

RMB60HPEIGL/ Induction Hob

User Guide

&

Installation & Service Instructions



U110602-02

Contents

1. Before You Start...	1
2. Hob Overview	3
3. Cleaning Your Cooker	8
4. Troubleshooting	9
5. Installation	11
6. Circuit Diagram	14
7. Technical Data	15
8. Warranty/After Sales Service	17

1. Before You Start...

Thank you for buying a Rangemaster hob. It should give you many years 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 hob before.

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

Installation and Maintenance

In the UK, the electrical installation should be in accordance with BS 7671. Otherwise, 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 hob is wired in and switched on.

It is recommended that this appliance is serviced annually.

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

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

Ventilation

Using a cooking appliance will result in the production of heat and moisture in the room in which it is installed. Make that the kitchen is well ventilated; keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several cooking zones on or use the hob 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.

- ⚠ When the hob is in use keep magnetic items, such as credit and debit cards, floppy disk, calculators, etc. away.**
- ⚠ Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the hob and never wear loose-fitting or hanging clothes while the appliance is in use.**
- ⚠ When not in use make sure that the hob is switched OFF.**
- ⚠ Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your hob.**

- ⚠ Do not spray aerosols in the vicinity of the hob while it is on.**
- ⚠ 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 hob with wet hands.**
- ⚠ Never heat unopened food containers. Pressure build up may make the containers burst and cause injury.**
- ⚠ Do not use unstable saucepans. Always ensure that you position the handles away from the edge of the hob.**

Never leave the hob 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.

- ⚠ 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 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 multipurpose dry chemical or foam-type fire extinguisher.**

Take care that no water seeps into the appliance.

Never heat unopened food containers. Pressure build-up may cause the containers to burst and cause injury.

- ⚠ The Induction Basic 3 meets the requirements of the applicable EMC standards and the EMF guidelines and should therefore not interfere with other electronic devices.**
- ⚠ Heating magnetic cans is prohibited. Closed cans may explode due to the overpressure created during heating! The danger of overheating exists also with open cans, since the integrated protection against overheating does not work!**

Hob Care

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.

NEVER allow anyone to climb or stand on the hob.

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.

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. Always turn the control to the OFF position before removing a pan.

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

⚠ Take care NOT to place metallic objects such as knives, forks, spoons and lids on the hob surface since they can get hot.

⚠ The appliance is not intended to be operated by means of external timer or separated remote-control system.

Care should be taken that no water seeps into the appliance.

DO NOT use abrasive cleaners/pads, oven aerosols/pads or stain removers on the surface.

We recommend that you avoid wiping any surface unit areas until they have cooled and the residual heat indicator has gone out. Sugar spills are the exception to this (see '*Cleaning your Hob*'). After cleaning, use a dry cloth or paper towel to remove any cleaning cream residue.

Cleaning

The ceramic surface should be washed after use in order to prevent it from becoming scratched or dirty.

In the interests of hygiene and safety, the hob should be kept clean at all times as a build up of fats and other foodstuffs could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

2. Hob Overview

When you first switch on the hob after connection, a rapid self-test of the control unit (calibration adjustment) is then carried out.

The induction hob comprises of four cooking zones containing induction elements with different ratings and diameters (**Fig. 2.1**), each with a pan detector and residual heat indicator.

Each zone is controlled via the touch sensitive controls with an audible signal when operated (**Fig. 2.2**).

1. ON/OFF
2. Increase
3. Decrease
4. Cooking zone key
5. Cooking zone display

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.*

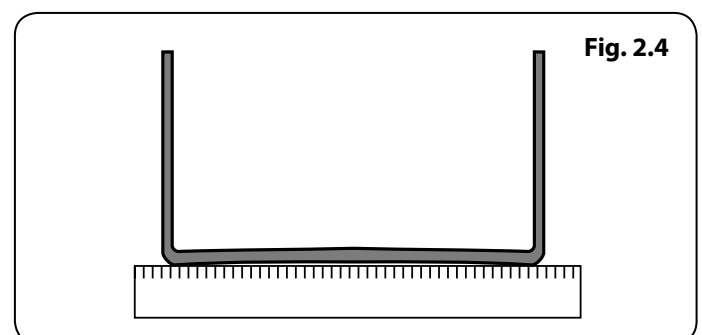
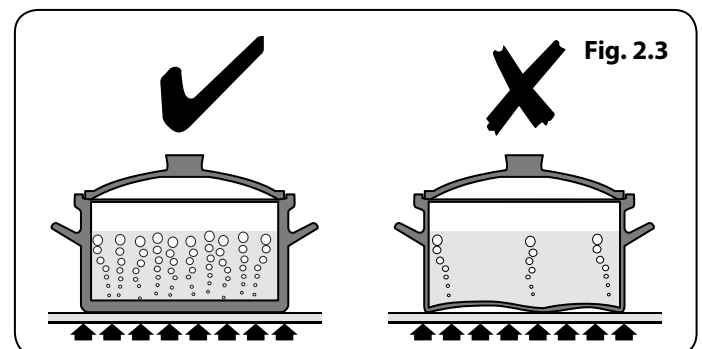
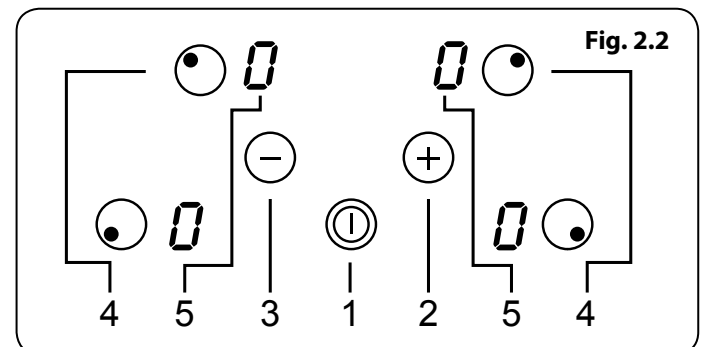
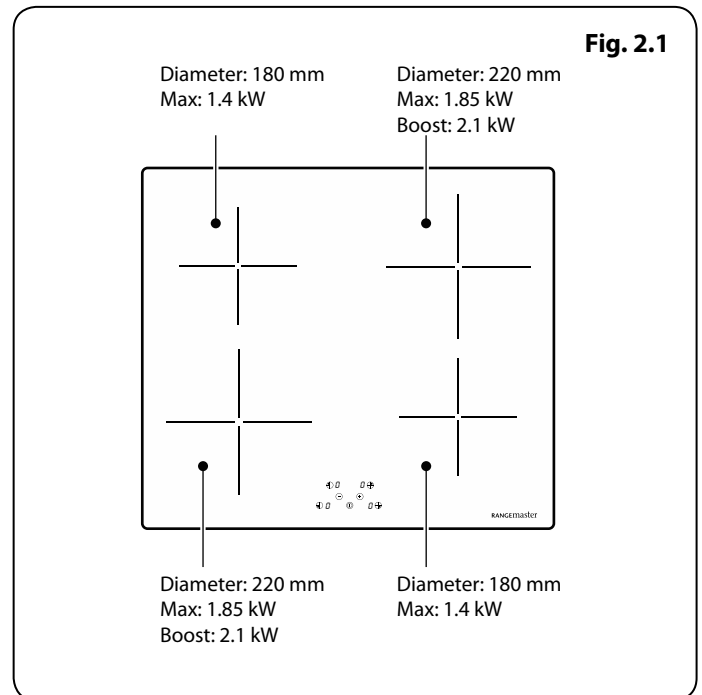
Pots and pans should have thick, smooth, flat bottoms (**Fig. 2.3**). This ensures the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient. Never use a round-bottomed wok, even with a stand.

The very best pans have bases that are very slightly curved up when cold (**Fig. 2.4**). 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.

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





Power level	Type of cooking
0	Switched off
1/2	Melting (butter/chocolate) or keeping food warm
2/3	Keeping food hot or to heat small quantities of liquid
3/4	Heat larger quantities of liquid (sauces etc.)
4/5	Slow boiling, e.g. spaghetti, soups, stews, potatoes
6/7	Gentle frying
7/8	Browning meats, frying fish, omelettes
9	Fast frying steaks

Table 2.1

Heat Settings

The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you. **Table 2.1.** is a guideline of the type of cooking can be used per power level.

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". Placing a pan of the correct size on the cooking area will cause the  symbol to disappear and cooking can begin. After 10 minutes without detecting a pan the cooking zone will switch off automatically.

Residual Heat Indicator, 'H'

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

Operating the Hob

To switch on the hob press the **On/Off** key for about 2 seconds. Each of the cooking zone digital displays will illuminate, showing '-' or '- -' indicating the induction hob is in standby mode.

To activate a cooking zone:

1. Place a suitable pan size on the cooking zone that you wish to use.
2. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

 **If hob functions are not activated within 1 minute it will automatically shut down.**

3. Switch on the hob and select the required cooking zone. The display will flash to each of the zone.
4. Select the required power level by pressing the '+' or '-' button.

 **Only one cooking zone can be selected at any one time.**

5. **Note:** The power level has a repeat function. While holding down the '+' or '-' keys, the power level will increase/decrease by one level every 0.3 seconds.

To deactivate a cooking zone:

Select the zone and reduce the power to '0'. After three seconds have elapsed the element will automatically switch off.

Boost Function

This function allows for rapid heating on the selected zone. Once the selected zone has reached the required cooking temperature the power level will reduce automatically to the preset level.

To activate the pre-heat function:

1. Select the required cooking zone with a boost function. Raise the power level number to 9.
2. Press the + button once more. 'P' will show in the display (Fig. 2.5).
3. Activating the booster may cause the requested power to exceed the maximum possible power and the power management to become active.
4. A necessary power reduction of the other cooking zone of the same induction system is indicated to the user by the allocated display flashing; it offers a correction time of 3 sec. before the power reduction to the necessary reduced power level (cooking stage) takes place. The boost function has a time limit in the system.

The power density during boost mode may be too high when heating oil, e.g. deep fat frying, and the base of the pot may overheat. To achieve maximum system performance, you must not use the boost function heat oil.

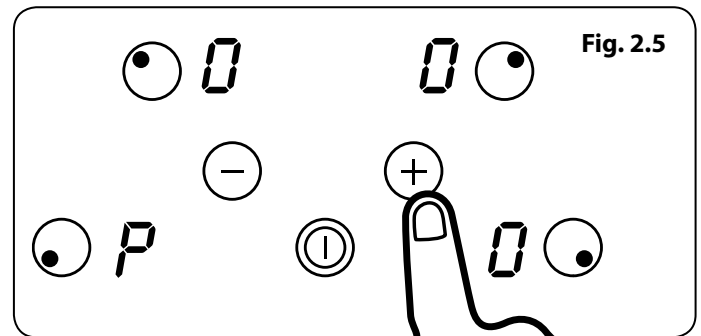


Fig. 2.6

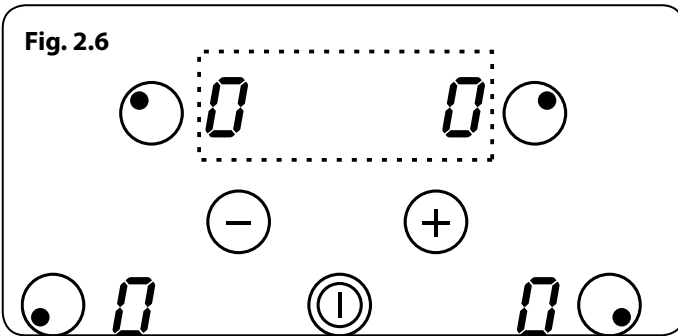


Fig. 2.7

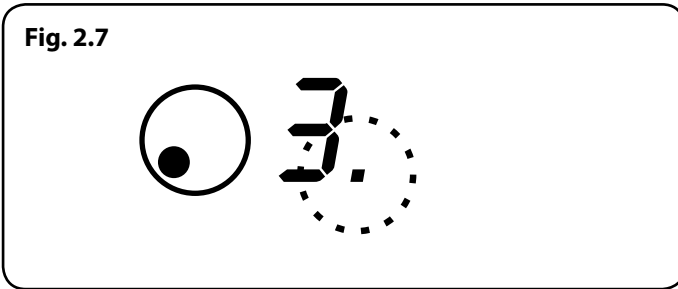
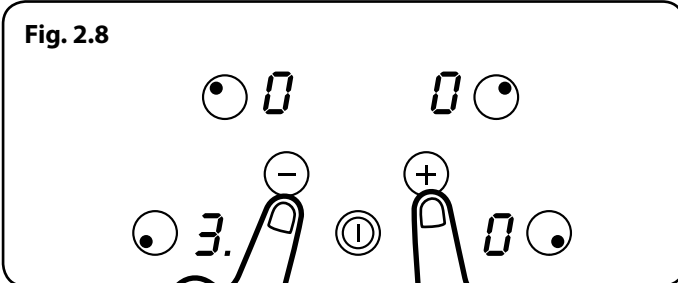


Fig. 2.8



Timer Function

The values are displayed on the left and right rear display. (Fig. 2.6):

Zone Timer

The timer is assigned to a cooking zone. After the set time has elapsed, an acoustic and optical signal are given and the assigned cooking zone is switched off.

1. If the hob is switched off, switch on the hob.
2. To activate the timer on one cooking zone, select the required cooking zone, this is indicated by the flashing decimal point Fig. 2.7. Choose your desired power level.
3. Press the "-" and "+" buttons simultaneously while the control is active (Fig. 2.8).
4. The display will start flashing the number "30".
5. Set the time by touching the "-" or "+" control of the timer.

Note: To increase or decrease by 1 minute, press the "-" or "+" control of the timer once.

Note: To increase or decrease by 10 minutes, press and hold the "-" or "+" control of the timer.

6. When the time is set, it will begin to count down immediately. The display will show the remaining time.

Note: A static dot next to the power level will appear indicating that the selected zone is timed (Fig. 2.7).

7. When the timer expires, the timed cooking zone will emit a tone, optical signal and switch off automatically.
8. To cancel the timer, select the timed zone. The timer display will show "00". If it does not set to "00" time use the (-) button.

⚠ Other cooking zone will keep operating if they have been turned on previously.

Changing a previously set cooking time:

1. Select the required cooking zone; the dot next to selected zone power level number will appear and flash (Fig. 2.7).
2. Press either the '-' or '+' key to reduce or increase the cooking time.

Turning off the timer alarm:

1. To cancel the timer, select the timed zone. The timer display will show "00". If it does not set to "00" time use the (-) button.

Minute Timer

The timer can also be used as a simple minute timer, up to a maximum of 99 minutes. The Minute Timer can be on standby with no zone selected.

The Minute Timer is operated independently from a cooking zone. After the set time has elapsed, an acoustic and optical signal are also given; no cooking zone is switched off.

Key Lock Function

This allows the control panel to be locked to prevent any accidental use.

▲ IMPORTANT: The hob is equipped with a key lock to lock the controls. This can be used when all hobs are off.

To switch on the key lock

1. Press the right front zone button and “-” key together (**Fig. 2.9**).
2. Press the right front zone button. An “L” for LOCKED appears on all displays. If a cooking zone has the status “Hot”, the “L” and “H” are displayed in alternating fashion.
3. No adjustments can be made to any of the zones or the timer.
4. This sequence must take place within 10 seconds and no other button other than the above may be pressed. The input is otherwise cancelled as incomplete.
5. The key lock remains in the locked state even if the system was switched off and on again. A reset (mains disconnection) of the control does not cancel the lock.

To switch off the key lock

1. Press the right front zone button and the “-” key together (**Fig. 2.9**).
2. Press the “-” button again. If all steps are carried out within 10 seconds the key lock is cancelled. The controls will be in stand-by mode. Otherwise the input will be incomplete and the control remains in the locked condition, switching off after 20 seconds.

Automatic Shutdown

The hob will automatically shutdown if you ever forget to turn them off.

Depending on the power level each cooking zone is switched off individually according to a determined maximum operating time if the assigned cooking zone has not been operated during this time.

Any change of the cooking zone condition with the allocated buttons (setting/changing the power level for the corresponding hotplate) resets the max. operating time of this cooking zone to the starting value of the operating time limitation.

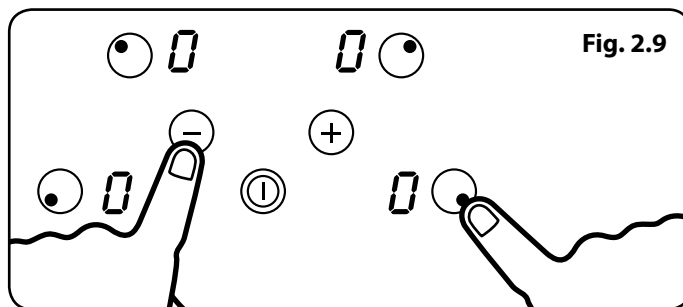
Note: If the cooking zone is hot then an ‘H’ will flash alternately along with the error code.

Over-Temperature Protection

A temperature sensor can monitor the temperature within the Induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

Small object safety

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob will automatically go into standby within 1 minute. The fan will keep cooling down the induction hob for a further 2 minute.



3. 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 and reset the clock 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. 3.1**).

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

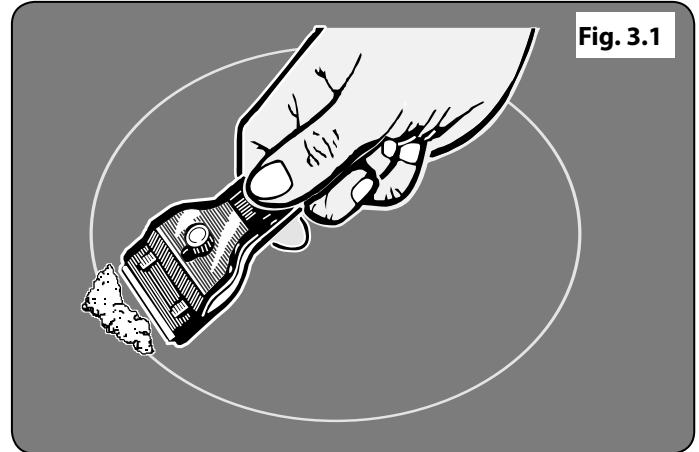


Fig. 3.1

4. 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 messages are meant to inform the user about interventions of electronic monitoring. The following errors are typically temporary and can usually be corrected by the user.

- Absent or unsuitable pot/pan on the cooking zone.
- Cookware boiled empty or overheating of a cooking zone.
- Over temperature of the cooking zone.

Error code is displayed

See **Table 4.1**

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.

The fuse blows or the RCD trips regularly

Please contact your installer or a qualified repair engineer.

The cooker will not switch on

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

Has the cooker been correctly connected to the mains supply?

Has the key lock been activated? Please refer to the key 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'.

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.

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.

Please note that not all faults of the system can be detected automatically, e.g. if the voltage supply for the UI is defective

Error display	Description	Possible fault cause	Fault correction
ER03 and permanent tone	Continuous button actuation; control switches off after 10 secs	Water or cookware on the glass over the control	Clean the user interface
ER22	Button analysis defective, control switches off after 3.5-7.5 sesz	Short circuit or interruption in area of button analysis	Replace control
ER20	Flash error	µC defective	Replace control
ER47	Lin communication error	Lin communication is faulty; TC deactivates if a cooking zone no longer responds.	Connection cable not correctly plugged or defective
E2	Over temperature	Hotplate temperature, cooling element temperature, critical temperature of a hotplate reached, causes total shut-off	Allow system to cool
E3	1. Pot/pan not suitable, example Loss of magnetic properties because of temperature at bottom of pot. 2. Power of cooking zones permanently exceeded.	An impermissible working range is reached or exceeded in the system, which may lead to the destruction of components, e.g. the IGBTs.	1. This error is reset after 30 secs ; the cooking zone can be used again. The pot/pan must be removed if the fault keeps reoccurring. 2. The power unit must be replaced if the error continues to be displayed even when no pot/pan is present on the cooking zone.
E5	Mains voltage error	Mains voltage too low or too high	Check wiring and voltage supply of the system; replace the power unit if everything is correct
E6	Mains-Sync-Pulse error	Mains frequency outside the permissible frequency range	• Check mains connection and wiring • Check the filter Replace the power unit
E8	Fan error	Fan no longer turns, is blocked or short circuit possible.	Air intake blocked, e.g. through piece of paper -> Replace defective fan
E9	Temperature sensor (NTC) on inductor defective	Inductor NTC delivers implausible values, points to sensor defect.	Replace inductor Replace the power unit
EA	Hardware fault	Cooling element NTC delivers implausible values, points to sensor defect.	Replace the power unit
EA	Hardware fault	Wrong values of stored data noted in EEPROM.	Replace the power unit
EA	Hardware fault	Gate voltage too low or too high; IGBT must not be activated because of risk of destruction.	Replace the power unit
EA	Hardware fault	uC defective	Replace the power unit
E/H	Invariable resistor fault	No temperature change of the cooking zone sensor at power drain.	Induction module must cool
U400	Wrong connection/Overvoltage 400 V	Wrong connection was detected	Correcting mains connection

Table 4.1

INSTALLATION

Check the appliance is electrically safe when you have finished.

5. Installation

Dear Installer

Before you start your installation, please complete the details BELOW.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

Should your customer have a problem relating to your installation they will be able to contact you easily.

Safety Requirements

The hob must be installed in a well-ventilated space, in accordance with the section entitled '*Electrical Connection*'.

Read these instructions before installing or using the appliance.

Provision of 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 the Hob

The hob 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.

⚠ This appliance should not be installed in a boat or caravan.

The hob must be installed in accordance with the relevant Building regulations and IEE regulations.

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

Multimeter (for electrical tests)

You will also need the following tools:

1. Electric drill
2. Jigsaw
3. Steel tape measure
4. Cross head screwdriver
5. Pencil
6. Sharp knife

Checking the parts

Induction hob

Fixing brackets and screws (4 off)

Seal

Check that the appliance is in a good condition after having removed the packaging. In case of doubt, do not use the appliance and contact the retailer.

Never leave the packaging materials (cardboard, plastic bags, polystyrene foam, etc.) within children's reach since they could become potential sources of danger.

INSTALLATION

Check the appliance is electrically safe when you have finished.

Positioning the Hob

The hob should be fitted into a work surface, which is at least 600mm deep. In position, the hob has a maximum thickness of 5mm from the top of the work surface, and an overall thickness of 45mm (65mm max depth including the connection block).

The cut-out dimensions and the recommended minimum clearances from the hob to nearby surfaces are shown in (Fig. 5.1) and (Fig. 5.2).

Note: If installing the hob over a standard cabinet, you may have to remove part of the cabinet panels to allow the unit to fit correctly.

It is recommended that there is a minimum air gap of 100cm² underneath the hob to allow sufficient air circulation to the unit.

It is recommended that the hob be installed in a worktop with a minimum thickness of 40mm. If installing a built-in oven directly under the hob then there should be a minimum air gap of 20mm between the oven and the bottom of the hob.

Failure to maintain a suitable clearance may impair the performance of the hob.

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

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

Surfaces of furniture and walls at the sides and rear of the hob 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 hob to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

For safety reasons curtains must not be fitted immediately behind the hob.

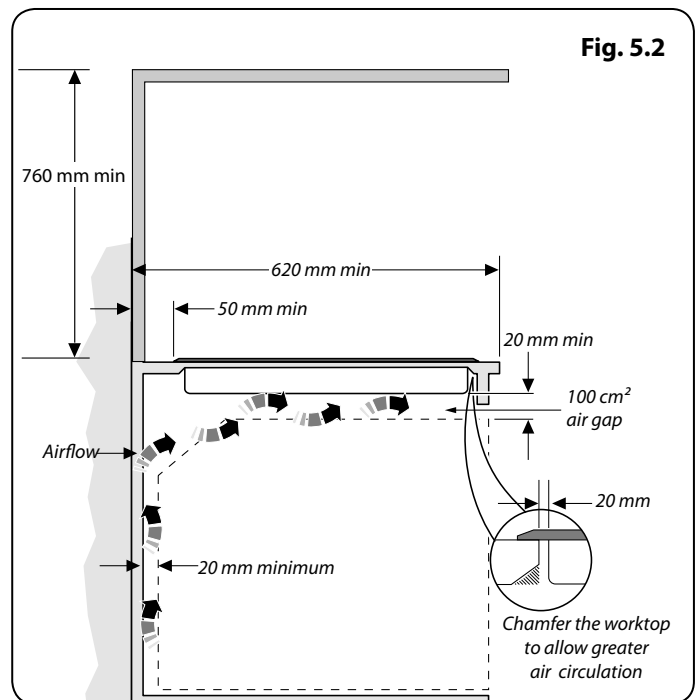
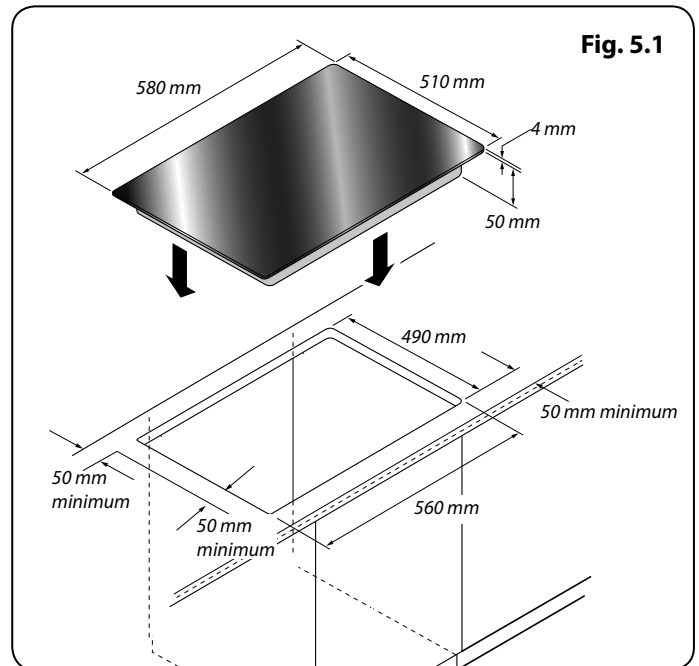
Fixing the Hob

The hob must be sealed to the work surface to prevent liquid from entering into the cabinet. A tape seal is supplied with the hob.

Carefully follow these instructions to correctly apply the seal: Turn the hob over and place in on a secure, level surface. Detach the seal from the backing, checking that the transparent protection still adheres to the seal itself. Carefully position the seal along the edge of the hob. Take special care in the corners making sure there are no gaps. The ends of the strips must fit together without overlapping.

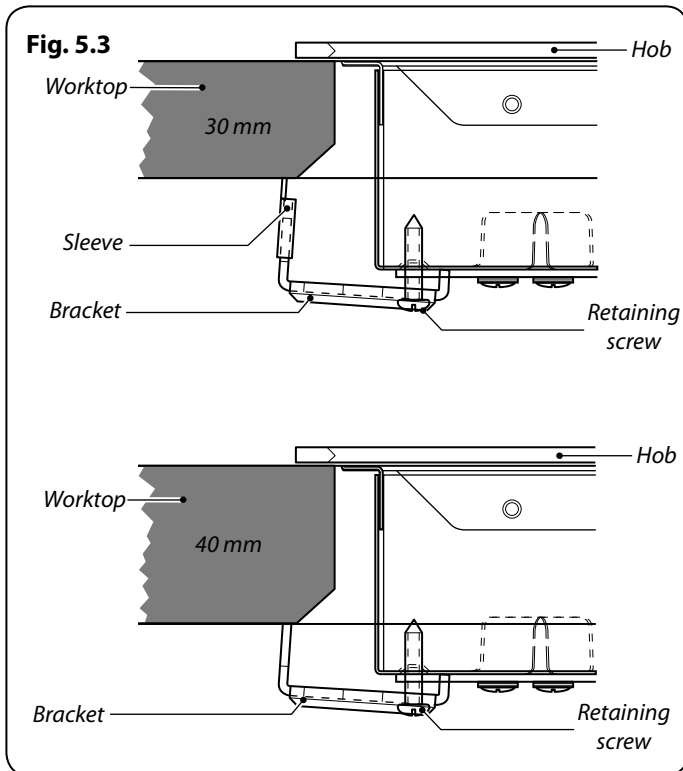
If the surface that the hob is to be fitted to is tiled or is not reasonably smooth, additional sealing with a waterproof silicone sealant may be required.

Turn the hob back the right way up and position it in the worktop cut-out.



INSTALLATION

Check the appliance is electrically safe when you have finished.



Secure the hob to the worktop using the brackets supplied. The positioning of the bracket (and sleeve) is dependent on the thickness of the worktop as shown in (Fig. 5.3).

Note: Slide the optional sleeve onto the bracket if fitting to thin work surfaces.

Locate the bracket to the slot on the hob base and then tighten the retaining screw until it is locked to the worktop.

Electrical Connections

This appliance must be installed by a qualified electrician to comply with the relevant Institution of Engineering and Technology (I.E.T.) regulations and also the local electricity supply company requirements.

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED

Note: All external wiring must comply with the IET Regulations for the Electrical Equipment of Buildings. Connection to the electrical supply can be made with either a plug and socket, or be permanently wired via a double pole switch.

The electrical cable to be fitted must be 250V high temperature PVC (85°C), 6mm² minimum conductor size.

IMPORTANT: The wires in the mains lead are coloured in accordance with the following code:

Green and yellow:	Earth
Blue:	Neutral
Brown:	Live

Hob Check

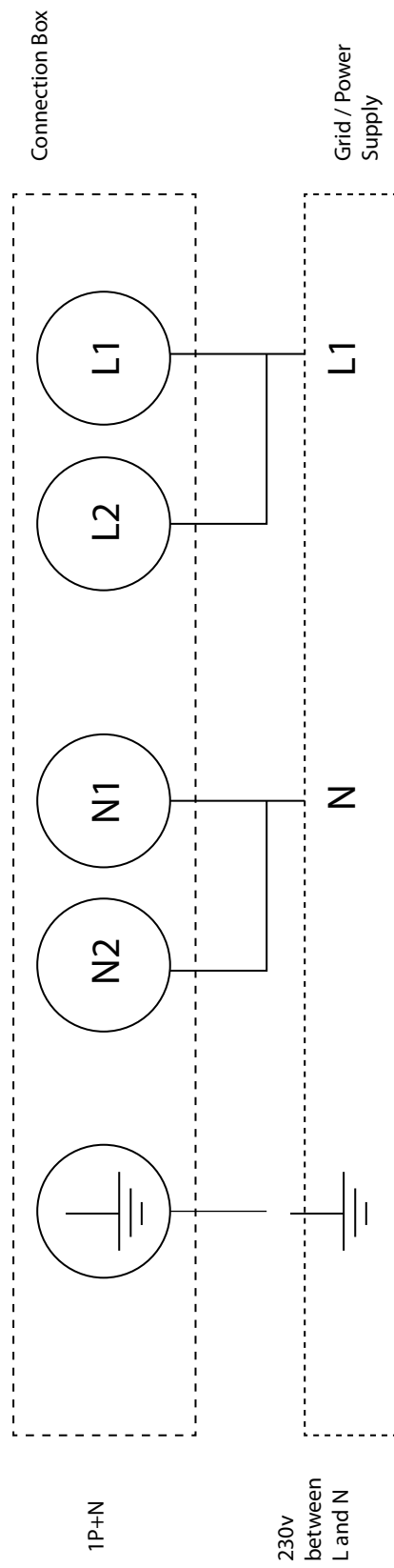
Check each cooking zone in turn.

Customer Care

Please complete your contact details in the front of this section. Please inform the user how to operate the hob and hand over the instruction pack.

Thank you

6. Circuit Diagram



7. Technical Data

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Base of the hob.

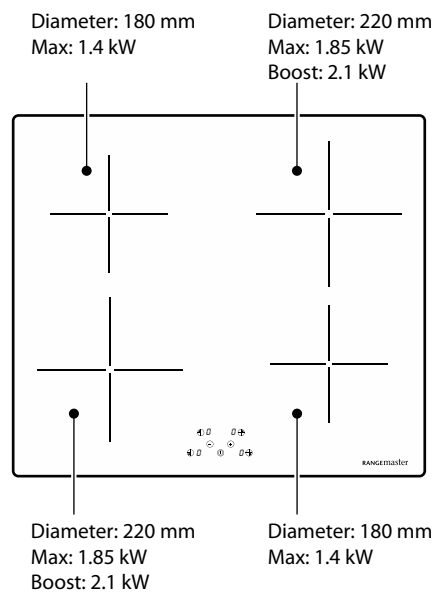
COUNTRY OF DESTINATION: GB, IE.

Dimensions

Overall height	53 mm
Overall width	580
Overall depth	510 mm
Space for fixing	See 'Positioning of the Hob'
Minimum space above hotplate	760 mm

Connections

Electric
Maximum total electric load at 230 V 50Hz: 7.7 kW.



Hotplate Efficiency Data

Brand	Rangemaster
Model Identification	RMB60HPEIGL/
Size (mm)	580
Type	Induction
Type of Hob	Induction
Number of electric zones	4
Zone 1 - Ø cm	220
Heating Technology	Electromagnetic heating
Energy Consumption (ECElectric cooking) - Wh/kg	162.3
Zone 2 - Ø cm	180
Heating Technology	Electromagnetic heating
Energy Consumption (ECElectric cooking) - Wh/kg	168.2
Zone 3 - Ø cm	220
Heating Technology	Electromagnetic heating
Energy Consumption (ECElectric cooking) - Wh/kg	162.3
Zone 4 - Ø cm	180
Heating Technology	Electromagnetic heating
Energy Consumption (ECElectric cooking) - Wh/kg	167.5
Energy Consumption (ECElectric hob) - Wh/kg (*)	165

8. Warranty/After Sales Service

If consultation or technical assistance is needed, please provide the local authorised service agent with the purchase invoice and the product code/serial number.

The 2 years free maintenance for the operation of the appliance started from the date of purchase of this product.

Any cosmetic damage to the appliance must be reported within 90 days of delivery.

Free from a landline: +44 (0) 800 8046261

Depending on your mobile network, call from this number is free: +44 (0) 3707 895107

AGA RANGEmaster

Clarence Street, Royal Leamington Spa,
Warwickshire, CV31 2AD, England.

Tel: +44 (0) 800 8046261

E-mail: consumers@agarangemaster.co.uk

