**Fig. 15.5**).

NOTE: Take care to identify cable connections.

5. Slacken timer fixing screw sufficiently to allow timer securing strip to slide out of facia panel (**Fig. 15.6**).
6. Remove timer clamping screw, withdraw clamp and lift out timer (**Fig. 15.6**).
7. Re-assemble in reverse order.



F. TO REMOVE GAS TAPS/IGNITION SWITCHES

1. Isolate from electric and gas supply.
2. Proceed as 'TO REMOVE HOTPLATE'.
3. Proceed as 'TO REMOVE FACIA'.
4. Disconnect gas rail feed pipe (19mm nut) (**Fig. 15.9**) and (**Fig. 15.10**).
5. Disconnect all gas connections to taps (5 nuts - 13mm, 14mm & 19mm).
6. Remove (4) screws fixing gas rail.
7. Disconnect ignition switch.
8. Lift complete gas rail assembly clear of appliance.
9. Remove bolt (1) and clamp fixing to gas rail and withdraw tap from gas rail.
10. Re-assemble in reverse order.

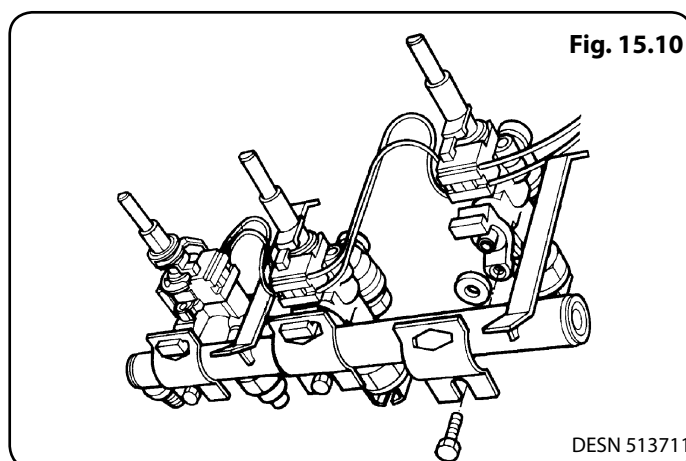
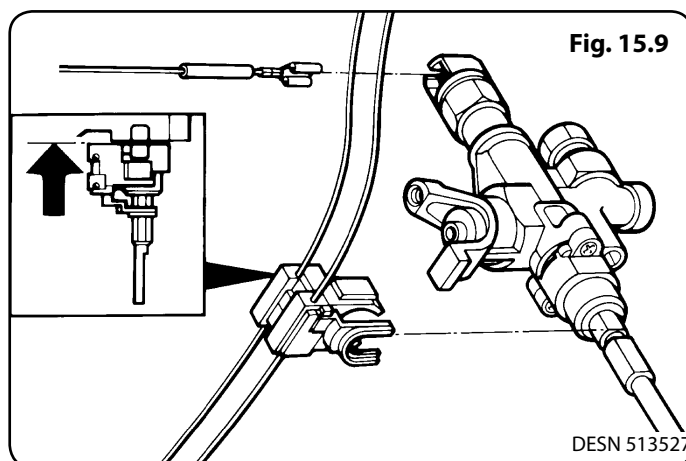
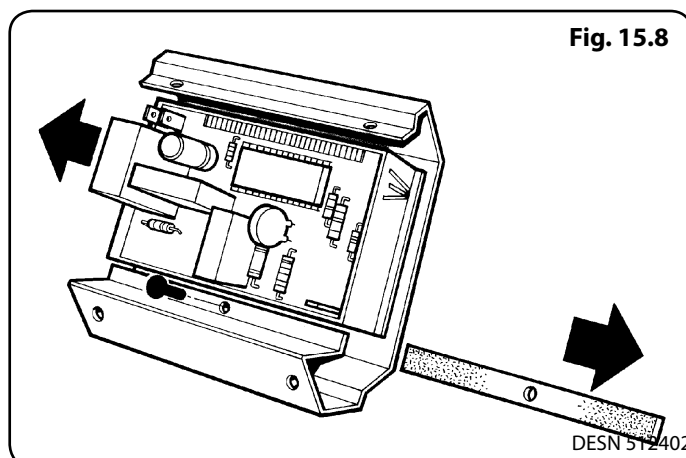
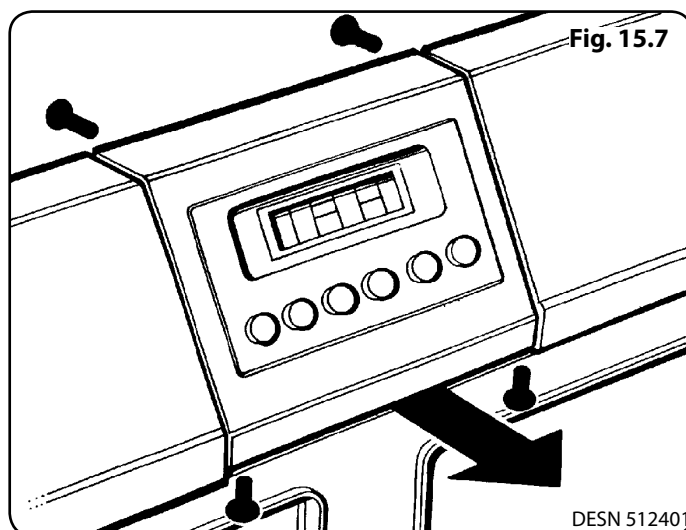


Fig. 15.11

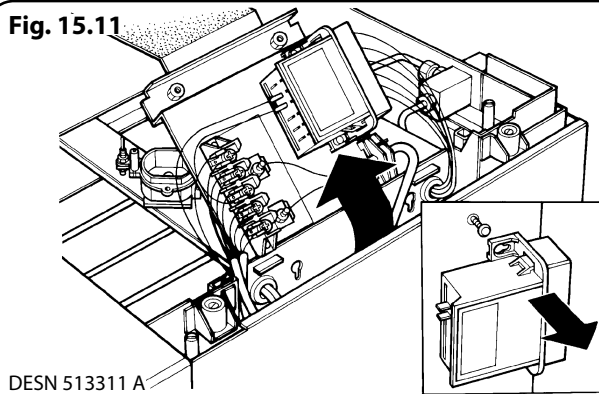


Fig. 15.12

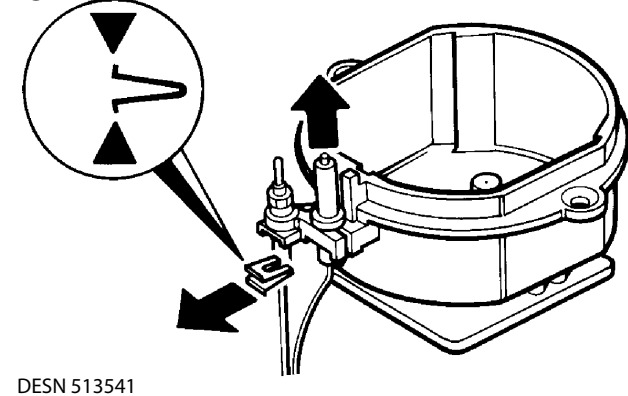
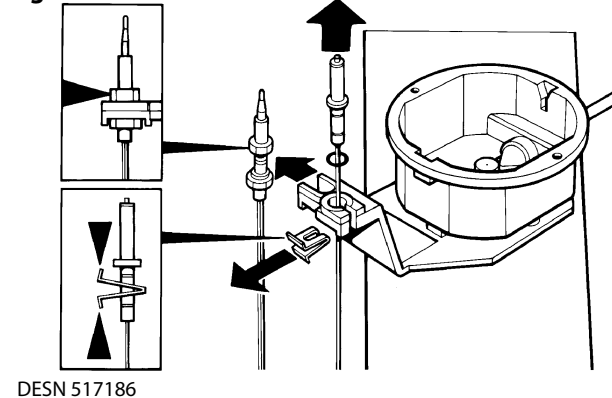


Fig. 15.13



G. TO REMOVE GRILL REGULATOR

1. Isolate from electric supply.
2. Proceed as '**TO REMOVE FACIA CASTINGS**'.
3. Remove two 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.

H. TO REMOVE OVEN THERMOSTATS

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

I. TO REMOVE SPARK GENERATOR

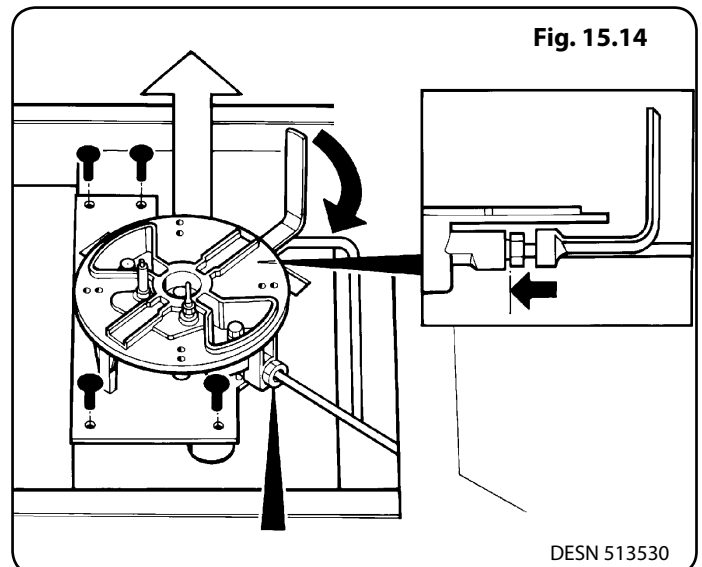
1. Isolate from electric supply.
2. Proceed as '**TO REMOVE HOTPLATE CASTINGS**'. Remove right hand casting only.
3. Slacken electric panel fixing screws (2) (**Fig. 15.11**).
4. Lift panel off screws via keyhole slots.
5. Lift panel clear of appliance.
6. Disconnect electric cables to generator.
7. Disconnect electrode cables.
8. Slacken two screws securing generator to electrics panel to cooker frame and carefully withdraw generator.
9. Re-assemble in reverse order.

J. TO REMOVE ELECTRODES (LEFT HAND RIGHT, CENTRE FRONT, CENTRE REAR, RIGHT HAND REAR, AND RIGHT HAND FRONT BURNERS)

1. Isolate from electric supply.
2. Proceed as '**TO REMOVE THE HOTPLATE**'.
3. Proceed as '**TO REMOVE SPARK GENERATOR**' disconnect the appropriate electrode lead.
4. Withdraw clip securing electrode to burner and withdraw lead and electrode (**Fig. 15.12** and **Fig. 15.13**).
5. Re-assemble in reverse order.

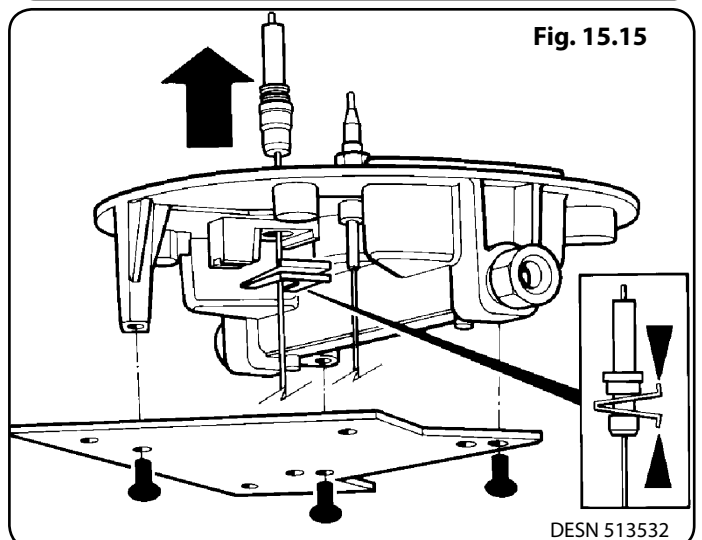
**K. TO REMOVE ELECTRODE
(LEFT HAND BURNER) (Fig. 15.14)**

1. Isolate from electrical supply.
2. Proceed as 'TO REMOVE HOTPLATE'.
3. Proceed as 'TO REMOVE SPARK GENERATOR'.
4. Disconnect the left hand burner pipe (13mm) and the inner burner pipe (13mm) using the special spanner.
5. Remove the burner and burner fixing plate, by unscrewing the (4) screws holding the burner mounting plate in place.
6. Turn burner over and remove electrode fixing clip. Withdraw electrode through top of burner checking on route of lead.
7. Re-assemble in reverse order, re-routing lead along the same path.



**L. TO REMOVE THERMOCOUPLE
(LEFT HAND FRONT BURNER) (Fig. 15.15)**

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE THE HOTPLATE'.
3. Undo the nut fixing the thermocouple in place.
4. Push the thermocouple down and pull out from under the burner.
5. Disconnect the other end of the thermocouple cable from the gas valve. This is a push on jack connector.
6. Re-assemble in reverse order.

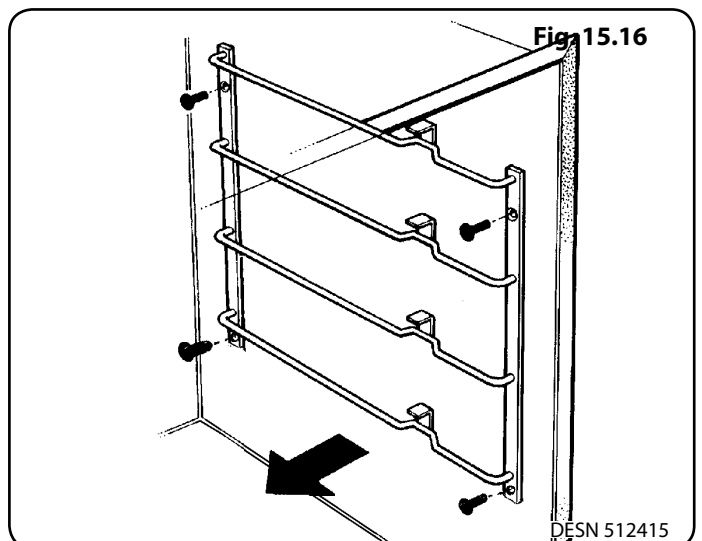


**M. TO REMOVE THERMOCOUPLE
(LEFT HAND REAR, RIGHT HAND REAR, RIGHT HAND FRONT BURNERS)**

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE THE HOTPLATE'.
3. Undo the nut fixing the thermocouple in place.
4. Push the thermocouple down and slide to the side to remove from the burner.
5. Disconnect the other end of the thermocouple cable from the gas valve, this is a push on electrical terminal.
6. Re-assemble in reverse order.

N. TO REMOVE GRILL LINERS - Fig. 15.6

1. Remove left hand and right hand runners (4 screws per runner).
2. Remove runners and liners.



O. 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.

P. 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.

Q. TO REMOVE OVEN FAN

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

NOTE: Fan blade fixing nuts is left hand thread.

7. Remove motor from mounting plate screws.
8. Re-assemble in reverse order.

16. Servicing

- To keep your Aga appliance running efficiently we recommend that it is regularly serviced by an Approved Aga engineer. Approved Aga engineers have been factory trained and always use genuine Aga spares
- In the event of requiring maintenance, please call AGA Service or your authorised distributor.
- Your appliance **MUST** only be serviced by a qualified engineer from AGA or an authorised distributor.
- **DO NOT** alter or modify the appliance.



A hot appliance cannot be serviced.

Service intervals to maintain the appliance warranty are as follows:

- An interim service is due at 2 ½ years (30 months) to check and change consumable items, and to undertake a safety check.
- A full service is due at the end of year 5 (60 months). The appliance does not cover Commercial use (see separate warranty book provided for further details).

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.

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

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



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