



AGA TC/DC HOTCUPBOARD WITH INDUCTION COOKTOP

User Guide & Installation Instructions

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.

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.

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WHAT TO DO IF YOU SMELL GAS:

- **DO NOT TRY TO LIGHT ANY APPLIANCE.**
- **DO NOT TOUCH ANY ELECTRICAL SWITCH;**
- **DO NOT USE ANY PHONE IN YOUR BUILDING.**
- **IMMEDIATELY CALL YOUR GAS SUPPLIER FROM A NEIGHBOR'S PHONE. FOLLOW THE GAS SUPPLIER'S INSTRUCTIONS.**
- **IF YOU CANNOT REACH YOUR GAS SUPPLIER, CALL THE FIRE DEPARTMENT.**
- **INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER.**

**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**



For use in USA & CAN

11/16 EINS 517244

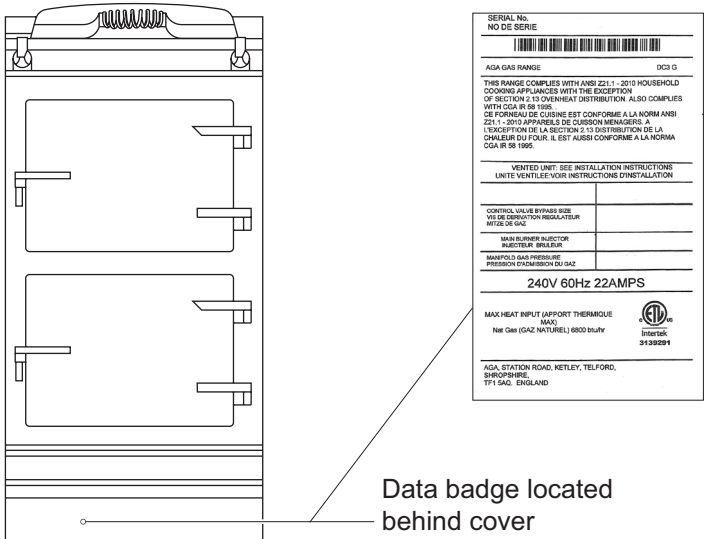
Make a note of your AGA TC/DC Serial Number when it is being installed.

My AGA Details:

Serial No:

AGA Service No:







Date of Installation:



Contents

1. Product Safety	1
2. Health & Safety	3
Consumer Protection	3
Deep Fat Frying	4
3. A Brief Description	5
4. Cleaning and Caring	9
5. Installation	10
Health and Safety	10
Installation Requirements	10
Specifications	12
6. Connection to the Power Supply	16
Mains Supply Location	17
7. Hotcupboard Installation	18
8. Wiring Diagram	22
9. Warranty	23
10. Service	25

1. Product Safety

Meaning / Description	Symbol	Signification / Description
WARNING / CAUTION An appropriate safety instruction should be followed or caution to a potential hazard exists.		AVERTISSEMENT Une consigne de sécurité appropriée doivent être suivies ou garde d'un danger potentiel exists.
DANGEROUS VOLTAGE To indicate hazards arising from dangerous voltages.		TENSION DANGEREUSE Pour indiquer les dangers résultant des tensions dangereuses.
PROTECTIVE EARTH (GROUND) To identify any terminal which is intended for connection to an external conductor for protection against electric shock in case of a fault, or the terminal of a protective earth (ground) electrode.		TERRE DE PROTECTION Pour marquer bornes destinées à être raccordées à un conducteur de protection extérieur contre les chocs éclectiques en cas de défaut d'isolement, ou pour marquer la borne de la terre de protection.
HEAVY This product is heavy and reference should be made to the safety instructions for provisions of lifting and moving.		LOURD Ce produit est lourd et doit être fait référence aux consignes de sécurité relatives aux dispositions de soulever et déplacer.
DISCONNECT MAINS SUPPLY Disconnect incoming supply before inspection or maintenance.		APPAREIL À LASER DE CLASSE 2 Alimentation d'entrée Débrancher avant inspection ou d'entretien.
REFER TO MANUAL Refer to relevant instructions detailed within the product manual.		ATTENTION, SURFACE TRÈS CHAUDE Reportez-vous aux instructions applicables, indiquées dans le manuel du produit.

Important Safety Instructions



INCORRECT USE OF THIS RANGE CAN INCREASE THE RISK OF FIRE, ELECTRIC SHOCKS OR INJURY TO PERSONS.

PLEASE READ THE FOLLOWING PRECAUTIONS TO REDUCE THESE RISKS.

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.

ALWAYS



Always make sure children are never left alone or unsupervised when the range is on.

Always be aware that range surfaces will be hot during and after use and can cause burns.

Always teach children that the range and utensils can be hot.

Always allow heavy and hot utensils to cool in a safe place and out of reach of small children.

Always be aware hot grease is flammable. Wipe off any grease deposits on the range top and front.

In the event of a grease fire, do not remove the pan, cover the pan to extinguish the flame.

Always turn utensil handles inwards but not cover adjacent heated surfaces, to prevent accidental spillage and burns.

Always when opening an oven door, allow hot air and steam to escape.

Always use dry pot holders. Moist pot holder will cause steam burns. Do not use towels or other cloths near the heated plates.

Always clean ventilation hoods frequently, grease should not be allowed to accumulate in hood and filters.

Always make sure cabinet and work surface are capable of supporting heavy cooking utensils used on your range.

Always make sure cooking utensils are suitable for range top service. Only certain types of glass, glass ceramic earthenware/glazed utensils with stand sudden temperature changes without breaking.

Always make sure your appliance is properly installed and grounded by a qualified technician.

Always make sure your appliance is serviced by a qualified technician.

NEVER

Never store items of interest to children above the range.



Never allow children to climb on, sit or stand on any part of the range.

Never allow children to play with the controls or any part of the range.

Never wear loose fitting clothing or other flammable materials that could contact hot surfaces on the range.

Never leave boiling pans unattended, boil over causes smoking and greasy spillovers may ignite.

Never store gasoline or other volatile liquids in the range or in cabinets above or near the range, which can catch fire or explode.

Never use water on grease fires. Smother fire or flame or use a dry chemical or foam type extinguisher.

Never use your appliance for warming or heating the room.

Never repair or replace any part of the appliance unless recommended in this manual. All other servicing should be carried out by a qualified technician.

Never cover or restrict the air flow to the controls compartment.

Never install cabinets (shelves) or similar above the range with a depth greater than 13" (330mm).

Never heat unopened food containers. Pressure build-up may cause the container to burst and cause injury.

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

Never use a steam cleaner to clean your range.

Never use a power spray or oven cleaners on the control panel.

Never use caustic cleaners, abrasive pads or metal scrapers to clean enamel surfaces.

2. Health & Safety

Consumer Protection

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

INCORRECT USE OF THIS RANGE CAN INCREASE THE RISK OF FIRE, ELECTRIC SHOCKS OR INJURY TO PERSONS.



PLEASE READ THE FOLLOWING PRECAUTIONS TO REDUCE THESE RISKS.

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



ALWAYS

- Children are more sensitive to heat than adults.
- Always make sure children are never left alone or unsupervised when the range is on.
- Always be aware that range surfaces will be hot during and after use and can cause burns.
- Always teach children that the range and utensils can be hot.
- Always allow heavy and hot utensils to cool in a safe place and out of reach of small children.
- Always be aware 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.
- Always turn utensil handles inwards but not cover adjacent heated surfaces, to prevent accidental spillage and burns.

- Always when opening an oven door, allow hot air and steam to escape.
- Always use dry pot holders. Moist pot holder will cause steam burns. Do not use towels or other cloths near the heated plates.
- Always clean ventilation hoods frequently. Grease should not be allowed to accumulate in hood and filters.
- Always make sure cabinet and work surface are capable of supporting heavy cooking utensils used on your range.
- Always make sure cooking utensils are suitable for range top service. Only certain types of glass, glass ceramic earthenware/glazed utensils with stand sudden temperature changes without breaking.
- Always make sure your appliance is properly installed and grounded by a qualified technician.
- Always make sure your appliance is serviced by a qualified technician.



NEVER

- Never store items of interest to children above the range.
- Never allow children to climb on, sit or stand on any part of the range.
- Never allow children to play with the controls or any part of the range.
- Never wear loose fitting clothing or other flammable materials that could contact hot surfaces on the range.
- Never leave boiling pans unattended, boil over causes smoking and greasy spillovers may ignite.
- Never store gasoline or other volatile liquids in the range or in cabinets above or near the range, which can catch fire or explode.
- Never use water on grease fires. Smother fire or flame or use a dry chemical or foam type extinguisher.
- Never repair or replace any part of the appliance unless recommended in this manual. All other servicing should be carried out by a qualified technician.
- Never cover or restrict the air flow to the controls compartment.

- Never install cabinets (shelves) or similar above the range with a depth greater than 13" (330mm).
- Never heat unopened food containers. Pressure build-up may cause the container to burst and cause injury.
- Never reach directly into a hot oven to add or remove cooking utensils. Instead pull the grid shelf out to its maximum projection.
- Never use a steam cleaner to clean your range.
- Never use a power spray or oven cleaners on the control panel.
- Never use caustic cleaners, abrasive pads or metal scrapers to clean enamel surfaces.
- Never use aluminium foil as a protective liner on the oven base, except as suggested in the manual. Improper use of this type of liner may create a risk of fire.

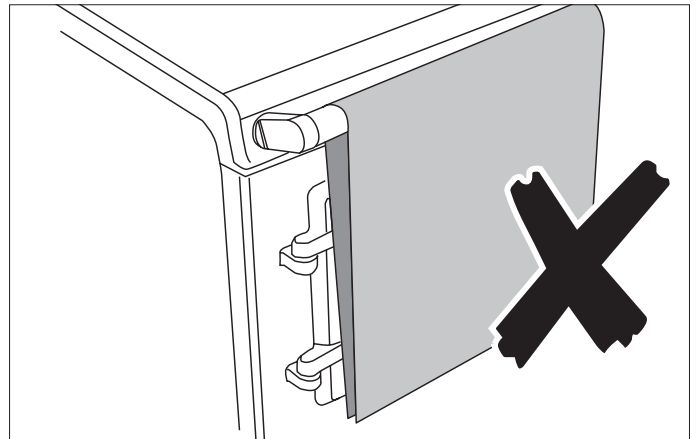
Deep Fat Frying

- 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.
- Do not try to fry too much food at a time, especially frozen food. This only lowers the oven temperature of the oil or fat too much, resulting in greasy food.
- Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular, will cause frothing or spitting, if added too quickly.
- Never heat fat, or fry with a lid on the pan.
- Keep the outside of the pan, clean and free from streaks of oil or fat.

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.

Do not hang dish towels on the left hand side of the AGA handrail. Doing so will block the air vent. Blocking the air vent can cause excessive temperature increase to the control panel and prevents easy access to the controls.



When the oven(s) are on **DO NOT** leave any oven door open for long periods, this will effect the temperature of the oven and may allow controls to become hot.

A little smoke and some odor may be emitted when the appliance is first switched on. This is normal and harmless (from oven lagging and starch binder on the element insulation) and will cease after a short period of use.

3. A Brief Description

Pans

It is important to use pans that are specifically recommended for induction cooking. Generally stainless steel, special pans with stainless steel bases, enamelled steel, or cast iron pans with flat enamelled bases are suitable. It should be noted that some grades of stainless steel pans may not function or may be slow to heat.

All copper and all aluminium constructed pans or ceramic pans, will not work on an induction cooktop. If you are unsure of a pan, try a quick test using a magnet on the pan base (**Fig. 3.1**). A strong attraction between magnet and pan, will normally indicate a suitable pan. Weak or no attraction usually indicates a pan that is not suitable. Do not forget to remove the magnet before using the pan on the cooktop. .



Use pans that are the same size or slightly larger than the marked area. Smaller pans will take longer to heat. Using a pan with a lid will help pan contents boil more quickly.

Ideally pans should have near flat bottoms to maximise induction efficiency.

Most types of pans will generate a faint audible sound during the cooking process and this is perfectly normal. The level of sound will vary depending on the type and style of pan used.

How to operate your Induction Cooktop

Place an appropriate pan containing food to be heated, onto the induction cooktop.

Touch the power on pad , touch the induction on pad .

Set power level by sliding your finger along the power level pads to the required setting.

To simmer, slide your finger down the power level pads for a lower setting.

Turn the cooktop off after pan contents are heated, by touching the power off pad .

Remove the pan from the cooktop carefully, as it will be hot.

Induction Cooktop

The induction cooktop works independent of the AGA hotcupboard. It is not necessary for the hotcupboard control switch to be on when the induction cooktop is in use.

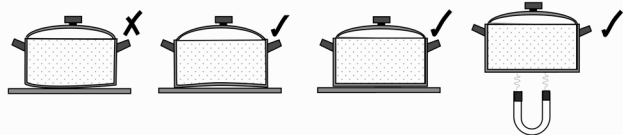
All of the induction cooktop functions are accessed via the touch pads located on the ceramic surface.

Control Panel Table 3.1

Always use positive finger contact on the touch pads to ensure a good control response (by gently touching and not pressing the pad).

Touch pads may not respond if the induction cooktop control area is wet. Touch pad area should be dried prior to use.

Fig. 3.1



DESN 517223

Fig. 3.2

Defined pan area
9" (230) Maximum



DESN 517496











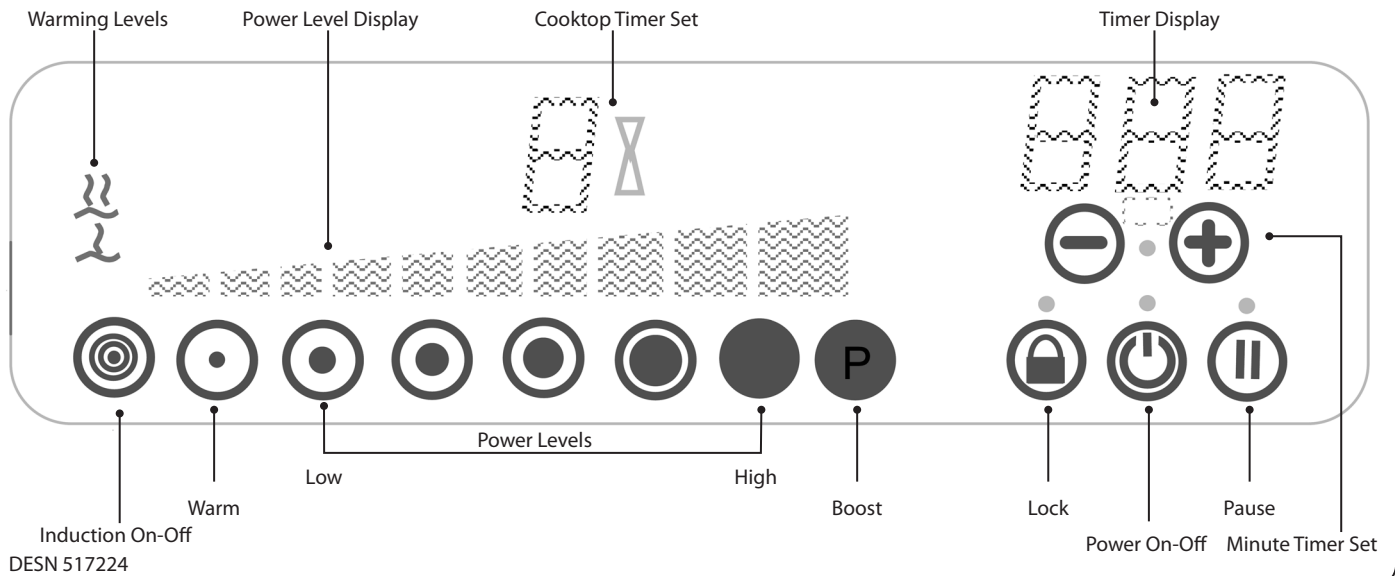
	Auto Cook
	Pan detection
	Residual heat
	Lock set
	Boost
	Warming settings
	Timer set
	Pause set
	Power levels
	Prolonged pad contact



Table 3.1

Fig. 3.3






Switching the Induction Cooktop ON





Using the induction cooktop requires three steps.

1. Touch the power on - off pad .
2. Touch the induction on - off pad .
3. Set the required power level.


If power level is not set within 20 seconds the unit will automatically switch off.

Setting the Power Level

This induction cooktop offers 10 levels of power the first 9 power levels can be selected by touching an individual power level pad  or by sliding your finger along the pads. A visual indicator will illuminate as both a numerical 1-9 as a level display  with a  representing high.


The 10th power level is achieved using the boost  function. To set the boost function, touch boost pad  the display will indicate . The boost function will run for 10 minutes maximum before reverting back to setting .


Switching the Induction Cooktop OFF

After use the cooktop should be turned off by touching the power touch pad .

Pan Detection


When the power is on and a power level is selected, the pan detection will be automatic whenever the pan is placed within or removed from the cooking zone on the cooktop. (See **Fig. 3.2** for defined pan area).

If there is no pan placed on the cooking surface the display will flash .



Always switch off by touching the power pad  when the cooktop is not in use.




Residual Heat Indicator

The cooktop surface will get hot when in use, this is due to heat being conducted from the cooking pan. The cooktop surface will also remain hot for a while after use.

After the cooking period the cooktop hot indicator  will be displayed and for a short period of time after power off.

Pause






To interrupt the cooking period, touch the pause touch pad , cooking will stop and  will be displayed.




To recommence cooking, touch pause pad  and then slide your finger the full length of the power level pads,  through to  the original power level will be automatically set.

Pause remains active for 10 minutes only, after 10 minutes the cooktop will switch off.

Warming Function

The warming function will keep cooked food warm for a set period of time.


Touch the power on - off pad . Touch the induction on - off pad  and touch the first power level pad  to select warming level one, the warming indicator  and  will be displayed.


To select the second and higher warming level, touch and hold the first power level pad . The warming indicator  and  will be displayed.

Auto Cook

The Auto Cook feature allows the pan contents to be brought up to a high temperature rapidly, before reverting back to the set power level.
















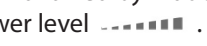










Touch power on pad  and then touch induction on pad .

Touch required power level pad for 5 seconds. The symbol  along with the set level, will flash in the display.

Turn off the cooktop by touching the off pad  after cooking is complete.



Minute Timer






















The induction cooktop has two individual timers:

- Kitchen Timer**, for general kitchen timing requirements, for example, timing food cooked in an oven.
 - Touch power pad  and then ... pads together,  will be displayed.
 - A time can now be set using  or  touch pads. The count down will commence after a few seconds. If an instant countdown is required touch the power pad .
 - After the set time has elapsed the audible alarm can be cancelled by touching the power off pad .
 - To modify or cancel a previously set time, touch power pad  (on) and then ... pads together. Release and then touch either the  or  pad to adjust the time setting, or set to zero time.
- Minute Minder**, for timing the duration of the induction cooking process.
 - The timer functions do not start or stop a cooking process.
 - Touch power pad  followed by induction on pad  set the required power level .
 - Touch pads together ...,  will be displayed, use  or  pads to set time. The count down will commence after a few seconds.
 - After set time has elapsed the audible alarm can be cancelled by touching the power off pad .
 - To modify a previously set time, touch ... pads together and adjust using  or  pads.
 - The timer with the shortest time period remaining will show in the display.

Control Locking

There are two control locking features:

- Temporary Lock**, this feature will lock the controls for the duration of a cooking process to prevent accidental adjustment of the controls.
 - Touch power button  followed by induction on pad .

- Set to required power level . Touch lock key .
 - Power levels only, are locked to prevent adjustment during a cooking period.
 - To unlock, touch the lock pad  to enable power level adjustment, or power pad  to turn the cooktop off.
 - To remove the feature, after use touch power on pad  and then lock pad .
- Fixed Lock**, will lock the controls, even when the cooktop is powered off, this feature is to prevent accidental and unsupervised cooktop use and will require manual intervention before use, or deactivation of the feature.
 - Power off pads  and  will always function.
 - Touch pads can be locked to prevent unsupervised control function, even after the cooktop has been powered off. Manual intervention or a deactivation sequence will be required to return the cooktop to normal operation.
 - To activate the fixed lock. Touch power pad , followed by induction on pad .
 - Touch lock and pause pads together ..., release and then touch lock pad .  will be displayed.
 - Manual intervention will be required to release the control functions for use. This is done by touching lock and pause pads together ... followed by induction on  pad.
 - The induction cooktop control function will now be normal.
 - When the cooktop is switched off the Fixed Lock will still be active.
 - To deactivate the Fixed Lock. Touch power pad , touch lock and pause pads together ..., release and then immediately touch the pause  pad.
 - If deactivation fails wait 20 seconds before retrying or unplug the appliance.

Overheat Protection

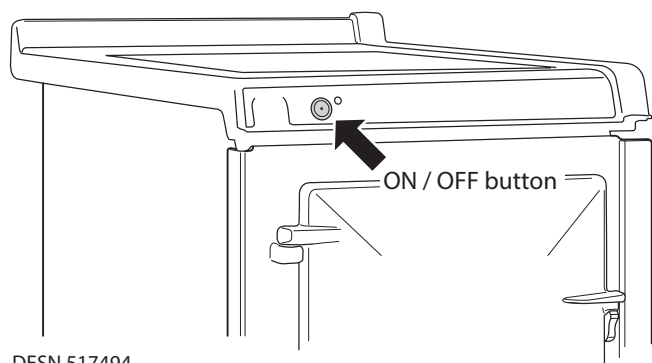
Power levels will be automatically reduced if excessive high temperatures are monitored below the cooking zone. If high temperatures are detected it will not be possible to adjust the power level to a higher level than shown in the visual displays.

Should a pan be allowed to boil dry the overheat protection system will turn the induction cooktop off.

Simmering Oven plus Warming Oven

This oven delivers a gentler convected heat making it better suited for longer cooking times, especially for overnight cooking, for example rich fruit cakes and celebration cakes. The cooking of meringues may also be better suited for this oven.

Fig. 3.4



These ovens are not cast iron on the interior. They are heated by a single element at the rear of the oven cavity. It is operated by a single push ON-OFF button located on the left hand side of the hotcupboard top plate and can be turned ON and OFF when required (**Fig. 3.4**).

Simmering Oven

This oven delivers a gentler convected heat making it better suited for longer cooking times especially for overnight cooking, for example rich fruit cakes and celebration cakes. The cooking of meringues may also be better suited for this oven.

Warming Oven

The Warming Oven is the perfect staging area for foods prior to serving. Safely rest meats prior to cutting.

Keep freshly baked pies warm before serving and store tableware, ensuring plates are temperate while serving your meal.

Warming Plate

The aluminium (16 1/4" H x 14 1/8" W) Warming Plate is perfect for keeping food warm prior to serving. When using your AGA to serve food, buffet style, the warming plate alleviates the need for a chafing dish. Keeping your food temperate and free from drying out.

NOTE: These ovens vent into the room, mechanical venting to the outside is not available.

Points to remember when using your Simmering Oven:

- Pre-heat the ovens for 40 minutes before starting to cook.
- Bring casseroles, soups etc. to the boil on the TC or DC hotplate or start meat in the roasting oven, before placing in the simmering oven.
- Make sure casseroles have sufficient liquid, particularly when cooking over a long period.
- Use lids on casseroles or foil to cover food while cooking to retain moisture.
- Make sure all dishes will fit into the oven before preparing food.
- Always thaw frozen food completely before cooking.

You can also produce crisp, white meringues in the oven.

Timing for cooking in the simmering oven will depend upon the temperature, quantity and type of dish you are cooking. As a guide for casseroles, a minimum of 2 hours cooking time is recommended.







Keep an eye on the food until you are familiar with the oven.

The simmering oven can be described as a continuation oven, it continues to cook food that has been brought up to heat elsewhere on the range with the exception of meringues which are dried out rather than 'cooked'.

4. Cleaning and Caring

Important Instruction

Be careful of the hot appliance.

-  **Do not use a steam cleaner to clean this range.**
-  **Do not use abrasive pads, caustic.**
-  **Cleaners, oven cleaners or metal.**
-  **Scrapers to clean the surfaces of the enamel.**
-  **The touch control panel may be cleaned with a damp cloth and warm soapy water.**
-  **Do not use any power sprays or oven cleaners on the control panel.**

Induction Cooktop and Front Plate

Make sure all the surfaces have cooled prior to cleaning the cooktop and front plate.

The easiest way to clean the AGA induction cooktop and front plate is to mop up spills as soon as they happen. It may be useful to keep a damp cloth handy to do this. The ceramic surface should then be cleaned with a proprietary cleaner.

If milk or fruit juice or anything containing acid, is spilt on the range, 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 discolored.

All that is usually needed to keep the vitreous enamel surfaces of the range bright and clean is a daily rub over with a damp soapy cloth followed immediately with a clean, dry cloth to avoid streaks. The AGA E-cloths are excellent for this.

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

Ensure the lower vent is cleaned on a regular basis, and free from obstruction, to maintain sufficient air flow through the appliance. (The louvered plinth fascia can be easily removed for cleaning).

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




The induction is easy to care for, and regular maintenance will ensure long-life. Should the induction become soiled, use a sponge, cloth, to remove burnt-on spills. Rinse off detergents or cleaning agents thoroughly.

Oven Door Linings

The best way to keep the linings clean is to wipe them over after cooking so that splashes do not get baked on (being careful when hot). Clean the linings when they are cool, the range is off.

The oven door linings can be cleaned with hot soapy water and / or a cream cleanser. To deep clean the linings, place a towel on the work surface and carefully lift off the oven door (doors are heavy) and place it enamel side down on the towel padding.

Clean with a soapy impregnated pad to remove stubborn marks. **DO NOT** immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture. Needless to say, do not put oven doors in a dishwasher! Dry off before carefully replacing on their hinges.

-  **DO NOT IMMERSE THE DOORS IN WATER AS THEY ARE PACKED WITH INSULATING MATERIAL WHICH WILL BE DAMAGED BY EXCESSIVE MOISTURE.**
-  **DO NOT PUT OVEN DOORS IN A DISHWASHER.**
-  **DO NOT use caustic cleaners or oven cleaners.**

PLEASE NOTE: Cleaners used for vitreous enamel are often unsuitable for use on: chrome and stainless steel components, including the insulating covers, hand-rails and their brackets.

5. Installation

Please refer to the Total Control or Dual Control guide for product dimensions following the Hotcupboard instructions.

Health and 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: 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.

Installation Requirements

THIS APPLIANCE MUST ONLY BE INSTALLED BY PERSONS THAT ARE CERTIFIED TO LOCAL REGULATIONS.

NOTE: This installation instruction should be left with the appliance and the owner to retain for future use.

Before installation of an AGA can be made, the site is inspected for suitability by an authorized AGA distributor and corrected where necessary to conform with local or regional electrical codes.

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

Delivery Requirements

These installation instructions should be left with the range for the user to retain for future reference.

The AGA TC/DC Hotcupboard arrives on 1 pallet and attaches to an existing TC or DC range, creating a seamless 5-oven or 7-oven configuration.

See the installation instructions for a detailed description.

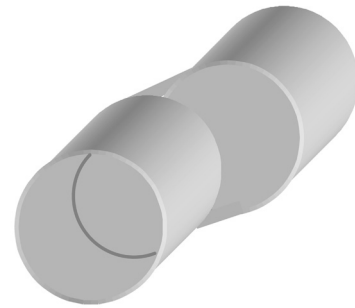
If this skate/template can be manipulated through the property grounds and doors into position, then the AGA can be installed as intended with no re-work.

Using Left Hand Side Flue Vent Option - AGA Dual Control 5 Oven Gas Power Flue

When installing a AGA Dual Control 5 Oven Gas Power Flue, where the cooker flue vent pipe exits to the left, it will be necessary to use the off set flue pipe adaptor (supplied with the installation kit **Fig. 5.1**). The adaptor must be positioned at the cooker left hand flue exit to allow the flue tube to pass behind the hotcupboard. (See **Fig. 5.2** and **Fig. 5.3**).

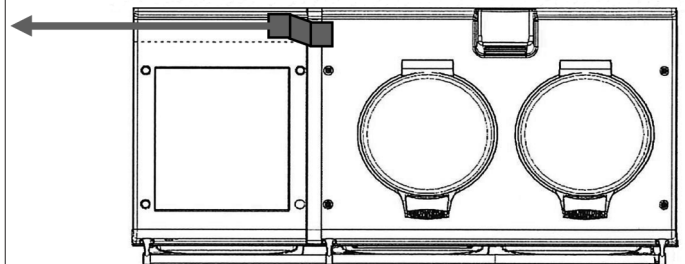
Always fit the offset elbow in a position that will not create a water/grease trap.

Fig. 5.1



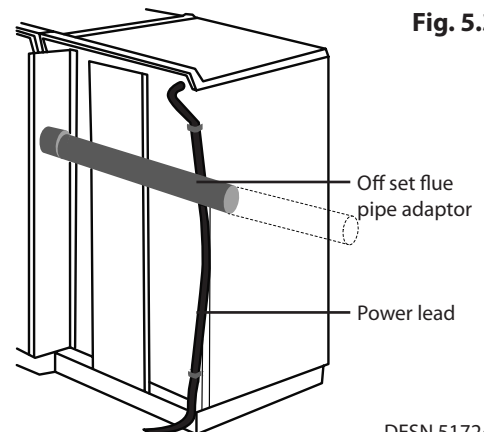
Off set flue pipe adaptor.
Pressure drop is equal to a 90° bend. DESN 517227

Fig. 5.2



DESN 517228

Fig. 5.3



DESN 517247

Specifications

AGA TC5/DC5

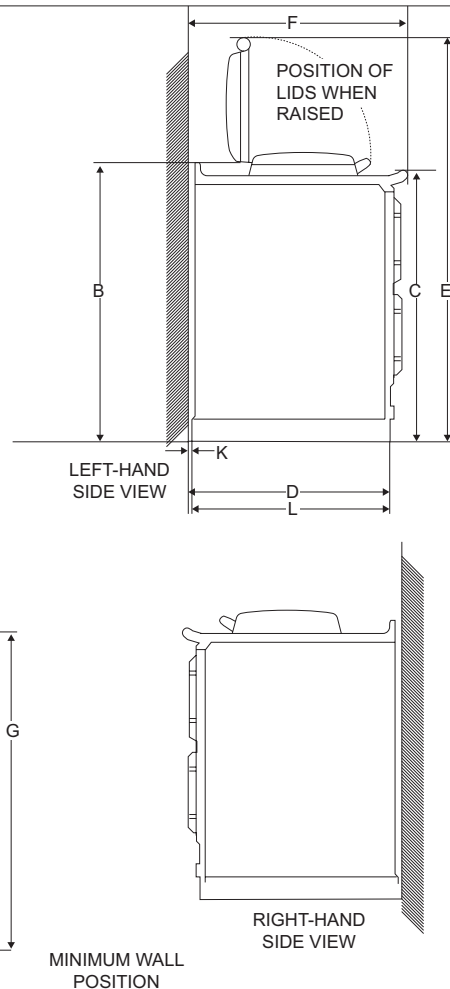
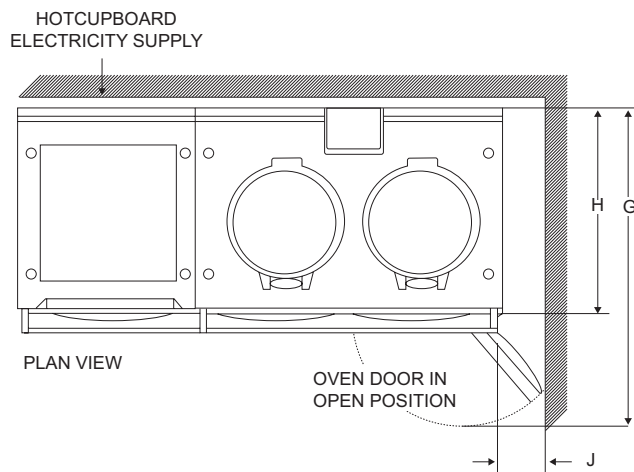
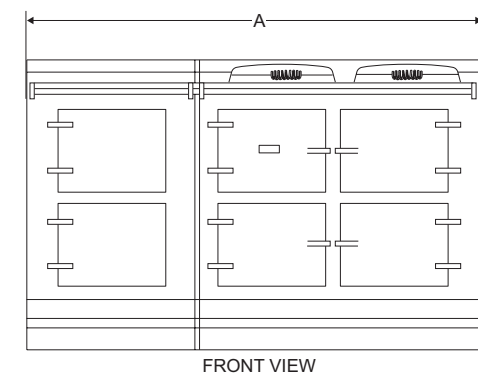


Fig. 5.4

DESN 516561

	A	B	C	D	E	F	G	H	J	K	L
mm	1478	951	913	680	1388	760	1145	698	116	10	634
inch	58 $\frac{1}{4}$	37 $\frac{1}{2}$	36	26 $\frac{3}{4}$	54 $\frac{5}{8}$	29 $\frac{7}{8}$	45 $\frac{1}{8}$	27 $\frac{1}{2}$	4 $\frac{9}{16}$	$\frac{3}{8}$	25

Range Dimensions

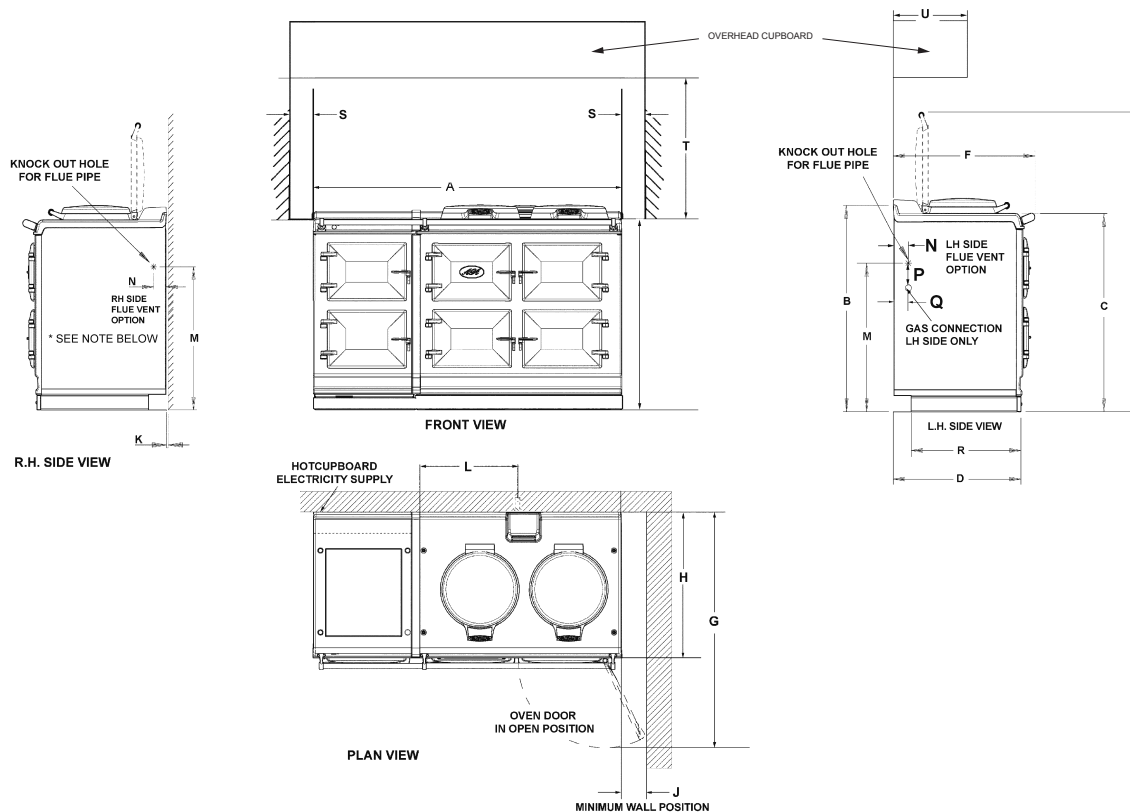
When surveying for a range installation the actual clearance required for the 'body' of the appliance should be increased by $\frac{3}{8}$ " beyond the figures quoted above. This allows safe margin to take into account the natural dimensional variations found in major castings. In particular the width across the appliance recess could be critical.

Appliance Weight (Excludes Packaging)

- Main unit: See product instructions.
- Hotcupboard - 242lb (110kg)

AGA DC5 GAS POWER FLUE

Fig. 5.5



DESN 516848 A

	A	B	C	D	E	F	G	H	J	K	L	M	N	P	Q	R	S	T	U
mm	1478	951	913	680	1388	760	1145	698	116	10	565	689	43	118	55	634	75	760	330
inch	58 1/4	37 1/2	36	26 3/4	54 5/8	29 7/8	45 1/8	27 1/2	4 5/16	3/8	25	27 1/8	1 3/4	4 5/8	2 1/8	25	3	30	13

Range Dimensions

When surveying for a range installation the actual clearance required for the 'body' of the appliance should be increased by 3/8" 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 recess could be critical.

Appliance Weight *(Excludes Packaging)*

- Main unit: See product instructions.
- Hotcupboard - 242lb (110kg)

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 890 lbs. The base of the built-in AGA plinth must be level and sit above the finished height for service access.

Plinth

The front plinth cover is removable and must not be obstructed by flooring or tiles. If necessary the range must be raised by the thickness of the tiles to ensure the plinth can be removed.

Handrail Extension

The handrail can be extended by connecting the additional handrail fitment to accommodate a 5 oven or 7 oven range see **Fig. 7.12 page 21**.

Side Clearances

A $\frac{1}{8}$ " (3mm) gap is required each side between the range top plate and adjoining work surfaces that may be fitted, this is to allow for the safe removal of the top plate should this be required at a later date.

Where ranges are to be fitted against a side wall a $4\frac{5}{16}$ " (116mm) clearance is required on the right and left hand side for oven door access.

If the AGA is to be installed in a brick recess, then the minimum clearance should be increased by at least $\frac{3}{8}$ " (10mm), to allow for the walls not being square.

In addition a minimum clearance of $39\frac{3}{8}$ " (1000mm) must be available at the front of the range to enable the range to be serviced.

Tiling

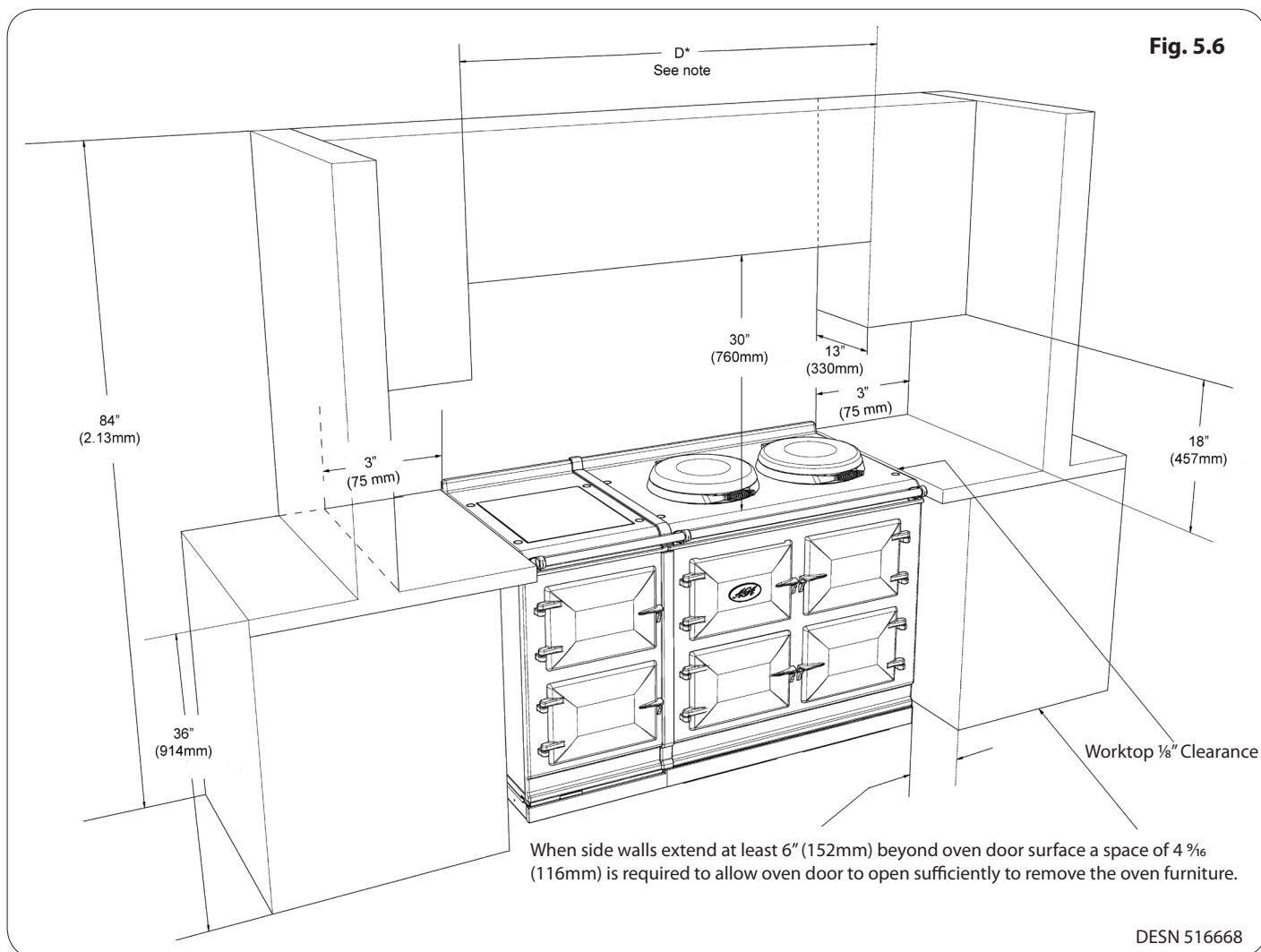
When the range is to stand in a recess or against a wall which is to be tiled, under no circumstances should the tiles overlap the range top plate, access to remove the hotplate must be allowed for servicing at a later date.

A gap of at least $\frac{3}{8}$ " (10mm) must be observed from the rear of the top plate and the wall behind the range.

Overhead Cabinets

 **To eliminate the risk of burns or fires by reaching over hot surface units, cabinet storage space located above the surface units should be avoided.**

Fig. 5.6



Installation Clearance of Combustible Cabinets Adjacent to Range Fig. 5.6

½" clearance to the back of the range may be obtained when installing the appliance against a non-combustible wall or if the wall behind the range is deemed combustible then the minimum spacing from the back of the range to the nearest combustible wall is 1 ½" (38mm).

Note: Any overhead fitted cabinets must not exceed 13" (330mm) projected depth above the range. Dimension 'D' to be not less than the normal width of the range.

6. Connection to the Power Supply



Electric Shock Hazard



The rating plate is located behind the removable plinth, see **Fig. 6.2**.

Electrical Grounding is required on this appliance.

DO NOT connect to the electrical supply until the appliance is permanently grounded.

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.

The hotcupboard attachment requires an independent single phase supply. It has a maximum load of 6 amps, protected by an appropriate branch circuit supply.

110/120V flexible cord and plug parallel type (NEMA 5-15P) (with the exception of AGA Hotcupboard with Cooktop model. Please refer to AGA Cooktop instructions for power supply requirements).

The appliance, when installed, must be electrically grounded with local or state codes.

An electrical socket must be provided within 5 feet of the left-hand side of the appliance and easily accessible for the user to disconnect. **DO NOT** position the socket above the appliance see Fig. 6.2 on page 17.

Take special care when cutting holes in the wall or floor. Electrical wires may be behind the wall or floor covering, and could cause an electrical shock if you touch them.

Locate any electrical circuits that could be affected by the installation of this product and disconnect power circuit.

⚠ WARNING Electrical Grounding Instructions

This appliance is equipped with a NEMA 5-15P grounded plug for your protection against a shock hazard and should be plugged directly into a proper receptacle. Do not cut or remove the grounding prong from this plug.

DO NOT have a fuse in the neutral or grounding circuit. A fuse in the neutral or grounding circuit could result in electrical shock.

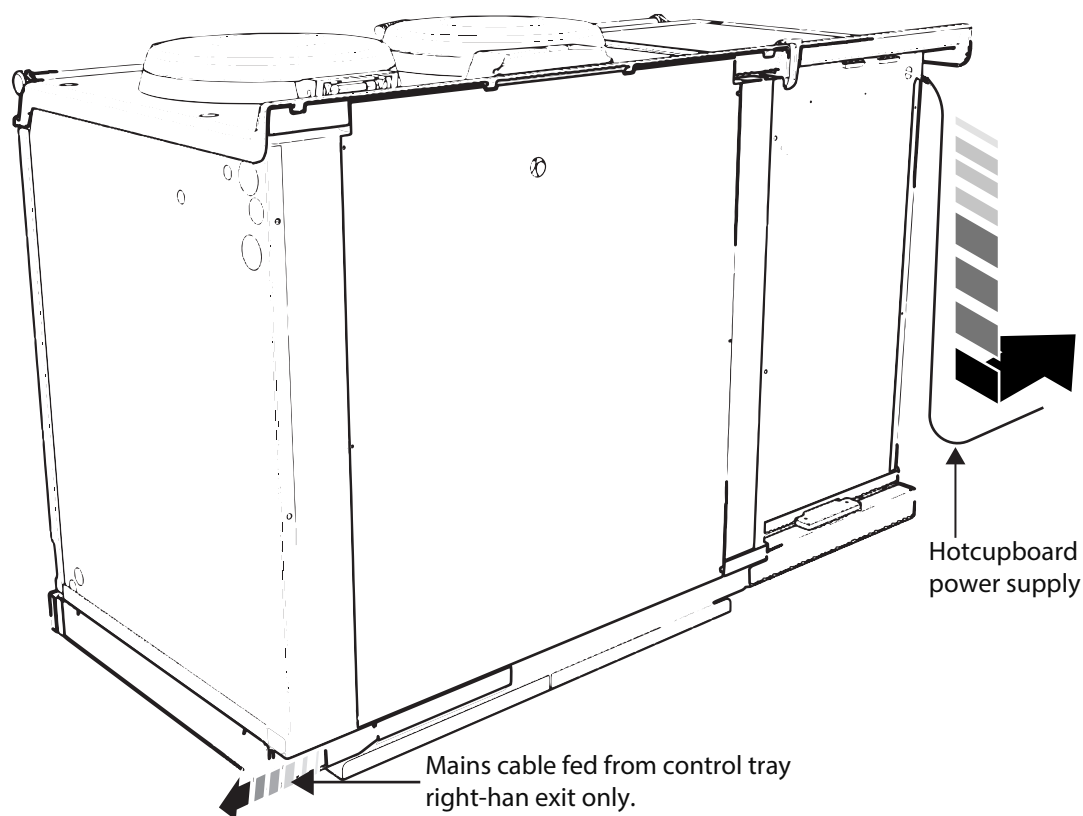
DO NOT use an extension cord with this appliance.

Check with a qualified electrician, if you are not sure the appliance is properly grounded.

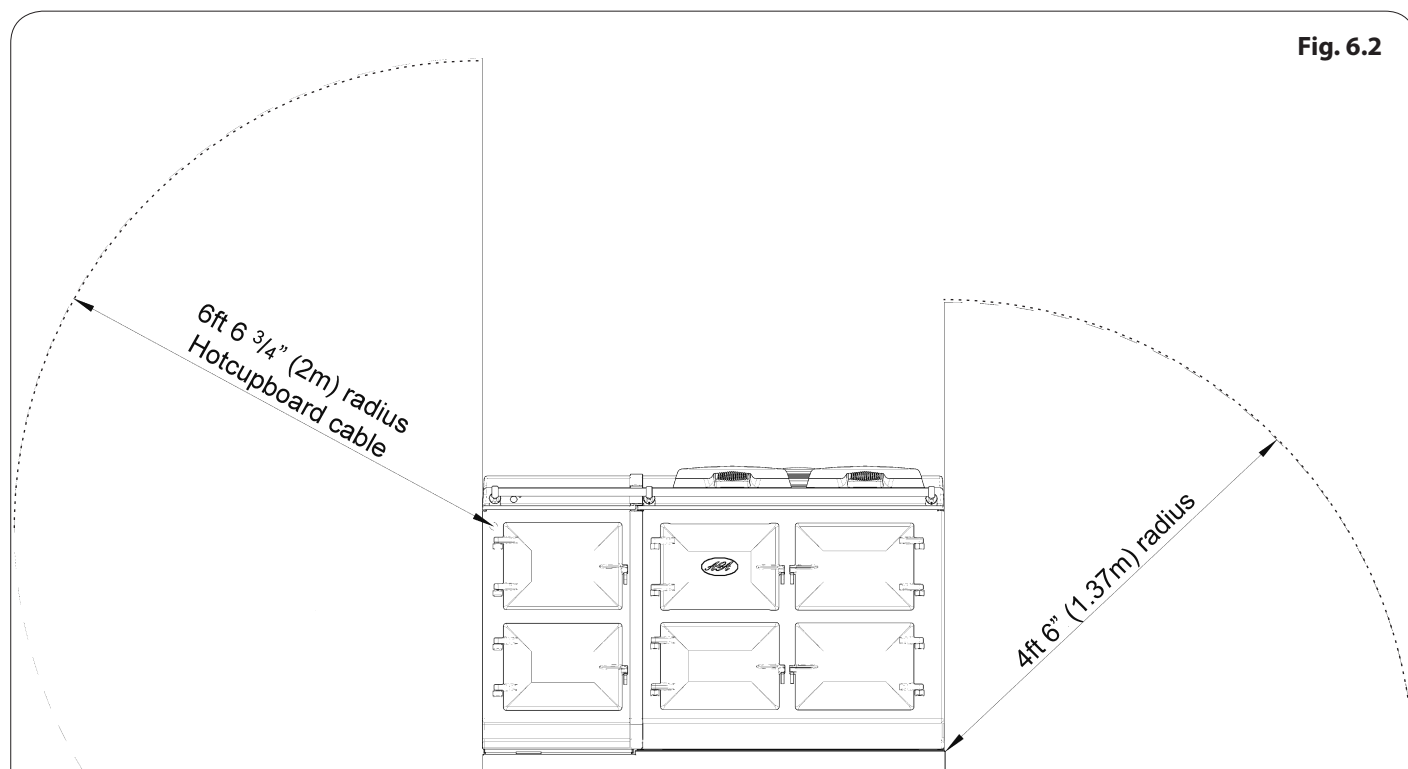
Failure to follow these instructions could result in death or serious injury.

⚠ This range must be completely isolated from the electricity supply before servicing. the range is designed for the voltage stated on the rating plate, which is situated behind the plinth cover.

Mains Supply Location



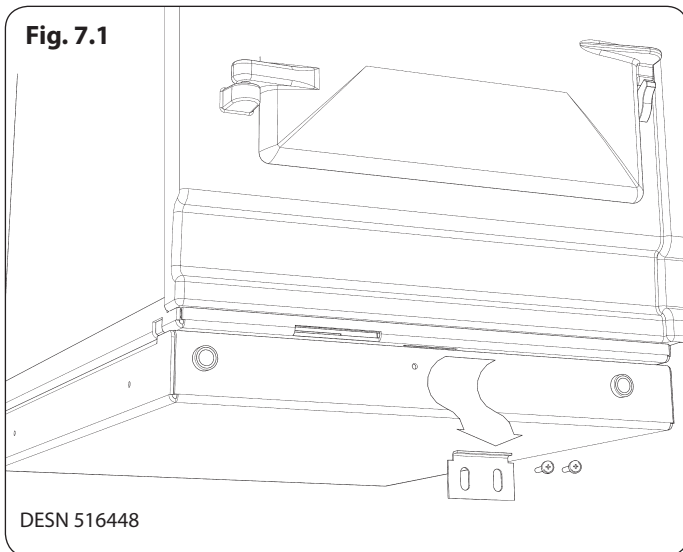
DESN 517495



DESN 516590 A

7. Hotcupboard Installation

Fig. 7.1



NOTE: The AGA TC/DC hotcupboard should arrive with the top plate in a jacked up position. This is to allow the complete appliance to be slid onto its plinth when alongside the AGA TC/DC without the top plates clashing.

The hotcupboard top plate should then be wound down to its correct height once the appliance is in its final position.

1. Detach hotcupboard from plinth by removing two screws and tongue bracket from plinth (**Fig. 7.1**), slide hotcupboard forwards and away from rear fixing bracket (**Fig. 7.2**).
2. Position the plinth alongside the AGA TC/DC leaving no gap between the two plinths (**Fig. 7.3**).
3. Check with a spirit level that the plinth level is correct, and also check height differential between the hotcupboard plinth and AGA TC/DC plinth is correct $\frac{3}{8}$ " (11 mm).
4. If necessary, use shims in each corner to level the plinth.

Fig. 7.2

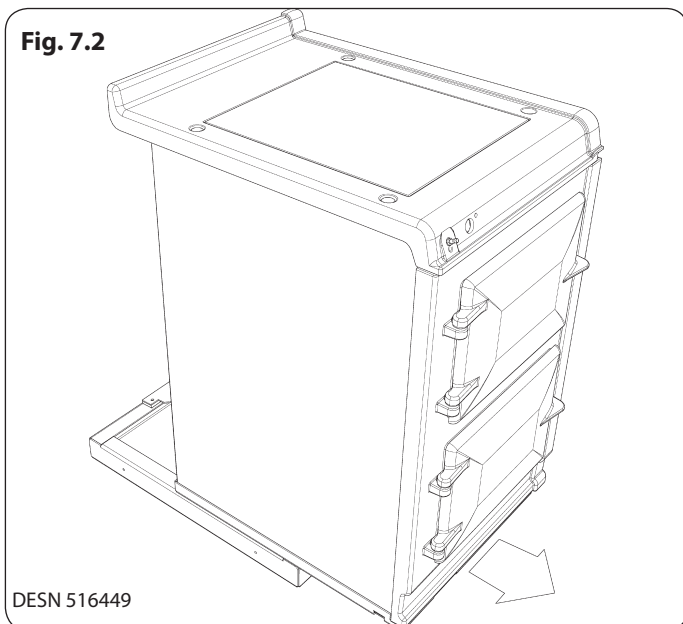
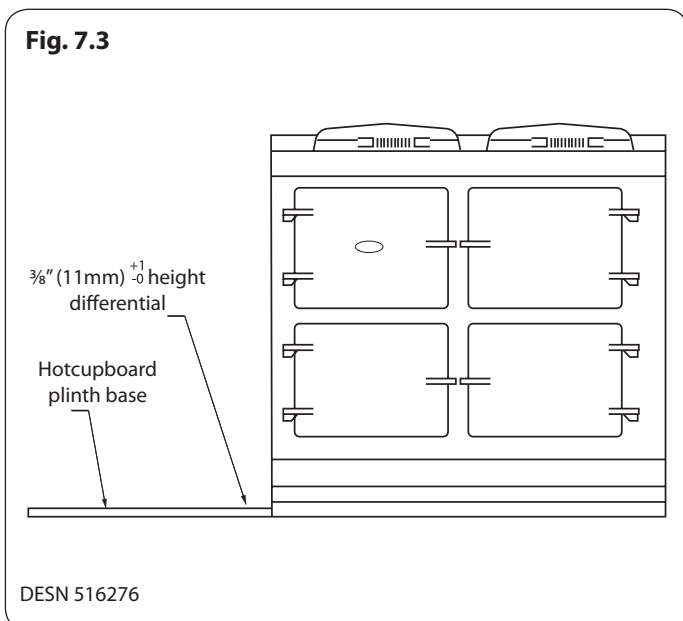


Fig. 7.3



5. Attach hotcupboard plinth to the AGA TC/DC plinth using M6 screws and washers provided (**Fig. 7.4**).
6. Attach locking screw and jacking screw into plinth. Make sure at this stage that the jacking screw does not protrude beyond outer face of plinth. Ensure locking screw is located into AGA TC/DC plinth but not fully tightened. A gap of approximately $\frac{1}{8}$ " (3mm) should be present between the plinths apart from at the very front where the hotcupboard spacer plate should be touching the AGA TC/DC plinth.
7. Run a straight edge along the front of the AGA TC/DC plinth, to ensure the front face of both plinths sit squarely against the straight edge (**Fig. 7.5**).
8. When satisfied both plinths sit squarely, jacking screws can be tightened until they just make contact with the AGA TC/DC plinth, and locking screws can now be tightened.
9. Front jointing bracket can now be hooked into place over the two pot magnets. This will latch the two plinths together (**Fig. 7.6**).

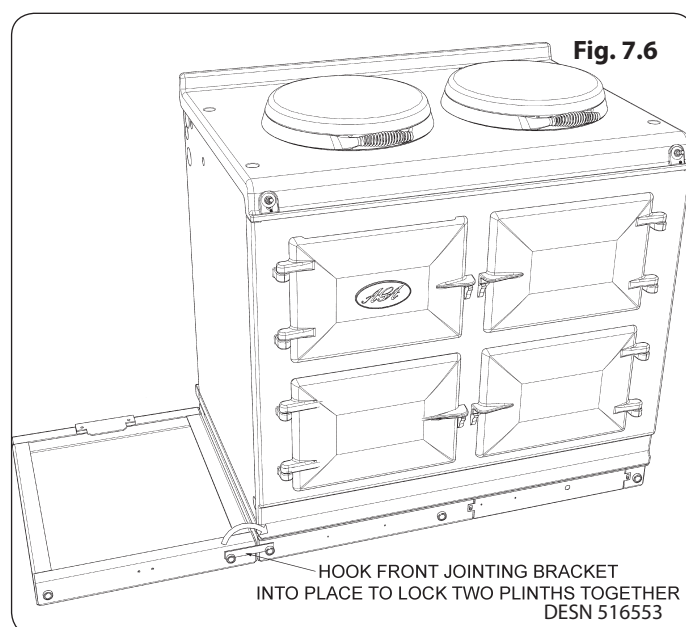
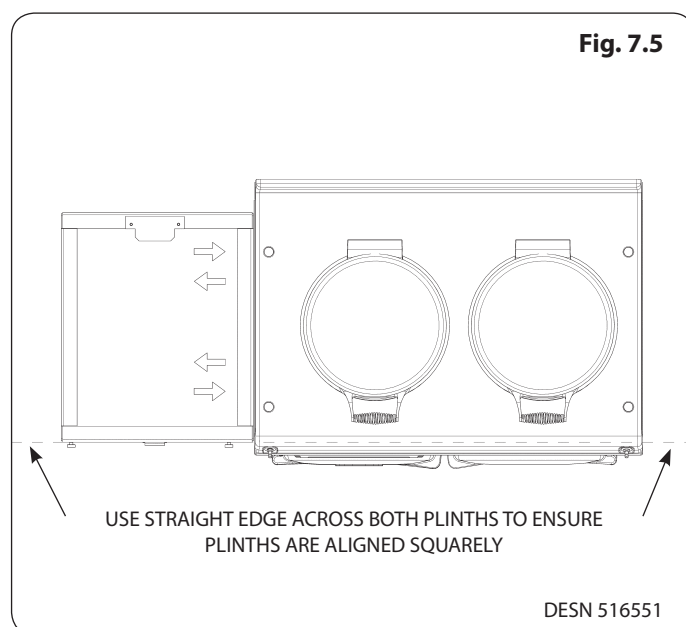
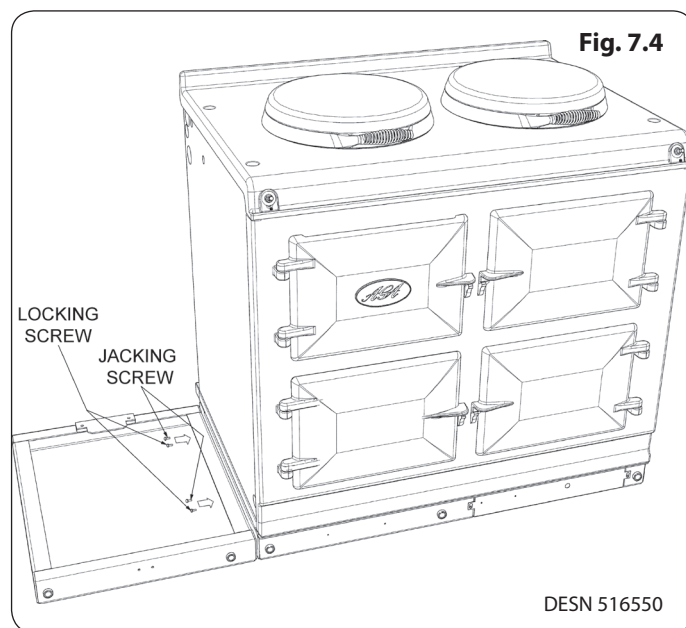
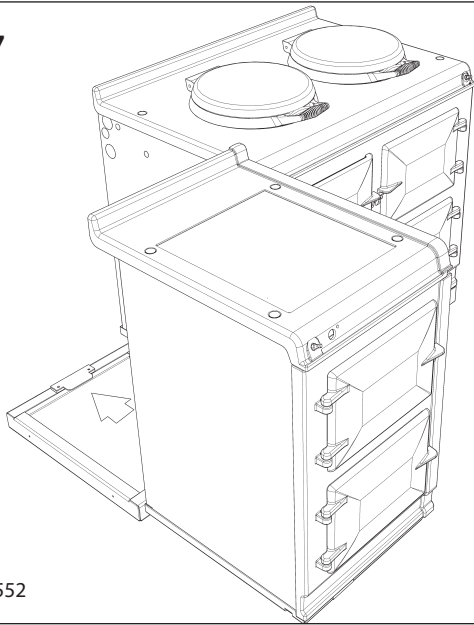


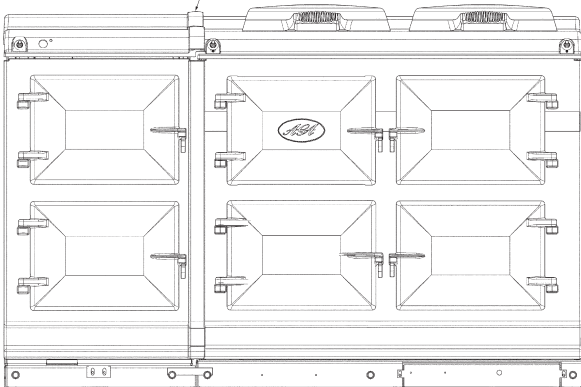
Fig. 7.7



DESN 516552

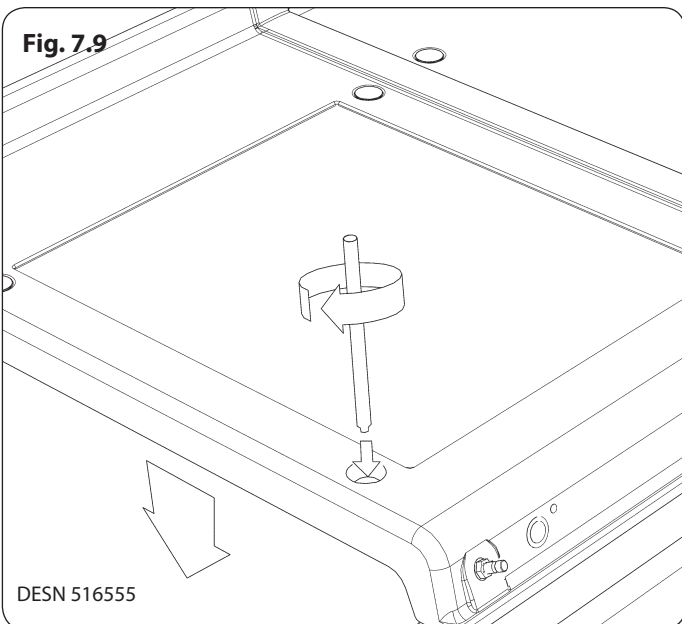
Fig. 7.8

1/4" (5mm) height difference



DESN 516554

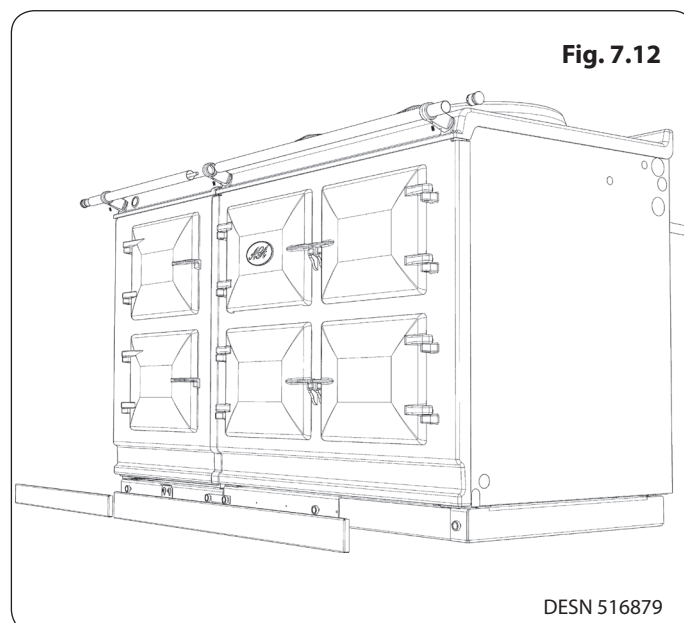
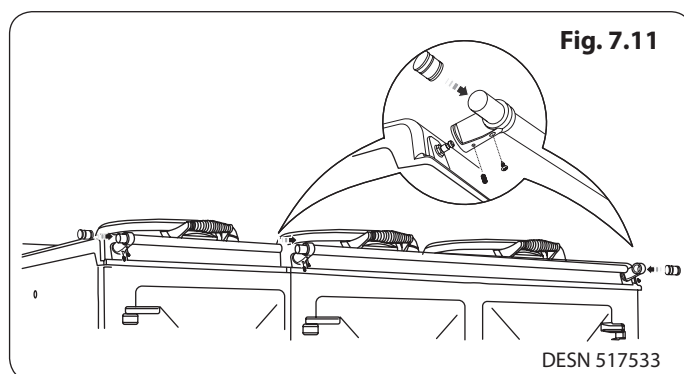
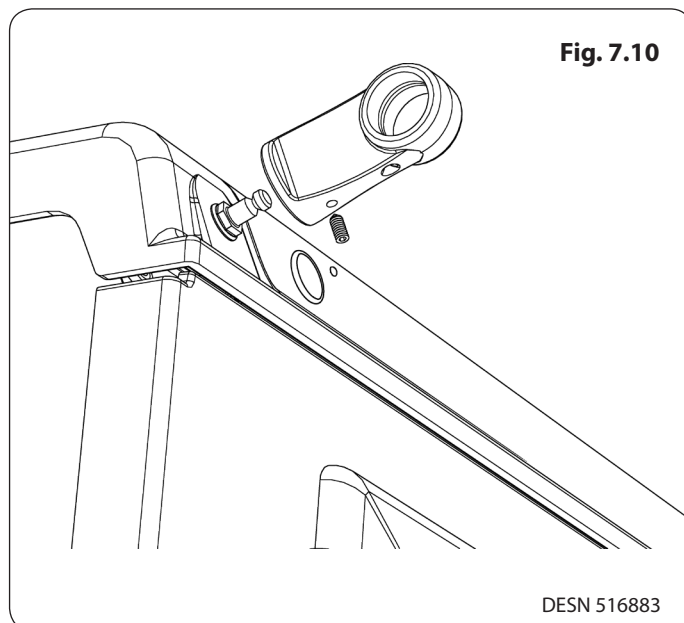
Fig. 7.9



DESN 516555

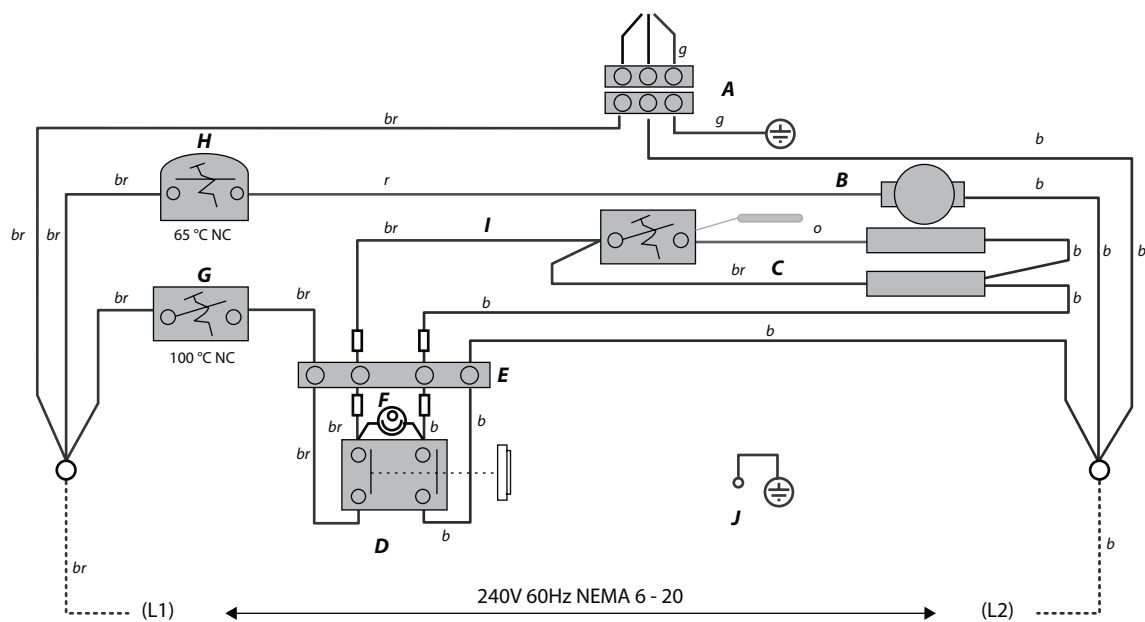
10. Slide hotcupboard onto plinth until rear tongue bracket engages fully into rear of base slot, (**Fig. 7.7**). Ensure the appliance is aligned squarely with the plinth then proceed to engage the front tongue bracket into the slot on the under side of the base plate.
11. Once satisfied that the front tongue bracket is engaged fully lock it into place by tightening the two M6 screws fully. Ensure that the electrical cable does not come into contact with oven vent pipe from the AGA TC/DC.
12. The hotcupboard top plate is set 1/4" (5mm) higher than the AGA TC/DC top plate. This is to prevent damage to the enamel during installation. Lower the top plate using the adjusters (**Fig. 7.8** and **Fig. 7.9**).
13. Using the stay rod nut adjusting tool, carefully lower the top plate adjusting nuts until the top plate sits at the required height, making sure that the top sits level and matches the height of the AGA TC/DC (**Fig. 7.9**).
14. For servicing requirement, top plate should be removed by raising adjusters approximately 5mm, the top plate can now be removed easily without causing damage to the enamelled surfaces.
15. When removing the top plate, the switch wiring harness should be disconnected from the main wiring harness at the connection point located at the front left hand side of the appliance, beneath the formex cover sheet.

16. Fit the handrail bracket over the fixing stud located on the top plate. Lock into position by tightening the grub screw nearest the appliance (**Fig. 7.10**).
17. Slide the complete handrail assembly over the left hand and centre fixing studs. Once the assembly has been fitted to the AGA appliance, fit the handrail endcaps (ensuring the handrail is evenly spaced at each end).
18. The endcaps should be carefully pushed into place until they sit flush with the outside face of each bracket. (A light smear of lubricant, such as washing up liquid can be applied to the end cap rubber 'O' rings to aid fitment of endcaps into handrail if required) **Fig. 7.11**.
19. The handrail can now be locked into place using the grub screws on the underside of the handrail brackets **Fig. 7.11**.
20. Finally, fit the plinth fascia to the magnets on the front of the plinth, making sure that on 5 or 7 oven appliances the right-hand side of the module plinth fascia sits against the left-hand side of the AGA TC/DC plinth fascia leaving no gap between. Make sure that the plinth fascias are centrally located and do not overhang either appliance **Fig. 7.12**.
21. Commission the AGA TC/DC, as stated in the relevant Installation Instructions and carry out functional test on each of the features of the AGA TC/DC.



8. Wiring Diagram

Fig. 8.1



⚠ Caution: Label all wires prior to disconnection, when servicing controls wiring errors can cause improper and dangerous operation. Verify proper operation after servicing

Code	Description
A	Plate Connector
B	Cooling Fan
C	Hotcupboard Element
D	Hotcupboard Switch
E	Neon
F	Thermal Cut Out
G	Thermal Switch
H	Hotcupboard Thermostat
I	Ground

Code	Color
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gy	Grey

9. Warranty

Welcome

Thank you for choosing an AGA Hotcupboard. We are sure that you will be impressed with the performance of your new AGA Hotcupboard and with the ongoing service you will receive.

Peace of Mind

Every new AGA leaving the factory and installed by an AGA approved outlet carries a 5 year guarantee on parts (certain consumable parts are excluded - for full details see below). This also includes all labor charges for the first 12 months.

Distribution and Service Network

AGA has set up an International Distributor and service network with fully trained service engineers available to support your AGA within the guarantee period. The approved outlet installing your AGA is responsible for providing this warranty.

No charge will be made for replacement parts providing:

- An appliance fault is found.
- The relevant part of the AGA is still covered by the guarantee.
- Regular servicing has been carried out in accordance with the manufacturer's instructions by authorized AGA engineers, using approved spare parts. The service booklet will need to be completed accordingly.

There will be no labor charges during the first 12 months of the warranty.

A call out charge may be applicable if:

- The authorized AGA service engineer who calls at your home finds no fault with the AGA.
- Other parts of your plumbing system or flue, are either faulty or do not comply with the appropriate installation instructions.
- The unit is more than 12 months old.
- If it is deemed the product has been misused.

Please note that invoices for call out repair work carried out during the guarantee period by any third party cannot be accepted.

In the event of an appliance fault during the guarantee period, please contact your service provider. They will arrange for an engineer to call as soon as possible.

What is not included in the guarantee

- Consumable parts
- Flues (except integral power and balanced flues).
- Any labor charges not directly connected with the repair or replacement of a faulty component.
- Any consequential loss.
- Any part of the domestic hot water system which is not an integral part of the AGA.
- Accidental or cosmetic damage.
- Routine preventative service and maintenance.
- Any external controls/components not supplied by AGA.
- Oil filled Heat indicators are only covered for 12 months.

Regular Servicing

Regular maintenance is an essential part of keeping your AGA range running safely and efficiently.

Since your AGA can operate continuously it is important to ensure regular servicing is undertaken by AGA Service or your Authorized AGA Distributor. Only genuine AGA spare parts are used.

Please note that routine servicing in accordance with the manufacturer's instructions is also a condition of the warranty agreement.

To ensure your AGA receives this essential maintenance, please contact AGA Service or your Distributor, who will be pleased to help.

Service Intervals

(Certain models may vary)

Oil AGA - every 6 months

Gas and Electric Heat Storage AGA's - every 12 months

Electric 13 amp and AGA Total Control:

- Interim service 2 1/2 years (30 months)
- Full service 5 years (60 months)

Consumable Parts Not Covered by this Warranty

- Oil AGA - oil filters and wicks.
- Gas Fired AGA's - ignitor electrodes, thermocouples.
- Electric AGA - Vent and circulation fans are for 2 1/2 years (30 months)

Exclusions

This warranty does not cover products which have been altered by the customer or by a third party. Materials, spare parts and specific tools must be as recommended by AGA.

Warranty does not cover misuse, abuse or impact damage. Corrosion caused by incorrect use of chemical cleaners or scratches to chrome or stainless steel components by abrasive cleaning materials are also excluded.

Warranty strictly excludes commercial use. Appliances are covered for domestic use only.

Flues, Ventilation and External Services:

External services, gas supply, external oil lines, tanks and filters are not covered under this warranty.

This warranty does not cover incorrectly or poorly maintained flue systems or appliances installed on incorrect flue

systems of unsuitable material and outside the specification detailed in the product instructions.

Appliances not provided with adequate ventilation as detailed in the product instructions also fall outside this warranty.

This policy applies to products which carry the AGA name plate and trademark (AGA utensils and accessories are covered by a separate policy).

Product fuel conversions are not covered.

THIS WARRANTY POLICY DOES NOT AFFECT THE OWNERS STATUTORY RIGHTS

10. Service

- In the event of your range requiring maintenance, please contact AGA Marvel or your AGA Retailer.
- Your range must only be serviced by a qualified engineer, from an authorized AGA Specialist.
- Do not alter or modify the range.
- Only the parts specified by the manufacturer, are to be fitted.
- The appliance warranty does not cover Commercial use.

For continued efficient and safe operation of this appliance, it is important that servicing is carried out at regular intervals as recommended by your AGA Retailer. The range should be turned OFF in advance of the service so that the appliance will have cooled down sufficiently.

A HOT APPLIANCE CANNOT BE SERVICED.

**For further advice or information contact
your local AGA Specialist**

With AGA Marvel'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.



Supplied by

AGA Marvel

1260 E. Van Deinse St.

Greenville, MI 48838

Business (616) 754-5601

Fax (616) 754-9690

Toll Free Telephone 800-223-3900

www.agamarvel.com