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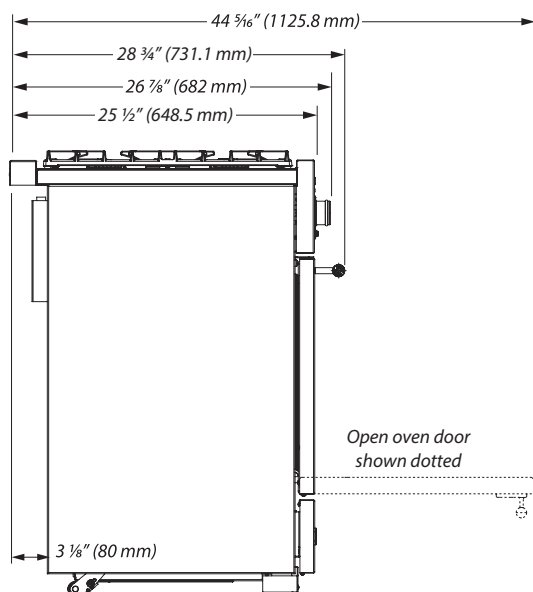
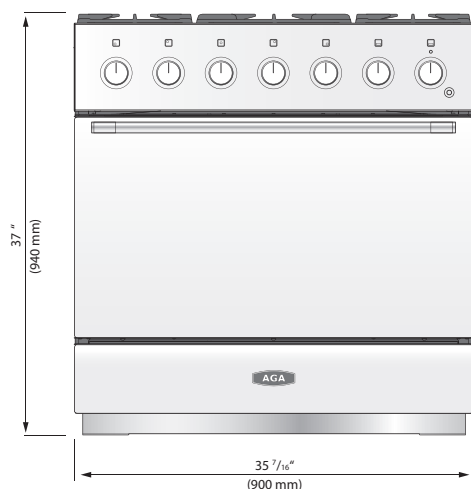
36" MERCURY DUAL FUEL RANGE

MODEL: **AMC36DF**
MSRP: **\$5,099**



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 five 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): 438lbs *(includes range, crate & pallet)*

WARRANTY

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

FINISHES

NOTE: Colors not in stock could have a 4-12 week lead time (check for availability)



BLUEBERRY
Formerly "Midnight Sky"



BLACK (GLOSS)



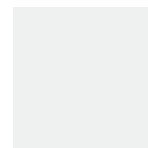
BLACK (MATTE)



STAINLESS STEEL



OYSTER
Formerly "Ivory"



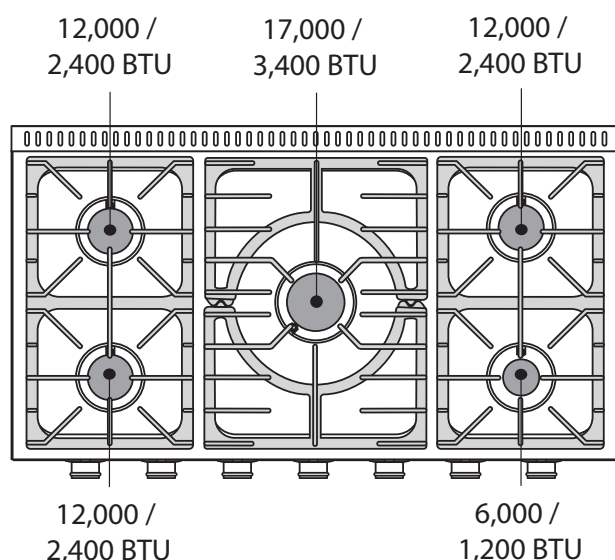
SNOWDROP
Formerly "White"



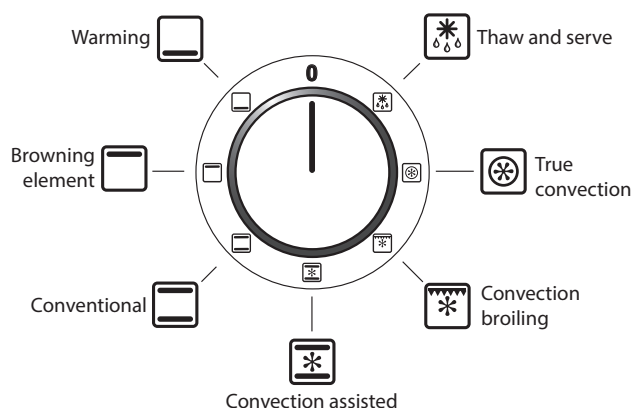
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36" MERCURY DUAL FUEL RANGE

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 True European Twin Fan Convection
 - 4.9 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 cooktop 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