

# AGA Legacy 44" Dual Fuel Solid Door Range



Model # ALEG-44-DF



- Gas Cooktop with 6 sealed gas burners with matte porcelain finish 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
- 7-Mode Multifunction™ Oven tailored to your needs with convection bake, convection broil, fan assist bake, conventional bake, top brown, thaw-to-serve or base heat modes
- Powerful .5 cubic ft., 8-pass, 2300 watt broiler – ready to cook in just 5 minutes
- 2.4 cubic ft. capacity Programmable Vertical Convection Oven with true continuous convection for even cooking and includes 3 heavy-duty oven racks
- Glide Out Broiler System™ with Full Broil mode to provide complete coverage using eight full passes and Half Broil mode using four right-hand passes
- Signature Handyrack™ Technology provides safety and convenience by bringing the food to you making your dishes easy to access
- Timed and delayed-cooking programming function
- Large, chrome accented knobs with childproof, push-to-turn safety feature giving you independent control of all cooking zones

ORDERING DETAILS	MODEL #
Stainless Steel	ALEGS-44-DF-SS
Black	ALEG-44-DF-BLK
Ivory	ALEG-44-DF-IVY
Cranberry	ALEG-44-DF-CRN
Vintage White	ALEBS-44-DF-VWT

## Available in 5 Finishes



Stainless Steel



Black



Ivory



Cranberry



Vintage White

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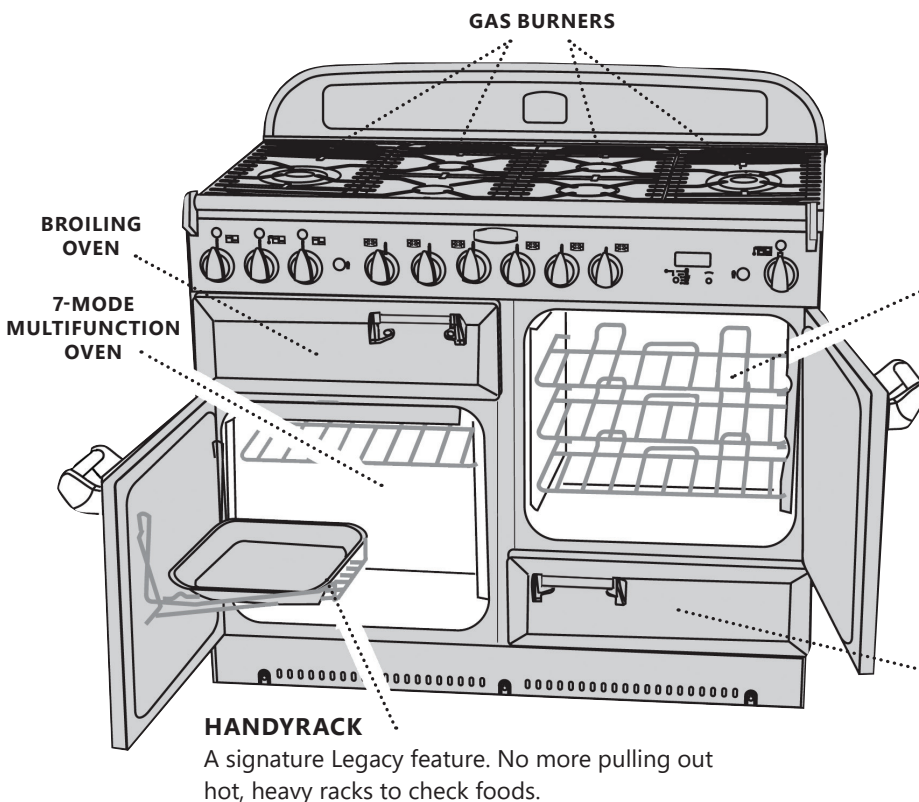


## Complimentary Cookware Included

- (1) 12 1/2" x 13 1/2" Enameled Roasting Pan
- (1) 13" x 18" Enameled Baking Tray
- (1) 17 1/2" x 10 7/8" Broiler Pan
- (1) 13" x 10 7/8" Meat Tin with Trivet

AGA Kitchen Concierge  
1.800.525.5601

Technical Specifications	
Overall Dimensions	43 1/4"W x 25 5/8"D x 35 3/8"H
1. Broiler Dimensions	15 3/4"W x 13"D x 4 1/2"H
2. Convection Oven Dimensions	17"W x 15 1/4"D x 14 3/4"H
3. 7-Mode Multifunction™ Oven Dimensions	17"W x 15 1/4"D x 14 3/4"H
4. Natural Gas Burners	<ul style="list-style-type: none"> <li>• 2 x 9,200 BTU</li> <li>• 1 x 5,000 BTU</li> <li>• 1 x 12,000 BTU</li> <li>• 2 x 15,000 BTU</li> </ul> (LP Conversion Kit included)
5. Storage Drawer	15 3/4" W x 13" D x 4 1/2" H
Weight	412lbs
Shipping Weight	440lbs
Electrical Requirements	7.4 kW at 240 volts
Fuel/Power	Available in Natural Gas or Liquid Propane with Conversion Kit included
Hood Recommendation	AGA 44" 600 CFM Vent Hood
Warranty	1 Year Warranty on parts and labor with exception of cosmetic damage to painted porcelain enamel finish or plated surfaces



## CONTROL KNOBS

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

## CONVECTION OVEN

Oven fan circulates hot air continuously, which means faster more even cooking.

## BROILING OVEN

This oven may look unassuming, but it features a powerful 8-pass, 2300 watt broiler that's heated and ready to cook in just 5 minutes.



## 7-MODE MULTIFUNCTION OVEN

Offers ultimate flexibility with 7 different cooking modes. Turn the convection off, leave it on or go somewhere in between—you tailor the oven's performance to your needs.

## STORAGE DRAWER

The bottom drawer is for storing oven trays and other cooking utensils.

## HANDYRACK

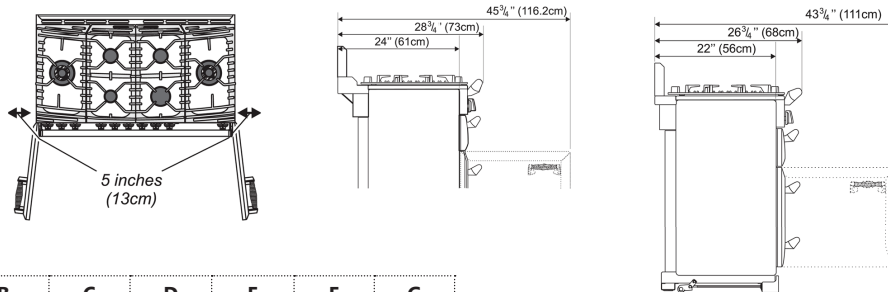
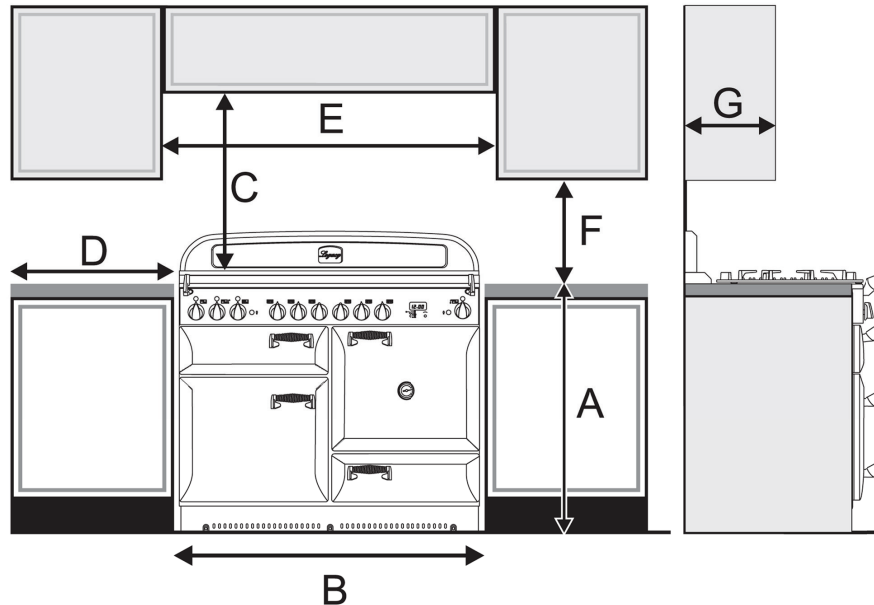
A signature Legacy feature. No more pulling out hot, heavy racks to check foods.

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## Installation



	A Min-Max	B Min	C Min	D Min	E Min	F Min	G Max
cm	89.8-92.5	110	76	7.5	127	43	33
ins	35 <sup>3</sup> / <sub>8</sub> -36 <sup>7</sup> / <sub>16</sub>	43 <sup>5</sup> / <sub>16</sub>	30	3	50	18	13

### Dimensions and Clearances

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.

### Positioning the Range

The diagrams below show the minimum recommended distance from the range to nearby surfaces.

The cooktop surround should be level with, or above, any adjacent work surface. Above cooktop level a gap of 3" should be left between each side of the range and any adjacent vertical surface. For non-combustible surfaces (such as unpainted metal or ceramic tiles) this can be reduced to 1". A minimum space of 30" is required between the top of the cooktop and a horizontal combustible surface.

The maximum depth for cabinets installed above cooktops is 13". The standard depth of the range is 26<sup>3</sup>/<sub>4</sub>" overall. If the range is to be installed between 24" deep cabinets the optional rear spacer should be fitted to move the range 2" forward.

### Location Guidelines

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 simple and inexpensive 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.

This will allow the range to be moved for cleaning or servicing. Also, make sure your floor covering will withstand 180°F. Make sure the wall coverings around your range can withstand the heat generated (up to 200°F) by the range.