GB & IE
Legal Guide

Electric & Gas

PLEASE KEEP IN A SAFE PLACE FOR FUTURE REFERENCE

Legal Guide

ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY. ACTUAL PRODUCTS AND COMPONENTS MAY VARY DUE TO PRODUCT ENHANCEMENT.

ADDRESS OF THE MANUFACTURER:
AGA RANGEMASTER, Clarence Street,
Royal Leamington Spa, Warwickshire,
CV31 2AD, England

Before You Start ...

- **CAUTION:** A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: **DO NOT** store items on the cooking surfaces.
- If anything is stored above or around the range cooker. Temperatures may be unsafe for flammable or combustible materials / items / liquids.
- **DO NOT** use the cooker cavities for storage, items could become fire hazards when cooker is turned on.
- To avoid overheating, **DO NOT** install the cooker behind a decorative door.
- **NEVER** heat unopened food containers. Pressure build up may make the containers burst and cause injury.
- **DO NOT** use a steam cleaner on your cooker.
- **WARNING:** The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The hob and grill are attended operations and can cause a hazard.
- The cooker should not be placed on a base.
- **WARNING:** Before replacing the bulb, turn off the power supply to avoid the possibilty of electric shock. Make sure that the oven is cool.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **DO NOT** use water on grease fires and never pick up a flaming pan. Turn the controls off and then smother a flaming pan on a surface unit by covering the pan completely with a Fire blanket or a well-fitting lid.
- **DO NOT** modify this appliance. This appliance is not intended to be operated by means of external timer or separated remote-control system.
- (Induction/Ceramic appliance):
  Take care **NOT** to place metallic objects such as knives, forks, spoons and lids on the hob surface since they can get hot.
- After use, switch off the hob element by its control. **DO NOT** rely on the pan detector.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- **IMPORTANT INFORMATION FOR PACEMAKER AND IMPLANTED INSULIN PUMP USERS:** The functions of this hob comply with the applicable European standards on electromagnetic interference. If you are fitted with a pacemaker or implanted insulin pump and are concerned please consult your doctor for medical advice.

Operation / Usage

- **CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example heating a room. Using it for any other purpose will waste fuel and may overheat the control dials.

- **CAUTION:** Accessible parts may be hot when the grill and/or the oven are in use. young children shall be kept away.

- **CAUTION:** The use of a cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several hotplates/burners on, or use the cooker for a long time, open a window or turn on an extractor fan. If you don't have an extractor fan consult a professional before installation of the additional ventilation.

Oven Shelves

- Any shelf can be fitted in any of the positions. The oven shelves are retained when pulled forward but can be easily removed and refitted.

- To Remove and Refit the Ladder Shelf Supports. Lift the ladder support hooks out of the two locating holes in the oven side (or divider) before lifting the support clear of the bottom ladder restraint. Refit by inserting the bottom of the ladder into the restraint before fitting the hooks through the locating holes.

- To Remove and Refit the Shelves. Pull the shelf forwards until the back of the shelf is stopped by the shelf support. Lift up the front of the shelf so the back of the shelf will pass between the supports and then pull the shelf forward. Refit in the reverse order, making sure to push it fully back.

- To fit the glide-out shelf, hook the front of the shelf onto the runners. The rear of the shelf should rest on the runners, in front of the rear stop.

Operating the Oven

- The Multifonction oven has two controls: a function selector and a temperature setting dial. Turn the function selector control to a cooking function. Turn the oven temperature dial to the temperature you need. The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking as the oven maintains the selected temperature.

Operating the Grill

- Open the door and pull the grill pan carriage forward using the handle. The grill has two elements that allow either the whole area of the pan to be heated or just the right-hand half.

- Adjust the heat to suit by turning the dial. To heat the whole grill, turn the dial clockwise. To heat the right-hand half, turn the dial counter-clockwise. The neon indicator light by the grill control will come on.

- Slide the carriage back into the grill chamber. The grill trivet can be removed, and the food placed on it while you are waiting for the grill to preheat.

- Once the grill has preheated, slide the carriage out again. With the trivet back in place with the food on it, slide the carriage back into the grill chamber. Make sure that it is pushed right in otherwise the control dials may become very hot.

- **NEVER** close the grill door when the grill is in use.

- Close the grill door after the grill is turned off.

Operating the Hot Plate

- Gas Appliance. To light a burner, push in for ignition and turn the control dial to the high position as indicated by the large flame symbol. The igniter should spark and light the gas. Keep holding the dial pressed in to let the gas through to the burner for about ten seconds. If, when you let go of the control dial, the burner goes out, then the FSD has not been bypassed. Turn the control dial to the **OFF** position and wait for one minute before you try again, this time making sure to hold in the control dial for slightly longer.

- **Gas Appliance. DO NOT** use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.

- **Gas Appliance.** Minimum recommended pan diameter is 120 mm.

- Pans and kettles with concave bases or down-turned base rims should not be used.
- **DO NOT** use cooking vessels on the hotplate that overlap its edges.
- You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers. Make sure that you position the handles away from the edge of the hotplate.

Ceramic Surface Care

- **ALWAYS LIFT** pans off the hob. Sliding pans may cause marks and scratches.
- Take care **NOT TO PLACE HOT LIDS** onto the hob surface. Should this occur, **DO NOT** attempt to lift the lid off, instead slide the lid to the edge.

Oven Care and Cautions

- Ensure cooker is off and cooled down before starting cleaning process.
- When cooking foods be careful of steam bursts when opening the oven door.
- Take care when closing the oven doors as the glass can shatter or fracture.
- Keep rear hotplate vents unobstructed.
- When the oven is on, **DO NOT** leave the oven door open for longer than necessary, otherwise the control dials and handles may become very hot.
- Always keep the cooker clean from food and fats buildup to avoid health, safety and fire hazards. Only use recommended cleaners.
- Take care no liquids enter the appliance.

Installation

Safety Requirements and Regulations

- You must be aware of the following safety requirements & regulations:
- This cooker must be installed in accordance with the regulations in force and the relevant national and local regulations, and with the local electricity and gas supply companies' requirements.
- A registered engineer should service the cooker and only approved spare parts should be used.
- The appliance must be installed only in a well-ventilated space.
- **DO NOT** use the control dials, handles and towel rails to manoeuvre the cooker.
- Read the instructions before installing or using this appliance.
- **(Gas appliance).** Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- **(Gas appliance).** This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

Electrical Connection

- The cooker must be installed by a qualified electrician, in accordance with all relevant Standards/Codes of Practice, or with the relevant national and local regulations.
- **WARNING: THE APPLIANCE MUST BE EARTHED.**
- **Note:** The cooker must be connected to a dedicated minimum *32-amp supply through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles. The switch must be in the same room, within 2 metres of the cooker and accessible.

  * Providing the cooker control switch does not incorporate a 13-amp socket, as the minimum supply would increase to 40-amp.
- **The cooker MUST NOT be connected to an ordinary domestic power point.**

Fig. 1.1

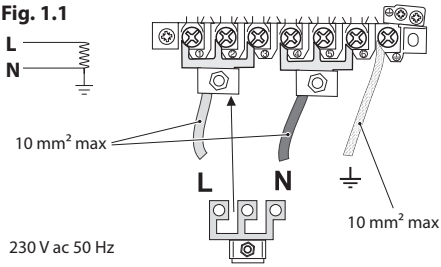


Fig. 1.2

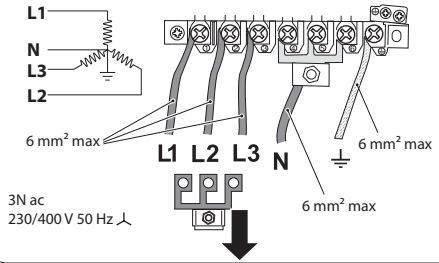


Fig. 1.3

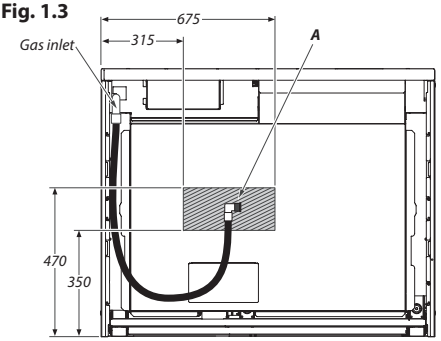
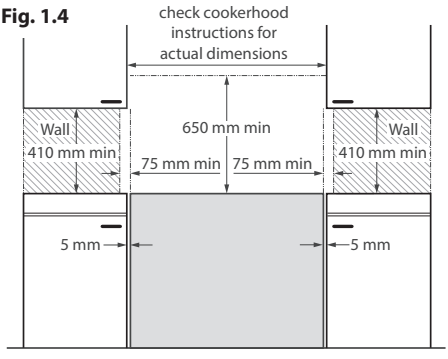


Fig. 1.4



- Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 1.1** & **Fig. 1.2 on page 6**). It should be made with 6.0mm twin and earth cable for 32-amp supply and 10.0mm twin and earth cable for 40 to 50-amp supply. Check that the links are correctly fitted and that the terminal screws are tight.

- Secure the mains cable using the cable clamp.

Gas Connection (gas appliance)

- This must be in accordance with the relevant standards. The connector is located just below the hotplate level at the rear of the cooker (**Fig. 1.3**).

- Only use LPG conversion kits supplied by the manufacturer.

- The rear cover boxes limit the position of the supply point. As the height of the cooker can be adjusted and each connection is different, it is difficult to give precise dimensions.

- Although a 900 mm hose can be used, a 1250 mm hose will allow slightly more flexibility in the positioning of the bayonet and make moving the cooker easier.

- The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape. Ideally the hose supply connection should be within the shaded area 'A' (**Fig. 1.3**).

- The flexible tube shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit (e.g. a drawer) and shall not pass through any space susceptible of becoming congested.

- Screw connect the threaded end of the hose into the gas inlet. After completing the gas connection, make sure that the cooker is gas sound with a pressure test.

Pressure Testing for Correct Operation

- The gas pressure can be measured at one of the hotplate burner injectors (not a wok burner).
- Lift off a burner head. Fit the pressure gauge to the injector. Turn on and light one of the other hotplate burners.
- Turn on the control dial for the burner with the pressure gauge fitted to let gas through.
- See the data badge for test pressures.
- Turn off the burners. Make sure that you reassemble the burner top in the correct way on the burner body.

Lower the Two Rear Rollers

- To adjust the height of the rear of the cooker, first fit the correct spanner or socket wrench onto the hexagonal adjusting nut. Rotate the nut – clockwise to raise – counter clockwise to lower.
- Make 10 complete (360°) turns clockwise. Make sure you lower **BOTH REAR ROLLERS**.

Positioning the Cooker

- The diagram shows the minimum recommended distance from the cooker to nearby surfaces (**Fig. 1.4 on page 6**).
- Cookers installed into recess: The cooker must have side clearance **ABOVE** hob level of 75 mm up to a height of 410 mm. This can be reduced to 25 mm if the surface of the side wall is non-combustible.
- A minimum space of 650 mm is required between the top of the hotplate and a horizontal combustible surface.
- **DO NOT** box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.

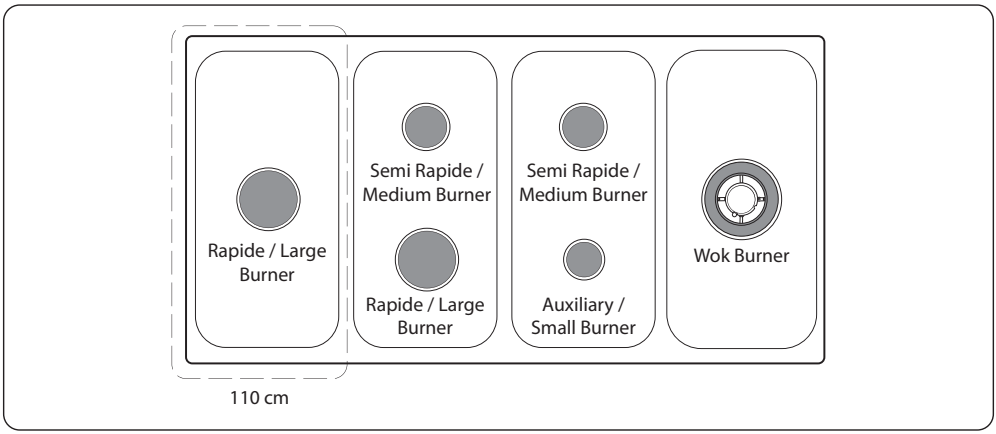
Maintenance and Troubleshooting

- This cooker is a Class 2, Subclass 1 appliance.
- Before removing the existing bulb, turn off the power supply and make sure that the oven is cool. Open the oven door and remove the oven shelves.
- **(Induction/Ceramic appliance): WARNING:** Should a crack appear in the surface, disconnect the appliance immediately from the supply and arrange for its repair to avoid the possibility of electric shock.
- The cooker is cooled by a fan. If the fascia becomes excessively hot when the cooker is in use, then the cooling fan may have failed. Should this occur please contact your installer, a qualified repair engineer or Customer Service to arrange for its repair.
- The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- The inner glass panels of the oven doors can be removed for ease of cleaning. Turn off the power supply and make sure the oven is cool. To remove the glass panels, simply push the glass upwards and lift out of the retaining clips.

- **(Gas appliance):**
  The nominal heat input for each of the burners, expressed in kilowatts based on the gross calorific value and in grams per hour for liquefied petroleum gas are shown in the table below:

Hotplate Burner	Bypass Screw*	Natural Gas G20 20 mb		L.P. Gas 29 / 37 mb	
			Injector		Injector
Wok Burner	62	4,0 kW	148	4,0 kW (291 g/h)	103
Rapide / Large	40	3,0 kW	134	3,0 kW (218 g/h)	87
Semi Rapide / Medium	32	1,7 kW	109	1,7 kW (124 g/h)	68
Auxiliary / Small	28	1,0 kW	75	1,0 kW (73 g/h)	51

* The valves in this cooker are fitted with adjustable bypass screws. The appliance is supplied set for natural gas. For LPG conversion the bypass screws must be screwed all the way down.



Environmetal & Performance Characteristics

Fiche	65/2014
Trade Mark	Kitchener / Rangemaster / Falcon
Model	Camden / Cotswold / Classic / Estate / Infusion / Infusion Classic / Longstock / Professional / Toledo
Product Width	90
Number of cavities	2
Left Oven	Fanned
Type	Electric
Volume (Litres)	80
Energy Consumption - Conventional (KWh/cycle)	
Energy Consumption - Forced Air Convection (KWh/cycle)	0.83
Energy Efficiency Index - Conventional (EEI)	
Energy Efficiency Index - Forced Air Convection (EEI)	94.4
Energy Class	A
Right Oven	Fanned
Type	Electric
Volume (Litres)	67
Energy Consumption - Conventional (KWh/cycle)	
Energy Consumption - Forced Air Convection (KWh/cycle)	0.79
Energy Efficiency Index - Conventional (EEI)	
Energy Efficiency Index - Forced Air Convection (EEI)	95.6
Energy Class	A
Appliance Mass (Kg)	124

Fiche	65/2014
Trade Mark	Kitchener / Rangemaster / Falcon
Model	Camden / Cotswold / Classic / Professional
Product Width	100
Number of cavities	2
Left Oven	Fanned
Type	Electric
Volume (Litres)	80
Energy Consumption - Conventional (KWh/cycle)	
Energy Consumption - Forced Air Convection (KWh/cycle)	0.83
Energy Efficiency Index - Conventional (EEI)	
Energy Efficiency Index - Forced Air Convection (EEI)	94.4
Energy Class	A

Right Oven	Fanned
Type	Electric
Volume (Litres)	82
Energy Consumption - Conventional (KWh/cycle)	
Energy Consumption - Forced Air Convection (KWh/cycle)	0.78
Energy Efficiency Index - Conventional (EEI)	
Energy Efficiency Index - Forced Air Convection (EEI)	87.3
Energy Class	A
Appliance Mass (Kg)	133

Fiche	65/2014
Trade Mark	Kitchener / Rangemaster / Falcon
Model	Camden / Cotswold / Classic / Infusion / Infusion Classic / Longstock / Professional / Toledo
Product Width	110
Number of cavities	2
Left Oven	Fanned
Type	Electric
Volume (Litres)	80
Energy Consumption - Conventional (KWh/cycle)	
Energy Consumption - Forced Air Convection (KWh/cycle)	0.83
Energy Efficiency Index - Conventional (EEI)	
Energy Efficiency Index - Forced Air Convection (EEI)	94.4
Energy Class	A
Right Oven	Fanned
Type	Electric
Volume (Litres)	80
Energy Consumption - Conventional (KWh/cycle)	
Energy Consumption - Forced Air Convection (KWh/cycle)	0.83
Energy Efficiency Index - Conventional (EEI)	
Energy Efficiency Index - Forced Air Convection (EEI)	94.4
Energy Class	A
Appliance Mass (Kg)	147

Fiche	65/2014
Trade Mark	Kitchener / Rangemaster / Stanley
Model	Classic Deluxe / Edge Deluxe / Encore Deluxe / Estel Deluxe / Leckford Deluxe / Longstock Deluxe / Professional Deluxe / Arina / Nexus / Stanley Supreme
Product Width	90
Number of cavities	2
Left Oven	Multifunction
Type	Electric
Volume (Litres)	80
Energy Consumption - Conventional (KWh/cycle)	1.01
Energy Consumption - Forced Air Convection (KWh/cycle)	0.88
Energy Efficiency Index - Conventional (EEI)	114
Energy Efficiency Index - Forced Air Convection (EEI)	100
Energy Class	A
Right Oven	Fanned
Type	Electric
Volume (Litres)	67
Energy Consumption - Conventional (KWh/cycle)	
Energy Consumption - Forced Air Convection (KWh/cycle)	0.79
Energy Efficiency Index - Conventional (EEI)	
Energy Efficiency Index - Forced Air Convection (EEI)	95.6
Energy Class	A
Appliance Mass (Kg)	124

Fiche	65/2014
Trade Mark	Kitchener / Rangemaster / Stanley
Model	Classic Deluxe / Edge Deluxe / Encore Deluxe / Estel Deluxe / Professional Deluxe / Arina / Nexus
Product Width	100
Number of cavities	2
Left Oven	Multifunction
Type	Electric
Volume (Litres)	80
Energy Consumption - Conventional (KWh/cycle)	1.01
Energy Consumption - Forced Air Convection (KWh/cycle)	0.88
Energy Efficiency Index - Conventional (EEI)	114
Energy Efficiency Index - Forced Air Convection (EEI)	100
Energy Class	A
Right Oven	Fanned
Type	Electric
Volume (Litres)	82
Energy Consumption - Conventional (KWh/cycle)	
Energy Consumption - Forced Air Convection (KWh/cycle)	0.78
Energy Efficiency Index - Conventional (EEI)	
Energy Efficiency Index - Forced Air Convection (EEI)	87.3
Energy Class	A
Appliance Mass (Kg)	133

Fiche	65/2014
Trade Mark	Kitchener / Rangemaster / Stanley
Model	Classic Deluxe / Edge Deluxe / Encore Deluxe / Estel Deluxe / Leckford Deluxe / Longstock Deluxe / Professional Deluxe / Arina / Nexus / Stanley Supreme
Product Width	110
Number of cavities	2
Left Oven	Multifunction
Type	Electric
Volume (Litres)	80
Energy Consumption - Conventional (KWh/cycle)	1.01
Energy Consumption - Forced Air Convection (KWh/cycle)	0.88
Energy Efficiency Index - Conventional (EEI)	114
Energy Efficiency Index - Forced Air Convection (EEI)	100
Energy Class	A
Right Oven	Fanned
Type	Electric
Volume (Litres)	80
Energy Consumption - Conventional (KWh/cycle)	
Energy Consumption - Forced Air Convection (KWh/cycle)	0.83
Energy Efficiency Index - Conventional (EEI)	
Energy Efficiency Index - Forced Air Convection (EEI)	94.4
Energy Class	A
Appliance Mass (Kg)	147

Fiche	65/2014
Trade Mark	Kitchener / Rangemaster / Stanley
Model	Classic Deluxe / Estel Deluxe / Professional Deluxe / Arina / Nexus
Product Width	90
Number of cavities	1
Single Cavity Oven	Multifunction
Type	Electric
Volume (Litres)	114
Energy Consumption - Conventional (KWh/cycle)	1.16
Energy Consumption - Forced Air Convection (KWh/cycle)	0.97
Energy Efficiency Index - Conventional (EEI)	112.8
Energy Efficiency Index - Forced Air Convection (EEI)	93.9
Energy Class	A
Appliance Mass (Kg)	124

Electric Hobs

5 ZONE INDUCTION HOB

Model Identification	**Rangemaster Brand** - Professional+	
Type of Hob		Electric
Heating Technology		Induction
No. of Cooking Zones and/or Areas		5
Zone 1 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	181
Zone 2 - Diameter Ø	cm	21
Energy Consumption (ECElectric Cooking)	Wh/Kg	173
Zone 3 - Diameter Ø	cm	21
Energy Consumption (ECElectric Cooking)	Wh/Kg	173
Zone 4 - Diameter Ø	cm	21
Energy Consumption (ECElectric Cooking)	Wh/Kg	173
Zone 5 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	181
Energy Consumption (ECElectric Hob)	Wh/Kg	176

5 ZONE INDUCTION HOB WITH 1 BRIDGING

Model Identification	**Rangemaster Brand** - Professional Deluxe	
Type of Hob		Electric
Heating Technology		Induction
No. of Cooking Zones and/or Areas		5
Zone 1 - Diameter Ø	cm	18
Energy Consumption (ECElectric Cooking)	Wh/Kg	189
Zone 2 - Diameter Ø	cm	18
Energy Consumption (ECElectric Cooking)	Wh/Kg	189
Zone 3 - Diameter Ø	cm	21
Energy Consumption (ECElectric Cooking)	Wh/Kg	173
Zone 4 - Diameter Ø	cm	21
Energy Consumption (ECElectric Cooking)	Wh/Kg	173
Zone 5 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	181
Energy Consumption (ECElectric Hob)	Wh/Kg	181

5 ZONE INDUCTION HOB

Model Identification	**Rangemaster Brand** - Classic / Infusion Classic / Longstock / Infusion / Toledo	
Type of Hob		Electric
Heating Technology		Induction
No. of Cooking Zones and/or Areas		5
Zone 1 - Diameter Ø	cm	18.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	180
Zone 2 - Diameter Ø	cm	15.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	172
Zone 3 - Diameter Ø	cm	18.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	180
Zone 4 - Diameter Ø	cm	15.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	172
Zone 5 - Diameter Ø	cm	18.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	180
Energy Consumption (ECElectric Hob)	Wh/Kg	175

5 ZONE INDUCTION HOB

Model Identification	**Kitchener Brand** - Cotswold / Camden **Rangemaster Brand** - Estate **Falcon Brand** - Kitchener	
Type of Hob		Electric
Heating Technology		Induction
No. of Cooking Zones and/or Areas		5
Zone 1 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	163
Zone 2 - Diameter Ø	cm	16
Energy Consumption (ECElectric Cooking)	Wh/Kg	185
Zone 3 - Diameter Ø	cm	20
Energy Consumption (ECElectric Cooking)	Wh/Kg	167
Zone 4 - Diameter Ø	cm	16
Energy Consumption (ECElectric Cooking)	Wh/Kg	190
Zone 5 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	184
Energy Consumption (ECElectric Hob)	Wh/Kg	178

5 ZONE INDUCTION HOB

Model Identification	**Rangemaster Brand** - Classic Deluxe / Edge Deluxe / Estel Deluxe / Longstock Deluxe / Nexus/ Arina **Stanley Brand** - Supreme	
Type of Hob		Electric
Heating Technology		Induction
No. of Cooking Zones and/or Areas		5
Zone 1 - Diameter Ø	cm	18
Energy Consumption (ECElectric Cooking)	Wh/Kg	176
Zone 2 - Diameter Ø	cm	18
Energy Consumption (ECElectric Cooking)	Wh/Kg	176
Zone 3 - Diameter Ø	cm	21
Energy Consumption (ECElectric Cooking)	Wh/Kg	180
Zone 4 - Diameter Ø	cm	18
Energy Consumption (ECElectric Cooking)	Wh/Kg	169
Zone 5 - Diameter Ø	cm	15.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	183
Energy Consumption (ECElectric Hob)	Wh/Kg	177

5 ZONE CERAMIC HOB - 90 & 100

Model Identification	**Kitchener Brand** - Cotswold / Camden **Falcon Brand** - Classic / Prof+	
Type of Hob		Electric
Heating Technology		Radiant
No. of Cooking Zones and/or Areas		5
Zone 1 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	180
Zone 2 - Diameter Ø	cm	18.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	177
Zone 3 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	180
Zone 4 - Diameter Ø	cm	18.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	177
Zone 5 - Diameter Ø	cm	21
Energy Consumption (ECElectric Cooking)	Wh/Kg	175
Energy Consumption (ECElectric Hob)	Wh/Kg	177

6 ZONE CERAMIC HOB - 110

Model Identification	**Kitchener Brand** - Cotswold / Camden **Rangemaster Brand** - Classic / Prof+. / Estate	
Type of Hob		Electric
Heating Technology		Radiant
No. of Cooking Zones and/or Areas		6
Zone 1 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	175
Zone 2 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	180
Zone 3 - Diameter Ø	cm	18.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	177
Zone 4 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	180
Zone 5 - Diameter Ø	cm	18.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	177
Zone 6 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	180
Energy Consumption (ECElectric Hob)	Wh/Kg	178

Gas Hobs

5 ZONE GAS HOB - 90 & 100

Model Identification	**Kitchener Brand** - Cotswold / Camden **Rangemaster Brand** - Classic / Prof+ / Infusion Classic / Longstock / Infusion / Toledo / Classic Dlx / Estel Dlx / Leckford Dlx / Edge Dlx / Prof Dlx / Longstock Dlx / Encore Dlx / Arina / Nexus / Stanley Supreme / Estate	
Type of Hob		Gas
No. of Gas Burners		5
Auxiliary / Small Burner (EE gas burner)	%	/
Semi Rapide / Medium Burner (EE gas burner)	%	58
Semi Rapide / Medium Burner (EE gas burner)	%	58
Rapide / Large Burner (EE gas burner)	%	56
Wok (EE gas burner)	%	54
Hotplate (EE gas hob)	%	56

5 ZONE GAS HOB WITH WARMING PLATE - 110

Model Identification	**Rangemaster Brand** - Classic Dlx / Estel Dlx / Leckford Dlx / Edge Dlx / Prof Dlx / Longstock Dlx / Encore Dlx / Arina / Nexus / Stanley Supreme	
Type of Hob		Gas
No. of Gas Burners		5
Auxiliary / Small Burner (EE gas burner)	%	/
Semi Rapide / Medium Burner (EE gas burner)	%	58
Semi Rapide / Medium Burner (EE gas burner)	%	58
Rapide / Large Burner (EE gas burner)	%	56
Wok (EE gas burner)	%	54
Hotplate (EE gas hob)	%	56
Type of Hob		Electric
Heating Technology		Radiant
No. of Cooking Zones and/or Areas		2
Zone 1 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	180
Zone 2 - Diameter Ø	cm	14.5
Energy Consumption (ECElectric Cooking)	Wh/Kg	180

6 ZONE GAS HOB - 110

Model Identification	**Kitchener Brand** - Cotswold / Camden **Rangemaster Brand** - Classic / Prof+ / Infusion Classic / Longstock / Infusion / Toledo / Estate	
Type of Hob		Gas
No. of Gas Burners		6
Auxiliary / Small Burner	%	/
Semi Rapide / Medium Burner (EE gas burner)	%	58
Semi Rapide / Medium Burner (EE gas burner)	%	58
Rapide / Large Burner (EE gas burner)	%	56
Rapide / Large Burner (EE gas burner)	%	56
Wok (EE gas burner)	%	54
Hotplate (EE gas hob)	%	56

5 ZONE PKR GAS HOB - 90, 100 & 110

Model Identification	**AGA Brand** - Mercury / Masterchef / Elise	
Type of Hob		Gas
No. of Gas Burners		5
Semi Rapide / Medium Burner (EE gas burner)	%	60.8
Rapide / Large Burner (EE gas burner)	%	58.5
Rapide / Large Burner (EE gas burner)	%	58.5
Rapide / Large Burner (EE gas burner)	%	58.5
Ultra Rapide / Large burner (EE gas burner)	%	55.4
Hotplate (EE gas hob)	%	58.3

5 ZONE PKR GAS HOB - 90 & 110

Model Identification	**La Cornue Brand** - Cornufé / Albertine	
Type of Hob		Gas
No. of Gas Burners		5
Semi Rapide / Medium Burner (EE gas burner)	%	60.8
Rapide / Large Burner (EE gas burner)	%	58.5
Rapide / Large Burner (EE gas burner)	%	58.5
Rapide / Large Burner (EE gas burner)	%	58.5
Ultra Rapide / Large burner (EE gas burner)	%	55.4
Hotplate (EE gas hob)	%	58.3

Appliance End of Life

Why recycle?

Electrical and electronic equipment is now the fastest growing waste stream in the UK and across the world. Recycling and reusing unwanted electrical or electronics can help save the planet, boost the economy and improve lives. Not only that, electrical and electronic equipment (EEE) contains materials, parts and substances which can be dangerous to the environment and harmful to human health if not disposed of correctly.

www.recycleyourelectricals.org.uk

recycle your electricals

What can I recycle?

Anything with a plug, battery or cable can be recycled or reused! The materials from recycled electricals can be used in everything from children's playgrounds to lifesaving equipment, while donated tech can help bridge the digital divide.

You'll find this symbol on all your electrical items. It is a reminder to recycle your old electricals, rather than binning them.

Registered Office: c/o Aga Rangemaster,
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