

# AGA

home to great cooking  
your guide to what makes the AGA so very special



Home to great cooking



## Made in Great Britain

There are few things in life as important to us as home. There is simply no place like it. In this guide we're delighted to welcome you into our AGA home.

There has never been a better time to consider an AGA cooker, because today there really is a model to suit everyone. Our range spans the traditional AGA, which is on all the time, the AGA Total Control, which is on when you need it and off when you don't, and the AGA Dual Control, where the ovens stay on but the hotplates can be turned on and off as you need them.

Here, then, we will look at why the AGA cooker is an undisputed design classic that will add heart and soul to your home and we'll share with you the joy of life with an AGA cooker.

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**Cover image:** 3-oven AGA Dual Control cooker in White.



3-oven AGA Total Control cooker  
in White, kitchen by Neptune Kitchens.



# AGA - adding *heart & soul* to your home

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Mention the word AGA to any owner and there will be an instant and emotional response.

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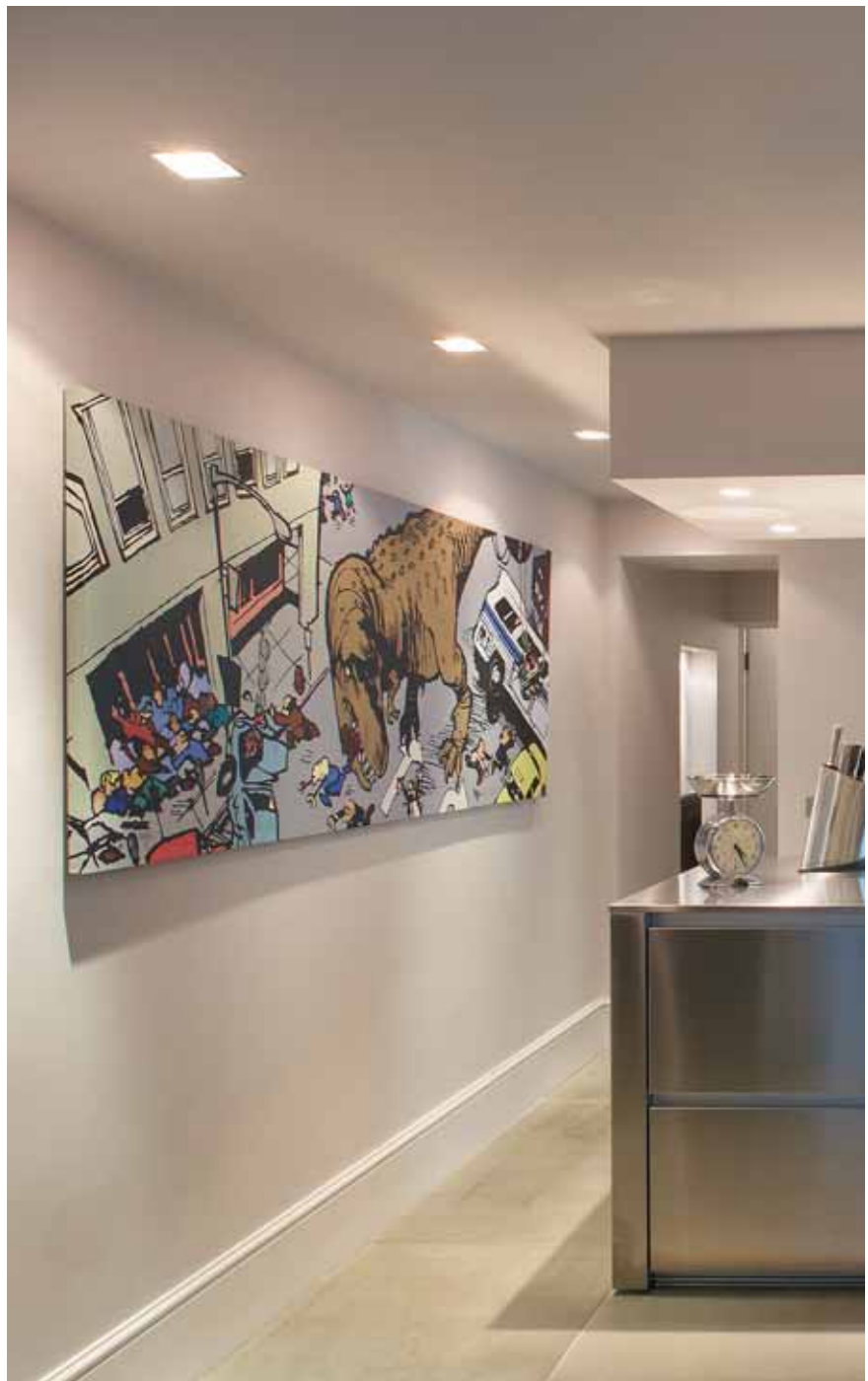
**T**o hundreds of thousands of devotees the AGA is not simply a cooker but a way of life. AGA owners adore their cookers and find it difficult to imagine life without them. Every AGA owner says the same: we love our AGA.

There is no other household appliance that generates this kind of emotion or loyalty – and certainly none that lasts as long – and 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. For generations people have waxed lyrical about the gentle warmth the AGA provides and the feeling it creates in a home.

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 great food. It's a design icon that is as relevant today as it was innovative at the time of its invention.

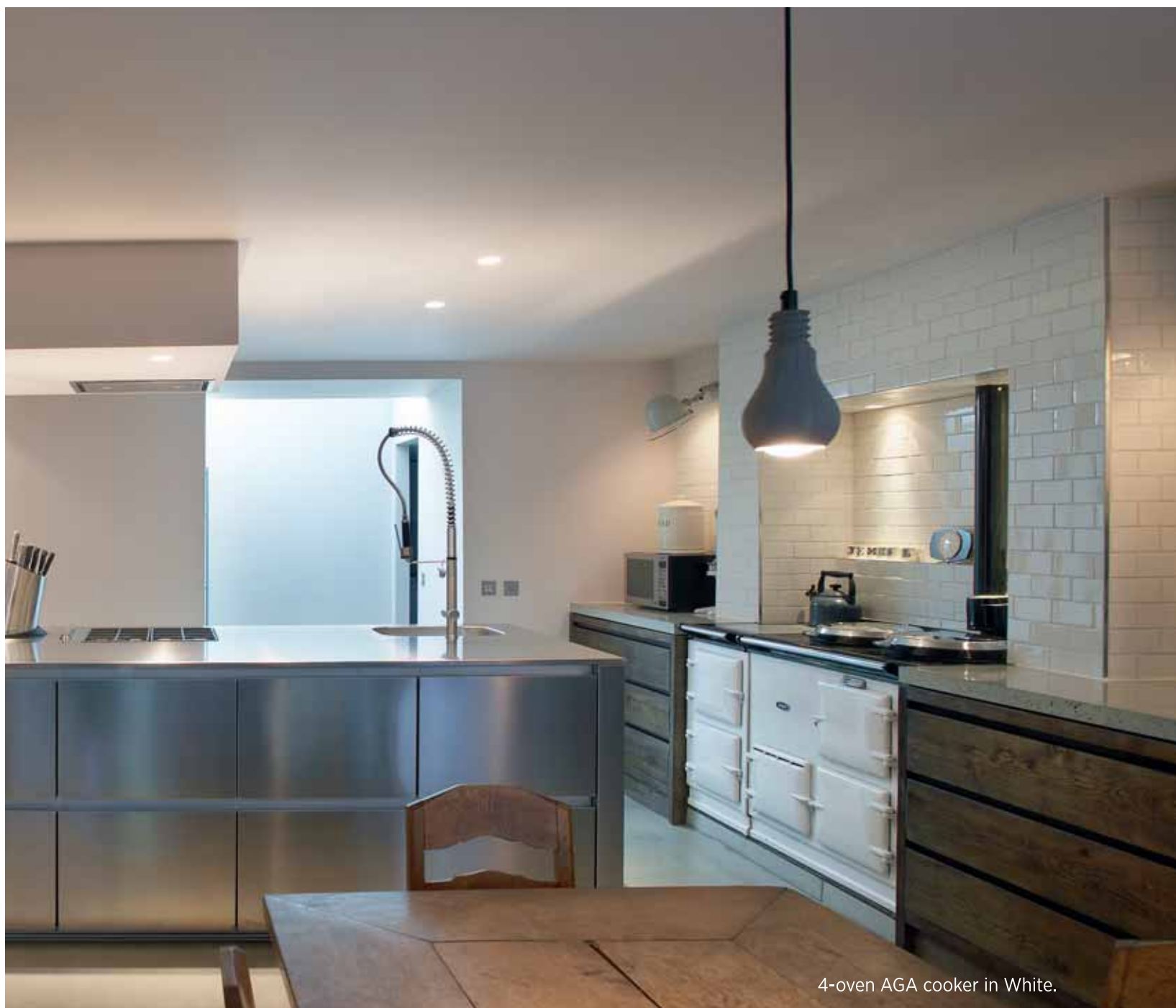
The AGA is also available in a number of colours and sizes, designed to run on a variety of fuels and can be programmed to suit perfectly the rhythms of your daily life.



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*‘An AGA is more than just a cooker.  
It’s a way of life.’*

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4-oven AGA cooker in White.

# *History* in the making

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The story of the AGA cooker is one of award-winning innovation and a proud heritage stretching back to 1922.

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*‘I have tried to solve the problem and have now constructed a kitchen range which I think meets the rather exacting demands on convenience and low running costs.’*

*Dr Gustaf Dalén*

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The story of the AGA cooker began in 1922 when Dr Gustaf Dalén, a world renowned physicist and Nobel Prize winner, lost his sight following an explosion during an experiment. Confined to home, he learned how his wife and maid were chained to an old fashioned stove, constantly having to watch over the food as it cooked.

It's extremely unlikely Dalén could have imagined the heady heights of fame that the cooker he invented would go on to reach. He simply wanted to create an efficient stove that would free his wife from the domestic drudgery associated with the highly inefficient, expensive and often dangerous stoves of the day.

Although he couldn't see, he was determined to develop a cooker capable of every culinary technique, which was easy to use and guaranteed perfect results. And he did.

He was proud of his achievement. He said: ‘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.’



# *Hand crafted* and still made in Britain

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Every AGA cooker is created by skilled craftsmen using techniques passed down through generations...

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The AGA cooker is made in Britain at the company's Shropshire foundry in Coalbrookdale, a UNESCO World Heritage site and the birthplace of the Industrial Revolution.

Today's AGA is made in exactly the same way as it always has been. Quite simply, molten iron is poured into moulds. It's this technique that gives the castings their characteristic surface – each one is unique – and sets the AGA apart from the ubiquitous mass-produced uniformity.

While most cookers are spray-painted in minutes, the AGA cooker's multiple protective coats of gleaming vitreous enamel take three days to apply. It's this enamelling that helps ensure the working life of an AGA cooker

is measured not in years but in decades.

Of course, the modern AGA also contains state-of-the-art technology and is subject to rigorous quality controls and adherence to the latest environmental standards.

Each part of an AGA cooker – and there are many – is meticulously inspected and colour checked before engineers carry out the final build in the new owner's home.

It is not unusual for three generations of a family to work side-by-side at the AGA foundry and the passion staff feel for the cooker is second to none.

This is British manufacturing as it should be.



# 10 reasons to *fall in love*

We'll show you later why your head will tell you an AGA is the right choice. First – and in no particular order – here are a just a few reasons why your heart will already be skipping a beat...

1

## An AGA really can do it all

From quick stir-fries through to elaborate soufflés, the AGA excels at every style of cooking. AGA cakes are lighter, roasts are more succulent, chips crunchier, Yorkshire puddings rise more, steaks are juicier and pizzas are always crisp to perfection. There is nothing the AGA cannot do and everything it does it does better. It's even a whizz at ready meals for those more hectic days.



2

## A model to suit every lifestyle

Whether you choose a 2-oven, 3-oven, 4-oven or 5-oven AGA you're guaranteed to love it. Whatever the size of your kitchen, there's definitely an AGA for you. You can even choose one that comes with a Freestanding or Integrated Module – essentially a conventional oven with integral grill and hob, all wrapped up in a cast iron package. It can be attached to the AGA or left freestanding in another part of the kitchen.

3

## It's a design classic

The AGA was voted in a BBC survey one of the top three design icons of the 20<sup>th</sup> century.



4

## There's an AGA colour to suit every kitchen

There are 13 colours to choose from in the AGA palette, so you're sure to find one perfect for your kitchen. From the classic Cream, through to sleek Pewter and the latest colour, Aqua, there's something right for your space, whether you have a traditional or contemporary kitchen. For more information on AGA colours, see page 48.

5

## Big is beautiful with the huge ovens in the AGA

The AGA is known for its large ovens. The roasting oven is big enough, in fact, to fit a 13kg (28lb) bird – perfect for Sunday lunch for a crowd and it definitely eases the strain over Christmas. Interestingly, though, sweet and savoury dishes can be cooked at the same time with no confusion of flavour.







6

## Gentle-heat cooking means finer food

The AGA treats food differently. It doesn't blast food with drying direct heat. Instead, indirect radiant heat from the cast iron ovens gently cooks food, locking in flavour, moisture and goodness. For further information on why food from an AGA tastes so much better, see page 12.

7

## Your AGA will become part of the family

No one can resist an AGA – they're drawn to its gentle warmth and, as soon as they enter the kitchen, they feel the need to lean on it. Sometimes they'll even jostle for the best spot. 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.



8

## It's made by skilled craftsmen in Britain

The AGA is made in Shropshire at the company's foundry in Coalbrookdale, a World Heritage site and the birthplace of the Industrial Revolution. How reassuring – at a time of decline in the UK's manufacturing industry – that the iconic AGA is still made here, using skills passed down from one generation of craftsmen to the next.

9

## 70% is made from recycled materials

Unlike other types of cooker, every AGA is almost completely recyclable. Since the very first model was made 90 years ago, 70% 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. As green credentials go, that's pretty impressive.



10

## Green Issues are top of our agenda

The AGA is unlike any other household appliance. Because of its renowned longevity (there are thousands of AGA cookers across the UK still working perfectly after 50 years or more of sterling service) you'll never, for example, find an AGA cooker on a landfill site and retired AGA cookers are recyclable.

Choice of fuel is becoming increasingly important. That's why models in the AGA collection are available with several fuel options. These include propane or natural gas, kerosene heating oil, and electricity, which has in recent years led the way as a cleaner, lower-cost energy source. The introduction of the AGA City60, AGA Total Control and Dual Control, mean ease of installation and lower maintenance costs. And if you have an electric AGA, you can even use it in conjunction with micro-generation projects.



# The AGA Cooker *an introduction*

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Beneath the design values of every AGA cooker  
lies a heart of cast-iron...

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## *Traditional AGA cookers*

Every AGA cooker comes with a roasting oven and a simmering oven, a simmering plate and a boiling plate, each is always ready at the optimum for the type of cooking required. It's the cast-iron that makes this possible. It allows every AGA heat-storage cooker 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. Every AGA cooks throughout the range of temperatures, all types of cuisines. Finally the high level of insulation within the outer casting and each hotplate lid ensures fuel is used wisely and economically.

## *The New Generation*

If you love the classic good looks of the traditional AGA cooker and the great tasting food, but aren't at home all day to enjoy its warmth, or are worried about using energy unnecessarily, then it's well worth taking a look at the new-generation AGA models. The AGA Total Control and AGA City60 provide ultimate flexibility – the ovens and hotplates can be on when you need them and off when you don't. The AGA Dual Control offers the best of both worlds – the ovens stay on, but the hotplates can be turned on and off as you need them. These models cook using exactly the same radiant heat method as traditional AGA cookers, but are designed for 21st century life.

View our video online at:

**[agaliving.com/buying-an-aga/heat-storage-explained](http://agaliving.com/buying-an-aga/heat-storage-explained)**



# *The science* behind the AGA cooker

Ask any AGA owner and they'll tell you that their food tastes infinitely better than dishes cooked in any other type of cooker. This is because the AGA cooker treats food differently...

## *Good food implies three essentials:*

- The quality of the raw ingredients
- The blending of the ingredients
- The correct application of heat

*Sheila Hibben, The AGA Book 1934.*

The latter point is essentially an engineering question and it is one the AGA answers better than any other cooker. It is the radiant heat from the walls of the cast-iron ovens, that makes the AGA the world's best cooker.

The traditional AGA cooker has one heat source, which allows the cast iron of the cooker to store heat at different levels within the cooker. This means when you use an oven, your food is being cooked gently from all sides by radiant heat. This is true, too, of the new AGA Total Control, except that each oven and hotplate is heated separately.

The cast iron ovens of an AGA cooker are gentle on food and lock in moisture, flavour, texture and, importantly, goodness, meaning the food you serve tastes delicious. The AGA cooker's ovens are designed to offer the perfect heat for each type of cooking.

AGA cookers come in all shapes and sizes. Two, three, four and five-oven cookers are available, so there

is one for every size of kitchen and style of cook. What they all have in common is the way they cook.

## *'Kind-to-food heat'*

Using radiant heat that is kind to food, the AGA is perfect for every style of cooking. And because of the ingenious ways the ovens are designed, it's truly multi-functional. For example, you can grill at the top of the roasting oven, bake in the middle and fry on the floor of the oven – all simultaneously.

Conventional gas and electric ovens rely on convection within the oven rather than radiant heat, so the temperature gradients across the oven are likely to vary more than an AGA oven.

There is no chance of this in an AGA, which cooks using indirect heat from its heavy oven castings. Roasts shrink less and end up more flavoursome. In fact, root vegetables cooked in the simmering oven can retain up to 20% more of their valuable mineral and vitamin content than those boiled in a saucepan.

Put simply, the AGA treats food as it should be treated – meaning you get the very best out of your ingredients. It's not just statement food that the AGA cooker is renowned for. It's just as kind to a

10-minute supper thrown together on a busy weekday evening. You'll never taste a better pizza, for example, and the AGA cooks pasta, rice and stir-fries to perfection incredibly quickly.

## *AGA Food tastes better for a number of reasons...*

- Cast iron is an excellent material for retaining and, even more importantly, radiating heat.
- The AGA cooker ovens are always at exactly the right temperature for the job.
- You can cook different types of food – such as a fish dish and a cake – in the same AGA oven and the flavours will not mix. This is because of the AGA cooker's unique oven venting system.
- At the start of roasting, radiant heat seals the food, giving an excellent colour and keeping the meat within deliciously moist. The heat then drops slightly to continue the cooking process.
- As the cooking process continues, this kind of radiant heat is far kinder to food than that generated by conventional cookers.





# Anatomy *of a legend*

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The AGA is the best cooker in the world. Here's the inside guide to why its unique design works so well.

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## BOILING PLATE

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

## SIMMERING PLATE

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

## CONTROL PANEL

The AGA Total Control only features a discreetly housed touch-screen control panel which can be used to control elements of the cooker independently.

## BAKING OVEN

A moderate oven where you bake cakes and biscuits to perfection, but it's also brilliant for lasagne and any dish that requires slightly less heat than the roasting oven. As with all AGA ovens, you can cook different dishes at once with no fear of flavours mixing.

## 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, high-temperature baking, grilling and frying, all with perfect results.

## 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.

## WARMING OVEN

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. Food should not be left in there indefinitely and certainly not for any longer than two hours

## SLOW COOKING OVEN (5-OVEN MODEL)

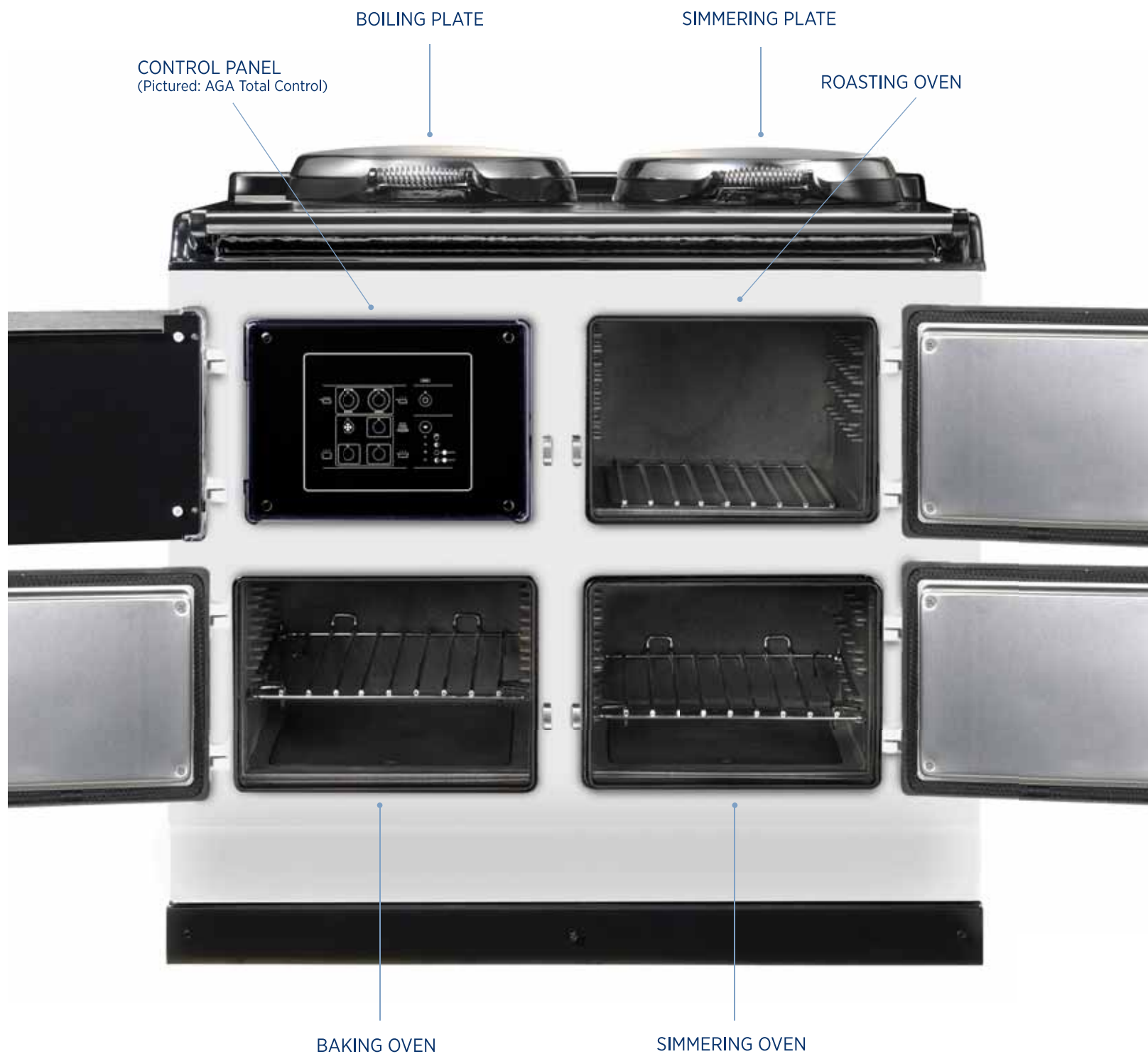
The new slow cooking oven is ideal for dishes such as shoulder or leg of lamb, steamed puddings, casseroles and stocks.

## CAST-IRON EVIDENCE

Cast iron is acclaimed as one of the most perfect mediums for good cooking because it retains heat well, distributes heat evenly and radiates kind-to-food heat, meaning food retains its flavours and succulence.

Cast-iron cooking means ease of cleaning because oven splashes and spills are carbonised and simply require sweeping out. An AGA also means fewer intrusive cooking smells – its ovens are vented to keep these to a minimum.





Please note: 4-oven models feature an additional warming oven (please see page 20) and 5-oven models feature an additional warming oven and slow cooking oven (please see page 26).

# 2-oven AGA Cooker

The perfect demonstration of quality and versatility.

At just under a metre wide, the 2-oven AGA is more compact than you'd imagine. AIMS, the AGA Intelligent Management System, is optional on selected electric and gas models. The 2-oven 30-amp electric AGA benefits from using off-peak electricity as the source of its power. And for even greater flexibility, every 2-oven AGA

can be combined with an Integrated or a Freestanding Module. A Module further extends the capability of the AGA, with two electric ovens (including one with a fan and one with an integral grill) and the option of a gas or electric ceramic hob.

## OVEN CONFIGURATION

- Roasting oven
- Simmering oven

## FURTHER OPTIONS

- AIMS programmability (selected electric and gas models)
- Enamelled hotplate lid domes
- Choice of badge
- Classic Special Edition
- Integrated Module

## FUEL OPTIONS

- Gas – natural / propane
- Oil – Kerosene
- Electric – 13-amp, 30-amp night storage



2-oven AGA cooker



2-oven 30-amp AGA cooker

*Looking for something smaller?*



See the *NEW* City60 on page 23



AIMS controller



2-oven AGA cooker in Cream, kitchen by Plain English.





# 3-oven AGA Cooker

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At just under a metre wide, the 3-oven AGA has the added versatility of a third oven.

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The bottom left is the baking oven for dishes that require a moderate heat. The top right-hand oven roasts and grills and can accommodate a 13kg (28lb) turkey. Bottom right is the simmering oven, where stock, casseroles and porridge can be left to improve, even overnight. 3-oven AGA models can also be combined with

either an Integrated or Freestanding Module. A Module further extends the capability of the AGA, with two electric ovens (including one with a fan and one with an integral grill) and the option of a gas or electric ceramic hob.

## OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven

## FURTHER OPTIONS

- AGA Total Control (page 24)
- AGA Dual Control (page 30)
- AIMS programmability (selected electric and gas models)
- Enamelled hotplate lid domes
- Choice of badge
- Classic Special Edition
- Integrated Module

## FUEL OPTIONS

- Gas – natural / propane
- Electric



3-oven AGA cooker



AIMS controller

# 4-oven AGA Cooker

All the benefits of the 3-oven AGA, but with an extra warming oven and hotplate.

In addition to the roasting, simmering and baking ovens found on the 3-oven AGA, the 4-oven model has an additional warming oven. This is great for warming plates and resting food or drying out meringues. Another useful feature of the 4-oven AGA is

the choice of either a warming plate or hob. The warming plate is useful to serve from, while the hob option – a two-burner gas or ceramic hob – provides even more cooking flexibility. An AGA Integrated Module can be added to this model.

## OVEN CONFIGURATION

- Roasting oven
- Baking oven
- Simmering oven
- Warming oven

## FURTHER OPTIONS

- AIMS programmability (selected electric and gas models)
- Gas hob or electric ceramic hob insert for the warming plate
- Enamelled hotplate lid domes
- Choice of badge
- Classic Special Edition
- Integrated Module

## FUEL OPTIONS

- Gas – natural / propane
- Oil – Kerosene
- Electric – 13-amp, 30-amp night storage



4-oven AGA cooker



4-oven 30-amp AGA cooker



AIMS controller









The new AGA City60 offers cast-iron proof that you don't need to live in the country, have a Labrador nor be a farmer to enjoy the AGA life.

The AGA City60 couldn't be easier to use. With one control knob for the hotplates and another for the ovens, this cooker has been designed with simplicity in mind.

The ovens are controlled independently of each other and of the hotplate. The top roasting/baking oven can be programmable, operated using an optional timer similar to that used for a central heating programmer, and having up to three events programmed per day. This means that the roasting/baking oven can be timed to come on and be ready to cook when you are.

## *How the hotplates work*

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.

## *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 CONFIGURATION

- Roasting / baking oven
- Simmering oven
- Boiling / simmering hotplate settings

## FURTHER OPTIONS

- Choose between the Traditional or Contemporary style
- Available in 14 colours including two exclusive new City60 colours – Rose and Lemon
- City60 Programmer Timer



For further details please see our brochures or [agaliving.com](http://agaliving.com)





# AGA Total Control



The AGA Total Control is an AGA heat-storage cooker with greater flexibility for 21<sup>st</sup> century living – a British icon redefined.

It used to be a given that an AGA cooker was on all the time. Not so now, with the introduction of the AGA Total Control series cookers.

They look exactly the same as a traditional AGA cooker and food is cooked with the same gentle radiant heat. But underneath the enamelled cast-iron exterior, there lies state-of-the-art technology.

It is this advancement that allows the new generation AGA Total Control series cookers – each running on electricity – to be turned on and off at the touch of a button and with fast heat-up times, ensuring each new AGA cooker is ultimately flexible.

Using the control panel, the hotplates and ovens<sup>†</sup> can be individually controlled and turned on manually when needed. Alternatively using the remote control handset, you can

programme the cast iron ovens<sup>†</sup> to come on automatically for one or two cooking cycles per day, seven days a week.

You can still enjoy that indefinable ambient AGA warmth in the winter while managing the amount of energy used. And in the summer months, you can choose to turn the AGA cooker off most of the time, cooking with individual hotplates and ovens when you require them.

## *Control by text*

AGA iTotal Control models can also be programmed to switch on and off, using a text message from a mobile phone, or via web access using a PC, laptop, tablet or smartphone. It's perfect for those times when plans change or in a household where people come and go and want to eat at different times.

## *Site anywhere in the kitchen*

In-room venting technology now allows these AGA cookers to be sited anywhere in the kitchen, including within an island or peninsula unit. So now there really is an AGA cooker for everyone...

## KEY FEATURES

- State-of-the-art control panel
- Independently controlled ovens (roasting, baking and simmering ovens)
- Independently controlled hotplates
- Reduced running costs
- Available in 12 colours
- External or in-room venting



3-oven AGA Total Control cooker



Touch screen control panel

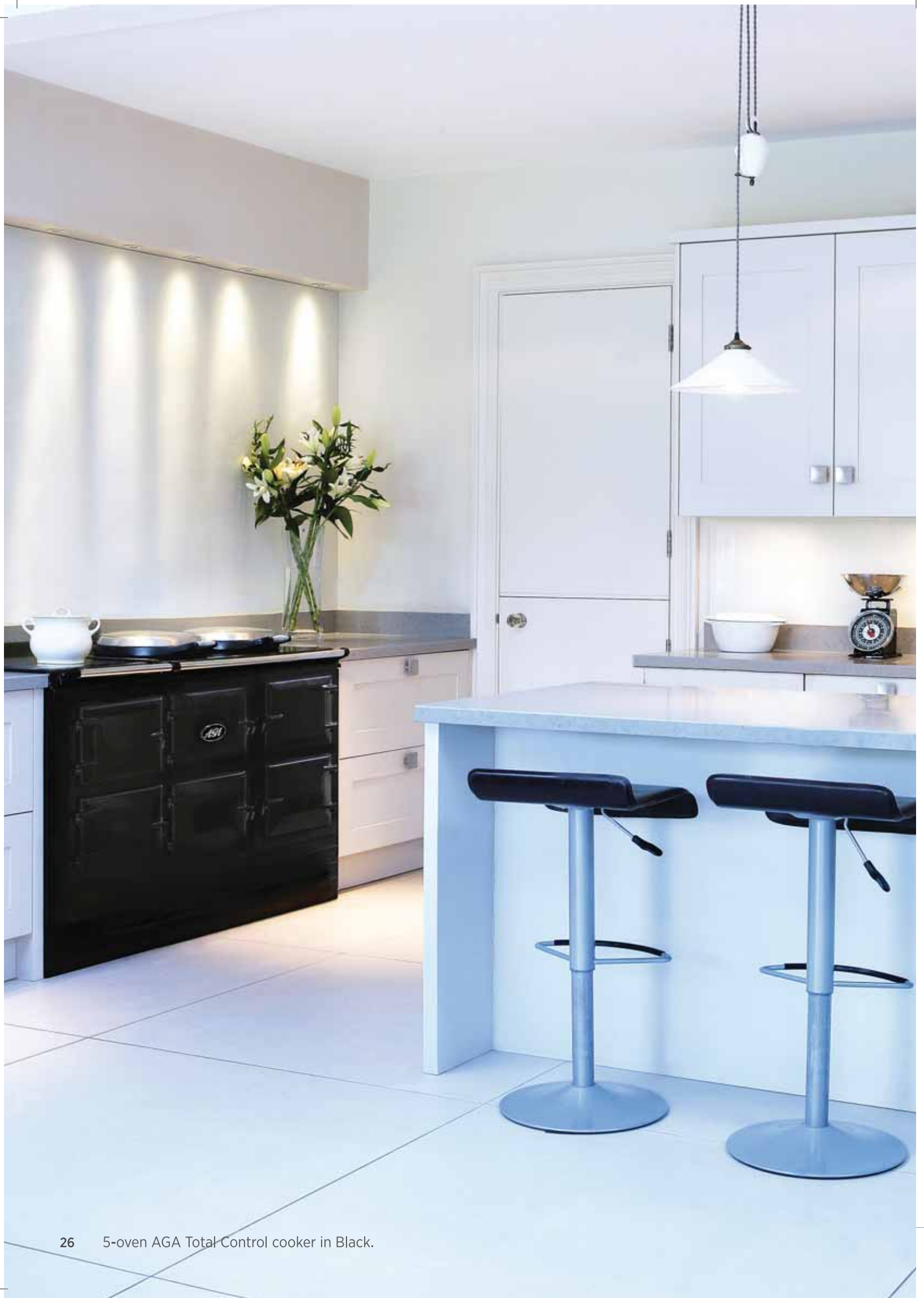


AGA iTotal Control

\*See page 26 for details. †Roasting, baking and simmering ovens only.



5-oven AGA Total Control cooker in Aqua. 25





# 3-oven and 5-oven

## AGA Total Control

Ultimate flexibility, reduced running costs and available with a choice of three or five ovens.

On when you want it and off when you don't, the AGA Total Control cooker is perfect for busy families, those who are away from home during the day, for holiday cottages and second homes and for anyone who loves the good looks of the AGA cooker and the great tasting food, but wants to save energy.

### 3-OVEN

The 3-oven AGA Total Control cooker has roasting, baking and simmering ovens and is controlled via a touch-screen panel or remote control handset. It's easy to operate, looks fantastic and is ideal for those looking to trade up from an older 2-oven AGA as it occupies the same space.

### 5-OVEN

The 5-oven model is the biggest AGA cooker yet and is perfect for those with a large kitchen, for passionate cooks, anyone who loves the look and versatility of a larger AGA cooker and for owners of 4-oven AGA cookers who wish to replace their existing cooker, as the new 5-oven AGA has a similar footprint. It features roasting, baking, simmering, slow cooking and warming ovens.

### OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven
- Slow Cooking oven (5-oven only)
- Warming oven (5-oven only)

### FURTHER OPTIONS

- AGA iTotal Control
- Enamelled hotplate lid domes
- Choice of badge
- Classic Special Edition
- New Look Design Style
- Integrated Module

### LOWER RUNNING COSTS

With AGA Total Control, the energy needed to cook can be reduced to under a fifth of that for the traditional AGA heat-storage cooker; usage depends of course on how much of the time you choose to have it on or leave it in slumber mode (from which the AGA has shortened heat-up times).

The amount of energy used in the summer compared to the winter may vary significantly due to use of the slumber mode and perhaps the amount and type of food cooked in the colder months compared to the warmer months.

To enable some comparisons on running costs we have provided the following 'typical' weekly energy consumption.

3-oven AGA Total Control typical weekly energy consumption, when preparing and cooking a standard weekly menu (see [agaliving.com](http://agaliving.com) for full details).

#### Typical Weekly Usage

- Cooker normally OFF and only switched on to cook: **35 kWh**
- Ovens normally in SLUMBER and turned up to cook: **75 kWh**

#### Typical 24hr Usage

- Ovens on SLUMBER for 24 hours: **8 kWh**

Running costs based on typical weekly usage of 35 kWh would be approximately £5 per week.

NB. Cost to be used as a guide only. Tariffs will vary according to your provider, please check your tariff with your current provider.

A kitchen with an AGA Total Control cooker also benefits from gentle residual heat when the cooker is turned off, as cast iron retains energy and only cools down over several hours to ambient temperatures.

\*The AGA Total Control utilises 'power sharing' to ensure the cooker can be installed on a domestic 32-amp single phase connection. Therefore heat-up times and energy usage vary dependent on which zones are activated and the actual demand. Two and three-phase supplies will also vary with regard to actual consumption. Independent third party cooking test carried out for the 3-oven Total Control calculated at weekly usage of 35 kWh, see [agaliving.com](http://agaliving.com) for weekly menu used. Costs based on applying a tariff 11.5p per unit. International Patent Pending PCT/GB2011/050978.

# Why I love my AGA Total Control

Laura James interviews Lucy Young, cookery writer and assistant to Mary Berry.

'I love Total Control. I think it's a really clever way of cooking while still retaining the AGA way of cooking.'



*'I could never have a kitchen without an AGA. It would come before everything else. It's top of the list of my kitchen must-haves.'*



*Cookbooks by Lucy Young are available from AGA shops and online at [agacookshop.co.uk](http://agacookshop.co.uk)*

Prolific cookery writer and assistant to Mary Berry, Lucy Young's life is a whirlwind of activity. Her home, on the other hand, is an oasis of calm and her kitchen is a dream – all sleek modern white with a Duck Egg Blue AGA taking centre stage.

'I've always loved the Duck Egg Blue AGA,' Lucy says. 'I cooked on one when I was 19. It was the first AGA I'd ever cooked on. I was doing a private dinner party in someone's house. It was the original one and then, when the colour was re-launched for the 300th anniversary, I knew then that I wanted it. I had a cream one at the time, but promised myself when I moved that is exactly what I would have.'

'I chose an AGA Total Control because of the flexibility it offers and haven't noticed any difference in cooking, which is fantastic. We have ours on slumber mode overnight and only switch it off when we go away at the weekend. We only put the hotplates on when we need them.'

'I could never have a kitchen without an AGA. It would come before everything else. It's top of the list of my kitchen must-haves. It's the heart of the home. Everyone gathers round it. Look at it – it's so iconic and beautiful. It's also very

easy, it's intuitive and it makes you a better cook.

'We had the AGA before the kitchen was built. It was fitted four days before Christmas. We had no floor, plastered walls, no running water and no front door, but the AGA was there so on Christmas Eve I cooked fillet steak, garlic spinach and dauphinoise potatoes.'

'We've done a lot of work to the house and it's very insulated, but because we have an AGA Total Control we have it on all year round. We can choose when we put the hotplates on as they only take minutes to heat up. Even when it's really hot outside the AGA isn't too much. You can have just one oven on or two ovens, depending what you're cooking.'

'I love Total Control. I think it's a really clever way of cooking while still retaining the AGA way of cooking. My favourite thing to cook is puddings or baking. I like the whole decoration thing; it's a real treat. Actually there isn't anything nicer than giving cake to other people. You feel like you're nurturing and looking after them just by giving them a cupcake.'

**[www.lucyyoung.co.uk](http://www.lucyyoung.co.uk)**



3-oven AGA Total Control cooker in Duck Egg Blue.





# AGA Dual Control

## 100% AGA UP TO HALF THE RUNNING COSTS

The new 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.

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. What's more, they 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. Electric AGA Dual Control ovens feature a new low energy setting and can also be switched off completely.

### *Extra flexibility*

This extra degree of flexibility means you can use your AGA Dual Control in a number of different ways. For example, on a warm summer evening you may choose to have the ovens turned right down, on an electric model or switched off on either a gas or electric cooker. You could then simply use the hotplates to whip up a five-minute stir-fry followed by some pancakes with ice cream and strawberries. When there's snow outside, you can choose to have the ovens at full heat and switch on the hotplates for some or all of the time. This is the unique feature of AGA Dual Control.

Not only does the AGA Dual Control cook employing the same principles as a traditional AGA – using indirect radiant heat – but it can also cost up to 50% less to run than traditional electric or gas AGA.

### *Site anywhere in the kitchen*

In-room venting technology on the electric model now enables these AGA cookers to be sited anywhere in the kitchen, including within an island or peninsula unit.

### KEY FEATURES

- Independently controlled hotplates
- New Low Energy setting for the ovens (electric model)
- Reduced running costs
- Reduced servicing costs
- Available in 12 colours
- External or in-room venting



3-oven AGA Dual Control cooker



5-oven AGA Dual Control cooker



Integral control panel  
(electric model)

\*See [agaliving.com](http://agaliving.com) for details.

# AGA Dual Control *explained*

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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 has hotplates (a boiling plate and a simmering plate) that can be individually turned on and off via an integral control panel.

With an electric model, the roasting, baking and simmering ovens can be dropped down to a low energy setting, which saves on energy costs while still providing a comforting warmth and allowing full cooking temperature to be reached in just a few hours.

The AGA Dual Control gives you a huge amount of flexibility. With both gas and electric models, should you decide you don't want to use the ovens for a period of time, you can just turn them off and the hotplates can be used independently.

## *How the hotplates work*

Behind the top left hand door sits a small dial which operates either the boiling plate, the simmering plate or both. In each of the hotplates there is a powerful heating element. The boiling plate will be ready to use in around 11 minutes from cold. The simmering plate will be ready to use in around 8 minutes.

## *How the ovens work*

As with all previous heat-storage AGA cookers, the cast-iron ovens are indirectly heated from a single small heat source, the heat being conducted across to each oven in exactly the correct proportions to provide the different cooking temperatures for roasting, baking and simmering.

This provides kind-to-food radiant heat, which locks in moisture and goodness. All three ovens on electric AGA Dual Control Models have a new low energy setting which lowers the oven temperatures. This in turn gives a reduced heat output into the room and, naturally, a reduction in running costs. From this new low energy setting it is possible to reach full oven cooking heat in around two to four hours. From cold the ovens will typically take around eight hours to reach full heat. On the larger 5-oven model (either gas or electric), the left-hand ovens are a slow-cooking oven and warming oven. This part of the cooker has its own separate heat source; this section of the cooker is brought to temperature when required with a separate on-off button.

## OVEN CONFIGURATION

- Roasting oven
- Simmering oven
- Baking oven
- Slow Cooking oven (5-oven only)
- Warming oven (5-oven only)

## FURTHER OPTIONS

- Enamelled hotplate lid domes
- Choice of badge
- Classic Special Edition
- New Look Design Style
- Integrated Module





3-oven AGA Dual Control cooker in White.





# AGA *New Look*

*Design style*

Those looking to add a little pizzazz to the kitchen need look no further than the New Look AGA.

The iconic cast-iron heart of the cooker remains the same, but additional styling features give this design classic real modernity.

New Look styling is available on all 3-oven AGA Total Control and AGA Dual Control cookers and in all the available colourways.



New Look AGA Dual Control



New Look AGA Total Control

## NEW HANDRAIL

Stunningly sleek and tactile, the stainless steel New Look AGA handrail features redesigned brackets made from chrome-plated aluminium.



## NEW DOOR PLATE

A stainless steel plate has been added to the front of the New Look AGA, which works brilliantly with the revised, stainless steel door catches.



## NEW HOTPLATE LID HANDLES

There is now a choice between the original chrome-plated handles or a statement-making new design made from black nylon-coated steel.



## NEW BADGE

The New Look AGA badge is chrome-plated and is recognisably AGA. It looks fantastic and its high-shine finish makes this new model really zing.



## NEW DOOR HINGES

While the doors remain the same as those on all AGA cookers, the New Look AGA features chrome detailing on the hinges.



## NEW BASE PLINTH

The chrome-plated plinth fascia makes a real style statement. Traditionally it was black, but this new metal finish offers a completely different take.







# *Classic* Special Edition

*Design style*

---

A thoroughly modern AGA but with the good looks of the 1930s model.

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Everything is almost as it was, from the lever control (non-operating – as a modern AGA cooker doesn't need it) to the matching enamel hotplate covers and the period AGA cooker badge. This special edition AGA cooker model is supplied, as it was in the 1930s, only available in Cream.

It is available in 2-oven, 3-oven, 4-oven or 5-oven models with all of today's refinements, including a choice of heat sources and flues, a gas or electric ceramic hob (only in place of the 4-oven warming plate) and Integrated and Freestanding Module enhancements.



2-oven Classic SE



3-oven Classic SE



4-oven Classic SE



5-oven Total Control Classic SE

# AGA *Modules*

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Further extend the AGA cooker's versatility with a Freestanding or Integrated Module.

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You can choose to extend even further the versatility of your AGA with a Freestanding or Integrated Module.

The Freestanding Module (pictured below) is designed to stand alone or fit within standard kitchen furniture. It offers a range of cooking options with a conventional oven and integral grill, fan oven, a gas or electric ceramic hob and can be sited anywhere in the kitchen as the perfect companion to your choice of AGA.

The Integrated Module (adjacent) available with 2-oven, 3-oven, 4-oven and 5-oven models, is built with the same care and attention to detail as your AGA and is available in the same colour options (excluding Claret). This individual cooker attaches to the left side of the AGA and operates independently of the AGA itself.



AGA Freestanding Module



AGA Module 4-burner gas hob option



AGA Module 4-element ceramic hob





3-oven AGA cooker with Integrated Module, kitchen by Fired Earth.





# *Buying* an AGA cooker

1

## Expert advice at your local AGA shop

Buying an AGA is unlike buying any other cooker. From the minute you decide you want to learn more about the AGA to the moment your new cooker is installed, our friendly and knowledgeable staff will be there to ensure the process is seamless. With over 60 AGA shops throughout the country, there's sure to be one near you and in each and every one you'll be greeted by great staff who are passionate about what they do. You can find details of your closest AGA shop at [agaliving.com](https://www.agaliving.com) or by calling **0845 712 5207**.

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, meet AGA owners and, more importantly, taste the delicious food it has to offer. Or if you prefer you can choose a special one-to-one demonstration where one of our experts will guide you through what makes the AGA special, tailored to suit you and your lifestyle.

3

## Your AGA made to order

The ordering process is simple and the AGA team are on hand to guide you through the exciting range of options to ensure we find the right cooker for you. Each AGA is made in Britain and is made to order. As soon as you have decided on the model that's right for you, we can start to build your AGA. Each AGA also comes with a pack of essential AGA accessories.

4

## Inclusive home survey

We will ensure that your new AGA will fit within your home exactly where you have planned. The team at your AGA shop will arrange – at a time that works for you – for one of our experienced team to visit you at home to confirm the AGA requirements and siting within your kitchen.

5

## Expert Delivery and Installation Service

The bespoke service continues once your AGA is ready to be installed. To ensure complete peace of mind, we have a dedicated team of fully qualified engineers to assemble your new AGA in your home. Once we have installed your AGA, we will validate your five-year parts and one-year labour warranty. And the service doesn't stop there – as a valued member of the AGA community, the team at your local AGA shop will always be on hand to offer you advice and guidance, cookware know-how and information on servicing and caring for your AGA.



# *Sign up now*

## for an AGA demonstration

AGA demonstrations have been held in store since the 1930s and remain a fantastic way to learn more about AGA cookers.



If you're thinking about buying an AGA cooker, are a brand new AGA owner or even a seasoned AGA cook, at an AGA demonstration you will gain knowledge and further inspiration from expert professional AGA demonstrators.

You will also meet other AGA owners in informal and relaxed surroundings and will have the chance to have your own questions answered or perhaps even pass on to others the benefit of your ideas and experience. As well as basic demonstrations, which show how to get the most from an AGA

heat-storage cooker, there are also themed classes covering everything from Party Canapés to Christmas Made Easy.

Demonstrators are happy to answer questions throughout the demonstration and – best of all – guests get to eat all the delicious food that's been cooked.

Attending an AGA demonstration is also a great way to learn more about AGA cookware, cookery techniques and new recipe ideas, plus lots of interesting short cuts.

Each demonstrator will provide a unique perspective on every model within the AGA collection and every demonstration includes expert advice and tried-and-tested tips on how to get the best from your cooker and the opportunity to add new recipes and techniques to your repertoire.

For details of AGA demonstrations taking place in your area, visit [agaliving.com](http://agaliving.com) or call 0845 712 5207.

Video demonstrations, visit:  
[agaliving.com/aga-living/aga-videos](http://agaliving.com/aga-living/aga-videos)

# 10 AGA *cooking methods*

The AGA cooker is master of all cooking methods.



## 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. Easy full English breakfast grilled at the top of the roasting oven.



## FRY

(on boiling plate)

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



## BOIL

(on boiling plate)

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



## 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 boiling plate or simmering plate)

Famous AGA toast tastes better, crunchier-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.



## 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.



## 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.



## 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.



## 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.



## STIR FRY

(on boiling plate)

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

# AGA cooker *vital statistics*

## AGA CITY60

Approximate weight: 223kg



## UNDERSTANDING THE AGA CITY60

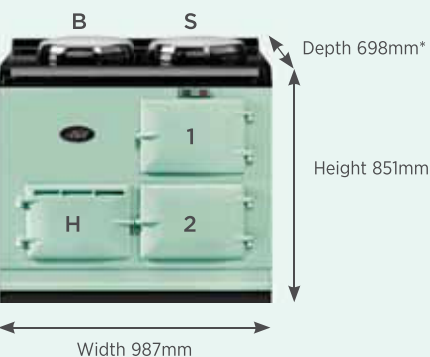
- BP/SP.** Boiling/Simmering plate  
**C1.** Roasting/Baking oven  
**C2.** Simmering oven

## UNDERSTANDING THE DIFFERENT AGA OVENS

- |                         |  |                           |
|-------------------------|--|---------------------------|
| <b>H.</b> Heat source   | <b>C.</b> Control panel (AGA Total Control & Dual Control) |                           |
| <b>W.</b> Warming plate | <b>B.</b> Boiling plate                                    | <b>S.</b> Simmering plate |
| <b>1.</b> Roasting oven | <b>2.</b> Simmering oven                                   | <b>3.</b> Baking oven     |
| <b>4.</b> Warming oven  | <b>5.</b> Slow cooking oven                                |                           |

## 2-OVEN AGA

Approximate weight: 406kg  
30-amp model: 708kg



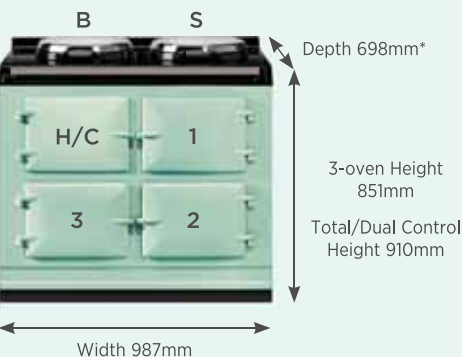
## 2-OVEN AGA WITH INTEGRATED MODULE

Approximate weight: 535kg  
30-amp model: 837kg



## 3-OVEN AGA

Approximate weight: 477kg  
AGA Total Control: 370kg  
AGA Dual Control: 444kg



## 3-OVEN AGA WITH INTEGRATED MODULE

Approximate weight: 606kg  
AGA Total Control: 464kg  
AGA Dual Control: 538kg

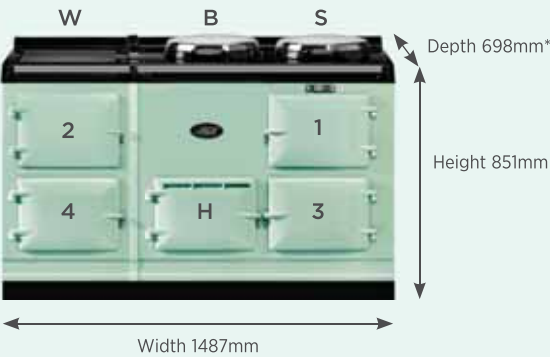


\*Depth excludes handles.



4-OVEN AGA

Approximate weight: 584kg  
30-amp model: 842kg



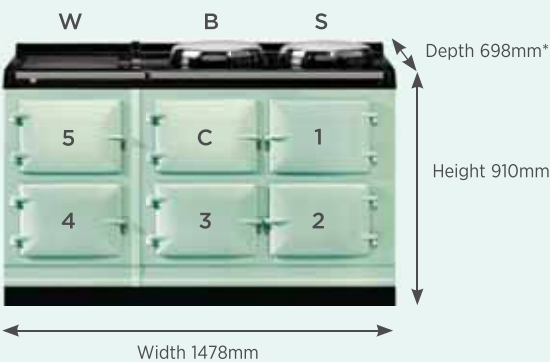
4-OVEN AGA WITH INTEGRATED MODULE

Approximate weight: 713kg  
30-amp model: 971kg



5-OVEN AGA TOTAL/DUAL CONTROL

AGA Total Control approximate weight: 480kg  
AGA Dual Control approximate weight: 554kg



5-OVEN AGA TOTAL/DUAL CONTROL WITH INTEGRATED MODULE

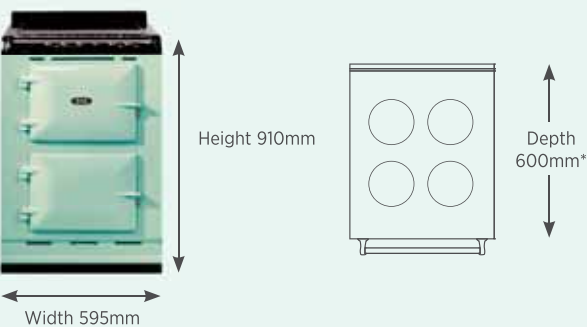
AGA Total Control approximate weight: 574kg  
AGA Dual Control approximate weight: 648kg



FREESTANDING MODULE

Approximate weight: Electric 94kg / Gas 129kg

STANDARD MODULE



OVEN DIMENSIONS (MM)

	Height	Width	Depth	City60 Depth
Roasting / Baking & Simmering oven	254	349	495	455
Simmering oven (4-oven model)	254	349	530	N/A
Slow cooking oven (5-oven model)	254	349	530	N/A
Warming oven	254	349	530	N/A
Module top	220	349	480	N/A
Module lower	250	349	430	N/A

The makers reserve the right to make alterations to design, materials or construction for manufacturing or any other reasons, subsequent to publication. This brochure is produced as a visual aid and is not intended to replace the Installation and Users' Instructions, or the need to view an appliance. Weights and dimensions are approximate and may vary according to specific model and fuel type. Details of all oven energy efficiency ratings and technical specifications can be found on our website at [agaliving.com](http://agaliving.com).

AGA City60:  
UK Patent Application No 1411723.8 and EU Registered Design Applied for 002544346.

# *Further options* for your AGA cooker

You can now have an AGA Total Control or iTotal Control wherever you live.

## NEW IN-ROOM VENTING

### AGA TOTAL CONTROL AND DUAL CONTROL



They're 100% AGA, but with added ease and convenience. In fact they are no more complicated to fit or live with than any other 100cm range cooker.

Traditionally, AGA cookers have needed to be oven vented externally – but that's all changed with the introduction of our new models which vent directly into the kitchen.

If you live in a penthouse apartment, want an on-off AGA, within an island unit, against an internal wall or even standing alone in the centre of a room, there is now an AGA for you. The possibilities are endless and, as these new AGA cookers have on/off functionality, they are perfect for families who spend much of the day away from home.

## NEW AGA COOKER HOODS (for use with in-room venting)

### AGA SUPER EXTRACTOR COOKER HOOD



Designed to cope with the in-room venting we recommend the stylish new AGA Super Extractor Cooker Hood as highly effective in the removal of cooking odours and it looks the part in any kitchen.

#### KEY FEATURES

- Extraction rate of 1,000 M<sup>3</sup>/hr
- 10-minute delayed 'fan off' to clear residual fumes

- Four variable speed settings
- Dishwasher-safe aluminium foil grease filters with built-in filter saturation warning after 200 hours of use
- Two 20-watt integrated halogen spotlights
- Extendable chimney length
- Available in Black with AGA Contemporary or Classic badge

### AGA BUILT-IN COOKER HOOD



The AGA Built-in Hood has been designed to fit seamlessly into kitchen projects where the furniture, rather than the hood, is the main design consideration. Finished in stainless steel, the AGA Built-in Hood not only provides effective odour removal, but also illuminates the AGA cooker below.

#### KEY FEATURES

- Extraction rate of 870 M<sup>3</sup>/hr
- Professional style stainless steel insert

- Operated by remote control or integrated push button panel
- Four variable speed settings with 'intensive' function
- Baffle filter with optional charcoal filters
- Two 35-watt integrated halogen spotlights
- Clean filter indication
- Stainless steel finish

## FLUE / OVEN VENTING



13-amp electric  
AGA Total Control



Conventional flue – oil



Balanced flue – gas  
(not available with AIMS)



In-room venting  
AGA Total/Dual Control

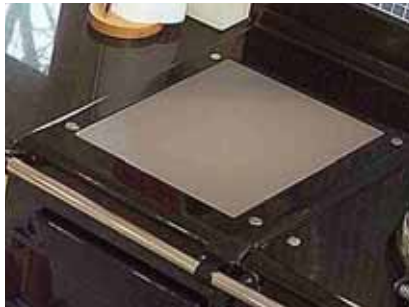


Power flue – gas  
Also 30-amp electric

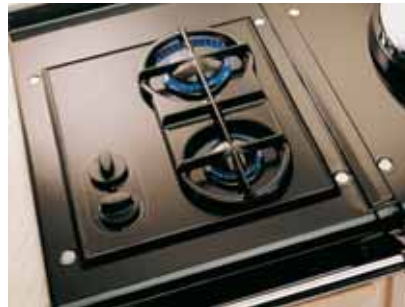


Conventional flue – gas

## 4-OVEN WARMING PLATE CHOICES



Warming plate



2-burner gas hob



2-element ceramic hob

## PROGRAMMABILITY USING AIMS

(AGA Intelligent Management System)



For AGA cookers with AIMS, the heat indicator appears on the hand held programmer, providing a clear indication of the cooker's stored heat.

The AIMS range of programmable AGA cookers can be set to slumber or low mode much of the time and then be brought to normal heat at mealtimes and in the depths of winter. AIMS programmability is available on selected 2-oven, 3-oven and 4-oven models, which can run on gas or 13-amp electricity.

A programmable AGA cooker with AIMS offers flexibility, with day, month and year selections, two

pre-set active periods per day, a holiday mode and an override feature, perfect for when plans change.

This means you can still have a warm kitchen and delicious food when you want it. It's perfectly simple and also means you don't have to calculate heat-up times as the AGA does this for you automatically.



# AGA cooker *colours*



There are 13 beautiful shades to choose from...

Perhaps the most exciting part of buying an AGA, is choosing the colour. And there are plenty to choose from.

Cream is a true classic and was originally the only colour the AGA cooker came in.

Black goes with everything and looks ultra sleek.

Dark Blue and British Racing Green offer a traditional feel, whereas Pewter and Pearl Ashes are the height of chic and add a real sense of modernity to the iconic AGA cooker. White offers pared-down style at its best.

And these are just the standard colours. You can also pick from the palette of AGA Signature shades.

Aubergine makes a real statement, the pastel shades of Heather and Duck Egg Blue are gorgeous and look great in both traditional and contemporary spaces.

## STANDARD COLOURS



White



Black



Pearl Ashes



Pewter



Aqua



Claret\*



Cream



Dark Blue



British Racing Green

COLOUR  
SAMPLES  
AVAILABLE  
IN-STORE

## SIGNATURE COLOURS



Aubergine



Heather



Duck Egg Blue



Pistachio



Rose\*



Lemon\*

## NEW COLOURS EXCLUSIVE TO CITY60

\*Claret not available on electric models, including Freestanding Modules and all Integrated Modules; 3-oven model not available to run on oil. Rose and Lemon available on City60 models only. 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. Under certain lighting and temperature conditions, slight colour variations between the Integrated Module and the parent AGA may become apparent. The unique enamelling process means that colours may darken when in use. Colour samples are available in AGA shops. Details of technical specifications can be found on [agaliving.com](http://agaliving.com)

## BADGE OPTIONS

The AGA cooker badge has been a symbol of excellence for 90 years. The black script badge is standard on your AGA. The contemporary AGA logo is available as an option.



Contemporary



Classic Script – Black



Classic Script – Cream  
AGA Classic Special Edition only







AGA Masterchef<sup>XL</sup> in Cranberry





# Conventional AGA cookers

There is so much more to the world of AGA than the iconic range cooker itself. The AGA collection also includes high performance conventional range cookers.

## S-SERIES

### SIX-FOUR

The S-Series Six-Four takes the cast-iron good looks and durability of an AGA heat-storage cooker and fuses it with the instant response of a conventional range cooker.

The S-Series Six-Four offers a choice of six gas burners or a six-ring ceramic hob and three ovens – a powerful, conventional electric oven, a simmering oven, a fan oven and a separate rapid-response ceramic grill.



S-Series Six-Four

## MASTERCHEF<sup>XL</sup>

The AGA Masterchef<sup>XL</sup> displays timeless design quality that enables it to fit in to any style of kitchen. Its classically simple, understated appeal will match any taste, from the contemporary to the traditional and is available in a choice of five colours to suit your kitchen décor. The new AGA Masterchef<sup>XL</sup> is available with an induction or gas hob, together with three ovens and a glide out grill. It is the epitome of understated elegance, perfect for anybody who aspires to owning an AGA but prefers the instant control of a conventional range cooker.



AGA Masterchef<sup>XL</sup>

For further details please see  
our brochures or [agaliving.com](http://agaliving.com)



## AGA *refrigeration*

Seriously cool and seriously capable.



Premium  
Refrigeration



Premium  
Wine Cellar



DxD  
Refrigeration



SxS  
Refrigeration



Undercounter  
Wine Storage



For further details please see our  
Refrigeration brochure or [agaliving.com](http://agaliving.com)

The Refrigeration Collection from AGA is everything you would expect from one of the world's most trusted brands. Gourmet refrigeration that is as versatile or as specialised as you want it to be.

## AGA *stoves*

Cosy warmth, exceptional design.



Little Wenlock Classic



Shawbury



Lawley



Ludlow



Stretton



For further details please see our  
Stoves brochure or [agaliving.com](http://agaliving.com)

The AGA Stoves collection offers a range of beautiful, contemporary and classic stoves, with a variety of design styles, sizes and heat outputs to suit every home.

# AGA Cookshop

Each piece in the AGA Cookshop collection has been designed for optimum performance, to get the best results from your AGA cooker.



Developed by experts, our range of exclusive and essential cookware is designed for quality, performance and durability.

AGA Cookshop has everything you need to get the most from your cooker, including stainless steel cookware, lightweight non-stick cast aluminium cookware, handcrafted cast iron cookware made in Shropshire, innovative and practical textiles, and a

wide range of traditional and contemporary kettles. There are many items in the range suitable for all heat sources ceramic, halogen and induction hobs too.

Available from most AGA specialists and 24 hours a day online.

**For more information call 01952 643144  
or visit [www.agacookshop.co.uk](http://www.agacookshop.co.uk)**





# FIRED EARTH

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For three decades Fired Earth has been creating and sourcing stunning products for every style of living space and for every budget. With over 60 showrooms in the UK – each staffed by experts passionate about finding the right solutions for every project – you really are spoilt for choice.

---

When it comes to kitchens, Fired Earth is the perfect one-stop shop. Not only does the company have great fitted and freestanding kitchens, but it also has stunning tile collections – perfect for flooring, walls and splashbacks – as well as more than 190 beautiful paint shades across its collections.

The kitchen collections are all made in France from the very best quality materials and are crafted to last. Vermont, with its East Coast influence and unstuffy style, is perfect for life today. Moderne Freestanding kitchens offer a totally up-to-date take and allow you to create a stunning look for less.

The team at Fired Earth are always on the look out for interesting new products. Recent additions to the

tile collection include Malmo, which is designed to replicate traditional Scandinavian hand painted floors, and Hex, which is perfect for those who love eye-catching geometric patterns. New Abbey, which is inspired by traditional Victorian and Edwardian designs, is perfect for kitchens and Tuscania offers a natural-looking and low-maintenance alternative to travertine and limestone.

Whether you're simply looking to brighten up a room with a lick of paint or are planning a major renovation, Fired Earth can help. And with design services and a new wood and parquet flooring collection, you really are in safe hands.

For more information visit [www.firedearth.com](http://www.firedearth.com), 0845 366 0400 or visit your nearest showroom.



WALL AND FLOOR TILES | KITCHENS | BATHROOMS | PAINT | WALLPAPER | WOOD FLOORING

*Welcome AGA into your home...*



Call 0845 712 5207 | [agaliving.com](http://agaliving.com) | 60 AGA shops nationwide

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Home to great cooking

Make it the heart of *your home*

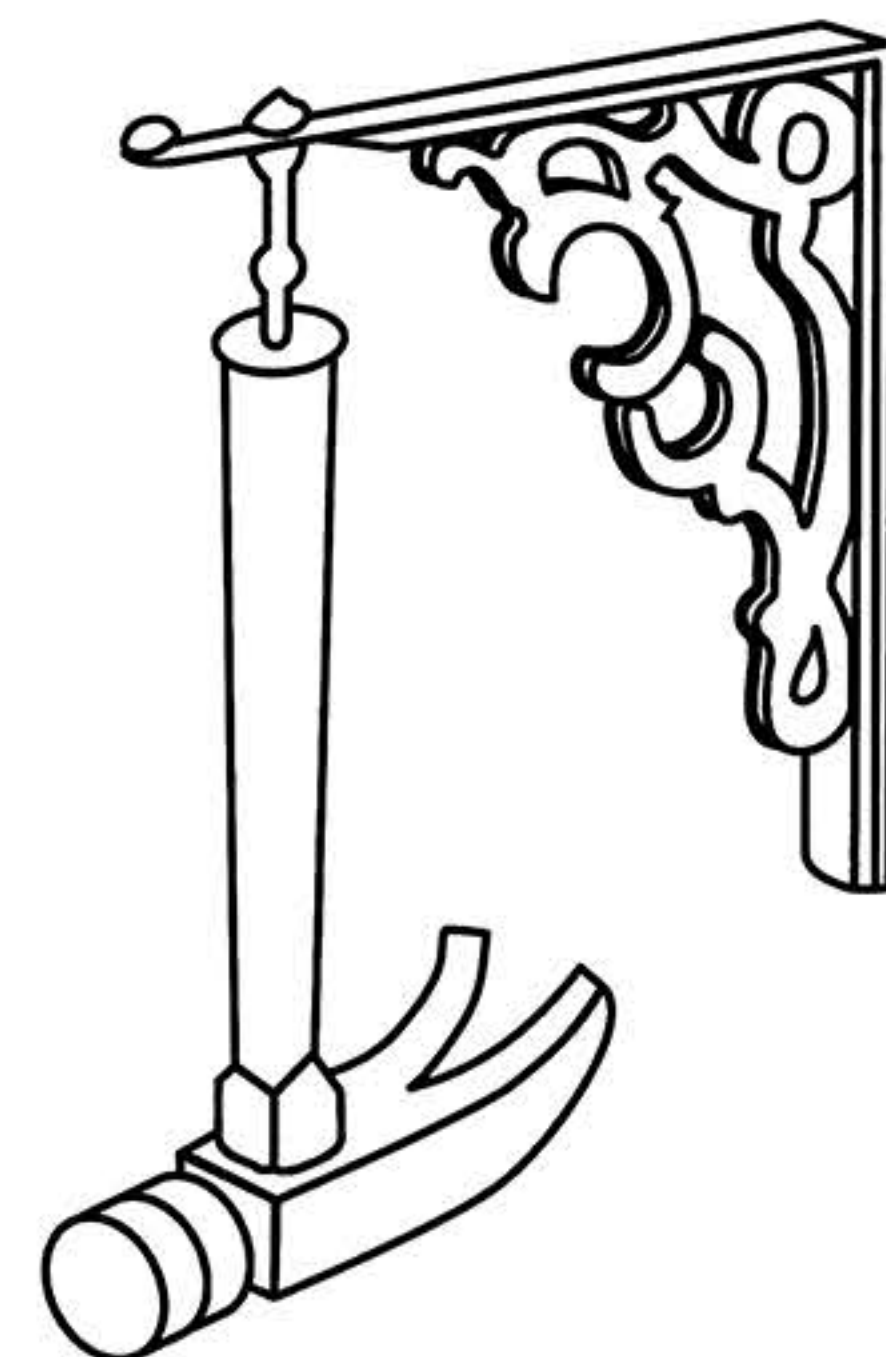


Call us on **0845 712 5207** and we'll provide you with a tailored service to help you realise your AGA dream

Republic of Ireland: **01 663 6166**  
International: **+44 (0)115 946 6106**

**agaliving.com**

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