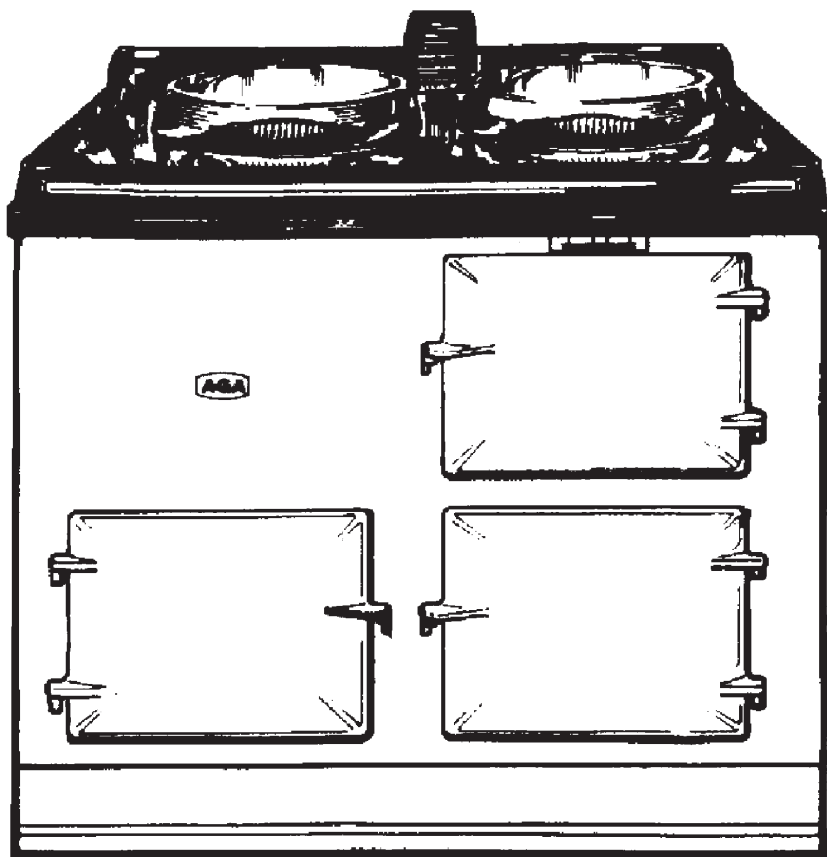




AGA ELECTRIC RANGE (EC LM - 2 OVEN & EE LM - 4 OVEN) - OWNERS MANUAL



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-RANGES.

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

IMPORTANT : SAVE OWNERS MANUAL FOR THE LOCAL INSPECTORS USE
CUSTOMER: KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE



FOR USE IN USA/CANADA

12/06 EINS 513307

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Installation

Section

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-RANGES.

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**

GENERAL NOTES

NOTE: THESE INSTALLATION INSTRUCTIONS SHOULD BE LEFT WITH THE APPLIANCE AND THE USER TO RETAIN FOR FUTURE REFERENCE.

The Aga range is delivered unassembled. Before installation can be made, the site is inspected for suitability by an authorised Aga distributor and corrected where necessary to conform with local installation codes or in the absence of local codes with:

NATIONAL ELECTRICAL CODES ANSI/NFPA 70

Assembly is undertaken on site by the same Aga distributor to ensure correct performance and safety.

INSTALLATION

THE INSTALLATION OF THIS APPLIANCE MUST NOT BE LESS THAN 12mm FROM ANY SURFACE.

With specific exceptions, the installing of any type of Aga Range is subject to the respective directions contained in current issue of the local Building Regulations. In addition, planning permission may need to be obtained, which should be applied for separately.

The complete range 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 clearance zero unless range is fitted against a wall, where 116mm is required at the right hand side for oven access.

In addition a minimum clearance of 1000mm must be available at the front of the cooker to enable the cooker to be serviced.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally, a minimum of 5" beyond the bottom of the cabinets.

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

Range Base or Hearth

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

Model EC-LM - 406 Kg
EE-LM - 584 Kg

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

The wall behind the range must be of non-combustible material for a minimum thickness of 25mm.

Tiling

When the range 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.

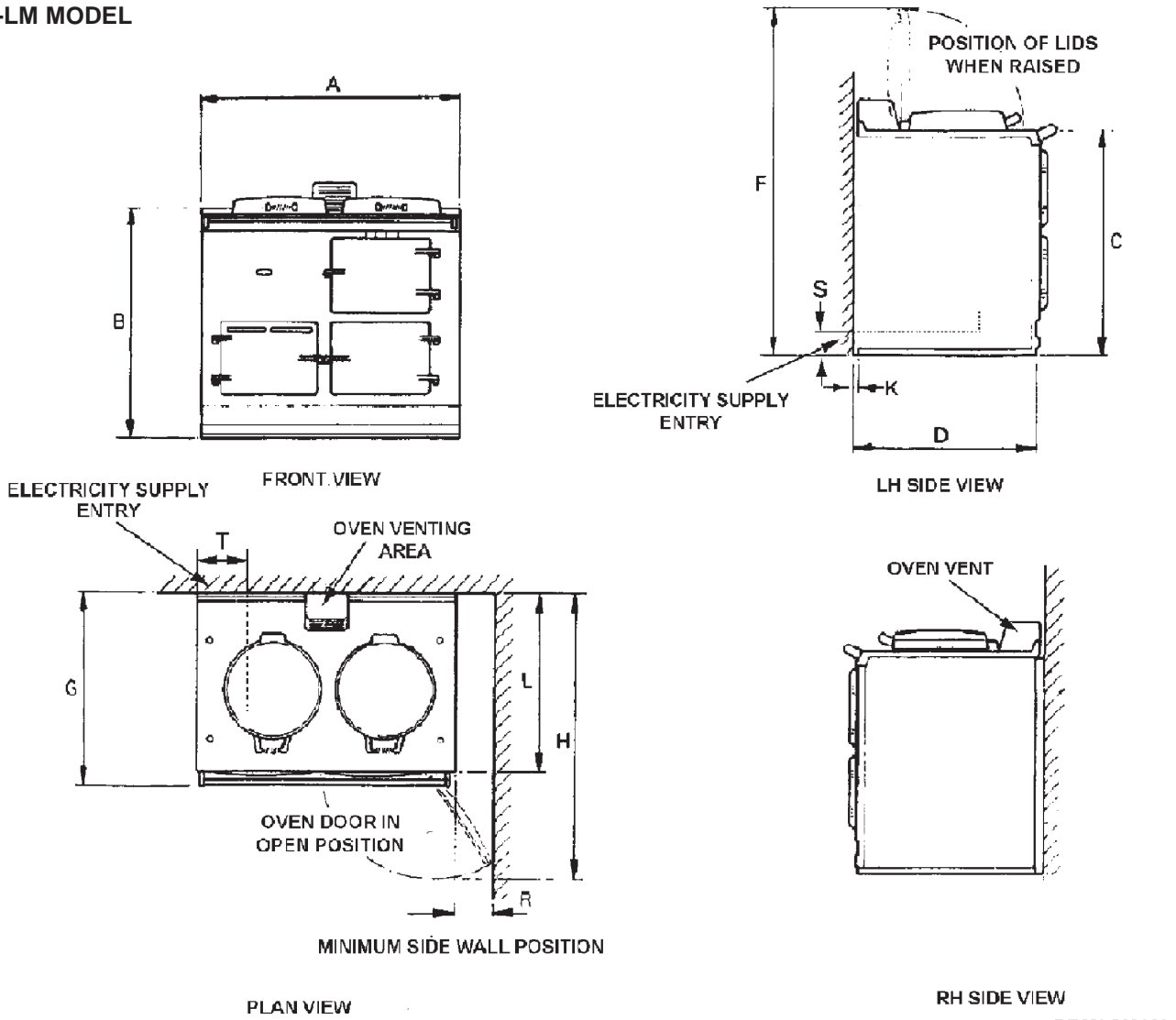
Installation Requirements

The installation of the range must be in accordance with the relevant requirements of the local wiring 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.

EC-LM MODEL

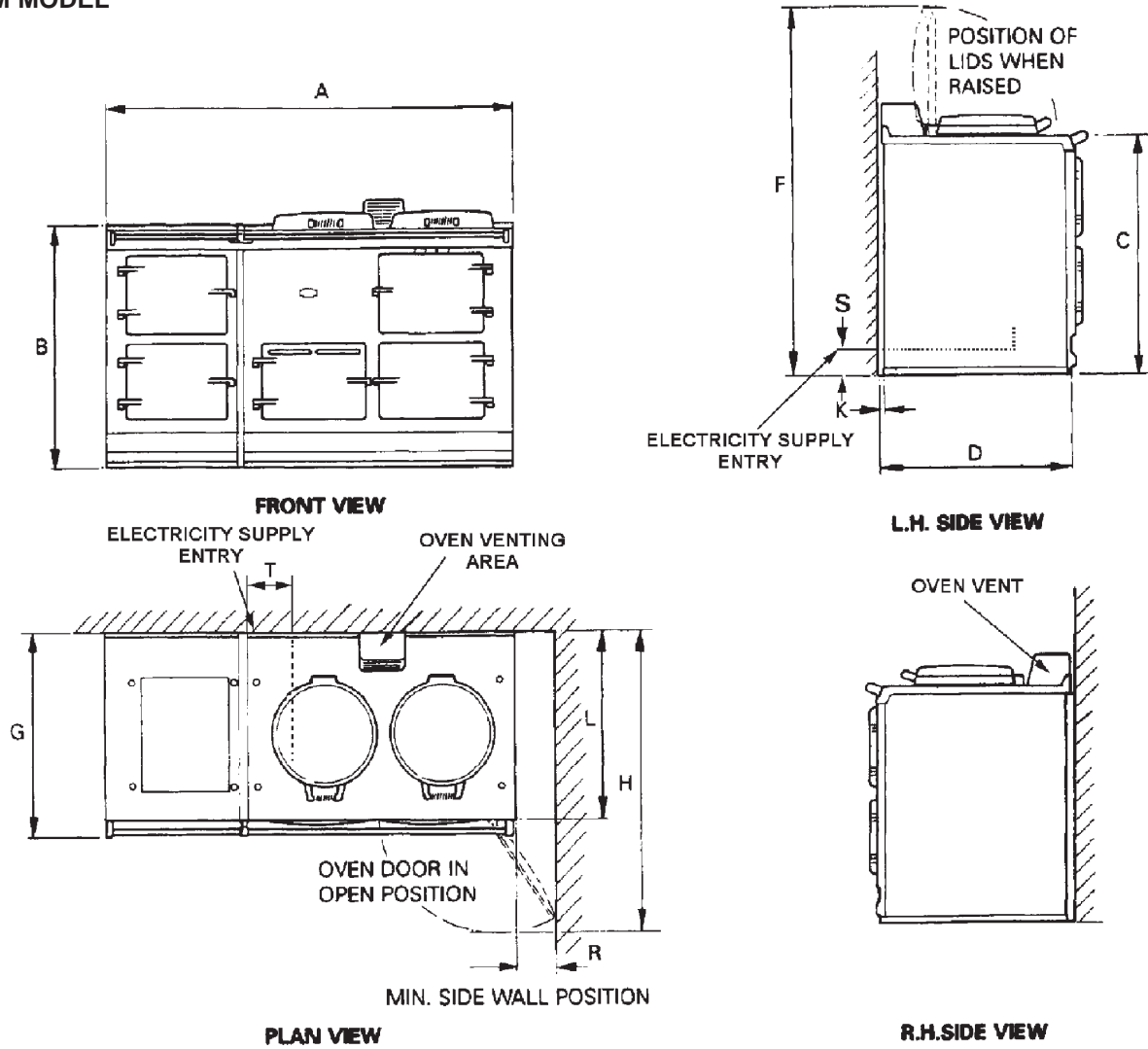


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Fig. 1

	A	B	C	D	F	G	H	K	L	R	S	T
mm	987	889	851	679	1330	756	1125	12	698	116	55	114

EE-LM MODEL

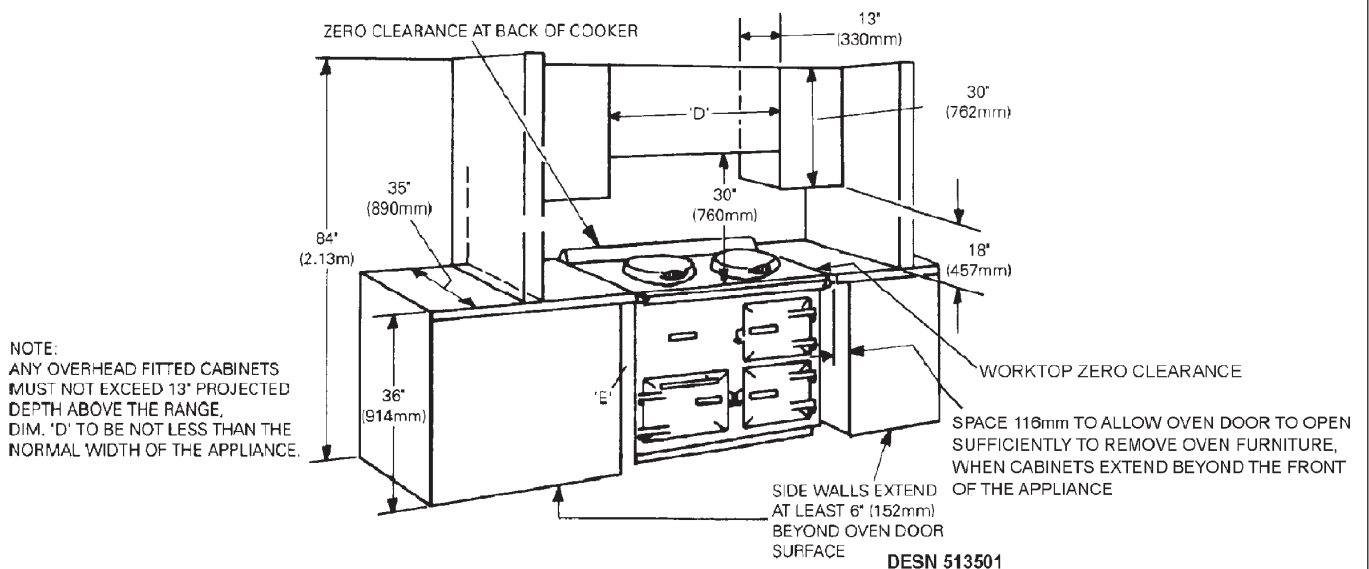


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	A	B	C	D	F	G	H	K	L	R	S	T
mm	1487	889	851	679	1330	756	1125	12	698	116	55	114

Fig. 1A

Installation Clearances of Combustible Cabinets Adjacent to Range



DESN 513501

Fig. 1B

ELECTRICAL CONNECTION

An electrical socket must be provided within 6 feet of the LH side of the appliance and easily accessible to the user to disconnect. Do not position socket above the appliance.



Electric Shock Hazard

Electrical Grounding is required on this appliance.

Do Not connect to the electrical supply until the appliance is permanently grounded.

Disconnect the power to the junction box before making the electrical connection.

This appliance must be connected to a grounded, metallic, permanent supply or a grounding connector should be connected to the grounding terminal or wire lead on the appliance.

Failure to follow these instructions could result in death or serious injury.

- A four-wire single phase 240-volt, 60-Hz, AC-only electrical supply is required on a separate, 30-amperes circuit, fused on both sides of the line. (See Fig. 2A - for wiring details).
- A time-delay fuse or circuit breaker is required.
- Local codes permit the use of a U.L. listed, 250-volt, 30-amperes power cord. This cord contains four No.10 copper wires and matches a four-wire receptacle of type 14-50P.

Wire sizes (**COPPER WIRE ONLY**) and connections must conform with the rating of the range (30-amperes).

- The wiring diagram is located on the back of the L.H. door.

THIS APPLIANCE MUST HAVE THE FACILITY OF BEING COMPLETELY ISOLATED FROM THE ELECTRICITY SUPPLY.

THE APPLIANCE MUST BE COMPLETELY ISOLATED FROM THE ELECTRICITY SUPPLY BEFORE SERVICING.

WARNING **Electrical Grounding Instructions**

This appliance is equipped with a grounding pin for your protection against a shock hazard and should be plugged directly

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 - Electric Voltage - Withstand Test

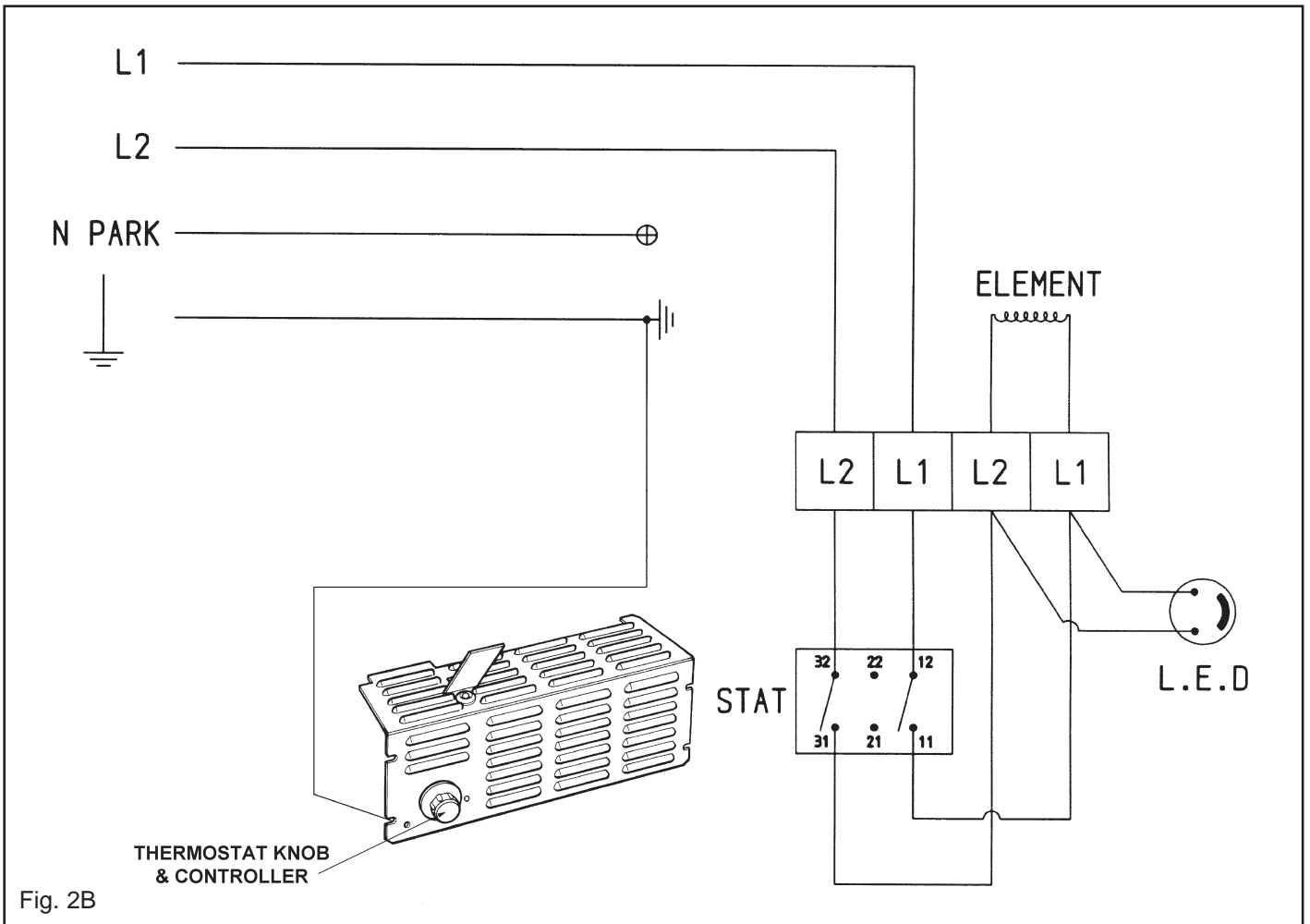
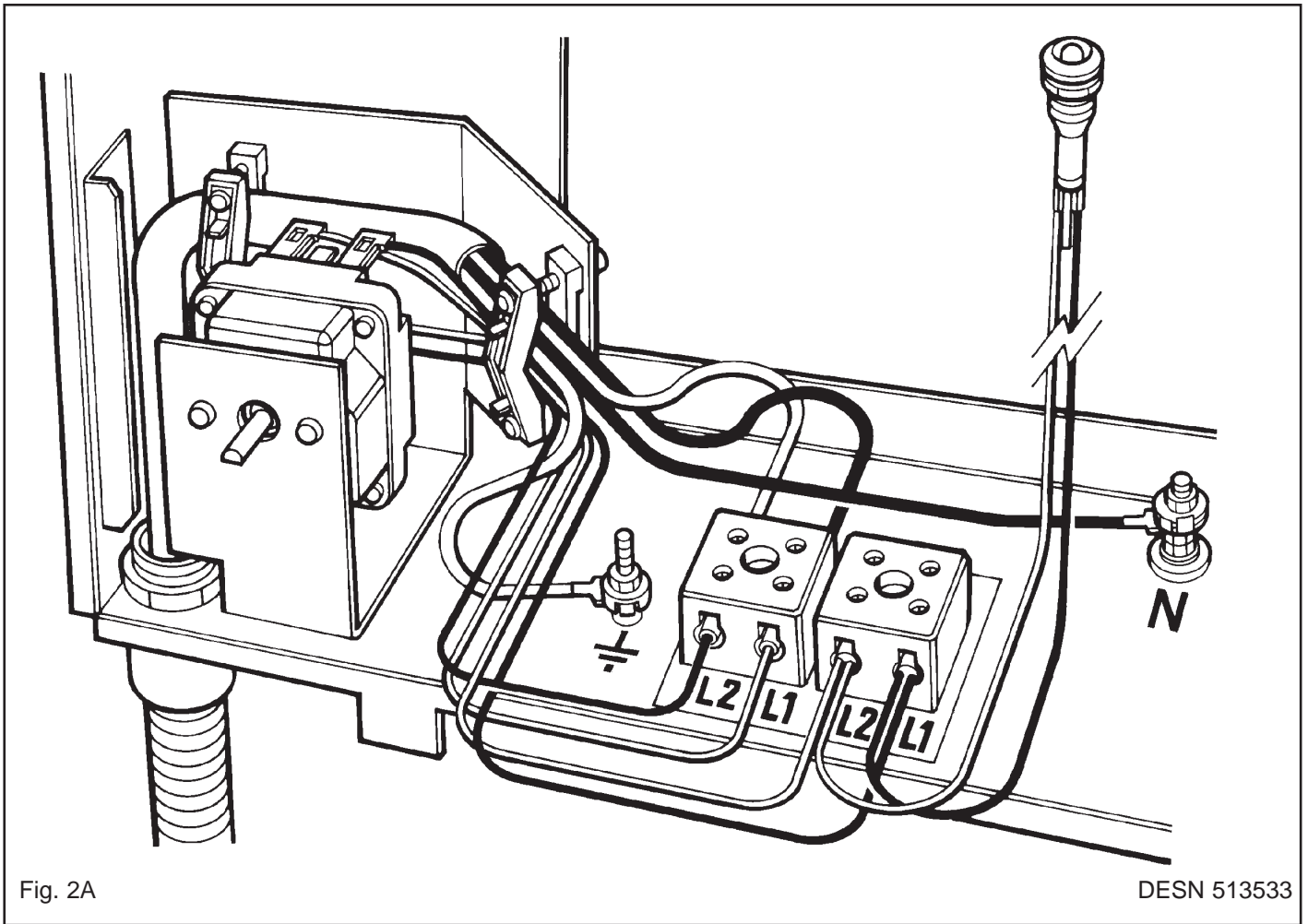
Procedure:

(Earth Appliance Test Simulation)

1. Select 1200 volts Flash Test on test equipment.
2. Plug in supply plug into the test equipment.
3. Depress the 'Test Button' for 1 second.
4. A 'Pass' light will illuminate.
5. If the appliance fails this test, re-check all circuits and correct the fault and retest the range.
6. Disconnect from the test equipment and connect range 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 note of results and disconnect all leads.



Users

Guide

SAFETY PRECAUTIONS



Electric Shock Hazard

Electrical Grounding is required on this appliance.

Do Not connect to the electrical supply until the appliance is permanently grounded.

Disconnect the power to the junction box before making the electrical connection.

This appliance must be connected to a grounded, metallic, permanent supply or a grounding connector should be connected to the grounding terminal or wire lead on the appliance.

Failure to follow these instructions could result in death or serious injury.

This booklet has been prepared in the interest of providing you with basic information on the safe and correct use of your Aga Range.

Instructions are provided on the operation and maintenance after-care of the Aga range and we would recommend that you read this Owners Manual before you begin cooking.

NOTE: READ ALL INSTRUCTIONS BEFORE USING THIS RANGE.

USER SERVICING

Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

VENTILATING HOODS (WHERE APPLICABLE)

- Clean ventilating hoods frequently - grease should not be allowed to accumulate on the hood or filter.
- When flaming foods under the hood, turn the fan on.

BASIC RANGE SAFETY PRECAUTIONS

- Materials such as gasoline, vapors and liquids which can catch fire and explode must not be stored in, above or near a range.
- Make sure that nothing is allowed to prevent the flow of air to the electric control compartment.
- Ensure space storage cabinets are capable of supporting the heavy weight of cooking utensils of the range.
- The maximum depth of any cabinets installed above the top of the range must not exceed 330mm (13in).

CHILD SAFETY

Children are more sensitive to heat than adults, therefore they **MUST** be made aware of the following safety precautions:

1. Do not leave children alone or unsupervised near the range and discourage them from this area.
2. Children should not be allowed to mount any part of the range.
3. Children **MUST** be taught that the range and its utensils can be hot.
4. Children should be taught that the range is not a toy. They should be forbidden to play with the range electric controls behind the outer burner door or any other range parts.
5. Let the heavy, hot utensils cool in a safe place but out of reach of small children.

CAUTION: AVOID STORING ITEMS OF INTEREST TO CHILDREN IN ANY CABINETS INSTALLED ABOVE THE RANGE TO PREVENT THE RANGE BEING USED TO OBTAIN ACCESS AND POSSIBLE SERIOUS INJURY.

SAFETY PRECAUTIONS (CONTINUED)

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS - SURFACES MAY BE HOT. Areas near surfaces units may become hot enough to cause burns, do not touch, or let clothing or other flammable materials contact surface units or areas near units.

GREASE

WARNING: HOT GREASE IS FLAMMABLE.

Wipe off any grease deposits on the range top and front. Do not leave containers of cooking fat around the range. In the event of a grease fire, do not remove the pan, cover the pan to extinguish the flame.

WARNING: DO NOT DOUSE FLAME WITH WATER

Use a dry chemical type fire extinguisher if available, or sprinkle heavily with baking soda.

RANGE COOKING SAFETY PRECAUTIONS AND HINTS

Never reach directly into a hot oven to add or remove cooking utensils. Instead pull the grid shelf out of its maximum projection and load or remove utensils.

Oven gloves will be necessary on utensils removal.

NEVER WEAR LOOSE FITTING OR HANGING GARMENTS WHILST USING THE RANGE.

USE ONLY DRY POTHOLDERS - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Although the range itself provides gentle radiation and convected warm air currents, it **MUST NOT** be used to increase space heating by leaving the insulating covers permanently raised or the oven doors left open. This instruction is based on safety considerations where accidents occur, as does the use of ovens for storage space.

WARNING: DO NOT HEAT A CLOSED GLASS OR METAL CONTAINER IN THE OVEN.

Pressure build-up in the container may cause it to burst and result in injury.

Use care when opening oven door - Let hot air or steam escape before removing or replacing food.

Keep oven ducts unobstructed.

General Safety Precautions and Hints for cooking utensils

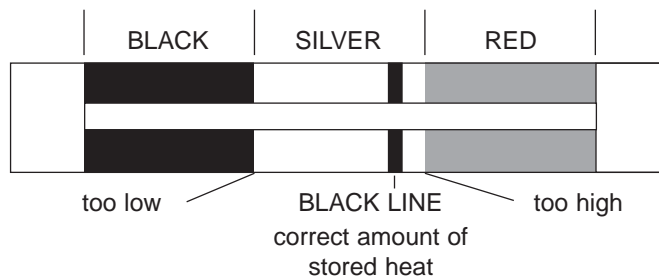
1. Ensure utensils have flat machined bases to obtain perfect contact with the hotplate.
2. Ensure the correct size utensil is chosen to prevent food boil-over.
3. Always turn utensil handles away from the front of the range and out of reach of small children.

RANGE ACCESSORIES

The following accessories are provided with the range:

- 1 Large meat tin with grill rack
- 1 Half size meat tin with grill rack
- 1 Plain oven shelf
- 1 Toaster
- 2 Grid oven shelves
- 1 Wire brush

THE HEAT INDICATOR



The heat indicator is above the roasting oven door and has three sections: black, silver and red. When the indicator is on or about the black line in the silver section, the range is at the correct working temperature. The purpose of the heat indicator is to show whether the range 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.

NOTE: IT DOES NOT INDICATE THE OVEN TEMPERATURE.

THERMOSTAT CONTROL

To turn the range off, switch off the electricity supply at the wall.

When the range is in use, the control knob should be in the upper section of the numbered band (See Fig. 3), with the indicator on or about the black line in the silver section of the heat indicator (see above). 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 range at the correct temperature and need not be adjusted.

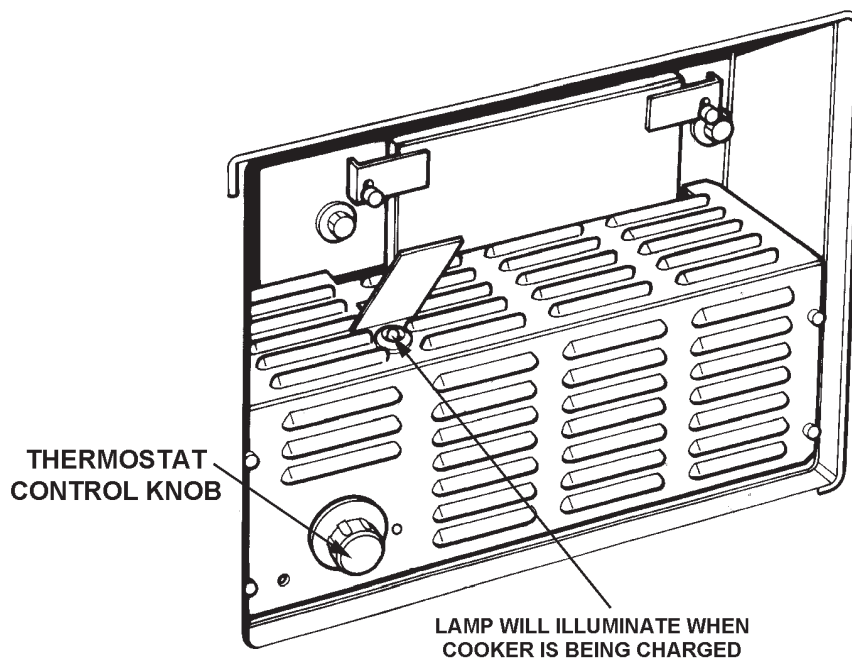


Fig. 3

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SERVICING

For continued efficient and safe operation of the appliance, it is important that servicing checks are carried out at service intervals recommended by your authorised Aga specialist.

OPERATING YOUR AGA

The following points are intended to help you during the period of change-over from your previous range to the Aga way of life. You will also find that the Aga Book provides a very useful introduction to the range.

After your Aga has been assembled

When first used, your Aga will emit an odour for a short while. Do not worry, this is simply due to protective oil burning off the hotplates. If the inside of the hotplate lids are wiped 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.

Beginning to cook on your Aga.

Try to cook as much as possible in the ovens - without changing your menus. This not only conserves heat but also reduces cooking smells and condensation in the kitchen.

The roasting oven can also be used for broiling (at the top) and shallow frying (on the bottom).

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 Aga cookware. They will have thick bases which give the best contact with the hotplates.

Most Aga pans can be stacked in the simmering oven. This is especially useful for steaming vegetables and simmering sauces.

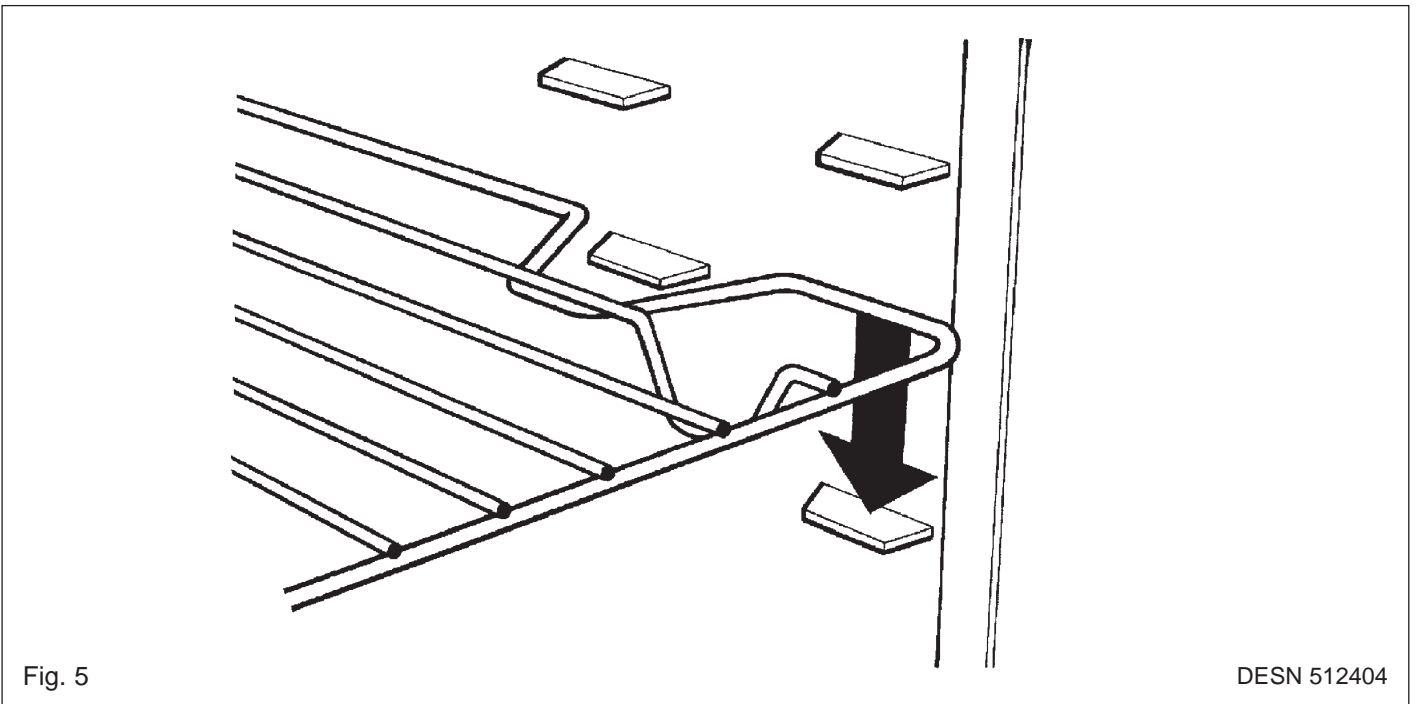
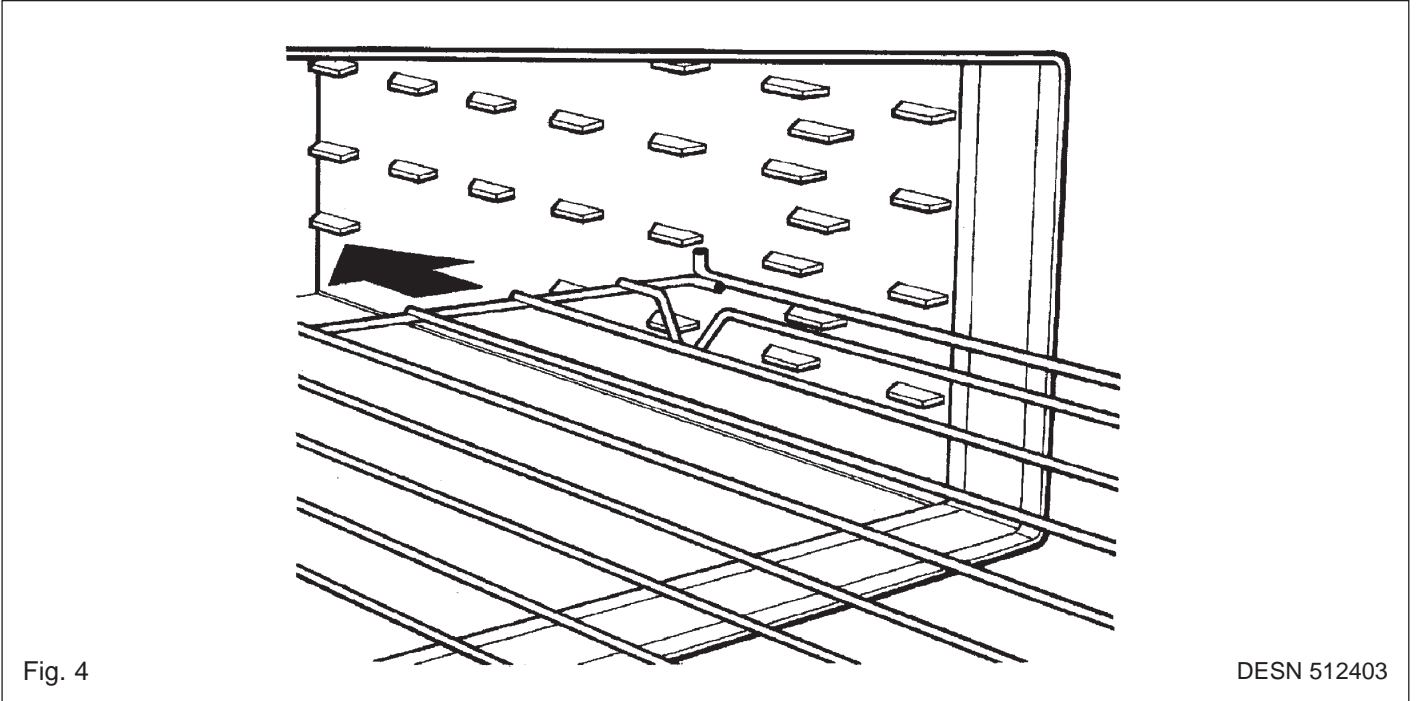
Store the plain shelf out of the Aga. Use it cold in the roasting oven to deflect the heat from the top of the oven, creating a more moderate oven temperature. It can also be used as a baking sheet.

The Aga Cake Baker can be used in the Aga for cakes needing over 45 minutes cooking.

A guide to Aga cooking is given on the page 14. Ask your Aga specialist 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 it with the aid of Figs. 4 to 7.



REMOVAL OF OVEN SHELVES

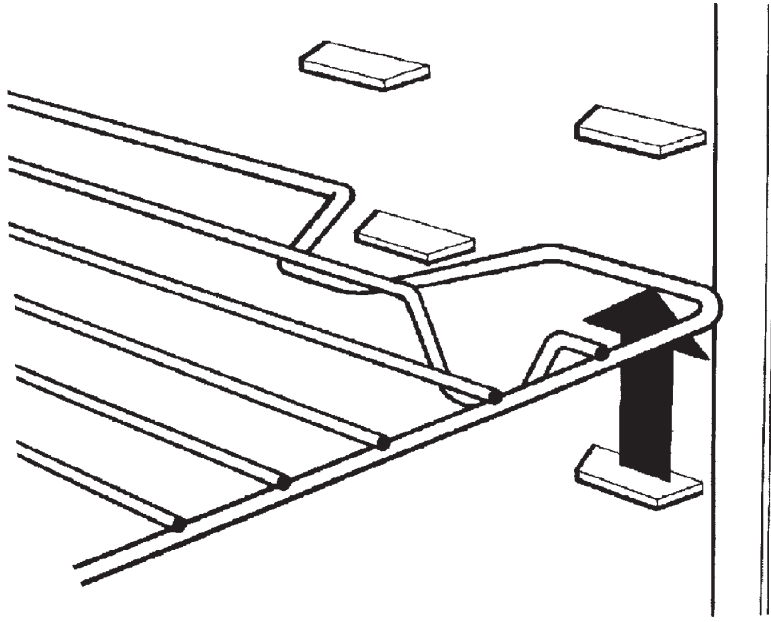


Fig. 6

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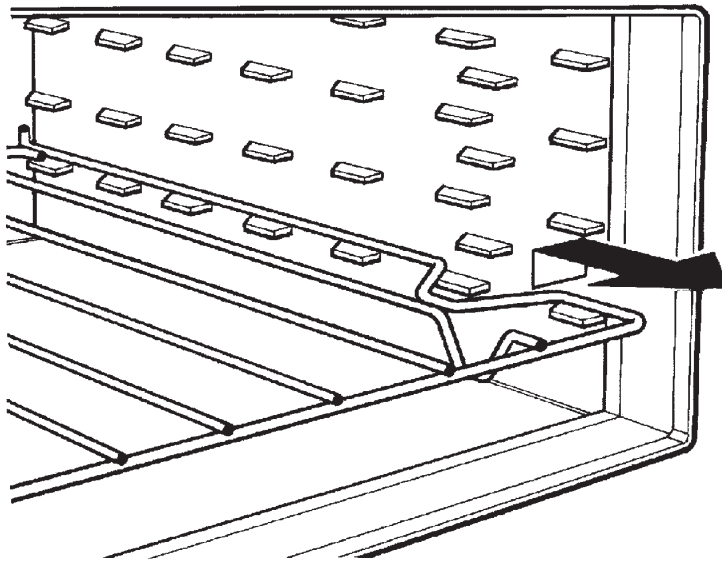


Fig. 7

DESN 512406

CLEANING AND CARING FOR YOUR AGA

**REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.
DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.
DO NOT USE ABRASIVE PADS OR OVEN CLEANER.**

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 proprietary vitreous enamel cleaners 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 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 stainless 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.

Oven 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 hotplates 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.

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.

**For further advice or information please
contact your local distributor/stockist**

With Aga-Rayburn's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliance described at any time.



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