

A Brief Description - AGA DC3



The AGA Dual Control has the traditional cast iron ovens with independently controlled hotplates.

Hotplates

The two hotplates are at different heats; the boiling plate being the hottest of the two and the simmering plate is a lower heat. Each plate is individually controlled.

Boiling Plate

The boiling plate is used for making toast, boiling a kettle, stir-frying and cooking at a higher heat.

Simmering Plate

The simmering plate is for slower cooking, such as sauces, simmering pans and can also be used direct on for toasted sandwiches, drop scones, no-fat fried eggs and quesadillas.

Roasting Oven

The hottest oven for high temperature cooking; pastries, breads, roasting of meat, vegetables and poultry, broiling at the top of the oven and frying on the floor.

Baking Oven

A moderate oven for cooking cakes and biscuits, baking fish, lasagne or shepherds pie, plus roasting meat and poultry at a medium heat. Cooking sweets and savoury together is no problem as the flavours do not mix.

Slow Cook Oven

Long, slow cooking in the simmering oven develops flavors and makes the toughest meat tender. It's large capacity means several pans can be stacked here; soup, casserole, steamed rice, steamed carrots and poached pears all cooking simultaneously, without any danger of burning.

NOTE: From cold the roasting, baking or slow cook ovens will take several hours to achieve normal operating temperature.



For more information about the iconic AGA cooker

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