



The AGA Mercury range is 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.

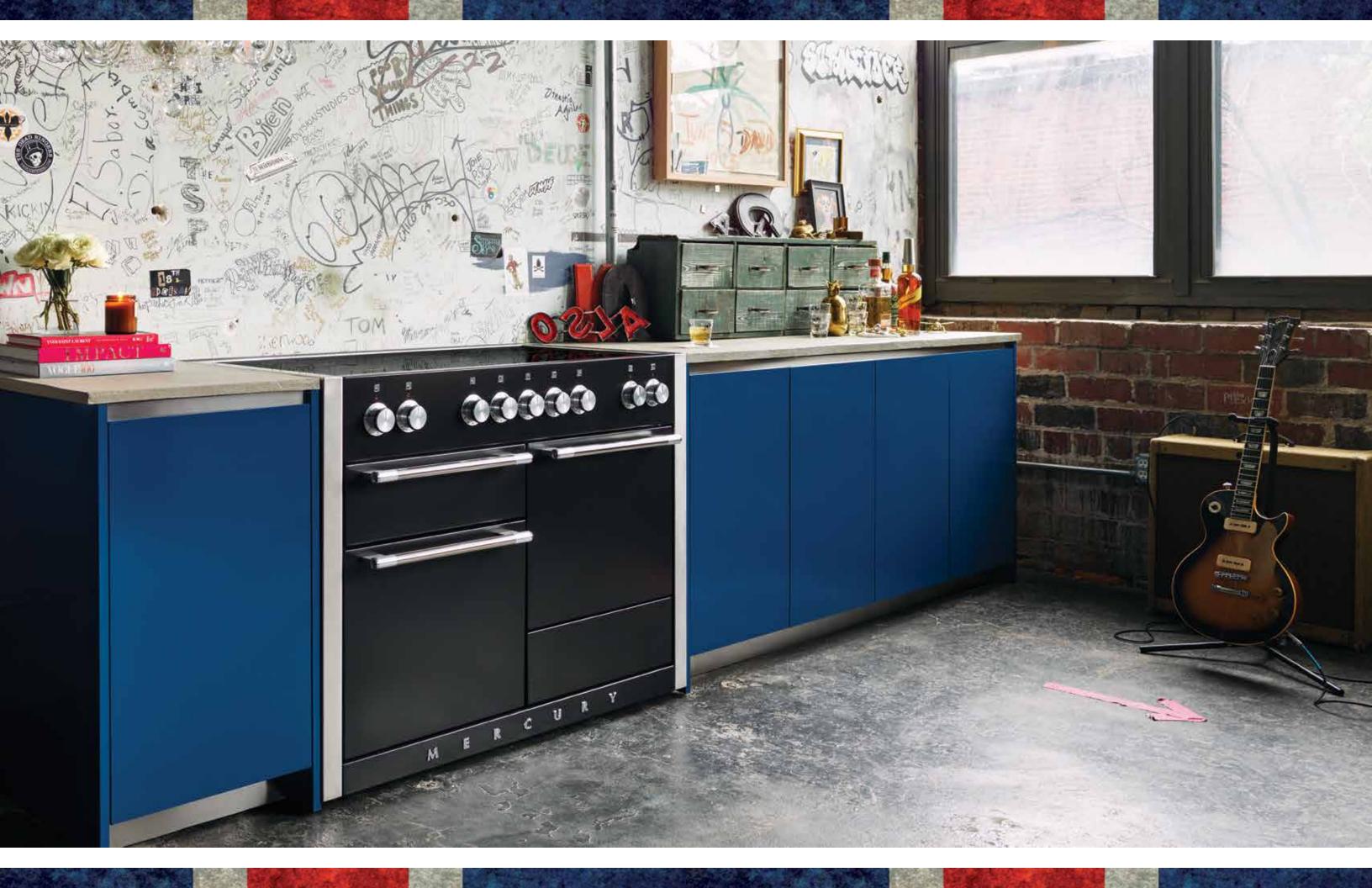
Designed and built in the UK, this range is a technical masterpiece, the embodiment of exquisite quality and stylish, thoughtful design.

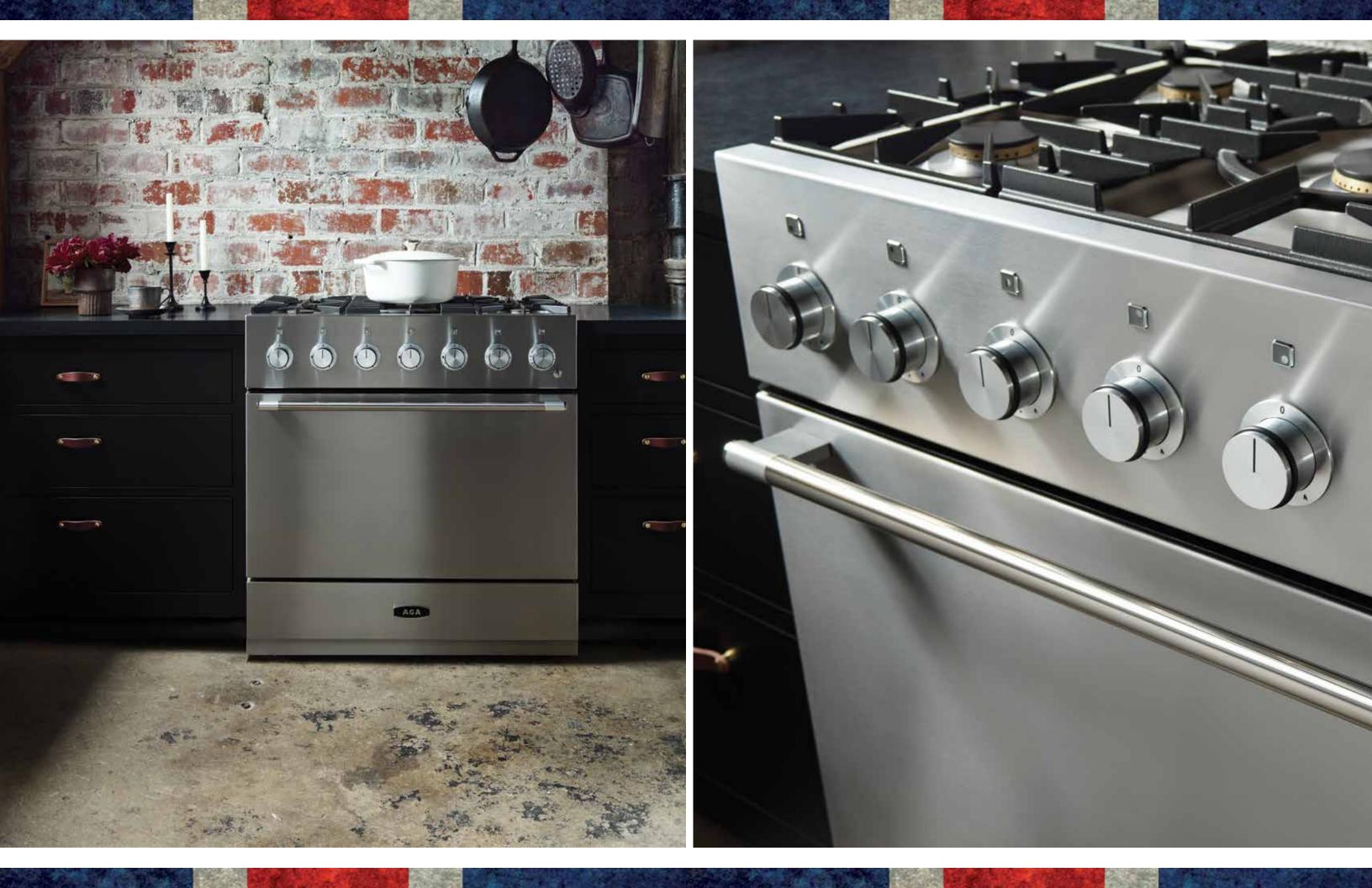
Available in two sizes and in a full palette of fourteen colour options representing a wide and exciting spectrum of sophisticated design expression, from modern contemporary to British traditional. These colors give homeowners and designers alike a full range of tones never before available within this family of AGA ranges.

The Mercury cooking versatility continues with the availability of an all-electric model featuring an induction cooktop or dual fuel model which features a gas cooktop.

The AGA Mercury range is the perfect match for any mood or lifestyle.

For a full production overview on all Mercury products, please visit www.AGArangeusa.com





36" DUAL FUEL RANGE



FEATURES

Product Dimensions: 35 7/16" W x 28 3/4" D x 37" H

7-Mode Multifunction Oven with European Dual-Convection Cooking, Fan-Assisted Baking, Browning, Thaw-to-Serve, Convection Broiling, Warming and Conventional Cooking, as well as a built-in storage drawer.

The cooktop features 5-sealed solid brass sealed burners with porcelain enamel finish, as well as continuous cast iron grates allowing pots and pans to slide with ease from burner to burner without spilling. All burners are designed with thermocouple safety mechanism.

Available in a full palette of sixteen colour options representing a wide and exciting spectrum of sophisticated design expression, from modern contemporary to British traditional. These colors give homeowners and designers alike a full range of tones never before available within this family of AGA ranges.

AFTER-MARKET OPTION



36" INDUCTION RANGE



FEATURES

Product Dimensions: 35 7/16" W x 26 1/5" D x 35 7/8" H

7-Mode Multifunction Oven with European Dual-Convection Cooking, Fan-Assisted Baking, Browning, Thaw-to-Serve, Convection Broiling, Warming and Conventional Cooking, as well as a built-in storage drawer.

 $Professional\ 5\ burner\ induction\ cooktop\ constructed\ of\ durable\ ceramic\ glass\ that\ easily\ wipes\ clean.$

Available in a full palette of sixteen colour options representing a wide and exciting spectrum of sophisticated design expression, from modern contemporary to British traditional. These colors give homeowners and designers alike a full range of tones never before available within this family of AGA ranges.

AFTER-MARKET OPTION



OPTIONAL BLACK ANODIZED ALUMINUM KNOB FINISH

48" DUAL FUEL RANGE



FEATURES

Product Dimensions: 47 %16" W x 28 7/16" D x 36 7/32" H

Featuring one extra-large 7-Mode Multifunction Convection Oven, one true European Convection Oven, one Convection Broiling oven, Fan-Assisted Baking, Browning, Thaw-to-Serve, Warming and a built-in storage drawer.

The cooktop features 5-sealed solid brass sealed burners with porcelain enamel finish, as well as continuous cast iron grates allowing pots and pans to slide with ease from burner to burner without spilling. All burners are designed with thermocouple safety mechanism.

Available in a full palette of sixteen colour options representing a wide and exciting spectrum of sophisticated design expression, from modern contemporary to British traditional. These colors give homeowners and designers alike a full range of tones never before available within this family of AGA ranges.

AFTER-MARKET OPTIONS





OPTIONAL LOGO-FREE KICKPLATE

OPTIONAL BLACK ANODIZED

48" INDUCTION RANGE



FEATURES

Product Dimensions: 47 %16" W x 28 7/16" D x 36 1/8" H

Featuring one extra-large 7-Mode Multifunction Convection Oven, one true European Convection Oven, Fan-Assisted Baking, Browning, Thaw-to-Serve, Convection Broiling, and Warming as well as a built-in storage drawer.

Extra-large ceramic glass surface with 5 induction burners and integrated capacitive touch controls efficiently utilizes / transfers / captures 90% of energy generated compared to only 55% with that of a traditional gas burner.

Available in a full palette of sixteen colour options representing a wide and exciting spectrum of sophisticated design expression, from modern contemporary to British traditional. These colors give homeowners and designers alike a full range of tones never before available within this family of AGA ranges.

AFTER-MARKET OPTIONS





OPTIONAL LOGO-FREE KICKPLATE

OPTIONAL BLACK ANODIZED

COLOUR AND DESIGN COLLECTIONS

Colour can be used to energize a space, or relax an entire atmosphere. It can express our personalities, and assist is setting the perfect mood for the art of creativity in the foods we prepare. Colour can remind us of places we've been, feelings we've shared, and moments captured forever in our memories.

AGA has added three new bold hues to its existing Classic Colour Collection, as well as unveiling the new Soho Colour & Design Series, consisting of a stainless steel fascia and eight expressive shades inspired by the vibrant London arts district in which the collection takes its name.

The full palette of fourteen colour options represent a wide and exciting spectrum of design expression accompaniment, from modern contemporary to British traditional. Stunning reds, deep and expressive blues, classic racing greens, soft and comforting grays and neutrals... these colours give homeowners and designers alike a full range of tones never before available within this family of AGA ranges.

The new Soho Colour & Design Series is as varied as the inhabitants, entertainments and architecture of the District itself. Whether inspired by a bright doorway hidden in Ferrier's Passage, sparkling autumn foliage hanging high above Kingly Square, a freshly painted Carnaby Street storefront, or the bustle and energy that is Cambridge Circus, the Soho Series perfectly emulates the mood & scene of these London streets.

> We invite you to express yourself. Blanket your range in a shade befitting of your unique personality.



CLASSIC COLOUR COLLECTION









WHITE

GLOSS BLACK

CORNWALL GREEN

INDIGO





MATTE BLACK

STAINLESS STEEL

THE AGA MERCURY SOHO COLOUR AND DESIGN SERIES









SLATE

STONE BLUE

MINERAL GREEN

FAWN









PICCADILLY RED

SALCOMBE BLUE

CRANBERRY

CARNABY BLUE

A NOTE ON THE SOHO COLOUR & DESIGN SERIES:

Mercury ranges manufactured using colours from the Soho Series are only available with a stainless steel fascia.



THE AGA INDUCTION COOKTOP — GUARANTEED TO INDUCTION COOKTOP — GUARANTEED TO

Fast, responsive and incredibly controllable, the induction cooktop option on an AGA range offers the following benefits:

ENERGY EFFICIENCY

Powered by electromagnetism, induction technology heats only the pan and its contents, providing up to 90% efficiency.

FAST AND RESPONSIVE

It can take as little as five seconds for water to begin to boil and reducing the pan to simmering is equally as fast.

SAFE

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

UNIFORM COOKING

Because of the ferrous material within the cookware, pans heat at the same level uniformly – eliminating hot spots, and the likeliness of burned contents.

EASY TO CLEAN

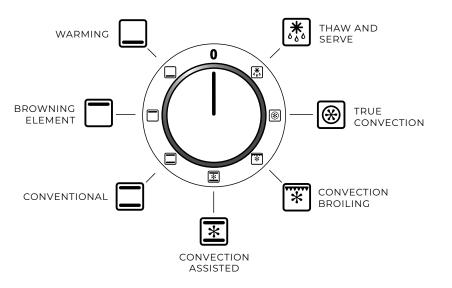
Since the surface stays cool, spills will not stick or burn onto the surface, making cleaning a simple wipe-down.





SEVEN VERSATILE COOKING MODES FOR CREATING

CULINARY ART



WARMING

Turn on the warming heat mode to crisp up pizza or quiche crusts or to slow-cook dishes.

BROWNING (BROIL)

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

CONVENTIONAL

Suitable for roasting and baking pastries and cakes, this function combines top and base heat.

CONVECTION 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.

CONVECTION BROILING

This function applies top heat fanned to food, producing even, less-intense heat compared to a conventional broiler.

TRUE CONVECTION

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

THAW AND SERVE

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

RANGE FEATURES OF THE

AGA MERCURY 36"

Natural Gas cooktop with 5 sealed brass burners or Extra-large ceramic glass induction cooktop with 5 induction burners 7 Hi-Fi Style Infinite Controls Knobs 4.5 cubic feet, 7-mode Included: Multi-function Oven featuring: Two robust telescopic glide-out racks European dual-convection Fan-assisted baking Browning One flat rack Thaw and serve Convection broiling One pastry tray Warming Conventional cooking Dual broiler system Storage drawer with rubber mat that holds pots and pans & your

removable racks

RANGE FEATURES OF THE

AGA MERCURY 48"

Natural Gas cooktop with 5 sealed brass burners or Extra-large ceramic glass induction cooktop with 5 induction burners



Fan-assisted baking Browning

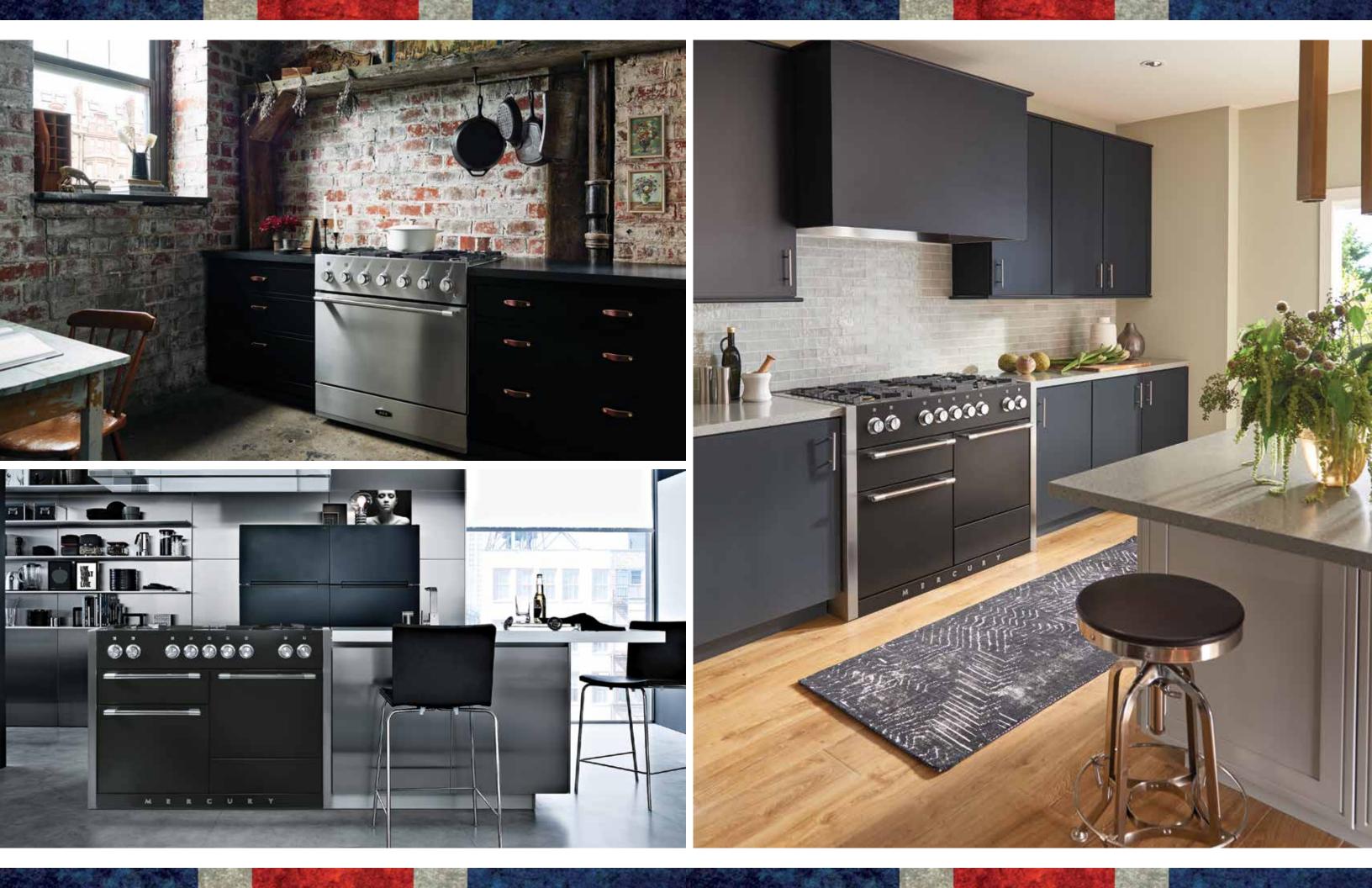
Thaw and serve Convection broiling

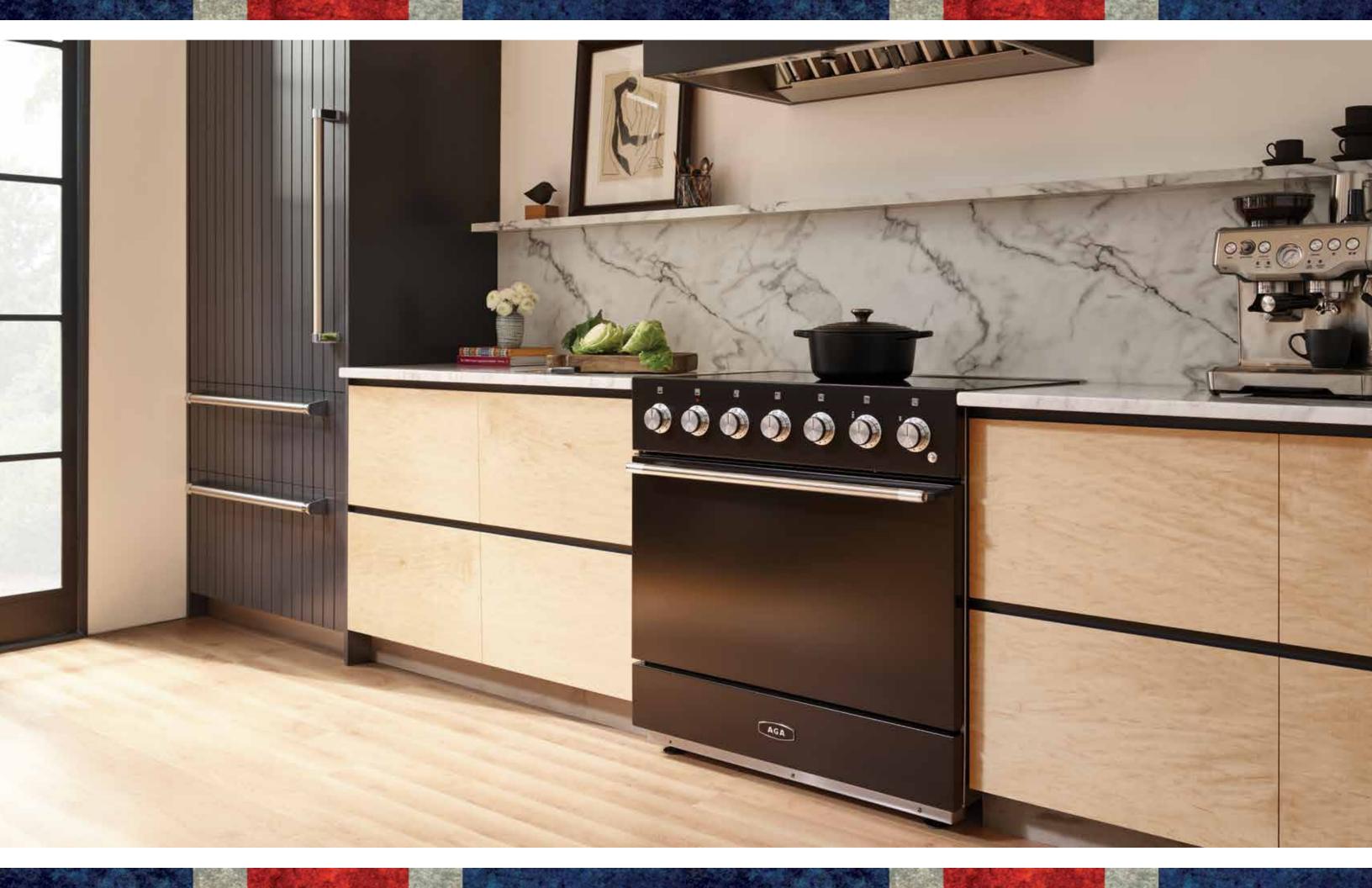
Warming Conventional cooking

Each large oven has 5 rack positions; the range comes with 4 heavy duty steel racks and one telescoping steel rack

that holds pots and pans & your removable racks











UPDATED OCTOBER 2023

