

# AGA

For your way of life

Australia



Cast-iron Cooking





Above: Kitchen by Blakes London - [www.blakeslondon.com](http://www.blakeslondon.com)  
Front cover: AGA 7 Series 150cm in Cream.



# 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.

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

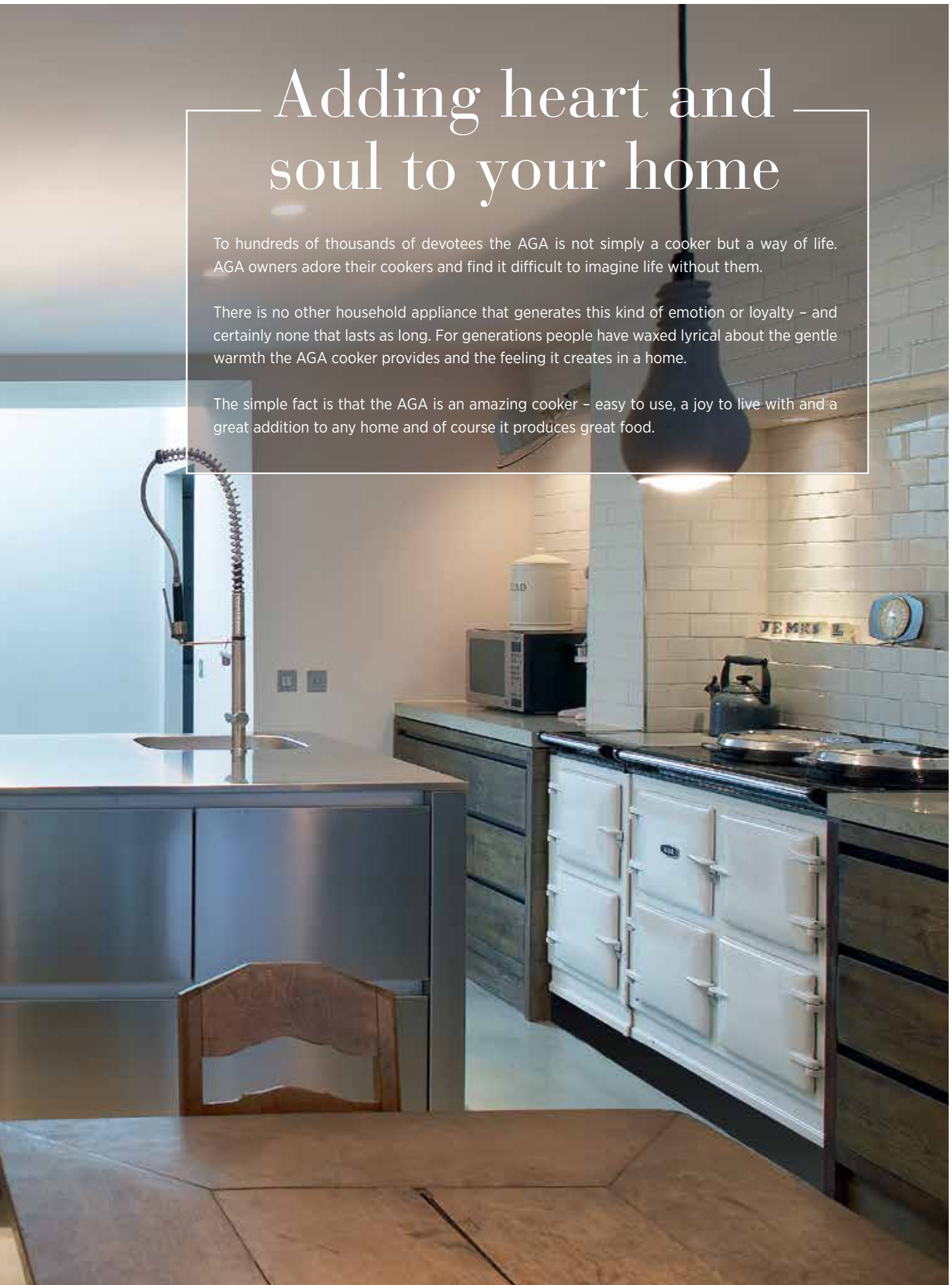


# Adding heart and soul to your home

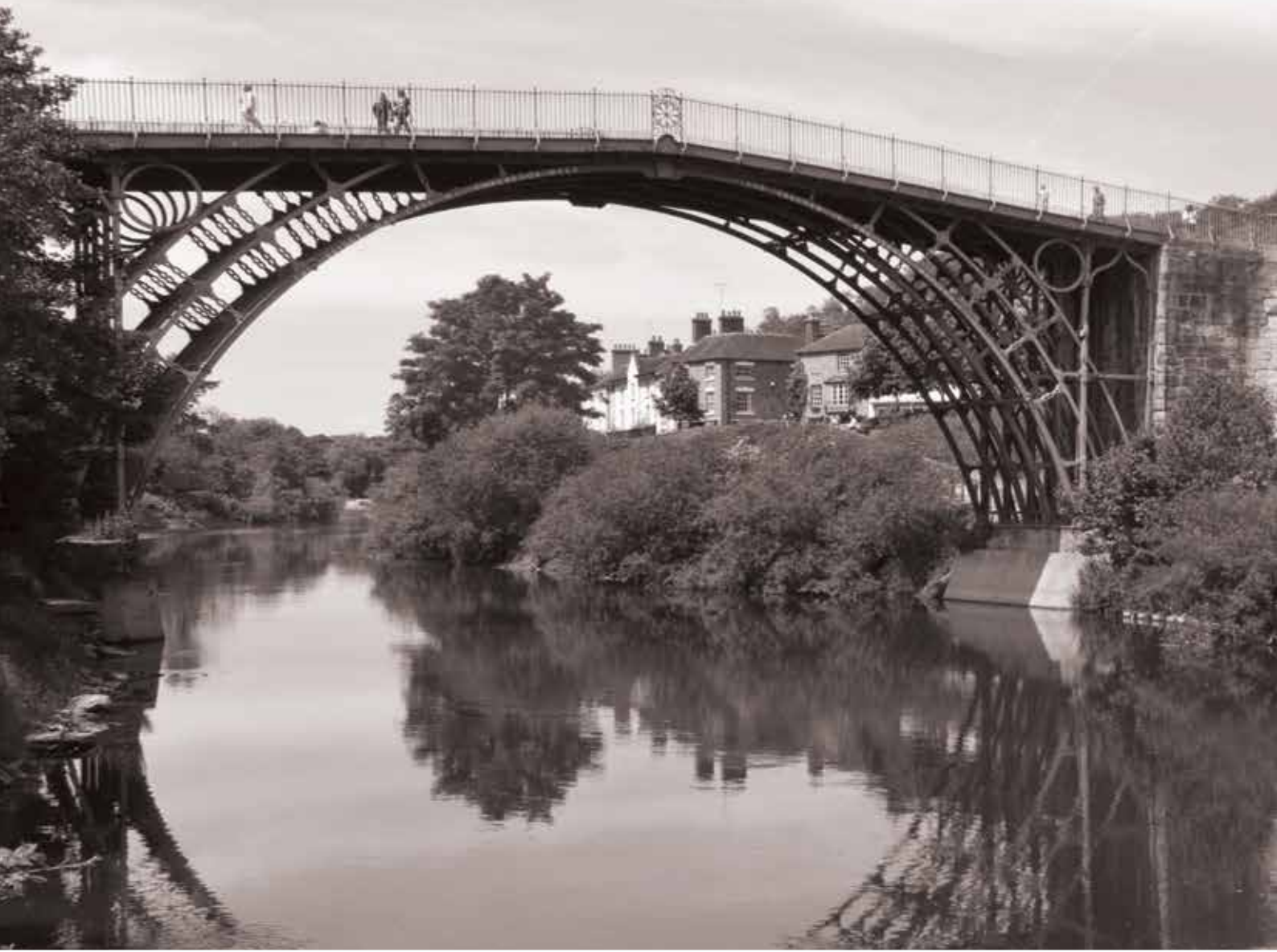
To hundreds of thousands of devotees the AGA is not simply a cooker but a way of life. AGA owners adore their cookers and find it difficult to imagine life without them.

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...* ”



**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



# 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 and 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 brings with it a unique style and warmth that together means it occupies a special place in the hearts and minds of owners.

**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

**2020**

AGA R3 Series launched

**2022**

100 years of AGA



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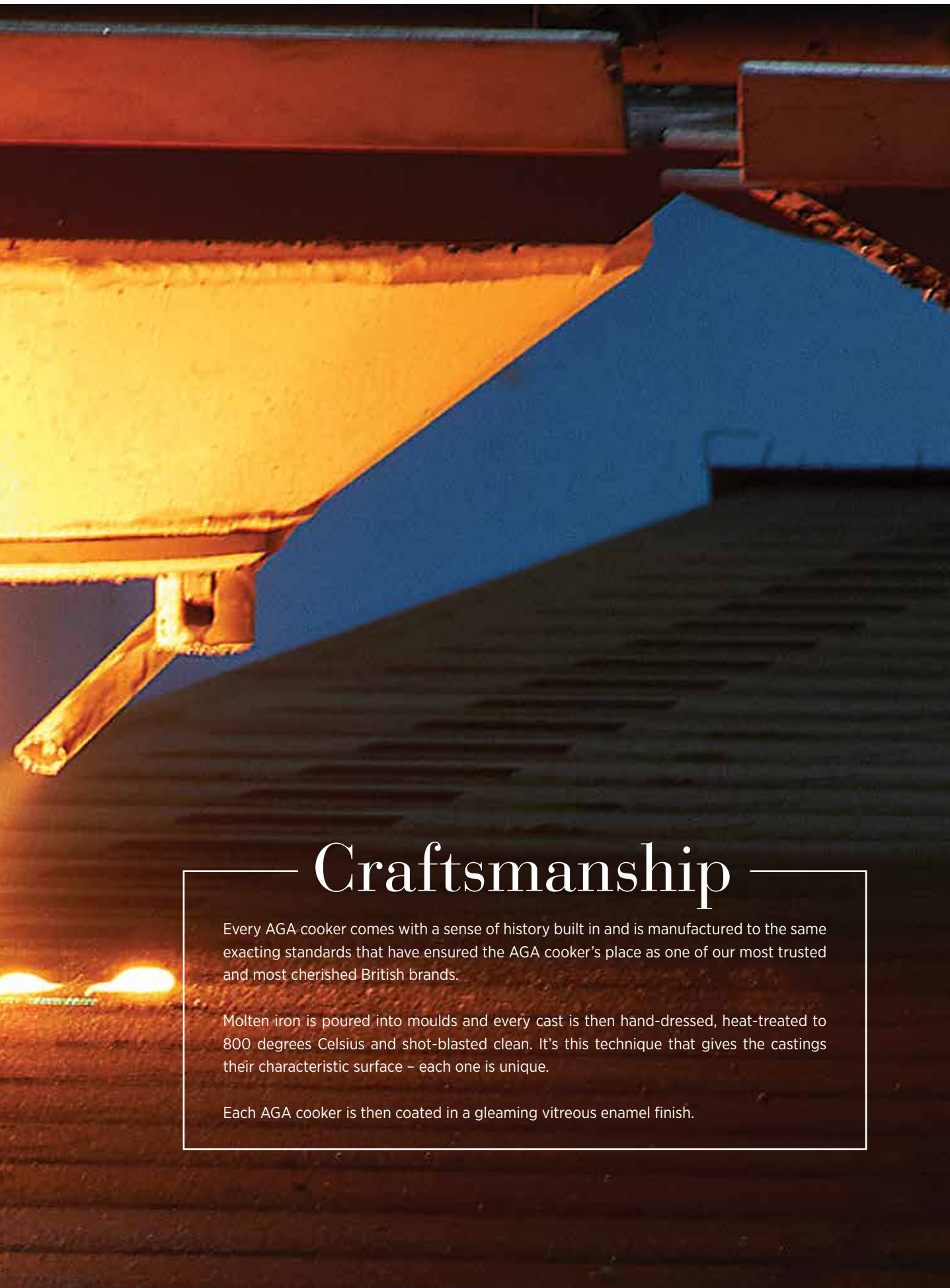
## Recycled materials go into each AGA cooker

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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 100 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.





# 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 from. 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 dwell.

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 it 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. It takes up to 60 minutes for each of the ovens to heat up to temperature from cold.



AGA eR3 60 Electric



AGA eR3 60 Dual Fuel

### COLOURS



### FUEL OPTIONS

- Electric Ovens with Electric Hotplate
- Electric 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 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

### COLOURS



### FUEL OPTIONS

- Electric

### OVEN CONFIGURATION

- Roasting /Baking Oven
- Simmering Oven
- Warming Oven

### HOB CONFIGURATION

- Boiling and Simmering Plate
- 2 Zone Induction Hob

### ADDITIONAL OPTIONS

- The AGA eR3 90 is the main cooker option in the AGA 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 hot-plates can be set to boiling or simmering with just the turn of the dial.



AGA eR3 100-3i



AGA eR3 100-4i



# 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
- 2 Zone Induction Hob on the eR3 100
- 3 Zone Induction Hob on the eR3 110

### ADDITIONAL OPTIONS

- The AGA eR3 100 is the main cooker option for the AGA eR3 160.
- The AGA eR3 110 is the main cooker option for the AGA 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. 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.

All cookers in this range feature state-of-the-art two-zone or three-zone induction hob with bridging feature. All models have two cast-iron ovens – one that can be used for roasting or baking and 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 Plate
- Simmering Plate
- 2 Zone Induction Hob on the eR3 150 and eR3 160
- 3 Zone Induction Hob on the eR3 170



# 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



eR7 160



eR7 210



Touch screen console

### COLOURS



### FUEL OPTIONS

- Electric

### OVEN CONFIGURATION

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

### HOB CONFIGURATION

- Boiling
- 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 41)
- 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 setting, 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.

The 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



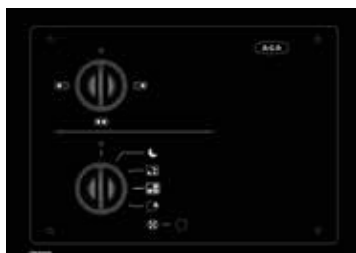
R7 150-5



R7 160



R7 210



Control panel with 4 heat settings

### COLOURS



### FUEL OPTIONS

- Electric

### 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 41)

# 24/7 Radiant Heat

## AGA R3 90CM-i & 100CM-i Series

FUNCTIONALITY LIKE NEVER BEFORE

At Just 90cm wide, the R3-90i consists of a cast-iron roasting oven, an enamelled baking/ simmering oven as well as a helpful tall warming oven, with an innovative, integrated infrared grill. The AGA R3 Series 90 features the iconic AGA hotplate, which can be set to boiling or simmering, and a state-of-the-art two zone induction hob.

While the R3-100i features an AGA hotplate offering boiling and simmering functions, a separate infrared grill and the option of a two-zone induction hob.

If you have a draughty kitchen, work from home or simply enjoy the cosy AGA warmth in your kitchen, then R3 cookers are what you've been looking for.



AGA R3 90i



AGA R3 100i



# 24/7 Radiant Heat

## AGA R3 100CM-h SERIES

TRADITION AND INNOVATION

If you love the original - on all the time - AGA but want added functionality and to save money on running costs. Then the new 13-amp AGA R3 is the perfect cooker for you. Each oven, hotplate and high-speed infrared grill operates independently. The R3 Series marries the latest technology with tradition to offer everything a cook needs.



AGA R3 100h

All R3 Series cookers require just a 13-amp supply and is simple and easy to install, with no need for a plinth or flue and no regular servicing required. Better tasting food just got even easier.

The R3-100h features two of the classic AGA hotplates, one for boiling and the other for simmering. The innovative infrared grill has it's own separate compartment so you can grill and keep your plates warm at the same time.

### COLOURS



### FUEL OPTIONS

- 2 x 13-amp electric

### OVEN CONFIGURATION

- Cast-iron Roasting Oven - which can be used for baking when on the 'e' setting
- Enamelled Radiant Oven - can be set to baking or simmering and is used for simmering when on the 'e' setting.
- Enamelled Warming Oven (100i & 100h) - operated by a separate switch on the front fascia.
- Infrared Grill - heats up in only 2 minutes and has 3 grilling positions.

### HOB CONFIGURATIONS

- Boiling and Simmering Plate (100h)
- Boiling &/or Simmering Plate as well as a Two - Zone Induction Plate (90i & 100i)

### FEATURES

- 'e' Setting Function





# 24/7 Radiant Heat

## AGA R3 110, 150, 160 & 170 Series CLASSIC LOOKS WITH STATE-OF-THE-ART FUNCTION

While the R3-100i features an AGA hotplate offering boiling and simmering functions, a separate infrared grill and the option of a two-zone induction hob.

The AGA R3 - 150i offers ovens for roasting, baking and simmering as well as a tall warming oven with high speed infrared grill. There's a 2-zone induction hob and 90 litre conventional fan oven.

The AGA R3 - 160i features a cast-iron roasting oven, an enamelled baking/ simmering oven as well as a warming oven, an infrared grill and conventional fan oven.

The AGA R3 - 170i model features a cast-iron roasting oven, enamelled baking/ simmering oven as well as a warming oven with integrated infrared grill. This model has the AGA hotplate for boiling or simmering, a three-zone induction hob and conventional fan oven.



R3 110i



R3 150i



R3 160i



R3 170i

### COLOURS



White



Black



Pewter



Pearl  
Ashes



Cream



Duck Egg  
Blue



Dark  
Blue



Olivine



Salcombe  
Blue



Aubergine



Dove



Blush



Slate



Linen



Dartmouth  
Blue



British Racing  
Green

### FUEL OPTIONS

- 2 x 13-amp electric

### OVEN CONFIGURATION

- Cast-iron Roasting Oven - which can be used for baking when on the 'e' setting
- Enamelled Radiant Oven - can be set to baking or simmering and is used for simmering when on the 'e' setting.
- Enamelled Warming Oven - operated by a separate switch on the front fascia.
- Infrared Grill - heats up in only 2 minutes and has 3 grilling positions.
- Conventional fan oven

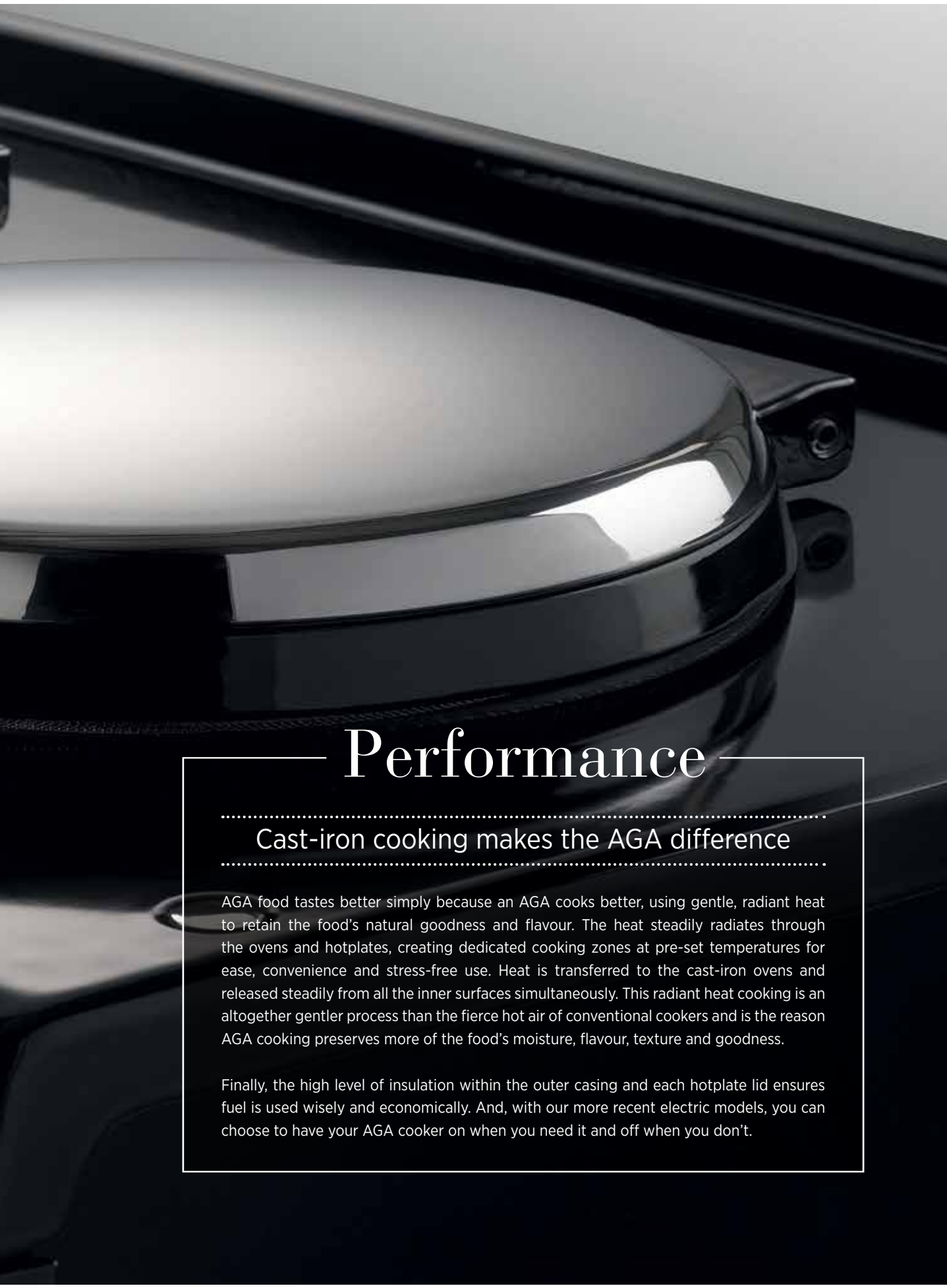
### HOB CONFIGURATIONS

- Boiling and Simmering Plate
- Two - Zone Induction Plate (R3 - 150 and 160)
- Three - Zone Induction Plate (R3 - 170)

### FEATURES

- 'e' Setting Function





# 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 food. 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 select series 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





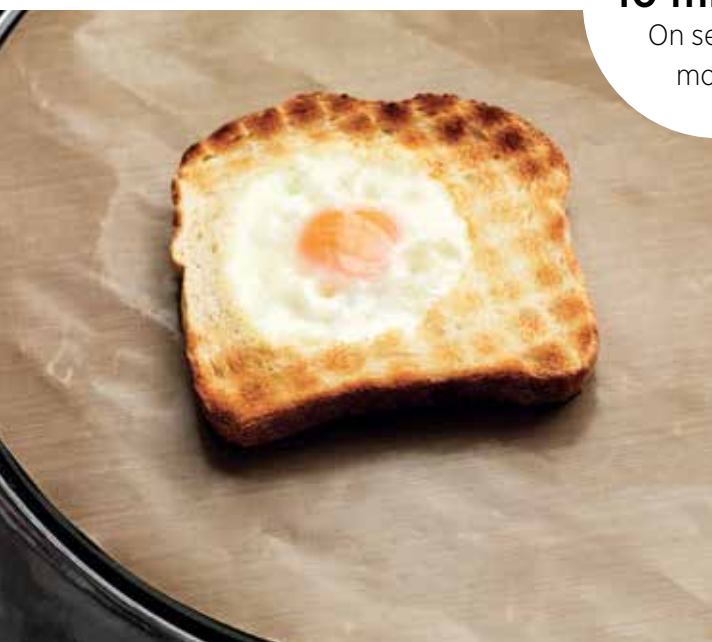
# Simmering Plate

The simmer 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 select series 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



# The AGA Ovens

The AGA cooker is known for its large cast-iron ovens, 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.



Grill. Bake. Steam. Boil. Stir-fry. Simmer.  
Fry. Roast. Slow-cook. Griddle. Toast.

An AGA can do it all.

# Roasting Oven

This high temperature power house is amazing for starting off any dishes. Whilst the top of the oven is used to grill food, the centre is great 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 oven's floor can be utilised to cook pizzas and 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.



Heats up in  
**30 minutes**  
in slumber mode



# Baking Oven

The baking oven is maintained at a moderate heat, making it perfect for baking all kinds of cakes and biscuits. Most things which are commonly 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.



Heats up in  
**30 minutes**  
when in slumber  
mode



# Simmering Oven

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 which 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, fluffy rice and steamed carrots. These and many other delights are in store for the new AGA owner.



Heats up in  
**60 minutes**  
On selected  
models







# AGA Modules

## EXTEND YOUR COOKERS VERSATILITY

### MODULES

AGA Modules can be either integrated with your main AGA (7 Series only) or free standing in your kitchen.

AGA Modules are conventional cookers offering a range of cooking options. They are available with a slow cook oven, fan oven and four-burner gas hob. The AGA Modules are a 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.



AGA Gas Module



### COLOURS



### FUELS OPTIONS

- Dual Fuel

### OVEN CONFIGURATION

- Simmering Oven with Integrated Grill
- Fan Assisted Oven

### HOB CONFIGURATION

- Gas Hob (4 burners)



# AGA Hot Cupboard

## EXTEND YOUR COOKERS VERSATILITY

### THE AGA HOT CUPBOARD

The AGA Hot Cupboard is the original integrated solution. It provides two additional ovens, one for slow cooking and one for warming. The Slow Cook Oven is slightly lower in temperature than the Simmering Oven and suits ultra slow cooking over many hours. The Warming Oven can be used for heating plates, keeping cooked food hot for up to two hours and for drying out meringues, macarons, herbs and fruits.

The Hot Cupboard is operated by a simple push button control system allowing it to run independently from the main AGA or integrated module.

Available only with the AGA 7 Series.



Aga Hot Cupboard in Dark Blue.



Aga Hot Cupboard with Induction Hob in Cream.



Aga Hot Cupboard with Warming Plate in Dartmouth Blue.

### COLOURS



### FUELS OPTIONS

- Electricity

### OVEN CONFIGURATION

- Slow Cook Oven
- Warming Oven

### HOB CONFIGURATION

- Warming Plate or Induction



# AGA Induction

## EXTEND YOUR COOKERS VERSATILITY

Many cookers in the AGA range now offer an optional state-of-the-art induction hob for optimal cooking flexibility. Induction cooking is safe, fast and efficient. In addition, induction hobs are easy to clean and maintain with easy-wipe surfaces to remove any spills with minimum effort.

### Aga Induction Features

- Innovative pan detection function, which recognises when a pot or pan is placed on any of the cooking zones, and will automatically switch off once the pan is removed from the surface.
- For enhanced safety, a child lock feature can be activated on AGA induction hobs.
- The two-zone AGA induction hob offers an innovative bridging feature, which enables two or more cooking zones to be used bridged together, creating one large surface area. This is ideal for griddles, large pans or fish kettles.
- Boil dry detection function.
- To provide extra heat when you're in a hurry, the AGA induction hob offers an excellent power boost function, which gives maximum power to the cooking zone for up to ten minutes.
- Induction cooking is ideal for low-temperature and slow cooking, thanks to the specialist temperature settings. The following three low-temperature settings can be used to maintain a low temperature for up to two hours, ideal for defrosting, warming, simmering and stewing food:

44oC - ideal for melting butter or chocolate

70oC - perfect for keeping food to temperature when cooked

94oC - which is optimal simmering temperature



AGA eR3 150-4i in Dove.

- Induction cooking requires induction friendly cookware, as certain materials do not work with the magnetic field of the induction hob.
- You can easily find out if your pots and pans are suitable for induction cooking, by placing a magnet close to the base, if the magnet is attracted to the base then the pan can be used. AGA Australia offer a great range of induction suitable pans, including stainless steel pans, casseroles and lightweight cast aluminium.





# AGA Vitreous Enamel Colours

THERE ARE 16 BEAUTIFUL  
COLOURS TO CHOOSE FROM...



Cream



Linen



White



Black



Pewter



Slate



Pearl Ashes



Dove



Duck Egg Blue



Dark Blue



Dartmouth Blue



Blush



Aubergine



Salcombe Blue



Olivine



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](http://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.

To learn more about AGA cooking demonstrations, events and in-store food tastings visit [www.agaaustralia.com.au](http://www.agaaustralia.com.au) for more details.

## 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.

## EXPERT DELIVERY AND INSTALLATION SERVICE

Each AGA cooker is made to order in the AGA factory, in Telford, UK. Once our team has received your order, we will contact you to discuss the cooker's delivery to your home and its installation. Our thorough and personal coordination ensures that your kitchen is ready to welcome your new AGA.

## WARRANTY

Once your AGA cooker has been installed by a qualified technician, we will then 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 you AGA cooker. [agaaustralia.com.au/cookware-home](http://agaaustralia.com.au/cookware-home)







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

Sophie Conran





# 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

# Vital Statistics

## AGA 3 SERIES (eR3 AND R3)

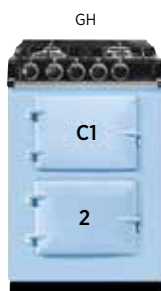
\*With the option of warming plate or Induction plate, excluding the eR3 Series 60.

**AGA ER3 60  
ELECTRIC\***



Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
910	601	620	223

**AGA ER3 60  
DUAL FUEL\***



Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
913.5	601	640	215

**AGA R3 100 4h**



Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
913	984	634	310

**AGA R3 100 4i**



Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
913	984	634	310

**AGA R3/eR3 90cm**



Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
913	900	634	300

**AGA eR3 100cm**



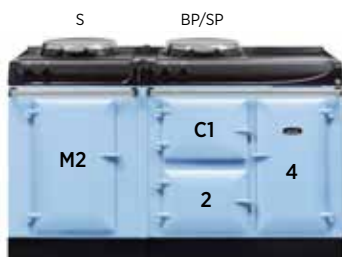
Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
913	984	634	310

**AGA R3/eR3 110cm**



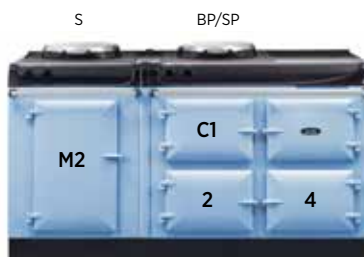
Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
913	1100	634	340

**AGA R3/eR3 150cm**



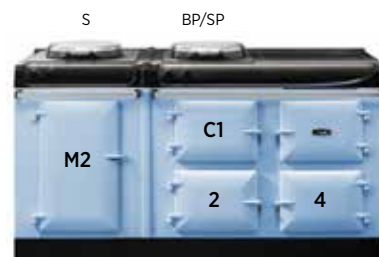
Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
913	1516	634	445

**AGA R3/eR3 160cm**



Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
913	1598	634	455

**AGA R3/eR3 170cm**



Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
913	1716	634	485

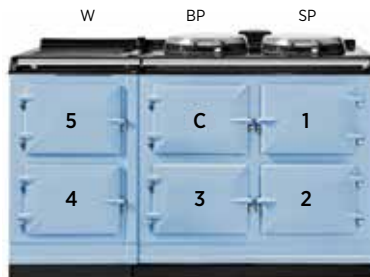
# AGA 7 SERIES (eR7 AND R7)

\*With the option of warming plate or Induction plate

## AGA 7 Series 100

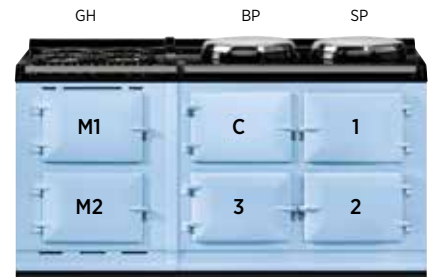


## AGA 7 Series 150\*



Comes with AGA Hot Cupboard.  
Optional warming plate or one-zone induction plate.

## AGA 7 Series 160\*



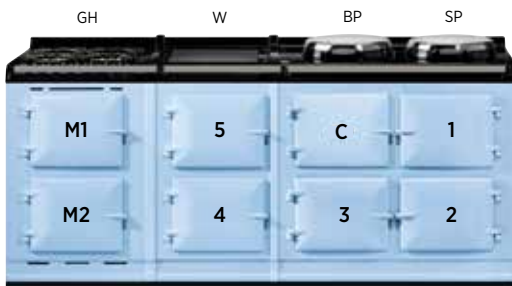
Comes with AGA Gas Module.

Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
915	987	698	437

Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
915	1478	698	550

Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
915	1589	698	560

## AGA 7 Series 210\*



Comes with AGA Hot Cupboard and AGA Gas Module.  
Optional warming plate or one-zone induction plate (Hot Cupboard Only).

Height (mm)	Width (mm)	Depth (mm)	Approx Weight (kg)
915	2084	698	670



### THE DIFFERENT AGA MODELS

- |   |                                   |
|---|-----------------------------------|
| <b>C.</b> Control Panel (AGA 7 Series Models) | <b>1.</b> Roasting Oven           |
| <b>W.</b> Warming Plate / Hob Options         | <b>2.</b> Simmering Oven          |
| <b>BP.</b> Boiling Plate                      | <b>3.</b> Baking Oven             |
| <b>SP.</b> Simmering Plate                    | <b>4.</b> Warming Oven            |
| <b>GH.</b> Gas Hob (AGA 60 & Module)          | <b>5.</b> Slow Cooking Oven       |
| <b>BP/SP.</b> Boiling / Simmering Plate       | <b>6.</b> Infrared Grill          |
| <b>M1.</b> Slow Cook Oven (Module)            | <b>C1.</b> Roasting / Baking Oven |
| <b>M2.</b> Fan Oven                           | <b>C2.</b> Simmering Oven         |
|   | <b>C3.</b> Baking/ Simmering Oven |

### OVEN DIMENSIONS

	Height (mm)	Width (mm)	Depth (mm)	AGA 60 Depth (mm)
Roasting/Baking & Simmering Oven	254	349	495	455
Simmering Oven (5-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



AUSTRALIA



To find your local AGA Specialist, contact:

**AGA Australia**

**P: 03 9521 4965**

**E: [info@agaaustralia.com.au](mailto:info@agaaustralia.com.au)**

**W: [www.agaaustralia.com.au](http://www.agaaustralia.com.au)**

