

AGA™ for life



AGA 7 SERIES

“ The story that began in 1922 continues today with new models and new technology.. ”



1922

The AGA cooker is born – invented by Dr Gustaf Dalén

1936

Designer Raymond Loewy creates the New Standard AGA cooker

1947

Production boosted by the addition of a second plant at Ketley in Shropshire

1956

Introduction of new AGA colours to stand beside the traditional Cream

1964

First oil-fired AGA launched

1968

First gas-fired AGA launched

1975

First electric AGA launched



The New Standard AGA cooker



Dr Gustaf Dalén

AGA Heritage

Our story began in 1922 when Dr Gustaf Dalén – a world-renowned physicist and Nobel Prize winner – lost his sight following an explosion during an experiment. Although blind, he was determined to develop a cooker capable of every culinary technique, but which was also easy to use. He did exactly that and the AGA cooker was born.

Over the years, the AGA cooker's design has been allowed to evolve, with care and consideration, to the point where it has now achieved iconic status. The story that began in 1922 and continues today with new models and the very latest technology, ensuring the AGA cooker is as relevant and innovative today as it was when it was created. It is a cooker steeped in heritage and brings with it a unique style and warmth that together means it occupies a special place in the hearts and minds of owners.

2011

AGA Total Control launched – on when you need it, off when you don't

2013

AGA Dual Control launched – with switch on / switch off hotplates

2014

AGA 60 launched – perfect for smaller spaces

2018

AGA eR3 Series launched

2019

AGA 7 Series launched

2020

AGA R3 Series launched

2022

100 years of AGA





Performance

Cast-iron cooking makes the AGA difference

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. 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 cookers and is the reason AGA cooking preserves more of the food's moisture, flavour, texture and goodness.

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 cooker **on when you need it and off when you don't**.

Boiling plate

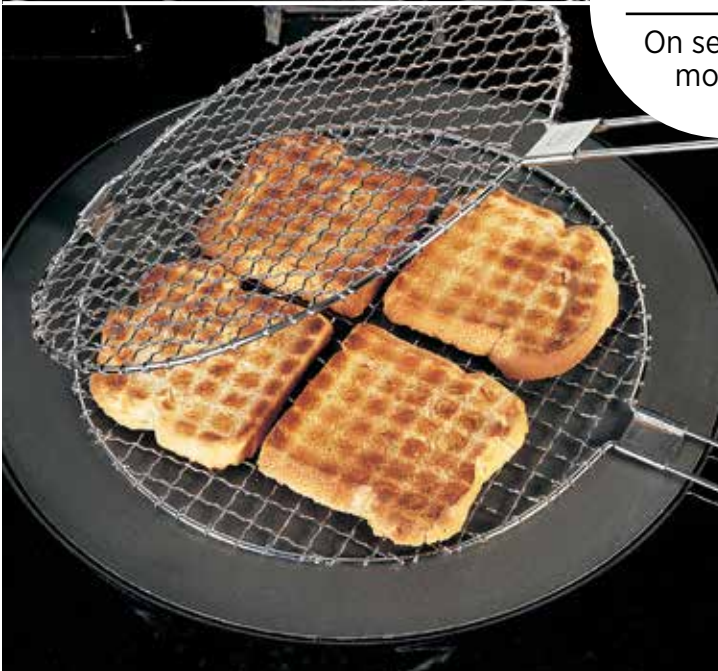
The AGA boiling plate delivers a really fast punch of heat for quickly boiling water, maintaining a rolling boil and for fast stir-fries in a wok. Ridged griddle pans are also used here for authentic grilled steaks, chops and cutlets. Famous AGA toast is crunchy on the outside and fluffy in the middle and is toasted directly on the boiling plate using the wire AGA Toaster.

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.

On the AGA 60, AGA Dual Control, AGA eR3 and AGA 7 Series models this hotplate can be switched on and off as required, saving energy and it heats up in approximately **12 minutes**.



Heats up in
12 minutes
On selected
models



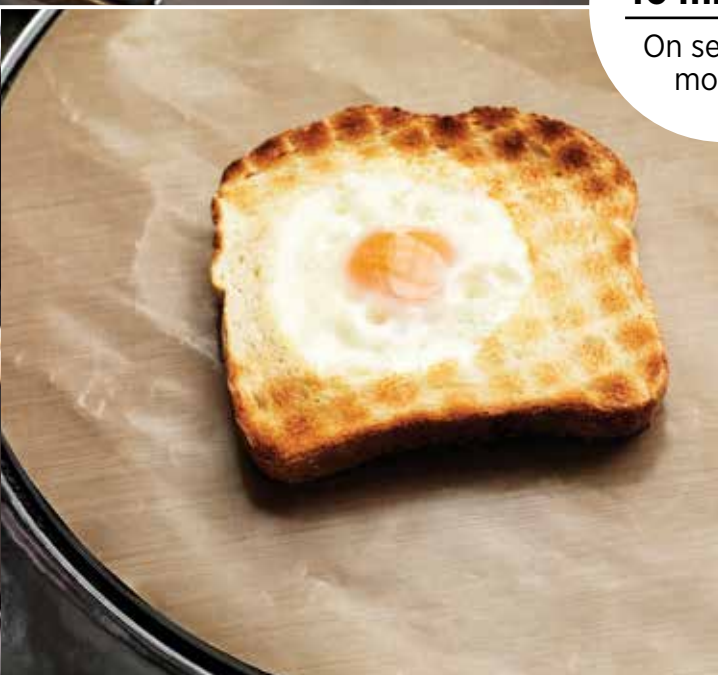
Simmering plate

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 Béarnaise, become easy. Used as a griddle, it will also make feather-light crêpes, drop scones and delicious toasted sandwiches.

On the AGA 60, AGA Dual Control, AGA eR3 and AGA 7 Series models this hotplate can be switched on and off as required, saving energy and it heats up in approximately **10 minutes**.



Heats up in
10 minutes
On selected
models





Grill. Bake. Steam. Boil. Stir-fry. Simmer.
Fry. Roast. Slow-cook. Griddle. Toast.
An AGA can do it all.



The AGA ovens

The AGA cooker 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 Christmas. An AGA cooker 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 (TOP RIGHT)

This high temperature power house 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. Breads and rolls are also baked here, in what is the nearest thing to a baker's brick oven. The floor of this oven is also used for cooking pizzas and it is also a 'hidden hotplate', where pans may be placed to oven-fry foods such as steak – any splashes clean themselves as they land on the hot cast-iron oven walls.



BAKING OVEN (BOTTOM LEFT)

The baking oven is maintained at a moderate heat, making it perfect for baking all kinds of cakes and biscuits. Most things that are normally cooked in the hotter roasting oven can also be transferred to finish cooking here, but for a longer time. The baking oven 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.



SIMMERING OVEN (BOTTOM RIGHT)

Once food has been brought to temperature somewhere else on the cooker, it is simply transferred to this oven where it will finish cooking. It is this gentle radiant heat that is the secret of so many unique AGA cooking methods: belly pork and lamb shanks, ox cheek casseroles and creamy rice puddings, meringues, crème caramels without a single bubble, fluffy rice and steamed carrots. These and many other delights are in store for the new AGA owner.







SLOW COOKING OVEN*

The slow cooking oven is a second low temperature oven (5-oven models), operated at a slightly higher temperature than the simmering oven. It is used in the same way, but allows ultra-slow cooking over many hours, giving extra slow cooking flexibility. Having a second low temperature oven greatly extends the cooking capacity of your AGA cooker – it doubles the quantity of food that can be slow-cooked at the same time, making this oven extremely useful when catering for larger numbers.

WARMING OVEN*

The warming oven is used for heating plates, serving dishes and platters with no fear of crazing or cracking (4 & 5-ovens models). It will also allow cooked food to be kept hot for up to two hours until a meal is ready to be served. This also greatly simplifies co-ordinating the conclusion of an ambitious cooking session, as cooked foods keep in good condition with little if any deterioration. It can also be used for drying out meringues and macarons.

*On 5-oven models these two ovens are operated independently to the main AGA cooker. They can therefore be used continuously, or brought into use on an occasional basis, as required, depending on cooking needs.





An introduction to the AGA collection

Choosing the right AGA cooker for you

At AGA, we understand that life is changing, and you now need your kitchen to work harder for you than ever before. That's why there are two types of AGA cast-iron cookers you can choose. Both cook using radiant heat, however, a 24/7 Radiant Heat model is designed to always be on and ready to cook whereas an Everyday Radiant Heat model is more flexible, and can be switched on and off as required.

24/7 RADIANT HEAT

Cookers in this range resemble most closely the original AGA. They are on all the time, keeping the kitchen cosy, and are ready to cook the moment you are. 24/7 AGA cookers do much more than just cook. They take the place of a tumble drier, toaster, bread maker and electric kettle and can even get creases out of freshly laundered items, such as pillow cases, and in a home with a 24/7 AGA the heating will tend to go on later in the season and off earlier.

If you work from home, live in a draughty house or simply want the comforting reassurance of an AGA that's on all the time, this collection offers everything you need.

EVERYDAY RADIANT HEAT

Each day is different - maybe weekdays are all about speed and efficiency in the kitchen while the weekend is all about the slow, mindful enjoyment of cooking for friends and family. Life is hectic and the kitchen needs to provide a multi-functional living space, where we cook, eat and live.

Cookers in this collection are designed to work for the way we live now, offering everything that's loved about the AGA but with added functionality. The ovens and hotplates can be switched on and off independently and, on certain models, a state-of-the-art induction hob sits alongside the traditional AGA hotplate. With models from just 60cm wide, up to the largest AGA ever, there's a model to suit every space.

If you are out a lot, but want the results only radiant heat cooking produces and would love a cast-iron AGA cooker that seamlessly adapts to your day-to-day needs, then this is the collection for you.



AGA R7 Series

AGA™ for life



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

R7 100

R7 CONTROL PANEL



TEST DRIVE

Watch a test drive of the R7 Series cooker here:



Always a warm welcome home - providing useful heat into the kitchen.

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 and oven Eco setting.

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.
- Twin hotplates which heat up in 8-10 minutes.
- Cast-iron roasting, baking and simmering heat storage ovens which operate together with digital temperature control.
- 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.
- Heat storage cast-iron ovens can be switched to Eco mode to save energy or high mode to increase oven 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 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.

APPROXIMATE HEAT STORAGE OVEN TEMPERATURE SETTINGS

CAST-IRON ROASTING OVEN 200 - 240°C	A high temperature powerhouse used for the beginning of cooking many foods. The top of the oven is used to grill food, whilst the centre is used for fast roasting meat and poultry. The floor of this oven can be used for cooking pizzas and oven frying foods such as steak.
CAST-IRON BAKING OVEN 140 - 180°C	Your moderate heat 'everyday' oven, perfect for baking cakes and biscuits. Ideal for lower temperature roasting, cooking fish 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.
WARMING OVEN 60 - 90°C	Warming oven on the 150cm and 210cm models 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.

OVEN HEAT UP TIMES

Oven heat up times will vary depending on the temperature setting chosen. We recommend allowing 3 hours from slumber setting and 6 - 8 hours from cold 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.

AGA R7 Series Specifications

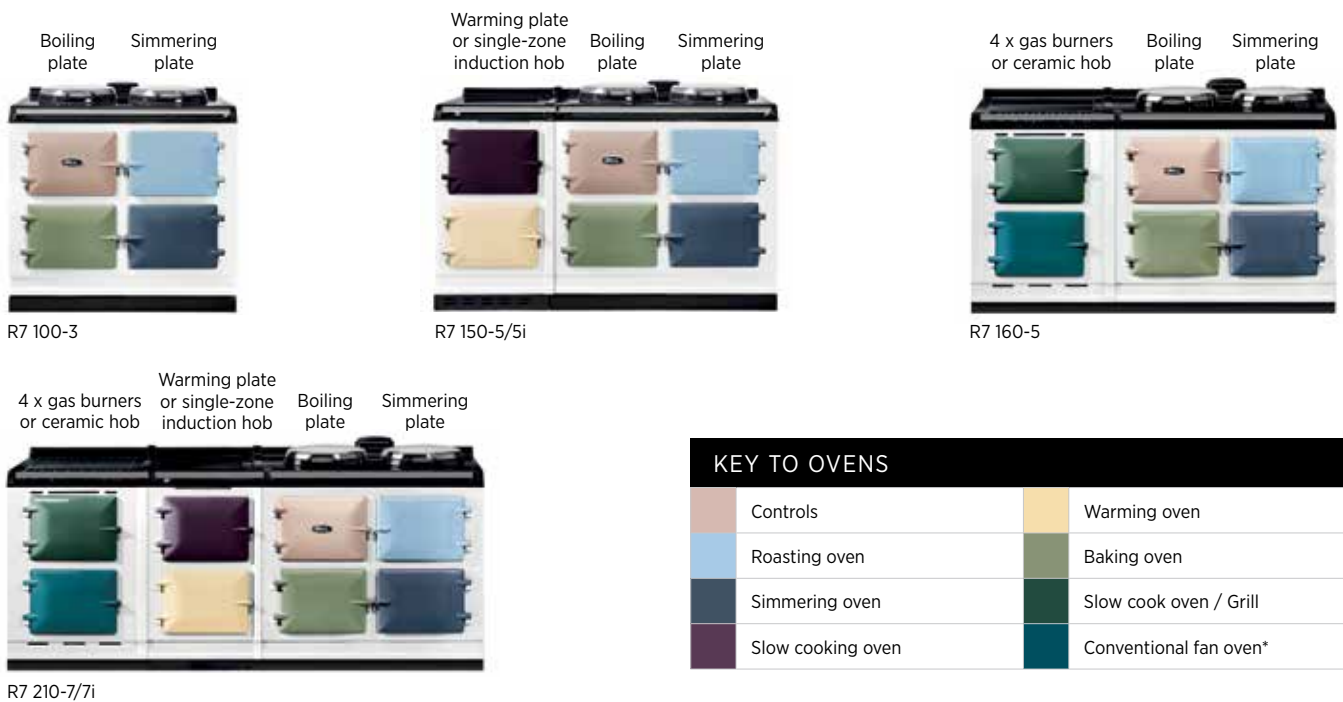
COLOUR OPTIONS

Available in 18 gorgeous vitreous enamel colours. Bespoke colour service also available.



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

SIZE OPTIONS



SPECIFICATIONS

	R7 100-3	R7 150-5	R7 150-5i	R7 160-5	R7 210-7	R7 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)	444	554	554	538	648	648
ELECTRIC SUPPLY	32 AMP	32 AMP + 3 AMP	32 AMP + 13 AMP	2 X 32 AMP	2 X 32 AMP + 3 AMP	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.

AGA eR7 Series

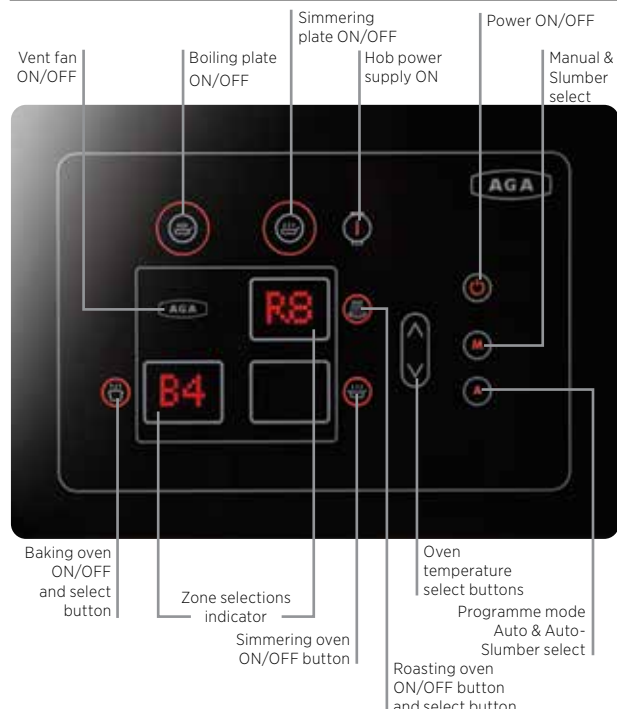
AGA™ for life



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

eR7 100-3

eR7 CONTROL PANEL



TEST DRIVE

Watch a test drive of the eR7 Series cooker 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 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.

KEY FEATURES

- 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.

APPROXIMATE HEAT STORAGE OVEN TEMPERATURE 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	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.

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.



AGA eR7 SERIES Specifications

COLOUR OPTIONS

Available in 18 gorgeous vitreous enamel colours. Bespoke colour service also available.



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

SIZE OPTIONS



eR7 100-3



eR7 150-5/i



eR7 160-5



eR7 210-7/i

KEY TO OVENS

	Controls		Warming oven
	Roasting oven		Baking oven
	Simmering oven		Slow cook oven / Grill
	Slow cooking oven		Conventional fan oven*

SPECIFICATIONS

	eR7 100	eR7150-5	eR7150-5i	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.







Made in
Great Britain

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