



- Cast Iron Ovens use Natural Gas and the Hotplates use Electric
- Cast iron radiant heat cooking throughout each oven and both hotplates providing 10 Cooking Methods in one range
- 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)
- Two 141/2" 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

- Three Cooking Modes -Off, Slumber or On
- The ovens are heated by a single Heat Source giving gradual radiant heat to bring solid cast iron up to temperature
- Ovens will heat to full temperature in 8 hours from cold or 4 hours from Slumber; Hotplates take under 11 minutes to reach full temperature
- Hotplates operate independent from the ovens and separate from each other
- External fan assisted power venting

ORDERING DETAILS	MODEL #
Black	ADC3G-BLK
Claret	ADC3G-CLT
Cream	ADC3G-CRM
White	ADC3G-WHT
Pewter	ADC3G-PWT
British Racing Green	ADC3G-BRG
Dark Blue	ADC3G-DBL
Pearl Ashes	ADC3G-PAS
Aubergine	ADC3G-AUB
Duck Egg Blue	ADC3G-DEB
Heather	ADC3G-HEA
Pistachio	ADC3G-PIS
Aqua	ADC3G-AQU
Lemon	ADC3G-LEM
Rose	ADC3G-ROS

Cast iron range is coated in hygienic, easy-to-clean vitreous enamel and is available in 15 colors



Heather



White



Rose



Pistachio



Pewter



Pearl Ashes





Lemon





Aqua



Duck Egg Blue



Dark Blue







British Racing Green





Model # ADC3G



Camp	limontary	Cookware	Included
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- (1) 13" x 18" Large Enameled Roasting Pan with Broiling Rack
- (1) 12 ½" x 13 ½" Half Size Enameled Roasting Pan with Broiling Rack
- (2) 18 ³/₄" x 13 ¹/₂" Floor Grids
- (3) 17" x 13 ½" Over Grid Shelves
- (1) Cold Plain Shelf
- (1) Hotplate Toaster
- (1) Wire Brush

AGA Kitchen Concierge 1.800.525.5601

Overall Dimensions 1. Roasting Oven	35%"H x 38%"W x 27½"D 9%"H x 135%"W x 18¾"D
J	9%"H x 13%"W x 18¾"D
2. Baking Oven	9%"H x 13%"W x 18¾"D
3. Slow Cook Oven	9%"H x 13%"W x 18¾"D
B. Boiling Plate	14½" Dia
S. Simmering Plate	14½" Dia
C. Control Panel	9%"H x 13%"W
Weight	816 lbs
Shipping Weight	1135 lbs
Electrical Requirements	240v, 40amp, 60Hz
Fuel/Power	Natural Gas Ovens, Electric Hotplates
Vent Options	External venting flue
Warranty	5 Year Limited Warranty 1 Year Labor
Shipping Instruction	Ships fully assembled



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.

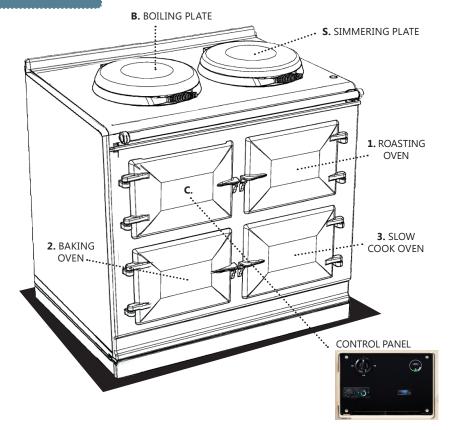
The cast iron AGA is made from 70% recycled material and is itself 95% recyclable. Inside every new AGA is a bit of an old one



INSULATED COVERS

The distinctive hallmark of the AGA, the highly polished stainless steel insulated covers are brought down over the

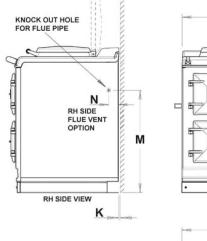
hotplates to help contain the heat when on and protect the hotplate when off.

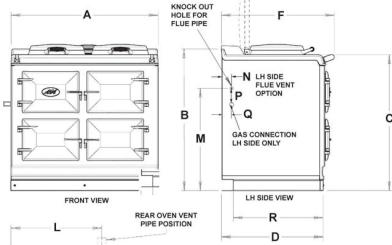


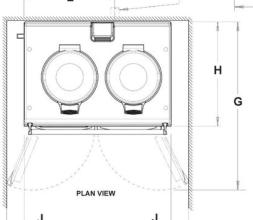


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Installation







NATURAL GAS					
MAXIMUM HEAT INPUT	6,800 Btu/hr				
Thermostat Bypass	70				
Main Burner Injector	112				
Gas Supervision Injec- tor	4212				
Inlet Pressure	8" w.g.				
Burner Pressure	4" w.g.				

	Α	В	С	D	E	F	G	Н	J	K	L	М	N	р	Q	R
mm	987	948	910	680	1388	756	1145	698	116	10	565	689	43	118	55	634
ins	38%	37³/8	35%	26¾	545/8	29¾	451⁄8	27½	45/8	³/8	221/4	271/8	13/4	45/8	21/8	25

MINIMUM WALL POSITION

Range Dimensions

When surveying for a range installation the actual clearance required for the 'body' of the appliance should be increased by 3%" (10mm) 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.

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

MINIMUM WALL POSITION

A ½" (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 4 9/16" (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 3/8" (10mm), to allow for the walls not being square.

In addition a minimum clearance of 39½" (1000mm) must be available at the front of the range to enable it to be serviced.

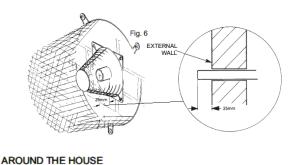
Range Hoods

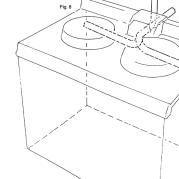
It is recommended this AGA is fitted with a range hood. The AGA venting system is located on top of the AGA between the two hotplates, and is designed for venting the moisture from the ovens. The range hood should be positioned not less than the minimum height as recommended by the manufacturer, from the top of the AGA.

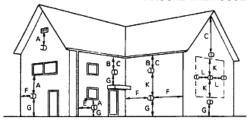


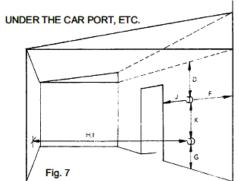
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External Venting









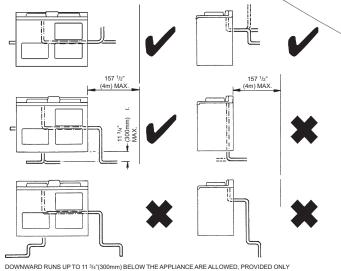
Position Spacing

window, air vent, or any other

A Directly below an openable

A Horizontally from a terminal

ventilation opening



ONE BEND IS USED.

DOWNWARD	RUNS USI	NG 2 BENDS	ARE NOT	ALLOWE

Fig. 9

Flue System

Minimum

inch (mm)

113/4" (300)

113/4" (300)

The flue system must be installed in accordance with the federal, state and local codes.

Products of combustion discharge is by a fan powered flue pipe of 2° (50m diameter which can reach up to 13' (4 metres) in length through a maximum of $4 \times 90^{\circ}$ bend. Exits from the appliance can be from rear, LH or RH sides. (See Figs. 8 and 9).

The flue pipe should protrude through the outside wall fixing plate by 1" (25mm) (See Fig. 6).

Terminal Position

The minimum acceptable spacings from the terminal to obstructions and ventilation openings are as shown in Fig. 7. Where the terminal is fitted within 23 5/8" (600mm) below plastic guttering an aluminium shield 39 3/8" (1000mm) long should be fitted to the underside and immediately beneath the guttering or eaves.

Where the terminal is fitted within 17 ³/₄" (450mm) below eaves or painted guttering an aluminium shield 29 1/2 (750mm) long should be fitted to the underside and immediately beneath the guttering or eaves.

Terminal Protection

A terminal guard is supplied with the range and must be fitted, if flue termination is less than 78 3/4" (2 metres) above ground level, or subject to damage.

When fitted, it must be positioned to provide a minimum of 2" (50mm) clearance from any part of the terminal and be central over the terminal.

B Below gutter, drain/soil pipe 3" (75) C Below eaves 7%" (200) **D** Below a balcony or car port roof 7%" (200) **E** From vertical drain pipes 5%" (150) and soil pipes F From internal or external corners 113/4" (300) **G** Above adjacent ground 113/4" (300) or balcony level **H** From surface facing the terminal 235/8" (600) I Facing terminals 471/4" (1200)**J** From opening (door/window) 471/4" in car port into dwelling (1200)K Vertical from a terminal 59" (1500)

Specifications are subject to change without notice. Visit www.aga-ranges.com for the most up-to-date information.