

AGA

For your way of life



— Cast-iron Cooking —

 **MADE IN
BRITAIN**



Above: Kitchen by Blakes London - www.blakeslondon.com
Front cover: AGA 7 Series 150cm in White.



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..”



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



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.

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 a cooker steeped in heritage and it brings with it a unique style and warmth that together means it occupies a special place in the hearts and minds of owners.

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

2018

AGA eR3 Series launched

2019

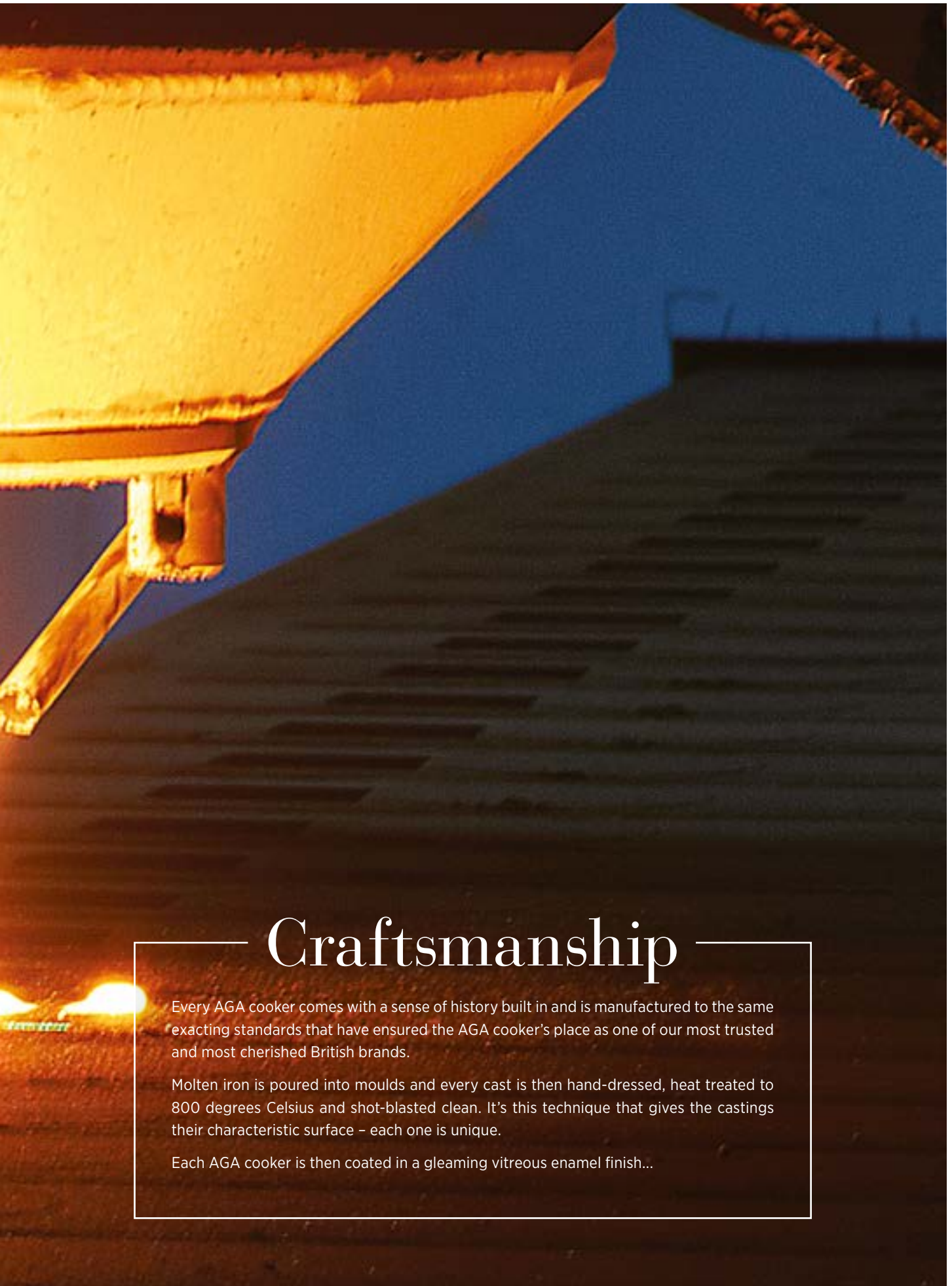
AGA 7 Series launched



Recycled materials go into each AGA cooker

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, a large proportion 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.



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.

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.

Each AGA cooker is then coated in a gleaming vitreous enamel finish...



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 AGA cookers are individually crafted and hand-finished at our factory in Telford, 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.







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. The heat steadily radiates 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**.

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.

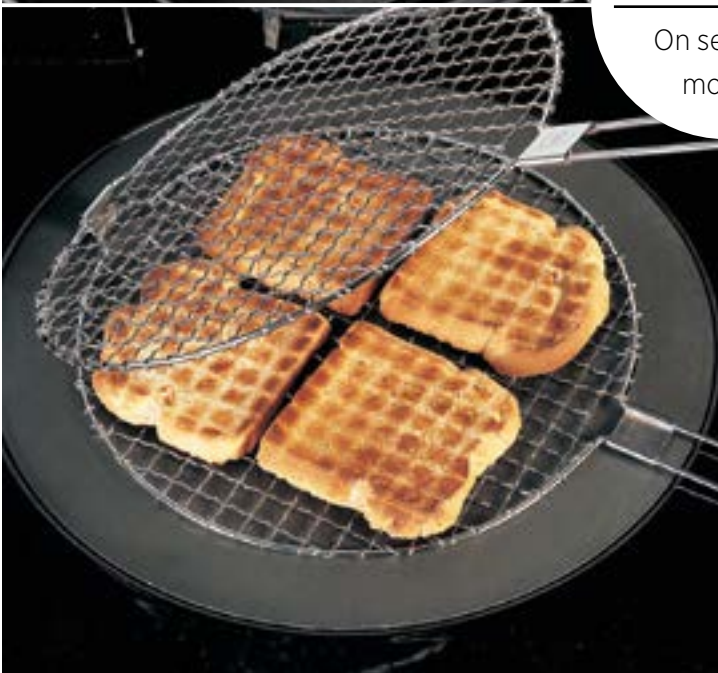
Both hotplates will accommodate three good-sized saucepans at the same time – to adjust the rate of cooking, simply partially offset to the side of the hotplate once the pan has come to temperature.

On the AGA 60, AGA Dual Control, AGA eR3 and AGA 7 Series models this hotplate can be switched on and off as required, saving energy and it heats up in approximately **12 minutes**.



Heats up in
12 minutes

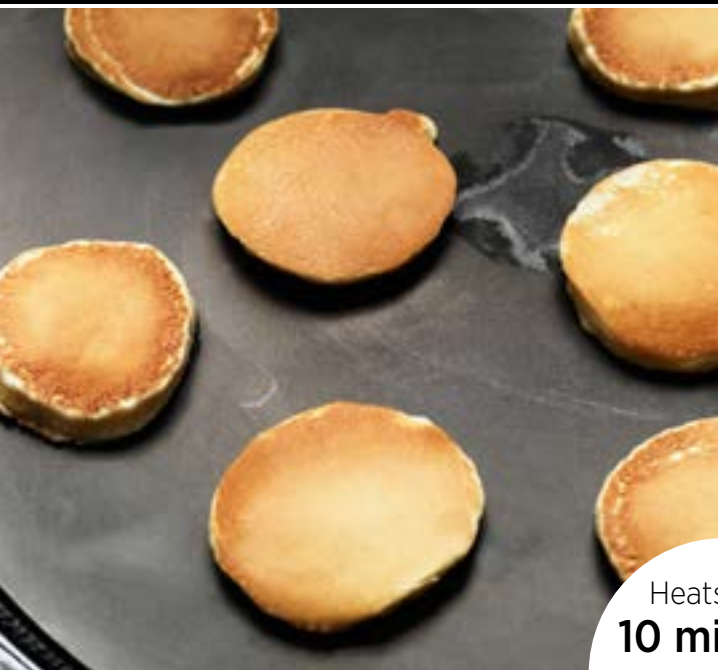
On selected
models



Simmering plate

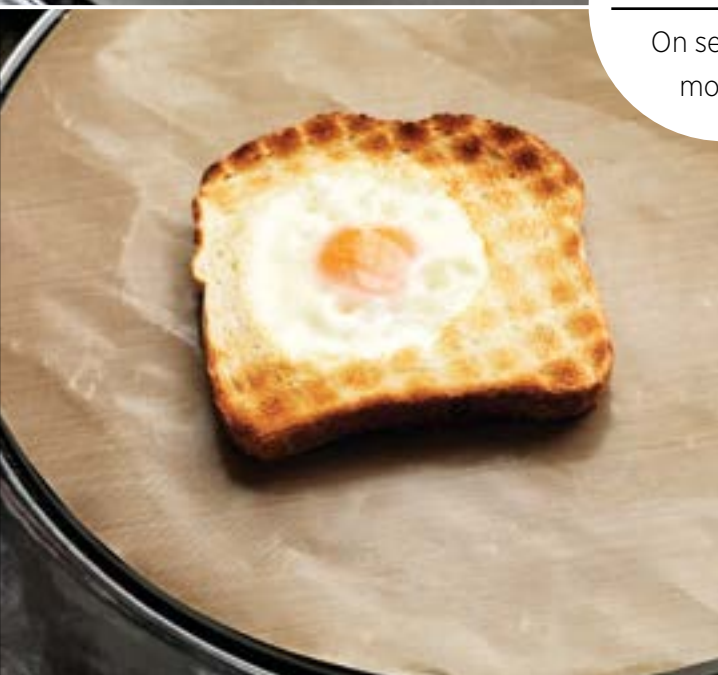
The cooler AGA hotplate is designed for slowly bringing foods to a gentle simmer. Use it for heating milk, scrambled eggs and for making sauces – even tricky emulsion sauces, such as Hollandaise and Béarnaise, become easy. Used as a griddle, it will also make feather-light crêpes, drop scones and delicious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

On the AGA 60, AGA Dual Control, AGA eR3 and AGA 7 Series models this hotplate can be switched on and off as required, saving energy and it heats up in approximately **10 minutes**.

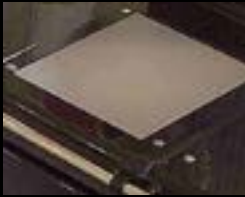


Heats up in
10 minutes

On selected
models



Hob options



WARMING PLATE

The warming plate comes as standard on 4 and 5-oven AGA 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 7 Series 150cm models

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 advantages of the large cast-iron 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 higher 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

At AGA, we understand that life is changing, and you now need your kitchen to work harder for you than ever before. That's why there are two types of AGA cast-iron cookers you can choose. Both cook using radiant heat, however, a **24/7 Radiant Heat** model is designed to always be on and ready to cook whereas an **Everyday Radiant Heat** model is more flexible, and can be switched on and off as required.

24/7 RADIANT HEAT

Cookers in this range resemble most closely the original AGA. They are on all the time, keeping the kitchen cosy, and are ready to cook the moment you are. 24/7 AGA cookers do much more than just cook. They take the place of a tumble drier, toaster, bread maker and electric kettle and can even get creases out of freshly laundered items, such as pillow cases, and in a home with a 24/7 AGA the heating will tend to go on later in the season and off earlier.

If you work from home, live in a draughty house or simply want the comforting reassurance of an AGA that's on all the time, this collection offers everything you need.

EVERYDAY RADIANT HEAT

Each day is different – maybe weekdays are all about speed and efficiency in the kitchen while the weekend is all about the slow, mindful enjoyment of cooking for friends and family. Life is hectic and the kitchen needs to provide a multi-functional living space, where we cook, eat and live.

Cookers in this collection are designed to work for the way we live now, offering everything that's loved about the AGA but with added functionality. The ovens and hotplates can be switched on and off independently and, on certain models, a state-of-the-art induction hob sits alongside the traditional AGA hotplate. With models from just 60cm wide, up to the largest AGA ever, there's a model to suit every space.

If you are out a lot, but want the results only radiant heat cooking produces and would love a cast-iron AGA cooker that seamlessly adapts to your day-to-day needs, then this is the collection for you.





Everyday Radiant Heat

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



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)
- AGA Bespoke colour service (see page 38)



Everyday Radiant Heat

AGA eR7 SERIES

THE POWER OF CAST IRON AT THE TOUCH OF A BUTTON

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 eR7 cooks with the same gentle radiant heat as the traditional models. The difference is found underneath the enamelled 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. There are 5 heat settings

for the roasting oven and 4 for the baking oven. The eR7 150 has the additional hotcupboard with a slow cooking and warming oven operated together by a switch on the front fascia. Alternatively, using the remote control handset, you can programme the three cast-iron ovens to come on automatically for one or two cooking cycles per day, seven days a week.

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



eR7 100-3



eR7 150-5/Si



Capacitance touch-screen control

COLOURS



FUEL OPTIONS

- Electric

OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven
- Slow cooking and warming ovens (150cm only)

HOB CONFIGURATION

- Boiling and simmering plates
- Warming plate (150cm only)

FEATURES

- Altrashell™ coating of the ovens
- Removable door liners for ease of cleaning
- Room vented (external vent kit available)
- Regular servicing not required

ADDITIONAL OPTIONS

- Enamelled hotplate lids
- Integrated Module (see page 34)
- Induction hob as alternative to warming plate (150 models only)
- AGA Bespoke colour service (see page 38)



24/7 Radiant Heat

AGA R7 SERIES

TRADITIONAL OVENS WITH ENHANCED CONTROL

The AGA R7 100 has three ovens, which operate as one creating three distinct cooking zones. AGA R7 cookers have a clear, easy-to-use control panel and offer four different temperature settings for flexibility, energy saving and reducing heat output into your kitchen. The settings including an economy low mode and a high temperature option to provide a boost when you need it, such as for festive cooking.

R7 150 has the additional hot cupboard with a slow cooking oven and warming oven operated together by a switch on the front fascia.

The hotplates can be turned on and off independently of the ovens, and each other, and heat up in only 10 to 12 minutes.

The cast-iron ovens also feature a special Altrashell™ coating. This makes them easier to clean and in addition the inner door liners on the roasting, baking and simmering ovens can be removed for cleaning.



R7 100-3



R7 150-5/5i



Control panel with 4 heat settings

COLOURS



FUEL OPTIONS

- Electric

OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven
- Slow cooking and warming ovens (150cm only)

HOB CONFIGURATION

- Boiling and simmering plates
- Warming plate (150cm only)

FEATURES

- Altrashell™ coating of the ovens
- Removable door liners for ease of cleaning
- Room vented (external vent kit available)
- Regular servicing not required

ADDITIONAL OPTIONS

- Enamelled hotplate lids
- Integrated Module (see page 34)
- Induction hob as alternative to warming plate (150 models only)
- AGA Bespoke colour service (see page 38)



24/7 Radiant Heat

AGA DUAL CONTROL

TRADITIONAL AGA OVENS AND INDEPENDENTLY CONTROLLABLE HOTPLATES

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.



3-oven AGA Dual Control



5-oven AGA Dual Control

COLOURS



White



Black



Pewter



Pearl
Ashes



Cream



Duck Egg
Blue



Dark
Blue



Pistachio



Heather



Aubergine



Dove



Blush



Slate



Linen



Dartmouth
Blue



Salcombe
Blue

FUEL OPTIONS

- 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 34)
- LPG gas ovens available
- Induction hob as alternative to warming plate (5-oven only)
- AGA Bespoke colour service (see page 38)



24/7 Radiant Heat

R5 SERIES - TRADITIONAL AGA COOKER

ALWAYS READY TO COOK 24/7

The ovens and hotplates on traditional AGA models are always ready for use, with ovens and hotplates on all the time, offering 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

COLOURS



White



Black



Pewter



Pearl
Ashes



Cream



Duck Egg
Blue



Dark
Blue



Pistachio



Heather



Aubergine

FUEL OPTIONS

- Gas (2, 3 & 4-ovens)
- Oil – Kerosene (2 & 4-ovens)
- Electric – 13-amp (2, 3 & 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 33)
- Choice of gas hob or electric ceramic hob to replace the warming plate (4-oven only) (see page 16)



AGA Modules

EXTEND YOUR COOKERS 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.

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



*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: A





AGA enamel colours

THERE ARE UP TO 16 BEAUTIFUL COLOURS TO CHOOSE FROM...



Cream



Linen



White



Black



Pewter



Slate



Pearl Ashes



Dove



Duck Egg Blue



Dark Blue



Dartmouth Blue



Salcombe Blue



Blush



Aubergine



Heather



Pistachio

BADGE OPTIONS

The AGA badge has been a symbol of excellence for over 90 years. The black Script badge is standard on 24/7 radiant heat cookers and the Contemporary badge is standard on the everyday radiant heat cookers.



Contemporary



Classic Script

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. Colours are available to view in our AGA specialist showrooms. Details of technical specifications can be found on agaliving.com.

AGA Bespoke colour service

The new AGA Bespoke colour matching service means you can now have an AGA cooker in virtually any colour you like. You can match it to kitchen accessories, paint colours, cabinetry or just about anything else.

There are already 16 gorgeous colours to choose from, but AGA Bespoke offers the chance to create a shade that you'll love and which will be unique to you.

Every AGA cooker is made in the UK and they are never spray-painted. Instead, they are coated in gleaming, vitreous enamel, which gives them their distinctive look and ensures their longevity.

The process means that every new colour needs to be tested so, sadly, not every shade will be available. But there will be such an array of colours available that there's sure to be one that will make your cherished AGA cooker even more special to you.



Matches my favourite colour



Matches my kitchen blinds



Matches my kitchen colour scheme



Matches my kitchen tiles



Matches my favourite mug



Matches my favourite outfit

Call your local AGA specialist on 0800 111 6477 to learn more about our AGA Bespoke colour service, or see online at www.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 0800 111 6477 to learn more about our demonstrations and events, or see online at www.agaliving.com.

AGA TEST DRIVE

- For people looking to purchase an AGA cooker.
- An independent AGA demonstrator will show you how easy an AGA is to use and its sheer versatility.
- We will talk through the AGA models and answer any questions you have to help you select the right AGA for your home.
- Approximately 45 mins long.



AN AGA CAN DO IT ALL

- For people who have recently purchased or own an AGA.
- A group demonstration led by an independent AGA demonstrator.
- Takes you from breakfast through dinner and many points in between, helping you to become more confident cooking on your AGA.
- Approximately two hours long.



AN AGA CAN DO MORE

- For people looking to enhance their AGA cooking skills and get the most out of their AGA.
- An independent AGA demonstrator will help you to increase your cookery knowledge.
- Themes can include bread baking and Christmas entertaining.
- Approximately two hours long.



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 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 your AGA cooker.

agacookshop.co.uk



You can contact your local AGA specialist or book a demonstration by calling 0800 111 6477 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

Vital statistics

AGA 60



Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg)
AGA 60	910	601	620	223
AGA 60 with Gas Hob	910	601	640	215

FREESTANDING MODULE



ENERGY EFFICIENCY RATING
Fan oven (lower): A

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

AGA 7 SERIES (R7 AND ER7)



AGA 7 Series 100 AGA 7 Series 150



AGA 7 Series 100 with Integrated Module

AGA 7 Series 150 with Integrated Module

Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg) (eR7/R7)
AGA 7 Series 100	915	987	698	370/444
AGA 7 Series 150	915	1478	698	480/554
AGA 7 Series 100 with Integrated Module	915	1589	698	482/556
AGA 7 Series 150 with Integrated Module	915	2084	698	592/666

AGA DUAL CONTROL



3-oven AGA Dual Control 5-oven AGA Dual Control



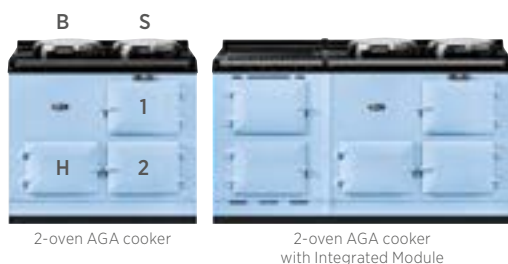
3-oven AGA Dual Control with Integrated Module

5-oven AGA Dual Control with Integrated Module

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

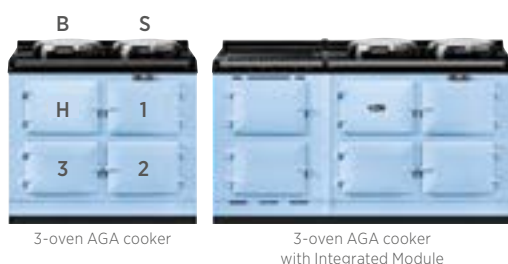
AGA R5 Series (Traditional AGA models)

2-OVEN AGA



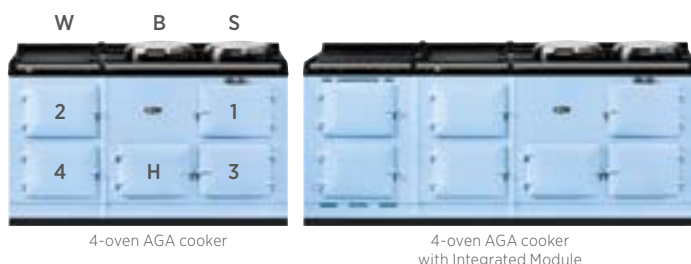
Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg)
2-oven AGA cooker	851	987	698	406
2-oven AGA cooker with Integrated Module	851	1598	698	518

3-OVEN AGA



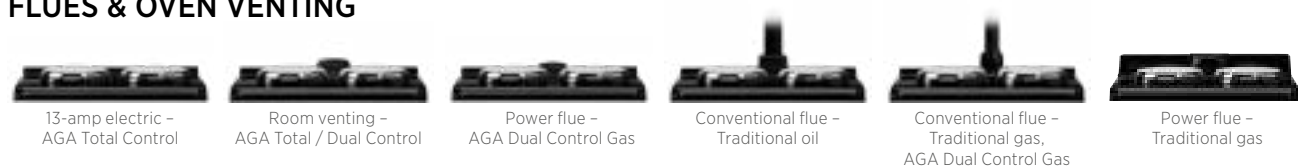
Model	Height (mm)	Width (mm)	Depth* (mm)	Approx Weight (kg)
3-oven AGA cooker	851	987	698	477
3-oven AGA cooker with Integrated Module	851	1598	698	606

4-OVEN AGA



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

FLUES & OVEN VENTING



THE DIFFERENT AGA MODELS			OVEN DIMENSIONS					
H.	Heat source	1.	Roasting oven	Height (mm)	Width (mm)	Depth (mm)	AGA 60 Depth (mm)	
C.	Control panel (AGA 7 Series & Dual Control models)	2.	Simmering oven	Roasting / baking & simmering oven	254	349	495	455
W.	Warming plate / hob options	3.	Baking oven	Simmering oven (4-oven models)	254	349	530	N/A
B.	Boiling plate	4.	Warming oven	Slow cooking oven (5-oven models)	254	349	530	N/A
S.	Simmering plate	5.	Slow cooking oven	Warming oven	254	349	530	N/A
GH.	Gas hob (AGA 60 & Module)	C1.	Roasting / baking oven (AGA 60)	Module slow cook oven (top)	220	349	480	N/A
BP/SP.	Boiling / simmering plate (AGA 60)	C2.	Simmering oven (AGA 60)	Module fan oven (lower)	250	349	430	N/A
CH.	Ceramic hob (Module)	M1.	Slow cook oven (Module)					
		M2.	Fan oven (Module)					

*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.



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 7 Series and AGA 60. These models can be sited anywhere within your kitchen.

VENTING OPTIONS

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

If you choose a hood with 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
- Extraction
- Three variable speed settings (extraction rate 244 - 511 m³/h) and an intensive setting (extraction rate of 775 m³/h)
- 10 minute delayed 'fan off' to clear residual fumes
- Dishwasher-safe aluminium foil grease filters with built-in filter saturation warning after 200 hours of use
- Two 2.6-watt integrated LED spotlights
- Available in Black with a Contemporary or Classic AGA badge
- Energy efficiency rating: A



AGA BUILT-IN COOKER HOOD

- 720mm width
- Extraction or re-circulatory
- Three variable speed settings (extraction rate 360 - 650 m³/h) and an intensive setting (extraction rate 785 m³/h)
- Operated by remote control or integrated push button panel
- Flashing LED indicates when filters should be washed/changed
- Two 35-watt integrated halogen spotlights
- Stainless Steel finish
- Energy efficiency rating: D



60cm COOKER HOOD

- 600mm width
- Extraction or re-circulatory
- Three variable speed settings (extraction rate 240 - 435 m³/hr)
- Slider controls underneath canopy hood
- Two dishwasher-safe metal grease filters
- Two 28-watt integrated halogen lights
- Available in Black
- Energy efficiency rating: E



Complementary products

AGA COOKER HOODS

IDEAL FOR USE WITH ROOM VENTING MODELS

The latest AGA extraction hoods are designed to complement your AGA. They are available in two designs, Slab canopy and Pitch canopy, as well as three sizes (90cm, 100cm and 110cm) and 16 fabulous AGA colours, offering you the perfect design solution for your kitchen.



AGA SLAB CANOPY HOOD

- Widths : 890mm, 990mm or 1090mm
- Telescopic height: 680mm to 965mm
- Extraction or recirculatory
- Four speed settings - internal motor 800m³/hr
- Includes a remote control to control the speed of extraction and lights on/off
- Timer function
- Includes filters
- Available in 16 colours with AGA Contemporary badge
- Energy Efficiency rating A



AGA PITCH CANOPY HOOD

- Width :890mm, 990mm or 1090mm
- Telescopic height: 680mm to 825mm
- Extraction or recirculatory
- Four speed settings - internal motor 800m³/hr
- Includes a remote control to control the speed of extraction and lights on/off
- Timer function
- Includes filters
- Available in 16 colours with AGA Contemporary badge
- Energy Efficiency rating A

COLOURS

The slab and pitch hoods are available in 16 AGA colours.



NEW RANGE
INNOVATIVE FEATURES



Complementary products

AGA REFRIGERATION

The Refrigeration Collection from AGA is everything you would expect - seriously cool and seriously capable. Each model is innovative in the use of technology and beautifully designed.

So, if you love fine food and expect the highest standards of food storage, you'll find AGA Refrigeration collection, beautifully tailored to the very highest standards, supremely reliable and capable of keeping fresh and frozen food at its best for longer.



IONIZER

Our innovative Ionizer™ technology works by spreading negative ions throughout the refrigeration interior, which in turn neutralises any unpleasant odours and dust particles that could otherwise linger inside the cavity. By invisibly and silently removing them, the air quality inside the cooling appliance is instantly improved while any underlying odours are quickly eliminated.

EVEN CIRC



Keeping food fresh for longer lies at the heart of each and every AGA refrigeration appliance and that's why we incorporate Even circ™ into our new collection of freestanding and integrated models. This state-of-the-art technology minimises any heat transfer from the walls inside the cooler unit to ensure that the food stored inside it stays at its optimum freshness for longer.

RANGEFRESH



Our unique Rangefresh™ preserving technology helps to remove ethylene gas from inside the refrigeration cavity. This gas is a harmless bio product that is released naturally from fresh foods and by eliminating it, we also remove any unwanted odours that would otherwise naturally occur. This also has the added benefit of keeping food fresh for longer.

VSEAL™

Our innovative Vseal™ feature, located on the exterior of the left door, draws air from a specialised reusable vacuum bag before then using heat to seal the bag shut. Vacuum sealing the bag dramatically limits air reaching foods, enabling them to stay fresher for longer. Additionally, the vacuum-sealed food can be used for sous vide cooking.



Complementary products

AGA FRENCH STYLE 2DOOR/2 DRAWER REFRIGERATION

With an A+ rating for energy efficiency, this new fridge-freezer from AGA also has a host of new technologies and functions to ensure food is kept at its best for longer. With an impressive 557 litre net capacity this French-style fridge freezer can cope with the demands of any family.



AGA DXD

- Impressive 557 litre net capacity
- A+ rated for energy efficiency
- Totally frost-free
- External digital control display
- Electronic 'door open' alarm
- Stylish LED lighting
- Flexible shelving
- Double freezer drawers including hidden basket
- Holiday and Eco Modes
- Super Freeze and Super Cool Modes
- Child Lock
- European sizing creates streamlined fit with cabinetry

COLOURS



Stainless Steel



Ivory



Black



Dark Inox



even circ

RANGEfresh preserver



AGA DXD SPECIFICATIONS

PRODUCT	FRENCH STYLE 2 DOOR / 2 DRAWER
ENERGY RATING	A+
WIDTH (mm)	910
DEPTH EXCLUDING HANDLES (mm)	763
HEIGHT (mm)	1850
TOTAL GROSS VOLUME (LTRS)	653
TOTAL NET VOLUME (LTRS)	557
CHILLER NET VOLUME (LTRS)	38
FRIDGE NET VOLUME (LTRS)	390
FREEZER NET VOLUME (LTRS)	167
ENERGY KWH PER ANNUM	473
NOISE DB(A)	45
FROST CONTROL	NO FROST
NUMBER OF DRAWERS FRIDGE	3
NUMBER OF DRAWERS FREEZER	2

Complementary products

AGA 4-DOOR DELUXE AMERICAN STYLE REFRIGERATION

The AGA 4 Door Deluxe takes food storage to an entirely new level - the innovative new vacuum sealing feature ensures food will last much longer and is perfectly prepared for sous-vide cooking. Added flexibility is provided by the two freezer zones which can be independently set to either, fridge or, freezer mode, which is brilliant when you are entertaining.



AGA 4 DOOR DELUXE

- Impressive 556 litre net capacity
- Vacuum seal feature Vseal™
- A+ rated for energy efficiency
- COOLPAC™ portable chilled storage for drinks
- Totally frost-free
- External digital control display
- Independently controlled freezer zones
- Electronic 'door open' alarm
- LED lighting
- Four drawer and two shelf freezer compartments
- Deep fridge door shelves
- Holiday and Eco Modes
- Super Freeze and Super Cool Modes
- Odour Seal Box™ for cheeses or salami
- Child Lock

COLOURS



Stainless Steel



Ivory



Black



Dark Inox









AGA 4 DOOR DELUXE SPECIFICATIONS

PRODUCT	AMERICAN STYLE 4 DOOR DELUXE
ENERGY RATING	A+
WIDTH (mm)	910
DEPTH EXCLUDING HANDLES (mm)	746
HEIGHT (mm)	1850
TOTAL GROSS VOLUME (LTRS)	630
TOTAL NET VOLUME (LTRS)	556
CHILLER NET VOLUME (LTRS)	38
FRIDGE NET VOLUME (LTRS)	386
FREEZER NET VOLUME (LTRS)	170
ENERGY KWH PER ANNUM	474
NOISE DB(A)	45
FROST CONTROL	NO FROST
NUMBER OF DRAWERS FRIDGE	3
NUMBER OF DRAWERS FREEZER	4







CONTROLLABLE 80 TO 98°C STEAMING NOT WATER,
NO SPITTING OR SPURTING AND IDEAL FOR SPECIALITY TEA.

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.



Traditional -
Chrome finish



Traditional -
Brushed Nickel finish



Modern -
Chrome finish



Modern -
Brushed Nickel finish

FINISHES



Chrome



Brushed
Nickel

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 eR3
SERIES**
WITH INDUCTION HOB &
FAN OVEN OPTIONS



NEW AGA eR3 SERIES
Flexibility for your way of life



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 **0800 111 6477** 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.

agaliving.com



AGA STOVES

Cosy warmth, exceptional design.

agaliving.com



Made in
Great Britain

For your local AGA specialist call us on **0800 111 6477**
and we'll help you realise your AGA dream.

agaliving.com



Your local AGA
specialist's details here

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International: **+44 (0)115 946 6138**

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