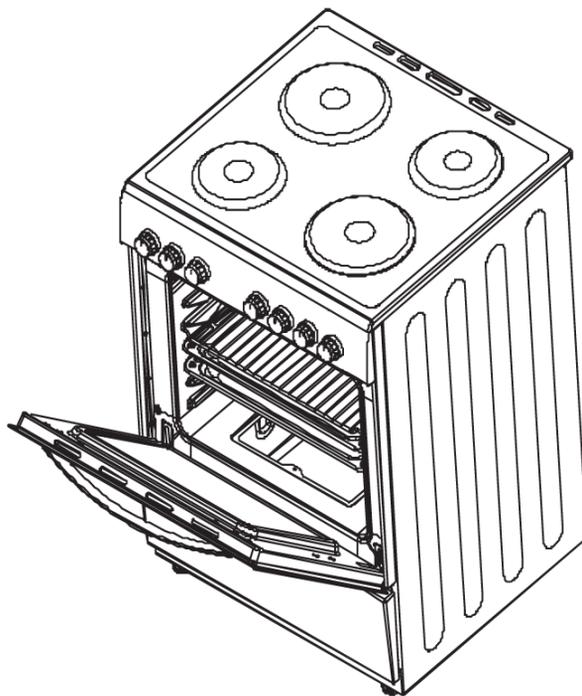




Russell Hobbs

Single Cavity Electric Cooker

Instruction Manual



Model number: RHEC1

For Customer Services & Spare Parts please call **0845 208 8750**
Opening times: Monday - Friday 8am – 6pm & Saturday 9am – 1pm or visit
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Safety Instructions

- **Please comply with these instructions. If you do not, any damage resulting from improper, incorrect or negligent use or improper connection or installation is not covered by the manufacturer's guarantee.**
- **Electric oven and hobs must be connected to an electrical cooker powerpoint - consult a qualified electrician. Products must be installed in accordance with the manufacturer's safety recommendations.**
- This appliance must only be used for the purpose of heating or cooking food, any other use, for example heating rooms, working surface or storage surface is dangerous and will void the manufacturer's guarantee.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects on or near the appliance.
- Small children must be kept away from the appliance.
- The electrical safety of this cooker is guaranteed only if it is connected to a properly earthed system, which complies with the electrical safety standards.
- Before changing the oven's lamp, disconnect the appliance from the power supply.
- Do not put pressure on the power supply cable while fitting the cooker.
- Power supply cable length should not exceed 2m for isolation safety.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid damage.
- Repairs to the appliance must only be carried out by authorised service personal.
- Make sure all the packaging has been removed before you use the appliance.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Be careful when using small household appliances, such as irons, near the elements.
- Do not use the hotplates with empty cookware or without cookware.
- Make sure all the controls are in the off position when not in use.
- Some parts of the appliance may hold heat for a long time, you are required to wait for it cool before touching or cleaning any areas are exposed to the heat directly.
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high pressure cleaning equipment is not permitted.
- During use the appliance will get hot, you must take care not to touch the elements inside the oven cavity
- During grill mode the oven door should be closed.

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Safety Instructions

- Use only stable flat-based pans.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or oven cavity as they can scratch the surface which may result in scratches or shattering of the glass.

WARNING:

In order to avoid a hazard due to inadvertent resetting of the thermal cut out. This appliance must not be supplied through an external device, such as a timer, or connected to a circuit that is frequently switched on and off.

WARNING:

Accessible parts may become hot during use. Young children should be kept away.

Important note

Electric oven and hobs must be connected to an electrical cooker powerpoint - consult a qualified electrician. Products must be installed in accordance with the manufacturer's safety recommendations.

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Before using the appliance

- Electric oven and hobs must be connected to an electrical cooker powerpoint - consult a qualified electrician. Products must be installed in accordance with the manufacturer's safety recommendations.
- This appliance must only be used for its intended purpose, domestic cooking. Any other form of usage is to be considered as inappropriate, dangerous and will void the manufacturer's guarantee
- The manufacturer declines all responsibility in the event of damage caused by improper or incorrect use or installation of the appliance.
- Before installation, check that all parts listed below are present. If any parts are missing, please contact the product care service team on 0845 208 8750.

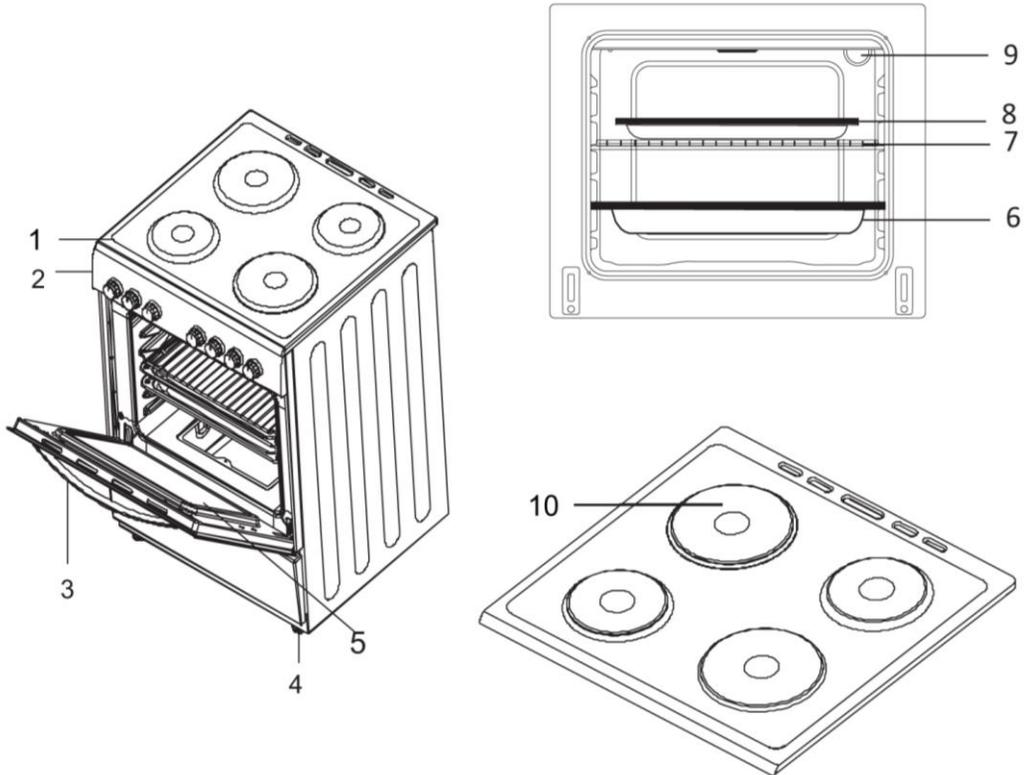
Oven tray	Wire grid	Grill pan & handle set
		

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Before using the appliance

Note

The drawings in the book may vary from your cooker model. They are designed to show the different features of all models covered by this book. Your model may not include all features.



List of components

1. Cooker top
2. Control panel
3. Oven door handle
4. Adjustable feet
5. Oven door
6. Oven tray
7. Wire grid
8. Grill pan & handle set
9. Oven lamp
10. Hotplate

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Installation

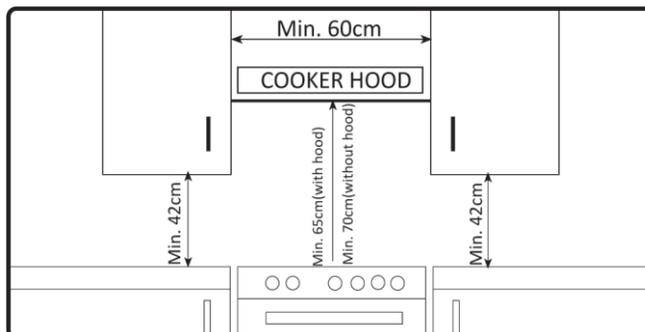
Electric oven and hobs must be connected to an electrical cooker powerpoint - consult a qualified electrician. Products must be installed in accordance with the manufacturer's safety recommendations, in accordance to the instructions in this guide and in compliance with the current regulations. Failure to do so will void the manufacturer's guarantee.

- Before connecting your appliance to the mains at home, make sure to check the conformity of the voltage settings. These are specified on the information sticker attached to the appliance and/or packaging, with the usage conditions.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)
- After removing the packaging material from the appliance and its accessories, ensure that the hob is not damaged. If you suspect any damage, do not use the appliance and contact an authorised service personal, qualified electrician or Product Care, **(0845 208 8750)**, immediately.

Environment where the appliance is to be installed

To install the cooker correctly, the following precautions must be taken:

- The appliance can be installed directly next to kitchen/furniture units/cabinets that are not higher or taller than the top of the cooker's hob.
- If the Kitchen units/cabinets that will be next to the cooker are higher or taller than the cooker, then they must be at least 200mm from edge of cooker's hob.
- If a cooker hood is installed above the cooker, it must be a minimum distance of 650mm above the top of the cooker. The hood itself must be installed in accordance to the instructions/requirements of the cooker hood.
- Wall cabinets that are adjacent to a cooker hood must be a minimum distance of 420mm from the cooker's hob.
- If the cooker is installed beneath a wall cabinet, then the wall cabinet must be at least a minimum distance of 700mm away from the cooker's hob.
- The cut-out or space required for the cooker is shown in the below image.



Installation

The distance between the rear edge of the hob and any adjacent wall is dependent on the wall surface.

The cooker must not be placed next to or near a refrigerator.

Easily combustible material like curtains, paper, clothes, etc. should not be located near the hob.

Kitchen cabinets/units or other furniture that is close/near to the cooker must be heat resistant to more than 50°C.

The appliance must be installed direct on the floor and not on a base.

Installation of the appliance

- The earth cable must be connected to the terminal.
- You must ensure the insulated cable is connected to the power source during the connection of the cable. If there isn't an appropriate earthed electrical outlet, (in accordance with the regulations of where the appliance is being installed), immediately contact a qualified professional.
- The earthed electrical outlet must be close to the appliance, (an extension cannot be used).
- The power cable must not touch any hot surface of the product. It must not touch the back part of the appliance or it could be damaged, this may cause the product to short circuit and stop working.
- If the power cable is damaged, do not use the appliance and contact an authorised service person, qualified electrician or Product Care, **(0845 208 8750)**, immediately.
- The wrong electric connection may damage your appliance and such damage is not covered by the manufacturer and will void the guarantee.
- The appliance is rated as 230-240 volts.
- The manufacturer bears no responsibility or liability for damages or losses caused from incorrect installation of the appliance.
- The appliance has been produced for a fixed connection to the power supply.
- For a fixed connection use H05VV, H05V2V2 or H05RR type supply cord.
- For a fixed connection use 3x2,5mm² or 3x4mm² sized cable according to appliance power and terminal box label.

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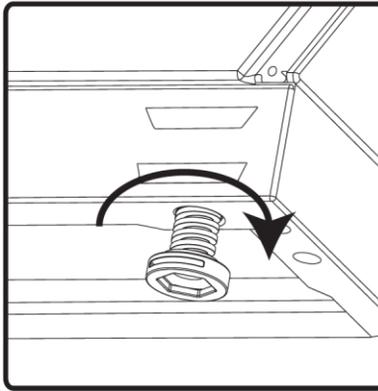
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Installation

Adjustment of the feet

- The cooker must be switched off before the feet are adjusted or the product moved.
- The product has 4 adjustable feet
- When the product is placed where it is to be used, check if the product is balanced. If it isn't, you can adjust any of the feet by turning them clockwise.
- It is possible to raise the appliance by a maximum of 300mm by the adjustable feet.
- If the feet are adjusted do not move the appliance by dragging it. It must be moved by it being lifted by 2 or more persons.



General warnings and measures

- Your appliance is produced in accordance with the related security, regulation and standards associated with the appliance.
- The maintenance and repair must be carried out by a qualified electrician or professional. If they are not then the manufacturer's guarantee will be made void and the appliance could become unsafe.
- The outside surfaces of the appliance will heat up while it is in operation.
- The outside surfaces of the appliance will hold some heat even after the appliance has been turned off – do not touch any hot surface and keep children away from the appliance.
- The interior surfaces of the oven will heat up and will hold the heat even after the appliance has been turned off - – do not touch any hot surface and keep children away from the appliance.
- The cooker should not be left unattended while cooking solid or liquid oils. They may catch fire when heated to very high temperatures.

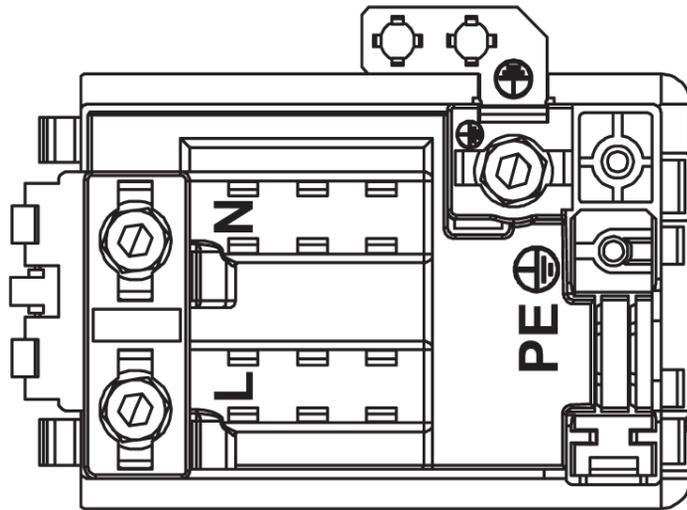
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Installation

- Never pour water on the flames of a fire that has been started from any oils, cover the cookware with its lid or cover to choke the fire. Turn off the cooker and contact the emergency services immediately.
- The cooker's clock must be set and the oven and temperature dials must be adjusted otherwise the oven does not operate.
- Do not leave anything on the oven door when it is open or the appliance may become unbalanced. The door may also break.
- Unplug or switch of the appliance when it is not in use for long periods of time.
- Unplug or switch of the appliance before cleaning it.
- Protect your appliance against atmospheric conditions – do not leave it to the affects of the sun, rain, snow, etc.

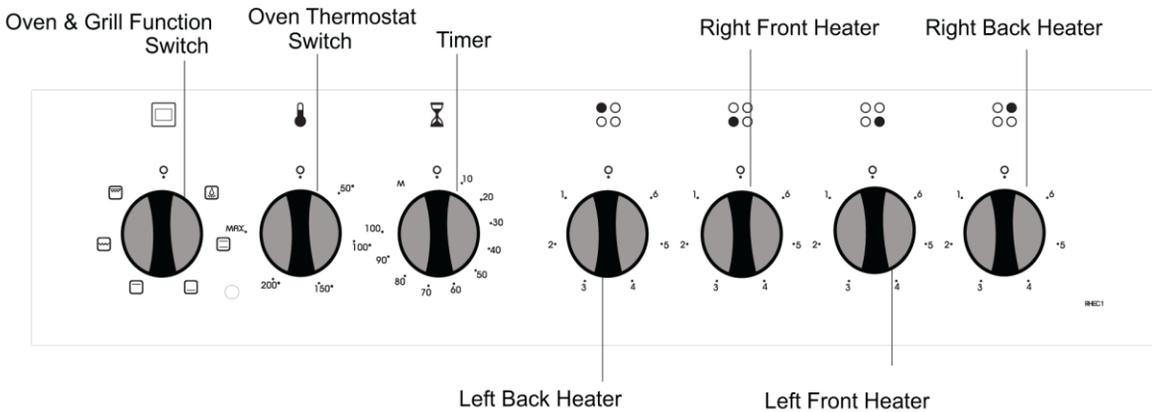


- * **This appliance must be earthed.**
- * **For this connection a power lead of wire type H05VV -F should be used.**

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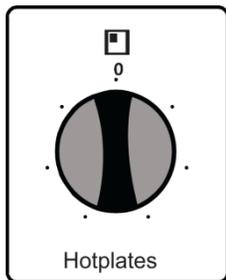
How to use

Control panel



Hotplates

Each hotplate dial has 6 heat levels:



- | | |
|--------------------|--|
| 0 | Off |
| 1 | Keep warm |
| 2 & 3 | Low heat |
| 4,5 & 6 | Cooking, roasting & boiling |

To turn on a required hotplate turn the appropriate dial in a clockwise direction to the necessary heating level. To turn off a required cooking zone turn the appropriate dial in an anti-clockwise direction to the 0 mark.

Important note

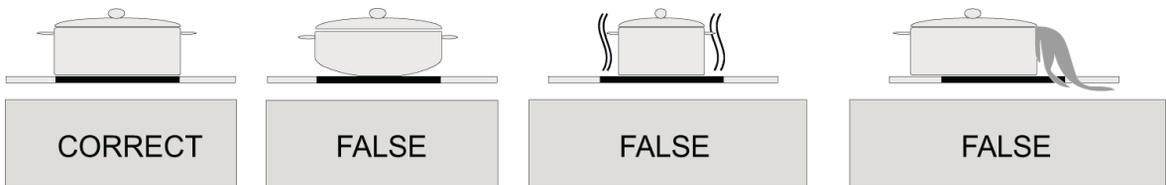
The surface of the hotplate(s) will still be hot/warm even when it has been turned off and will be for some time after.

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How to use

The top part of the hotplates are coated/covered by a protective heat resistant material. Turn the dial(s) of a hotplate or hotplates to 3 and leave on for 5 minutes in order to burn off and toughen the protective layer before using with cookware.

- Cookware with rough bottoms should not be used since these can scratch the ceramic glass surface. The bottom of the good cookware should be as thick and as flat as possible.
- Before using any cookware with hob, make sure that the bottoms of the cookware are clean and dry.
- Always place the cookware on the cooking zone before it is switched on. If possible, always place the lids on the cookware, (this will ensure energy is not wasted).
- The bottom of cookware must not be smaller or larger than the cooking zones, they should of the correct size as indicated below, (this will ensure energy is not wasted).



- You must ensure that when you have finished using the hotplates that they are turned off, (in the 0 position).

Important note

The surface of the hotplate(s) will still be hot/warm even when it has been turned off and will be for some time after

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How to use

Oven & Grill

Oven & Grill function switch

This switch allows you to select oven and grill functions. The explanation of each function is detailed below and detailed instructions of each function on the following pages:



Oven lamp will start operating



Oven's upper and lower heating elements start operating



Oven's lower heating element start operating



Oven's upper heating element start operating



Oven's grill heating element start operating



Oven's upper heating element and the grill heating elements start operating

Important note

The oven can not be operated when the timer is in the '0' position and no temperature is selected on the thermostat dial.

Important note

You have to adjust the thermostat switch to get the required temperature for cooking, as well as having to adjust the timer dial to the required time or the 'M' position, (the oven can be used continuously when the timer dial is in the 'M' position).

How to use

Important note

The oven can not be operated when the timer is in the '0' position and no temperature is selected on the thermostat dial.

Important note

With all the below functions you have to adjust the thermostat switch to get the required temperature for cooking, as well as having to adjust the timer dial to the required time or the 'M' position, (the oven can be used continuously when the timer dial is in the 'M' position).



Upper and lower heating element function (static cooking)

This function is defined as the traditional method of cooking, the heat is spread equally from the lower and upper heating elements in the oven. This ensures that the top and bottom of the oven is heated equally so food is cooked evenly.

It is recommended to pre-heat the oven for 10 minutes before putting your in it, as this enables the oven to be reach the required temperature before the food is put in. Once the oven is preheated put you food inside the oven and close the door.

This function should be used to cook meats, lasagnes, pizzas, cakes, etc.

When your food is cooked, turn the oven and grill dial to the off position, along with the temperature and timer dials. Remove the food from the oven, (use appropriate heat resistant oven gloves), and put in a safe place. Leave the oven door open to ensure that the oven completely cools down. As the oven will be hot for a period of time after it has been switched off keep children away from the oven.



Lower heating element function

The heat is spread from the lower heating element and this function should be used for heating food instead of cooking it



Upper heating element function

The heat is spread from the upper heating element and this function should be used for heat or grill the side of food that is already cooked. It can also be used to heat food.

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How to use



Grill function

This function is used to grill.

Pre-heat the grill for 5 minutes, then place the food on the grill pan and then place this on the shelf at the highest level.

When your food is cooked, turn the oven and grill dial to the off position, along with the temperature and timer dials. Remove the food from the oven, (use appropriate heat resistant oven gloves), and put in a safe place. Leave the oven door open to ensure that the oven completely cools down. As the oven will be hot for a period of time after it has been switched off keep children away from the oven.



Upper heating element and grill function

This function is used to grill rapidly.

Pre-heat the grill for 5 minutes, then place the food on the grill pan and then place this on the shelf at the highest level.

When your food is cooked, turn the oven and grill dial to the off position, along with the temperature and timer dials. Remove the food from the oven, (use appropriate heat resistant oven gloves), and put in a safe place. Leave the oven door open to ensure that the oven completely cools down. As the oven will be hot for a period of time after it has been switched off keep children away from the oven.

Important note

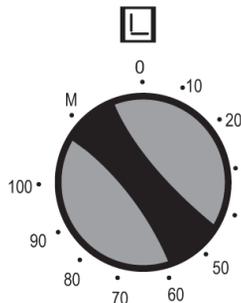
Maximum setting of the thermostat is 190°C

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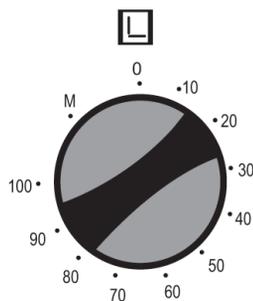
How to use

Mechanical timer

Manual operation - when timer dial is turned to the 'M' position, (illustrated in the picture below), the oven can be used continuously when the timer dial is in the 'M' position). The oven can never be operated when the timer is in the '0' position and no temperature is selected on the thermostat dial.



Operation with the timer set - turn the timer dial in a clockwise direction in order to set the time between 0 – 100 minutes, (illustrated in the image below). When the adjusted time ends, the oven is turned of and a warning sound is heard.



Energy saving

- The bottom of cookware should be as thick and as flat as possible.
- Choose cookware of the correct size.
- Using a lid with cookware will reduce cooking times.
- Minimise the amount of liquid or fat used to reduce cooking times.
- When liquid starts boiling, reduce the temperature setting.
- The oven should not be opened frequently during cooking.

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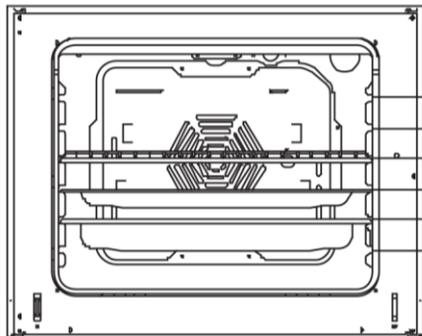
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How to use

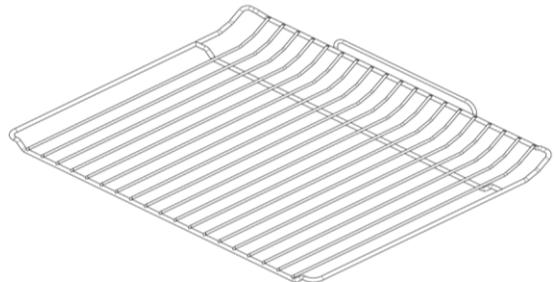
Oven accessories

Oven tray	Wire grid	Grill pan & handle set
		
<p>Is to be used for stews and roasts.</p> <p>It can be located in any rack</p>	<p>Is to be used to place different cookware's on it.</p> <p>It can be located in any rack.</p>	<p>Is to be used for grilling.</p> <p>It has a detachable handle and you must ensure it is centralised and secure before lifting or removing from the oven.</p> <p>Do not leave the handle in position while grilling as it will become very hot.</p>



- 6. Rack
- 5. Rack
- 4. Rack
- 3. Rack
- 2. Rack
- 1. Rack

Pan anti-tilting wire



- To locate the wire grid correctly in the cavity, put it on any rack and push it to the end.
- The pan anti-tilting wire must be place on the inside/back of the cavity

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How to use

Accessories used in the oven

- You can use glass dishes, cake moulds, special oven trays and silicon bake ware that adhere to the require standards and regulations appropriate to the country of use.
- All glass dishes, cake moulds, special oven trays and silicon bake ware that used with the cooker must be placed in the middle of wire tray.
- Roasting dishes/trays can when used in the oven can change shape/form during cooking, however the dish/tray will return to is original form when it has cooled. This is normal occurrence during heat transfer.
- Do not put hot trays/dishes that are made from metal or glass in cold water or a cold environment immediately after cooking. As the dish or tray could become warped and the glass could shatter. They should be placed on a cooling rack or kitchen/dish cloth to ensure they cool down slowly.
- If you use the grill function of the oven, it is recommended that you use the grill pan that is supplied with the product. As the oils and fats that spatter and flow from the food are collected and do not dirty the inside of the oven.

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Maintenance

Hotplate cleaning

- Before cleaning the oven should be unplugged or turned off at the plug and cool.
- Wipe the hob with a suitable washing up liquid and a clean damp cloth.
- To dry the hob rub the appliance using a clean dry cloth.
- If aluminium foil or plastic items have accidentally melted on the hob surface, they should be immediately removed from the hot cooking area with a scraper. This will avoid any possible damage to the surface. This also applies to sugar or food containing sugar that may have been spilt on the hob.
- If any other food or liquid has been spilt on the hob surface, remove the dirt when the appliance has cooled down.
- Do not use a dishcloth or abrasive sponge to clean the hotplate/hob surface. These materials may damage the surface.
- Do not use chemical detergents, sprays or stain removers on the hotplate/hob. These materials may cause fire or hotplate/hob fade. **Clean with water and washing up liquid.**

Oven cleaning

- Before cleaning the oven should be unplugged or turned off at the plug and cool.
- Check whether the cleaning materials you are going to use are appropriate and recommended by the manufacturer, as they may cause damage to the surfaces.
- Do not use caustic creams, abrasive cleaning powders, thick wire wool or hard tools.
- If any other food or liquid has been spilt on the oven surface, remove the dirt when the appliance has cooled down.
- Wipe the oven with a suitable washing up liquid and a clean damp cloth.
- To dry the oven rub the appliance using a clean dry cloth.

Changing the oven lamp

The changing of the oven lamp must be done by an qualified electrician or professional. The rating of the lamp should be 230V, 25Watt, Type E14, T300. Before changing the lamp the oven should be unplugged or turned off at the plug and cool.

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Trouble shooting

- **Electric oven and hobs must be connected to an electrical cooker powerpoint - consult a qualified electrician. Products must be installed in accordance with the manufacturer's safety recommendations.**
- All repairs must be carried out by an authorised service personal or a qualified electrician.
- If the cooker does not operate – The cooker may be unplugged or switch off at the plug socket or there has been a power failure and the fuse box/switch needs to be checked.
- If the oven does not heat – the temperature dial may not have been adjusted.
- If the interior light does not light – the bulb needs to be replaced.
- If the lower and upper heating elements do not cook equally – check the shelf locations, the cooking time and the heat valves.
- If you still have any problem with your product, please call Product Care on **0845 208 8750** or a qualified electrician.

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us at **www.productcareuk.com**

Transportation

- If you think you will need to transport the cooker at any point you must keep the original packaging and only transport the product fully packaged.
- Follow the transport signs on the packaging and tape the loose cooker parts to the surfaces of the cooker.
- Place paper between the upper cover and cooking panel, cover the upper cover and then tape it to the side surfaces of the cooker.
- Tape cardboard or paper onto the front cover on the interior glass of the oven, as it could be damaged by wire grill or trays during transportation.
- Tape the oven door to the side panels of the cooker.
- If you do not have the original packaging, prepare a cardboard box that fits over the appliance to protect the external surfaces of the cooker during transportation.

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Specification

Model	RHEC1
Dimension (cm)	(H)90.0 X (W)50.0 X (D)60.0
Hotplate features	
Ø145mm hotplate (W)	1000
Ø180mm hotplate (W)	1500
Ø145mm rapid hotplate (W)	1500
Ø180mm rapid hotplate (W)	2000
Hotplate operation indicator light	Standard
Oven features	
Oven type	Electric
Oven volume (without fan) (lt)	52.5
Cavity dimensions (without fan) (mm)	(H)330 x (W)370 x (D)430
Oven light (25W)	Yes
Easy to clean Enamel	Standard
Electric oven functions	6
Top heating element (W)	1000
Bottom heating element (W)	1000
Thermostat	Standard
Electric single grill (W)	1600
Electric double grill (W)	2600
Mechanical timer	Yes
Oven tray	1
Grill pan & handle	1
Wire grid	1
Full outer glass & inner metal door (small glass) oven door	Standard
Removable oven door	Standard
Thermostat operation indicator light	Standard
Oven operation indicator light	Standard
Others	
Maximum total power (depends on model) (kW)	8,6
Voltage (V)	230/ 400V 3N~
Energy consumption according to the EN50304 standards (depends on model) (kW)	0.79
Electric cooker energy rating	A
RoHS compliance	Standard
CE compliance	Standard
Depth with door open (cm)	106

Spare parts

Spare part	Contact details
Oven tray	Available at www.productcareuk.com or call 0845 208 8750
Wire grid	Available at www.productcareuk.com or call 0845 208 8750
Grill pan & handle set	Available at www.productcareuk.com or call 0845 208 8750
Dial	Available at www.productcareuk.com or call 0845 208 8750
Other	Available at www.productcareuk.com or call 0845 208 8750

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Revision 1



This symbol is known as the 'Crossed-out wheellie bin Symbol'. When this symbol is marked on a product/batteries, it means that the product/batteries should not be disposed of with your general household waste. Only discard electrical/electronic/battery items in separate collection schemes, which cater for the recovery and recycling of materials contained within. Your co-operation is vital to make sure the success of these schemes and for the protection of the environment. For your nearest disposal facility, visit www.recycle-more.co.uk or ask in store for details.

We reserve the right due to possible changes to design to alter the instruction manual without prior notice.

For Customer Services & Spare Parts please call **0845 208 8750**
Opening times: Monday - Friday 8am – 6pm & Saturday 9am – 1pm or visit
us at **www.productcareuk.com**