

AGA

For your way of life

CONVENTIONAL
COOKING



AGA Mercury

AGA Masterchef Deluxe

AGA Six-Four



WELCOME TO AGA

For over 90 years, AGA has devoted itself to the art of cooking good food. Whilst it's true that a good chef can cook anything well, the better the cooker the better the result - which is why we make the best cookers in the world.

We also know that everybody has their own individual preferences as to the type of cooker they prefer, which is why we offer a choice of conventional, dual fuel, electric and induction hob cookers to complement our world famous cast-iron AGA cookers.

Nobody understands the perfect blend of form and function better than AGA which is why the AGA conventional cookers are built in Great Britain with all the inherent hallmarks of attention to detail, quality and design that can only be an AGA cooker.

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Induction VS DUAL FUEL



INDUCTION

Fast, responsive and incredibly controllable, induction cooking is becoming increasingly popular.



Energy Efficient Up to 90% efficient, induction heats the pan directly, rather than the cook-top surface.



Safety Its surface retains minimal heat, making it safer for those with small children.



Easy to Clean Since the surface stays cool, spills will not stick or burn onto the surface, making cleaning a simple wipe-down.

DUAL FUEL

Offers high-powered burners which provide the optimum heat level for all types of cooking.



Cast Iron Pan Supports Solid cast iron pan supports create a large, sturdy cooking space.

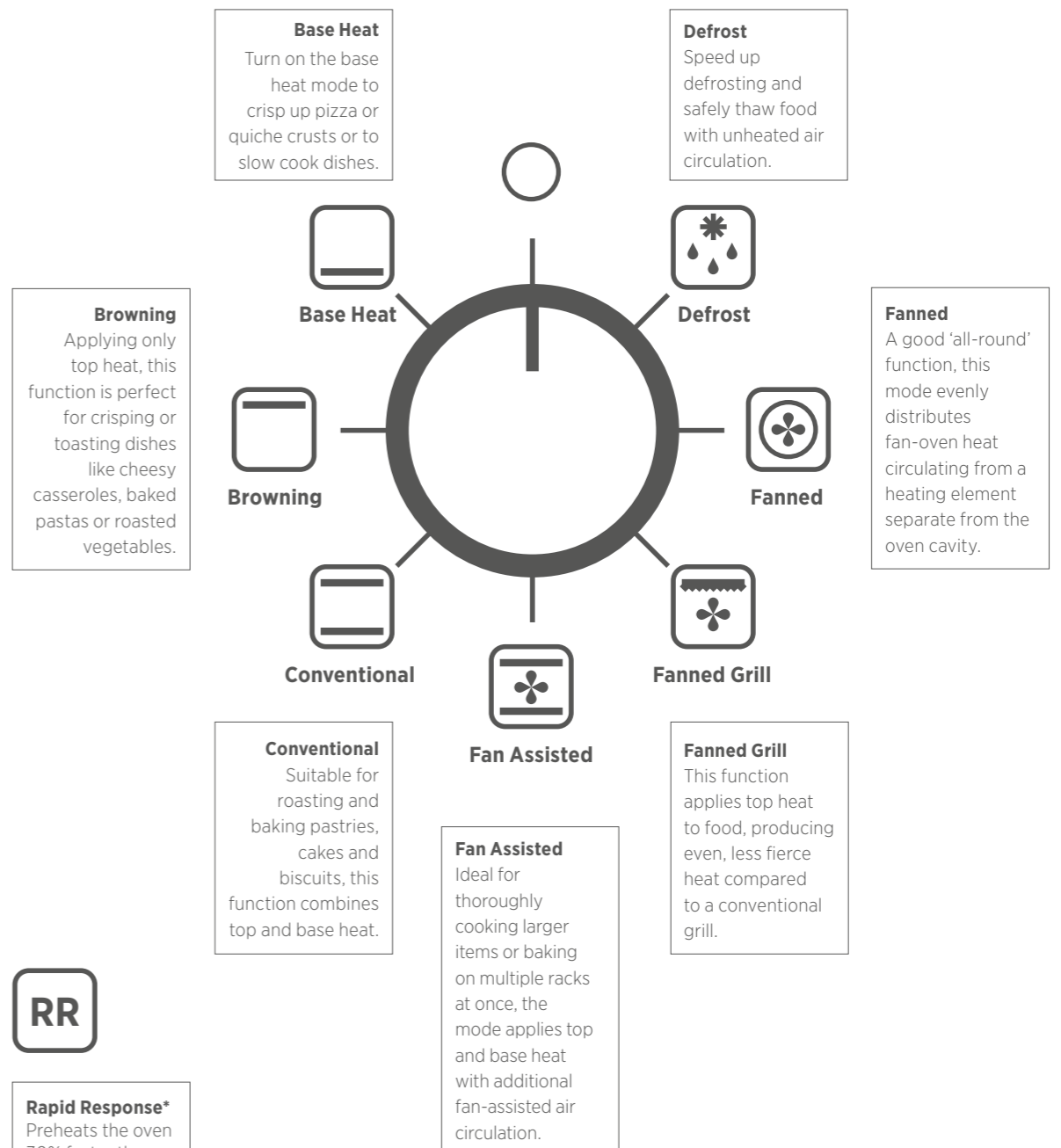


Powerful Burners Powerful gas burners provide superior control and performance.



Wok Cooking Create authentic Asian cuisine on the high-powered wok burner.

7-Mode MULTIFUNCTION OVEN



*AGA MasterchefDeluxe models only.

HIGH

PERFORMANCE COOKING



AGA MASTERCHEF DELUXE

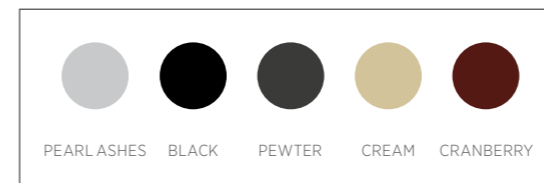


AGA MASTERCHEF DELUXE

A REFINED BLEND OF ADVANCED COOKING FEATURES.

The AGA Masterchef Deluxe displays timeless design quality that enables it to fit in to any style of kitchen. Its classically simple, understated appeal will match any taste. This cooker is perfect for anybody who aspires to owning an AGA but prefers the instant control of a conventional range cooker.

COLOURS (SEE PAGE 30)



AGA Masterchef Deluxe 90



Two ovens multifunction and fan
Hob Five burner gas hob / five zone induction hob with bridging feature
Size 90cm / 900mm wide
Separate dual element Deluxe Glide-out grill™

AGA Masterchef Deluxe 110



Three ovens multifunction, fan and slow cooking
Hob Five burner gas hob / five zone induction hob with bridging feature
Size 110cm / 1100mm wide
Separate dual element Deluxe Glide-out grill™



1 Deluxe Glide-out grill™
 The dual element grill offers full and half grilling. The grill is positioned on smooth-action telescopic runners which is safer as it reduces the risk of pulling the grill out too far. The trivet can also be adjusted to four different heights.

2 Slow Cooking Oven
 Thermostatic control for gentle cooking of dishes such as casseroles or drying out meringues. Also ideal for keeping dishes hot prior to serving, or for warming plates.

4 Multifunction Oven
 This large multifunction oven (79L) offers eight cooking functions (see Page 7) and features smooth-action telescopic shelves, deluxe oven tray and trivet and an integral meat probe.

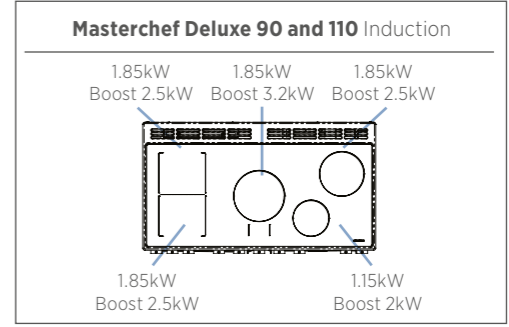
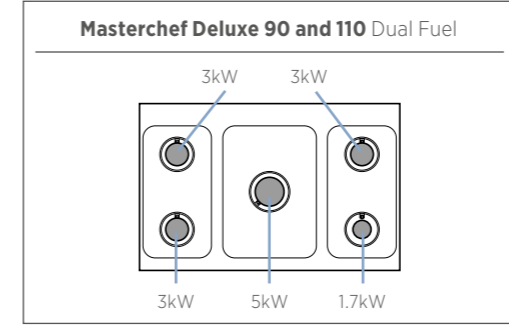
3 Fan Oven
 The 110 model has a large fan oven (79L). The 90 model has a tall slim fan oven (67L) and can cook four whole chickens at the same time.

Griddle supplied with Induction models.



110 model shown

5 Induction or gas hob
 The induction hob is comprised of five zones, two of which have a bridging feature ideal for use with a griddle, large pan or fish kettle. Each has a boost functionality to reach maximum power. There are five gas burners on the dual fuel models, all made from brass. The exceptionally large 5 kW central burner is perfect for wok cooking or large pans. There are five burners on the AGA Masterchef Deluxe 110 and 90 models.



DESIGNED

FOR PERFECTION



AGA MERCURY



MADE IN GREAT BRITAIN



AGA MERCURY

TOP-QUALITY PERFORMANCE AND UNIQUE, UNRIVALLED DESIGN.

The trend-setting Mercury range cooker is designed and manufactured to the highest standards. The defining feature of the Mercury is its striking design. Bringing together top-quality performance and unique, unrivalled design, this exclusive look is a perfect match for any kitchen.

COLOURS (SEE PAGE 30)



A A Energy Rating

AGA Mercury 1000



Two ovens multifunction and fan
Hob Five burner gas hob / five zone induction hob
Size 100cm / 1000mm wide
Separate dual element glide-out grill

AGA Mercury 1082



Two ovens multifunction and fan
Hob Five burner gas hob / five zone induction hob
Size 182cm / 1082mm wide
Separate dual element glide-out grill

AGA Mercury 1200



Two ovens multifunction and fan
Hob Five burner gas hob / five zone induction hob
Size 120cm / 1200mm
Separate dual element glide-out grill
Separate storage drawer



1 Glide-out Grill
 The dual element grill offers full and half grilling. The grill is positioned on smooth-action telescopic runners which is safer as it reduces the risk of pulling the grill out too far. The tray can also be adjusted to four different heights.

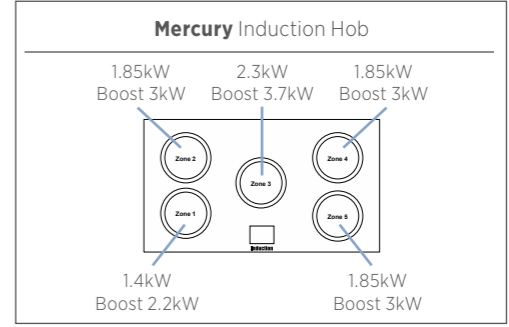
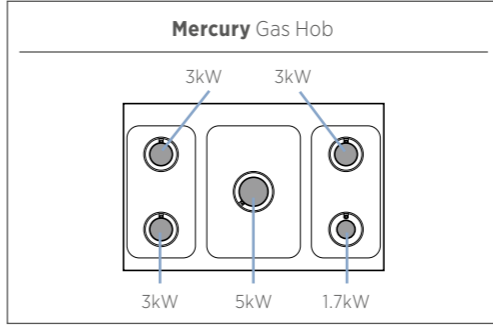
2 Fan Oven
 This fan oven evenly circulates heat for great cooking performance (67L on 1000, 79L on 1200 and 82L on 1082 models).

4 Multifunction Oven
 This large oven (80L) offers seven cooking functions (see page 7 for more details) and comes equipped with a telescopic shelf which prevents the shelf from tipping forward when removing food from the oven.

3 Storage Drawer
 Utilise the handy storage drawer for storing oven trays and cooking utensils. 1200 model only.



5 Gas or induction hob
 There are five gas burners on the AGA Mercury models, all made from sealed brass. The exceptionally large centre burner is perfect for wok cooking. The induction hob is comprised of five zones; each with boost functionality to reach maximum power.



POWERFUL

COOKING & ICONIC DESIGN



AGA SIX-FOUR



MADE IN GREAT BRITAIN



AGA SIX-FOUR

A CONVENTIONAL RANGE COOKER WITH CLASSIC AGA STYLING.

The AGA Six-Four is everything you would expect from AGA. It offers solidity, design presence and superb attention to detail. Owning a Six-Four offers enormous flexibility. It's fast, powerful and easy to control and it works brilliantly whether you're whipping up an after-work snack or cooking for crowds.

AGA Six-Four



Three ovens 2 x fan and a simmering oven

Hob Ceramic hob with six cooking plates / six burner gas hob

Size 98.4cm / 984mm

Separate ceramic electric grill

COLOURS (SEE PAGE 30)



A A Energy Rating



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

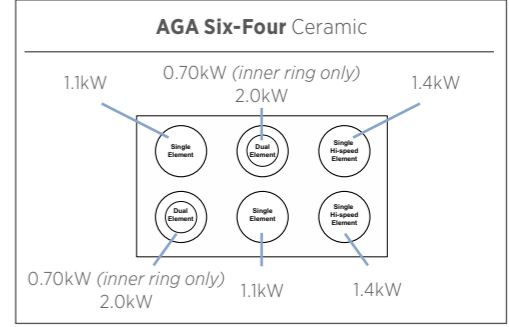
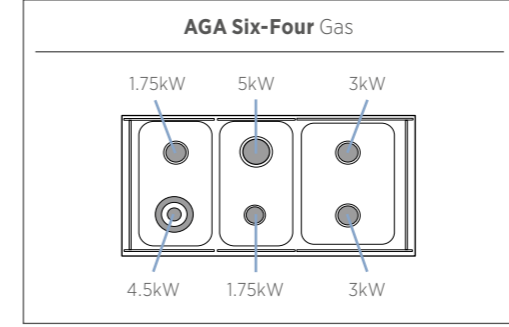
2 Electric Fan Ovens
Two fan ovens (36L), one of which is programmable, that reach and maintain the desired temperature rapidly. These ovens maintain an even temperature, perfect for cooking several dishes at once.

4 Vitreous Enamel Finish
This model boasts a gleaming vitreous enamel finish that takes three days to achieve at our factory in Shropshire.

3 Electric Simmering Oven
This oven (40L) is ideal for simmering, slow cooking casseroles and drying meringues on a low heat (70-120°C).



5 Gas or induction hob
There are six powerful gas burners on the Six-Four, including a 5kW burner which is one of the most powerful on the market. The ceramic hob features six cooking plates, including two which have dual elements, which means you can extend the cooking zone for a larger heated space.



FINISHING

TOUCHES

& FINER

DETAILS



AGA Traditional Hood



- Available in 900mm and 1100mm wide
- Three speed settings and a boost setting
- Ducted hood (vents outside)
- Two halogen lights
- Gloss black

AGA Built-in Cooker Hood



- 720mm wide
- Three speeding settings and a boost setting.
- Ducted hood (vents outside) or re-circulatory
- 2 halogen spotlights
- Operated by remote control or integrated push button panel
- Stainless steel

AGA Six-Four Cooker Hood



- 900mm wide
- Three speed settings
- Ducted hood (vents outside)
- 3 halogen lights
- Black

Mercury Built-in Cooker Hood



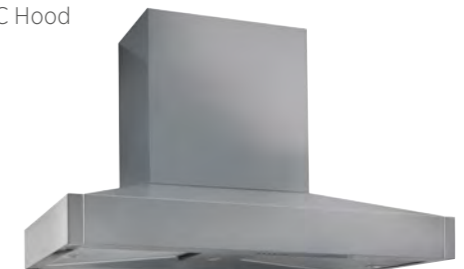
- 900mm wide
- Three speed settings and a boost setting.
- Ducted hood (vents outside)
- 2 LED lights
- Washable metal air filters
- Stainless steel

Mercury SC Hood



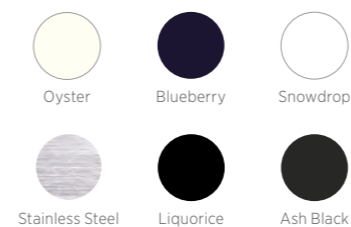
- 1000mm, 1082mm and 1200mm wide
- Three speed settings and a boost setting.
- Ducted hood (vents outside)
- 2 LED lights
- Washable metal air filters
- Available in six colours to match the AGA Mercury cooker

Mercury PC Hood

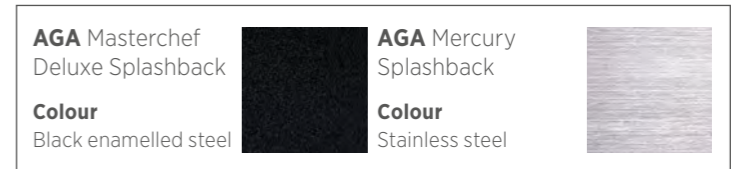


- 1000mm, 1082mm and 1200mm wide
- Three speed settings and a boost setting.
- Ducted hood (vents outside)
- 2 LED lights
- Washable metal air filters
- Available in six colours to match the AGA Mercury cooker

Mercury SC & PC Hood Colours



Splashbacks



See technical specifications on page 36

COLOURS

AGA MASTERCHEF DELUXE



Cream Black Pewter Cranberry Pearl Ashes

MERCURY BY AGA



Stainless Steel Liquorice (gloss) Ash Black (satin) Snowdrop



Indigo Blueberry Oyster

AGA SIX-FOUR



White Black Pewter Cream Pearl Ashes



Dark Blue Duck Egg Blue Aubergine Heather Pistachio

Please note that while we take every care to ensure these colours are accurate, they are only as close as the printing process will allow. The unique enamelling process means that colours may darken when in use. Colour samples are available from AGA specialists. Details of technical specifications can be found on agaliving.com.



AGA Mercury 1082 in Indigo and SC Hood in Stainless Steel

VITAL STATISTICS



	Masterchef Deluxe 90		Masterchef Deluxe 110		Six-Four	
Fuel type	Dual Fuel*	Induction	Dual Fuel*	Induction	Dual Fuel**	Ceramic
Width (mm)	900	900	1092	1100	984	984
Depth (mm excl. handles)	608	608	608	608	620	620
Depth (mm incl. handles)	694	690	694	690	675	675
Height to hob (mm min - max)	905 - 930	905 - 930	905 - 930	905 - 930	910	910
Weight (kg)	123	121	146	143	200	170
Hob power ratings (kW)	1 x 1.7 kW 3 x 3 kW 1 x 5 kW	1 x 1.15 kW standard / 2 kW boost 3 x 1.85 kW standard / 2.5 kW boost 1 x 1.85 kW standard / 3.2 kW boost	1 x 1.7 kW 3 x 3 kW 1 x 5 kW	1 x 1.15 kW standard / 2 kW boost 3 x 1.85 kW standard / 2.5 kW boost 1 x 1.85 kW standard / 3.2 kW boost	2 x 1.75 kW 2 x 3 kW 1 x 4.5 kW (4 kW LPG) 1 x 5 kW	2 x 0.7 kW / 2 kW 2 x 1.1 kW 2 x 1.4 kW
Total hob rating @ 230V (electric) heat input kW (gas)	15.7 kW	7.4 kW	15.7 kW	7.4 kW	19 kW	10.4 kW
Max. electrical load @ 230V	8.6 kW	16 kW	9.6 kW	17 kW	6.2 kW	16.6 kW
Oven capacity (Litres)	Bottom left oven: 79 Tall right oven: 67		Top right oven: 21 Bottom left oven: 79 Bottom right oven: 79		Top right oven: 36 Bottom left oven: 36 Bottom right oven: 40	
Energy rating	Left oven: A Right oven: A		Bottom left oven: A Bottom right oven: A		Top right oven: A Bottom left oven: A	
Electric oven (TR)	-	-	Slow cook oven	Slow cook oven	Fan	Fan
Electric oven (BL)	Multifunction (Programmable)	Multifunction (Programmable)	Multifunction (Programmable)	Multifunction (Programmable)	Fan (Programmable)	Fan (Programmable)
Electric oven (RH)*	Fan	Fan	Fan	Fan	Simmering	Simmering
Dual circuit Deluxe Glide-Out Grill™	Yes	Yes	Yes	Yes	Yes	Yes
Grill tray type	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	Deep grill pan and trivet	Deep grill pan and trivet
Griddle	-	Yes	-	Yes	Yes	-
Wok ring	Optional Extra	-	Optional Extra	-	Yes	-
Catalytic liners	Left oven	Left oven	Left & right oven	Left & right oven	Back oven panels	Back oven panels
Oven light	Left oven	Left oven	Left & right oven	Left & right oven	-	-
Minute minder (Clock)	3 Button	3 Button	3 Button	3 Button	6 Button	6 Button
Meat Probe	Left oven	Left oven	Left oven	Left oven	-	-

(TR) - Top Right
(BL) - Bottom Left
(RH)* - Right hand on Masterchef Deluxe 90 and bottom right for Masterchef Deluxe 110 and Six-Four

* - LPG Conversion Kit available
** - LPG model available



	AGA Mercury 1000		AGA Mercury 1082		AGA Mercury 1200	
Fuel type	Dual Fuel*	Induction	Dual Fuel*	Induction	Dual Fuel*	Induction
Width (mm)	990	990	1082	1082	1190	1190
Depth (mm excl. handles)	638	638	638	638	638	638
Depth (mm incl. handles)	700	700	700	700	700	700
Height to hob (mm min - max)	920 - 945	920 - 945	920 - 945	920 - 945	920 - 945	920 - 945
Weight (kg)	149	145	155	148	170	166
Hob power ratings (kW)	1 x 1.7 kW 3 x 3 kW 1 x 5 kW	1 x 1.4 kW (Boost 2.2 kW) 3 x 1.85 kW (Boost 3 kW) 1 x 2.3 kW (Boost 3.7 kW)	1 x 1.7 kW 3 x 3 kW 1 x 5 kW	1 x 1.4 kW standard / 2.2 kW boost 3 x 1.85 kW standard / 3 kW boost 1 x 2.3 kW standard / 3.7 kW boost	1 x 1.7 kW 3 x 3 kW 1 x 5 kW	1 x 1.4 kW standard / 2.2 kW boost 3 x 1.85 kW standard / 3.0 kW boost 1 x 2.3 kW standard / 3.7 kW boost
Total hob rating @ 230V	15.7 kW	11.1 kW	15.7 kW	11.1 kW	15.7 kW	11.1 kW
Max. electrical load @ 230V	7.4 kW	18.5 kW	7.4 kW	18.5 kW	7.4 kW	18.5 kW
Oven capacity (Litres)	Left oven: 79 Right oven: 67		Left oven: 79 Right oven: 82		Left oven: 79 Right oven: 79	
Energy rating	Left oven: A Right oven: A		Left oven: A Right oven: A		Left oven: A Right oven: A	
Electric oven (BL)	Multifunction	Multifunction	Multifunction	Multifunction	Multifunction	Multifunction
Electric oven (RH)	Fan	Fan	Fan	Fan	Fan	Fan
Storage drawer (BR)	-	-	-	-	Yes	Yes
Dual circuit Deluxe Glide-out grill™	Yes	Yes	Yes	Yes	Yes	Yes
Grill tray type	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet	Deep with 4-way trivet
Griddle	Optional extra	-	Optional extra	-	Optional extra	-
Wok ring	Yes	-	Yes	-	Yes	-
Catalytic liners	Left oven	Left oven	Left oven	Left oven	Left & right oven	Left & right oven
Oven light	-	-	-	-	-	-
Minute minder (Clock)	-	-	-	-	-	-
Meat probe	-	-	-	-	-	-

(BL) - Bottom Left
(RH) - Right Hand
(BR) - Bottom Right

VITAL STATISTICS

AGA Traditional Hood

C Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	300	480	610	690
Noise Levels (dBA)	50	61	67	70

AGA Six-Four Cooker Hood

D Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	345	535	630	-
Noise Levels (dBA)	53	63	67	-

Mercury SC Hood

A Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	244.1	378	511	775.3
Noise Levels (dBA)	45.3	53.5	61.6	70.5

Splashback

	Splashback Dimensions (mm)			
	Width	Height	Depth	Fix Plate (top & bottom)
Masterchef Deluxe	1099, 899	670	8	40
Mercury	990, 1092, 1190	800	15	40

AGA Built-in Cooker Hood

D Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	360	550	650	785
Noise Levels (dBA)	53	63	67	70

Mercury Built-in Cooker Hood

A Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	237.5	372	507.4	771.5
Noise Levels (dBA)	43.7	53.5	62.4	70.7

Mercury PC Hood

A Energy Rating	1	2	3	Boost Option
Speed Extraction Rate (m3/h)	244.1	378	511	775.3
Noise Levels (dBA)	45.3	53.5	61.6	-

Note: 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 and User's Instructions, or the need to view an appliance.

People with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (the frequency range of the induction hob is 20-60kHz).

THE WIDER AGA COLLECTION

For more information about any of the products in the wider AGA collections, please contact your local AGA shop on **0845 712 5207** or order a brochure online at agaliving.com.



GENERAL INFORMATION

For further information please call our consumer services team on **01952 643149** and they will be happy to help or visit our website agaliving.com.

CLEARANCES

Allow 5mm on either side of the cooker for fitting tolerance. If fitted near a corner, a clearance of 130mm is required to allow for oven door opening. The cooker should be on site prior to final fitting of units and worktops, to ensure a perfect fit.

WARRANTY

AGA Masterchef Deluxe and AGA Six Four models have five year parts and one year labour warranty. AGA Mercury models have three years parts and labour warranty. The warranty covers any mechanical breakdown and cosmetic deterioration associated with a

manufacturing defect.

CONSUMER SERVICES

Our customer service centre is open Monday-Friday, 9am to 5pm.

STANDARDS

AGA cookers are designed and manufactured to a recognised quality management system, which meets the requirements of BS EN ISO 9001 and BS EN ISO 14001 for continually improving environmental procedures. AGA cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark. All cookers must be fitted by a suitably qualified individual and in accordance with all relevant British Standards. Installation guides should be read prior to fitting, available to download from agaliving.com.



AGA
agaliving.com

AGA Cookshop
agacookshop.co.uk

AGA Stoves
agastoves.co.uk

Rayburn from AGA
rayburn-web.co.uk



MADE IN GREAT BRITAIN



For your local AGA specialist call us on **0845 712 5207**

agaliving.com



Your local AGA
specialist's details here

Republic of Ireland: **01 663 6166**
International: **+44 (0)115 946 6138**