

## **Traditional 13amp Electric Thermostatically Controlled**

### **Available as {2 -Oven & 4 -Oven}**

- Designed to operate 24/7. Offering a continual heat in both hotplates and ovens, so always ready to use {no heat up times} and most importantly ambient heating into your kitchen. No change to what you may already have if you are replacing an Oil/Gas or a solid fuel Aga. Only more controllable, enabling you to regulate your fuel consumption as turning on and off is very easy with 1 x control Knob and most importantly its thermostatically controlled, so the electric isn't always being used.
- Comes with Traditional cast iron ovens. {Traditional heat up time 4- 6 hours}
  - 2 - Oven Models come with a Roasting oven, and a Simmering oven
  - 4- Oven Models come with a Roasting oven, simmering oven, baking oven, warming oven and the very handy Hot Cupboard warming plate.
  - Both 2- Oven and 4 -Oven models have Cast Iron hotplates. The two hotplates are at different heats: the boiling plate being the hottest of the two and the simmering plate being the lower heat.
  - 13amp Aga cookers can be ventilated into the room as they are clean burning. The venting on an electric model is purely to allow steam to escape from the ovens. This too allows you greater flexibility when choosing where to position the cooker.
- An electric Aga cooker is also more controllable, enabling you to regulate your fuel consumption.

### **Wiring Requirements**

The traditional 13-amp Aga is easy to install into an existing kitchen wiring circuit as it only requires 1 x 13amp fused spur (simple hard-wired plug basically) But Aga do recommend that the Aga socket needs to be on its own circuit from the consumer unit, a 16amp circuit breaker should be used and a 2.5mm cable to the Agas fuse spur switch. You will need to organise with your electrician prior to delivery / installation.