The World's Best Cooking Experience

AGA Cast Iron Ranges

The World's Best Cooking Experience

With a rich, professional and catering heritage, AGA has a cooking solution for even the most discriminating home chef. Whether a City24 in a compact kitchen, a versatile low-energy Dual Control, the iconic Total Control, or one of the many Integrated or Freestanding solutions, there is an AGA cast iron range to suit your lifestyle.

Showcased throughout in a variety of colors, sizes and options, find the AGA cast iron range that speaks to you!

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Discover

the history behind a design classic

Over many decades AGA has built a reputation for iconic design, uncompromising quality and award-winning innovation. Although it's often thought of as quintessentially British, the AGA cast iron range actually began life in Sweden. The celebrated cast iron icon found in over 750,000 households worldwide was invented by Dr. Gustav Dalén, a blind Nobel Prize-winning physicist.

Confined to his home after a failed experiment cost him his sight, Dalén was inspired to create a better, simpler, more efficient range for his wife, Elma, who constantly had to tend to their old fashioned stove. He was determined to develop a range capable of every culinary technique which was easy to use and guaranteed perfect results. And he did. The infamous AGA was born.

In 1932 manufacturing began in Britain. Today AGA is now solely made at the historic Coalbrookdale Foundry in Shropshire, England. Caolbrookdale is well known for being the birthplace of the Industrial Revolution and is a UNESCO World Heritage Site.

In the year 2000, the BBC published a retrospective of the 20th Century highlighting what it considered to be the top three design icons: first was the Coca-Cola® contour bottle, second was the VW™ Bug and third was the AGA cast iron range.

The AGA would soon show the world the importance of great design, perfectly cooked food and economy of living – making the kitchen the most important room in the home and shaping the way people lived.

"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."

~ Dr. Gustaf Dalén

AGA Elevating Sustainability to the Top of its Agenda

The AGA cast iron range is in a league of its own, incomparable to any other household appliance – especially when understanding its relationship with the Environment.

Longevity

The AGA cast iron range is renowned for its longevity. Each AGA range may be passed down from generation to generation often providing upwards of 50 years of sterling service. Furthermore, you will never see an AGA taking up space in a landfill because 90% of each range is recyclable.

Small Carbon Footprint

Fuel choice and consumption are becoming increasingly important in today's time. We crafted our new generation of AGA cast iron ranges with this in mind making available several fuel options and sizes providing cleaner, lower-cost energy sources resulting in a smaller carbon footprint. These energy-efficient solutions also mean ease of installation and lower maintenance costs.

Made from Recycled Material

For over 90 years each AGA cast iron range has been made with 70% recycled material. Recycled iron products, including retired cast iron cookers, have been melted down to create the iconic AGA.

As far as green credentials go – AGA is impressive!

The Artisan Method

behind the 15 AGA Vitreous Enamel Colors

Much like a gemstone, the signature beauty of an AGA cast iron range lies within its gleaming vitreous enamel, the breathtaking result of century-old artisan methods born from the Industrial Revolution. This meticulous process is fascinating to watch and requires a great level of skill – a role the expert craftsmen at the historic Coalbrookdale Foundry hold with tremendous pride.

First, powdered glass pigments are color-matched to create the perfect shade of vitreous enamel from the AGA color palette of 15 hues. Multiple protective coats are then applied and kilned at high temperatures, layer upon layer, transforming into a distinctive high luster finish.

MADE TO ENDURE A LIFETIME

Not only beautiful in aesthetic, this style of craftsmanship also strengthens every AGA cast iron range with a hard, protective finish. By nature, vitreous enamel is a strong, easy-to-clean composite with inherent properties resistant to heavy use and high temperatures. Because the enamel is glass, not paint, its long-lasting color fastness will not fade under ultraviolet light.

THE COLORFUL DISTINCTION OF VITREOUS ENAMEL

AGA vitreous enamel is comprised of natural minerals mined from the earth and this blend of metal oxides, cobalt, praseodymium, iron and neodymium lend color to the characteristic shades. As with any artisan process like fired glass, conditions at the time it was made and natural properties of the minerals themselves will lightly influence the final hue. Interestingly enough, it's also why the optical appearance can vary with lighting. Models handcrafted on different days, such as an AGA Total Control and an AGA Module, could present minor variances indiscernible to the eye in a finished kitchen presentation all your own.

Over time and with continual use, your AGA cast iron range will fashion a subtle, richer hue truly unique to you. Just one of the many reasons why AGA owners call their AGA range part of the family.

To request a color sample, please contact 800-525-5601

AGA Kitchen Concierge

NOTE: For representation only, colors may differ slightly in appearance. As with any artisan process, environmental conditions and color properties of the natural minerals blended during the vitreous enamel finishing process will lightly influence the final hue of your AGA. Models handcrafted on different days, such as an AGA Total Control and AGA Module, might present minor color variances indiscernible to the eye in a finished kitchen presentation.

With use over time, the vitreous enamel of your AGA cast iron range may deepen in hue. Newly ordered replacement parts, such as an oven door, may appear lighter in hue but should darken to a shade similar to that of your AGA with more time and use.

Color Options

Perhaps the most exciting part of buying an AGA is choosing the perfect color exemplifying your personality and presence in the kitchen. Cream is a true classic and was originally the only color available when the traditional AGA cooker was invented. Our newest color additions are Lemon, Aqua and Rose – all embodying a fun pastel shade. Our top-selling color is Claret with Black, White and Cream in close second. With 15 gorgeous colors, transform your kitchen today.

Due to variances in the printing process, the colors that appear here may not be exact. For the best color representation, please order a free color sample by calling AGA Kitchen Concierge.

AGA Cast Iron Ranges

The World's Best Cooking Experience

The Benefits of Cooking with Cast Iron

Beneath the glossy enamel of every AGA beats the heart of quality cast iron. It is this cast iron which sets AGA apart from the masses and exemplifies the true AGA difference.

Cast iron is acclaimed as one of the most perfect mediums for cooking because it retains, evenly distributes and gently radiates heat maintaining the foods flavor, color and succulence. With fewer intrusive cooking smells and no flavor cross-contamination, cook an entire meal at the same time in the same oven – a feat other ranges cannot accomplish.

It Turns OFF

For many, the AGA is synonymous with "being on all the time". Thankfully, with the introduction of the next generation of AGA cast iron ranges this is no long the case. Built with the 21st century lifestyle in mind, the AGA Total Control, AGA Dual Control and AGA City24 cast iron ranges allow the owner to have much more control over energy consumption including the ability to turn it OFF.

Capacity

End the dance of creating a 5-course meal utilizing one oven with one temperature setting. AGA cast iron ranges offers multiple ovens with multiple temperature settings – a major benefit to any home cook. Throw in the fact any 3-oven AGA range boasts over 4 cubic feet of oven space and now it's a party! Any one of its 3 cast iron ovens will fit a 30-pound turkey with ease all the while making available additional ovens so you may simultaneously bake, slow cook or roast other dishes.

Allow us to show you how an AGA will help you cook better, eat better and live better!

AGA Kitchen Concierge
800-525-5601

AGA Versatility

The 10 AGA Cast Iron Cooking Methods

BOIL (on boiling plate)
The AGA boiling plate will rapidly bring water to boil allowing the food to retain more nutrients, color and flavor.

BROIL/GRILL
(on boiling plate and top of roasting oven)
Broil to perfection using the top of the roasting oven or grill with intense heat of the boiling plate. Radiant heat reminiscent of a charcoal grill delivers crisp on the outside and succulent on the inside.

FRY (on boiling plate)
Meats can be quickly seared locking in all the essential juices and maximizing their natural flavors cooking to your style of doneness. No soggy or lingering oily tastes when frying with the AGA – just perfect results every time.

ROAST (in roasting oven)
With no flame or harsh elements to dry out food, radiant heat cooks any roast to perfection ensuring it is cooked evenly with minimum shrinkage. The AGA Roasting oven can easily accommodate a 30 pound turkey.

TOAST (on either hotplate)
Famous AGA toast with its distinctive waffle pattern is crunchy on the outside and soft in the middle! Alleviate the need for a toaster by toasting breads, pita chips or sandwiches right on the hotplate.

SIMMER (on simmering plate)
The gentle heat of the simmering plate is perfect for delicate sauces, making poached eggs and keeping delicious soups at a gentle boil. Cook with pots and pans or simply use the hotplate as a griddle.

BAKE (in baking oven)
Like baking on a baker's brick the AGA baking oven provides consistent radiant heat to create feather-light pastries, ever-so-moist cakes, authentic hearth-baked breads and scrumptious cookies.

STEAM (in slow cook oven)
The legendary AGA slow cook oven steams root vegetables locking in their full flavor and nutrients. Given the cast iron properties, every oven is a steam oven.

SLOW COOK (in slow cook oven)
The slow cook oven's persistent yet gentle heat creates richer, juicer casseroles, stews, slow-roasts and braised cuts of meat. This oven will slow-cook for hours or even overnight.

STIR FRY (on boiling plate)
Intense and focused heat is the key to authentic stir-fries and the AGA boiling plate performs this function brilliantly! Able to heat oil quickly and keep it hot, sautéing delivers flawless stir-fries in minutes.

Anatomy *of a legend*

Insulated Covers

The distinctive hallmark of the AGA, the highly polished stainless steel insulated covers are brought down over the hotplates to contain the heat when on and protect the hotplate when off. Individually assembled by hand.

Enamel Top

The enamel top surrounds the hotplates. It will become warm when your hotplates are in use. Although it is not a cooking surface it may be used to keep foods warm, melting butter, and dehydrating leafy herbs.

Boiling Plate 626°F

The hottest of the two hotplates - use for boiling, grilling, stir-frying, making toast and anything requiring very high heat. With electric elements embedded into the cast iron, this plate heats up in 11 minutes from cold.

Simmering Plate 392°F

As with the Boiling Plate, this hot plate offers constant heat throughout the cast iron in under 8 minutes. Large enough to hold three sauce pans and perfect for making pancakes, eggs or quesadillas directly on the griddle-like surface.

Control Panel

The AGA Total Control and Dual Control ranges feature a discreetly housed control panel (shown) where each element can be programmed independently.

Roasting Oven 425° - 475°F

Can be used for broiling at the top and shallow frying at the bottom due to its zone heating. Roast, bake or grill with perfect results.

Cast Iron Evidence

Acclaimed as one of the most perfect mediums for great cooking it radiates gentle heat, providing even heat distribution to retain moisture in the foods being cooked.

Cast Iron Evidence

The cast iron AGA is made from 70% recycled material and is itself 90% recyclable. Inside every new AGA is a bit of history.

Baking Oven 325° - 375°F

A medium heat oven perfect for cakes, cookies, lasagna and pies, not to mention roasting meat and poultry. Cook sweet and savory dishes at the same time without the fear of flavors mixing.

Slow Cook Oven 225° - 255°F

Perfect for slow cooking casseroles, one pot meals and meats as well as steaming root vegetables and making rice. Cook slowly and gently allow foods to retain their nutrients and goodness.

Cast Iron Evidence

Cast iron cooking means ease of cleaning because oven splashes and spills are carbonized and simply require wiping out.

Let us show you why an AGA is the top luxury range in the world…

Shown: 3-Oven AGA Total control in Claret

Temperature ranges are approximates. Heat rises, so top of each oven is hotter than base.

The Ultimate in Flexibility & Function

The next generation of European cooking technology delivers the AGA Total Control. An unrivaled cast iron range by function and a revered status symbol by design – it is engineered for ultimate cooking flexibility.

The AGA Total Control features state-of-the-art touchscreen controls for multi-function flexibility and a digital remote to program the ovens to turn on and off at scheduled times. And for the first time, each oven and hotplate has its own heat source for even more efficiency and versatility.

People watching the AGA Total Control in action are usually shocked at its capacity and ingenious multi-functional oven design. With oversized hotplates and ovens capable of holding a 30-pound turkey, the AGA Total Control can seamlessly cook an entire holiday meal.

CONTROL PANEL

Manual – Each zone (an oven or hotplate) can be operated individually in manual mode. Any zone selected will remain on until switched off.

Slumber (ovens only) – All three ovens are active, pre-set at a simmering heat. Slumber setting is ideal for slow cooking and providing your kitchen with a gentle heat, creating that unmistakable ambient AGA warmth. When the ovens are in slumber mode, they take less time to reach full heat.

Auto (ovens only) – Choosing auto function brings selected ovens up to full heat from OFF when a program is set. The ovens can be selected to operate once or twice each day, with the start and finish time of the 'cooking cycles' set by the user.

Auto slumber (ovens only) – Choosing this setting automatically brings the ovens up to full heat from slumber mode.

REMOTE CONTROL

Program the remote control handset to schedule the ovens to come on automatically for one or two cooking cycles per day, seven days per week. Have your AGA ready when you need it and OFF when you don't.

Shown in Duck Egg Blue

DUAL CONTROL

Shown in White

Energy Efficiency & Multiple Fuel Options

The AGA Dual Control range is the perfect solution for those who require natural gas or liquid propane solutions. Indirect radiant heat is provided using a single heat source which thoroughly heats each cast iron oven.

Available in three fuel types, the AGA Dual Control is designed to operate in three convenient modes – on, off or slumber. The ovens work simultaneously while the hotplates operate separate from the ovens and independent of each other.

MONEY SAVING TECHNOLOGY

The AGA Dual Control ranges offer everything you love about cooking with cast iron with added flexibility and up to 30% reduced running costs compared to the traditional AGA cooker. Designed with simplicity of use and energy savings in mind, the turn dial controls makes operation a cinch.

ELECTRIC & NATURAL GAS

ELECTRIC & PROPANE

ELECTRIC

DUAL CONTROL FEATURES

- The AGA Dual Control ovens are heated using an indirect single heat source much like the traditional AGA cooker
- Both hotplates operate separate from the ovens and independent of each other
- The ovens are either all on, all off or all turned down to an energy-saving low heat setting
- Ovens take 2 to 4 hours from low heat setting to reach optimal cooking performance
- The hotplates use 240v electric while the ovens are available in 3 different fuel types
- Heat indicator dial shows amount of stored heat within the cast iron indicating when ready to use

Customize Your AGA

*to suit your **Cooking Style**, your **Design Needs** and your **Kitchen Space***

3 Oven

The cast iron ovens are paramount to the AGA range – the building block to every AGA cast iron configuration. Whether the Total Control or Dual Control, each range offers three ovens and two hotplates all with pre-set temperature settings. Experience the many benefits of cooking with cast iron radiant heat with the AGA Total Control or AGA Dual Control. Each may be used as a freestanding range or integrated into your kitchen design.

5 Oven

For those who need a bit more cooking and oven space, the 5-oven solution is just for you! Hinging off the benefits of the 3 cast iron ovens, the additional 2-oven solution depends on what additional cooking styles you would like to incorporate into your kitchen. Choose from a variety of heat sources such as induction or gas top burners, conventional and convection ovens or a warming oven with an additional slow cooking oven.

7+ Oven

Achieve the ultimate cooking experience by integrating as many solutions as your kitchen space will allow. Using the cast iron 3-oven AGA range as the building block, the configurations are endless when you combine our integrated solutions. Benefit from a variety of ovens all demonstrating a variety of heating solutions – radiant, conventional, warming and fanned convection. Cooktop solutions such as gas top burners, cast iron hotplates, induction and warming plates give endless creative abilities.

Your AGA Your Way

Dual Fuel Module

Hotcupboard with Warming Plate

Hotcupboard with Induction Top

Further extend the versatility of your AGA Total Control or AGA Dual Control with one or more of our integrated solutions. Obtain the best of all worlds when combining induction, gas top burners and a warming plate to the wondrous benefits of cast iron ovens and hotplates. Each solution operates separately and independently from your 3-oven AGA cast iron range and is seamless in appearance.

Choose from a variety of heat sources such as induction or gas top burners, conventional and convection ovens or a staging solution to keep your foods warm with an additional slow cooking oven.

Benefit from a variety of ovens all demonstrating a variety of heating solutions – conventional, radiant, warming and fanned convection. Cooktop solutions such as gas top burners, cast iron hotplates, induction and warming plate give endless creative abilities.

Each Hotcupboard and Module will integrate to the left of any 3-oven AGA cast iron range. The order in which you place your AGA Integrated Solutions is up to you – there is no required order.

Build Your AGA from right to left – the configurations are endless!

Dual Fuel Module

AGA Total Control with Dual Fuel Module shown in Claret

The Dual Fuel Module gives you even more choice and flexibility. Working alongside, but independent from your 3-oven AGA range, it gives you the option of a conventional and a convection oven along with four gas top burners. The Gas Top Burners are available in natural gas and liquid propane.

- The ideal cooking companion for your cast iron AGA range, the Integrated Module fits neatly at its left-hand side
- Iconic AGA signature look with cast iron doors and cast iron front
- Four sealed burners provides instant power and a rapid response for any type of cooking
- The 4 gas sealed burner range top features two 6,150 BTU, an 11,000 BTU and one 12,000 BTU gas burners – available in natural gas and liquid propane
- Boasts one Conventional Oven with Rapid Response Electric Grill/ Broiler, a Convection Oven with fan
- Special oven linings – to save on cleaning time, the ovens have a specially developed lining which helps keep themselves clean during cooking

23⅝"

ELECTRIC & NATURAL GAS

ELECTRIC & PROPANE

The AGA Hotcupboard with Induction Top - Instant Heat

This integrated solution boasts the newest and fastest growing fuel type – Induction. Offering instant cooktop heat and energy-efficiency, the induction top hotcupboard is a great leap in cooking technology. Powered by electro-magnetism, induction cooktop surface is safe, responds fast and is easy to clean. This cooktop operates separate from the ovens and separate from your 3-oven AGA cast iron range.

ENERGY EFFICIENT

Since all the heat is directed onto the pan, available heat is captured rather than lost around the pan's perimeter. Induction makes use of 90% of the available heat compared to just 55% with that of a gas burner.

SAFE

The ceramic burner surface retains minimal heat when the pan is removed. Built-in pan recognition sensors automatically turn the burner off when not in use saving energy and increasing safety while the Child Lock feature protects little hands.

EASY TO CLEAN

Because the Induction Cooktop only heats the surface in contact with the pan and cools quickly upon removal, spillages will not stick or burn onto the surface, making cleaning easy.

Induction Cooking requires specific pans containing ferrous metals. Pans made of high grade stainless steel, enameled steel and cast iron are suitable for induction top cooking. The base, or bottom, of each pan should be flat as it must come in contact in the induction surface in order to work properly.

Visit www.aga-ranges.com to purchase additional cookware.

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HC

The AGA Hotcupboard with Warming Plate

The AGA Hotcupboard is an integrated solution providing an additional slow cook oven and warming space helping you stage food as it becomes ready to serve. The internal components of the AGA hotcupboard are the same, offering additional ovens giving you the ability to slow roast, slow cook and keep food warm.

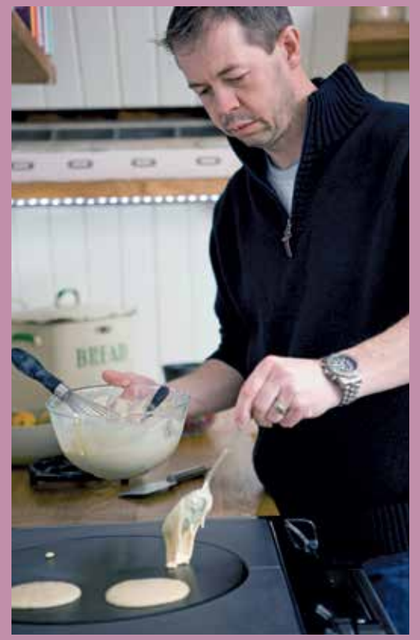
This original AGA hotcupboard has two ovens which offers slow cook and simmering benefits and is topped with an aluminum Warming Plate. The 16¼" H x 14⅛"W aluminum Warming Plate gives you an additional surface for staging food keeping food ready-to-serve. This feature is especially beneficial when serving "buffet style" is a norm in your kitchen. Alleviate the need for chaffing dishes and unsafe lit Sternos. Use the gentle heat from the Warming Plate to keep your food at the optimal serving temperature. Separated by a perforated baffle, the top oven is the Simmering Oven delivering upwards of 255°F and creating an excellent environment to slow cook meat.

The bottom oven is the Warming Oven, heating upwards of 225°F, keeping food and serving plates warm – ideal for keeping freshly baked pies warm and ready to serve after dinner.

Each hotcupboard will seamlessly integrate to the left of any AGA cast iron range. The order in which you place an AGA Integrated Solution is up to you – there is no required order. Build Your AGA from right to left – the configurations are endless!

HC

How to Build Your AGA



Find the AGA to suit your Lifestyle and your Cooking Style

AGA puts you in control of everything – from the big decisions such as fuel type and heat source to the finer details like color and oven count. The iconic British brand expands its North American collection with modular solutions for a custom à la carte design.

AGA features new cooktop options, including gas and induction, and even more oven configurations, fuel types and vitreous enamel colors options.

With nearly unlimited design configurations, customize your AGA range perfect for your life, cooking style and kitchen footprint.

So we may help you Build Your AGA, use the handy checklist or contact AGA Kitchen Concierge at (800) 525-5601.

For an interactive experience, visit us at www.aga-ranges.com to use our custom Build Your AGA software. Simplifying the order process, this custom software allows you to print or download a copy of your personalized AGA configuration with order details.

Use this handy checklist to help build your own AGA range customized to suit your cooking style and your kitchen footprint. Blend the best of both worlds and revel in a true culinary experience unlike anything ever made.

Begin Here

STEP 1

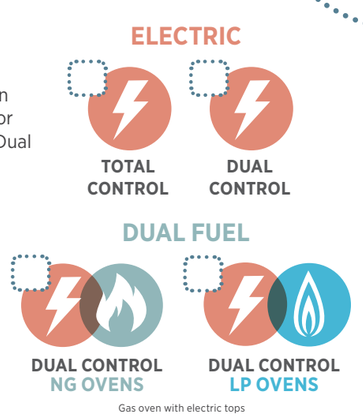
Start with an AGA 3-oven cast iron range

The many benefits of cooking with cast iron are at the forefront of what makes an AGA, an AGA!

STEP 2

Fuel Type

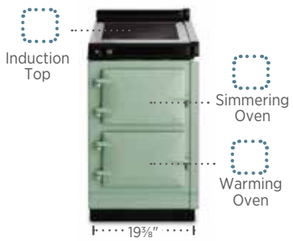
Choose between a Total Control or three different Dual Control ranges

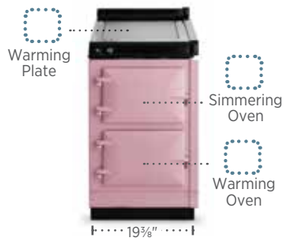


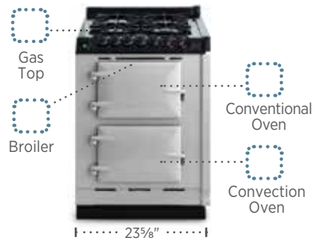
STEP 3

Choose 1 or More

If you desire more cooking space in addition to the 3-oven AGA cast iron range, the next step is to learn which Integrated Solution will best serve your needs and your kitchen space.







Creating the Perfect Range is Easy

Using these 3 steps, create your AGA your way. Start with a cast iron 3-oven range, select your desired fuel type then add as many integrated solutions as your kitchen space allows. It's that simple!

AGA Total Control 3-Oven In-Claret

Dual Fuel Module in Claret

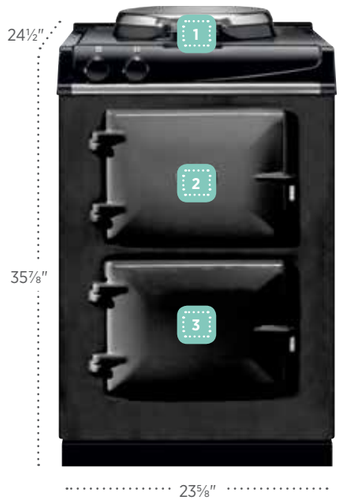
Your AGA Your Way

End Here

A Smart Solution for Compact Living

The AGA City24 boasts the many benefits of cooking with cast iron – now with 2 different cooktops

Shown in Rose



Designed with a powerful heating element, the hotplate can be set to either boil or simmer . Around the outside of the actual hotplate are cast iron plates that provide cooking space to simmer foods or simply keep them warm. Quick and efficient, the hotplate reaches boiling temperature in 11 minutes and is ready to simmer in 8 minutes. This dual temperature hotplate may work independently of the ovens.

The hotplate is a generous 14½" wide, easily accommodating extra-large pans and multiple saucepans. The hotplate may also be used as a griddle.

1 – Boiling and Simmering Hot Plate with Matte Cast Iron Sides
2 – Roasting/Baking Oven 10"H x 13¾"W x 17⅞"D
3 – Slow Cook Oven Oven 10"H x 13¾"W x 17⅞"D

1 – 4 Burner Gas Range Top
2 – Roasting/Baking Oven 10"H x 13¾"W x 17⅞"D
3 – Slow Cook Oven 10"H x 13¾"W x 17⅞"D

AN AGA BUILT WITH EXISTING KITCHENS IN MIND

As a free-standing range it brings the versatility of dual-fuel cooking into any kitchen all the while exemplifying the AGA signature look.

RANGE TOP BTUs
NATURAL GAS / PROPANE

	Lowest Range	Highest Range
Right Hand Front	5,000 Btu/hr	12,000 Btu/hr
Left Hand Rear	1,300 Btu/hr	10,600 Btu/hr
Right Hand Rear	1,000 Btu/hr	6,150 Btu/hr
Left Hand Front	1,000 Btu/hr	6,150 Btu/hr

The new AGA City24 has iconic cast iron ovens with the flexibility of four powerful burners. The gas top offers one Wok Buner (12,000 BTU), a Rapid Burner (10,600 BTU) and two Semi-Rapid Burners (6,150 BTU) each. The two semi-rapids burners are especially suited for use with small pans, gentle simmering or poaching. The push-to-turn control knobs have both a high and low setting. The enameled cast iron grates aide in proper heat distribution while the vitreous enamel surface is easy to clean.

Shown in Cream

CF AGA COMPANION FREESTANDING

Shown in Dark Blue

Shown in Cream

Don't let this little range fool you. At 24" inches wide, it may be small in stature, but it's big on performance and style.

The AGA Freestanding Companion boasts two ovens. One conventional oven with an Rapid Response Electric Grill perfect for broiling and designed to eliminate cold spots when cooking. The bottom is a convection oven with an electric fan. Both ovens come with cast iron doors giving it the AGA signature look and both ovens are large enough to hold a 16-pound turkey. Each oven has a specially developed lining which helps keep the ovens clean during cooking.

The gas range top offers two semi-rapid burners for gently boiling foods or when using smaller pans. It also offers one rapid burner for high heat cooking and boiling and offers one ultra-rapid burner with extremely high heat bringing foods to a quick, rapid boil making it perfect for stir-fry's as well as deep frying. The center of the range may also be used as another location to keep foods temperate prior to serving.

AN AGA BUILT WITH EXISTING KITCHENS IN MIND

As a free standing range it brings the versatility of dual fuel cooking into any kitchen all the while exemplifying the AGA signature look.

RANGE TOP BTUs

	Lowest Range	Highest Range
Right Hand Front	5,000 Btu/hr	12,000 Btu/hr
Left Hand Rear	1,300 Btu/hr	10,600 Btu/hr
Right Hand Rear	1,000 Btu/hr	6,150 Btu/hr
Left Hand Front	1,000 Btu/hr	6,150 Btu/hr

Available in Natural Gas and Propane

1 – 4 Burner Gas Range Top
2 – Conventional Oven with two, 4-pass Broiler Elements 8½"H x 13¾"W x 19"D
3 – Convection Oven 10"H x 13¾"W x 17"D

CF

10 Reasons *to Fall in Love with the AGA* **Brand**

When asked to describe their AGA in one word, our customers' response was overwhelming. Welcoming. Convenient. Unique. Dependable. Warmth. Investment. Reliable. Essentially an AGA completes their home and is worth its weight in gold!

1 An AGA really can do it all

From quick stir-fries to elaborate soufflés, the AGA excels at every style of cooking. AGA cakes are lighter, roasts are more succulent, chips are crunchier, steaks are juicer and pizzas are always crisp to perfection. The AGA can do everything and it does everything better. It's even a whiz at one pot meals for those more hectic days.

2 Your AGA will become part of the family

No one can resist an AGA – they are drawn to its gentle warmth, stylish design and evolution no matter the fuel type or kitchen space. AGA owners consistently tell us their AGA is part of the family and they couldn't imagine life without it. It is impossible to think of any other household object that inspires this level of devotion.

3 It's a design classic

The AGA 3-Oven Total Control was featured in Architectural Digest as a design essential for every home. The AGA 5-Oven Total Control was featured in the Wall Street Journal as a range with "high-tech features and high-design finishes" exemplifying "the latest warming trends".

4 There is an AGA color to suite every kitchen

There are a variety of colors to choose from in the AGA palette all triple-coated vitreous enamel with a beautiful glossy finish. From traditional White or modern Claret to our latest colors Aqua, Lemon, and Rose, there is a color which speaks to you and your kitchen!

5 Beautiful full capacity

The AGA is well known for its large capacity ovens. In fact, the roasting oven can beautiful roast a 30-pound turkey with ease making holiday cooking a breeze. Cast iron side and radiant heat ensure sweet and savory dishes can be cooked in the same oven without confusing flavor.

6 Radiant heat means finer food

The AGA treats food differently. It doesn't blast food with drying, ill-dispersed heat but rather it heats food using radiant indirect heat achieved through the cast iron ovens. The radiant heat gently cooks food while locking in flavor and moisture and keeping more nutrients.

7 A model to suit every lifestyle

Whether it's the new sleek and slim City24, the energy efficient Dual Control or the versatile Total Control, there is an AGA for every home kitchen to suit your lifestyle.

8 It is made by skilled craftsmen in Britain

The AGA cast iron ranges are made in Shropshire at the company foundry in Coalbrookdale, a World Heritage site and the birthplace of the Industrial Revolution. The iconic AGA is still made using skills passed down from one generation of craftsmen to the next.

9 70% of each AGA is made from recycled materials

Unlike other ranges on the market, every AGA is almost completely recyclable. Even better, since the very first model made over 90 years ago, 70% of each AGA has been made from recycled material. Recycled iron products have been melted down to create the world's most famous cast iron range. As green credentials go – impressive!

10 Green issues are top of our agenda

The AGA is unlike any other household appliance. Because of its renowned longevity you will never see an AGA taking up space in a landfill as each model is recyclable. AGA ranges are passed down from generation-to-generation often providing more than 50 years of sterling service.

Fuel choice and consumption are becoming increasingly important in today's time. We crafted our new generation of cast iron AGA ranges with this in mind making available several fuel options and sizes providing cleaner, lower-cost energy sources resulting in a smaller carbon footprint. These energy-efficient solutions also mean ease of installation and lower maintenance costs.

Specifications

Description	Total Control	Dual Control		
Fuel Power	All Electric	All Electric	Electric & Gas *	Electric & Propane *
Model Number	ATC3	ADC3E	ADC3G	ADC3P
Oven Quantity	3	3	3	3
Roasting Oven 425° - 475°F	•	•	•	•
Baking Oven 325° - 375°F	•	•	•	•
Slow Cook Oven 225° - 255°F	•	•	•	•
Simmering Oven 225° - 255°F				
Warming Oven 212° - 225°F				
Conventional Oven				
Convection Oven				
Hotplate Quantity	2	2	2	2
Boiling Plate 626°F	•	•	•	•
Simmering Plate 392°F	•	•	•	•
Warming Plate 113° - 131°F				
Induction Top				
Burners				
Burner BTU				
Overall Dimensions	38 ⅞"W x 27 ½"D x 35 ⅞" H	38 ⅞"W x 27 ½"D x 35 ⅞" H		
Oven Dimensions	Each Oven Is: 9 ⅝"H x 13 ⅝"W x 18 ¾"D	Each Oven Is: 9 ⅝"H x 13 ⅝"W x 18 ¾"D		
Hot Plate Dimensions	14½" x 14½	14½" x 14½		
Weight	860 lbs	816 lbs		
Shipping Weight	1135 lbs	1135 lbs		
Electrical Requirements	240v, 40amp, 60Hz	240v, 40amp, 60Hz		
Vent Options	In room venting	In room venting	External venting flue	External venting flue
Warranty	5 year limited parts and labor	5 year limited parts and labor		

*Must use vent pipe included with range. Maximum exterior vent length is 13 feet with up to four 90º bends. Consult the Installation Guide for proper runs.

	For use with Total/Dual Control Only			Freestanding			
	Dual Fuel Module	Hotcupboard with Warming Plate	Hotcupboard with Induction Top	City24		Companion	
Fuel Power	Natural Gas	All Electric	All Electric	All Electric	Electric & Gas	Natural Gas	Propane
Model Number	TCDC	AHC	AHCIN	ATC2E	ATC2G	ACMP-NG	ACMP-LP
Oven Quantity	2	2	2	2	2	2	2
Roasting Oven 425° - 475°F				•	•		
Baking Oven 325° - 375°F							
Slow Cook Oven 225° - 255°F				•	•		
Simmering Oven 225° - 255°F		•	•				
Warming Oven 212° - 225°F		•	•				
Conventional Oven	•					•	•
Convection Oven	•					•	•
Hotplate Quantity		1	1	1			
Boiling Plate 626°F				•			
Simmering Plate 392°F			•				
Warming Plate 113° - 131°F		•					
Induction Top			•				
Burners	4				4	4	
Burner BTU	(2) 6,150 BTU (1) 11,000 BTU (1) 12,000 BTU			(2) 6,150 BTU (1) 11,000 BTU (1) 12,000 BTU		(2) 6,150 BTU (1) 11,000 BTU (1) 12,000 BTU	
Overall Dimensions	23 ⅝"W x 27 ½"D x 35 ⅞" H	19 ⅜"W x 27 ½"D x 35 ⅞" H		23 ⅝"W x 24 ½"D x 35 ⅞" H		23 ¾"W x 23½"D x 33 ½" H	
Oven Dimensions	**1.** 8 ½"H x 13 ¾"W x 19"D **2.** 10"H x 13 ¾"W x 17"D	Each Oven Is: 10"H x 13 ¾"W x 20 ¼"D		Each Oven Is: 10"H x 13 ¾"W x 17 ⅞"D		**1.** 8 ½"H x 13 ¾"W x 19"D **2.** 10"H x 13 ¾"W x 17"D	
Hot Plate Dimensions		14½" x 14½		20½" x 20½			
Weight	284 lbs	242 lbs		492 lbs		310 lbs	
Shipping Weight	393 lbs	332 lbs		517 lbs		345 lbs	
Electrical Requirements	240v, 30amp, 60Hz	110v, 15amp, 60Hz	240v, 15amp, 60Hz	240v, 40amp, 60Hz		240v, 30amp, 60Hz	
Vent Options	In room venting	In room venting		In room venting		In room venting	
Warranty	1 year limited parts and labor	5 year limited parts and labor		5 year limited parts and labor		1 year limited parts and labor	

For the most up-to-date product specifications please consult the products Owner and Installation Guide located at www.aga-ranges.com

Experience

firsthand why the world has fallen in love with an AGA

According to the Luxury Brand Status Index, AGA is the highest rated home appliance brand for being perceived as truly unique and exclusive! The new generation of AGA cast iron ranges exemplifies this innovation providing more options for customers in North America.

The AGA Kitchen Concierge program is designed specifically to support AGA customers and prospective customers. With one source dedicated to all things AGA, our Kitchen Concierge program ensures all of your questions are answered, product materials are readily available and AGA lovers stay up-to-date on the latest trends, fashions and cast iron range options.

Additionally, we have hand selected and certified a team of AGA Ambassadors throughout North America to assist customers in selecting an AGA which suits their lifestyle. Each AGA Ambassador provides a hands-on, intimate demonstration of how to properly use the AGA while answering questions and creating delicious foods every step of the way.

For a live cooking demonstration near you, contact AGA Kitchen Concierge at (800) 525-5601 or visit www.AGA-Ranges.com today!

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For more information contact AGA Kitchen Concierge at (800) 525-5601 or visit www.AGA-Ranges.com today!

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