



**AGA DUAL CONTROL
DC3 & DC5
(External Vent & Room Vent Option)**

User Guide

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.**



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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.

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

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.

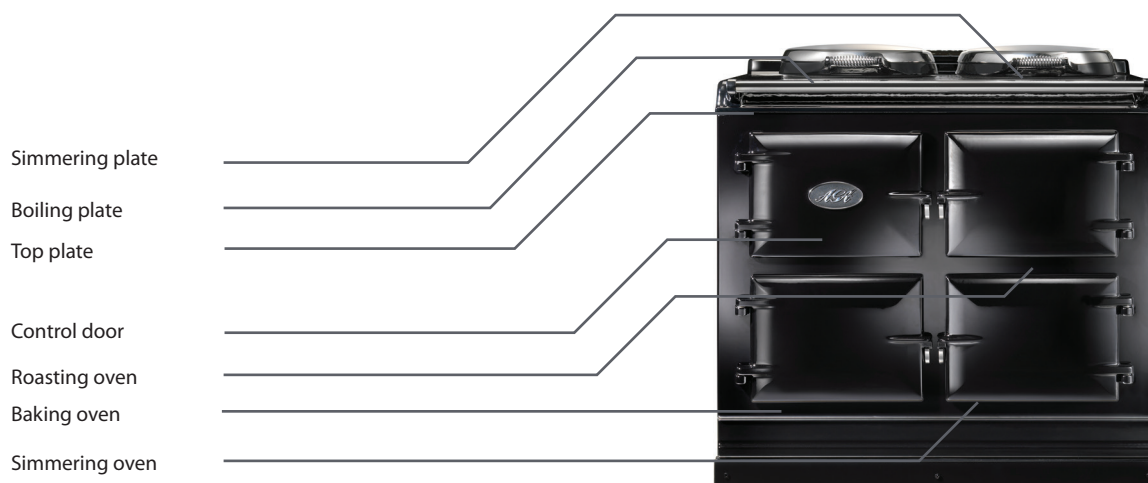
The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

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.

A Brief Description - AGA DC3



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

Hotplates

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

Boiling Plate

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

Simmering Plate

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

Roasting Oven

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

Baking Oven

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

Simmering Oven

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

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

A Brief Description - AGA DC5 *(Hotcupboard)*



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

Hotplates

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

Boiling Plate

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

Simmering Plate

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

Warming Plate (Hotcupboard)

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

Slow Cooking Oven (Hotcupboard)

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

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

Warming Oven (Hotcupboard)

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

Roasting Oven

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

Baking Oven

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

Simmering Oven

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

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

Equipment supplied with your AGA Dual Control



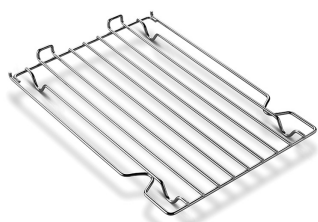
Large Size Roasting Tin with Grill Rack

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



Half Size Roasting Tin and Grill Rack

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



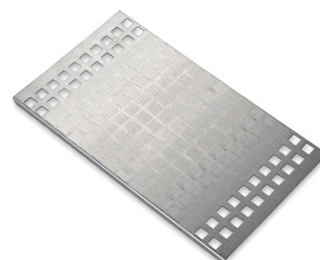
3 Oven Grid Shelves

These are for inserting in each oven to provide a surface for dishes and tins which do not fit direct onto the oven runners. They can be used in any oven as required. See Page 17 on how to locate the oven shelves correctly.



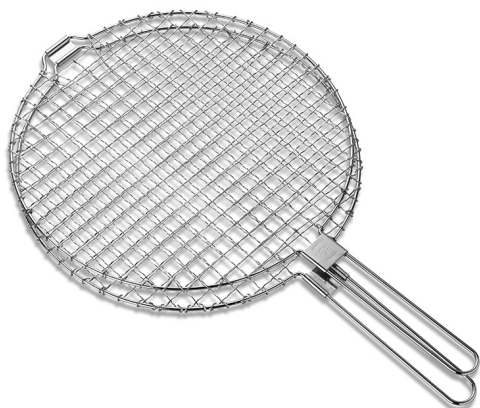
1 Cold Plain Shelf

Known as the cold plain shelf because it is recommended this shelf should be kept out of the ovens when not in use. It has two uses one as a large baking sheet for scones, biscuits, pastry items and meringues and the other use as a heat deflector to cut off the top heat if food is overbrowning before it is cooked through.



Baking Oven Baffle

A baking oven baffle is positioned at the top of the oven, in order to optimise cooking performance. For best results, please ensure it is in place at all times, while the oven is in operation. The Installation Engineer will fit this in place. This can also be removed for cleaning.



Toaster

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

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



Wire Brush

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



AGA Utensils and Accessories

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



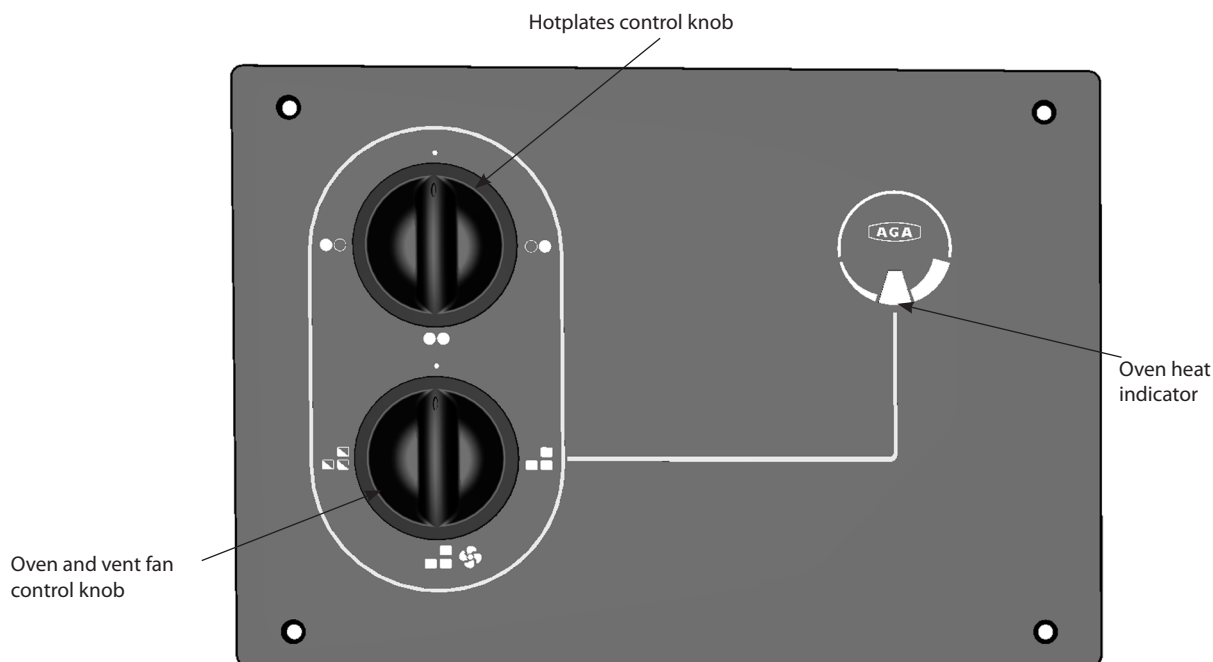
Getting to know your AGA

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

Operating the AGA Dual Control

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

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



Thermostat Control - Oven

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

The Roasting Oven for high temperature cooking

The Baking Oven for moderate temperature cooking

The Simmering Oven for long, slow cooking

⚠ DO NOT OPERATE THE APPLIANCE WITH THE DOORS OPEN.

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

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

When the ovens are in use the oven control knob should be in the  section.

A second position  is available which lowers all oven heat to reduce energy consumption.

To achieve normal cooking temperature, return the control knob to  section approximately 3 hours before intended use.

Heat Indicator

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

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

Your cooker is ready to use when the colour green is visible. For best cooking performance wait until the AGA contains the full amount of stored heat, which is indicated by the window being completely filled with the colour green (**Fig. 1.1**). This may take some time to achieve and can take approximately 2 – 3 hours between use for full recovery.

NOTE! During normal use temperature cycling will occur, the green segment will move and display graduated sections at times. This is perfectly normal (**Fig. 1.2**). Cooking can be started during the graduated part of the cycle but it may take longer to achieve the desired result.

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



The Roasting Oven



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

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

The floor of the oven can be used as another cooking surface, indeed it is often called the hidden hotplate.

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

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

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

The Baking Oven



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

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

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

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

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

1. When placing the food in the baking oven, ensure the cold plain shelf is set directly above the dish, for the whole of the cooking time.
2. In addition it may be necessary to lower the shelf position.
3. When baking food, such as very rich fruit cakes, which require a long period of cooking time, place the cake on the fourth grid shelf position of the oven with the cold plain shelf set directly above for 3/4 hour approximately. Move the plain shelf to the middle of the simmering oven. Transfer the cake to this shelf and bake until cooked through.
4. Alternatively, allow the baking oven to cool for approximately 4 hours before using.

NOTE: A loose metal perforated plate is positioned in the top of the baking oven in order to optimise cooking performance. It must remain in place at all times while the cooker is in operation.

The Simmering Oven



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

User Guidance

- To get the very best performance, we recommend to use AGA cookware with thick bases and stacking lids.
- Joints of meat and poultry should be brought up to heat ideally in the roasting oven for 30 - 45 minutes, then transfer to the simmering oven.
- This method is unsuitable for stuffed meat and poultry.
- Make sure that pork and poultry reach an internal temperature of at least 75°C.
- Always bring soups, casseroles and liquids to the boil before putting in the oven.
- Always thaw frozen food completely before cooking.
- Root vegetables will cook better if cut into small pieces.
- Adjust seasonings and thickenings at the end of the cooking time.
- Many dried pulses and beans for example, dried red kidney beans must be boiled for a minimum of 10 minutes, after soaking, and before inclusion in any dish.

Powered Oven Venting

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

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

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

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

The Top Plate

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

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

The Hotplates

The hotplates are operated manually.

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

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

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

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

Keep the hotplates clear of any burnt on food or crumbs by brushing with the wire brush, supplied with your AGA. Cleaning details can be found on Page 18.

Hotplate Control

To operate the boiling plate turn the control knob to  position and similarly to the  for the simmer plate. To turn both plates on turn knob to  position.

The Boiling Plate

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

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

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

The Simmering Plate

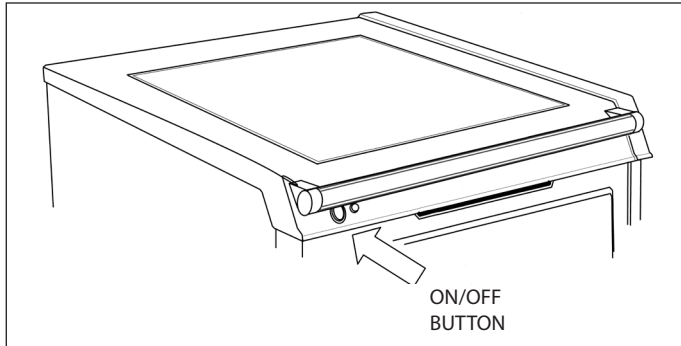
The simmering plate is the cooler of the two hotplates and so is used for recipes that require a lower heat such as, making sauces, scrambling eggs, heating milk, slow frying, simmering soups and root vegetables. In addition, it can be used to cook on directly as a form of griddle - invaluable for toasted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

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

Cleaning details can be found on Page 18.

AGA DC5 (Hotcupboard) Slow Cooking Oven plus Warming Oven

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



Slow Cooking Oven

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

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

Points to remember when Slow Cooking:

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

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

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

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

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

General Advice

When first switched on, the AGA will emit an odour for a short while. This is simply due to protective oil burning off the hotplates. Wipe the inside of the lids whilst the AGA is heating up to avoid a film of this oil being deposited on the inside.

The following points are intended to help in adapting to the AGA style of cooking during the change-over from a previous non-heat storage cooker. The AGA book provides a very useful introduction to the cooker.

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

1. Close the insulating covers whenever the hotplates are not in use.
2. Clean the hotplates regularly with the wire brush.
3. Utensils with flat bases must be used to make perfect contact with the hotplate.
4. Take care when closing the oven doors, to lift them onto the catch.
5. Cook as much as possible in the ovens so that heat is conserved and cooking smells and condensation are reduced.
6. The oven doors should not be left open for long periods of time during cooking and heating up.

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

- For optimum cooking performance, use the AGA utensils and cast iron cookware. They have flat bases which give the best contact with the hotplates.
- The AGA pans can be stacked in the simmering oven. This is especially useful for steaming vegetables and keeping sauces warm.
- Store the plain shelf out of the AGA. Use it cold in the roasting oven to deflect the heat from the top of the oven, creating a more moderate oven temperature underneath. It can also be used as a baking sheet.
- A guide to AGA cooking is given on Page 16. Ask your AGA Specialist for an invitation to an AGA demonstration.

Guide to AGA Cooking

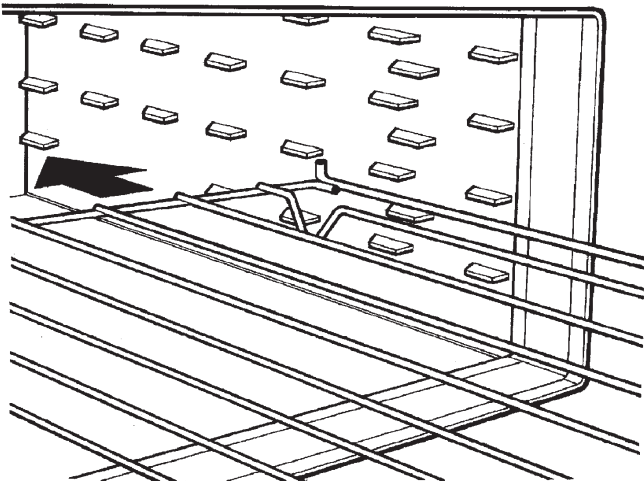
As the AGA is heated differently from an ordinary appliance, exact conversions are not possible. Look in the AGA book for a similar recipe. Below is a quick guide to oven usage.

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

Oven shelves

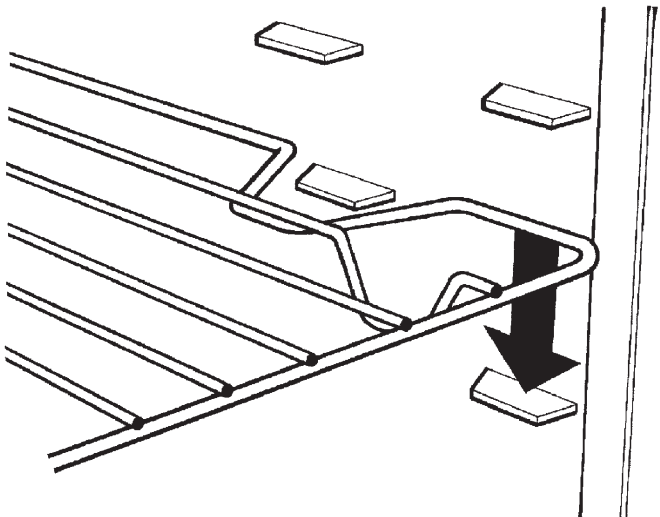
Fitting the shelves for cast iron, roasting, baking and simmering ovens

Fig. 1.3



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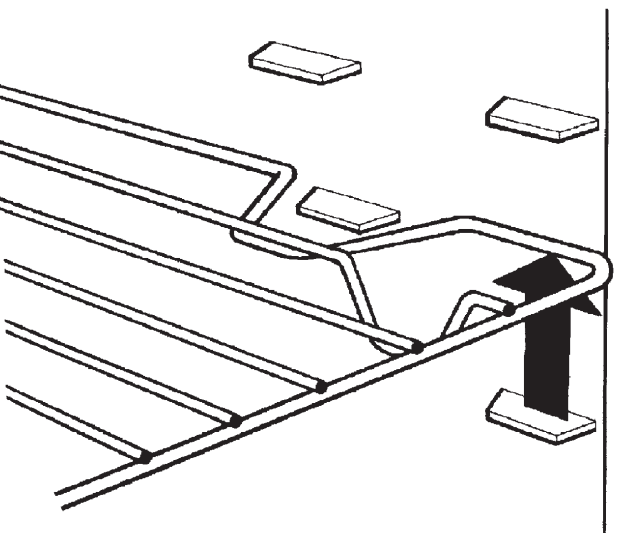
Fig. 1.5



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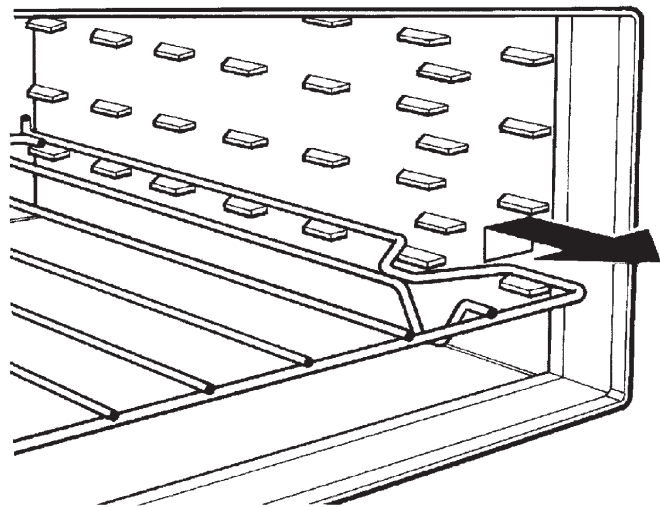
Removing the shelves for cast iron, roasting, baking and simmering ovens

Fig. 1.4



DESN 512405

Fig. 1.6



DESN 512406

Cleaning & caring for your cooker

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

All that is usually needed to keep the vitreous enamelled surfaces of your cooker bright and clean is a daily rub over with a damp, soapy cloth followed immediately with a clean, dry cloth to avoid streaks.

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

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

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

Enamelled cast iron The easiest way to clean the AGA top plate and front plate is to mop up spills as they happen. VEA approved AGA Enamel Cleaner can be purchased from www.agacookshop.co.uk.

Baked on food is more difficult to clean but can usually be removed with proprietary vitreous enamel cleaners or mild cream cleaners using a cloth, or if necessary, a nylon scouring pad and can be purchased from www.agacookshop.co.uk.

If milk or fruit juice, or anything containing acid is spilt on the enamel, wipe off immediately.

Clean off any condensation streaks on the front plate around the oven doors or vitreous enamel maybe permanently discoloured.

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

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

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

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

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

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

Enamelled roasting tins Those supplied with the appliance should be cleaned in hot soapy water, soaking if necessary. A nylon scouring pad can also be used. They may also be cleaned in the dishwasher, but with constant use, the enamelled finish will become dull in appearance.

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

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

Servicing & Warranty

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

For continued efficient and safe operation of this appliance, it is important that servicing is carried out at regular intervals as recommended by your AGA Specialist. The cooker should be turned OFF in advance of the service so that the appliance will have cooled down sufficiently.

A HOT APPLIANCE CANNOT BE SERVICED.

Service intervals to maintain the appliance warranty are as follows:

An interim service is due at two and half 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 five (60 months).

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

Serial Number

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

Health & Safety

Consumer Protection

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

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

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

IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY

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

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

Deep Fat Frying

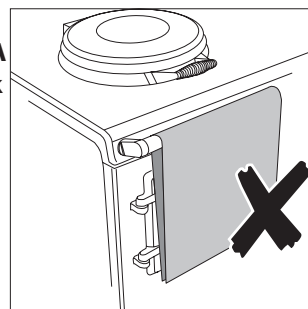
IMPORTANT

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

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

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

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



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

A little smoke and some odour may be emitted when the appliance is first switched on. This is normal and harmless from oven lagging and starch binder on the element insulation and will cease after a short period of use.

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

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



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