

# **RMB75HPECGL/ Ceramic Hob**

## **User Guide**

&

Installation & Service Instructions



U110605-04a



## **Contents**

---

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



# 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 a ceramic hob 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

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

- ⚠ 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 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.

- ⚠ 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.

## Hob Care

**NEVER** cook directly on the hob surface.

**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.

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.

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 in 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

The ceramic hob comprises of five cooking zones containing ceramic 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. Main On/Off
2. Zone On/Off
3. Decrease and increase
4. Key lock

### The Hob

Use only pans that are suitable for ceramic hobs. We recommend stainless steel and enamelled steel pans as pots and pans with copper or aluminium bases leave traces on the hob that are difficult to remove. Glass-ceramic cookware is not suitable because of its poor conductivity. The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.

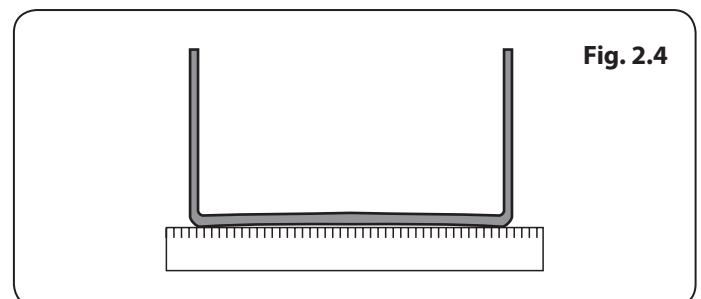
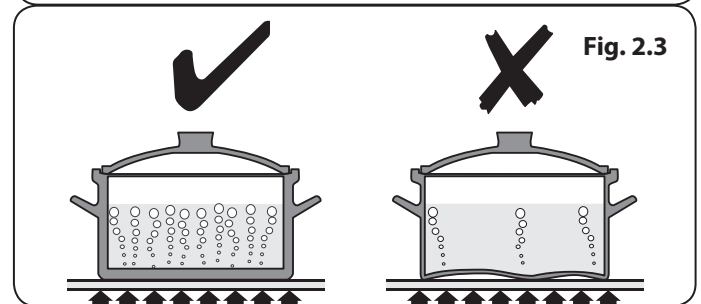
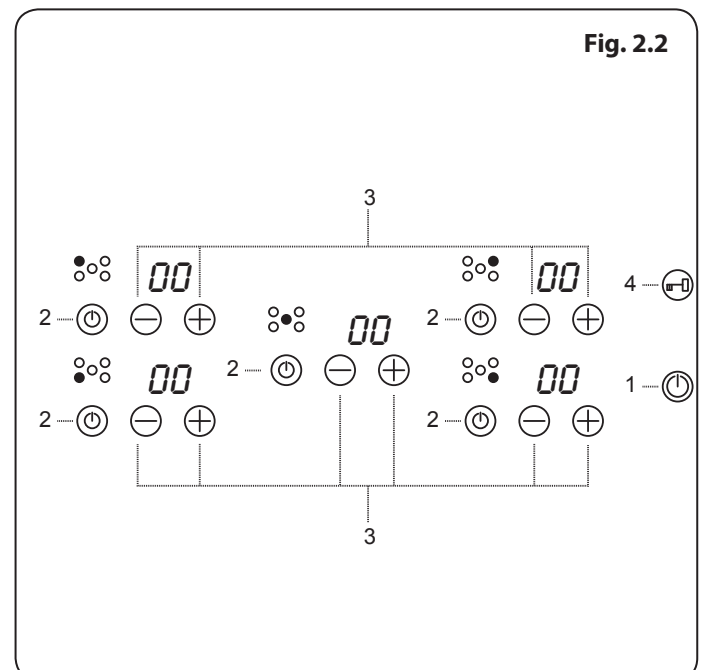
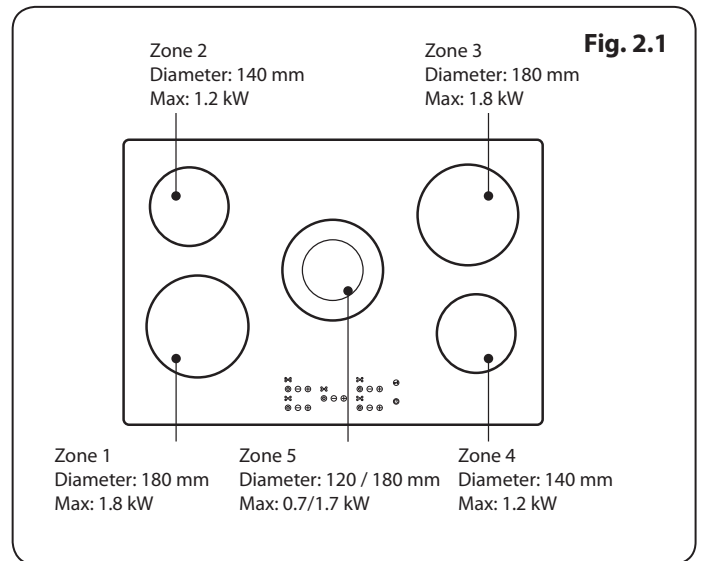
Pots and pans should have thick, smooth, flat bottoms (**Fig. 2.3**). This ensures the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient. Never use a round-bottomed wok, even with a stand.

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!**



## Heat Settings

The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the ceramic hob to find the settings that best suit you.

## 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 '0' or '00' indicating the ceramic 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. If the hob is switched off, first press the main on/off button and then press the button on the zone you will be using. The dot next to the display will flash to each of the zone.
4. Press either the '+' or '-' button to select the required power level.

**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.



## Rapid shutdown

All of the cooking zones can be switched off by pressing the main On/Off button. Any 'hot' zones that were in use will show the Residual Heat Indicator 'H' in the display.

## Automatic Shutdown

The hob will automatically shutdown if you ever forget to turn them off. The default operating times for various power levels are shown in **Table 2.1**.

**NOTE:** If the cooking zone is hot then an 'H' will flash alternately along with the error code.

Power Level	Default operating hours
1	6
2	6
3	5
4	5
5	4
6	1.5
7	1.5
8	1.5
9	1.5

**Table 2.1**

## 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 the hob is off.

### To switch on the key lock

Press the key lock button for approximately two seconds, a diode light will flash next to the key lock button. *LD* will appear in the timer display. No adjustments can be made to any of the zones or the timer.

The key lock remains when the hob is turned off.

**! For safety reasons, it is possible to switch off the hob using the key when the key lock is on.**

### To switch off the key lock

Switch on the hob and touch the key lock button for approximately two seconds.

## Dual Cooking Function

This function allows for 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.

In standard mode the inner ring will be on, once the dual button is pressed the outer ring of the selected zone will turn on.

### To activate the dual cooking function

1. Zone 5 is a dual cooking zone. Switch on zone 5.
2. Press the "+" button and increase the power level to 9. The external ring will activate.
3. Press the "+" or "-" symbols to adjust the power of the dual cooking zone to the desired value.

## Timer Function

The timer has three settings:

- Time a single zone
- Time multiple zones
- Minute timer

### Time a single zone

This allows each cooking zone to be set to cook up to a maximum of 99 minutes at a set power level. At the end of the cooking time the zone will emit a repetitive tone and turn the zone off automatically.

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 by pressing either the '+' or '-' button and select your desired power level.

**NOTE:** The dot next to the power level digit of the selected zone will appear.

3. Set the time by pressing either the '+' or '-' button. The dot in the display will start flashing
4. When the time is set, it will begin to count down immediately. The display will show the remaining time on the selected zone.
5. When the timer expires, the timed cooking zone will emit an audible tone. Press any button to disable the alarm.
6. To cancel the timer, select the timed zone and press either the '+' or '-' button to rest to '00'.

### Setting the minutes

When first setting the minutes the '-' key and '+' will show the default values.

- The default value for '-' key is 30 minutes.
- The default value for '+' key is 30 minutes.

These can be adjusted as described below:

- To increase or decrease by 1 minute, press the "-" or "+" button once.
- To increase or decrease by several minutes, press and hold the "-" or "+" button.

### Time multiple zones

You have one zone timed and now you would like another cooking zone to be timed.

1. Press the desired cooking zone and follow the same process as described in 'Time a single zone'
2. To see how many minutes you have left on each of the timed zone, press the desired cooking zone.

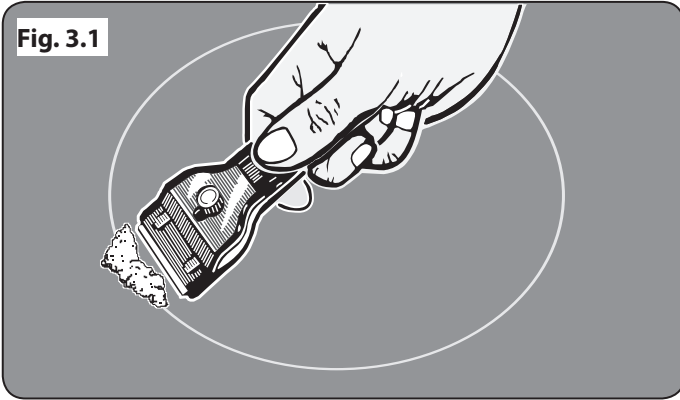
## Minute Timer

The Minute Minder is a feature that can be used without selecting a cooking zone. The Minute Minder can be set for a number of minutes and sounds an alarm once the specified amount of time has elapsed.

1. If the hob is switched off, switch on the hob to standby mode. **DO NOT select a zone.**
2. Set the minute time by touching the '-' or '+' button.

### 3. Cleaning Your Hob

Fig. 3.1



Scrape major spills 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 residual heat indicator lights go off, follow the 'Daily care' procedure outlined above.

#### Cleaning Burned-on Spills

Make sure that the residual heat indicators 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.

#### Essential information

Allow the hob to cool and isolate the electricity supply before carrying out any thorough cleaning.

- ⚠ **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 hob can be cleaned with hot soapy water – but take care that no surplus water seeps into the appliance.

**Remember to switch on the electricity supply before re-using the hob.**

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

#### Daily Care

First of all, make sure that all residual heat indicators 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 off the unit 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.

#### To Remove Metal Rub-off

Sliding pans on the hob – especially aluminium or copper pans – can leave marks on the surface. These marks often appear like scratches but can easily be removed using the procedure described previously for 'Cleaning Spills'. If the rub-off marks are especially stubborn, use a cleaning cream together with the razor scraper, as described in 'Cleaning Burned-on Spills'.

## 4. Troubleshooting

---

### **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.

### **A crack has appeared in the hob surface.**

Isolate the hob immediately from the power supply and arrange for its repair. Do not use the hob until it has been repaired.

### **The hob is scratched.**

Always use the cleaning methods recommended in this guide. Make sure that pan bottoms are smooth and clean.

Marks from aluminium and copper pans, as well as mineral deposits from water and food, can be removed with a cleaning cream. However, tiny scratches that are not removable will become less visible in time as a result of cleaning.

## 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.

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

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

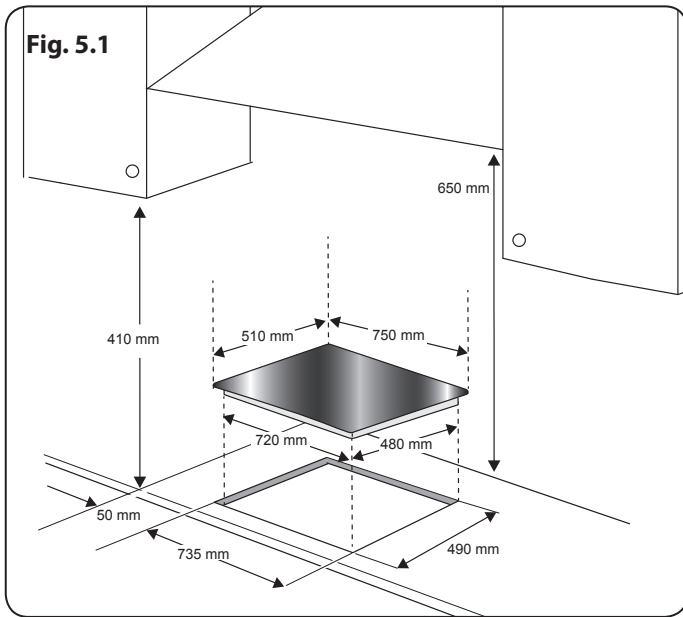
- Ceramic hob
- Fixing brackets and screws (4 off)
- Seal

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 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.

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 must be a minimum air gap of 10 mm under the hob. Failure to maintain a suitable clearance may impair the performance of the hob (Fig. 5.2).**

**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).

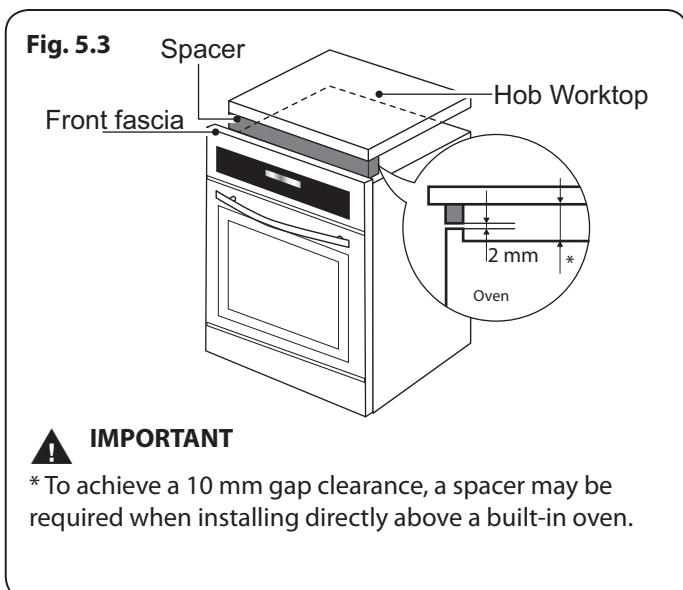
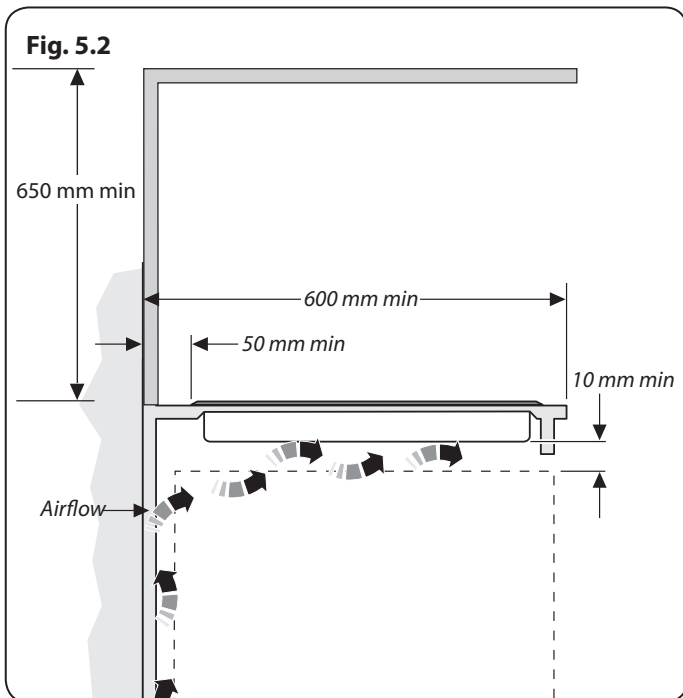
Any hob hood should be installed in accordance with the hood manufacturer's instructions.

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.



## 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. Refer to **Fig. 5.4**.

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.

### Fastening the Installation Brackets

Each cooktop is provided with an installation kit including brackets and screws for fastening the top to fixture panels from 20 to 40 mm thick. Refer to **Fig. 5.5**.

1. Turn the cooktop upside down and fasten the brackets "F" and "R" to the appropriate socket holes, without tightening the screws for the moment.
2. **NOTE:** Dependent on the thickness of the worktop as shown in **Fig. 5.5**. Slide the optional sleeve onto the bracket if fitting to thin work surfaces.
3. Make sure that the brackets are fastened as shown in **Fig. 5.5**.

### 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.

Adjust the position of the brackets "F" and "R" and tighten "Rear Screw" and "Front Screw" to lock the cooktop firmly in position (**Fig. 5.5**).

With a sharp cutter or trimmer knife trim the excess sealing material around the edge of the cooktop. **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.

## INSTALLATION

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

Fig. 5.4

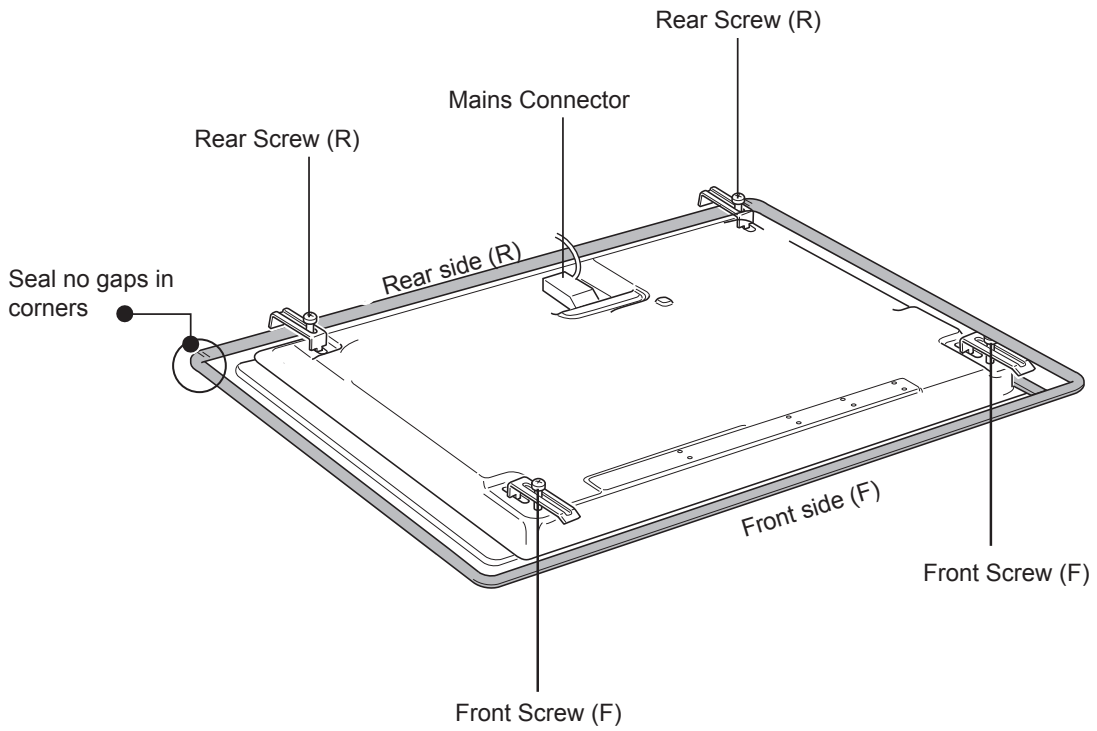
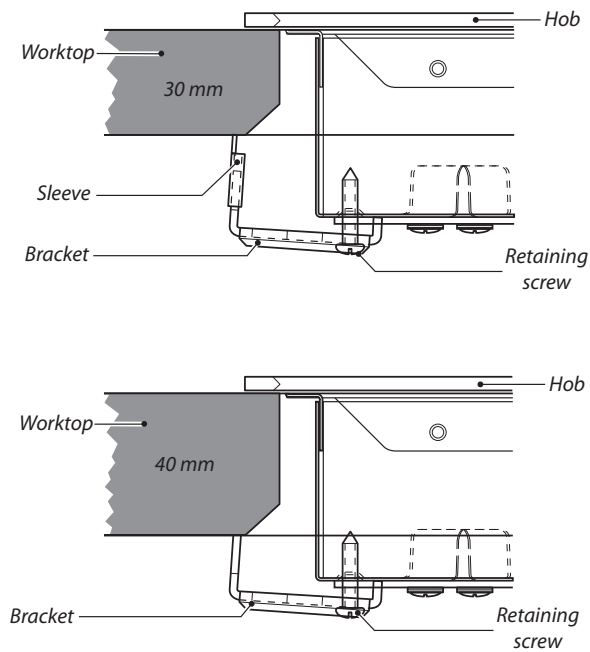


Fig. 5.5





## INSTALLATION

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

### 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), 6mm<sup>2</sup> 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

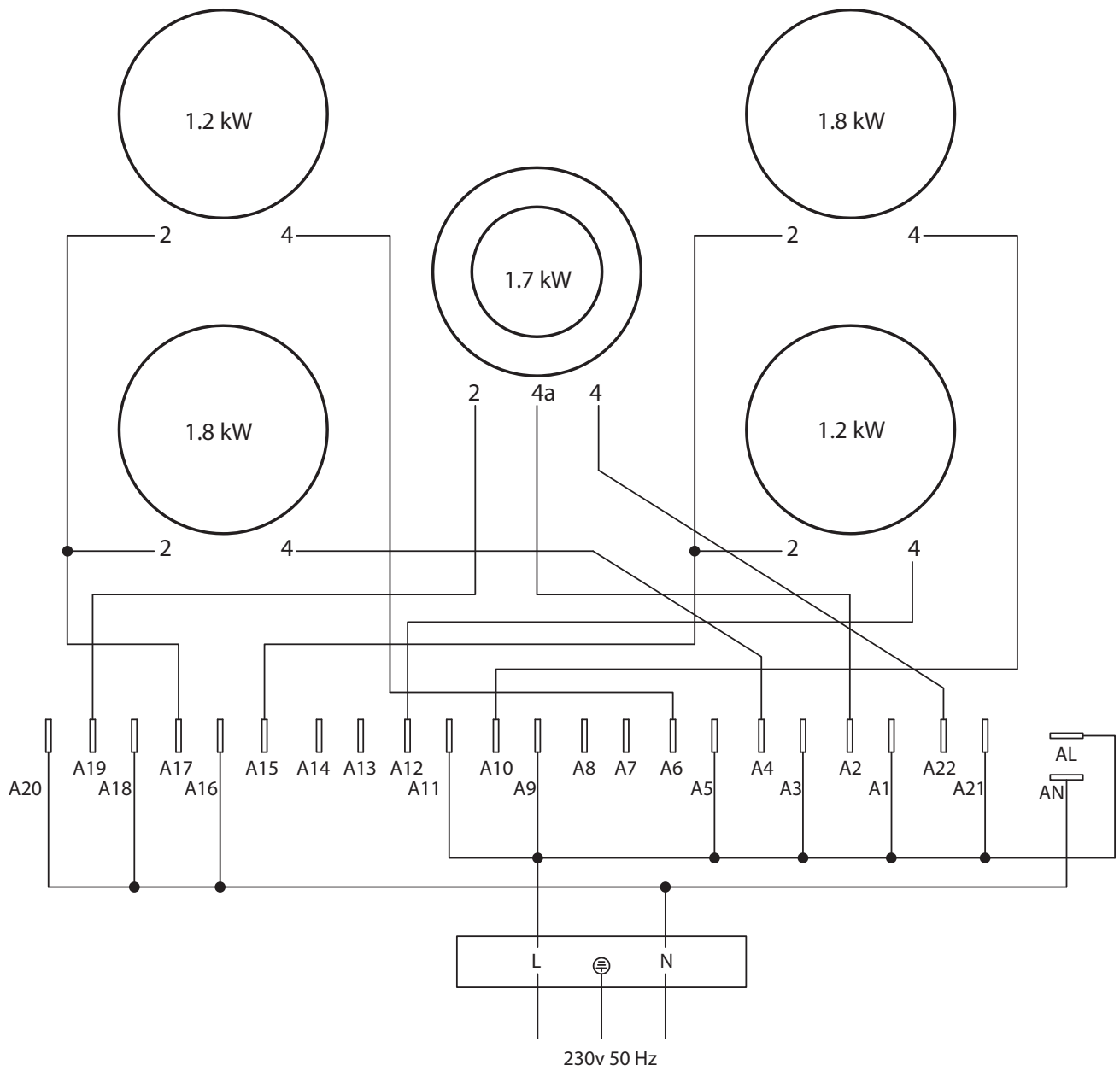
Check each cooking zone in turn.

### 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

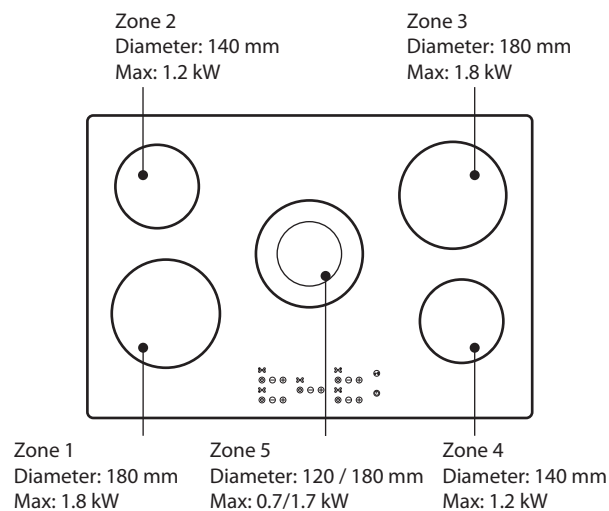
	Outside	Inside
Width	750 mm	720 mm
Length	510 mm	480 mm
Depth	50 mm / 70 mm mains connector	45 mm / 65 mm mains connector
Space for fixing	See 'Positioning of Hob' <b>Fig. 5.1 page 10</b>	
Minimum space above hotplate	See 'Positioning of Hob' <b>Fig. 5.1 page 10</b>	

### Connections

Electric
230 V 50 Hz

### Ratings

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



## Hotplate Efficiency Data

Brand	Rangemaster
Model Identification	RMB75HPECGL/
Size	750
Type	Ceramic
Type of Hob	Radiant
Number of electric zones	5
Zone 1 - Ø cm	18
Heating Technology	Radiant Plates
Energy Consumption (ECElectric cooking) - Wh/kg	204.7
Zone 2 - Ø cm	14
Heating Technology	Radiant Plates
Energy Consumption (ECElectric cooking) - Wh/kg	209.3
Zone 3 - Ø cm	18
Heating Technology	Radiant Plates
Energy Consumption (ECElectric cooking) - Wh/kg	204.5
Zone 4 - Ø cm	14
Heating Technology	Radiant Plates
Energy Consumption (ECElectric cooking) - Wh/kg	209.3
Zone 5 - Ø cm	18
Heating Technology	Radiant Plates
Energy Consumption (ECElectric cooking) - Wh/kg	204.7
Energy Consumption (ECElectric hob) - Wh/kg	206.5
In accordance with Reg. (EU) No 66/2014 (Implementing 2009/125/EC)	

## **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](mailto:consumers@agarangemaster.co.uk)

