



# INTEGRATED ELECTRIC MODULE (with Ceramic Hob)



## *Users Instructions & Cooking Guide*

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

CE For use in GB and IE

01/15 EOPI 511194

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# HEALTH & SAFETY

## Appliance

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, aluminium 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 full of fat or oil.
- Never leave oil or fat unattended during the heating or cooking period.

## 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.

**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 Aga Electric Module has been designed to compliment your traditional Aga cooker, both the 2 & 4 oven models. Retaining the external Aga image of durable enamel cast iron. The appliance 'looks at home' adjacent to its well known 'parent'. At the same time giving a flexible alternative during for instance, the warm summer months when you may wish to turn off your main Aga cooker.

Your appliance has a ceramic hob, grill and two electric ovens. The upper oven is an electric conventional oven with traditional zoned heating, an electric grill is also incorporated in the roof of the oven.

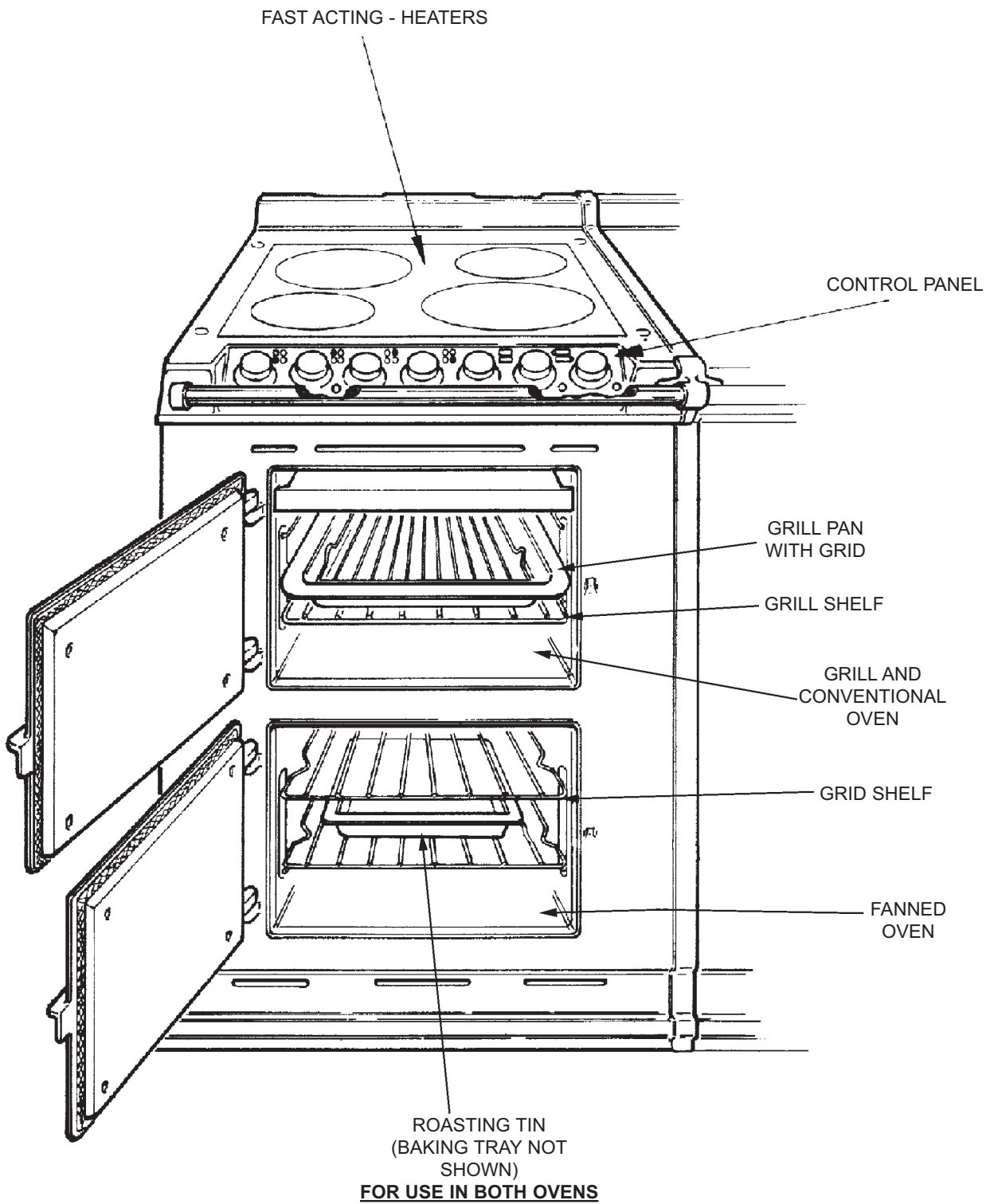
The lower oven has an electric fan. The fan behind the rear panel ensures an even distribution of heat within the cavity during cooking, ie temperature at lowest shelf position is the same as the temperature at the highest shelf position.

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

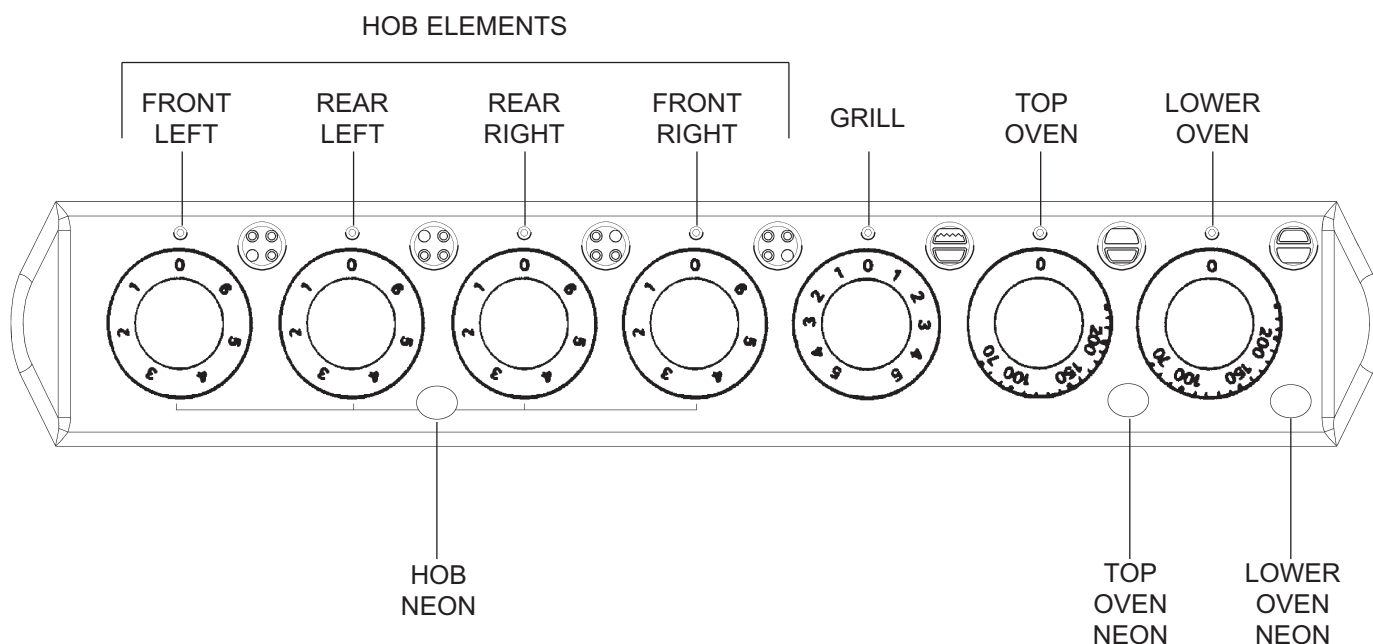
The appliance, is fitted with a cooling fan, which functions during the use of the grill or top oven (occasionally with the lower oven). The fan will continue to run after the grill/oven has been turned off.

Your Module is supplied with the following accessories:

- 3 Grid shelves, one of which is used as a grill shelf
- 1 Large grill pan and grid (**FOR USE IN THE UPPER OVEN ONLY**)
- 1 Roasting tin
- 1 Baking tray



## CONTROL PANEL



DESN 515707

- 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 low to high.
- The **GRILL ELEMENT KNOB** can also be rotated in any direction.
  - Clockwise** both elements on (graduated in red).
  - 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:

**front left** - Single circuit - 1200w - 145mm Dia - Rapid Heat up

**rear left** - Single circuit - 1800w - 180mm Dia - Rapid Heat up

**rear right** - Single circuit - 1200w - 145mm Dia - Rapid Heat up

**front right** - Single circuit - 1800w - 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

- Ensure that the pan covers the heating area.
- Switch off the plates when cooking is complete.
- Do not cook directly on the hob surface. Always use a pan.
- Do not use the hob as a chopping board or a resting area.
- Always lift the pan off the surface. Do not drag or slides into position.
- 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.
- 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.
- To avoid scratching your ceramic hob, only use pans with clean, smooth bottoms.
- 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**
- 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 5 heat settings on each of 2 elements (see control panel).
- For best results pre-heat at a high setting.
- The large grill pan 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 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.

## THE 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 bases of the ovens. Food will burn on the base of the top oven and air circulation will be affected in the lower fan oven.
- Pre-heat the ovens at the appropriate settings until the 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 IS NOT DESIGNED TO FIT INTO 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.



## OVEN COOKING GUIDE



### Cooking Hints

- Both ovens must be pre-heated until the light extinguishes.
- 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.

### 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.

# Top Oven (Conventional)

Top Oven (Conventional) • Top Oven (Conventional) • Top Oven (Conventional)

- 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 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.

| FOOD                     | SETTING °C | SHELF POSITION | APPROXIMATE COOKING TIME |                                |
|--------------------------|------------|----------------|--------------------------|--------------------------------|
| <b>Roasting meat</b>     |            |                |                          |                                |
| <b>Beef</b>              | 180        | 3              | <b>Rare</b>              | 35 mins per kg plus 20 mins    |
|                          | 180        | 3              | <b>Medium</b>            | 45 mins per kg plus 25 mins    |
|                          | 180        | 3              | <b>Well Done</b>         | 55 mins per kg plus 30 mins    |
| <b>Lamb</b>              | 180 - 190  | 3              | <b>Well Done</b>         | 55 mins per kg plus 25 mins    |
| <b>Pork</b>              | 180 - 190  | 3              | <b>Well Done</b>         | 1hr 5 mins per kg plus 30 mins |
| <b>Poultry</b>           |            |                |                          |                                |
| <b>Chicken</b>           | 190 - 200  | 3              |                          | 45 mins per kg plus 20 mins    |
| <b>Yorkshire Pudding</b> |            |                |                          |                                |
| <b>Large</b>             | 220        | 3              |                          | 25 - 40 mins                   |
| <b>Individual</b>        | 220        | 3              |                          | 15 - 25 mins                   |

| FOOD                        | SETTING °C | SHELF POSITION | APPROXIMATE COOKING TIME       |
|-----------------------------|------------|----------------|--------------------------------|
| <b>Cakes and Biscuits</b>   |            |                |                                |
| Shortbread                  | 150        | 2              | 45 mins - 1 hr                 |
| Very Rich Fruit Cake        | 130 - 140  | 3              | 3 - 4 hrs                      |
| Fruit Cake                  | 150 - 160  | 3              | 1 - 2 hrs                      |
| Small Cakes                 | 190        | 3              | 15 - 25 mins                   |
| Scones                      | 220        | 3              | 10 - 20 mins                   |
| Victoria Sandwich           | 180        | 3              | 20 - 35 mins                   |
| Swiss Roll                  | 210        | 2              | 10 mins                        |
| Biscuits                    | 180 - 190  | 2              | 10 - 15 mins                   |
| Tray Bakes                  | 180        | 3              | 30 - 35 mins                   |
| <b>Pastries</b>             |            |                |                                |
| Plate Tarts                 | 200        | 2              | 25 - 35 mins                   |
| Fruit Pie                   | 200        | 3              | 35 - 45 mins                   |
| Mince Pies                  | 200        | 2              | 20 - 25 mins                   |
| Vol-Au-Vents (frozen flaky) | 220        | 3              | 15 - 20 mins                   |
| Eclairs/Profiteroles        | 210 - 220  | 2              | 20 - 25 mins depending on size |
| <b>Puddings</b>             |            |                |                                |
| Milk Puddings               | 150 - 160  | 3              | 2 hrs approx.                  |
| Baked Sponges               | 170 - 180  | 3              | 45 - 55 mins                   |
| Baked Custards              | 150        | 3              | 45 - 55 mins                   |
| Meringues                   | 100        | 3              | 1.5 - 3 hrs depending on size  |
| Apple Crumble               | 180        | 3              | 30 - 40 mins                   |
| <b>Yeast Mixtures</b>       |            |                |                                |
| Bread                       | 220        | 3              | 30 - 40 mins                   |
| Rolls and Buns              | 220        | 3              | 10 - 20 mins                   |

## Lower Oven (Fanned)

Lower Oven (Fanned) • Lower Oven (Fanned) • 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 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

| FOOD                     | SETTING °C | SHELF POSITION | APPROXIMATE COOKING TIME |                                |
|--------------------------|------------|----------------|--------------------------|--------------------------------|
| <b>Roasting meat</b>     |            |                |                          |                                |
| <b>Beef</b>              | 170        | 2 or 3         | <b>Rare</b>              | 35 mins per kg plus 15 mins    |
|                          | 170        | 2 or 3         | <b>Medium</b>            | 45 mins per kg plus 20 mins    |
|                          | 170        | 2 or 3         | <b>Well Done</b>         | 55 mins per kg plus 30 mins    |
| <b>Lamb</b>              | 170 - 180  | 2 or 3         | <b>Well Done</b>         | 55 mins per kg plus 20 mins    |
| <b>Pork</b>              | 170 - 180  | 2 or 3         | <b>Well Done</b>         | 1hr 5 mins per kg plus 25 mins |
| <b>Poultry</b>           |            |                |                          |                                |
| <b>Chicken</b>           | 180 - 190  | 2 or 3         |                          | 45 mins per kg plus 15 mins    |
| <b>Turkey</b>            | 170        | 3              | <b>Up to 4kg</b>         | 40 mins per kg plus 10 mins    |
|                          |            |                | <b>Over 4kg</b>          | 30 mins per kg plus 20 mins    |
| <b>Yorkshire Pudding</b> |            |                |                          |                                |
| <b>Large</b>             | 190 - 200  | Any            |                          | 25 - 40 mins                   |
| <b>Individual</b>        | 190 - 200  | Any            |                          | 15 - 25 mins                   |

| FOOD                        | SETTING °C | SHELF POSITION | APPROXIMATE COOKING TIME       |
|-----------------------------|------------|----------------|--------------------------------|
| <b>Cakes and Biscuits</b>   |            |                |                                |
| 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                   |
| <b>Pastries</b>             |            |                |                                |
| 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 |
| <b>Puddings</b>             |            |                |                                |
| 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                   |
| <b>Yeast Mixtures</b>       |            |                |                                |
| Bread                       | 200        | 2 or 3         | 25 - 35 mins                   |
| Rolls and Buns              | 200        | 2 or 3         | 10 - 20 mins                   |
| <b>Souffle</b>              |            |                |                                |
| Cheese Souffle (Individual) | 190        | 3              | 20 - 25 mins                   |
| Cheese Souffle (Large)      | 190        | 3              | 25 - 35 mins                   |

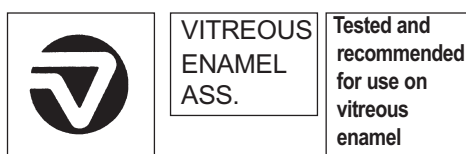
## CLEANING & CARING FOR YOUR COOKER

- Always **SWITCH OFF** at mains before cleaning.
- Use as little water as practical when cleaning.
- Do not use a steam cleaner to clean this cooker.
- It is important that you do not use abrasive pads or scouring creams/powders on any exterior surface.

Surfaces that may require cleaning are:

### Enamelled Top and Front Plate

- Keep a damp cloth handy while cooking, to wipe up spills as they occur, so they do not harden and become more difficult to remove later. Look for cleaners carrying the VEA (Vitreous Enamel Association) approval logo as this indicates they can be used on your appliance.
- 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 or the vitreous enamel may be permanently discoloured.
- 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.
- For stubborn deposits, gentle localised soaking, not flooding is easier than rubbing and hot water and detergent will soften most burnt on stains in about 10 minutes.
- A soap impregnated pad can be carefully used on the vitreous enamel (look for VEA mark on suitable cleaners).



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

**DO NOT USE ABRASIVE PADS, THAT ARE NOT VEA APPROVED, OVEN CLEANER, OR CLEANERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES.**

### The Ceramic Glass Hob

- Providing the recommendations in the section under ceramic hob are followed you should not have 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 scraper while the ceramic hob is still hot to avoid damaging the surface.
- Secondly, after cooking the ceramic hob should be cleaned with an approved agent such as *Hob Brite*. A soft cloth is more suitable for cleaning than a sponge because a sponge absorbs the liquid components 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**

- The fan oven is fitted with a back panel which is of self cleaning enamel and should not be scoured.
- The shelves can be removed and if necessary the shelf supports may also be removed by taking out the screws.
- 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 surfaces and shelf supports.  
**NOTE: TAKE CARE NOT TO DAMAGE THE THERMOSTAT PHIALS IN THE OVENS WHEN CLEANING.**

### **Heat-Clean Enamel**

- Fan Oven - back panel only

This special enamel has a continuous cleaning action, which works best if a pattern of low and high temperature cooking is followed. By using low temperature roasting, excessive fat splashes can be avoided. Should any excessive staining occur, immediately clean the area with hot water containing detergent, and a nylon washing-up brush. Resistant stains require the oven to be run at 210°C for 2 hours.

**Do not use any material which may clog the pores of the special coating e.g. pastes and powders, soap-filled pads, wire wool, spray cleaners, brush-on oven cleaners, caustic solutions, metal scrapers/knives, and prevent the continuous cleaning action.**

### **Door Liners**

- Using oven gloves carefully lift off the oven doors, lay them on a tea towel to protect the enamel. They can then be cleaned with a cream cleanser or soap impregnated pad. 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 treated as in the Section 'Door Liners'. Avoid the use of excessive water.
- 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.

### **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.

## SERVICING

- In the event of requiring maintenance, call your dealer.
- Your cooker must only be serviced by a Qualified Engineer.
- Do not alter or modify the cooker.
- Only the spares specified by the manufacturer, (stocked by your dealer) are to be fitted.









**For further advice or information contact  
your local distributor/stockist**

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



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