







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.

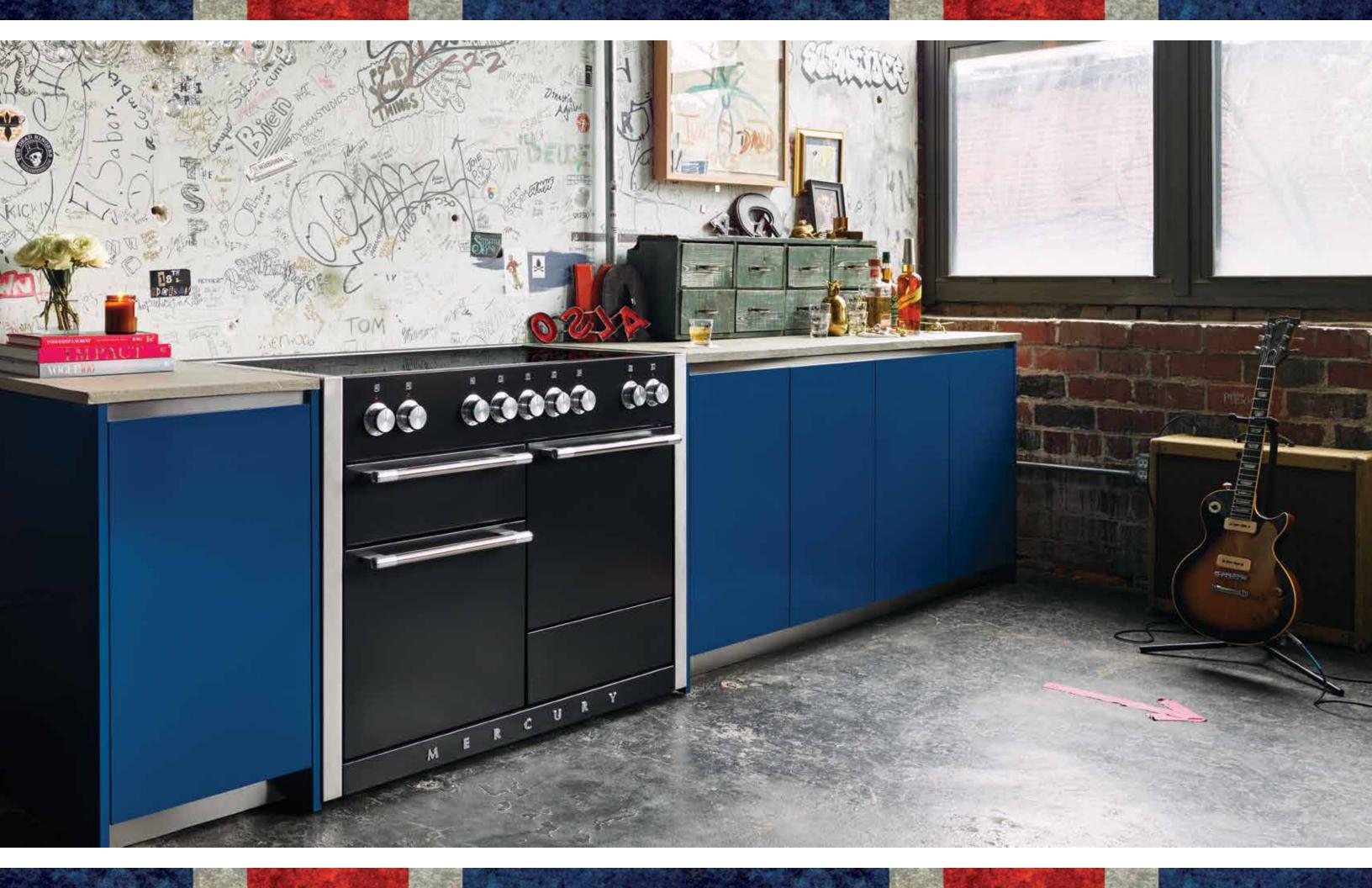
Designed and built in the UK, this range is a technical masterpiece, the embodiment of exquisite quality and stylish, thoughtful design.

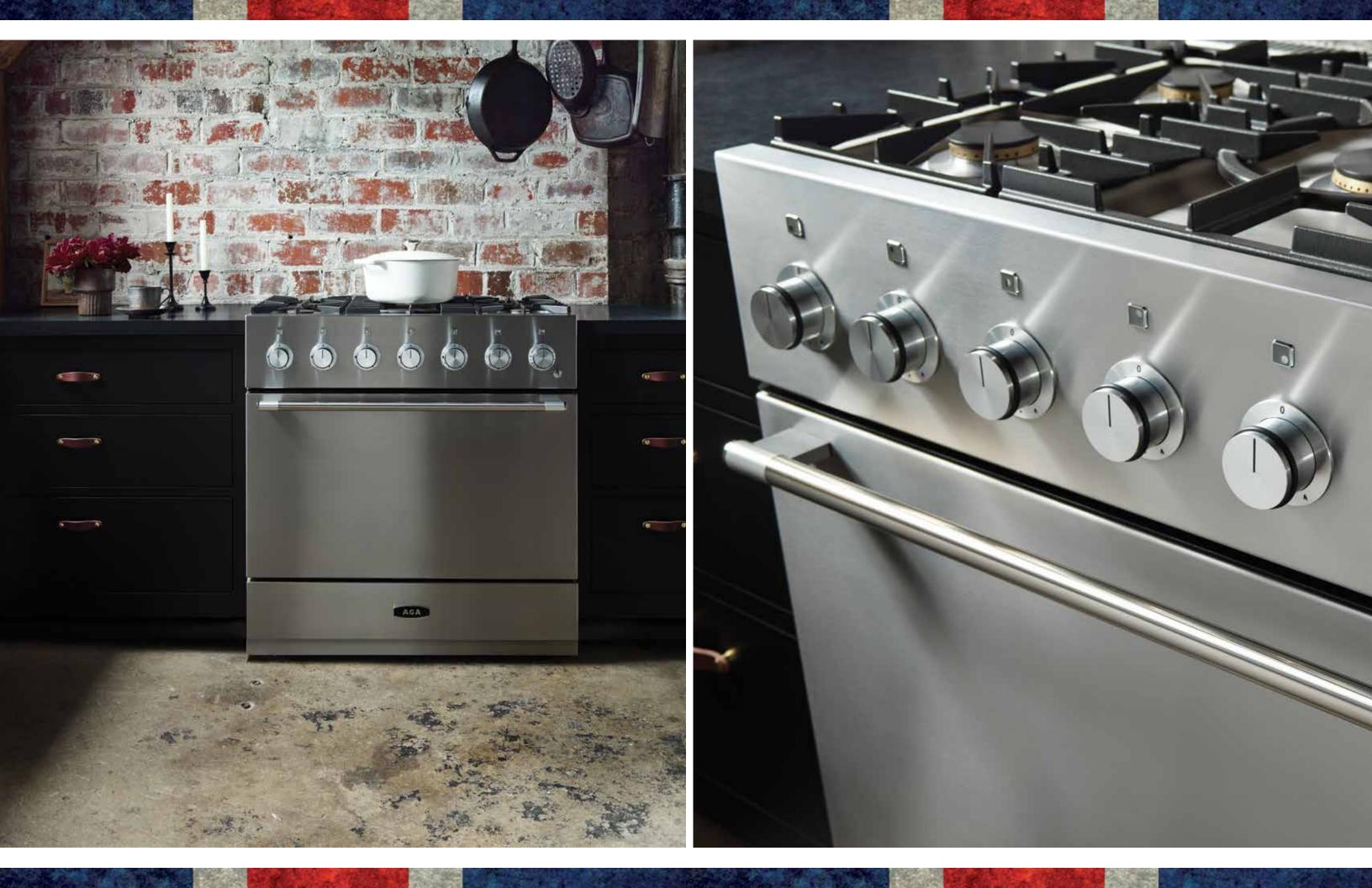
Available in two sizes with six sophisticated finish options, featuring an all-electric with induction cooktop or dual fuel with gas cooktop, The AGA Mercury range is the perfect match for any mood or lifestyle.

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









MERCURY SERIES

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.





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.

36" INDUCTION RANGE

FEATURES

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

2 Year Warranty on parts and labor with exception of cosmetic parts & lightbulbs / For a full overview, please visit www.AGArangeusa.com

MERCURY SERIES

48" DUAL FUEL RANGE



FEATURES

Product Dimensions: 47 %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



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.



2 Year Warranty on parts and labor with exception of cosmetic parts & lightbulbs / For a full overview, please visit www.AGArangeusa.com

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48" INDUCTION RANGE

FEATURES

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

AFTER-MARKET OPTION

MERCURY

COLOR FINISHES





ASH BLACK Formally known as "Matte Black"



LICORICE Formally known as "Gloss Black"



STAINLESS STEEL



Colors not in stock could have a 4-12 week lead time (check for availability) / For a full overview, please visit www.AGArangeusa.com





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.

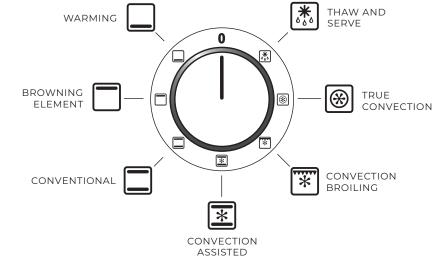
EASY TO CLEAN

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





SEVEN VERSATILE COOKING MODES FOR CREATING CULINARY ART



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.

> THAW AND SERVE Speed up defrosting and safely thaw food with unheated air circulation.

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.

CONVENTIONAL 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.

RANGE FEATURES OF THE AGA MERCURY 36"

MERCURY

SERIES

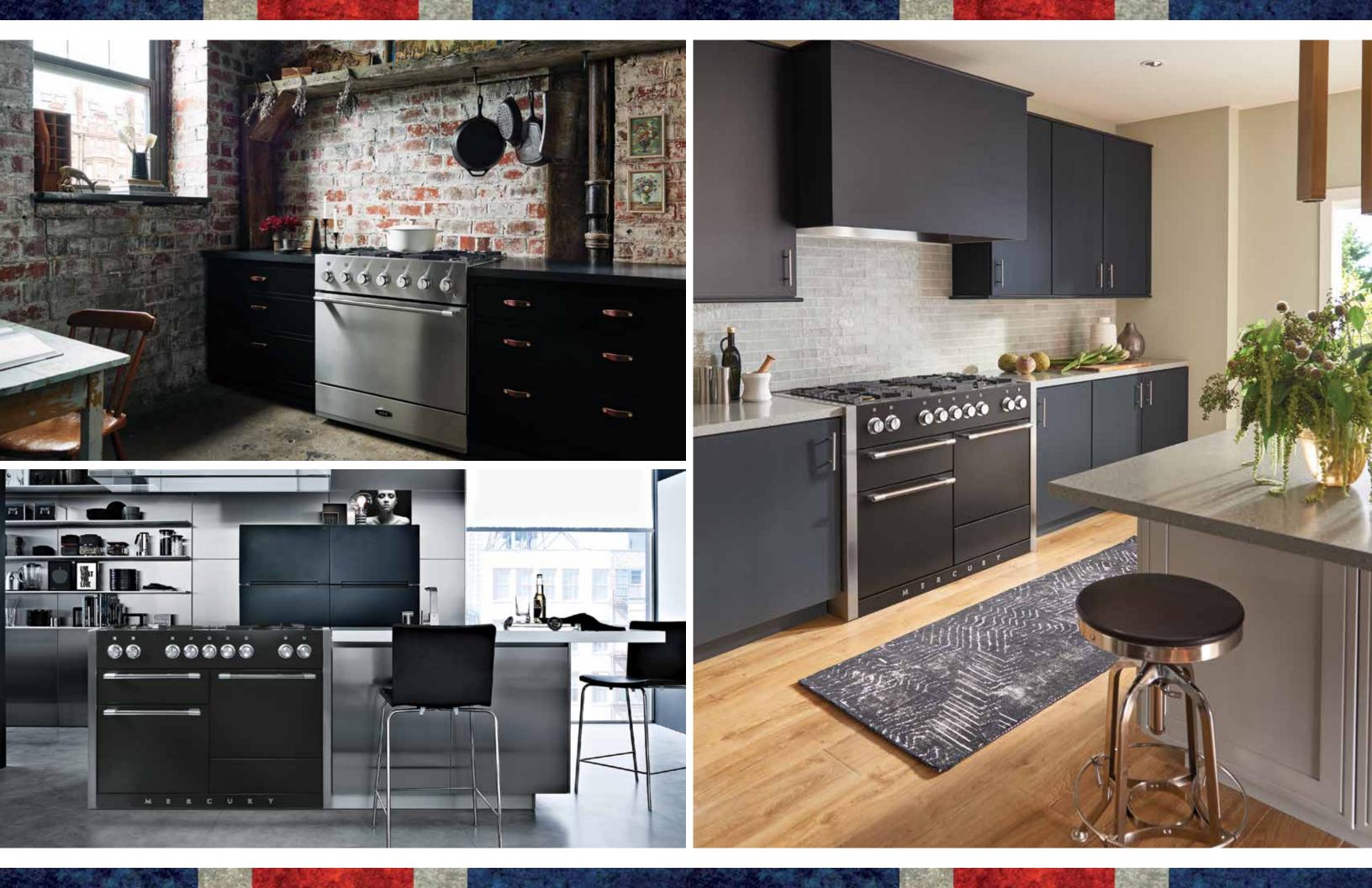


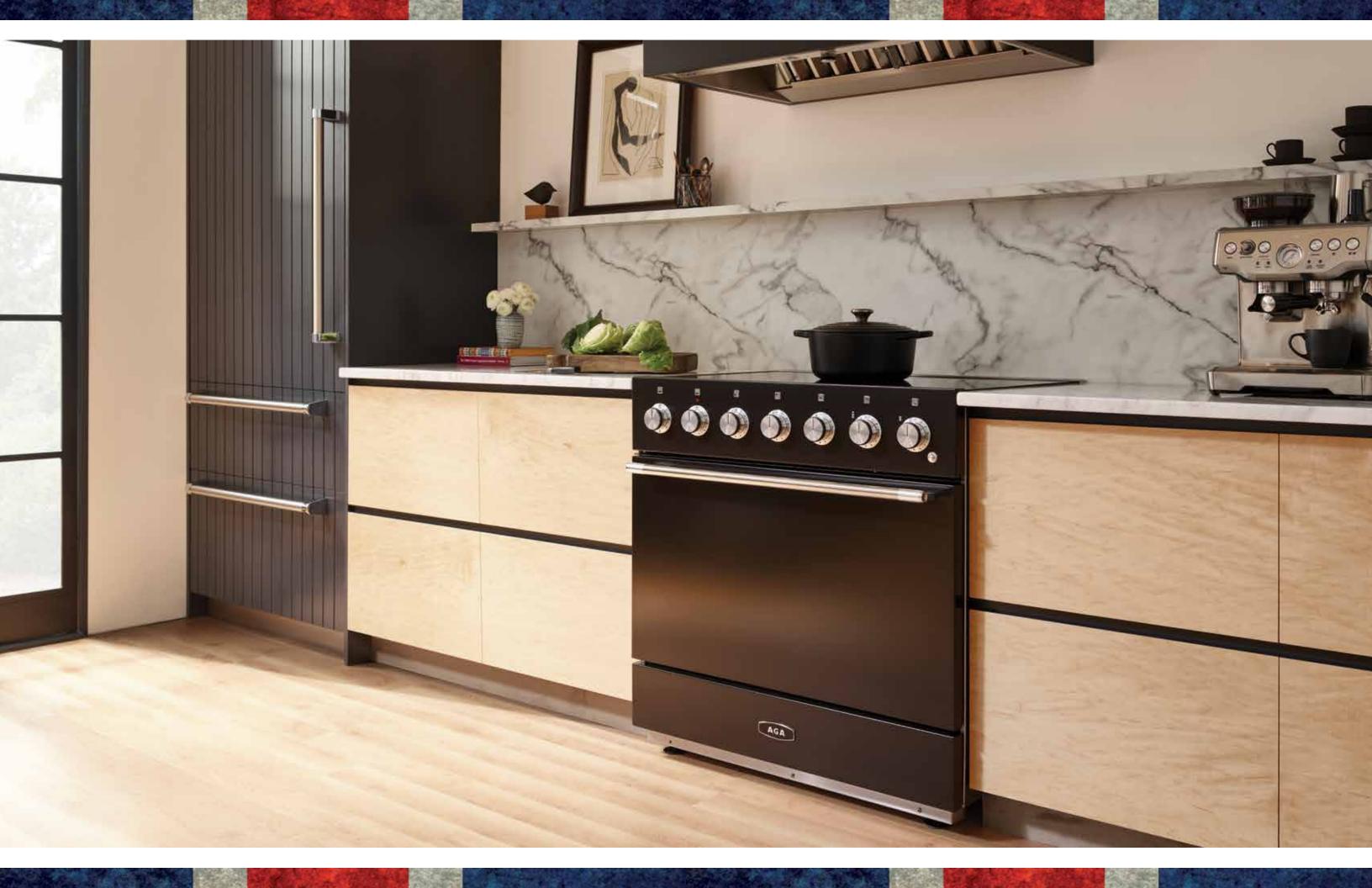
Thaw and serve Convection broiling Warming Conventional cooking

MERCURY SERIES

RANGE FEATURES OF THE AGA MERCURY 48"









MERCEURY



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AGA IS A MEMBER OF THE MIDDLEBY RESIDENTIAL LUXURY BRAND PORTFOLIO