

# **RMB45WDBL/SS ECL14WDBL/BL**

## **User Guide**

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Installation & Service Instructions

# **RANGEmaster**

U110608 - 03A



# 1. Before You Start...

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Thank you for buying a Rangemaster appliance. 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 the appliance 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 appliance is wired in and switched on.

It is recommended that this appliance is serviced annually.

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

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

## Personal Safety

-  **The storage drawer can only be used for storage.**
-  **NEVER store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids.**
-  **DO NOT store explosives, such as aerosol cans, on or near the appliance.**
-  **Flammable materials may explode and result in fire or property damage.**

## Cleaning

Before using for the first time proceed as follows:

Wipe the appliance with a damp cloth only, and then dry with a soft cloth.

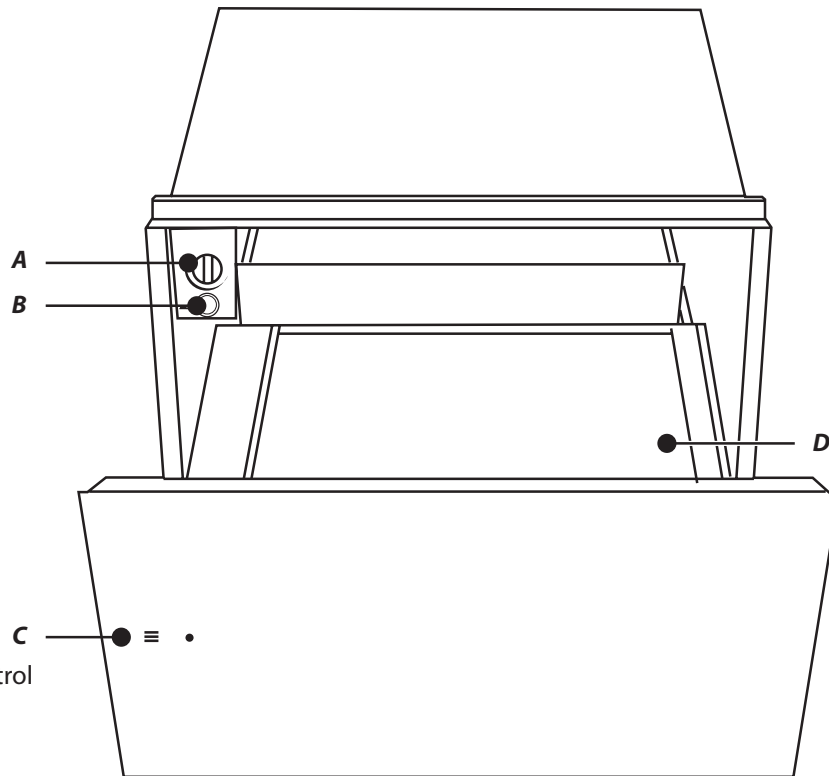
In the interests of hygiene and safety, the appliance should be kept clean at all times as a build up of fats and other foodstuffs could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a damp 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. Warming Drawer

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- A. Temperature control
- B. On / Off
- C. Indicators
- D. Warming Drawer

The controls consist of a temperature dial and an On/Off switch. These are only visible when the drawer is open. When the drawer is closed, you can tell when the appliance is switched on because the On/Off switch illuminates through the hole in the front of the drawer.

It is operated by the temperature knob and can be adjusted between 30°C and 80°C.

The temperature dial must only be turned in a clockwise direction as far as it will go and then back again.

To prevent damage to the thermostat, do not force the temperature knob past the maximum position.

1. To open, push the door to open.
2. Place the crockery.
3. Set the required temperature.
4. Press the power switch, which will light up to confirm the warming drawer is switched on.
5. Push to close the drawer.
6. Switch the appliance off before removing the warmed dishes.

The symbols are recommendations for optimum settings and do not indicate absolute temperature values (**Table 2.1**).

### Warming Times

The time necessary for warming depends on various factors:

- Material and thickness of the dishes.
- Quantity of dishes to be warmed.
- Arrangement of dishes in the drawer.
- Temperature setting.



Therefore exact warming times cannot be provided.

With use, experience will demonstrate optimal warming times and temperature settings. Temperature setting is approx. 60°C. Evenly heated crockery will take about:

- 30 – 35 minutes for 6 place setting.
- 40 - 45 minutes for 12 place setting.

### Warming drawer capacity

The capacity of the warming drawer is 25kg. The number of items this includes depends on the size and thickness of your crockery.

Knob Position	Approx Temperature	Usage Information
	Approx. 40°C	To prevent hot drinks from cooling too quickly, use this temperature setting to warm the cups to a temperature that is safe to touch.
	Approx. 60°C	To prevent hot food from cooling quickly, use this temperature setting to warm plates or serving dishes. The use of oven gloves or pot holders is recommended for this setting.
	Approx. 80°C	The thermostat is set to maximum temperature. The use of oven gloves or pot holders is necessary for this setting.

**Table 2.1**

## Cleaning

Clean the inside of the drawer with hot soapy water and a soft cloth, rinse and dry.

The Warming Drawer is ideal for storing baking trays and other cooking utensils.

It can get warm, so do not store anything in it that may melt or catch fire.

- Always disconnect the appliance from the power supply before undertaking any cleaning.
- Allow the warming drawer to cool fully after use before undertaking any cleaning.

## Warming drawer exterior

- Clean with a damp cloth. If it is very dirty, add a few drops of dish washing detergent to the water. Dry with a dry cloth.
- Slight colour differences on the front of the appliance are due to the use of different materials, such as glass, plastic and metal.

## Front panel

- Use a mild detergent and a soft window cleaning cloth or a microfibre cloth that does not leave fibres on the surface. Wipe horizontally, without pressing.
- Do not use corrosive products, hard sponges or rough cloths for cleaning. Clean the aluminium surfaces with a dry cloth.

## Capacity

6 place settings

- 6 dinner plates  $\Phi$ 28 cm
- 6 soup bowls  $\Phi$ 10 cm
- 1 serving bowl  $\Phi$ 22 cm
- 1 serving bowl  $\Phi$ 19 cm
- 1 serving bowl  $\Phi$ 17 cm
- 2 meat platters 36 cm

Or:

- 20 dinner plates  $\Phi$ 28 cm
- 36 soup bowls  $\Phi$ 22 cm
- 30 soup bowls  $\Phi$ 10 cm
- 10 dinner plates  $\Phi$ 28 cm
- 10 soup bowl  $\Phi$ 22 cm
- 10 pizza plates  $\Phi$ 36 cm
- 80 espresso cups
- 40 cappuccino cups
- 30 punch glasses
- 18 soup bowls  $\Phi$ 22 cm
- 2 soup terrines 21 cm $\times$ 18 cm

## Troubleshooting

If the dishes are not warm enough, make sure:

- the appliance is on.
- the right temperature has been set.
- the heat openings are not covered by large dishes or soup-plates.
- the dishes have been warmed for a long enough time.

The crockery does not heat up.

Check whether, you can hear the noise from the fan or not. If you can hear the noise from the fan:

- there could be problem with the heater element.
- if you cannot hear the noise from the fan: There could be problem with the fan. - or the mains fuse has blown.

The crockery is too hot.

- there could be faulty on temperature control.

The on/off switch does not light up when the appliance is switched on.

- there could be defective on the indicator light of the switch

## Location of Warming Drawer

Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate. This data must be complied with in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

The plate warmer may only be built in combination with those appliances quoted by the manufacturer as being suitable. The manufacturer cannot guarantee trouble free operation if the appliance is operated in combination with appliances other than those quoted by the manufacturer as being suitable.

When building in the plate warmer in combination with another suitable appliance, the plate warmer must be fitted above a fixed interim shelf in the housing unit to ensure that the housing unit can support both its weight and that of the other appliance.

The warming drawer 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.

The kitchen should be dry and have effective ventilation according to the existing technical provisions.

The mains lead behind the warming drawer must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.

Remove all packaging materials (foils, artificial foam, nails, etc) away from children as they present potential danger.

## Electrical Connection

The appliance is supplied with a power cord and plug for connection to a 220-240 V mains supply.

The voltage, rated load and plug rating are given on the data plate. Please ensure these matches the household mains supply.


Connection should be made via a switched socket which is easily accessible after installation. For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA. Do not connect via an extension lead.

### **WARNING THIS APPLIANCE MUST BE EARTHED**

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

- Green/ yellow = earth
- Blue = neutral
- Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows when is necessary to change the plug:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.

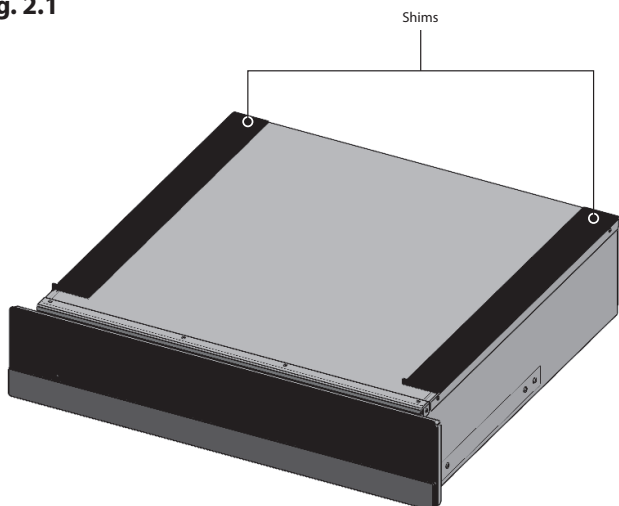
The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

## INSTALLATION

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

Fig. 2.1



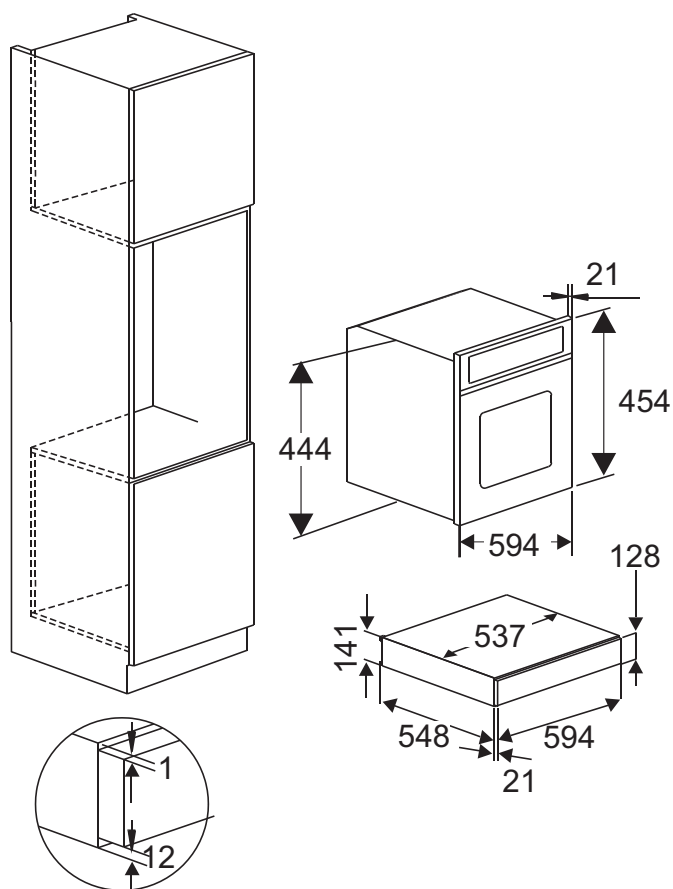
### Levelling the appliance

- 2x self-adhesive black shims metal and 1x self-adhesive stainless steel shim (included).

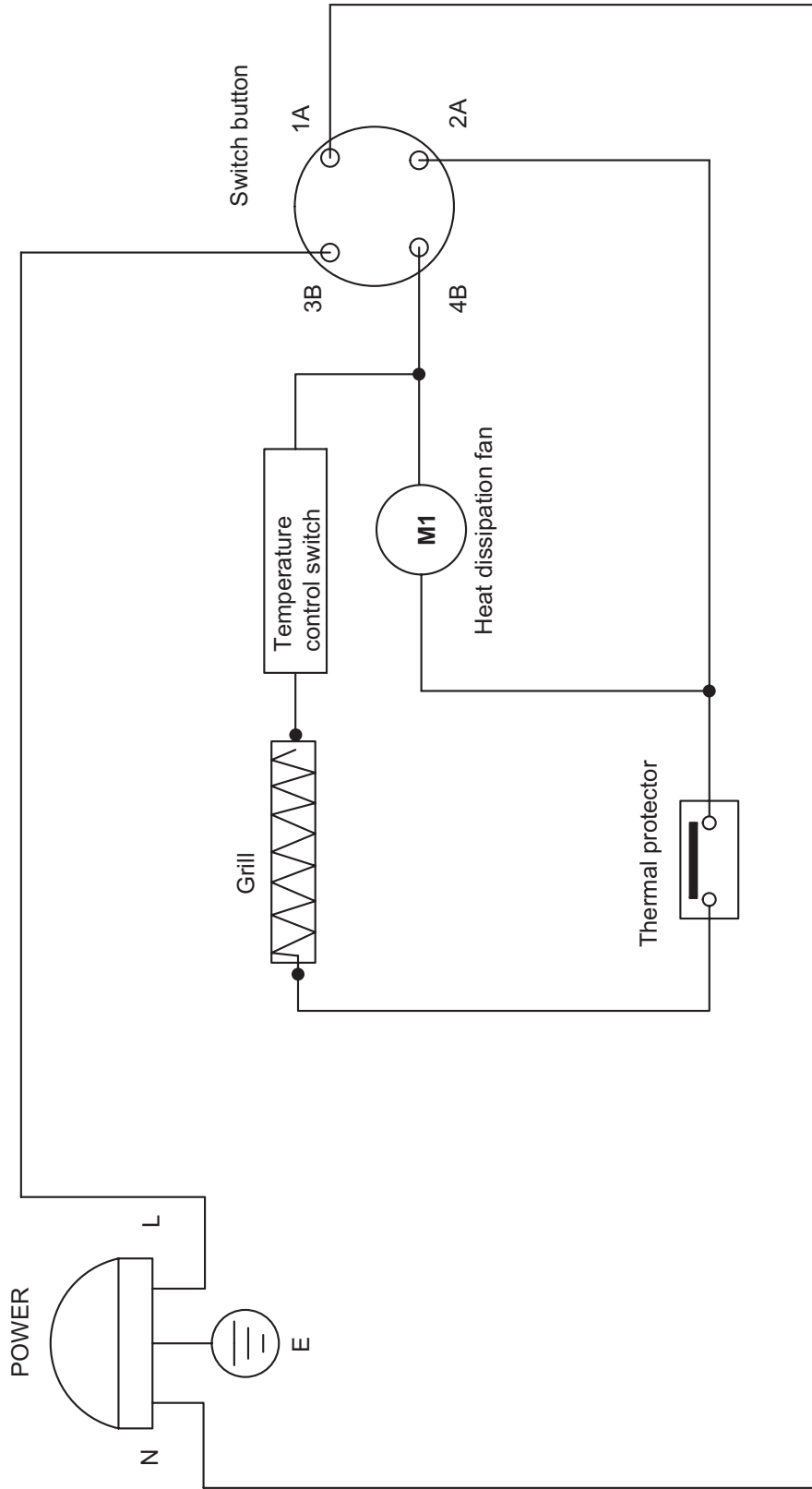
3 shims are included with this 45 cm built-in appliance. These shims are only used when you notice the appliance is uneven in the cabinet.

Check that the dimensions of the cabinet are correct for this appliance.

Before screwing the appliance in the cabinet, turn the appliance over and place the two black shims on either side (**Fig. 2.1**). The black is an extra shim if one end needs to be raised higher and should be placed on top of the black shim.



### 3. Circuit Diagram





## 4. Technical Data

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

**DATA BADGE LOCATION:** Back of the drawer.

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

### Dimensions

Dimensions	Oven	Housing
Height	141	594
Width	595	560 - 568
Depth	548	555 (min)
Mass (kg)	16	-

### Data

Brand		Rangemaster
Model identification		RMB45WDBL/SS ECL14WDBL/BL
Type of drawer		Electric
Number of cavities		1
Volume	Litres	21
Max load	kg	20
Temperature Load		40°C - 80°C

<b>Maximum total electrical load at 230 V</b> (approximate total including hob, oven lights, oven fan, etc.)	420 W
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## **5. Warranty/After Sales Service**

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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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