



THE
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The AGA Mercury range is the modern-day incarnation of the iconic 19th century AGA. This collection culminates the finest attributes of world-class cooking.

Each model's aesthetic detailing is divine in its own right and features multiple heat-efficient ovens, dynamic multifunction cooking control and adjustable racking systems.

Designed and built in the UK, this range is a technical masterpiece, the embodiment of exquisite quality and stylish, thoughtful design.

Available in two sizes with six sophisticated finish options, featuring an all-electric with induction cooktop or dual fuel with gas cooktop, The AGA Mercury range is the perfect match for any mood or lifestyle.

For a full production overview on all Mercury products, please visit www.AGArangeusa.com





36" DUAL FUEL RANGE



FEATURES

Product Dimensions: 35 7/16" W x 28 3/4" D x 37" H

7-Mode Multifunction Oven with European Dual-Convection Cooking, Fan-Assisted Baking, Browning, Thaw-to-Serve, Convection Broiling, Warming and Conventional Cooking, as well as a built-in storage drawer.

5-sealed solid porcelain enamel finish burners with continuous cast iron grates easily slide pots and pans from burner to burner without spilling. All burners designed with thermocouple safety mechanism.

36" INDUCTION RANGE



FEATURES

Product Dimensions: 35 7/16" W x 26 1/5" D x 35 7/8" H

7-Mode Multifunction Oven with European Dual-Convection Cooking, Fan-Assisted Baking, Browning, Thaw-to-Serve, Convection Broiling, Warming and Conventional Cooking, as well as a built-in storage drawer.

Professional 5 burner induction cooktop constructed of durable ceramic glass that easily wipes clean.

48" DUAL FUEL RANGE



FEATURES

Product Dimensions: 47 9/16" W x 28 7/16" D x 36 7/32" H

Featuring one extra-large 7-Mode Multifunction Convection Oven, one true European Convection Oven, one Convection Broiling oven, Fan-Assisted Baking, Browning, Thaw-to-Serve, Warming and a built-in storage drawer.

5-sealed solid brass burners with continuous cast iron grates easily slide pots and pans from burner to burner without spilling. All burners designed with thermocouple safety mechanism.

AFTER-MARKET OPTION



OPTIONAL LOGO-FREE KICKPLATE

48" INDUCTION RANGE



FEATURES

Product Dimensions: 47 9/16" W x 28 7/16" D x 36 1/8" H

Featuring one extra-large 7-Mode Multifunction Convection Oven, one true European Convection Oven, Fan-Assisted Baking, Browning, Thaw-to-Serve, Convection Broiling, and Warming as well as a built-in storage drawer.

Extra-large ceramic glass surface with 5 induction burners and integrated capacitive touch controls efficiently utilizes / transfers / captures 90% of energy generated compared to only 55% with that of a traditional gas burner.

AFTER-MARKET OPTION



OPTIONAL LOGO-FREE KICKPLATE

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COLOR FINISHES



OYSTER
*Formally known as
"Ivory"*



SNOWDROP
*Formally known as
"White"*



BLUEBERRY
*Formally known as
"Midnight Sky"*



ASH BLACK
*Formally known as
"Matte Black"*



LICORICE
*Formally known as
"Gloss Black"*



STAINLESS STEEL





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THE AGA COOKTOP OPTION THAT IS
ENVY INDUCING

Fast, responsive and incredibly controllable, the induction cooktop option on an AGA range can offer the following benefits:

ENERGY EFFICIENCY

Powered by electromagnetism, induction technology heats only the pan and its contents, providing up to 90% efficiency.

FAST AND RESPONSIVE

It can take as little as five seconds for water to begin to boil and reducing the pan to simmering is equally as fast.

SAFE

Its surface retains minimal heat, making it safer for those with small children.

UNIFORM COOKING

Because of the ferrous material within the cookware, pans heat at the same level uniformly – you don't get any hotspots, so you are less likely to burn the contents.

EASY TO CLEAN

Since the surface stays cool, spills will not stick or burn onto the surface, making cleaning a simple wipe-down.





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SEVEN VERSATILE COOKING MODES FOR CREATING
CULINARY ART

WARMING

BROWNING
ELEMENT

CONVENTIONAL

CONVECTION
ASSISTED

CONVECTION
BROILING

TRUE
CONVECTION

THAW AND
SERVE

WARMING

Turn on the warming heat mode to crisp up pizza or quiche crusts or to slow-cook dishes.

BROWNING

Applying only top heat, this mode is perfect for crisping or toasting dishes like cheesy casseroles, baked pastas or roasted vegetables.

CONVENTIONAL

Suitable for roasting and baking pastries and cakes, this function combines top and base heat.

CONVECTION ASSISTED

Ideal for thoroughly cooking larger items or baking on multiple racks at once, the mode applies top and base heat with additional fan-assisted air circulation.

CONVECTION BROILING

This function applies top heat to food, producing even, less-intense heat compared to a conventional broiler.

TRUE CONVENTIONAL

A good “all-round” function, this mode evenly distributes fan-oven heat circulating from a heating element separate from the oven cavity.

THAW AND SERVE

Speed up defrosting and safely thaw food with unheated air circulation.

RANGE FEATURES OF THE
AGA MERCURY 36"

Natural Gas cooktop with 5 sealed brass burners or Extra-large ceramic glass induction cooktop with 5 induction burners

7 Hi-Fi
Style Infinite
Controls Knobs

4.5 cubic feet,
7-mode
Multi-function Oven
featuring:

European dual-convection
Fan-assisted baking
Browning
Thaw and serve
Convection broiling
Warming
Conventional cooking



Storage drawer with rubber mat
that holds pots and pans & your
removable racks

RANGE FEATURES OF THE
AGA MERCURY 48"

Natural Gas cooktop with 5 sealed brass burners or Extra-large ceramic glass induction cooktop with 5 induction burners

Glide-out full & half
Broiler System with
four adjustable
heights and
extendable
gliding tray

9 Hi-Fi
Style Infinite
Controls Knobs

2.8 cubic feet
of Oven with
European
Convection



2.8 cubic feet, 7-mode
Multi-function Oven featuring:

European dual-convection
Fan-assisted baking
Browning
Thaw and serve
Convection broiling
Warming
Conventional cooking

Storage drawer with rubber mat
that holds pots and pans & your
removable racks









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AGA IS A MEMBER OF THE MIDDLEBY RESIDENTIAL LUXURY BRAND PORTFOLIO