

AGA Total Control 3-Oven Cast Iron Range



Model # ATC3



- 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) and Slow Cook oven (approx. 212°F-245°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 (626°F) and Simmering hotplate (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
- Ovens take under an hour to reach full temperature; Hotplates take under 11 minutes to reach full temperature

ORDERING DETAILS	MODEL #
Black	ATC3-BLK
Pewter	ATC3-PWT
Claret	ATC3-CLT
Cream	ATC3-CRM
White	ATC3-WHT
Dark Blue	ATC3-DBL
Pearl Ashes	ATC3-PAS
Aubergine	ATC3-AUB
Duck Egg Blue	ATC3-DEB
Pistachio	ATC3-PIS

Cast iron range is coated in hygienic, easy-to-clean vitreous enamel and is available in 10 colors



Black



Pewter



Claret



Cream



White



Dark Blue



Pearl Ashes



Aubergine



Duck Egg Blue

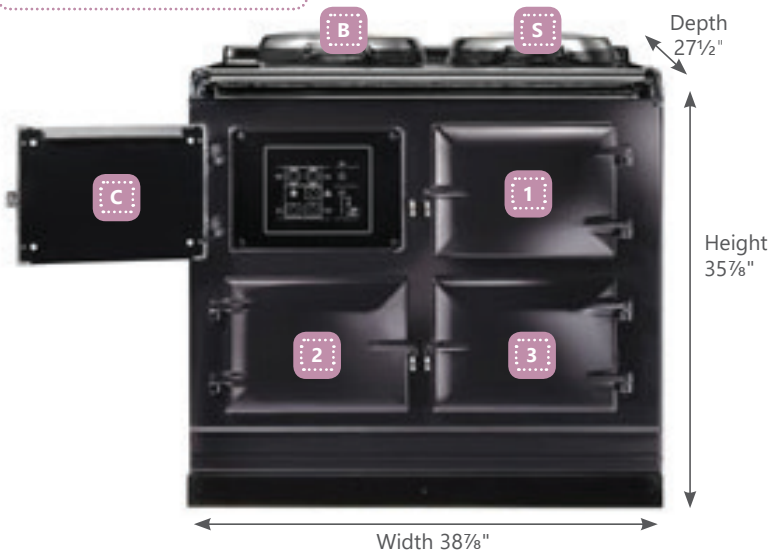


Pistachio

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Technical Specifications	
Overall Dimensions	35 3/8" H x 38 3/8" W x 27 1/2" D
1. Roasting Oven	9 5/8" H x 13 5/8" W x 18 3/4" D
2. Baking Oven	9 5/8" H x 13 5/8" W x 18 3/4" D
3. Slow Cook Oven	9 5/8" H x 13 5/8" W x 18 3/4" D
B. Boiling Plate	14 1/2" Dia
S. Simmering Plate	14 1/2" Dia
C. Control Panel	9 5/8" H x 13 5/8" 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 and labor
Shipping Instruction	Ships fully assembled

Complimentary Cookware Included

- (1) 13" x 18" Large Enameled Roasting Pan with Broiling Rack
- (1) 12 1/2" x 13 1/2" Half Size Enameled Roasting Pan with Broiling Rack
- (1) 18 3/4" x 13 1/2" Floor Grid
- (3) 17" x 13 1/2" Oven Grid Shelves
- (1) Cold Plain Shelf
- (1) Roasting Oven Perforate Baffle
- (1) Hotplate Toaster
- (1) Wire Brush

AGA Kitchen Concierge
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CAST IRON EVIDENCE

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.

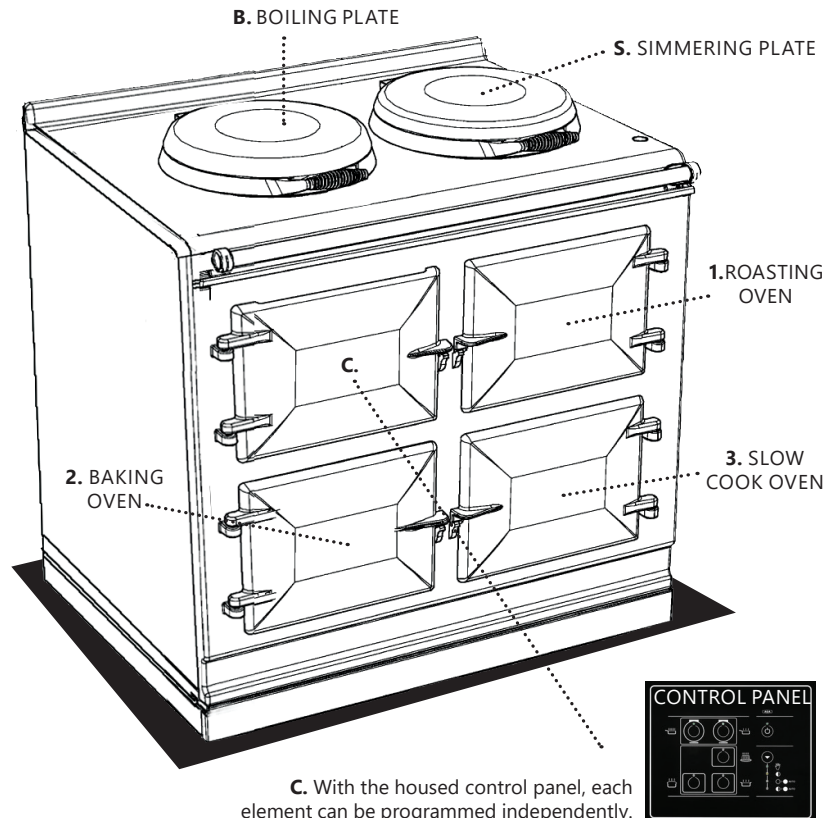
The cast iron AGA is made from 70% recycled material and is itself 95% recyclable. Inside every new AGA is a bit of an old one.



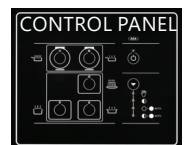
INSULATED COVERS

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.

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

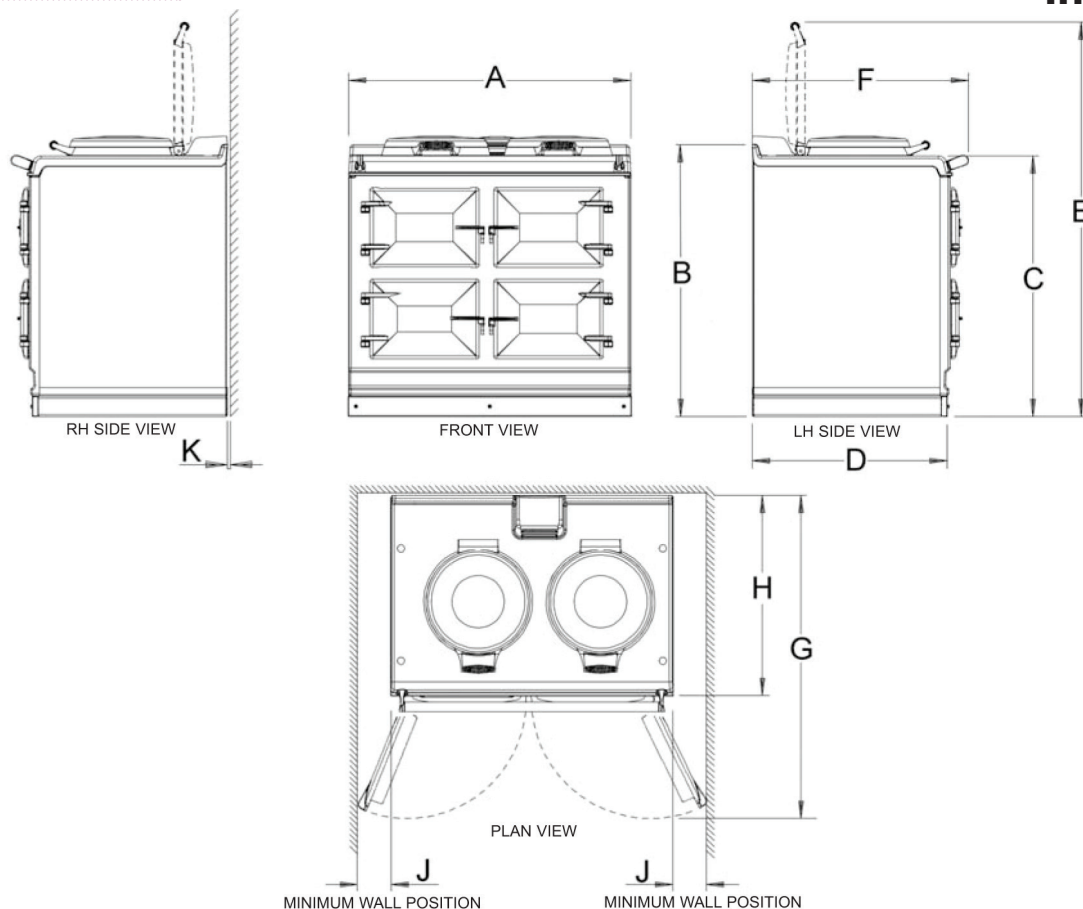


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Installation



Range Dimensions

When surveying for range installation the actual clearance required for the 'body' of the appliance should be increased by $\frac{3}{8}$ " (1000mm) 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.

	A	B	C	D	E	F	G	H	J	K
mm	987	945	910	680	1385	760	1145	698	116	10
ins	38 $\frac{7}{8}$	37 $\frac{1}{16}$	35 $\frac{1}{16}$	26 $\frac{3}{4}$	54 $\frac{1}{2}$	29 $\frac{15}{16}$	45 $\frac{1}{16}$	27 $\frac{1}{2}$	4 $\frac{9}{16}$	$\frac{1}{8}$

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.

Plinth

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 $\frac{1}{2}$ " 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" (25mm).

Side Clearances

A $\frac{1}{8}$ " (3mm) 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 $\frac{49}{16}$ " (116mm) 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 $\frac{3}{8}$ " (10mm), to allow for the walls not being square.

In addition a minimum clearance of $39\frac{1}{2}$ " (1000mm) 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.