

AGA Cooker	kW used
 <u>AGA City60</u> A 2-oven electric 60cm wide AGA. This model has one hotplate and 2-ovens that can be turned on and off independently.	To cook a standard weekly menu: 32kW To heat up all cooking zones (1 hour): 4kW To maintain oven temperatures (per 1 hour): 0.43kW To maintain oven and hotplate temperature (per 1 hour): 1kW
 <u>3-oven AGA Total Control</u> A 3-oven electric AGA Total Control with independently controllable hotplates and ovens. Each oven and hotplate can be turned on and off as the owner requires. There is also a 'slumber mode' for the ovens to save energy.	To cook a standard weekly menu: 34.5kW To heat up all cooking zones (1 hour): 6kW To maintain oven temperatures (per 1 hour): 0.65kW To maintain oven and hotplate temperature (per 1 hour): 1.3kW
 <u>3-oven AGA Dual Control – Electric</u> The electric AGA Dual Control's ovens are on all the time. The hotplates can be turned on and off independently. The ovens can also be turned down to a 'low energy' setting.	To cook a standard weekly menu: 128.5kW To heat up all cooking zones (1 hour): N/A To maintain oven temperatures (per 1 hour): 0.85kW To maintain oven and hotplate temperature (per 1 hour): 1.3kW To maintain low-energy setting for the electric AGA Dual Control's ovens (per 1 hour): 0.63kW
<u>3-oven AGA Dual Control – Gas</u> The Gas AGA Dual Control has gas ovens that are on all the time. The electric hotplates can be turned on and off independently.	To cook a standard weekly menu: 215kW for gas ovens 14kW for the electric hotplates

WEEKLY STANDARD MENU

DAY	MEAL	Ovens / Hotplates Used
Monday	Dinner: Left over meat with jacket potatoes and vegetables	Boiling plate Roasting oven
Tuesday	Dinner: Chicken enchiladas	Boiling plate Baking oven
Wednesday	Dinner: Pizza and oven chips	Roasting oven
Thursday	Dinner: Pasta with chicken sauce	Boiling plate Simmering plate Baking oven
Friday	Dinner: Shepherds pie and vegetables	Boiling plate Baking oven
Saturday	Breakfast: Cooked breakfast plus kettle	Boiling plate
	Lunch: Soup plus kettle	Boiling plate and simmering plate
	Dinner: Curry, rice and Naan bread	Boiling plate and simmering oven
Sunday	Breakfast: Croissants plus kettle	Boiling plate and roasting oven
	Lunch: Roast dinner	Boiling plate, simmering plate and roasting oven
	Dinner: Cheese on toast plus kettle	Boiling plate and roasting oven