

RMB60HPEIGL/ Induction Hob

User Guide

&

Installation & Service Instructions

RANGEmaster

U110602-07A

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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 where **NEVER** 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.

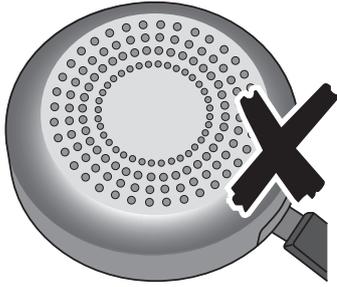
- ⚠ DO NOT use water on grease fires and NEVER pick up a flaming pan. Turn off the controls and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multipurpose dry chemical or foam-type fire extinguisher.**

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!**

Fig. 1.1



Hob Care

To fully utilise the power of your induction hob and to ensure longevity of performance, we recommend the use of AGA Rangemaster Induction Pots and Pans. If you decide to purchase an alternative set of pans for use on your induction cooker, we would strongly recommend that composite aluminium pans with steel inserts, example shown **Fig. 1.1**, are avoided. This type of pan construction can significantly reduce the lifetime and performance of your induction cook top.

NEVER cook food 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.

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 **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.

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 HOT LIDS** onto the Hob surface. Lids that have been used to cover a hot pan can “stick” or create a “vacuum” effect to the Glass Hob. Should this occur, **DO NOT** attempt to lift the lid off the glass surface, this may damage the glass. Instead slide the lid to the edge of the hob surface and remove, taking care not to scratch the hob surface. Alternatively wait until the lid has cooled to room temperature, the vacuum has been released, then remove the lid by lifting it from the hob surface **Fig. 1.5**.

⚠ 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.

Avoid heating an empty pan. Doing so may damage both the hob and pan.

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

Fig. 1.2

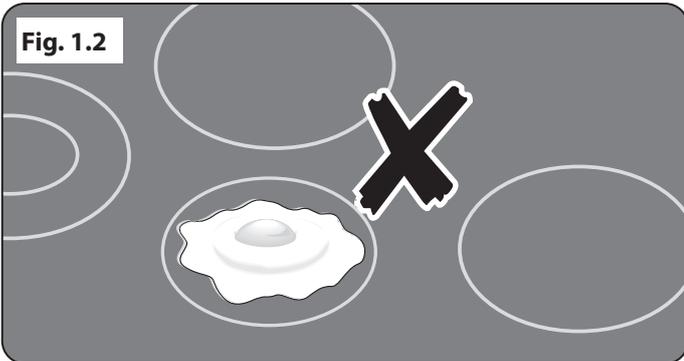


Fig. 1.3

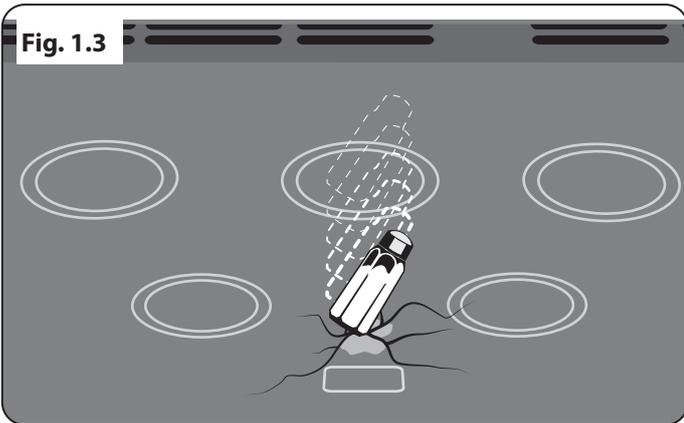


Fig. 1.4

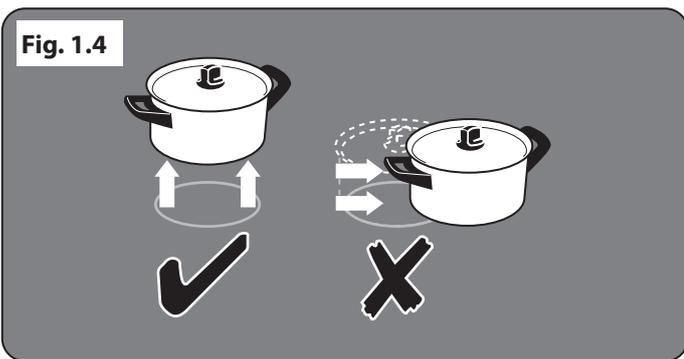
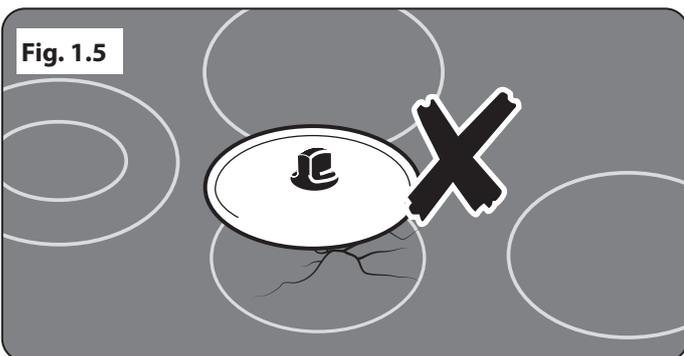


Fig. 1.5



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.

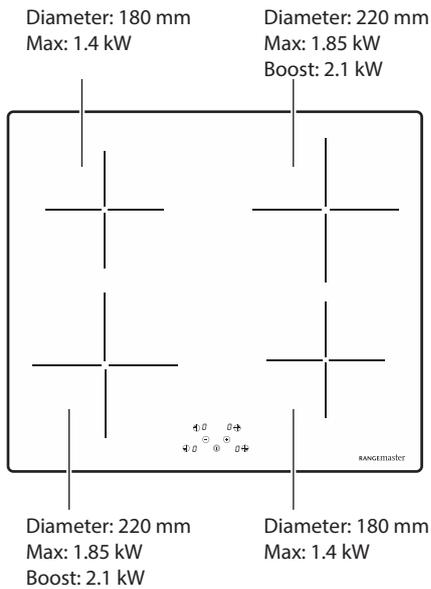
In the interests of hygiene and safety, the hob should be kept clean at all times as a build up of fats and other foodstuffs could result in a fire.

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

Fig. 2.1



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!

Fig. 2.2

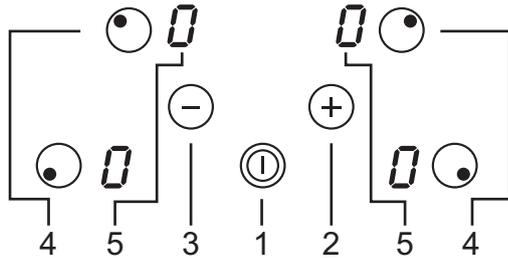


Fig. 2.3

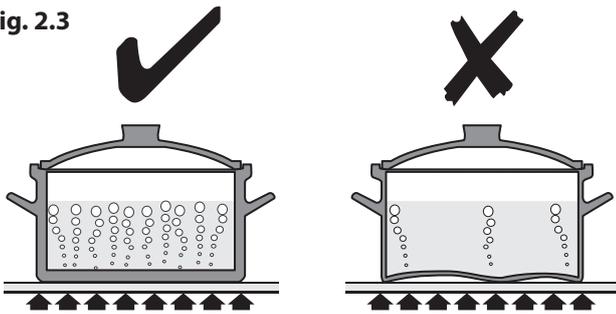
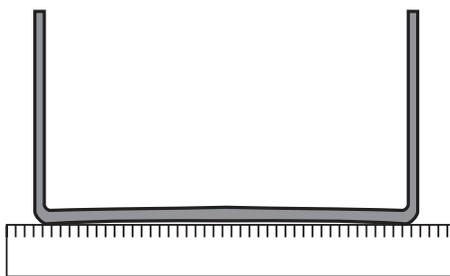


Fig. 2.4



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,

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 , 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  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  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.**

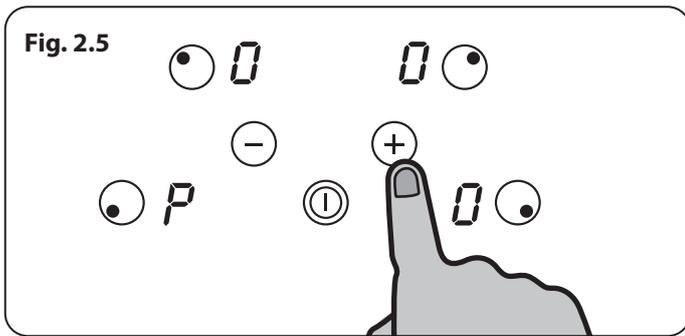
5. **NOTE:** The power level has a repeat function. While holding down the  or  keys, the power level will increase/decrease by one level every 0.3 seconds.

To deactivate a cooking zone

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

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



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.

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. 2.6**).
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. 2.6**).
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.

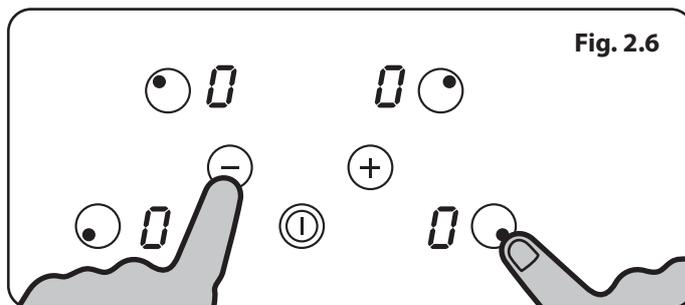
Automatic Shutdown

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.

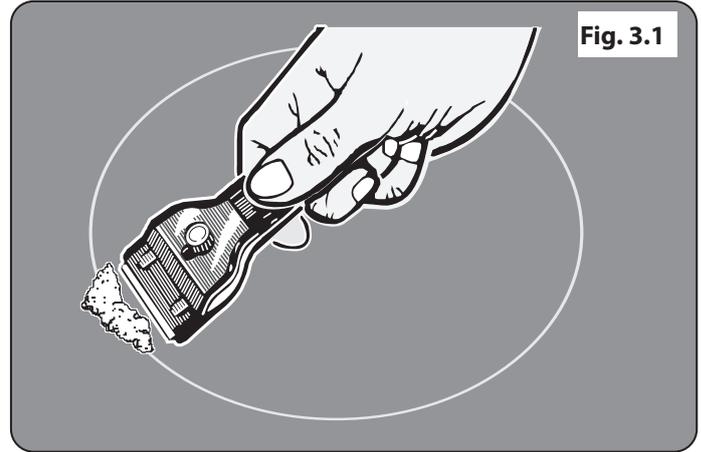
3. Cleaning Your Cooker

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.

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
E4 / E5	Temperature sensor error. Call an authorised service agent.
E7 / E8	Temperature sensor of the IGBT failure. Call an authorised service agent.
E2 / E3	Abnormal supply voltage. Check the power supply.
E6 / E9	Bad induction hob heat radiation. Restart after the induction hob cools down.

Table 4.1

INSTALLATION

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

Positioning the Hob

It is recommended that the hob be installed in a worktop with a minimum thickness of 38 mm and depth of 600 mm. 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.

NOTE: Gap between the cut-out and back of the wall **MUST** be 60 mm Fig. 5.1.

If installing a built-in oven directly under the hob, a minimum thickness of 38 mm worktop is required and **must have an air gap of 10 mm** between the oven and the bottom of the hob (Fig. 5.2).

If no built-in oven is installed underneath, and if the worktop surface used has less than a 38 mm is used a **10 mm air gap is still required** (Fig. 5.2).

⚠ There should be a minimum air gap of 10 mm under the hob. Failure to maintain a suitable clearance may impair the performance of the hob.

NOTE: If the built-in hob is being installed directly above a built-in oven, an additional spacer (not supplied) may be required to maintain a **clearance of 10 mm** between the underside of the built-in hob and the top of the built-in oven Fig. 5.3.

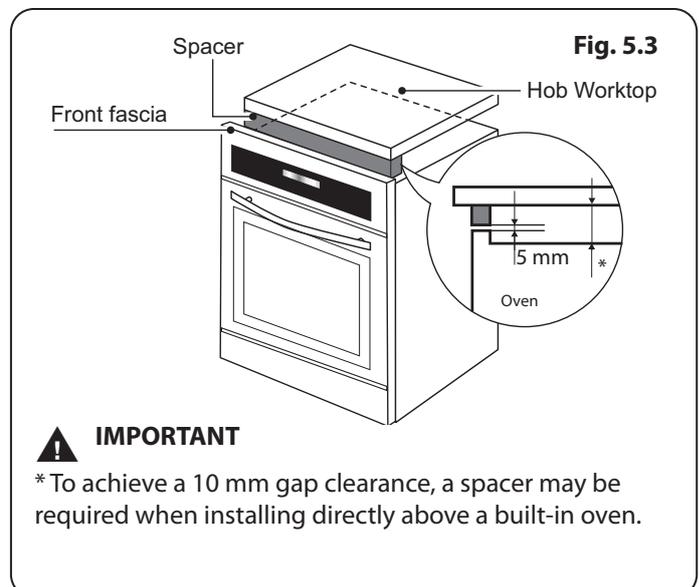
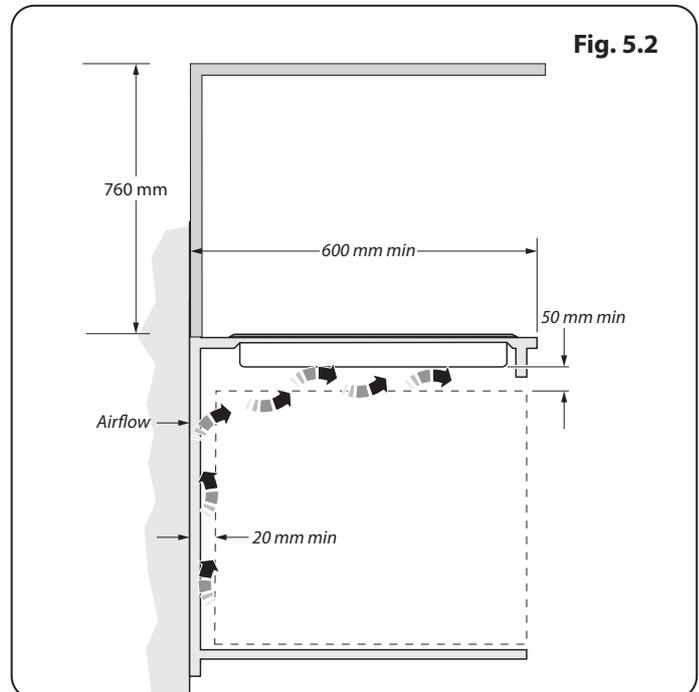
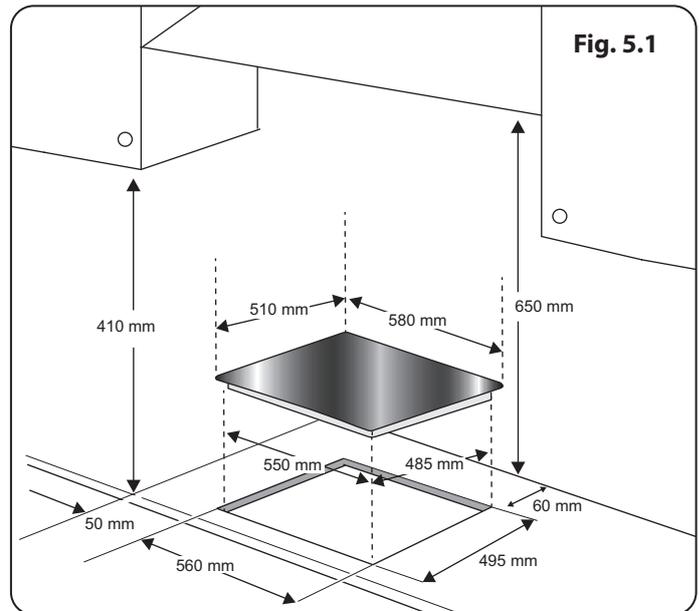
Any hob hood should be installed in accordance with the hood manufacturer's instructions.

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.



⚠ IMPORTANT

* To achieve a 10 mm gap clearance, a spacer may be required when installing directly above a built-in oven.

INSTALLATION

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

Fixing the seal to the back of 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.

1. Turn the hob over and place on a secure, level surface.
2. Spread the seal around the left, front, right and rear outer edges of the cooktop. Take special care in the corners making sure there are no gaps. The ends of the strips must fit together without overlapping.
3. 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.
4. Turn the hob back the right way up and position it in the worktop cut-out.

Installing the Hob

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

Insert the cooktop into the hole and position it correctly.

If required, use a sharp cutter or trimmer knife to trim the excess sealing material around the edge of the hob. **Take care not to damage the workbench.**

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.

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 must be made permanently wired via a double pole switch.

This appliance must be installed with the supplied cable, if a longer cable is required it must match the same specification or higher.

⚠ 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

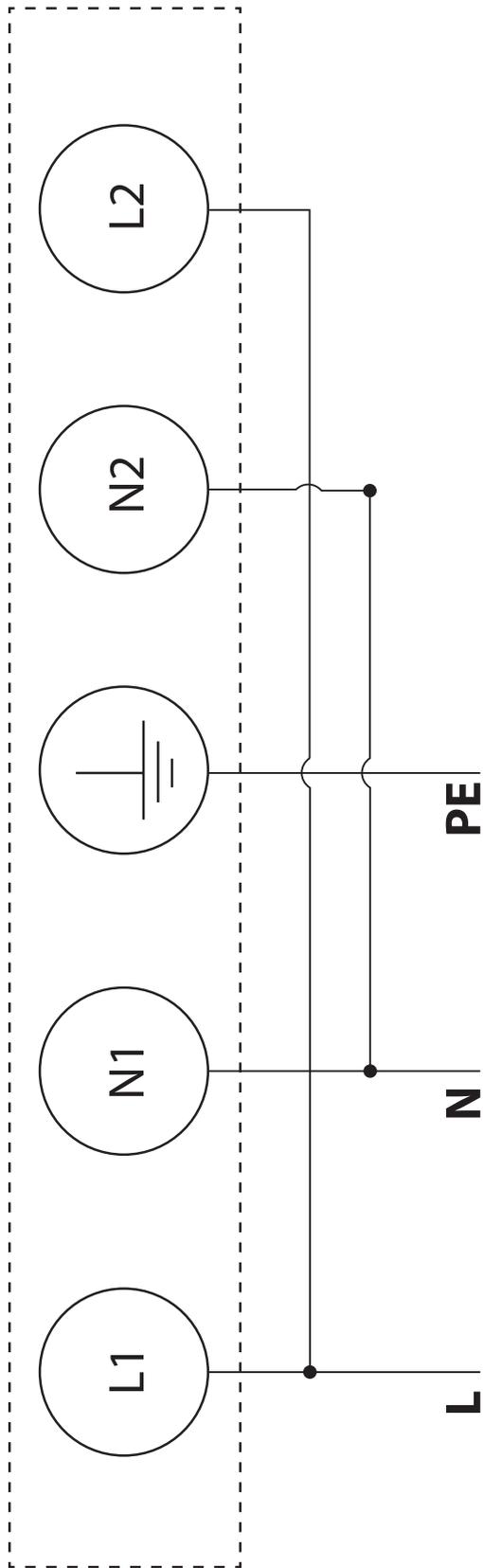
Check each cooking zone in turn.

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.

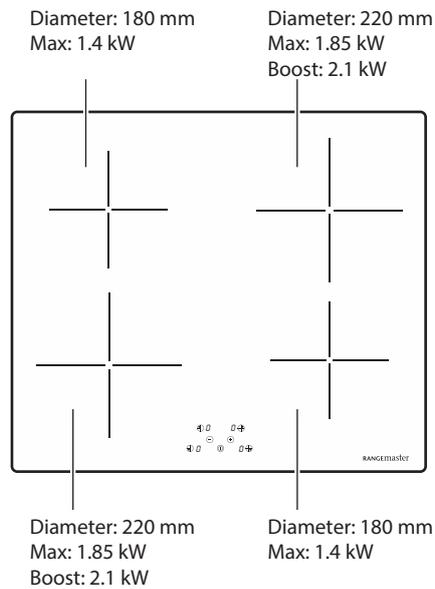
COUNTRY OF DESTINATION: GB, IE.

Dimensions

	Outside	Inside
Width	510 mm	485 mm
Length	580 mm	550 mm
Depth	53 mm from top	49 mm
Mass (kg)	8.6	
Space for fixing	See Positioning of the Hob "Fig. 5.1" on page 13	
Minimum space above hotplate	See Positioning of the Hob "Fig. 5.1" on page 13	

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	22
Heating Technology	Electromagnetic heating
Energy Consumption (ECElectric cooking) - Wh/kg	183
Zone 2 - Ø cm	18
Heating Technology	Electromagnetic heating
Energy Consumption (ECElectric cooking) - Wh/kg	171.3
Zone 3 - Ø cm	22
Heating Technology	Electromagnetic heating
Energy Consumption (ECElectric cooking) - Wh/kg	178
Zone 4 - Ø cm	18
Heating Technology	Electromagnetic heating
Energy Consumption (ECElectric cooking) - Wh/kg	171.3
Energy Consumption (ECElectric hob) - Wh/kg (*)	175.9

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.

Please note that AGA Rangemaster Limited have appointed UK Warranty Solutions to administer in warranty repairs on our behalf. If you make a request for an in warranty repair, your details will be held by Warranty Solutions.

Warranty Solutions: 01759 48 78 25

NOTE

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