**3 oven cookers-GAS**

**GENERAL**

Just like every AGA before it, the 3 Oven AGA is designed to complement your way of life perfectly. Dependable radiant heat in each of its three cast iron ovens makes any kind of cooking even more of a pleasure. And because the 3 Oven AGA is designed to cope with even the busiest families, it's easy to find room for AGA in your kitchen and your life. If you ever want even greater flexibility, simply add the specially designed AGA Module to the side. Altogether, the choice of the 3 Oven AGA, with or without module, makes cooking the AGA way easier than ever.

The 3-oven AGA Cooker adds a baking oven to the roasting and slow cook ovens of the 2-oven AGA Cooker, offering added versatility to your cooking.

You'll find the baking oven on the bottom left of the 3-oven AGA Cooker, constantly at the ideal moderate heat required to bake to perfection. It makes preparing a hearty family meal an absolute joy; while dinner is gently cooking away in your slow cook or roasting oven, simply slide a delicious dessert into the baking oven. There's no preheat waiting times or fiddling with temperatures, which makes whipping up a rhubarb crumble or chocolate brownies so very easy.

This relaxed and easy approach to cooking comes as standard with every AGA Cooker. As do two hotplates, which are ready to sizzle a stir-fry or boil a kettle as you require. The top right-hand oven roasts and grills, leaving food deliciously succulent and flavorsome. At the bottom right is the slow cook oven, where stock and casseroles can be left to improve, even overnight.

Whether it's drying your clothes or making perfect toast, like all AGA cookers its gentle warmth and endless versatility reduce the need for many household appliances. In fact, there are plenty of ways that your AGA Cooker can help you reduce your energy consumption.

The 3-oven AGA Cooker is available with natural and propane gas and electric options. A selection of badges and a wide choice of colors are also available.

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.

**PRODUCT FEATURES**

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.

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.

**Baking oven** - heated to an ideal moderate baking temperature - ideal for cakes, biscuits and bread.

**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.

**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 – call us for details.