



∴∴ SIX-FOUR ∴∴





# The Unconventional

The AGA Six-Four Series takes everything you know about AGA and turns it upside down. This range looks like the traditional AGA that has been known and loved around the world over for 80 years... the iconic design, cast iron construction and glossy enamel finish.





# Conventional AGA

But, it cooks like a modern pro-style range... six gas burners and four electric ovens that aren't always on. So the Six-Four Series only works when you want it to, giving you the classic AGA look you want and the conventional performance you need.







This AGA model offers six gas burners and four electric ovens to let you cook more efficiently and entertain more enjoyably.

## Six Gas Burners, Four Electric Ovens

With the world more hectic than ever, the intelligently engineered AGA Six-Four Series is the perfect way to satisfy your appetite for timeless styling and time-saving features.

Its unique combination of six gas burners and four electric ovens will not only help you prepare multiple dishes simultaneously, but will give you more time to enjoy the pleasure of cooking, and the results.



# AGA, The Life of Your Party





# A Feast for Your Eyes.

Freedom and flexibility are only part of the AGA attraction. Like all AGAs, the distinct style of the Six-Four Series is quickly making it a design centerpiece in the most beautiful kitchens throughout Europe and North America. With its bold appearance and dual-fuel design, it's easy to see why this AGA out cooks, and out looks every conventional range on the market today.













### Wok Burner

Front Left: This burner offers two burners in one and is the hottest thing outside a professional kitchen. On high (15,350 BTU (NG) or 14,330 BTU (LPG)), it offers powerful heat for quick boiling or stir frying. On low (500 BTU), it offers gentle heat for delicate simmering.



### Ultra Rapid Burner

Center Rear: Next in line for power is the ultra rapid burner (17,400 BTU). It is ideal for fast cooking and larger pans.



### Gas Burners

Six independently controlled, sealed gas burners are offered in natural or propane gas.



### INTEGRAL IGNITION

Ignition is activated directly off each individual control without the need to use a separate button.

### BROILING OVEN

Ready in seconds, this 2,450 watt electric 12-pass ceramic broiler eliminates cold spots for even cooking. Half or full broil settings and dual shelf positions offer complete flexibility. Includes easy-to-clean enameled broiling pan with removable rack.

### BAKING OVEN

A programmable convection oven that gives the best possible circulation of heat and maintains even temperature. Perfect for batch baking and soufflés.



Simmer, stir fry, sauté, boil, stew,  
All at the



#### CONTINUOUS CLEANING

To help you save time, these oven linings are designed to clean themselves.



#### ROASTING OVEN

A conventional electric oven with hot top and cool base, ideal for all types of cooking.



#### SIMMERING OVEN

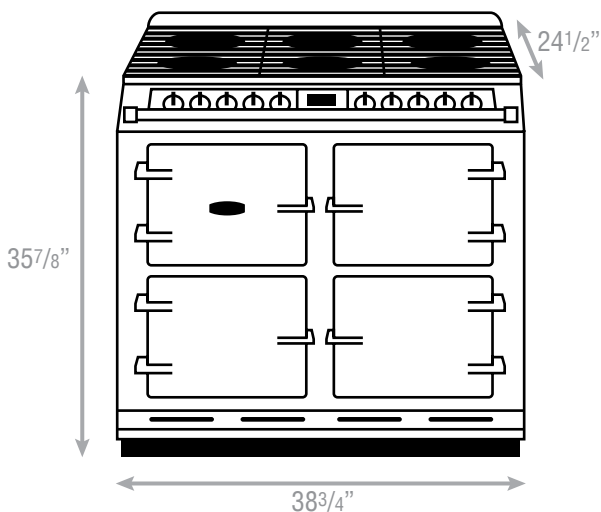
The closest oven in the Six-Four Series to the original AGA cooker. Ideal for simmering, slow cooking stews and drying meringues on a low heat.

bake, slow cook, roast and warm.  
same time.



## Automatic Cooking

With this digital timer you can program the Baking Oven to start and stop. So even if you're not around, you can rest assured the AGA Six-Four Series has dinner fully under control.



### PLEASE NOTE:

Dimensions stated are base measurements. For full dimensions and installation criteria contact your local AGA Specialist. In all colors, the side panels are black. The makers reserve the right to make alterations to design, materials or construction for manufacturing or any other reasons, subsequent to publication. This brochure is produced as a visual aid and is not intended to replace the installation or user instructions, or the need to view an appliance. The printing process may not accurately reflect the true colors.

### WARRANTY:

The AGA Six-Four Series is backed by a limited one (1) year warranty on parts and labor with the exception of cosmetic damage to painted, porcelain enamel finish or plated surfaces which are covered for 90 days. Warranties apply to product only in the country in which it was purchased. If the product is installed outside the normal service area, any cost of transportation expenses (tolls, ferry trip charges, or mileage expenses, etc.) involved in the repair of the product, or the replacement of a defective part, shall be borne by the customer (owner).

Product is not intended for commercial installations. Warranty is void in any commercial-type application. Changes to the product may have occurred from the time this brochure was printed. Dimensions are for reference only. Please obtain a current installation manual for your produced model before beginning installation or rough-ins. Local authorities govern installation codes.

## Model Reference: Six-Four Series

Dimensions	35 <sup>7</sup> / <sub>8</sub> " H x 38 <sup>3</sup> / <sub>4</sub> " W x 24 <sup>1</sup> / <sub>2</sub> " D
Weight	220 kg (485 lbs)

### Burner Rating

#### Semi-Rapid Burner (front middle and left rear):

NG Low	600 BTU
NG High	6,500 BTU
LPG Low	600 BTU
LPG High	6,000 BTU

#### Wok Burner (left front):

NG Low	500 BTU
NG High	15,350 BTU
LPG Low	500 BTU
LPG High	14,330 BTU

#### Ultra-Rapid Burner (rear middle):

NG Low	1,600 BTU
NG High	17,400 BTU
LPG Low	1,600 BTU
LPG High	15,350 BTU

#### Rapid Burners (right front and rear):

NG Low	850 BTU
NG High	11,000 BTU
LPG Low	850 BTU
LPG High	10,250 BTU

### Oven Rating

Roasting Oven	200 - 475° F
Baking Oven	200 - 475° F
Simmering Oven	150 - 250° F
Broiling Oven	2450 Watts

### Oven Capacity

Roasting Oven	1.2 cu.ft.
Baking Oven	1.1 cu.ft.
Simmering Oven	1.2 cu.ft.
Broiling Oven	1.0 cu.ft.
Total Capacity	4.5 cu.ft.

### Internal Oven Dimensions

Roasting and Simmering Ovens	9 <sup>3</sup> / <sub>4</sub> " H x 12 <sup>1</sup> / <sub>2</sub> " W x 17 <sup>1</sup> / <sub>8</sub> " D
Baking Ovens	9 <sup>3</sup> / <sub>4</sub> " H x 12 <sup>1</sup> / <sub>2</sub> " W x 15 <sup>1</sup> / <sub>2</sub> " D
Broiling Ovens	7 <sup>5</sup> / <sub>8</sub> " H x 12 <sup>1</sup> / <sub>2</sub> " W x 17 <sup>1</sup> / <sub>8</sub> " D

Electrical Requirements	240 volts, 30 amp dedicated circuit
-------------------------	--

Fuel Types	Natural Gas, Liquid Propane Gas
Gas Connection	1/2" N.P.T.



Possibilities



## Your Own Celebrity Chef

The AGA Six-Four Series is a kitchen essential for anyone fueled by hosting family and friends. Its unique combination of burners and ovens will not only help you prepare many dishes simultaneously, but will actually give you more time to enjoy the pleasure of your cooking, and the results. From an intimate affair for four to a dinner party for twenty, the AGA Six-Four Series will turn your kitchen into the ultimate home entertainment center.

AGA means something different to everyone, from traditional charm to quirky eclectic, bold and modern. So it doesn't matter what style your kitchen is, the AGA Six-Four Series fits.





## Appetite Appeal

Whether in a contemporary, country or traditional kitchen, the casual elegance of the AGA Six-Four Series makes a striking statement.

AGA means something different to everyone, from traditional charm to quirky eclectic, bold and modern. So it doesn't matter what style your kitchen is, the AGA Six-Four Series fits.





Open to New









The AGA Six-Four Series, and every AGA that came before, is made to the highest standards of excellence in the Coalbrookdale Foundry in Shropshire, England. The same foundry where, in 1709, large scale iron production was first pioneered. We even use the same process: pouring molten iron into moulds. Every casting is then hand-dressed, heat-treated to 1,562°F and shot blasted clean. All before undergoing a three day, three coat enameling process with AGA's special vitreous enamels.

Over the years, it's this craftsmanship at every stage that has earned AGA a reputation for long lasting quality and durability. And, it's why you and your family can look forward to sharing the joy of an AGA for generations.

Top Left

Every AGA component is individually inspected and color-checked before AGA engineers carry out the final build-up in the customer's kitchen, ensuring there are no problems.

Opposite Page

Today's AGA is made like it has always been, by pouring molten iron into moulds. The resulting casts have the characteristic AGA surface texture (every one is subtly unique) that helps AGA rise above today's mass-produced uniformity.

Left

Any design similarity to previous models is entirely intentional: generations of people have fallen in love with the AGA concept and it's never been more popular than it is right now.

# The British Recipe for Success



4 oven cooker



# Color Palette

## Signature Collection



Aubergine



Heather



Pistachio



White

The AGA Six-Four is available in your choice of seven Standard colors and four Signature colors designed to complement your kitchen and your personality.

Colors shown are only printed representations. For a true AGA color sample, please visit your local authorized AGA retailer.

## Standard Collection



Black



British Racing Green



Cream



Claret



Dark Blue



Pearl Ashes



Pewter









THE  
*Cook Shop Collection*  
FOR ALL RANGE COOKER OWNERS

### AGA Cookware

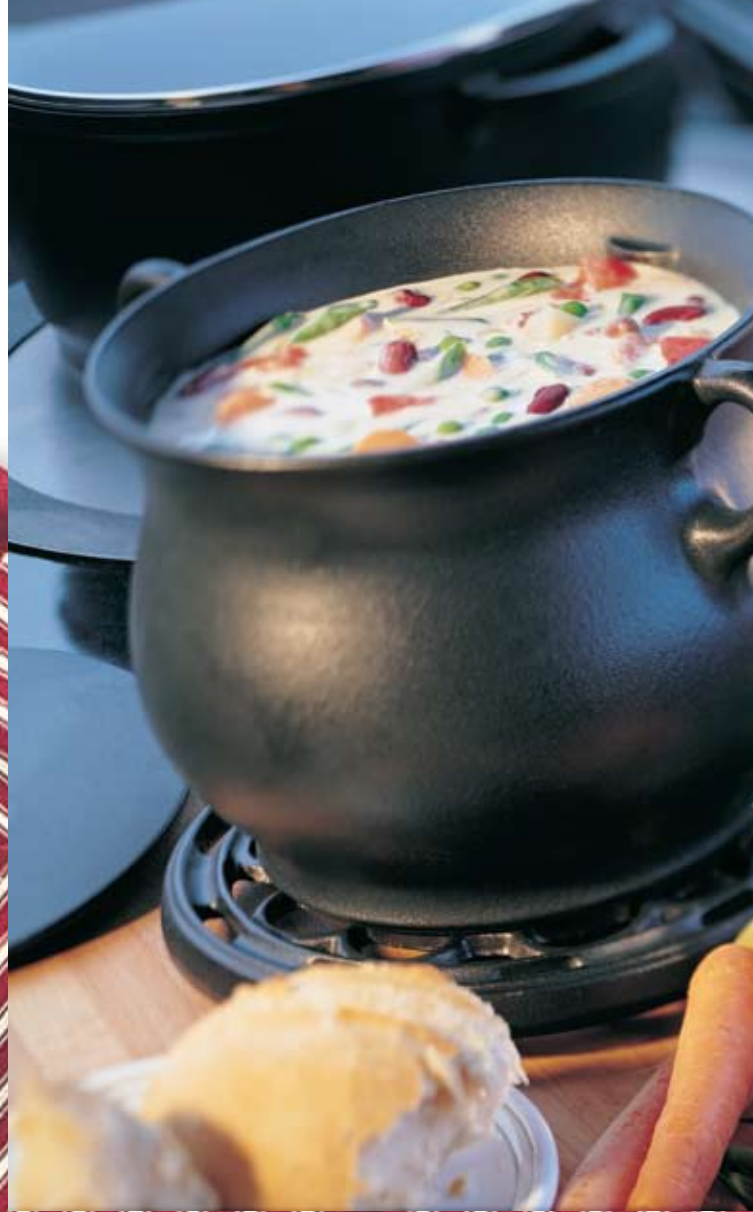
The AGA Cook Shop Collection offers an extensive selection of wonderful cooking accessories to enhance any kitchen. Our design specialists have created everything your kitchen needs from cast iron and stainless steel cookware to bakeware, ceramics and cutlery, even linens. And, AGA cookbooks are classics.

AGA Cookware has been designed for use with AGA ranges and includes such special features as thick bases and pans with flat-topped lids for stacking in the Simmering Oven. However, these accessories also can be used with other gas or electric ranges. AGA Cookware is manufactured with the same meticulous attention to detail and quality for which AGA is renowned. Be sure to request a copy of the Cook Shop Collection Catalog to see our entire collection.

To learn more about the legendary AGA, or to attend a cooking demonstration, contact your local AGA dealer. To locate the nearest showroom, just call 1-877-650-5775. Also, visit us at [www.aga-ranges.com](http://www.aga-ranges.com)









# AGA MARVEL



Where hot meets cold.

## AGA MARVEL

1050 Fountain St. N  
Cambridge, ON N3H 4R7 Canada  
Tel. 877.650.5775 Fax. 800.327.5609  
[www.agamarvel.com](http://www.agamarvel.com)

© AGA MARVEL 2010, all rights reserved.  
Printed 06/10  
AG-A3929

The information presented herein is based on the best data available at time of printing and is believed to be correct. However, nothing stated herein is to be taken as warranty, expressed or implied, regarding the accuracy of the information or the use of our product or products. Specifications are subject to change without notice.

For more information on our family of brands, please visit their corresponding websites:



[www.heartlandapp.com](http://www.heartlandapp.com)



[www.marvelrefrigeration.com](http://www.marvelrefrigeration.com)



[www.marvelscientific.com](http://www.marvelscientific.com)



[www.northlandnka.com](http://www.northlandnka.com)



[www.aga-ranges.com](http://www.aga-ranges.com)