



Britain's No.1 Range Cooker



# USER GUIDE & INSTALLATION INSTRUCTIONS

**Elise 110 Induction**



## RANGEMASTER COOKWARE

Our range cookers are well known for providing the best possible cooking performance and years of faithful service. However, a great cooker alone cannot guarantee perfect results every time. The other vital ingredients are of course enthusiasm and quality cookware.

We offer cookware to work perfectly with all fuel types manufactured by Rangemaster, including induction hobs. You can be assured of functionality with style, as well as the quality and meticulous attention to detail you expect from the pioneers of range cooking.

**Visit:** [www.rangemastercookshop.co.uk](http://www.rangemastercookshop.co.uk)

## FRUITY BAKED PUDDING

Serves 4–6

### Ingredients

- Oil for greasing
- 100 g strawberries
- 100 g raspberries
- 100 g redcurrants
- 100 g blackberries
- or a 400 g mixture of any soft fruits
- 2 medium eggs
- 30 g caster sugar
- 80 ml skimmed milk
- 2 tsp vanilla extract
- 60 g plain flour (sifted)
- 1 tsp baking powder
- Icing sugar to dust

### Method

1. Preheat the oven to 200 °C (for a conventional oven), 180 °C (for a fan oven) or gas mark 6.
2. Lightly grease a dish 26 cm wide x 4 cm deep.
3. Thickly slice any large strawberries and place them with the other fruits into an ovenproof dish, deep enough so the berries are about 2 deep.
4. Whisk the eggs and caster sugar until pale and fluffy. Beat the milk and vanilla extract into the mixture and then fold in the sifted flour and baking powder.
5. Pour the cake mix over the fruit and bake on the centre shelf of the oven for 15–20 minutes, or until the mixture is cooked through and golden on the top.
6. Dust with icing sugar and serve immediately with cream or crème fraîche.



## ROAST LOIN OF PORK WITH PROSCIUTTO & BAY LEAVES

### Ingredients

- 3 kg (6½ lb) skinned and boned loin of pork
- 2 x 70 g packs prosciutto
- Grated zest of 2 lemons
- Bay leaves
- Salt and freshly ground black pepper

#### For the sauce:

- 1 tablespoons plain flour
- 4 tablespoons lemon juice
- Chicken stock/water

### Method

1. Preheat the oven to 220 °C (for a conventional oven), 200 °C (for a fan oven) or gas mark 7.
2. Spread one of the packs of prosciutto over a chopping board; place the pork on top with the outer (fat) part of the pork resting on the prosciutto.
3. Sprinkle the lemon zest onto the inside of the meat and season well. Lay the remaining prosciutto on top of the zest and roll up.
4. Secure the pork with string or silicone bands and thread bay leaves under the string, covering the whole piece of pork. Put the meat on to a trivet over a large roasting tin containing enough water to cover the base.
5. Place into the oven and cook for 30 minutes. Reduce the heat to 180 °C conventional oven/160 °C fan oven/gas 4 and continue roasting for a further 25 minutes per 500 g. Should the prosciutto start becoming too brown, cover with some foil.
6. When the pork is cooked, place onto a warm plate, cover with foil and allow to rest for at least 20 minutes.
7. Spoon off most of the fat from the roasting tin and stir the flour into the remaining. Gradually add the stock and lemon juice, adding more stock until the desired consistency is reached and simmer for 5 minutes. Check the seasoning, adding more pepper or lemon juice as necessary.
8. Remove the string or bands from the pork and carve into slices, serve with the sauce.

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# 1. 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 this section before you start, particularly if you have not used an induction cooker before.

**⚠ This appliance is designed for domestic cooking only. Using it for any other purpose could invalidate any warranty or liability claim. In particular, the oven should NOT be used for heating the kitchen – besides invalidating claims this wastes fuel and may overheat the control knobs.**

## Installation and Maintenance

All installations must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local electricity supply companies' requirements.

Make sure that the cooker is correctly wired and switched on.

**The hob control display will flash for about 2 seconds during first power setting – this is normal.**

Only a qualified service engineer should service the cooker, and only approved spare parts should be used.

Always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

## Peculiar Smells

When you first use your cooker it may give off an odour. This should stop after use.

Before using your cooker for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn all the ovens to 200 °C and run for at least an hour.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open.

Make sure the room is well ventilated to the outside air (see 'Ventilation' below). People with respiratory or allergy problems should vacate the area for this brief period.

## Ventilation

**⚠ 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 cookerhood that vents outside. If you have several hotplates on, or use the cooker for a long time, open a window or turn on an extractor fan.**

## Personal Safety

**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.

**⚠ DO NOT modify this appliance.**

**⚠ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**

**⚠ 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. Children less than 8 years of age shall be kept away unless continuously supervised.**

**⚠ When the hob is in use keep magnetic items, such as credit and debit cards, floppy disk, calculators, etc. away.**

**⚠ CAUTION: A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.**

**⚠ Danger of fire: DO NOT store items on the cooking surfaces.**

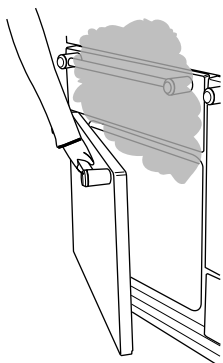
**⚠ To avoid overheating, DO NOT install the cooker behind a decorative door.**

**⚠ Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.**

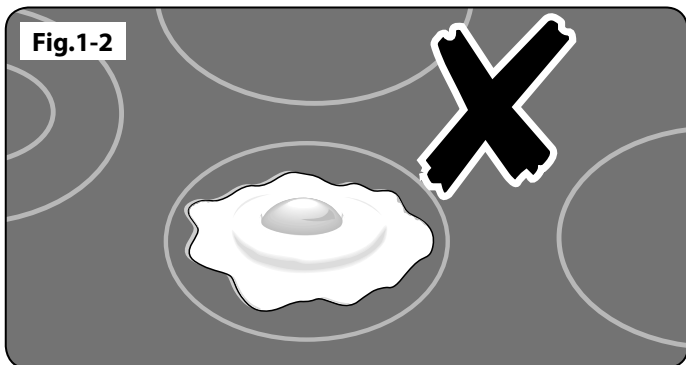
**⚠ DO NOT use a steam cleaner on your cooker.**



**Fig.1-1**



**Fig.1-2**



Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.

- ⚠ Take care when touching the marked cooking areas of the hob.**
- ⚠ When the oven is on, DO NOT leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.**
- ⚠ When using the grill, make sure that the grill pan is in position and pushed fully in, otherwise the control knobs may become very hot.**

Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.

- ⚠ DO NOT spray aerosols in the vicinity of the cooker while it is on.**

Cooking high moisture content foods can create a 'steam burst' when an oven door is opened (**Fig.1-1**). When opening an oven stand well back and allow any steam to disperse.

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.

- ⚠ NEVER operate the cooker with wet hands.**
- ⚠ DO NOT use aluminium foil to cover shelves, linings or the oven roof.**
- ⚠ NEVER heat unopened food containers. Pressure build up may make the containers burst and cause injury.**
- ⚠ DO NOT use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.**

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

- ⚠ WARNING!**  
**Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.**
- ⚠ NEVER leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.**

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

Do not use the top of the flue (the slots along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

- ⚠ DO NOT use water on grease fires and never pick up a flaming pan. Turn off the controls and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multi-purpose dry chemical or foam-type fire extinguisher.**

Take care that no water seeps into the appliance.

- ⚠ This appliance is heavy so take care when moving it.**

## Hob Care

- ⚠ NEVER allow anyone to climb or stand on the hob.**
- ⚠ NEVER cook directly on the hob surface (Fig.1-2).**
- ⚠ DO NOT use the hob surface as a cutting board.**

DO NOT leave utensils, foodstuffs or combustible items on the hob when it is not in use (e.g. tea towels, frying pans containing oil).

- ⚠ DO NOT place plastic or aluminium foil, or plastic containers, on the hob.**
- ⚠ DO NOT leave the hob zones switched on unless being used for cooking.**

DO NOT stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object (e.g. a salt cellar) might cause the surface to crack or break (Fig.1-3).

- ⚠ Should a crack appear in the surface, disconnect the appliance immediately from the supply and arrange for its repair.**

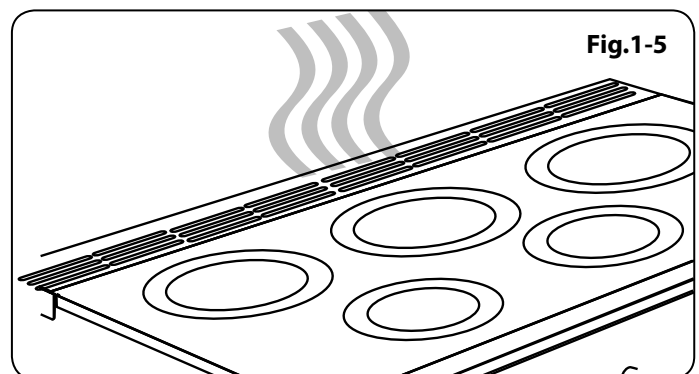
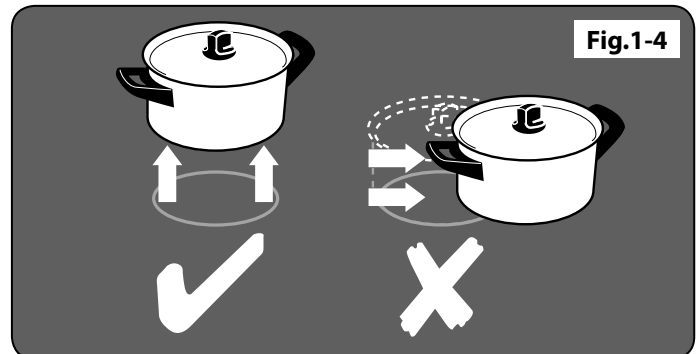
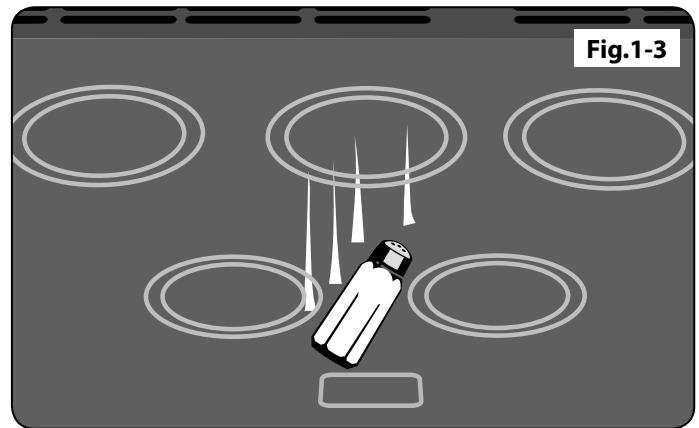
Always LIFT pans off the hob. Sliding pans may cause marks and scratches (Fig.1-4). Always turn the control to the OFF position before removing a pan.

- ⚠ Take care when placing hot lids onto the hob surface. Lids that have been covering boiling or steaming foods can 'stick' to the ceramic glass. Should this occur, DO NOT attempt to lift the lid off the hotplate: this may damage the hob surface. Instead, carefully slide the lid to the edge of the hob surface and remove.**

DO NOT place anything between the base of the pan and the hob surface (e.g. asbestos mats, aluminium foil, wok stand).

## Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours (Fig.1-5).



## 2. Cooker Overview

Fig.2-1

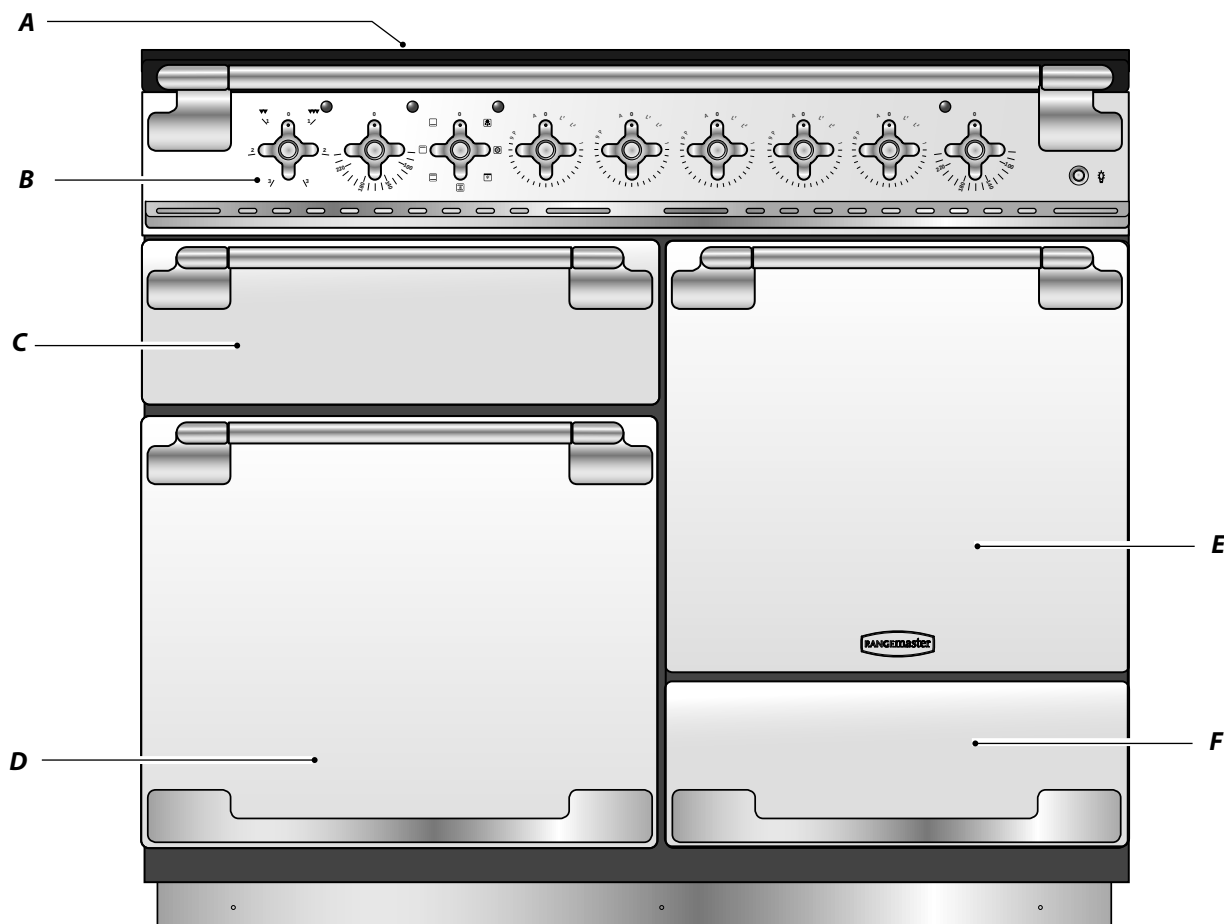
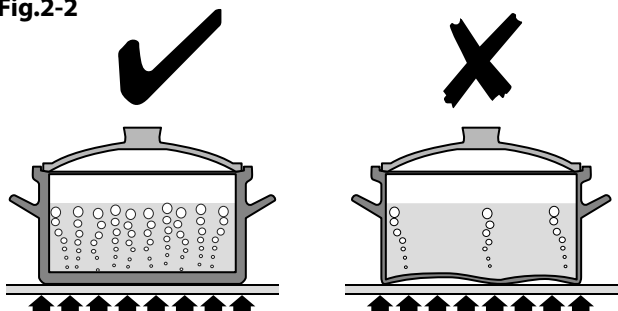


Fig.2-2



The 110 induction cooker (**Fig.2-1**) has the following features:

- A.** 5 induction cooking zones
- B.** A control panel
- C.** A separate glide-out grill
- D.** Multi-function oven
- E.** Fan oven
- F.** Storage drawer

### The Hob

Use only pans that are suitable for induction hobs. We recommend stainless steel, enamelled steel pans or cast iron pans with enamelled bases. Note that some stainless steel pans are not suitable for use with an induction hob so please check carefully before purchasing any cookware.

Pans made of copper, aluminium or ceramic are not suitable for use on an induction hob. The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.

Pots and pans should have thick, smooth, flat bottoms (**Fig.2-2**). This allows the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient.



Never use a round-bottomed wok, even with a stand.

The very best pans have bases that are very slightly curved up when cold (**Fig.2-3**). If you hold a ruler across the bottom you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.

Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits.

Always use pans that are the same size as (or slightly larger than) the areas marked on the hob. Using a lid will help the contents boil more quickly.

- ⚠

**Take care when placing hot lids onto the hob surface. Lids that have been covering boiling or steaming foods can ‘stick’ to the ceramic glass. Should this occur, DO NOT attempt to lift the lid off the hotplate: this may damage the hob surface. Instead, slide the lid to the edge of the hob surface and remove.**
- ⚠

**Always take care before touching the surface, even when the hob is turned off. It may be hotter than you think!**

The induction hob comprises of five cooking zones containing induction elements with different ratings and diameters (**Fig.2-4**) each with a pan detector and residual heat indicator, and a hob control display.

The hob control display (**Fig.2-5**) informs you of the following induction hob functions:

- ⏻

Pan detector
- H

Residual heat indicator
- R

Automatic heat-up
- 🔒

Child lock
- L1/L2

Low temperature setting
- P

Power boost setting

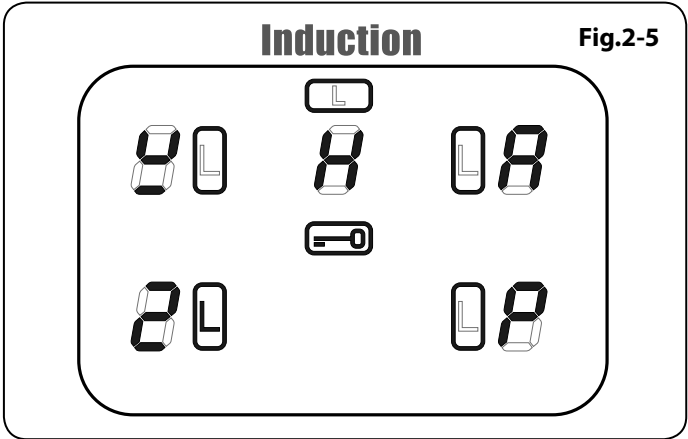
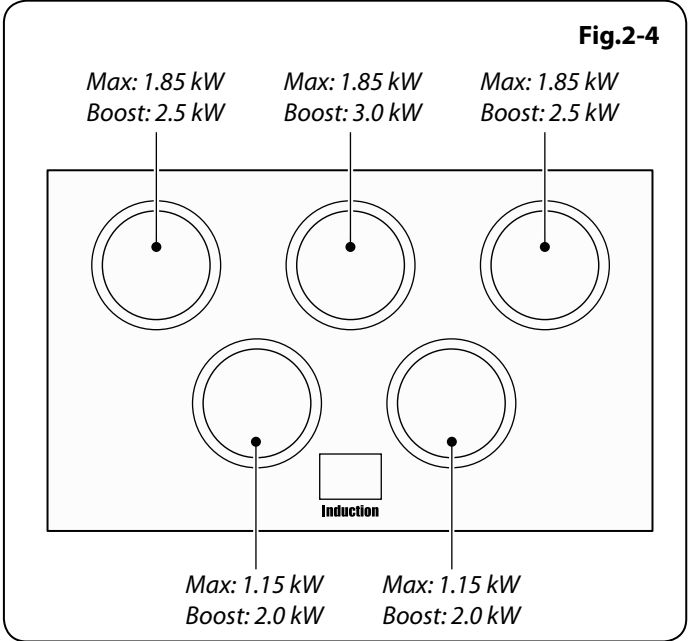
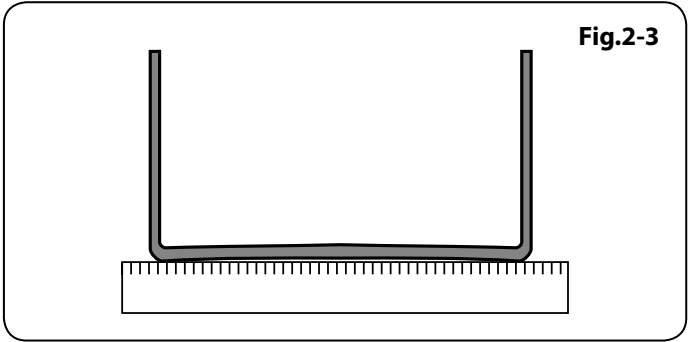
**Pan Detector, ⏻**

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

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 [⏻] 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 [⏻] symbol will disappear and cooking can begin. After 10 minutes without detecting a pan the cooking zone will switch off automatically.

**Table 2-1** shows the minimum pan sizes recommended for each cooking zone.

**Note:** Using pans with a base diameter smaller than those recommended will result in a power reduction.

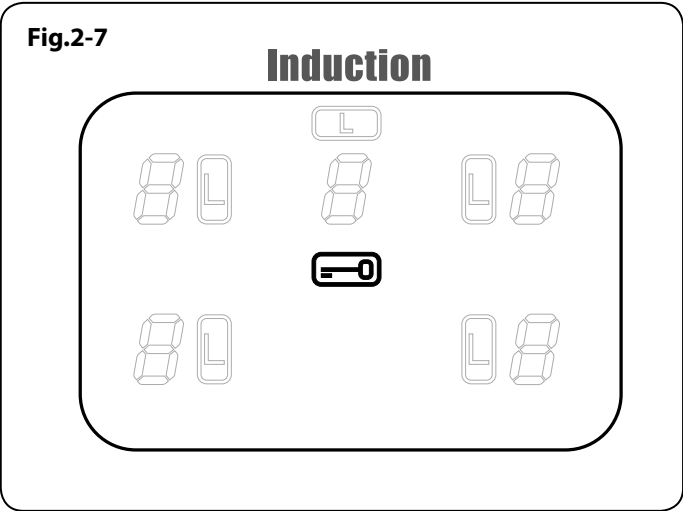
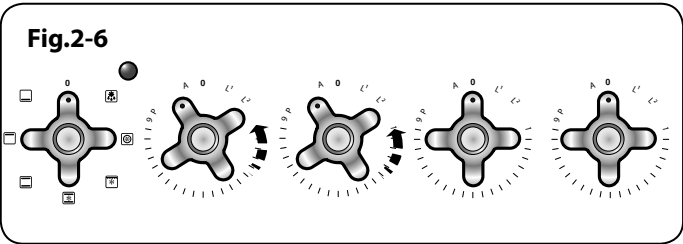


| Cooking Zone | Minimum Pan Diameter (Pan Base) mm |
|--------------|------------------------------------|
| Front left   | 140                                |
| Rear left    | 180                                |
| Centre       | 180                                |
| Rear right   | 180                                |
| Front right  | 140                                |

**Table 2-1**

| Power Level | Automatic Heat-up Time at 100% (min:sec) |
|-------------|------------------------------------------|
| 1           | 0:48                                     |
| 2           | 2:24                                     |
| 3           | 3:50                                     |
| 4           | 5:12                                     |
| 5           | 6:48                                     |
| 6           | 2:00                                     |
| 7           | 2:48                                     |
| 8           | 3:36                                     |
| 9           |                                          |

Table 2-2



**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, *R***

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 knob to the 'A' position. This can be selected by turning the control knob momentarily counter-clockwise from the zero position until the symbol [*R*] is shown on the hob control display.

Once the [*R*] is displayed, turn the control knob 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 [*R*] 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 knob back to the "0" power setting or turning the control knob to the "9" power setting.

For your guidance **Table 2-2** shows the time available at 100% power depending on the power level selected in the Automatic Heat-up mode.

**Child Lock,**

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

**IMPORTANT:** This can only be activated when all the cooking zones are switched off.

To lock the hob, simultaneously turn the two left-hand hob controls counter-clockwise (**Fig.2-6**) and hold until the symbol appears in the centre of the hob control display (**Fig.2-7**).

**Note:** [*R*] will flash when locking the hob – this is normal.

Locking the hob will NOT affect the oven; it can still be used.

To unlock the hob, simultaneously turn the two left-hand hob controls counter-clockwise and hold until the symbol disappears from the centre of the hob control display.

**Low Temperature Setting, L1/L2**

Each cooking area is equipped with 2 low temperature settings:

- L1 will maintain a temperature of about 40 °C – ideal for gently melting butter or chocolate.
- L2 will maintain a temperature of about 90 °C – ideal for simmering (bring the pan to the boil and then select L2 to keep soups, sauces, stews, etc at an optimal simmer).

The maximum time this setting can be used is 2 hours, after which the hob will switch off automatically. If required, you can immediately restart the Low Temperature function by reactivating L1 or L2.

The maximum times for all other power levels are shown in **Table 2-3**.

**Power Boost Setting, P**

All of the induction cooking zones have Power Boost available, activated by turning the control knob clockwise until [P] 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.2-8** shows the hob layout. Zones A and B are linked together as are zones C, D and E.

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.

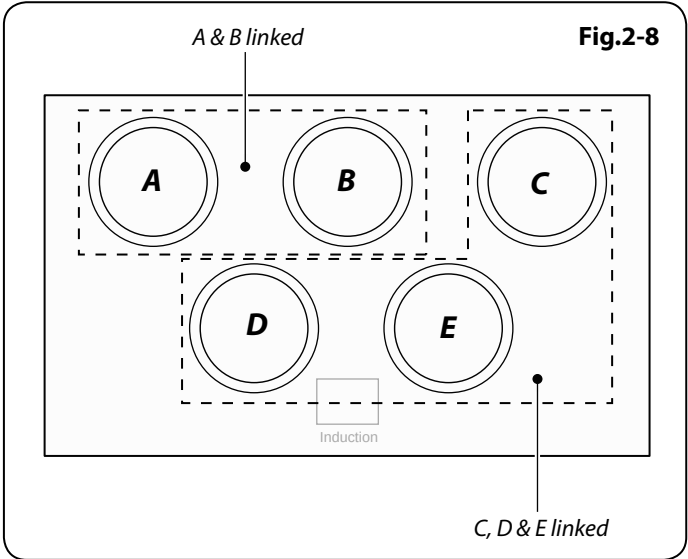
**⚠ This is a built in safety device.**

Deactivate the Power Boost function by turning the control knob to a lower setting.

**Overheat Function**

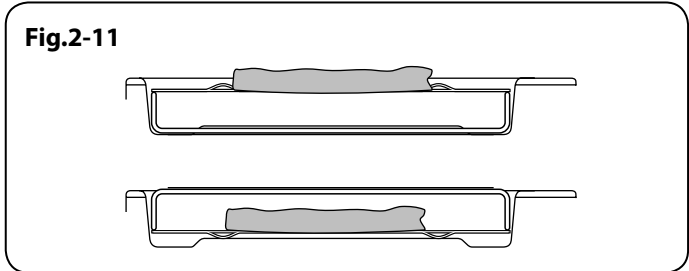
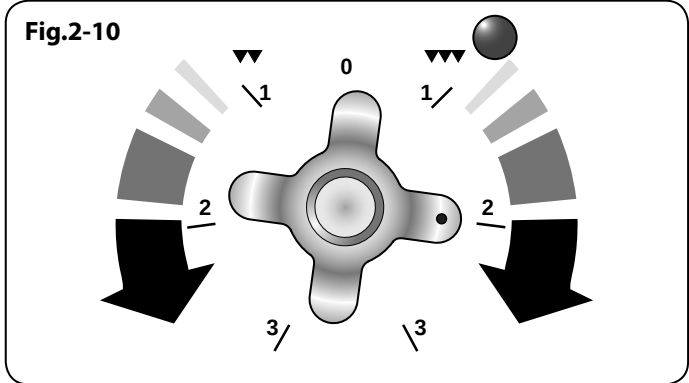
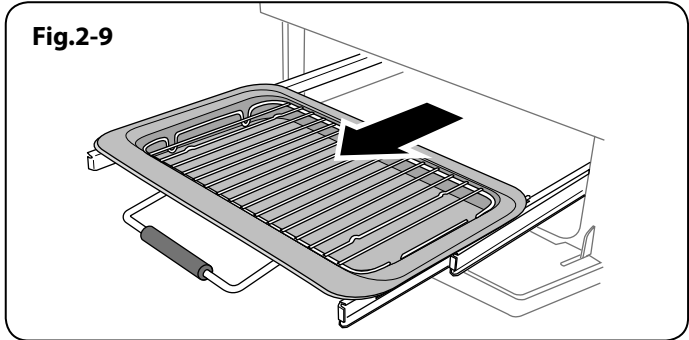
This function identifies when the temperature of the pan rises rapidly and works to maintain a safe level of pan temperature. It should not interfere with normal cooking.

**⚠ Please remember not to leave the hob unattended. Care should be taken to not allow your cookware to boil dry.**



| Power Level | Maximum Operating Time |
|-------------|------------------------|
| L1 and L2   | 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 2-3**



| Function                 | Use                                                                           |
|--------------------------|-------------------------------------------------------------------------------|
| <b>Defrost</b>           | To thaw small items in the oven without heat                                  |
| <b>Fan oven</b>          | A full cooking function, even heat throughout, great for baking               |
| <b>Fanned grilling</b>   | Grilling meat and fish with the door closed                                   |
| <b>Fan assisted</b>      | A full cooking function good for roasting and baking                          |
| <b>Conventional oven</b> | A full cooking function for roasting and baking in the lower half of the oven |
| <b>Browning element</b>  | To brown and crisp cheese topped dishes                                       |
| <b>Base heat</b>         | To crisp up the bases of quiche, pizza or pastry                              |

Table 2-4

## The Glide-out Grill

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

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

Open the door and pull the grill pan carriage forward using the handle (Fig.2-9).

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 knob. To heat the whole grill, turn the knob clockwise (Fig.2-10).

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

For best results, slide the carriage back into the grill chamber and preheat the appropriate part(s) of the grill for two minutes. 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 knobs may become hot.**

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.

The grill pan trivet can be turned over to give two grilling positions (Fig.2-11).

Do not leave the grill on for more than a few moments, without the grill pan underneath it.

**⚠ Never close the grill door when the grill is on.**

## The Ovens

References to 'left-hand' and 'right-hand' ovens apply as viewed from the front of the appliance.

The left-hand oven is a multi-function oven.

The right-hand oven is a fan oven.

### Multi-function Ovens

Multi-function ovens have an oven fan and oven fan element, as well as two extra heating elements. One element is in the top of the oven and the second is under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the oven.

The multi-function oven has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

**Table 2-4** gives a summary of the multi-function modes. The multi-function oven has 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.

## Multi-function Oven Functions

### 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 large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to preheat the oven, wait until the indicator light has gone out before inserting the food.

### Fanned Grilling



This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a trivet over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill.

The oven door should be kept closed while grilling is in progress, so saving energy.

You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

For best results we recommend that the grill pan is not located on the uppermost shelf.

### 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 cooking large items that need thorough cooking, such as a large meat roast.

It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

### Conventional Oven (Top and Base Heat)



This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan Assisted Oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

### Browning Element



This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce, shepherds pie and lasagne, the item to be browned being already hot before switching to the top element.

### Base Heat



This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection.

### Defrost



This function operates the fan to circulate cold air only. Make sure the temperature control is at 0°C and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

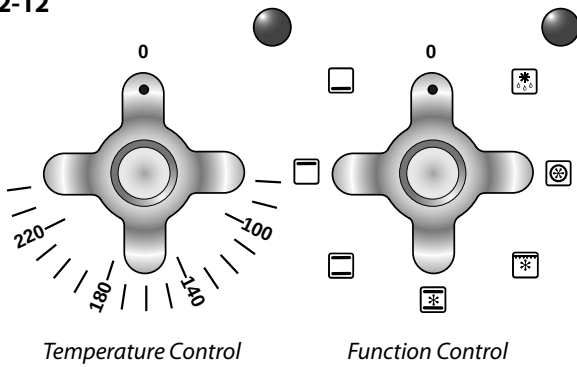
Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a shelf, over a tray to catch any drips. Be sure to wash the shelf and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

**Fig.2-12**

## Fan Ovens

Fan ovens circulate hot air continuously, which means faster, more even cooking. The recommended cooking temperatures for a fan oven are generally lower than those for a non-fan oven.

## Operating the Ovens

### Multi-function Oven

The multi-function oven has two controls: a function selector and a temperature setting knob (**Fig.2-12**).

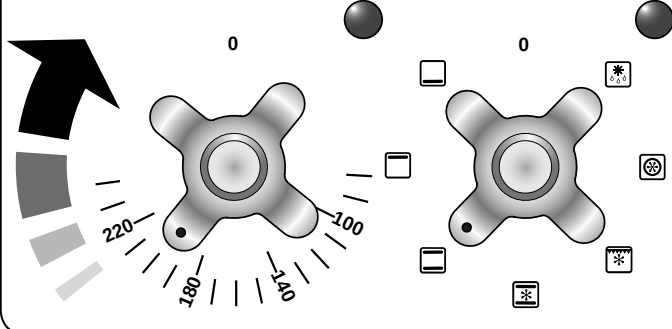
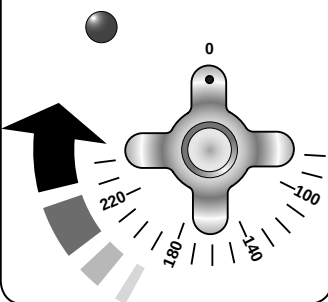
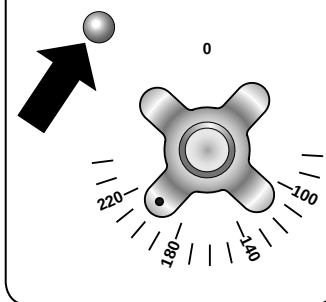
Turn the function selector control to a cooking function. Turn the oven temperature knob to the temperature required (**Fig.2-13**).

The oven indicator light will glow until the oven has reached the temperature you selected (**Fig.2-15**). It will then cycle on and off during cooking as the oven maintains the selected temperature.

### Fan Oven

Turn the oven knob to the desired temperature (**Fig.2-14**).

The oven indicator light will glow until the oven has reached the temperature you selected (**Fig.2-15**). It will then cycle on and off during cooking as the oven maintains the selected temperature.

**Fig.2-13****Fig.2-14****Fig.2-15**

## Accessories

### Oven Shelves – Left-hand (Main) Oven

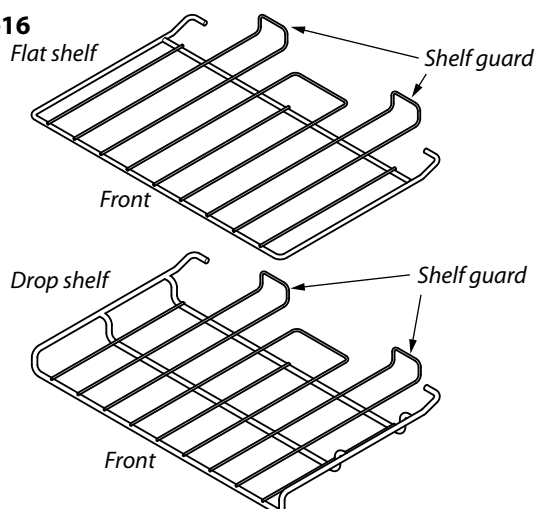
In addition to the flat shelf your cooker is supplied with a drop shelf (**Fig.2-16**). The drop shelf increases the possibilities for oven shelf spacing.

The oven shelves 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.2-17**).

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.2-18**).

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.2-16**

## The Handyrack (Main Oven)

The Handyrack (**Fig.2-19**) fits to the left-hand oven door only. 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 (12 lb). 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 (**Fig.2-20**).

Then spring the other side out to clip it onto the other bracket (**Fig.2-21**).

## Main Oven Light

Press the button to turn the lights on (**Fig.2-22**).

If an oven light fails, turn off the power supply before changing the bulb. See the 'Troubleshooting' section for details on how to change the bulb.

## Storage

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

It can get very warm, so do not store anything in it that may melt or catch fire. Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

**⚠ Flammable materials may explode and result in fire or property damage.**

The drawer can be removed completely for cleaning, etc.

## Removing the Drawer

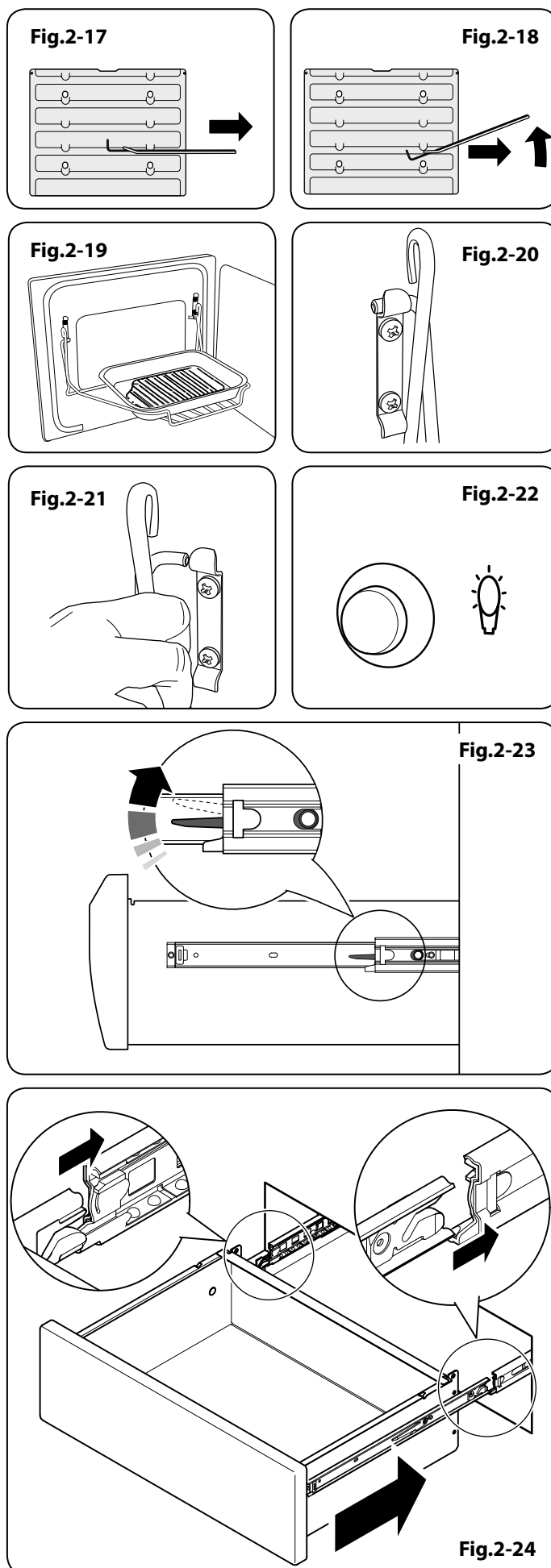
Pull the drawer right out. Push the ends of the plastic clips – down on the left-hand side, up on the right-hand side – to release the catches holding the drawer to the side rails (**Fig.2-23**). At the same time pull the drawer forwards and away from the side rails.

For safety's sake push the drawer rails back out of the way.

## Replacing the Drawer

To replace the drawer in the cooker, pull the side rails fully out. Carefully move the drawer back between the rails and rest it on the side rails (**Fig.2-24**).

Push the drawer back until the clips click into place.





## 3. Cooking Tips

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### Hints on Using Your Induction Cooker

If you have not used an induction cooker before please be aware of the following:

- Make sure that the pans you have or buy are suitable for use on the induction hob. Stainless steel, enamelled steel or cast iron is ideal. Double check before you buy pans – they must have bases that would attract a magnet.
- Allow time to get used to induction cooking; it is fast and powerful as well as being gentle. When simmering, you may notice that liquids appear to stop bubbling and then start again almost immediately. This is perfectly normal.
- You may notice a faint vibrating sound coming from the pans when using the induction hob. Again, this is perfectly normal and will depend upon the type and style of pans you are using.
- The induction heating elements will phase on and off when cooking. Although an active cooking zone may appear to switch on and off, a constant heat is still being supplied to the base of the pan – this is completely normal.

### General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 340 mm (13 ½") by 340 mm (13 ½").

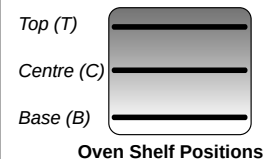
**When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.**

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- The 'Cook & Clean' oven liners (see '*Cleaning Your Cooker*') work better when fat splashes are avoided. Cover meat when cooking.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

## 4. Cooking Table

The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

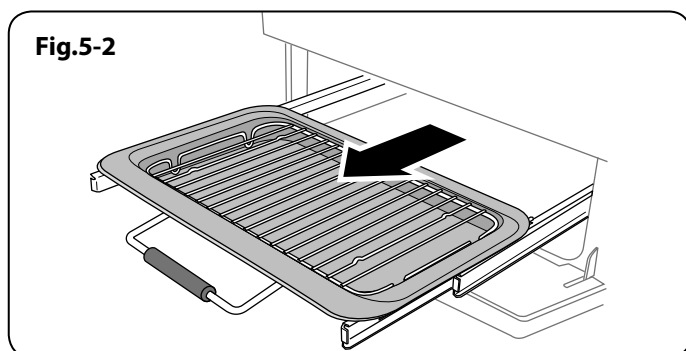
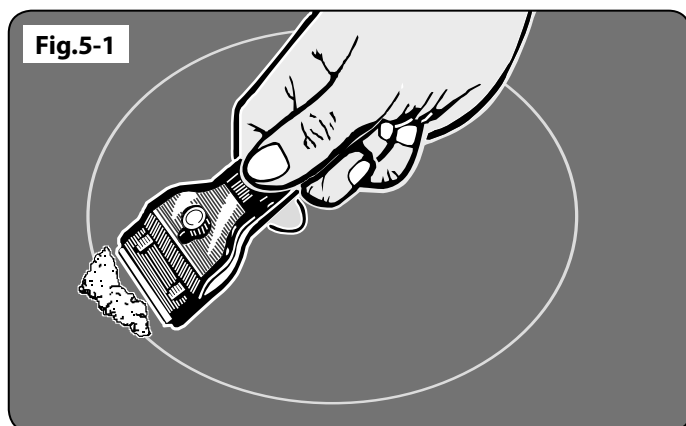
Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10 °C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



T - Top; C - Centre; B - Base

| Conventional Oven                          |                                    |                | Fan Oven                                            |  | T - Top; C - Centre; B - Base                                                                                                                                                                                                                                                                 |
|--------------------------------------------|------------------------------------|----------------|-----------------------------------------------------|--|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Food                                       | Temperature °C<br>(Shelf Position) | Temperature °C | Approximate Cooking Time                            |  |                                                                                                                                                                                                                                                                                               |
| Meat                                       |                                    |                |                                                     |  |                                                                                                                                                                                                                                                                                               |
| Beef (no bone)                             | 160 (C)                            | 150            | 30-35 minutes per 500g +30-35 minutes.              |  | Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder. |
|                                            | 200 (C)                            | 190            | 20-25 minutes per 500g +20-25 minutes.              |  |                                                                                                                                                                                                                                                                                               |
| Lamb                                       | 160 (C)                            | 150            | 30-35 minutes per 500g +30-35 minutes.              |  |                                                                                                                                                                                                                                                                                               |
|                                            | 200 (C)                            | 190            | 25-30 minutes per 500g +25-30 minutes.              |  |                                                                                                                                                                                                                                                                                               |
| Pork                                       | 160 (C)                            | 150            | 35-40 minutes per 500g +35-40 minutes.              |  |                                                                                                                                                                                                                                                                                               |
|                                            | 200 (C)                            | 190            | 25-30 minutes per 500g +25-30 minutes.              |  |                                                                                                                                                                                                                                                                                               |
| Poultry                                    |                                    |                |                                                     |  |                                                                                                                                                                                                                                                                                               |
| Chicken                                    | 160 (C)                            | 150            | 20-25 minutes per 500g +20-25 minutes.              |  | For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.             |
|                                            | 200 (C)                            | 190            | 15-20 minutes per 500g +15-20 minutes.              |  |                                                                                                                                                                                                                                                                                               |
| Turkey                                     | 160 (C)                            | 150            | 20 minutes per 500g +20 minutes.                    |  |                                                                                                                                                                                                                                                                                               |
|                                            | 200 (C)                            | 190            | 15 minutes per 500g +15 minutes.                    |  |                                                                                                                                                                                                                                                                                               |
| Duck                                       | 160 (C)                            | 150            | 25-30 minutes per 500g.                             |  |                                                                                                                                                                                                                                                                                               |
|                                            | 200 (C)                            | 190            | 20 minutes per 500g.                                |  |                                                                                                                                                                                                                                                                                               |
| Casserole                                  | 140-150 (C)                        | 130-140        | 2-4 hours according to recipe.                      |  |                                                                                                                                                                                                                                                                                               |
| Yorkshire Pudding                          | 220 (C)                            | 210            | Large tins 30-35 minutes; individual 10-20 minutes. |  |                                                                                                                                                                                                                                                                                               |
| Cake                                       |                                    |                |                                                     |  |                                                                                                                                                                                                                                                                                               |
| Very rich fruit - Christmas, wedding, etc. | 140 (C/B)                          | 130            | 45-50 minutes per 500g of mixture.                  |  | Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.                                                                                                           |
| Fruit 180 mm tin                           | 150 (C/B)                          | 140            | 2-2½ hours.                                         |  |                                                                                                                                                                                                                                                                                               |
| Fruit 230 mm tin                           | 150 (C/B)                          | 140            | Up to 3½ hours.                                     |  |                                                                                                                                                                                                                                                                                               |
| Madeira 180 mm                             | 160 (C/B)                          | 150            | 80-90 minutes.                                      |  |                                                                                                                                                                                                                                                                                               |
| Queen cakes                                | 190 (C/B)                          | 180            | 15-25 minutes.                                      |  |                                                                                                                                                                                                                                                                                               |
| Scones                                     | 220 (C/B)                          | 210            | 10-15 minutes.                                      |  |                                                                                                                                                                                                                                                                                               |
| Victoria sandwich                          |                                    |                |                                                     |  |                                                                                                                                                                                                                                                                                               |
| 180 mm tin                                 | 180 (C/B)                          | 170            | 20-30 minutes.                                      |  | Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.                                                                                                                                           |
| 210 mm tin                                 | 180 (C/B)                          | 170            | 30-40 minutes.                                      |  |                                                                                                                                                                                                                                                                                               |
| Desserts                                   |                                    |                |                                                     |  |                                                                                                                                                                                                                                                                                               |
| Shortcrust tarts                           | 200 (C/B)                          | 190            | 20-30 minutes on a preheated tray.                  |  |                                                                                                                                                                                                                                                                                               |
| Fruit pies                                 | 200 (C/B)                          | 190            | 35-45 minutes.                                      |  |                                                                                                                                                                                                                                                                                               |
| Tartlets                                   | 200 (C/B)                          | 190            | 10-20 minutes according to size.                    |  |                                                                                                                                                                                                                                                                                               |
| Puff pastry                                | 210 (C/B)                          | 200            | 20-40 minutes according to size.                    |  | Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation. If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.                                |
| Meringues                                  | 100 (C/B)                          | 90             | 2-3 hours.                                          |  |                                                                                                                                                                                                                                                                                               |
| Baked egg custard                          | 160 (C/B)                          | 150            | 45-60 minutes.                                      |  |                                                                                                                                                                                                                                                                                               |
| Baked sponge pudding                       | 180 (C/B)                          | 170            | 40-45 minutes.                                      |  |                                                                                                                                                                                                                                                                                               |
| Milk pudding                               | 140-150 (C/B)                      | 130-140        | 2 to 3 hours.                                       |  |                                                                                                                                                                                                                                                                                               |
| Bread                                      | 210 (C)                            | 200            | 20-30 minutes.                                      |  | If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.                                                                                                                                                                                   |
| Fish                                       |                                    |                |                                                     |  |                                                                                                                                                                                                                                                                                               |
| Fillet                                     | 190 (C/B)                          | 190 (C/B)      | 15-20 minutes.                                      |  |                                                                                                                                                                                                                                                                                               |
| Whole                                      | 190 (C/B)                          | 190 (C/B)      | 15-20 minutes per 500g.                             |  |                                                                                                                                                                                                                                                                                               |
| Steak                                      | 190 (C/B)                          | 190 (C/B)      | Steaks according to thickness.                      |  |                                                                                                                                                                                                                                                                                               |

## 5. Cleaning Your Cooker



Isolate the electricity supply before carrying out any major cleaning. Allow the cooker to cool.

**⚠ NEVER use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.**

**⚠ DO NOT mix different cleaning products – they may react together with hazardous results.**

All parts of the cooker can be cleaned with hot soapy water – **but take care that no surplus water seeps into the appliance.**

Remember to switch the electricity supply back on before reusing the cooker.

### Hob

#### Daily Care

First of all make sure that all heat indicator lights are off and that the cooking surface is cool. Apply a small dab of ceramic cleaning cream in the centre of each 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.

#### Cleaning Spills

For spills and boil-overs that occur while cooking, turn the unit off and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit has completely cooled down, and then follow the instructions below ('Cleaning Burned-on Spills').

If you accidentally melt anything on the surface, or if you spill foods with a high sugar content (preserves, tomato sauce, fruit juice, etc.), remove the spill **IMMEDIATELY** with a razor scraper, while the unit is still hot.

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

Scrape the major spill or melted material from the cooking zone and push into a cold area. Then, turn the unit 'OFF' and allow it to cool before cleaning further. After the cooking surface cools down and the heat indicator lights go off, follow the 'Daily Care' procedure outlined above.

#### Cleaning Burned-on Spills

Make sure that the heat indicator lights are off and that the hob is cool. Remove the excess burned-on substance 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 (**Fig.5-1**).

Once you have removed as much as possible with the scraper, follow the 'Daily Care' procedure outlined above.

## Glide-out Grill

The grill pan and trivet should be washed in hot soapy water. Alternatively, the grill pan can be washed in a dishwasher.

After grilling meats or any foods that soil, leave to soak for a few minutes immediately after use. Stubborn particles may be removed from the trivet using a nylon brush.

**⚠ Before you remove any of the grill parts for cleaning, make sure that they are cool, or use oven gloves.**

The grill pan can be easily removed for cleaning as follows:

Remove the grill pan support frame by pulling the grill pan forward (**Fig.5-2**).

Lift the grill pan clear of the support frame. The support frame is held to the side rails by two clips on each side (**Fig.5-3**).

For each side, support the side rail with one hand and with the other hand lift the frame up and out of the side clips (**Fig.5-4**).

For safety, push the side rails back into the grill chamber.

If you need to remove the side rails to allow cleaning of the grill chamber, you can unhook them from the grill chamber sides (**Fig.5-5**) and wipe the sides clean with a soft cloth and mild detergent.

**⚠ DO NOT use any abrasive substances.**

**⚠ DO NOT put the side runners in a dishwasher.**

Once you have finished, hook the side rails back onto the sides of the chamber. To refit the frame, pull the side rails forward and, for each side in turn, support the side rail and press the frame down into the side rails. Replace the grill pan. When refitting the grill pan, make sure that the wide rim is at the front (**Fig.5-6**).

## Control Panel and Doors

Avoid using any abrasive cleaners, including cream cleaners. For best results, use a liquid detergent.

The same cleaner can also be used on the doors. Alternatively, use a soft cloth wrung out in clean hot soapy water. You can use the same method for cleaning the control panel and knobs.

After cleaning, polish with a dry cloth.

## Removing the Panels to Clean the Enamel Interior

If you wish to clean the enamel interior of the oven, you will need to remove the shelves before removing the panels. You do not have to remove the support brackets to remove the panels. Lift each panel upward and slide forward off the support brackets (**Fig.5-2**).

Once the panels have been removed, the oven enamel interior can be cleaned.

**⚠ DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.**

Refit in the reverse order.

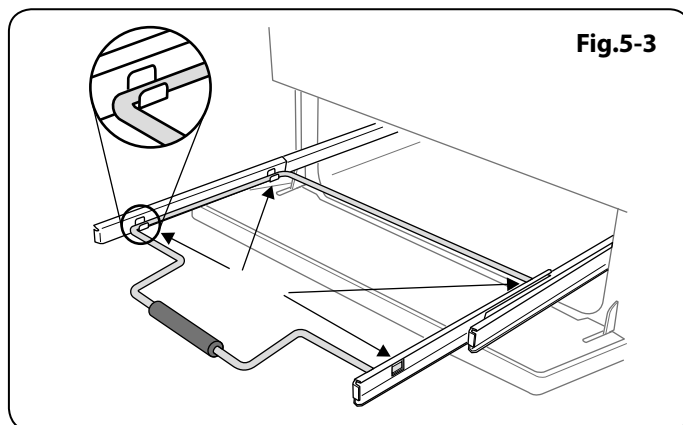


Fig.5-3

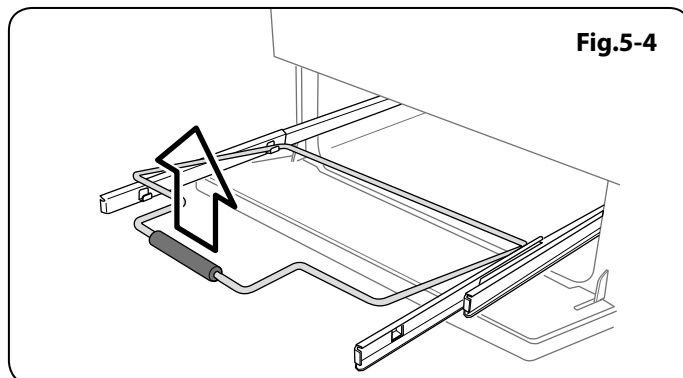


Fig.5-4

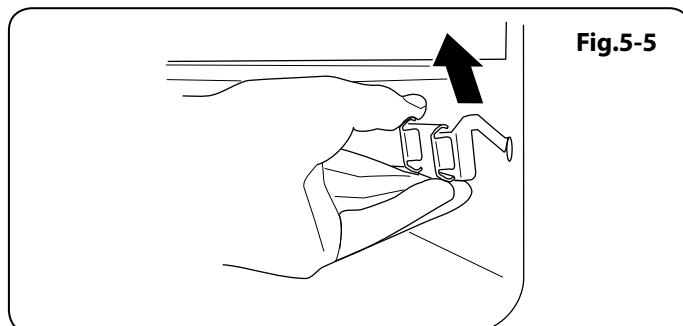


Fig.5-5

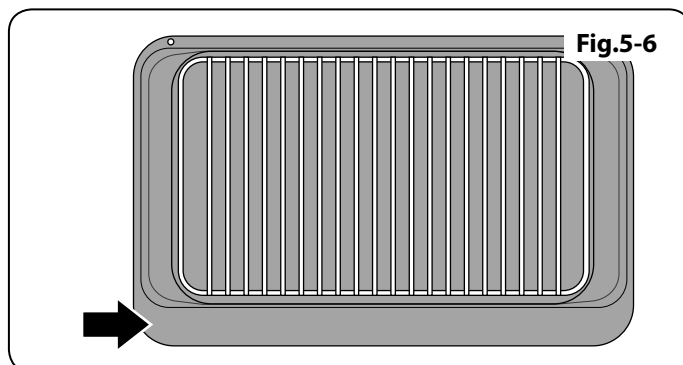


Fig.5-6

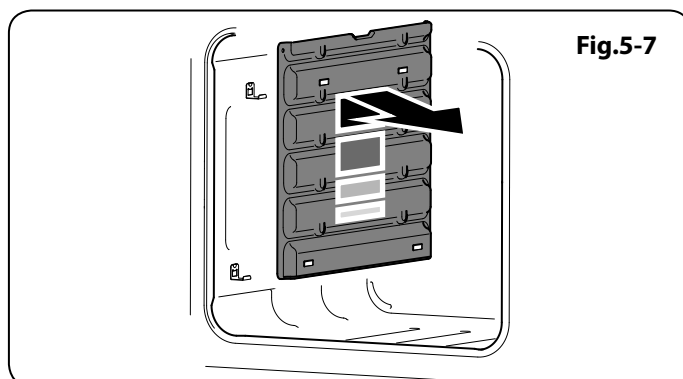


Fig.5-7

## Cleaning Table

Cleaners listed are available from supermarkets or electrical retailers as stated (**Table 5-1**).

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

| <b>Hotplate</b>                                 |                                    |                                                                                                                                                                                           |
|-------------------------------------------------|------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Part</b>                                     | <b>Finish</b>                      | <b>Recommended Cleaning Method</b>                                                                                                                                                        |
| Hob top                                         | Stainless steel                    | Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.                                                                                                      |
| Ceramic/Induction hob                           | Toughened glass                    | Hot soapy water; cream cleaner/scourer if necessary.                                                                                                                                      |
| <b>Outside of Cooker</b>                        |                                    |                                                                                                                                                                                           |
| <b>Part</b>                                     | <b>Finish</b>                      | <b>Recommended Cleaning Method</b>                                                                                                                                                        |
| Door, door surround and storage drawer exterior | Enamel or paint                    | Hot soapy water, soft cloth.<br>Any stubborn stains, remove gently with a liquid detergent.                                                                                               |
|                                                 | Stainless steel                    | E-cloth or microfibre all-purpose cloth (supermarket).                                                                                                                                    |
| Sides and plinth                                | Painted surface or stainless steel | Hot soapy water, soft cloth.                                                                                                                                                              |
| Splashback/rear grille                          | Enamel or stainless steel          | Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.                                                                                                                      |
| Control panel                                   | Paint, enamel or stainless steel   | Warm soapy water. Do not use abrasive cleaners on lettering.                                                                                                                              |
| Control knobs/handles & trims                   | Brushed nickel                     | Warm soapy water, soft cloth.                                                                                                                                                             |
| <b>Oven and Grill</b>                           |                                    |                                                                                                                                                                                           |
| <b>Part</b>                                     | <b>Finish</b>                      | <b>Recommended Cleaning Method</b>                                                                                                                                                        |
| Sides, floor & roof of oven                     | Enamel                             | Any proprietary oven cleaner that is suitable for enamel.<br>CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURERS INSTRUCTIONS.<br>Do not allow contact with the oven elements. |
| Oven shelves, Handyrack, grill trivet           | Chrome                             | An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.                                                                                                        |
| Grill pan/meat tin (some models only)           | Enamel                             | Hot soapy water. Soap filled pad. Dishwasher.                                                                                                                                             |

**Table 5-1**

## 6. Troubleshooting

---

**⚠ Interference with and repairs to the hob MUST NOT be carried out by unqualified persons. Do not try to repair the hob as this may result in injury and damage to the hob. Please arrange for repair by a suitably competent person.**

**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.

### **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.

### **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 code U400 is displayed**

The cooker has been incorrectly connected. The control will switch off after approximately 1 second and the error code will be permanently displayed.

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 hob will not switch on**

Has the wiring system in the house blown a fuse or tripped an RCD?

Has the hob been correctly connected to the mains supply?

Has the child lock been activated? Please refer to the child lock section for details of this function.

### **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 ovens are on. Under certain conditions, the cooling fan may remain active when the grill or ovens are switched off. This is normal and the fan will switch off automatically.

### **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.

### **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.

### **The oven fan is noisy**

The sound of the oven fan may change as the oven heats up – this is perfectly normal.

### **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 knobs 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.

Always grill with the grill compartment door open.

### **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. Therefore, it's in your own interest to keep track of this installer so that you can contact them as required.

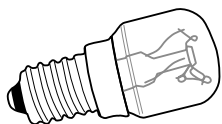
### **Food is cooking too slowly, too quickly, or burning**

Cooking times may differ from your previous oven.

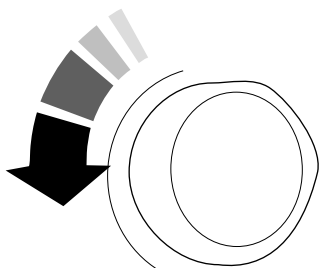
Check that you are using the recommended temperatures and shelf positions – see the oven cooking guide.

You can then adjust the settings according to your own individual tastes.

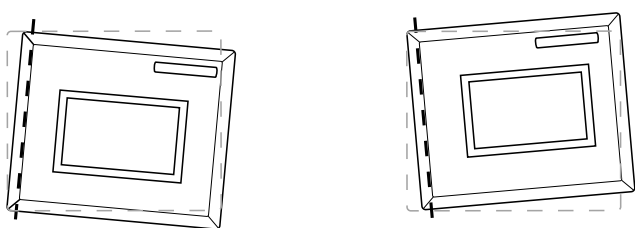
**Fig.6-1**



**Fig.6-2**

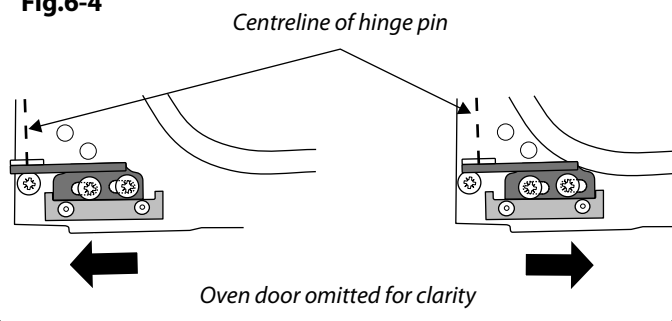


**Fig.6-3**



*Effect of hinge adjustment – exaggerated for clarity*

**Fig.6-4**



### **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 temperature getting hotter as the cooker gets older**

If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a service person.

### **The oven light is not working**

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the guarantee) from a good electrical shop. Ask for a 15 W – 230 V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C (**Fig.6-1**).

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.

Locate the bulb cover and unscrew it by turning it counter-clockwise (it may be very stiff) (**Fig.6-2**).

Now unscrew the existing bulb counter-clockwise, taking care to protect your fingers with a glove in case the bulb should shatter.

Screw in the new bulb clockwise and then screw the bulb cover back on. Turn on the electricity supply and check that the bulb now lights.

### **The oven door is misaligned**

The bottom hinge of the left-hand oven door can be adjusted to alter the angle of the door (**Fig.6-3**). Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position (**Fig.6-4**).

Retighten the hinge screws.

## INSTALLATION

Check the appliance is electrically safe when you have finished.

# 7. Installation

## Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

|                                     |
|-------------------------------------|
| <b>Installer's Name</b>             |
|                                     |
| <b>Installer's Company</b>          |
|                                     |
| <b>Installer's Telephone Number</b> |
|                                     |
| <b>Appliance Serial Number</b>      |
|                                     |

## 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.

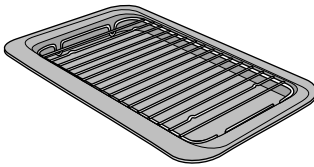
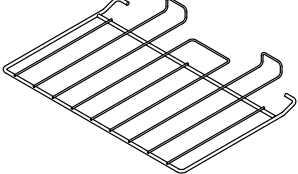
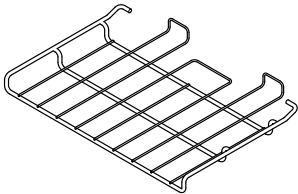
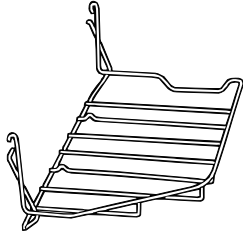
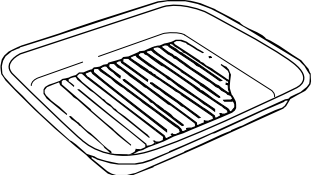
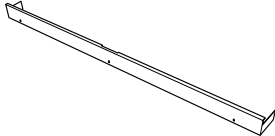
**You will need the following equipment to complete the cooker installation satisfactorily:**

- 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. Allen keys (supplied)
8. 13 mm spanner or socket wrench

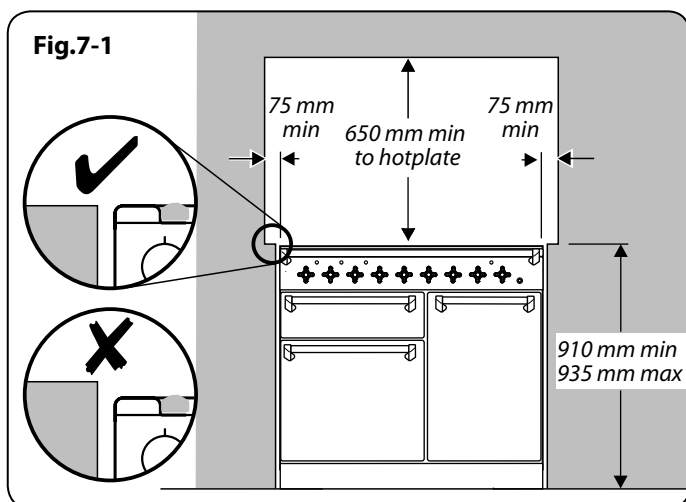
**Checking the parts:**

|                                                                                      |                                                                                       |
|--------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| Grill pan and trivet                                                                 | 2 flat oven shelves                                                                   |
|   |   |
| 2 drop shelves                                                                       | Handyrack                                                                             |
|  |  |
| Roasting tin                                                                         | Plinth                                                                                |
|  |  |



## INSTALLATION

Check the appliance is electrically safe when you have finished.



### Positioning the Cooker

**Fig.7-1** and **Fig.7-2** show the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

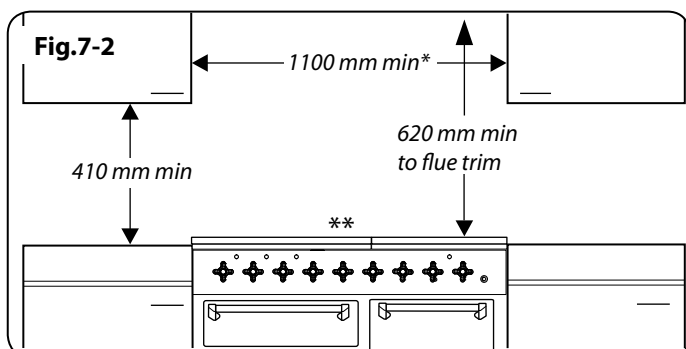
The hotplate surround should be level with, or above, any adjacent work surface. A gap of 75 mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles), this can be reduced to 25 mm.

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.*

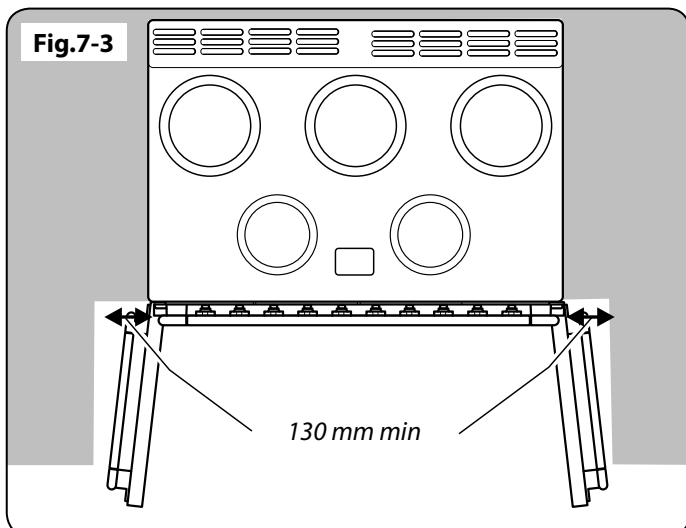
*\*\* Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the flue trim, which is fitted to the cooker hob.*



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.

We recommend a gap of 1110 mm between units to allow for moving the cooker. 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.7-3**). The actual opening of the doors is slightly less, but this allows for some protection of your hand as you open the door.

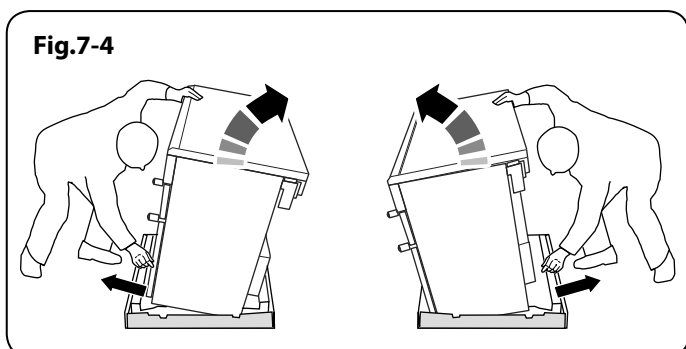


### When Fitting Between Kitchen Cabinets

We recommend that you either:

- A.** Fit the cooker so that any cabinet doors are at least 30 mm behind the cooker door fronts. Note that this may require an infill piece behind the cooker. We recommend a gap of 1110 mm between units to allow for moving the cooker.
- B.** Leave a gap of at least 9 mm on either side of the cooker (a 1110 mm gap between units). The cooker should be positioned centrally.

We also recommend that you do not final fix any adjacent cabinets until the cooker is installed. Decorative mouldings or handles on cabinet doors and fronts may interfere with the opening of the oven doors.



## INSTALLATION

Check the appliance is electrically safe when you have finished.

### Moving the Cooker

**⚠ On no account try and move the cooker while it is plugged into the electricity supply.**

**⚠ The cooker is very heavy, so take great care.**

We recommend that two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed, to prevent it being disturbed when moving the cooker around.

To help you, there are two levelling rollers at the back, and two screw-down levelling feet at the front.

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base (**Fig.7-4**). Repeat from the back and remove the rear half of the polystyrene base.

### Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut (**Fig.7-5**).

Rotate the nut – clockwise to raise – counter-clockwise to lower. Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

### Completing the Move

Unfold the rear edge of the cardboard base tray. Open the grill door and right-hand oven door so that you can get a good grip on the bottom of the fascia panel as you move the oven (**Fig.7-6**).

Carefully push the cooker backwards off the base tray. Remove the base tray.

Position the cooker close to its final position, leaving just enough space to get behind it (**Fig.7-7**).

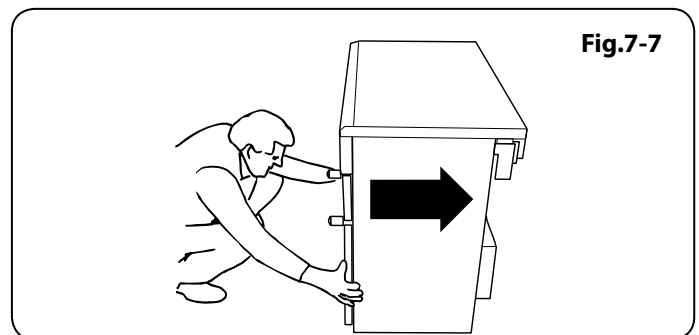
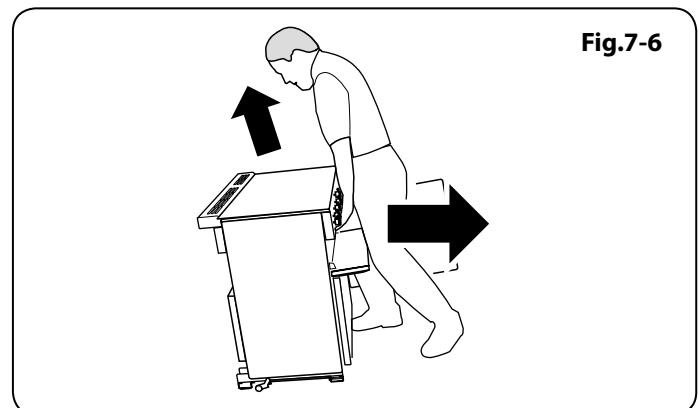
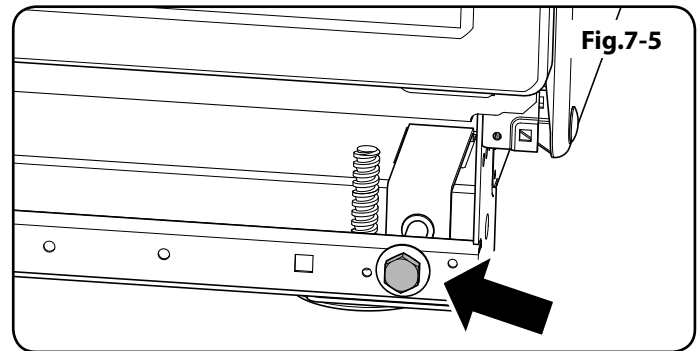
**⚠ Do not use the door handles or control knobs to manoeuvre the cooker.**

### Repositioning the Cooker Following Connection

If you need to move the cooker once it has been connected, make sure it is switched off at the supply switch before gripping under the fascia panel and lifting the front of the cooker slightly (**Fig.7-6**). Check behind the cooker to make sure that the electricity cable is not caught.

As you progress, always make sure that the cable has sufficient slack to allow the cooker to move.

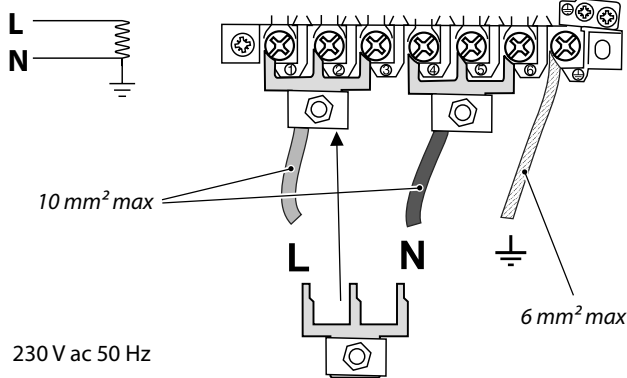
When you replace the cooker, check behind it again once more to make sure that the electricity cable is not caught or trapped.



## INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig.7-8



### Levelling the Cooker

It is recommended that you use a spirit level on a shelf in one of the ovens to check for level.

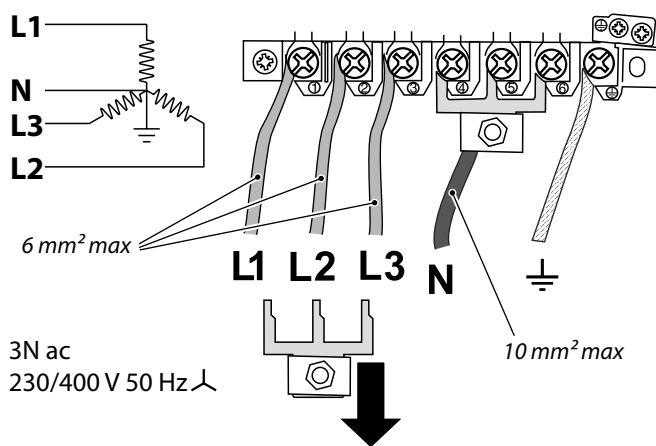
Place the cooker in its intended position. Take care not to twist it within the gap between the kitchen units as damage may occur to the cooker or units.

The front feet and rear rollers can be adjusted to level the cooker.

To adjust the height of the rear of the cooker use a 13 mm spanner or socket wrench to turn the hexagonal adjusting nuts at the front bottom corners of the cooker.

To set the front turn the feet bases to raise or lower.

Fig.7-9



### Electrical Connection

The cooker must be installed by a qualified electrician, in accordance with all relevant British Standards/Codes of Practice (in particular BS 7671), or with the relevant national and local regulations.

#### Current Operated Earth Leakage Breakers

The combined use of your 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.**

#### ⚠ WARNING: THE APPLIANCE MUST BE EARTHED.

**Note:** The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

#### ⚠ 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.7-8** and **Fig.7-9**). Check that the connections are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

### 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

Turn on the oven. Check the oven fans start to turn and that the oven heats up.

## INSTALLATION

Check the appliance is electrically safe when you have finished.

### Final Fitting

#### Fitting the Handrail

Using the 2 mm Allen key supplied, loosen the 2 retaining screws in the base and side of the handrail support. Fit the handrail support onto the locating bosses on the fascia (Fig.7-10).

**Note:** The handle support should face upwards.

Push the support back against the fascia and tighten the 2 retaining screws. Repeat for the other side. Check that each support is secure.

Locate the handrail onto the support tabs and, using the 2.5 mm Allen key supplied, tighten the 2 retaining screws in the bottom to secure (Fig.7-11).

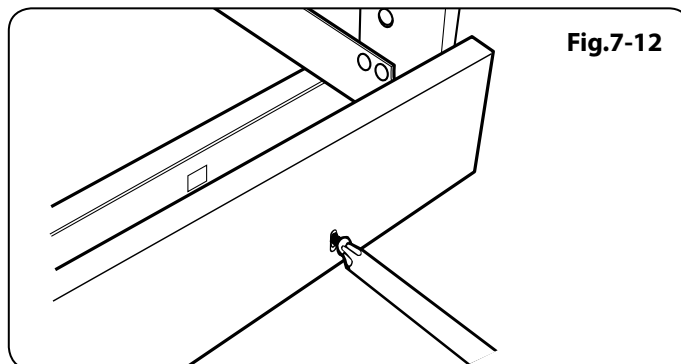
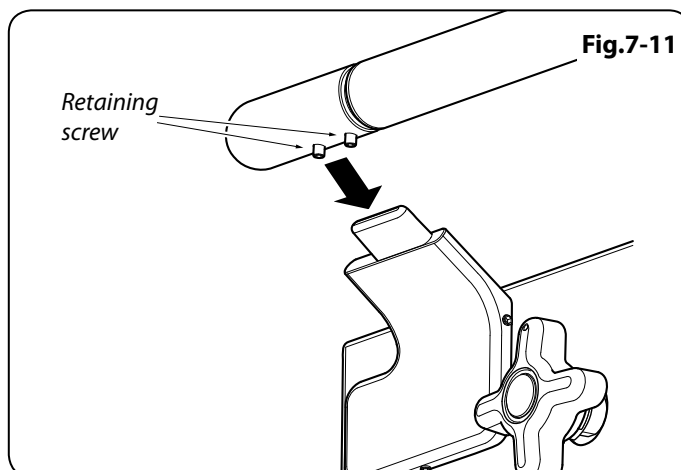
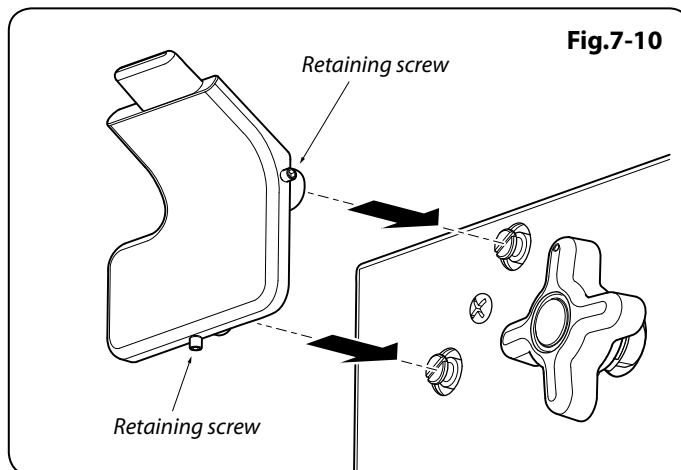
#### Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the cooker (Fig.7-12). Fasten the plinth using these screws.

### Customer Care

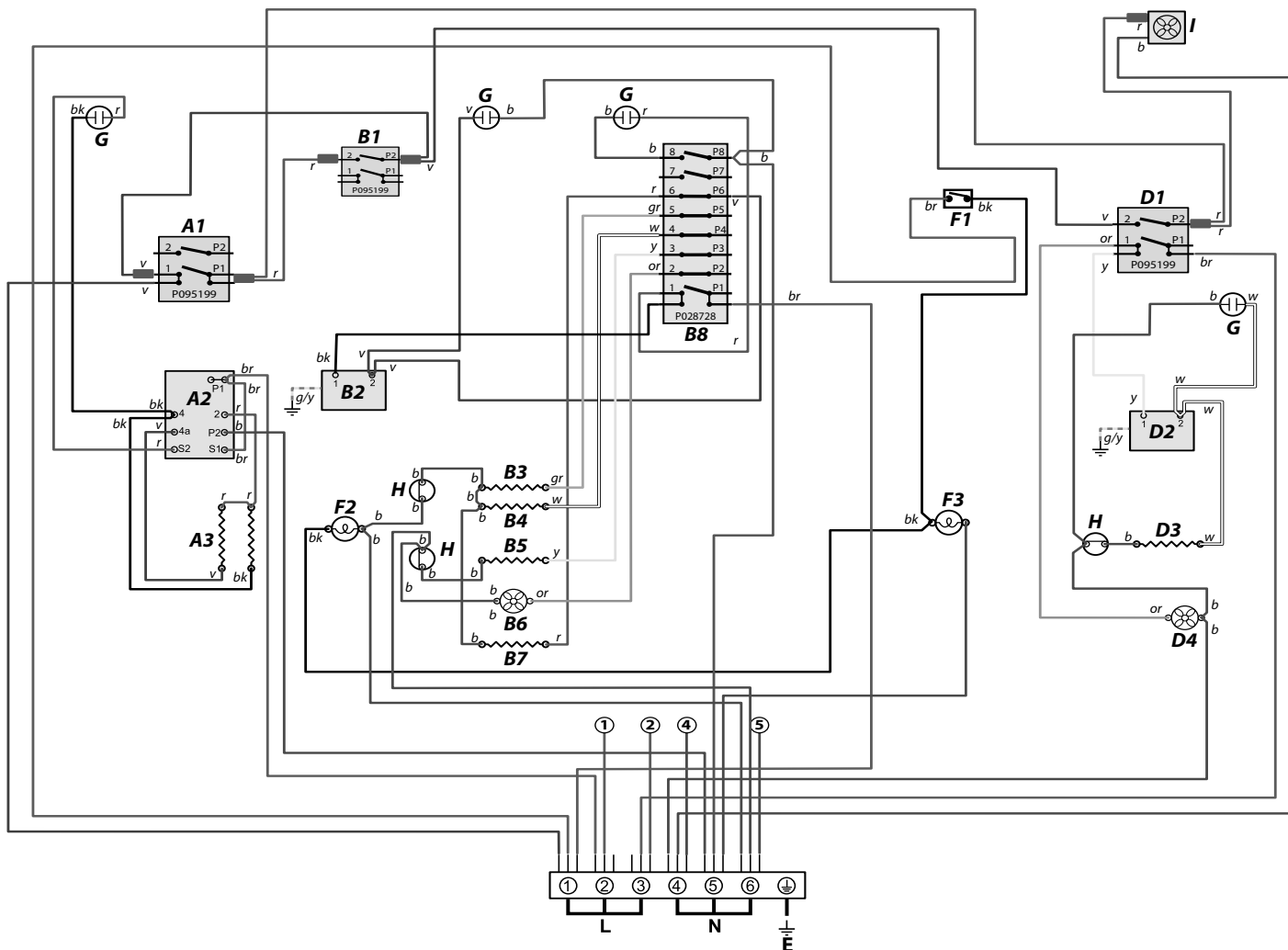
**Installer:** Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

**Thank you.**



## 8. Circuit Diagrams

### Oven Circuit Diagram



#### Legend

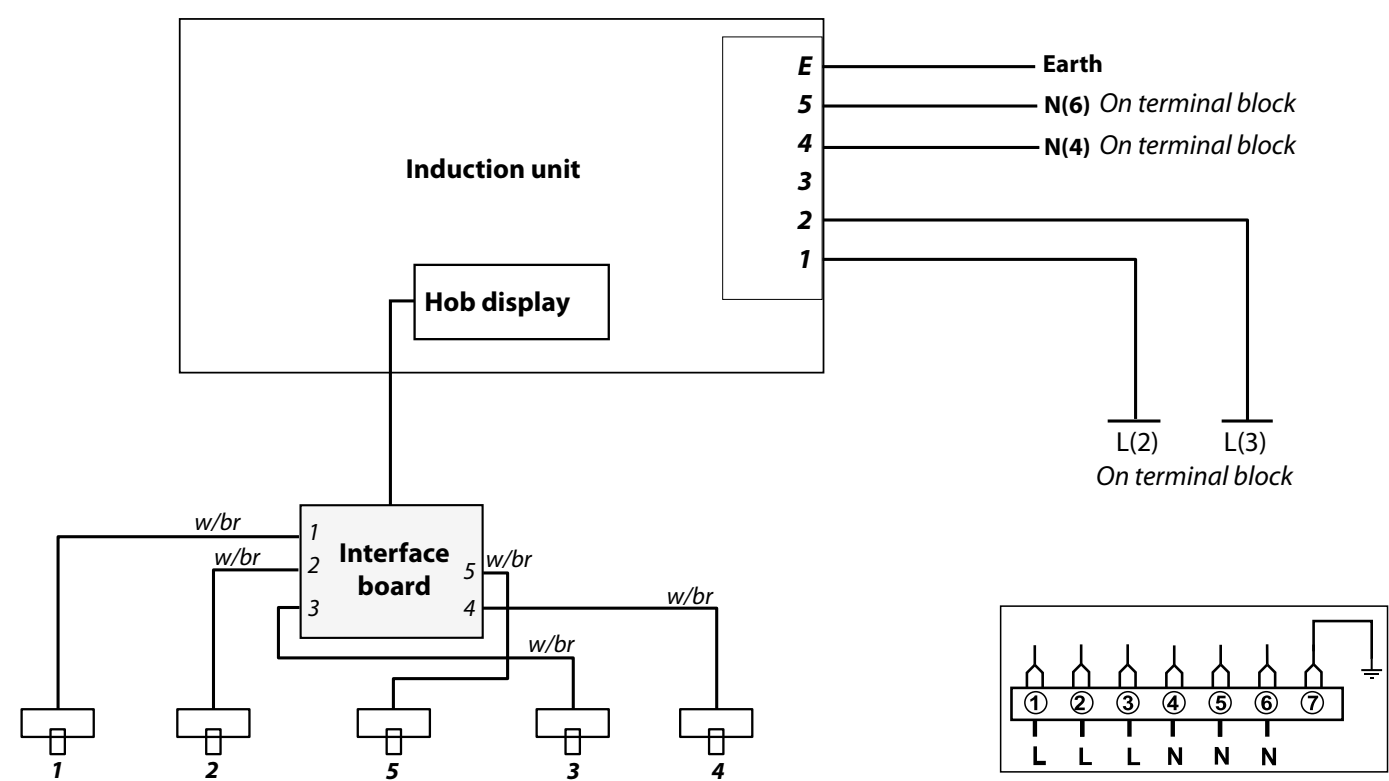
The connections shown in the circuit diagram are for single-phase. The ratings are for 230V 50Hz.

| Code      | Description                                 |
|-----------|---------------------------------------------|
| <b>A1</b> | Grill front switch                          |
| <b>A2</b> | Grill energy regulator                      |
| <b>A3</b> | Grill elements                              |
| <b>B1</b> | Left-hand oven thermostat front switch      |
| <b>B2</b> | Left-hand oven thermostat                   |
| <b>B3</b> | Multi-function oven top element (outer pr.) |
| <b>B4</b> | Multi-function oven top element (inner pr.) |
| <b>B5</b> | Multi-function oven fan element             |
| <b>B6</b> | Multi-function oven fan                     |
| <b>B7</b> | Multi-function oven base element            |
| <b>B8</b> | Multi-function switch                       |
| <b>D1</b> | Right-hand oven front switch                |

| Code      | Description                 |
|-----------|-----------------------------|
| <b>D2</b> | Right-hand oven thermostat  |
| <b>D3</b> | Right-hand oven fan element |
| <b>D4</b> | Right-hand oven fan         |
| <b>F1</b> | Light switch                |
| <b>F2</b> | Left-hand oven light        |
| <b>F3</b> | Right-hand oven light       |
| <b>G</b>  | Neon                        |
| <b>H</b>  | Thermal cut-out             |
| <b>I</b>  | Cooling fan                 |

| Code       | Colour         |
|------------|----------------|
| <b>b</b>   | Blue           |
| <b>br</b>  | Brown          |
| <b>bk</b>  | Black          |
| <b>or</b>  | Orange         |
| <b>r</b>   | Red            |
| <b>v</b>   | Violet         |
| <b>w</b>   | White          |
| <b>y</b>   | Yellow         |
| <b>g/y</b> | Green / Yellow |
| <b>gr</b>  | Grey           |

Induction Hob Circuit Diagram



| Code | Description              |
|------|--------------------------|
| 1    | Left-hand front element  |
| 2    | Left-hand back element   |
| 3    | Right-hand back element  |
| 4    | Right-hand front element |
| 5    | Centre element           |

| Code | Colour         |
|------|----------------|
| w/br | White or brown |

## 9. Technical Data

**INSTALLER:** Please leave these instructions with the user.

**DATA BADGE LOCATION:** Cooker back, serial number repeater badge below door opening.

**COUNTRIES OF DESTINATION:** GB, IE.

### Connections

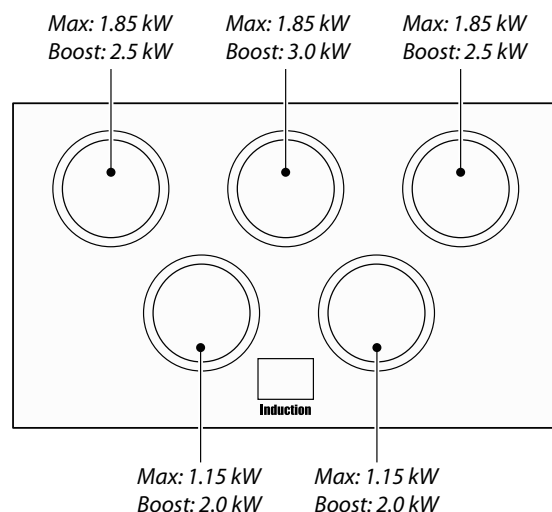
|          |                    |
|----------|--------------------|
| Electric | 230 / 400V 3N 50Hz |
|----------|--------------------|

### Dimensions

|                             |                                           |            |
|-----------------------------|-------------------------------------------|------------|
| Total height (to hotplate)  | Min 910 mm                                | Max 935 mm |
| Total width                 | 1092 mm                                   |            |
| Total depth                 | 595 mm (to fascia); 648 mm (over handles) |            |
| Minimum height above cooker | 650 mm                                    |            |

Refer to 'Positioning the Cooker'.

### Ratings



| Ovens                                                                          | Left-hand Oven       | Right-hand Oven       |
|--------------------------------------------------------------------------------|----------------------|-----------------------|
|                                                                                | Multi-function       | Forced Air Convection |
| Maximum power output @ 230V 50Hz                                               | 2.5 kW               | 2.5 kW                |
| Energy efficiency class on a scale of A (more efficient) to G (less efficient) | A                    | A                     |
| Energy consumption based on standard load                                      | 0.95 kWh             | 0.90 kWh              |
| Usable volume (litres)                                                         | 69                   | 69                    |
| Size                                                                           | Large                | Large                 |
| Time to cook standard load                                                     | 41 minutes           | 41 minutes            |
| Surface area of the grid                                                       | 1400 cm <sup>2</sup> | 1400 cm <sup>2</sup>  |

|       |        |
|-------|--------|
| Grill | 2.3 kW |
|-------|--------|

**Maximum total electric load at 230V 50Hz** (approximate total including oven lights, oven fan, etc.): 14.8 kW.

|                                        |                    |                          |                 |                          |
|----------------------------------------|--------------------|--------------------------|-----------------|--------------------------|
| <b>Name of Appliance &amp; Colour*</b> |                    |                          |                 |                          |
| <b>Appliance Serial Number*</b>        |                    |                          |                 |                          |
| <b>Fuel Type*</b>                      | <b>Natural Gas</b> | <input type="checkbox"/> | <b>LP Gas</b>   | <input type="checkbox"/> |
|                                        | <b>Dual Fuel</b>   | <input type="checkbox"/> | <b>Electric</b> | <input type="checkbox"/> |
| <b>Retailer's Name &amp; Address</b>   |                    |                          |                 |                          |
| <b>Date of Purchase</b>                |                    |                          |                 |                          |
| <b>Installer's Name &amp; Address</b>  |                    |                          |                 |                          |
| <b>Installer's Telephone Number</b>    |                    |                          |                 |                          |
| <b>Date of Installation</b>            |                    |                          |                 |                          |

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

## CONSUMER SERVICE

If you have any product enquiries, or in the event of a problem with your appliance once it has been installed, please telephone 0870 789 5107.

## CONSUMER SERVICE LINES OPEN:

Monday to Thursday 8am–6pm

Friday 8am–5pm

Saturday 9am–1pm

## 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](http://www.rangemaster.co.uk).

Any damage, blemishes or chips identified upon receipt of the product must be reported within 90 days – proof of purchase may be required to establish validity. Scratches on the surface of ceramic hobs must be reported within 14 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

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: 0870 7895107.

## 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 0870 7895107, who will be happy to help.

## STANDARDS

Rangemaster cookers are designed and manufactured to a recognised international quality standard, which meets the requirements of BS EN ISO 9001, BS EN 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.



## ALSO PART OF THE RANGEMASTER COLLECTION...



Refrigeration



Built-in Cooking



Dishwashing



Sinks & Taps

Clarence Street  
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