

AGA™ for life



AGA eR7i

AGA eR7i – Where Cast Iron Meets Conventional Cooking

The AGA eR7i 100 provides iconic AGA styling alongside advanced features that meet the demands of today's cook. This cutting-edge model seamlessly combines cast-iron heat storage cooking with conventional fan oven technology, establishing a new standard in range cooker design.

Key Features:

- 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 features, all operated by a touch-screen control panel.
- Vitreous enamel – protected by coats of hard-wearing vitreous enamel.
- All-electric, solar and renewable energy compatible.
- Two-zone induction hob for precise and efficient cooking.
- Cast-iron boiling and simmering plate which heats up in 10-12 minutes, so no need to leave on when not in use.
- Cast-iron heat storage roasting / baking oven with integral grill and a simmering oven.
- Conventional fan oven.
- Slow cook oven and warming oven (150cm models) are operated by a separate button.
- Provides useful heat into the kitchen.
- Altrashell™ coating on the cast-iron ovens, making them easier to clean.
- Stainless steel, inner door liners on the roasting / baking and simmering ovens that can be removed for cleaning.
- Polished stainless steel handrail and hotplate dome lid.
- AGA branded handrail.
- Room vented.



eR7i 100-3

The AGA eR7i 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 hotplate works on Manual only.



Control Panel



The Ovens



Touch screen control panel.

1.4kW conventional fan oven with settings from B1 to R9. Heats up in approximately 15 minutes.

Cast-iron, radiant heat storage simmering oven. Heats up in 1 hour for best cooking performance.

Cast-iron, radiant heat storage roasting / baking oven with settings from B1 to R9 and a G setting for the Grill. Heats up in 1 hour for best cooking performance.

- 2.1kW grill in the top of the oven.



The Hotplate / Induction Hob

Two-zone induction hob suitable for two pans, or the two zones can be bridged for use with a griddle or fish kettle.

Low temperature function:

- 1 (44°C) - Defrosting, melting butter or chocolate
- 2 (70°C) - Keep warm, once you've prepared food
- 3 (94°C) - The perfect simmer

Automatic functions:

- Boil dry detection
- Heating up to a frying temperature
- Timer functions
- Keep simmering or re boil powerfully
- Permanent pot detection
- Bridge / booster function



Controllable boiling / simmering hotplate which heats up in 10-12 minutes. No need to leave on when not in use.



Specifications

	eR7i 100	eR7i 150	eR7i 150i	eR7i 160	eR7i 210	eR7i 210i
Height (mm)	915	915	915	915	915	915
Width (mm)	984	1478	1478	1589	2084	2084
Depth* (mm)	698	698	698	698	698	698
Approximate Weight (kg)	310	420	425	439	549	554
Electric Supply	32amp + 13amp	32amp + 13amp	32amp + 13amp	32amp + 13 amp	32amp + 13amp	32amp + 13amp
		3amp fuse	13amp	32 amp	3amp fuse + 32 amp	13amp fuse + 32 amp

*Depth excludes handles. Castings can vary slightly. Please refer to User and Installation Guide for detailed measurements and clearances required.

KEY TO OVENS	
	Controls
	Roasting/Baking oven with Grill
	Simmering oven
	Slow cook oven
	Warming oven
	Slow cook oven/Grill
	Conventional fan oven



Warranty: 5 years parts and 1 year labour

Servicing: Regular servicing is not required

Venting: Vented into the room from the top of the cooker.

Cooker hood recommended

Colour Options

AGA cookers are coated in multiple layers of vitreous enamel which takes three days and at least three firings to complete. It is this painstaking enamelling process that helps ensure the working life of an AGA cooker is measured not in years, but in decades.

eR7i is available in a choice of 18 stunning vitreous enamel colours:



CREAM



LINEN



WHITE



BLACK



PEARL
ASHES



DOVE



PEWTER



SLATE



DUCK EGG
BLUE



DARK
BLUE



DARTMOUTH
BLUE



SALCOMBE
BLUE



OLIVINE



BRITISH RACING
GREEN



AUBERGINE



BLUSH



RASPBERRY



MUSTARD

Bespoke colour service also available.

Side panels are matt black.

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



eR7i 100-3 in Raspberry





Made in Great Britain

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