

R9049

Electric Oven

User Guide

&

Installation & Service Instructions



U109909 - 02

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1. Before You Start...

Thank you for buying a Rangemaster oven. It should give you many years trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used an electric oven before.

- ⚠ **This appliance is designed for domestic cooking only. Using it for any other purpose could invalidate any warranty or liability claim. In particular, the oven should NOT be used for heating the kitchen – besides invalidating claims, this wastes fuel and may overheat the control knobs.**

Installation and Maintenance

The electrical installation should be in accordance with BS 7671, or with the relevant national and local regulations. Have the installer show you the location of the oven control switch and mark it for easy reference. Only a qualified service engineer should service the oven, and only approved spare parts should be used.

Make sure that the oven is wired in and switched on.

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

Before First Use

Before using the oven for the first time clean it thoroughly. Switch off the unit at the isolator or mains supply. Remove all packing materials and accessories. Using hot water and a mild detergent, wipe the oven interior and then rinse carefully with a damp cloth. Wash the oven shelves and accessories in a dishwasher or using hot water and a mild detergent and dry thoroughly.

Slide the oven shelves into the oven and close the door. To dispel any manufacturing smells, turn the oven to 200°C and run for an hour.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open.

Personal Safety

- ⚠ **Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the oven.**
- ⚠ **When the oven is not in use, ensure that the control knobs are in the OFF position.**
- ⚠ **To minimise the possibility of burns, always be certain that the controls are in the OFF position and that the entire oven is cool before attempting to clean.**
- ⚠ **Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Never operate the oven with wet hands. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if it touches a hot surface.**
- ⚠ **Always keep combustible wall coverings or curtains, etc., a safe distance away from your oven, and never wear loose-fitting or hanging clothes while using the appliance.**
- ⚠ **Do not store or use aerosols, or any other potentially combustible or flammable materials, in the vicinity of the oven.**
- ⚠ **Care should be taken to avoid touching the heating elements inside the main oven.**
- ⚠ **Whole chickens and large joints of meat should be defrosted thoroughly in the refrigerator. Do not defrost in a warm oven or while the adjoining oven is in operation or still warm.**
- ⚠ **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.**
- ⚠ **When the oven is on, DO NOT leave the oven door open for longer than necessary.**
- ⚠ **Never heat unopened food containers. Pressure build-up may cause the containers to burst and cause injury.**
- ⚠ **Do not use aluminium foil to cover shelves, linings or the oven roof.**
- ⚠ **This appliance is heavy, so take care when moving it.**

Cleaning

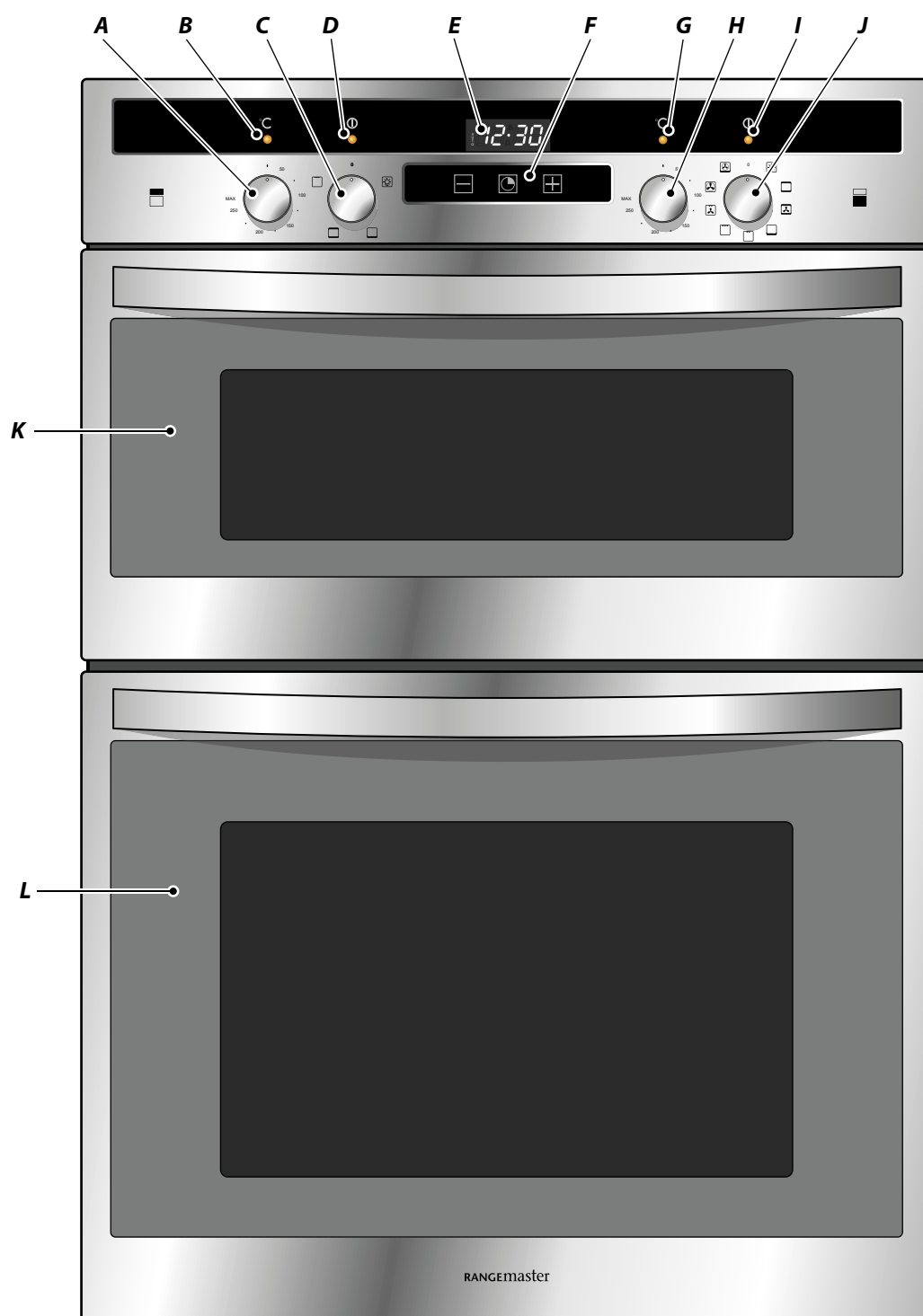
In the interests of hygiene and safety, the oven should be kept clean at all times as a build up in fats and other foodstuffs could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

2. Oven Overview

Fig.2-1



Key

- A** Top oven temperature control knob
- B** Top oven temperature indicator light
- C** Top oven function control knob
- D** Top oven function indicator light
- E** Clock & timer display
- F** Clock & timer controls
- G** Main oven temperature indicator light
- H** Main oven temperature control knob
- I** Main oven function indicator light
- J** Main oven function selector knob
- K** 4 function top oven
- L** 4 function main oven

The oven (**Fig.2-1**) has two multi-function oven cavities with four retractable push-in controls. The left-hand knobs control the top oven and right-hand knobs control the main (bottom) oven function and temperature operation. There is also a touch sensitive timer.

Functions

The main oven functions are shown in (Fig.2-2) while the top oven functions are shown in (Fig.2-3).

Oven light



The oven interior light comes on.

Conventional cooking



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.

Fan assisted cooking



This function operates the fan, 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 swapped 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 so keep an eye on the food cooking until you have become accustomed to this function.

Fanned cooking



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

Fan oven cooking is particularly suitable for baking on several shelves at one time 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.

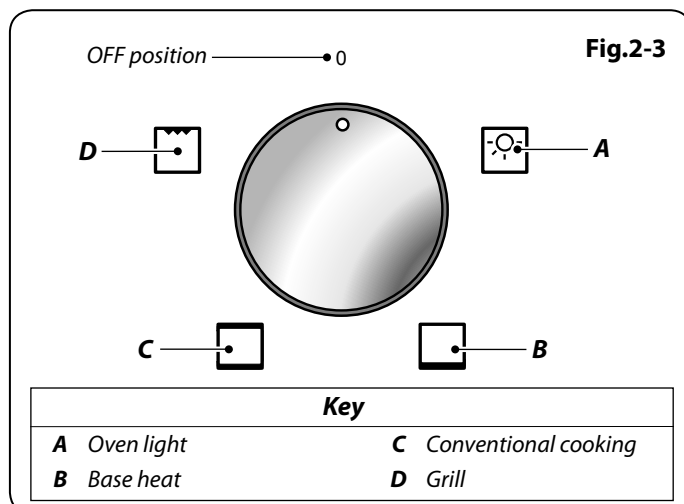
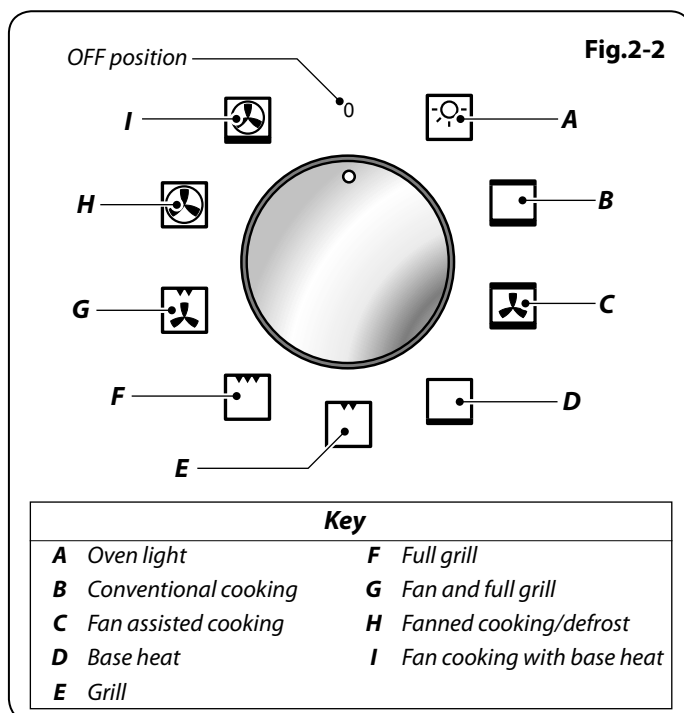
If you wish to preheat the oven, wait until the temperature indicator light has gone out before inserting the food.

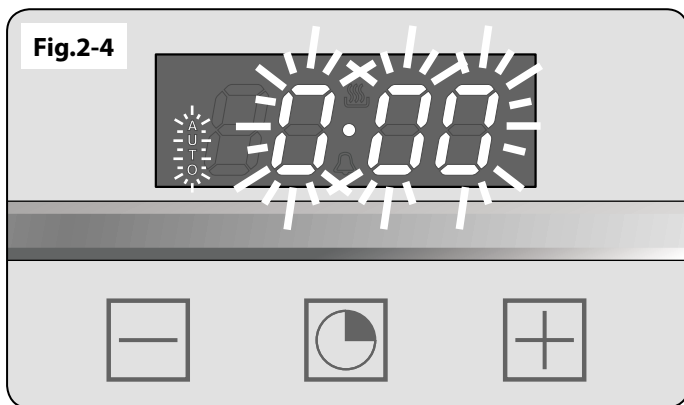
Base heat



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.





Fanned oven with base heat



This function operates the fan, circulating air heated by the element at the base of the oven. The combination of fan and base heat makes this function ideal for baking quiches and pastry tarts so that the base of the item cooks and crisps. Food should be cooked with the oven shelf in the lowest position.

Grill (central)



This function uses the central heating element in the roof of the oven.

Preheat the grill for 5-10 minutes before use. The grill pan should be used on the upper shelf position. Make sure to fit the handle when moving the grill pan in and out of the oven.

IMPORTANT: Grilling must always take place with the oven door closed to ensure correct performance of this function. Check your food regularly to avoid overcooking.

Full grill



This function uses the heating elements in the roof of the oven.

Preheat the grill for 5-10 minutes before use. The grill pan should be used on the upper shelf position.

IMPORTANT: Grilling must always take place with the oven door closed to ensure correct performance of this function. Check your food regularly to avoid overcooking.

Fan and grill (central)



This function operates the fan while using the central heating element in the roof of the oven. This produces a more even, less fierce heat than a conventional grill.

This is an ideal method of grilling thick pieces of meat and fish, since the circulated air reduces the fierceness of the heat from the grill.

For best results, place the food to be grilled on a grid over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation.

Preheat the oven for 5-10 minutes before use.

IMPORTANT: Grilling must always take place with the oven door closed to ensure correct performance of this function. Check your food regularly to avoid overcooking. You will find that the food will need to be turned less than normal grilling.



The Clock

Setting the Time of Day

When the oven is first connected the display will flash 'AUTO' and '0:00' (Fig.2-4).

To set the clock, press the central button for about 3 seconds until [🕒] appears (Fig.2-5). Use the '+' and '-' keys to set the correct time of day. Remember this is a 24-hour clock. A beep will sound, indicating that the clock has been set.

Setting the Minute Counter

To set the minute minder, press the central timer button for about 3 seconds until [⏰] appears (Fig.2-6). Using the '+' and '-' keys, set the required time.

To adjust the duration once the timer has been set, simply press the timer key for 3 seconds and then adjust the time as above.

To stop the beeper when it sounds, press any of the clock buttons.

Note: The oven does not switch off after the alarm has sounded.

Setting the Cooking Time

This function allows the oven to be set to cook for a fixed length of time. Once the time has elapsed the oven will switch off automatically.

Press the timer key for about 3 seconds. Press the key again until 'dur' appears in the display (Fig.2-7). Using the '+' and '-' keys, set the required 'cook time'. After a few seconds the settings will be memorised.

To Stop the Oven Cooking Time

This function is used to set the time at which an oven is to stop. It can be set to turn off at any time over the following 24-hour period.

Press the timer key for about 3 seconds. Press the key twice again until 'End' appears in the display (Fig.2-8). Using the '+' and '-' keys, set the required 'stop time'.

To Start and then Stop the Oven using the Timer

This is a semi-automatic function that allows you to set the 'cook time', which is the duration you want the oven to cook for and the 'stop time', which is the time of day at which you want the oven to stop cooking.

You cannot set a start time directly – this is set by a combination of the 'cook time' and 'stop time'.

Press the timer key for about 3 seconds. Press the key again until 'dur' appears in the display (Fig.2-7). Using the '+' and '-' keys, set the required 'cook time'. Wait a few seconds for the settings to be memorised.

Press the timer key for about 3 seconds, then press the key twice again until 'End' appears in the display (Fig.2-8). Using the '+' and '-' keys, set the required 'stop time'.

Note: Make sure to set the temperature control to the correct cooking temperature.

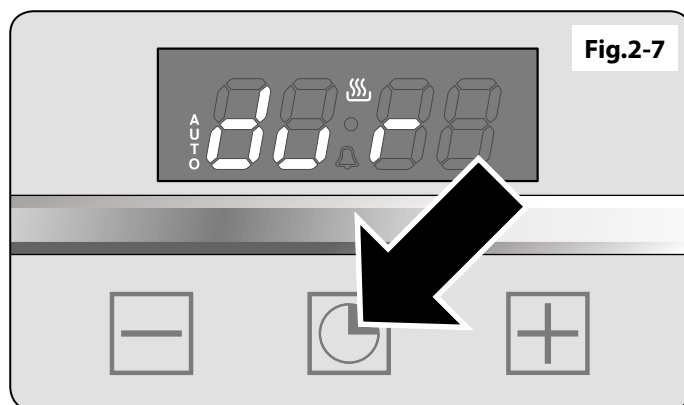


Fig.2-7

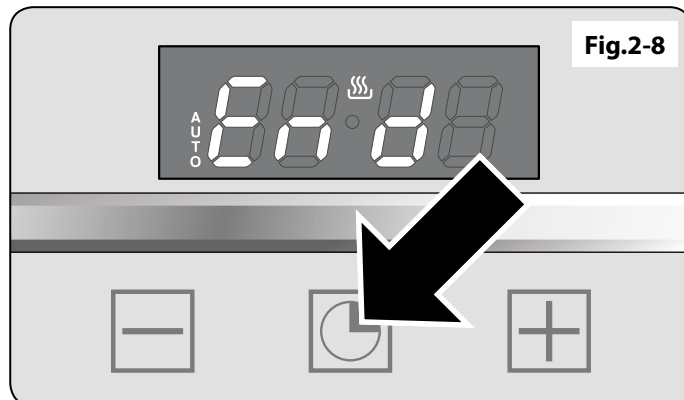
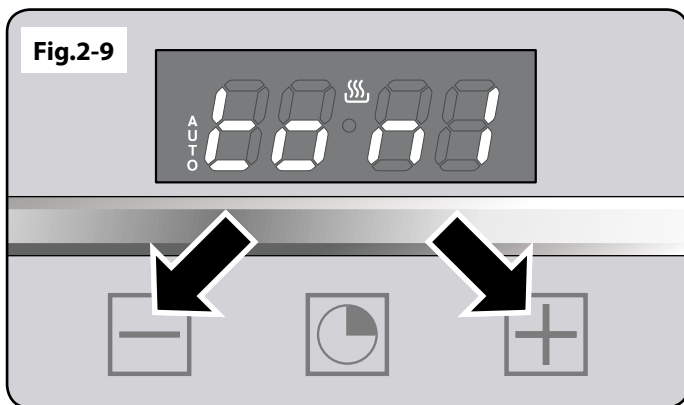


Fig.2-8



The oven will beep when it stops cooking. To stop the beeper when it sounds, press any of the clock buttons.

Adjusting the Beep Volume

To adjust the beep volume, press the '+' and '-' keys simultaneously, then press and hold the central timer button until 'ton 1' flashes in the display (**Fig.2-9**). Press the '-' key to scroll through the volume settings:

- Ton 1: High volume
- Ton 2: Medium volume
- Ton 3: Low volume

Press the central timer key to set the volume.

Oven Accessories

The oven is supplied with two wire shelves and an enamelled grill pan, with a trivet and a handle. The wire shelves slide into the wire supports located on either side of the oven interior (**Fig.2-10**).

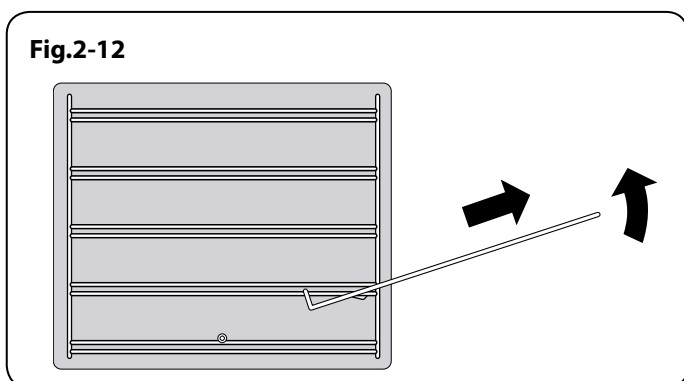
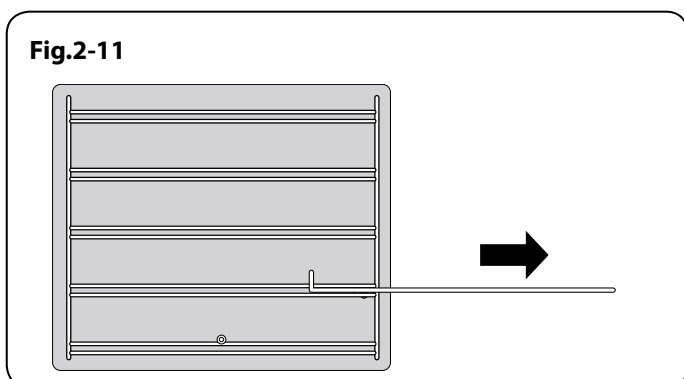
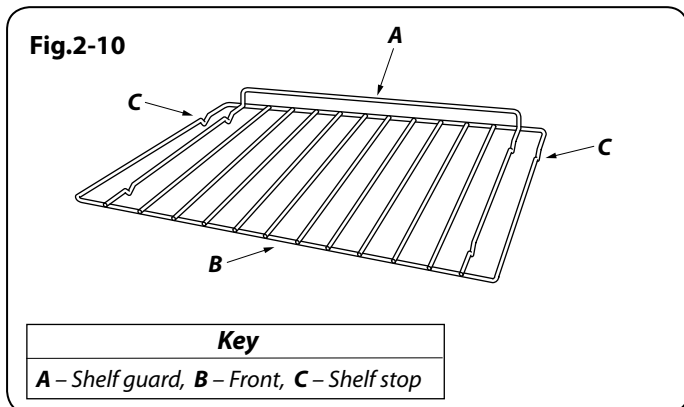
Removing the Shelf

Pull the shelf forward until the back of the shelf is up to the shelf stop (**Fig.2-11**). Lift the front of the shelf so the stop clears the wire support and pull clear (**Fig.2-12**).

Refitting the Shelf

To refit the shelf, line up the shelf with the shelf supports and slide it between the two support wires until the shelf stop hits the wire support. Lift the front of the shelf so that the stop clears the support, then lower the front so that the shelf is level and push it back fully.

The shelf guard should be at the back pointing upwards.



3. Cooking Tips

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.**
-  **DO NOT use the timed oven if the adjoining oven 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.

For even browning, the maximum recommended size of a baking tray is 340mm (13½") by 340mm (13½").

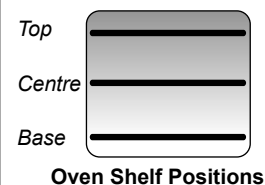
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a 'fingers 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.
- The Cook & Clean oven liners (see 'Cleaning Your Cooker') work better when fat splashes are avoided. Cover meat when cooking.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- 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

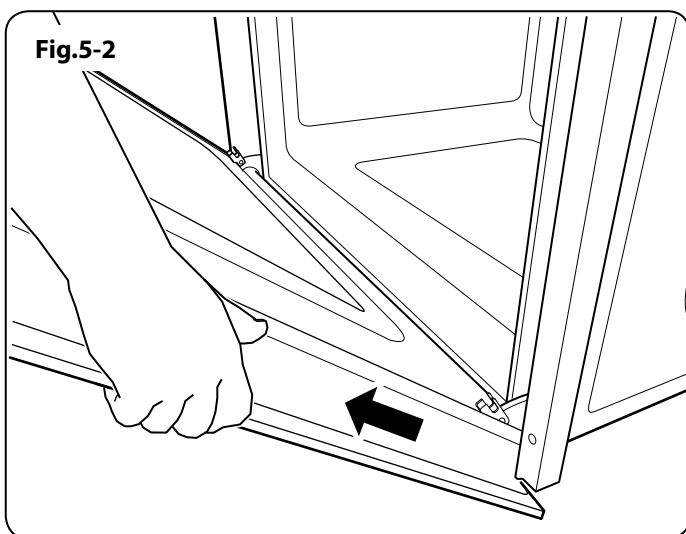
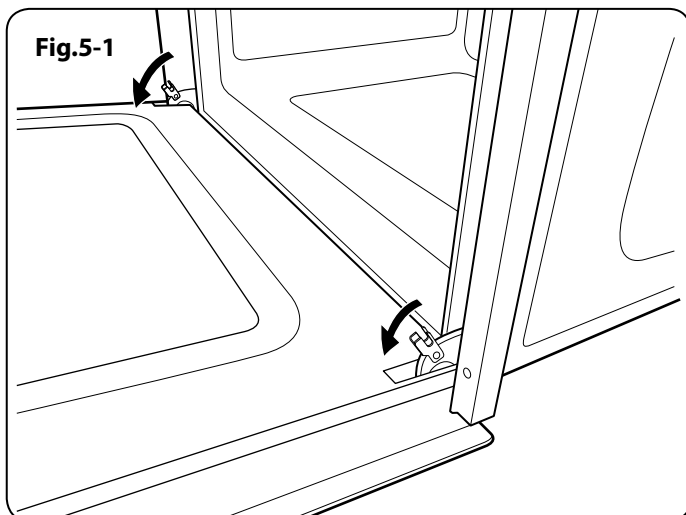
The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

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 fanned oven does not vary with height in the oven so you can use any shelf.



	Conventional Oven		Fan Oven			
	Temperature	Shelf	Temperature			
Food	°C	position	°C	Approximate cooking time		
Meat						
Beef (no bone)	160	C	150	30-35 minutes per 500g +30-35 minutes.	Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. 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.	
	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.
Poultry						
Chicken	160	C	150	20-25 minutes per 500g +20-25 minutes.	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. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.	
	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.		
Casserole	140-150	C	130-140	2-4 hours according to recipe.		
Yorkshire pudding	220	T	210	Large tins 30-35 minutes; individual 10-20 minutes.		
Fish						
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.		
Cake						
Very rich fruit - Christmas, wedding, etc.	140	C/B	130	45-50 minutes per 500g of mixture.	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.	
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	150	80-90 minutes.		
Queen cakes	190	C	180	15-25 minutes.	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.	
Scones	220	C	210	10-15 minutes.		
Victoria sandwich						
180 mm tin	180	C	170	20-30 minutes.		
210 mm tin	180	C	170	30-40 minutes.		
Desserts						
Shortcrust tarts	200	C	190	20-30 minutes on a preheated tray.	Using the conventional oven: for even browning the maximum size of baking tray recommended is 340mm x 340mm. This ensures free heat circulation. If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.	
Fruit pies	200	C	190	35-45 minutes.		
Tartlets	200	C	190	10-20 minutes according to size.		
Puff pastry	230	C	220	20-40 minutes according to size.		
Meringues	100	C	90	2-3 hours.		
Baked egg custard	160	C	150	45-60 minutes.		
Baked sponge pudding	190	C	180	40-45 minutes.		
Milk pudding	140-150	C/B	130-140	2 to 3 hours.		
Bread	220	C/T	210	20-30 minutes.		

5. Cleaning Your Oven



Essential Information

Allow the oven to cool and isolate the electricity supply before carrying out any thorough cleaning.

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 oven can be cleaned with hot soapy water – but take care that no surplus water seeps into the appliance.

Remember to switch on the electricity supply before re-using the oven.

We have developed a range of cleaning products that give maximum performance without damaging the oven surface. More information is available in the Cookware Collection brochure supplied with your oven and on our website, www.rangemaster.co.uk.

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

Control Panel and Doors

Avoid using any abrasive cleaners, including cream cleaners, on brushed stainless steel surfaces. For best results use a liquid detergent.

The control panel, knobs and doors should only be cleaned with a soft cloth wrung out in clean, hot soapy water. After cleaning, polish with a dry cloth.

Removing the Oven Door

To aid cleaning and to make access to the oven cavity easier, the oven door can be removed.

Open the door fully. Swivel the locking 'U' clips forwards to the locking position (**Fig.5-1**). To remove the oven door, grip the sides of the door, lift it upwards and then slide it forwards (**Fig.5-2**).

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.

Grill

Wash the grill pan and grid in hot, soapy water. After grilling meats or any foods that soil, leave the pan to soak for a few minutes immediately after use. Remove stubborn particles from the grid using a nylon brush. Alternatively, the grill pan can be washed in a dishwasher.

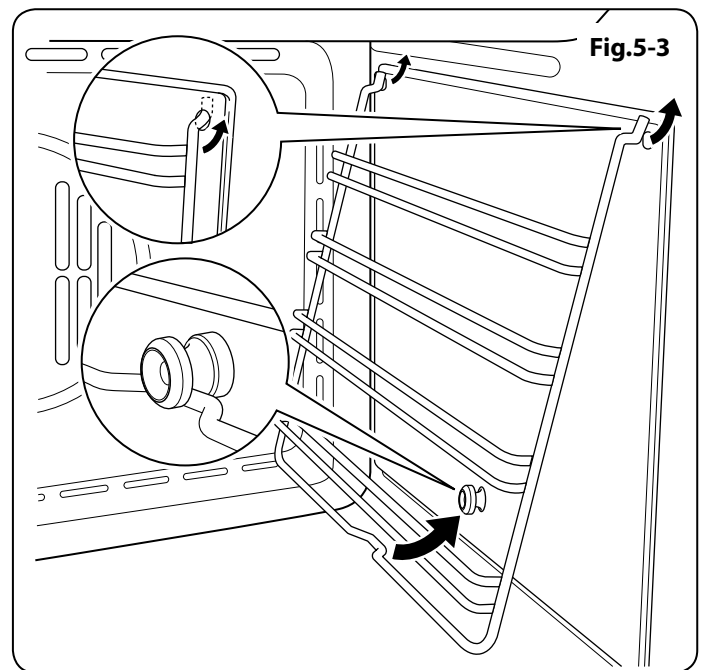
⚠ Before you remove any of the grill parts for cleaning, ensure that they are cool, or use oven gloves.

Oven

⚠ DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.

Removing the Oven Shelf Supports

The oven shelf supports can be easily removed for cleaning. First remove all of the oven shelves and the grill pan. Squeeze the two lower wires of the oven shelf frame together to clear the retaining peg (**Fig.5-3**). Turn the frame into the oven cavity and drop clear of the supporting holes.



6. Troubleshooting

Steam is coming from the oven.

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

The oven fan is noisy.

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

Grill not cooking properly.

Are you using the pan and trivet supplied with the cooker? Is the pan being used on the runners, not the floor of the compartment? Is the grill tray pushed fully back to stop?

The knobs get hot when I use the oven or the grill. Can I avoid this?

Yes, this is caused by heat rising from the oven or the grill and heating them up. Do not leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling. Always grill with the compartment door closed.

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. Therefore, it is in your own interest to keep track of this installer so that you can contact them as required.

Power failure.

In the event of a failure in the electrical supply remember to reset the clock to ensure that the timed oven continues to operate.

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 shelf positions – see the *'Oven Cooking Guide'* – then adjust the settings according to your own individual tastes.

The oven is not cooking evenly.

Do not use a baking tray with dimensions larger than those specified in the section, *'General Oven Tips'*.

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

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

Check that the door seal is not damaged and that the door is held firmly against the seal.

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 temperature getting hotter as the cooker gets older.

If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a service person.

The oven light is not working.

The bulb has probably blown. You can buy a replacement bulb (which is not covered under the guarantee) from most electrical stores. Ask for a 25W standard E14 connection lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C. See the HELP leaflet for spares by mail order.

Before removing the existing bulb, turn off the power supply and ensure that the oven is cool. Open the oven door and remove the oven shelves.

Locate the bulb cover and unscrew it by turning it anti-clockwise (it may be very stiff).

Now unscrew the existing bulb anti-clockwise, taking care to protect your fingers with a glove in case the bulb should shatter.

Screw in the new bulb clockwise and then screw the bulb cover back on. Turn on the electricity supply and check that the bulb now lights.

INSTALLATION

Check the appliance is electrically safe when you have finished.

7. Installation

Dear Installer

Before you start your installation, please complete the details BELOW.

Installer's Name
Installer's Company
Installer's Telephone number
Appliance Serial Number

If your customer has a problem relating to your installation they will be able to contact you easily.

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

This appliance shall be installed in accordance with the regulations in force and in a well-ventilated space. Read the instructions before installing or using this appliance.

The cooker must be installed in accordance with:

- All relevant British Standards / Codes of Practice
- The relevant Building / IEE regulations

Location of the Oven

The oven may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

⚠ This appliance should not be installed in a boat or caravan.

The hob must be installed in accordance with the relevant Building regulations and IEE regulations.

You will need the following tools and equipment to complete the oven installation satisfactorily:

1. Electric drill
2. Steel tape measure
3. Cross head screwdriver
4. Pencil
5. Multimeter (for electrical checks)

Checking the Parts

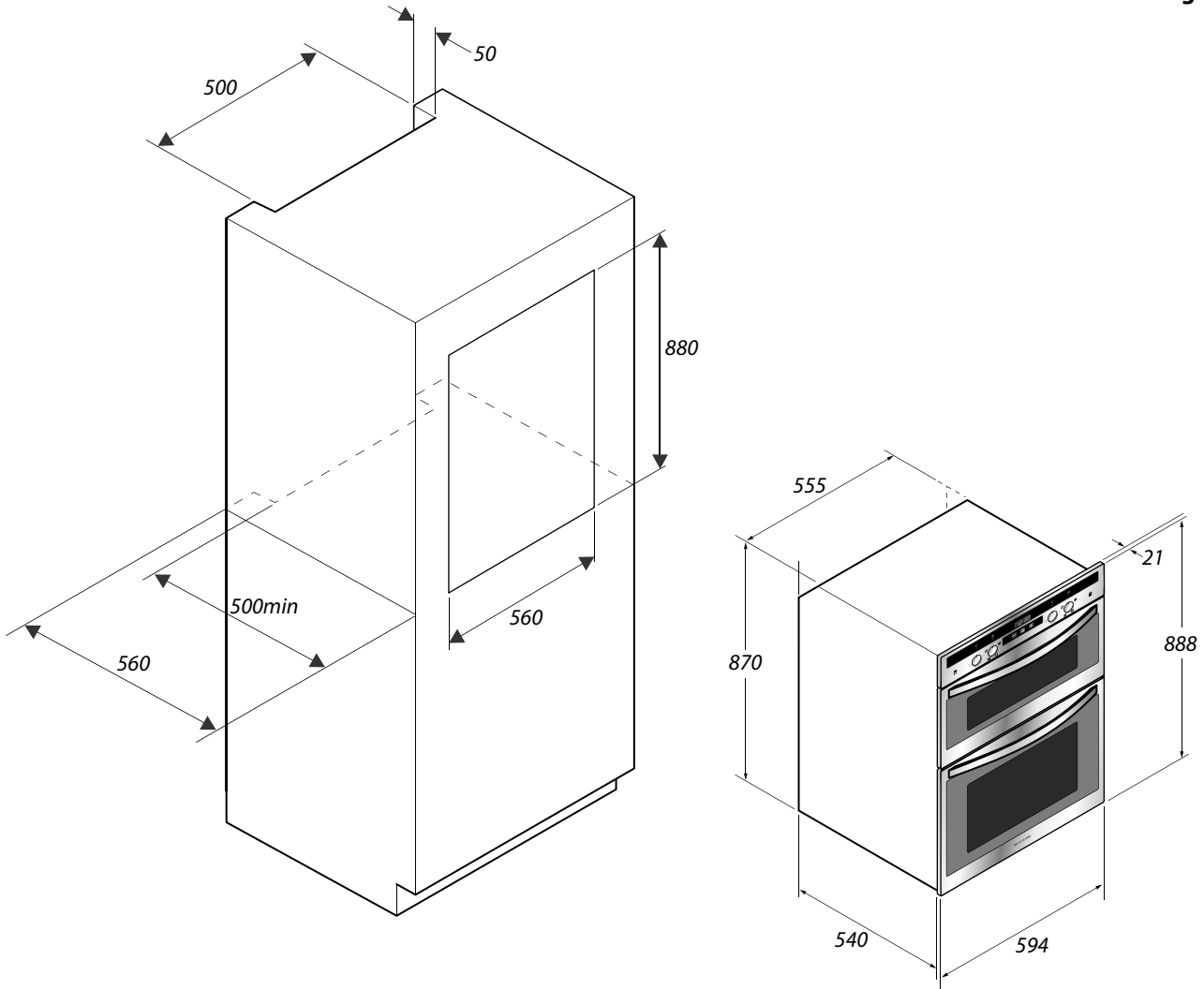
The oven is supplied with the following parts:

- Wire shelf x2
- Grill pan and trivet

INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig.7-1



All dimensions in mm

Positioning the Oven

The oven can be installed at high level in a tall kitchen unit and is designed to fit into a standard 600mm wide oven housing (**Fig.7-1**).

The oven is 594mm across the trims and an unrestricted opening of 540mm minimum depth is needed, as measured from the front of the cabinet door to the rear of the housing.

Surfaces of furniture and walls adjacent to the appliance should be heat, splash and steam resistant. All cabinet doors must be at least 8mm from the oven at all points.

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 appliance to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

When placing the oven in the housing, do not use the oven door as a lever for lifting the oven as damage may result. Once the oven is in position in the housing, use suitable screws to secure in place.

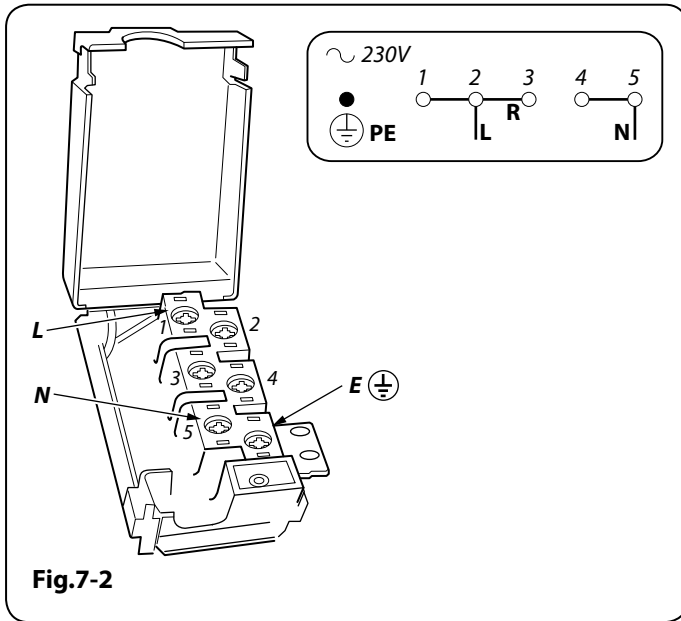
Provision for Ventilation

The appliance housing used must provide adequate ventilation.

For a built-in installation, a minimum ventilation opening of 500mm x 50mm must be cut into both the top and bottom of the housing unit to ensure adequate ventilation.

INSTALLATION

Check the appliance is electrically safe 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

Note: The appliance must be connected to the correct electrical supply as stated on the voltage label on the appliance, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles. **This appliance must not be connected to an ordinary domestic power point.**

The mains terminal is situated on the back of the oven (**Fig.7-2**).

Connect the cable to the correct terminals. Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Ensure the cable route avoids the risk of trapping or touching hot surfaces.

Current Operated Earth Leakage Breakers

Where the installation is protected by a 30mA sensitivity residual current device (RCD), the combined use of your appliance and other domestic appliances may occasionally cause nuisance tripping. In these instances the kitchen circuit may need to be reconfigured. This work should be carried out by a qualified electrician.

Levelling

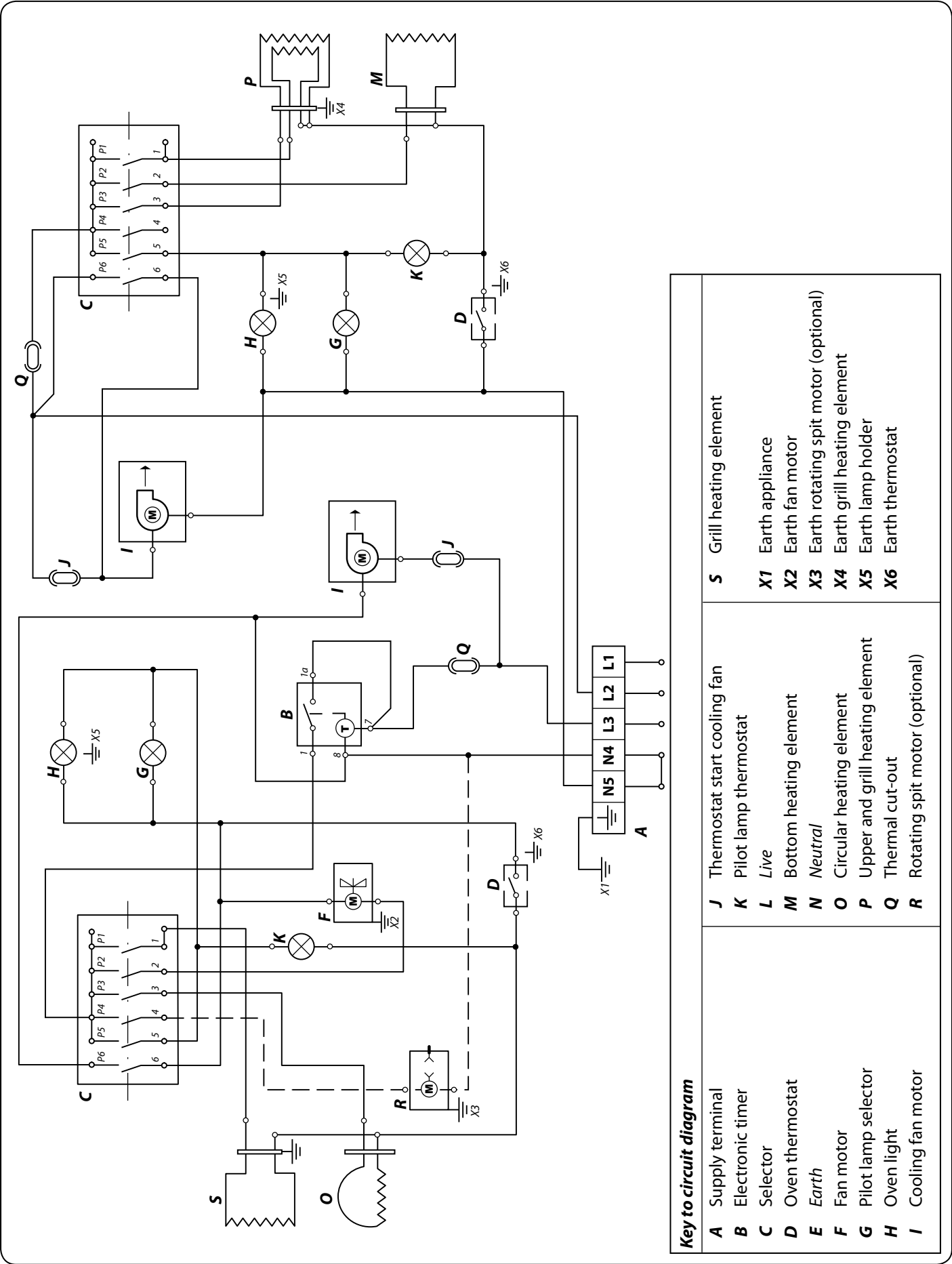
The worktop should already be fitted and levelled, and the cabinets mounted 90° to the worktop. It is only necessary to ensure the top front edge of the appliance unit supports the front edge of the worktop and line up the appliance trims with the doors.

Customer Care

Please complete your contact details in the front of this section. Please inform the user how to operate the appliance and hand over the instruction pack.

Thank you.

8. Circuit Diagram



9. Technical Data

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Back of the oven.

COUNTRY OF DESTINATION: GB/IE

Dimensions

Overall height	888 mm
Overall width	594 mm
Overall depth	540 mm

Connections

Electric
220 – 240V 50Hz

Ratings

Oven	Top oven	Main oven
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	B	A
Usable volume (litres)	33.4	57.2
Size	Small	Medium

Maximum total electric load at 230V 50Hz: 4.2kW

10. Warranty/After Sales Service

If consultation or technical assistance is needed, please provide the local authorised service agent with the purchase invoice and the product code/serial number.

The 2 years free maintenance for the operation of the appliance started from the date of purchase of this product.

Any cosmetic damage to the appliance must be reported within 90 days of delivery.

For in-warranty service please call: **0845 6035312**.

For general enquiries please call: **0870 7895107**.

RANGEmaster

Clarence Street, Royal Leamington Spa,
Warwickshire, CV31 2AD, England.
Tel: +44 (0) 1926 457400 Fax: +44 (0) 1926 450526
E-mail: consumers@rangemaster.co.uk
www.rangemaster.co.uk

