



## **AGA CITY60 (Gas Hob)**



### *Users Guide*

REMEMBER: when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require. Do not use reconditioned or copy parts that have not been clearly authorised by AGA.

**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE.**



For use in GB and IE

10/15 EOPI 517175

## My AGA Details

### AGA City60 (Gas Hob)

Serial No \_\_\_\_\_

AGA Service No \_\_\_\_\_

Date of Installation \_\_\_\_\_

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## Warnings

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

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

**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:** The cooker cannot be moved once installed.

**WARNING:** **DO NOT** attempt to move the cooker by pulling the handrails or doors.

**WARNING: CAUTION:** The gas hotplate on this appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

**WARNING:** The oven doors should not be left open for long periods of time during cooking and heating up.

# Introduction

Welcome to the world of AGA. Your AGA City60 is a compact cooker which combines the design values and cooking principles of the traditional AGA with the flexibility to turn each cooking area off and on as you require, thereby fitting into your lifestyle beautifully.

Your appliance has a gas hob and two electric ovens.

Your AGA City60 has been made in the heart of Shropshire in England, as AGA cookers have been for generations, from cast iron manufactured at the Coalbrookdale Foundry. The traditional skills of iron making have been united with industrial strength electric elements to enable the ovens to reach cooking heat within a relatively short time, with one or both ovens, as your cooking requires.

The AGA has been famous since its inception in the 1920s for its cooking excellence, made possible by heat stored in the cast iron. This indirect radiant heat means food retains its natural flavour and succulence as it is cooked from the heat stored in the castings, rather than relying on air temperature.

Your AGA City60 has been designed to have all the attributes of a larger AGA within a small space.

The AGA book supplied with your cooker is another useful resource for you to make the most of your new AGA City60.



## A Brief Description - AGA City60 (Gas Hob)

Gas Hob

Top Oven (Roasting Oven  
and Baking Oven setting)

Simmering Oven



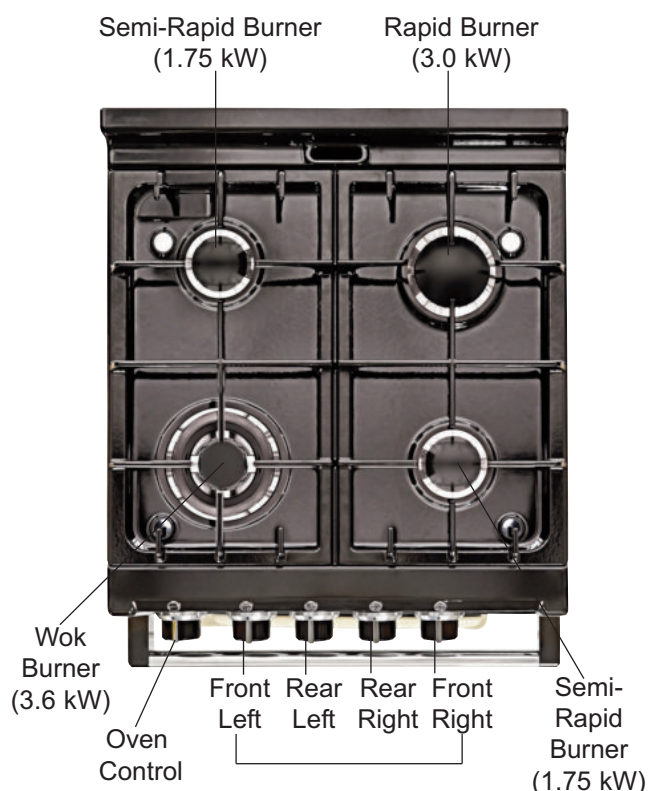
The AGA City60 Gas Hob has the iconic cast iron ovens with the flexibility of four gas hob burners.

As the AGA works on the principle of storing heat, time is required to gather that heat from the electric elements to saturate the castings. We recommend to allow an hour heat up time for the best cooking performance.

The principle of heat storage means that the ovens are at a pre-set heat, the cooking ovens are named after their function rather than temperatures (which are governed by measuring hot air not stored heat). All levels of heat are catered for - high, moderate and low.

**See page 9 for gas hob oven symbols and brief description.**

### Gas Hob



### Top Oven (Roasting Oven Setting)

The hottest oven setting for high temperature cooking; pastries, breads, roasting of meat, vegetables and poultry, grilling at the top of the oven and frying on the floor grid on the base of the oven. The ovens are vented into the room, so some cooking smells will be present.

See page 10 for information on cooker hoods and oven venting.

### Top Oven (Baking Oven Setting)

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

### Simmering Oven

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

## Equipment supplied with your AGA City60 (Gas Hob)



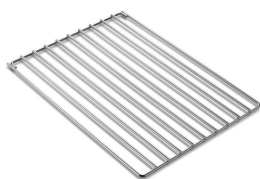
### Large Size Roasting Tin with Grill Rack

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



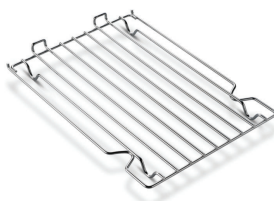
### Half Size Roasting Tin and Grill Rack

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



### 2 Floor Grids

These grids are used on the base of the ovens, to protect food from the heat of the base element.



### 2 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 page 20 on how to locate the oven shelves correctly.



### 1 Cold Plain Shelf

This has two uses one as a large baking sheet for scones, biscuits, pastry items and meringues and the other use as a heat deflector to cut off the top heat if food is overbrowning before it is cooked through.

**DO NOT STORE IN THE OVENS WHEN NOT IN USE.**



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### Wire Brush

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



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### AGA Utensils and Accessories

To get the very best performance from your AGA City60, AGA saucepans are recommended with the thick tri-core bases and stacking lids so that the maximum use of oven space is made when using the AGA technique of stacking pans in the Simmering Oven. AGA accessories can be viewed at your local AGA Specialist or online at [agacookshop.co.uk](http://agacookshop.co.uk).

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### Getting to know your AGA

If you have not already seen a demonstration, ask your AGA Specialist for details. A demonstration will show you how to make the most of your new AGA plus hints and tips. You will see a selection of AGA utensils and accessories being used. Please take a look at [www.agaliving.com](http://www.agaliving.com).



# How To Use Your AGA City60 (Gas Hob)

## Getting started

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

The AGA cooker will emit an odour for a short while, this is simply due to the protective oil we put in the ovens, burning off. Due to the newness in the first couple of hours, it is advisable to open the kitchen window while this takes place.




Condensation may occur on the top and front plate whilst the AGA cooker is heating up, caused by the insulation lagging and starch binder on the element insulation drying out. The condensation should be wiped away as soon as possible to prevent staining the enamel.

# The AGA City60 (Gas Hob) Controls













## Gas Hob

The gas hob control knobs can only be rotated anti-clockwise from the **OFF** position. See Gas Hob section, see page 11.

-  OFF
-  (Large Flame) - High Setting
-  (Small Flame) - Low Setting

## Ovens

-  OFF
-  Top Oven - Baking Oven Setting ON  
 Simmering Oven Off
-  Top Oven - Baking Oven Setting ON  
Simmering Oven ON
-  Top Oven - OFF  
 Simmering Oven - ON
-  Top Oven - Roasting Oven Setting ON  
 Simmering Oven - ON
-  Top Oven - Roasting Oven Setting ON  
 Simmering Oven OFF

**PLEASE NOTE:** Gas hob and oven controls on this appliance are ‘push to turn’ operation.

## Cooker Hoods and Oven Venting

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

It is recommended that this AGA is fitted with a cooker hood above it. The AGA venting system is located on top of the AGA and is designed for venting the moisture from the ovens. The cooker hood should be positioned not less than the minimum height as recommended by the manufacturer, from the top of the AGA.

Prolonged intensive use of the appliance may call for additional and/or more effective ventilation, for example, opening of a window, or, increasing the level of mechanical ventilation where present.

The AGA City60 ovens are manufactured from cast iron, over a period of time they will become individually seasoned.

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

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

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

Please refer to Page 21, for Cleaning of Ovens.

## General Advice

Food **SHOULD NOT** be placed into any oven until the oven is up to normal operating temperature.

The oven doors should not be left open for long periods of time during cooking and heating up.

Store the cold plain shelf outside the cooker. Use it cold in the Roasting Oven to deflect heat from the top of the oven, creating a more moderate oven temperature underneath. It can also be used as a baking sheet.

Do not store the roasting tins or the cold plain shelf in the ovens.

### Warm up times

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

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

For recipes refer to your generic AGA book supplied with your cooker.

## Using the Zones of the AGA City60

The different zones of the AGA City60 cooker are described individually, in the following pages.

The traditional AGA heat storage cooker is famous for the gentle warmth it emits, with the AGA City60 you will get warmth only when the cooker is on or warmth to a lesser degree when only parts of it are on.

# The Gas Hob

The hob has four gas burners:

**front left** - ultra rapid (wok) burner - rated at 3.6 kW

**rear left** - semi-rapid burner - rated at 1.75 kW

**rear right** - rapid burner - rated at 3.0 kW

**front right** - semi-rapid burner - rated at 1.75 kW

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

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

## TO USE THE HOB

To light a hob burner: push in and turn the control knob anti-clockwise to the large flame symbol, and hold in for 3 seconds until the burner lights, then turn the knob to the required setting.

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

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

**IMPORTANT:** The cast iron pan supports on the appliance are much heavier than those on most gas hob cookers, therefore care must be taken when removing or re-fitting them to the hob. It is important that they are lifted from the appliance and not dragged across nearby enamelled parts which would result in damaging the enamel.

## SOME SAFETY POINTS

- Simmering aids such as mesh mats are not recommended. They can impede burner performance, damage the pan supports and waste fuel.
- Commercially available foil spillage aids are unnecessary on this cooker and could effect the combustion.
- Some 'wok' cooking pans are unstable. Check with the 'wok' manufacturer before purchasing.
- Do not use unstable and mis-shapen pans (e.g. with convex bases) that tilt easily.
- Pans and kettles with concave bases should not be used.
- The minimum pan diameter recommended is 12cm, maximum recommended pan diameter is 28cm.
- Place all pans centrally over the burners. The flames must be on the base of the pan. Do not allow the flames to go up the sides of the pan. (See Fig. 1).
- Always position pan handles away from the front of the cooker - out of reach of small children.
- **NEVER** leave a chip pan unattended.

## NOTE

Aluminium pans may cause a metallic marking on the pan supports. This will not affect the durability of the enamel. The appliance warranty does not cover mis-use of the pan supports.

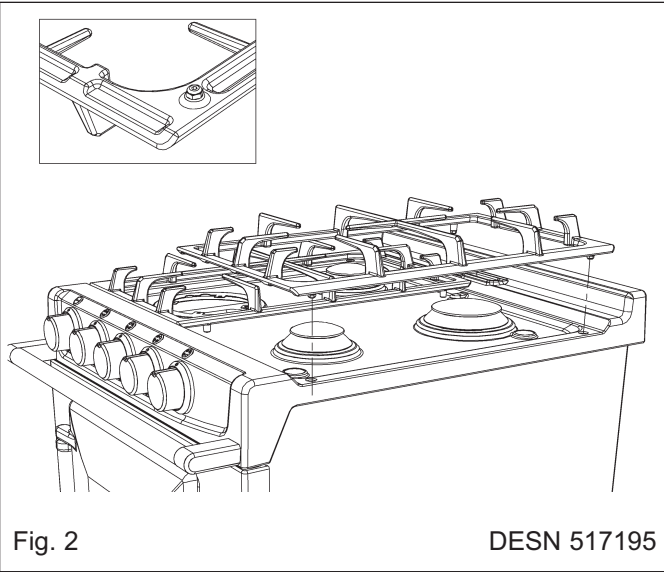


Fig. 1

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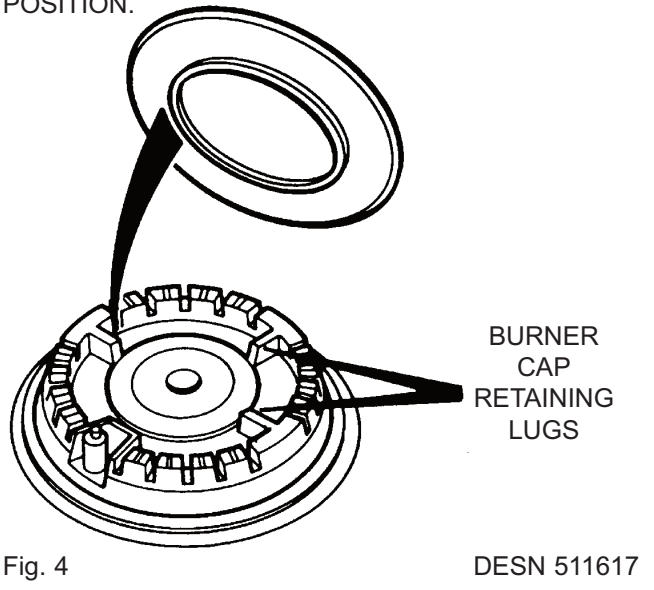
# Pan Supports

It is important for performance and reliability that the pan supports are fitted correctly. They must locate in the recesses in the hob casting. (See Fig. 2).

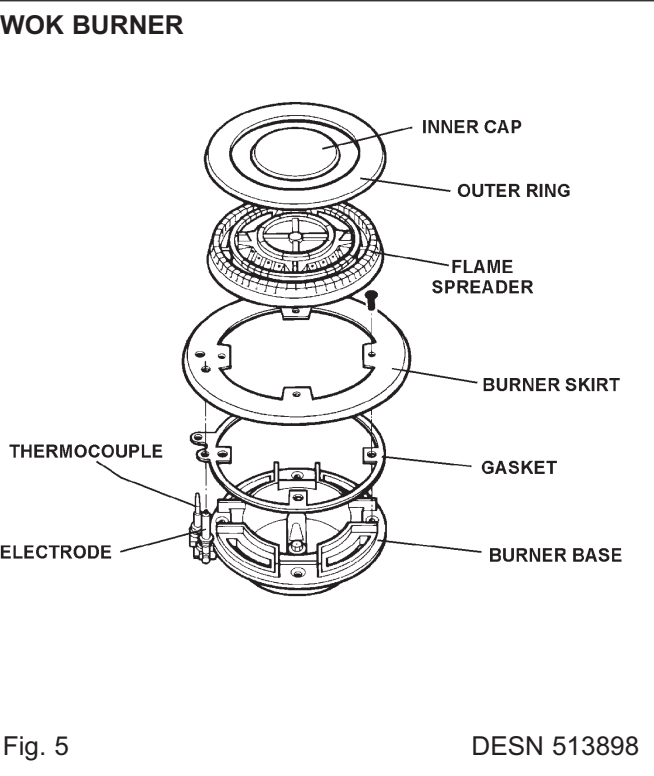
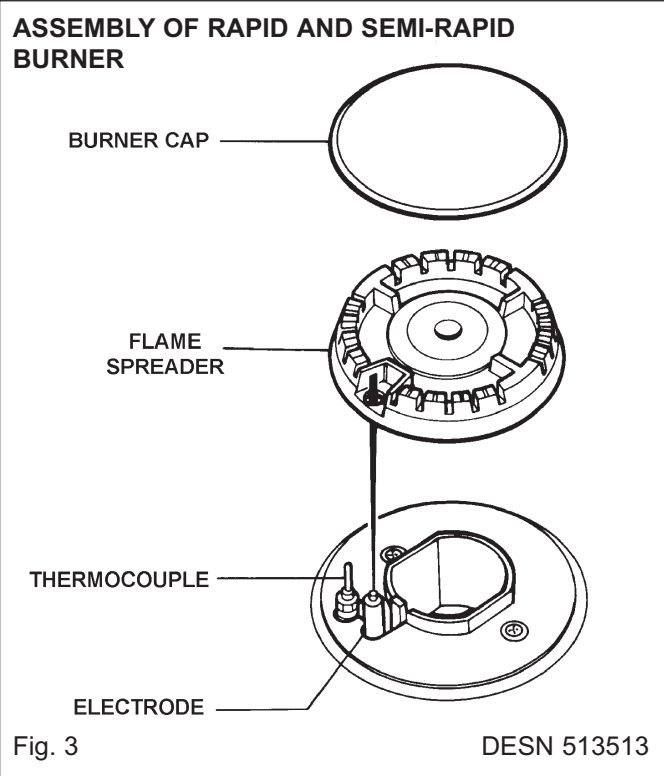


## FITTING OF BURNER CAP (RAPID AND SEMI-RAPID)

PLACE BURNER CAP OVER RETAINING LUGS, THEN TURN CAP CLOCKWISE TO LOCK INTO POSITION.



# Assembly of Burners



# The Ovens

Your AGA City60 has two ovens which are pre-set at a different heat, just like the traditional AGA heat storage cooker. The top oven has two heat settings one for the roasting and one for baking.

## Top Oven

### The Roasting Oven Setting

for high temperature cooking

### The Baking Oven Setting

for moderate temperature cooking

### The Simmering Oven

for long. slow cooking.

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

Each oven has the same capacity, (able to fit a 13kg (28lb) turkey) and the traditional AGA heat-storage cooker techniques can be used, such as stacking saucepans in the Simmering Oven. This enables the steaming of root vegetables, rice and steamed pudding; casseroles meat and poaching fruit all in the same oven leaving the gas hob free.

You can have one or two ovens on at their pre-set heat.

**DO NOT OPERATE THIS APPLIANCE WITH THE DOORS OPEN, SINCE THIS CAN CAUSE A LOCK-OUT.**

# The Roasting Oven Setting



**See page 9 for oven symbols and brief description.**

This top oven is heated by two elements, one in the base of the oven and the other in the roof. These elements heat the air and the cast iron within to provide cooking results consistent with the traditional AGA heat-storage cooker, with the flexibility of being able to turn it off when not in use.

For the best cooking performance, please allow at least one hour for the cast iron to become saturated in heat.

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

When cooking on the base of the Roasting Oven, make sure the floor grid is on the floor before putting the food into the oven. This lifts the food away from the base element to ensure the best cooking results are achieved.

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

The Roasting Oven is very hot, wonderful for cooking meat and poultry, roast potatoes and other vegetables, crispy jacket potatoes, grilled foods, pastry items and bread.

The top of the oven, second runners down is great for grilled breakfasts and browning dishes such as gratins. Whereas the middle of the oven is best for roast meats and scones. Tarts, quiches and bread are better near the floor of the oven.

The base of the oven can be used as another cooking surface, indeed it is often called a hidden hotplate always use the floor grid for protection so food does not overbrown.

The beauty of the Roasting Oven setting is that any fat is burnt off when the oven is at full heat, just brush out occasionally to remove the carbon deposits.

The Roasting Oven setting is excellent for bread and pastries. Quiches in ceramic or pies in Pyrex dishes need not be baked blind as when they are in placed on the floor grid on the base of the oven the pastry cooks from underneath and the filling will set and brown from the all-round heat. As you are aware metal flat tins conduct heat quicker than ceramic and may need less cooking time.

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

## The Baking Oven Setting



**See page 9 for oven symbols and brief description.**

This top oven is heated by two elements, one in the base of the oven and the other in the roof. These elements heat the air and the cast iron within to provide cooking results consistent with traditional AGA heat storage cookers, with the flexibility of being able to turn it off when not in use.

This setting is a moderate heat, so is ideal for cakes, biscuits, also anything that requires medium heat cooking such as fish pie, lasagne, soufflés, crumble and roulades. Meat and poultry can be cooked here, indeed most things that can be cooked on the Roasting Oven setting can be cooked on the Baking Oven setting but for a longer time.

For the best results when cooking cakes do allow at least the one hour heat up time. Cook cakes together on one shelf. If two shelves are used interchange the food to achieve even colouration, as you would with any oven which is zoned heat.

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

**NOTE:** If you have a choice it is better to get the baking items cooked first then turn the oven to the Roasting Oven setting, as the ovens can take up to 3 hours to move from roasting down to a baking heat.

**NOTE:** Always remove the cold plain shelf and roasting tins on completion of cooking, if left in the oven it will affect the oven temperature.



## The Simmering Oven



**See Page 9 for oven symbols and brief description.**

The Simmering Oven is indirectly heated by one element in the base of the oven.

This element heats the air and the cast iron within it to provide cooking results consistent with the traditional Simmering Oven of the traditional AGA heat-storage cooker, with the flexibility of being able to turn it off when not required.

The floor grid is used here to protect items placed on the base of the oven such as vegetables for steaming, keeping sauces warm or casseroles cooked for a long time. Always ensure this is in place, before putting food into the oven.

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

Because the Simmering Oven can be used for steaming root vegetables, it almost becomes another hotplate as 5 or 6 AGA saucepans can be stacked here. This greatly extends the capacity of the AGA City60's cooking facilities.

## The Simmering Oven

### User Guidance

- Allow the oven to heat fully, the longer the oven is on the better, we recommend one hour.
- To get the very best performance, we recommend to use AGA cookware with thick bases and stacking lids.
- Do not place dishes directly on to the oven base. Always place onto either a shelf or the floor grid.
- if slow cooking joints of meat and poultry these should be brought up to heat ideally on the Roasting Oven setting for 30-45 minutes, then transferred to the Simmering Oven. (This method is unsuitable for stuffed meat and stuffed 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 Simmering Oven.
- 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.
- Many dried pulses and beans for example, dried red kidney beans must be boiled for a minimum of 10 minutes, after soaking, and before inclusion in any dish.



Below is a quick guide to oven usage

## AGA OVENS

### ROASTING OVEN SETTING

- Grilling
- Scones
- Pastries
- Bread
- Yorkshire puddings
- Roasts
- Shallow frying

### BAKING OVEN SETTING

- Cakes
- Biscuits
- Fish
- Shepherds pie, Cottage pie
- Lasagne
- Soufflés
- Shortbread

### SIMMERING OVEN

- Casseroles
- Stock
- Milk puddings
- Meringues
- Rich fruit cake

## OVEN TEMPERATURE

### HIGH

- **Top** - grilling
- **2nd runner** - scones, small pastries, grilling
- **3rd runner** - bread rolls , Yorkshire pudding, Scones
- **4th runner** - roasts, poultry
- **Oven grid shelf on base of oven** - bread loaves, pies, roast vegetables
- **Floor grid on base of oven** - quiches, pies

### MODERATE

- **Towards top** - whisked sponges, some biscuits, small cakes
- **Middle** - fish, soufflés, shepherd and cottage pie, lasagne
- **Oven grid shelf on base of oven** - Victoria sandwiches, shortbread, traybakes and cheesecake

### LOW

For casseroles, stock, milk puddings and similar dishes bring to heat elsewhere on the AGA then transfer to the Simmering Oven (one exception is meringues). Rich fruit cakes can be cooked here for a long time on the oven grid shelf placed on the base of the oven.

# Hints and Tips for using the AGA City60 (Gas Hob)

## Gas Hob

- Wipe up spills as they happen, saves time and effort later on if the spills have baked on.
- Use good quality saucepans with a good base for best performance.
- Saucepans boil quicker with a lid on.
- A good clean is best done when the AGA City60 is cold.



# Hints and Tips for using the AGA City60 (Gas Hob)

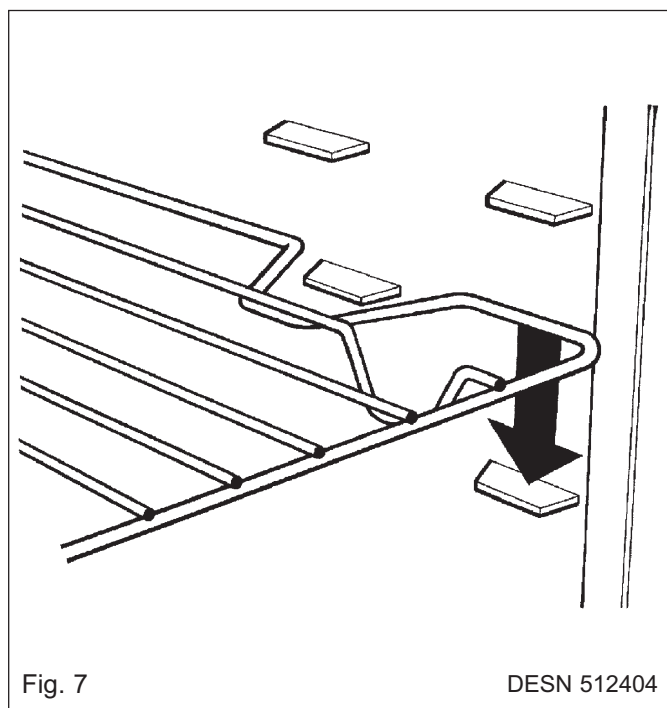
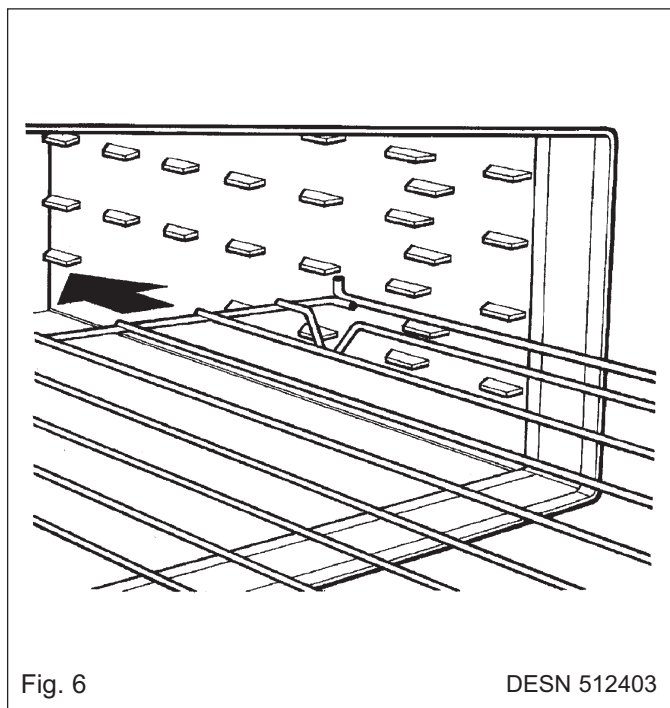
## Ovens

- For best results allow the ovens an hour to heat up so the castings are completely saturated in heat.
- If you are having a day of cooking, plan to cook food that needs a moderate heat first with the control turned to baking then move on to items that require a higher heat on the Roasting Oven setting. It takes considerably less time to get the oven to a high temperature than waiting for it to cool to a baking or moderate heat
- Needing custard? A tetra pack of ready-made custard can be heated through by placing it directly in the Simmering Oven, then just open and pour into a warmed jug for serving.
- Food browning too quickly? Then slide the cold plain shelf above the dish to cut off the top heat.
- Use the large or half size roasting tin complete with the grill rack to grill bacon, sausage, lamb chops.
- Always use the floor grid to prevent overbrowning when cooking on the base of the Roasting/Baking and Simmering Oven.
- Cooking for a crowd? Then employ the traditional AGA technique of starting food on the gas hob then transfer to the Simmering Oven, such as poaching fruit, casseroles, curries and rice, soup. It's amazing the number of saucepans you can stack in the Simmering Oven.
- Do not store the plain shelf and roasting tins in the ovens as this will adversely affect heating up times and function.

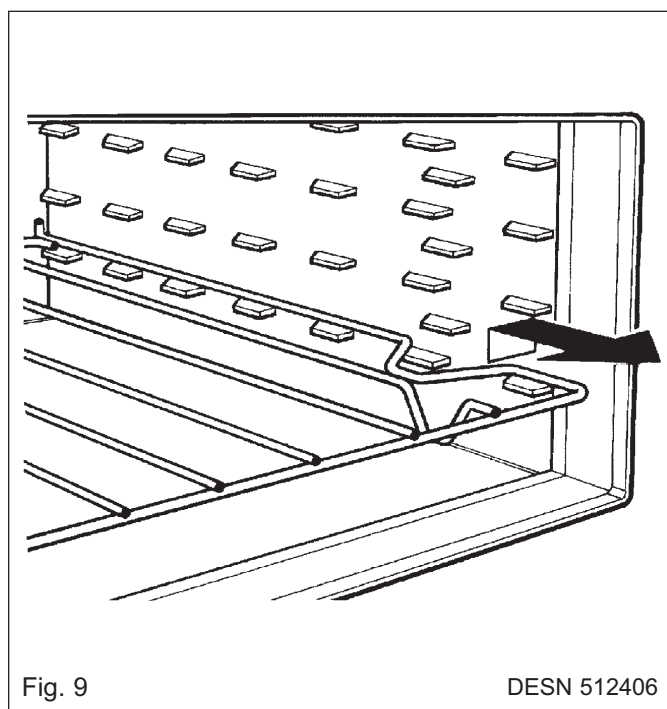
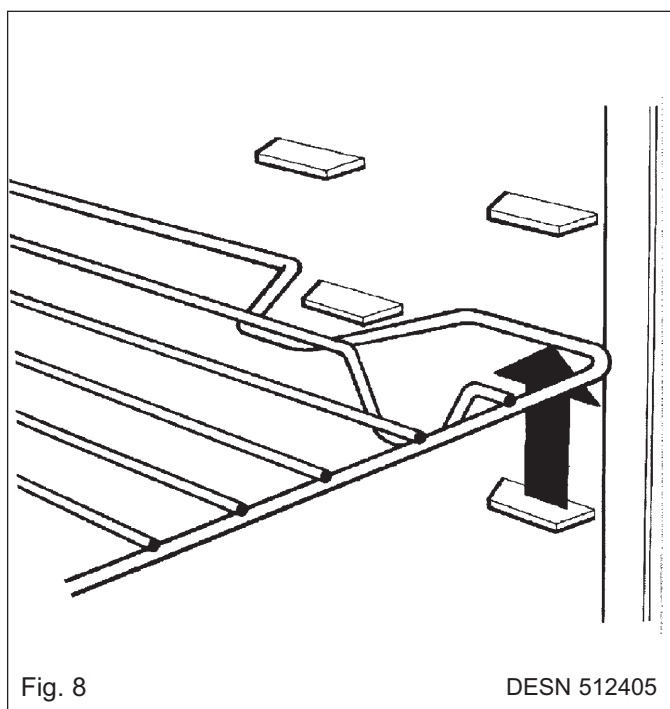


## Fitting of Oven Shelves

When using the oven shelves, follow Figs. 6 - 9.














## Removal of Oven Shelves



## Caring and cleaning

**REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.**

-  **ALWAYS SWITCH OFF AT MAINS BEFORE CLEANING.**
-  **WHEN CLEANING USE AS LITTLE WATER AS POSSIBLE.**
-  **DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.**
-  **DO NOT USE ABRASIVE PADS, CAUSTIC CLEANERS, OVEN CLEANERS OR METAL SCRAPERS TO CLEAN THE SURFACES OF THE ENAMEL.**
-  **IMPORTANT - WE RECOMMEND VITREOUS ENAMEL ASSOCIATION APPROVED CLEANERS FOR CLEANING THE VITREOUS ENAMELLED SURFACES OF THIS PRODUCT.**  
**THEY ARE UNSUITABLE FOR USE ON: CHROME AND STAINLESS STEEL COMPONENTS, HAND-RAILS AND THEIR BRACKETS.**
-  **FOR MOST CLEANING IT IS BEST WHEN THE APPLIANCE IS TURNED OFF.**
-  **REMEMBER THE PAN SUPPORTS WILL SCRATCH IF PANS OR UTENSILS ARE DRAGGED ACROSS THEM.**
-  **DO NOT IMMERSE THE DOORS IN WATER AS THEY ARE PACKED WITH INSULATING MATERIAL, WHICH WILL BE DAMAGED BY EXCESSIVE MOISTURE.**
-  **DO NOT PUT OVEN DOORS IN A DISHWASHER.**
-  **TAKE CARE NOT TO DAMAGE THE OVEN THERMOSTAT PHIAL OR THE HOB IGNITION ELECTRODES DURING CLEANING.**
-  **AFTER CLEANING. ENSURE ALL PARTS ARE THOROUGHLY DRY BEFORE REPLACING.**

## Enamelled cookware

**Enamelled roasting tins** - supplied with the AGA City60 should be cleaned in hot soapy water, soaking if necessary. A nylon scouring pad can also be used. They may also be cleaned in the dishwasher, but with constant use, the enamelled finish will become dull in appearance.

## Enamelled cast iron

**Top plate, front plate, oven doors** - The easiest way to clean the enamelled cast iron parts is to mop up spills as soon as they happen. It may be useful to keep a damp cloth handy to do this. Baked on food is more difficult to clean but can usually be removed with the AGA vitreous enamel cleaner or mild cream cleaners using a damp cloth, or, if necessary a nylon scouring pad. If milk or fruit juice or anything containing acid, is spilt on the cooker, **wipe it up immediately**.

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

To keep the vitreous enamel surfaces of the cooker bright and clean, a daily rub over with a damp soapy cloth followed immediately with a clean dry cloth to avoid streaks is all that is required. AGA E-cloths are excellent for this.

## Cast iron ovens and Gas Hob

**Ovens** - are made from cast iron and keep themselves clean. They are very durable, but will rust if surface moisture is left on them.

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

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

**Gas Hob** - If spillage does occur on a burner cap or pan support, move pan to another burner and when cool, clean in hot soapy water.

After cleaning, be sure all parts are dry. When fitting the burner cap and burner head, make sure that the hole in the burner head is correctly located over the ignition electrode (See Figs. 3, 4 and 5), and that the burner cap is sitting correctly on the flame spreader.

The ignition electrode must not be displaced or damaged otherwise spark ignition will be affected.

The gas hob is sealed. To clean, remove pan supports and wipe over visible surface.

**PLEASE NOTE:** The following parts **MUST NOT** be cleaned in a dishwasher, as this could damage or discolour the finish, pan supports, burner caps, burner ring and flame spreaders.

Aluminium pans may cause metallic marking on the pan supports. This will not affect the durability of the enamel.

**NOTE:** The appliance guarantee does not cover the mis-use of pan supports.

## Oven door linings

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

## Servicing & Warranty

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

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

### A HOT APPLIANCE CANNOT BE SERVICED.

#### Service intervals to maintain the appliance warranty are as follows:

An interim service is due at two and half years (30 months) to check and change consumable items, and to undertake a safety check.

A full service is due at the end of year five (60 months). The appliance warranty does not cover Commercial use (see separate Warranty book provided for further details).


## Serial Number


Make a note of your AGA City60 Serial Number when it is being installed. The serial number can be found behind the magnetic plinth cover.

## Health & Safety

### Consumer Protection

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

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

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

### **IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY**

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

## APPLIANCE



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

### Deep Fat Frying

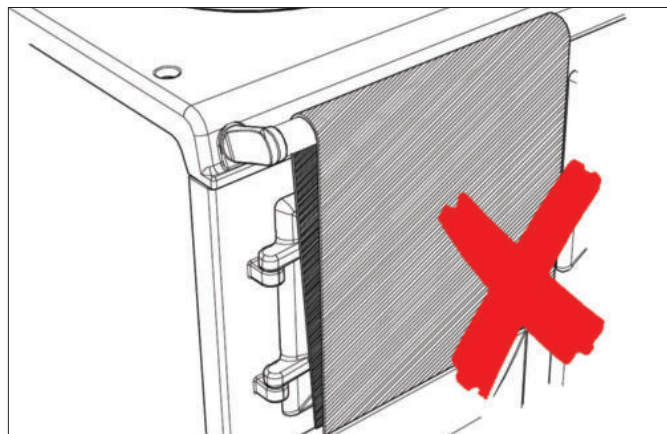
#### IMPORTANT

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

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

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

- **Do not hang clothes on the the AGA hand-rail.**



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



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





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

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



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