

AGA City24 Dual Fuel



Model # ATC2DF



The new AGA City24 has iconic cast iron ovens with the flexibility of four powerful burners. The two semi-rapids burners are especially suited for use with small pans, gentle simmering or poaching. The push-to-turn control knobs have both a high and low setting. The enameled cast iron grates aid in proper heat distribution while the vitreous enamel surface is easy to clean.

- 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 – the top oven is both a Roasting oven (approx. 425°F-475°F) and Baking oven (approx. 325°F-375°F) while the bottom oven is a 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

ORDERING DETAILS	MODEL #
Black	ATC2DF-BLK
Cream	ATC2DF-CRM
White	ATC2DF-WHT
Pewter	ATC2DF-PWT
Dark Blue	ATC2DF-DBL
Pearl Ashes	ATC2DF-PAS
Aubergine	ATC2DF-AUB
Duck Egg Blue	ATC2DF-DEB
Pistachio	ATC2DF-PIS

AGA Cast Iron Ranges are coated in hygienic, easy-to-clean vitreous enamel



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Technical Specifications	
Overall Dimensions	23 ⁵ / ₈ "W x 24 ¹ / ₂ "D x 35 ⁷ / 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 ⁷ / ₈ "D
3. Slow Cook Oven	10"H x 13 ³ / ₄ "W x 17 ⁷ / 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



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 – as ovens may be vented.

The cast iron AGA is made from 70% recycled material and is itself 95% recyclable. Inside every new AGA is a bit of an old one.



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

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Installation

