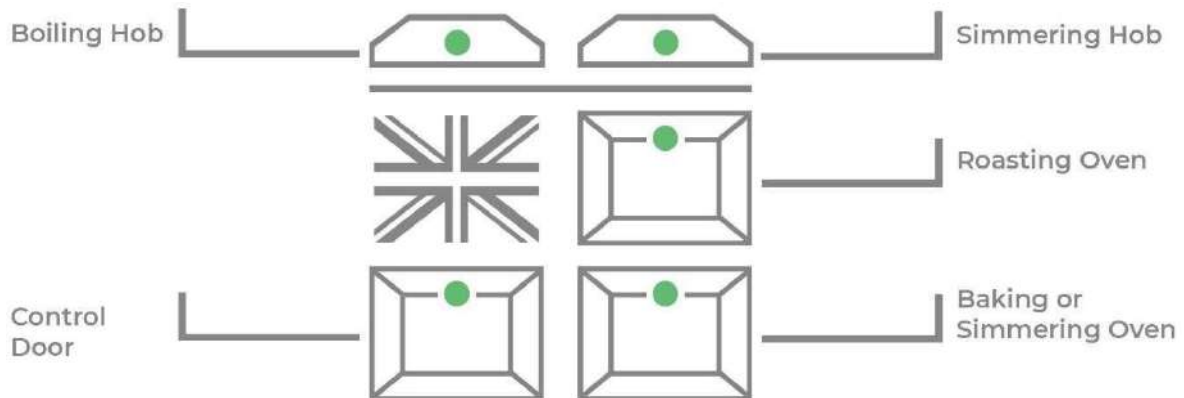


1. AGA Overview

WARNING: WHILE IN USE, ACCESSIBLE PARTS MAY BECOME HOT. CHILDREN SHOULD BE KEPT AWAY FROM THE APPLIANCE TO AVOID BURNS AND SCALDS.

Model 100 (2 Oven)



The appliance features traditional cast iron ovens with independently controlled hob hotplates.

Hotplates

The two hotplates can be set to different temperatures. Each plate has its own set of controls.

Boiling Plate

The boiling plate is used for toasting, boiling a kettle, stir-frying, and high-heat cooking.

Simmering Plate

The simmering plate is for lower, slower cooking, such as sauces and simmering pans, but it may also be used to prepare toasted sandwiches, drop scones, no-fat fried eggs, and quesadillas straight on the plate. This can also reach a full boiling temperature when required.

Roasting Oven

The hottest oven for high-temperature cooking, such as pastries and breads, roasting meat, vegetables, and fowl, grilling at the top of the oven, and frying at the bottom.

Baking Oven

A medium-heat oven for baking, such as cakes and cookies, fish, lasagne, or shepherd's pie, and roasting meat and fowl. Because the flavours do not mix, cooking sweet and savoury dishes together is not a problem.

Simmering Oven

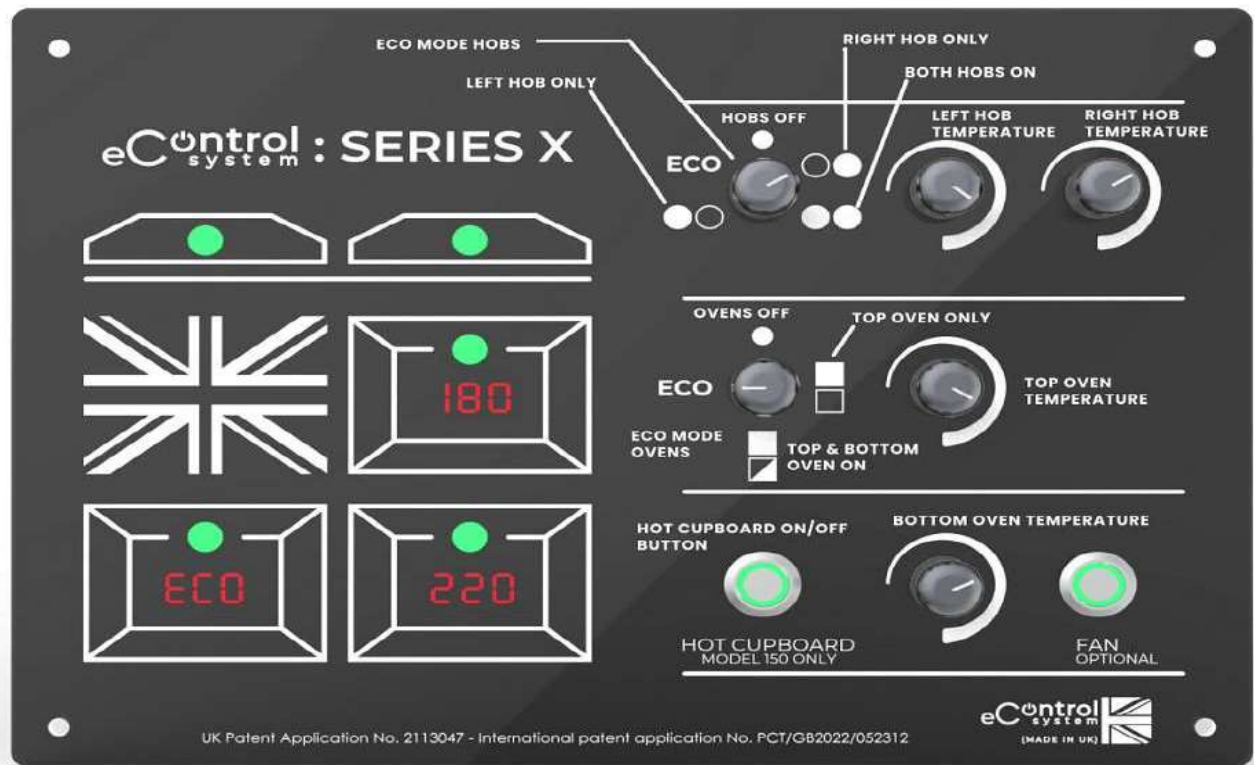
Long, slow cooking in a simmering oven brings out flavours and tenderises even the toughest cuts of meat. Because of its great capacity, numerous pans can be stacked inside; soup, casserole, steamed rice, steamed carrots, and poached fruits can all be cooked at the same time without burning.

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2. Controls and Temperatures

eControl Series X:

The eControl Series X system gives full control of bespoke temperatures in all areas of the cooker. The Series X can be set to work in line with the traditional range cooker concept but with all of the added controllability to zone control areas of the cooker. The eControl selector switches allow you to decide which areas of the cooker are on and the corresponding temperature knobs give you the ability to dictate the absolute temperature of the areas you have selected.



3. Controls Explained

HOB SELECTOR SWITCH (TOP)

- Position 1 - Off
- Position 2 - Right Hand Plate On Only
- Position 3 - Both Hob Plates On
- Position 4 - Left Hand Plate On Only
- Position 5 - Eco Mode: Both Hobs At Reduced Temperature

*Temperatures Are Set By Corresponding Left And Right Hand Side Temperature Controls

*ECO Provides Fixed Temperatures (see below)

OVEN SELECTOR SWITCH (BOTTOM)

- Position 1 - Off
- Position 2 - Top Right Hand Oven on only (Temperatures Dictated By User, ovens can be turned down to 'off' independently if required)
- Position 3 - Top & Bottom Right Hand Oven On (Temperatures Dictated By User, ovens can be turned down to 'off' independently if required)
- Position 4 - Eco Mode: Top Right Hand Oven Pre-Set At Nominal 180oc Only

*Hot Cupboard Is Operated By On/Off Switch

eControl Series X Temperatures

For eControl Series X models the appliance will reach the following nominal pre-set temperatures;

[Right hand side ovens]

Roasting Oven	-	0 to 265 °C
Baking Oven	-	0 to 220 °C
Eco Mode Top Oven	-	Fixed 180 °C

[Hobs]

Boiling Plate	-	0 to 370 °C
Simmering Plate	-	0 to 370 °C
Eco Mode Hob Temperatures	-	200 & 165 °C respectively.

4. Heat-up Times

- Top right hand oven up to roasting temperature in approx. 20 minutes from eco mode
- Top right hand oven up to baking temperature in approx. 44 minutes from stone cold
- Top right hand oven up to roasting temperature in approx. 62 minutes from stone cold
- Hobs up to cooking temperature in approx. 8-10 minutes from stone cold
- Hobs up to boiling temperature in approx 14 minutes
- Hobs up to full temperature from eco mode in approx. 5 minutes

*Please allow at least an additional 30 minutes for oven temperature stabilization when pre heating the ovens from stone cold.

*All temperatures will vary in the normal thermostatic cycle and when food is introduced into the ovens

*Oven pre-heat with baffle removed

General – Ovens & Hobs

The Roasting Oven

When cooking for lengthy periods of time (more than 30 minutes) on the floor of the roasting oven, place a grid shelf on the floor of the oven before placing the food in the oven. This elevates the food away from the base element and ensures the best cooking outcomes. Due to the location of the heating elements, the floor of the ovens is hotter than on standard versions.

The advantage of the roasting oven is that any fat droplets are burned off when the oven is at maximum heat.

For bread and pastries, the roasting oven is ideal. Quiches in ceramic or pies in Pyrex plates do not need to be baked blind since the crust cooks from below and the filling sets and browns from the all-around heat when they are placed on the bottom of the oven. Metal flan tins carry heat faster than ceramic flan tins, therefore they may require less cooking time.

Food can be insulated by using the cold plain shelf or shielded by using the large roasting tin, allowing you to prepare food at many temperatures at the same time. If your meal is browning too soon and you don't want to shift it to a different oven, simply place a cold plain shelf over it to minimise the top heat.

- **IMPORTANT: DO NOT** store anything in the ovens, and do not use large cookware, such as the cold plain shelf, until the oven has reached operating temperature.
- When cooking in the roasting oven after a pre-heat from cold, wait an extra 45 minutes for oven temperature stabilization.

Grill Function

The top right hand oven of an eControl Cooker houses a hidden heating element that will be automatically activated when the top oven door is opened and left ajar. This unique feature provides for endless fantastic grilling or last minute browning of dishes. From a pre-heated oven the grill will be up to temperature within minutes. This feature is best using the top runner of the oven.

Roasting Oven Baffle

A perforated oven baffle is included with all eControl Cookers and kits, which will be left in position by the installer. Although the oven baffle is an optional item similar to a semi cold-shelf and can be removed as needed. Cooking immediately beneath the baffle helps to crisp food for a short amount of time. When food is placed on the top runner of the oven, entirely removing the baffle will give you a grilling experience. When the roasting oven door is left open, the high-mounted element will engage; utilise this to your advantage if you want a grill effect.

The Baking Oven

As a medium heat source, this oven is great for cakes, cookies, and anything else that requires a medium heat setting, such as fish pie, lasagne, soufflés, crumble, and roulades. Meat and poultry can be cooked in the baking oven, as can most things that can be cooked in the roasting oven but for a longer duration.

Place a grid shelf on the floor of the baking oven before placing the food in the oven for long periods of time (more than 30 minutes), this lifts the food away from the base element and ensures the best cooking outcomes. Due to the location of the heating elements, the floor of the ovens is hotter than on standard versions.

Cook cakes on one shelf simultaneously; if two shelves are utilised, alternate the food to produce even coloration, just as you would in any oven with heat zones.

The carefully constructed roasting trays and bakeware slide straight into the runners, just like the roasting oven, allowing practically every possible square centimetre of volume to be used. Food can be guarded by using the cold plain shelf or shielded by using the large roasting tin, allowing you to prepare food at many temperatures at the same time.

If your dish is browning too soon and you don't want to transfer it to a different oven, simply place a cold plain shelf over it to minimise the top heat.

NOTE: When the cooking is finished, always remove the cold plain shelf and roasting tins. If you leave it in the oven too long, it will affect the oven temperature.

NOTE: When utilising the roasting oven for an extended length of time, such as for a complete meal, the baking oven temperature may rise, necessitating a change in the cooking technique. The following suggestions may be helpful:

1. When putting the food in the oven, make sure that the cold plain shelf is immediately above the dish for the entire cooking period.
2. In addition, the shelf position may need to be lowered.
3. When baking food that requires a long cooking time, such as particularly rich fruit cakes, place the cake on the fourth grid shelf position of the oven with the cold plain shelf placed directly above for about 3/4 hour. Place the basic shelf in the simmering oven's centre. Place the cake on this shelf and bake until it is done.

NOTE: To improve cooking performance, place a loose metal perforated plate on the top of the bake oven.

The Simmering Oven

With the exception of meringues, which are dried out rather than 'baked,' the simmering oven can be defined as a continuation oven because it continues to cook food that has been brought up to heat elsewhere on the cooker.

- We recommend utilising cookware with sturdy bases and stacking lids for the best results.
- Meat and poultry joints should be preheated in the roasting oven for 30 to 45 minutes before transferring to the simmering oven. Stuffed meat and poultry are not ideal for this approach.
- Ensure that pork and poultry reach the correct internal temperature.
- Before putting soups, casseroles, and liquids in the oven, always bring them to a boil.
- Frozen food should be completely thawed before cooking.
- Root vegetables cook better when cut into smaller pieces.
- At the end of the cooking time, taste and adjust seasonings and thickenings.
- After soaking, many dried pulses and beans, such as dry red kidney beans, must be simmered for at least 10 minutes before being used in any recipe.

The Top Plates

The enamelled surface surrounding the plate location is known as the top plate. When the hotplates are in use, it will become very hot. Despite the fact that it is not a cooking surface, the warmth may be put to a variety of helpful tasks, saving you time and money! Warming honey or syrup in a jar or melting butter or chocolate in a basin (rather than melting over a saucepan) are two examples. Please place the basin on a cork mat or folded kitchen towel to avoid scratching the enamel. Although vitreous enamel is a tough and long-lasting surface, it is made of glass and will reveal imperfections!

When the top plate is warm, it can be used to rest a cup of coffee or tea, or to dry off oddly shaped tins, peelers, or sections of food mixers and processors.

The Hotplates

The hotplates are operated separately from the ovens and of each other.

On the left, the boiling plate is located, and on the right, the simmering plate is located. The boiling plate is the hotter of the two, while the simmering plate is the cooler. They both contain electric elements that are located right beneath the cooking plates and can quickly heat up. The hotplates are fully separate from the ovens and can be used at any time. Cooking can take place on the entire hotplate area, and multiple pans can be placed on a single plate at the same time. To avoid unintended scratching if the pans are pulled to one side, the hotplates are situated very slightly above the top plate. **DO NOT DRAG ITEMS FROM ONE PLATE TO THE NEXT, AS THIS WILL DAMAGE THE ENAMEL!**

When not in use, the stainless steel insulated covers are lowered over the hotplates. When the hotplates are turned on, the insulated covers will become warm. We strongly advise against placing anything such as kettles, saucepans, or baking tins directly onto the insulated covers because any scratches will be visible - if the covers are to be used as resting places, invest in a pair of chef's pads to protect the surface!

WARNING: IF THE HOBS ARE LEFT ON CONSTANTLY, THE TOP PLATE AND LIDS CAN BECOME VERY HOT. THE USE OF ECO MODE IN BETWEEN COOKING CYCLES REDUCES HEAT AND SAVES ON RUNNING COSTS. TURNING OFF THE HOBS BETWEEN COOKING CYCLES WILL LOWER RUNNING COSTS AND PROLONG THE LIFE OF THE HEATING ELEMENTS.

The Boiling Plate

The boiling plate is the hottest hotplate and is used for boiling, griddling, stir-frying, toasting, and anything else that requires a high heat. Green vegetables retain their colour when quickly boiled here, or use a steamer over the saucepan to cook multiple vegetables at once.

Please be aware that the boiling plate is too hot to directly cook food on.

The Simmering Plate

Because the simmering plate is the cooler of the two hotplates, it is used for recipes requiring a lower heat, such as sauces, scrambling eggs, heating milk, slow frying, simmering soups and root vegetables. Furthermore, it can be used directly as a griddle for toasted sandwiches, quesadillas, soups, drop scones, searing scallops, and even a non-fat fried egg. There is no need to use the toaster when making slow cooked toast on the simmering plate.

The simmering plate is the same size as the boiling plate and is machined flat to provide the best all-around contact with saucepans, grill pan, frying pan, and kettle.

5. Cleaning & Caring

- REMEMBER: use caution with the hot appliance.
- REMEMBER: For best cleaning, turn the appliance off.
- DO NOT use a steam cleaner to clean the appliance.
- DO NOT clean the enamel surfaces with abrasive pads, caustic cleaners, oven cleaners, or metal scrapers.
- IMPORTANT: For cleaning the vitreous enamelled surfaces of this product, eControl Cookers recommends Vitreous Enamel Association approved cleaners.
- Use as little water as possible when cleaning.
- DO NOT immerse the doors in water because they contain insulating material that will be damaged by moisture.
- NEVER put oven doors or resting plates in the dishwasher.

Before first use and between on/off cycles apply a thin layer of vegetable oil to the hob plates and rub off in a circular motion. This will avoid baking any fingerprint marks to the hobs and will ensure they are seasoned.

To avoid streaks, a daily rub over with a damp, soapy cloth followed immediately by a clean, dry cloth. This is usually all that is required to keep the vitreous enamelled surfaces of your cooker bright and clean.

Ovens are made of cast iron and are self-cleaning. They are extremely durable but will rust if exposed to surface moisture. Always remember to turn on the ovens after cleaning to dry them out.

Heating the ovens on a regular basis will help burn off any cooking deposits and aid in cleaning the ovens.

To season the ovens, use a light vegetable spray oil (corn oil is best). A wire brush can be used to remove any stubborn stains.

Mopping up spills as they happen is the simplest way to clean the top and front plates.

Baked-on food is more difficult to remove, but it can usually be removed with proprietary vitreous enamel cleaners applied with a cloth.

If milk, fruit juice, or anything acidic is spilled on the enamel, wipe it off immediately.

Remove any condensation streaks from the front plate around the oven doors, or the vitreous enamel may become permanently discoloured.

Remember that dragging pans or utensils across the top plate or polished covers will scratch them.

The top of the insulated cover (lid) is chrome or stainless steel and can be cleaned with a damp cloth and polished.

If the lining is marked, clean it when the hotplate is cold. Hot soapy water and/or a cream cleanser can be used to clean it.

Any circular cleaning marks will disappear after the first few uses of soap, and the surface of the lining will become shinier with each use. Avoid using too much water, and make sure the lining is dry before closing the cover.

