**2 oven cookers-GAS**

**GENERAL**

The 2-oven AGA Cooker has a boiling plate and simmering plate, plus a roasting oven and slow cook oven. These are kept constantly ready for use by the cooker's unique heat technology, made possible by its cast-iron body.

The cast-iron ovens of an AGA Cooker are gentle on food and lock in moisture, flavor, texture and, importantly, goodness, meaning dishes taste delicious every time. Catering for a crowd with an AGA Cooker is no problem either - both AGA ovens are big enough to fit a 28lb bird, making them perfect for cooking for large groups or small.

At just under 39" wide, the 2-oven AGA Cooker is a flexible addition to your kitchen. Whether it's the crowning glory of your kitchen design or nestled neatly between existing units, the 2-oven AGA Cooker is a remarkably good fit for both traditional and contemporary kitchens.

There's an exciting range of colors in the AGA palette, so you're sure to find the right shade for your kitchen. The 2-oven AGA Cooker comes with a range of fuel options - oil, natural or propane gas and electricity - and all flue and badge options are available.\*

**PRODUCT FEATURES**

Slow cooking is rooted into the AGA philosophy; it allows your food to gently cook without the risk of burning. So you can throw a dish together first thing in the morning, ignore it for hours on end and pull out a delicious meal by teatime. If you're in a rush, the high heat of the roasting oven is ideal for a pizza, or a grilled steak can be prepared using the boiling plate - even ready-meals can be cooked easily in an AGA cooker.

**Roasting oven** - roasts and grills beautifully and is big enough to fit a 28lb turkey. Radiant heat means food keeps its natural succulence and flavour.

**Slow Cook oven** - Simmers perfectly by constantly maintaining the oven at just the right temperature for long, slow cooking. This develops flavors and will make even the toughest cut of meat melt-in-the-mouth tender.

Although the 2-oven AGA Cooker comes without a baking oven, you can still bake beautifully with the help of an AGA Cold Plain Shelf. The simple metal shelf is stored out of the AGA Cooker so that it is cold. When it is placed above food in the roasting oven it cuts off the top radiant heat, creating a moderate heat underneath, allowing up to 30 minutes of baking time.

**What to expect** From a toasted sandwich to a perfectly risen soufflé, an AGA Cooker excels at every style of cooking. AGA cakes are fluffier, stir-frys wonderfully fast, roasts more succulent and pizzas perfectly crisp. There's nothing an AGA oven cannot do - and everything it does, it does better.

**AGA ovens are easier to maintain** Choose an AGA Cooker and you'll notice that the time you spend cleaning is greatly reduced. That's because the ovens and hotplates of an AGA Cooker are virtually self-cleaning. It's simply because they're always on - any spillages are carbonized, so all you have to do is give it the occasional brush out.

**No lingering food smells** As you cook in your AGA ovens, food aromas are drawn away and extracted via the flue. This means if you're cooking something pungent like fish, the AGA Cooker will help keep smells to a minimum.

Depending on the model, different flue options are available - speak to your local AGA dealer for details.

For more details on how the AGA Cooker works, watch our video:

**2 oven cookers-ELECTRIC**

**GENERAL**

First engineered more than 20 years ago, the 2-oven electric AGA Cooker is a great choice for those looking for real cost efficiency.

The beauty of the 2-oven electric AGA Cooker is that it takes full advantage of off-peak electricity, storing it through the night in specially designed heat bricks located deep inside the cooker. The stored energy is then used to heat the AGA Cooker throughout the day, reducing running costs.

You still get all the cooking versatility of a [2-oven](http://www.aga-ranges.com/products/traditional-aga-cookers/2-oven-(gas).aspx) AGA Cooker, two insulated hotplates, a slow cook oven and a roasting oven that cooks using indirect radiant heat - a gentler cooking process that brings out your food's natural goodness and flavor. Like all AGA cookers, the 2-oven electric AGA Cooker does the job of many household appliances such as a toaster and an electric kettle.

The 2-oven electric AGA Cooker is a beautiful addition to any kitchen. It fits easily into both contemporary and traditional kitchen designs and, like every AGA Cooker, it has been hand-enamelled to produce its stunning characteristic AGA finish.

There's an exciting range of colors in the AGA palette, so you're sure to find the perfect shade for your kitchen. The 2-oven electric AGA range is an electric-only cooker and both the contemporary and script badge options are available.

**PRODUCT FEATURES**

No gas service? No problem. The new electric AGA looks and cooks like the gas AGA, but it's powered by a plug. How does it work? Simple. An electrically powered warm air recirculation system (patent pending) provides the heat which maintains the cooker's operating temperature and provides perfect radiant heat cooking. And installation is simpler than ever. No gas means no need for an outside vent, freeing you to place your AGA anywhere in your kitchen; an island, a pass-through, wherever you like. That's the power of the plug!

Every AGA Cooker is made in exactly the same way it has always been: molten iron is poured into molds to create cast-iron. It's this iron that brings the AGA cooker's distinctive cooking performance and while most other cookers are spray painted in minutes, skilled AGA craftsman add multiple coats of vitreous enamel - a process that takes three days to complete.

Every AGA Cooker comes with a slow cook oven and a roasting oven, a simmering plate and a boiling plate, each is always ready at the optimum temperature for each type of cooking. It's the cast-iron that makes this possible. It allows every AGA Cooker to store heat and steadily radiate it through the ovens and hotplates at a constant temperature. Radiating the heat from all the oven surfaces simultaneously also ensures a kinder cooking process, unlike the fierce direct heat of conventional cookers. Finally the high level of insulation within the outer casting and each hotplate lid ensures fuel is used wisely and economically.

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**Roasting oven** - roasts and grills beautifully and is big enough to fit a 13kg (28lbs) turkey. Radiant heat means food keeps its natural succulence and flavour.

**Slow Cook oven** - Simmers perfectly by constantly maintaining the oven at just the right temperature for long, slow cooking. This develops flavours and will make even the toughest cut of meat melt-in-the-mouth tender.

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