

Traditional AGA Cookers



SIMPLY A BETTER WAY TO COOK





2 Oven Electric
with Module in Claret



The AGA Isn't an Appliance. It's a Way of Life

That is what you will hear from any of over 1 million AGA owners worldwide. Go into any AGA owner's home and you will find them in the kitchen. Probably comfortably leaning against their cooker with a glass of wine in hand. Why? Because for over eighty years, the AGA has been considered a member of the family. It has heated kettles and warmed hearts. It has gathered family and friends. It has become the heart of the home. This is why AGA owners over the world say they couldn't imagine life without one.

We invite you to experience the AGA lifestyle and we will show you how an AGA can help you cook better, eat better and live better. Join your local AGA retailer for a One-to-One Demonstration and you'll soon understand why AGA owners truly do dine best at home.





No Knobs. No Timers. No Stress. No Comparison.

Beneath the glossy enamel of every AGA beats a heart of cast iron... and it's the cast iron that makes a difference. From deep within the AGA a patented burner heats the metal, which retains the heat. Meanwhile a unique temperature regulation system continually transfers the heat to the ovens and hotplates at precise pre-set levels, so the AGA is always ready to cook when you are - no need to waste time waiting for ovens to preheat. Its efficient insulated design minimizes fuel consumption.

This is called radiant cooking, a much gentler process than the fierce direct heat from exposed elements or flames in most ovens. It's this dependable radiant heat that locks in juices, preserving flavour, nutrients and texture and ensures delicious results, without the stress. In the ovens that are vented straight to the flue, you can even cook sweet and savory dishes, at the same time, without one flavouring the other. So you see, the AGA is designed to cope with the demands of even the busiest households.





4 Oven Direct Vent with
Module in Black



Roast The Turkey, Steam The Asparagus, Simmer The Gravy, Broil The Hors D'oeuvre, Warm The Bread, And Bake The Pumpkin Pie. All Without Frying Yourself.



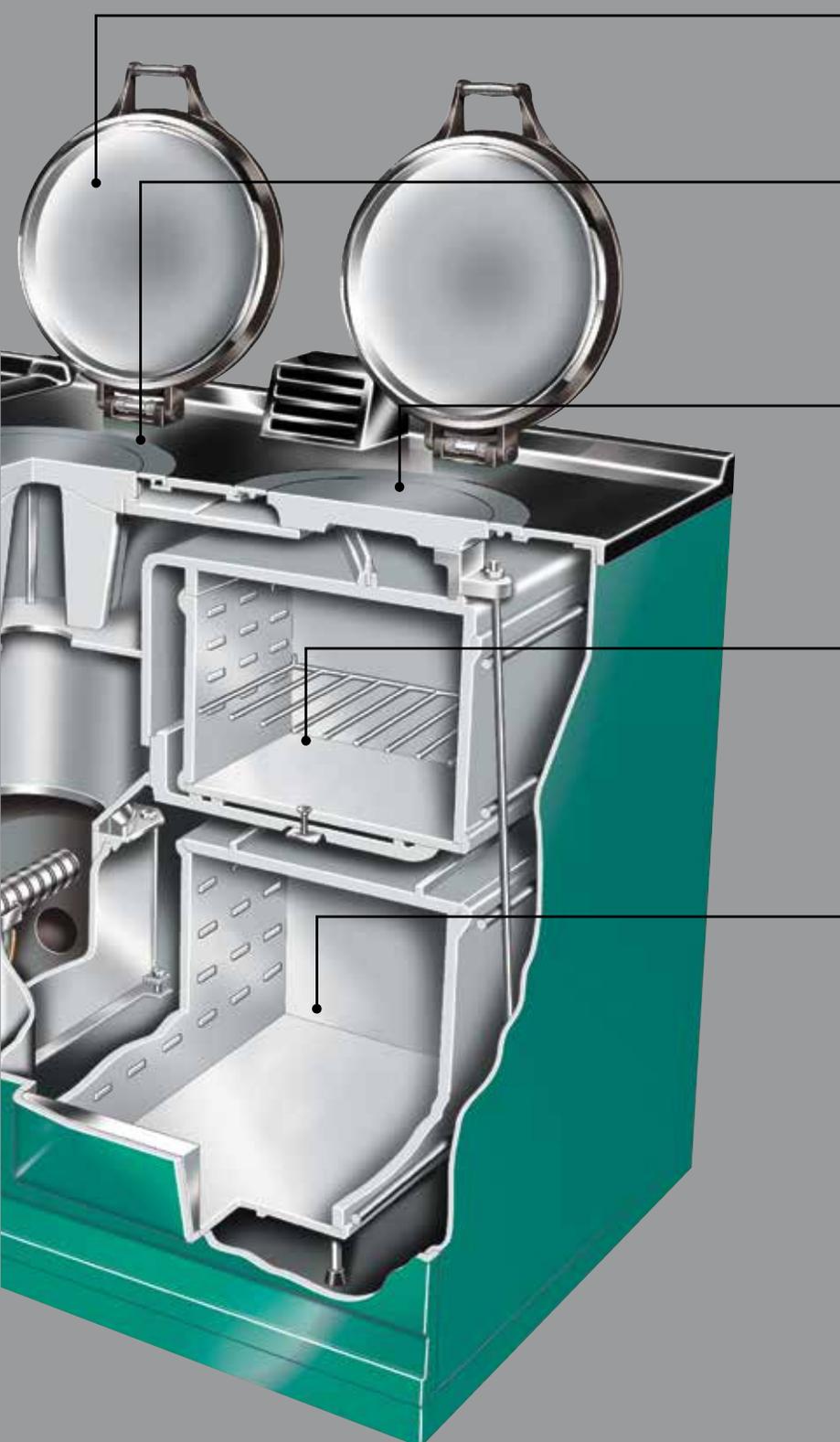
Warming Plate (4 Oven Model Only)
The Warming Plate is a source of gentle heat, ideal for warming a teapot or plates, even melting butter.

Simmering Oven (4 Oven Model Only)
The Simmering Oven is the perfect slow cooker and offers great versatility in meal preparation. The 2 Oven AGA has a Simmering/Warming Oven.

Warming Oven (4 Oven Model Only)
The Warming Oven provides gentle heat to warm serving dishes and to keep cooked dishes warm without drying them out — a typically “forgiving” feature of AGA Cooking.

Burner Unit or Heat Source
The AGA is designed to run on gas or electric power. Although the AGA is always ready for use, it isn't always using fuel. After the initial startup, a thermostatic control only allows the burner to use fuel when needed to maintain oven and hotplate temperature. Combined with the heat retaining properties of the cast iron body, fuel usage is minimized.





Insulated Covers

An AGA hallmark: two distinctive round insulated covers. Left closed when not in use, they retain the heat within the cooker.

Boiling Plate

The Boiling Plate is a source of instant heat for very quick cooking, stir frying, and for boiling water. It is big enough to accommodate three average-sized saucepans, and can also be used with the AGA Toaster.

Simmering Plate

The Simmering Plate can be used for slower cooking, as well as for delicate sauces and gravies. The surface can hold three average-sized saucepans, and can even be used as a griddle for pancakes, eggs and toasted sandwiches.

Roasting Oven

The Roasting Oven is large and always ready for cooking. Radiant heat ensures that roasts and other dishes are cooked to perfection, with maximum moisture retention and minimum shrinkage. The 2 Oven AGA comes with a combination Roasting/Baking Oven. Acts as a brick oven. Perfect for making bread and pizzas.

Baking Oven (4 & 3 Oven Models Only)

Ideal for pastries, cakes, cookies and slow roasting.



10 Essential Functions Done With One AGA Cooker



1. *It Bakes.*

Like a baker's brick oven the all around consistent heat of the AGA creates feathery pastries, moist cakes, crisp pizzas and hearth-baked breads.



2. *It Griddles.*

The AGA Simmering Plate is the perfect surface for pancakes, grilled sandwiches, even eggs — cook them directly on it. And no need to preheat this griddle. How's that for quick and easy?



3. *It Boils.*

Water boils faster on the AGA than on any ordinary range and most electric kettles. The AGA Boiling Plate cooks so rapidly that your fresh vegetables will retain more of their natural flavour, color and nutrients.





4. *It Stews.*

The gentle consistent heat of the AGA Simmering Oven helps you create richer sauces and more flavorful casseroles. It slow cooks for hours, allowing you time to relax.



5. *It Toasts.*

Even toast tastes better from the AGA. Using the special toaster provided with your AGA, you get toast any way you like it. Evenly browned and crisp all the way through or crunch-on-the-outside and fluffy-in-the-middle.



6. *It Steams.*

In the Simmering Oven you can steam fish, rice and vegetables — without steaming up the kitchen.



7. *It Broils.*

Crisp bacon, succulent sausages — broiled to perfection in the top of the Roasting Oven. Intense heat sears the outside of chops preserving the juicy flavour inside.



8. *It Roasts.*

Your roasts will be superb — cooked evenly throughout because the heat comes from all directions. Shrinkage and dryness are reduced because there's no flame or element inside the ovens to dry out the meat — another unique AGA feature.

9. *It Fries.*

You'll create crunchier on the outside, moister on the inside fried chicken than ever before with the AGA Boiling Plate and Roasting Oven. It fries briskly, ensuring crisp, golden skin every time.



10. *It Simmers.*

The AGA Simmering Oven lets you relax. It slow cooks for hours — even overnight — gently coaxing casseroles, soups and stews to perfection. All while you're at work, running errands or simply relaxing.



Companion in Dark Blue

*You can order your Companion as a freestanding unit. When attached to your 2, 3 or 4 Oven AGA the Module must be ordered with your AGA.



For Even More Versatility The AGA Companion Or Module Are The Perfect Choice For You.

If you desire additional and more traditional cooking options, or if your kitchen space is limited, the dual-fuel AGA Companion or Module could be just your cup of tea.

Fabulously flexible, these dual-fuel ranges have four gas burners and two electric ovens. They feature a top electric conventional oven with an integral broiler, and a lower convection oven. The four gas burners (your choice of natural gas or propane), include two semi-rapid (6,000 BTUs), one rapid (11,000 BTUs), and one ultra-rapid/wok burner (12,000 BTUs).

The Module is the perfect complement to your 2, 3 or 4 Oven AGA, attaching directly to either model. Available in all the same colors as the Cooker, combining your AGA with a Module offers the ultimate in cooking versatility: indirect radiant heat and dual-fuel cooking simultaneously.

Fits anywhere, the Companion can be used independently as a free-standing range. Sized to fit standard kitchen cabinets, with the same renowned British craftsmanship, like all AGAs, the Companion is created entirely by hand to exacting standards.





3 Oven with Module, Standard Vent, Color Matched Lids and Custom Plinth in Cream

Note: Photo courtesy of Monetti Builders

Color Palette

AGAs are available in your choice of four Standard colors and seven Signature colors designed to complement your kitchen and your personality.

Signature Collection



AUBERGINE



HEATHER



PISTACHIO



WHITE

*Colors shown are printed representations. Due to the unique and historic nature of our enamel finishes, shades may vary slightly.

Standard Collection



BLACK



BRITISH RACING GREEN



CLARET



CREAM



DARK BLUE



PEARL ASHES



PEWTER

Premium Options



Gas Burner

For those who love the look of an AGA, but also desire a live flame for cooking, a gas burner option to replace the standard warming plate on the 4 Oven AGA is available. This option is offered in natural gas or propane and must be specified at the time of purchase.

The Classic Edition

The Classic Edition cooker is a meticulous reproduction of the original AGA design from 1932. Every detail of the original cream colored model from the script AGA badge down to the flue damper control have been painstakingly recreated. This historically accurate design is fused with today's AGA function to provide you with a timeless classic.



To The Chef With Complements

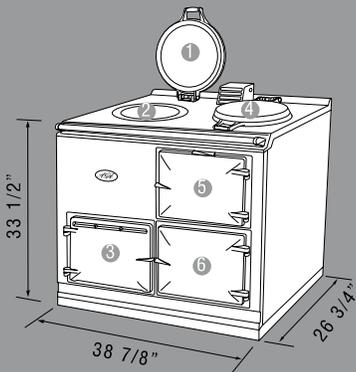
With your new AGA, you will receive the AGA Starter Pack to speed you on your way to AGA cooking. This set includes the AGA Toaster, two Roasting Tins with Grill Racks, two Grid Shelves, one Plain Shelf, a Wire Brush and the popular AGA Cookbook.





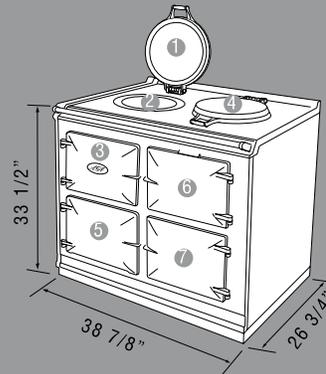
4 Oven with Standard Vent in Cream

AGA Anatomy



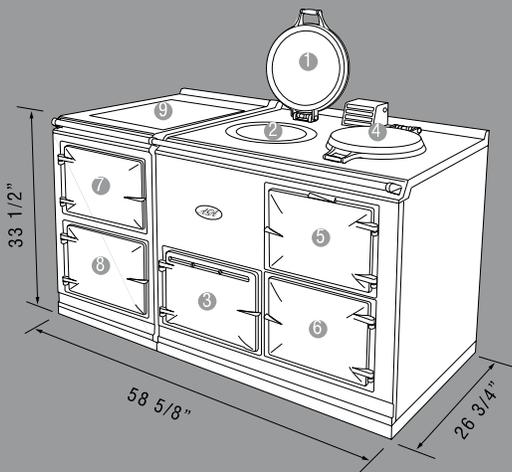
2 Oven AGA Cooker

1. Insulated Covers
2. Boiling Plate
3. Heat Source
4. Simmering Plate
5. Roasting/Baking Oven
6. Simmering/warming oven



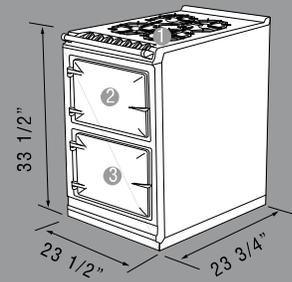
3 Oven AGA Cooker

1. Insulated Covers
2. Boiling Plate
3. Heat Source
4. Simmering Plate
5. Baking Oven
6. Roasting Oven
7. Simmering Oven



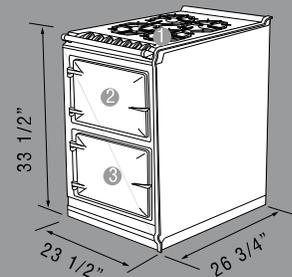
4 Oven AGA Cooker

1. Insulated Covers
2. Boiling Plate
3. Heat Source
4. Simmering Plate
5. Roasting Oven
6. Baking Oven
7. Simmering Oven
8. Warming Oven
9. Warming Plate



Companion

1. Gas Burners
2. Broiling/Bake Oven
3. Convection Oven



Module

1. Gas Burners
2. Broiling/Bake Oven
3. Convection Oven



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org

Britain's Handcrafted AGA. History In The Making For Over 80 Years.

Since the 1920s, the AGA has been a treasured possession in kitchens across Europe and throughout the world. Each Cooker is unique in its own fashion, cast in an historic foundry in Coalbrookdale, Shropshire that has been smelting iron since 1709.

Today each AGA continues to be handmade by gifted craftsmen, with every step of the building and finishing process continuously inspected for quality and excellence. Upon completion, your AGA will be shipped from the United Kingdom to North America, professionally delivered to your home, and carefully assembled by a skilled AGA technician right in your own kitchen.



Castings undergo a three-day, three-coat enameling process, using AGA's specially prepared vitreous enamel for the highest quality finish.



The very nature of molten cast iron poured into molds give the AGA its characteristic finish and makes each AGA subtly unique.



Each finished AGA is inspected and color matched prior to shipping.

Pure Genius

Dr. Gustaf Dalen, a Nobel Prize winning Swedish physicist, lost his sight in an explosion in 1922. During his recovery at home, he became aware of how difficult it was for his wife to prepare the daily meals. It could be simpler. He designed a stove that would be easy to use, and consistent in its performance. Employing the tried and true concept of heat storage, he combined a small and efficient heat source, two large hotplates and two generous ovens into one robust and compact unit. Thus, the AGA was born.



The deceptively simple AGA design and graceful styling has remained popular for more than eight decades.



Main castings for the AGA are made in Coalbrookdale, Shropshire, the British foundry where in 1709 Abraham Darby first showed the world that iron could be smelted using coke.



The elegant AGA styling remains largely unchanged since the first models were advertised in Britain in the 1930s.



AGA COOKER PRODUCT SPECIFICATIONS

2 OVEN AGA SPECIFICATIONS		
Product Type	Heat storage cooker	
Overall Dimensions	33 1/2"h x 38 7/8"w x 26 3/4"d	
Oven Dimensions	Roasting - 10"h x 13.75"w x 19.5"d Simmering - 10"h x 13.75"w x 20.75"d	
Oven Capacity	Roasting - 1.5 cu ft Baking - 1.5 cu ft	
Total Capacity	3.0 cu ft	
Weight	900 lbs. The Aga is a flat load which spreads the weight over 7 sq. feet	
MODEL	GAS MODELS	ELECTRIC MODELS
Fuel/Power	Natural or Liquid Propane Gas	240 volt, 15 amp circuit
Vent Options	The most effective of the three available venting system options for your home - standard, direct or power - will be determined by a pre-installation site survey performed by a certified Aga fitter. Contact your local authorized Aga dealer to arrange a survey.	No venting required
Servicing	Annual maintenance is recommended, as well as a 10-year service.	Annual servicing is not required. Routine service is recommended at 5-year intervals.
Warranty	5 year limited parts and labor. 1 year on gas power vent, gas train - including thermocouple, gas valve, pilot assembly and controls thermostat.	
3 OVEN AGA SPECIFICATIONS		
Product Type	Heat Storage Cooker	
Overall Dimensions	33 1/2"h x 38 7/8"w x 26 3/4"d	
Oven Dimensions	Roasting - 10"h x 13.75"w x 19.5"d Simmering - 10"h x 13.75"w x 20.75"d Baking - 10"h x 13.75"w x 20.5"d	
Oven Capacity	Roasting - 1.5 cu ft Baking - 1.5 cu ft	
Total Capacity	4.5 cu ft	
Weight	1052 lbs. The Aga is a flat load which spreads the weight over 7 sq. feet	
Fuel Types	Natural or Liquid Propane	
Vent Options	Standard Vent only	
Servicing	Annual maintenance is recommended, as well as a 10-year service plan	
Warranty	5 year limited parts and labor.	
4 OVEN AGA SPECIFICATIONS		
Product Type	Heat Storage Cooker	
Overall Dimensions	33 1/2"h x 58 5/8"w x 26 3/4"d	
Oven Dimensions	Roasting - 10"h x 13.75"w x 19.5"d Simmering - 10"h x 13.75"w x 20.75"d Baking - 10"h x 13.75"w x 19.5"d Warming - 10"h x 13.75"w x 20.75"d	
Oven Capacity	Roasting - 1.5 cu ft Baking - 1.5 cu ft Warming - 1.5 cu ft	
Total Capacity	6.0 cu ft	
Weight	1290 lbs. The Aga is a flat load which spreads the weight over 10 sq. ft.	
MODEL	Gas Models	ELECTRIC MODELS
Fuel/Power	Natural or Liquid Propane Gas	240 volt, 15 amp circuit
Vent Options	The most effective of the three available venting system options for your home - standard, direct or power - will be determined by a pre-installation site survey performed by a certified Aga fitter. Contact your local authorized Aga dealer to arrange a survey.	No venting required
Servicing	Annual maintenance is recommended, as well as a 10-year service.	Annual servicing is not required. Routine service is recommended at 5-year intervals.
Warranty	5 year limited parts and labor. 1 year on gas power vent, gas train - including thermocouple, gas valve, pilot assembly and controls thermostat.	
Dimensions are for reference only. Consult your Aga fitter and our installation and operating manual for installation specifications.		

AGA COMPANION PRODUCT SPECIFICATIONS

COMPANION ONLY	
Product Type	Dual Fuel
Overall Dimensions	33 1/2"h x 23 1/2"w x 23 3/4"d
Oven Dimensions	Top - 8 1/2"h x 13 3/4"w x 19"d Bottom - 10"h x 13 3/4"w x 17"d
Oven Capacity	Top - 1.5 cu ft Bottom - 1.5 cu ft
Total Capacity	3.0 cu ft
Weight	310 lbs.
Fuel Types	Natural or LPG (burners)/Electric Ovens
Burner Ratings	Right Front - 12,000 BTU Right Rear - 6,150 BTU Left Front - 6,150 BTU Left Rear - 10,600 BTU
Oven Rating	Top - Heat with 7 pass, 2100 watt broiler Bottom - Convection
Vent Hood	300 CFM hood recommended
Warranty	1-year limited warranty
MODULE ATTACHED TO A 2,3 OR 4 OVEN AGA	
Product Type	Dual Fuel
Overall Dimensions	33 1/2"h x 23 1/2"w x 26 3/4"d
Oven Dimensions	Top - 8 1/2"h x 13 3/4"w x 19"d Bottom - 10"h x 13 3/4"w x 17"d
Oven Capacity	Top - 1.5 cu ft Bottom - 1.5 cu ft
Total Capacity	3.0 cu ft
Weight	310 lbs.
Fuel Types	Natural or LPG (burners)/Electric Ovens
Burner Ratings	Right Front - 12,000 BTU Right Rear - 6,150 BTU Left Front - 6,150 BTU Left Rear - 10,600 BTU
Oven Rating	Top - Heat with 7 pass, 2100 watt broiler Bottom - Convection
Vent Hood	300 CFM hood recommended
Warranty	1-year limited warranty
Dimensions Including Cooker	
2 Oven	33 1/2"h x 62 3/8"w x 27 1/2"d
3 Oven	33 1/2"h x 62 3/8"w x 27 1/2"d
4 Oven	33 1/2"h x 82"w x 27 1/2"d
<p>Dimensions are for reference only. Consult your AGA fitter and our installation and operating manual for installation specifications.</p> <p>When attaching your Module to your AGA Cooker, both units must be ordered simultaneously to ensure a perfect color match. The Cooker and Module will join together.</p> <p>Please note the Companion can not be fitted to a Cooker.</p>	

Installation

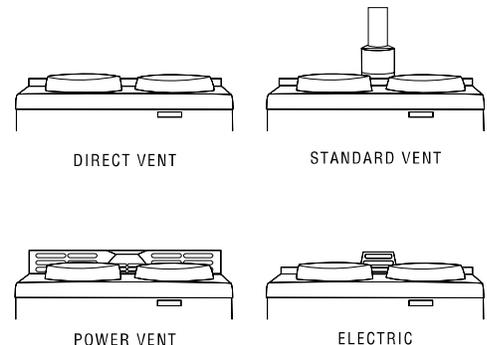
Each AGA is hand built, piece-by-piece. So, your 2, 3 or 4 Oven AGA will arrive from the United Kingdom knocked down and be professionally assembled by a certified AGA installer. Depending on whether your kitchen is in pre-construction stage or is an existing space, the installer will develop an installation plan for you.

For Pre-Construction Kitchens

The installer will coordinate with your architect or builder to determine which venting options are suitable for your home and communicate the necessary specifications to the builders plan.

For Existing Kitchens

An AGA installer will first visit your kitchen for a site survey to determine which venting options are suitable for your home. The installer will then work with you and your retailer to ensure the proper style is ordered.



AGA MARVEL

Premium Cooking and Food and Wine Preservation Brands

AGA

Iconic ranges and cookers with unparalleled cooking precision, control, and styling

MARVEL

Premium food and wine preservation

La Cornue

The ultimate aspirational brand and world expert in domestic culinary art

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MARVEL Scientific

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Printed 9/13 AG-A2850 Rev. B

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