



**Users Instructions for  
AGA Electric Cooker Models  
Electric C, (2 Oven) 2=  
Electric E, (4 Oven)=4=**

**Electric Cookers**

CE FOR USE IN GB & IE

**PLEASE READ THESE INSTRUCTIONS BEFORE USING YOUR AGA**

**Consumer Protection**

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.

**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.

**Important**

This appliance may contain some of the materials that are indicated. 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.

**Firebricks, Fuel beds, Artificial Fuels** - when handling use disposable gloves.

**Fire Cement** - when handling use disposable gloves.

**Glues and Sealants** - exercise caution - if these are still in liquid form use face mask and disposable gloves.

**Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre, Kerosene Oil** - may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling and 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.

**WARNING: WE ARE REQUIRED, BY THE REGULATIONS, TO ADVISE THAT CHILDREN SHOULD BE DISCOURAGED FROM TOUCHING THE HOT SURFACES OF THE APPLIANCE.**

**YOUR AGA COOKER**

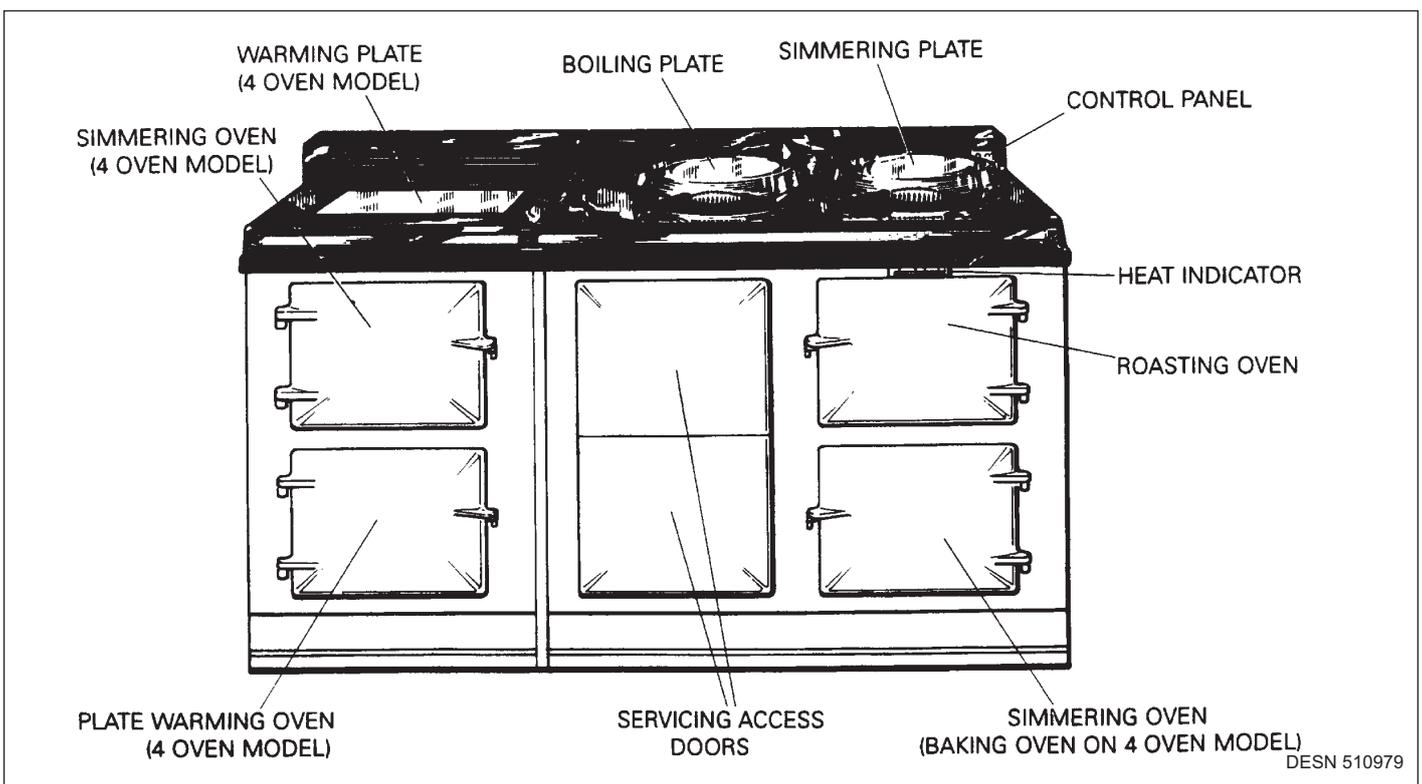
Your AGA is an electric, heat-storage storage cooker.

The cooker heater core accepts an electrical power charge overnight to heat the core up to 725°C, whereupon heat is released at a controlled rate to keep the cooker temperature steady when it is not in use.

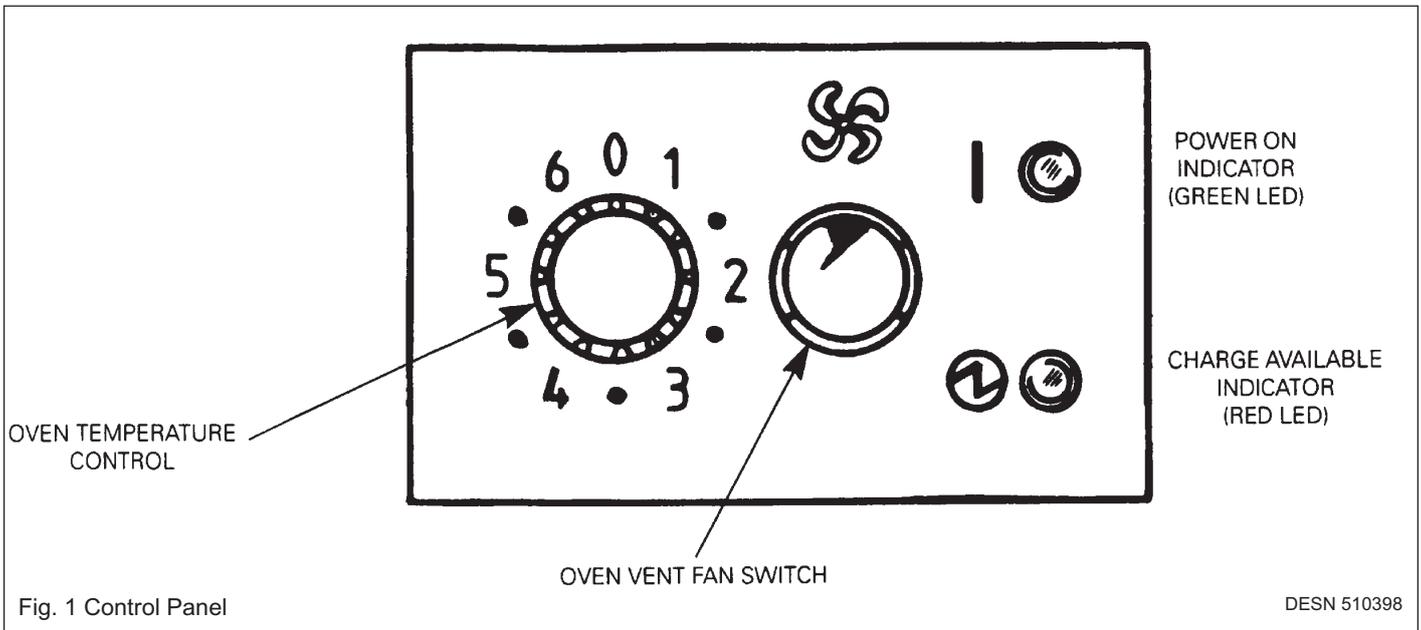
A complete overnight charge provides sufficient heat for normal cooking at any time of the day.

However for the most effective operation of the cooker the following points should be carefully observed:

1. Close the insulating lids whenever the hot plates are not in use.
2. Cook as much as possible in the ovens.
3. Utensils with ground flat bases must be used to make perfect contact with the hotplates.
4. Take care, when closing the oven doors, to lift them onto the catch.
5. Clean the hot plates regularly with the wire brush.



DESN 510979



Your AGA is supplied with the following accessories:

- 1. Large roasting tin with grill rack.
- 1. Half-size roasting tin with grill rack.
- 2. Oven Grid Shelves.
- 1. Plain Shelf.
- 1. Wire Brush
- 1. Toaster
- 1. AGA Book

A full description of cooking with your AGA is given in the AGA Book.

## ELECTRICAL SUPPLY

For power supply see table below:-

	1PH
VOLTAGE SUPPLY	230V - 50Hz
POWER	5.5kW
CURRENT (AMPS)	23.4A
TELE-SWITCHING CURRENT	2AMP

Cheap rate (CR) period (s) are to be controlled by Teleswitch Operation (**as recommended by AGA**) or by external Programmable Timer.

Teleswitching requires no manual operation or time setting by the Installer or User.

If an external Programmable Timer is to be fitted the Installer is to determine local (CR) Tariff period(s) and to set the time accordingly. It is the responsibility of the installer to supply details of the Timer and advise if it becomes necessary for any reason to reset.

## CHARGING PERIODS

Your cooker has been designed to accept power charges at the preferential cost rate. On reaching temperature no further power will pass to the cooker at this preferential rate.

An 7 hour charge in each 24 hours is normally sufficient for most cooking needs, but in the event of abnormal cooking loads the cooker can be adopted for use with most TARIFF periods and Electrical supplies. Depending on the supply available, the cooker will automatically take a charge if the Core Temperature drops below 375°C until 375°C is restored. (This is indicated by the red LED pulsing).

If there is any doubt as to the application of the supply available, your AGA distributor will advise.

## THE HEAT INDICATOR

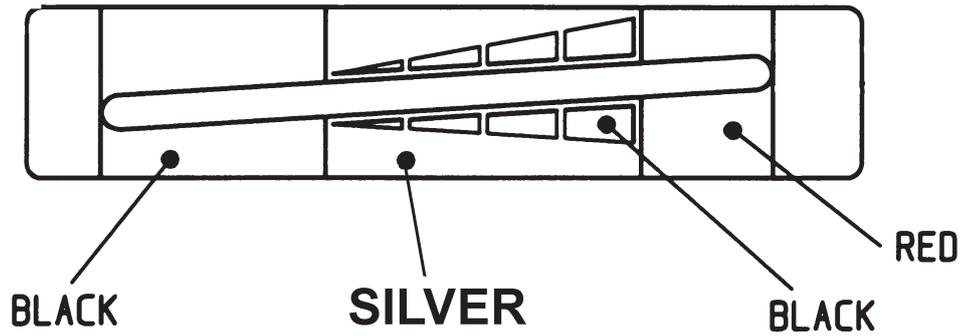


Fig. 2

DESN 515920

The heat indicator above the Roasting oven door is a guide to the stored heat within the AGA, and does not directly relate to the Roasting oven centre oven temperature.

It has 3 sections black, silver and red.

To obtain your preferred working temperature the control knob can be adjusted slightly. Once set it is not recommended to adjust on a regular basis. An AGA is designed to work at an optimum setting.

The optimum performance is usually achieved when the indicator is showing a position within one of the black segments in the silver area.

Since the purpose of the heat indicator is to show that the AGA contains the full amount of stored heat it is best to refer to it first thing in the morning or after a period of several hours during which no cooking has been done.

**NOTE: IT DOES NOT INDICATE THE OVEN TEMPERATURE.**

## CONTROL PANEL

Within the rear, right-hand top plate shroud, there are the following controls (See Fig. 1):

### 1. Power on Indicator

Shows that power is on to the cooker.

This does not indicate that the cooker is charging.

### 2. Charge Available Indicator

In normal operation the L.E.D. will glow red when Cheap Rate tariff is available. (The cooker is not necessarily charging over the whole of this period).

### 3. Oven Vent Fan Switch and Indicator

This manually operated switch illuminates red when its depressed. It activates the oven vent extraction fan (where fitted) which removes most of the oven cooking smells and transfers them outside. When cooking is finished, depress the switch again, the vent fan will continue to run for 5 min before stopping.

Overnight cooking in the bottom Simmering Oven may or may not require oven venting. Such cooking with the fan **ON**, will provide a slightly reduced Simmering Oven temperature, than with the fan **OFF**.

### 4. Oven Temperature Control

The setting of the control knob at No. 4 ensures that the cooker runs at the correct temperature, with the heat indicator on or about the black line in the silver section of the heat indicator.

Set at No. 4 the control will operate automatically to maintain the cooker at its correct temperature and need not be altered.

When cooking, a fall in Roasting Oven temperature will automatically switch **ON** a fan which circulates a stream of air through the core extracting heat and transferring it to the hotplates and ovens until the correct oven temperature is re-established.

## SERVICING

We recommend that an annual inspection check is carried out by your AGA Distributor to ensure that your cooker continues to operate safely and efficiently.

Your Distributor will be pleased to make the necessary arrangements with you.

## OPERATING YOUR AGA

The following points are intended to help you during the period of change-over from your previous cooker to the AGA way of life.

You will also find that the AGA Book provides a very useful introduction to the cooker.

### After your AGA has been installed

With the power switched ON, the cooker will gradually heat up, and during this process some smells and fumes will be driven off from the internal cooker insulation, which will continue for some hours until finally dissipated. To minimise this initial inconvenience, the kitchen area should be continuously window-vented throughout this period and you are advised to avoid entering this area if possible, until finally clear of smells.

There will also be a little protective oil burning off the hotplates. If you can wipe the inside of the hotplate lids whilst the AGA is heating up it will avoid a film of this oil being deposited on the inside of the lids.

Also, condensation may occur on the top-plate and front-plate whilst the AGA is heating up. This should be wiped away as soon as possible.

### Beginning to Cook on your AGA

- The first "Golden Rule" of the AGA is to cook as much as possible in the ovens - without changing your menus. This not only conserves heat but also reduces cooking smells and condensation into the kitchen. The Roasting Oven can also be used for grilling (at the top) and shallow frying (on the bottom).
- Do keep the insulated lids down when the hotplates are not in use so that the heat stored in the cooker is conserved.
- For the optimum cooking performance, use the Aga cast-iron cookware. They all have thick ground bases which give the best contact with the hotplates. The Simmering Oven is especially useful for steaming vegetables and simmering sauces.
- The AGA pans can be stacked in the Simmering Oven.

- Store the Plain Shelf out of the AGA. Use it, cold, in the Roasting Oven on a 2 oven AGA to deflect the heat from the top of the oven thus creating a more moderate oven temperature. It can also be used as a baking sheet.
- The AGA Cake Baker can be used in the 2 oven AGA for cakes needing over 45 minutes cooking.
- Ask your Distributor for an invitation to an AGA demonstration.
- A guide to AGA cooking is given overleaf.

## **CLEANING AND CARING FOR YOUR AGA**

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

**DO NOT USE ABRASIVE PADS OR OVEN CLEANER.**

**DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.**

**AGA Enamel Cleaner and AGA Chrome and Stainless Steel Cleaner are recommended.**

### **Top-plate and Front-plate**

The easiest way to clean the AGA top-plate and front-plate is to mop up spills as they happen. 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 AGA, wipe it up immediately.

Also 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 AGA 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 and the chrome lids will scratch if pans or utensils are dragged across them.

### **Insulating Lids and Oven Doors**

The linings of the insulating lids and oven doors may be cleaned with a cream cleanser or a soap impregnated pad.

Open the lids and 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.

Refer also to the Cleaning Section in the AGA Book.

### **Ovens and Hotplates**

The cast-iron ovens help to keep themselves clean; they merely need to be brushed out occasionally with a long-handled stiff brush. The Simmering and Plate Warming Ovens on the 4 oven AGA may be cleaned with a damp, soapy cloth.

The wire brush is provided for cleaning the hot plates and any burnt-on spills in the cast iron ovens.

### **Roasting Tins**

The roasting tins should be cleaned in hot, soapy water, soak if necessary, a nylon scouring pad can be used.

**DO NOT** place in the dishwasher or use other caustic cleaners.

**DO NOT USE ANY OVEN CLEANERS.**

**NOTE: IF THERE IS CAUSE TO ISOLATE THE COOKER, SWITCH OFF AT THE MAIN ISOLATORS.**

### **IMPORTANT**

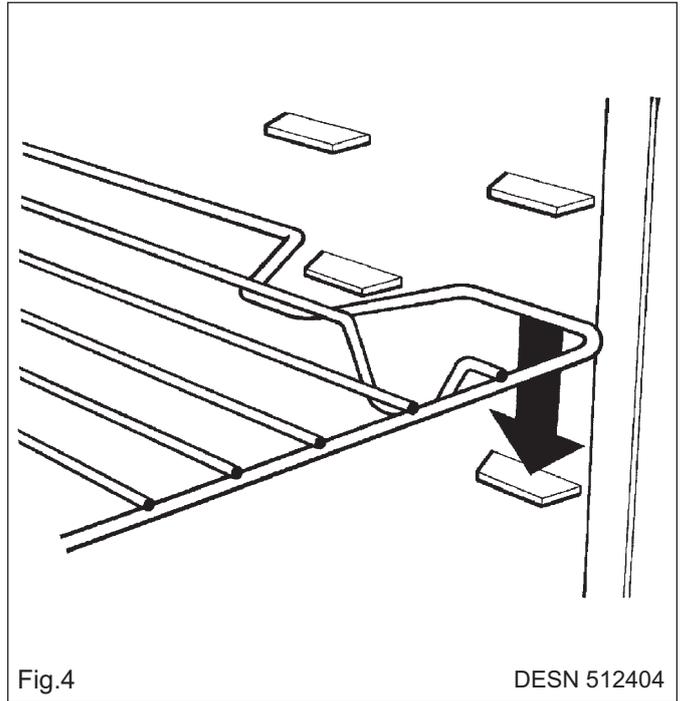
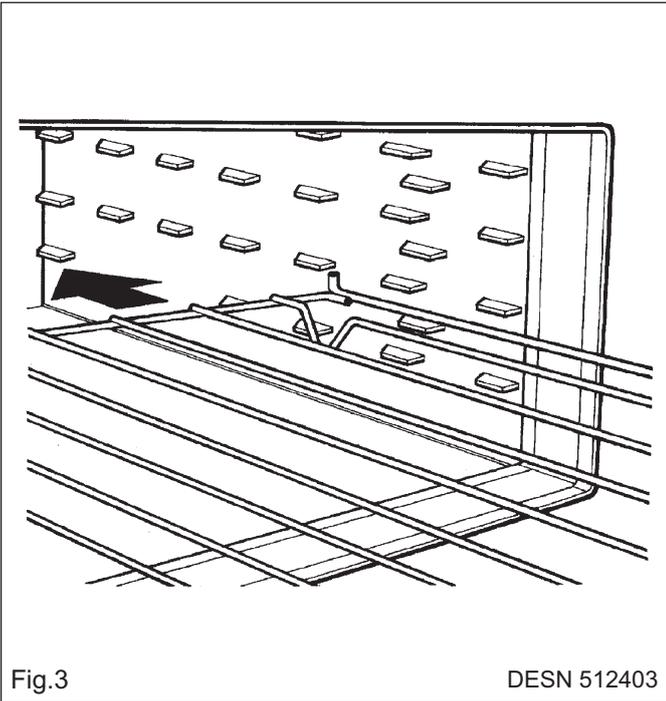
**AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.**

**But it is unsuitable for use on: chrome and stainless steel components, including the insulating covers, handrails and their brackets.**

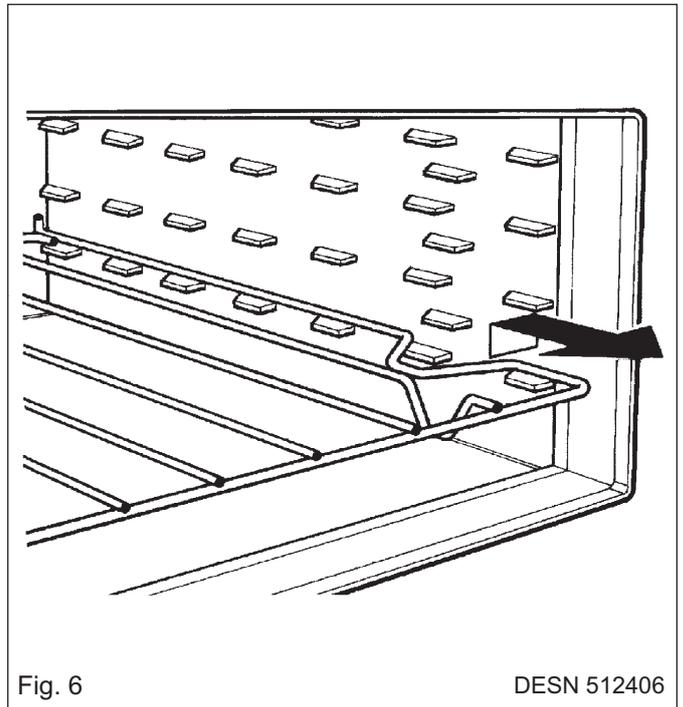
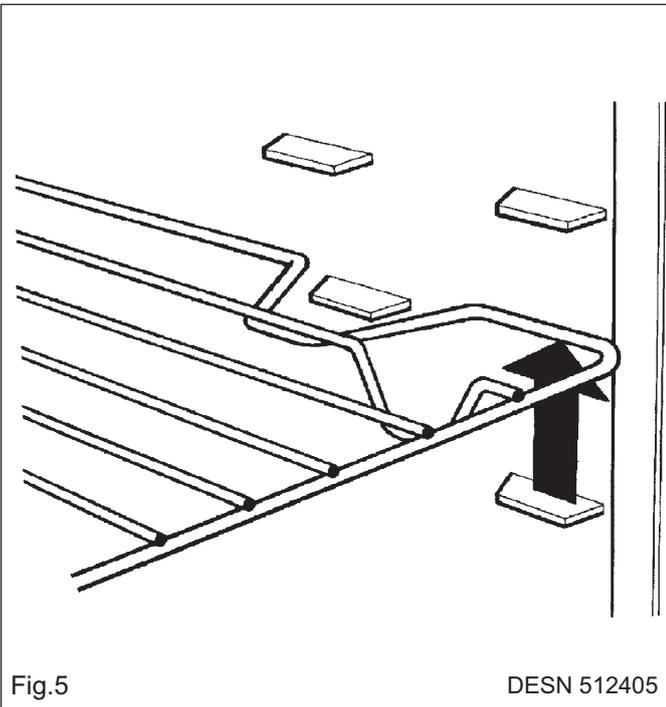
**The insulating covers should be cleaned regularly with a NON-ABRASIVE mild detergent, applied with a soft (coarse free) cloth and lightly polished up afterwards with a soft (coarse free) duster or tissue, to bring it back to its original lustre.**

## FITTING OF OVEN SHELVES

If this is the first time you have used this type of oven shelf, go through the procedure of changing the oven shelf with the aid of Figs. 3 to 6.



## REMOVAL OF OVEN SHELVES



# GUIDE TO AGA COOKING

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

<b>OVEN TEMPERATURE</b>	<b>2= TWO OVEN AGA</b>	<b>=4= FOUR OVEN AGA</b>
<b>HIGH</b>	<b>ROASTING OVEN</b>	<b>ROASTING OVEN</b>
GRILLING SCONES PASTRIES BREAD YORKSHIRE PUDDING ROASTS SHALLOW FRYING	Top - Grilling; 2nd runner - Scones, Small Pastries; 3rd runner - Bread Rolls, Yorkshire Pudding; 4th runner - Roasts, Poultry, Small Cakes in cases in the large meat tin. Grid shelf on oven floor - Loaves. Oven floor - Shallow frying. Quiche.	Top - Grilling; 2nd runner - Scones, Small Pastries; 3rd runner - Bread Rolls, Yorkshire Pudding; 4th runner - Roasts, Poultry. Grid shelf on oven floor - Loaves. Oven floor - Shallow frying, Quiche.
<b>MODERATE</b>	<b>ROASTING/SIMMERING OVEN</b>	<b>BAKING OVEN</b>
CAKES BISCUITS FISH SOUFFLÉS SHORTBREAD CHEESECAKES	Place grid shelf on floor of Roasting Oven. Protect food with the cold plain shelf slid on second or third runners. For cakes that require over 45 mins. use the Cake Baker. Alternatively with fish, cheesecake, start off in Roasting Oven, finish in Simmering Oven.	Towards top - Whisked Sponges, Some Biscuits, Small Cakes. Middle - Fish, Soufflés. Grid shelf on oven floor - Victoria Sandwiches, Shortbread and Cheesecake.
<b>LOW</b>	<b>SIMMERING OVEN</b>	<b>SIMMERING OVEN</b>
CASSEROLES STOCK MILK PUDDINGS MERINGUES RICH FRUIT CAKES	For Casseroles, Stock, Milk Puddings, bring to heat elsewhere on the Aga then transfer to Simmering Oven. (One exception is Meringues). Rich Fruit Cakes can be cooked for a long time here.	For Casseroles, Stock, Milk Puddings, bring to heat elsewhere on the Aga then transfer to Simmering Oven. (One exception is Meringues). Rich Fruit Cakes can be cooked for a long time here.

**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.



Manufactured by  
AGA Rangemaster  
Station Road  
Ketley Telford  
Shropshire TF1 5AQ  
England

[www.agaliving.com](http://www.agaliving.com)  
[www.agacookshop.co.uk](http://www.agacookshop.co.uk)