

GENERAL NOTES

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

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 installation codes or in the absence of local codes with:

NATIONAL ELECTRICAL CODES ANSI/NFPA 70.

<p>USA Model Number FCC ID: A2M-AGA-TC3 FCC ID: A2M-AGA-TC3CKR</p> <p>This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.</p>	<p>CANADA Model Number IC 10181A-AGATC3 IC 10181A-AGATC3CKR</p> <p>Model No. AGA TC3</p>
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DELIVERY REQUIREMENTS

There must be access to the kitchen to manipulate a foot print of 39 ⁹/₁₆" (1005mm) x 29 ¹/₈" (740mm). A wooden template (skate with castor wheels) of dimensions 39 ⁹/₁₆" (1005mm) x 29 ¹/₈" (740mm) could be used to check if the AGA Total Control (TC3) part built appliance is able to fit through the property grounds and doors into its installation position in the kitchen. It must also be considered that the height of the appliance is 35 ¹³/₁₆" (910mm), so high level obstacles/restrictions must not be overlooked.

If this skate/template **can** be manipulated through the property grounds and doors into position, then the AGA Total Control (TC3) can be installed as intended with no re-work.

If the skate/template **cannot** be manipulated through the property grounds and doors, into position then the following must be considered.

Use of specialised delivery company who can remove property doors/windows etc to gain greater access or use specialised equipment, such as a stair lifter.

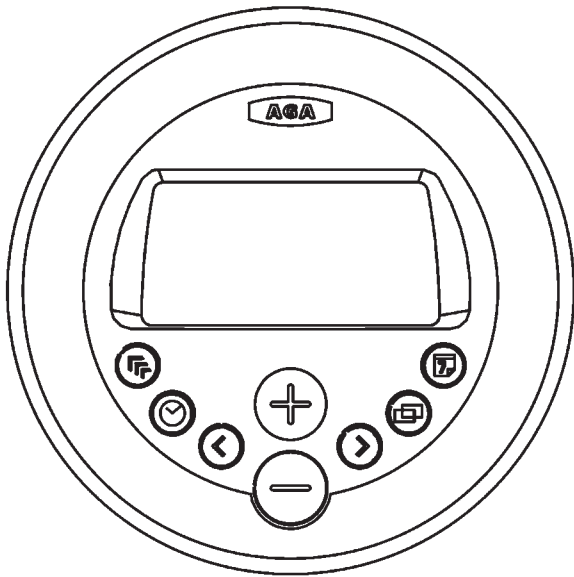
GENERAL INSTALLATION REQUIREMENTS

The installation of the range must be in accordance with the relevant requirements of the local Wiring and Building Regulations. It should be in accordance also with any relevant requirements of the Local Authority.

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

HANDSET - A HAND HELD CONTROL

The handset displays the time, date and events. Programming is via eight push buttons. The information is displayed via a back-lit LCD screen.











Screens

The handset has 3 main screens.

1. The Information Home screen (main menu)
2. The Date/Time screen
3. The Events Programming screen

The display will revert to 'sleep' mode after approximately 3 minutes. Simply press the required button to open up any screen.

Button Operations

-  1. Communication or 'Handshake' button
used initially to synchronise the handset to the AGA Total Control. (On day of installation or in case of replacement handset)
-  2. Clock button
Opens and closes the date and time settings screen.
-  3. Left/Back Button
Moves back and highlights the previous setting.
-  4. Plus Button
Increases the highlighted setting.
-  5. Minus Button
Decreases the highlighted setting.
-  6. Right/Forward Button
Moves forward and highlights the next setting.
-  7. Copy Button
copies the time program from the current day to the following day in the 7-day event calendar screen.
-  8. 7-day event Button
Opens and closes the 7-day event calendar screen.

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CANADA
Model Number AGA TC3
IC 10181A-AGATC3
IC 10181A-AGATC3CKR

HANDSET ADVICE

Operating Distance



The handset will only operate in the same room as the cooker and up to a maximum distance of 13 feet (4 metres) from the appliance. If out of recommended operating range, the handset may show 'Standby'. If this happens move the handset back to within the recommended distance and it should correct itself, see below.

Handset to AGA Total Control Signal Check

The  (Standby) symbol is shown when in the following situations:-

1. In Standby mode
2. If communications fail
3. There is a power cut
4. If the handset is out of range of the AGA Total Control cooker


When transferring information from or to the controller always operate the handset in front of the cooker, this gives the strongest signal.

If the handset shows  Standby, when the cooker is on, press the  button firmly for 1 second, this will activate the communication link between the cooker and handset.

Communication/Handshake

For details on initial Communication/Handshake, see Page 11.

Preview Mode

If the handset is out of range of the cooker or if the appliance is switched off, Preview only mode is available. Changes cannot be made to the programmed events. The  symbol is displayed in the screen and the message 'Preview only' is displayed briefly when the events program screen is first entered.

When in Preview Mode you can review the days by using the  and  buttons. The  and  buttons become inactive and you cannot make any changes.

Handset Failure

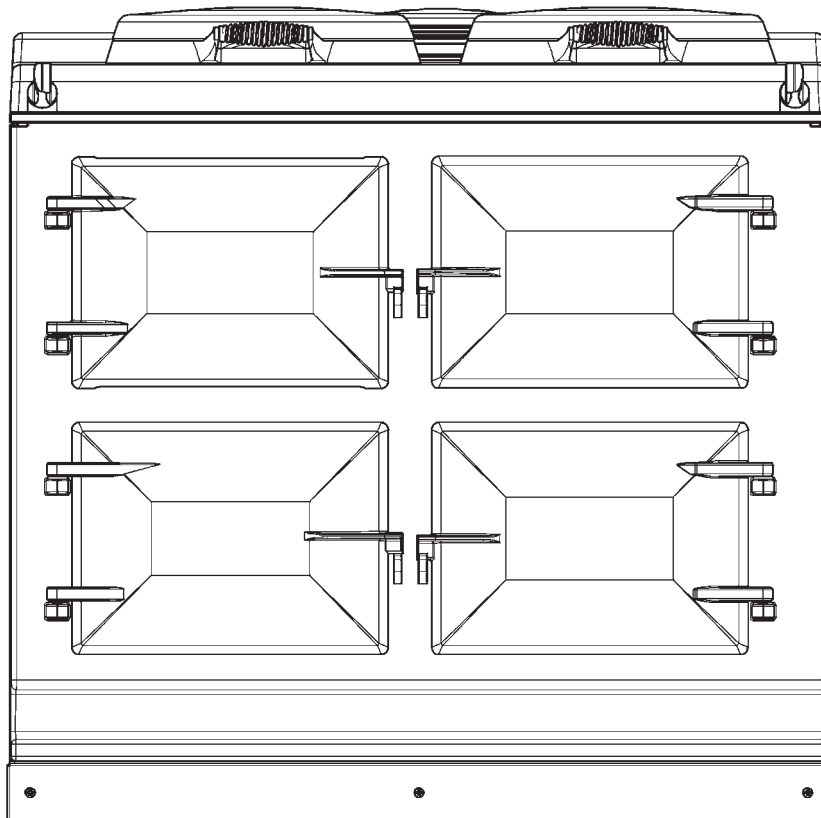
In the unlikely event of handset failure, the appliance would still be operational with the last selected program. The cooker can also be changed to Manual mode from one of the auto modes using the mode button on the control panel. If the handset is damaged or lost, a replacement can be obtained from AGA and re-programmed to suit your appliance.

DO NOT PLACE THE HANDSET ON ANY HOT SURFACES.



AGA TOTAL CONTROL

Model No. - TC3



Users Instruction

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.

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

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

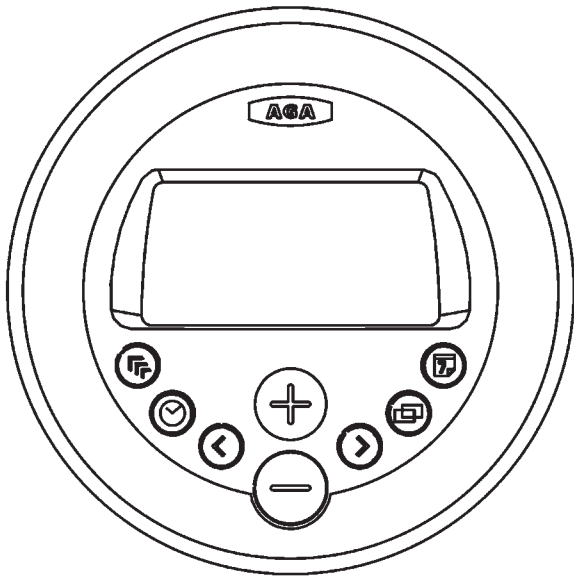


For use in USA/Canada

01/12 EOP1 516292

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WARNINGS

NOTE: READ ALL INSTRUCTIONS BEFORE USING THIS RANGE.

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

Never use your appliance for warming or heating the room.

USER SERVICING

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

VENTILATING HOODS (WHERE APPLICABLE)

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

BASIC RANGE SAFETY PRECAUTIONS

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

CHILD SAFETY

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

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

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

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

GREASE

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

WARNING: DO NOT USE WATER ON GREASE FIRES - Smother the fire or flame or use dry chemical or foam-type extinguisher.

RANGE COOKING SAFETY PRECAUTIONS AND HINTS

Never reach directly into a hot oven to add or remove cooking utensils. Instead pull the grid shelf out of its maximum projection and load or remove utensils. Oven gloves will be necessary on utensils removal.

WEAR PROPER APPAREL - Loose fitting or hanging garments should never be worn whilst using the appliance.

STORAGE IN OR ON AN APPLIANCE - Flammable materials should not be stored in an oven or near surface units.

NEVER LEAVE BOILING PANS UNATTENDED - Boilover causes smoking and greasy spillovers may ignite.

GLAZED COOKING UTENSILS - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE UNITS - To reduce risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

USE CARE WHEN OPENING OVEN DOOR - Let hot air or steam escape before removing or replacing food.

DO NOT HEAT UNOPENED FOOD CONTAINERS - Build-up of pressure may cause container to burst and result in injury.

KEEP OVEN VENTS DUCTS UNOBSTRUCTED.

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

INTRODUCTION

Your new AGA Total Control gives you everything you love about the classic AGA heat storage cooker, but with the added convenience of touchscreen technology and the ability to turn each cooking area on and off, as and when you want it.

Made in the heart of Shropshire, your AGA cooker, like the generations of cookers before it, has been manufactured from cast iron at the Coalbrookdale Foundry. Traditional iron-making skills combined with industrial strength elements enable the ovens and hotplates to heat up rapidly, so you can have them all on, or just one on, depending on the time of day or the size of your army.

The cooking excellence of the AGA cooker has been famous since its inception in the 1920's, and is renowned due to the indirect radiant heat that its cast iron emits rather than just air temperature. And, if you haven't found out already, you'll soon discover that food that is cooked this way retains its natural flavour and succulence, and simply just tastes just better.

So grab a cup of tea, have a read, and prepare to dig into some of the tastiest dishes you're ever likely to make.

A BRIEF DESCRIPTION



Hotplates

The two hotplates are at different heats; the boiling plate being the hottest of the two and the simmering plate at a lower heat. Each hotplate is individually temperature controlled.

Boiling Plate

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

Simmering Plate

The simmering plate is for cooking slower, such as sauces, simmering pans and can also be used direct on for toasted sandwiches, drop scones, non-fat fried eggs and quesadillas.

Roasting Oven

The hottest oven for high temperature cooking; pastries, breads, roasting of meat, vegetables and poultry, grilling at the top of the oven and frying on the floor.

Baking Oven

A moderate oven for cooking cakes and biscuits, baking fish, lasagne or shepherds pie, plus roasting meat and poultry at a medium heat. Cooking sweets and savoury together is no problem as the flavours do not mix.

Simmering Oven

Long, slow cooking in the simmering oven develops flavours and makes the toughest meat tender. Its large capacity means several pans can be stacked here; soup, casserole, steamed rice, steamed carrots and poached pears all cooking simultaneously, without any danger of burning.