



36" MERCURY DUAL FUEL RANGE

MODEL: AMC36DF



The AGA Mercury range is known for its bold design, contemporary details, zero-clearance facade and mod style cooking controls. It is truly a statement piece in any luxury kitchen.

Designed and built in the UK, this range is a technical masterpiece, the embodiment of exquisite quality and stylish, thoughtful design. Available in 16 sophisticated finish options, The AGA Mercury range is the perfect match for any mood or lifestyle.



44 %" (1125.8 mm) — 28 ¾" (731.1 mm) — 26 %" (682 mm) — 25 ½" (648.5 mm) Open oven door shown dotted 3 ½" (80 mm)

SPECIFICATIONS

- · Electrical: 240 V 60 Hz
- · Gas: 1/2" NPT at rear left-hand side
- · Oven Ratings:

Fan element (x2): 1.8 kW each Top element (x2): 0.75 kW each Browning element (x2): 1.15 kW each Bottom element (x2): 0.75 kW each

- Product Dimensions: 35 7/16" W x 28 3/4" D x 37" H
- · Shipping weight (lbs): 438lbs (includes range, crate & pallet)

WARRANTY

· 2 Year Warranty on parts and labor with exception of cosmetic parts & lightbulbs

FINISHES

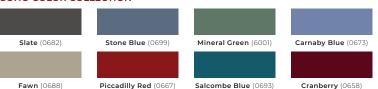
NOTE: Colors not in stock could have a 4-12 week lead time (check for availability).

Ranges manufactured using Soho colors are only available with stainless steel fascia.

CLASSIC COLOR COLLECTION



SOHO COLOR COLLECTION



OPTIONAL KNOB FINISH

NOTE: The AGA Mercury ships standard with Stainless Steel Knobs, but also has a Black finish option available as an after-market purchase.







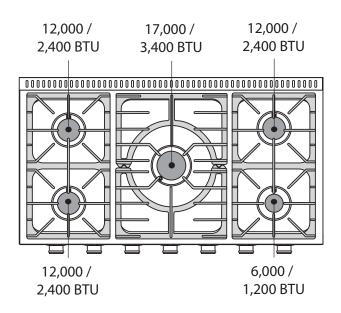




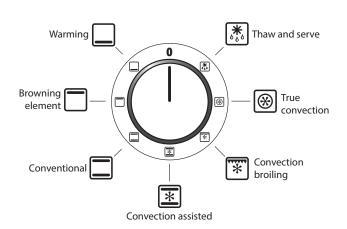


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5 BURNER COOKTOP



7 MULTIFUNCTION COOKING MODES



FEATURES

· 7-Mode Multifunction Oven with European Dual-Convection Cooking, Fan-Assisted Baking, Browning, Thaw-to-Serve, Convection Broiling, Warming and Conventional Cooking

4.9 cu. ft. oven capacity

Browning

Three heavy-duty telescoping glide-out oven racks Dual broiler system

Easy clean surface with black enamel interior

· Cookware accessories include:

Two roasting tins rest in the telescoping shelf and slide out with ease Adjustable full-with broiler pan with trivet

· 5-sealed solid burners

Porcelain enamel finish One 17.000 BTU center burner

Three 12,000 BTU burners

One 6,000 BTU simmer burner can be dialed down

to 1.200 BTU

All burners designed with thermocouple safety mechanism

· Continuous cast iron grates easily slide pots and pans from burner to burner without spilling

> Interlocking grates for secure cooking surface Easily removes for cleaning Matte finish grates won't discolor

- · Hi-Fi style knobs for precise temperature control
- · Bottom storage drawer is large enough to hold oven racks

