

The Next Generation of

AGA

Cast Iron Ranges



*Experience
AGA Living*



AGA

Kitchen Concierge

Experience firsthand why the world has fallen in love with an AGA

Implore all your senses through hands-on complimentary cooking classes with a certified AGA Ambassador. These skilled AGA masters will demonstrate the ease of use and flexibility of cooking on an AGA while explaining its many features. The AGA will come to life as you learn its many cooking capabilities and the benefits of having an AGA in your home. Go to www.AGA-Ranges.com for more information or to locate an AGA Dealer to schedule a complimentary cooking class in your area.

Be well on your way to living the AGA Lifestyle!

AGA Kitchen Concierge (800) 525-5601

History *in the making*

The story of the AGA cast iron range is one of award-winning innovation and a proud heritage dating back to 1922.

The AGA was invented by Nobel prize winner Dr. Gustaf Dalen, world renowned Swedish physicist. Confined to his home after a failed experiment cost him his sight, Dalen was inspired to create a better, simpler, more efficient range for his wife, Elma, who constantly had to tend to their old fashioned stove.

He was determined to develop a range capable of every culinary technique which was easy-to-use and guaranteed perfect results. And he did. The famous AGA was born.

In 1932 manufacturing began in Britain. Today AGA is now solely made at the historic Coalbrookdale Foundry in Shropshire, England. Coalbrookdale is well known for being the birthplace of the Industrial Revolution and is a UNESCO World Heritage Site.

The AGA would soon show the world the importance of great design, perfectly cooked food and economy of living – making the kitchen the most important room in the house and shaping the way people live.



"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."

~ De Gustaf Dalen



AGA Cast Iron Ranges

an introduction

The AGA Isn't An Appliance. It is a Way of Life!

Enter the home of an AGA owner and you will find family and friends gathered around the kitchen while the host leans against their range with a glass of wine in hand and a smile illuminating each face. The AGA is truly the heart of the home.

Beneath the glossy enamel of every AGA beats the heart of quality cast iron. It is this cast iron which sets AGA apart and exemplifies the AGA difference. Deep within the AGA rests a patented burner. A unique temperature regulation system continually transfers heat to each oven and hotplate at precise pre-set levels while the cast iron focuses on heat retention. The efficient radiant heat and insulated design minimizes fuel consumption and creates optimal cooking conditions without the drying, direct heat used in traditional ranges. Gentle radiant heat locks in moisture preserving flavor, nutrients and the integrity of the foods being cooked.

We invite you to experience the AGA lifestyle. Allow us to show you how an AGA will help you cook better, eat better and live better. Join a trained AGA Ambassador in your area for a one-on-one cooking demonstration and you'll soon understand why AGA owners are in love for a lifetime!

AGA Kitchen Concierge (800) 525-5601

AGA Versatility – The 10 Cooking Methods



BOIL (on boiling plate)

The AGA boiling plate will rapidly bring water to boil allowing the food to retain more nutrients, color and flavor.



GRILL (on boiling plate and top of roasting oven)

Create an all-American grand slam breakfast using the top of the roasting oven or grill a succulent steak using the intense heat of the boiling plate. Where radiant heat reminiscent of a charcoal grill delivers dishes crisp on the outside and succulent on the inside.



FRY (on boiling plate)

Meats can be quickly seared locking in all the essential juices and maximizing their natural flavors cooking to your style of doneness. Control how quickly you fry foods producing a crunchy exterior and tender interior. No soggy or lingering oily tastes when frying with the AGA – just perfect results every time.



SLOW COOK (in simmering oven)

The simmering oven's persistent yet gentle heat creates richer, juicier casseroles, stews, slow-roasts and braised cuts of meat. This oven will slow-cook for hours or even overnight.



TOAST (on either hotplate)

Famous AGA toast with its distinctive waffle pattern is crunchy on the outside and soft in the middle! Alleviate the need for a toaster by toasting breads, pita chips or sandwiches right on the hotplate.



SIMMER (on simmering plate or simmering oven)

The gentle heat of the simmering hotplate and oven are perfect for delicate sauces, casseroles, and soups. You may also use this oven to steam fresh vegetables and root crops giving you nutrient-rich foods with limited fuss.



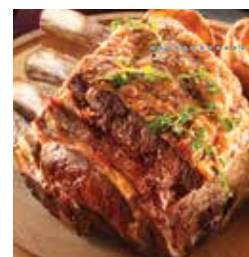
BAKE (in baking oven)

Like baking on a baker's brick the AGA baking oven provides consistent radiant heat to create feather-light pastries, ever-so-moist cakes, authentic hearth-baked breads and scrumptious cookies.



STEAM (in simmering oven)

The legendary AGA simmering oven steams root vegetables locking in their full flavor and nutrients.



ROAST (in roasting oven)

With no flame or harsh elements to dry out food, radiant heat cooks any roast to perfection ensuring it is cooked evenly with minimum shrinkage. Roasted vegetables are full of flavor and potatoes are browned and crispy. The AGA roasting oven can accommodate a 28 pound turkey ready-to-serve in just 3 ½ hours.



STIR-FRY (on boiling plate)

Intense and focused heat is the key to authentic stir-fries and the AGA boiling plate performs this function brilliantly! Able to heat oil quickly and keep it hot, sautéing seasoned sauces with seared meats and vegetables delivers flawless stir-fries in minutes.

Anatomy of a legend

Insulated Covers

The distinctive hallmark of the AGA, the highly polished stainless steel insulated covers are brought down over the hotplates to help contain the heat when on and protect the hotplate when off. Individually assembled by hand.

Enamel Top

The enamel top surrounds the hotplates. It will become warm when your hotplates are in use. Although it is not a cooking surface it may be used to keep foods warm or for melting butter.

Boiling Plate

The hottest of the two hotplates - use for boiling, grilling, stir-frying, making toast and anything requiring very high heat. With electric elements embedded into the cast iron, this plate heats up in 11 minutes from cold.

Simmering Plate

As with the Boiling Plate, this hot plate offers constant heat throughout the cast iron. Large enough to hold three sauce pans and perfect for making pancakes, eggs or quesadillas directly on the griddle-like surface.

Control Panel

The AGA Total Control and Gas Dual Control ranges feature a discreetly housed control panel (shown) where each element can be programmed independently. The City 24 and Companion feature multi-function control knobs.

Roasting Oven

Indirectly heated by two elements, one in the base of the oven and the other in the roof. Can be used for broiling at the top and shallow frying at the bottom due to its zone heating. Roast, bake or grill with perfect results.

Cast Iron Evidence

Acclaimed as one of the most perfect mediums for great cooking it radiates gentle heat, providing even heat distribution to retain moisture in the foods being cooked.

Cast Iron Evidence

The cast iron AGA is made from 70% recycled material and is itself 95% recyclable. Inside every new AGA is a bit of history.

Baking Oven

A medium heat oven perfect for cakes, cookies, lasagna and pies, not to mention roasting meat and poultry. Cook sweet and savory dishes at the same time without the fear of flavors mixing.

Slow Cook Oven

Perfect oven for slow cooking casseroles, one pot meals and meats as well as steaming root vegetables and rice. Most dishes are started off on a hotplate and then left to cook slowly and gently allowing foods to retain their nutrients and goodness.

Cast Iron Evidence

Cast iron cooking means ease of cleaning because oven splashes and spills are carbonized and simply require wiping out. An AGA also means fewer intrusive cooking smells - as ovens may be vented.



Let us show you why an AGA is the top luxury range in the world...

Shown: 3-Oven AGA Total control in Claret



TC
AGA
TOTAL CONTROL

British Designer Sophie Conran,
www.sophieconran.com



TC

Total Control – *The Tour*

As the next generation of European cooking technology, the AGA Total Control is an unrivaled cast iron range by function and a revered status symbol by design – now engineered for ultimate cooking flexibility.

The AGA Total Control features state-of-the-art touchscreen controls for multi-function flexibility and a digital remote to program the ovens to turn on and off at scheduled times. And for the first time, each oven and hotplate has its own heat source for even more efficiency and versatility.



OVENS

1. Roasting Oven (465° F)

Grill, roast, and bake gourmet-quality food. This new technology makes it possible to use it with or without the other ovens on.

2. Baking Oven (365° F)

A moderate temperature oven for baking cakes and cookies, cooking fish, lasagna or a shepherd's pie, the AGA Total Control baking oven is truly flexible. And cooking sweet and savory dishes together is no problem as the flavors do not mix.

3. Slow Cook Oven (212° F)

Allows flavors to develop and makes even the toughest meats tender, similar to a slow cooker only better.



HOT PLATES

Both the boiling plate (626°F) and simmering plate (392° F) are a generous 14 ½" wide, easily accommodating extra-large pans and multiple saucepans. That means you can prepare up to 6 dishes at one time—something you cannot achieve on the 6" to 8" cooktop elements of conventional ranges.



Forever change the way you cook with a beloved design icon

People watching the AGA Total Control in action are usually shocked at its capacity and ingenious multi-functional oven design. With oversized hotplates and ovens capable of holding a 28 pound turkey, the AGA Total Control can seamlessly cook an entire holiday meal.

Cast iron is acclaimed as one of the most perfect mediums for good cooking because it retains heat well, distributes heat evenly and radiates gentle heat retaining the foods flavor and succulence. Spills and splashes are easy to clean giving the valued cast iron technology. Another advantage of cooking with cast iron is fewer intrusive cooking smells and flavor cross-contamination. Cook an entire meal with all the fixings at the same time in the same ovens – a feat other ranges cannot accomplish.

Unlike the traditional AGA cooker, the AGA Total Control features state-of-the-art touchscreen controls for multi-function flexibility and a digital remote to program the ovens to turn on and off at scheduled times. Even better, each oven and hotplate has its own heat source exemplifying more efficiency and versatility.

Colors



Aqua

The AGA Total Control is available in 13 stunning colors that complement contemporary or traditional kitchen settings. Multiple protective coats of gleaming vitreous enamel give AGA ranges a vivid hue, emblematic of its commanding status in the kitchen. Beyond its beauty, the finish is also hygienic and easy to clean.



Black



Pearl Ashes



Pewter



Cream



Dark Blue



British Racing Green



Aubergine



White



Heather



Duck Egg Blue



Pistachio



Claret

REMOTE CONTROL

Program the remote control handset to schedule the ovens to come on automatically for one or two cooking cycles per day, seven days per week. You can also set the AGA Total Control to fill your kitchen with the gentle ambient warmth for which the AGA cooker is renowned.

Manual – Each zone (an oven or hotplate) can be operated individually in manual mode. Any zone selected will remain on until switched off.

Slumber (ovens only) – All three ovens are active, pre-set at a simmering heat. Slumber setting is ideal for slow cooking and providing your kitchen with a gentle heat, creating that unmistakable ambient AGA warmth. When the ovens are in slumber mode, they take less time to reach full heat.

Auto (ovens only) – Choosing auto function brings selected ovens up to full heat from OFF when a program is set. The ovens can be selected to operate once or twice each day, with the start and finish time of the 'cooking cycles' set by the user.

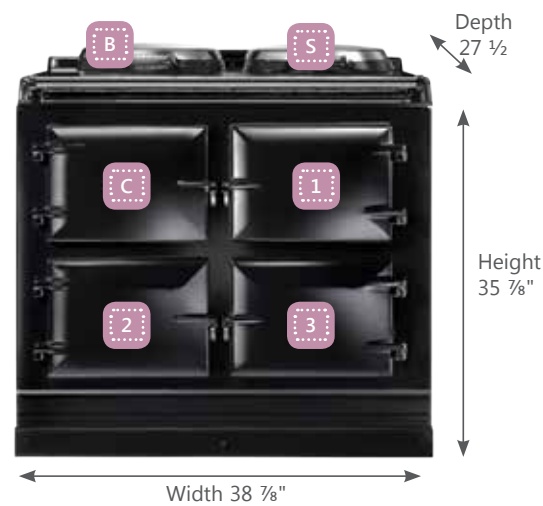
Auto slumber (ovens only) – Choosing this setting automatically brings the ovens up to full heat from slumber mode.



Total Control Three Oven (TC3)



Just over 38" wide, the 3-oven AGA offers three radiant-heat cast iron ovens and two hotplates giving you ten delicious ways to cook using one range. Controlled using a touch-screen panel or remote control handset, this range has a roasting, baking and simmer oven.



Oven doors are shipped unattached. Once doors are installed via a simple hinge-pin system (no tools required), the unit is ready to plug in for use. 6-ft., 4-prong power cord attached. The TC3 is a room vented appliance, fitted with a low level vent. A range hood is recommended.

Three ovens and two hotplates are all operated from the touchscreen panel and remote control.

- C – Control Panel
- B – Boiling Plate (626° F)
- S – Simmering Plate (392° F)
- 1 – Roasting Oven (465° F)
- 2 – Baking Oven (365° F)
- 3 – Slow Cook Oven (248° F)

Complimentary Cookware Included with Purchase of any TC3 or TC5

- Large Size Roasting Pan with Broiling Rack
- Half Size Roasting Pan with Broiling Rack
- 1 Floor Grid
- 3 Oven Grid Shelves
- 1 Cold Plain Shelf
- Roasting Oven
- Perforated Baffle
- Wire Brush
- Hotplate Toaster

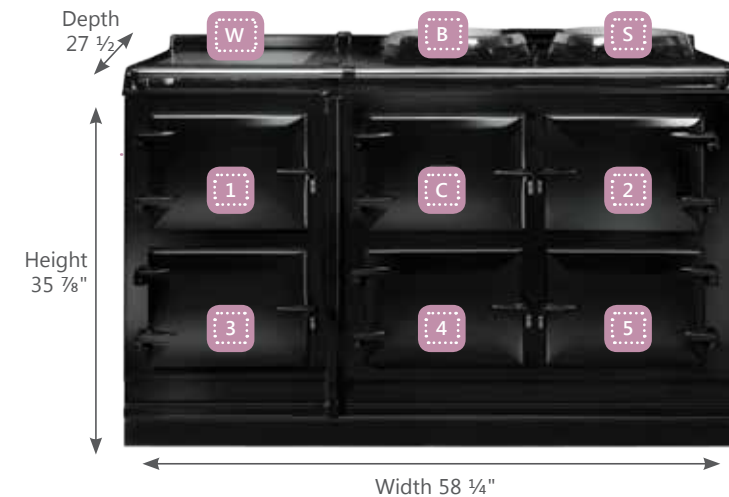
To purchase additional cookware and accessories, visit www.aga-ranges.com or contact AGA Kitchen Concierge (800) 525-5601.

Oven Dimensions	Height	Width	Depth
	9 5/8"	13 3/8"	18 3/4"

Total Control Five Oven (TC5)



The 5-oven model is the biggest AGA range perfect for those with a large kitchen and who love to cook! This range features five cast iron ovens, two hotplates and a warming plate to deliver incredible capacity and flexibility! Enjoy the benefits each oven has to offer for roasting, baking, simmering, slow cooking and warming.



Technical specifications

OVEN DIMENSIONS	Height	Width	Depth
Roasting Oven	9 5/8"	13 3/8"	18 3/4"
Baking Oven	9 5/8"	13 3/8"	18 3/4"
Slow Cook Oven	9 5/8"	13 3/8"	18 3/4"
Simmering Oven	9 5/8"	13 3/8"	20 1/4"
Warming Oven	9 5/8"	13 3/8"	20 1/4"

Five ovens, two hotplates and one warming top deliver incredible capacity and flexibility with push button and touchscreen controls.

- C – Control Panel
- W – Warming Plate (100° F)
- B – Boiling Plate (626° F)
- S – Simmering Plate (392° F)
- 1 – Warming Oven (165° F)
- 2 – Roasting Oven (465° F)
- 3 – Simmering Oven (212° F)
- 4 – Baking Oven (365° F)
- 5 – Slow Cook Oven (248° F)

10 Reasons to Fall in Love with the AGA Brand

When asked to describe their AGA in one word, our customer's response is overwhelming. Welcoming. Convenient. Unique. Dependable. Warmth. Investment. Reliable. Essentially an AGA completes their home and is worth its weight in gold!

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 are crunchier, steaks are juicier and pizzas are always crisp to perfection. The AGA can do everything and it does everything better. It's even a whizz at one pot meals for those more hectic days.



2 Your AGA will become part of the family

No one can resist an AGA – they are drawn to its gentle warmth, stylish design and evolution no matter the fuel type or kitchen space. AGA owners consistently tell us their AGA is part of the family and they couldn't imagine life without it. It is impossible to think of any other household object that inspires this level of devotion.

3 It's a design classic

The AGA 3-Oven Total Control was featured in the November 2012 Issue of Architectural Digest as a design essential for every home. The AGA 5-Oven Total Control was featured in the Wall Street Journal in March 2014 as a range with "high-tech features and high-design finishes" exemplifying "the latest warming trends".



4 There is an AGA color to suite every kitchen

There are a variety of colors to choose from in the AGA palette all triple-coated vitreous enamel with a beautiful glossy finish. From traditional White or modern Claret, to our latest color Aqua, there is a color which speaks to you and your kitchen!

5 Beautiful Full Capacity

The AGA is well known for its large capacity ovens. In fact, the roasting oven can beautiful roast a 28-pound turkey with ease making holiday cooking a breeze. Cast iron side and radiant heat ensure sweet and savory dishes can be cooked in the same oven without confusing flavor.



6 Radiant heat means finer food

The AGA treats food differently. It doesn't blast food with drying, ill-dispersed heat but rather it heats food using radiant indirect heat achieved through the cast iron ovens. The radiant heat gently cooks food while locking in flavor and moisture and keeping more nutrients.

7 A model to suite every lifestyle

Whether it's the new sleek and slim City 24, the energy efficient Dual Control or the iconic cast iron Total Control, there is an AGA for every home kitchen to suite your lifestyle.



8 It is made by skilled craftsmen in Britain

The AGA cast iron ranges are made in Shropshire at the company foundry in Coalbrookdale, a World Heritage site and the birthplace of the Industrial Revolution. The iconic AGA is still made using skills passed down from one generation of craftsmen to the next.

9 70% of each AGA is made from recycled materials

Unlike other ranges on the market, every AGA is almost completely recyclable. Even better, since the very first model made over 90 years ago, 70% of each AGA has been made from recycled material. Recycled iron products have been melted down to create the world's most famous cast iron range. As green credentials go – impressive!



10 Green issues are top of our agenda

The AGA is unlike any other household appliance. Because of its renowned longevity you will never see an AGA taking up space in a landfill as each model is recyclable. AGA's are passed down from generation-to generation often providing more than 50 years of sterling service.

Fuel choice and consumption are becoming increasingly important in today's time. We crafted our new generation of cast iron AGA ranges with this in mind making available several fuel options and sizes providing cleaner, lower-cost energy sources resulting in a smaller carbon footprint. These energy-efficient solutions also mean ease of installation and lower maintenance costs.

AGA Compare

	Total Control		City 24
Technical specifications			
Models	3-oven (TC3)	5-oven (TC5)	2-oven (City 24)
Overall Dimensions	38 7/8"W x 27 1/2"D x 35 7/8" H	58 1/4"W x 27 1/2"D x 36" H	23 5/8"W x 24 1/2"D x 35 7/8" H
Oven Dimensions	1. Roasting Oven 9 5/8"H x 13 5/8"W x 18 3/4"D 2. Baking Oven 9 5/8"H x 13 5/8"W x 18 3/4"D 3. Slow Cook Oven 9 5/8"H x 13 5/8"W x 18 3/4"D	1. Roasting Oven 10"H x 13 3/4"W x 19 1/2"D 2. Baking Oven 10"H x 13 3/4"W x 19 1/2"D 3. Slow Cook Oven 10"H x 13 3/4"W x 19 1/2"D 4. Simmering Oven 10"H x 13 3/4"W x 21"D 5. Warming Oven 10"H x 13 3/4"W x 21"D	1. Roasting Oven/Baking 10"H x 13 3/4"W x 17 7/8"D 2. Slow Cook Oven 10"H x 13 3/4"W x 17 7/8"D
Hot Plates	Boiling Plate Simmering Plate	Boiling Plate Simmering Plate	Dual Boiling and Simmering Plate
Weight	860 lbs	1058 lbs	492 lbs
Shipping Weight	1135 lbs	1314 lbs	517 lbs
Electrical Requirements	240v, 30amp, 60Hz	240v, 30amp, 60Hz 2-Oven hot cupboard 110v, 15amp	240v, 30amp, 60Hz
Fuel/Power	Electric	Electric	Electric
Vent Options	In room venting flue	In room venting flue	In room venting flue
Warranty	5 year limited parts and labor	5 year limited parts and labor	5 year limited parts and labor
Colors	Claret British Racing Green White Black Pearl Ashes Heather Cream Pewter Pistachio Duck Egg Blue Aubergine Aqua Dark Blue	Claret British Racing Green White Black Pearl Ashes Heather Cream Pewter Pistachio Duck Egg Blue Aubergine Aqua Dark Blue	Claret British Racing Green White Black Pearl Ashes Heather Cream Pewter Pistachio Duck Egg Blue Aubergine Aqua Dark Blue Rose Lemon

AGA Compare

	Dual Control		Companion	Technical specifications
				
Models	3-oven (DC3)	5-oven (DC5)	2-oven (C2)	Models
Overall Dimensions	38 7/8"W x 27 1/2"D x 35 7/8" H	58 1/4"W x 27 1/2"D x 36" H	23 3/4"W x 23 1/2"D x 33 1/2" H	Overall Dimensions
Oven Dimensions	1. Roasting Oven 9 5/8"H x 13 5/8"W x 18 3/4"D 2. Baking Oven 9 5/8"H x 13 5/8"W x 18 3/4"D 3. Slow Cook Oven 9 5/8"H x 13 5/8"W x 18 3/4"D	1. Roasting Oven 10"H x 13 3/4"W x 19 1/2"D 2. Baking Oven 10"H x 13 3/4"W x 19 1/2"D 3. Slow Cook Oven 10"H x 13 3/4"W x 19 1/2"D 4. Simmering Oven 10"H x 13 3/4"W x 20 1/4"D 5. Warming Oven 10"H x 13 3/4"W x 20 1/4"D	1. Conventional Oven 8 1/2"H x 13 3/4"W x 19"D 2. Convection Oven 10"H x 13 3/4"W x 17"D	Oven Dimensions
Hot Plates	Boiling Plate Simmering Plate	Boiling Plate Simmering Plate	4-Burner Gas Top Range	Hot Plates
Weight	860 lbs	1058 lbs	310 lbs	Weight
Shipping Weight	1135 lbs	1314 lbs	345lbs	Shipping Weight
Electrical Requirements	240v, 30amp, 60Hz*	240v, 30amp, 60Hz* 2-Oven hot cupboard 110v, 15amp	240v, 40amp, 60Hz	Electrical Requirements
Fuel/Power	Gas Electric	Gas Electric	Natural gas or LPG	Fuel/Power
Vent Options	External venting flue In room venting flue	External venting flue In room venting flue	In room venting flue	Vent Options
Warranty	5 year limited parts and labor	5 year limited parts and labor	1 year limited parts and labor	Warranty
Colors	Claret British Racing Green White Black Pearl Ashes Heather Cream Pewter Pistachio Duck Egg Blue Aubergine Aqua Dark Blue	Claret British Racing Green White Black Pearl Ashes Heather Cream Pewter Pistachio Duck Egg Blue Aubergine Aqua Dark Blue	Claret British Racing Green Black Pearl Ashes Heather Cream Pewter Pistachio Aubergine Dark Blue	Colors

*Electrical requirements are the same for both DC gas and electric

AGA MARVEL

World. Class. Living.

AGA

With a rich, professional and catering heritage, AGA cast iron ranges have a cooking solution for even the most discriminating home chef. Whether it's the new sleek and slim City 24, the versatile energy efficient gas Dual Control or the iconic AGA Total Control, there's an AGA for every home kitchen to suite your lifestyle.



MARVEL

MARVEL is the premium wine and food preservation leader. Choose from counter depth and custom built-in refrigerators, an amazing collection of wine storage units, and both indoor and outdoor undercounter refrigerators, ice machines, and beer dispensers. All share the MARVEL commitment to superior fit and finish and long-lasting performance.



Heartland

The Heartland Classic gas, electric and dual fuel ranges, refrigerators, dishwashers and wood cookstoves are based on the legendary Oval wood cookstove first built in 1925. Heartland's nostalgic beauty, craftsmanship, attention to detail and modern performance features deliver a truly unique kitchen experience.



La Cornue

The choice of culinary artists the world over, La Cornue's famous ranges and vaulted ovens, rotisseries, and cabinetry are found in only the finest kitchens. The Chateau Series, hand-made to order in La Cornue's atelier just outside Paris, is available in over 8,000 configurations. The CornuFé and the new 1908 are designed for the La Cornue enthusiast with a more modest budget.



AGA MARVEL
www.agamarvel.com

United States
AGA MARVEL
1260 E Van Deuse Street
Greenville, MI 48838
800-223-3900

Canada
AGA MARVEL - SOFA Galleries
6900 Airport Road, Suite 205
Mississauga, ON L4V 1E8
855-213-2785