



AGA eR3

Model Nos

eR3 110-4,

eR3 110-4i,

eR3 170-5,

eR3 170-5i

User Guide & Installation Instructions

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.

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

Useful Information

It maybe useful to make a note of your AGA appliance Serial Number when it is being installed.

The serial number can be found on the rear of the appliance.

My AGA Details:

Serial No:

AGA Service No:

**AGA Dealer or store
contact No:**

Date of Installation:

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1. Health and 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.

- ⚠ Children less than 8 years of age shall be kept away unless continuously supervised. Cleaning and user maintenance MUST not be made by children without supervision.**
- ⚠ CHILDREN SHOULD BE KEPT AWAY FROM THE APPLIANCE AS SOME SURFACES CAN BECOME HOT TO THE TOUCH.**
- ⚠ WARNING: ACCESSIBLE PARTS MAY BECOME HOT DURING USE. TO AVOID BURNS AND SCALDS CHILDREN SHOULD BE KEPT AWAY.**
- ⚠ WARNING: During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the ovens.**
- ⚠ WARNING : Any spillages should be removed from the hotplate lids before they are opened.**
- ⚠ WARNING : This appliance is not intended to be operated by means of an external timer not approved by AGA or a separate remote-control system.**
- ⚠ CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.**
- ⚠ WARNING: Danger of fire: Do not store items on the cooking surfaces.**
- ⚠ WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or fire blanket.**
- ⚠ IMPORTANT: Oil is a fire risk, NEVER leave pans containing oil or fat unattended during the heating or cooking period.**
- ⚠ Never fill the pan more than one-third fill of fat or oil.**
- ⚠ Installation and maintenance must be performed by a qualified installer or service agency.**
- ⚠ WARNING! This appliance must be installed with an appropriate device that will allow permanent disconnection of the Live and Neutral conductors. During Installation or disconnection prior to any electrical work, the appliance must be permanently disconnected from the Supply (Live) and Neutral Conductors.**
- ⚠ If a supply cord is damaged it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**

This appliance operates on single phase. To adjust to 2 or 3 phase installation, an optional adapter kit must be obtained (Part No. AE4M280352).

- ⚠ DO NOT use a steam cleaner on your cooker.**
- ⚠ To avoid overheating, DO NOT install the cooker behind a decorative door.**
- ⚠ For correct installation of the oven shelves, refer to the user instructions.**
- ⚠ DO NOT use abrasive pads, caustic cleaners, oven cleaners or metal scrapers to clean the surfaces of the enamel.**
- ⚠ IMPORTANT: AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.**
- ⚠ DO NOT put oven doors or resting plates in a dishwasher.**
- ⚠ Children should be supervised to ensure that they do not play with the appliance.**

Cooker Base or Hearth

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

The front plinth cover is removable and must not be obstructed by flooring or tiles. If necessary the cooker must be raised by the thickness of the tiles to ensure the plinth can be removed.

The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

The appliance may contain some of the materials that are indicated below. It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling where applicable, the pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and safety, see below for information.

Glues and Sealants

Exercise caution - if they are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre

May be harmful if inhaled. May be irritating to skin, eyes, nose and throat. When handling avoid contact with skin or eyes. Use disposable gloves, face-masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product, reduce dust with water spray, ensure that parts are securely wrapped.

General

- In the event of a fire, cover the pan with a lid and switch OFF the electricity.
- Smother the flames on the hob 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 outside.

Deep Fat Frying

- Use a deep pan, large enough to completely cover the appropriate heating area.

2. 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.

Your AGA is a radiant heat stove cooker which combines the design values and cooking principles of the traditional AGA with the flexibility to turn each cooking area off and on as you require, thereby fitting into your lifestyle beautifully.

Refer to the diagram in the Overview chapter to familiarise yourself with the product and refer to the relevant sections for upper oven, lower oven, etc.

Any alteration that is not approved by AGA 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.

Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

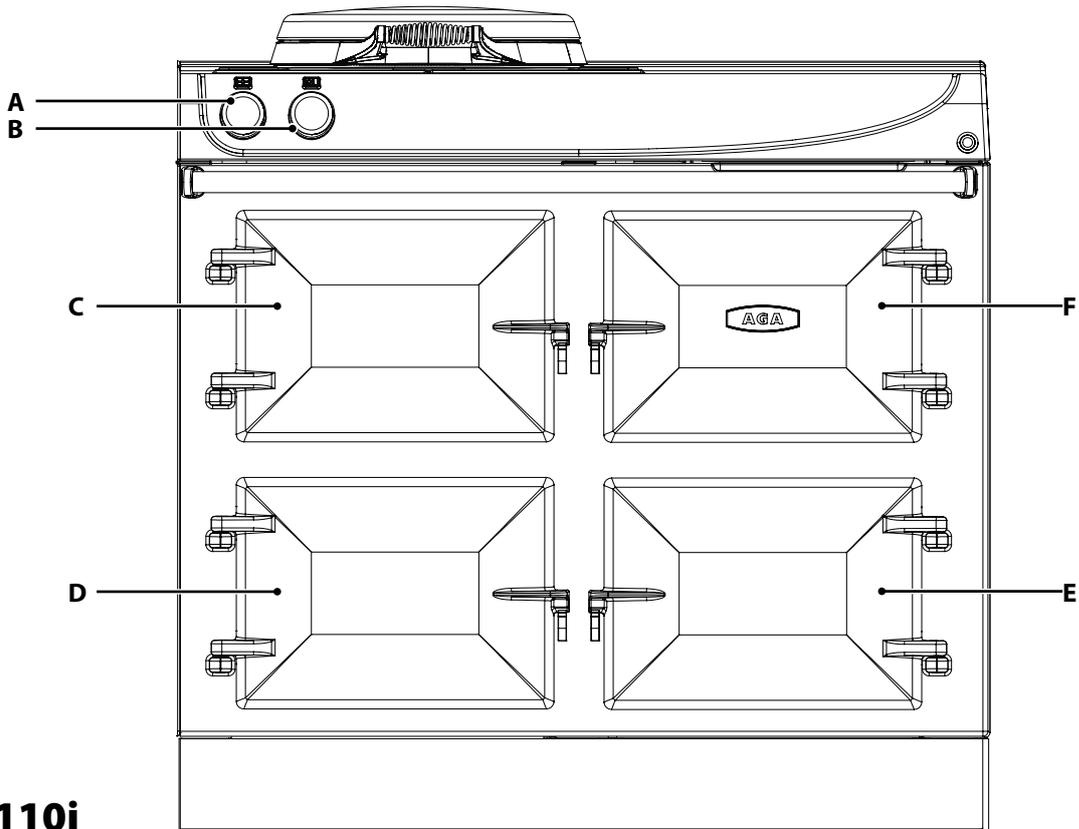
Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Installation must be to local and national wiring regulations and carried out by a qualified engineer.

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.

3. Overview 110, 110i

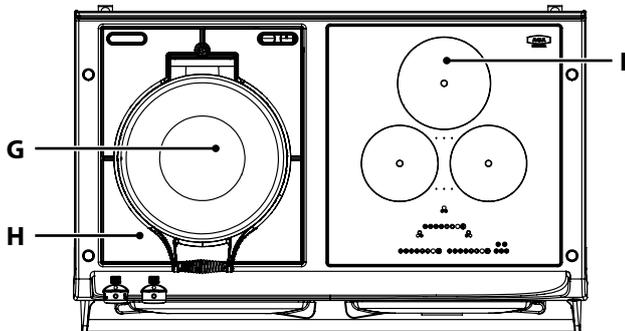
Fig. 3.1



110, 110i

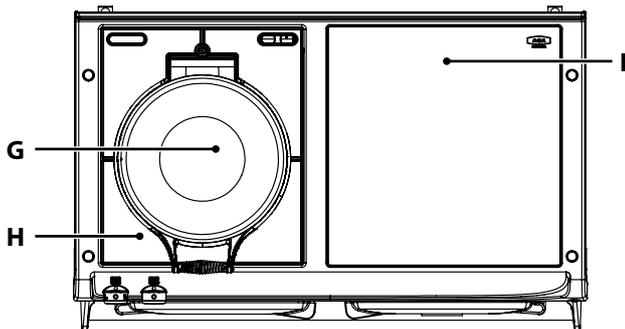
This model illustrate 110/4i

Fig. 3.2



This model illustrate 110i

Fig. 3.3



This model illustrate 110

Cooker overview Fig. 3.1

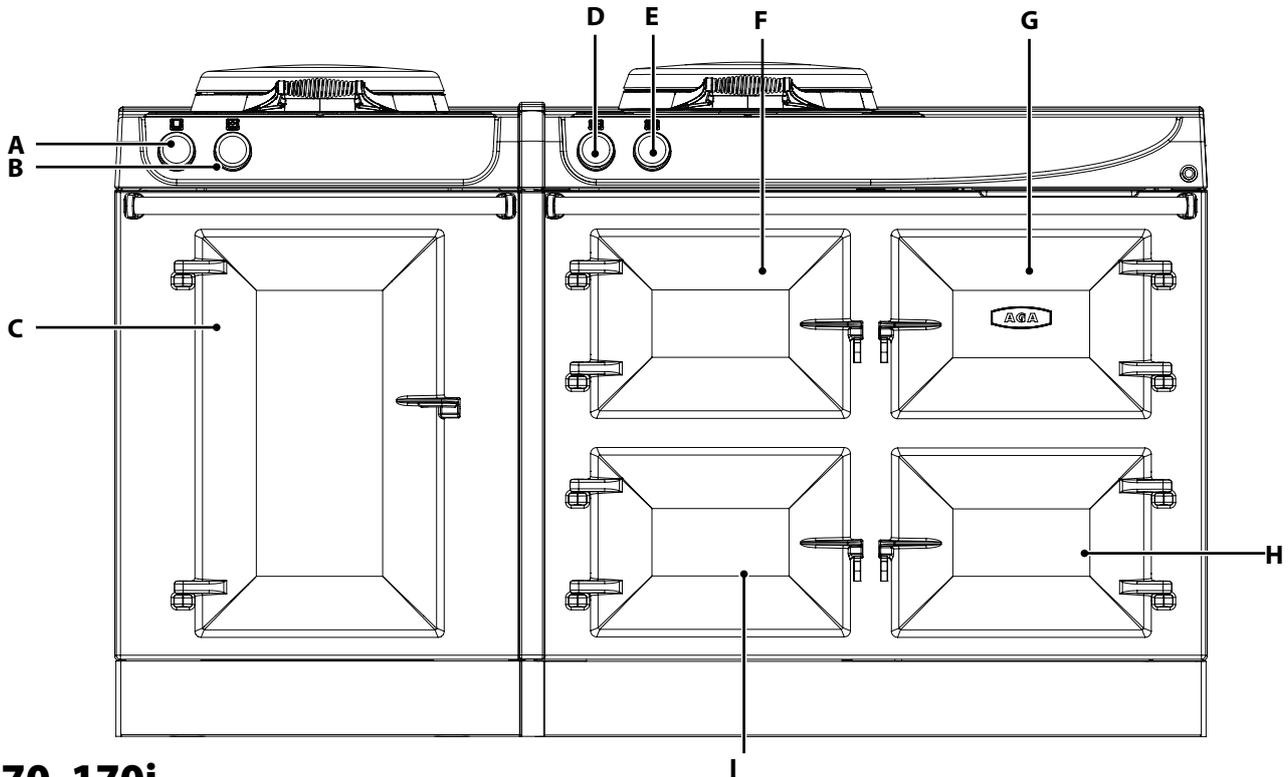
- A. Controls- Radiant ovens
- B. Controls- Simmering and Boiling plate (High speed)
- C. Top Oven (Roasting and Baking Oven)
- D. Simmering Oven
- E. Warming Oven
- F. Storage
- G. Simmering and Boiling Plate (High speed)
- H. Top plate and resting area
- I. Warming Plate (110 model only)
Induction Hotplate (110i model only).

Refer to **page 5** to **page 13** for operation of the main cooker.

Refer to **page 18** to **page 25** for operation of the induction hob.

4. Overview 170, 170i

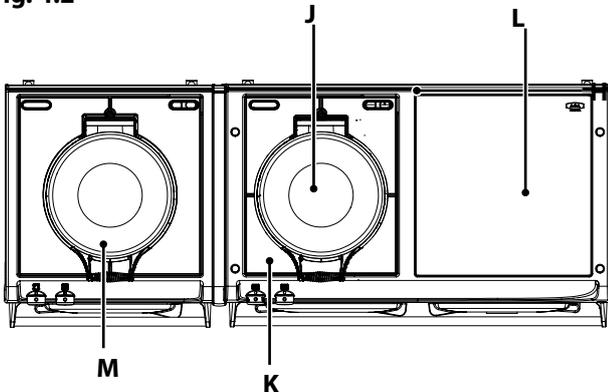
Fig. 4.1



170, 170i

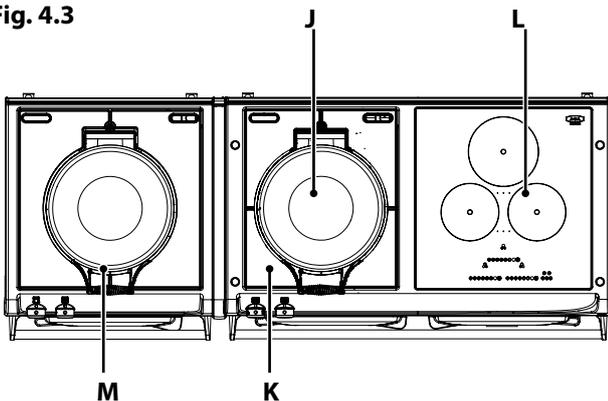
This model illustrate 170i

Fig. 4.2



This model illustrate 170

Fig. 4.3



This model illustrate 170i

Cooker overview Fig. 4.1

- A. Controls- Simmering and Boiling plate (High speed)
- B. Controls- Radiant ovens
- C. Fan Oven
- D. Controls- Radiant ovens
- E. Controls- Simmering and Boiling plate (High speed)
- F. Top Oven (Roasting and Baking Oven)
- G. Storage
- H. Warming Oven
- I. Simmering Oven
- J. Simmering and Boiling Plate (High speed)
- K. Top plate and resting area
- L. Warming Plate (110 model only)
Induction Hotplate (110i model only).
- M. Low Power Simmer

Refer to **page 6** to **page 13** for operation of the main cooker.

Refer to **page 18** to **page 25** for operation of the induction hob.

5. Heat Storage radiant ovens and main hotplate

The Controls & General advice

When switching on the AGA cooker for the first few times, there are two things you may notice, neither of which should cause concern.

The AGA cooker will emit an odour for a short while, this is simply due to the protective oil we put on the hotplate and ovens burning off. Due to the newness in the first couple of hours, it is advisable to open the kitchen window while this takes place.

Condensation may occur on the top and front plate whilst the AGA cooker is heating up, caused by the insulation lagging and starch binder on the element insulation drying out. The condensation should be wiped away as soon as possible to prevent staining the enamel.

Your AGA has the external appearance of a classic AGA heat storage enamelled cast iron cooker. However, it's flexibility is almost unbounded because in place of a single heat source each cooking zone has its own electrically heated cast iron element (s). The separation of cooking zones, allows a choice of control. You are able to select only the zones that you want, or need, to use.

Cooker hoods and oven venting

It is recommended that this AGA is fitted with a cooker hood above it. The AGA venting system is located on top of the AGA and is designed for venting the moisture from the ovens. The cooker hood should be positioned not less than the minimum height as recommended by the manufacturer, from the top of the AGA.

General advice

Food should not be placed into any oven until it is up to normal operating heat.

The oven doors should not be left open for long periods of time during cooking and heating up.

Store the cold plain shelf outside the cooker. Use it cold in the roasting oven to deflect heat from the top of the oven, creating a more moderate oven temperature underneath. It can also be used as a baking sheet.

Warm up times

As the AGA works on the principle of storing heat, time is required to gather that heat from the electric elements to saturate the castings. **We recommend to allow an hour heat up time.** The optional programmer is a great asset as it can be set to get the top oven to its working heat, ready for you to cook when you walk through the door.

The principle of heat storage means that the ovens and hotplate are at a pre-set heat, the cooking areas are named after their function rather than temperatures.

Hobs	
OFF	
Simmering	
Boiling	
Oven	
OFF	
Roast oven ON Simmer OFF	
Roast oven ON Simmer ON	
Top oven - OFF Simmer ON	
Baking ON Simmer ON	
Baking ON Simmer OFF	
Warming Oven	
Bottom Right-hand Oven ON = Green Neon	

The main Hotplate

The cast iron hotplate is operated manually and is machined flat to give the best all-over contact with the AGA saucepans, grill pan, frying pan and kettle.

The boiling plate setting is the hottest with the simmering plate setting being cooler. It has electric elements embedded into the cast iron which heat up in approximately 12-15 minutes. The hotplate can be used completely independently from the ovens.

The whole hotplate area can be used for cooking and several pans can be accommodated on the plate at any one time. The hotplate is set very slightly above the top plate to minimise scratching as the pans are pulled to one side to simmer.

The chrome insulated cover is brought down over the hotplate when it is heating up or not in use. When the hotplate is 'ON' the insulated cover will be warm. We strongly advise not to put anything such as kettles, saucepans or baking tins directly onto the insulated cover because it will show any scratches - invest in a chef's pad to protect the surface if the cover is to be used as a resting place!

Keep the hotplate clear of any burnt on food or crumbs by brushing with the wire brush, supplied with your AGA. Cleaning details can be found "Cleaning & Caring" on page 30.

The resting plates

The resting plates are useful when you wish to move a pan off boil or to a lower temperature.

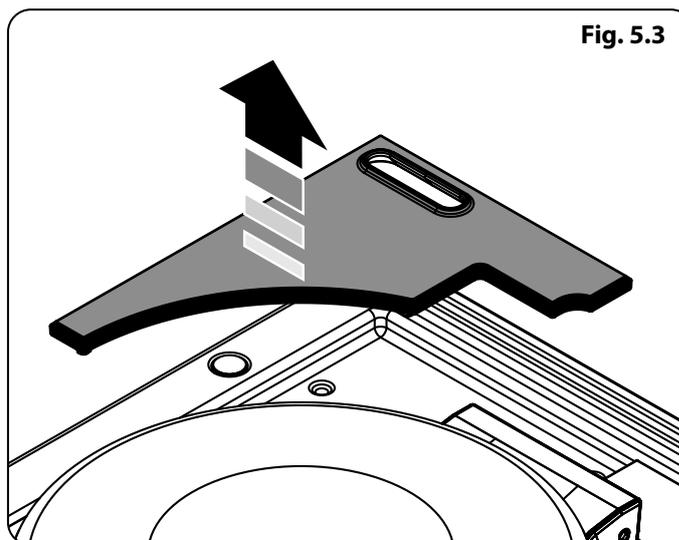
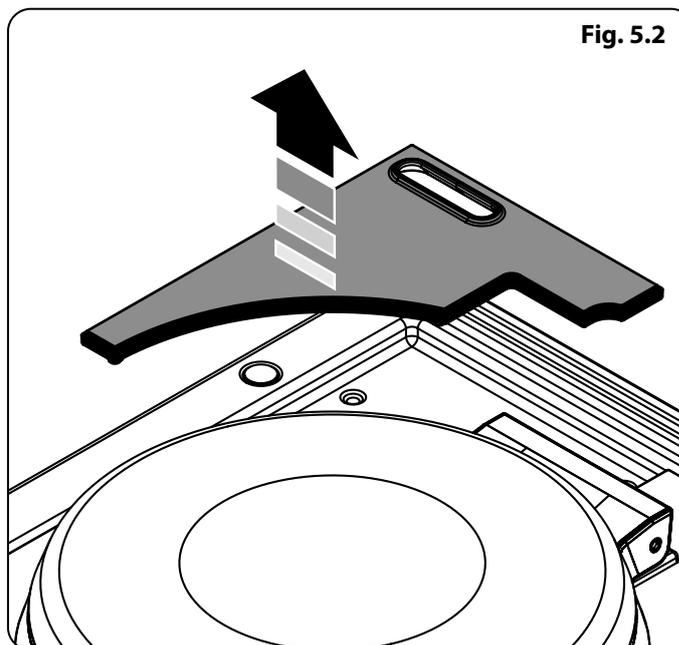
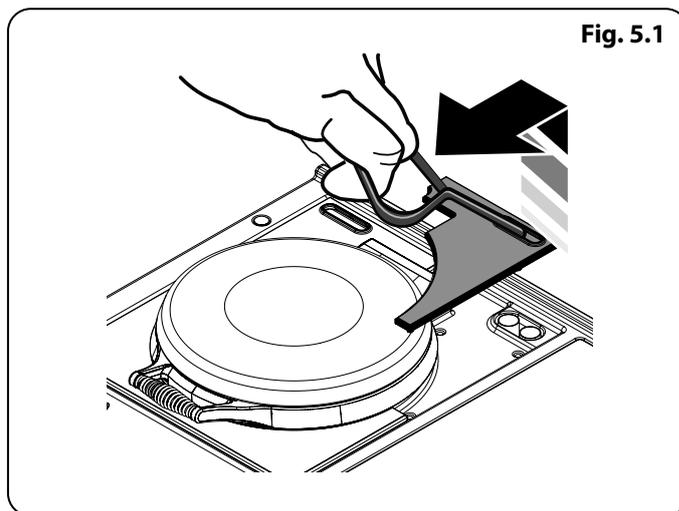
Take care when removing and replacing the cast iron resting plates, as they are heavy. Ensure they are cold before removing.

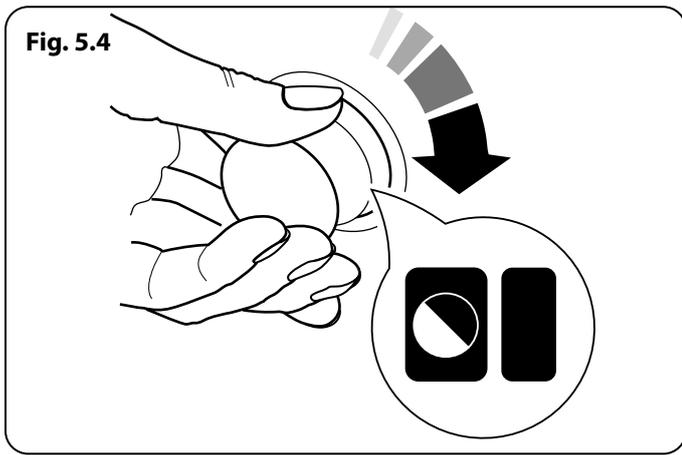
Removing resting plates

Insert lifting tool **Fig. 5.1** in recess at rear of resting plate. Lift up at rear, the slide out carefully from the side, **Fig. 5.2**.

Replacement of resting plates

Replace resting plates carefully, as shown in **Fig. 5.3**.





Top Left-Hand Oven



The roasting oven setting for high temperature cooking

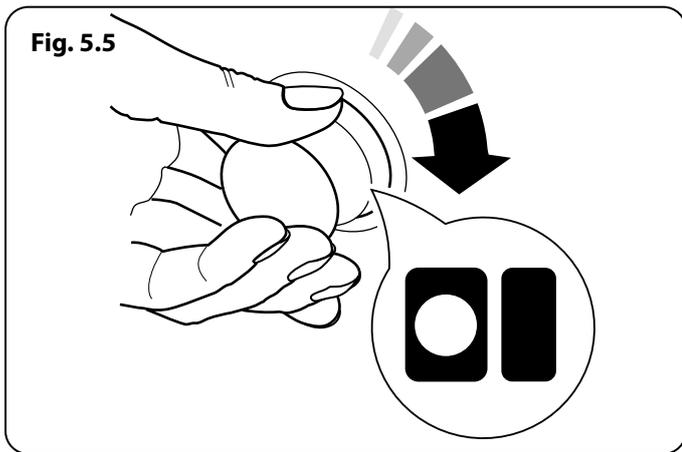


The baking oven setting for moderate temperature cooking.

Bottom Left-Hand Oven



The simmering oven for long, slow cooking.



Bottom Right-Hand Oven



The Warming oven

⚠ DO NOT OPERATE THIS APPLIANCE WITH THE DOORS OPEN, SINCE THIS CAN CAUSE A LOCK-OUT.

The Hotplate Controls

The simmering plate setting (Fig. 5.4)

The simmering plate setting is the cooler of the two settings and so is used for recipes that require a lower heat such as, making sauces, scrambling eggs, heating milk, slow frying, simmering soups and root vegetables. In addition, it can be used to cook on directly as a form of griddle - invaluable for toasted sandwiches, quesadillas, drop scones, searing scallops and even a non-fat fried egg! Slow cooked toast can be made on the simmering plate setting, no need to use the AGA toaster here.

The boiling plate setting (Fig. 5.5)

The hottest setting, the boiling plate setting is used for boiling, grilling, stir-frying, making toast - indeed anything that requires a high heat. Green vegetables keep their colour when boiled quickly here, or use a steamer over the saucepans to cook more than one vegetable at once.

When stir-frying or cooking anything that is inclined to splash we would recommend using an AGA Splash Shield which will protect the insulated cover from splatter, making cleaning a doddle! Just wash the Splash Shield in hot soapy water or place in a dishwasher between two dinner plates.

Please be advised the boiling plate setting is too hot to cook food directly on it.

The Radiant Ovens

Your AGA has two ovens which are pre-set at a different heat plus a warming oven, just like the traditional AGA heat storage cooker. The top oven has two temperature settings one for roasting and one for baking.

Each oven has the same capacity, (able to fit a 13kg (28lb) turkey) and the traditional AGA heat-storage cooker techniques can be used, such as stacking saucepans in the simmering oven. This enables the steaming of root vegetables, rice, steamed pudding, casserole, poaching fruit all in the same oven leaving the hotplate free.

The AGA Roast/Bake and Simmer ovens are manufactured from cast iron, over a period of time they will become individually seasoned.

However, the ovens will rust if high moisture content foods are not covered (especially in the simmering oven) or spillages are not cleaned up.

It is also not advisable to leave a full or partially filled saucepan /utensils with high moisture content food in the ovens when they are not in use.

To season the ovens a light vegetable oil is ideal (corn oil is best), spray oil is recommended. Any stubborn stains can be removed with the wire brush supplied.

The warming oven and storage compartment are manufactured from coated steel and do not need to be seasoned.

Warm up times

As the AGA works on the principle of storing heat, time is required to gather that heat from the electric elements to saturate the castings. We recommend to allow an hour heat up time.

The Oven Controls

To select the various oven temperature settings rotate the control knob in a clockwise direction (**Fig. 5.1**).

Baking oven on, this setting has a modified temperature in the top left oven which is suited for baking (**Fig. 5.2**).

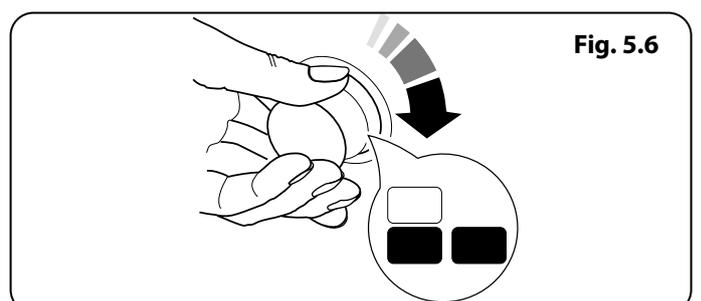
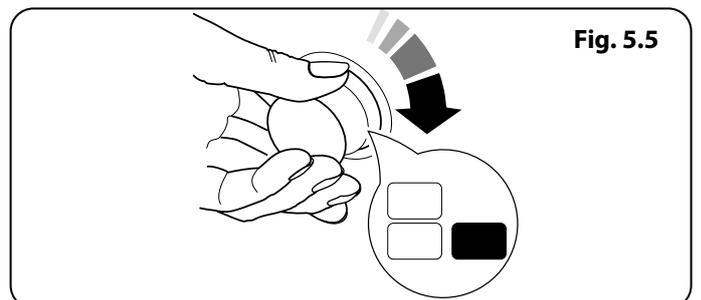
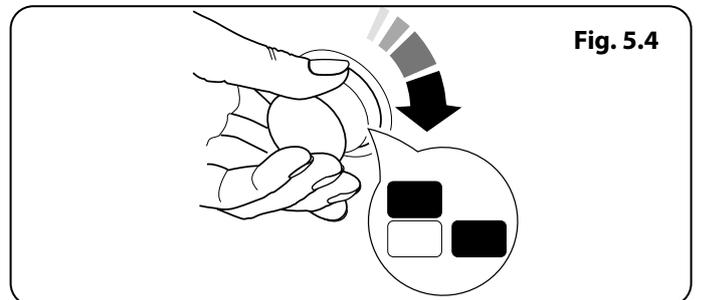
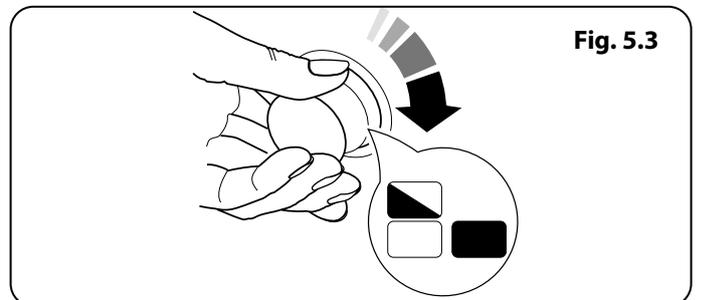
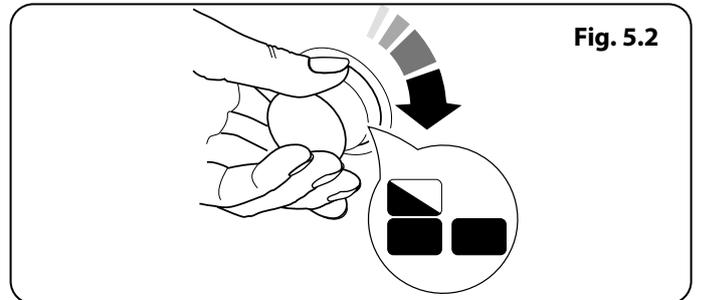
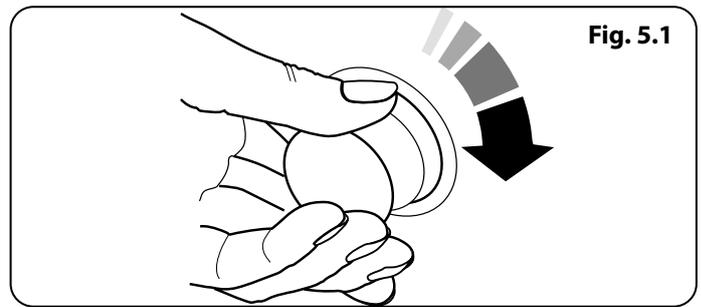
Baking oven on, simmering oven on, this setting is for long, slow cooking in the bottom left hand oven (**Fig. 5.3**).

Simmering oven on (**Fig. 5.4**).

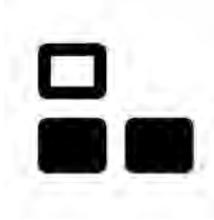
Roasting oven on, simmer oven on (**Fig. 5.5**).

Roasting oven on, this setting will achieve a higher temperature in the top left oven (**Fig. 5.6**).

Simmer oven off (**Fig. 5.6**).



Roasting oven setting



The roasting oven setting is indirectly heated by two elements, one in the base of the oven and the other in the roof. These elements heat the cast iron within to provide cooking results consistent with the traditional AGA heat-storage cooker, with the flexibility of being able to turn

the oven off when not in use.

The roasting oven setting can be used for 'grilling' at the top and 'shallow frying' on the oven floor.

When cooking on the base of the roasting oven, place the floor grid on the base before putting the food into the oven. This lifts the food away from the base element to ensure best cooking results are achieved.

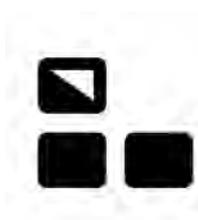
The roasting oven setting is zoned in heat, meaning it is slightly hotter towards the top than the centre and the oven grid shelf set on the oven floor is slightly less hot than the centre.

The beauty of the roasting oven setting is that any fat is burnt off when the oven is at full heat, just brush out occasionally to remove the carbon deposits.

The roasting oven setting is excellent for bread and pastries. Quiches in ceramic or pies in Pyrex dishes need not be baked blind as when they are in placed on the floor grid on the base of the oven the pastry cooks from underneath and the filling will set and brown from the all-round heat. As you are aware metal flat tins conduct heat quicker than ceramic and may need less cooking time.

The specially designed AGA roasting tins and bakeware slide directly onto the runners, so almost every available square centimetre of space can be used. Food can be protected by the use of the cold plain shelf or shielded by means of the large roasting tin which means you can cook food that requires different temperatures at the same time. If food is browning too quickly and you do not want to move it to another oven just slide the cold plain shelf over the food to reduce the top heat.

Baking oven setting



The baking oven setting is indirectly heated by two elements, one in the base of the oven and the other in the roof. These elements heat the cast iron within to provide cooking results consistent with traditional AGA heat storage cookers, with the flexibility of being able to turn it off when not in use.

This setting is a moderate heat, so is ideal for cakes, biscuits, also anything that requires medium heat cooking such as fish pie, lasagne, soufflés, crumble and roulades. Meat and poultry can be cooked here indeed most things that can be cooked on the roasting oven setting can be cooked on the baking oven setting but for a longer time.

For the best results when cooking cakes do allow at least the one hour heat up time. Cook cakes together on one shelf. If two shelves are used interchange the food to achieve even colouration, as you would with any oven which is zoned heat.

As with the roasting oven setting, the specially designed AGA roasting tins and bakeware slide directly onto the runners, so almost every available square centimetre of space can be used. Food can be protected by the use of the cold plain shelf or shielded by means of the large roasting tin, which means that you can cook food that requires different temperatures at the same time. If food is browning too quickly and you do not want to move it to another oven just slide the cold plain shelf over the food to reduce the heat.

NOTE: When baking it is always best to start from cold, otherwise if baking after using the roasting setting the oven will take a considerable amount of time to cool.

NOTE: Always remove the cold plain shelf and roasting tins on completion of cooking, if left in the oven it will affect the oven temperature.

Simmering oven



The simmering oven is indirectly heated by one element in the base of the oven.

This element heats the air and the cast iron within it to provide cooking results consistent with the traditional simmering oven of the traditional AGA heat-storage cooker, with the flexibility of being able

to turn it off when not required.

The floor grid is used here to protect items placed on the base of the oven such as vegetables for steaming, keeping sauces warm or casseroles cooked for a long time. Always ensure this is in place, before putting food into the oven.

The simmering oven can be described as a continuation oven, it continues to cook food that has been brought up to heat elsewhere on the cooker with the exception of meringues which are dried out rather than 'cooked'.

Warming oven



The warming oven is indirectly heated by one element in the base of the oven.

The **OVEN IS NOT A HOLDING OVEN** and therefore is not designed to hold food at a given temperature for long periods.

The warming oven is designed to keep prepared food warm for a short period until it is convenient to serve.

Operate the warming oven via the separate switch at the right-hand side of the hotplate. A green neon indicates that the warming oven is on.

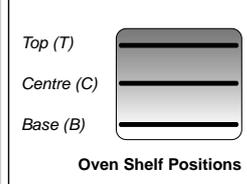
User Guidance

- Allow the ovens to heat fully, the longer the oven is on the better, we recommend one hour.
- To get the very best performance, we recommend to use AGA cookware with thick bases and stacking lids.
- **DO NOT** place dishes directly on to the oven base. Always place onto either a shelf or the floor grid.
- Joints of meat and poultry should be brought up to heat ideally on the roasting oven setting for 30-45 minutes, then transferred to the simmering oven.
- This method is unsuitable for stuffed meat and stuffed poultry).
- Make sure that pork and poultry reach an internal temperature of at least 75°C.
- Always bring soups, casseroles and liquids to the boil before putting in the simmering oven.
- Always thaw frozen food completely before cooking.
- Root vegetables will cook better if cut into small pieces.
- Adjust seasoning and thickenings at the end of the cooking time.
- Many dried pulses and beans for example, dried red kidney beans must be boiled for a minimum of 10 minutes, after soaking, and before inclusion in any dish.

Cooking Table - Conventional Oven

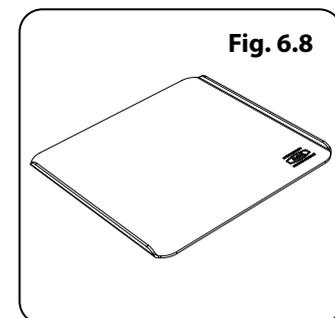
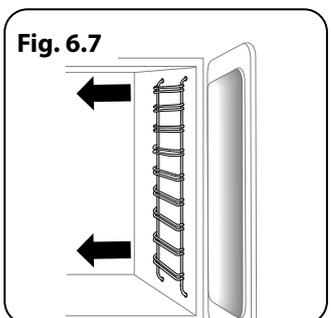
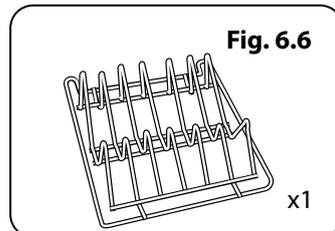
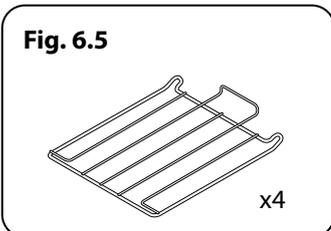
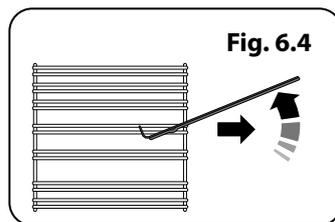
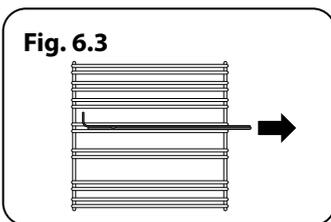
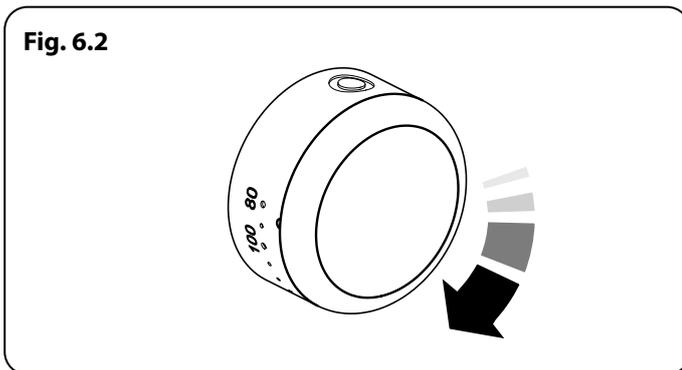
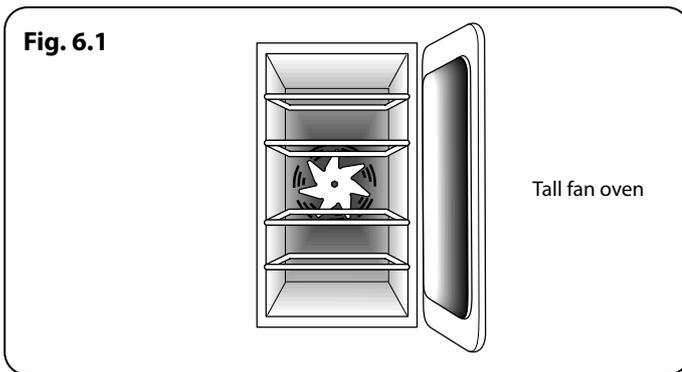
The oven control settings and cooking times given in the table below are intended to be used **as a guide only**. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



Food	Conventional Oven °C (Shelf Position)	Fan Oven Temperature	Approximate Cooking Time	
Meat				
Beef (no bone)	160 (C)	150 °C	30-35 minutes per 500g +30-35 minutes.	Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.
	200 (C)	190 °C	20-25 minutes per 500g +20-25 minutes.	
Lamb	160 (C)	150 °C	30-35 minutes per 500g +30-35 minutes.	
	200 (C)	190 °C	25-30 minutes per 500g +25-30 minutes.	
Pork	160 (C)	150 °C	35-40 minutes per 500g +35-40 minutes.	
	200 (C)	190 °C	25-30 minutes per 500g +25-30 minutes.	
Poultry				
Chicken	160 (C)	150 °C	20-25 minutes per 500g +20-25 minutes.	For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing.
	200 (C)	190 °C	15-20 minutes per 500g +15-20 minutes.	
Turkey	160 (C)	150 °C	20 minutes per 500g +20 minutes.	
	200 (C)	190 °C	15 minutes per 500g +15 minutes.	
Duck	160 (C)	150 °C	25-30 minutes per 500g.	For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.
	200 (C)	190 °C	20 minutes per 500g.	
Casserole	140-150 (C)	130 °C-140 °C	2-4 hours according to recipe.	
Yorkshire Pudding	220 (C)	210 °C	Large tins 30-35 minutes; individual 10-20 minutes.	
Cake				
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130 °C	45-50 minutes per 500g of mixture.	Using the conventional oven: when two tier cooking leave at least one runner space between shelves.
Fruit 180 mm tin	150 (C/B)	140 °C	2-2½ hours.	
Fruit 230 mm tin	150 (C/B)	140 °C	Up to 3½ hours.	
Madeira 180 mm	160 (C/B)	150 °C	80-90 minutes.	Position the baking tray with the front edge along the front of the oven shelf.
Queen cakes	190 (C/B)	180 °C	15-25 minutes.	
Scones	220 (C/B)	210 °C	10-15 minutes.	
Victoria sandwich				
180 mm tin	180 (C/B)	170 °C	20-30 minutes.	
210 mm tin	180 (C/B)	170 °C	30-40 minutes.	
Desserts				
Shortcrust tarts	200 (C/B)	190 °C	20-30 minutes on a preheated tray.	Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.
Fruit pies	200 (C/B)	190 °C	35-45 minutes.	
Tartlets	200 (C/B)	190 °C	10-20 minutes according to size.	
Puff pastry	210 (C/B)	200 °C	20-40 minutes according to size.	
Meringues	100 (C/B)	90 °C	2-3 hours.	Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.
Baked egg custard	160 (C/B)	150 °C	45-60 minutes.	
Baked sponge pudding	180 (C/B)	170 °C	40-45 minutes.	
Milk pudding	140-150 (C/B)	130 °C-140 °C	2 to 3 hours.	
Bread	210 (C)	200 °C	20-30 minutes.	
Fish				
	Fanned Grilling			
Fillet	190 (C/B)	190 °C (C/B)	15-20 minutes	
Whole	190 (C/B)	190 °C (C/B)	15-20 minutes per 500g.	
Steak	190 (C/B)	190 °C (C/B)	Steaks according to thickness.	

6. Fan Oven (Models 170, 170i)



Operation for Fan oven

Fan ovens circulate hot air continuously, which means faster, more even cooking. The recommended cooking temperatures for a fan oven are generally lower than those for a non-fan oven.

Operating the Oven

Fan Oven

Turn the temperature selector to the desired temperature (**Fig. 6.2**).

The oven will take approx 10 minutes until it has reached the temperature you selected.

It will then cycle on and off during cooking as the oven maintains the selected temperature.

Accessories

Oven Shelves

The oven shelves are retained when pulled forward but can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides (**Fig. 6.3**).

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward (**Fig. 6.4**).

To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back.

⚠ DO NOT put the glide-out shelf runners in a dishwasher.

Oven Shelves

The fan oven is supplied with four flat cooking shelves (**Fig. 6.5**), and a plate-warming shelf (**Fig. 6.6**).

When using the tall oven, you can cook on all four shelves at the same time, but make sure that they are well spaced out allow the hot air to circulate.

The baking sheet (**Fig. 6.8**) is designed specifically for use in the lower oven, placed directly on the grid shelf. It is the recommended size to use when cooking scones, biscuits, meringues or pastry items.

Shelf Support Removal

To clean the oven sides, slide out the shelves, unhook the supports from the oven sides and lift out (**Fig. 6.7**).

Cooking tips for your Fan Oven

General oven tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray are:

- depth: 340 mm (13 3/8") by width: 340 mm (13 3/8") in the main oven
- depth: 321 mm (12 5/8") by width: 289 mm (11 3/8") in the tall oven.

When the oven is on, DO NOT leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

Cooking Table - Fan Oven

The oven will take approx 10 minutes until it has reached the selected temperature.

The oven control settings and cooking times given in the table below are intended to be used **as a guide only**. Individual tastes may require the temperature to be altered to provide a preferred result.

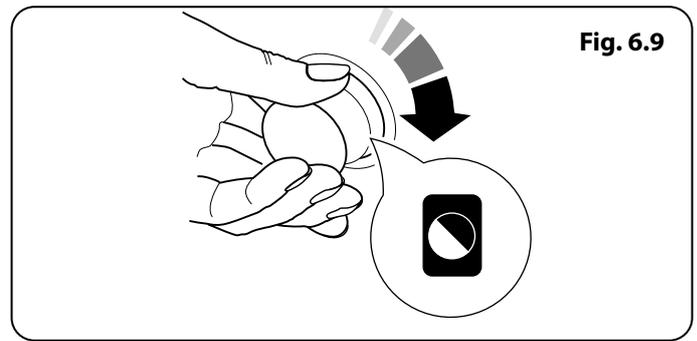
When using recipes, reduce the fan oven temperature by 10 °C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.

Food	Fan Oven Temperature	Approximate Cooking Time	
Meat			
Beef (no bone)	150 °C	30-35 minutes per 500g +30-35 minutes.	Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.
	190 °C	20-25 minutes per 500g +20-25 minutes.	
Lamb	150 °C	30-35 minutes per 500g +30-35 minutes.	
	190 °C	25-30 minutes per 500g +25-30 minutes.	
Pork	150 °C	35-40 minutes per 500g +35-40 minutes.	
	190 °C	25-30 minutes per 500g +25-30 minutes.	
Poultry			
Chicken	150 °C	20-25 minutes per 500g +20-25 minutes.	For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing.
	190 °C	15-20 minutes per 500g +15-20 minutes.	
Turkey	150 °C	20 minutes per 500g +20 minutes.	
	190 °C	15 minutes per 500g +15 minutes.	
Duck	150 °C	25-30 minutes per 500g.	For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.
	190 °C	20 minutes per 500g.	
Casserole	130 °C-140 °C	2-4 hours according to recipe.	
Yorkshire Pudding	210 °C	Large tins 30-35 minutes; individual 10-20 minutes.	
Cake			
Very rich fruit - Christmas, wedding, etc.	130 °C	45-50 minutes per 500g of mixture.	Position the baking tray with the front edge along the front of the oven shelf.
Fruit 180 mm tin	140 °C	2-2½ hours.	
Fruit 230 mm tin	140 °C	Up to 3½ hours.	Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.
Madeira 180 mm	150 °C	80-90 minutes.	
Queen cakes	180 °C	15-25 minutes.	
Scones	210 °C	10-15 minutes.	
Victoria sandwich			
180 mm tin	170 °C	20-30 minutes.	
210 mm tin	170 °C	30-40 minutes.	
Desserts			
Shortcrust tarts	190 °C	20-30 minutes on a preheated tray.	Position the baking tray with the front edge along the front of the oven shelf.
Fruit pies	190 °C	35-45 minutes.	
Tartlets	190 °C	10-20 minutes according to size.	Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.
Puff pastry	200 °C	20-40 minutes according to size.	
Meringues	90 °C	2-3 hours.	
Baked egg custard	150 °C	45-60 minutes.	
Baked sponge pudding	170 °C	40-45 minutes.	
Milk pudding	130 °C-140 °C	2 to 3 hours.	
Bread	200 °C	20-30 minutes.	
Fish			
Fillet	190 °C	15-20 minutes	
Whole	190 °C	15-20 minutes per 500g.	
Steak	190 °C	Steaks according to thickness.	

Simmer Plate *(low power)*

A low power simmer plate is fitted above your conventional fan oven, it complements the high speed boiling plate on the right-hand side (**Fig. 6.9**).

For simmer plate temperature guide, please refer to table opposite.

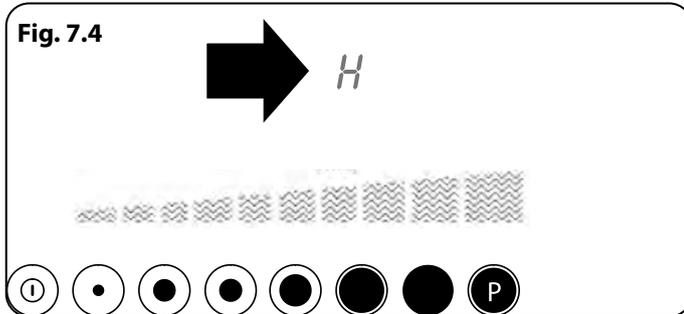


Time (mins)	Approximate temperature with lid down
5 mins	65 °C - 70 °C
10 mins	140 °C - 150 °C
15 mins	190 °C - 210 °C
20 mins	200 °C - 220 °C

Residual Heat Indicator

The hob surface will get hot when in use, this is due to heat being conducted from the cooking pan. The hob surface will also remain hot for a while after use.

After the cooking period the hob hot indicator (**Fig. 7.4**) will be displayed and for a short period of time after power off.



Control Panel Fig. 7.1

Always use positive finger contact on the touch pads to ensure a good control response.

Touch pads may not respond if the hob control area is wet. Touch pad area should be dried using paper towel.

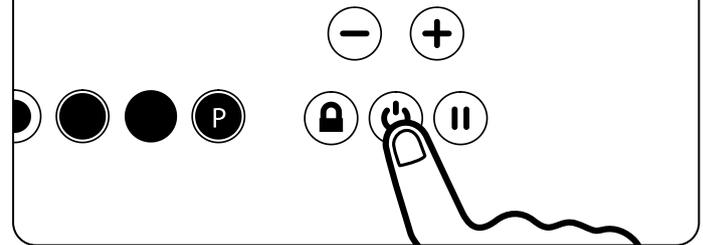
Overheat Protection

Power levels will be automatically reduced if excessive high temperatures are monitored below the cooking zone. If high temperatures are detected it will not be possible to adjust the power level to a higher level than shown in the visual displays.

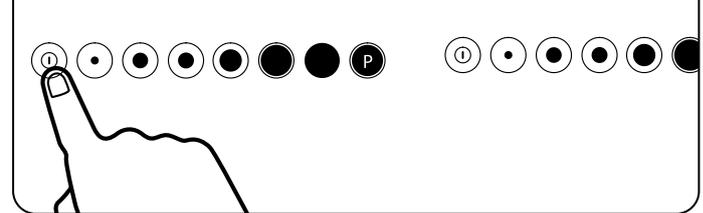
Should a pan be allowed to boil dry the overheat system will turn the hob off.

Using the Induction Hob

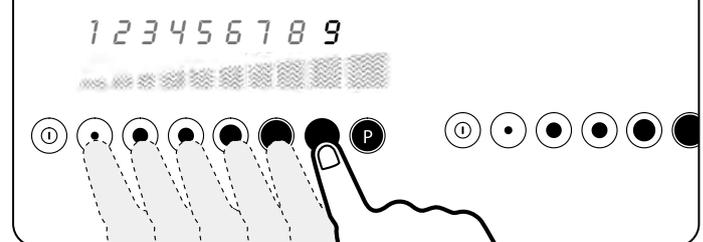
Step 1. To switch on touch the standby.



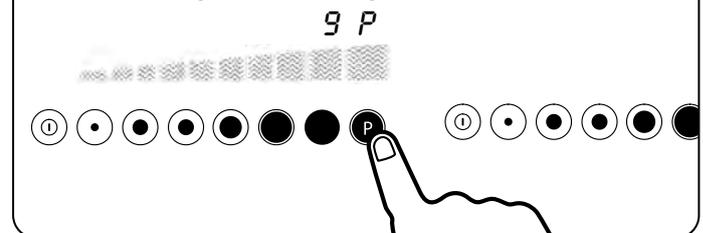
Step 2. Touch the induction on. If power level is not set within 20 seconds the unit will automatically switch off.



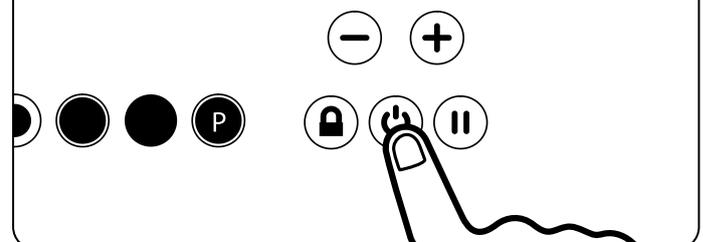
Step 3. Set the required power level.



Step 4. Boost level. Power boost will last for 10 mins, before reverting back to setting.

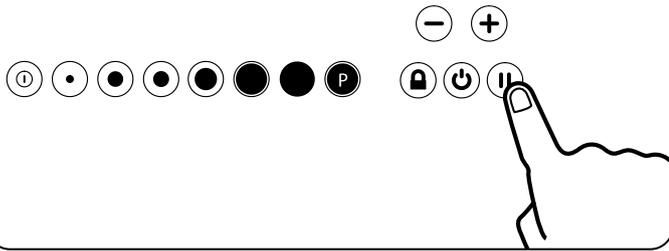


Step 5. To switch off touch the standby.

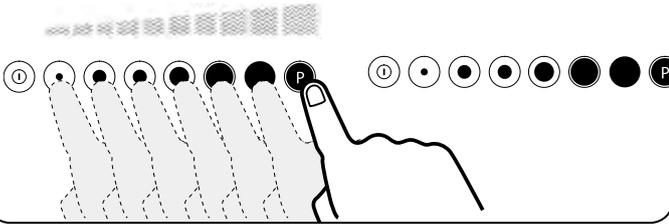


Pause

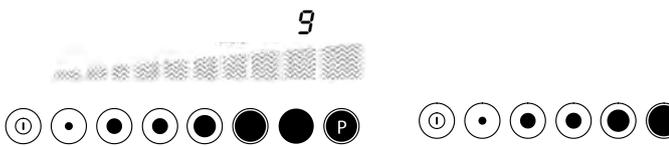
Step 1. To interrupt the cooking period, touch the pause.



Step 2. To recommence cooking, touch the pause and slide your finger the full length of the power level pads.



Step 3. The original power level will be automatically set.



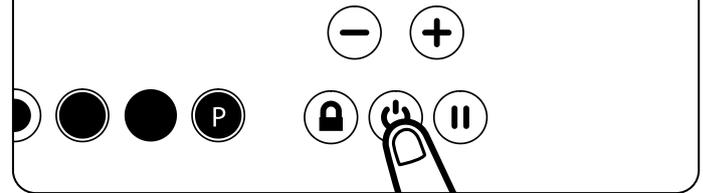
Pause remains active for 10 minutes only, after 10 minutes the hob will switch off.

Warming Function

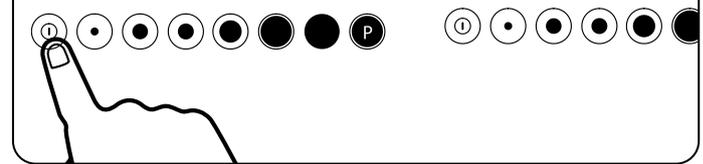
The warming function will keep cooked food warm for a set period of time.

Level	Temperature	
1 	40°C 104°F	Melting
2 	70°C 158°F	Warming
3 	94° C	Simmer

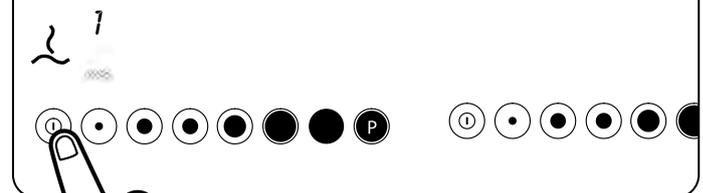
Step 1. To switch on touch the standby.



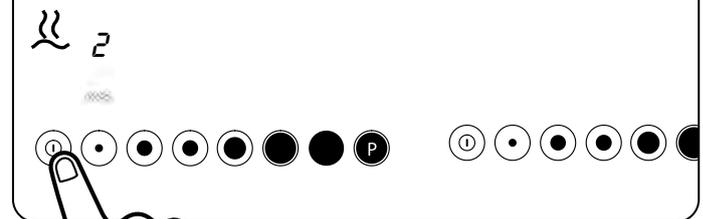
Step 2. Touch the induction on. If power level is not set within 20 seconds the unit will automatically switch off.



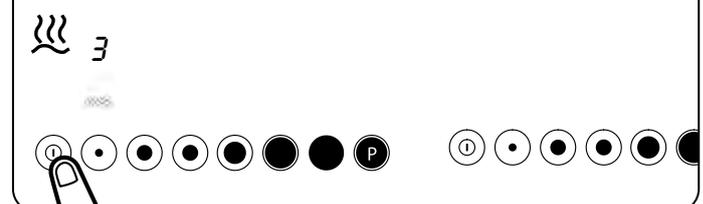
Step 3. Touch the first power level pad to select warming level one.



Step 4. To select the second warming level, touch and hold the first power level.



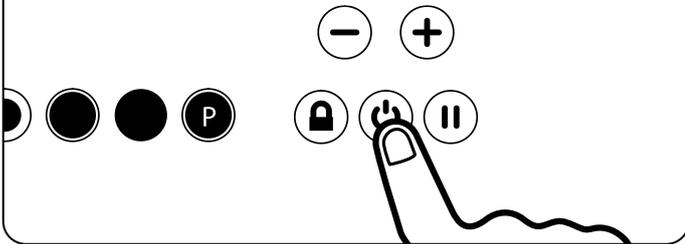
Step 5. To select the third warming level, touch and hold the first power level.



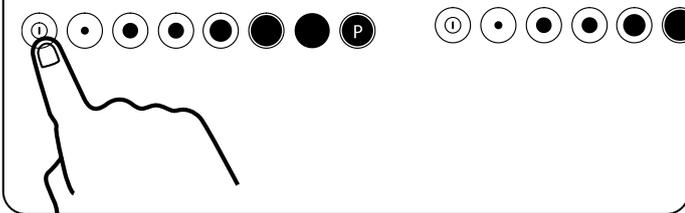
Auto Cook

The Auto Cook feature allows the pan contents to be brought up to a high temperature rapidly, before reverting back to the set power level.

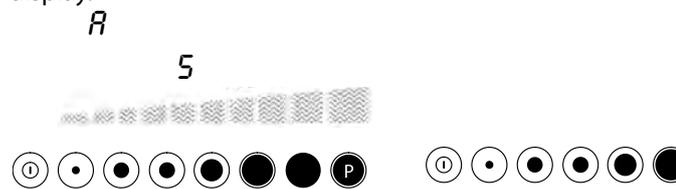
Step 1. To switch on touch the standby.



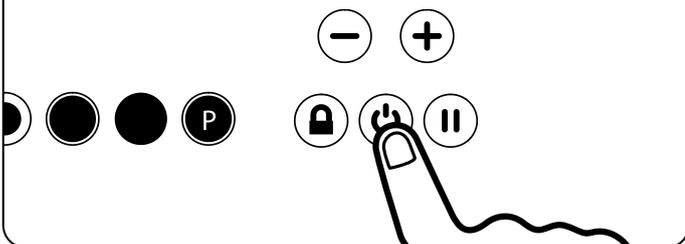
Step 2. Touch the induction on. If power level is not set within 20 seconds the unit will automatically switch off.



Step 3. Touch required power level pad for 5 seconds. The symbol *R* along with the power level, will flash in the display.



Step 4. To switch off touch the standby.



Timer Function

The timer functions do not start or stop a cooking process. The hob has two individual timers:

1. **Kitchen Timer**, for general kitchen timing requirements, for example, timing food cooked in an oven.
2. **Minute Minder**, for timing the duration of the induction cooking process.

1. Kitchen Timer

Step 1. To switch on touch the standby.

Step 2. Press the "-" and "+" button together.

Step 3. A time can now be set using - or +. The count down will commence after a few seconds.

Step 4. If an instant countdown is required touch the power pad.

After the set time has elapsed and alarm will sound. To cancel touch the power off pad.

Modify Kitchen Timer

Step 1. To modify or cancel a previously set time, touch the standby.

Step 2. Press the "-" and "+" button together.

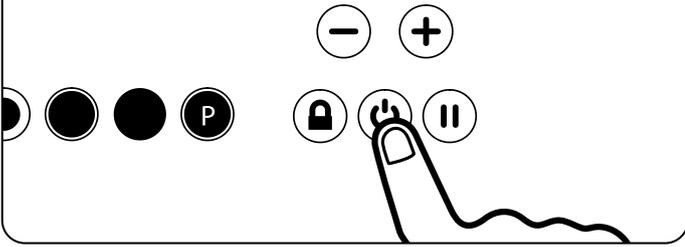
Step 3. The time can now be modified by using the - or +. \square to cancel.

Step 4. If an instant countdown is required touch the power pad.

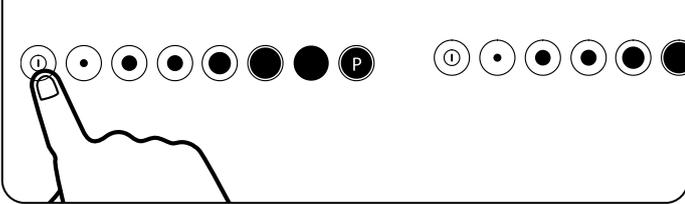
After the set time has elapsed and alarm will sound. To cancel touch the power off pad.

2. Minute Minder

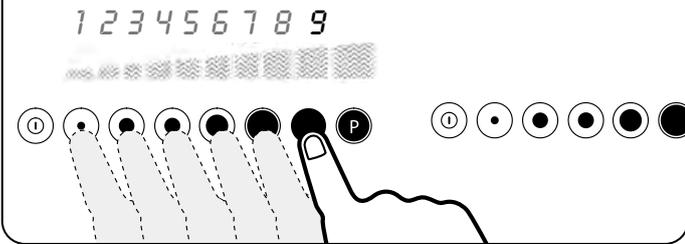
Step 1. To switch on touch the standby.



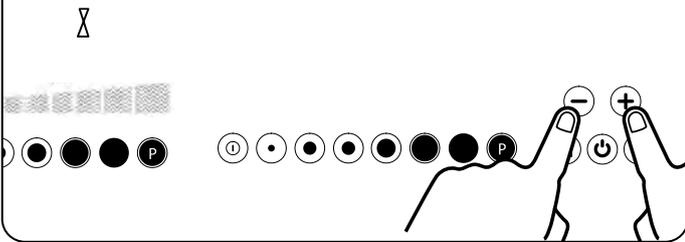
Step 2. Touch the induction on. If power level is not set within 20 seconds the unit will automatically switch off.



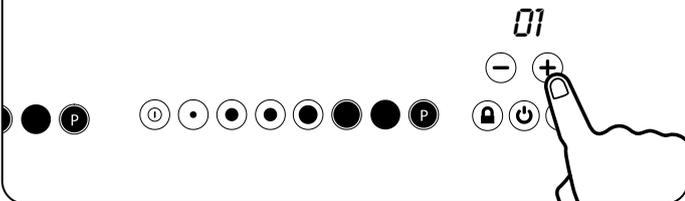
Step 3. Set the required power level.



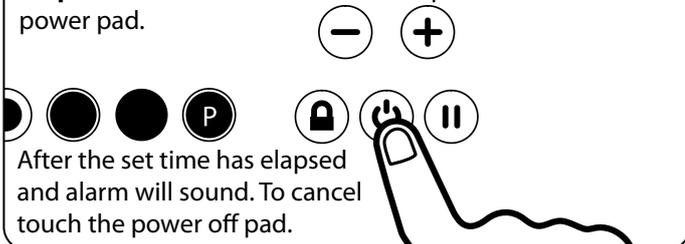
Step 4. Press the "-" and "+" button together.



Step 5. The time can now be set by using the - or +. The count down will commence after a few seconds.

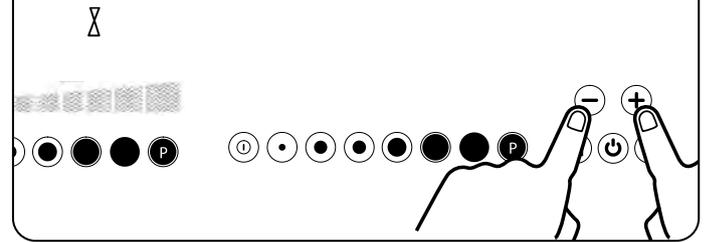


Step 5. If an instant countdown is required touch the power pad.

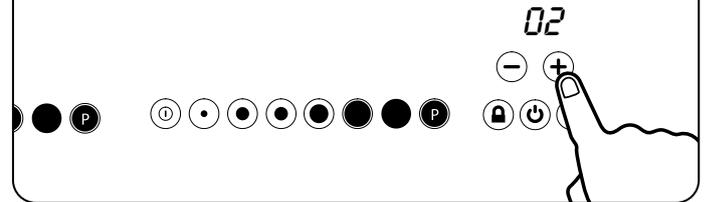


Modify Minute Minder

Step 1. Press the "-" and "+" button together.



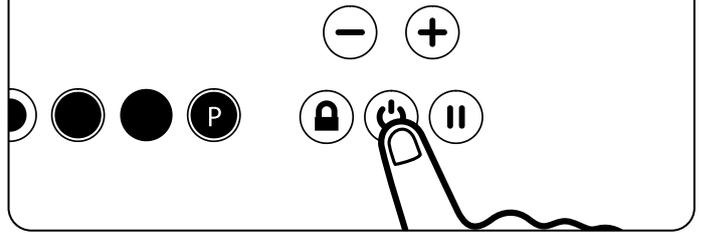
Step 2. The time can now be set by using the - or +. The count down will commence after a few seconds.



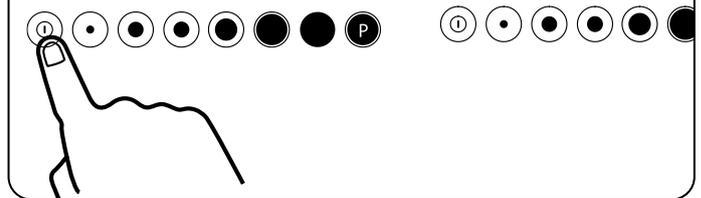
3. Temporary Lock

Temporary Lock, this feature will lock the controls for the duration of a cooking process to prevent accidental adjustment of the controls.

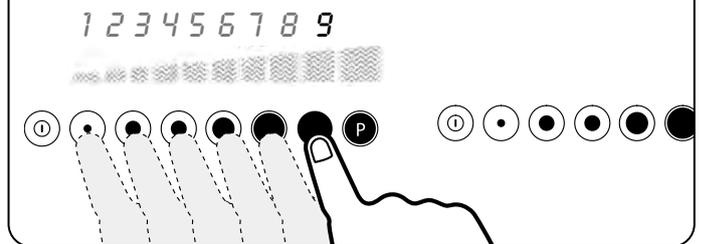
Step 1. Touch the power button.



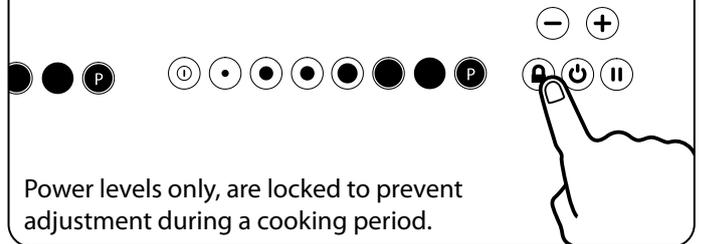
Step 2. Touch the induction on. If power level is not set within 20 seconds the unit will automatically switch off.



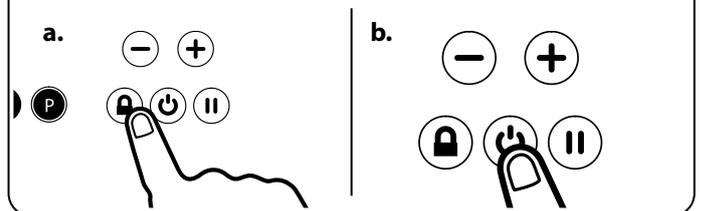
Step 3. Set the required power level.



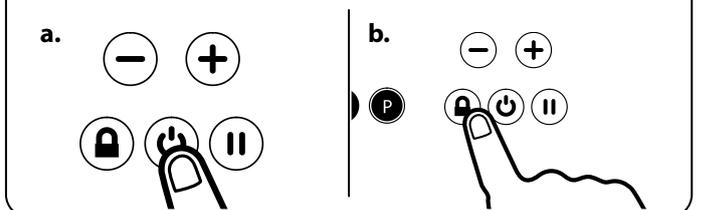
Step 3. Touch the lock.



Step 4. Touch the lock to reset power level adjustment (a) or power pad to turn the hob off (b).



Step 5. To remove the feature, after use touch power on (a) pad and then lock pad (b).



Bridge Function

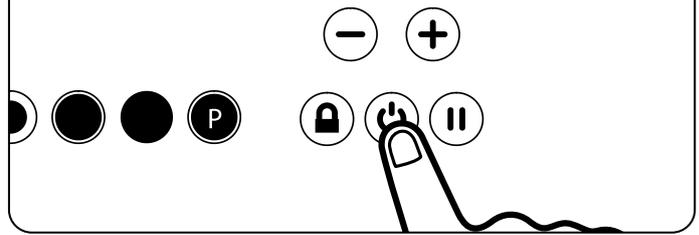
The bridge function allows the front two cooking zones/elements to be switched on at the same time and controlled as one cooking zone only.

This is ideal for an induction compatible fish kettle for example. When using a griddle pan use the rear cooking zone only.

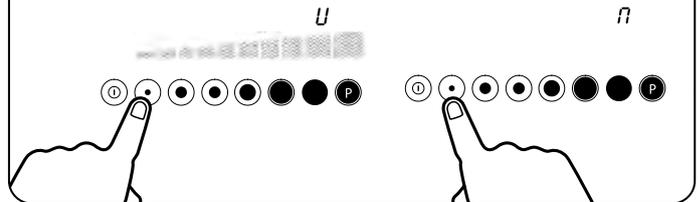
It is not advisable to use a griddle pan across the two front cooking zones since it can cause an overheat.

If this occurs the induction hotplate will need to cool down before it can be used again.

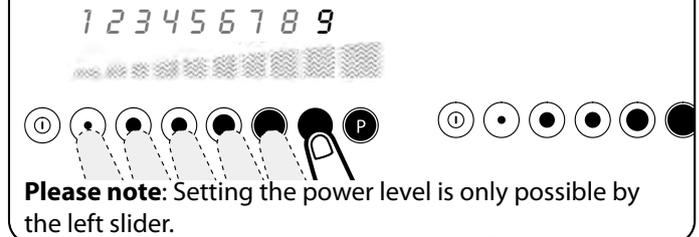
Step 1. Touch the power button.



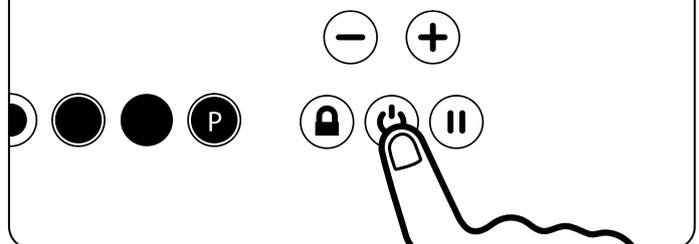
Step 2. Activate by selecting both cooking elements simultaneously.



Step 3. Set the required power level by the left slider only.



Step 4. To switch off touch the standby.



8. AGA accessories

Fig. 8.1



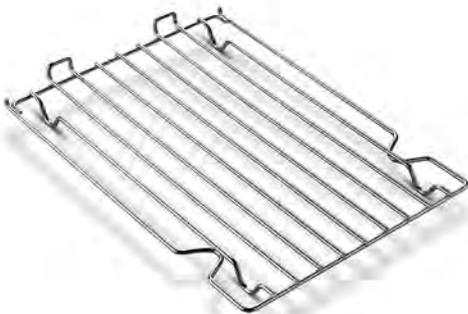
Fig. 8.2



Fig. 8.3



Fig. 8.4



AGA accessories in your eR3

To get the very best performance from your range we recommend AGA saucepans with the thick tri-core bases and stacking lids so that the maximum use of oven space is made and an AGA kettle for boiling water. AGA Accessories can be viewed at your AGA Specialist or online at www.agacookshop.co.uk

Getting to know your AGA

If you have not already seen a demonstration, ask your AGA Specialist for details. A demonstration will show you how to get the best from your new AGA and will give you hints and tips. You will also see a selection of AGA utensils and accessories being used.

Accessories in your AGA eR3

1x Large Size Roasting Tin with Grill Rack (Fig. 8.1)

This is designed to slide onto the oven runners without the need for it to sit on an oven grid shelf. The roasting tin can be used with the grill rack, in its high position, for grilling at the top of the roasting oven. It can be used for roasting meat, or poultry with or without the grill rack. Large quantities of roast potatoes can be cooked in this tin. The roasting tin can also be employed for making large traybakes or cakes. The grill rack is useful on its own as a cake cooling rack. It can be used in any oven but not recommended for hotplate use.

1x Half Size Roasting Tin and Grill Rack (Fig. 8.2)

This tin can be slid onto the oven runners width-ways or can sit on an oven grid shelf. The half size roasting tin can be used with the grill rack, in its high position, for grilling at the top of the roasting oven. It can be used for roasting smaller joints of meat, or poultry with or without the grill rack. Roast potatoes can be cooked in this tin. The roasting tin can also be employed for making traybakes or cakes. The grill rack is useful on its own as a cake cooling rack. It can be used in any oven but not recommended for hotplate use.

2x Floor Grid (Fig. 8.3)

This grid is used on the floor of the ovens, in particular the roasting and simmering ovens to protect food needing over 30 minutes cooking from the intensity of the heat from the base element.

2x Oven Grid Shelves (Fig. 8.4)

These are for inserting in each oven to provide a surface for dishes and tins which do not fit direct onto the oven runners. They can be used in any oven, as required.

1x Warming oven Shelf

1x Plate rack

1x Cold Plain Shelf (Fig. 8.5)

This has two uses one as large baking sheet for scones, biscuits, pastry items and meringues and the other use as a heat deflector to cut off the top heat if food is overbrowning before it is cooked through.

⚠ DO NOT STORE IN THE OVENS WHEN NOT IN USE.

1x Toaster (Fig. 8.6)

This is for toasting bread on the boiling plate. AGA toast is renowned for its excellence, crisp on the outside and soft in the centre. Take thick slices of bread and place in the AGA toaster - if the bread is very moist or very fresh, heat the toaster beforehand to prevent sticking - lift the boiling plate insulated cover and place the toaster direct onto the plate with the handle at an angle from the handle of the cover.

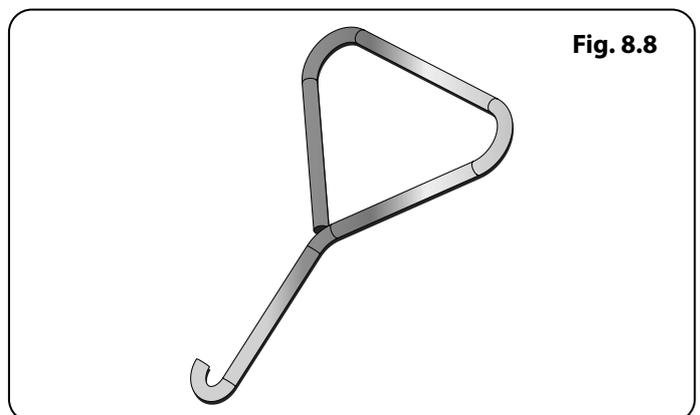
Close the cover and wait for the bread to toast one side - this will take 1-2 minutes dependent upon the variety of bread - open the cover and turn the toaster over and repeat the process to toast the other side. The toaster can also be used for heating pitta bread, toasting teacakes and as a cake cooling rack.

1x Wire Brush (Fig. 8.7)

This is for cleaning the raw cast iron surfaces, keeping them clear of crumbs and burnt on debris - which would otherwise affect the boiling performance of pans and the kettle. Use on the hotplates and the ovens. Take care not to touch the enamel surfaces as the wire brush will scratch the finish.

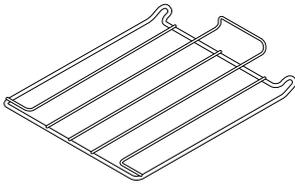
1x Resting plate lifting tool (Fig. 8.8)

To aid removal of the cast iron resting plates for cleaning.



9. Warming oven and storage area - 110 & 170 Models

Fig. 9.1



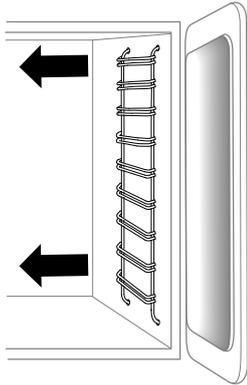
x2

Warming oven and storage area

The warming oven and storage area are supplied with two single flat cooking shelves (**Fig. 9.1**) which are interchangeable.

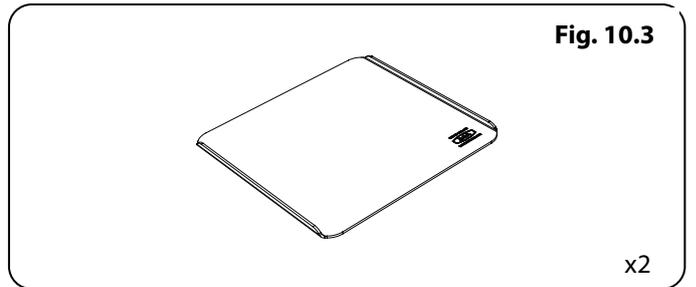
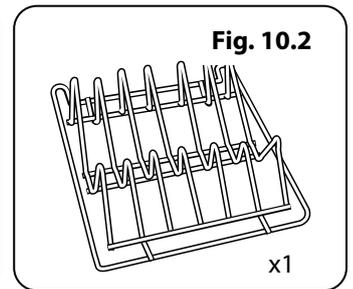
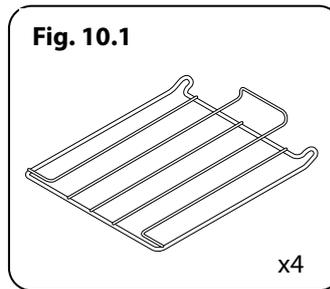
To clean the oven sides, slide out the shelves, unhook the supports from the oven sides, and lift out (**Fig. 9.2**).

Fig. 9.2



10. Conventional fan oven accessories - 170 model only

When using the tall oven, you can cook on all four shelves at the same time, but make sure that they are well spaced out to allow the hot air to circulate.



WARNING:

Accessible parts may become hot during use. To avoid burns and scalds children should be kept away.

11. Cleaning & Caring

-  **REMEMBER: be careful of the hot appliance.**
-  **For most cleaning it is best when the appliance is turned off.**
-  **DO NOT use a steam cleaner to clean this cooker.**
-  **DO NOT use abrasive pads, caustic cleaners, oven cleaners or metal scrapers to clean the surfaces of the enamel.**
-  **IMPORTANT: AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.**
-  **When cleaning use as little water as possible.**
-  **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 or resting plates in a dishwasher.**

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.

Ovens and Hotplates - are made from cast iron and keep themselves clean. They are very durable, but will rust if surface moisture is left on them. Remember to always switch the ovens on, to dry them out after cleaning.

Heating up the ovens periodically will help burn off any cooking deposits to aid cleaning within the ovens.

To season the ovens, a light vegetable spray oil (corn oil is best) is recommended. Any stubborn stains can be removed with the wire brush supplied.

Enamelled cast iron The easiest way to clean the AGA top plate and front plate is to mop up spills as they happen. VEA approved AGA Enamel Cleaner can be purchased from www.agacookshop.co.uk.

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 and can be purchased from www.agacookshop.co.uk.

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.

Remember the top plate and the polished covers will scratch if pans or utensils are dragged across them.

The top of the insulated cover (lid) This is chrome or stainless steel and can be kept clean by wiping over with a damp cloth and polished up - the AGA E-cloths are excellent for this purpose as they are lint-free and eco-friendly. AGA stainless steel and chrome cleaner are recommended to keep the insulated cover clean and shining. These can be purchased from your local AGA Specialist.

Lining of the insulated cover (lid interior) The use of an AGA splash shield is recommended to keep the lining free of fat splashes, (obtainable from your AGA Specialist or on-line at www.agacookshop.co.uk).

If the lining is marked it is best cleaned when the hotplate is cold. It can be cleaned with hot soapy water and/or a cream cleanser. If badly marked then a soap impregnated pad can be used - this should be used in a circular motion.

The first few times a soap impregnated pad is used you will see the circular marks, these will become reduced and the surface of the lining becomes shinier each time when used. Do not use excessive water and make sure the lining is dry before closing the cover.

Oven door linings The linings can be cleaned with hot soapy water, a cream cleanser or soap impregnated pad. To deep clean the lining place a towel on the work surface and carefully lift off the oven door (doors are heavy) and place it enamel side down on the towel padding. Clean with a soap impregnated pad to remove stubborn marks. Dry off before replacing on their hinges.

Enamelled roasting tins Those supplied with the appliance 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.

Induction Hob The easiest way to clean the ceramic top on the AGA Induction hob is to mop up spills as soon as they happen. It maybe useful to keep a damp cloth handy to do this. The ceramic surface should then be cleaned with a proprietary cleaner such as Hob Brite.

-  **DO NOT USE HOB BRITE ON ENAMELLED SURFACES.**

12. Maintenance

- Your Aga does not need to be regularly serviced.
- In the event of requiring maintenance, please call AGA Service or your authorised distributor.
- Your appliance **MUST** only be maintained and installed by a qualified engineer, AGA engineer or an authorised distributor.
- **DO NOT** alter or modify the appliance.

Spare Parts

To maintain optimum and safe performance, we recommend that only genuine AGA spare parts are used. These are available from most major spares stockists, including ourselves.

13. Installation instructions

WARNING!

Please read the Warning, Cautionary notes at the start of this section. If the information contained within these instructions is not followed, property damage or personal injury may occur.

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

Installation and service must be performed by a qualified installer or service agency.

WARNING! This appliance must be installed with an appropriate device that will allow permanent disconnection of the Live and Neutral conductors. During Installation or disconnection prior to any electrical work, the appliance must be permanently disconnected from the Supply (Live) and Neutral Conductors.

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.

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

14. Installation introduction

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.

WARNING - ELECTRIC SHOCK HAZARD

It is the customer's responsibility to contact a qualified electrical installer to make sure the electrical installation is adequate and in conformance with the regulations.

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.

WARNING: THIS APPLIANCE MUST BE EARTHED.

DO NOT use an extension lead with this appliance.

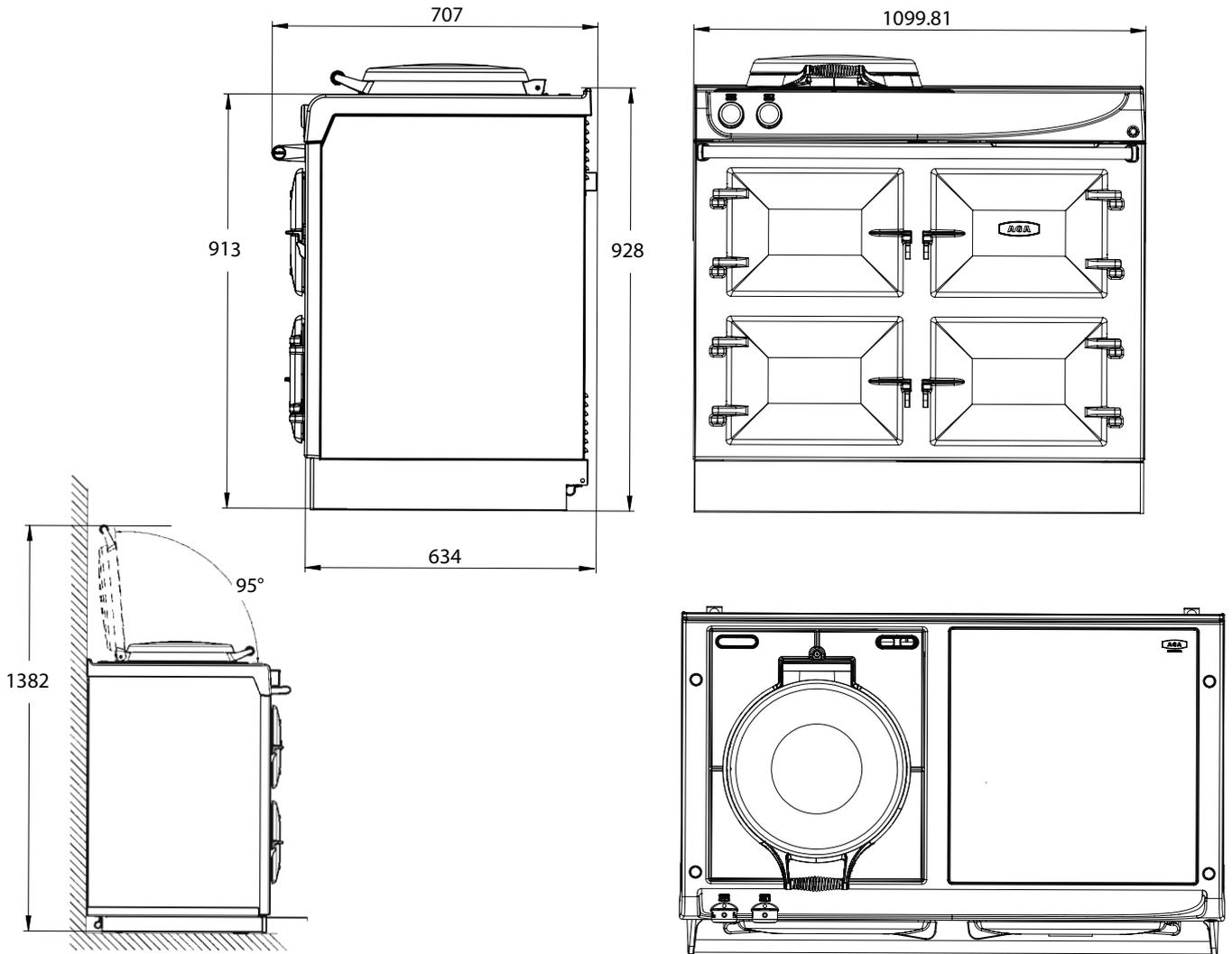
The appliance is designed for the voltage stated on the data plate.

Recommended but not mandatory to fit an individual Residual Current Device (RCD) to the cooker supply circuit.

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

15. Product Dimensions 110, 110i

Fig. 15.1



DESN 517618

NOTE: When surveying for a appliance installation the actual clearance required for the 'body' of the appliance should be increased overall by 10 mm beyond the figures quote above. 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.

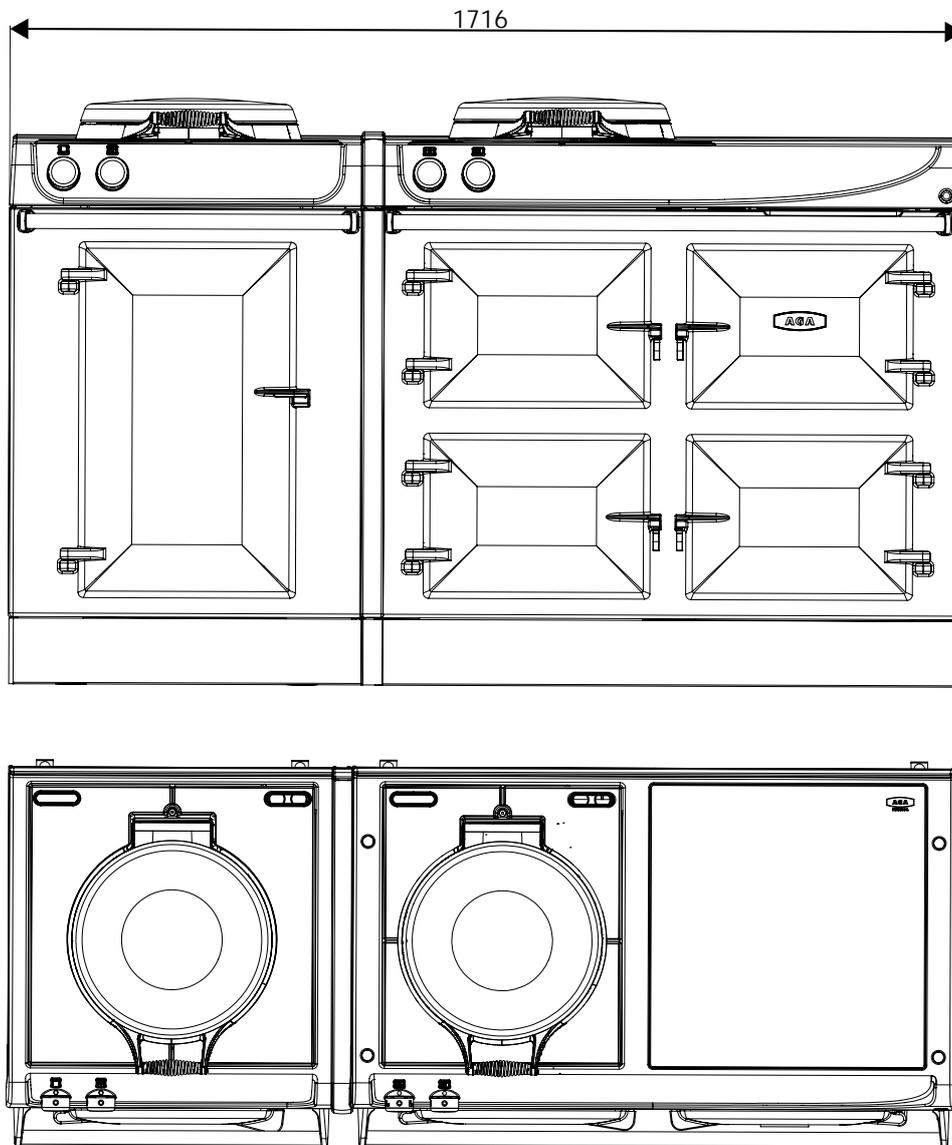
If installing cabinets before installing the AGA, the minimum gap for the 110 is 1110mm.

Appliance weights (Excludes packaging)

Model: 110 Weight: 337 kg	Model: 110i Weight: 340 kg
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16. Product Dimensions 170, 170i

Fig. 16.1



AGDN 100245

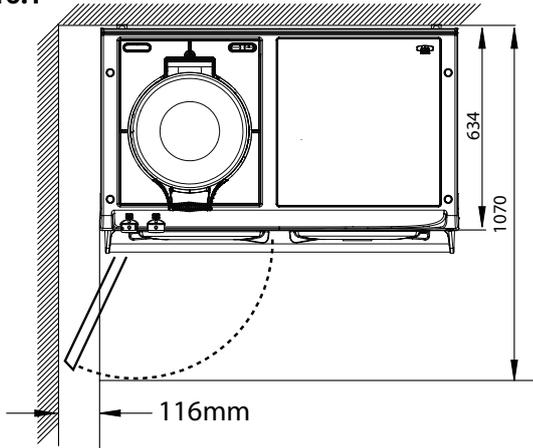
NOTE: When surveying for a appliance installation the actual clearance required for the 'body' of the appliance should be increased overall by 10 mm beyond the figures quote above. This allows safe margin to take into account the natural dimensional variations found in major castings in particular the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

If installing cabinets before installing the AGA, the minimum gap for the 170 is 1726mm.

Appliance weights (Excludes packaging)

Model: 170	Model: 170i
Weight: 337 kg + 145 kg	Weight: 340 kg + 145 kg

Fig. 16.1



DESN 517662

Side and Overhead Clearances

If you are installing the appliance in a new kitchen or have the opportunity to set the width between kitchen units, it is advisable to include an additional small gap each side of 3mm to assist with installation and prevent damage when moving the product.

A 6mm additional width clearance should also be provided if the appliance is to go into a brick recess, to allow for the wall being out of square.

Where installed against a side wall protruding in the front of the appliance a 116mm clearance is required on the left or right hand side for the oven door access (**Fig. 16.1**), (**Fig. 16.3**).

Any side wall above the appliance on either side shall not be less than 60mm horizontally from the appliance (**Fig. 16.2**), (**Fig. 16.4**).

Surfaces over the top of the appliance must not be closer than 650mm i.e. cabinets or cookerhoods.

The rear gap at the rear of the appliance **MUST NOT** be blocked off or obstructed.

Appliance Base or Hearth

▲ If the appliance is placed on a base, measures have to be taken to prevent appliance from slipping from the base.

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

The front plinth cover is removable and must not be obstructed by flooring or tiles. If necessary the appliance must be raised by the thickness of the tiles to ensure the plinth can be removed, and the appliance can be rolled out for service.

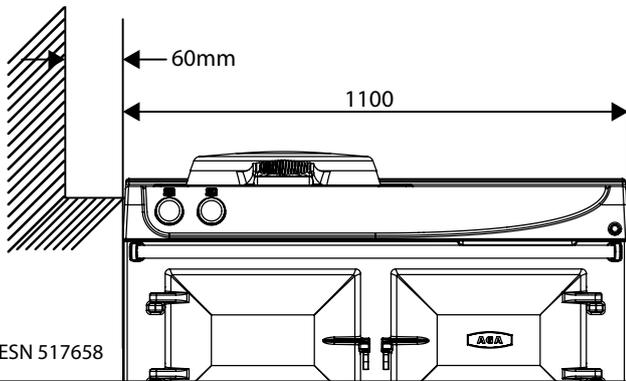
Tiling

When the appliance is to stand in a recess or against a wall which is to be tiled, under no circumstances should the tiles overlap the appliance top plate, access to remove the top plate must be allowed for servicing at a later date.

Option Pre-heat Timer Kit (AE4M231659)

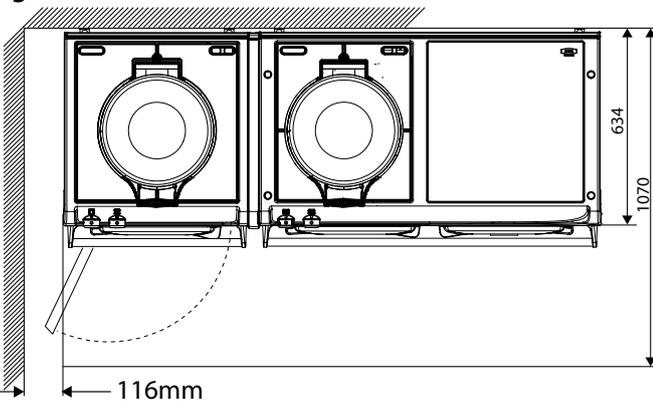
If the optional pre-heat timer kit is fitted allowances must be made for timer location and the cable between the timer and appliance. Timer cable is 4 metres.

Fig. 16.2



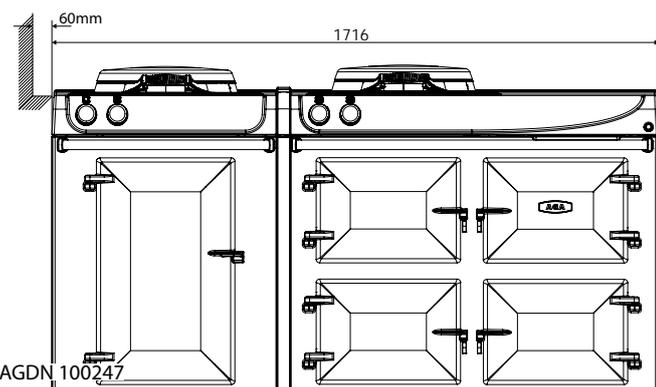
DESN 517658

Fig. 16.3



AGDN 100246

Fig. 16.4



AGDN 100247

Rear Clearances (including Combustible Rear Walls)

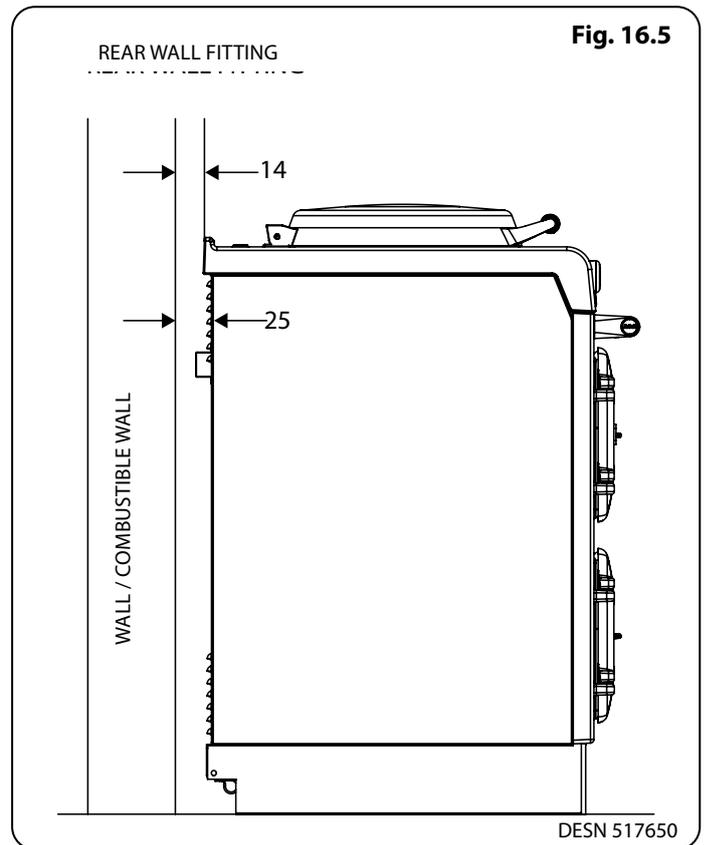
SPECIAL NOTE: Ensure that unprotected electric cabling or plastic services do not pass within or on the outside of the wall behind or directly above the appliance. This type of material can age prematurely when exposed to continuous higher temperature.

Please note **every** appliance is fitted with 25 mm spacer brackets.

This allows the appliance to be fitted where the rear wall is constructed of combustible materials, such as all-timber or stud wall partitions and batoned plasterboard.

The air gap must be left open and not blocked off across the top edge (Fig. 16.5) for example tiled over

IMPORTANT! The air gap at the rear of the appliance must be maintained to provide ventilation for the Induction hotplate variants (100/3i and 100/4i). The air gap is also maintained for non induction appliances.



17. Electrical connection - 110, 110i

- ⚠ WARNING: This appliance must be earthed.**
- ⚠ This appliance is designed for the voltage stated on the rating plate, which is situated behind the plinth cover.**
- ⚠ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person to avoid a hazard.**

For the cooker

A 1PH 32 amp 230V or 3PH 400V minimum 16A per phase ~ 50 Hz fused electrical supply is required adjacent to the appliance. External wiring to the unit must be installed using the mains cable provided, in accordance with the current wiring regulations and any local regulations which apply. If the cable is shortened, new ferrules must be fitted to the stripped conductors.

The method of connection to the mains electricity supply must facilitate complete electrical isolation of the appliance, by a multi-pole switch, having a contact separation of at least 3 mm on all poles.

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

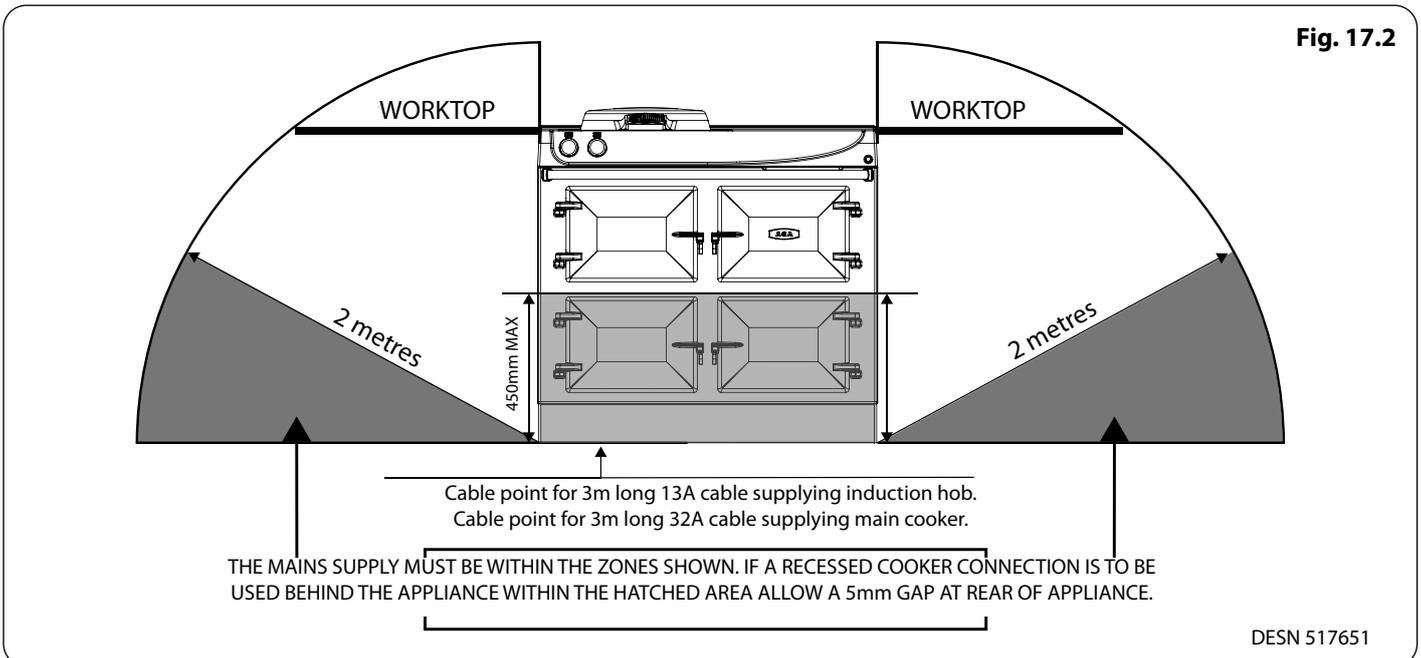
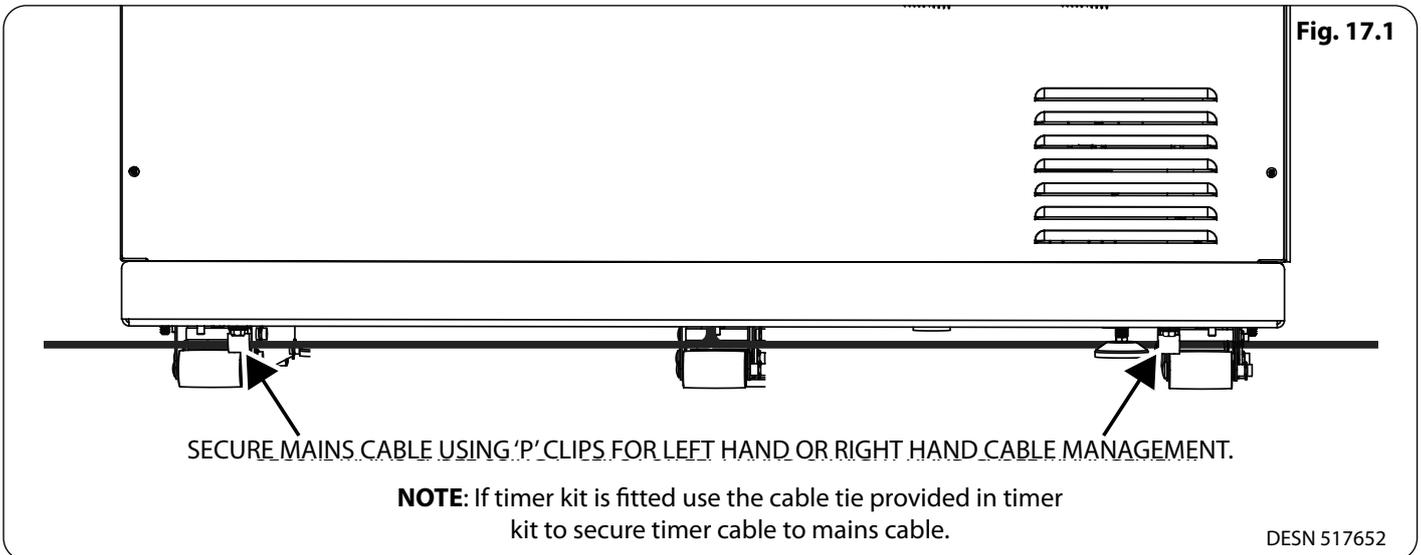
The isolator may be separate from the connection point.

The mains connection point must be accessible within the areas shown in **Fig. 17.1** and **Fig. 17.2** for cable routing options.

For 2 or 3 phase installations an optional adaptor kit must be obtained (Part No. AE4M280352).

Induction Hob (110i only)

An additional, **separate single phase power supply** is required. 230V ~ 50Hz, 13amp fused three pin plug electrical supply.



18. Electrical connection - 170, 170i

- ⚠ WARNING: This appliance must be earthed.**
- ⚠ This appliance is designed for the voltage stated on the rating plate, which is situated behind the plinth cover.**
- ⚠ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person to avoid a hazard.**

For the Main cooker

A 1PH 32 amp 230V or 3PH 400V minimum 16A per phase ~ 50 Hz fused electrical supply is required adjacent to the appliance. External wiring to the unit must be installed using the mains cable provided, in accordance with the current wiring regulations and any local regulations which apply. If the cable is shortened, new ferrules must be fitted to the stripped conductors.

The method of connection to the mains electricity supply must facilitate complete electrical isolation of the appliance, by a multi-pole switch, having a contact separation of at least 3 mm on all poles.

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

The isolator maybe separate from the connection point.

The mains connection point must be accessible within the areas shown in **Fig. 18.1** and **Fig. 18.2** for cable routing options.

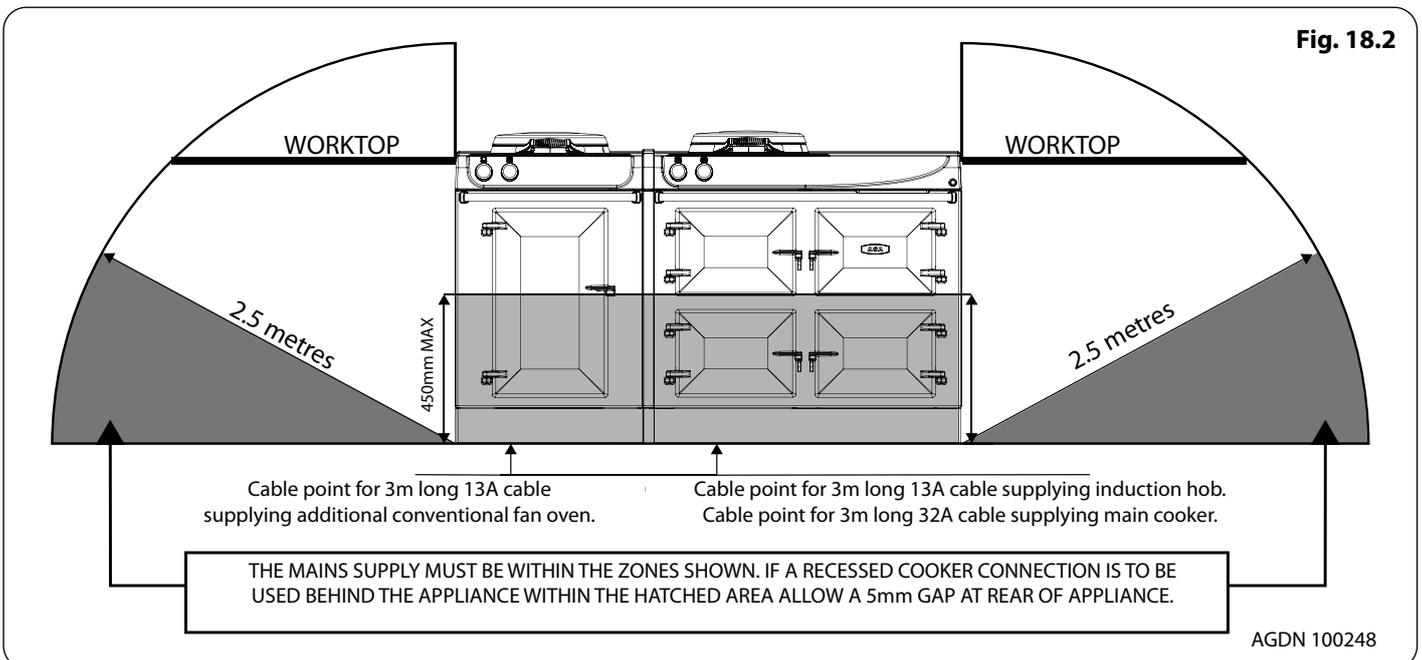
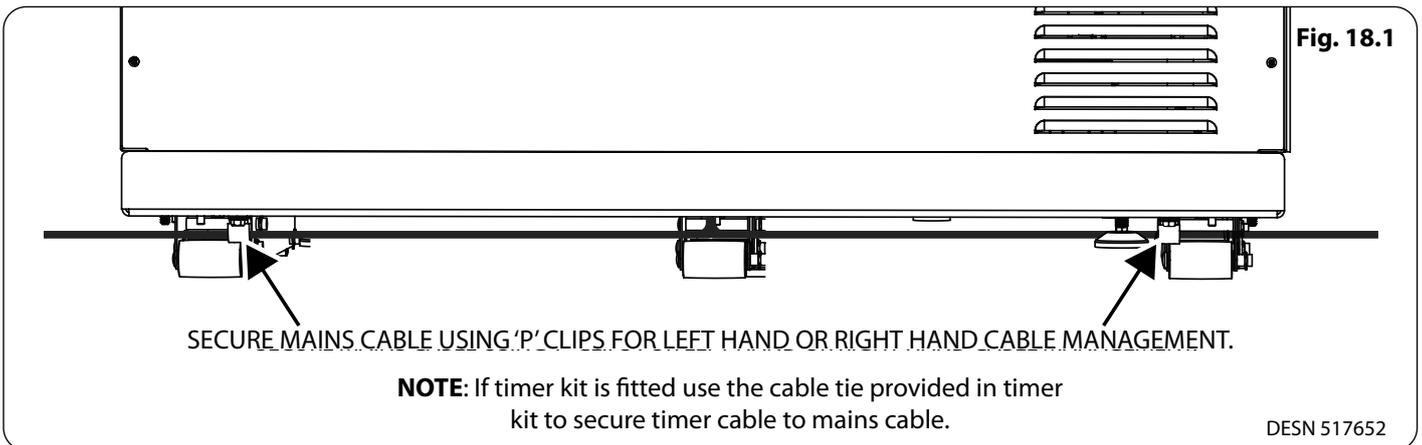
For 2 or 3 phase installations an optional adaptor kit must be obtained (Part No. AE4M280352).

Induction Hob (170i only)

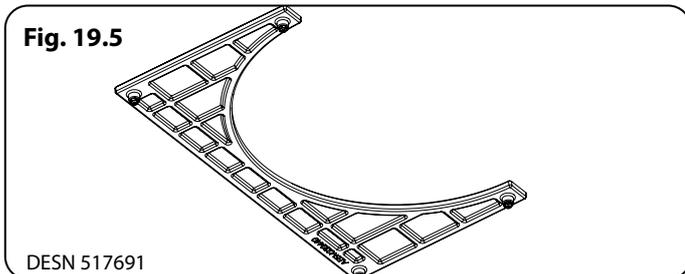
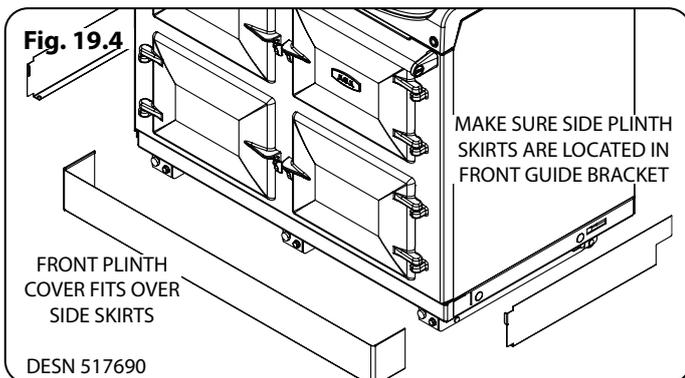
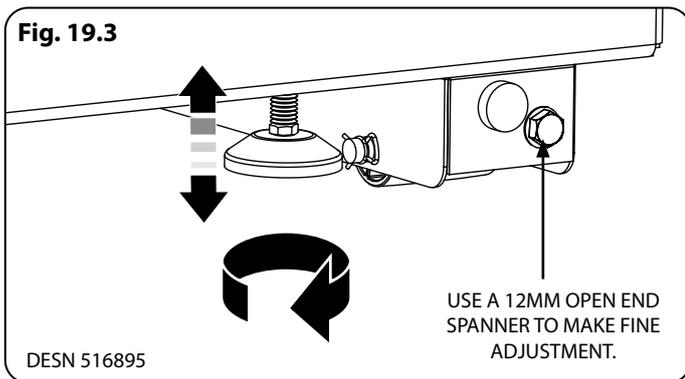
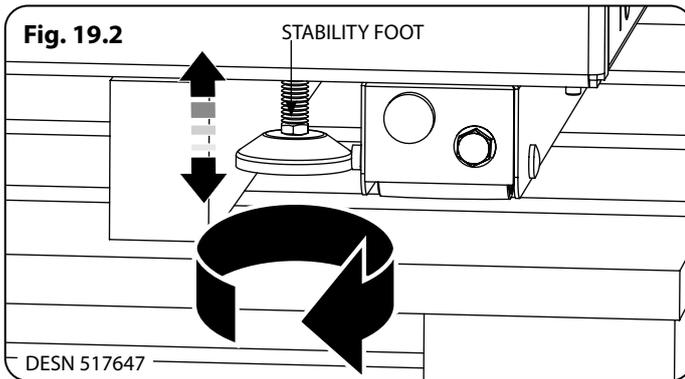
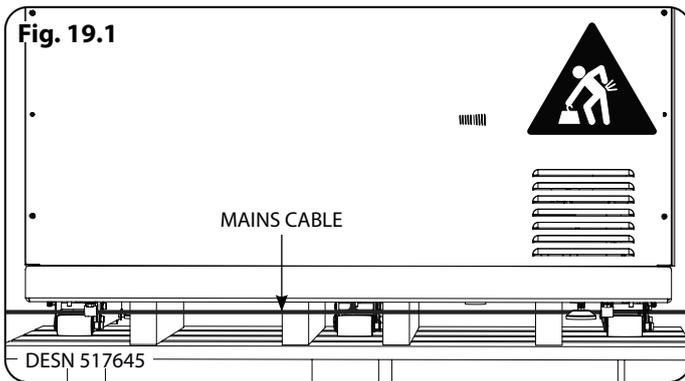
An additional, **separate single phase power supply** is required. 230V ~ 50Hz, 13amp fused three pin plug electrical supply.

For the fan oven (170,170i only)

An additional, **separate single phase power supply** is required. 230V ~ 50Hz, 13amp fused three pin plug electrical supply.



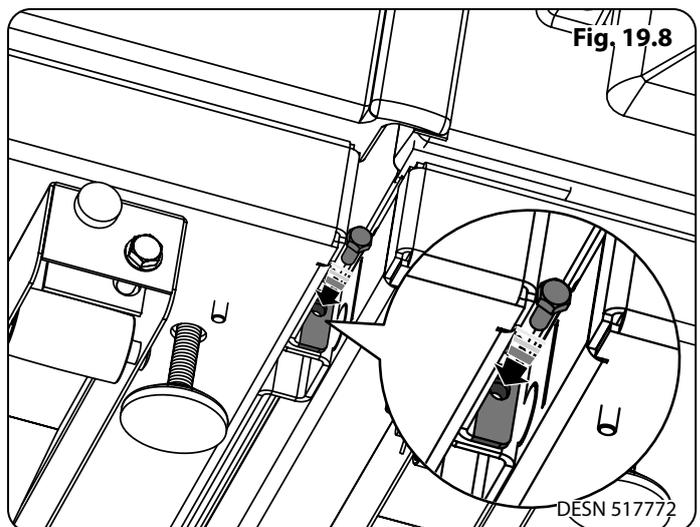
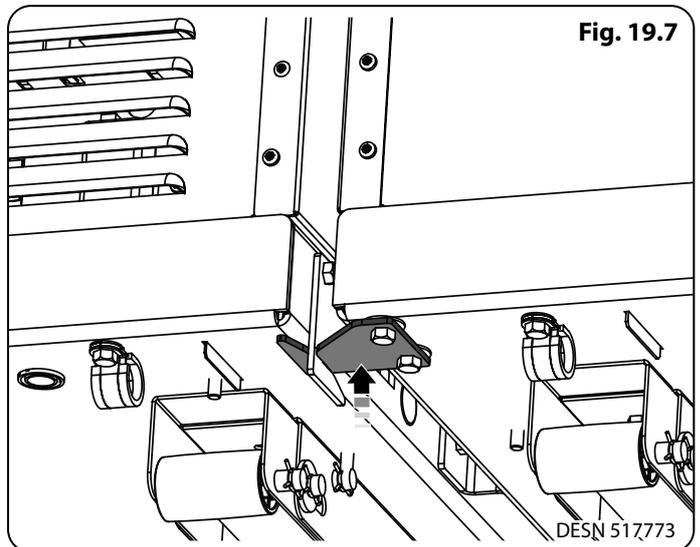
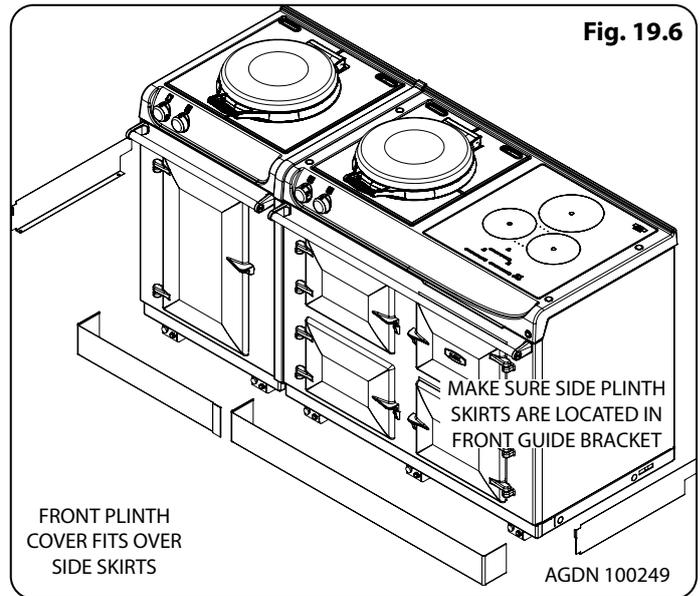
19. Installation and Levelling



1. **NOTE:** Care must be taken not to trap mains cables (**Fig. 19.1**).
2. When removing appliance from the pallet, the front stability feet can be raised with a spanner to allow appliance to be slid from transit pallet (**Fig. 19.2**).
3. Slide cooker off transit pallet.
4. Appliance can now be pushed back on its wheels into desired position. **NOTE:** Care must be taken not to trap mains cable.
5. **Levelling of appliance** - Use 12mm socket to adjust wheel mechanism for FINE adjustment on both sides at rear of the appliance (**Fig. 19.3**).
6. Using a 13mm open end spanner, feet can be adjusted at front to make **FINE** adjustments to the front of the appliance and to provide a brake for the wheels (**Fig. 19.3**).
7. Turning the bolt clockwise will lower the wheel thus increasing height of the cooker (**Fig. 19.3**).
8. Anti-clockwise lifts the wheels and lowers the cooker (**Fig. 19.3**).
9. Fit the magnetic plinth (**Fig. 19.4**) and sides.
10. **Resting Plate Adjustment** - Resting plates have adjuster screw feet for setting of height and to improve stability (**Fig. 19.5**).

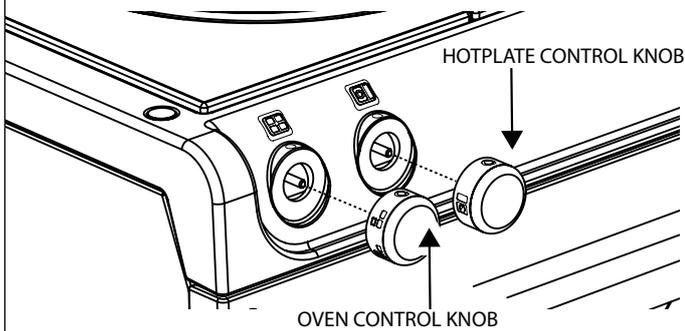
Installation and Levelling - Fan Oven

1. To install the conventional oven module, raise the top plate by undoing the 4 hob nuts.
2. Adjust the height to suit the main cooker.
3. Lock in at the rear (**Fig. 19.7**).
4. Fix with M6 bolt at front (**Fig. 19.8**).
5. Carefully refit top plate.
6. Fit plinth and handles.



20. Control knob and handrail connection

Fig. 20.1



DESN 517654

90, 90i

Control Knob Location 90, 90i

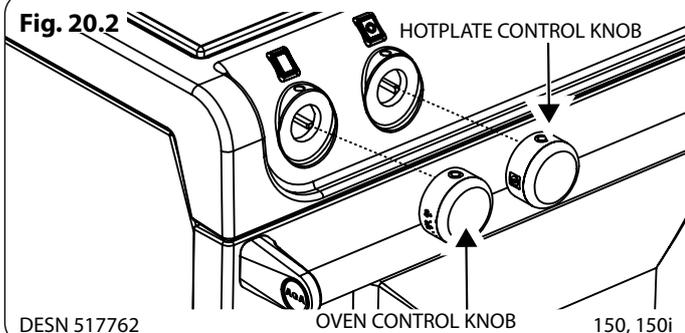
Ensure control knobs are located onto spindles correctly, as shown in (Fig. 20.1).

Control Knob Location - Conventional Oven 150, 150i (Fig. 20.2).

Handrail Location

Locate handrail onto spindle, lock into position with grub screws (located on the inside of the bracket) (Fig. 20.2).

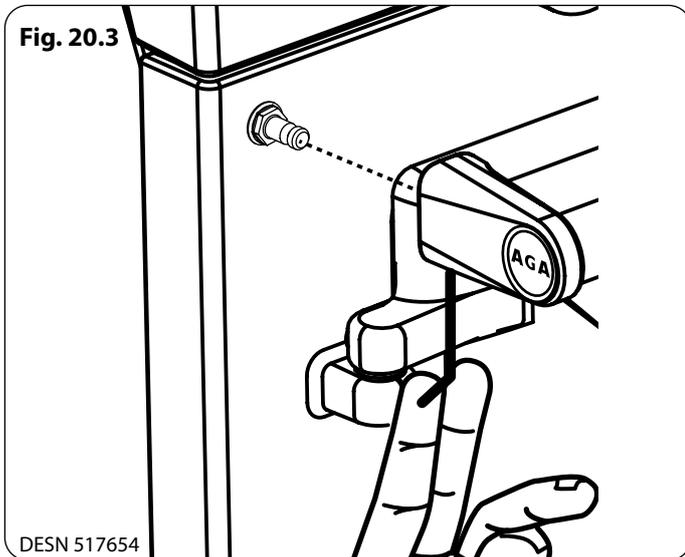
Fig. 20.2



DESN 517762

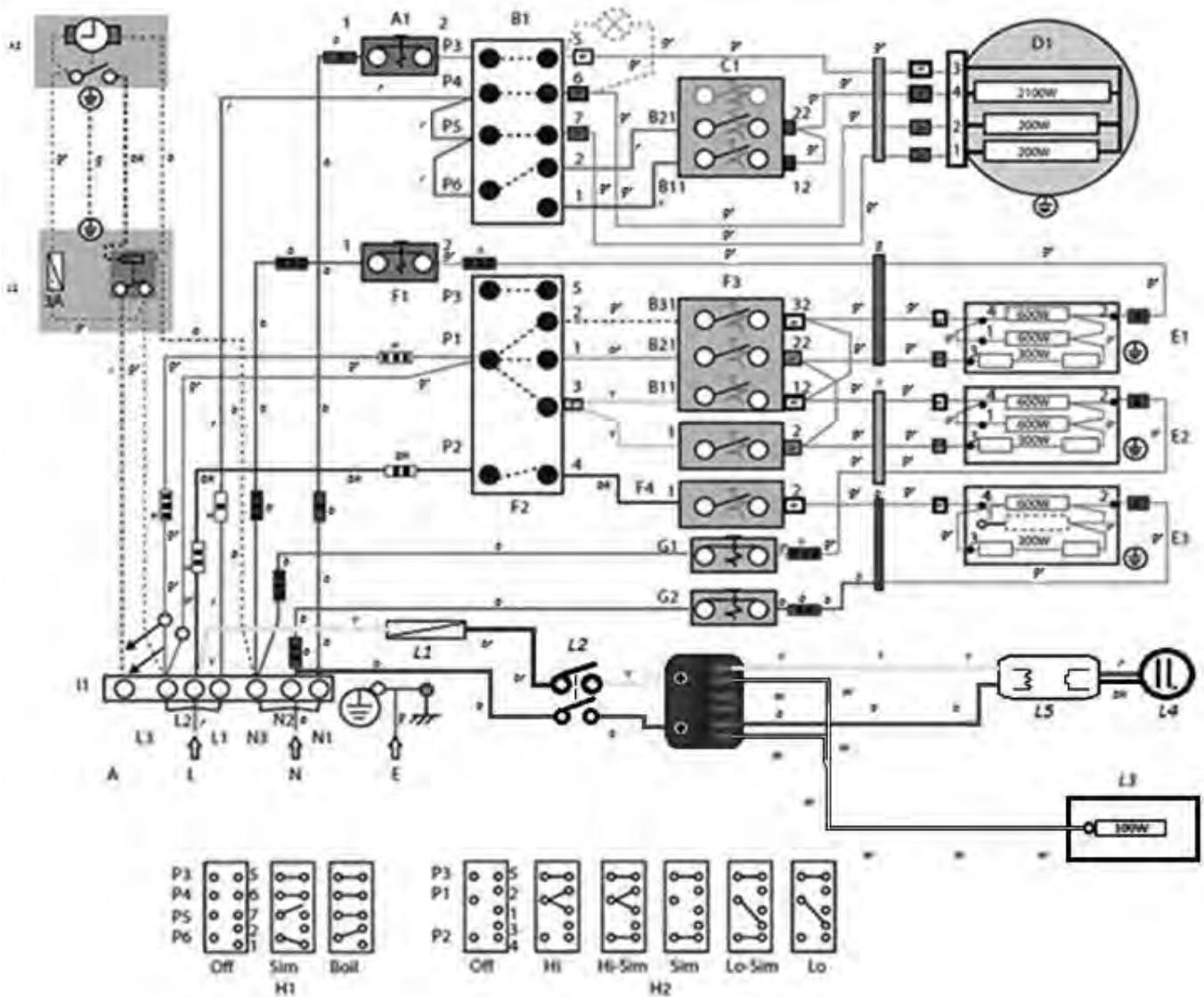
150, 150i

Fig. 20.3



DESN 517654

21. Circuit diagram 110, 110i

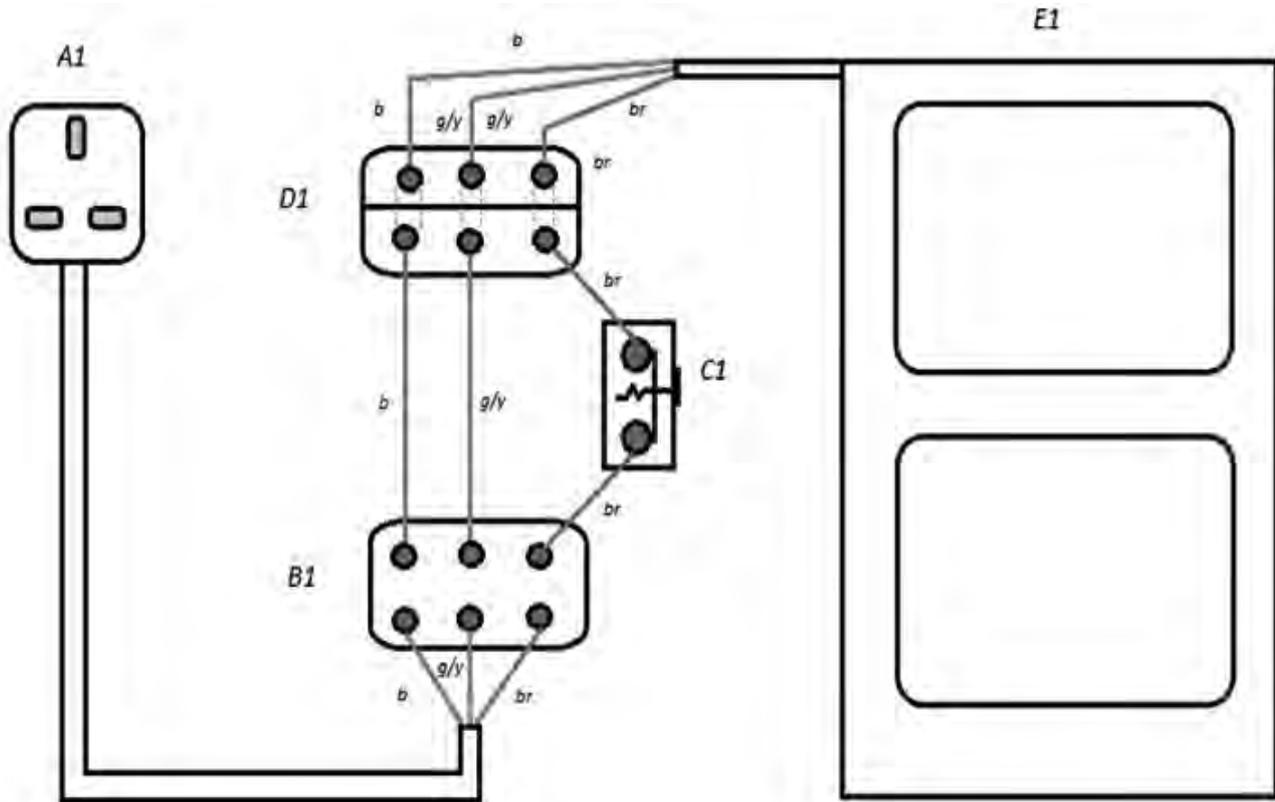


Code	Description
A1	Hotplate Overheat Thermostat
B1	Hotplate Selector Switch
C1	Hotplate Thermostat
D1	Hotplate Element
E1	Upper Top Element
E2	Upper Oven Base Element
E3	Lower Oven Base Element
F1	Upper Oven Overheat Thermostat
F2	Oven Selector Switch
F3	Upper Oven Thermostat
F4	Lower Oven Thermostat
G1	Upper Oven Overheat Switch

Code	Description
G2	Lower Oven Overheat Switch
H1	Hotplate Selector Settings
H2	Oven Selector Settings
I1	Mount Terminal Bracket
J1	Relay Box (optional timer)
K1	Upper Oven Timer (optional)
L1	Warming Oven 1A Fuse
L2	Warming Oven Switch
L3	Warming Oven Element
L4	Neon
L5	230v AC - 24v DC transformer power supply for neon

Code	Colour
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/ yellow
gr	Grey

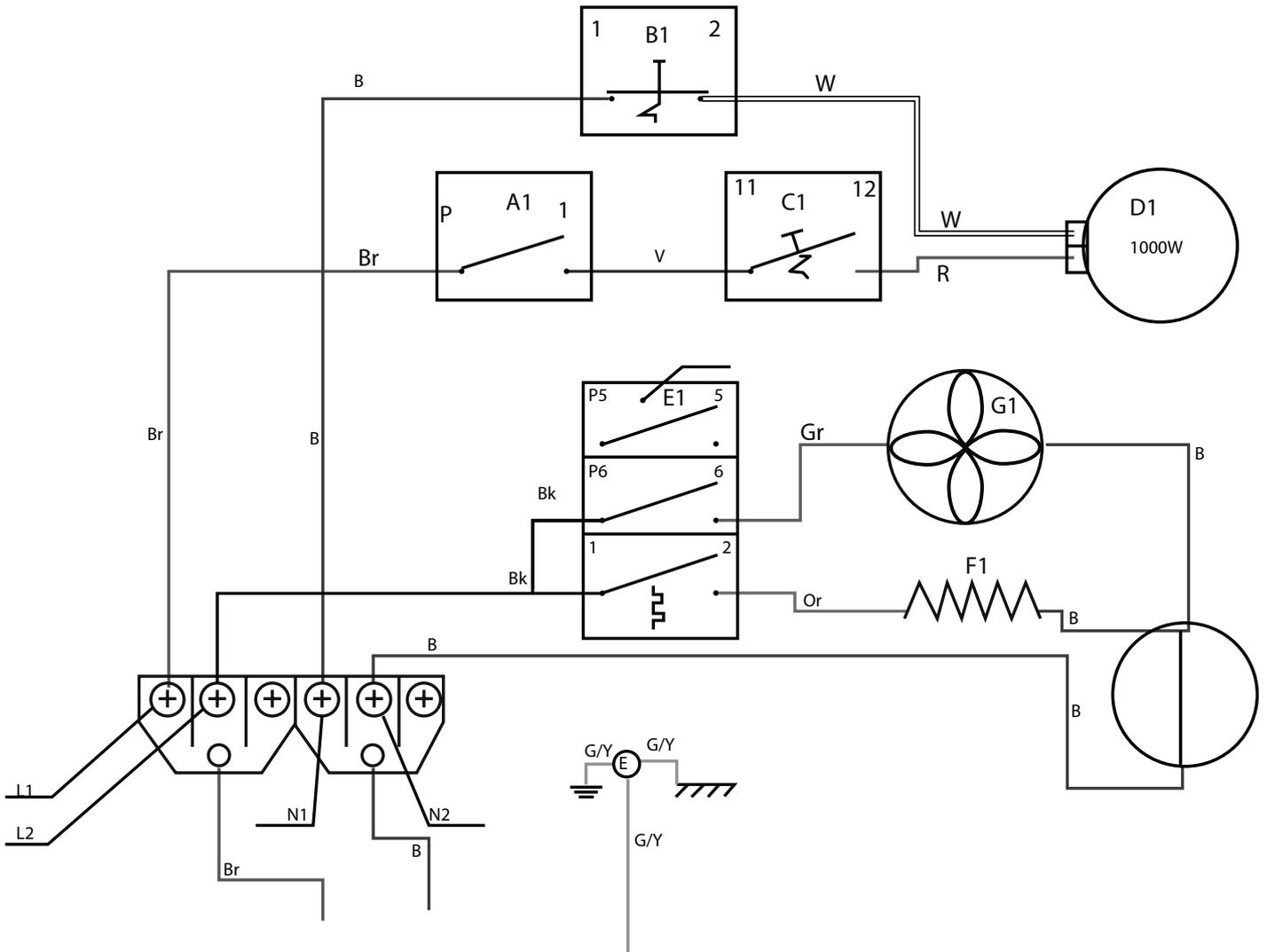
Induction Hob (110i and 170i only)



Code	Description
A1	13 A Mains Plug
B1	Terminal Strip
C1	Component Overheat Thermostat
D1	Plug And Socket Terminal Block
E1	Induction Unit

Code	Colour
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gr	Grey

Circuit Diagram Additional Fan Oven (170 and 170i)



Code	Description
A1	Hotplate Selector Switch
B1	Hotplate Overheat Stat
C1	Hotplate Thermostat
D1	Hotplate Element
E1	Oven Selector Switch
F1	Oven Element
G1	Oven Fan
H1	Oven Thermal Preset

Code	Colour
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gr	Grey

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

With AGA Rangemaster's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliances described and illustrated at any time.



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