



AGA 7 SERIES INTEGRATED MODULE WITH GAS TOP BURNERS

User & Cooking Guide

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.

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.

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 TO 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 NEIGHBOR'S PHONE FOLLOW THE GAS SUPPLIER'S INSTRUCTIONS.**
- **IF YOU CANNOT REACH YOUR GAS SUPPLIER , CALL THE FIRE DEPARTMENT.**

INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER.

**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**

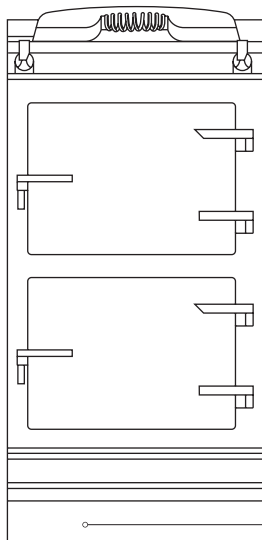
Make a note of your AGA 7 Series Serial Number when it is being installed.



My AGA Details:

Serial No: _____

AGA Service No: _____

Date of Installation: _____









SERIAL NO. NO DE SERIE	
	
AGA GAS RANGE: DCS 0	
THIS RANGE COMPLIES WITH ANSI Z11.1 - 2010 HOUSEHOLD COOKING APPLIANCES WITH THE EXCEPTION OF SECTION 2.13 ON HEAT DISTRIBUTION. ALSO COMPLIES WITH CSA 4.8 58 5298.	
CE FORMAL DE CUISINE EST CONFORME A LA NORM ANSI Z11.1 - 2010 APPARELS DE CUISSON MENAGERES A L'EXCEPTION DE LA SECTION 2.13 DISTRIBUTION DE LA CHALEUR DU FOUR. IL EST AUSSI CONFORME A LA NORMA CSA 4.8 58 5298.	
VENTED UNIT. SEE INSTALLATION INSTRUCTIONS UNITE VENTILEE VOIR INSTRUCTIONS D'INSTALLATION	
CONTROL VALVE BYPASS SIZE VIE DE DERIVATION REGULATEUR MISE DE GAZ	
MAXIMUM BURNER INJECTOR BRULEUR	
MANFOLD GAS PRESSURE PRESSION D'ADMISSION DU GAZ	
240V 60Hz 22AMPS	
MAX HEAT INPUT (AFFORT THERMIQUE MAX)	
Nat Gas (GAZ NATUREL) 6500 BTU/H	
AGA, STATION ROAD, KETLEY, TELFORD, SHROPSHIRE, TF1 5AG, ENGLAND	

Data badge located
behind cover

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1. Product Safety

Meaning / Description	Symbol	Signification / Description
<p>WARNING / CAUTION</p> <p>An appropriate safety instruction should be followed or caution to a potential hazard exists.</p>		<p>AVERTISSEMENT</p> <p>Une consigne de sécurité appropriée doivent être suivies ou garde d'un danger potentiel exists.</p>
<p>DANGEROUS VOLTAGE</p> <p>To indicate hazards arising from dangerous voltages.</p>		<p>TENSION DANGEREUSE</p> <p>Pour indiquer les dangers résultant des tensions dangereuses.</p>
<p>PROTECTIVE EARTH (GROUND)</p> <p>To identify any terminal which is intended for connection to an external conductor for protection against electric shock in case of a fault, or the terminal of a protective earth (ground) electrode.</p>		<p>TERRE DE PROTECTION</p> <p>Pour marquer bornes destinées à être raccordées à un conducteur de protection extérieur contre les chocs électiques en cas de défaut d'isolement, ou pour marquer la borne de la terre de protection.</p>
<p>HEAVY</p> <p>This product is heavy and reference should be made to the safety instructions for provisions of lifting and moving.</p>		<p>LOURD</p> <p>Ce produit est lourd et doit être fait référence aux consignes de sécurité relatives aux dispositions de soulever et déplacer.</p>
<p>DISCONNECT MAINS SUPPLY</p> <p>Disconnect incoming supply before inspection or maintenance.</p>		<p>APPAREIL À LASER DE CLASSE 2</p> <p>Alimentation d'entrée Débrancher avant inspection ou d'entretien.</p>
<p>REFER TO MANUAL</p> <p>Refer to relevant instructions detailed within the product manual.</p>		<p>ATTENTION, SURFACE TRÈS CHAUDE</p> <p>Reportez-vous aux instructions applicables, indiquées dans le manuel du produit.</p>

IMPORTANT SAFETY INSTRUCTIONS

2. Health & Safety

Consumer Protection

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

NOTE: The installation manual and user guide for this appliance are available online on www.agaliving.com.



INCORRECT USE OF THIS RANGE CAN INCREASE THE RISK OF FIRE, ELECTRIC SHOCKS OR INJURY TO PERSONS.

PLEASE READ THE FOLLOWING PRECAUTIONS TO REDUCE THESE RISKS.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **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.
- **YOUNG CHILDREN SHOULD BE KEPT AWAY FROM THE APPLIANCE AS SURFACES CAN BECOME HOT TO TOUCH.**



ALWAYS

- Always make sure children are never left alone or unsupervised when the range is on.
- Always be aware that range surfaces will be hot during and after use and can cause burns.
- Always teach children that the range and utensils can be hot.
- Always allow heavy and hot utensils to cool in a safe place and out of reach of small children.
- Always be aware hot grease is flammable. Wipe off any grease deposits on the range top and front.
- In the event of a grease fire, do not remove the pan, cover the pan to extinguish the flame.
- Always turn utensil handles inwards but not cover adjacent heated surfaces, to prevent accidental spillage and burns.
- Always when opening an oven door, allow hot air and steam to escape.
- Always use dry pot holders. A moist pot holder will cause steam burns. Do not use towels or other cloths near the heated plates.
- Always clean ventilation hoods frequently. Grease should not be allowed to accumulate in hood and filters.
- Always make sure cabinet and work surface are capable of supporting heavy cooking utensils used on your range.
- Always make sure cooking utensils are suitable for range top service. Only certain types of glass, glass ceramic earthenware/glazed utensils with stand sudden temperature changes without breaking.
- Always make sure your appliance is properly installed and grounded by a qualified technician.
- Always make sure your appliance is serviced by a qualified technician.

IMPORTANT SAFETY INSTRUCTIONS



NEVER

- Never store items of interest to children above the range.
- Never allow children to climb on, sit or stand on any part of the range.
- Never allow children to play with the controls or any part of the range.
- Never wear loose fitting clothing or other flammable materials that could contact hot surfaces on the range.
- Never leave boiling pans unattended, boil over causes smoking and greasy spillovers may ignite.
- Never store gasoline or other volatile liquids in the range or in cabinets above or near the range, which can catch fire or explode.
- Never use water on grease fires. Smother fire or flame or use a dry chemical or foam type extinguisher.
- Never use your appliance for warming or heating the room.
- Never repair or replace any part of the appliance unless recommended in this manual. All other servicing should be carried out by a qualified technician.
- Never cover or restrict the air flow to the controls compartment.
- Never install cabinets (shelves) or similar above the range with a depth greater than 13" (330mm).
- Never heat unopened food containers. Pressure build-up may cause the container to burst and cause injury.
- Never reach directly into a hot oven to add or remove cooking utensils. Instead pull the grid shelf out to its maximum projection.
- Never use a steam cleaner to clean your range.
- Never use a power spray or oven cleaners on the control panel.
- Never use caustic cleaners, abrasive pads or metal scrapers to clean enamel surfaces.
- Never use aluminium foil as a protective liner on the oven base, except as suggested in the manual. Improper use of this type of liner may create a risk of fire.

Deep Fat Frying

- Use a deep pan.
- Never fill the pan more than one-third full of fat or oil
- Never use a lid on the pan.
- **Important:** Oil is a fire risk, do not leave pans containing oil unattended.
- In the event of a fire, cover the pan with a lid and turn OFF the appliance.
- Do not try to fry too much food at a time, especially frozen food. This only lowers the oven 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.

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 pan to carry it outside.

When the oven(s) are on **DO NOT** leave any oven door open for long periods, this will effect the temperature of the oven and may allow controls to become hot.

A little smoke and some odor may be emitted when the appliance is 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.

3. Introduction

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 range, 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 7 Series** Integrated Module (Gas Top Burners).

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 range 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 an approved technician, from an authorized dealer.

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.

The **AGA 7 Series** Integrated Module (Gas Top Burners), has been designed to complement your AGA 7 Series. Retaining the external AGA image of durable enamel cast iron. The appliance 'looks at home' adjacent to its well-known 'parent'. At the same time giving a flexible alternative during for instance the warm summer months when you may wish to turn off your main AGA cooker.

Your appliance has a gas top burners, electric broiler and two electric ovens. The upper oven is an electric conventional oven with traditional zoned heating, an electric broiler is also incorporated in the roof of the oven.

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

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

Refer to the diagram (**Fig. 4.1 page 5**) to familiarize yourself with the product and refer to the relevant sections for upper oven, lower oven, broiler, gas hotplate etc.

Your Module is supplied with the following accessories:

- 3 Grid shelves, one of which is used as a broiler shelf
- 1 Large broiler pan and grid
(For use in the upper oven only)
- 1 Roasting tin
- 1 Baking tray

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

- 2 twin cast iron grates
- 4 hotplate burner heads
- 4 hotplate burner caps
- 1 burner outer ring

4. Overview

AGA 7 Series Integrated Module (gas hob)

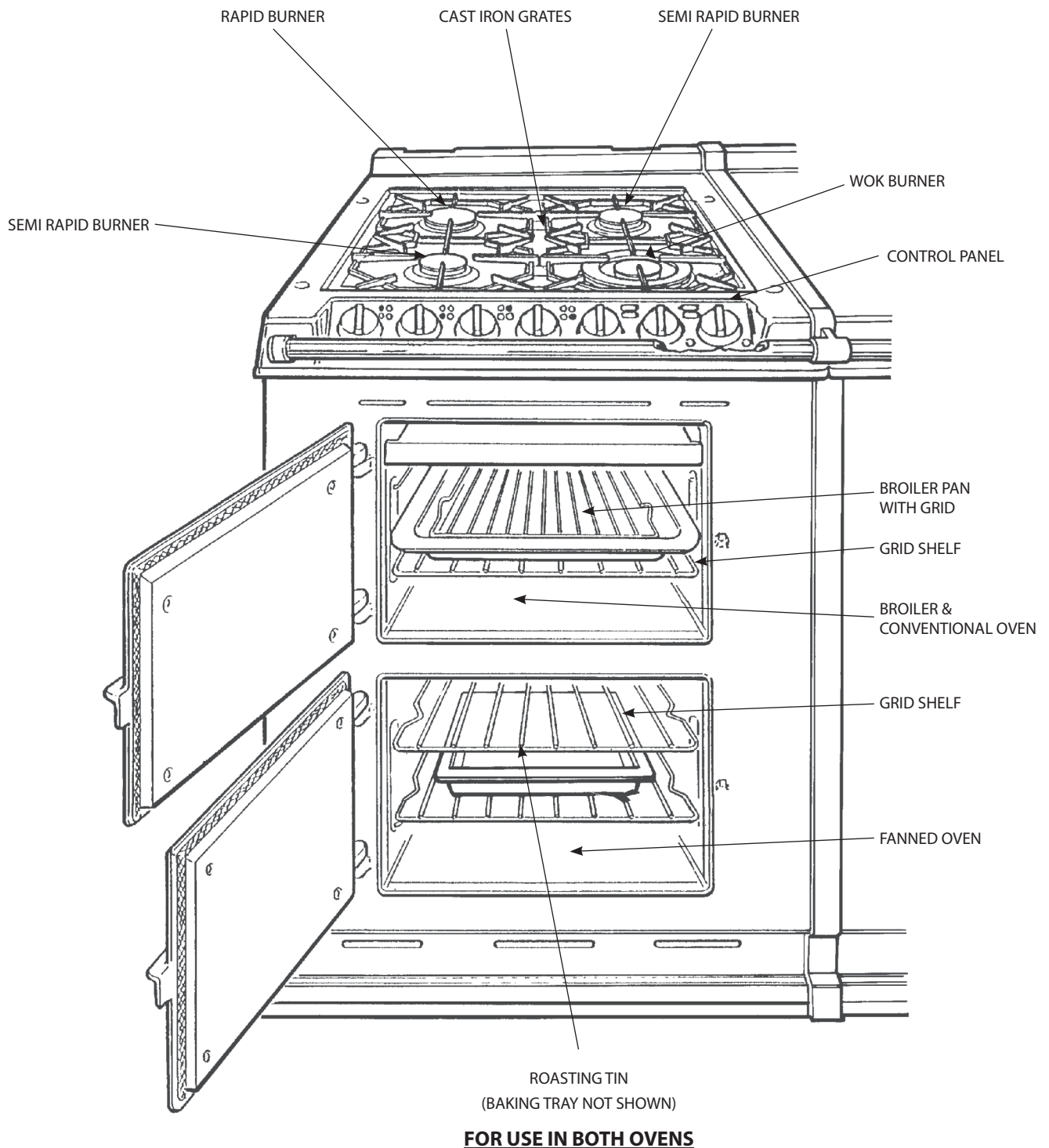


Fig. 4.1

DESN 511635 C

Control Panel

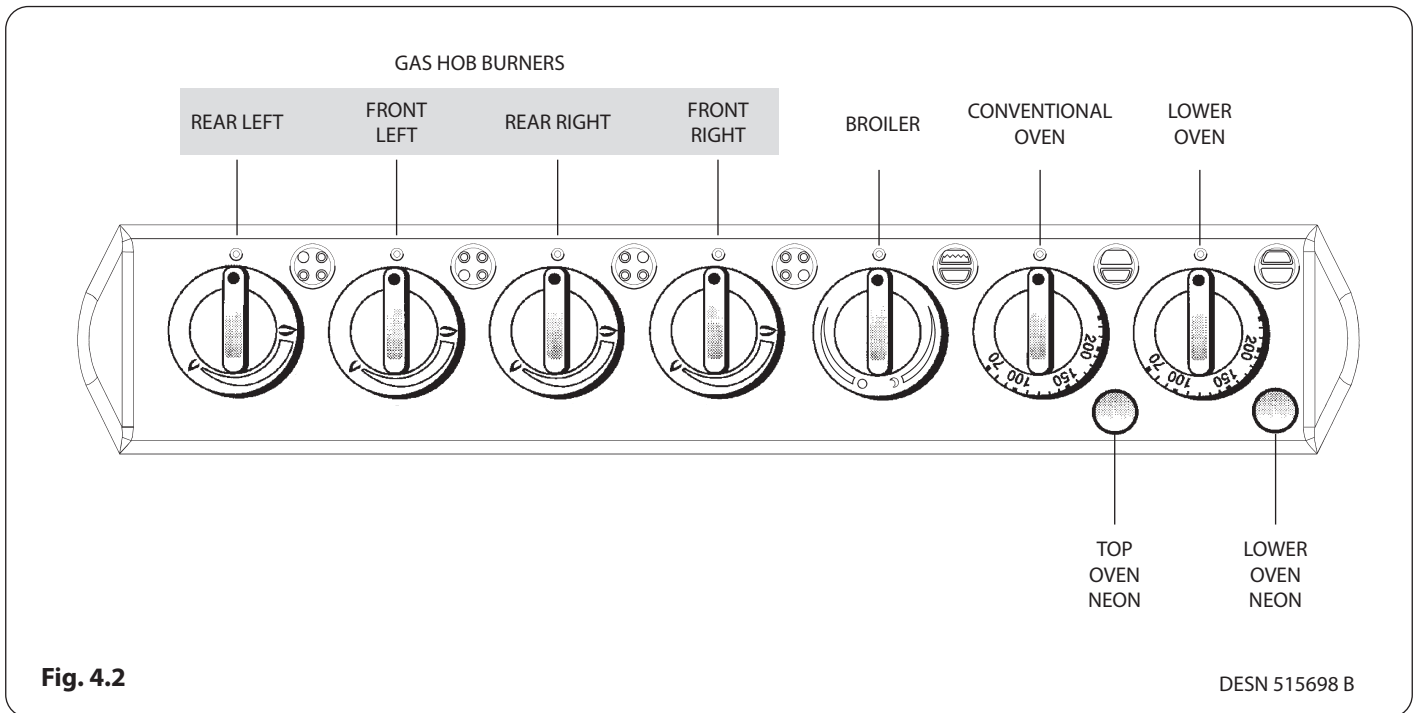


Fig. 4.2

DESN 515698 B

The **GAS TOP BURNERS CONTROL KNOBS** have a 'push to turn' action and can only be rotated anti-clockwise from the OFF position:

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

The **BROILER ELEMENT KNOB** can be rotated in any direction:

- **Clockwise** both elements on.
- **Anti-clockwise** 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 Top Burners

The hotplate has four gas burners:

- **Rear left** - rapid burner - rated at 3.25 kW/11,00 Btu/hr
- **Front left and rear right** - semi rapid burners, each rated at 1.80 kW/6,150 Btu.
- **Front right** - ultra rapid (wok) burner, rated at 3.50 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 and turn the control knobs anti-clockwise to the large flame symbol, and hold in for 3 seconds until the burner lights.

Then turn the knob to the required setting.

If the burner flame should accidentally go out, turn off the burner control and do not attempt to re-light 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: The cast iron pan grates on the appliance are much heavier than those on most gas hotplate cookers, therefore care must be taken when removing or re-fitting them to the hob.

It is important that they are lifted from the appliance and not dragged across nearby enamelled parts which would result in damaging the enamel.

Some Safety Points

Simmering aids such as perforated 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 misshapen pans (e.g. with convex bases) that tilt easily.

The minimum pan diameter recommended is 5" (120 mm), maximum recommended is 11" (280 mm).

NEVER use pans which overhang the front fascia.

Place all pans centrally over the burners.

Utensil handles should be positioned 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 the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Always position pan handles away from the front of the cooker - away from the reach of small children.

NEVER leave a chip pan unattended.

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 setting. Boil over causes smoking and greasy spill overs that may ignite.

The Broiler *(Top Oven)*

⚠ The top oven door must be kept open when the broiler is on.

⚠ Caution: Accessible parts may become hot when the broiler is in use. Young children should be kept away.

The broiler has graduated heat settings on each of the 2 elements (see control panel).

For best results pre-heat at a high setting.

The large broiler pan and rack supplied will fit on any of the three shelf positions.

Most foods should be cooked on the broiler rack in the broiler pan. 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 range is supplied with one grid shelf for the top

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 base of the ovens. Food will burn on the base of the top oven and air circulation will be affected in the lower oven.

CAUTION: Placement of oven racks - Always place oven racks in desired oven location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in the 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 ½" (12mm) between the dishes and the sides of the oven, to allow hot air to circulate.

Do not use a tray greater than 11 ½" x 9 ½" (12 hole bun tin or swiss roll tray).

The large broiler pan and grid are not designed to fit in the lower oven.

If you also have an AGA **DO NOT** use the small roasting tin provided with the AGA in the Module. Please use utensils provided and place on the grid shelves.

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 unobstructed.

DO NOT TOUCH HEATING ELEMENTS ON 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).

DO NOT use the small roasting tin provided with the AGA in the **AGA 7 Series** module. Please use utensils provided and place on the grid racks.

Condensation

Condensation may form on the range. 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 food which contains a lot of moisture for example casseroles are covered. If you do notice any condensation, wipe it up straight away.

5. Cooking Guide

Deep Fat Frying

- **DO NOT** try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
- Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat, Frozen foods in particular, will cause frothing or spitting, if added too quickly.
- **NEVER** heat fat, or fry with a lid on the pan.
- Keep the outside of the pan, clean and free from streaks of oil or fat.
- Use a deep pan.
- **NEVER** fill the pan more than one-third full of fat or oil
- **Important:** Oil is a fire risk, do not leave pans containing oil unattended.
- In the event of a fire, cover the pan with a lid and turn OFF the appliance.
- Smother the flames on the hob preferably with a fire blanket, rather than attempting to remove the pan to the outside.
- Burns and injuries are caused almost invariably by picking up the burning pan to carry it outside.

Cooking Hints

- Pre-heat selected oven until the 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.
- When using both ovens together reduce cooking times and settings.
- 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.
- The meat sections should be used as a guide but may vary according to the size, shape of meat tin 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.
- The cooking charts are a general guide and temperatures may vary according to individual recipes.
- Turkey Size - 16lbs Max.
- 1kg = 2.2lb

Top Oven *(Conventional)*

Food	Setting °F	Shelf Position	Approximate Cooking Time	
Roasting Meat				
Beef	350	3	Rare	15 mins per lb plus 20 mins
	350	3	Medium	20 mins per lb plus 25 mins
	350	3	Well Done	30 mins per lb plus 30 mins
Lamb	350 - 375	3	Well Done	25 mins per lb plus 25 mins
Pork	350 - 375	3	Well Done	30 mins per lb plus 20 mins
Poultry				
Chicken	375 - 400	3		20 mins per lb plus 20 mins
Cakes & Biscuits				
Shortbread	300	2		45 - 60 mins
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	2		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 Tart	400	3		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 - 60 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)*

Food	Setting °F	Shelf Position	Approximate Cooking Time	
Roasting Meat				
Beef	325	2 or 3	Rare	15 mins per lb plus 15 mins
	325	2 or 3	Medium	20 mins per lb plus 20 mins
	325	2 or 3	Well Done	30 mins per lb plus 30 mins
Lamb	325 - 350	2 or 3	Well Done	25 mins per lb plus 20 mins
Pork	325 - 350	2 or 3	Well Done	30 mins per lb plus 30 mins
Poultry				
Chicken	375 - 400	2 or 3		20 mins per lb plus 20 mins
Turkey	300	3	Up to 10lbs Over 10lbs	20 mins per lb plus 10 mins 15 mins per lbs plus 20 mins
Cakes & 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 & 3		25 - 35 mins
Fruit Pie	375	2 & 3		35 - 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

6. Cleaning & Caring

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE

- ⚠ ALWAYS SWITCH OFF AT MAINS BEFORE CLEANING.
- ⚠ DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.
- ⚠ WHEN CLEANING USE AS LITTLE WATER AS POSSIBLE.
- ⚠ DO NOT USE ABRASIVE PADS, OVEN CLEANER OR CLEANERS CONTAINING CITRIC ACID ON ENAMELLED SURFACES.
- ⚠ DO NOT USE HOB BRITE ON THE ENAMELLED SURFACES.
- ⚠ DO NOT IMMERSE THE DOORS IN WATER AS THEY ARE PACKED WITH INSULATING MATERIAL, WHICH WILL BE DAMAGED BY EXCESSIVE MOISTURE.
- ⚠ DO NOT PUT OVEN DOORS IN A DISHWASHER. 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.

Enamelled Cast Iron

- ⚠ Top plate, front plate and oven doors - The easiest way to clean the cast iron parts is to mop up spills as they happen. VEA approved AGA Enamel Cleaner can be purchased from our AGA distributor.
- ⚠ Baked on food is more difficult to clean but can usually be removed with AGA vitreous enamel cleaners or mild cream cleaners using a cloth, or if necessary, a nylon scouring pad and can be purchased from our AGA distributor.
- ⚠ 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 vitreous enamel maybe 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, soapy cloth followed immediately with a clean, dry cloth to avoid streaks.
- ⚠ Remember the cast iron parts will scratch if pans or utensils are dragged across them.

Gas Top Burners

- ⚠ 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. 6.3), 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 the cast iron grates and wipe over visible surface.
- ⚠ NOTE: The following parts MUST NOT be cleaned in a dishwasher, as this could cause 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.

Enamelled cookware

Enamelled roasting pans - supplied with the AGA 7 SERIES should be cleaned in hot soapy water, soaking if necessary. A nylon scouring pad can also be used. They may also be cleaned in the dishwasher, but with constant use, the enamelled finish will become dull in appearance.

The Ovens

- ⚠ The fan oven is fitted with a back panel which is of self cleaning enamel and should not be scoured.
- ⚠ All the remaining surfaces of both ovens are vitreous enamelled and can be cleaned with AGA vitreous enamel cleaners approved by the Vitreous Enamel Association.
- ⚠ 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.

Heat Clean Enamel

- Fan Oven, Conventional Oven, Simmering Oven: sides, top and back.
- Broiler Compartment: sides and back

⚠ This special enamel has a continuous cleaning action, which works best if a pattern of low and high temperature cooking is followed. By using low temperature roasting, excessive fat splashes can be avoided. Should any excessive staining occur, immediately clean the area with hot water containing detergent, and a nylon washing-up brush. Resistant stains require the oven to be run at 410 °F (210°C) for 2 hours.

⚠ Do not use any cleaning materials which may clog the pores of the special coating e.g. pastes and powders, soap filled pads, spray cleaners, brush-on oven cleaners, caustic solutions, metal scrapers/ knives, and prevent the cleaning action.

Door Liners

⚠ May be cleaned with a cream cleaner or soap impregnated pad.

⚠ 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.

Controls

⚠ The enamelled surface under the knobs can be treated as in the Section 'Door Liners'. Avoid the use of excessive water.

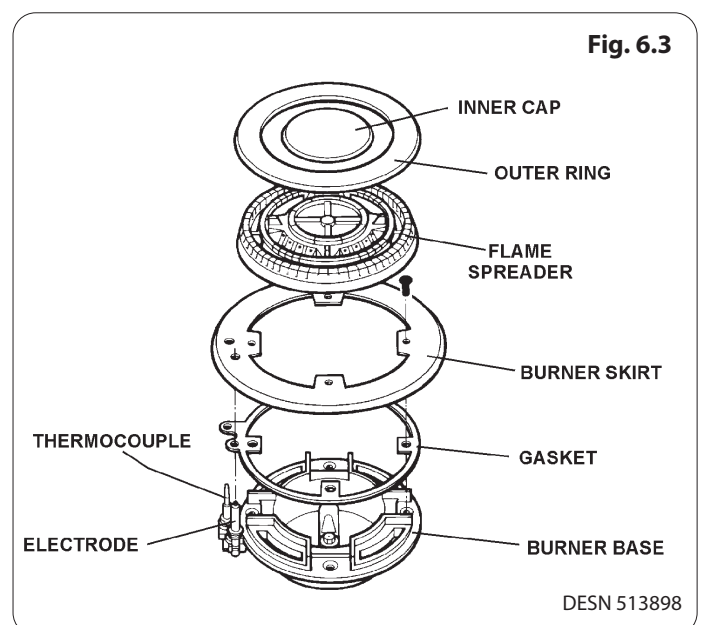
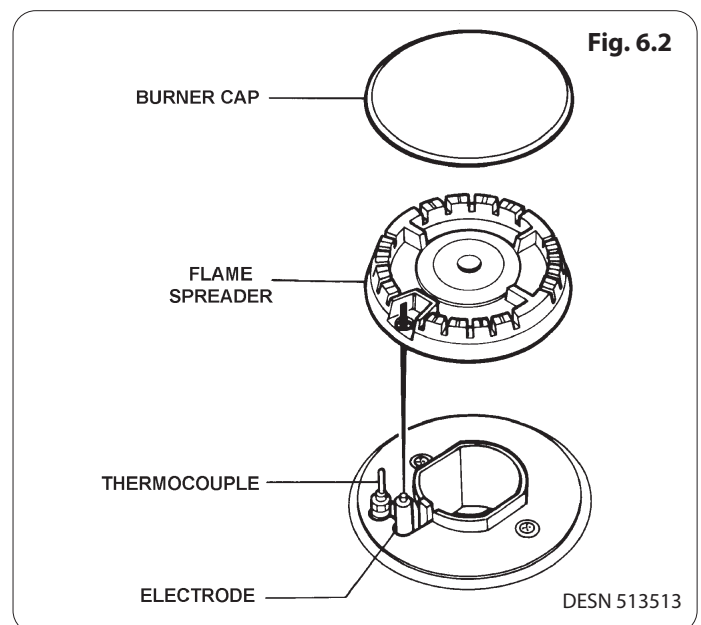
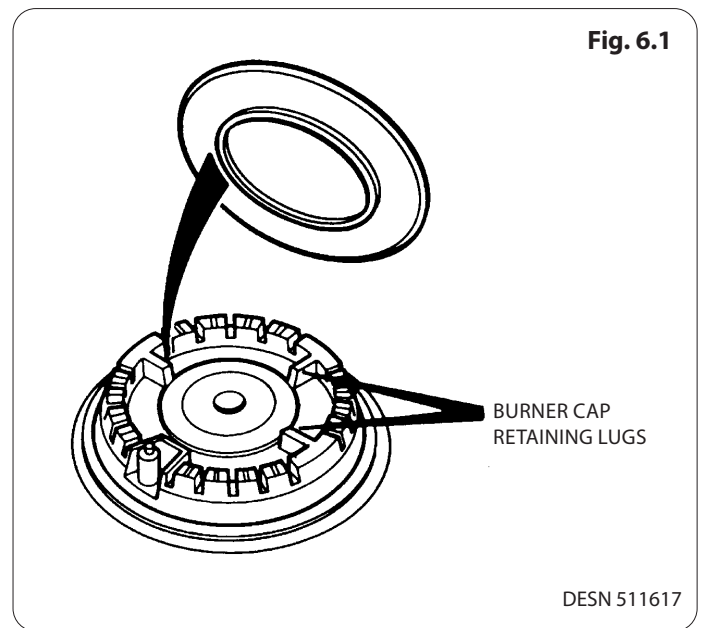
⚠ DO NOT use oven cleaners, scouring pads and abrasive powder for cleaning the plastic knobs. A wipe with a damp cloth should be sufficient.

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

⚠ IMPORTANT: AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.

Accessories

⚠ Oven furniture such as Roasting Tins, Solid Plain Shelves, Grid Shelves, and Broiler Racks should be cleaned in hot soapy water, soak if necessary, a nylon scouring pad can be used.



7. Servicing

- In the event of your appliance requiring maintenance, please contact your local authorized dealer.
- Your module must only be serviced by an approved technician, from an authorized dealer.
- Do not alter or modify the module.
- Only the parts specified by the manufacturer are to be used.

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

With Middleby Residential 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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