

AGA

home to great cooking



— Cast-iron Cooking —



We are delighted to welcome you into our AGA home

There are few things in life as important to us as home.
There is simply no place like it.

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*“An AGA is more than just a cooker.
It’s a way of life.”*

Adding heart and soul to your home

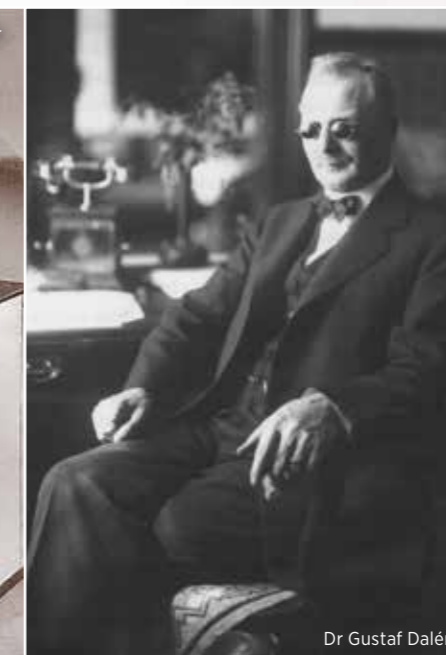
To hundreds of thousands of devotees the AGA is not simply a cooker but a way of life. AGA owners adore their cookers and find it difficult to imagine life without them.

There is no other household appliance that generates this kind of emotion or loyalty – and certainly none that lasts as long. For generations people have waxed lyrical about the gentle warmth the AGA cooker provides and the feeling it creates in a home.

The simple fact is that the AGA is an amazing cooker – easy to use, a joy to live with and a great addition to any home. And, of course it produces great food.



“The story that began in 1922 continues today with new models and new technology...”



AGA heritage

Our story began in 1922, when Dr Gustaf Dalén – a world-renowned physicist and Nobel Prize winner – lost his sight following an explosion during an experiment. Although blind, he was determined to develop a cooker capable of every culinary technique, but which was also easy to use. He did exactly that and the AGA cooker was born.

Every new AGA is built at the historic Coalbrookdale foundry in Shropshire, which is now recognised as a World Heritage Site and birthplace of the Industrial Revolution. Over the years, the AGA cooker’s design has been allowed to evolve, with care and consideration, to the point where it has now achieved iconic status.

The story that began in 1922 continues today with new models and the very latest technology ensuring the AGA cooker is as relevant and innovative today as it was when it was created. It is, then, a cooker steeped in heritage and it brings with it a unique style and warmth that together mean it occupies a special place in the hearts and minds of owners.

1922

The AGA cooker is born – invented by Dr Gustaf Dalén

1936

Designer Raymond Loewy creates the New Standard AGA cooker

1947

Production boosted by the addition of a second plant at Ketley in Shropshire

1956

Introduction of new AGA colours to stand beside the traditional Cream

1964

First oil-fired AGA launched

1968

First gas-fired AGA launched

1975

First electric AGA launched

2011

AGA Total Control launched – on when you need it, off when you don't

2013

AGA Dual Control launched – with switch on / switch off hotplates

2014

AGA 60 launched – perfect for smaller spaces



Craftsmanship

Every AGA cooker comes with a sense of history built in and is manufactured to the same exacting standards that have ensured the AGA cooker's place as one of our most trusted and most cherished British brands.

Today's AGA cookers are made in exactly the same way as they have always been, using skills passed down from one generation of craftsmen to the next. Molten iron is poured into moulds and every cast is then hand-dressed, heat treated to 800 degrees Celsius and shot-blasted clean. It's this technique that gives the castings their characteristic surface – each one is unique.

These world renowned cookers are still made in the historic Coalbrookdale foundry in Shropshire, now a World Heritage site, where, over 300 years ago, large-scale cast iron production was pioneered and the Industrial Revolution began.

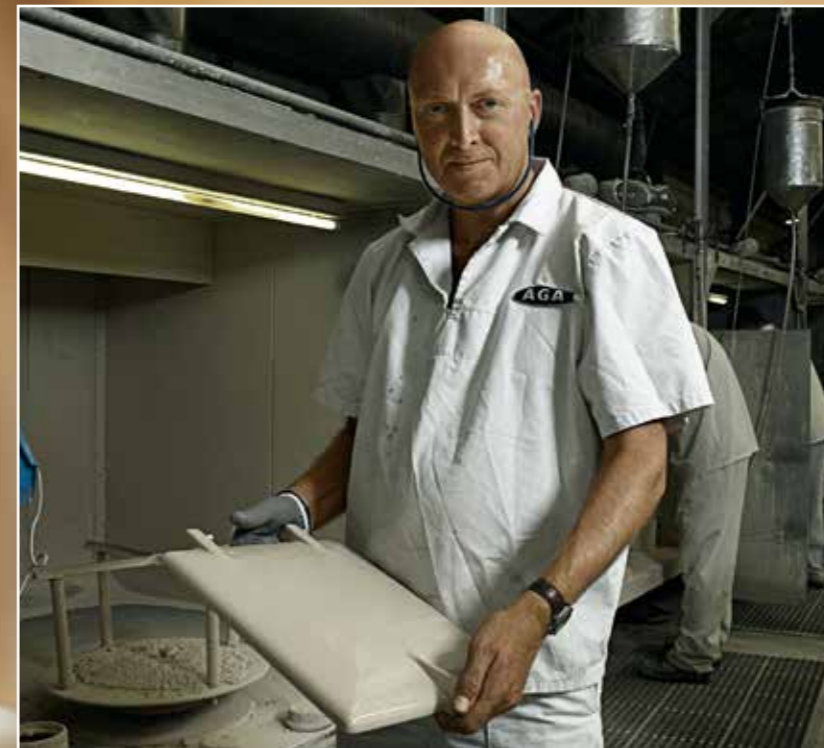
*“This is British manufacturing
as it should be.”*

Enamelling

While most cookers are spray painted in minutes, the AGA cooker's multiple protective coats of vitreous enamel take three days and three separate firings to complete. It is this painstaking enamelling process that helps ensure the working life of an AGA cooker is measured not in years, but in decades.

The exterior enamelled parts on cast-iron AGA cookers are individually crafted and hand-finished, making each one unique. It is also in part the enamel that gives it a character all of its own. Slight variations in the surface finish are usually found and the colour can look different throughout the day as the light in the kitchen changes and when the cooker heats up.

It is differences like these that set the AGA apart from the uniformity of mass-produced cookers and places it in a class of its own.





AGA recycling

70% of each cast-iron AGA cooker is made from recycled materials

The AGA cooker is unlike any other household appliance. Because of its renowned longevity (there are thousands of AGA cookers across the UK still working perfectly after 30 years or more of sterling service) you'll never, for example, find an AGA cooker on a landfill site and retired AGA cookers almost always go on to help create something new.

That's because every AGA is almost completely recyclable. Since the very first model was made over 90 years ago, 70% of each AGA has been made from used material. Car gearboxes, guttering, old machinery, cast-iron cookers, door fittings, drain covers, lamp-posts and much more can all be found in the world's most famous cooker.

As green credentials go, that's pretty impressive.





Performance

Cast-iron cooking makes the AGA difference

AGA food tastes better simply because an AGA cooks better, using gentle, radiant heat to retain the food's natural goodness and flavour. It's the cooker's cast-iron heart that stores heat and steadily radiates it through the ovens and hotplates, creating dedicated cooking zones at pre-set temperatures for ease, convenience and stress-free use. Heat is transferred to the cast-iron ovens and released steadily from all the inner surfaces simultaneously. This radiant heat cooking is an altogether gentler process than the fierce hot air of conventional cookers and is the reason AGA cooking preserves more of the food's moisture, flavour, texture and goodness.

Finally, the high level of insulation within the outer casing and each hotplate lid ensures fuel is used wisely and economically. And, with our more recent electric models, you can choose to have your AGA cooker **on when you need it and off when you don't**.

View our video online at:

[agaliving.com/buying-an-aga/how-an-aga-cooker-works](https://www.agaliving.com/buying-an-aga/how-an-aga-cooker-works)

Boiling plate

The AGA boiling plate delivers a really fast punch of heat for quickly boiling water, maintaining a rolling boil and for fast stir-fries in a wok. Ridged griddle pans are also used here for authentic grilled steaks, chops and cutlets. Famous AGA toast is crunchy on the outside and fluffy in the middle and is toasted directly on the boiling plate using the wire AGA Toaster.

Both hotplates will accommodate three good-sized saucepans at the same time – to adjust the rate of cooking, simply partially offset to the side of the hotplate once the pan has come to temperature.

On the AGA 60, AGA Dual Control and AGA Total Control models this hotplate can be switched on and off as required, saving energy and it heats up in approximately **11 minutes**.



Simmering plate

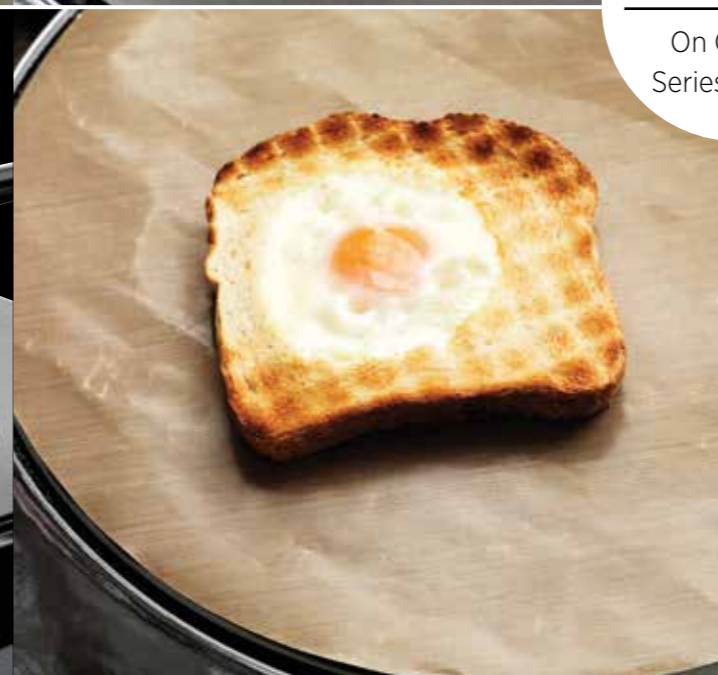
The cooler AGA hotplate is designed for slowly bringing foods to a gentle simmer. Use it for heating milk, scrambled eggs and for making sauces – even tricky emulsion sauces, such as Hollandaise and Béarnaise, become easy. Used as a griddle, it will also make feather-light crêpes, drop scones and delicious toasted sandwiches.

On the AGA 60, AGA Dual Control and AGA Total Control models this hotplate can be switched on and off as required, saving energy and it heats up in approximately 8 minutes.



Heats up in
11 minutes

Heats up in
8 minutes



On Control
Series models

On Control
Series models

Hob options



WARMING PLATE

The warming plate comes as standard on AGA 4 and 5-oven models. It provides a gentle heat perfect for melting chocolate, warming plates or proving bread.

4 & 5-OVEN ADDITIONAL OPTIONS

Customise your 4 or 5-oven AGA cooker by choosing to replace the warming plate with one of the options below (additional charges apply).



TWO-BURNER GAS HOB

• 4-oven models only



TWO-ELEMENT CERAMIC HOB

• 4-oven models only



INDUCTION HOTPLATE

• 5-oven AGA Dual Control and AGA Total Control models only

Induction cooking

The induction hob option on 5-oven AGA models can offer many benefits:

ENERGY EFFICIENT

Powered by electromagnetism, induction technology heats only the pan and its contents, providing up to 90% efficiency.

FAST AND RESPONSIVE

It can take as little as five seconds for water to begin to boil and reducing the pan to simmering is equally as fast.

SAFE

As only the pan and its contents are heated, induction is one of the safest hob options.

UNIFORM COOKING

Because of the ferrous material within the cookware, pans heat at the same level uniformly – you don't get any hotspots, so you are less likely to burn the contents.

EASY TO CLEAN

The smooth flat surface of an induction hob is easy to clean.





Grill. Bake. Steam. Boil. Stir-fry. Simmer.
 Fry. Roast. Slow-cook. Griddle. Toast.
 An AGA can do it all.

The AGA ovens

The AGA cooker is known for its large cast-iron ovens, and can accommodate a 13kg (28lb) bird or up to seven pans – perfect for Sunday lunch for a crowd and it definitely eases the strain over Christmas. An AGA cooker performs like no other and the two cast-iron advantages of the large ovens are that they offer indirect and radiant heat. These are the secrets to the AGA cooker’s superb cooking reputation.

ROASTING OVEN (TOP RIGHT)

This high temperature power house is used for starting off many foods. The top of the oven is used to grill food, whilst the centre is used for fast roasting meat and poultry. Breads and rolls are also baked here, in what is the nearest thing to a baker’s brick oven. The floor of this oven is also used for cooking pizzas and it is also a ‘hidden hotplate’, where pans may be placed to oven-fry foods such as steak – any splashes clean themselves as they land on the hot cast-iron oven walls.



BAKING OVEN (BOTTOM LEFT)

The baking oven is maintained at a moderate heat, making it perfect for baking all kinds of cakes and biscuits. Most things that are normally cooked in the hotter roasting oven can also be transferred to finish cooking here, but for a longer time. The baking oven is ideal for moderate roasting, cooking fish and tomatoes or for baking deep or layered dishes such as shepherd’s pie, lasagne and fish pie.



SIMMERING OVEN (BOTTOM RIGHT)

Once food has been brought to temperature somewhere else on the cooker, it is simply transferred to this oven where it will finish cooking. It is this gentle radiant heat that is the secret of so many unique AGA cooking methods: belly pork and lamb shanks, ox cheek casseroles and creamy rice puddings, meringues, crème caramels without a single bubble, fluffy rice and steamed carrots. These and many other delights are in store for the new AGA owner.





SLOW COOKING OVEN*

The slow cooking oven is a second low temperature oven (5-oven models), operated at a slightly lower temperature than the simmering oven. It is used in the same way, but allows ultra-slow cooking over many hours, giving extra slow cooking flexibility. Having a second low temperature oven greatly extends the cooking capacity of your AGA cooker – it doubles the quantity of food that can be slow-cooked at the same time, making this oven extremely useful when catering for larger numbers.

WARMING OVEN*

The warming oven is used for heating plates, serving dishes and platters with no fear of crazing or cracking (4 & 5-ovens models). It will also allow cooked food to be kept hot for up to two hours until a meal is ready to be served. This also greatly simplifies co-ordinating the conclusion of an ambitious cooking session, as cooked foods keep in good condition with little if any deterioration. It can also be used for drying out meringues and macarons.

*On 5-oven models these two ovens are operated independently to the main AGA cooker. They can therefore be used continuously, or brought into use on an occasional basis, as required, depending on cooking needs.





An introduction to the AGA collection

Choosing the right AGA cooker for you

Regardless of where and how you live, there's an AGA to suit you. The latest models are designed for 21st Century life, offering innovative, energy-saving controllability whilst using the same indirect radiant heat to cook as traditional models.

CONTROL SERIES

AGA Total Control & AGA 60

The hugely versatile AGA Total Control provides ultimate flexibility. State-of-the-art technology enables each oven to be programmed to be ready when you are. Using a clever touch-screen control panel, the ovens and the hotplates can be operated independently of each other and are **on when you need them and off when you don't**. There is even an option to enable you to switch your AGA ovens on and off using your smartphone.

The AGA 60 offers the great cooking performance you would expect from AGA, but wrapped up in a smaller package. Just 60cm wide, it has two ovens offering roasting, baking and simmering functions and a versatile hotplate which can be set to boil or simmer. Like the AGA Total Control, the ovens and hotplate can be operated independently.

AGA Dual Control

With the AGA Dual Control the ovens are always on, but the hotplates can be turned on and off individually as you need them, reducing heat output into your kitchen as well as saving on energy and fuel bills whilst also allowing you to enjoy the unique AGA warmth all day long.

TRADITIONAL SERIES

The traditional AGA cooker is always ready for use whenever you need it. It keeps the kitchen cosy and acts as a people magnet. Even if you're not cooking, traditional models can be hard at work drying clothes, warding off damp, boiling kettles for tea, making toast, proving dough and much more. Owners also tend to find they turn their central heating on later in the year and use it less often.





Control Series

AGA 60

IDEAL FOR SMALLER KITCHENS

Just like the traditional AGA cooker, each area of the AGA 60 is pre-set to different heats. On this model this is achieved by electric elements embedded in the cast-iron ovens and under the hotplate. This even radiant heat ensures great results whatever you cook, meaning every dish you serve tastes delicious. Put simply, the AGA 60 treats food as it should be treated –

ensuring that you get the very best out of your AGA. The top oven can be set to roasting, baking or the off setting. The roasting and baking settings can be achieved from cold in around 60 minutes. The lower simmering oven can also be up to full heat in the same time.



AGA 60 with hotplate



AGA 60 with gas hob

COLOURS



LIMITED EDITION



FUEL OPTIONS

- Electric ovens & electric hotplate
- Electric ovens with gas hob

OVEN CONFIGURATION

- Roasting / baking oven
- Simmering oven

HOB CONFIGURATION

- Hotplate with boiling & simmering functions
- Gas hob with four gas burners



ADDITIONAL OPTIONS

- AGA 60 Programmer Timer (for programming the top oven)



Control Series

AGA TOTAL CONTROL

ON WHEN YOU NEED IT, OFF WHEN YOU DON'T

Perfect for busy families, those who are away from home during the day, for holiday cottages and second homes and for those who want to save energy.

An AGA Total Control cooks with the same gentle radiant heat as the traditional models. The difference is found underneath the enamelled cast-iron exterior, where state-of-the-art technology is hard at work. Using the touch-screen control panel, the hotplates and ovens can be individually controlled and turned on manually when needed.

Alternatively, using the remote control handset, you can programme the cast-iron ovens to come on automatically for one or two cooking cycles per day, seven days a week. There is even an option to enable you to switch your AGA ovens on and off using your smartphone.

Allow one hour before you wish to cook: this will allow the oven castings to become fully saturated with heat, achieving the best results.



3-oven AGA Total Control



5-oven AGA Total Control



Touch screen control panel

COLOURS



LIMITED EDITION



FUEL OPTIONS

- Electric

OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven
- Slow cooking and warming ovens (5-oven only)

HOB CONFIGURATION

- Boiling and simmering plates
- Warming plate (5-oven only)

ADDITIONAL OPTIONS

- iTotal Control
- Enamelled hotplate lids
- Choice of badge
- Integrated Module (see page 35)
- Induction hob as alternative to warming plate (5-oven only)





Control Series

AGA DUAL CONTROL

TRADITIONAL AGA OVENS AND INDEPENDENTLY CONTROLLABLE HOTPLATES

Our best-selling cast-iron model offers everything you love about the AGA, but with added flexibility and reduced running and servicing costs.

With the AGA Dual Control the ovens are always on and ready for use, but the hotplates can be turned on and off independently at the turn of a switch via the control panel. This means you can make a reduction in the overall heat input into the room from the cooker when desired. With an electric AGA Dual Control, the ovens also feature a low heat setting.

Not only does the AGA Dual Control cook using the same principles as a traditional model, but it can also cost less to run than a traditional AGA*.

The AGA Dual Control cooker is perfect for those looking to trade up from a traditional model and for those who love good food and a stylish and cosy kitchen.

COLOURS



3-oven AGA Dual Control

LIMITED EDITION



Dartmouth Blue

FUEL OPTIONS

- Electric ovens & electric hotplates
- Gas ovens & electric hotplates

OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven
- Slow cooking & warming oven (5-oven only)

HOB CONFIGURATION

- Boiling & simmering plates
- Warming plate (5-oven only)

ADDITIONAL OPTIONS

- Enamelled hotplate lids
- Choice of badge
- Integrated Module (see page 35)
- LPG gas ovens available
- Induction hob as alternative to warming plate (5-oven only)



5-oven AGA Dual Control





Traditional Series

TRADITIONAL AGA COOKER

ALWAYS READY TO COOK

The ovens and hotplates on traditional AGA models are always ready for use, meaning they offer that indefinable AGA warmth into your kitchen and are always ready to cook when you are.

All traditional AGA models have a roasting and simmering oven, the 3-oven model has the added versatility of a baking oven ideal for moderate heat cooking such as cakes or lasagne.

The 4-oven model has an additional warming oven, great for warming plates, resting food or drying out meringues.

Another useful feature of the 4-oven AGA is the choice of either a warming plate or hob. The warming plate is useful to serve from, while the hob option, a two-burner gas or ceramic hob, provides even more cooking flexibility.



2-oven AGA cooker



3-oven AGA cooker



4-oven AGA cooker



Also available in 2 & 4-oven 30-amp night-storage models

COLOURS (*Claret is not available on electric models)



FUEL OPTIONS

- Gas (2, 3 & 4-ovens)
- Oil - Kerosene (2 & 4-ovens)
- Electric - 13-amp (2, 3 & 4-ovens)
- Electric - 30-amp night-storage (2 & 4-ovens)

OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven (3 & 4-ovens)
- Warming oven (4-oven only)

HOB CONFIGURATION

- Boiling & simmering plates
- Warming plate (4-oven only)

ADDITIONAL OPTIONS

- Enamelled hotplate lids
- Choice of badge
- Integrated Module (see page 35)
- Choice of gas hob or electric ceramic hob to replace the warming plate (4-oven only)



Complementary products

AGA MODULE

EXTEND YOUR COOKER'S VERSATILITY

AGA Modules are conventional cookers offering a range of cooking options. They are available with a slow cook oven and integral grill, fan oven, a gas or electric ceramic hob and are the perfect companion to your choice of AGA cooker.

Modules are built with the same care and attention to detail as your main AGA and are available in the same colour options (excluding Claret).

FREESTANDING MODULE

The Freestanding Module is designed to stand alone or fit within standard kitchen furniture and can be sited anywhere in the kitchen

INTEGRATED MODULE

The Integrated Module is available with 2, 3, 4 and 5-oven AGA models. This individual cooker attaches to the left side of the main AGA and operates independently.



AGA Module with ceramic hob



AGA Module with gas hob

COLOURS



LIMITED EDITION

Available on Integrated Modules when ordered with an AGA Control Series model.



FUEL OPTIONS

- Electric
- Dual Fuel

OVEN CONFIGURATION

- Slow cook oven with integral grill
- Fan oven

HOB CONFIGURATION

- Ceramic hob (4-zone)
- Gas hob (4 burners)



ENERGY EFFICIENCY RATING

- Fan oven: B



Complementary products

AGA COOKER HOODS

IDEAL FOR USE WITH ROOM VENTING MODELS

AGA cooker hoods are ideal to use with room vented models, such as the AGA Dual Control (electric), AGA Total Control and AGA 60, and these models can be sited anywhere within your kitchen.

VENTING OPTIONS

The AGA cooker hoods featured below offer re-circulatory or extraction options for the kitchen.

If you choose the re-circulation feature, the air from the cooking zone is pulled into the hood which filters the air before releasing back into the kitchen. This is usually done using a charcoal filter fitted within the hood that captures food smells and grease.

The extraction feature means the air pulled from the cooking zone will be removed to the outside environment. This will require your kitchen installer to fit the necessary ducting kit which will guide the hot air and food smells outside.



AGA SUPER EXTRACTOR COOKER HOOD

- 1000mm width
- 10 minute delayed 'fan off' to clear residual fumes
- Four variable speed settings
- Dishwasher-safe aluminium foil grease filters with built-in filter saturation warning after 200 hours of use
- Extraction rate of 1,000 m³/hr
- Two 20-watt integrated halogen spotlights
- Extendable chimney length
- Available in Black with AGA Contemporary or Classic badge
- Energy efficiency rating: A



AGA BUILT-IN COOKER HOOD

- 720mm width
- Operated by remote control or integrated push button panel
- Four variable speed settings with 'intensive' function
- Baffle filter with optional charcoal filters
- Extraction rate of 870 m³/hr
- Two 35-watt integrated halogen spotlights
- Clean filter indication
- Stainless Steel finish
- Energy efficiency rating: D



60cm COOKER HOOD

- 600mm width
- Slider controls underneath canopy hood
- Three speed settings
- Two dishwasher safe metal grease filters
- Minimum extraction rate: 240 m³/hr
- Two 28-watt integrated halogen lights
- Available in Gloss Black
- Energy efficiency rating: E

Complementary products

AGA 4-IN-1 TAP COLLECTION

98°C STEAMING HOT WATER IN AN INSTANT

AGA has long been known for delivering great design, outstanding functionality and, in recent years, cutting-edge technology. Now the range has been extended to take in a collection of innovative kitchen taps.

The AGA 4-in-1 Tap offers all the benefits of a kitchen mixer tap but with the addition of pH balanced, limescale-free, filtered cold water and filtered steaming hot water, meaning you can

make the perfect cup of tea in an instant. Capable of delivering more than 100 cups of tea per hour, the steaming hot water is delivered safely by the use of an innovative child safe magnetic HotFob placed on the front of the tap. These beautifully engineered taps are available in two styles: Modern and Traditional. Not only do they perform brilliantly and look stunning, there's also a design that's perfect for every kitchen style.



COLD

DUAL FILTERED

HOT

CONTROLLABLE 80 TO 98°C STEAMING HOT WATER,
NO SPITTING OR SPURTING AND IDEAL FOR SPECIALITY TEA.



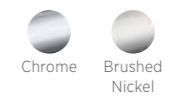
Traditional - Chrome finish

Traditional - Brushed Nickel finish

Modern - Chrome finish

Modern - Brushed Nickel finish

FINISHES



DESIGN STYLES



Traditional

Modern

CAPACITY

- Three litre boiler capacity - capable of delivering more than 100 cups of tea per hour

CONTROLLABILITY

- Fully interactive, digital display
- Set the time, adjust the water temperature and activate an eco mode
- Self-diagnosing anti scale technology to ensure optimum performance

MAGNETIC HOTFOB

- An innovative feature for added child safety
- Steaming hot water is only activated when this device is placed over the logo at the front of the tap
- Can be stored out of the reach of children
- Two HotFobs supplied in the same finish as the tap



WARRANTY

- Five year warranty on tap
- Two year warranty on boiler



AGA enamel colours

THERE ARE UP TO 12 BEAUTIFUL COLOURS TO CHOOSE FROM...



LIMITED EDITION COLOUR DARTMOUTH BLUE

Dartmouth Blue is our beautiful new colour, named after one of our favourite coastal towns. This denim-like hue is a key design colour for 2017 but we believe it's a colour that will be loved for years and suit many design schemes, classic or contemporary.

ORDER BEFORE
5TH NOVEMBER 2017



White



Pearl Ashes



Pewter



Black



Dark Blue



Duck Egg Blue



Aubergine



Heather



Pistachio



Cream



Claret*

COLOUR
SAMPLES
AVAILABLE
IN-STORE

BADGE OPTIONS

The AGA badge has been a symbol of excellence for 90 years. The black script badge is standard on your AGA cooker with the contemporary AGA logo available as an extra option.



Contemporary



Classic Script

*Claret is only available on gas and oil Traditional Series models. Please note that while we take every care to ensure these colours are accurate, they are only as close as the printing process will allow. Under certain lighting and temperature conditions, slight colour variations between the Integrated Module and the parent AGA may become apparent. The unique enamelling process means that colours may darken when in use. Colour samples are available from AGA specialists. Details of technical specifications can be found on agaliving.com.

Vital statistics

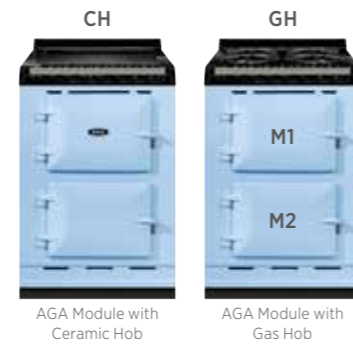
Control Series

AGA 60



Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg)
AGA 60	910	600	620	223
AGA 60 with Gas Hob	910	600	640	215

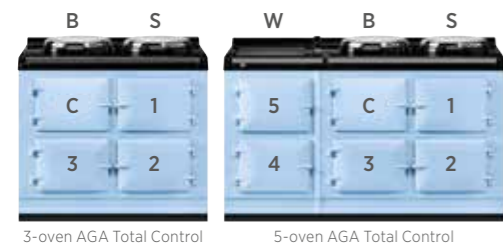
FREESTANDING MODULE



Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg)
AGA Module with Gas Hob	910	595	600	120
AGA Module with Ceramic Hob	910	595	600	112

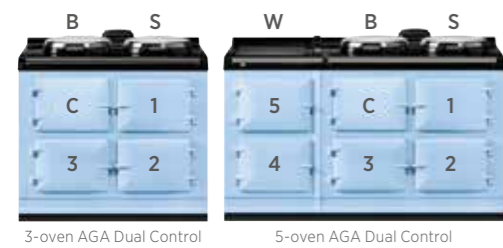
ENERGY EFFICIENCY RATING
Fan oven (lower): B

AGA TOTAL CONTROL



Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg)
3-oven AGA Total Control	913	987	698	370
5-oven AGA Total Control	913	1478	698	480
3-oven AGA Total Control with Integrated Module	913	1589	698	482
5-oven AGA Total Control with Integrated Module	913	2084	698	592

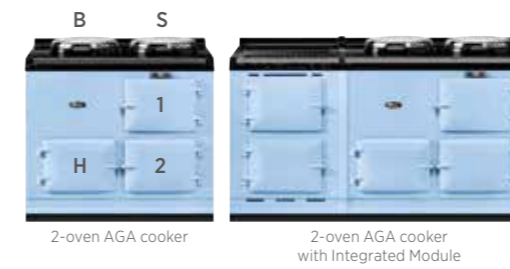
AGA DUAL CONTROL



Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg)
3-oven AGA Dual Control	913	987	698	444
5-oven AGA Dual Control	913	1478	698	554
3-oven AGA Dual Control with Integrated Module	913	1589	698	556
5-oven AGA Dual Control with Integrated Module	913	2084	698	666

Traditional Series

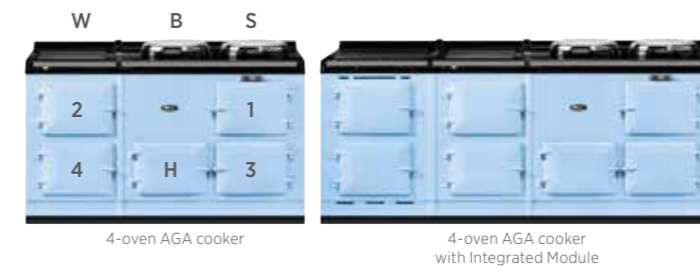
2-OVEN AGA



3-OVEN AGA



4-OVEN AGA



Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg)
2-oven AGA cooker	851	987	698	406
2-oven AGA cooker with Integrated Module	851	1598	698	518
2-oven 30-amp AGA cooker	851	987	698	708
2-oven 30-amp AGA cooker with Integrated Module	851	1598	698	820

Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg)
3-oven AGA cooker	851	987	698	477
3-oven AGA cooker with Integrated Module	851	1598	698	606

Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg)
4-oven AGA cooker	851	1487	698	584
4-oven AGA cooker with Integrated Module	851	2098	698	696
4-oven 30-amp AGA cooker	851	1487	698	842
4-oven 30-amp AGA cooker with Integrated Module	851	2098	698	954

FLUES & OVEN VENTING



THE DIFFERENT AGA MODELS

H.	Heat source	1.	Roasting oven
C.	Control panel (AGA Total Control & Dual Control models)	2.	Simmering oven
W.	Warming plate / hob options	3.	Baking oven
B.	Boiling plate	4.	Warming oven
S.	Simmering plate	5.	Slow cooking oven
GH.	Gas hob (AGA 60 & Module)	C1.	Roasting / baking oven (AGA 60)
BP/SP.	Boiling / simmering plate (AGA 60)	C2.	Simmering oven (AGA 60)
CH.	Ceramic hob (Module)	M1.	Slow cook oven (Module)
		M2.	Fan oven (Module)

OVEN DIMENSIONS

	Height (mm)	Width (mm)	Depth (mm)	AGA 60 Depth (mm)
Roasting / baking & simmering oven	254	349	495	455
Simmering oven (4-oven models)	254	349	530	N/A
Slow cooking oven (5-oven models)	254	349	530	N/A
Warming oven	254	349	530	N/A
Module slow cook oven (top)	220	349	480	N/A
Module fan oven (lower)	250	349	430	N/A

*Depth excludes handles.

The makers reserve the right to make alterations to design, materials or construction for manufacturing or any other reasons, subsequent to publication. This brochure is produced as a visual aid and is not intended to replace the Installation and Users' Instructions, or the need to view an appliance. Weights and dimensions are approximate and may vary according to specific model and fuel type. Details of all oven energy efficiency ratings and technical specifications can be found on our website at agaliving.com.



AGA Demonstrations

GRILL. BAKE. STEAM. BOIL. STIR-FRY. SIMMER. FRY. ROAST. SLOW-COOK. GRIDDLE. TOAST.
An AGA can do it all.

An AGA demonstration offers a fantastic way to learn more about the world's best-loved cooker. You'll learn lots of AGA cooking techniques and tried-and-tested tips on how to get the very best from an AGA cooker. Plus, you'll be able to enjoy sampling some of the delicious food cooked on the day.

Call your local AGA specialist on 0845 712 5207 to learn more about our demonstrations and events, or see online at www.agaliving.com.

GROUP DEMONSTRATION: AN AGA CAN DO IT ALL

- For those looking to purchase an AGA cooker
- A group demonstration led by an expert AGA demonstrator
- This demonstration takes you from breakfast through to dinner and many points in between, showing how easy an AGA is to use and its sheer versatility
- Approximately two hours long



ONE-TO-ONE DEMONSTRATION

- For those looking to purchase an AGA who cannot make our scheduled 'An AGA can do it all' demonstration
- One-to-one demonstration led by a member of our in-store team
- Will be arranged at a time that suits you
- Approximately 40 minutes long
- Free to attend



IN-STORE EVENTS

- Events are held in-store regularly to celebrate key occasions such as National Butchers' Week and Real Bread Week
- Join us in-store at any time throughout the event
- Informal cooking, Q&As and in-store activities



How to buy your AGA cooker

EXPERT ADVICE AT YOUR LOCAL AGA SPECIALIST

Our friendly and knowledgeable staff will help you find exactly the right AGA model for you and your home. We can show you just how versatile the AGA cooker is and how it can become the heart of your home.

FREE AGA DEMONSTRATION

An AGA demonstration offers a great way to learn more about the AGA cooker and you'll be shown lots of AGA cooking techniques and of course, you'll taste the delicious food it produces. If you can't attend our group AGA demonstrations, our shop teams offer special one-to-one demonstrations. You can also view video demonstrations at agaliving.com.



EXPERT DELIVERY AND INSTALLATION SERVICE

Each AGA cooker is made to order. Once your installation date has been confirmed, your AGA will be built at our foundry and factory in Shropshire. We will provide you with all the information you need to ensure that your kitchen is ready for your AGA to be installed. We will then contact you prior to installation to discuss delivery to your home.

WARRANTY & SERVICE PLAN

Once we have installed your new AGA cooker in your home, we will validate your five year parts and one year labour warranty. You can also take care of your AGA, once the warranty has expired, by signing up to our AGA Care Service Plan to ensure peace of mind.

GETTING THE MOST FROM YOUR AGA COOKER

We want you to be one of our owners who can't imagine life without their AGA, so the installation of your AGA isn't the end of your AGA story. Your local AGA specialist is always on hand to provide any help, advice and useful tips to make sure you get the best from your AGA cooker.

AGA Cookshop

AGA Cookshop offers a great selection of cookware and accessories to help you get the most from you AGA cooker.
agacookshop.co.uk



You can contact your local AGA specialist or book a demonstration by calling 0845 712 5207 or find details at agaliving.com.





...it really is the heart of the home.
Sophie Conran

Me & my AGA

A few words from some of our owners about why they love their AGA cooker...

I could never have a kitchen without an AGA. It would come before everything else. It's top of the list of my kitchen must-haves.

Lucy Young – Food writer

It's a much better way of cooking rather than an open gas or electric hob. In my opinion the AGA cooker is the closest you get to a professional stove.

Marco Pierre White – Chef and food writer

There's something so lovely and warm about AGA cookers. There's nothing better than coming in late at night to an AGA kitchen.

Clare Rush – AGA owner

I adore my AGA – it's an integral part of my life. Even if you're not a natural foodie, its gentle warmth entices you to cook.

William Sitwell – Food writer and critic

I've had my wonderful AGA for 25 years. All those clichés are true – it really is the heart of the home.

Sophie Conran – Interior designer and food writer

We chose to put an AGA cooker in because we wanted to use British Brands and we wanted a cooker of the very best quality.

Jasper Middleton – Middleton Kitchens



CONVENTIONAL COOKING
High performance cooking in the finest AGA tradition.

The wider AGA collection

For more information about any of the products in the wider AGA collections, please contact your local AGA shop on **0845 712 5207** or order a brochure online at agaliving.com.



AGA COOKSHOP
Everything you need to get the most from your AGA cooker.

agacookshop.co.uk



RAYBURN HOME HEATING FROM AGA
Good Food. Hot Baths. Warm Home.

rayburn-web.co.uk



AGA STOVES
Cosy warmth, exceptional design.

agastoves.co.uk



Made in
Great Britain

For your local AGA specialist call us on **0845 712 5207**
and we'll help you realise your AGA dream.

agaliving.com

Republic of Ireland: **01 663 6166**
International: **+44 (0)115 946 6106**



Your local AGA specialist's details here