



## AGA 7 SERIES HOTCUPBOARD



## Owners Manual comprising Users and Installation Guide

**CAUTION: THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE MANPOWER MUST BE USED IN MOVING THE RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR.**

**REMEMBER**, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require.

**DO NOT** use reconditioned or copy parts that have not been clearly authorised by AGA.

**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE  
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**



For use in USA & CAN

11/22 EINS 517940

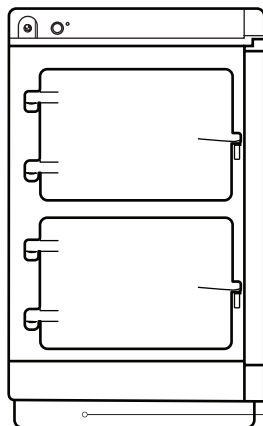
Make a note of your AGA 7 Serial Number when it is being installed.

## My AGA Details:

**Serial No:** \_\_\_\_\_

**AGA Service No:** \_\_\_\_\_

**Date of Installation:** \_\_\_\_\_



DESN 517535

Data badge located behind cover

SERIAL NO. NO DE SERIE	
	
AGA GAS RANGE: 203 D	
THIS RANGE COMPLIES WITH ANSI Z11.1 - 2010 HOUSEHOLD COOKING APPLIANCES WITH THE EXCEPTION OF SECTION 1.13 ON HEAT DISTRIBUTION. ALSO COMPLIES WITH CSA #1 59 1096.	
DE FORMAL DE CUISINE EST CONFORME A LA NORME ANSI Z11.1 - 2010 APPAREILS DE CUISSON MENAGERES A L'EXCEPTION DE LA SECTION 1.13 DISTRIBUTION DE LA CHALEUR DU FOUR. IL EST AUSSI CONFORME A LA NORMA CSA #1 59 1096.	
VENTED UNIT. SEE INSTALLATION INSTRUCTIONS. UNITÉ VENTILÉE. VOIR INSTRUCTIONS D'INSTALLATION.	
CONTROL VALVE BRASS SIZE VIE DE DISTRIBUTION BRASS/ALU MISE EN GAZ	
WATER PRESSURE PRESSION BRASS/ALU	
WATER PRESSURE PRESSION BRASS/ALU	
240V 60Hz 22AMPS	
MAX HEAT INPUT (GAS) THERMOC GAS	
Max Gas (GAS NATUREL) 650 Btu/h	
	
AGA, STATION ROAD, KETLEY, TELFORD, SHROPSHIRE, TF1 5AG, ENGLAND	







# Contents

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<b>1. Product Safety</b>	<b>1</b>
<b>2. Health &amp; Safety</b>	<b>2</b>
<b>3. Introduction</b>	<b>4</b>
<b>4. Operating your Induction Cooktop</b>	<b>5</b>
<b>5. Operating your oven</b>	<b>8</b>
<b>6. Cleaning</b>	<b>9</b>
<b>7. Installation</b>	<b>10</b>
<b>8. Power Supply connections</b>	<b>11</b>
<b>9. Wiring Diagram</b>	<b>12</b>
<b>10. Appliance dimensions</b>	<b>13</b>



# 1. Product Safety

Meaning / Description	Symbol	Signification / Description
<p><b>WARNING / CAUTION</b></p> <p>An appropriate safety instruction should be followed or caution to a potential hazard exists.</p>		<p><b>AVERTISSEMENT</b></p> <p>Une consigne de sécurité appropriée doivent être suivies ou garde d'un danger potentiel exists.</p>
<p><b>DANGEROUS VOLTAGE</b></p> <p>To indicate hazards arising from dangerous voltages.</p>		<p><b>TENSION DANGEREUSE</b></p> <p>Pour indiquer les dangers résultant des tensions dangereuses.</p>
<p><b>PROTECTIVE EARTH (GROUND)</b></p> <p>To identify any terminal which is intended for connection to an external conductor for protection against electric shock in case of a fault, or the terminal of a protective earth (ground) electrode.</p>		<p><b>TERRE DE PROTECTION</b></p> <p>Pour marquer bornes destinées à être raccordées à un conducteur de protection extérieur contre les chocs électiques en cas de défaut d'isolement, ou pour marquer la borne de la terre de protection.</p>
<p><b>HEAVY</b></p> <p>This product is heavy and reference should be made to the safety instructions for provisions of lifting and moving.</p>		<p><b>LOURD</b></p> <p>Ce produit est lourd et doit être fait référence aux consignes de sécurité relatives aux dispositions de soulever et déplacer.</p>
<p><b>DISCONNECT MAINS SUPPLY</b></p> <p>Disconnect incoming supply before inspection or maintenance.</p>		<p><b>APPAREIL À LASER DE CLASSE 2</b></p> <p>Alimentation d'entrée Débrancher avant inspection ou d'entretien.</p>
<p><b>REFER TO MANUAL</b></p> <p>Refer to relevant instructions detailed within the product manual.</p>		<p><b>ATTENTION, SURFACE TRÈS CHAUDE</b></p> <p>Reportez-vous aux instructions applicables, indiquées dans le manuel du produit.</p>

## 2. Health & Safety

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### Consumer Protection

As a responsible manufacturer, we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

**NOTE:** The installation manual and user guide for this appliance are available online on [www.agaliving.com](http://www.agaliving.com).



**INCORRECT USE OF THIS RANGE CAN INCREASE THE RISK OF FIRE, ELECTRIC SHOCKS OR INJURY TO PERSONS.**

**PLEASE READ THE FOLLOWING PRECAUTIONS TO REDUCE THESE RISKS.**

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **PLEASE READ THE ACCOMPANYING WARRANTY.** Any alteration that is not approved by AGA could invalidate the approval of the appliance, operation of the warranty and could also affect your statutory rights.
- **YOUNG CHILDREN SHOULD BE KEPT AWAY FROM THE APPLIANCE AS SURFACES CAN BECOME HOT TO TOUCH.**



#### ALWAYS

- Children are more sensitive to heat than adults.
- Always make sure children are never left alone or unsupervised when the range is on.
- Always be aware that range surfaces will be hot during and after use and can cause burns.
- Always teach children that the range and utensils can be hot.
- Always allow heavy and hot utensils to cool in a safe place and out of reach of small children.
- Always be aware hot grease is flammable. Wipe off any grease deposits on the range top and front.
- Do not leave containers of cooking fat around the range.
- In the event of a grease fire, do not remove the pan, cover the pan to extinguish the flame.

- Always turn utensil handles inwards but not cover adjacent heated surfaces, to prevent accidental spillage and burns.
- Always when opening an oven door, allow hot air and steam to escape.
- Always use dry pot holders. Moist pot holder will cause steam burns. Do not use towels or other cloths near the heated plates.
- Always clean ventilation hoods frequently. Grease should not be allowed to accumulate in hood and filters.
- Always make sure cabinet and work surface are capable of supporting heavy cooking utensils used on your range.
- Always make sure cooking utensils are suitable for range top service. Only certain types of glass, glass ceramic earthenware/glazed utensils with stand sudden temperature changes without breaking.
- Always make sure your appliance is properly installed and grounded by a qualified technician.
- Always make sure your appliance is serviced by a qualified technician.



#### NEVER

- Never store items of interest to children above the range.
- Never allow children to climb on, sit or stand on any part of the range.
- Never allow children to play with the controls or any part of the range.
- Never wear loose fitting clothing or other flammable materials that could contact hot surfaces on the range.
- Never leave boiling pans unattended, boil over causes smoking and greasy spillovers may ignite.
- Never store gasoline or other volatile liquids in the range or in cabinets above or near the range, which can catch fire or explode.
- Never use water on grease fires. Smother fire or flame or use a dry chemical or foam type extinguisher.
- Never repair or replace any part of the appliance unless recommended in this manual. All other servicing should be carried out by a qualified technician.

- Never cover or restrict the air flow to the controls compartment.
- Never install cabinets (shelves) or similar above the range with a depth greater than 13" (330mm).
- Never heat unopened food containers. Pressure build-up may cause the container to burst and cause injury.
- Never reach directly into a hot oven to add or remove cooking utensils. Instead pull the grid shelf out to its maximum projection.
- Never use a steam cleaner to clean your range.
- Never use a power spray or oven cleaners on the control panel.
- Never use caustic cleaners, abrasive pads or metal scrapers to clean enamel surfaces.
- Never use aluminium foil as a protective liner on the oven base, except as suggested in the manual. Improper use of this type of liner may create a risk of fire.

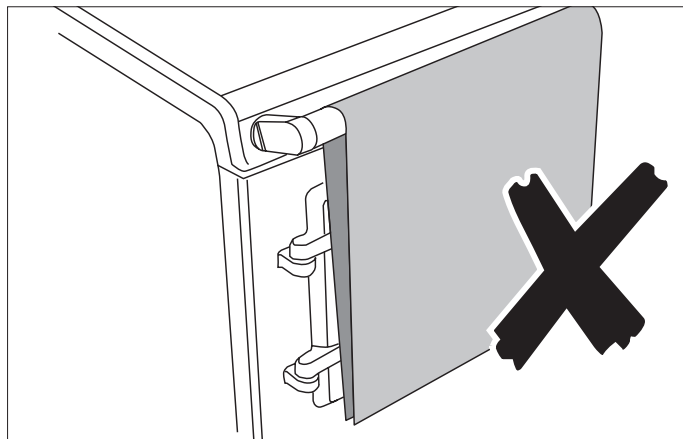
## Deep Fat Frying

- Use a deep pan.
- Never fill the pan more than one-third full of fat or oil
- Never use a lid on the pan.
- **Important:** Oil is a fire risk, do not leave pans containing oil unattended.
- In the event of a fire, cover the pan with a lid and turn OFF the appliance.
- Do not try to fry too much food at a time, especially frozen food. This only lowers the oven temperature of the oil or fat too much, resulting in greasy food.
- Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular, will cause frothing or spitting, if added too quickly.
- Never heat fat, or fry with a lid on the pan.
- Keep the outside of the pan, clean and free from streaks of oil or fat.

Smother the flames on the hob preferably with a fire blanket, rather than attempting to remove the pan to the outside.

Burns and injuries are caused almost invariably by picking up the burning pan to carry it outside.

Do not hang dish towels on the left hand side of the AGA handrail. Doing so will block the air vent. Blocking the air vent can cause excessive temperature increase to the control panel and prevents easy access to the controls.



When the oven(s) are on **DO NOT** leave any oven door open for long periods, this will effect the temperature of the oven and may allow controls to become hot.

A little smoke and some odor may be emitted when the appliance is first switched on. This is normal and harmless (from oven lagging and starch binder on the element insulation) and will cease after a short period of use.

**CAUTION:** The Control System of your AGA will, because of regulatory compliance requirements, implement a software reset at 2.00 am local time. The reset process will turn off the external vent fan. If you have at any time manually set the vent fan to be ON, please check its operation before you commence cooking.

### 3. Introduction

Thank you for choosing the AGA Hotcupboard with induction cooktop. The induction cooktop is an efficient way of cooking and will give you more control during the cooking process. The hotcupboard provides gentle heat, in the form of a slow cooking oven and warming oven. Please read these instructions to ensure a full understanding of the controls and the precautions required prior to their use.

#### Pans

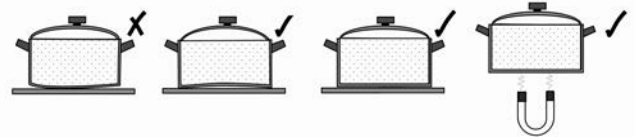
It is important to use pans that are specifically recommended for induction cooking. Generally stainless steel, special pans with stainless steel bases, enamelled steel, or cast iron pans with flat enamelled bases are suitable. It should be noted that some grades of stainless steel pans may not function or may be slow to heat.

All copper and all aluminium constructed pans or ceramic pans, will not work on an induction cooktop. If you are unsure of a pan, try a quick test using a magnet on the pan base (**Fig. 3.1**). A strong attraction between magnet and pan will normally indicate a suitable pan. Weak or no attraction usually indicates a pan that is not suitable. **DO NOT** forget to remove the magnet before using the pan on the cooktop.

Ideally pans should have near flat bottoms to maximise induction efficiency. Most types of pans will generate a faint audible sound during the cooking process and this is perfectly normal. The level of sound will vary depending on the type and style of pan used.

Use pans that are the same size or slightly larger than the marked area. Smaller pans will take longer to heat. Using a pan with a lid will help pan contents boil more quickly.

Fig. 3.1



DESN 517223

Fig. 3.2

Defined pan area  
9" (230) Maximum



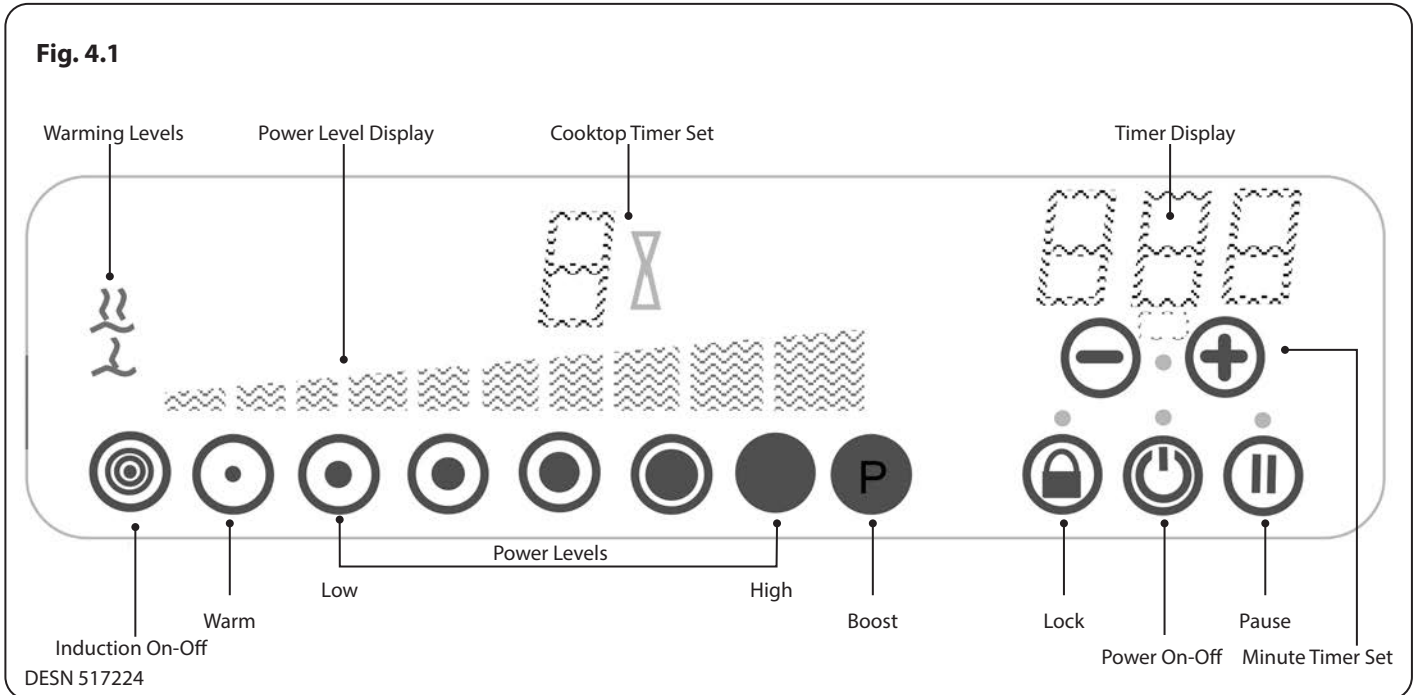
DESN 517496

Fig. 3.3





## 4. Operating your Induction Cooktop



The induction cooktop works independent of the AGA hotcupboard. It is not necessary for the hotcupboard control switch to be on when the induction cooktop is in use.



All of the induction cooktop functions are accessed via the touch pads located on the ceramic surface.

Always use positive finger contact on the touch pads to ensure a good control response (by gently touching and not pressing the pad).

Touch pads may not respond if the induction cooktop control area is wet. Touch pad area should be dried prior to use.


### Switching the Induction Cooktop ON











Using the induction cooktop requires three steps.

1. Touch the power on - off pad .
2. Touch the induction on - off pad .
3. Set the required power level.

If power level is not set within 20 seconds the unit will automatically switch off.




### Switching the Induction Cooktop OFF





After use the cooktop should be turned off by touching the power touch pad .

	Auto Cook		Warming settings
	Pan detection		Timer set
	Residual heat		Pause set
	Lock set		Power levels
	Boost		Prolonged pad contact



**Table 4.1** Display Indicators

## Setting the Power Level

This induction cooktop offers 10 levels of power the first 9 power levels can be selected by touching an individual power level pad  or by sliding your finger along the pads. A visual indicator will illuminate as both a numerical 1-9 as a level display  with a  representing high.

The 10th power level is achieved using the boost  function. To set the boost function, touch boost pad  the display will indicate . The boost function will run for 10 minutes maximum before reverting back to setting .


## Pan Detection

When the power is on and a power level is selected, the pan detection will be automatic whenever the pan is placed within or removed from the cooking zone on the cooktop. (See **Fig. 3.2** for defined pan area and **Fig. 3.3** for pan location). If there is no pan placed on the cooking surface the display will flash , if after 30 seconds a pan is not detected then the unit will automatically turn off. Always switch off by touching the power pad  when the cooktop is not in use.






Place an appropriate pan containing food to be heated, onto the induction cooktop.

Remove the pan from the cooktop carefully, as it will be hot.









## Residual Heat Indicator

The cooktop surface will get hot when in use, this is due to heat being conducted from the cooking pan. The cooktop surface will also remain hot for a while after use. After the cooking period the cooktop hot indicator  will be displayed and for a short period of time after power off.

## Pause





To interrupt the cooking period, touch the pause touch pad , cooking will stop and  will be displayed. To recommence cooking, touch pause pad  and then slide your finger the full length of the power level pads,  through to  the original power level will be automatically set. Pause remains active for 10 minutes only, after 10 minutes the cooktop will switch off.

## Warming Function

The warming function will keep cooked food warm for a set period of time. Touch the power on - off pad . Touch the induction on - off pad  and touch the first power level pad  to select warming level one, the warming indicator  and  will be displayed. To select the second and higher warming level, touch and hold the first power level pad . The warming indicator  and  will be displayed.

## Auto Cook

The Auto Cook feature allows the pan contents to be brought up to a high temperature rapidly, before reverting back to the set power level.




To set Auto Cook touch power on pad  and then touch induction on pad . Touch required power level pad for 5 seconds. The symbol  along with the set level will flash in the display. Turn off the cooktop by touching the off pad  after cooking is complete.


## Minute Timer






The induction cooktop has two individual timers:

**Kitchen Timer**, for general kitchen timing requirements, for example, timing food cooked in an oven.

Touch power pad  and then   pads together,  will be displayed.




A time can now be set using  or  touch pads. The count down will commence after a few seconds. If an instant countdown is required touch the power pad .






After the set time has elapsed the audible alarm can be cancelled by touching the power off pad .


To modify or cancel a previously set time, touch power pad  (on) and then   pads together. Release and then touch either the  or  pad to adjust the time setting, or set to zero time.





**Minute Minder**, for timing the duration of the induction cooking process.

The timer functions do not start or stop a cooking process.

Touch power pad  followed by induction on pad  set the required power level .

Touch pads together  ,  will be displayed, use  or  pads to set time. The count down will commence after a few seconds.

After set time has elapsed the audible alarm can be cancelled by touching the power off pad .

To modify a previously set time, touch   pads together and adjust using  or  pads.

The timer with the shortest time period remaining will show in the display.

## Control Locking



There are two control locking features:



**Temporary Lock**, this feature will lock the controls for the duration of a cooking process to prevent accidental adjustment of the controls.

Touch power button  followed by induction on pad .

Set to required power level . Touch lock key .

Power levels only, are locked to prevent adjustment during a cooking period.

To unlock, touch the lock pad  to enable power level adjustment, or power pad  to turn the cooktop off.


To remove the feature, after use touch power on pad  and then lock pad .



**Fixed Lock**, will lock the controls, even when the cooktop is powered off, this feature is to prevent accidental and unsupervised cooktop use and will require manual intervention before use, or deactivation of the feature.



Power off pads  and  will always function.

Touch pads can be locked to prevent unsupervised control function, even after the cooktop has been powered off.

Manual intervention or a deactivation sequence will be required to return the cooktop to normal operation.




To activate the fixed lock. Touch power pad , followed by induction on pad .

Touch lock and pause pads together , release and then touch lock pad . -L- will be displayed.

Manual intervention will be required to release the control functions for use. This is done by touching lock and pause pads together  followed by induction on  pad.

The induction cooktop control function will now be normal.

When the cooktop is switched off the Fixed Lock will still be active.

To deactivate the Fixed Lock. Touch power pad , touch lock and pause pads together , release and then immediately touch the pause  pad.

If deactivation fails wait 20 seconds before retrying or unplug the appliance.

### **Overheat Protection**

Power levels will be automatically reduced if excessive high temperatures are monitored below the cooking zone. If high temperatures are detected it will not be possible to adjust the power level to a higher level than shown in the visual displays.

Should a pan be allowed to boil dry the overheat protection system will turn the induction cooktop off.

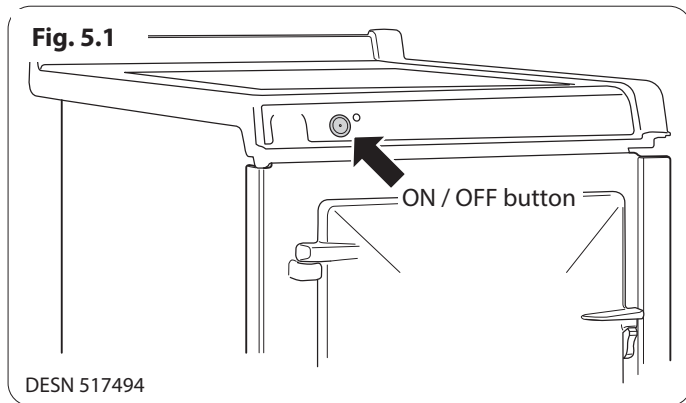
### **Automatic Power OFF**

The Automatic Power OFF function prevents the induction cooktop from being left ON when it is no longer being used.

There are three incidences where the induction unit will go into Power OFF function:

1. If the induction cooktop has been powered on but a pot/pan has not been detected within 30 seconds.
2. If the induction cooktop has been used, the pot/pan has been removed from the cooking zone, but the induction cooktop has not been turned OFF. The cooktop will turn off after 30 seconds of the pot/pan being removed.
3. If the induction cooktop has been left idle for 19 minutes then the unit will automatically power OFF.

## 5. Operating your oven



### Simmering Oven plus Warming Oven

This oven delivers a gentler convected heat making it better suited for longer cooking times, especially for overnight cooking, for example rich fruit cakes and celebration cakes. The cooking of meringues may also be better suited for this oven.

These ovens are not cast iron on the interior. They are heated by a single element at the rear of the oven cavity. It is operated by a single push ON-OFF button located on the left hand side of the hotcupboard top plate and can be turned ON and OFF when required (**Fig. 5.1**).

### Simmering Oven

This oven delivers a gentler convected heat making it better suited for longer cooking times especially for overnight cooking, for example rich fruit cakes and celebration cakes. The cooking of meringues may also be better suited for this oven.

**NOTE:** These ovens vent into the room, mechanical venting to the outside is not available.

### Points to remember when using your Simmering Oven:

- Pre-heat the oven for 30 minutes before starting to cook.
- Bring casseroles, soups etc to the boil on the hotplate and start meat in the roasting oven, before placing in the slow cook oven.
- Make sure that casseroles have sufficient liquid, particularly when cooking over a long period.
- Use lids on casseroles or foil to cover food whilst it is cooking to retain moisture.
- Make sure all dishes will fit into the oven before preparing food.
- Make sure that meat and poultry is piping hot before eating and reaches 167°F (75°C) internal temperature.
- Always thaw frozen food completely before cooking.

You can also produce crisp, white meringues in the oven.

Timing for cooking in the simmering oven will depend upon the temperature, quantity and type of dish you are cooking. As a guide for casseroles, a minimum of 2 hours cooking time is recommended.







Keep an eye on the food until you are familiar with the oven.

## 6. Cleaning

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### Important Instruction

Be careful of the hot appliance.

-  **Do not use a steam cleaner to clean this range.**
-  **Do not use abrasive pads, caustic.**
-  **Cleaners, oven cleaners or metal.**
-  **Scrapers to clean the surfaces of the enamel.**
-  **The touch control panel may be cleaned with a damp cloth and warm soapy water.**
-  **Do not use any power sprays or oven cleaners on the control panel.**

### Induction Cooktop

Make sure all the surfaces have cooled prior to cleaning the cooktop and front plate.

The easiest way to clean the AGA induction cooktop and front plate is to mop up spills as soon as they happen. It may be useful to keep a damp cloth handy to do this. The ceramic surface should then be cleaned with a proprietary cleaner.

If milk or fruit juice or anything containing acid, is spilt on the range, wipe it up immediately. Also clean off any condensation streaks on the front plate around the oven doors or the vitreous enamel may be permanently discolored.

All that is usually needed to keep the vitreous enamel surfaces of the range bright and clean is a daily rub over with a damp soapy cloth followed immediately with a clean, dry cloth to avoid streaks. The AGA E-cloths are excellent for this.

Ensure the lower vent is cleaned on a regular basis, and free from obstruction, to maintain sufficient air flow through the appliance. (The louvered plinth fascia can be easily removed for cleaning).

Remember the top plate and the polished covers will scratch if pans or utensils are dragged across them.

The induction is easy to care for, and regular maintenance will ensure long-life. Should the induction become soiled, use a sponge, cloth, to remove burnt-on spills. Rinse off detergents or cleaning agents thoroughly.

### Hotcupboard Ovens

#### Oven Door Linings

The best way to keep the linings clean is to wipe them over after cooking so that splashes do not get baked on (being careful when hot). Clean the linings when they are cool, the range is off.

The oven door linings can be cleaned with hot soapy water and / or a cream cleanser. To deep clean the linings, place a towel on the work surface and carefully lift off the oven door (doors are heavy) and place it enamel side down on the towel padding.

Clean with a soapy impregnated pad to remove stubborn marks. Dry off before carefully replacing on their hinges.

 **DO NOT IMMERSE THE DOORS IN WATER AS THEY ARE PACKED WITH INSULATING MATERIAL WHICH WILL BE DAMAGED BY EXCESSIVE MOISTURE.**

 **DO NOT PUT OVEN DOORS IN A DISHWASHER.**

 **DO NOT use caustic cleaners or oven cleaners.**

**PLEASE NOTE:** Cleaners used for vitreous enamel are often unsuitable for use on: chrome and stainless steel components, including the insulating covers, hand-rails and their brackets.

## 7. Installation

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**NOTE:** Please refer to the eR7 or R7 guide for product dimensions following the Hotcupboard instructions.

### **General Requirements**

The installation of the range must be in accordance with the relevant requirements of the local Wiring and Building Regulations. It should be in accordance also with any relevant requirements of the local or state codes.

In your own interest and that of safety to comply with the law, all appliances should be installed by an authorized AGA distributor in accordance with the relevant regulations.

## 8. Power Supply connections



### Electric Shock Hazard



The rating plate is located behind the removable plinth.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person to avoid a hazard.

Electrical Grounding is required on this appliance.

**DO NOT** connect to the electrical supply until the appliance is permanently grounded.

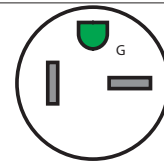
This appliance must be connected to a grounded, metallic, permanent supply. Or a grounding connector should be connected to the grounding terminal or wire lead on the appliance.

Failure to follow these instructions could result in death or serious injury.

**The Hotcupboard with Induction cook top must be supplied with a 240V 60Hz power supply, the Hotcupboard with Warming plate must have 120v 60Hz power supply** and connected to a properly grounded branch circuit protected by an appropriate circuit breaker.

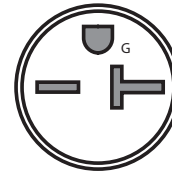
**At 240 Volts the appliance has a maximum load of 12.5 amps.**

The rating plate can be found on a pull out plate located at the lower front of the appliance. Electrical hook-up must be done by a licensed electrician. This appliance must be installed according to regional codes, or in the absence of regional codes, the National Electrical Code. The power cord on the appliance is fitted with a standard 3 conductor NEMA type **6-20 P** plug, and should be plugged directly into a matching receptacle (matching receptacle 6-20R) **DO NOT** cut or remove the grounding prong from this plug. An electrical socket (receptacle) must be provided within 5 feet of the left hand side of the appliance and easily accessible for the user to disconnect. **DO NOT** position the socket over the appliance. **DO NOT** use an extension cord with this appliance.



PLUG

Fig. 8.1



RECEPTACLE

NEMA 6-20  
240V 60Hz AC  
CONNECTION

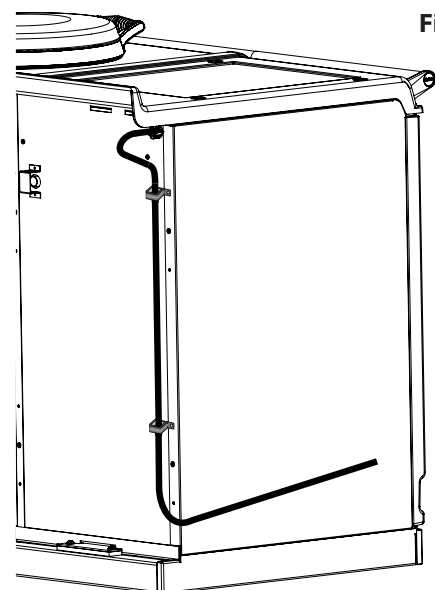
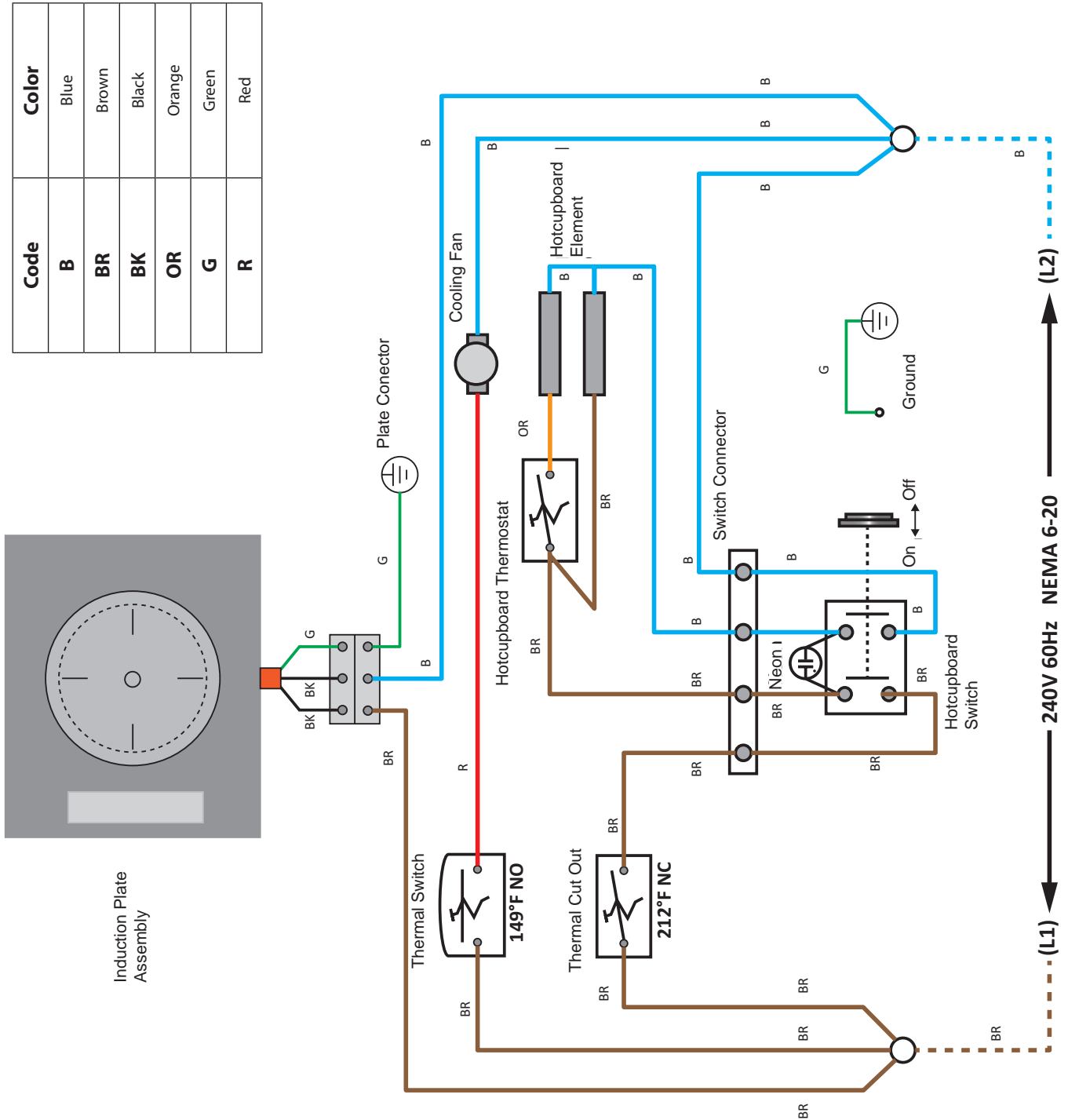


Fig. 8.2

# 9. Wiring Diagram

Fig. 9.1





# 10. Appliance dimensions

AGA eR7 150-5

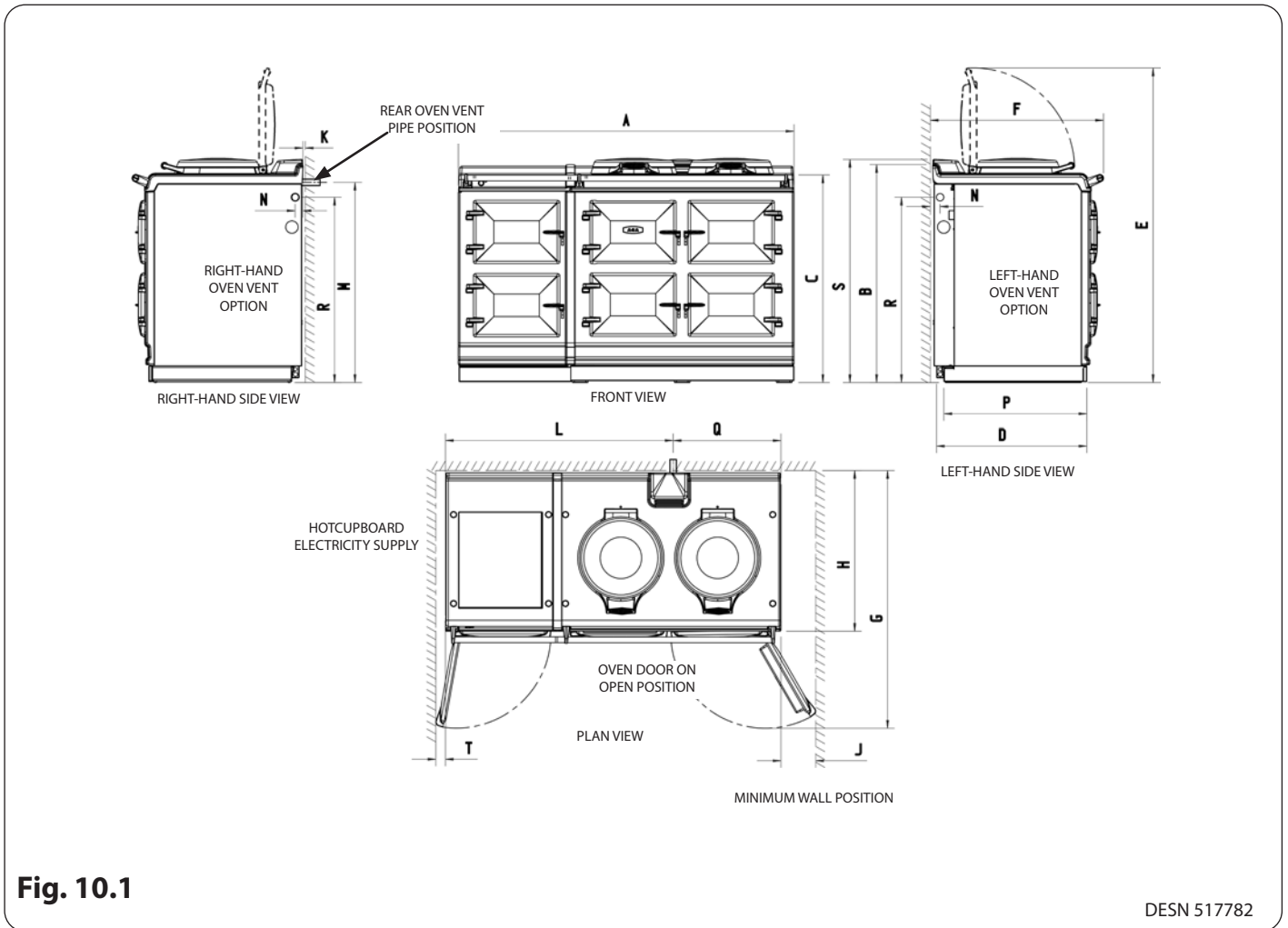


Fig. 10.1

DESN 517782

	A	B	C	D	E	F	G	H	J	K	L
mm	1478	951	913	680	1388	760	1145	698	116	10	634
inch	58 1/4"	37 1/2"	36"	26 3/4"	54 5/8"	29 7/8"	45 1/16"	27 1/2"	4 9/16"	3/8"	25"

## Cooker Dimensions

When surveying for a cooker installation the actual clearance required for the 'body' of the appliance should be increased by 3/8" beyond the figures quoted 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.

## APPLIANCE WEIGHT

**Model:** AGA eR7 - 816 lb

Hotcupboard - 243 lb

**Model:** AGA R7 979 lb

Hotcupboard - 243 lb





**For further advice or information contact  
your local AGA Specialist**

With Middleby Residential policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliance described and illustrated at any time.



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