

AGA



S-Series

FLEXIBILITY AND PERFORMANCE





AGA S-Series

Flexibility and Performance come as standard

The distinctive S-Series cookers are everything you'd expect from AGA. They share the same solidity, the same design presence and the same attention to detail as the heat-storage AGA cooker. And they come with flexibility built in, meaning there's a model to suit your needs.

AGA S-Series cookers offer the best of both worlds. Created using the very latest technology, the range offers all the heritage and styling of the AGA cooker, put together in an energy-efficient package that is perfect for life in today's kitchen.

AGA S-Series cookers are designed to fit almost anywhere in the kitchen and they work well either standing alone or sitting snugly between kitchen units. So, explore the unique cooking combinations offered by the Six-Four and rest assured that when you see the AGA badge you'll understand why there's no better conventional range cooker...



Six gas burners



Ceramic grill



Chrome detailing



AGA SIX-FOUR

POWERFUL AND EASY TO CONTROL

Owning a Six-Four offers enormous flexibility - both in terms of how you cook and where you position the cooker.

The Six-Four's cooking credentials are unmatched in a conventional range cooker. It's fast, powerful and easy to control and it's designed to fit in with your kitchen design plan – you can place your Six-Four between standard kitchen units, against a wall or even within an island unit.

Six gas burners with three ovens – a powerful, conventional electric oven, a simmering oven, a fan oven and a separate ceramic grill. The Six-Four is ideal for all types of cooking, and works as brilliantly whether you're whipping up an after-work snack or cooking for a crowd.

Put simply, the AGA Six-Four sets new standards for conventional cookers.



Six gas burners



Ceramic grill



Chrome detailing



Rounded handrail



AGA SIX-FOUR

THE CLASSIC SPECIAL EDITION

The Six-Four Classic Special Edition is a thoroughly modern conventional range cooker with all the heritage and presence of the very first AGA cooker.

This distinctly unconventional conventional range cooker sports a rounded chrome handrail and classic script badge.

Available in cream only, this classic in the making sees timeless design teamed with the highest of oven, grill and hob specifications to ensure the Special Edition Six-Four cooks as good as it looks.

THE ULTIMATE CONVENTIONAL RANGE COOKER

AGA cooker classic styling

Durable cast iron exterior, finished in lustrous enamel forged at the historic AGA Foundry in Coalbrookdale

Automatic cooking

With this digital timer, you can programme the fan oven to start and stop to the nearest minute.



Easy clean linings

All oven linings are designed to help clean themselves, saving you valuable time and effort.

Flame failure device

Each gas burner is fitted with a 'flame failure' device for the highest level of safety.

1 Gas burners:

Give instant power and a rapid response, for variable cooking. The powerful 4.5kw burner is ideal for Wok cooking.

3 Conventional electric oven:

The heat zones of this oven make it ideal for all types of cooking.

5 Electric simmering oven:

The closest oven in the Six-Four to the original AGA cooker. Ideal for simmering, slow cooking casseroles and drying meringues on a low heat.

2 Ceramic electric grill:

A separate ceramic grill, ready to cook in seconds. Carefully designed to eliminate cold spots for even cooking.

4 Electric fan oven:

A programmable fan oven that reaches desired temperature rapidly. This oven maintains an even temperature, perfect for cooking several dishes at once.

6 Griddle

A double sided cast aluminium plate, half smooth and half ridged. Standard with natural gas Six-Four models. A cast iron grill pan comes as standard with LPG Six-Four models.



300-YEAR HERITAGE

Every model in the AGA S-Series collection – like every AGA cooker – comes with a sense of history built in. These world-renowned cookers are made in the historic Coalbrookdale Foundry in Shropshire where, in 1709 large-scale iron production was pioneered and the Industrial Revolution began. The plant is of such global importance that it has been designated a United Nations World Heritage Site.

Today – 300 years after Abraham Darby sparked momentous industrial change by first smelting iron using coke – AGA cookers still use the same manufacturing process, the skills passed on from one generation of foundry men to the next.

Molten iron is poured into moulds and every cast is then hand-dressed, heat-treated to a bewildering 850°C and shot-blasted clean. Each AGA cooker then goes through a rigorous three-day, three coat process which endows it with a vitreous enamel finish that is as distinctive as it is long-lasting.

It's this dedication to the craft that has earned the AGA cooker a reputation for peerless performance coupled with enviable durability. And it's why the AGA Six-Four[®] conventional range cookers – are so desirable...





CAST IRON VALUES

The Six-Four is made by AGA.

That's important – it means your new cooker will have been manufactured to the same exacting standards that have ensured AGA's place as one of our most trusted and most cherished brands.

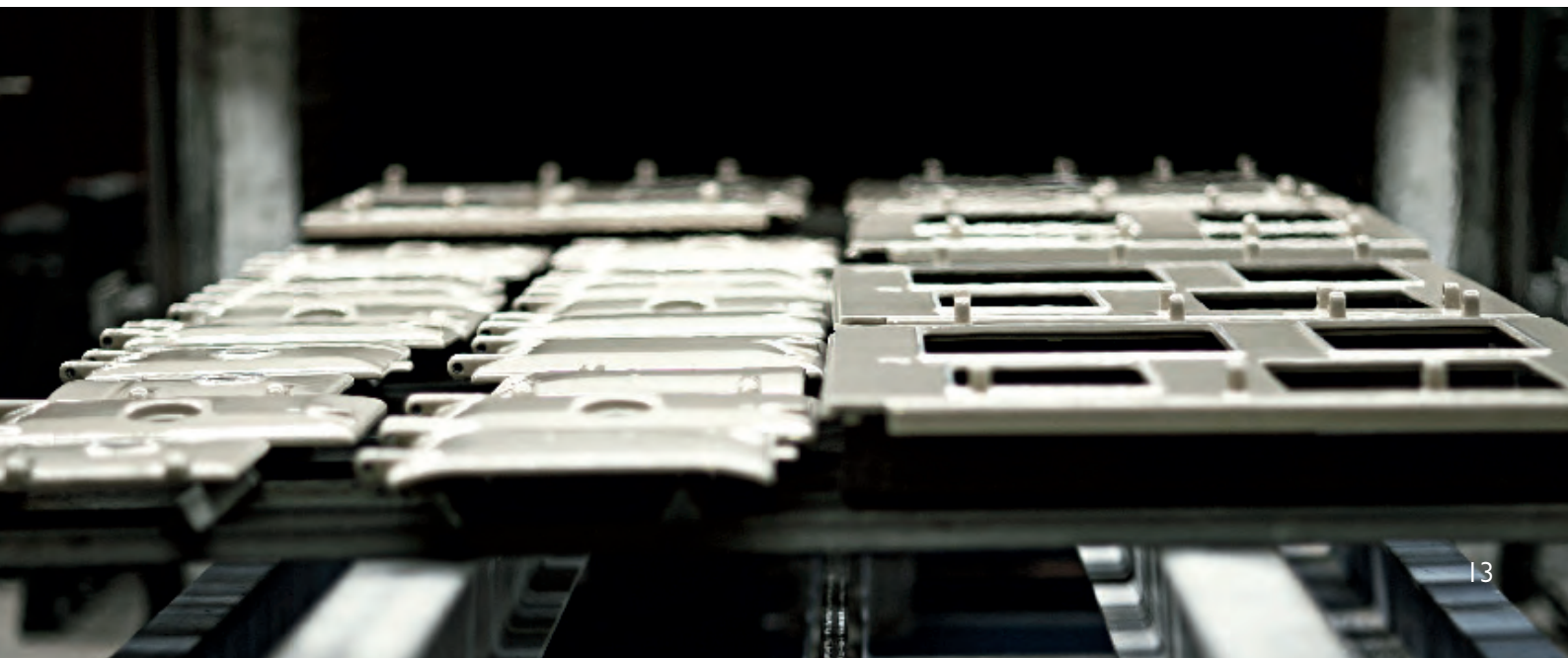
It means each cooker boasts a gleaming vitreous enamel finish that takes three days to achieve. Most manufacturers spray-paint their cookers in seconds and it's one of the reasons why the unique AGA cooker is able to rise above the high street morass of mass-produced uniformity.

It means that each AGA component is individually inspected and colour-checked before AGA engineers finally install the cooker into the customers kitchen.

It means your new cooker will come with reliability built in.

Each Six-Four will have been individually inspected to ensure the state-of-the-art technology that sets them apart from the kitchen crowd is as reliable as the original heat-storage AGA cooker from which they take so much inspiration.

So, any similarity to previous models is entirely intentional...



SIX-FOUR COOKER

Six Gas Burners
Four Electric Ovens
Ceramic Grill

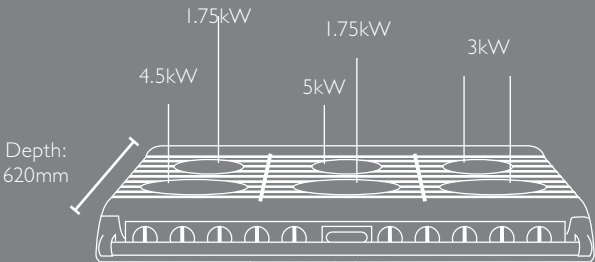
Dimensions	984mm(W) x 620mm(D) x 910mm (H)
Weight	245Kg (540lbs)
Total load	19.5kW Gas 7.25 Electric
Gas Connection	½ BSP
Power supply	230v 30 Amp

	Oven capacity	Oven rating	Internal Oven Dimensions	Energy Rating
Top right - conventional	35.2 litres	2kW / 70 - 240°C	440mm (D) x 320mm (W) x 250mm (H)	B
Bottom left - fan	32 litres	2kW / 70 - 220°C	400mm (D) x 320mm (W) x 250mm (H)	E
Bottom right - simmering	35.2 litres	1kW / 70 - 120°C	440mm (D) x 320mm (W) x 250mm (H)	-
Hob Power Rating	Gas		Ceramic	-
Front left (wok burner)	1 x 4.5kW (1 x 4.0kW LPG)		1 x 0.75kW / 2.2kW	-
Front middle	1 x 1.75kW		1 x 1.2 kW	-
Front right	1 x 3kW		1 x 1.5kW	-
Rear left	1 x 1.75kW		1 x 1.2kW	-
Rear middle	1 x 5kW		1 x 0.75 / 2.2kW	-
Rear right	1 x 3kW		1 x 1.5kW	-
Grill Power Rating	2.2kW		2.2kW	-

Width: 984mm



Height: 910mm



PLEASE NOTE: Dimensions stated are base measurements. For full dimensions and installation criteria contact The AGA Shop Australia. In all colours the side panels are black. All AGA Cookers come complete with a five-year warranty, comprised of one year parts and labour, followed by a further four years parts only guarantee. The makers reserve the right to make alterations to design, materials or construction for manufacturing or any other reasons, subsequent to publication. This brochure is produced as a visual aid and is not intended to replace the Installation or User Instructions, or the need to view an appliance. The printing process may not accurately reflect the true colours.

AGA COLOURS

Choose from 11 beautiful shades...

Perhaps the most exciting part of buying an AGA, is choosing the colour. And there are plenty to choose from.

Cream is a true classic and was originally the only colour the AGA cooker came in. Black goes with everything and looks ultra sleek. Dark Blue and British Racing Green offer a traditional feel, whereas Pewter and the new Pearl Ashes are the height of chic and add a real sense of modernity to the iconic AGA cooker.

And these are just the standard colours. You can also pick from the palette of AGA Signature shades. Aubergine makes a real statement, while White offers pared-down style at its best. The pastel shades of Heather, Pistachio and Duck Egg Blue are gorgeous and look great in both traditional and contemporary spaces.

STANDARD



PEWTER



DARK BLUE



CREAM



BRITISH RACING GREEN



PEARL ASHES



BLACK



HEATHER



WHITE

AGA BADGES



Contemporary - on all standard S-Series models



Classic script – cream AGA Classic Special Edition only

SIGNATURE



PISTACHIO



AUBERGINE



HEATHER



WHITE



DUCK EGG BLUE

While every effort is made to simulate colours, these are as close as the printing process allows. Due to the unique nature of the enamelling process, colours may darken when in use. Colour samples are available at The AGA Shop Australia. Details of technical specifications can be found on www.AGAShopAustralia.com.



AGA Six-Four Series in Pearl Ashes



AGA **Cookshop**

Each piece in the AGA Cookshop collection has been designed to offer the best possible performance whether you cook with an AGA or not.

Developed by experts, our range of cookware is designed for quality, performance and durability.

AGA Cookshop has everything you need to get the most from your cooker - from exclusive ceramic coated fry pans, handcrafted cast iron cookware made in Shropshire, innovative and practical textiles, beautiful ceramics and much more.

There are many items in the range suitable for all heat sources including ceramic, halogen and induction hobs too.

For more information call **03 9521 4965** or visit www.AGAsShopAustralia.com





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