

What goes into your AGA.*

A detailed look at the heart of AGA cooking

Roasting Oven
Cast-iron ovens for radiant heat means food is cooked naturally, keeps its succulence and is full of flavour. (Shown with grid shelf.)



Roasting tin & grill rack

AGA Essentials
A set of accessories, toaster, roasting tins with grill racks, oven shelves, plain shelf, wire brush and The AGA Book, are all included with your new AGA.



Oven Grid Shelf



Brush



Plain Shelf



The AGA Book



Toaster

Gas Burner
The principles of AGA cooking are the same whatever the heat source.



Barrel
This magnificent barrel of cast-iron is the heart of your AGA. The heat storage principle is simple, tried-and-tested and designed by Nobel award winning scientist and inventor, Dr Gustaf Dalén, over 80 years ago.



Heat Conducting Plates
Direct heat from the barrel to other areas of the AGA. The heat conducting plate from the barrel to below the roasting oven means the oven floor is wonderfully hot for authentic pizzas, moreover apple pies have a crisp browned base, even in a ceramic dish.

Heat Indicator
Attached to the top of the roasting oven the heat indicator shows the amount of stored heat in the AGA.

Polished Steel Insulated Covers
The distinctive hallmark of the AGA, two highly polished stainless steel lids cover the hotplates when not in use. Individually assembled by hand in the factory at Telford, they are matched up to their particular top plate. Also available in enamelled cast iron to match the colour of your AGA.



AIMS Programmer

Simmering Plate
A slow heat for excellent sauces or to cook directly on for amazing toasted sandwiches.



Boiling Plate
Lots of cast-iron to hold the heat gives the boiling plate intense heat holding capacity for boiling water fast and crisp stir frying.



Flues

Simmering Oven
Long, slow cooking in the simmering oven develops flavours and makes the toughest meat tender. Its large capacity means several pans can be stacked here.

Baking Oven
A moderate oven for cooking cakes and biscuits, baking fish, lasagne or shepherds pie.



Top Plate
All top plates are black gloss enamel and are quality checked at frequent intervals, as are all other components.

Hand Rail
This stainless steel rail is attached to the AGA on site.

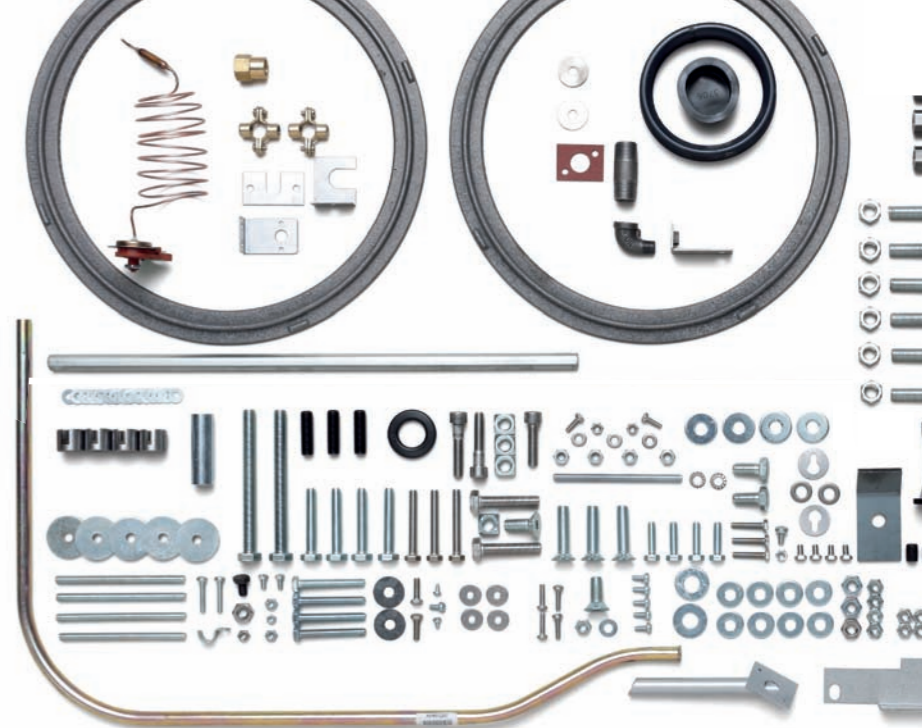
AGA Badge
The iconic AGA logo. Classic or contemporary, just state your choice at point of purchase.



Enamelled Doors

Base Plate
Everything needs a good foundation. The AGA base plate is the start of the AGA build, providing a level surface for the assembly.

* Contents may vary according to the fuel type and model of your AGA. Insulating material not shown.



Tray Set
Every AGA is a labour of love which takes about a day to install in your kitchen by our trained engineers.



Rope Seals
Special 'ropes' to ensure air tight seals and joints.

Enamelled Doors and Front Plate
Three layers of vitreous enamel, hand sprayed by skilled artisans and fired to 800°C for a deep gloss finish.

