Iconic style. World’s best cooking experience.
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 sniffing 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
Shania Twain, singer/songwriter
Kathryn Ireland, designer
Jade Jagger, designer
Colin Firth, actor
Sharon Stone, actress
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.

The BBG 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.

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

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

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

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.

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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 three 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

3 Ovens are Better than 1

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.

- **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.

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

- **Base Heat**
  Turn on the base heat mode to crisp up pizza or quiche crusts or to slow-cook dishes.

- **Fan**
  Spreads defrosting and safely thaw food with unheated air circulation.

**INDUCTION***
Fast, responsive and incredibly controllable, induction cooking is becoming increasingly popular.

**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.

***available on AGA Mercury and Elise ranges only

**DUAL FUEL**
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 CRADLE**
Create authentic Asian cuisine on the high BTU central burner which can hold a specially designed wok cradle.
Exquisite Precision

With the largest induction cooktop you can find today, the AGA Mercury Induction Range features innovative induction technology and precise temperature control. Three fast-heating ovens give you the flexibility to cook at separate temperatures simultaneously, simplifying even the most complicated meals.

A. 3 separate 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 two 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.

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.

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

1. 5 Induction Burners
2. 3 Ovens
3. 7 Cooking Modes

**INDUCTION Electric Powered**

- 5 Induction Burners
- 3 Ovens
- 7 Cooking Modes

<table>
<thead>
<tr>
<th>Burner Size</th>
<th>Max Power</th>
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<tr>
<td>10&quot; diameter</td>
<td>2.3kW</td>
<td>3.7kW</td>
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<tr>
<td>8&quot; diameter</td>
<td>2.0kW</td>
<td>3.0kW</td>
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<tr>
<td>6&quot; diameter</td>
<td>1.4kW</td>
<td>2.2kW</td>
</tr>
</tbody>
</table>

**Triple Zone Power Boost**

- Zone 1: 1.85kW Boost: 3.0kW
- Zone 2: 1.4kW Boost: 2.0kW
- Zone 3: 1.4kW Boost: 2.2kW

Call today or go online to request your color sample.
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 three rapid-heat ovens in one dynamic 48" footprint.

A. 3 separate 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 two 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.

DUAL FUEL PLUS LP CONVERSION KIT
Electric Oven & Gas Burners

White  Gloss Black  Ivory
Stainless Steel  Scarlet  Matte Black

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. 3 separate ovens totaling 6 cubic feet to 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 two 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.

48" AGA ELISE
Induction Range
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. 3 separate ovens totaling 6 cubic feet to 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 two 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.

48" AGA ELISE Dual Fuel Range

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. 3 separate ovens totaling 6 cubic feet to 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 two 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.

AGA DESIGNER COLLECTION

DUAL FUEL PLUS LP CONVERSION KIT

Electric Oven & Gas Burners

5 Gas Burners
3 Ovens
7 Cooking Modes

White  Gloss Black  Ivory
Stainless Steel  Scarlet  Matte Black

Call today or go online to request your color sample.

<table>
<thead>
<tr>
<th>800 223 3900</th>
<th>aga-ranges.com</th>
<th>800 223 3900</th>
</tr>
</thead>
<tbody>
<tr>
<td>800 223 3900</td>
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<td>800 223 3900</td>
</tr>
</tbody>
</table>

17,000 BTU POWER BURNER

12,000 BTUs
6,000 BTUs
12,000 BTUs
A. 3 separate ovens totaling 5.1 cubic feet.
1. Multifunction oven with 7 cooking modes.
2. Programmable convection oven continuously circulates hot air through the oven cavity with true European convection for faster, more even cooking.
3. Powerful 8-pass, 2,300-watt broiler is ready to cook in 5 minutes.

B. Large, chrome-accented knobs with childproof push-to-turn safety feature.

C. HandyRack™ shelf allows you to easily access food without reaching into a hot oven. Features two adjustable positions for added convenience and safety.

D. Clock timer with delayed baking feature allows you to program the convection oven and includes a locking feature to prevent little hands from accidentally turning on the ovens.

E. Convenient storage drawer tucks away baking trays and racks.

F. 6-burner cooktop with sealed gas burners, matte porcelain-finished burner caps and continuous cast iron grates.

For vintage design with modern features, look no further than the AGA Legacy. Its curvaceous doors are adorned with unique gleaming handles to excite those with an eye for fine design. And its versatile cooktop and three flexible electric ovens indulge those with the highest culinary standards. With a bold appearance and contemporary features, it’s easy to see why this AGA out-looks and out-cooks other ranges.
You’ll find classic AGA good looks and multiple oven design in the artful AGA Legacy Series. Sealed gas burners and programmable convection cooking give you modern convenience features with vintage style.

A. 3 separate ovens totaling 4.5 cubic feet.
1. Multifunction oven with 7 cooking modes.
2. Programmable convection oven continuously circulates hot air through the oven cavity with true European convection for faster, more even cooking.
3. Powerful 8-pass, 2,300-watt broiler is ready to cook in 5 minutes.

B. Large, chrome-accented knobs with childproof push-to-turn safety feature.

C. HandyRack™ shelf allows you to easily access food without reaching into a hot oven. Features two adjustable positions for added convenience and safety.

D. Clock timer with delayed baking feature allows you to program the convection oven and includes a locking feature to prevent little hands from accidentally turning on the ovens.

E. 5-burner cooktop with sealed gas burners, matte porcelain-finished burner caps and continuous cast iron grates.
Professional Performance

AGA Professional Collection: Powerful Gas-Top Ranges

Available in standard American kitchen sizes, AGA Professional Ranges pair commercial styling with professional cooking power with 30”, 36” and multi-oven 48” gas and dual fuel solutions. Whether building new, remodeling or retrofitting, there’s an AGA Professional Range and matching Marvel Refrigerator for every kitchen footprint.
True Dual Flame Burners
Eliminate Center Cold Spots

RapidBake™ Convection
Reduces Preheat Time to 10 Minutes

Gas cooktop + electric oven
• Most popular fuel choice
• Electric ovens offer precise and even heat, great for baking

Gas cooktop + gas oven
• Most affordable fuel choice
• Gas ovens offer moist heat, great for roasting
48" AGA PROFESSIONAL
Gas & Dual Fuel Ranges with RapidBake™ Convection

The most robust model of the professional collection, the multi-oven 48" AGA Professional Range features one large-capacity convection oven and a second conventional oven for a total of 6.7 cubic ft. of oven space. Best of all, it preheats in 10 minutes or less! The cooktop boasts six sealed brass burners and one large griddle with cover and grease trap.

A. Two separate ovens each with three racks and 5 adjustable positions.
1. Radiant infrared oven broiler includes a porcelain-enamed finish with grid.
2. Exclusive easy-clean technology with black vitreous enamel makes cleaning your oven easy.
3. Cool Flow™ Range Top Technology, an automatic cooling system, clears hot air making the range surface cooler to the touch.

B. 6 sealed brass burners allow for easy clean-up by preventing messy spills from reaching the interior.
1. True Dual Flame™ double ring sealed brass burners eliminate center cold spots with a two-tiered flame system to evenly distribute heat across the base of the pan.
2. Continuous cooktop with easy-to-clean matte finish cast iron grates.

C. Heavy-duty die-cast commercial-grade metal control knobs.

Available in Dual Fuel, Natural Gas or LP plus conversion kit

DUAL FUEL PLUS LP CONVERSION KIT
Electric Oven & Gas Burners

RapidBake™ Convection
Preheats in less than 10 minutes

6-Burner Cooktop
Plus Griddle
(3) 15,000 to 700 BTU burners
(3) 12,000 to 2,800 BTU burners
(1) 15,000 BTU 11/8” x 18” griddle with grease trap
Professional-Grade Excellence

**RapidBake™ Convection**
Reduces Preheat Time to 10 Minutes

36" AGA PROFESSIONAL
Gas & Dual Fuel Ranges with RapidBake™ Convection

Rapid heat response and a robust gas cooktop make the 36" AGA Professional Range a powerful cooking solution for any kitchen. Its multifunction oven features an Infrared Confection Broiler, Natural Airflow Bake and RapidBake Convection™ settings, which speeds preheating time to 10 minutes.

**A. Convection oven** with three racks and 5 adjustable positions.
1. Radiant infrared oven broiler includes a porcelain-enamled finish with grid.
2. Exclusive easy-clean technology with black vitreous enamel makes cleaning your oven easy.
3. Long-lasting halogen lighting offers interior illumination, allowing you to check on food without opening the oven door.

**B. Heavy-duty die-cast commercial-grade metal control knobs.**

**C. 6 sealed brass burners** allow for easy clean-up by preventing messy spills from reaching the interior.
1. Continuous cooktop with easy-to-clean matte finish cast iron grates.
2. True Dual Flame™ double ring sealed brass burners eliminate center cold spots with a two-tiered flame system to evenly distribute heat across the base of the pan.
3. Cool Flow™ Range Top Technology, an automatic cooling system, clears hot air making the range surface cooler to the touch.

Available in Dual Fuel, Natural Gas or LP plus conversion kit

6-Burner Cooktop
(3) 15,000 to 700 BTU burners
(3) 12,000 to 2,800 BTU burners
This model pairs commercial styling with professional cooking power in a 30” footprint. Designed with versatile brass burners and a sizable oven that preheats in just 10 minutes, the 30” AGA Professional Range is suited for any kitchen, whether building new, remodeling or retrofitting.

**Exceptional 30” Design**

**A. Convection oven** with three racks and 5 adjustable positions.

1. Radiant infrared oven broiler includes a porcelain-enameled finish with grid.
2. Exclusive Easy-Clean-Technology with black vitreous enamel makes cleaning your oven easy.
3. Long-lasting halogen lighting offers interior illumination, allowing you to check on food without opening the oven door.

**B. Heavy-duty die-cast commercial-grade metal control knobs.**

**C. 4 sealed brass burners** allow for easy clean-up by preventing messy spills from reaching the interior.

1. Continuous cooktop with easy-to-clean matte finish cast iron grates.
2. True Dual Flame™ double ring sealed brass burners eliminate center cold spots with a two-tiered flame system to evenly distribute heat across the base of the pan.
3. Cool Flow™ Range Top Technology, an automatic cooling system, clears hot air making the range surface cooler to the touch.

4-Burner Cooktop  
(2) 15,000 to 700 BTU burners  
(2) 12,000 to 2,800 BTU burners

**RapidBake™ Convection**
Reduces Preheat Time to 10 Minutes

**30” AGA PROFESSIONAL Gas & Dual Fuel Ranges with RapidBake™ Convection**

Available in Dual Fuel, Natural Gas or LP plus conversion kit.
7-Mode Multifunction Cooking

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.

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.

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 Element**
  - Brown and crisp cheese-topped dishes.

- **Warming**
  - Crisp up the bases of quiche, pizza or pastry.

Available in Dual Fuel, Natural Gas or LP plus conversion kit

36" AGA PROFESSIONAL Dual Fuel Range with Self-Cleaning Oven

5-Burner Cooktop
- (3) 12,500 BTU burners
- (1) 17,500 BTU center burner
- (1) 6,000 to 600 BTU burner

Plus optional non-stick griddle accessory
Complete the Look

The finishing touch to your AGA designer kitchen, this counter-depth refrigerator features fully cantilevered shelving, tri-level organization 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 quiet sound insulation technology and nine settings that deliver superior cleaning performance while conserving energy. Optimized spray arms provide thorough 5-angle coverage to entirely clean dishes and silverware. Fully integrated controls are discretely positioned at the top of the door for a streamlined look.


Elise
Available in six colors. See pages 14-17.

Legacy
Range available in 2 sizes and suite available in 5 colors. See pages 18-21.
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, tri-level organization with temperature-controlled storage and a pure filtration system to ensure a fresh food preservation environment.

Complete the Look

Complete the Look

With quiet sound insulation and nine settings, the AGA Professional dishwasher optimizes cleaning performance with 5-angle spray coverage and energy-efficient operation.
# AGA DESIGNER COLLECTION

<table>
<thead>
<tr>
<th>Description</th>
<th>48&quot; Mercury Range</th>
<th>48&quot; Elise Range</th>
<th>44&quot; Legacy Dual Fuel Range</th>
<th>36&quot; Legacy Dual Fuel Range</th>
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<td>Induction</td>
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</tr>
</tbody>
</table>

# AGA PROFESSIONAL COLLECTION

<table>
<thead>
<tr>
<th>Description</th>
<th>48&quot; RapidBake Convection Range</th>
<th>36&quot; RapidBake Convection Range</th>
<th>36&quot; RapidBake Convection Range</th>
<th>36&quot; Professional Self-Cleaning Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Induction</td>
<td>Dual Fuel</td>
<td>Dual Fuel</td>
<td>Dual Fuel</td>
<td>Dual Fuel</td>
</tr>
<tr>
<td>Page Number</td>
<td>26</td>
<td>28</td>
<td>30</td>
<td>32</td>
</tr>
<tr>
<td>Model Number</td>
<td>APRO48AGSS</td>
<td>APRO36AGSS</td>
<td>APRO36AGSS</td>
<td>AMPRO36DF-SS</td>
</tr>
<tr>
<td>Total Oven Capacity</td>
<td>6.7 cu. ft</td>
<td>5.2 cu. ft</td>
<td>4.2 cu. ft</td>
<td>4.9 cu. ft</td>
</tr>
<tr>
<td>Number of Ovens</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Cooking Modes</td>
<td>Main Cavity</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Convection Bake Power</td>
<td>22,000 BTU</td>
<td>22,000 BTU</td>
<td>22,000 BTU</td>
<td>22,000 BTU</td>
</tr>
<tr>
<td>Bake Power</td>
<td>14,000 BTU</td>
<td>14,000 BTU</td>
<td>14,000 BTU</td>
<td></td>
</tr>
<tr>
<td>Broiler Power</td>
<td>16,500 BTU</td>
<td>5,500W</td>
<td>5,500W</td>
<td></td>
</tr>
<tr>
<td>Grate Type</td>
<td>Continuous Cast Iron</td>
<td>Continuous Cast Iron</td>
<td>Continuous Cast Iron</td>
<td></td>
</tr>
<tr>
<td>Broiler Power</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Sealed Burners</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Overall Dimensions</td>
<td>48&quot; W x 27 1/4&quot; D x 36 3/8&quot; (39 7/8&quot; H to top of backsplash)</td>
<td>36&quot; W x 27 1/4&quot; D x 36 3/8&quot; (39 7/8&quot; H to top of backsplash)</td>
<td>36&quot; W x 27 1/4&quot; D x 36 3/8&quot; (39 7/8&quot; H to top of backsplash)</td>
<td>36&quot; W x 26 3/4&quot; D x 36 3/8&quot; H</td>
</tr>
<tr>
<td>Weight</td>
<td>429 lbs.</td>
<td>266 lbs.</td>
<td>340 lbs.</td>
<td>340 lbs.</td>
</tr>
<tr>
<td>Shipping Weight</td>
<td>553 lbs.</td>
<td>346.5 lbs.</td>
<td>360 lbs.</td>
<td>360 lbs.</td>
</tr>
<tr>
<td>Circuit Breaker (A)</td>
<td>15A</td>
<td>15A</td>
<td>15A</td>
<td>16A</td>
</tr>
<tr>
<td>Volts (V)</td>
<td>120V</td>
<td>120V</td>
<td>120V</td>
<td>120V</td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>60Hz</td>
<td>60Hz</td>
<td>60Hz</td>
<td>60Hz</td>
</tr>
<tr>
<td>Energy Source</td>
<td>Electric Oven, Gas Cooktop</td>
<td>Electric Oven, Gas Cooktop</td>
<td>Electric Oven, Gas Cooktop</td>
<td>Electric Oven, Gas Cooktop</td>
</tr>
<tr>
<td>Gas Type</td>
<td>N/A</td>
<td>N/A</td>
<td>Natural Gas plus LP Conversion Kit</td>
<td>Natural Gas plus LP Conversion Kit</td>
</tr>
<tr>
<td>Color Options</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
</tr>
</tbody>
</table>

# Specifications

<table>
<thead>
<tr>
<th>Description</th>
<th>48&quot; Mercury Range</th>
<th>48&quot; Elise Range</th>
<th>44&quot; Legacy Dual Fuel Range</th>
<th>36&quot; Legacy Dual Fuel Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas Type</td>
<td>N/A</td>
<td>N/A</td>
<td>Natural Gas plus LP Conversion Kit</td>
<td>Natural Gas plus LP Conversion Kit</td>
</tr>
<tr>
<td>Color Options</td>
<td>White, Ivory, Stainless Steel, Scarlet, Matte Black, Gloss Black</td>
<td>White, Ivory, Stainless Steel, Scarlet, Matte Black, Gloss Black</td>
<td>Black, Cranberry, Ivory, Stainless Steel, Vintage White</td>
<td></td>
</tr>
</tbody>
</table>

# Model Numbers

- AGA DESIGNER COLLECTION
  - 48" Mercury Range: AMC48IN
  - 48" Elise Range: AMC48DF
- AGA PROFESSIONAL COLLECTION
  - 36" RapidBake Convection Range: APRO36DFSS
  - 36" Professional Self-Cleaning Range: AMPRO36DF-SS
Visit aga-ranges.com to browse AGA collections and find a showroom near you.