



**GC 3 (PF)
(THREE OVEN)
GAS FIRED POWER FLUE COOKER**



*Users
Instructions
&
Cooking
Guide*

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE



For use in GB and IE

09/10 EOPI 515475

CONTENTS

SECTION	PAGE
HEALTH & SAFETY	3
THE AGA COOKER	4
BURNER CONTROLS	5 - 6
AUTOMATIC CONTROL	6
TO LIGHT THE BURNER - USING CONTROL KNOB WITH NUMBERED GRAPHICS	6 - 7
TO LIGHT THE BURNER - USING CONTROL KNOB WITH GREEN BAND GRAPHICS	8 - 9
TO EXTINGUISH THE BURNER	10
POWER FAILURE	10
HEAT INDICATOR	11
OPERATING THE AGA	12
FITTING OF OVEN SHELVES	13
REMOVAL OF OVEN SHELVES	13
GUIDE TO AGA COOKING	14
BAKING OVEN	14
CLEANING AND CARING	15
SERVICING	16

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

- 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 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 the burning pan to carry outside.

- **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 (P/F) 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.

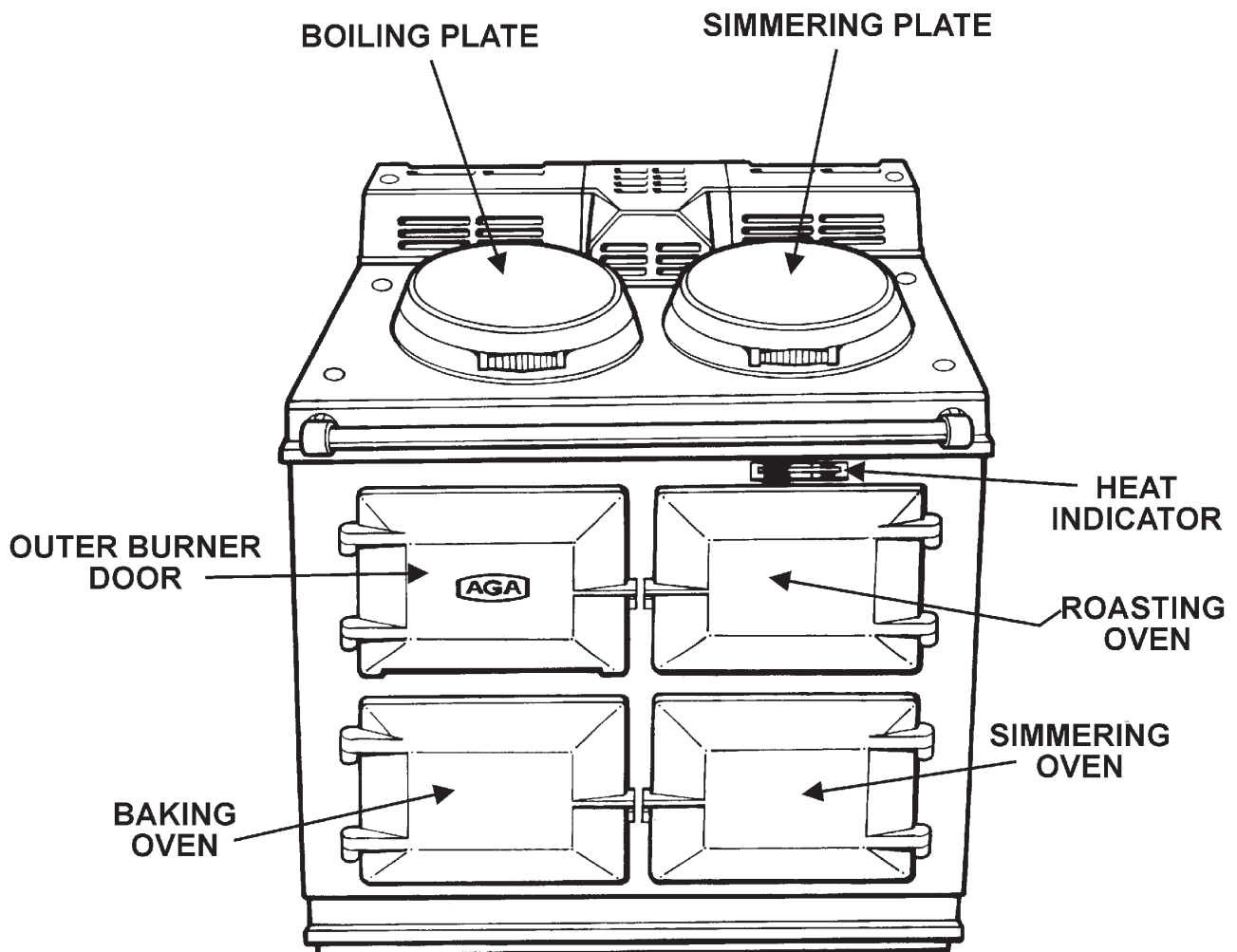


FIG. 1

DESN 513389

BURNER CONTROLS

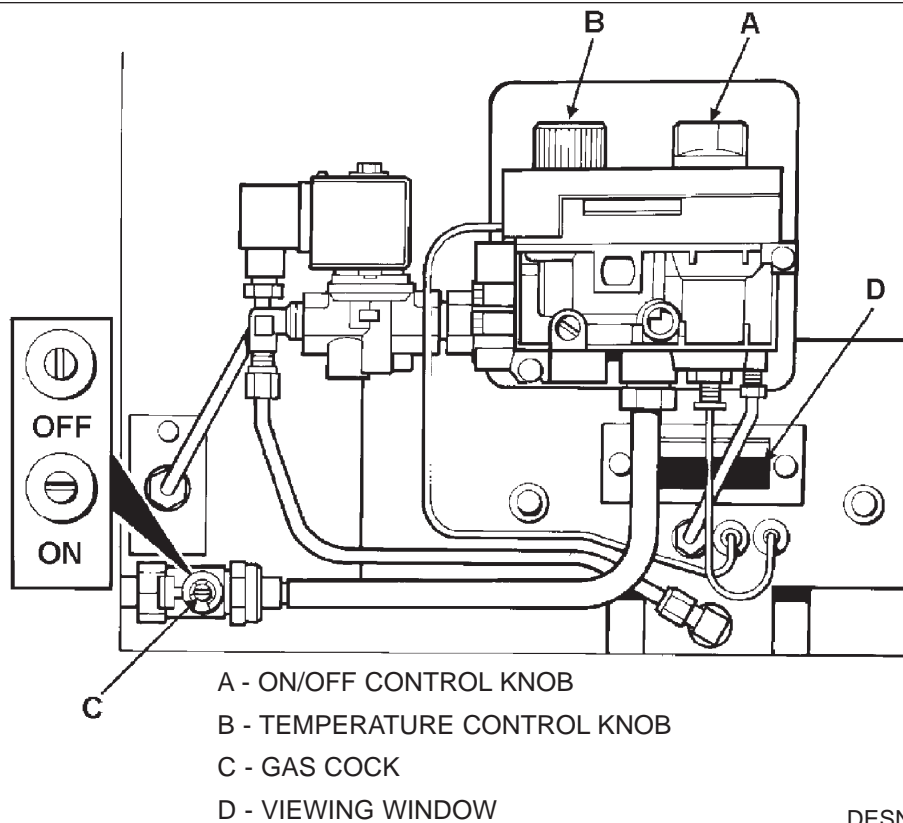


FIG. 2

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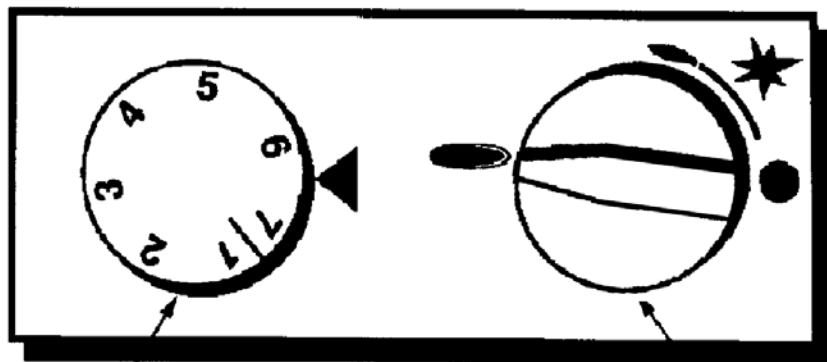


FIG. 3 - CONTROL KNOB 'B' WITH NUMBERS

DESN 513499 B

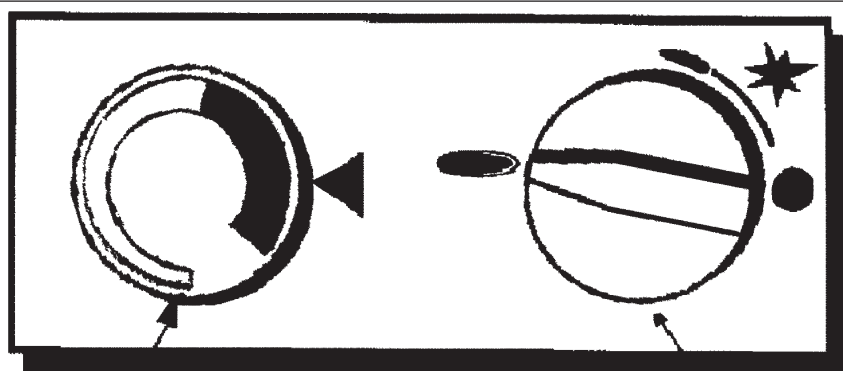


FIG. 3A - CONTROL KNOB 'B' WITH GREEN BAND

DESN 515456

AUTOMATIC CONTROL


When the cooker is in use, the temperature control knob (B) (See Fig. 2) should be between 6 and 7 on control knob with numbers (See Fig. 3) or in mid-section of green band on control knob with green band graphics (See Fig. 3A), with the indicator on or about the centre of the silver section of the heat indicator (See Fig. 15). It may be necessary to adjust the temperature control knob slightly to achieve this.

TO LIGHT THE BURNER

NOTE: FOR MODELS WITH NUMBERED GRAPHICS ON CONTROL KNOB 'B'. (SEE FIG. 3)

CAUTION: BEFORE LIGHTING: ENSURE KNOB (A) IS IN THE OFF POSITION (SEE FIG. 4). ALSO ENSURE GAS SUPPLY TO COOKER IS ON, AND THE SERVICE GAS COCK (C) IS IN THE ON POSITION (SEE FIG. 2), AND THE ELECTRICAL SUPPLY TO THE AGA IS SWITCHED ON.

LIGHTING PROCEDURE - SEE FIGS 3 - 8

1. The main burner gas flow is set with the 'temperature knob' (B) (See Fig. 3). Position '1' is the minimum and position '7' is the maximum temperature setting. First ensure knob (B) is turned fully clockwise to position '1'.
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. 5).
3. Continue pressing down knob (A) while turning further anti-clockwise to the PILOT position (See Fig. 6) (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).
4. Upon lighting, release knob and turn further anti-clockwise to the 'ON' position (large flame symbol) (See Fig. 7). Pilot gas flows and mains gas flows according to the temperature setting (knob B).
5. Turn the temperature knob (B) slightly anti-clockwise to position '2' (LOW FIRE position) (See Fig. 8A). Leave in the low fire position for at least 30 minutes.

NOTE: Low fire may be between positions 1 and 2. Turn knob until small flame is observed through viewing window (D).

6. After 30 minutes rotate control knob (B) anti-clockwise to between positions 6 and 7 for normal running (See Fig. 8B).

NOTE: After several hours the temperature of the cooker can be monitored by the heat indicator. Setting 6 to 7 should bring the indicator to the centre of the silver section. It may be necessary to adjust the control knob slightly (between 6 and 7) 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 ANY REASON, WAIT THREE MINUTES (MINIMUM) BEFORE RE-LIGHTING.



OFF POSITION

FIG. 4



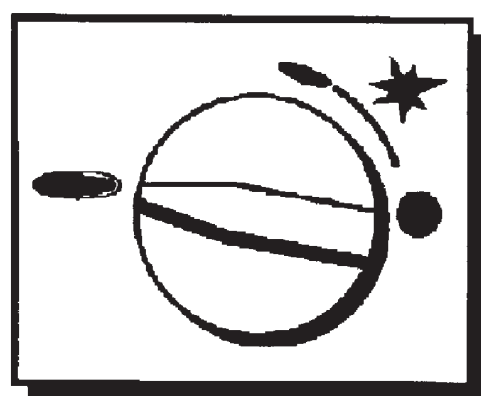
IGNITION POSITION

FIG. 5



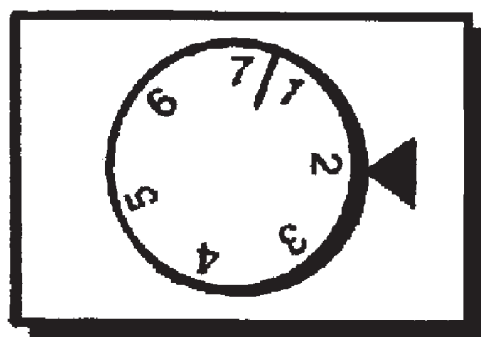
PILOT POSITION

FIG. 6



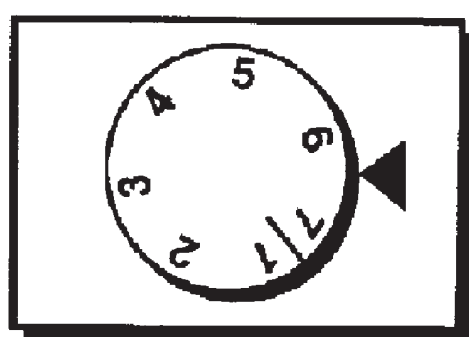
ON POSITION

FIG. 7



LOW FIRE
*(SEE NOTE)

FIG. 8A



NORMAL RUNNING

FIG. 8B


NOTE: LOW FIRE may be between 1 and 2 on knob

TO LIGHT THE BURNER

NOTE: FOR MODELS WITH GREEN BAND GRAPHICS ON CONTROL KNOB 'B'. (SEE FIG. 3A).

CAUTION: BEFORE LIGHTING: ENSURE KNOB (A) IS IN THE OFF POSITION (SEE FIG. 9). ALSO ENSURE GAS SUPPLY TO COOKER IS ON, AND THE SERVICE GAS COCK (C) IS IN THE ON POSITION (SEE FIG. 2), AND THE ELECTRICAL SUPPLY TO THE AGA IS SWITCHED ON.

LIGHTING PROCEDURE - SEE FIGS 9 - 14

1. The main burner gas flow is set with the 'temperature knob' (B) (See Fig. 3A). First ensure both knobs are turned fully clockwise. Knob (A) to the OFF position and knob (B) to the minimum setting (thin end of 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. 10).
3. Continue pressing down knob (A) while turning further anti-clockwise to the PILOT position (See Fig. 11) (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).
4. Upon lighting, release knob and turn further anti-clockwise to the 'ON' position (large flame symbol) (See Fig. 12). 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) (See Fig. 13). Leave in the low fire position for at least 30 minutes.

NOTE: Low fire position is attained by turning knob (B) gradually into the white band until small flame is observed through viewing window (D).

6. After 30 minutes rotate control knob (B) anti-clockwise to the mid-position of the green band for normal running (See Fig. 14).

NOTE: After several hours the heat indicator should be on or about the centre of the silver section. It may be necessary to adjust the control knob 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 ANY REASON, WAIT THREE MINUTES (MINIMUM) BEFORE RE-LIGHTING.



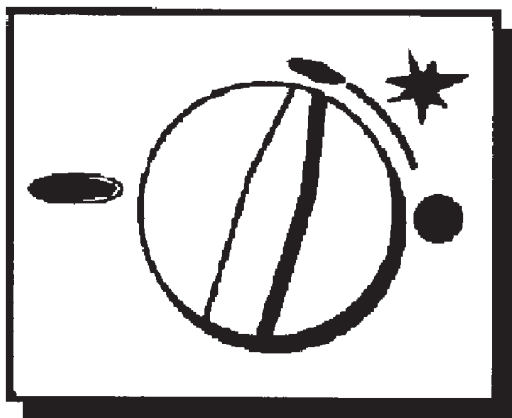
OFF POSITION

FIG. 9



IGNITION POSITION

FIG. 10



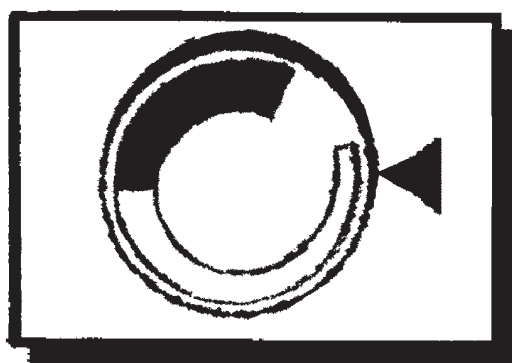
PILOT POSITION

FIG. 11



ON POSITION

FIG. 12



LOW FIRE

FIG. 13



NORMAL RUNNING

FIG. 14

TO EXTINGUISH THE BURNER

1. Turn ON/OFF knob (A) clockwise until reaching stop (PILOT) position.
2. Press down slightly and continue turning clockwise from pilot position to the OFF position (See Fig. 4).

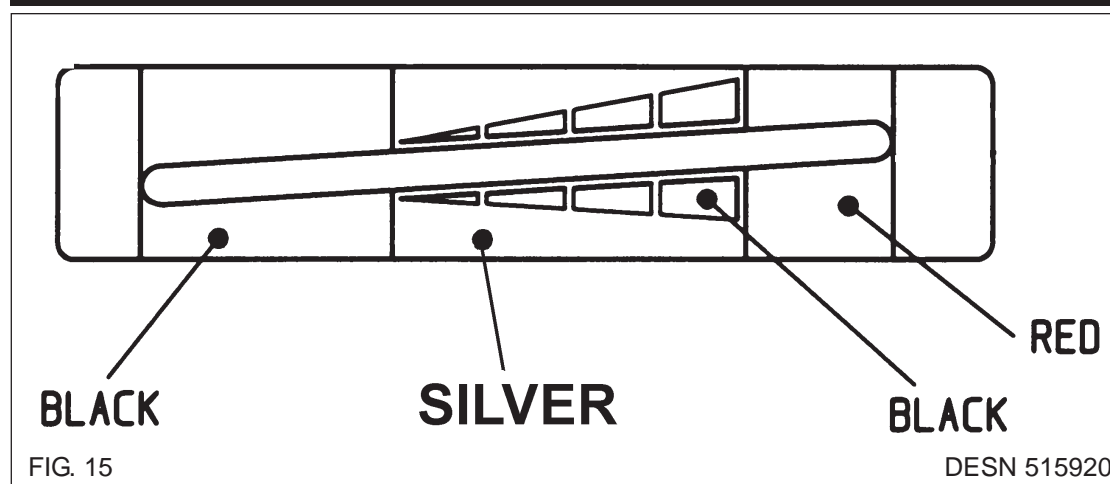
NOTE: LPG APPLIANCE ONLY: When the cooker is turned off a noticeably loud pop will be heard. This is quite normal.

When the burner has cooled sufficiently, pilot lighting procedure may be repeated.

POWER FAILURE

In the event of power failure your appliance will not work. When the power is restored it will automatically restart.

THE HEAT INDICATOR



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 mid-way position 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 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.

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. 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.

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

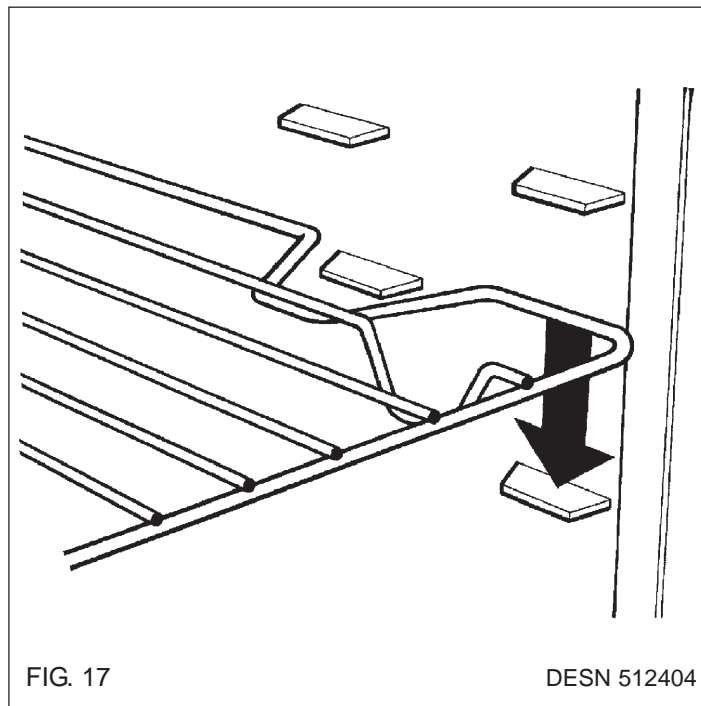
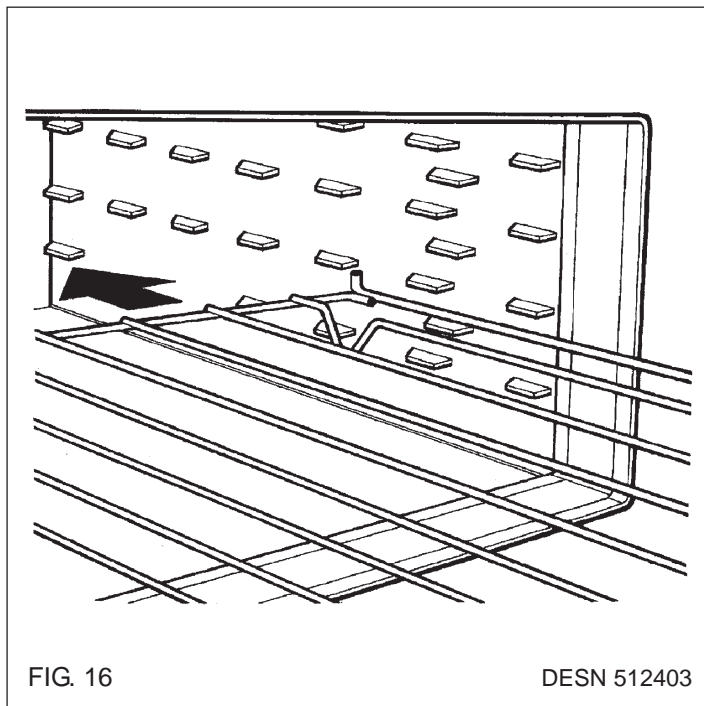
1. Close the insulating covers whenever the hotplates are not in use.
2. Clean the hotplates regularly with the wire brush.
3. Utensils with ground flat bases must be used to make perfect contact with the hotplates.
4. Have the cooker serviced at regular intervals by your AGA distributor.
5. Take care, 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. Keep the insulated covers down when the hotplates are not in use so that the heat stored in the cooker is conserved.

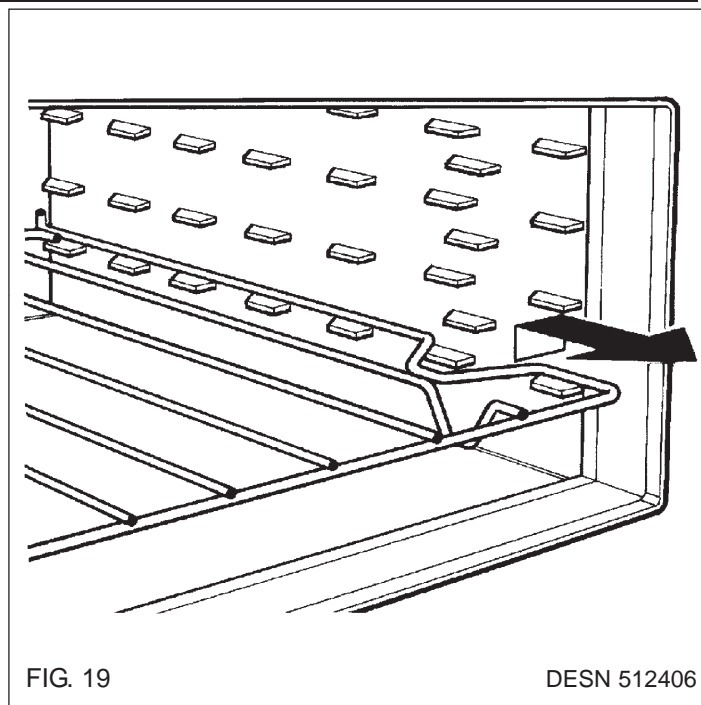
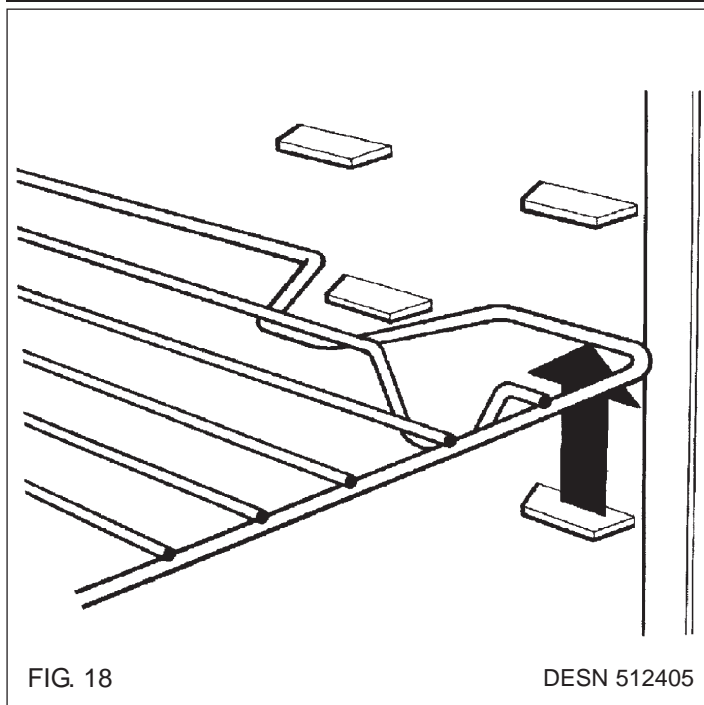
- For optimum cooking performance, use the AGA utensils and cast iron cookware. They have thick ground bases which give the best contact with the hotplates.
- The AGA pans can be stacked in the Simmering Oven. This is especially useful for steaming vegetables and simmering sauces.
- Store the Plain Shelf out of the AGA. Use it cold in the Roasting Oven to deflect the heat from the top of the oven, creating a more moderate oven temperature. It can also be used as a baking sheet.
- A guide to AGA cooking is given on page 14. 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. 16 to 19.



REMOVAL OF OVEN SHELVES



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 STEAM 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** place in the dishwasher or 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.

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.



Manufactured By
AGA
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

www.aga-web.co.uk
www.agacookshop.co.uk
www.agalinks.com