

AGA 60

Part of the eR3 Series

AGA™ for life



Trim: Stainless steel
Venting: Room vented

AGA 60 CONTROLS



TEST DRIVE

Watch a test drive of the eR3 Series cooker here:



ENERGY USE

For latest energy use and running cost information, scan here:



Flexible radiant heat - designed to suit the way that we live now.

Better tasting food - heat storage cast-iron ovens which use radiant heat to retain the goodness and flavour of food.

Manage energy use - independently controlled hotplate and heat storage roasting / baking and simmering ovens.

Vitreous enamel - protected by coats of vitreous enamel which take three days and at least three firings to complete. This ensures the life of an AGA cooker is measured not in years, but in decades.

KEY FEATURES

- All-electric, solar and renewable energy compatible.
- Cast-iron boiling / simmering hotplate which heats up in 8-10 minutes, so no need to leave on when not in use.
- Roasting / baking and simmering heat storage cast-iron ovens.
- Enhanced controllability with independent control of each heat storage oven and hotplate.
- AGA branding on the handrail.
- Matching stainless steel handrail and spring handles.
- Provides useful heat into the kitchen.
- Optional 7 day programmer for the roasting / baking oven.

APPROXIMATE HEAT STORAGE OVEN TEMPERATURE SETTINGS

CAST-IRON ROASTING / BAKING OVEN 140 - 240°C

When on roasting setting, this high temperature powerhouse is used for starting off many foods. The top of the oven is used to grill food, whilst the centre is used for fast roasting meat and poultry.

The baking oven is ideal for moderate roasting, cooking fish or for baking deep or layered dishes such as shepherd's pie, lasagne and fish pie.

CAST-IRON SIMMERING OVEN 110 - 120°C

Long, slow cooking in the simmering oven develops flavours and makes the toughest meat tender. This oven has a fixed temperature.

OVEN HEAT UP TIMES

Oven heat up times will vary depending on the temperature setting chosen. We recommend allowing one hour for the highest temperature setting before you wish to cook; this will allow the oven castings to become fully saturated with heat, achieving the best cooking results.

AGA 60 Specifications

COLOUR OPTIONS

Available in 17 gorgeous vitreous enamel colours. Bespoke colour service also available.



SPECIFICATION OPTIONS



SPECIFICATIONS

	AGA 60	AGA 60 DF
HEIGHT (MM)	910	910
WIDTH (MM)	600	600
DEPTH (MM)*	620	620
APPROXIMATE WEIGHT (KG)	223	223
ELECTRIC SUPPLY	32 AMP	32 AMP

*Depth excludes handles. Castings can vary slightly. Please refer to User and Installation Guide for detailed measurements and clearances required.

Warranty: AGA cookers include a five year parts and one year labour warranty.

Servicing: Regular servicing is not required.

Copyright © AGA Rangemaster Limited 2024. Brand names, words and logos are registered trademarks of AGA Rangemaster Ltd. AGA is a trading name of AGA Rangemaster Ltd. Registered in England and Wales under registered number 3872754. Registered office: AGA Rangemaster, Meadow Lane, Long Eaton, Nottingham NG10 2GD

The AGA 60 cooker and components thereof are subject to registered design and patent protection in Europe and the UK.
EU Registered Design Numbers 002544346/0001/0002/0003/0004/0005
UK Registered Design Numbers 90025443460001/2/3/4/5
European Patent EP2577172

