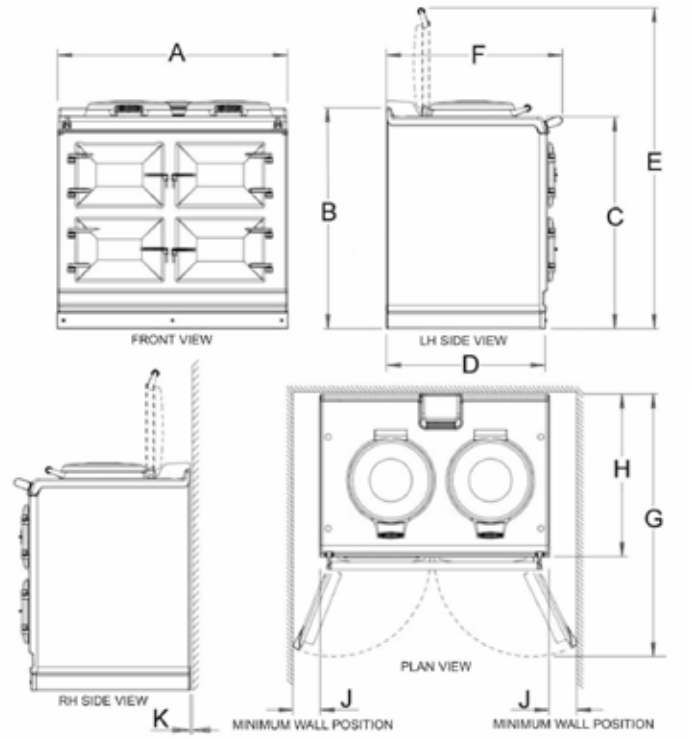
AGArangeusa.com

39" CLASSIC TOTAL CONTROL RANGE

MODEL: **ATC3**



The all-electric AGA Classic 39" Total Control is perfect for busy families or those who require greater flexibility from a cast-iron range. Capturing the iconic AGA design, this new generation AGA range can be turned on and off at the touch of a button with fast heat-up times.



	A	B	C	D	E	F	G	H	J	K
mm	987	945	910	680	1385	760	1145	698	116	10
ins	38 3/8	37 1/16	35 11/16	26 3/4	54 1/2	29 25/16	45 1/16	27 1/2	4 9/16	1/8

OVERVIEW

With iconic AGA good looks and control at the touch of a button, the AGA Classic 39" Total Control has fast heat-up times, ovens and hotplates that can be operated independently, programmable cooking, and a slumber setting.

Cast-iron, radiant heat cooking throughout each oven and both hotplates provide 10 cooking methods in one range. Independent electric heating elements embedded in each cast-iron oven and hotplate allow each oven and hotplate to operate separately and independent from each other. The ovens take under an hour to reach full temperature; hotplates take under 12 minutes to reach full temperature. Best of all, the AGA Classic 39" Total Control may be turned off unlike the traditional AGA range.

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SPECIFICATIONS

- Product Dimensions: 35 ⅞" H x 38 ⅞" W x 27 ½" D
- Shipping weight (lbs): 1135 lbs *(includes range, crate & pallet)*

WARRANTY

- 1 Year Warranty for parts and labor, subsequent 4 years - parts only

FINISHES

- The AGA Classic is coated in hygienic, easy-to-clean vitreous enamel *(Due to the custom nature of this product, please allow a minimum of 110 to 140 days lead time from receipt of order)*



OLIVINE · AUBERGINE · BLACK · CREAM · DARK BLUE · DUCK EGG BLUE · PEWTER · WHITE · PEARL ASHES



SLATE · SALCOMBE BLUE · LINEN · DOVE · DARTMOUTH BLUE · BLUSH · BRITISH RACING GREEN

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FEATURES

- Cast iron radiant heat cooking throughout each oven and both hotplates providing 10 Cooking Methods in one range
- Independent electric heating elements embedded in each cast iron oven and hotplate give the ability to operate each oven and hotplate separately and independent from each other
- Three Large Capacity Multi-Function Cast Iron Ovens:

  Roasting oven(approx. 425°F-475°F)
  Baking oven (approx. 325°F-375°F)
  Slow Cook oven (approx. 225°F-255°F)
- Programmable digital remote control handset with up to two cooking cycles per day, seven days a week
- Two 14½" diameter Cast Iron Hotplates - Boiling hotplate (approx. 626°F) and Simmering hotplate (approx. 392°F) can accommodate extra-large pans or may be used as a griddle cooking surface
- State-of-the-art touchscreen controls for multi-function flexibility
- Range may be turned off and does not need to be on all the time like the traditional AGA range
- The ovens take under an hour to reach full temperature; hotplates take under 12 minutes to reach full temperature
- Complimentary Cookware Included:

  (1) 13" x 18" Large Enameled Roasting Pan with Broiling Rack

  (1) 12 ½" x 13 ½" Half Size Enameled Roasting Pan with Broiling Rack

  (1) 18 ¾" x 13 ½" Floor Grid

  (3) 17" x 13 ½" Oven Grid Shelves

  (1) Cold Plain Shelf

  (1) Roasting Oven Perforate Baffle

  (1) Hotplate Toaster

  (1) Wire Brush

CAST IRON BENEFITS

Acclaimed as one of the most perfect mediums for great cooking because it retains heat well, has even heat distribution and radiates a gentle heat aiding food in flavor retention and succulence.

Cast iron cooking means ease of cleaning because oven splashes and spills are carbonized and simply require wiping out. An AGA also means fewer intrusive cooking smells.

A large proportion of each cast iron AGA has been made from recycled material.

INSULATED COVERS

The distinctive hallmark of the AGA, the highly polished stainless steel insulated covers are brought down over the hotplates to help contain the heat when on and protect the hotplate when off.

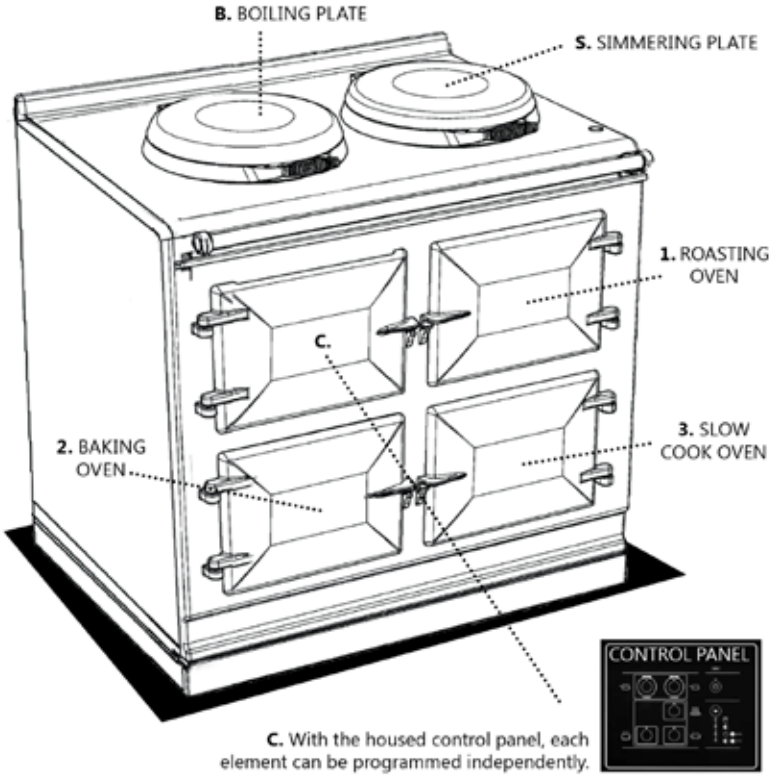
Specifications are subject to change without notice. Visit **agarangeusa.com** for the most up-to-date information.

AGA

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C. With the housed control panel, each element can be programmed independently.

Technical Specifications	
Overall Dimensions	35⅞"H x 38⅜"W x 27½"D
1. Roasting Oven	9⅝"H x 13⅜"W x 18¾"D
2. Baking Oven	9⅝"H x 13⅜"W x 18¾"D
3. Slow Cook Oven	9⅝"H x 13⅜"W x 18¾"D
B. Boiling Plate	14½" Dia
S. Simmering Plate	14½" Dia
C. Control Panel	9⅝"H x 13⅜"W
Weight	816 lbs
Shipping Weight	1135 lbs
Electrical Requirements	240v, 40amp, 60Hz
Fuel/Power	Electric
Vent Options	In room venting flue
Warranty	5 Year Limited Warranty on all parts; 1 year on labor
Shipping Instruction	Ships fully assembled

INSTALLATION

Range Dimensions

When surveying for range installation the actual clearance required for the 'body' of the appliance should be increased by ⅜" beyond the figures quote above. This allows safe margin to take into account the natural dimensional variations found in major castings. In particular the width across the appliance recess could be critical.

Range Base or Hearth

It is essential that the base or hearth on which the range stands should be level. The base of the built-in AGA plinth must be level and sit above finished floor height for service access. The front plinth cover is removable and must not be obstructed by flooring or tiles. If necessary the range must be raised by the thickness of the tiles to ensure the plinth can be removed.

Minimum Clearance to Combustibles

A gap of at least ½" must be observed between the rear of the top plate, and the wall behind the appliance. If the rear wall is of combustible material there must be a gap of 1".

Clearances

A ⅛" gap is required each side between the range top plate and adjoining work surfaces that may be fitted, this is to allow for the safe removal of the top plate should this be required at a later date. Where ranges are fitted against side walls a 49/16" side clearance is required on the right and left hand side for oven doors access. If the AGA is to be installed in a brick recess, then the minimum clearance should be increased by at least ⅜", to allow for the walls not being square. In addition a minimum clearance of 39½" must be available at the front of the range to enable it to be serviced.

Range Hoods

It is recommended this AGA is fitted with a range hood. The AGA venting system is located on top of the AGA between the two hotplates, and is designed for venting the moisture from the ovens. The range hood should be positioned not less than the minimum height as recommended by the manufacturer, from the top of the AGA.