

AGA™ for life



AGA 3 SERIES



*The AGA 3 Series offers the
most innovative
AGA cooking yet*

AGA 3 Series 170-5i in Linen



TIMELESS • TACTILE • SIMPLE • DISCREET

WHY CHOOSE **AGA**?

At AGA we take honest, hardworking materials and engineer them into relevant products that look great and perform brilliantly. In a world built for obsolescence, AGA is a constant. Built for life and built to last.

Put simply, everything we do is designed to make things easier, more efficient and better all round.

We know how much traffic a kitchen sees, how many meals a cooker cooks and how someone is always in the way just when you've got to the tricky bit. We understand that form follows function, so solve

problems through the use of hardworking materials to create products that work hard and are a joy to use.

For almost a century the AGA has been at the heart of the home and every cast-iron AGA is still built in Shropshire.

AGA products are thoughtfully created, making the most from the least and using nothing unnecessarily. It is our intention to ensure everything we produce is responsibly made, intuitive to use and works as hard as you do. We aspire to create and curate beautiful, tactile, products that delight and inspire.





EVERY COOK & **EVERY KITCHEN**

There is an AGA cooker for every cook and every kitchen. You don't need a huge house – the smallest AGA is just 60cm wide – and you don't need a vast energy budget because you can run an AGA cooker for less than the cost of a couple of weekly ready meals. If you like induction cooking that's great because many of our cookers feature state-of-the-art induction hobs.

If you've ever owned an AGA, we don't need to tell you how food tastes better. We don't need to explain the unique warmth of an AGA kitchen. We don't need to tell you how tactile an AGA cooker is. These are all things you tell us.

AGA cookers have changed hugely over the last few years and the electric AGA 3 Series collection offers the most innovative AGA cooking yet.



AGA 3 Series 90-3i in White
Kitchen by Neptune



ENERGY EFFICIENT • FLEXIBLE • CONTROLLABLE

INTRODUCTION TO AGA 3 SERIES

Hand built in Shropshire, the AGA 3 Series features two model types – the AGA eR3 Series and AGA R3 Series.

AGA eR3 Series

AGA eR3 Series cookers offer all the cooking features you could want. This was the first AGA collection to feature models that combine both cast-iron radiant heat cooking and conventional cooking, so they take flexibility to a whole new level. The mix of ovens, hotplates and an induction hob, means you have a cooker for all seasons and one that makes it very easy to manage energy usage. Hotplates have fast heat up times so that they can be switched on and off as required reducing energy usage.

The eR3 is ideal for modern well insulated homes where the heat into the kitchen is not essential or where your family may be out all day.

R3 Series

The R3 Series are 24/7 Radiant heat storage cookers. They are designed to do much more than cook, offering gentle heat into the kitchen. If you love the original AGA, but want added functionality and to save money on running costs, then the 13-amp AGA R3 is the perfect cooker for you. Each heat storage oven and hotplate operates independently and, with a high-speed infrared grill and the option of an induction hob, this model seamlessly marries the very latest technology with tradition to offer everything a cook needs.

If you have a draughty kitchen, work from home or simply enjoy the cosy AGA warmth in your kitchen, then this is the cooker for you.

WHAT'S ON TOP

Highly efficient hotplates

The round 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.

Each AGA eR3 Series model has a highly efficient hotplate, which heats up in just 10-12 minutes. It has two settings: simmering mode or boiling mode. The R3 hotplate takes 20 minutes to heat to simmering mode and 40 to boiling.

If you prefer a twin-dome model, the AGA R3 100-4h model offers separate boiling and simmering hotplates.

The larger 150cm, 160cm and 170cm eR3 and R3 models also have an additional simmering plate.

On both cookers, you can also have a state-of-the-art two-zone or three-zone induction hob with bridging feature for use with a griddle or fish kettle. This addition means these really are the most flexible AGA cookers ever made.



INDUCTION COOKING

Safe, fast and energy efficient

Induction is the safest, fastest, most controllable and energy efficient way to cook. Once the pan makes contact with the hob surface, the pan becomes the heat source so food is heated directly. Induction hobs are easy to clean and maintain with easy-wipe surfaces

to remove any spills with the minimum amount of fuss, quick to heat up and cook, have a safe to touch surface and are contemporary and stylish.



AGA 3 Series 170-5i with three-zone induction hob and two hotplates

Large two-zone* induction hob with bridging feature, suitable for two pans or ideal for use with a griddle plate, fish kettle or other large cookware *three-zones 110 and 170 models.



AGA bridging zone feature

Power Boost function provides maximum power instantly, ideal for bringing a large pan of water to the boil quickly.

Pan detection ensures the hob will recognise when a pan is placed on any of the cooking zones and will switch off automatically once the pan is removed.

Boil dry detection feature and the **child lock**, ensure safety and peace of mind.

Pause button is handy when you need to stop cooking for a short while, for example to answer the door.

Low temperature settings can be used to keep food warm, defrost or melt chocolate.

- 1 (44°C) - Defrosting, melting butter or chocolate
- 2 (70°C) - Keep warm, once you've prepared food
- 3 (94°C) - The perfect simmer

*Large 90-litre
fan oven*



Large 90L fan oven on on the eR3 and R3 150cm, 160cm and 170cm models



ER3 SERIES OVENS - *Working around the way you live*

Independently controllable offering flexibility and energy efficiency

All e3 models have two cast-iron heat storage ovens – one that can be used for roasting or baking, the other for simmering. They cook using gentle radiant heat emitted from the cast iron, ensuring food tastes amazing and all the flavour and goodness is locked in.

The 90-litre conventional fan oven (on the 150cm, 160cm and 170cm models) is perfect for those times when you need extra cooking capacity or want to cook a quick weekday meal. For event cooking, you have the best of all worlds and can make use of every oven.

AGA e3 Series cookers also have an independently heated warming oven, with the 90cm and 150cm models having a tall warming oven complete with a plate rack. Great attention has been paid to even the smallest of details, such as the stylish and branded handrail, magnetic door closures on the large fan oven and tall warming oven, and contemporary rotary controls, ensuring cookers in the collection are built for life and built to last.



AGA R3 100-4h in Blush



R3 SERIES OVENS & GRILL - *Always a warm welcome*

Featuring a high-speed infra-red grill and an economy setting for the ovens

The AGA R3 Series features independently controlled ovens; a cast-iron roasting heat storage oven plus an enamelled steel, radiant oven which can be set to baking or simmering mode, and an enamelled warming oven. R3 Series models are the first cast-iron AGA cookers to feature an innovative high-speed integrated infrared grill.

When on the economy setting or e-setting the roasting oven is at a baking oven temperature and the baking oven becomes a simmering oven.

Fitted in the right hand cavity, this superb infrared grill heats up in only two minutes and offers three shelf positions for a variety of grilling options. The higher positions offer fast grilling, whilst the lower positions

are ideal for slower cooking. The grill features a cooling fan to cool the cooker when the grill is in use. The grill is situated at the top of the tall warming oven on the 90cm and 150cm models.

Like the AGA eR3 models, the R3 has a 90-litre conventional fan oven on the 150cm, 160cm and 170cm models, is perfect for those times or when you need extra cooking capacity. For event cooking, you have the best of all worlds and can make use of every oven.



*AGA castings provide the very best
heat retention, the **highest quality** and
unequaled radiant heat cooking*

THE BENEFITS OF CAST IRON

AGA food tastes better

AGA food tastes better simply because an AGA cooks better, using gentle radiant heat to retain the food's moisture, flavour, texture and goodness. The heat steadily radiates simultaneously from the inner surfaces of the ovens, creating dedicated cooking zones at pre-set temperatures for ease, convenience and stress-free use.

The iron for AGA cooker parts is cast in foundries using state of the art moulding techniques. Latest technologies ensure that AGA grey iron castings provide the very best heat retention, highest quality and unequalled radiant heat cooking.

To manufacture the highest quality cast-iron for AGA, molten iron is still smelted at close to 1500 degrees centigrade, the liquid metal is then poured into moulds to produce the AGAs distinctive iconic appearance.

It's this process that ensures longevity and ovens that make cooking intuitive and which produce the very best results.

A large proportion of every cast-iron AGA is made from recycled iron products that have been melted down and, in turn every AGA is almost completely recyclable.



AGA 3 Series 100-4i in Dove



*17 fabulous
colours*

AGA 3 Series 160-5i in Blush.
Kitchen by Tegla Furniture Company Ltd - tegla.co.uk

THE BEAUTY OF VITREOUS ENAMEL

While most cookers are spray painted in minutes, the AGA cookers multiple protective coats of vitreous enamel take three days and at least three 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.



Cream



Linen



White



Black



Pewter



Slate



Pearl Ashes



Dove



Dark Blue



Dartmouth Blue



Salcombe Blue



Duck Egg Blue



Olivine



British Racing Green



Raspberry



Blush



Aubergine

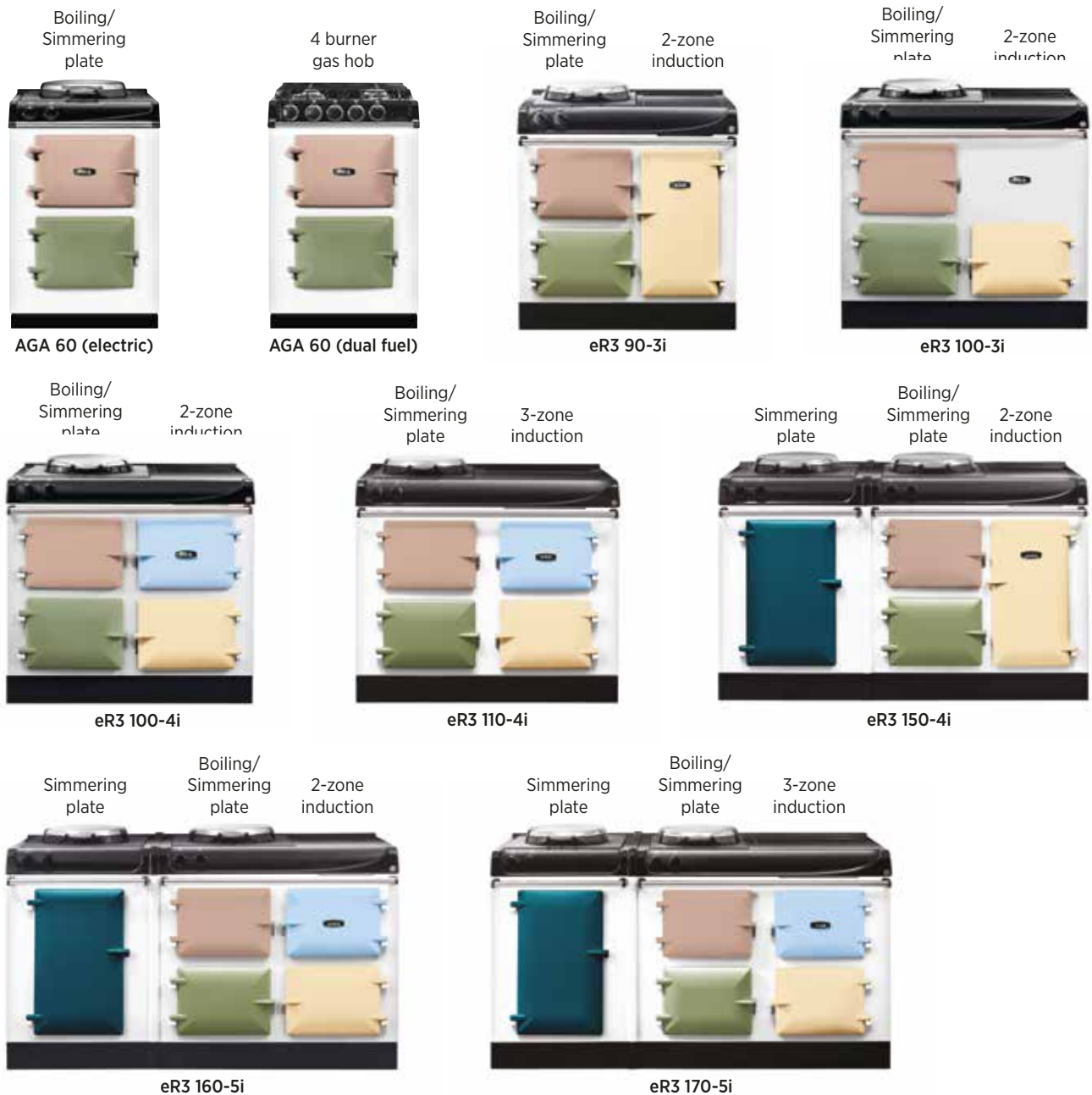
The AGA 3 Series is available in a choice of 17 stunning colours






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. Colour samples are available from AGA specialists



Chef Marcus Bean at home with his eR3 100-4i
bromptoncookeryschool.co.uk

THE AGA eR3 SERIES MODELS & SPECIFICATIONS



KEY TO OVENS	
	Roasting/Baking oven
	Simmering oven
	Warming oven
	Cookware storage
	Conventional fan oven

eR3 OVENS	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	USABLE CAPACITY (LITRES)
Roasting /Baking oven	250	350	474	38.5
Simmering oven	250	350	474	38.5
Tall warming oven (90cm and 150cm)	575	287	527	77
Warming oven	252	350	512	40.4
Cookware storage	250	350	512	40.4
Tall Fan Oven	575	339	428	75

THE AGA R3 SERIES MODELS & SPECIFICATIONS

Boiling/
Simmering
plate 2-zone
induction



R3 90-3i

Boiling
plate Simmering
plate



R3 100-4h

Boiling/
Simmering
plate 2-zone
induction



R3 100-4i

Boiling/
Simmering
plate 3-zone
induction



R3 110-4i

Simmering
plate Boiling/
Simmering
plate 2-zone
induction



R3 150-4i

No plinth, no flue
and no servicing
required.

Simmering
plate Boiling/
simmering
plate 2-zone
induction



R3 160-5i

Simmering
plate Boiling/
simmering
plate 3-zone
induction



R3 170-5i

R3 OVENS	HEIGHT (MM)	WIDTH (MM)	DEPTH (MM)	USABLE CAPACITY (LITRES)
Roasting oven	250	350	474	38.5
Baking/Simmering oven	250	350	480	38
Tall warming oven (90cm and 150cm)	575	287	527	77
Warming oven	252	350	512	40.4
Grill	250	350	512	-
Tall fan oven	575	339	428	75

KEY TO OVENS

	Roasting oven		Grill
	Baking/Simmering oven		Warming oven
	Grill/Warming oven		Conventional fan oven

THE AGA 3 SERIES

NUMBER OF OVENS	NUMBER OF 13-AMP POWER SUPPLIES	NUMBER OF 32-AMP POWER SUPPLIES	BOILING/SIMMERING PLATE	SIMMER PLATE	BOILING PLATE	INFRARED GRILL*	INDUCTION HOB	WIDTH (MM)	DEPTH (MM)**	HEIGHT (MM)	APPROXIMATE WEIGHT (KG)	TOTAL OVEN CAPACITY (LITRES)	COOKWARE STORAGE (LITRES)
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eR3 SERIES

AGA 60	2	-	-	✓	-	-	-	-	601	620	910	223	84	-
AGA 60 DF	2	-	1+Gas	Gas Hob	-	-	-	-	601	640	910	215	84	-
eR3 90-3i	3	1	1	✓	-	-	-	2-zone	900	634	913	300	165	-
eR3 100-3i	3	1	1	✓	-	-	-	2-zone	984	634	913	310	128	-
eR3 100-4i	3	1	1	✓	-	-	-	2-zone	984	634	913	310	128	44
eR3 110-4i	3	1	1	✓	-	-	-	3-zone	1100	634	913	340	128	44
eR3 150-4i	4	2	1	✓	✓	-	-	2-zone	1516	634	913	445	255	-
eR3 160-5i	4	2	1	✓	✓	-	-	2-zone	1600	634	913	455	218	44
eR3 170-5i	4	2	1	✓	✓	-	-	3-zone	1716	634	913	485	218	44

R3 SERIES

R3 90-3i	3	2	-	✓	-	-	✓	2-zone	900	634	913	300	-	-
R3 100-4h	3	2	-	-	✓	✓	✓	-	984	634	913	310	-	-
R3 100-4i	3	2	-	✓	-	-	✓	2-zone	984	634	913	310	-	-
R3 110-4i	3	2	-	✓	-	-	✓	3-zone	1100	634	913	340	-	-
R3 150-4i	4	3	-	✓	✓	-	✓	2-zone	1516	634	913	445	-	-
R3 160-5i	4	3	-	✓	✓	-	✓	2-zone	1598	634	913	455	-	-
R3 170-5i	4	3	-	✓	✓	-	✓	3-zone	1716	634	913	485	-	-

*the grill is located at the top of the warming oven on the R3 90 and 150 cm models.

**Depth excludes handles. Castings can vary slightly. Please refer to the User and Installation Guide for detailed measurements and clearances required.

Energy Efficiency rating: The 90-litre conventional fan oven is rated A.

Warranty: AGA cookers come with a five year parts warranty and one year labour warranty.

The AGA cookers and components thereof are subject to registered design protection in Europe, Community Design Registration numbers 1466247/001/002/003/004/005/006/007/008, 5278397/001/002, 1466254/001/002/003/004/005/006/007, 6621595/001/002/003. AGA hold the following European and UK Patents and Patents pending GB2409265, GB2434860, EP1783431, EP2577172, GB2518480, EP2821708, GB2447777, GB2530373, EP2963994, GB2463691. The makers reserve the right to make alterations to design, materials or construction for manufacturing or any other reasons, subsequent to publication. This brochure is produced as a visual aid and is not intended to replace the Installation and Users' Instructions, or the need to view an appliance. Weights and dimensions are approximate and may vary according to specific model and fuel type. Details of all oven energy efficiency ratings and technical specifications can be found on our website at agaliving.com.



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UK and European Patents GB2004402, EP2577172

 **MADE IN BRITAIN**

