

AGA

home to great cooking
your guide to what makes the AGA so very special



Home to great cooking

*Welcome AGA
into your home...*



Made in Great Britain

There are few things in life as important to us as home. There is simply no place like it. In this guide we're delighted to welcome you into our AGA home.

There has never been a better time to consider an AGA cooker, because today there really is a model to suit everyone. Our range spans the traditional AGA, hotplates and ovens on all the time, the AGA Total Control, which is on when you need it and off when you don't, and the AGA Dual Control, where the ovens stay on but the hotplates can be turned on and off as you need them. For those with limited space, we also now have the AGA City60.

Here, then, we will look at why the AGA cooker is an undisputed design classic that will add heart and soul to your home and we'll share with you the joy of life with an AGA cooker.

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AGA – adding *heart and soul* to your home

Mention the word AGA to any owner and there will be an instant and emotional response.

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. Every AGA owner says the same: **we love our AGA.**

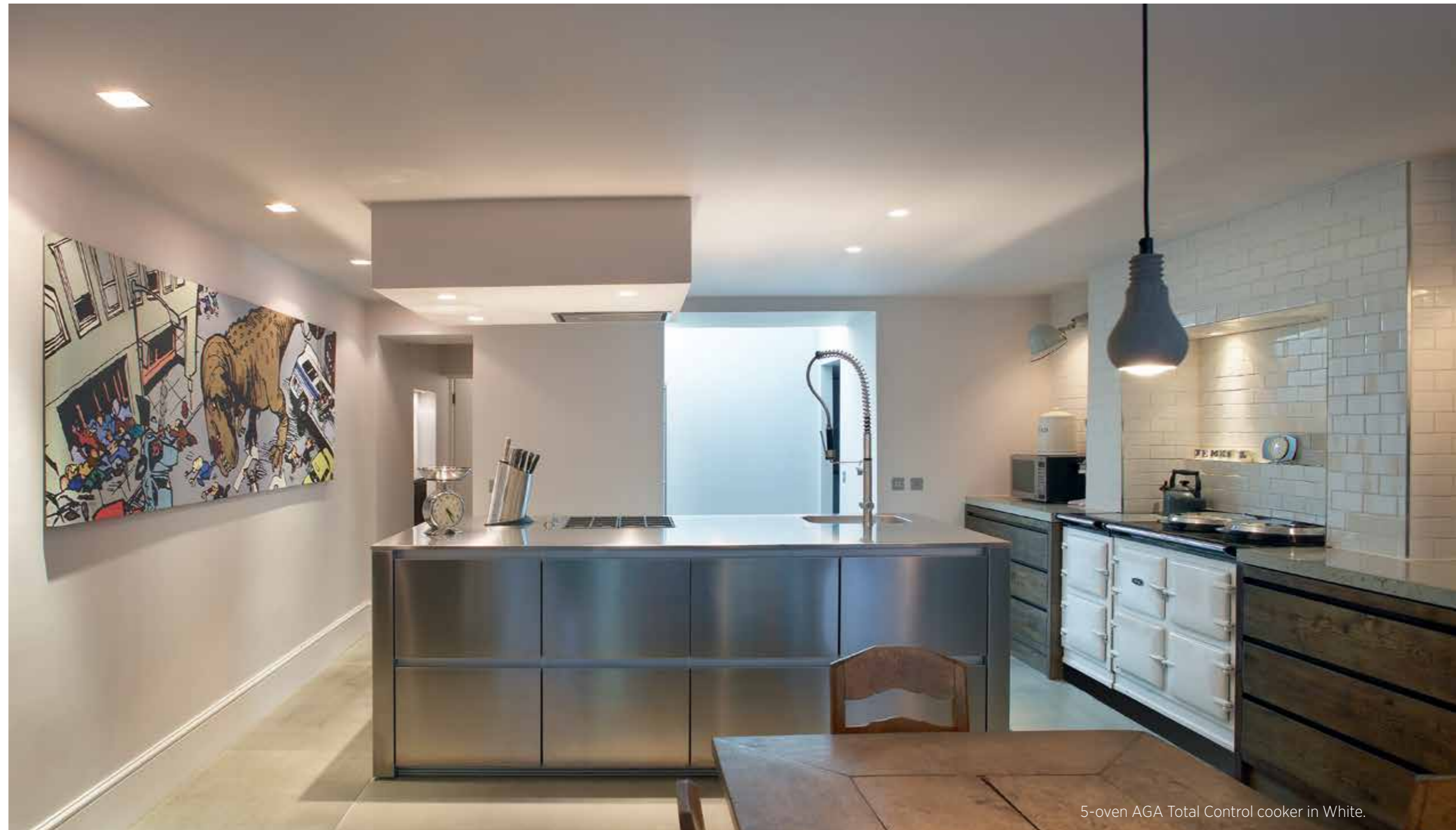
There is no other household appliance that generates this kind of emotion or loyalty – and certainly none that lasts as long – and there are very good reasons for this. Since the very first AGA cooker was installed 90 years ago, the cooker has taken root in the hearts and lives of hundreds of thousands of people around the world.

An AGA is more than just a cooker. It's a way of life and a gentle one at that. In a world that moves at a thousand miles per hour, having an AGA in the kitchen is very special. For generations people have waxed lyrical about the gentle warmth the AGA 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. It's a design icon that is as relevant today as it was innovative at the time of its invention.

The AGA is also available in a number of colours and sizes and designed to run on a variety of fuels.

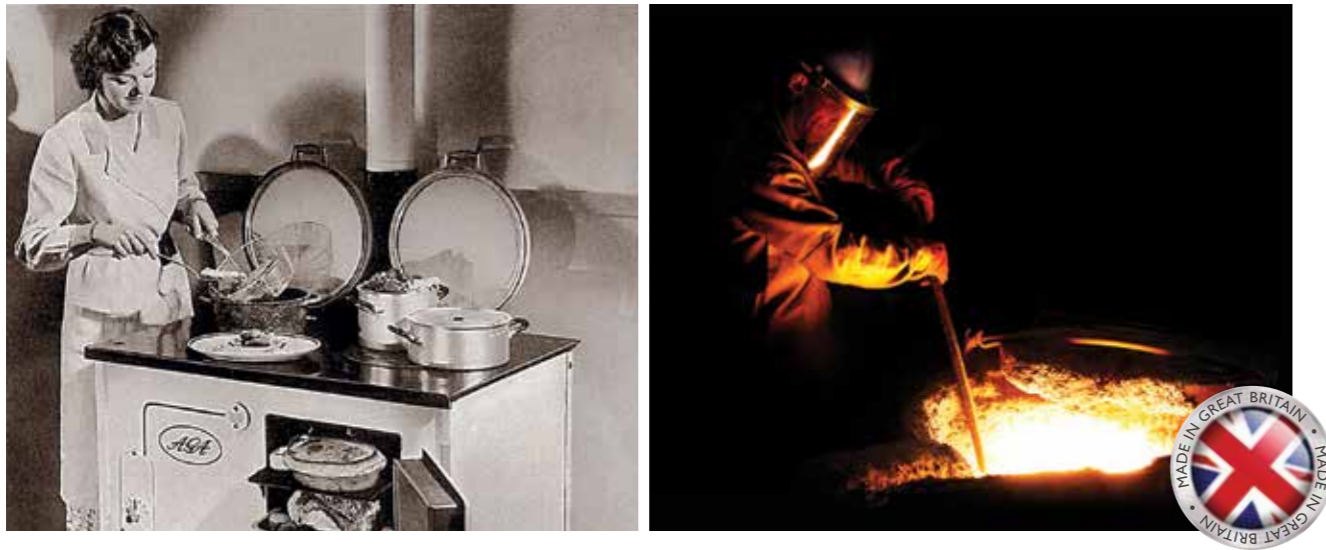
*‘An AGA is more than just a cooker.
It’s a way of life.’*



5-oven AGA Total Control cooker in White.

History in the making

The story of the AGA cooker is one of award-winning innovation and a proud heritage stretching back to 1922.



'I have tried to solve the problem and have now constructed a kitchen range which I think meets the rather exacting demands on convenience and low running costs.'

Dr Gustaf Dalén

The story of the AGA cooker began in 1922, when Dr Gustaf Dalén – a world-renowned physicist and Nobel Prize winner – lost his sight following an explosion during an experiment. Confined to home, he learned how his wife and maid were chained to an old-fashioned stove, constantly having to watch over the food as it cooked.

Although he couldn't see, 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.

The AGA cooker is now made only in Britain at the company's Shropshire foundry in Coalbrookdale, a UNESCO World Heritage site and the birthplace of the Industrial Revolution.

Today's AGA is made in exactly the same way as it always has been. Molten iron is poured into moulds and it's this technique that gives the castings their characteristic surface – each one is unique – and sets the AGA apart from ubiquitous mass-produced uniformity.

While most cookers are spray painted in minutes, the AGA cooker's multiple protective coats of vitreous enamel take three days to complete.

Of course, the modern AGA also contains state-of-the-art technology and is subject to rigorous quality controls and adherence to the latest environmental standards. This is British manufacturing as it should be.



10 reasons to *fall in love*

We'll show you later why your head will tell you an AGA is the right choice. First – and in no particular order – here are a just a few reasons why your heart will already be skipping a beat...

1 Gentle-heat cooking means finer food

The AGA treats food differently. It doesn't blast food with drying hot air. Instead, indirect radiant heat from the cast iron ovens gently cooks food, locking in flavour, moisture and goodness. For further information on why food from an AGA tastes so much better, see page 10.



2 A model to suit every lifestyle

Whatever the size of your kitchen there's definitely an AGA for you. Whether you choose a 2-oven, 3-oven, 4-oven or 5-oven AGA, you're guaranteed to love it. Plus with our latest models there are switch on/switch off hotplates and programmability to produce additional flexibility and reduce using energy unnecessarily, ensuring that whatever your lifestyle there's an AGA cooker to suit you.



3 It's a design classic

The AGA was voted in a BBC survey one of the top three design icons of the 20th century.



4 There's an AGA colour to suit every kitchen

There are 15 colours to choose from in the AGA palette, so you're sure to find one perfect for your kitchen. From the classic Cream, through to sleek Pewter and the latest colours, Rose and Lemon, there's something right for your home, whether you have a traditional or contemporary kitchen. For more information on AGA colours, see page 36.



5 Big is beautiful with the huge ovens in the AGA

The AGA is known for its large ovens. The roasting oven is big enough, in fact, to fit a 13kg (28lb) bird – perfect for Sunday lunch for a crowd and it definitely eases the strain over Christmas. Interestingly, though, sweet and savoury dishes can be cooked at the same time with no confusion of flavour.



6 An AGA really can do it all

From quick stir-fries through to elaborate soufflés, the AGA excels at every style of cooking. AGA cakes are lighter, roasts are more succulent, chips crunchier, Yorkshire puddings rise more, steaks are juicier and pizzas are always crisp to perfection. There is nothing the AGA cannot do and everything it does it does better. It's even a whizz at ready meals for those more hectic days.

7 Your AGA will become part of the family

No one can resist an AGA – they're drawn to its gentle warmth and, as soon as they enter the kitchen, they feel the need to lean on it. Sometimes they'll even jostle for the best spot. AGA owners consistently tell us their cooker is part of the family and they couldn't imagine life without it. It's impossible to think of any other household object that inspires this level of devotion.



8 It's made by skilled craftsmen in Britain

The AGA cooker is made in Shropshire at the company's foundry in Coalbrookdale, a World Heritage site and the birthplace of the Industrial Revolution. How reassuring that the iconic AGA is still made here, using skills passed down from one generation of craftsmen to the next.

9 70% is made from recycled materials

Unlike other types of cooker, every AGA is almost completely recyclable. Since the very first model was made 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.



10 Green Issues are top of our agenda

The AGA 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 are recyclable.

Choice of fuel is becoming increasingly important. That's why models in the AGA collection are available with several fuel options. These include propane or natural gas, kerosene heating oil, and electricity, which has in recent years led the way as a cleaner, lower-cost energy source. The introduction of the AGA City60, AGA Total Control and Dual Control, mean ease of installation and lower maintenance costs. And if you have an electric AGA, you can even use it in conjunction with micro-generation projects.

Cast iron *cooking*

An AGA cooker makes the most delicious food *simple*

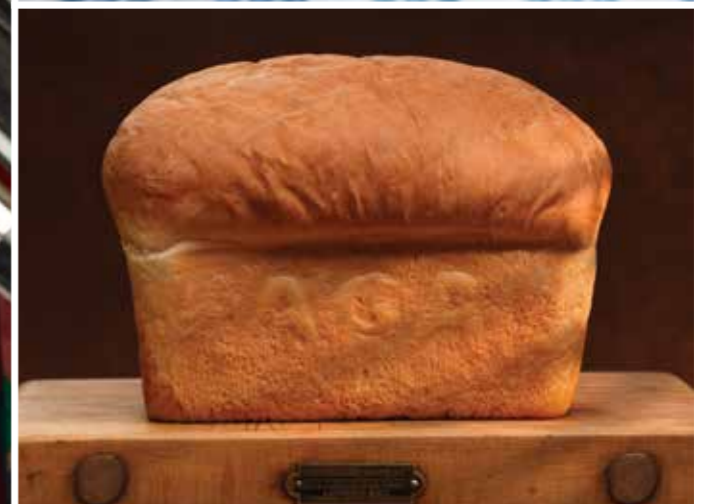
Beyond the design values that have made the AGA cooker a cherished design icon lies cast-iron magic. Founded on the principle of radiant heat, every AGA model is crafted to make cooking a delight and engineered to take care of itself for generations to come.

All AGA models come with a roasting oven and a simmering oven, a simmering plate and a boiling plate, while larger models also have a warming oven, slow cooking oven and/or baking oven. Each is designed to provide the optimum heat output for every kind of cooking. It's the cooker's cast-iron heart that makes this possible. It allows AGA heat-storage cookers to do exactly that – to store heat and steadily radiate 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 casting 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*.

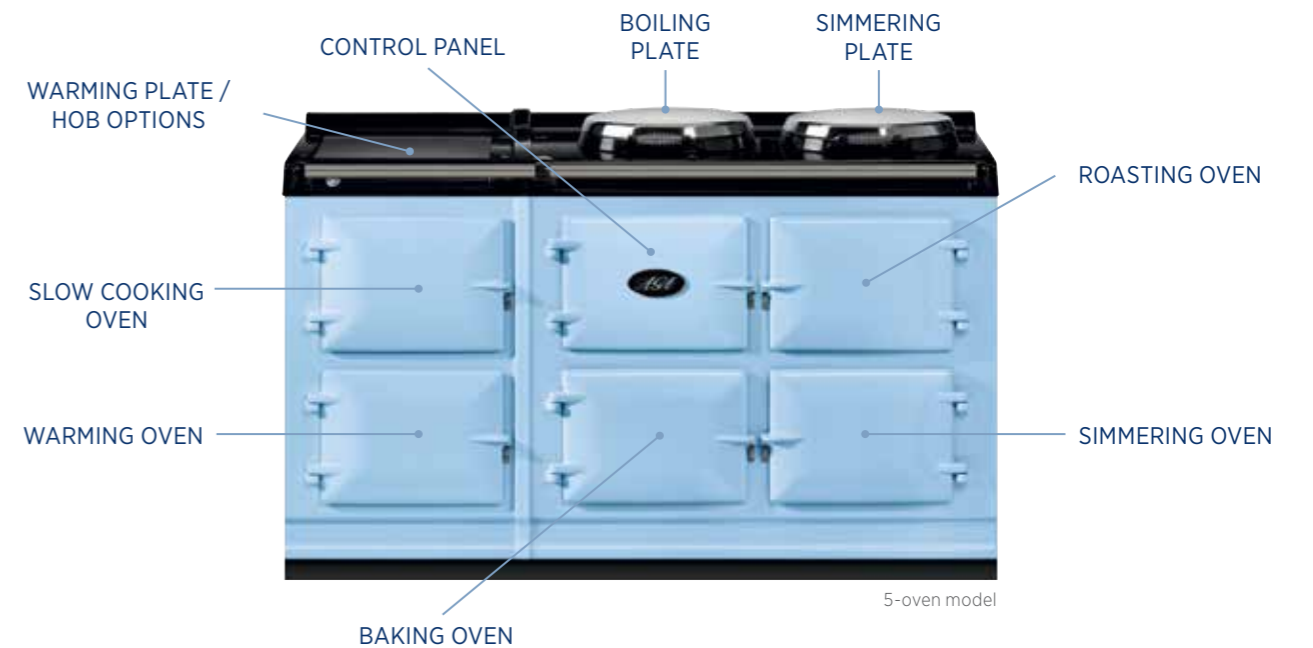
View our video online at:

agaliving.com/buying-an-aga/how-an-aga-cooker-works



Anatomy of a legend

The AGA is the best-loved cooker in the world. Here's the inside guide to why its unique design works so well.



BOILING PLATE

Boil water quickly, cook delicious stir-fries, toast or the perfect steak all made here with the minimum of fuss.

SIMMERING PLATE

Holds three large pans, moreover you can also cook pancakes, toasted sandwiches, scallops and other foods directly on the surface.

CONTROL PANEL

The AGA Total Control and Dual Control models feature simple-to-use control panels enabling ovens and hotplates to be switched on and off.

BAKING OVEN

A moderate oven where you bake cakes and biscuits to perfection, but it's also brilliant for lasagne and any dish that requires slightly less heat than the roasting oven. As with all AGA ovens, you can cook different dishes at once with no fear of flavours mixing.

ROASTING OVEN

Because heat comes from all sides in this oven nothing dries out. Shrinkage of meat is reduced and this oven can be used for roasting, high-temperature baking, grilling and frying, all with perfect results.

SIMMERING OVEN

Perfect for slow-cooked dishes, such as casseroles, curries or slow-roasting meat, or for steaming root vegetables and rice. Most dishes are started off on a hotplate and then left to cook slowly and gently in the simmering oven, allowing them to retain their nutrients and goodness.

WARMING OVEN

The warming oven is designed to warm plates and serving dishes, to rest meat before carving and to keep food warm. Food should not be left in there indefinitely and certainly not for any longer than two hours.

SLOW COOKING OVEN (5-OVEN MODEL)

The slow cooking oven is ideal for dishes such as shoulder or leg of lamb, steamed puddings, casseroles and stocks. It's slow enough for overnight cooking too.

WARMING PLATE / HOB OPTIONS (4 & 5-OVEN MODELS)

AGA 4-oven models feature a warming plate on which plates can be heated, chocolate and butter melted or resting food out of the oven. Alternatively, there is an option of a ceramic hob or two-burner gas hob.

The 5-oven AGA Total Control and Dual Control models come with a choice of warming plate or state-of-the-art induction hob. The induction hob comes with a host of features including touch control, a pause function and a range of automatic settings.



AGA Cooker Models *an introduction*

There are essentially three types of AGA cooker...

Traditional

The traditional AGA cooker is on all the time, ready to use whenever you need it. It provides an indefinable warmth into your kitchen and acts as a people magnet. Even if you're not cooking, the traditional AGA cooker can be hard at work drying clothes, warding off damp, boiling kettles for tea, making toast, proving dough and much more. Owners of this type of AGA cooker find they turn their central heating on later and use it less often.

AGA Dual Control

The latest AGA models offer innovative, energy saving controllability. These models cook using exactly the same radiant heat method as traditional AGA cookers, but are designed for 21st century life. With the **AGA Dual Control** the ovens are always on, but the hotplates can be turned on and off individually as you need them.

AGA Total Control & AGA City60

The hugely versatile **AGA Total Control** provides ultimate flexibility. State-of-the-art technology enables every part of the cooker 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 on and off using your smartphone. The **AGA City60** offers the great cooking performance you would expect from an AGA cooker, but wrapped up in a smaller package. At 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 of each other.

AGA City60

The AGA City60 offers cast-iron proof that you don't need to live in the country, have a Labrador nor be a farmer to enjoy the AGA life.

Just like the traditional AGA, each area of the AGA City60 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 City60 treats food as it should be treated – ensuring that you get the very best out of your ingredients.

Electric ovens

The controllability of the AGA City60 means you are only using energy when you need it, while also enjoying all the benefits of radiant heat cooking.

How it works

The AGA City60 couldn't be easier to use. With one control knob for the hotplates and another for the ovens, the cooker has been designed with simplicity in mind.

The ovens are controlled independently of each other and of the hotplate.

How the hotplate works

The hotplate operates using powerful heating elements and can be set to either boiling or simmering. Around the outside of the actual hotplate is a further useable area. When set to boiling the hotplate reaches temperature in around 11 minutes from cold, while the simmering setting reaches temperature in around 8 minutes.

NEW gas hob

For those who love the idea of AGA cooking, but equally want the flexibility, familiarity and the convenience of a gas hob, there is a new model which features four gas burners instead of a hotplate.

How the ovens work

Using the control knob on the far left of the top plate, 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 around 60 minutes.

FUEL OPTIONS

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

OVEN CONFIGURATION

- Roasting / baking oven
- Simmering oven

Further options for your AGA cooker

- Available in 14 colours
- Gas hob or AGA hotplate
- City60 Programmer Timer



AGA City60 with Gas Hob in White.



Traditional Design

- Traditional dome lid
- Handrail



Contemporary Design

- Low profile lid
- NEW AGA badge
- Streamlined chrome fascia details (no handrail)



Gas Hob

- Available in Traditional style only
- Four gas burners



AGA City60 in Rose.



3-oven AGA Total Control cooker in Pearl Ashes, kitchen by Fine Fitted Interiors.



5-oven AGA Total Control cooker in Black.

The AGA Total Control is an AGA heat-storage cooker with great flexibility for 21st century living – a British icon redefined.

The 5-oven model is the largest cooker yet, and perfect for those with a big kitchen, large families and passionate cooks.

On when you want it and off when you don't

The AGA Total Control cooker is perfect for busy families, those who are away from home during the day, for holiday cottages and second homes and for anyone who loves the good looks of the AGA cooker and the great tasting food, but wants to save energy.

They look exactly the same as a traditional AGA cooker and food is cooked with the same gentle radiant heat. The difference? Underneath the enamelled cast-iron exterior, there lies state-of-the-art technology.

Using the 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.

Fast heat up times

The hotplates operate using powerful heating elements and can be operated independently. The boiling plate reaches temperature in around 11 minutes from cold, while the simmering setting reaches temperature in around 8 minutes.

3-OVEN

The 3-oven AGA Total Control cooker has roasting, baking and simmering ovens and is controlled via the touch-screen panel, remote control handset or using a smart phone app. For best results, allow one hour for heat to saturate the cast iron ovens.

5-OVEN

The 5-oven AGA comes with an extra hot cupboard independently run which offers two ovens (slow cooking and warming ovens) as well as a choice of either an induction hob or a warming plate.

Site anywhere in the kitchen

In-room venting now allows these AGA cookers to be sited anywhere in the kitchen, including within an island or peninsula unit.

AGA Total Control

Ultimate flexibility and reduced running costs.

KEY FEATURES

- State-of-the-art control panel
- Independently controlled ovens (roasting, baking and simmering ovens)
- Independently controlled hotplates
- Reduced running costs*

FUEL OPTIONS

- Electric

OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven
- Additional slow cooking oven and warming oven (5-oven only)

Further options for your AGA cooker

- Warming plate or induction hob (5-oven only)
- Enamelled hotplate lids
- Choice of badge
- Available in 14 colours
- In-room venting
- Integrated Module
- iTotal Control



3-oven AGA Total Control cooker



5-oven AGA Total Control cooker



Touch screen control panel



AGA iTotol Control

*See agaliving.com for details.

AGA Dual Control

Featuring traditional AGA ovens and independently controllable hotplates

The AGA Dual Control is our best-selling cast iron cooker, as it offers everything you love about the AGA cooker, but with added flexibility and reduced running and servicing costs.

The two hotplates can be turned on and off independently at the turn of a switch via the discrete 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 feature a low heat setting.

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

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

Fast heat up times

The hotplates operate using powerful heating elements and can be operated independently. The boiling plate reaches temperature in around 11 minutes from cold,

while the simmering setting reaches temperature in around 8 minutes.

3-OVEN

The 3-oven AGA Dual Control cooker has roasting, baking and simmering ovens and is operated via the control panel, which has been designed to be simple to use. There's a single control for the ovens, and one for the hotplates.

5-OVEN

The 5-oven AGA comes with an extra hot cupboard independently run which offers two ovens (slow cooking and warming ovens) as well as a choice of an induction hob or a warming plate.

Site anywhere in the kitchen

The electric AGA Dual Control is available with in-room venting allowing your cooker to be sited anywhere in the kitchen.

KEY FEATURES

- Independently controlled hotplates
- The ovens operate together (roasting, baking and simmering ovens)
- Low heat setting (Electric 3-oven models)
- Reduced running costs*

FUEL OPTIONS

- All electric
- Natural gas ovens and electric hotplates

OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven
- Additional simmering oven and warming oven (5-oven models)
- Low heat setting for main ovens (all electric models only)

Further options for your AGA cooker

- Warming plate or induction hob (5-oven only)
- Enamelled hotplate lids
- Choice of badge
- In-room venting (electric model)
- Integrated Module
- Available in 14 colours



3-oven AGA Dual Control cooker



5-oven AGA Dual Control cooker



Integral control panel (electric model)



Integral control panel (gas model)

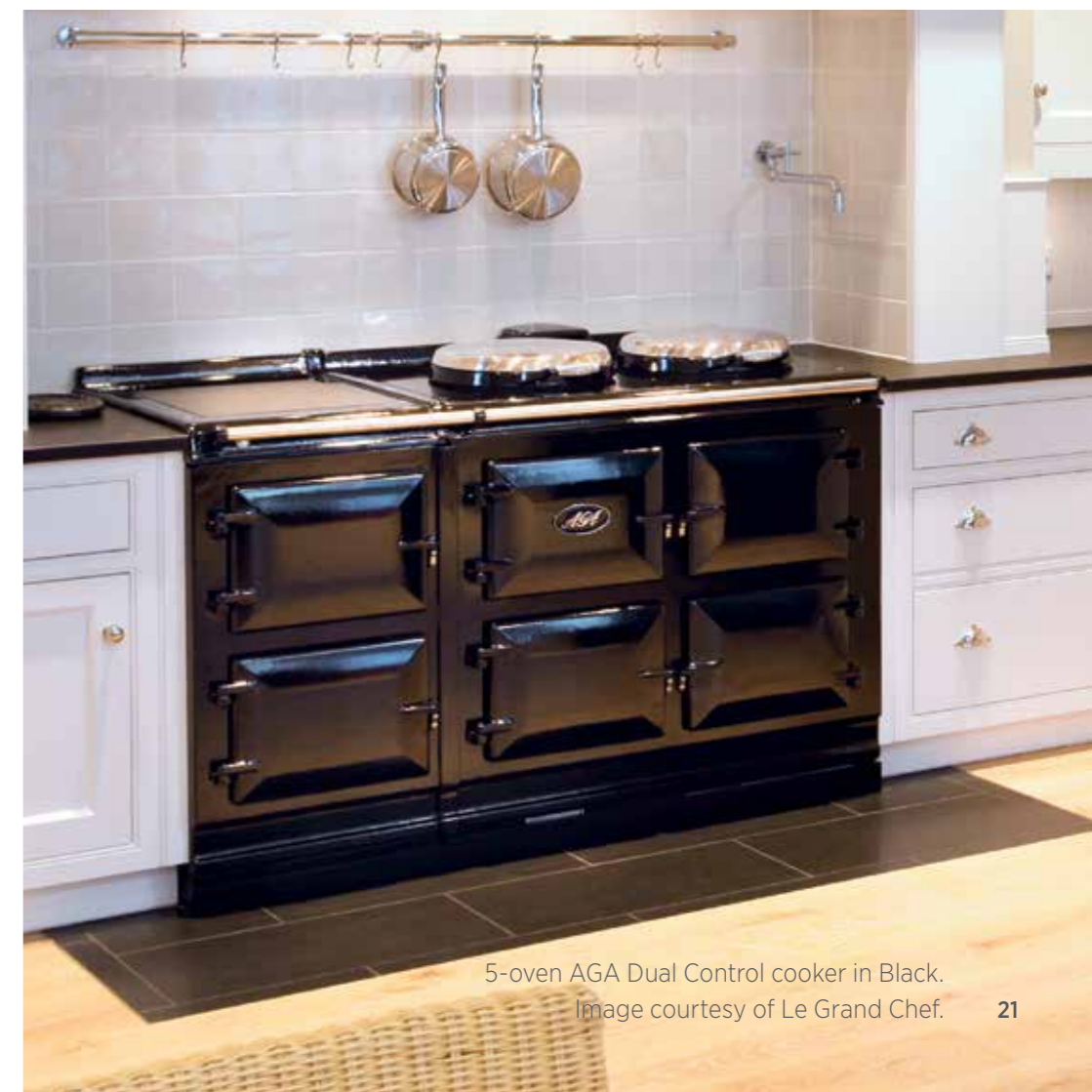
*See agaliving.com for details.

All the convenience of a traditional heat-storage AGA cooker, with hotplates you can turn on and off as required.



3-oven AGA Dual Control cooker in White.

The AGA Dual Control is a testament to how traditional and modern design can blend successfully.



5-oven AGA Dual Control cooker in Black. Image courtesy of Le Grand Chef.



2-oven Night Storage AGA cooker with Integrated Module in Cream.

Traditional AGA Cookers

The perfect demonstration of quality and versatility.

Always ready to cook

The ovens and hotplates on traditional AGA cookers models are on all the time meaning that they offer that indefinable AGA warmth into your kitchen and are always ready to cook when you are.

At just under a metre wide, the 2-oven and 3-oven AGA models are more compact than you'd imagine.

The top right-hand oven roasts and grills and can accommodate a 13kg (28lb) turkey. Bottom right is the simmering oven, where pulled pork, curries, casseroles and porridge can be left to improve, even overnight. The 3-oven model has the added versatility of a baking oven ideal for moderate heat cooking such as cakes or lasagne.

In addition to the roasting, simmering and baking ovens found on the 3-oven AGA cooker, the 4-oven model has an additional warming oven. This is great for warming plates and 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.

Extend the versatility

For even greater flexibility, every 2, 3 or 4-oven AGA cooker can be combined with an Integrated or a Freestanding Module (see page 24).

OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven (3 & 4-oven models)
- Warming oven (4-oven models)

FUEL OPTIONS

- Gas – natural / propane (2, 3 & 4-oven models)
- Oil – Kerosene (2 & 4-oven models)
- Electric – 13-amp (2, 3 & 4-oven models), 30-amp night storage (2 & 4-oven models)

Further options for your AGA cooker

- Enamelled hotplate lids
- Choice of badge
- Integrated Module
- Gas hob or electric ceramic hob insert for the warming plate (4-oven models)
- Available in up to 13 colours



2-oven AGA cooker



3-oven AGA cooker



4-oven AGA cooker



2-oven Night Storage AGA cooker



4-oven Night Storage AGA cooker

AGA Modules

Further extend the AGA cooker's versatility with a Freestanding or Integrated Module.

You can choose to extend even further the versatility of your AGA with a Freestanding or Integrated Module.

FREESTANDING MODULE

The Freestanding Module is designed to stand alone or fit within standard kitchen furniture.

It offers a range of cooking options with a conventional oven and integral grill, fan oven, a gas or electric ceramic hob and can be sited anywhere in the kitchen as the perfect companion to your choice of AGA cooker.

INTEGRATED MODULE

The Integrated Module available with 2-oven, 3-oven, 4-oven and 5-oven models, is built with the same care and attention to detail as your AGA and is available in the same colour options (excluding Claret). This individual cooker attaches to the left side of the AGA and operates independently of the AGA itself.

ENERGY EFFICIENCY RATING

Conventional oven (upper): C
Fan oven (lower): B



AGA Module
Four-burner gas hob



AGA Module
Four-element ceramic hob



AGA Freestanding Module



5-oven AGA Total Control with Integrated Module



3-oven AGA Total Control cooker with Integrated Module in White.

AGA *New Look*

Design style

To add a little pizzazz to the kitchen – look no further than the New Look AGA.



The iconic cast-iron heart of the cooker remains the same, but additional styling features give this design classic real modernity.

New Look styling is available on all 3-oven AGA Total Control and AGA Dual Control cookers and in all the available colourways.

NEW handrail

Stunningly sleek and tactile, the stainless steel New Look AGA handrail features redesigned brackets made from chrome-plated aluminium

NEW hotplate & lid handles

There is now a choice between the original chrome-plated handles or a statement-making new design made from black nylon-coated steel.

NEW door hinges

While the doors remain the same as those on all AGA cookers, the New Look AGA features chrome detailing on the hinges.

NEW door plate

A stainless steel plate has been added to the front of the New Look AGA, which works brilliantly with the revised, stainless steel door catches.

NEW badge

The New Look AGA badge is chrome-plated and is recognisably AGA. It looks fantastic and its high-shine finish makes this new model really zing.

NEW base plinth

The chrome-plated plinth fascia makes a real style statement. Traditionally it was black, but this new metal finish offers a completely different take.



3-oven Total Control New Look



3-oven Dual Control New Look

Classic Special Edition

Design style

A thoroughly modern AGA but with the good looks of the 1930s model.



Everything is almost as it was, from the lever control (non-operating – as a modern AGA cooker doesn't need it) to the matching enamel hotplate covers and the period AGA cooker badge. This special edition AGA cooker model is supplied, as it was in the 1930s, only available in Cream.

It is available in 2-oven, 3-oven, 4-oven or 5-oven models with all of today's refinements, including a choice of heat sources and flues, a gas or electric ceramic hob (only in place of the 4-oven warming plate) and Integrated and Freestanding Module enhancements.



2-oven Classic Special Edition



3-oven Classic Special Edition



4-oven Classic Special Edition



5-oven Classic Special Edition

Why I love my AGA Total Control

Laura James interviews Lucy Young, cookery writer and assistant to Mary Berry:

'I love Total Control. I think it's a really clever way of cooking while still retaining the AGA way of cooking.'



Prolific cookery writer and assistant to Mary Berry, Lucy Young's life is a whirlwind of activity. Her home, on the other hand, is an oasis of calm and her kitchen is a dream – all sleek modern white with a Duck Egg Blue AGA taking centre stage.

'I've always loved the Duck Egg Blue AGA,' Lucy says. 'I cooked on one when I was 19. It was the first AGA I'd ever cooked on. I was doing a private dinner party in someone's house. It was the original one and then, when the colour was re-launched for the 300th anniversary, I knew then that I wanted it. I had a cream one at the time, but promised myself when I moved that is exactly what I would have.'

'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.'



Cookbooks by Lucy Young are available from AGA shops and online at agacookshop.co.uk

'I chose an AGA Total Control because of the flexibility it offers and haven't noticed any difference in cooking, which is fantastic. We have ours on slumber mode overnight and only switch it off when we go away at the weekend. We only put the hotplates on when we need them.'

'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. It's the heart of the home. Everyone gathers round it. Look at it – it's so iconic and beautiful. It's also very easy, it's intuitive and it makes you a better cook.'

'We had the AGA before the kitchen was built. It was fitted four days before Christmas. We had no floor, plastered walls, no running water and no front door, but the AGA was there so on Christmas Eve I cooked fillet steak, garlic spinach and dauphinoise potatoes.'

'We've done a lot of work to the house and it's very insulated, but because we have an AGA Total Control we have it on all year round. We can choose when we put the hotplates on as they only take minutes to heat up. Even when it's really hot outside the AGA isn't too much. You can have just one oven on or two ovens, depending what you're cooking.'

'I love Total Control. I think it's a really clever way of cooking while still retaining the AGA way of cooking. My favourite thing to cook is puddings or baking. I like the whole decoration thing; it's a real treat. Actually there isn't anything nicer than giving cake to other people. You feel like you're nurturing and looking after them just by giving them a cupcake.'

www.lucyyoung.co.uk



Sign up now for an AGA demonstration

AGA demonstrations have been held in-store since the 1930s and remain a fantastic way to learn more about AGA cookers.



If you're thinking about buying an AGA cooker, are a brand new AGA owner or even a seasoned AGA cook, at an AGA demonstration you will gain knowledge and further inspiration from expert professional AGA demonstrators.

You will also meet other AGA owners in informal and relaxed surroundings and will have the chance to have your own questions answered or perhaps even pass on to others the benefit of your ideas and experience. As well as demonstrations which show you how to get the most from your AGA heat-storage cooker, there are also

themed classes covering everything from *Party Canapés* to *Christmas Made Easy*.

Our demonstrators are happy to answer questions throughout the demonstration and – best of all – guests get to eat all the delicious food that's been cooked.

Attending an AGA demonstration is also a great way to learn more about AGA cookware, cookery techniques and new recipe ideas, plus lots of interesting short cuts.

Each demonstrator will provide a unique perspective on every model within the AGA collection and every demonstration includes expert advice and tried-and-tested tips on how to get the best from your cooker and the opportunity to add new recipes and techniques to your repertoire.

For details of AGA demonstrations taking place in your area, visit agaliving.com or call **0845 712 5207**.

Video demonstrations, visit:
agaliving.com/aga-living/video-demonstrations

10 AGA cooking methods

The AGA cooker is master of all cooking methods.



BOIL
(on boiling plate)

The AGA boiling plate cooks so rapidly that fresh vegetables retain more of their natural flavour, colour and nutrients.



GRILL
(on boiling plate and top of roasting oven)

Succulent steaks, cooked in an AGA grill pan using the intense heat of the AGA boiling plate, seared on the outside, sealing in flavour and juices, while the inside cooks to perfection. Easy full English breakfast grilled at the top of the roasting oven.



FRY
(on boiling plate)

Creating crunchier-on-the-outside, moister-on-the-inside fried or sautéed chicken or fish.



ROAST
(in roasting oven)

Roasts are superb – shrinkage and dryness are reduced, cooked evenly throughout because, unlike conventional cookers, the radiant heat comes from all directions, not just one. Roasted vegetables are full of flavour and potatoes are browned and crispy.



TOAST
(on boiling plate or simmering plate)

Famous AGA toast tastes better, crunchy-on-the-outside and fluffy-in-the-middle. Carried out on the boiling plate or on the simmering plate (with no toaster required) for toasted sandwiches.



SIMMER
(on simmering plate or simmering oven)

The simmering plate heat is gentle for delicate sauces and heating milk. The AGA simmering oven slow cooks for hours – even overnight – gently coaxing stock, casseroles, soups, curries and bolognese to perfect tenderness.



BAKE
(in baking oven)

Like a traditional baker's brick oven, the AGA roasting and baking ovens provide all-around, consistent radiant heat to create feathery pastries, ever-so-moist cakes and perfectly baked breads.



STEAM
(in simmering oven)

The legendary AGA simmering oven steams a sponge pudding to perfection without turning your kitchen into a sauna. Steaming root vegetables locks in their full flavour and nutrients.



CASSEROLE
(in simmering oven)

The AGA simmering oven's gently persistent heat helps you create richer, juicier casseroles, stews, slow-roasts or braise cuts of meat.



STIR FRY
(on boiling plate)

Tackle Asian cookery with an AGA wok on the boiling plate for fast stir fries and quick cooking.

AGA cooker *vital statistics*

AGA CITY60

Approximate weight: Hotplate model 223kg / Gas hob model 215kg



UNDERSTANDING THE AGA CITY60

BP/SP. Boiling / Simmering plate **C1.** Roasting / Baking oven
GH. Gas hob **C2.** Simmering oven

FREESTANDING MODULE

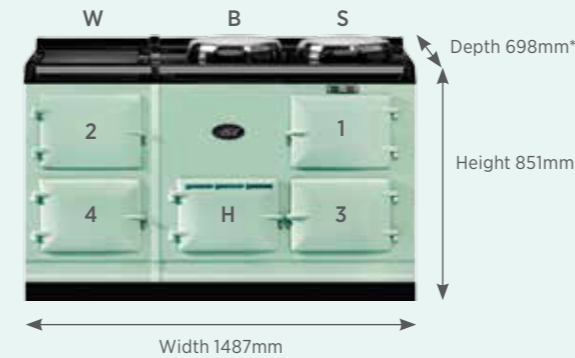
Approximate weight: Electric 112kg / Gas 120kg



ENERGY EFFICIENCY RATING
Conventional oven (upper): C
Fan oven (lower): B

4-OVEN AGA

Approximate weight: 584kg
30-amp model: 842kg



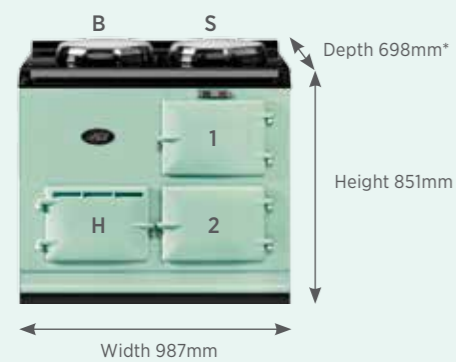
4-OVEN AGA WITH INTEGRATED MODULE

Approximate weight: 696kg
30-amp model: 954kg



2-OVEN AGA

Approximate weight: 406kg / 30-amp model: 708kg



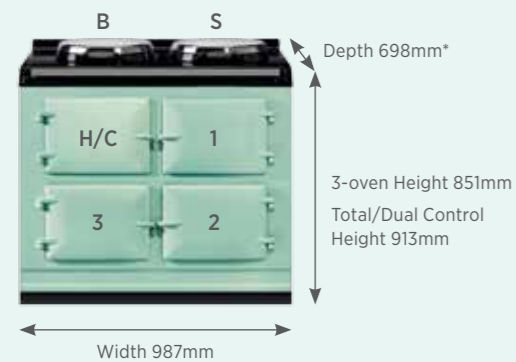
2-OVEN AGA WITH INTEGRATED MODULE

Approximate weight: 518kg / 30-amp model: 820kg



3-OVEN AGA

Approximate weight: 477kg
AGA Total Control: 370kg / AGA Dual Control: 444kg



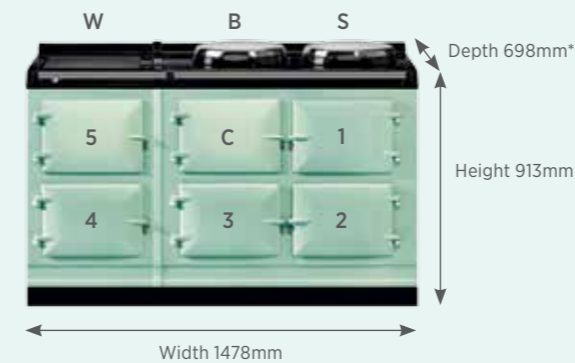
3-OVEN AGA WITH INTEGRATED MODULE

Approximate weight: 606kg
AGA Total Control: 482kg / AGA Dual Control: 556kg



5-OVEN AGA TOTAL/DUAL CONTROL

AGA Total Control approximate weight: 480kg
AGA Dual Control approximate weight: 554kg



5-OVEN AGA TOTAL/DUAL CONTROL WITH INTEGRATED MODULE

AGA Total Control approximate weight: 592kg
AGA Dual Control approximate weight: 666kg



UNDERSTANDING THE DIFFERENT AGA OVENS

- H.** Heat source
- C.** Control panel (AGA Total Control & Dual Control models)
- W.** Warming plate / hob options
- B.** Boiling plate
- S.** Simmering plate
- 1.** Roasting oven
- 2.** Simmering oven
- 3.** Baking oven
- 4.** Warming oven
- 5.** Slow cooking oven

*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 City60: UK Patent Application No 1411723.8 and EU Registered Design Applied for 002544346.

OVEN DIMENSIONS (MM)

	Height	Width	Depth	City60 Depth
Roasting / Baking & Simmering oven	254	349	495	455
Simmering oven (4-oven model)	254	349	530	N/A
Slow cooking oven (5-oven model)	254	349	530	N/A
Warming oven	254	349	530	N/A
Module top oven	220	349	480	N/A
Module lower oven	250	349	430	N/A



Further options for your AGA cooker

AGA COOKER HOODS - FOR USE WITH IN-ROOM VENTING



AGA Super Extractor Cooker Hood

KEY FEATURES

- 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

KEY FEATURES

- 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



AGA City60 Cooker Hood

KEY FEATURES

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

4 & 5-OVEN WARMING PLATE OPTIONS



Warming plate
(4 & 5-oven models)



Two-burner gas hob
(4-oven models)



Two-element ceramic hob
(4-oven models)



Induction hotplate
(5-oven models)

AGA cooker *colours*

There are up to 15 beautiful shades to choose from...



White



Black



Pearl Ashes



Pewter



Claret*



Cream



Dark Blue



British Racing Green



Heather



Duck Egg Blue



Aqua



Aubergine



Pistachio



Rose*



Lemon*

COLOUR
SAMPLES
AVAILABLE
IN-STORE

BADGE OPTIONS

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



Contemporary



Classic Script - Black

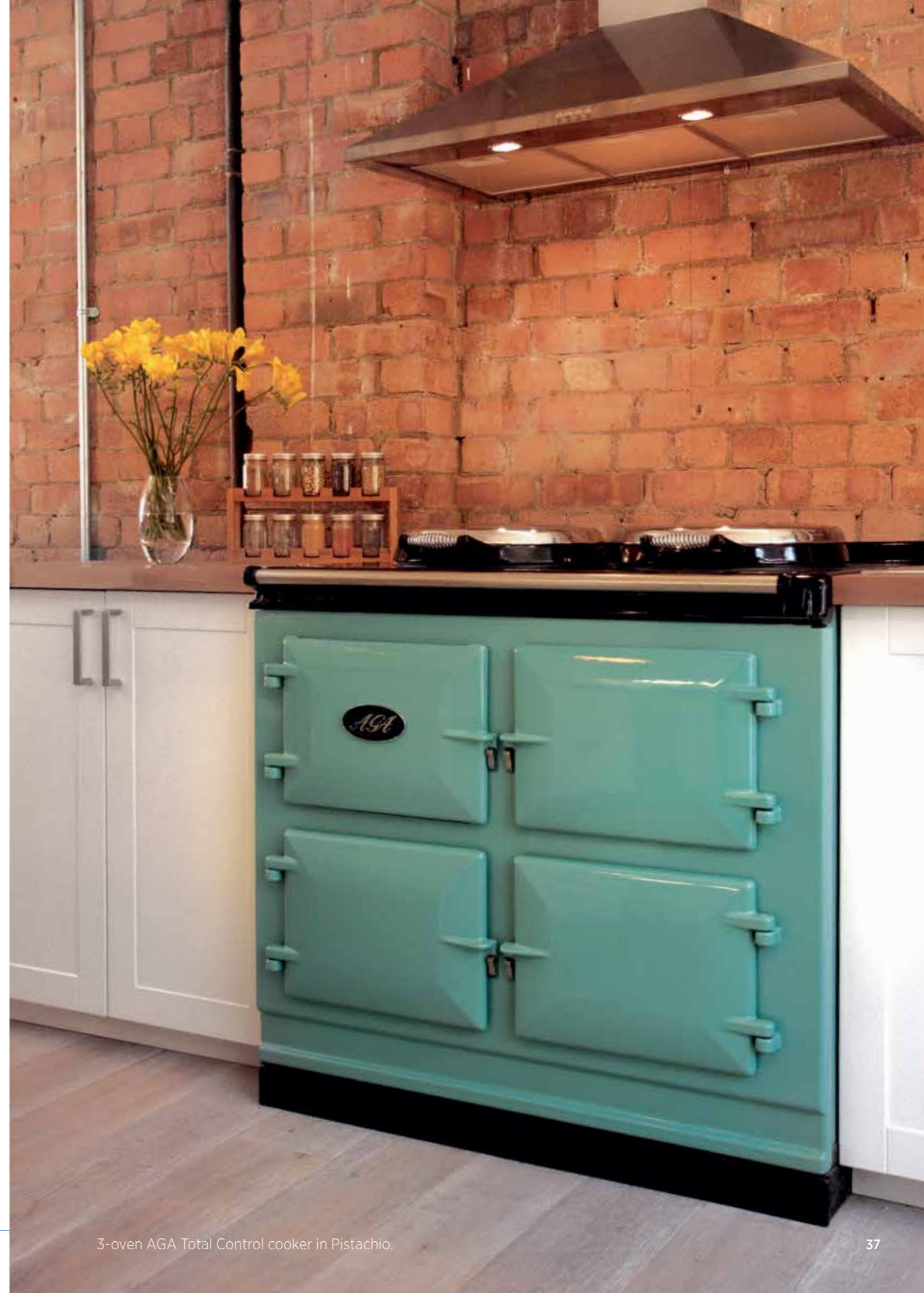


Classic Script - Cream
AGA Classic Special Edition only



New Look - Chrome
AGA New Look models only

*Claret not available on electric models, including Freestanding Modules and all Integrated Modules. Rose and Lemon available on City60, AGA Total Control and AGA Dual Control models only. 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 in AGA shops. Details of technical specifications can be found on agaliving.com.



3-oven AGA Total Control cooker in Pistachio.



How to buy an AGA cooker

1 Expert advice at your local AGA shop

Our friendly and knowledgeable staff spend a lot of their time helping customers find exactly the right AGA model for them. There is nothing more satisfying for our teams than helping a customer discover how brilliant the AGA cooker really is. We cook all the time in-store and it is our job to address any concerns you have about having an AGA in your home – whether you are a serious cook or never do anything more complicated than a ready meal, we can show you how an AGA cooker will work for you. There are over 60 shops nationwide and in each and every one you'll be greeted by great staff who are passionate about what they do. You can speak to your local AGA shop by calling **0845 712 5207** or find details at agaliving.com.

2 Free AGA demonstrations

An AGA demonstration offers a great way to learn more about the cooker in a relaxed environment, meet AGA owners, other people considering an AGA and of course taste the delicious food it produces. Customers tell us all the time how fantastic it is to see the AGA in action for the first time. If you prefer we will happily do a special one-to-one demonstration for you where we will guide you through what makes the AGA special and show you how to cook the food you love on an AGA – no matter how basic, complicated or unusual! To find out more or, to book a demonstration, call your local AGA shop on **0845 712 5207**. Alternatively, view our video demonstrations online at agaliving.com.

3 Expert delivery and installation service

Each AGA cooker is made to order. As soon as you have decided on a model that is right for you, we can start to build your AGA. An experienced installation specialist will ensure you have all the help and information* you need to ensure your kitchen is ready for your AGA to be installed. A member of our installation team will visit you at home* to confirm the AGA requirements and siting within your kitchen; we are keen to ensure the AGA installation goes without a hitch and you are delighted with the finished result. Our dedicated home delivery and engineer team will then install your new AGA in your home. Once we have installed the AGA, we will validate your five years parts and one-year labour warranty.

4 Getting the best from your AGA cooker

The installation of your AGA isn't the end of your AGA story. The team at your local shop are always on hand, no matter how long after your cooker is installed, to provide any help, advice or useful tips you need to make sure you get the best from your cooker. We want you to be one of our owners who can't imagine life without their AGA!

*For an AGA City60, due to the simplicity of installation, the AGA shop will provide this information to you and a site visit is not conducted.

AGA DxD Refrigeration

DxD French door fridge-freezer has performance enough for any family.

With a total net capacity of 522 litres, the new DxD French door fridge-freezer from AGA is big enough to cope with the demands of any family. And with an 'A+' energy efficiency rating and the quality of finish you'd expect from one of the UK's best-loved brands, the DxD fridge-freezer is seriously cool.

The French door-style refrigerator offers humidity controlled crisper drawers which extend the shelf life of fresh fruit and vegetables

and two full-width shelves which can be placed in higher and lower positions for easy access. The DxD's contemporary design is complemented by the effective LED lighting that is positioned on the back wall of the fridge compartment.

The DxD's spacious freezer has a net capacity of 135 litres and is complete with a super-freeze mode to preserve the nutritional value of the contents by freezing quickly. The top freezer drawer features

an ice tray which can be removed to maximise storage space. This model also features a smooth action sliding drawer system so the large freezer drawer - and the crisper compartment in the fridge - open with ease.

What's more, fuzzy intelligence allows this fridge-freezer to activate sensors which automatically adjusts the internal temperatures according to the outside temperature.

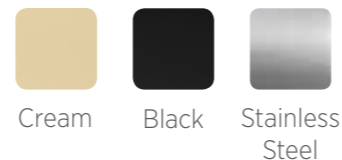


new & improved model

KEY FEATURES

- A+ energy efficiency rating
- 522 litres total net capacity
- External water dispenser
- Interior ice maker
- Frost-free fridge and freezer
- Four star freezer rating (*/***)
- Digital temperature controls
- Effective LED lighting
- Spill-proof shelving
- Door open alarm

COLOURS AVAILABLE



BADGE OPTIONS



AGA DXD REFRIGERATOR

Approximate weight: 153kg



External, electronically controlled water dispenser providing fresh, chilled filtered water. It has a child lock function and easy-to-change filter.



Two, large pull-out freezer drawers with a net capacity of 135 litres make it easy to access each item.



Two full length spill-proof glass shelves can be placed in higher and lower positions for easy access.



The automatic ice maker can be deactivated to provide additional freezer space.



Humidity controlled, telescopic crisper drawers help to extend the shelf life of fresh fruit and vegetables.



The extra deep shelves can accommodate the most popular, family-sized drink containers.

UNDERSTANDING THE DXD REFRIGERATOR

Height	1820 mm
Width	908mm
Depth excl. handles	700 mm
Min gap above refrigerator	15 mm
Min gap to side and rear	15 mm
Colours available	Stainless Steel, Black & Cream
Total gross capacity	620 litres
Total net capacity	522 litres
Net capacity refrigerator	387 litres
Net capacity freezer	135 litres
Freezer star rating	*/***)
Freezing capacity / 24 hours	10kg
Frost-free	Yes
Defrost water outlet	Yes
Control system	Electronic
Cooling system	Compressor
Temperature range (fridge)	9°C to 1°C
Temperature range (freezer)	-16°C to -24°C
Over temperature / door alarm	Yes
Child lock	Yes
Refrigerator shelves	2 full width transparent glass shelves
Crisper compartment	2 humidity controlled drawers 1 large delicatessen drawer
Refrigerator door furniture	4 semi transparent racks 2 compartments
Freezer drawers	2 full width freezer drawers
Ice tray	Ice maker - cubed ice is collected in top freezer drawer
Adjustable feet	2 - Front position
Adjustable castors	2 - Rear position
Gross weight	153kg
Warranty	2 years parts and labour
Energy rating	A+
Ambient temperature sensor	Yes
Energy consumption per year	415 kWh/year
Noise Level	45 dBa

The wider AGA collection



AGA
Masterchef^{XL}



High performance cooking in the finest AGA tradition

For further details please see our AGA Masterchef^{XL} brochure or agaliving.com

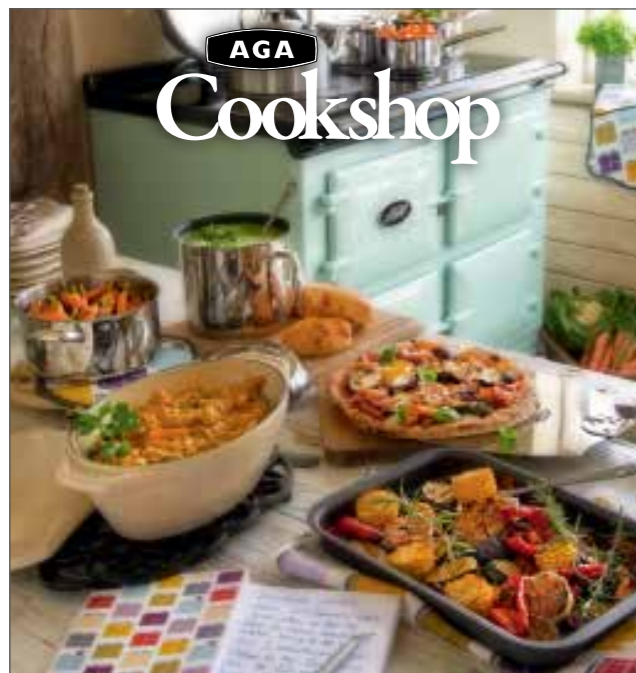


AGA
S-Series



Flexibility and performance.

For further details please see our AGA S-Series brochure or agaliving.com



AGA
Cookshop

Get the best results from your AGA cooker.

To see the AGA Cookshop collection, visit your local AGA shop or view online at agacookshop.co.uk



AGA
STOVES



Cosy warmth, exceptional design.

For further details please see our AGA Stoves brochure or agastoves.co.uk



3-oven AGA Dual Control cooker in 'Heather'.



Home to great cooking



Call us on **0845 712 5207** and we'll provide you with a tailored service to help you realise your AGA dream.

Follow us:      

agaliving.com

Out-of-hours appointments: If you are unable to visit one of our shops during normal opening times we are happy to arrange an out-of-hours appointment at a time that suits you. Please call 0845 712 5207 to book an appointment at your local AGA shop.

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

Your local AGA specialist's details here