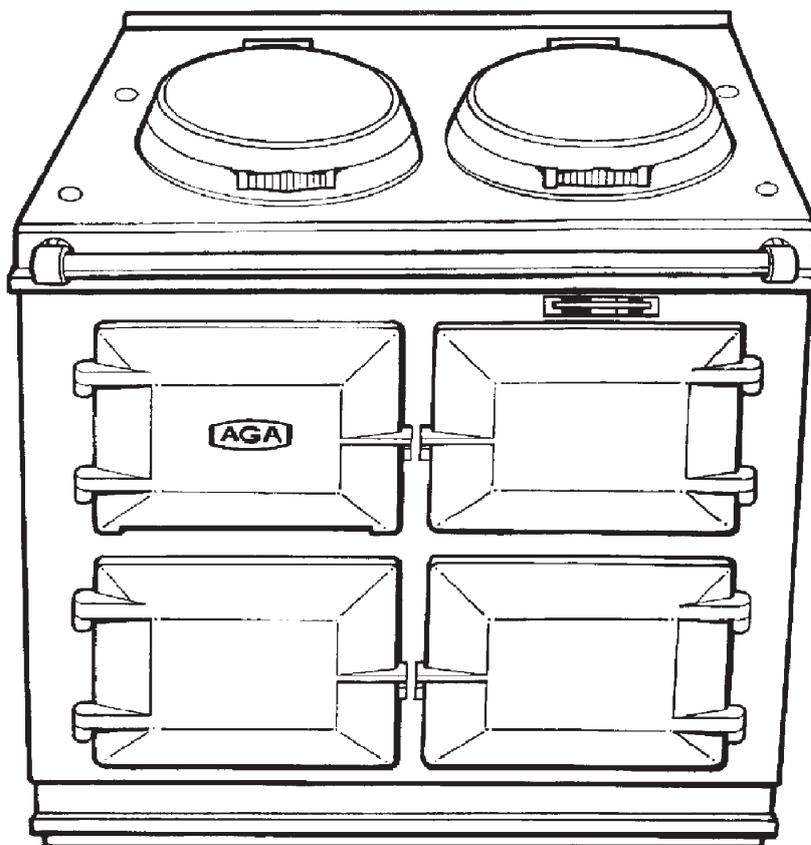




AGA ELECTRIC COOKER (EC3-LM) (3 OVEN)

OWNERS MANUAL



*Comprising
Installation & Users
Instructions*

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

AUSTRALIA

05/14 EINS 516066

INSTALLATION

3

USERS GUIDE

14

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 SECTION

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: 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.

In the interests of safety and effective use, please read the following before using your new AGA appliance.

Important

This appliance may contain some of the materials that are indicated. 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.

Fire Cement - when handling use disposable gloves.

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

Glass Yarn, Mineral Wool, Insulation Pads - may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling 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.

INSTALLATION

The complete cooker is floor-mounted and the space in which the appliance is to be fitted must have the following minimum dimensions:-

A minimum clearance of 60mm is required above the raised insulating cover handle.

Side Clearance: A 3mm air gap is required each side between the cooker top plate and adjoining work surfaces that may be fitted, this is to allow for the safe removal of the top plate should this be required at a later date.

Where cookers are fitted against side walls which protrude beyond the front of the AGA a 116mm clearance is required at both sides for oven door access.

If the AGA is to be installed in a brick recess, then the minimum clearance should be increased by at least 10mm on either side to allow for the walls not being square and also for the natural dimensional variations found in the castings.

In addition, a minimum clearance of 1000mm must be available at the front of the cooker to enable the cooker to be serviced.

Cooker Base or Hearth

It is essential that the base or hearth on which the cooker stands should be level and be capable of supporting the total weight of the cooker.

MODEL EC3: 477 Kg

The top of the hearth must be of non-combustible material thickness of 12mm.

The wall behind the cooker must be of non-combustible material for a minimum thickness of 25mm.

If the oven vent pipe passes through combustible material, there must be an airgap of at least 25mm around the pipe preferably wrapped with insulation material.

The appliance oven venting pipe can be achieved up to a maximum length of 6 metres, through an outside wall or unused flue etc. Great care must be taken in all-timber houses.

Tiling

When the cooker is to stand in a recess, or against a wall which is to be tiled, in no circumstances should the tiles overlap the cooker top plate.

Since this appliance can be used continuously, please take note of these **IMPORTANT** instructions:

Combustible Walls

Houses constructed of combustible materials (such as all-timber or stud wall partitions and batoned plasterboarded walls) require special wall heat protection features.

Non-combustible walls behind a cooker must be of at least 25mm thick insulation board (Monolux or equivalent), up to hotplate level.

In addition, oven vent piping must be insulated with the high temperature film glass sleeving, supplied, and a 25mm gap.

SPECIAL NOTE: Ensure electric cabling or plastic services do not pass within or on the outside of the wall, behind or directly above the cooker. This type of material can age prematurely when exposed to continuous higher ambient temperature.

Installation Requirements

Installation must be to Local and National Wiring Regulations/Codes in force, and carried out by a Qualified Engineer.

Product Approved for Australia to AS/NZ 560335.2.6 : 2002 Electrical Safety Queensland Q 050049.

NOTE: The main AGA cooker is delivered ex-works unassembled. Assembly is undertaken on site by an authorised AGA Distributor.

TECHNICAL DATA - AGA EC3-LM (3 Oven)

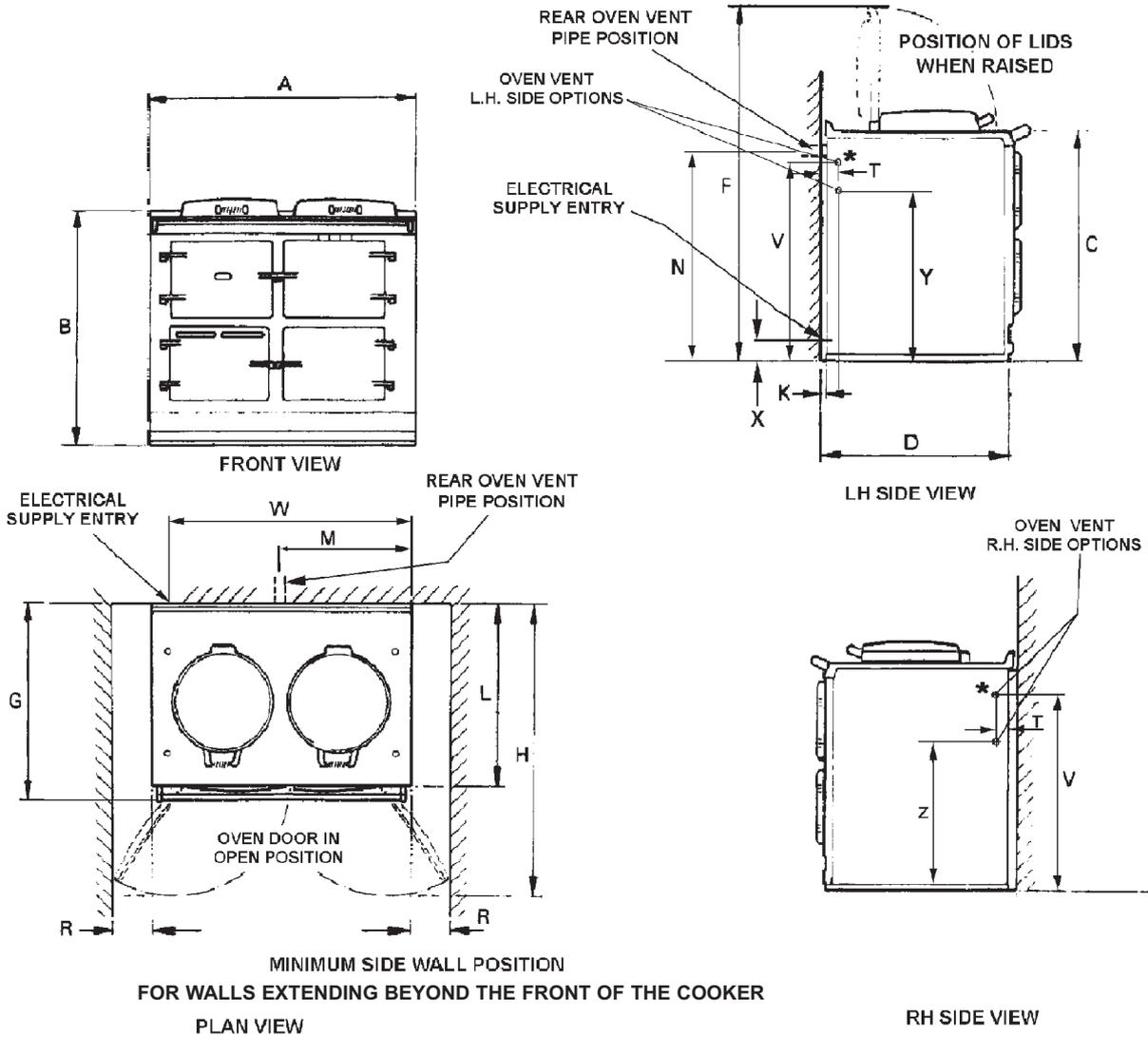


Fig. 1

DESN 514194

	A	B	C	D	F	G	H	K	L	M	N	R	T	V	W	X	Y	Z
mm	987	889	851	679	1330	756	1125	3	698	484	816	116	52	790	873	55	699	662

* THIS HOLE IF REQUIRED FOR OVEN VENT PIPE IS TO BE CUT ON SITE IN THE LEFT OR RIGHT HAND SIDE PANEL.

PLEASE NOTE: SIDE CLEARANCE DIMENSION R IS ALSO REQUIRED ON THE LH SIDE FOR THE BAKING OVEN DOOR.

COOKER DIMENSIONS

When surveying for a cooker installation the actual clearance required for the 'body' of the appliance should be increased overall by 10mm beyond the figures quoted. This allows safe margin to take into account the natural dimensional variations found in major castings. In particular the width across the appliance recess could be critical.

BAKING OVEN BAFFLE PLATE

A metal plate which is provided in the AGA pack **MUST** be positioned on the top runners of the Baking Oven. Slide the plate in fully, until it makes contact with the back of the oven.

This baffle is a permanent part of the Baking Oven, to regulate the oven temperature.

ELECTRICAL

WARNING: THIS APPLIANCE MUST BE EARTHED.

THIS APPLIANCE IS DESIGNED FOR THE VOLTAGE STATED ON THE RATING PLATE, WHICH IS SITUATED BEHIND THE LOWER CONTROL PANEL DOOR.

A 13 amp 230v ~ 50 Hz fused electrical supply is required adjacent to the appliance. External wiring to the unit must be installed using a 3 core heat resistant 180°C Rated sheathed cable and in accordance with the current wiring regulations and any local regulations which apply.

The method of connection to the mains electricity supply must facilitate complete electrical isolation of the appliance, preferably by a fused double pole switch, having a contact separation of at least 3mm in both poles. We strongly recommend connection via a fused double pole switch for integrity of the connection.

NOTE: Switched spur outlet should only serve the appliance.

The isolator should not be positioned immediately above the cooker, but must be fitted within 2 metres of the appliance.

ELECTRICAL TEST PROCEDURE

Final Electrical Test using (CLARE) and Flash Test

**Flash Test Procedure
(Earth Appliance Test Simulation)**

1. Select 1250v Flash Test on Clare Test equipment.
2. Plug the 13 amp supply plug into the test equipment.
3. Depress the red 'Test Button' for 3 seconds.
4. A 'Pass' light will illuminate.
5. If the appliance fails the test, re-check all circuits and correct the fault and re-test the appliance.
6. Disconnect from the test equipment and connect cooker to its permanent supply.
7. A full load test will be performed using a clamp meter connected to the incoming supply.

NOTE: The test results 10.5/11 amps normal operation.

8. Make notes of results and disconnect all leads.

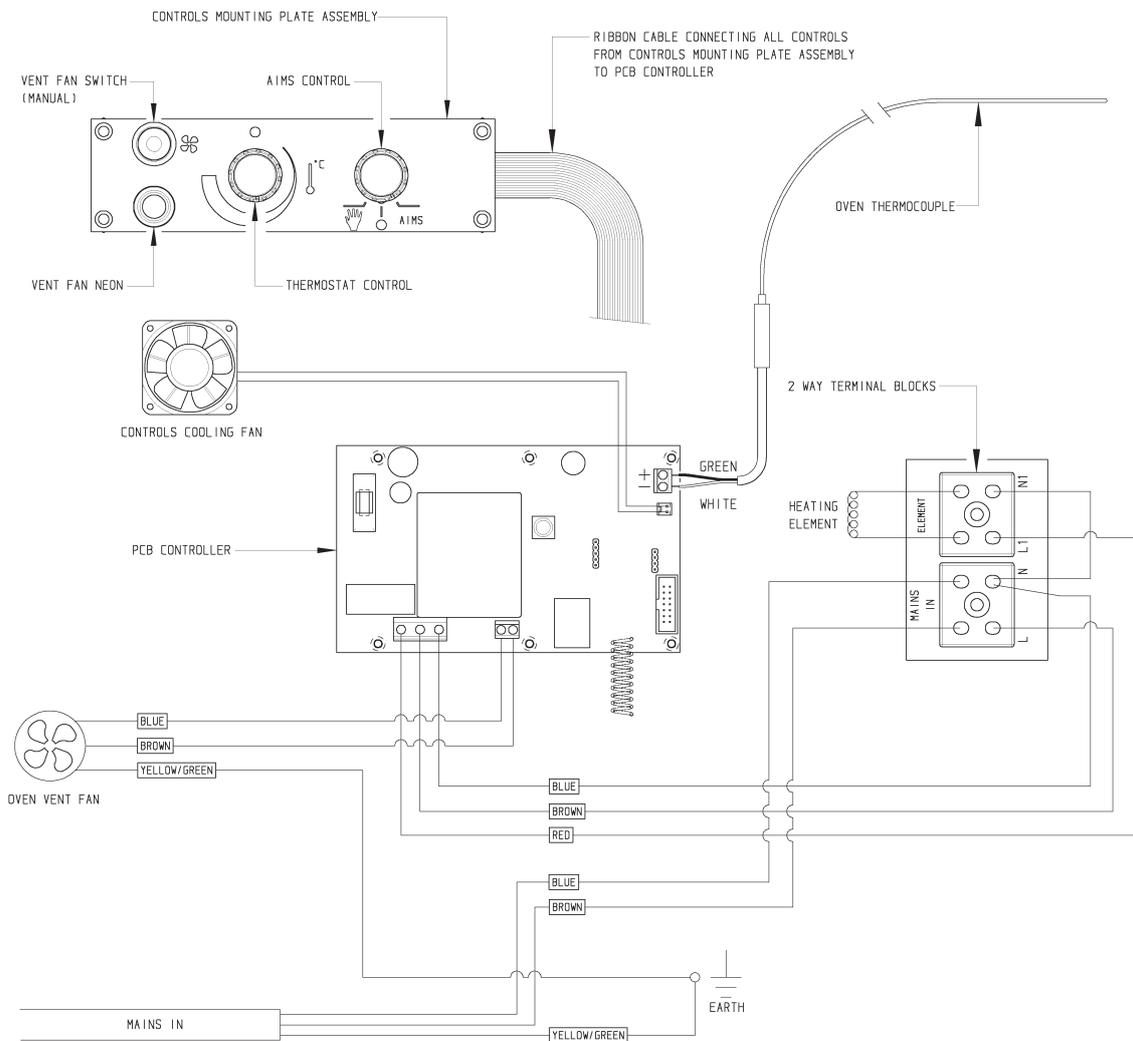


Fig. 2

TO TEST THE AIMS CONTROL HANDSET

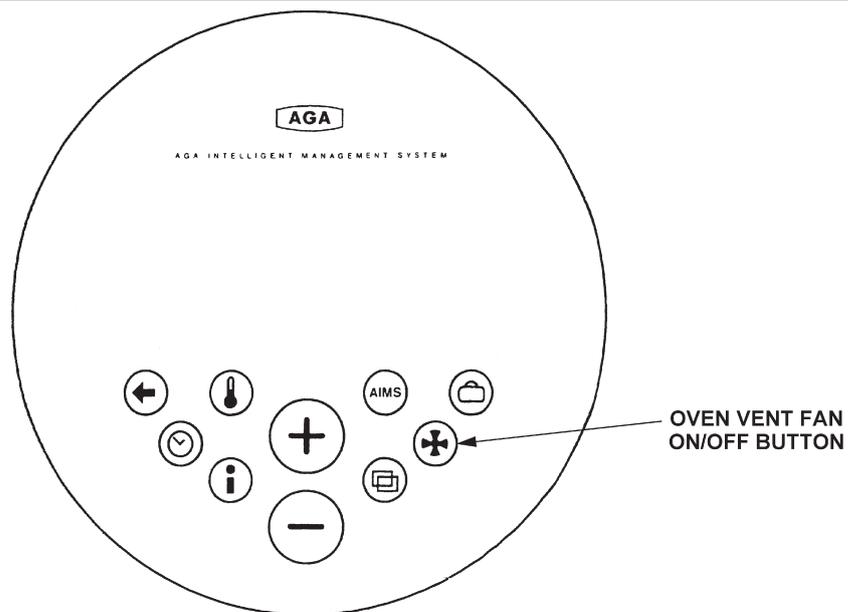


Fig. 3

Press the fan button on the handset, the vent fan symbol should show on the handset screen.

The oven vent fan should operate and the fan oven neon on the control panel should illuminate.

Press the fan button again and the fan should go off.

MAINS CABLE AND GUIDE TUBE ASSEMBLY

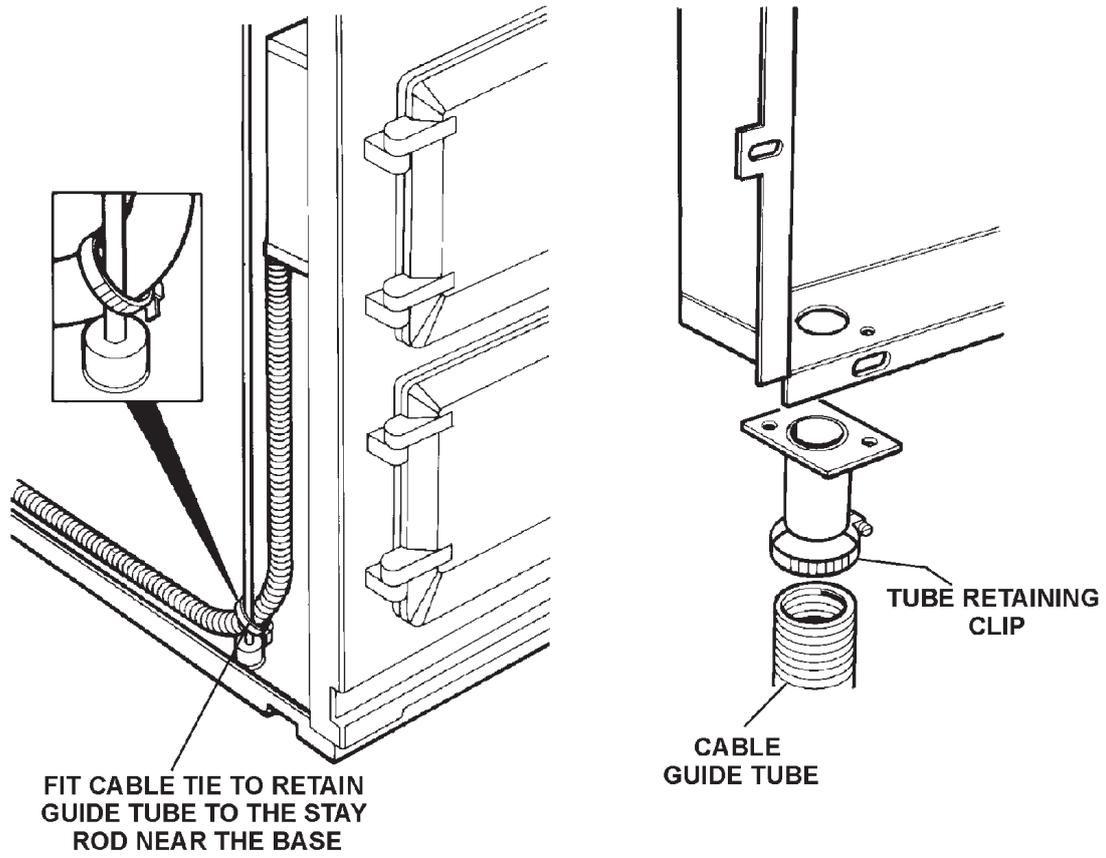


Fig. 4

DESN 514243 A/ DESN 514626

ELEMENTS AND ELECTRICAL HOUSING PARTS ASSEMBLY

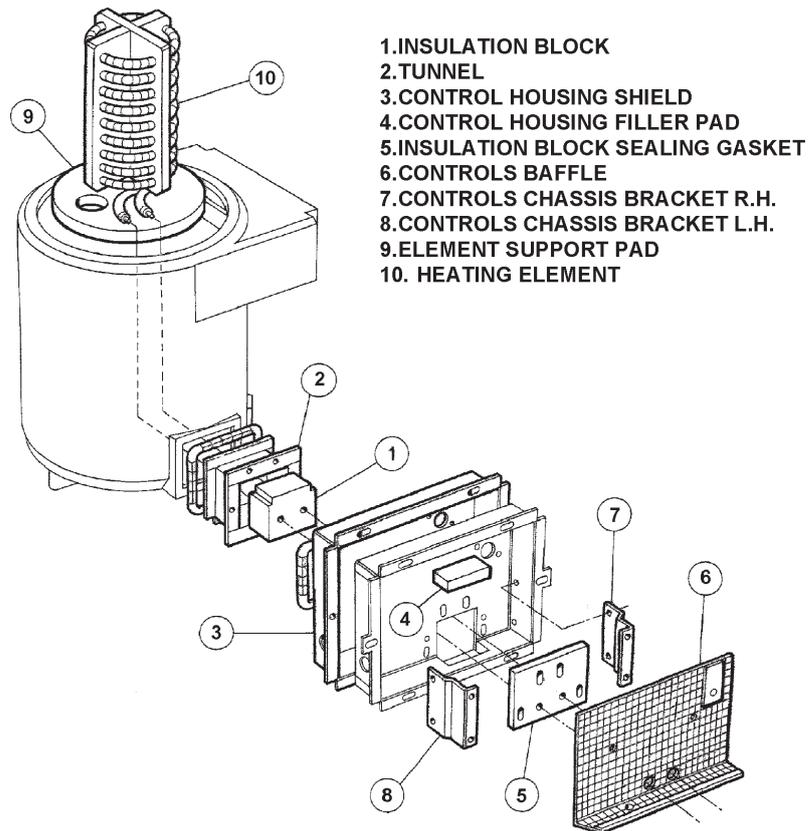


Fig. 3

DESN 514245

OVEN VENT PIPE CONNECTION OPTIONS

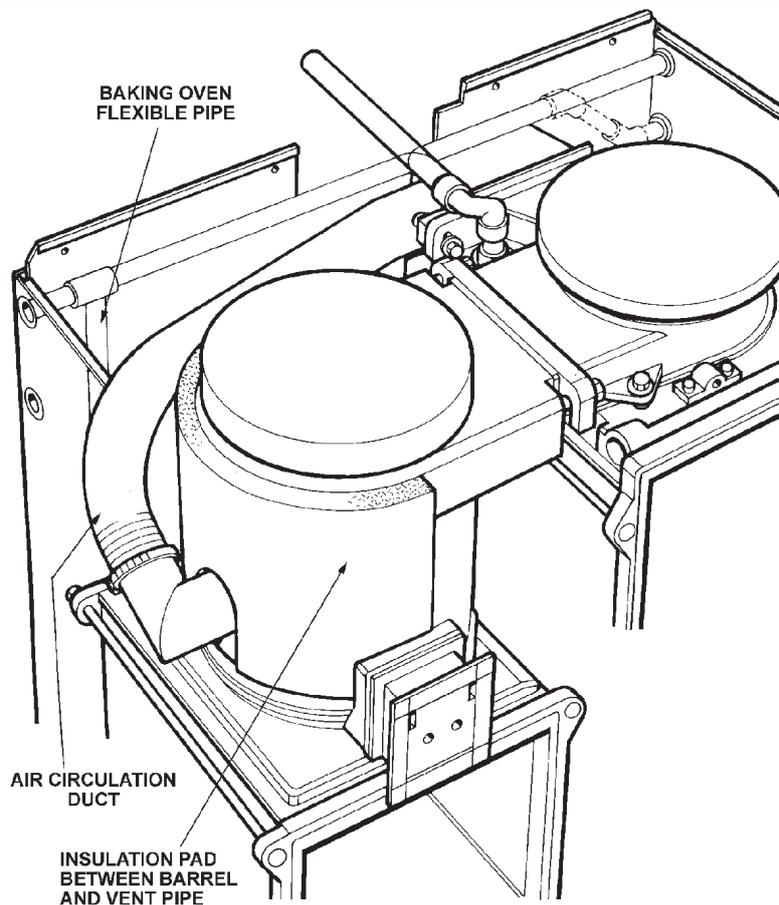
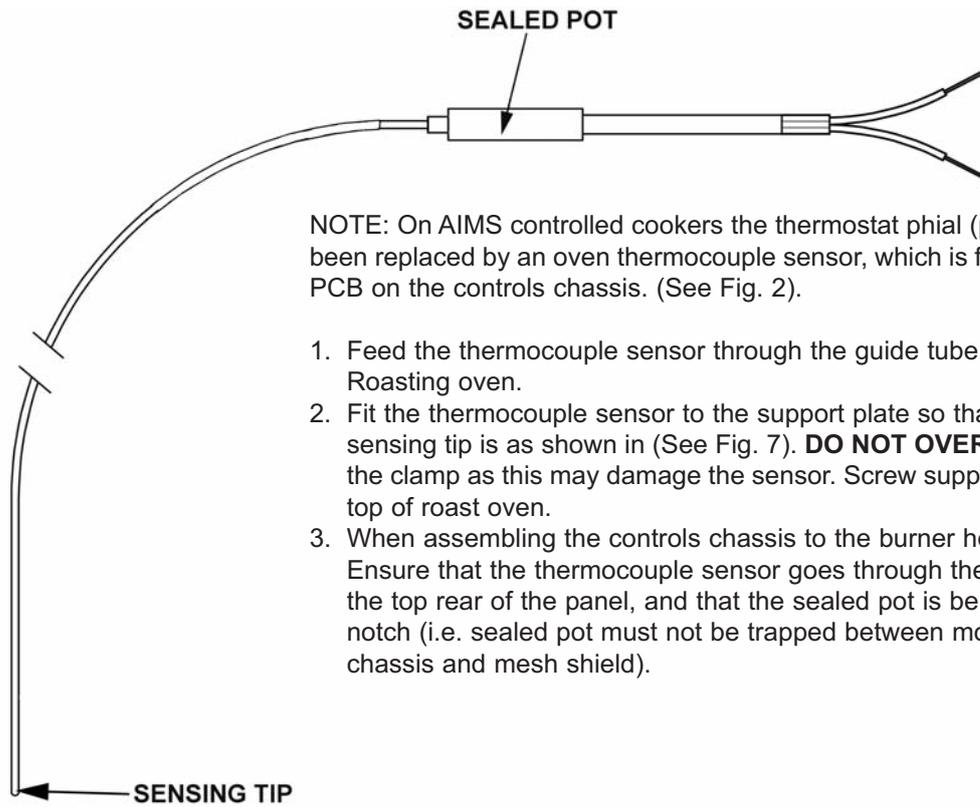


Fig. 4

DESN 514205 A

OVEN THERMOCOUPLE



NOTE: On AIMS controlled cookers the thermostat phial (probe) has been replaced by an oven thermocouple sensor, which is fitted to the PCB on the controls chassis. (See Fig. 2).

1. Feed the thermocouple sensor through the guide tube into the Roasting oven.
2. Fit the thermocouple sensor to the support plate so that the sensing tip is as shown in (See Fig. 7). **DO NOT OVERTIGHTEN** the clamp as this may damage the sensor. Screw support plate to top of roast oven.
3. When assembling the controls chassis to the burner housing:- Ensure that the thermocouple sensor goes through the notch in the top rear of the panel, and that the sealed pot is below the notch (i.e. sealed pot must not be trapped between mounting chassis and mesh shield).

Fig. 7

DESN 515277 A

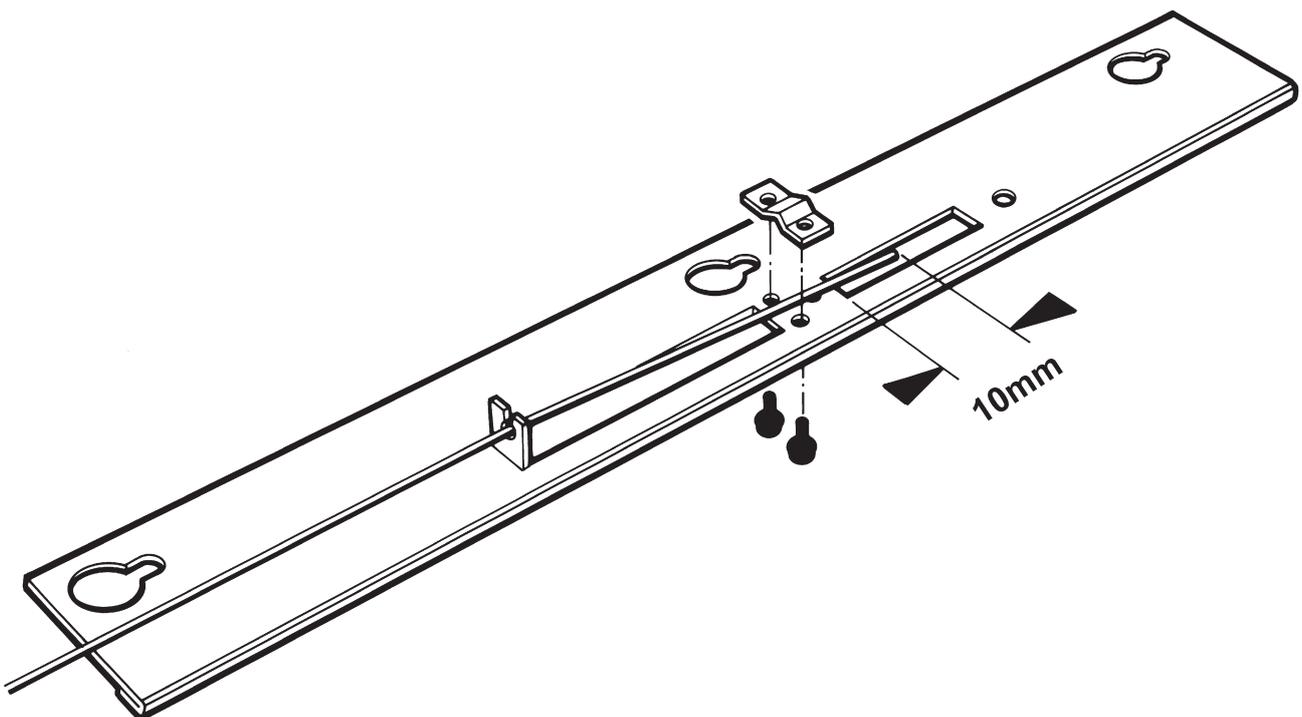


Fig. 8

DESN 515284

OVEN VENTING SYSTEMS

See Figs. 9, 10 & 11

Pre-site visiting will have determined where and how the layout of the oven vent pipework should be designed and installed. It is then necessary to check that the pipework design and the pipework resistance are within the parameters possible.

The appliance oven venting pipe can be achieved, up to a maximum length of 6 metres, through an outside wall or unused flue etc. Great care must be taken in all-timber houses.

If the oven vent pipe passes through combustible material, there must be an airgap of at least 25mm around the pipe and preferably wrapped with insulation material.

Setting the Vent Fan (Motor Speed)

Setting of the motor speed is carried out by adjusting the Voltage Regulator (VRI) on the controller PCB in conjunction with a voltmeter. (See Fig. 9).

The max supply to the motor, as calculated, should be limited to 20v (DC), for ideal operating condition.

Calculating the voltage for the particular pipework layout is as follows:

1. Keep the pipe run as simple as possible - avoid bends.
2. "Vertical risers" are not permitted.
3. Pipe run should be horizontal - slight downwards slope towards fan.

Minimum 12 volts for first metre of vent pipe run inclusive of 1 bend.

Each extra metre add 1 volt.

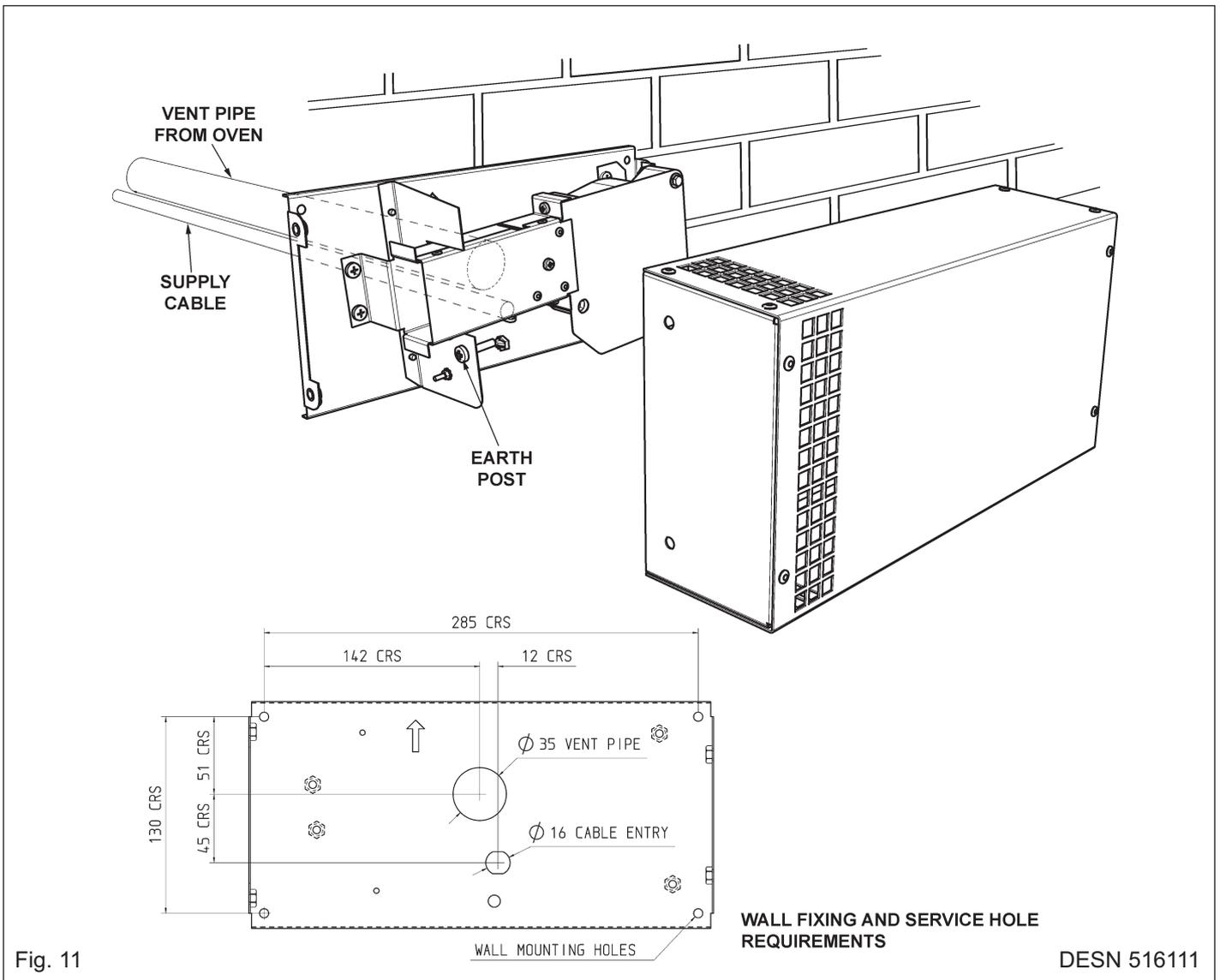
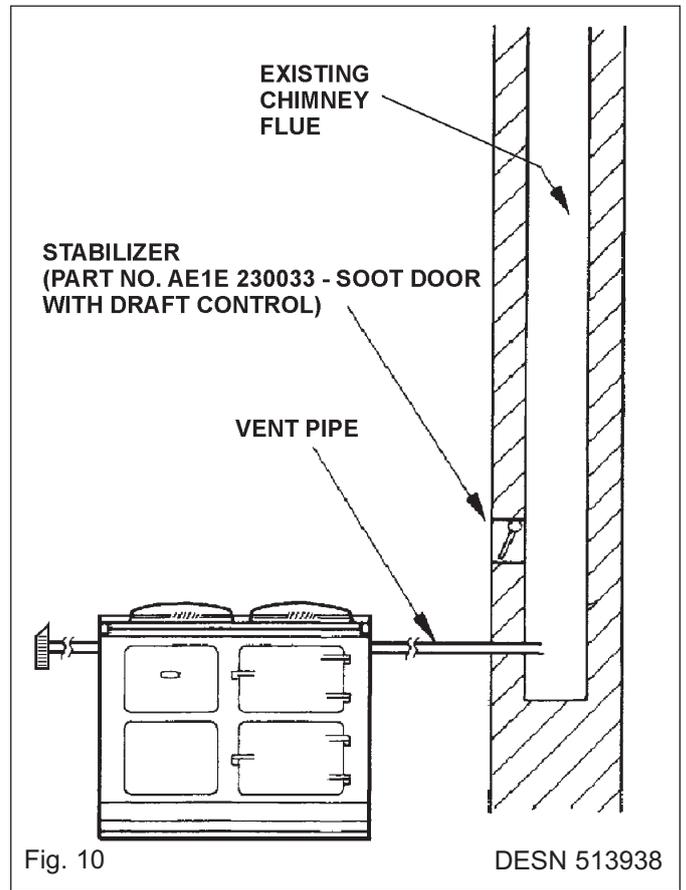
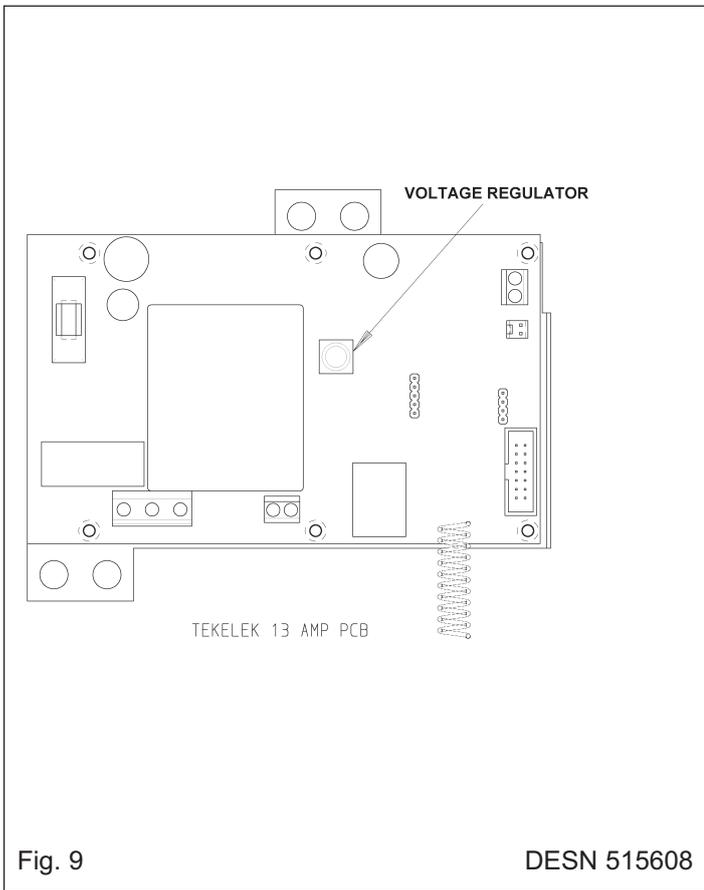
Each extra bend add 2 volts.

Maximum allowed 20 volts.

Alternative Oven Venting Systems

Venting may be achieved directly into the flue providing a stabiliser is fitted. See Fig. 10.

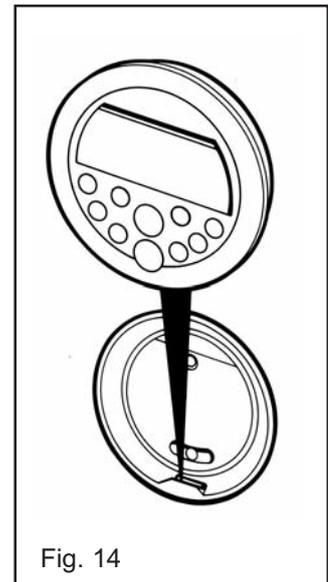
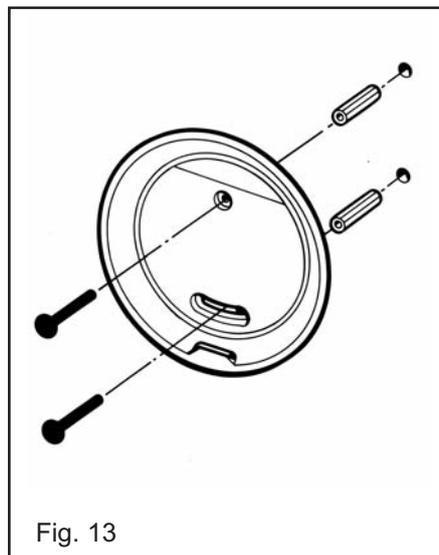
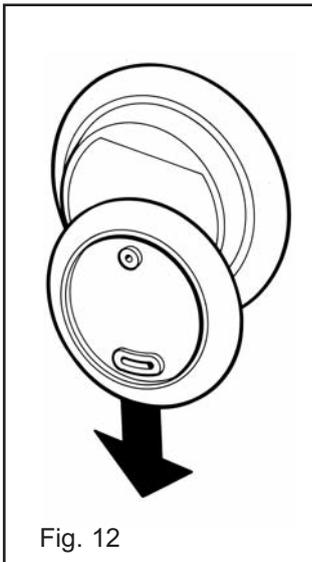
NOTE: IN THE OVEN VENTING INSTALLATION, WHETHER FAN ASSISTED OR NATURAL FLUE, PROVISION MUST BE MADE FOR EASY 'RIFLING' OF THE PIPE WORK TO FACILITATE CLEANING.



AIMS HANDSET

Handset can be wall mounted as described below.

- Remove backplate from the rear of the Handset by sliding down with hand and away from the Handset (Fig. 12).
- Select the site for the handset and use the backplate to mark the position of fixing holes.
- Drill 6mm dia. holes with masonry drill for the rawplugs.
- Use rawplugs and screws supplied to fix the backplate to the wall (Fig. 13).
- Stick the round self adhesive label supplied to the inside of the backplate to cover the fixing screw heads.
- Fit the Handset on to the backplate by locating the tag on to the slot in backplate as shown (Fig. 14).



USERS GUIDE

THE AGA COOKER

This appliance is a heat storage cooker with a 13 amp element which will keep the temperature of the cooker constant when not in use and return it to constant temperature after use or in accordance with pre-set AIMS programme.

The AGA EC3 cooker has three ovens, namely the Roasting Oven, Baking Oven and Simmering Oven. 'Grilling' and 'frying' can be done in the top and floor positions in the Roasting Oven.

The 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 | |

A full description of cooking with the AGA is given in the AGA book.

The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.



WARNING : Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

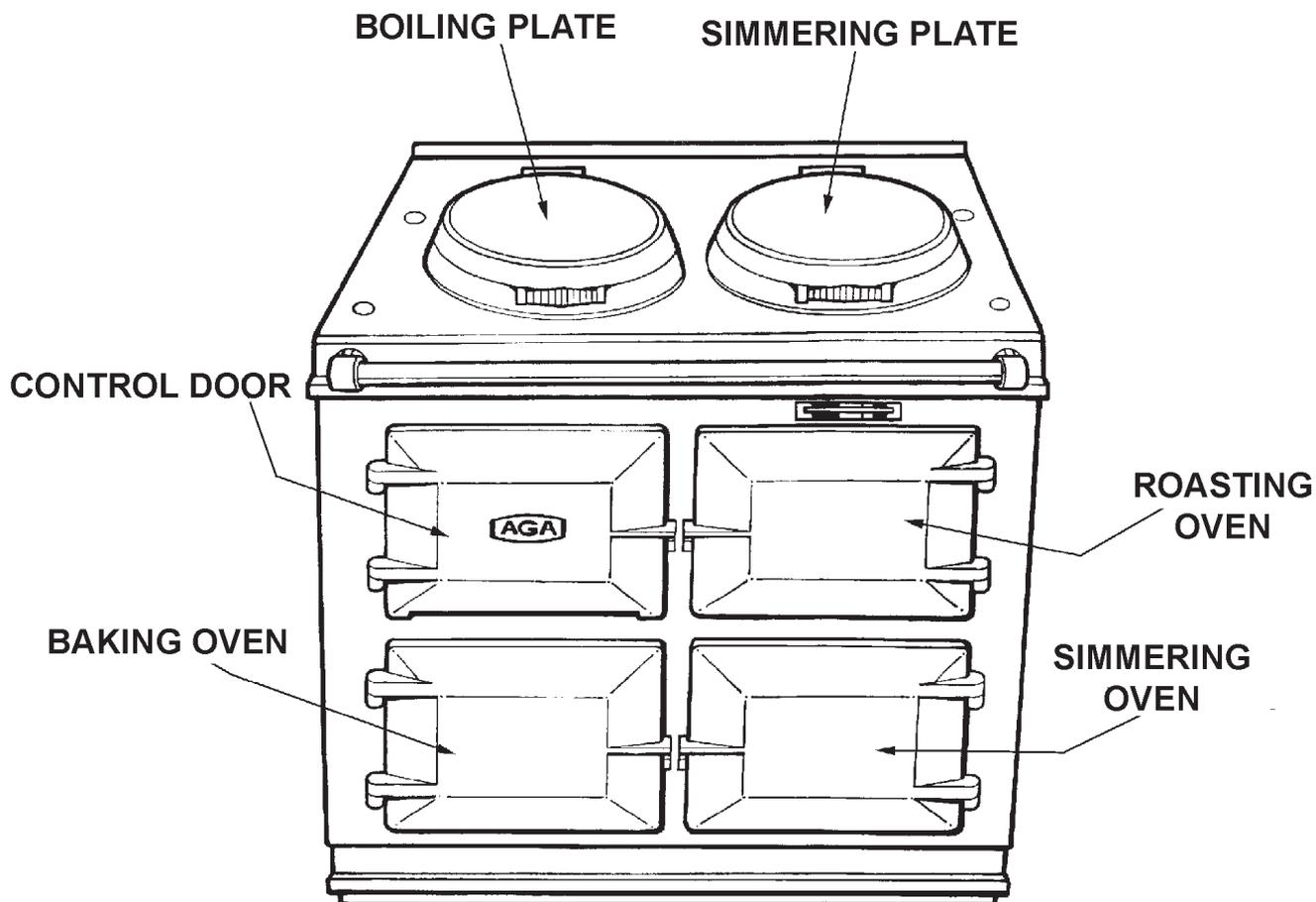


Fig. 15

DESN 513946

THE HEAT INDICATOR

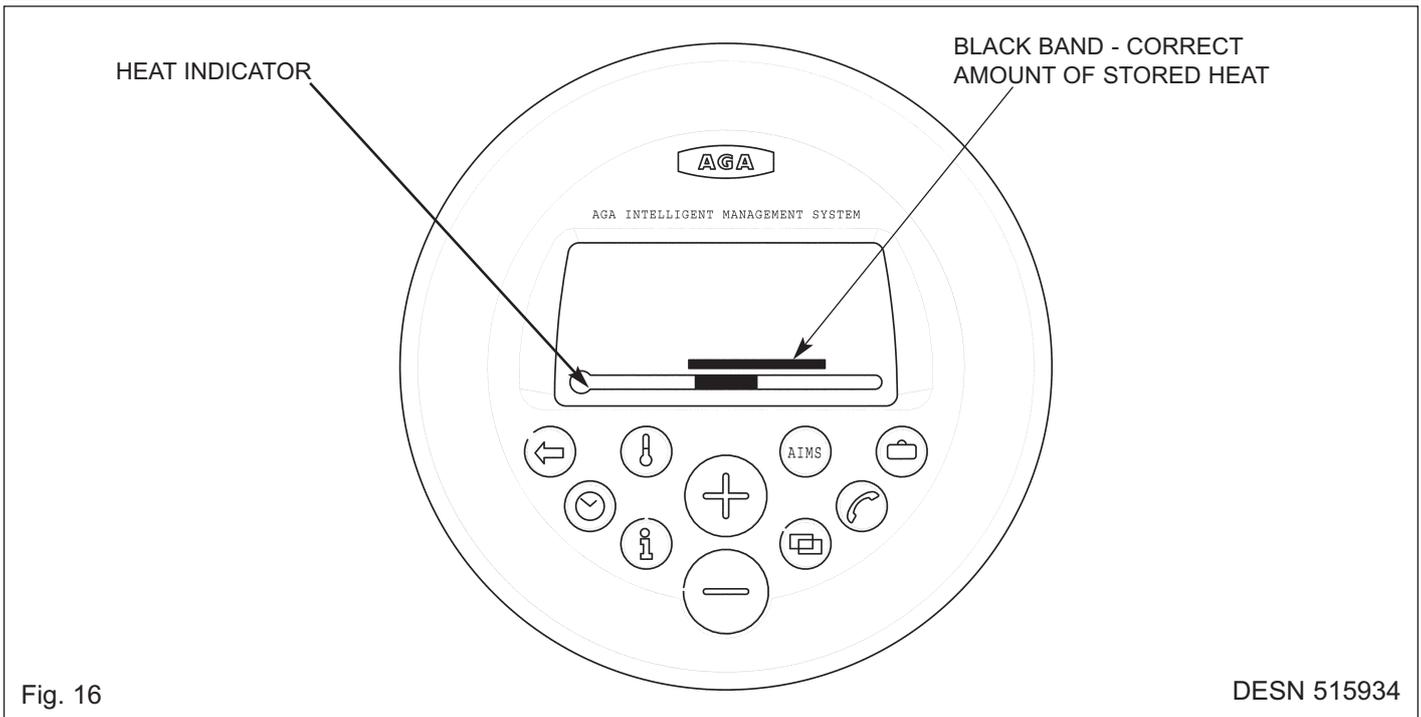


Fig. 16

DESN 515934

The heat indicator is located on the AIMS handset 'INFORMATION' screen. When the indicator is within the black band, the cooker is at correct working temperature. The purpose of the heat indicator is to show whether the cooker contains the full amount of stored heat when the cooker is in normal operational mode.

During cooking the indicator will drop back below the band. This is normal and the heat will be automatically restored, this could take up to 2 hours depending on the amount of use.

Also during AIMS 'LOW' and 'SLUMBER' setting the indicator will drop back outside of the black band.

NOTE: After several hours the heat indicator should be within the black band on the AIMS handset 'INFORMATION' screen. It may be necessary to adjust the temperature control knob to achieve this, allow the cooker to stabilise for at least 4 hours before attempting any further adjustment.

OPERATING YOUR AGA

The following points are intended to help during the change-over from a previous cooker to the AGA. The AGA book and the AGA new guide DVD provides a very useful introduction to the cooker.

After the AGA has been installed

When first switched on, the AGA will emit an odour for a short while. This is simply due to protective oil burning off the hotplates. Wipe the inside of the lids whilst the AGA is heating up to avoid a film of this oil being deposited on the inside of the lids. Also, condensation may occur on the top 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 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 Specialist.
5. Take care when closing the oven doors, to lift them on to the catch.
6. 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 oven floor. 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 keeping sauces warm.
- 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 underneath. It can also be used as a baking sheet.
- A guide to AGA cooking is given on Page 26. Ask the AGA Specialist for an invitation to an AGA demonstration.

BAKING OVEN

WHEN USING ALL OF THE OVENS AND HOTPLATES TOGETHER FOR A LONG PERIOD OF TIME i.e. full meal.

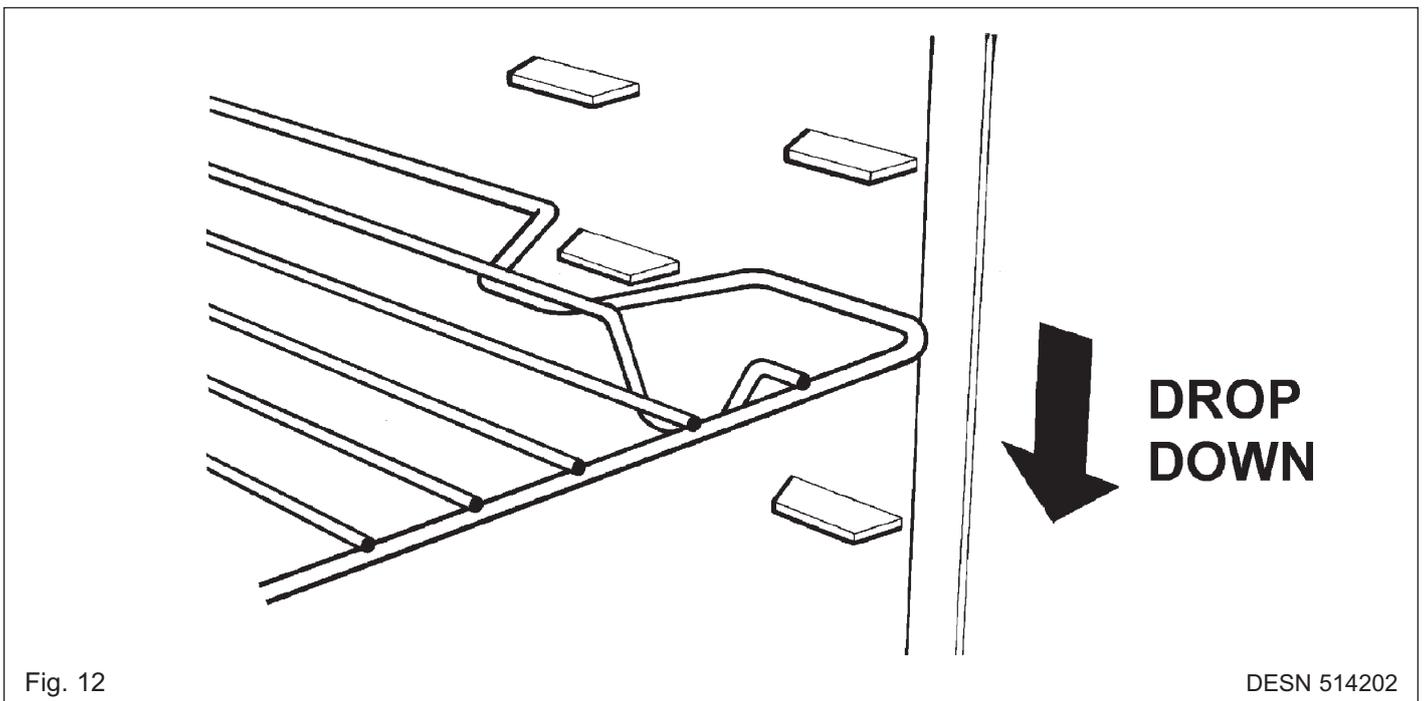
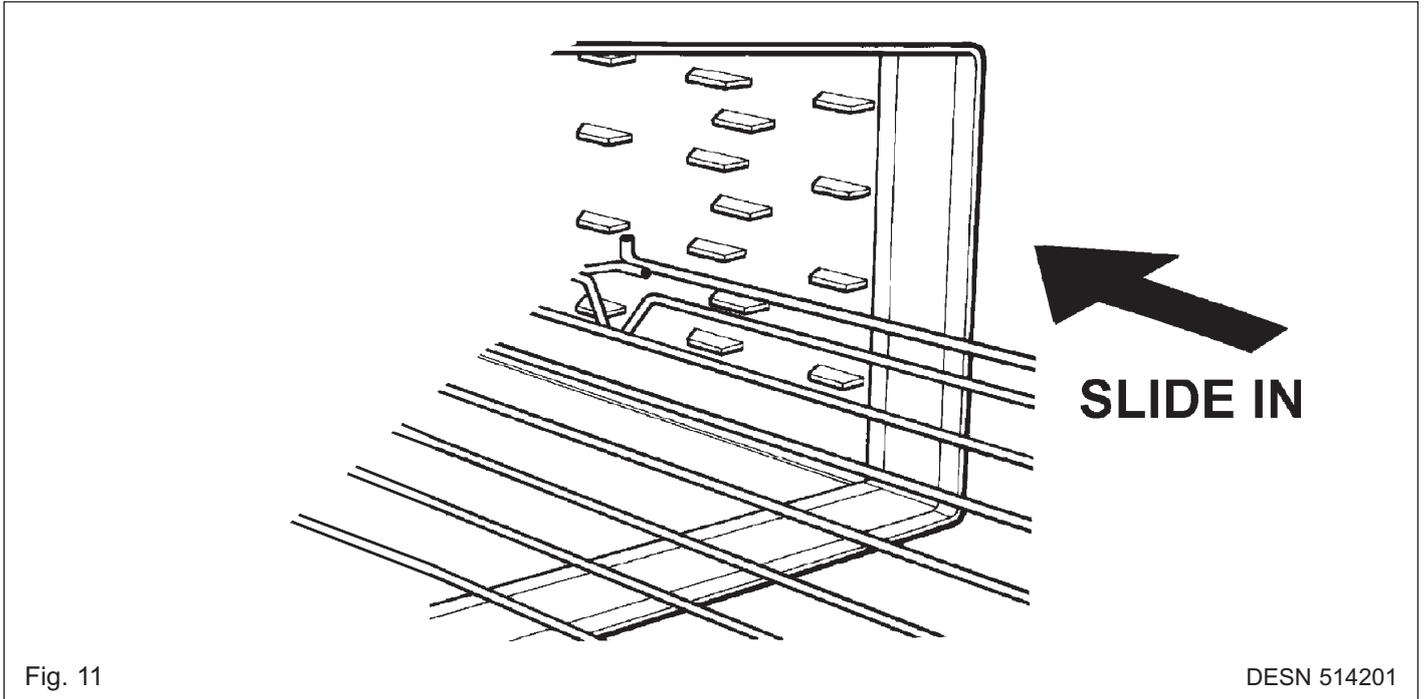
In the above case, the Baking Oven temperature may rise, it will therefore be necessary to adjust the cooking procedure, the following suggestions may prove useful.

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 fourth grid shelf position 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 perforated 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 it with the aid of Figs. 11 to 14.



REMOVAL OF OVEN SHELVES

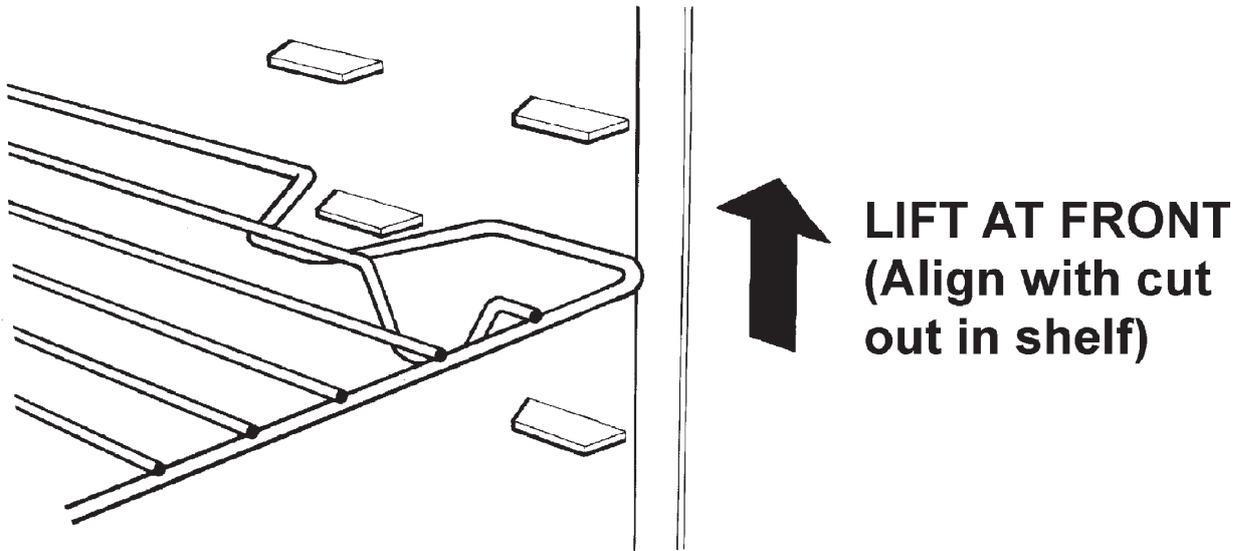


Fig. 13

DESN 514203

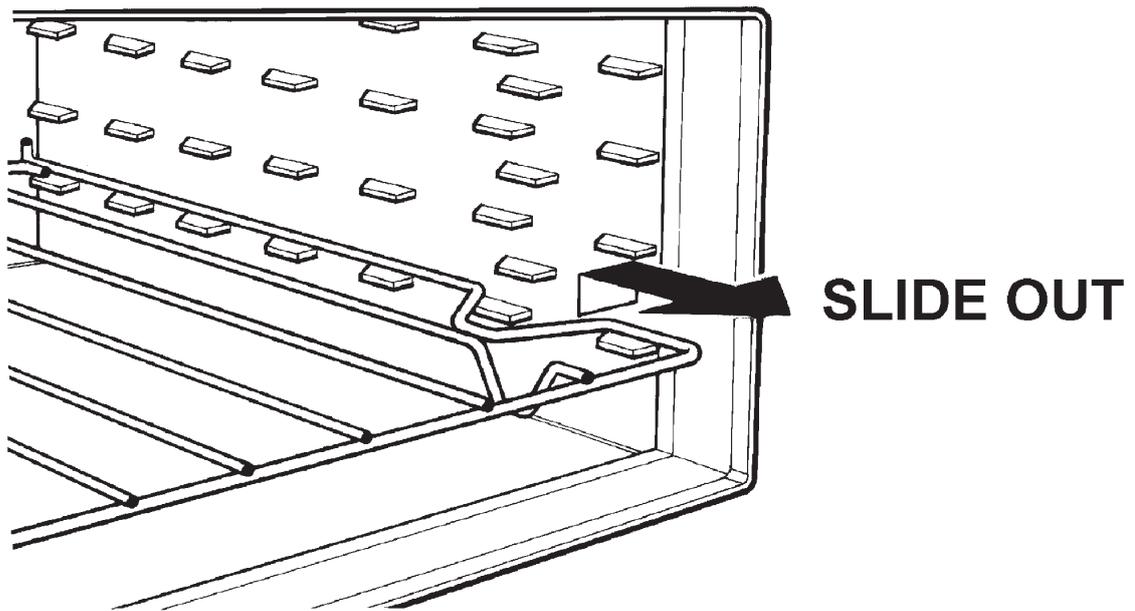


Fig. 14

DESN 514204

AIMS (AGA INTELLIGENT MANAGEMENT SYSTEM)

CONTROLS

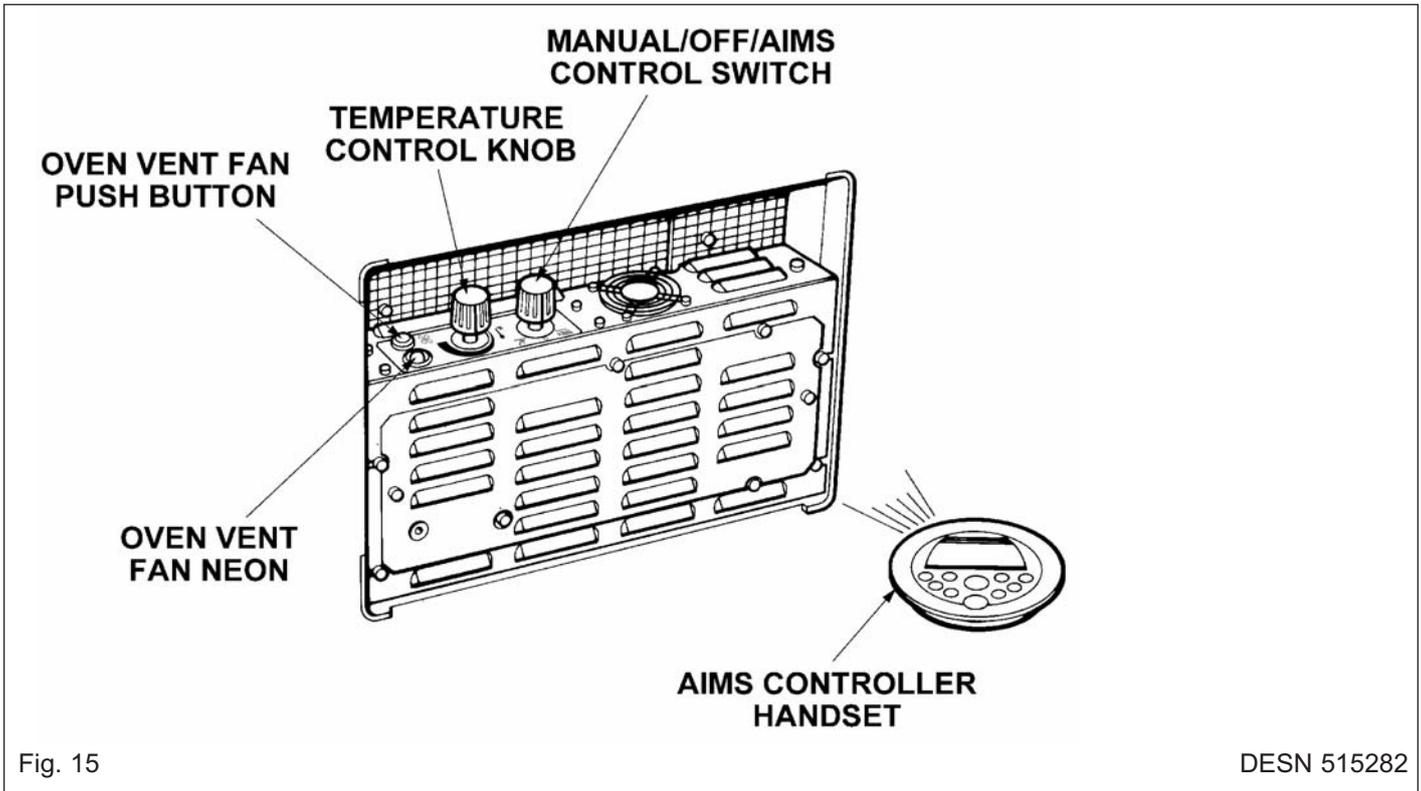


Fig. 15

DESN 515282

AIMS SET-UP (SEE FIG. 15)

1. Connect the electricity supply.
2. Turn the right hand control knob from the OFF setting to the  Normal manual control setting. The cooker will heat up until it reaches the Normal temperature as indicated by the black line on the heat indicator.
3. The left hand control knob will alter the oven temperature. Turn it clockwise to increase the temperature and anti-clockwise to decrease the temperature.
To obtain the required roasting oven temperature the control knob will need to be set about halfway. We recommend that the cooker is run on the  Normal manual setting for two days, before switching to AIMS (automatic control).
4. When the Normal temperature has been set with heat indicator within the black band, it should not be necessary to alter the temperature control again.
REMEMBER: If adjustment is made, to leave the cooker to stand for at least 4 hours before attempting further adjustment.
5. The cooker can now be switched to AIMS (automatic control), by turning the right hand control knob from the  setting to the AIMS setting.
6. The AIMS hand set can then be used to programme the required settings (see AIMS (automatic)) control instructions.

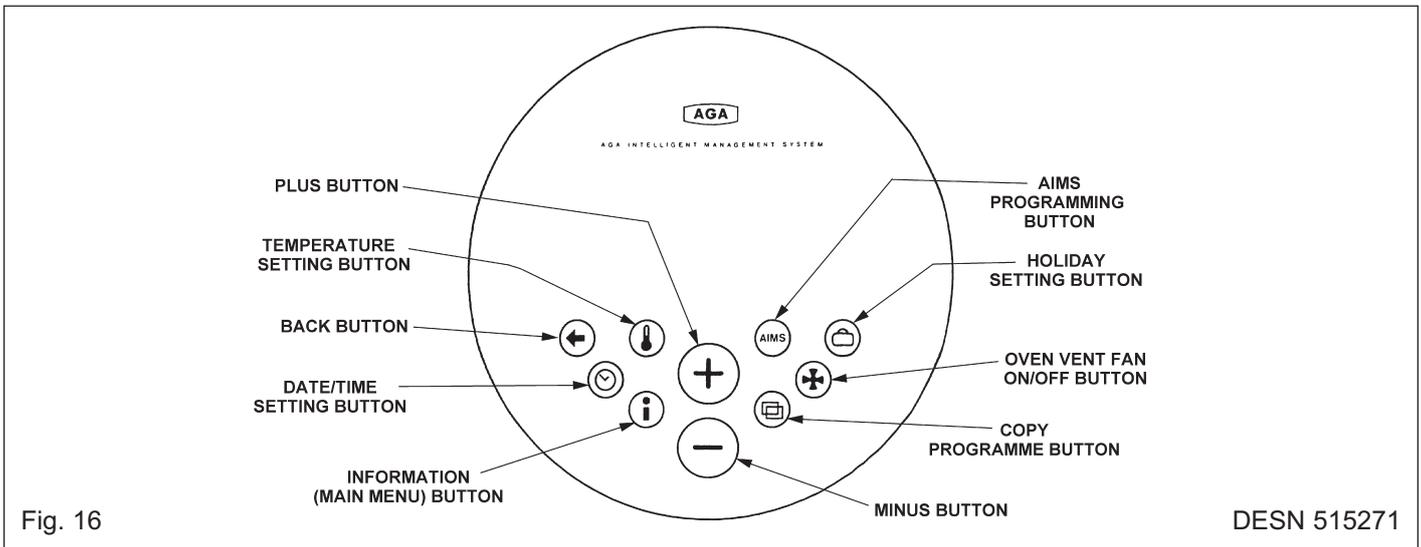
AIMS CONTROLLER HANDSET

The handset is designed to operate within the kitchen area.

When transferring information from or to the controller always operate the handset in front of the cooker, this gives the strongest signal.

If the handset indicates 'OFFLINE', press the back button  firmly, this will activate the communication link between the cooker and handset.

Should the handset continue to show 'OFFLINE', allow one minute for the handset to "automatically", re-connect itself with the cooker.



The handset has 10 buttons and a display screen.

NOTE: If the AIMS handset is unused for an extended period of time, the display screen will automatically turn OFF to conserve battery power. The controller is designed to be operated within the kitchen area.

Press firmly any button on the handset to turn the display back on, and the Information (main menu) screen is automatically displayed.

The AIMS Controller handset has four display screens:

1. The Information (main menu) screen
2. The Date/Time setting screen
3. The AIMS Programme screen
4. The Holiday Setting screen

See each section for details.

The AIMS has one or two programmable events:

The two events programme will enable the AGA to be at 'Normal' in the morning, (ie to cook breakfast) drop to a lower temperature during the day, and return to 'Normal' temperature in the evening (ie: to cook dinner) and drop to 'Slumber' later in the evening and throughout the night.

The one event programme will enable the AGA to drop to 'Slumber' during the night and return to 'Normal' throughout the day.

This will be shown as Once or Twice on the AIMS programme screen. (See Fig. 19).

The 'Normal' temperature for those two events can be set using the cooker thermostat.

The modes in between the events can be set at 'Low' or 'Slumber' depending on personal preference.

If a mistake is made when setting the date or time on any of the screens, use the back button (←) to go back to previous setting.

When the oven vent fan button (⊕) is pressed the oven vent fan will be switched on and a blue light will appear.

SELECTING HANDSET LANGUAGE

Language options are selected during the **Handset to Base Unit Signal Check/Language Selection** procedure, see page 25.

INFORMATION (MAIN MENU) SCREEN

Press the  button to activate this screen

Indicates that the cooker is operating automatically (AIMS) or manually (according to switch position on main AGA control panel)

This indicates the current cooker mode, (Normal, Low or Slumber). If an arrow is showing → this indicates the cooker is heating up from Low or Slumber to Normal.

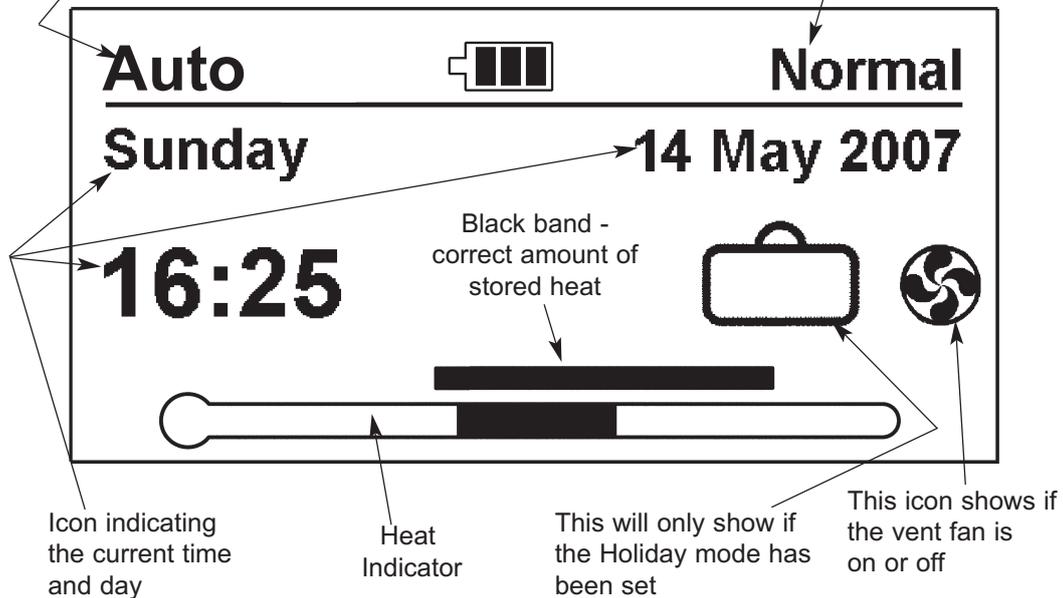


Fig. 17

DESN 515272 A

THE SETTINGS DATE/TIME SCREEN

Press the  button to activate this screen

1. Press the  button to move between the date and time.
2. Press + or - to alter date and time settings.
3. Press the  button to confirm the settings and move to the next action

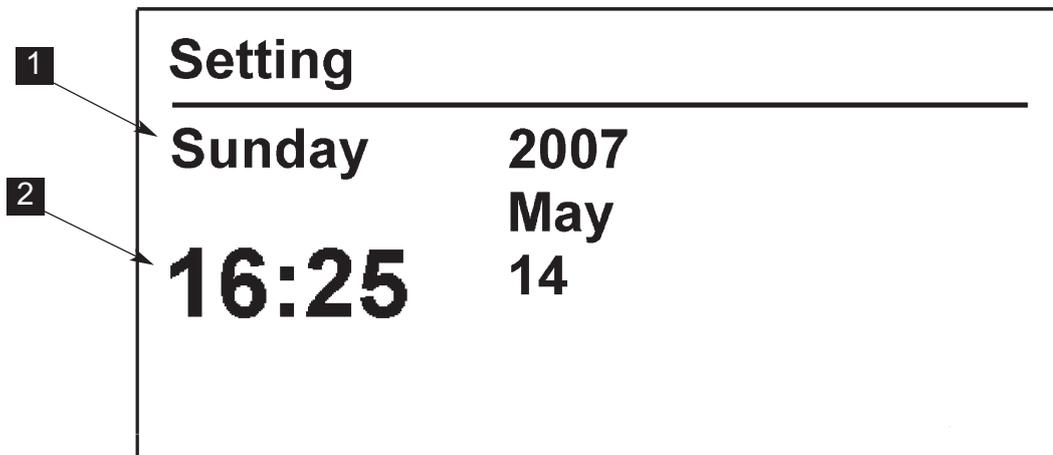


Fig. 18

DESN 515273

AIMS PROGRAMME SCREEN

Use the  button to activate this screen and to move through the different actions and set an AIMS programme. To go back a step at any time press .

1. Set the frequency of the programme Once or Twice daily using + and - buttons.
2. Press  button to select start time for 'Normal' setting then use the + or - buttons to set start time.
3. Press the  button to select finish time then use + and - buttons to set finish time. When a time is selected it will be highlighted in dark blue.
4. Press the  button then press the  button to alter the temperature setting to 'Low', 'Slumber', or 'Off'.
(Repeat steps 2 - 4 to set a 2nd event)
To copy this days settings for the next day press the  button or alternatively press the  button to enter different settings for next day.

Each push of the copy button steps onto next day. When the desired days have been programmed a return must be made to the main menu screen by pressing the  button. A **'Please Wait'** message will display to confirm changes are being sent to the base unit.

If the programme is not set for the whole week the programme for the remaining days will revert to a default setting. ie: 8:00 am - 9:00 am and 18:00 - 19:00.

To change a setting within the AIMS program, press the  button until the desired setting is reached. Then change setting using either the +, - or  buttons as appropriate.

If no other changes are to be made, push the  button to transmit the change (s) and return to main menu. A message saying **'Sent OK'** will display, indicating that the changes are being transmitted to the base unit. Unless this shows, the changes will not have been implemented.

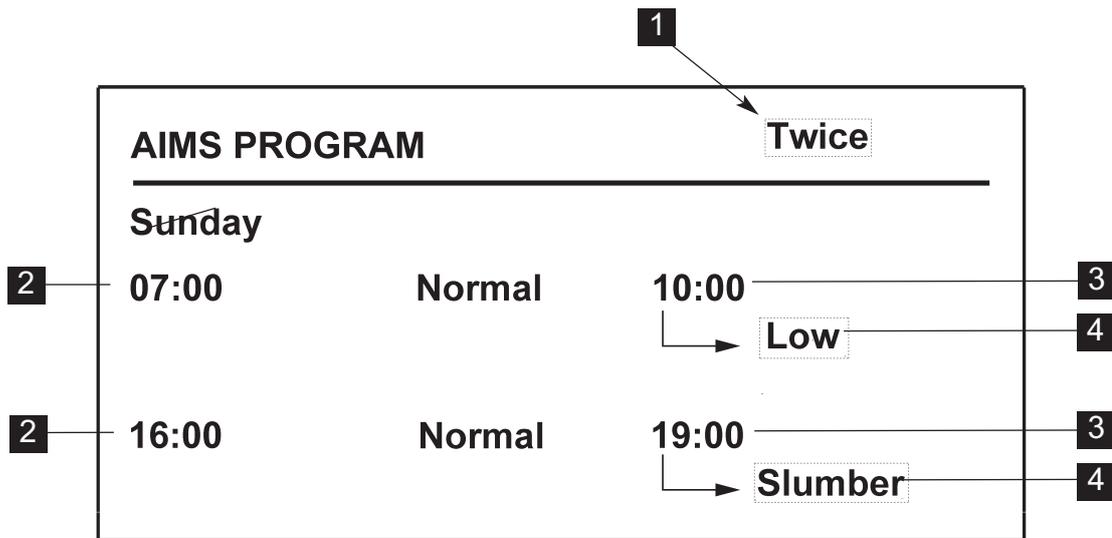


Fig. 19

DESN 515274

This screen shows that the ovens will be up at 'Normal' temperature between 07:00 and 10:00, the ovens will then go to 'Low' mode.

The ovens will come up to 'Normal' once more in that day i.e. at 16:00 until 19:00. After the evening, the system will automatically enter 'Slumber' mode, its lowest setting until the next morning.

Boost

If cooking is required when the Aga is in the **AIMS** program i.e 'Low' or 'Slumber', you can boost the cooking temperature by pressing the  Button which will bring the AGA upto 'Normal' operating temperature. This will take up to 2 hours from 'Low' and 4 hours from 'Slumber'.

THE HOLIDAY SCREEN

Press the  button to activate this screen and to move through the different operations and set a holiday programme.

1. Set a start date and time using the + or - buttons. Pressing the  button after each field has been entered to move you to the next field.
When a field is selected it will be highlighted in dark blue.
2. Set an end date and time using the + or - buttons. Pressing the  button after each field has been entered to move you to the next field.
3. Press the  button to alter the temperature setting to 'Low', 'Slumber' or 'Off'
When all the settings are completed press the  button again to enable the Holiday programme.
The display will return to the Main Menu Screen.

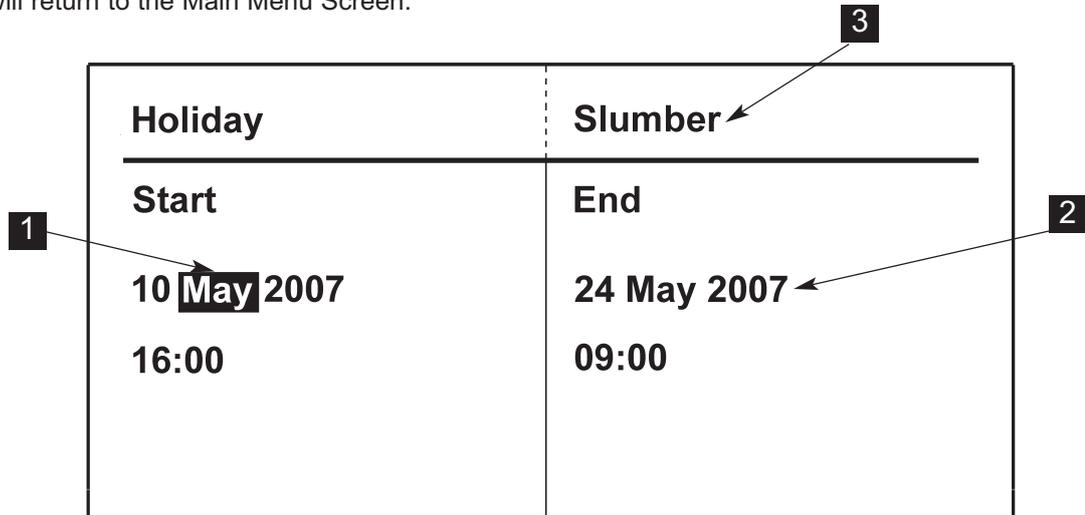


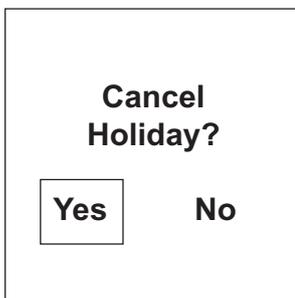
Fig. 20

DESN 515275

Once a holiday mode has been set it will show as 'Holiday Enabled' on the main menu screen.

If you wish to cancel the holiday setting:

Press the  button, then press the  button and the following screen will appear:



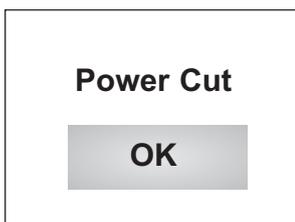
Select YES using the  button, then return to  main menu screen.

If you wish to alter a holiday setting:-

Press , alter setting (use + or - then ), then after last setting press  again to return to main menu screen.

In event of a power cut

If mains power is lost/or disconnected for more than 15 minutes, when the power is restored the handset will display:-



By then pressing the  button, this will send the correct time/date settings to the base.

CLEANING AND CARING FOR YOUR AGA

REMEMBER BE CAREFUL OF THE HOT APPLIANCE.

DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.

DO NOT USE ABRASIVE PADS OR OVEN CLEANER

AGA Enamel Cleaner and AGA Chrome and Stainless Steel are recommended.



WARNING : Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

Top Plate and Front Plate

The easiest way to clean the AGA top plate and front plate is to mop up spills 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 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 may be permanently discoloured.

All that is usually needed to keep the vitreous enamelled 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 stainless steel lids will scratch if pans or utensils are dragged across them.

Insulating Lid Linings and Oven Doors

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

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.

Polished Insulating Covers

These 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 them back to their original lustre.

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 simmering oven may be cleaned with a damp soapy cloth.

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

DO NOT USE ANY OVEN CLEANERS.

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.

AIMS HANDSET CARE

Operating Distance

The Handset will only operate in the same room as the appliance and up to a maximum distance of 4 metres from the appliance. If out of recommended operating range, the handset may show "OFFLINE". Move handset back to within the recommended distance and the handset should correct itself. See note at foot of page for "Handset to Base Unit Signal Check".

Cleaning

The Handset should be wiped clean using a soft clean cloth.
Do not use abrasive cleaning products or submerge the Handset in water.

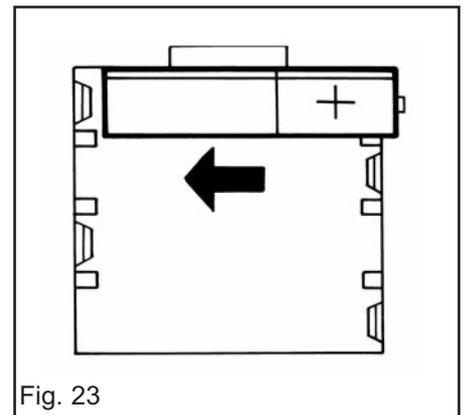
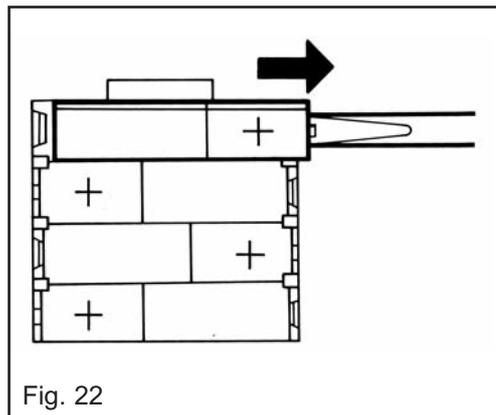
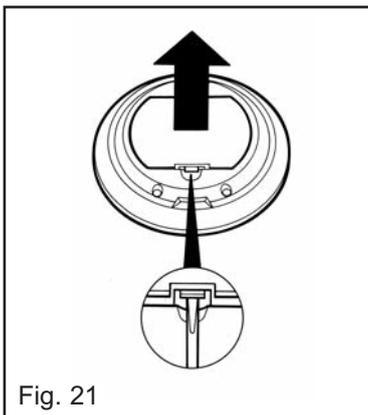
Batteries

The Handset is fitted with four 'AAA' batteries.

Batteries life will depend on usages.

Replace the batteries when the battery symbol on the Handset is down to one bar following the instructions below.

- Remove the Handset from the backplate.
- Remove the battery cover plate from the rear of the Handset (Fig. 21)
- Carefully lever out the batteries commencing with the bottom one first pushing and pulling out on the **positive (+) end only** (Fig. 22).
- Repeat the procedure to remove the other batteries.
- **Always** use long life batteries for replacements.
- Replace batteries commencing with the bottom one working to the top (Fig. 23) Ensure that the negative (-) end of the batteries is under the location pegs in the housing before pushing the other end into position.



Handset Failure

In the event of Handset failure, the appliance would still be operational with the last selected programme. The appliance can also be changed to manual mode if required using the control knob (see Fig. 15).

If the Handset is damaged or lost, replacement can be obtained from AGA and re-programmed to suit your appliance.

Handset to Base Unit Signal Check/Language Selection

Complete the following procedure to check the handset is communicating with the base unit and to select a language option.

1. Press and hold the oven vent fan button on the control panel **in the AGA** until the blue neon vent fan indicator flashes, then release button.
2. Immediately after neon starts to flash press and hold the **+** and **-** buttons together on the handset until the blue neon goes out completely (handset display will briefly say connect), then release buttons.
3. If the neon does not extinguish completely, but continues to flash with a faint output, then repeat steps 1 and 2 above.
4. When the connection has been made, the screen will display the language options, use the **+** or **-** buttons to scroll through the options to the desired language, then press the **ⓘ** button to confirm selection.
5. If the language options needs to be changed at any time then the whole procedure must be repeated from step 1.

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	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

POWERED OVEN VENTING

Roasting, Simmering and Baking Ovens

This feature is fitted to your cooker, it should be used as follows:

After placing the food to be cooked in the oven, depress the switch on the remote control, a light will appear behind the bottom left hand door, the fan will be activated and the cooking smells will be vented outside.

REMEMBER: SWITCH THE FAN OFF WHEN YOU HAVE FINISHED COOKING.

INSTRUCTIONS

Hand this Owners Manual to the User for retention and instruct in the safe operation of the appliance.

Also advise the user that, for continued efficient and safe operation of the appliance that servicing is carried out at intervals recommended by the AGA distributor.

SERVICING

- In the event of your appliance requiring maintenance, please contact your local AGA Specialist.
- Your cooker must only be serviced by a qualified engineer, from an authorised AGA Specialist.
- 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 appliance, it is important that servicing is carried out at regular intervals as recommended by your AGA Specialist, once every 5 years. 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.

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.



Manufactured by
AGA Rangemaster
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

AGAaustralia.com.au
03 9521 4965
info@AGAaustralia.com.au