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Electric Cooker

Operating Instructions for Model AELC (2 and 4 Oven)

Consumer Protection Act 1987

As manufacturers and suppliers of cooking and heating products, in compliance with Section 10 of the Consumer Protection Act 1987, we take every care to ensure, as far as is reasonably practicable, 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.

The Aga Electric Cooker accepts a heat charge nightly and operates automatically without attention by the User. In order to use your Aga most effectively, the following points should be carefully observed:

1. Close the insulating lids whenever the hot plates are not in use.
2. Clean the hot plates regularly with the wire brush.
3. Use only utensils with flat machined bases to make perfect contact with the hot plates.

Accessories

The following accessories are provided with the Cooker:-

- 1 - Large meat tin
- 1 - Half size meat tin
- 1 - Plain shelf
- 1 - Toaster
- 1 - Grid oven shelf
- 1 - Wire brush

You will also receive a one year guarantee and registration card together with a Cookery Book.

How the Aga Electric Cooker Works

The Aga is an electric heat storage cooker: the cooker heater core accepts an electrical power charge overnight to heat the core up to 750°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 anytime of the day.

When Cooker, any decrease in the Roasting Oven temperature will automatically switch **ON** a fan which circulates the air inside the cooker through the core, extracting heat and transferring it to the hotplates and ovens until the correct oven temperature is re-established.

Oven cooking smells are vented away by the manual depression of the Oven Vent Fan Switch on the front face of the right-hand shroud, behind the Simmering Plate Insulating Cover.

The Switch Knob illuminates green to indicate the fan is operating, and it will run continuously until the Switch Knob is released and the green light extinguishes.

Electrical Supply

A 240V AC electrical supply is required to operate the cooker. The maximum power input is 6.02kW.

Charging Periods

Your cooker has been designed to accept overnight power charges from the Economy 7 meter at a preferential cost rate. Charging normally takes place over 7 hours after which no further power will pass to the heater core at this preferential rate. The 7 hour charge is

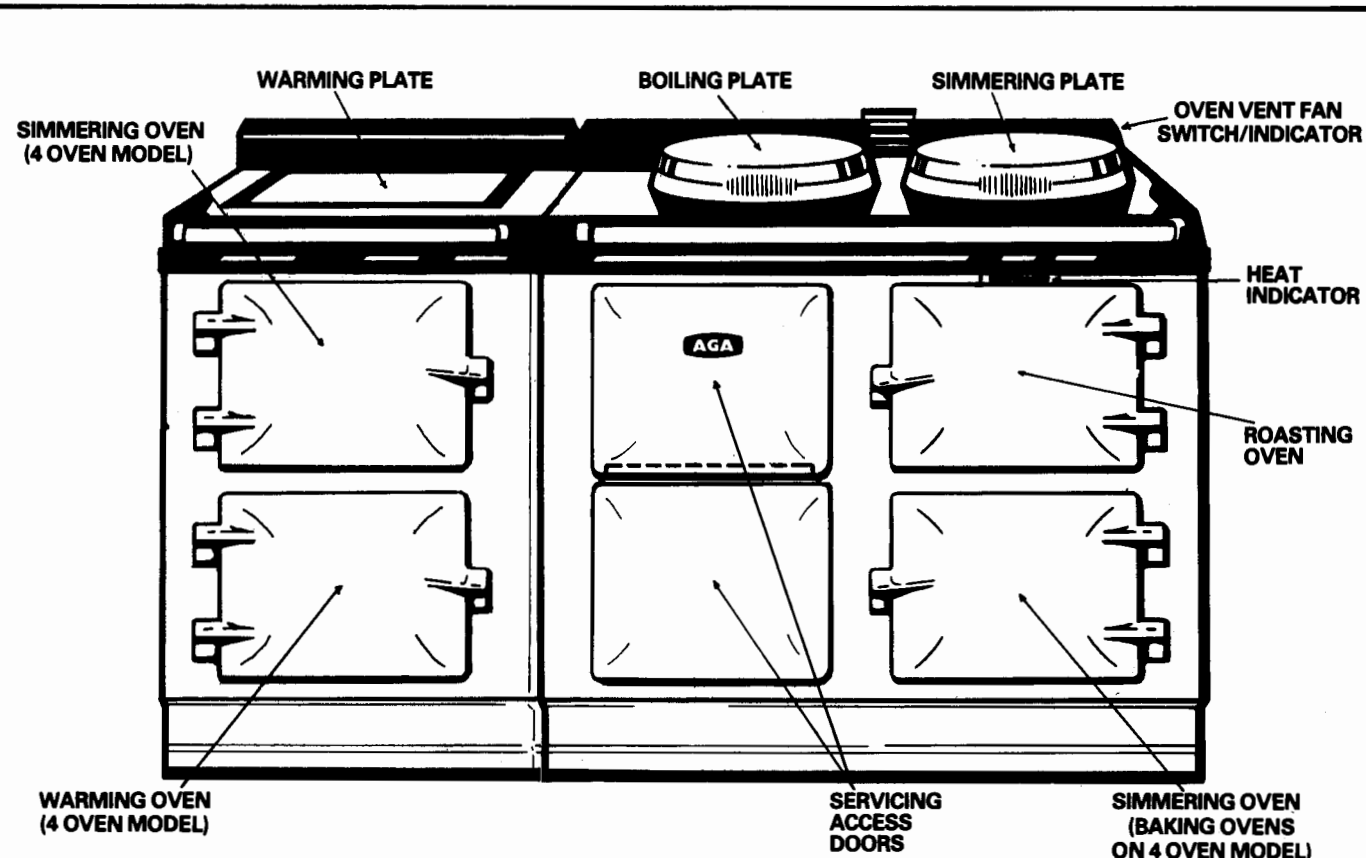


Fig. 1

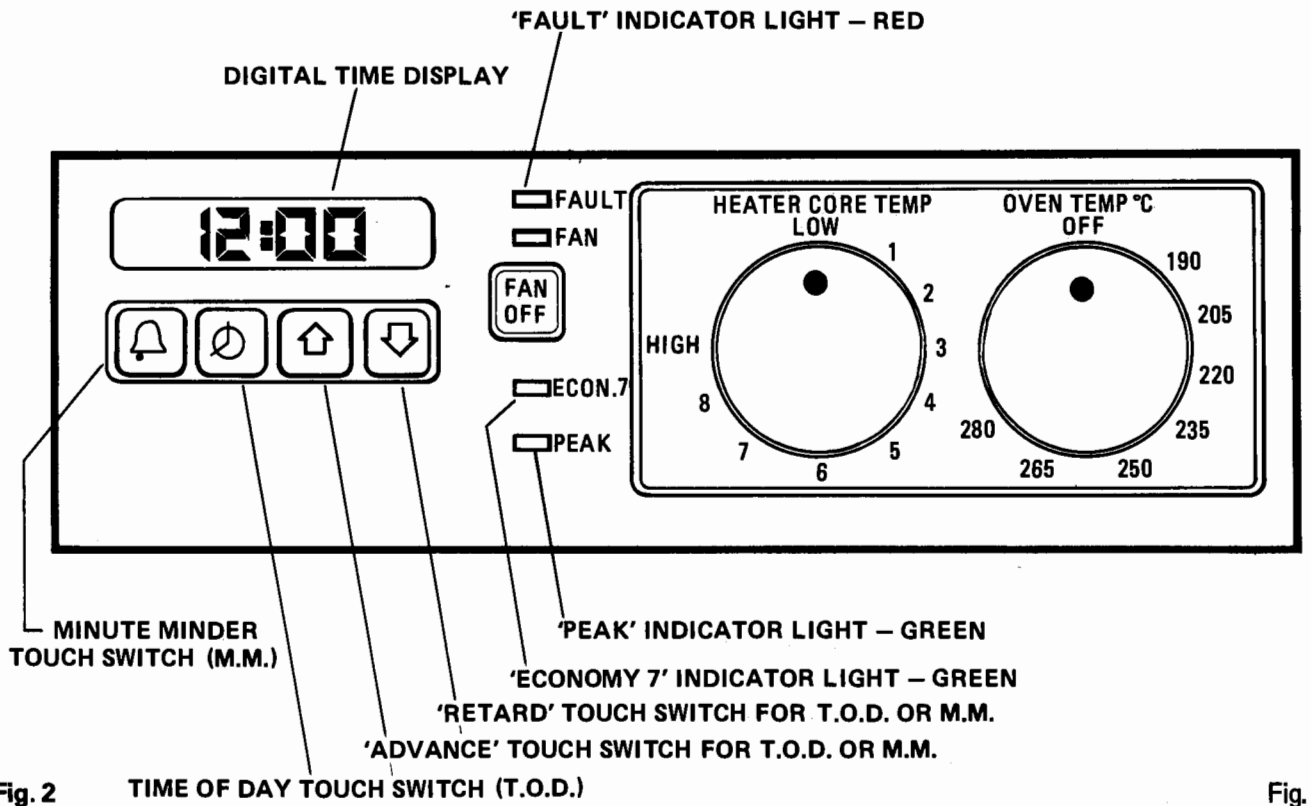


Fig. 2 TIME OF DAY TOUCH SWITCH (T.O.D.)

Fig. 2

normally sufficient for most cooking needs, but in the event of abnormal cooking loads, the fall in the temperature of the heater core below 400°C will result in an automatic power charge from the normal Peak Tariff electrical supply until the minimum core temperature of 400°C is restored.

Operational Mode of Oven Vent Fan

2 Oven Model Cooking

Venting the Roasting Oven, automatically vents the Simmering Oven, whilst cooking is processed, normally in the day.

Overnight simmering cooking in the Simmering Oven, may require the vent fan operative overnight, and this should be operated before retiring, and switching **OFF** next morning.

This will provide venting facilities, and maintain a steady cooking temperature.

4 Oven Model Cooking

Venting the Roasting Oven, automatically vents the Baking Oven, whilst cooking is processed, normally in the day.

Overnight simmering cooking in the Simmering Oven can be carried out and does not require the facilities of the oven vent fan.

The Cooker Controller

Located and mounted on the wall adjacent to the cooker, housing the following controls:-

Economy 7 Indicator

During the overnight 7 hour charge, this display neon lamp will be illuminated **green** to confirm charge time is being used and will switch **OFF** when the overnight charge time period expires.

Peak Tariff Indicator

Extreme abnormal cooking loads may result in the core temperature falling below 400°C which is the minimum temperature allowable to obtain an acceptable cooker

performance. In such an event, the Peak Tariff display neon lamp will be illuminated **green** to confirm the normal daytime power charge is being used to restore the core temperature to 400°C. Upon reaching the temperature, the lamp will switch **OFF**.

Heater Core Temperature Core

This control is set by the installer, at position **HIGH** to maintain the heater core temperature in normal use. In the summer, the control can be adjusted to position 2 if required which will reduce the temperature of the heater core and result in less heat being stored by the core.

NOTE: WHEN THE CONTROL OPERATES AT POSITION 2 UNDER SUMMER CONDITIONS, ANY HEAVY CHARGE OF COOKING IN THE FOLLOWING DAY MAY RESULT IN THE PEAK TARIFF DISPLAY INDICATOR ILLUMINATING IN THE SAME EVENING WHICH MEANS THE SETTING IS TOO LOW. ADVANCE THE CONTROL KNOB TO POSITION 3 BEFORE RETIRING TO AVOID PEAK TARIFF CHARGING AND COST THE FOLLOWING DAY.

Oven Temperature Control

This control will vary the temperature of the cooker within certain limits and the knob should be set at 240°C. Two days after commissioning, a knob setting should be found that enables the cooker to operate at the correct working temperature (See Heat Indicator). The oven will then operate automatically on this setting to restore the cooker to the correct cooking temperature after use.

Fault Sensor Indicator

Under normal operating conditions, this indicator will not be illuminated. An illuminated **red** indicator light means a malfunction of the heater core thermocouple (oven circuit failure) with no power charge available to the heater core. Should such a condition arise, consult your Aga Distributor immediately advising him of this condition.

Digital Clock Timer

Is connected permanently to the power supply and provides a "minute minder" facility with an audible signal as well as a digital display of the time of day. The graphical display below the digital time display are touch switches which only require the minimum of finger pressure to activate.





How to Use Timing Facilities

Digital Time Display

This consists of fluorescent display of four digits, each pair separated by a colon (:).

The time display covers a period of 12 hours only with the upper colon dot on display, advising that it is 'past noon' and no colon indication given 'before noon'.

Below the display are four touch switches, each marked with different graphic symbols and are indicated as follows:

- | | | |
|-------------------------------------|---|--------|
| 1. Minute Minder (MM) – |  | Symbol |
| 2. Time of Day (TOD) – |  | Symbol |
| 3. 'Advance' switch for TOD or MM – |  | Symbol |
| 4. 'Retard' switch for TOD or MM – |  | Symbol |

Set the Correct Time

When power is applied the digital display will show a flashing '12:00'. Touch the Time of Day symbol to start the clock running and cancel the flashing. To obtain the correct time setting, the 'Advance' or 'Retard' symbol must be touched within 5 seconds of the release of the Time of Day symbol.

Failure to touch either 'Advance' or 'Retard' symbols within 5 seconds will result in this facility being automatically cancelled.

Minor Adjustment of Timing Display:-

Momentarily touching the 'Advance' or 'Retard' symbols will increase/decrease the display by one minute.

Medium Adjustment of Timing Display:-

Touch and hold the symbol for up to 5 seconds will change the display for forty display minutes or 8 displayed minute each second of touch/hold.

Extended Adjustment of Timing Display:-

Continuous touch holding of the same symbol after 5 seconds, will change the display rate to 50 minutes each second of touch.

Once removed any further display changes must be preceded by touch of the Time of Day symbol.

DO NOT TOUCH MORE THAN ANY ONE SYMBOL AT A TIME, A VALID TOUCH CONTACT WILL RESULT IN A FOLLOWING BUZZER 'BLEEP'.

To Set Minute Minder

The Minute Minder can only be set to 9 hours 59 minutes in advance and not before zero minutes and is intended to provide an audible signal following a cooking period.

Touch the Minute Minder switch symbol where an unset or times out facility will display the digits '000'. The display will last 5 seconds before reverting back to the digital time display none of which will be affected by this pause.

Decide on the advance setting, then again touch the Minute Minder switch symbol. Within 5 seconds, touch the 'Advance' symbol until the required setting is displayed.

NOTE: FOLLOW THE EXACT PROCEDURE AS INDICATED WHEN SETTING THE DIGITAL TIMER

From the moment the touch switch is operated, timing starts and the lower dot of the colon will be in display. When the Minute Minder is timed out, the lower colon dot will flash and an audible buzzer will sound off in synchronism with it.

To cancel the audible buzzer, the Minute Minder must be touched whereupon the buzzer will stop, the lower dot of the colon will cease to display and the Minute Minder will display '000'.

To cancel the Minute Minder when in a set or timed position, it will be necessary to set the display to zero. Touch switching the Minute Minder symbol during timed in periods will display the outstanding time left and will last 5 seconds before reverting back. Over 'Advanced' settings should be corrected by using the 'Retard' touch switch symbol.

Heat Indicator

The heat indicator above the Roasting Oven door has three sections – black, silver and red. When the mercury is on or about the black line in the silver section, the cooker is at its correct working temperature.

The purpose of the heat indicator is to show whether or not the cooker as a whole contains the full amount of stored heat and it should therefore only be referred to first thing in the morning or after a period of two hours during which no cooking has been done.

General Cleaning

All that is needed to keep the vitreous enamelled surfaces of the Aga bright and clean is a daily rub over with a damp cloth, and, maybe a little soapy water, followed by a clean, dry duster.

If milk or fruit juice, or anything containing acid, is spilt on the top plate be sure to wipe off immediately, also clean off any condensation streaks on the front plate around oven doors or the vitreous enamel may be permanently discoloured. The linings of the insulating lids and oven doors may be cleaned with a soap 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 insulation material, and this may be damaged by excessive moisture.

The Roasting Oven keeps itself clean and merely needs to be brushed out occasionally with a long-handled stiff brush. The Simmering Oven/Baking Oven may also be cleaned with a stiff brush and a damp, soapy cloth. The wire brush is provided for cleaning the hotplates.

Service

Arrangements should be made with your Aga Distributor when service is necessary.