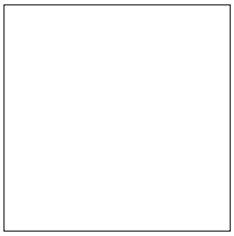
Classic 60 Gas
Kitchener 60 Gas
Professional+ 60 Gas



User Guide

Installation & Service Instructions

RANGEmaster

U110331-05

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Due to our policy of continual improvement, we reserve the right to change specifications without prior notice.

1. Before You Start...

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 gas cooker 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

In the UK, the cooker must be installed by a Gas Safe registered engineer. 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).

It is recommended that this appliance is serviced annually.

Only a qualified service engineer should service the cooker, 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.

⚠ **Stabilizing brackets must be installed in order to prevent tipping of the appliance.**

Peculiar smells

When you first use your cooker it may give off a slight odour. This should stop after a little 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 maximum temperature and run for 45 minutes.

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

Ventilation

The use of a cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, ensure 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 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 or infirm persons should be supervised to ensure that they do not play with the appliance.**

⚠ **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.**

⚠ **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 while the appliance is in use.**

⚠ **DO NOT use a steam cleaner to clean the 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.**

⚠ **While the oven door is open do not let children climb on the door or sit on it.**

⚠ **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.**

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

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

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.

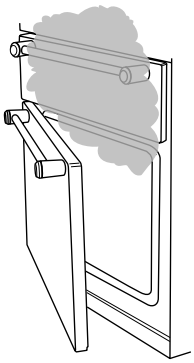
⚠ **NEVER leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or 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 slot 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 off the controls and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multipurpose dry chemical or foam-type fire extinguisher.**

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.



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

Take care that no water seeps into the appliance.

⚠ **Do not attempt to lift or move the appliance by pulling the door handles.**

⚠ **NEVER allow anyone to climb or stand on the hob.**

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

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.

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

⚠ **DO NOT use abrasive cleaners/pads, oven aerosols/ pads or stain removers on the surface.**

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 cleansers can produce noxious fumes if applied to a hot surface.

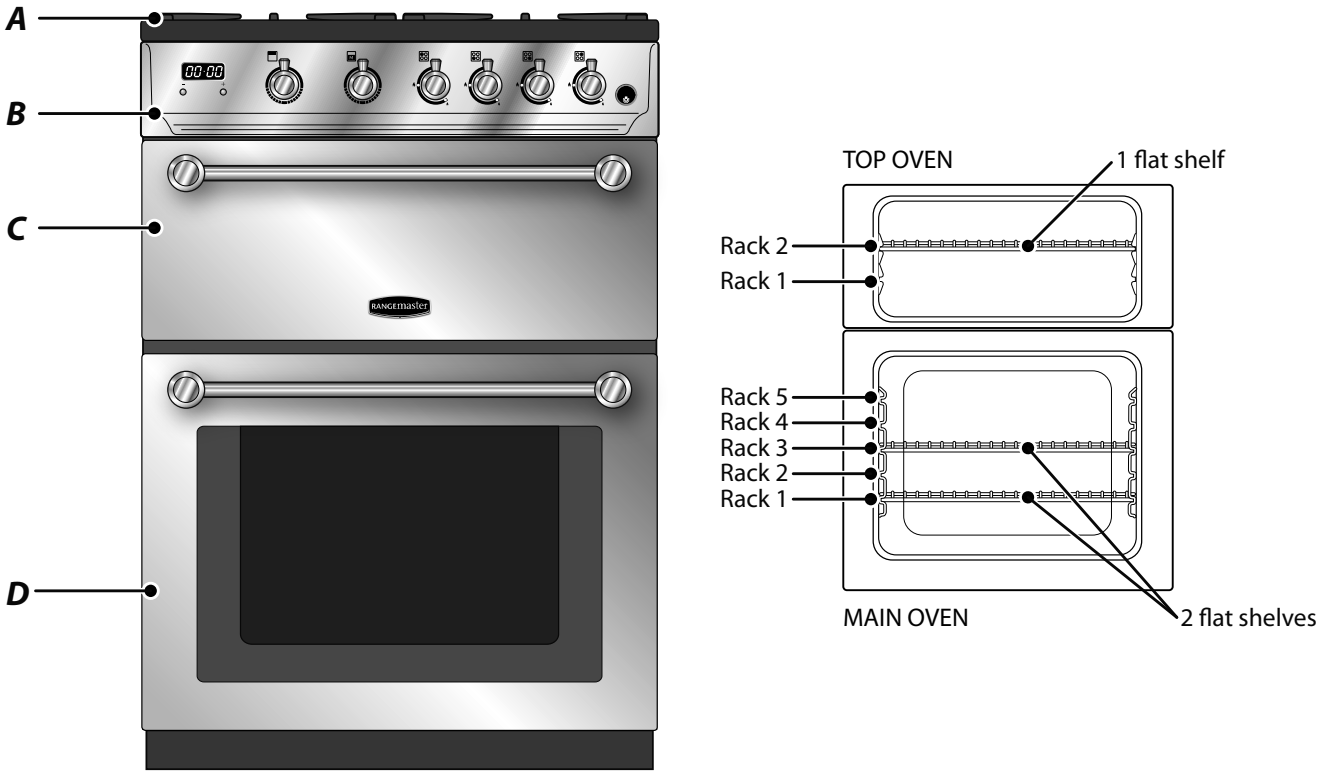
If a Fault Occurs

If your appliance develops a fault and you are unable to solve the problem, contact one of our service centres on the below numbers:

UK Service Centre Tel: 0844 847 6711.
Republic of Ireland Service Centre Tel: 051 302 333

2. Cooker Overview

Fig. 2.1



The 60 gas cooker (**Fig. 2.1**) has the following features:

A. 4 hotplate burners

B. A control panel

C. A conventional top oven and grill

D. A main conventional oven

Hotplate Burners

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

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

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

Sparks are generated as long as the control knob is held in.

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 (0) 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**).

Fig. 2.2

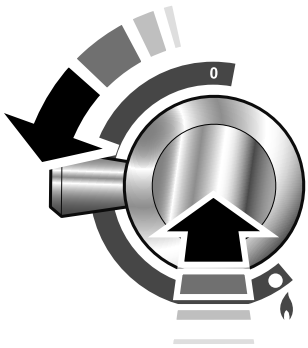


Fig. 2.3



Fig. 2.4

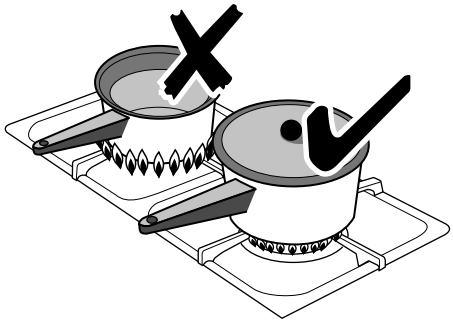


Fig. 2.5

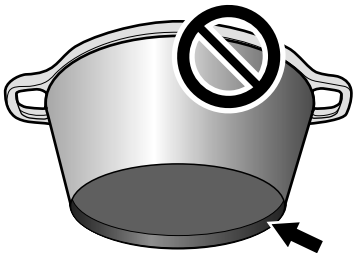


Fig. 2.6

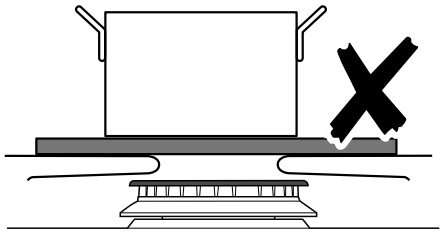


Fig. 2.7

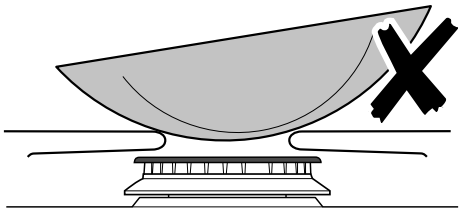


Fig. 2.8

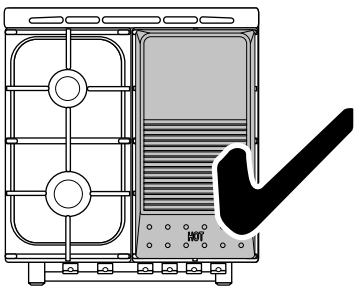
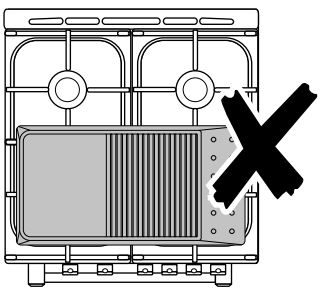


Fig. 2.9



⚠ **DO NOT operate the burners between the max (🔥) and off (0) positions.**

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. 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)**.

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

The Griddle

The griddle is intended for use on the right of the hob, sitting on the smaller (1kW) and medium (1.7kW) burners (**Fig. 2.8**). 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 (Fig. 2.9).**

⚠ **DO NOT put it on any other burner – it is not designed to fit on any of the other pan supports.**

Position the griddle over the hotplate burners resting on the pan support. 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** with the larger burner at 50% and smaller burner at 100% 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.**

⚠ **NEVER fit two griddles side by side.**

After cooking, allow the griddle to cool before cleaning.

The Grill

Before using the grill for the first time and to dispel manufacturing odours turn the oven to the maximum temperature setting and run it empty for 45 minutes.

To clear the smell make sure the room is well ventilated to the outside, by opening windows or turning on a cookerhood.

We recommend that people with respiratory problems should vacate the area for this brief period.

Operation

The grill has a special safety device which stops the flow of gas if the flame goes out.

Push in and turn the control knob clockwise to select the grill function (**Fig. 2.10**) as indicated by the large flame on the control knob. Continue pressing the knob until you see a stable flame under the grill.

If, when you release the control knob the grill goes out, then the safety device has not held in. Turn the grill control knob to off (0) position and wait for one minute. Repeat the operation but hold the control knob in for slightly longer.

Adjust the grill temperature between the large flame and small flame on the control knob.

⚠ **Whilst grilling, the oven door should be completely open.**

Attach the grill pan handle (**Fig. 2.11**). Ensure the grill pan handle is centralised and secure. Remove the grill pan from the grill chamber (**Fig. 2.12**).

For best results preheat the grill for a few minutes before grilling or toasting.

Once the grill has preheated, slide the grill pan and trivet back into the grill chamber and remove the handle. Remember to leave the grill door completely open.

⚠ **Ensure that the grill is turned off before closing the door.**

⚠ **Accessible parts may be hot when the grill is in use. Young children should be kept away.**

⚠ **Always wear oven gloves when using the grill.**

Fig. 2.10

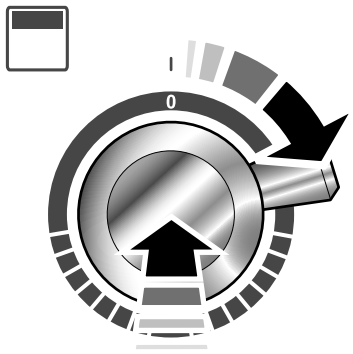


Fig. 2.11

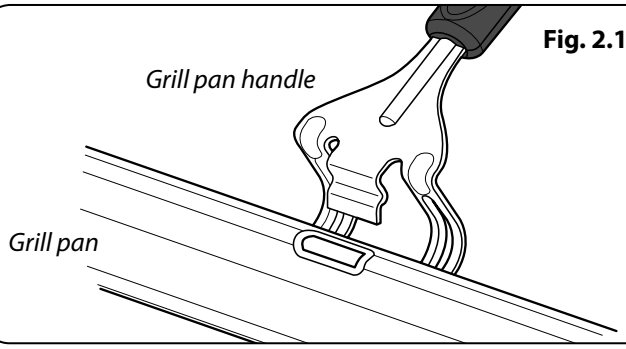


Fig. 2.12

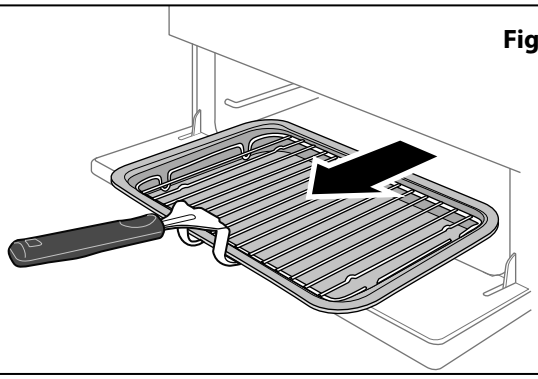


Fig. 2.13

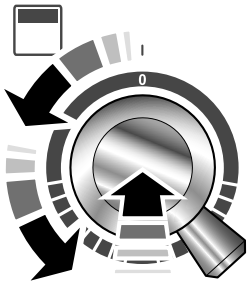


Fig. 2.14

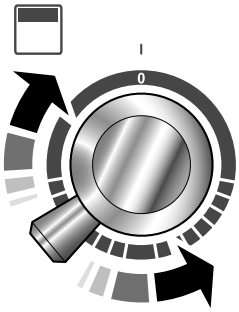


Fig. 2.15

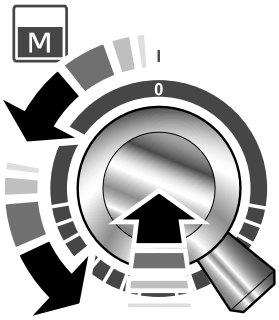
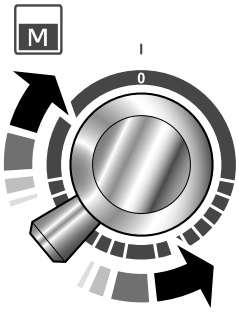


Fig. 2.16



Mark	Top Oven Temp. (°C)	Main Oven (°C)
S	100	100
1	140	140
2	150	150
3	160	160
4	180	180
5	190	190
6	200	200
7	220	220
8	230	240
9		250

Table 2.1

The Ovens

Before using the ovens for the first time and to dispel manufacturing odours turn them to the maximum temperature setting and run them empty for 45 minutes.

To clear the smell make sure the room is well ventilated to the outside, by opening windows or turning on a cookerhood.

We recommend that people with respiratory problems should vacate the area for this brief period.

Both ovens are conventional ovens. They are fitted with a special safety device which stops the flow of gas if the flame goes out.

If, when you release the control knob the burner goes out, then the safety device has not held in. Turn the oven control knob to the off (0) position and wait for one minute. Repeat the operation but hold the control knob in for slightly longer.

'S' (Slow) Cooking Function

Both ovens feature an 'S' setting. This is a low temperature setting for cooking food over a long period. The oven centre is set at 100 °C. The 'S' setting can also be used for keeping food warm.

The approximate temperature for each position is displayed in Table 2-1.

Operation

The Top Oven

Push in and turn the control knob counter clockwise to select the 'MAX' position as indicated on the knob (**Fig. 2.13**). Continue pressing the knob until the oven ignites and you see a stable flame.

Adjust the control knob to select the desired setting using the graphics located around the knob (**Fig. 2.14**).

The Main Oven

Push in and turn the control knob counter clockwise to select the '9' position as indicated on the knob (**Fig. 2.15**). Continue pressing the knob until the oven ignites and you see a stable flame.

Adjust the control knob to select the desired setting using the graphics located around the knob (**Fig. 2.16**).

The Clock

The two button clock can also be used as an alarm.

Setting the Clock

1. The LCD clock is shown in (**Fig. 2.17**).

2. To set the clock press the [+] and [-] buttons simultaneously (**Fig. 2.18**), then either the [+] or [-] button to set the correct time.

Setting the Minute Minder

The clock must be set before using the minute minder.

The minute minder [🔔] provides the ability to set a countdown from 00.01h to 23.59h, at the end of which an alarm will sound.

1. Press the [+] button once. The bell symbol [🔔] will flash on the display. Select the desired countdown from 00.01h to 23.59h using the [+] button (**Fig. 2.19**). The countdown will automatically begin and the [🔔] symbol will show in the display.

2. Once the specified time has elapsed an alarm will sound and the [🔔] symbol flashes.

3. To stop the alarm press any button.

Changing the frequency of the alarm

It is possible to change the alarm frequency.

1. Whilst the timer is showing the time of day, press and hold the [-] button (**Fig. 2.20**). An audible signal will sound.

2. To select the tone press the [-] button again, until the desired tone is reached. After a few seconds the tone will be saved.

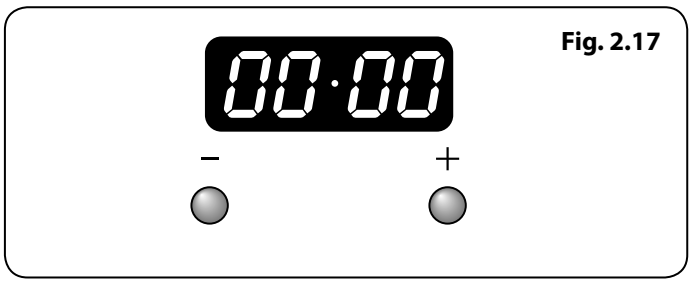


Fig. 2.17

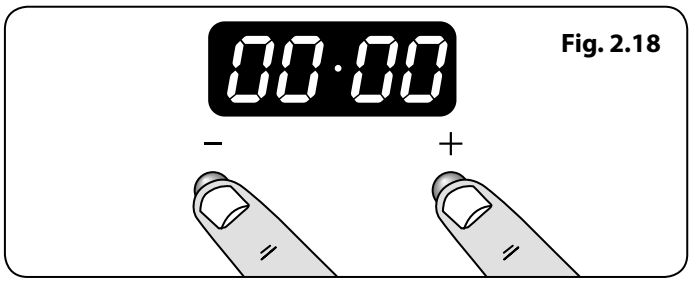


Fig. 2.18

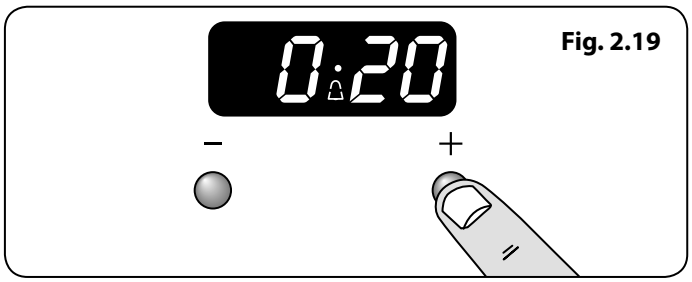


Fig. 2.19

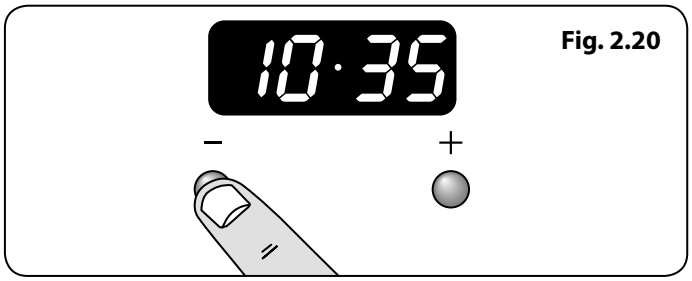


Fig. 2.20

Fig. 2.21

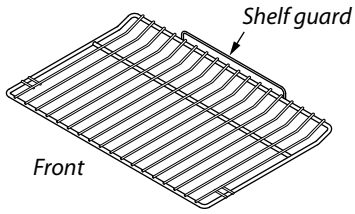


Fig. 2.22

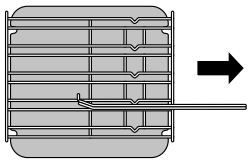


Fig. 2.23

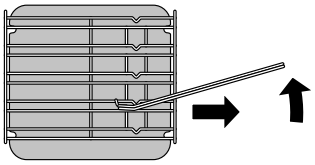


Fig. 2.24

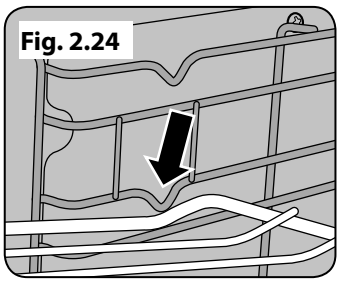
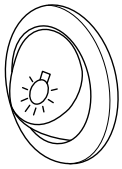


Fig. 2.25



Oven Accessories

In addition to the grill pan and handle, the ovens are supplied with three flat shelves (**Fig. 2.21**). One in the top oven and two in the main oven.

The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides (**Fig. 2.22**).

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward (**Fig. 2.23**).

To refit the shelf, line up the shelf with a groove in the oven rack. Lift up the front so the shelf ends clear the rack stops, and then lower the front so that the shelf is level and push it fully back (**Fig. 2.24**).

Main Oven Light

The main oven features a light, which is actuated via a switch on the oven control panel (**Fig. 2.25**).

3. Cooking Tips

Tips on Cooking

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.

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

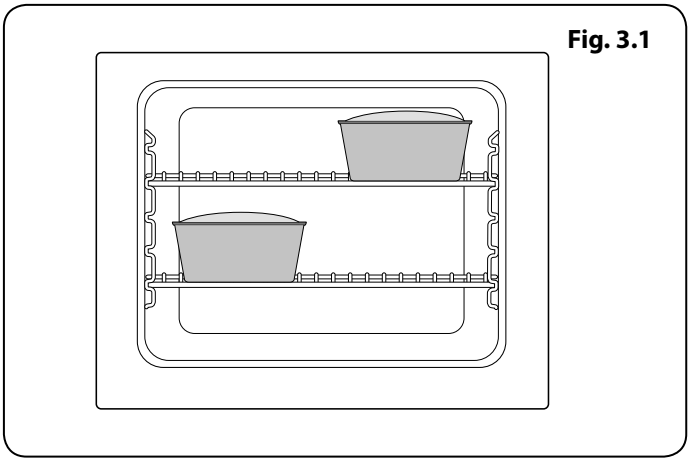


Fig. 3.1

General Oven Tips

When you need to preheat the oven, we recommend you do so for ten minutes.

Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.

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.

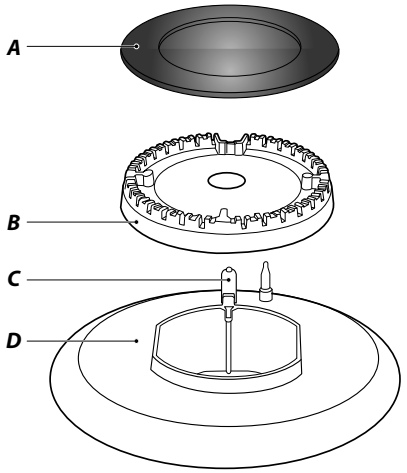
If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

If you are cooking more than one tray of similar items, for example cakes, follow these simple steps to ensure even browning; swap the trays and rotate the food through 180º halfway through the cooking cycle. Also stagger the items on the shelves (Fig. 3.1).

Do not place baking trays directly onto the oven base, as it interferes with the air circulation and can lead to base burning; use the lower shelf position.

4. Cleaning Your Cooker

Fig. 4.1



A – Cap, B – Head, C – Electrode, D – Base

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 on the electricity supply before re-using 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 them.

- Remove the pan supports, caps and heads of the burners
- Wipe and clean the hotplate with warm soapy water.

Wash the caps and heads and rinse them. Do not leave them wet, immediately dry them with a kitchen towel.

After cleaning ensure they are re-assembled correctly (Fig. 4.1).

The 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.

Note: 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.

Grill

The grill pan can be easily removed for cleaning.

The grill pan and trivet should be washed in hot soapy water. After grilling meats or any foods that soil, leave to soak for a few minutes immediately after use. Stubborn particles may be removed from the trivet using a nylon brush. Alternatively, the grill pan can be washed in a dishwasher.

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

⚠ **DO NOT use any abrasive substances.**

Control Panel and Doors

Avoid using any abrasive cleaners, including cream cleaners. For best results, use a liquid detergent.

The same cleaner can also be used on the doors, or alternatively, using a soft cloth wrung out in clean hot soapy water. You can use the same method for cleaning the control panel and knobs.

After cleaning, polish with a dry cloth.

Top Oven Door Panel

The top oven door can be removed for ease of cleaning.

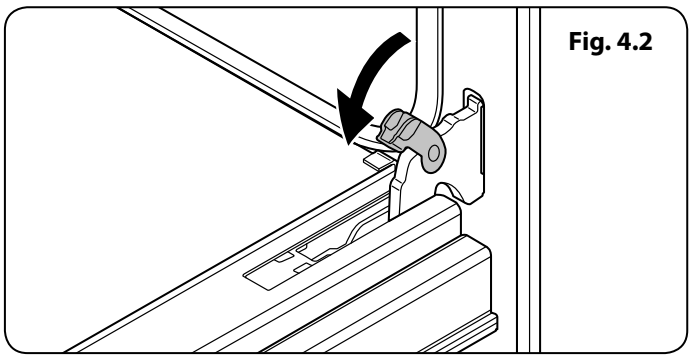
Open the oven door fully and release the saddle brackets situated either side (Fig. 4.2). Ensure that the saddle brackets are opened to their end positions, to prevent the hinges from retracting into the oven door.

Close the oven door until it is almost fully closed then carefully lift and un-hook the door panel from the cooker (Fig. 4.3).

To re-assemble, ensure that the saddle bracket and hinge mechanisms are correctly positioned (Fig. 4.4).

Carefully replace the door panel using the hinge locating notches, then close the saddle bracket (Fig. 4.5).

⚠ **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.**


Fig. 4.2

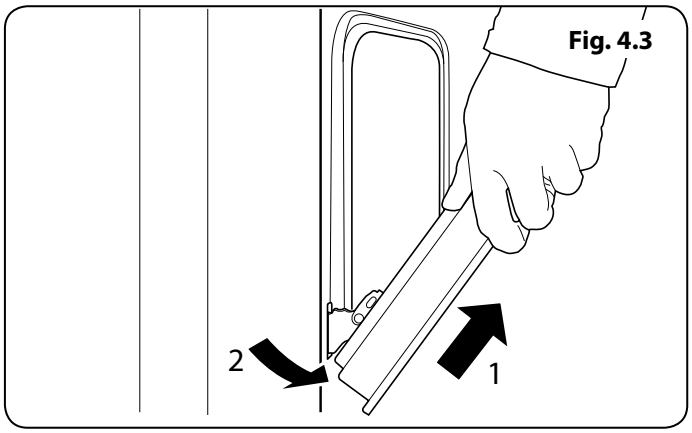
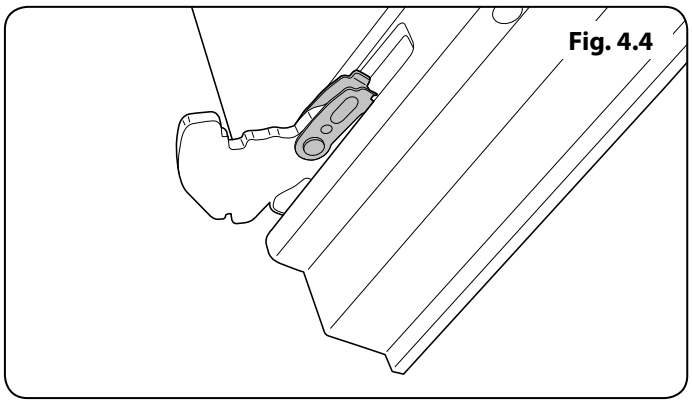


Fig. 4.3


Fig. 4.4

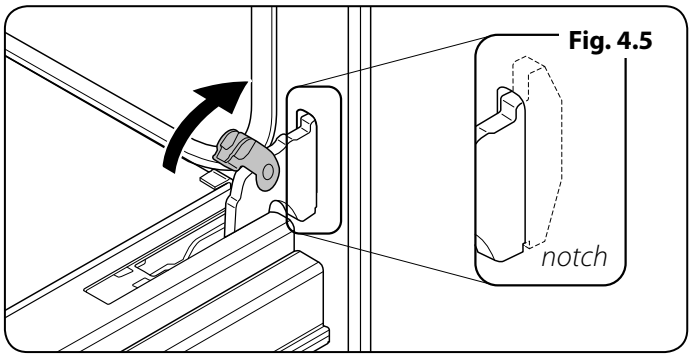


Fig. 4.5

Fig. 4.6

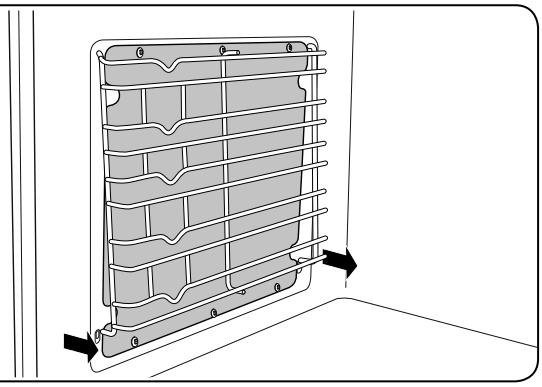
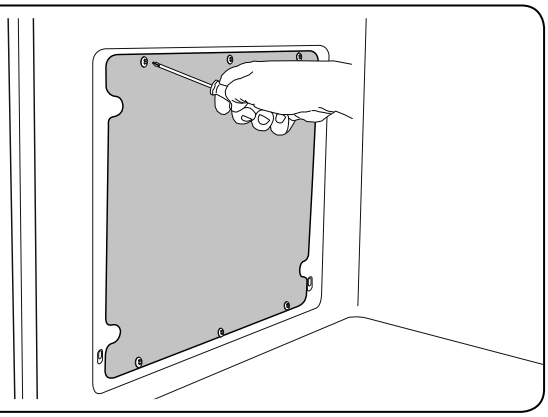


Fig. 4.7



Ovens

Catalytic Panels

The bottom oven has side catalytic panels which have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

These panels work better above 200 °C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200 °C for about one hour. This will make sure that the panels are working effectively.

Removing the Wire Shelving and Catalytic Panels to Clean

The main oven lining panels can be removed for cleaning.

If you wish to clean the enamel interior of the oven, you will need to remove the shelves before removing the catalytic panels

Pull the wire shelves from the base clips. Then lift the shelf from the top mounts (Fig. 4.6).

The catalytic panels can now be removed via the six screws (Fig. 4.7).

Once the panels have been removed, the oven enamel interior can be cleaned.

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

Refit in the reverse order.

5. Troubleshooting

Hotplate burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning. See the 'Cleaning' section.

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 the button?

If not, verify that the power is on by checking that the clock is illuminated.

Steam is coming from the oven

When cooking foods with 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.

The oven is not cooking evenly

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. See the 'Cooking Tips' section.

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

Oven not coming on

Is the power on? Is the clock illuminated? If not, there may be something wrong with the power supply.

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 burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 25 W – 230 V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C (**Fig. 5.2**).

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

Unscrew the bulb cover by turning counter-clockwise. It may be very stiff (**Fig. 5.3**).

Taking care to protect your fingers with a glove 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.

Fig. 5.2

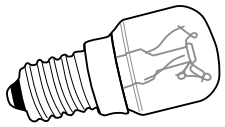
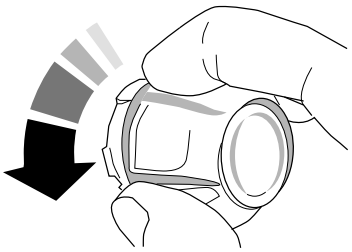


Fig. 5.3



6. 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.

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

Safety Requirements and 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.**

⚠ **Before installation, make sure that the cooker is suitable for your gas type and supply voltage. See the data badge.**

⚠ **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 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 / IET regulations.

In the Republic of Ireland the cooker must be installed in accordance with:

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.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

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 bedsit room with volume less than 20 m^3. If it is installed in a room of volume less than 5 m^3 an air vent of effective area 100 cm^2 is required; if it is installed in a room of volume between 5 m^3 and 10 m^3, an air vent of effective area 50 cm^2 is required; while if the volume exceeds 11 m^3, no air vent is required.

If there are other fuel burning appliances in the same room, 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.

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.

Positioning the Cooker

Fig. 6.1 shows the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed near the fridge or on a base.

The hotplate surround should be level with, or above, any adjacent work surface.

The cooker is designed to fit between kitchen cabinets spaced over 600 mm apart. 5 mm clearance either side of the appliance is recommended to allow removal of the cooker for servicing.

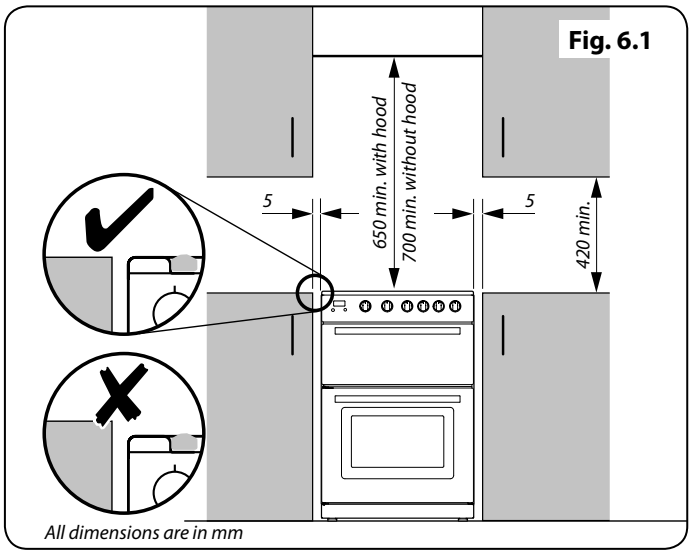
A minimum space of 700 mm is required between the top of the hob and a horizontal combustible surface. This can be reduced to 650 mm if a cookerhood is installed.

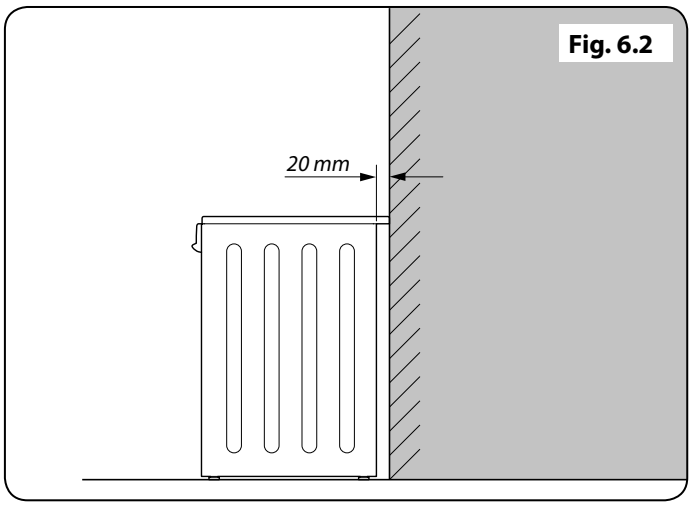
*Any cookerhood should be installed in accordance with the hood manufacturer's instructions.

**Any splashback must be fitted in accordance with the manufacturers instructions.

It is recommended that there is at least 20 mm space between the back cover of the cooker and the wall, for air circulation (**Fig. 6.2**).

Adjacent kitchen furniture must be heat resistant to 90 °C.





Levelling the Cooker

The cooker stands on four levelling legs. These can be adjusted 0 mm to 30 mm by turning the legs clockwise.

It is recommended that you use a spirit level on a shelf in one of the ovens to check for level.

Moving the Cooker

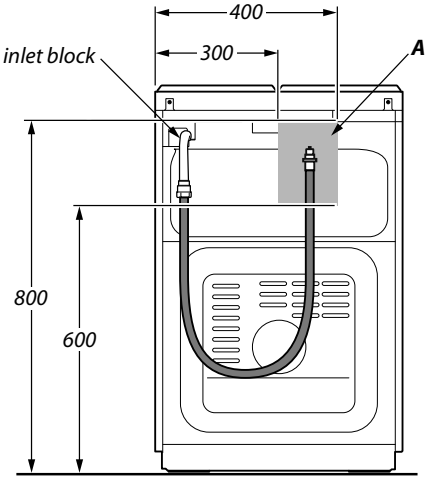
⚠ **On no account try and move the cooker while it is plugged into the electricity supply.**

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

⚠ **Do not try to lift or move the cooker by pulling on the door handles.**

We recommend that 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.

Fig. 6.3



All dimensions in millimetres

Fig. 6.4

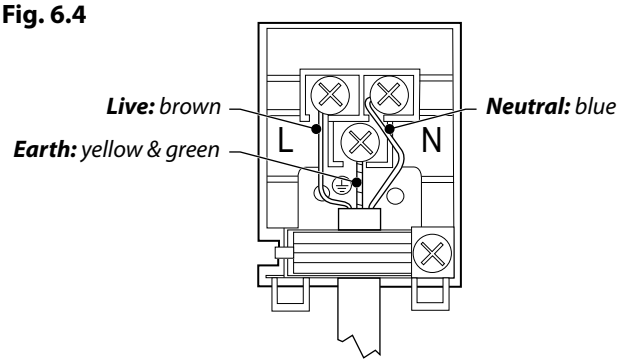
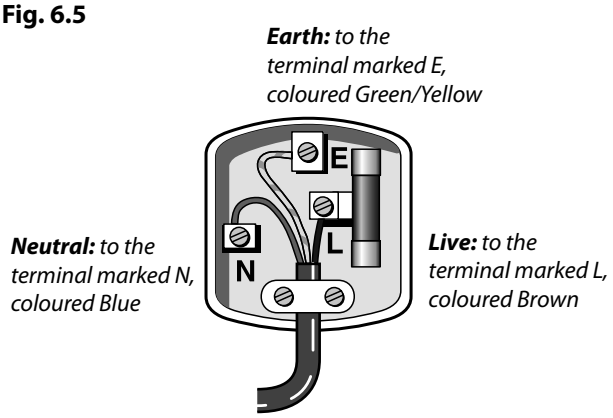


Fig. 6.5



Gas Connection

This must be in accordance with the relevant standards.

The flexible hose (not supplied with the cooker) must be in accordance with the relevant standards. Hoses may be purchased at most builders' merchants.

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

The connector is located just below the hotplate level at the rear of the cooker. If in doubt contact your supplier.

Because the height of the cooker can be adjusted and each connection is different, it is difficult to give precise dimensions.

The maximum length of the hose should not exceed 1500mm

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. 6.3**).

For Natural Gas, the flexible hose must be in accordance with BS 669. For LP Gas, it should be capable of 50 mbar pressure and 90 °C temperature rise. If in doubt contact, your supplier.

After completing the gas connection, make sure that the cooker is gas sound with soapy water or leakage fluids.

Electrical Connection

All external wiring must comply with the IEE Regulations for the Electrical Equipment of Buildings. Connection to the electrical supply is via a plug and socket.

Do not use an extension lead.

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

Three pin plugs to BS 1363 with a capacity of not less than 13 A must be used and fitted with a 13 amp fuse 'ASTA' approved to BS 1362.

You must refit the cover after replacing the fuse. If the cover is lost, the plug must not be used until a replacement cover has been obtained from your supplier. The colour of the correct fuse carrier is that of the coloured insert in the base of the fuse recess, or stated elsewhere on the plug. Always state this colour when ordering a replacement fuse carrier.

IMPORTANT: The wires in the mains lead are coloured in accordance with the following code (**Fig. 6.4** and **Fig. 6.5**):

- Green and yellow: EARTH
- Blue: NEUTRAL
- Brown: LIVE

Final Checks

Hotplate Check

Check each burner in turn (refer to the 'Hotplate Burners' section at the front of the instructions).

Grill Check

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

Oven Check

Turn on the ovens. Check that the burners light and the ovens heat up.

Customer Care

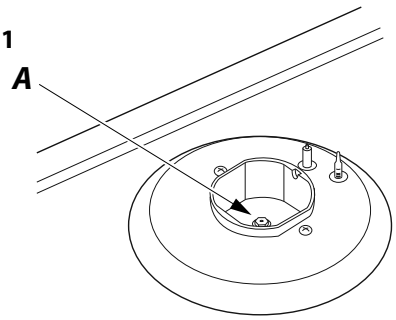
Installer: Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

Thank you.

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.

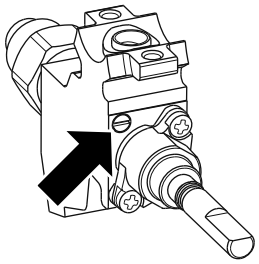
7. Conversion to LP Gas

Fig. 7.1



A – Jet

Fig. 7.2



Check the 'Technical Data' section at the back of the book that the hob is convertible to the gas you want to use.

A suitably competent person must perform the conversion. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.

⚠ **Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

⚠ **When servicing or replacing gas-carrying components disconnect from the gas supply before starting operation. Check the appliance is gas sound after completion.**

⚠ **DO NOT use reconditioned or unauthorised gas controls.**

⚠ **Disconnect from the electricity supply before servicing.**

⚠ **Before electrical reconnection, check that the appliance is electrically safe.**

Hotplate

Remove the burner caps and heads. Remove the old jets (**Fig. 7.1**). Fit the new jets (see 'Technical Data' section at the back of the book for correct jets). Reassemble in the reverse order.

Bypass Screw Adjustment

Pull of the control knobs.

Remove the three screws located beneath the control panel and remove the plate. Then remove the additional two screws, now visible.

Gently pull off the control panel. The bypass screw is located on the side of the valve spindle (**Fig. 7.2**).

Turn the bypass screw on each control clockwise to the stop position.

Reassemble in the reverse order.

Changing the Grill Burner

Remove the screw securing the grill burner to the oven cavity. Gently Pull the burner to reveal the injector at the back.

Using a 7mm box spanner carefully remove the injector and replace with the new one.

Reassemble in the reverse order.

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.

Changing the Oven Burners

Remove the burner shield via two screws situated on the front (**Fig. 7.3**).

Loosen the three screws which secure the burner cradle to the oven cavity.

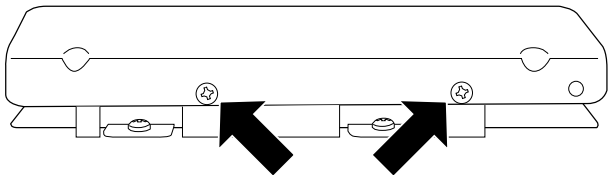
⚠ **Care must be taken when moving the burner cradle.**

Gently ease the burner cradle to the right to gain access to the spring clip located on the left hand side. Depress the clip and gently lift off the burner.

Remove and replace the injector using a 7mm box spanner. Be careful not to drop the injector.

Reassemble in the reverse order.

Fig. 7.3



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. Lift off a burner head. Fit the pressure gauge to the jet. Turn on and light one of the other burners with a match. 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.

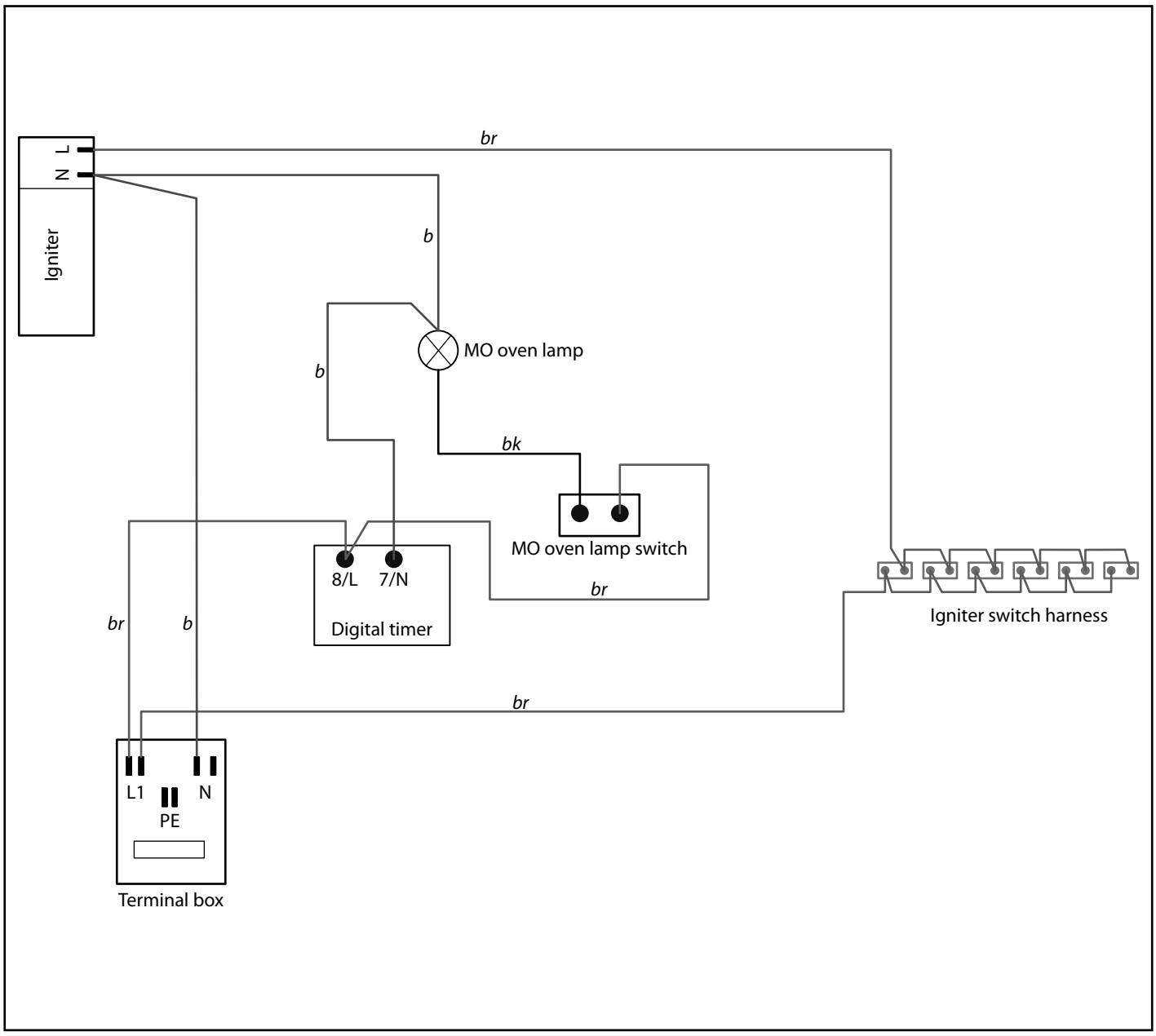
After checking the pressure, turn off the taps and replace the burner head.

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

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

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

8. Circuit Diagram



Code	Colour
b	Blue
br	Brown
bk	Black

9. Technical Data

This cooker is designed for use on either:

- Natural gas (Cat I_{2H}) at 20 mbar or
- LP gas (Cat I_{3+}) Butane 29 mbar / Propane 37 mbar

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 **See the appliance badge for test pressures.**

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

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	700 mm / 650 mm with cooker hood	

Refer to 'Positioning the Cooker'.

Ratings

Hotplate	Natural Gas 20 mb		L.P. Gas	
		Injector		Injector
Wok burner	3.8 kW	115	3.8 kW (218 g/h)	86
Medium burner	1.75 kW	97	1.75 kW (127 g/h)	65
Small burner	1.0 kW	72	1.0 kW (72 g/h)	50
Main oven	2.4 kW	115	2.4 kW (174 g/h)	75
Top oven	2.4 kW	115	2.4 kW (174 g/h)	75
Grill	2.2 kW	110	2.1 kW (152 g/h)	69

Consumption is based on G30.

Oven Efficiency

	Trademark		RANGEmaster
	Models		Classic 60 Gas Kitchener 60 Gas Professional+ 60 Gas
	Type of Oven		Gas
	Mass	kg	59
	Number of cavities		2
Upper cavity	**Heat source**		Gas
	Volume	Litres	28
	Energy consumption (gas) - conventional	MJ / cycle	4.93
		kWh / cycle	1.37
	Energy consumption (gas) - forced air convection	MJ / cycle	-
		kWh / cycle	-
	Energy Efficiency Index - conventional		101.8
	Energy Efficiency Index - forced air convection		-
	Energy Class		A
Lower cavity	**Heat source**		Gas
	Volume	Litres	62
	Energy consumption (gas) - conventional	MJ / cycle	6.12
		kWh / cycle	1.70
	Energy consumption (gas) - forced air convection	MJ / cycle	-
		kWh / cycle	-
	Energy Efficiency Index - conventional		79.9
	Energy Efficiency Index - forced air convection		-
	Energy Class		A+
	This oven complies with EN 15181		

Energy saving tips

Cook meals together, if possible.

Keep the pre-heating time short.

Do not lengthen cooking time.

Do not forget to turn the appliance off at the end of cooking.

Do not open the oven door during the cooking period.

Consumption is based on G30.

AGA RANGEmaster

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