



USER GUIDE

RANGE COOKING

WELCOME TO *the family*



Crafted with precision and care in the UK, your range cooker embodies a perfect blend of functionality, quality, and style. Whether you are a seasoned chef or a cooking enthusiast, this appliance is designed to inspire culinary creativity and deliver exceptional results every time whether it's for midweek meals or larger family gatherings.

Inside this guide, you will find everything you need to get the most out of your range cooker. From installation to maintenance advice and troubleshooting, we are here to ensure your cooking experience is as seamless and enjoyable as possible.

We are thrilled to be a part of your kitchen journey and hope you have many happy years creating memorable family meals and moments.



Please leave us a review on Trustpilot and share your experience.



EN USER MANUAL

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Before you start...

Your cooker should give you many years of trouble-free cooking if installed and operated correctly.

It is important that you read the **Legal Guide** and **Installation** section before you start.

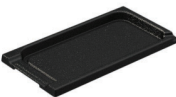
1. Supplied Accessories

▲ Supplied with induction appliances

◆ Supplied with dual fuel appliances

■ Supplied with appliance

● Optional extra

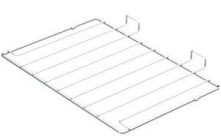
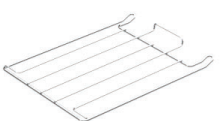
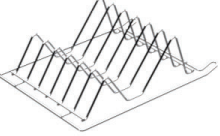
Wok Cradle	Classic Griddle	Deluxe Griddle	Induction Griddle	Grill Pan with Trivet
				

90/100	110	110 only	90/100	110
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Cotwold	●	◆	◆				■
Classic	●	◆	◆				■
Aura	●	◆	◆				■
Infusion Classic	●	◆	◆				■
Professional	●	◆	◆				■
Infusion	●	◆	◆				■

Classic Deluxe	◆	◆	●	◆	▲	▲	■
Estel Deluxe	◆	◆	●	◆	▲	▲	■
Leckford Deluxe	◆	◆	●	◆	▲	▲	■
Professional Deluxe	◆	◆	●	◆	▲	▲	■
Longstock Deluxe	◆	◆	●	◆	▲	▲	■
Edge Deluxe	◆	◆	●	◆	▲	▲	■

Arina	◆	◆		◆	▲	▲	■
Nexus	◆	◆	●	◆	▲	▲	■

Grill Telescopic Runners	Oven Telescopic Runners	Main Oven Shelf	Tall Oven Shelf	Plate Rack	Handyrack
					

90/100	110	90/100	110
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			 x 2	 x 4	 x 4		
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 x 1	 x 1	 x 2	 x 2	 x 4	 x 4		
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All sizes are in centimetres

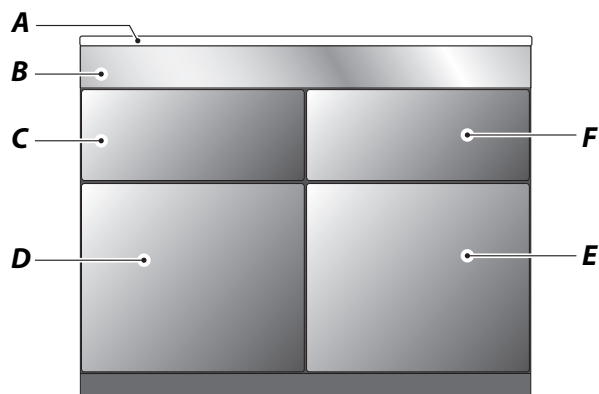
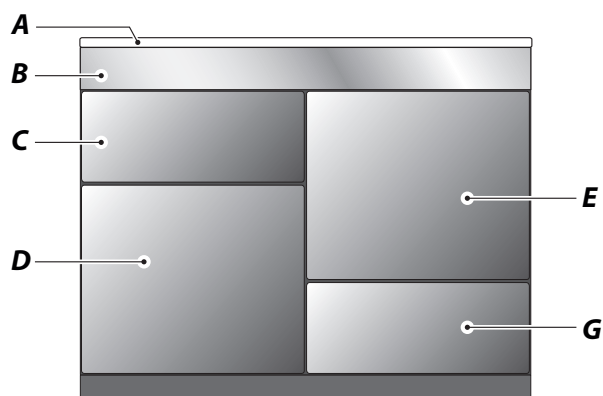
2. Cooker Overview

This user guide covers a number of different series and models, and some features or functions are model specific. Therefore, some of the illustrations will look different from your particular model while the functions will be the same.

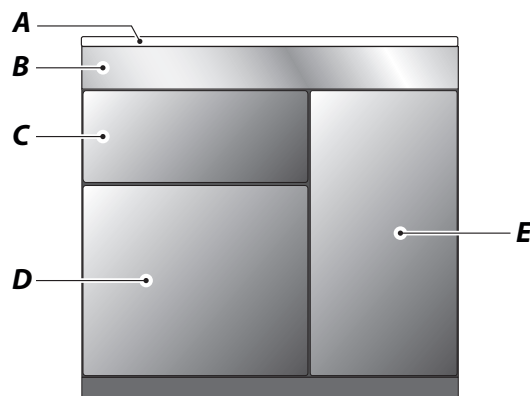
Your Appliance Layout

Fig. 2.1

110 cm Models



90 cm and 100 cm Models



A. Hob

- Dual Fuel - Hotplate burners, Wok burner or Ceramic multizone hotplate
- Induction hob

B. Control panel

C. Flexi-Grill

D. Multifunction oven / Fanned oven

E. Fanned oven

F. Slow cook oven

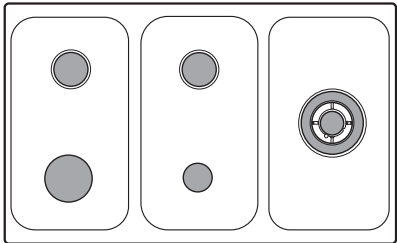
G. Bread proving / Storage drawer

Hob Layout | Cooking Zone Layout

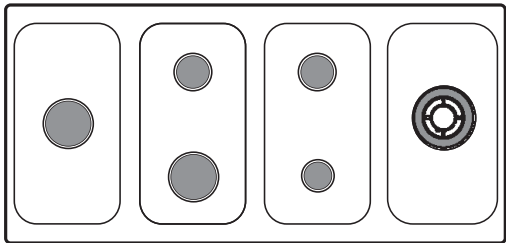
Depending on your appliance model series, its layout would be different.

Dual Fuel

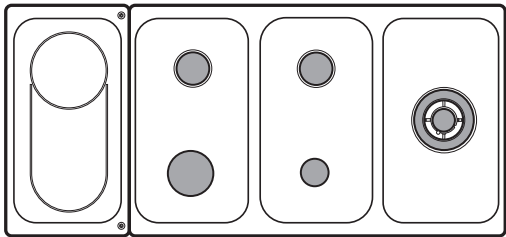
90cm and 100cm



110cm

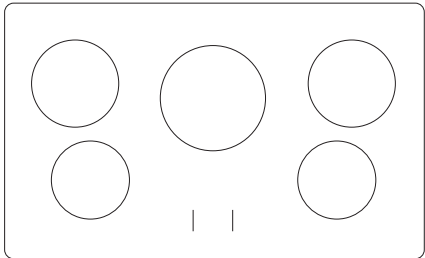


110cm with Multizone

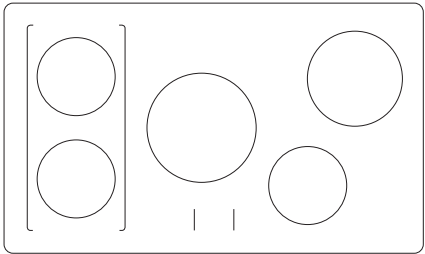


Induction

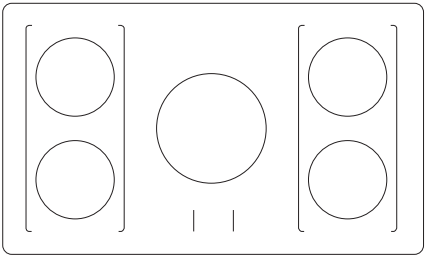
90cm, 100cm, and 110cm



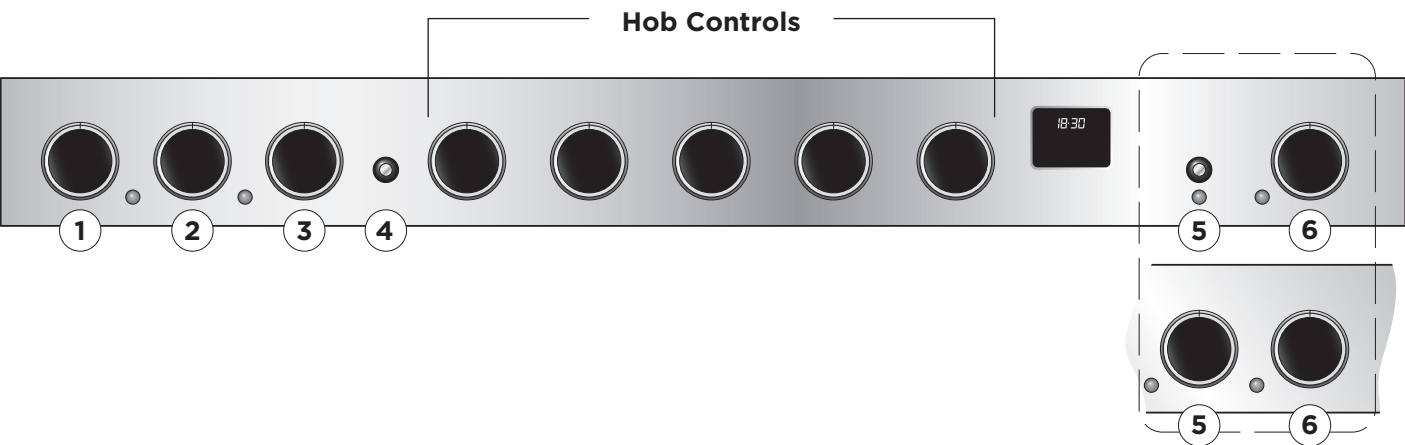
90cm, 100cm, and 110cm



90cm, 100cm, and 110cm



Lights, Oven and Grill Identification

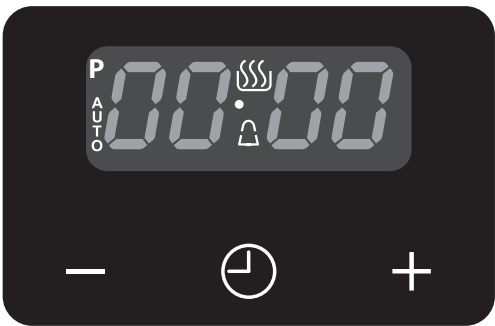


Symbol Neons	Description
①	Flexi-Grill
Left-hand Oven Temperature Control	
②	- Turn the oven knob to the desired temperature. - The oven indicator light will glow until the oven has reached the temperature selected. It will then cycle on and off during cooking.
③	Multifunction Oven Selector (if applicable)
④	Oven Light Press the button to turn on the oven light.

Symbol Neons	Description
Bread Proving Drawer	
⑤	- Operated by a push button; no need to set the temperature. - Neon will turn on when operational.
	Slow Cook The graduated temperature scale on the fascia allows you to either cook slowly for several hours or all day whilst you are out.
Right-hand Oven Temperature Control	
⑥	- Turn the oven knob to the desired temperature. - The oven indicator light will glow until the oven has reached the temperature selected. It will then cycle on and off during cooking.

The graphics next to each dial/operation are represntational and may not resemble those on your appliance.

Timer Display and Buttons



Symbol Neons	Description
AUTO	AUTO cooking mode
	Cook symbol
	Alarm symbol Displayed when you set the minute minder.
	Decimal point In clock setting mode, the decimal point [.] will flash.
<i>dur</i>	The duration time you want the oven to cook for.
<i>ton!</i>	Alarm tone There are 3 alarm tones for you to select.

Symbol Neons	Description
	Use these buttons (-/⌚/+) to: set and adjust the time, set and reset the minute minder, stop the LH oven after a duration, adjust the alarm tone. Details of these functions are described on the following pages.

After you power on your appliance, the clock will flash **00:00** and **AUTO**, indicating that the clock needs setting (Fig. 2.2).

*** IMPORTANT**

The clock must be set to the time of day before the left hand oven will work.

Setting the Clock

There are 2 ways to set the clock. (Fig. 2.3)

1. Press and hold  or use the **+** and **-** together.
↳ Both 00.00 and  flash.
2. Use **+** and **-** to adjust the time.
↳ Once the time is adjusted, the clock will confirm automatically after a few seconds.

Changing the Time of Day

If you want to change the time after the clock has been set, you can:

1. Press and hold **+** and **-** together.
↳ Decimal point flashes.
2. Use **+** and **-** to adjust the time.
↳ Once the time is adjusted, the clock will confirm automatically after a few seconds.

Set the Minute Minder

1. Press and hold  in clock mode. (Fig. 2.4)
2. **0:00**, , and  display.
3. Use **+** and **-** to adjust the minute minder.

To cancel the minute minder at any time, press  again and then press **+** and **-** simultaneously.

Once the countdown has elapsed, the alarm will sound.

To stop the alarm, press any button.

Fig. 2.2

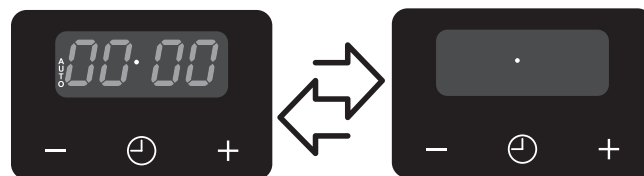


Fig. 2.3

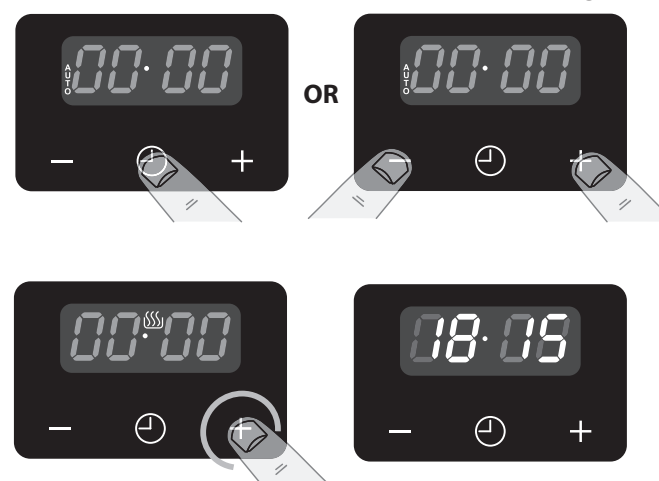


Fig. 2.4

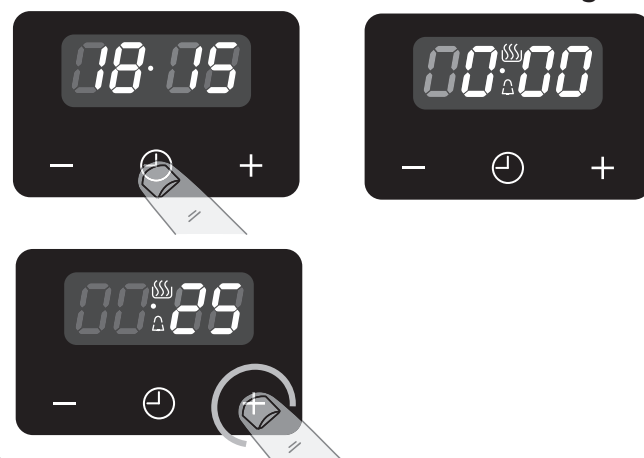


Fig. 2.5



Set a Cooking Duration - the oven stops when cooking duration ends

(Left hand oven only) You have set the required temperature and function mode and you would like the oven to automatically stop. (Fig. 2.5)

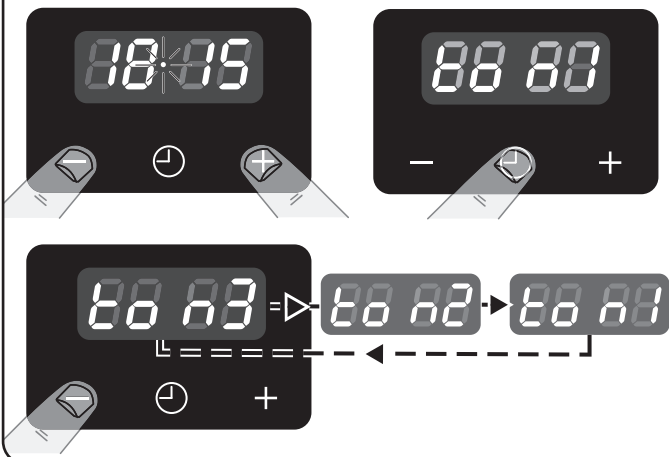
1. Press and hold then tap again.
↳ **dur** and **00 00** appear alternately.
↳ **AUTO** remains flashing and is visible.
 2. Use **+** and **-** to set the length of time you want the oven to cook for, for example 30 minutes duration.
↳ The countdown starts automatically. **AUTO** and remain visible.
↳ When cooking has finished, alarm sounds, **AUTO** flashes and disappears.
 3. Press any button to stop the alarm.
- * IMPORTANT**
REMEMBER Turn the oven control knob(s) to 0.
4. Press button to return to normal display.

Change the Alarm Tone

You can change the alarm tone of your oven. (Fig. 2.6)

1. Press **+** and **-** together in clock mode.
↳ The **.** flashes.
2. Press to display **ton 1**.
3. Press **-** to toggle between different tone.
 - There are 3 tones in total.

Fig. 2.6



3. Hob

Dual Fuel

Hotplate Burners

90cm and 100 cm (Fig. 3.1)

110 cm (Fig. 3.2)

110 cm with Multi-zone (Fig. 3.3)

Each burner has a Flame Supervision Device (FSD) that prevents the flow of gas if the flame goes out.

- When a hotplate control dial is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

To light a burner, push in and turn counter-clockwise the associated control dial.

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. Turn to adjust the flame height.

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 (O) position and wait for one minute before you try again, this time making sure to hold in the control dial for slightly longer.

- Make sure that the flames are under the pans. Using a lid will help the contents boil more quickly.
- Large pans should be spaced well apart.
- 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.
- DO NOT use cooking vessels on the hotplate that overlap the edges.

Wok Burner

The wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir-frying. For heating smaller pans, the aforementioned hotplate burners may be more efficient.

Wok Cradle

Make sure your wok fits the cradle. Woks vary very widely in size and shape. It is important that the wok sits down on the pan support. **(Fig. 3.4)** The cradle should be used on the wok burners only. Securely place it on a pan support and that the wok is sitting level in the cradle.

- The cradle will get very hot in use – allow plenty of time for it to cool before you pick it up.

Fig. 3.1

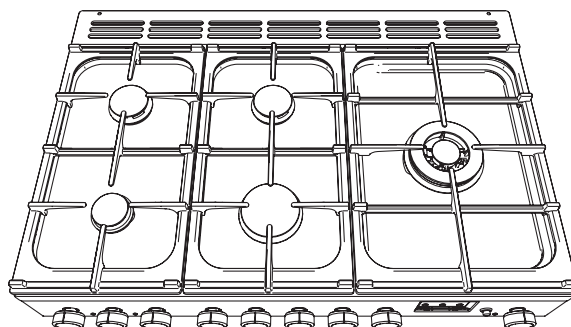


Fig. 3.2

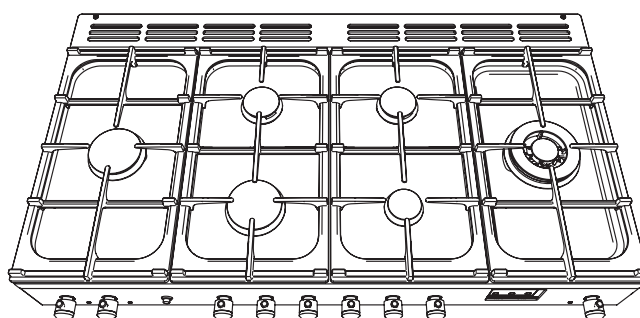


Fig. 3.3

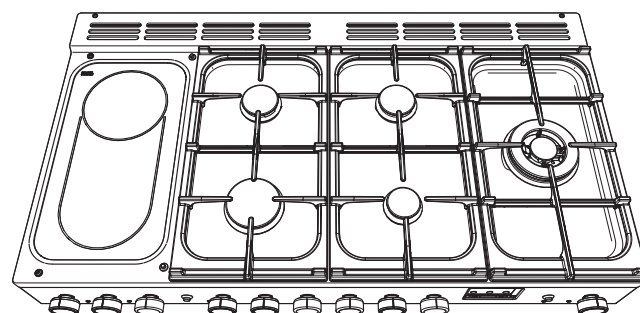


Fig. 3.4

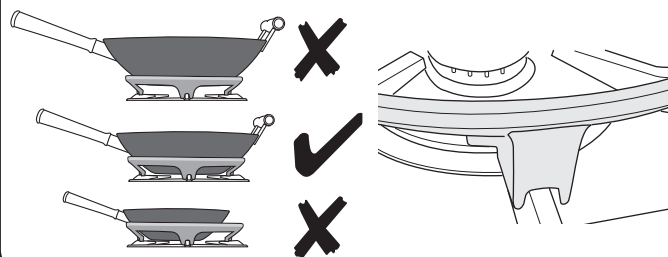


Fig. 3.5

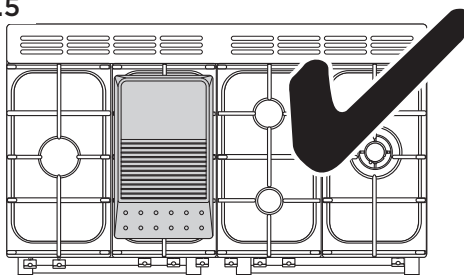


Fig. 3.6

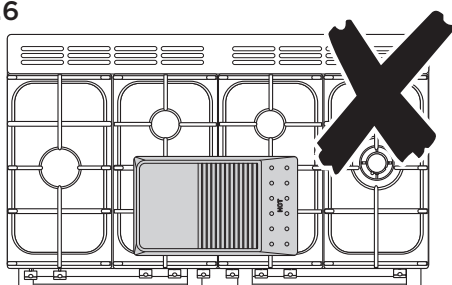


Fig. 3.7

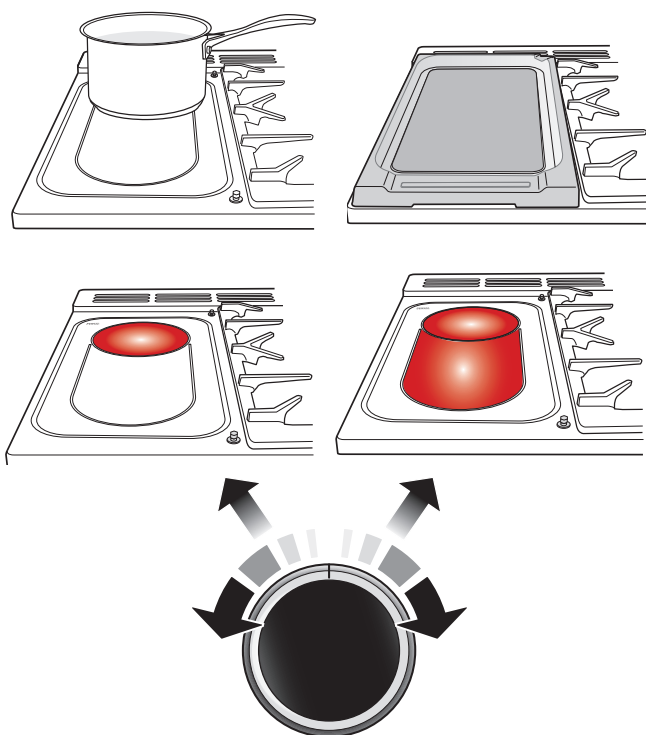
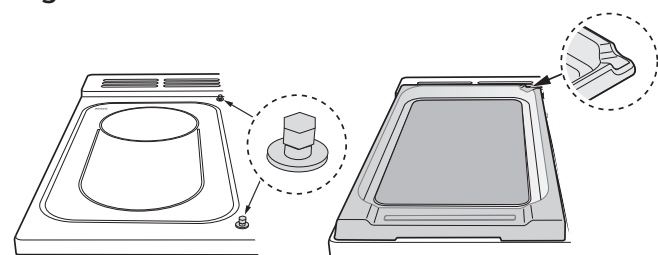


Fig. 3.8



Sit-on Griddle

The sit-on griddle fits the left-hand pan support, front to back (Fig. 3.5).

⚠ Do not put it crossways nor on any other burner – it will not fit properly and will be unstable (Fig. 3.6).

⚠ Never fit two griddles side by side. Always leave space around the griddle for the gas to escape.

Ceramic Multi-zone

The hotplate area on the left-hand side is dual purpose. It can be used either as a ceramic hob to heat a pan in the usual way or it can be used to heat the supplied multi-zone griddle. (Fig. 3.7)

The rear area, marked with a ring, is for cooking with a pan.

There are two elements that allow either the whole of the area to be heated or just the rear half.

- To heat the whole area like a hob, turn the hotplate control clockwise.
- To use the rear ring only as a warmer, turn the hotplate control counter-clockwise.
- The neon indicator light above the control dial will come on when the hotplate control is turned on and stay lit while the surface cools.
- Always take care before touching the surface even when it is turned off – it may be hotter than you think.
- When cooking on the hob you may see the hob area you are using switch off and on. This is caused by a safety device that limits the temperature of the hob. It is quite normal, especially when cooking at high temperatures. If it happens a lot with a particular pan however it may mean the pan is not suitable – perhaps too small or too uneven – for a ceramic hob.
- For best results, preheat a covered serving dish for 10 minutes before adding food to it.
- Use only heat-resistant dishes.

Multi-zone Griddle

The multi-zone griddle is designed to fit securely on the locating pins over the ceramic heating area. There is a gap at the right-hand rear corner of the griddle, so you can pour off excess fat after cooking (Fig. 3.8).

Both **sit-on** and **multi-zone** griddles are designed for cooking food on directly. **DO NOT** use pans of any kind on it. The surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

Preheat the griddle for a **maximum of 5 minutes** before adding food. Leaving it longer may cause damage.

⚠ Be careful – it may be very hot.

After cooking, allow the griddle to cool before cleaning.

Induction

Pan Performance Check

Use a 1.85 kW zone (refer to manual for ratings of each zone).

Fill an unlidged pan with 1/2 litre of room temperature water (the diameter of pan should not be greater than the outer circle of the zone).

Operate the zone at power level 9.

The water should boil within 3½ minutes.

Boiling times outside this duration would suggest that the pan construction is not ideal to provide best performance and can result in premature component failure.

For Standard Hob

The induction hob comprises of five cooking zones containing induction elements with different ratings and diameters (**Fig. 3.9**), each with a pan detector and residual heat indicator, and a hob control display.

Standard hob control display (**Fig. 3.10**):-

	No pan detected
	Residual Heat Indicator
	Automatic Heat-up (if available - Non Bridging Zones models only)
	Child Lock
 	Low Temperature Settings for Non Bridged Zone models 1 - Melt:  (approx. 44 °C) 2 - Simmer:  (approx. 70 °C)
  	Low Temperature Settings for Single Bridged-Zone models 1 - Melt:  (approx. 44 °C) 2 - Keep Warm:  (approx. 70 °C) 3 - Simmer:  (approx. 94 °C)
  	Low Temperature Settings for Double Bridged Zones models 1 - Melt:  (approx. 44 °C) 2 - Keep Warm:  (approx. 70 °C) 3 - Simmer:  (approx. 94 °C)
	Power Boost Setting

Standard hob induction arrangement and bridging zone arrangement (**Fig. 3.10**).

Pan Detector

 **IMPORTANT:** After use, switch off the hob element by its control and **DO NOT RELY** on the pan detector.

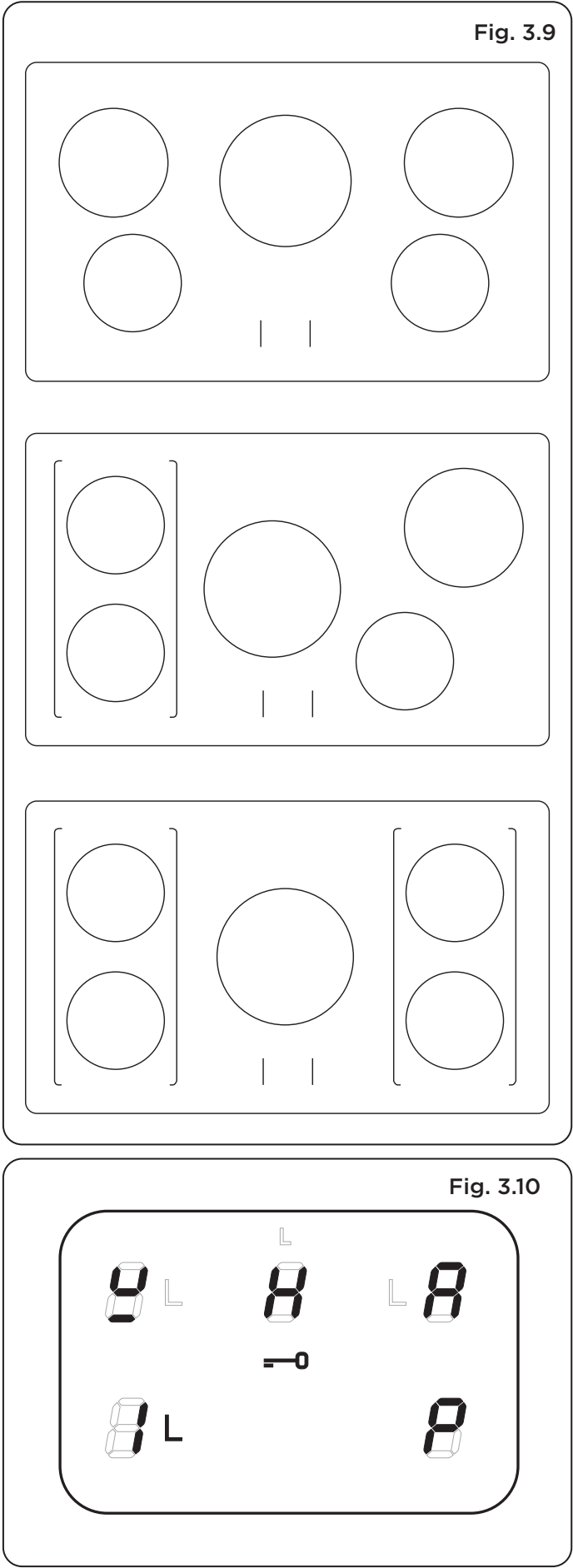


Fig. 3.11

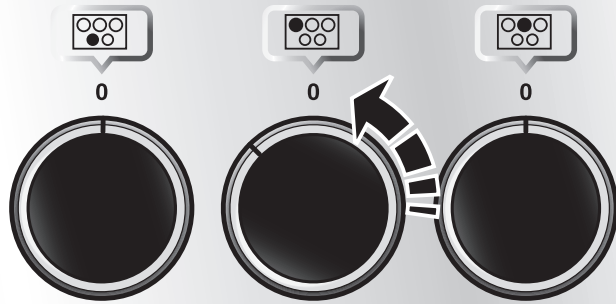
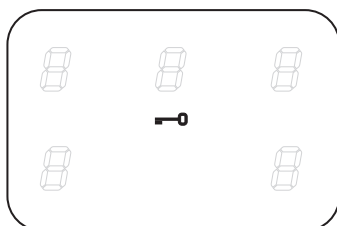
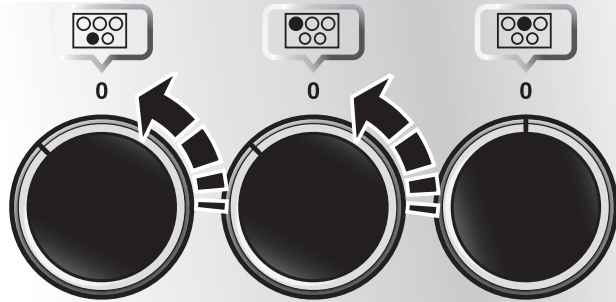


Fig. 3.12



If a cooking area is switched on and there is no pan in place or if the pan is too small for the cooking area, then no heat will be generated. The symbol [P] will appear on the hob control display; this is the “pan-missing symbol”. Place a pan of the correct size on the cooking area and the [P] symbol will disappear and cooking can begin. After 10 minutes without detecting a pan the cooking zone will switch off automatically.

Residual Heat Indicator *H*

After use, a cooking zone will remain hot for a while as heat dissipates. When a cooking zone is switched off the residual heat indicator symbol [*H*], will appear in the display. This shows that the cooking zone temperature is above 60 °C and may still cause burns. Once the temperature has dropped to below 60 °C the [*H*] will go out.

Automatic Heat-up *A*

This function is available on all of the cooking zones. It allows rapid heating up of the element to bring the selected cooking zone up to temperature. Once the zone is at the required cooking temperature the power level will reduce automatically to the preset level.

The function is selected by turning the control dial to the ‘A’ position. Turn the control dial momentarily counter-clockwise until the [*A*] symbol is shown on the hob control display (Fig. 3.11).

Once the [*A*] is displayed, turn the control dial to the level of your choice (1 to 9). The pan will heat up at 100% power for a specified time before the power is reduced to the level selected.

When the Automatic Heat-up function is activated, the hob control display will flash alternately between the [*A*] setting and the chosen power level.

Once the Automatic Heat-up time has ended the hob display will stop flashing and will show the chosen power level.

The Automatic Heat-up function can be stopped by either turning the control dial back to the “0” power setting or turning the control dial to the “9” power setting.

Child Lock

IMPORTANT: The child lock can only be activated when all the cooking zones are switched off.

To prevent the unwanted use by children, the hob can be locked.

Turn the two left-hand control dials momentarily counter-clockwise (Fig. 3.12) until the  symbol is shown on the hob control display.

- Locking the hob will **NOT** affect the ovens; they can still be used.

To unlock the hob, turn the two left-hand control dials momentarily counter-clockwise until the  symbol disappears on the hob control display.

Low Temperature Setting

-  will maintain a temperature of about 40 °C – ideal for gently melting butter or chocolate.
-  will maintain a temperature of about 90 °C – ideal for simmering (bring the pan to the boil and then select  to keep soups, sauces, stews, etc at an optimal simmer).

Low Temperature Setting

-  will maintain a temperature of about 40 °C – ideal for gently melting butter or chocolate.
-  will maintain a temperature of about 70 °C – ideal for keeping food warm, once it has been cooked.
-  will maintain a temperature of about 90 °C – ideal for simmering (bring the pan to the boil and then select  to keep soups, sauces, stews, etc at an optimal simmer).

(Table 3.1) The maximum time these settings can be used is 2 hours, after which the hob will switch off automatically. If required, you can immediately restart the Low Temperature function. To increase the heat, just turn the control dial to the required level.

Power Boost Setting

All of the induction cooking zones have Power Boost available. Turning the control dial momentarily clockwise until  symbol is shown on the hob control display.

Power Boost allows additional power to be made available for each of the cooking zones. This is useful to bring a large pan of water to the boil quickly.

The Power Boost function operates for a maximum of 10 minutes on each zone, after which the power is automatically reduced to setting 9.

When using the Power Boost function, the cooking zones are linked (**Fig. 3.13**).

- This is a built-in safety feature.

This means that when using zone A on Power Boost and then switching zone B to Power Boost , the power to zone A will reduce slightly. The last zone switched to Power Boost always takes priority. Zones C, D and E work in the same way.

Turn the control dial to lower the setting and to deactivate this function.

Power Level	Maximum Operating Time
Low temperature  ,  if available	2 hours
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	1.5 hours
7	1.5 hours
8	1.5 hours
9	1.5 hours
Power Boost	10 minutes

Table 3.1

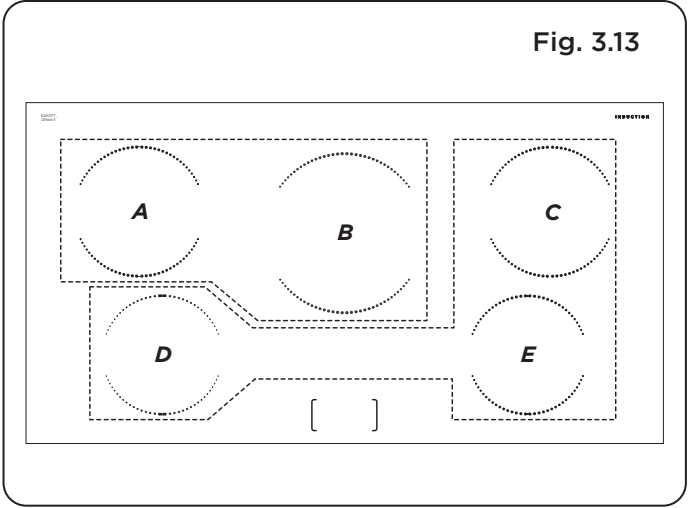


Fig. 3.14

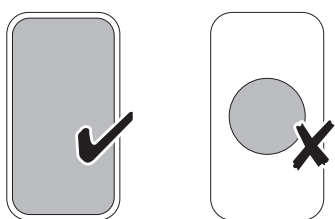


Fig. 3.15

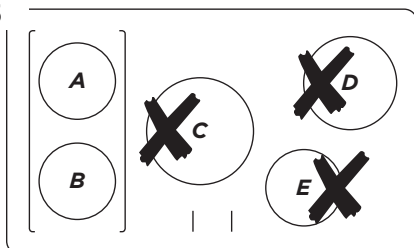


Fig. 3.16

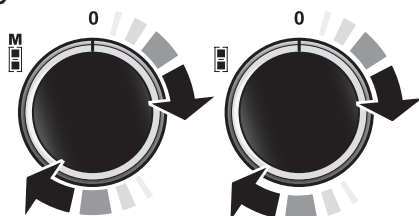


Fig. 3.17



Fig. 3.18

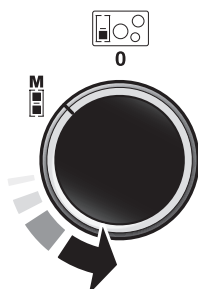
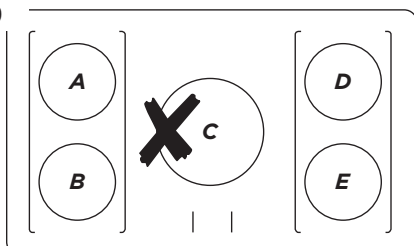


Fig. 3.19



The Bridging-Zone Function,

Single Bridging Zone

Zones A / B can be bridged (Fig. 3.15), creating an area, ideal for use with an induction griddle (supplied).

- **Note:** The griddle should comprise of an induction friendly, flat bottom, large enough to cover zones A and B of the hotplate heating area (Fig. 3.14).

DO NOT use zones C, D or E to heat the griddle (Fig. 3.15).

To activate the bridging-zone function, turn the two left-hand control dials clockwise (Fig. 3.16) until the  symbols appear on the hob control display (Fig. 3.17). The temperature can then be adjusted using the left-hand dial (Fig. 3.18).

Dual Bridging Zone

Zones A/B and D/E can be bridged (Fig. 3.19).

DO NOT use zone C to heat the griddle.

To activate either (or both) bridging-zones, turn the two left-hand (or right-hand) control dials clockwise.

To cancel the function and return to normal operation, turn both control dials momentarily counter-clockwise.

⚠ DO NOT turn the two left-hand dials individually to heat the griddle. This can cause excessive temperatures and damage the coating on the griddle.

Overheat Function

This function identifies when the temperature of the pan rises rapidly and works to maintain a safe level of pan temperature. It should not interfere with normal cooking.

Cookware with bases that become distorted when heated may interfere with the operation of the Overheat Function. This may result in damage to your cookware or Induction Glass Hob.

⚠ Please remember not to leave the hob unattended. Care should be taken to not allow your cookware to boil dry. Damage to your cookware and Induction Glass Hob may result.

Please read and follow the manufacturers' instructions carefully before using cookware on your induction hob.

Induction - Aura

Pot Performance Check

- 1. Place it on relevant cooking zones to grade.
- 2. Press and then press 3 times.
- 3. Press .

The zone starts grading the pot, and the flashing sequence of will display.

When the check is complete, the display shows:-

Grade 3 [] means Excellent; optimum cooking performance.

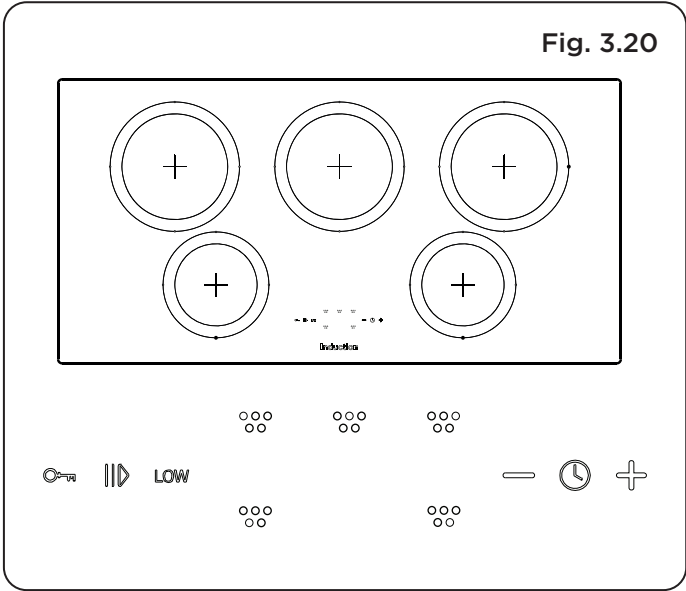
Grade 2 [] means Average; reduced cooking performance.

Grade 1 [] means Poor.

Aura Control Display (Fig. 3.20):-

Operation Sequence [Press]	Display	Function
	L	Child Lock
		Pause all cooking zones
→	TIMER 99	Timer Setting, with maximum 99 minutes.
→ LOW	LOW 1...2...3	Low Temperature Settings Level 1 - Melt (approx. 44 °C); Level 2 - Keep Warm (approx. 70 °C); Level 3 - Simmer (approx. 94 °C)

Display	Function
1...9	Temperature settings - Level 1 to 9
P	Power Boost Setting
H	Residual Heat Indicator
ti	Request for Service Support
U	No pan detected



4. The Flexi-grill

Fig. 4.1

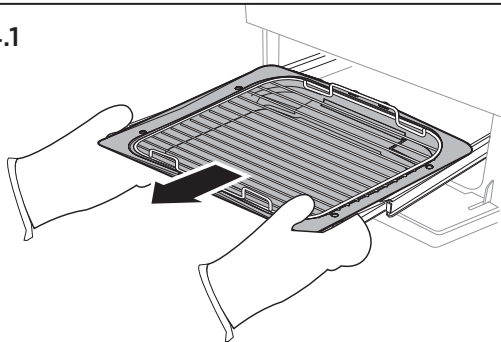


Fig. 4.2

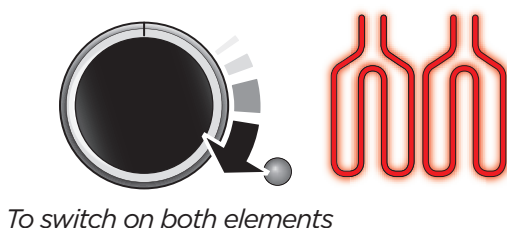
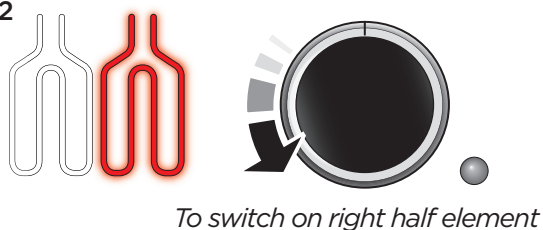


Fig. 4.3

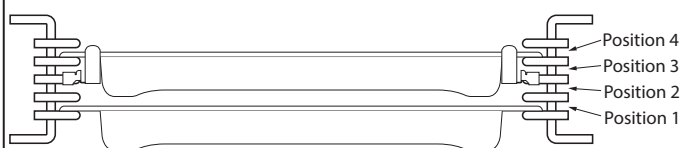
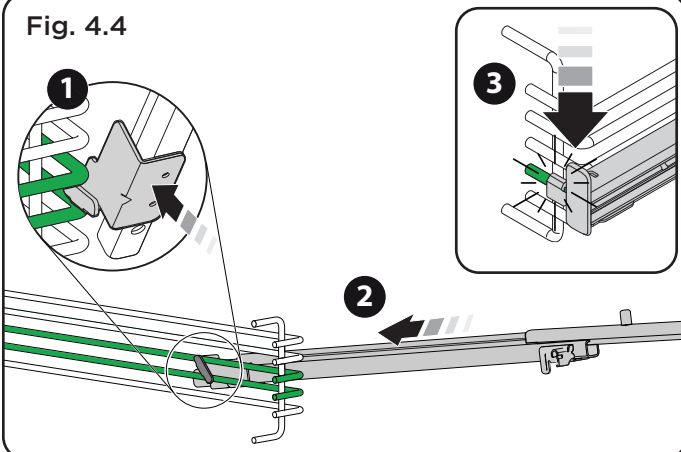


Fig. 4.4



Flexi-grill

Open the door and pull the grill pan tray forward (Fig. 4.1).

The grill has two elements that allow either the whole area of the pan to be heated or just the right-hand half (Fig. 4.2).

Adjust the heat to suit by turning the control dial. To heat the whole grill, turn the dial clockwise.

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

For best results, 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.

⚠ DO NOT leave the grill on for more than a few moments, without the grill pan underneath it, otherwise the dials may become hot.

Once the grill has preheated, take the grill pan out again and put the trivet back in place with the food on it. Slide the grill pan or carriage back into the grill chamber. Make sure that it is pushed right in.

⚠ Accessible parts may be hot when the grill is in use. Young children should be kept away.

⚠ NEVER close the grill door when the grill is on.

⚠ CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

⚠ WARNING: When the trivet has been removed from the grill pan, please ensure that the grill pan and cradle are fully returned into the grill chamber.

Positioning the Grill

The grill pan can be positioned on 4 levels (positions 1 - 4).

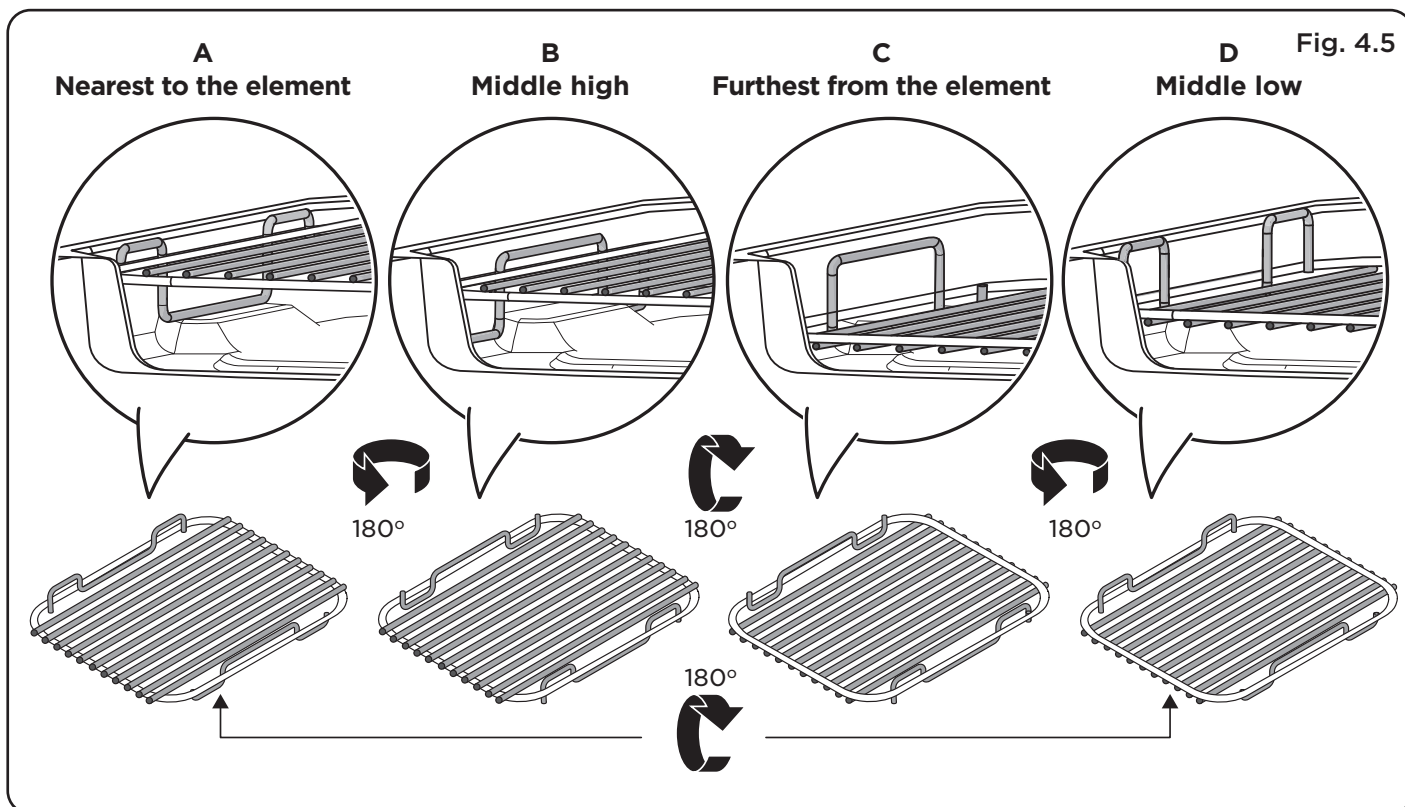
If using the glide-out runners this is reduced to 2 levels (positions 2 -3) (Fig. 4.3).

Fitting the Glide-out Runners

Glide the glide-out runners onto the selected ladders and clip them securely in place. (Fig. 4.4)

Grill Trivet Height Adjustment

The grill trivet has 4 different height positions (Fig. 4.5).



Cooking suggestions

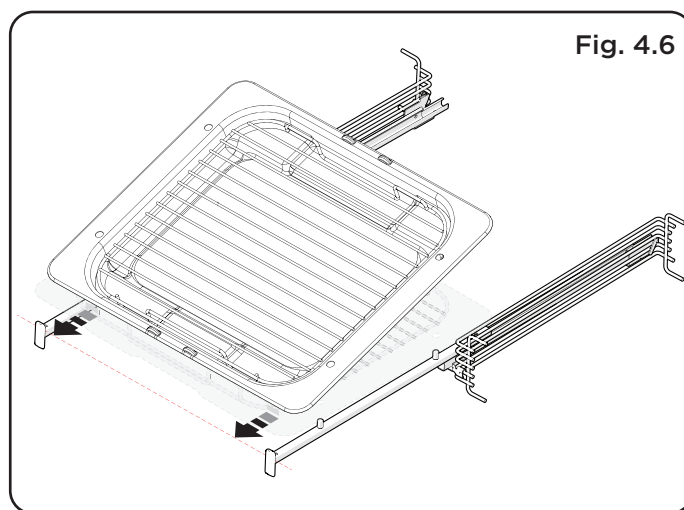
1. Nearest to the element – Toast, streaky bacon.
2. Middle high – cheese on toast, welsh rarebit, courgette slices, back bacon.
3. Middle low – fish fillets, vegetable skewers.
4. Furthest from the element – whole fish, thick pork chops, chicken breasts, chicken or beef skewers.

NOTE: A short term cooking process has to be supervised continuously.

Fitting the Grill Pan

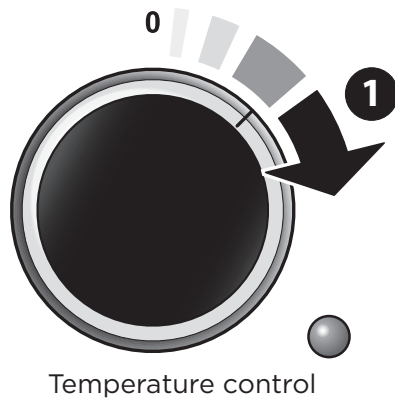
Place the grill pan onto the extended runners. Use the vertical stops on the runners to aid positioning.

Align the 4 holes on the grill pan to the 4 locating pins of the glide-out runners (Fig. 4.6), or slide the grill pan directly onto the ladder using any of the positions 1 to 4 (Fig. 4.3).



5. The Ovens

Fig. 5.1



Fan Oven

Fan ovens circulate hot air continuously, which means faster, more even cooking.

The recommended cooking temperatures for a fan oven are generally lower than a conventional oven.

*** Note: Please remember that all cookers vary so temperatures in your new ovens may differ to those in your previous cooker.**

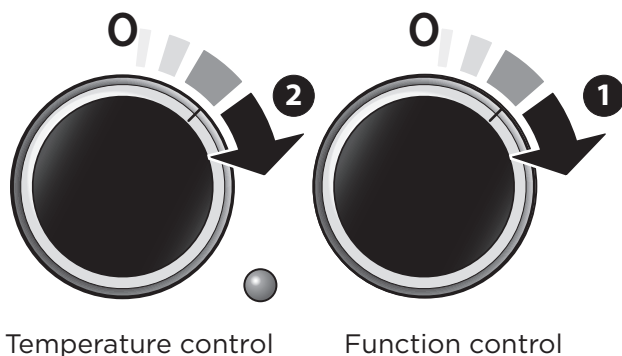
Operating the Fan Oven

Turn the oven dial to the desired temperature (Fig. 5.1).

The oven indicator light will glow until the oven has reached the temperature selected. It will then cycle on and off during cooking.

The clock must be set to the time of day before the left hand oven will work. See the section on **“Setting the Clock” on page 8** for instructions on setting the time of day.

Fig. 5.2



Multifunction Oven

(depending on model)

As well as the oven fan and fan element, multifunction ovens are fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the ovens.

- The multifunction ovens have many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember – not all functions will be suitable for all food types.
- Please remember that all cookers vary – temperatures in your new ovens may differ to those in your previous cooker.

Operating the Multifunction Oven

The multifunction oven has two controls: a function selector and a temperature setting dial (Fig. 5.2).

Turn the function selector control to a cooking function. Turn the oven temperature dial to the temperature required.

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.

Multifunction Oven Functions

The multifunction ovens have various functions. Remember that not all functions will be suitable for all food types.



Duo

The Duo mode operates the fan and heating element around the fan to produce an even heat to cook the food, while also utilising the base element to perfectly cook and crisp the base. Use the bottom shelf position (shelf position 1) when using this function.



Fan Oven

This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook on multiple shelf positions at one time. This function is a good 'all-round' function.



Fanned Grilling

This closed-door grilling function operates the fan whilst the top element is on. This is a more even, less intense heat than a conventional grill. The food should be placed on a grill pan and trivet, as this allows greater air circulation, and the grill pan should not be located on the highest shelf position.



Fan Assisted Oven

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 roasting large meat roast.



Conventional Oven (Top and Base Heat)

Conventional is going back to traditional method of cooking, the heat from the top and base elements combines. As no fan is used there is no drying effect on food, making this an ideal function for any cooking or baking in the oven for longer than 1½ hours. Only recommended for cooking on 1 shelf, ensuring the food is as close to the centre of the oven as possible.



Browning Element

This function uses the element in the top of the oven only. It is useful for the browning or finishing off dishes.



Base Heat

This function uses the base element. It is a gentle heat good for slow cooking and bain-marie cooking.



Defrost

This function operates the fan to circulate cold air only. Defrosting in this way speeds up the process and protects the food. Large items, such as whole chickens and joints should not be defrosted in this way. Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Fig. 5.3



TOP TIPS

Not sure of the capacity of your loaf tins?

- A one pound loaf tin will hold 800ml of water
- A two pound loaf tin will hold 1.5 litres of water.
- Cover the dough while it is proving with greased cling film, be careful not to anchor the cling film too tightly so that it prevents the dough from rising.

Bread Proving Drawer

(depending on model)

The Bread Proving Drawer is found on the right at the base of the cooker (**Fig. 5.3**).

The Bread Proving Drawer temperature is ideal for proving all sorts of yeast dough from sweet to savoury, gluten free to sourdough, dough made from fresh yeast and dried, bread mixes and recipes.

The Bread Proving Drawer can be used for storage. If you have used the Bread Proving Drawer, switch it off and wait until the drawer cools before storing any items.

NOTE: The Bread Proving Drawer will not warm plates

Preheat the Bread Proving Drawer

It is operated by a push button. There is no need to set the temperature, this is already set.

The Bread Proving Drawer has space for:

- Baking trays, no larger than 340mm x 340mm, to prove bread rolls or buns; these can then be put straight into a preheated oven after proving.
- 3 litre bowl full of dough
- 3 x 2 pound loaf tins
- 4 x 1 pound loaf tins

The time needed for proving will depend upon the dough type and the amount. Refer to the recipe for guidance and check the dough during the proving time.

If a large baking tray is used, place a cooling rack on to the base of the drawer, and put the tray on top, this will allow the warmed air to reach the dough.

When preparing larger quantities of yeast dough, containing 500g or over of flour, divide the dough into 2 bowls or containers, this will make proving in the drawer easier.

The Slow Cook Oven

(depending on model)

The Slow Cook oven is intended for slow cooking items such as casseroles, joints of meat, etc. It is capable of cooking a complete meal; for instance – casserole, rice pudding and jacket potatoes – or just warming the dishes (use only heat resistant dishes).

It is also useful for warming plates and serving dishes (use only heat resistant types).

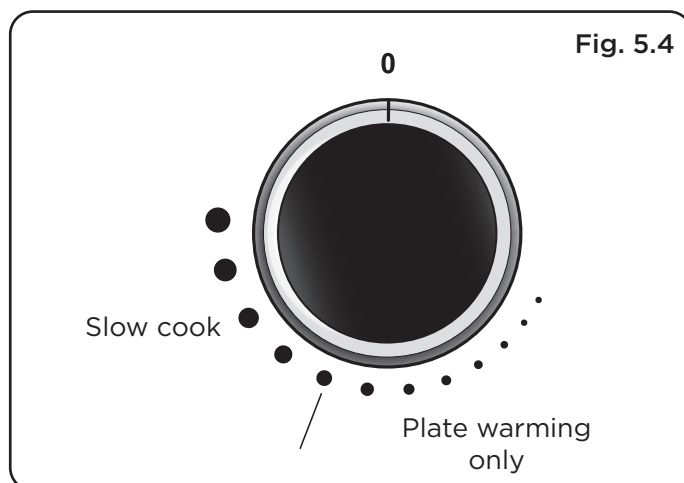
- We do not recommend warming fine bone china crockery.

Operate the Slow Cook Oven

The graduated temperature scale on the fascia allows you to either cook slowly for several hours **(A)** or all day whilst you are out **(B)** (**Fig. 5.4**).

Points to remember when Slow Cooking

- Preheat the oven for 20–30 minutes before starting to cook.
- Do not allow dishes to touch the heating elements either side of the oven.
- Bring casseroles, soups etc to the boil on the hob before placing into a suitable casserole for slow cooking.
- Make sure that casseroles have sufficient liquid, particularly when cooking over a long period.
- Use lids on casseroles or foil to cover food whilst it is cooking to retain moisture.
- Make sure that meat and poultry reach a safe temperature before eating.
- Always thaw frozen food completely before cooking.
- Timings for cooking in the Slow Cook will depend upon the temperature, quantity and type of dish you are cooking.
- Keep an eye on the food until you are familiar with the oven.



Accessories

Oven Shelves

The oven shelves (**Fig. 5.5**) are retained when pulled forward but can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides (**Fig. 5.6**).

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward (**Fig. 5.7** and **Fig. 5.8**).

To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back.

Fig. 5.5

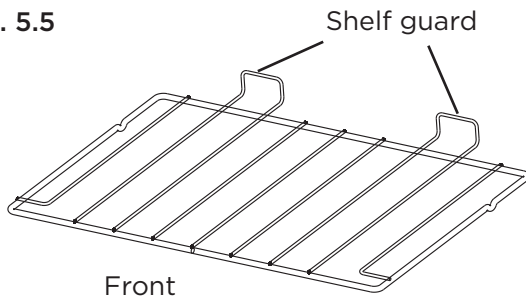


Fig. 5.6

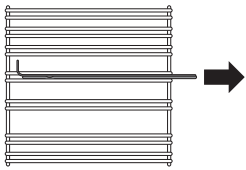


Fig. 5.7

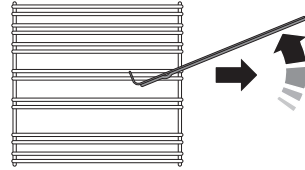


Fig. 5.8

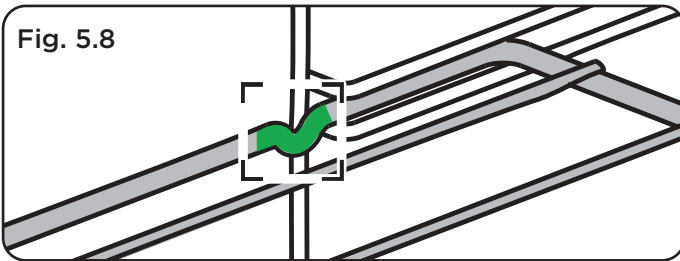


Fig. 5.9

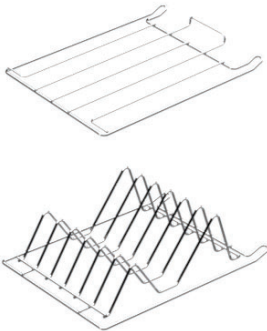
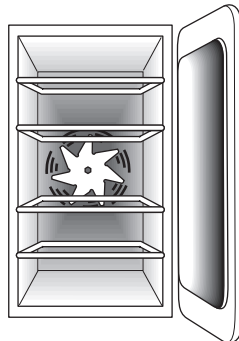


Fig. 5.10



Oven Shelves - Right-hand (Tall) Oven

The tall oven is supplied with four flat cooking shelves and a plate-warming shelf (**Fig. 5.9**).

When using the tall oven, you can cook on all four shelves at the same time (**Fig. 5.10**), but make sure that they are well spaced out allow the hot air to circulate.

Telescopic Oven Shelf

Glide-out oven shelves are available for all ovens except the tall oven.

Note: The Handyrack must be removed before fitting the glide-out shelf.

The rungs on the shelf supports are in pairs. The glide-out shelf runners can be fitted to any pair except the top (Fig. 5.11).

To fit the telescopic shelf runners

Hook the rear of the runner over the top rung of a pair of shelf supports. Then hook the front of the runner onto the same rung. Push to clip under the bottom rung (Fig. 5.12).

The front of the shelf runners can be identified by the bracket.

Ensure that the shelf runners are fitted in the same position on each side (Fig. 5.13).

To fit the glide-out shelf

Check the shelf runners are secure before fitting the glide-out shelf.

Hook the front of the glide-out oven shelf onto the runners as shown. The rear of the shelf should rest on the runners, in front of the rear stop (Fig. 5.14).

Ensure that the shelf sits flat once in position.

⚠ DO NOT put the glide-out shelf runners in a dishwasher

The Handyrack (depending on model)

The Handyrack fits to the left-hand oven door only (Fig. 5.15).

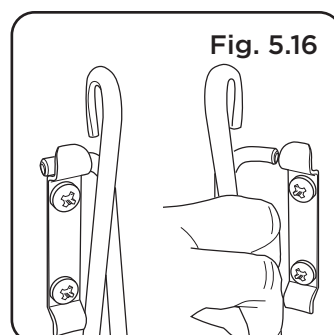
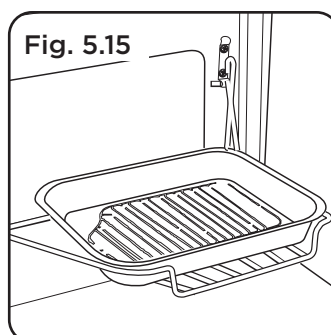
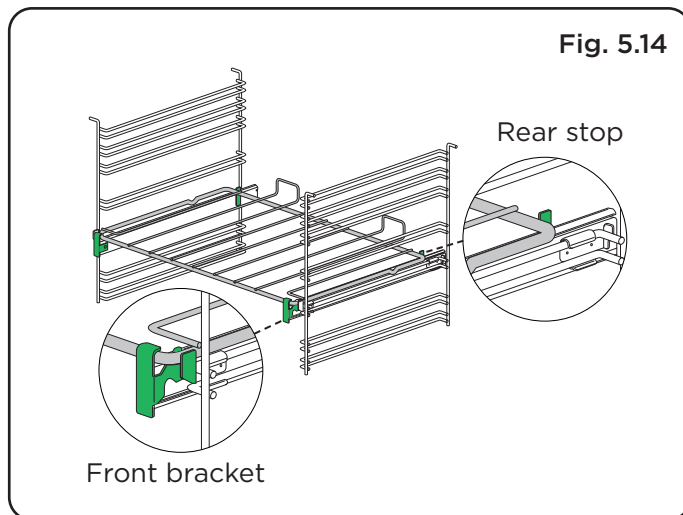
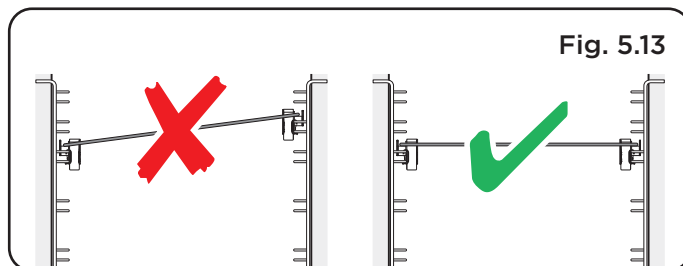
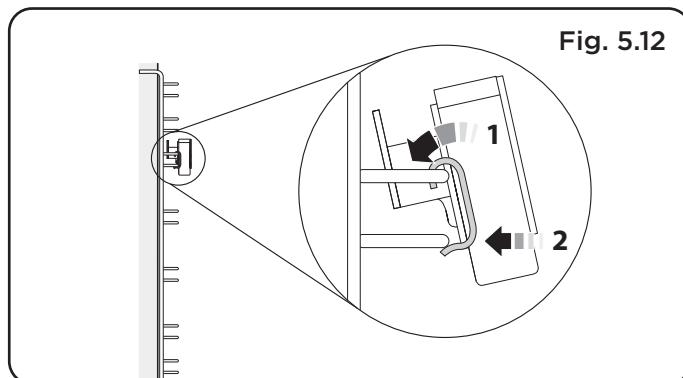
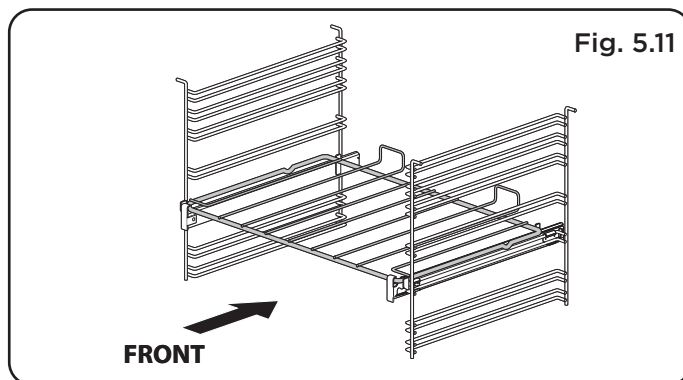
Food cooking on it is easy to attend to, because it is accessible when the door is open.

The maximum weight that can be held by the Handyrack is 5.5 kg (12lb). It should only be used with the supplied roasting tin, which is designed to fit the Handyrack. Any other vessel could be unstable.

It can be fitted at two different heights. One of the oven shelves must be removed and the other positioned to suit.

When the Handyrack is used in its highest position, other dishes can be cooked on the bottom shelf position or base of the oven. When the Handyrack is used in its lowest position, other dishes can be cooked on the second shelf position or base of the oven.

To fit the Handyrack, locate one side of it on the door bracket. Then spring the other side out to clip it onto the other bracket (Fig. 5.16).



6. Cooking Tips

Fan and Multifunction Oven

Topic	Recommendation
Cooking on multiple shelf positions	Always use the fanned function.
	Check the maximum tray sizes to be used for the most even heat distribution:- • Left hand cavity (all models) 340 x 340(mm) • 90cm Tall Oven 320 x 230(mm) • 100cm Tall Oven 320 x 290(mm)
Preheat the oven	If you wish to preheat the oven, wait until the oven indicator has gone out before inserting the food.
Insert the wire shelves	Make sure to push firmly to the back of the oven.
Allow heat to circulate	Always leave a “finger’s width” between dishes on the same shelf. This allows the heat to circulate freely around them.
Meat roasting	Allow meat to come up to room temperature before roasting.
	Allow the meat to rest for between half and the full cooking time.

Bread Proving

Topic	Recommendation
Prove the bread dough	Cover the dough while it is proving with greased cling film.

Slow Cook

Topic	Recommendation
Preheat the slow cook	Preheat the slow cook oven for 20-30 minutes before starting to cook.
Spacing between dishes and the heating elements	Do not allow dishes to touch the heating elements on either side of the oven.
Cook casseroles, soup, etc	For best results, boil on the hob before placing into a suitable casserole for slow cooking.
	Make sure that casseroles have sufficient liquid, particularly when cooking over a long period.
	Use lids on casseroles or foil to cover food whilst it is cooking to retain moisture.

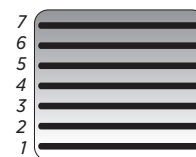
7. Cooking Tables

The cooking times and temperatures in these tables are a guide only. Always ensure that foods, especially meats and poultry, are cooked to a food safe temperature.

Shelf positions

Unless otherwise stated when cooking on one shelf position aim for the food to be in the centre of the oven. For cooking on 2 or more shelf positions, aim to place the food equidistant apart, to allow air flow.

Shelf positions are counted from the bottom up.



Oven Shelf Positions



Grill Shelf Positions

Fan Oven

Meats & Poultry

Food	Shelf Position	Temperature (°C °F)	Degree of Doneness	Time
Beef (no bone)	3	160 320	Rare	40 minutes per kg plus 20 minutes
			Medium	50 minutes per kg plus 20 minutes
			Well Done	60 minutes per kg plus 20 minutes
Lamb	3	160 320	Medium	50 minutes per kg plus 20 minutes
			Well Done	60 minutes per kg plus 20 minutes
Pork	3	160 320	- -	70 minutes per kg plus 35 minutes
Roast Chicken	3	180 355	- -	45 minutes per kg plus 20 minutes
Turkey (Whole)	3	170 340	- -	40 minutes per kg plus 90 minutes
Duck	3	180 355	- -	40 minutes per kg plus 10 minutes
Sausages		180 355	- -	

Main Dishes, Sides and Extra

Food	Shelf Position	Temperature (°C °F)	Time
Yorkshire Pudding (12 hole bun tin)	4	210 410	30 minutes plus oil preheat
Roast Potatoes	3	200 390	60-70 minutes plus oil preheat
Casserole	3	140 285	At least 2 hours
Lasagne/Cottage pie (30cm x 21cm baking dish)	3	180 355	40 - 45 minutes
Meat Pie (Pastry only on top) (30cm x 21cm baking dish)	4	200 390	30-35 minutes
Pizza (shop brought - chilled)	4	200 390	10 - 12 minutes

Cakes

Food	Shelf Position	Temperature (°C °F)	Time
Rich Fruit cake	2	140 285	45-50 minutes per 500g mixture
Farmhouse / Semi rich fruit cake (200mm tin)	2	140 285	2 -2½ Hours
Madeira Cake (2lb loaf tin)	2	150 300	80-90 minutes
Victoria Sandwich (210mm tins)		160 320	30-35 minutes
Fairy Cakes		160 320	30-35 minutes
Cupcakes (12 hole bun tin)		170 340	20-25 minutes

Desserts

Food	Shelf Position	Temperature (°C °F)	Time
Choux pastry (2cm profiteroles)	3	210 410	15-20 minutes
Scones	3	200 390	12-15 minutes
Meringues (7cm nests)	3	100 210	4 hours
Puff Pastry	3	200 410	15-20 minutes
Fruit Pies (23cm pie Dish)	3	200 390	30-35 minutes
Bakewell Tart (25cm flan tin)	3	170 340	20 minutes to blind bake then 40-45 minutes with filling
Bread and Butter Pudding (30cm x 21cm baking dish)	3	170 340	40-45 minutes
Fruit Crumble (30cm x 21cm baking dish)	3	180 355	30-35 minutes

Bread

Food	Shelf Position	Temperature (°C °F)	Time
Pizza (Fresh raw dough)	Floor of oven	210* 410*	8-10 minutes
Bread loaf (2lb Tin)	3	200 410 reduced to 170 340 after 15 minutes	45 minutes
Bread Rolls (80g balls of dough)	3	200 390	15 - 20 minutes
Focaccia / Flat Breads	3	200 390	20 minutes

*Preheated

Multifunction Oven

Conventional

Meats & Poultry

Food	Oven Function	Shelf Position	Temperature (°C °F)	Degree of Doneness	Time
Beef (no bone)	Conventional	3	180 355	Rare	40 minutes per kg plus 20 minutes
				Medium	50 minutes per kg plus 20 minutes
				Well Done	60 minutes per kg plus 20 minutes
Lamb	Conventional	3	180 355	Medium	50 minutes per kg plus 20 minutes
				Well Done	60 minutes per kg plus 20 minutes
Pork	Conventional	3	180 355	- -	70 minutes per kg plus 35 minutes
Roast Chicken	Conventional	3	200 390	- -	45 minutes per kg plus 20 minutes
Turkey (Whole)	Conventional	3	190 375	- -	40 minutes per kg plus 90 minutes
Duck	Conventional	3	200 395	- -	40 minutes per kg plus 10 minutes

Main Dishes, Sides and Extras

Food	Oven Function	Shelf Position	Temperature (°C °F)	Time
Casserole	Fan	3	140 285	At least 3 hours

Cakes

Food	Oven Function	Shelf Position	Temperature (°C °F)	Time
Rich Fruit cake	Conventional	2	160 320	45-50 minutes per 500g mixture
Farmhouse / Semi rich fruit cake (200mm tin)	Conventional	2	160 320	2 - 2 ½ hours
Madeira Cake (2lb loaf tin)	Conventional	2	170 340	80-90 minutes

Bread

Food	Oven Function	Shelf Position	Temperature (°C °F)	Time
Bread Loaf (2lb loaf tin)	Conventional	3	220 430 (initial) 190 375 (after 15 minutes)	45 minutes
Bread Rolls (80g balls of dough)	Conventional	3	220 430	15-20 minutes
Focaccia / Flat bread	Conventional	3	220 430	20 minutes

Preheat baking tray with oven

Duo

Baked goods

Food (25 cm flan dish)	Oven Function	Shelf Position	Temperature (°C °F)	Time
Bakewell Tart	Duo	1	170 340	35-40 minutes
Lemon Meringue Pie	Duo	1	180 355	35-40 minutes
Quiche	Duo	1	170 340	30-35 minutes

Bread

Food	Oven Function	Shelf Position	Temperature (°C °F)	Time
Pizza (200g fresh raw dough)	Duo	Floor of oven	210 410	5-8 minutes

Fanned Grilling

Fish

Food	Oven Function	Shelf Position	Temperature (°C °F)	Time
Fillet	Fan Grill	3	190 375	15-20 minutes
Whole	Fan Grill	3	180 355	15-20 minutes per 500g*

Fan Assisted

Meats and Poultry

Food	Oven Function	Shelf Position	Temperature (°C °F)	Degree of Doneness	Time
Beef (no bone)	Fan Assisted	3 or 4	180 355	Rare	40 minutes per kg plus 20 minutes
				Medium	50 minutes per kg plus 20 minutes
				Well Done	60 minutes per kg plus 20 minutes
Lamb	Fan Assisted	3 or 4	180 355	Medium	50 minutes per kg plus 20 minutes
				Well Done	60 minutes per kg plus 20 minutes
Pork	Fan Assisted	3 or 4	180 355	-	70 minutes per kg plus 35 minutes
Roast Chicken	Fan Assisted	3 or 4	200 390	-	45 minutes per kg plus 20 minutes
Turkey (Whole)	Fan Assisted	3 or 4	190 375	-	40 minutes per kg plus 90 minutes
Duck	Fan Assisted	3 or 4	200 395	-	40 minutes per kg plus 10 minutes

Main Dishes, Sides and Extras

Food	Oven Function	Shelf Position	Temperature (°C °F)	Time
Nut Roast (2lb loaf tin)	Fan Assisted	4	160 320	45-50 minutes
Vegetarian Wellington	Fan Assisted	4	190 375	35-40 minutes
Yorkshire Pudding (12 hole bun tin)	Fan Assisted	4	210 410	30 minutes plus oil preheat
Roast Potatoes	Fan Assisted	3	200 395	60-70 minutes plus oil preheat

Base Heat

Slow cooking

Food	Oven Function	Shelf Position	Temperature (°C °F)	Time
Casserole	Base Heat	1	140 285	At least 3 hours

Bain-Marie

Food	Oven Function	Shelf Position	Temperature (°C °F)	Time
Crème Brûlée (10cm ramekins)	Base Heat	1	150 300	35-40 minutes

Grill Cavity

Bread products

Food	Grill Power Level	Trivet Position	Shelf Position	Time
Toast	3	4	4	1.5 - 2 mins per side
Tea Cakes/Fruit Bread	3	4	3	1.5 - 2 mins per side
Cheese on Toast	3	4	3	2 - 2.5 mins per side

Meats

Food	Grill Power Level	Trivet Position	Shelf Position	Degree of Doneness	Time
Beef Steak (Sirloin) (2-3 cm thickness)	3	4	3	Rare	1.5 - 2 mins per side
		4	3	Medium	2 - 2.5 mins per side
		4	3	Well Done	2.5 - 3 mins per side
Bacon	3	4	3	—	3 - 4 mins per side
Sausage	3	3	3	—	15 minutes
Chicken Breast (Butterflied)	2	4	3	—	15 minutes

Vegetables

Food	Grill Power Level	Trivet Position	Shelf Position	Time
Vegetable skewers	3	2	3	10 - 15 minutes
Mushrooms (whole Portobello)	2	2	3	15 - 20 minutes
Sweetcorn	2	2	3	15 - 20 minutes
Asparagus	2	3	3	5 - 10 minutes

Keep turning vegetables during the grilling process

Bread Proving Drawer

Food	Stage	Status	Time
White bread dough	First prove	In mixing bowl	40 - 45 minutes
	Second prove	In 2lb loaf tin	25 - 30 minutes
		Free form loaf	15 - 20 minutes
		80g bread rolls	25 - 30 minutes
Seeded or granary dough	First prove	In mixing bowl	50 - 60 minutes
	Second prove	In 2lb loaf tin	40 - 45 minutes
		Free form loaf	30 - 35 minutes
		80g bread rolls	30 - 35 minutes
Wholemeal dough (1st prove)	First prove	In mixing bowl	1 - 1¼ hours
	Second prove	In 2lb loaf tin	45- 50 minutes
		Free form loaf	40 - 45 minutes
		80g bread rolls	40 - 45 minutes
Enriched dough (1st prove)	First prove	In mixing bowl	2-3 hours
	Second prove	In 2lb loaf tin	1-2 Hours

Slow Cook Cavity

Food	Shelf Position	Temperature (°C °F)	Time
Casserole	Base of oven	Max	At least 6 hours
2kg Chicken	Base of oven	Max	At least 8 hours
Joint of pork	Base of oven	Max	At least 6 hours
Fruit cake	Base of oven	Max	At least 6 hours (depending on size)
Meringue	Base of oven	Max	At least 2 hours

Dual Fuel - Hotplate

Burners

Burner Name	Cookware	Uses
Wok	Wok	Stir fry, fried rice
	Large jam pan	Jam, marmalade, chutney
Rapid	Large base hob top kettles	Boiling water
	Paella pan	Paella and risottos
Semi-Rapid	Large saucepans	Boiling water for pasta, rice, vegetables etc
	Hob top steamers	Making curry, pasta sauces, stews etc
Aux	Large frying pans	Vegetables, fish, meats, steamed puddings, dim sum.
	Griddle pans	Frying meats and eggs
Aux	Medium saucepan	Frying of meats and vegetables
	Milk pans*	Sauce making
Aux	Espresso maker*	Heating milk and ready made sauces.
		Coffee making

*Milk pan spacer

Induction - Hotplate

Power Level	Heat	Temperature (°C °F)	Uses
L1	Preset	40 104	Melting chocolate and butter
L2		70 158	Keep warm
L3		90 194	Simmering
L1-3	Low heat		Warming, melting, sauce (eggs based) and custard making
L4-6	Medium heat		Simmering, sauce (flour and tomato based) making, sauté
L7-9	High heat		Frying, boiling, deep frying

Test House Dishes

These tables have been produced for test institutes to facilitate appliance testing. As per EN 60350-1.

Fanned oven

Food	Oven Function	Shelf Position	Temperature (°C °F)	Time
Shortbread, 1 shelf	Fan	3	180* 356*	12 minutes
Shortbread, 2 shelves	Fan	2 and 4	180* 356*	12 minutes
Shortbread, 3 shelves	Fan	1, 3 and 5	180* 356*	12 minutes
Small Cakes, 1 shelf	Fan	3	160* 320*	30 minutes
Small Cakes, 2 shelves	Fan	2 and 4	160* 320*	30 minutes
Small cakes, 3 shelves	Fan	1, 3 and 5	160* 320*	30 minutes
Fatless Sponge, 1 shelf	Fan	3	180* 356*	35 minutes
Fatless Sponge, 2 shelves	Fan	2 and 4	180* 356*	35 minutes

*Preheated

Grill Cavity

Food	Grill Power Level	Trivet Position	Shelf Position	Time
Toast	3*	4	3	3-4 minutes
Beef Burgers	3*	4	2	15 minutes

*Preheated for 3 minutes.

8. Cleaning

Dual Fuel Hob

Cleaning Tips

- In case of spills and boil-overs that occur while cooking, turn off the unit and wipe the area surrounding the hot zone with a clean paper towel, or wipe the enamel top surface of the cooker around the hot plate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

⚠ IMPORTANT: Use an oven glove to protect your hand from potential burns.

- The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with a suitable metal cleaner.
- Allow the cooker to cool down before carrying out any cleaning. For major cleaning, isolate the electricity supply.
- Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.
- For enameled surfaces, use a cleaner that is approved for use on vitreous enamel.
- Always test chemicals you haven't used before on a small, discreet area of your cooker.
- Do not use paint solvents, washing soda, biological powders, bleach, chlorine-based bleach cleaners, coarse abrasives, or salt.
- Do not use steel wool (wire wool), oven cleaning pads, or any other materials, as these could result in scratches on the cooker's surface.
- All parts of the cooker can be cleaned with hot, soapy water – but take care that no surplus water seeps into the appliance.

Part and Finish	Recommended Cleaning Method
Hotplate - Enamel or stainless steel	• Use hot soapy water and a soft cloth. • Any stubborn stains remove gently with a nylon scourer/brush. • Cream cleaner can be used for very stubborn stains on enamel, and stainless-steel cleaner can be used for very stubborn stains on stainless steel.
Burner caps - Enamel or stainless steel	• Use hot soapy water and a soft cloth. • Any stubborn stains remove gently with a nylon scourer/brush. • Dishwasher safe.
Burner head - Stainless steel or Brass	• Use hot soapy water and a soft cloth. • Any stubborn stains remove gently with a nylon scourer/brush. • For really stubborn particles or blockages clean with a toothbrush.
Ceramic multi-zone - (110 models only) Toughened glass	• Use hot water and e-cloth; cream cleaner and scourer if necessary, hob cleaning scraper. • Always ensure any cleaning creams are fully cleaned off with a damp soft cloth and dry with paper towel.
Griddle/multi-zone - (some models only) Non-stick surface	• Allow to cool. • Lift off the cooker and wash in hot soapy water with a soft cloth. • Any stubborn stains remove gently with a nylon scourer/brush. Do not use abrasive cleaners or scourers. • Dishwasher safe.
Pan Supports & Wok Cradle - Cast iron	• Allow to cool. Wash in hot soapy water. • Apply cream cleaner or scourer if necessary. • Dishwasher safe.

Induction Hob

Cleaning Tips

- If accidentally melt anything on the surface or spill foods with a high sugar content, remove the spill immediately with a razor scraper, while the unit is still hot. You can also scrap the major spill or melted material from the cooking zone and push into a cold area. Then, turn the unit OFF and allow to cool before cleaning further.
- To prevent scratches and deposits onto the hob panel, make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel.
- To remove excess burned on substance make sure that the heat indicator lights are off and that the hob is cool.
- You can also remove with a single-edged razor scraper. Hold the scraper at an angle of about 30° to the surface and then scrape off the burned-on matter.
- Follow the Daily Care procedure after the burned-on matter is removed.
- Follow daily care procedures and make sure that the heat indicator light is off and that the cooking surface is cool.
- Apply a small dab of ceramic cleaning cream in the centre of the area to be cleaned. Dampen a clean paper towel and work the cream onto the cooking surface. As a final step, wipe the cooking surface with a clean, dry paper towel.
- The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with a suitable metal cleaner.
- Allow the cooker to cool down before carrying out any cleaning. For major cleaning, isolate the electricity supply.
- Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.
- For enameled surfaces, use a cleaner that is approved for use on vitreous enamel.
- Always test chemicals you haven't used before on a small, discreet area of your cooker.
- Do not use paint solvents, washing soda, biological powders, bleach, chlorine-based bleach cleaners, coarse abrasives, or salt.
- Do not use steel wool (wire wool), oven cleaning pads, or any other materials, as these could result in scratches on the cooker's surface.
- All parts of the cooker can be cleaned with hot, soapy water – but take care that no surplus water seeps into the appliance.

Part and Finish	Recommended Cleaning Method
Hob top surround - Enamel or stainless steel	• Hot soapy water; cream cleaner or scourer if necessary.
Induction hob - Toughened glass	• Hot soapy water; cream cleaner or scourer. If necessary, use a hob cleaning scraper.
Griddle (some models only) Non-stick surface	• Allow to cool. • Wash in hot soapy water. Do not use abrasive cleaners/scourers. • Can not be placed in dishwasher due to rubber feet.

Cooker Exterior

Part and Finish	Recommended Cleaning Method
Door, door surround & storage drawer exterior Enamel or paint	• Use hot soapy water and a soft cloth. • Any stubborn stains remove gently with a liquid detergent. • E-cloth or microfiber all-purpose cloth.
Stainless steel	• Stainless steel cleaner if needed. • E-cloth or microfiber all-purpose cloth.
Sides & plinth Painted surface	• Use hot soapy water and a soft cloth.
Splashback or rear grille Enamel or stainless steel	• Use hot soapy water and a soft cloth. Cream cleaner if enamel necessary. • Stainless steel cleaner (if Stainless Steel necessary).
Control panel Paint, enamel or stainless steel	• Use warm soapy water. Do not use abrasive cleaners/ caustic cleaner on lettering.
Control dials, handles & trims Plastic, chrome, copper or lacquered brass	• Use warm soapy water and a soft cloth.
Brass	• Brass polish
Oven door glass or glass lid (some models only) Toughened glass	• Hot soapy water, cream cleaner/scourer if necessary.

Cooker Interior

Part and Finish	Recommended Cleaning Method
Sides, floor & roof of oven Enamel Not cook & clean panels (see below)	- Do not allow contact with the oven elements. - Any proprietary oven cleaner that is suitable for enamel. ! CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS.
Cook and Clean oven panels Special enamel, that partly cleans itself	- This surface cleans itself at 200 °C and above 392 °F and above. - Panels can be removed and washed with hot soapy water and a nylon brush.
Oven shelves, Handyrack, Handygrill rack (some models only) Chrome	- An oven interior cleaner that is suitable for chrome. - Soap filled pad. - Dishwasher safe.
Grill pan/meat tin (some models only) Enamel	- Hot soapy water. - Soap filled pad. - Dishwasher safe.
Telescopic runners Stainless steel	- Hot soapy water. - Do not put in the dishwasher.
Grill pan Enamel	- Hot soapy water. - Can be left to soak if suborn stains, nylon scourer/brush. - Dishwasher safe.
Grill trivet Chrome	- Hot soapy water. - Can be left to soak if suborn stains, nylon scourer/brush. - Dishwasher safe.
Grill pan runners	Do not put in dishwasher.
Sides, floor & roof of oven Non-stick surface	- Do not allow contact with the oven elements. - Any proprietary oven cleaner that is suitable for enamel. ! CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS.

Oven Door Interior Glass

The oven door interior glasses can be taken off so that they can be cleaned (**Fig. 8.1**).

1. Open the oven door, and carefully lift off the interior oven door glass.
 - * **Make sure to lift the glass above the oven door holders.**
2. Slightly tilt the bottom of the glass outward and slowly slide downward.
3. Gently remove the glass away from the oven door.
4. Carefully lift off the middle glass oven door glass. Make sure to lift above the holders.
5. Slightly tilt the bottom of the glass outward, and slowly slide downward. Make sure both rubber clamps come out along with the glass.
6. Remove the rubber clamps.

Re-assembling the Oven Door Interior Glass

Refit in the reverse order (**Fig. 8.2**).

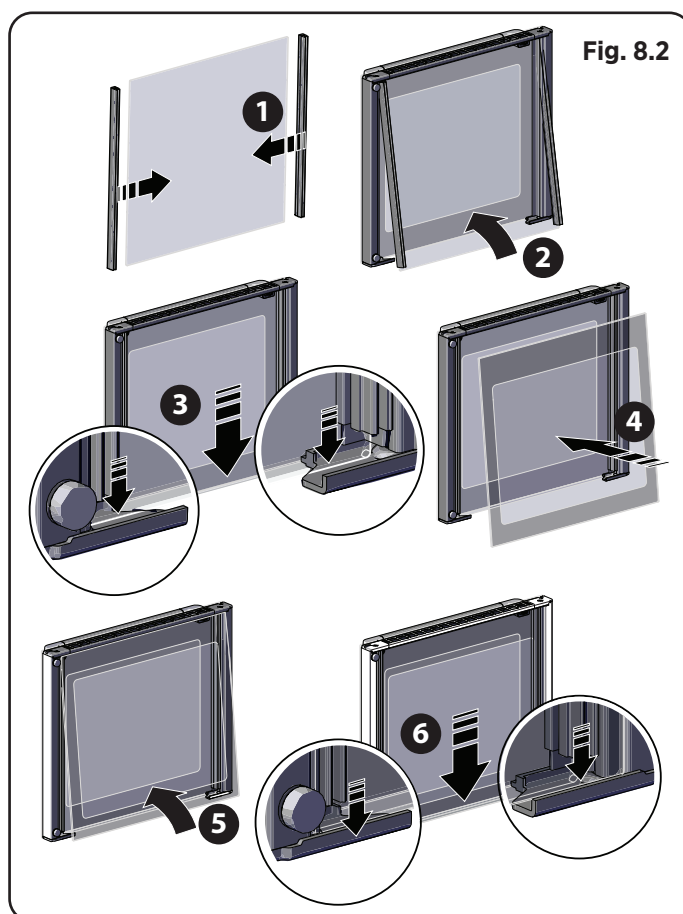
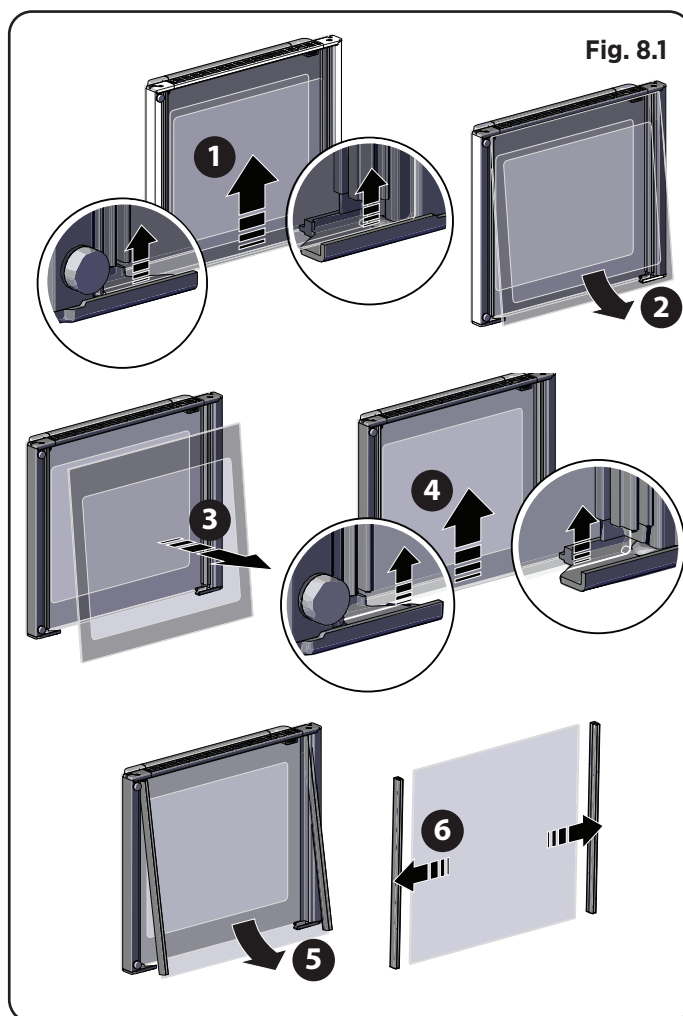
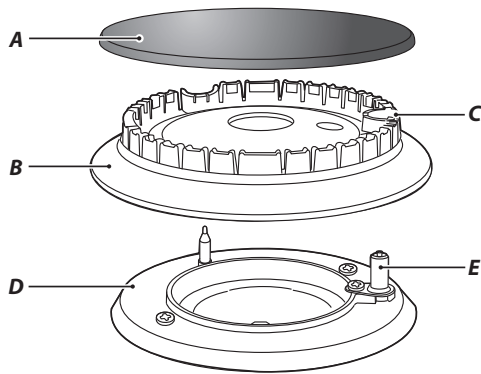
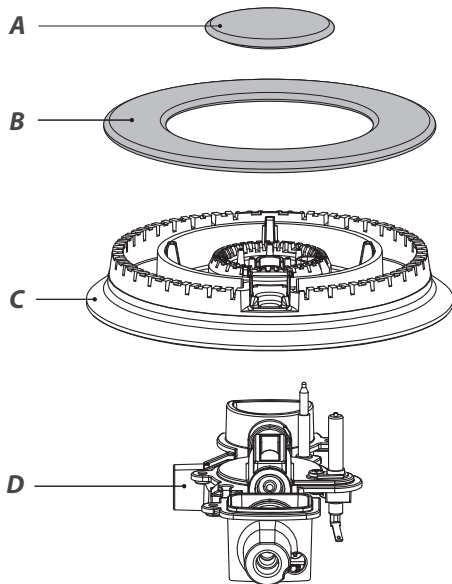


Fig. 8.3

A - Cap, B - Head, C - Notch, D - Base, E - Electrode

Fig. 8.4

A - Inner burner cap, B - Outer burner cap,
C - Burner head, D - Wok burner base

Burners

The Single Ring Burners

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head (**Fig. 8.3**).

Wok Burner

The wok burner can also be taken apart for cleaning.

When reassembling the wok burner, turn over the large base ring and find the 'D' shaped area (**Fig. 8.4**). Turn the head until the 'D' matches the one on the burner base. Flip the burner over once again and place it on the burner base.

Check the burner slots are not blocked. If a blockage occurs, remove stubborn particles using a toothbrush.

Now fit the two burner caps, making sure that they are seated properly.

Check the burner ports are not blocked. If a blockage occurs, remove stubborn particles using a piece of fuse wire.

9. Help and Support

⚠ Interference with and repairs to the cooker **MUST NOT** be carried out by unqualified persons. **DO NOT** try to repair the cooker as this may result in injury and damage. Contact our Consumer Services to arrange for repairs.

Ceramic Multi-zone

Issue	Suggestions
A crack has appeared in the glass surface.	Disconnect the cooker immediately from the power supply and arrange for its repair. Do not use the cooker until after the repair.
The glass is scratched	Always use the cleaning methods recommended in this guide, and ensure that the pan bottoms are smooth and clean. Marks from mineral deposits from water or food can be removed with a cleaning cream. However, tiny scratches are not removable but will become less visible in time as a result of cleaning.
The timed oven is not coming on when turned on manually	Is the power on? Is the clock illuminated? If not, there may be something wrong with the power supply. Is the cooker supply on at the isolator switch? Has the time of day been set?
The timed oven is not coming on when automatic cooking	Has the oven dial been left in the OFF position by mistake?

Dual Fuel

Issue	Suggestions
Hotplate/Cooktop ignition or hotplate burners faulty	Is the power on? Is the clock illuminated? If not, there maybe something wrong with the power supply. Are the sparker (ignition electrode) or burner slots blocked by debris? Are the burner trim and caps correctly located? See the section on 'Cleaning'.
Hotplate/Cooktop burners will not light	Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning. Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working..
Do the burners spark when you push the button?	If not, verify that the power is on by checking that the clock is illuminated
Steam is coming from the oven	When cooking foods with high water content (e.g. oven fries) there may be some steam visible at the rear grille. Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.
What cleaning materials are recommended for the cooker?	See the 'Cleaning' section for recommended cleaning materials. Never use caustic or abrasive cleaners as these will damage the surface.
If there is an installation problem and I don't get my original installer to come back to fix it who pays?	You do. Service organisations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

Induction Hob

Note: The induction hob is able to self-diagnose a number of problems and can show this information to the user via the hob control display. Error codes may be displayed if your hob has developed a fault.

If your appliance reports an error or is not working, you may be able to correct the fault by consulting the following.

Issue	Suggestions
Error code E2 is displayed	The electronic unit is too hot. Please check the installation of the cooker, making sure that there is sufficient ventilation. In extreme cases, if a cooking utensil has been allowed to boil dry this error code may also be displayed. If in doubt please contact your installer or a qualified repair engineer.
Error code E3 is displayed	Unsuitable cookware; perform the pan performance check or try alternative cookware with excellent induction.
No display operation	Over voltage or loss of supply voltage to the cooker. If in doubt please contact your installer or a qualified repair engineer.
Error codes starting with Er-E or if E2 and E3 persist	Manual power reset. If issue persists, consult your installer or a qualified repair engineer.
Error code Er followed by a number is displayed	The appliance has developed an internal technical fault that cannot be rectified by the user. Consult your installer or a qualified repair engineer.
The fuse blows or the RCD trips regularly	Please contact your installer or a qualified repair engineer.
The cooker will not switch on	Has the wiring system in the house blown a fuse or tripped an RCD? Has the cooker been correctly connected to the mains supply?
The induction hob is noisy	When using the induction hob there may be some 'noise' emitted from the pan. This is normal and may be most noticeable when cooking on high power settings or if 5 pans are used simultaneously. The type of pan may also contribute to induction 'noise'.
The cooling fan	The induction hob incorporates a cooling fan. This cooling fan is active when either the grill or the oven(s) are on. Under certain conditions, the cooling fan may remain active when the grill or oven(s) are switched off. This is normal and the fan will switch off automatically.
The fascia gets hot when I use the oven	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.
A crack has appeared in the hob surface	Disconnect the cooker immediately from the power supply and arrange for its repair. Do not use the cooker until after the repair.

Oven and Grill

Issue	Suggestions
Oven light is not working	The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 40 W – 230 V halogen lamp (G9). Turn off the power at the circuit breaker. 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. Pull the existing bulb to remove it. When handling the replacement bulb, avoid touching the glass with your fingers, as oils from your hands can cause premature failure. Push, click in the replacement bulb.
The fascia gets hot when I use the oven or grill	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 dials get hot when I use the oven or the grill. Can I avoid this?	Yes, this is caused by heat rising from the oven and heating them up. DO NOT leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling. Always grill with the grill compartment door open.
Grill is not cooking properly	Are you using the pan and trivet supplied with the cooker? Is the pan being used on the runners, not the floor of the grill compartment? Is the grill tray pushed back fully to the stop?

Other General

Issue	Suggestions
The oven fan is noisy	The note of the oven fan may change as the oven heats up – this is perfectly normal.
The oven is not cooking evenly	DO NOT use a baking tray with dimensions larger than those specified in the section on 'General Oven Tips'. If you are cooking a large item, be prepared to turn it round during cooking. If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure that it is placed centrally on the shelf. Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal. A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered.) If the cooker is not level, arrange for your supplier to level it for you.
Oven not coming on	Is the power on? Is the clock illuminated? If not, there may be something wrong with the power supply. Is the cooker supply on at the isolator switch? Has the time of day been set?

Issue	Suggestions
Oven temperature getting hotter as the cooker gets older	If turning the temperature down using the oven control dial has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a qualified service person.
My hob is scratched	Always use the cleaning methods recommended in this guide, and make sure that the pan bottoms are smooth and clean. Marks from mineral deposits from water or food can be removed with a cleaning cream. However, tiny scratches are not removable but will become less visible in time as a result of cleaning.
Grill not cooking properly	Are you using the pan and trivet supplied with the cooker? Is the pan being used on the runners, not the floor of the compartment? Is the grill tray pushed back fully to the 'back stop' position?
The dials get hot when I use the oven or grill. Can I avoid this?	Yes, this is caused by heat rising from the oven or the grill, and heating them up. Do not leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling. Grill door always open during operation Oven doors are always closed during operation.
Food is cooking too slowly, too quickly, or burning.	Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions – see the oven cooking guide. Then adjust the settings according to your own individual tastes.
Power failure	In the event of a failure in the electrical supply, remember to reset the clock to ensure that the timed oven continues to operate.

10. Installation - Dual Fuel

Safety Requirements and Regulations

- ⚠ This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.
- ⚠ This cooker is a Class 2 Subclass 1 appliance.
- ⚠ Before installation, make sure that the cooker is suitable for your gas type and supply voltage. See the data badge.
- ⚠ The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.
- ⚠ Read the instructions before installing or using this appliance.
- ⚠ In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.
- ⚠ This appliance can be converted for use on another gas.

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

Note: An appliance for use on LPG must not be installed in a room or internal space below ground level, e.g. in a basement.

Conversion

This appliance is supplied set for G20 20 mbar Cat II_{2H3+}.

A conversion kit for another gas is available for the cooker.

If the appliance is to be converted to another gas we recommend that this is carried out before installation.

- ⚠ We recommend an overpressure shut-off device or pressure relief valve be used in any LPG installation to prevent exposure of downstream fittings / appliances to excessive pressure (over 75mbar) in event of regulator failure.

After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge – this will identify the gas type for which the appliance is now set.

You will need the following equipment to complete the cooker installation satisfactorily:

- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain must be fitted. **These are not supplied with the cooker but are available at most builders' merchants.**
- Gas pressure tester/manometer.
- Flexible gas hose: Must be in accordance with the relevant standards.
- Multimeter: For electrical checks.

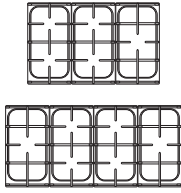
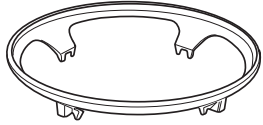
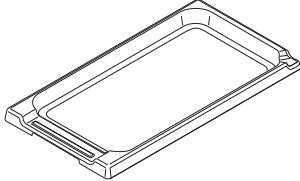
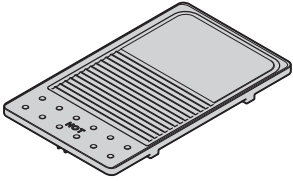
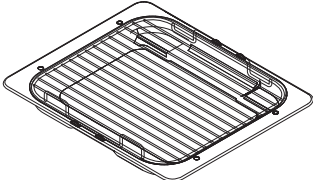
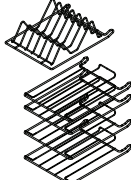
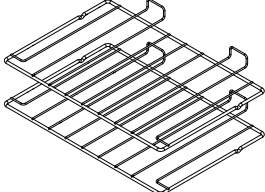
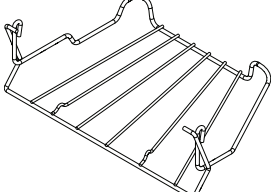
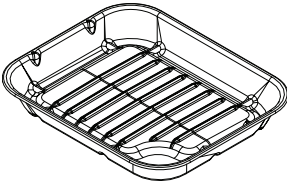
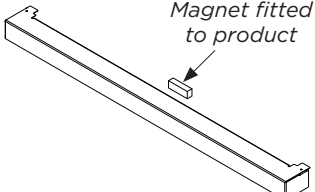
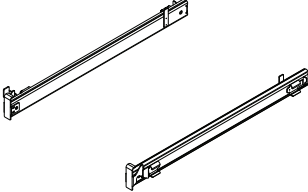
INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

You will also need the following tools:

1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. Spirit level
8. Pencil
9. Adjustable spanner
10. 13 mm spanner or socket wrench

Checking the parts:

3 / 4 Pan Supports (depending on size)	Wok Cradle (model dependant)
	
Deluxe Griddle (model dependant)	Classic Griddle (model dependant)
	
Grill Pan and Trivet	Tall Oven Shelves & Plate Rack (model dependant)
	
Flat Shelves (main oven)	Handyrack (model dependant)
	
Roasting Tin (model dependant)	Plinth
	
Telescopic Runners (model dependant)	Stability Chain
	

INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Positioning the Cooker

Fig. 10.1 and **Fig. 10.2** shows the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

Fig. 10.1 and **Fig. 10.2** Cookers installed into recess: The cooker must have side clearance **ABOVE** hob level of 75mm up to a height of 410mm. This can be reduced to 25mm if the surface is made from a non-combustible material.

A minimum space of 650 mm is required between the top of the hob and a horizontal combustible surface.

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

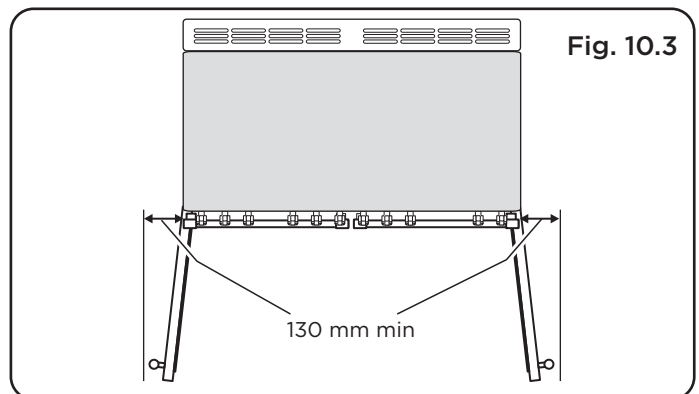
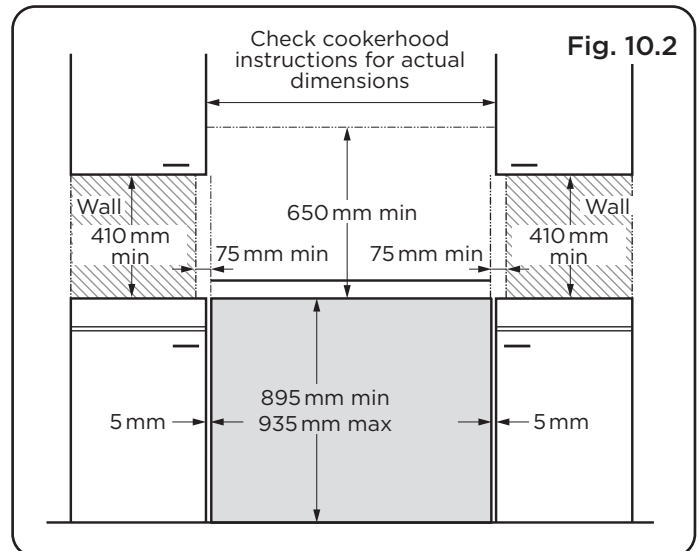
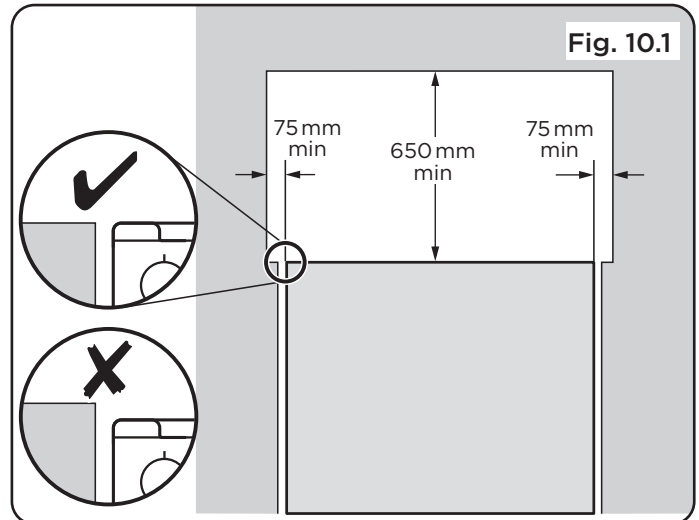
**Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.

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 discolouration. We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65 °C above room temperature.

DO NOT box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.

To allow the oven doors to open, a clearance of 130 mm is required if the cooker is near a corner of the kitchen

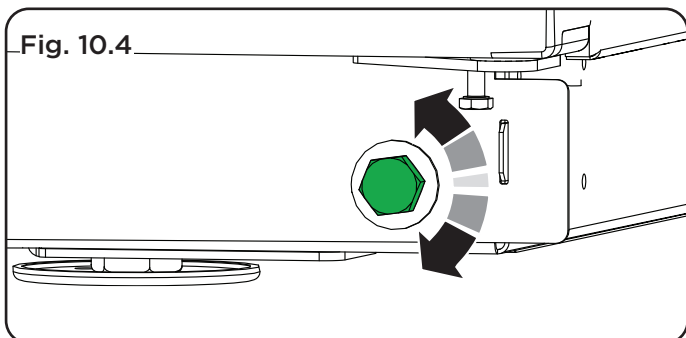
(**Fig. 10.3**). The actual opening of the doors is slightly less, but this allows for some protection of your hand as you open the door.



INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Fig. 10.4

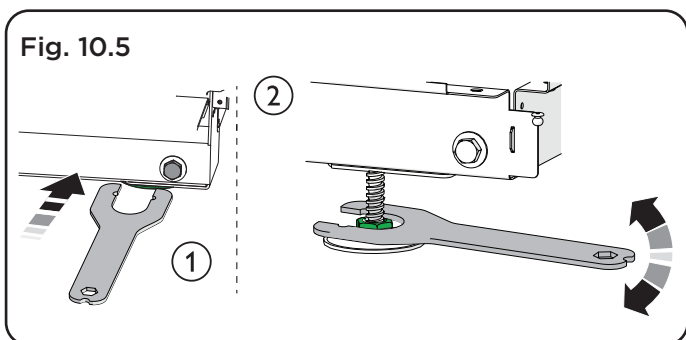


Adjusting the Height: Rear

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut, at the FRONT of the cooker (**Fig. 10.4**). Rotate the nut - clockwise to raise - counter-clockwise to lower.

Make sure you adjust BOTH REAR ROLLERS.

Fig. 10.5



Adjusting the Front Feet

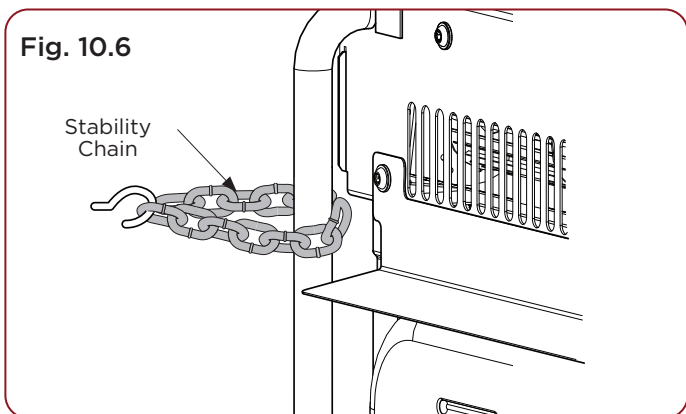
Fit the supplied spanner onto the integrated hexagonal adjusting spanner nut (**Fig. 10.5**). To adjust the height of the front of the cooker, turn the nut - clockwise to raise - anti-clockwise to lower.

Fitting the Stability Chain

Unless otherwise stated, a cooker using a flexible gas connector must be secured with a suitable stability device.

If you are using a stability chain (**Fig. 10.6**) then the chain should be kept as short as is practicable and fixed to the rear of the cooker.

Fig. 10.6



INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Gas Connection

This must be in accordance with the relevant standards.

The flexible hose (not supplied with the cooker) must be in accordance with the relevant standards. Hoses may be purchased at most builders' merchants.

The connector is located just below the hotplate level at the rear of the cooker. If in doubt contact your supplier.

The rear cover boxes limit the position of the supply point.

Because 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. 10.7**).

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

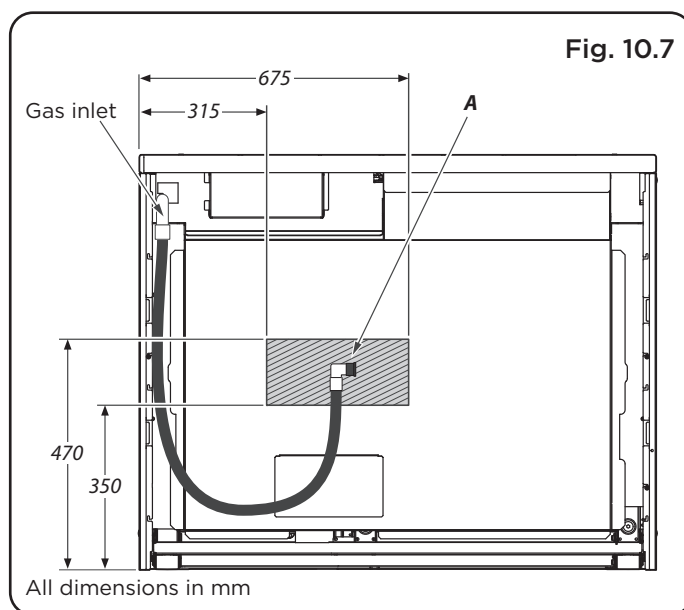
The gas pressure can be measured at one of the hotplate burner injectors (not a wok burner).

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.



INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Current Operated Earth Leakage Breakers

The combined use of your induction cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Fig. 10.8

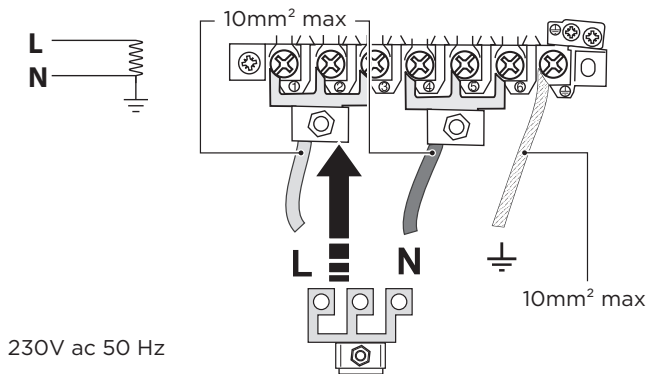
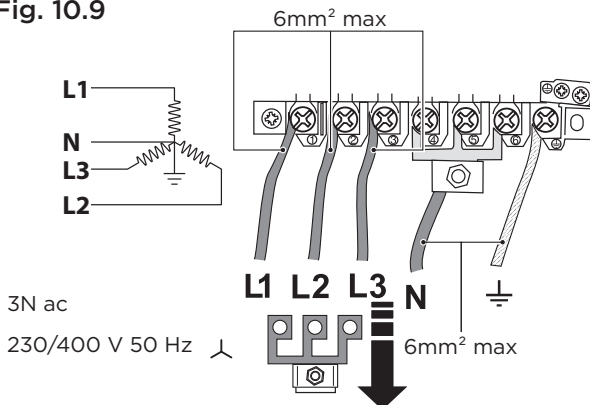


Fig. 10.9



Electrical Connection

The cooker must be installed by a qualified electrician, in accordance with all relevant national and local regulations.

⚠ WARNING: THE APPLIANCE MUST BE EARTHED.

Note: The cooker must be connected to a dedicated 32-amp supply, through a suitable cooker control unit incorporating a double-pole switch having a contact separation at least 3 mm in all poles. The switch must be in the same room, within 2 metres of the cooker and accessible.

⚠ The cooker MUST NOT be connected to an ordinary domestic power point.

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. 10.8** and **Fig. 10.9**). It should be made with 6.0mm twin and earth cable. Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

INSTALLATION

Check the appliance is electrically safe when you have finished.

11. Installation - Induction

Safety Requirements and Regulations

- ⚠ This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local electricity supply companies' requirements.
- ⚠ The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.
- ⚠ Read the instructions before installing or using this appliance.

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Therefore, particular attention must be given to the relevant requirements regarding ventilation.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

- ⚠ This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

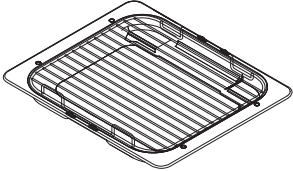
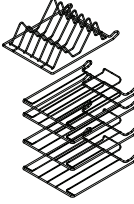
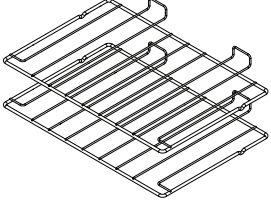
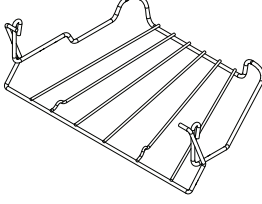
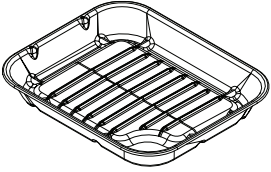
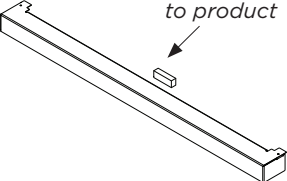
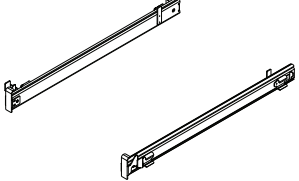
You will need the following equipment to complete the cooker installation satisfactorily:

- Multimeter (for electrical checks).

You will also need the following tools:

1. Steel tape measure
2. Cross-head screwdriver
3. Flat-bladed screwdriver
4. Spirit level
5. Pencil
6. Adjustable spanner
7. 3 mm and 4 mm Allen keys
8. 13 mm spanner or socket wrench

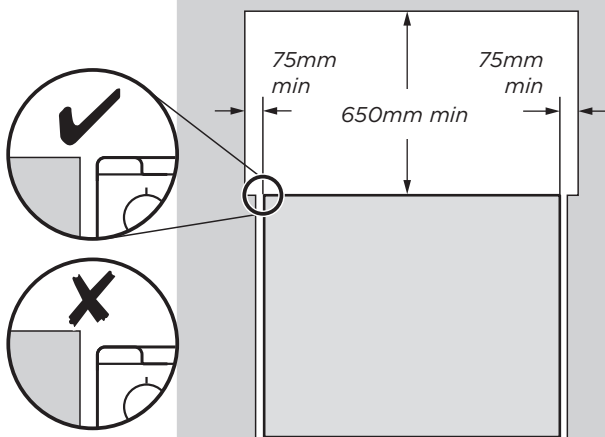
Checking the parts:

Induction Griddle (model dependant)	Grill Pan and Trivet
	
Tall Oven Shelves & Plate Rack (model dependant)	Flat Shelves (main oven)
	
Handyrack (model dependant)	Roasting Tin (model dependant)
	
Plinth	Telescopic Runners (model dependant)
 <i>Magnet fitted to product</i>	

INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig. 11.1



Positioning the Cooker

Fig. 11.1 and **Fig. 11.2** show the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

Fig. 11.1 and **Fig. 11.2** Cookers installed into recess: The cooker must have side clearance **ABOVE** hob level of 75mm up to a height of 410mm. This can be reduced to 25mm if the surface of the side wall is non-combustible.

A minimum space of 650 mm is required between the top of the hob and a horizontal combustible surface.

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

**Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.

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 discolouration. We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

DO NOT box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.

If the cooker is near a corner of the kitchen, a clearance of 130 mm is required to allow the oven doors to open

(Fig. 11.3). The actual opening of the doors is slightly less, but this allows for some protection of your hand as you open the door.

Fig. 11.2

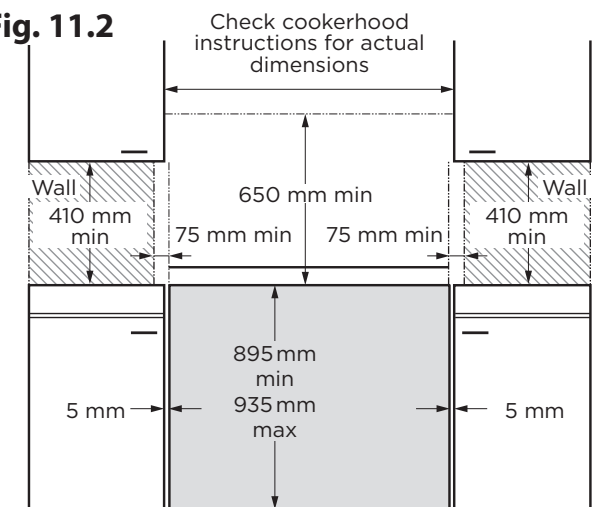
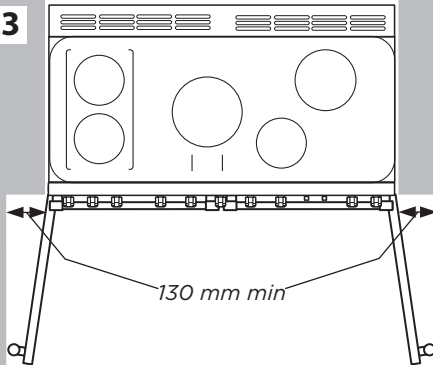


Fig. 11.3



INSTALLATION

Check the appliance is electrically safe when you have finished.

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 3mm 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.

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. 11.4 and Fig. 11.5). It should be made with 6.0mm twin 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.

Current Operated Earth Leakage Breakers

The combined use of your induction cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Fig. 11.4

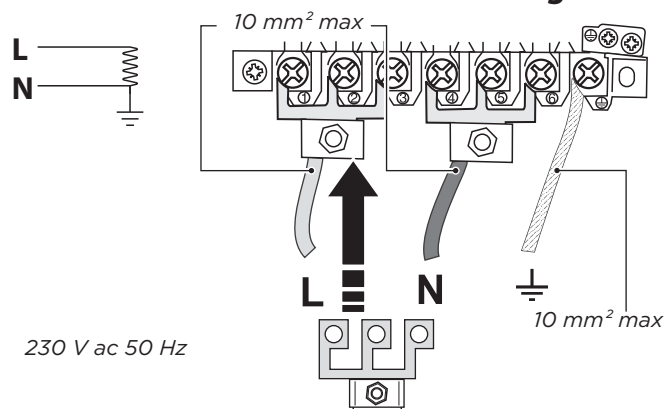
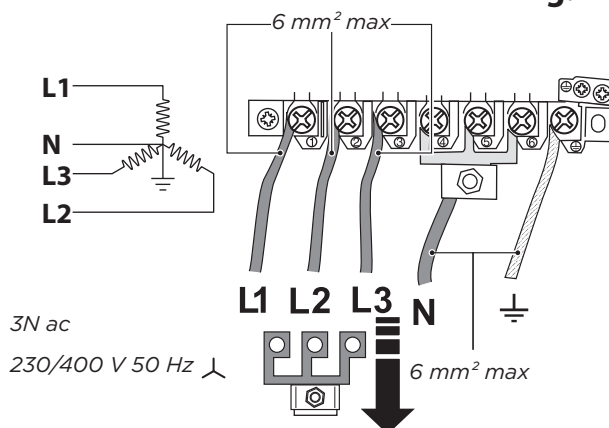


Fig. 11.5



INSTALLATION

Check the appliance is electrically safe when you have finished.

12. Final Fitting & Adjustment

Adjusting the height: Rear

To adjust the height of the rear of the cooker, first fit a 13mm spanner or socket wrench onto the hexagonal adjusting nut (**Fig. 12.1**). Rotate the nut – clockwise to raise – counter-clockwise to lower.

Adjusting the height: Front

Fit the supplied spanner onto the integrated hexagonal adjusting nut (**Fig. 12.2**). Rotate the nut – clockwise to raise – counter-clockwise to lower.

Positioning the Plinth Magnet

Add the magnet to the base front in between the slotted features (**Fig. 12.3**).

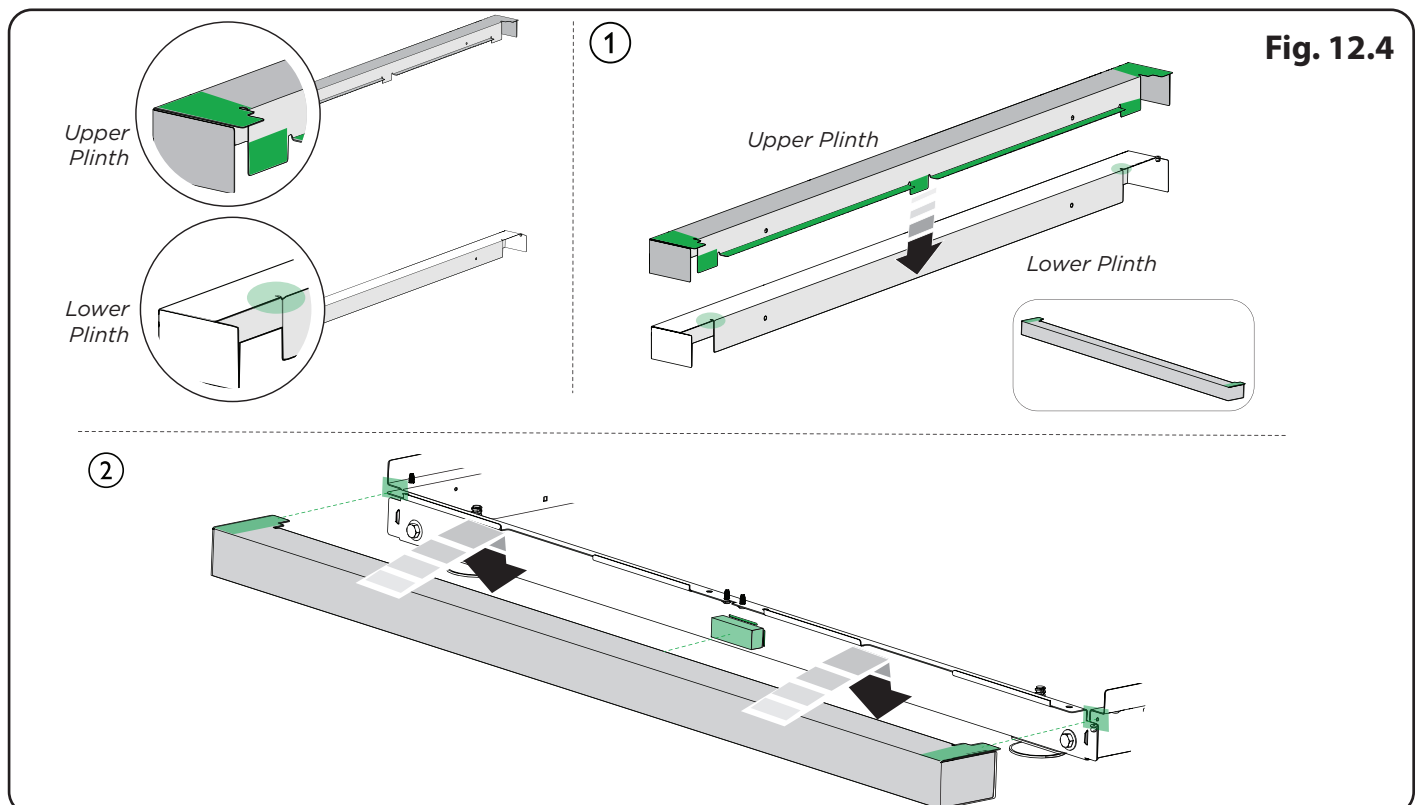
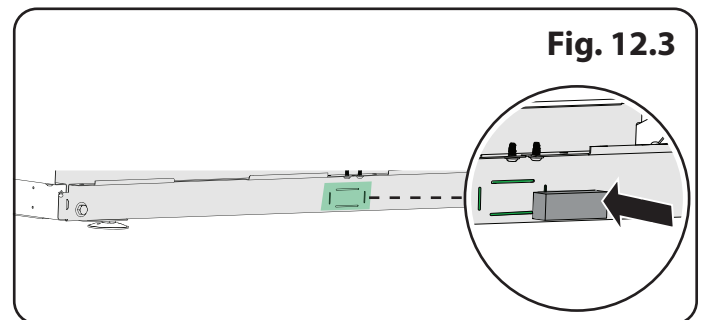
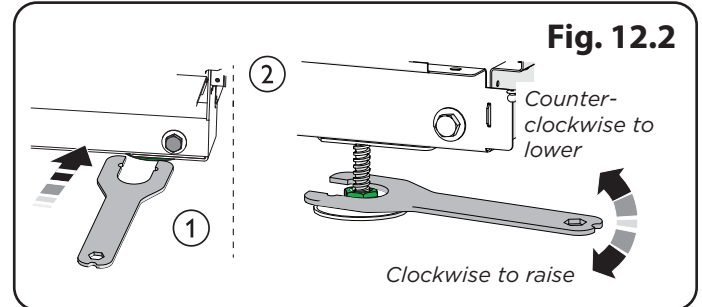
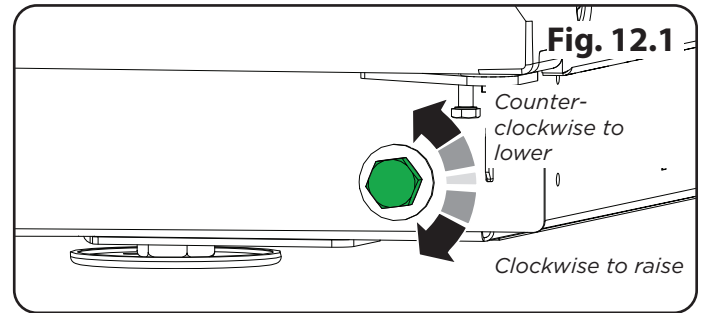
⚠ The plinth magnet must align properly, otherwise, it will block the fitting of the plinth.

Assembling the Plinth

There are 2 parts to the plinth: *upper part* and a *lower part*.

⚠ Before the assembling, make sure both plinth parts are in the correct orientation (**Fig. 12.4**).

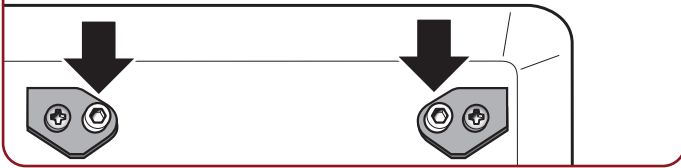
1. Fit the upper plinth to the lower plinth to form a single unit, as shown.
2. Align both sides of the plinth with the cooker base. Move and insert the plinth slowly until the magnet engaged. Allow the lower plinth to drop down to the floor.



INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig. 12.5



Final Checks

Hob Check

Check each cooking zone in turn. Be sure to use pans of the correct size and material.

Grill Check

Turn on the grill control and check that the grill heats up.

Oven Check

Set the clock as described earlier, and then turn on the ovens. Check the oven fans start to turn and that the ovens heat up.

Final Fitting

Fitting the Handles *(depending on model)*

Remove the 4 mm Allen screws from the doors (**Fig. 12.5**). Fit the door handles and secure using the 4 mm screws.

Fitting the Handrail *(depending on model)*

Fit the handrail to the pins and secure using the grub screws.

Fitting the Splashback *(depending on model)*

Position the splashback on the rear of the hotplate and secure with the screws supplied.

Customer Care

Installer: Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

13. 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 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 possibility 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.

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 Gas Hob

- Gas Appliance. Push in the control dial and turn it to High (large flame symbol) to ignite, keep it pressed for about 10 seconds, then release. If the burner extinguishes, wait 1 minute to disperse the unburnt gas. Try again holding it in a little 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.

Glass Hob 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

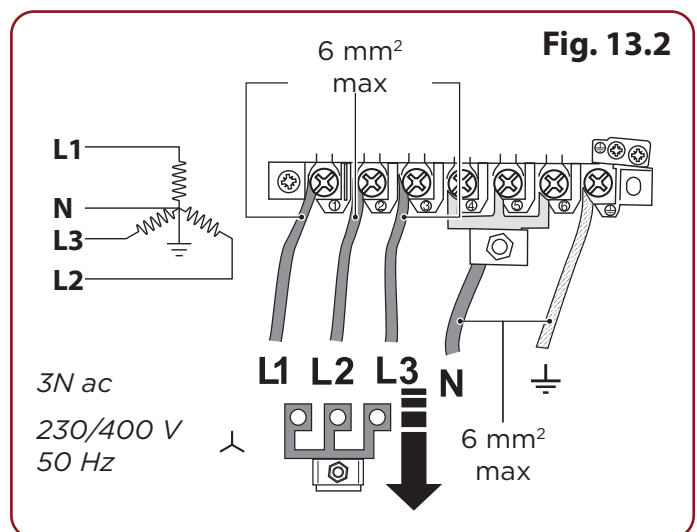
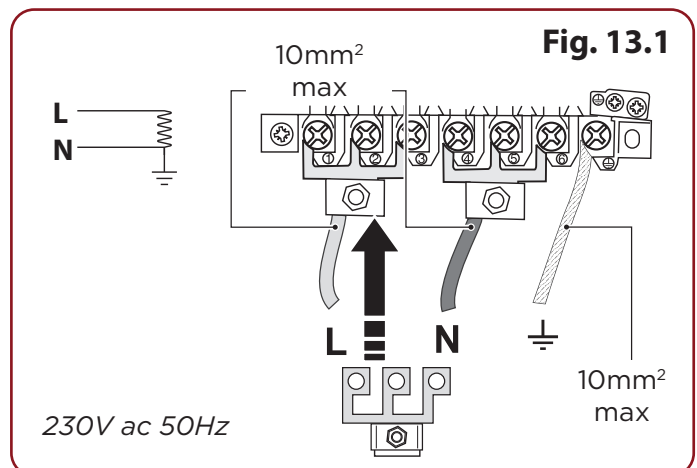
only in a well-ventilated space.

- **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.

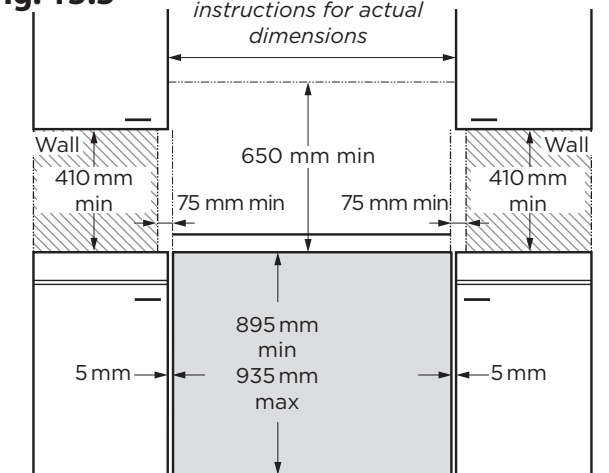
* Providing the cooker control switch does not incorporate a 13-amp socket, as the minimum supply would increase to 40-amp.



- **The cooker MUST NOT be connected to an ordinary domestic power point.**
- 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. 13.1 & Fig. 13.2). Check that the links are correctly fitted and that the terminal screws are tight.
- Secure the mains cable using the cable clamp.

Fig. 13.3

*Check cookerhood
instructions for actual
dimensions*



- 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**.

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.
- 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. For Natural Gas, the flexible hose must be in accordance with **BS 669**. For LP Gas, it should be capable of 50 mbar pressure, 70 °C temperature rise, and carry a red stripe, band or label. If in doubt contact your supplier.

Positioning the Cooker

- The diagram shows the minimum recommended distance from the cooker to nearby surfaces (Fig. 13.3).
- **Fig. 13.3** 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.
- 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.

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.

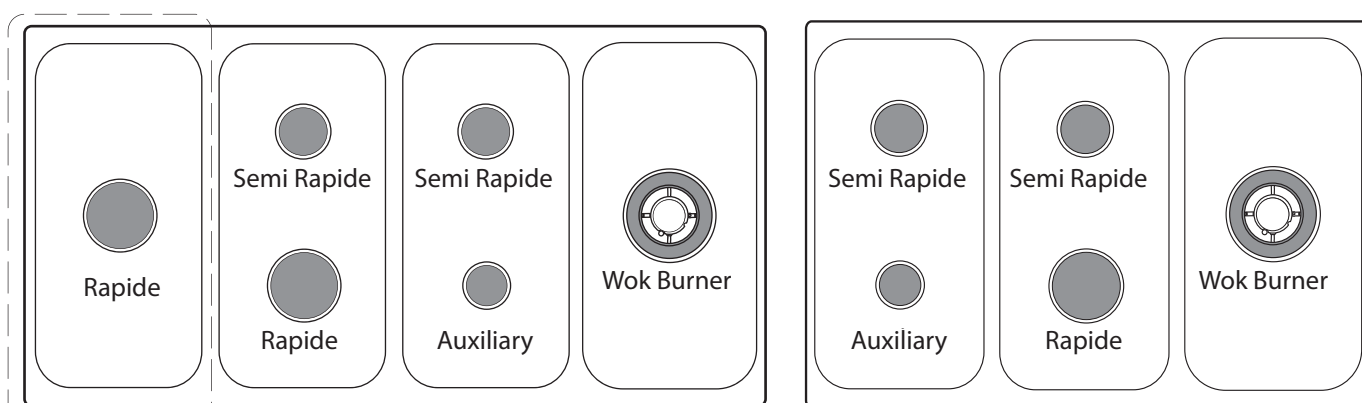
- The inner glass panels of the oven doors can be removed for ease of cleaning. Turn off the power supply and make sure the oven is cool. To remove the glass panels, simply push the glass upwards and lift out of the retaining clips.

- **(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:

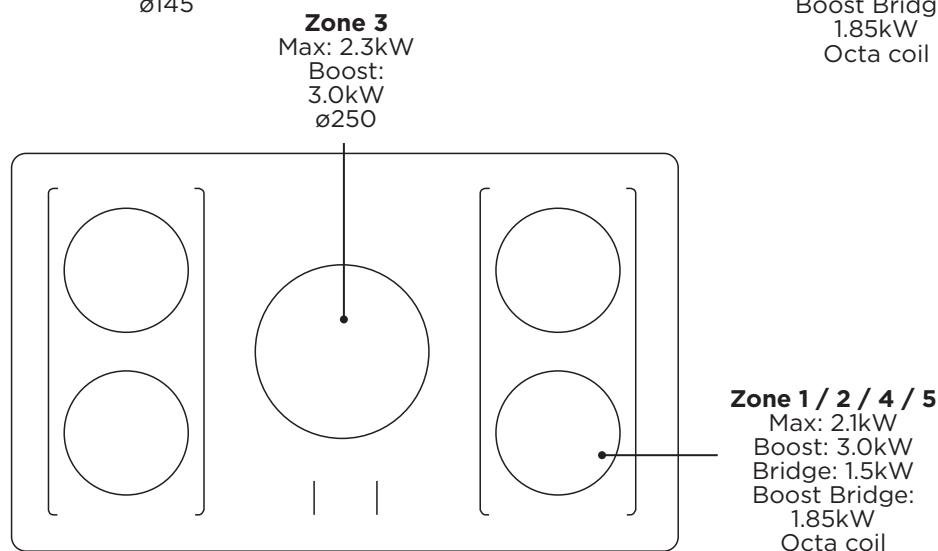
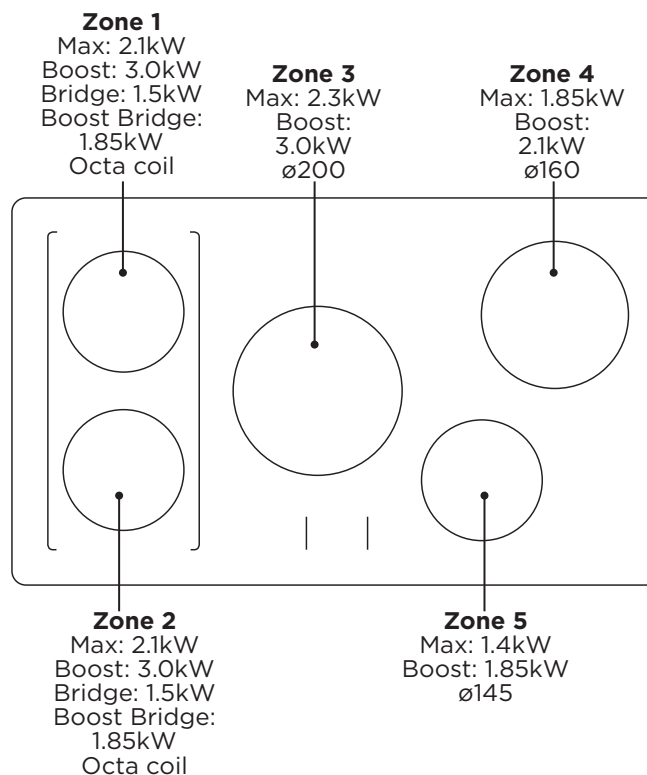
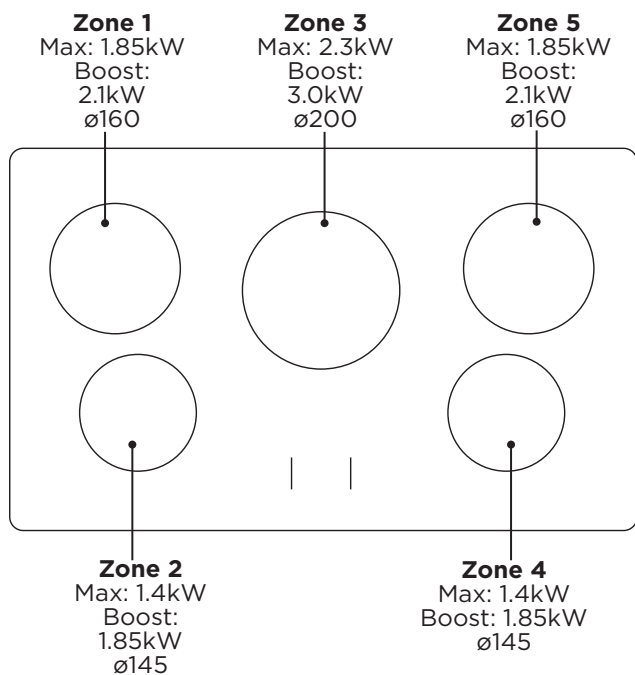
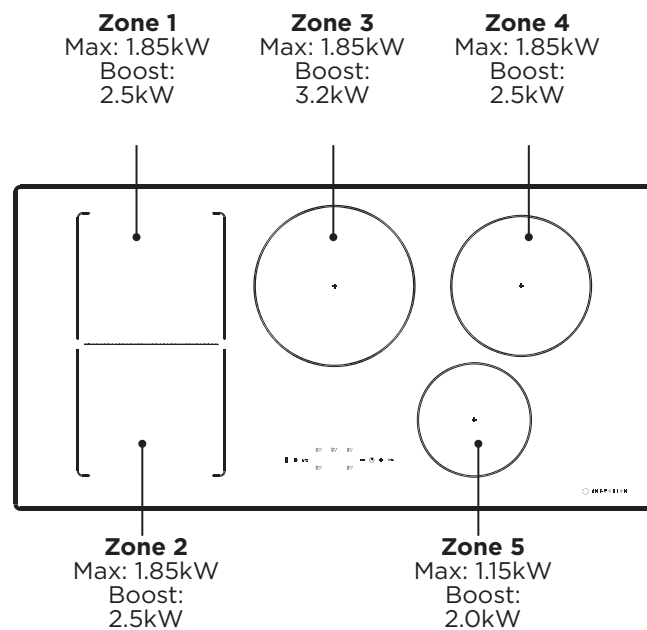
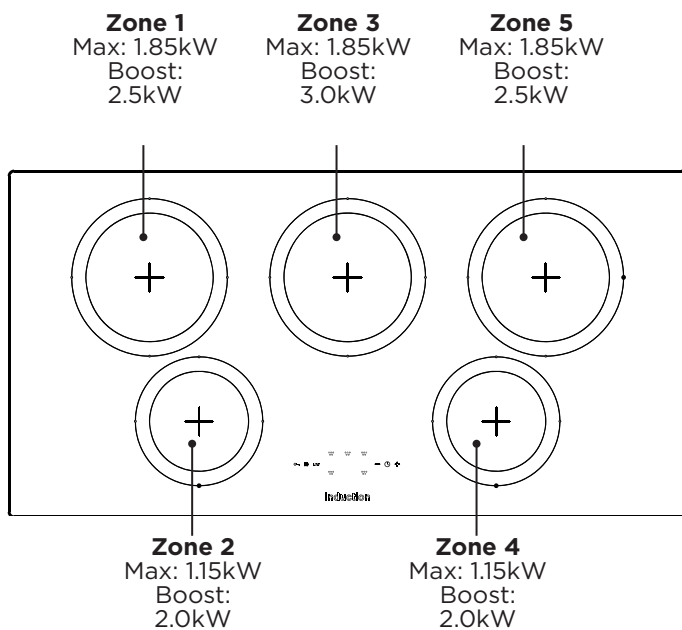
* The valves in this cooker are fitted with adjustable bypass screws. The appliance is supplied set for natural gas. For LPG conversion the bypass screws must be screwed all the way down.

- The minimum recommended pan diameter is 120mm. The maximum allowable pan base diameter is 260mm.



90 / 100 cm

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
SemiRapide / 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



Environmetal & Performance Characteristics

Fiche	65/2014
Trade Mark	Rangemaster / Falcon
Model	Cotswold / Classic / Infusion / Infusion Classic / Longstock / Professional
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	Rangemaster / Falcon
Model	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	Rangemaster / Falcon
Model	Cotswold / Classic / Infusion / Infusion Classic / Longstock / Professional
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	Rangemaster / Stanley
Model	Classic Deluxe / Edge Deluxe / Estel Deluxe / Leckford Deluxe / Longstock Deluxe / Professional Deluxe / Arina / Nexus
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	Rangemaster / Stanley
Model	Classic Deluxe / Edge 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	Rangemaster / Stanley
Model	Classic Deluxe / Edge Deluxe / Estel Deluxe / Leckford Deluxe / Longstock Deluxe / Professional Deluxe / Arina / Nexus
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	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	
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 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	
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 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	
	Rangemaster Brand - Classic / Prof+	
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	
	Rangemaster Brand - Classic / Prof+ / Infusion Classic / Longstock / Infusion / Classic Dlx / Estel Dlx / Leckford Dlx / Edge Dlx / Prof Dlx / Longstock Dlx / Encore Dlx / Arina / Nexus / 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	
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	
	Rangemaster Brand - Classic / Prof+ / Infusion Classic / Longstock / Infusion / 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 & 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



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. Appliance End of Life

Name of Appliance & Colour*

Appliance Serial Number*

Fuel Type*

Natural Gas

☐

LP Gas

☐

Dual Fuel

☐

Electric

☐

Retailer's Name & Address

Date of Purchase

Installer's Name & Address

Installer's Telephone Number

Date of Installation

*This information is on the appliance data badge - look in the appliance instructions to find out where the data badge is located.

14. Warranty

Your manufacturer warranty covers goods of our own brand for defective workmanship and materials for a period of 1 year from the date of purchase. This warranty covers mechanical breakdown and proven cosmetic and manufacturing defects.

You will receive an additional FREE full 12 months guarantee by registering your purchase using the FREEPOST form provided. Alternatively, call free on 0800 587 5747, quoting reference RMGX57A, or register online at www.rangemaster.co.uk.

Any damage, blemishes or chips identified upon receipt of the product must be reported within 7 days - proof of purchase may be required to establish validity. Scratches on the surface of ceramic hobs must be reported within 7 days. Scratches caused by usage are not covered. Accidental damage is not covered by the manufacturer's warranty.

For warranty compliance, the requirements are that the appliance:

- Has been correctly installed in accordance with current legislation, relevant British and European Standards and Codes of Practice, by a suitably competent person registered with Gas Safe or equivalent body and, where applicable, a qualified electrician.
- Has been used solely for domestic cooking purposes.
- If in use in the UK*, has not been taken abroad as a personal export. (In the Republic of Ireland conditions may vary, so consult your retailer.)
- Is not second-hand or a refurbished appliance. The manufacturer's warranty is not transferable.
- Has not been subject to misuse, accidental damage or modification, and has not deteriorated due to normal domestic wear and tear, and the manufacturer's recommendations concerning cleaning materials have been followed.
- Has not been repaired by persons or organisations other than those authorised to act on behalf of AGA Rangemaster.

Exceptions:

- Items not included under the free 1 year guarantee include pan supports, griddles, wok rings, baking trays, grill pans, trivets, filters, light bulbs and other consumable accessories.
- Any damage caused other than through normal use.
- Breakdowns associated with cooking spillage.
- Cosmetic deterioration deemed to be normal wear and tear.

This warranty is in addition to your Statutory Rights.

- * Only certain models can be adapted for use with Mains Gas supplied in the Channel Islands and Isle of Man.

OUT OF WARRANTY

We recommend that Rangemaster appliances are serviced regularly throughout their life to maintain optimum performance and efficiency. Service work should only be carried out by technically competent and suitably qualified personnel.

For your own safety, always make sure that work is carried out by a Gas Safe registered engineer for gas appliances or an approved electrician for electrical models.

For a competitive quote and to arrange for a Rangemaster approved engineer to attend, call Consumer Services on:
01926 457628.

SPARE PARTS

To maintain optimum and safe performance, we recommend that only genuine Rangemaster spare parts are used. These are available from most major spares stockists, including ourselves.

Contact Consumer Services on 01926 457628, who will be happy to help.

STANDARDS

Rangemaster cookers are designed and manufactured to a recognised international quality standard, which meets the requirements of BSEN ISO 9001, BSEN ISO 14001 and OHSAS 18001 for continually improving environmental procedures.

Rangemaster cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark.

NOTES

RANGEMASTER®

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Rangemaster is a trading name of AGA Rangemaster Limited

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Registered Office: c/o Aga Rangemaster, Meadow Lane, Long Eaton,
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AGA RANGEMASTER®



08-000040-06

Rangemaster continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.