ICONIC STYLE
A kitchen is the heart of the home, and AGA brings the soul. It’s the place where little hands lend big help, and happy accidents make new creations. Here is where the best stories are told, and family traditions begin. It’s where laughter echoes with the clink of dishes, and memories are made alongside a recipe card. It’s a respite to nourish sniffling noses and achy bones, and fill hungry bellies with a satisfying pat. This is the setting for a life well lived.
Long live the AGA

Ask any AGA owner and they’ll tell you their AGA is more than a kitchen appliance. It’s an experience. For over a century, AGA has been simplifying lives of busy families across the globe as the foundation of comfort and balance. It’s the beacon of community, and the thread that gathers those most dear to us around the table for a delicious, home-cooked meal.

New AGA collections emulate today’s era of contemporary designs and modern features like digital controls, expanded fuel options, better efficiency and more versatility for every home. Today’s models are built on decades of cooking excellence, reliability and longevity – the very pillars of AGA living.

In Good Company
AGA owners include:

- HRH Prince Charles
- Madonna, singer/songwriter
- Paul McCartney, singer/songwriter
- Kate Winslet, actress
- Shania Twain, singer/songwriter
- Kathryn Ireland, designer
- Jade Jagger, designer
- Colin Firth, actor
- Sharon Stone, actress
- Sting, singer/songwriter
- Claudia Schiffer, model
- Elle Macpherson, model

In 1922, Nobel Prize-winning physicist Dr. Gustaf Dalén invented the AGA. Confined to his home after an experiment cost him his sight, Dalén became aware of his wife’s constant tending to the stove. He was determined to create an easier, more efficient cooking appliance that guarantees perfect results and is capable of every culinary technique. And he did. The AGA was born.

AGA ranges have an European efficiency rating of A or higher.

In 2012, Luxury Brand Institute deemed AGA the number one most recommended luxury appliance brand.

The BBCE published a retrospective of the 20th Century and named the AGA range as one of the top three design icons of the 20th century, along with the Coca-Cola® contour bottle and the VW™ Bug.

Reviewed.com compared new AGA Mercury ranges to the heft of a luxury car and hailed it for its exquisite precision, insisting it’s unlike any oven ever seen.

Owners insist that the AGA has a supreme talent for cooking better tasting, more nutritious food and its exceptional endurance in the kitchen. As a matter of fact, the oldest AGA cooker still in operation was first installed in 1932!

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AGA ranges have an European efficiency rating of A or higher.

“Our AGA is the Rolls Royce of cooking stoves and a good friend and helper in the kitchen.”

~ Martha Stewart
Sizzle You Can See
AGA Designer Collection: Stylish Multi-Oven Ranges

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. The AGA Designer Collection is more than head-turning style – it’s the opus of culinary ingenuity.
ABOUT THE AGA DESIGNER COLLECTION

Multi-Oven Multi-Tasking

The Most Efficient Way to Cook
Conserve Energy by Only Using the Ovens You Need
Maximize Oven Space to Cook Multiple Dishes Simultaneously

7-MODE MULTIFUNCTION OVEN
Choose from 7 versatile settings to get the cooking results you want

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

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

- **Multi-Oven**
  - **Multi-Tasking**
    - The Most Efficient Way to Cook
    - Conserve Energy by Only Using the Ovens You Need
    - Maximize Oven Space to Cook Multiple Dishes Simultaneously

- **Convection Broiling & Grilling**
  - This function applies top heat to food, producing even, less-fierce heat compared to a conventional broiler.

- **Fan 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**
  - Suitable for roasting and baking pastries, cakes and biscuits, this function combines top and base heat.

- **Base Heat**
  - Turn on the base 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.

- **Induction**
  - Offers professional standard burners, including a high-powered BTU central burner.

- **Cast Iron Pan Supports**
  - Solid cast iron pan supports create a large, sturdy cooking space.

- **Powerful Burners**
  - Powerful gas burners provide superior control and performance.

- **Wok Burner**
  - Create authentic Asian cuisine on the high BTU burner.

- **Energy Efficient**
  - Up to 90% efficient, induction heats the pan directly, rather than the cooktop surface.

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

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

- **About the AGA Designer Collection**

- **Cast Iron**
  - Enjoy the professional standard burners, including a high-powered BTU central burner.

- **Cast Iron Pan Supports**
  - Solid cast iron pan supports create a large, sturdy cooking space.

- **Powerful Burners**
  - Powerful gas burners provide superior control and performance.

- **Wok Burner**
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- **Energy Efficient**
  - Up to 90% efficient, induction heats the pan directly, rather than the cooktop surface.

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

- **About the AGA Designer Collection**
With the largest induction cooktop you can find today, the AGA Mercury Induction Range features innovative induction technology and precise temperature control. Two fast-heating ovens and a glide out broiler give you the flexibility to cook at separate temperatures simultaneously, simplifying even the most complicated meals.

A. Multiple ovens totaling 6 cubic feet can cook as much or as little as you want. And don’t let the space-efficient size fool you — each oven can fit a 25-lb turkey!

1. Multifunction oven with 7 cooking modes.
2. European convection oven evenly circulates heat.
3. Dual-element Glide-Out™ Broiler System features full and half broil and an extendable gliding tray that adjusts to four heights and can cook as many as six 6-oz steaks at once.

B. Eye-catching Hi-Fi style controls turn with stereo-like grace for exact temperature control.

C. 5-burner induction cooktop is constructed of durable ceramic glass and easily wipes clean.

1. Power boost adds more cooking power to each zone, perfect for boiling large pots.
2. Integrated pan recognition sensors automatically shut off cooking zone when no pan is detected.
3. Child safety feature locks cooktop operation from unwanted use.

D. Unbranded toe-kick available to order.
Polished Refinement

With finely tuned performance, the stately AGA Mercury integrates contemporary details, like a sleek zero-clearance façade and Hi-Fi style cooking controls. Enjoy a generous 5-burner gas cooktop and rapid-heat ovens in one dynamic 48” footprint.

A. Multiple ovens totaling 6 cubic feet can cook as much or as little as you want. And don’t let the space-efficient size fool you — each oven can fit a 25-lb turkey!

1. Multifunction oven with 7 cooking modes
2. European convection oven evenly circulates heat
3. Dual-element Glide-Out™ Broiler System features full and half broil and an extendable gliding tray that adjusts to four heights and can cook as many as six 6-oz steaks at once.

B. Eye-catching Hi-Fi style controls turn with stereo-like grace for exact temperature control.

C. 5-burner gas cooktop features sealed brass burners with an exceptionally large center burner for oversized stockpots and wok cooking. Interlocking cast iron grates provide a continuous surface to slide pans across the cooktop — and can be removed for easier cleaning.

D. Unbranded toe-kick available to order.

48” AGA MERCURY
Dual Fuel Range

Call today or go online to request your color sample.
Parisian Opulence

With ornate detailing inspired by the French, the AGA Elise brings a touch of cultured nobility to a spectrum of kitchen styles, from traditional to modern. You’ll have the freedom to cook multiple dishes at three different temperatures, simultaneously, with its large European convection oven, a spacious 7-mode multifunction oven and a Glide-Out™ Broiler System.

A. Multiple ovens totaling 6 cubic feet can cook as much or as little as you want. And don’t let the space-efficient size fool you – each oven can fit a 25-lb turkey!
   1. Multifunction oven with 7 cooking modes.
   2. European convection oven evenly circulates heat.
   3. Dual-element Glide-Out™ Broiler System features full and half broil and an extendable gliding tray that adjusts to four heights and can cook as many as six 6-oz steaks at once.

B. Distinguished brushed stainless steel control knobs give a touch of elegant detail.

C. 5-burner induction cooktop is constructed of durable ceramic glass and easily wipes clean.
   1. Power boost adds more cooking power to each zone, perfect for boiling large pots.
   2. Integrated pan recognition sensors automatically shut off cooking zone when no pan is detected.
   3. Child safety feature locks cooktop operation from unwanted use.

**Triple Zone Power Boost**

- **7” diameter**
  - Max: 1.85kW
  - Boost: 3.04kW
- **6” diameter**
  - Max: 1.4kW
  - Boost: 2.24kW
- **5” diameter**
  - Max: 1.05kW
  - Boost: 1.71kW

Call today or go online to request your color sample.
Provençal Style

The French-inspired AGA Elise features distinguished brushed chrome accents and a bespoke style adaptable to a variety of kitchen décor styles from traditional to country chic. This is multi-oven multi-tasking in one alluring form.

A. **Multiple ovens** totaling 6 cubic feet can cook as much or as little as you want. And don’t let the space-efficient size fool you — each oven can fit a 25-lb turkey!

1. **Multifunction oven** with 7 cooking modes.
2. **European convection oven** evenly circulates heat.
3. **Dual-element Glide-Out™ Broiler System** features full and half broil and an extendable gliding tray that adjusts to four heights and can cook as many as six 6-oz steaks at once.

B. **Brushed** stainless steel control knobs give a touch of elegant detail.

C. **5-burner gas cooktop** features sealed brass burners with an exceptionally large center burner for oversized stockpots and wok cooking. Interlocking cast iron grates provide a continuous surface to slide pans across the cooktop — and can be removed for easier cleaning.
AGA Professional ranges pair commercial styling with professional cooking power in a 36” footprint. Want a complete AGA Professional kitchen? The robust stainless steel design of the AGA Professional dishwasher and Marvel refrigerator are designed to complement your range for one cohesive kitchen suite. Turn to page 24 for more details on matching kitchen suites.
7-Mode Multifunction Cooking

A. True European 7-mode multifunction oven with double fan dual-convection cooking.
1. 3 heavy-duty telescoping glide-out oven racks
2. Dual-pan broiler system
3. Self-cleaning function
B. 5 sealed brass burners allow for easy clean-up by preventing messy spills from reaching the interior.
C. Continuous cooktop features easy-to-clean matte finish cast iron grates.
D. Heavy-duty die-cast commercial-grade metal control knobs.
E. Convenient storage drawer large enough to hold oven racks.

7-Mode Oven Settings

- **Thaw & Serve**: Thaw small items in the oven without heat.
- **True Convection Oven**: A full cooking function with even heat throughout, great for baking.
- **Convection Broiling**: Broil meat and fish with the door closed.
- **Fan Assisted**: Full cooking function good for roasting and baking.
- **Conventional Oven**: Full cooking function for roasting and baking in the lower half of the oven.
- **Browning**: Brown and crisp cheese-topped dishes.
- **Warming**: Crisp up the bases of quiche, pizza or pastry.

Available in Dual Fuel

5-Burner Cooktop
- (5) 12,500 BTU burners
- (1) 17,500 BTU center burner
- (1) 6,000 to 600 BTU burner

Plus optional non-stick griddle accessory

With a sleek European design, 5-burner cooktop and dual fuel cooking versatility, this self-cleaning professional range features a multifunction oven for more cooking performance than any other range in its class.
Complete the Look

The finishing touch to your AGA designer kitchen, this counter-depth refrigerator features fully cantilevered shelving, and temperature-controlled storage with 12 settings and humidity-controlled crisper drawers. And a pure filtration system prevents odors and ensures a fresh food preservation environment.

This beautifully crafted dishwasher features multi-level washing, six cleaning cycles and quick-dry performance. The interior offers adjustable organization, stemware cradles and a sliding cutlery basket. And, triple-layered insulation makes this one of the quietest dishwashers on the market.

Complete the Look

An ultramodern complement to the AGA Professional range, this complete line of built-in refrigerators features ultra-quiet operation, flexible interior organization and precise cooling technology to preserve perishables longer.

The Marvel Professional counter-depth refrigerator features fully cantilevered shelving, with temperature-controlled storage and a pure filtration system to ensure a fresh food preservation environment.

With quiet sound insulation and six settings, the AGA Professional dishwasher optimizes cleaning performance with multi-level washing and adjustable interior organization.
### AGA DESIGNER COLLECTION

<table>
<thead>
<tr>
<th>Description</th>
<th>48” Mercury Range</th>
<th>48” Elise Range</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Induction</strong></td>
<td>10</td>
<td>12</td>
</tr>
<tr>
<td><strong>Dual Fuel</strong></td>
<td>14</td>
<td>16</td>
</tr>
<tr>
<td><strong>Page Number</strong></td>
<td>10</td>
<td>12</td>
</tr>
<tr>
<td><strong>Model Number</strong></td>
<td>AMC48IN</td>
<td>AMC48DF</td>
</tr>
<tr>
<td><strong>Total Oven Capacity</strong></td>
<td>6 cu. ft.</td>
<td>6 cu. ft.</td>
</tr>
<tr>
<td><strong>Number of Ovens</strong></td>
<td>1 Multifunction, 1 Convection, 1 Broiler</td>
<td>1 Multifunction, 1 Convection, 1 Broiler</td>
</tr>
<tr>
<td><strong>Cooking Modes - Main Cavity</strong></td>
<td>7</td>
<td>7</td>
</tr>
<tr>
<td><strong>Cooking Modes - Second Cavity</strong></td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td><strong>Convection Bake Power</strong></td>
<td>2,500 W</td>
<td>2,500 W</td>
</tr>
<tr>
<td><strong>Bake Power</strong></td>
<td>2,500 W</td>
<td>2,500 W</td>
</tr>
<tr>
<td><strong>Broiler Power</strong></td>
<td>2,500 W</td>
<td>2,500 W</td>
</tr>
<tr>
<td><strong>Grate Type</strong></td>
<td>N/A Interlocking Matte Cast Iron</td>
<td>N/A Interlocking Matte Cast Iron</td>
</tr>
<tr>
<td><strong>Controls</strong></td>
<td>Knobs on Fascia with Nitrile Grip</td>
<td>Metal Hi-Fi Style with Nitrile Grip Knobs on Fascia</td>
</tr>
<tr>
<td><strong>Sealed Burners</strong></td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Number Burners</strong></td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td><strong>Overall Dimensions</strong></td>
<td>47 9/16” W x 28 7/16” D x 36 1/8” H</td>
<td>47 9/16” W x 28 7/16” D x 36 1/8” H</td>
</tr>
<tr>
<td><strong>Weight</strong></td>
<td>357 lbs.</td>
<td>357 lbs.</td>
</tr>
<tr>
<td><strong>Shipping Weight</strong></td>
<td>390 lbs.</td>
<td>390 lbs.</td>
</tr>
<tr>
<td><strong>Circuit Breaker (A)</strong></td>
<td>50A</td>
<td>40A</td>
</tr>
<tr>
<td><strong>Volts (V)</strong></td>
<td>240V</td>
<td>240V</td>
</tr>
<tr>
<td><strong>Frequency (Hz)</strong></td>
<td>60Hz</td>
<td>60Hz</td>
</tr>
<tr>
<td><strong>Energy Source</strong></td>
<td>Electric</td>
<td>Electric Ovens, Gas Cooktop</td>
</tr>
<tr>
<td><strong>Gas Type</strong></td>
<td>N/A</td>
<td>Natural Gas plus LP Conversion Kit</td>
</tr>
<tr>
<td><strong>Color Options</strong></td>
<td>White, Ivory, Stainless Steel, Midnight Sky, Matte Black, Gloss Black</td>
<td>White, Ivory, Stainless Steel, Midnight Sky, Matte Black, Gloss Black</td>
</tr>
</tbody>
</table>

### AGA PROFESSIONAL COLLECTION

<table>
<thead>
<tr>
<th>Description</th>
<th>36” Professional Self-Cleaning Range</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Page Number</strong></td>
<td>20</td>
</tr>
<tr>
<td><strong>Model Number</strong></td>
<td>AMPRO36DF-SS</td>
</tr>
<tr>
<td><strong>Total Oven Capacity</strong></td>
<td>4.9 cu. ft.</td>
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<tr>
<td><strong>Number of Ovens</strong></td>
<td>1</td>
</tr>
<tr>
<td><strong>Cooking Modes - Main Cavity</strong></td>
<td>7</td>
</tr>
<tr>
<td><strong>Cooking Modes - Second Cavity</strong></td>
<td>—</td>
</tr>
<tr>
<td><strong>Convection Bake Power</strong></td>
<td>Two Fans: 1,800W each</td>
</tr>
<tr>
<td><strong>Bake Power</strong></td>
<td>1,500W both top and bottom</td>
</tr>
<tr>
<td><strong>Broiler Power</strong></td>
<td>3,800W</td>
</tr>
<tr>
<td><strong>Grate Type</strong></td>
<td>Continuous Cast Iron</td>
</tr>
<tr>
<td><strong>Controls</strong></td>
<td>Die Cast Metal Knobs</td>
</tr>
<tr>
<td><strong>Sealed Burners</strong></td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Number Burners</strong></td>
<td>5</td>
</tr>
<tr>
<td><strong>Overall Dimensions</strong></td>
<td>35 1/2” W x 26” D x 36” H</td>
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<tr>
<td><strong>Weight</strong></td>
<td>540 lbs.</td>
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<tr>
<td><strong>Shipping Weight</strong></td>
<td>380 lbs.</td>
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<tr>
<td><strong>Circuit Breaker (A)</strong></td>
<td>20A</td>
</tr>
<tr>
<td><strong>Volts (V)</strong></td>
<td>240V</td>
</tr>
<tr>
<td><strong>Frequency (Hz)</strong></td>
<td>60Hz</td>
</tr>
<tr>
<td><strong>Energy Source</strong></td>
<td>Electric Ovens, Gas Cooktop</td>
</tr>
<tr>
<td><strong>Gas Type</strong></td>
<td>Natural Gas plus LP Conversion Kit</td>
</tr>
<tr>
<td><strong>Color Options</strong></td>
<td>Stainless Steel</td>
</tr>
</tbody>
</table>

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**Color Samples Available**

Can’t decide which color AGA you want?

You can have a selection of color samples delivered directly to your home.

**Ordering is easy.**

Call 800-223-3900 or go online to aga-ranges.com

Note: Actual colors may vary. Please contact your dealer for a color consultation.
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Visit aga-ranges.com to browse AGA collections and find a showroom near you.

United States
(800) 223-3900

Canada
(855) 213-2285