

## 12. Technical Data

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

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

**COUNTRY OF DESTINATION:** GB, IE.

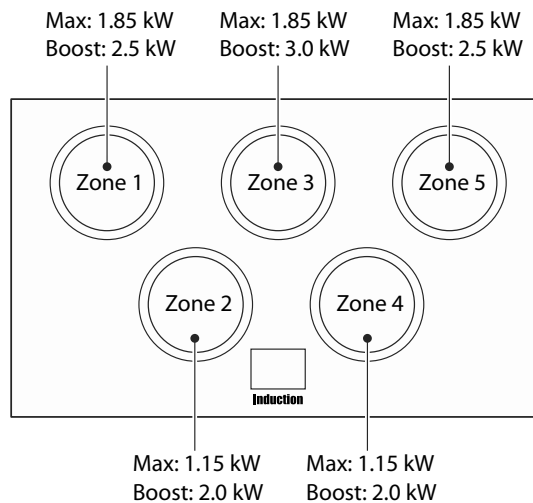
### Connections

Electric	230 / 400V ~ 50 Hz 3N
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### Dimensions

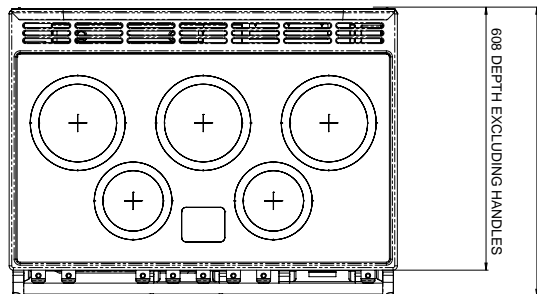
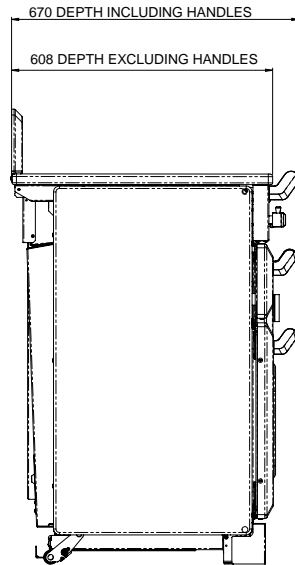
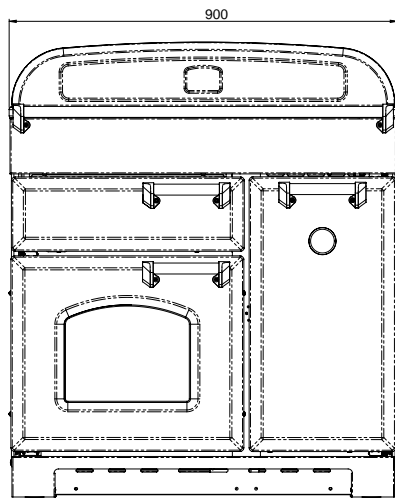
<b>Total height</b>	Min 905 mm	Max 930 mm
<b>Total width</b>	900 mm	
<b>Total depth: Classic Deluxe</b>	608 mm excluding handles, 670 mm including handles	
<b>Total depth: Professional Deluxe</b>	608 mm excluding handles, 649 mm including handles	
<b>Minimum space above hotplate</b>	650 mm	

### Hotplate Ratings

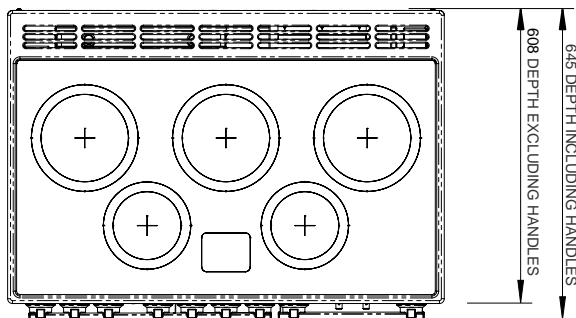
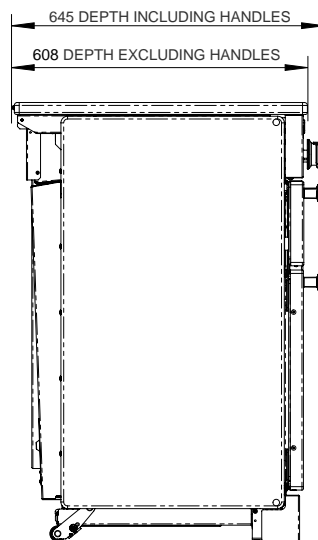
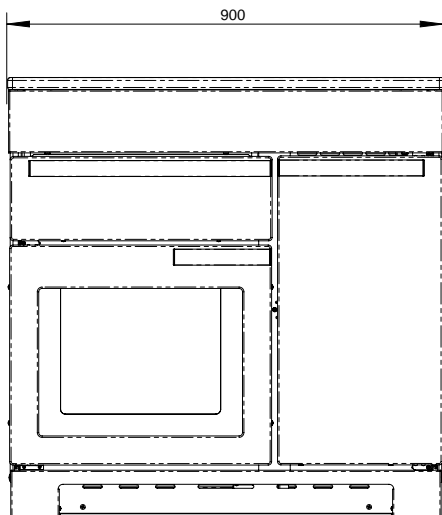


Hotplate energy saving tips	Oven energy saving tips
Use cookware with a flat base.	Cook meals together, if possible.
Use the correct size cookware.	Keep the pre-heating time short.
Use cookware with a lid.	Do not lengthen cooking time.
Minimise the amount of liquid or fat.	Do not open the oven door during the cooking period.
When liquid starts boiling, reduce the setting.	Do not forget to turn the appliance off at the end of cooking.

## Classic Deluxe 90 Induction



## Professional Deluxe 90 Induction



## Hotplate Efficiency Data

Brand	Rangemaster
	Classic Deluxe
	Professional Deluxe
Size	90
Type	Induction

Type of Hob	Induction
Number of electric zones	5
Zone 1 - Ø cm	18.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	180
Zone 2 - Ø cm	15.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	172
Zone 3 - Ø cm	18.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	180
Zone 4 - Ø cm	15.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	172
Zone 5 - Ø cm	18.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	-
Zone 6 - Ø cm	-
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	
Energy Consumption (ECElectric hob) - Wh/kg (*)	175

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

## Oven Data

Brand		Rangemaster
Model identification		Classic Deluxe
Mass	kg	114
Model identification		Professional Deluxe
Mass	kg	115
Type of oven		Electric
Number of cavities		2
<b>Left-hand Efficiency</b>		
Fuel type		Electric
Cavity type		Multifunction
Power - conventional		2.2
Power - forced air convection		2.5
Volume	Litres	79
Energy consumption (electricity) - conventional	kWh / cycle	1.01
Energy consumption (electricity) - forced air convection	kWh / cycle	0.88
Energy efficiency index - conventional		114
Energy efficiency index - forced air convection		100
Energy class		A
<b>Right-hand Efficiency</b>		
Fuel type		Electric
Cavity type		Fanned
Power - conventional		-
Power - forced air convection		2.5
Volume	Litres	67
Energy consumption (electricity) - conventional	kWh / cycle	-
Energy consumption (electricity) - forced air convection	kWh / cycle	0.79
Energy efficiency index - conventional		-
Energy efficiency index - forced air convection		95.6
Energy class		A

<b>Additional Information</b>		
The oven complies with EN 60350-1		
Maximum output @ 230V 50Hz		
Conventional		2.2 kW
Multifunction		2.5 kW
Multifunction (with Rapid Response)		3.7 kW
Forced Air Convection		2.5 kW
Grill		2.3 kW
Slow Oven		-
Bread Proving Drawer		-

<b>Maximum total electrical load at 230 V</b> (approximate total including hob, oven lights, oven fan, etc.):	16.00 kW
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