



Trim: Stainless steel
Venting: Room vented

eR3 100-4i

AGA eR3 CONTROLS



TEST DRIVE

Watch a test drive of the eR3 Series cooker here:



ENERGY USE

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



Flexible radiant heat - designed to suit the way that we live now.

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 hotplate, and heat storage roasting / baking and simmering ovens.

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.
- Boiling / simmering hotplate which heats up in 8-10 minutes, and two or three-zone induction hob.
- Independently controlled heat storage roasting / baking oven and simmering oven.
- Warming oven.
- Cookware storage cavity.
- Provides useful heat into the kitchen.
- Enhanced controllability with independent control of each heat storage oven and hotplate.
- AGA branding detailed 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 / BAKING OVEN 140 - 240°C	When on roasting setting, this high temperature powerhouse is used for starting off many foods. The top of the oven is used to grill food, whilst the centre is used for fast roasting meat and poultry. The baking setting maintains at a moderate heat, making it perfect for baking all kinds of cakes and biscuits. The baking setting is ideal for moderate roasting, cooking fish and tomatoes or for baking deep or layered dishes such as shepherd's pie, lasagne and fish pie.
CAST-IRON SIMMERING OVEN 110 - 120°C	Long, slow cooking in the simmering oven develops flavours and makes the toughest meat tender. This oven has a fixed temperature.
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.

OVEN HEAT UP TIMES

Oven heat up times will vary depending on the temperature setting chosen. We recommend allowing one hour 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. The conventional fan oven in 150cm and 160cm models heats up in approximately 10-12 minutes.

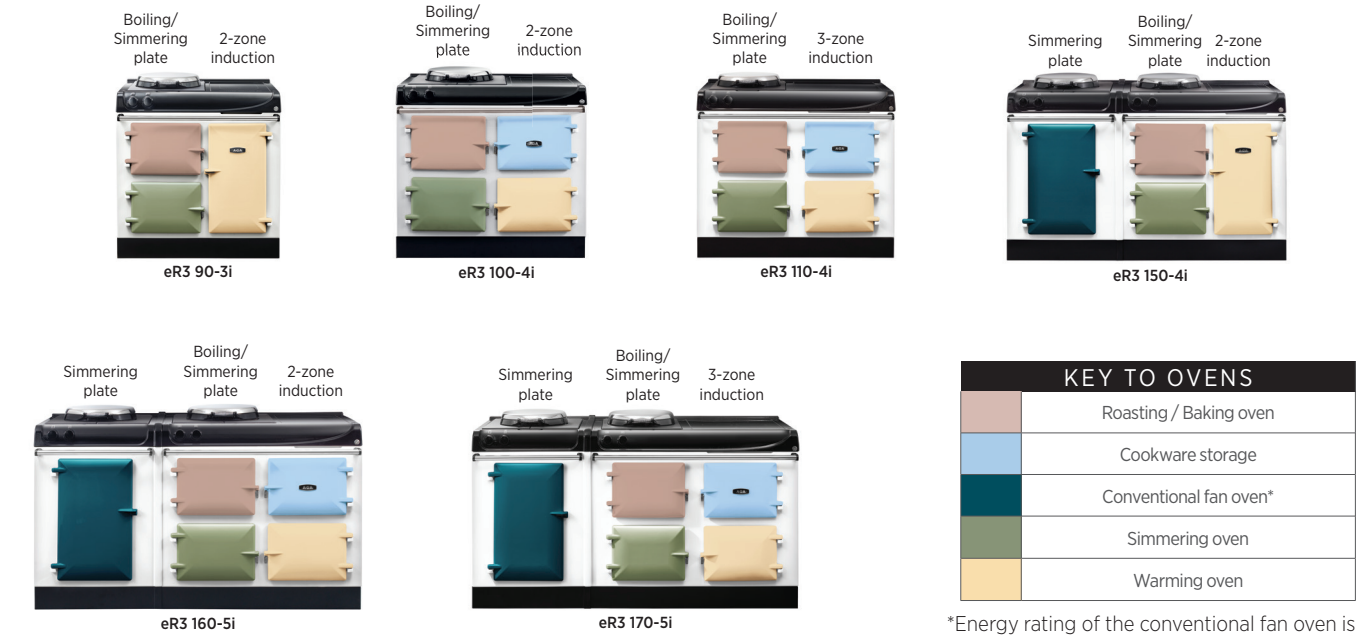
AGA eR3 Specifications

COLOUR OPTIONS

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



SIZE OPTIONS



SPECIFICATIONS

	eR3 90-3i	eR3 100-4i	eR3 110-4i	eR3 150-4i	eR3 160-5i	eR3 170-5i
HEIGHT (MM)	913	913	913	913	913	913
WIDTH (MM)	900	984	1100	1516	1598	1716
DEPTH (MM)*	634	634	634	634	634	634
APPROXIMATE WEIGHT (KG)	300	310	340	445	455	485
ELECTRIC SUPPLY	32 AMP + 13 AMP	32 AMP + 13 AMP	32 AMP + 13 AMP	32 AMP + 2 X 13 AMP	32 AMP + 2 X 13 AMP	32 AMP + 2 X 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 cookers and components thereof are subject to registered design and patent protection in Europe and the UK.
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