

AGA

THE HEART OF EVERY HOME.







AGA, ADDING HEART AND SOUL TO YOUR HOME.

To hundreds of thousands of devotees the AGA is not simply a cooker but a way of life. AGA owners adore their cookers and can't imagine life without them.

Every AGA owner says the same, "We love our AGA." There is no other household appliance that generates this kind of emotion or loyalty and certainly none that lasts as long; there are very good reasons for this.

Since the very first AGA cooker was installed 90 years ago, the cooker has taken root in the hearts and lives of hundreds of thousands of people around the world.

An AGA is more than just a cooker. It's a way of life and a gentle one at that. In a world that moves at a thousand miles per hour, having an AGA in the kitchen is very special.

The simple fact is that the AGA is an amazing cooker - easy to use, a joy to live with and a great addition to any home, and of course it produces delicious food. It's a design icon that is as relevant today as it was innovative at the time of its invention.

The AGA is also available in a number of colours and sizes, designed to run on either gas and electricity, or all-electric, and can be programmed to suit perfectly the rhythms of your daily life.

**"AN AGA IS MORE THAN
JUST A COOKER, IT'S A
WAY OF LIFE."**

THE AGA STORY.

AGA HERITAGE

Our story began in 1922, when Dr Gustaf Dalén – a world-renowned physicist and Nobel Prize winner – lost his sight following an explosion during an experiment. Although blind, he was determined to develop a cooker capable of every culinary technique, but which was also easy to use. He did exactly that and the AGA cooker was born. Over the years, the AGA cooker's design has been allowed to evolve, with care and consideration, to the point where it has now achieved iconic status.

The story that began in 1922 continues today with new models and the very latest technology ensuring the AGA cooker is as relevant and innovative today as it was when it was created. It is a cooker steeped in heritage and it brings with it a unique style and warmth that together means it occupies a special place in the hearts and minds of owners.



CRAFTSMANSHIP

The AGA cooker is unlike any other household appliance. Because of its renowned longevity (there are thousands of AGA cookers across the UK still working perfectly after 30 years or more of sterling service) you'll never, for example, find an AGA cooker on a landfill site and retired AGA cookers almost always go on to help create something new.

That's because every AGA is almost completely recyclable. Since the very first model was made over 90 years ago, a large proportion of each AGA has been made from used material. Car gearboxes, guttering, old machinery, cast-iron cookers, door fittings, drain covers, lamp-posts and much more can all be found in the world's most famous cooker.

Every AGA cooker comes with a sense of history built in and is manufactured to the same exacting standards that have ensured the AGA cooker's place as one of our most trusted and most cherished British brands.

Molten iron is poured into moulds and every cast is then hand-dressed, heat treated to 800 degrees Celsius and shot-blasted clean. It's this technique that gives the castings their characteristic surface – each one is unique. Each AGA cooker is then coated in a gleaming vitreous enamel finish...

ENAMELLING

While most cookers are spray painted in minutes, the AGA cooker's multiple protective coats of vitreous enamel take three days and three separate firings to complete. It is this painstaking enamelling process that helps ensure the working life of an AGA cooker is measured not in years, but in decades. The exterior enamelled parts on AGA cookers are individually crafted and hand-finished at our factory in Telford, making each one unique. It is also in part the enamel that gives it a character all of its own. Slight variations in the surface finish are usually found and the colour can look different throughout the day as the light in the kitchen changes and when the cooker heats up. It is differences like these that set the AGA apart from the uniformity of massproduced cookers and places it in a class of its own.



PERFORMANCE

Cast-iron cooking makes the AGA difference... AGA food tastes better simply because an AGA cooks better, using gentle, radiant heat to retain the food's natural goodness and flavour. The heat steadily radiates through the ovens and hotplates, creating dedicated cooking zones at pre-set temperatures for ease, convenience and stress-free use. Heat is transferred to the cast-iron ovens and released steadily from all the inner surfaces simultaneously. This radiant heat cooking is an altogether gentler process than the fierce hot air of conventional cookers and is the reason AGA cooking preserves more of the food's moisture, flavour, texture and goodness. Finally, the high level of insulation within the outer casing and each hotplate lid ensures fuel is used wisely and economically. And, with our more recent electric models, you can choose to have your AGA cooker on when you need it and off when you don't.



5 REASONS TO FALL IN LOVE.

ONE

The AGA treats food differently; radiant heat from the cast iron ovens gently cooks food, locking in flavor, moisture and goodness. From quick stir-fries through to elaborate souffles, the AGA excels at every style of cooking. AGA cakes are lighter, meat becomes more succulent and juicy and chips or pizzas always crisp to perfection.



TWO

Your AGA will become part of the family. No one can resist an AGA - they're drawn to its gentle warmth. AGA owners consistently tell us their cooker is part of the family and they couldn't imagine life without it. It's impossible to think of any other household object that inspires this level of devotion.

THREE

A model to suit every lifestyle. Whatever size AGA you choose, you're guaranteed to love it. You can even have the choice of a Freestanding or an integrated Module. There are 16 colours to choose from in the AGA palette, so you're sure to find 'The One' for your kitchen.



FOUR

The AGA is known for its large ovens. The roasting oven is big enough, in fact, to fit a 13kg bird - perfect for Sunday lunch for a crowd and it definitely eases the strain over Christmas. Interestingly, though, these huge ovens cook in such a way that flavors don't merge.

FIVE

70% is made from recycled materials. Produced by skilled craftsmen in Britain, the AGA is unlike any other household appliance. Since the very first model was made 90 years ago, 70% of each AGA has been created from used material.



AN INTRODUCTION.

Beneath the design values of every AGA cooker lies cast-iron magic. Ready to cook whenever you are, every AGA cooker is engineered to take care of itself, for generations to come. All AGA cookers come with ovens with Roasting, Baking and Simmering temperatures, and hotplates for Boiling and Simmering; each is always ready at the optimum for each type of cooking. It's the cast-iron that makes this possible. It allows AGA cookers to store heat and steadily radiate it through the ovens and hotplates. Each cooking zone is at a pre-set heat for ease, convenience and stress-free use. Radiating the heat from all the oven surfaces simultaneously also ensures a kinder cooking process, unlike the fiercer direct heat of conventional cookers. Finally the high level of insulation within the outer casting and each hotplate lid ensures fuel is used wisely and economically.

BOILING PLATE

Boil water quickly, cook delicious stir-fries, toast or the perfect steak all made here with minimum of fuss.

SIMMERING PLATE

Holds three large pans, but you can also cook pancakes, toasted sandwiches, scallops and more directly on the surface.

WARMING PLATE *(5-oven and ER3 only)*

The warming plate gives you an additional surface for keeping food warm and ready-to-serve, using the heat to keep your food at the optimal serving temperature.

INDUCTION HOB *(ER3 models only)*

This AGA induction hotplate features a two-zone large pan area suitable for two pans, or an induction suitable with a griddle plate, fish kettle or other large cookware.

GAS HOBS *(AGA 60 and Integrated Module only)*

Four ring burners providing Semi Rapid, Rapid and Wok cooking. The Gas Hob allows instant, convenient cooking for those with a busy lifestyle.

COOKWARE STORAGE *(ER3 models only)*

This cavity is a handy storage space to keep all of your AGA baking tray and pans.

ROASTING OVEN

Because heat comes from all sides in this oven nothing dries out. Shrinkage of meat is reduced and this oven can be used for roasting, baking, grilling, and frying, all with perfect results.

BAKING OVEN

A moderate oven where you bake cakes and biscuits to perfection, but it's also brilliant for lasagna and any dish that requires slightly less heat than the roasting oven.

SIMMERING OVEN

Perfect for slow-cooked dishes, such as casseroles, curries or slow-roasting meat, or for steaming root vegetables and rice. Most dishes are started off on a hotplate and then left to cook slowly and gently in the simmering oven, allowing them to retain their nutrients and goodness.

SLOW COOKING OVEN *(5-oven model only)*

The new slow cooking oven is ideal for dishes such as shoulder or leg of lamb, steamed puddings, casseroles and stocks.

WARMING OVEN *(5-oven and ER3 only)*

The warming oven is designed to warm plates and serving dishes, to rest meat before carving and to keep food warm, prior to serving, for a limited period of time.



Black



Pewter



Slate



Pearl Ashes



Dark Blue



Dartmouth Blue



Dove



Duck Egg Blue



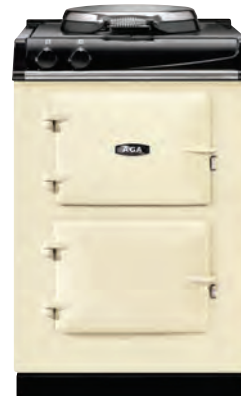
Salcombe Blue



Pistachio



Cream



Linen



Aubergine



Heather



Blush



White

Each AGA cooker is coated in gleaming vitreous enamel and available in a choice of 16 stunning colours.

Please note that while we take every care to ensure these colours are accurate, they are only as close as the printing process will allow. Colour samples are available from your local AGA dealer.

THE AGA IS MASTER OF ALL COOKING METHODS.

BOIL

(on boiling plate)

The AGA boiling plate cooks so rapidly that fresh vegetables retain more of their natural flavour, colour and nutrients.



FRY

(on boiling plate)

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

STIR FRY

(on boiling plate)

Tackle Asian cookery with an AGA wok on the boiling plate for fast stir fries and quick cooking.



GRILL

(on boiling plate and top of roasting oven)

Succulent steaks, cooked in an AGA grill pan using the intense heat of the AGA boiling plate, seared on the outside, sealing in flavour and juices, while the inside cooks to perfection.

TOAST

(on boiling plate or simmering plate)

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





STEAM

(in simmering oven)

The legendary AGA simmering oven steams a sponge pudding to perfection without turning your kitchen into a sauna. Steaming root vegetables locks in their full flavour and nutrients.



BAKE

(in baking oven)

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



SIMMER

(on simmering plate or simmering oven)

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



CASSEROLE

(in simmering oven)

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



ROAST

(in roasting oven)

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



AGA 60

The AGA 60 is everything you would expect from an AGA, but wrapped up in a smaller, more city-friendly package.

At just 60cm wide, it's perfect for compact spaces. And, just like other iconic AGA cookers, it's made from cast iron and employs radiant heat cooking technology, meaning food tastes so much better as all the goodness and moisture is locked in.

There are two ovens, offering roasting, baking and simmering functions and your choice of a patent AGA hotplate, which enables you to boil or simmer or 4-burner gas hobs. Plus, with optional programmability on the roasting/baking oven, there's no need to wait for the cooker to heat up. In the winter you can enjoy the indefinable AGA warmth in the kitchen and in the summer your AGA 60 can be on when you need it and off when you don't.

ELECTRIC HOTPLATE

On when you need it, off when you don't. The hotplate operates using powerful heating elements and can be either set to boiling or simmering.

GAS HOB

For those who love the idea of AGA cooking, but equally want the flexibility, familiarity and the convenience of a gas hob, there is a model which features four gas burners instead of a hotplate.



KEY FEATURES

- Just 60cm wide
- The choice of an electric hotplate or gas hob and two ovens
- The top oven can be switched between baking and roasting settings and the bottom oven is for simmering
- When the hotplate is on boiling setting, the surrounding top plate can be used as an additional area for simmering
- Uniquely and usefully, the top plate is made up of two cast-iron half-moon pieces, which can be removed and put in the dishwasher
- The ovens will take one hour to heat up and the hotplate 8 to 11 minutes.
- Optional programmable timer for the roasting/baking oven



AGA ER3 90CM SERIES

Offering everyday control and boasting a host of useful features, with your choice of either Warming Plate or two-zone Induction Hob.

Where beauty meets utility in a cooker that has the essential features every cook relies on. Controllable and practical and with the kind of design values you'd expect, the new AGA 3 Series is the addition you'll want in your kitchen today and every day.

Every AGA cast-iron cooker puts ambient heat into the room, meaning you get that lovely, cosy AGA warmth. At just 90cm wide, this cooker packs in two cast-iron ovens, one for roasting and baking, and the other for simmering. Plus, with optional programmability on the roasting/baking oven, there's no need to wait for the cooker to heat up.

It also has an AGA hotplate, which can be set to boiling or simmering, a useful tall warming oven and your choice of a warming plate or a state-of-the-art two-zone induction hob with a bridging feature, allowing you to use a griddle plate, fish kettle or other large cookware.

Offering everyday control and boasting a host of useful features, including fast heat-up times, higher temperatures and exceptional performance. Great attention has been paid to even the smallest of details ensuring this is a cooker that is built for life.



KEY FEATURES

- Patented hotplate that can be set to either simmering or boiling mode
- An oven that can be set for roasting or baking and a simmering oven
- A useful tall warming oven
- A choice of warming plate or two-zone induction hob
- No regular servicing required
- 32 amp supply (plus 13 amp supply for induction model)
- In room venting, no external flue required
- Warranty: 5 years parts and 1 year labour
- Optional programmable timer for the roasting/baking oven



AGA ER3 100CM SERIES

Where beauty meets utility in a cooker that has the essential features every cook relies on.

The new all-electric AGA 3 Series 100cm range offers your choice of Warming Plate or Induction Hob and additional cookware storage compartment. This 100cm wide cooker has two cast-iron ovens, one for roasting and baking, and the other for simmering.

It also has an AGA hotplate, which can be set to boiling or simmering and useful warming oven. Choose between an AGA warming plate, or a state-of-the-art two-zone induction hob with bridging feature. As with every AGA cast-iron cooker eR3 100 puts ambient heat into the room, meaning you get that lovely, cosy AGA warmth.

The new AGA eR3 100-4 offers everyday control and boasts a host of useful features, including a patented hotplate, an optional timer, higher temperatures and exceptional performance. Plus, if you're looking for extra space to store your cookware, select the 100-4 model with an additional handy cavity storage compartment to store all of your cookware items.

Great attention has been paid to even the smallest of details, such as the stylish and branded handrail, ensuring this is a cooker that is built for life.



KEY FEATURES

- Patented hotplate that can be set to either simmering or boiling mode
- An oven that can be set for roasting or baking, a simmering oven and a useful warming oven
- A choice of an additional handy cavity to store all of your cookware items
- Choose between a warming plate, or a state-of-the-art two zone induction hob – complete with bridging feature
- No regular servicing required
- 32 amp supply (plus 13 amp supply for induction models)
- In room venting, no external flue required
- Optional programmable timer for the roasting/baking oven





AGA TOTAL CONTROL

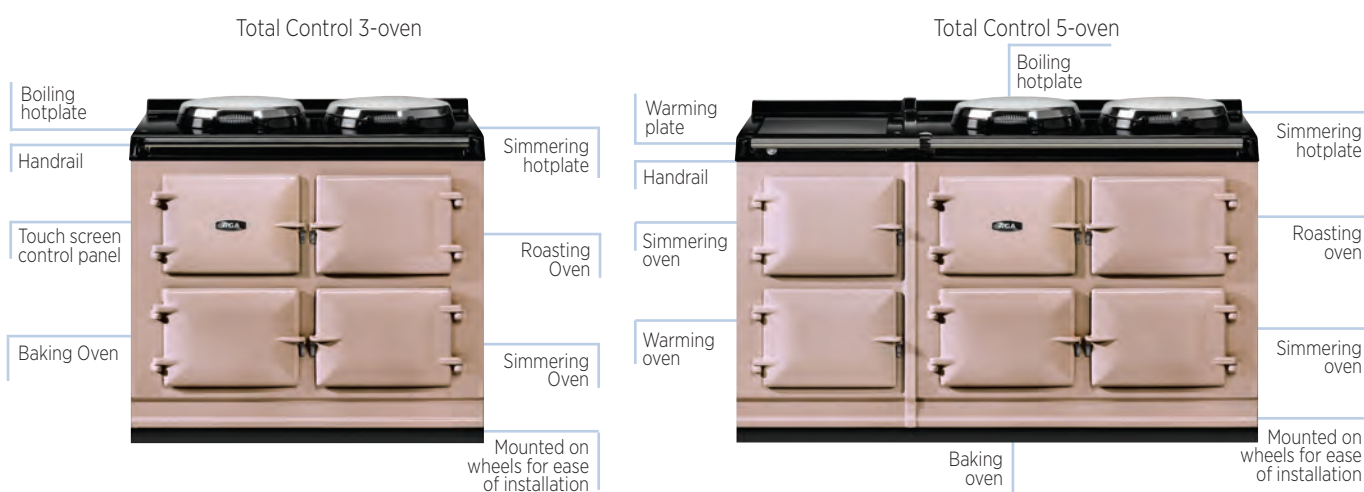
AGA State-of-the-art technology changes everything. It enables you to programme your AGA cooker to be on when you want to cook or off when you don't.

Cooking on the AGA Total Control cooker is a pleasure and produces amazing results. Its cast-iron ovens are gentle on food and lock in moisture, flavour, texture and, importantly, goodness - meaning the food you serve tastes delicious. Put simply, the AGA Total Control treats food as it should be treated - ensuring that you get the very best out of your ingredients.

From the exterior, the AGA Total Control appears to be just the same as the AGA cooker we know and love. But open the door to the touch-screen control panel and it's a whole new picture.

AGA State-of-the-art technology changes everything. It enables you to programme your AGA cooker to be on when you want to cook, or off when you don't. Each hotplate and oven operates independently. You can still enjoy that indefinable ambient AGA warmth while managing the amount of energy used. And in the summer months, you can choose to turn the AGA cooker off when it's not needed.

From weekdays to weekends and holidays - whatever the season - you can tailor your AGA Total Control to suit you and your family's lifestyle.



KEY FEATURES

- State-of-the-art touch-screen control panel
- Independently controlled ovens and hotplates
- Reduced running costs
- Fast heat-up times - ovens take approximately 1 hour to heat to full temperature and hotplates approximately 10 minutes
- Optional timer to programme AGA to be on or off

Oven Configuration

- Roasting oven
- Simmering oven
- Baking oven
- Additional simmering oven and warming oven (5-oven only)
- Warming plate (5-oven only)



Touch screen control panel



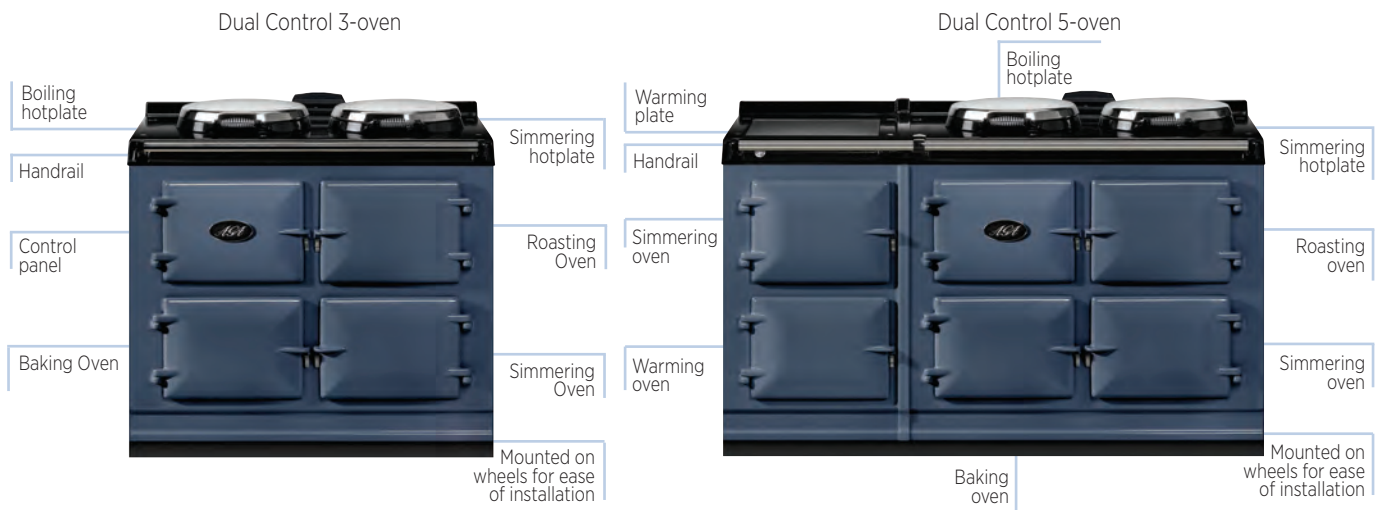
AGA DUAL CONTROL

The AGA Dual Control is everything you love about the AGA cooker, but with added flexibility and much reduced running and servicing costs.

The AGA Dual Control is everything you love about the AGA cooker, but with added flexibility and much reduced running and servicing costs. The AGA Dual Control looks much like a traditional AGA cooker and - just like the traditional model - the cast-iron ovens are always available for use, creating that indefinable AGA warmth. What's more, the two hotplates can be turned on and off independently. This means you can make a reduction in the overall heat input into the room from the cooker when desired and, in turn, reduce running costs.

The boiling plate and simmering plate can be operated at the turn of a switch via the discrete control panel and so are on when you need them and off when you don't.

The electric AGA Dual Control ovens feature a low energy setting can also be switched off completely. Available in 3-oven and 5-oven and 7-oven models and in all-electric, or with gas ovens and electric hotplates.



KEY FEATURES

- Independently controlled hotplates
- The ovens, which operate together, can be switched off completely when required
- Low heat setting for the 3 ovens
- Reduced running costs
- Available in all-electric or dual fuel (gas to heat the ovens electricity to heat the hotplates)

Oven Configuration

- Roasting oven
- Simmering oven
- Baking Oven
- Additional simmering oven and warming oven (5-oven only)
- Warming plate (5-oven only)



Gas & electric model control panel



All-electric model control panel



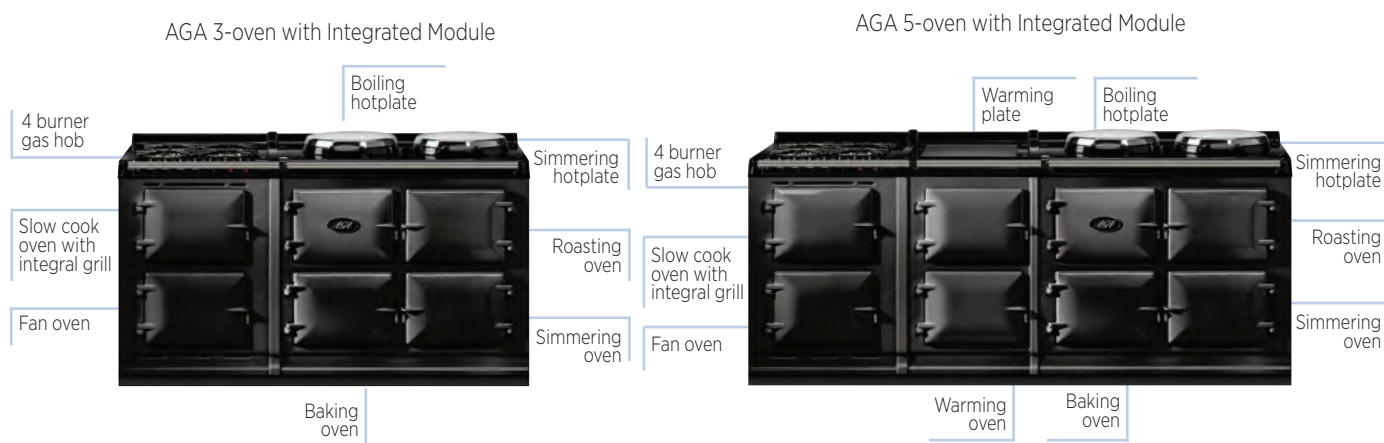
AGA INTEGRATED MODULE

Make your AGA cooker even more versatile with an Integrated Module - the perfect companion to your choice of AGA.

The Integrated Module is a conventional cooker that gives you even more choice and flexibility. Working alongside, but independently to your 3 or 5-oven AGA cooker, it gives you the option of a fan oven and a four-burner gas hob. There's also an integral, rapid-response ceramic grill that cooks your food evenly with minimal loss of moisture - making it taste even better. The ideal cooking companion for your AGA heat storage cooker, the Integrated Module fits neatly at its left-hand side.

The integrated Module, available with 3-oven or 5-oven Dual Control and Total Control models, is built with the same care and attention to detail as your AGA and is available in the same color options.

In addition to a fan oven, there's a four-burner gas hob, which gives instant heat and control as you require it. Available in dual fuel, the temperature controls are convenient and easy to use.



KEY FEATURES

- Integral grill - located within the top oven, the integral grill is engineered for even heat distribution, meaning it cooks with a direct, dry heat for fast, flavoursome results.
- Slow cook oven - This oven uses the base heating element to create a gentle lower temperature form of cooking. This is the ideal place to cook dishes that require a more gentle type of heat, such as casseroles, stews or even meringues. The slow cook temperature range is from 90 degrees up to 120 degrees, simply turn the control dial to achieve a higher temperature.
- Fan oven - moves hot air quickly past the food, significantly reducing cooking times. This cooking process eliminates hot spots, allowing food to cook more evenly.
- Gas four-ring hob - the four-burner gas hob has flames that can be easily increased and decreased for instant and controllable heat.

AGA STATISTICS.

AGA 60 ALL ELECTRIC
Approximate weight: 223kg



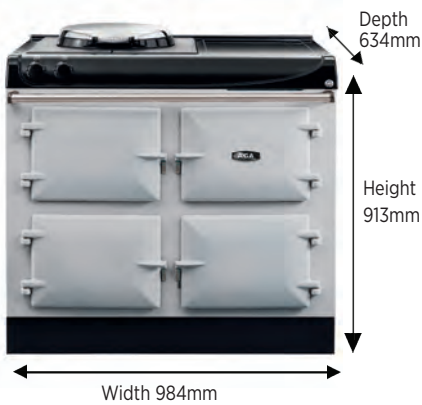
AGA 60 GAS & ELECTRIC
Approximate weight: 215kg



AGA ER3 90 SERIES
Approximate weight: 300kg



AGA ER3 100 SERIES
Approximate weight: 310kg



AGA 3-OVEN TOTAL/DUAL CONTROL
Total Control approximate weight: 370kg
Dual Control approximate weight: 444kg



AGA 5-OVEN TOTAL/DUAL CONTROL
Total Control approximate weight: 480kg
Dual Control approximate weight: 554kg



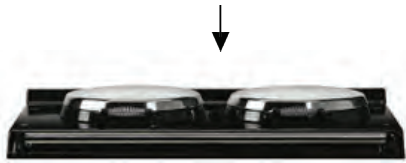
AGA 3-OVEN WITH INTEGRATED MODULE
Total Control approximate weight: 482kg
Dual Control approximate weight: 556kg



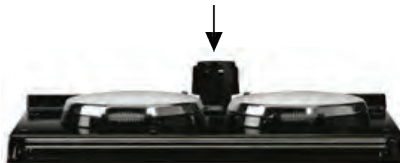
AGA 5-OVEN WITH INTEGRATED MODULE
Total Control approximate weight: 592kg
Dual Control approximate weight: 666kg



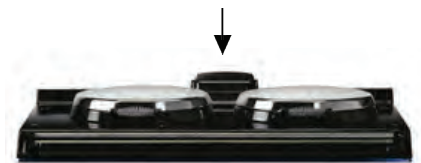
AGA VENTING AND RANGEHOOD OPTIONS



External Vent AGA Total Control



Conventional Flue Gas Dual Control



In-room Vent Electric Total Control
In-room Vent Electric Dual Control
Gas Power Flue Dual Control



THE AGA RANGEHOOD

Working in collaboration with AGA Australia, to manufacture a Qasair Rangehood to perfectly complement your AGA cooker. Qasair Rangehoods offer high-powered airflow and low noise levels. They are available in a number of various styles and colours.

ER3 90 OVEN DIMENSIONS (mm)	Height	Width	Depth
Roasting/Baking/Simmering ovens	254	349	455
Warming oven	585	290	475

ER3 100 OVEN DIMENSIONS (mm)	Height	Width	Depth
Roasting/Baking/Simmering ovens	254	349	455
Warming oven	254	349	530
Cookware storage	254	349	530

TOTAL/DUAL CONTROL OVEN DIMENSIONS	Height	Width	Depth
Roasting/Baking/Simmering ovens	254	349	495
Slow cooking oven (5-oven model)	254	349	530
Warming oven (5-oven model)	254	349	530
Module top	220	349	480
Module lower	250	349	430

AGA 60 OVEN DIMENSIONS (mm)	Height	Width	Depth
Roasting/Baking/Simmering ovens	254	349	455

AGA CONSUMPTION

COMPARISONS	Set weekly menu	1 hour heat up all cooking zones	Maintenance over 1 hour (ovens only) Normal operating temperatures	Maintenance over 1 hour (ovens only) Low temperature setting for DC electric only	Maintenance over 1 hour (all oven and hotplate zones on)	Maximum Weekly Usage if cooker left on full 24 hours 7 days per week
AGA 60	32 kW	4 kW	0.43 kW	not applicable	1 kW	168 kW
ER3 Series		4 kW	0.43 kW	not applicable	1.1 kW	185 kW
Total Control 3-oven	34.5 kW	6 kW	0.65 kW	not applicable	1.3 kW	218.14 kW
Dual Control 3-oven electric	128.5 kW	not applicable	0.85 kW	0.63 kW	1.3 kW	218.14 kW
Dual Control 3-oven gas	Gas 215 kW/774mj	not applicable	Gas 1.27 kW/ 4.572MJ	not applicable	Gas 1.27 kW/ 4.572MJ	Gas 215kw / 774MJ
	Electric 14 kW				Electric - 0.63 kW	105.84 kw
Hot cupboard only						49kw

NOTE- all figures are 'Typical' and can vary dependent on cooking methods, ambient temperatures on the day and use of the product.



AGA

AGA

AGA

AGA

AGA

AGA

MAISTRO DE PARIS



AGA DEMONSTRATIONS.

**GRILL. BAKE. STEAM. BOIL. STIR-FRY.
SIMMER. FRY. ROAST. SLOW-COOK.
GRIDDLE. TOAST. An AGA can do it all.**

An AGA demonstration offers a fantastic way to learn more about the world's best loved cooker. You'll learn lots of AGA cooking techniques and tried-and-tested tips on how to get the very best from an AGA cooker. Plus, you'll be able to enjoy sampling some of the delicious food cooked along the way.

Call us on 03 9521 4965 to find when your local AGA dealer is hosting their next AGA event, or visit **www.AGAustralia.com.au/events** to view all our upcoming AGA cooking demonstrations, events, and in store food tastings.

GROUP DEMONSTRATIONS

- For those looking to purchase an AGA cooker
- A group demonstration led by an expert AGA demonstrator
- This demonstration takes you from breakfast through to dinner and many points in-between, showing how easy an AGA is to use and its sheer versatility
- Approximately two hours long

IN-STORE EVENTS

- Events are held in-store regularly to celebrate key occasions, like AGA's birthday, new product launches, and seasonal festivities.
- Join us in-store at any time throughout the event
- Informal cooking, usually by a member of our in store team, Q&A's, and in-store activities.

HOW TO BUY YOUR AGA COOKER.

EXPERT ADVICE AT YOUR LOCAL AGA DEALER

Our friendly and knowledgeable staff will help you find exactly the right AGA model for you and your home. We can show you just how versatile the AGA cooker is and how it can become the heart of your home.

FREE AGA DEMONSTRATION

An AGA demonstration offers a great way to learn more about the AGA cooker and you'll be shown lots of AGA cooking techniques and of course, you'll taste the delicious food it produces. If you can't attend our AGA group demonstrations, you can view AGA tutorial videos on our website at www.agaaustralia.com.au.

AGA COOKSHOP

AGA Cookshop offers a great selection of cookware and accessories to help you get the most from your AGA cooker, such as kettles, baking and roasting trays, saucepans, pots, textiles and more!

SPECIALIST DELIVERY AND INSTALLATION SERVICE

Each AGA cooker is made to order. Once your AGA order has been confirmed, your AGA will be built at our factory in Shropshire, UK. The cooker usually takes around 16 weeks to be manufactured, and sent via ship to Australia. We will provide you with all the information you need to ensure that your kitchen is ready for your AGA to be installed. We will then contact you prior to installation to discuss delivery to your home.

WARRANTY

Once we have installed your new AGA cooker in your home, we will validate your five year parts and one year labor warranty.

GETTING THE MOST FROM YOUR AGA COOKER

We want you to be one of our owners who can't imagine life without their AGA, so the installation of your AGA isn't the end of your AGA story. Your local AGA specialist is always on hand to provide any help, advice and useful tips to make sure you get the best from your AGA cooker.





ME & MY AGA

A few words from some of our owners about why they love their AGA cooker...

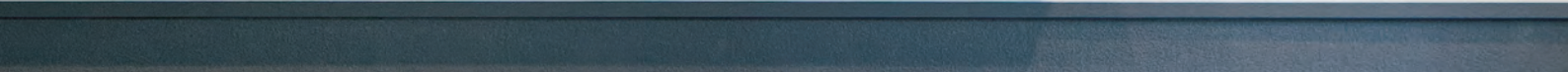
“The AGA definitely feels like the centre of everything. With the AGA, I’ve felt everything I’ve cooked has given me a reward.” - *Amanda Henderson, Visual Designer & AGA Owner*

“Owning an AGA encourages you to cook from the heart and not from just the latest cooking magazine that says, “this is how you do it.””- *Annie Smithers, Chef & AGA owner*

“If I close my eyes, I can still picture my childhood. I can see my mother sitting on the floor with her back against the AGA....and now I do the same thing.” - *Tatty Happell, Cook & AGA owner*

“An oven is such an integral part of the household and the cooking process. It meant a lot to us to be able to get something that we knew worked well.”- *Leila Chalk, Lawyer, Author & AGA owner.*







For your local AGA specialist, call us on **03 9521 4965**
and we'll help you realise your AGA dream.

AGAaustralia.com.au

Your local AGA specialist's details here

Home to extraordinary cooking.