

# AGA



## MASTERCHEF<sup>XL</sup>

HIGH PERFORMANCE COOKING  
IN THE FINEST AGA TRADITION



# MASTERCHEF XL



# NOBODY UNDERSTANDS THE IMPORTANCE OF GOOD FOOD BETTER THAN AGA

For 90 years, AGA has devoted itself to the art of cooking good food. Whilst it's true that a good 'chef' can cook anything well, the better the cooker the better the result – which is why we make the best cookers in the world.

We also know that everybody has their own different individual preferences as to the type of cooker they prefer, which is why we offer a choice of conventional dual fuel and electric induction hob cookers to complement our world famous heat storage AGA.

Nobody understands the perfect blend of form and function better than AGA which is why the AGA Masterchef XL is built with all the inherent hallmarks of attention to detail, quality and design that can only be an AGA.





AGA

# HIGH PERFORMANCE COOKING IN THE FINEST AGA TRADITION

The AGA Masterchef<sup>XL</sup> displays timeless design quality that enables it to fit in to any style of kitchen. Its classically simple, understated appeal will match any taste, from the contemporary to the traditional and is available in a choice of five colours to suit your kitchen décor. The new AGA Masterchef<sup>XL</sup> is available with an induction or gas hob, together with three ovens and a glide out grill. It is the epitome of understated elegance, perfect for anybody who aspires to owning an AGA but prefers the instant control of a conventional range cooker.



## KEY FEATURES

- 'A' rated for energy efficiency
- Separate grill compartment with a glide-out grill system
- Two 69 litre capacity ovens - one fan oven, one multifunction oven – to offer extra flexibility and high volume cooking capability
- Multifunction oven offers fan oven, conventional oven, fan assisted oven, base heat, fanned grilling, browning, defrost and Rapid Response
- Slow cooking oven
- Choice of either a six-burner gas hob or five zone induction hob – for complete cooking flexibility
- Separate griddle plate and wok ring are included on gas hob model

# TOTALLY AGA, COMPLETELY CONTEMPORARY

A REFINED BLEND OF  
ADVANCED COOKING FEATURES.



## 1 GLIDE-OUT GRILL

Positioned on smooth-action telescopic runners, the glide-out grill does exactly that. Not only is it easier to check up on your food as it's grilling but it's also safer, as it reduces the risk of pulling the grill out too far.

## 2 MULTIFUNCTION OVEN

This large 69 litre, multifunction oven offers fan oven, conventional oven, fan-assisted oven, base heat, fanned grilling, browning element, defrost and Rapid Response functionality.



## 3 SLOW COOKING OVEN

Thermostatic control for gentle cooking of dishes such as casseroles or drying out meringues. Also ideal for keeping dishes hot prior to serving or for warming plates.

## 4 FAN OVEN

A large 69 litre, fan oven particularly suitable for baking on several shelves at one time, as an even heat is produced throughout the oven.

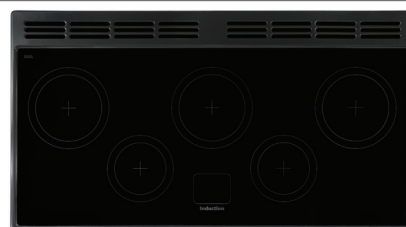


## 5 GAS HOB

Each of the six gas burners on the Masterchef<sup>XL</sup> gas hob are rated to provide the optimum heat level to suit your type of pan or style of cooking. There are four sizes of burners varying in size from 1 kW to 3.5 kW.

## 6 INDUCTION HOB

The induction hob is comprised of 5 zones, in each zone the standard maximum power is between 1.15 kW and 1.85 kW. A boost functionality, however, enables the maximum power to reach between 2 kW and 3 kW offering improved flexibility and controllability.





# COOKING WITH GAS



## KEY FEATURES

Each of the six gas burners on the Masterchef<sup>XL</sup> gas hob are rated to provide the optimum heat level to suit your type of pan or style of cooking. There are four sizes of burners including:

### TWO 3.5 kW TRIPLE RING BURNERS

Immensely powerful and controllable burners produce heat from three areas and evenly distribute heat around a wok. Also suitable for large saucepans and casseroles.

### ONE 3 kW LARGE BURNER

This is great for your frying pan to cook lambs liver, bacon or pancakes, allowing fast and controllable heat.

### TWO 1.7 kW MEDIUM BURNERS

Ideal for everyday use, including warming soup, boiling vegetables, cooking pasta or rice.

### ONE 1 kW SMALL BURNER

Suitable for attentive cooking such as scrambled eggs, custard and other delicate sauces.

## GAS HOB ACCESSORIES

A griddle and wok ring are also supplied with the gas hob model.

### GRIDDLE

Made from robust cast aluminium, the griddle plate sits snugly on top of the hob, when required. The flat plate is ideal for cooking eggs, while the grooved plate provides fat drainage, offering a healthier way to sear steaks, burgers, vegetables and fish.

### WOK RING

An enamelled cast iron wok ring is supplied with the gas hob model.

## LPG CONVERSION KIT

A LPG conversion kit is included with the dual fuel model.



# INDUCTION COOKING



## KEY FEATURES

### ENERGY EFFICIENT

Powered by electromagnetism, induction technology heats only the pan and its contents, providing up to 90% efficiency. The induction hob also features pan identification that automatically detects when cookware is removed. This makes it easy to keep a pan at minimal heat without fear of burning, and the cooking zones will automatically turn off when pans are removed - saving energy and improving safety.

### FAST AND RESPONSIVE

It can take as little as five seconds for water to begin boiling on an induction hob, making it a much quicker option than gas or electric ceramic cooking. Reducing the pan to simmering is equally fast and the responsive nature of induction is quickly making it a firm favourite in professional kitchens.

### SAFE

Since there are no naked flames and only the pan and its contents are heated, induction is considered to be the safest hob option available. After very long cooking spells, however, there is a possibility that the hob surface may become too hot to touch, so AGA has taken the extra precaution of including a Residual Heat Indicator, which provides an automatic visual warning that a zone should not be touched if it rises above 60° C. The addition of zones with child lock facility also prevents little fingers from coming to harm on the hob.

### UNIFORM COOKING

One of the many benefits of induction is its ability to improve your cooking results. Because the ferrous materials within the cookware heat at the same level uniformly, you don't get any hot spots. That means you're less likely to burn the contents or cook half the dish to a crisp while leaving the rest raw and you don't need to stir as often to achieve even heating throughout.

### EASY TO CLEAN

Induction hobs are easier to clean because the cooking surface is flat and smooth. In addition, because the surface isn't heated, any spillages won't burn on and so are easy to wipe clean.

People with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (the frequency range of the induction hob is 20-60kHz).

# MULTIFUNCTION OVEN FEATURES



## FAN OVEN

Utilising the fan and heating element around it, the fan oven is particularly suitable for baking on several shelves at one time, as an even heat is produced throughout the oven.



## CONVENTIONAL OVEN

This traditional cooking method uses heat sourced from both the top and bottom of the oven, which results in a natural convection process that centres the heat in the top of the oven making it particularly suitable for roasting and baking on one shelf.



## FAN ASSISTED OVEN

Utilising the conventional oven elements alongside the fan, this produces zoned cooking with the hottest zone being featured at the top of the oven, perfect for cooking your roast dinner and apple pie for dessert.



## BASE HEAT

Using the lower element only, this cooking method is often used for slow-cooking casseroles and can also be used to finish your pizza to give a crispy base.



# MULTIFUNCTION OVEN FEATURES



## FANNED GRILLING

Enables the door to be closed while grilling, which grills food more evenly, while minimising cooking smells from permeating the room – especially useful for grilling fish. This method can also save energy.



## BROWNING ELEMENT

Great for browning off pasta or dishes that are topped with cheese to create a perfect finish to your dish. The browning element provides top heat only and can also be used to keep cooked food warm, without drying it out.



## DEFROST

This is an incredibly safe way to speed up the defrosting process, as it uses the fan to circulate unheated air rather than using low temperatures, so won't accidentally cook the food like a microwave can. Perfect for defrosting delicate foods gently, such as breads, desserts and cakes.



## RR RAPID RESPONSE

The Rapid Response setting preheats the oven 30% faster than the standard fan oven setting. Once the desired temperature is reached, cooking continues in fan oven mode.

# COLOURS

AGA Masterchef<sup>XL</sup> is available in a range of five specially developed colours, tested for adhesion, durability and ease of cleaning.



Gloss Black



Cream



Cranberry



Pearl Ashes



Pewter

*Note: Whilst every effort is made to simulate original colours, these are as close as the printing process allows. 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 and User's Instructions, or the need to view an appliance.*

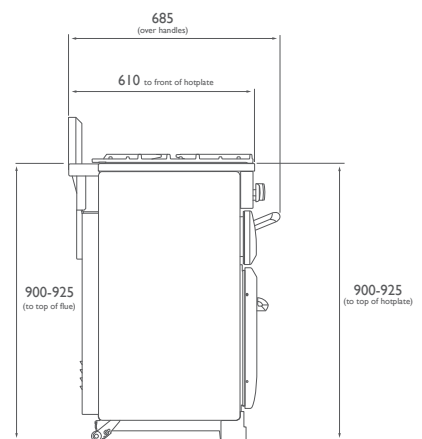
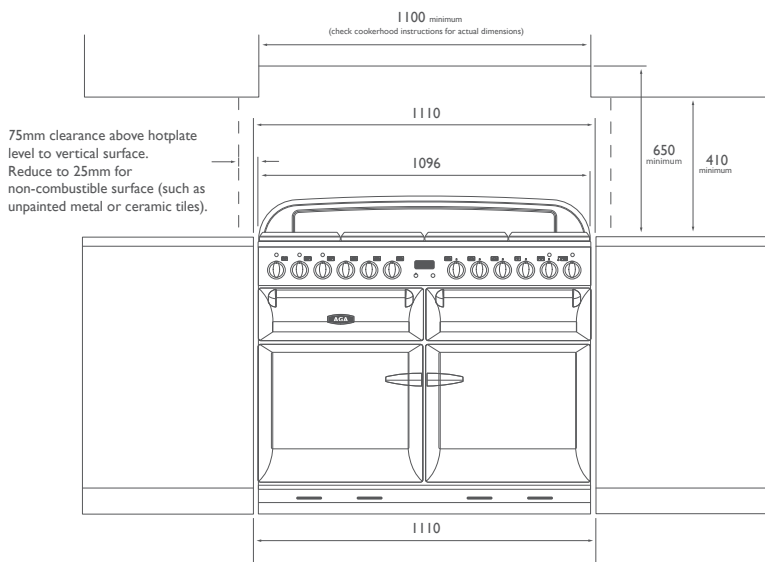
## WARRANTY

The AGA Masterchef<sup>XL</sup> has a five-year parts and one year labour warranty.

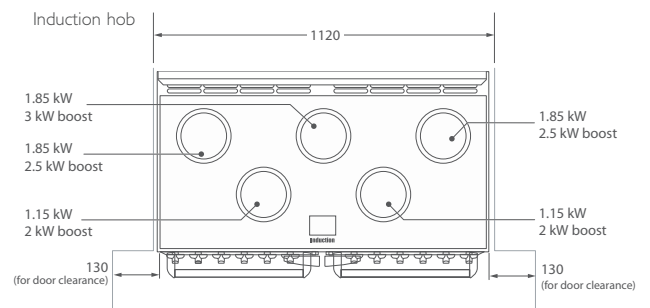
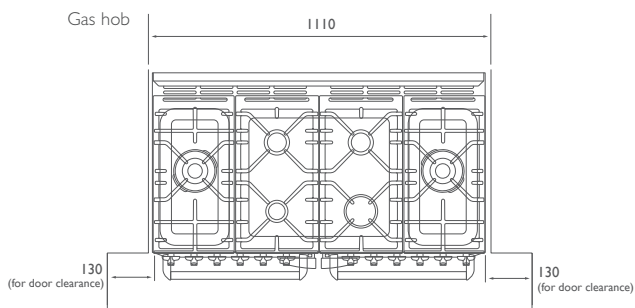


# PRODUCT SPECIFICATION

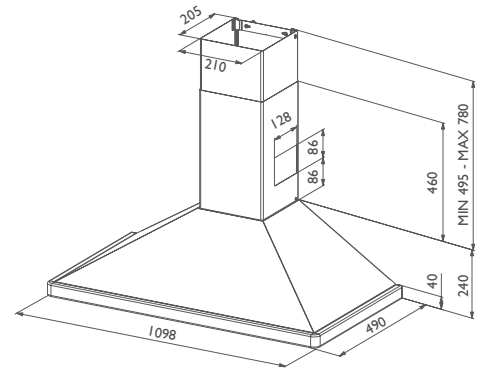
Brief Overview	Masterchef <sup>XL</sup> Dual fuel	Masterchef <sup>XL</sup> Induction
Width mm	1096	1100
Depth (Excluding handles) mm	610	610
Depth (Including handles) mm	685	685
Height (to hotplate) mm Min -Max	900 - 925	905 - 930
Fuel Type	Dual Fuel	Electric
Power ratings		Standard/Boost
	2 x 3.5 kW	2 x 1.15 kW / 2.00 kW
	1 x 3 kW	2 x 1.85 kW / 2.50 kW
	2 x 1.7 kW	1 x 1.85 kW / 3.00 kW
	1 x 1 kW	
Total hob rating @ 230V	14.4 kW	7.4 kW
Max. electrical load @ 230V	9.6 kW	16.9 kW
Oven capacity (LH)	69 litres	69 litres
Oven capacity (RH)	69 litres	69 litres
Oven capacity (Top)	21 litres	21 litres
Energy Efficiency Rating Electric Oven (LH)	A	A
Energy Efficiency Rating Electric Oven (RH)	A	A
Electric Oven (LH)	Multifunction	Multifunction
Electric Oven (RH)	Fan	Fan
Dual Circuit Electric Grill	Yes	Yes
Grill tray type	Telescopic	Telescopic
Slow cooking oven	Yes	Yes
Griddle (on Dual Fuel model)	Yes	No
Wok ring (on Dual Fuel model)	Yes	No
Catalytic Liners	Yes	Yes
Oven Light	Yes	Yes
Programmable clock & minute minder	Yes	Yes



Please note dimensions in these diagrams are for Dual Fuel model see table above for Induction model.



# COOKER HOOD AND SPLASHBACK



The AGA 110 cm Traditional Hood is the perfect partner to your new Masterchef<sup>XL</sup> range style cooker from AGA. This technologically advanced hood will efficiently whisk away cooking smells and fumes, leaving the kitchen more pleasant and enjoyable to work in.

When deciding to purchase the cooker hood you need to make a choice, whether to install the hood as a recirculation model or as a ducting system.

## RECIRCULATION

If no outside wall is available, you can operate the cooker hood in recirculation mode.

## DUCTING SYSTEM (EXTRACTION)

In the extraction mode the cooking fumes enter the cooker hood through the grease filters and are taken through the ducting to the outside. If you are venting your hood to the outside you will need to use the ducting kit, which is included.

## KEY FEATURES

- 110 cm hood
- Gloss Black finish
- Chrome front rail
- Light
- 3 speed fan
- Extraction or recirculation mode (if no outside wall available)
- AGA contemporary badge

Speed	1	2	3
Air Capacity M <sup>3</sup> /Hour *	360	590	920
Air Capacity M <sup>3</sup> /Hour **	350	570	850
Pressure PA	360	450	500
Input W	155	215	340
Noise Level dBa ***	52	62	70

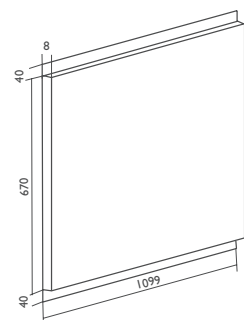
\*As per IEC 61592 when cooker hood is in extraction mode. \*\*As per IEC 61591 when there is 'free air delivery'. \*\*\* EN 60704 -2-13 method.

The AGA 110 cm Traditional hood is designed and manufactured to a recognised standards system, which meets the requirements of BS EN ISO 9001. It complies with essential requirements of the appropriate European Directives, and carry the CE mark.

The AGA 110 cm Traditional hood comes with a 2-year parts and labour warranty.

## SPLASHBACK

To complement the AGA Masterchef<sup>XL</sup> a black enamelled steel splashback is also available.





Call us on 0845 712 5207 for details of your local AGA shop or visit [agaliving.com](http://agaliving.com)

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Your local AGA specialist's details here

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