

AGA

Cookshop

LOVE YOUR AGA

QUALITY KITCHENWARE AND COOKWARE
FROM THE WORLD FAMOUS BRAND

**AN EXTRAORDINARY COOKER DEMANDS
A UNIQUE RANGE OF COOKWARE.**







STAINLESS STEEL

BEST SELLER



CASSEROLE & LID

- Great for spaghetti sauces and risottos as well as slow cooking
- Capacity marks in pints and liters inside the pan
- Heavy thermal 6mm base for maximum efficiency

ITEM	CODE
16cm	W3414
18cm	W3415
20cm	W3416
22cm	W3417
24cm	W3418



AGA COOKSHOP FAVOURITE

PRESERVING POT

- Large capacity pan which fits into the AGA Simmering oven and can be used on the hotplate too
- Great for boiling gammon/ham and for mulled wine at Christmas

ITEM	CODE
28cm	W3462

SAVE WHEN YOU BUY A SET



3 PIECE CASSEROLE SET

- Includes a 16cm, 18cm and 20cm casserole

ITEM	CODE
3 Piece set	W3413



SAVE WHEN YOU BUY A SET

3 PIECE SAUCEPAN SET

- Includes a 16cm, 18cm and 20cm pan

ITEM	CODE
3 Piece set	W3419

IDEAL SPACE SAVER



SAUTE CASSEROLE & LID

- Ideal for sauteing, browning and braising, and also for deglazing to create flavoursome pan sauces
- Sallow pans maximize space when used in the ovens
- Internal capacity marks in pints and liters

ITEM	CODE
24cm	W3412



SAUCEPAN & LID

- Great for spaghetti sauces and risottos as well as slow cooking
- Capacity marks in pints and liters inside the pan
- Heavy thermal 6mm base for maximum efficiency

ITEM	CODE
16cm	W3420
18cm	W3421
20cm	W3422
22cm	W3423



2 IN 1



SAVE
WHEN YOU
BUY A SET

BUFFET PAN

- Specially designed lid that can be used as a skillet and is perfect for stacking in the oven
- The buffet pan is perfect for braising, frying, sauteing, roasting and slow cooking, where even heat across the base is essential
- Usable capacities:
20cm 2 Litres (base) 1 Litre (lid)
24cm 3 Litres (base) 1 Litre (lid)
30cm 3.5 Litres (base) 2.5 Litres (lid)

ITEM	CODE
20cm	W3166
24cm	W3167
30cm	W2939
Set of 3	W3257

SAUCE POT WITH LID

- Unique shape with ergonomic non-slip handle and pouring lip
- Stacking lid for oven use
- Non-stick finish
- Perfect for creating sauces, soups and porridge
- Usable capacities:
1.25 & 2.35 Litres

ITEM	CODE
14cm	W2940
16cm	W3246



PAELLA PAN

- Designed exclusively for AGA Cookshop, this beautiful paella pan can be used on the AGA hotplate and will fit in the simmering oven
- The typical sloping sides helps rice to cook evenly
- Features a sturdy, flat base to ensure even cooking and eliminate hotspots
- Great for entertaining

ITEM	CODE
32cm	W3267



FRYPAN

- Non-stick finish for healthier cooking as less oil is required
- Suitable for foods that must be turned, flipped or scrambled
- Heavy thermal base for maximum efficiency
- Hand washing recommended to get longevity from the pan

ITEM	CODE
30cm	W3389



CAST ALUMINIUM

COOKING WITH AGA CAST ALUMINIUM WILL RESULT IN DELICIOUSLY REWARDING DISHES AND AN EFFORTLESS CLEAN UP! LIGHTWEIGHT AND EASY TO HANDLE, THE COLLECTIONS TEFLON PLATINUM PLUS NON-STICK COATING INSIDE AND OUT MAKES COOKING WITH LESS FAT SIMPLE, PLUS IT IS SCRATCH RESISTANT AND SO EASY TO CLEAN.



ROUND CASSEROLE WITH SKILLET LID

- Versatile 2-in-1 product - casserole dish and skillet in one!
- Ideal for casseroles, stews, rice, and pasta as well as frying a multitude of foods
- Cast handles

ITEM
20cm
24cm

CODE
W3063
W3057

ROASTER WITH GRIDDLE LID

- Versatile 2-in-1 product - roaster and griddle in one!
- Perfect for pot roasts and braising, as well as griddling meat and fish
- Cast handles

ITEM
40 x 25.5cm

CODE
W3056





WOK

- Lightweight with helper handle for ease of use
- Fixed handle

Note: does not fit in the AGA ovens

ITEM
32cm

CODE
W3065



GRILL PAN

- Lightweight pan, ideal for chargrilling
- Features pouring lips on each side
- Removable AGA handle makes it ideal for use on the hob/hotplate and in the ovens

ITEM
26cm

CODE
W3066



SAUTE PAN GLASS LID

- Pyrex heatproof toughened glass, suitable for the saute pan
- Features AGA branded stainless steel knob
- Suitable for oven use

ITEM
24cm
28cm

CODE
W3061
W3058



FRYING PAN

- Lightweight pan, ideal for cooking foods that must be turned, flipped or scrambled
- Removable AGA handle makes it ideal for use on the hob/hotplate and in the ovens

ITEM
24cm
28cm

CODE
W3064
W3060



SAUTE PAN

- High sided, multi purpose saute pan with helper handle - great for one pot cooking, braising meat and sauteing vegetables
- Removable AGA handle makes it ideal for use on the hob/hotplate and in the ovens
- Glass lids available seperatley

ITEM
24cm
28cm

CODE
W3063
W3059







AGA KETTLES



STAINLESS STEEL WHISTLING KETTLE

- Available in 4 colours
- Insulated easy grip handle
- 4mm encapsulated base for excellent heat transfer
- 2.2 Litre capacity
- Suitable for induction

COLOUR

COLOUR	CODE
	W2824
	W2148
	W2147
	W2880



ULTIMATE KETTLE

- Wide flat base ensures maximum contact with the hotplate resulting in a quick boil time
- Ideal for a busy kitchen

CAPACITY

CAPACITY	CODE
3 Litre	W3256

A BOILING KETTLE IS
SYNONYMOUS WITH THE
WARMTH AND
HOSPITALITY OF AN AGA
KITCHEN. OUR KETTLES
ARE DESIGNED FOR
MAXIMUM
PERFORMANCE WITH A
THICK SOLID BASE.



STAINLESS STEEL CLASSIC KETTLE

- Made from stainless steel
- a classic shape kettle
- Designed with 4mm encapsulated base for ultimate contact with the boiling plate
- Insulated easy grip handle
- 1.9 Litre capacity
- Suitable for induction

CAPACITY

CAPACITY	CODE
1.9 Litre	W2470



HARD ANODISED KETTLE

- Includes descaler ball
- Classic shape
- Thick solid flat base
- Ensures maximum hotplate performance
- Quick boiling time

CAPACITY

CAPACITY	CODE
2 Litre	W2345
3 Litre	W2346



ALUMINIUM KETTLE

- Classic shape
- Thick solid flat base
- Ensures maximum hotplate performance
- Non-stick interior
- Quick boiling time

CAPACITY

CAPACITY	CODE
3 Litre	W2344



CERAMIC COATED CAST ALUMINIUM

LIGHTWEIGHT YET ROBUST, THIS STUNNING RANGE OF COOKWARE IS SO EASY TO COOK WITH. THE HIGH QUALITY, DURABLE, STAINLESS STEEL INDUCTION BASE GIVES QUICK EVEN HEAT DISTRIBUTION AND RETENTION, MAKING IT HIGHLY ENERGY EFFICIENT.



WOK

- Lightweight and robust
- Heavy thermal base for maximum efficiency
- Recommended hand wash to get longevity from the pan
- Ideal for use on the hotplate/hob, and on induction hobs
- Comes complete with glass lid, large chop stick and stainless steel grid
- 2.4 Litre capacity

SIZE
32cm

CODE
W3444



SAUTE PAN

- Removable phenolic AGA handle
- Ideal for use on the hotplate/hob and in the ovens
- Thick 6mm base for effective and even heat distribution
- Separate lid available

SIZE	CODE
28cm Pan	W2849
28cm Lid	W2848



SAUTE PAN GLASS LID

- Pyrex heatproof toughened glass, suitable for the saute pan
- Features AGA branded stainless steel knob
- Suitable for oven use

SIZE	CODE
28cm Lid	W2848



FRYING PAN

- Removable phenolic AGA handle
- Ideal for use on the hotplate/hob and in the ovens
- Thick 6mm base for efficient and even heat distribution
- Separate lid available for 24 & 28cm pans

SIZE	CODE
24cm	W2851
28cm	W2852



AGA ESSENTIALS

OUR ROASTING TINS AND BAKING TRAYS ARE IDEAL FOR ROASTING MEAT AND VEGETABLES, AND ARE DESIGNED TO FIT DIRECTLY INTO THE AGA OVEN RUNNERS. THERE'S ALSO THE CLASSIC AGA TOASTER, SYNONYMOUS WITH PRODUCING TOAST AS IT SHOULD BE - CRISP ON THE OUTSIDE, SOFT IN THE CENTRE.



ENAMELLED STEEL ROASTING TIN

- Designed to fit on the AGA oven runners

SIZE		CODE
Half size	(34.5 x 23.8 x 5.5cm)	W3284
Full size	(46 x 34 x 5.5cm)	W3285



STAINLESS STEEL ROASTING TIN

- Designed to fit on the AGA oven runners
- 3 year guarantee

SIZE		CODE
Half size	(34.5 x 23 x 5.5cm)	AG262
Full size	(43.2 x 34.5 x 8cm)	AG263



GRILL RACK

- Designed to fit into the AGA roasting tins
- High position used for grilling
- Low position used for roasting
- Also ideal as a cake rack
- Not dishwasher safe

SIZE		CODE
Half size	(25 x 18.6 x 6.5cm)	AG262
Full size	(38 x 26 x 6.5cm)	AG263



HARD ANODISED DEEP ROASTING TIN

- Designed to fit on the AGA oven runners

SIZE		CODE
Half size	(34.5 x 23 x 5.5cm)	W1967
Full size	(46 x 34.5 x 6cm)	W1966



HARD ANODISED ROASTING TIN

- Designed to fit on the AGA oven runners

SIZE		CODE
Half size	(34.5 x 23.7 x 5.5cm)	A1847
Full size	(46 x 34 x 5.5cm)	A1848



HARD ANODISED DEEP BAKING TRAY

- Designed to fit on the AGA oven runners
- Heavy gauge hard anodised deep tray, will not warp or buckle
- Great for swiss rolls, thin traybakes, pastry slices and flapjacks

SIZE
34.5 x 24 x 3.3cm

CODE
W1971



HARD ANODISED BAKING TRAY

- Hard anodised aluminium
- Designed to fit on the runners of the AGA ovens for maximum use of space
- Heavy gauge, will not warp or buckle
- Easy to clean

SIZE
Half size (34.5 x 23.7cm) **AG232**

Full size (46 x 34.5cm) **AG233**



ENAMELLED STEEL BAKING TRAYS

- Designed to fit on the runners of the AGA ovens for maximum use of space
- Heavy gauge
- Easy to clean

SIZE **CODE**

Half size (34.5 x 23.7cm) **W2787**

Full size (46 x 34.5cm) **W2786**



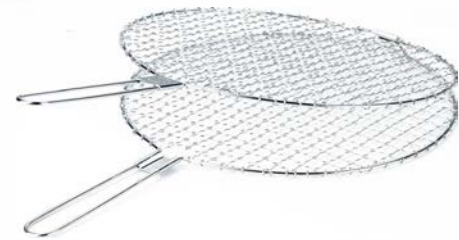
FREEZER-TO-OVEN TABLEWARE

- Microwave, dishwasher, freezer and refrigerator safe
- Roasting dish and baking tray will fit directly on the shelf runners of the AGA ovens
- Scratch resistant for cut and serve
- Classic AGA logo

ITEM **CODE**

Roasting dish (34.5 x 25.5 x 5.5cm) **W2263**

Baking tray (34.2 x 23.5 x 3cm) **W2264**



AGA ESSENTIAL TOASTER

- Unique AGA toaster for use on the boiling plate
- Makes toast as it should be - crisp on the outside, soft in the centre
- Useful as a cake cooling rack
- Handle 15cm

ITEM **CODE**

28.5cm **A1843**



STANDARD AGA GRID SHELF

- Designed to fit on the AGA oven runners
- Non-tilt
- Heavy gauge metal for strength and durability

SIZE **CODE**

47.4 x 34.2cm **A1282**



AGA TOTAL CONTROL FLOOR GRID

- Designed to go on the floor of any oven of the AGA Total Control
- Prevents burning and over cooking of food
- Heavy gauge metal for strength and durability

SIZE **CODE**

47.4 x 34.2cm **A1282**



COLD PLAIN SHELF

- Designed to fit directly onto the AGA oven runners
- Used as a heat deflector to give a moderate baking temperature and also as a full size baking sheet
- Fabricated aluminium coated mild steel 1.2mm gauge
- Ideal for baking cookies, scones, small pastry items and bread rolls

SIZE **CODE**

34.5 x 44cm **A1661**



BAKE-O-GLIDE SIMMERING SET

- 2 reusable, 30cm pre-cut non-stick linings to fit the simmering plate
- Ideal for fried eggs, cheese tuiles and much more
- Designed for AGA traditional models

CODE W3082



BAKE-O-GLIDE ROASTING SET

- Pre-cut to fit the straight sided AGA half and full size roasting tins
- Non-stick and reusable

CODE W2086

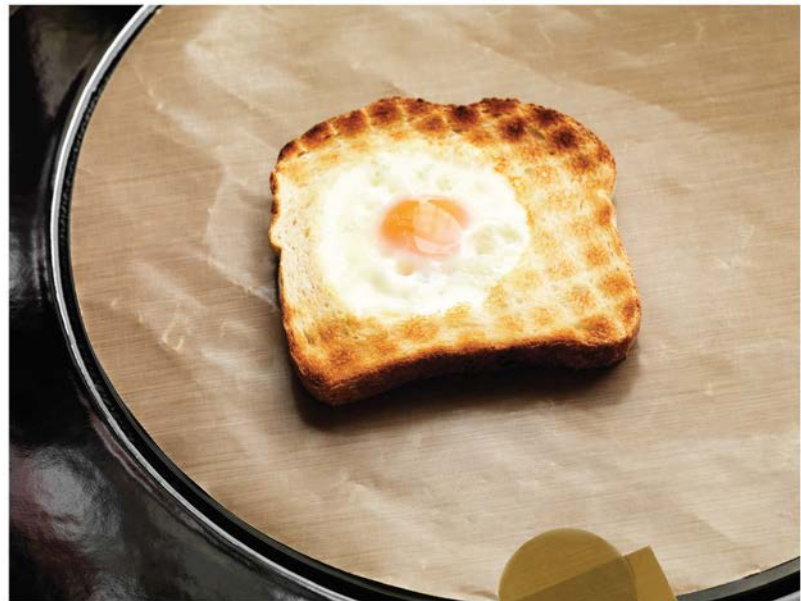


BAKE-O-GLIDE AGA SPLASH SHIELD

- Single reusable non-stick lining to fit the inside of your AGA lids
- Stops fat splashes burning into the inside of the AGA lid

CODE W2008

DELICIOUS AGA TOASTED SANDWICHES WILL BE COOKED TO PERFECTION. NO BUTTER IS NEEDED FOR THE OUTSIDE AS THE BREAD WILL BROWN BEAUTIFULLY NATURALLY AND THE CIRCLE OF BAKE-O-GLIDE WILL FEND OFF CHEESY SPILLS.



BAKE-O-GLIDE COOKING LINERS

- Cut the roll to fit any bakeware item of your choice
- Ideal for roasted vegetables or meringues

Large (100 x 33cm) **W1494**
Small (40 x 33cm) **W1495**



BAKE-O-GLIDE BAKING SET

- Improved version of the popular Cake Baker Set
- Three pre-cut circles to fit 6,7 and 8 inch deep round cake tins
- Non-stick, re-usable and durable

CODE W2295



BAKE-O-GLIDE COOK SET

- 4 pre-cut shapes to fit the full size and half size roasting tins, the cold plain shelf and the simmering plate
- Ideal for fried eggs, cheese tuiles and much more
- Also available for AGA Total Control, Dual Control and City60

Standard AGA **W1493**
AGA Total Control,
Dual Control & City60 **W2846**



AGA COOK'S COLLECTION



ALL BLACK CHEFS' PAD

- Our famous AGA Chefs' pads are available in a wide range of designs and these all black terry cloth pads are a great addition to our core range
- Ideal for a multitude of uses such as a trivet to protect working surfaces, to cover dishes to retain heat, a pot grab and also to protect the stainless steel lids of the AGA when removing hot dishes from the ovens and placing on the top of the lids

ITEM CODE
Single 37cm **W3393**

APRON

- A generous 80.5cm in width an 85cm in length with the option to fold into a waist apron (28cm length)
- Adjustable neck strap
- D ring hanging loop on the waist can be used to hang a tea towel

SIZE CODE
80.5 x 85cm **W2843**



CHEFS' PAD

- Multi purpose pad
- Covers hot pans to retain heat
- Handy pot grab
- Great pot stand to protect surfaces
- Black terry reverse and inner felt insulation



ITEM CODE
Single 37cm **W1813BLK**



DOUBLE OVEN GLOVE

- Entirely impermeable steam and grease barrier
- Pliable
- Flexible terry cotton

LENGTH CODE
93cm **W2059BLK**



AGA HAND TOWELS

- AGA branded
- High absorbency
- Robust jacquard basket weave
- Extra large central hanging loop

COLOUR	CODE
Green	W2121
Black	W2120
Blue	W2119



GAUNTLET

- 43cm length to reach into the AGA ovens
- Comfortable, ergonomic shape for easier grip
- Features steam and grease barrier

COLOUR	CODE
Dark Blue	W1243DBL
Green	W1243BRG
Black	W1243BLK



AGA TEA TOWELS

- 52% cotton, 48% linen superior glass cloth
- AGA branded, jacquard basket weave with high absorbency

COLOUR	CODE
Green	W2011
Black	W2012
Blue	W2013

AGA ACCESSORIES



AGA BAKER'S PADDLE

- Multi-functional pizza peel and oven reach
- Long reach handle ensures safe removal of food
- Polished stainless steel blade
- 43cm wooden handle made from ash
- Total length: 76cm

CODE

W3168

ROCKET AND POTATO PIZZA

1 recipe no-knead crusty bread dough
2 medium size red potatoes
Olive oil
fresh rosemary
fresh thyme
salt and pepper
Rocket

For the sauce you will need:

5 tablespoons unsalted butter
1/4 cup minced shallot
2 tablespoons minced garlic
1 teaspoon fresh thyme leaves
1/3 cup Chardonnay (or white wine)
1/4 teaspoon salt
pinch ground white pepper
1 tablespoon freshly squeezed lemon juice
1 teaspoon chicken base or bouillon (no MSG)
2 cups grated Mozzarella cheese



Preheat oven to 180 degrees. Line a baking sheet with foil. Drizzle with about 1 tablespoon olive oil. Sprinkle with salt and fresh ground pepper. Slice the potatoes about 1/8-inch thick and arrange on the baking sheet. Place in oven and bake for 20 minutes or until potatoes are just beginning to brown. Remove from oven and set aside until ready to use.

To make the sauce:

Melt 1 tablespoon butter in a small sauce pan over medium heat. Add shallot, garlic and thyme. Cook stirring until mixture is light brown. Add salt, white pepper, chardonnay, lemon juice and chicken base. Cook until the mixture is reduced to 1/4 cup. Turn off the heat and whisk in butter 1 tablespoon at a time. Whisking well after each addition.

To assemble the pizza:

Divide dough in half. Carefully form into a circle and place on a pizza peel that has been dusted with cornmeal. Spread half of the sauce over the pizza. Layer with mozzarella cheese, potato slices and fresh rosemary and thyme. Well oil the baking sheet before placing pizza on it. No need to preheat the baking sheet. Bake in at 250 degrees.



AGA CLEANING

YOUR AGA WORKS HARD FOR YOU AND NEEDS A LITTLE CARE TOO. TO KEEP IT LOOKING IN SHOWROOM CONDITION, THERE IS A WIDE RANGE OF PRODUCTS THAT ENABLE EFFORTLESS CLEANING OF YOUR ENAMEL SURFACES AND HOTPLATE LIDS - USING PRODUCTS SPECIALLY DEVELOPED TO CLEAN WARM SURFACES WITHOUT SMEARING OR DAMAGING.



ENAMEL AND CHROME CLEANER

- Back to our favorite formula
- Suitable for daily use on cookware and AGA and Rayburn cookers
- Specially developed to clean warm surfaces without smearing
- Simple to use squeeze bottle with screw cap
- Easy to use - apply with a damp cloth
- Not suitable for use on gold, pewter, silver, lacquered surfaces or polished plastic surfaces

ITEM	CODE
Chrome and steel cleaner 200ml	W3392
Enamel cleaner 200ml	W3391



TOUCH-UP STICK AND REPAIR KIT

- Fantastic kits to restore chipped off enamel professionally
- When bought together contains complete supplies and tools for 4-5 average applications
- Three easy to follow steps for a long lasting and durable finish

TOUCH UP STICKS	CODE
Cream	W3188
Black	W3189
Claret	W3187
Pewter	W3186
Repair kit	W3185



ENAMEL RUBBER

- Removes scuff marks on enamel and ceramic surfaces without scratching
- Provides effortless cleaning and is ideal for daily use
- Handy size, ideal for quick use

CODE **W1843**

CAST IRON OVENS

Food spills are automatically carbonised by the heat of the oven and quickly disappear. Ovens merely need to be brushed out occasionally with the wire brush.

ENAMEL SURFACES

Apply AGA Enamel Cleaner with a damp cloth and immediately wipe with a clean damp cloth.

INSULATED LIDS

The boiling plate lid is, to a large extent, self-cleaning due to the high temperature of the hotplate below.

Leave the lids up for a while to cool. Use AGA Chrome and Steel Cleaner or a damp soap-filled wire pad to clean the inside of the simmering plate lid. Wipe clean with a damp cloth and dry.

HOT PLATES

Keep hotplates clean by brushing with the wire brush. Clean hotplates are essential to ensure efficient heat transfer to saucepans and kettles.



E-CLOTH HOB AND OVEN PACK

- Pack of one cloth with scrubbing stripes and one glass/polishing cloth
- Toughened strips woven into the cloth to remove dirt and grease after cooking
- Great on stainless steel, ceramic and other hard surfaces

CODE

W2605



AGA E-CLOTH

- Two high quality cloths, one general purpose cloth and one glass/polishing cloth

CODE

W1873

"AGA e-cloths are the best quality and really last unlike cheaper imitations. They are also good for finishing off windows and mirrors for streak-free cleaning."

- Richard Maggs,
AGA Cookery Doctor



WIRE BRUSH

- Heavy duty design with hard wearing wire
- Makes brushing out carbonised spills from the ovens quick and easy

CODE

W1841

AGA COOKBOOKS

OUR COOKSHOP COLLECTION LIBRARY INCLUDES A FANTASTIC SELECTION OF EASY TO FOLLOW CLASSIC, INTERNATIONAL AND SEASONAL RECIPES. HIGHLY ACCLAIMED AUTHORS, TV -PERSONALITIES AND OUR OWN COOKERY DOCTOR TAKE THE WORRY OUT OF AGA COOKING AND GIVE A GENERAL INTRODUCTION TO AGA COOKING TECHNIQUES, TIME SAVING IDEAS AND MANY HINTS AND TIPS IN THEIR MOUTH WATERING RECIPES.

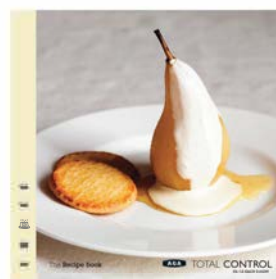


THE AGA BOOK

- The latest and completely updated Complete AGA Cookbook
- Mary and Lucy help you get the most out of your AGA
- Over 150 recipes for AGA, plus instructions for conventional cooking
- Includes updated old favorites plus new recipes

CODE

W3455



AGA TOTAL CONTROL RECIPE BOOK

- A stunning collection of recipes, giving you total control in your kitchen
- From quick cook meals for those busy weekdays to sumptuous feasts you can enjoy at your leisure over the weekend, mouth-watering breakfasts and some fabulous childhood favorites, whatever the occasion there's a recipe to suit
- Features over 46 recipe ideas

CODE

W6138

HOT CHOCOLATE SOUFFLÉS

Ingredients

4 tbsp double cream
1/2 orange, juice and finely grated zest
225g (8 oz) good quality plain chocolate, finely chopped
85g (3 oz) caster sugar
1/2 tsp vanilla extract
4 large egg yolks
6 large egg whites
A pinch of salt
Icing sugar, for dusting
Unsalted butter
Caster sugar

Butter 6 small ovenproof soufflé dishes, or large ramekins, and dust with caster sugar. Place the cream, orange zest and juice into a medium-sized saucepan, and put on the boiling end of the hotplate.

As soon as the cream mixture is almost boiling, add the chocolate and then leave the pan on a cloth on the top plate for 5 minutes. Stir the mixture until the chocolate has melted and become smooth. Remove from the cooker and stir in the sugar and vanilla extract, then the egg yolks, one at a time.

Whisk the egg whites with the salt until stiff. Fold a large spoonful of the egg whites into the chocolate sauce to slacken it, continue to fold in the remainder. Pour into the prepared soufflé dishes, then bake immediately, or freeze at this point until wanted (wrapped tightly in cling film). Main Oven 200°C (400°F), Gas Mark 6.

Bake on a baking tray on a grid shelf on the third set of runners down. Cook for 15-20 minutes or 20-25 minutes if cooking straight from the freezer, until well risen. Lightly dust with a little icing sugar and serve at once with pistachio ice cream.





RAYBURN COOKSHOP



STAINLESS STEEL RAYBURN SAUCEPAN & LID

- Designed exclusively for Rayburn
- Unique lid design allows pans to be stacked together in the lower oven
- Capacity marks in pints and litres inside the pan
- Heavy thermal 6mm base for maximum efficiency
- Excellent for cooking vegetables, rice dishes, cereals and of course, sauces

SIZE	CODE
16cm Saucepan and lid (1.5 Litre)	W3054



STAINLESS STEEL RAYBURN CASSEROLE & LID

- Designed exclusively for Rayburn
- Unique lid design allows pans to be stacked together in the lower oven
- Capacity marks in pints and litres inside the pan
- Heavy thermal 6mm base for maximum efficiency
- Great for sauteing, browning and braising

SIZE	CODE
16cm Casserole and lid (1.5 Litre)	W3053
24cm Saute Casserole and lid (3 Litre)	W3055



HARD ANODISED BAKING TRAY

- Designed to fit onto the oven runners
- Ideal for brownies, swiss rolls and flapjacks
- Will not warp, twist or buckle
- Even heat distribution and scratch resistant

SIZE	CODE
35 x 34 x 3cm	W2382
35 x 34 x 5cm	W2381



RAYBURN CORK MAT

- Suitable for use on the top plate
- Heat resistant to 130 degrees
- Ideal for placing pans on for melting butter or chocolate and also for placing sauce boats and keeping tea pots and custard warm
- 17cm x 17cm made from 100% cork
- Ideal to absorb the heat from pans to protect precious surfaces

QUANTITY	CODE
Pack of 2	W2347



RAYBURN KETTLE

- Rayburn branded
- Cute 1.5 litre kettle
- Includes de-scaler ball
- Thick, solid, flat base ensures maximum hotplate performance

CAPACITY **CODE**
1.5 Litre **W3169**



GRILL RACK

- Designed to fit the Rayburn meat tin
- Use in the high position for grilling and the low position for roasting
- Can double as a cake rack too
- Not dishwasher proof

CODE **R2571**

WHETHER YOU'RE LOOKING TO RECREATE THE TRADITIONAL FEEL OR ARE AT HOME IN A MODERN KITCHEN, YOU WILL ENJOY THE PLEASURES OF AUTHENTIC RANGE COOKING WITH OUR RANGE OF RAYBURN ESSENTIALS.



OVEN GRID SHELF

- Non-tilt
- Heavy gauge for strength and durability
- Designed to fit the Rayburn ovens (post 1984 all models except no.1 and Regent)

SIZE **CODE**
35 x 36cm **R2573**



ENAMELLED STEEL MEAT TIN

- Used for roasting meat or poultry or traybake cakes
- Designed to fit directly onto the Rayburn oven runners
- Easy clean heavy duty enamelled steel

SIZE **CODE**
35 x 36.5cm **R4061**



COLD PLAIN SHELF

- Designed to fit directly onto the Rayburn oven runners
- Used as a heat deflector to give a moderate baking temperature in the main oven
- Can also be used as a full-size baking sheet

SIZE **CODE**
35 x 36cm **R1618**



BAKE-O-GLIDE RAYBURN SPLASH SHIELD

- Reusable non-stick lining to fit the inside of the Rayburn lids
- Stops fat splashes burning onto the inside of the lid

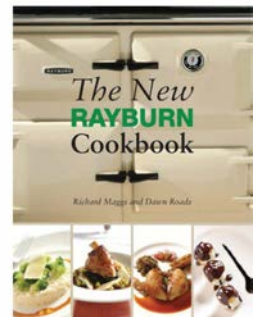
CODE **W2128**



BAKE-O-GLIDE RAYBURN COOK SET

- Cut-outs to fit the meat tins and plain shelf

CODE **W2004**



THE NEW RAYBURN COOK BOOK

- Significant step-up for Rayburn owners who want to get the most out of their cookers
- Paperback, 144 pages

CODE **W2083**



Australia



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