

# AGA™

INTRODUCING

## THE AGA ERA

EVOLUTION MEETS REVOLUTION





## WELCOME TO A NEW AGA ERA

ERA is a mix of evolution and revolution. It's where technology meets design and where heritage meets modernity.

And it's where glass is used extensively for the first time to create a striking, unified aesthetic that is beautiful, contemporary and fits perfectly into a modern kitchen.

Made using considered premium materials and with engaging tactility, mindful detailing and a design that is both discreet and striking, this exceptional, unexpected cooker has a natural place in today's kitchen.

THE USE OF GLASS LENDS  
ERA A LIQUID QUALITY IN A  
CLEAN, COHESIVE AND BEAUTIFUL  
DESIGN THAT IS FUNCTIONALLY  
AND BRILLIANTLY CAPABLE





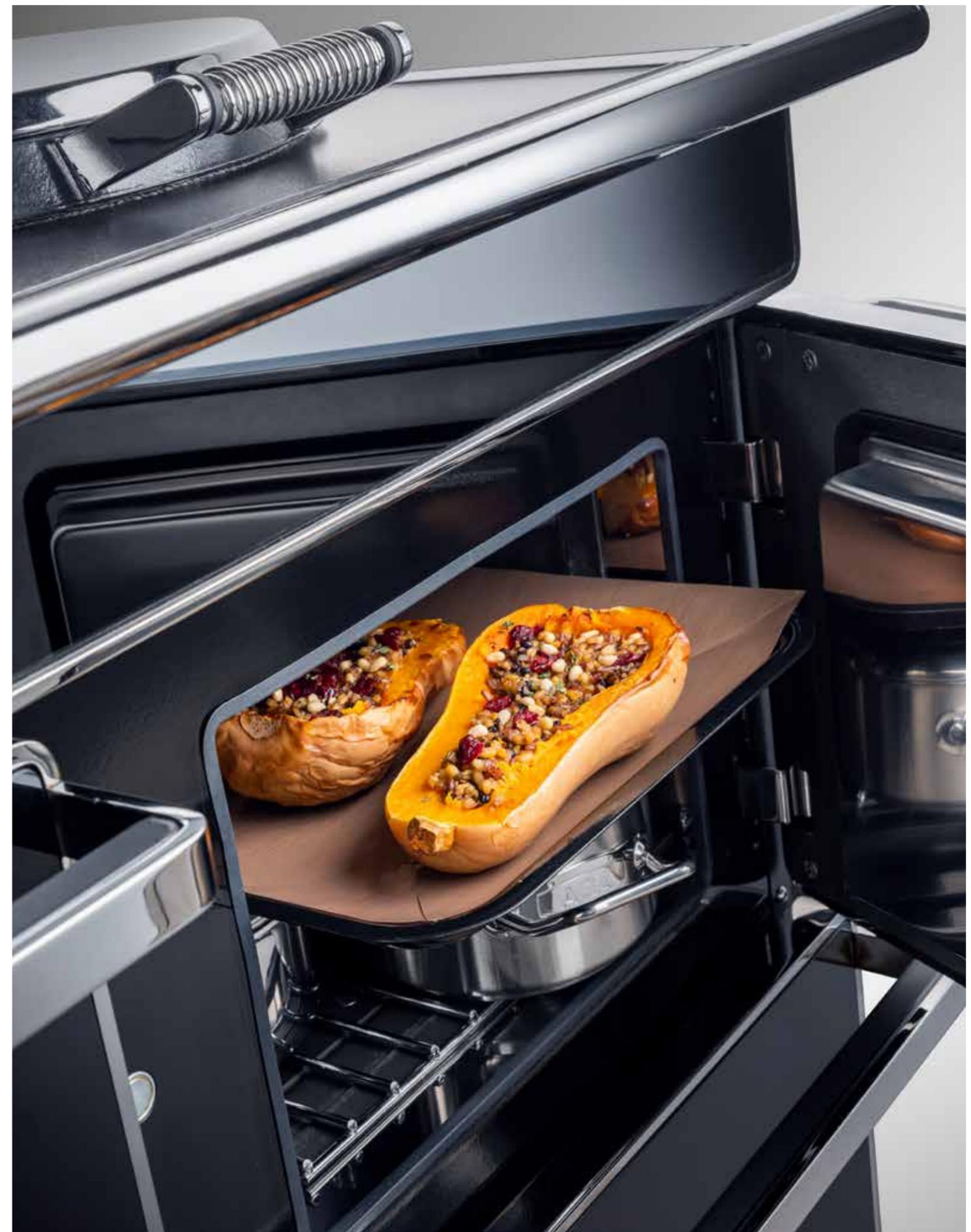
## ELEGANT SUFFICIENCY

Sharing food brings us together, but we know cooking can be different things at different times. From the pragmatic act of making a quick weeknight dinner through to a meditative practice that helps us unwind, life with ERA gives you the best of all worlds. This is a range that is progressively modern with traditional values and one designed to cope with life's contradictions.

## FUNCTIONAL SIMPLICITY

ERA is an ergonomically designed heat-storage range cooker created to offer an all-in-one solution. It takes a sensory approach to cooking, with every feature touch-screen controlled. There are details so cleverly designed they go unnoticed, but it is these touches that ensure you get the very best from the ingredients you choose to cook.

ERA is a range for today, with conventional cooking capabilities built in alongside radiant heat cast-iron heat-storage ovens and an induction cooktop beside a cast-iron hotplate.





#### A DIFFERENT WAY OF COOKING

Alongside a fan oven, ERA has two cast-iron heat-storage ovens which cook using radiant heat. This offers an intuitive, kind-to-food way of cooking. We think of it as akin to sunshine through a window. It's a warm and penetrating heat possible due to the thermal properties of cast iron.

Food cooked this way tastes better because it isn't exposed to any harshness. Radiant heat cooking is an effective, efficient and effortless way to roast, bake, grill, steam, fry and slow-cook and to get the most succulent, nutritious dishes.

**AESTHETIC, FUNCTIONAL, LASTING**

Each element of ERA has been carefully considered to create an appliance with premium design values, considered materials and a quietly assertive aesthetic. Created to fit seamlessly into your kitchen and to effortlessly integrate into your life.



## ANATOMY OF AN ERA

### 4-ZONE INDUCTION COOKTOP

An induction cooktop is the safest, fastest, most controllable and energy efficient way to cook. The AGA ERA has a touch-control, four-zone induction cooktop with bridging feature on both left and right sides, a power boost function, pan and boil-dry detection, a child lock and a pause button.

### TOUCH SCREEN CONTROL PANEL

The AGA ERA is controlled at the touch of a button, with intuitive features that allow you to maximise the versatility of the range.

### THE GRILL

A 2.1 kW grill is located at the top of the roasting/baking oven. There are four grilling positions; the higher positions for fast cooking and the lower positions for slower cooking.

### HOTPLATE

The AGA ERA hotplate is as close as it gets to a chef's solid top and you can cook directly on it or use pans, depending on the dish being made. It can be set to boiling or simmering mode and is large enough to accommodate three pans. Heats up from cold in 10-12 minutes.

### THE OVENS

Two cast-iron heat-storage ovens and a fan oven make The AGA ERA capable enough for any kitchen, however busy.

### FAN OVEN

The fan oven is designed for quick, everyday meals with nine temperature settings and a heat-up time of 15 minutes. The fan oven door features a window and the oven is internally lit to view your cooking.

### SIMMERING OVEN

The cast-iron heat-storage simmering oven is perfect for slow cooking, allowing flavours to develop and making even the toughest meats tender. Both cast-iron heat-storage ovens have an internal Altrashell™ coating plus removable door liners for ease of cleaning.

### ROASTING/BAKING OVEN

The cast-iron heat-storage roasting/baking oven can be pre-set to the exact temperature you need – from very hot (R9) to cool (B1) – and it has a grill located at the top of the oven.



## AGA ERA SPECIFICATIONS

**APPLIANCE DIMENSIONS**    Width: 43.5"    Height: 36"    Depth\*: 25"

**APPROX WEIGHT**    705 lb

**OVENS**    **ROASTING/BAKING**    **SIMMERING**    **FAN OVEN**  
1.37 Cu Ft    1.37 Cu Ft    1.62 Cu Ft

**ELECTRICAL SUPPLY\*\***    **RANGE**    **INDUCTION COOKTOP**  
240 Volts / 60 hz / 32 Amps 7kW    240 Volts / 60 Hz / 13 Amps

**GRILL RATING**    2.1kW

**FAN OVEN RATING**    1.4kW

**ENERGY EFFICIENCY RATING**    Fan oven : A

**WARRANTY**    One year for parts and labor, subsequent Four years for parts only

**SERVICING:** No regular servicing required.

\* Excluding handrail

\*\* Conforms to UL std UL858, NEMA Plug 14-50A rating for the Range, NEMA 6-20P for the Induction Cooktop. Both cables come out of the product and are 6' long





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[WWW.AGARANGEUSA.COM/ERA-RANGE](http://WWW.AGARANGEUSA.COM/ERA-RANGE)

A MEMBER OF THE MIDDLEBY RESIDENTIAL BRAND PORTFOLIO

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