

# AGA™ COOKSHOP



A Taste of Christmas with AGA

Christmas 2021

# Cosy Up and Enjoy

Many of us are more excited than usual this year about Christmas and the opportunity to cosy up and enjoy delicious food with family and friends, so we hope you'll enjoy the festive recipes on our website.

At AGA Cookshop we adore Christmas and a highlight of our year is bringing together a collection of beautiful, usable products to see you through the festive season and beyond.

Sustainability is high on our agenda so great consideration goes into the longevity of our products. For example, our new non-stick, stainless steel cookware comes with a 25-year guarantee.

We have some gorgeous hand-crafted pieces this year in the form of wood and individually forged items and we have also extended the range of cast-iron cookware too, so there's everything you need for a very merry Christmas indeed.

*The Aga Cookshop Team*



## Shortbread Star Tower

Makes a tower with 9 stars and spacer biscuits in between.

### Ingredients for shortbread:

- 500g butter, a room temperature
- 250g caster sugar
- 750g plain flour
- A few pinches of salt

### To construct and decorate:

- 150g buttercream icing (made with 50g butter and 100g icing sugar and a little vanilla essence)
- 50g each of dark, milk and white chocolate, or a combination of these
- 50g roasted hazelnuts (optional but delicious) or cranberries/raisins if you prefer
- 50g chocolate chips or stars
- Some edible glitter or glitter spray

### Method:

Cream together the butter, flour, sugar and salt. Form into a ball, flatten, wrap and chill in the fridge for half an hour. It can be easier to do this in 2 batches.

Roll out the dough to 1cm thick and cut out 9 stars of several different sizes, 4 large rounds and 3 small rounds. Reroll the trimmings and cut out shapes until you have enough.

Place on a baking tray and chill for an hour. Bake in the AGA baking oven, on the grid shelf on the floor, for 15 - 20 mins. Keep an eye on them and switch over the two trays if baking together to get them evenly coloured.

Cool for a few minutes then transfer to a cooling rack. The shortbread stars can be made in advance and either frozen prior to baking or baked and stored in an airtight container.

Melt the chocolate in a heatproof bowl on the back of the AGA or in the AGA simmering oven for 10 mins or so. Make the buttercream icing by creaming together the butter and sugar until pale then adding the vanilla essence.

Place a spoonful of buttercream on a serving plate and spread out a little. Take the biggest star and smear a tsp of buttercream in the centre. Place this star on the buttercream on the serving plate. Next, take a large round biscuit to use as a 'spacer', top with buttercream and position on top of the first star. Repeat with the remaining stars and spacers, using the biggest first, until there is just one left, gently pressing each biscuit in place to make a firm tower. Take the last star, without topping and position on its side on top of the tower.

Pour the melted chocolate in a thin stream so that it drips all the way down the tower. Sprinkle over the nuts and chocolate chips and decorate with edible glitter or edible glitter spray. Store in a cool place. Best eaten with a day or two of constructing.



### Essential tip:

Store in a cool place until needed. Best eaten with a day or two of constructing. The shortbread stars can be made in advance & either frozen prior to baking or baked and stored in an airtight container.



# Easy Entertaining

Having the right tools for the job makes entertaining super easy. Our newly extended cast-iron cookware is handcrafted in France, is made from 80% recycled material, comes in a number of sizes and retains heat brilliantly, meaning all the flavour and goodness of food is locked in. Our cast-aluminium cookware is lightweight, easy to clean and brilliantly practical, giving you scrumptious bakes, delicious savoury dishes and more. Particularly exciting is the Vapor Grill, which allows you to grill and steam and so is great for healthy eating.



**16CM CAST IRON  
CASSEROLE WHITE**  
£120.00 | W3951

**PINCH POTS**  
£50 | W4000



**FLUTED TIN**  
£34.00 | W3983



**CAST IRON BUFFET PAN**  
Black with black interior £215.00 | W3913  
Also available in white W3914



**VAPORGRILL**  
£78.00 | W3976



**CRÊPIÈRE**  
£70.00 | W3980



**CAST IRON GRILL PAN BLACK**  
£110.00 | W3948  
Also available in white W3949



**16CM CAST IRON CASSEROLE BLACK**  
£120.00 | W3950  
Also available in white W3951

# Stylish, Simple, Serveware

When it comes to Christmas, the AGA Portmeirion range really comes into its own. It's perfect if you're looking to prepare ahead as it can go from freezer to oven, and from the table straight into the dishwasher, saving on time and washing up. It's designed and manufactured exclusively for AGA and fits on to the AGA runners, so helps maximise oven space too. In a stylish white finish, it's scratch resistant and is ideal for all styles of cooking.



**MINI MUFFIN TRAY**  
£64.00 | W3650



**PORTMEIRION AGA ROASTER WITH LIP**  
£64.00 | W3648



**PORTMEIRION WHITE GRATIN**  
£43.00 | W3895



**PORTMEIRION WHITE PIE DISH**  
£54.00 | W3894



**PORTMEIRION AGA BAKING TRAY LARGE**  
£78.00 | W3649



**PORTMEIRION AGA BAKING TRAY**  
£47.00 | W2264



**PORTMEIRION AGA ROASTING DISH**  
£54.00 | W2263



**PORTMEIRION YORKSHIRE PUDDING TRAY**  
£54.00 | W3522



**AGA STACKING CASSEROLE 1.75 LTR**  
£62.00 | W3697



**AGA STACKING CASSEROLE 3 LTR**  
£76.00 | W3696



# Delicious Delicacies

Whatever you're planning on cooking this Christmas you can be sure having the very best cookware will make it a whole lot easier. Plus, as much of our cookware looks utterly gorgeous too, it'll add to the style of your table. From Christmas lunch to Boxing Day brunch or a New Year's Eve buffet, there's something for every occasion.

**A. AGA PORTMEIRION  
MINI MUFFIN TRAY**  
£64.00 | W3650

**B. AGA PORTMEIRION  
PIE DISH**  
£54.00 | W2263

**C. OLIVEWOOD  
SERVING BOARD**  
£90.00 | W4007

**D. OLIVE WOOD BOWL**  
£100.00 | W3752

**E. SET OF HAND FORGED SALT  
AND PEPPER PINCH POTS**  
£50.00 | W4000

**F. PEACOCK CHAMPAGNE  
SAUCERS SET OF TWO**  
£28.00 | W3677

**G. CAST ALUMINIUM  
FLUTED TIN**  
£34.00 | W3983

**H. PORTMEIRION FOR AGA  
LARGE BAKING TRAY**  
£78.00 | W3649

**I. PORTMEIRION FOR AGA  
BAKING/SERVING TRAY**  
£47.00 | W2264

**J. 16CM WHITE CASSEROLE**  
£120.00 | W3951



# Simmer, Steam, Sauté and Serve

AGA cookware is designed to help you get the very best from your cooker all year round. Particularly innovative is our new non-stick stainless steel range, which features a rough, hard non-stick surface that's so durable you can even use metal utensils without fear of damaging it. We also think you'll love our professional quality, Swiss-made, Black Iron frying pans, which are tough and long lasting and can be used at high temperatures for fierce, fast frying or on a lower heat for more gentle cooking. Both these ranges come with a 25-year guarantee.



HARD ANODISED ROASTING TIN



NON-STICK SAUTÉ PAN



BLACK IRON SERVING PAN



CAST ALUMINIUM SAUTÉ PAN



**NON STICK SAUCEPAN SET**  
£299.00 | W4001



**NON STICK CASSEROLE SET**  
£299.00 | W4002



Stainless steel

**SAUCE POT WITH LID**  
14cm (1.5L) £67 | W2940  
16cm (2.5L) £80 | W3246



**NON STICK FRY PAN**  
£95.00 | W4003



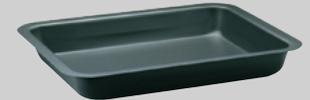
**NON STICK SAUTÉ**  
£115.00 | W4004



**BLACK IRON SERVING PAN**  
28cm £160.00 | W3954  
32cm £175.00 | W3955



**28CM INDUCTION CAST ALUMINIUM SAUTÉ PAN**  
£109.00 | W3635



**HARD ANODISED ROASTING TIN FULL SIZE**  
£49.00 | A1848  
Also available in half size A1847

# Winter Berries Textiles Collection

Designed by Kate Mawdsley, exclusively for AGA, our adorable festive chef's pads are back. This year they feature our favourite black Labrador, Dizzy, a moonstruck cat called Tuppence, and three rather fun festive geese all set against a vivid winter sky. There's also a complementary berry design for a gauntlet, double oven glove and tea towel which will work perfectly with any of the three chef's pads.



**A. WINTER BERRIES  
DOUBLE OVEN GLOVE**  
£26.00 | W3987



**B. WINTER BERRIES  
GAUNTLET**  
£25.00 | W3988



**C. WINTER BERRIES  
TEA TOWEL**  
£7.00 | W3989



**D. WINTER BERRIES  
CHEF PAD LABRADOR**  
£15.50 | W3985



**E. WINTER BERRIES  
CHEF PAD CAT**  
£15.50 | W3986



**F. WINTER BERRIES  
CHEF PAD GEESE**  
£15.50 | W3984



# Raising a glass this Christmas



**A. EMPIRE FLUTE SET OF 2**  
£17.50 | W3990

**B. EMPIRE LARGE WINE SET OF 2**  
£17.50 | W3991

**C. EMPIRE GIN SET OF 2**  
£17.50 | W3992

**D. EMPIRE HIBALL SET OF 2**  
£15.00 | W3993

**E. EMPIRE TUMBLER SET OF 2**  
£15.00 | W3994

# All About Boards

Each of the pieces in our new Artisan Wooden collection is handmade in Shropshire by a local craftsman. The love and care that goes into each one is easy to see as each brings out the stunning quality of the beautiful, sustainable wood. The boards are made from elm, walnut or olive wood and the paddle from oak. Perfect for today, they're also sure to become heirloom pieces.



**A. ELM CHOPPING BOARD**  
£100.00 | W4005

**B. OAK PADDLE**  
£80.00 | W4006

**C. OLIVE WOOD SERVING BOARD**  
£90.00 | W4007

**D. WALNUT CHARCUTERIE BOARD**  
£90.00 | W4009

# Gorgeous Gifts

We have a range of great gifts for the cook in your life – from stylish aprons to gorgeous pieces individually made by a small team of craftsmen in their Somerset workshop where each piece is forged individually and produced to the highest quality.



A



D



## A. SKEWERS

Set of 4  
£35.00 | W3998  
Set of 6  
£50.00 | W3999

## B. DENIM APRON

£50.00 | W3982

## C. PINCH POTS

£50 | W4000

## D. PEACOCK BOWL

£49.80 | W3995

## E. CORKSCREW

£35 | W3997

## F. BOTTLE OPENER

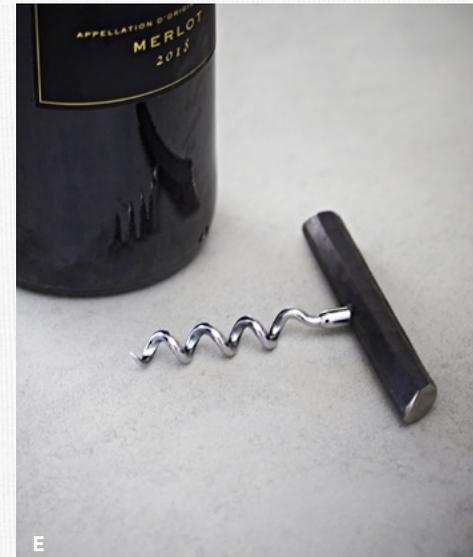
£20 | W3996



B



C



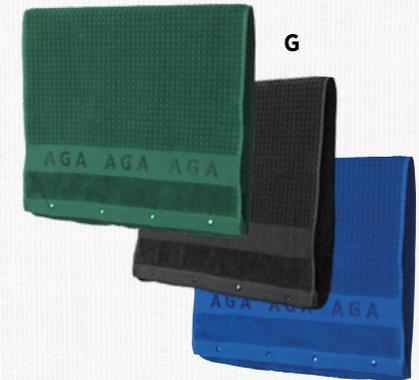
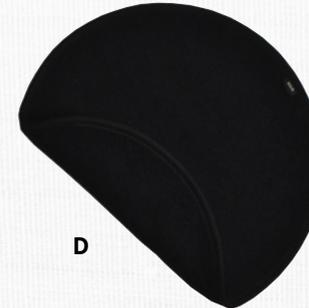
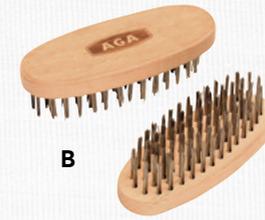
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F

# Everyday Essentials

Your AGA has looked after you all year, so why not give it some TLC to get it looking all sparkly and clean ready for it to work hard for you this Christmas.



## AG A. ENAMEL AND STEEL CLEANERS

Enamel Cleaner  
£15.00 | W3391  
Chrome and Steel Cleaner  
£15.00 | W3392

**AG B. HOT PLATE BRUSH**  
£12.50 | W3804

## AG C. E CLOTH

£10.00 | W1873

**AG D. CHEF PAD BLACK**  
£15.50 | W3691

**AG E. DOUBLE OVEN GLOVE**  
BLACK  
£28.00 | W3550

## AG F. GAUNTLETS

£25.00 | W1243BLK | Black  
£25.00 | W1243DBL | Blue  
£25.00 | W1243BRG | Green

## AG G. ROLLER TOWELS

£14.00 | W3841 | Black  
£14.00 | W3946 | Blue  
£14.00 | W3947 | Green

# Festive Favourites

AGA Demonstrator Na Hansell has shared with us some of her delicious new recipes for the season. For more, visit [agacookshop.co.uk](http://agacookshop.co.uk)



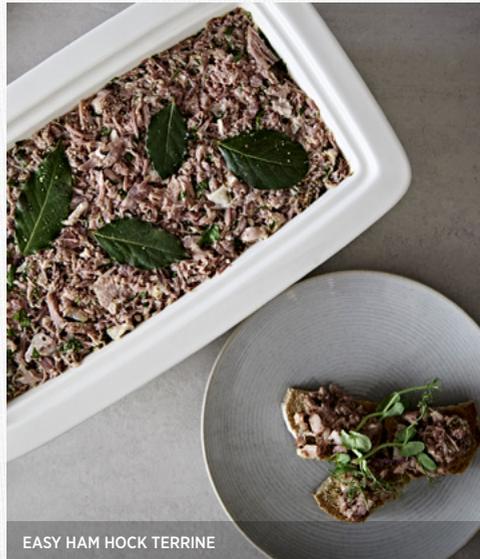
SIMPLE AGA CHRISTMAS CAKE



MUSHROOM WELLINGTON



BAKED VANILLA CHEESECAKE



EASY HAM HOCK TERRINE

## Mini Filo Tartlets

Makes 48 little cases from one packet of filo  
GF, V, Vg with suitable pastry and fillings

### Ingredients:

- A packet of filo pastry - approx 250g - 300g with 7 or 8 sheets
- 25g melted butter
- Your choice of filling

**Recommended AGA Cookware:**  
AGA Portmerion Mini Muffin Tray

### Method:

First put the butter in a small dish on the back of the AGA or in the AGA warming oven to melt.

Without unrolling the pastry, cut it into 4 equally sized pieces. Any not needed at this point can be wrapped and frozen to use another time.

Unroll one of the pieces and cut into squares - this will be 4 - 6 per section depending on the dimensions of the pastry. Each pile will have 7 or 8 pieces from the sheets. Repeat with the remaining pastry to give a pile of approx 100 pieces.

Take a square and brush one side with melted butter, place another square on top but offset and brush with butter. Pick up the two sheets together and press into the tin. Repeat with the remaining filo sheets.

Bake in the AGA roasting oven for 10 mins until lightly browned. Cool and store in an airtight container or freeze until needed.

### Essential tip:

Filo pastry cases are so versatile and make a very pretty nibble to serve with drinks or as part of a selection of dishes. Vary the fillings as you like, these cases can be used for sweet as well as savoury fillings. This recipe uses ready made filo pastry which is usually suitable for vegetarians and vegans. Homemade filo pastry is fun to make too - it should be rolled thin enough to read the newspaper through it!

The filo cases can be prepared and baked ahead and stored in an airtight container for several days or frozen until needed. Defrost at room temperature and fill up to 4 hours before serving.

Unused filo can easily be frozen to use later.



AGA PORTMERION MINI MUFFIN TRAY

# Simple AGA Christmas Cake

This square 20cm (8") cake will make

24 - 36 small pieces

V

## Ingredients:

For the fruit:

- 1.25kg dried fruit (use a mix of currants, sultanas, raisins, soft dried apricots, finely sliced, candied peel and place cherries, rinsed and dried)
- 100g whole blanched almonds, thinly sliced
- The zest of 1 lemon, grated finely
- 150ml brandy plus more for 'feeding'

For the cake:

- 300g butter, soft
- 300g light brown soft sugar
- 6 eggs
- 300g plain flour
- 1 tsp mixed spice
- 1 tsp ground cinnamon
- 50ml milk
- A pinch of salt

Icing and decoration:

- 3 tbsp apricot jam, boiled, cooled and strained
- 750g marzipan or more if you like a thicker layer
- 3 egg whites
- A tsp lemon juice
- 700g icing sugar, sifted
- 1 tsp liquid glycerine (to keep the icing soft)

## Recommended AGA Cookware:

AGA 20cm/8" square cake tin, greased and lined with baking paper.

## Method:

First put all the fruit and nuts in a bowl with the lemon zest and mix in the brandy. Set aside in a cool place overnight or for a few days.

Cream together the butter and sugar until pale, beat in the eggs one by one, then fold in the flour, spices and milk with a pinch of salt. Fold in the fruit and nuts. Spoon into the prepared tin and make a shallow indent in the top of the cake. With a damp hand, smooth the top of the cake. This will help to give a flat smooth top to the cake when it rises a little during cooking.

Bake in the AGA simmering oven for 9 - 12 hours or until a skewer comes out clean. The cake will be browned on the top and shrunk back from the sides of the tin.

Cool in the tin then store for a few days or better several weeks or months to allow the cake to mature. Feed the cake every few weeks by inserting a skewer several times on the top and pouring over a tbsp or two of brandy, whisky or rum. Keep the cake wrapped in baking paper and foil.

Warm the apricot jam on the back of the AGA, brush the top and sides of the cake with the warmed jam. Roll out the marzipan to fit the cake and smooth over the top and sides.

Whisk the egg whites until foaming but not thick and white. Beat in the icing sugar, lemon juice and glycerine until the icing is smooth and thick and will stand up in little peaks. Add more icing sugar or lemon juice to give a thick butter spreadable consistency.

Spread the icing over the cake and allow it to form into rough peaks for a rustic look. Add some pine cones, slices of dried orange, cinnamon sticks and some upside down rosemary sprigs for 'christmas trees'.

Allow to dry out for 24 hours before cutting.



WALNUT CHARCUTERIE BOARD

# Mushroom Wellington

Serves 4

V, GF/VG if made with GF/vegan pastry

## Ingredients:

- 3 medium portabello or flat mushrooms
- 3 large onions, peeled and sliced
- 100g baby spinach, washed
- 1 tsp thyme leaves (fresh are best) or 1/2 tsp dried thyme or mixed herbs (optional)
- 1/2 tin of chickpeas, drained
- 1 pack of ready rolled puff pastry
- 1 tbsp dijon mustard
- 1/2 tsp salt
- The juice of half a lemon
- Freshly ground black pepper

## Recommended AGA Cookware:

AGA Portmerion Baking Tray - half size

AGA Portmerion Large Baking Tray to make two or three to serve a crowd

## Method:

Cook the mushrooms on a baking tray, sprinkled with salt and pepper, in the AGA roasting oven on the first or second set of runners for 10 mins.

Heat 1 - 2 tbsp olive oil in a pan on the simmering plate, add the onions and cook gently for 15 - 20 mins until soft. This can also be done on the floor of the roasting oven where it will take 10 mins.

As the onions and mushrooms are cooked, set aside to cool. Put the mushrooms on to a piece of kitchen paper to drain.

Tip the onions out of the pan into a bowl and mix with the

chickpeas, thyme and season with the lemon juice, salt and pepper.

Cook the spinach in a pan on the boiling plate for a few minutes, stirring occasionally. Set aside to cool and drain on a piece of kitchen paper or squeeze out any remaining liquid out. Chop roughly and add to the onion mixture. Cool. It is best if the filling is completely cold when the wellington is assembled.

Roll out the pastry to approx 40cm x 30cms. Cut a strip 5cm x 30cm off the short side and set aside. Lay pastry sheet on a baking tray, the sides of the pastry overlapping the edges.

Put half of the onion and chickpea mixture on to the middle third of the pastry, leaving a 3cm border at the top and bottom. Lay the cooked, cooled mushrooms on top, spread over the Dijon mustard then top with the remaining filling mixture.

Fold the pastry into the centre and fold together to make a seam. Turn over so the seam is underneath and tuck the ends under. Use a sharp knife to slice the reserved strip into 5mm slices and arrange in criss cross pattern to make a lattice topping. Brush with a little beaten egg and milk (or vegan alternative).

Bake in the AGA roasting oven, on the grid shelf on the floor for 30 - 40 mins until the pastry is crisp and golden brown. Insert the cold plain shelf if the pastry browns on the top before the filling is hot inside. Test by inserting a skewer. Serve hot or warm with vegetables or salad. Freezes well both uncooked and cooked. Bake from frozen as above for 10 - 15 mins longer.

## Essential tip:

Many ready made pastries are suitable for vegans, check the contents on the packaging. For a vegan 'egg wash', mix a tbsp of the chickpea water with 1 tbsp of plant based milk and a tsp olive oil.



AGA PORTMERION BAKING TRAY

# Baked Vanilla Cheesecake

Serves 12

V, GF (use GF biscuits for the base and GF flour)

## Ingredients:

- 125g butter, melted
- 350g digestive biscuits, crushed into crumbs
- 600g cream cheese, at room temperature
- 225g caster sugar
- 4 eggs, at room temperature
- 300g double cream
- 1/2 tsp vanilla extract

## To decorate:

- 3 oranges - the peel only
- 300g sugar
- 100ml water
- 25g flaked almonds, toasted
- 250 - 300ml sour cream or creme fraiche
- 2 - 3 tbsps pomegranate seeds
- A few sprigs of rosemary, dusted with icing sugar

## Recommended AGA Cookware:

AGA 24cm non-stick fluted tin

## Method:

Melt the butter and stir in the biscuit crumbs. Press into the tin and chill then mix the filling.

Mix together the cream cheese and sugar until smooth. Whisk in the eggs one by one, add the double cream, vanilla extract and a pinch of salt and whisk until smooth.

Pour on to the chilled base and bake in the AGA baking oven on the grid shelf on the floor with the cold plain shelf above for 50 - 60 mins until the cheesecake is set but still has a slight 'wobble'. Alternatively, cook in the AGA roasting oven for 10 mins then transfer to the AGA simmering oven for a further 60 - 90 mins.

Cool at room temperature for an hour then chill in the fridge for several hours or overnight. Remove from the tin (see tip). The cheesecake can be wrapped and frozen at this point.

To make the crystallised orange peel, take a thin layer of the orange peel off the oranges using a peeler, and slice very finely. Put 100g sugar and 100ml water in to a small pan along with the peel. Bring to the boil then simmer gently for 20 mins until the liquid is syrupy and the peel a little tender. Drain through a sieve then spread on to an oven proof tray. Place in the simmering oven for 20 mins or ideally the warming oven for an hour to dry out the peel. Next, toss the peel in the remaining 200g sugar and lay on a foil lined tray for dry out for 8 hours or overnight. Toast the flaked almonds on a piece of bake o glide on the simmering plate then store in an airtight container. The crystallised peel and the toasted almonds can be prepared several weeks ahead.

To finish and decorate, spread the soured cream over the cooled cheesecake. Top with the crystallised orange peel, toasted almonds, pomegranate seeds and rosemary sprigs.

## Essential tip:

If using a solid tin to bake, freeze the cheesecake in the tin, then warm the base on the AGA simmering plate for a few minutes to loosen, gently loosen around the edges, turn upside down on a large plate and remove the tin. Place the whole frozen cheesecake on to a serving plate and defrost in the fridge overnight or at room temperature for several hours.



AGA 24CM NON-STICK FLUTED TIN

# Easy Ham Hock Terrine

Serves 8 - 12, easily halved

GF, DF

## Ingredients:

- 2 ham hocks, approx 1kg each
- 500ml cider
- 2 carrots
- 2 celery sticks
- 1 large onion
- 4 bay leaves
- 4 thyme sprigs
- 4 whole peppercorns
- 2 tbsp wholegrain mustard (optional)
- Small handful of parsley, chopped
- Toasted bread, sourdough works well, and some caper berries if you like, to serve

## Recommended AGA Cookware:

AGA Portmerion Pie Dish or AGA Cast Iron 16cm casserole pan to make a serve 4 - 6 quantity

## Method:

Soak the ham hocks in cold water overnight to draw out some of the saltiness.

The next day, put the ham hocks in a large pan with the cider, carrots, celery, onion, 1 bay leaf, the thyme and peppercorns. Cover the ham with cold water. Bring the pan to the boil on the boiling plate, move to the simmering plate for 20 mins then transfer to the simmering oven to cook for 3 - 4 hours or until the meat falls off the bone. Set aside to cool. Remove the hocks from the pan and strain the liquid from the pan through a sieve.

Shred the ham finely using two forks, removing the skin and any fat and sinew that you come across. Mix the ham with the mustard and parsley, season with salt and pepper. Add more parsley or seasoning if necessary. Press the prepared mixture into the pie dish.

Bring the stock to the boil and reduce to about 500ml. Set aside. Pour the stock mixture over the ham in the dish until it just covers the shredded ham, lay the remaining 3 bay leaves along the top of the terrine. Chill for at least 4 hours or overnight. The reduced juices will set to create a seal that will keep the terrine fresh for several days in the fridge. Suitable for freezing too. Defrost in the fridge overnight and serve cold.

To serve, cut into chunky slices and serve with toasted sourdough bread and some caper berries. Delicious as a canapé or nibble with drinks, just a spoonful smeared on to little pieces of toasted sourdough.

## Essential tip:

This recipe is best started 3 days ahead, to allow time to soak the ham hocks, cook and cool them then make into the terrine and allow it to set. This means its a great dish to make in advance.



AGA PORTMERION PIE DISH

# AGA<sup>TM</sup> COOKSHOP

**DON'T MISS OUT**  
LAST ORDER DATE FOR  
CHRISTMAS DELIVERY IS  
**Sunday 19th December**

**Easy Ways**  
TO SHOP WITH US

**ONLINE:**  
[agacookshop.co.uk](http://agacookshop.co.uk)

*See our full range of products, as well as fabulous recipe ideas and much more...*

**IN-STORE**  
*AGA shops nationwide see [agacookshop.co.uk](http://agacookshop.co.uk)*

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**01952 643144**  
*Monday - Friday, 9am - 5pm*

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*when you spend £50 or more in store or online*

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