

Eclipse 90

Induction Hob

User Guide

&

Installation & Service Instructions

RANGEmaster

U111125-02A

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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.

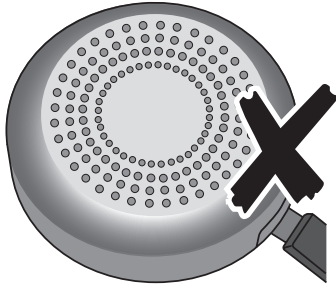
- ⚠ DO NOT use water on grease fires and NEVER pick up a flaming pan. Turn off the controls and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multipurpose dry chemical or foam-type fire extinguisher.**

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!**

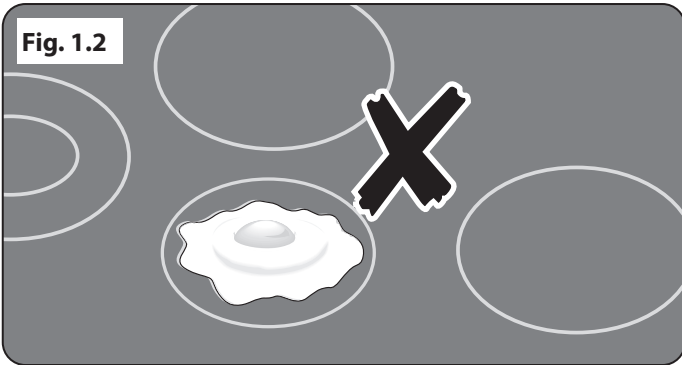
Fig. 1.1



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.

Fig. 1.2



NEVER cook food directly on the hob surface **Fig. 1.2**.

DO NOT use the hob surface as a cutting board.

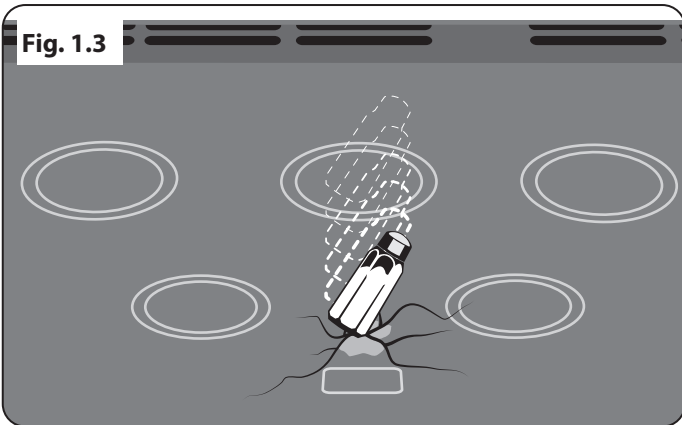
DO NOT leave utensils, foodstuffs or combustible items on the hob when it is not in use (e.g. tea towels, frying pans containing oil).

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.

Fig. 1.3



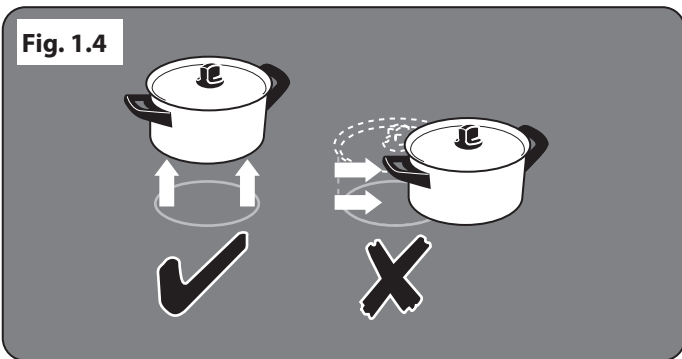
DO NOT stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object (e.g. a salt cellar) might cause the surface to crack or break **Fig. 1.3**.

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).

Fig. 1.4



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.

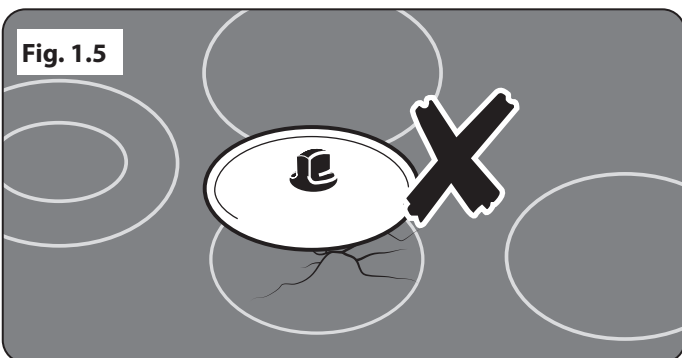
⚠ The appliance is not intended to be operated by means of external timer or separated remote-control system.

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. 1.5



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.

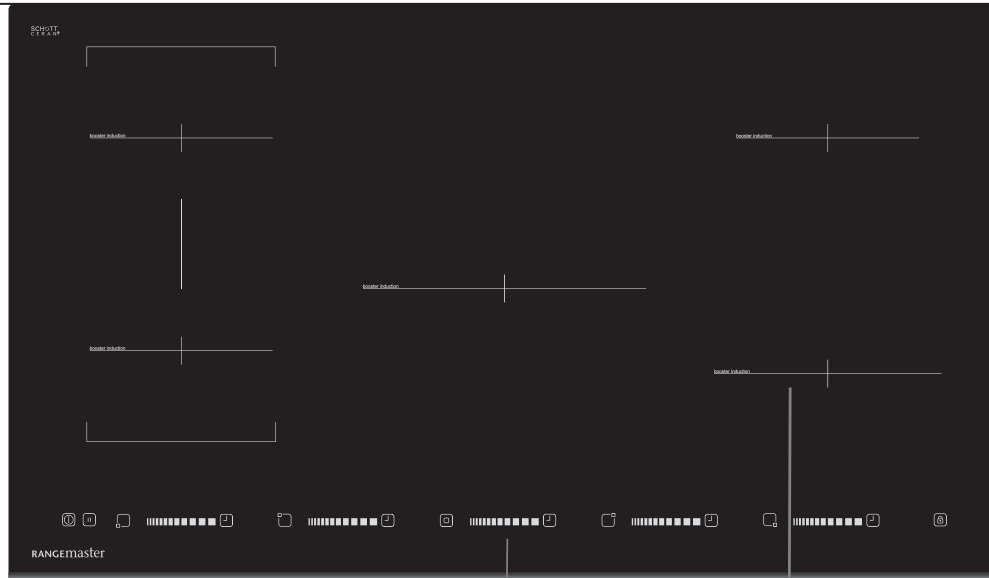
In the interests of hygiene and safety, the hob should be kept clean at all times as a build up of fats and other foodstuffs could result in a fire.

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



1. Control Panel
2. Induction zone

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

The Hob

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

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

Pots and pans should have thick, smooth, flat bottoms (**Fig. 2.2**). This 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.

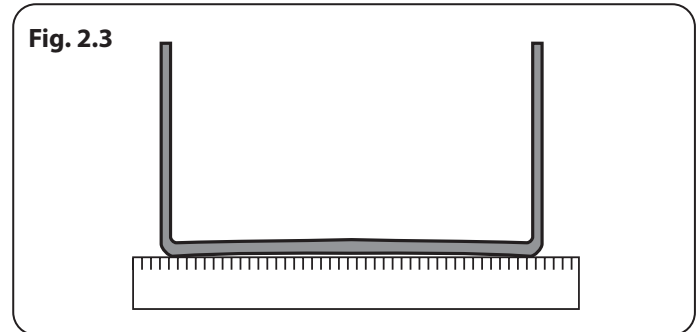
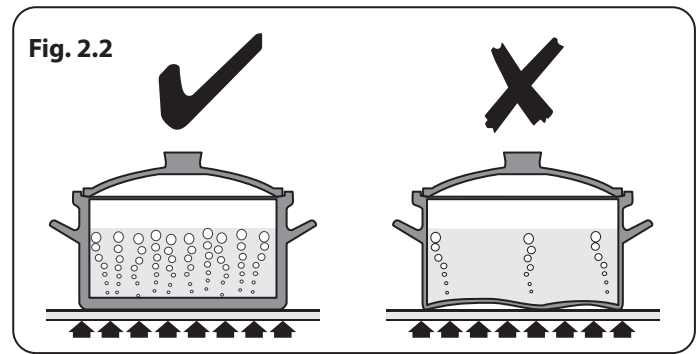
The very best pans have bases that are very slightly curved up when cold (**Fig. 2.3**). If you hold a ruler across the bottom you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.

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

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

The minimum cookware diameter that the elements can detect is Q110mm for 160mm - 200mm hobs and Q160mm for a 250mm hob. Cooking performance is improved with a larger cooking area.

⚠ 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
1/3	Melting (butter/chocolate) or keeping food warm
4/5	Slow boiling, e.g. spaghetti, soups, stews, potatoes
6/7	Gentle frying
8	Browning meats, frying fish, omelettes
9	Fast frying steaks
P	Boost function

Table 2.1

Touch Panel

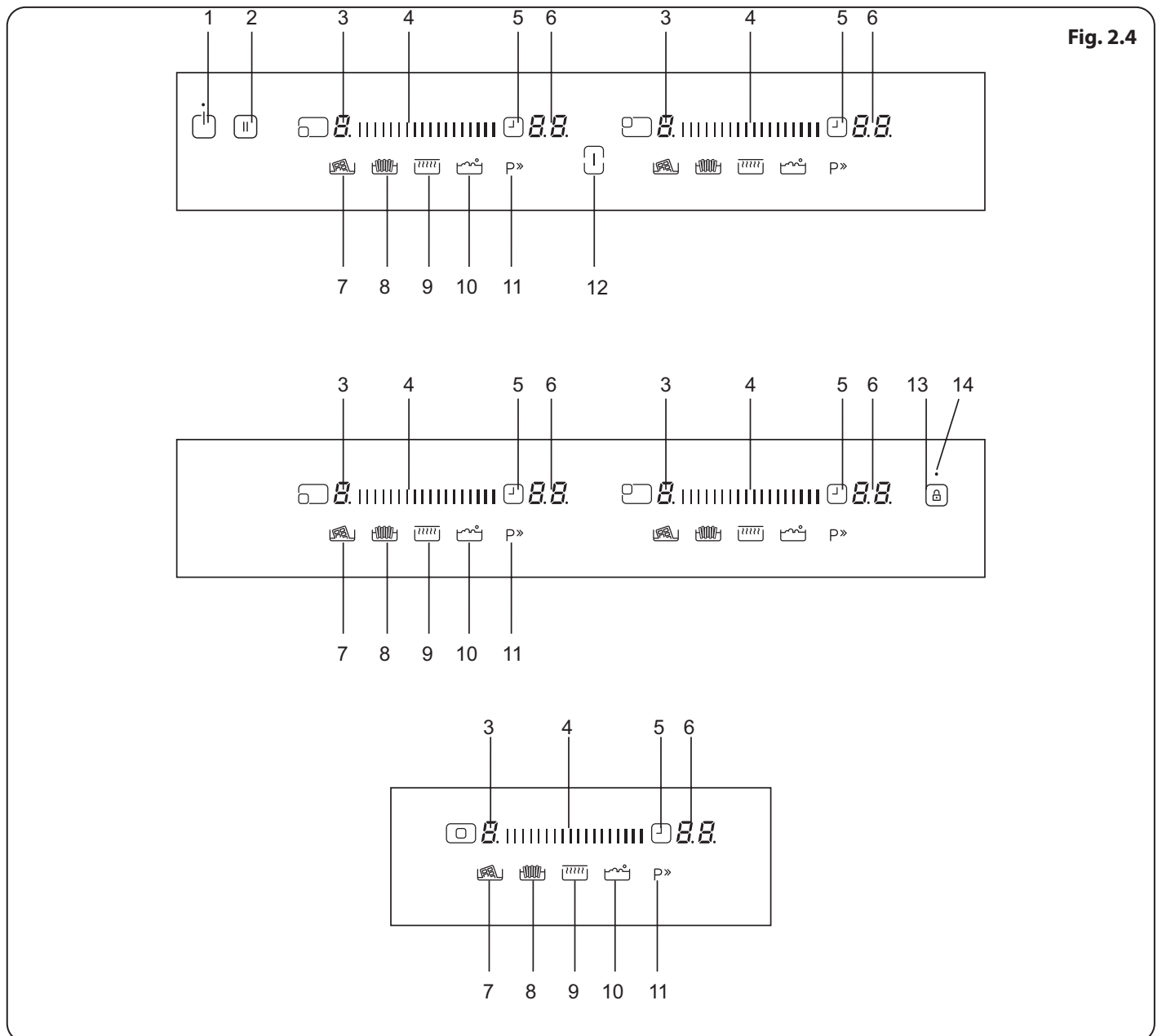


Fig. 2.4

Each zone is controlled via the touch sensitive controls with an audible signal when operated (**Fig. 2.4**).



1. On off key
2. Smart pause selection
3. Heater display
4. Sliding button
5. Timer selection
6. Timer display
7. Chocolate melting function selection
8. Frying function selection
9. Keep warm function selection
10. Boiling function selection
11. Boost
12. Bridge function selection
13. Key lock
14. Key lock indicator

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.

Operating the Hob

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.**

Switching the appliance on


1. Switch the hob on by pressing the ON/OFF button . All displays show a static “”. (If a cooking-zone is not selected within 20 seconds, the hob will automatically switch off).

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



Switching the appliance off:

1. Switch the hob off at any time by pressing ON/OFF key (1). The ON/OFF (1) key always has priority in the switch off function.
2. Mode function and bridge function indicator will no longer illuminates.

Switching the cooking-zones on:

Now element is ready to use. For fast boil times, select the desired cooking level, then press the “” button to activate the Boost function


Switching the Cooking Zones Off

Use the related heater Sliding button (4), turn the temperature down to “”. (Pressing the right and left of the slider button simultaneously also turns the temperature to “”).



If the cooking zone is hot, “” will be displayed instead of “”.

Switching ALL Cooking Zones Off

To switch all the cooking zones off at once, press the button

In the stand-by mode, a “” will appear on all cooking zones which are hot.

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.


Smart Pause (2)

Smart Pause (2), when activated, reduces the power of all burners that have been switched on.

If you then deactivate the Smart Pause (2), the heaters will automatically return to the previous temperature level.

If the Smart Pause (2) is not de-activated, the cooktop will switch off after 30 minutes.

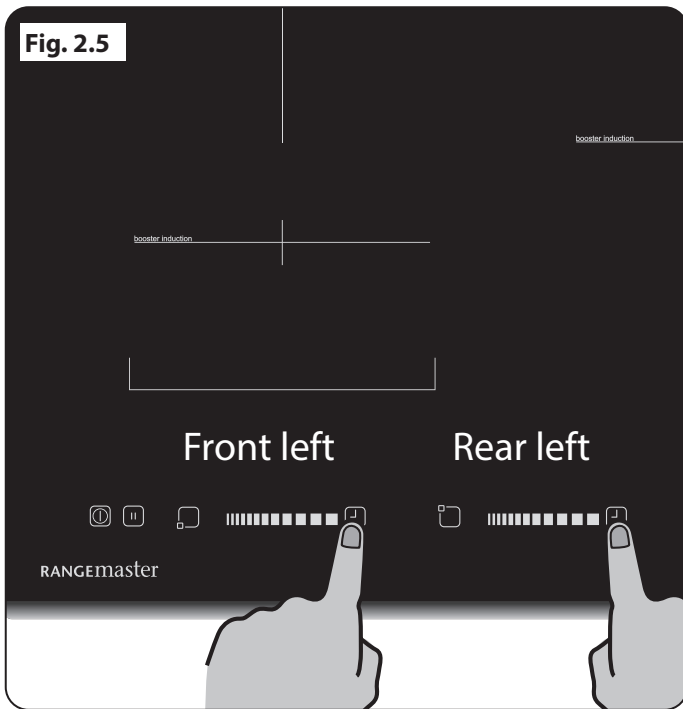
Press the Smart Pause (2) button to activate. The power for the activated heater(s) will reduce to level 1 and the Pause symbol “” will appear on all displays.

Press again to deactivate Smart Pause (2). The Pause symbol “” will disappear and the heaters will now run at the level previously set.

Safety Switch-Off Function

A cooking zone will automatically switch off if the heat setting has not been modified for a specified duration of time. A change in the heat setting of the cooking zone will reset the time duration to the initial value. This initial value depends on the selected temperature level, as shown below.

Heat setting	Safety switch off after
1-2	6 hours
3-4	5 hours
5	4 hours
6-9	1.5 hours



Child Lock

The child lock function can be activated after switching the appliance on. To activate the child lock, press the front left heater timer button (5) and rear left heater timer button (5), simultaneously hold for at least 2 seconds until the 'L' displays (Fig. 2.5).

"L" meaning LOCKED will appear in all heater displays and the control can not be changed.

Note: If a zone is already hot when the child lock is activated then the "H", which was being shown to indicate that the zone was hot, will be replaced with "L". The display will revert back to "H" after 20 seconds has elapsed.

The hob will remain in a locked condition until it gets unlocked, even if the appliance has been switched on and off.

To deactivate the child lock, press the front left heater timer button (5) and rear left heater timer button (5), simultaneously hold for at least 2 seconds until the 'L' displays (Fig. 2.5).

If a button is pressed while the lock is activated and the display is showing "H", then "L" is displayed to indicate that the product has the Child Lock activated.

Key Lock

The key lock function is used to set 'safe mode' on the appliance during operation. It will not be possible to make any adjustments by pressing the buttons (for example heat settings). It will only be possible to switch the appliance off.

The lock function is active if the key lock button (13) is pressed for at least 2 seconds. This operation is acknowledged by a buzzer. After successful operation, the key lock indicator will flash and the heater will be locked.

Timer Function

The timer function is available in two versions, as follows.

Minute minder timer (1 to 99 minutes):

The minute minder timer can be operated if the cooking zones are switched off. The timer display will show "00" with a blinking dot.

Use the Timer and Sliding Buttons to increase/decrease the time. The range is between 0 and 99 minutes. If there is no adjustment to the displayed time within 10 seconds, the minute minder timer will be set and the blinking dot will disappear. Once the timer is set, it begins to count down.

When the timer reaches zero, a signal will sound and the timer display will blink. The sound signal will stop automatically after 30 seconds and/or by pressing any timer selection button.

The minute minder timer can be changed or switched off at any time by using the timer setting button (5) and/or use the sliding buttons (9). Switching off the hob by pressing the ON/OFF button (11) at any time will also switch off the minute minder timer.

Cooking zone timer (1 to 99 minutes):

When the hob is switched on, an independent timer can be programmed for every cooking zone.

Select the temperature setting and activate the related heater timer setting button, the timer can be programmed to switch off a cooking zone. 10 seconds after the last operation, the timer display will change to the timer that will run out next (in cases where a Minute-minder timer is set for the center heater).

When the timer has run down, a signal will sound, the timer display will show "00" and the assigned cooking zone timer LED will blink. The programmed cooking zone will switch off and "H" will be displayed if the cooking zone is hot.

The sound signal and the blinking of the timer LED will stop automatically after 30 seconds and/or by pressing any button.

Buzzer

While the hob is in operation, the following activities will be signalled by the buzzer.

- Normal button activation will be accompanied with a short sound signal.
- Continuous button operation over a longer period of time (10 seconds) will be accompanied with a longer, intermittent sound signal.

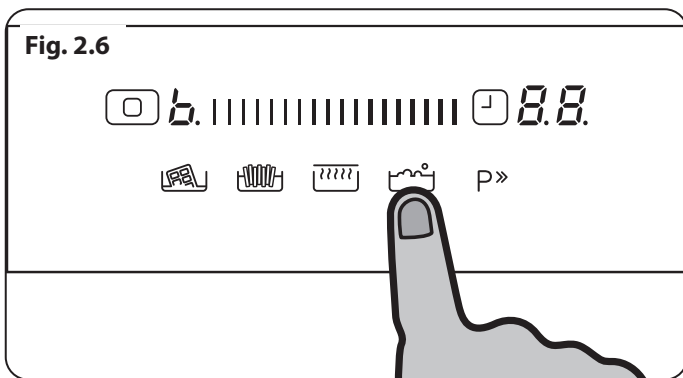
Boost Function

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 and set the desired cooking zone.
2. Press the P (11) button once more. 'P' will show in the display (**Fig. 2.4**).
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.



Special Cooking Function

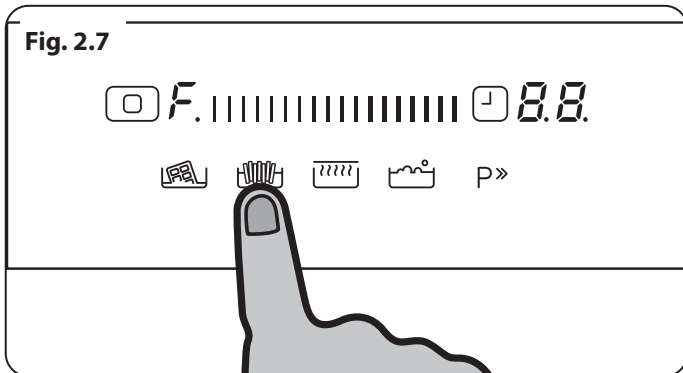
Press the boiling, frying, keep-warm and chocolate-melting buttons to activate the special cooking functions. Boiling and frying functions cannot be selected simultaneously (for the right side of the hob) until after one beep is heard from the hob.

Smart Pause and timer function cannot be activated when the mode function is selected.

Special Cooking Modes

Boiling Function (Fig. 2.6)

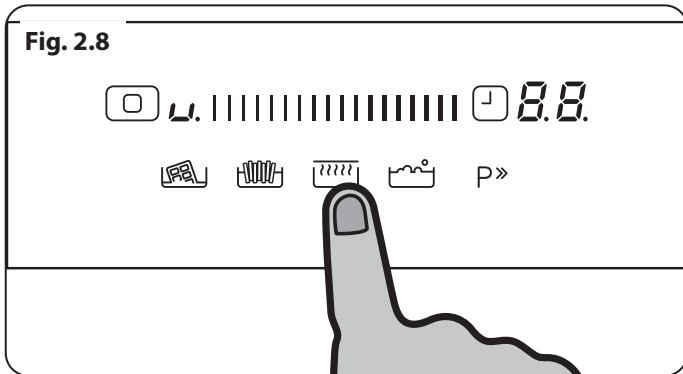
This function is used to boil water and keep the temperature close to boiling point. To activate the boiling function, press the boiling function button. When the boiling function has been activated, the corresponding display will show 'b' and the boiling function indicator will illuminate. The hob will beep to indicate when the water has boiled and the water will then simmer.



Frying Function (Fig. 2.7)

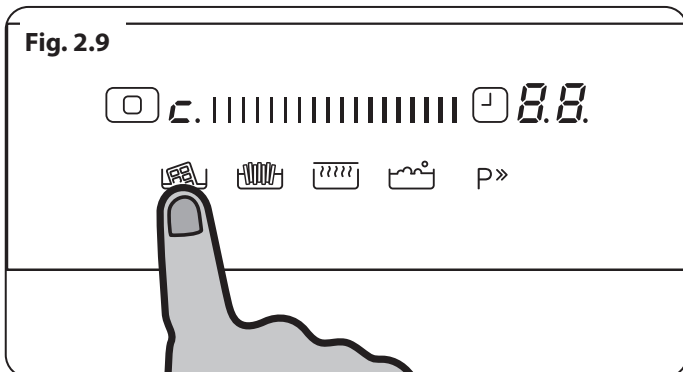
This function will fry oil at around 160°C.

To activate this function, press the frying function button. When the frying function has been activated, the corresponding display will show 'F' and the frying function indicator will illuminate. The hob will beep when the oil is ready for frying.



Keep-Warm Function (Fig. 2.8)

This function allows the temperature of food to be kept at around 50°C. To activate the keep-warm function, press the keep-warm function button. When the keep-warm function has been activated, the corresponding display will show 'u' and the keep-warm function indicator will illuminate.



Chocolate-Melting Function (Fig. 2.9)

This function melts chocolate or similar foods at around 40°C. To activate the chocolate-melting function, press the chocolate melting function button. When the chocolate-melting function has been activated, the corresponding display will show 'c' and the chocolate melting function indicator will illuminate.

Performance and time may vary according to the quantity of food in the pan and the quality of the pan. 1.5 litres of water or 0.5 litres of oil gives the best cooking performance with these functions.

Bridge Zone

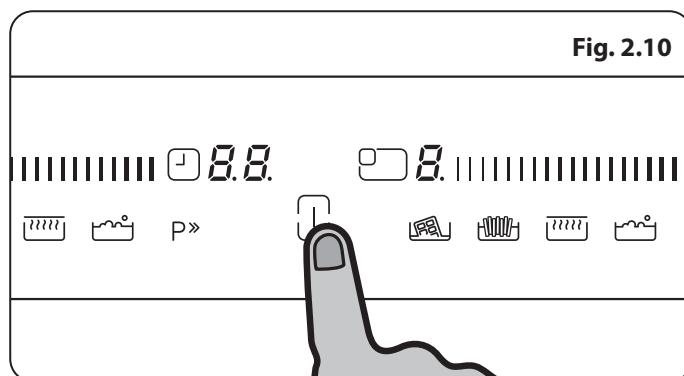
Switching the Bridge Zone On

Touch the bridge function button to activate the bridge zone (**Fig. 2.10**). When the bridge zone function has been activated the two left heater displays will show “b”, and “r”

Select the temperature setting by using the sliding button. Increase the heat setting by pressing the right side of the sliding button or decrease the heat setting by pressing the left side of the sliding button.

The bridge element will be ready to use.

To boil the pan quickly, select the desired cooking level, then press the “P” key to activate the Boost function.



Switching the Bridge Zone off

Touch the bridge function button the heater level will automatically reduce to “0”. If the bridge cooking zone is hot, “H” will be displayed.

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.

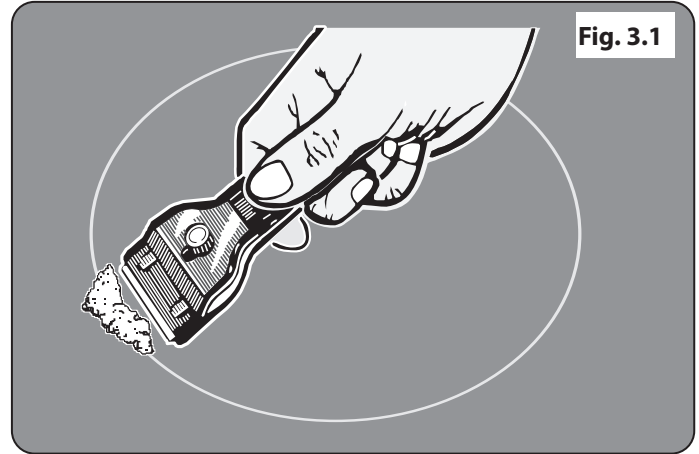


Fig. 3.1

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 4.2**

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.

Transport

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.

Problem	Possible Cause	Solution
Hob control card's display is blacked out. The hob or cooking zones cannot be switched on	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
The hob switches off while it is in use and an 'F' flashes on each display.	The controls are damp or an object is resting on them.	Dry the controls or remove the object.
The hob switches off while it is use.	One of the cooking zones has been on for too long.	You can use the cooking zone again by switching it back on.
The hob controls are not working and the child lock LED is on.	Child lock is active.	Switch off the child lock.
The saucepans make noise during cooking or your hob makes a clicking sound during cooking.	This is normal with induction hob cookware. This is caused by the transfer of energy from the hob to the cookware.	This is normal. There is no risk, neither to your hob nor to your cookware.
The 'U' symbol lights up in the display of one of the cooking zones.	There is no pan on the cooking zone, or the pan is unsuitable.	Use a suitable pan.
Power level 9 or 'P' is automatically reduced. If you select power level 'P' or 9 on two cooking zones, which are on the same side, at the same time.	Maximum power level for the two zones is reached.	Operating both zones at power level 'P' or 9 would exceed the permitted maximum power level for the two zones.

Table 4.1

Error display	Description
E1	Cooling Fan is disabled. Call an authorised service agent.
E3	Supply voltage is other than the rated values. Switch the hob off by pressing ON/OFF button, wait until "H" disappears for all zones, switch the hob on by pressing ON/OFF button and continue to use. If the same error is displayed again, call an authorised service agent.
E4	Supply frequency is different from the rated values. Switch the hob off by pressing ON/OFF button, wait until "H" disappears from all zones, switch the hob on by pressing ON/OFF button and continue to use. If the same error is displayed again, switch the plug for the appliance off and on. Switch the hob on by pressing ON/OFF button and continue to use. If the same error is displayed again, call an authorised service agent.
E5	Internal temperature of the hob is too high, switch the hob off by pressing ON/OFF button and let the heaters cool down.
E6	Communication error between the touch control and heater. Call an authorised service agent.
E7	Coil temperature sensor is disabled. Call an authorised service agent.
E8	Cooler temperature sensor is disabled. Call an authorised service agent.
EA	Large Coil Saturation Error. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.
EC	Supply Voltage Error. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.
C1-C8	Microprocessor alert. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.

Table 4.2

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.

Installation and preparation for use

⚠ WARNING: This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency and/or nature of the gas and gas pressure) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

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

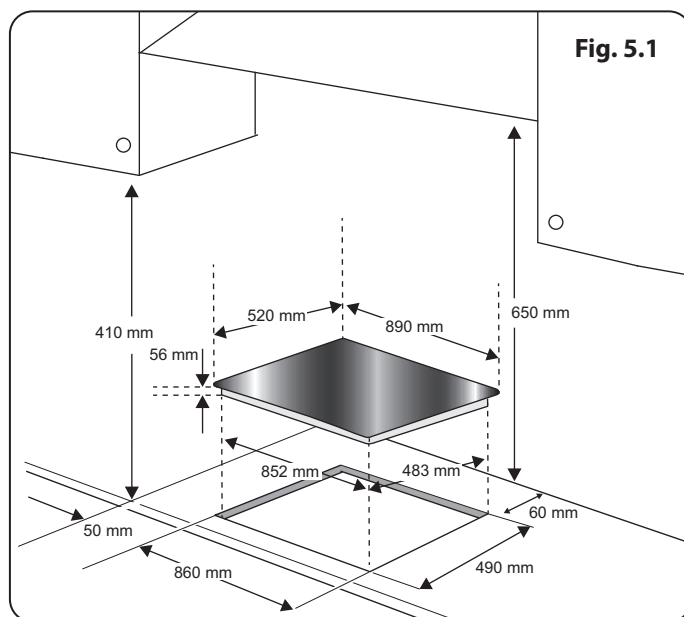
INSTALLATION

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

Instructions for the Installer

General instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- If a cooker hood or cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown (Fig. 5.1).



Positioning the Hob

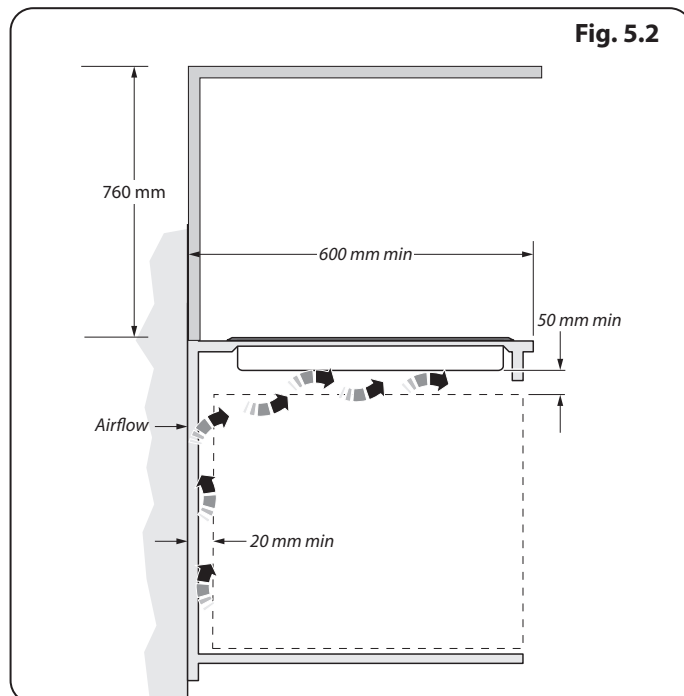
It is recommended that the hob be installed in a worktop with a minimum thickness of 38 mm and depth of 600 mm. The cut-out dimensions and the recommended minimum clearances from the hob to nearby surfaces are shown in (Fig. 5.1) and (Fig. 5.2).

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. 5.4.

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 5 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 5 mm air gap is still required** (Fig. 5.2).

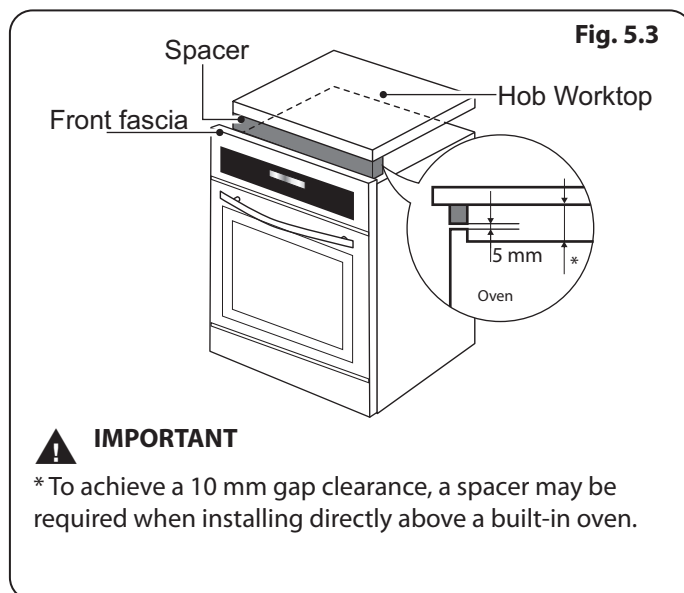


⚠ There should be a minimum air gap of 5 mm under the hob. Failure to maintain a suitable clearance may impair the performance of the hob.

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 5 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 manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker 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.

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 seal to the back of the hob

The appliance is supplied with an installation kit including adhesive sealing material, fixing brackets and screws.

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.

Apply the supplied one-sided self adhesive sealing tape all the way around the lower edge of the cooktop. **DO NOT** stretch it (**Fig. 5.4**).

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.

Installation of the Hob

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.

- Cut the aperture dimensions as indicated in the **Table 5.1**. Locate the aperture on the worktop so that, after the hob is installed, the following requirements are **Fig. 5.4**.

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

Screw the 6 worktop mounting brackets on to the side walls of product (**Fig. 5.4**).

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: The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED

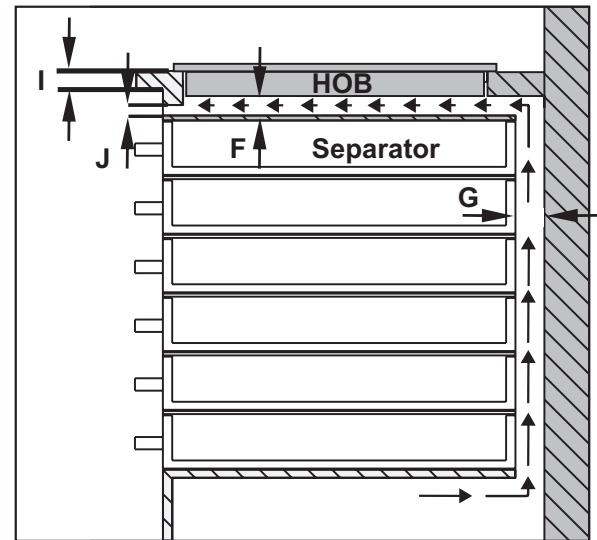
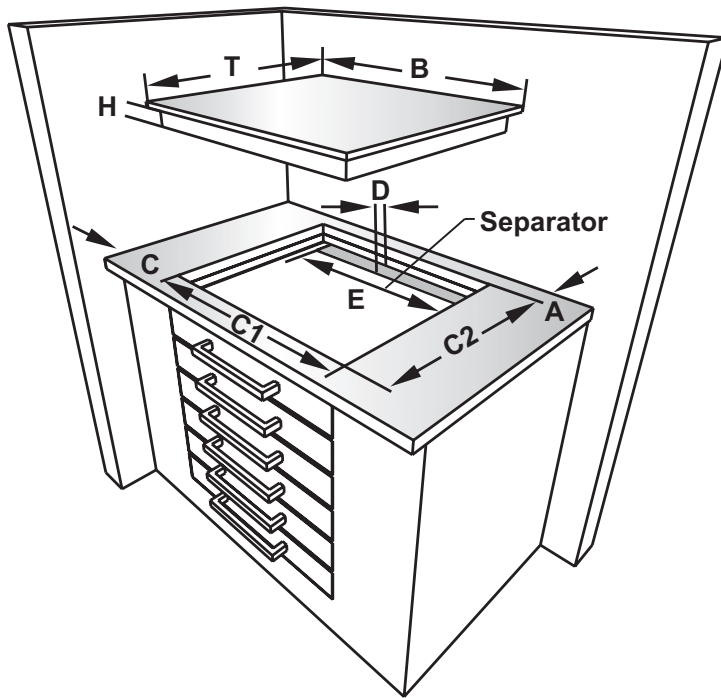
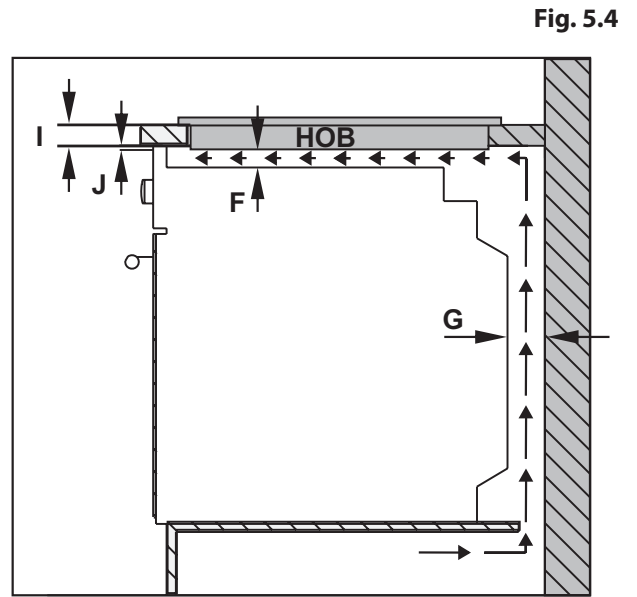
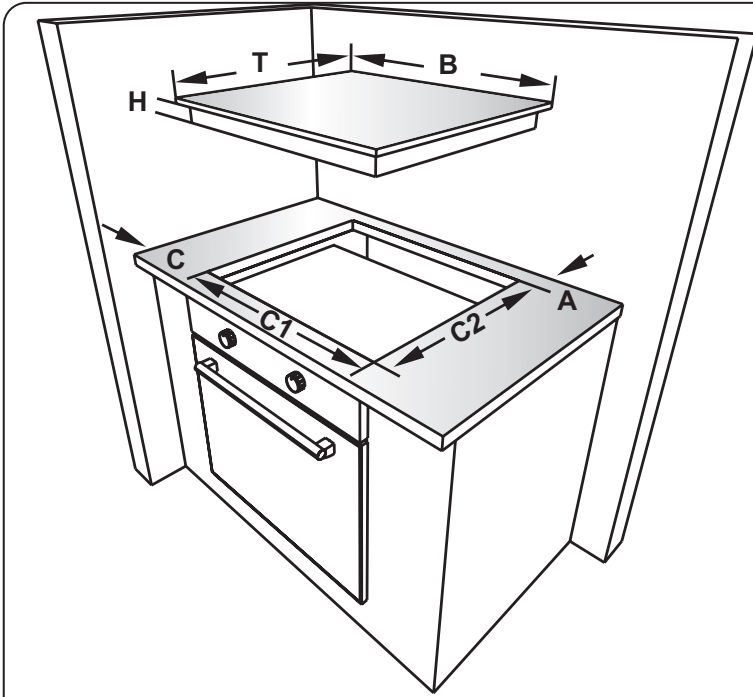
This appliance must be installed with the supplied cable, if a longer cable is required it must match the same specification or higher.

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

- Green and yellow: Earth
- Blue: Neutral
- Brown: Live
- Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified person.
- **Do not** use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, a all-pole disconnecter switch (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The fused switch must be easily accessible once the appliance has been installed.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.

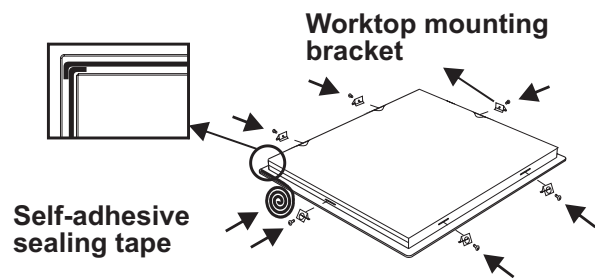
INSTALLATION

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



B (mm)	890	min. A (mm)	50
T (mm)	520	min. C (mm)	50
H (mm)	56	min. E (mm)	800
C1 (mm)	860	min. F (mm)	10
C2 (mm)	490	G (mm)	20
D (mm)	50	I (mm)	38
J (mm)	5		

Table 5.1



INSTALLATION

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

Hob Check

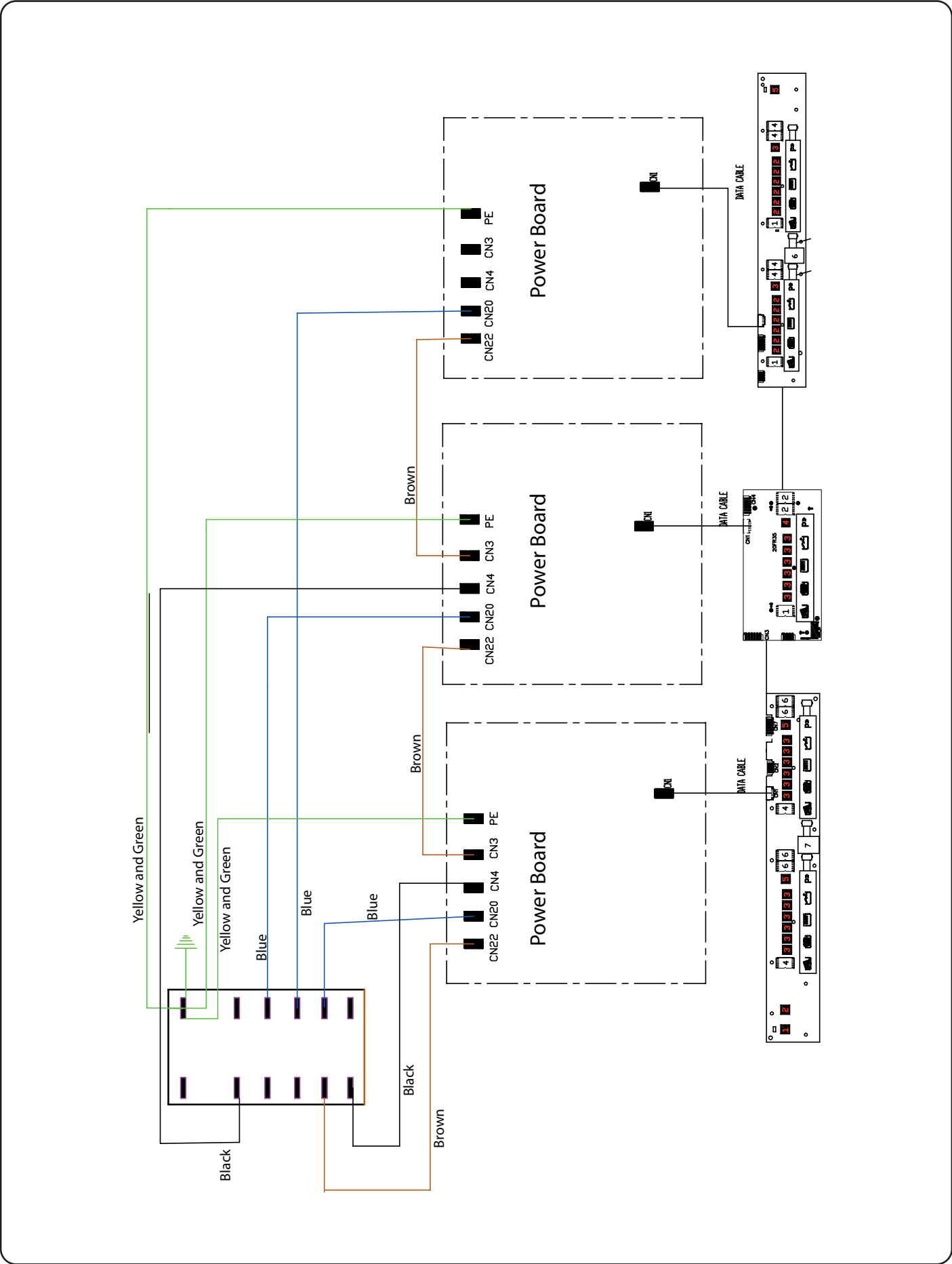
Check each cooking zone in turn.

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.

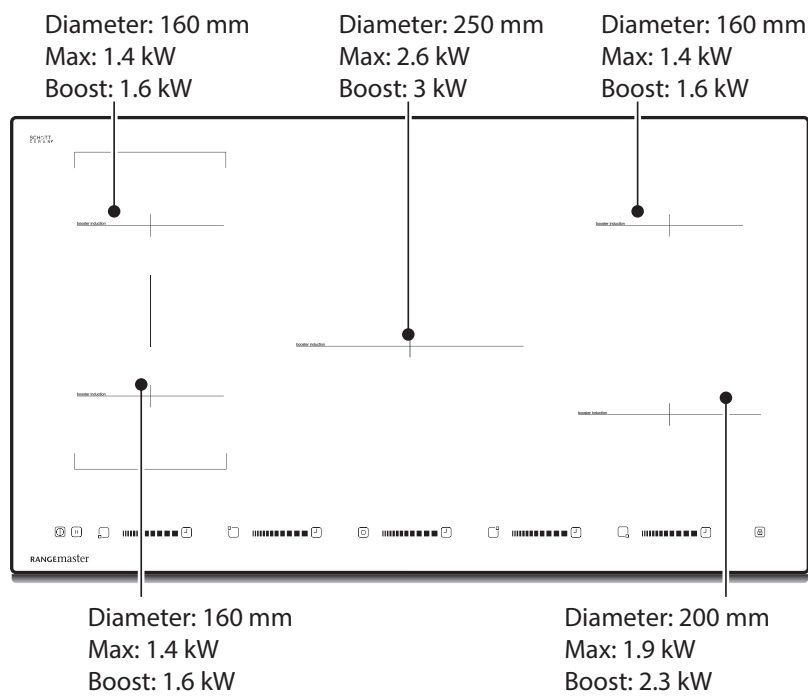
COUNTRY OF DESTINATION: GB, IE.

Dimensions

	Outside	Inside
Width	520 mm	483 mm
Length	890 mm	852 mm
Depth	60 mm from top	56 mm
Mass (kg)	16.7	
Space for fixing	See Positioning of the Hob "Fig. 5.1" on page 16	
Minimum space above hotplate	See Positioning of the Hob "Fig. 5.3" on page 16	

Connections

Electric
Maximum total electric load at 230 V 50Hz: 10.8 kW.



Hotplate Efficiency Data

Brand	Rangemaster
Model Identification	RMB90HPEIBLGL
Size (mm)	900
Type	Induction
Type of Hob	Electric
Number of electric zones	5
Heating Technology 1	Induction
Zone 1 - Ø cm	16,0
Energy Consumption-1 Wh/kg	189,0
Heating Technology 2	Induction
Size-2 Ø cm	16,0
Energy Consumption-2 Wh/kg	189,0
Heating Technology 3	Induction
Size-3 Ø cm	16,0
Energy Consumption-3 Wh/kg	189,0
Heating Technology-4	Induction
Size-4 Ø cm	20,0
Energy Consumption-4 Wh/kg	189,0
Heating Technology-5	Induction
Size-5 Ø cm	25,0
Energy Consumption-5 Wh/kg	189,0
Energy Consumption of Hob Wh/kg	189,0
This hob complies with EN 60350-2	
<p>Hotplate energy saving tips Oven energy saving tips</p> <ul style="list-style-type: none"> • Use cookware with a flat base. Cook meals together, if possible. • Use the correct size cookware. Keep the pre-heating time short. • Use cookware with a lid. DO NOT lengthen cooking time. • Minimise the amount of liquid or fat. DO NOT open the oven door during the cooking period. • When liquid starts boiling, reduce the setting. DO NOT forget to turn the appliance off at the end of • Consumption is based on G30. cooking. 	

9. 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

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