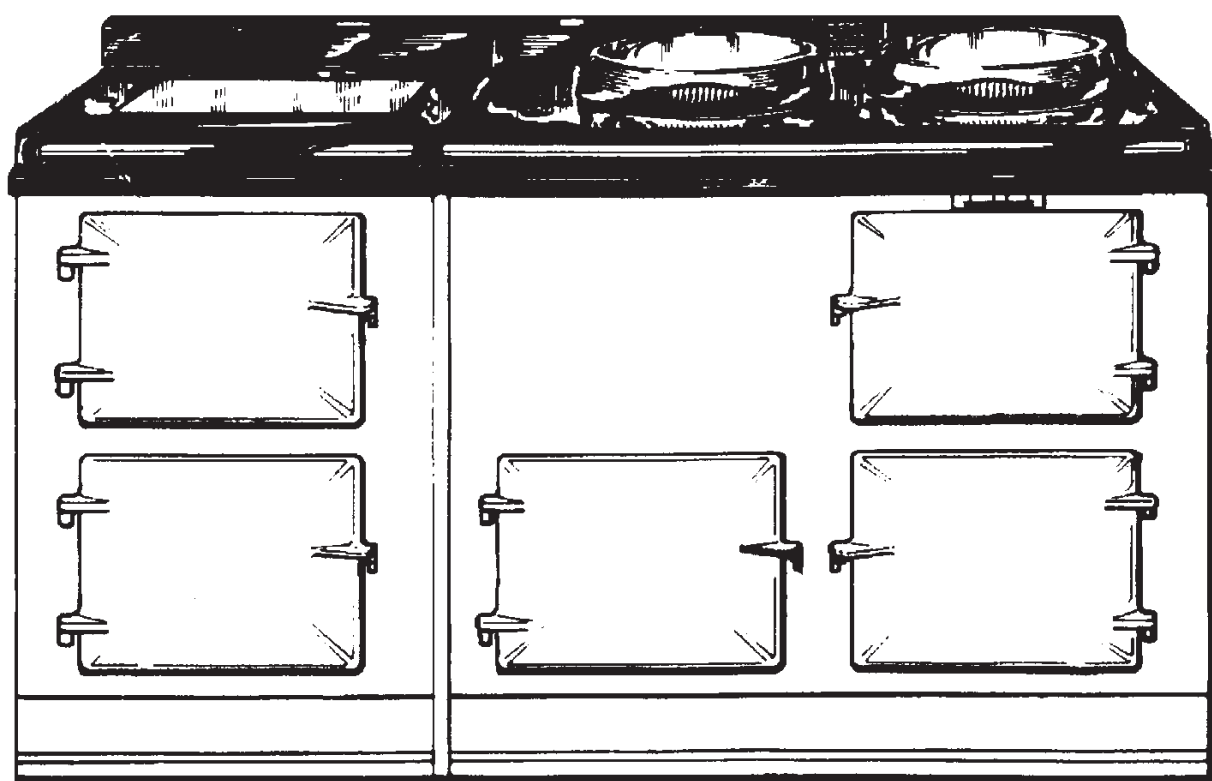




AGA ELECTRIC (EC-LMV & EE-LMV) COOKER - (EXTENDED OVEN VENT) OWNERS MANUAL



Comprising Installation & Users 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 USING THIS APPLIANCE



For use in GB and IE

07/13 EINS 513935

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INSTALLATION SECTION

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.

In the interests of safety and effective use, please read the following before using your new AGA appliance.

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.

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 - may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling 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 cooker is floor-mounted and the space in which the appliance is to be fitted must have the following minimum dimensions:-

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 which protrude beyond the front of the AGA, a 116mm clearance is required at the RH side for oven doors access.

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.

NOTE: AGA COOKERS ARE DELIVERED EX-WORKS UNASSEMBLED. ASSEMBLY IS UNDERTAKEN BY THE AUTHORISED AGA DISTRIBUTOR/SPECIALIST.

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 EC - 406 kg

Model EE - 584 kg

Since this appliance can be used continuously, please take note of these **IMPORTANT** instructions:

Combustible Walls

Houses constructed of combustible materials (such as all-timber or stud wall partitions and batoned plasterboarded walls) require special wall heat protection features.

Non-combustible walls behind a cooker must be of at least 25mm thick insulation board (Monolux or equivalent), up to hotplate level.

In addition, oven vent piping must be insulated with the high temperature film glass sleeving, supplied, and a 25mm gap.

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

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.

If the oven vent pipe passes through combustible material, there must be an airgap of at least 25mm around the pipe preferably wrapped with insulation material.

The appliance oven venting pipe can be achieved up to a maximum length of 6 metres, through an outside wall or unused flue etc. Great care must be taken in all-timber houses.

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 IEE Wiring Regulations and Building Regulations.

It should be in accordance also with any relevant requirements of the local authority.

In your own interest, and that of safety to comply with the law, all appliances should be installed by an authorised AGA distributor, in accordance with the relevant regulations.

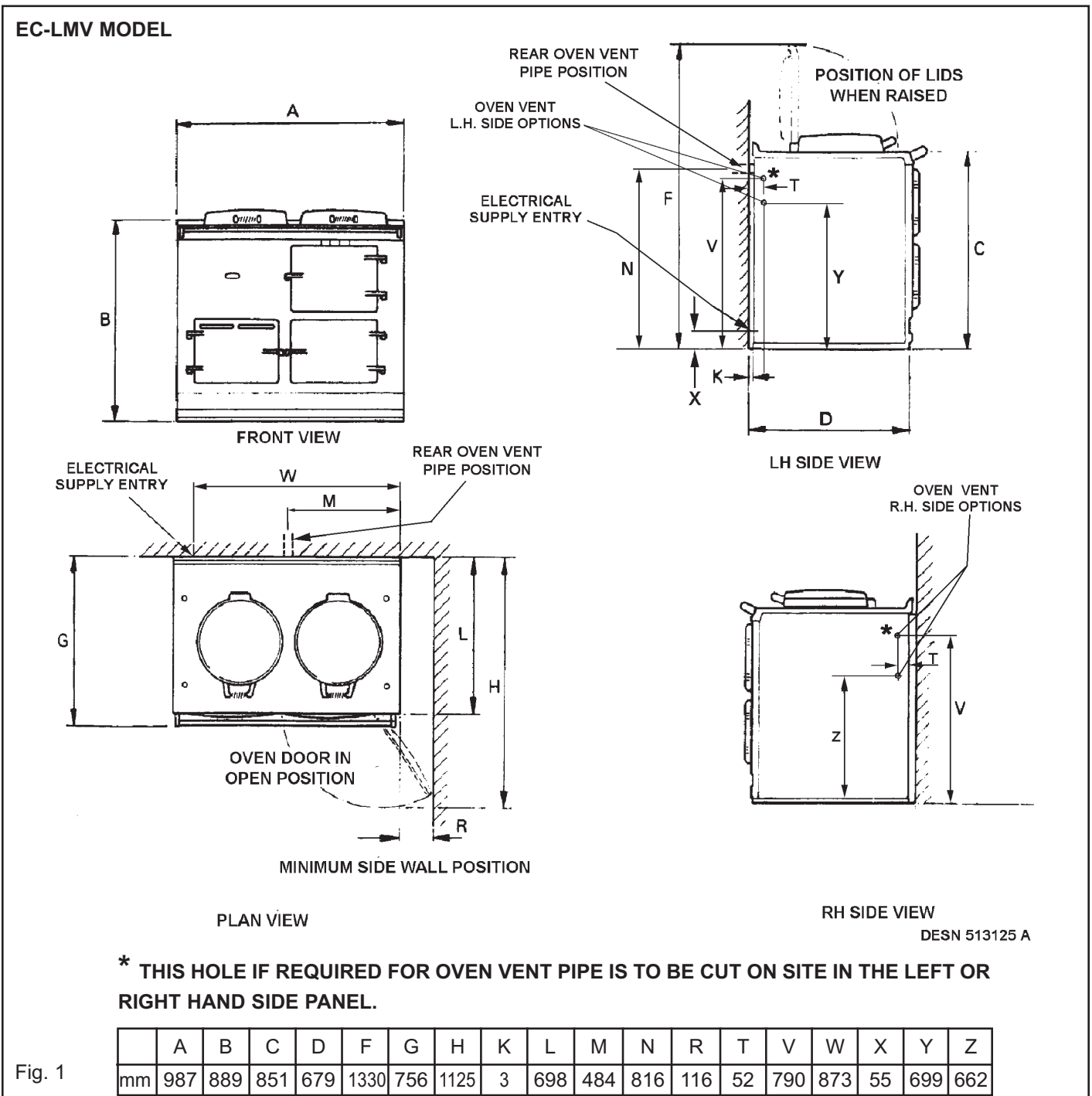
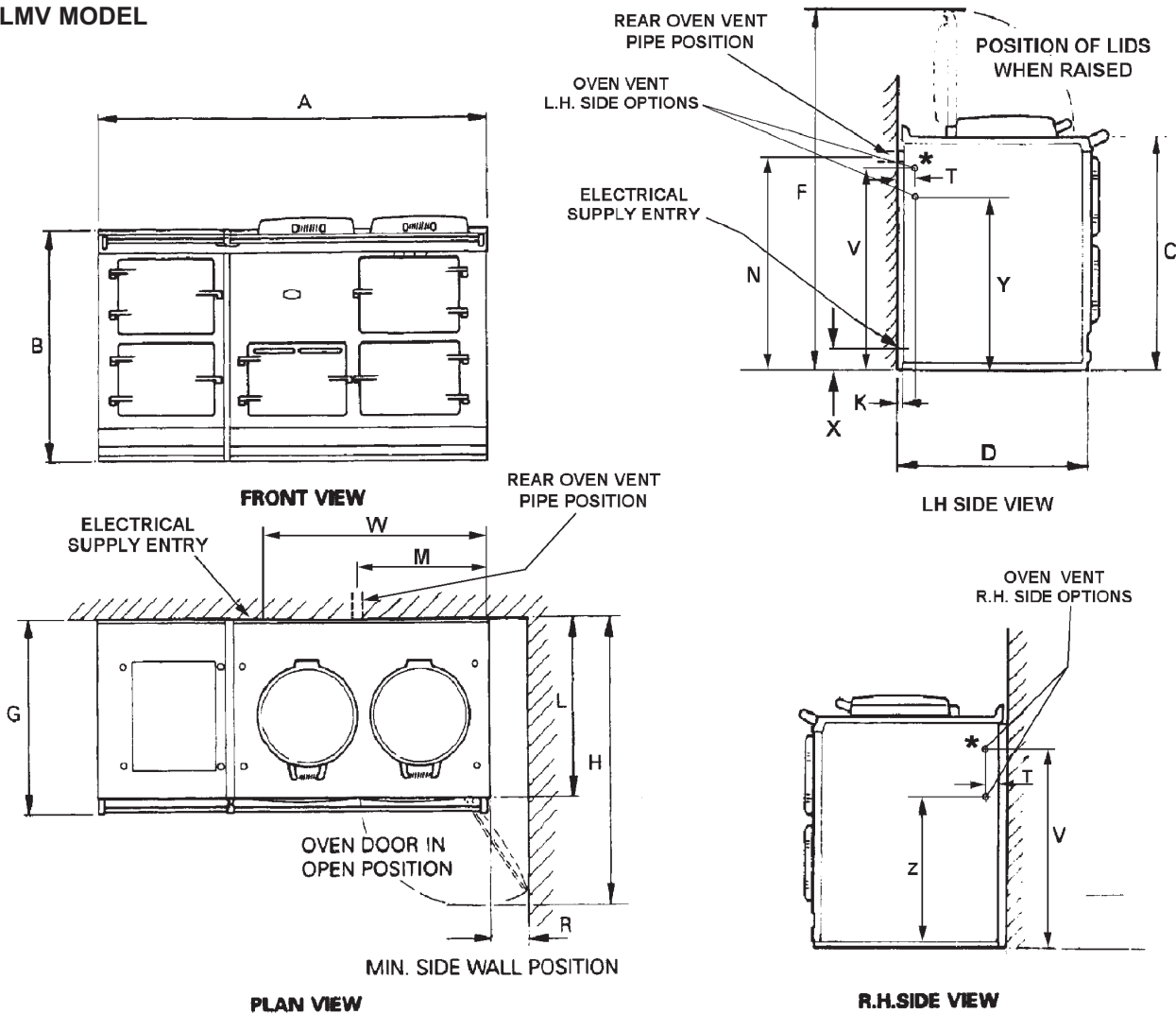


Fig. 1

EE-LMV MODEL



* THIS HOLE IF REQUIRED FOR OVEN VENT PIPE IS TO BE CUT ON SITE IN THE LEFT OR RIGHT HAND SIDE PANEL. DESN 513677 A

Fig. 1A

	A	B	C	D	F	G	H	K	L	M	N	R	T	V	W	X	Y	Z
mm	1487	889	851	679	1330	756	1125	3	698	484	816	116	52	790	873	55	699	662

ELECTRICAL

WARNING: THIS APPLIANCE MUST BE EARTHED.

THIS APPLIANCE IS DESIGNED FOR THE VOLTAGE STATED ON THE RATING PLATE, WHICH IS SITUATED BEHIND THE LOWER LEFT HAND DOOR.

A 13 amp 230V ~ 50 Hz fused electrical supply is required adjacent to the appliance. External wiring to the unit must be installed using a 3 core silicon - SIHF insulation cable, and in accordance with the current wiring regulations and any local regulations which apply.

The method of connection to the mains electricity supply must facilitate complete electrical isolation of the appliance, preferably by a fused double pole switch, having a contact separation of at least 3mm in both poles.

A 13A safety plug can be used, however, we do strongly recommend connection via a fused double pole switch for integrity of the connection. If a 13A safety plug is used it must be of a high quality and must be to BS1363 - 3: 1995 (13A Plugs, socket, outlets and adaptors).

NOTE: Switched spur outlet should only serve the appliance.

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

INSTRUCTIONS

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

Also advise the user that, for continued efficient and safe operation of the appliance that servicing is carried out at intervals recommended by the AGA distributor.

ELECTRICAL TEST PROCEDURE

Final Electrical Test using (CLARE) and Flash Test

Flash Test Procedure (Earth Appliance Test Simulation)

1. Select 1250v Flash Test on Clare Test equipment.
2. Plug the 13 amp supply plug into the test equipment.
3. Depress the red 'Test Button' for 3 seconds.
4. A 'Pass' light will illuminate.
5. If the appliance fails the test, re-check all circuits and correct the fault and re-test the appliance.
6. Disconnect from the test equipment and connect cooker to its permanent supply.
7. A full load test will be performed using a clamp meter connected to the incoming supply.

NOTE: The test results 10.5/11 amps normal operation.

8. Make notes of results and disconnect all leads.

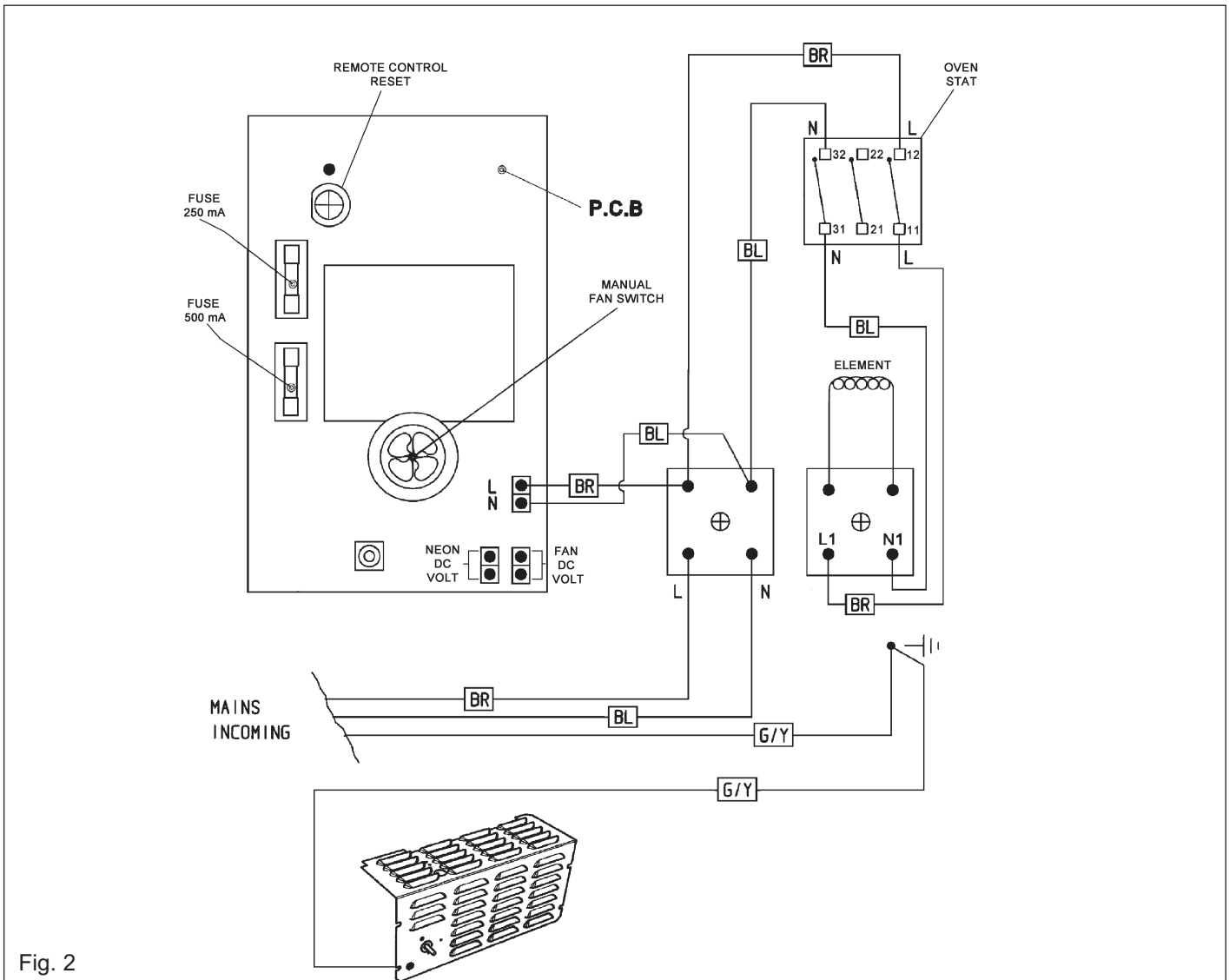


Fig. 2

OVEN VENT PIPE CONNECTION OPTIONS

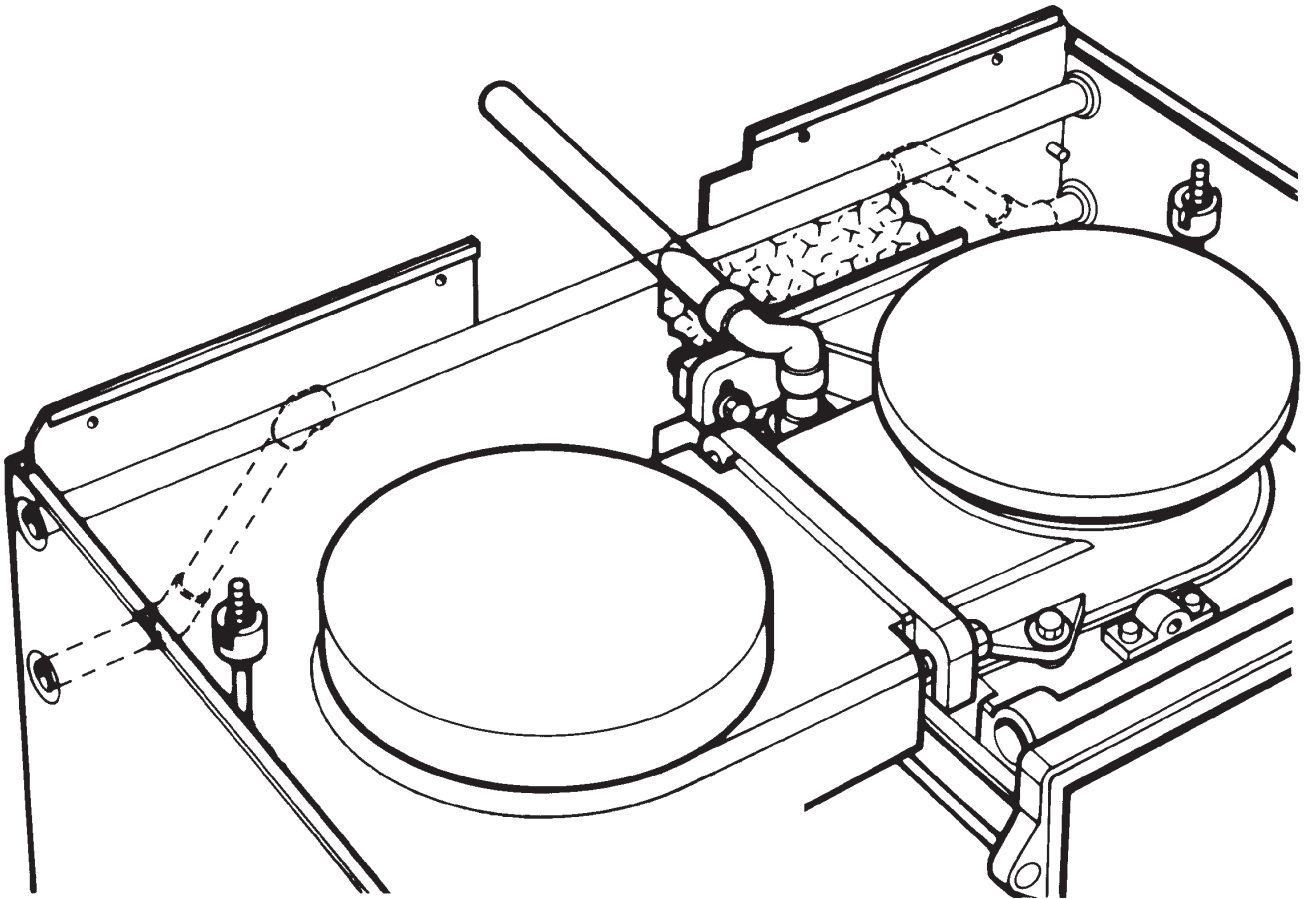


Fig. 3

DESN 513987

OVEN VENTING SYSTEMS

See Figs. 4, 5 & 6

Pre-site visiting will have determined where and how the layout of the oven vent pipework should be designed and installed. It is then necessary to check that the pipework design and the pipework resistance are within the parameters possible.

The appliance oven venting pipe can be achieved, up to a maximum length of 6 metres, through an outside wall or unused flue etc. Great care must be taken in all-timber houses.

If the oven vent pipe passes through combustible material, there must be an airgap of at least 25mm around the pipe and preferably wrapped with insulation material.

Setting the Vent Fan (Motor Speed)

Setting of the motor speed is carried out by adjusting the Voltage Regulator (VRI) on the controller PCB in conjunction with a voltmeter. (See Fig. 4).

The max supply to the motor, should be limited to 20v (DC), for ideal operating condition.

Calculating the voltage for the particular pipework layout, is as follows:

1. Keep the pipe run as simple as possible - avoid bends.
2. Vertical risers are not permitted.
3. Pipe run should be horizontal - slight downwards slope towards fan.

Minimum 12 volts for first metre of vent pipe run inclusive of 1 bend.

Each extra metre add 1 volt.

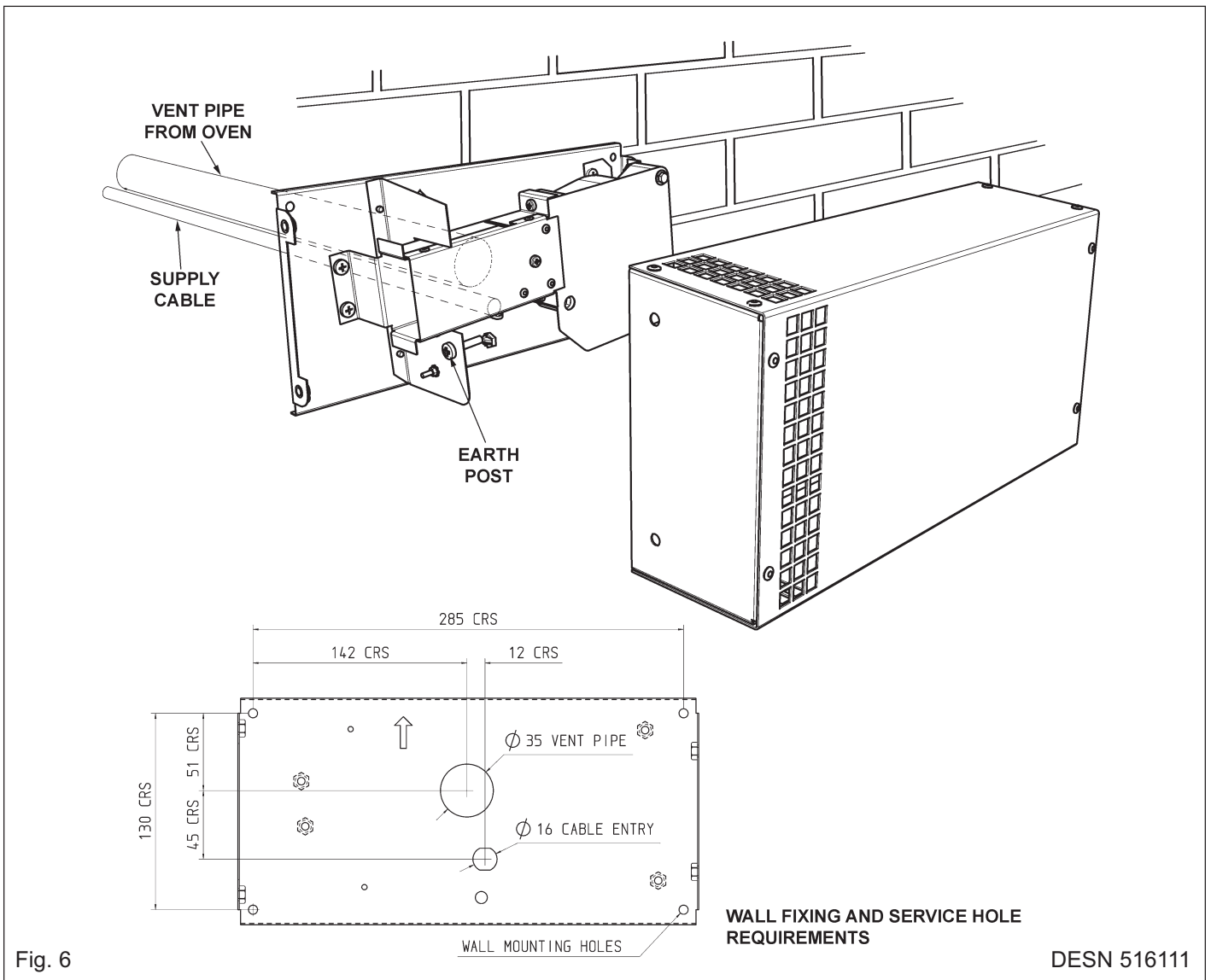
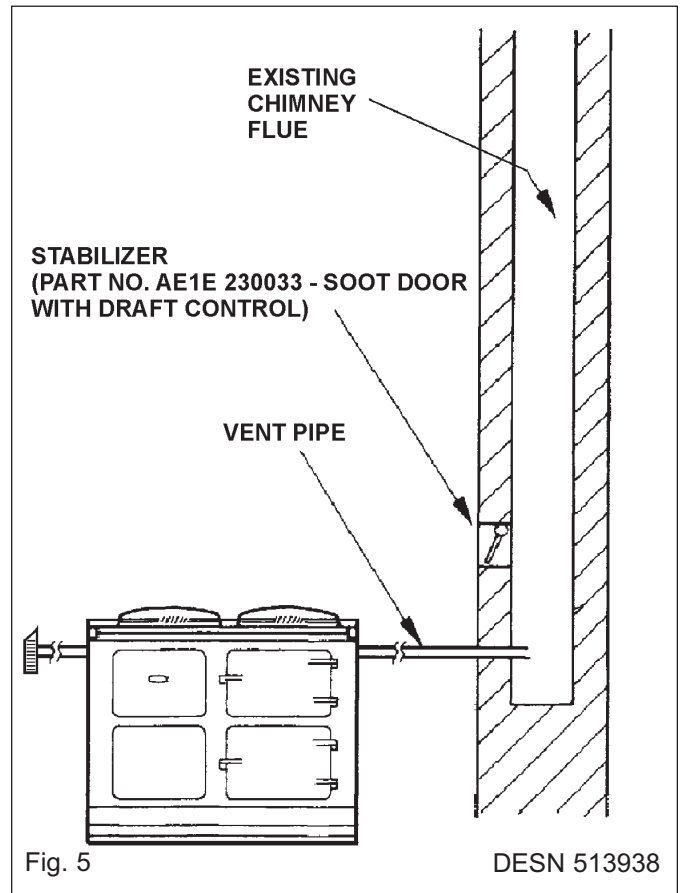
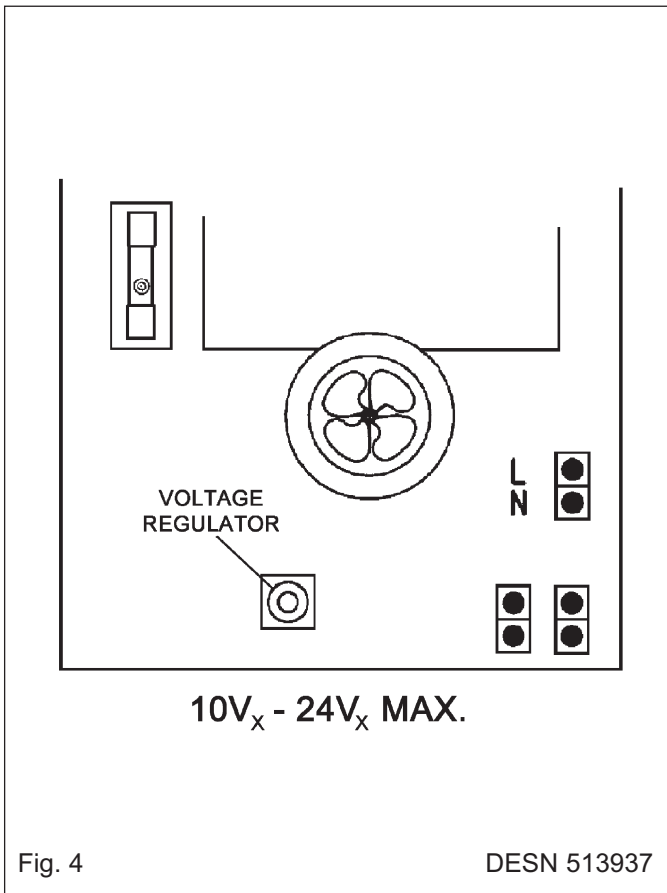
Each extra bend add 2 volts.

Maximum allowed 20 volts.

Alternative Oven Venting Systems

Venting may be achieved directly into the flue providing a stabiliser is fitted. See Fig. 5.

NOTE: IN THE OVEN VENTING INSTALLATION, WHETHER FAN ASSISTED OR NATURAL FLUE, PROVISION MUST BE MADE FOR EASY 'RIFLING' OF THE PIPE WORK TO FACILITATE CLEANING.



USERS GUIDE

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 the 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 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

- Use a deep pan.
- Never fill the pan more than one-third full of fat or oil.
- Never use a lid on the pan.
- Important: Oil is a fire risk, do not leave pans containing oil unattended.
- In the event of a fire, cover the pan with a lid and turn OFF the appliance.

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

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

THE AGA COOKER

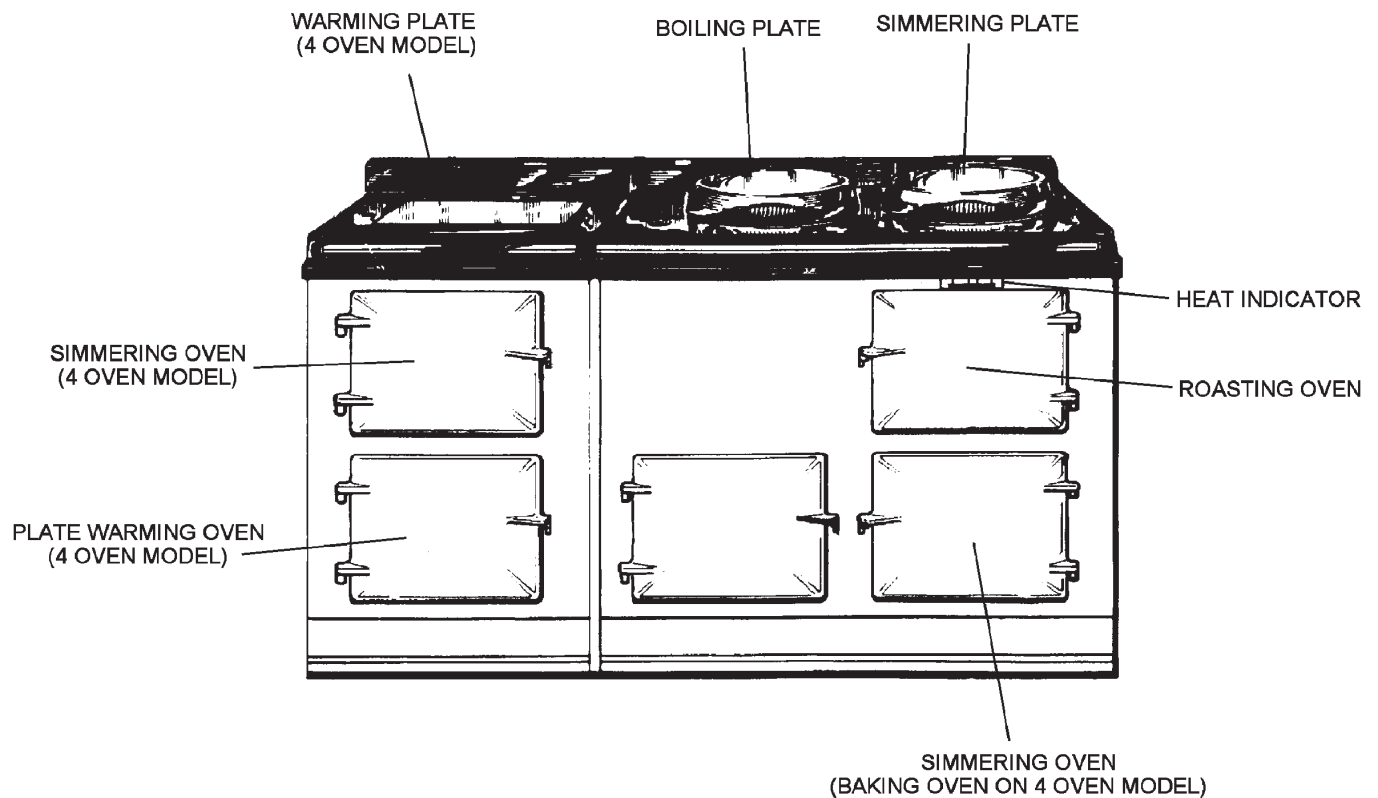


Fig. 7

DESN 513946

The appliance is a heat storage cooker with a 13 amp element which will keep the temperature of the cooker constant when not in use and return it to constant temperature after use.

The AGA is also supplied with the following accessories:

- 1 Large roasting tin with grill rack
- 1 Half size roasting tin with grill rack
- 2 Oven grid shelves

A full description of the cooking with the AGA is given in the AGA book.

OPERATING THE AGA

After the AGA has been Installed

When first switched on, the AGA will emit an odour for a short while. This is simply due to protective oil burning off the hotplates. Wipe the inside of the lids whilst the AGA is heating up to avoid a film of this oil being deposited on the inside of the lids. Also, condensation may occur on the top and front plate. This should be wiped away as soon as possible.

The following points are intended to help in adapting to the AGA style of cooking during the change-over from a previous non-heat storage cooker. The AGA book provides a very useful introduction to the cooker.

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 flat bases must be used to make perfect contact with the hotplate.
4. Take care when closing the oven doors, to lift them onto the catch.
5. 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' and shallow 'frying' on the oven floor.

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 flat 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 keeping sauces warm.
- 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, creating a more moderate oven temperature underneath. It can also be used as a baking sheet.
- A guide to AGA cooking is given on Page 14. Ask the AGA Specialist for an invitation to an AGA demonstration

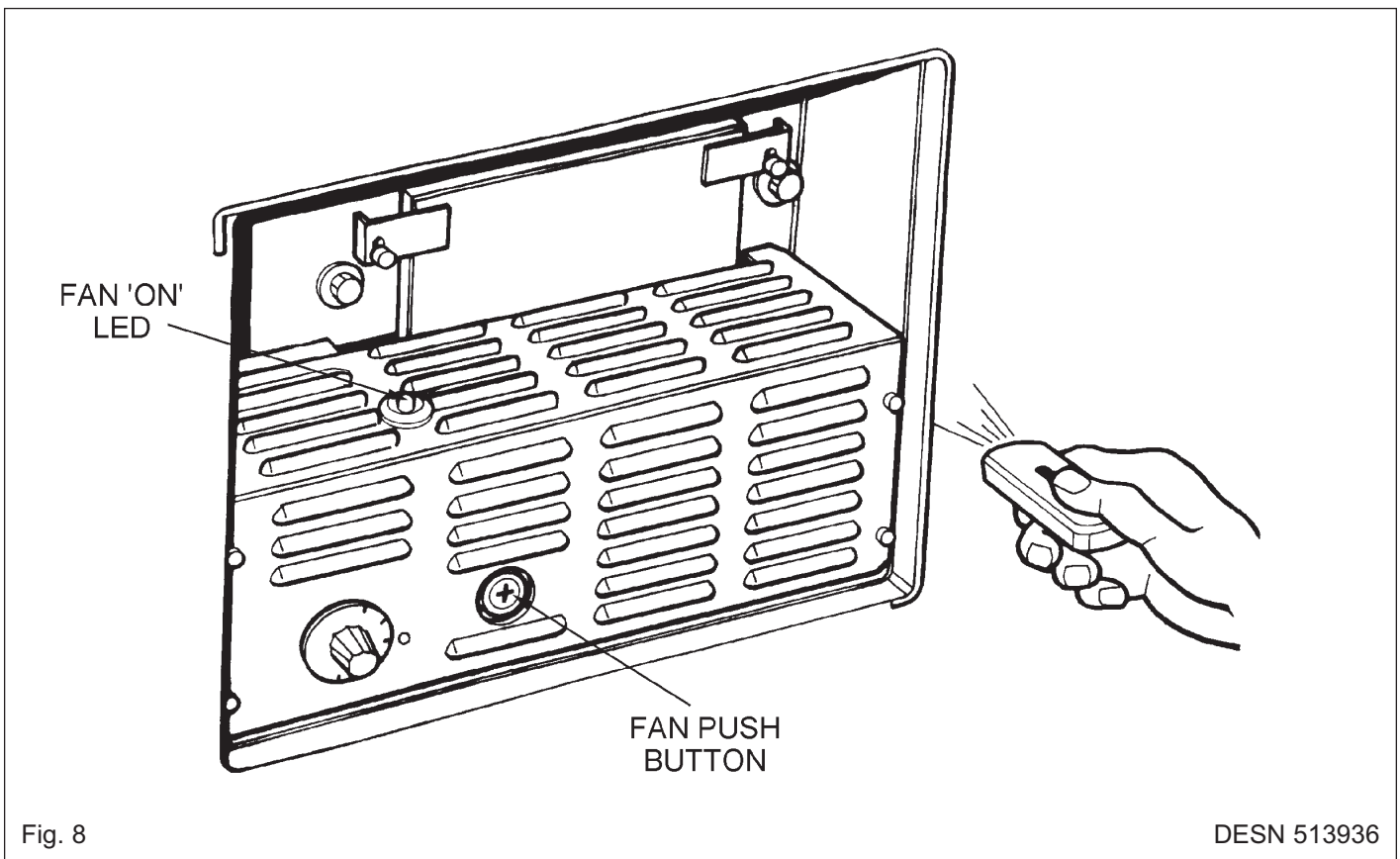


Fig. 8

DESN 513936

THE HEAT INDICATOR

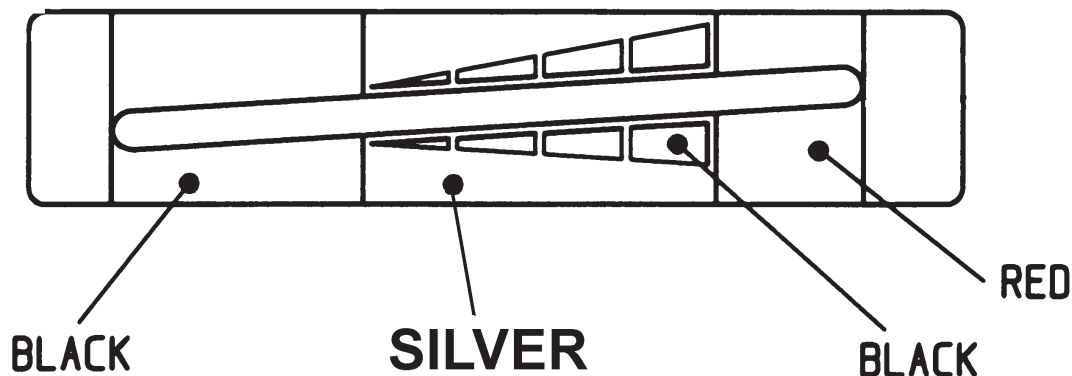


Fig. 9

DESN 515920

The heat indicator above the Roasting oven door is a guide to the stored heat within the AGA, and does not directly relate to the Roasting oven centre oven temperature.

It has 3 sections black, silver and red.

To obtain your preferred working temperature the control knob can be adjusted slightly. Once set it is not recommended to adjust on a regular basis. An AGA is designed to work at an optimum setting.

The optimum performance is usually achieved when the indicator is showing a position within one of the black segments in the silver area.

Since the purpose of the heat indicator is to show that the AGA contains the full amount of stored heat it is best to refer to it first thing the morning or after a period of several hours during which no cooking has been done.

NOTE: IT DOES NOT INDICATE THE OVEN TEMPERATURE.

THERMOSTAT CONTROL

To turn cooker off, switch off electrical supply at the wall.

When the cooker is in use the control knob should be in the HIGH section (i.e. 4/5) of the numbered band, 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 to achieve this.

Once the correct setting has been confirmed, the control will operate automatically to maintain the cooker at its correct temperature and need not be adjusted.

POWERED OVEN-VENTING

Roasting and Simmering Ovens

This feature is fitted to your cooker, it should be used as follows:

After placing the food to be cooked in the oven, depress the switch on the remote control, a light will appear behind the bottom left hand door, the fan will be activated and the cooking smells will be vented outside. (Refer to Fig. 9)

REMEMBER: SWITCH THE FAN OFF WHEN YOU HAVE FINISHED COOKING.

GUIDE TO AGA COOKING

As the Aga Cooker is heated differently from an ordinary cooker, exact conversions are not possible. Look in the Aga Book for a similar recipe. Below is a quick guide to oven usage.

OVEN TEMPERATURE	2=TWO OVEN AGA	=4=FOUR OVEN AGA
HIGH	ROASTING OVEN	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.	Top - Grilling; 2nd runner - Scones, small pastries; 3rd runner - Bread rolls, Yorkshire pudding; 4th Runner - Roasts, poultry. Grid shelf on oven floor - Loaves Oven floor - Shallow frying, quiche.
MODERATE	ROASTING/SIMMERING OVEN	BAKING OVEN
CAKES BISCUITS FISH SOUFFLÉS SHORTBREAD CHEESECAKES	Place grid shelf on floor of Roasting Oven. Protect food with the cold plain shelf slid on second or third runners. For cakes that require over 45 mins use the Cake Baker. Alternatively with fish, cheesecake, start off in Roasting Oven, finish in Simmering Oven.	Towards top - Whisked Sponges, Some Biscuits, Small Cakes Middle - Fish, Soufflés. Grid shelf on oven floor - Victoria Sandwiches, Shortbread and Cheesecake
LOW	SIMMERING OVEN	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	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.

FITTING OF OVEN SHELVES

When using the oven shelves for the first time follow Figs. 10 - 13.

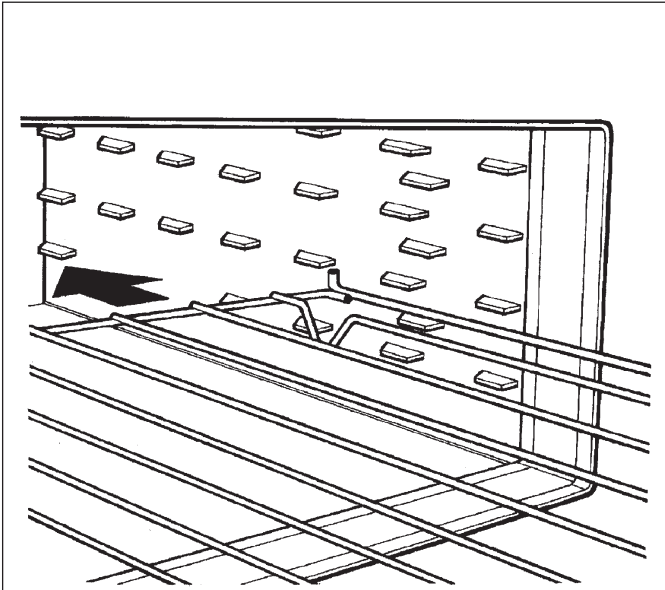


Fig. 10

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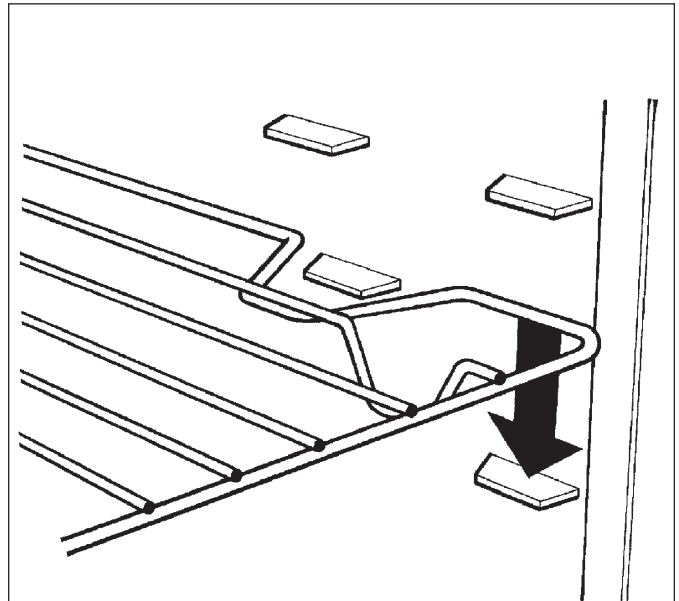


Fig. 11

DESN 512404

REMOVAL OF OVEN SHELVES

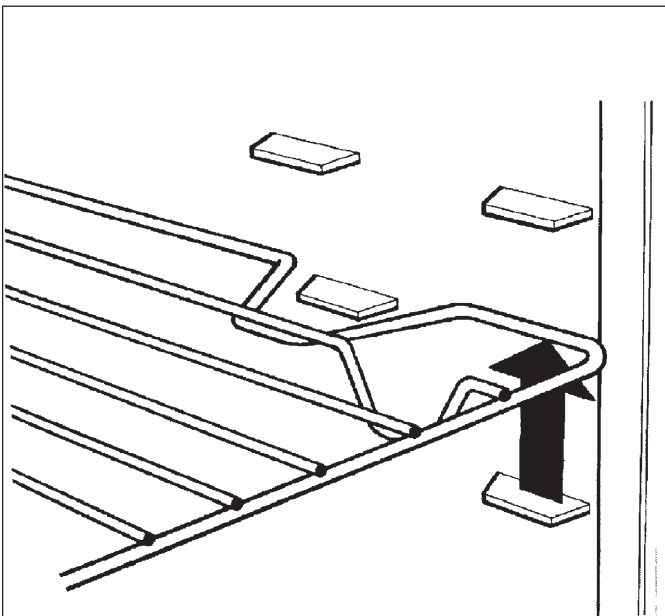


Fig. 12

DESN 512405

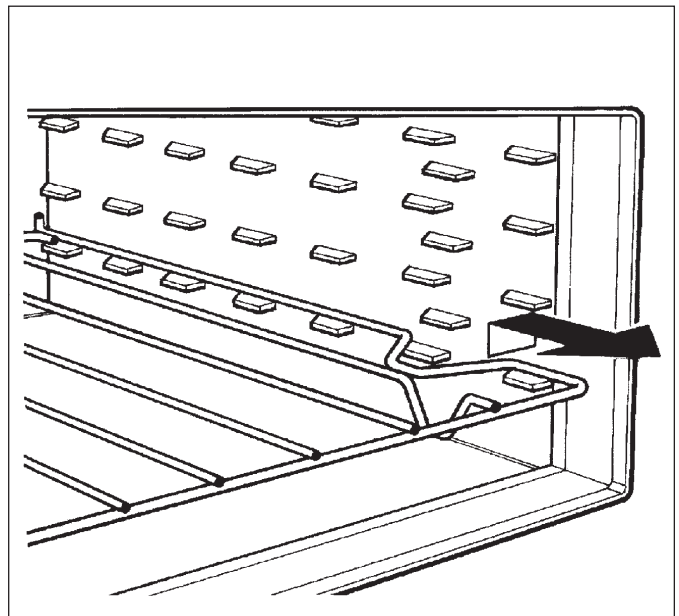


Fig. 13

DESN 512406

CARING AND CLEANING FOR THE AGA

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

DO NOT A STEAM CLEANER TO CLEAN THIS COOKER.

DO NOT USE ABRASIVE PADS OR OVEN CLEANER

AGA Enamel Cleaner and AGA Chrome and Stainless Steel Cleaner are recommended.

Top Plate and Front Plate

The easiest way to clean the AGA top plate and front plate is to mop up spills as they happen. Baked-on food is more difficult to clean but can usually be removed with AGA vitreous enamel cleaner or mild cream cleaners using a 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 enamelled surfaces of the 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 stainless lids will scratch if pans or utensils are dragged across them.

Insulating Lids and Oven Doors

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

Open the lids and lift off the oven doors to allow them to cool and 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 simmering oven may be cleaned with a damp soapy cloth.

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

DO NOT USE ANY OVEN CLEANERS.

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 place in the dishwasher or use other caustic 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 them back to their original lustre.

SERVICING

- In the event of your appliance requiring maintenance, please contact your AGA Service or your AGA Specialist.
- 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 Specialist, once every 5 years. 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 Rangemaster'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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