



**GC 3
(THREE OVEN)**



*Users
Instructions
&
Cooking
Guide*

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE



03/06 EOP1 512428

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HEALTH & SAFETY

Consumer Protection

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

IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY

Any alteration that is not approved by Aga could invalidate the approval of the appliance, operation of the warranty and could also affect your statutory rights.

APPLIANCE

YOUNG CHILDREN SHOULD BE KEPT AWAY FROM THE APPLIANCE AS SURFACES CAN BECOME HOT TO THE TOUCH.

Deep Fat Frying

- IMPORTANT: Oil is a fire risk, do not leave pans containing oil unattended.
- In the event of a fire, cover the pan with a lid and turn OFF the appliance.

Smother the flames on the hob preferably with a fire blanket, rather than attempting to remove the pan to the outside.

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

- 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 oil or fat unattended during the heating or cooking period.
- Do not hang clothes over the left hand side of the Aga hand-rail, because the burner is behind the top left hand door, and requires an air intake to burn properly.

THE AGA COOKER

This appliance is a heat storage cooker with an automatic gas control, which will keep the temperature of the cooker constant when not in use and return it to the constant temperature after use.

The GC3 cooker has three ovens, namely, the Roasting Oven, Baking Oven and Simmering Oven. 'Grilling' and 'frying' can be done in the top and bottom positions in the Roasting Oven.

Your Aga is supplied with the following accessories:

- 1 Large roasting tin with grill rack
- 1 Half-size roasting tin with grill rack
- 3 Oven grid shelves
- 1 Plain shelf
- 1 Toaster
- 1 Aga book
- 1 Wire brush

In addition there is a guarantee registration card which should be completed and returned to Aga.

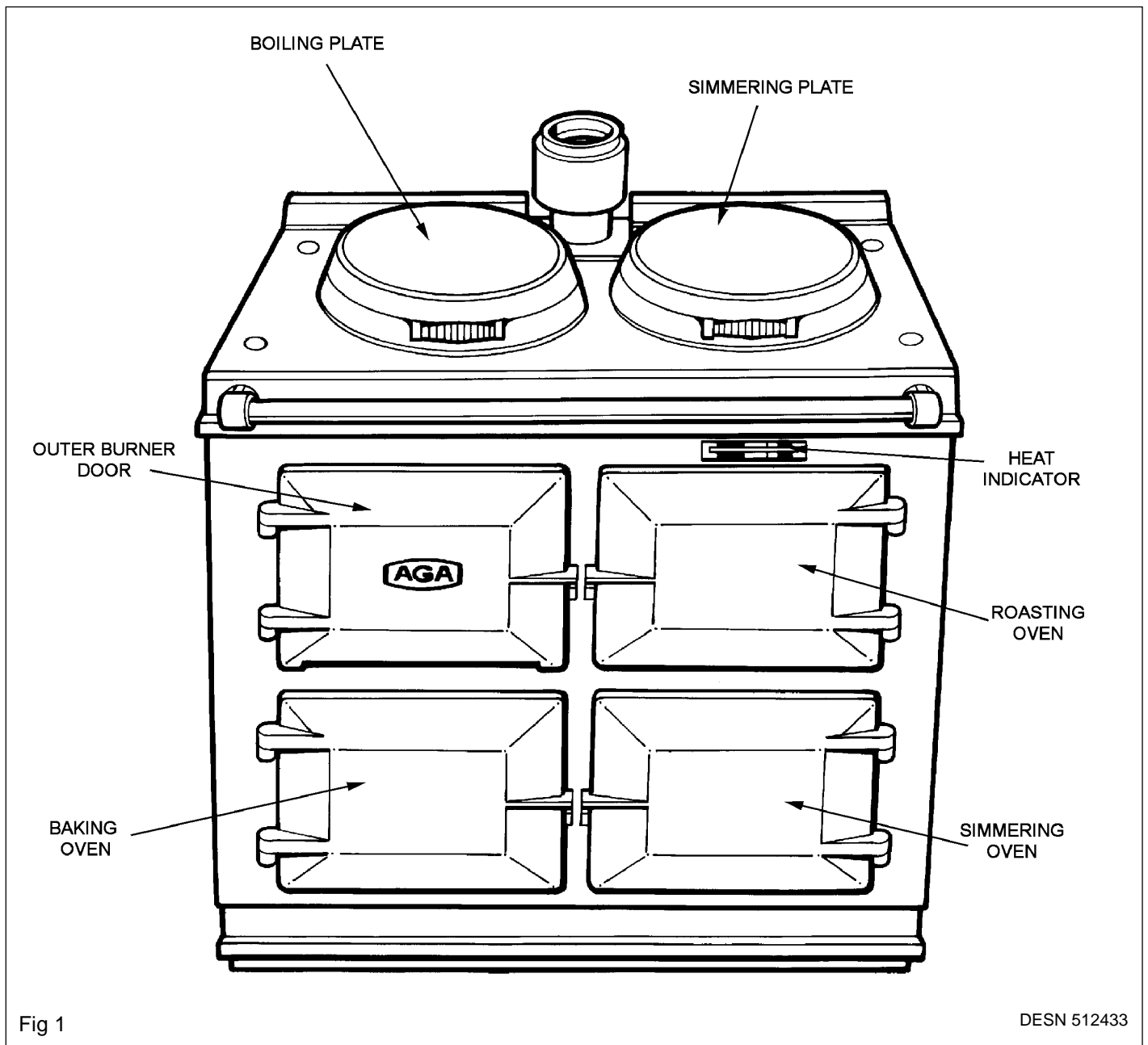



Fig 1

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TO LIGHT THE BURNER

SEE FIGS. 2 & 3.

CAUTION: BEFORE LIGHTING: ENSURE THAT THE GAS VALVE CONTROL KNOB (2) IS SET IN THE OFF POSITION.

1. Turn on gas supply to cooker and open gas cock **1** at the base of the gas valve.
2. Turn the gas valve control knob **2** anti-clockwise to the position () (see Fig. 3B). Press down firmly and hold the knob in this position while depressing the piezo ignitor **3** several times until the pilot has lit. This can be observed through the burner housing aperture.
3. When the pilot has lit continue to hold the gas valve control knob down for approx. 30 seconds. If it goes out, wait **three minutes** and repeat the procedure holding for a little longer.
4. With the pilot flame established, rotate the gas valve control knob **2** anti-clockwise to its low fire position (see Fig. 3C). Where upon the main burner will automatically light. Leave in the low fire position for at least 30 minutes.
5. After 30 minutes rotate the control knob further anti-clockwise to the mid-position of the green band for normal running (see Fig. 3D).

NOTE: AFTER SEVERAL HOURS THE HEAT INDICATOR SHOULD BE ON OR ABOUT THE BLACK LINE IN THE SILVER SECTION. IT MAY BE NECESSARY TO ADJUST THE CONTROL KNOB SLIGHTLY IN THE GREEN BAND TO ACHIEVE THIS.

When the cooker is lit from cold, moisture may form on the enamel which should be wiped off to prevent staining.

IF THE FLAME HAS EXTINGUISHED FOR WHATEVER REASON, WAIT THREE MINUTES (MINIMUM) BEFORE RE-LIGHTING.

NOTE: IF THE PILOT EXTINGUISHES

For safety purposes a flue safety device (**6**) is fitted.

This will only operate in adverse flue conditions, it should be checked and if necessary depressed. If this problem persists contact your local engineer to determine and rectify the cause.

TO EXTINGUISH THE BURNER

NOTE: REMEMBER TO NOTE THE SETTING OF THE GAS VALVE CONTROL KNOB 2 PRIOR TO EXTINGUISHING THE BURNER.

Turn the gas valve control knob clockwise to the off position (See Fig. 3A).

Frost Precautions

In the event of the cooker being switched **OFF** for long periods during very cold weather, the advice of the local gas region or Aga Specialist should be obtained.

BURNER CONTROLS

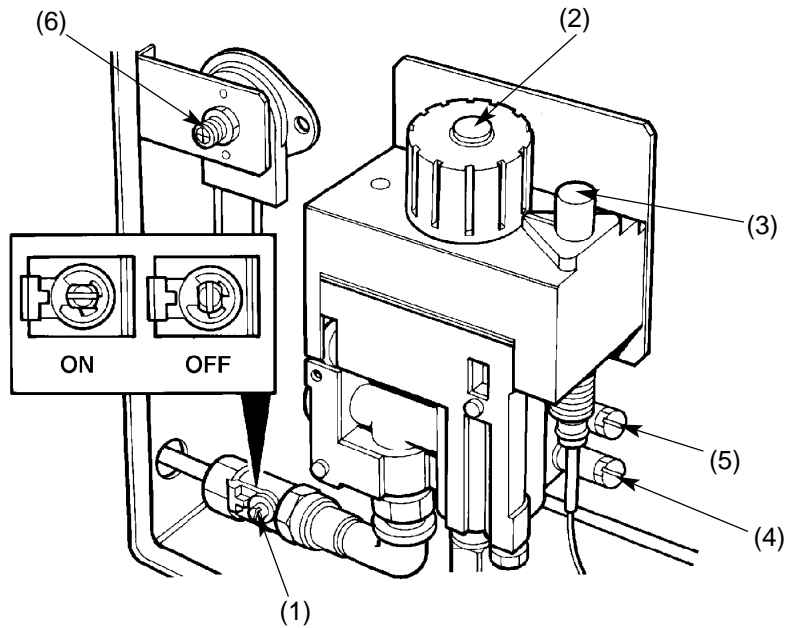


Fig. 2

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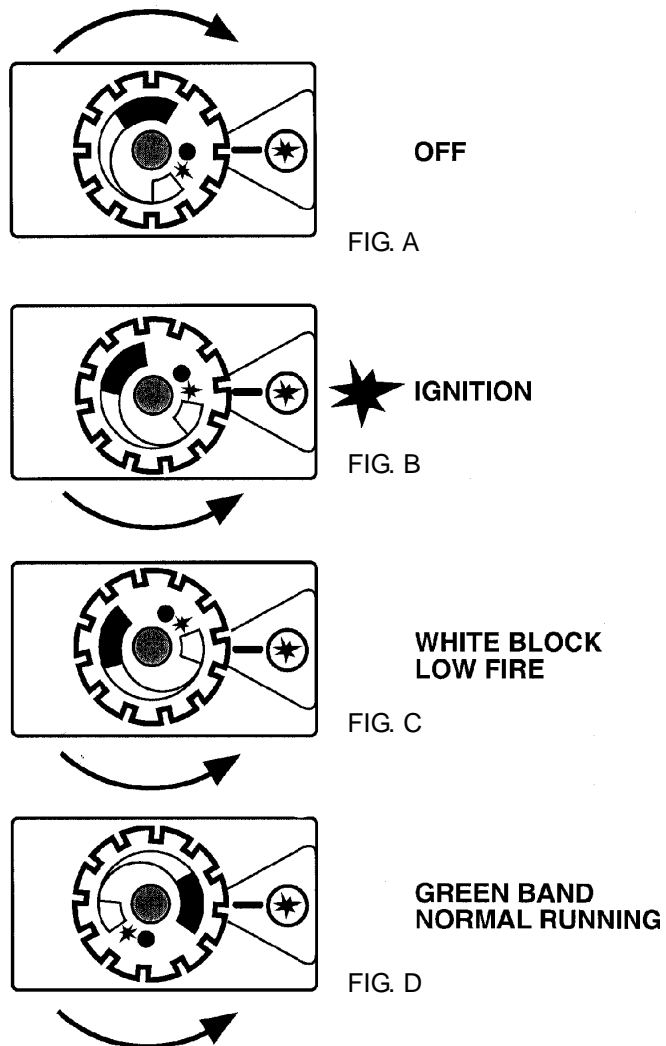


Fig. 3

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OPERATING THE AGA

The following points are intended to help during the change-over from your previous cooker to the Aga way of life. You will also find that the Aga Book and the Aga new user guide video provide a very useful introduction to the cooker.

After the Aga has been installed

When first lit, the Aga will emit an odour for a short while. Do not worry, this is simply due to protective oil burning off the hotplates. If you can wipe the inside of the hotplate whilst the Aga is heating up it will avoid a film of this oil being deposited on the inside of the lids. Also, condensation may occur on the top plate and front plate whilst the Aga is heating up. This should be wiped away as soon as possible.

The Heat Indicator

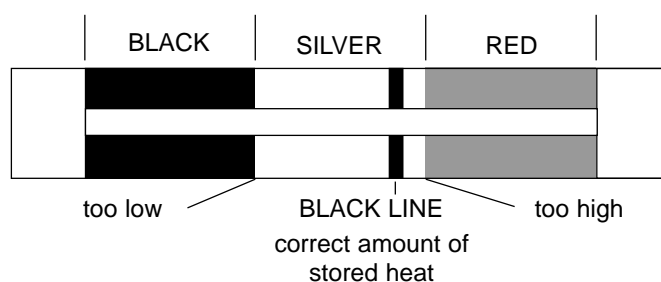


Fig. 4

The heat indicator is above the Roasting Oven door and has three sections - black, silver and red. When the indicator is on or around the black line in the silver section the cooker is at the correct working temperature. The purpose of the heat indicator is to show whether or not the cooker as a whole contains the full amount of stored heat and it should, therefore, only be referred to first thing in the morning or after a period of several hours during which no cooking has been done.

For most effective operation of the cooker the following points should be carefully observed:

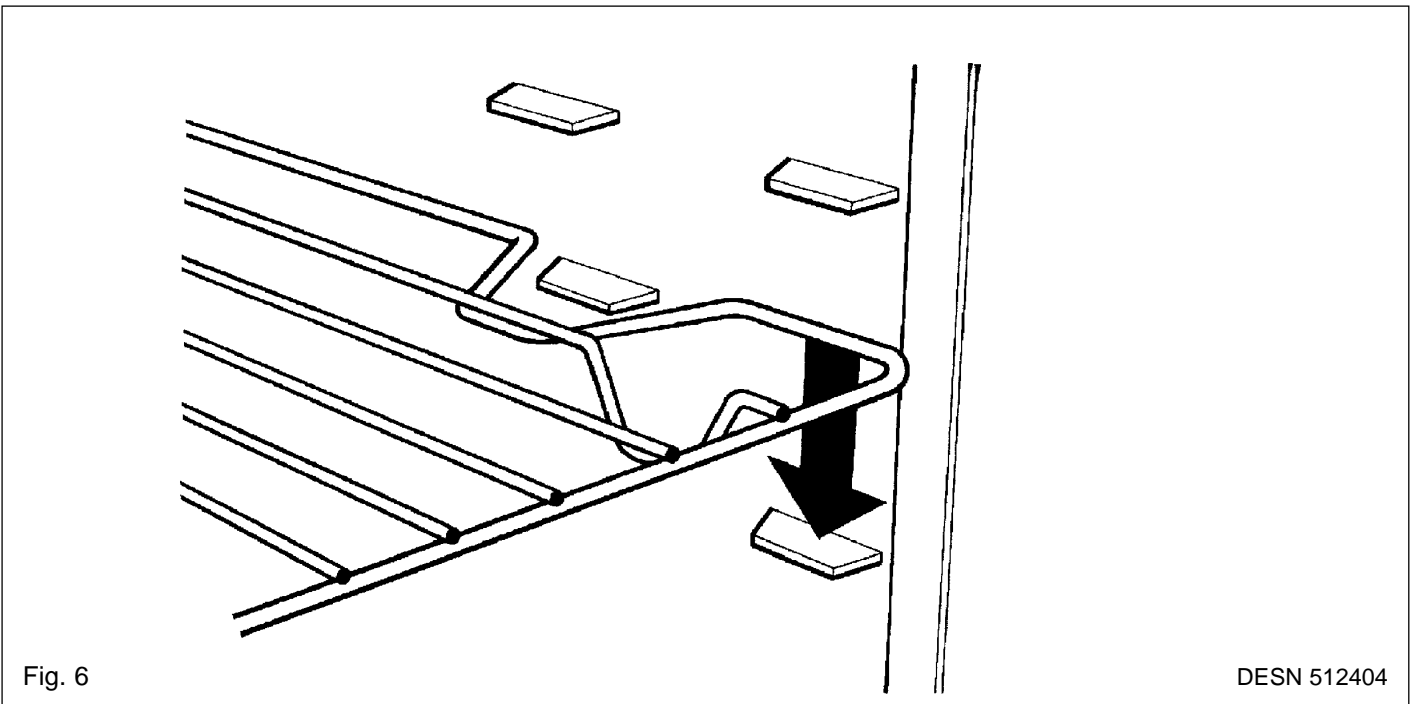
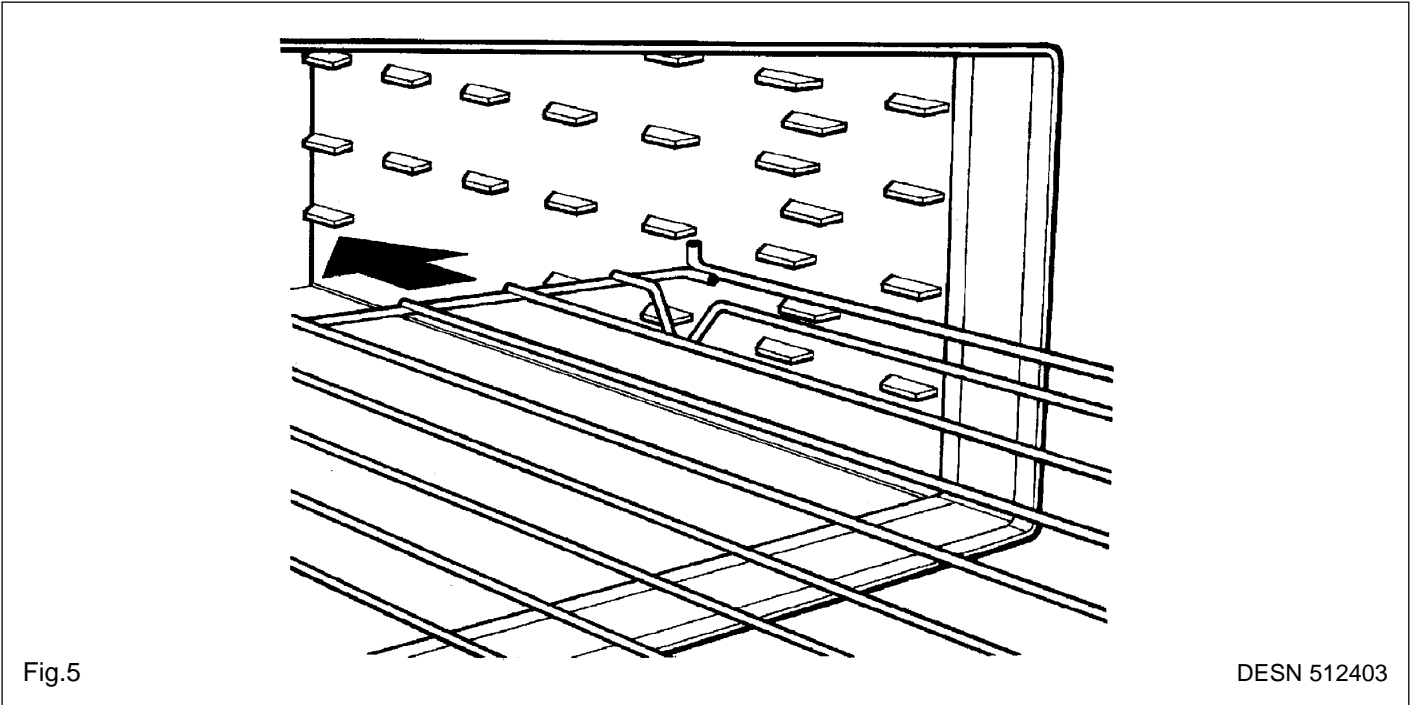
1. Close the insulating covers whenever the hotplates are not in use.
2. Clean the hotplates regularly with the wire brush.
3. Utensils with ground flat bases must be used to make perfect contact with the hotplates.
4. Have the cooker serviced at regular intervals by your Aga distributor.
5. Take care, when closing the oven doors, to lift them on to the catch.
6. Try to cook as much as possible in the ovens, so that heat is conserved and cooking smells and condensation are reduced.

The Roasting Oven can also be used for 'grilling' at the top and shallow 'frying' on the bottom. Do keep the insulated covers down when the hotplates are not in use so that the heat stored in the cooker is conserved.

- For optimum cooking performance, use the Aga utensils and cast iron cookware. They have thick ground bases which give the best contact with the hotplates.
- The Aga pans can be stacked in the Simmering Oven. This is especially useful for steaming vegetables and simmering sauces.
- Store the Plain Shelf out of the Aga. Use it cold, in the Roasting Oven to deflect the heat from the top of the oven, thus creating a more moderate oven temperature. It can also be used as a baking sheet.
- A guide to Aga cooking is given on page 10. Ask your Aga distributor for an invitation to an Aga demonstration.

FITTING OF OVEN SHELVES

If this is the first time you have used this type of oven shelf, go through the procedure of changing the oven shelf with the aid of Figs. 5 to 8.



REMOVAL OF OVEN SHELVES

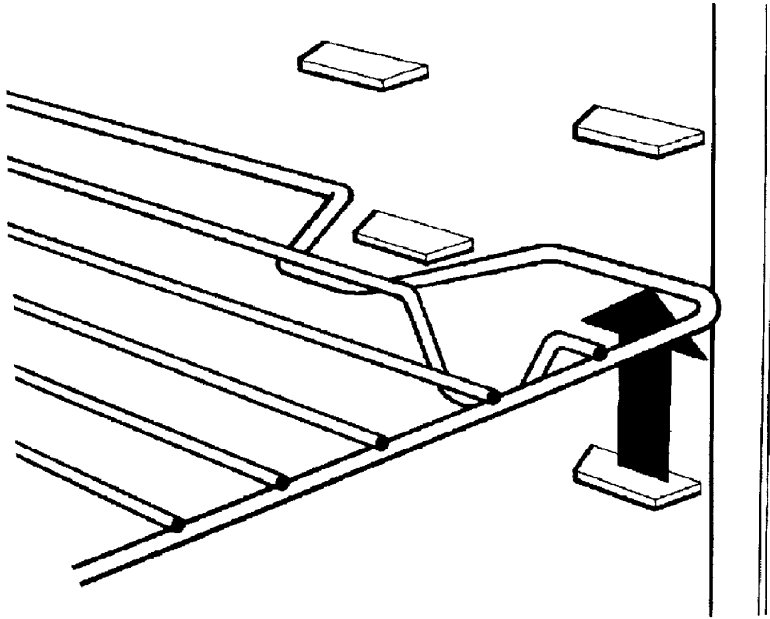


Fig. 7

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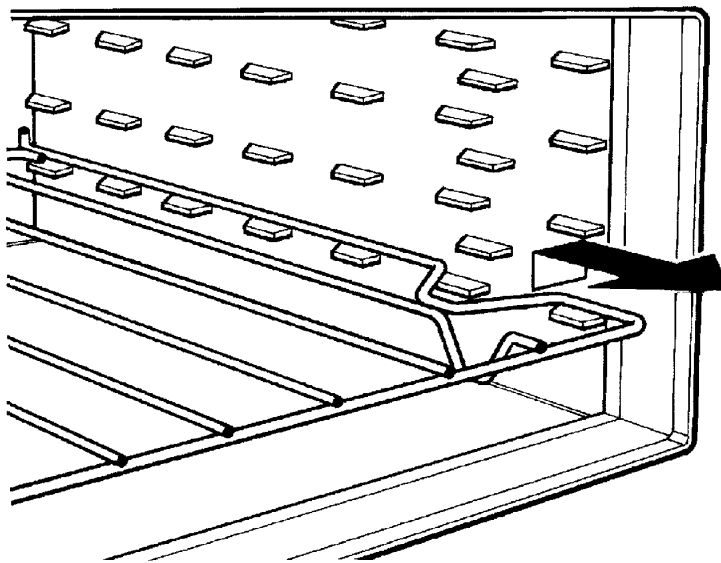


Fig. 8

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OVEN THERMOSTAT CONTROL

When the cooker is in use the gas control knob should be set to the mid-position of the green band (See Fig. 3D) with the indicator on or about the black line in the silver section of the heat indicator. It may be necessary to adjust the control knob slightly within the green band to achieve this.

GUIDE TO AGA COOKING

OVEN TEMPERATURE	AGA OVENS
HIGH	ROASTING OVEN
GRILLING SCONES PASTRIES BREAD YORKSHIRE PUDDING ROASTS SHALLOW FRYING	Top - grilling 2nd runner - scones, small pastries; 3rd runner - bread rolls, yorkshire pudding; 4th runner - roasts, poultry, small cakes in cases in the large meat tin. Grid shelf on oven floor - loaves. Oven floor - shallow frying, quiche.
MODERATE	BAKING OVEN
CAKES BISCUITS FISH SOUFFLÉS SHORTBREAD CHEESECAKES	Towards top - whisked sponges, some biscuits, small cakes Middle - fish, soufflés. Grid shelf on oven floor - Victoria sandwiches, shortbread and cheesecake
LOW	SIMMERING OVEN
CASSEROLES STOCK MILK PUDDINGS MERINGUES RICH FRUIT CAKE	For casseroles, stock, milk puddings, bring to heat elsewhere on the Aga then transfer to Simmering Oven. (One exception is meringues). Rich fruit cakes can be cooked for a long time here

BAKING OVEN

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

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

1. When placing the food in the Baking Oven, ensure that the cold Plain Shelf is set directly above the dish, for the whole of the cooking time.
2. In addition it may be necessary to lower the shelf position.
3. When baking food, such as very rich fruit cakes, which require a long period of cooking time, place the cake on the grid shelf of the oven with the cold plain shelf set directly above, for 3/4 hour approximately. Move the plain shelf to the middle of the Simmering Oven. Transfer the cake to this shelf and bake until cooked through.
4. Alternatively, allow the Baking Oven to cool for approximately 4 hours before using.

NOTE: A loose perforated metal plate is positioned in the top of the Baking Oven in order to optimise cooking performance. It must remain in place at all times while the cooker is in operation.

CLEANING AND CARING

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

DO NOT USE A STEAMER CLEANER TO CLEAN THIS COOKER.

DO NOT USE ABRASIVE PADS OR OVEN CLEANERS.

Top Plate and Front Plate

The easiest way to clean the Aga top plate and front plate is to mop up spills as soon as they happen. Baked-on food is more difficult to clean but can usually be removed with proprietary vitreous enamel cleaners or mild cream cleaners using a damp cloth, or, if necessary a nylon scouring pad. If milk or fruit juice or anything containing acid, is spilt on the Aga, wipe it up immediately. Also clean off any condensation streaks on the front plate around the oven doors or the vitreous enamel may be permanently discoloured.

All that is usually needed to keep the vitreous enamel surfaces of your Aga bright and clean is a daily rub over with a damp soapy cloth followed immediately with a clean, dry cloth to avoid streaks.

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

Insulating Covers and Oven Doors

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

Open the covers and lift off the oven doors to allow them to cool a little before cleaning. Do not, however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.

Refer also to the Cleaning Section in the Aga Book.

Ovens and Hotplates

The cast iron ovens help to keep themselves clean, they merely need to be brushed out occasionally with a long handled stiff brush.

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

Roasting Tins

The roasting tins should be cleaned in hot, soapy water, soaking if necessary. A nylon scouring pad can also be used. **DO NOT** use caustic cleaners.

DO NOT USE ANY OVEN CLEANERS.

Important: Aga recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.

But they are unsuitable for use on: chrome and stainless steel components, including the insulating covers, hand-rails and their brackets.

The insulating covers should be cleaned regularly with a NON-ABRASIVE mild detergent, applied with a soft (coarse free) cloth and lightly polished up afterwards with a soft (coarse free) duster or tissue, to bring it back to its original lustre.

SERVICING

- In the event of your appliance requiring maintenance, please contact Aga Service or your local authorised distributor/stockist.
- Your cooker must only be serviced by a qualified engineer, from an authorised Aga Specialist.
- Do not alter or modify the cooker.
- Only the spares specified by the manufacturer, are to be fitted.

For continued efficient and safe operation of this part of the appliance, it is important that servicing is carried out at regular intervals as recommended by your Aga distributor or local gas region, once every 12 months. The cooker should be turned OFF by the user the night preceding the day of servicing so that the appliance will have cooled down by the following morning.

A HOT APPLIANCE CANNOT BE SERVICED.

For further advice or information contact your
local Aga Specialist

With Aga'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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