



Britain's No.1 Range Cooker



# USER GUIDE & INSTALLATION INSTRUCTIONS

**Professional+ FXP 90 Dual Fuel**



## RANGEMASTER COOKWARE

Our range cookers are well known for providing the best possible cooking performance and years of faithful service. However, a great cooker alone cannot guarantee perfect results every time. The other vital ingredients are of course enthusiasm and quality cookware.

We offer cookware to work perfectly with all fuel types manufactured by Rangemaster, including induction hobs. You can be assured of functionality with style, as well as the quality and meticulous attention to detail you expect from the pioneers of range cooking.

**Visit:** [www.rangemastercookshop.co.uk](http://www.rangemastercookshop.co.uk)

## FRUITY BAKED PUDDING

Serves 4–6

### Ingredients

- Oil for greasing
- 100 g strawberries
- 100 g raspberries
- 100 g redcurrants
- 100 g blackberries
- or a 400 g mixture of any soft fruits
- 2 medium eggs
- 30 g caster sugar
- 80 ml skimmed milk
- 2 tsp vanilla extract
- 60 g plain flour (sifted)
- 1 tsp baking powder
- Icing sugar to dust

### Method

1. Preheat the oven to 200 °C (for a conventional oven), 180 °C (for a fan oven) or gas mark 6.
2. Lightly grease a dish 26 cm wide x 4 cm deep.
3. Thickly slice any large strawberries and place them with the other fruits into an ovenproof dish, deep enough so the berries are about 2 deep.
4. Whisk the eggs and caster sugar until pale and fluffy. Beat the milk and vanilla extract into the mixture and then fold in the sifted flour and baking powder.
5. Pour the cake mix over the fruit and bake on the centre shelf of the oven for 15–20 minutes, or until the mixture is cooked through and golden on the top.
6. Dust with icing sugar and serve immediately with cream or crème fraiche.



## ROAST LOIN OF PORK WITH PROSCIUTTO & BAY LEAVES

### Ingredients

- 3 kg (6½ lb) skinned and boned loin of pork
- 2 x 70 g packs prosciutto
- Grated zest of 2 lemons
- Bay leaves
- Salt and freshly ground black pepper

#### For the sauce:

- 1 tablespoons plain flour
- 4 tablespoons lemon juice
- Chicken stock/water

### Method

1. Preheat the oven to 220 °C (for a conventional oven), 200 °C (for a fan oven) or gas mark 7.
2. Spread one of the packs of prosciutto over a chopping board; place the pork on top with the outer (fat) part of the pork resting on the prosciutto.
3. Sprinkle the lemon zest onto the inside of the meat and season well. Lay the remaining prosciutto on top of the zest and roll up.
4. Secure the pork with string or silicone bands and thread bay leaves under the string, covering the whole piece of pork. Put the meat on to a trivet over a large roasting tin containing enough water to cover the base.
5. Place into the oven and cook for 30 minutes. Reduce the heat to 180 °C conventional oven/160 °C fan oven/gas 4 and continue roasting for a further 25 minutes per 500 g. Should the prosciutto start becoming too brown, cover with some foil.
6. When the pork is cooked, place onto a warm plate, cover with foil and allow to rest for at least 20 minutes.
7. Spoon off most of the fat from the roasting tin and stir the flour into the remaining. Gradually add the stock and lemon juice, adding more stock until the desired consistency is reached and simmer for 5 minutes. Check the seasoning, adding more pepper or lemon juice as necessary.
8. Remove the string or bands from the pork and carve into slices, serve with the sauce.

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# 1. Before You Start...

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Thank you for buying this cooker. It should give you many years of 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 dual fuel cooker before.

**⚠ CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating. Using it for any other purpose could invalidate any warranty or liability claim. Besides invalidating claims this wastes fuel and may overheat the control knobs.**

**⚠ This appliance is for use in Great Britain and the Republic of Ireland. It is a Cat II<sub>2H3+</sub> cooker and is set for G20 at 20mbar. (A conversion kit for LPG is available for the cooker.)**

**⚠ 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 cooker to any material that de-laminates or discolours at temperatures less than 70°C above room temperature (as measured by EN30 / EN60335).**

## Installation and Maintenance

In the UK, the cooker must be installed by a Gas Safe registered engineer. 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 gas and electricity supply companies' requirements.

Make sure that the gas supply is turned on and that the cooker is wired in and switched on (the cooker needs electricity).

Set the clock to make sure that the oven is functional – see the relevant section in this manual.

It is recommended that this appliance is serviced annually.

The cooker should be serviced only by a qualified service engineer, and only approved spare parts should be used.

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

## Peculiar Smells

When you first use your cooker it may give off an odour. This should stop after use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn the ovens to 200°C and run for at least an hour.

Make sure the room is well ventilated to the outside air (see 'Ventilation' below). People with respiratory or allergy problems should vacate the area for this brief period.

## If You Smell Gas

- **DO NOT** turn electric switches on or off
- **DO NOT** smoke
- **DO NOT** use naked flames
- **DO** turn off the gas at the meter or cylinder
- **DO** open doors and windows to get rid of the gas
- **DO** keep people away from the area affected
- Call your gas supplier

If you are using natural gas in the UK, ring the National Grid on: 0800 111 999.

## Ventilation

**CAUTION:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several burners on, or use the cooker for a long time, open a window or turn on an extractor fan.

## Personal Safety

**⚠ DO NOT** modify this appliance.

**⚠ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**

**⚠ WARNING: The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.**

**⚠ This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to make sure that they can use the appliance safely.**

**⚠ CAUTION: A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.**

**⚠ Danger of fire: DO NOT** store items on the cooking surfaces.

**⚠ To avoid overheating, DO NOT** install the cooker behind a decorative door.

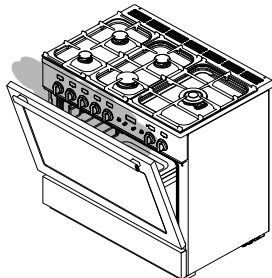
**⚠ Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.**

**⚠ DO NOT use a steam cleaner on your cooker.**

Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.

**⚠ When the oven is on, DO NOT leave the oven door open for longer than necessary – otherwise, the control knobs may become very hot.**

Cooking high moisture content foods can create a 'steam burst' when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.



**⚠ DO NOT drop or rest objects on the door glass. Although the glass is very strong, a sharp blow or a falling object might cause the glass surface to crack or break.**

**⚠ DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

**⚠ Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.**

**⚠ DO NOT store flammable materials in the storage tray or in the vicinity of this unit**

**⚠ DO NOT spray aerosols in the vicinity of the cooker 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 cooker with wet hands.**

**⚠ DO NOT use aluminium foil to cover shelves, linings or the oven roof.**

**⚠ DO NOT use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.**

**⚠ NEVER heat unopened food containers. Pressure build up may make the containers burst and cause injury.**

**⚠ DO NOT use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.**

**⚠ DO NOT use cooking vessels on the hotplate that overlap the edges.**

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.

**⚠ WARNING! Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.**

**⚠ 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 the top of the flue (the slots along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

**⚠ DO NOT use water on grease fires and never pick up a flaming pan. Turn the controls off 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 multi-purpose dry chemical or foam-type fire extinguisher.**

**⚠ Take care that no water seeps into the appliance.**

**⚠ In normal use, the cooling fan will operate when the oven or grill are in use. Should a fault occur with the fan switch off the cooker immediately and contact your installer or service.**

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hotplate cooking; others may break because of the sudden change in temperature.

**⚠ This appliance is heavy so take care when moving it.**

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

## Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

## Cleaning

In the interests of hygiene and safety, the cooker should be kept clean at all times as a build up in fats and other food stuff 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. Overview



The dual fuel single cavity cooker (**Fig. 2.1**) has the following features:

- A.** 5 hotplate burners including a wok burner
- B.** Control panel incorporating a timer
- C.** Multifunction oven
- D.** Storage drawer

### Hotplate Burners

The drawing by each of the control knobs indicates which burner that knob controls.

Each burner has a special Flame Supervision Device (FSD) that prevents the flow of gas if the flame goes out.

**When a hotplate control knob is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.**

To light a burner, push in and turn the associated control knob to the high position as indicated by the large flame symbol (🔥), (**Fig. 2.2**).

The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for about ten seconds.

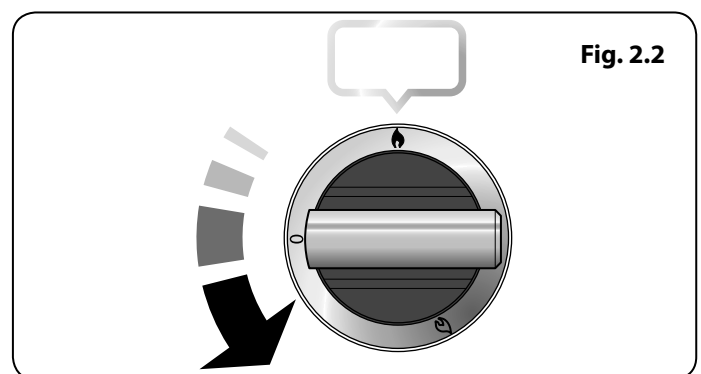
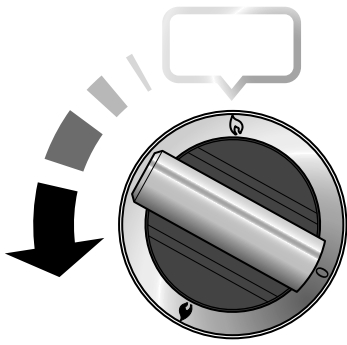


Fig. 2.3



If, when you let go of the control knob, the burner goes out, then the FSD has not been bypassed. Turn the control knob to the OFF position and wait for one minute before you try again, this time making sure to hold in the control knob for slightly longer.

Adjust the flame height to suit by turning the knob counter-clockwise (**Fig. 2.3**).

**If a burner flame goes out, turn off the control knob and leave it for one minute before relighting it.**

Make sure that the flames are under the pans. For safety reasons, adjust the flames so that they do not extend beyond the edge of the cooking utensil. Using a lid will help the contents boil more quickly (**Fig. 2.4**).

Large pans should be spaced well apart.

Pans and kettles with concave bases or down-turned base rims should not be used (**Fig. 2.5**).

Simmering aids, such as asbestos or mesh mats, are NOT recommended (**Fig. 2.6**). They will reduce burner performance and could damage the pan supports.

You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers (**Fig. 2.7**).

The minimum recommended pan diameter is 120 mm. The maximum allowable pan base diameter is 260 mm.

DO NOT use cooking vessels on the hotplate that overlap the edges.

Fig. 2.4

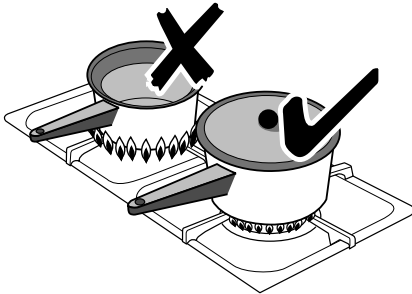


Fig. 2.5

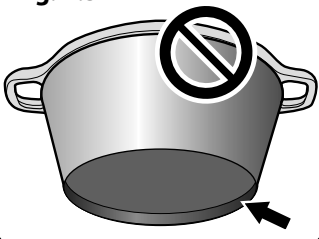


Fig. 2.6

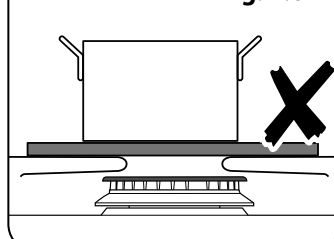


Fig. 2.7

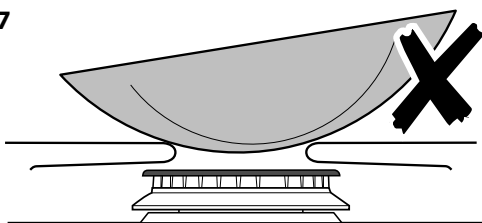


Fig. 2.8

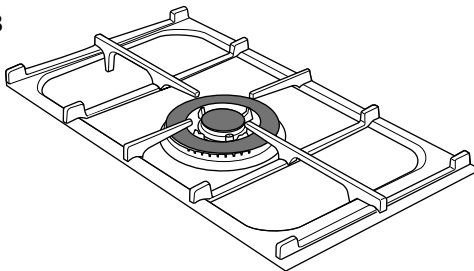
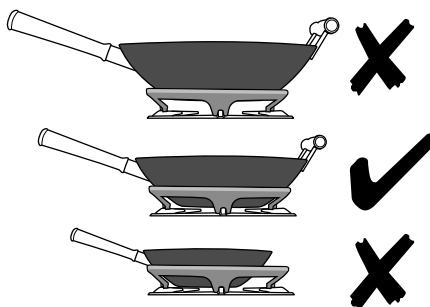


Fig. 2.9



## Wok Burner

The wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir-frying (**Fig. 2.8**).

For heating smaller pans, the aforementioned hotplate burners may be more efficient.

You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

**Note:** The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with an appropriate metal cleaner.

## The Wok Cradle

The wok cradle is designed to fit a 35 cm wok. If you use a different wok, make sure that it fits the cradle. Woks vary very widely in size and shape. It is important that the wok sits down on the pan support – however, if it is too small, the cradle will not support it properly (**Fig. 2.9**).

The cradle should be used on the wok burner only. When you fit the cradle, check that it is supported properly on a pan support and the wok is sitting level in the cradle (**Fig. 2.10**).

The cradle will get very hot in use – allow plenty of time for it to cool before you pick it up.

## The Griddle

The griddle fits the left-hand well, front to back (**Fig. 2.11**). It is designed for cooking food on directly. **DO NOT** use pans of any kind on it. The griddle surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

**⚠ DO NOT put it crossways – it will not fit properly and will be unstable.**

**⚠ DO NOT put it on any other burner – it is not designed to fit in any of the other cooker wells.**

Remove the left-hand pan support. Position the griddle over the well. Check that it is securely located.

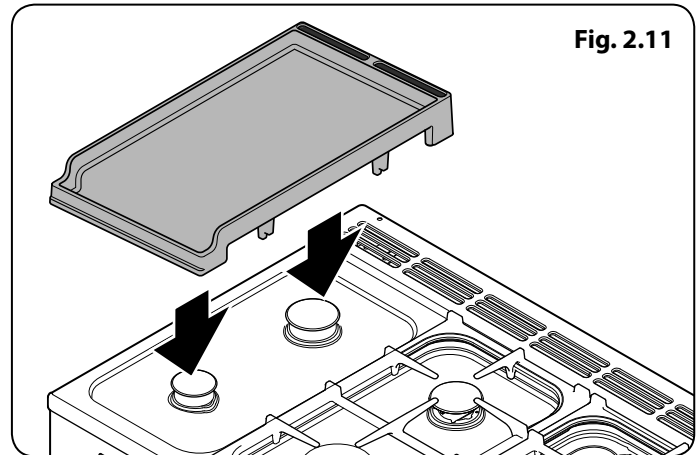
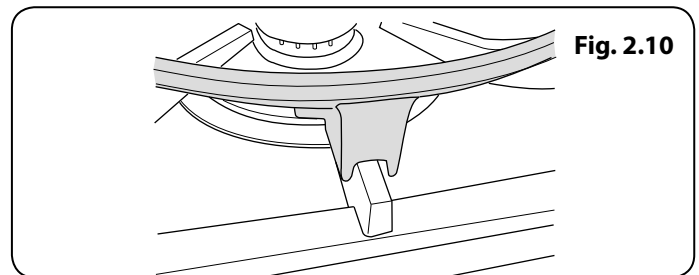
The griddle can be lightly brushed with cooking oil before use. Light the hotplate burners. Adjust the flame heights to suit.

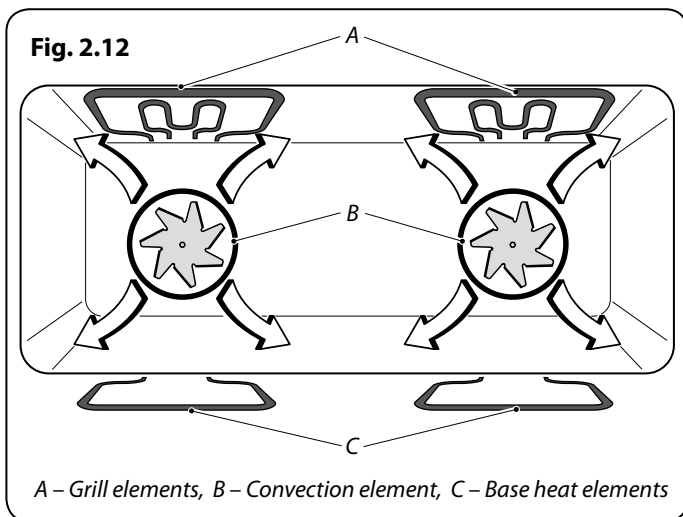
Preheat the griddle for **a maximum of 5 minutes** before adding food. Leaving it longer may cause damage. Turn the control knobs towards the low position, marked with the small flame symbol, to reduce the burner flames.

Always leave space around the griddle for the gases to escape.

After cooking, allow the griddle to cool before cleaning.

If the griddle is washed in a dishwasher then some dishwasher residue may appear on the back. This is normal and will not affect the performance of your griddle.





Function	Use
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry
Self-Cleaning	To burn any cooking residue to ash

**Table 2.1**

## The Multifunction Oven

The oven is a multifunction oven (**Fig. 2.12**). In addition to convection elements around the fans, it is fitted with extra heating elements, in the top of the oven and under the oven base. Take care to avoid touching the top elements when placing or removing items from the oven.

The multi-function oven has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

**Table 2.1** gives a summary of the multi-function modes. The multi-function oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember, not all functions will be suitable for all food types.

### Multifunction Oven Modes (Fig. 2.13)

#### Defrost



This function operates the fan(s) to circulate cold air only. Make sure the temperature control is at 0°C and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from contamination. Pieces of meat, fish and poultry should be placed on a shelf, over a tray to catch any drips. Be sure to wash the shelf and tray after defrosting.

Defrost with the oven door closed. Defrosting should not be carried out in a warm oven. Large items, such as whole chickens and meat roasts should not be defrosted in this way. We recommend this be carried out in a refrigerator. Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

#### Fan Oven



This function operates the fans and the heating element around them. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for multi-shelf cooking and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to preheat the oven, wait until the indicator light has gone out before inserting the food.

#### Fanned Grilling



This function operates the fan while the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results place the food to be grilled on the pan provided. Thick pieces of meat or fish are ideal for cooking in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven

door should be kept closed while cooking is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

**Note:** When grilling full width, to allow sufficient access for tending foods we recommend placing the grill pan tray support on the second from top level.

### Fan Assisted Oven

This function operates the fans, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (Top and Base Heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast. It is also possible to bake on two shelves at one time, although they will need to be changed over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you are familiar with this function.

### Conventional Oven (Top and Base Heat)

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan Assisted Oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

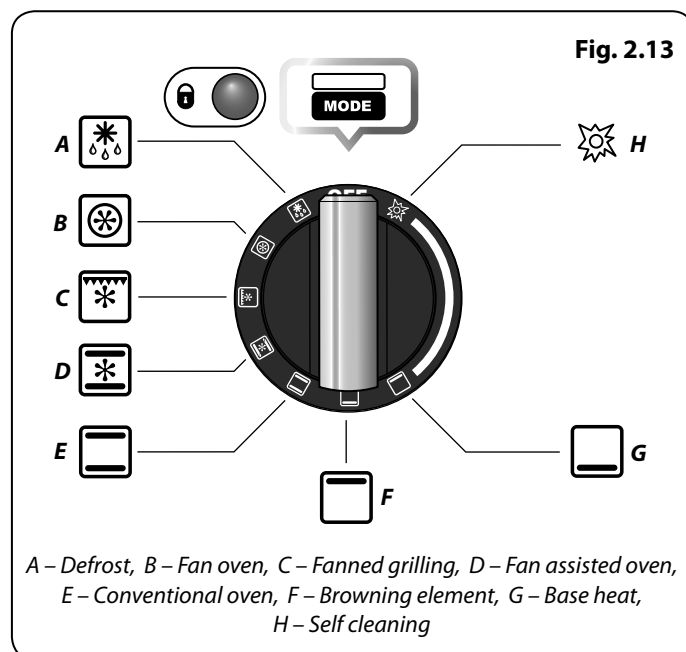
### Browning Element

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce and lasagne, the item to be browned being already hot before switching to the top element.

### Base Heat

This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realize how these functions can combine to extend your cooking skills.



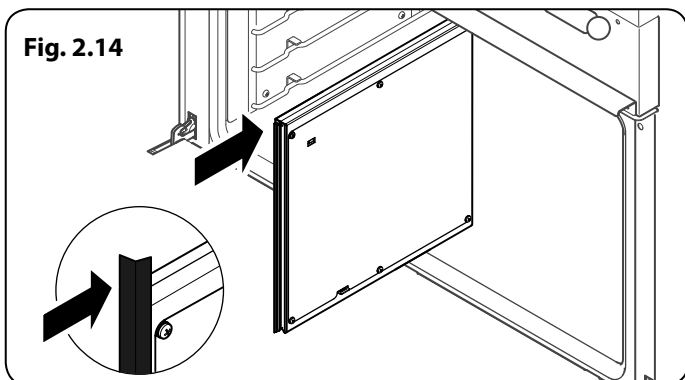


Fig. 2.14

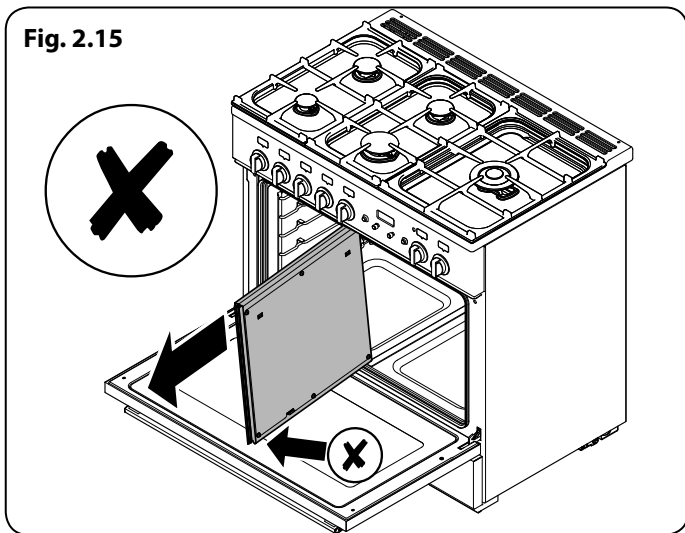


Fig. 2.15

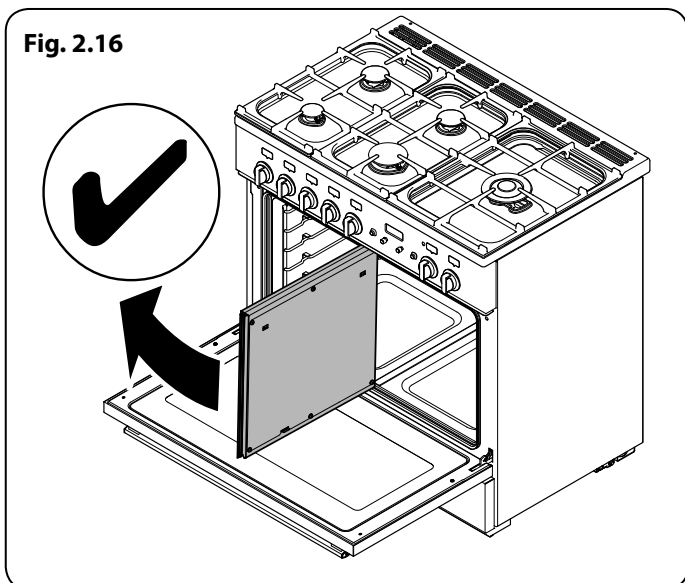


Fig. 2.16

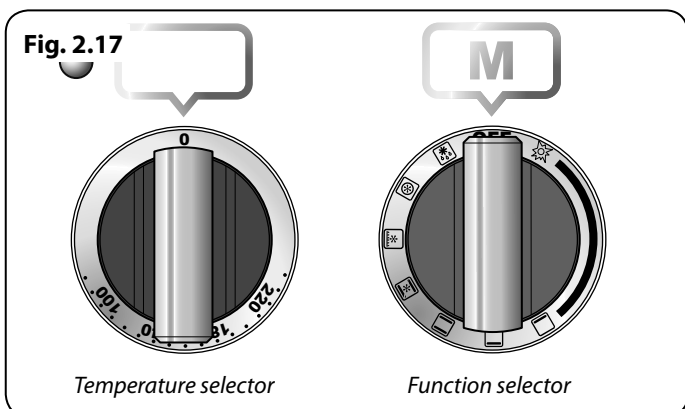


Fig. 2.17

## Self-Cleaning



The oven has a self-cleaning function. The oven will run at a high temperature cycle to burn any cooking residue to ash that is easily cleaned away with a damp cloth. For safety, the oven will lock during the cleaning cycle.

See the 'Cleaning' section for further details on the self-cleaning operation.

## Energy Saving Panel

The oven has a divider feature (**Fig. 2.14**). With this in place only one half of the oven is heated and only the right-hand side elements are used. This saves energy and is ideal for cooking most foods. When using the divider, condensation may appear in the left-hand oven – this is normal.

For very large loads, or large dishes for special occasions then the divider can be removed. This brings into use the elements on the left-hand side as well as those on the right when a function is selected.

All oven functions are available in full and divided forms and shelves are provided for use in both forms.

**⚠ WARNING!**  
Take great care when removing the divider **NOT** to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

## Removing the Divider

**⚠** Make sure the cooker is cool before attempting to remove the divider.

Fully open the door and remove the oven shelves. When removing the divider, tilt it slightly upwards and grip the underside to prevent the metal base making contact with the door glass (**Fig. 2.15** and **Fig. 2.16**).

We recommend that you place a tea towel or similar on the door glass before removing the divider. This should prevent the door inner from scratching.

DO NOT place or slide metallic objects, including cookware, on the door glass as this may cause scratching and subsequent failure to occur.

## Operating the Oven

The multi-function oven has two controls: a function selector and a temperature setting knob (**Fig. 2.17**).

Turn the function selector control to a cooking function. **Fig. 2.18** shows the control set for convectional oven cooking.

Turn the oven temperature knob to the temperature you need. The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking as the oven maintains the selected temperature (**Fig. 2.19**).

## The Clock

You can use the 6-button timer (**Fig. 2.20**) to turn the oven on and off. The clock must be set to the time of day before the oven will work.

### To Set the Time of Day

Press and hold both the [M] and [OFF] buttons as shown in **Fig. 2.21**. While holding these buttons simultaneously press [-] or [+] until the correct time shows. If you make a mistake or press the wrong button, turn off the power supply for a minute or two and start again.

### To Time Something That is Cooking (Minute Minder)

Hold down the [M] button (**Fig. 2.22**) and then press either the [-] or [+] button until the time you want to cook for is shown (**Fig. 2.23**).

You can check the time remaining by pressing [M] and cancel the beeper by pressing [M].

- The 'cook period', which is the period of time you want the oven to cook.
- The 'stop time', which is the time of day you want the oven to stop cooking.

### To Stop the Oven Automatically

Press and hold the 'stop time' [STOP] button (**Fig. 2.24**) and then press the [+] button (or [-] button) until the required 'stop time' shows (**Fig. 2.25**). AUTO and the cook symbol will show in the display.

Once the 'stop time' is reached, the beeper sounds. To stop the beep turn the oven control knob to OFF first and then press [M] once. Press [M] again to return to manual cooking.

### To Start and Stop the Oven Automatically

Before you set the clock, you must have two numbers clearly in mind.

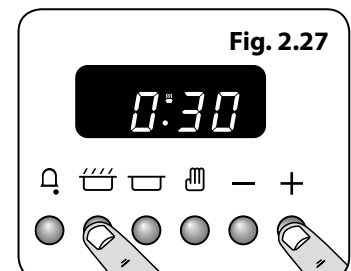
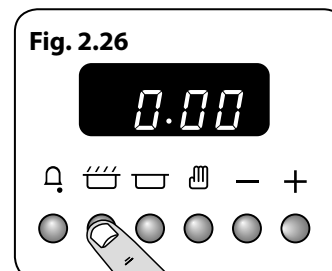
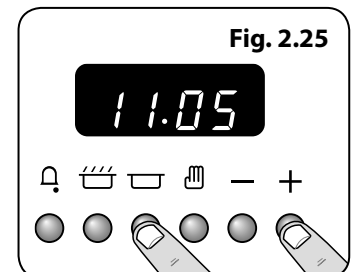
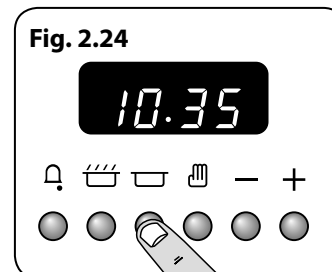
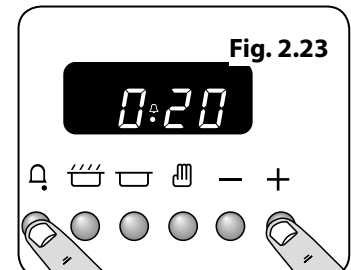
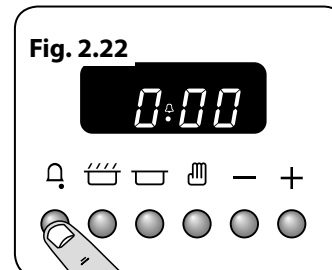
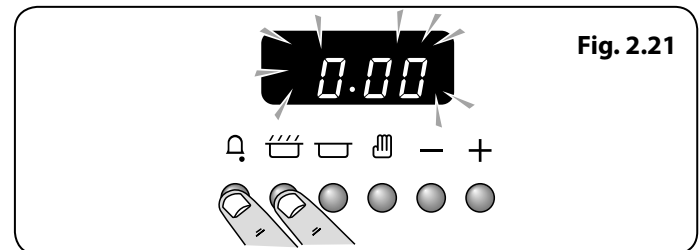
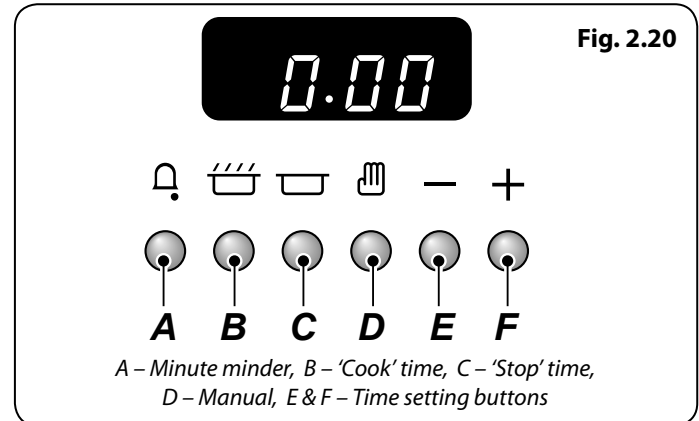
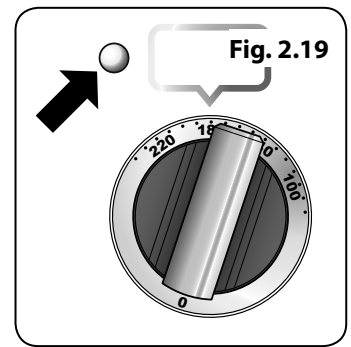
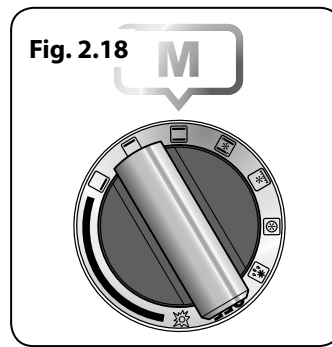
You cannot set a start time directly – this is set automatically by setting the 'cook period' and 'stop time'.

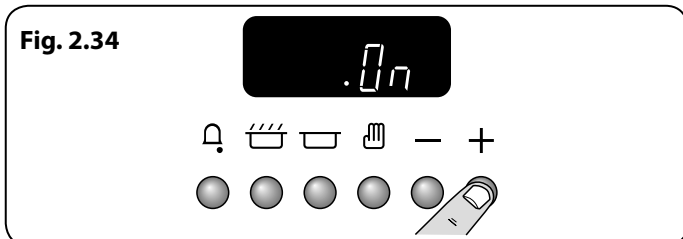
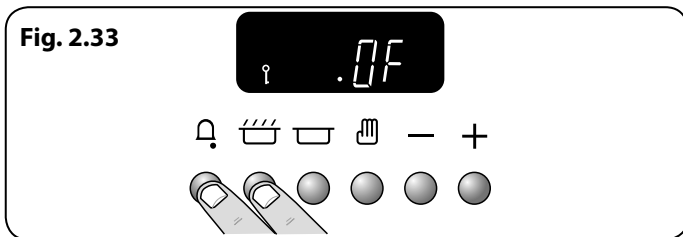
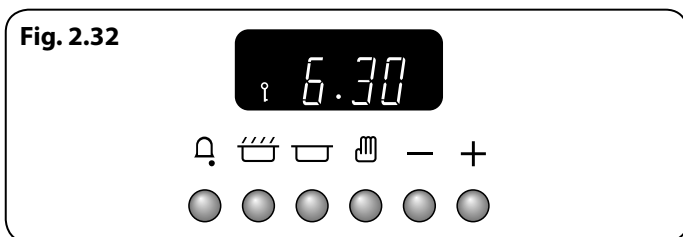
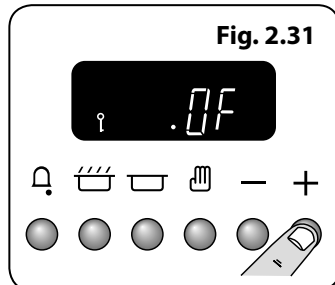
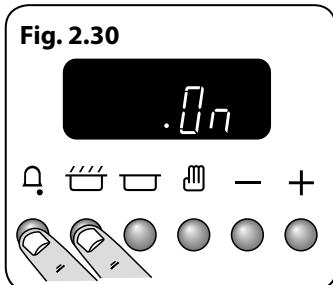
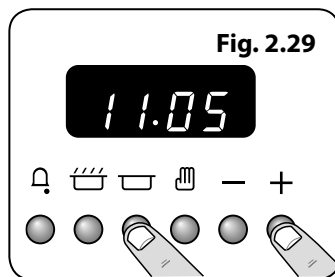
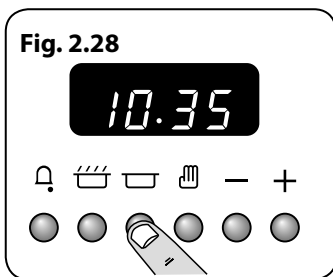
Press and hold the [STOP] button (**Fig. 2.26**). While holding the [STOP] button, press either [-] or [+] button (**Fig. 2.27**) until the required 'cook period' shows.

Press the [STOP] button once to bring up the minimum 'stop time' (**Fig. 2.28**). Press and hold the [STOP] button and then press the [+] button until the required 'stop time' shows (**Fig. 2.29**). Release the buttons. AUTO will now show in the display.

Set the oven to the required temperature. When cooking is finished the beeper will sound. Turn the oven knob to the OFF position first, and then press the [M] button once to stop the beep, and press it again to return to manual cooking.

If you are out, do not worry about the beeper going off, it stops after a while. When you return, turn the oven knob to OFF first, and then press [M] twice, to return to manual cooking.





## AUTO is Showing, But You Want to Reset to Manual Cooking

When cancelling an automatic setting, any cooking time already set must be returned to (0.00) before you can return to manual, by pressing the [Cook time] button.

## Key Lock

When the key lock is activated, the clock can be operated as usual but the oven is locked and will not come on.

### To Activate the Key Lock

Make sure that the clock is in manual mode and cancel any active programs.

Hold the Minute Minder [Minute Minder] and Cook time [Cook time] buttons for about 8 seconds. 'On' will appear on the display (**Fig. 2.30**).

Now press the either the '+' or '-' button once (pressing the button again will cycle the setting). The key symbol [Key Lock] and 'OF' will show on the display (**Fig. 2.31**).

The clock oven control functions are now locked. After a few seconds the display will revert to show the time of day and the key symbol (**Fig. 2.32**).

### To Turn Off the Key Lock

Hold the Minute Minder [Minute Minder] and Cook time [Cook time] buttons for about 8 seconds. 'OF' will appear on the display (**Fig. 2.33**).

Now press the either the '+' or '-' button once (pressing the button again will cycle the setting). The key symbol [Key Lock] goes out and 'On' shows on the display (**Fig. 2.34**).

After a few seconds the display will revert to show the time of day.

The oven and the clock oven control functions can now be used normally.

## Accessories

Each oven is supplied with:

- Two full capacity shelves (**Fig. 2.35**)
- Grill pan tray support (**Fig. 2.36**)
- Two grill pans with trivets (**Fig. 2.37**)
- Three energy saving shelves (**Fig. 2.38**)
- Four ladder shelf supports (**Fig. 2.39**)
- And one divider (**Fig. 2.40**)

## Oven Shelves

Any shelf can be fitted in any of the positions. The oven shelves are retained when pulled forward but can be easily removed and refitted.

### To Remove and Refit the Ladder Shelf Supports

Lift the ladder support hooks out of the two locating holes in the oven side (or divider) before lifting the support clear of the bottom ladder restraint.

Refit by inserting the bottom of the ladder into the restraint before fitting the hooks through the locating holes.

### To Remove and Refit the Shelves

Pull the shelf forwards until the back of the shelf is stopped by the shelf support (**Fig. 2.41**). Lift up the front of the shelf so the back of the shelf will pass between the supports and then pull the shelf forward (**Fig. 2.42**).

Refit in the reverse order, making sure to push it fully back.

## Oven Light

Press the button to turn on the oven lights (**Fig. 2.43**).

If one of the oven lights fail, turn off the cooker power supply before you change the bulb. See the 'Troubleshooting' section for details on how to change an oven light bulb.

Fig. 2.35

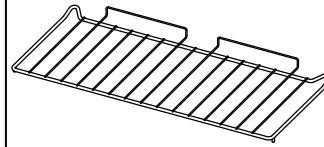


Fig. 2.36

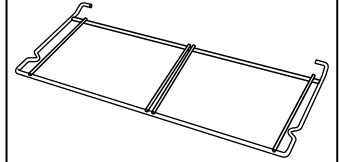


Fig. 2.37

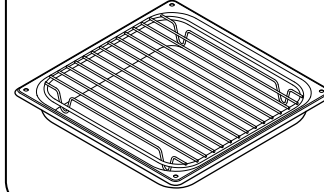


Fig. 2.38

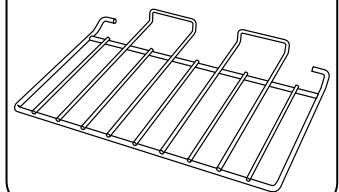


Fig. 2.39

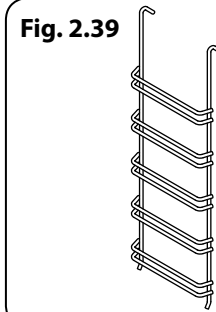


Fig. 2.40

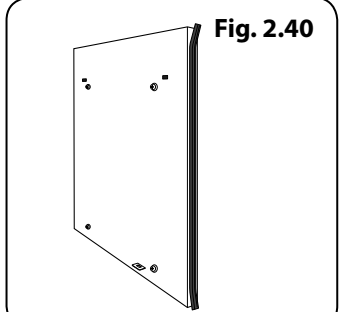


Fig. 2.41

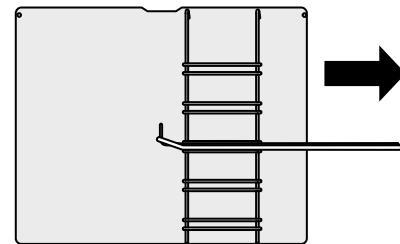


Fig. 2.42

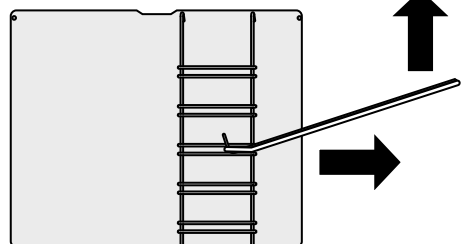
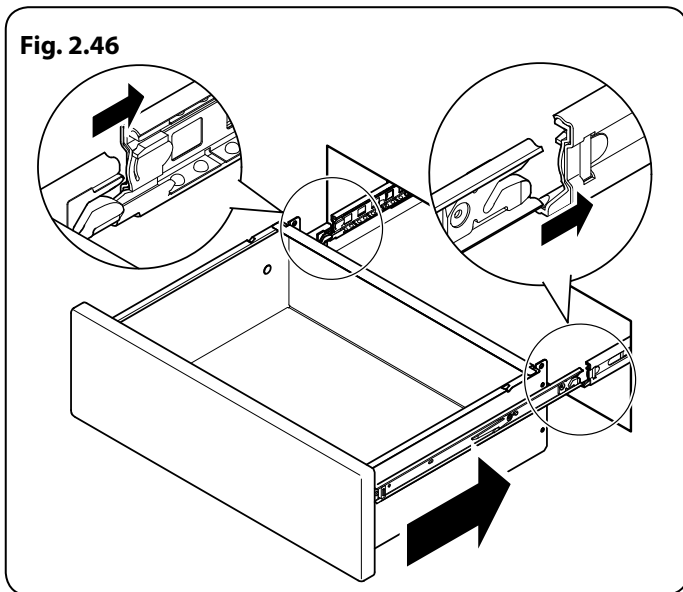
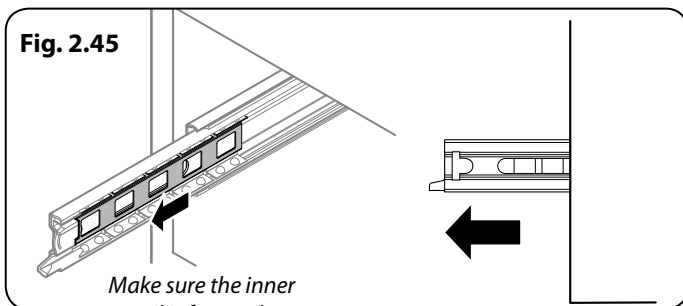
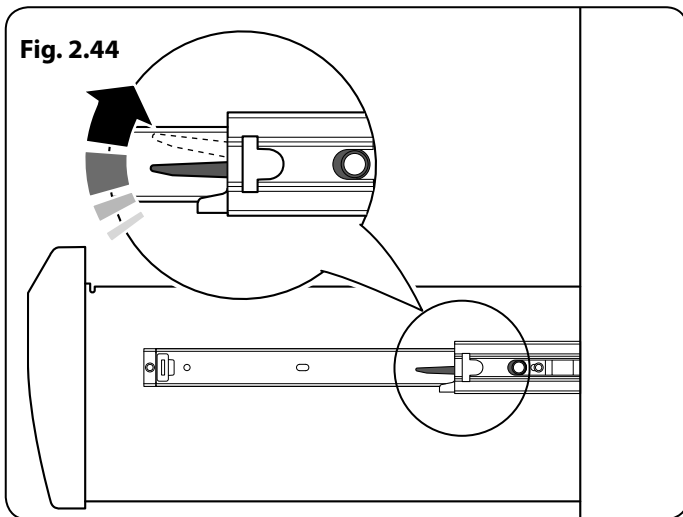


Fig. 2.43





## Storage

The bottom drawer is for storing oven trays and other cooking utensils.

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

The drawer can be removed completely for cleaning, etc.

## Removing the Drawer

Pull the drawer right out.

Push the ends of the plastic clips – down on the left-hand side, up on the right-hand side – to release the catches holding the drawer to the side rails (**Fig. 2.44**). At the same time pull the drawer forwards and away from the side rails.

For safety's sake push the drawer rails back out of the way.

## Replacing the Drawer

To replace the drawer in the cooker, pull the side rails fully out (**Fig. 2.45**).

Carefully move the drawer back between the rails and rest it on the side rails (**Fig. 2.46**).

Push the drawer back until the clips click into place.

## 3. Cooking Tips

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### Cooking with a Multifunction Oven

Remember: not all modes are suitable for all food types. The oven cooking times given are intended for a guide only.

### Tips on Cooking with the Timer

If you want to cook more than one dish, choose dishes that require approximately the same cooking time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing them in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

**⚠ DO NOT place warm food in the oven to be timed.**

**⚠ DO NOT use a timed oven that is already warm.**

Whole poultry must be thoroughly defrosted before being placed in the oven. Check that meat and poultry are fully cooked before serving.

### General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

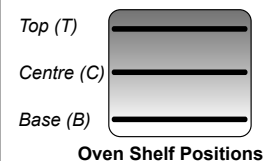
**When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.**

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- Sufficient heat rises out of the right-hand oven while cooking to warm plates in the left-hand oven.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

## 4. Cooking Table

The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10 °C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



Food	Conventional Oven		Fan Oven	Approximate Cooking Time	
	Temperature °C & (Shelf Position)	Temperature °C	Temperature °C		
<b>Meat</b>					
Beef (no bone)	160 (C)	150	30-35 minutes per 500g +30-35 minutes.	<p>Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly.</p> <p>For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.</p>	
	200 (C)	190	20-25 minutes per 500g +20-25 minutes.		
Lamb	160 (C)	150	30-35 minutes per 500g +30-35 minutes.		
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.		
Pork	160 (C)	150	35-40 minutes per 500g +35-40 minutes.		
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.		
<b>Poultry</b>					
Chicken	160 (C)	150	20-25 minutes per 500g +20-25 minutes.	<p>For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing.</p> <p>For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.</p>	
	200 (C)	190	15-20 minutes per 500g +15-20 minutes.		
Turkey	160 (C)	150	20 minutes per 500g +20 minutes.		
	200 (C)	190	15 minutes per 500g +15 minutes.		
Duck	160 (C)	150	25-30 minutes per 500g.		
	200 (C)	190	20 minutes per 500g.		
<b>Casserole</b>	140-150 (C)	130-140	2-4 hours according to recipe.		
<b>Yorkshire pudding</b>	220 (C)	210	Large tins 30-35 minutes; individual 10-20 minutes.		
<b>Fish</b>					
Fillet	190 (C/B)	180	15-20 minutes.		
Whole	190 (C/B)	180	15-20 minutes per 500g.		
Steak	190 (C/B)	180	Steaks according to thickness.		
<b>Cake</b>					
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130	45-50 minutes per 500g of mixture.	<p>Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.</p> <p>If cooking a two tier load, the trays should be interchanged approximately halfway through the cooking time.</p>	
Fruit 180 mm tin	150 (C/B)	140	2-2½ hours.		
Fruit 230 mm tin	150 (C/B)	140	Up to 3½ hours.		
Madeira 180 mm	160 (C/B)	150	80-90 minutes.		
Queen cakes	190 (C/B)	180	15-25 minutes.		
Scones	220 (C/B)	210	10-15 minutes.		
Victoria sandwich					
180 mm tin	180 (C/B)	170	20-30 minutes.	<p>Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.</p>	
210 mm tin	180 (C/B)	170	30-40 minutes.		
<b>Desserts</b>					
Shortcrust tarts	200 (C/B)	190	20-30 minutes on a preheated tray.		
Fruit pies	200 (C/B)	190	35-45 minutes.		
Tartlets	200 (C/B)	190	10-20 minutes according to size.		
Puff pastry	230 (C/B)	220	20-40 minutes according to size.		
Meringues	100 (C/B)	90	2-3 hours.		
Baked egg custard	160 (C/B)	150	45-60 minutes.		
Baked sponge pudding	190 (C/B)	180	40-45 minutes.		
Milk pudding	140-150 (C/B)	130-140	2 to 3 hours.		
<b>Bread</b>	220 (C)	210	20-30 minutes.		

## 5. 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.

### Daily Care

Cleaning the cooker is not a welcomed chore, but it has to be done to maintain efficiency and appearance. Remember it is better to wipe up any spills as they occur, this will prevent them burning on and becoming more difficult to remove later.

**⚠ Make sure the flow of combustion and ventilation air to the cooker is unobstructed – for example by build-up of fats or grease.**

On Natural gas the hotplate burner flames should be a bluish colour with, at most, a slight yellowish fringe.

On LP gas the flames may be “softer”. The hotplate burner flames may have a slight yellowish tip.

If the flame burns with a long white tip you should call for service.

### Cleaning for Spills

For spills and boil-overs that occur while cooking, turn off the burner as soon as possible and allow it to cool. Do not clean until the area is completely cooled down. Wipe up spills as soon as possible.

Do not allow surplus water to seep into the cooker.

### Hotplate Burners

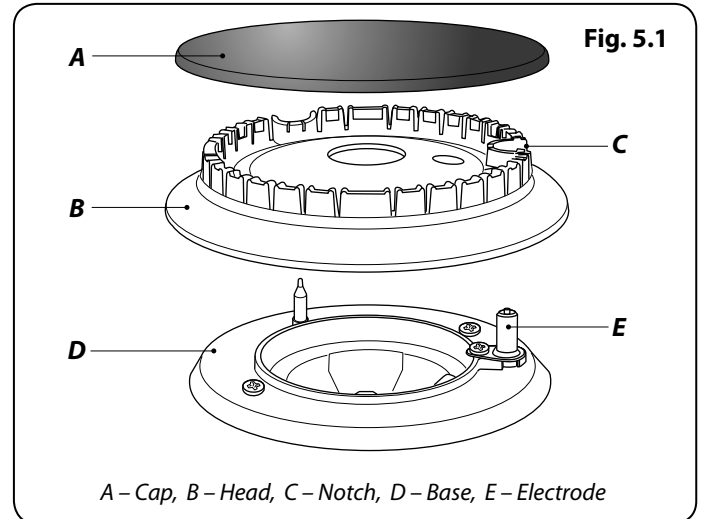
The burner heads and caps can be removed for cleaning.

**⚠ DO NOT put the burner heads in a dishwasher.**

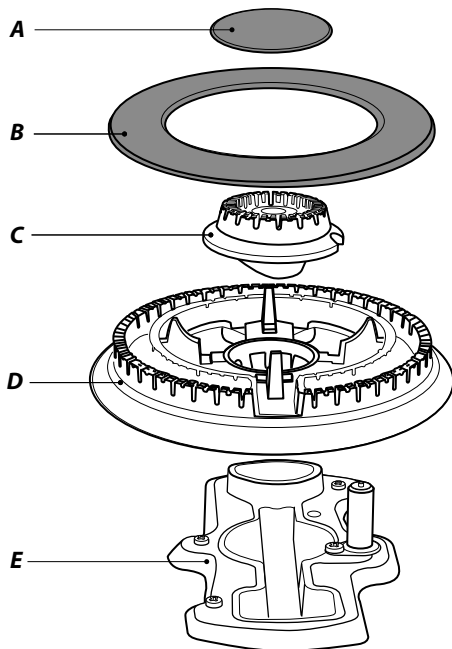
Make sure they are absolutely dry before replacing.

### The Single Ring Burners

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head (**Fig. 5.1**).

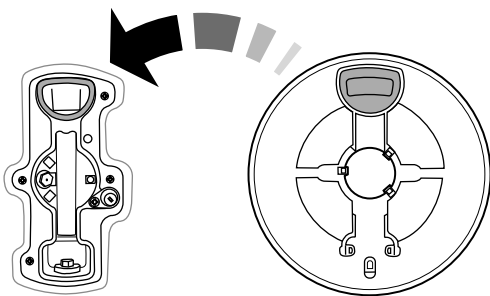


**Fig. 5.2**

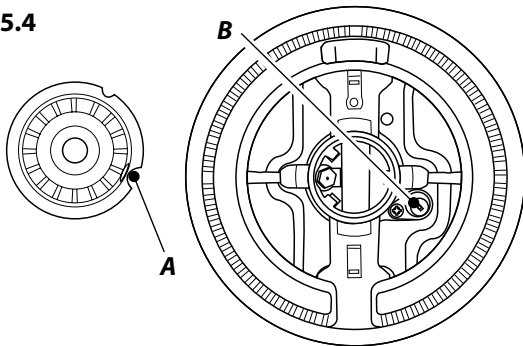


A – Inner burner cap, B – Outer burner cap, C – Inner burner head, D – Outer burner head, E – Wok burner base

**Fig. 5.3**

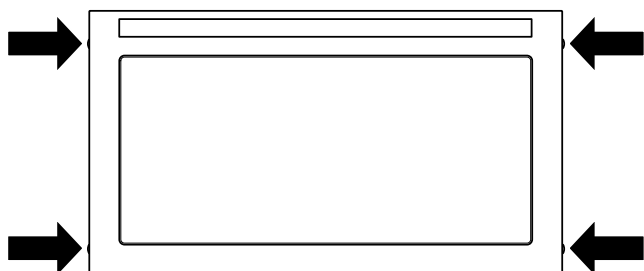


**Fig. 5.4**



A – Electrode notch, B – Ignition electrode

**Fig. 5.5**



## The Wok Burner

When reassembling the wok burner (**Fig. 5.2**) turn over the large base ring and find the 'D' shaped area (**Fig. 5.3**). Turn the head until the 'D' matches the one on the burner base. Flip the burner over once again and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the ignition electrode and place the inner burner on the large base ring (**Fig. 5.4**).

Now fit the two burner caps, making sure that they are seated properly.

Check the burner ports are not blocked. If a blockage occurs, remove stubborn particles using a piece of fuse wire.

## Griddle

Always clean the griddle after use. Allow it to cool completely before removing. Immerse the griddle plate in hot soapy water. Use a soft cloth or, for stubborn stains, a nylon washing up brush.

## The Wok Cradle

Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or nylon scourer.

## Control Panel and Oven Doors

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

## Removing the Oven Door Outer Panel

The outer door panel can be removed so that the inside of the glass can be cleaned. Undo the 4 screws (2 each side) in the door (**Fig. 5.5**).

Open the door slightly and, using the handle, carefully lift the door outer upwards.

Refit in reverse.

## Self-Clean Oven

- ⚠ WARNING!**  
Remove all cookware, shelves, and the shelf supports from the oven before using the self-clean function. If the shelves and supports are left in the oven they will discolour and become rough.
- ⚠ WARNING!**  
Using the self-cleaning function results in higher temperatures than those for normal cooking. Under such conditions the surfaces may get hotter than usual so children should be kept away.
- ⚠ WARNING!**  
Remove the divider before using the self-clean function. See page 8, 'Removing the Divider'.
- ⚠ DO NOT clean the door gasket: the door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.**
- ⚠ DO NOT use oven cleaners: no commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.**
- ⚠ Clean only parts listed in this User Guide.**
- ⚠ DO NOT use the oven light while in self-cleaning mode.**



### Before Using the Self-clean Function

Pre-clean any areas that are not reached by the self-clean cycle, such as the outer edges of the oven door. Wipe up any excess fat or liquids.

Before operating the self-clean cycle, use hot water and detergent or a paste of water and baking soda to remove any difficult spots. Rinse off all residue with vinegar water. This will prevent this soil from being baked on by the high heat of the self-cleaning cycle.

### Self-clean Operation

Set the oven function control to self-clean (**Fig. 5.6**). The timer display will now show a 'P' (**Fig. 5.7**).

Press the  button once (**Fig. 5.8**) to set the default cleaning time (3 hours). To adjust the cleaning cycle duration, hold down the  button and press either the [-] or [+] buttons and set the time as required; see **Table 5.1**.

Note that the maximum time for the self-cleaning operation is 4 hours.

The cooling fan will switch to high speed and as soon as a certain temperature is reached the oven door will lock as indicated by the illuminated interlock neon (**Fig. 5.9**).

**Note:** Because of the high temperatures generated during the self-cleaning, the door will remain locked for some time after the cleaning cycle has finished. When the oven temperature has fallen sufficiently the interlock neon will go out and the door will unlock.

- ⚠ WARNING! The oven will still be hot!**

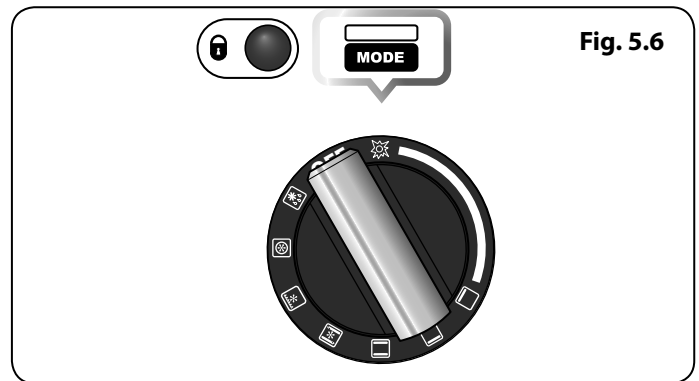


Fig. 5.6

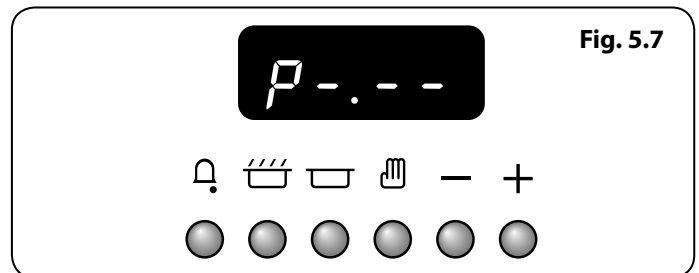


Fig. 5.7



Fig. 5.8

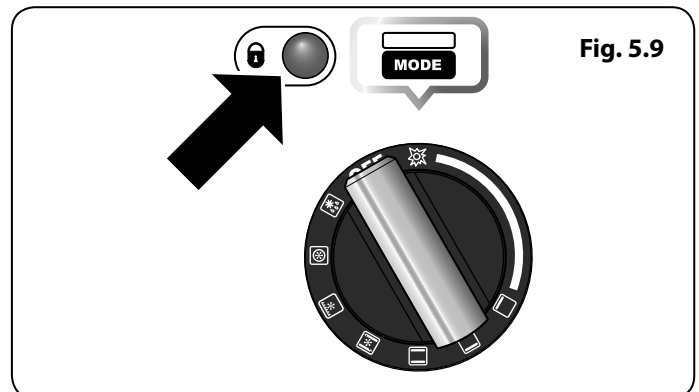
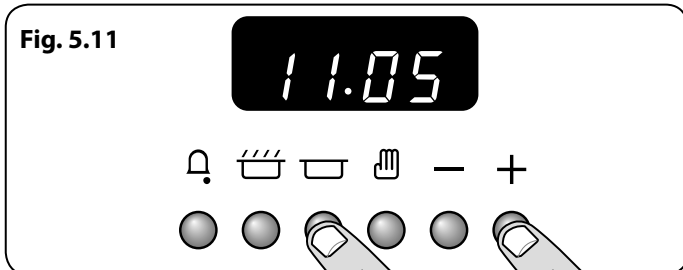
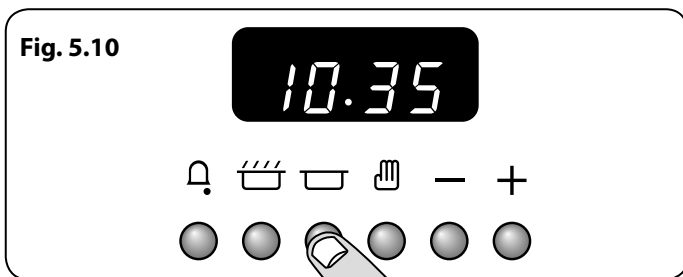


Fig. 5.9

Hours	Soiling
2 hours	Normal clean
3 hours	Heavy soiling
4 hours	Very heavy soiling

Table 5.1



When the door has unlocked turn the oven function control back to OFF.

When the door has unlocked and the oven has cooled, use a damp cloth to clean the debris and ash.

#### To Cancel the Self-Cleaning Cycle

To cancel the self-clean function, hold down the [☐] button and then press the [-] button to set the timer back to (0.00). The heating part of the cycle will end and the cooling part of the cycle will start. When the oven temperature has fallen sufficiently the interlock neon will go out and the door will unlock.

When the door has unlocked turn the oven function control back to OFF.

**⚠ WARNING!**  
**DO NOT attempt to stop the self-clean cycle by turning the oven function control to OFF. While this will stop the heating part of the cleaning cycle it will also stop the ventilation fans from running and cause the oven thermal cut-out to trip.**

#### To Start the Self-Cleaning Cycle Automatically

By using the timer, the self-clean cycle can be programmed to turn on and off automatically.

**Note:** You cannot set the start time directly – this is set automatically by setting the ‘Cleaning period’ and the ‘stop time’.

Set the oven function control to self-clean (**Fig. 5.6**). Press the [☐] button once to set the default cleaning time (**Fig. 5.8**). To adjust the cleaning cycle duration, hold down the [☐] button and press either the [-] or [+] button and set the time as required.

Now press the [☐] button once to bring up the minimum ‘Stop time’ (**Fig. 5.10**) on the display. Press and hold the [☐] button and then press the [+] button until the required ‘Stop time’ shows (**Fig. 5.11**). Release the buttons.

The self-clean cycle will now start automatically.

#### To Cancel the Automatic Self-Cleaning Cycle

To return to manual operation the ‘Cleaning period’ must be cancelled. Press and hold the [☐] button and then press the [-] button until the timer display reads (0.00).

## Cleaning Table

Cleaners listed are available from supermarkets or electrical retailers as stated (**Table 5.2**).

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

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

<b>Hotplate</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Hob top (including burner heads and caps)	Enamel, stainless steel, aluminium	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
<b>Outside of Cooker</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Door, door surround and Storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E-cloth ( <i>electrical retailers</i> ) or microfibre all-purpose cloth ( <i>supermarket</i> ).
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
<b>Oven and Grill</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Sides, floor & roof of oven <b>NOT</b> 'COOK & CLEAN' OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS. Do not allow contact with the oven elements.
'Cook & Clean' oven panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200 °C and above, or the panels can be removed and washed with hot soapy water and a nylon brush.
Oven shelves, Handyrack, grill trivet, Handygrill rack (some models only)	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

**Table 5.2**

## 6. Troubleshooting

---

### **Cooktop ignition or cooktop burners faulty**

Is the power on?

Are the sparker (ignition electrode) or burner holes blocked by debris?

Are the burner heads correctly located? See the section entitled '*Cleaning*'.

Remember that each cooktop burner has a special flame safety device (FSD) that stops the flow of gas if the flame goes out. When lighting a cooktop burner the safety device has to be overridden by holding in the control knob so that the gas can flow. This allows the flame sensor to heat up and operate the safety device. Keep holding the knob pressed in to let the gas through to the burner for few seconds. The igniter should spark and light the gas.

If, when you let go of the control knob, the burner goes out, the safety device has not held in. Turn the control to the off position and wait one minute, then try again this time holding in the control knob for slightly longer.

### **Cooktop burners will not light**

If only one or all the cooktop burners will not light, make sure that the parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push in the control knob? If not check the power is on.

### **Steam is coming from the oven**


When cooking foods with a high water content (e.g. oven fries) there may be some steam visible at the rear grille. Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

### **An oven fan is noisy**

The note of the oven fan may change as the oven heats up – this is perfectly normal.

### **What cleaning materials are recommended for the cooker?**

See the '*Cleaning*' section for a full list of recommended cleaning materials.

 **We do not recommend corrosive or caustic cleaners as these may damage your cooker.**

### **The knobs get hot when I use the oven, can I avoid this?**

Yes, this is caused by heat rising from the oven, and heating them up. Do not leave the oven door open.

### **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 organizations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

### **Food is cooking too slowly, too quickly, or burning**

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and rack positions. See the oven cooking guide section of the instructions.

The oven control settings and cooking times are intended to be used only as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want. Try cooking at a higher temperature setting.

### **The oven is not cooking evenly**

If you are cooking a large item, be prepared to turn it round during cooking.

If two racks are used, check that space has been left for the heat to circulate. When a baking sheet is put into the oven, make sure it is placed centrally on the shelf.

Check that the door seal is not damaged.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered).

If the cooker is not level arrange for your supplier to level it for you.

### **Oven not coming on**

Is the power on?

If not there may be something wrong with the power supply. Is the cooker supply on at the circuit breaker?

Have you set a cooking function?

### The timed oven is not coming on when turned on manually

Is the power on? Is the clock illuminated?

If not, there may be something wrong with the power supply.

Is the cooker supply on at the isolator switch?

Has the time of day been set?

Is the key symbol [🔒] showing in the display to signify that the oven is locked? See the 'Clock' section of the instructions for more information on the key lock feature.

### The timed oven is not coming on when automatic cooking

Has the oven knob been left in the OFF position by mistake?

Is the oven locked (see above)?

### Oven temperature getting hotter as the cooker gets older

If turning the knob down has not worked or only worked for a short time then you may need a new thermostat. This should be installed by a service technician (see the 'Service and Parts' section of the instructions).

### An oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15W 230V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C (**Fig. 6.1**).

Turn off the power at the circuit breaker.

Make sure the oven is cool. Open the oven door and remove the oven racks.

Unscrew the bulb cover by turning counter-clockwise. It may be very stiff (**Fig. 6.2**).

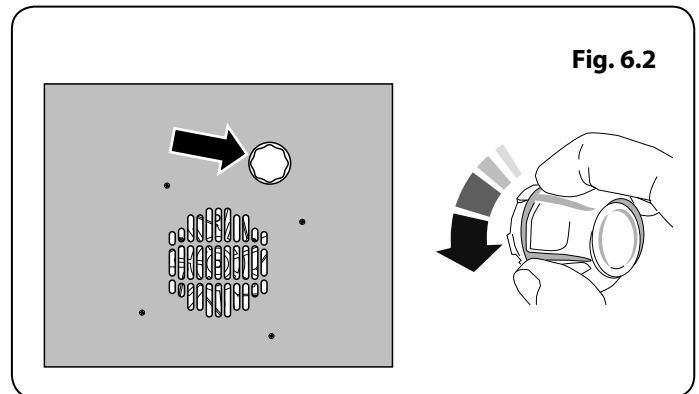
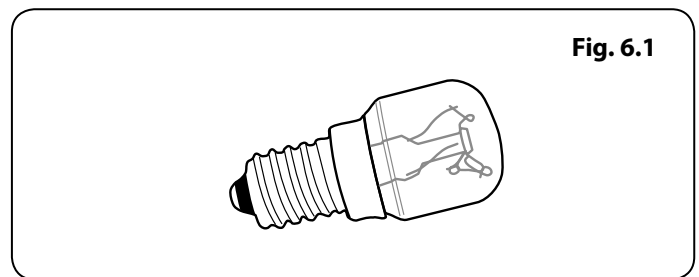
Taking care to protect your fingers in case the bulb should shatter, unscrew the old bulb.

Screw in the new bulb; screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights.

### The door is misaligned

The cooker has not been levelled correctly. To level the cooker, adjust the feet and rear rollers. Use a spirit level to check that the cooker is level – at the front and at both sides – within the oven cavity.

If the cooker is not level arrange for your supplier to level it for you.



## INSTALLATION

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

# 7. Installation







## Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

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

## Safety Requirements and Regulations

You must be aware of the following safety requirements & regulations.

-  **This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.**
-  **This cooker is a Class 2 Subclass 1 appliance**
-  **This appliance can be converted for use on another gas.**
-  **The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.**
-  **Read the instructions before installing or using this appliance.**
-  **In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

## In the UK:

The regulations and standards are as follows:

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Gas Safe registered installers undertake to work to safe and satisfactory standards.

The cooker must be installed in accordance with:

- **All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2.**
- **For Natural Gas – BS 6172 and BS 6891.**
- **For LP Gas – BS 5482-1 (when the installation is in a permanent dwelling), BS 5482-2, (when the installation is in a caravan or other non permanent dwelling), or BS 5482-3, (when the installation is in a boat).**
- **The Gas Safety (Installation and Use) regulations.**
- **The relevant Building / IEE regulations.**

## In the Republic of Ireland:

The installation must be carried out by a competent person and installed in accordance with the current edition of IS 813 "Domestic Gas Installations", the current Building Regulations and reference should be made to the current ETCI rules for electrical installation.

## Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

## In the UK:

The room containing the cooker should have an air supply in accordance with BS 5440 Part 2. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bedsitting room with volume less than 20 m<sup>3</sup>. If it is to be installed in a room of volume less than 5 m<sup>3</sup> an air vent of effective area 100 cm<sup>2</sup> is required. If it is installed in a room of volume between 5 m<sup>3</sup> and 10 m<sup>3</sup> an air vent of effective area 50 cm<sup>2</sup> is required, while if the volume exceeds 11 m<sup>3</sup> no air vent is required.

If there are other fuel burning appliances in the same room, the current BS 5440 Part 2 should be consulted to determine the requisite air vent requirements.

## In the Republic of Ireland:

Reference should be made to the current edition of IS 813, which makes clear the conditions that must be met to demonstrate that sufficient ventilation is available.

## INSTALLATION

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

### Location of Cooker

The cooker 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.**

**Note:** An appliance for use on LPG must not be installed in a room or internal space below ground level, e.g. in a basement.

### Conversion

All models are supplied set for use on group H natural gas.

A conversion kit for another gas is available for the cooker.

If the appliance is to be converted to another gas we recommend that this is carried out before installation.

After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge – this will identify the gas type for which the appliance is now set.

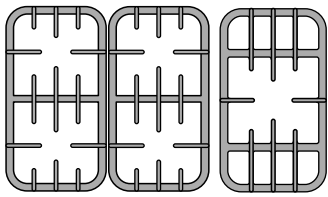
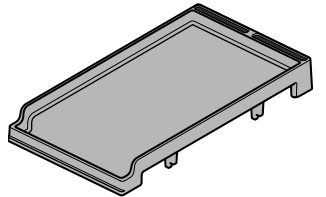
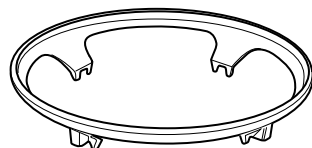
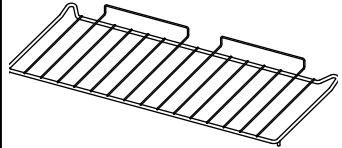
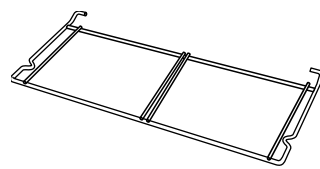
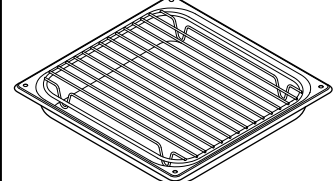
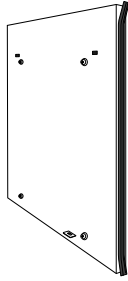
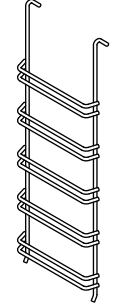
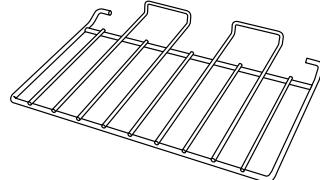
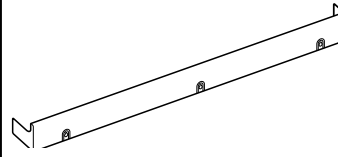
**You will need the following equipment to complete the cooker installation satisfactorily:**

- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain **MUST** be fitted. **These are not supplied with the cooker** but are available at most builders' merchants.
- Gas pressure tester/manometer.
- Flexible gas hose: Must be in accordance with the relevant standards.
- Multimeter: For electrical checks.

**You will also need the following tools:**

1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. 4 mm & 3 mm Allen keys
8. Spirit level
9. Pencil
10. Adjustable spanner
11. Screws for fitting stability bracket
12. 13 mm spanner or socket wrench

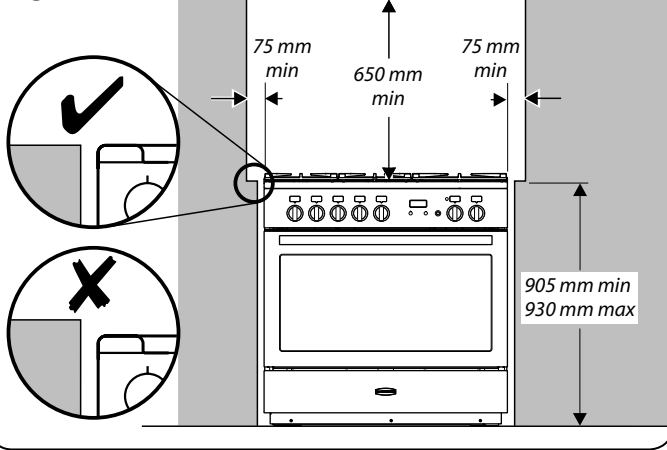
### Checking the Parts:

<i>Pan supports</i>	<i>Griddle</i>
	
<i>Wok cradle</i>	<i>Full capacity shelf</i>
	
<i>Grill pan tray support</i>	<i>2 grill pans &amp; trivets</i>
	
<i>Divider</i>	<i>4 ladder side supports</i>
	
<i>3 energy saving shelves</i>	<i>Plinth</i>
	

## INSTALLATION

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

Fig. 7.1



### Positioning the Cooker

The diagrams show the minimum recommended distance from the cooker to nearby surfaces (**Fig. 7.1** and **Fig. 7.2**).

The cooker should not be placed on a base.

Above hotplate surround should be level with, or above, any adjacent work surface. A gap of 75 mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles) this can be reduced to 25 mm.

A minimum space of 650 mm is required between the top of the hotplate and a horizontal combustible surface.

*\*Any cookerhood 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.*

Surfaces of furniture and walls at the sides and rear of the appliance 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 cooker to any material that de-laminates or discolours at temperatures less than 70°C above room temperature.

We recommend a gap of 905 mm between units to allow for moving the cooker. Do not box the cooker in – it must still be possible to move the cooker in and out for cleaning and servicing.

If the cooker is not installed between units, a side panel extension that closes the gap to the wall at the rear is available as an optional extra kit.

Fig. 7.2

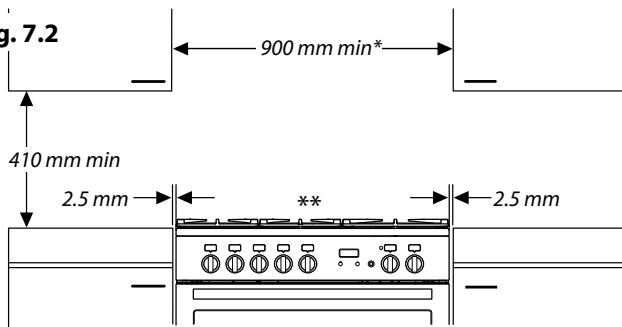
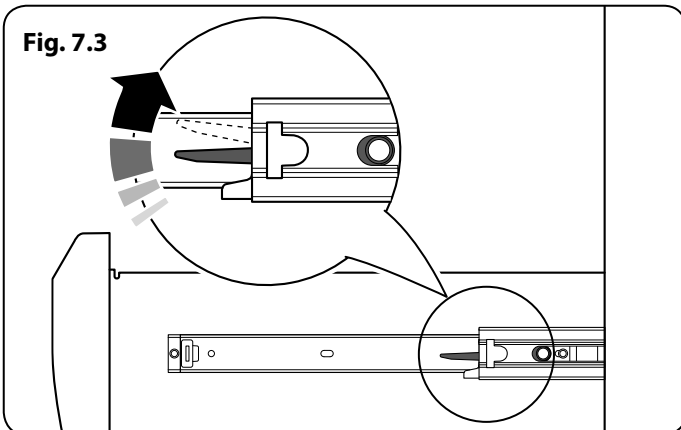


Fig. 7.3



### Moving the Cooker

**⚠ On no account try and move the cooker while it is plugged into the electricity supply.**

**⚠ The cooker is very heavy, so take great care.**

We recommend two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed to prevent it being disturbed when moving the cooker around. To help you, there are two levelling rollers at the back and two screw-down levelling feet at the front.

### Removing the Drawer

Pull the drawer right out.

Push the ends of the plastic clips – down on the left-hand side, up on the right-hand side – to release the catches holding the drawer to the side rails (**Fig. 7.3**). At the same time pull the drawer forwards and away from the side rails.

For safety's sake push the drawer runners back out of the way and put the drawer somewhere safe until the installation is complete.

## INSTALLATION

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

### Removing the Oven Door

To remove the oven door, open the door fully. Swivel the locking 'U' clips forward to the locking position (**Fig. 7.4**). Grip the sides of the door, lift upwards and then slide the door forwards (**Fig. 7.5**).

### Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut (**Fig. 7.6**). Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

### Completing the Move

Unfold the rear edge of the cardboard base tray. Grip the fascia panel and lift the front of the cooker slightly (**Fig. 7.7**).

Carefully push the cooker backwards off the pack base. Remove the pack base. Position the cooker close to its final position, leaving just enough space to get behind it.

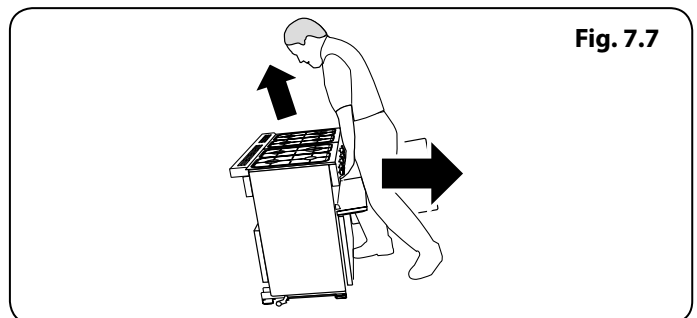
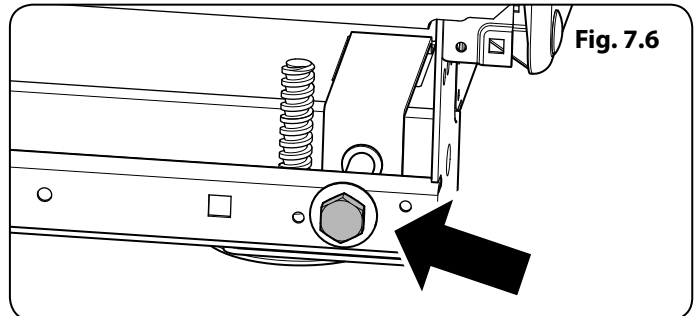
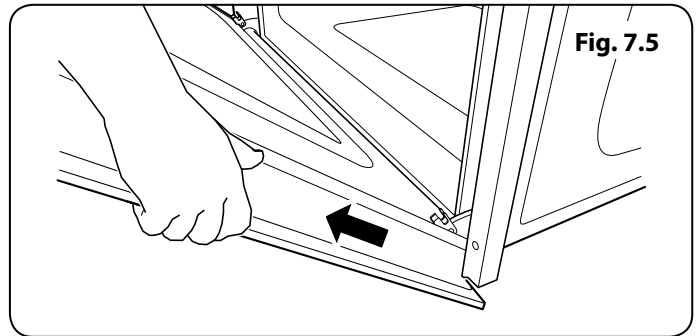
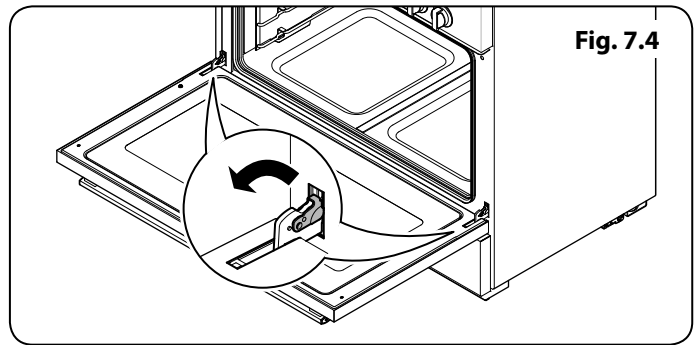
**⚠ DO NOT use the control knobs to manoeuvre the cooker.**

### Levelling

You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position, taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

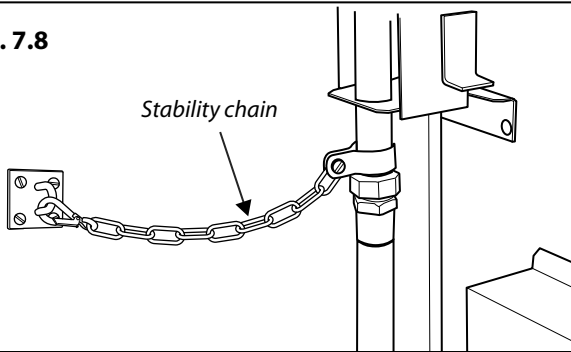
The front feet and rear rollers can be adjusted to level the cooker. To adjust the height of the rear of the cooker turn the adjusting nuts at the front bottom corners of the cooker. To set the front feet turn the bases to raise or lower.



## INSTALLATION

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

Fig. 7.8



### Fitting the Stability Bracket or Chain

Unless otherwise stated, a cooker using a flexible gas connector must be secured with a suitable stability device.

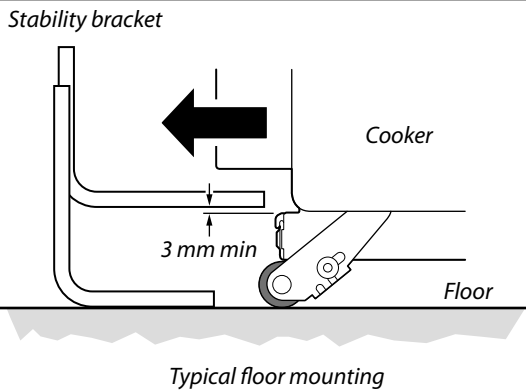
Suitable stability devices are shown in **Fig. 7.8**, **Fig. 7.9** and **Fig. 7.10**.

If you are using a stability chain (**Fig. 7.8**) then the chain should be kept as short as is practicable and fixed firmly to the rear of the cooker.

If you are using a stability bracket (**Fig. 7.9** and **Fig. 7.10**), then adjust the bracket to give the smallest practicable clearance between the bracket and the engagement slot in the rear of the cooker.

Fit the bracket so that it engages as far as possible over the chassis of the cooker.

Fig. 7.9



### Gas Connection

Must be in accordance with the relevant standards. A hose is not supplied with the cooker. Hoses may be purchased at most builders' merchants.

The gas supply needs to terminate with a down-facing bayonet.

The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape.

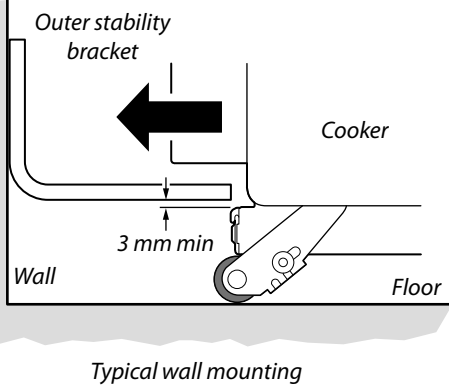
Ideally the hose supply connection should be within the shaded area 'A' (**Fig. 7.11**).

The connector is located just below the hotplate level at the rear of the cooker.

For Natural Gas the flexible hose must be in accordance with BS 669.

For LP Gas it should be capable of 50 mbar pressure, 70°C temperature rise and carry a red stripe, band or label.

Fig. 7.10

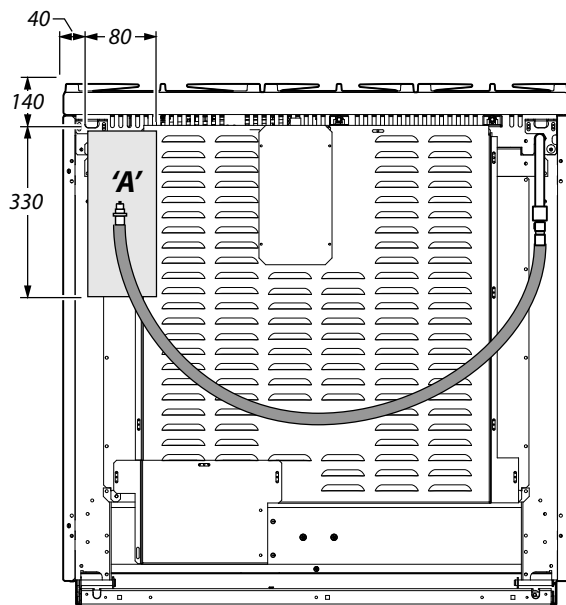


**Note:** If space behind the cooker is limited, either connect using Micropoint hose, or to give a greater clearance fit the spacer provided (**Fig. 7.12**).

If in doubt contact your supplier. Screw connect the threaded end of the hose into the gas inlet.

After completing the gas connection, check the cooker is gas sound with a pressure test.

Fig. 7.11



All dimensions in millimetres

### Pressure Testing

The gas pressure can be measured at one of the hotplate burner injectors (not a wok burner).

Lift off a burner head and fit the pressure gauge to the injector. Turn on the hotplate burner and turn on and light one of the other hotplate burners.

For Natural Gas cookers the pressure should be 20 mbar.

For LP Gas cookers the pressure should be 29 mbar for Butane and 37 mbar for Propane.

Reassemble the burner top making sure it is reassembled in the correct way on the burner body.

## INSTALLATION

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

### Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant Institute of Electrical Engineers (I.E.E.) regulations, and also the local electricity supply company requirements.

**⚠ WARNING: THIS APPLIANCE MUST BE EARTHED.**

#### Current Operated Earth Leakage Breakers

The combined use of your cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

**IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.**

**Note:** The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

The total electrical load of the appliance is approximately 3.6 kW. The cable size used should be suitable for this load and comply with all local requirements.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 7.13** and **Fig. 7.14**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

These appliances are of type X with regard to protection against overheating of the surrounding surfaces.

### Final Checks

#### Hotplate Check

Check each burner in turn. There is a flame supervision device (FSD) that stops the flow of gas to the burner if the flame goes out.

To light a burner, push in and turn the associated control knob to the high position indicated by the large flame symbol (🔥).

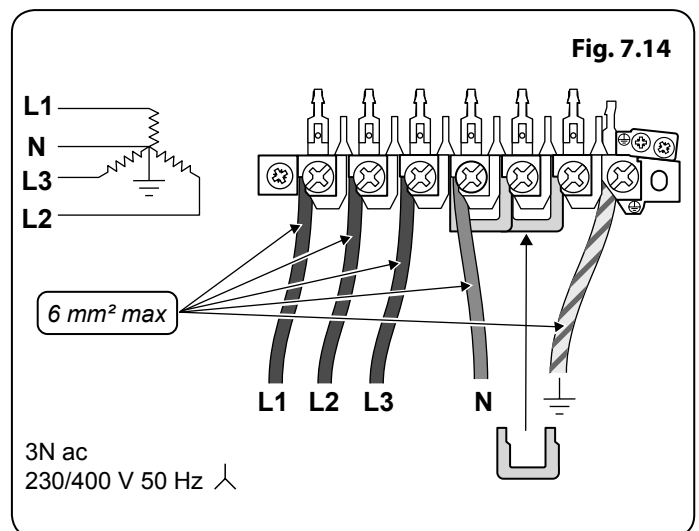
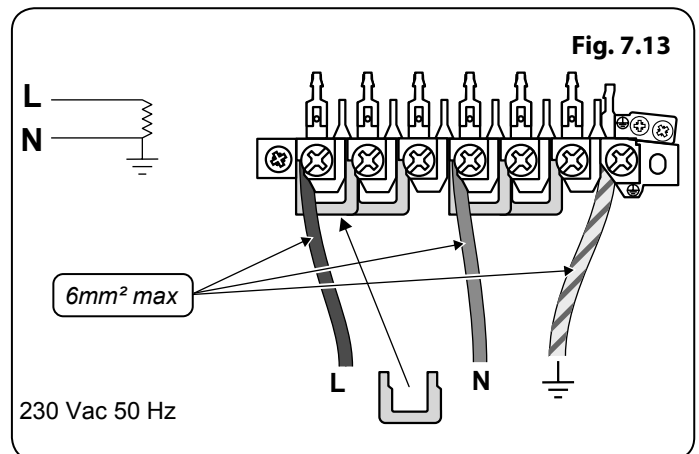
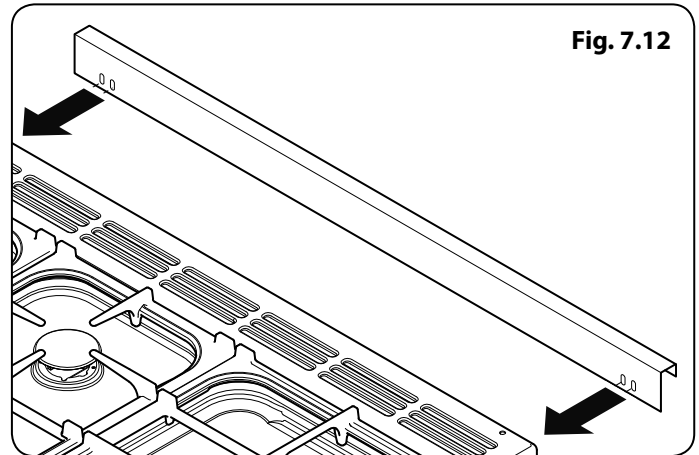
The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for a few seconds.

If, when you let go of the control knob, the burner goes out, then the FSD has not been bypassed. Turn the control knob to the Off position and wait for one minute before you try again, this time making sure to hold in the control knob for slightly longer.

#### Oven Check

Turn on the oven and check that it starts to heat up. Check that the oven lights are working. Turn off the oven.

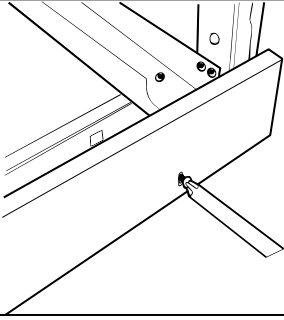
**Note:** The oven light bulb is not included in the guarantee.



## INSTALLATION

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

Fig. 7.15



### Final Fitting

#### Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the range (**Fig. 7.15**). Fasten the plinth using these screws (alternative colour screws can be found in the loose parts pack).

#### Refitting the Drawer

To refit the drawer in the cooker, pull the side rails fully out (**Fig. 7.16**). Make sure the inner race is forwards.

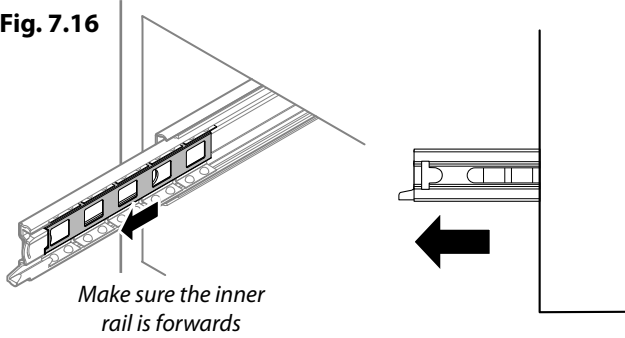
Carefully move the drawer back between the rails and rest it on the side rails (**Fig. 7.17**).

Push the drawer back until the clips click into place.

#### Refitting the Oven Door

To refit the door, slide the hinges back into their slots. Rotate the locking 'U' clips back to fit onto the hinges.

Fig. 7.16

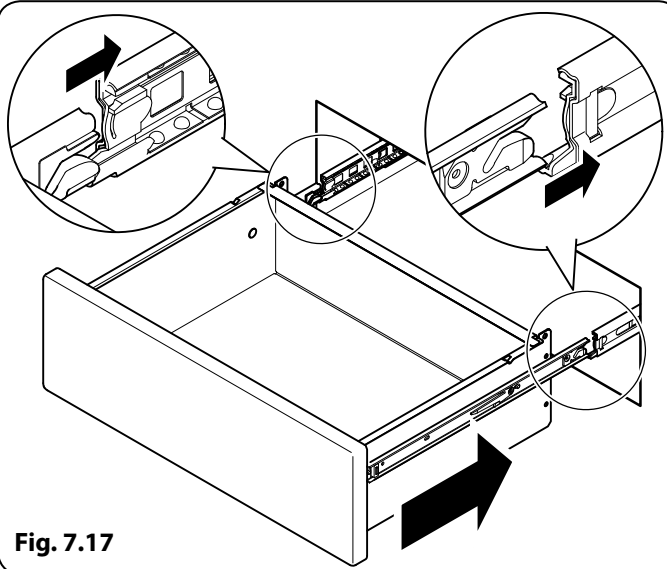


### Customer Care

**Installer:** Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

**Thank you.**

Fig. 7.17



**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
 Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

## 8. Conversion to LP Gas

Check in the 'Technical Data' section at the back of these instructions that the cooker is convertible to the gas you want to use.

- ⚠ **This conversion must be performed by a competent person, in accordance with these instructions and with the local supply company requirements.**
- ⚠ **Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**
- ⚠ **The conversion instructions must be used in conjunction with the rest of the appliance instruction, in particular for information on Standards, cooker positioning, connection, hose suitability, etc.**
- ⚠ **When servicing or replacing gas-carrying components, disconnect from the gas before starting, and check that the appliance is gas sound after completion.**
- ⚠ **DO NOT use reconditioned or unauthorised gas controls.**
- ⚠ **Disconnect from the electricity supply before conversion. Before electrical reconnection, check that the appliance is electrically safe.**

### Injectors

Remove the burner caps and heads. Remove the old jets. Fit the new jets: see 'Technical Data' section for correct jets. Reassemble in the reverse order (**Fig. 8.1**).

### Tap Adjustment

**Disconnect from the electricity supply.**

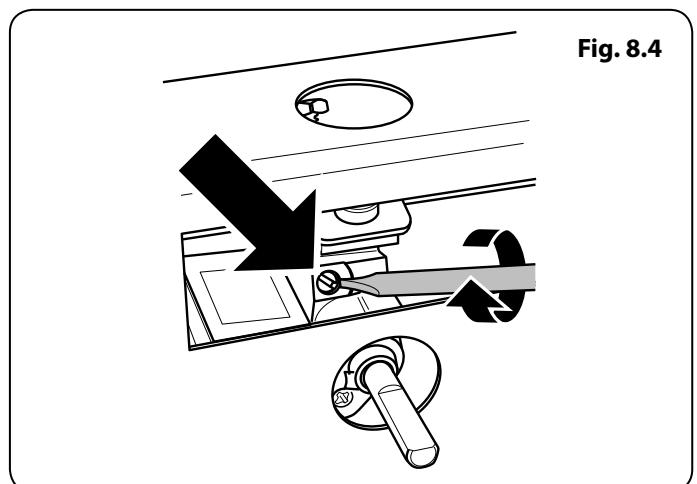
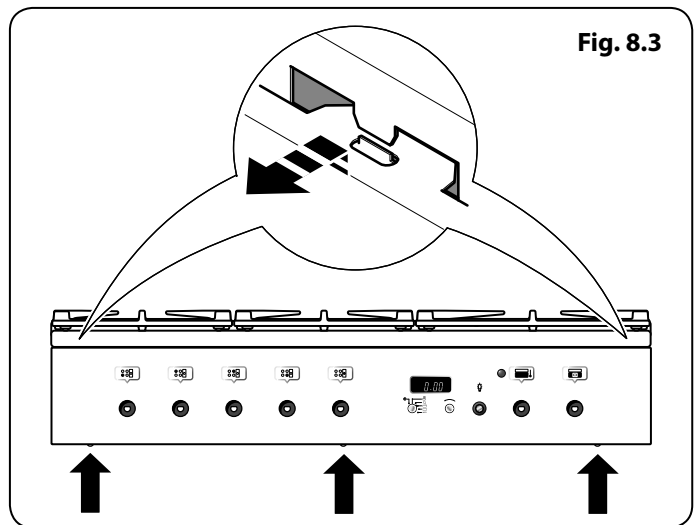
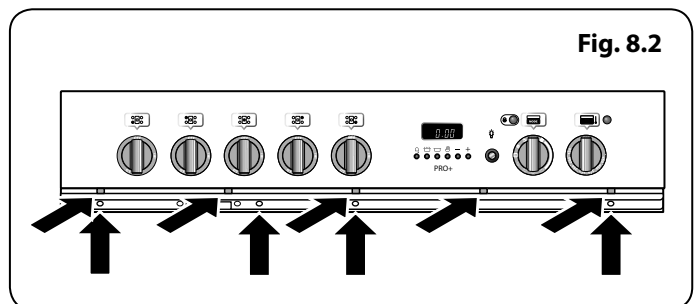
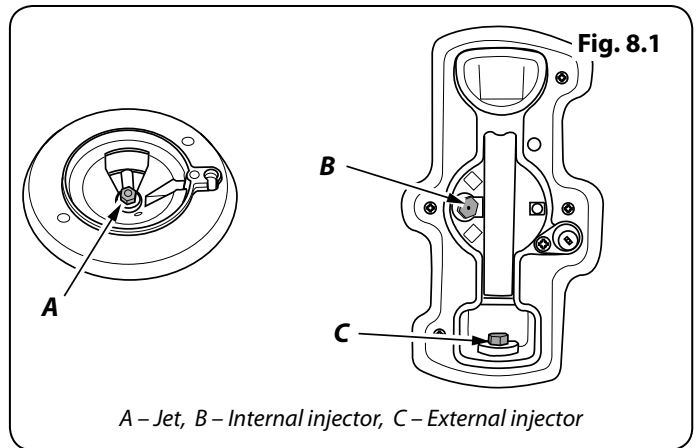
Remove all control knobs. Open the oven door. Undo the screws holding the oven beak in place (**Fig. 8.2**). Remove the 3 fixing screws on the underside of the control. The control panel should drop down slightly. It is held at each end by two holes in the top edge (**Fig. 8.3**) that locate on the tags on the inner panel.

Lift the control panel clear of the tags and pull the control panel forward.

Take care not to damage or strain the wiring.

### Bypass Screw Adjustment

Turn the bypass screw on each control clockwise to the stop (**Fig. 8.4**). Refit the control panel.



**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
**Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.**

### **Stick on Label**

Stick the LP gas label over the natural gas part of the appliance data label.

### **Pressure Testing**

Connect the appliance to the gas supply.

#### **Check the appliance is gas sound.**

The gas pressure can be measured at one of the hotplate injectors (not a wok burner).

Lift off a burner head. Fit the pressure gauge to the jet. Turn on and light one of the other burners. Turn on and press in the control knob for the burner with the pressure gauge fitted.

The pressure should be 29 mbar for Butane and 37 mbar for Propane. After checking the pressure, turn off the taps and replace the burner head.

Reassemble burner top, making sure it is reassembled in the correct way on the burner body.

#### **Check the operation of all the burners.**



## 10. Technical Data

**THE COOKER IS CATEGORY:** CatII<sub>2</sub>H<sub>3</sub>+

It is supplied set for group H natural gas. A conversion kit from NG to LP is available for the cooker.

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

**DATA BADGE LOCATION:** Cooker back, serial number repeater badge below oven door opening.

**COUNTRY OF DESTINATION:** GB, IE, FR, NL, DE, SE, IT, AT, CH, LU, BE.

### Connections

Gas (Rp ½ at rear right-hand side)		Electric
Natural Gas	20 mbar	230/400V 50Hz
Butane	29 mbar	
Propane	37 mbar	

See the appliance badge for test pressures.

### Dimensions

Model	Professional+ FXP 90 Dual Fuel	
Overall height	minimum 905 mm	maximum 930 mm
Overall width	900 mm	
Overall depth	608 mm excluding handles, 650 mm including handles	
Minimum height above the hotplate	650 mm	

### Hotplate Ratings

Hotplate	Bypass Screw*	Natural Gas 20 mb		L.P. Gas	
			Injector		Injector
Wok burner	57	3.5 kW	internal 78	3.5 kW (246 g/h)	internal 53
			external 126		external 82
Rapide/ Large Burner	40	3 kW	134	3.0 kW (210 g/h)	87
Semi Rapide / Medium Burner	32	1.7 kW	109	1.7 kW (119 g/h)	68
Auxiliary / Small Burner	28	1 kW	75	1.0 kW (70 g/h)	51

\* The valves in this cooker are fitted with adjustable bypass screws. The cooker is supplied with the bypass screws set for Natural Gas. For LPG conversion the bypass screws must be screwed all the way down.

#### Hotplate energy saving tips

- Use cookware with a flat base.
- Use the correct size cookware.
- Use cookware with a lid.
- Minimise the amount of liquid or fat.
- When liquid starts boiling, reduce the setting.
- Consumption is based on G30.

#### Oven energy saving tips

- Cook meals together, if possible.
- Keep the pre-heating time short.
- Do not lengthen cooking time.
- Do not open the oven door during the cooking period.
- Do not forget to turn the appliance off at the end of cooking.

## Hotplate Efficiency

Brand	Rangemaster
Model Identification	Professional+ FXP
Size	90
Type	Dual Fuel

Type of Hob	GAS
Number of gas burners	5
Auxiliary / Small Burner (EE gas burner)	-
Semi Rapide / Medium Burner (EE gas burner)	58%
Semi Rapide / Medium Burner (EE gas burner)	58%
Rapide / Large Burner (EE gas burner)	56%
Rapide / Large Burner (EE gas burner)	-
Wok (EE gas burner)	53%
Wok (EE gas burner)	-
Hotplate EE gas hob (*)	56%

Information marked thus (\*) is not required with mixed fuel hobs

## Oven Data

Brand		Rangemaster
Model identification		Professional+ FXP
Type of oven		Electric
Mass	kg	133
Number of cavities		1
<b>Left-hand Efficiency</b>		
Fuel type		-
Cavity type		-
Power - conventional		-
Power - forced air convection		-
Volume	Litres	-
Energy consumption (electricity) - conventional	kWh / cycle	-
Energy consumption (electricity) - forced air convection	kWh / cycle	-
Energy efficiency index - conventional		-
Energy efficiency index - forced air convection		-
Energy class		-
<b>Right-hand Efficiency</b>		
Fuel type		Electric
Cavity type *Drop Down Door		Multifunction (DDD)*
Power - conventional		2.75
Power - forced air convection		3.3
Volume	Litres	114
Energy consumption (electricity) - conventional	kWh / cycle	1.22
Energy consumption (electricity) - forced air convection	kWh / cycle	1.05
Energy efficiency index - conventional		118.6
Energy efficiency index - forced air convection		102.1
Energy class		A

<b>Additional Information</b>		
The oven complies with EN 60350-1		
Maximum output @ 230V 50Hz	Full	Divided
Fan element	3.31 kW	1.65 kW
Top element	3.49 kW	1.75 kW
Browning element	2.11 kW	1.06 kW
Bottom element	1.38 kW	0.69 kW

<b>Maximum total electrical load at 230 V</b> (approximate total including hob, oven lights, oven fan, etc.)	3.6 kW
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<b>Name of Appliance &amp; Colour*</b>				
<b>Appliance Serial Number*</b>				
<b>Fuel Type*</b>	<b>Natural Gas</b>	<input type="checkbox"/>	<b>LP Gas</b>	<input type="checkbox"/>
	<b>Dual Fuel</b>	<input type="checkbox"/>	<b>Electric</b>	<input type="checkbox"/>
<b>Retailer's Name &amp; Address</b>				
<b>Date of Purchase</b>				
<b>Installer's Name &amp; Address</b>				
<b>Installer's Telephone Number</b>				
<b>Date of Installation</b>				

\* This information is on the appliance data badge - look in the appliance instructions to find out where the data badge is located.

## CONSUMER SERVICE

If you have any product enquiries, or in the event of a problem with your appliance once it has been installed, please telephone: **0800 804 6261** or depending on your mobile network tariff you can call free on **0370 789 5107**.

## CONSUMER SERVICE LINES OPEN:

Monday to Thursday	8am–6pm
Friday	8am–5pm
Saturday	9am–1pm

## WARRANTY

Your manufacturer warranty covers goods of our own brand for defective workmanship and materials for a period of 1 year from the date of purchase. This warranty covers mechanical breakdown and proven cosmetic and manufacturing defects.

You will receive an additional FREE full 12 months guarantee by registering your purchase using the FREEPOST form provided. Alternatively, call free on **0800 587 5747**, quoting reference **RMGX57A**, or register online at **www.rangemaster.co.uk**.

Any damage, blemishes or chips identified upon receipt of the product must be reported within 90 days. Proof of purchase may be required to establish validity. Scratches on the surface of ceramic

hobs must be reported within 14 days. Scratches caused by usage are not covered. Accidental damage is not covered by the manufacturer's warranty.

## For warranty compliance, the requirements for the appliance are:

- Has been correctly installed in accordance with current legislation, relevant British and European Standards and Codes of Practice, by a suitably competent person registered with Gas Safe or equivalent body and where applicable a qualified electrician.
- Has been used solely for domestic cooking purposes.
- If in use in the UK\*, has not been taken abroad as a personal export. In the Republic of Ireland, conditions may vary, so consult your retailer.
- Is not second-hand or a refurbished appliance. The manufacturer's warranty is not transferable.
- Has not been subject to misuse, accidental damage or modification, and has not deteriorated due to normal domestic wear and tear, and the manufacturer's recommendations concerning cleaning materials have been followed.
- Has not been repaired by persons or organisations other than those authorised to act on behalf of AGA Rangemaster.

## Exceptions:

- Items not included under the free 1 year warranty include pan supports, griddles, wok rings, baking trays, grill pans, trivets, filters, light bulbs and other consumable accessories.
- Any damage caused other than through normal use.
- Breakdowns associated with cooking spillage.
- Cosmetic deterioration deemed to be normal wear and tear.
- Please note that we reserve the right to charge additional payments for engineer's expenses, at our discretion, up to the value of £300 per home visit.
- The terms of this warranty are in addition to your legal rights and do not affect your legal rights in relation to defective products. Please contact Citizen's Advice for more information relating to your legal rights.

\* Only certain models can be adapted for use with Mains Gas supplied in the Channel Islands and Isle of Man.

## OUT OF WARRANTY

Service work should only be carried out by technically competent and suitably qualified personnel.

For your own safety, always make sure that work is carried out by a Gas Safe registered engineer for gas appliances or an approved electrician for electrical models.

For a competitive quote and to arrange for a Rangemaster approved engineer to attend, call Consumer Services on: **0800 804 6261** or depending on your mobile network tariff you can call free on **0370 789 5107**.

## SPARE PARTS

To maintain optimum and safe performance, we recommend that only genuine Rangemaster spare parts are used. These are available from most major spares stockists, including ourselves.

## STANDARDS

Rangemaster cookers are designed and manufactured to a recognised international quality standard, which meets the requirements of BSENISO 9001, BSENISO 14001 and OHSAS 18001 for continually improving environmental procedures.

Rangemaster cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark.

## ALSO PART OF THE RANGEMASTER COLLECTION...



Refrigeration



Built-in Cooking



Dishwashing



Sinks & Taps

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Royal Leamington Spa  
Warwickshire  
CV31 2AD  
England

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E-mail: [consumers@rangemaster.co.uk](mailto:consumers@rangemaster.co.uk)  
Consumer Services Tel: +44 (0) 800 804 6261  
[www.rangemaster.co.uk](http://www.rangemaster.co.uk)

For ROI Enquiries Tel: 1850 302 502



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Rangemaster continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this booklet should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.



Britain's No.1 Range Cooker

