

# AGA

For your way of life

eR3 SERIES



 **MADE IN  
BRITAIN**



The AGA eR3 series offers  
the **most innovative**  
AGA cooking yet

AGA eR3 170-5 in Linen





## 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.

You don't need to be home all day because while AGA ovens can be left on, putting gentle heat into the room, you can also switch them off when you don't need that warmth and they

can be turned down when not in use. All you do need is a love of great design and a desire to create delicious food.

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 eR3 Series collection offers the most innovative AGA cooking yet.



AGA eR3 90-3i and AGA slab hood in Salcombe Blue





ENERGY EFFICIENT • FLEXIBLE • CONTROLLABLE

## INTRODUCING THE **AGA eR3 SERIES**

The new range of AGA eR3 Series cookers offers all the cooking features you could want. This is 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.

## WHAT'S ON TOP

### Highly efficient hotplates

Each eR3 Series model has a highly efficient hotplate, which heats up in only 10 to 12 minutes and has two settings: simmering or boiling mode. The larger 150cm, 160cm and 170cm eR3 models also have an additional simmering plate. 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 also have the option of either an AGA warming plate or a two-zone or three-zone induction hob with bridging feature for use with a griddle or fish kettle.

The addition of an induction hob 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 eR3 170-5 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.



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 150cm, 160cm and 170cm models





## THE OVENS

Independently controllable offering flexibility and energy efficiency

All models have two cast-iron 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 cast-iron ovens are designed to be left on when you want that gentle AGA warmth in the kitchen or switched off when you don't. The 90-litre conventional fan oven (on the 150cm, 160cm and 170cm models) is perfect for those times when you don't want the cast-iron ovens

on, 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 eR3 Series cookers also have an independently heated warming oven, with the 150cm model having a tall version complete with a plate rack. Great attention has been paid to even the smallest of details, such as the stylish and branded handrail and contemporary rotary controls, ensuring cookers in the collection are built for life and built to last.



*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.



AGA e3 100-4i in Dove



*17 fabulous  
colours*

AGA eR3 160-5 in Blush.  
Kitchen by Tegla Furniture Company Ltd - [tegla.co.uk](http://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



Duck Egg Blue



Dark Blue



Dartmouth Blue



Salcombe Blue



Blush



Aubergine



Heather



Pistachio



British Racing Green

The AGA eR3 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](http://bromptoncookeryschool.co.uk)



# THE AGA eR3 SERIES FAMILY



AGA 60 (electric)



AGA 60 (dual fuel)



eR3 90-3/3i



eR3 100-3/3i



eR3 100-4/4i



eR3 110-4/4i - **NEW**



eR3 150-4/4i - **NEW**



eR3 160-5/5i - **NEW**



eR3 170-5/5i - **NEW**

No plinth, no flue and  
no servicing required.

# THE AGA eR3 SERIES SPECIFICATIONS



AGA 60 (electric)



AGA 60 (dual fuel)



eR3 90-3/3i

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



eR3 100-3/3i



eR3 100-4/4i



eR3 110-4/4i - **NEW**



eR3 150-4/4i - **NEW**



eR3 160-5/5i - **NEW**



eR3 170-5/5i - **NEW**

Oven	Height (mm)	Width (mm)	Depth (mm)	Capacity (Litres)
Roasting/Baking/Simmering oven	260 mm	355 mm	455 mm	42L
Warming oven	255 mm	345 mm	500 mm	44L
Tall warming oven	585 mm	290 mm	475 mm	81L
Fan oven	577 mm	362 mm	429 mm	90L
Cookware storage	255 mm	345 mm	500 mm	44L



## The AGA eR3 Series

	NUMBER OF OVENS	NUMBER OF 13-AMP POWER SUPPLIES	NUMBER OF 32-AMP POWER SUPPLIES	BOILING/SIMMERING PLATE	SIMMER PLATE	WARMING PLATE	INDUCTION HOB	WIDTH (MM)	DEPTH (MM)*	HEIGHT (MM)	APPROXIMATE WEIGHT (KG)	TOTAL OVEN CAPACITY (LITRES)	COOKWARE STORAGE (LITRES)
<b>AGA 60</b>	2	-	1	✓	-	-	-	601mm	620mm	910mm	223kg	84L	-
<b>AGA 60 DF</b>	2	-	1+gas	GasHob	-	-	-	601mm	640mm	910mm	215kg	84L	-
<b>eR3 90-3</b>	3	-	1	✓	-	✓	-	900mm	634mm	913mm	300kg	165L	-
<b>eR3 90-3i</b>	3	1	1	✓	-	-	2-zone	900mm	634mm	913mm	300kg	165L	-
<b>eR3 100-3</b>	3	-	1	✓	-	✓	-	984mm	634mm	913mm	310kg	128L	-
<b>eR3 100-3i</b>	3	1	1	✓	-	-	2-zone	984mm	634mm	913mm	310kg	128L	-
<b>eR3 100-4</b>	3	-	1	✓	-	✓	-	984mm	634mm	913mm	310kg	128L	44L
<b>eR3 100-4i</b>	3	1	1	✓	-	-	2-zone	984mm	634mm	913mm	310kg	128L	44L
<b>eR3 110-4</b>	3	-	1	✓	-	✓	-	1100mm	634mm	913mm	340kg	128L	44L
<b>eR3 110-4i</b>	3	1	1	✓	-	-	3-zone	1100mm	634mm	913mm	340kg	128L	44L
<b>eR3 150-4</b>	4	1	1	✓	✓	✓	-	1516mm	634mm	913mm	445kg	255L	-
<b>eR3 150-4i</b>	4	2	1	✓	✓	-	2-zone	1516mm	634mm	913mm	445kg	255L	-
<b>eR3 160-5</b>	4	1	1	✓	✓	✓	-	1600mm	634mm	913mm	455kg	218L	44L
<b>eR3 160-5i</b>	4	2	1	✓	✓	-	2-zone	1600mm	634mm	913mm	455kg	218L	44L
<b>eR3 170-5</b>	4	1	1	✓	✓	✓	-	1716mm	634mm	913mm	485kg	218L	44L
<b>eR3 170-5i</b>	4	2	1	✓	✓	-	3-zone	1716mm	634mm	913mm	485kg	218L	44L

**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.

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

The AGA cookers and components thereof are subject to registered design protection in Europe, Community Design Registration numbers 1466247/001/002/003/004/005/006/07/008, 5278397/001/002, 1466254/001/002/003/004/005/006/007, 6621595/001/002/003. UK Patents granted GB2518480,GB2530373, European Patents granted EP2577172, European Patents pending 14171839.5, 15174911.6 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](http://agaliving.com).



AGA Cookware - [agacookshop.co.uk](http://agacookshop.co.uk)



AGA Cooker Hoods - [agaliving.com](http://agaliving.com)



AGA Refrigeration - [agaliving.com](http://agaliving.com)



AGA Cookware - [agacookshop.co.uk](http://agacookshop.co.uk)



For your local AGA specialist, call us on **0800 111 6477**

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Your local AGA specialist's details here