



Conventional Cooking —





WELCOME TO AGA

For over 90 years, AGA has devoted itself to the art of cooking good food. Whilst it's true that a good chef can cook anything well, the better the cooker the better the result – which is why we make the best cookers in the world.

We also know that everybody has their own individual preferences as to the type of cooker they prefer, which is why we offer a choice of conventional, dual fuel, electric and induction hob cookers to complement our world famous classic AGA.

Nobody understands the perfect blend of form and function better than AGA which is why the AGA conventional cookers are built in Great Britain with all the inherent hallmarks of attention to detail, quality and design that can only be an AGA cooker.

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Induction JUAL FUEL S



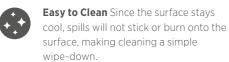
INDUCTION

Fast, responsive and incredibly controllable, induction cooking is becoming increasingly popular.









DUAL FUE

Offers high-powered burners which provide the optimum heat level for all types of cooking.





Cast Iron Pan Supports Solid cast iron pan supports create a large, sturdy cooking space.



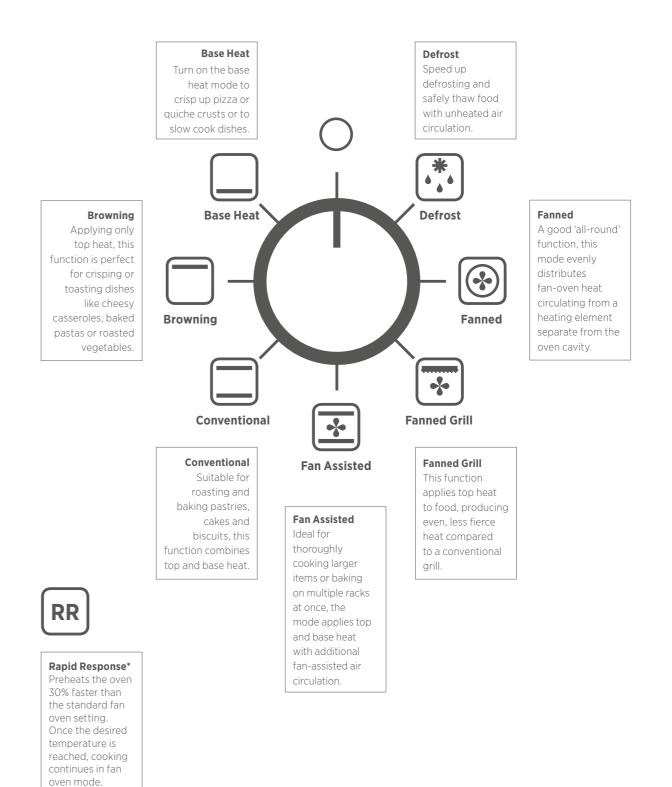
Powerful Burners Powerful gas burners provide superior control and performance.



Wok Cooking Create authentic Asian cuisine on the high-powered wok burner.

7-Mode

MULTIFUNCTION OVEN



^{*}AGA Masterchef^{XL} models only





AGA MASTERCHEFXL

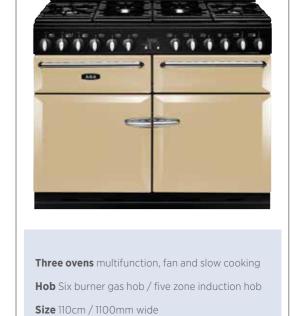


AGA MASTERCHEF^{XL}

A REFINED BLEND OF ADVANCED COOKING FEATURES.

The AGA Masterchef^{XL} displays timeless design quality that enables it to fit in to any style of kitchen. Its classically simple, understated appeal will match any taste. This cooker is perfect for anybody who aspires to owning an AGA but prefers the instant control of a conventional range cooker.

Two ovens multifunction and fan Hob Five burner gas hob / five zone induction hob Size 90cm / 900mm wide Separate dual element glide-out grill



AGA Masterchef^{XL} 110

COLOURS (SEE PAGE 32)





Separate dual element glide-out grill





Glide-out Grill

The dual element grill offers full and half grilling. The grill is positioned on smooth-action telescopic runners which is safer as it reduces the risk of pulling the grill out too far. The tray can also be adjusted to four different heights.



Slow Cooking Oven

Thermostatic control for gentle cooking of dishes such as casseroles or drying out meringues. Also ideal for keeping dishes hot prior to serving, or for warming plates.



Multifunction Oven

This large multifunction oven (73L) offers eight cooking functions. See page 7 for more details.



Fan Oven

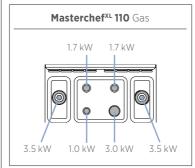
The 110 model has a large fan oven (73L). The 90 model has a tall slim fan oven (67L) and can cook four whole chickens at the same time.

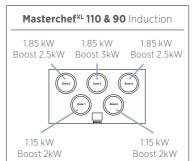


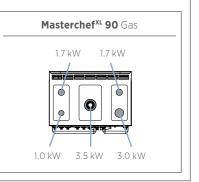


Gas or induction hob

There are six gas burners on the Masterchef^{XL} 110 and five burners on the Masterchef^{XL} 90. The induction hob is comprised of five zones.







FOR PERFECTION



AGA MERCURY



AGA MERCURY

TOP-QUALITY PERFORMANCE AND UNIQUE, UNRIVALLED DESIGN.

The trend-setting Mercury range cooker is designed and manufactured to the highest standards. The defining feature of the Mercury is its striking design. Bringing together top-quality performance and unique, unrivalled design, this exclusive look is a perfect match for any kitchen.

COLOURS (SEE PAGE 32)















Glide-out Grill

The dual element grill offers full and half grilling. The grill is positioned on smooth-action telescopic runners which is safer as it reduces the risk of pulling the grill out too far. The tray can also be adjusted to four different heights.



Fan Oven

This fan oven evenly circulates heat for great cooking performance (67L on 1000, 79L on 1200 and 82L on 1082 models).



Multifunction Oven

This large oven (80L) offers seven cooking functions (see page 7 for more details) and comes equipped with a telescopic shelf which prevents the shelf from tipping forward when removing food from the oven.



Storage Drawer

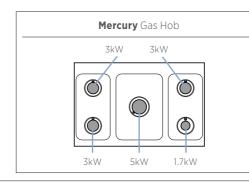
Utilise the handy storage drawer for storing oven trays and cooking utensils. 1200 model only.

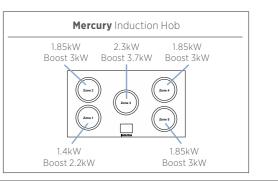




Gas or induction hob

There are five gas burners on the AGA Mercury models, all made from sealed brass. The exceptionally large centre burner is perfect for wok cooking. The induction hob is comprised of five zones; each with boost functionality to reach maximum power.

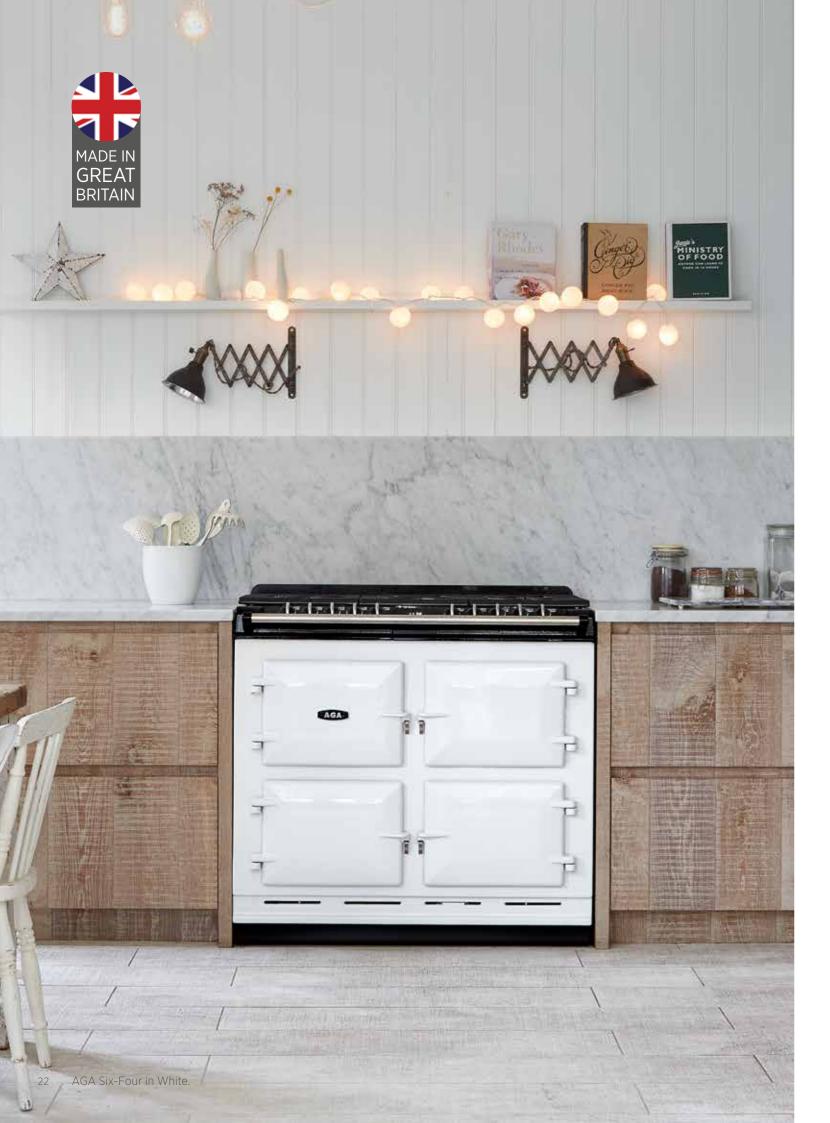




COOKING & ICONIC DESIGN



AGA SIX-FOUR



AGA SIX-FOUR

A CONVENTIONAL RANGE COOKER WITH CLASSIC AGA STYLING.

The AGA Six-Four is everything you would expect from AGA. It offers solidity, design presence and superb attention to detail. Owning a Six-Four offers enormous flexibility. It's fast, powerful and easy to control and it works brilliantly whether you're whipping up an afterwork snack or cooking for crowds.

AGA Six-Four



Three ovens 2 x fan and a simmering oven

Hob Ceramic hob with six cooking plates / six burner gas hob

Size 98.4cm / 984mm

Separate ceramic electric grill

COLOURS (SEE PAGE 32)









Ceramic Electric Grill

A separate ceramic grill, ready to cook in seconds. Carefully designed to eliminate cold spots for even cooking.



Electric Fan Ovens

Two fan ovens (36L), one of which is programmable, that reach and maintain the desired temperature rapidly. These ovens maintain an even temperature, perfect for cooking several dishes at once.



Vitreous Enamel Finish

This model boasts a gleaming vitreous enamel finish that takes three days to achieve at our factory in Shropshire.



Electric Simmering Oven

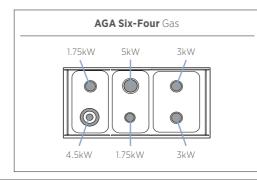
This oven (40L) is ideal for simmering, slow cooking casseroles and drying meringues on a low heat (70-120°C).

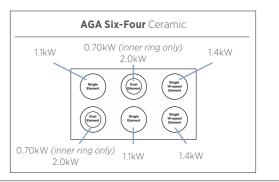




Gas or induction hob

There are six powerful gas burners on the Six-Four, including a 5kW burner which is one of the most powerful on the market. The ceramic hob features six cooking plates, including two which have dual elements, which means you can extend the cooking zone for a larger heated space.





FINISHING

TOUCHES RETAILS





- Available in 900mm and 1100mm wide
- Three speed settings and a boost setting
- Ducted hood (vents outside)
- Two halogen lights
- Gloss black





- Three speed settings



- 1000mm, 1082mm and 1200mm wide
- Three speed settings and a boost setting.
- Ducted hood (vents outside)
- 2 LED lights
- Washable metal air filters
- Available in six colours to match the AGA Mercury cooker



- Three speeding settings and a boost setting.
- Ducted hood (vents outside) or re-circulatory
- 2 halogen spotlights
- Operated by remote control or integrated push button panel
- Stainless steel



- 900mm wide
- Three speed settings and a boost setting.
- Ducted hood (vents outside)
- 2 LED lights
- Washable metal air filters
- Stainless steel



- 1000mm, 1082mm and 1200mm wide
- Three speed settings and a boost setting.
- Ducted hood (vents outside)
- 2 LED lights
- Washable metal air filters
- Available in six colours to match the AGA Mercury cooker

Mercury SC & PC Hood Colours



Stainless Steel











Splashbacks

AGA Masterchef^{XL} Splashback

Colour Black enamelled steel



AGA Mercury Splashback

Stainless steel

See technical specifications on page 36

AGA MASTERCHEFXL





Black







Cream

MERCURY BY AGA







Liquorice (gloss)



Ash Black (satin)



Snowdrop



Indigo







Blueberry

Oyster

AGA SIX-FOUR













White Black



Dark Blue









Duck Egg Blue Aubergine

Heather

Pistachio

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. The unique enamelling process means that colours may darken when in use. Colour samples are available from AGA specialists. Details of technical specifications can be found on agaliving.com.



VITAL STATISTICS







	Mastero	hef ^{xL} 90	Masterc	hef ^{xL} 110	Six-	-Four	
Fuel type	Dual Fuel*	Induction	Dual Fuel*	Induction	Dual Fuel**	Ceramic	
Width (mm)	900	900	1096	1100	984	984	
Depth (mm excl. handles)	610	607	610	610	620	620	
Depth (mm incl. handles)	685	688	685	685	675	675	
Height to hob (mm min - max)	900 - 930	905 - 930	900 - 930	905 - 930	910	910	
Weight (kg)	114	113	132	132	200	170	
Hob power ratings (kW)	1 x 1 kW 2 x 1.7 kW 1 x 3 kW 1 x 3.5 kW	2 x 1.15 kW standard / 2 kW boost 2 x 1.85 kW standard / 2.5 kW boost 1 x 1.85 kW standard / 3 kW boost	1 x 1 kW 2 x 1.7 kW 1 x 3 kW 2 x 3.5 kW	2 x 1.15 kW standard / 2 kW boost 2 x 1.85 kW standard / 2.5 kW boost 1 x 1.85 kW standard / 3 kW boost	2 x 1.75 kW 2 x 3 kW 1 x 4.5 kW (4 kW LPG) 1 x 5 kW	2 x 0.7 kW / 2 kW 2 x 1.1 kW 2 x 1.4 kW	
Total hob rating @ 230V (electric) heat input kW (gas)	10.9 kW	7.4 kW / 12 kW	14.4 kW	7.4 kW / 12 kW	19 kW	10.4 kW	
Max. electrical load @ 230V	8.5 kW	16 kW	9.6 kW	17 kW	6.2 kW	16.6 kW	
Oven capacity (Litres)		ft oven: 73 oven: 67	Bottom le	t oven: 21 ft oven: 73 ht oven: 73	Bottom le	t oven: 36 ft oven: 36 ht oven: 40	
Energy rating		ven: A oven: A		ft oven: A ght oven: A		t oven: A eft oven: A	
Electric oven (TR)	-	-	Slow cook oven	Slow cook oven	Fan	Fan	
Electric oven (BL)	Multifunction (Programmable)	Multifunction (Programmable)	Multifunction (Programmable)	Multifunction (Programmable)	Fan (Programmable)	Fan (Programmable)	
Electric oven (RH)*	Fan	Fan	Fan	Fan	Simmering	Simmering	
Dual circuit glide-out grill	Yes	Yes	Yes	Yes	Yes	Yes	
Grill tray type	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	Deep grill pan and trivet	Deep grill pan and trivet	
Griddle	Yes	_	Yes	-	Yes	-	
Wok ring	Yes	_	Yes	-	Yes	-	
Catalytic liners	Left oven	Left oven	Left & right oven	Left & right oven	Back oven panels	Back oven panels	
Oven light	Left oven	Left oven	Left & right oven	Left & right oven	-	-	
Minute minder (Clock)	2 Button / Rotary	2 Button / Rotary	2 Button / Rotary	2 Button / Rotary	6 Button	6 Button	

(TR) - Top Right

(BL) - Bottom Left

32 (RH)* - Right hand on Masterchef^{XL} 90 and bottom right for Masterchef^{XL} 110 and Six-Four

- LPG Conversion Kit available - LPG model available







	AGA Mer	cury 1000	AGA Mer	cury 1082	AGA Mer	cury 1200	
Fuel type	Dual Fuel*	Induction	Dual Fuel*	Induction	Dual Fuel*	Induction	
Width (mm)	990	990	1082	1082	1190	1190	
Depth (mm excl. handles)	638	638	638	638	638	638	
Depth (mm incl. handles)	700	700	700	700	700	700	
Height to hob (mm min - max)	905 - 930	905 - 930	905 - 930	905 - 930	905 - 930	905 - 930	
Weight (kg)	149	145	155	148	170	166	
Hob power ratings (kW)	1 x 1.7 kW 3 x 3 kW 1 x 5 kW	1 x 1.4 kW (Boost 2.2 kW) 3 x 1.85 kW (Boost 3 kW) 1 x 2.3 kW (Boost 3.7 kW)	1 x 1.7 kW 3 x 3 kW 1 x 5 kW	1 x 1.4 kW standard / 2.2 kW boost 3 x 1.85 kW standard / 3 kW boost 1 x 2.3 kW standard / 3.7 kW boost	1 x 1.7 kW 3 x 3 kW 1 x 5 kW	1 x 1.4 kW standard / 2.2 kW boost 3 x 1.85 kW standard / 3.0 kW boost 1 x 2.3 kW standard / 3.7 kW boost	
Total hob rating @ 230V	15.7 kW	11.1 kW	15.7 kW	11.1 kW	15.7 kW	11.1 kW	
Max. electrical load @ 230V	7.4 kW	18.5 kW	7.4 kW	18.5 kW	7.4 kW	18.5 kW	
Oven capacity (Litres)		ven: 80 oven: 67		ven: 80 oven: 82		ven: 80 oven: 79	
Energy rating		oven: A		oven: A oven: A	Left oven: A Right oven: A		
Electric oven (BL)	Multifunction	Multifunction	Multifunction	Multifunction	Multifunction	Multifunction	
Electric oven (RH)	Fan	Fan	Fan	Fan	Fan	Fan	
Storage drawer (BR)	-	-	-	-	Yes	Yes	
Dual circuit glide-out grill	Yes	Yes	Yes	Yes	Yes	Yes	
Grill tray type	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	
Griddle	Optional extra	-	Optional extra	-	Optional extra	-	
Wok ring	Yes	-	Yes	-	Yes	-	
Catalytic liners	Left oven	Left oven	Left oven	Left oven	Left & right oven	Left & right oven	
Oven light	-	_	_	-	-	-	
Minute minder (Clock)	-	-	-	-	-	-	

(BL) - Bottom Left

- Right Hand (RH) (BR) - Bottom Right

VITAL STATISTICS

AGA Masterchef^{XL} Hood

C Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	300	480	610	690
Noise Levels (dBA)	50	61	67	70

AGA Six-Four Cooker Hood

D Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	345	535	630	-
Noise Levels (dBA)	53	63	67	-

Mercury SC Hood

A Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	244.1	378	511	775.3
Noise Levels (dBA)	45.3	53.5	61.6	70.5

Splashback

	Splashback Dimensions (mm)						
	Width	Width Height Depth (top a bottor					
Masterchef ^{xL}	1099, 899	670	8	40			
Mercury	990, 1092, 1190	800	15	40			

AGA Built-in Cooker Hood

D Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	360	550	650	785
Noise Levels (dBA)	53	63	67	70

Mercury Built-in Cooker Hood

A Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	237.5	372	507.4	771.5
Noise Levels (dBA)	43.7	53.5	62.4	70.7

Mercury PC Hood

A Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	244.1	378	511	775.3
Noise Levels (dBA)	45.3	53.5	61.6	-

Note: 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 User's Instructions, or the need to view an appliance.

People with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (the frequency range of the induction hob is 20-60kHz).

GENERAL INFORMATION

For further information please call our consumer services team on **0800 083 0602** or **0333 0033467** and they will be happy to help or visit our website **agaliving.com.**

CLEARANCES

Allow 5mm on either side of the cooker for fitting tolerance. If fitted near a corner, a clearance of 130mm is required to allow for oven door opening. The cooker should be on site prior to final fitting of units and worktops, to ensure a perfect fit.

WARRANTY

AGA Masterchef^{XL} and AGA Six Four models have five year parts and one year labour warranty. AGA Mercury models have three years parts and labour warranty. The warranty covers any mechanical breakdown and cosmetic deterioration associated with a manufacturing defect.

CONSUMER SERVICES

Our customer service centre is open Monday-Friday, 8am-5pm.

STANDARDS

AGA cookers are designed and manufactured to a recognised quality management system, which meets the requirements of BS EN ISO 9001 and BS EN ISO 14001 for continually improving environmental procedures. AGA cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark. All cookers must be fitted by a suitably qualified individual and in accordance with all relevant British Standards. Installation guides should be read prior to fitting, available to download from agaliving.com.

THE WIDER AGA COLLECTION

For more information about any of the products in the wider AGA collections, please contact your local AGA shop on **0845 712 5207** or order a brochure online at **agaliving.com**.











AGA

agaliving.com

AGA Cookshop

agacookshop.co.uk

AGA Stoves

agastoves.co.uk

Rayburn from AGA

rayburn-web.co.uk

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MADE IN GREAT BRITAIN







For your local AGA specialist call us on **0845 712 5207** and we'll help you realise your AGA dream.











agaliving.com

Your local AGA specialist's details here

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