

The AGA **3 Series**

offers everyday control and boasts a host of useful features. These include a triple element hotplate which works more efficiently and comes up to temperature fully when the lid is opened. Other features include fast heat-up times, a defrost function on the optional induction hob, a timer and higher temperatures and better performance than many other range cookers on the market. Great attention has been paid to even the smallest of details, such as the stylish and branded handrail.

OVEN CONFIGURATION

- Roasting / baking oven
- Simmering oven
- Warming oven
- Cookware storage (100-4/4i models)

HOB CONFIGURATION

- Hotplate with boiling and simmering functions
- Choice of:
 - Warming plate or
 - Touch control two-zone induction hob

ADDITIONAL OPTIONS

- Programmer timer (operating the top oven)



AGA **eR3 100-3**

The eR3 100-3 has a patented hotplate that can be set to either simmering or boiling mode, an oven that can be set for roasting or baking, a simmering oven and a useful warming oven. Plus, you can choose between a state-of-the-art two-zone induction hob – complete with bridging feature, allowing you to use a griddle plate, fish kettle or other large cookware – or a warming plate.

AGA **eR3 100-4**

Heritage, symmetry and pragmatism come together in the eR3 100-4 to give you a cooker that works hard and looks fantastic. It offers a handy additional built-in storage space that's ideal for roasting tins, baking sheets and other cookware.



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Your local AGA specialist's details here

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AGA **3 Series**



FOR YOUR WAY OF LIFE...



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WHERE BEAUTY MEETS UTILITY

The new AGA 3 Series.
Where beauty meets utility in a cooker that has the essential features every cook relies on.

Controllable, practical and flexible and with the kind of design values you'd expect, the new AGA 3 Series is the addition you'll want in your kitchen today and every day.

The AGA cooker has long been described as a design icon and this new contemporary model draws strongly on its heritage. It is available in 16 colours, all with the beautiful enamelled finish the AGA is well known for.

The AGA 3 Series sets the standard for 21st century cast-iron, radiant-heat range cooking. However you like to cook and whatever the style of your kitchen, you really can make AGA your way of life.



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.

FOOD TASTES BETTER WITH RADIANT HEAT



Heat is transferred to the cast-iron ovens and released steadily from all the inner surfaces simultaneously.

This unique cast-iron radiant heat cooking is an altogether gentler process than the fierce hot air of other cookers and is the reason AGA cooking preserves more of the food's moisture, flavour, texture and goodness.

Ultimately flexible, AGA 3 Series cookers make light work of everything from a weekday pizza to a roast lunch.



AGA 3 Series

VITAL STATISTICS

1. Boiling / simmering plate
2. Warming plate or induction hob
3. Cast-iron roasting / baking oven
4. Cast-iron simmering oven
5. Warming oven
6. Cookware storage (100-4/i model only)

FUEL TYPE

Electric 32-amp: 100-3 and 100-4 models
Electric 32-amp plus 13-amp: 100-3i and 100-4i models



eR3 100-3/3i



AGA hotplate and warming plate

Overall dimensions

Height	Width	Depth*	Weight
913 mm	984 mm	634 mm	310 kg

Oven dimensions

Roasting/baking/ simmering oven	Height	Width	Depth
	254 mm	349 mm	455 mm
Warming oven	Height	Width	Depth
	254 mm	349 mm	530 mm
Cookware storage	Height	Width	Depth
	254 mm	349 mm	530 mm



eR3 100-4/i



AGA hotplate and 2-zone induction hob

* Depth excludes handles

The AGA cookers and components thereof are subject to registered design protection in Europe. Community Design Registration numbers 1466254-001/002/003/004/005/006/007, 1466247-001/002/003/004/005/006/007, 5278397-001/002. UK Patent granted GB2518480, European Patent Pending No 14171839.5, UK Patent granted GB2530373, European Patent Pending No 15174911.6, European Patent granted No 11726931.6. The makers reserve the right to make alterations to design, materials or construction for manufacturing or any other reasons, subsequent to publication. This brochure is produced as a visual aid and is not intended to replace the Installation and Users' Instructions, or the need to view an appliance. Weights and dimensions are approximate and may vary according to specific model and fuel type. Details of all oven energy efficiency ratings and technical specifications can be found on our website at agaliving.com.