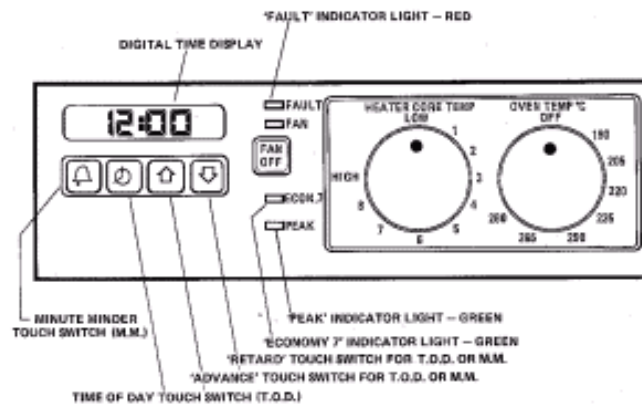


Turning your Aga on - Electric



30amp Mk 1 - 1985 to 1990

An Electric Aga usually has two electrical isolating switches located adjacent to the cooker, but perhaps hidden in a cupboard. One will probably be larger than the other, but both must be on, before the Aga will work properly.

The larger, external isolating switch will provide power to the Aga, energising its controls and allowing a minimum temperature to be achieved after several hours.

The smaller, external isolating switch controls a 'signal' circuit, which is energised only during periods when cheap rate electricity is available, normally during the night with perhaps a short boost during the day. During the 'cheap rate' period, the Aga is allowed to reach its full working temperature.

Turn the Heater Core Temperature control knob to the No 7 position and the Oven Temperature control knob to 235. The green, Peak indicator light should be illuminated and will remain on, until the minimum stored heat temperature is reached. It will then periodically light up as heat is taken from the store. The green, ECON 7 indicator light, only illuminates when 'cheap-rate' or 'off-peak' electricity is available.

The 'Cheap Rate' period may be determined by either :-

1. A Signal received by the Aga from the electricity meter, where there will either be a time clock or 'teleswitch'
No adjustments can be made to this system, other than by the Electricity supply authority.

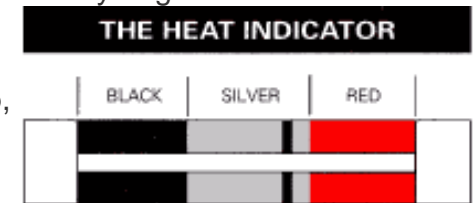
Or

2. A small timeclock fitted external to the Aga.

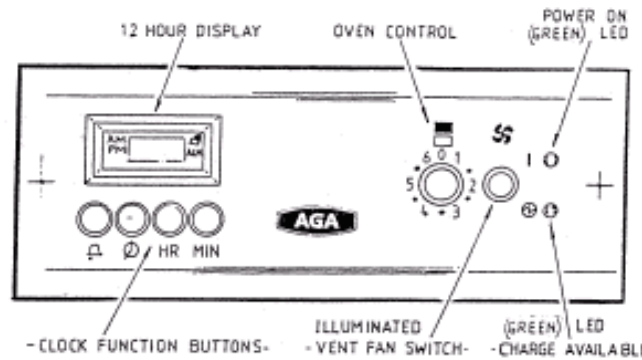
This should be set to match the timed periods of cheap rate electricity offered by your supply company.

Note: The clock on the control panel does not control the timing periods for which the Aga takes a heating charge

- The Aga operates by releasing controlled amounts of stored heat from its brick store, using hot air distributed by an electric circulating fan.
- This ensures that the different cooking areas of the Aga are always at their correct temperatures and ready to go.
- The functions of the oven temperature thermostat, should not be confused with the Heat Indicator (Thermometer). The latter indicates the amount of heat stored in the castings, not actual oven temperature. When cooking is carried out, then the 'heat store' is robbed and the indicator will drop, taking several hours to stabilise back to the centre line.
- Adjustments to the thermostat position should only be made in small stages. 24 hours should be allowed for the effects to take place. Observe the indicator first thing in the morning, before any cooking is carried out, to judge if the correct thermostat setting has been found. Don't keep changing the setting, let it do its job automatically. If you are going to carry out a heavy amount of cooking, the thermostat may be turned up temporarily, to increase the amount of stored heat. A setting of 235 is probably sufficient to achieve optimum performance.
- A limited amount of adjustment is also available, to the temperature that the heater core reaches, during the cheap rate charging period.. We advise an approximate setting of 7.
If the core setting is too low, resulting in insufficient charge being taken in during the cheap rate period, then boost charges during peak rate periods will occur, usually later in the day or during the early evening.
- The red 'fault' light indicates an internal malfunction. The Aga need not be immediately turned off, but the matter should be reported to your Aga service engineer.
- Both the roasting and simmering/baking ovens are vented to outside atmosphere by means of a small electric fan. Opening and closing the top oven door will activate the fan, which will then keep running for a further 2 hours, unless the 'fan off' button is pressed. Some later models may have a manual control feature with separate On & Off functions.
- The control panel also incorporates a 'Minute Minder' feature as well as a 'Time of Day' clock display.



Note: This clock does not control the timing periods for which the Aga takes a heating charge.



Replacement control for 30amp Mk 1 - 1994 onwards

An Electric Aga usually has two electrical isolating switches located adjacent to the cooker, but perhaps hidden in a cupboard. One will probably be larger than the other, but both must be on, before the Aga will work properly.

The larger, external isolating switch will provide power to the Aga, energising its controls and allowing a minimum temperature to be achieved after several hours. When power is on the top, green, 'Power On' light should be illuminated.

The smaller, external isolating switch controls a 'signal' circuit, which is energised only during periods when cheap rate electricity is available, normally during the night with perhaps a short boost during the day. During the 'cheap rate' period, the Aga is allowed to reach its full working temperature. When 'cheap rate' electricity is available, the lower, green, 'charge available' light will be illuminated, whether the Aga is actually charging or not.

The oven temperature control knob should initially be turned to the No. 5 position, when charging will occur until the heat store reaches its pre-set minimum temperature and the cooker gradually increases in temperature.

The 'Cheap Rate' period may be determined by either:

1. A Signal received by the Aga from the electricity meter, where there will either be a time clock or 'teleswitch'
No adjustments can be made to this system, other than by the Electricity supply authority.

Or

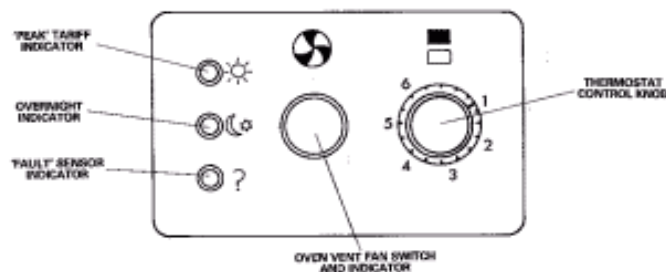
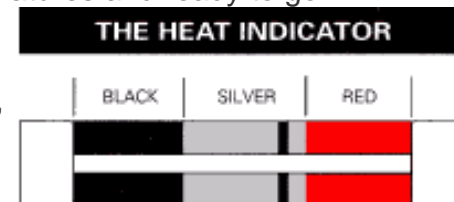
2. A small timeclock fitted external to the Aga.
This should be set to match the timed periods of cheap rate electricity offered by your supply company.

Note: The clock on the control panel does not control the timing periods for which the Aga takes a heating charge

Both the Roasting oven and the simmering//baking ovens are vented to outside atmosphere by means of a small electric fan. This is

operated by the oven vent fan switch.

- The Aga operates by releasing controlled amounts of stored heat from its brick store, using hot air distributed by an electric circulating fan.
 - This ensures that the different cooking areas of the Aga are always at their correct temperatures and ready to go.
- The functions of the oven temperature thermostat, should not be confused with the Heat Indicator (Thermometer). The latter indicates the amount of heat stored in the castings, not actual oven temperature. When cooking is carried out, then the 'heat store' is robbed and the indicator will drop, taking several hours to stabilise back to the centre line.
- Adjustments to the thermostat position should only be made in small stages. 24 hours should be allowed for the effects to take place. Observe the indicator first thing in the morning, before any cooking is carried out, to judge if the correct thermostat setting has been found. Don't keep changing the setting, let it do its job automatically. If you are going to carry out a heavy amount of cooking, the thermostat may be turned up temporarily, to increase the amount of stored heat. A setting of 5 is normally sufficient to achieve optimum performance.



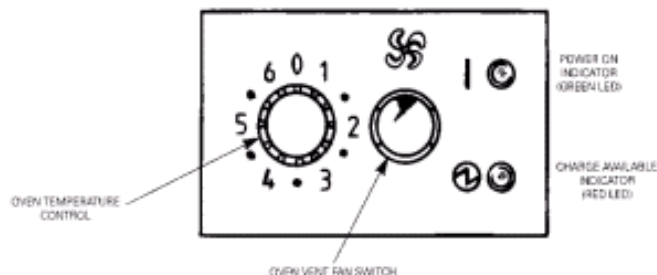
30 amp Mk 3 - 1990 to 1993

An Electric Aga usually has two electrical isolating switches located adjacent to the cooker, but perhaps hidden in a cupboard. One will probably be larger than the other, but both must be on, before the Aga will work properly.

The larger, external isolating switch will provide power to the Aga, energising its controls and allowing a minimum temperature to be achieved after several hours.

The smaller, external isolating switch controls a 'signal' circuit, which is energised only during periods when cheap rate electricity is available, normally during the night with perhaps a short boost during the day. During the 'cheap rate' period, the Aga is allowed to reach its full working temperature.

Turn the Thermostat Control Knob to the no. 5 position. The 'Peak' Light should illuminate and will remain on until the minimum stored heat temperature is reached. It will then light up periodically, as heat is taken from the store, automatically maintaining a minimum temperature. The 'Overnight' light will only illuminate when 'cheap rate' or 'off peak' electricity is available.



30 amp Mk 3 - 1993 onwards

An Electric Aga usually has two electrical isolating switches located adjacent to the cooker, but perhaps hidden in a cupboard. One will probably be larger than the other, but both must be on, before the Aga will work properly.

The larger, external isolating switch will provide power to the Aga, energising its controls and allowing a minimum temperature to be achieved after several hours.

The smaller, external isolating switch controls a 'signal' circuit, which is energised only during periods when cheap rate electricity is available, normally during the night with perhaps a short boost during the day. During the 'cheap rate' period, the Aga is allowed to reach its full working temperature.

When the electricity supply is turned on to the Aga, the top, green, power indicator will illuminate.

The oven temperature control knob should initially be turned to the No. 5 position, when charging will occur until the heat store reaches its pre-set minimum temperature and the cooker gradually increases in temperature.

The lower, red indicator will only illuminate with a steady light when 'off peak' cheap rate electricity is available, normally during the night. It does not necessarily mean that the cooker is actually charging. It will illuminate with a flashing light if a charge is being taken at a 'Peak time'.

The 'Cheap Rate' period may be determined by either:

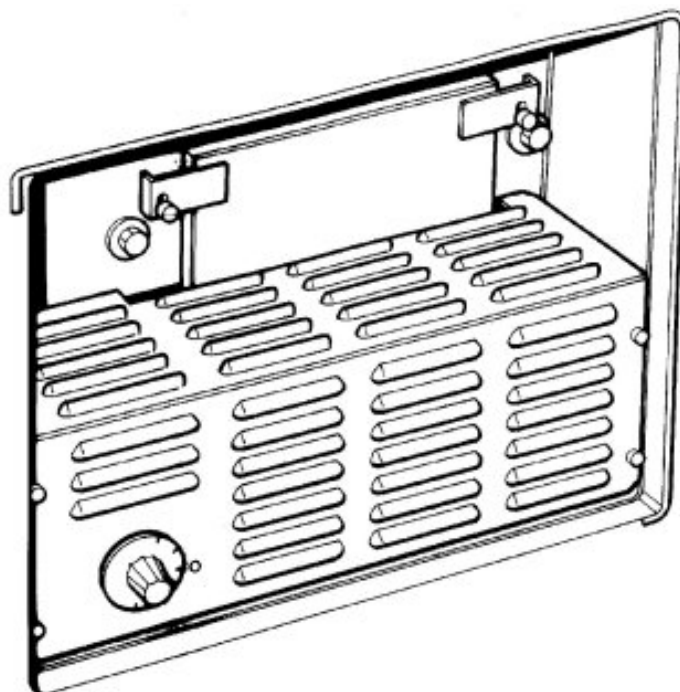
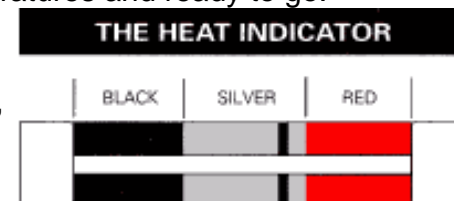
1. A signal received by the Aga from the electricity meter, where there will either be a time clock or 'teleswitch'.
No adjustments can be made to this system, other than by the the electricity supply authority.

Or

2. In some cases there may be a small time switch installed adjacent to the Aga.
This should be set to match the timed periods of cheap rate electricity offered by the supply company.

Both the Roasting oven and the simmering/baking ovens are vented to outside atmosphere by means of a small electric fan. This is operated by the oven vent fan switch.

- The Aga operates by releasing controlled amounts of stored heat from its brick store, using hot air distributed by an electric circulating fan.
 - This ensures that the different cooking areas of the Aga are always at their correct temperatures and ready to go.
- The functions of the oven temperature thermostat, should not be confused with the Heat Indicator (Thermometer). The latter indicates the amount of heat stored in the castings, not actual oven temperature. When cooking is carried out, then the 'heat store' is robbed and the indicator will drop, taking several hours to stabilise back to the centre line.
- Adjustments to the thermostat position should only be made in small stages. 24 hours should be allowed for the effects to take place. Observe the indicator first thing in the morning, before any cooking is carried out, to judge if the correct thermostat setting has been found. Don't keep changing the setting, let it do its job automatically. If you are going to carry out a heavy amount of cooking, the thermostat may be turned up temporarily, to increase the amount of stored heat. A setting of 5 is probably sufficient to achieve optimum performance.



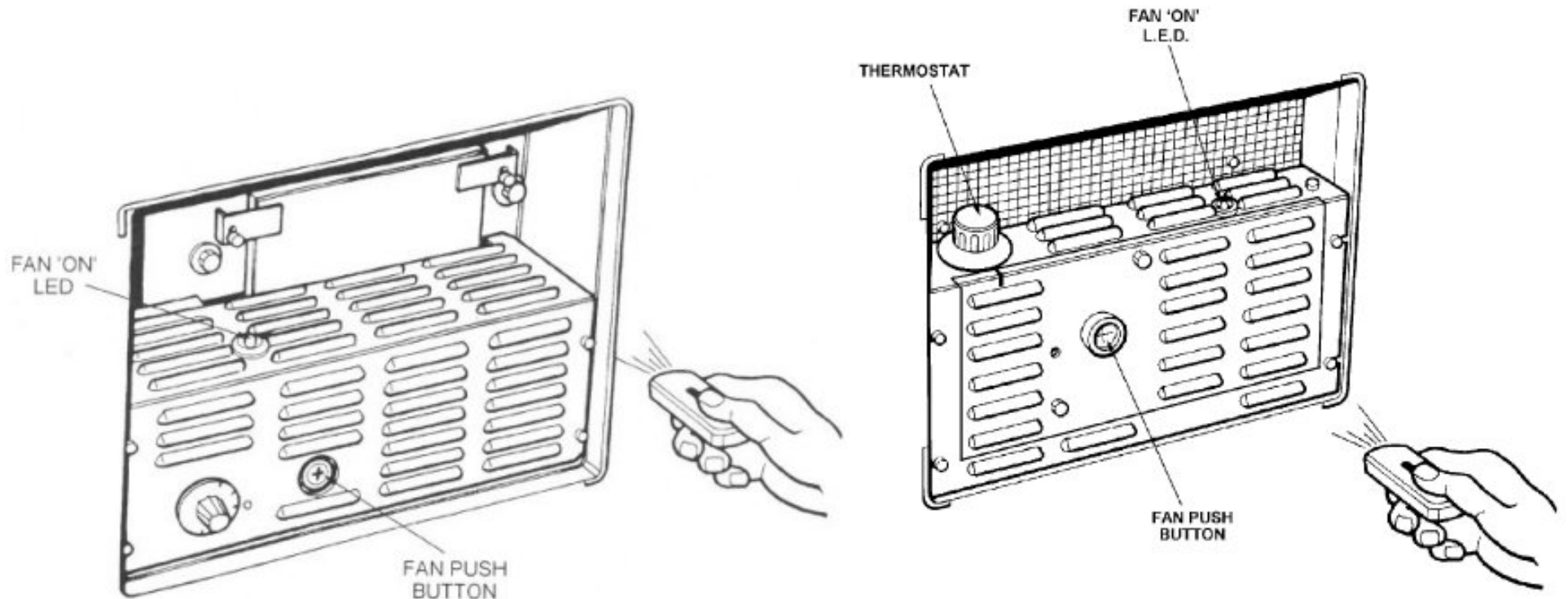
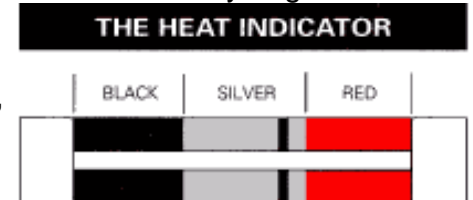
Model EC & EE LM 13 amp - 2004 to Spring 2005

An Electric Aga usually has an isolating switch located adjacent to the cooker, but perhaps hidden in a cupboard and this will need to be switched on to allow the Aga to operate.

The thermostat control knob should initially be turned to the No. 5 position.

The Roasting oven and the simmering/baking ovens are vented to outside atmosphere by means of a small electric fan. This is operated by the oven vent fan switch.

- The Aga operates by naturally circulating hot air, heated by a single electric element.
- This ensures that the different cooking areas of the Aga are always at their correct temperatures and ready to go.
- The functions of the oven temperature thermostat, should not be confused with the Heat Indicator (Thermometer). The latter indicates the amount of heat stored in the castings, not actual oven temperature. When cooking is carried out, then the 'heat store' is robbed and the indicator will drop, taking several hours to stabilise back to the centre line.
- Adjustments to the thermostat position should only be made in small stages. 24 hours should be allowed for the effects to take place. Observe the indicator first thing in the morning, before any cooking is carried out, to judge if the correct thermostat setting has been found. Don't keep changing the setting, let it do its job automatically. If you are going to carry out a heavy amount of cooking, the thermostat may be turned up temporarily, to increase the amount of stored heat. A setting of 5 is probably sufficient to achieve optimum performance.



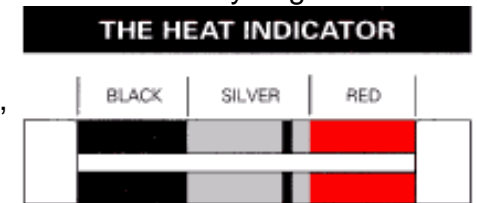
Models EC & EE & EC3 LMV 13 amp - 2005 to Summer 2007

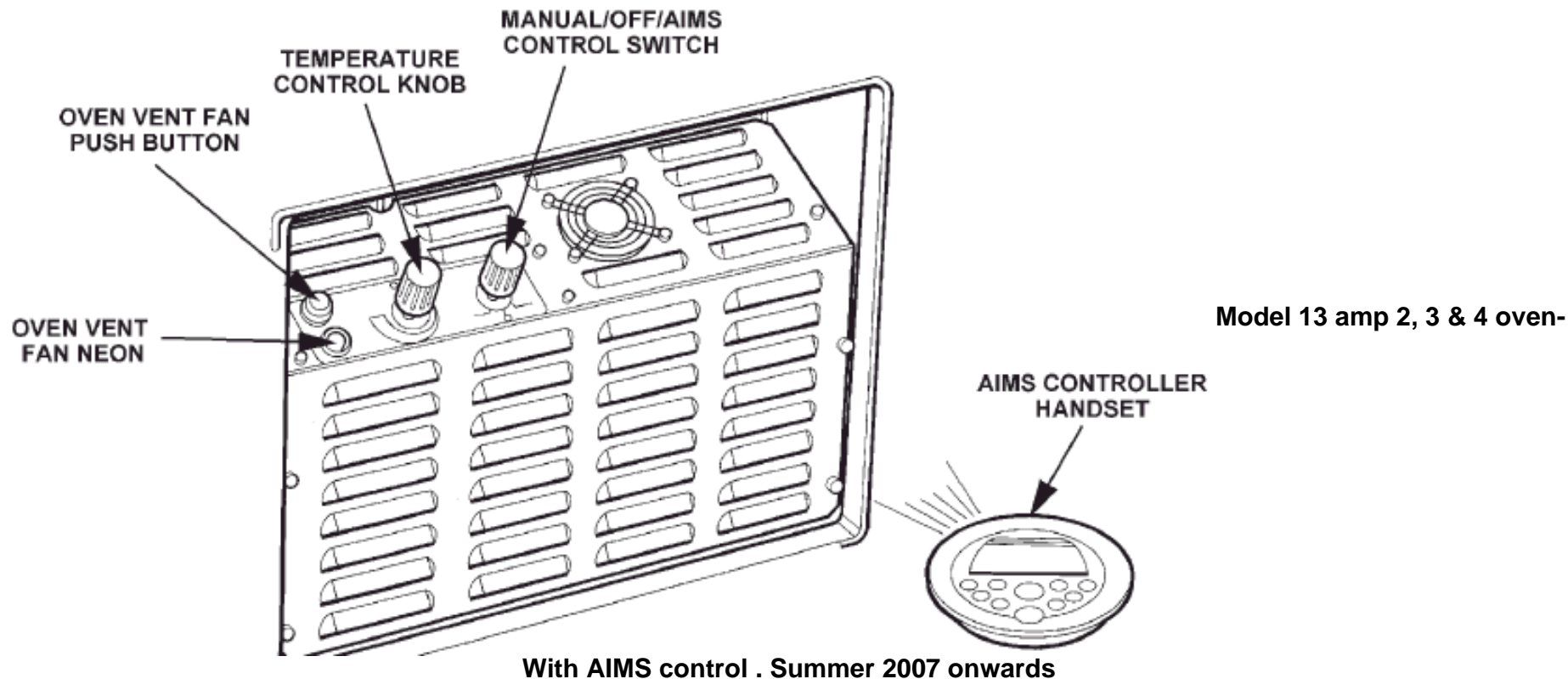
An Electric Aga usually has an isolating switch located adjacent to the cooker, but perhaps hidden in a cupboard and this will need to be switched on to allow the Aga to operate.

The thermostat control knob should initially be turned to the No. 5 position.

The Roasting oven and the simmering/baking ovens are vented to outside atmosphere by means of a small electric fan. This is operated by the oven vent fan switch.

- The Aga operates by naturally circulating hot air, heated by a single electric element.
- This ensures that the different cooking areas of the Aga are always at their correct temperatures and ready to go.
- The functions of the oven temperature thermostat, should not be confused with the Heat Indicator (Thermometer). The latter indicates the amount of heat stored in the castings, not actual oven temperature. When cooking is carried out, then the 'heat store' is robbed and the indicator will drop, taking several hours to stabilise back to the centre line.
- Adjustments to the thermostat position should only be made in small stages. 24 hours should be allowed for the effects to take place. Observe the indicator first thing in the morning, before any cooking is carried out, to judge if the correct thermostat setting has been found. Don't keep changing the setting, let it do its job automatically. If you are going to carry out a heavy amount of cooking, the thermostat may be turned up temporarily, to increase the amount of stored heat. A setting of 5 is probably sufficient to achieve optimum performance.





With AIMS control . Summer 2007 onwards

An Electric Aga usually has an isolating switch located adjacent to the cooker, but perhaps hidden in a cupboard and this will need to be switched on to allow the Aga to operate.

On the main control unit situated within the Aga cooker itself are two control knobs.

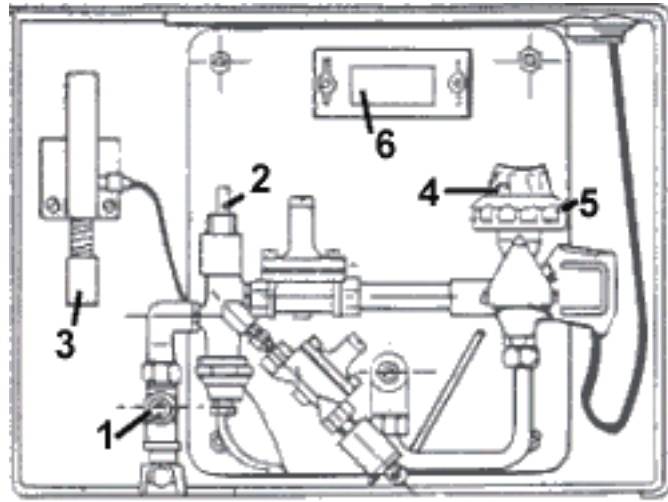
To operate the Aga manually turn the r/h knob to the 'manual' position. The l/h temperature control knob will need to be about 3/4 of the way round the indicated zone, but this setting can only be confirmed after at least 48hrs, in conjunction with the visual display of 'stored heat' either on the heat indicator or the handset screen, dependent on the model.

To utilise the Aga Intelligent Management System (AIMS) and operate the Aga in a programmed mode, please refer to the specific instructions given in the product manual. These are available from the Technical literature Library Section of our website.

Turning your Aga on - Gas Mk 1 Burner

Refer to the sketch below to identify the various controls.

- 1 Make sure that the black control knob '4' (in the centre of the numbered ring '5') is in the off position. (i.e.finger grip at right angles to gas pipes)
- 2 Turn gas service cock '1' on (i.e. with mark on cock in line with gas pipe)
- 3 Press and hold in, red button '2', whilst repeatedly pushing or pulling as appropriate the remote ignitor '3', until the pilot flame '6' can be seen to be lit.
- 4 Continue holding red button '2' in for at least 30 seconds before releasing.
- 5 With pilot established, turn thermostat numbered ring '5' to lowest position and turn on the black control knob '4' through 90 degrees. Main burner should light.
- 6 If pilot does not stay alight when releasing red button, wait 3 minutes and then repeat procedure, but holding red button in for a slightly longer period.
- 7 If ignitor fails, the pilot can be manually lit with a match or taper, after removing the viewing window '6'. Replace glass before turning on main burner.
- 8 After approximately 1 hour, the thermostat ring can be turned to its normal position of about no.4



If problems persist, please call your Aga service engineer.

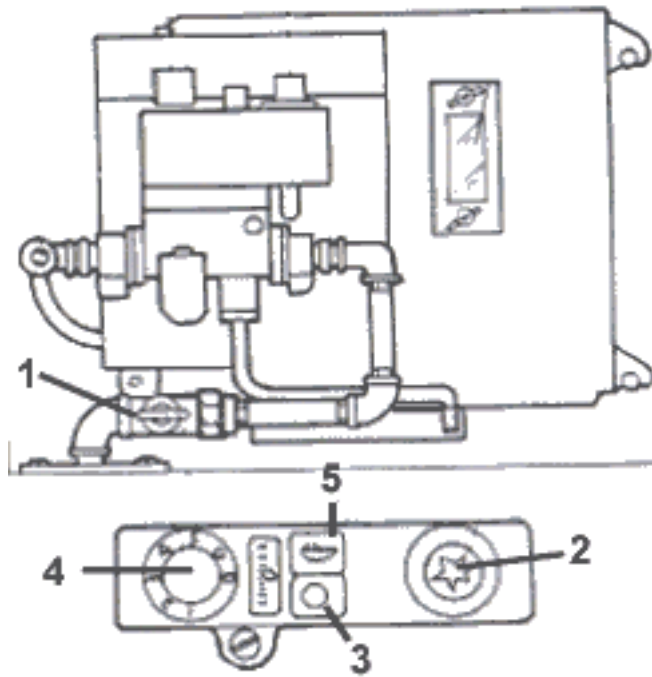
Turning your Aga on - Gas

Mk 2 Burner

Refer to the sketch below to identify the various controls.

- 1 Before lighting ensure the gas valve knob '4' is set to the 'OFF' position ('O' symbol)
- 2 Turn on gas supply externally and at internal service tap '1', i.e finger grip in line with pipe.

Press and hold the square button down '5' (with flame symbol on) and with the other
- 3 hand press the round ignition button '2' several times, until the pilot flame can be seen to be lit.
- 4 Continue holding the square button down for at least 30 seconds.
- 5 Release square button and pilot should remain alight. If it goes out, wait 3 minutes and repeat operation, but hold the square button down for a longer period.
- 6 With the pilot established, rotate the control knob anti-clockwise to the No.1 position, when the main burner should ignite.
- 7 Leave in No.1 position for about 1 hour, then slowly turn knob to No. 5 position, which should give the correct amount of stored heat.
- 8 Note that if the ignitor fails the pilot flame can be lit with a match or taper, after first removing the inspection window. Replace window before turning main burner on.



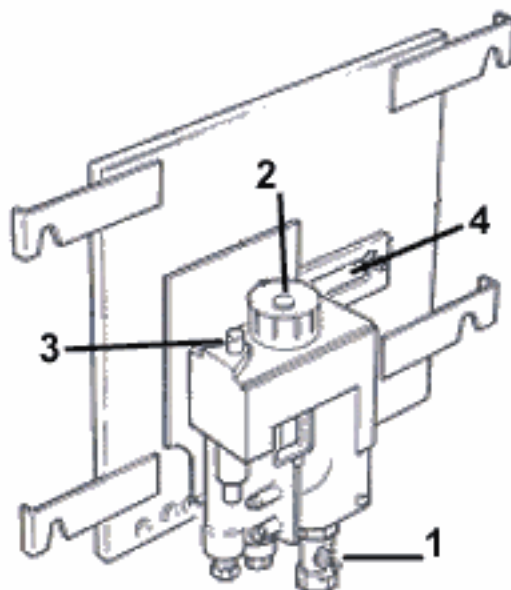
If problems persist, please call your Aga service engineer.

Turning your Aga on - Gas

Mk 3 Burner (SIT)

Some cookers may have been fitted with the Aga Intelligent Management System (AIMS) control. Please refer to the specific instructions regarding how to program the control, failing this the cooker will continue to operate as a normal Aga

- 1 Set control knob '2' to 'Off', then turn on the gas inlet valve '1' (use a screwdriver or coin. Slot should be in line with the pipe). Switch on electrical supply (where provided)
- 2 Turn control knob '2' anti clockwise to the '*' position and push firmly down. At the same time, push ignitor button '3' several times, until the pilot flame can be seen to light, through the viewing window '4'
- 3 Continue to hold control knob firmly down for at least 30 seconds, then release. If pilot goes out, wait at least 3 minutes before repeating procedure, this time holding down for a little longer.
- 4 When the pilot has been successfully established turn knob to low fire position. The main burner should light.
- 5 Leave knob in low fire position for at least 10 minutes, before turning it anti-clockwise into the normal run position. (approximately centre of green band)

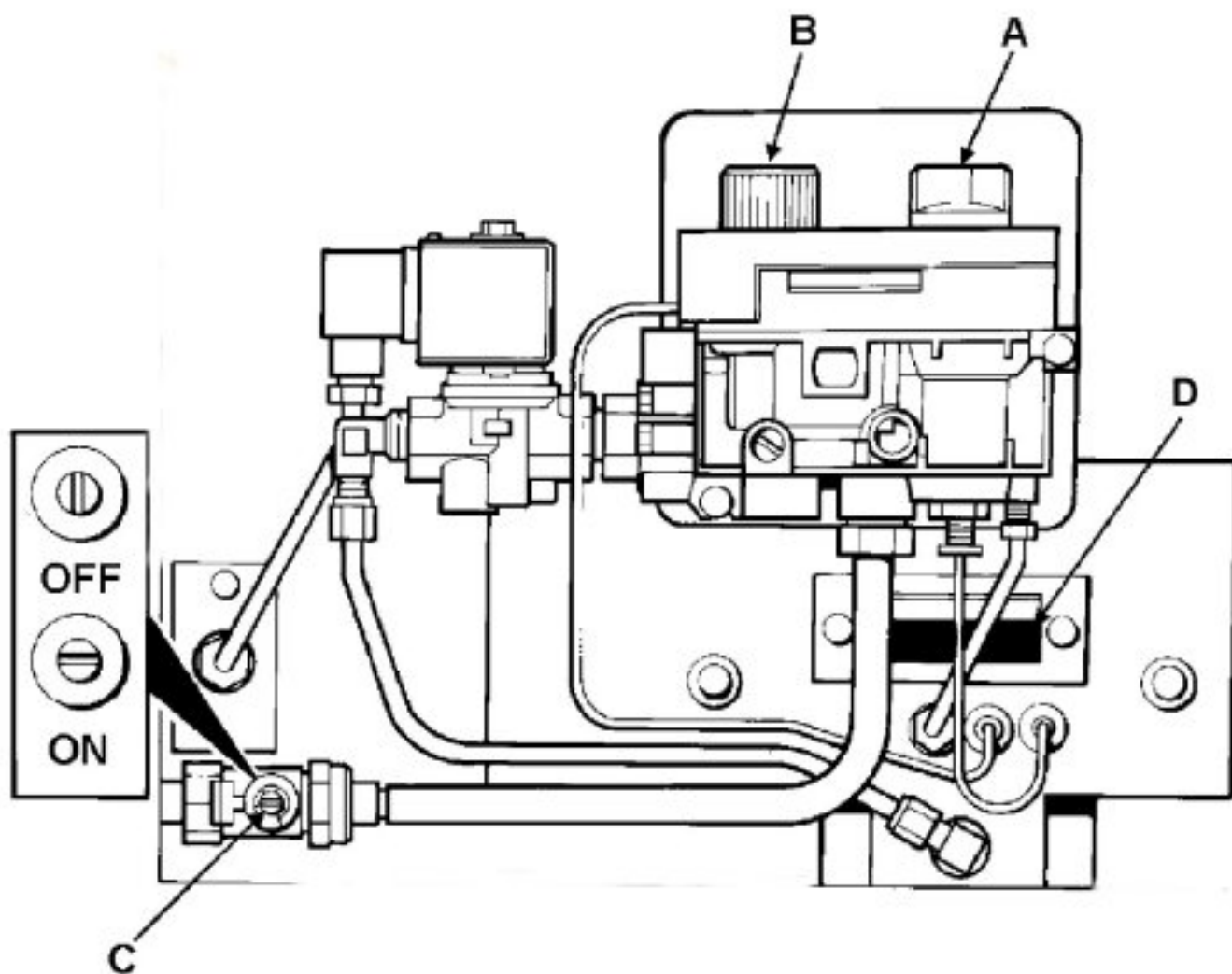


If problems persist, please call your Aga service engineer.

Turning your Aga on - Gas Mk 3 Burner (Maxitrol)

This type of arrangement may also have been fitted on some older Mk 1 cookers, in which case the actual position of the controls may vary slightly.

Some cookers may have been fitted with the Aga Intelligent Management System (AIMS) control. Please refer to the specific instructions regarding how to program the control, failing this the cooker will continue to operate as a normal Aga.



- 1 Switch on electricity supply to Aga (Power flue models only)

- 2 Turn thermostat knob 'B' fully clockwise to lowest position '1'
- 3 Ensure main gas cock 'C' is turned on. Use a coin or screwdriver.
- 4 Turn the main control knob 'A' anti clockwise until it reaches a stop at the ignition position (fig 5)
- 5 Press knob downwards and hold for 5 seconds.
- 6 Pilot flame should have ignited and be visible through the viewing window at 'D'. if not, repeat steps 4& 5
- 7 After the pilot has ignited, continue holding button 'A' down for a further 10 seconds.
- 8 Release button and continue turning round to 'On' position, when main burner should ignite. (fig 7)
- 9 Turn knob 'B' anticlockwise to low-fire position '2'. (Fig 8A) and leave for about 30minutes.
- 10 Rotate knob 'B' to a position between '6 & 7' to achieve normal running temperature.

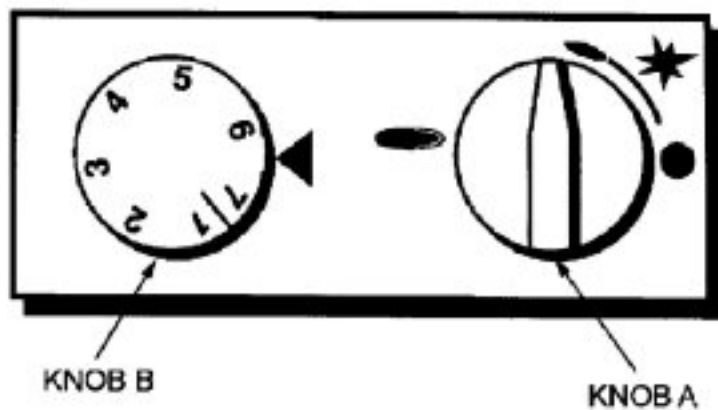
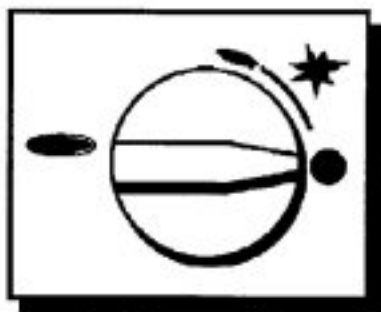
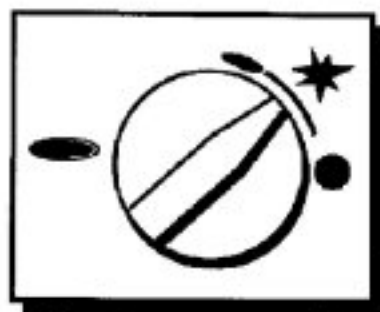


FIG. 3



OFF POSITION

FIG. 4



IGNITION POSITION

FIG. 5



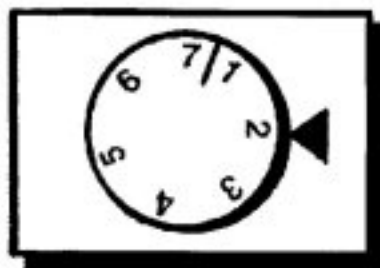
PILOT POSITION

FIG. 6



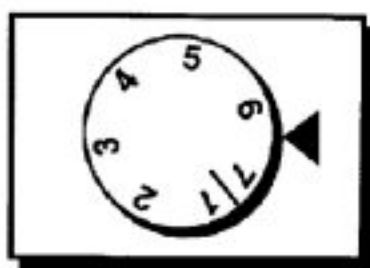
ON POSITION

FIG. 7



LOW FIRE
*(SEE NOTE)

FIG. 8A



NORMAL RUNNING

FIG. 8B

If problems persist, please call your Aga service engineer.

Turning your Aga on - Solid Fuel

- 1 Before lighting your Aga, make sure that the internal flue-ways and chimney are clear and that there is adequate ventilation into the kitchen. Also if it is a boiler model, that the water system is filled. Check that the fire grate and its carrier are in position.
- 2 Remove the round filler plug from the left hand hot-plate and push about 8 loosely crumpled sheets of newspaper down through the hole and on to the grate. Cover this with a shovel full of charcoal , using the loose filler funnel provided, then after cleaning any dust away, replace the plug.
- 3 Remove the round plug from the right hand hot-plate and turn it upside down to block the hole.
- 4 Open the ash-pit door to reveal a 50mm hole in the front-plate. Temporarily block this hole with a piece of rag.
- 5 Light the paper with a match or taper from below the grate and leave the ash-pit door open.
- 6 When the charcoal is glowing, add a shovel full of the correct fuel through the left hand filler plug, using the loose filler funnel provided. When this in turn is well alight, a full charge of fuel can be added. Remove the rag to un-block the hole and close the ash-pit door.
- 7 The right hand plug may be left upside down for about an hour after the fire is alight, to improve the draught and help to warm the chimney, but leave the right-hand insulating lid up as a reminder. Set the automatic thermostat to the No.2 position.

It is important that the correct fuel is used on your Aga, so as to obtain the maximum efficiency.

Each Aga and its chimney installation is individual with its own characteristics and therefore a particular fuel may be found to be more appropriate than others, chosen from the list below.

Some experimenting may be required to determine the best fuel and we suggest you consult with your fuel merchant, who should be able to supply small amounts of different fuels for you to determine the most suitable, before ordering a bulk supply.

Recommended fuels at the present time (March 2000) are:-

Natural Fuel:

Anthracite Large Nuts

Manufactured Fuels:

Sunbrite Doubles

Phurnacite

Ancit

Extracite

Maxibrite

Supacite

Under no circumstances should House coal, Wood or Petroleum based coke be used on an Aga.

If persistent smell or fumes are experienced, or a Carbon Monoxide detector operates, the Aga should be allowed to go out and the matter investigated by your Aga Engineer.

Turning your Aga on - Oil

Kerosene Models (2 and 4 Oven)

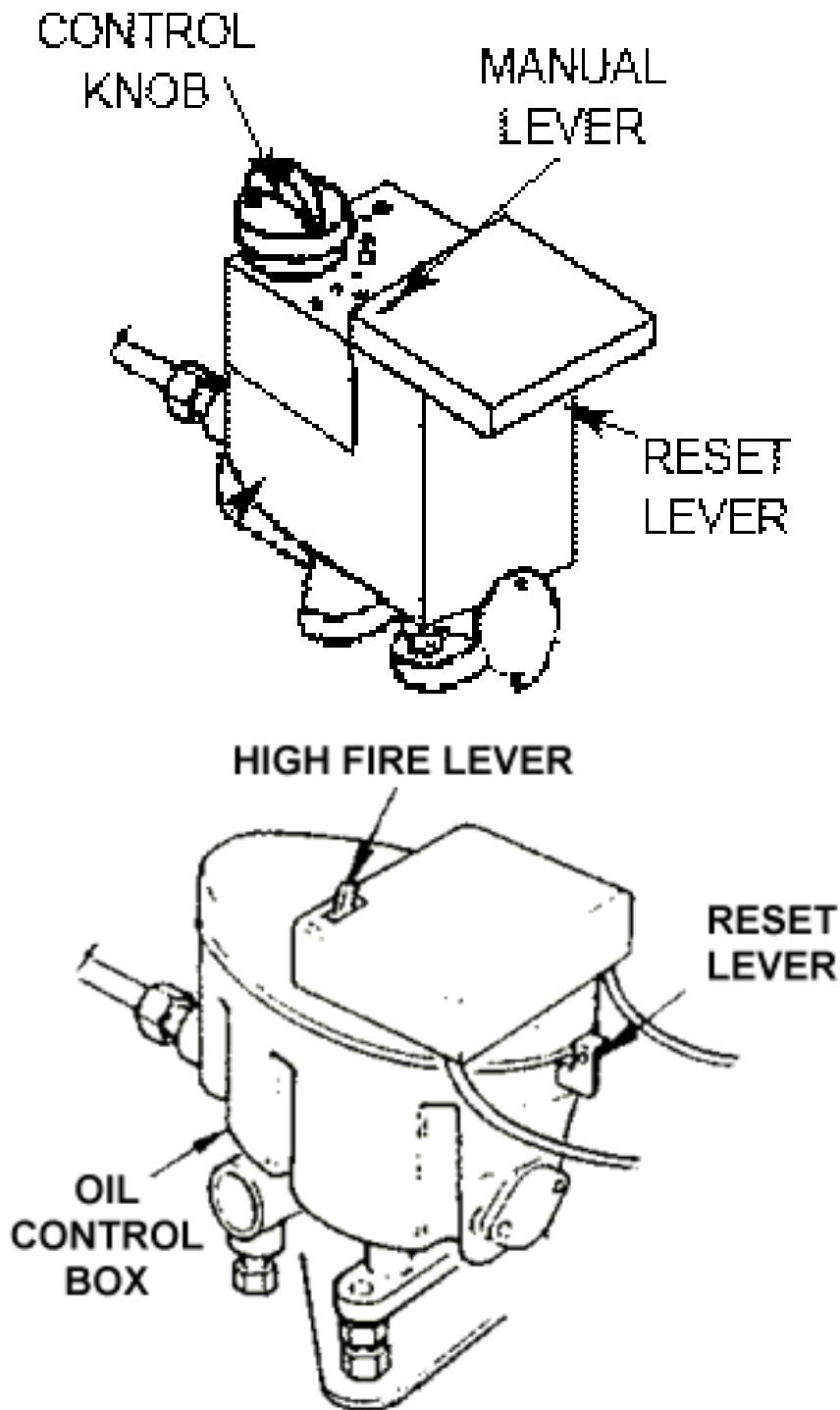
Warning ---Never try and re-light a hot burner

- 1 Make sure that there is a supply of the correct grade of fuel (Kerosene suitable for vapourising burners) available in the oil storage tank and that any valves on the supply line are open.
- 2 Switch on the electrical supply to the Aga.
- 3 Identify the type of oil control valve valve fitted to your Aga. The control valve will be found on the left or right side of the cooker, possibly hidden in a cupboard. Make sure the manual high fire lever is in the automatic position. i.e. over to the right.

Either press down the reset lever on the control box until it clicks, then release it

or

Turn the control knob to its highest setting then lift the reset lever until it clicks, then release.

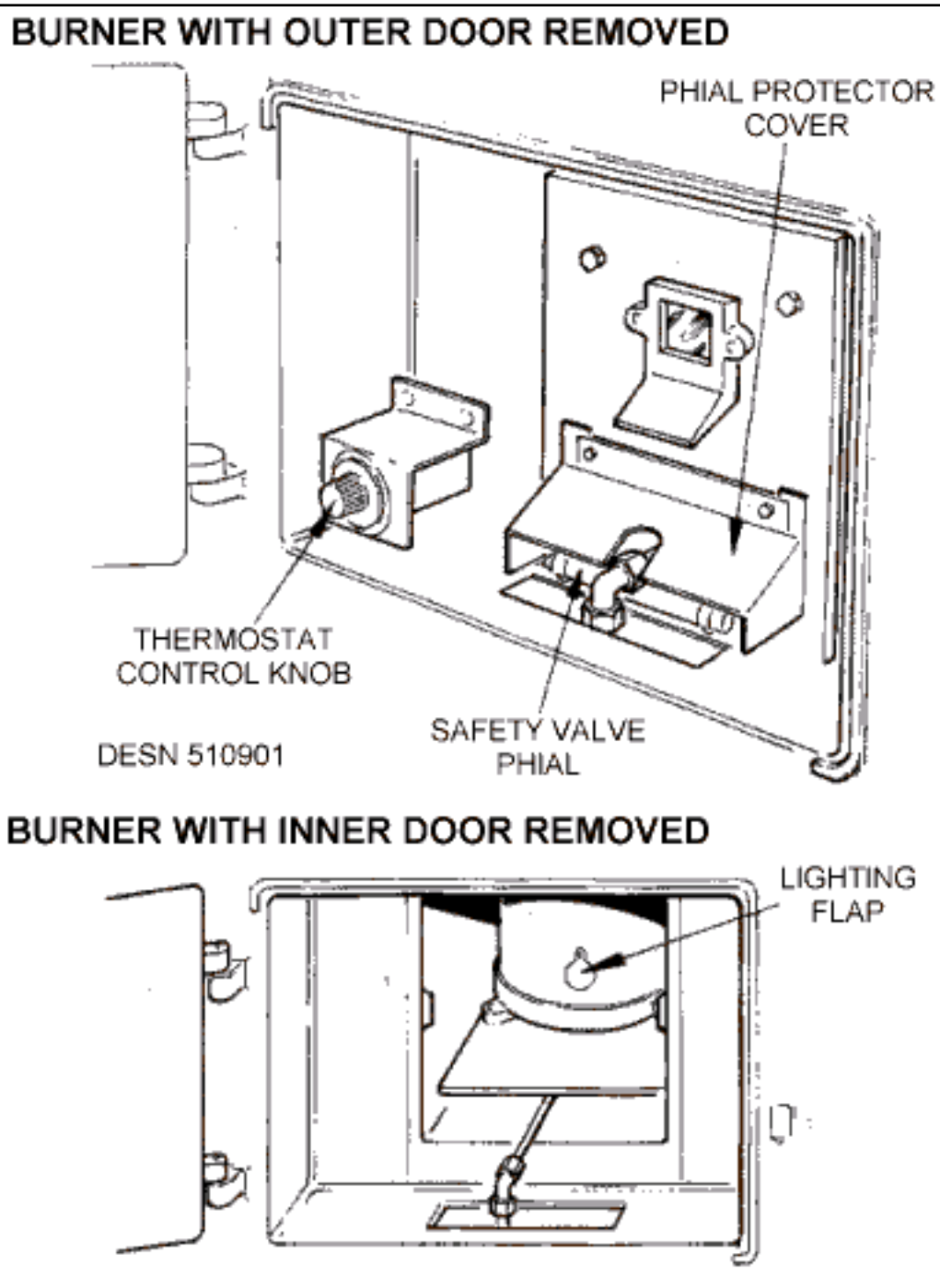


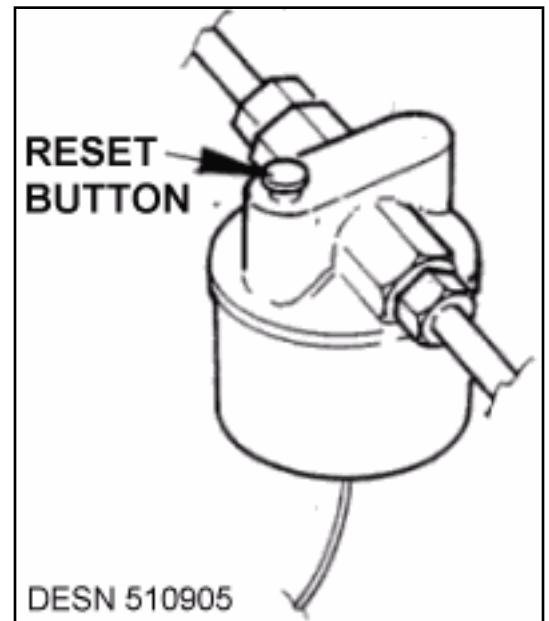
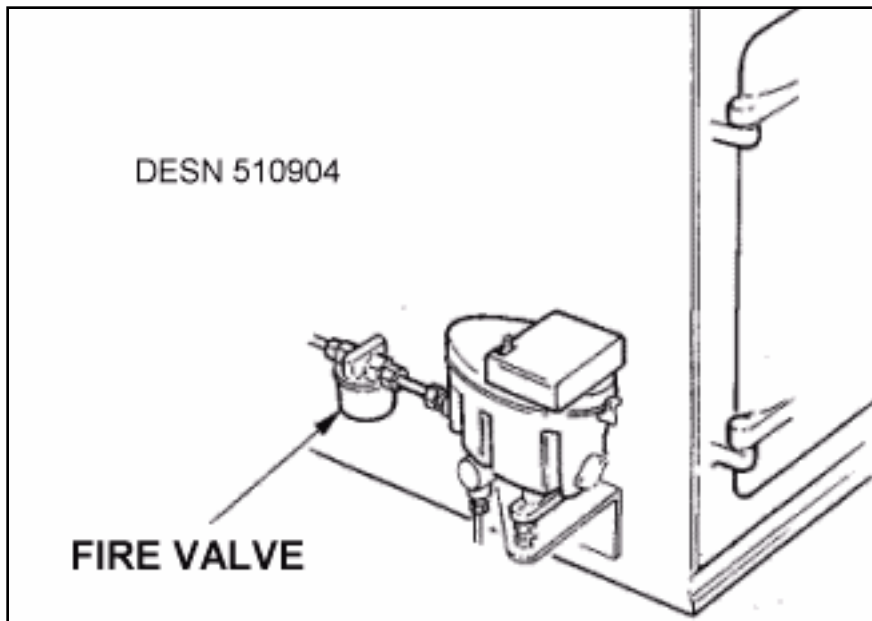
- 4 Wait for about 15 minutes to allow the oil to enter the burner. Waiting longer won't hurt.

- 5 Open the front burner door and lift off the inner door. Open the lighting flap on the burner and apply a light with a taper or match. When the wick lights, immediately close the flap and replace the inner door. If it doesn't light, wait slightly longer for the oil to arrive. See sketch below.

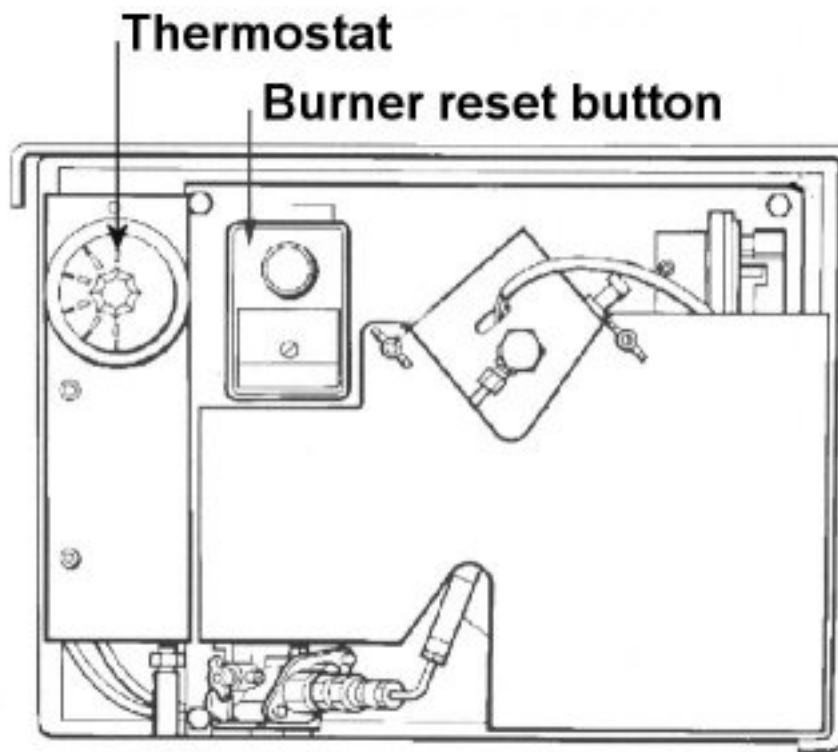
- 6 Switch off the electricity supply.

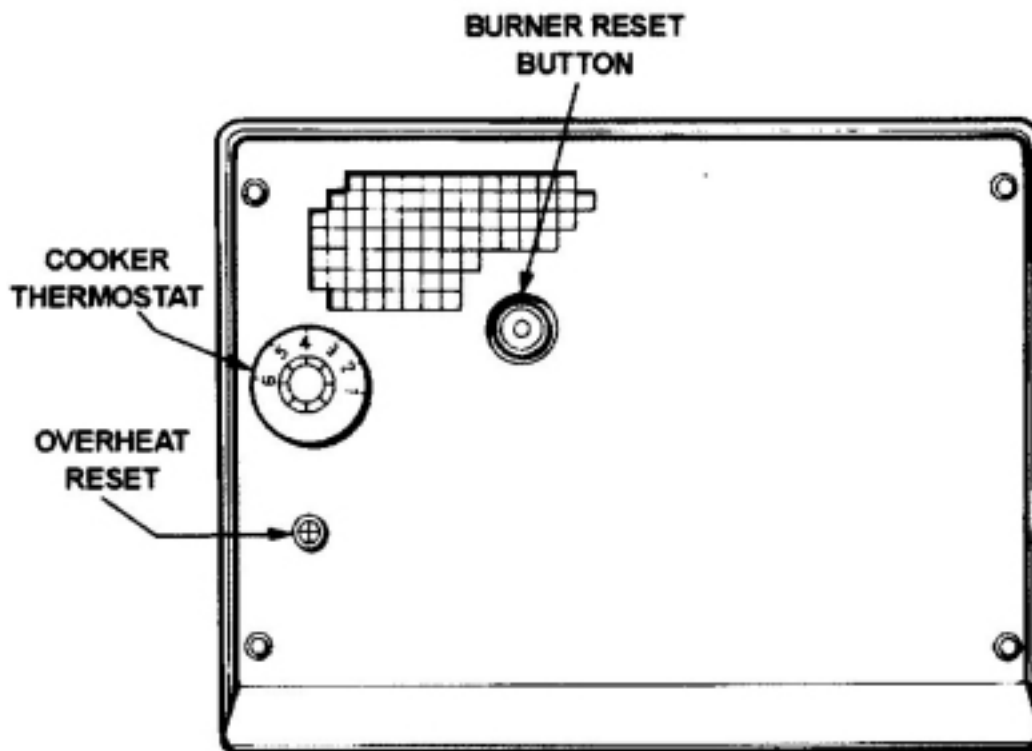
- 7 After a short while the yellow flame will die down and a further 30 minutes will elapse before the burner is vaporising fully. After 30 minutes look through the viewing window and check that blue flame can be seen and that the burner shells are glowing red.
- 8 Turn on electricity supply and set the thermostat at the normal running position, usually about the number 4 position. See sketch below. The burner will now operate automatically.
- 9 If the burner refused to light at step 5 and there does not appear to be any oil arriving at the burner, then check if the fire valve has operated (where fitted). See sketch below. Try pushing the small button in, where it should latch. If the button keeps tripping out the matter should be investigated by your Aga service engineer.
- 10 In the event of an electricity power cut the Aga will automatically remain at a low fire setting. If you need to increase the temperature, this can be done by moving the manual lever on the top of the oil control valve, from the right to the left. Remember to restore it to the automatic position (to the right hand side) when the electricity is restored or when the temperature indicator moves towards the red area.





Diesel (gas-oil) and 3 Oven Kerosene models





1. Make sure that there is a supply of the correct grade of fuel available in the oil storage tank and that any valves on the supply line are open.
2. Switch on the electrical supply to the Aga.
3. Open the front burner door and turn thermostat to '4'. If burner re-set lamp is illuminated press button to reset.
4. After a couple of minutes the burner should have fired. If not, the re-set lamp will illuminate again. If this happens, wait 3 minutes before re-setting.
5. The burner will now run automatically under the control of the thermostat setting. It will fire on a cycle of 4 minutes on/ 4 minute off, until the desired temperature is reached.
6. In the event of an electrical power-cut, the burner will shut-down, but should automatically start-up again on resumption of supply without any intervention.
7. In the event of the re-set button repeatedly tripping, turn off the electrical supply and seek the assistance of your service engineer.