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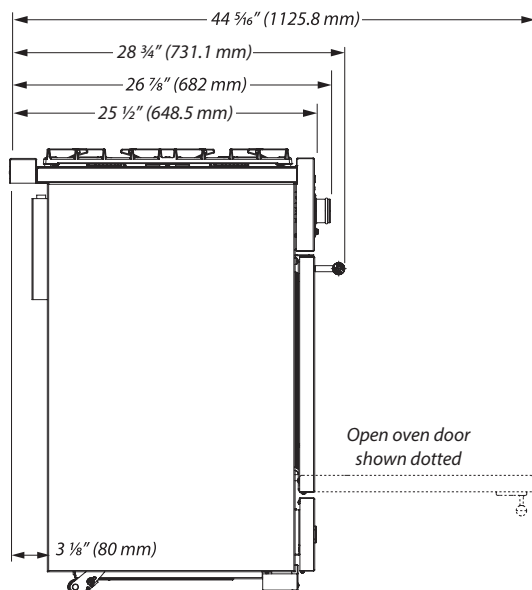
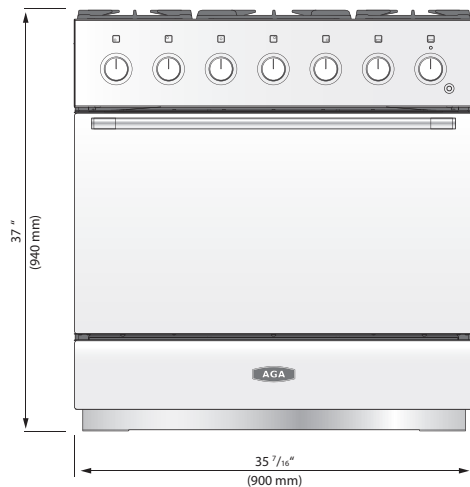
36" MERCURY DUAL FUEL RANGE

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.



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): 392 lbs (includes range, crate & pallet)

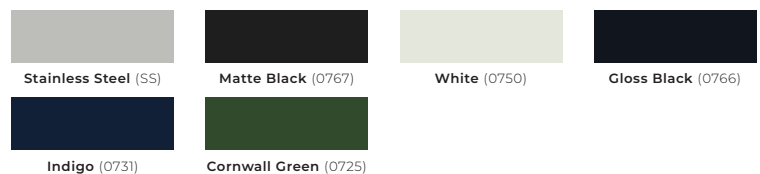
WARRANTY

- 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

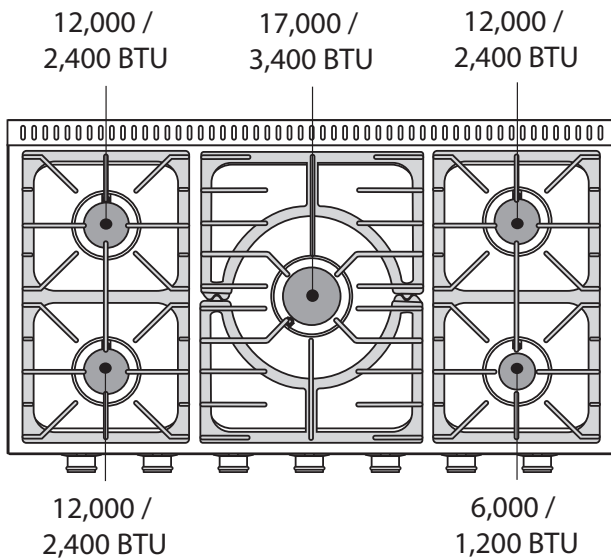
NOTE: The AGA Mercury ships standard with Stainless Steel Knobs, but also has a Black finish option available as an after-market purchase.



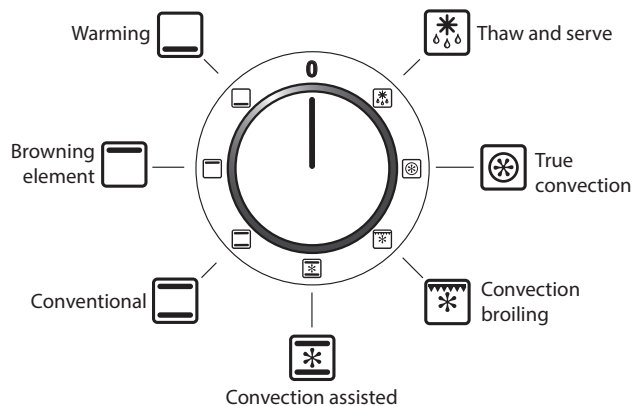


36" MERCURY DUAL FUEL RANGE

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
 - 4.5 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-width 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