

# AGA



## MASTERCHEF<sup>XL</sup>

HIGH PERFORMANCE COOKING  
IN THE FINEST AGA TRADITION



AGA MASTERCHEF<sup>XL</sup>



*Nobody  
understands  
the importance  
of good food  
better than AGA*

For over 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 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 cast-iron AGA.

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



Cover image: AGA Masterchef<sup>XL</sup> 90 in Cream





## *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 AGA Masterchef<sup>XL</sup> is available in two sizes and with a choice of an induction or gas hob. This cooker 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 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 (Masterchef<sup>XL</sup> 110)
- Choice of a six-burner gas hob (Masterchef<sup>XL</sup> 110), a five-burner gas hob (Masterchef<sup>XL</sup> 90) or a five zone induction hob – for complete cooking flexibility
- Separate griddle plate and wok ring are included on gas hob model





Masterchef<sup>XL</sup> 110



Masterchef<sup>XL</sup> 90

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 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 (Masterchef<sup>XL</sup> 110)

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.



### 4a FAN OVEN (Masterchef<sup>XL</sup> 90)

This tall slim 67 litre oven is designed to accommodate a number of cooking dishes and has the ability to cook four whole chickens at the same time. A handy plate rack is also provided for use in this oven.

### 5 GAS HOB

With six gas-burners on the Masterchef<sup>XL</sup> 110 and five burners on the Masterchef<sup>XL</sup> 90, the gas hob provides 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 five 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.





# KEY *features*



## *Cooking with gas*

Each of the gas burners on the AGA 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:

### **3.5 kW MULTI RING BURNER**

(Two on the Masterchef<sup>XL</sup> 110 and one on the Masterchef<sup>XL</sup> 90) Immensely powerful and controllable burners produce heat from multiple 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 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*

### **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, and reducing the pan to simmering is equally fast. The responsive nature of induction is quickly making it a firm favourite in professional kitchens.

### **SAFE**

As only the pan and its contents are heated, induction is considered to be the safest hob option available. After very long cooking spells, there is a possibility that the hob surface may become too hot to touch, so a Residual Heat Indicator is included, which provides an automatic visual warning that a zone has risen above 60°C. A 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.

### **EASY TO CLEAN**

Induction hobs are easier to clean because the cooking surface is flat and smooth.

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.



### **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.



### **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.





# MASTERCHEF *colours*

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



Cream



Gloss Black



Pearl Ashes



Cranberry



Pewter

## WARRANTY

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

## AGA BADGE

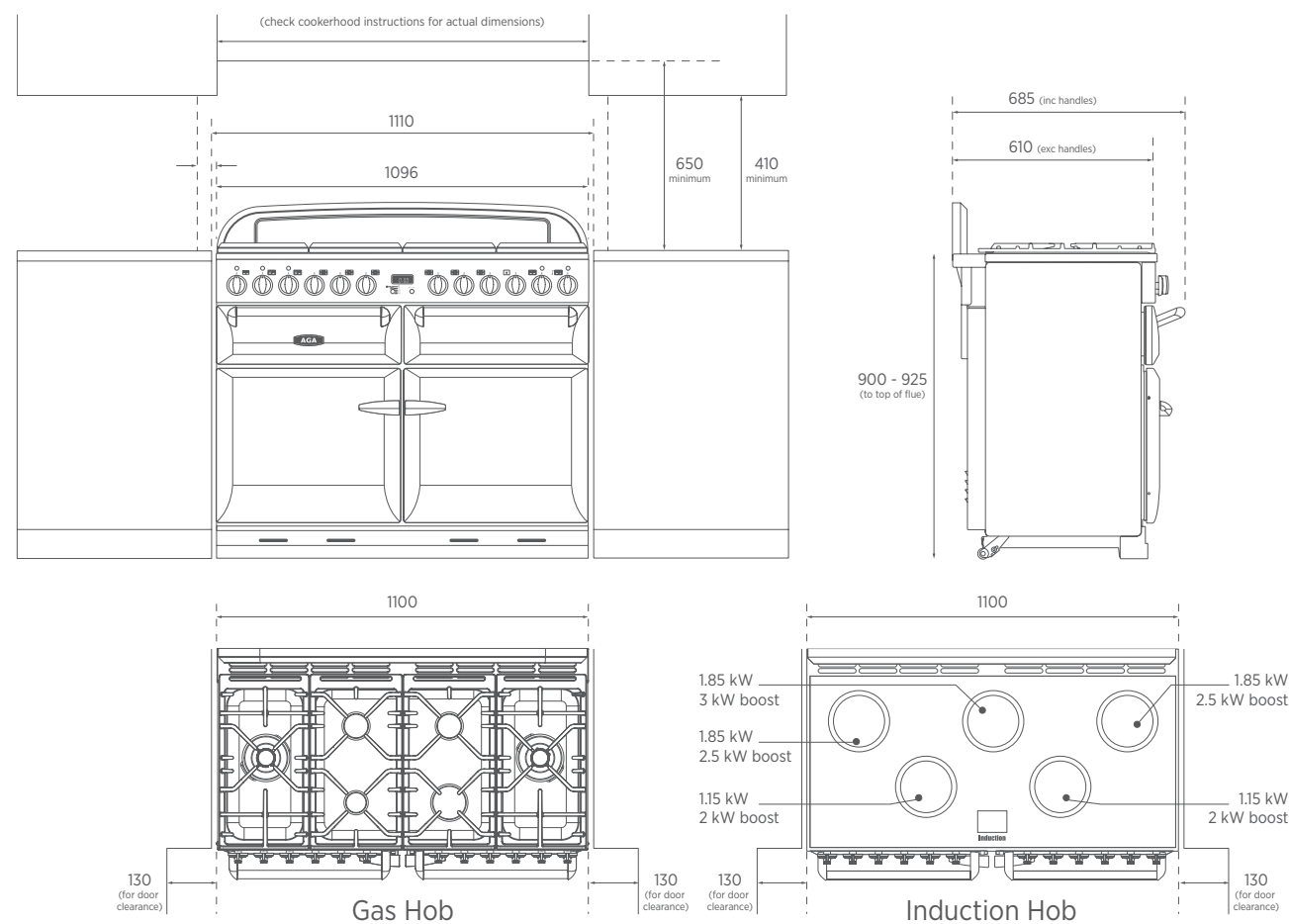
The AGA cooker badge has been a symbol of excellence for 90 years.



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.

## Product Specification – Masterchef<sup>XL</sup> 110

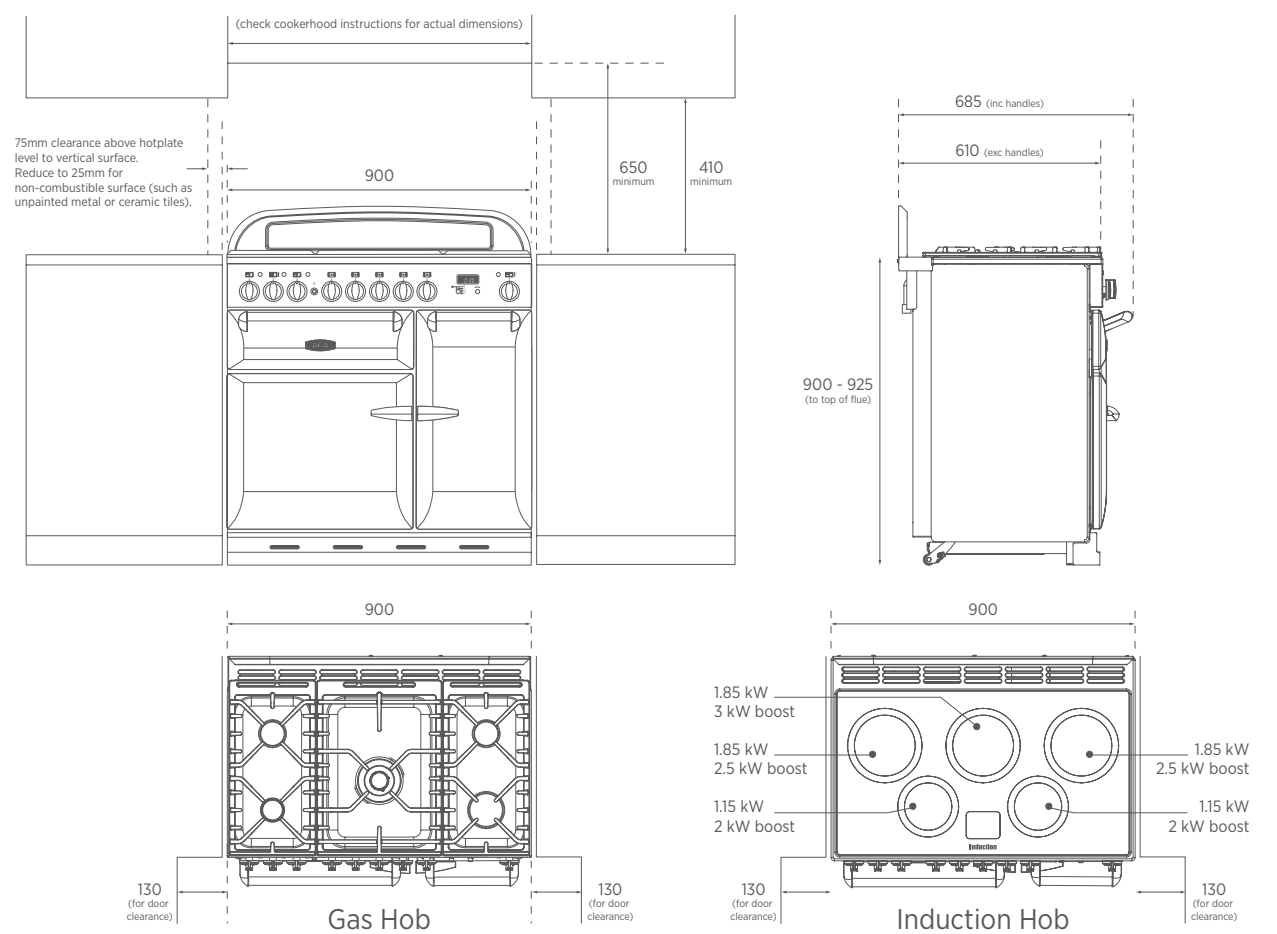
Brief Overview	AGA Masterchef <sup>XL</sup> Dual Fuel	AGA Masterchef <sup>XL</sup> Induction
Width mm	1096	1100
Depth (excluding handles) mm	610	610
Depth (including handles) mm	685	685
Height (to hotplate) mm (Min – Max)	900 – 925	905 – 930
Fuel type	Dual Fuel	Electric
Hob power ratings	2 x 3.5 kW 1 x 3 kW 2 x 1.7 kW 1 x 1 kW	2 x 1.15 kW standard / 2 kW boost 2 x 1.85 kW standard / 2.50 kW boost 1 x 1.85 kW standard / 3 kW boost
Total hob rating @ 230V	14.4 kW	7.85 kW / 12 kW
Max. electrical load @ 230V	9.6 kW	17 kW
Oven capacity (LH)	73 litres	73 litres
Oven capacity (RH)	73 litres	73 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 glide out	Telescopic glide out
Slow cooking oven	Yes	Yes
Griddle	Yes	No
Wok ring	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.

## Product Specification – Masterchef<sup>XL</sup> 90

Brief Overview	AGA Masterchef <sup>XL</sup> Dual Fuel	AGA Masterchef <sup>XL</sup> Induction
Width mm	900	900
Depth (excluding handles) mm	610	607
Depth (including handles) mm	685	688
Height (to hotplate) mm (Min – Max)	900 – 925	905 – 930
Fuel type	Dual Fuel	Induction
Hob power ratings	1 x 1 kW 2 x 1.7 kW 1 x 3 kW 1 x 3.5 kW	2 x 1.15 kW standard / 2 kW boost 2 x 1.85 kW standard / 2.50 kW boost 1 x 1.85 kW standard / 3 kW boost
Total hob rating @ 230V	10.9 kW	7.85 kW / 12 kW
Max. electrical load @ 230V	8.6 kW	16 kW
Oven capacity (LH)	73 litres	73 litres
Oven capacity (RH)	67 litres	67 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 glide out	Telescopic glide out
Slow cooking oven	No	No
Griddle	Yes	No
Wok ring	Yes	No
Catalytic liners	Yes	Yes
Oven light	Yes	Yes
Programmable clock & minute minder	Yes	Yes

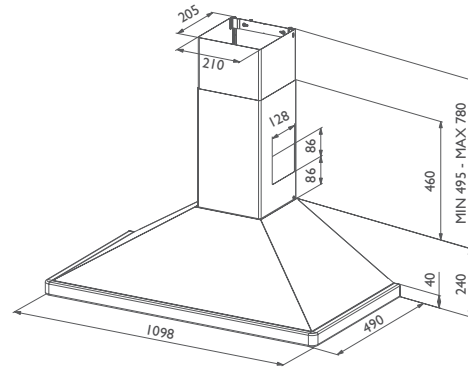


PLEASE NOTE: dimensions in these diagrams are for Dual Fuel model see table above for Induction model.



# COOKER HOOD & splashback

## 110cm TRADITIONAL HOOD



The AGA 110cm Traditional Hood is the perfect partner to your new AGA Masterchef<sup>XL</sup> range cooker. 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<sup>†</sup>.

### KEY FEATURES

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

**90cm wide cooker hood**

Available from August 2015

Speed	1	2	3	Boost / Intensive
Air capacity (m <sup>3</sup> / hour)*	300	480	610	690
Air capacity (m <sup>3</sup> / hour)**	310	490	650	740
Pressure (Pa)	375	460	490	500
Input (W)	135	170	215	250
Noise level dB(A)***	50	61	67	70
Energy efficiency rating	C			

<sup>†</sup>Ducting kit to be purchased separately.

\*Air capacity in accordance with IEC 61591 (Installed Condition).

\*\*Air capacity in accordance with IEC 61591 p=0 (Free Air Delivery).

\*\*\*Noise level in accordance with IEC 60704-3 Sound Power dB(A).

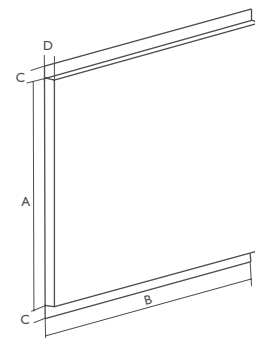
The AGA 110cm Traditional Hood is designed and manufactured to a recognised standards system, which meets the requirements of BS EN ISO 9001. It complies with essential requirements of the appropriate European Directives, and carry the CE mark.

The AGA 110cm Traditional Hood comes with a two years parts and labour warranty.

### SPLASHBACK

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

	Splash Back Dimensions (mm)			
	A	B	C	D
Masterchef <sup>XL</sup> 110	670	1099	40	8
Masterchef <sup>XL</sup> 90	670	899	40	8



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