



COMPANION/MODULE (with Gas Hob) OWNERS MANUAL

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT DO YOU DO IF YOU SMELL GAS

- . Do not try to light any appliance.
- . Do not touch any electrical switch
- . Do not use any phone in your building.
- . Immediately call your gas supplier from a neighbors phone.
- . Follow the gas suppliers instructions
- . If you can not reach your gas supplier call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Comprising Installation & Users Instructions & Cooking Guide

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 USA/CANADA

04/01 EINS 511750

CONTENTS

SECTION	PAGE
INSTALLATION	3
LOCATION	4
PRODUCT DIMENSIONS - COMPANION	5
PRODUCT DIMENSIONS - MODULE	6
TECHNICAL DATA	7
INSTALLATION	8-14
INSTALLATION - MODULE ONLY	9
ELECTRICAL CONNECTIONS	15-16
CONNECTING TO GAS - COMPANION	17
PRESSURE TESTING	18
SERVICING - COMPANION & MODULE	19-26
USERS GUIDE	27
INTRODUCTION	28
SAFETY PRECAUTION AND HINTS	29
CONTROL PANEL	31
GAS HOTPLATE	33
THE GRILL & OVENS	34-35
OVEN COOKING GUIDE	36-40
CLEANING & CARING FOR YOUR COOKER	41-43
SERVICING	44

Installation

Section

CAUTION:
THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE
MANPOWER MUST BE USED IN MOVING THE RANGE TO
AVOID DAMAGE TO THE UNIT OR THE FLOOR

LOCATION

REFER TO FIG 1 & 2

The side wall clearance above the hob shall be greater than 3" .

Surfaces over the top of the range must not be closer than 28" and must not exceed 13" in depth.

The vent slots in the back of the top plate (or shroud) must not be obstructed.

Note: It is essential that the supply cable is routed away from any hot surfaces i.e. hot flue pipes.

In the interests of safety, due consideration must be given to the protection of the electric cable to the Module/Companion.

The Module/Companion requires a 30 amp power supply and must be connected to the mains with a cable which complies with the latest edition of the Local and National Wiring Regulations.

Remember that an excess of cable length is required for the possible withdrawal of the range.

A electrical socket type 14-30R must be provided within 5 feet of the left hand side of the range and accessible for disconnection.

DO NOT position socket above or behind the range cooker.

An easily accessible manual shut off gas valve must be fitted before the metal flexi gas line supply to the range. **DO NOT** fit valve behind the range cooker.

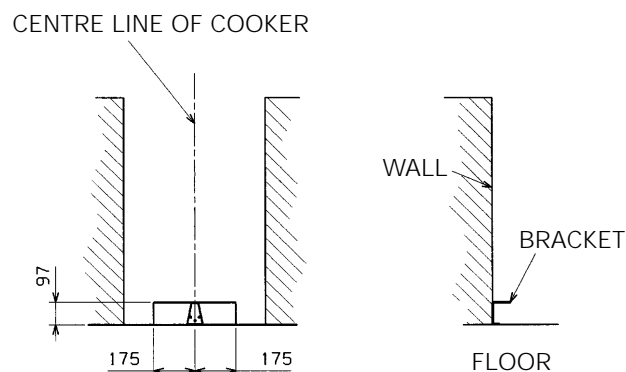
Any opening in the wall behind the appliance and in the floor under the appliance must be sealed.

LEVELLING

The Aga Companion is designed to stand on a flat surface, however any unevenness may be overcome by packing under the corners of the plinth with a suitable non-combustible material, (up to 1/8").

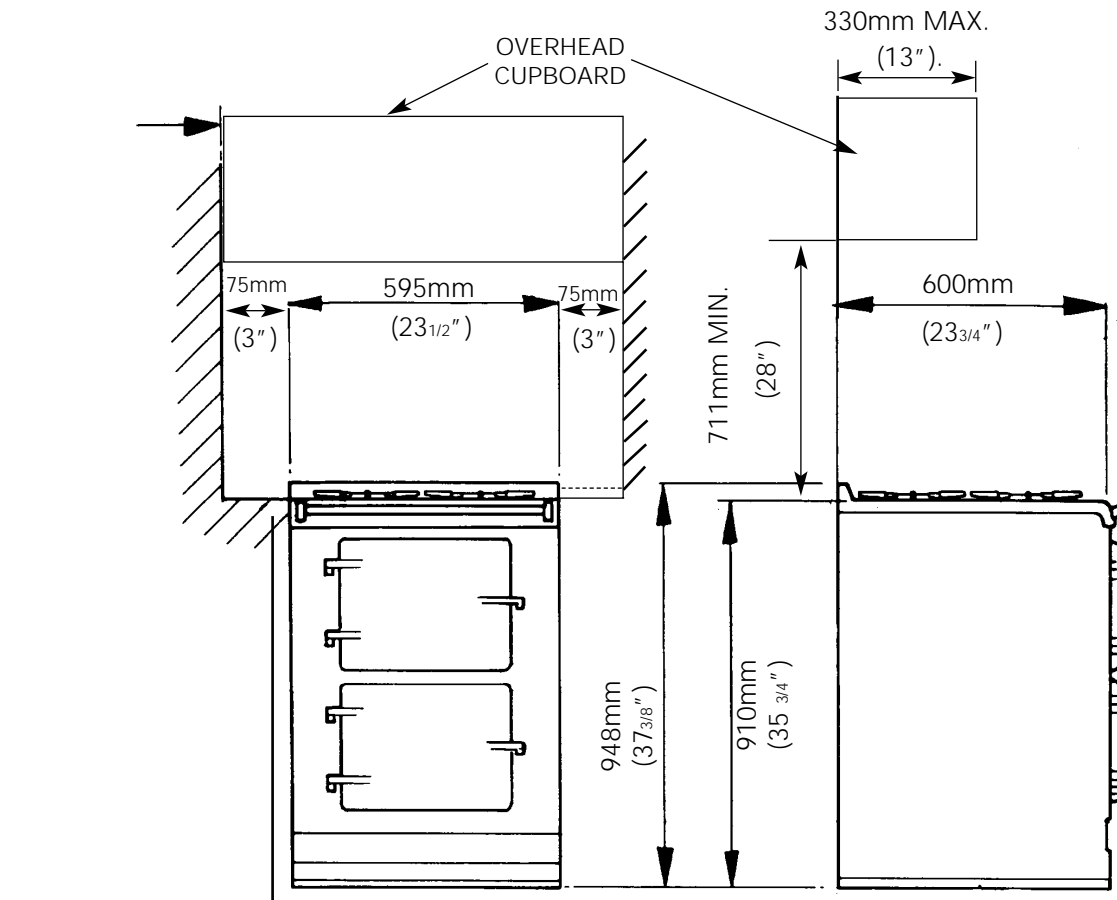
COMPANION ONLY

Ranges must have an anti-tip device correctly installed as per these instructions. If you pull the range out from the wall for any reason, make sure that the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.



To reduce the risk of tipping, the range must be secured by a properly installed anti-tip bracket supplied with the range. The bracket must be fitted within the shaded area shown in the diagram using 2 x screws (No.10 x 1 1/4") fixed in the wall or floor, longer screws may be required depending on the wall or floor covering.

PRODUCT DIMENSIONS - COMPANION



APPLIANCE CAN BE CLOSE FITTED TO KITCHEN UNITS UP TO WORK TOP HEIGHT.

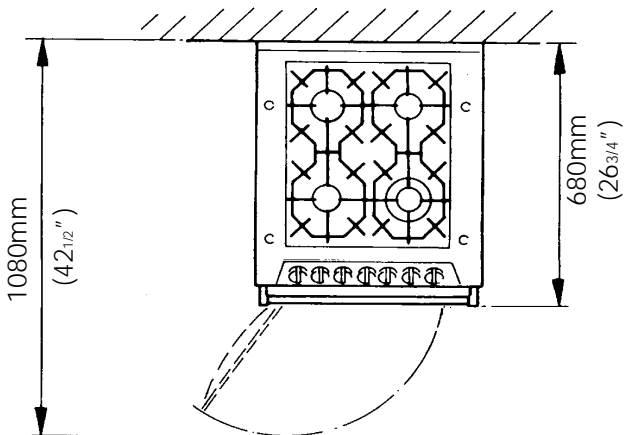
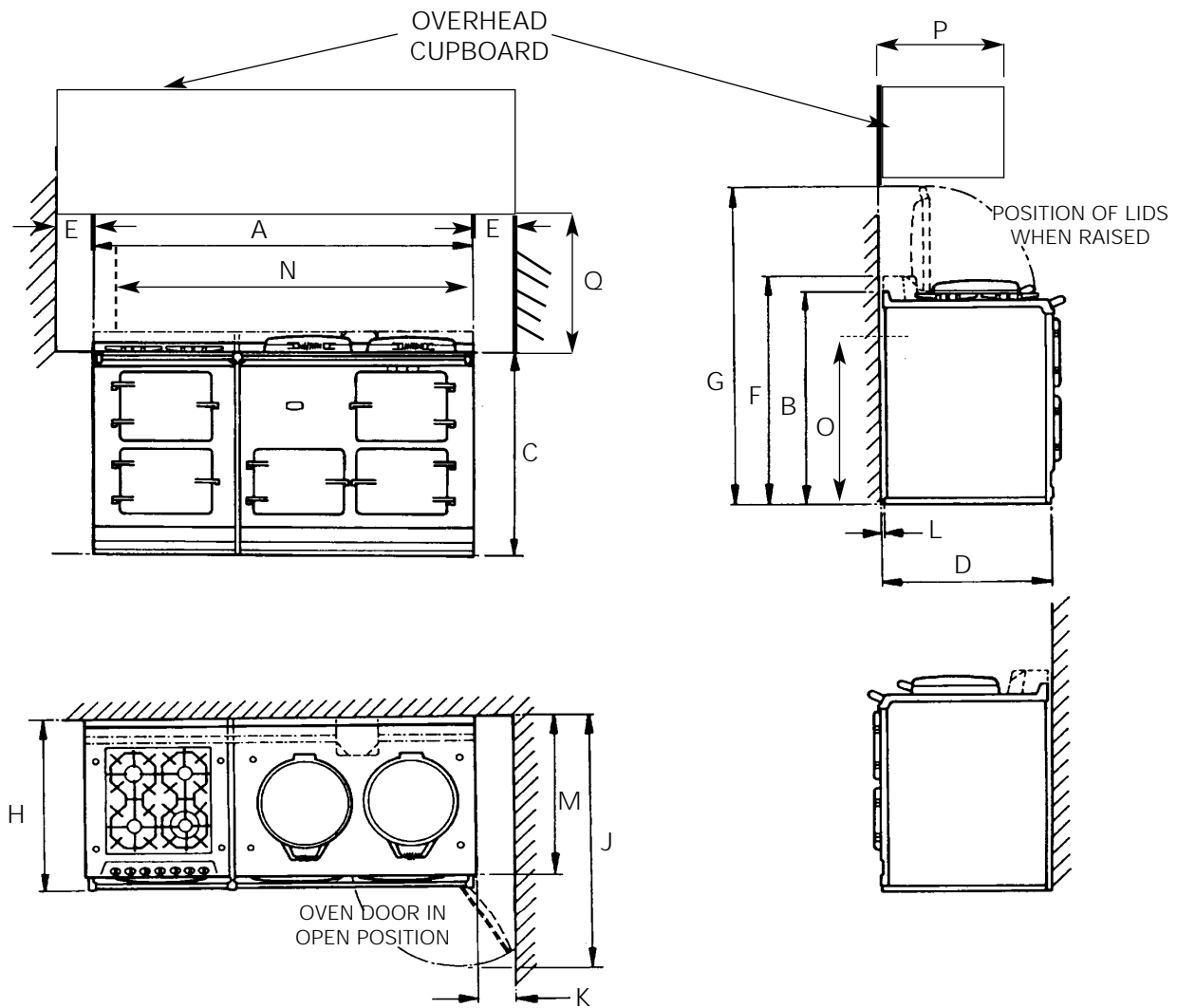


Fig 1

PRODUCT DIMENSIONS - MODULE



MODULE ONLY:-

The extension channel section at the rear of each side plate may be removed, if required to clear flue pipes with the following provisions:-

A 2" air gap should be provided on left hand side of the range (Power Vent models only)

COOKER DIMENSIONS

When surveying for a range cooker installation the actual clearance required for the 'body' of the appliance should be increased overall by 1/2" 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 an appliance recess could be critical.

	MAX MIN															
	A	B	C	D	E	F	G	H	J	K	L	M	N*	O**	P	Q
mm	1598	889	851	679	75	967	1314	756	1125	116	3	698	1533	800	330	711
ins	63"	35"	33 ¹ / ₂ "	26 ³ / ₄ "	3"	38"	51 ³ / ₄ "	29 ³ / ₄ "	44 ¹ / ₄ "	4 ¹ / ₂ "	1/8"	27 ¹ / ₂ "	60 ⁵ / ₈ "	31 ¹ / ₂ "	13"	28"

* ELECTRIC AND GAS POWER FLUE MODELS ONLY

** POSITION FOR GAS SUPPLY PIPE TO MODULE

Fig 2

TECHNICAL DATA

HOTPLATE

NATURAL GAS

	R.H.F.	L.H.R.	R.H.R.	L.H.F.
BURNER TYPE	ULTRA RAPID (WOK)	RAPID	SEMI-RAPID	SEMI-RAPID
MAXIMUM HEAT INPUT	3.5 kW 12,000 Btu/hr	3.1 kW 10,600 Btu/hr	1.8 kW 6,150 Btu/hr	1.8 kW 6,150 Btu/hr
INJECTOR MARKING	170	155	118	120

PRESSURE POINT POSITION: FRONT LH HOTPLATE INJECTOR

PRESSURE SETTING: 4" wg

BURNER IGNITION: H.T. SPARK

PROPANE

	R.H.F.	L.H.R.	R.H.R.	L.H.F.
BURNER TYPE	ULTRA-RAPID (WOK)	RAPID	SEMI-RAPID	SEMI-RAPID
MAXIMUM HEAT INPUT	12,000 Btu/hr 3.5 kW (250g/h) (0.5l/h)	10,600 Btu/hr 3.1 kW (221g/h) (0.43l/h)	6,150 Btu/hr 1.8 kW (128g/h) (0.26l/h)	6,150 Btu/hr 1.8 kW (128g/h) (0.26l/h)
INJECTOR MARKING	105	94	72	75

PRESSURE POINT POSITION: FRONT LH HOTPLATE INJECTOR

PRESSURE SETTING: 10" wg

BURNER IGNITION: H.T. SPARK

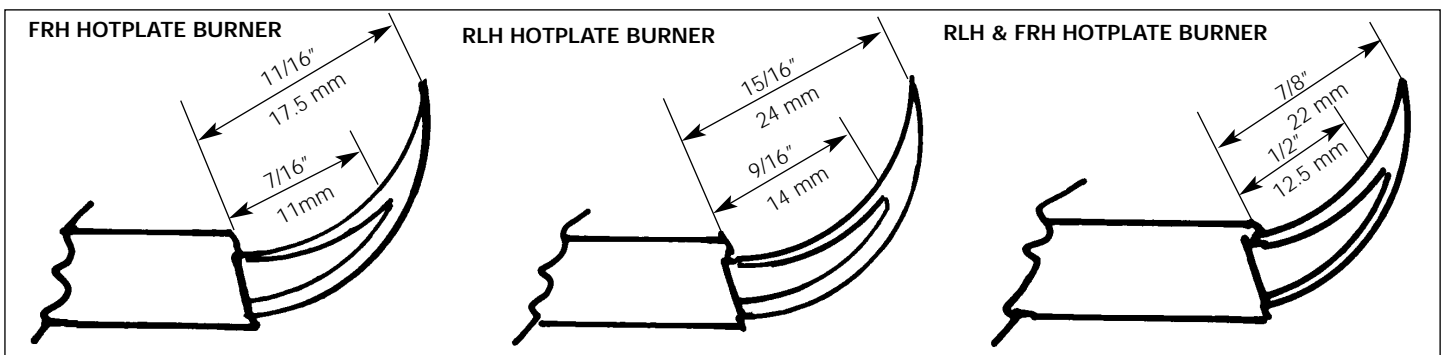
ELECTRIC GRILL & OVENS **240 VOLT 60 Hz SINGLE PHASE 30 AMP**

GRILL ELEMENT - POWER RATING 2 x 1.05 kW

TOP OVEN - POWER RATING 1.5 kW

LOWER OVEN (FANNED CONVECTION) - 1.9 kW

TYPICAL SECTION VIEW OF BURNER FLAMES



INSTALLATION

CAUTION: THIS INSTALLATION MUST CONFORM WITH LOCAL CODES OR, IN THE ABSENCE OF LOCAL CODES WITH THE *NATIONAL FUEL GAS CODE, ANSI Z223.1* AND NATIONAL ELECTRICAL CODE *ANSI/NFPA 70* (IN CANADA *CAN/CGA-B149*) AND ONLY USED IN A WELL VENTILATED SPACE, READ THESE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE.

PRIOR TO INSTALLATION, ENSURE THAT THE LOCAL DISTRIBUTION CONDITIONS (NATURE OF GAS AND GAS PRESSURE) AND THE ADJUSTMENTS OF THE APPLIANCE ARE COMPATIBLE.

THE GAS ADJUSTMENT CONDITIONS FOR THIS APPLIANCE ARE STATED ON THE DATA PLATE WHICH IS SITUATED IN THE CENTRE VENT SLOT NEAR THE BASE OF THE FRONT PLATE.

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

It should be in accordance also with any relevant requirements of the Gas Region and Local Authority.

The appliance and its individual gas shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system test pressure in excess of 1/2 psi (3.5 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5 kPa).

On completion test the gas installation for soundness and purge. Leak testing of the appliance shall be conducted according to the manufacturers instructions.

NOTE: Use soapy water solution on new gas connections to ensure there are no gas leaks.

WARNING - ELECTRIC SHOCK HAZARD

It is the customers responsibility to contact a qualified electrical installer to make sure the electrical installation is adequate and in conformance with National Electrical Code ANSI/FPA 70- latest edition, and all local codes and ordinances.

Take special care when cutting holes in walls or floor. Electrical wires may be behind the wall or floor covering and could cause an electrical shock if you touch them.

Locate any electrical circuits that could be affected by the installation of this product and disconnect power circuit.

Electrical ground is required on this appliance.

Do not have a fuse in the neutral or grounding circuit. A fuse in the neutral or grounding circuit could result in electrical shock.

Do not use an extension lead with this appliance.

Check with a qualified electrician if you are not sure the appliance is properly grounded.

Failure to follow these instructions could result in death or serious injury.

INSTALLATION - MODULE ONLY

Having ensured all space requirements and regulations have been satisfied for the combined arrangement (Aga Cooker and Module), the build and installation is to proceed as follows:-

1. It is essential that a base or hearth on which both cooker and module stands should be level and capable of supporting the total weight of both units.
Module weight = 129kgs (284 lbs)
2. Unpack and remove the Module from the pallet.
3. Remove top plate as follows:-
 - a) Remove pan supports and all control knobs.
 - b) Remove four chrome buttons and the four top plate retaining screws (2 each side).
 - c) Remove left hand and centre shrouds from the control panel to gain access to the fixing screws. Remove two screws from control panel (one from left hand hole and one from centre hole). (See Fig. 3).
 - d) Pull top plate forwards slightly and lift up at front. Support top plate and disconnect wiring to the two neons. Remove top plate.
 - e) Lay the top plate on its top face, suitably protected.
4. Remove hotplate as follows:-
 - a) Remove burner heads and burner caps.
 - b) Remove all of the screws retaining hotplate burner trims (4 from Wok burner, 2 each from the other three burners). (See Fig. 4).
 - c) Carefully remove burner trims and gaskets, taking care not to damage gaskets or burner electrodes.
 - d) Disconnect earth wire from left hand control panel mounting bracket.
 - e) Remove hotplate casting.
5. First check that the power cable being used to supply the appliance is isolated from the power supply.

Connect power cable to the terminal block at the rear of the cooker (See Electrical Connections).

Sufficient cable should be available to allow the cooker to be removed for servicing.

- a) Mark off appropriate position on wall for gas supply to cooker (See Fig. 2).
Dimensions N and O, (see also Fig. 5).
 - b) Isolate the gas supply and connect pipework, as required up to the position marks.
6. Position the cooker alongside the main Aga baseplate leaving 5/8" between the two bases (See Fig. 6).

Check with a spirit level that the front plate is vertical and the ovens level. Shim under the module base if necessary.

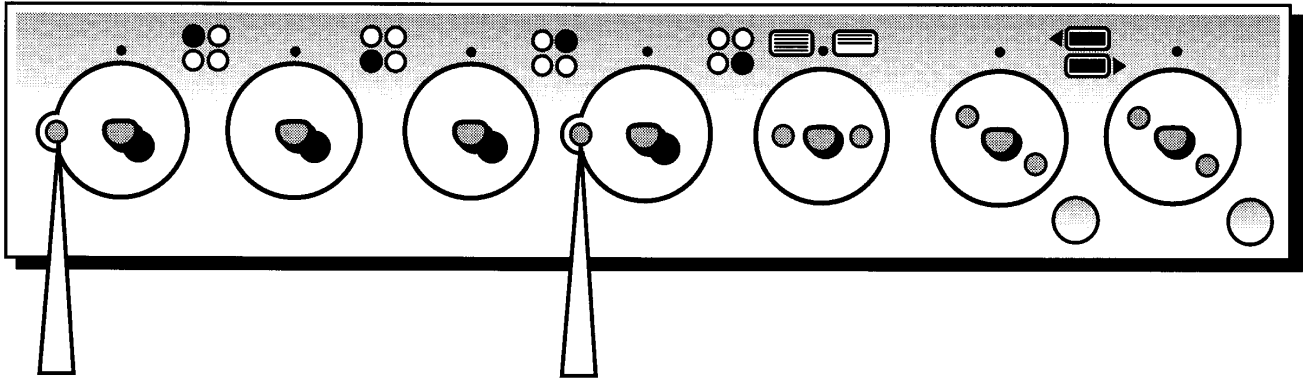
7. Check gas pressure and adjust regulators if required. (See Page 18).

NOTE: Use soapy water solution on new gas connections to ensure there are no gas leaks.

8. Proceed with the main Aga build in accordance with normal practice until a check can be made that the Module front plate and Aga front are the same height and that the distance between the two units has been maintained. If not, adjustment should be made to the Module position.

9. Levelling of the Simmering Plate on the main cooker can be carried out with its top plate in position and verified across the Module (See Fig. 7).
10. Complete the main cooker build and loosely screw down the top plate.
11. Apply tape (provided) to the underside of the lap strip on the Module top plate.
12. Replace module hotplate. Reassemble in reverse order (See section 4). Ensure burner heads and burner caps are correctly located (See Fig. 8A, 8B and 8C) and electrodes are not damaged.
13. Replace Module top plate as follows:-
 - a) Support top plate at front and reconnect the wiring to the two neons.
 - b) Carefully lower the top plate into position taking care not to damage wires or neons.
 - c) Ensure holes for control spindles are aligned correctly, and replace 2 screws into control panel.
 - d) Loosely screw the top plate down with 4 retaining screws.
14. Verify that the two top plates are level.
15. Secure handrails as shown on Instruction Sheet Page 26.
16. Finally tighten both top plates.

Commission the main Aga cooker, as stated in the relevant Installation Instructions and carry out functional tests on each of the features on the Module (See Users Instructions).



REMOVE 2 FIXING SCREWS

Fig 3

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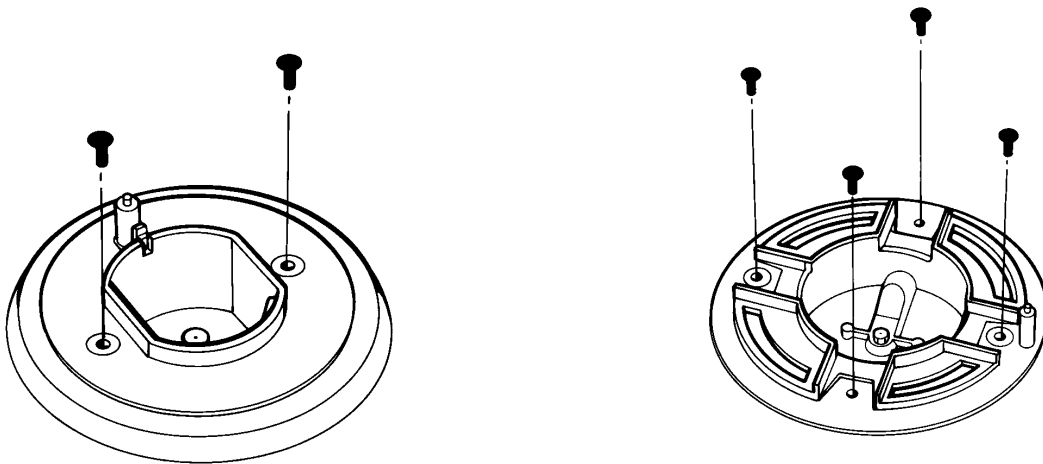


Fig 4

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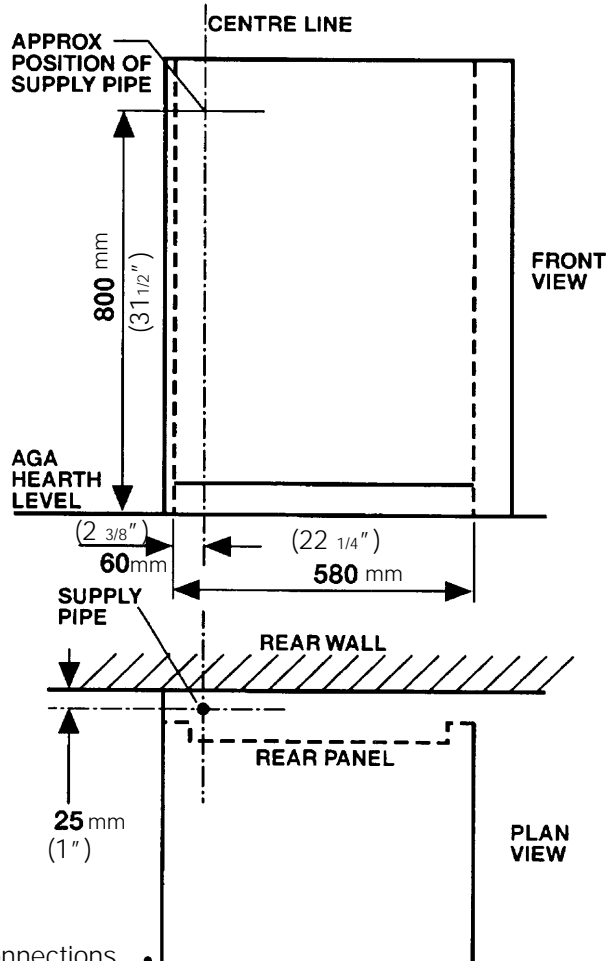


Fig 5 - Gas Supply Connections

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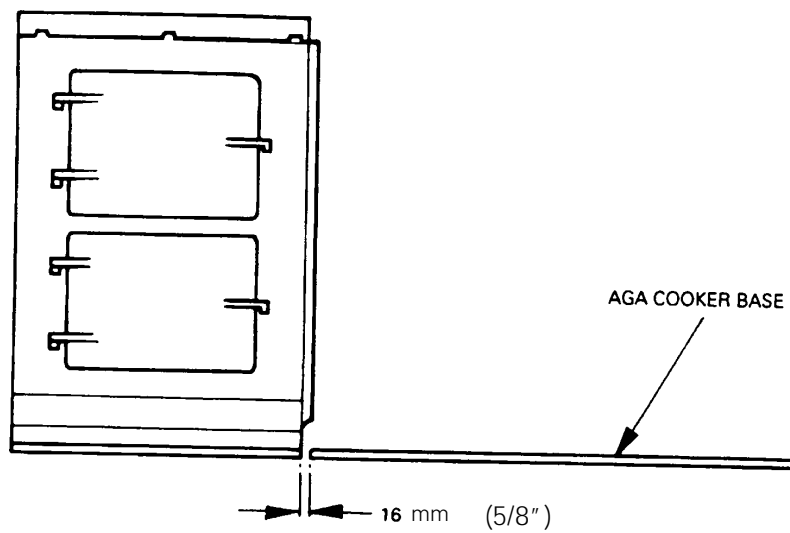


Fig 6

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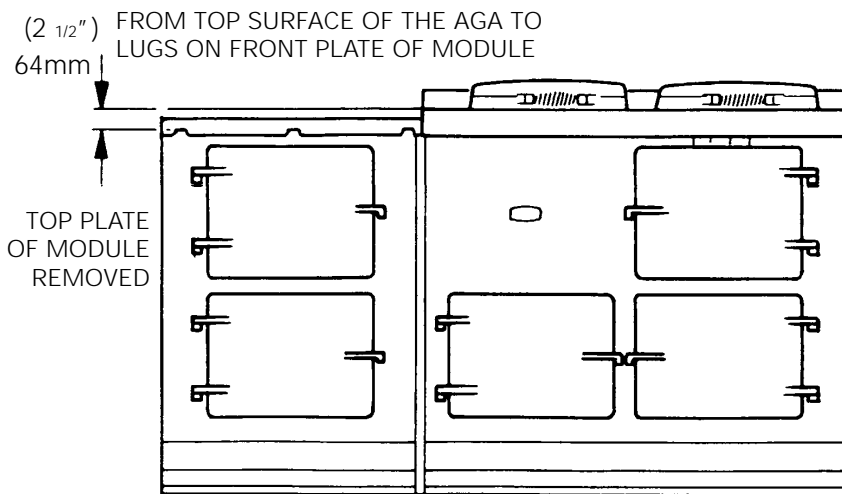


Fig 7

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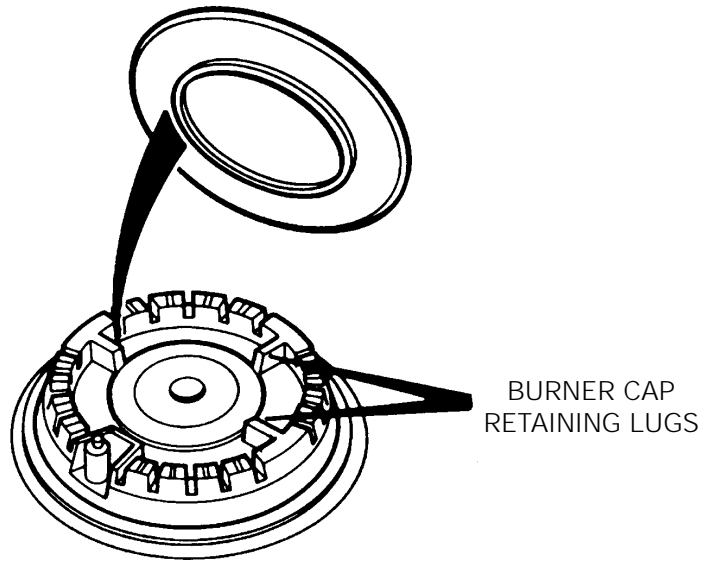


Fig 8A

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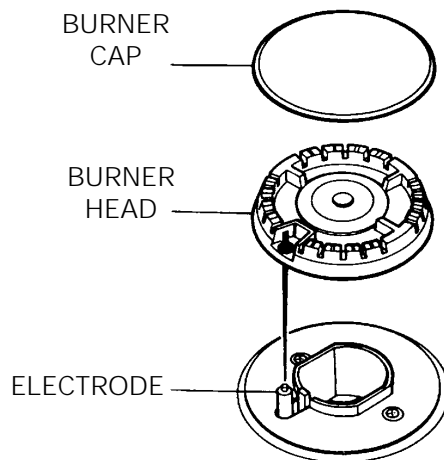


Fig. 8B

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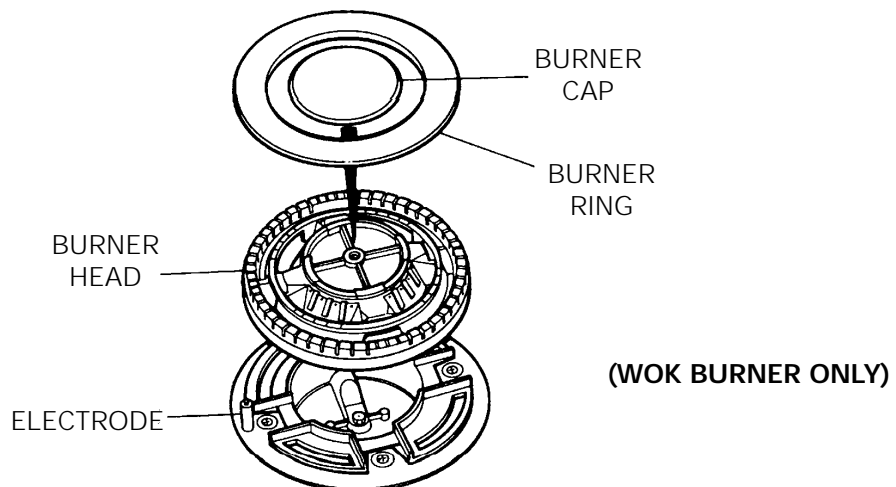


Fig. 8C

DESN 511619

ELECTRICAL CONNECTIONS



Electric Shock Hazard

Electrical grounding is required on this range.

Do Not connect to the electrical supply until the range is permanently grounded.

Disconnect the power to the junction box before making the electrical connection.

This range must be connected to a grounded, metallic, permanent supply or a grounding connector should be connected to the grounding terminal or wire lead on the range.

Do Not ground to gas pipe. Failure to follow these instructions could result in death or serious injury.

- ✓ A four-wire single phase 240-volt, 60-Hz, AC-only electrical supply is required on a separate, 30-amperes circuit, fused on both sides of the line.
- ✓ A time-delay fuse or circuit breaker is recommended.
- ✓ Local codes permit the use of a U.L.-listed, 250-volt, 30-amperes power cord (pigtail). This cord contains four No. 10 copper wires and matches a four-wire receptacle of type 14-30R shown in Fig. A. Connectors on the appliance end must be provided at the point the power supply enters the appliance.

Wire sizes (**COPPER WIRE ONLY**) and connections must conform with the rating of range (30-amperes).

- ✓ The wiring diagram is located on the back of the range.

6. Remove the terminal block cover screws located on the back of the range.
7. Make the four-wire connection following the "Power supply cord method".

Power supply cord method

This range is manufactured to use a four-wire power supply cord rated at 250-volts, 30-amperes (See "Four wire electrical connection")

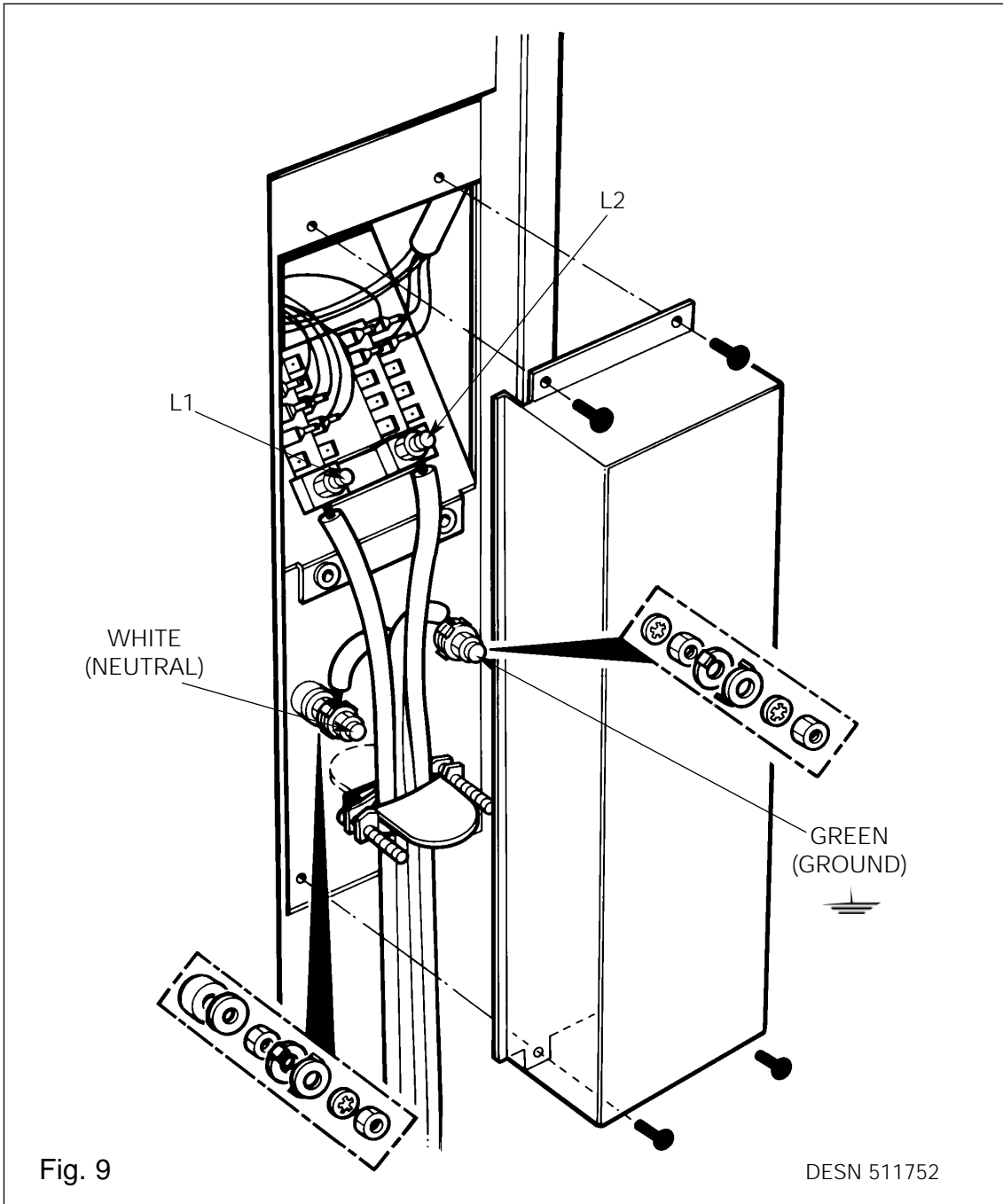


Fig. 9

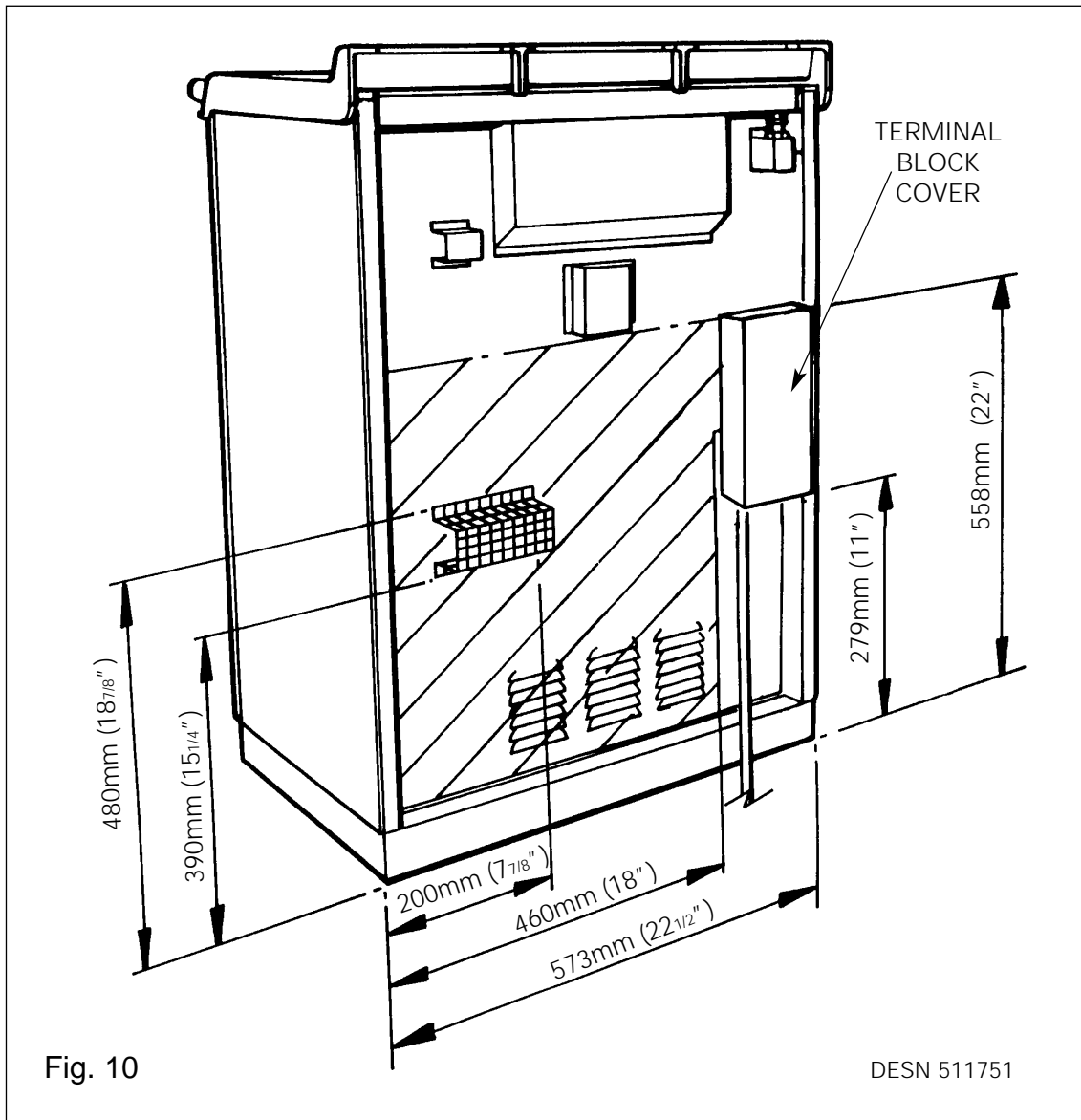
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1. Assemble a U.L.-listed strain relief in the opening.
2. Insert the power supply cord through the strain relief, allowing enough slack to easily attach the wiring to the terminal block.
3. Use only ring-type terminals to connect the power supply. To secure the power supply cord use 6mm (1/4") brass terminal nuts attached to the inside of the terminal block cover. Be sure nuts are installed tight.
4. Complete electrical connection.

CONNECTING TO GAS - COMPANION

CAUTION: ENSURE THAT COOKER IS ISOLATED FROM ELECTRIC SUPPLY

The cooker can be installed with an approved flexible connection. Supply piping should not be less than 3/8 I/D Flexiline. Connection is made to the 1/2" NPT female threaded elbow located just below the hotplate level on the near left hand side of the cooker.



The gas flexiline connector must be fitted in the shaded area indicated in Fig. 10. Take into account that it must be possible to pull the cooker forward sufficiently and that no strain occurs on pipework. Ensure flexiline is not trapped between electrics cover and rear wall. Ensure flexiline is routed within shaded area, and away from the shielded vent.

NOTE: AN EASILY ACCESSIBLE MANUAL SHUT GAS VALVE MUST BE FITTED BEFORE THE METAL FLEX GAS LINE.

NOTE: Use soapy water solution on new gas connections to ensure there are no gas leaks.

PRESSURE TESTING

The maximum gas inlet pressure to the appliance must not exceed 10" wg for N.G. and 14" for L.P. Gas. The minimum gas inlet pressure at the appliance must not be less than 5" w.g. Natural Gas and 11" wg L.P. Gas to enable the correct manifold pressure to be obtained.

NOTE: The regulator is pre-set for either N.G. or L.P. Gas.

Use the small hotplate burner injector as the pressure test point.

For Natural Gas manifold pressure is 4" w.g.

For L.P.G. (Propane Only) manifold pressure 10" w.g.

Access to the gas regulator is as follows:-

- a) Remove pan supports and all control knobs.
- b) Remove four chrome buttons and the four plate retaining screws (2 each side).
- c) Remove left hand and centre shroud from the control panel to gain access to the fixing screws. Remove two screws from control panel (one from left hand hole and one from centre hole). (See Fig. 3).
- d) Pull top plate forwards slightly and lift up at front. Support top plate and disconnect wiring to the two neons. Remove top plate.
- e) Lay the top plate on its top face, suitably protected.

AGA COMPANION/MODULE (with Gas Hob Unit)
SERVICING NOTES

DISCONNECT FROM ELECTRICITY SUPPLY BEFORE SERVICING.

WHEN REWIRING ANY ELECTRICITY COMPONENTS REFER TO CIRCUIT DIAGRAM AND FUNCTIONS FLOW DIAGRAM ATTACHED BEFORE ELECTRICAL RECONNECTION. CHECK THAT THE APPLIANCE IS ELECTRICALLY SAFE.

NOTE: TURN OFF GAS SUPPLY TO COOKER BEFORE SERVICING ANY GAS CARRYING COMPONENTS. ALWAYS CHECK APPLIANCE FOR GAS SOUNDNESS AFTER COMPLETION.

NOTE: USE SOAPY WATER SOLUTION TO ENSURE THERE ARE NO GAS LEAKS

A. REMOVAL OF TOP PLATE

1. Disconnect from electricity supply and remove pan supports and all control knobs.

- | |
|--|
| <p>2. (a) MODULE ONLY
Remove the handrail from the module top plate (See Page 25). Slacken grub screws and remove socket screws from the jointing bracket to remove rail.</p> <p>(b) MODULE ONLY
Remove shroud (if fitted) from rear of top plate.</p> |
|--|

MODULE AND COMPANION

- (c) Remove four chrome buttons and the four top plate retaining screws (2 each side).
3. Remove left hand and centre shrouds from the control panel to gain access to the fixing screws.
Remove two screws from control panel (one from left hand hole and one from centre hole) (See Fig. 3).
4. Carefully pull top plate forwards slightly and lift up at the front. Support top plate and disconnect the wiring to the neons.
Remove top plate.
5. Lay the top plate on its top face, suitably protected.
6. Re-assemble in reverse order.

B. REMOVAL OF HOTPLATE

1. Repeat operations 1 to 5 of section 'A'.
2. Remove burner heads and burner caps.
3. Remove all of the screws retaining hotplate burner trims (4 from the Wok burner, 2 each from the other three burners). (See Fig. 4).
4. Carefully remove burner trims and gaskets, taking care not to damage gaskets or burner electrodes.
5. Disconnect earth wire from left hand control panel mounting bracket.
6. Remove Hotplate.
7. Re-assemble in reverse order, ensuring burner heads and burner caps are correctly located and electrodes are not damaged. (See Figs. 8A, 8B and 8C).

C. TO CHANGE IGNITION GENERATOR

1. Turn off electricity supply.
2. Remove Top plate and Hotplate (See sections A and B).
3. Remove two screws retaining the generator fixing bracket to the burner mounting panel, and remove generator (See Fig. 11).
4. Carefully remove all wiring from ignition generator (Fig. 11).
5. Re-assemble in reverse order and check operation of ignition to hotplate burners.

D. TO CHANGE IGNITION ELECTRODE

1. Turn off electricity supply.
2. Remove Top Plate and Hotplate (See sections A and B).
3. Disconnect the electrode cable from the ignition generator.
4. Remove spring clip retaining electrode to burner body (See Fig. 13) and remove electrode and cable.
5. Replace with new electrode ensuring spring clip is correctly located into burner body.
6. Re-assemble in reverse order and check operation of ignition to hotplate burners.

E. TO CHANGE HOTPLATE GAS TAP

1. Turn off gas supply and electricity supply.
2. Remove Top Plate and Hotplate (see sections A and B).
3. Remove controls mounting plate by removing the 6 screws (As shown in Fig. 14).
4. Disconnect supply pipes from rest of all 4 gas taps and pull wiring off tap switches.
5. Disconnect gas rail tube and remove 4 screws from gas rail support brackets. (See Fig. 15).
6. Remove gas rail/taps assembly and remove appropriate tap by removing 2 screws. (See Fig. 16).
7. Re-assemble in reverse order ensuring that the sealing ring is correctly located between the new tap and the gas rail. (Rewire as circuit diagram).
8. Check for gas soundness before fitting hotplate and top-plate.
9. When re-assembled, check for correct operation of tap/tap ignition switches.

F. TO CHANGE OVEN THERMOSTAT/GRILL CONTROL

1. Turn off electricity supply.
2. Remove hotplate and top plate (see sections A and B).
3. Remove two screws retaining the thermostat/grill control to the controls panel.
4. Pull all of the wiring off the thermostat or grill control. The grill control can now be removed.
5. From inside the oven, unclip thermostat phial.
(Top oven phial located at rear of oven; lower oven phial located at top right hand side).
6. Feed phial through hole in oven, then pull capillary up from side of cooker to remove thermostat.
7. Re-assemble in reverse order, ensuring thermostat phial and capillary are not damaged and phial is correctly located into retaining clips. (Rewire as circuit diagram).
8. Check operation of oven thermostat phial or grill control.

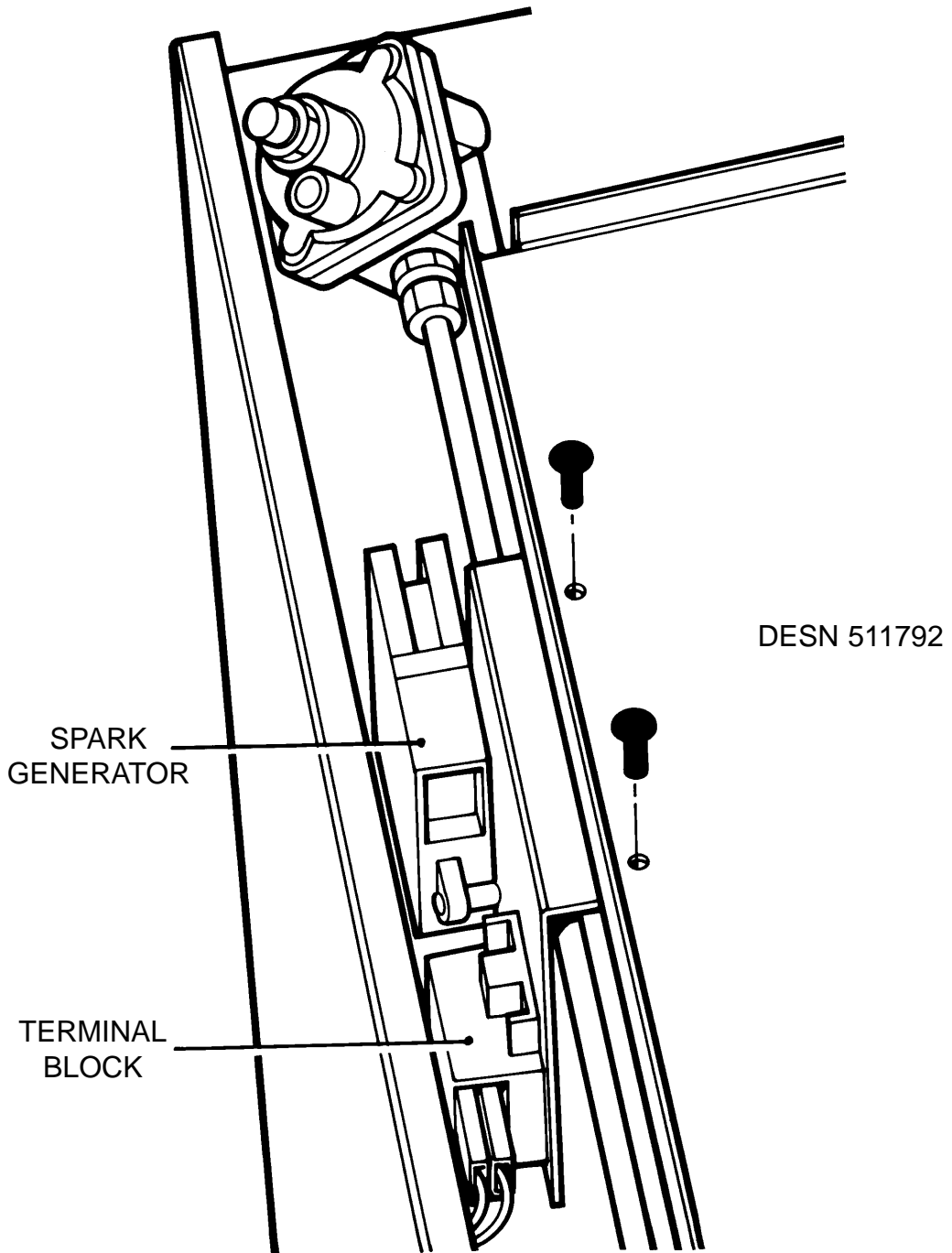


Fig. 11

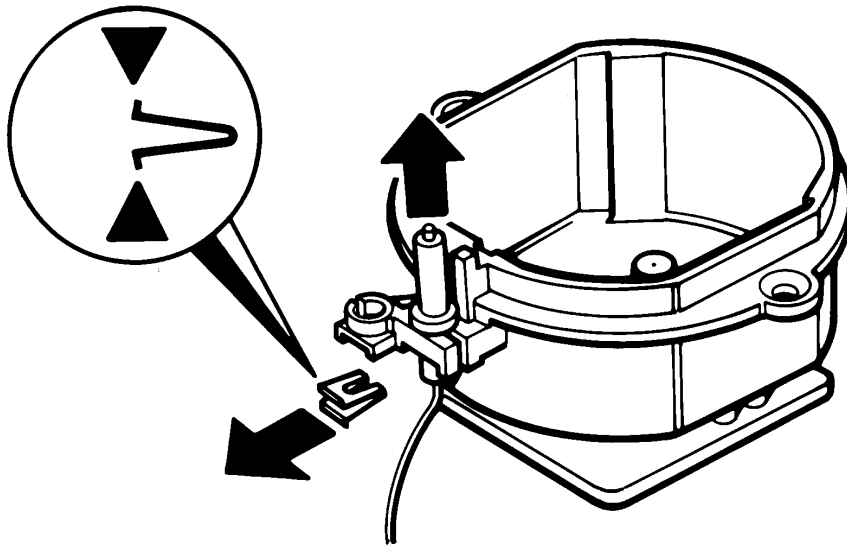


Fig. 13

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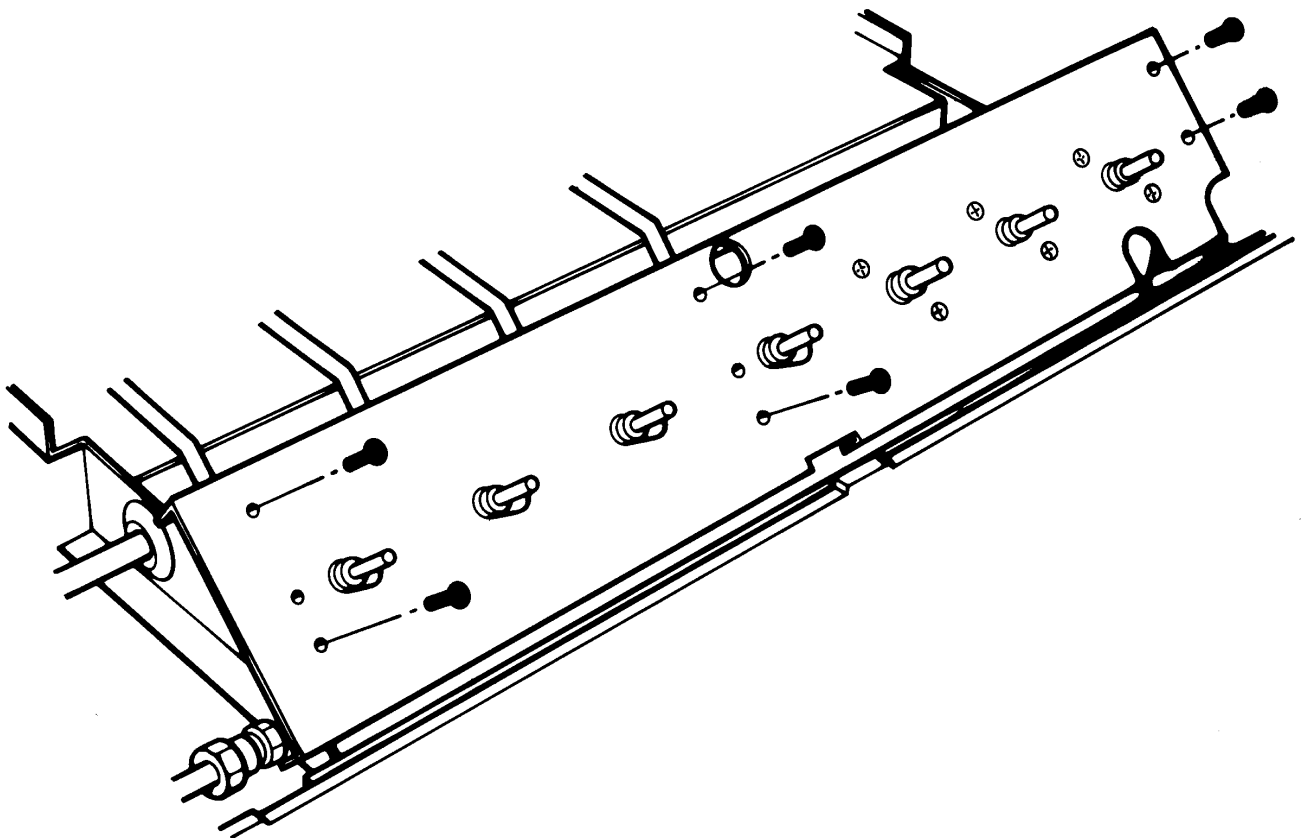


Fig. 14

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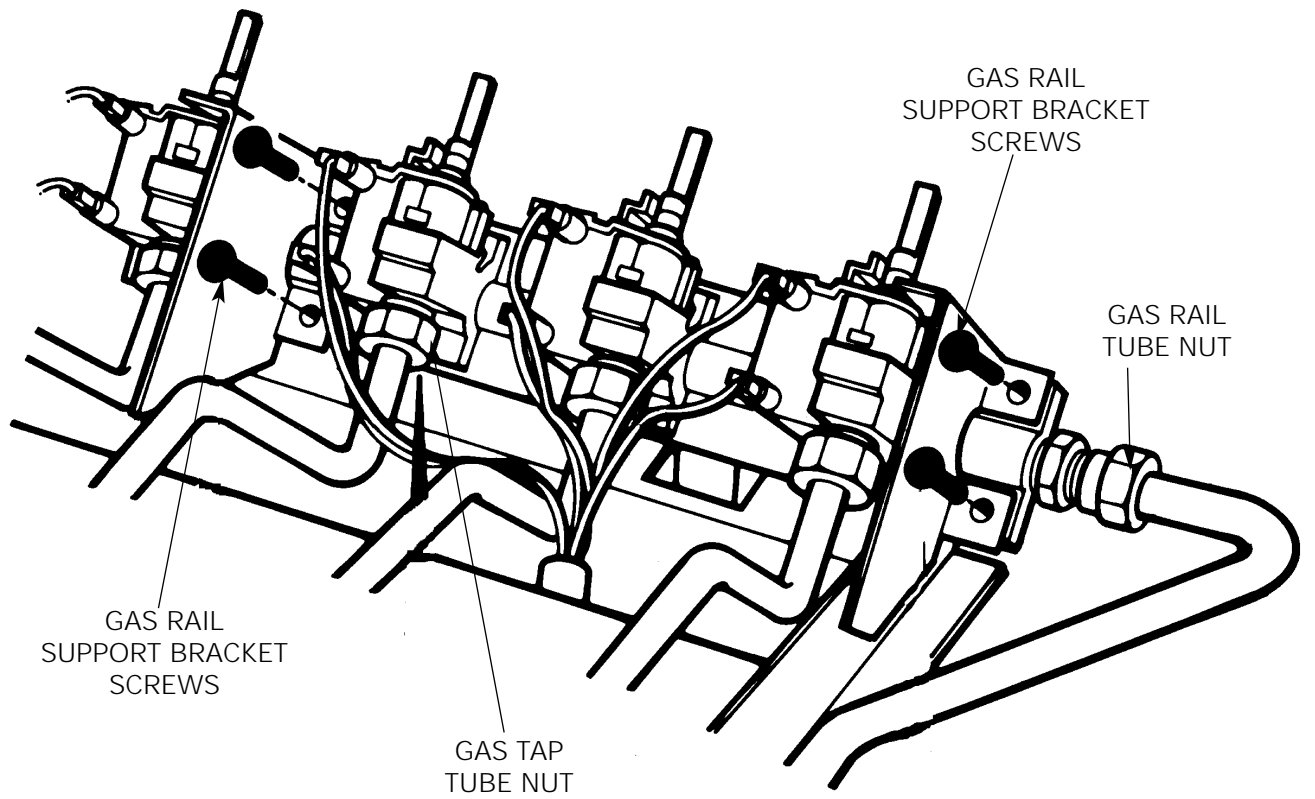


Fig. 15

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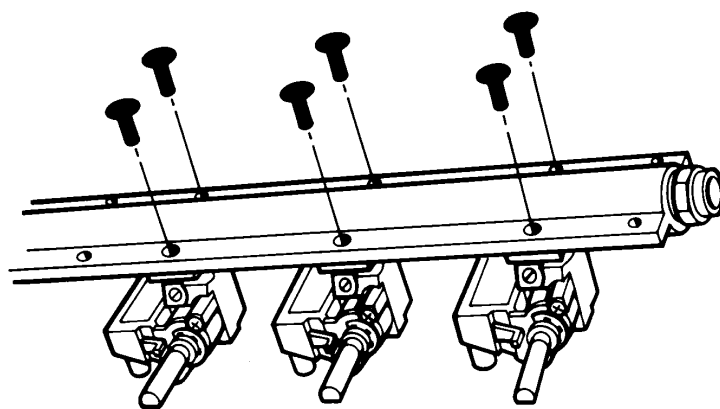
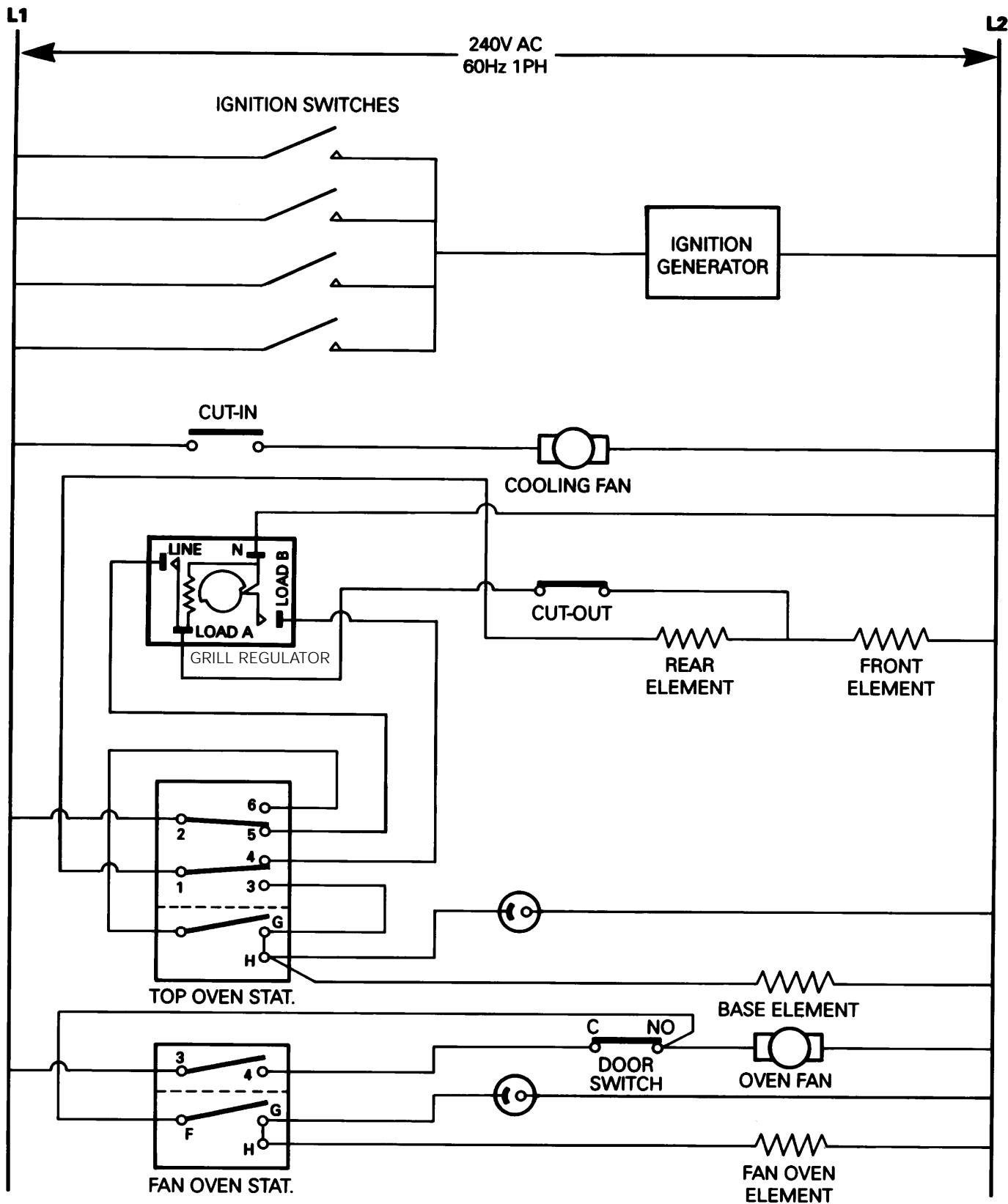


Fig. 16

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AGA COMPANION/MODULE (WITH GAS HOB UNIT) - USA/CANADA
ELECTRICAL SCHEMATIC DIAGRAM



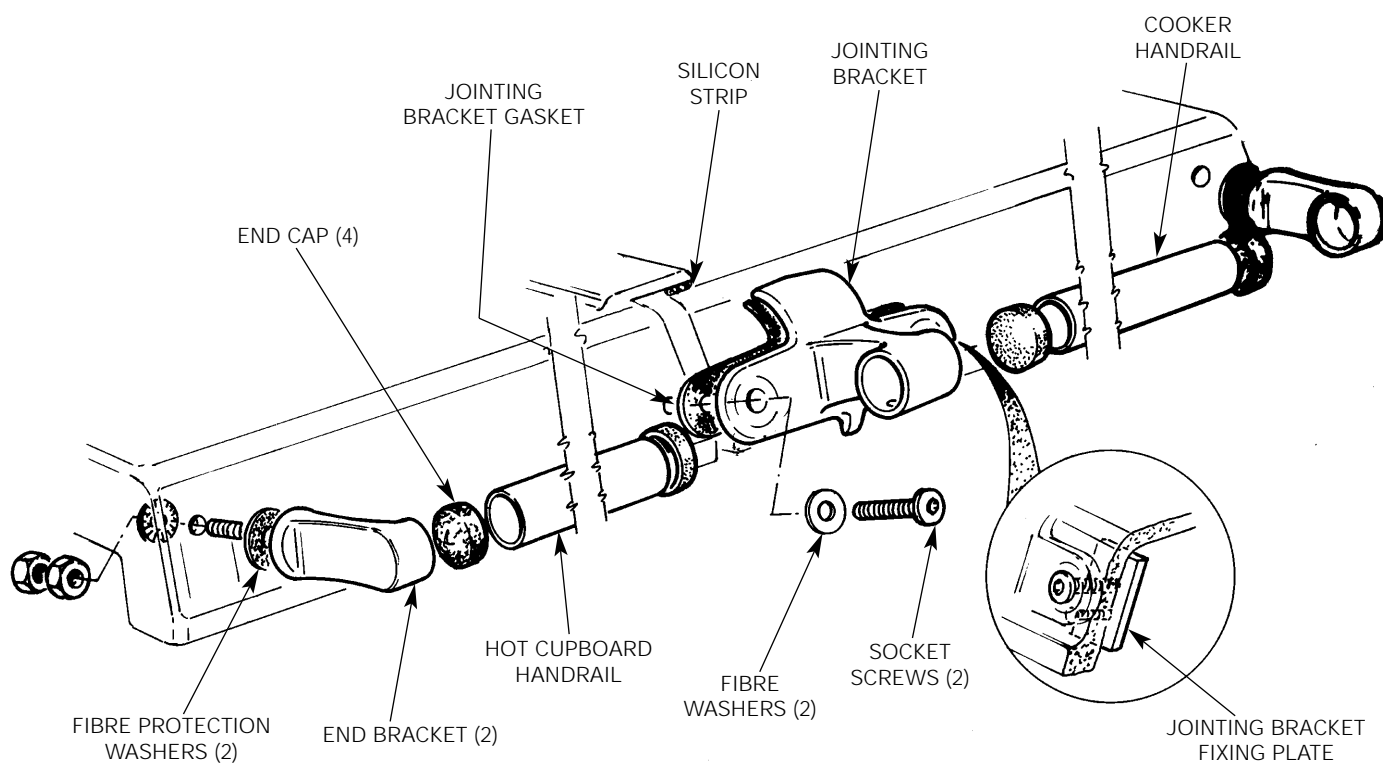
- NOTE:**
1. IGNITION SWITCHES AND THERMOSTATS ARE SHOWN IN THE OFF POSITION WITH THE APPLIANCE COLD AND FAN OVEN DOOR IS CLOSED.
 2. THE COOKER IS COLD (IE. CUT-IN & CUT-OUT NOT OPERATED)

CAUTION: LABEL ALL WIRES PRIOR TO DISCONNECTION WHEN SERVICING CONTROLS WIRING ERRORS CAN CAUSE IMPROPER AND DANGEROUS OPERATION.

VERIFY PROPER OPERATION AFTER SERVICING



HANDRAIL FITTING - MODULE ONLY



Prior to fitting the cooker top plate and hot cupboard/electric module top plate to the appliance:-

- ❑ Ensure the self adhesive silicone strip is fitted to the underside of the hot cupboard/electric module overlap to protect the enamel and the jointing bracket fixing plate is fitted to the L.H. side of the cooker top plate.
- ❑ Fit all threads to the two end brackets.
- ❑ Fit one end bracket to the R.H. side of the cooker top plate, placing the fibre protection washer between the bracket and the top plate lock in position with shakeproof washer and two hex. nuts.
- ❑ Fit the other end bracket to the L.H. side of the hot cupboard/electric module top plate as R.H.

The cooker and hot cupboard/electric module top plates can now be fitted to the appliance. **(DO NOT SECURE COOKER AND HOT CUPBOARD/ELECTRIC MODULE TOP PLATES AT THIS STAGE).**

- ❑ Place one end cap on each handrail as shown.
- ❑ Hold handrail jointing bracket away from the cooker and locate the two handrails in the two end brackets and the jointing bracket. Push towards the cooker.
- ❑ Position and fix the jointing bracket to the cooker and hot cupboard/electric module top plates with socket screws and small fibre washers ensuring jointing bracket gasket is placed between the jointing bracket and top plates.
- ❑ Fit the two top plates securely to the appliance with corner stay nuts and buttons.

Users

Guide

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 requirements 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-Rayburn 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 a gas 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 natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window or more effective ventilation, for example increasing the level of mechanical ventilation where present. This appliance must not be used as a space heater.

Installation must be to Local and National Wiring Regulations and carried out by a Qualified Engineer, from an authorised distributor.

A little smoke and some odour may be emitted when 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, electric grill and two electric ovens. The Upper oven is an electric conventional oven with zoned heating, an electric grill is also incorporated in the roof of the oven.

The Lower oven is fanned (convection), the fan behind the rear plate ensures an even distribution of heat within the cavity during cooking i.e temperature at lowest shelf position is the same as as the temperature at the highest shelf position.

Refer to the diagram, See Fig. 17 to familiarise yourself with the product and refer to the relevant sections for Upper oven, Lower oven, Grill and Gas hotplate etc.

The appliance is fitted with a cooling fan, which functions during the use of the grill or top oven (occasionally with the lower oven). The fan will continue to run after the grill/lower oven has been turned off or until the unit has sufficiently cooled.

Your cooker is supplied with the following accessories:-

- 3 Grid Shelves
- 1 Large Roasting Tin - **(FOR USE IN THE UPPER OVEN ONLY)**
- 1 Grill Shelf

The following loose parts are also packed with the appliance:-

- 2 twin pan supports
- 4 hotplate burner heads
- 4 hotplate burner caps
- 1 burner ring (wok burner)

SAFETY PRECAUTION AND HINTS

1. Do not store combustible materials, gasoline or other inflammable vapors and liquids near a range cooker.
2. Ensure and maintain the continual free passage of air to the burner housing. Do not stand obstacles against burner outer door and loose hair from dogs or cats must not be allowed to accumulate behind the outer burner door.

Child Safety

Children **MUST** be taught safe range practices to prevent possible injury. Listed below are some basic practices we recommend you read and follow for safe use of this appliance when children are present.

Children are more sensitive to heat than adults, therefore:-

1. Do not leave children alone or unsupervised near the range cooker and discourage them from this area.
2. Children should not be allowed to mount on any part of the range cooker.
3. Children **MUST** be taught that the range cooker and its utensils can be hot.
4. Children should be taught that the range cooker is not a toy. They should be forbidden to play with the range cooker gas controls behind burner door or any other range cooker parts.
5. Let the heavy, hot utensils cool in a safe place but out of reach of small children.

CAUTION: AVOID STORING ITEMS OF INTEREST TO CHILDREN IN ANY CABINETS INSTALLED ABOVE THE RANGE TO PREVENT THE RANGE BEING USED TO OBTAIN CABINET ACCESS AND POSSIBLE SERIOUS INJURY.

Temperatures in cabinet storage spaces above the range may be unsafe for storage of some types of materials such as volatile liquids or aerosol sprays which can explode.

Ensure spare storage cabinets are capable of supporting the heavy weight of cooking utensils of the range.

The maximum depth of any cabinets installed above the top of the range must not exceed 330mm (13in).

Do not use the gas hob or electric grill and ovens to heat the room.

In the event of prolonged power failure ensure grill and electric oven controls are turned off.

Always wear proper apparel - loose fitting or hanging garments should never be worn while using the appliance.

Use only dry potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky clothes.

IMPORTANT:-

Do not use water on grease fires - smother fire or flame or use dry chemical or foam-type extinguisher.

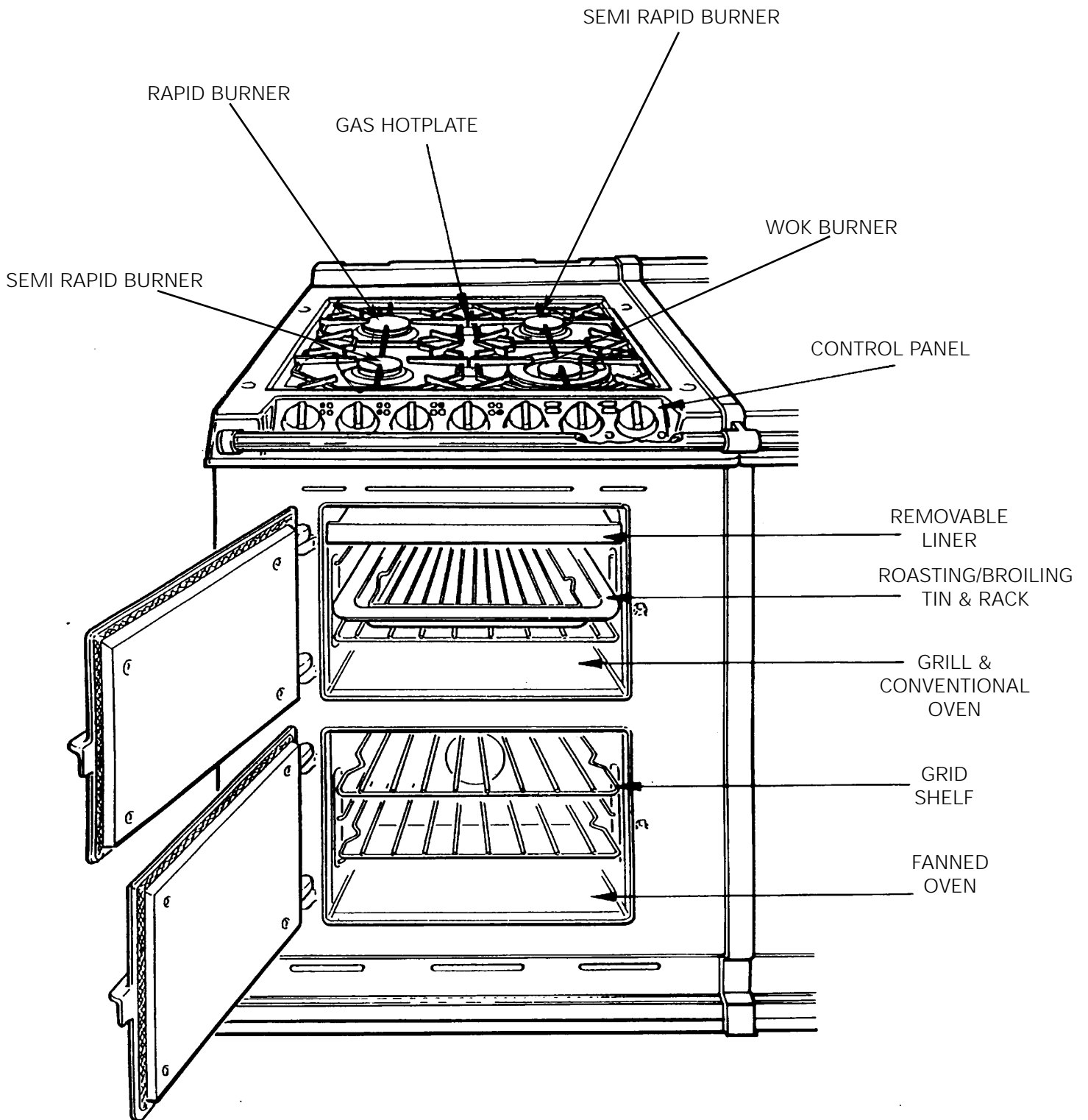
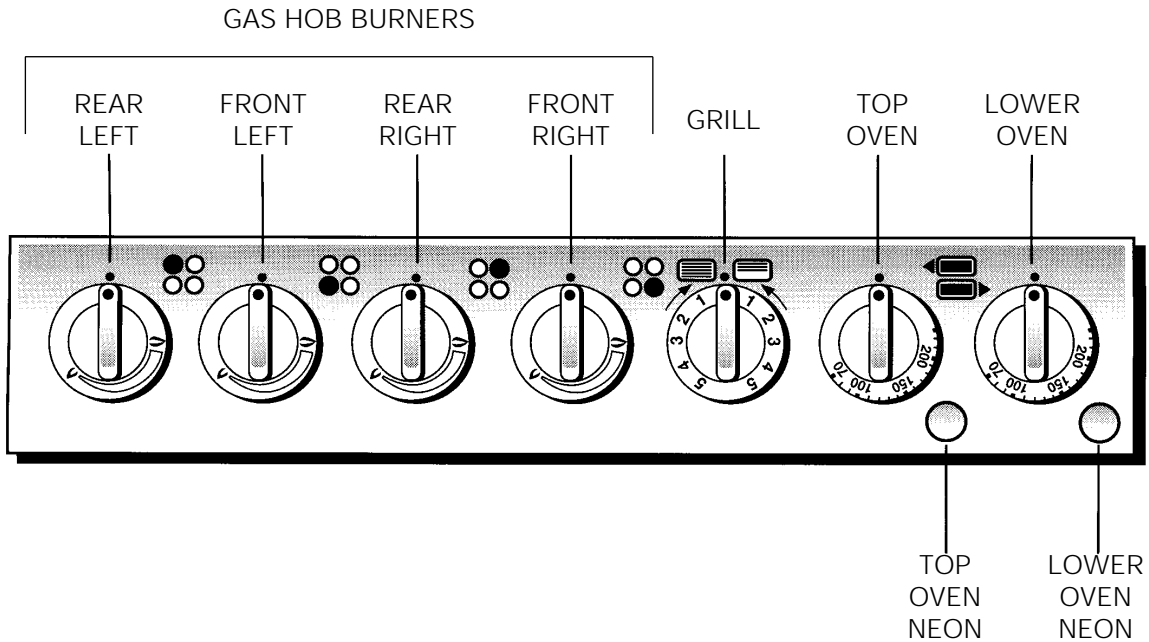


Fig 17

CONTROL PANEL



DESN 511620

Fig. 18

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

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

(See 'HOTPLATE' section).

- ❑ The **GRILL ELEMENT KNOB** can be rotated in any direction.

Clockwise Full on with, both elements on (graduated in red)
Anti-clockwise Economy grill, front elements only

- ❑ The **OVEN KNOBS** can only be rotated *clockwise* from the OFF position.
- ❑ The **OVEN NEONS** illuminate when ovens are switched on. When the temperature required is reached the neon will extinguish.

GAS HOTPLATE

- ❑ The hotplate has four gas burners:-
 - rear left** - rapid burner - rated at 3.25 kW/11,000 Btu/hr
 - front left and rear right** - semi rapid burner - each rated at 1.8 kW/6,150 Btu/hr
 - front right** - ultra rapid (wok) burner - rated at 3.5 kW/12,000 Btu/hr
- ❑ The semi rapid burners are especially suited for use with small pans and for 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 the appropriate control knob, hold in and turn anti-clockwise to the large flame symbol.
- ❑ Press and hold the control knob in until the burner lights. If electricity is turned off, the burner can be lit with a match.
- ❑ In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite 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 SAFETY CONSIDERATION

- ❑ Simmering aids such as asbestos or mesh mats are not recommended. They may impede burner performance, damage the pan supports and waste fuel.
- ❑ Commercially available foil spillage aids are unnecessary on this cooker.
- ❑ 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.
- ❑ The minimum pan diameter recommended is 5" .
- ❑ Place all pans centrally over the burners.
- ❑ Utensils handles should be turned inward and not extend over adjacent surface units - To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- ❑ Pans and kettles with concave bases should not be used.
- ❑ Glazed cooking utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- ❑ Ensure the correct size utensil is chosen to prevent food boil over.
- ❑ Hotplate burner flame size should be adjusted so that it does not extend beyond the edge of the utensil, this instruction is based on safety considerations.
- ❑ Never leave surface units unattended at high heat settings - Boil over causes smoking and greasy spillovers that may ignite.

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.
- 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.

Do not attempt to extinguish the fire using water.

Smother the flames on the hob preferably with a fire blanket, rather than attempting to remove the pan to the outside or use dry chemical or foam type extinguisher.

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

THE BROILER (TOP OVEN)

- ❑ **THE TOP OVEN 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.
- ❑ The grill has 5 heat settings on each of 2 elements (see control panel).
- ❑ For best results pre-heat at a high setting.
- ❑ The large roasting/broiling tin supplied will fit on any of the three shelf positions.
- ❑ Most foods should be cooked on the grill rack in the roasting tin. You can turn the rack over to suit different thicknesses of food. You can place some dishes straight onto the oven shelf this is useful when browning the top of food such as cauliflower cheese and gratin dishes.
- ❑ This cooker is supplied with one grid shelf for the top oven.

THE OVENS

General

- ❑ Top and lower ovens are fitted with side and back self cleaning panels.
- ❑ The shelves 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.
- ❑ Do not place the grid shelf or food on the bases of the ovens.
- ❑ **CAUTION:** Placement of oven racks - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- ❑ Pre-heat the ovens at the appropriate settings until the neon light goes out.
- ❑ When cooking in both ovens at the same time you may need to reduce the temperature and cooking times (especially for baked foods).
- ❑ For effective heat distribution, leave a gap of no less than 1/2" between the dishes and the sides of the oven.
- ❑ Do not use a tray greater than 11¹/₂" x 9¹/₂" (12 hole bun tin or swiss roll tray).
- ❑ **The Roasting/Broiling Tin supplied is not designed to fit the lower oven.**
- ❑ Use care when opening door - let hot air or steam escape before removing or replacing food.
- ❑ Do not heat unopened food containers - build up of pressure may cause container to burst and result in injury.
- ❑ Keep oven vent ducts un-obstructed.

- ❑ DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN - Heating elements may be hot even though they are dark in colour. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are (identification of surfaces - for example oven vent openings and surfaces near these openings, oven doors and windows of oven doors).

Condensation

Condensation may form on the cooker. This is quite normal and nothing to worry about. The 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 for example casseroles are covered. If you do notice any condensation, wipe it up straight away.

OVEN COOKING GUIDE



Cooking Hints

- Pre-heat selected oven until the neon light goes out.
- The guidelines are for cooking after the oven (s) have reached the desired temperature.
- Larger items may benefit from being turned.
- Shelf positions are counted from the top.
- Put dishes in the centre of the shelf.
- When using both ovens together reduce cooking times and settings.
- It is important to check that food is piping hot before serving.
- You can change the settings and cooking times to suit your tastes.

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.
- The following charts give a guide to cooking a number of every day items.

Top Oven (Conventional) Top Oven (Conventional) • Top Oven (Conventional) • Top Oven (Conventional)

- ❑ 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 meat on or off the bone.
- ❑ Thaw frozen pieces of meat 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 or use a meat thermometer.
- ❑ Turkey Size - 16lbs Max.
- ❑ 1kg = 2.2lb

FOOD	SETTING °F	SHELF POSITION	APPROXIMATE COOKING TIME	
Roasting meat				
Beef	350	3	Rare	15 mins per lbs plus 20 mins
	350	3	Medium	20 mins per lbs plus 25 mins
	350	3	Well Done	30 mins per lbs plus 30 mins
Lamb	350/375	3	Well Done	25 mins per lbs plus 25 mins
Pork	350/375	3	Well Done	30 mins per lbs plus 20 mins
Poultry				
Chicken	375/400	3		20 mins per lbs plus 20 mins
Yorkshire Pudding				
Large	425	3		25 - 40 mins
Individual	425	3		15 - 25 mins

FOOD	SETTING °F	SHELF POSITION	APPROXIMATE COOKING TIME
Cakes and Biscuits			
Shortbread	300	2	45 mins - 1 hr
Very Rich Fruit Cake	250/275	3	3 - 4 hrs
Fruit Cake	300/325	3	1 - 2 hrs
Small Cakes	375	3	15 - 25 mins
Scones	425	3	10 - 20 mins
Victoria Sandwich	350	3	20 - 35 mins
Swiss Roll	410	2	10 mins
Biscuits	350/375	2	10 - 15 mins
Tray Bakes	350	3	30 - 35 mins
Pastries			
Plate Tarts	400	2	25 - 35 mins
Fruit Pie	400	3	35 - 45 mins
Mince Pies	400	2	20 - 25 mins
Vol-Au-Vents (frozen flaky)	425	3	15 - 20 mins
Eclairs/Profiteroles	400/425	2	20 - 25 mins depending on size
Puddings			
Milk Puddings	300/325	3	2 hrs approx.
Baked Sponges	325/350	3	45 - 55 mins
Baked Custards	300	3	45 - 55 mins
Meringues	200	3	1.5 - 3 hrs depending on size
Apple Crumble	350	3	30 - 40 mins
Yeast Mixtures			
Bread	425	3	30 - 40 mins
Rolls and Buns	425	3	10 - 20 mins

Lower Oven (Fanned/Convection)

Lower Oven (Fanned) • Lower Oven (Fanned)

- ❑ The lower oven is fanned or a convection oven, which means the air is circulated to create an even temperature throughout the oven. In most cases this means that food requires a lower temperature when cooked in this oven, by approximately 10 (18°F) - 20°C (36°F). Also some baked goods may require a slightly reduced cooking time by a few minutes.
- ❑ 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 meat on or off the bone.
- ❑ Thaw frozen pieces of meat thoroughly before cooking them.
- ❑ The times are for open roasting. If covered with foil allow for 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 or use a meat thermometer.
- ❑ Turkey size 16 lbs Max.
- ❑ 1kg = 2.2lb

FOOD	SETTING °F	SHELF POSITION	APPROXIMATE COOKING TIME	
Roasting meat				
Beef	325	2 or 3	Rare	15 mins per lbs plus 15 mins
	325	2 or 3	Medium	20 mins per lbs plus 20 mins
	325	2 or 3	Well Done	30 mins per lbs plus 30 mins
Lamb	325/250	2 or 3	Well Done	25 mins per lbs plus 20 mins
Pork	325/350	2 or 3	Well Done	30 mins per lbs plus 30 mins
Poultry				
Chicken	350/375	2 or 3		20 mins per lbs plus 15 mins
Turkey	300	3	Up to 10lbs	20 mins per lbs plus 10 mins
			Over 10lbs	15 mins per lbs plus 20 mins
Yorkshire Pudding				
Large	375/400	Any		25 - 40 mins
Individual	375/400	Any		15 - 25 mins

FOOD	SETTING °F	SHELF POSITION	APPROXIMATE COOKING TIME
Cakes and Biscuits			
Shortbread	275	2 or 3	45 - 50 mins
Very Rich Fruit Cake	250/275	3	3 - 4 hrs
Fruit Cake	275/300	3	1 - 2 hrs
Small Cakes	350	Any	15 - 25 mins
Scones	400	Any	8 - 12 mins
Victoria Sandwich	325	Any	20 - 35 mins
Swiss Roll	400	2	10 mins
Biscuits	325/350	Any	10 - 15 mins
Tray Bakes	325	3	25 - 30 mins
Pastries			
Plate Tart	375	2 or 3	25 - 35 mins
Fruit Pie	375	2 or 3	25 - 45 mins
Mince Pies	375	1 & 3	20 - 25 mins
Vol-Au-Vents (frozen flaky)	380	1 & 3	15 - 20 mins
Eclairs/Profiteroles	400	2	20 - 25 mins depending on size
Puddings			
Milk Puddings	275	Any	2 hrs approx.
Baked Sponges	320/325	2 or 3	45 - 60 mins
Baked Custards	275	2 or 3	45 - 55 mins
Meringues	200	2 or 3	1.5 - 3 hrs depending on size
Apple Crumble	325	3	30 - 40 mins
Yeast Mixtures			
Bread	400	2 or 3	25 - 35 mins
Rolls and Buns	400	2 or 3	10 - 20 mins
Souffle			
Cheese Souffle (Individual)	375	3	20 - 25 mins
Cheese Souffle (Large)	375	3	25 - 35 mins

CLEANING & CARING FOR YOUR COOKER

- ❑ **Always switch OFF at mains before cleaning.**
- ❑ **When cleaning use as little water as possible.**
- ❑ **Do not use abrasive pads, oven cleaner, or cleaners containing citric acid on enamelled surfaces.**

Surfaces that require cleaning are:

Enamelled Top and Front

- ❑ The easiest way to clean the Aga Companion/Module top 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 enamel wipe off immediately.
- ❑ 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 cooker bright and clean is a daily rub over with a damp cloth followed immediately with a clean, dry cloth to avoid streaks.

Gas Hotplate

- ❑ If spillage does occur on a burner cap or pan support, move pan to another burner and when cool, clean in hot soapy water.
- ❑ After cleaning, be sure all parts are dry. When fitting the burner cap and burner head, make sure that the hole in the burner head is correctly located over the ignition electrode (See Fig. 19A, 19B, 19C), and that the burner cap is sitting correctly on the burner head.
- ❑ The ignition electrode must not be displaced or damaged otherwise spark ignition will be affected.
- ❑ The hotplate top is sealed. To clean, remove pan supports and wipe over visible surface.
- ❑ **PLEASE NOTE:** The following loose parts **MUST NOT** be cleaned in a dishwasher, as this could damage or discolour the finish:- Pan Supports, Burner Caps, Burner Ring and Burner Head.
- ❑ Aluminium pans may cause metallic marking on the pan supports. This will not affect the durability of the enamel.
NOTE: The appliance guarantee does not cover the mis-use of the pan supports.

The Ovens

- ❑ The ovens are fitted with side and back panels which are of self cleaning enamel and should not be scoured.
- ❑ The shelves can be removed and if necessary the shelf supports may also be removed by taking out the screws.
- ❑ These items may be washed in the sink with normal oven cleaners, you may use a fine wool soap pad for removing stubborn stains from the oven bases and shelf supports.
- ❑ **NOTE: TAKE CARE NOT TO DAMAGE THE THERMOSTAT PHIALS IN THE OVENS WHEN CLEANING.**

Door Liners

- ❑ May be cleaned with a cream cleaner or soap impregnated pad.
- ❑ **DO NOT**, however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.

Controls

- ❑ The enamelled surfaces under the knobs can be treated as in the section 'Door Liners'. Avoid the use of excessive water.
- ❑ **DO NOT** use oven cleaners, scouring pads and abrasive powder for cleaning plastic knobs. A wipe with a damp cloth should be sufficient.

IMPORTANT:

Aga-Rayburn recommend 'Astonish' for cleaning the vitreous enamel surfaces of this product.

But it is unsuitable for use on: chrome and stainless steel components including the hand-rails and their brackets.

The insulating cover 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.

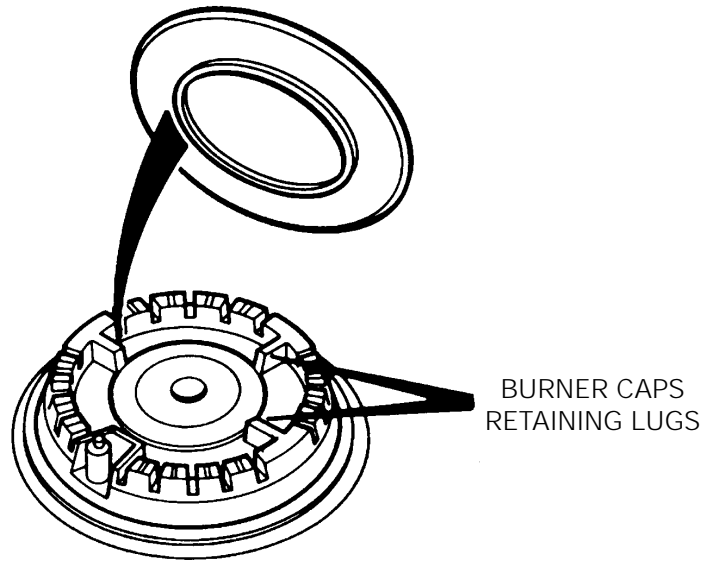


Fig 19A

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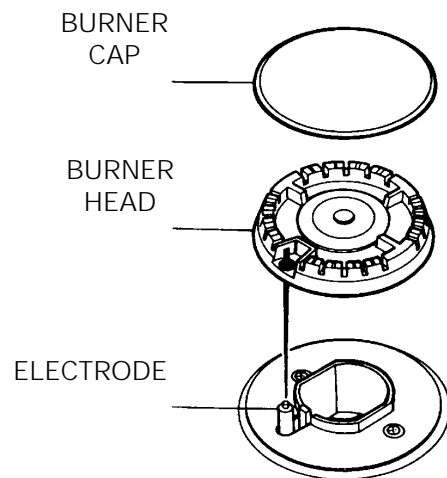


Fig 19B

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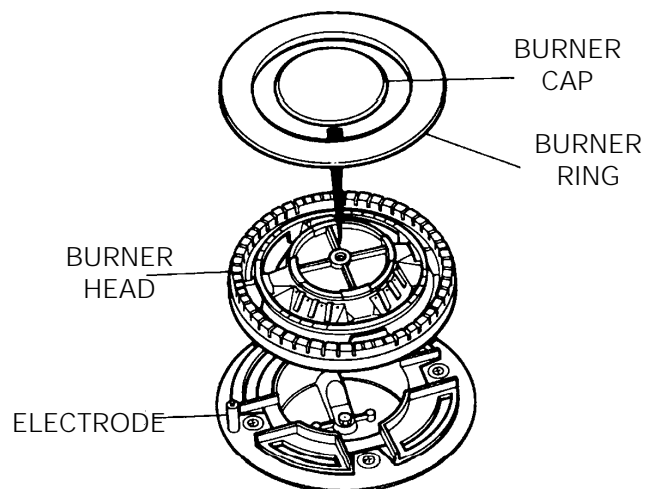


Fig 19C

DESN 511619

SERVICING

- ❑ In the event of your appliance requiring maintenance, please contact your authorised distributor.
- ❑ 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 further advice or information contact
your local distributor/stockist**

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.



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