



# AGA CITY 60



Home to great cooking









**60cm wide**

Same width as a standard kitchen unit  
or freestanding conventional cooker



# The AGA difference – *radiant heat cooking*

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Cooking with the **AGA City60** is a pleasure and produces amazing results. This is because an AGA cooks differently. Using consistent radiant heat, which comes from all sides of the cast-iron ovens, the AGA cooker locks all the flavour, moisture and goodness into food, while also giving it a great texture.

Just like the traditional AGA, each area of the **AGA City60** is pre-set to different heats, on this model this is achieved by electric elements embedded in the cast iron ovens and under the hotplate. This even radiant heat ensures great results whatever you cook, meaning every dish you serve tastes delicious. Put simply, the **AGA City60** treats food as it should be treated – ensuring that you get the very best out of your ingredients.

## Ways to cook with the *AGA City60*

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### **BOIL** (on boiling plate)

The AGA boiling plate will rapidly bring water to boil for that quick pasta supper. It also cooks so rapidly that fresh vegetables retain more of their natural flavour, colour and nutrients.



### **GRILL** (top of roasting oven and on boiling plate)

Easy full English breakfast grilled at the top of the roasting oven. Succulent steaks, cooked in an AGA grill pan using the intense heat of the AGA boiling plate, seared on the outside, sealing in flavour and juices, while the inside cooks to perfection.



### **FRY** (on boiling plate)

Creating crunchier-on-the-outside, moister-on-the-inside fried or sautéed chicken or fish.



### **ROAST** (in roasting oven)

Roasts are superb – shrinkage and dryness are reduced, cooked evenly throughout because, unlike conventional cookers, the radiant heat comes from all directions, not just one. Roasted vegetables are full of flavour and potatoes are brown and crispy.



### **TOAST** (on hotplate, either boiling or simmering setting)

Famous AGA toast tastes better, crunchy-on-the-outside and fluffy-in-the-middle. Carried out on the boiling plate using the famous AGA toaster, or on the simmering plate (with no toaster required) for toasted sandwiches.



### **SIMMER** (on simmering plate or in simmering oven)

The simmering plate heat is gentle for delicate sauces and heating milk. The AGA simmering oven slow cooks for hours, gently coaxing stock, casseroles, soups, curries and bolognese to perfect tenderness.



### **BAKE** (in baking oven)

Like a traditional baker's brick oven, the AGA roasting and baking oven settings provide all-around, consistent radiant heat to create feather-light pastries, ever-so-moist cakes and perfectly baked breads.



### **STEAM** (in simmering oven)

The legendary AGA simmering oven steams root vegetables locking in their full flavour, colour and nutrients.



### **CASSEROLE** (in simmering oven)

The AGA simmering oven's gently persistent heat helps you create richer, juicier casseroles, stews, slow-roasts or braised cuts of meat.



### **STIR-FRY** (on boiling plate)

An AGA wok or sauté pan, used on the boiling plate, ensures the tastiest and speediest stir-fries.



# Choose a style to suit your home

The AGA City60 is available in two design styles, traditional and contemporary, as well as in a choice of 14 colours.

Traditional dome lid

Handrail

AGA badge

Mounted on wheels for ease of installation



Traditional

Low profile lid

NEW AGA badge

Streamlined chrome fascia details (no handrail on this style)

Mounted on wheels for ease of installation



Contemporary

## AGA cooker colours

Each AGA City60 cooker is coated in a gleaming vitreous enamel and is available in 14 colours.



White



Black



Pearl Ashes



Heather



Cream



Aubergine



Aqua



British Racing Green



Dark Blue



Pewter



Pistachio



Duck Egg Blue

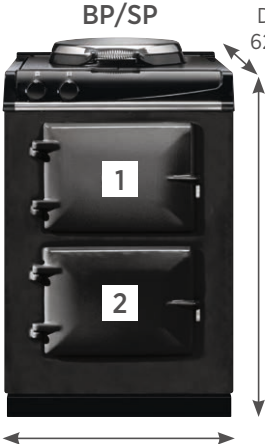


Rose



Lemon

## Technical specifications



BP/SP

Depth 623mm

Height 910mm

Width 600mm

1

2

OVEN DIMENSIONS (mm)	Height	Width	Depth
Roasting/Baking oven	254	349	455
Simmering oven	254	349	455

**Weight:** 223kg

**Space required:** Width 607mm

**Power supply:** Requires 32amp connection

**BP/SP.** Boiling/Simmering plate

**1.** Roasting/Baking oven

**2.** Simmering oven



# AGA City60 – *it's electric*

## “On when you need it, off when you don’t”

Since the launch of the AGA Total Control in 2011, there have been electric AGA cookers that can be ‘on when you need them and off when you don’t’. The AGA City60 is the latest addition to the collection of new-generation AGA cookers. The technology used means you are only using energy when you need it, while also enjoying all the benefits of radiant heat cooking.



## How it *works*

The AGA City60 couldn’t be easier to use. With one control knob for the hotplates and another for the ovens, the cooker has been designed with simplicity in mind.

The ovens are controlled independently of each other and of the hotplate. The top roasting/baking oven can be programmable, operated using an optional timer similar to that used for a central heating programmer, and having up to three events programmed per day. This means that the roasting/baking oven can be timed to come on and be ready to cook when you are.

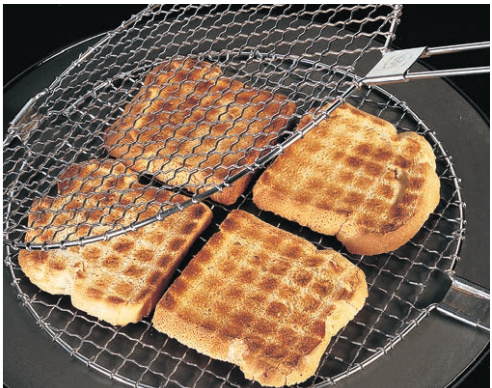


### HOW THE HOTPLATE WORKS

The hotplate operates using powerful heating elements and can be set to either boiling or simmering. Around the outside of the actual hotplate is a further useable area. When set to boiling the hotplate reaches temperature in around 11 minutes from cold, while the simmering setting reaches temperature in around 8 minutes.

#### HOTPLATE SETTINGS

- Off
- Simmer
- Boil





# How it *works*

## HOW THE OVENS WORK



Using the control knob on the far left of the top plate, the top oven can be set to roasting, baking or the off setting. The roasting and baking settings can be achieved from cold in around 60 minutes. The lower simmering oven can also be up to full heat in around 60 minutes.

### OVEN HEAT UP TIMES

**Roasting/Baking/Simmering from cold** – 60 minutes

For best results set your timer to heat up the ovens one hour before you wish to cook, this will allow the oven castings to become fully saturated with heat – achieving the best results.

### OVEN SETTINGS

- Off
- Roast
- Roast & Simmer
- Simmer
- Bake & Simmer
- Bake

## How to buy an *AGA City60*

### 1. EXPERT ADVICE

From the minute you decide you want to learn more about the AGA cooker to the moment your new model is delivered, our friendly and knowledgeable staff will be there to ensure the process is seamless. You can find details of your closest AGA shop at [AGAshopaustralia.com](http://AGAshopaustralia.com) or by calling **03 9521 4965**

### 2. FREE AGA DEMONSTRATION

There really is nothing like seeing the AGA in action. You'll be amazed at just how much it can do. An AGA demonstration offers a great way to learn more about the cooker and taste the delicious food it has to offer. Alternatively, you can choose a special one-to-one Personal Guide to your AGA, simply call your local AGA shop to book.

### 3. YOUR AGA MADE TO ORDER

The ordering process is simple and each AGA is made to order in Britain. Each AGA also comes with a pack of essential AGA accessories.

### 4. TOTAL PEACE OF MIND

To ensure the highest standards and complete peace of mind, every AGA City60 is factory-assembled. Once we have delivered and installed your new AGA City60, we will validate your five-year parts and one-year labour warranty. The team at your local AGA shop will always be on hand to offer you advice and guidance, cookware know-how and information on servicing and caring for your AGA.





**Visit us at [Cheminee.com.au](http://Cheminee.com.au)**

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