

AGA R3 Series

AGA™ for life



Trim: Stainless steel
Venting: Room vented

R3 110-4i

R3 CONTROLS



TEST DRIVE

Watch a test drive of the R3 Series cooker here:



ENERGY USE

For latest energy use and running cost information, scan here:



Always a warm welcome home - providing useful heat into the kitchen.

Better tasting food - heat storage cast-iron roasting oven, which uses radiant heat to retain the goodness and flavour of food.

Manage energy use - independently controlled hotplate, heat storage roasting oven, baking / simmering oven, plus warming oven and grill.

Vitreous enamel - protected by coats of vitreous enamel which take three days and at least three firings to complete. This ensures the life of an AGA cooker is measured not in years, but in decades.

KEY FEATURES

- All-electric, solar and renewable energy compatible.
- Choice of twin hotplates, or single hotplate with two or three-zone induction hob.
- High-speed infra-red grill.
- Independently controlled roasting oven, baking / simmering oven and warming oven.
- Roasting and baking ovens can be switched to eco mode to save energy and reduce running costs.
- Provides useful heat into the kitchen.
- AGA branding on the handrail.
- Matching stainless steel handrail and spring handles.
- Black flush fitting side panels.
- 90L conventional oven and additional simmering plate on 150cm, 160cm and 170cm models.

APPROXIMATE HEAT STORAGE OVEN TEMPERATURE SETTINGS

CAST-IRON ROASTING OVEN 200 - 240°C	A high temperature powerhouse used for the beginning of cooking many foods. The top of the oven can be used to grill food, whilst the centre is used for fast roasting meat and poultry. The floor of this oven can be used for cooking pizzas and oven frying foods such as steak.
RADIANT HEAT BAKING / SIMMERING OVEN 110 - 180°C	The baking setting is your moderate heat 'everyday' oven, perfect for baking cakes and biscuits. Ideal for lower temperature roasting, cooking fish or for baking deep or layered dishes such as shepherd's pie, lasagne and fish pie. The simmering setting provides gentle radiant heat that is the secret of so many unique AGA cooking methods such as belly pork and lamb shanks, meringues and crème caramels.
WARMING OVEN 60 - 90°C	Allows cooked food to be kept hot for up to two hours until a meal is ready to be served. Also ideal for heating plates or drying out meringues and macarons.
CONVENTIONAL FAN OVEN	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 or need extra cooking capacity.
GRILL	High-speed integrated infra-red grill which heats up in two minutes.

OVEN HEAT UP TIMES

Oven heat up times will vary depending on the temperature setting chosen. We recommend allowing 2-3 hours from cold for the highest temperature setting before you wish to cook; this will allow the oven castings to become fully saturated with heat, achieving the best cooking results.

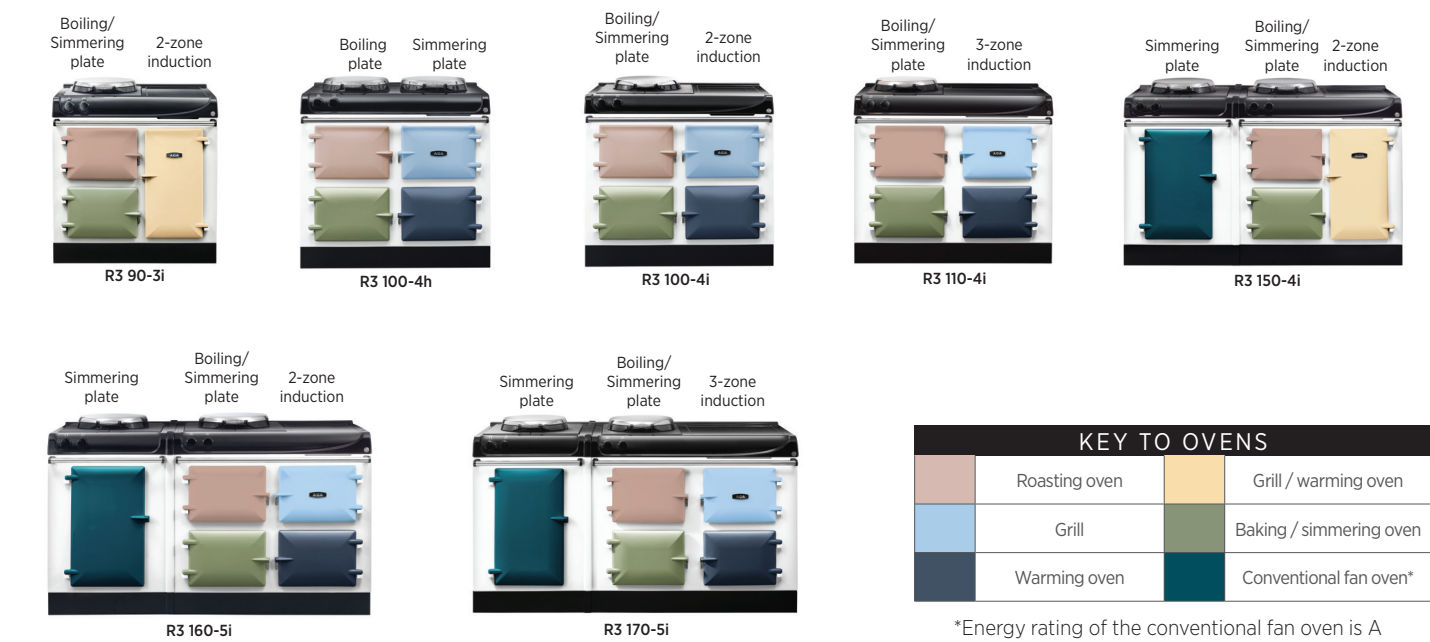
AGA R3 Series Specifications

COLOUR OPTIONS

Available in 17 gorgeous vitreous enamel colours. Bespoke colour service also available.



SIZE OPTIONS



KEY TO OVENS			
	Roasting oven		Grill / warming oven
	Grill		Baking / simmering oven
	Warming oven		Conventional fan oven*

*Energy rating of the conventional fan oven is A

SPECIFICATIONS

	R3 90-3i	R3 100-4h	R3 100-4i	R3 110-4i	R3 150-4i	R3 160-5i	R3 170-5i
HEIGHT (MM)	913	913	913	913	913	913	913
WIDTH (MM)	900	984	984	1100	1516	1598	1716
DEPTH (MM)*	634	634	634	634	634	634	634
APPROXIMATE WEIGHT (KG)	300	310	310	340	445	455	485
ELECTRIC SUPPLY	2 X 13 AMP	2 X 13 AMP	2 X 13 AMP	2 X 13 AMP	3 X 13AMP	3 X 13AMP	3 X 13AMP

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

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

Servicing: Regular servicing is not required.

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The AGA cookers and components thereof are subject to registered design and patent protection in Europe and the UK. EU Registration numbers 1466247-0001/0002/0003/0004/0005/0006/0007/0008. 005278397-0001/0002. 1466254-0001/0002/0003/0004/0005/0006/0007. 006621595-0001/0002/0003. 005649696-0001/0002/0003/0004/0005. UK Registered 90014662470001/2/3/4/5/6/7/8. 90066290052783970001/2. 90014662540001/2/3/4/5/6/7. 9006621595001/2/3. 90056496960001/2/3/4/5 UK and European Patents GB2004402, EP2577172

