

AGA[®]



AGA Classic, Signature
& Signature Induction

AGA Classic



AGA Classic 100



AGA Classic 100 + 50cm Module

Trim: Stainless steel
Venting: Room vented
(external venting kit available)

The AGA Classic is the closest expression of the original AGA refined for today. It carries forward a way of cooking shaped by time while also offering the flexibility modern life demands.

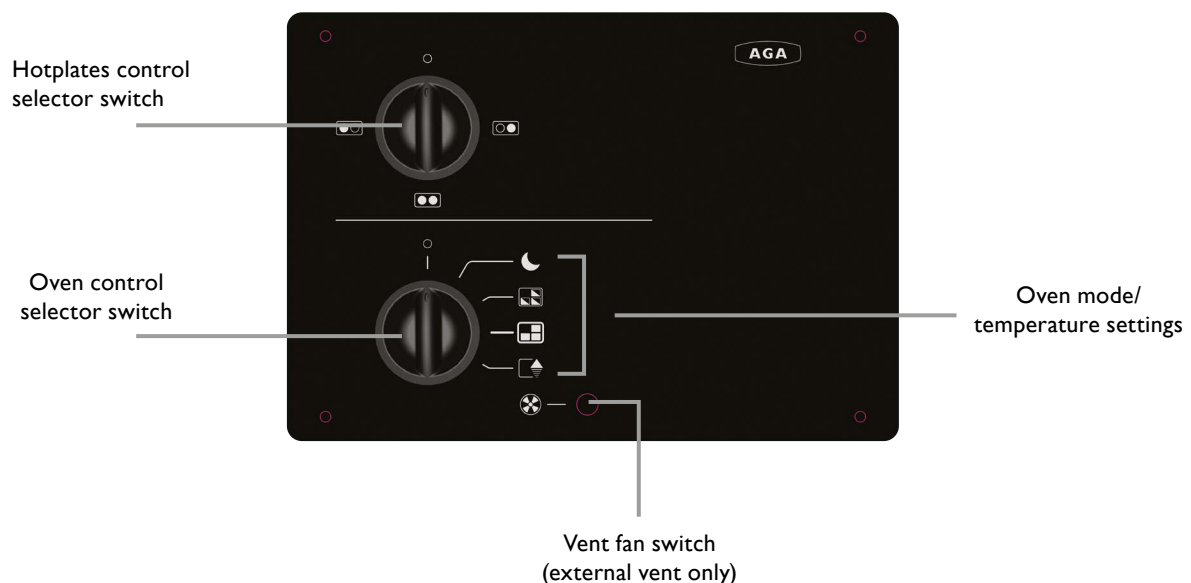
At its heart are cast-iron, heat-storage ovens designed to always be ready when needed. Control is intuitive and thoughtfully designed. With four settings, including slumber mode and high, the AGA Classic adapts effortlessly to every style of cooking.

Rooted in tradition and shaped for the present, the AGA Classic continues a legacy of enduring design and lasting performance.

KEY FEATURES

- Three cast-iron ovens for roasting, baking and simmering which operate together
- Twin hotplates for boiling and simmering, which operate independently of each other and the ovens
- Fully electric and compatible with solar and renewable energy
- AGA-branded stainless-steel handrail
- Choice of enamelled or stainless-steel hotplate lids
- Create a more personal configuration with optional 50cm and 60cm AGA Extension Modules, allowing your cooker to be extended to 150cm, 160cm or 210cm
- Altrashell® coated cast-iron ovens for a durable, easy-clean finish
- Choice of room vented or externally vented

AGA Classic Control Panel



AGA Signature



AGA Signature 100



Trim: Stainless steel
Venting: Room vented
(external venting kit available)

AGA Signature 100 with 50cm Module

THE PROGRAMMER

The AGA Signature cooker also comes with a Handset which can be used to programme the ovens.

It displays the time, date and programme events. The hotplates work on Manual only.



The AGA Signature has the unmistakable presence of an AGA, its form familiar but its function refined for life today. With touch control, it offers a new level of precision while retaining the enduring character of cast-iron cooking.

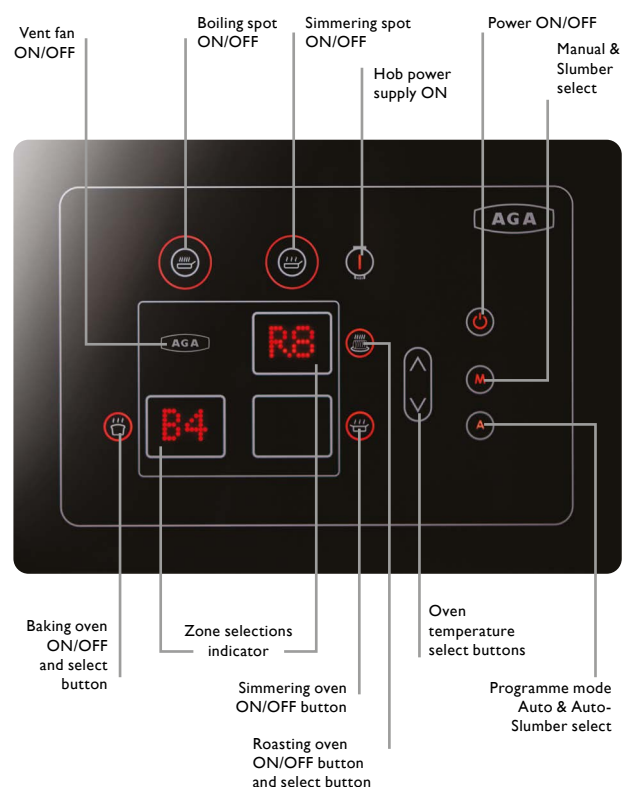
At its core are the three cast-iron, heat-storage ovens, where radiant heat gently coaxes flavour forward while bringing out the best in every ingredient.

Each oven can be switched on or off as needed, with hotplates and ovens operated independently, allowing the cooker to adapt to the seasons and the natural rhythm of the day.

KEY FEATURES

- Fully flexible – choose to have one or many ovens on at a time
- Three cast-iron ovens for roasting, baking and simmering
- Twin hotplates for boiling and simmering
- Discreet electronic touch controls with AGA programmer compatibility
- All-electric and can be run alongside renewables such as solar
- Choice of enamelled or stainless-steel hotplate lids
- Create a more personal configuration with optional 50cm and 60cm AGA Extension Modules, allowing your cooker to be extended to 150cm, 160cm or 210cm
- AGA-branded stainless-steel handrail
- Altrashell® coated cast-iron ovens for a durable, easy-clean finish
- Choice of room vented or externally vented

AGA Signature Control Panel



AGA Signature Induction



AGA Signature 100 Induction

THE PROGRAMMER

The AGA Signature Induction also comes with a handset which is used to programme the heat storage ovens and manage your energy use.

It displays the time, date and programme events. The hotplate works on Manual only.



The AGA Signature Induction combines cast-iron and conventional cooking to offer a more expansive way of cooking.

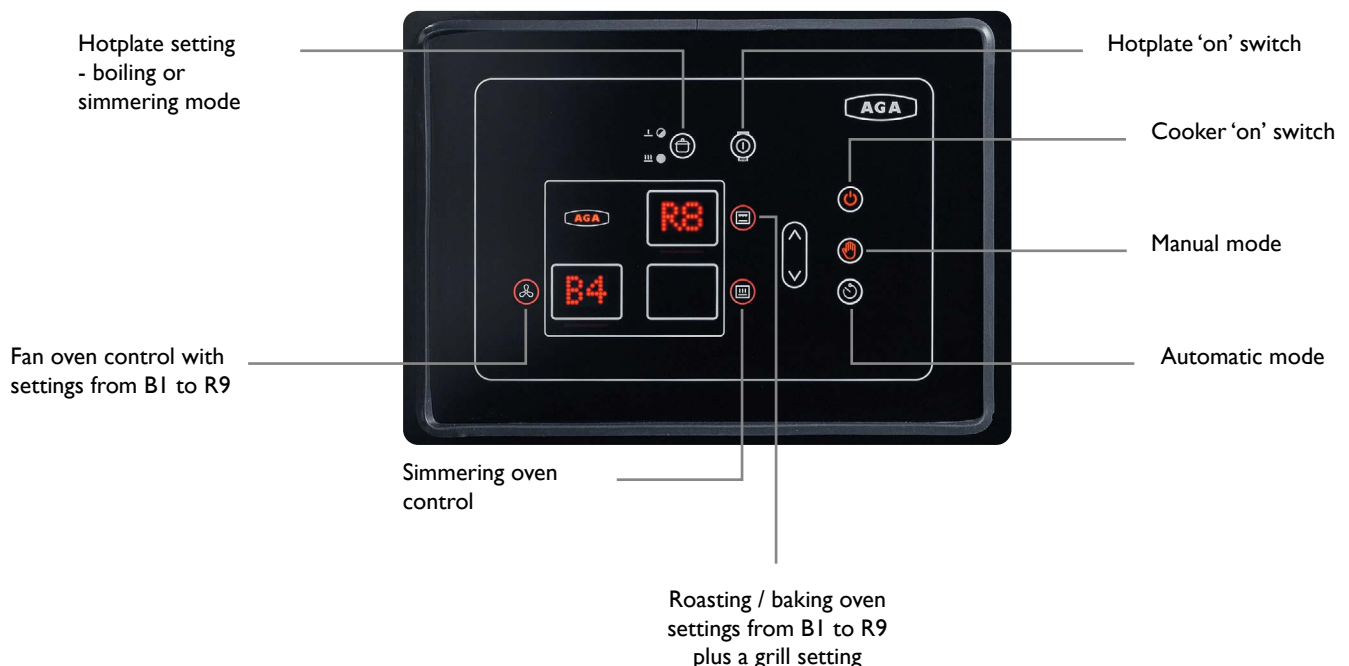
At its centre are two cast-iron, heat-storage ovens: one for roasting and baking, the other for simmering when slower cooking is required. There is also a fan oven. Together, they create a balance between tradition and flexibility.

A two-zone induction hob sits together with a traditional AGA hotplate that can be set to boiling or simmering, with both operating independently and heating quickly when required.

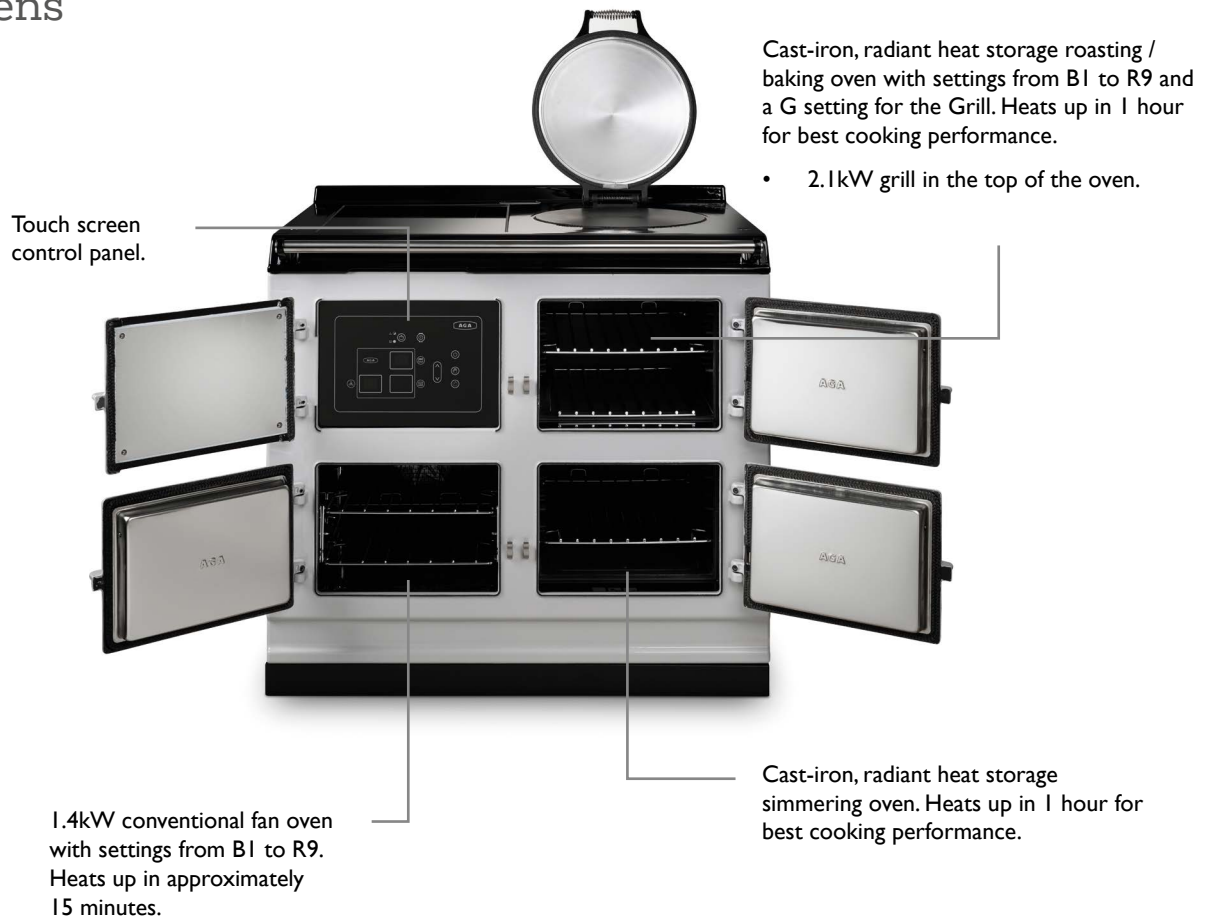
KEY FEATURES

- Flexible cooking with the option to use one or multiple ovens
- Two cast-iron ovens: one for roasting/baking the other for simmering
- Fan oven
- Two-zone induction hob and a hotplate for either boiling or simmering
- Discreet electronic touch controls with AGA programmer compatibility
- All-electric and can be run alongside renewables such as solar
- Choice of enamelled or stainless-steel hotplate lids
- Create a more personal configuration with optional 50cm and 60cm AGA Extension Modules, allowing your cooker to be extended to 150cm, 160cm or 210cm
- AGA-branded stainless-steel handrail
- Altrashell® coated cast-iron ovens for a durable, easy-clean finish
- Room vented

AGA Signature Induction Control Panel



The Ovens



The Hotplate / Induction Hob

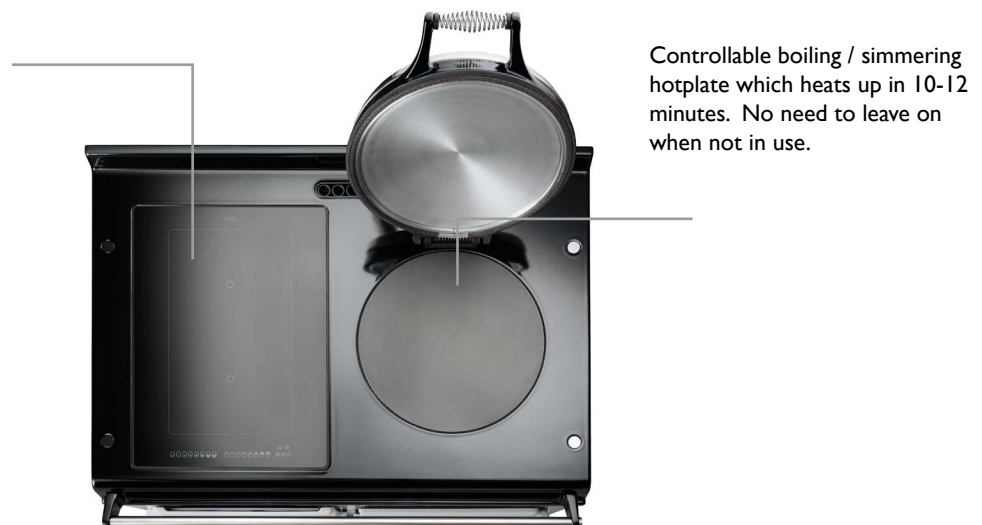
Two-zone induction hob suitable for two pans, or the two zones can be bridged for use with a griddle or fish kettle.

Three functions:

- Defrosting, melting butter or chocolate
- Keep warm, once you've prepared food
- The perfect simmer

Automatic functions:

- Boil dry detection
- Heating up to a frying temperature
- Timer functions
- Keep simmering or re boil powerfully
- Permanent pot detection
- Bridge / booster function

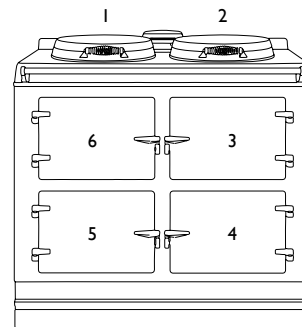


Specifications

AGA CLASSIC

	100cm	50cm Extension Module	60cm Extension Module
HEIGHT (MM)	915	915	915
WIDTH (MM)	987	491	611
DEPTH (MM)*	698	698	698
WARRANTY (YEARS)	5	5	5

*Depth excludes handrail.

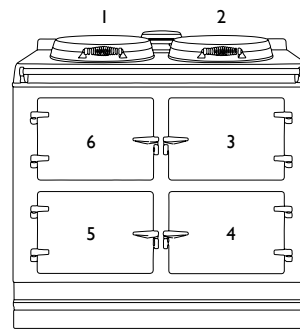


Key	Function
1	Boiling plate
2	Simmering plate
3	Cast-iron roasting oven
4	Cast-iron simmering oven
5	Cast-iron baking oven
6	Controls

AGA SIGNATURE

	100cm	50cm Extension Module	60cm Extension Module
HEIGHT (MM)	915	915	915
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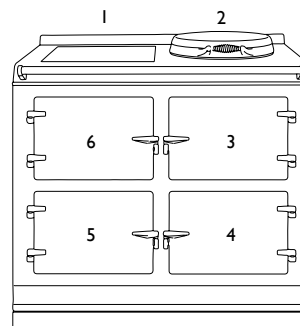


Key	Function
1	Boiling plate
2	Simmering plate
3	Cast-iron roasting / baking oven
4	Cast-iron simmering oven
5	Cast-iron baking oven
6	Controls

AGA SIGNATURE INDUCTION

	100cm	50cm Extension Module	60cm Extension Module
HEIGHT (MM)	915	915	915
WIDTH (MM)	987	491	611
DEPTH (MM)*	698	698	698
WARRANTY (YEARS)	5	5	5

*Depth excludes handrail.

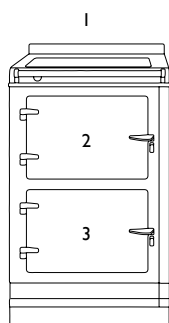


Key	Function
1	Two-zone induction hob
2	Boiling / simmering plate
3	Cast-iron roasting / baking oven and grill
4	Cast-iron simmering oven
5	A-rated fan oven
6	Controls

AGA CLASSIC / SIGNATURE EXTENSION MODULE 50CM

The 50cm AGA Extension Module is a natural addition to your AGA cooker and allows you to build a configuration that suits both your space and the way you cook.

A slow-cook oven allows dishes to be prepared gently over time, while a warming oven keeps food ready to serve. Above, a choice of a warming plate or single-zone induction hob.

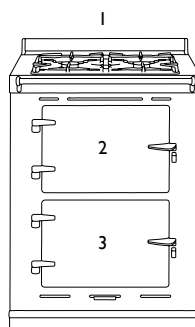


Key	Function
1	Choice of warming plate or single-zone induction hob
2	Slow-cook oven
3	Warming oven

AGA CLASSIC / SIGNATURE EXTENSION MODULE 60CM

The 60cm AGA Extension Module extends the capability of the AGA, bringing together a slow-cook oven, grill and fan oven with a ceramic or gas hob.

The slow-cook oven allows for gentler, more patient cooking, while the grill and fan oven offer immediate, responsive heat when needed.



Key	Function
1	Choice of gas or ceramic hob
2	Slow-cook oven / grill
3	A-rated fan oven

AGA cast-iron cookers are available in 18 gorgeous vitreous enamel colours. Bespoke colour service also available.



CREAM



LINEN



WHITE



BLACK



PEWTER



DUCK EGG
BLUE



DARK
BLUE



DARTMOUTH
BLUE



SALCOMBE
BLUE



OLIVINE



SLATE



PEARL
ASHES



DOVE



MUSTARD



RASPBERRY



BRITISH
RACING GREEN



AUBERGINE



BLUSH



Warranty: AGA cookers come with a five -year parts and labour warranty
 Servicing: Regular servicing is not required.

agaliving.com

For your local UK AGA specialist, call **0800 111 6477**

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International: **+44 (0) 115 946 6138**

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The AGA 7 Series cooker and components thereof are subject to registered design protection in Europe, Community Design Registration UK Patent Application No 1820811.6



08/26 LPRT721911