

AGA



THE
CLASSIC
SERIES



THE CLASSIC SERIES

Enter the home of any AGA owner and you will find classic warmth. Imagine family and friends gathered around the kitchen... easy conversation fills the air, mingling with mouth-watering aromas. Wine glasses are full, smiling faces abound, and every person knows right where they belong.

The AGA Classic cast-iron range is truly the heart of the home where cooking differently and living exquisitely create the sort of home that draws everyone near.

Beneath the glossy enamel of every AGA beats the heart of quality heat-retaining cast iron. It is this cast iron which sets our ranges apart and exemplifies the AGA difference. The R7's single electrical heat source gently transfers warmth out to each of its three ovens, while the eR7 has electrical elements embedded within each individual cast-iron oven for the ultimate in precise temperature control. Even the hotplates receive their own heating elements.

The efficient radiant heat and insulated design minimizes fuel consumption and creates optimal cooking conditions without the drying, direct heat used in traditional ranges. Gentle radiant heat locks in moisture of every ingredient, thereby preserving flavor, nutrients, and the integrity of the foods being cooked.

For a full production overview on all Classic products, please visit www.AGARangeusa.com



THE WORLD'S
BEST COOKING
EXPERIENCE

AGA food tastes better simply because an AGA cooks better, using gentle, radiant heat to retain the food's natural goodness and flavor. The heat steadily radiates through the ovens and hotplates, creating dedicated cooking zones at pre-set temperatures for ease, convenience and stress-free use. Heat is transferred to the cast-iron ovens and released steadily from all the inner surfaces simultaneously. This radiant heat cooking is an altogether gentler process than the fierce hot air of conventional ranges and is the reason AGA cooking preserves more of the food's moisture, flavor, texture and goodness.



AGA cast iron ranges offers multiple ovens with multiple temperature settings – a major benefit to any home cook. Any one of its 3 cast iron ovens will fit a 28-pound turkey with ease all the while making available additional ovens so you may simultaneously bake, slow cook or roast other dishes.

Finally, the high level of insulation within the outer casing and each hotplate lid ensures fuel is used wisely and economically. And, with our more recent electric models, you can choose to have your AGA range on when you need it and off when you don't.

Yes, you read that right... it does turn off. For many, the AGA Classic is synonymous with "being on all the time". Thankfully, with the introduction of the next generation AGA eR7, this is no longer the case. Built with the 21st century lifestyle in mind, the AGA Classic Cast Iron Range Collections allow their owner to have much more control over energy consumption including the ability to turn it off, ...or not. It's all up to you.





THE AGA CAST IRON RADIANT BEAUTY

The AGA Classic range is known for its large cast-iron ovens, and can accommodate a 13kg (28lb) bird or up to seven pans – perfect for Sunday lunch for a crowd and it definitely eases the strain over any holiday gathering. An AGA performs like no other and the two advantages of the large cast-iron ovens are that they offer indirect and radiant heat. These are the secrets to the AGA cooker's superb cooking reputation.

ROASTING OVEN

This high temperature power house is used for starting off many foods. The top of the oven is used to grill food, while the center is used for fast roasting meat and poultry. The floor of this oven is perfect for cooking pizzas and it is also a 'hidden hotplate', where pans may be placed to oven-fry foods such as steak.

BAKING OVEN

The baking oven is maintained at a moderate heat, making it perfect for baking all kinds of cakes and cookies. It is ideal for moderate roasting, cooking fish and deep or layered dishes such as lasagna.

SLOW COOKING OVEN

Once food has been brought to temperature somewhere else on the range, it can simply be transferred to this oven where it will be bathed with gentle radiant heat and finish cooking.

BOILING PLATE

The AGA boiling plate delivers a really fast punch of heat for quickly boiling water, maintaining a rolling boil and for fast stir-fries in a wok. Ridged griddle pans are also used here for authentic grilled steaks, chops and cutlets. Both hotplates will accommodate three good-sized saucepans at the same time – to adjust the rate of cooking, simply partially offset to the side of the hotplate once the pan has come to temperature.

SIMMERING PLATE

The cooler AGA hotplate is designed for slowly bringing foods to a gentle simmer. Use it for heating milk, scrambled eggs and for making sauces – even tricky emulsion sauces, such as Hollandaise and Bearnaise, become easy. Used as a griddle, it will also make feather-light crepes and delicious toasted sandwiches.



ANATOMY OF A CLASSIC

INSULATED COVERS

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

ENAMEL TOP

The enamel top surrounds the hotplates. It will become warm when your hotplates are in use. Although it is not a cooking surface it may be used to keep foods warm, melting butter, and dehydrating leafy herbs.

BOILING PLATE

The hottest of the two hotplates - use for boiling, grilling, stir-frying, making toast and anything requiring very high heat. With electric elements embedded into the cast iron, this plate heats up in 12 minutes from cold.

SIMMERING PLATE

As with the Boiling Plate, this hot plate offers constant heat throughout the cast iron in under 10 minutes. Large enough to hold three sauce pans and perfect for making pancakes, eggs or quesadillas directly on the griddle-like surface.

THE AGA R7 CONTROL PANEL



CONTROL PANEL

The AGA R7 and AGA eR7 100 ranges feature a discreetly housed control panel for all oven operations.

THE AGA R7 : ALWAYS READY

The three R7 ovens are always-on and operate together. Simply pick from one of the 4 mode settings and allow the ovens to reach the desired temperature.

THE AGA eR7 CONTROL PANEL



THE AGA eR7 : THE ULTIMATE IN OVEN FLEXIBILITY

The eR7 ovens were designed to be turned on and off as needed. The roasting oven has five pre-set cooking settings, which provide the flexibility to vary the oven temperature from very hot to moderate. The oven therefore can operate as a second baking oven. The baking oven has four pre-set cooking settings, which vary the temperature of the oven from moderate to cool. This oven may also be used as a second slow cooking oven.



ROASTING OVEN

425° - 475°

Can be used for broiling at the top and shallow frying at the bottom due to its zone heating. Roast, bake or grill with perfect results.

EASY TO CLEAN

A special Altrashell™ coating seals the surface of the cast iron ovens making them easier to clean.

BAKING OVEN

325° - 375°

A medium heat oven perfect for cakes, cookies, lasagna and pies, not to mention roasting meat and poultry. Cook sweet and savory dishes at the same time without the fear of flavors mixing.

SLOW COOKING OVEN

225° - 250°

Perfect for slow cooking casseroles, one pot meals and meats as well as steaming root vegetables and making rice. Cooking slowly and gently allow foods to retain their nutrients and goodness.

NEW DOOR LINERS

New cooler-touch stainless steel door liners on the roasting, baking and simmering ovens. For ease of cleaning, these new patented door liners can be removed and placed right in the dishwasher.

LEARN MORE

For a deeper understanding of the performance features of the AGA Classic Cast Iron ranges, please visit agarangeusa.com, to download the free R7 or eR7 Owners Guides, available under the **RESOURCES** tab.





AGA'S ARTISAN
VITREOUS ENAMEL
 COLORS

AGA CAST IRON COLLECTION
COLOR FINISHES

The signature beauty of an AGA cast iron range lies within its gleaming vitreous enamel, the breathtaking result of century-old artisan methods born from the Industrial Revolution.

First, powdered glass pigments are color-matched to create the perfect shade of vitreous enamel from the AGA color palette. Multiple protective coats are then applied and kilned at high temperatures, layer upon layer, transforming into a distinctive high luster finish. As with any artisan process like fired glass, conditions at the time it was made and natural properties of the minerals themselves will lightly influence the final hue.

Not only beautiful in aesthetic, this style of craftsmanship also strengthens every AGA cast iron range with a hard, protective finish. By nature, vitreous enamel is a strong, easy-to-clean composite with inherent properties resistant to heavy use and high temperatures. Because the enamel is glass, not paint, its long-lasting color fastness will not fade under ultraviolet light.

Over time and with continual use, your AGA cast iron range will fashion a subtle, richer hue truly unique to you. Just one of the many reasons why AGA owners call their AGA range part of the family.



AGA R7 100



FEATURES

Product Dimensions: 36" H x 38 7/8" W x 27 1/2" D

As part of the 24/7 Radiant Heat collection, the AGA R7 100 models have ovens that are on all the time but with hotplates that can be switched on and off as required, to save energy, and heat up in 10-12 minutes. R7 models keep the kitchen cozy and are ready to cook the moment you are. AGA R7 ranges feature a clear, easy-to-use control panel and offer four different oven temperature settings for flexibility and energy saving, including an economy low mode and a high temperature option to provide a boost when you need it. The AGA R7 features three ovens for roasting, baking and simmering. There's also two hotplates which can be switched on and off independently of the ovens, and each other, and heat up in 10 to 12 minutes.

The cast-iron ovens also feature an Altrashell™ coating, which seals the cast-iron and makes them easier to clean. For further ease, the inner door liners can be removed and placed in a dishwasher.

AGA R7 EXPANSION CONFIGURATIONS

Increase the capabilities of your AGA R7 100

AGA R7 150 with Warming Plate Hotcupboard

This configuration provides additional cooking space with a slow cook and warming oven, as well as a large warming plate atop the hotcupboard giving additional serving space for buffet styled meals.

AGA R7 150 with Induction Hotcupboard

This configuration provides additional cooking space with a slow cook and warming oven as well as a large 12" H x 12" W single-zone induction cooking surface. The induction cook-top features touch-pad controls as well as a host of features including power boost, child safety lock, and 9 power settings.

AGA R7 160 with Dual Fuel Module

This configuration provides an additional conventional oven with electric broiler, convection oven with fan, and 4-top gas burners.

AGA R7 210 with Hotcupboard & Dual Fuel Module

This configuration provides ample cooking space with slow cook and warming ovens, a large warming plate atop one of the hotcupboards, as well as an additional conventional oven with electric broiler, convection oven with fan, and 4-top gas burners.

AGA R7 210 with Induction and Dual Fuel Module

This configuration provides ample cooking space with slow cook and warming ovens, a large 12" H x 12" W single-zone induction cooking surface, as well as an additional conventional oven with electric broiler, convection oven with fan, and 4-top gas burners. The induction cooktop features touchpad controls as well as a host of features including power boost, child safety lock, and 9 power settings.



Get to know the AGA R7 Series by viewing an introductory video featuring AGA Specialist Penny Zako

<https://vimeo.com/435037943>



AGA eR7 100



FEATURES

Product Dimensions: 36" H x 38 7/8" W x 27 1/2" D

The AGA eR7 100 gives you everything you love about the classic AGA Cast Iron range, but with the ability to turn each cooking area on and off, and the added convenience of touchscreen control to select from a range of cooking temperatures. The three ovens – for roasting, baking and simmering – and two hotplates on the AGA eR7 100 are controlled by a touch-screen panel. Hotplates and ovens can be individually controlled, and for optimal control, there are 5 heat settings for the roasting oven and 4 for the baking oven.

The cast-iron ovens also feature an Altrashell™ coating, which seals the cast-iron and makes them easier to clean. For further ease, the inner door liners can be removed and placed in a dishwasher.

AGA eR7 EXPANSION CONFIGURATIONS

Increase the capabilities of your AGA eR7 100

AGA eR7 150 with Warming Plate Hotcupboard

This configuration provides additional cooking space with a slow cook and warming oven, as well as a large warming plate atop the hotcupboard giving additional serving space for buffet styled meals.

AGA eR7 150 with Induction Hotcupboard

This configuration provides additional cooking space with a slow cook and warming oven as well as a large 12" H x 12" W single-zone induction cooking surface. The induction cook-top features touch-pad controls as well as a host of features including power boost, child safety lock, and 9 power settings.

AGA eR7 160 with Dual Fuel Module

This configuration provides an additional conventional oven with electric broiler, convection oven with fan, and 4-top gas burners.

AGA eR7 210 with Hotcupboard & Dual Fuel Module

This configuration provides ample cooking space with slow cook and warming ovens, a large warming plate atop one of the hotcupboards, as well as an additional conventional oven with electric broiler, convection oven with fan, and 4-top gas burners.

AGA eR7 210 with Induction and Dual Fuel Module

This configuration provides ample cooking space with slow cook and warming ovens, a large 12" H x 12" W single-zone induction cooking surface, as well as an additional conventional oven with electric broiler, convection oven with fan, and 4-top gas burners. The induction cooktop features touchpad controls as well as a host of features including power boost, child safety lock, and 9 power settings.



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<https://vimeo.com/438138720>



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AGA 24



FEATURES

Product Dimensions: 35 7/8" H x 23 5/8" W x 24 1/2" D

At 24" wide, the AGA Classic 24 model is great for small, cozy spaces. The two ovens cook using radiant heat for great results. Plus, as one of our Everyday Radiant Heat models, the AGA 24 is designed to be on when you need it and off when you don't, offering the ultimate in flexibility.

The two semi-rapid burners are especially suited for use with small pans, perfect for gentle simmering or poaching. The push-to-turn control knobs have both a high and low setting, the enameled cast-iron grates aide in proper heat distribution, and the vitreous enamel surface is easy to clean. Independent electric heating elements embedded in each cast-iron oven allow each oven to operate separately and independent from each other.

With two cast-iron ovens, the top which can be set to roasting or baking and a lower oven for simmering, this cooker can grill, roast, bake, steam, poach, slow cook and simmer with ease. Like all AGA Classic ranges, the cast iron offers radiant, gentle heat to lock in moisture and flavor while keeping the texture and integrity of the food intact.









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www.AGArangeusa.com

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AGA IS A MEMBER OF THE MIDDLEBY RESIDENTIAL LUXURY BRAND PORTFOLIO