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# 36" PROFESSIONAL INDUCTION RANGE

MODEL: **AMPRO36IN**



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" Induction Range is the perfect addition to any modern home kitchen. The induction cooktop is fast, responsive and incredibly controllable with up to a 90% heat efficiency. Its surface retains minimal heat, making it safer for those with small children and easier to clean-up spills. The induction cooktop features nine power settings and three gentle temperature options. The Power boost adds more cooking power to each zone, perfect for boiling large pots. The Bridge Zone accommodates larger pans, including the available griddle accessory (must be purchased separately). The versatile oven has seven multi-function cooking modes, including True European double-fan dual convection.

Depth  
26-1/3"

Height  
36-7/8"



Width 35 1/2"

## SPECIFICATIONS

- Electrical: Induction Zone: 11.1 kW (48A) at 230V  
Oven: 3.6 kW (17A) at 230V, Total: 65A  
*(Diversification factor as per NFPA Article 220 allows the use of a 14-50P Plug and Cable)*
- Multi-Function Oven: 4.9 cu. ft.
- Product Dimensions: 35 1/2" W x 26 1/3" D x 36 7/8" 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



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Technical Specifications	
Overall Dimensions	35 1/2"W x 26-1/3"D x 36 7/8"H
1. Induction Burners	<ul style="list-style-type: none"> <li>• (1) 9" x 2300W (3700W POWER BOOST)</li> <li>• (3) 7" x 1850W (3000W POWER BOOST)</li> <li>• (1) 6" x 1400W (2200W POWER BOOST)</li> </ul> PLUS BRIDGING ELEMENT
2. Multi-Function Oven	4.9 cu. ft. 28"W x 13"D x 12"H (usable space)
Weight	340 lbs
Shipping Weight	380 lbs
Electrical Requirements	Induction Zone: 11.1 kW (48A) at 230V Oven: 3.6 kW (17A) at 230V Total: 65A (Diversification factor as per NFPA Article 220 allows the use of a 14-50P Plug and Cable)
Fuel/Power	Electric
Hood Recommendation	AGA 36" 600 CFM Vent Hood

## COOKTOP FEATURES

- Professional 5-burner surface
  - 9 power settings and 3 gentle temperature options (108°F, 158°F and 201°F)*
  - One 9" 2300W burner with 3700W power boost*
  - Three 7" 1850W burners with 3000W power boost*
  - One 6" 1400W burner with 2200W power boost*
- Power boost adds more cooking power to each zone, perfect for boiling large pots
- Bridge zone accommodates larger pans (*griddle accessory available*)
- Integrated pan recognition sensors automatically shut off cooking zone when no pan is detected

## OVEN FEATURES

- Large 4.9 cubic ft. capacity
- 7 multifunction cooking modes deliver dynamic cooking versatility
  - True Convection      Convection Broiling*
  - Fan-Assisted          Warming*
  - Browning              Conventional*
  - Thaw & Serve*
- Three heavy-duty telescoping glide-out oven racks
- Dual-pan broiler system
- True European double-fan dual convection
- Convenient storage drawer large enough to hold oven racks
- Heavy duty die-cast commercial grade metal control knobs

## 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

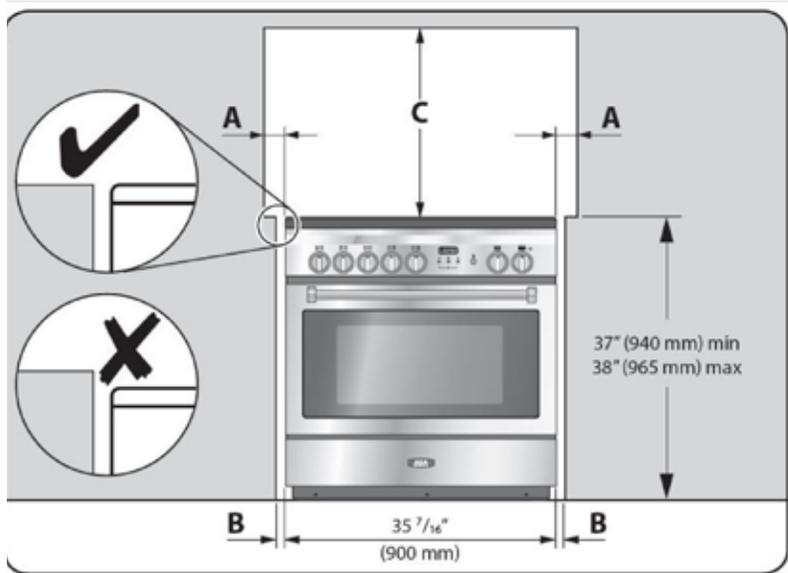
## INDUCTION BENEFITS:

- Fast, responsive and incredibly controllable, induction cooking is becoming increasingly popular
- Up to 90% efficient, induction heats the pan directly, rather than the cooktop surface
- Its surface retains minimal heat, making it safer for those with small children
- Since the surface stays cool, spills will not stick or burn onto the surface, making cleaning a simple wipe-down
- Maintains the precise, consistent, low heat for delicate sauces and confections
- More versatile installation and easier venting compared to gas



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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 35½" (90 cm) – 36" (91 cm) (for Canada 36¾" (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 ½" (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.

## 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 31½" (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.