

AGA

home to *extraordinary cooking*



AGA 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. 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.

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 delicious 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, designed to run on a variety of fuels and can be programmed to suit perfectly the rhythms of your daily life.

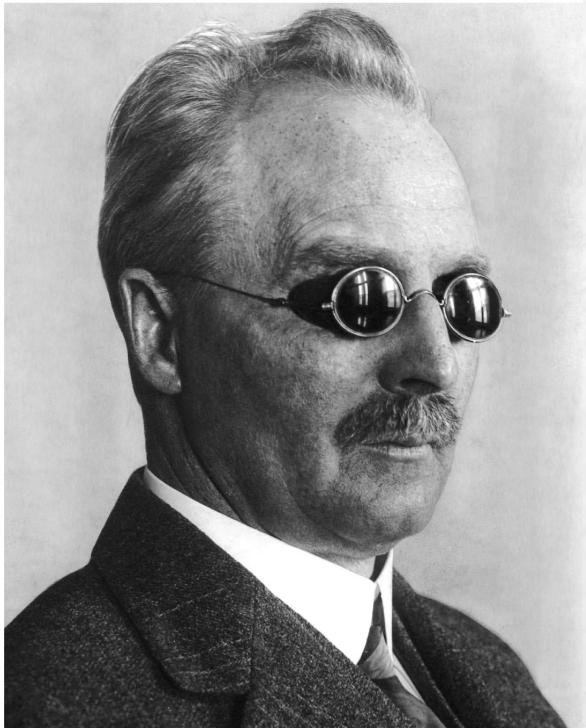


"AN AGA IS
MORE THAN
JUST A
COOKER.
IT'S
A WAY
OF LIFE."



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.'

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.

It's extremely unlikely Dalén could have imagined the heady heights of fame that the cooker he invented would go on to reach. He simply wanted to create an efficient stove that would free his wife from the domestic drudgery associated with the highly inefficient, expensive and often dangerous stoves of the day.

Although he couldn't see, he was determined to develop a cooker capable of every culinary technique, which was easy to use and guaranteed perfect results. And he did.

5 REASONS *to fall in love*

ONE

The AGA treats food differently; radiant heat from the cast iron ovens gently cooks food, locking in flavor, moisture and goodness. From quick stir-fries through to elaborate soufflés, the AGA excels at every style of cooking. AGA cakes are lighter, meat becomes more succulent and juicy and chips or pizzas always crisp to perfection.



TWO

Your AGA will become part of the family. No one can resist an AGA - they're drawn to its gentle warmth. 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.

THREE

A model to suit every lifestyle. Whatever size AGA you choose, you're guaranteed to love it. You can even have the choice of a Freestanding or an integrated Module. There are eleven colours to choose from in the AGA palette, so you're sure to find 'The One' for your kitchen.



FOUR

The AGA is known for its large ovens. The roasting oven is big enough, in fact, to fit a 13kg bird - perfect for Sunday lunch for a crowd and it definitely eases the strain over Christmas. Interestingly, though, these huge ovens cook in such a way that flavors don't merge.



FIVE

70% is made from recycled materials. Produced by skilled craftsmen in Britain, the AGA is unlike any other household appliance. Since the very first model was made 90 years ago, 70% of each AGA has been created from used material.

The AGA Cooker *an introduction*

Beneath the design values of every AGA cooker lies a cast-iron magic. Ready to cook whenever you are, every AGA cooker is engineered to take care of itself, for generations to come.

Most AGA cookers come with a roasting oven and a simmering oven, a simmering plate and a boiling plate, each is always ready at the optimum for each type of cooking. It's the cast-iron that makes this possible. It allows AGA cookers to store heat and steadily radiate it through the ovens and hotplates. Each cooking zone is at a pre-set heat for ease, convenience and stress-free use. Radiating the heat from all the oven surfaces simultaneously also ensures a kinder cooking process, unlike the fiercer direct heat of conventional cookers. Finally the high level of insulation within the outer casting and each hotplate lid ensures fuel is used wisely and economically.



AGA *anatomy*



BOILING PLATE

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

CONTROL PANEL

Each type of AGA features a discreetly housed control panel which can be used to control elements of the cooker.

BAKING OVEN

A moderate oven where you bake cakes and biscuits to perfection, but it's also brilliant for lasagna 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, baking, grilling, and frying, all with perfect results.

SLOW COOKING OVEN

The new slow cooking oven is ideal for dishes such as shoulder or leg of lamb, steamed puddings, casseroles and stocks.

SIMMERING PLATE

Holds three large pans, but you can also cook pancakes, toasted sandwiches, scallops and more directly on the surface.

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 (5-OVEN MODEL)

The warming oven is designed to warm plates and serving dishes, to rest meat before carving and to keep food warm, prior to serving, for a limited period of time.



10 AGA *cooking methods*

The AGA cooker is master of all cooking methods.



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.



FRY

(on boiling plate)

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



BOIL

(on boiling plate)

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



ROAST

(in roasting oven)

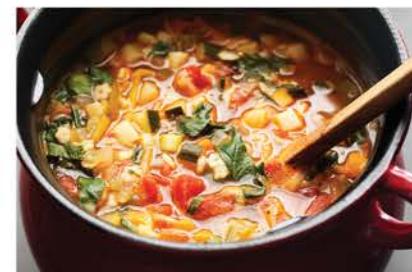
Roasts are superb - shrinkage and dryness are reduced, cooked evenly throughout because, unlike conventional cookers, the radiant heat comes from all directions, not just one. Roasted vegetables are full of flavour and potatoes are brown and crispy.



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.

AN AGA 60
TO SUIT
EVERY
HOME,
WHETHER
IT'S A
MODERN..



OR
A COUNTRY-
STYLE HOME

AGA 60

The AGA 60 allows everyone – wherever they live and whatever kitchen space they have available – to find an AGA that fits perfectly.

The new AGA 60 is everything you would expect from an AGA, but wrapped up in a smaller, more city-friendly package.

At just 60cm wide – the same size as a slot-in cooker – it's perfect for compact spaces. And, just like other iconic AGA cookers, it's made from cast iron and employs radiant heat cooking technology, meaning food tastes so much better as all the goodness and moisture is locked in.

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.

ELECTRIC HOTPLATE

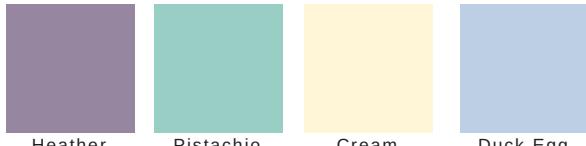
On when you need it, off when you don't. The hotplate operates using powerful heating elements and can be either set to boiling or simmering.

There are two ovens, offering roasting, baking and simmering functions and a hotplate, which enables you to boil. Plus, with programmability on the roasting/baking oven there's no need to wait for the cooker to heat up.

In the winter you can enjoy the indefinable AGA warmth in the kitchen and in the summer your AGA 60 can be on when you need it and off when you don't.

KEY FEATURES

- Just 60cm wide
- The choice of an Electric Hotplate or Gas Hob
- Two ovens
- The top oven can be switched between baking and roasting settings
- The bottom oven is for simmering
- When the hotplate is on boiling setting, the surrounding top plate can be used as an additional area for simmering
- Uniquely and usefully, the top plate is made up of two cast-iron half-moon pieces, which can be removed and put in the dishwasher
- The ovens will take one hour to heat up and the hotplate 8 to 11 minutes.



Heather

Pistachio

Cream

Duck Egg Blue



Pearl Ashes

Pewter

White

Black



Dartmouth Blue

Dark Blue

Aubergine



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.

AGA Total Control

Cooking on the AGA Total Control cooker is a pleasure and produces amazing results. Its cast-iron ovens are gentle on food and lock in moisture, flavour, texture and, importantly, goodness - meaning the food you serve tastes delicious. Put simply, the AGA Total Control treats food as it should be treated - ensuring that you get the very best out of your ingredients.

From the exterior, the AGA Total Control appears to be just the same as the AGA cooker we know and love. But open the door to the touch-screen control panel and it's a whole new picture.

AGA State-of-the-art technology changes everything. It enables you to programme your AGA cooker to be on when you want to cook. Or off when you don't. Each hotplate and oven operates independently.

You can still enjoy that indefinable ambient AGA warmth while managing the amount of energy used. And in the summer months, you can choose to turn the AGA cooker off when it's not needed. From weekdays to high days and holidays - whatever the season - you can tailor your AGA Total Control to suit you and your family's lifestyle.



KEY FEATURES

- State-of-the-art control panel
- Independently controlled ovens
- Independently controlled hotplates
- Reduced running costs

Oven Configuration

- Roasting oven
- Simmering oven
- Baking oven
- Additional simmering oven ad warming oven (5-oven only)
- Warming plate



3-oven AGA
Total Control cooker



5-oven AGA
Total Control cooker

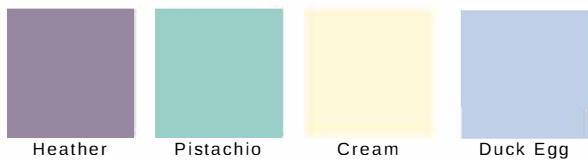


Touch Screen
control panel

AGA Dual Control

The AGA Dual Control is everything you love about the AGA cooker, but with added flexibility and much reduced running and servicing costs.

The AGA Dual Control looks much like a traditional AGA cooker and - just like the traditional model - the cast-iron ovens are always available for use, creating that indefinable AGA warmth. What's more, the two hotplates can be turned on and off independently. This means you can make a reduction in the overall heat input into the room from the cooker when desired and, in turn, reduce running costs.



3-oven AGA
Dual Control cooker

5-oven AGA
Dual Control cooker

The boiling plate and simmering plate can be operated at the turn of a switch via the discrete control panel and so are on when you need them and off when you don't.

The electric AGA Dual Control ovens feature a low energy setting can also be switched off completely. Available in 3-oven and 5-oven models and in electric, or with gas ovens and electric hotplates.

KEY FEATURES

- Independently controlled hotplates
- The ovens, which operate together, can be switched off completely when required
- Low heat setting for the 3 ovens
- Reduced running costs
- Fast heat up times from low heat setting to full temperature
- Available in Electric and Dual Fuel (gas to heat the ovens / electricity to heat the hotplates)

Oven Configuration

- Roasting oven
- Simmering oven
- Baking Oven
- Additional simmering oven and warming oven
- Warming plate



Electric control
panel



Gas control
panel

ALL THE
CONFIDENCE OF
A TRADITIONAL
HEAT-STORAGE
AGA COOKER,
WITH
HOTPLATES YOU
CAN TURN ON
AND OFF AS
REQUIRED,



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



AGA Modules

You can choose to extend even further the versatility of your AGA with a Freestanding or Integrated 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 hob and can be sited anywhere in the kitchen.



Heather



Pistachio



Cream



Duck Egg Blue



Pearl Ashes



Pewter



White



Black



Dartmouth Blue



Dark Blue



Aubergine



AGA Freestanding Module



AGA Total Control 5-oven with Integrated Module

The integrated Module, available with 3-oven or 5-oven Dual Control and Total Control models, is built with the same care and attention to detail as your AGA and is available in the same color options. This individual cooker attaches to the left side of the AGA and operates independently of the AGA itself.

KEY FEATURES

- Integral grill
- Conventional oven
- Fan oven
- Gas four-ring hob
- Integral grill - located within the top oven, the integral grill is engineered for even heat distribution, meaning it cooks with a direct, dry heat for fast, flavoursome results.
- Conventional oven - its heat zones make it the ideal, versatile oven for all types of cooking and it's large enough to hold a 7.25kg (16lb) turkey.
- Fan oven - moves hot air quickly past the food, significantly reducing cooking times. This cooking process eliminates hot spots, allowing food to cook more evenly.
- Gas four-ring hob - the four-burner gas hob has flames that can be easily increased and decreased for instant and controllable heat.

AGA Cookers - *Vital Statistics*

AGA 60

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



FREESTANDING MODULE

Approximate weight: Electric 112kg / Gas 120kg

STANDARD MODULE



UNDERSTANDING THE AGA 60

BP/SP. Boiling / Simmering plate

C1. Roasting / Baking oven

GH. Gas hob

C2. Simmering oven

3-OVEN AGA TOTAL/DUAL CONTROL

AGA Total Control approximate weight: 370kg

AGA Dual Control approximate weight: 444kg



3-OVEN AGA TOTAL/DUAL CONTROL WITH INTEGRATED MODULE

AGA Total Control approximate weight: 482kg

AGA Dual Control approximate weight: 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 TOTAL/ DUAL CONTROL COOKERS

- | | | |
|------------------|----------------------|--------------------|
| H. Heat source | C. Control panel | |
| W. Warming plate | B. Boiling plate | S. Simmering plate |
| 1. Roasting oven | 2. Simmering oven | 3. Baking oven |
| 4. Warming oven | 5. Slow cooking oven | |

COMPLEMENTARY ACCESSORIES FOR YOUR AGA

For further technical details, in-room venting and complementary accessories such as hoods, contact your local distributor to find out more.

OVEN DIMENSIONS (MM)

	Height	Width	Depth	AGA 60 Depth
Roasting / Baking /Simmering ovens	254	349	495	455
Slow cooking oven (5-oven model)	254	349	530	-
Warming oven	254	349	530	-
Module top	220	349	480	-
Module lower	250	349	430	-

FLUE OPTIONS



Conventional flue - Gas



In-room venting -
AGA Total / Dual Control



Power flue - Gas



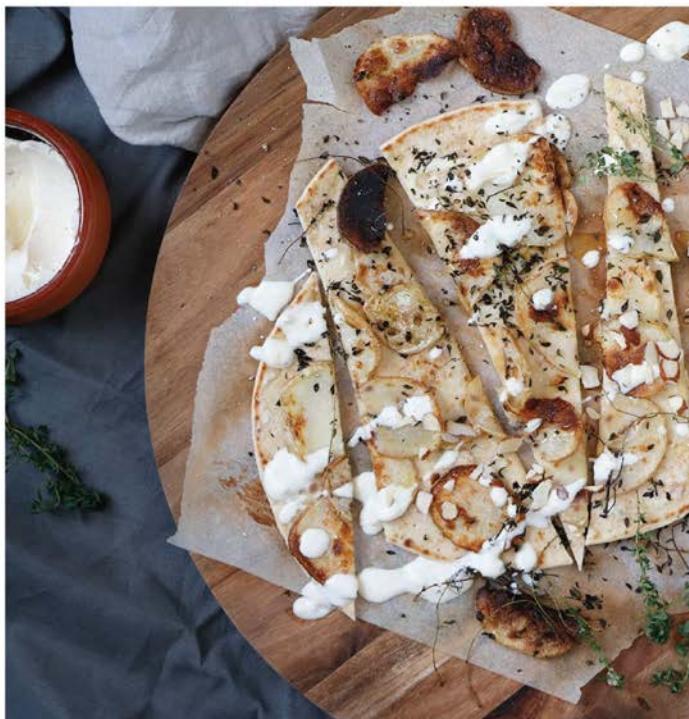
THE AGA COOKER LOCKS IN ALL THE FLAVOR, MOISTURE AND GOODNESS INTO FOOD, WHILE ALSO GIVING IT GREAT TEXTURE.



COOKING WITH AN AGA IS A PLEASURE AND ALWAYS PRODUCES AMAZING RESULTS

Sign up now

FOR AN AGA DEMONSTRATION



Would you like to experience the magic of AGA cooking? See why it has been named the world's greatest cooker? Come along to our cooking demonstrations where one of our AGA extraordinaires will take you on a tasty tour around the infamous cooker. Sample some delectable food and ask any questions you may have. We also hold intimate cooking classes which you can book into at a time that suits you.

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 - a great way to make new friends 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.

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.

Visit agaaustralia.com.au or email info@agaaustralia.com.au for more information.







Australia

MAKE IT THE HEART OF *YOUR HOME*



AGAAUSTRALIA.COM.AU

FOR MORE INFORMATION ON ANY OF OUR PRODUCTS, CONTACT AGA AUSTRALIA
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