All About The Aga Oven

Also known as an Aga cooker, or an Aga range, an Aga is a brand of cast-iron stored-heat cooking stove. Known for it's distinctive appearance - it has as many as four separately contained oven compartments and no knobs or dials, it was invented in the 1920's by a Nobel Prize winning physicist and engineer, Gustaf Dalen. Originating in Sweden, the Aga has been made in the UK by the Aga Rangemaster Group for over 80 years. Each Aga stove is handcrafted to the buyer's specifications in Coalbrookdale, Shropshire, England, and then shipped to it's destination where it must be installed by a certified Aga fitter. Aga Rangemaster is a public company traded on the London Stock Exchange (LSE:AGA).

The Aga.

Extolled throughout the English countryside, heart of the Scottish farmhouse, and now, a beloved fascination of many a foodie and famous chef.

Some well-known AGA owners:

David Cameron, Conservative Party leader
Sting and Trudy Styler, musician and film director
Claudia Schiffer, model
Jade Jagger, designer
Madonna, musician
Guy Ritchie, director
Jonathan Ross, broadcaster
Elle McPherson, model
Colin Firth, actor
Elizabeth Hurley, model
Shania Twain, singer/songwriter
HRH Prince of Wales and the Duchess of Cornwall
Kate Winslet, actress
Sharon Stone, actress
Rachel Allen, food writer and broadcaster
Billy Joel, musician
Kate Muir, novelist and columnist

The Aga cooker at 2501 Pickwick comes with special Aga cookbooks, a video tape with professional instruction, and an in-home lesson with an Aga-expert at your convenience.

For many, the Aga stove is symbolic of a certain type of British country lifestyle. Given it's larger than average size, the traditional Aga requires a spacious kitchen, and most often

becomes the centerpiece or hearth of the upper-middle-class country home. (More modern and streamlined Aga ranges are now available as described further in this article). A place to gather round while the kettle boils, the roast cooks, the gravy simmers....dogs curled up basking in the gentle warmth radiating from the Aga's cast-iron sides, while pullovers and other clothes dry up on top. As it hasn't changed much at all in looks over the past 80 years, an Aga is a reminder of a gentler, unhurried time. There are no dials, knobs, or digital indicators. The Aga cooker is made of cast iron,and works on the principal of stored heat. The radiant heat source is constantly keeping the cast iron heated, therefore it is always ready to use and provides multi-directional heating, cooking or baking food evenly without drying it out. And there are no interior elements, so roasting or baking pans can be placed directly on the oven floor.

The Aga Cooker as a Heat Source

Your Aga is going to generate heat. While it may not be enough to heat your entire home, it will make your kitchen warm and cozy, so if you live in a warm climate, you may want to consider another type of cooker or stove.

While the Aga is always ready to cook, it is NOT constantly using fuel. There is a thermostatic control which monitors the temperature in the different ovens, and only uses fuel as required to maintain the constant temperature in each oven.

As there are no digital indicators of temperature on the Aga stove, here are the approximate temperatures of each oven component:

- Warming Oven - 150 to 200 degrees Fahrenheit
- Simmering Oven - 225 to 275 degrees Fahrenheit
- Baking Oven - 350 to 400 degrees Fahrenheit
- Roasting Oven - 475 to 500 degrees Fahrenheit

Aga Cookers: Current Models

While it's appearance has remained relatively unchanged, Aga Rangemaster has introduced several different versions of its legendary radiant heat Aga cooker. Every Aga has it's own small heat source,a patented burner, which heats the cast iron which in turn cooks the food - a method known as radiant heating. Each Aga stove also has at least two oven compartments and burners. Here is a brief rundown of the current models available:

- **4 Oven Model.** Weight is 1290 pounds and should be spread over 10 feet. Available in gas (natural or liquid propane), or electric. Is equipped with Roasting, Baking, Simmering, and Warming Ovens, Warming Plate, Boiling Plate, and Simmering Plate, (the Boiling Plate and Simmering Plate have insulated covers which keep the heat inside your Aga stove when closed). The Boiling Plate and Simmering Plate each have enough room for 2 to 3 mid sized saucepans.
- **3 Oven Model.** Weight is 1052 pounds and should be spread over 7 feet. Available in natural gas or liquid propane. It does not have the Warming Plate, and the Simmering/Warming Ovens are combined.
- **2 Oven Model (what you see at 2501 Pickwick)** Weight is 900 pounds and should be spread over 7 feet. Available in gas (natural or liquid propane), or electric. Combined Roasting/Baking Oven and Simmering/Warming Oven. Also has the Boiling Plate and Simmering Plate with insulated Covers.

What a pleasure our Aga has been – whether we were making oatmeal or a 5-course meal or a Thanksgiving turkey. We hope you come to love creating wonderful meals on it as much as we have.