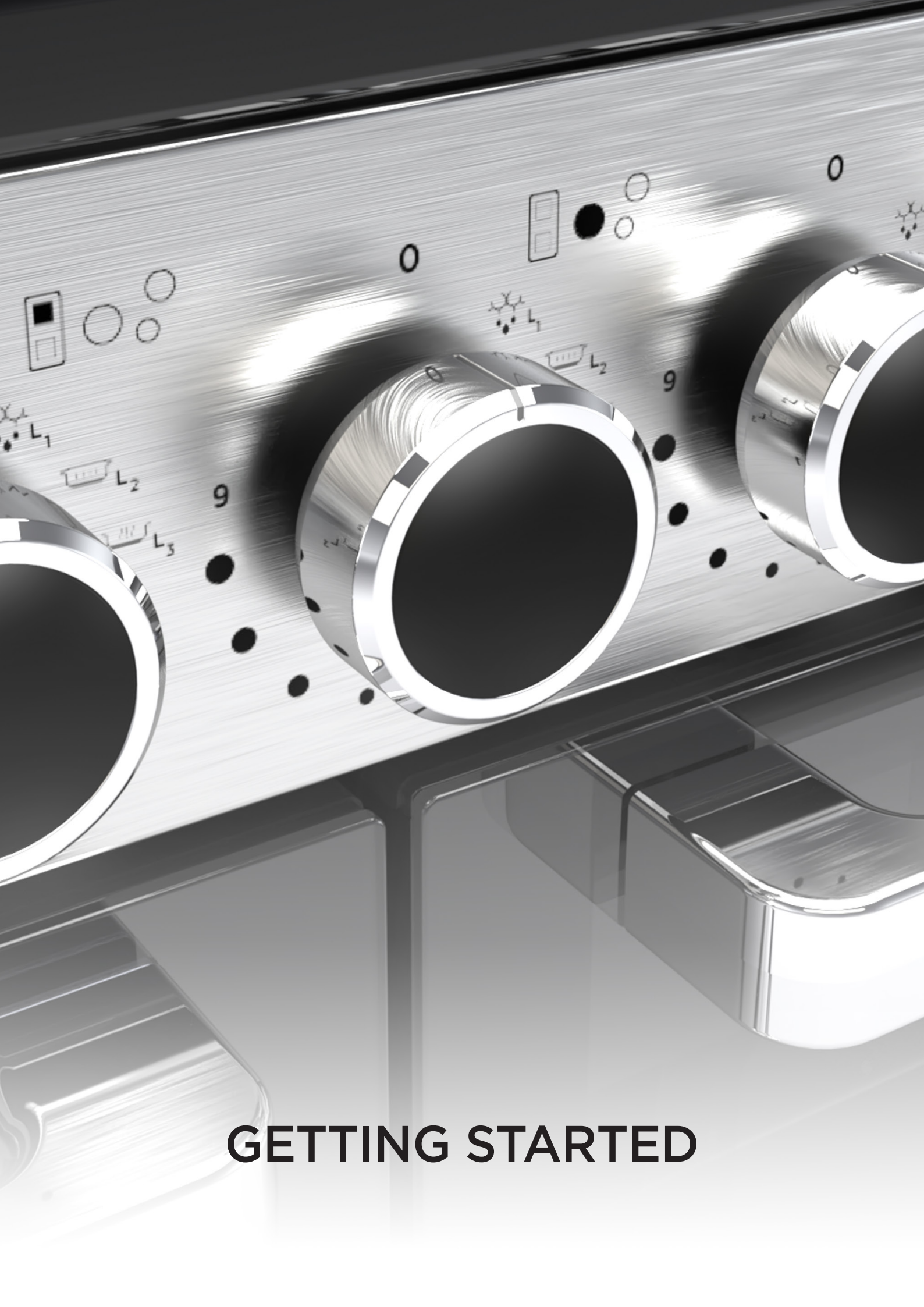




GETTING STARTED



Thank you for purchasing this appliance.

Your range cooker has been lovingly designed, developed and manufactured in Britain. We hope you have many happy years creating memorable family meals and moments.

Why not

SNAP



and

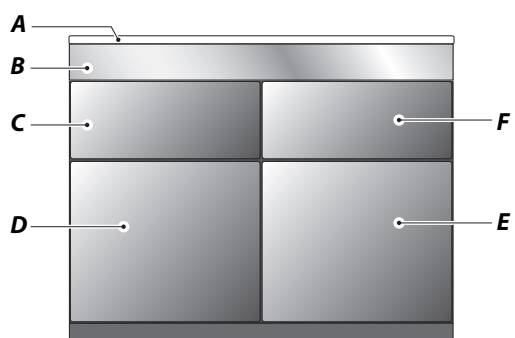
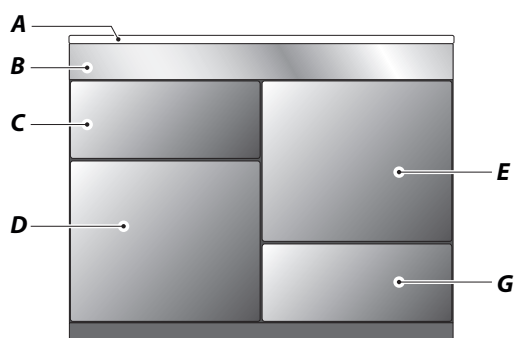
SHARE

Before You Start

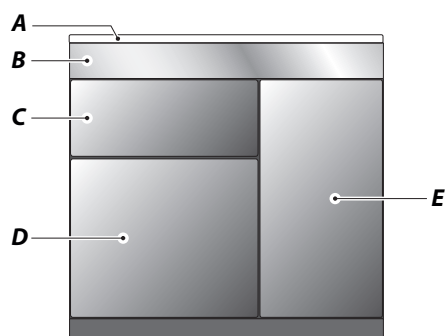
- Make sure **ALL** packaging materials have been removed.
- Set the clock to the correct time of day.
- Make sure the room is well ventilated.
- Turn the ovens to 200°C and run for at least an hour to dispel manufacturing odours.
- Turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back and the grill door open.
- After the appliance has cooled, wipe down enamel and glass surfaces with a clean, lint free damp cloth.
- Induction hobs require certain pans for optimal performance of the hob. Please see pan performance on page 16.
- For additional information including the full user guide, technical and installation information refer to the **Further Support** section on page 23.

Your Appliance Layout

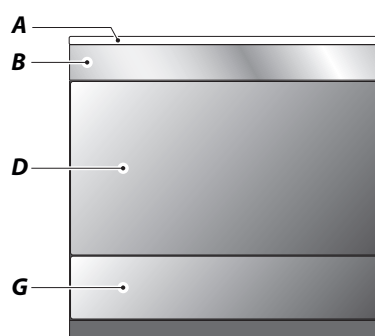
110 cm Models



90 cm and 100 cm Models



Single Cavity



- A. Hob
- B. Control Panel
- C. Grill
- D. Multifunction / Fanned Oven
- E. Fanned Oven
- F. Slow Cook Oven
- G. Bread Proving Drawer / Storage Drawer

Supplied Accessories

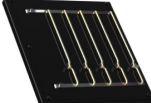
-  Supplied with induction appliances
 Supplied with dual fuel appliances
 Supplied with appliance
 Available as an optional extra

All sizes are in centimetres

	Wok Cradle	Classic Griddle	Deluxe Griddle	Induction Griddle	Grill Pan	Telescopic Runners	Flat Shelf Main Oven	Tall Oven Shelf	Plate Rack	Handyrack & Tray
	90/100	110	110 only	90/100	110	90/100	110	90/100	90/100	
Cotswold							 x2	 x4		
Camden							 x2	 x4		
Estate						 x1	 x2	 x4		
Classic						 x1	 x2	 x4		
Infusion Classic						 x1	 x2	 x4		
Professional +						 x1	 x2	 x4		
Infusion						 x1	 x2	 x4		
Toledo						 x1	 x2	 x4		
Longstock						 x1	 x2	 x4		
Classic Deluxe						 x1	 x2	 x4		
Estel Deluxe						 x1	 x2	 x4		
Leckford Deluxe						 x1	 x2	 x4		
Professional Deluxe						 x1	 x2	 x4		
Longstock Deluxe						 x1	 x2	 x4		
Encore Deluxe						 x1	 x2	 x4		
Edge Deluxe						 x1	 x2	 x4		
Arina Nexus						 x2	 x4	 x4		
Elise						 x2	 x4	 x4		
Stanley Supreme						 x2	 x4	 x4		

Supplied Accessories - Single Cavity

-  Supplied with induction appliances
 Supplied with dual fuel appliances
 Supplied with appliance
 Available as an optional extra

	Wok Cradle	Classic Griddle	Induction Griddle	Single Cavity Shelf	Grill Pan Support	Grill Pan	Grill Trivet	Half Shelf	Energy Saving Panel
Classic Deluxe Estel Deluxe Professional Deluxe									
				 x2	 x1	 x2	 x2	 x3	 x1
				 x2	 x1	 x2	 x2	 x3	 x1
Arina Nexus Elise				 x2	 x1	 x2	 x2	 x3	 x1
				 x2	 x1	 x2	 x2	 x3	 x1
				 x2	 x1	 x2	 x2	 x3	 x1

Getting Started

Setting the Clock

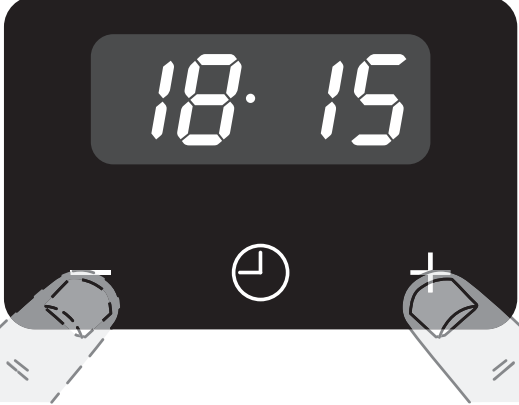
The clock must be set to the time of day before the ovens will work.

Step. 1



Tap the clock [⌚] button, or use the [+] and [-] buttons simultaneously, to enter the clock setting mode. The decimal point [.] will flash.

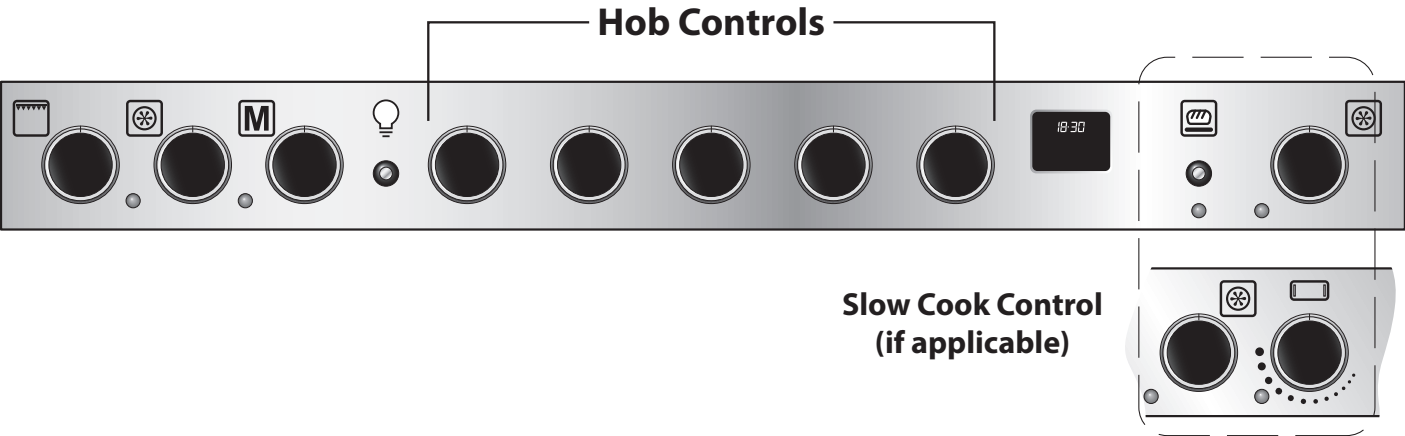
Step. 2

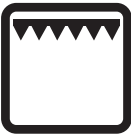


Use the [+] or [-] buttons to set the correct time. Press the clock [⌚] button to confirm.

Lights, Oven and Grill Identification

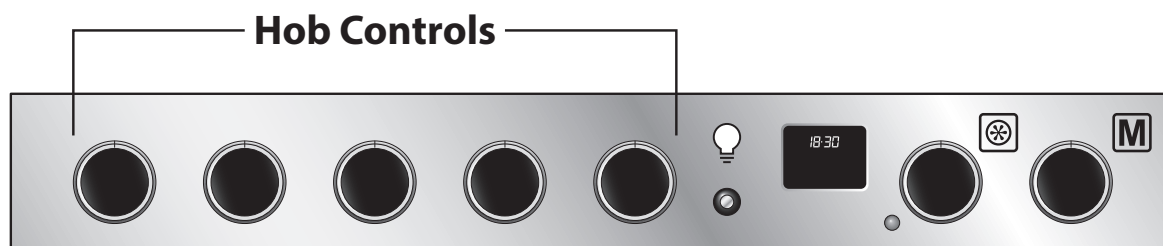
The graphics next to each dial are representational and may not resemble those on your appliance.



						
Grill	LH Oven Temperature Control	Multifunction Oven Selector (if applicable)	Oven Light	Bread Proving Drawer	Slow Cook Oven	RH Oven Temperature Control

Lights and Oven Identification - Single Cavity

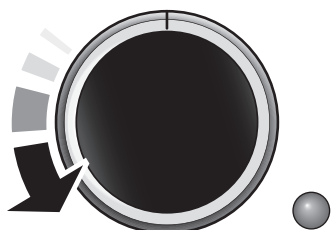
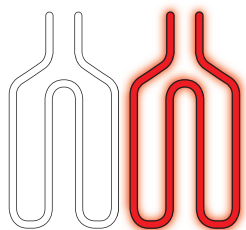
The graphics next to each dial are representational and may not resemble those on your appliance.



Temperature Control	Multifunction Oven Selector	Oven Light

The Grill

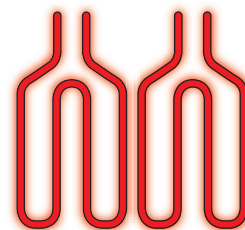
Grill Operation



To switch on the right half element



To switch on both elements



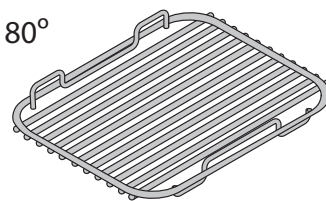
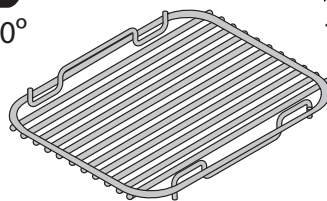
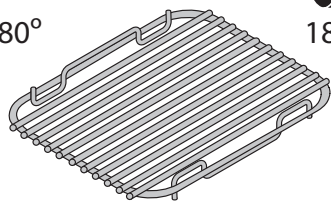
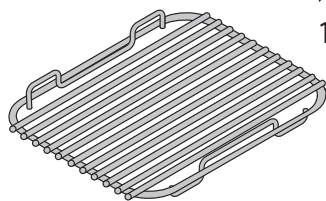
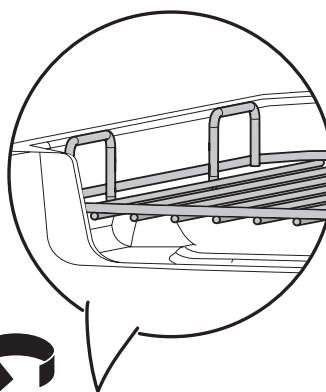
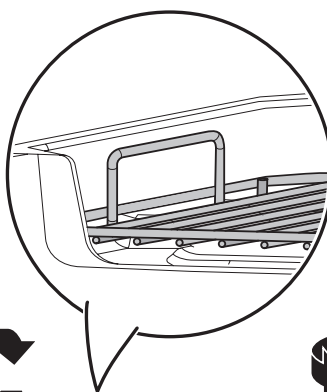
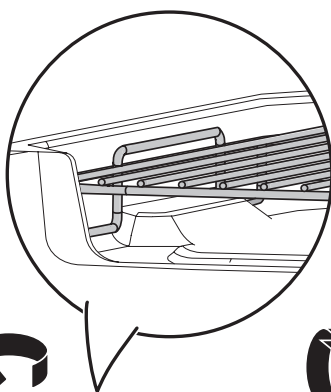
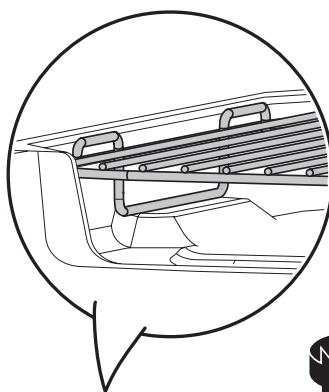
Grill Trivet Height Adjustment

A
Nearest to the element

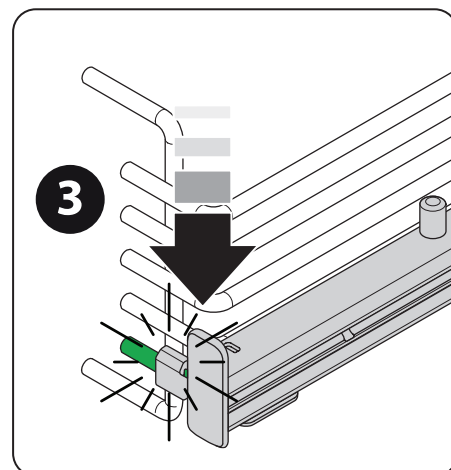
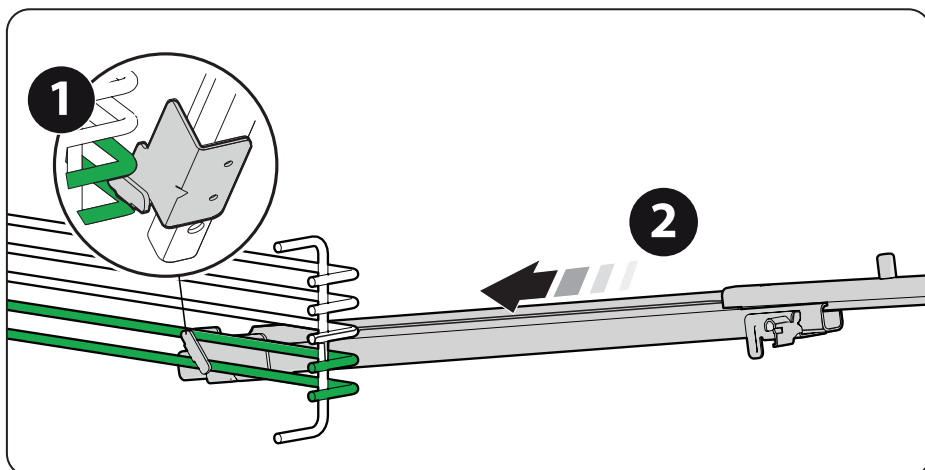
B
Middle high

C
Furthest from the element

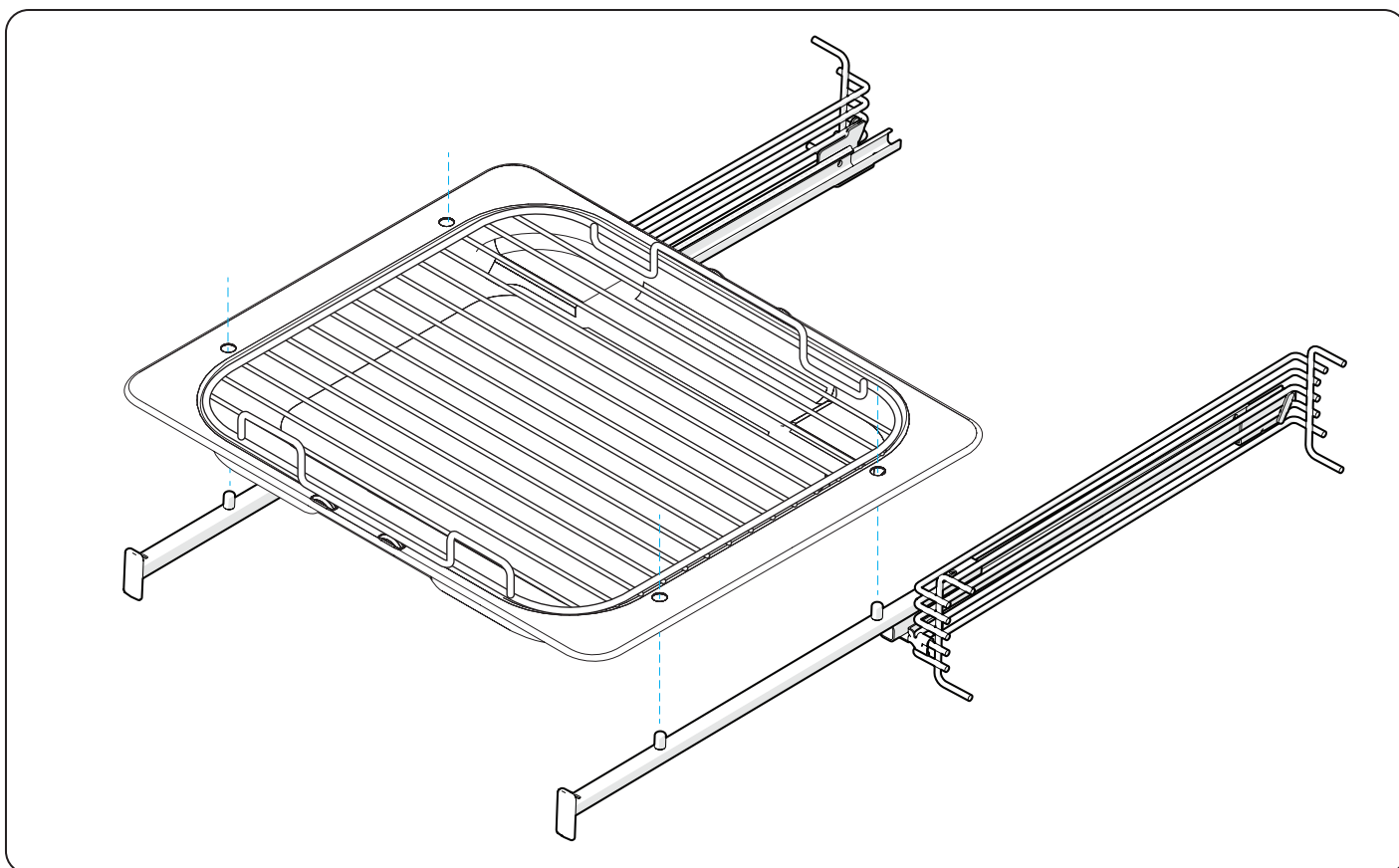
D
Middle low



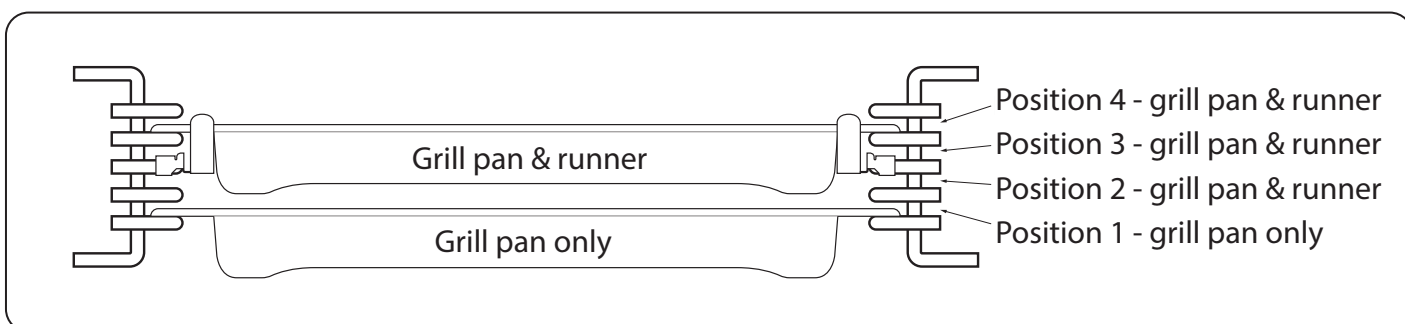
Grill Telescopic Slider Fitting



Grill Pan Fitting / Removal

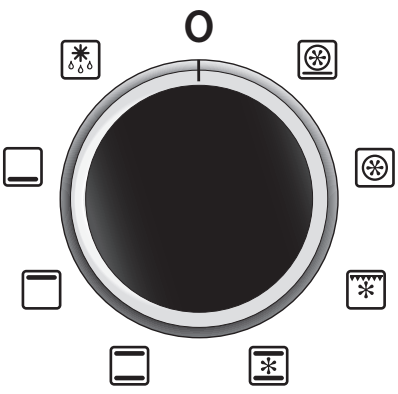


Grill Pan Positions



The Ovens

Multifunction Oven Symbols



Duo	Fan Oven	Fanned Grilling	Fan Assisted	Conventional	Browning	Base Heat	Defrost

To learn more about these functions, please refer to the full user guide.

Multifunction Oven Operation

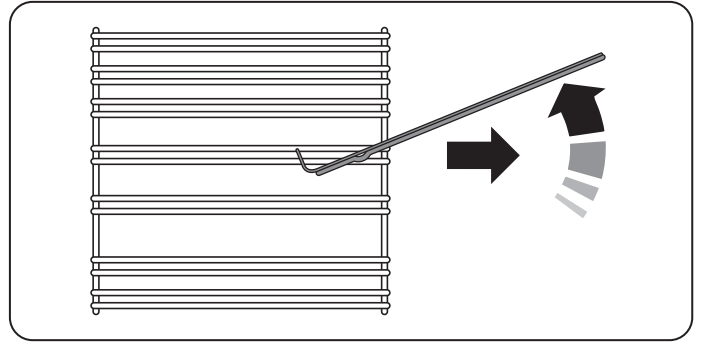
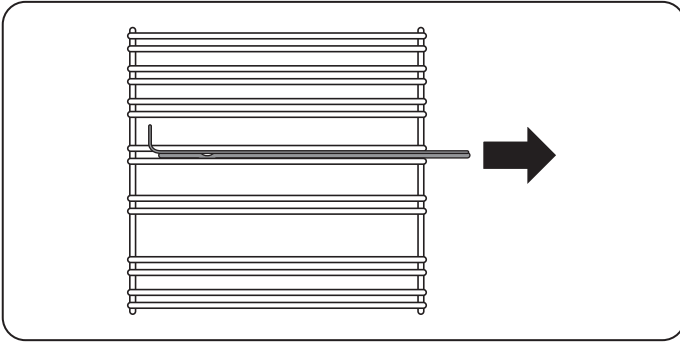
Temperature control

Function control

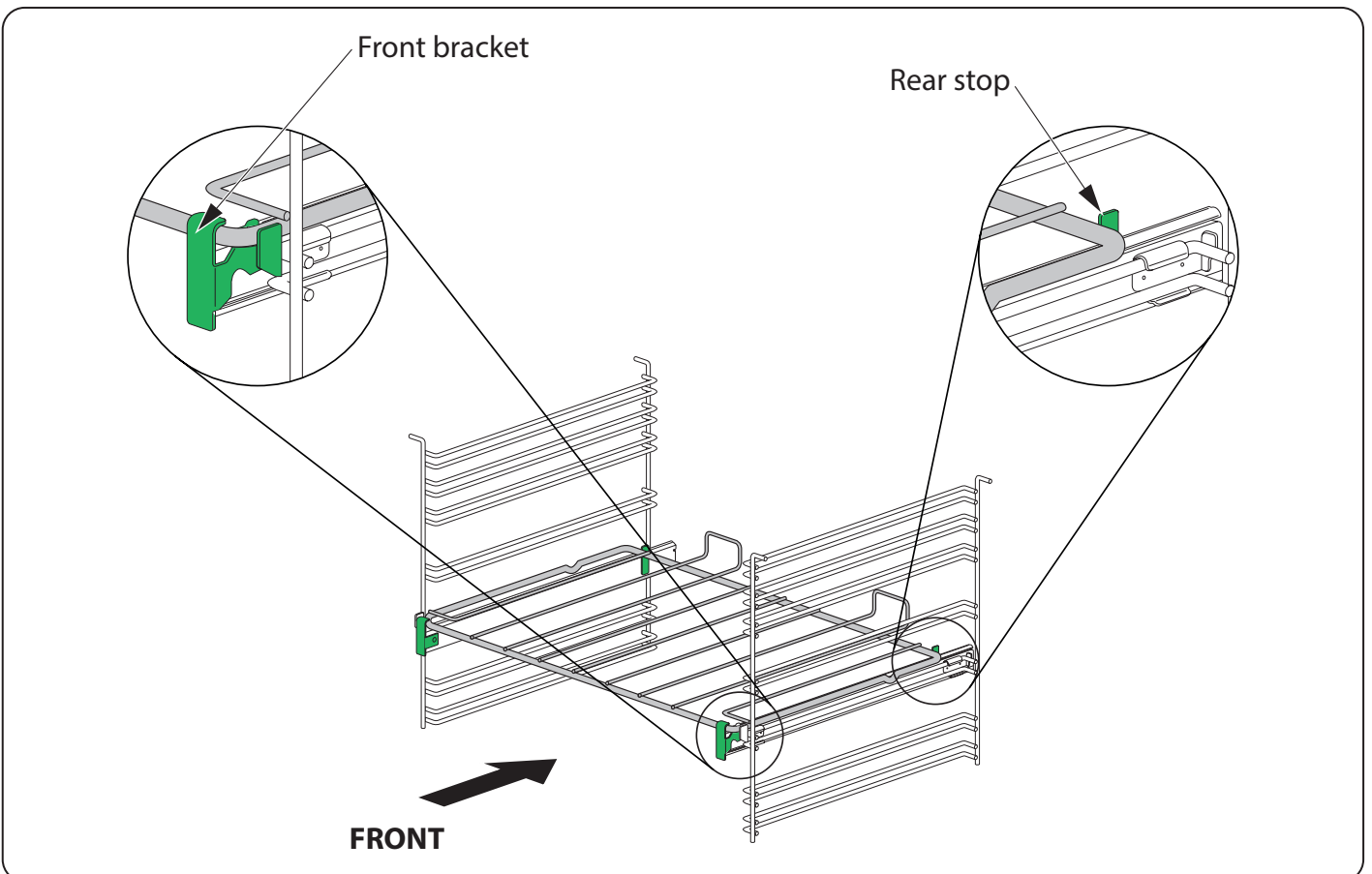
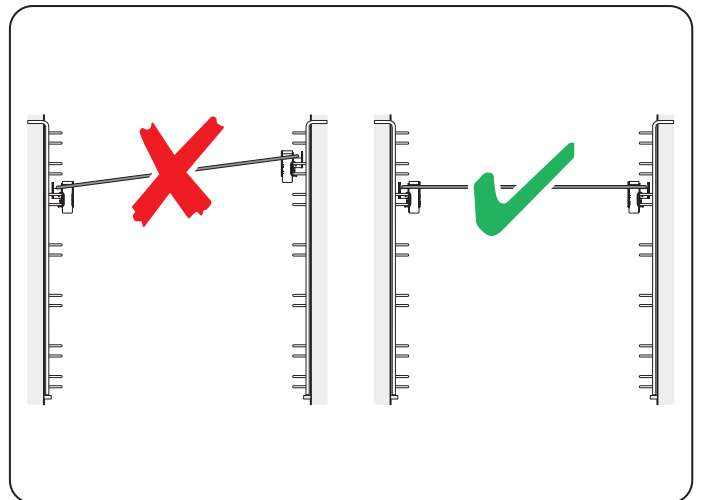
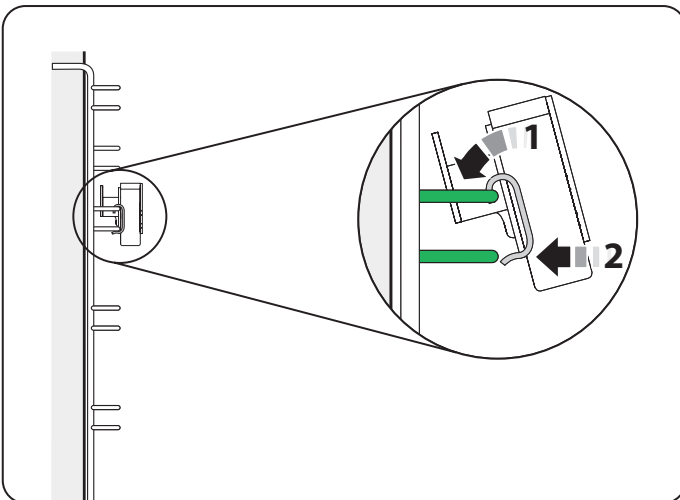
Fan Oven Operation

Temperature control

Oven Shelf Fitting

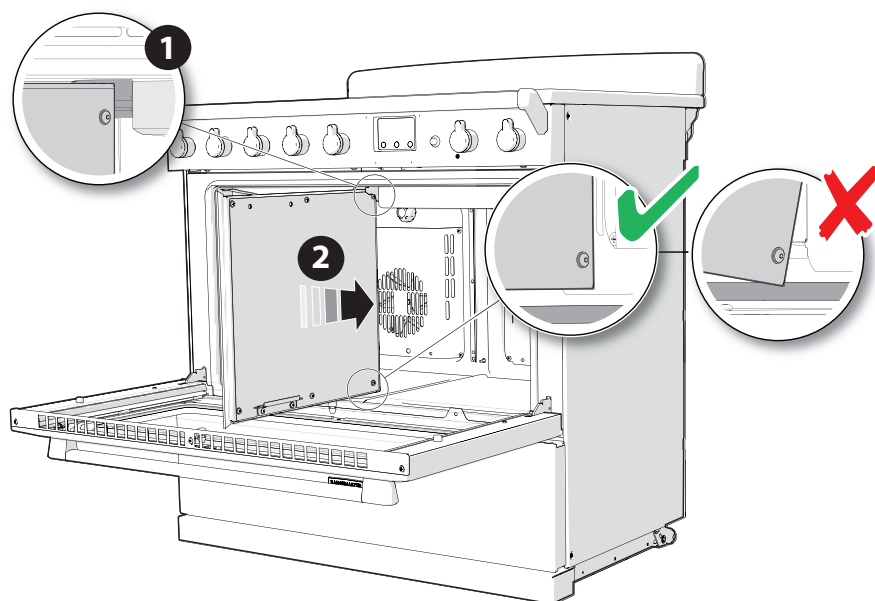


Oven Telescopic Shelf Fitting

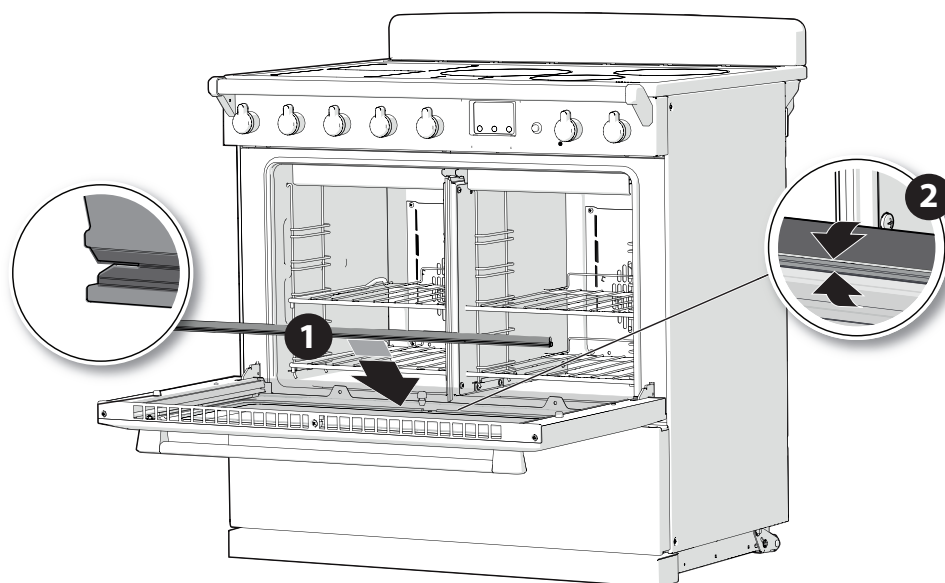


Single Cavity - Energy Saving Panel

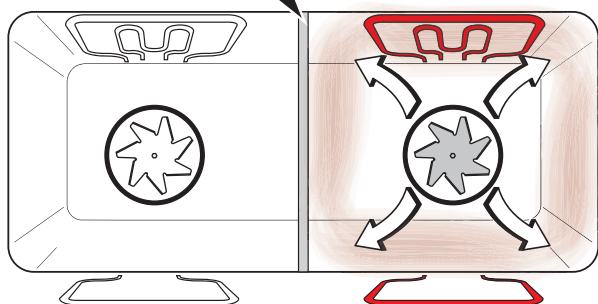
Insert Energy Saving Panel



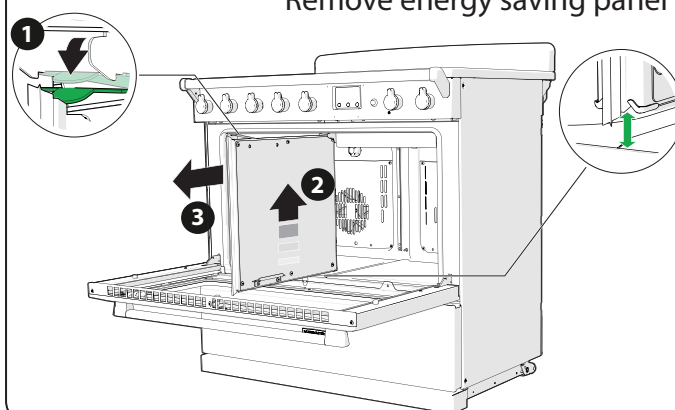
Tuck the Rubber Seal along the inner glass edge



Energy saving panel

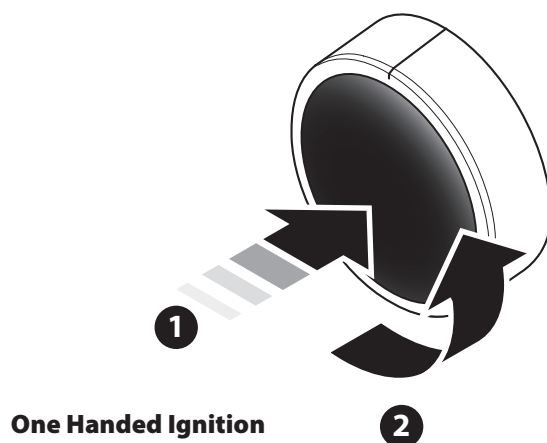
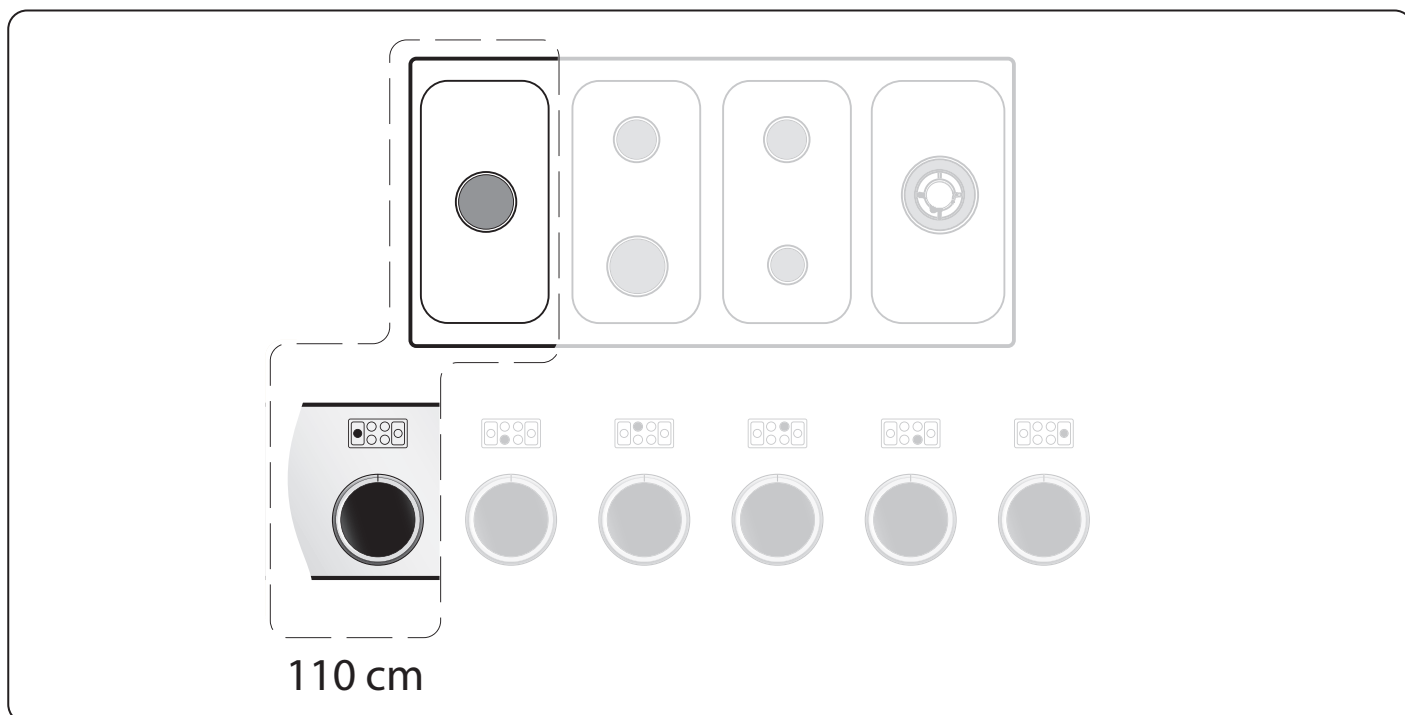


Remove energy saving panel

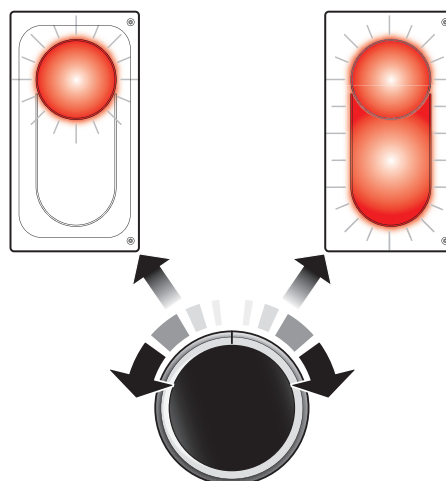
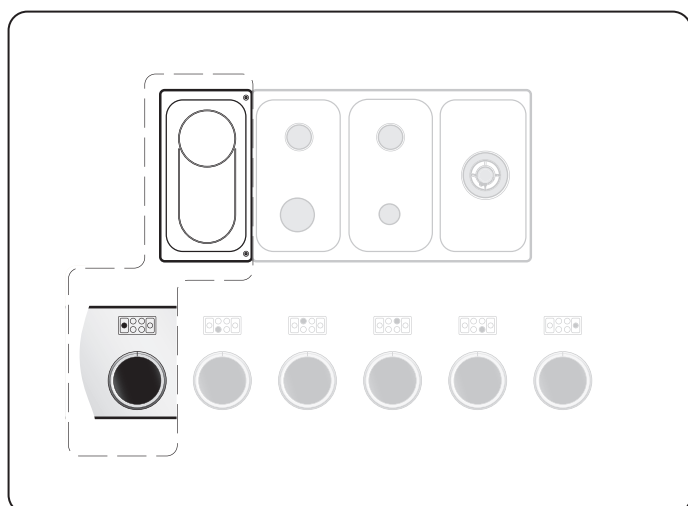


Hob - Arrangement and Operation

Dual Fuel



110 cm Models with Multi-zone



Hob - Arrangement and Operation

Induction for Kitchener

Pan Performance Check

Use a 1.85 kW zone (refer to manual for ratings of each zone).

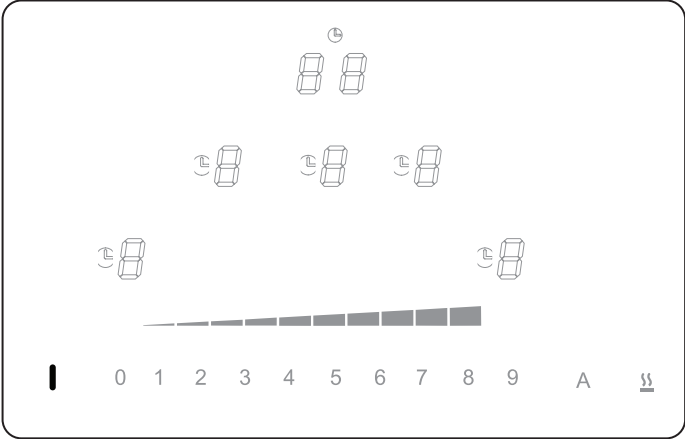
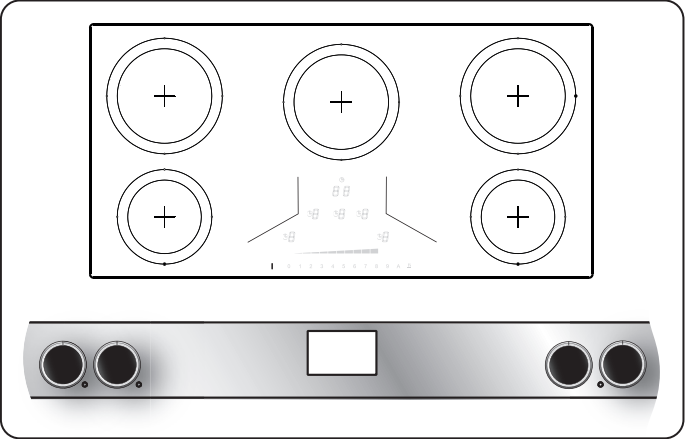
Fill an unlidged pan with 1/2 litre of room temperature water (the diameter of pan should not be greater than the outer circle of the zone).

Operate the zone at power level 9.

The water should boil within 3½ minutes.

Boiling times outside this duration would suggest that the pan construction is not ideal to provide best performance and can result in premature component failure.

Induction Arrangement



Induction Symbols

To select the functions, press the respective symbols on the screen panel.

Operation Sequence [Press Press & Swipe]	Display	Function
I	CL	• Power on and Timer ready
0 → ss	- ss flash 0 1	• Low Temperature Settings - Level 1 only
0 → A	A	• Automatic Heat- up (if available)
CL → 0 → 0 1 2 3	99	• Timer Setting, with maximum 99 minutes. • 1 minute timer; count down from 59 seconds.

Display	Function
0...9 0 1 2 3 4 5 6 7 8 9	• Temperature settings - Level 1 to 9
P	• Power Boost Setting
H	• Residual Heat Indicator
U	• No Pot indication
0	• Pot/ Pan detected on the respective zone
E #	• Request for Service Support
ER	
EH	
Er	

Hob - Arrangement and Operation

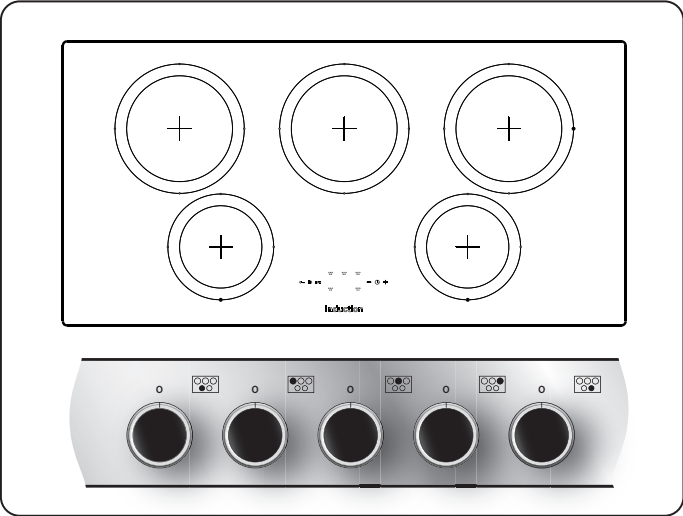
Induction for Professional+ / Professional Deluxe

Pot Performance Check

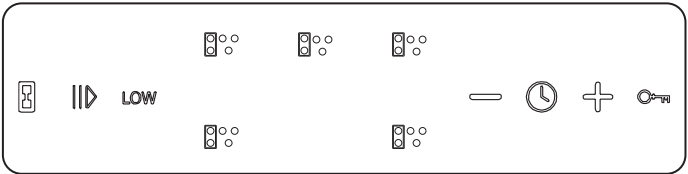
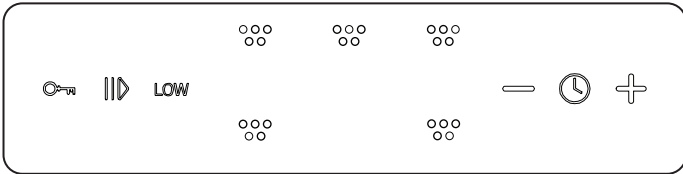
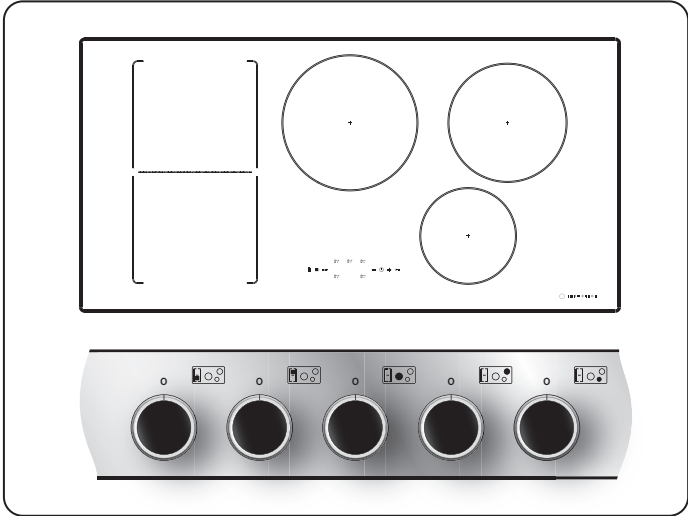
1. Place it on relevant cooking zones to grade.
 2. Press and then press 3 times.
 3. Press .
- The zone starts grading the pot, and the flashing sequence of will display. The water should boil within 3½ minutes.

When the check is complete, the display shows:-
Grade 3 [] means Excellent; optimum cooking performance.
Grade 2 [] means Average; reduced cooking performance.
Grade 1 [] means Poor.

Induction Arrangement



Arrangement with Bridging-Zone



Induction Symbols

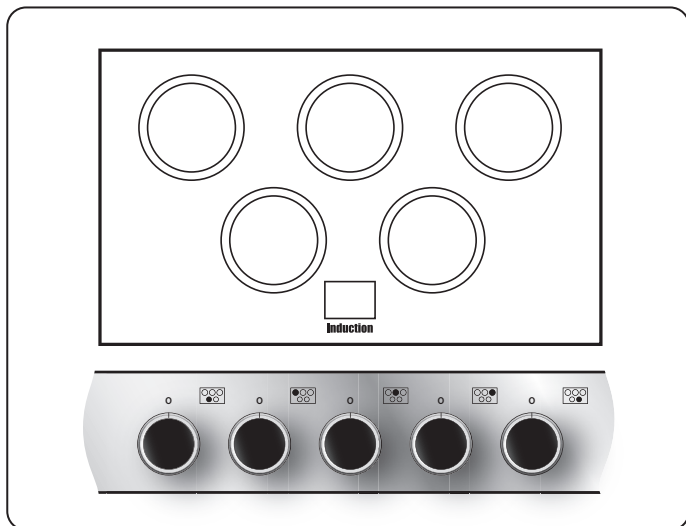
To select the functions, press the respective symbols on the screen panel.

Operation Sequence [Press]	Display	Function	Display	Function
		• Child Lock		• Temperature settings - Level 1 to 9
		• Activate/ deactivate bridge function		• Power Boost Setting
		• Pause all cooking zones		• Residual Heat Indicator
→	TIMER	• Timer Setting, with maximum 99 minutes.		• Request for Service Support
LOW →	LOW	• Low Temperature Settings - Level 1 to 3 only		• No Pot indication

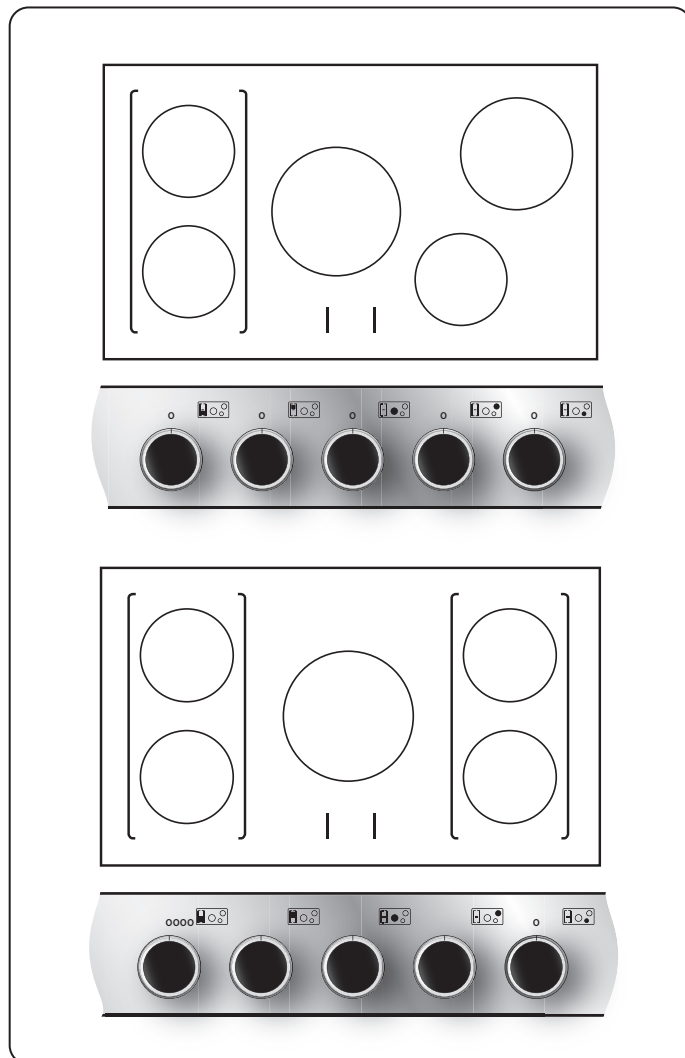
Hob - Arrangement and Operation

Induction

Induction Arrangement



Arrangements with Bridging-Zones



Pan Performance Check

Use a 1.85 kW zone (refer to manual for ratings of each zone).

Fill an unlidded pan with 1/2 litre of room temperature water (the diameter of pan should not be greater than the outer circle of the zone).

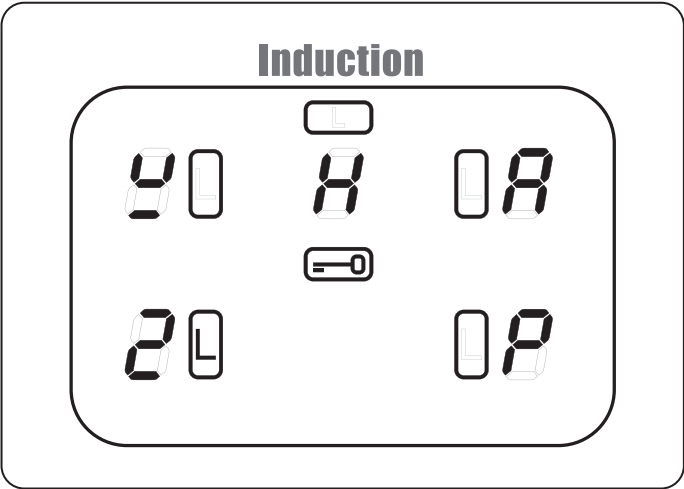
Operate the zone at power level 9.

The water should boil within 3½ minutes.

Boiling times outside this duration would suggest that the pan construction is not ideal to provide best performance and can result in premature component failure.

Hob - Arrangement and Operation

Induction Symbols

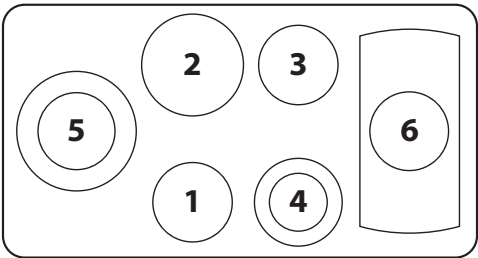


	No Pot Indication
	Residual Heat Indicator
	Automatic Heat-up (if available)
	Child Lock
	Low Temperature Settings 1 - Melt:  2 - Simmer: 
	Low Temperature Settings 1 - Melt:  2 - Keep Warm:  3 - Simmer: 
	Temperature settings - Level 1 to 9
	Power Boost Setting
	Pot or Glass temperature is too high. Let the system to cool down.
	Unsuitable cookware; perform the pan performance check or try another cookware.
	Manual power reset. If issue persists, contact customer service.

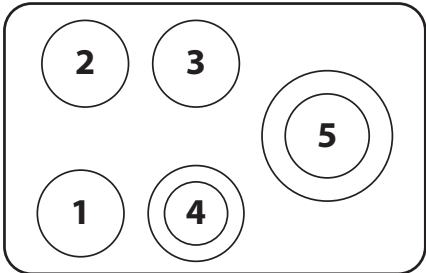
Hob - Arrangement and Operation

Ceramic

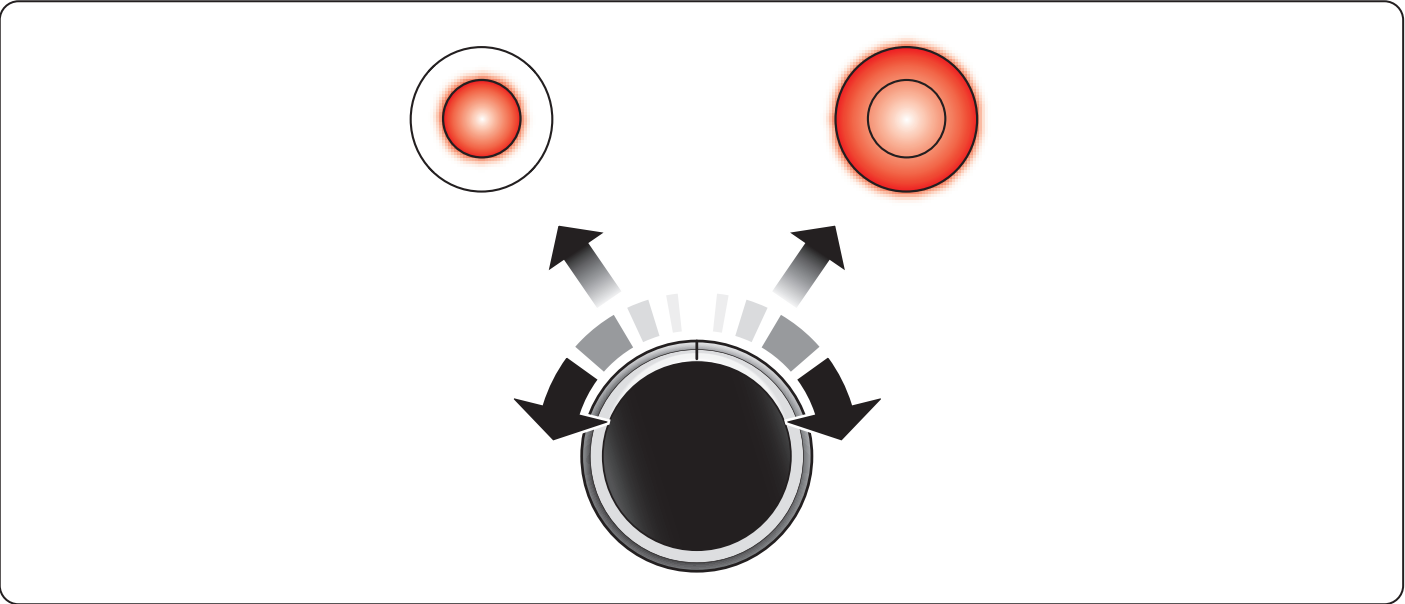
110 cm Arrangement



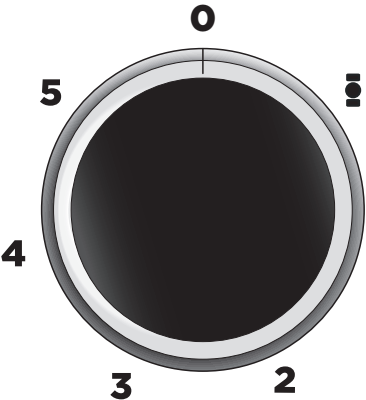
90 cm and 100 cm Arrangement



Dual Element Hob Positions - 4 and 5



Warming Zone / Cooking Zone - 6



	1	2	3	4	5
Complete Warming Zone	Low Level Heat	Medium Heat - melting butter	Medium Heat - simmer	High Heat	Very High Heat

Appliance Care

⚠ Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.

All parts of the cooker can be cleaned with hot soapy water – **but take care that no surplus water seeps into the appliance.**

For a full list of recommended cleaning for each part of the range cooker please refer to the user guide.

- Regular cleaning is recommended. For easier cleaning wipe up any spillages immediately.
- All parts of the cooker can be cleaned with hot soapy water and a soft cloth or E-cloth.
- Cream cleaner and nylon scourers can be used on more stubborn stains that can't be removed with soapy water and a soft cloth.
- A proprietary oven cleaner that is suitable for enamel (such as oven pride) can be used on the base and rear of the oven cavity and other enamel surfaces. Do not allow these chemicals to come into contact with the oven elements or catalytic liners.
- Do not use paint solvents, washing soda, biological powders, bleach, chlorine-based bleach cleaners, coarse abrasives or salt.
- Do not use steel wool (wire wool), oven cleaning pads, or any other abrasive material. These could result in scratches to the cooker's surface.
- A hob scraper can be used on induction and ceramic hotplates for any stubborn burnt on debris.

Dishwasher Safe and Non-dishwasher Safe Parts

Dishwasher Safe Parts	Non – Dishwasher Safe Parts
Oven Shelves	Side Runners
Handyrack	Side Liners
Plate Warming Rack	Burner Heads
Grill Pan	Glide-out Oven Runners
MeatTin (that goes on Handyrack)	Glide-out Broiler Runners
Burner Caps	Control Dials
Griddles (apart from induction griddle)	Induction Griddle
Pan Supports	
Wok Cradle	

Test Dishes

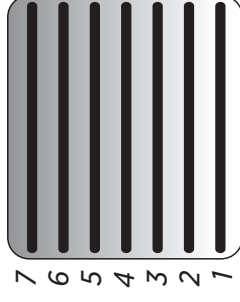
Baking

In accordance with EN60350-1

This cooking table has been produced for test institutes to facilitate appliance testing.

* Preheated

Food	Tray/Tin	Oven Function	Shelf Position	Temperature	Time
Shortbread	34cm x 34cm Baking sheet	Fanned	3	160°C*	12 minutes
Shortbread	34cm x 34cm Baking sheet	Conventional	3	170°C*	12 minutes
Shortbread, 2 trays	34cm x 34cm Baking sheet	Fanned	2 & 4	160°C*	12 minutes
Shortbread, 3 trays	34cm x 34cm Baking sheet	Fanned	1, 3 & 5	160°C*	12 minutes
Small Cakes	34cm x 34cm Baking sheet- 16 cakes per tray	Fanned	3	160°C*	30 minutes
Small Cakes	34cm x 34cm Baking sheet- 16 cakes per tray	Conventional	2	180°C*	30 minutes
Small Cakes, 2 trays	34cm x 34cm Baking sheet- 16 cakes per tray	Fanned	2 & 4	160°C*	30 minutes
Small Cakes, 3 trays	34cm x 34cm Baking sheet- 16 cakes per tray	Fanned	1, 3 & 5	160°C*	30 minutes
Fatless Sponge	26cm Springform tin	Fanned	3	170°C*	35 minutes
Fatless Sponge	26cm Springform tin	Conventional	2	180°C*	35 minutes
Fatless Sponge, 2 shelves	26cm Springform tin	Fanned	2 & 4	160°C*	30 minutes
Apple pie	20cm Plate tin	Fanned	3	200°C*	45 minutes
Apple pie	20cm Plate tin	Conventional	2	210°C*	45 minutes
Apple pie, 2 shelves	20cm Plate tin	Fanned	2 & 4	200°C*	45 minutes



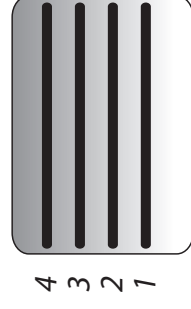
Oven Shelf Positions

Grill

* Preheated for 3 minutes

**Turned between 1/2 and 2/3 of the way through cooking

Food	Tray/Tin	Grill Level	Shelf Position	Trivet Position	Time
Toast	Grill pan and trivet	3*	3	Highest	3 -4 minutes**
Beef Burgers	Grill pan and trivet	3*	3	Highest	15 minutes**



Grill Shelf Positions

NOTES

NOTES

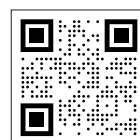
Cookware and Accessories

To ensure you get the most from your new cooker, we have developed a range of exclusive cookware designed for optimum performance and longevity.



Further Support

International Dealers





Registered Office: c/o Aga Rangemaster,
Meadow Lane, Long Eaton, Nottingham, NG10 2GD

CE
UK
CA

08-000075-01a