



AGA DESIGNER & PROFESSIONAL COLLECTIONS

Classic European Ranges with Contemporary Features



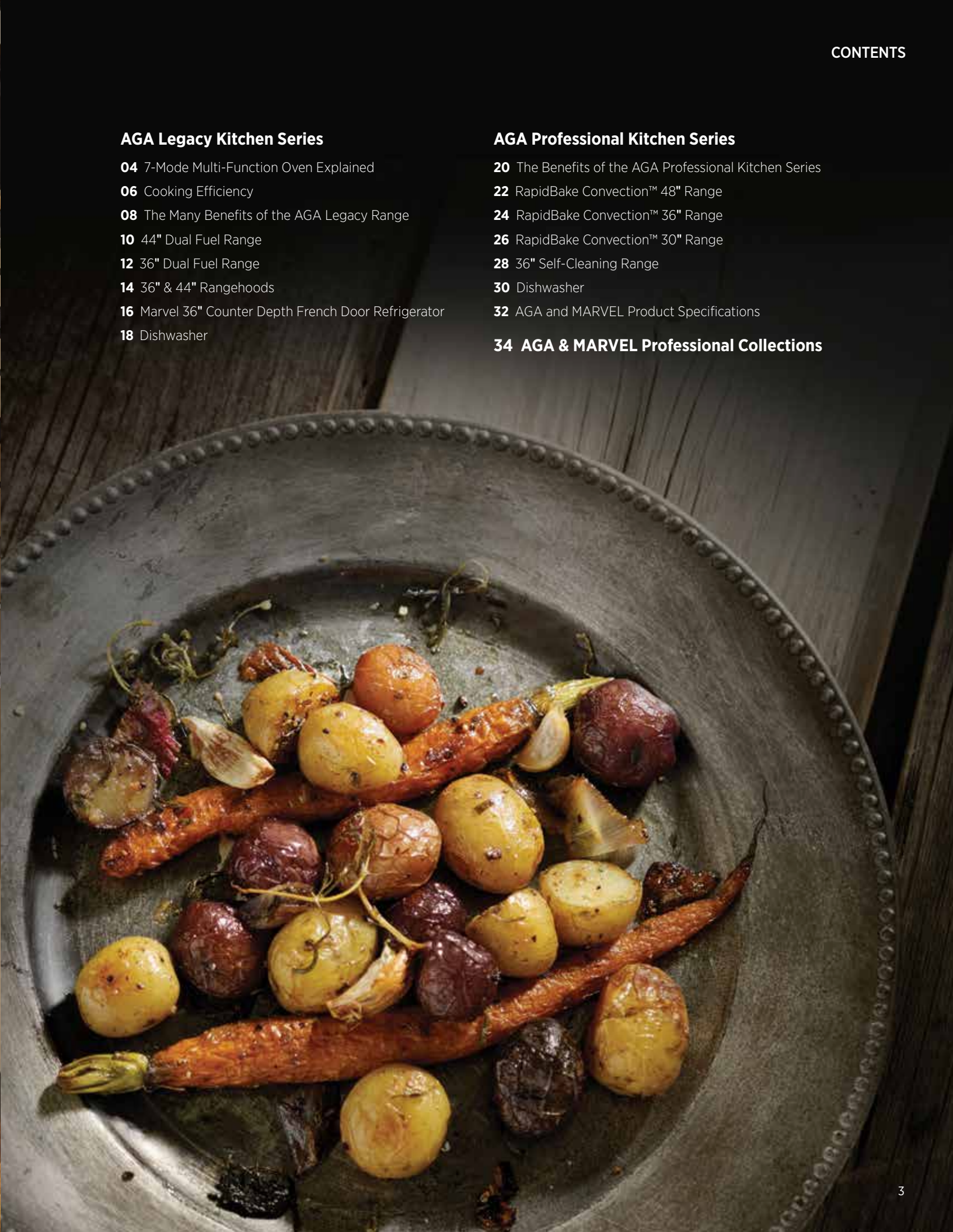
PICTURED: AGA LEGACY 36" COUNTER DEPTH
REFRIGERATOR IN BLACK
AGA LEGACY 36" RANGE IN BLACK

AGA Legacy Kitchen Series

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THE 7-MODE MULTI-FUNCTION OVEN EXPLAINED

Enjoy seven cooking modes with the AGA multi-function oven made available on a variety of ranges like the AGA Legacy and AGA Professional Self-Cleaning range. The Multi-Function oven provides the ultimate flexibility tailored to your cooking needs by selecting from one of the following functions.



DEFROST

This function operates the fan to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted. Defrosting in this way speeds up the process and protects the food.



CONVECTION

This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly. Fan oven cooking is particularly suitable for multi-rack cooking and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 20°F for recipes previously cooked in a conventional oven.



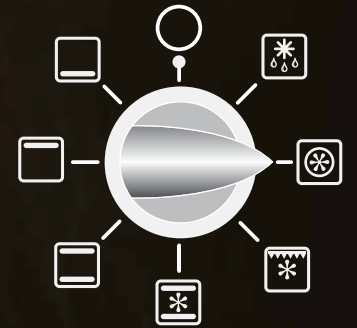
CONVECTION BROILING

This function operates the fan while the top element is on. It produces a more even, less fierce heat than a conventional broiler. For best results, place the food to be cooked, on a grid over a roasting tin, which should be smaller than a conventional broiler pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for cooking in this way, as the circulated air reduces the fierceness of the heat from the broiler. You will also find that the food needs to be watched and turned less than for normal broiling.



FAN ASSISTED

This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large roast. It is also possible to bake on two racks at one time. This is a fast, intensive form of cooking.



CONVENTIONAL

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits. Food cooked on the top rack will brown and crisp faster than on the lower rack. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.



BROWNING

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce and lasagna, the item to be browned being already hot before switching to the top element.



BASE HEAT

This function uses the base element only. It will crisp up your pizza or quiche base or finish cooking the base of a pastry case on a lower rack. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection.



THE MOST EFFICIENT

Cook multiple dishes at the SAME TIME

Maximize your oven space with multiple racks and multiple oven cavities all cooking at multiple temperatures

3 separate temperatures including a 7-mode multi-function oven



Picture it – Thanksgiving. It's at your house this year. All of your family and friends are expecting to feast on their favorite dishes. You have one oven yet 12 different dishes to create. Each dish must be ready to serve by 6 p.m. because that is when your guests are expected to gather around your dining room table. Stressed yet? We've all been there.

For many of us, pre-cooking large dinners two days in advance is the only way to pull off such a feat. It is virtually impossible to bake three pies, create cranberry sauce, roast vegetables, prep twice baked potatoes and bake green bean casserole all the while roasting a 30-pound turkey. There just isn't enough room in one oven to do so!

In many homes dinner becomes a chore and your time, your kitchen and your sanity take a toll! Well, not anymore. AGA proudly designs its ranges with home cooks like you in mind. Our ranges have three separate ovens so you no longer have to do the dance trying to complete several different recipes at the same time with one temperature setting.

AGA Legacy Ranges offer three separate ovens allowing you to operate at three separate temperatures. The AGA Legacy range boasts a multi-function oven to cook several different dishes in one oven at one time, each dish cooked to perfection.

AGA Ranges are “A” Rated

Energy Efficiency Rating

Save More, Use Less

AGA ranges have an A or higher rating making them more energy efficient.

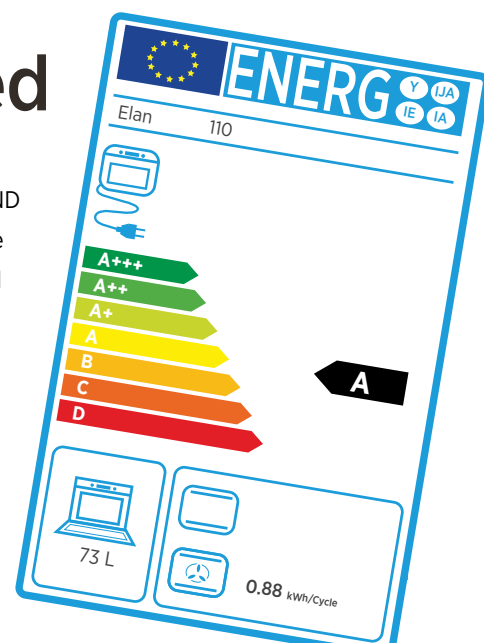
Consumption *Consume 50% LESS*

AGA ranges have an “A” rating meaning they will consume about HALF the power of a “D” rated model.

Capacity *Heat Your Food, Not the Air*

With AGA ranges, you save energy AND utilize oven cavity because each range has multiple ovens, versatile racks and well-proportioned oven sizes.

Actual European
Union Energy Label



WAY TO COOK

**WASTED
ENERGY**

**WASTED
TIME**

**WASTED
SPACE**

Additionally, the oven cavities are designed so home cooks can maximize their cooking space whereas standard single-oven cavity ovens are often quite limited.

So stop wasting your energy, your time and your oven space and get back to enjoying creating delicious stress-free meals with the AGA Legacy range. Available in 36" and 44" widths.

**Stop wasting and
start cooking with AGA!**

THE MANY BENEFITS OF THE

GAS COOKTOP

The AGA Legacy gas cooktop has sealed burners and features continuous cast iron grates with matte porcelain finish allowing pans to move with commercial-style ease. Available in Natural Gas with an LP Conversion Kit included.

GLIDE OUT BROILER SYSTEM™

Emphasizing Come-To-Me Technology™, this efficient smooth glide out broiler brings the food to you saving from reaching into the exceptionally hot broiler oven. Featuring a powerful 8-pass, 2,300 watt broiler element, this infrared system is ready to cook in 5 minutes! Full broil mode provides complete coverage using the full 8 passes while half broil mode uses the 4 right-hand passes, perfect when cooking for one.



CONVECTION OVEN

Each AGA Legacy range has a programmable convection oven offering true European convection continuously circulating hot air throughout the oven cavity for a faster, more even cooking performance. The 36" AGA Legacy has a Vertical Convection 1.8 cu. ft. capacity oven with 4 heavy-duty oven racks and a removable plate warmer. The 44" AGA Legacy boasts an impressive 2.4 cu. ft. capacity oven with 3 heavy-duty oven racks.

HANDYRACK™ REMOVABLE SHELF

A signature Legacy feature emphasizing Come-To-Me Technology™, the HandyRack™ makes the food accessible eliminating the need to pull out hot, heavy racks to check foods. The HandyRack™ is a removable shelf located on the door offering two positions. This exceptional rack provides safety and convenience allowing you to place your food where it is easiest to access.

CONTROL KNOBS

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

PROGRAMMABLE CLOCK

The integral clock has a timer as well as a delayed baking feature allowing you to program the convection oven. It also boasts a locking feature preventing little hands from accidentally turning on the ovens.

CLASSIC DESIGN

For a classic look with modern features, look no further than the AGA Legacy range. Unique lustrous handles showcase the curvaceous doors satisfying the design conscious. A versatile gas cooktop and flexible electric ovens indulge those with the highest culinary standards. With its bold appearance and contemporary features, it's easy to see why this AGA out-looks and out-cooks most ranges.

PICTURED ABOVE: AGA LEGACY 44" RANGE IN CRANBERRY
PICTURED RIGHT: AGA LEGACY 36" RANGE IN BLACK

AGA LEGACY RANGE





PICTURED: AGA LEGACY 44" RANGE IN STAINLESS STEEL

AGA LEGACY 44" DUAL FUEL RANGE

Gas Cooktop with 6 sealed gas burners with matte porcelain finish burner caps and continuous cast iron grates

Two 15,000 BTU, two 9,200 BTU, one 12,000 BTU and one 5,000 BTU gas burners with LP conversion kit included

2.4 cubic ft. capacity Programmable Convection Oven with true continuous convection for even cooking and includes 3 heavy-duty oven racks

Second 2.4 cubic ft. multi-function capacity oven with 7 cooking modes

Handy cookware storage drawer

Four (4) complementary cookware items included – one 12 ½" x 13 ½" Enameled Roasting Pan, one 13" x 18" Enameled Baking Tray, one 17 ½" x 10 ⅞" Broiler Pan and one 13" x 10 ⅞" Meat Tin with Trivet



- A. Multi-function oven with 7 cooking modes
- B. Convection Oven has 2.4 cu. ft. capacity with 3 oven racks
- C. Convenient storage drawer perfect for storing baking trays and racks
- D. Handyrack™ removable shelf offers safety and convenience bringing the food to you
- E. Cooktop has 6 sealed gas burners with LP conversion kit included
- F. Powerful 8-pass, 2,300 watt broiler is ready to cook in 5 minutes





PICTURED: AGA LEGACY 36" RANGE IN CRANBERRY

AGA LEGACY 36" DUAL FUEL RANGE

AGA LEGACY DUAL FUEL RANGES
ALEG-36-DF



Ivory IVY



Cranberry CRN



Black BLK



Stainless Steel SS



Vintage White VWT

Gas Cooktop with 5 sealed gas burners with matte porcelain finish and continuous cast iron grates

Two 9,200 BTU, one 5,000 BTU, one 15,000 BTU and one 12,000 BTU gas burners with LP conversion kit included

1.8 cubic ft. capacity Programmable Vertical Convection Oven with true continuous convection for even cooking and includes 4 heavy-duty oven racks and removable plate warmer rack

Second 2.4 cubic ft. capacity multi-function oven with 7 cooking modes

Five (5) complementary cookware items included – three 9" x 13" Enameled Baking Trays, one 13" x 18" Enameled Baking Tray, one 17 1/2" x 10 7/8" Broiler Pan and one 13" x 10 7/8" Meat Tin with Trivet



- A.** True Convection Oven has 1.8 cu. ft. capacity and 4 oven racks
- B.** Multi-function Oven with 7 cooking modes offers the ultimate flexibility
- C.** Cooktop has 5 sealed gas burners with LP conversion kit included
- D.** Large, chrome accented knobs with childproof push-to-turn safety feature



Elegant and powerful AGA rangehoods provide optimal ventilation and style to any kitchen. Available in both 36" and 44" models, each size offers a three-speed 600 CFM fan, halogen lights, and charcoal filters to remove cooking odors.

High powered and sleek our AGA rangehoods can be vented inside or outside as each hood contains a re-circulation kit for inside venting. Available in Black, Ivory, Cranberry, Vintage White and Stainless Steel. Choose the finish and size that works for you.

Telescoping chimney with adjustable duct cover and optional extension

Three-speed 600 CFM fan, blower included

Includes charcoal filters to remove cooking odors

Internal and External venting available; includes recirculation kit for inside venting

Removable stainless steel baffles fit in most dishwashers for easy clean-up

36" Rangehood has two (2) 50 watt R20 halogen lights on underside of hood; 44" Rangehood has three (3)

Electrical Requirements: 120v, 60hz, 15amps

1 Year Limited Warranty on all parts and labor

AGA LEGACY

36" & 44" RANGEHOODS



44" Rangehood
AMCHD44
44" W x 24" D x 28 7/8" - 39 3/4" H

36" Rangehood
AMCHD36
36" W x 24" D x 28 7/8" - 39 3/4" H



Four adjustable glass shelves

INNOVATIVE, RELIABLE, CLASSICALLY DESIGNED AND UNMATCHED PERFORMANCE

MARVEL 36" COUNTER DEPTH FRENCH DOOR REFRIGERATOR

PICTURED: MARVEL 36" COUNTER DEPTH FRENCH DOOR REFRIGERATOR, 44" RANGE & DISHWASHER IN IVORY



Elegant styling and state-of-the-art engineering make this 36" counter depth French door refrigerator the perfect match for your AGA Legacy range. A built-in filtered ice maker and electronic touch controls are just a few of the convenience features. Large humidity-controlled crisper drawers keep fruits and vegetables fresh and ready to eat, and the extra large deli drawer has plenty of space for all your meats and cheeses. Adjustable interior shelving and door shelves make storage of all your favorite items easy and convenient.

DESIGNED TO MATCH AGA LEGACY RANGE & DISHWASHER

22.6 total cubic ft. capacity

15.7 cubic ft. fresh food refrigerator

Two clear gallon adjustable door bins

Extra-large storage drawer has 9 preset and 3 customizable settings keeping food at the ideal temperature for serving and freshness

Water filter for ice making

Two smooth-glide crisper drawers feature adjustable humidity control

Extra-large 6.9 cubic ft. capacity pull-out freezer drawer

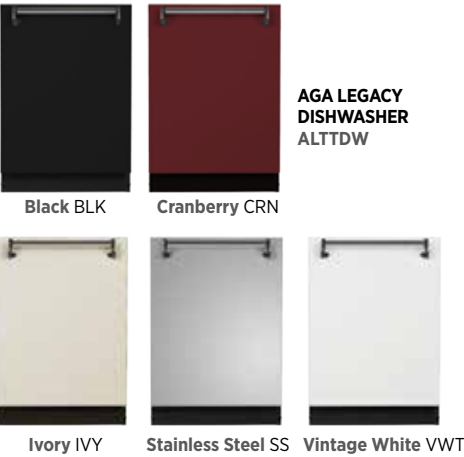
AGA LEGACY 36" COUNTER DEPTH REFRIGERATOR AMLFDR23



AGA LEGACY DISHWASHER

THE PERFECT BLEND OF FUNCTION AND STYLE

This beautifully crafted dishwasher features quiet sound insulation technology and nine settings that deliver superior cleaning performance while conserving energy. The top cutlery rack wash option allows you to wash a few items in the top rack without waiting for a full load. Optimized spray arms shoot water from five angles to thoroughly clean dishes and silverware. Fully integrated controls are hidden inside the cabinet at the top of the door for a streamlined look.



Quiet Sound Insulation Technology™ with a 45 dBA rating reduces sound so you may operate anytime of the day or night

Fully integrated, easy-to-use console

Nine cycles for versatile cleaning performance

NSF® Certified Sanitize Rinse

Sensor Cycle automatically determines wash and dry settings by measuring temperature, soil level and load capacity – cleaning tough soils 35% better than other brands

Adjustable top rack to easily accommodate large items

Wave-touch® hidden control panel activates with the simple touch of a finger



THE BENEFITS OF THE AGA PROFESSIONAL SERIES

PICTURED: AGA PROFESSIONAL DISHWASHER, 36" SELF-CLEANING RANGE, & COUNTER DEPTH REFRIGERATOR

The AGA Professional Series is an amazing marriage of time-honored European ranges with handcrafted American refrigeration. Coveted cooking performance and optimum preservation conditions are what set the AGA Professional Series apart from other brands.

Commercial styling with professional power defines the amazing combination in our AGA Professional Series. This coupling brings quality and functionality to every home kitchen.

AGA Professional Ranges are offered in a variety of sizes and features to suit your lifestyle, your cooking and refrigeration needs and your kitchen space. Create the ultimate designer kitchen with the AGA Professional Series.



AGA PROFESSIONAL

48" Range features two ovens totaling 6.7 cubic feet of oven capacity. The cooktop boasts 6 sealed brass burners and 1 large griddle with cover and grease trap. The infrared convection oven broiler includes a porcelain enameled broiler pan with grid. The rapid response and high heat offered in this range make it a powerful cooking solution for any kitchen. Available in an All Gas or Dual Fuel model.

48" RANGE

Cooktop

Three 15,000/700Btu and three 12,000/2,800Btu burners and one 15,000Btu Griddle

Griddle

18"L x 11 ¼"W with 3 ½" Grease Trap



48"

AGA PROFESSIONAL
48" RAPIDBAKE CONVECTION
RANGE - GAS
APRO48AGSS

AGA PROFESSIONAL
48" RAPIDBAKE CONVECTION
RANGE - DUAL FUEL
APRO48DFSS



True Dual Flame™ double ring brass burners

Eliminate Center Cold Spots

The True Dual Flame™ double ring brass burners eliminate center cold spots while cooking as the second tier flame provides the most even heat distribution to the base of the pan. Sealed brass burners throughout allow easy clean-up by preventing spills from reaching the interior of the stove.

Reduces Preheat Time to 10 Minutes with RAPIDBAKE CONVECTION™ RANGES

OVEN FEATURES

Interior features our exclusive Easy Clean™ Technology with black vitreous enamel to make cleaning your oven easy

Cool Flow™ Range Top Technology, an automatic cooling system, clears hot air to make the range surface cooler to the touch

Oven includes 3 oven racks with 5 rack positions

Long-lasting halogen bulbs for optimal illumination while cooking

COOKTOP FEATURES

True Dual Flame™ double ring brass burners eliminate center cold spots and provide the most even heating

Heavy duty die-cast commercial grade metal control knobs

Continuous, easy-to-clean matte finish cast iron grates



Two separate convection ovens and one convection broiler in a 48" width

Capacity

Oven 1: 4.2 cu. ft.
Oven 2: 2.5 cu. ft.

Both ovens include 3 oven racks and each oven has 5 rack positions



AGA PROFESSIONAL

OVEN FEATURES

Interior features our exclusive Easy Clean™ Technology with black vitreous enamel to make cleaning your oven easy

Cool Flow™ Range Top Technology, an automatic cooling system, clears hot air to make the range surface cooler to the touch

Oven includes 3 oven racks with 5 rack positions

Long-lasting halogen bulbs for optimal illumination while cooking

COOKTOP FEATURES

True Dual Flame™ double ring brass burners eliminate center cold spots and provide the most even heating

Heavy duty die-cast commercial grade metal control knobs

Continuous, easy-to-clean matte finish cast iron grates



Cooktop: three 15,000/700Btu and three 12,000/2,800Btu burners

RAPIDBAKE CONVECTION™ RANGES

36"

AGA PROFESSIONAL
36" RAPIDBAKE CONVECTION
RANGE - GAS
APRO36AGSS

AGA PROFESSIONAL
36" RAPIDBAKE CONVECTION
RANGE - DUAL FUEL
APRO36DFSS

36" Range features one oven totaling 5.2 cubic feet of oven capacity. The cooktop boasts 6 sealed brass burners. The infrared convection oven broiler includes a porcelain enameled broiler pan with grid. The rapid response and high heat offered in this range make it a powerful cooking solution for any kitchen. Available in an All Gas or Dual Fuel model.

36" RANGE

Overall Dimensions
36"W x 27 ½"D x 36"H
(39 ¾"H to top of back splash)

Oven Capacity
5.2 cu. ft.



True Dual Flame™ double ring brass burners

Eliminate Center Cold Spots

The True Dual Flame™ double ring brass burners eliminate center cold spots while cooking as the second tier flame provides the most even heat distribution to the base of the pan. Sealed brass burners throughout allow easy clean-up by preventing spills from reaching the interior of the stove.

Cooktop: two 15,000/700Btu
and two 12,000/2,800Btu burners



True Dual Flame™ double
ring brass burners

Eliminate Center Cold Spots

The True Dual Flame™ double ring brass burners eliminate center cold spots while cooking as the second tier flame provides the most even heat distribution to the base of the pan. Sealed brass burners throughout allow easy clean-up by preventing spills from reaching the interior of the stove.

OVEN FEATURES

RapidBake Convection™ reduces preheat time to 10 minutes

Interior features our exclusive Easy Clean™ Technology with black vitreous enamel to make cleaning your oven easy

Cool Flow™ Range Top Technology, an automatic cooling system, clears hot air to make the range surface cooler to the touch

Oven includes 3 oven racks with 5 rack positions

Long-lasting halogen bulbs for optimal illumination while cooking

COOKTOP FEATURES

True Dual Flame™ double ring brass burners eliminate center cold spots and provide the most even heating

Heavy duty die-cast commercial grade metal control knobs

Continuous, easy-to-clean matte finish cast iron grates

AGA PROFESSIONAL

RAPIDBAKE CONVECTION™ RANGES

30" RANGE

Overall Dimensions
30"W x 27 ½"D x 36"H
(39 ¾"H to top of back splash)

Oven Capacity
4.2 cu. ft.

30" Range features one oven totaling 4.2 cubic feet of oven capacity. The cooktop boasts 4 sealed brass burners. The infrared convection oven broiler includes a porcelain enameled broiler pan with grid. The rapid response and high heat offered in this range make it a powerful cooking solution for any kitchen. Available in an All Gas or Dual Fuel model

30"

AGA PROFESSIONAL
30" RAPIDBAKE CONVECTION
RANGE - GAS
APRO30AGSS

AGA PROFESSIONAL
30" RAPIDBAKE CONVECTION
RANGE - DUAL FUEL
APRO30DFSS

AGA PROFESSIONAL 36" SELF-

CLEANING DUAL FUEL RANGE

This self-cleaning professional range sets the standard for styling, cooking capacity, and flexibility. The sleek European design, powerful and versatile cooktop, and 7-mode multi-function oven delivers more cooking performance than any other range in its class.

Cooktop: one 17,500Btu, three 12,500Btu and one 6,000/600Btu sealed brass burners

Spacious dual pan Broiling System with glide out telescoping rack

Extra-large multi-function oven with 7 cooking modes



Setting the Standard for Style, Cooking Capacity and Flexibility

The AGA Professional 36" Self-Cleaning range offers sleek stainless steel professional styling with dual fuel cooking performance. In addition to a multi-function oven the 3,800 watt 10-pass convection broiler is sure to please! Whether a full or half-pass broil, the convection broiler provides even heat distribution.

A large 4.9 cu. ft. True European double-fan dual-convection oven, three heavy-duty telescoping glide-out oven racks and a self-cleaning oven feature makes this our most coveted professional range. Cast iron matte finish grates allow pans to move easily from burner to burner while the convenient storage drawer is wide enough to hold oven racks and pans.

PICTURED: AGA PROFESSIONAL 36" SELF-CLEANING RANGE

AGA PROFESSIONAL
36" SELF CLEANING RANGE
AMPRO36DF-SS

THE PERFECT BLEND OF FUNCTION AND STYLE

This beautifully crafted dishwasher features quiet sound insulation technology and a wide variety of settings that deliver superior cleaning performance while conserving energy. The top rack wash option allows you to wash a few items in the top rack only without waiting for a full load. Optimized spray arms shoot water from five angles to thoroughly clean dishes and silverware. Fully integrated controls are hidden inside the cabinet at the top of the door for a streamlined, professional look.

- Quiet Sound Insulation Technology with a 45 dBA rating reduces sound so you may operate anytime of the day or night
- Fully integrated, easy-to-use console
- Nine cycles for versatile cleaning performance
- Adjustable top rack to easily accommodate large items
- Sensor Cycle automatically determines wash and dry settings by measuring temperature, soil level and load capacity – cleaning tough soils 35% better than other brands
- NSF® Certified Sanitize Rinse
- Wave-touch® hidden control panel activates with the simple touch of a finger



Durable stainless steel tall tub holds up to 15 place settings

Sliding lower rack tines move left or right to fit dishes and larger bowls

23 $\frac{7}{8}$ " W x 33 $\frac{7}{8}$ " H x 24 $\frac{5}{8}$ " D with adjustable height to 34 $\frac{7}{8}$ " H



AGA PROFESSIONAL
DISHWASHER
AMPROTTDW-SS

AGA PROFESSIONAL DISHWASHER

AGA AND MARVEL SPECIFICATIONS



Description	AGA Legacy			
	Legacy 44" Range	Legacy 36" Range	Marvel 36" Counter Depth French Door Refrigerator	AGA Legacy Dishwasher
Page Number	10-11	12-13	16-17	18-19
Model Number	ALEG-44-DF	ALEG-36-DF	AMLFDR23	ALTTDW
Total Oven Capacity	5.1 cu. ft.	4.5 cu. ft.	—	—
Number of Ovens	3	3	—	—
Cooking Modes -Main Cavity	7	7	—	—
Cooking Modes - Second Cavity	1	1	—	—
Convection Bake Power	2,500 W	2,500 W	—	—
Bake Power	2,200 W	2,200 W	—	—
Broiler Power	2,300 W	2,300 W	—	—
Grate Type	Continuous Cast Iron	Continuous Cast Iron	—	
Controls	Chrome Accented Knobs	Chrome Accented Knobs	Push Button	Push Button
Sealed Burners	Yes	Yes	—	—
Number Burners	6	5	—	—
Overall Dimensions	43 ¼" W x 25 ⅝" D x 35 ⅝"H	35 ½" W x 25 ⅝" D x 35 ⅝"H	35 ⅝"W x 29 ½" D x 70"H (including hinges and ⅝" rollers)	23 ¾" W x 24 ¼" D x 33 ⅞" H
Weight	412 lbs.	315 lbs.	335 lbs.	105 lbs.
Shipping Weight	440 lbs.	343 lbs.	378 lbs.	115 lbs.
Circuit Breaker (A)	16 A	16 A	15 or 20 A	15 A
Volts (V)	240 V	240 V	120 V	120 V
Frequency (Hz)	7.4 kW	7.4 kW	60 Hz	60 Hz
Energy Source	Electric Ovens, Gas Cooktop	Electric Ovens, Gas Cooktop	Electric	Electric
Gas Type	Natural Gas	Natural Gas	—	—
Alternative Gas	LP Conversion Kit included	LP Conversion Kit included	—	—
Color Options	Black, Cranberry, Ivory, Stainless Steel, Vintage White			

PRODUCT SPECIFICATIONS



AGA Professional					
48" RapidBake Convection™ Range	36" RapidBake Convection™ Range	30" RapidBake Convection™ Range	36" Professional Self-Cleaning Range	Marvel Professional 36" Counter Depth French Door Refrigerator	AGA Professional Dishwasher
22-23	24-25	26-27	28-29	marvelrefrigeration.com	30-31
Gas: APRO48AGSS Dual Fuel: APRO48DFSS	Gas: APRO36AGSS Dual Fuel: APRO36DFSS	Gas: APRO30AGSS Dual Fuel: APRO30DFSS	AMPRO36DF-SS	AMPROFD23	AMPROTTDW-SS
6.7 cu. ft.	5.2 cu. ft.	4.2 cu. ft.	4.9 cu. ft.	—	—
2	1	1	1	—	—
2	2	2	7	—	—
1	—	—	—	—	—
Gas: 22,000 BTU Dual Fuel: 3,000 W top/850 W bottom	Gas: 22,000 BTU Dual Fuel: 3,000 W top/850 W bottom	Gas: 22,000 BTU Dual Fuel: 3,000 W top/850 W bottom	Two Fans: 1,800 W each Two Browning: 1,150 W each	—	—
Gas: 14,000 BTU Dual Fuel: 3,000 W top/850 W bottom	Gas: 14,000 BTU Dual Fuel: 3,000 W top/850 W bottom	Gas: 14,000 BTU Dual Fuel: 3,000 W top/850 W bottom	750 W both top and bottom	—	—
Gas: 16,500 BTU Dual Fuel: 3,500 W	Gas: 16,500 BTU Dual Fuel: 3,500 W	Gas: 16,500 BTU Dual Fuel: 3,500 W	3,800 W	—	—
Continuous Cast Iron	Continuous Cast Iron	Continuous Cast Iron	Continuous Cast Iron	—	—
Die Cast Metal Knobs	Die Cast Metal Knobs	Die Cast Metal Knobs	Die Cast Metal Knobs	Push Button	Push Button
Yes	Yes	Yes	Yes	—	—
6 with griddle	6	4	5	—	—
48"W x 27 ½"D x 36"H (39 ¾"H to top of back splash)	36"W x 27 ½"D x 36"H (39 ¾"H to top of back splash)	30"W x 27½"D x 36"H (39 ¾"H to top of back splash)	35 ½" W x 26" D x 36" H	35 ⅝" W x 29 ½" D x 70"H (including hinges and ⅝" rollers)	23 ¾" W x 24 ¼" D x 33 ⅞" H
429 lbs.	293 lbs.	266 lbs.	340 lbs.	335 lbs.	105 lbs.
553 lbs.	392 lbs.	348.5 lbs.	380 lbs.	378 lbs.	115 lbs.
15 A	15 A	15 A	16 A	15 or 20 A	15 A
120 V	120 V	120 V	240 V	120 V	120 V
60 Hz	60 Hz	60 Hz	3.85 kW	60 Hz	60 Hz
All Gas or Dual Fuel	All Gas or Dual Fuel	All Gas or Dual Fuel	Electric Oven, Gas Cooktop	Electric	Electric
Natural Gas	Natural Gas	Natural Gas	Natural Gas	—	—
LP Conversion Kit included	LP Conversion Kit included	LP Conversion Kit included	LP Conversion Kit included	—	—
Stainless Steel					

For the most up-to-date product specifications please consult the product's Owner and Installation Guide located at www.aga-ranges.com and www.marvelrefrigeration.com.

Built-In Refrigeration

Undercounter Wine Cellars

Ventilation

Ranges



Heritage and Superior Quality Designed for Every Kitchen and Cooking Style

Undercounter Refrigeration

Counter Depth Refrigeration

Ice Makers

Full Size Wine Cellar

Dishwashers



aga-ranges.com



*Kitchen
Concierge*

For more information contact AGA
Kitchen Concierge at 1.800.525.5601



marvelrefrigeration.com 1.800.223.3900



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