

AGA

For your way of life

CONVENTIONAL
COOKING



AGA Mercury

AGA Masterchef Deluxe

AGA Six-Four



WELCOME TO AGA

For over 90 years, AGA has devoted itself to the art of cooking good food. Whilst it's true that a good chef can cook anything well, the better the cooker the better the result – which is why we make the best cookers in the world.

We also know that everybody has their own individual preferences as to the type of cooker they prefer, which is why we offer a choice of conventional, dual fuel, electric and induction hob cookers to complement our world famous cast-iron AGA cookers.

Nobody understands the perfect blend of form and function better than AGA which is why the AGA conventional cookers are built in Great Britain with all the inherent hallmarks of attention to detail, quality and design that can only be an AGA cooker.



Induction VS

DUAL FUEL



INDUCTION

Fast, responsive and incredibly controllable, induction cooking is becoming increasingly popular.






-  **Energy Efficient** Up to 90% efficient, induction heats the pan directly, rather than the cook-top surface.
-  **Safety** Its surface retains minimal heat, making it safer for those with small children.
-  **Easy to Clean** Since the surface stays cool, spills will not stick or burn onto the surface, making cleaning a simple wipe-down.

DUAL FUEL

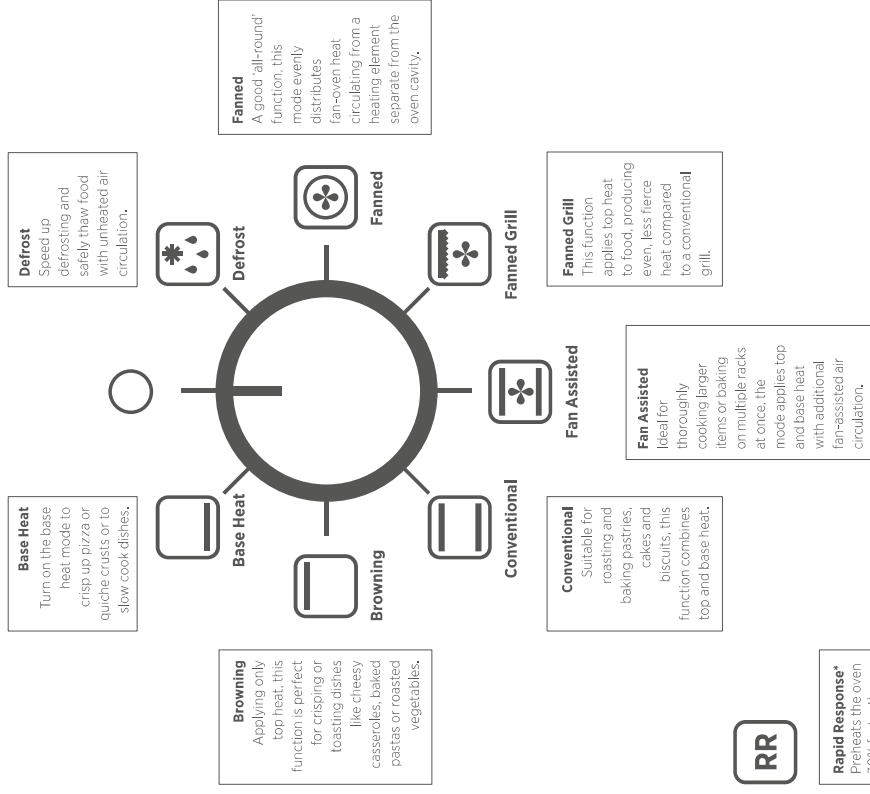
Offers high-powered burners which provide the optimum heat level for all types of cooking.



-  **Cast Iron Pan Supports** Solid cast iron pan supports create a large, sturdy cooking space.
-  **Powerful Burners** Powerful gas burners provide superior control and performance.
-  **Wok Cooking** Create authentic Asian cuisine on the high-powered wok burner.

7-Mode

MULTIFUNCTION OVEN



Rapid Response*
Preheats the oven 30% faster than the standard fan oven setting. Once the desired temperature is reached, cooking continues in fan oven mode.

*AGA Masterchef Deluxe models only.

HIGH

G

HIGH

PERFORMANCE COOKING



AGA MASTERCHEF DELUXE



AGA MASTERCHEF DELUXE

A REFINED BLEND OF ADVANCED COOKING FEATURES.

The AGA Masterchef Deluxe displays timeless design quality that enables it to fit in to any style of kitchen. Its classically simple, understated appeal will match any taste. This cooker is perfect for anybody who aspires to owning an AGA but prefers the instant control of a conventional range cooker.

AGA Masterchef Deluxe 90



Two ovens multifunction and fan

Hob Five burner gas hob / five zone induction hob with bridging feature

Size 90cm / 900mm wide

Separate dual element Deluxe Glaze-out grill™

AGA Masterchef Deluxe 110



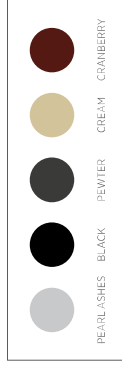
Three ovens multifunction, fan and slow cooking

Hob Five burner gas hob / five zone induction hob with bridging feature

Size 110cm / 1100mm wide

Separate dual element Deluxe Glaze-out grill™

COLOURS (SEE PAGE 30)



A Energy Rating



1 Deluxe Glide-out grill™
The dual element grill offers full and half grilling. The grill is positioned on smooth-action telescopic runners which is safer as it reduces the risk of pulling the grill out too far. The trivet can also be adjusted to four different heights.

2 Slow Cooking Oven
Thermostatic control for gentle cooking of dishes such as casseroles or drying out meringues. Also ideal for keeping dishes hot prior to serving, or for warming plates.

4 Multifunction Oven
This large multi-function oven (79L) offers eight cooking functions (see Page 7) and features smooth-action telescopic shelves, deluxe oven tray and trivet and an integral meat probe.

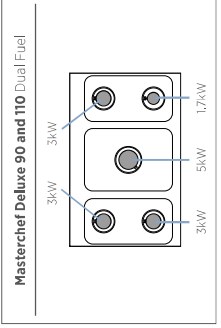
3 Fan Oven
The 110 model has a large fan oven (79L). The 90 model has a tall slim fan oven (67L) and can cook four whole chickens at the same time.



Griddle supplied with Induction models.

110 model shown

5 Induction or gas hob
The induction hob is comprised of five zones, two of which have a bridging feature ideal for use with a griddle, large pan or fish kettle. Each has a boost functionality to reach maximum power. There are five gas burners on the dual fuel models, all made from brass. The exceptionally large 5 kW central burner is perfect for wok cooking or large pans. There are five burners on the AGA Masterchef Deluxe 110 and 90 models.



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