

48" ELISE

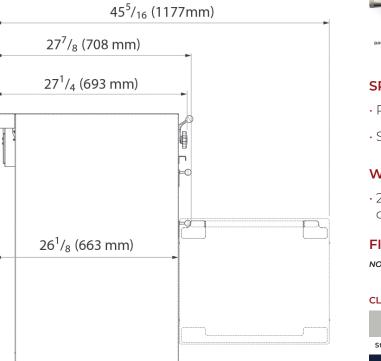




DUAL FUEL RANGE

In the re-imagining of the classic Elise design, AGA took its cues from the modern farmhouse movement itself. Rustic yet refined, the Elise blends old and new in masterful ways, both fresh and timeless, with just a hint of the exquisite.

Complimented by stunning new cruciform knobs with knurling, shipped standard in Brushed Nickel, but also available as after-market options in four additional versatile hardware finishes (Polished Chrome, Polished Brass, Polished Copper, Brushed Brass and Black Anodized Aluminum), the re-imagined AGA Elise confidently steps into the spotlight along side its classic AGA siblings.



SPECIFICATIONS

- Product Dimensions: 47 %16" W x 27 7/8" D x 37 3/16" H
- Shipping weight (lbs): 390 lbs (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). Ranges manufactured using Soho colors are only available with stainless steel fascia.

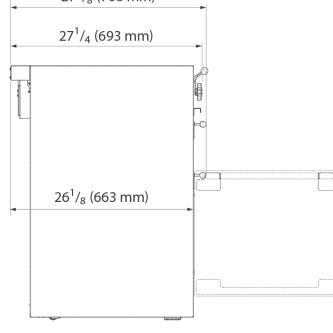
CLASSIC COLOR COLLECTION



Fawn (0688)

Piccadilly Red (0667)

Salcombe Blue (0693)



Oven Dimensions: 18 1/2" W x 16" D x 16" H

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NEW! ANTIQUE BRASS HANDLE STANCHION & ANTIQUE BRASS KNOB OPTION

The AGA Elise can now be further customized with stately Antique Brass Handle Stanchions and Antique Brass Knobs that highlight the refined elegance of the range. Note: Antique Brass Handle Stanchion and Knobs option must be specified at time of ordering.



48" ELISE DUAL FUEL RANGE

General Properties	
Oven Capacity	6 cu. ft.
Cooking Mode Main Cavity – Right side	Convection Bake 2.8 cu. ft.
	(17" W x 14" D x 14 ½" H*)
Cooking Mode Second Cavity – Left side	Multi-function Oven with 7 Cooking Modes
	2.8 cu. ft.
	(17" W x 14" D x 14 ½" H*)
Cooking Mode Third Cavity – Broiler	Dual-element with 8-pass 2,300W 0 .5 cu. ft.
Cleaning Type	EasyClean™ Enamel
Controls	Knobs on fascia
Sealed Burners	Yes
Oven Performance	
Main Cavity – Right side	2,500W
Second Cavity – Left side	2,500W
Third Cavity - Broiler	2,300W
Broiler Type	8 Pass Radiant Heat
Cooktop Performance	
Cooktop Dimensions	43" W x 21 1/2" D
Number of Brass Burners	5
Power of Left Front Burner	12,000 BTU High; 2,400 BTU Low
Power of Back Left Burner BTU	12,000 BTU High; 2,400 BTU Low
Power of Center Burner BTU	17,000 BTU High; 3,400 BTU Low
Power of Front Right Burner BTU	6,000 BTU High; 1,200 BTU Low
Power of Back Right Burner BTU	12,000 BTU High; 2,400 BTU Low
Electrical Details	
Circuit Breaker (A)	40A
Volts (V)	240V
Frequency (Hz)	60Hz
Plug Type	4 Wire
Power Cord Length	48"
Energy Source	Electric Ovens and Gas Cooktop
Gas Type	Natural Gas with LP Conversion Kit included
Alternative Gas Type	Liquid Propane

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OVEN FEATURES

- Over 6 cubic feet of oven space amongst 3 separate ovens maximize space and reduce energy consumption
- One extra-large 7-Mode Multi-Function™ Oven tailored to your cooking needs with Defrost, Convection, Convection Broiling, Fan Assist Bake, Conventional, Browning and Base Heat
- $\cdot\,\mathsf{A}$ second extra-large true European convection oven
- Each large oven has 5 rack positions; the range comes with 4 heavy duty steel racks and one telescoping steel rack for a total of 5 oven racks
- Powerful dual-element Broiler with an 8-pass, 2,300 watt broiler – ready to cook in just 5 minutes
- Glide Out Broiler System[™] with Full and Half Broil mode to provide complete coverage with 4 adjustable heights and extendable gliding tray spacious enough to cook six 6-oz steaks at once
- Stunning new cruciform knobs with knurling, available in a selection of versatile hardware finishes
- Spacious storage drawer with rubber mat to protect and store cookware
- · Easy Clean™ Technology with black enamel interior

COOKTOP FEATURES

- Natural Gas cooktop with 5 sealed brass burners each topped with a porcelain enamel finish cast iron flame spreader to provide superb heat distribution and retention
- One center 17,000 BTU brass burner, three 12,000 BTU brass burners and one 6,000 BTU brass burner
- Extra-large 11.75" diameter burner rated 17,000 BTUs perfect for rapid boiling, large stock pots and stir fry
- \cdot 6 interlocking matte finish cast iron grates allow for easy removal and cleaning
- Includes an 11" diameter wok ring made of semi-gloss black enamel coated cast iron to cradle a large wok (not included) on the center burner keeping the wok at the perfect height for focused heat distribution
- · Extra-large two-piece interlocking center grate
- Four grates interlock above each side burner providing ample space for any pan
- · LP Conversion Kit included





48" ELISE DUAL FUEL RANGE

Positioning the range

Fig. 11.1, **Fig. 11.2** and **Fig. 11.3** show the minimum recommended distance from the range to nearby combustible surfaces (see **Table 11.1**).

We recommend a gap of no more than $\frac{3}{6}$ " (5 mm) (see **Table 11.1**) either side of the appliance for moving the range. It must be possible to move the range in and out for cleaning and servicing.

Above hotplate surround should be level with, or above, any adjacent work surface (**Fig. 11.1**).

*Any rangehood should be installed in accordance with the hood manufacturer's instructions.

**Any splashback must be fitted in accordance with the manufacturer's instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the rangetop.

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discoloration.

We cannot accept responsibility for damage caused by normal use of the range to any material that de-laminates or discolors at temperatures less than 149°F/65°C above room temperature.

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