

# 11. Technical Data

**THE COOKER IS CATEGORY:** CatII<sub>2H3+</sub>. 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 50 Hz
Butane	29 mbar	
Propane	37 mbar	

See the appliance badge for test pressures.

## Dimensions

Model	Kitchener 100 Dual Fuel	
Overall height	minimum 905 mm	maximum 930 mm
Overall width	994 mm	
Overall depth	604 mm excluding handles, 652 mm including handles	
Minimum height above the hotplate	650 mm	

Model	Professional+ 100 Dual Fuel	
Overall height	minimum 905 mm	maximum 930 mm
Overall width	994 mm	
Overall depth	604 mm excluding handles, 642 mm including handles	
Minimum height above the hotplate	650 mm	

## Hotplate Ratings

Hotplate	Bypass Screw*	Natural Gas G20 20 mb		L.P. Gas 29 / 37 mb	
			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

\* 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.

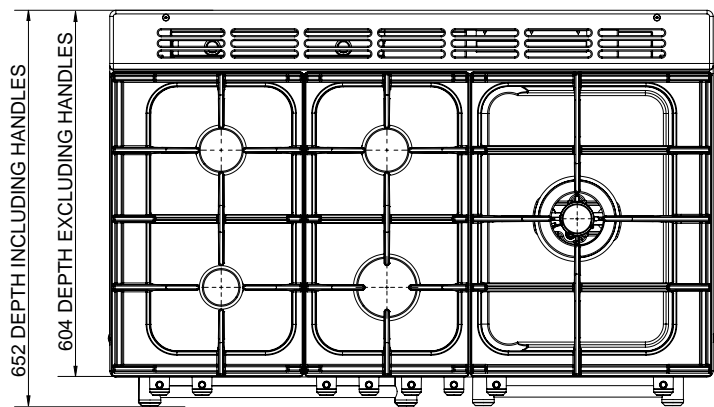
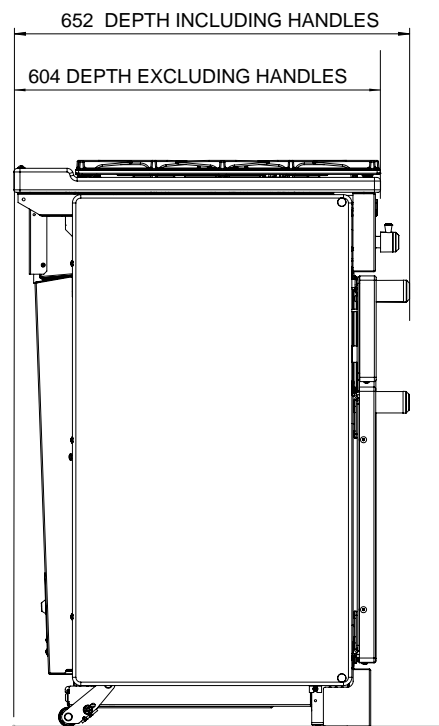
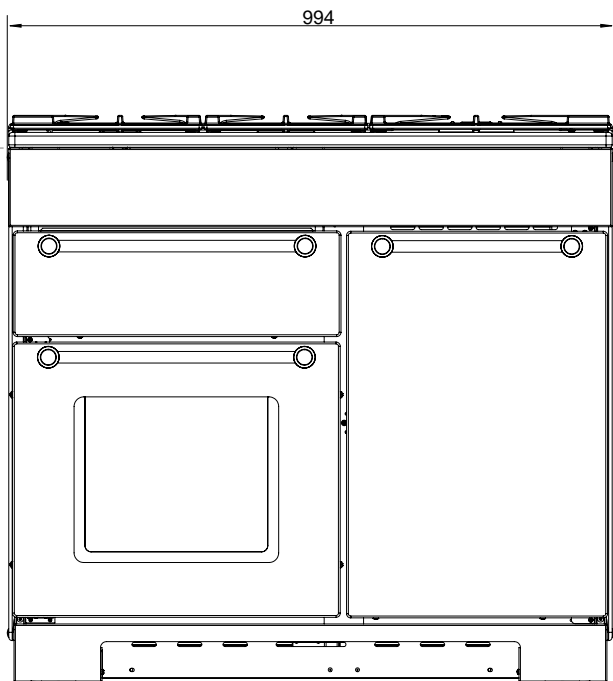
### Hotplate energy saving tips

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.

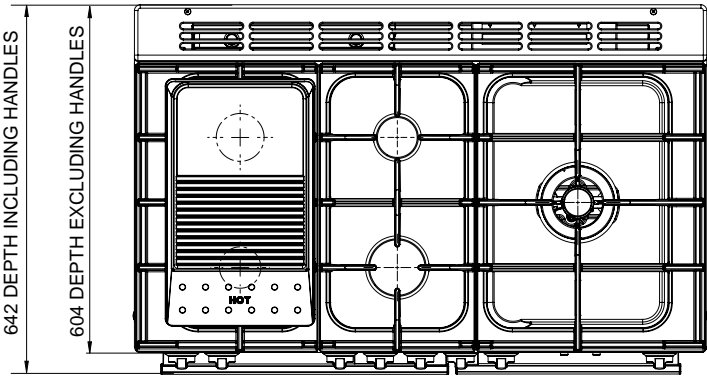
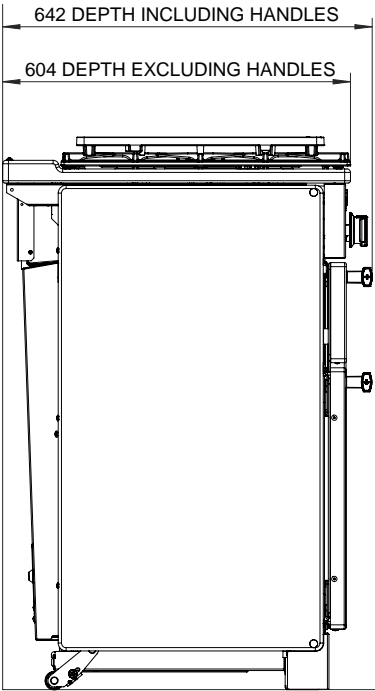
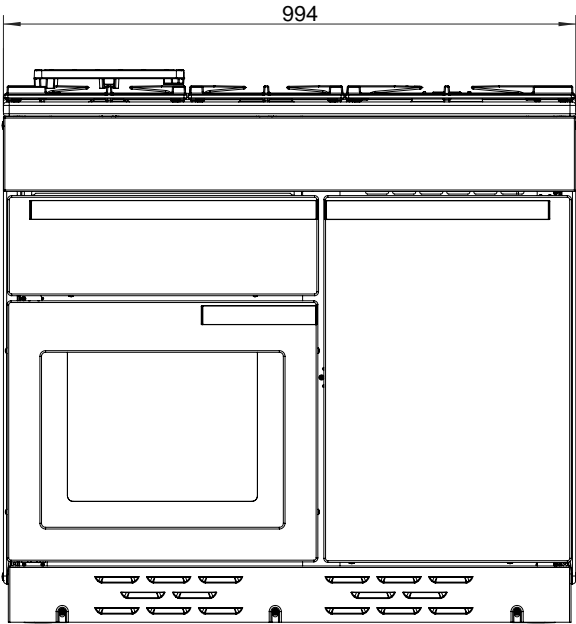
### Oven energy saving tips

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.

**Kitchener 100 Dual Fuel**



Professional+ 100 Dual Fuel



## Hotplate Efficiency

Brand	Rangemaster
Model Identification	Kitchener Professional +
Size	100
Type	Dual Fuel

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		Kitchener
Mass	kg	120
Model identification		Professional+
Mass	kg	120
Type of oven		Electric
Number of cavities		2
<b>Left-hand Efficiency</b>		
Fuel type		Electric
Cavity type		Fanned
Power - conventional	kW	-
Power - forced air convection	kW	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
<b>Right-hand Efficiency</b>		
Fuel type		Electric
Cavity type		Fanned
Power - conventional	kW	-
Power - forced air convection	kW	2.5
Volume	Litres	82
Energy consumption (electricity) - conventional	kWh / cycle	-
Energy consumption (electricity) - forced air convection	kWh / cycle	0.78
Energy efficiency index - conventional		-
Energy efficiency index - forced air convection		87.3
Energy class		A

Additional Information	
The oven complies with EN 60350-1 (electric) EN 15181 (gas)	
Maximum output @ 230V 50Hz	
Conventional	2.2 kW
Multifunction	-
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.):	7.40 kW
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