**REasons to buy an aga**

There are so many reasons why hundreds of thousands of devotees love our range of AGA products and couldn't imagine life without them. Below are just a few, but for a full experience why not visit Your [AGA Dealer](http://www.aga-ranges.com/aga-shops/where-to-buy.aspx), [download a brochure](http://www.aga-ranges.com/buying-an-aga/download-a-brochure.aspx) or visit one of our cooking demonstrations to see our products first hand and experience the difference they could make to your home.

**Food Simply Tastes Better and 9 different functions**

Ask any AGA owner and they'll tell you the same thing: food cooked on an AGA heat-storage cooker tastes better. That's because the cast-iron ovens of an AGA Cooker cook by radiant heat, locking in moisture, flavor, texture and, best of all, goodness, meaning the meals you cook are always delicious.

From baking to toasting and from grilling to stir-fries, owning an AGA is like having 10 appliances in one - all performing perfectly. So box up the toaster, bread baker, microwave, griller and slow-cooker and enjoy the unique flexibility that is AGA cooking...

**Baking:** Like a traditional baker's brick oven, the AGA's kind-to-food all-round radiant heat can help you create feather-light pastries, cakes that are always wonderfully moist and breads that have that authentic hearth-baked flavor.

**Frying:** The intense heat of the AGA hotplate means steaks can be quickly seared on the outside, locking in all the essential juices and maximising the meat's natural flavors. And because you're in control of the heat, you can be sure of steaks and chops cooked the way you like them. The AGA fries quickly and controllably, producing food that is crunchy on the outside and tender on the inside. No sogginess. No lingering oily tastes. Just perfect results every time.

**Grilling:** Yes, you can grill on an AGA. Bacon, steaks, tomatoes and chops can all be grilled in the roasting oven, where radiant heat reminiscent of a charcoal grill delivers dishes crisp on the outside and succulent on the inside.

**Toasting:** Perfect toast just the way you like it. Using the hugely popular AGA toaster - which leaves toast with a distinctive waffle pattern - you can opt for crisp through and through, lightly browned and fluffy white in the middle or even toasted on one side only. It's also perfect for toasted sandwiches with a variety of fillings.

**Stewing:** The AGA's simmering oven can help you create richer, more succulent stews. With an all-round gentle heat with no worrying hot spots, you don't even need to stir regularly. Instead, the AGA will slow-cook for hours - even overnight - leaving you free to look after other dishes that need more pampering.

**Steaming:** You can also use the simmering oven to steam anything from a Dover sole to a pan of root vegetables. No lingering smells and no steaming up the kitchen. Just fresh-tasting and healthy food with the minimum of fuss.

**Roasting:** The radiant heat from all walls of the oven ensure food is cooked evenly, with minimum shrinkage, and if you need things done quickly the AGA can cope beautifully - a 28lb turkey can be ready to serve in just 3 1/2 hours.

**Simmering:** The simmering oven can slow-cook for hours - even overnight - gently coaxing the best out of casseroles, stews and soups, and leaving you free to attend to other dishes or simply to enjoy entertaining with family or friends.

**Stir-frying:** Intense and focused heat is the key to authentic stir-fries and the AGA hotplate performs brilliantly. Able to heat up oil quickly and predictably - and then keep it hot - the AGA delivers perfect stir-fries in minutes.

**Speedy Results**

Quick and easy meals, pizza and snacks when you are on the run.

**Ample oven size**

AGA cookers are famous for their large ovens. The roasting oven is big enough to fit a 13kg (28lb) bird, making it ideal for Sunday lunch for the whole family - and even Christmas Dinner won't seem such a challenge with a helping hand from your AGA Cooker.

**So Many Appliances in 1**

Most kitchens are littered with smaller appliances taking up valuable space. Not so in an AGA kitchen. That's because an AGA Cooker can do the jobs of many of your smaller kitchen appliances, and better too. A toaster, electric kettle, and even your tumble drier could be a thing of the past. Apart from helping you to multi-task so efficiently, you can save energy and space in your kitchen.

**Hand Built to Order**

As soon as you've ordered your AGA Cooker, it's put into production here in the UK. It's forged in cast-iron and coated in gleaming vitreous enamel, which takes three days to apply. Once this delicate procedure is finished, two fully qualified engineers bring your AGA Cooker to your home, where it will take a day to install.

**Iconic Design**

Voted in a BBC survey one of the top three design icons of the 20th century and widely written about for almost 90 years, the AGA offers the perfect marriage of design and peerless performance.

**Be a Part of the worldwide AGA community**

When an AGA Cooker becomes part of your life, you'll become part of the wider AGA community. Our AGA shops can be found throughout the country and it's where you can go to talk to our AGA experts and discover how to get the most from your cooker or refrigeration. Regular AGA demonstrations are held to show the versatility of this extraordinary cooker. There are also a number of cookery schools running courses at all levels to help you make the most of your AGA cooker's cooking performance.  Read our latest news or join us on [Facebook](https://www.facebook.com/pages/AGA/48229342711).

Image- Paris AGA shop----link above to FB pages

**AGAs are Green!**

Did you know that typically a UK homeowner buys up to four conventional cookers during their lifetime? Not an AGA owner. AGA cookers are renowned for their longevity and built to last. In fact, AGA cookers can last so long they may be passed down through the generations.

Every AGA heat-storage cooker is 90% recyclable. Not only that, 70% of each new AGA cooker has been created using reclaimed iron from items such as door fittings, drain covers, lamp posts and much more. As green credentials go, that's pretty impressive.

We're also sensitive to the fact AGA enthusiasts are becoming more energy conscious. That's why our models are available with several different fuel options including propane, kerosene heating oil, natural gas and electricity, which has in recent years led the way as a cleaner, lower-cost energy source.

Also, running in parallel with our key product design and development work is a program to work with alternative energy specialists, notably involving wind power, solar power and heat pumps.

Image- man with coal for melt down

**Hand crafted in England and built to last**

All our cast-iron cookers are hand-crafted at our Coalbrookdale Foundry in Shropshire, England, a world heritage site and the birthplace of the Industrial Revolution. Then, hand-sprayed in vitreous enamel at our Telford factory - a process that takes three days to complete. The end result is a gleaming, deeply glossy, enamel finish.

**Programmability means you’re in control**

All our 13-amp electric heat-storage cookers and selected gas models are programmable, making them the perfect assistant to get you through your busy day. You can program your AGA Cooker to be on normal heat at specific times and slumber when you're asleep or away from home. This makes your AGA Cooker even more flexible and makes the best use of energy.

IMAGE-programmer

**Your AGA becomes part of Your Family**

No one can resist an AGA Cooker - they're drawn to its gentle warmth and, as soon as they enter the kitchen, they feel the need to lean on it. Sometimes they'll even jostle for the best spot. AGA owners consistently tell us their cooker is part of the family and they couldn't imagine life without it. It's impossible to think of any other household object that inspires this level of devotion.

**A Color for every taste and kitchen style**

There is a wide selection of colors in the AGA palette, so you're sure to find one perfect for your kitchen. From the classic Cream through to sleek Pewter, there's something right for your space, whether you have a traditional or contemporary kitchen.

**AGAs make any kitchen cozy.**

Pets adore the AGA Cooker. It's not unusual to find one snuggled up, basking in its glorious ambient warmth. It's not just pets though - before they can pop food into the oven, AGA owners often have to nudge their friends out of the way. And that's before we mention the children, who are often not far from the AGA Cooker, listening to their music or reading a book.

Image