

# MERCURY

DESIGNED FOR COOKING

**AGA Rangemaster** acquired the **Mercury** and **Thermastone** cooker brands from Lincat Group plc, the foodservice group, in August 2009 for a cash consideration of £425,000.

These two brands generated revenues of £1.8m in 2008 and fit perfectly into AGA Rangemaster's portfolio of premium cooking and refrigeration brands enabling further expansion into the kitchen specialist market.

The product range will be extended and production will commence from the Group's Leamington Spa factory early in 2010.

The **Mercury** brand, and in particular its RC 1090 range cooker, competes primarily with AGA Rangemaster's Falcon brand in that it is a professional standard cooker designed for the domestic market. The key features of the RC 1090 are:

- 5 gas burners with cast iron pan supports
- Highly responsive controls
- A 76-litre multi-function oven with stay-clean removable liners which is ideal for baking, roasting and fan grilling
- A 46-litre conventional oven with stay-clean removal liners
- A dual element grill



Above: Mercury's RC 1090



FOR DISCERNING COOKS WHO DEMAND  
VERSATILITY AND PERFORMANCE

Mercury's collection of stylish range cookers are intuitively designed paying meticulous attention to detail. They are hand-crafted in the UK to provide uncompromising quality and performance in the kitchen.  
Call 01523 801717 or visit our website [www.mercury-appliances.co.uk](http://www.mercury-appliances.co.uk)

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Above: Thermastone range cooker



**Thermastone** is a heat storage cooker, like AGA, only it uses silicon carbide rather than cast iron. Its key features are:

- 2 dual control gas burners, cast iron pan supports and solid coated chef's plate
- 4 oven cavities – 2 of which are cast in Silicon Carbide, which is extremely durable and has excellent heat storage capacity
- Ergonomically designed Twist Grip controls – Thermastone's revolutionary new way of igniting the two gas burners and heating up the Chef's Plate.