

### 1. WARMING PLATE

(4 Oven model only) The Warming Plate is a source of gentle heat, ideal for warming a teapot or plates, even melting butter.

### 2. BOILING PLATE

The Boiling Plate is a source of instant heat for very quick cooking and for boiling water. It is big enough to accommodate three average-sized saucepans, and can also be used with the Aga Toaster and the Aga Grill Pan.

### 3. SIMMERING OVEN

(4 Oven model only) The simmering Oven is the perfect slow cooker and offers great versatility in meal preparation. The 2 Oven Aga has a simmering/ Warming oven.

### 4. WARMING OVEN

(4 Oven model only) The Warming Oven provides gentle heat to warm serving dishes and to keep cooked dishes warm without drying them out — a typically "forgiving" feature of Aga cooking.

### 5. INSULATED COVERS

An Aga hallmark: two distinctive round insulated covers. Left closed when not in use, they retain the heat within the cooker.

### 6. SIMMERING PLATE

The Simmering Plate can be used for slower cooking, as well as for delicate sauces and gravies. The surface can hold three average-sized saucepans, and can even be used as a griddle for pancakes, eggs and toasted sandwiches.

**7. ROASTING OVEN** The Roasting Oven is large and always ready for cooking. Radiant heat ensures that roasts and other dishes are cooked to perfection, with maximum moisture retention and minimum shrinkage. The 2 Oven Aga comes with a combination Roasting/Baking Oven.

### 8. BAKING OVEN

(4 Oven model only) Perfect for baking breads, pastries and cakes, and acts like a baker's brick oven for pizza.

### 9. BURNER UNIT OR HEAT SOURCE

The Aga is designed to run on gas or electric power. Although the Aga is always ready for use, it isn't always using fuel. After the initial startup, a thermostatic control only allows the burner to use fuel when needed to maintain oven and hotplate temperature. Combined with the heat retaining properties of the cast iron body, fuel usage is minimized.

