



FREESTANDING ELECTRIC MODULE
A RATED
(CERAMIC HOB)

User Guide &
Installation Instructions

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

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

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

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



For use in GB & IE

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1. Health and Safety

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

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

Glues and Sealants

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

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre

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

General

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

⚠ IMPORTANT: Oil is a fire risk; do not leave pans containing oil unattended.

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

Deep Fat Frying

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

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

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

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

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

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

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

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

⚠ WARNING: If the hob surface is cracked, switch off the appliance to avoid the possibility of electric shock.

2. Introduction

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

Your appliance has a ceramic hob, grill and two electric ovens. The upper oven is an electric simmering oven with an electric grill also incorporated in the roof of the oven. The lower oven has an electric fan. The fan behind the rear panel ensures an even distribution of heat within the cavity during cooking, ie temperature at lowest shelf position is the same as the temperature at the highest shelf position.

Refer to the diagram in the **Overview** chapter to familiarise yourself with the product and refer to the relevant sections for upper oven, lower oven, grill, ceramic hotplate etc.

The appliance, is fitted with a cooling fan, which functions during the use of the grill or top oven (occasionally with the lower oven). The fan will continue to run after the grill/oven has been turned off, until the unit has sufficiently cooled.

⚠ IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY.

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

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

Installation must be to local and National wiring regulations and carried out by a Qualified Engineer.

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

The appliance is fitted with a cooling fan, which functions during the use of the grill or top oven (occasionally with the lower oven). The fan will continue to run after the grill/oven has been turned off, until the unit has sufficiently cooled.

3. Equipment supplied with your AGA Module



1 x Grill Pan and Grill Rack

This is designed specifically to fit in the grill and top oven only and will slide onto the shelf runners. It can be used for grilling at the top of the grill. The grill rack has two positions to allow for different thickness of food to be grilled. Not for use in the lower oven.



1 x Roasting Tin

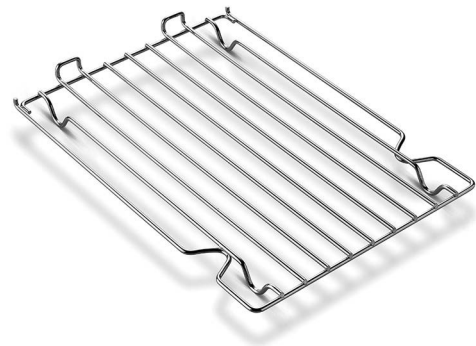
This is designed to be used on the oven grid shelves. The roasting tin can be used for roasting meat or poultry. Large quantities of roast potatoes can be cooked in this tin.

The roasting tin can also be employed for making large traybakes or cakes. Can be used in any oven but not recommended for hotplate use.



1 x Baking Tray

This is designed to be used on the oven grid shelves in either oven. Ideal for cooking traybakes, shortbread or flapjacks.



3 x Oven Grid Shelves

These are for inserting in each oven to provide a surface for dishes and tins which do not fit directly onto the oven runners. They can be used in any oven, as required. See "Ovens" on page 9 on how to locate the oven shelves.



1 x Baking Sheet

This is designed specifically for use in the lower oven, placed directly on the grid shelf. It is the recommended size to use when cooking scones, biscuits, meringues or pastry items.

4. Overview

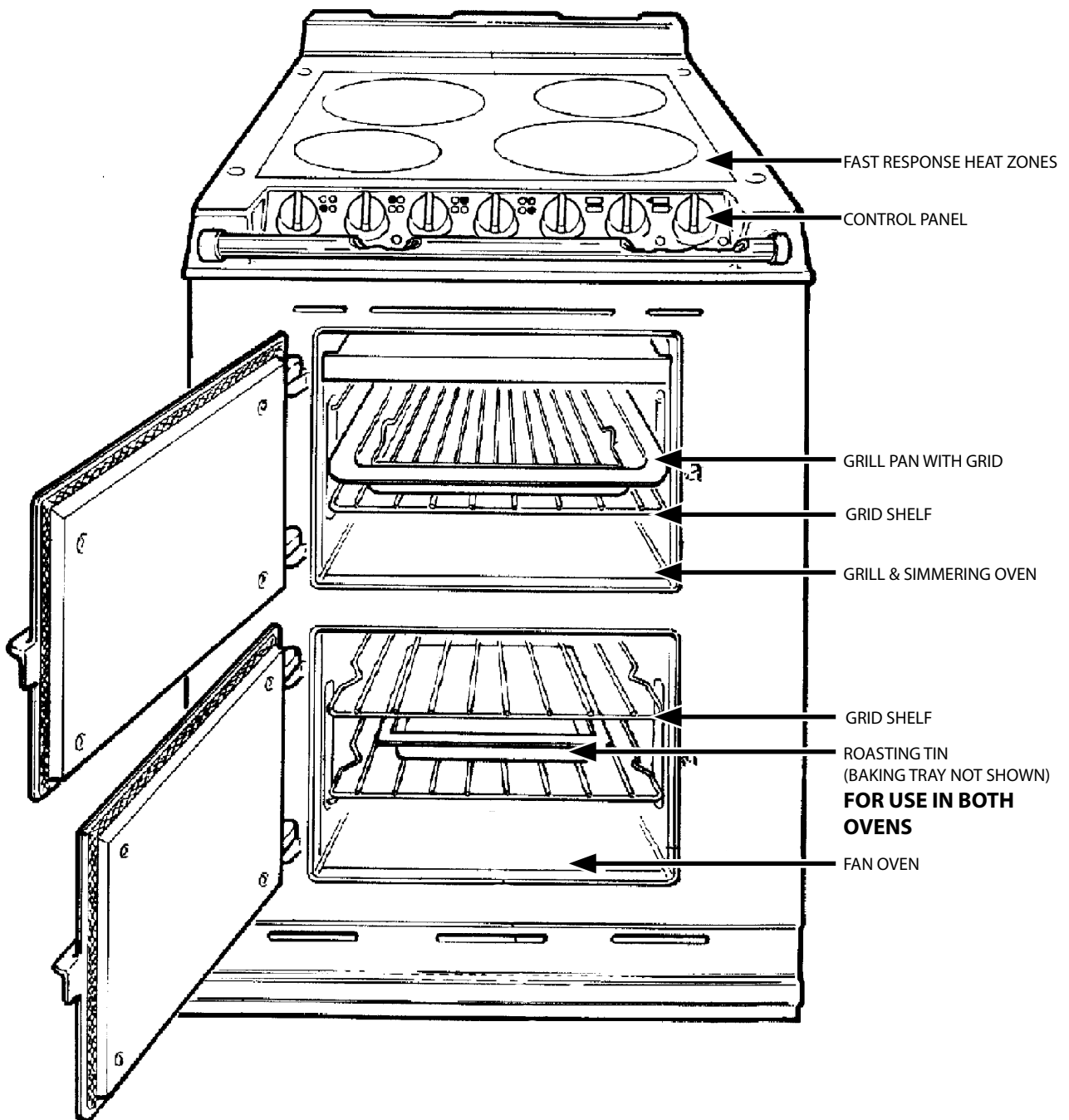
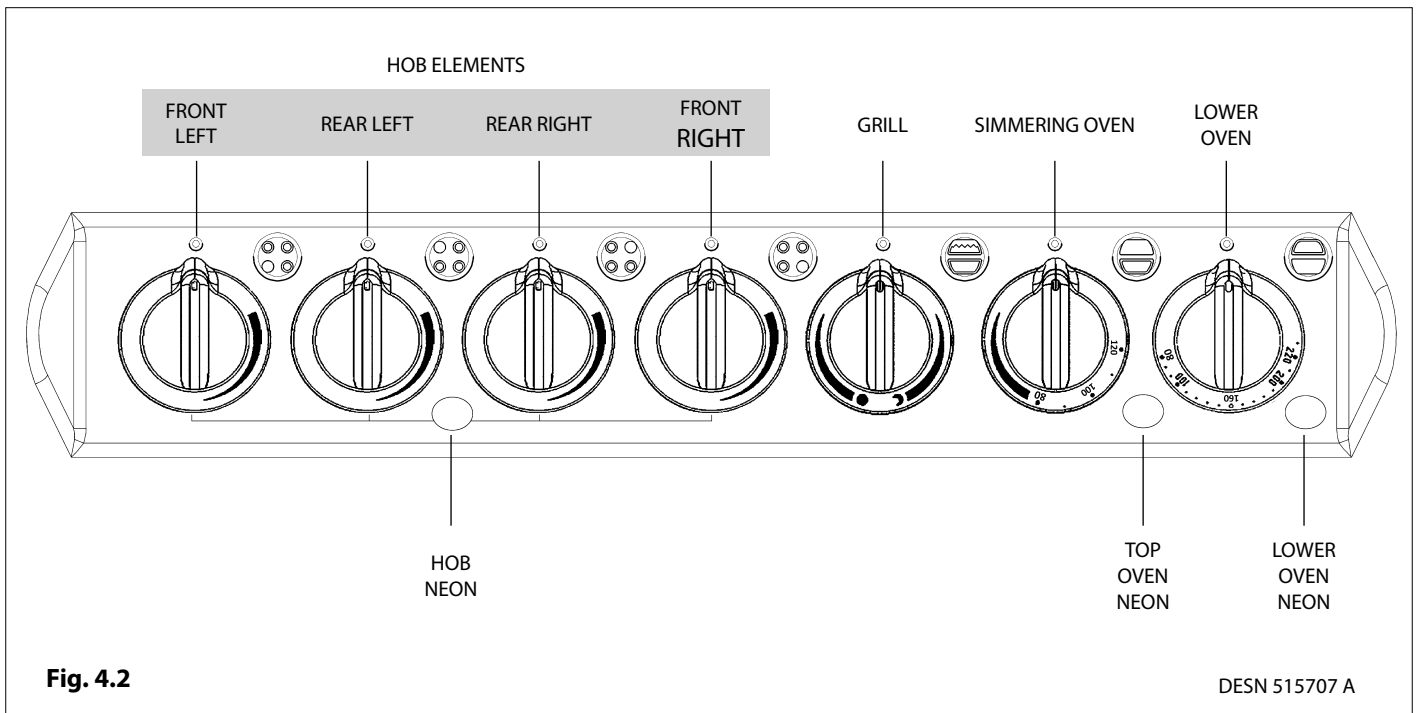


Fig. 4.1

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Control Panel



- The **HOB ELEMENT KNOBS** can be rotated in either direction:
 - **Clockwise** from low setting in steps 1-6 to high setting.
 - **Anti-clockwise** direct from off to high.
- The **GRILL ELEMENT KNOB** can also be rotated in any direction:
 - **Clockwise** both elements on.
 - **Anti-clockwise** front elements only.
- The **OVEN KNOBS** can only be rotated clockwise from the **OFF** position.
- The **HOB NEON** illuminates when the hob is hot and therefore too hot to touch. There is a short delay after initial switch on.
- The neon remains on when the element is switched off until the temperature reduces to a safe level (although the hob may still be warm enough to cause minor discomfort).
- The **OVEN NEONS** illuminate when ovens are switched on. When the temperature required is reached the neon will extinguish.

Ceramic Hob

WARNING:

 **DO NOT USE THE HOB IF IT IS CRACKED.**

 **DO NOT PLACE ALUMINIUM FOIL ON THE HOB SURFACE.**

The hob has the four following plates (wattage rated at 230V):

1. **Front left** - Single circuit - 1.1 kW - 145mm Dia Rapid Heat up
2. **Rear left** - Single circuit - 1.7 kW - 180mm Dia Rapid Heat up
3. **Rear right** - Single circuit - 1.1 kW - 145mm Dia Rapid Heat up
4. **Front right** - Single circuit - 1.7 kW - 180mm Dia Rapid Heat up

When the hot plates are switched on, the heating area will glow red.

The hot plates contain a safety switch which limits the ceramic temperature if the plates are operated without a pan in position, or if the plates have been at maximum setting for longer than is normal.

To get the best out of your hob

- **DO NOT** use the hob as a chopping board or a resting area.
- **DO NOT** cook directly on the hob surface. Always use a pan.
- Always lift the pan off the surface. **DO NOT** drag or slides into position.
- Switch off the hot plates when cooking is complete.
- Always use the recommended cleaning materials and methods. See 'Cleaning & Care' section.

Choice of saucepans

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

The Grill *(Top Oven)*

⚠ The top oven door must be kept open when the grill is on.

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

As with most cookers, depending on how long the grill is on, local surfaces, including the handrail may be hot to touch.

The grill has graduated heat settings on each of 2 elements (see Control Panel).

For best results pre-heat at a high setting.

The large grill pan and grid supplied will fit on any of the three shelf positions.

Most foods should be cooked on the grill grid in the grill pan. You can turn the grid over to suit the different thicknesses of food. You can place some dishes straight onto the oven shelf this is useful when browning the top of food such as cauliflower cheese.

The cooker is supplied with one grid/grill shelf for the top oven.

A cooling fan will run while the grill is in use and for a short period after.

Simmering Oven

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

Extra care must be taken when warming bone china - use the lowest setting.

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

Storage and Reheating of Food

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



Only re-heat food once.

Using the Simmering Oven Setting

Points to bear in mind when preparing food.

- For best results use the AGA Stainless Steel cookware.
- **DO NOT** place dishes directly onto the oven base. Always place onto shelf supplied.
- Joints of meat and poultry should firstly be cooked at 160° fan oven for 30 minutes, before transferring to the simmering oven.
- The meat/poultry should be entirely wrapped in 2 layers of foil to ensure a tight seal is achieved, this will retain the natural juices and flavours that are lost when food is cooked at a higher temperature. The foil join **MUST** be positioned at the top of the joint to prevent leakage.
- Always stand covered joints on a rack over a meat tin, to allow good air circulation.
- Meat over 2.7kg (6lbs) and poultry over 2kg (4lbs 8ozs) are unsuitable for the slow cooking method.
- This method is unsuitable for stuffed meat and poultry.
- Make sure that pork and poultry reach an internal temperature of at least 75°C.
- Always bring soups, casseroles and liquids to the boil before putting in the oven.
- When cooking casseroles or braising meat cover the food first with foil and then the lid to create a good seal and prevent loss of moisture.
- Joints of meat should be cooked for a minimum of 6 hours. Casseroles and stews will cook within 2 - 4 hours depending on the quantity of ingredients. Food will hold for a further 1 -2 hours but the appearance might deteriorate.
- Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, where they can be observed from time to time.
- Push dishes well back in the oven to ensure that they are positioned over the element.
- Always thaw frozen food completely before cooking.
- Root vegetables will cook better if cut into small pieces.
- Adjust seasoning and thickenings at the end of the cooking time.
- Dried red kidney beans must be boiled for a minimum of ten minutes, after soaking, and before inclusion in any dish.

Ovens

General

The shelves are designed to be non-tilt.

To remove a shelf lift clear of the side notches and slide forward.

To replace a shelf insert into the oven with the short prongs at the rear, facing upwards. Slide into position above the side notches then allow to drop down on the runner.

DO NOT place the grid shelf or food on the base of the ovens. Food will burn on the base of the top oven and air circulation will be affected in the lower oven.

Pre-heat the ovens at the appropriate settings until the neon light goes out.

When cooking in both ovens at the same time you may need to reduce the temperature and cooking times (especially for baked foods).

For effective heat distribution. leave a gap of no less than 12mm between the dishes and the sides of the oven, to allow hot air to circulate.

The grill pan supplied is not designed to fit in the lower oven.

If you also have an AGA **DO NOT** use the small roasting tin provided with the AGA in the Module. Please use utensils provided and place on the grid shelves.

Condensation

Condensation may form on the cooker. This is quite normal and nothing to worry about. The condensation forms when heat and moisture are present, for example during cooking.

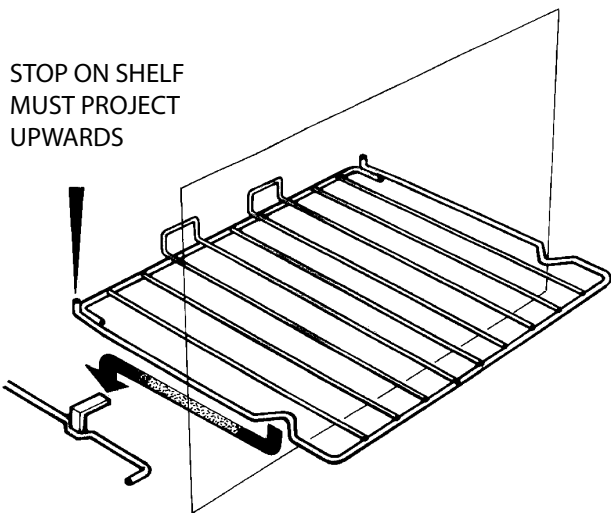
Whenever possible try to make sure that food which contains a lot of moisture for example casseroles are covered. If you do notice any condensation, wipe it up straight away.

Fitting and removal of shelves

These shelves are designed to slide out Note: Shelf slides out to stop position.

Fig. 4.1

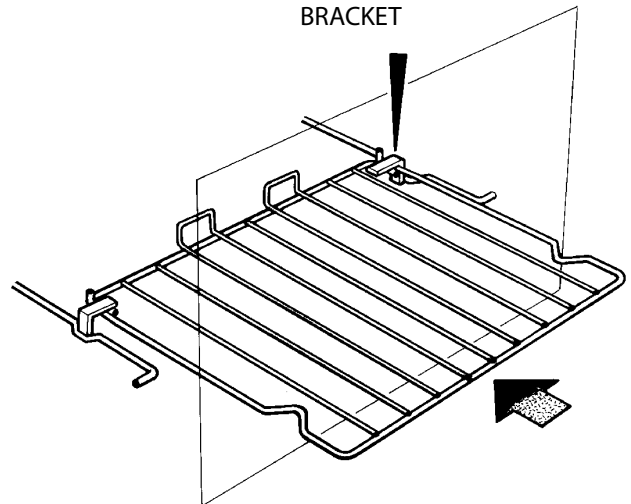
STOP ON SHELF
MUST PROJECT
UPWARDS



DESN 511867

Fig. 4.2

SHELF STOP
AND ANTI TILT
BRACKET



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5. Cooking guide

Cooking hints

- Both ovens must be pre heated until the neon goes out.
- The guidelines are for cooking after the oven(s) have reached the desired temperature.
- Larger items may benefit from being turned.
- Shelf positions are counted from the top.
- Put dishes in the centre of the shelf.
- When using both ovens together reduce cooking times and settings.
- It is important to check that food is piping hot before serving.
- You can change the settings and cooking times to suit your tastes.
- For perfect results turn foods towards end of cooking time e.g. cakes, pastries, biscuits.

Deep fat frying

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

Lower oven (Fanned)





- The lower oven has a fan, which means the air is circulated to create an even temperature throughout the oven.
- In most cases this means that food requires a lower temperature when cooked in this oven, by approximately 10 - 20°C. Also some baked goods may require a slightly reduced cooking time by a few minutes.
- The cooking charts are a general guide but times and temperatures may vary according to individual recipes.
- The meat sections should be used as a general guide but may vary according to the size, shape of joint on or off the bone.
- Thaw frozen joints thoroughly before cooking them.
- The times are for open roasting. If covered with foil allow extra time.
- The turkey/chicken is cooked when the juices run clear when pierced with a skewer. If the juices are still pink continue to cook checking every 15 minutes until juices run clear.
- 1kg = 2.2lb

Lower oven (Fanned) - Cooking table

Food	Setting °C	Shelf position	Approximate cooking time	
Roasting Meat				
Beef	170	2 or 3	Rare	35 mins per kg plus 15 mins
	170	2 or 3	Medium	45 mins per kg plus 20 mins
	170	2 or 3	Well Done	55 mins per kg plus 30 mins
Lamb	170 - 180	2 or 3	Well Done	55 mins per kg plus 20 mins
Pork	170 - 180	2 or 3	Well Done	1 hr 5 mins per kg plus 25 mins
Poultry				
Chicken	180 - 190	2 or 3		45 mins per kg plus 15 mins
Turkey	170	3	Up to 4kg Over 4 kg	40 mins per kg plus 10 mins 30 mins per kg plus 20 mins
Yorkshire Pudding				
Large	190 - 200	Any		25 - 40 mins
Individual	190 - 200	Any		15 - 25 mins
Cakes & Biscuits				
Shortbread	140	2 or 3		45 - 50 mins
Very Rich Fruit Cake	120 - 130	3		3 - 4 hrs
Fruit Cake	140 - 150	3		1 - 2 hrs
Small Cakes	180	Any		15 - 25 mins
Scones	200	Any		8 - 12 mins
Victoria Sandwich	170	Any		20 - 35 mins
Swiss Roll	200	2		10 mins
Biscuits	170 - 180	Any		10 - 15 mins
Tray Bakes	170	3		25 - 30 mins
Pastries				
Plate Tart	190	2 or 3		25 - 35 mins
Fruit Pie	190	2 or 3		25 - 45 mins
Mince Pies	190	1 & 3		20 - 25 mins
Vol-au-Vents (frozen flaky)	210	1 & 3		15 - 20 mins
Eclairs / Profiteroles	200	2		20 - 25 mins depending on size
Puddings				
Milk Puddings	140	Any		2 hrs approx.
Baked Sponges	160 - 170	2 or 3		45 - 60 mins
Baked Custards	140	2 or 3		45 - 55 mins
Meringues	90	2 or 3		1.5 - 3 hrs depending on size
Apple Crumble	170	3		30 - 40 mins
Yeast Mixtures				
Bread	200	2 or 3		25 - 35 mins
Rolls and Buns	200	2 or 3		10 - 20 mins

NOTE: Cooking times, temperatures and positions are approximate and may vary according to size of dishes and quantities of food.

6. Cleaning & Caring for your Cooker

-  Always SWITCH OFF at mains before cleaning.
-  DO NOT use a steam cleaner to clean this cooker.
-  When cleaning use as little water as possible.
-  DO NOT use abrasive pads, oven cleaner or cleaners containing citric acid on enamelled surfaces.

Enamelled Top and Front Plate

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

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

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

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

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

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

The Ceramic Glass Hob

Providing the recommendations in the section under ceramic hob are followed you should not have any problems in maintaining the good appearance of the ceramic hob.

Ceramic hobs are particularly easy to clean if just two important ground rules are followed.

Firstly, anything that has burnt onto the surface should be removed immediately with a razor blade scraper which can be obtained from most hardware stores.

If any plastic item, kitchen foil, sugar or food containing sugar is accidentally allowed to melt on the hot surface of your ceramic hob, remove immediately with a Top Plate Scraper, while the hob is still hot to avoid damaging the surface. Top Plate Scraper can be purchased from the www.agacookshop.co.uk.

Secondly, after cooking, the ceramic hob should be cleaned with an approved cleaning agent such as AGA Ceramic Hob Cleaner which can be purchased at www.agacookshop.co.uk. A soft cloth is more suitable for cleaning than a sponge because a sponge absorbs the liquid of the cleaning agent, leaving a high concentration of the rough 'scouring particles' on the surface. This could cause scratches. Basically as little cleaning agent as possible should be used - in the interest of the environment as well - a few drops are usually quite sufficient.

-  DO NOT use hob brite on the enamelled surfaces.

The Ovens

All the oven surfaces of both ovens are vitreous enamelled and can be cleaned with proprietary vitreous enamel cleaners approved by the Vitreous Enamel Association.

The shelves can be removed and if necessary the shelf supports may also be removed by gently pulling them out of the fixing clips mounted in the oven side panels.

These items may be washed in the sink with normal oven cleaners, you may use a fine wool soap pad for removing stubborn stains from the oven bases and shelf supports.

⚠ NOTE: Take care not to damage the thermostat phials in the ovens when cleaning.

Door Liners

May be cleaned with a suitable cream cleaner or a non scratch pad used with warm soapy water solution.

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

Controls

The enamelled surface under the knobs can be cleaned with a cream cleaner or soap impregnated pad.

DO NOT use oven cleaners, scouring pads and abrasive powder for cleaning the plastic knobs. A wipe with a damp cloth should be sufficient.

TIP: Clean your Module regularly, Preferably every time you use it.

IMPORTANT: AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.

Accessories

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

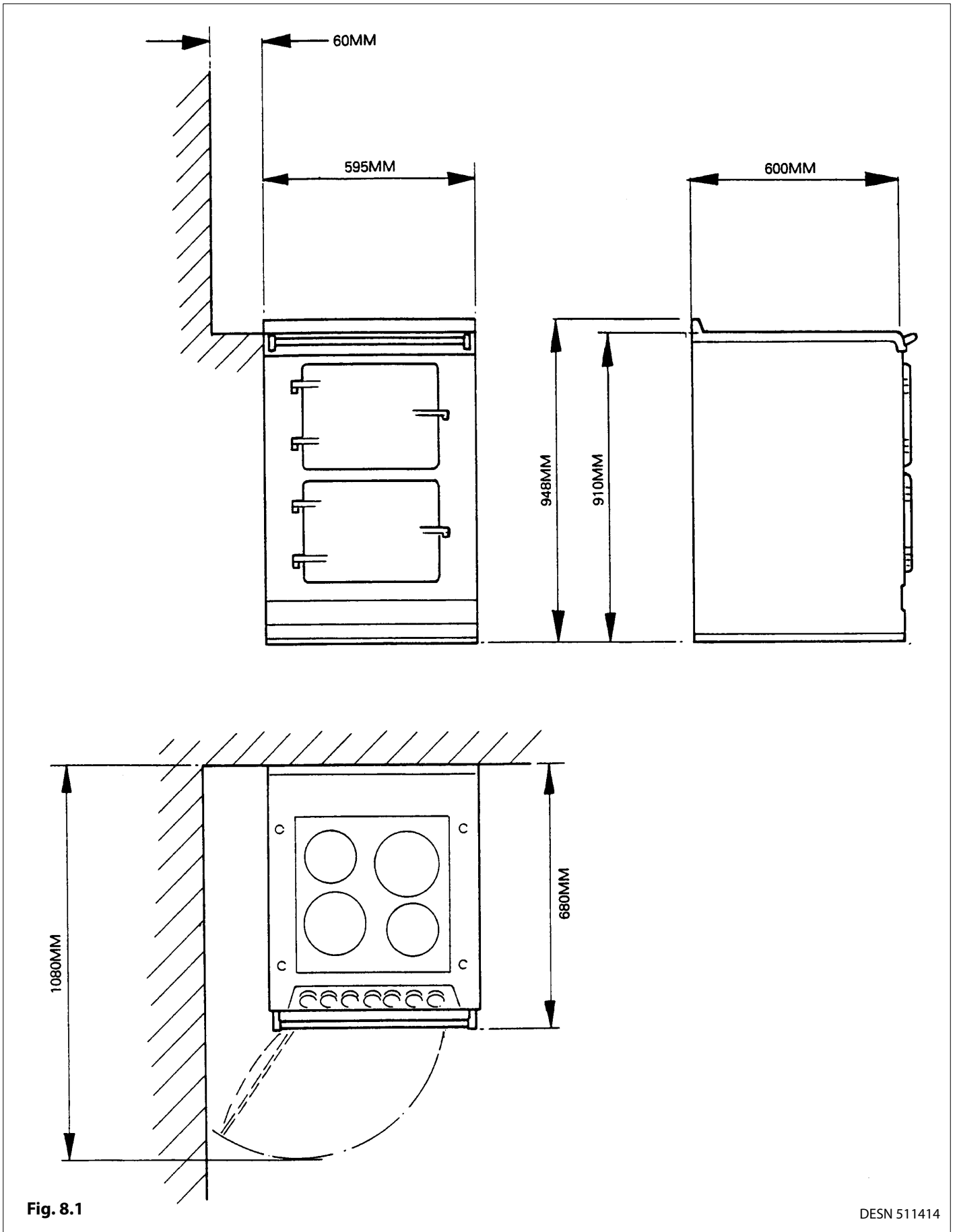
7. Installation Introduction

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

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED.

- Recommended, but not mandatory, to fit an individual Residual Current Device (RCD) the cooker supply circuit to avoid nuisance tripping.
- The appliance is designed for the voltage stated on the data plate.
- The data plate is situated in the centre vent slot near the base of the front plate.
- **FINAL INSTALLATION IS UNDERTAKEN ON SITE, BY AN AUTHORISED AGA ENGINEER.**
- The Module is supplied from the manufacturers in a fully assembled condition.

8. Product Dimensions



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Location

This is a CLASS 1, type X appliance.

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

The side wall above the hob shall be greater than 60mm horizontally from the cooker.

Surfaces over the top of the cooker must not be closer than 650 mm.

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

Installation Sequence and Procedure

INSTALLATION/LEVELLING

The AGA Freestanding Electric Module is designed to stand on a flat and level surface, however any unevenness maybe overcome by packing under the corners of the plinth with a suitable material, (up to 2 - 3 mm).

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

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

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

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

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

9. Electrical connection

Electrical connections are located at the back of the appliance.

Refer to **Fig. 9.1** and **Fig. 9.2** and for wiring connection to the appliance.

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

The total electrical load of the appliance is approximately 9.8 kW. The cable size used should be suitable for this load and comply with all local requirements (i.e. PVC insulated cable IEC 60227 - code 53 for ordinary cables).

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

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

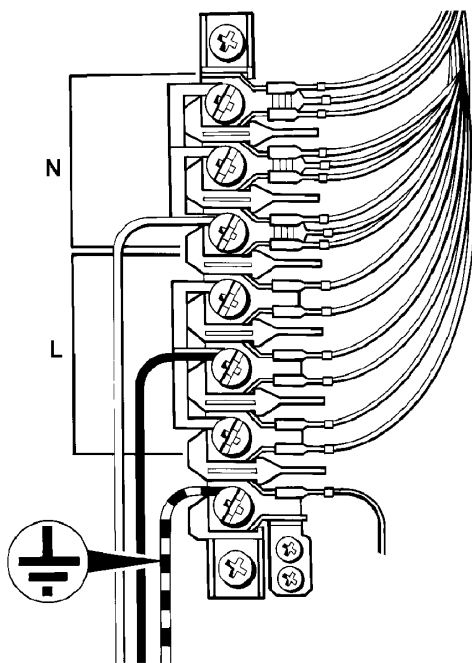
Single Phase Connection

The appliance requires a 30/32 amp power supply fitted in conjunction with a double pole isolator with a minimum contact clearance of 3mm and be connected to the mains with a minimum 6mm² cable to comply with the latest editions of the local and national wiring regulations

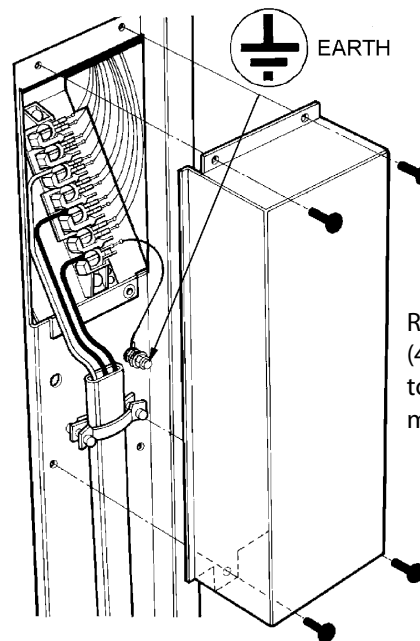
Fig. 9.1

SINGLE PHASE CONNECTION

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



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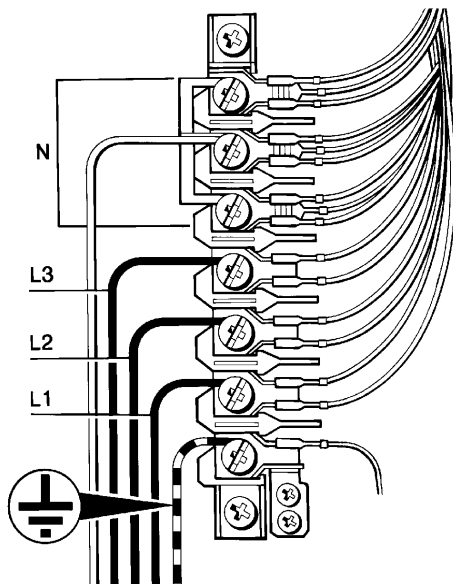
Remove cover
(4 screws)
to gain access to the
mains terminal

DESN 513372 A

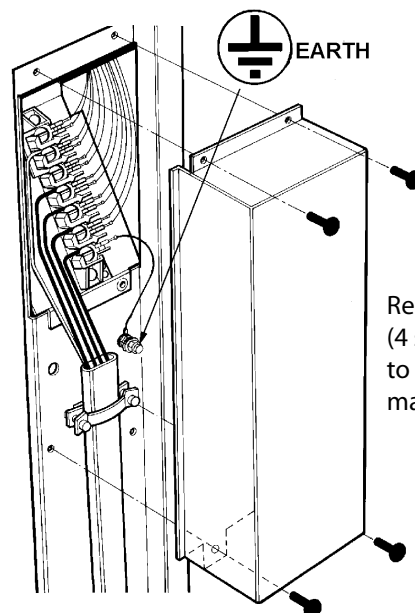
Fig. 9.2

Three phase connection

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



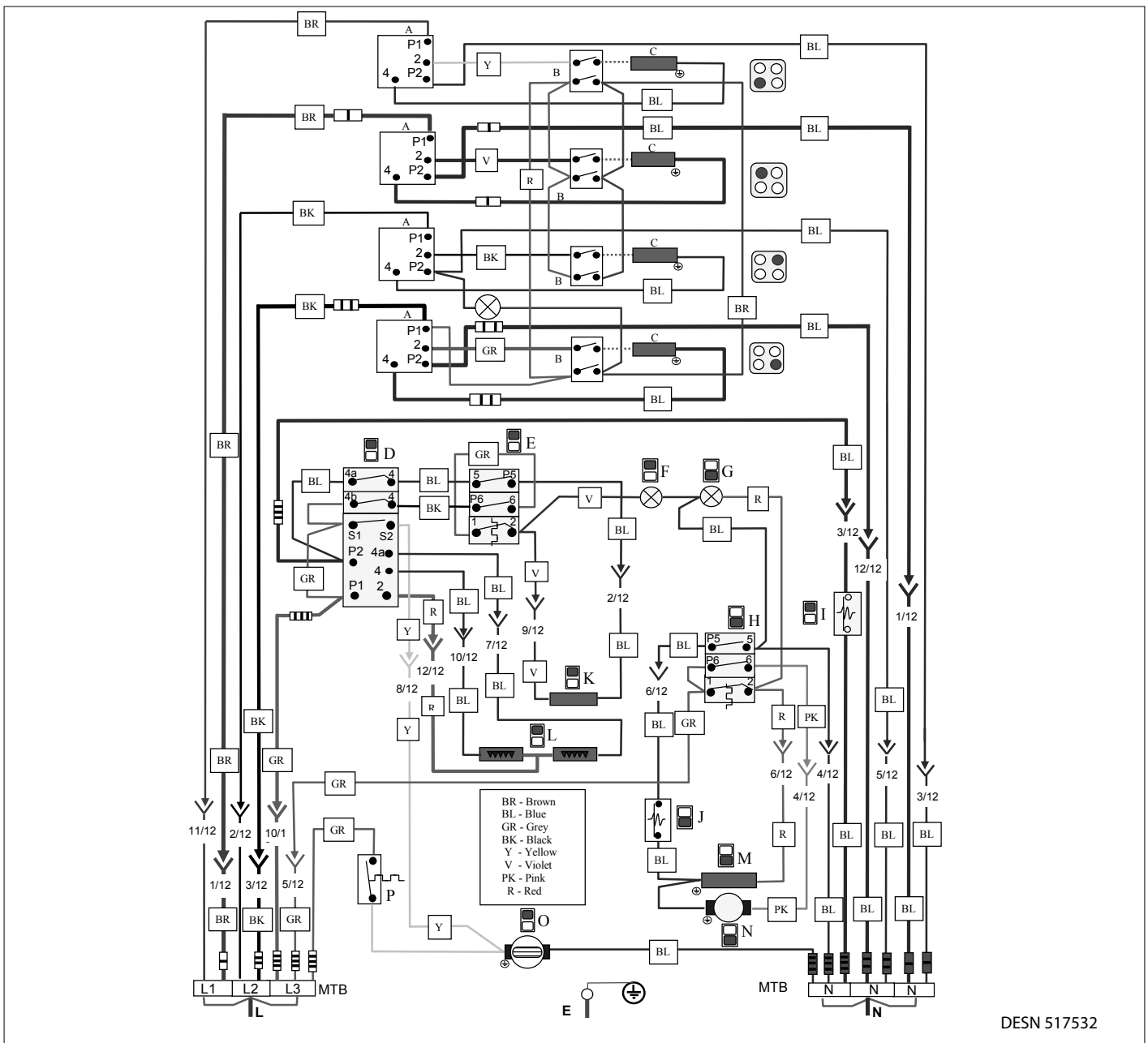
DESN 513371



Remove cover
(4 screws)
to gain access to the
mains terminal

DESN 513373 A

10. Circuit Diagram



- A.** Energy Regulator
- B.** Ceramic Hob Thermal Switch
- C.** Ceramic Hob Heating Element
- D.** Grill Regulator
- E.** Top Oven Thermostat
- F.** Top Oven Neon
- G.** Bottom Oven Neon
- H.** Bottom Oven Thermostat
- I.** Top Oven Overheat Thermostat

- J.** Bottom Oven Heat Thermostat
- K.** Top Oven Element
- L.** Dual Grill Element
- M.** Bottom Oven Element
- N.** Bottom Oven Circulation Fan
- O.** Grill Cooling Fan
- P.** Grill Cooling Fan 'Run On' Thermal Switch
- MTB** Master Terminal Block

Code	Colour
BR	Brown
BL	Blue
GR	Grey
BK	Black
Y	Yellow
V	Violet
PK	Pink
R	Red

11. Maintenance

- Your Aga does not need to be regularly serviced.
- In the event of requiring maintenance, please call AGA Service or your authorised distributor.
- Your appliance **MUST** only be maintained and installed by a qualified engineer, AGA engineer or an authorised distributor.
- **DO NOT** alter or modify the appliance.

Spare Parts

To maintain optimum and safe performance, we recommend that only genuine AGA spare parts are used. These are available from most major spares stockists, including ourselves.

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

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



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