



AGArangeusa.com

36" PROFESSIONAL DUAL FUEL RANGE

MODEL: **AMPRO36DF**



The Professional range from AGA sets the standard for styling, cooking capacity, and flexibility. The sleek European design, powerful and versatile cooktops, and seven-function oven delivers more cooking performance than any other range in its class.

Available in a sophisticated stainless steel finish option, the AGA Professional range offers commercial styling paired with the ultimate in robust cooking power.



The AGA Professional 36" Dual Fuel Range with True Convection offers a 5 burner gas cooktop featuring solid brass burners equipped with thermocouple safety. The matte finish grates will not discolor with usage and continuous design allow for cookware to be moved easily from burner to burner. Gourmet cooking is a breeze thanks to this range's 7-mode multi-function oven. Select between modes such as convection broiling, fan assistance, and browning for the meal. Cleanup is a snap thanks to the oven's self-cleaning feature.

SPECIFICATIONS

- Electrical: 240v, 16amp, 3.85kW
- Fuel: Natural Gas with Liquid Propane conversion Kit included
- Multi-Function Oven: 4.9 cu. ft.
- Product Dimensions: 35 1/2" W x 26" D x 36" H
- Shipping weight (lbs): 380lbs *(includes range, crate & pallet)*

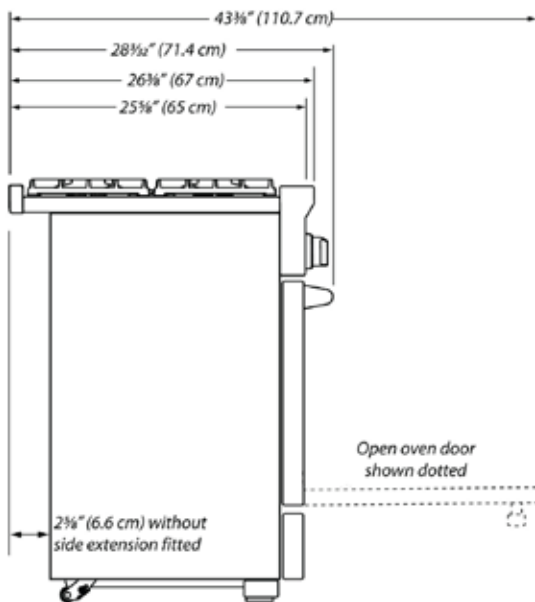
WARRANTY

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

FINISH



STAINLESS STEEL





36" PROFESSIONAL DUAL FUEL RANGE

Technical Specifications	
Overall Dimensions	35 ½"W x 26"D x 36"H
1. Natural Gas Burners	<ul style="list-style-type: none"> • 1 x 17,500 BTU • 3 x 12,000 BTU • 1 x 6,000 BTU (LP Conversion Kit included)
2. Multi-Function Oven	4.9 cu. ft.
Weight	340lbs
Shipping Weight	380lbs
Electrical Requirements	240v, 16amp, 3.85kW
Fuel/Power	Natural Gas with Liquid Propane conversion Kit included
Hood Recommendation	Aga 36" 600 CFM Vent Hood

FEATURES

- Large 4.9 cubic ft. capacity
- 7 Multi-function Cooking Modes delivers amazing cooking versatility
 - True Convection*
 - Fan-Assisted*
 - Browning*
 - Thaw & Serve*
 - Convection Broiling*
 - Warming*
 - Conventional*
- Three heavy-duty telescoping glide-out oven racks
- Dual-pan broiler system
- True European double-fan dual convection
- Self-cleaning oven
- Convenient storage drawer large enough to hold oven racks
- Heavy duty die-cast commercial grade metal control knobs
- Professional 5 burner gas cooktop
 - Solid brass burners equipped with thermocouple safety mechanism*
 - One 17,500 BTU center burner*
 - Three 12,000 BTU burners*
 - One 6,000 BTU simmer burner (down to 600 BTU)*
- Matte finish grates won't discolor and will allow pans to move easily from burner to burner

MULTI-FUNCTION OVEN MODES

THAW & SERVE

To thaw small items in the oven without heat

TRUE CONVECTION OVEN

A full cooking function, even heat throughout, great for baking

CONVECTION BROILING

Broiling meat and fish with the door closed

FAN ASSISTED

A full cooking function good for roasting and baking

CONVENTIONAL OVEN

A full cooking function for roasting and baking in the lower half of the oven

BROWNING ELEMENT

To brown and crisp cheese topped dishes

WARMING

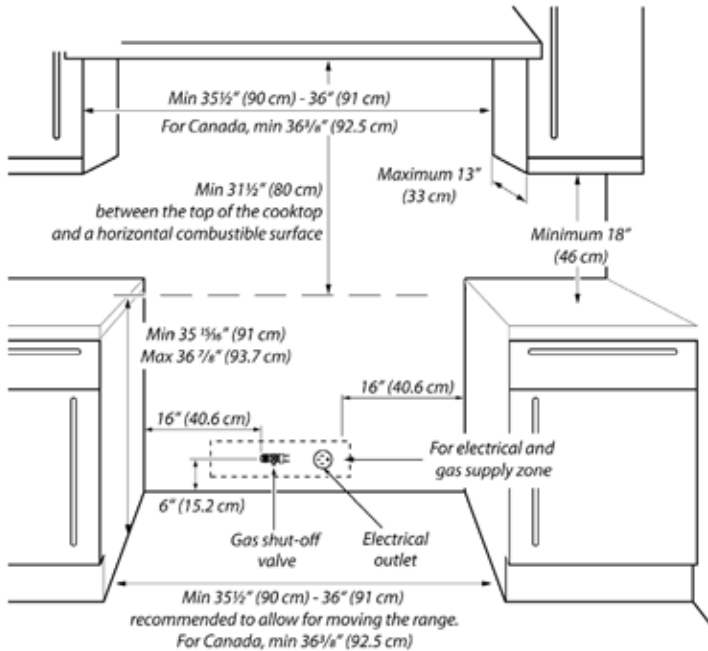
To crisp up the bases of quiche, pizza or pastry

SELF-CLEANING

To burn any cooking residue to ash



36" PROFESSIONAL DUAL FUEL RANGE



INSTALLATION

Positioning the Range

The minimum recommended distances and clearances from the range to nearby surfaces. You MUST provide adequate clearances between the range and adjacent combustible surfaces. These dimensions MUST be met for safe use of your range.

The location of the electrical outlet and pipe opening may be adjusted to meet specific requirements. A gap of at least 3" (7.5 cm) should be left between each side of the range ABOVE the cooktop level and any adjacent vertical surface.

The cooktop surround should be level with, or above, any adjacent work surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles) the gap each side can be reduced from 3" to 1" (2.5 cm).

A minimum space of 31 1/2" (80 cm) is required between the top of the cooktop and a horizontal combustible surface. The maximum depth for cabinets installed above cooktops is 13" (33 cm).

The depth of the range is 28 3/32" (71.36 cm) overall. Any range hood should be installed in accordance with the hood manufacturer's instructions. For safety reasons curtains must not be sited immediately behind the range.

We recommend a gap of 35 1/2" (90 cm) - 36" (91 cm) (for Canada 36 3/8" (92.5 cm)) between cupboards to allow for moving the range.

USA only: If a flush fit is required, install the range up to the cupboard at one side then install the cupboard the other side.

Location of the Range

Do not locate the range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not obstructed by carpeting or woodwork.

Your range is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. It is recommended that the following instructions be followed to protect your floor. The range should be installed on a sheet of plywood (or similar material). When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering.

Leveling

Place the range in its intended position taking care not to twist it within the gap between the kitchen units as damage may occur to the range or the units. Install the oven racks in the oven. Check for levelness by placing a level or a cup, partially filled with water, on one of the oven grids. If using a spirit level, take two readings with the level placed diagonally first in one direction and then the other.

The front feet and rear rollers can be adjusted to level the range. To adjust the height of the rear of the cooker, use a 1/2" (13 mm) spanner or socket wrench to turn the adjusting nuts at the front bottom corners of the cooker. To set the front feet turn the bases to raise or lower.