

## 12. Technical data

**THE COOKER IS CATEGORY:** Cat II<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	Professional+ FX 90 Dual Fuel	
Overall height	minimum 905 mm	maximum 930 mm
Overall width	900 mm	
Overall depth	608 mm excluding handles, 642 mm including handles	
Minimum height above the hotplate	650 mm	

Model	Classic FX 90 Dual Fuel	
Overall height	minimum 905 mm	maximum 930 mm
Overall width	900 mm	
Overall depth	608 mm excluding handles, 669 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
<b>Wok burner</b>	62	4.0 kW	148	4.0 kW (291 g/h)	103
<b>Rapide/ Large Burner</b>	40	3 kW	134	3.0 kW (218 g/h)	87
<b>Semi Rapide / Medium Burner</b>	32	1.7 kW	109	1.7 kW (124 g/h)	68
<b>Auxiliary / Small Burner</b>	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.

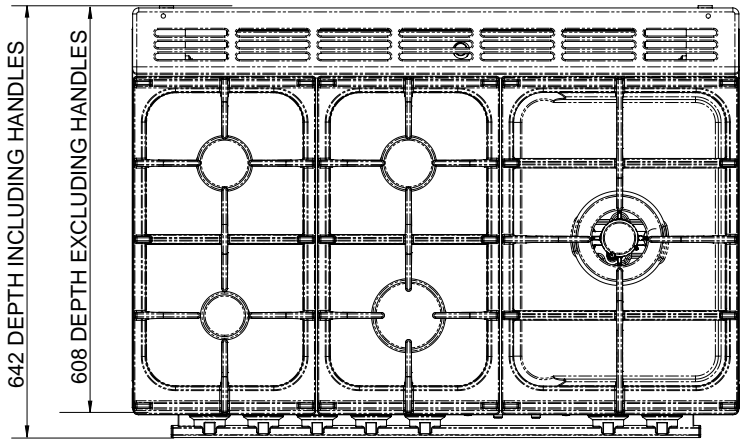
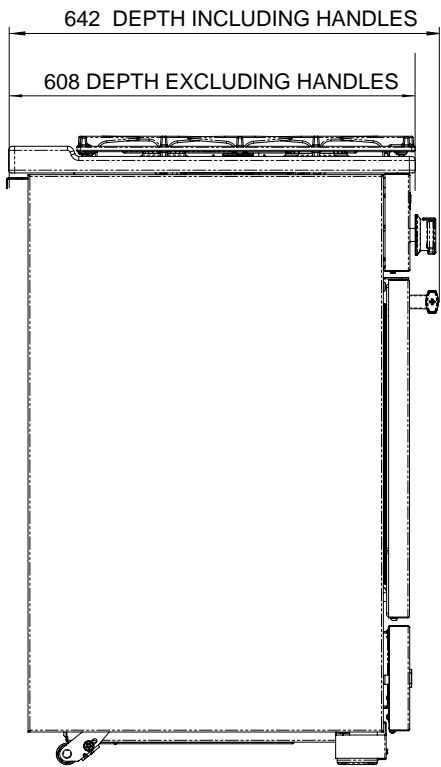
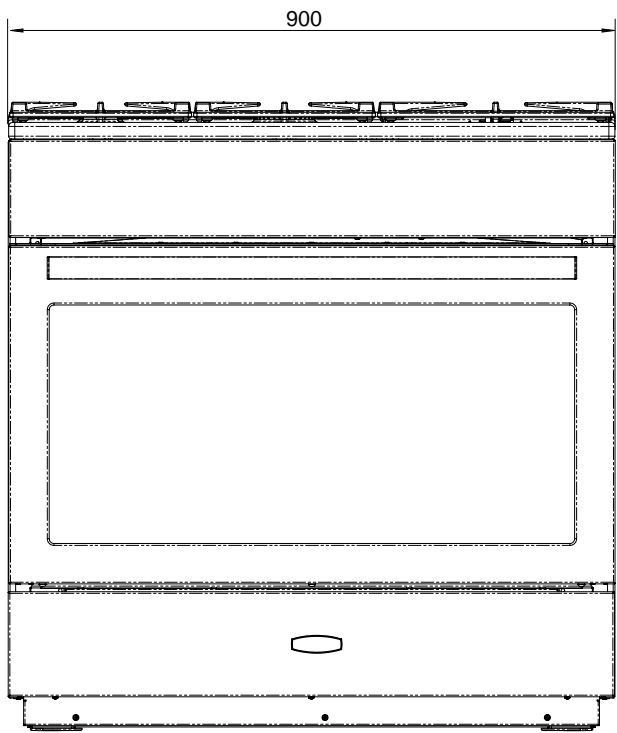
#### Hotplate energy saving tips

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.

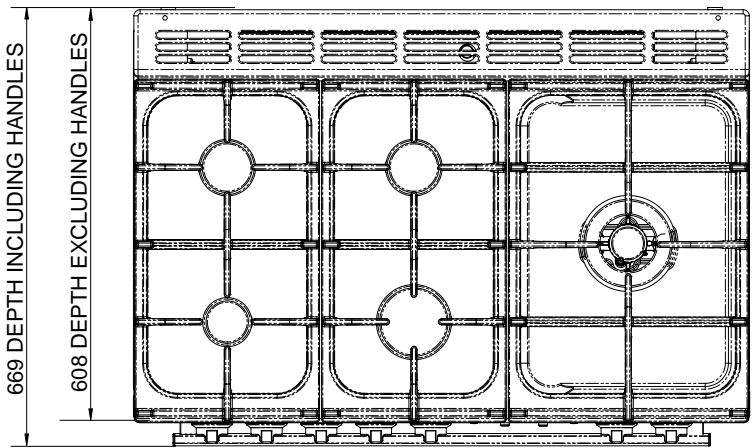
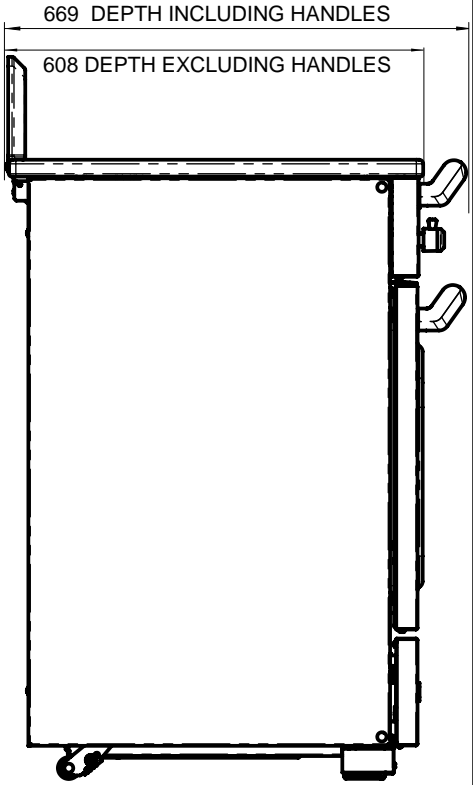
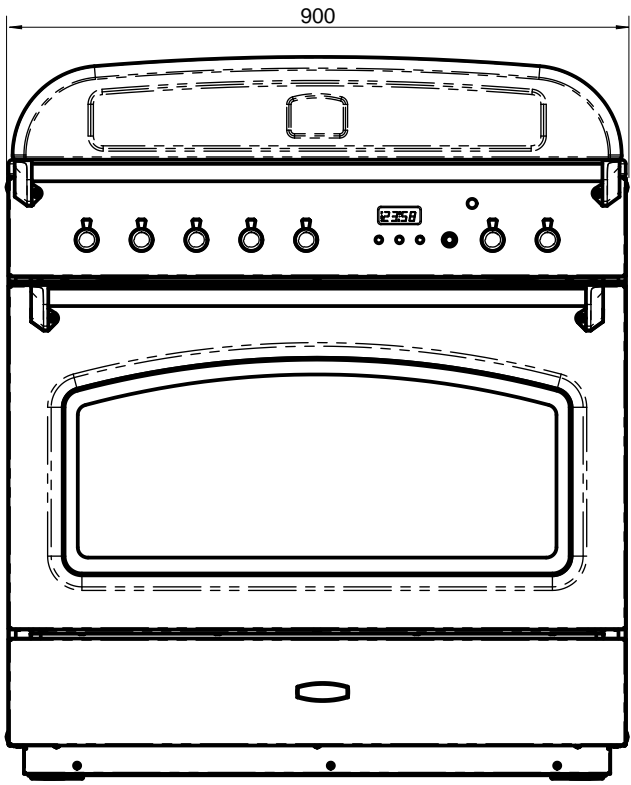
#### Oven energy saving tips

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.

**Professional FX 90 Dual Fuel**



**Classic FX 90 Dual Fuel**



## Hotplate efficiency

Brand	Rangemaster
Model Identification	Professional+ FX Classic FX
Size	90 Single Cavity
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		Professional+ FX Classic FX
Type of oven		Electric
Mass	kg	122
Number of cavities		1
<b>Single Cavity Efficiency</b>		
Fuel type		Electric
Cavity type = Drop Down Door		Multifunction*
Power - conventional		2.75
Power - forced air convection		3.3
Volume	Litres	114
Energy consumption (electricity) - conventional	kWh / cycle	1.16
Energy consumption (electricity) - forced air convection	kWh / cycle	0.97
Energy efficiency index - conventional		112.8
Energy efficiency index - forced air convection		93.9
Energy class		A

Additional Information		
The oven complies with EN 60350-1		
Maximum output @ 230V 50Hz	Full	Divided
Fan element	3.31 kW	1.65 kW
Top element	3.49 kW	1.75 kW
Browning element	2.11 kW	1.06 kW
Bottom element	1.38 kW	0.69 kW

<b>Maximum total electrical load at 230 V</b> (approximate total including hob, oven lights, oven fan, etc.)	3.60 kW
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