



ELECTRIC HOB UNIT

(For fitment to a Post 1974 4 Oven AGA or kitchen worktop)



USER'S INSTRUCTIONS

FOR HOB UNIT

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

CE For use in GB and IE

09/10 EOP1 511675

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SERIAL NO.

HEALTH & SAFETY

Appliance

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

This appliance may contain some of the materials that are indicated below. It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling where applicable, the pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and safety, see below for information.

Glues and Sealants

Exercise caution - if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre

May be harmful if inhaled. May be irritating to skin, eyes, nose and throat. When handling avoid contact with skin or eyes. Use disposable gloves, face-masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product, reduce dust with water spray, ensure that parts are securely wrapped.

Appliance

- Never place anything between the saucepan base and the ceramic surface (i.e. cooking mats, aluminium foil, etc).

- **IMPORTANT:** Oil is a fire risk, do not leave pans containing oil unattended.

Never throw water over a burning pan.

- In the event of a fire, cover with a lid and switch **OFF** the electricity.

Smother the flames on the hob rather than attempting to remove the pan to the outside.

Burns and injuries are caused almost invariably by picking up the burning pan to carry outside.

- Plastic vessels and aluminum foil should never be placed on the hob surface.
- Never use the surface of the appliance for storage.

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 the oil or fat unattended during the heating or cooking period.

INTRODUCTION

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 could invalidate the approval of the appliance, operation of the warranty and could affect your statutory rights. In the interests of safety and effective use, please read the following before using your new AGA appliance.

Installation must be to local and National wiring regulations and carried out by a Qualified Engineer.

The ceramic hob consists of two Fast Response hotplates. For use as a domestic electric hob fitted into the extension oven of the 4 oven AGA, or directly into a worktop.

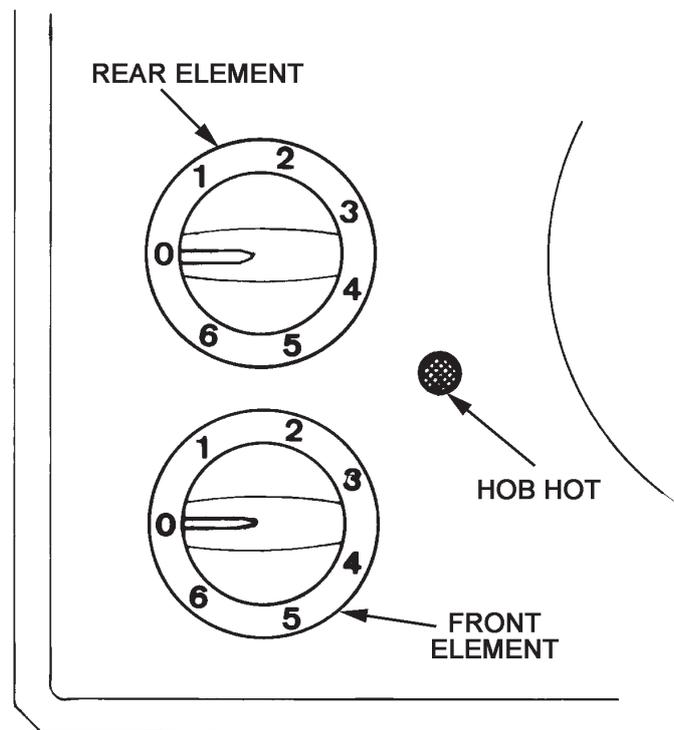
UNDERSIDE CLEARANCES

Where your hob has been fitted into a kitchen worktop, and to avoid materials coming into close contact with the appliance base, it is advisable to fit only a dummy drawer front adjacent to the inset hob.

RATING TABLE:

AGA		ELECTRIC HOB	
SERIAL No.	SEE BASE OF HOB		
VOLTAGE	50 Hz 	240 V	230 V
TOTAL LOAD	kW	2.7	2.5
	AGA Station Road, Ketley, Telford, Shropshire, TF1 5AQ		
AE4M240198 B			

CONTROLS



DESN 511535 A

- The **HOB ELEMENT KNOBS** have a push and turn operation and can be rotated in either direction.
 - Clockwise** from low setting in steps 1-6 to high setting.
 - Anti-clockwise** direct from OFF to high.
- The **HOB NEON** illuminates when the hob is hot and therefore too hot to touch. There is a short delay after initial switch ON. The neon remains on when the element is switched off until the temperature reduces to a safe level (although the hob may still be warm enough to cause minor discomfort).

CERAMIC HOB

WARNING:

- DO NOT USE THE HOB IF IT IS CRACKED.
- DO NOT PLACE ALUMINIUM FOIL ON THE HOB SURFACE.

The hob has the following two plates.

<i>front</i>	- Single circuit-1200w-145mm Dia.-Rapid Heat up
<i>rear</i>	- Single circuit-1500w-160mm Dia.-Rapid Heat up

When the hot plates are switched on, the heating area will glow red.

The hot plates contain a safety switch which limits the ceramic temperature if the plates are operated without a pan in position, or if the plates have been at maximum setting for longer than is normal. The hotplates will then cycle (switch ON and OFF).

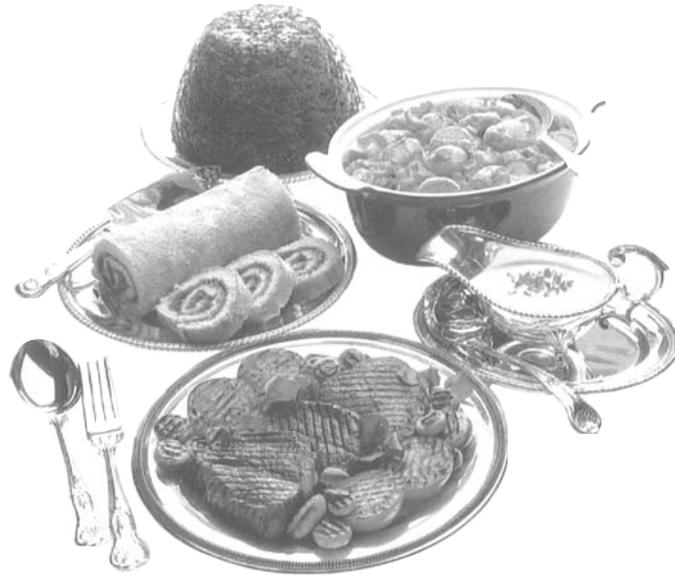
To get the best out of your hob

- Ensure that the pan covers the heating area.
- Switch off the plates when cooking is complete.
- Do not cook directly on the hob surface. Always use a pan.
- Do not use the hob as a chopping board or a resting area.
- Always lift the pan off the surface. Do not drag or slide pans into position.
- Always use the recommended cleaning materials and methods. See 'Cleaning & Care' section.

Choice of saucepans

- Only smooth flat based pans recommended for use on Ceramic hobs **must** be used.
- If cast iron pans are used, ensure they have a machined flat base. (AGA Cookware is suitable for use on ceramic hobs).
- Never use recessed or ridged base pans.
- The base of the pan should cover the heating area.
- Select a pan of sufficient size to avoid spillage (boiling over). Especially when cooking food containing sugar e.g. jam, marmalade, fruit etc.
- Do not overlap the edge of the ceramic hob area with pans, as this will result in damage to the enamelled surface of the surround.
- To avoid scratching your ceramic hob, only use pans with clean, smooth bottoms.
- For best results the bottom of enamelled pans should be 2-3mm thick and stainless steel with sandwich bottoms 4-6mm.

COOKING GUIDE



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.

CLEANING & CARING FOR YOUR COOKER

- Always switch off at mains before cleaning.
- Use as little water as practical when cleaning.
- It is important that you do not use abrasive pads or scouring creams/powders on any exterior surface.

The Ceramic Glass Hob

- Providing the recommendations in the section under ceramic hob are followed you should not have problems in maintaining the good appearance of the ceramic hob.
- Ceramic hobs are particularly easy to clean if just two important ground rules are followed.
- Firstly, anything that has burnt onto the surface should be removed immediately with a razor blade scraper which can be obtained from most hardware stores.

If any plastic item, kitchen foil, sugar or food containing sugar is accidentally allowed to melt on the hot surface of your ceramic hob, remove **IMMEDIATELY** with a scraper while the hob is still hot to avoid damaging the surface.

- Secondly, after cooking the ceramic hob should be cleaned with an approved cleaning agent such as *Hob Brite*. A soft cloth is more suitable for cleaning than a sponge because a sponge absorbs the liquid components of the cleaning agent, leaving a high concentration of the rough 'scouring particles' on the surface. This could cause scratches. Basically as little cleaning agent as possible should be used - in the interest of the environment as well - a few drops are usually quite sufficient (**DO NOT USE HOB BRITE ON THE ENAMELLED SURFACES**).

TIP: Clean your hob regularly. Preferably every time you use it.

SERVICING

- In the event of requiring maintenance, call your local Distributor or AGA Service.
- Your hob must only be serviced by a Qualified Engineer.
- Do not alter or modify the hob.
- Only the spares specified by the manufacturer are to be fitted.

For further advice or information please contact
your local AGA Specialist

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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