

AGA

OFFICIAL GUIDE



Welcome home

Your guide to what makes
the AGA so very special



INCLUDES *useful buyers' section* Details of every model, every colour, every fuel



Perfect partners
in your kitchen



For more information on AGA
visit www.aga-web.co.uk
or call 0845 7125 207



For more information on Fired Earth
visit www.firedearth.com
or call 0845 293 8796

INSIDE THE OFFICIAL GUIDE

WELCOME

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. We aim to give you a snapshot of how wonderful living with an AGA can be and to show why it truly is at the heart of family life.

We show you why the AGA is so well loved and how passionate owners are about their AGA cookers. There's an in-depth buyers' guide detailing how, if you decide to create your dream kitchen with an AGA cooker, we can provide a tailored customer service.

We also show you how flexible a new programmable AGA is and how it can meet all your needs, even during the busiest times.

I love my AGA – as do my family – and we wouldn't be without it. I hope we illustrate here the unique appeal of having an AGA and how this undisputed design classic will add heart and soul to your home...

Eileen Slattery

Marketing Director, AGA



THE OFFICIAL GUIDE

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AGA has almost 70 showrooms across the UK. For locations visit www.aga-web.co.uk or call 0845 7125 207

Part of the
AGA RANGEMASTER
Group

Cover AGA: 2-oven model with Integrated Module
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AGA – adding *heart & 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 almost 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 1,000 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, is designed to run on a variety of fuels and can be programmed to suit perfectly the rhythms of your daily life.



Picture courtesy of Parlour Farm Bespoke Kitchens

3-oven AGA with Integrated Module

20 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 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. At AGA demonstrations, too, attendees regularly joke they'd rather do without their partner than contemplate life without their beloved cooker. The combination of gentle warmth and solidity make the AGA not just part of the kitchen, but a member of the family too...



2 There's an AGA colour to suit every kitchen

There are 12 great 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 colour, Pearl Ashes, there's something right for your space, whether you have a traditional or contemporary kitchen. For more information on AGA colours, see the Buyers' Guide on page 30.

3 An AGA 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.

4 It's a design classic

Voted in a BBC survey one of the top three design icons of the 20th century and widely written about for almost 90 years, the AGA offers the perfect marriage of design genius and peerless performance.



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, these huge ovens cook in such a way that flavours don't merge, meaning you can cook a garlicky dish in the same oven as a delicate lemon tart and each will come out perfectly.

Gentle-heat cooking means finer food



The AGA treats food differently. It doesn't blast food with drying direct heat. Instead, 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 14.



8 It's made by skilled craftsmen in Britain

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

7 A model to suit every lifestyle

Whether you choose a 2-oven, 3-oven or 4-oven AGA you're guaranteed to love it. Whatever the size of your kitchen, there's definitely an AGA for you. You can even choose one that comes with a Freestanding or Integrated Module – essentially a conventional oven with integral grill and hob, all wrapped up in a cast-iron package. It can be attached to the AGA or left freestanding in another part of the kitchen. For more details, see page 29.

70% of every AGA is made from recycled materials

Unlike other types of cooker, every AGA is almost completely recyclable. Since the very first model was made almost 90 years ago, 70% of each AGA has been made from used material. Car gearboxes, guttering, old machinery, 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 AGA offers a choice of fuel options perfect for your way of living

An AGA can run on a number of fuels – oil, natural and propane gas, or electricity, either on a 13-amp supply (just like a kettle) or from a 30-amp supply, which takes advantage of cheaper, overnight electricity. And if you have an electric AGA, you can even use it in conjunction with micro-generation projects.



11 Programmability means you're always in control

Most new AGA cookers are fully programmable, meaning they work hard when you want them to and slumber when you don't. In fact, they're perfect for today's busy lifestyle when often there's no one home during the day. The flexibility to decide when you need your AGA to be ready to perform in turn means lower fuel bills. Because you can programme your AGA to be ready when you need it to be, there's no waiting around for it to pre-heat. Whether you set it ready to use, or programme it to come on at specific times, it's always waiting for you – not the other way round.



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The AGA is truly the heart of the home

Go into any AGA owner's home and you'll find them in the kitchen. Maybe it's the indefinable mellow warmth or maybe it's because there's no place nicer than an AGA kitchen for you and your family.



20 reasons

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Green issues are at the 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 50 years or more of sterling service) you'll never, for example, find an AGA cooker on a landfill site. Typically, consumers buy three or four conventional cookers during their lifetime. Every AGA is 90% recyclable and, since the very first model was made almost 90 years ago, in turn 70% of each AGA has been made from previously used materials. Choice of fuel is becoming increasingly important – especially in a climate of unpredictable oil prices. That's why models in the AGA collection are available with several fuel options. These include propane, kerosene heating oil, natural gas and electricity, which has in recent years led the way as a cleaner, lower-cost energy source. The introduction of the pioneering 13-amp electric AGA and off-peak 30-amp electric AGA mean ease of installation and lower maintenance costs. Another significant area of opportunity is the micro-generation of electricity. Running in parallel with AGA's key product design and development work is a programme to work with alternative energy specialists, notably involving wind power, solar power and heat pumps.

14 **So many appliances in one**

Think of the myriad smaller appliances taking up valuable space in your kitchen. Now think of how well the AGA can do the jobs those appliances do. There's no need for a toaster; you don't need an electric kettle; you don't need a tumble drier, as the AGA dries your clothes; and you probably won't need radiators in the kitchen or surrounding rooms. So, you'll not only save energy, but you'll also not be consigning lots of imported gadgets to a landfill site.



15

The AGA makes the best toast you'll ever taste!

Poetry has been written about it, radio shows have been dedicated to it and serious journalists have debated its merits. It's widely agreed that toast made on the AGA is the very best you'll ever taste.



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Such beautiful cookware

AGA Cookshop sells high-performance cookware designed to help you get the most from your AGA. From stackable pans, with machine ground bases, through to griddle pans, perfect for the hotplates, there are a host of accessories to make life easier.

17 **A kitchen with an AGA is so cosy**

Pets adore the AGA. It's not unusual to find one snuggled up, basking in its glorious ambient warmth. It's not just pets though – before they can pop food into the oven, AGA owners often have to nudge their friends out of the way. And that's before we mention the children, who are often draped over the AGA listening to their iPods or reading a book.

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You'll really enjoy cooking again

Because you don't need to set the ovens to temperature, AGA cooking is a much more relaxed process. You'll find there's a perfect spot for each kind of cooking. For example, the top of the roasting oven is the place to grill to perfection, whereas vegetables steam beautifully in the simmering oven. Cooking with an AGA means you really cook, ending slavish adherence to by-the-minute cooking times and precise temperature settings.

19 **AGA has a range of cast-iron stoves**

The timeless appeal of a cast-iron stove is hard to beat and the new collection of AGA stoves are as beautiful as they are practical. Every model uses clean-burn technology to maximise the efficient use of energy and minimise the effect on the environment.



Become part of the AGA community



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When you own an AGA, you become part of a wider community. There are AGA Shops across the country which hold regular events, websites – such as www.thisismyaga.com – and a number of AGA cookery schools.



My *love affair* with the AGA

Internationally renowned pottery designer Emma Bridgewater on the passion that prompted her to create the new polka-dot AGA

The first kitchen I can remember was painted the colour of blackcurrant fool (the instruction my mum gave the surprised painters) and we had a large white AGA, which was fed with nuts of coke from a coal scuttle that needed riddling night and morning, followed by the familiar small-scale drama of the emptying out of a tray of red hot ash to cries of 'stand back!'

Our clothes hung up to dry on a rack above, the bantams wandered in and out under the disdainful gaze of Alfie the Siamese cat and Mum rolled out pastry for treacle tarts, quiches and other '60s staples on the white Formica.

Since then there have been several other crucial kitchens in my life and almost all of them have had an AGA to lean on.

So, when I set out to make kitchen china before the first designs came the clear mental picture of the scrubbed kitchen table, the wide shelves of the dresser, and of course the AGA, which set the scene.

With this in mind, it feels completely right to be working with the friendly AGA people. A visit to their foundry was hugely exciting for me. This part of Shropshire, known as

Coalbrookdale, really is the cradle of our Industrial Revolution.

To discover that from start to finish every AGA is made here by skilful craftspeople, just as cooking ranges have been made for British kitchens ever since we stopped cooking over an open fire; well I could not have been more thrilled.



Left: the new 3-oven, 13-amp electric polka-dot AGA by Emma Bridgewater. Above: wall tiles from the collection designed by Emma for Fired Earth

For more information visit www.firedearth.com or www.emmabridgewater.com





kitchen planning

Creating the right environment
for you and your family...

my perfect kitchen

A kitchen is so much more than simply a place to prepare food. Nowadays it's the heart of the home, which is why it's so important to get it exactly right for you. From the style of the units you choose through to where you put the fridge, each element of the room needs to be carefully considered.

AGA's sister company, Fired Earth, has a range of kitchens that are perfect for today's family life. Paying close attention to the smallest of details and choosing the best possible materials, these kitchens are designed to last and are practical, comfortable and a joy to live with. And in selected showrooms you'll find fitted kitchens designed for Fired Earth by Charles Smallbone, as well as fantastic sinks, taps and accessories.

Fired Earth also has more than 900 wall and floor tiles to choose from as well as two fantastic paint ranges – Colour by Kevin McCloud and the National Trust paint collection. Fired Earth also offers kitchen planning and tile installation services.

When it comes to refrigeration, AGA knows a thing or two. Whether you're looking for the perfect wine storage solution, state-of-the-art technology or peerless storage capacity and refrigeration that considers style as highly as function, there's something in the range just right for you.

Whatever style of kitchen you're planning and however large or small the space, the AGA Rangemaster Group can help every step of the way.

For more information, visit www.firedearth.com or www.aga-web.co.uk



Simply beautiful: the Bastide kitchen (left) and (above) the new Moderne kitchen, both designed for Fired Earth by Charles Smallbone. Model featured: 3-oven AGA. Right: Bastide chair from Fired Earth

in their own words



MAKE IT YOUR OWN SPACE

Designer Charles Smallbone on the ingredients for the ideal kitchen

A kitchen is about space, function and aesthetic and you have to get all three right. It's really about building a relationship between the person designing the kitchen and the person who is going to live in the kitchen and use it.

They want to fall in love with it. They have to live with it for a long time. It's the focal point of their house. It's a complex thing and I understand the complexity. I cook, I've raised a family and I've spent a lot of time in the kitchen.

Everyone wants something different. Some want to entertain, some to have family suppers and others want to become Raymond Blanc or Gordon Ramsay. So, the key issue is that it is very much your space. What do you plan to do with it?

Then there's the possibility to personalise the space, by asking some fundamental questions... How do I work when I'm in the kitchen? Do I like to have lots of things at eye level? Do I not like to bend down when picking up that favourite, but heavy, casserole?

The objective is to create a very personalised end result. I want things to look great. I want them to work, and I want people to love them."

Charles Smallbone is an internationally renowned kitchen designer and founder of Smallbone of Devizes. His work with Fired Earth and Grange has already seen the launch of the Moderne and Bastide fitted kitchens





Why food from an AGA really does *taste better*

Ask any owner of an AGA cooker and they'll tell you that their food really does taste better. Cooking on an AGA feels intuitive and there's nothing this amazing cooker cannot do to perfection. From legendary AGA toast, through to Christmas lunch with all the trimmings, you get brilliant results every time.

The cast-iron ovens of an AGA cooker are gentle on food and lock in moisture, flavour, texture and, importantly, goodness, meaning the food you serve tastes delicious.

The AGA cooker's ovens are designed to offer the perfect temperature for each type of cooking. A 2-oven AGA has a roasting and simmering oven, with the roasting oven sharing the duty of baking. A 3-oven AGA also has a baking oven and a 4-oven AGA has an additional warming oven, which keeps food hot without drying it out.

The heavy castings of the AGA ovens retain the required amount of heat at a constant, thermostatically controlled temperature, while the high level of insulation within the outer casting and beneath each hotplate's insulated cover ensure fuel is used wisely and economically.

Heat within the ovens comes from all surfaces simultaneously, ensuring a kinder cooking process without the fierce, drying direct heat that is present in the elements or flames of other types of cooker.

Put simply, the AGA treats food as it should be treated – meaning you get the very best out of your ingredients.

It's not just statement food that the AGA cooker is renowned for. It's just as kind to a 10-minute supper thrown together on a busy weekday evening. You'll never taste a better pizza, for example, and the AGA cooks pasta, rice and stir-fries to perfection incredibly quickly.

The AGA cooker is also great for toasted sandwiches, ciabattas, wraps, oven chips and pancakes – in fact all the things teenagers refuse to live without. And when it comes to a proper cooked breakfast there really is nothing better.

and there are recipe ideas aplenty...



When it comes to AGA cooking, there are plenty of books covering all aspects of cookery. From the basics through to seasonal ideas, single subjects – such as baking and cooking for Christmas – you're sure to find inspiration among the many pages. www.agacookshop.co.uk

TRY THIS RECIPE



Food writer Lucy Young says the AGA is perfect for this...

Spaghetti Veneto



INGREDIENTS

- 50g (2oz) pine nuts
- 250g (9oz) baby spinach, washed and coarsely chopped
- 150g (5oz) dolcelatte cheese
- 1-2 cloves garlic, crushed
- 150ml (5 fl oz) single cream
- 225g (8oz) sun-blushed tomatoes, coarsely chopped
- 350g (12oz) spaghetti
- Salt and pepper
- Freshly grated nutmeg

METHOD

Dry-fry the pine nuts in a non-stick frying pan on the boiling plate until golden all over, then set aside.

Wilt the spinach in a large non-stick frying pan on the boiling plate. Mash the cheese and garlic together in a bowl and gradually mix in the cream to make a paste, until just blended. Add the cheese paste and sun-blushed tomatoes to the spinach and stir until hot.

On the boiling plate, boil the spaghetti in a large pan of salted water until just tender, about 10 minutes. Drain well.

Add the spaghetti to the frying pan, and stir briefly over a high heat. Season with black pepper and nutmeg, and turn into a warmed serving dish. Sprinkle the warm pine nuts over the top and serve at once.

Recipe from Lucy's book, *Secrets from a Country Kitchen* (Ebury Press)

There are many ways to cook... *toast boil grill bake steam fry simmer stew roast sauté* ...and the AGA is master of them all



AGP Palladium clock

Available in black or cream, this classic design will look great in any AGA kitchen.

Time to think about
fabulous cookware

AGA Cookshop has everything you need...

You have invested in the world's best cooker. Now it's time to partner it with the finest cookware available. That's why AGA has created a one-stop shop for just about everything you need to make time in the kitchen even more enjoyable.

It's called the AGA Cookshop Collection and everything in store – from stackable pans to quick-boiling kettles – is made to the very highest standards. Just as you would expect from one of the UK's best-loved and most trusted brands.

There are hundreds of beautiful and practical items in the AGA Cookshop range, including bakeware, textiles, kettles, oven-to-tableware, lightweight non-stick high-performance pans, casserole dishes and much more. Here are just some of the stunning items available in store and online...



AGP cast-iron casserole

AGP cast-iron cookware is specifically designed for use with an AGA cooker. The design provides optimum cooking performance, even heat distribution and excellent heat retention. Featuring a flat base to ensure maximum contact with the hotplate, the cast-iron casserole is available in rich, highly durable enamelled finishes.



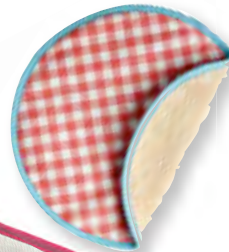
AGP hard-anodised kettle

In the classic shape and with a solid flat base, the AGP hard-anodised kettle ensures maximum hotplate performance and speedy boiling times. This UK-manufactured kettle comes with a 10-year guarantee.



AGP stainless steel casserole set

This invaluable set – comprising 1.5, 2 and 3-litre casseroles – features internal capacity markings in pints and litres. The lid handles are recessed flush within the flat lids, making stacking simple and optimising the use of oven space. A must-have for any AGA owner.



Joules-at-AGA

This range is exclusively designed in collaboration with Joules, with every item made from 100% natural cotton. Every item is created with the AGA owner firmly in mind and they comprise an extra-long gauntlet, double oven glove, chef's pad, pot grab, tea towel, adult's apron and a child's apron with matching headscarf. All items are as practical as they are beautiful, as exemplified by the gauntlet which features a stream/grease barrier.



Spectrum apron

Spectrum is the exuberant textile collection from AGA Cookshop. The vibrant colours, in a multitude of stripes, are inspired by the AGA's gleaming enamels.



AGP ceramic roasting dish

Manufactured by Portmeirion Potteries in England to the highest of standards, the ceramic roasting dish is scratch resistant and made to Portmeirion's Fire and Ice standard for oven to tableware. It's ideal for entertaining, as food can be prepared in advance and then refrigerated or frozen, before going back into the oven – all in the same dish.



favourite
COOKWARE

AGP owner Sarah Foyster tells us about the kitchen essential she couldn't do without...

AGP BERNDES GRILL PAN

I love my AGA. I've had one for years and it's true – food really does taste better. If I had to pick my favourite piece of cookware, I'd go for the AGP Berndes Grill Pan. Charring is an art, but this pan makes it seriously easy.



It can be used on the hotplates, of course, but – because the handle comes off – it can also be used on the floor of the roasting oven. And, unlike some grill pans, it doesn't weigh a ton. It's non-stick too, which is brilliant, and scratch-resistant and easy to clean, which I love.

You can make the perfect burger in a grill pan and it's great for steaks, chicken breasts, lamb, seafood, vegetables and fish and – because it has a thick base – it means there's even heat distribution, which makes for quicker cooking times. Perfect as I'm always in a hurry...



AGP kMix stand mixer

Available in black or cream, with a powerful 500W motor, the AGP kMix stand mixer features a planetary mixing action, ensuring no part of the mixture is left untouched. Includes a generous 4.6-litre bowl, a k-beater and whisk and dough hook bowl tools.



On the record

The AGA counts many famous names in its legion of fans...

All those clichés are true – it really is the heart of the home

Sophie Conran

We had an AGA when I was growing up. My mother won't cook on anything else. She simply refuses. The AGA is an iconic part of British life. **Tom Parker-Bowles**

I was brought up around the AGA. It has always symbolised for me such wonderful things: good food, warmth and protection. **Jodie Kidd**

I think the AGA makes people better cooks; they're generally technically better cooks because they understand cooking. **Jamie Oliver**

I couldn't be without an AGA. They are brilliant. They tempt you to cook and they keep the house beautifully warmed and aired. **Mary Berry**

I love it. We all love it. It's lovely to have something that's warm all the time and we never turn ours off. It's like a member of the family that never loses its temper and is very equable. **Jilly Cooper**

The AGA has such a grand reputation that it was slightly overwhelming at first. But within half an hour I felt quite at home flipping oatmeal blini on the hotplate while skewers of devilled chicken roasted in the oven. And that's the magic of cooking on an AGA: all the different cooking techniques you can use at the same time while still staying in control. Before I thought of the AGA as a sedate cooking station; now I view it more as the dependable oven for a busy life. **Dan Lepard**

An AGA is the heart of the home – it makes life so much easier and warmer. **Jasmine Guinness**

The AGA is a two, three or four-oven cast-iron cooker, but oh so much more than that. Draped with socks and Irish linen, tea towels and always containing something crumbly in the roasting oven, the AGA – like a lovable old Labrador – is the warm heart of the country kitchen. **Rachel Johnson** (in her book *Shire Hell*)

Sophie Conran picture by Mary McCarthy, Camera Press London



the new programmable AGA

You're in *charge*

The AGA's new technology offers 24/7 flexibility

The vast majority of AGA cookers sold today are programmable, so they're ready when you need them to be but can ease simply into low or slumber mode when you don't.

This development means you can still have a warm kitchen and delicious food when you want it, but you use only the necessary energy to achieve this. It's perfectly simple, not dissimilar in fact to the way most central heating is programmed. And it also means you don't have to calculate heat-up times as the AGA does this for you automatically.

A programmable AGA cooker offers ultimate flexibility, with day, month and year selections, two pre-set active periods per day, a holiday mode and an override feature, perfect for when plans change.

Few homes today run on a strict weekly schedule and the AGA cooker has no problem with different schedules on different days; it copes seamlessly with holidays too.

Programmability gives you complete peace of mind as you know that you're not using unnecessary energy, which is good news for the household budget and the environment too.

There are programmable 2-oven, 3-oven and 4-oven models, which can run on gas or electricity – and they're available in all AGA colours, except claret which is not available for electric models.

Programmability through AIMS (the AGA Intelligent Management System) is standard on all 13-amp electric models and is available on selected gas models.

in their own words...



EVERYTHING IS UNDER CONTROL

William Sitwell talks about life in the kitchen with his programmable AGA

I've had a programmable AGA for about two years and it's brilliant. We've set ours to go down at night and then up to temperature during the day. It drops in temperature between 1am and 6am and is then up again in time for breakfast.

We don't notice the change in temperature, but can sleep soundly knowing we're using less energy and that it will be ready to use when we want it to be.

The holiday function is great as we don't need to ring a neighbour or mother to get them to switch the AGA back on. And it's so simple – all you have to do is press the suitcase button, so it's perfect for technophobes. Plus, it's great to know when you're travelling back home that the AGA will be ready and waiting at the right temperature.

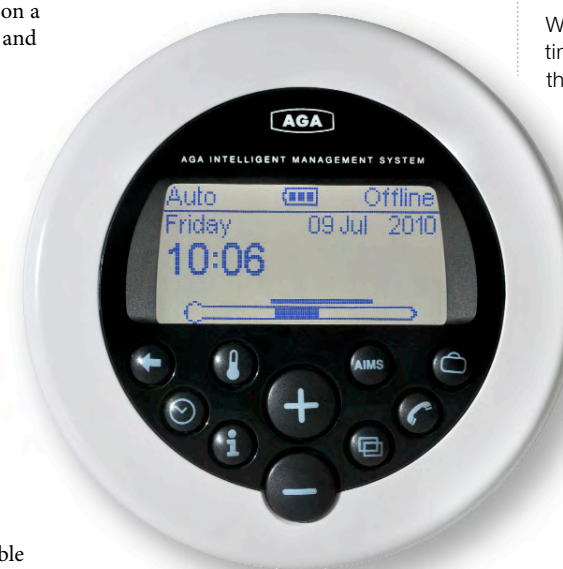
We used to have an AGA that was on all the time and, apart from the new functionality, there's no difference with the new one.

The AGA is more than just a cooker. When we're not using ours to cook, it's always covered in linen, laundry, towels and socks as we choose not to have a tumble drier. In the winter my wife even dries horse blankets over it. And it really does have a magic ironing effect on napkins.

I adore my AGA – it's an integral part of our life. Even if you're not a natural foodie, its gentle warmth entices you to cook. It's a much more natural way of cooking, using different shades of warmth rather than attacking the food with heat in the way a conventional cooker does.

I love the way the AGA cooks risotto and I defy anyone to cook a better risotto the conventional way. Once you've cooked with an AGA, you'll never want to use another kind of cooker. Nothing burns (unless you forget something's in the oven) and you'll never eat a better cake.

William Sitwell is Editor of Waitrose Kitchen magazine



The latest thinking

Most AGA cookers are now fully programmable, meaning you can relax knowing you're in control of your cooker's energy usage

To find your local AGA Shop visit www.aga-web.co.uk



The AGA cooker is special. While having continually undergone significant technological development, the AGA today is in many ways the same cooker as that built in its inventor's kitchen in 1922

History in the making

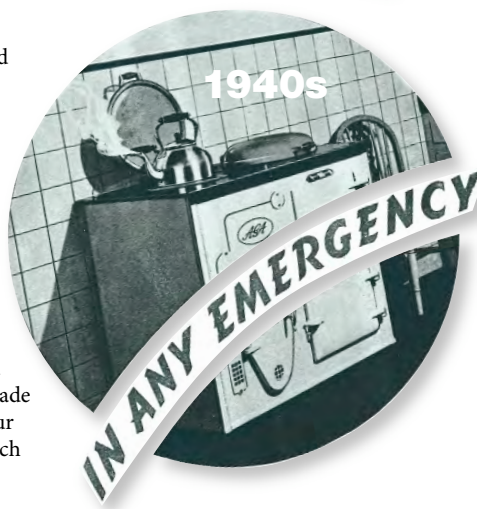
The story of the AGA cooker is one of award-winning innovation and a proud heritage stretching back to 1922

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.

He was proud of his achievement. He said: "I had cause to look into the economy and efficiency of modern types of kitchen ranges. It seemed to me that a stove could be made that was more in tune with the high demands and the development of technique of our time. 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."



Ask any AGA owner!

Can you really do every kind of cooking that there is?
Open one of the Aga ovens. Lift up the lid of one of the Aga hotplates. Do this any time of the day or night; and there, straight away, without a second's delay, is exactly the heat you want. That's what thermostat control does; you don't need a griller or boiler or any other 'help-out' when you've an Aga.

Can you do all the cooking and heat all your water, all for (about) 1/- a day?
However much you use it (even if you cook right through the night), the Aga cannot possibly use more than 31 tons of fuel in a year. And the fuel is coke—easy to come by, all the year round.

Can you boil a 4-pint kettle of cold water in 4 minutes?
The Aga boiling plate is the fastest you can get. Fast heat is what gives jam its colour, keeps green vegetables green and fried food crisp.

Can you cook an egg-thickened sauce without 'catching' it, ever?
As gently as you like. Simmering heat is controlled, always; it cannot 'run away'.

Can you make tough meat tender? Can you keep hot meals hot without spoiling? Can you cook ham, stock, porridge, through the night?
The Aga can—with its simmering oven. This is the best-beloved thing about this best-beloved cooker of all.

Can you bake cakes that are never 'sad', moist meat that is never unevenly done?
The Aga oven is made of solid cast iron, which throws out really penetrating heat—as the old brick baker's oven did; and it's steady heat too.

Can you boil fast (really fast)? Can you simmer gently (really gently)?
The boiling plate and simmering plate are separate, and each is big enough to take three 8-pint saucepans at a time.

Can your cooker keep the kitchen warm in winter without making it too hot in summer?
The Aga is insulated. Just enough heat gets out... the kitchen is always 'just right'. What a comfort that is on a cold and frosty morning! (The fire is a light, of course; the Aga need never go out.)

★ Besides all this, the Aga offers a guarantee for ten years, and costs only £2 a month. The Aga is not rich men only!—no, indeed, who want to SAVE money.

Now then! Find out other wonderful things if leaflets are detailed, item and figures. There's no obligation, of course, 'no obligation'. The best thing would be this minute. If you can't of the page or tie a knot so you don't forget.

This is it!
AGA H
2/22 Or
Orchard St
Proprietors:
 1900



making the AGA



Made in *Britain*

Every AGA is created by skilled craftsmen using techniques passed down through generations...



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

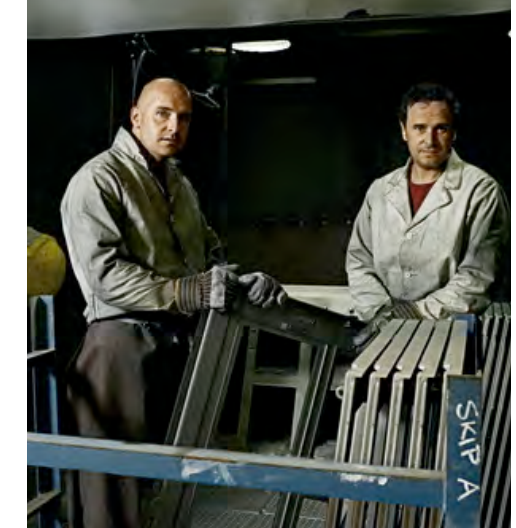
Today's AGA is made in exactly the same way as it always has been. Quite simply, molten iron is poured into moulds. It's this technique that gives the castings their characteristic surface – each one is unique – and sets the AGA apart from the ubiquitous mass-produced uniformity.

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

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.

Each part of an AGA – and there are many – is meticulously inspected and colour checked before engineers carry out the final build in the new owner's home.

It's not unusual for three generations of a family to work side-by-side at the AGA foundry and the passion staff feel for the cooker is second to none. This is British manufacturing as it should be.



The making of an AGA cooker is a history lesson in craftsmanship, dedication and artistry. It's an iconic marque cast in iron in the white heat of a foundry steeped in heritage





Model featured: 4-oven AGA



buyers' guide

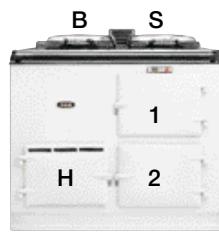
Every model. Every colour. Every fuel.
In short, everything you need to know.

Contact AGA direct on 0845 7125 207

Republic of Ireland: 01 663 6166 International: + 44 1952 642027

To find your local AGA Shop visit www.aga-web.co.uk

First, let's find the *right model*



2-oven AGA

- H. Heat source
- B. Boiling plate
- S. Simmering plate
- 1. Roasting oven
- 2. Simmering oven

AIMS, the AGA Intelligent Management System, is standard on all 13-amp electric models. At just under a metre wide, the 2-oven AGA is more compact than you'd imagine. The 2-oven 30-amp electric AGA benefits from using off-peak electricity as the source of its power. And for even greater flexibility, every 2-oven AGA can be combined with an Integrated or a Freestanding Module. A module further extends the capability of the AGA, with two electric ovens (including one with a fan and one with an integral grill) and the option of a gas or electric ceramic hob.

Oven configuration
Roasting oven
Simmering oven

Fuel options
Oil - kerosene
Gas - natural
Gas - propane
30-amp off-peak electricity
13-amp electricity

Flue options
Conventional flue (oil & gas)
Balanced flue (gas)
Power flue (gas)

Further options
AIMS programmability (selected gas models)
Boiler model (oil or gas models only)
Enamelled hotplate lid domes



3-oven AGA

- H. Heat source
- B. Boiling plate
- S. Simmering plate
- 1. Roasting oven
- 2. Simmering oven
- 3. Baking oven

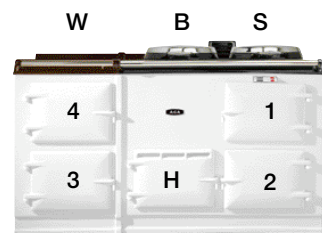
The same size as the 2-oven AGA, the 3-oven AGA has the added versatility of a third oven - bottom left is the baking oven for dishes that require a moderate heat. The top right-hand oven roasts and grills and can accommodate anything as large as a 13kg (28lb) turkey. Bottom right is the simmering oven, where stock, casseroles and porridge can be left to improve, even overnight. Every 3-oven AGA can also be combined with either an Integrated or Freestanding Module. A module further extends the capability of the AGA, with two electric ovens (including one with a fan and one with an integral grill) and the option of a gas or electric ceramic hob.

Oven configuration
Roasting oven
Baking oven
Simmering oven

Fuel options
Gas - natural
Gas - propane
13-amp electricity

Flue options
Conventional flue (gas)
Power flue (gas)

Further options
AIMS programmability (selected gas models)
Enamelled hotplate lid domes



4-oven AGA

- H. Heat source
- B. Boiling plate
- S. Simmering plate
- W. Warming plate
- 1. Roasting oven
- 2. Baking oven
- 3. Warming oven
- 4. Simmering oven

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

Oven configuration
Roasting oven
Baking oven
Simmering oven
Warming oven

Fuel options
Oil - kerosene
Gas - natural
Gas - propane
13-amp electricity
30-amp off-peak electricity

Flue options
Conventional flue (oil & gas)
Balanced flue (gas)
Power flue (gas)

Further options
AIMS programmability (selected gas models)
Gas hob insert for the warming plate
Electric ceramic hob insert for the warming plate
Boiler model available (oil & selected gas models only)
Enamelled hotplate lid domes



AGA Classic special edition

A thoroughly modern AGA but with the good looks of the original model from the 1930s. Available in 2-oven, 3-oven and 4-oven formats, it comes, as was the case in the 1930s, only in cream.



Polka-dot AGA special edition

Simply stunning: the new 3-oven, 13-amp electric limited-edition AGA designed by Emma Bridgewater (see page 11) comes with AIMS programmability.



30-amp AGA

The 30-amp electric AGA - available in 2-oven and 4-oven models - takes full advantage of off-peak electricity, offering you real cost efficiency.

Badge options

The AGA cooker badge has been a symbol of excellence for almost 90 years. The black script badge is standard on your AGA. The classic script in cream or the contemporary AGA logo are available as options.



Classic script - black



Classic script - cream



Contemporary

AGA Module

Further extend the versatility of your AGA with a Freestanding or Integrated Module



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

The Freestanding Module (pictured left with a four-element ceramic hob) 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.

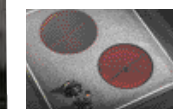
Alternatively, the Integrated Module (pictured below with 2-oven, 3-oven and 4-oven models) is built with the same care and attention to detail as your AGA and is available in the same colour options (excluding claret, which is not available with electric models). This individual cooker attaches to the left side of your AGA and can operate independently of the AGA itself.



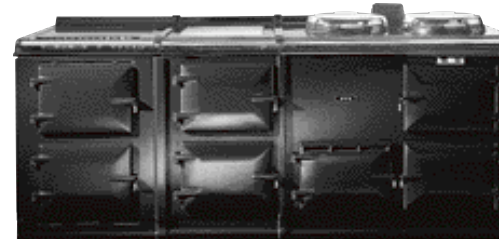
2-oven AGA with Integrated Module



3-oven AGA with Integrated Module



2-burner gas hob (top) and ceramic hob



4-oven AGA with Integrated Module

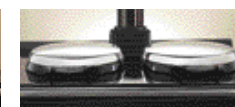


Module 4-burner gas hob option

Top plate configurations



13-amp electric



Conventional flue - oil



Balanced flue - gas (not available with AIMS)



Power flue - gas Also 30-amp electric



Conventional flue - gas

my **AGA**

Use this section to keep a note of the details of your new AGA

Colour

Model

Fuel

Dimensions

Installation date

AGA project manager/sales advisor

AGA Shop telephone

AGA Shop email address

Notes

Energy consumption For fuel consumption figures for all models, please visit the Green Issues section at www.aga-web.co.uk

Under certain lighting and temperature conditions, slight colour variations between the Integrated Module and the parent AGA may become apparent. 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 (see page 34).

Now, let's find the

right colour

There are 12 beautiful shades to choose from...

Perhaps the most exciting part of buying an AGA, is choosing the colour. And there are plenty to choose from.

Cream is a true classic and was originally the only colour the AGA came in.

Black goes with everything and looks ultra sleek.

Dark Blue and British Racing Green offer a traditional feel, whereas Pewter and the brand new Pearl Ashes are the height of chic and add a real sense of modernity to the iconic AGA.

And these are just the standard colours. You can also pick from the palette of AGA Signature shades.

Aubergine makes a real statement, while White offers pared-down style at its best. The pastel shades of Heather, Pistachio and Duck Egg Blue are gorgeous and look great in both traditional and contemporary spaces.

* Claret not available on electric models, including Freestanding Modules and all Integrated Modules; 3-oven model not available to run on oil

Standard colours



CREAM



DARK BLUE



PEWTER



NEW PEARL ASHES



BRITISH RACING GREEN



BLACK



CLARET *

Signature colours



PISTACHIO



HEATHER



AUBERGINE



WHITE



DUCK EGG BLUE

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. The unique enamelling process means colours may darken when in use.



Picture courtesy of The Lakes by yoo



Picture courtesy of Parfour Farm Bespoke Kitchens

buying an AGA cooker

1

Expert advice

Buying an AGA is unlike buying any other cooker. From the minute you decide you want to learn more about the AGA to the moment your new cooker is installed, our friendly and knowledgeable staff will be there to ensure the process is seamless. With more than 70 AGA Shops throughout the country, there's sure to be one near you and in each and every one you'll be greeted by great staff who are passionate about what they do. You can find details of your closest AGA Shop at www.aga-web.co.uk or by ringing 0845 7125 207.

2

Free home survey

Every AGA installation starts with a free home survey. The team at your AGA Shop will arrange – at a time that works for you – for one of our experienced project managers to visit you at home to discuss where you would like to site your AGA, which model and fuel type would be best, to answer any questions you may have and guide you through the journey.

3

Free AGA demonstration

There really is nothing like seeing the AGA in action. You'll be amazed at just how much it can do. An AGA demonstration offers a great way to learn more about the cooker, meet AGA owners and, importantly, taste the delicious food it has to offer. There's even the option for you to choose a special one-to-one demonstration, where one of our experts will personally guide you through what makes the AGA special.

4

Your AGA made to order

The ordering process is simple and the AGA customer team are on hand to guide you through the exciting range of options. Each AGA is made in Britain to order and as soon as you have decided on the model that's right for you, yours will go into production. Each AGA also comes with a pack of essential AGA accessories.

5






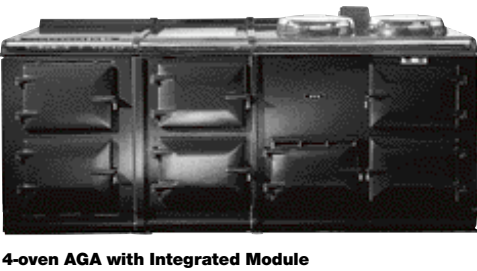
Delivery and installation included in the price*

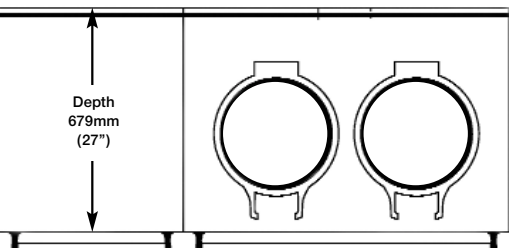
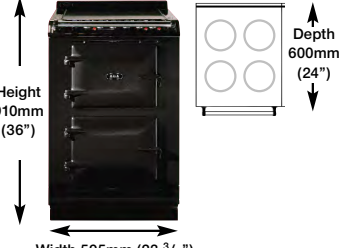
The bespoke service continues once your AGA is ready to be installed. To ensure complete peace of mind, our fully qualified engineers assemble your new AGA in your home. And the service doesn't stop there – as a valued member of the AGA community the team at your AGA shop will always be on hand to offer you advice and guidance, cookware know-how and information on servicing. And remember, every AGA comes with 90 years of heritage built in and the reassurance of a five-year parts warranty and one-year labour warranty.

* Not included in the price is any preparatory work required, which will be discussed at your home survey.



The AGA's *vital statistics*

 <p>Width 987mm (39")</p> <p>Height 851mm (33.5")</p> <p>2-oven AGA Approximate weight: 406kg (895lb) 30-amp model: 708kg (1,560lb)</p>	 <p>Width 1598mm (63")</p> <p>Height 851mm (33.5")</p> <p>2-oven AGA with Integrated Module Approximate weight: 535kg (1,179lb) 30-amp model: 837kg (1,845lb)</p>
 <p>Width 987mm (39")</p> <p>Height 851mm (33.5")</p> <p>3-oven AGA Approximate weight: 477kg (1,051lb)</p>	 <p>Width 1598mm (63")</p> <p>Height 851mm (33.5")</p> <p>3-oven AGA with Integrated Module Approximate weight: 606kg (1,336lb)</p>
 <p>Width 1487mm (59")</p> <p>Height 851mm (33.5")</p> <p>4-oven AGA Approximate weight: 584kg (1,287lb) 30-amp model: 842kg (1,856lb)</p>	 <p>Width 2098mm (83")</p> <p>Height 851mm (33.5")</p> <p>4-oven AGA with Integrated Module Approximate weight: 713kg (1,571lb) 30-amp model: 971kg (2,140lb)</p>

 <p>Depth 679mm (27")</p> <p>2/3/4-oven AGA (with or without an Integrated Module)</p>	 <p>Height 910mm (36")</p> <p>Depth 600mm (24")</p> <p>Width 595mm (23 3/4")</p> <p>Freestanding Module</p>	<p>Oven dimensions (cm)</p> <table border="1"> <thead> <tr> <th></th> <th>Height</th> <th>Width</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>Roasting oven</td> <td>25.4</td> <td>34.9</td> <td>49.5</td> </tr> <tr> <td>Baking oven</td> <td>25.4</td> <td>34.9</td> <td>49.5</td> </tr> <tr> <td>Simmering oven</td> <td>25.4</td> <td>34.9</td> <td>49.5</td> </tr> <tr> <td>Simmering oven (4-oven model)</td> <td>25.4</td> <td>34.9</td> <td>53.0</td> </tr> <tr> <td>Warming oven</td> <td>25.4</td> <td>34.9</td> <td>53.0</td> </tr> <tr> <td>Module top</td> <td>22.0</td> <td>34.9</td> <td>48.0</td> </tr> <tr> <td>Module lower</td> <td>25.0</td> <td>34.9</td> <td>43.0</td> </tr> </tbody> </table>		Height	Width	Depth	Roasting oven	25.4	34.9	49.5	Baking oven	25.4	34.9	49.5	Simmering oven	25.4	34.9	49.5	Simmering oven (4-oven model)	25.4	34.9	53.0	Warming oven	25.4	34.9	53.0	Module top	22.0	34.9	48.0	Module lower	25.0	34.9	43.0
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AGA Refrigeration Freshness the Premium way



For further information on the AGA Premium Refrigeration Collection contact your local AGA Shop on 0845 7125 207





make it the heart of *your home*



the  shop

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