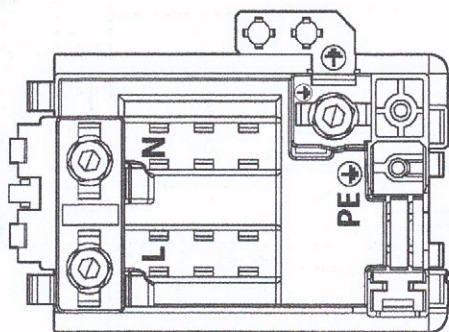


## INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig.7-3



### Electrical Connection

This appliance must be installed by a suitably qualified electrician to comply with the relevant electrical regulations, and also the local electricity supply company requirements.

#### 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.**

#### **⚠ WARNING: THE APPLIANCE MUST BE EARTHED.**

**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 cooker MUST NOT be connected to an ordinary domestic power point.**

Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7-3**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

### Final Checks

#### Hob Check

Check each cooking zone in turn. Be sure to use pans of the correct size and material.

#### Grill Check

Turn on the grill control and check that the grill heats up.

#### Oven Check

Set the clock as described earlier, and then turn on the ovens. Check the oven fans start to turn and that the ovens heat up.

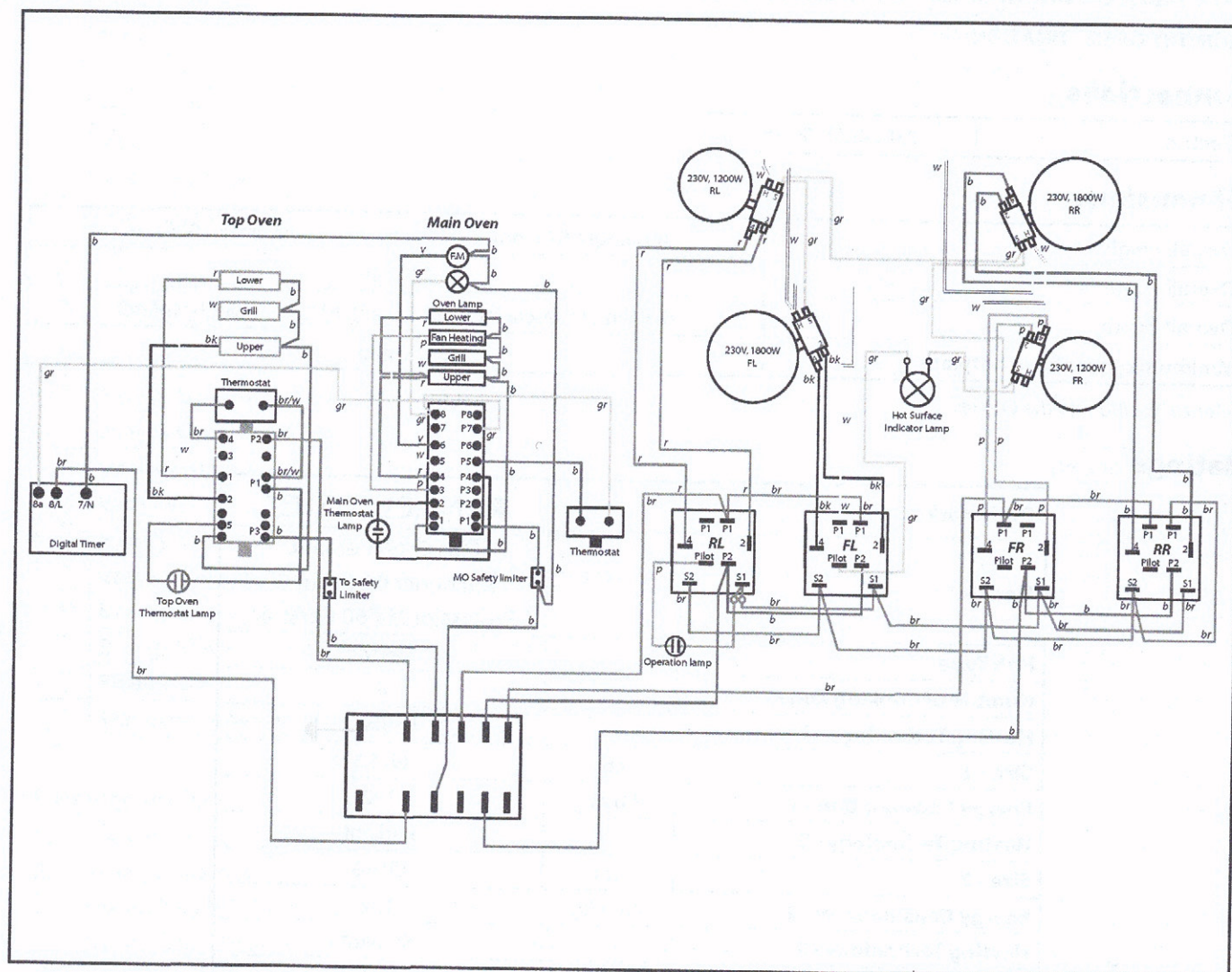
### Customer Care

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

*Thank you.*

## 8. Circuit Diagrams

### Circuit Diagram:



Code	Colour
<i>b</i>	Blue
<i>br</i>	Brown
<i>bk</i>	Black
<i>gr</i>	Grey
<i>p</i>	Pink
<i>r</i>	Red
<i>v</i>	Violet
<i>w</i>	White



## 9. Technical Data

**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.

### Connections

Electric	230/400V 50Hz
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### Dimensions

Overall height	minimum 895 mm	maximum 925 mm
Overall width	600 mm	
Overall depth	600 mm (to fascia inc. splashback); 610 mm (over hotplate)	
Minimum space above hotplate	650 mm	

Refer to 'Positioning the Cooker'.

### Ratings

Trademark		<b>RANGEmaster</b>
Models		Classic 60 Ceramic Kitchener 60 Ceramic Professional+ 60 Ceramic
Hob Type		Electric
Number of Cooking Zones		4
Heating Technology - 1		Radiant
Size - 1	cm	Ø14.5
Energy Consumption - 1	Wh / kg	192
Heating Technology - 2		Radiant
Size - 2	cm	Ø14.5
Energy Consumption - 2	Wh / kg	192
Heating Technology - 3		Radiant
Size - 3	cm	Ø18
Energy Consumption - 3	Wh / kg	192
Heating Technology - 4		Radiant
Size - 4	cm	Ø18
Energy Consumption - 4	Wh / kg	192
Energy Consumption of Hob	Wh / kg	192
This hob complies with EN 60350-2		

#### Energy saving tips

1. Use cookware with a flat base.
2. Use the correct size cookware.
3. Use cookware with a lid.
4. Minimise the amount of liquid or fat.
5. When liquid starts boiling, reduce the setting.

## Oven Efficiency

Trademark		<b>RANGEmaster</b>
Models		Classic 60 Ceramic Kitchener 60 Ceramic Professional+ 60 Ceramic
Type of Oven		Electric
Mass	kg	61
Number of cavities		2
Upper cavity	Heat source	Electric
	Volume	Litres 38
	Energy consumption (electricity) - conventional	kWh / cycle 0.83
	Energy consumption (electricity) - forced air convection	kWh / cycle -
	Energy Efficiency Index - conventional	117
	Energy Efficiency Index - forced air convection	-
	Energy Class	B
Lower cavity	Heat source	Electric
	Volume	Litres 61
	Energy consumption (electricity) - conventional	kWh / cycle 0.94
	Energy consumption (electricity) - forced air convection	kWh / cycle 0.84
	Energy Efficiency Index - conventional	116.6
	Energy Efficiency Index - forced air convection	104.2
Energy Class		A
This oven complies with EN 60350-1		

### Energy saving tips

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

**Maximum total electrical load at 230V** (approximate total including oven lights, oven fan, etc.) 10.6 kW