

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.

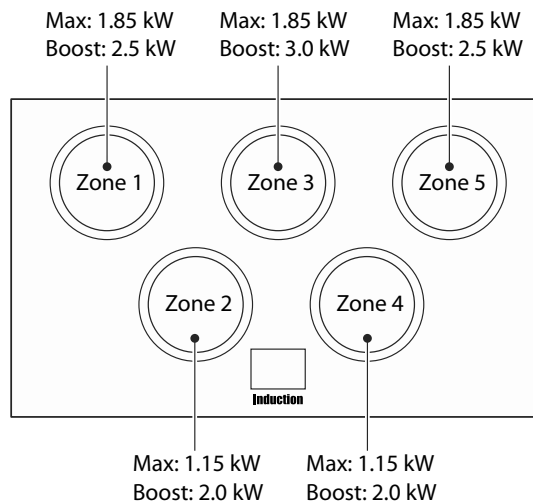
Connections

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

Dimensions

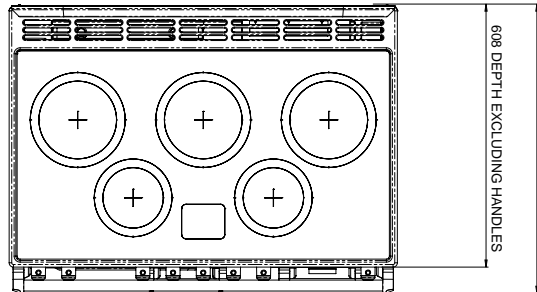
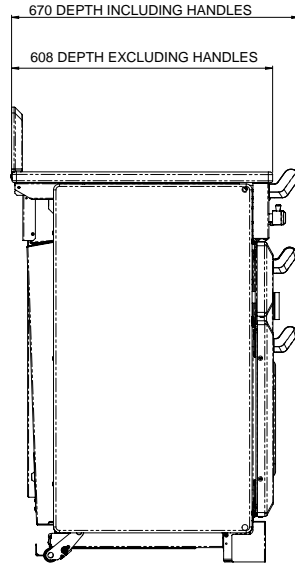
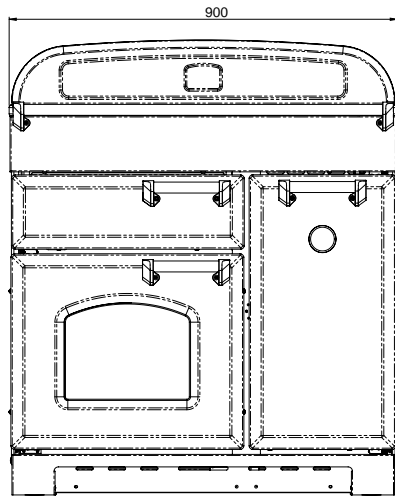
Total height	Min 905 mm	Max 930 mm
Total width	900 mm	
Total depth: Classic	608 mm excluding handles, 670 mm including handles	
Total depth: Professional+	608 mm excluding handles, 645 mm including handles	
Minimum space above hotplate	650 mm	

Hotplate Ratings

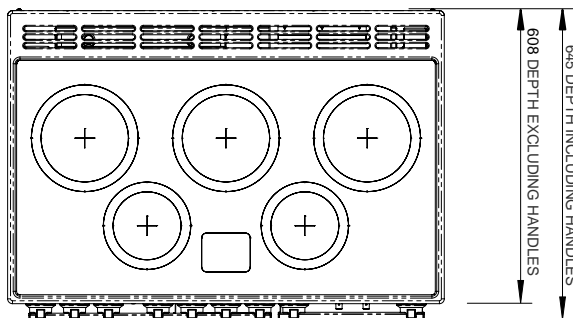
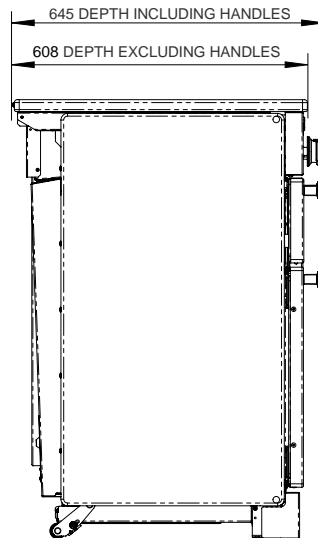
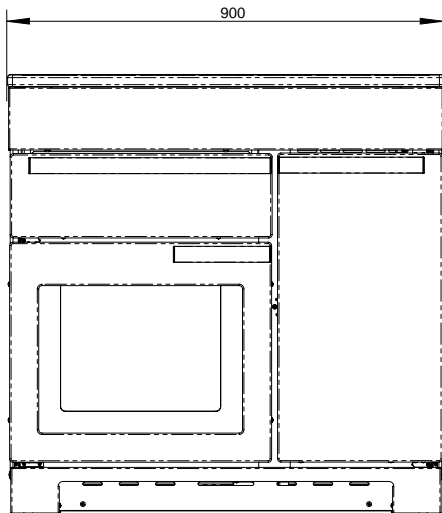


Hotplate energy saving tips	Oven energy saving tips
Use cookware with a flat base.	Cook meals together, if possible.
Use the correct size cookware.	Keep the pre-heating time short.
Use cookware with a lid.	Do not lengthen cooking time.
Minimise the amount of liquid or fat.	Do not open the oven door during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

Classic 90 Induction



Professional + 90 Induction



Hotplate Efficiency Data

Brand	Rangemaster
Model Identification	Classic
	Professional+
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
Mass	kg	116
Model identification		Professional +
Mass	kg	113
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	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 oven complies with EN 60350-1		
Maximum output @ 230V 50Hz		
Conventional		2.2 kW
Multifunction		2.5 kW
Multifunction (with Rapid Response)		-
Forced Air Convection		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.):	14.80 kW
---	----------