

11. 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.

Connection

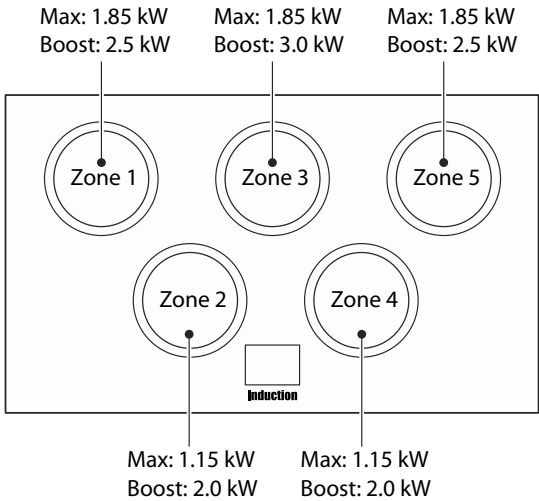
Electric	230 / 400V ~ 50 Hz 3N
----------	-----------------------

Dimensions

Total height	Min 905 mm	Max 930 mm
Total width	1100 mm	
Total depth: Classic	608 mm excluding handles, 670 mm including handles	
Total depth: Professional +	608 mm excluding handles, 646 mm including handles	
Minimum space above hotplate	650 mm	

See "Positioning the Cooker".

Ratings



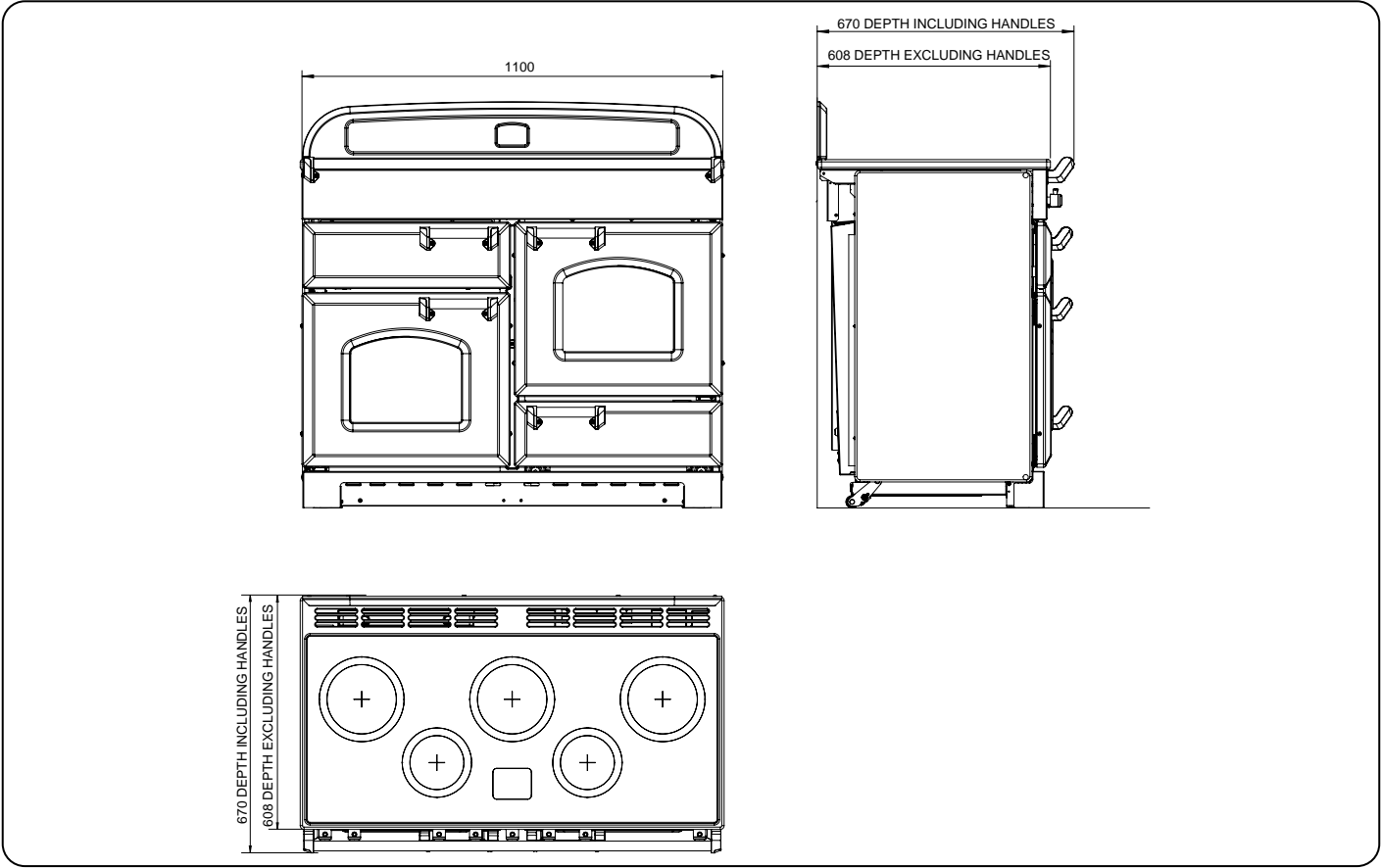
Hotplate energy saving tips

- 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.

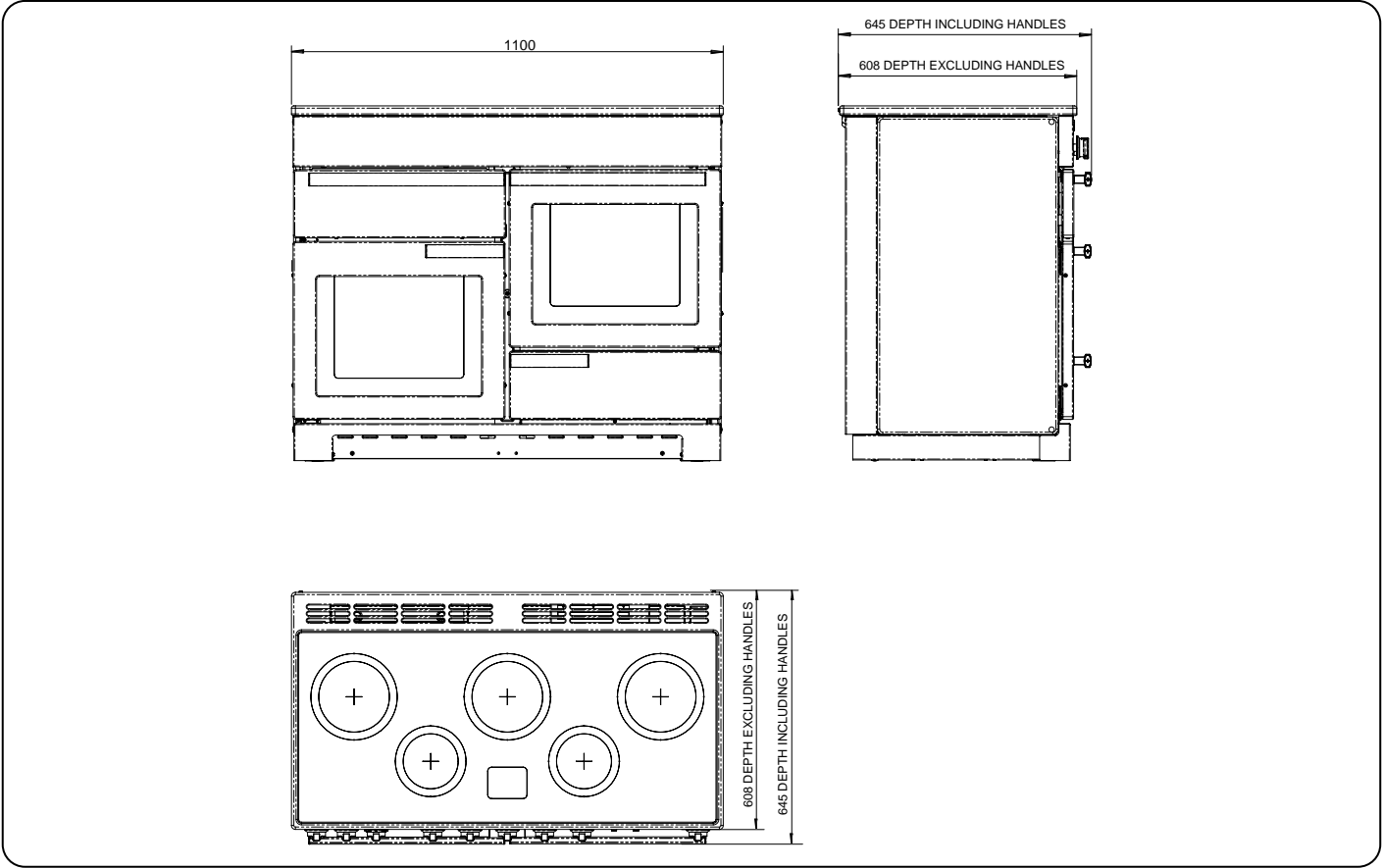
Oven energy saving tips

- 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.

Classic 110 Induction



Professional + 110 Induction



Hotplate Efficiency Data

Brand	Rangemaster
Model Identification	Classic
	Professional +
Size	110
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
Mass	kg	131
Model identification		Professional+
Mass	kg	128
Type of oven		Electric
Number of cavities		2
Left-hand Efficiency		
Fuel type		Electric
Cavity type		Fanned
Power - conventional		-
Power - forced air convection		2.5
Volume	Litres	79
Energy consumption (electricity) - conventional	kWh / cycle	-
Energy consumption (electricity) - forced air convection	kWh / cycle	0.83
Energy efficiency index - conventional		-
Energy efficiency index - forced air convection		94.4
Energy class		A
Right-hand Efficiency		
Fuel type		Electric
Cavity type		Fanned
Power - conventional		-
Power - forced air convection		2.5
Volume	Litres	79
Energy consumption (electricity) - conventional	kWh / cycle	-
Energy consumption (electricity) - forced air convection	kWh / cycle	0.83
Energy efficiency index - conventional		-
Energy efficiency index - forced air convection		94.4
Energy class		A

Additional Information		
The oven complies with EN 60350-1		
Maximum output @ 230V 50Hz		
Forced Air Convection (left-hand oven)		2.5 kW
Multifunction		-
Multifunction (with Rapid Response)		-
Forced Air Convection (right-hand oven)		2.5 kW
Grill		2.3 kW
Slow Oven		-
Bread Proving Drawer		-

Maximum total electrical load at 230 V (approximate total including hob, oven lights, oven fan, etc.):	14.84 kW
---	----------