



**COMPANION  
(with Gas Hob) (NON FFD)  
OWNERS MANUAL**



*Comprising  
Installation & Users  
Instructions  
&  
Cooking  
Guide*

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

CE For use in GB and IE

1/98 EINS 511612

## **WARNING**

**This information is a copy of an original archive, therefore Aga cannot be held responsible for its continued accuracy.**

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# Installation

# Section

# INSTALLATION

**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.**

**PRIOR TO INSTALLATION, ENSURE THAT THE LOCAL DISTRIBUTION CONDITIONS (NATURE OF GAS AND GAS PRESSURE) AND THE ADJUSTMENTS OF THE APPLIANCE ARE COMPATIBLE.**

**THE ADJUSTMENT CONDITIONS FOR THIS APPLIANCE ARE STATED ON THE DATA PLATE WHICH IS SITUATED IN THE CENTRE VENT SLOT NEAR THE BASE OF THE FRONT PLATE**

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation. (B.S. 5440 Part 2: 1989)..

It should be in accordance also with any relevant requirements of the Gas Region and Local Authority.

In your own interest, and that of safety to comply with the law, all gas appliances must be installed by a competent person. Failure to install appliances correctly could lead to prosecution.

On completion, test the gas installation for soundness.

**WARNING: THIS APPLIANCE MUST BE EARTHED**

The appliance is designed for the voltage stated on the data plate.

The Companion is supplied from the manufacturers in a fully assembled and tested condition.

## TECHNICAL DATA

### HOTPLATE

#### NATURAL GAS G20 - (APPLIANCE CATEGORY I<sub>2H</sub>)

	R.H.F.	L.H.R.	R.H.R.	L.H.F.
<b>BURNER TYPE</b>	ULTRA-RAPID	RAPID	SEMI-RAPID	SEMI-RAPID
<b>MAXIMUM HEAT INPUT</b>	3.5 kW	3.0 kW	1.75 kW	1.75 kW
<b>INJECTOR MARKING</b>	135	116	097	097

**PRESSURE POINT POSITION:** REAR LH SIDE OF APPLIANCE AT HOTPLATE LEVEL

**PRESSURE SETTING:** 20mbar

**BURNER IGNITION:** H.T. SPARK

#### PROPANE G31 - (APPLIANCE CATEGORY I<sub>3P</sub>)

	R.H.F.	L.H.R.	R.H.R.	L.H.F.
<b>BURNER TYPE</b>	ULTRA-RAPID	RAPID	SEMI-RAPID	SEMI-RAPID
<b>MAXIMUM HEAT INPUT</b>	3.5 kW (250g/h) (0.50 l/h)	3.0 kW (214g/h) (0.42 l/h)	1.75 kW (125g/h) (0.25 l/h)	1.75 kW (125g/h) (0.25 l/h)
<b>INJECTOR MARKING</b>	95	85	65	65

**PRESSURE POINT POSITION:** REAR LH SIDE OF APPLIANCE AT HOTPLATE LEVEL

**PRESSURE SETTING:** 37mbar

**BURNER IGNITION:** H.T. SPARK

### ELECTRIC GRILL AND OVENS

**GRILL ELEMENT** - POWER RATING 2 x 0.95 kW

**TOP OVEN** - POWER RATING 1.4kW

**LOWER OVEN (FAN ASSISTED)** - 1.75kW

## LOCATION

This is a CLASS1, type X appliance.

REFER TO FIG. 1 for wire connection to appliance.

Any side wall above the hob on either side shall be greater than 60mm horizontally from the cooker. (Fig. 2).

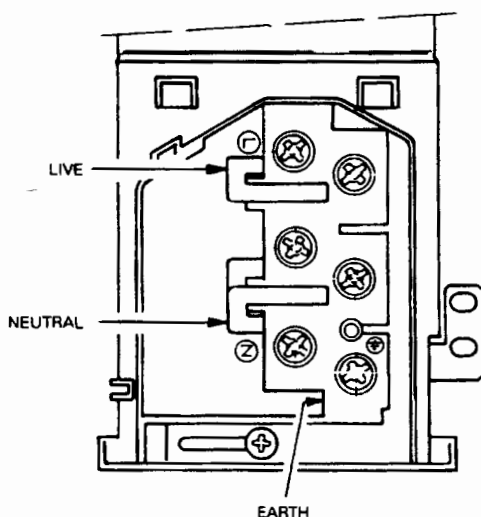
Surfaces over the top of the cooker must not be closer than 650mm.

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

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

The Companion requires a 30 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 4mm<sup>2</sup> cable to comply with the latest editions of the Local and National Wiring Regulations

THE ISOLATOR SHOULD **NOT** BE POSITIONED IMMEDIATELY ABOVE THE COMPANION COOKER, BUT **MUST** BE SITED WITHIN 2 METRES OF THE APPLIANCE.



**ALWAYS DOUBLE CHECK CONNECTIONS AND ENSURE TERMINALS ARE FULLY TIGHTENED.**

Fig. 1

DESN 511253

## INSTALLATION/LEVELLING

The Aga Companion is designed to stand on a flat and level surface, however, any unevenness may be overcome by packing under the corners of the plinth with a suitable non combustible material, (up to 2-3mm).

# PRODUCT DIMENSIONS

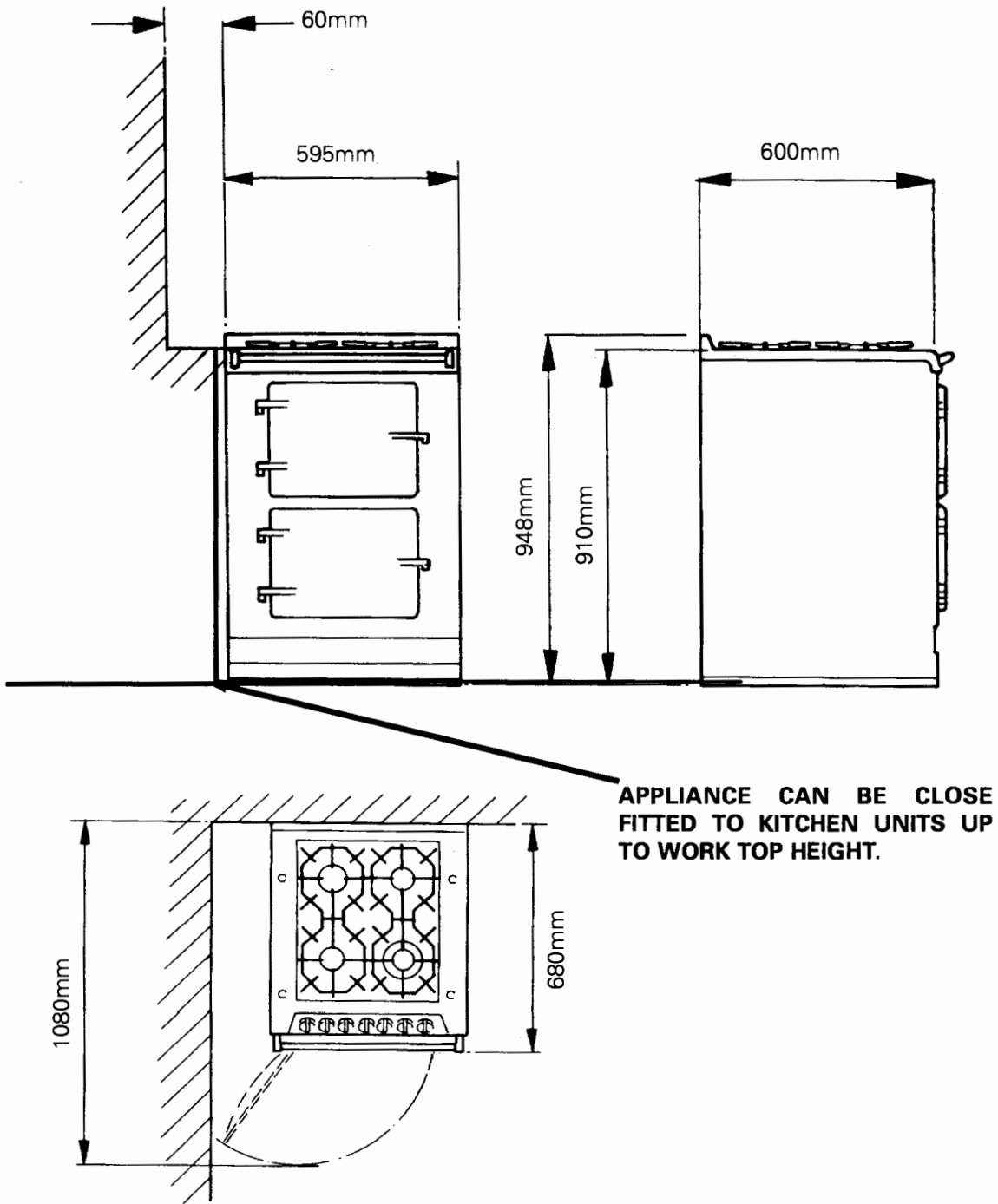


Fig. .2

DESN 511616



## CONNECTING TO GAS

This cooker can be installed with an approved appliance flexible connection. Supply piping should not be less than R 1/2 (1/2" BSP). Connection is made to the R 1/2 (1/2" BSP) female threaded entry in the inlet block located just below the hotplate level on the rear left hand side of the cooker.

Check for gas soundness after connecting the gas supply.

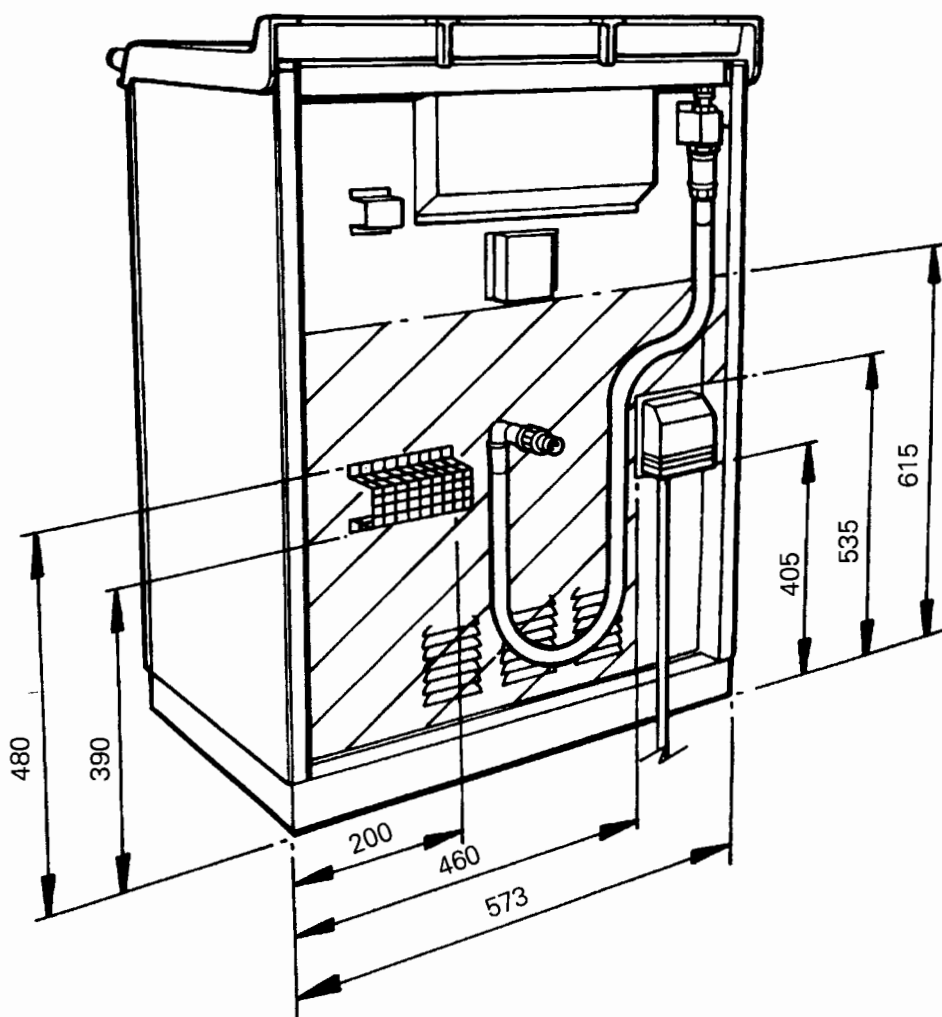


Fig. 3

DESN 511630

The gas bayonet connector must be fitted in the shaded area indicated in Fig. 3. Take into account that it must be possible to pull the cooker forward sufficiently. Ensure flexible hose is not trapped between electric cover and rear wall. Ensure hose is routed within shaded area, and away from shielded oven vent.

The flexible hose must be in accordance with the relevant standards.

### NOTE: FOR L.P.G. APPLIANCE

The flexible hose must be suitable for use with Propane gas, capable of 70°C temperature rise, and carry a red stripe, band or label. If in doubt contact your supplier.

## PRESSURE TESTING

The pressure test point is situated at the rear left hand side of the appliance just below hotplate level.

Remove screw from pressure test nipple. Fit the pressure gauge onto the pressure test nipple.

Place one of the burner heads and burner cap into position on the hotplate. Light this burner by pushing in the appropriate control knob, and turning it anti-clockwise to the full on position.

For Natural Gas appliance, the pressure should be 20mbar (8 inches water gauge).

For LPG appliance (propane), the pressure should be 37mbar (14.8 inches water gauge).

Turn off the tap, disconnect the pressure gauge and refit pressure test screw to pressure test nipple.

Check for gas soundness.

Users

Guide

## GENERAL INFORMATION

As manufacturers and suppliers of cooking and heating products we take every care to ensure, as far as is reasonably practical, that these products are so designed and constructed as to meet the general safety requirement when properly used and installed. To this end, our products are thoroughly tested and examined before despatch.

**IMPORTANT NOTICE:** Any alteration that is not approved by Aga-Rayburn 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.

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 natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

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

Installation must be to local and National wiring regulations and carried out by a Qualified Engineer, from an authorised distributor or Aga Care.

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.

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

The Lower oven is electric fan assisted, 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 (See Fig. 4) to familiarise yourself with the product and refer to the relevant sections for Upper oven, Lower oven, Grill, Gas hotplate, etc.

Your cooker is supplied with the following accessories:

- 3 Grid shelves
- 1 Large roasting tin - **(FOR USE IN THE UPPER OVEN ONLY)**
- 1 Grill shelf

The following loose parts are also packed with the appliance:-

- 2 twin pan supports
- 4 hotplate burner heads
- 4 hotplate burner caps
- 1 burner ring (wok burner)

# HEALTH & SAFETY

## APPLIANCE

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

- IMPORTANT: Oil is a fire risk, do not leave pans containing oil unattended.
- In the event of fire cover with a lid and turn OFF the appliance.

Do not attempt to extinguish the fire using water.

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 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 fat or oil unattended during the heating or cooking period.

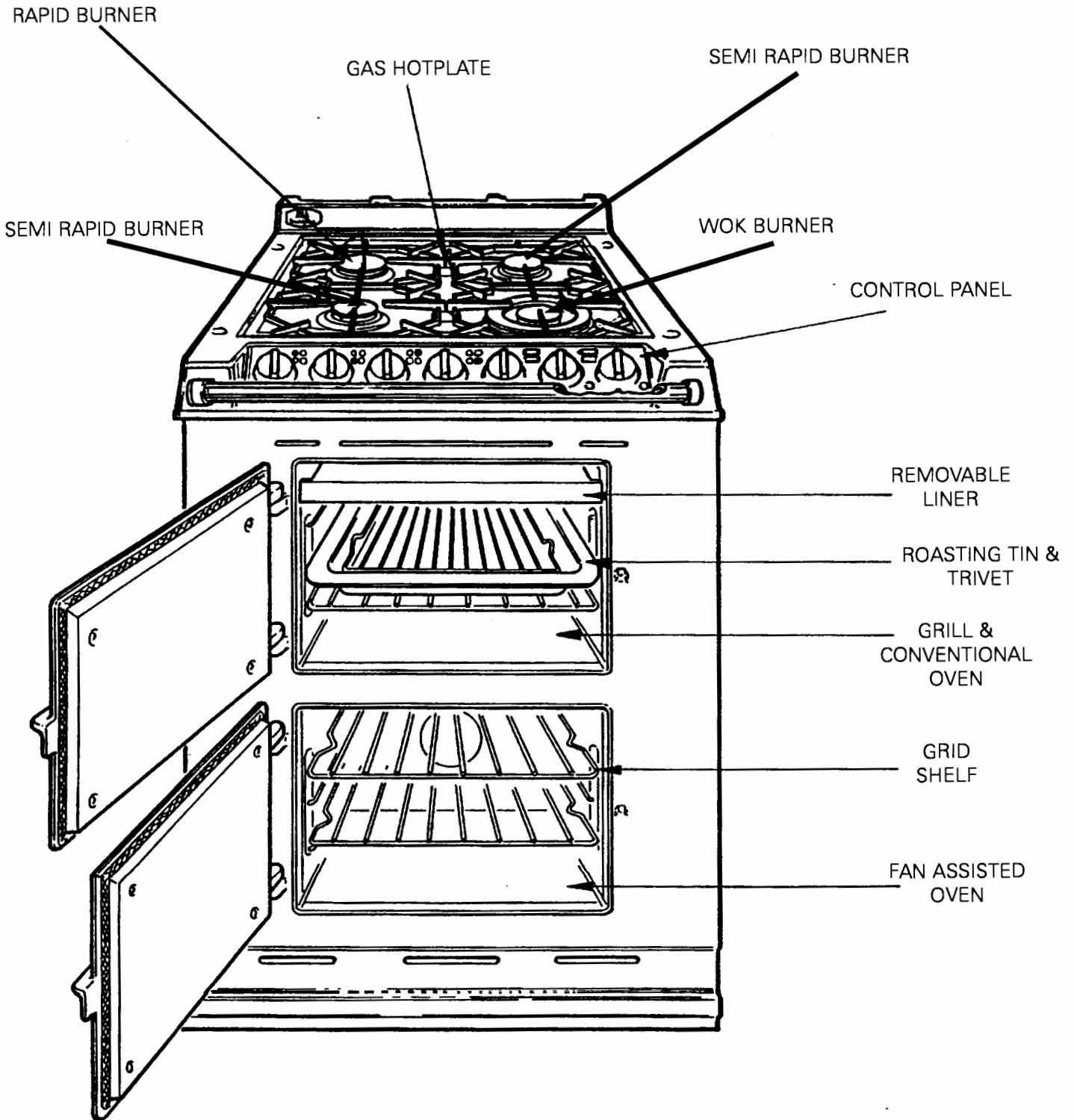


Fig. 4

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# CONTROL PANEL

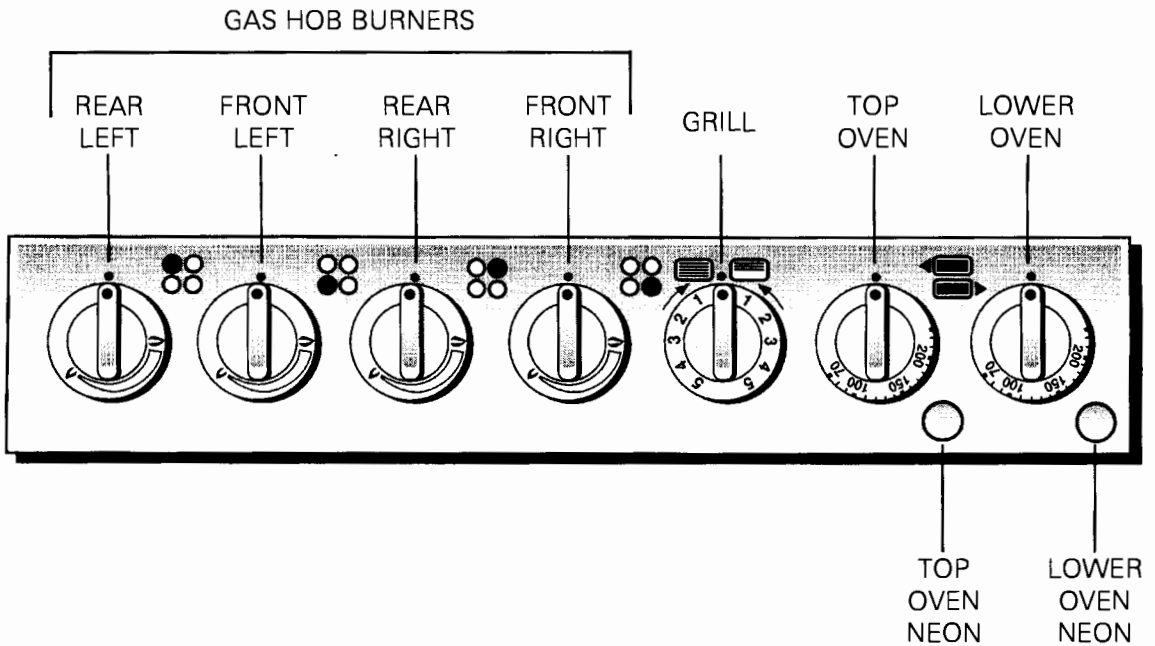


Fig. 5

DESN 511620

- The **GAS HOTPLATE CONTROL KNOBS** can only be rotated anti-clockwise from the **OFF** position.

**Large Flame Symbol - High Setting**  
**Small Flame Symbol - Low Setting**

(See 'HOTPLATE' section).

- The **GRILL ELEMENT KNOB** can be rotated in any direction.

**Clockwise**                      Full on with, both elements on (graduated in red).  
**Anti-clockwise**                Economy grill, front elements only.

- The **OVEN KNOBS** can only be rotated *clockwise* from the OFF position.
- The **OVEN NEONS** illuminate when ovens are switched on. When the temperature required is reached the neon will extinguish.

## GAS HOTPLATE

- The hotplate has four gas burners:
  - rear left** - rapid burner - rated at 3.0 kW
  - front left and rear right** - semi rapid burners - each rated at 1.75 kW
  - front right** - ultra rapid (wok) burner - rated at 3.5 kW
- The semi rapid burners are especially suited for use with small pans and for gentle simmering or poaching.
- All burners have a set simmer position and are easily adjustable.

### TO USE THE HOTPLATE

- To light a hotplate burner, push in the appropriate control knob, hold in and turn anti-clockwise to the large flame symbol.
- Press and hold the control knob in until the burner lights. If electricity is turned off, burner can be lit with a match.
- In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to reignite 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.

### SOME SAFETY POINTS

- Simmering aids such as asbestos or mesh mats are not recommended. They may impede burner performance, damage the pan supports and waste fuel.
- Commercially available foil spillage aids are unnecessary on this cooker.
- Some 'Wok' cooking pans are unstable. Check with the 'Wok' manufacturer before purchasing.
- DO NOT USE** unstable and misshapen pans (e.g. with convex bases) that tilt easily.
- The minimum pan diameter recommended is 120mm.
- Place all pans centrally over the burners.
- Always position pan handles away from the front of the cooker - away from the reach of small children.
- NEVER** leave a chip pan unattended.
- Pans and kettles with concave bases should not be used.



## THE GRILL (TOP OVEN)

- ❑ **THE TOP OVEN DOOR MUST BE KEPT OPEN WHEN THE GRILL IS ON.**
- ❑ **CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away.
- ❑ 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 roasting tin supplied will fit on any of the three shelf positions.
- ❑ Most foods should be cooked on the grill rack in the roasting tin. You can turn the rack 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 shelf for the top oven.

## THE OVENS

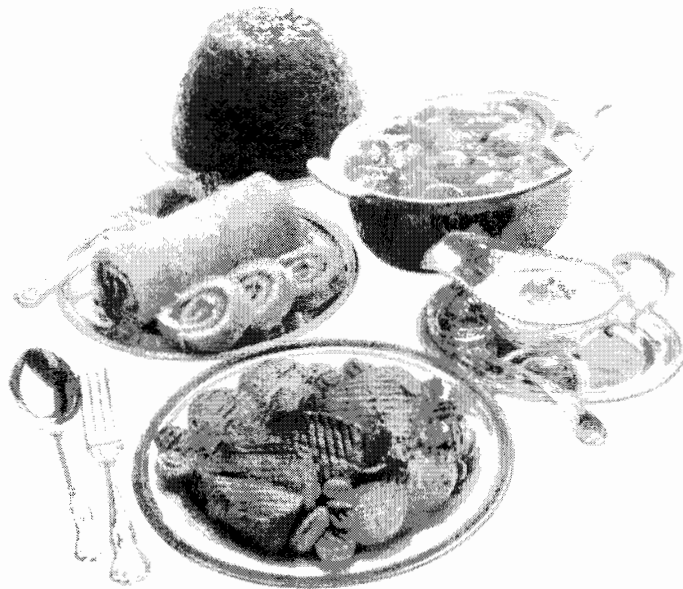
### General

- ❑ Top and bottom ovens are fitted with side and back self cleaning panels.
- ❑ 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.
- ❑ 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.
- ❑ Do not use a tray or tin greater than 30cm x 24cm (12 hole bun tin or swiss roll tray).
- ❑ **The Roasting Tin supplied is not designed to fit in the lower oven.**

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

# Lower Oven (Fan Assisted) Lower Oven (Fan Assisted) • Lower Oven (Fan Assisted)

- The lower oven is fan assisted 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.
- 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 allow for 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.
- 1 kg = 2.2 lb

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>	1 hr 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>			
<b>Shortbread</b>	140	2 or 3	45 - 50 mins
<b>Very Rich Fruit Cake</b>	120 - 130	3	3 - 4 hrs
<b>Fruit Cake</b>	140 - 150	3	1 - 2 hrs
<b>Small Cakes</b>	180	Any	15 - 25 mins
<b>Scones</b>	200	Any	8 - 12 mins
<b>Victoria Sandwich</b>	170	Any	20 - 35 mins
<b>Swiss Roll</b>	200	2	10 mins
<b>Biscuits</b>	170 - 180	Any	10 - 15 mins
<b>Tray Bakes</b>	170	3	25 - 30 mins
<b>Pastries</b>			
<b>Plate Tart</b>	190	2 or 3	25 - 35 mins
<b>Fruit Pie</b>	190	2 or 3	25 - 45 mins
<b>Mince Pies</b>	190	1 & 3	20 - 25 mins
<b>Vol-Au-Vents (frozen flaky)</b>	210	1 & 3	15 - 20 mins
<b>Eclairs/Profiteroles</b>	200	2	20 - 25 mins depending on size
<b>Puddings</b>			
<b>Milk Puddings</b>	140	Any	2 hrs approx.
<b>Baked Sponges</b>	160 - 170	2 or 3	45 - 60 mins
<b>Baked Custards</b>	140	2 or 3	45 - 55 mins
<b>Meringues</b>	90	2 or 3	1.5 - 3 hrs depending on size
<b>Apple Crumble</b>	170	3	30 - 40 mins
<b>Yeast Mixtures</b>			
<b>Bread</b>	200	2 or 3	25 - 35 mins
<b>Rolls and Buns</b>	200	2 or 3	10 - 20 mins
<b>Souffle</b>			
<b>Cheese Souffle (individual)</b>	190	3	20 - 25 mins
<b>Cheese Souffle (Large)</b>	190	3	25 - 35 mins

## CLEANING & CARING FOR YOUR COOKER

- Always switch OFF at mains before cleaning.**
- When cleaning use as little water as possible.**
- Do not use abrasive pads, oven cleaner, or cleaners containing citric acid on enamelled surfaces.**

### Surfaces that require cleaning are:

#### 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.
- 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 may be 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 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.

#### Gas Hotplate

- 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 Fig. 6A, 6B, 6C), and that the burner cap is sitting correctly on the burner head.
- The ignition electrode must not be displaced or damaged otherwise spark ignition will be affected.
- The hotplate top 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 cause damage or discolour the finish:- Pan Supports, Burners Caps, Burner Ring and Burner Heads.
- 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 the pan supports.

#### The Ovens

- Bottom ovens are fitted with side and back panels which are 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 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 cream cleaner or soap impregnated pad.
- DO NOT** 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 plastic knobs.  
A wipe with a damp cloth should be sufficient.



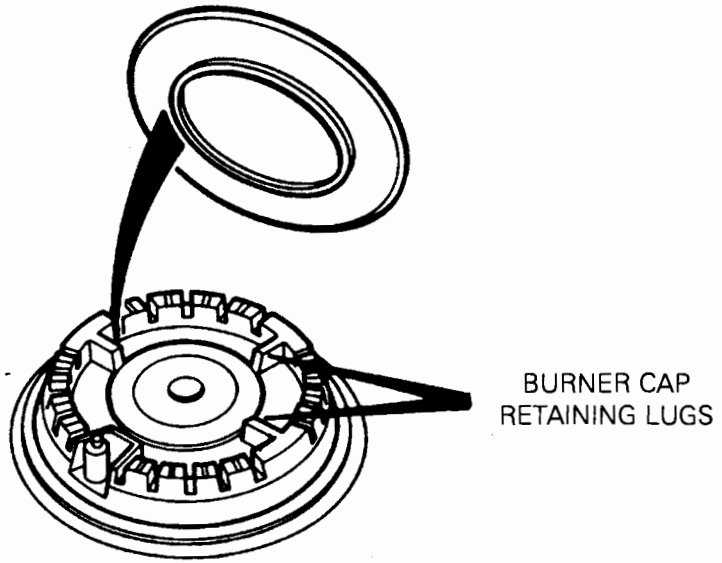


Fig. 6A

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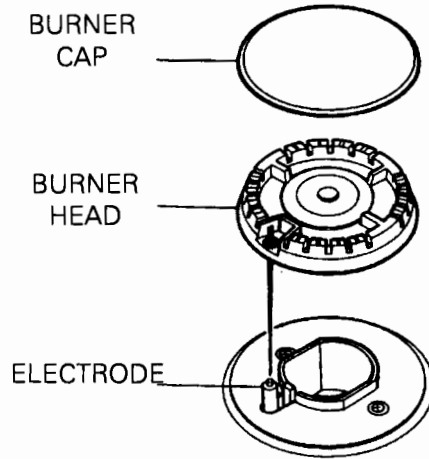


Fig. 6B

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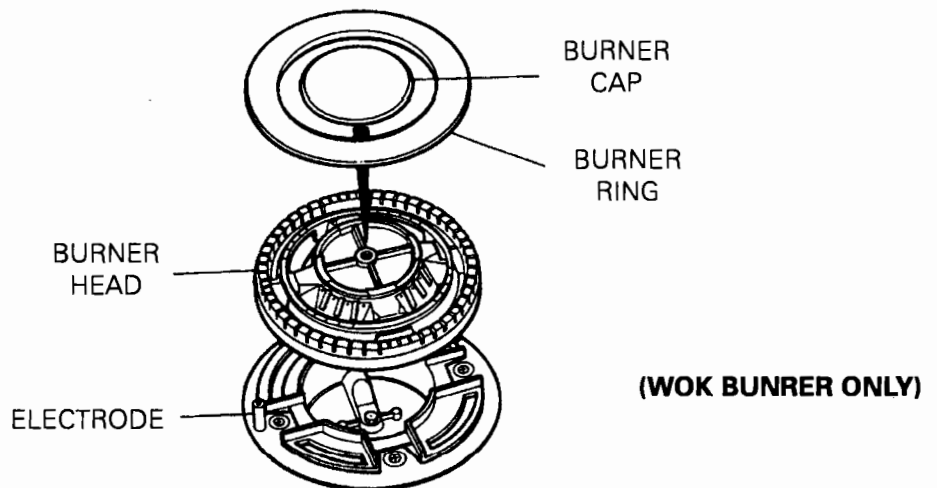


Fig. 6C

DESN 511619

## SERVICING

- In the event of your appliance requiring maintenance, please call Aga Care or contact your authorised distributor.
- Your cooker must only be serviced by a Qualified Engineer from an authorised distributor or Aga Care.
- Do not alter or modify the cooker.
- Only the spares specified by the manufacturer, are to be fitted.