



AGA

60



AGA 60 Electric



60cm wide

Same width as a standard kitchen unit
or freestanding conventional cooker

AGA 60 Gas



60cm wide

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or freestanding conventional cooker

The AGA difference - *radiant heat cooking*

Cooking with the AGA 60 is a pleasure and produces amazing results, this is because an AGA cooks differently. Using consistent radiant heat, which comes from all sides of the cast-iron ovens, the AGA cooker locks all the flavour, moisture and goodness into food, while also giving it a great texture.

Just like the traditional AGA, each area of the AGA 60 is pre-set to different heats which is achieved by electric elements embedded in the cast iron ovens. This even radiant heat ensures great results whatever you cook, meaning every dish you serve tastes delicious. Put simply, the AGA 60 treats food as it should be treated - ensuring that you get the very best out of your ingredients.

Ways to cook with the AGA 60



BOIL (on boiling plate or wok burner)

The AGA boiling plate or wok burner will rapidly bring water to boil for that quick pasta supper. It also cooks so rapidly that fresh vegetables retain more of their natural flavour, color and nutrients.



GRILL (top of roasting oven and on boiling plate or wok burner)

Easy full english breakfast grilled at the top of the roasting oven. Succulent steaks, cooked in an AGA grill pan using the intense heat of the AGA boiling plate or wok burner, seared on the outside, sealing in flavour and juices, while the inside cooks to perfection.



FRY (on boiling plate or wok burner)

Creating crunchier-on-the-outside, moister-on-the-inside fried or sauteed chicken or fish.



ROAST (in roasting oven)

Roasts are superb - shrinkage and dryness are reduced, cooked evenly throughout because unlike conventional cookers, the radiant heat comes from all directions, not just one. Roasted vegetables are full of flavour and potatoes are brown and crispy.



TOAST (on hotplate) - Electric model only

Famous AGA toast tastes better, crunchy-on-the-outside and fluffy in the middle. Carried out on the boiling plate using the famous AGA toaster, or on the simmering plate (with no toaster required) for toasted sandwiches.



SIMMER (on simmering plate, in simmering oven or semi-rapid burner)

The simmering plate and semi-rapid burner heat is gentle for delicate sauces and heating milk. The AGA simmering oven slow cooks for hours, gently coaxing stock, casseroles, soups, curries and bolognese to perfect tenderness.



BAKE (in baking oven)

Like a traditional baker's brick oven, the AGA roasting and baking oven settings provide all-around, consistent radiant heat to create feather-light pastries, ever-so-moist-cakes and perfectly baked breads.



STEAM (in simmering oven)

The legendary AGA simmering oven steams root vegetables locking in their full flavour, color and nutrients.



SLOW COOK (in simmering oven)

The AGA simmering oven's gently persistent heat helps you create richer, juicier casseroles, stews, slow-roasts or braised cuts of meat.



STIR-FRY (on boiling plate or wok burner)

An AGA wok or sauté pan, used on the boiling plate or wok burner, ensures the tastiest and speediest stir-fries.

Choose a style to suit your home

The AGA 60 is available in all electric or electric ovens with gas hobs, as well as a choice of 10 colours.

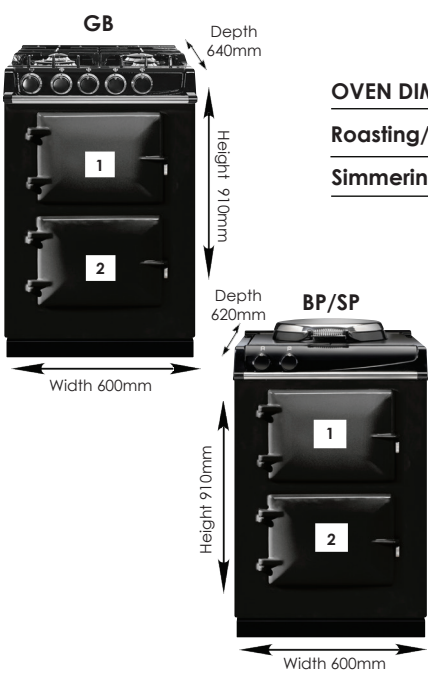


AGA cooker colours

Each AGA 60 cooker is coated in a gleaming vitreous enamel and is available in 10 colours.



Technical specifications



OVEN DIMENSIONS (mm)	Height	Width	Depth
Roasting/Baking oven	254	349	455
Simmering oven	254	349	455

Weight: 223kg
Space required: Width 607mm
Power Supply: Requires 32amp connection
Gas Supply: Natural Gas or LPG

- BP/SP.** Boiling/Simmering Plate
GB. Gas Burners
1. Roasting/Baking oven
2. Simmering oven

AGA 60 - Gas hobs

The AGA 60 couldn't be easier to use. With four control knobs to control each individual burner and another for the ovens, the cooker has been designed with simplicity in mind.

Gas Hob options:

- Wok Burner
- Semi Rapid Burner
- Rapid Burner



HOW IT works

The heat on the gas hob of the AGA 60 is regulated by means of a rotary control dial, one per burner. The burners are ignited when the dial is turned in the same manner as on other conventional cooker models.

All zones feature a flame failure device for peace of mind which automatically turns off the gas supply in the event that the flame extinguishes.

The hob has four gas burners:

Front Left - ultra rapid (wok) burner - rated at 3.6 kW
Rear Left - semi-rapid burner - rated at 1.75 kW
Rear Right - rapid burner - rated at 3.0 kW
Front Right - semi-rapid burner - rated at 1.75 kW

The semi-rapid burner is especially suited for use with small pans and gentle simmering or poaching.

All burners have a set simmer position and are easily adjustable.



GAS HOB SETTINGS

- Wok Burner
- Semi Rapid Burner
- Rapid Burner



AGA 60 - *Electric hotplates*

Since the launch of the AGA Total Control in 2011, there have been electric AGA cookers that can be 'on when you need them and off when you don't'.

The **AGA 60** is the latest addition to the collection of new-generation AGA cookers.

The technology used means you are only using energy when you need it, while also enjoying all the benefits of radiant heat cooking.



HOW IT *works*

The hotplate operates using powerful heating elements and can be set to either boiling or simmering.

Around the outside of the actual hotplate is a further useable area.

When set to boiling the hotplate reaches temperature in around 11 minutes from cold, while the simmering setting reaches temperature in around 8 minutes.

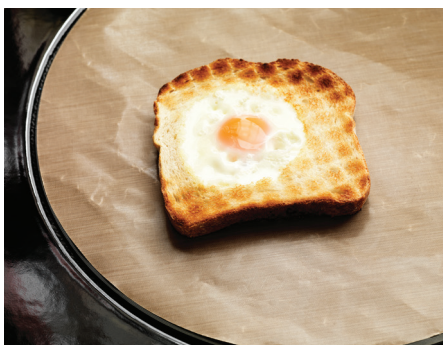


HOTPLATE SETTINGS

•Off

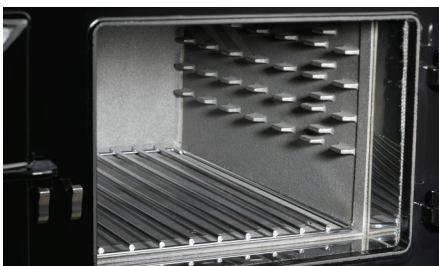
•Simmer

•Boil



How it *works*

HOW THE OVENS WORK



Using the control knob on the far left of the top plate, the top oven can be set to roasting, baking or the off setting. The roasting and baking settings can be achieved from cold in around 60 minutes. The lower simmering oven can also be up to full heat in around 60 minutes.

OVEN HEAT UP TIMES

Roasting/Baking/Simmering from cold - 60 minutes

OVEN SETTINGS

- Off
- Roast
- Roast & Simmer
- Simmer
- Bake & Simmer
- Bake

How to buy an *AGA 60*

1. EXPERT ADVICE

From the minute you decide you want to learn more about the AGA cooker to the moment your new model is delivered, our friendly and knowledgeable staff will be there to ensure the process is seamless. You can find details of your closest AGA shop at www.agaaustralia.com.au or by calling **03 9521 4965**.

2. 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 and taste the delicious food it has to offer. Alternatively, you can choose a special one-to-one Personal Guide to your AGA, simply call your local AGA shop to book.

3. YOUR AGA MADE TO ORDER

The ordering process is simple and each AGA is made to order in Britain. Each AGA also comes with a pack of essential AGA accessories.

4. TOTAL PEACE OF MIND

To ensure the highest standards and complete peace of mind, every **AGA 60** is factory-assembled. Once we have delivered and installed your new **AGA 60**, we will validate your five-year parts and one-year labour warranty. The team at your local AGA shop will always be on hand to offer your advice and guidance, cookware know-how and information on servicing and caring for your AGA.



For more information on the AGA 60 call AGA Australia
on 03 9521 4965 or visit www.agaaustralia.com.au

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