

AGA

For your way of life



— Cast-iron Cooking —





We are delighted to welcome you into our AGA home

There are few things in life as important to us as home.
There is simply no place like it.

5	Adding heart and soul to your home	Everyday Radiant Heat	23	AGA eR3 60 Series	24/7 Radiant Heat	35	AGA Dual Control Series
7	AGA Heritage and Craftsmanship	25	AGA eR3 90 Series	37	AGA Modules		
13	Performance and Versatility	27	AGA eR3 100 Series	39	AGA Enamel Colours		
21	An introduction to the AGA collection	29	AGA eR3 110 Series	41	AGA Demonstrations		
		31	AGA eR3 150,160,170	42	How to buy your AGA cooker		
		33	AGA eR7 Series	45	Me & My AGA		
				46	Vital Statistics		

*“An AGA is more than just a cooker.
It’s a way of life.”*

Adding heart and soul to your home

To hundreds of thousands of devotees the AGA is not simply a cooker but a way of life. AGA owners adore their cookers and find it difficult to imagine life without them.

There is no other household appliance that generates this kind of emotion or loyalty – and certainly none that lasts as long. For generations people have waxed lyrical about the gentle warmth the AGA cooker provides and the feeling it creates in a home.

The simple fact is that the AGA is an amazing cooker – easy to use, a joy to live with and a great addition to any home. And, of course it produces great food.

“The story that began in 1922 continues today with new models and new technology...”



AGA Heritage

Our story began in 1922, when Dr Gustaf Dalén – a world-renowned physicist and Nobel Prize winner – lost his sight following an explosion during an experiment. Although blind, he was determined to develop a cooker capable of every culinary technique, but which was also easy to use. He did exactly that and the AGA cooker was born.

Over the years, the AGA cooker’s design has been allowed to evolve, with care and consideration, to the point where it has now achieved iconic status. The story that began in 1922 continues today with new models and the very latest technology ensuring the AGA cooker is as relevant and innovative today as it was when it was created. It is a cooker steeped in heritage and it brings with it a unique style and warmth that together means it occupies a special place in the hearts and minds of owners.

1922

The AGA cooker is born – invented by Dr Gustaf Dalén

1936

Designer Raymond Loewy creates the New Standard AGA cooker

1947

Production boosted by the addition of a second plant at Ketley in Shropshire

1956

Introduction of new AGA colours to stand beside the traditional Cream

1964

First oil-fired AGA launched

1968

First gas-fired AGA launched

1975

First electric AGA launched

2011

AGA Total Control launched – on when you need it, off when you don't

2013

AGA Dual Control launched – with switch on / switch off hotplates

2014

AGA 60 launched – perfect for smaller spaces

2018

AGA eR3 Series launched

2019

AGA 7 Series launched



.....
Recycled materials go into each AGA cooker
.....

The AGA cooker is unlike any other household appliance. Because of its renowned longevity (there are thousands of AGA cookers all over the world still working perfectly after 50 years or more of sterling service). Retired AGA cookers almost always go on to help create something new.

That's because every AGA is almost completely recyclable. Since the very first model was made over 90 years ago, a large proportion of each AGA has been made from used material. Car gearboxes, guttering, old machinery, cast-iron cookers, door fittings, drain covers, lamp-posts and much more can all be found in the world's most famous cooker.

Craftsmanship

Every AGA cooker comes with a sense of history built in and is manufactured to the same exacting standards that have ensured the AGA cooker's place as one of our most trusted and most cherished British brands.

Molten iron is poured into moulds and every cast is then hand-dressed, heat treated to 800 degrees Celsius and shot-blasted clean. It's this technique that gives the castings their characteristic surface - each one is unique.

Each AGA cooker is then coated in a gleaming vitreous enamel finish...

Enamelling

While most cookers are spray painted in minutes, the AGA cooker's multiple protective coats of vitreous enamel take three days and three separate firings to complete. It is this painstaking enamelling process that helps ensure the working life of an AGA cooker is measured not in years, but in decades.

The exterior enamelled parts on AGA cookers are individually crafted and hand-finished in Telford, England, making each one unique. It is also in part the enamel that gives it a character all of its own. Slight variations in the surface finish are usually found and the colour can look different throughout the day as the light in the kitchen changes and when the cooker heats up.

It is differences like these that set the AGA apart from the uniformity of mass-produced cookers and places it in a class of its own.





Performance

Cast-iron cooking makes the AGA difference

AGA food tastes better simply because an AGA cooks better, using gentle, radiant heat to retain the food's natural goodness and flavour. The heat steadily radiates through the ovens and hotplates, creating dedicated cooking zones at pre-set temperatures for ease, convenience and stress-free use. Heat is transferred to the cast-iron ovens and released steadily from all the inner surfaces simultaneously. This radiant heat cooking is an altogether gentler process than the fierce hot air of conventional cookers and is the reason AGA cooking preserves more of the food's moisture, flavour, texture and goodness.

Finally, the high level of insulation within the outer casing and each hotplate lid ensures fuel is used wisely and economically. And, with our more recent electric models, you can choose to have your AGA cooker on when you need it and off when you don't.

Boiling Plate

The AGA boiling plate delivers a really fast punch of heat for quickly boiling water, maintaining a rolling boil and for fast stir-fries in a wok. Ridged griddle pans are also used here for authentic grilled steaks, chops and cutlets. Famous AGA toast is crunchy on the outside and fluffy in the middle and is toasted directly on the boiling plate using the wire AGA Toaster.

Both hotplates will accommodate three good-sized saucepans at the same time – to adjust the rate of cooking, simply partially offset to the side of the hotplate once the pan has come to temperature.

On the AGA eR3, eR7 and Dual Control models this hotplate can be switched on and off as required, saving energy and it heats up in approximately 12 minutes.



Heats up in
12 minutes
On selected
models



Simmering Plate

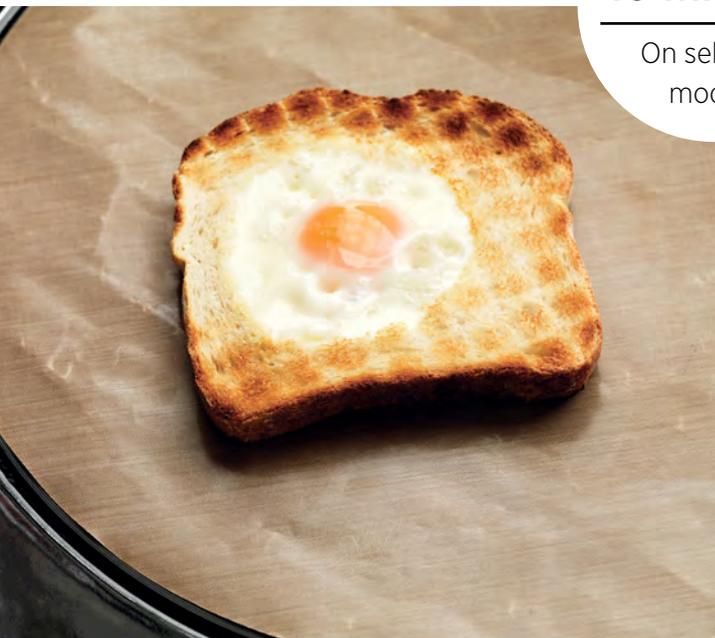
The cooler AGA hotplate is designed for slowly bringing foods to a gentle simmer. Use it for heating milk, scrambled eggs and for making sauces – even tricky emulsion sauces, such as Hollandaise and Béarnaise, become easy. Used as a griddle, it will also make feather-light crêpes, drop scones and delicious toasted sandwiches.

On the AGA eR3, eR7 and Dual Control models this hotplate can be switched on and off as required, saving energy and it heats up in approximately 10 minutes.



Heats up in
10 minutes

On selected
models





Grill. Bake. Steam. Boil. Stir-fry. Simmer.
 Fry. Roast. Slow-cook. Griddle. Toast.
 An AGA can do it all.

The AGA Ovens

The AGA cooker is known for its large cast-iron ovens, and can accommodate a 13kg turkey or up to seven pans – perfect for Sunday lunch for a crowd and it definitely eases the strain over Christmas. An AGA cooker performs like no other and the two advantages of the large cast-iron ovens are that they offer indirect and radiant heat. These are the secrets to the AGA cooker's superb cooking reputation.

ROASTING OVEN (TOP RIGHT)

This high temperature power house is used for starting off many foods. The top of the oven is used to grill food, whilst the centre is used for fast roasting meat and poultry. Breads and rolls are also baked here, in what is the nearest thing to a baker's brick oven. The floor of this oven is also used for cooking pizzas and it is also a 'hidden hotplate', where pans may be placed to oven-fry foods such as steak – any splashes clean themselves as they land on the hot cast-iron oven walls.



BAKING OVEN (BOTTOM LEFT)

The baking oven is maintained at a moderate heat, making it perfect for baking all kinds of cakes and biscuits. Most things that are normally cooked in the hotter roasting oven can also be transferred to finish cooking here, but for a longer time. The baking oven is ideal for moderate roasting, cooking fish and tomatoes or for baking deep or layered dishes such as shepherd's pie and lasagne.



SIMMERING OVEN (BOTTOM RIGHT)

Once food has been brought to temperature somewhere else on the cooker, it is simply transferred to this oven where it will finish cooking. It is this gentle radiant heat that is the secret of so many unique AGA cooking methods: belly pork and lamb shanks, beef cheek casseroles and creamy rice puddings, meringues, crème caramels without a single bubble, fluffy rice and steamed carrots. These and many other delights are in store for the new AGA owner.



eR7 and Dual Control Hot Cupboard

The AGA Hot cupboard is the original integrated solution, giving owners two additional ovens, one for slow-cooking and one for warming. The top of the hot cupboard features a large warming plate.

The Hot cupboard is operated by a simple push button control system allowing it to run independently from your cast-iron cooker or integrated module. The hot cupboard attaches to the left side of the eR7 or Dual Control models.

The Hot Cupboard Ovens

SLOW COOKING OVEN* (TOP OVEN)

The slow cooking oven is a second low temperature oven (5-oven models), operated at a slightly higher temperature than the simmering oven. It is used in the same way, but allows ultra-slow cooking over many hours, giving extra slow cooking flexibility. Having a second low temperature oven greatly extends the cooking capacity of your AGA cooker – it doubles the quantity of food that can be slow-cooked at the same time, making this oven extremely useful when catering for larger numbers.



WARMING OVEN* (BOTTOM OVEN)

The warming oven is used for heating plates, serving dishes and platters with no fear of crazing or cracking (5-ovens models). It will also allow cooked food to be kept hot for up to two hours until a meal is ready to be served. This also greatly simplifies co-ordinating the conclusion of an ambitious cooking session, as cooked foods keep in good condition with little if any deterioration. It can also be used for drying out meringues, macarons, herbs and fruit.

*On 5-oven models these two ovens are operated independently to the main AGA cooker. They can therefore be used continuously, or brought into use on an occasional basis, as required, depending on cooking needs.

WARMING PLATE

The warming plate gives you an additional surface for staging food keeping food ready-to-serve. It acts as a source of gentle heat, ideal for warming a teapot or plates, even melting butter, chocolate, warming plates or proving bread. Use the heat from the Warming Plate to keep your food at the optimal serving temperature and free from drying out.



Induction Cooking

The induction hob option on 5-oven AGA models can offer many benefits:

ENERGY EFFICIENT

Powered by electromagnetism, induction technology heats only the pan and its contents, providing up to 90% efficiency.

FAST AND RESPONSIVE

It can take as little as five seconds for water to begin to boil and reducing the pan to simmering is equally as fast.

SAFE

As only the pan and its contents are heated, induction is one of the safest hob options.

UNIFORM COOKING

Because of the ferrous material within the cookware, pans heat at the same level uniformly – you don't get any hotspots, so you are less likely to burn the contents.

EASY TO CLEAN

The smooth flat surface of an induction hob is easy to clean.





An introduction to the AGA collection

Choosing the right AGA cooker for you

At AGA, we understand that life is changing, and you now need your kitchen to work harder for you than ever before. That's why there are two types of AGA cast-iron cookers you can choose. Both cook using radiant heat, however, an Everyday Radiant Heat model is more flexible, and can be switched on and off as required whereas a 24/7 Radiant Heat model is designed to always be on and ready to cook.

EVERYDAY RADIANT HEAT

Each day is different - maybe weekdays are all about speed and efficiency in the kitchen while the weekend is all about the slow, mindful enjoyment of cooking for friends and family. Life is hectic and the kitchen needs to provide a multi-functional living space, where we cook, eat and live.

Cookers in this collection are designed to work for the way we live now, offering everything that's loved about the AGA but with added functionality. The ovens and hotplates can be switched on and off independently and, on certain models, a state-of-the-art induction hob sits alongside the traditional AGA hotplate. With models from just 60cm wide, up to the largest AGA ever, there's a model to suit every space.

If you are out a lot, but want the results only radiant heat cooking produces and would love a cast-iron AGA cooker that seamlessly adapts to your day-to-day needs, then this is the collection for you.

24/7 RADIANT HEAT

Cookers in this range resemble most closely the original AGA. They are on all the time, keeping the kitchen cosy, and are ready to cook the moment you are. 24/7 AGA cookers do much more than just cook. They take the place of a tumble drier, toaster, bread maker and electric kettle and can even get creases out of freshly laundered items, such as pillow cases, and in a home with a 24/7 AGA the heating will tend to go on later in the season and off earlier.

If you work from home, live in a draughty house or simply want the comforting reassurance of an AGA that's on all the time, this collection offers everything you need.





Everyday Radiant Heat

AGA eR3 60CM SERIES

IDEAL FOR SMALLER KITCHENS

Just like the traditional AGA cooker, each area of the AGA eR3 60cm is pre-set to different heats. On this model this is achieved by electric elements embedded in the cast iron ovens and under the hotplate. This even radiant heat ensures great results whatever you cook, meaning every dish you serve tastes delicious.

Put simply, the AGA eR3 60 treats food as it should be treated ensuring that you get the very best out of your AGA. The top oven can be set to roasting, baking or the off setting. The roasting and baking settings can be achieved from cold in around 60 minutes. The lower simmering oven can also be up to full heat in the same time.



AGA eR3 60 Electric



AGA eR3 60 Dual Fuel

COLOURS



FUEL OPTIONS

- Electric Ovens & Electric Hotplate
- Electric powered cast-iron ovens with gas hob

OVEN CONFIGURATION

- Roasting and Baking Oven
- Simmering Oven

HOB CONFIGURATION

- Hotplate with boiling & simmering functions
- Gas hob with four gas burners





Everyday Radiant Heat

AGA eR3 90CM SERIES MOST FLEXIBLE COOKERS EVER MADE

At just 90cm wide, this cooker packs in two cast-iron ovens, one for roasting and baking, and the other for simmering. It also has an AGA hotplate, which can be set to boiling or simmering, a useful tall warming oven and your choice of a warming plate or a state-of-the-art two-zone induction hob with a bridging feature, allowing you to use

a griddle plate or other large cookware. Offering everyday control and boasting a host of useful features, including fast heat-up times, higher temperatures and exceptional performance. Great attention has been paid to even the smallest of details ensuring this is a cooker that is built for life.



AGA eR3 90
Induction



AGA eR3 90
Warming Plate

COLOURS



FUEL OPTIONS

- Electric

OVEN CONFIGURATION

- Roasting /Baking Oven
- Simmering Oven
- Warming Oven

HOB CONFIGURATION

- Boiling and Simmering Plates
- Induction Hob
- Warming Plate

ADDITIONAL OPTIONS

- Is the main cooker option for the eR3 150



Everyday Radiant Heat

AGA eR3 100CM SERIES INNOVATIVE • FLEXIBLE • CONTROLLABLE

Our 100cm series range boasts a host of useful features, including a patented hot plate, higher temperatures and exceptional performance.

These cookers feature two cast-iron ovens, an AGA hotplate, a useful warming oven, cookware storage space and a state-of-the-art two-zone induction hob with a bridging feature.

Each cooker has two cast-iron ovens, one for roasting and baking, and the other for simmering. The traditional AGA hotplates can be set to boiling or simmering with just the turn of the dial.



AGA eR3 100-3i



AGA eR3 100-4i

COLOURS



FUEL OPTIONS

- Electric

OVEN CONFIGURATION

- Roasting/ Baking Oven
- Simmering Oven
- Warming Ovens
- Storage (eR3 100-4i)

HOB CONFIGURATIONS

- Boiling and Simmering Plates
- Induction Hob or Warming Plate

ADDITIONAL OPTIONS

- The AGA eR3 100-4i is the main cooker option for the eR3 160.



Everyday Radiant Heat

AGA eR3 110CM SERIES SAFE, FAST AND ENERGY EFFICIENT

The AGA eR3 110-4i is the first cooker in its range to feature a state-of-the-art three zone induction hob. Flexibility and reliability flourishes throughout this range as it features two cast-iron ovens, one for roasting and baking, and the other for simmering.

It also features a useful warming oven and a cookware storage space. The traditional AGA hotplates can be set to boiling or simmering with just the turn of the dial.



AGA eR3 110 - 4i

COLOURS



FUEL OPTIONS

- Electric

OVEN CONFIGURATION

- Roasting/ Baking Oven
- Simmering Oven
- Warming Ovens
- Storage

HOB CONFIGURATIONS

- Boiling and Simmering Plates
- Induction Hob
- Warming Plate

ADDITIONAL OPTIONS

- Is the main cooker option for the eR3 170

Everyday Radiant Heat

AGA eR3 SERIES 150, 160, 170 TAKE FLEXIBILITY TO A WHOLE NEW LEVEL

The eR3 150, 160 and 170 models are the most flexible AGA cookers ever made, each cooker comes with a highly efficient hotplate, which heats up in only 10 to 12 minutes and has two settings. The round AGA hotplate is an iconic feature that has been present on the AGA cooker since its invention and its steady heat ensures perfect results every time.

You have the option of an AGA warming plate or state-of-the-art two-zone or three zone induction hob with bridging features. All models have two cast-iron ovens – one that can be used for roasting or baking, the other for simmering. Complemented by a conventional fan oven and second simmering plate. This series accounts for additional flexibility to ensure a quick and easy cook.



AGA eR3 150 - 4i



AGA eR3 160 - 4i



AGA eR3 170 - 5i

COLOURS



FUEL OPTIONS

- Electric

OVEN CONFIGURATION

- 90-Litre Conventional Fan Oven
- Roasting / Baking Oven
- Simmering Oven
- Warming Ovens
- Storage (160/170cm only)

HOB CONFIGURATIONS

- Boiling / Simmering Plates
- Simmering Plate
- Induction Hob
- Warming Plate



Everyday Radiant Heat

AGA eR7 Series

THE POWER OF CAST IRON AT THE TOUCH OF A BUTTON

Perfect for busy families, those who are away from home during the day, for your holiday homes or for those who want to save energy. An AGA eR7 cooks with the same gentle radiant heat as the traditional models. The difference is found underneath the enamelled exterior, where state-of-the-art technology is hard at work. Using the touch-screen control panel, the hotplates and ovens can be individually

controlled and turned on manually when needed. There are 5 heat settings for the roasting oven and 4 for the baking oven. The eR7 150 has the additional hotcupboard with a slow cooking and warming oven operated together by a switch on the front fascia. Alternatively, using the remote control handset, you can program the three cast-iron ovens to come on automatically for one or two cooking cycles per day, seven days a week.



eR7 100-3



eR7 150-5



Capacitance touch-screen control

COLOURS



FUEL OPTIONS

- Electric

OVEN CONFIGURATION

- Roasting Oven
- Simmering Oven
- Baking Oven
- Slow Cooking and Warming Ovens (150cm only)

HOB CONFIGURATION

- Boiling and Simmering Plates
- Warming Plate Option (eR7 150-5 only)
- Induction Plate Option (eR7 150-5 only)

FEATURES

- Altrashell™ coating of the ovens
- Removable door liners for ease of cleaning
- Room vented (external vent kit available)

ADDITIONAL OPTIONS

- Enamelled hotplate lids
- Integrated Module (see page 37)
- Induction Hob as alternative to Warming Plate (150 models only)



24/7 Radiant Heat

AGA R7 SERIES TRADITIONAL OVENS WITH ENHANCED CONTROL

The AGA R7 100 has three ovens, each operating at a different heat settings, creating three distinct cooking zones. AGA R7 cookers have a clear, easy-to-use control panel and offer four different temperature settings for flexibility, energy saving and reducing heat output into your kitchen.

The settings including an economy low mode and a high temperature option to provide a boost when you need it, such as for festive cooking.

R7 150 has the additional hot cupboard with a slow cooking oven and warming oven operated together by a switch on the front fascia.

The hotplates can be turned on and off independently of the ovens, and each other, and heat up in only 10 to 12 minutes.

The cast-iron ovens also feature a special Altrashell™ coating. This makes them easier to clean and in addition the inner door liners on the roasting, baking and simmering ovens can be removed for cleaning.



R7 100-3



R7 150-5



Control panel with 4 heat settings

COLOURS



FUEL OPTIONS

- Electric
- Dual Fuel

OVEN CONFIGURATION

- Roasting Oven
- Simmering Oven
- Baking Oven
- Slow Cooking and Warming Ovens (R7 150-5/5i Only)

HOB CONFIGURATION

- Boiling and Simmering Plates
- Warming Plate Option (R7 150-5 only)
- Induction Plate Option (R7 150-5 only)

ADDITIONAL OPTIONS

- Enamelled hotplate lids
- Integrated Module (see page 37)



AGA Modules

EXTEND YOUR COOKERS VERSATILITY

INTEGRATED MODULE

The Integrated Module is available with the e7 and Dual Control series only. This individual cooker attaches to the left side of the main AGA and operates independently.

AGA Modules are conventional cookers offering a range of cooking options. They are available with a slow cook oven, fan oven, four burner gas hob and are the perfect companion to your choice of AGA cooker.

Modules are built with the same care and attention to detail as your main AGA and are available in the same colour options.

COLOURS



FUELS OPTIONS

- Dual Fuel

OVEN CONFIGURATION

- Slow Cooking Oven with integral grill
- Fan Oven

HOB CONFIGURATION

- Gas hob (4 burners)



AGA Gas Module





AGA Enamel Colours

THERE ARE 17 BEAUTIFUL COLOURS TO CHOOSE FROM...



Cream



Linen



White



Black



Pewter



Slate



Pearl Ashes



Dove



Duck Egg Blue



Dark Blue



Dartmouth Blue



Blush



Aubergine



Heather



Pistachio



Salcombe Blue



British Racing Green

Please note that while we take every care to ensure these colours are accurate, they are only as close as the printing process will allow. Under certain lighting and temperature conditions, slight colour variations between the Integrated Module and the parent AGA may become apparent. The unique enamelling process means that colours may darken when in use. Colours are available to view in our AGA specialist showrooms, contact us directly for colour samples. Details of technical specifications can be found on agaaustralia.com.au.



AGA Demonstrations

**GRILL. BAKE. STEAM. BOIL. STIR-FRY. SIMMER.
FRY. ROAST. SLOW-COOK. GRIDDLE. TOAST.**
An AGA can do it all.

An AGA demonstration is a fantastic way to learn more about the world's best-loved cooker. You'll learn lots of AGA cooking techniques and tried-and-tested tips on how to get the very best from an AGA cooker. Plus, you'll be able to enjoy sampling some of the delicious food cooked on the day.

For your local AGA specialist call us on (03) 9521 4965 or see online at www.agaaustralia.com.au to learn more about AGA cooking demonstrations, events and in-store food tastings.

AGA COOKING DEMONSTRATIONS

- Are for people looking to purchase an AGA cooker.
- For those who own an AGA cooker.
- For anyone looking to enhance their AGA cooking skills and get the most out of their AGA.
- Our demonstrators will take you through a set menu while highlighting the key features and skills required to execute each dish. This is an opportunity to ask any questions you may have relating to your AGA.
- Test drive an AGA - we can cater an informal in-store cook on the AGA to suit your needs.



EVENTS

Events are regularly held in store. These include hosting guest chefs and cooks they can range from new product launches, seasonal festivities, to specific themes such as vegan cooking or cuisines from around the world.



How to buy your AGA cooker

EXPERT ADVICE AT YOUR LOCAL AGA SPECIALIST

Our friendly and knowledgeable staff will help you find exactly the right AGA model for you and your home. We can show you just how versatile the AGA cooker is and how it can become the heart of your home.

AGA DEMONSTRATIONS

An AGA demonstration offers a great way to learn more about the AGA cooker and you'll be shown lots of AGA cooking techniques and of course, you'll taste the delicious food it produces. If you can't attend our group AGA demonstrations, our shop teams offer special one-to-one demonstrations. You can also view video demonstrations at agaaustralia.com.au.



EXPERT DELIVERY AND INSTALLATION SERVICE

Each AGA cooker is made to order. Once your installation date has been confirmed, your AGA will be built at our factory in Telford. We will provide you with all the information you need to ensure that your kitchen is ready for your AGA to be installed. We will then contact you prior to installation to discuss delivery to your home.

WARRANTY

Once we have installed your new AGA cooker in your home, we will validate your five year parts and one year labour warranty.

GETTING THE MOST FROM YOUR AGA COOKER

We want you to be one of our owners who can't imagine life without their AGA, so the installation of your AGA isn't the end of your AGA story. Your local AGA specialist is always on hand to provide any help, advice and useful tips to make sure you get the best from your AGA cooker.

AGA COOKSHOP

AGA Cookshop offers a great selection of cookware and accessories to help you get the most from your AGA cooker. agaaustralia.com.au/cookware-home



You can contact your local AGA specialist or book a demonstration with the AGA team by calling (03) 9521 4965 or find details at agaaustralia.com.au.





Me & My AGA

A few words from some of our owners about why they love their AGA cooker...

“Once you learn how to use it, the things that you can do in the AGA are just amazing.”

Annie Smithers - Chef

“It’s a much better way of cooking rather than an open gas or electric hob. In my opinion the AGA cooker is the closest you get to a professional stove.”

Marco Pierre White – Chef and food writer

“I’ve really enjoyed the idea of the AGA as the heart of the home. I do feel like the warmth that it gives is a really nice thing as well, it’s really homely and it feels good.”

Amanda Henderson – AGA owner

“We had our heart set on the AGA and it really wasn’t an option to go for anything else... We have never regretted it.”

Dean Sutton & Nick Hodson – AGA owners

“I’ve had my wonderful AGA for 25 years. All those clichés are true – it really is the heart of the home.”

Sophie Conran – Interior designer and food writer

“Everything’s delicious out of the AGA, and everything you need, you can do with the AGA.”

Tatty Happell – AGA demonstrator

“It’s satisfying taking something out of the AGA that is perfectly cooked.”

Caroline Gabriel and Shaun Bowden – AGA owners

“...it really is the heart of the home.”

Sophie Conran

Vital Statistics

AGA ER3 SERIES

AGA ER3 60CM



Model	Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
AGA eR3 60	910	601	620	223
AGA eR3 60 with Gas Hob	913.5	601	640	215
AGA eR3 90i	913	900	634	300
AGA eR3 100-3i	913	984	634	310
AGA eR3 100-4i	913	984	634	310
AGA eR3 110-4i	913	1100	634	340
AGA eR3 150	913	1516	634	445
AGA eR3 160	913	1598	634	455
AGA eR3 170	913	1716	634	485

**To be used as a guide*

AGA eR3 90cm

AGA eR3 90i



AGA eR3 100cm

AGA eR3 100 - 3i



AGA eR3 100cm

AGA eR3 100-4i



AGA eR3 110cm

AGA eR3 110-4i



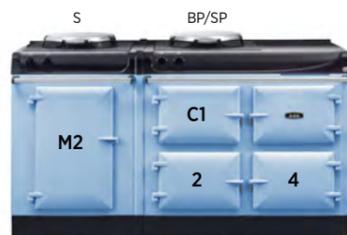
AGA eR3 150cm

AGA eR3 150



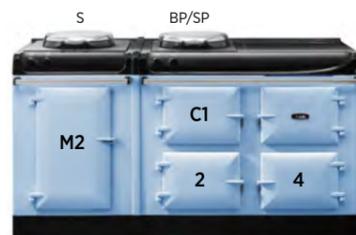
AGA eR3 160cm

AGA eR3 160



AGA eR3 170cm

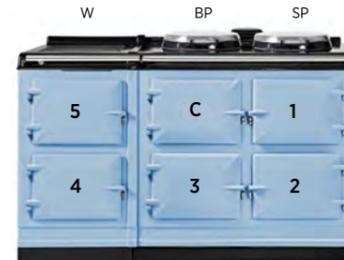
AGA eR3 170



AGA 7 SERIES (ER7AND R7)

AGA 7 Series 100

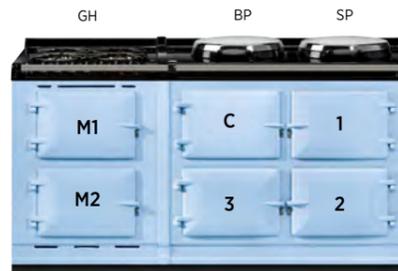
AGA 7 Series 150



Model	Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg) (ER7/R7)
AGA 7 Series 100	915	987	698	370/444
AGA 7 Series 150	915	1478	698	480/554
AGA 7 Series 100 with Integrated Module	915	1589	698	482/556
AGA 7 Series 150 with Integrated Module	915	2084	698	592/666

**External Vent Options*

AGA 7 Series 100 with Integrated Module



AGA 7 Series 150 with Integrated Module



THE DIFFERENT AGA MODELS

- C.** Control panel (AGA 7 Series & Dual Control models)
- W.** Warming plate / hob options
- BP.** Boiling plate
- SP.** Simmering plate
- GH.** Gas hob (AGA 60 & Module)
- BP/SP.** Boiling / simmering plate
- 1.** Roasting oven
- 2.** Simmering oven
- 3.** Baking oven
- 4.** Warming oven
- 5.** Slow cooking oven
- C1.** Roasting / baking oven
- C2.** Simmering oven
- M1.** Slow cook oven (Module)
- M2.** Fan oven (Module)

OVEN DIMENSIONS

	Height (mm)	Width (mm)	Depth (mm)	AGA 60 Depth (mm)
Roasting/Baking & Simmering Oven	254	349	495	455
Simmering Oven (4-oven models)	254	349	530	N/A
Slow Cooking Oven (5-oven models)	254	349	530	N/A
Warming Oven	254	349	530	N/A
Module Slow Cook Oven (top)	220	349	480	N/A
Module Fan Oven (lower)	250	349	430	N/A



For your local AGA specialist call us on
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