



AGArangeusa.com

24" CLASSIC CITY RANGE

MODEL: ATC2DF
MSRP: \$11,799



The AGA Classic 24" City is our smallest AGA model, perfectly suited for city apartments, kitchens with limited space, or homes requiring a second range for an entertainment space or an in-law suite. Made and manufactured in Britain, the AGA Classic 24" City is everything you would expect from an AGA, just wrapped in a smaller package.

OVERVIEW

At 24" wide, the AGA Classic 24" City model is great for small spaces. The ovens cook using radiant heat for great results. The two semi-rapid burners are especially suited for use with small pans, perfect for gentle simmering or poaching. The push-to-turn control knobs have both a high and low setting, the enameled cast-iron grates aide in proper heat distribution, and the vitreous enamel surface is easy to clean. Independent electric heating elements embedded in each cast-iron oven allow each oven to operate separately and independent from each other.

Like all AGA Classic ranges, the cast iron offers radiant, gentle heat to lock in moisture and flavor while keeping the texture and integrity of the food intact. Best of all, the ovens of the 24" City can be turned off unlike the traditional AGA Cooker.

SPECIFICATIONS

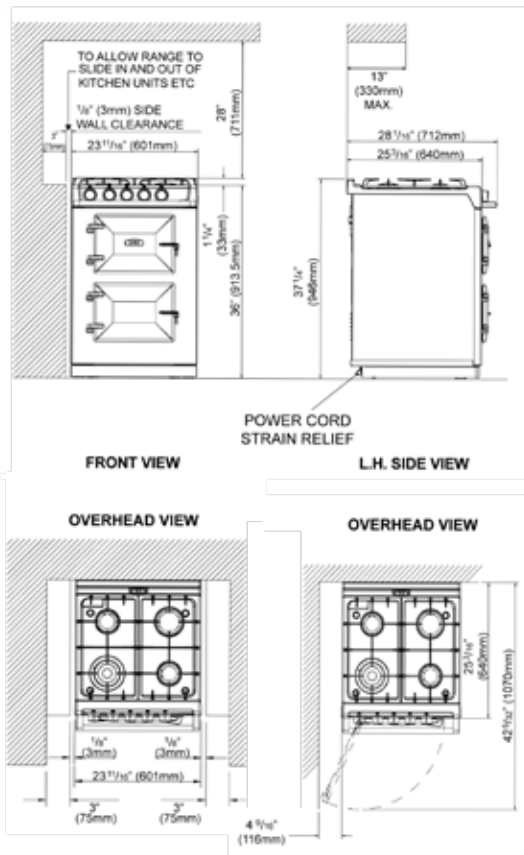
- Product Dimensions: 23 ⁵/₈" W x 24 ¹/₂" D x 35 ⁷/₈" H
- Shipping weight (lbs): 517 lbs *(includes range, crate & pallet)*

WARRANTY

- 5 Year Limited Warranty on all parts and labor

FINISHES

- The AGA Classic is coated in hygienic, easy-to-clean vitreous enamel *(Due to the custom nature of this product, please allow a minimum of 110 to 140 days lead time from receipt of order)*





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FEATURES

- Cast iron offers radiant, gentle heat to lock in moisture and flavor while keeping the texture and integrity of the food intact
- Two Large Capacity Multi-Function Cast Iron Ovens:
 - Roasting oven (approx. 425°F-475°F)
 - Baking oven (approx. 325°F-375°F)
 - Slow Cook oven (approx. 212°F-245°F)
- Independent electric heating elements embedded in each cast iron oven allow each oven to operate separately and independent from each other
- Four natural gas burners with an LP Conversion Kit included
- Continuous cast iron grates give pan stability, better heat distribution and ease of use
- One knob controls the multi-function flexibility of the ovens while each gas burner has an individual control knob with a high and low flame setting
- Push-to-Turn control knobs for safety
- Ovens can be turned off and are not required to be on all the time like the traditional AGA cooker
- Ovens take under an hour to reach full temperature

CAST IRON BENEFITS

Acclaimed as one of the most perfect mediums for great cooking because it retains heat well, has even heat distribution and radiates a gentle heat aiding food in flavor retention and succulence.

Cast iron cooking means ease of cleaning because oven splashes and spills are carbonized and simply require wiping out. An AGA also means fewer intrusive cooking smells.

A large proportion of each cast iron AGA has been made from recycled material, and is almost completely recyclable.

Specifications are subject to change without notice. Visit agorangeusa.com for the most up-to-date information.



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Technical Specifications	
Overall Dimensions	23 3/8"W x 24 1/2"D x 35 3/8" H
1. 4 Burner Gas Range Top	(4) 10" x 10" Burners
2. Roasting/Baking Oven	10"H x 13 3/4"W x 17 3/8"D
3. Slow Cook Oven	10"H x 13 3/4"W x 17 3/8"D
Weight	492 lbs
Shipping Weight	517 lbs
Electrical Requirements	240v, 40amp, 60Hz
Fuel/Power	Electric Oven / Gas Top LP Conversion Kit Included
Vent Options	In room venting
Warranty	5 year limited parts
Shipping Instruction	Ships fully assembled



RANGE TOP BTUs

	Highest Range	Lowest Range
A. Left Hand Rear	11,000 Btu/hr	1,300 Btu/hr
B. Right Hand Rear	6,150 Btu/hr	1,000 Btu/hr
C. Left Hand Front	6,150 Btu/hr	1,000 Btu/hr
D. Right Hand Front	12,000 Btu/hr	5,000 Btu/hr