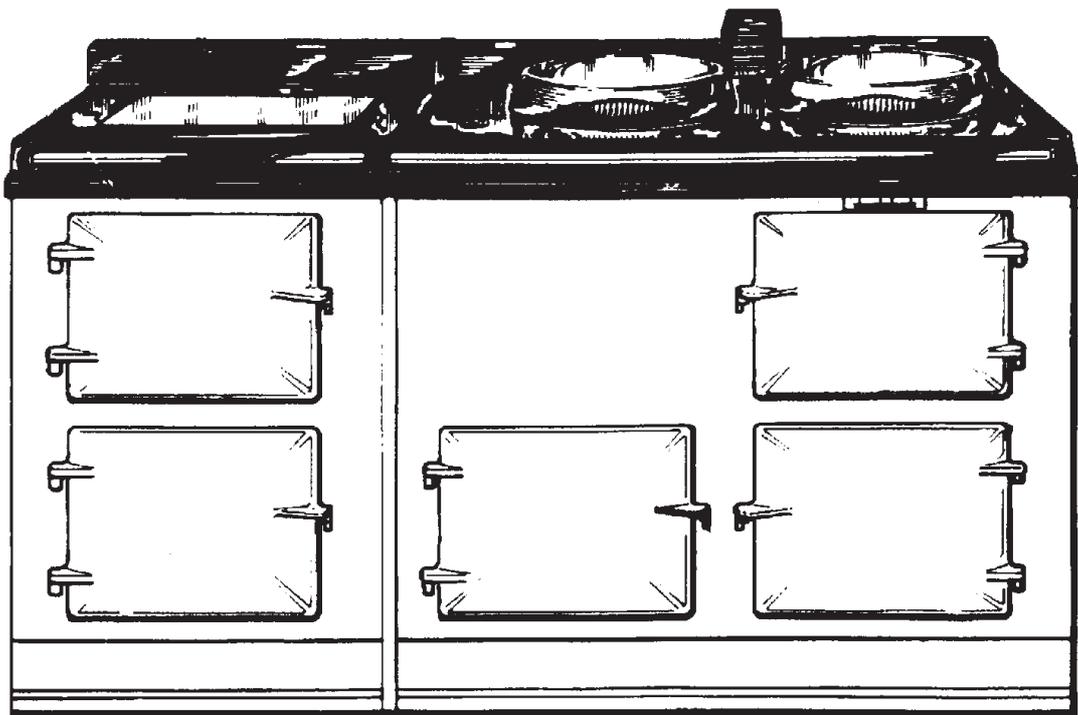




AGA DIESEL 2 & 4 OVEN (DC & DE)



Users Instructions

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE



For use in GB and IE

02/05 EOPI 513668

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Useful Information About the Cooker

Model: **Aga DC/DE**

Fuel Type: **Gas Oil Class D**

Serial No.

Burner Type: **EOGB Superflex**

Oil Tank Capacity

Oil Supplier 1.

2.

About the Installation

Installer

Address

Installation Date

Service Engineer

HEALTH & SAFETY

Consumer Protection

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards, when properly installed and used.

IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY. Any alteration that is not approved by Aga-Rayburn could invalidate the approval of the appliance, operation of the warranty and could also affect your statutory rights.

APPLIANCE

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

Deep Fat Frying

IMPORTANT

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

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 the burning pan to carry outside.

THE AGA COOKER

This appliance is a heat storage cooker with an automatic oil control, which will keep the temperature of the cooker constant when not in use and return it to the constant temperature after use.

Your Aga is supplied with the following accessories:

- 1 Large roasting tin with grill rack
- 1 Half-size roasting tin with grill rack
- 3 Oven grid shelves
- 1 Plain shelf
- 1 Toaster
- 1 Aga book
- 1 Wire brush

In addition there is a guarantee registration card which should be completed and returned to Aga-Rayburn.

DO NOT USE TO WARM A ROOM WITH THE APPLIANCE OVEN DOORS OPEN.

The Aga is for use with Gas Oil Class D.

This appliance must be installed by a competent engineer.

Oil Delivery

When the oil is being refilled, it is strongly recommended that the cooker is temporarily switched off. This will allow any sediment within the oil tank which may have been disturbed during the refilling process. It is advisable to keep the cooker off for 1 hour after the tank has been refilled.

If this is not done, any sediment drawn into the burner could result in breakdown. Please ask your oil supplier/driver to advise you before the oil tank is refilled.

Air Supply

Please Note:

- The permanently open air supply into the kitchen must never be blocked off.
- The air supply to the cooker is through the left hand side of the door. Please ensure that this is never blocked off. Avoid household lint and dust build up. If necessary clean this area with the cooker switched off.

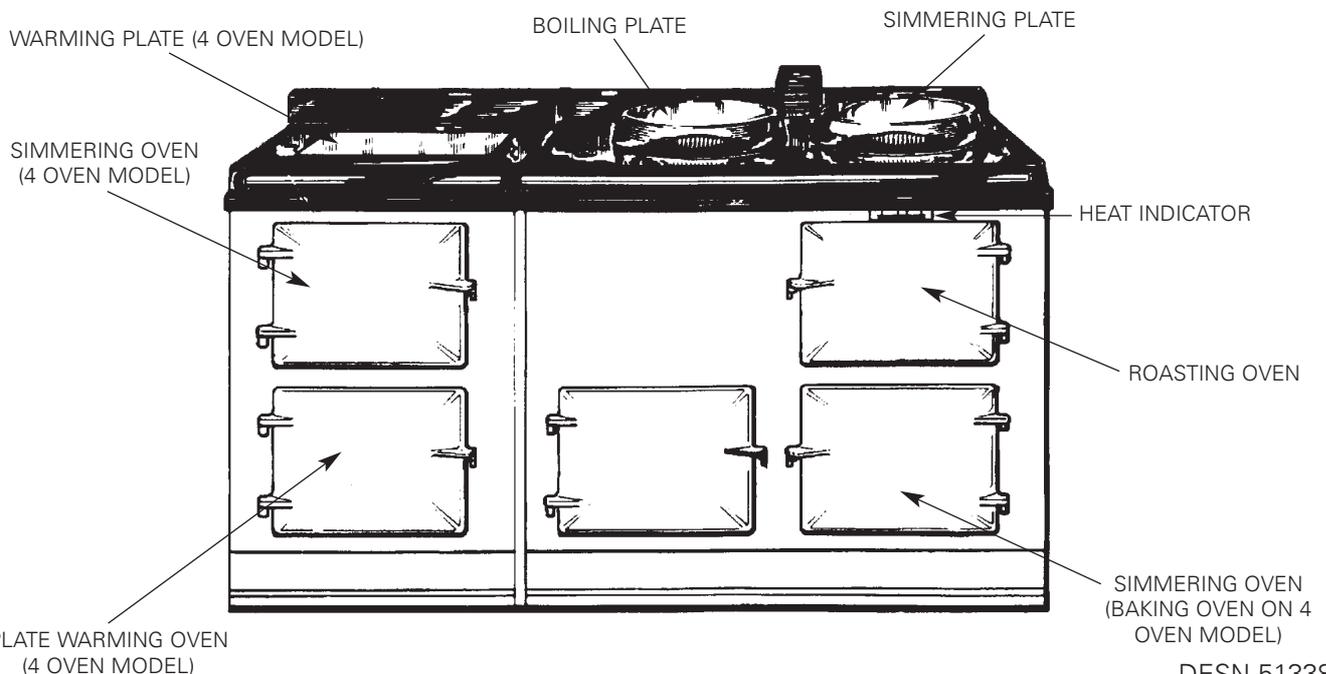


Fig 1

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AUTOMATIC CONTROL

The setting of the thermostat control knob (alongside the burner inner door) at No. 4 should normally ensure that the cooker runs at the correct temperature, with the indicator on or about the black line in the silver section of the heat indicator.

Any adjustment can be made by increasing or decreasing the knob slightly to compensate. The higher the number, the higher the temperature setting.

Once the correct setting has been confirmed, the control will operate automatically to maintain the cooker at full temperature and need not be altered.

TO LIGHT THE BURNER

1. Open all the valves on the oil feed pipe from the storage tank to the burner.
2. Switch on the electric supply to the appliance.
3. Turn the thermostat to approximately No. 4.
4. Burner will fire automatically with a cycle of 4 minutes on and 4 minutes off.

On lighting, condensation will form in the flueways and may run onto the top plate from the flue chamber, this should be wiped off to prevent any possibility of damage to the vitreous enamel.

TO EXTINGUISH THE BURNER

Turn the cooker control thermostat to its **OFF** position.

FIRE VALVE RESETTING

Should the appliance overheat causing the fire valve to close, and this will isolate the oil supply as a safety precaution.

The fire valve, located at the side of the appliance, can be reset once the unit has sensed the required temperature.

TO RESET: Press the button and if it stays in, the appliance is working again. If the button springs out, more cooling time must be given before trying again. (Refer to 'BURNER RESET').

NOTE: The control box will illuminate.

OPERATING THE AGA

The following points are intended to help during the change-over from your previous cooker to the Aga. You will also find that the Aga Book and the Aga new user guide video provide a very useful introduction to the cooker.

After the Aga has been installed

When first lit, the Aga will emit an odour for a short while. This is simply due to protective oil burning off the hotplates. If you can wipe the inside of the hotplate whilst the Aga is heating up it will avoid a film of this oil being deposited on the inside of the lids. Also, condensation may occur on the top plate and front plate whilst the Aga is heating up. This should be wiped away as soon as possible.

The Heat Indicator

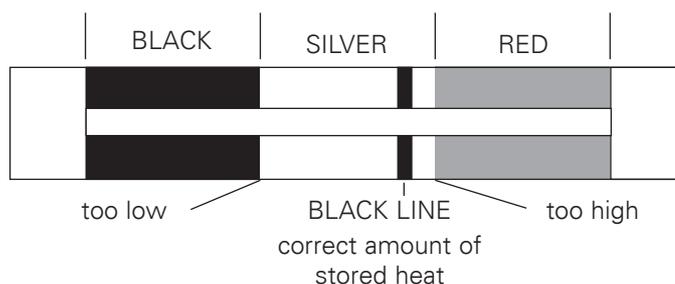


Fig. 2

The heat indicator is above the Roasting Oven door and has three sections: black, silver and red. When the indicator is on or around the black line in the silver section the cooker is at the correct working temperature. The purpose of the heat indicator is to show whether the cooker 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 several hours during which no cooking has been done.

NOTE: IT DOES NOT INDICATE THE OVEN TEMPERATURE

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

1. Close the insulating covers whenever the hotplates are not in use.
2. Clean the hotplates regularly with the wire brush.
3. Utensils with ground flat bases must be used to make perfect contact with the hotplates.
4. Have the cooker serviced at regular intervals by your Aga distributor.
5. Take care, when closing the oven doors, to lift them on to the catch.
6. Try to cook as much as possible in the ovens, so that heat is conserved and cooking smells and condensation are reduced.

The Roasting Oven can also be used for 'grilling' at the top and shallow 'frying' on the bottom. Keep the insulated covers down when the hotplates are not in use so that the heat stored in the cooker is conserved.

- For optimum cooking performance, use the Aga utensils and cast iron cookware. They have thick ground bases which give the best contact with the hotplates.
- The Aga pans can be stacked in the Simmering Oven. This is especially useful for steaming vegetables and simmering sauces.
- Store the Plain Shelf out of the Aga. Use it cold in the Roasting Oven to deflect the heat from the top of the oven, creating a more moderate oven temperature. It can also be used as a baking sheet.
- A guide to Aga cooking is given on page 9. Ask your Aga distributor for an invitation to an Aga demonstration.

FITTING OF OVEN SHELVES

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

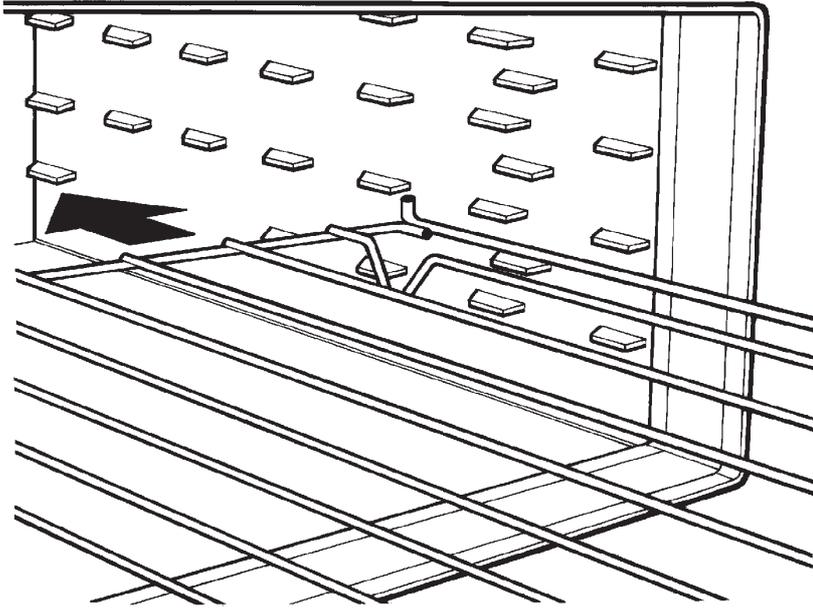


Fig. 3

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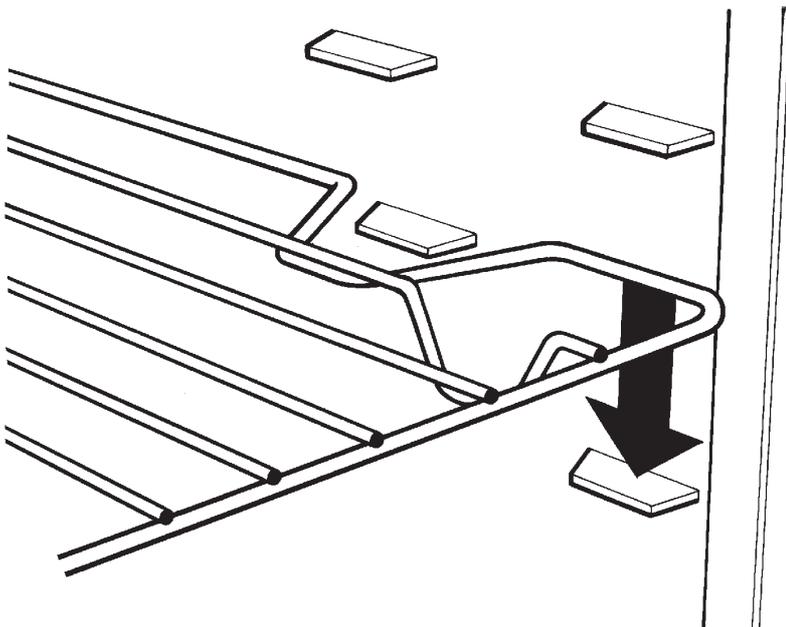


Fig. 4

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REMOVAL OF OVEN SHELVES

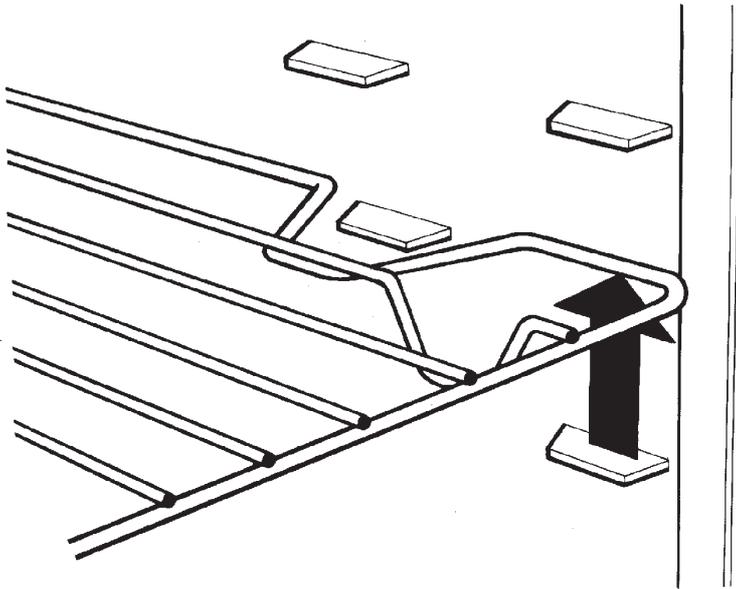


Fig. 5

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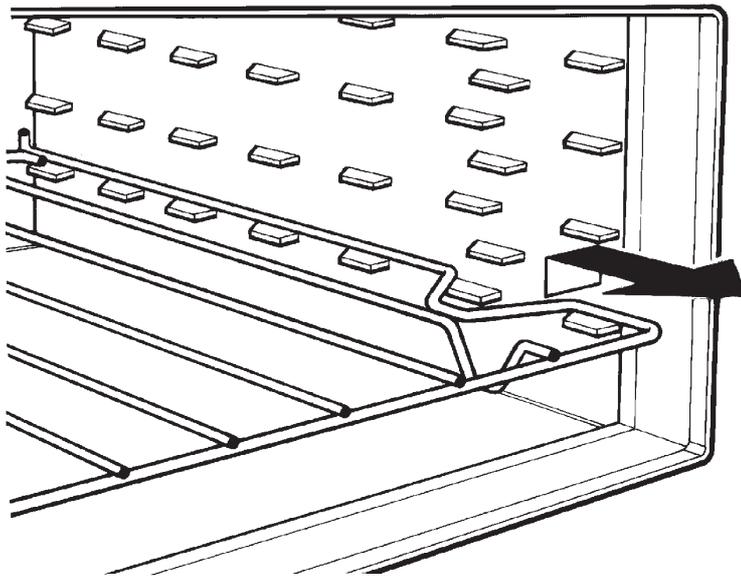


Fig. 6

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GUIDE TO AGA COOKING

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

OVEN TEMPERATURE	2= TWO OVEN AGA	=4= FOUR OVEN AGA
HIGH	ROASTING OVEN	ROASTING OVEN
GRILLING SCONES PASTRIES BREAD YORKSHIRE PUDDING ROASTS SHALLOW FRYING	Top - Grilling; 2nd runner - Scones, small pastries; 3rd runner - Bread rolls, Yorkshire pudding; 4th runner - Roasts, poultry, small cakes in cases in the large meat tin. Grid shelf on oven floor - Loaves. Oven floor - Shallow frying, quiche.	Top - Grilling; 2nd runner - Scones, small pastries; 3rd runner - Bread rolls, Yorkshire pudding; 4th Runner - Roasts, poultry. Grid shelf on oven floor - Loaves Oven floor - Shallow frying, quiche.
MODERATE	ROASTING/SIMMERING OVEN	BAKING OVEN
CAKES BISCUITS FISH SOUFFLÉS SHORTBREAD CHEESECAKES	Place grid shelf on floor of Roasting Oven. Protect food with the cold plain shelf slid on second or third runners. For cakes that require over 45 mins use the Cake Baker. Alternatively with fish, cheesecake, start off in Roasting Oven, finish in Simmering Oven.	Towards top - Whisked sponges, some biscuits, small cakes Middle - Fish, soufflés. Grid shelf on oven floor - Victoria sandwiches, shortbread and cheesecake
LOW	SIMMERING OVEN	SIMMERING OVEN
CASSEROLES STOCK MILK PUDDINGS MERINGUES RICH FRUIT CAKE	For Casseroles, stock, milk puddings, bring to heat elsewhere on the Aga then transfer to Simmering Oven. (One exception is meringues). Rich fruit cakes can be cooked for a long time here	For Casseroles, stock, milk puddings, bring to heat elsewhere on the Aga then transfer to Simmering Oven. (One exception is meringues). Rich fruit cakes can be cooked for a long time here.

CLEANING AND CARING

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.

DO NOT USE ABRASIVE PADS OR OVEN CLEANERS.

Top Plate and Front Plate

Mop up spills as soon 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 damp cloth, or, if necessary a soft nylon scouring pad. If milk or fruit juice or anything containing acid, is spilt on the Aga, wipe it up immediately. Also clean off any condensation streaks on the front plate around the oven doors or the vitreous enamel maybe permanently discoloured.

All that is usually needed to keep the vitreous enamel surfaces of the Aga bright and clean is a daily rub over with a damp soapy cloth followed immediately with a clean, dry cloth to avoid streaks.

Remember the top plate and the polished covers will scratch if pans or utensils are dragged across them.

Insulating Covers and Oven Doors

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

Open the covers and lift off the oven doors to allow them to cool a little before cleaning. Do not, however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.

Refer also to the Cleaning Section in the Aga Book.

Ovens and Hotplates

The cast iron ovens help to keep themselves clean, they merely need to be brushed out occasionally with a long handled stiff brush.

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

Roasting Tins

The roasting tins should be cleaned in hot, soapy water, soaking if necessary. A nylon scouring pad can also be used. **DO NOT** place in the dishwasher or use caustic cleaners.

DO NOT USE ANY OVEN CLEANERS.

Important: Aga-Rayburn 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, including the insulating covers, hand-rails and their brackets.

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

SERVICING OR FAULT IDENTIFICATION

BURNER RESET

SEE FIG. 8

If a fault occurs on the burner then it automatically shuts down and the red button on the burner control box will be illuminated. This can be re-set, after 1 minute by depressing the button. The reset button is behind the left hand burner door.

OPERATING BY PRESSING WITH FINGER ONLY.

Please wait at least 60 seconds between re-setting the lockout button.

If for example the storage tank has been replenished after the oil supply ran out, and re-setting the lockout button does not light the burner immediately, it will be necessary to repeat the sequence.

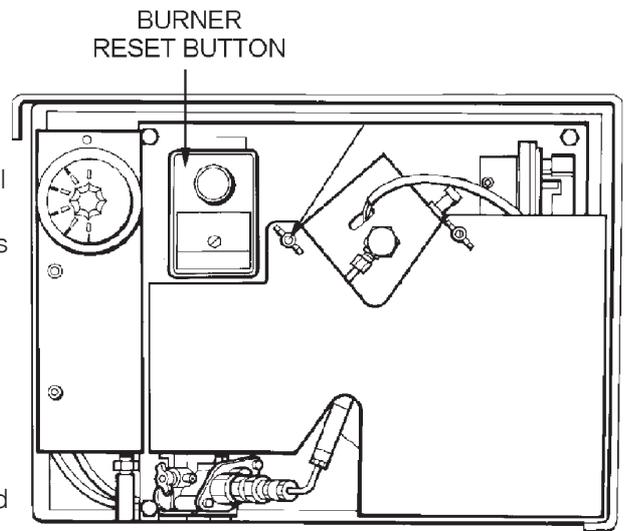


Fig. 8

DESN 513909

Continued lockouts indicate a burner or oil supply fault. This should be investigated and rectified.

In the event of repeated failure switch off the oil, and electrical supply to the appliance and contact your installer/service engineer.

OIL LEAK OR FAULT

If an oil leak or fault exists or is suspected the unit must be isolated from the oil and electrical supply. The appliance must not be used until the fault has been rectified.

Advice/help should be obtained from your installer/servicing company.

POWER FAILURE

In the event of a short term power failure, performance will be unaffected. If the power supply is interrupted for any period of time, oven temperature will diminish.

As soon as power is restored, then the appliance will automatically return to normal operation.

FUEL

Please endeavour to see that when your fuel is being delivered into your storage tank, that the appliance is left off during delivery, and preferably for a period of 1 hour afterwards to allow sediment within the tank to settle.

Also try to avoid running out of fuel, by seeing that the storage tank is replenished in good time. This will help avoid breakdowns which can result through fuel starvation.

SERVICING

With normal use the cooker will need an annual flueway clean and burner maintenance.

An additional flueway clean half way through the heating season may be necessary in some cases - see Servicing Instructions.

A HOT APPLIANCE CANNOT BE SERVICED.

The cooker thermostat knob should be turned **OFF** the night preceding the day of the servicing so that the appliance will have cooled down by the following morning.

**For further advice or information contact
your local Aga Specialist**

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



Manufactured By
Aga-Rayburn
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

www.aga-rayburn-co.uk
www.agacookshop.co.uk
www.agalinks.com