



MASTERCHEF DELUXE 110 INDUCTION



USER GUIDE & INSTALLATION INSTRUCTIONS

U111038-06



AGA Cookshop

Each piece in the AGA Cookshop collection has been designed for optimum performance, to get the best results from your cooker.

Developed by experts, our range of exclusive and essential cookware is designed for quality, performance and durability.

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CHOCOLATE SHORTBREADS

Makes 20 – 24

Ingredients

- 175g (6 oz) butter
- 50g (2 oz) caster sugar
- 200g (7 oz) plain flour
- 25g (1 oz) cornflour

To finish:

- 50g (1¾ oz) melted plain chocolate
- 50g (1¾ oz) melted white chocolate

Method

1. Cream the butter and sugar together and stir in the flour and cornflour. Use your hand to pull the dough together into a ball.
2. Roll out the dough and cut into ovals or circles. Place on two baking sheets.
3. Bake at 180°C (350°F), fan oven 160°C, Gas Mark 4 for about 20 minutes until a light golden colour.
4. Remove the shortbread from the oven, allow to cool for 5 minutes then remove to a cooling rack. Cool for 10 minutes.
5. Drizzle the chocolate over the cooled shortbread or pipe in a zigzag fashion, as shown. Let the chocolate set then serve alone or to complement a dessert.



TANDOORI CHICKEN WITH MINT YOGURT

Serves 4

Ingredients

- 2 packets mini chicken fillets
- Juice of ½ lemon
- ½ tsp salt
- ¼ tsp cardamom seeds
- 2 tsp cumin seeds
- 1 tsp fennel seeds
- 3 tsp fresh ginger, grated
- 2 cloves of garlic, crushed
- 1 tsp chilli powder
- 200g tub of natural yogurt

Mint yogurt:

- 200g Greek yogurt
- 1 tbsp fresh mint, chopped
- ¼ tsp salt
- 1 tsp sugar

Method

1. Place the chicken fillets in a basin, squeeze over the lemon juice and sprinkle with salt. Mix well together.
2. Heat a small frying pan on the hob and dry fry the cardamom, cumin and fennel seeds for 2 minutes until the seeds begin to colour. Transfer to a large bowl and add the ginger, garlic, chilli powder and yogurt, mix together. Stir in the chicken fillets and chill overnight.
3. Pre-heat the grill for 5 minutes. Lightly oil the grill rack and add the chicken fillets. Grill for about 15-20 minutes, until cooked, turning once. Serve with the mint yogurt.

To make the mint yogurt:

Mix the yogurt, mint, salt and sugar together and serve to accompany the Tandoori Chicken.

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1. Before you start...

Your cooker should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start.

Personal safety

This appliance is for cooking purposes only. It must not be used for other purposes, for example heating a room. Using it for any other purpose could invalidate any warranty or liability claim. Besides invalidating claims this wastes fuel and may overheat the control knobs.

- This 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.
- **WARNING:** Children **less** than 8 years of age should be kept away unless continuously supervised. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The cooker should not be placed on a base.
- This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.
- Before operating the oven(s) please refer to the oven shelf installation, in the Accessories section, of the instructions.
- **WARNING:** The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- **CAUTION:** A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.
- **WARNING: Danger of fire: DO NOT store items on the cooking surfaces.**
 - To avoid overheating, **DO NOT** install the cooker behind a decorative door.
- **WARNING:** Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.
- **DO NOT** use a steam cleaner on your cooker.
- **ALWAYS** keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.
- **DO NOT** spray aerosols in the vicinity of the cooker while it is on.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

Electrical connection safety

This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local electricity supply companies' requirements.

The electrical installation must be installed in accordance with all relevant British Standards/ Codes of Practice, BS 7671. Or with the relevant national and local regulations and with the local gas and electricity supply companies' requirements.

Otherwise, all installations must be in accordance with the relevant instructions in this booklet.

Fig. 1.1

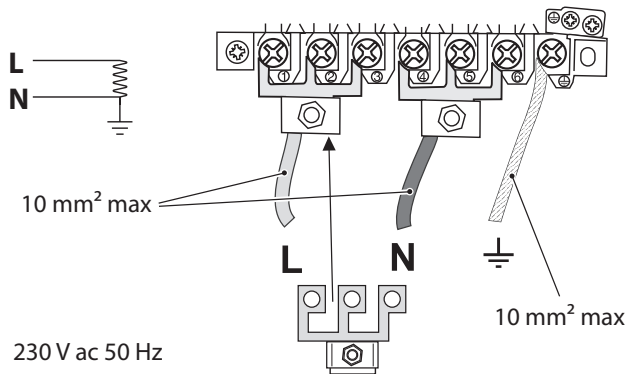
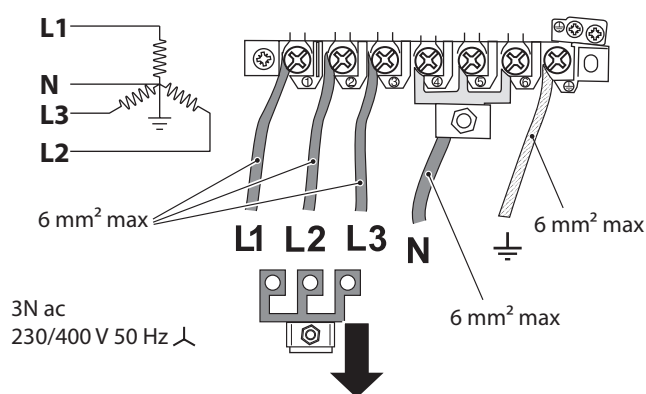


Fig. 1.2



⚠ WARNING: THE APPLIANCE MUST BE EARTHED.

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

⚠ The cooker MUST NOT be connected to an ordinary domestic power point.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 1.1** and **Fig. 1.2**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Minimum temperature rating T105

Read the instructions before installing or using this appliance.

- This appliance is heavy so take care when moving it.
- The cable size and type should be suitable for the Electrical Load of the appliance and comply with the local requirements as defined in the latest editions of **BS 7671** and or **BS EN 50565-1 Reference B4**.
- The cable must be rated to a minimum of 70°C.
- The cooker may be installed in a kitchen/ kitchen diner but **NOT** in a room containing a bath or shower.
- The cooker **MUST NOT** be connected to an ordinary domestic power point.
- It is normal for the hob control display to flash for about 2 seconds during first power setting.
- Set the clock (if available) to make sure that the oven is functional – see the relevant section in this manual.

- The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.
- Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.
- **DO NOT** install the appliance on a platform.
- **DO NOT** manoeuvre the cooker while it is plugged into the electricity supply.
- Before electrical reconnection, check that the appliance is electrically safe.

Peculiar smells

When you first use your cooker it may give off an odour. This should stop after use.

Before using your cooker for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn all the ovens to 200°C and run for at least an hour.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back and the grill door open.

Make sure the room is well ventilated to the outside air (see 'Ventilation' below). People with respiratory or allergy problems should vacate the area for this brief period.

After the appliance has cooled, wipe down enamel and glass surfaces with a clean, lint free damp cloth.

Ventilation

The use of a cooking appliance results in the production of heat and moisture in the room in which it is installed. Make sure that the kitchen is well ventilated. Keep natural ventilation holes open or install a powered cooker hood that vents outside.

Prolonged intensive use of the appliance may call for additional ventilation, for

example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Maintenance

- Only a qualified service engineer should service the appliance and only approved spare parts should be used. It is recommended that this appliance is serviced annually.
- **WARNING:** Before removing replacing the bulb, turn off the power supply and make sure that the oven is cool.
- **DO NOT** use cooking vessels on the hotplate that overlap the edges.
- **ALWAYS** allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.
- **DO NOT** use the control knobs to manoeuvre the cooker.
- **NEVER** operate the cooker with wet hands.
- **DO NOT** use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.
- **DO NOT** use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.
- **NEVER** heat unopened food containers. Pressure build up may make the containers burst and cause injury.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- **DO NOT** use unstable saucepans. **ALWAYS**

make sure that you position the handles away from the edge of the hotplate.

- **NEVER** leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **NEVER** leave a chip pan unattended.
- **ALWAYS** heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat.
- **NEVER** try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures.
- **DO NOT** use the top of the flue (the slots along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.
- **DO NOT** use water on grease fires and never pick up a flaming pan. Turn the controls off and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multi-purpose dry chemical or foam-type fire extinguisher.
- **DO NOT** modify this appliance. This

appliance is not intended to be operated by means of external timer or separated remote-control system.

- If flammable materials are stored in the drawer, oven(s) or grill(s) it may explode and result in fire or property damage.
- **ALWAYS** allow any cookware to cool before cleaning.

Induction care

- **IMPORTANT INFORMATION FOR PACEMAKER AND IMPLANTED INSULIN PUMP USERS:** The functions of this hob comply with the applicable European standards on electromagnetic interference. If you are fitted with a pacemaker or implanted insulin pump and are concerned please consult your doctor for medical advice.
- When the hob is in use keep magnetic items away, such as credit and debit cards, floppy disk, calculators, etc.
- To fully utilise the power of your induction hob and to ensure longevity of performance, we recommend the use of AGA Rangemaster Induction cookware. If you decide to purchase an alternative set of cookware for use on your induction cooker, we would strongly recommend that composite aluminium cookware with steel inserts, example shown **Fig. 1.3**, are avoided. This type of construction can significantly reduce the lifetime and performance of your induction cook top.
- Take care when touching the marked cooking areas of the hob.
- Use adequately sized pans with flat bottoms that are large enough to cover the surface of the hotplate heating area. The use of undersized pans will expose a portion of the surface unit to direct contact and may result in the ignition of clothing.

- Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for use on the warming zone; others may break because of the sudden change in temperature.
- Only certain types of stainless steel, enamelled steel or cast iron cookware with enamelled bases are suitable for induction hob cooking.
- Take care **NOT** to scratch the surface when placing cookware on the glass panel.
- Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hotplate cooking; others may break because of the sudden change in temperature. **NEVER** cook directly on the hob surface (**Fig. 1.4**).
- **DO NOT** leave the hob zones switched on unless being used for cooking.
- **DO NOT** stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object (e.g. a salt cellar) might cause the surface to crack or break (**Fig. 1.5**).
- **WARNING:** Should a crack appear in the surface, disconnect the appliance immediately from the supply and arrange for its repair.
- **ALWAYS LIFT** cookware off the hob. Sliding the griddle plate or pans may cause marks and scratches (**Fig. 1.6**).
- Take care **NOT TO PLACE HOT LIDS** onto the hob surface (**Fig. 1.7**). Lids that have been used to cover a hot pan can “stick” or create a “vacuum” effect to the Glass Hob. Should this occur, **DO NOT** attempt to lift the lid off the glass surface, this may damage the glass. Instead slide the lid to the edge of the hob surface and remove, taking care not to scratch the hob surface. Alternatively wait until the lid has cooled to room temperature, the vacuum has been

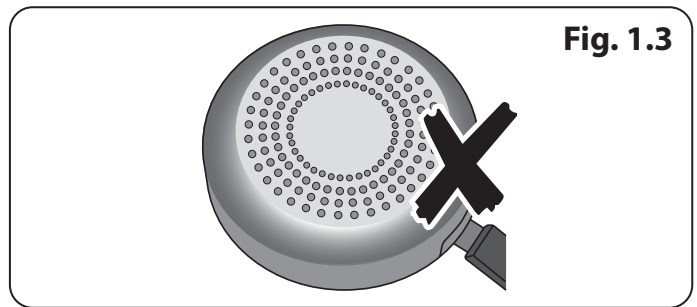


Fig. 1.3

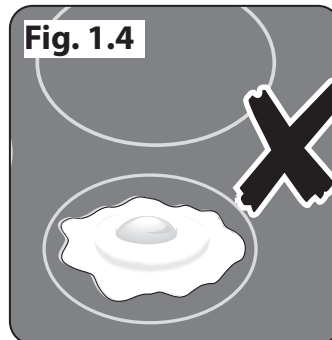


Fig. 1.4

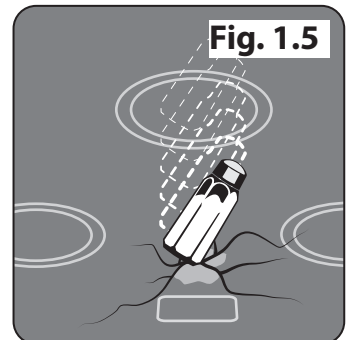


Fig. 1.5

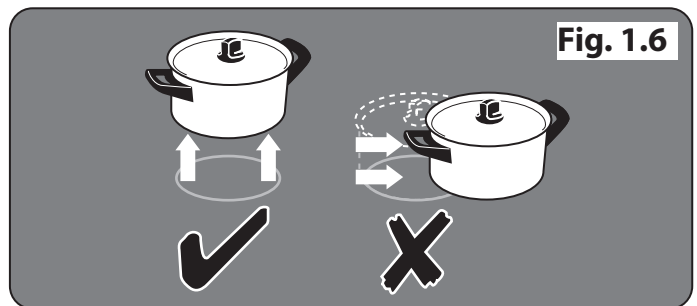


Fig. 1.6

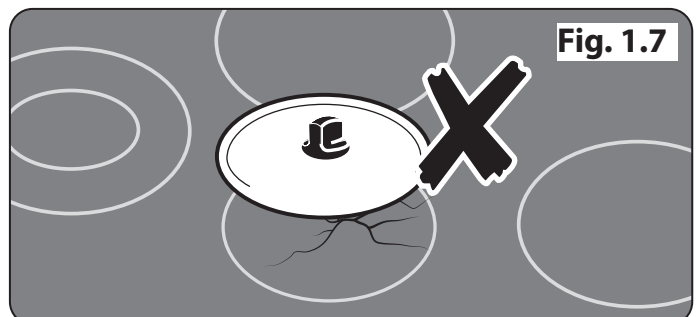


Fig. 1.7

Fig. 1.8

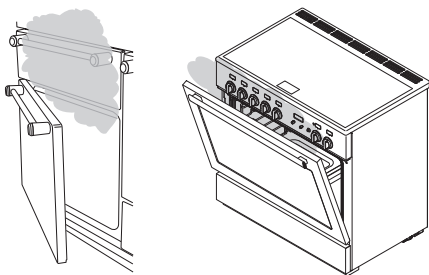


Fig. 1.9

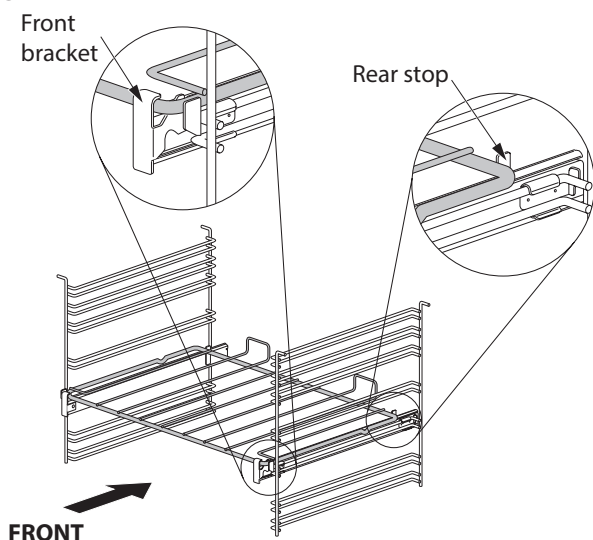
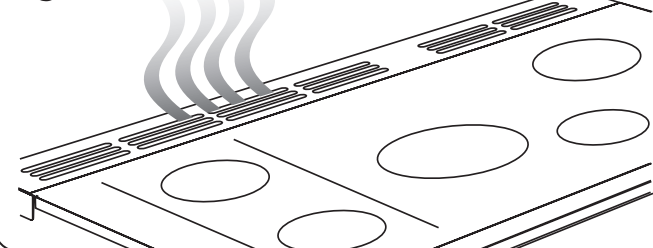


Fig. 1.10



released, then remove the lid by lifting it from the hob surface.

- **DO NOT** place anything between the base of the pan and the hob surface (e.g. asbestos mats, aluminium foil, wok stand).
- Take care **NOT** to place metallic objects such as knives, forks, spoons and lids on the hob surface since they can get hot.
- We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this (see 'Cleaning your Cooker'). After cleaning, use a dry cloth or paper towel to remove any cleaning cream residue.
- The ceramic surface should be washed after use in order to prevent it from becoming scratched or dirty. However, you should clean the hob with caution as some cleaners can produce noxious fumes if applied to a hot surface.
- **DO NOT** leave the hob unattended. Care should be taken to not allow your cookware to boil dry. It will damage your cookware and Induction Glass Hob.
- After use, switch off the hob element by its control. **DO NOT** rely on the pan detector.

Pan Performance Check

Method:

Use a 1.85 Kw zone (centre zone on Rangemaster models, refer to manual for ratings of each zone).

- Fill an unlidded pan with 1/2 litre of room temperature water (the diameter of pan should not be greater than the outer circle of the zone).
- Operate the zone at power level 9.
- The water should boil within 3 ½ minutes.

Boiling times outside this duration would suggest that the pan construction is not ideal

to provide best performance and can result in premature component failure.

Oven care

- When the oven is not in use and before attempting to clean the appliance **ALWAYS** be certain that the control knobs are in the **OFF** position.
- Use oven gloves to protect your hand from potential burns.
- Cooking high moisture content foods can create a 'steam burst' when the oven door is opened (**Fig. 1.8**). When opening the oven, stand well back and allow any steam to disperse.
- The inside door face is constructed with toughened safety glass. Take care **NOT** to scratch the surface when cleaning the glass panel.
- Accidental damage may cause the door glass panel to fracture.
- Keep oven vent ducts unobstructed.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Make sure the shelves are pushed firmly to the back of the oven. **DO NOT** close the door against the oven shelves.
- **DO NOT** use aluminium foil to cover shelves, linings or the oven roof.
- When the oven is on, **DO NOT** leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.
- **DO NOT** use the timed oven if the adjoining oven is already warm.
- **DO NOT** place warm food in the oven to be timed.

- **DO NOT** use a timed oven that is already warm.
- Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface.

Oven Shelves *(dependant on model)*

- To fit the glide-out shelf, hook the front of the shelf onto the runners as shown (**Fig. 1.9**). The rear of the shelf should rest on the runners, in front of the rear stop (**Fig. 1.9**).

Standard oven shelves can be fitted by lining up the shelf with a groove in the oven ladders. Push the shelf back until the ends hit the shelf stop. Lift the front so the shelf clears the stops, then lower the front so the shelf is level and push it fully back.

Hob care

- **NEVER** allow anyone to climb or stand on the hob.
- **DO NOT** use the hob surface as a cutting board.
- **DO NOT** leave utensils, foodstuffs or combustible items on the hob when it is not in use (e.g. tea towels, frying pans containing oil).
- **DO NOT** place plastic or aluminium foil, or plastic containers on the hob.
- **ALWAYS** turn the control to the **OFF** position before removing a pan.
- Avoid heating an empty pan. Doing so may damage both the hob and pan.

Cooker care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours (**Fig. 1.10**).

Grill/glide-out grill™ care

⚠ WARNING: Unattended cooking under the grill can be dangerous and may result in fire.

- When using the grill, make sure that the grill pan is in position and pushed fully in, otherwise the control knobs may become very hot.
- **DO NOT** leave the grill on for more than a few moments without the grill pan underneath it, otherwise the knobs may become hot.
- **NEVER** close the grill door when the grill is on.
- Accessible parts may be hot when the grill is in use. Young children should be kept away.

Cooling fan

This appliance may have a cooling fan. When the grill or oven is in operation the fan will run to cool the fascia and control knobs.

Cleaning

- Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.
- The cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.
- Clean only the parts listed in this guide.
- Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- **NEVER** use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.

- **DO NOT** mix different cleaning products – they may react together with hazardous results.
- All parts of the cooker can be cleaned with hot soapy water.
- Take care that no water seeps into the appliance.
- Before you remove any of the grill parts for cleaning, make sure that they are cool or use oven gloves.
- **DO NOT** use any abrasive substances on the grill and grill parts.
- **DO NOT** put the side runners in a dishwasher.
- **DO NOT** put the burner heads in a dishwasher.
- **DO NOT** put the griddle plate in a dishwasher.
- **NEVER** use caustic or abrasive cleaners as these will damage the surface.
- **DO NOT** use steel wool, oven cleaning pads or any other materials that will scratch the surface.
- **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** use steel wool, oven cleaning pads, or any other materials that will scratch the surface.
- **DO NOT** attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

2. Cooker Overview

Fig. 2.1



Your induction cooker (**Fig. 2.1**) has the following features:

- A. 5 induction cooking zones
- B. A control panel
- C. A glide-out grill
- D. A multi-function oven
- E. A slow cook oven
- F. A fan oven

The Hob

Use only pans that are suitable for induction hobs. We recommend stainless steel, enamelled steel pans or cast iron pans with enamelled bases. Note that some stainless steel pans are not suitable for use with an induction hob so please check carefully before purchasing any cookware.

Pans made of copper, aluminium or ceramic are not suitable for use on an induction hob. The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.

Pots and pans should have thick, smooth, flat bottoms (**Fig. 2.2**). This allows the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient. Never use a round-bottomed wok, even with a stand.

The very best pans have bases that are very slightly curved up when cold (**Fig. 2.3**). If you hold a ruler across the bottom

Fig. 2.2

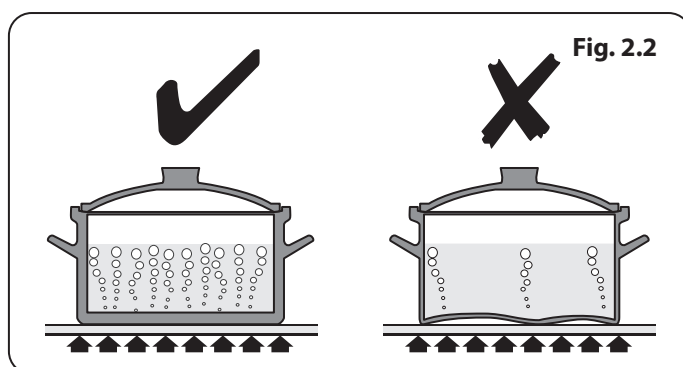


Fig. 2.3

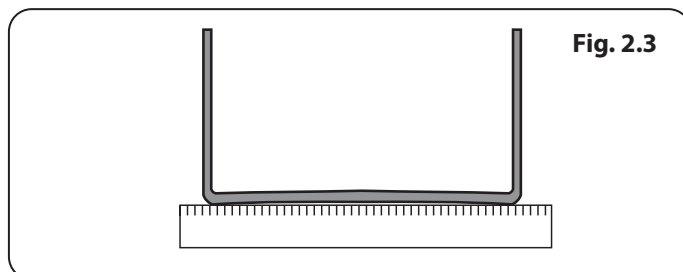
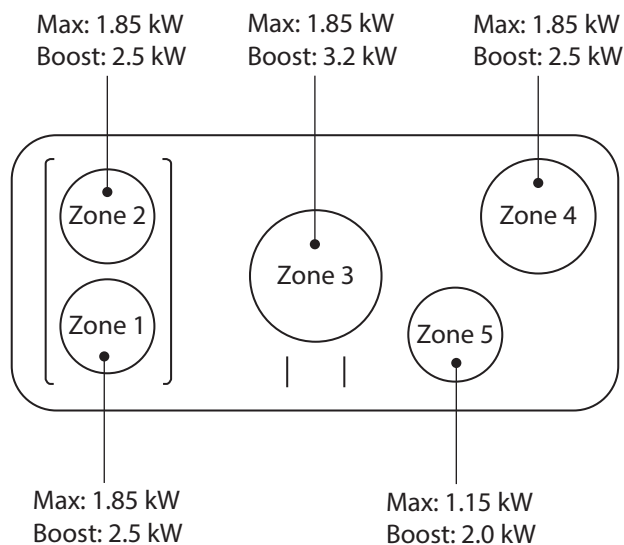
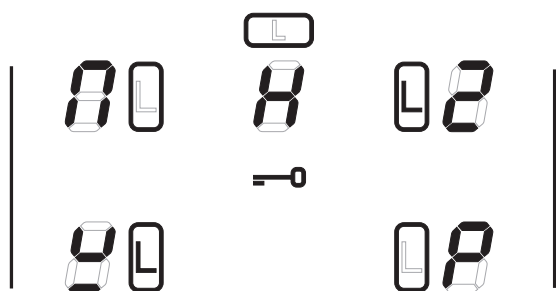


Fig. 2.4**Fig. 2.5**

Cooking Zone	Minimum Pan Diameter (Pan Base) mm
Front left	180
Rear left	180
Centre	210
Rear right	180
Front right	140

Table 2.1

you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.

Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits.

⚠ Take care when placing hot lids onto the hob surface. Lids that have been covering boiling or steaming foods can 'stick' to the ceramic glass. Should this occur, DO NOT attempt to lift the lid off the hotplate: this may damage the hob surface. Instead, carefully slide the lid to the edge of the hob surface and remove.

Always use pans that are the same size as (or slightly larger than) the areas marked on the hob. Using a lid will help the contents boil more quickly.

⚠ Always take care before touching the surface, even when the hob is turned off. It may be hotter than you think!

The induction hob comprises of five cooking zones containing induction elements with different ratings and diameters (**Fig. 2.4**) each with a pan detector and residual heat indicator, and a hob control display.

The hob control display (**Fig. 2.5**) informs you of the following induction hob functions:

- Pan detector
- Residual heat indicator
- Child lock
- Low temperature setting
- Power boost setting

Pan Detector,

⚠ IMPORTANT: After use, switch off the hob element by its control and DO NOT RELY on the pan detector.

If a cooking area is switched on and there is no pan in place or if the pan is too small for the cooking area, then no heat will be generated. The symbol will appear on the hob control display; this is the "pan-missing symbol". Place a pan of the correct size on the cooking area and the symbol will disappear and cooking can begin. After 10 minutes without detecting a pan the cooking zone will switch off automatically.

Table 2.1 shows the minimum pan sizes recommended for each cooking zone. Using pans with a base diameter smaller than those recommended will result in a power reduction.

Residual Heat Indicator,

After use, a cooking zone will remain hot for a while as heat dissipates. When a cooking zone is switched off the residual heat indicator symbol , will appear in the display. This shows that the cooking zone temperature is above 60°C and may still cause burns. Once the temperature has dropped to below 60°C the will go out.

Child Lock,

⚠ IMPORTANT: The child lock can only be activated when all the cooking zones are switched off.

To prevent the unwanted use by children, the hob can be locked.

To lock the hob, simultaneously turn the two left-hand controls counter-clockwise (**Fig. 2.6**) and hold until the  symbol appears in the centre of the hob control display (**Fig. 2.7**).

Note: [P] will flash when locking the hob – this is normal.

Locking the hob will NOT affect the oven; it can still be used.

To unlock the hob, simultaneously turn the two left-hand controls counter-clockwise and hold until the  symbol disappears from the centre of the hob control display.

Low Temperature Setting, L1/L2/L3

⚠ This function should only be used when heating from cold.

Each cooking area is equipped with 3 low temperature settings:

- L1 will maintain a temperature of about 44°C – ideal for gently melting butter or chocolate.
- L2 will maintain a temperature of about 70°C – ideal for keeping food warm, once it has been cooked.
- L3 will maintain a temperature of about 94°C – ideal for simmering (bring the pan to the boil and then select L3 to keep soups, sauces, stews, etc at an optimal simmer).

The maximum time these settings can be used is 2 hours, after which the hob will switch off automatically. If required, you can immediately restart the Low Temperature function by reactivating L1 or L2. To increase the heat, just turn the control knob to the required level.

The maximum times for all other power levels are shown in **Table 2.2**.

Power Boost Setting, P

All of the induction cooking zones have Power Boost available, activated by turning the control knob clockwise until [P] is shown on the hob control display.

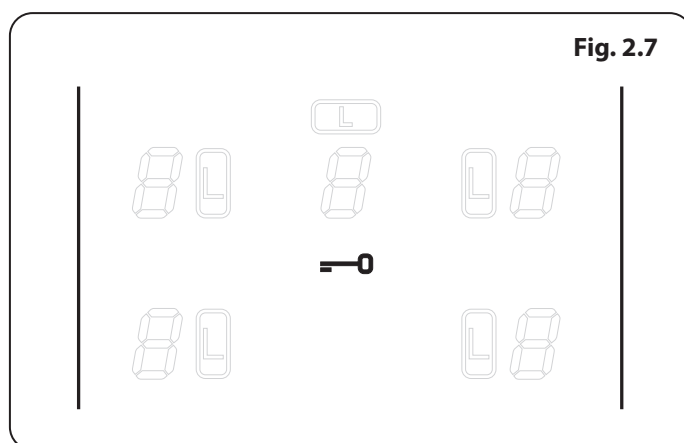
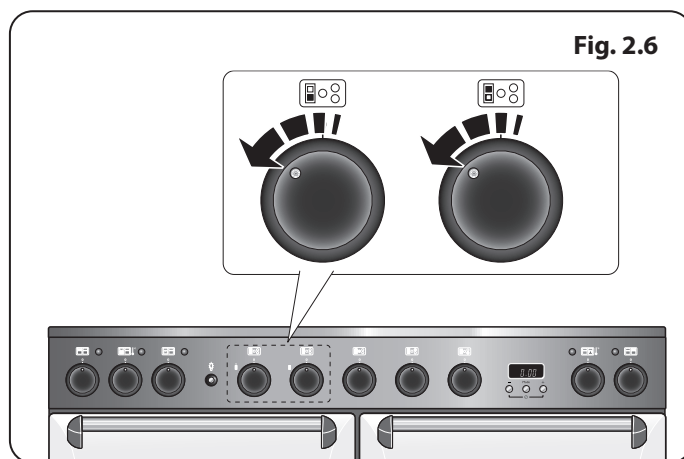
Power Boost allows additional power to be made available for each of the cooking zones. This is useful to bring a large pan of water to the boil quickly.

The Power Boost function operates for a maximum of 10 minutes on each zone, after which the power is automatically reduced to setting 9.

When using the Power Boost function, the cooking zones are linked.

Fig. 2.8 shows the hob layout. Zones A and B are linked together as are zones C, D and E.

This means that when using zone A on Power Boost and then



Power Level	Maximum Operating Time
L1, L2 and L3	2 hours
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	1.5 hours
7	1.5 hours
8	1.5 hours
9	1.5 hours
Power Boost	10 minutes

Table 2.2

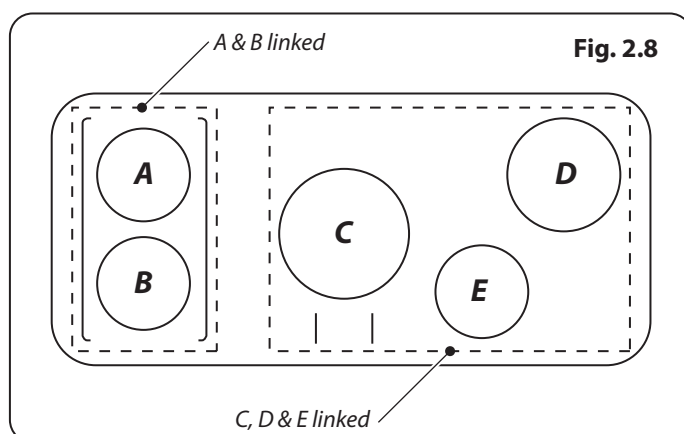
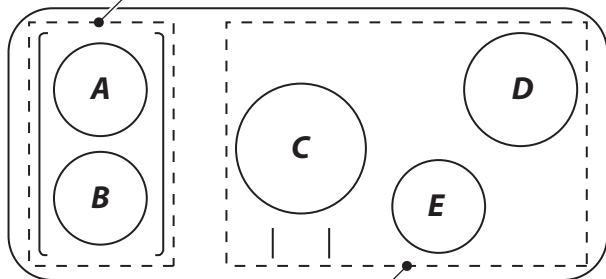


Fig. 2.9

A & B linked



C, D & E linked

switching zone B to Power Boost, the power to zone A will reduce slightly. The last zone switched to power boost always takes priority. Zones C, D and E work in the same way.

⚠ This is a built-in safety device.

Deactivate the Power Boost function by turning the control knob to a lower setting.

Power Sharing Zones

Power sharing is taking the power from the adjacent zone (Fig. 2.9. For example, if zones C, D and E are set to power level 9, or set to Power Boost (P) the power level in D or E will adjust in the order it was switched on.

⚠ Avoid heating an empty pan. Doing so may damage both the hob and pan.

Example 1: Set zone C to power level 9, switch on zone D to power level 9 and then zone E to power level 9. After a few seconds zone D power level will reduce to 7. **Zone C will remain at P or 9**

Example 2: Set zone C to power level 9, switch on zone E to power level 9 and then zone D to power level 9. After a few seconds zone E power level will reduce to 6. **Zone C will remain at P or 9**

Example 3: Set zone D and E to power level 9 and then zone C to power level 9. After a few seconds zone E power level will reduce to 6.

The same principle applies when using zone A and B. When using zone A on Power Boost (P) and then switching zone B to Power Boost (P), the power to zone A will reduce slightly.

⚠ This is a built-in safety device.

The Bridging-Zone Function, [7]

Zones A and B can be bridged, creating an area, ideal for use with an induction griddle (supplied).

Note: The griddle should comprise of an induction friendly, flat bottom, large enough to cover zones A and B of the hotplate heating area (Fig. 2.10).

DO NOT use zones C, D or E to heat the griddle (Fig. 2.11).

To activate the bridging-zone function, simultaneously turn the two left-hand controls completely clockwise (Fig. 2.12) and hold until the [7] symbol appears in the hob control display (Fig. 2.13). The temperature can then be adjusted using the left-hand knob (Fig. 2.14).

Turn both knobs counter-clockwise to cancel the function and return to normal operation.

⚠ DO NOT turn the two left-hand knobs individually to heat the griddle. This can cause excessive temperatures and damage the coating on the griddle.

Fig. 2.10

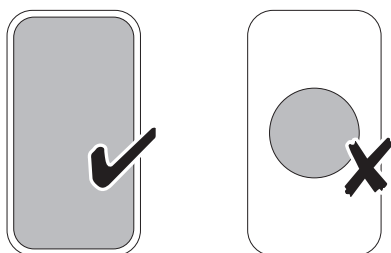


Fig. 2.11

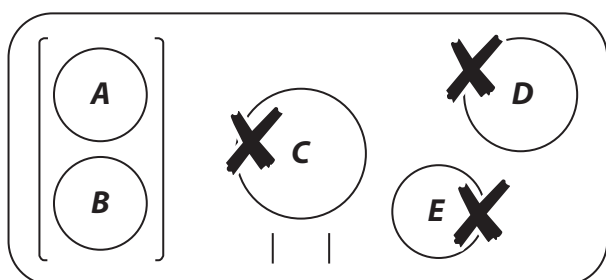


Fig. 2.12

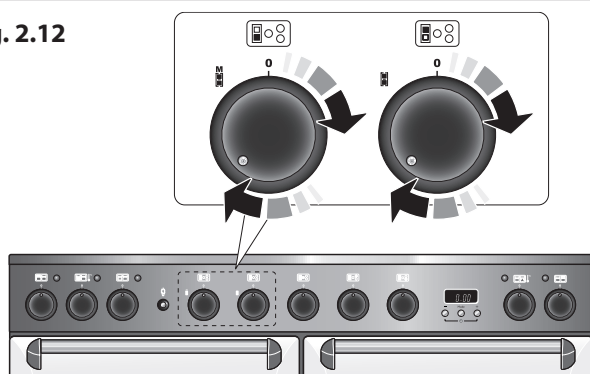
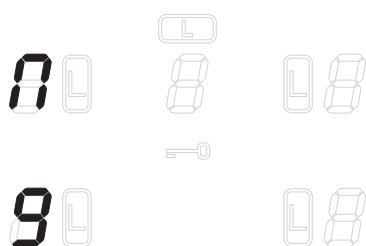


Fig. 2.13



Overheat Function

This function identifies when the temperature of the pan rises rapidly and works to maintain a safe level of pan temperature. It should not interfere with normal cooking.

Cookware with bases that become distorted (**Fig. 2.2**) when heated may interfere with the operation of the Overheat Function. This may result in damage to your cookware or Induction Glass Hob.

⚠ Please remember not to leave the hob unattended. Care should be taken to not allow your cookware to boil dry. Damage to your cookware and Induction Glass Hob may result.

Please read and follow the manufacturers’ instructions carefully before using cookware on your induction hob.

The Glide-out Grill

⚠ Caution: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

⚠ DO NOT leave the grill on for more than a few moments without the grill pan underneath it, otherwise the knobs may become hot.

⚠ When the trivet has been removed from the grill pan, please ensure that the grill pan and cradle are fully returned into the grill chamber. The grill door MUST remain open.

1. For best results, slide the carriage back into the grill chamber. The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat.
2. **DO NOT** leave the grill oven door open for more than a few moments, otherwise the knobs may become hot.
3. Preheat the grill chamber prior to placing the food on the trivet. Once the trivet is placed back into the grill pan, place the grill pan back into the grill carriage. Slide the carriage back into the grill chamber.

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

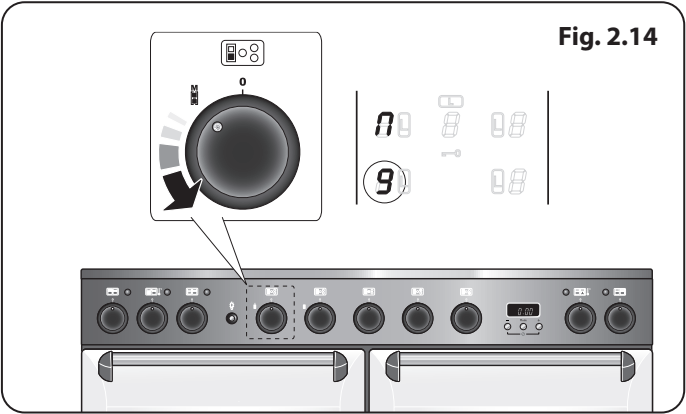


Fig. 2.14

Function	Use
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2.3

The Ovens

The clock must be set to the time of day before the left-hand oven will work. See the following section on 'The Clock' for instructions on setting the time of day.

References to 'left-hand' and 'right-hand' ovens apply as viewed from the front of the appliance.

The left-hand oven is a multi-function oven, while the right-hand oven is a fan oven. Above the right-hand oven is the slow cook oven.

The Multi-function Oven

As well as the oven fan and fan element, multi-function ovens are fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the ovens.

The multi-function oven has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

Table 2.3 gives a summary of the multi-function modes.

The multi-function ovens have many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember – not all functions will be suitable for all food types.

Multi-function Oven Functions

Rapid Response

The Rapid Response setting enables you to preheat the oven faster than normal. It uses the fan oven element with additional heat from one of the elements in the top of the oven. Fan ovens heat up quickly; but the Rapid Response feature speeds this process up enabling you to start cooking sooner.

To use the Rapid Response feature, turn the function control knob to **R** and set the temperature required. The light on the control panel next to the function control will come on.

When the required temperature is reached the top element will switch off and the light will go out.

The oven temperature is then maintained by the fan oven element and fan.

Should you choose to place food into the cold oven prior to cooking while using the Rapid Response function, make sure that cakes, etc. are not positioned too near the top of the oven.

Fan Oven



This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to preheat the oven, wait until the indicator light has gone out before inserting the food.

Fanned Grilling



This function operates the fan while the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a grid over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill.

The oven door should be kept closed while grilling is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

For best results we recommend that the grill pan is not located on the uppermost shelf.

Fan Assisted Oven



This function operates the fan, circulating air heated by the elements at the top and the base of the oven.

The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast.

It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

Conventional Oven (Top and Base Heat)



This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan Assisted Oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower

half of the oven to cook. The oven temperature may also need to be lowered.

Browning Element



This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce, shepherds pie and lasagne, the item to be browned being already hot before switching to the top element.

Base Heat



This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection.

Defrost



This function operates the fan to circulate cold air only. Make sure the temperature control is at 0°C and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a shelf, over a tray to catch any drips. Be sure to wash the shelf and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

The Fan Oven

The right-hand oven is a fan oven that circulates hot air continuously, which means faster, more even cooking.

The recommended cooking temperatures for a fan oven are generally lower than a conventional oven.

Note: Please remember that all cookers vary so temperatures in your new ovens may differ to those in your previous cooker.

The Slow Cook Oven

The Slow Cook oven is intended for slow cooking items such as casseroles, joints of meat, etc.

Your Slow Cook oven is capable of cooking a complete meal; for instance – casserole, rice pudding and jacket potatoes – or just warming the dishes (use only heat resistant dishes).

Points to remember when Slow Cooking:

- Preheat the oven for 20–30 minutes before starting to cook.
- Do not allow dishes to touch the heating elements either side of the oven.
- Bring casseroles, soups etc to the boil on the hob before placing into a suitable casserole for slow cooking.
- 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 the food.
- Wrap washed and pricked jacket potatoes in foil before cooking.
- Make sure that meat and poultry reach a safe temperature of at least 90°C before eating.
- Always thaw frozen food completely before cooking.

Your Slow Cook oven is also useful for warming plates and serving dishes (use only heat resistant dishes).

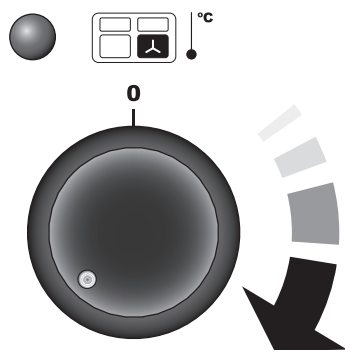
You can cook a fruitcake in the Slow Cook oven on the maximum heat setting (if perhaps your other ovens are in use). If you are using the fan oven below the Slow Cook oven at the same time allow a little more cooking time.

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

Timings for cooking in the Slow Cook oven will depend upon the temperature, quantity and type of dish you are cooking, as a guide for casseroles, a minimum of 3 hours cooking time is recommended.

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

Fig. 2.15



Operating the Ovens

Fan Oven

Turn the oven knob to the desired temperature (**Fig. 2.15**).

The oven indicator light will glow until the oven has reached the temperature selected. It will then cycle on and off during cooking.

Multi-function Oven

The multi-function oven has two controls: a function selector and a temperature setting knob (**Fig. 2.16**).

Turn the function selector control to a cooking function. Turn the oven temperature knob to the temperature required (**Fig. 2.17**).

The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking.

Slow Cook Oven

The graduated temperature scale on the control knob (**Fig. 2.18**) allows you to either cook slowly for several hours (A) or all day while you are out (B).

For long scale cooking select the cooler end of the scale and for a shorter cooking time select the hotter end of it.

Fig. 2.16

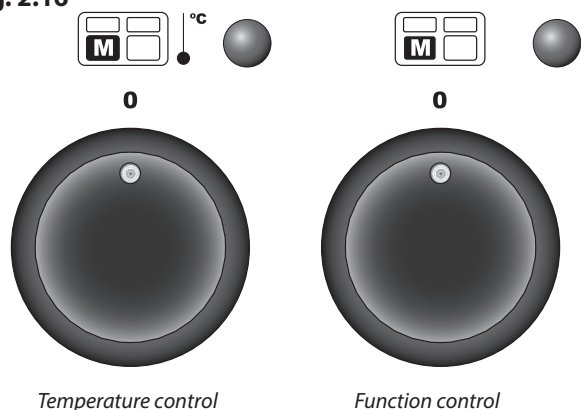


Fig. 2.17

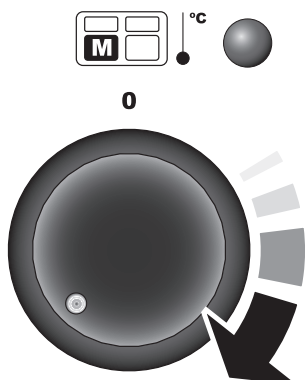
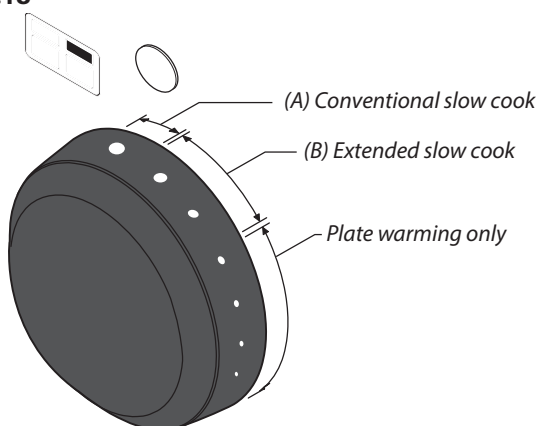


Fig. 2.18



Accessories

Oven shelves

The range is supplied with the following:

- 4 telescopic shelves with runners (**Fig. 2.14**)
- 2 sets of side supports (**Fig. 2.15**)

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

To fit the telescopic shelf runners

1. With the runner arm in the closed position locate the opening of the upper rear slot onto the side support (**Fig. 2.16**). **DO NOT** locate any further than the opening at this point.
2. Lift the front of the runner arm to locate the front slot against the side support (**Fig. 2.16**).
3. Push the runner arm towards the rear of the oven. The catch at the front will lift and drop to secure the runner arm in place (**Fig. 2.16**).

To fit a shelf to the telescopic shelf runners

Slide the telescopic runners forward until they stop. Holding the shelf above the runners, tilt the front downward and locate into the front of the runners. Lay the shelf flat. Press on the rear of the shelf to secure in place.

To remove a shelf from the telescopic shelf runners

1. Slide the shelf out on the runners. While holding one of the runners securely, carefully lift the rear of the shelf upwards: the shelf will spring clear of the central restraining tab. Repeat for the opposite side of the shelf.
2. **NOTE:** To aid the removal of the shelf you can insert a suitable flat tool through the opening in the side of the runners and lever the shelf clear (**Fig. 2.17**).
3. Tilt the front of the shelf downwards and then lift clear of the runners (**Fig. 2.18**).

To remove the telescopic shelf runners

1. Firstly, remove the shelf as in the 'To Remove a Shelf from the Telescopic Shelf Runners' section **page 17**.
2. Place a finger on the underside of the telescopic runner and lift.
3. Open the catch on top of the runner and pull the runner forward and down to remove.

Oven Lights

Press the button to turn the lights on (**Fig. 2.19**).

If the oven light fails, turn off the power supply before changing the bulb. See the 'Troubleshooting' section for details on how to change the bulb.

Fig. 2.19

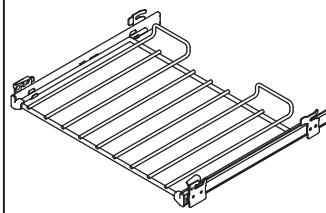


Fig. 2.20

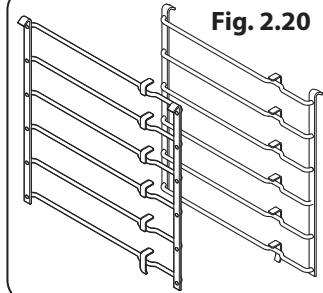


Fig. 2.21

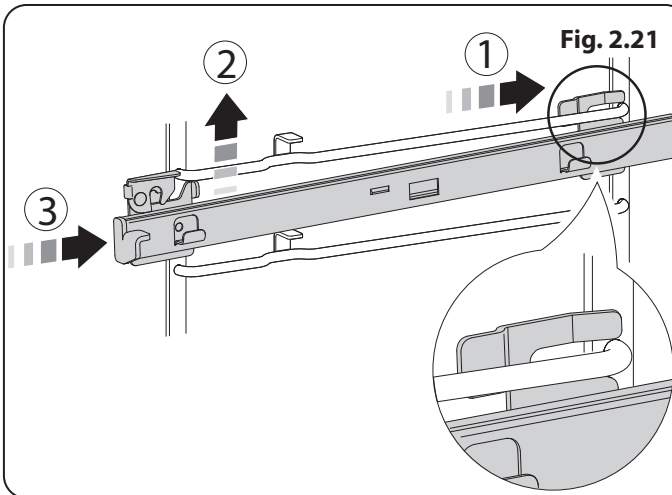


Fig. 2.22

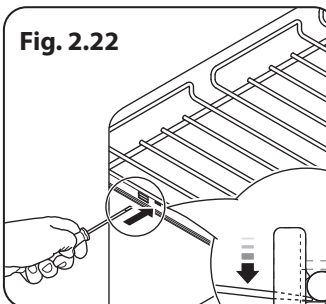


Fig. 2.23

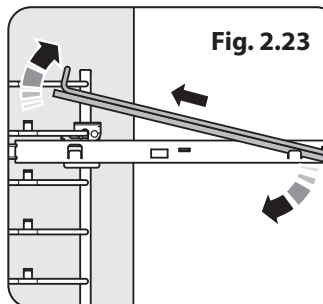
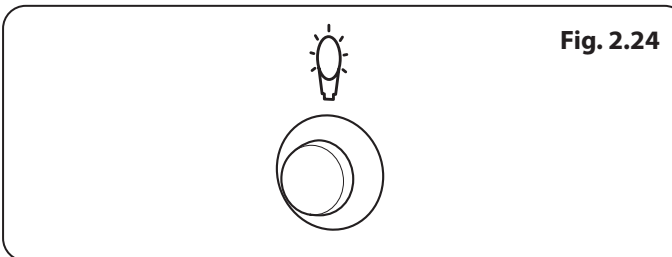


Fig. 2.24



3. Using the Glide-out Grill™

Fig. 3.1

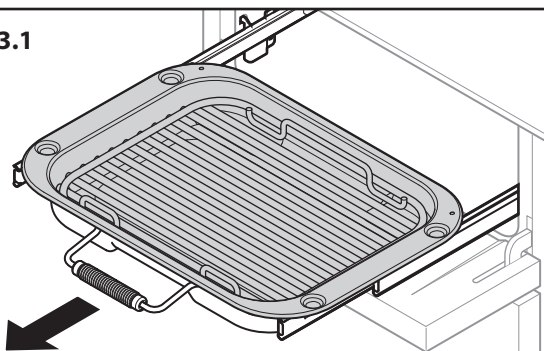
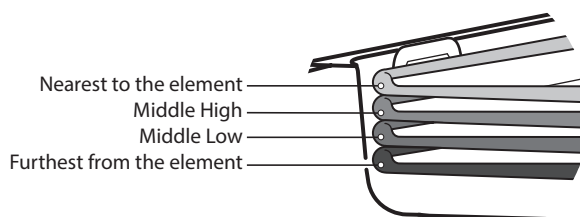
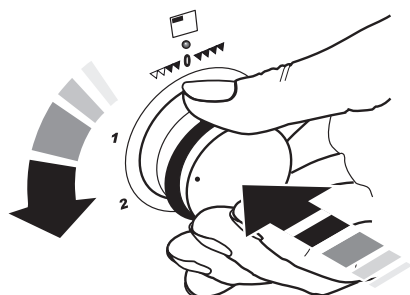


Fig. 3.2



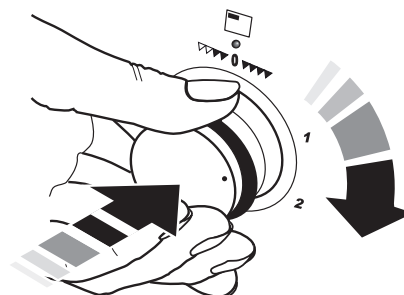
**Four grill height positions
refer to Fig. 3.5**

Fig. 3.3



To switch on the right half element

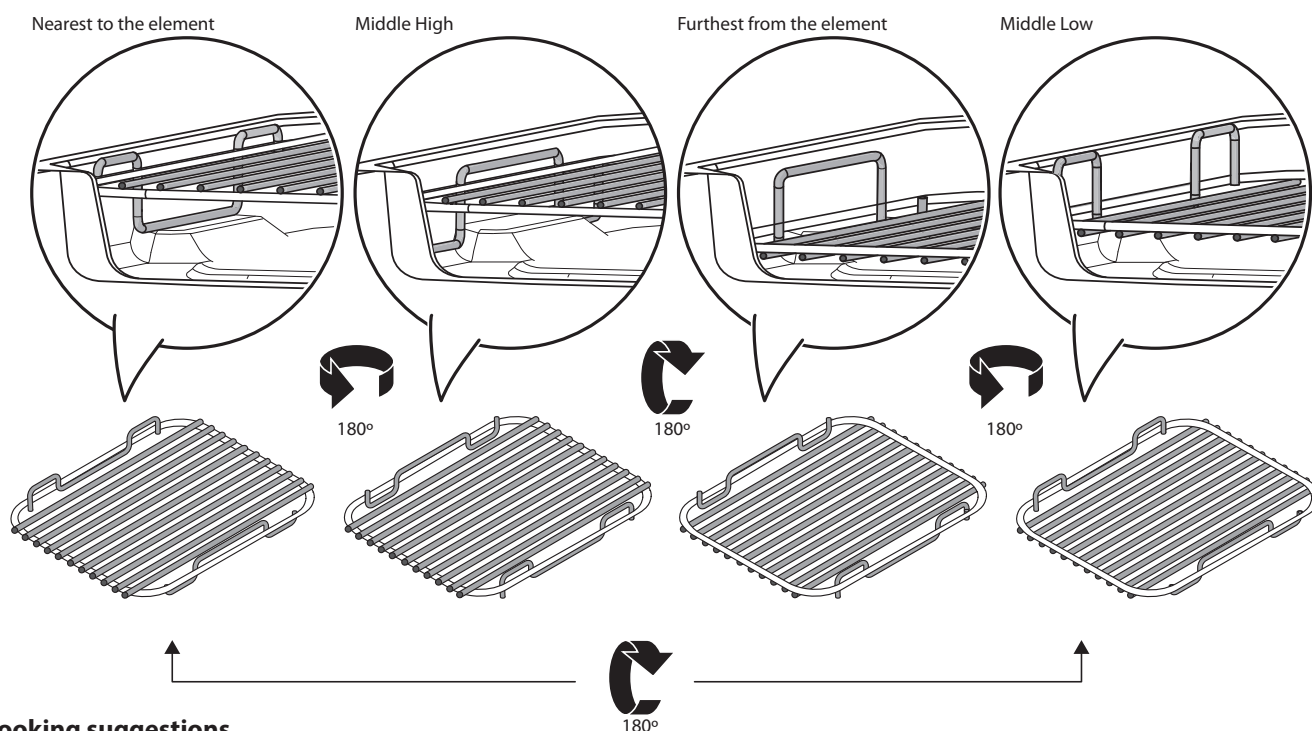
Fig. 3.4



To switch on both elements

Four grill height positions

Fig. 3.5



Cooking suggestions

1. Nearest to the element – Toast, streaky bacon.
2. Middle high – cheese on toast, welsh rarebit, courgette slices, back bacon.
3. Middle low – fish fillets, vegetable skewers.
4. Furthest from the element – whole fish, thick pork chops, chicken breasts, chicken or beef skewers.

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

4. Using the Probe

The left-hand oven has a connection port for a meat probe (supplied) (**Fig. 4.1**).

The probe is used to measure the internal temperature of meat, bread or other cooked foods.

⚠ IMPORTANT: Ensure that only an AGA approved probe is used (part number : P068958). A non-approved probe will not work.

⚠ Do not wash the probe in the dishwasher.

Setting the probe temperature to stop the oven

For best results switch the oven on, to pre-heat it. Set the oven to the required cooking temperature.

Insert the probe into the food to be cooked. Plug the probe into the outlet in the oven. Make sure it is pushed all the way in (**Fig. 4.1**).

⚠ Please take care when inserting or removing the oven probe. Use oven gloves.

The clock will change to display the current temperature of the probe and the intended stop temperature (**Fig. 4.2**). The stop temperature range can be adjusted from 30°C to 99°C.

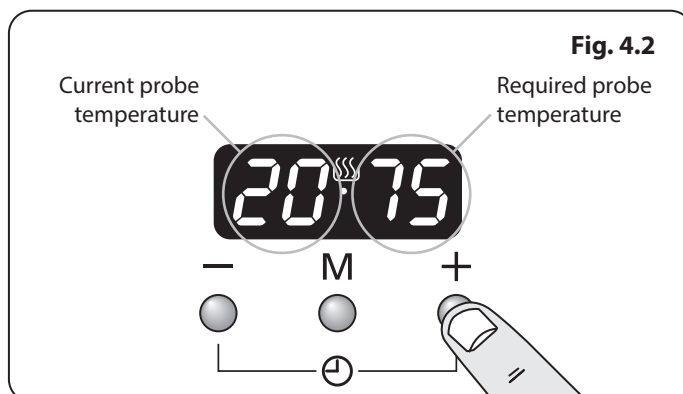
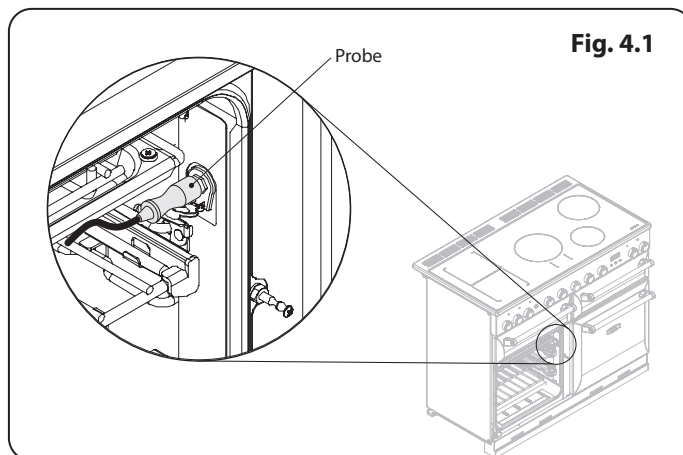
To set the stop temperature press the [+] or [-] buttons (**Fig. 4.2**).

The oven will continue cooking until the temperature of the probe has reached the stop temperature. An alarm will sound and the oven will stop cooking.

Press any button to stop the alarm. Remove the cooked item from the oven and the probe.

⚠ Make sure the oven is turned off and the probe is removed from the outlet in the side of the oven, otherwise it will continue cooking to maintain the probe stop temperature.

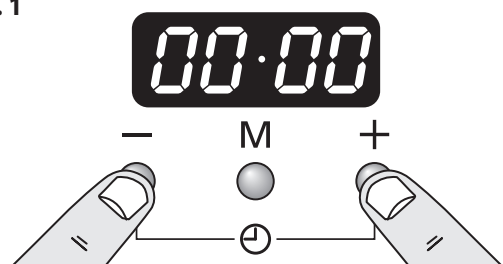
⚠ If you wish to continue cooking without the probe, make sure the probe is removed from its socket.



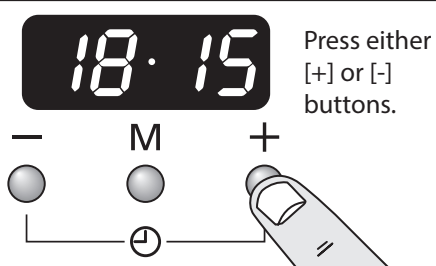
5. 3 button clock

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

Step. 1

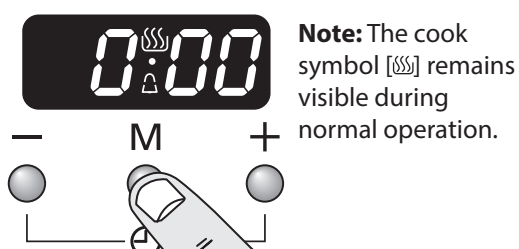


Step. 2

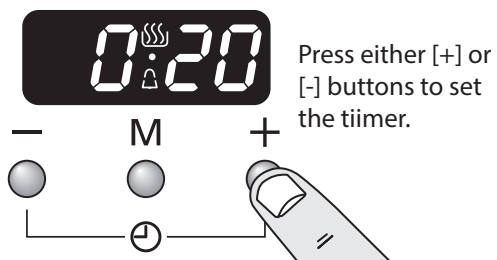


Minute Minder

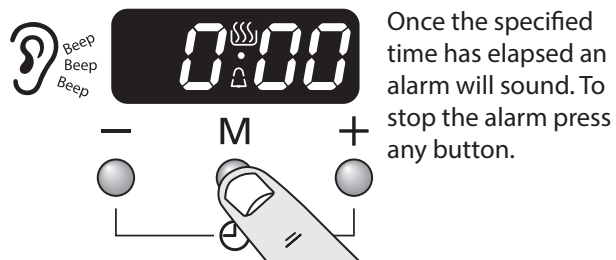
Step. 1 Setting the minute minder



Step. 2

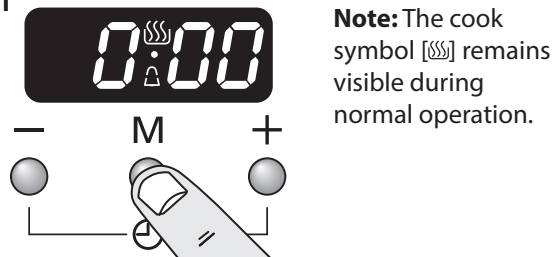


Step. 3

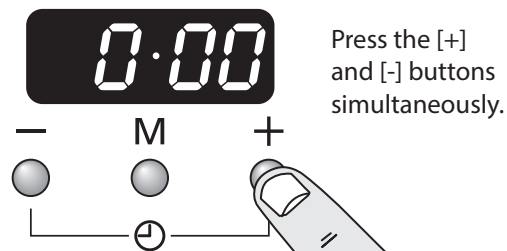


Reset the minute minder

Step. 1



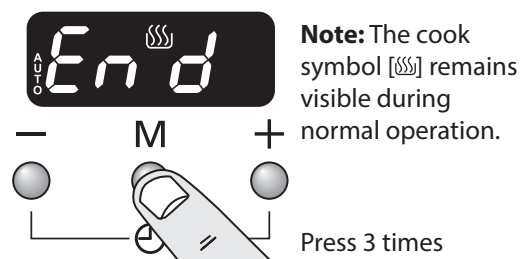
Step. 2



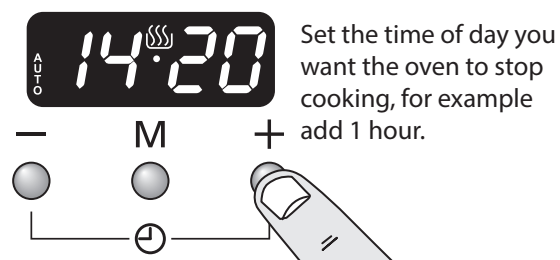
To stop the oven at a specific time of day (right-hand oven only)

You have set the required temperature and function mode and you would like the oven to automatically stop.

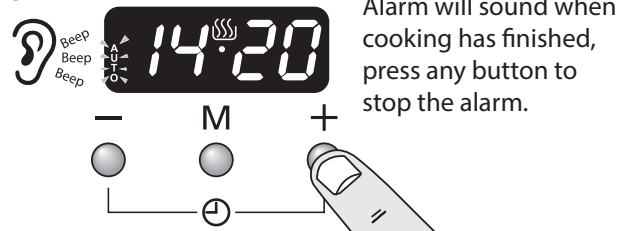
Step. 1



Step. 2



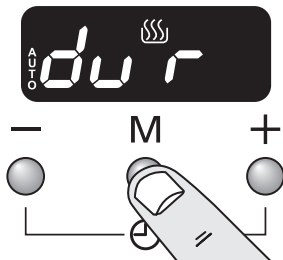
Step. 3



To start and stop the oven automatically

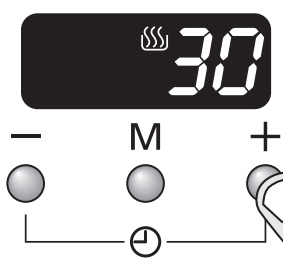
(right-hand oven only)

Step. 1



Press [M] button again until current time is displayed.

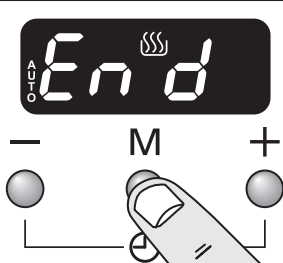
Step. 2



Set the length of time you want the oven to cook for.

Press either [+] or [-] buttons

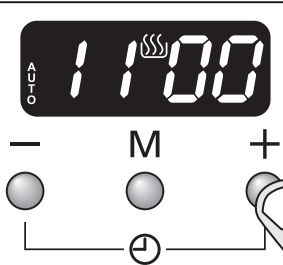
Step. 3



Set the length of time you want the oven to cook for.

Press [M] button again until current time is displayed.

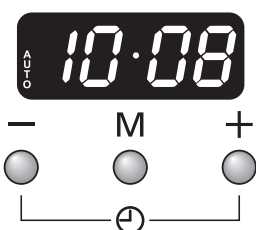
Step. 4



Press either [+] or [-] buttons to set the 'stop time'.

Step. 5

Current time will be displayed along with the word 'AUTO'. Set the oven to the required cooking temperature and function.



In this example the oven will come on automatically at 10.30am and switch off at 11.00am.

Step. 6

Alarm will sound when cooking has finished, press any button to stop the alarm.



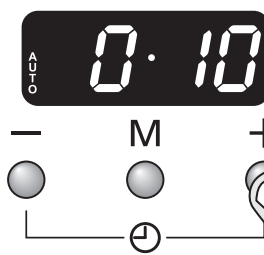
REMEMBER

Turn the oven control knob (s) to 0.

If the alarm is not stopped, it will stop automatically after 7 minutes.

AUTO is showing, but you want to revert to manual cooking

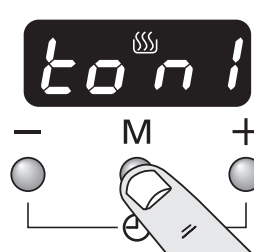
(right-hand oven only)



Press either [+] or [-] buttons

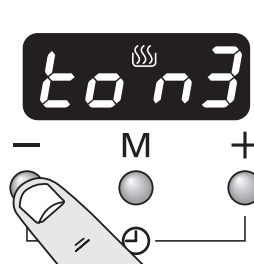
Changing the frequency of the alarm

Step. 1



Press [M] button again until current time is displayed.

Step. 2



Press either [+] or [-] buttons

6. Cooking Tips

Hints on Using Your Induction Cooker

If you have not used an induction cooker before please be aware of the following:

- Make sure that the pans you have or buy are suitable for use on the induction hob. Stainless steel, enamelled steel or cast iron is ideal. Double check before you buy pans – they must have bases that would attract a magnet.
- Allow time to get used to induction cooking; it is fast and powerful as well as being gentle. When simmering, you may notice that liquids appear to stop bubbling and then start again almost immediately. This is perfectly normal.
- You may notice a faint vibrating sound coming from the pans when using the induction hob. Again, this is perfectly normal and will depend upon the type and style of pans you are using.
- The induction heating elements will phase on and off when cooking. Although an active cooking zone may appear to switch on and off, a constant heat is still being supplied to the base of the pan – this is completely normal.

Tips on Cooking with the Timer

If you want to cook more than one dish, choose dishes that require approximately the same cooking time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing them in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

 **DO NOT place warm food in the oven to be timed.**

 **DO NOT use a timed oven that is already warm.**

 **DO NOT use the timed oven if the adjoining oven is already warm.**

Whole poultry must be thoroughly defrosted before being placed in the oven. Check that meat and poultry are fully cooked before serving.

General Oven Tips

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

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

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

- depth: 340 mm (13 3/8") by width: 340 mm (13 3/8") in the main oven

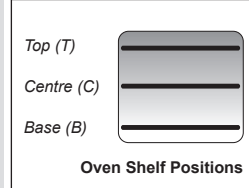
When the oven is on, DO NOT leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- The 'Cook & Clean' oven liners (see 'Cleaning Your Cooker') work better when fat splashes are avoided. Cover meat when cooking.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

7. Cooking Table

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

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



Food	Conventional Oven °C (Shelf Position)	Fan Oven Temperature	Approximate Cooking Time	
Meat				
Beef (no bone)	160 (C)	150 °C	30-35 minutes per 500g +30-35 minutes.	Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.
	200 (C)	190 °C	20-25 minutes per 500g +20-25 minutes.	
Lamb	160 (C)	150 °C	30-35 minutes per 500g +30-35 minutes.	
	200 (C)	190 °C	25-30 minutes per 500g +25-30 minutes.	
Pork	160 (C)	150 °C	35-40 minutes per 500g +35-40 minutes.	
	200 (C)	190 °C	25-30 minutes per 500g +25-30 minutes.	
Poultry				
Chicken	160 (C)	150 °C	20-25 minutes per 500g +20-25 minutes.	For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen pre-packed poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.
Turkey	200 (C)	190 °C	15 minutes per 500g +15 minutes.	
	160 (C)	150 °C	25-30 minutes per 500g.	
	200 (C)	190 °C	20 minutes per 500g.	
Duck	200 (C)	190 °C	20 minutes per 500g.	
Casserole	140-150 (C)	130 °C-140 °C	2-4 hours according to recipe.	
Yorkshire Pudding	220 (C)	210 °C	Large tins 30-35 minutes; individual 10-20 minutes.	
Cake				
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130 °C	45-50 minutes per 500g of mixture.	Using the conventional oven: When two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf. Up to three tiers can be cooked on, in a fan oven, at the same time. But make sure to leave at least one runner space between each shelf being cooked on.
Fruit 180 mm tin	150 (C/B)	140 °C	2-2½ hours.	
Fruit 230 mm tin	150 (C/B)	140 °C	Up to 3½ hours.	
Madeira 180 mm	160 (C/B)	150 °C	80-90 minutes.	
Queen cakes	190 (C/B)	180 °C	15-25 minutes.	
Scones	220 (C/B)	210 °C	10-15 minutes.	
Victoria sandwich				
180 mm tin	180 (C/B)	170 °C	20-30 minutes.	
210 mm tin	180 (C/B)	170 °C	30-40 minutes.	
Desserts				
Shortcrust tarts	200 (C/B)	190 °C	20-30 minutes on a preheated tray.	Up to three tiers can be cooked on, in a fan oven, at the same time. But make sure to leave at least one runner space between each shelf being cooked on.
Fruit pies	200 (C/B)	190 °C	35-45 minutes.	
Tartlets	200 (C/B)	190 °C	10-20 minutes according to size.	
Puff pastry	210 (C/B)	200 °C	20-40 minutes according to size.	
Meringues	100 (C/B)	90 °C	2-3 hours.	
Baked egg custard	160 (C/B)	150 °C	45-60 minutes.	
Baked sponge pudding	180 (C/B)	170 °C	40-45 minutes.	
Milk pudding	140-150 (C/B)	130 °C-140 °C	2 to 3 hours.	
Bread	210 (C)	200 °C	20-30 minutes.	
Fish				
	Fanned Grilling			
Fillet	190 (C/B)	190 °C (C/B)	15-20 minutes	
Whole	190 (C/B)	190 °C (C/B)	15-20 minutes per 500g.	
Steak	190 (C/B)	190 °C (C/B)	Steaks according to thickness.	

8. Cleaning Your Cooker

Isolate the electricity supply before carrying out any major cleaning. Allow the cooker to cool.

⚠ Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.

⚠ Do not mix different cleaning products – they may react together with hazardous results.

All parts of the cooker can be cleaned with hot soapy water – **but take care that no surplus water seeps into the appliance.**

Remember to switch the electricity supply back on and reset the clock before reusing the cooker.

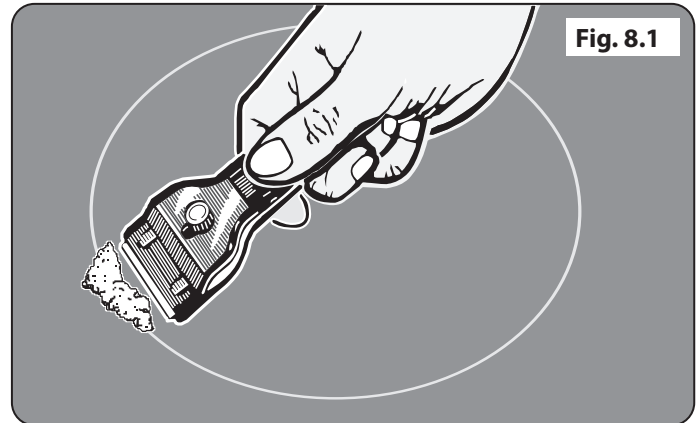


Fig. 8.1

Hob

Daily Care

First of all make sure that all heat indicator lights are off and that the cooking surface is cool. Apply a small dab of ceramic cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cream onto the cooking surface. As a final step, wipe the cooking surface with a clean, dry paper towel.

Cleaning Spills

For spills and boil-overs that occur while cooking, turn the unit off and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit has completely cooled down, and then follow the instructions below ('Cleaning Burned-on Spills').

If you accidentally melt anything on the surface, or if you spill foods with a high sugar content (preserves, tomato sauce, fruit juice, etc.), remove the spill **IMMEDIATELY** with a razor scraper, while the unit is still hot.

IMPORTANT: Use an oven glove to protect your hand from potential burns.

Scrape the major spill or melted material from the cooking zone and push into a cold area. Then, turn the unit 'OFF' and allow it to cool before cleaning further. After the cooking surface cools down and the heat indicator lights go off, follow the 'Daily Care' procedure outlined above.

Cleaning Burned-on Spills

Make sure that the heat indicator lights are off and that the hob is cool. Remove the excess burned-on substance with a single-edged razor scraper. Hold the scraper at an angle of about 30° to the surface and then scrape off the burned-on matter (**Fig. 8.1**).

Once you have removed as much as possible with the scraper, follow the 'Daily Care' procedure outlined above.

Fig. 8.2

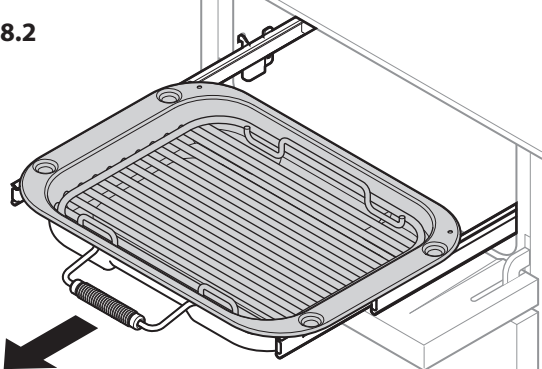


Fig. 8.3

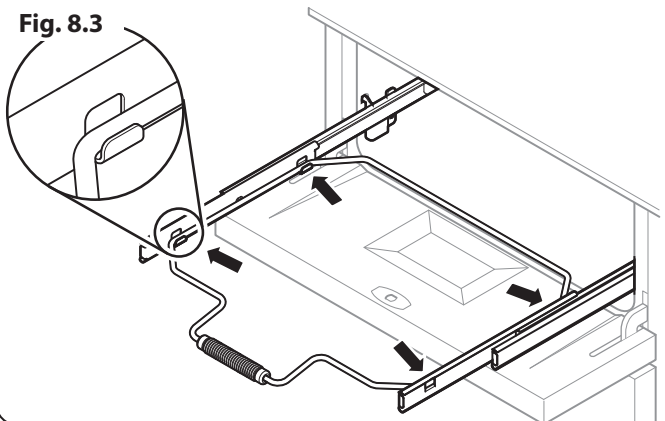


Fig. 8.4

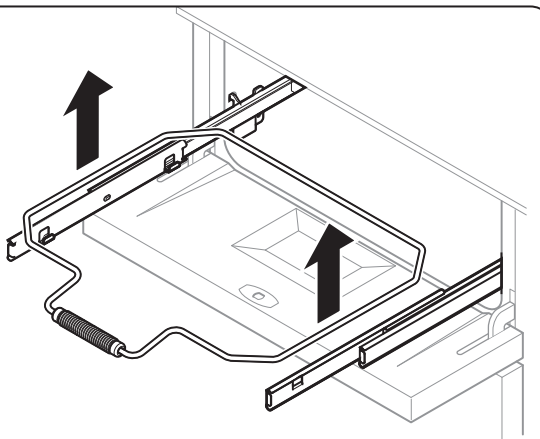
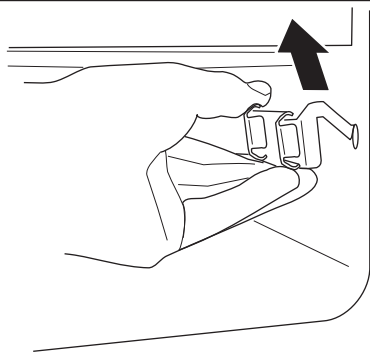


Fig. 8.5



Glide-out Grill

⚠ Before you remove any of the grill parts for cleaning, make sure that they are cool, or use oven gloves.

The grill pan and trivet should be washed in hot soapy water. Alternatively, the grill pan can be washed in a dishwasher.

After grilling meats or any foods that soil, leave to soak for a few minutes in the sink immediately after use. Stubborn particles may be removed from the trivet by using a nylon brush.

The grill pan can be easily removed for cleaning as follows:

Remove the grill pan support frame by pulling the grill pan forward (**Fig. 8.2**).

Lift the grill pan clear of the support frame. The support frame is held to the side rails by two clips on each side (**Fig. 8.3**).

For each side, support the side rail with one hand and with the other hand lift the frame up and out of the side clips (**Fig. 8.4**).

For safety, push the side rails back into the grill chamber.

If you need to remove the side rails to allow cleaning of the grill chamber, you can unhook them from the grill chamber sides (**Fig. 8.5**) and wipe the sides clean with a soft cloth and mild detergent.

DO NOT put the side runners in a dishwasher.

Once you have finished, hook the side rails back onto the sides of the chamber. To refit the frame, pull the side rails forward and, for each side in turn, support the side rail and press the frame down into the side rails.

Replace the grill pan.

Control Panel and Doors

Avoid using any abrasive cleaners including cream cleaners. For best results, use a liquid detergent.

The same cleaner can also be used on the doors, or alternatively, using a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance.

After cleaning, polish with a dry cloth.

Ovens

'Cook & Clean' Panels

The ovens have side panels which have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

The 'Cook & Clean' panels work better above 200 °C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200 °C for about one hour. This will make sure the 'Cook & Clean' panels are working effectively.

Do not use steel wool, oven cleaning pads, or any other materials that will scratch the surface.

Removing the Side Oven Linings

Some of the lining panels can be removed for cleaning.

If you wish to clean the enamel interior of the oven, you will need to remove the shelves before removing the 'Cook & Clean' panels. You do not have to remove the support brackets to remove the panels. Lift each panel upward and slide forward off the support brackets (**Fig. 8.6**).

Once the panels have been removed, the oven enamel interior can be cleaned.

Refit in the reverse order.

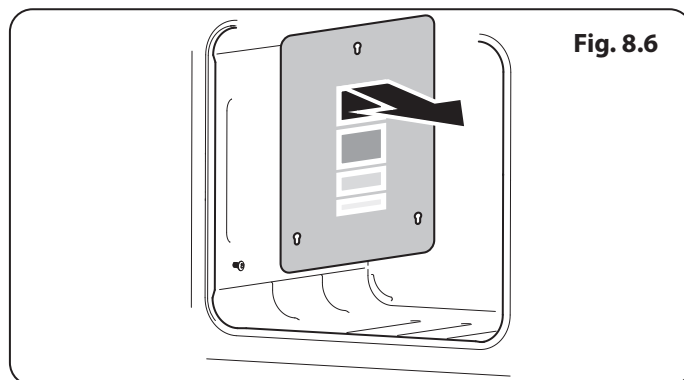


Fig. 8.6

Cleaning Table

Cleaners listed (**Table 8.1**) are available from supermarkets or electrical retailers as stated.

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

Hotplate		
Part	Finish	Recommended Cleaning Method
Hob top	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Outside of Cooker		
Part	Finish	Recommended Cleaning Method
Door, door surround and storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E-cloth (electrical retailers) or microfibre all-purpose cloth (supermarket).
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven and Grill		
Part	Finish	Recommended Cleaning Method
Sides, floor & roof of oven NOT 'COOK & CLEAN' OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS. Do not allow contact with the oven elements.
'Cook & Clean' oven panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200 °C and above, or the panels can be removed and washed with hot soapy water and a nylon brush.
Oven shelves, Handyrack, grill trivet, Handygrill rack (some models only)	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

Table 8.1

9. Troubleshooting

⚠ Interference with and repairs to the hob MUST NOT be carried out by unqualified persons. Do not try to repair the hob as this may result in injury and damage to the hob. Please arrange for repair by a suitably competent person.

NOTE: The induction hob is able to self-diagnose a number of problems and can show this information to the user via the hob control display. Error codes may be displayed if your hob has developed a fault.

If your appliance reports an error or is not working, you may be able to correct the fault by consulting the following.

Error code E2 is displayed

The electronic unit is too hot. Please check the installation of the cooker, making sure that there is sufficient ventilation. In extreme cases, if a cooking utensil has been allowed to boil dry this error code may also be displayed. If in doubt please contact your installer or a qualified repair engineer.

No display operation

Over voltage or loss of supply voltage to the cooker. If in doubt please contact your installer or a qualified repair engineer.

Error code U400 is displayed

The cooker has been incorrectly connected. The control will switch off after approximately 1 second and the error code will be permanently displayed.

Consult your installer or a qualified repair engineer.

Error code Er followed by a number is displayed

The appliance has developed an internal technical fault that cannot be rectified by the user.

Consult your installer or a qualified repair engineer.

The fuse blows or the RCD trips regularly

Please contact your installer or a qualified repair engineer.

The cooker will not switch on

Has the wiring system in the house blown a fuse or tripped an RCD?

Has the cooker been correctly connected to the mains supply?

Has the key lock been activated? Please refer to the key lock section for details of this function.

The induction hob is noisy

When using the induction hob there may be some 'noise' emitted from the pan. This is normal and may be most noticeable when cooking on high power settings or if 5 pans are used simultaneously. The type of pan may also contribute to induction 'noise'.

The oven fan is noisy

The note of the oven fan may change as the oven heats up – this is perfectly normal.

The cooling fan

The induction hob incorporates a cooling fan. This cooling fan is active when either the grill or the oven(s) are on. Under certain conditions, the cooling fan may remain active when the grill or oven(s) are switched off. This is normal and the fan will switch off automatically.

The fascia gets hot when I use the oven

If the fascia becomes excessively hot when the cooker is in use then the cooling fan may have failed. Should this occur please contact your installer, a qualified repair engineer or Customer Service to arrange for its repair.

A crack has appeared in the hob surface

Disconnect the cooker immediately from the power supply and arrange for its repair. Do not use the cooker until after the repair.

My hob is scratched

Always use the cleaning methods recommended in this guide, and make sure that the pan bottoms are smooth and clean.

Marks from mineral deposits from water or food can be removed with a cleaning cream. However, tiny scratches are not removable but will become less visible in time as a result of cleaning.

The knobs get hot when I use the oven or grill. Can I avoid this?

Yes, this is caused by heat rising from the oven or the grill, and heating them up. Do not leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling.

ALWAYS grill with the grill compartment door open.

DO NOT leave the oven door open.

If there is an installation problem and I don't get my original installer to come back to fix it, who pays?

You do. Service organisations will charge for their call-outs if they are correcting work carried out by your original installer. Therefore, it's in your own interest to keep track of this installer so that you can contact them as required.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions – see the oven cooking guide. Then adjust the settings according to your own individual tastes.

Oven temperature getting hotter as the cooker gets older

If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a service person.

The oven light is not working

The bulb has probably blown. You can buy a replacement bulb (which is not covered under the guarantee) from most electrical stores. Ask for a 40W – 230V halogen lamp (G9) (**Fig. 9.1**).

Before removing the existing bulb, turn off the power supply and make sure that the oven is cool. Open the oven door and remove the oven shelves.

Locate the bulb cover and unscrew it by turning it counter-clockwise – it may be very stiff (**Fig. 9.2**).

Pull the existing bulb to remove it. When handling the replacement bulb, avoid touching the glass with your fingers, as oils from your hands can cause premature failure. Push, click in the replacement bulb.

The oven door is misaligned

The bottom hinge of either oven door can be adjusted to alter the angle of the door (**Fig. 9.3**). Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position (**Fig. 9.4**).

The oven is not cooking evenly

Do not use a baking tray with dimensions larger than those specified in the section on 'General Oven Tips'.

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure that it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered.) If the cooker is not level, arrange for your supplier to level it for you.

Power failure

In the event of a failure in the electrical supply, remember to reset the clock so that the timed oven continues to operate.

The timed oven is not coming on when turned on manually

Is the power on? Is the clock illuminated? If not, there may be something wrong with the power supply. Is the cooker supply on at the isolator switch?

Has the time of day been set?

The timed oven is not coming on when automatic cooking

Has the oven knob been left in the OFF position by mistake?

Fig. 9.1

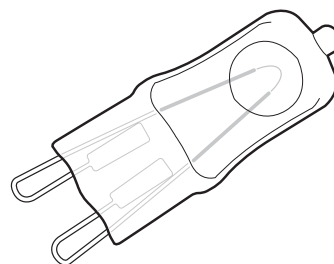


Fig. 9.2

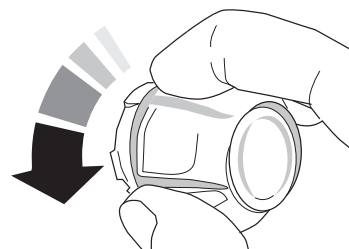
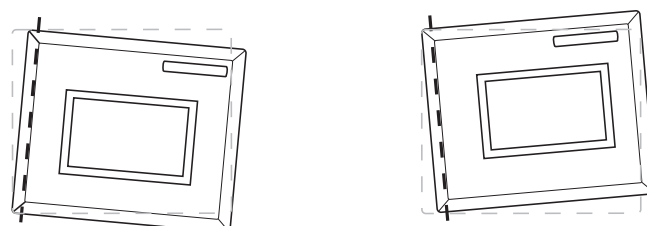
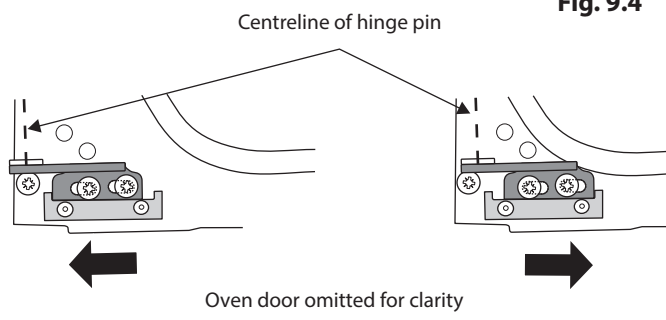


Fig. 9.3



Effect of hinge adjustment – exaggerated for clarity

Fig. 9.4



INSTALLATION

Check the appliance is electrically safe when you have finished.

10. Installation

Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

Safety Requirements and Regulations

- ⚠ This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.**
- ⚠ The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.**
- ⚠ Read the instructions before installing or using this appliance.**
- ⚠ This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.**

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but **NOT** in a room containing a bath or shower.

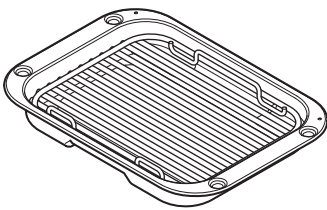
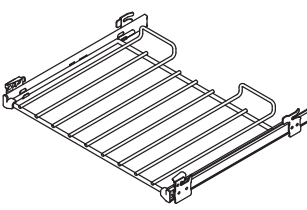
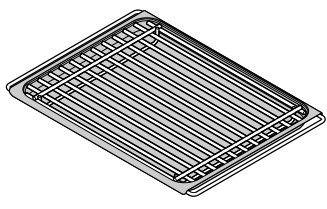
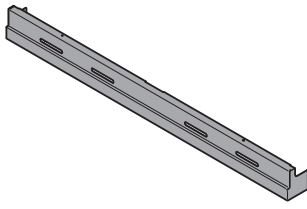
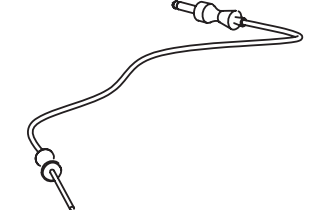
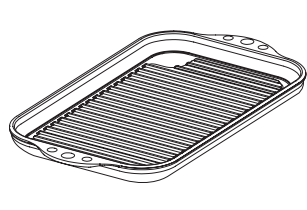
You will need the following equipment to complete the cooker installation satisfactorily:

- Multimeter: For electrical checks.

You will also need the following tools:

1. Steel tape measure
2. Cross head screwdriver
3. Flat head screwdriver
4. Spirit level
5. Pencil
6. Adjustable spanner
7. 13 mm spanner or socket wrench

Checking the parts:

Grill pan and trivet	4 telescopic shelves
	
Deluxe tray	2-piece plinth
	
Meat probe	Induction griddle
	

INSTALLATION

Check the appliance is electrically safe when you have finished.

Positioning the Cooker

Fig. 10.1 and **Fig. 10.2** show the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

The hotplate surround should be level with, or above, any adjacent work surface (**Fig. 10.1**).

The cooker must have side clearance **ABOVE** hob level of 75 mm up to a height of 410 mm. This can be reduced to 25 mm if the surface of the side wall is non-combustible.

A minimum space of 650 mm is required between the top of the hob and a horizontal combustible surface.

**Any cookerhood should be installed in accordance with the hood manufacturer's instructions.*

***Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.*

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration. We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65 °C above room temperature.

DO NOT box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.

If the cooker is near a corner of the kitchen, a clearance of 130 mm is required to allow the oven doors to open (**Fig. 10.3**). The actual opening of the doors is slightly less, but this allows for some protection of your hand as you open the door.

Moving the Cooker

! On no account try and move the cooker while it is plugged into the electricity supply.

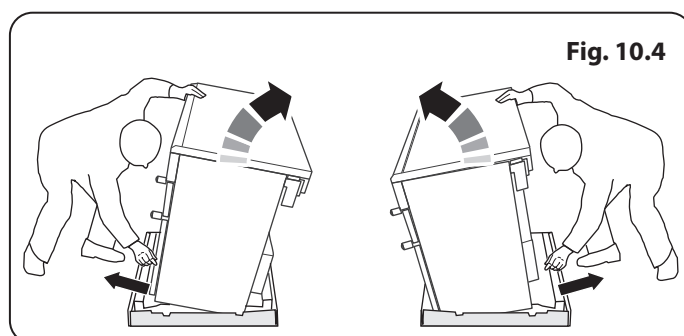
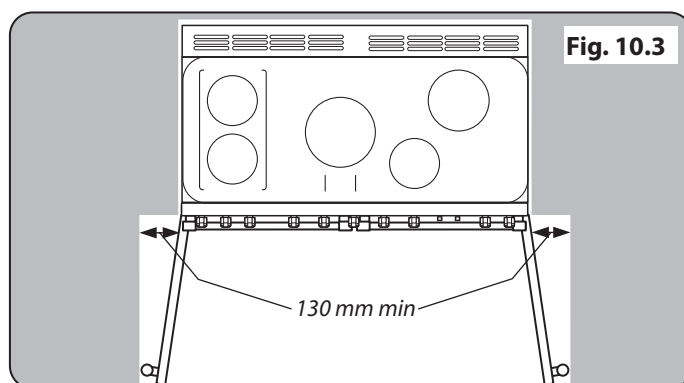
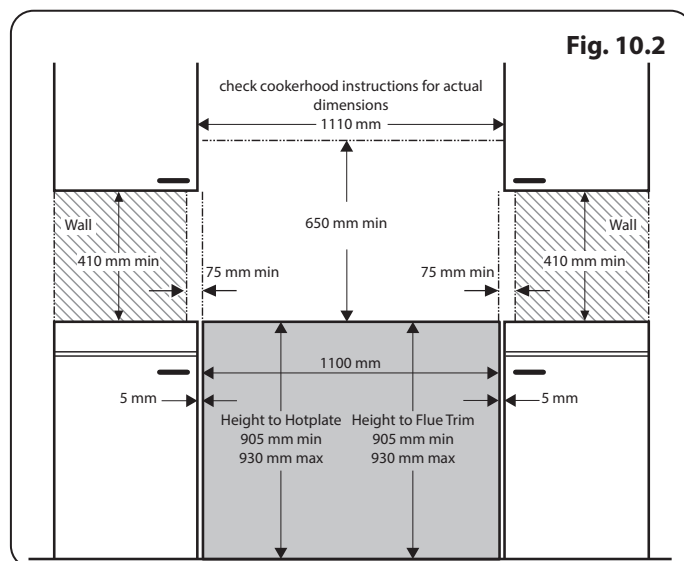
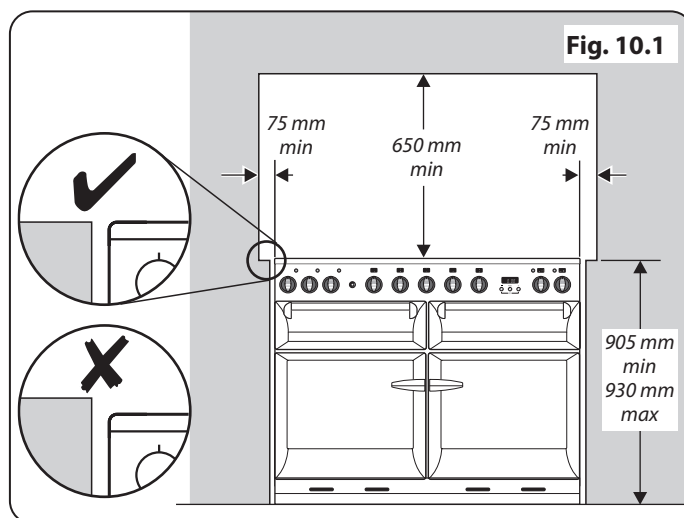
! The cooker is very heavy, so take great care.

We recommend that two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed, to prevent it being disturbed when moving the cooker around.

To help you, there are two levelling rollers at the back, and two screw-down levelling feet at the front.

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base (**Fig. 10.4**).

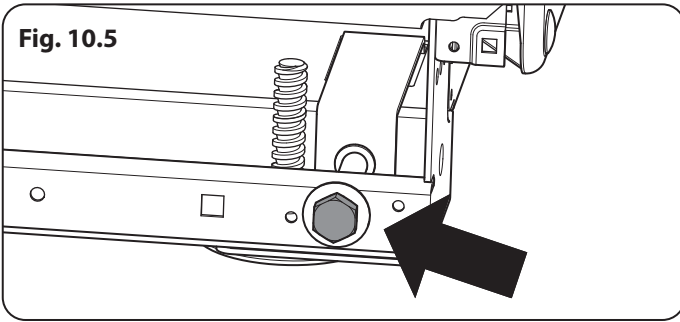
Repeat from the back and remove the rear half of the polystyrene base.



INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig. 10.5



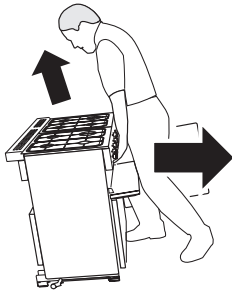
Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut (**Fig. 10.5**). Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

Fig. 10.6



Completing the Move

Unfold the rear edge of the cardboard base tray. Open the oven doors so that you can get a good grip on the bottom of the fascia panel as you move the oven (**Fig. 10.6**).

Carefully push the cooker backwards off the base tray. Remove the base tray.

Position the cooker close to its final position, leaving just enough space to get behind it.

⚠ Do not use the door handles or control knobs to manoeuvre the cooker.

Repositioning the Cooker Following Connection

If you need to move the cooker once it has been connected, make sure it is switched off at the supply switch before gripping under the fascia panel and lifting the front of the cooker slightly (**Fig. 10.6**). Check behind the cooker to make sure that the electricity cable is not caught. As you progress, always make sure that the cable has sufficient slack to allow the cooker to move.

When you replace the cooker, check behind it again once more to make sure that the electricity cable is not caught or trapped.

INSTALLATION

Check the appliance is electrically safe when you have finished.

Fitting the Handles

The handles will require fitting as follows:

Remove the existing M5 screws from the doors. Keep them in a safe place (**Fig. 10.7**).

Position the handle (**Fig. 10.8**) and screw in the M5 screws (**Fig. 10.9**).

Levelling

You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position, taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

The front feet and rear rollers can be adjusted to level the cooker.

To adjust the height of the rear of the cooker use a 13 mm spanner or socket wrench to turn the adjusting nuts at the front bottom corners of the cooker.

To set the front, turn the feet bases to raise or lower.

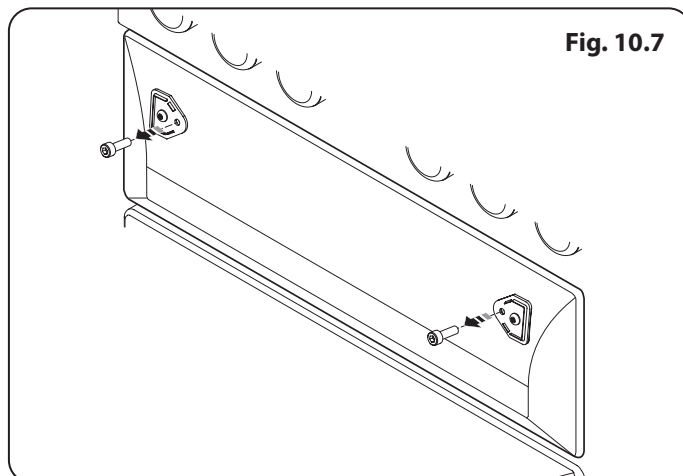


Fig. 10.7

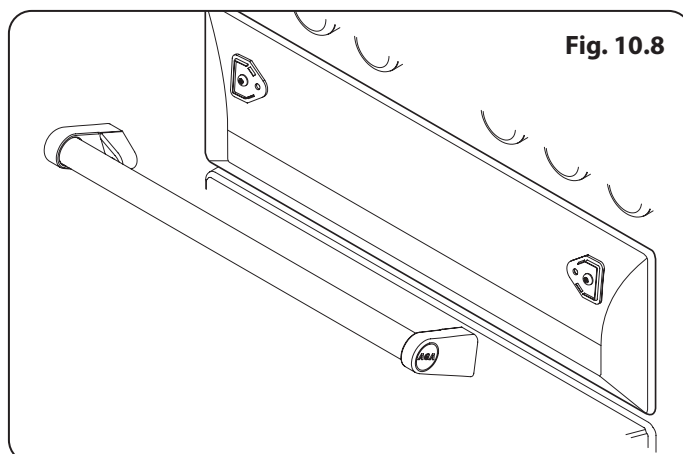


Fig. 10.8

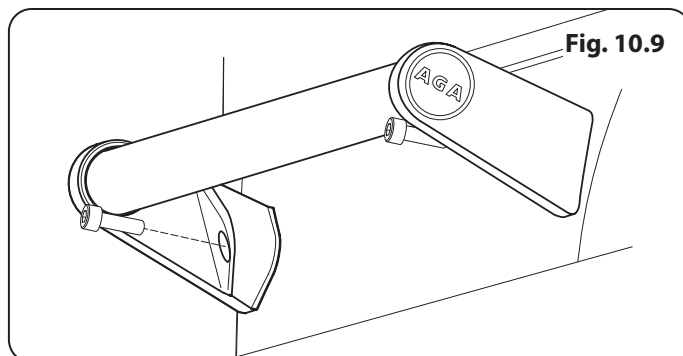


Fig. 10.9

INSTALLATION

Check the appliance is electrically safe when you have finished.

CURRENT OPERATED EARTH LEAKAGE BREAKERS

The combined use of your cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Fig. 10.10

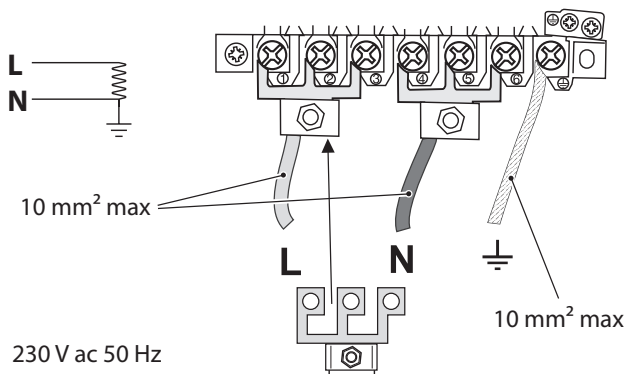
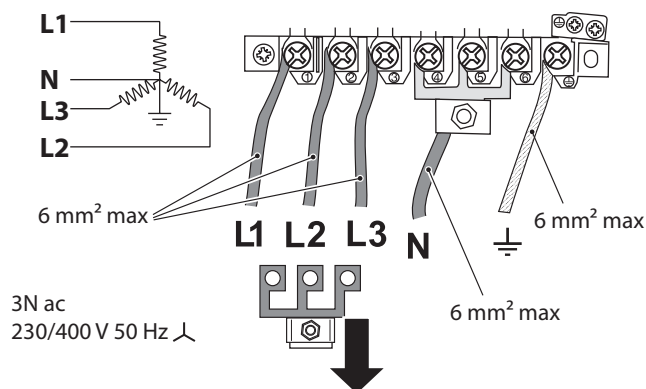


Fig. 10.11



Electrical Connection

The cooker must be installed by a qualified electrician, in accordance with all relevant British Standards/Codes of Practice (in particular BS 7671), or with the relevant national and local regulations.

⚠ WARNING: THE APPLIANCE MUST BE EARTHED.

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

⚠ The cooker MUST NOT be connected to an ordinary domestic power point.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 10.10** and **Fig. 10.11**). Check that the links are correctly fitted and that the terminal screws are tight.

Secure the mains cable using the cable clamp.

Final Checks

Hob Check

Check each cooking zone in turn. Be sure to use pans of the correct size and material.

Grill Check

Turn on the grill control and check that the grill heats up.

Oven Check

Set the clock as described earlier, and then turn on the ovens. Check the oven fans start to turn and that the ovens heat up.

INSTALLATION

Check the appliance is electrically safe when you have finished.

Final Fitting

Fitting the 2-piece Plinth

Fit the inner plinth to the bottom front of the cooker using the 5 screws provided (3x M5 screws in the lower edge, 2x No.8 screws in the each end) (**Fig. 10.12**).

Loosen the 2 screws in the front of the inner plinth.

Locate the 2 slotted brackets on the inside of the outer plinth onto the 2 screws (**Fig. 10.13**). Using a suitable screwdriver through the slots in the outer plinth, tighten the 2 screws to secure.

The height of the outer plinth can be adjusted by loosening the 2 retaining screws and sliding it up or down to suit and then retightening the screws.

Note: To aid the fitting of the outer plinth we advise that you open the doors when locating the 2 slotted brackets.

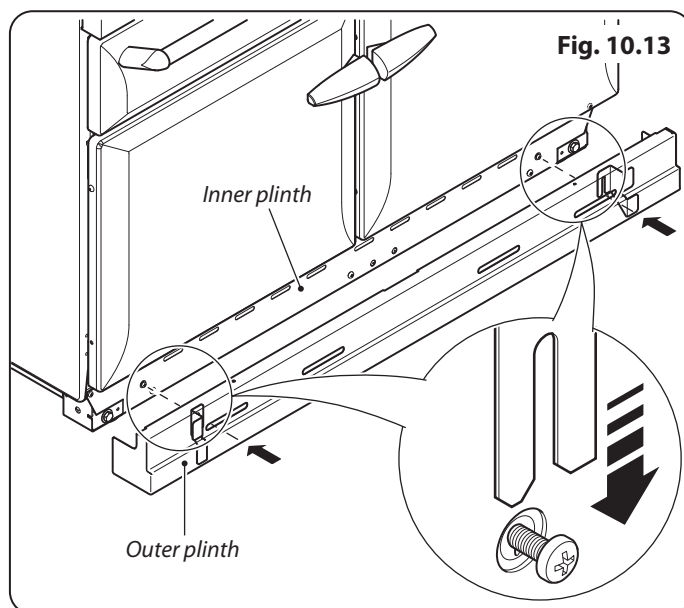
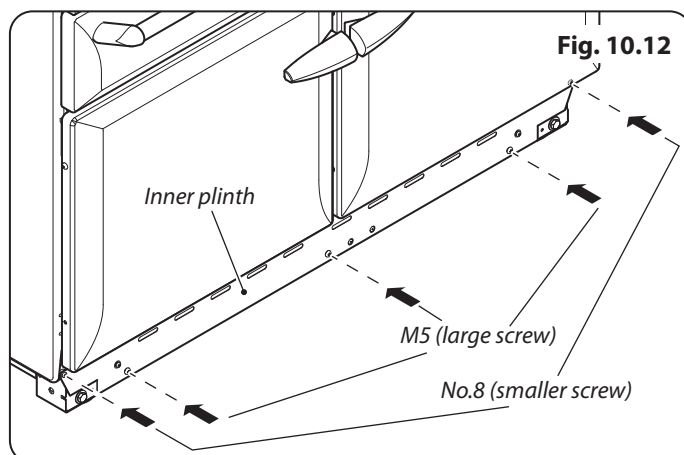
Fitting the Splashback

Position the splashback on the rear of the hotplate and secure with the screws supplied.

Customer Care

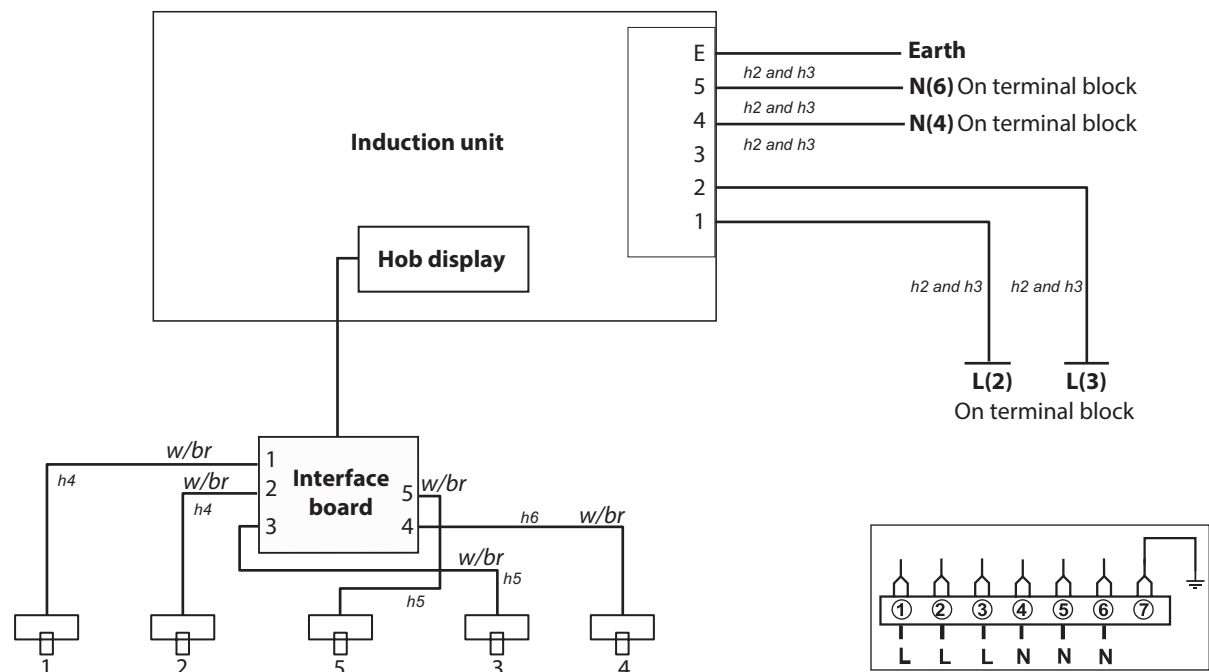
Installer: Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

Thank you.



11. Circuit Diagrams

Hob



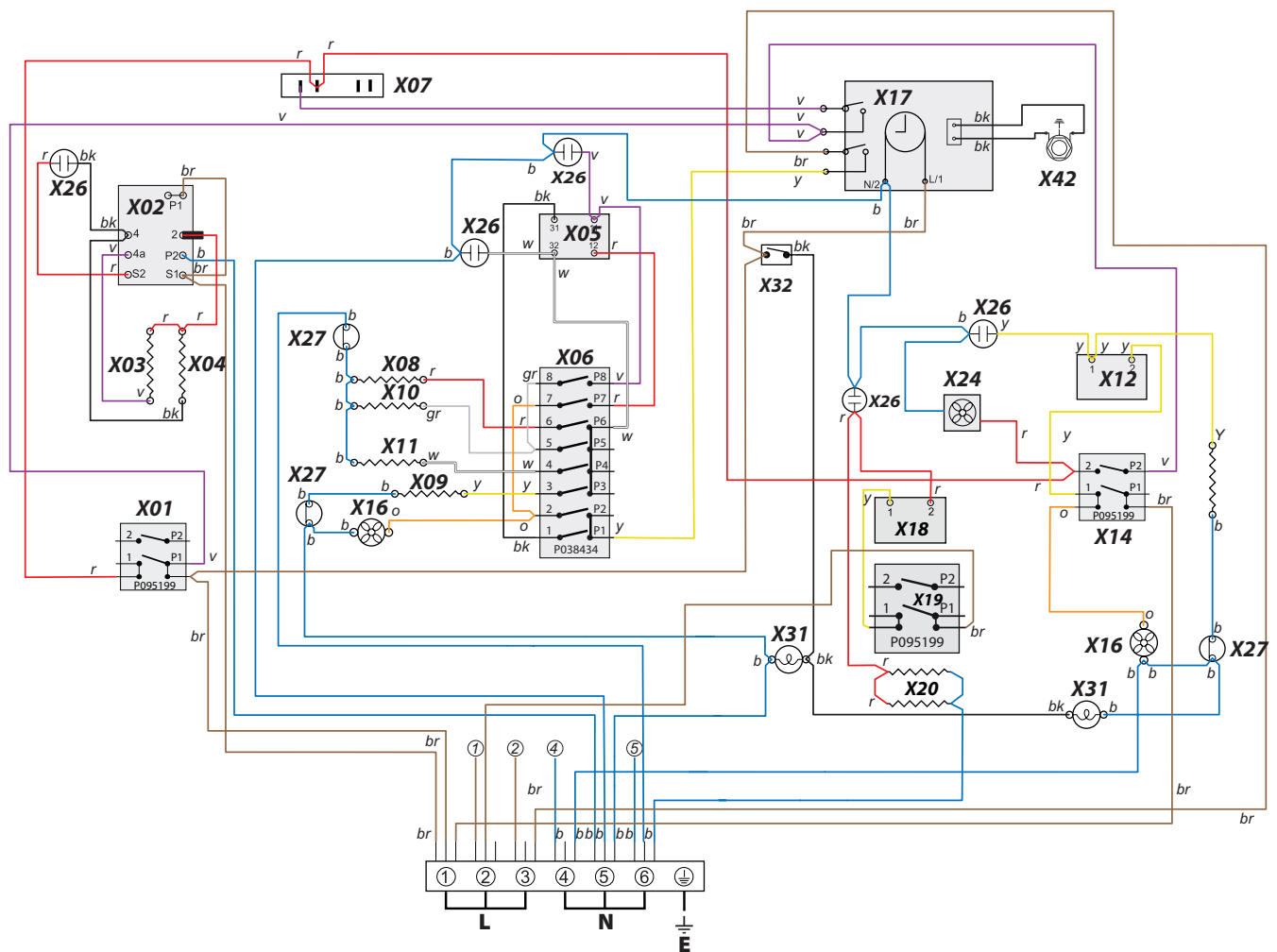
Key

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

Code	Description
1	Left-hand front element
2	Left-hand back element
3	Right-hand back element
4	Right-hand front element
5	Centre element

Code	Colour
w/br	White or brown

Oven



Key

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

Code	Description
X01	Grill Front Switch
X02	Grill Energy Regulator
X03	Left Hand Grill Element
X04	Right Hand Grill Element
X05	Left Hand Oven Thermostat
X06	Left Hand Oven Multifunction Switch
X07	Left Hand Oven Front Switch
X08	Left Hand Oven Base Element
X09	Left Hand Oven Fan Element
X10	Left Hand Oven Top Outer Element
X11	Left Hand Oven Top Inner Element
X12	Right Hand Oven Thermostat
X14	Right Hand Oven Front Switch

Code	Description
X15	Right Hand Oven Fan Element
X16	Oven Fan
X17	Clock / Timer
X18	Slow Cook Oven Thermostat
X19	Slow Cook Oven Front Switch
X20	Slow Cook Oven Element
X24	Cooling Fan
X26	Neon
X27	Thermal Cut-Out
X31	Oven Light
X32	Oven Light Switch
X33	Hob Energy Regulator
X42	Meat Probe Socket

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

12. Technical Data

INSTALLER: Please leave these instructions with the user.
DATA BADGE LOCATION: Cooker back, serial number repeater badge below the oven door opening.
COUNTRY OF DESTINATION: GB, IE, FR, NL, DE, SE, BE, AT, CH, LU.

Connection

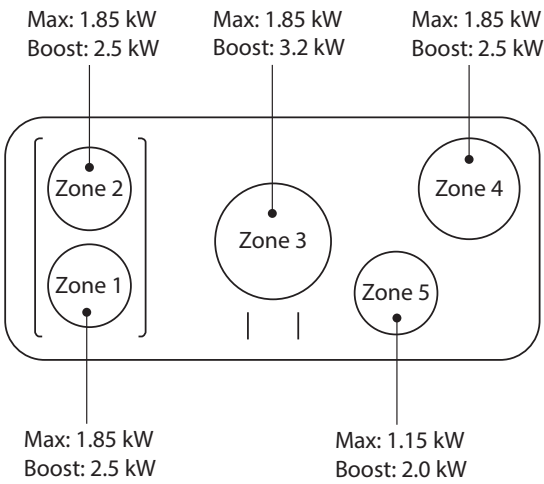
Electric	230 / 400V ~ 50 Hz 3N
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Dimensions

Total height	Min 905 mm	Max 930 mm
Total width	1100 mm	
Total depth:	608 mm to excluding handles, 688 mm including handles	
Minimum space above hotplate	650 mm	

See "Positioning the Cooker".

Ratings

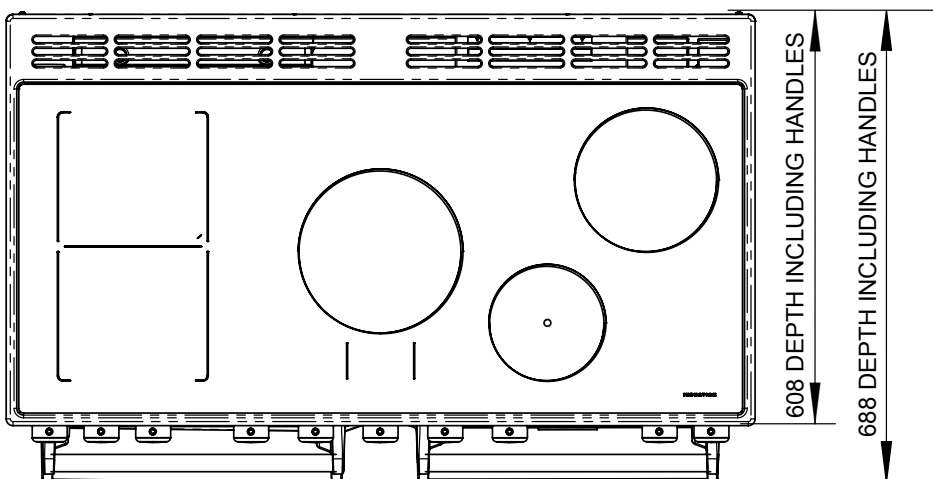
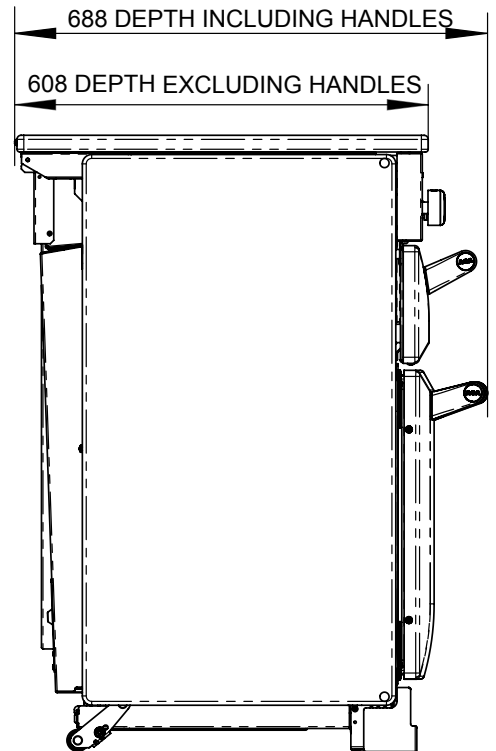
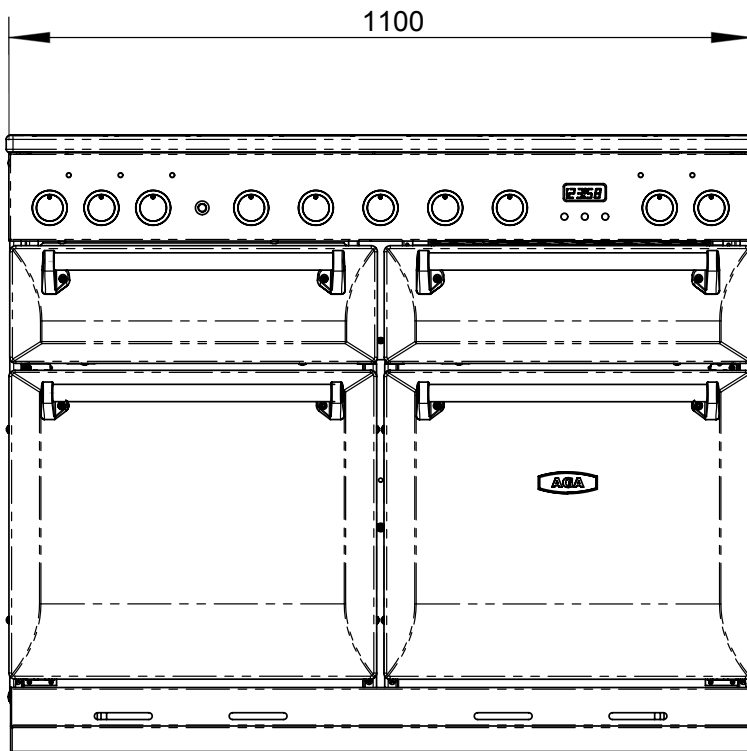


Hotplate energy saving tips

- Use cookware with a flat base.
- Use the correct size cookware.
- Use cookware with a lid.
- Minimise the amount of liquid or fat.
- When liquid starts boiling, reduce the setting.
- Once the desired griddle temperature has been reached, reduce the setting.

Oven energy saving tips

- Cook meals together, if possible.
- Keep the pre-heating time short.
- Do not lengthen cooking time.
- Do not open the oven door during the cooking period.
- Do not forget to turn the appliance off at the end of cooking.



Hotplate Efficiency Data

Brand	AGA
Model Identification	Masterchef Deluxe
Size	110
Type	Induction
Type of Hob	Induction
Number of electric zones	5
Zone 1 - Ø cm	18
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	176
Zone 2 - Ø cm	18
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	176
Zone 3 - Ø cm	21
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	180
Zone 4 - Ø cm	18
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	169
Zone 5 - Ø cm	14.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	183
Zone 6 - Ø cm	-
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	-
Energy Consumption (ECElectric hob) - Wh/kg (*)	177

Information marked thus (*) is not required with mixed fuel hobs

Oven Data

Brand	AGA	
Model identification	110 Masterchef Deluxe	
Type of oven		Electric
Mass	kg	143
Number of cavities		2
Left-hand Efficiency		
Fuel type		Electric
Cavity type		Multifunction
Power - conventional		2.2
Power - forced air convection		2.5
Volume	Litres	79
Energy consumption (electricity) - conventional	kWh / cycle	1.01
Energy consumption (electricity) - forced air convection	kWh / cycle	0.88
Energy efficiency index - conventional		114
Energy efficiency index - forced air convection		100
Energy class		A
Right-hand Efficiency		
Fuel type		Electric
Cavity type		Fanned
Power - conventional		-
Power - forced air convection		2.5
Volume	Litres	79
Energy consumption (electricity) - conventional	kWh / cycle	-
Energy consumption (electricity) - forced air convection	kWh / cycle	0.83
Energy efficiency index - conventional		-
Energy efficiency index - forced air convection		94.4
Energy class		A

Additional Information		
The oven complies with EN 60350-1		
Maximum output @ 230V 50Hz		
Conventional		-
Multifunction		-
Multifunction (with Rapid Response)		3.7 kW
Forced Air Convection		2.5 kW
Grill		2.3 kW
Slow Oven		1.0 kW
Bread Proving Drawer		-

Maximum total electrical load at 230 V (approximate total including hob, oven lights, oven fan, etc.)	17.04 kW
--	----------

NOTE

CUSTOMER SERVICE

If you have any product enquiries, or in the event of a problem with your appliance once it has been installed, please telephone 01952 643149

CUSTOMER SERVICE LINES OPEN:

Monday to Friday 9am – 5pm

WARRANTY

An AGA Masterchef Deluxe has a five-year parts and one-year labour warranty.

ALSO PART OF THE AGA COLLECTION...



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STOVES

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Dorrington



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AGA continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this booklet should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.

