

12. Technical Data

THE COOKER IS CATEGORY: (Cat II_{2H3+}) at 20 mbar. It is supplied set for group H natural gas. A conversion kit from NG to LP is available for the cooker. **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

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

See the appliance badge for test pressures.

Dimensions

Overall height to hotplate	minimum 905 mm	maximum 930 mm
Overall width	900 mm	
Overall depth: Classic	608 mm excluding handles, 670 mm including handles	
Overall depth: Kitchener	604 mm excluding handles, 652 mm including handles	
Overall depth: Professional +	604 mm excluding handles, 642 mm including handles	
Minimum height above the hotplate	650 mm	

Hotplate, Grill and Oven Ratings

Hotplate	Bypass Screw*	Natural Gas 20 mb		L.P. Gas	
			Injector		Injector
Wok burner	62	4.0 kW	148	4.0 kW (291 g/h)	103
Rapide/ Large Burner	40	3 kW	134	3.0 kW (218 g/h)	87
Semi Rapide / Medium Burner	32	1.7 kW	109	1.7 kW (124 g/h)	68
Auxiliary / Small Burner	28	1 kW	75	1.0 kW (73 g/h)	51
Grill	88	2.73 kW	190	2.73 kW (192 g/h)	85

Oven	Natural Gas 20 mb			L.P. Gas		
		Injector	Thermostat bypass		Injector	Thermostat bypass
	2.5 kW	115	74	2.5 kW (182 g/h)	76	79

* The valves in this cooker are fitted with adjustable bypass screws. The cooker is supplied with the bypass screws set for Natural Gas. For LPG conversion the bypass screws must be screwed all the way down.

Hotplate energy saving tips

Use cookware with a flat base.
Use the correct size cookware.
Use cookware with a lid.
Minimise the amount of liquid or fat.
When liquid starts boiling, reduce the setting.
Consumption is based on G30.

Oven energy saving tips

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

Hotplate Efficiency

Brand	Rangemaster
Model Identification	Classic Kitchener Professional +
Size	90
Type	Gas

Type of Hob	GAS
Number of gas burners	5
Auxiliary / Small Burner (EE gas burner)	-
Semi Rapide / Medium Burner (EE gas burner)	58%
Semi Rapide / Medium Burner (EE gas burner)	58%
Rapide / Large Burner (EE gas burner)	56%
Rapide / Large Burner (EE gas burner)	-
Wok (EE gas burner)	54%
Wok (EE gas burner)	-
Hotplate EE gas hob (*)	56%

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

Oven Data

Brand		Rangemaster
Model identification		Classic
		Kitchener
		Professional +
Type of oven		Gas
Mass (kg)	Classic	106
	Kitchener	109
	Professional +	109
Number of cavities		2
Left-hand Efficiency		
Fuel type		Gas
Cavity type		Conventional
Power - conventional	kW	2.5
Power - forced air convection	kW	-
Volume	Litres	86
Energy consumption (electricity) - conventional	kWh / cycle	1.6
Energy consumption (electricity) - forced air convection	kWh / cycle	-
Energy efficiency index - conventional		81
Energy efficiency index - forced air convection		-
Energy class		A+
Right-hand Efficiency		
Fuel type		Electric
Cavity type		Fanned
Power - conventional	kW	-
Power - forced air convection	kW	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

Additional Information	
The ovens comply with EN 60350-1 (electric) EN 15181 (gas)	
Maximum output @ 230V 50Hz	
Conventional	-
Multifunction	-
Multifunction (with Rapid Response)	-
Forced Air Convection	2.5 kW
Grill	-
Slow Oven	-
Bread Proving Drawer	-

Maximum total electrical load at 230 V (approximate total including hob, oven lights, oven fan, etc.):	2.58 kW
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