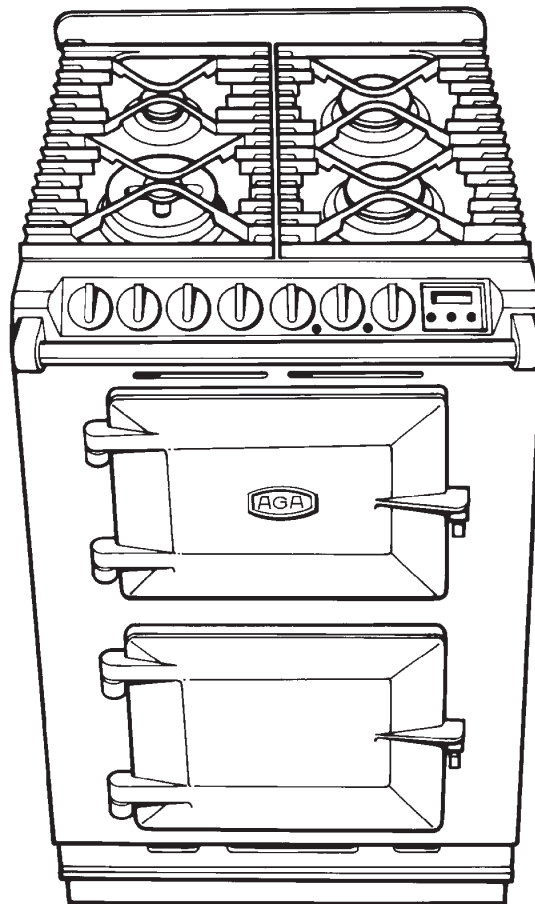




AGA FOUR-TWO SERIES OWNERS MANUAL (NG & LPG)



DESN 513534

Comprising Servicing, Installation & Users Instructions & Cooking 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

CE For use in GB and IE

11/10 EINS 513502

CONTENTS

SECTION	PAGE
INSTALLATION SECTION	3
INSTALLATION	4
TECHNICAL DATA	5
FITTING AND PRODUCT DIMENSIONS	6
ELECTRICAL CONNECTION	7-8
CONNECTING TO GAS	9-11
COOKER STABILITY	11
LEVELLING & MOBILITY WHEELS	12
FITTING OF HOTPLATE CASTING & PAN SUPPORTS	13-16
SPLASHBACK	17
USERS GUIDE	18
GENERAL INFORMATION	19
HEALTH & SAFETY	20
PRODUCT VIEW	21
CONTROL PANEL	22
SETTING UP THE COOKER FOR USE	23
GAS HOTPLATE	24-25
TO FIT PAN SUPPORTS	26
ASSEMBLY OF BURNERS	27-28
THE GRILL	29
THE OVENS	30
HOW TO USE THE OVEN SHELVES	31
OVEN COOKING GUIDE	32
CONVENTIONAL OVEN COOKING	33-34
FAN OVEN COOKING	35-36
THE AUTOMATIC COOKING CONTROL	37
SETTING THE AUTOMATIC COOKING CONTROL	38
SETTING THE MINUTE TIMER	39
CLEANING & CARING	40-42
SERVICING SECTION	43
SERVICING	42-52
WIRING DIAGRAM	53

Installation

Section

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.

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 (TYPE 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 AT THE BASE OF THE APPLIANCE.

This appliance is not connected to a combustion products evacuation device. It must 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). 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 tightness.

WARNING: THIS APPLIANCE MUST BE EARTHED.

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

The Four-Two is supplied from the manufacturers as a fully tested chassis construction. Hot plate, doors, splashback, pan supports and handrail are assembled during installation.

TECHNICAL DATA

HOTPLATE

NATURAL GAS G20 - (APPLIANCE CATEGORY I_{2H})

	L.H.F. WOK	R.H.F.	R.H.R.	L.H.R.
BURNER TYPE	ULTRA-RAPID	RAPID	RAPID	SEMI-RAPID
MAXIMUM HEAT INPUT	4.5 kW	3.0 kW	3.0 kW	1.75 kW
INJECTOR MARKING				
INNER	0.66	116	116	097
OUTER	1.00	-	-	-

PRESSURE POINT POSITION: LEFT HAND REAR 1.75 kW INJECTOR

PRESSURE SETTING: 20mbar - NG

BURNER IGNITION: H.T. SPARK

G30/G31 - (APPLIANCE CATEGORY I₃₊)

	L.H.F. WOK	R.H.F.	R.H.R.	L.H.R.
BURNER TYPE	ULTRA-RAPID	RAPID	RAPID	SEMI-RAPID
MAXIMUM HEAT INPUT	4.0 kW (287 g/h)	3.0 kW (215 g/h)	3.0 kW (215 g/h)	1.75 kW (125 g/h)
INJECTOR MARKING				
INNER	0.46	85	85	65
OUTER	0.66	-	-	-

PRESSURE POINT POSITION: LEFT HAND REAR 1.75 kW INJECTOR

PRESSURE SETTING: PROPANE (G31) - 37 mbar BUTANE (G30) - 28 mbar

BURNER IGNITION: H.T. SPARK

ELECTRIC GRILL AND OVENS

TOP OVEN POWER RATING - 2.2 kW

GRILL ELEMENT - POWER RATING 2.25kW

LOWER OVEN (FAN) - 2.0kW

TOTAL OUTPUT - 4.2 kW

230V 30 AMP POWER SUPPLY

This is a CLASS 1, type X appliance.

The data plaque is located on a pull out plate - lower front of appliance (See Fig. 10, Page 21).

WEIGHT OF APPLIANCE : 140 kg

FITTING AND PRODUCT DIMENSIONS

Any side wall above the cooker on either side shall be not less than 60mm horizontally from the cooker (Fig. 1).

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.

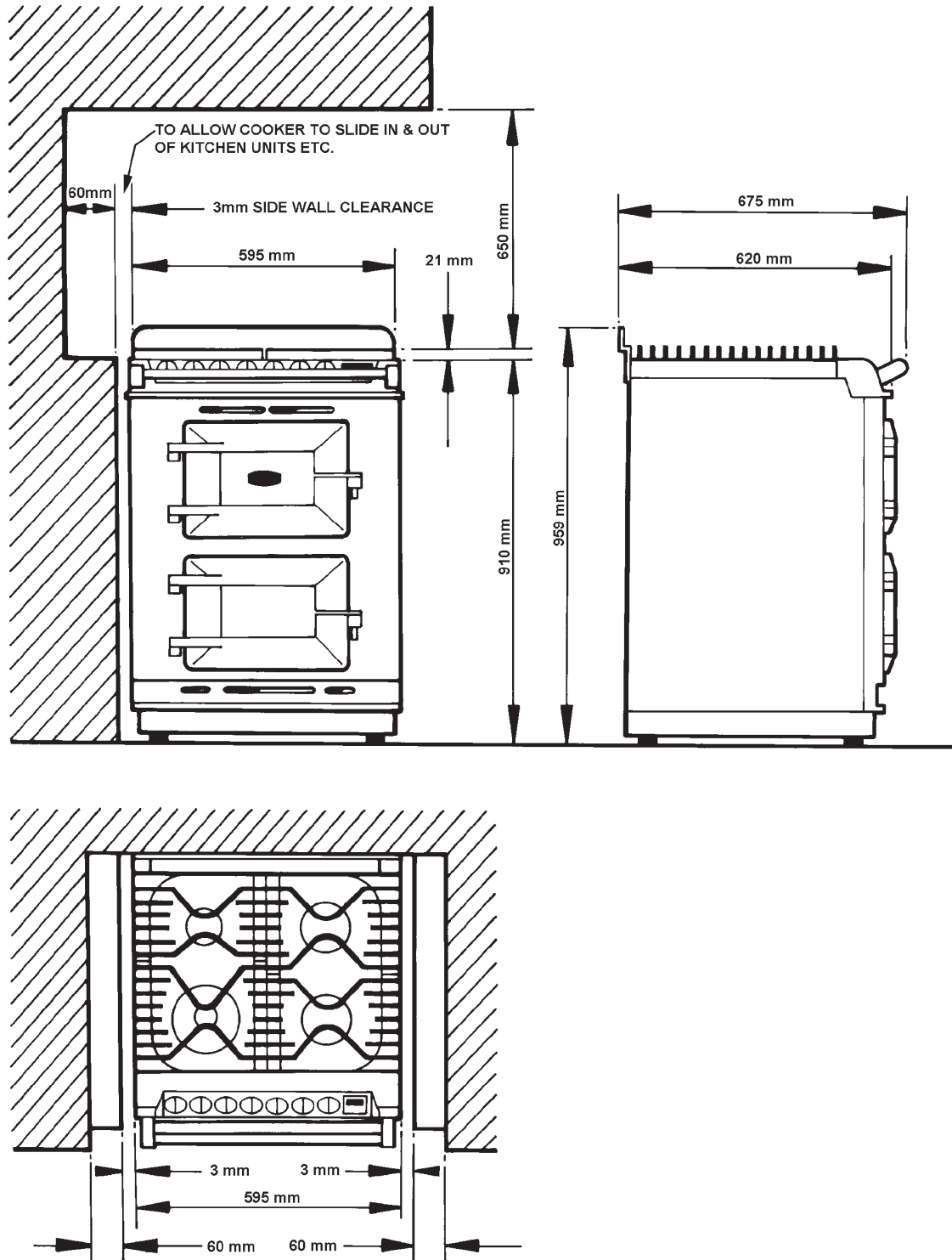


Fig. 1

ELECTRICAL CONNECTION

ELECTRICAL CONNECTION IS LOCATED AT THE TOP RIGHT HAND SIDE OF THE APPLIANCE, BEHIND SIDE PANEL. DURING INSTALLATION REMOVE THE RIGHT HAND SIDE PANEL TO CONNECT ELECTRICAL SUPPLY.

Remove 6 screws securing side panel to gain access to mains terminal. See Fig. 3 for location of cover.

Remember that the mains electrical cable must be routed through the grommet at the rear right hand side of the cooker near the top, before connecting to the mains terminal connection.

REFER TO FIG. 2 for wire connection to appliance.

Remember that an excess of cable length is required inside the cooker to allow for possible servicing of the spark generator.

Remember that an excess of cable length is required behind the cooker for the withdrawal of the cooker from between the kitchen units etc.

SINGLE PHASE CONNECTION - The cooker requires a 30amp 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 6mm² cable to comply with the latest editions of the local and national wiring regulations.

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

Replace the right hand side panel once electrical connection has been made and replace fixing screws.

NOTE: Ensure that the insulation card covering the mains terminal is in place, between the side panel and mains terminal.

SINGLE PHASE CONNECTION - MINIMUM 6mm² CABLE AND MUST COMPLY WITH THE LATEST EDITIONS OF LOCAL AND NATIONAL WIRING REGULATIONS.

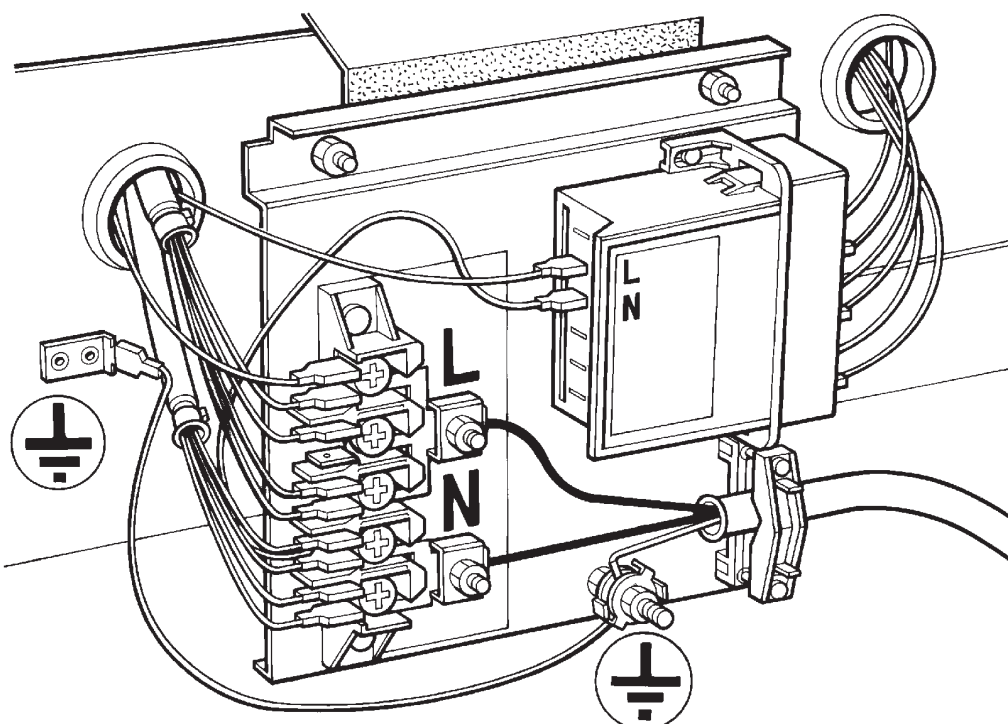


Fig. 2A

DESN 513312

THREE PHASE CONNECTION - MINIMUM 2.5mm² CABLE AND MUST COMPLY WITH THE LATEST EDITIONS OF THE LOCAL AND NATIONAL WIRING REGULATIONS.

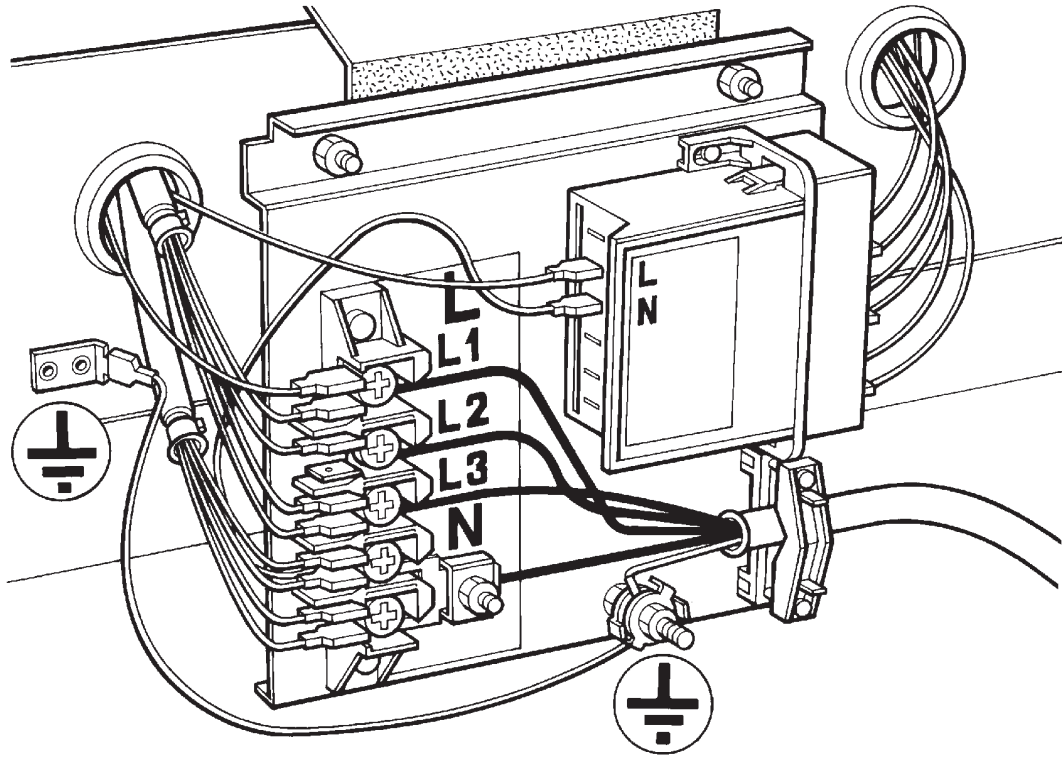


Fig. 2B

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CONNECTING TO GAS

To allow ease of servicing and cooker mobility, an approved flexible 4ft (1.2 metres) hose should be fitted. 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 right hand side of the cooker.

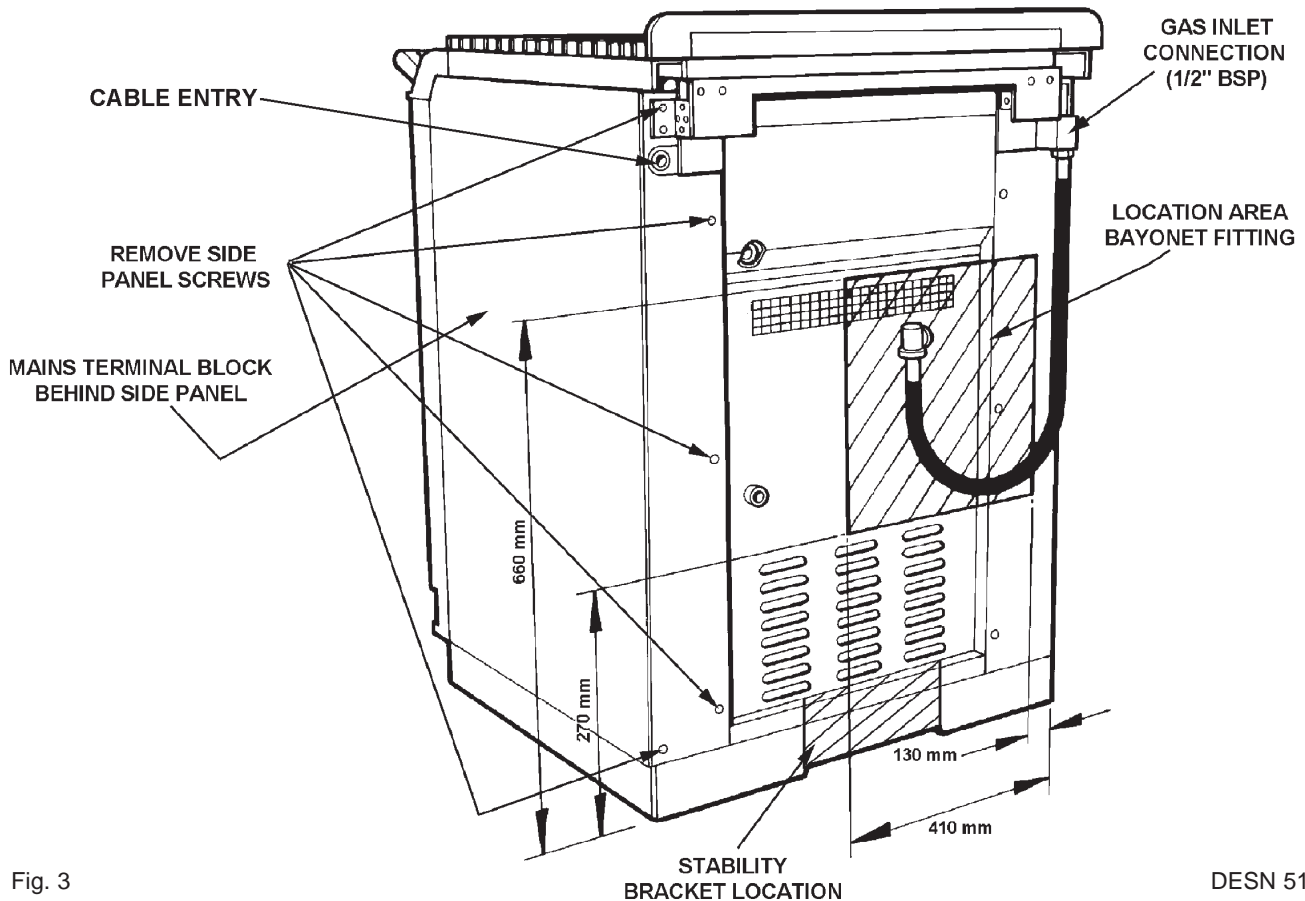


Fig. 3

DESN 513505

The gas bayonet connector must be fitted to the wall in the shaded area dimensioned in Fig. 4. Take into account that it must be possible to pull the cooker forward sufficiently for servicing. Ensure flexible hose is not trapped between cooker back panel and rear wall. Ensure hose is routed within the shaded area and away from shielded oven vent. The flexible hose must be in accordance with the relevant standards.

IMPORTANT: THE GAS SUPPLY CONNECTION AT THE WALL MUST NOT PROJECT OUT FROM THE WALL BY MORE THAN 45MM, SO THAT IT DOES NOT FOUL WITH THE BACK OF THE COOKER.

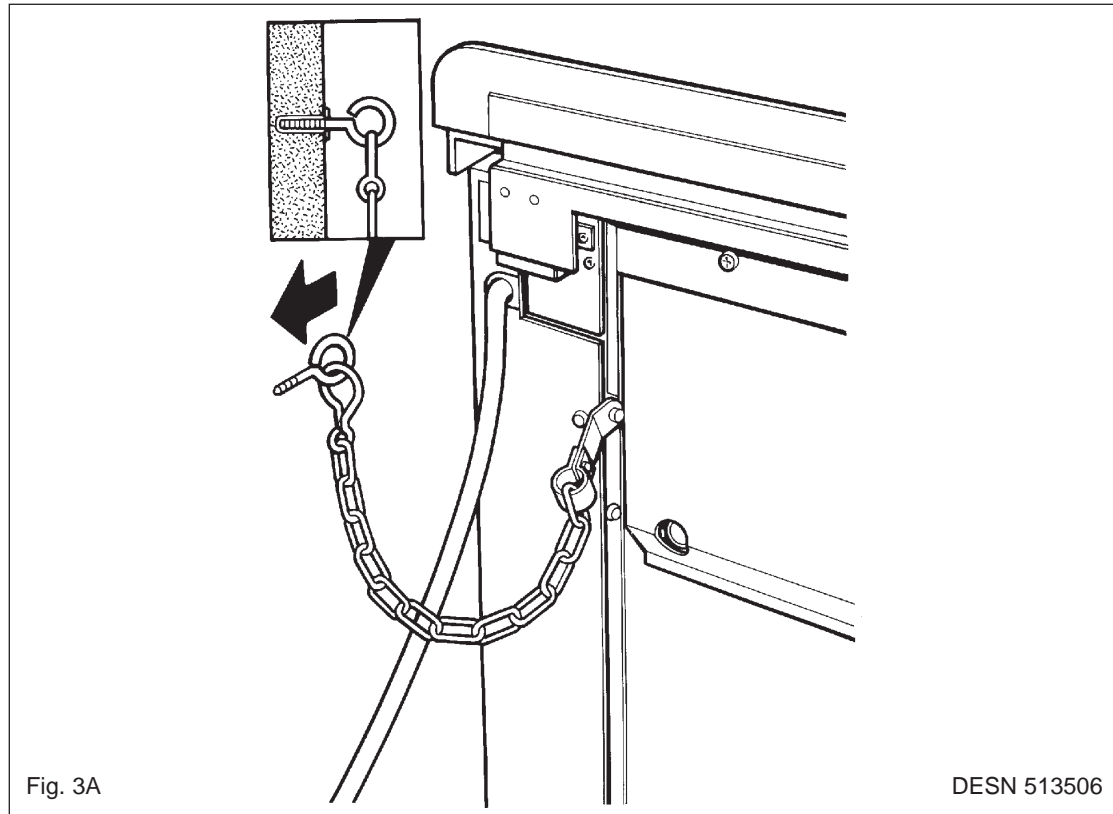
Check for gas tightness after connecting the appliance.

FLEXIBLE HOSE

The flexible hose must be suitable with the type of gas being used. LPG hoses carry a red stripe, band or label. If in doubt ask your supplier.

COOKER STABILITY

A stability bracket shall be secured firmly to the fabric of the building, when the appliance is connected to the gas supply by a flexible hose. For positioning of bracket (See Fig. 3). A safety chain must also be anchored firmly to the wall and cooker to prevent the flexible hose from straining, when the cooker is withdrawn for servicing. When fitting a stability bracket and chain refer to shaded area shown in Fig. 3 and Fig. 3A.



POSITION OF GAS BAYONET ON WALL (locate in shaded areas)

IMPORTANT: THE GAS SUPPLY CONNECTION AT THE WALL MUST NOT PROJECT OUT FROM THE WALL BY MORE THAN 45MM, SO THAT IT DOES NOT FOUL WITH THE BACK OF THE COOKER.

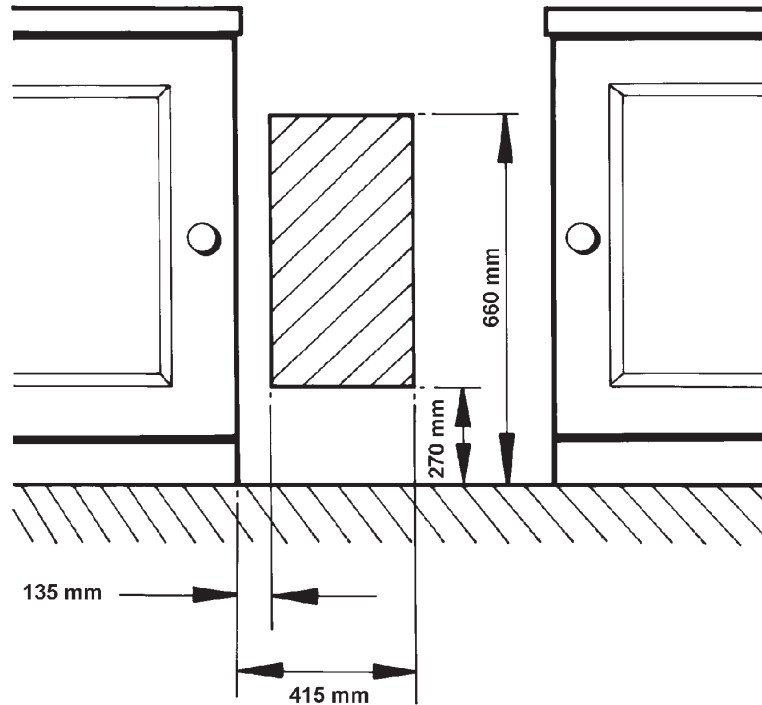


Fig. 4

DESN 513507

PRESSURE TESTING

The pressure test point is situated under the burner cap on the 1.75 kW semi-rapid burner. It is a combined test nipple/injector.

Push the pressure gauge flexible tube over the test nipple/injector. With the wok burner fully assembled, light the burner by pushing in the appropriate control knob, and turning it anti-clockwise to the inner full flame position. Press the knob until the gas ignites, then hold for a further 3 seconds. Once the flame is stable, turn the knob to the inner and outer full flame position.

With the wok burner alight, push and turn the control knob for the rear left hand 1.75 kW burner to the full flame position. Hold the control knob down and take the pressure reading.

For Natural gas appliances, the pressure should be (nominal) 20mbar (8 inches water gauge).

For LPG appliances, the pressure should be G30/28 mbar or G31/37mbar.

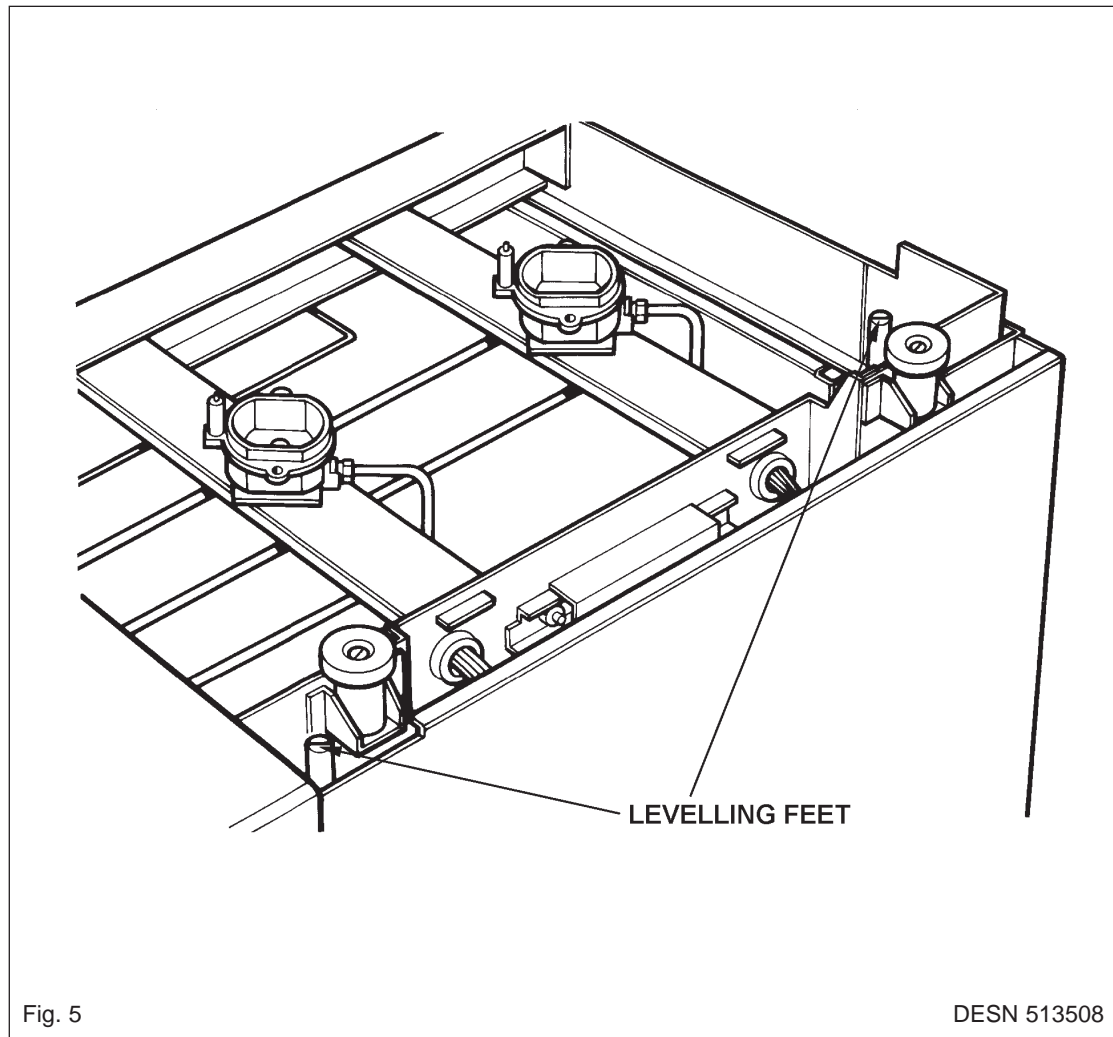
Turn off the gas taps, disconnect the pressure gauge and refit the burner cap on to the 1.75 kW burner.

LEVELLING AND MOBILITY WHEELS

INSTALLATION/LEVELLING

The cooker is fitted with mobility rollers, two at the rear and two at the front.

The Four-Two is designed to stand on a flat and level surface, however, any unevenness may be overcome by adjusting the four levelling feet, one at each corner of the base plate. The adjusting screws are accessed by removing left and right hand hotplate castings (See section 'To Remove Hotplate Castings - Servicing Section Page 45). To raise the cooker turn screw clockwise, to lower turn screw anti-clockwise.



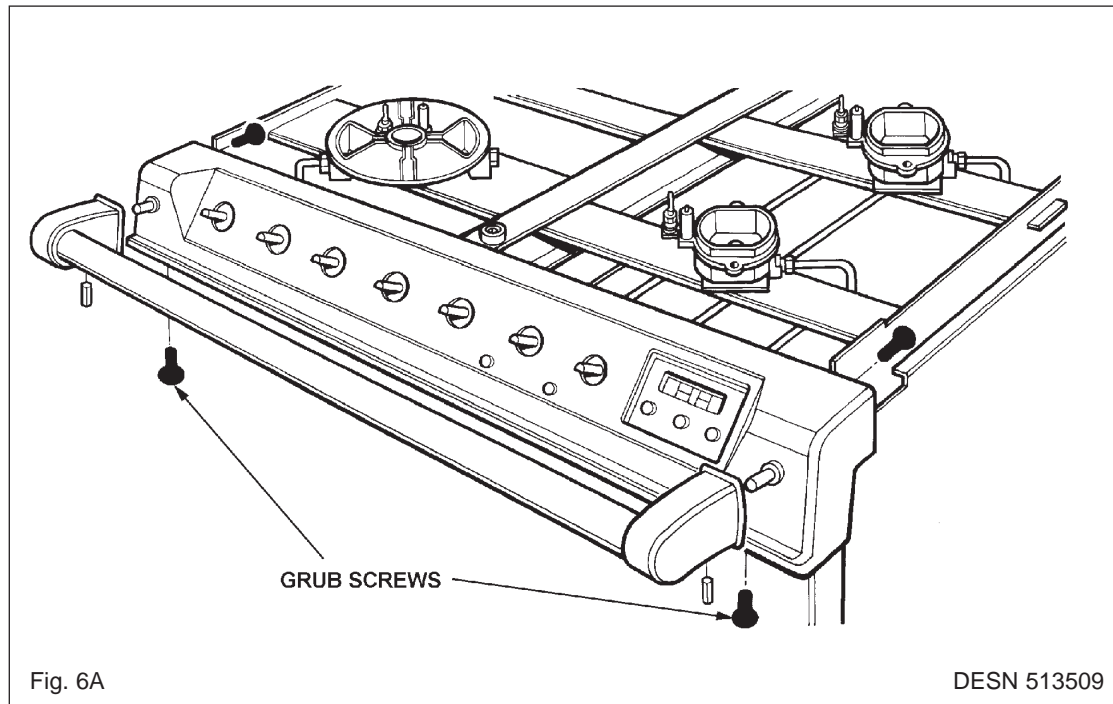
There are rollers on the base of the cooker to allow for positioning.

When the cooker is in the correct position the four levelling feet can be adjusted to level the cooker. **THE FEET MUST BE LOWERED ENOUGH TO PREVENT THE COOKER ROLLING OUT OF POSITION.** (See Fig. 5)

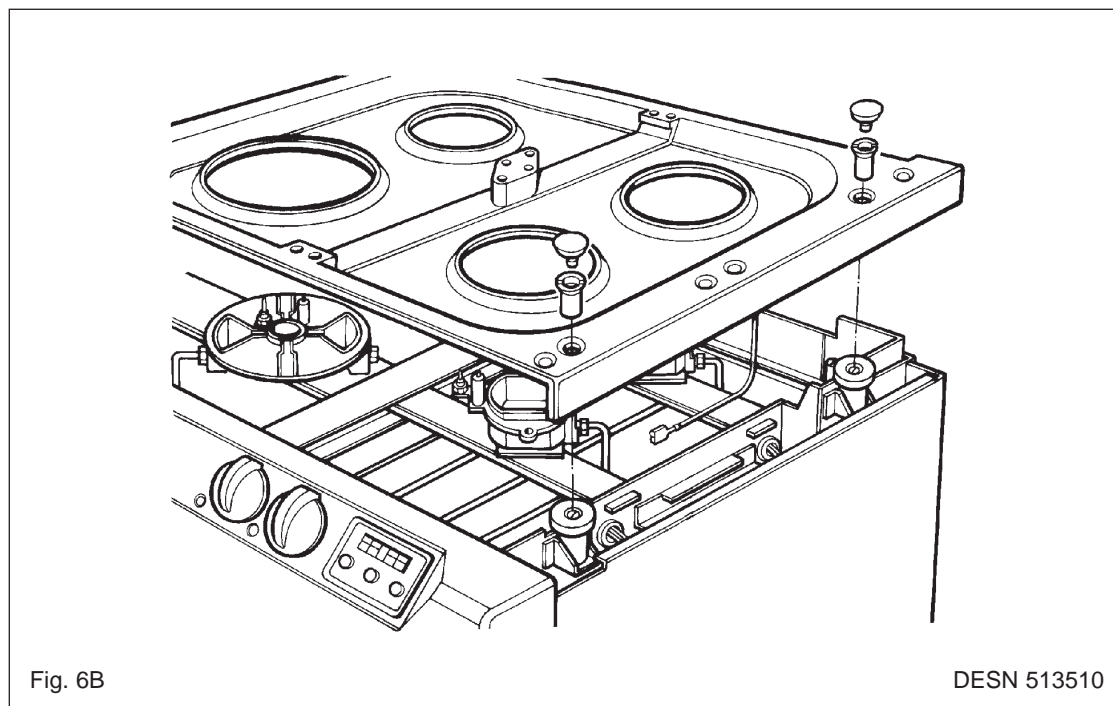
FITTING OF HOTPLATE CASTING AND PAN SUPPORTS

HOTPLATE CASTINGS

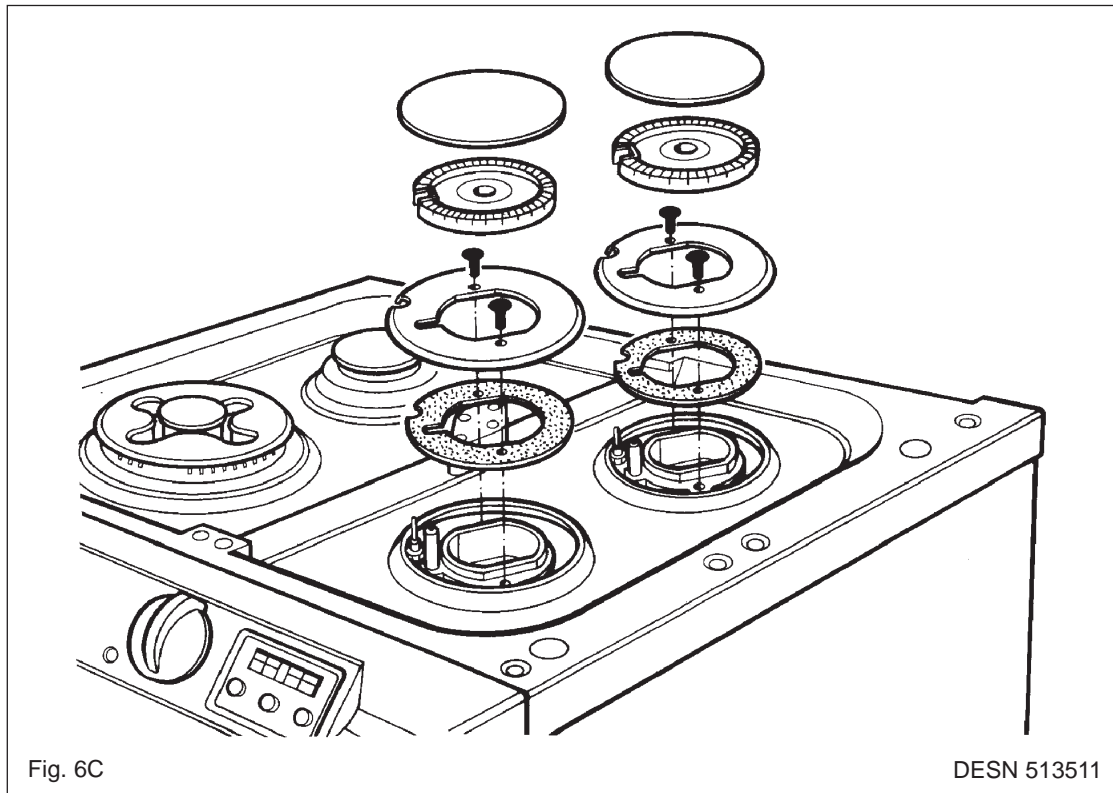
1. Attach earth cable from LH casting to cooker chassis and located over burner bodies. Repeat for RH casting and ensure that the gasket is fitted where the castings overlap. Ensure that earth cables are attached. (See Fig. 6A)



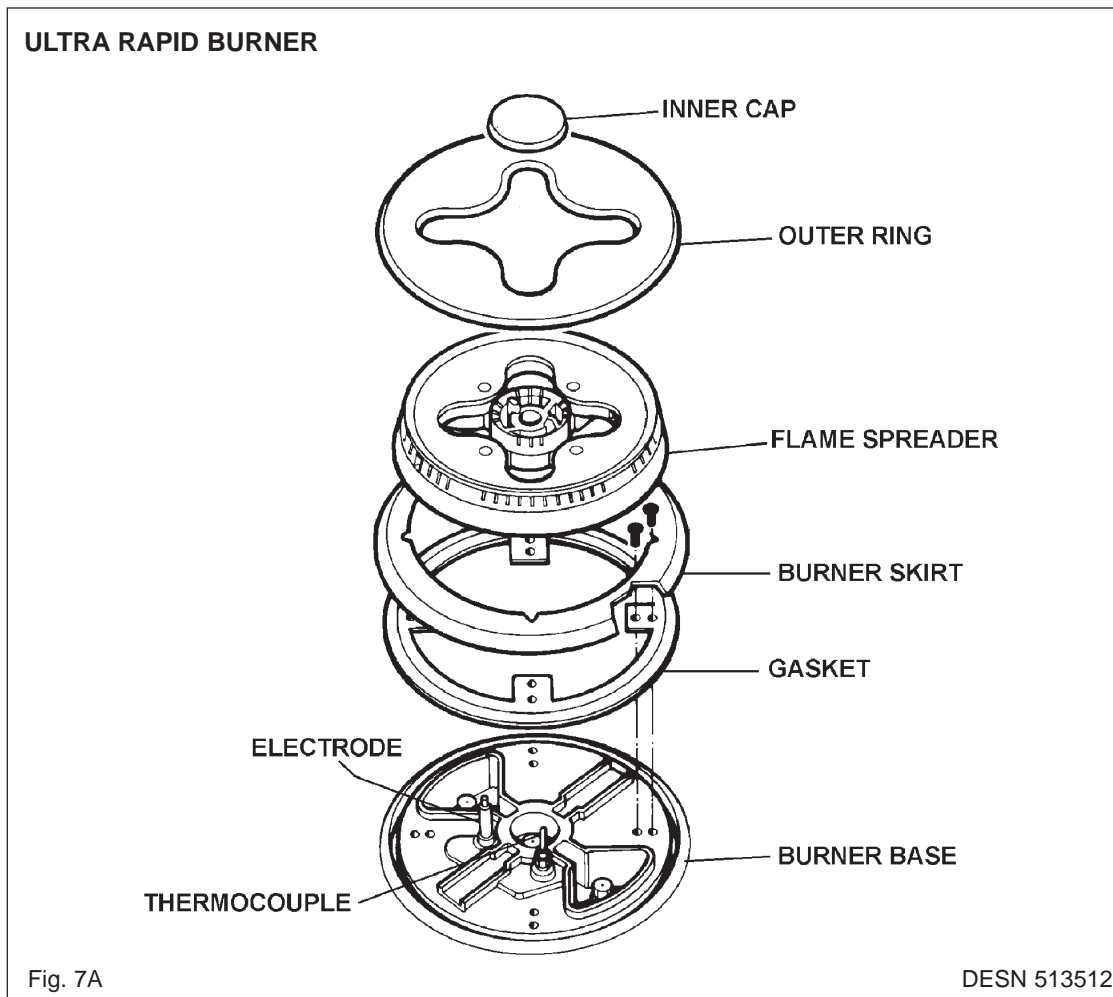
2. Secure castings using 4 profiled fixing nuts. **DO NOT OVERTIGHTEN.** (See Fig. 6B).



3. Fit and secure four burner rings using M4 screws on rear left hand, front right hand and rear right hand burners. Use 4 M4 x 8mm screws on front left hand burner. (See Fig. 6C)



4. Position burner caps onto burner bodies. (See Figs. 7A, 7B, & 7C).



ASSEMBLY OF RAPID AND SEMI-RAPID BURNERS

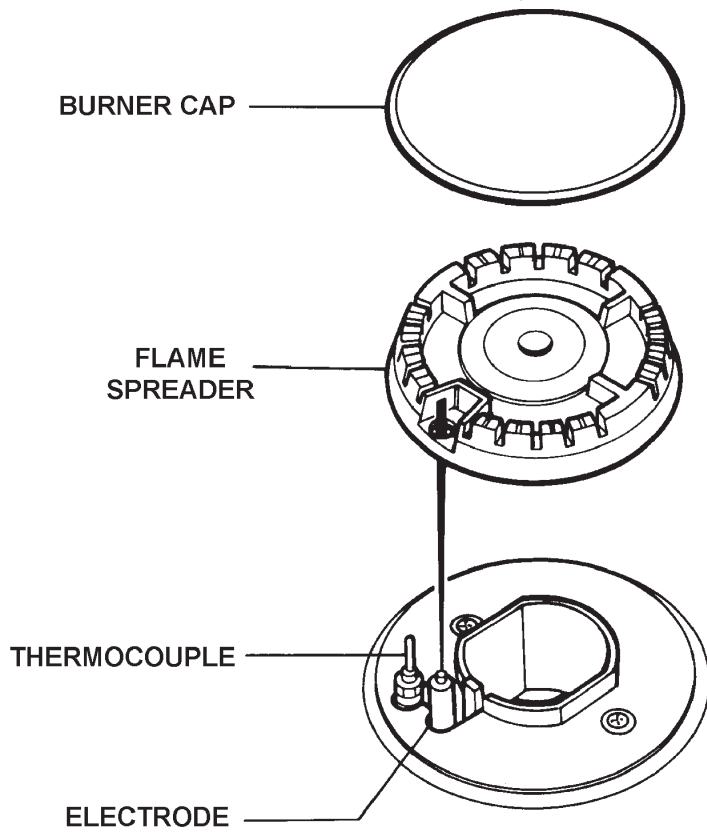


Fig. 7B

DESN 513513

FITTING BURNER CAP - RAPID AND SEMI-RAPID BURNERS

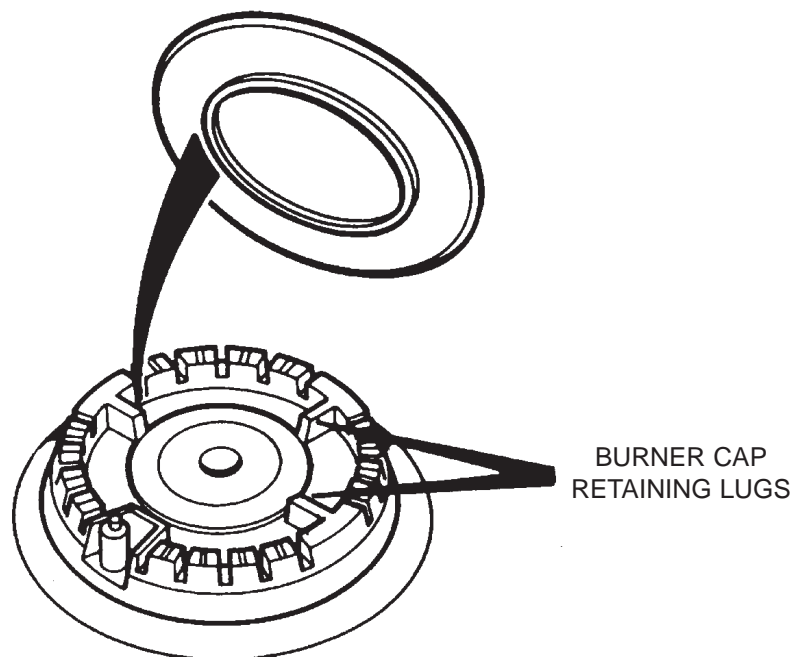


Fig. 7C

DESN 511617

5. Fit the pan supports in the following order The pan supports are marked on the underside to correspond to the markings below. The pan supports must locate in the recesses in the hotplate casting. (See Fig. 8A & 8B)

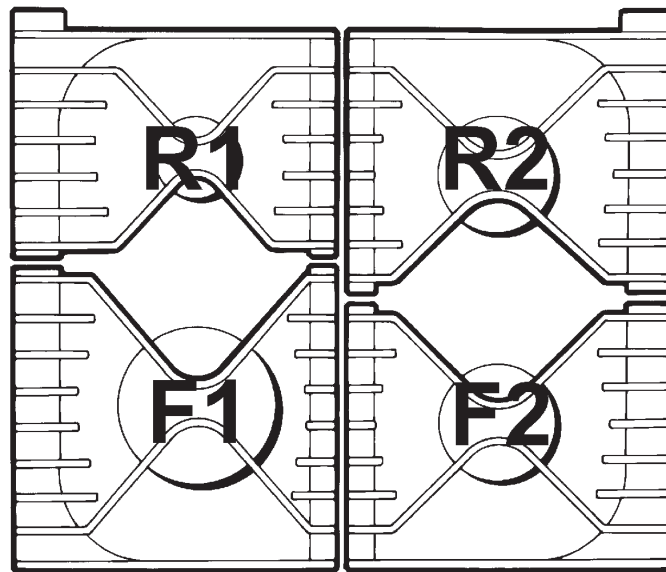


Fig. 8A

DESN 513515

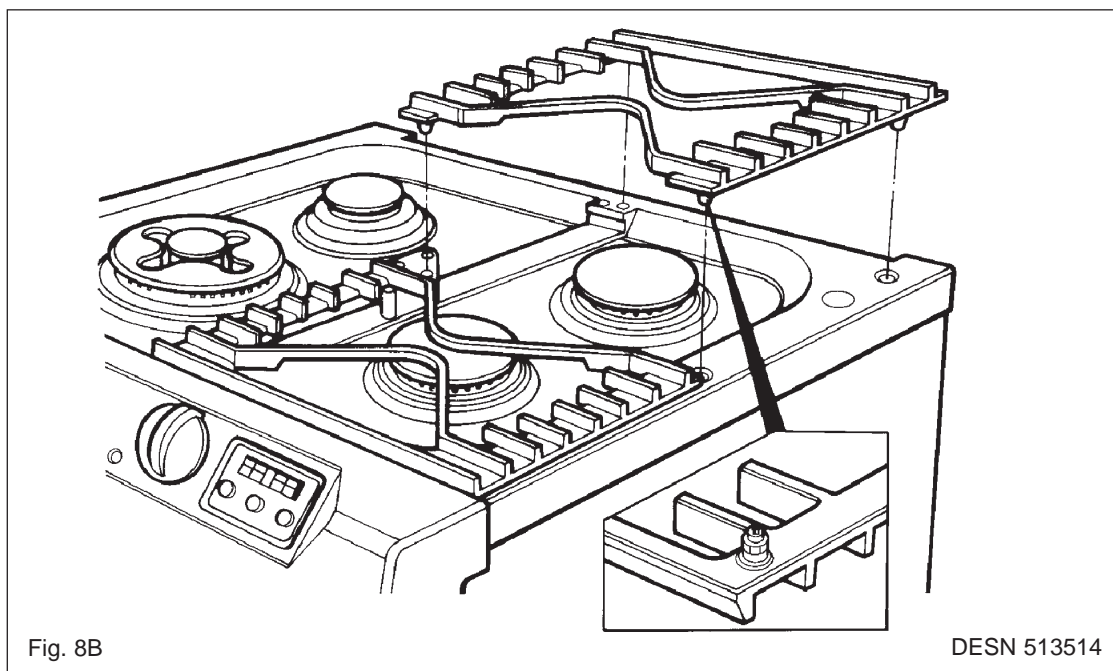


Fig. 8B

DESN 513514

TO ADJUST PAN SUPPORT LEVEL

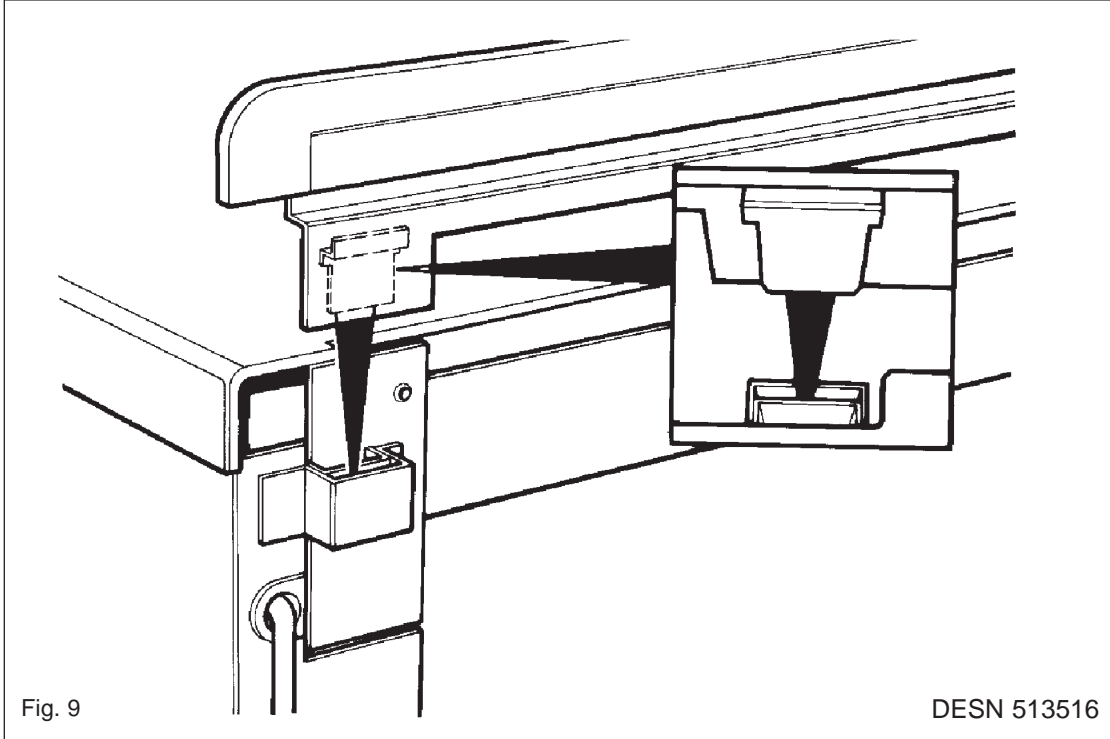
1. Loosen retaining nut using 8mm spanner (See Fig. 8B).
2. To prevent rocking adjust the pan support foot using 2.5mm allen key.
3. Check pan support is level with opposing pan supports.
4. Retighten retaining nut.

HANDRAIL FITTING

1. Position handrail assembly onto locating studs at each end of fascia. Ensure the grub screw at each end of the hand rail is facing downwards.
2. Push handrail assembly fully against fascia and lock in place by tightening 2 grub screws (2 1/2 mm). (See Fig. 6A).

SPLASHBACK

1. Locate tabs on rear of splashback assembly, into the brackets on the upper rear of the cooker. (See Fig. 9).
Push fully into place.



Users

Guide

GENERAL INFORMATION

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.

The use of gas on a 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 extractor hood).

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.

Installation must be to local and national IEE wiring regulations and carried out by a qualified Gas Safe Registered engineer, from an authorised distributor.

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.

Your appliance has a gas hob and two electric ovens; the lower oven has a fan and the upper oven is a conventional oven.

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

The electric grill is situated in the roof of the upper oven. Refer to the diagram (See Fig. 10) to familiarise yourself with the cooker and refer to the relevant section for the fan oven, conventional oven, grill and gas hotplate etc.

Your cooker is supplied with the following accessories:

- 3 oven shelves
- 1 grill shelf
- 1 large roasting tin
- 1 grill pan
- 1 grill rack
- 1 baking tray

The following loose parts are also packed with the appliance:

- 4 pan supports (cast)
- 2 spillage wells (cast)
- 5 burner caps
- 4 burner heads
- 1 handrail assembly
- 1 splashback assembly
- 1 fitting kit
- 4 burner skirts
- 4 gaskets

HEALTH & SAFETY

APPLIANCE

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

- During use the appliance can become hot. Care should be taken to avoid touching heating elements inside the oven.

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.
- Never use a lid on the pan.
- **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 hotplate, 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.

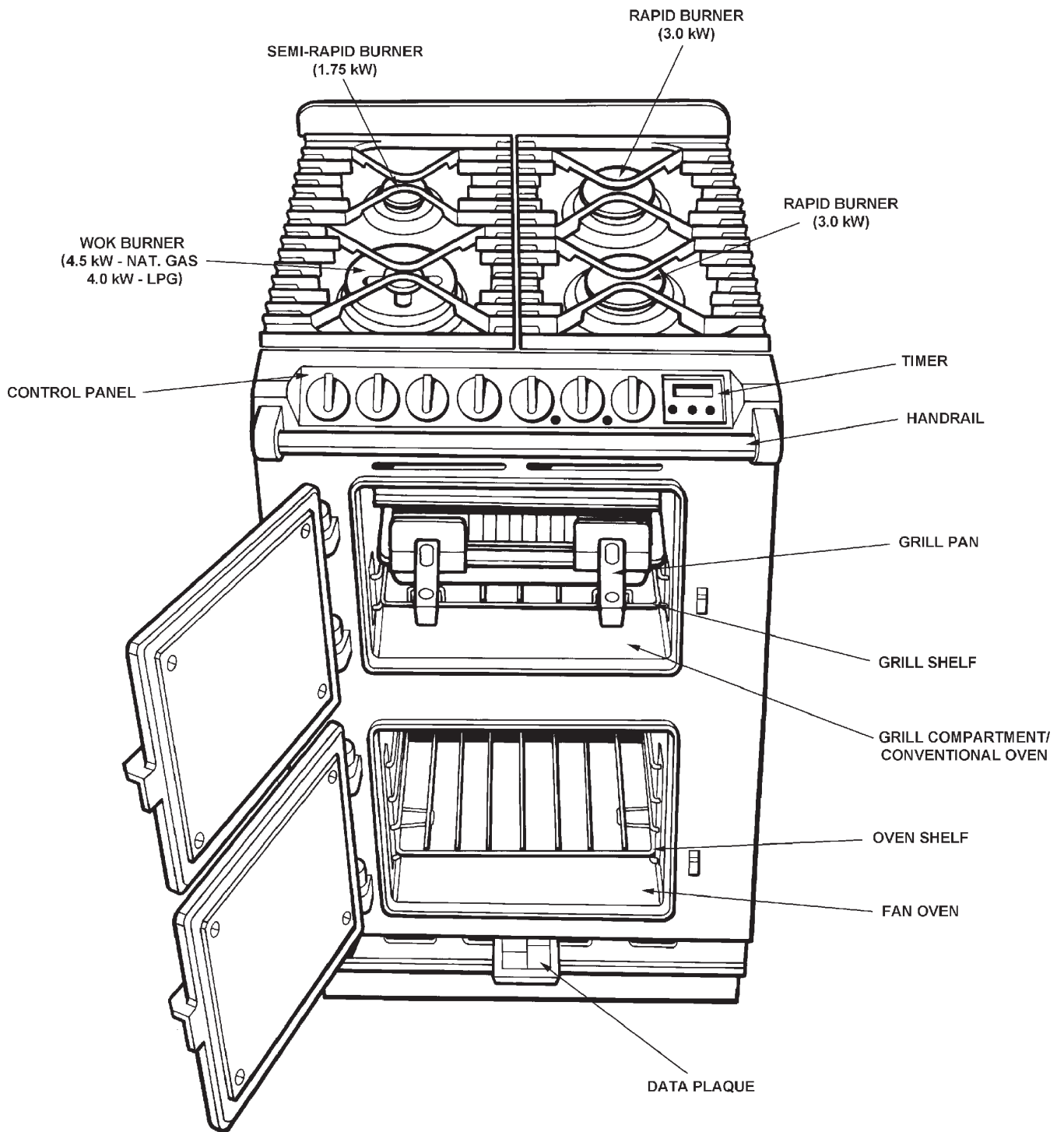



Fig. 10

DESN 513517

CONTROL PANEL

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

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

(See 'HOTPLATE' section).

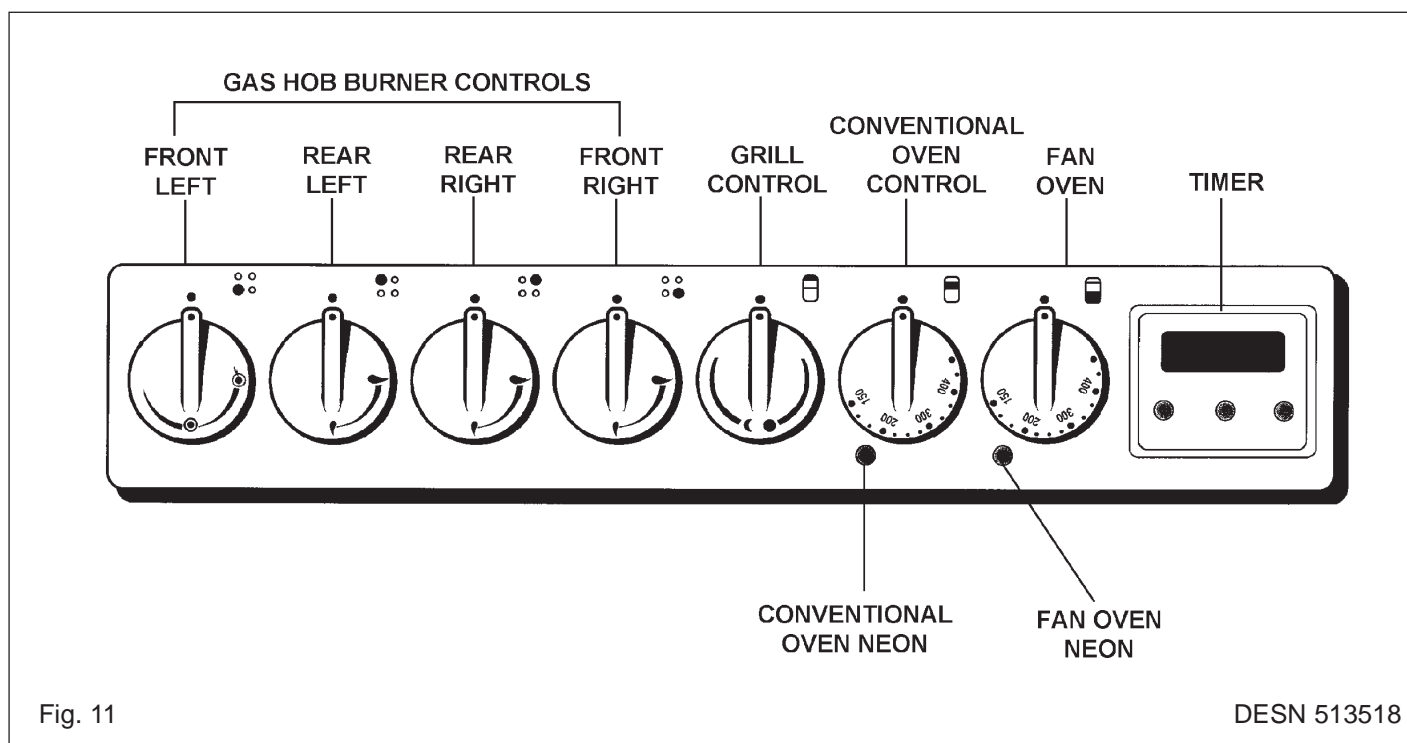


Fig. 11

DESN 513518

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

<i>Clockwise</i>	Full on, with both elements on
<i>Anti-clockwise</i>	Economy grill, centre element only
- The **OVEN CONTROL KNOBS** can only be rotated *clockwise* from the OFF position.
- The **OVEN NEONS** illuminate when ovens are switched on. When the required temperature is reached the neon will go out.

SETTING UP THE COOKER FOR USE

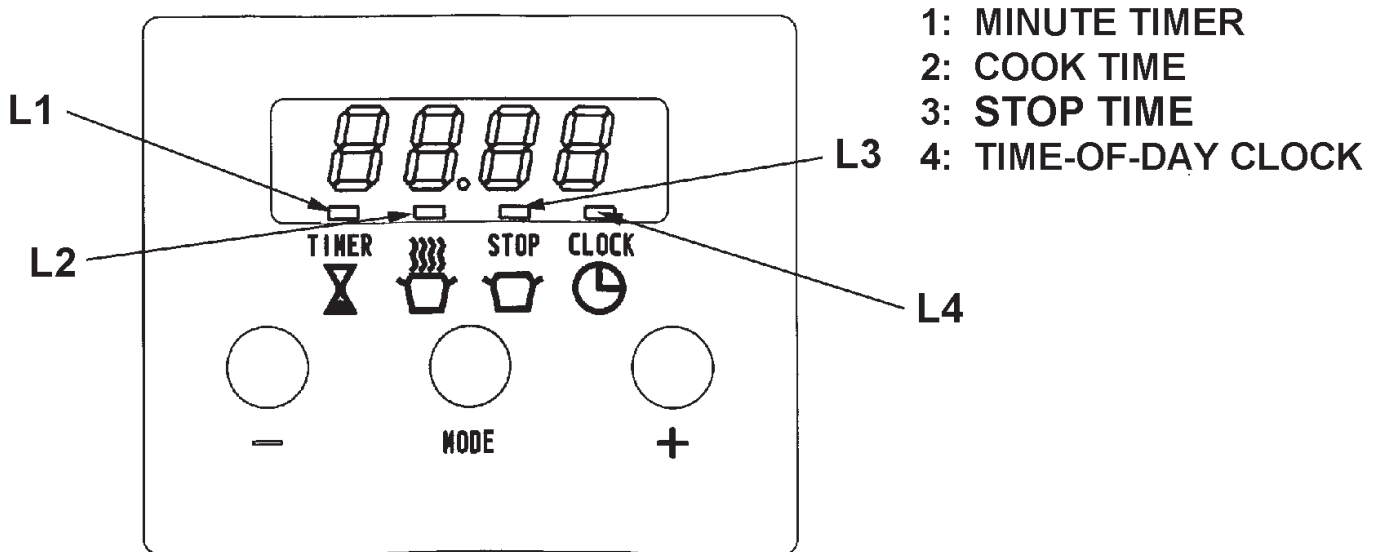


Fig. 12

DESN 513503

Before the fan oven can be used, it will be necessary to set the 'time-of-day clock'

This is a 24-hour clock, and when the power supply is initially switched on, or after an interruption in supply, the clock will show 12.00 and the LED bar 4 will flash above the ⌚ sign.

SETTING THE TIME OF DAY

1. Whilst the LED bar 4 ⌚ is flashing, press the plus + and/or minus - buttons until the display shows the correct time of day.
2. After 5 seconds, the bar 4 will stop flashing.


The setting can be altered at any time by using the **MODE** button until the LED bar 4 flashes and pressing plus the + and minus - buttons.

The cooker is now ready for use.

GAS HOTPLATE

- The hotplate has four gas burners:
 - front left** - ultra rapid (wok) burner - rated at 4.5 kW (whole burner) and 1.0 kW for the inner burner
 - rear left** - semi-rapid burner - rated at 1.75 kW
 - rear right** - rapid burner - rated at 3.0 kW
 - front right** - rapid burner - rated at 3.0 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 HOTPLATE

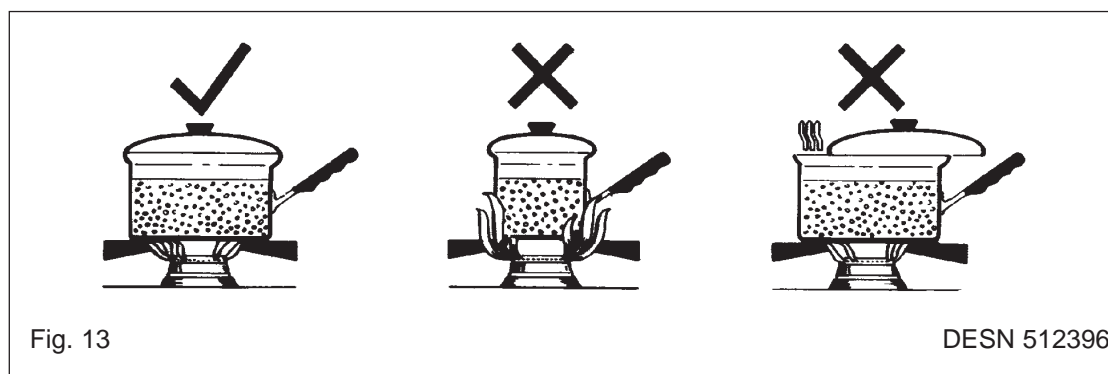
- To light a hotplate burner: push in and turn the control knob anti-clockwise to the large flame symbol , and hold in for 3 seconds until the burner lights, then turn the knob to the required setting.
- If the burner flame should accidentally go out, turn off the burner control and do not attempt to 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 hotplate 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 120mm.
- 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. 13).
- 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.



TO FIT PAN SUPPORTS

Fit the pan supports in the following order. The pan supports are marked on the underside to correspond to the markings below. They must be fitted in the recesses in the hotplate casting.

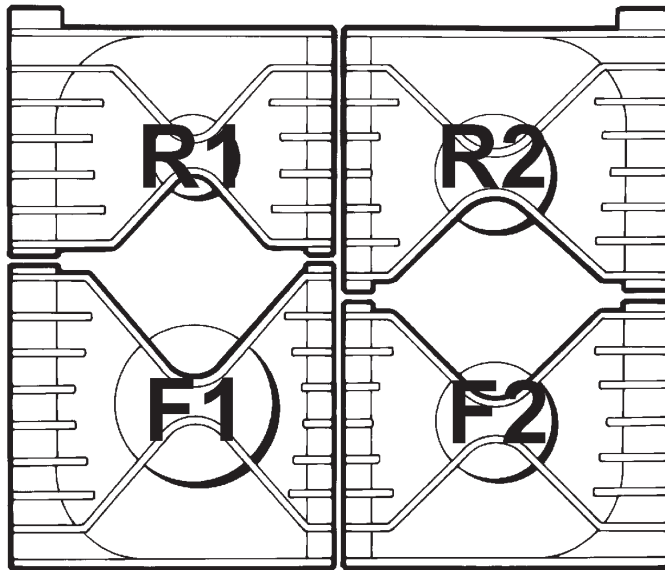


Fig. 13A

DESN 513515

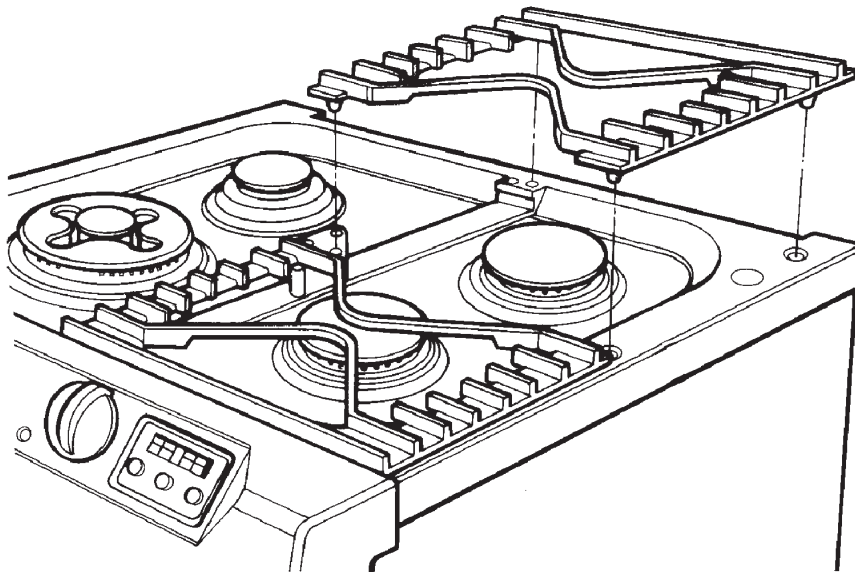


Fig. 13B

DESN 513520

ASSEMBLY OF RAPID AND SEMI-RAPID BURNER

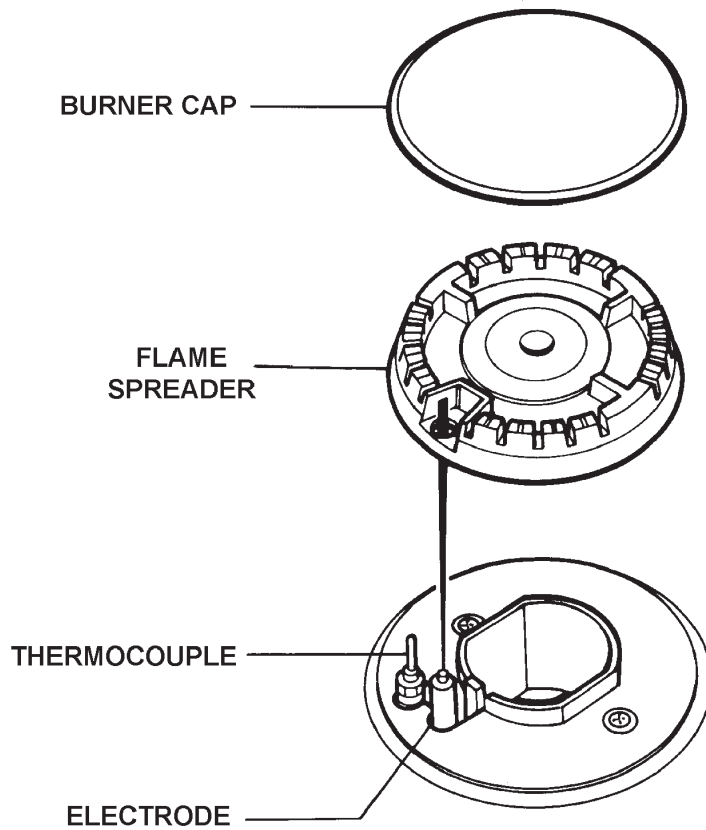


Fig. 14

DESN 513513

FITTING BURNER CAP - RAPID AND SEMI-RAPID BURNER

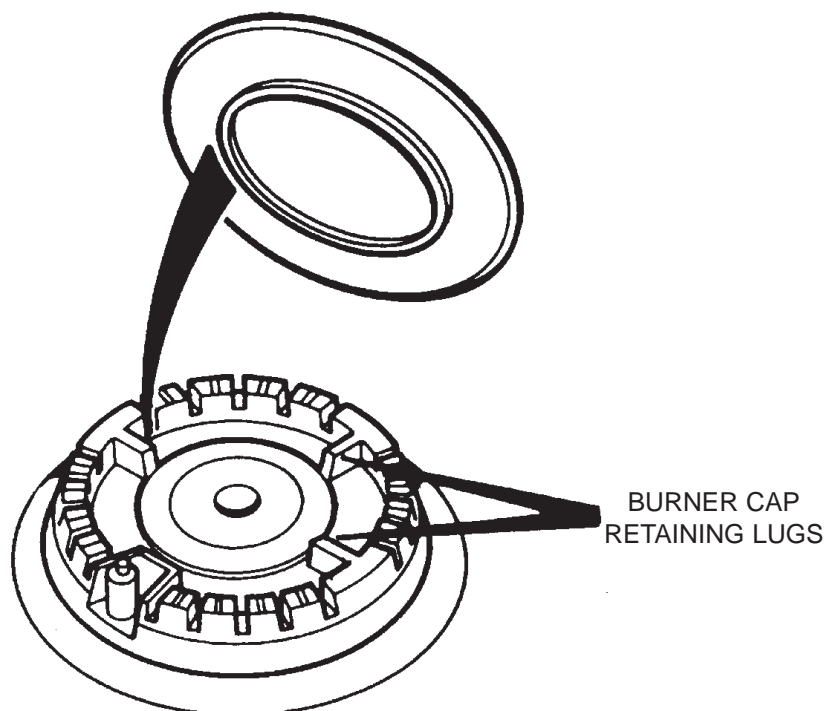


Fig. 15

DESN 511617

ULTRA-RAPID BURNER

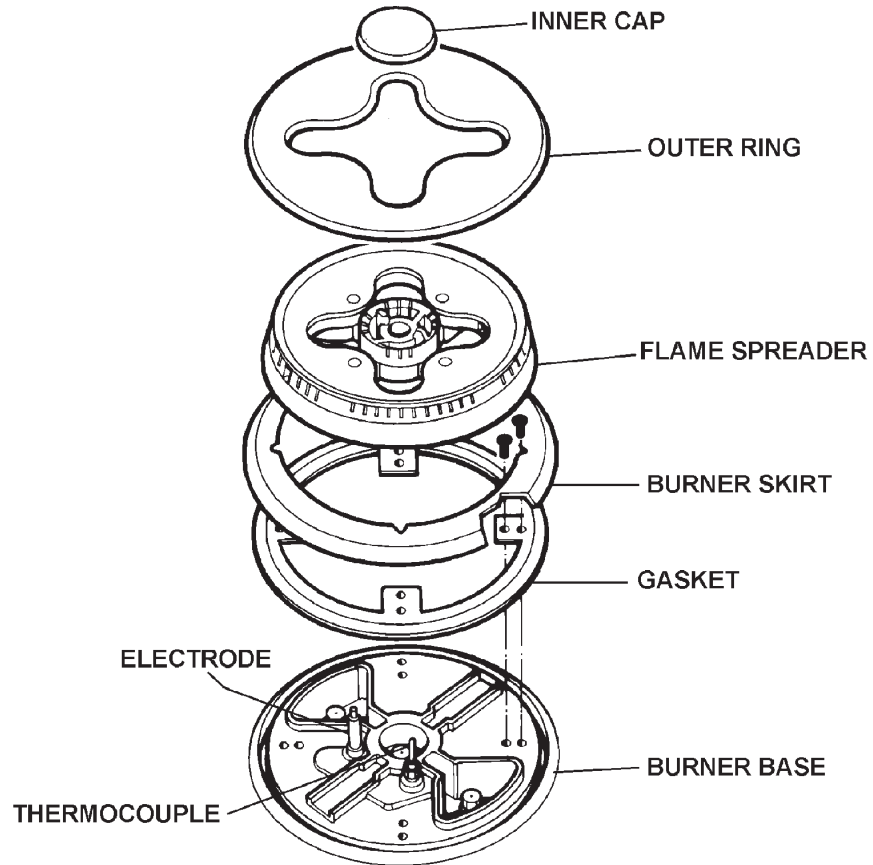


Fig. 16

DESN 513512

THE GRILL

- **THE GRILL COMPARTMENT 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.**
- When operating the grill, the cooling fan should also come on, blowing a jet of cooling air out of the slots above the grill door. If the fan fails to operate correctly, it is important that the grill is not used until the fault is corrected.
- The very high speed instant grill is divided into two areas to save energy and to suit individual grilling needs.
- Turn the grill control clockwise and the whole of the grilling area can be used for large amounts of food. Turn the control anti-clockwise and the middle area only can be used for small amounts e.g. 2 slices of bread, one or two chops etc.
- Most food is cooked at a high setting but for thicker pieces of meat/poultry and for food such as well done steak the heat can be reduced by turning the control down to a lower setting.
- For best results pre-heat at a high setting for approximately 5 minutes.
- Food should be cooked on the rack or in the base of the grill pan. Some dishes can be placed straight onto the shelf or floor of the compartment. This is useful when browning the top of food such as cauliflower cheese.
- The oven side panels are self cleaning.
- The grill pan can be stored in the base of the grill compartment, when the grill is off.

The following information is for guidance only as shape, thickness, size of food and personal taste can vary.

FOOD	SUGGESTED HEAT SETTING
Toast	HIGH
Pikelet/Crumpet/Muffins	HIGH
Bacon	HIGH
Sausage	HIGH TO MED.
Beefburger	MED. as per packet instructions
Steak med./rare	HIGH TO MED.
Chops	HIGH TO MED.
Fish - whole	HIGH TO MED.
- steaks	HIGH TO MED.
- fillets	HIGH
Chicken portions	HIGH TO MED.
Toppings i.e. meringue, potato, cheese etc.	HIGH

THE OVENS

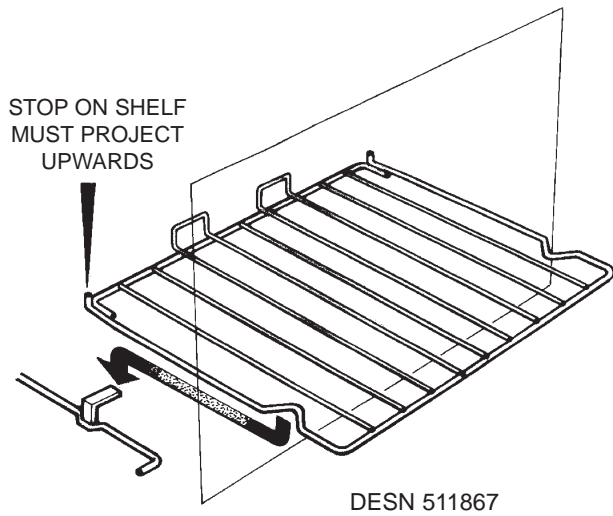
General

- The ovens and grill compartment are fitted with side and back self cleaning panels. The roof of the fan oven is also self-cleaning enamel.
- There are two shelves in the fan oven and one in the conventional oven. They 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. (See Fig. 17A & 17B).
- Do not place the grid shelf, or food, directly on the base of the fan oven.
- Pre-heat the ovens at the appropriate settings until the neon light goes out.
- For effective heat distribution, leave a gap of no less than 12mm between the dishes and the sides of the oven.
- Do not use tins or trays which are larger than the one supplied with the cooker.
- When using the conventional oven always make sure that the door is fully closed to prevent the control knobs from over-heating.

Condensation

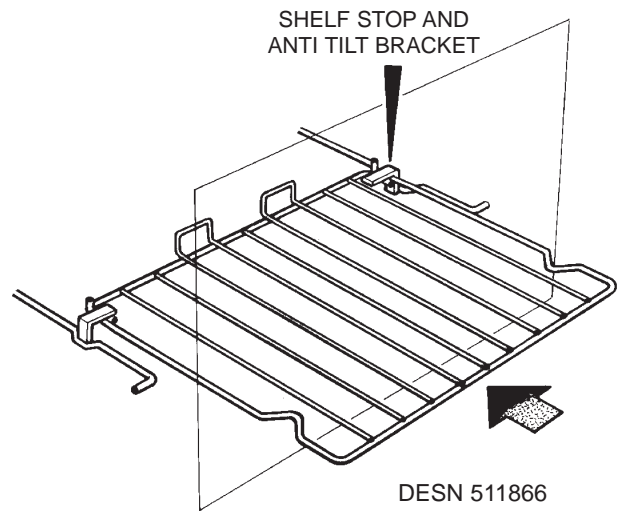
Condensation forms when heat and moisture are present, for example during cooking. Whenever possible try to make sure that the food which contains a lot of moisture is covered e.g. casseroles. If you do notice any condensation, wipe it up straight away.

Oven Shelves - These shelves are designed to slide out



DESN 511867

Refit as follows:
Locate in guide as above.

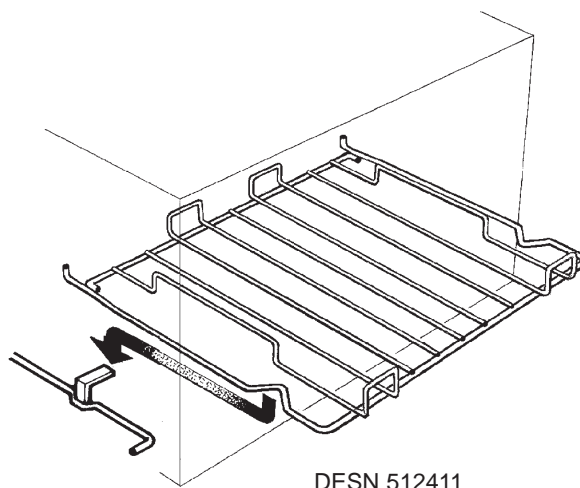


DESN 511866

Please Note: Shelf slides out to stop position.

Fig. 17A

Grill Shelf - operates as oven shelves



DESN 512411

Fig. 17B

OVEN COOKING GUIDE



Cooking Hints

- Shelf positions are counted from the bottom.
- Put dishes in the centre of the shelf.
- When using the fan oven, reduce conventional oven settings by 10°C - 20°C and in some cases, cooking time by up to 10 minutes for every hour.
- It is important to check that food is piping hot before serving.
- You can change the setting and cooking times to suit your tastes.

Conventional Oven

Conventional Oven • Conventional Oven • Conventional Oven • Conventional Oven

- The upper oven is a conventional oven which means that the heating elements are in the sides of the oven compartment. The oven is slightly hotter towards the top than at the bottom.
- The cooking charts are a general guide but times and temperatures may vary according to individual recipes.
- The meat section timings 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 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.
- The four shelf positions are numbered from the bottom upwards. Use the cranked shelf when cooking large joints of meat and poultry.
- The grill shelf which has positioning stops for the grill pan, may be used as a conventional shelf. Take care when placing and removing cookware within these stops.

FOOD	SETTING °C	SHELF POSITION	APPROXIMATE COOKING TIME & COMMENTS
Fish			
Whole Fish e.g. trout, mackerel	190	2 or 3	25 - 30 mins depending on size
Steaks	190	2 or 3	20 - 25 mins depending on thickness
Oven-fried fish	210 - 220	3 or 4	25 mins depending on packet instructions
Salmon (2.7kg)	160 - 170	1 or 2	15 - 18 mins per 450g
Meat & Poultry			
Beef	180 - 190	1 or 2	30 mins per 450g + 30 mins over (medium rare)
Lamb	180 - 190	1 or 2	25 mins per 450g + 25 mins over
Pork	180 - 190	1 or 2	30 - 35 mins per 450g + 35 mins over
Chicken	190 - 200	1 or 2	20 - 25 mins per 450g + 20 mins over
Turkey	180 - 190	1	15 - 18 mins per 450g + 15 mins over
Duck & Goose	190 - 200	1	25 mins per 450g + 25 mins over
Casserole	150 - 160	1 or 2	1 1/2 - 3 hours depending on recipe
Puddings			
Milk Puddings	160	1 or 2	2 hours
Baked Custard	150	2 or 3	35 mins - 1 hour
Baked Sponge Pudding	190	2 or 3	45 mins - 1 hour using raw fruit
Fruit Crumble	190 - 200	2 or 3	45 mins - 1 hour

FOOD	SETTING °C	SHELF POSITION	APPROXIMATE COOKING TIME
Meringue Toppings	140 - 150	1 or 2	45 mins
Meringues	100 - 110	2	3 - 4 hours - Turn meringues over as soon as they are set
Yeast Mixture			
Bread - loaves	220 - 230	1	30 - 45 mins
Bread - rolls	220 - 230	2 or 3	15 - 20 mins
Chelsea Buns etc	190	1 or 2	25 - 35 mins
Cakes, Pastries, Biscuits & Scones			
Small Cakes	190	2	20 - 25 mins
Victoria Sandwich	180	2	25 - 30 mins
Swiss Roll	220	3	7 - 10 mins
Fatless Sponge (180mm)	190	3	20 mins
Scones	220	3	10 - 15 mins
Maderia Cake	180	1 or 2	1 hour - Place on a piece of citron peel after 20 mins
Med. Rich Fruit Cake	150	1	2 - 2 1/2 hours
Christmas Cake	140 - 150	1	4 - 4 1/2 hours
Gingerbread	150 - 160	2 or 3	1 - 1 1/2 hours
Shortbread	150	2 or 3	1 1/4 - 1 1/2 hours
Biscuits	170 - 180	3 or 4	10 - 25 mins depending on recipe
Tray Bakes & Tea Breads	180 - 190	1, 2 or 3	30 mins - 1 1/2 hours depending on recipe
Shortcrust Pastry	200	2 or 3	Small Tarts 20 - 25 mins depending on recipe, Pies 45 - 50 mins depending on recipe
Rich Shortcrust	190	2 or 3	25 mins
Flaky/Puff Pastry	220 - 230	2 or 3	25 - 30 mins depending on recipe
Choux Pastry	200	2 or 3	25 - 35 mins
Miscellaneous			
Yorkshire Pudding - Large	220	2	50 mins
Yorkshire Pudding - Individual	220	3	20 - 25 mins
Soufflés	190	1	35 - 45 mins

Fan Oven

• Fan Oven • Fan Oven • Fan Oven • Fan Oven • Fan Oven • Fan Oven • Fan Oven •

- The lower oven which is a fan oven, has four shelf positions. The air is circulated to create an even temperature throughout. In most cases food requires a lower oven temperature when cooked in ovens by approximately 10°C - 20°C.
- 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.

FOOD	SETTING °C	APPROXIMATE COOKING TIME
Fish		
Whole Fish e.g. trout, mackerel	170	25 - 30 mins depending on size
Steaks	170	20 - 25 mins depending on thickness
Oven-fried fish	170	25 mins depending on packet instructions
Salmon (2.7kg)	140 - 150	15 - 18 mins per 450g
Meat & Poultry		
Beef	170 - 180	30 mins per 450g + 30 mins over (medium rare)
Lamb	170 - 180	25 mins per 450g + 25 mins over
Pork	170 - 180	30 - 35 mins per 450g + 35 mins over
Chicken	170 - 180	20 - 25 mins per 450g + 20 mins over
Turkey	150 - 160	15 - 18 mins per 450g + 15 mins over
Duck & Goose	170 - 180	25 mins per 450g + 25 mins over
Casserole	130 - 140	1 1/2 - 3 hours depending on recipe
Puddings		
Milk Puddings	140	2 hours
Baked Custard	140	35 mins
Baked Sponge Pudding	160	45 mins - 1 hour using raw fruit
Fruit Crumble	170 - 180	45 mins - 1 hour

FOOD	SETTING °C	APPROXIMATE COOKING TIME
Meringue Toppings	130	45 mins
Meringues	80 - 90	3 - 4 hours - Turn meringues over as soon as they are set
Yeast Mixtures		
Bread - loaves	200 - 210	30 - 45 mins
Bread - rolls	200 - 210	15 - 20 mins
Chelsea Buns etc.	180	25 - 35 mins
Cakes, Pastries, Biscuits & Scones		
Small Cakes	170 - 180	20 - 25 mins
Victoria Sandwich	160 - 170	25 - 30 mins
Swiss Roll	200 - 210	7 - 10 mins
Fatless Sponge (180mm)	170	20 mins
Scones	200 - 210	10 - 15 mins
Maderia Cake	160	1 hour - Place on a piece of citron peel after 20 mins
Med. Rich Fruit Cake	130	2 - 2 1/2 hours
Christmas Cake (205mm)	130	4 - 4 1/2 hours
Gingerbread	130 - 140	1 - 1 1/2 hours
Shortbread	140 - 150	1 1/4 - 1 1/2 hours
Biscuits	130 - 180	15 - 25 mins depending on recipe
Tray Bakes & Tea Breads	160 - 170	30 mins - 1 1/2 hours depending on recipe
Shortcrust Pastry	190	Small Tarts 20 - 25 mins depending on recipe, Pies 45 - 50 mins depending on recipe
Rich Shortcrust	180	25 mins
Flaky/Puff Pastry	210	8 - 10 mins depending on recipe
Choux Pastry	190 - 200	25 - 35 mins
Miscellaneous		
Yorkshire Pudding - large	200	45 mins
Yorkshire Pudding - individual	200	20 - 25 mins
Soufflès	170 - 180	45 mins

THE AUTOMATIC COOKING CONTROL

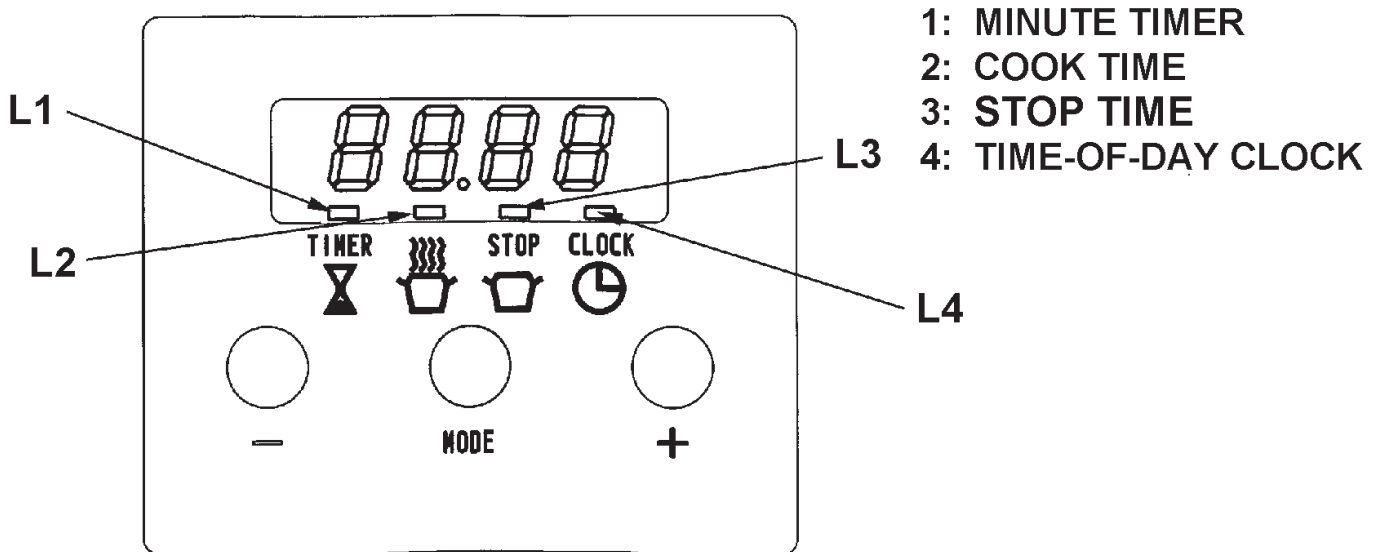


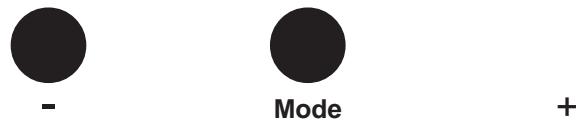
Fig. 18

DESN 513503

This control includes a minute timer, a time-of-day clock as well as an automatic cooking control.

There are three buttons which operate the timer.

The buttons are used for the following purpose:



By using these buttons the following functions can be selected:

- Minute timer
- Automatic cooking time
- End of automatic cooking time
- Time-of-day clock

Every time the **MODE** button is pressed a small LED bar will light up to show which function has been chosen.

The setting of any of the functions can be adjusted by using the plus + or minus buttons.

SETTING THE AUTOMATIC COOKING CONTROL

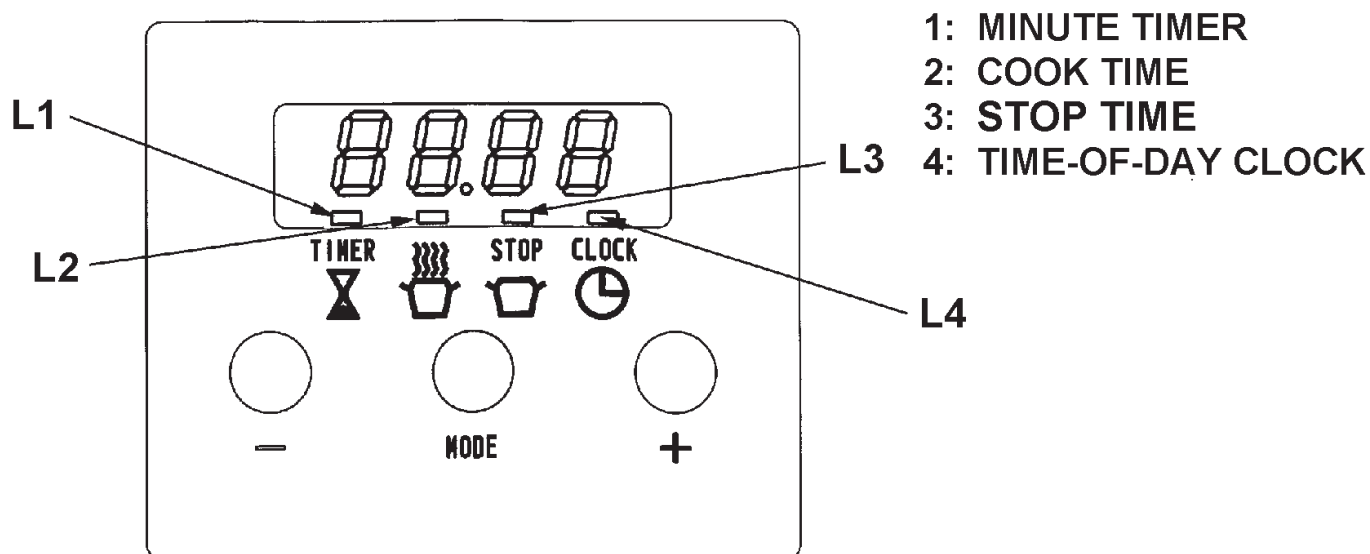


Fig. 19

DESN 513503



This can be used to set an automatic cooking programme in the **fan oven only**. It switches the electricity on and off at pre-set times.

The maximum length of cooking programme which can be set is 23 hours and 59 minutes e.g. delay time + cooking time = max - 23 hours 59 minutes.

Before setting a programme, check that the clock is telling the correct time of day, and have the following information to hand:

- the length of time the food needs to cook.
- the time that the food is to finish cooking.
- the oven control setting required.

TO SET AN AUTOMATIC COOKING PROGRAMME

The **STOP**  time or cooking time  can be entered first. Each setting will remain displayed for 5 seconds, before changing back to displaying the time of day.

Example

The food needs 2 hours 30 mins at 140°C and is required to be ready by 18.00 hours.

1. Place the food on the correct shelves in the oven.
 2. Check that the clock is telling the correct time of day.
 3. Press the **MODE** button repeatedly until the LED bar 2 flashes and then press the plus + button until 2 hours 30 mins is displayed. After 5 seconds the LED bar will stop flashing.
 4. Press the **MODE** button repeatedly until the LED bar 3 flashes and then press the plus + button until 18.00 hours is displayed. After 5 seconds the LED bar will stop flashing.
 5. Set the oven control to 140°C.
 6. The time of day will remain displayed throughout the cooking programme.
 7. When the cooking has finished, a beep will sound and continue for 2 minutes, unless cancelled manually.
 8. To stop the beep manually, press any of the buttons.
 9. Return the oven control knob to the OFF position.
- Programmes can be changed at any time by pressing the appropriate buttons and the plus + and minus - buttons as already described.

NOTE: It is not possible to change/set the time of day whilst an automatic programme is taking place.


SETTING A STOP TIME ONLY

1. Place the food on the correct shelves in the oven.
2. Press the **MODE** button repeatedly until the LED bar 3 flashes and then press the plus + button until the time at which the cooking is to end. After 5 seconds the LED will stop flashing.
3. Set the oven temperature control. Cooking will start immediately.
4. At the of the cooking time, a beep will sound and will continue for 2 minutes unless cancelled manually. This can be cancelled by pressing any of the buttons.
5. Return the oven control knob to the **OFF** position.

To cancel any automatic programme, press the **MODE** button and then the minus - button until the display shows the time of day. A signal will sound.

SETTING THE MINUTE TIMER

The minute timer can be set to time periods from 1 minute to 23.59 hours.

1. Press the **MODE** button repeatedly until the LED bar 1 flashes, above the  sign. Set the required time by using the plus + and minus - buttons. (**NOTE:** The LED bar 1 will disappear if the plus + and minus - buttons are not pressed within 5 seconds. The setting will then have to be repeated).
2. The set time will now remain displayed, the LED bar will remain steady and the timer will start to count down.
3. At the end of the set time, a beep will be heard (2 beeps every 2 seconds) and will continue sounding for 2 minutes unless cancelled.
4. Press any of the buttons to stop the beep. The LED bar light will go out.

The minute timer can be used at any time, even if an automatic cooking programme has been set.

CLEANING & CARING

General

- **Always switch OFF at the mains before cleaning.**
- Use as little water as possible.
- Do not use CAUSTIC CLEANING SOLUTIONS.
- **Do not use a steam cleaner to clean this cooker.**
- Wipe up any spills as they occur and transfer pans to other burners to continue cooking.
- **TAKE CARE NOT TO DAMAGE THE OVEN THERMOSTAT PHIAL OR THE HOTPLATE IGNITION ELECTRODES DURING CLEANING.**
- After cleaning, ensure all parts are thoroughly dry before replacing.
- When re-fitting the burner caps and burner heads make sure that they are properly located. (See Figs. 14-16).
- **THE FOLLOWING PARTS ARE NOT DISHWASHER SAFE:**
Aluminium burner heads (LHR, RHR, RHF).

IMPORTANT: AGA 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.

THE COOKER CANNOT BE MOVED ONCE INSTALLED.

DO NOT ATTEMPT TO MOVE THE COOKER BY PULLING THE HANDRAIL OR DOORS.

CLEANING & CARING

<u>COOKER PART AND FINISH</u>	<u>CLEANING METHOD</u>
<p><u>Vitreous Enamel</u></p> <p>Top oven & fan oven - bases only Hotplate Control panel Pan supports Roasting tin Grill pan Door liners Front of cooker Doors</p>	<p>Clean with a damp cloth and hot soapy water. Stubborn stains can be removed with mild cream, paste or liquid cleaners, or by gently rubbing with a well moistened, liberally soaped very fine steel wool pads e.g. Brillo.</p> <p>The pan supports, roasting tin and baking tray may <u>OCCASIONALLY</u> be cleaned in a dishwasher.</p> <ul style="list-style-type: none"> o Check that the cleaning agent is approved by the (VEA) Vitreous Enamel Association. (www.ive.org.uk)
<p><u>Paint</u></p> <p>Hand rail bracket Plinth Side panels</p>	<p>Clean with a damp cloth and hot soapy water.</p> <p style="text-align: center;"><u>IMPORTANT:</u> <u>DO NOT USE ABRASIVES</u></p>
<p><u>Glass</u></p> <p>Grill element cover Splashback Timer facia</p>	<p>As for enamel cleaning above. Polish with a clean dry cloth or kitchen roll.</p>
<p><u>Stainless Steel</u></p> <p>Door catches Handrail</p>	<p>Use warm soapy water or a proprietary stainless steel or chrome cleaner.</p>
<p><u>Chromium Plated</u></p> <p>Fan oven shelves Shelf supports Grill pan handle Grill pan rack</p>	<p>Wipe with a damp cloth and soapy water. A well moistened liberally soaped very fine steel wool pad e.g. Brillo, or stainless steel cleaner may be used.</p>
<p><u>Plastic</u></p> <p>Grill pan handle Control knobs Timer controls Neons</p>	<p>Wipe with a damp cloth and hot soapy water. Stubborn stains may be removed with a cream cleaner carefully applied.</p>

CLEANING & CARING

COOKER PART AND FINISH

Heat-Clean Enamel

Fan Oven, Conventional Oven, Simmering
Oven: sides, top and back
Grill Compartment: sides and back

CLEANING METHOD

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 CLEANING 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.

Aluminium

Hotplate burner flame spreaders

As for enamel cleaning. **Do not place in a dishwasher**

NOTE: Care must be taken to prevent cleaning materials, water or dirt, from entering and blocking the burner head, ports and especially the gasway. Remove any blockage with a fine needle or nylon brush.

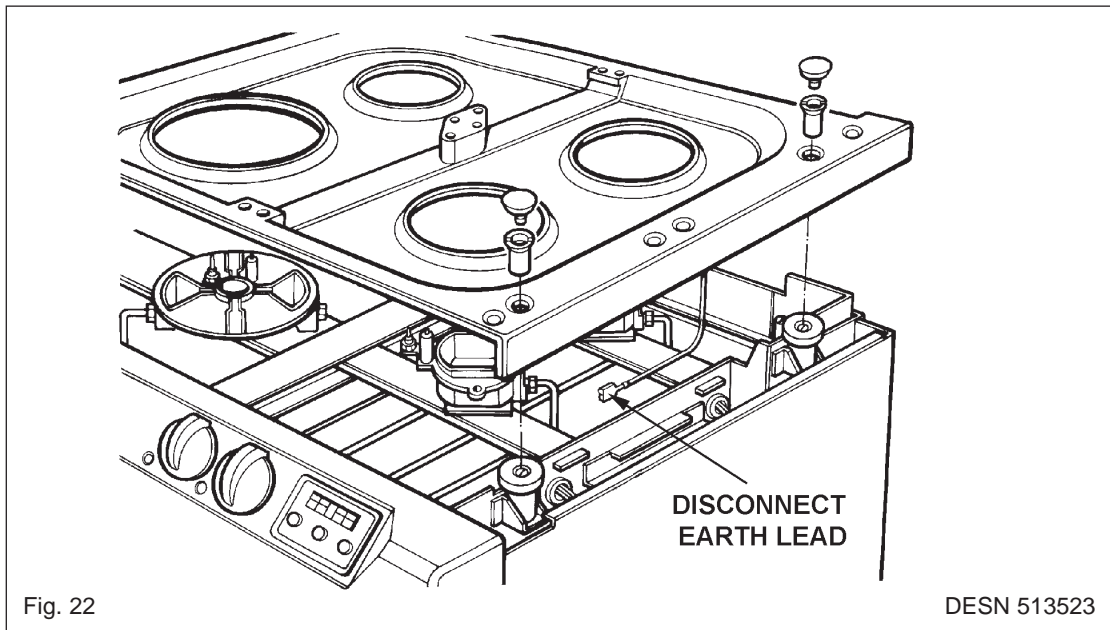
Servicing

Section

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.

SERVICING

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

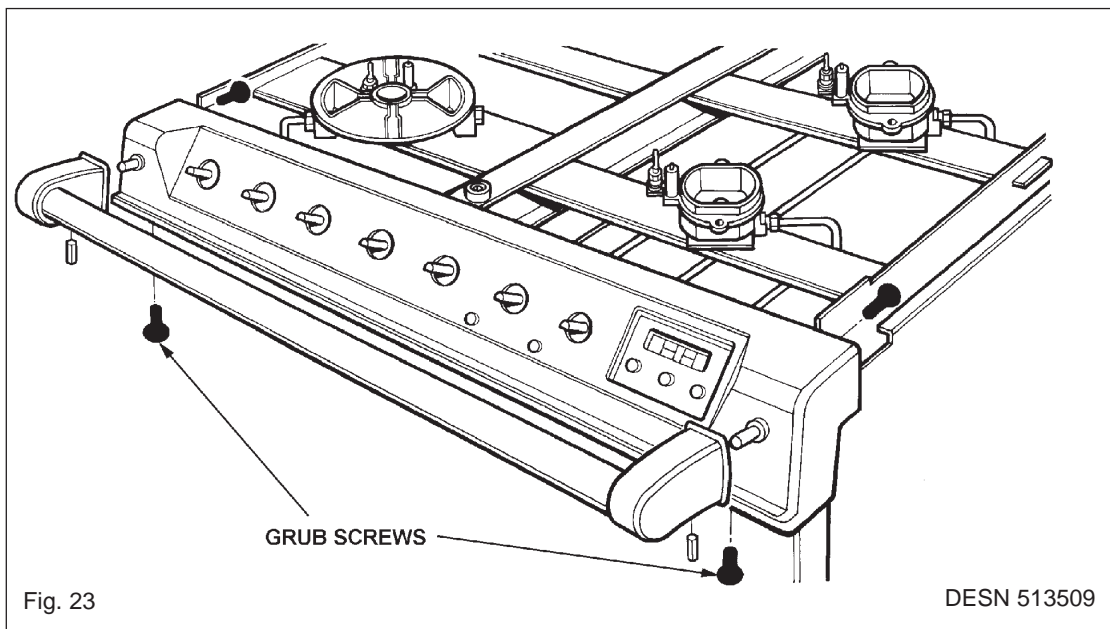


B. TO REMOVE SIDE PANELS

1. Isolate from electric supply.
2. Lower the cooker onto the rollers by turning the adjusting feet fully anti-clockwise.
NOTE: It may be necessary to disconnect the flexible gas connection to allow the cooker to be withdrawn from between the kitchen units.
3. Roll the cooker slightly forward, unhook the safety chain and disconnect the flexible hose.
4. Remove rear fixing screws (6) and slide side panel back and out.
5. Re-assemble in reverse order.

C. TO REMOVE FACIA CASTINGS

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE HOTPLATE CASTINGS'.
3. Pull off control knobs.
4. Remove control panel fixing screws (4) (See Fig. 23). When removing the screws support the casting.
NOTE: When removing the casting, the oven indicator neons and the timer cables require disconnecting from the fascia. To disconnect the neons, hold the cable at their entry into the neon, twist and pull, this will disengage the neon assembly. To disconnect the timer, pull the cables off their terminals taking care to identify cable connections. Be careful when re-fitting fascia casting, to position neon and wires correctly.



D. TO REMOVE HANDRAIL (SEE FIG. 24)

1. Loosen 2 grub screws, one at each end of hand rail (See Fig. 24) using 2 1/2 mm socket key.
2. Slide handrail forwards, off locating studs.

E. TO REMOVE TIMER

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE HOTPLATE CASTINGS'.
3. Proceed as 'TO REMOVE FACIA CASTING'.
4. With the facia casting removed, remove the four fixing screws which clamp the timer to the inside of the facia casting. The timer assembly can now be removed.
5. Depress the tabs on the side of the casing and slide the timer out of the sheet metal bracket.
6. Re-assemble in reverse order, making sure control buttons have clearance around them when assembled with the glass facia panel.

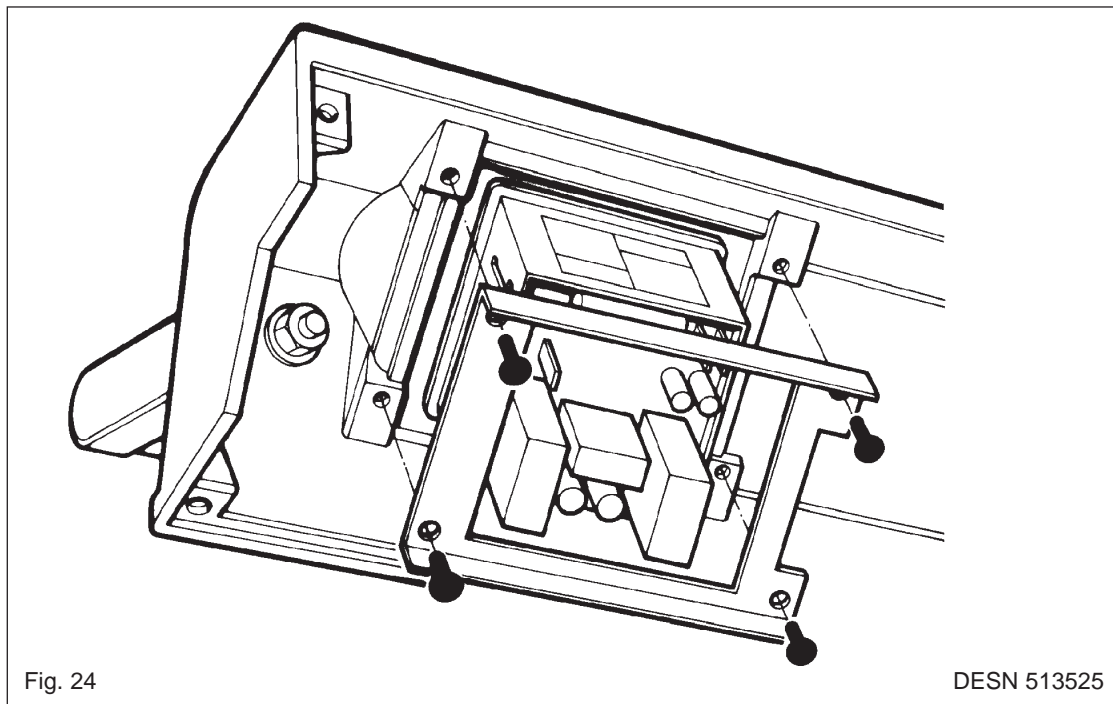
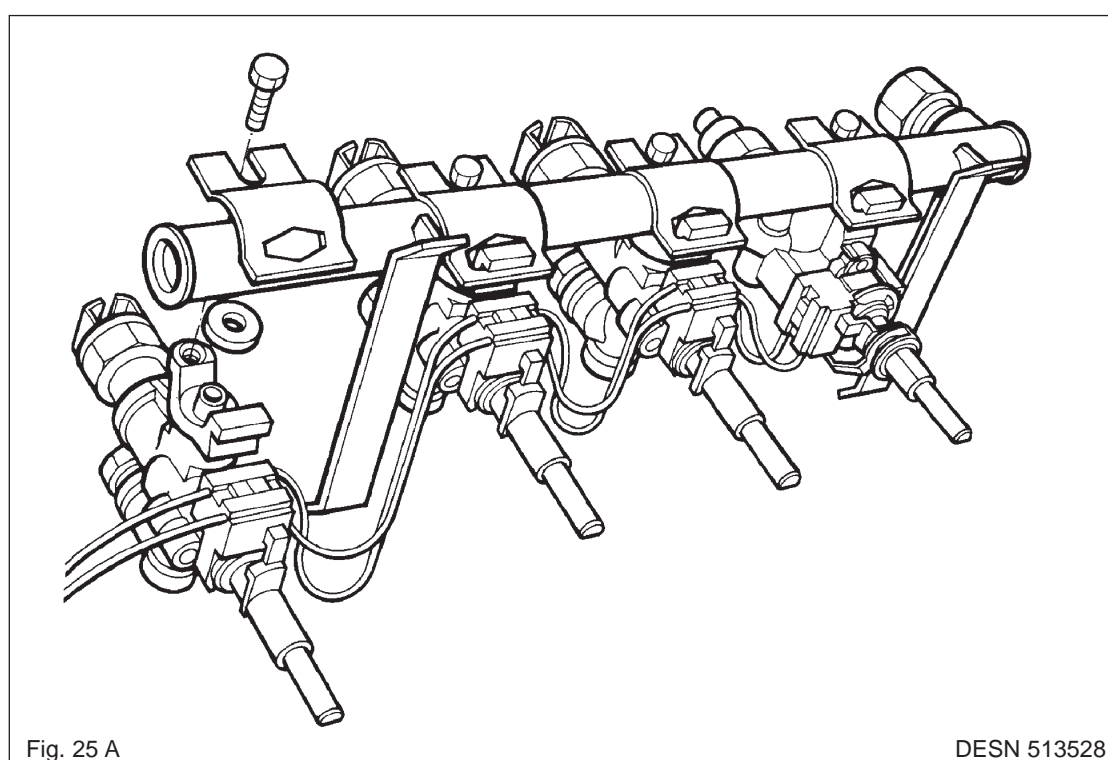
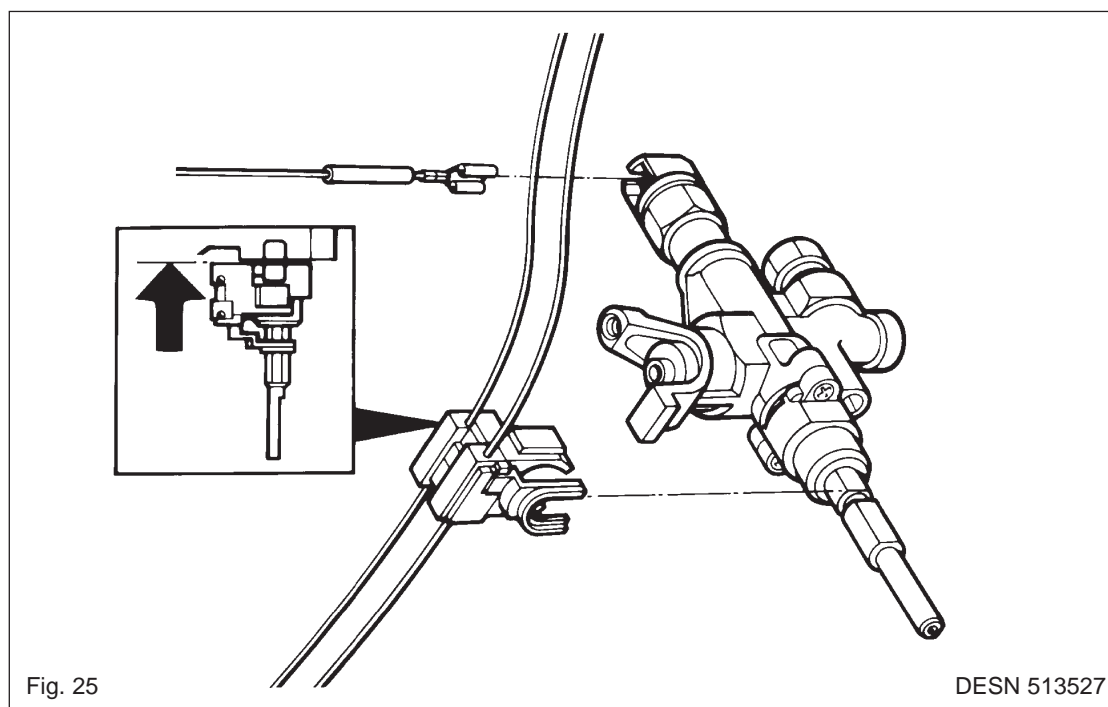


Fig. 24

DESN 513525

F. TO REMOVE GAS TAPS/IGNITION SWITCHES

1. Isolate from electric and gas supply.
2. Proceed as 'TO REMOVE HOTPLATE'.
3. Proceed as 'TO REMOVE FACIA'.
4. Disconnect gas rail feed pipe (19mm nut). (See Fig. 25).
5. Disconnect all gas connections to taps. (5 nuts - 13mm, 14mm and 19mm).
6. Remove (4) screws fixing gas rail.
7. Disconnect ignition switch.
8. Lift complete gas rail assembly clear of appliance.
9. Remove bolt (1) and clamp fixing to gas rail and withdraw tap from gas rail.
10. Re-assemble in reverse order.



G. TO REMOVE GRILL REGULATOR

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE FACIA CASTINGS'.
3. Remove two screws securing control to control mounting panel.
4. Withdraw control and cables taking care not to strain the cables.
5. Disconnect cables from the control.

NOTE: Take care to identify terminations.

6. Re-assemble in reverse order.

H. TO REMOVE OVEN THERMOSTATS

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE GRILL REGULATOR'.
3. Remove (7) back panel screws.
4. Remove thermostat phial and capillary through back of cooker, note correct capillary route.
5. Re-assemble in reverse order.

I. TO REMOVE SPARK GENERATOR

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE HOTPLATE CASTINGS'.
3. Slacken electric panel fixing screws (2). (See Fig. 26).
4. Lift panel off screws via keyhole slots.
5. Lift panel clear of appliance.
6. Disconnect electric cables to generator.
7. Disconnect electrode cables.
8. Slacken two screws securing generator to electrics panel to cooker frame and carefully withdraw generator.
9. Re-assemble in reverse order.

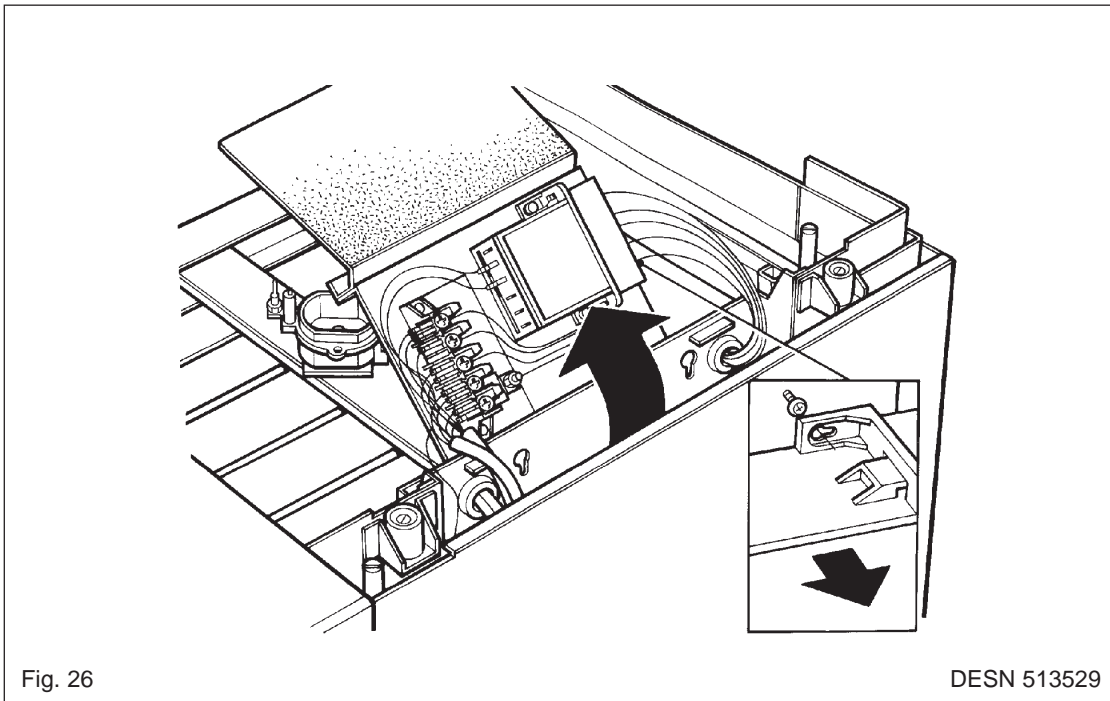
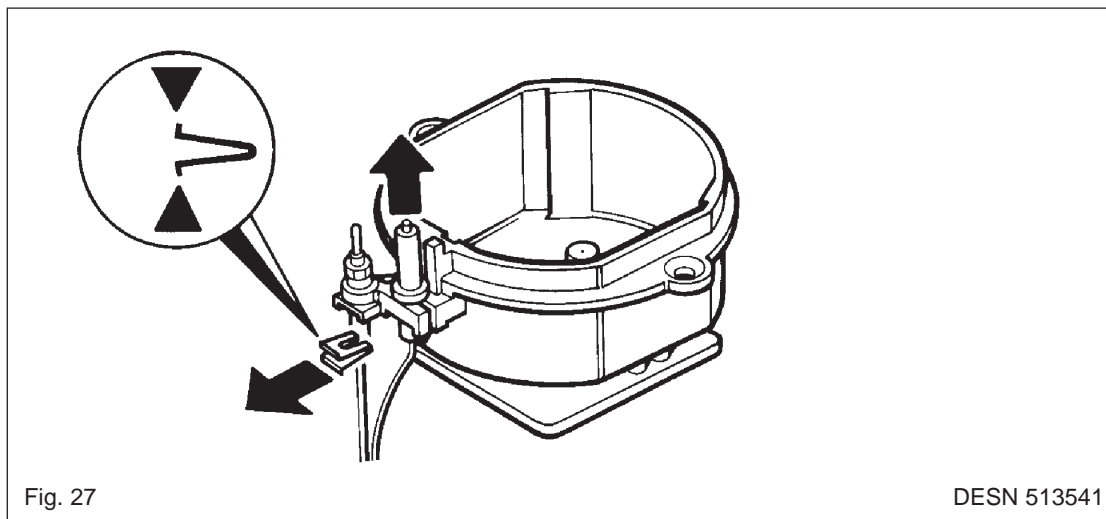


Fig. 26

DESN 513529

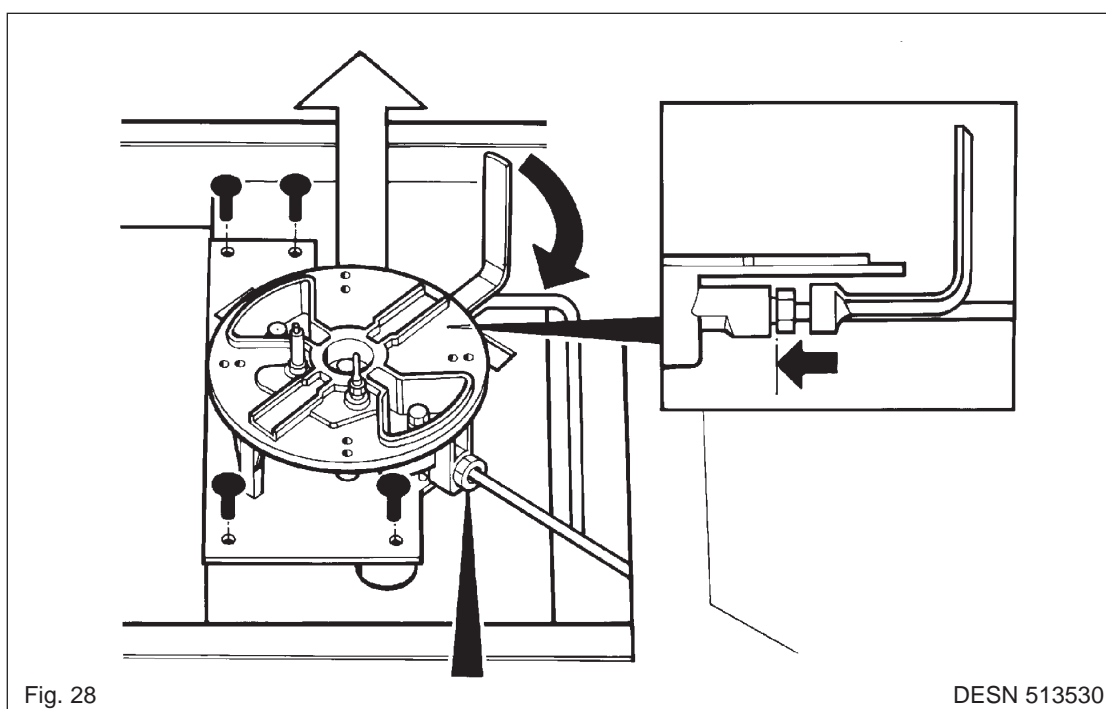
J. TO REMOVE ELECTRODES (LHR, RHR, RHF BURNERS)

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE THE HOTPLATE'.
3. Proceed as 'TO REMOVE SPARK GENERATOR' disconnect the appropriate electrode lead.
4. Withdraw clip securing electrode to burner and withdraw lead and electrode (See Fig. 27).
5. Re-assemble in reverse order.



K. TO REMOVE ELECTRODE (LHF BURNER)

1. Isolate from electrical supply.
2. Proceed as 'TO REMOVE HOTPLATE'.
3. Proceed as 'TO REMOVE SPARK GENERATOR'.
4. Disconnect the left hand burner pipe (13mm) and the inner burner pipe (13mm) using the special spanner.
5. Remove the burner and burner fixing plate, by unscrewing the 4 screws holding the burner mounting plate in place.
6. Turn burner over and remove electrode fixing clip. Withdraw electrode through top of burner checking on route of lead.
7. Re-assemble in reverse order, re-routing lead along the same path.



L. TO REMOVE THERMOCOUPLE (LHF BURNER)

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE THE HOTPLATE'.
3. Undo the nut fixing the thermocouple in place.
4. Push the thermocouple down and pull out from under the burner.
5. Disconnect the other end of the thermocouple cable from the gas valve. This is a push on jack connector.
6. Re-assemble in reverse order.

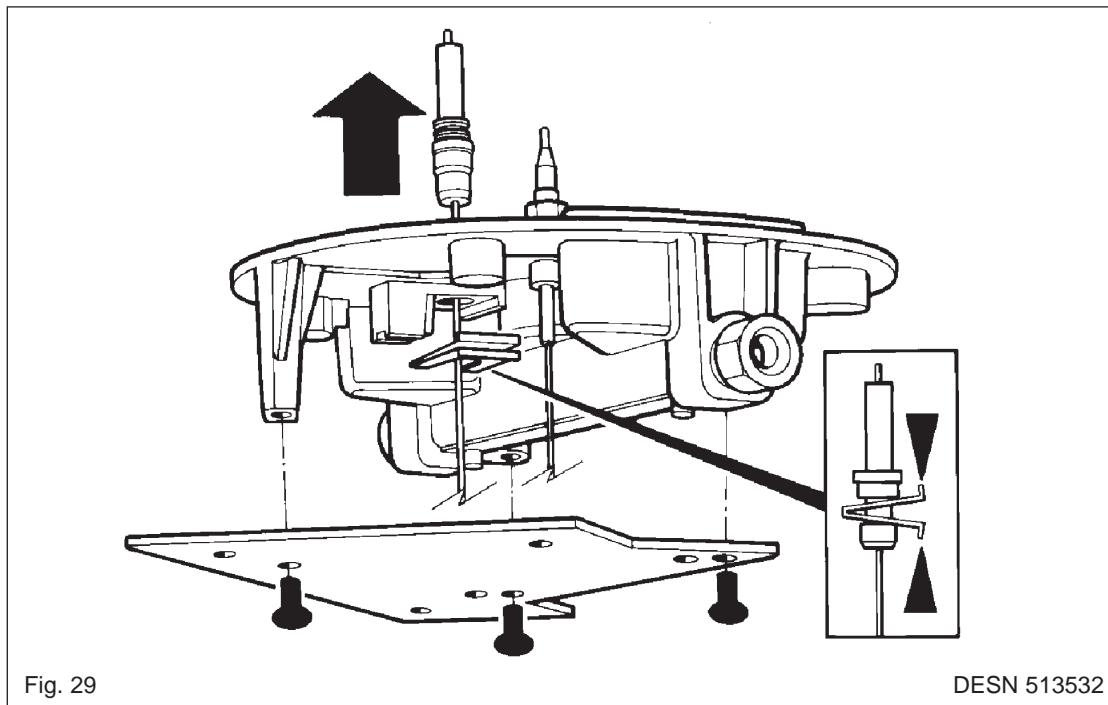


Fig. 29

DESN 513532

M. TO REMOVE THERMOCOUPLE (LHR, RHR, RHF BURNERS)

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE THE HOTPLATE'.
3. Undo the nut fixing the thermocouple in place.
4. Push the thermocouple down and slide to the side to remove from the burner.
5. Disconnect the other end of the thermocouple cable from the gas valve, this is a push on electrical terminal.
6. Re-assemble in reverse order.

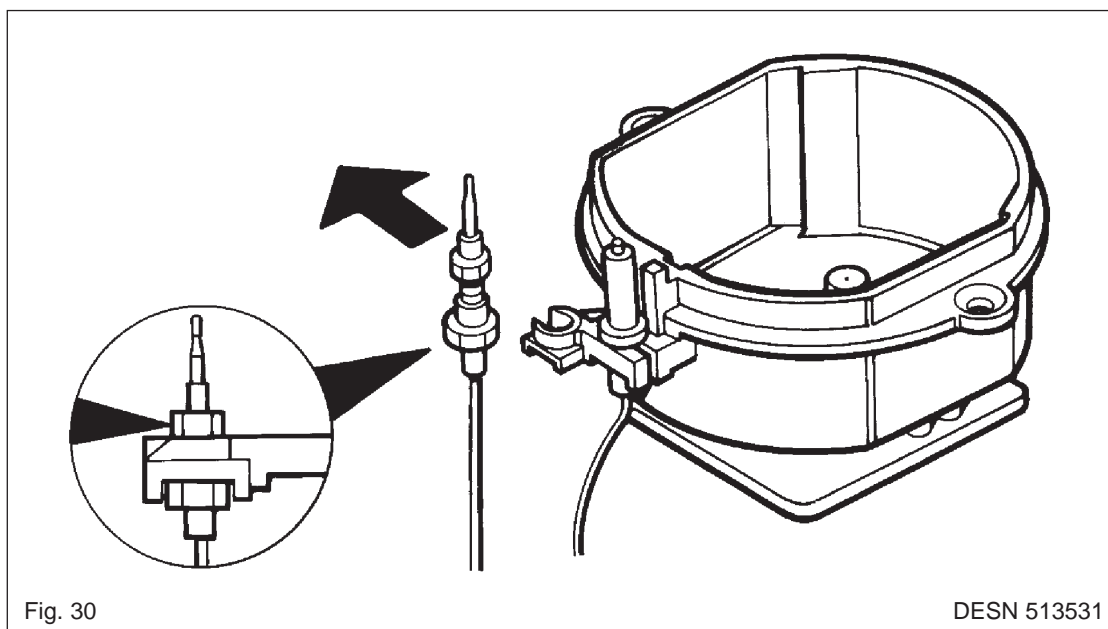
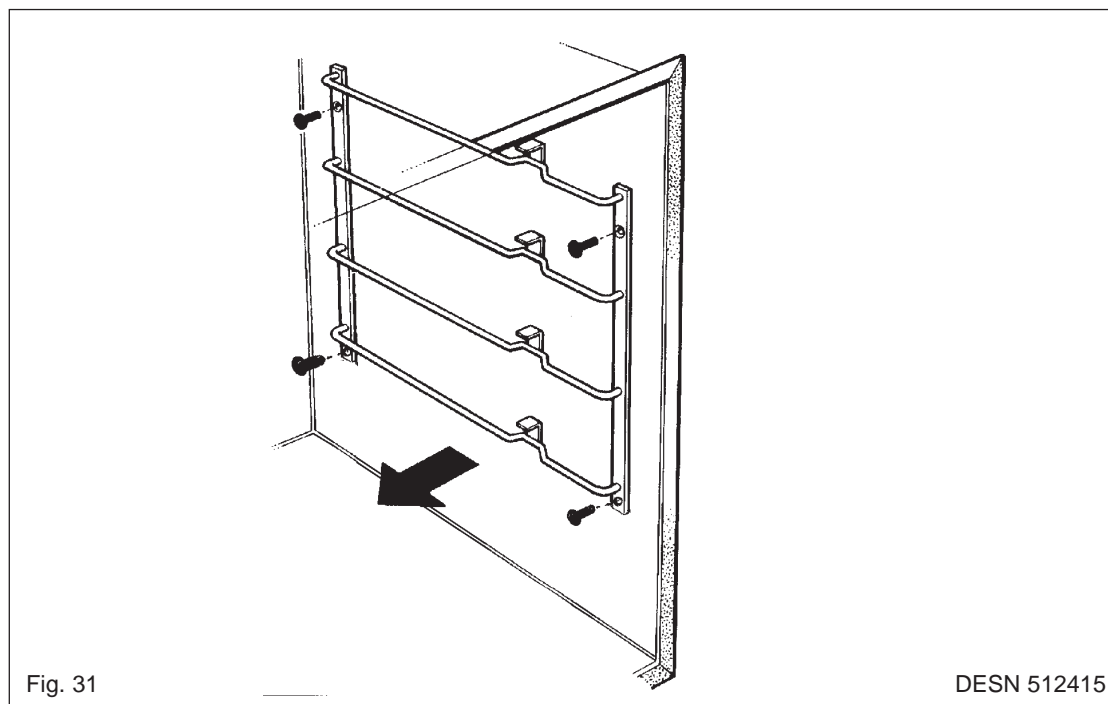


Fig. 30

DESN 513531

N. TO REMOVE OVEN AND GRILL LINERS - SEE FIG. 31

1. Remove LH and RH runners (4 screws per runner).
2. Remove runners and liners.



O. TO REMOVE ELEMENTS (TOP OVEN)

1. Isolate from electrical supply.
2. Proceed as 'TO REMOVE OVEN AND GRILL LINERS'.
3. Remove oven element fixing screws (2) at the rear of the oven and flex elements to remove from location bracket, pull forwards to expose terminal connections.
4. Remove connection, make sure they do not fall down the back of the appliance.
NOTE: TOP OVEN has two elements, one behind each side liner. Both remove in the same way as each other.
5. Re-assemble in reverse order.

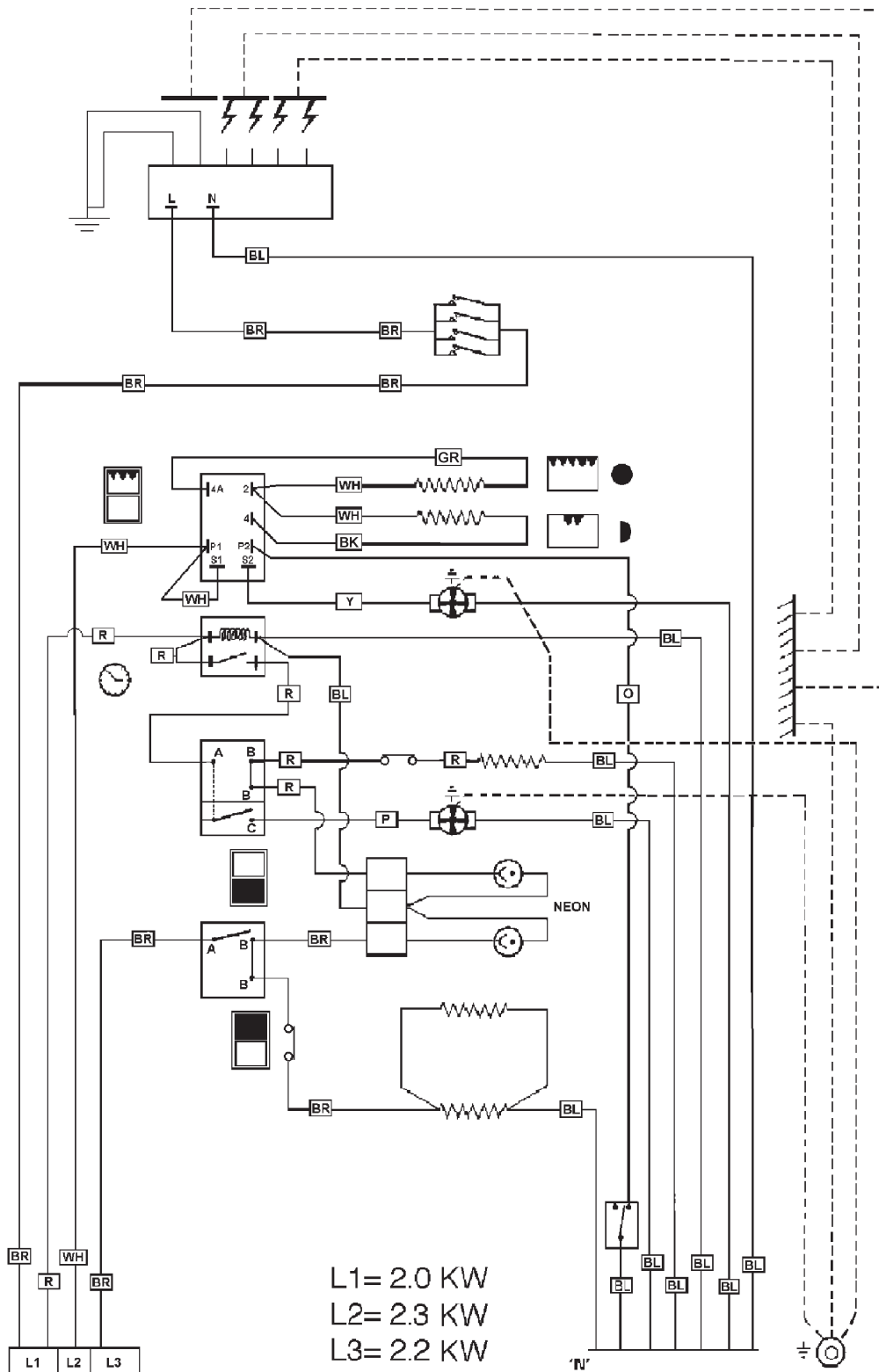
P. TO REMOVE FAN OVEN ELEMENT

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE OVEN LINERS'.
NOTE: You will need only to remove one side.
3. Remove (4) fan cover fixing screws and withdraw panel.
4. Remove 3 screws securing element to frame and carefully withdraw element until access can be made to the electrical terminals.
5. Disconnect terminals taking care not to allow the cable to fall down the rear of the appliance.
6. Re-assemble in reverse order.

Q. TO REMOVE OVEN FAN

1. Isolate from electric supply.
2. Proceed as 'TO REMOVE OVEN ELEMENT'.
3. Remove 4 fixing screws securing fan assembly to frame.
4. Withdraw fan assembly sufficiently to gain access to motor electrical terminals and disconnect cables.
5. Remove fan blade.
NOTE: Fan blade fixing nuts is LH thread.
6. Remove motor from mounting plate screws.
7. Re-assemble in reverse order.

WIRING DIAGRAM - AGA 4-2



COLOUR KEY - UK

- | | |
|------------|------------|
| BL - BLUE | WH - WHITE |
| R - RED | BK - BLACK |
| Y - YELLOW | PK - PINK |
| BR - BROWN | P - PURPLE |
| GR - GREY | O - ORANGE |

UK - WARNING - BEFORE OBTAINING ACCESS TO TERMINALS, ALL SUPPLY CIRCUITS MUST BE DISCONNECTED.

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

With AGA'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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