

# AGA R7 Series

# AGA™ for life



**Trim:** Stainless steel  
**Venting:** Room vented  
(external venting kit available)

R7 100

## R7 CONTROL PANEL



## TEST DRIVE

Watch a test drive of the R7 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 ovens which use radiant heat to retain the goodness and flavour of food.

**Manage energy use** - independently controlled hotplates and oven Eco setting.

**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.
- Twin hotplates which heat up in 8-10 minutes.
- Cast-iron roasting, baking and simmering heat storage ovens which operate together with digital temperature control.
- Slow cook oven and warming oven (150cm models) are operated by a separate button. 160cm models include a module, slow cook oven, grill and conventional fan oven.
- Heat storage cast-iron ovens can be switched to Eco mode to save energy or high mode to increase oven temperature.
- Provides useful heat into the kitchen.
- Altrashell™ coating on the cast-iron ovens, making them easier to clean.
- New cooler touch, stainless steel, inner door liners on the roasting, baking and simmering ovens that can be removed for cleaning.
- AGA branding on the handrail and door liners.
- Matching stainless steel handrail and spring handles.
- Black flush fitting side panels. Coloured side panels available at additional cost.

## APPROXIMATE HEAT STORAGE OVEN TEMPERATURE SETTINGS

<b>CAST-IRON ROASTING OVEN</b> 200 - 240°C	A high temperature powerhouse used for the beginning of cooking many foods. The top of the oven is 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.
<b>CAST-IRON BAKING OVEN</b> 140 - 180°C	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.
<b>CAST-IRON SIMMERING OVEN</b> 110 - 120°C	Long, slow cooking in the simmering oven develops flavours and makes the toughest meat tender.
<b>WARMING OVEN</b> 60 - 90°C	Warming oven on the 150cm and 210cm models 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.

## OVEN HEAT UP TIMES

Oven heat up times will vary depending on the temperature setting chosen. We recommend allowing 3 hours from slumber setting and 6 - 8 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 R7 Series Specifications

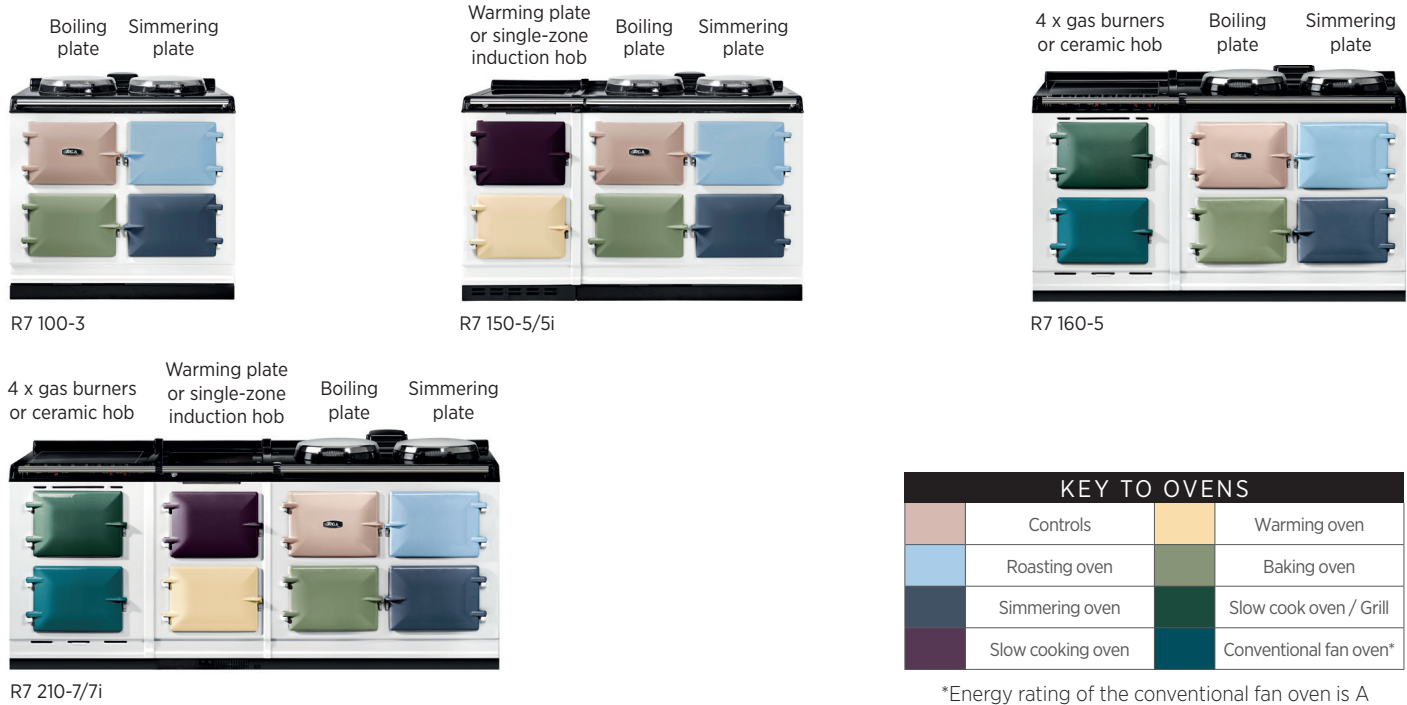
## COLOUR OPTIONS

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



Vitreous enamel coloured dome lids and coloured side panels available as optional extras.

## SIZE OPTIONS



KEY TO OVENS			
	Controls		Warming oven
	Roasting oven		Baking oven
	Simmering oven		Slow cook oven / Grill
	Slow cooking oven		Conventional fan oven*

\*Energy rating of the conventional fan oven is A

## SPECIFICATIONS

	R7 100-3	R7 150-5	R7 150-5i	R7 160-5	R7 210-7	R7 210-7i
HEIGHT (MM)	915	915	915	915	915	915
WIDTH (MM)	987	1478	1478	1589	2084	2084
DEPTH (MM)*	698	698	698	698	698	698
APPROXIMATE WEIGHT (KG)	444	554	554	538	648	648
ELECTRIC SUPPLY	32 AMP	32 AMP + 3 AMP	32 AMP + 13 AMP	2 X 32 AMP	2 X 32 AMP + 3 AMP	2 X 32 AMP + 13 AMP

\*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 R7 cooker and components thereof are subject to registered design and Patent protection in Europe and the UK. Registered Patent GB2581259