GC3 (THREE OVEN) WITH AIMS

Installation Instructions

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 INSTALLING THIS APPLIANCE

CE **For use in GB and IE**

03/10 EINS 515932

CONTENTS

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.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

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 affect your statutory rights.

Important

This appliance may contain some of the materials that are indicated. 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.

Firebricks, Fuel beds, Artificial Fuels - when handling use disposable gloves.

Fire Cement - when handling use disposable gloves.

Glues and Sealants - exercise caution - if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre, Kerosene Oil - may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling and 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.

INSTALLATION

With specific exceptions, the installing of any type of AGA cooker is subject to the respective directions contained in current issue of The Building Regulations. In addition, Planning Permission may need to be obtained, which should be applied for separately. The complete range of AGA cookers are suitable for Natural or Propane gases only and cannot be used on any other gas. (**IMPORTANT: See data plate which is situated on burner housing panel behind top left door)**.

The complete cooker is floor-mounted and the space in which the appliance is to be fitted must have the following minimum dimensions:-
A minimum clearance of 60mm is required above the raised insulating cover handle.

Side Clearances: A 3mm gap is required each side between the cooker top plate and adjoining work surfaces that maybe fitted, this is to allow for the safe removal of the top plate should this be required at a later date.
Where cookers are fitted against side walls a clearance of 116mm is required at the right hand side for oven doors access. (A further 116mm is necessary if a left hand side gas connection is required).
If the AGA is to be installed in a brick recess, then the minimum clearance should be increased by at least 10mm on either side, to allow for the walls not being square and also for the natural dimensional variations found in the castings.
In addition a minimum clearance of 1000mm must be available at the front of the cooker to enable the cooker to be serviced.

The initial length of flue pipe from the appliance flue socket should be vertical for at least 600mm. In any event the minimum flue length must not be less than 3m.
Flue pipes and fittings must not be closer than 25mm to combustible materials and where passing through a combustible partition such as a ceiling or roof, must be enclosed in a non-combustible sleeve providing a connector space of at least 25mm.
Spaces around flue pipes and passing through walls or floors should be sealed against the passage of smoke and flame.

NOTE: AGA GAS FIRED COOKERS ARE DELIVERED EX-WORKS UNASSEMBLED. ASSEMBLY IS UNDERTAKEN ON SITE BY THE AUTHORISED AGA DISTRIBUTOR.

Cooker Base or Hearth
It is essential that the base or hearth on which the cooker stands should be level and be capable of supporting the total weight of the cooker.
Model GC3 - 477 Kg

The top of the hearth must be of non-combustible material thickness of 12mm.
The wall behind the cooker must be of non-combustible material for a minimum thickness of 25mm.

Tiling
When the cooker is to stand in a recess, or against a wall which is to be tiled, in no circumstances should the tiles overlap the cooker top plate.

Installation Requirements
The installation of the cooker must be in accordance with the relevant requirements of the Gas Safety Regulations, Building Regulations and the bylaws of the local Water Undertaking.
It should be in accordance also with any relevant requirements of the Gas Region and Local Authority.

In your own interest, and that of safety to comply with the law, all gas appliances should be installed by a competent person, in accordance with the relative regulations. Failure to install appliances correctly could lead to prosecution.
On completion, test the gas installation for soundness.

LOCATION

The location chosen for the appliance must permit the provision of a satisfactory flue and an adequate air supply. The location must also provide adequate space for servicing and air circulation around the cooker.

TECHNICAL DATA - AGA GC3

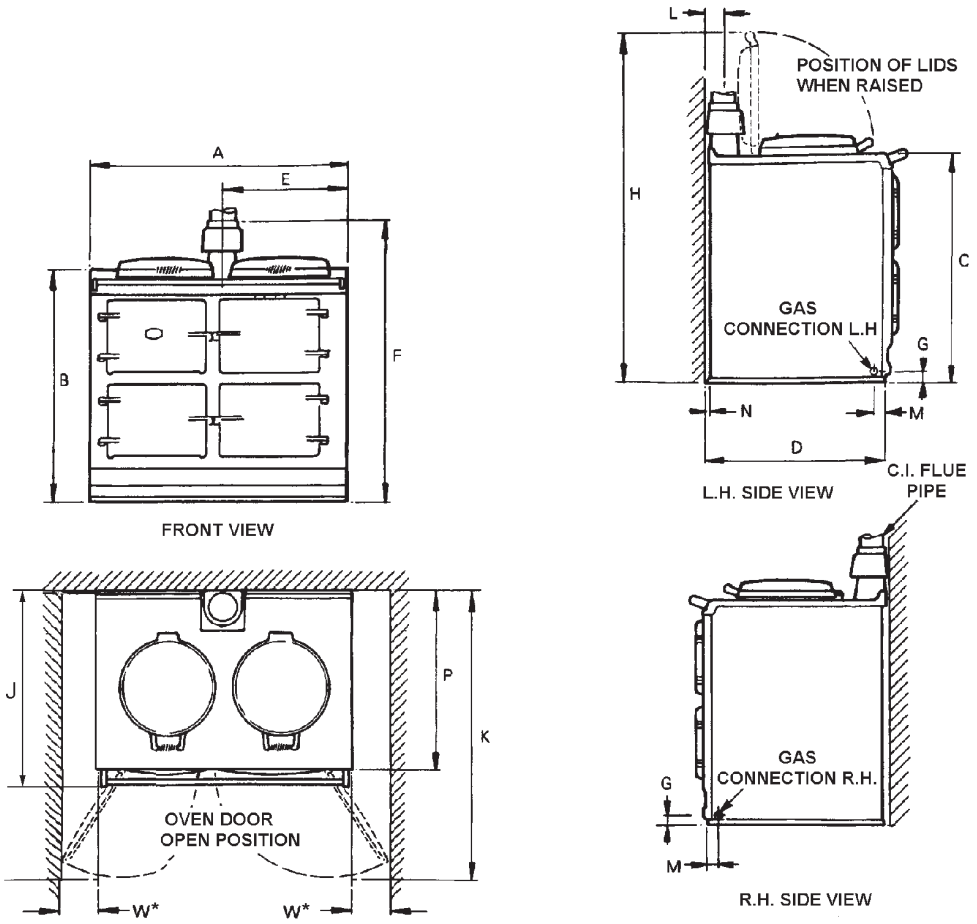


Fig. 1

DESN 512841 B

	A	B	C	D	E	F	G	H	J	K	L	M	N	P	W
mm	987	889	851	679	467	1035	41	1330	756	1125	73	39	3	698	116

PLEASE NOTE: SIDE CLEARANCE W IS ALSO REQUIRED ON THE LH SIDE FOR THE BAKING OVEN DOOR.

COOKER DIMENSIONS

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

GAS CONNECTION GC3 ONLY

1/4" BSP supply pipe, with 1/4" BSP to 15mm fitting provided.

GAS CONNECTION GC3M WITH MODULE (IF FITTED).

See Fig. 1A, (page 6) and refer to Module Installation Instructions.

TECHNICAL DATA - 3 OVEN AGA WITH MODULE (GC3M)

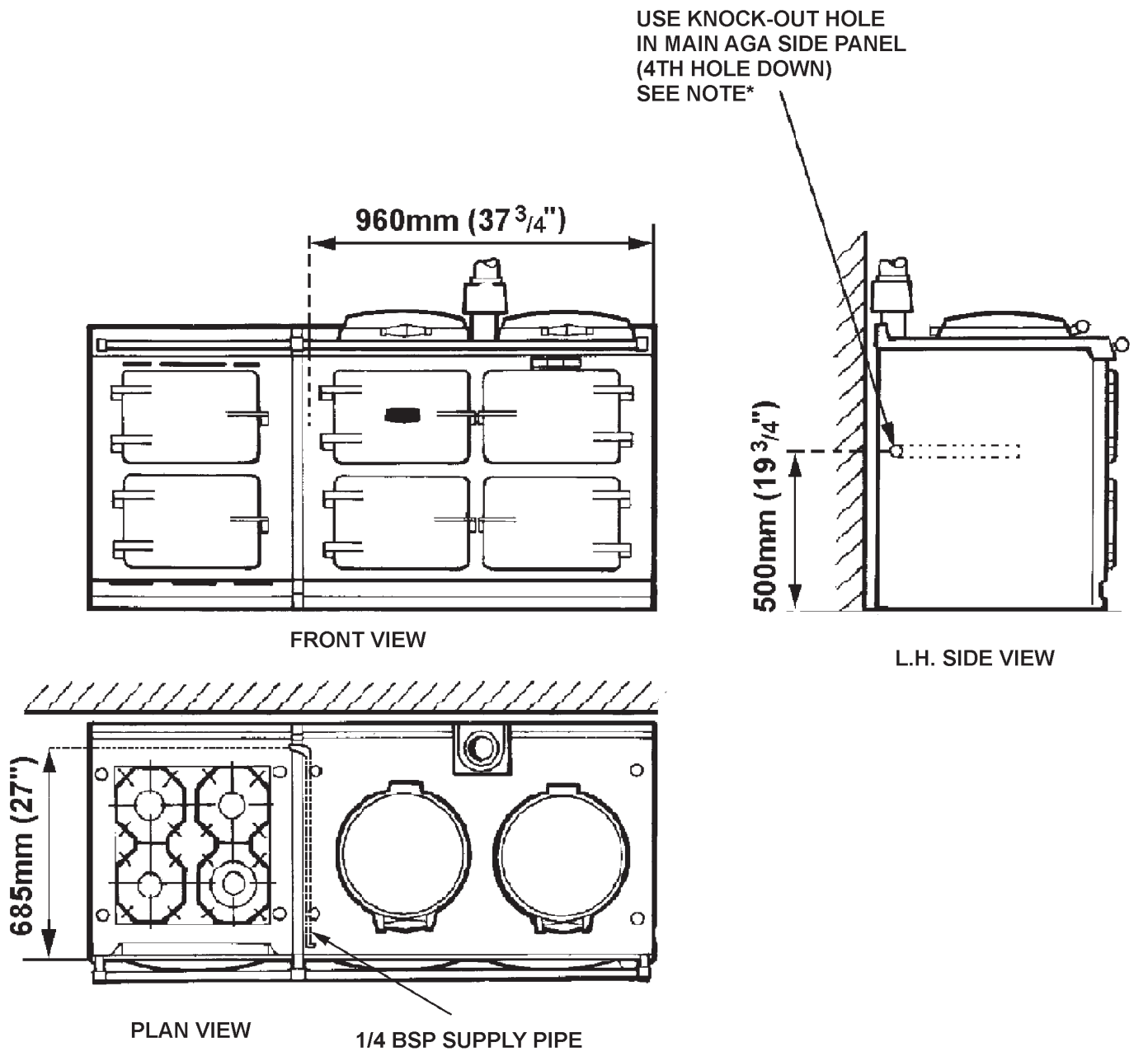


Fig. 1A - Gas Supply Connections (Approximate Positions)

DESN 512449

NOTE: 1/4” BSP to 15mm fitting provided.

TECHNICAL DATA (CONTINUED)

AGA GC3 COOKER (AIMS)	
NATURAL G20	
MAXIMUM HEAT INPUT	4.4 kW
Thermostat Bypass Size	110
Main Burner Injector	400
Pilot Injector	7218
Inlet Pressure (EU COUNTRIES ONLY)	20mbar
Burner Pressure	10 mbar (4” w.g.)
PROPANE G31	
MAXIMUM HEAT INPUT	5kW (357g/h)
Thermostat Bypass Size	65
Main Burner Injector	170
Pilot Injector	4209
Inlet Pressure (EU COUNTRIES ONLY)	37mbar
Burner Pressure	25mbar (10” w.g.)
ELECTRICAL SUPPLY: 230V 50Hz 3A FUSED	

FLUE SYSTEM

The following notes are intended to give general guidance:-

The initial length of flue pipe from the appliance flue socket should be vertical for at least 600mm.

In any event, the minimum flue length must not be less than 3m.
The cross-sectional area of the flue serving the cooker must not be less than the area of the flue outlet of the cooker.
If the flue pipe is to be used then, it must not be less than 100mm internal diameter.
Flue pipes and fittings should be constructed from one of the following materials:-

a) Cement
b) Aluminium or Stainless Steel
c) Cast iron or mild steel, acid resistant vitreous enamel lined

If a chimney is to be used it preferably should be one that is composed of or lined with non-combustible porous acid resistant material. (Chimneys lined with salt glazed earthenware pipes are acceptable if pipes comply with the regulations in force). A flue pipe constructed from one of the materials in (a) to (c) above, should form the initial connection to lined chimneys. Where a chimney is to be used which is not composed of or lined with a non-porous acid resistant material it should be lined with a stainless steel flexible flue liner. The internal diameter of the liner must not be less than 100mm. A flue pipe which is constructed from of the materials in (a) to (c) above should form the connection between the draught diverter and flue liner.
Before connecting the appliance to or inserting a liner into, a flue that has been previously used, the flue must be thoroughly swept clean of any soot and loose material. If a baffle is fitted in the flue it must be removed before connecting the appliance to, or inserting a liner into the flue. The point of termination must not be within 600mm of an openable window, air vent or any other ventilation opening.

INSTALLATION PIPES

Installation pipes should be fitted in accordance with current Gas Regulations. Pipework from the meter to the cooker must be of adequate size, cooker connection size of 15mm Dia. On completion test the gas installation for soundness and purge in accordance with the regulations in force.

AIR SUPPLY

Kitchen or Internal Space Air Supply
Where the appliance is to be installed in a kitchen or internal space, it does not require the kitchen or internal space containing it to have a permanent air vent.

BAKING OVEN BAFFLE PLATE

A metal plate (with square holes) which is provided in the Aga pack **MUST** be positioned on the top runners of the Baking Oven. Slide the plate in fully, until it makes contact with the back of the oven.

This baffle is a permanent part of the Baking Oven, to regulate the oven temperature.

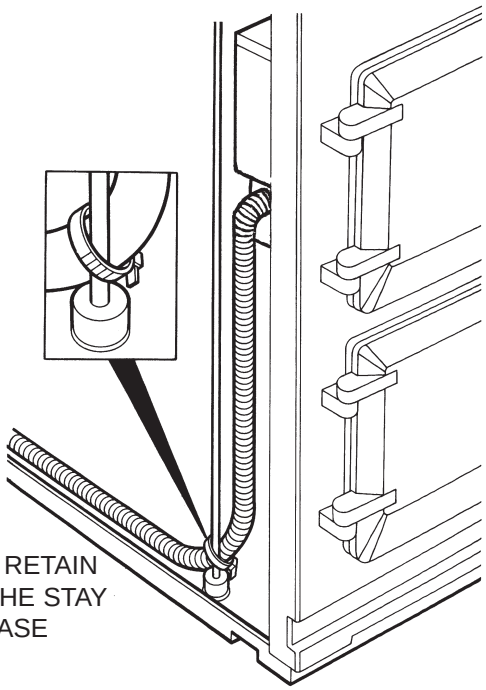
ELECTRICAL

See Wiring Diagram, Fig. 3

A 3 Amp 230V-50Hz fused electrical supply is required adjacent to the appliance. External wiring to the fan unit must be installed using a 3-core heat resistant silicone sheathed cable and in accordance with the current Wiring Regulations and any local regulations which apply.

The wiring should be completed as indicated:
The method of connection to the mains electricity supply must facilitate complete electrical isolation of the appliance, preferably by the use of an unswitched shuttered socket outlet in conjunction with a fused three pin plug. Alternatively, a fused double pole switch, having a contact separation of at least 3mm in both poles serving only the appliance may be used.

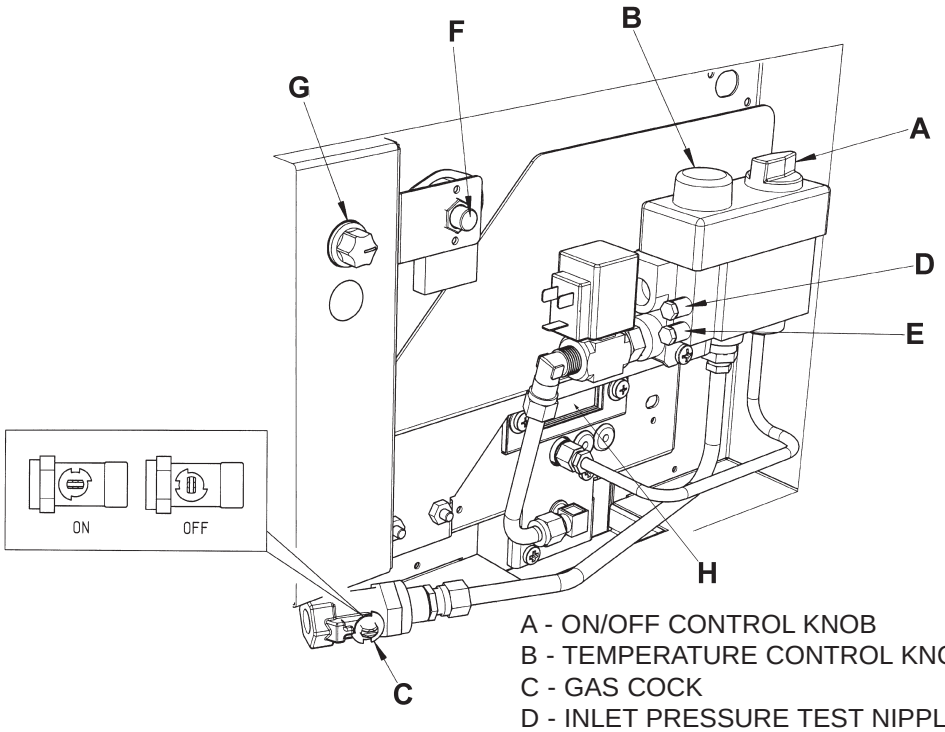
NOTE: Use the flexible metal conduit (provided) as a guide tube to route the mains supply cable through the appliance. Attach one end of tubing to the hole in the burner housing and the other end to a knock-out in either side panel, or back panel. Use appropriate fittings, also provided.



FIT CABLE TIE TO RETAIN GUIDE TUBE TO THE STAY ROD NEAR THE BASE

Fig. 1B DESN 515502

BURNER ASSEMBLY - AIMS CONTROL



A - ON/OFF CONTROL KNOB
B - TEMPERATURE CONTROL KNOB
C - GAS COCK
D - INLET PRESSURE TEST NIPPLE
E - BURNER PRESSURE TEST NIPPLE
F - FLUE SAFETY DEVICE
G - AIMS CONTROL KNOB
H - VIEWING WINDOW

Fig. 2 DESN 515489

WIRING DIAGRAM

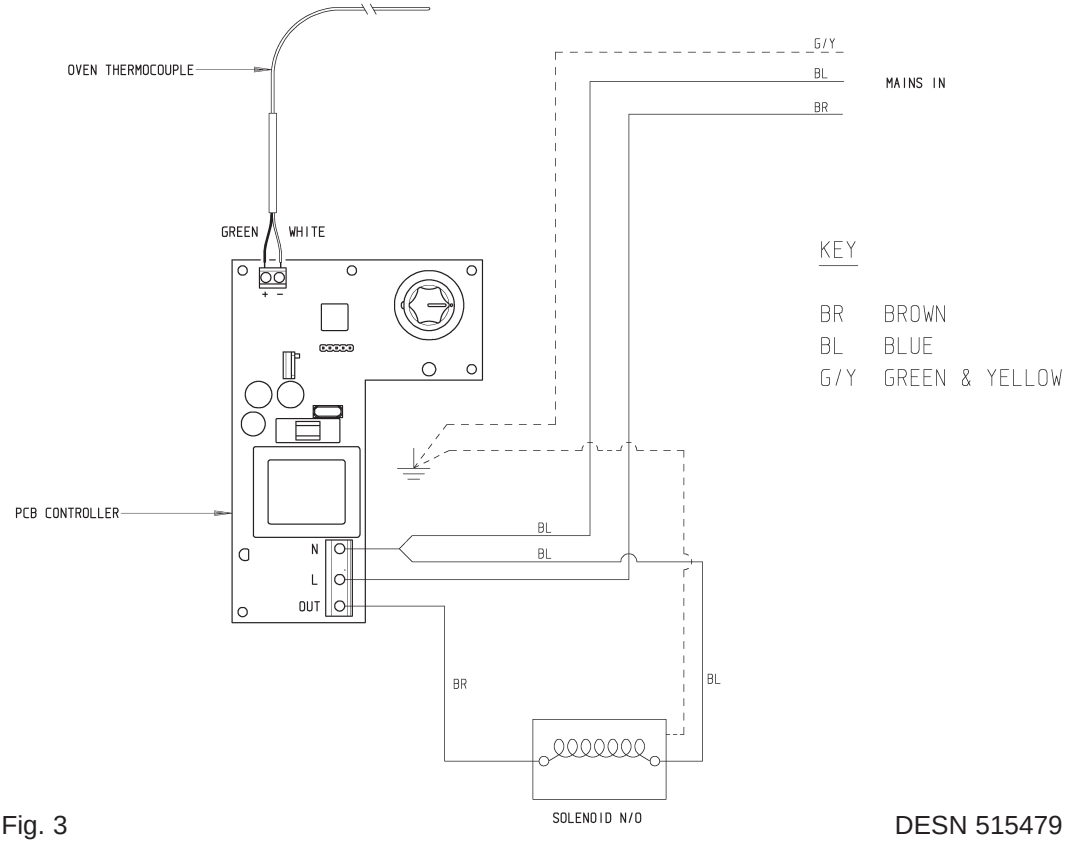


Fig. 3 DESN 515479

ASSEMBLY OF BURNER - AIMS CONTROLS

SEE FIG. 2

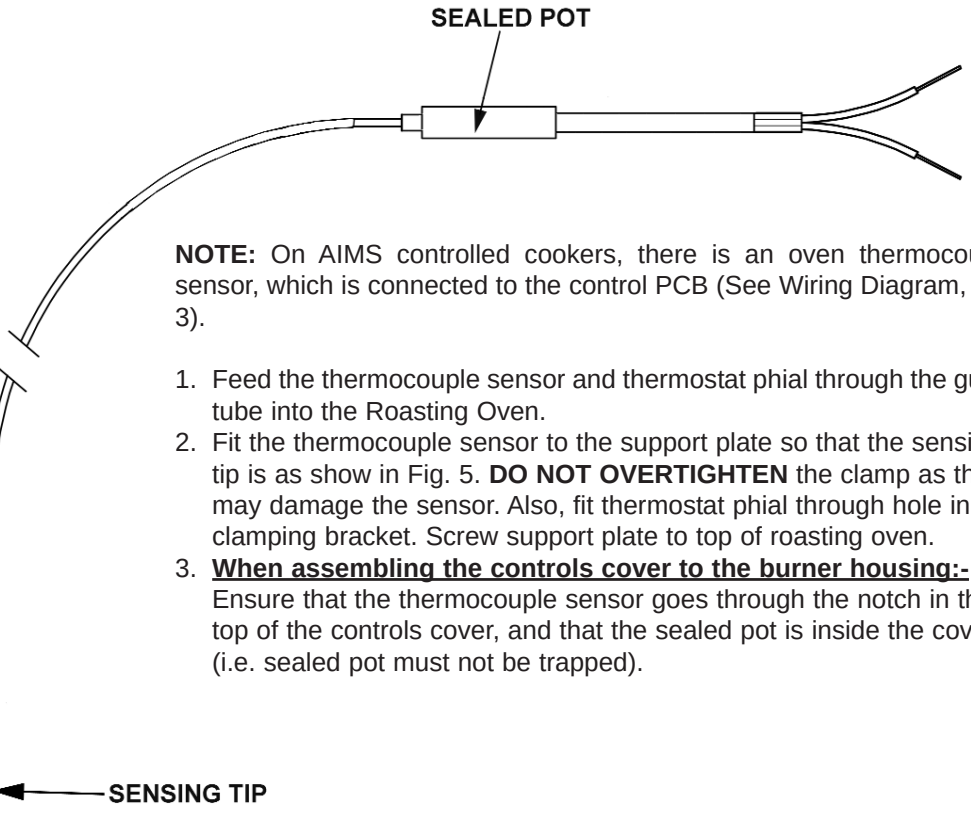
NOTE: Prior to assembly remove controls mounting bracket from burner housing.

1. Fit gas cock to inlet supply pipe.
2. Fit burner assembly to burner housing.
3. Fix AIMS control mounting bracket to burner housing.
4. Attach wiring to AIMS control board (See Fig. 3) and solenoid plugs onto solenoids. Fix wires to cable clamp.
5. **WHEN FITTING AIMS CONTROL COVER:**

   (a) Take care to route solenoid cables through notch at rear of cover.

   (b) **The AIMS control knob must pass freely through the clearance hole in the controls cover. Avoid distorting the control spindle, as this could damage the PCB. (NOTE: It may be necessary to adjust the fit of the burner housing to front plate, to fit controls cover correctly).**

OVEN THERMOCOUPLE



NOTE: On AIMS controlled cookers, there is an oven thermocouple sensor, which is connected to the control PCB (See Wiring Diagram, Fig. 3).

1. Feed the thermocouple sensor and thermostat phial through the guide tube into the Roasting Oven.
2. Fit the thermocouple sensor to the support plate so that the sensing tip is as show in Fig. 5. **DO NOT OVERTIGHTEN** the clamp as this may damage the sensor. Also, fit thermostat phial through hole in clamping bracket. Screw support plate to top of roasting oven.
3. **When assembling the controls cover to the burner housing:-** Ensure that the thermocouple sensor goes through the notch in the top of the controls cover, and that the sealed pot is inside the cover (i.e. sealed pot must not be trapped).

Fig. 4 DESN 515277 A

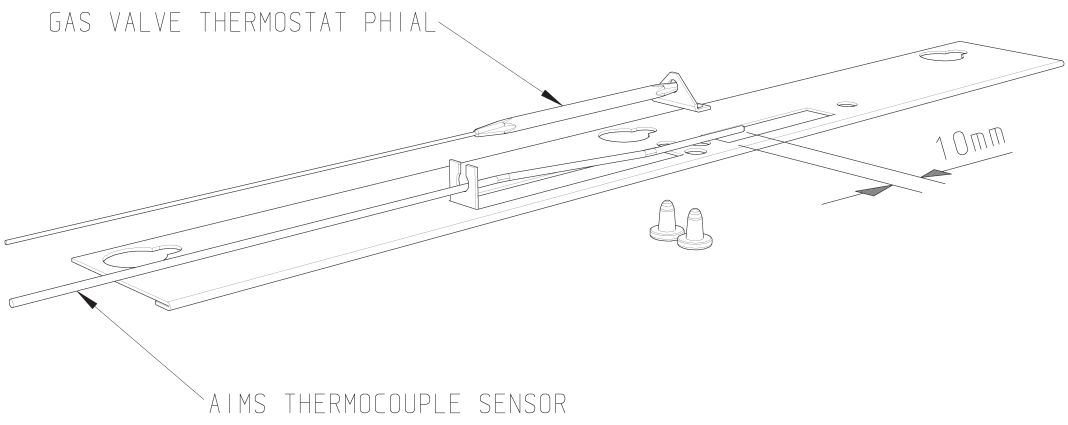


Fig. 5 DESN 515480

TO TEST THE AIMS CONTROL HANDSET

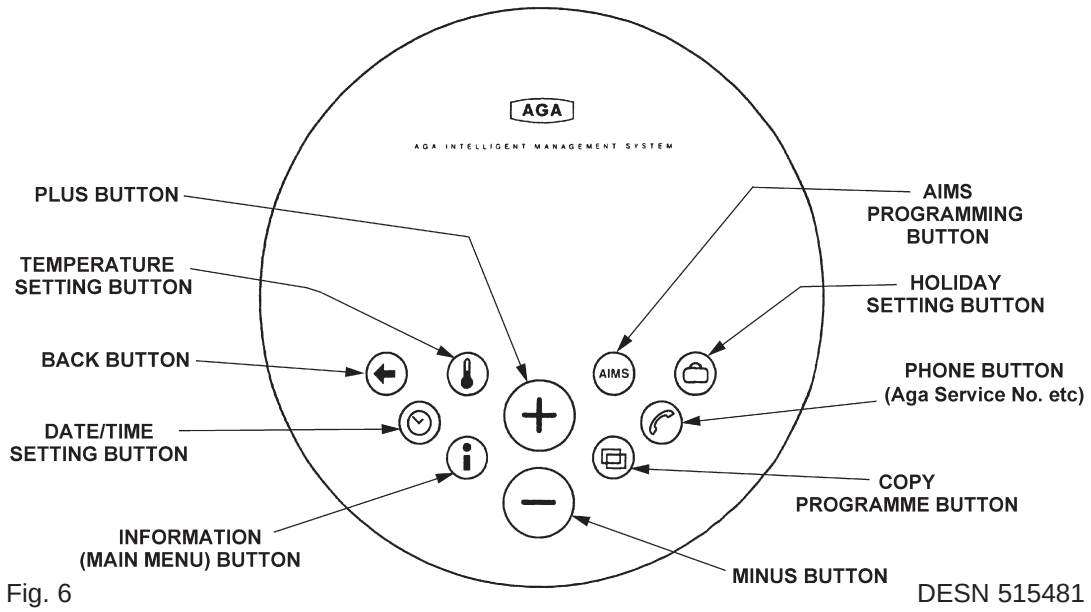


Fig. 6 DESN 515481

Handset to Base Unit Signal Check/Language Selection

Complete the following procedure to check the handset is communicating with the base unit and to select language option.

1. Switch on the power supply to the cooker. Immediately, switch the control knob on the base unit back and forth between manual and AIMS setting until the blue neon flashes.
2. Immediately after neon starts to flash press and hold the **+** and **-** buttons together on the handset until the blue neon goes out completely (handset display will briefly say 'SERIAL NUMBER FOUND'), then release buttons.
3. If the neon does not extinguish completely, but continues to flash with a faint output, then repeat steps 1 and 2 above.
4. When the connection has been made, the screen will display the language options, use the **+** or **-** buttons to scroll through the options to the desired language, then press (i) button to confirm selection.
5. If the language option needs to be changed at any time then the whole procedure must be repeated from step 1.

COMMISSIONING

CAUTION: BEFORE LIGHTING: ENSURE KNOB (A) IS IN THE OFF POSITION (SEE FIG. 8). ALSO ENSURE GAS SUPPLY TO COOKER IS ON, AND THE GAS SERVICE COCK (C) IS IN THE ON POSITION (SEE FIG. 2), AND THE ELECTRICAL SUPPLY TO THE AGA IS SWITCHED ON.

LIGHTING PROCEDURE: SEE FIGS. 7 - 13.

1. The main burner gas flow is set with the 'temperature' knob (B) (See Fig. 7). First, ensure both knobs are turned fully clockwise. Knob (A) to the OFF position and knob (B) to the minimum setting (thin end of the white band).

2. Turn ON/OFF knob (A) slightly anti-clockwise towards the IGNITION position ( ) until reaching stop, press down and hold for 5 seconds (gas flows only to the pilot burner). (See Fig. 9).

3. Continue pressing down knob (A) while turning further qnti-clockwise to the PILOT position (this activates the piezo), continue to hold down for 10 seconds after pilot burner has been lit. (If the pilot does not light, steps 2 and 3 can be repeated). (See Fig. 10).

4. Upon lighting, release knob and turn further anti-clockwise to the ON position (large flame symbol) (See Fig. 11). Pilot gas flows and mains gas flows according to the temperature setting (knob B).

5. Turn the temperature knob (B) slightly anti-clockwise into the white band (LOW FIRE position). Leave in the low fire position for at least 30 minutes (See Fig. 12).

NOTE: 'LOW FIRE' position is attained by turning knob (B) gradually into the white band, until SMALL FLAME is observed through viewing window (F). (See Fig. 2).

6. After 30 minutes rotate control knob (B) anti-clockwise to the mid-position of the green band for normal running (See Fig. 13).

NOTE: After several hours the heat indicator should be within the black band on the AIMS handset 'INFORMATION SCREEN'. It maybe necessary to adjust the control knob in the green band to achieve this, this allows the cooker to stabilise for at least 4 hours before attempting any further adjustment.

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.

6. Check the inlet gas pressure is as indicated on the data plate (See Fig. 2).

(a) Turn knob (A) to the OFF position (Fig. 8). Unscrew the inlet pressure test nipple plug (D), and fit pressure gauge. Light the burner, turn knob (A) to the ON position (Fig. 11) and knob (B) to the mid-position of the green band (Fig. 13).

(b) Check inlet pressure correctly corresponds to the data plate.

(c) Check that the gas pressure is unaffected when other gas appliances are used.

(d) Turn knob (A) to OFF position. Remove the pressure gauge and replace test nipple plug (screw plug back in, but take care not to overtighten).

(e) Relight burner as steps 1 to 6 and check pressure test nipple for gas tightness.

COMMISSIONING (CONTINUED)

7. Check burner pressure as follows:-

Repeat instruction 6 on completely cold cooker with the pressure gauge fitted to the burner pressure test nipple (E). (See Fig. 2). Check that the burner pressure correctly corresponds with the table marked 'TECHNICAL DATA ', (page 7).

NOTE: IF FOR ANY REASON A GAS RATE CHECK IS REQUIRED. TURN OFF ALL OTHER APPLIANCES USING GAS AND USING THE GAS METER TEST DIAL AND STOPWATCH. CHECK THAT THE MAXIMUM GAS INPUT TO THE APPLIANCE IS AS INDICATED ON THE DATA PLATE.

Once the correct setting has been confirmed, the heat control will operate automatically to maintain the cooker at full temperature.

NOTE: REMEMBER TO NOTE THE SETTING POSITION IF TURNING OFF THE COOKER.

TO EXTINGUISH THE BURNER

Turn the gas valve control knob to the OFF position (See Fig. 8).

CHECK FOR CLEARANCE OF PRODUCTS OF COMBUSTION.

Ensure that all doors and windows of the room are closed.

Light the cooker as described. Leave on maximum rate for 5 minutes.

If there is a fan in the same room or nearby, then the spillage test must be repeated with the fan turned on and any interconnecting doors between the cooker and the fan location open.

A spillage test must be carried out after 5 minutes as follows:
By holding a smoke match so that the match head is approximately 3mm up inside of the lower edge of the draught diverter. Spillage is indicated by the smoke being displaced outwards from the draught diverter. if in doubt repeat after a further 10 minutes.

If the spillage is detected the chimney may be faulty. The combustion discharge safety device will have operated, the fault must be corrected before leaving the cooker installed, the device must be depressed before the Aga can be re-lit.

If the fault cannot be corrected turn off and disconnect the gas supply to the cooker and seek expert advice.

INSTRUCTIONS

Hand these and the operating instructions to the User for retention and instruct in the safe operation of the appliance.

Finally advise the User that, for continued efficient and safe operation of the appliance it is important that adequate servicing is carried out at regular intervals recommended by the AGA Distributor or local Gas Region.

BURNER CONTROLS

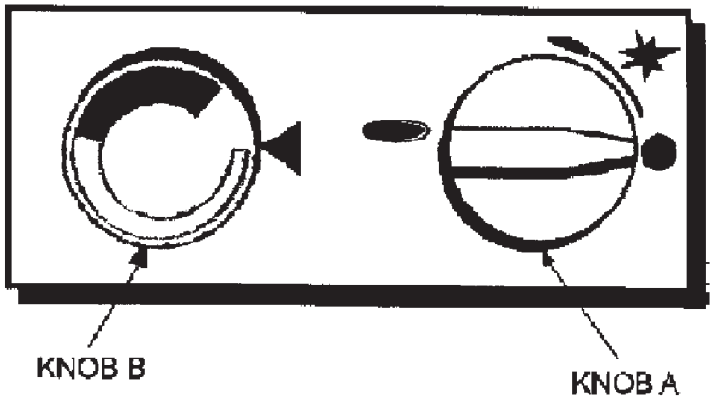


Fig. 7

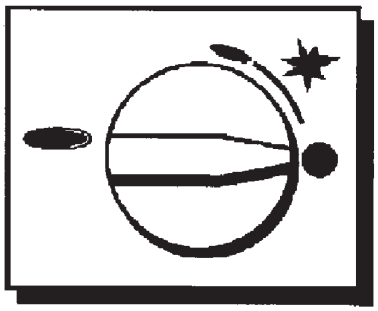


Fig. 8

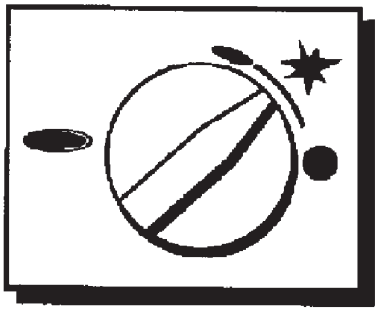


Fig. 9

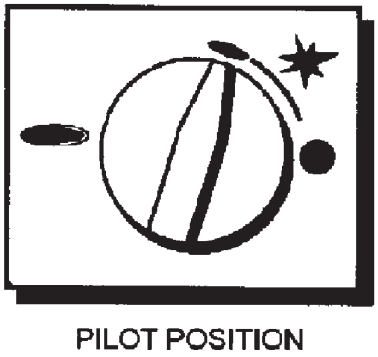


Fig. 10

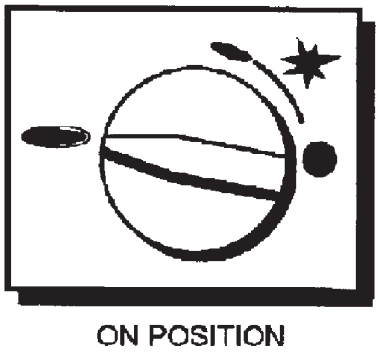


Fig. 11

Fig. 12

Fig. 13

DESN 513393

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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