

# Basic Aga Instructions 4 Door



Please do not adjust the temperature controls on the Aga. Please contact Christine (07968258234) if you have any questions regarding the functioning of the Aga.

## **1. INSULATED COVERS**

Open the covers and both hot plates are instantly ready to cook. Lids should be closed when not in use to retain the AGA's heat.

## **2. BOILING PLATE**

Big enough to hold three average sized saucepans at once, the high heat of this boiling plate can boil water faster than most electric kettles. When boiling point has been reached either move on to the simmering plate or if using an oven safe pan place in the oven to continue cooking. An AGA "Golden Rule" is to cook as much as possible in the ovens, conserving heat, reducing cooking smells and condensation in the kitchen.

## **3. SIMMERING PLATE**

The simmering plate has a far gentler heat than the boiling plate, making it work wonders with sauces or when frying an egg.

## **4. ROASTING OVEN (APPROX 200°C)**

As versatile as it is spacious, it can also be used for grilling (use the top rack) and shallow frying (use the oven floor).

## **5. BAKING OVEN (APPROX 150°C)**

Like all AGA ovens the cast iron interior holds in its heat tenaciously, so don't be afraid to open the door and take a peek at progress. Its moderate baking temperature is perfect for bread, cakes and biscuits.

## 6. SIMMERING OVEN (APPROX 100°C)

You'll never taste meat that's as tender or flavoursome as meat that has been slow cooked in this oven. Simply slide in your dish first thing in the morning, pull it out at teatime and enjoy the incredible results.

## 7. WARMING OVEN (APPROX 50°C)

The warming oven keeps food warm without drying it out – ideal when cooking a meal with numerous courses. It also gives you the added benefit of keeping plates warm.

## THERMOMETER

To make life easier, we have provided a thermometer which will help you to identify the temperature of each oven. Please remove the thermometer from the ovens prior to cooking. Wipe clean only.

Quick guide to oven usage :

Oven Temperature	4 DOOR AGA
<b>High</b>	<b>Roasting Oven</b>
Grilling Scones Pastries Bread Yorkshire Puddings Roasts Shallow Frying	Top – Grilling 2 <sup>nd</sup> runner – Scones, Small Pastries 3 <sup>rd</sup> runner – Bread Rolls, Yorkshire Puddings 4th runner – Roasts, Poultry Grid shelf on oven floor – Loaves Oven floor – Shallow frying, Quiche
<b>Moderate</b>	<b>Baking Oven</b>
Cakes Biscuits Fish Soufflés Shortbread Cheesecakes	Towards top – whisked sponges, biscuits, small cakes. Middle – Fish, Soufflés Grid shelf on oven floor – Victoria Sponge, Shortbread, Cheesecake.
<b>Low</b>	<b>Simmering Oven</b>
Casseroles Stock Milk Puddings Meringues Rich Fruit Cake	For Casseroles, Stock, Milk Puddings bring to heat elsewhere on the Aga then transfer to Simmering Oven. Rich fruit cakes can be cooked for a long time here.



