AGA eR7 Series

AGA for life

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 hotplates, roasting, baking and simmering heat storage ovens, all operated by a touch-screen control panel.

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.

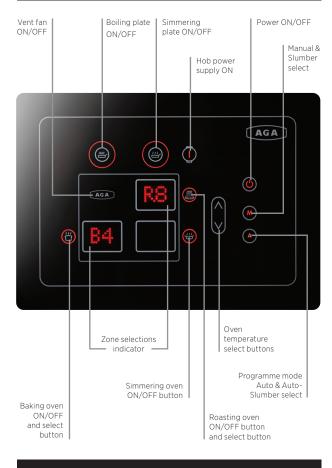


- Enhanced controllability with independent control of each heat storage oven and hotplates.
- · All-electric, solar and renewable energy compatible.
- Cast-iron boiling and simmering plate which heats up in 8-10 minutes, so no need to leave on when not in use. Choice of warming plate or single-zone induction hob (150cm models).
- · Cast-iron heat storage roasting oven, baking oven and simmering oven.
- 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.
- Touch-screen control panel with temperature displays and digital control of the three cast-iron heat storage ovens.
- Digital heat indicator for a clear indication when the AGA is heating up and has reached the required 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 detailed 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.



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

eR7 CONTROL PANEL



TEST DRIVE

Watch a test drive of the eR7 Series cooker here:



eR7 100-3

APPROXIMATE HEAT STORAGE OVEN TEMPERATURE SETTINGS

TEMPERATUR	E SETTINGS			
CAST-IRON ROASTING OVEN 200 - 240°C	The roasting oven has five pre-set cook settings R9, R8, R7, R6 and B4 which provide flexibility to vary the oven temperature from very hot to moderate. This oven can therefore operate as a second baking oven. The R9 setting is ideal for fast grilling.			
CAST-IRON BAKING OVEN 140 - 180°C	The baking oven has four pre-set cook settings B4, B3, B2 and B1 which gives the flexibility to vary the oven temperature from moderate to cool. This oven can therefore operate as a second simmering oven.			
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.			

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 PROGRAMMER

The AGA eR7 cooker also comes with a handset which is used to programme the heat storage ovens and manage your energy use.

It displays the time, date and programme events. The hotplates work on Manual only.



ENERGY USE

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



AGA eR7 Series Specifications

COLOUR OPTIONS

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



LINEN













ASHES



BLUE

DARK **BLUE**



BLUE







GREEN







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

SIZE OPTIONS







eR7 150-5/5i

4 x gas burners Boiling Simmering or ceramic hob plate plate



eR7 160-5

4 x gas burners
or ceramic hoh

eR7 100-3

Warming plate or single-zone induction hob

Boiling Simmering plate plate



eR7 210-7/7i

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										
	eR7 100	eR7 150-5	eR7 150-5i	eR7 160-5	eR7 210-7	eR7 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)	370	480	480	464	574	574				
ELECTRIC SUPPLY	32 AMP	32 AMP + 3 AMP FUSE	32 AMP + 13 AMP	2 X 32 AMP	2 X 32 AMP + 3 AMP FUSE	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.

