



**GC3
(THREE OVEN)**

*Users
Instructions*

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

**INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE APPLIANCE.
CUSTOMER: KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE**

FOR USE IN AUSTRALIA

01/13 EOP1 512848

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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, 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.

WARNING: DO NOT STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION. DO NOT MODIFY THIS APPLIANCE.

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 these parts that may be injurious to health and safety.

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

Maybe 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 parts are securely wrapped.

General

- IMPORTANT: Oil is a fire risk, do not leave pans containing oil unattended.
- In the event of a fire, cover 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 up the burning pans 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 oil or fat unattended during the heating or cooking period.

YOUR AGA COOKER

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

The GC3 cooker has three ovens, namely, the Roasting Oven, Baking Oven and Simmering Oven. 'Grilling' and 'frying' can be done in the top and bottom positions in the Roasting Oven.

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

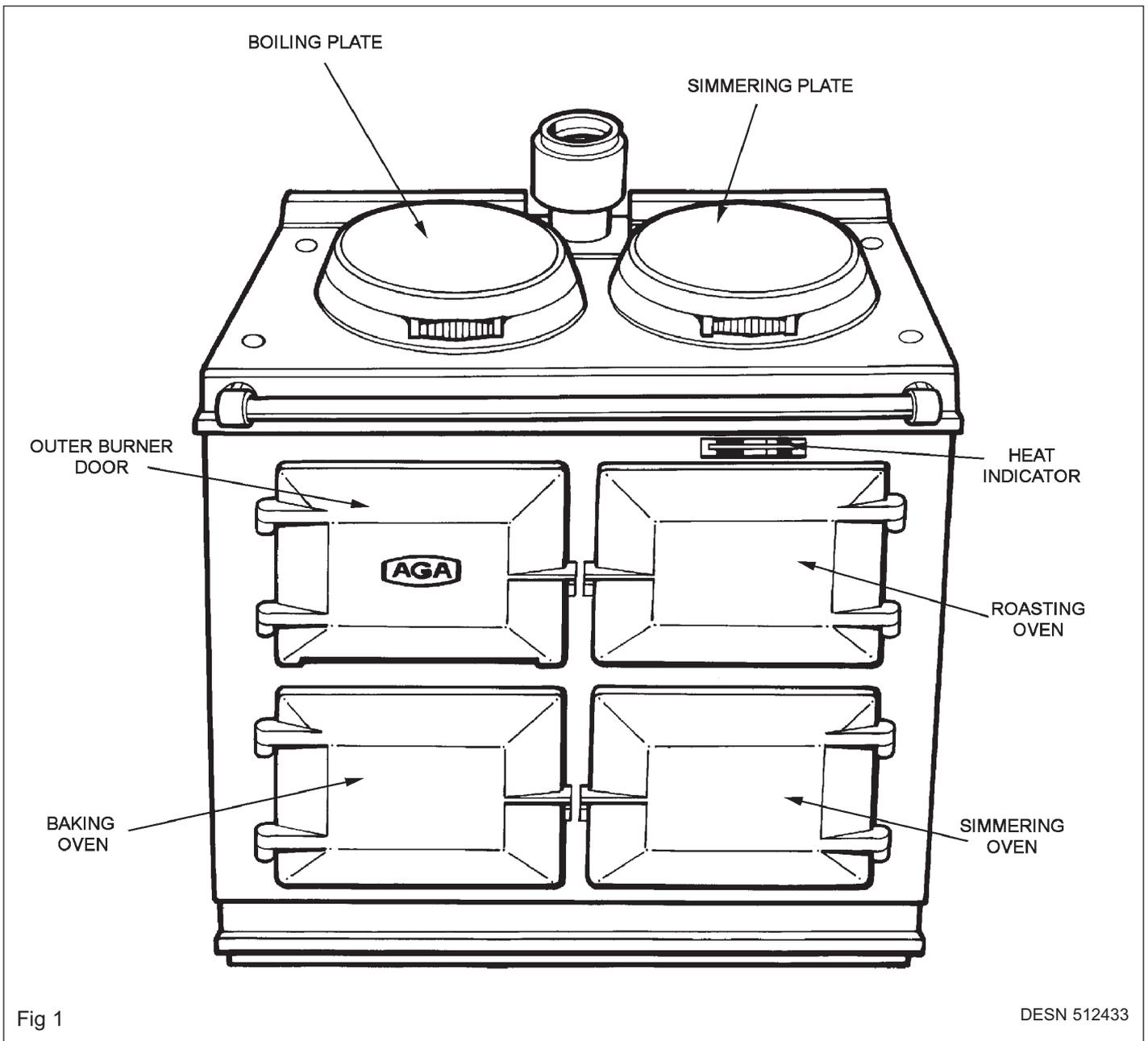


Fig 1

DESN 512433

TO LIGHT THE BURNER

SEE FIGS 2 & 3

CAUTION: BEFORE LIGHTING: ENSURE THAT THE GAS VALVE CONTROL KNOB (2) IS SET IN THE OFF POSITION.

1. Turn on gas supply to cooker and open gas cock **1** at the base of the gas valve.
2. Turn the gas valve control knob **2** anti-clockwise to the position (✨) (see Fig. 3B). Press down firmly and hold the knob in this position while depressing the piezo ignitor **3** several times until the pilot has lit. This can be observed through the burner housing aperture.
3. When the pilot has lit continue to hold the gas valve control knob down for approx. 30 seconds. If it goes out, **wait three minutes** and repeat the procedure holding for a little longer.
4. With the pilot flame established, rotate the gas valve control knob **2** anti-clockwise to its low fire position (see Fig. 3C). Where upon the main burner will automatically light. Leave in the low fire position for at least 30 minutes.
5. After 30 minutes rotate the control knob further anti-clockwise to the mid-position of the green band for normal running (see Fig. 3D).

NOTE: AFTER SEVERAL HOURS THE HEAT INDICATOR SHOULD BE ON OR ABOUT THE CENTRE OF THE SILVER SECTION. IT MAY BE NECESSARY TO ADJUST THE CONTROL KNOB SLIGHTLY IN THE GREEN BAND TO ACHIEVE THIS.

When the cooker is lit from cold, moisture may form on the enamel which should be wiped off to prevent staining.

IF THE FLAME HAS EXTINGUISHED FOR WHATEVER REASON, WAIT THREE MINUTES (MINIMUM) BEFORE RE-LIGHTING.

SHOULD THE FLAME REPEATEDLY EXTINGUISH CALL YOUR LOCAL AGA DEALER.

TO EXTINGUISH THE BURNER

NOTE: REMEMBER TO NOTE THE SETTING OF THE GAS VALVE CONTROL KNOB 2 PRIOR TO EXTINGUISHING THE BURNER

Turn the gas valve control knob clockwise to the off position (See Fig. 3A).

Frost Precautions

In the event of the cooker being switched **OFF** for long periods during very cold weather, the advice of the Local Gas Region or Aga Distributor should be obtained.

BURNER CONTROLS

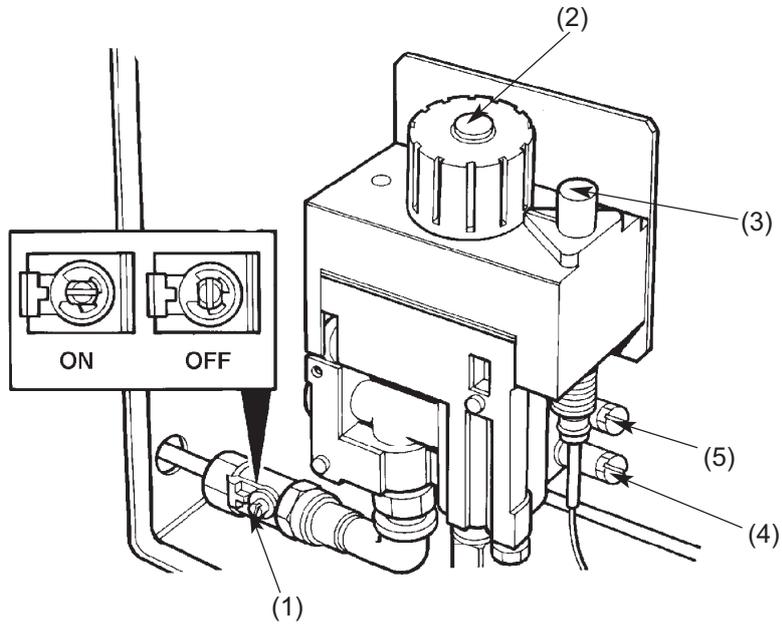


Fig. 2

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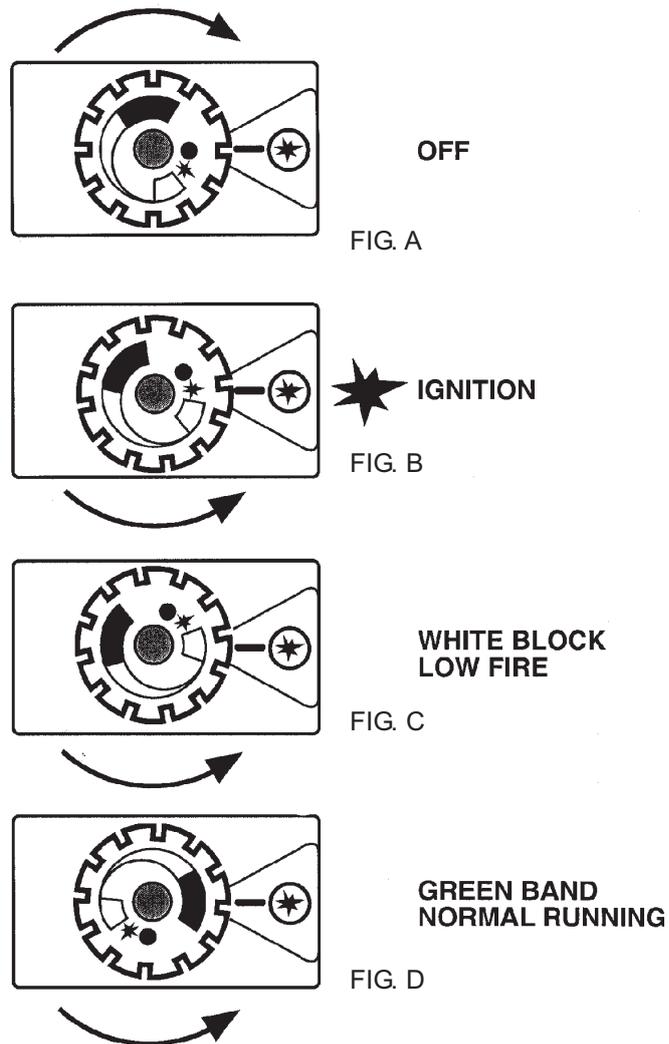
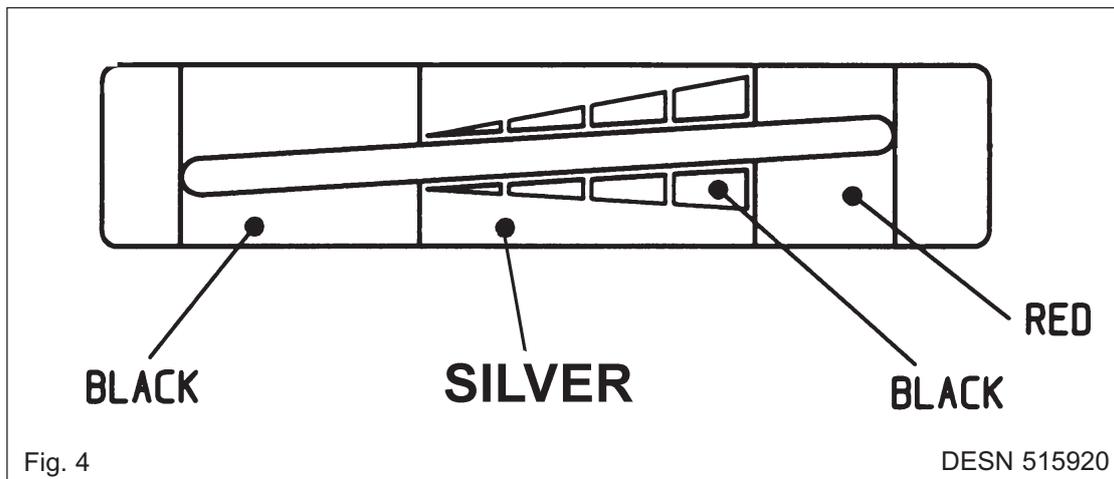


Fig. 3

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THE HEAT INDICATOR



The heat indicator above the Roasting oven door is a guide to the stored heat within the AGA, and does not directly relate to the Roasting oven centre oven temperature.

It has 3 sections black, silver and red.

To obtain your preferred working temperature the control knob can be adjusted slightly. Once set it is not recommended to adjust on a regular basis. An AGA is designed to work at an optimum setting.

The optimum performance is usually achieved when the indicator is showing a mid-way position in the silver area.

Since the purpose of the heat indicator is to show that the AGA contains the full amount of stored heat it is best to refer to it first thing the morning or after a period of several hours during which no cooking has been done.

NOTE: IT DOES NOT INDICATE THE OVEN TEMPERATURE.

OPERATING THE AGA

The following points are intended to help during the change-over from your previous cooker to the AGA way of life. You will also find that the AGA Book provides a very useful introduction to the cooker.

After the AGA has been erected

When first lit, the AGA will emit an odour for a short while. Do not worry, 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.

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

1. Close the insulating lids 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' in the bottom. Do keep insulated lids 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 thus creating a more moderate oven temperature. It can also be used as a baking sheet.

The AGA Cake Baker can be used for cakes needing over 45 minutes cooking.

A guide to AGA cooking is given. Ask your AGA Distributor for an invitation to an AGA demonstration.

OVEN THERMOSTAT CONTROL

When the cooker is in use the gas control knob should be set to the mid-position of the green band (See Fig. 3D) with the indicator on or about the centre of the silver section of the heat indicator. It may be necessary to adjust the control knob slightly within the green band to achieve this.

GUIDE TO AGA COOKER

OVEN TEMPERATURE	MAIN 'PARENT AGA OVENS
HIGH	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.
MODERATE	BAKING OVEN
CAKES BISCUITS FISH SOUFFLÉS SHORTBREAD CHEESECAKES	Towards top - whisked sponges, some biscuits, small cakes Middle - Fish, soufflés. Grid shelf on oven floor - Victoria Sandwiches, shortbread and cheesecake
LOW	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

BAKING OVEN

USING THE BAKING OVEN IMMEDIATELY AFTER PROLONGED SIMULATENOUS COOKING IN THE ROASTING OVEN, SIMMERING OVEN AND ON THE HOTPLATES e.g. full meal.

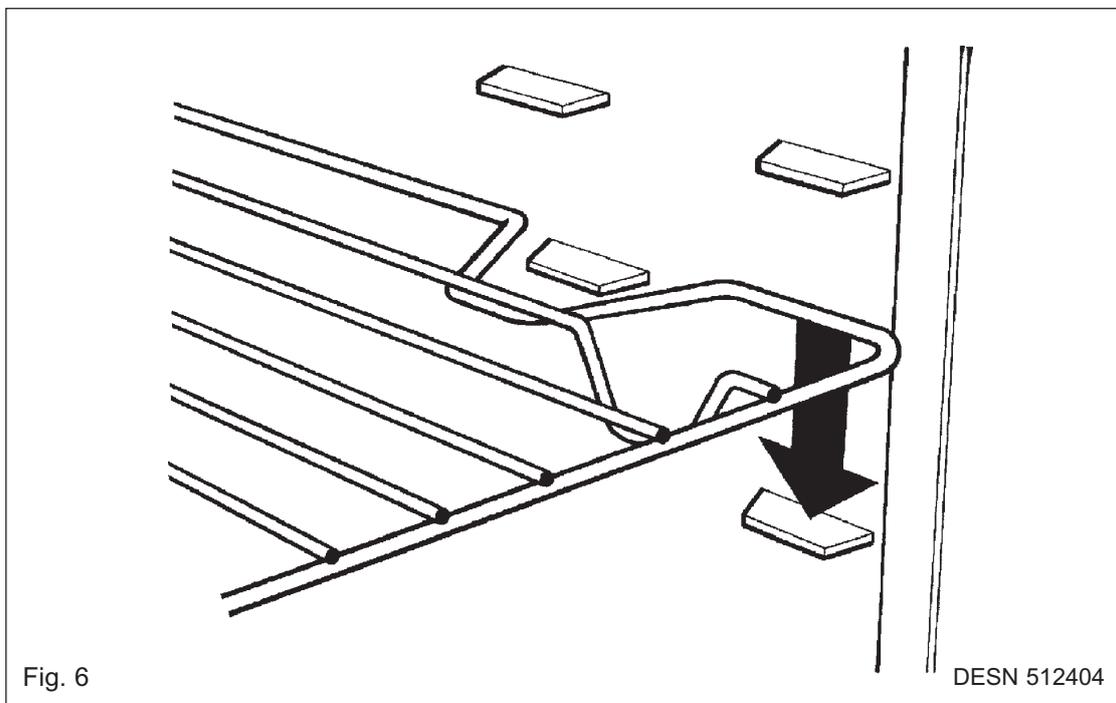
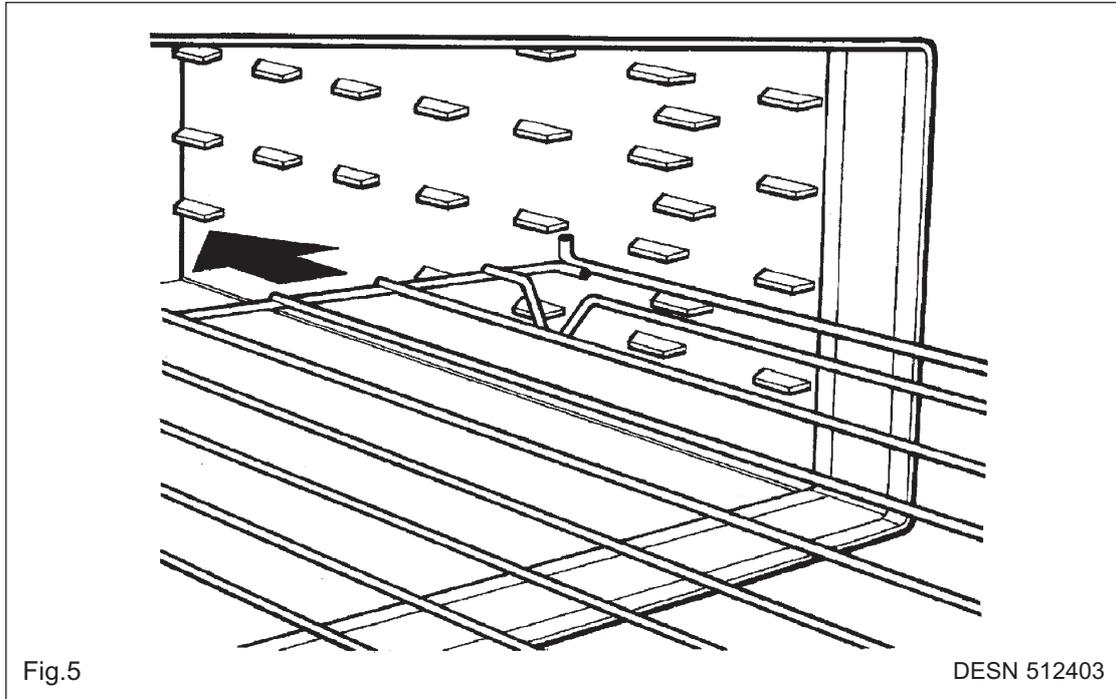
In the above case, the Baking Oven temperature may have risen to that of the Roasting Oven. It will therefore be necessary to adjust the cooking procedure in the Baking Oven and the following suggestions may prove useful:

1. When placing the food in the Baking Oven, ensure that the cold plain shelf is set directly above the dish, for the whole of the cooking time.
2. In addition it may be necessary to lower the shelf position.
3. When baking food, such as very rich fruit cakes, which require a long period of cooking time, place the cake on the grid shelf of the oven with the cold plain shelf set directly above, for 3/4 hour approximately. Move the plain shelf to the middle of the Simmering Oven. Transfer the cake to this shelf and bake until cooked through.
4. Alternatively, allow the Baking Oven to cool for approximately 4 hours before using.

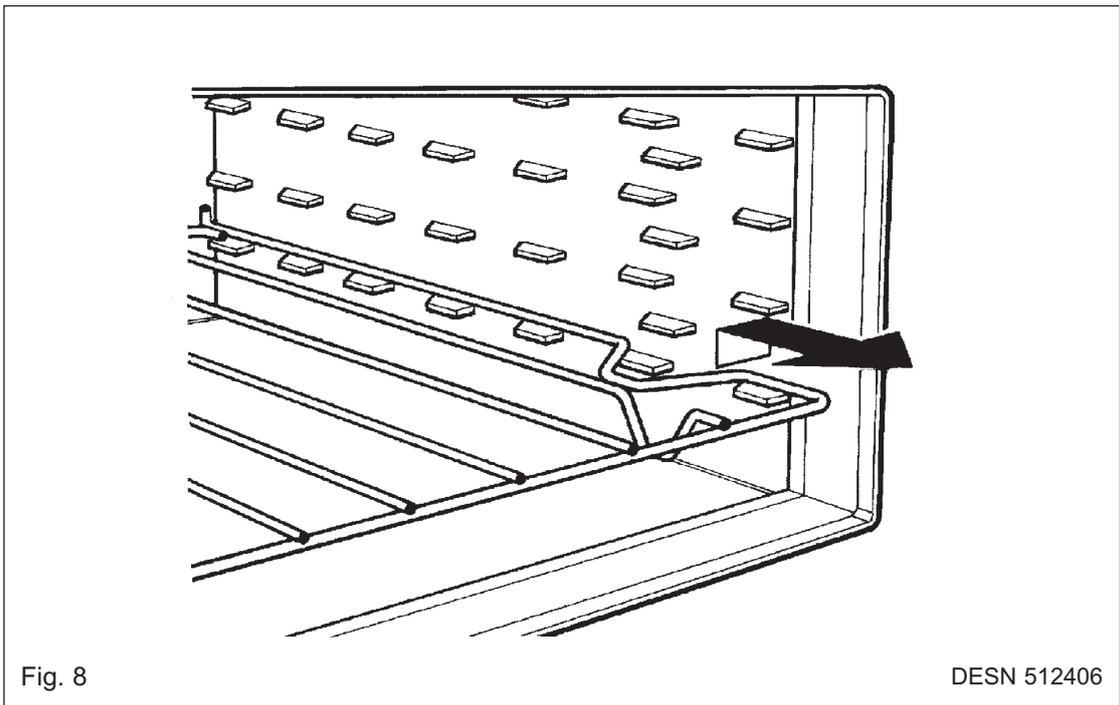
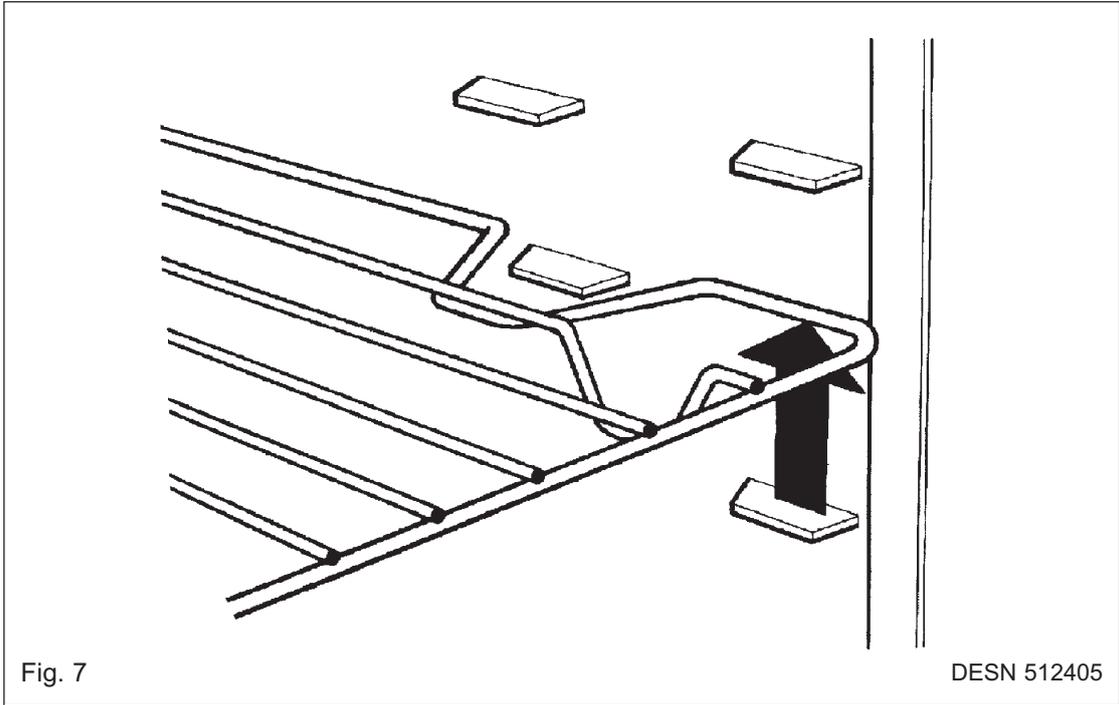
NOTE: A loose metal plate is positioned in the top of the Baking Oven in order to optimise cooking performance. It must remain in place at all times while the cooker is in operation.

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 Fig. 5 to 8.



REMOVAL OF OVEN SHELVES



CLEANING AND CARING

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

DO NOT USE ABRASIVE PADS OR OVEN CLEANERS.

DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.

Top Plate and Front Plate

The easiest way to clean the AGA top plate and front plate is to 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 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 your 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 chrome lids will scratch if pans or utensils are dragged across them.

Insulating Lids and Oven Doors

The linings of the insulating lids and oven doors may be cleaned with a cream cleanser or a soap impregnated 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 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 other caustic cleaners.

DO NOT USE ANY OVEN CLEANERS.

SERVICING

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

For continued efficient and safe operation of this part of the appliance, it is important that servicing is carried out at regular intervals as recommended by your AGA Distributor or local gas region, once every 12 months. The cooker should be turned OFF by the user the night preceding the day of servicing so that the appliance will have cooled down by the following morning.

A HOT APPLIANCE CANNOT BE SERVICED.

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

With AGA Rangemaster'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.



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