



TC/DC INTEGRATED MODULE (with Gas Top Burners)



Users Instructions & Cooking Guide

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

IMPORTANT : SAVE INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT : CONSERVER CES INSTRUCTIONS POUR RÉFÉRENCE FUTURE

For use in USA/Canada

06/15 EOP1 517027

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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



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.



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. 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.



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 caustic cleaners, abrasive pads or metal scrapers to clean enamel surfaces.

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 TC/DC 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 spacer 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 TC/DC Integrated Module (Gas Top Burners), has been designed to compliment your AGA Total/Dual Control. 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 grill and two electric ovens. The upper oven is an electric conventional oven with traditional zoned heating, an electric grill is also incorporated in the roof of the oven.

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.

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, ie temperature at lowest shelf position is the same as the temperature at the highest shelf position.

Refer to the diagram (See Fig. 1) to familiarize yourself with the product and refer to the relevant sections for upper oven, lower oven, grill, gas hotplate etc.

Your Module is supplied with the following accessories:

- 3 Grid shelves, one of which is used as a grill shelf
- 1 Large grill 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

AGA TC/DC Integrated Module (Gas Hob)

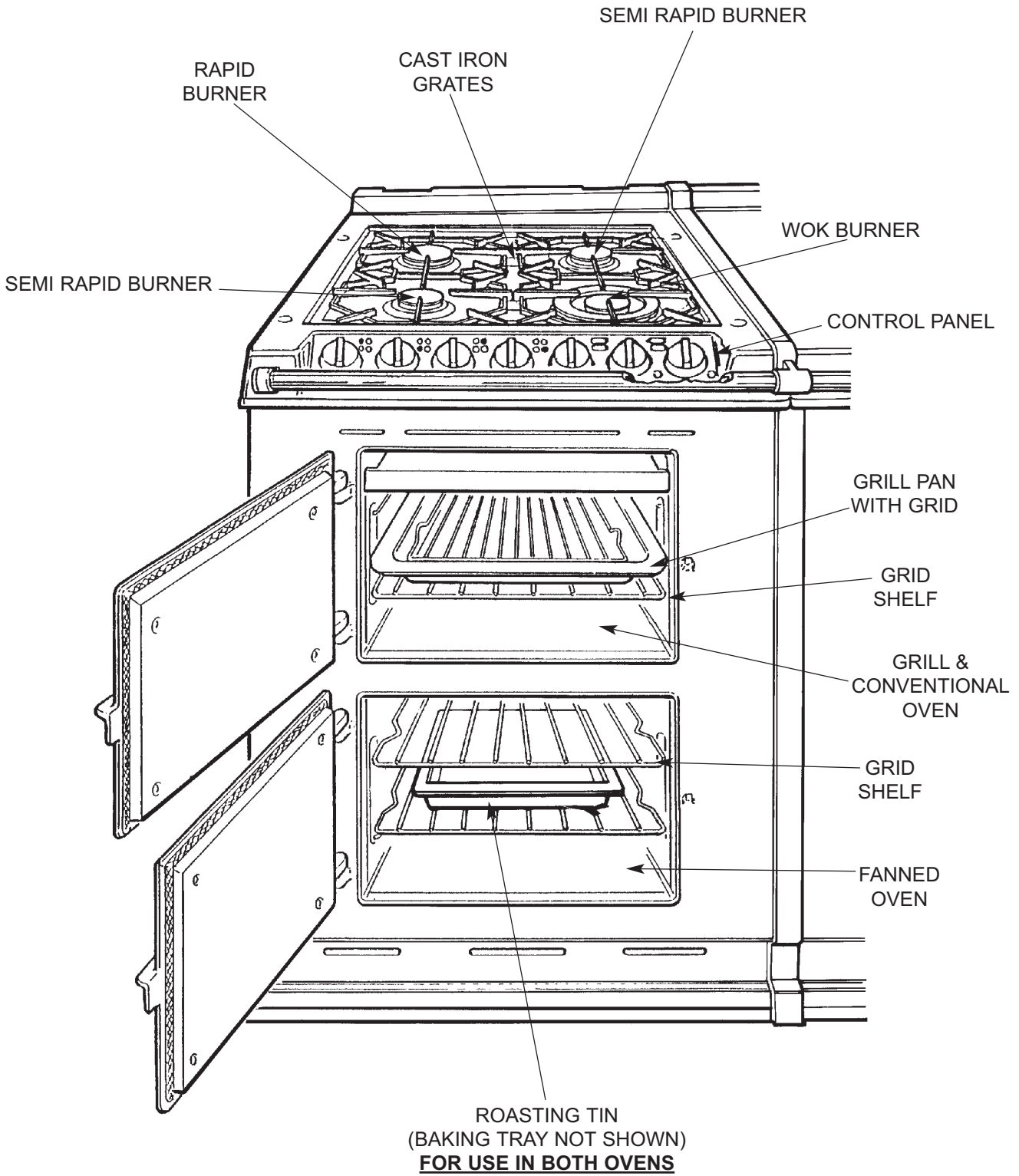


Fig 1

DESN 511635 C

Control Panel

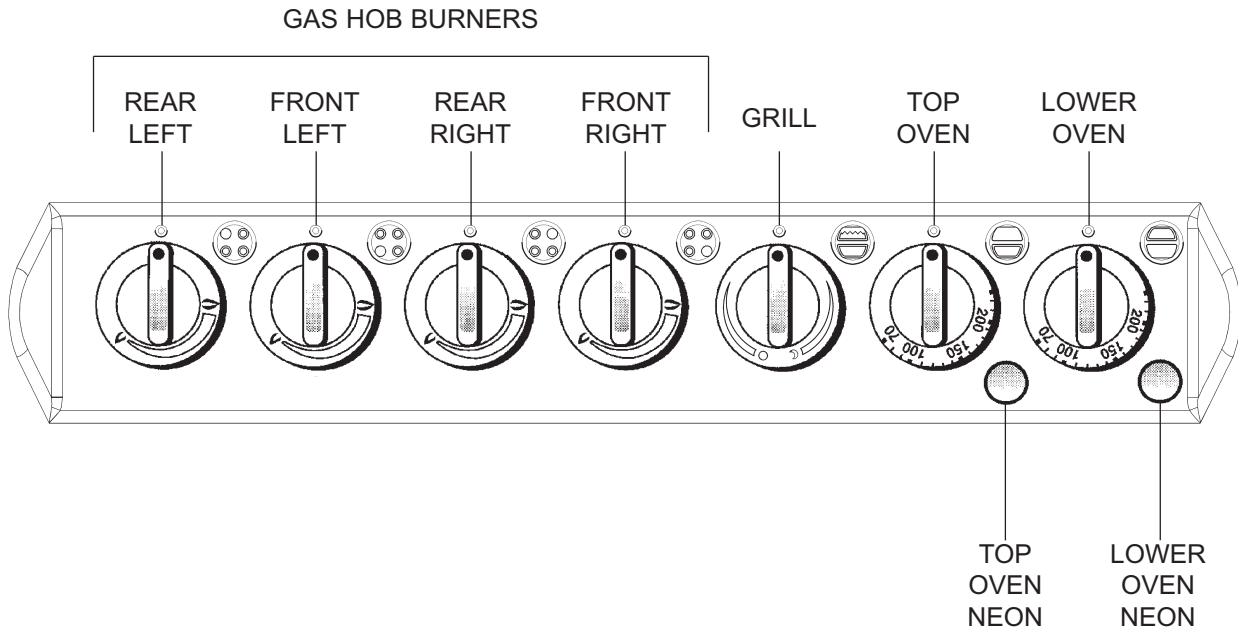


Fig. 2

DESN 515698 A

- 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 line with full circle).

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 Top Burners

- 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 burners - 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 BURNERS

- To light a hotplate burner, fully push in the appropriate control knob, hold in and turn anti-clockwise to the large flame symbol.
- Press and hold the control knob fully 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 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:** 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 CONSIDERATIONS

- 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 misshapen pans (e.g. with convex bases) that tilt easily.
- The minimum pan diameter recommended is 5". The maximum recommended is 11".

- 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.
- **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 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 BROILER IS ON.**
- **CAUTION:** Accessible parts may be hot when the grill 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 grill pan and rack supplied will fit on any of the three shelf positions.
- Most foods should be cooked on the grill rack in the grill 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 oven.
- **The large grill pan and grid are not designed to fit 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 TC/DC Module. Please use utensils provided and place on the grid racks.

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. 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 1/2" between the dishes and the sides of the oven, to allow hot air to circulate.
- Do not use a tray greater than 11 1/2" x 9 1/2" (12 hole bun tin or swiss roll tray).

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 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

Deep Fat Frying

- 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.

Cooking Hints

- Pre-heat selected oven until the light goes out.
- The guidelines are for cooking after the oven (s) has 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 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)

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

| FOOD | SETTING °F | SHELF POSITION | APPROXIMATE COOKING TIME |
|-----------------------|------------|----------------|-------------------------------|
| 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 a fanned or 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 required a slightly reduced cooking time by a few minutes.

| 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 | 350/375 | 2 or 3 | | 20 mins per lb plus 15 mins |
| Turkey | 300 | 3 | Up to 10lbs | 20 mins per lb plus 10 mins |
| | | | Over 10lbs | 15 mins per lb plus 20 mins |
| 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 |

| FOOD | SETTING °F | SHELF POSITION | APPROXIMATE COOKING TIME |
|-----------------------------|------------|----------------|--------------------------------|
| 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 |

Caring and cleaning

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

-  **DO NOT USE A STEAM CLEANER TO CLEAN THIS RANGE.**
-  **DO NOT USE ABRASIVE PADS, CAUSTIC CLEANERS, OVEN CLEANERS OR METAL SCRAPERS TO CLEAN THE SURFACES OF THE ENAMEL.**
-  **FOR MOST CLEANING IT IS BEST WHEN THE APPLIANCE IS TURNED OFF.**
-  **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 enamelled cast iron parts is to mop up spills as soon as they happen. It maybe useful to keep a damp cloth handy to do this. Baked on food is more difficult to clean but can usually be removed with the AGA vitreous enamel cleaner or mild cream cleaners using a damp cloth, or, if necessary a nylon scouring pad. If milk or fruit juice or anything containing acid, is spilt on the range, wipe it up immediately. Clean off any condensation streaks on the front plate around the oven doors or the vitreous enamel maybe permanently discolored.

To keep the vitreous enamel surfaces of the range bright and clean, a daily rub over with a damp soapy cloth followed immediately with a clean, dry cloth to avoid streaks is all that is required. AGA E-cloths are excellent for this.

Ovens

The ovens are fitted with side and back panels and are of self cleaning enamel and should not be scoured.

The shelves can be removed, if necessary the shelf supports can also be removed by removing the screws. These items may be washed in the sink with normal oven cleaners, a fine wool soap pad for removing stubborn stains from the oven bases and shelf supports.

NOTE: TAKE CARE NOT TO DAMAGE THE OVEN THERMOSTAT SENSOR IN THE OVENS WHEN CLEANING.

Heat-Clean Enamel

Fan Oven, Conventional Oven, Simmering Oven: sides, top and back
Grill 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 material which may clog the pores of the special coating e.g. pastes and powders, soap-filled pads, wire wool, spray cleaners, brush-on cleaners, caustic solutions, metal scrapers/knives, and prevent the continuous cleaning action.

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 that the hole in the burner head is correctly located over the ignition electrode. (See Figs. 3a, 3b and 3C) 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: Alumimium 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 TC/DC Module 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.

Door Liners

Using oven gloves carefully lift off the oven doors and lay them on a tea towel. They can be cleaned with a cream cleanser or soap impregnated pad.

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.

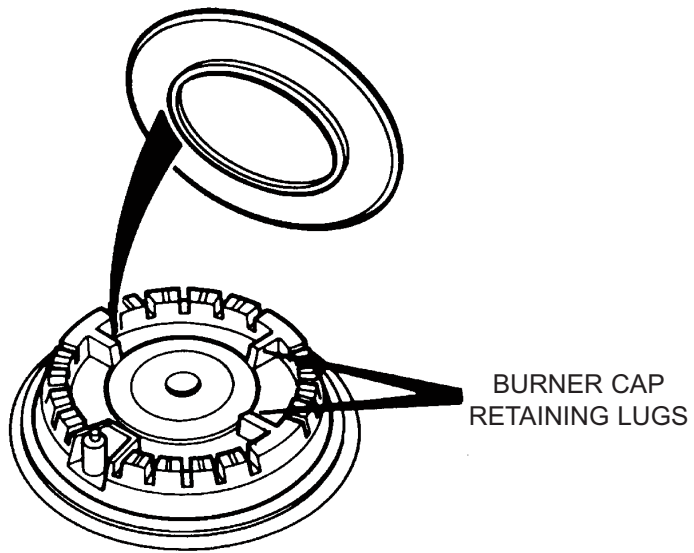


Fig 3A

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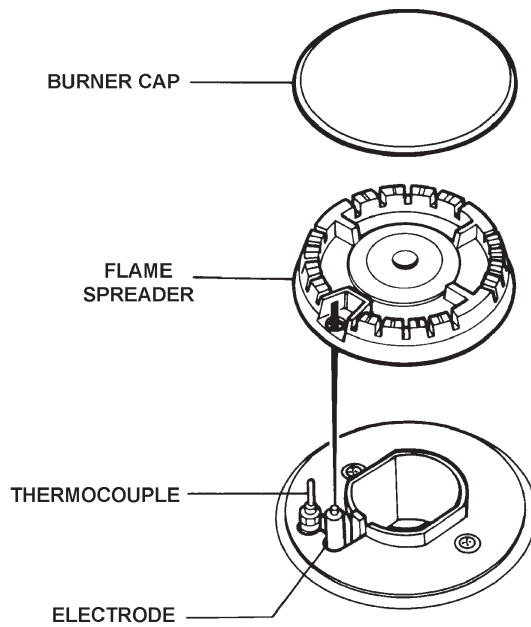


Fig. 3B

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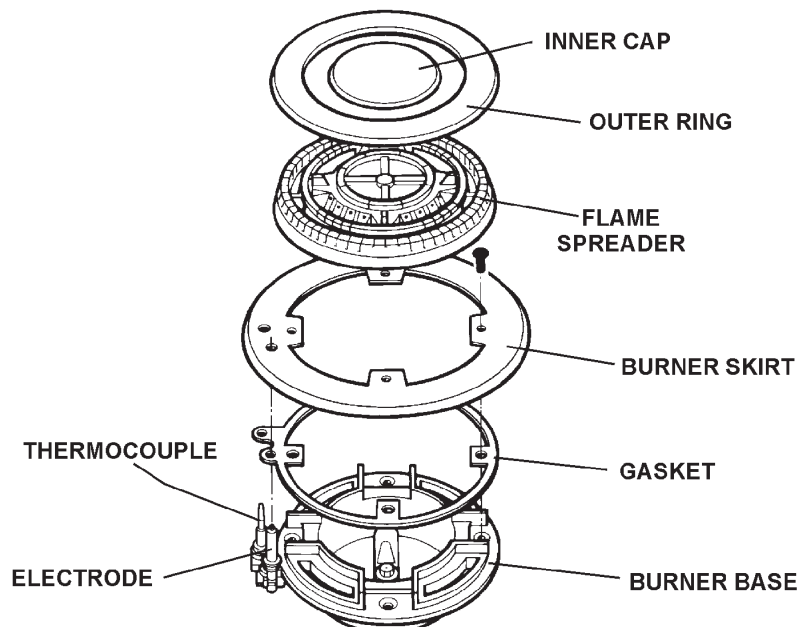


Fig. 3C

DESN 513898

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 Ambassador**

With AGA Marvel'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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