**AGA Cookers explained**

**The secret to AGA's cast-iron success**

Beneath the classic looks of every AGA is a heart of cast iron: the entire cooker is an outstandingly efficient energy store, steadily transferring the heat from its core into its ovens and hotplates. An AGA is always ready to cook instantly and there are no switches and dials because the AGA looks after itself.  Thermostatic control maintains consistent temperatures while high levels of insulation within the outer casing and beneath the hotplate covers ensure that every AGA uses fuel economically.  The AGA releases a unique source of gentle, friendly warmth into your kitchen

Within the ovens, heat comes from all surfaces simultaneously, ensuring a kinder, gentler cooking process without the fierce direct heat found in conventional ranges. This cooking process preserves food's moisture, flavour and, most importantly, goodness. Ask any AGA owner and they'll tell you that their food really does taste better and that they get brilliant results, every time.  There are a selection of fuel sources to suit every lifestyle, including electricity, natural or propane gas and oil.

**1. Insulated Covers** These twin insulated covers are the great AGA hallmark. When closed, they`re just gently warm to the touch. Open them and both hot plates are instantly ready to cook.

**2. Boiling Plate** Big enough to hold three average sized saucepans at once, the high heat of this boiling plate can boil water faster than most electric kettles.

**3. Heat Source** Once an AGA is up to operating temperature just a trickle of energy is all that`s needed to keep it there. You can choose from natural gas, propane gas, electricity or oil.

**4. Simmering Plate** The simmering plate has a far gentler heat than the boiling plate, making it work wonders with sauces or when frying an egg. It holds three average sized saucepans and can also be used as a griddle.

**5. Roasting Oven** This oven alone is big enough to cook for the whole household, with a space to accommodate a 28lb bird. As versatile as it is spacious, it can also be used for grilling and baking.

**6. Baking Oven** Featured in every 3 or 4 oven AGA and the Total Control. Like all AGA ovens the cast iron interior holds in its heat tenaciously, so don`t be afraid to open the door and take a peek at progress. It's moderate baking temperature is perfect for bread, cakes and biscuits.

**7. Slow Cook Oven** You'll never taste meat that's as tender or flavorsome as meat that has been slow cooked in this oven. Simply slide in your dish first thing in the morning, pull it out at mealtime and enjoy the incredible results.

**8. Warming Oven** Coming as standard with every 4-oven AGA Cooker, the warming oven keeps food warm without drying it out - ideal when cooking a meal with multiple courses. It also gives you the added benefit of keeping plates warm.

**9. Warming Plate** A valuable general purpose surface standard on every 4 oven AGA. The warming plate is ideal for keeping gravy boats warm.

**Programming the Total Control**The AGA Total Control allows all ovens to be operated and turned on and off independently via remote control. See [AGA Total Control](http://www.aga-ranges.com/products/aga-total-control/aga-total-control-tc3.aspx) for a complete explanation.

**About the Heat Indicator/Thermometer (Traditional Cooker)** The Heat Indicator gives you the amount of heat being stored in the castings of the oven. The gauge will drop when cooking because food absorbs the heat and can take time to stabilize back to the center line.  **How to use the Thermostat** (Traditional Cooker) Adjustments to the thermostat should only be made in small stages. Don't keep adjusting the settings, instead, be patient and give the AGA Cooker 24 hours for the changes to take effect. Then check to see if the indicator has changed to your required settings before you begin cooking. If you're going to be cooking a huge amount of food, then turn the thermostat up temporarily, to increase the amount of heat storage.