



The Electric Aga Cooker Specialists

THE eCONTROL DIFFERENCE

21st CENTURY RANGE COOKER CONTROL SYSTEMS

www.econtrolcookers.co.uk



The eControl System

THE NEXT GENERATION RANGE COOKER CONTROL SYSTEM



**5 YEAR
WARRANTY**



**FASTEST HEAT
UP TIMES**



**LOWEST
RUNNING COSTS**



**UNRIVALLED
PERFORMANCE**

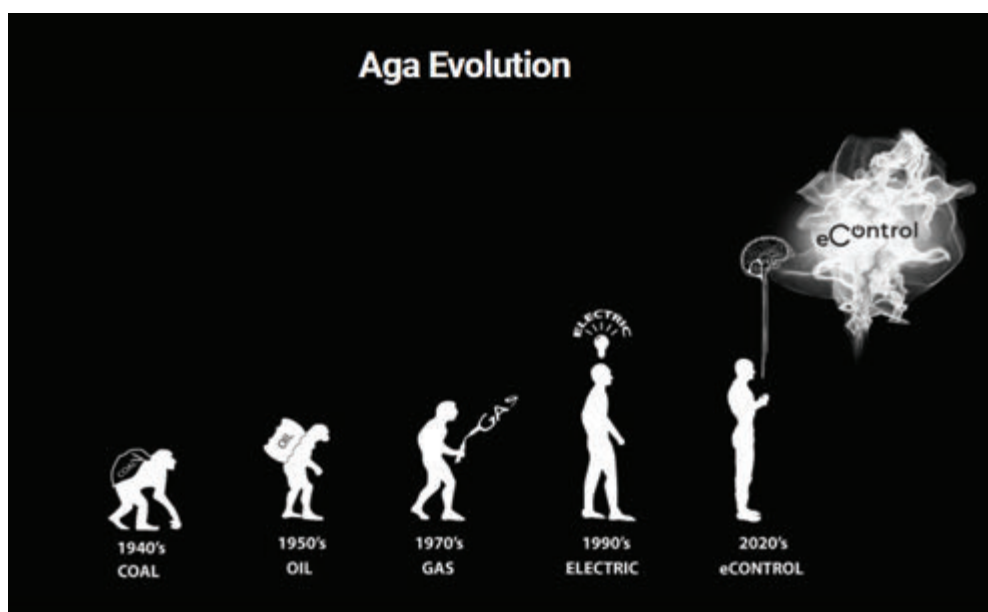
Why the eControl System?

With decades of expertise in the heat storage range cooker industry we have been carefully listening to our loyal customers who wanted a reliable yet more up-to-date control system. An Aga cooker fitted with the eControl System solves all of the issues experienced with traditional models. Superior cooking performance, independent control of cooking areas, super fast heat up times, optional ambient heat on demand, significantly reduced running costs and the ability to grill on demand are only some of the benefits. Our patent pending control systems tick all of the boxes!

The localized elements allow the ovens and hobs to recharge significantly faster than traditional models meaning that ovens will not suffer in temperature as a result of hobs being in use and vice-versa. This is achieved by having all areas controlled independently by their own heating element cassettes and thermostats.

Perhaps the most important part of the eControl System is the unique tri-element system where high and low level hidden elements heat the ovens indirectly from all angles. This ensures a balanced cooking experience and allows the user to grill on demand.

The appliance can be left on full to provide full ambient heat or significantly more efficiently by using the ECO mode or turning on at will.



THE EVOLUTION OF THE RANGE COOKER

Being the latest and greatest product on the market has its advantages. Designing a new product with a user-first approach means that we've made a retrofit conversion system that has modern life in mind.

eControl System Features & Benefits

AUTOMATED TIMER OPTIONS

For the more tech minded user the eControl System can be optionally complimented with a wi-fi or digital controlled timer allowing you to seamlessly integrate your cooker into your smart home – ask for more details

TIME TO GRILL...!

Love your Aga Cooker but feel like you are missing out not having a grill? As standard all eControl Cookers benefit from a hidden high mounted heating element that can be used to perform fantastic AGA grilling

5 YEAR WARRANTY

Offering an unrivalled 5 year parts warranty on all eControl systems. We guarantee continuity of spares by using the world's leading components manufacturer.

UK CONFORMITY ASSESSED (UKCA)

The eControl System has been independently tested and approved as UK Conformity Assessed. (UKCA formerly known as CE mark)

ERGONOMIC CONTROL PANEL

The ergonomic glass control panel with only two dials embodies the simplistic functionality expected with a classic range cooker. This means that even the most tech adverse user will have no difficulty in understanding and getting the most out of the eControl system.

TRI-ELEMENT OVEN SYSTEM

eControl Cookers use a high and low mounted element system that provides radiant heat from all sides of the cast iron ovens ensuring a balanced cooking experience. The uniquely designed heating cassettes gently hug the cast ovens releasing heat into the correct areas as and when required. Making the transition from a traditional model to a controllable model with eControl does not require you to develop new cooking techniques!

LARGER COOKING HOBS

Full size fine machined 350mm steel hobs give significant more cooking space than the smaller 290mm hobs found on traditional models.



🔌 BAKING OR SLOW COOKING – YOU DECIDE!

Our ingenious system allows you to switch between Slow Cooking and baking oven temperatures in the same oven on all models. For the first time in history you can now own a two oven model that offers roasting, baking and simmering ovens temperatures – problem solved.

🔌 ECO MODE

The eControl System offers a unique ECO mode which allows you to drop the overall temperature of the hobs and ovens separately allowing you to take the green choice and further save on running costs when not required. It also enables you to get to cooking temperature faster than from stone cold.

🔌 THE GREEN OPTION

Central to the design of the eControl System has been to revolutionize the environmental impact made by the range cooker. The alternative is now a thing of the past.

🔌 PRE-HEAT FUNCTION

Use position 2 of the oven dial as a preheat function. This mode employs additional elements to get the cooker up to temperature before thermostatically turning itself off when optimal temperature is achieved.

🔌 FASTEST HEAT UP TIMES

Unparalleled heat up times with hobs up to temperature in as little as 8 minutes and oven temperatures achieved in as little as 25 minutes.

🔌 NO FLUE OR CHIMNEY REQUIRED

The eControl Cooker creates no products of combustion, fumes or harmful gases meaning there is no requirement for a chimney or flue. Better for your home and better for the environment.

🔌 NO SERVICING COSTS

Those who have had traditional Aga Cookers in the past will be all too aware for the tedious maintenance and servicing schedule required to keep them running. Wave goodbye to this with the eControl System.

🔌 RUNNING COSTS SLASHED

The eControl System costs a fraction of the cost to run vs traditional models. Our unique system focuses the heat on the areas required and prevents heat loss through smart design.



🔌 AMBIENT HEAT ON TAP

In the colder months the eControl Cooker can be set to provide ambient background heat fulfilling it's role as the heart of the home as it should. In the warmer months you have the option to reduce temperatures to give off less heat but still have it up to cooking temperature when required.



AEROSPACE GRADE INSULATION

Our A++ grade insulation materials focus the heat on the areas that are supposed to be hot. Traditional models are a free for all with heat escaping from every angle resulting in oven temperatures struggling and running costs rocketing. We have it all under control with eControl.

FLEXIBLE ASSEMBLY OPTIONS

All of our eControl Cookers can be assembled at your property or have the have the option to have full workshop pre-assembly with our one-piece delivery assembly kit. Want to take a pre-assembled eControl Cooker to a second

EXTENDED WARRANTY SCHEME

Opt for an extended 5 year labour warranty scheme to compliment your standard 5 year parts warranty scheme. Get in touch for details!

eControl Series 1

A RANGE COOKER FOR ALL SEASONS



Series 1 Features & Data

The eControl Series 1 system gives predefined set temperatures in all areas of the cooker, intuitive and consistent with the traditional AGA concept but with all of the added controllability to zone control the ovens and hobs independently. Our bespoke selector switches allow the user to rotate only two control knobs to achieve their preferred combination of desired settings.

The unrivalled heat up times allow the user to manually switch on and off from cold, automate with a wi-fi or digital timer, 'tick-over' in ECO mode or run the appliance at full providing full ambient heat into the room. There are no concessions to be made in the switch from a traditional model.

The eControl tri-element oven system provides for the ultimate balanced radiant cooking experience with the ability to grill on demand. The full size machined steel hobs which work entirely independent to the ovens meaning they will not suffer in temperature as a result of what's going on elsewhere on the cooker.

eControl Series 1 Temperatures'

For eControl Series 1 models the appliance will reach the following nominal pre-set temperatures;



🔌 Roasting Oven – 220 °C

🔌 Baking Oven – 180 °C

🔌 Slow cooking Oven – 120 °C

🔌 Warming Oven – 80 °C

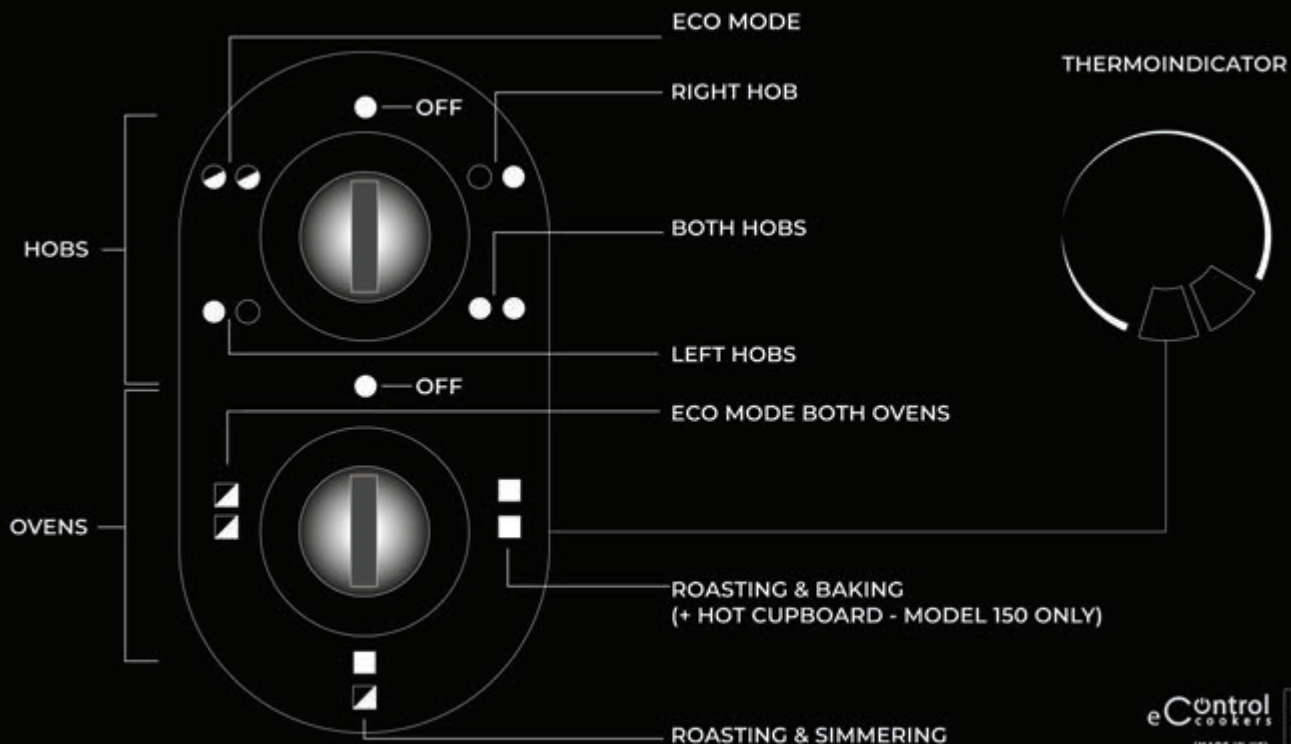
🔌 Boiling Plate – 375 °C

🔌 Simmering Plate – 265 °C

🔌 Eco Mode Top Oven – 180 °C

🔌 Eco Mode Hobs < 100 °C

eControl Series 1 Explained



**UK
CA**

MODEL: eControl 100 (6.0Kw) / eControl 150 (6.75Kw)

UK INNOVATIONS GROUP LTD, I-WORKS UNIT 9, INNOVATION WAY, BEDFORD CP, MK43 9SP

eControl
cookers
(MADE IN UK)

eControl Series 2

A RANGE COOKER FOR ALL SEASONS



Series 2 Features & Data

The eControl Series 2 system gives full control of bespoke temperatures in all areas of the cooker. The Series 2 can be set to work in line with the traditional AGA concept but with all of the added controllability to zone control areas of the cooker. The eControl selector switches allow you to decide which areas of the cooker are on and the corresponding temperature knobs give you the ability to dictate the absolute temperature of the areas you have selected.

Unrivalled heat up times allow the user to manually switch on and off from cold, automate with a wi-fi or digital timer, 'tick over' in ECO mode or run the appliance at full providing full ambient heat into the room. There are no concessions to be made in the switch from a traditional model.

The eControl tri-element oven system provides for the ultimate radiant cooking experience with the ability to grill on demand. The full size machined steel hobs which work entirely independent to the ovens meaning they will not suffer in temperature as a result of what's going on elsewhere on the cooker.



eControl Series 2 Temperatures'

For eControl Series 2 models the customer can set each area within the following temperature ranges;

🔌 Roasting Oven – 0 to 250 °C

🔌 Baking Oven – 0 to 250 °C

🔌 Slow cooking Oven – 0 to 180 °C

🔌 Eco Mode Top Oven – 180 °C

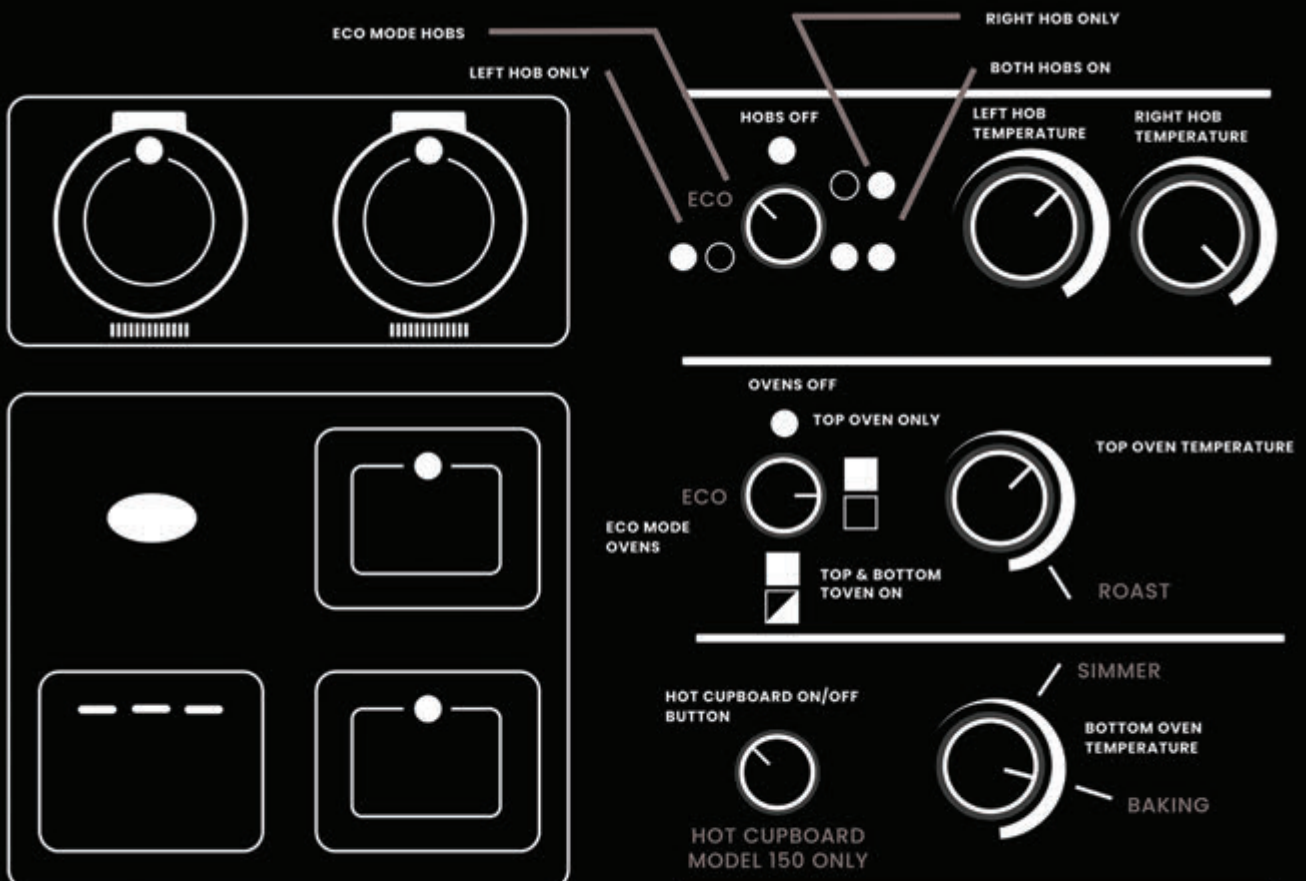
🔌 Warming Oven – 90 °C

🔌 Boiling Plate – 0 to 375 °C

🔌 Simmering Plate – 0 to 265 °C

🔌 Eco Mode Hobs < 100 °C

eControl Series 2 Explained



Running costs and Consumption data



Series 1 boasts running costs as low as £5.78 p/w (timer function), £15.05 p/w (Eco mode 24/7 continuous use) & £19.29 p/w (Full mode 24/7 continuous use) calculated using up to date energy tariffs at the energy price cap of 28p kw/hr.

The revolutionary flexibility means you can enjoy your Aga as the heart of the home in the winter months (as it provides the ambient heat you are used to) or limit its ambient heat in spring or summer months. Critically speaking it is now possible to dictate the running costs of your Aga cooker by taking advantage of flexibility provided within the simple features.

An eControl Series 2 can achieve running costs up to 15% lower than Series 1 through matching your specific requirements and energy consumption profile to the capabilities of the appliance.





This requires optimal setting of bespoke oven temperatures, hob temperatures, zone controlling and smart timing. The revolutionary flexibility means you can enjoy your Aga as the heart of the home in the winter months (as it provides the ambient heat you are used to) or limit its ambient heat in spring or summer months. Critically speaking it is now possible to dictate the running costs of your Aga cooker by taking advantage of flexibility provided within the simple features.

How It Works

The eControl System uses localized heating elements housed in specially designed insulated cassettes that gently hug the cast iron ovens releasing the required heat upon demand. Once the thermostats reach their respective temperatures the elements turn off thermostatically and the high thermal mass of the cast iron stores the heat until more is required. The aerospace foil backed insulation helps the ovens to retain the heat as long as possible – we are confident that our patent pending design allows for no alternative system to operate more efficiently or effectively under the same parameters. The cast iron ovens benefit from the eControl triple element system which ensures an indirect and balanced cooking experience. This is achieved through hidden elements mounted external to the visible oven cavities.

Even distribution of heating elements and power ratings across the ovens allows each area to reach temperature fast and to achieve temperature stabilization and saturation much faster than earlier models.

Tri-element Oven system

-  The top oven high mounted heating cassette serves the roasting oven roof and preheat of the right-hand hob.
-  A smaller heating cassette between the top and bottom oven provides gentle heat to the top oven floor and sides whilst providing passive heat to the bottom oven.
-  A low mounted heating cassette underneath the bottom oven provides gentle heat to the bottom oven floor and sides.
-  The tri-element system critically means that the ovens cook evenly. Although the bottom oven benefits from passive heat it is not reliant upon the upper elements and is independently and thermostatically controlled with its own heating cassette. The result of this is that the bottom oven can benefit from both slow cooking and baking temperatures as dictated by the user controls.

eControl Hobs

The eControl patent pending hob design provides for full size 350mm machined steel hobs with significantly improved heat up times. A 2000w boiling plate element and 1500w simmering plate element gets each hob up to temperature fast. A super responsive cooking experience is achieved through smart design of the shielded thermostatic chamber which critically allows the hidden thermostats to read and provide a representative hob surface temperature. These hobs can be switched on and off at will or left on for continuous use. If the user decides to leave the hobs on even in ECO mode for prolonged periods the hobs will conduct heat to the top plate and provide ambient heat into the room.

eControl Grilling

The top right hand oven of an eControl Cooker houses a hidden 1000w element that will be automatically activated when the top oven door is opened and left ajar. This unique feature provides for endless fantastic grilling or last minute browning of dishes!

CONSUMPTION DATA (MODEL 100 – OVENS)

Wi-Fi or Digital Timer – ovens timed for use once daily inc. pre heat (Estimated total consumption – 2.95 kw, Cost @ 28p kw hr – £5.78 p/w)

Wi-Fi or Digital Timer – ovens timed for use twice daily inc. pre heat (Estimated total consumption – 5.05 kw, Cost @ 28p kw hr – £9.89 p/w)

Eco mode (Continuous operation – Baking and Simmering temperatures) (Estimated consumption – 0.32 kw/hr, Cost @ 28p kw hr – £15.05 p/w)

Ambient heat mode (Continuous operation – Roasting and Simmering temperatures) (Estimated consumption – 0.41 kw/hr, Cost @ 28p kw hr – £19.29 p/w)

Ambient heat mode plus (Continuous operation – Roasting & Baking temperatures) (Estimated consumption – 0.48 kw/hr, Cost @ 28p kw hr – £22.58 p/w)

CONSUMPTION DATA (MODEL 150 – OVENS)

Wi-Fi or Digital Timer – ovens timed for use once daily inc. pre heat

(Estimated total consumption – 2.95 kw, Cost @ 28p kw hr – £5.78 p/w) Wi-Fi or Digital Timer – ovens timed for use twice daily inc. pre heat

(Estimated total consumption – 5.05 kw, Cost @ 28p kw hr – £9.89 p/w) Eco mode (Continuous operation – Baking and Simmering temperatures)

(Estimated consumption – 0.32 kw/hr, Cost @ 28p kw/hr – £15.05 p/w) Ambient heat mode (Continuous operation – Roasting and Simmering temperatures)

(Estimated consumption – 0.41 kw/hr, Cost @ 28p kw/hr – £19.29 p/w)

Ambient heat mode plus (Continuous operation – Roasting & Baking & Hot cupboard temperatures)

(Estimated consumption – 0.62 kw/hr, Cost @ 28p kw/hr – £29.16 p/w)



Consumption Data (Model 100 & 150 – Simmering Hob)

Eco mode temperature (5 minutes pre heat to full temperature) (Estimated consumption – 0.48 kw/hr, Cost @ 28p kw/hr – £0.13 p/h)








Consumption Data (Model 100 & 150 – Boiling Hob)

At full temperature – Turned on as required (Estimated consumption – 0.39 kw/hr, Cost @ 28p kw/hr – £0.10 p/h)

Consumption Data (Model 100 & 150 – Both hobs on ECO mode at the same time)

Eco mode temperature (5 minutes pre heat to full temperature) (Estimated consumption – 0.48 kw/hr, Cost @ 28p kw/hr – £0.13 p/h)

NOTES:

-  Series 2 can achieve running costs up to 15% cheaper than Series 1 through smart usage (see note above)
-  Updated information to include the 28p kw/hr price cap.
-  Consumption will vary with usage and cooking methods.
-  Using Wi-fi timer, ECO mode and turning hobs on/off from cold will reduce overall consumption.
-  Hobs can be left on when required to maximize ambient heat however it is recommended to switch on/off between cooking cycled to maximize efficiency and longevity.
-  All consumption data independently tested and recorded pro-rata over 7 day test period.
-  Appliance insulated to specification using 128kg, 50mm body soluble foiled blanket

eCONTROL TRADE & TECHNICAL SUPPORT



All eControl Systems come with an unreserved 5 year parts warranty and dedicated technical support line to the trade installers. Our team of highly qualified engineers understand our products inside out and can diagnose any issues over the phone in most cases.

We have UK wide coverage with our team of onsite engineers and can provide a 5 year extended labour warranty.

The eControl uses high quality world leading German components, coupled with our technical support team we offer unrivalled expertise.

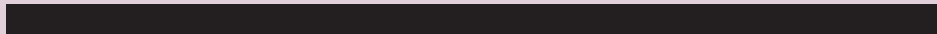


STONE COOKERS

The Ultimate Heat Storage Range Cooker

eControl Cookers are proud to be the official manufacturer and supplier of control systems to STONE COOKERS. With innovation at its core STONE COOKERS have turned the range cooker concept on its head - we are proud to be a part of their revolutionary new product range!

This brand new range cooker design has been a decade in the making, taking everything great about heat storage range cookers but removing common flaws. With eco-friendly and environment-focused innovations we've created exceptional cookers that suit the modern kitchen fitted with a 21st century control system with efficiency in mind.



With its sumptuous cast steel finish the Stone Cooker range boasts uncompromising style and class. Our unique engineered stone lined ovens mean you can say goodbye to the rusty iron ovens used on traditional ranges. Precision temperature controls enable some incredible features including a dedicated slow-cook oven function and pizza oven modes which you won't find anywhere else on the market. Stone roasted beef, artisan baked bread, slow cooked casseroles... everything is possible on a stone cooker!

Designed and engineered in the UK, we are proud to be a British brand -
WWW.STONECOOKERS.CO.UK

eControl
cookers

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