

Introducing the new AGA Dual Control Available in 3-oven and 5-oven models

The new electric 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.

However, with an AGA Dual Control the ovens feature a new low energy setting and can also be switched off completely.

What's more, the two hotplates can be turned on and off independently. This means you can make a reduction in the overall heat input into the room from the cooker when desired and, in turn, reduce running costs. The boiling plate and simmering plate can be operated at the turn of a switch via the discrete control panel and so are on when you need them and off when you don't.

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 or switched off. 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 using the same principles as a traditional AGA – using indirect radiant heat – but it can also cost up to 50% less to run than 13-amp electric AGA.

Available in 12 stunning colours – including the new Aqua – the AGA Dual Control is perfect for those who love good food, a stylish, cosy kitchen and the benefits of reduced running and servicing costs.

And – as with every one of our models – you will enjoy the fact that food from an AGA range cooker really does taste better. This is because the AGA cooker treats food differently. It doesn't blast it with drying, direct heat. Instead, radiant heat from the cast-iron ovens gently cooks food, locking in flavour, moisture and goodness.



Vermont freestanding kitchen from Fired Earth



www.agaliving.com

Visit your local AGA shop
or call us on 0845 712 5207

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



Follow us on Facebook
facebook.com/AGAOfficial



Read Lady AGA's blog
blog.agaliving.com



Join the conversation
[@aga_official](https://twitter.com/aga_official)

Your local AGA
specialist's details here

AGA is a trading name of AGA Rangemaster Limited. Registered in England & Wales under registered number 3872754 Registered office: Juno Drive, Leamington Spa, Warwickshire CV31 3RG England (Patent pending 130287/6)

06/13/LPRT



Dual Control

100% AGA, UP TO HALF THE RUNNING COSTS

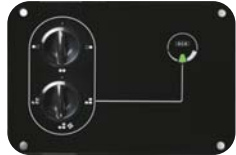


The electric AGA Dual Control explained

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

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. If 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.



The control panel on the AGA Dual Control

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. (Patent pending 1310287.6)

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 have a new feature of a low energy setting, reducing 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. On the larger five-oven model, 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.

Operating temperatures	
3-oven and 5-oven models	5-oven model only*
Typical oven temperatures at full heat	
Roasting oven: 240°C (Normal)	Slow cooking oven: 115°C (Normal)
Baking oven: 190°C (Normal)	Warming oven: 65°C (Normal)
Simmering oven: 115°C (Normal)	

Low Energy Setting

The energy saving is achieved through dropping the roasting oven to below 200°C. The temperature of the other ovens will also reduce accordingly.

* Low energy setting does not apply to the slow cooking and warming ovens on the 5-oven model



Key features

- Independently operated hotplates – both the simmering plate and the boiling plate can be operated singly or together
- The ovens, which operate together, can be switched off completely when required – ideal for warmer months or when less cooking is being undertaken
- The low energy setting is a new feature on the ovens – they can be turned down to further reduce energy consumption and running costs
- Reduced ambient warmth provided at low energy setting
- Faster heat-up times from when the ovens have been at their low energy setting
- 3-oven and 5-oven models available

Your questions answered

Can I leave the AGA Dual Control on all the time?

Yes, you can turn on just the boiling plate or the simmering plate as needed.

Can I cook in the ovens while they are heating up?

No, for best results we would always recommend waiting for the suggested heat-up time before use.

Will the AGA Dual Control continue to radiate heat after I have turned off all the functions?

Yes the oven doors, front plate and top plate will be warm to the touch for several hours after switching the appliance off.

Can I site an AGA Dual Control anywhere in my kitchen?

There are two models of the AGA Dual Control available, one that requires a vent pipe to be run through an outside wall and one that vents directly into the kitchen. This means that the AGA Dual Control can be sited virtually anywhere in the kitchen – even within an island unit.

Can I turn on just one of the hot plates?

Yes, you can turn on just the boiling plate or the simmering plate as needed.

Can I cook in the ovens while they are heating up?

No, for best results we would always recommend waiting for the suggested heat-up time before use.

Will the AGA Dual Control continue to radiate heat after I have turned off all the functions?

Yes the oven doors, front plate and top plate will be warm to the touch for several hours after switching the appliance off.

Can I use the AGA Dual Control if there is a power cut?

No, the AGA Dual Control requires a power supply to function, however if the roasting oven was at full heat there will be residual heat for several hours after a power cut. We would not, however, advise cooking during a power cut.

Do I need a cooker hood if I choose to vent into the room?

Yes, we recommend that one of the AGA cooker hoods (see right) are used when venting to the room.

How long will the ovens take to heat up from cold?

The ovens will typically take around eight hours to reach full heat from cold.

How long will the ovens take to heat up to the low energy setting from cold?

The ovens will typically take four hours to reach the low energy setting from cold.

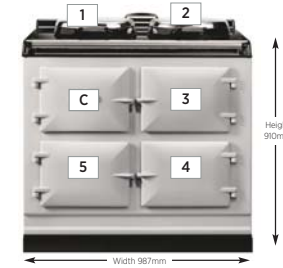
How long will the ovens take to heat up to full from the low energy setting?

The ovens will typically take 2-4 hours to reach full temperature from the low energy setting.

*based on a standard weekly menu - see agaliving.com for details

Technical specifications

3-oven model



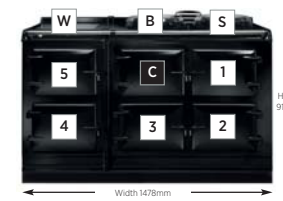
C. Control panel
1. Boiling plate
2. Simmering plate
3. Roasting oven
4. Simmering oven
5. Baking oven

Oven dimensions (cm)

	Height	Width	Depth
Roasting oven	25.4	34.9	49.5
Baking oven	25.4	34.9	49.5
Simmering oven	25.4	34.9	49.5

Both the 3-oven and 5-oven models have an overall depth of 698mm
3-oven AGA Dual Control: 32-amp input
5-oven AGA Dual Control: 32-amp and a 13-amp input

5-oven model



W. Warming plate
B. Boiling plate
S. Simmering plate
C. Control panel
1. Roasting oven
2. Simmering oven
3. Baking oven
4. Warming oven
5. Slow cooking oven

Oven dimensions (cm)

	Height	Width	Depth
Roasting oven	25.4	34.9	49.5
Baking oven	25.4	34.9	49.5
Simmering oven	25.4	34.9	49.5
Slow cooking oven	25.4	34.9	53
Warming oven	25.4	34.9	53

Available in 12 stunning colours



The money-saving technology at the heart of the electric AGA Dual Control



The AGA Dual Control has been designed to be simple to use. There's one control to operate the hotplates, and a single control for the roasting, baking and simmering ovens and, on the 5-oven model, a separate button operates the additional two ovens and warming plate.

Cooker hood options



AGA Super Extractor Cooker Hood

Designed to cope with the powerful heat generated by an AGA cooker, the stylish new AGA Super Extractor Hood is highly effective in the removal of cooking odours and looks the part in any kitchen.

- Extraction rate of 1,000 M³/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 50-watt integrated halogen spotlights
- Extendable chimney length
- Available in Black with AGA Contemporary or Classic badge



AGA Built-in 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 provides effective odour removal and illuminates the AGA cooker below.

- Extraction rate of 870 M³/hr
- Professional style stainless steel insert and stainless steel finish
- Operated by remote control or integrated push button panel
- Four variable speed settings with 'Intensive' function
- Baffle filter with optional charcoal filters
- Two 50-watt integrated halogen spotlights
- Clean filter indication