






Double Built in Oven

Users Guide
&
Installation & Servicing

www.rangemaster.co.uk

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Safety Instructions

Please read these operating instructions carefully for full information on the safe installation, use and care of your new Rangemaster appliance.

- This appliance must be correctly installed in accordance with the manufacturer's instructions by a suitably qualified person.
- We cannot accept responsibility for damage to persons or items due to poor or incorrect installation of this appliance.
- Make sure that the voltage and frequency of the mains supply correspond to the details on the rating plate which can be found on the lower part of the front of the oven.

Warning: this appliance must be earthed.

- We cannot accept any liability for failures in the earth connection or for earth connection that is not in compliance with the regulations in force.
- Maintenance and servicing work must only be carried out after the power supply has been disconnected by switching off at the on/off isolator or removing the mains fuse.
- Due to our policy of continuous innovation, we reserve the right to adjust or modify our product without prior notification.
- Do not use the oven to heat kitchen, not only does this waste fuel but the control knobs may become overheated.
- Do not let children near the oven during use to avoid the danger of burns or injury. Supervise the use of the oven by the elderly or infirm.

- On no account should flammable materials be stored in a drawer or cupboard beneath a built-in oven as there is a risk of fire.
- Do not place heavy objects on the open door or sit on it as this could cause damage to the hinging.
- To avoid damage to the interior enamel, do not place the oven pan or baking trays on the bottom of the oven and do not line the base of the oven with aluminium cooking foil.
- During cooking, food naturally produces steam, which is vented away to prevent an excessive build-up within the oven. As this steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

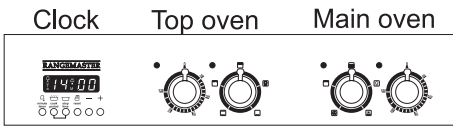
Before first use

Before using for your oven for the first time clean it thoroughly. Switch off the oven at the on/off isolator or remove the mains fuse before cleaning. Remove any packaging and the oven accessories from the ovens. Wipe the oven interior using hot water and a mild detergent. Rinse carefully using a damp cloth. Wash the oven shelves and accessories in a dishwasher or using hot water and a mild detergent, and dry thoroughly.

Slide the oven shelves and the oven pan onto the runners, close the doors and heat the ovens to maximum temperature for 30 minutes to eliminate any residues from the manufacturing process.

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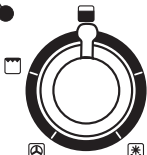
The Facia Panel



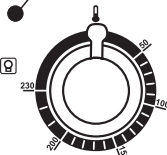
Main oven

'On' indicator light
(green)

indicator light
(orange)



function
selector

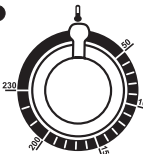


temperature
selector

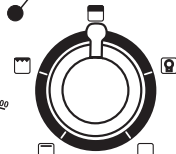
Top oven

indicator light
(orange)

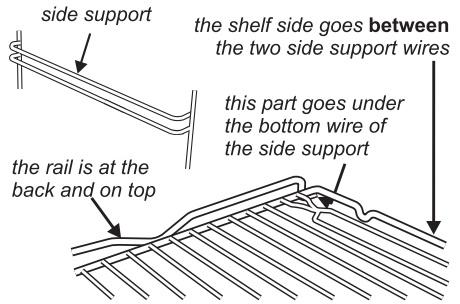
'On' indicator light
(green)



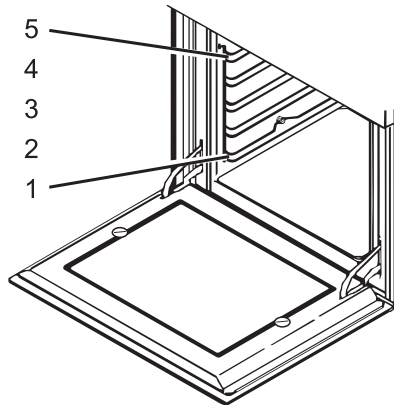
temperature
selector



function
selector



The shelf supports are numbered from 1-5 in the main oven and 1-3 in the top oven, position 1 being the lowest.



The oven pan can be used for roasting or grilling in the oven. When grilling, fit the handle to the oven pan to slide it in or out of the oven.

Oven accessories

The oven is supplied with a full range of accessories. Depending on the model, this comprises either 2 or 3 wire shelves, 2 enamelled oven pans with 2 trivets and a handle. The wire shelves and oven pans slide into the shelf supports located on either side of the oven interior (see diagram). The shelf must be located the right way up. See fig.

Oven operation

Your new Rangemaster oven incorporates a multifunction cooking system in each oven, enabling you to select the most appropriate heating method for the type of food you are preparing. There are 4 different functions available in the top oven.

The function required is selected by turning the appropriate oven function

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selector knob in a clockwise direction to the chosen symbol. The interior light of the selected oven will illuminate and the 'On' indicator light will glow. The oven functions and their symbols are:



Main oven



Fan oven

This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to pre-heat the oven, wait until the indicator light has gone out before inserting the food.



Defrost

This function operates the fan to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should **not** be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Ensure that dairy foods, meat and poultry are completely defrosted before cooking.



Grill

The full-width infrared grill element in the roof of the oven operates. The oven should be pre-heated for 5-10 minutes before use.

The oven pan should be used on one of the upper shelf positions. Fit the handle when sliding the oven pan in or out of the oven.

Grilling must always take place with the oven door closed in order to ensure correct performance of this function. Check your food regularly to avoid over cooking.



Light only

The oven interior light comes on.



Top oven



Conventional heating

The elements in the roof and floor operate to give a conventional convection oven heating system. The oven should be pre-heated before use until the temperature indicator light goes out.

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It is recommended that food is only placed on one shelf position when cooking with the conventional heating function. Take care when using the lowest or highest shelf positions or the food may overcook.



Lower heating element

The element in the floor operates to give a conventional bottom heat oven system. The oven should be pre-heated before use until the temperature indicator light goes out.

It is recommended that food is only placed on shelf position 1 (the lowest) when cooking with the lower heating element function.

This function is ideal for 'blind baking' quiches and pastry tarts so that the base of the item cooks and crisps



Grill

The inner infrared grill element in the roof of the oven operates. The oven should be pre-heated for 5-10 minutes before use.

This function is ideal for grilling small quantities of food. Fit the handle when sliding the oven pan in or out of the oven.

Grilling must always take place with the oven door closed in order to ensure correct performance of this function. Check your food regularly to avoid over cooking.



Light only

The oven interior light comes on.



Oven temperature

The oven temperature is set by turning the appropriate oven temperature selector knob clockwise to the required level. An oven temperature must be set for all functions except defrost and light. Temperatures can be set from 50°C to 250°C.

Once a temperature has been selected, the appropriate temperature indicator light will glow. When the oven has reached the required temperature, the light will go out. If pre-heating is recommended, food can now be placed in the oven. During cooking, the light will occasionally glow as the heating element(s) operate to maintain the oven temperature.

The temperature selector should be reset to zero by turning anti-clockwise after use.

Fan oven Temperature Conversion Chart

When converting conventional oven recipes for use with the fan oven function, the oven temperature is reduced by approximately 10°C. The following chart gives a guide to correct temperatures in °C.

Conventional	Fan Oven
50°C	50°C
75°C	70°C
100°C	90°C
125°C	100°C
150°C	125°C
175°C	160°C
200°C	180°C
225°C	200°C

Please note that the recommendations contained in these charts are given as a guide only.

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Oven cooking chart

Food	Conventional Oven			Fan Oven		
	Temp °C	Shelf Position	Cooking time/mins.	Temp °C	Shelf Position	Cooking time/mins
Victoria sponge	180	2	20-25	160	1 or 1 & 2	25-30
Scones	230	1	10-15	210	1 or 1 & 2	10-15
Small sponge cakes	180	2	15-20	160	1 or 1 & 2	15-20
Shortcrust pastry	200	1	30-45	180	1	35-45
Choux pastry	200	1	20-30	180	1 or 1 & 2	25-35
Puff or flaky pastry	230	1	15-30	210	1 or 1 & 2	20-35
Biscuits	200	2	10-15	180	1 or 1 & 2	15-20
Bread	220	1	20-40	200	1	25-45
Lasagne	200	1	30-40	180	1	35-45
Pizza	220	1	20-25	200	1	25-30
Roast beef	200	1	20-30/500g+20	180	1	20-30/500g+20
Roast pork	200	1	30/500g+30	180	1	30/500g+35
Roast lamb	190	1	25/500g+20	170	1	25/500g+25
Roast chicken	190	1	20/500g+20	170	1	20/500g+25
Roast duck	190	1	30/500g	170	1	35/500g
Roast goose	180	1	25/500g	170	1	25/500g
Roast turkey	170	1	25/500g	160	1	25/500g
Vegetable bake	200	2	30-40	180	1	35-45
Beef casserole	160	1	2-3hours	150	1	2-4hours

500g is approximately 1lb (1lb 2oz)

Temperature Conversion Chart

In order to convert existing recipes for use in your oven, use this chart as a guide.

Gas	°F	°C
1	275°F	140°C
2	300°F	150°C
3	325°F	160°C
4	350°F	180°C
5	375°F	190°C
6	400°F	200°C
7	425°F	220°C
8	450°F	230°C
9	475°F	240°C

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Grilling in the oven

The grilling function can be selected in either oven.

Whenever the grilling function is selected, set the appropriate temperature selector knob at maximum and pre-heat the oven for 5-10 minutes before use.

Food should be arranged on a wire shelf on one of the upper shelf positions. The oven pan should be placed into the oven with the trivet in place to collect any juices. Fit the handle to the oven pan when sliding it in or out of the oven.

Grilling must always take place with the oven door closed in order to ensure correct performance of this function. Check your food regularly to avoid over cooking.

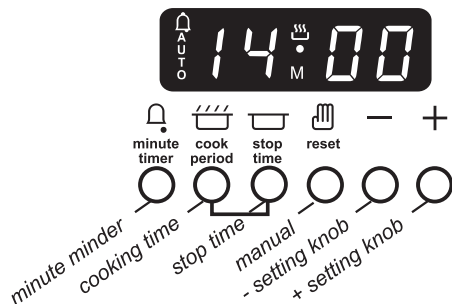
Grilling cooking chart

Food	Main Oven			Top Oven		
	Temp °C	Shelf Position	Cooking time/mins.	Temp °C	Shelf Position	Cooking time/mins
Sausages	Max.	5	5-10/side	Max.	3	5-10/side
Bacon rashers	Max.	5	5-10/side	Max.	3	5-10/side
Burgers	Max.	5	5-10/side	Max.	3	5-10/side
Chop or steak	Max.	4 or 5	10-15/side	Max.	2 or 3	10-15/side
Chicken portions	Max.	4 or 5	10-15/side	Max.	2 or 3	10-15/side
Trout	Max.	4	10-15/side	Max.	2 or 3	10-15/side
Salmon steaks	Max.	4	5-10/side	Max.	2 or 3	5-10/side
Cheese on toast	Max.	5	5 - 10	Max.	3	5 - 10
Browning toppings	Max.	3, 4 or 5	10 - 15	Max.	1, 2 or 3	10 - 15

Please note that the recommendations contained in this chart are given as a guide only.

Electronic digital 24-hour clock

The oven has an electronic digital 24 hour clock and automatic timer (see diagram)



Setting the time of day

When the oven is first connected to the mains electricity supply or following a power failure, three zeros will flash in the time display. To set the time of day press and hold the (🔥) and (⏸) buttons and at the same time press the + or - buttons to set the correct time using the 24 hour clock system. The speed at which the digits change increases the longer the + or - button is held. Release the buttons once the time has been set to start the clock running.

Manual oven operation

In order that the oven can be used manually, the timer must be set to 'manual'. If the automatic cooking indicator (🔥) is flashing, press the (🔊) button until the time display reads zero then press the (🔊) button again. The 🔥 indicator will stop flashing. The main oven can now be used manually.

Setting the minute minder

The minute minder can be used to time any period from 1 minute to 23 hours 59 minutes. To set the minute minder press

and hold the (🔊) button and at the same time press the + or - buttons to set the required time. Release the buttons once the time has been set to start the minute minder running. The time display will show the time of day and the (🔊) indicator will appear.

To check the remaining time on the minute minder at any point, press the (🔊) button. The time display will show the remaining time on the minute minder until the button is released.

Once the time has elapsed the (🔊) indicator disappears and a buzzer sounds. This can be switched off by pressing the (🔊) button.

Setting the timer to turn the main oven off automatically



Either: Press and hold the (🔥) button and at the same time press the + or - buttons to set the required cooking time.
Or: Press and hold the (⏸) button and at the same time press the + or - buttons to set the required time at which cooking should end.

Release the buttons once the time has been set. The time display will show the time of day and the (🔥) and (AUTO) indicators show.



Set the main oven function and temperature selectors to the required positions. The main oven will turn on immediately and operate for the period selected on the timer, then switch off automatically.



Once the cooking time has elapsed the (AUTO) indicator disappears and a buzzer sounds. This can be switched off by pressing the (🔊) button. Turn the main oven function and temperature

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


selector knobs to zero. Press the () button to reset the main oven to manual operation. The flashing () indicator will disappear. The main oven can now be used manually.

Setting the timer to turn the oven on and off automatically

Press and hold the () button and at the same time press the + or - buttons to set the required cooking time. Release the buttons once the time has been set. The time display will show the time of day and the () and (AUTO) indicators will flash.





Now press and hold the () button and at the same time press the + or - buttons to set the time at which cooking should end. Release the buttons once the time has been set. The time display will show the time of day, the (AUTO) indicator will disappear and the () indicator will flash.

Set the main oven function and temperature selector knobs to the required positions. The main oven will switch on at the appropriate time, operate for the period selected on the timer, then switch off automatically. Once the main oven switches on, the (AUTO) indicator will flash to show that automatic cooking is in progress.

When the main oven switches off, the (AUTO) indicator disappears and a buzzer sounds. This can be switched off by pressing the () button. Turn the main oven function and temperature selector knobs to zero. Press the () button to reset the main oven to manual operation. The flashing () indicator

will disappear. The main oven can now be used manually.

Cancelling an automatic cooking programme

An automatic cooking programme can be cancelled at any moment by pressing and holding the () or () button until the time display reads zero. Press the () button to reset the main oven to manual operation. The flashing () indicator will disappear. The main oven can now be used manually.

Cleaning and care

Warning: Switch off the mains electricity supply to the oven during cleaning.

Control panel and oven door front

The exterior of the oven should be regularly wiped over using a soft, damp cloth and a mild detergent solution, rinsed, then dried with a soft, lint-free cloth. Do not allow water to run down the front of the appliance during cleaning.

On no account should abrasive or caustic cleaning agents be used, as these would damage the surface finish.

Oven interior

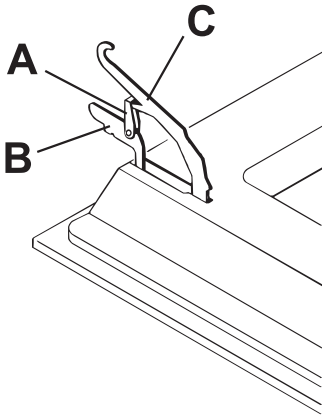
Allow the oven to cool before cleaning the interior to avoid the risk of burns.

Removing the oven door

To aid cleaning and make access to the oven interior easier, both oven doors can be simply removed (see diagram).

Open the oven door fully. Lift the metal loop ('A') on each hinge ('B') and engage in the notch on the hinge ('C').

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This will lock the hinges in the open position.

Stand in front of the oven and grasp the open door with one hand on each side. Lift the door as if closing it until it is at an angle of about 30°, then continue lifting the door towards you, out of the hinge slots. The door can now be placed on a convenient surface for cleaning.

Do not immerse the door in water.

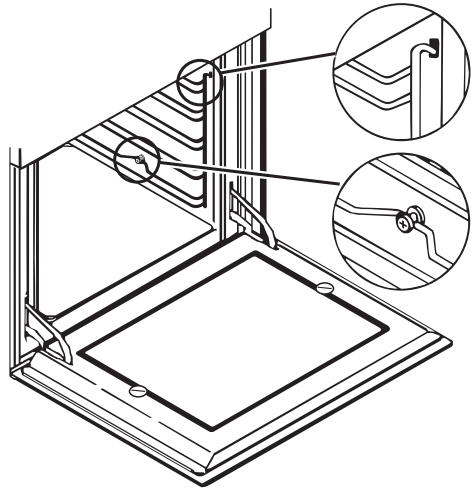
Clean the enamelled interior surface and the glass using a damp cloth and a proprietary mild cream cleaner, rinse, and then dry carefully using a soft cloth. If necessary, the inner door glass can be removed by unscrewing the two lateral fixing screws (see diagram). Make sure that the glass is dried thoroughly before re-fitting. Take care not to over tighten the fixing screws when re-fitting.

Re-fit the door by holding at a 30° angle and locating the locked hinges in the hinge slots. Open the door fully, disengage the metal loops (A) and lower them so that they lie flat on the hinges (B). Close the oven door.

Removing the shelf supports

Some models have detachable shelf supports, which can be removed, from the oven for cleaning by hand or in a dishwasher.

Grasp the shelf support and press downwards to release from the clip device on the lowest runner (see diagram).



The shelf support can then be hinged upwards and lifted from the mounting holes in the upper corners of the oven prior to removal.

To re-fit the shelf supports, reverse the procedure, ensuring that the clip device engages firmly on the lowest runner.

Oven accessories

The oven shelves, oven pans and trivets should be washed in hot water with a mild detergent then dried carefully, or they can be washed in a dishwasher.

Cleaning the oven interior

The interiors of the ovens have an enamelled finish. In order to make cleaning easier, any spillages should be

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wiped away as soon as possible after they occur. Clean the enamelled interior surfaces using a damp cloth and a proprietary mild cream cleaner, rinse, and then dry carefully using a soft cloth. Any burnt-on soiling can be carefully removed using a plastic scourer.

Do not use caustic or abrasive cleaning agents, knives or other metal implements as these could damage the oven.

Catalytic stay-clean liners (optional extra for main oven only)

Catalytic stay-clean liners for the sides and rear of the main oven only are available as an optional extra for some models. Please contact your Rangemaster dealer for details.

With catalytic liners fitted to the main, only the roof, floor and door of the oven require conventional cleaning (see page 11). Splashes from food onto the side and rear panels are broken down during normal use of the oven at temperatures above 200°C, so little manual cleaning should be necessary.

Do not use any type of cleaning agent on the catalytic linings or permanent damage could occur.

In cases of heavy soiling (e.g.: after roasting or grilling fatty meat) the oven can be cleaned using an additional special process. Clean the enamelled and glass parts of the oven interior and remove the shelf supports (see page 11). Close the door and switch on the oven using the forced air convection system at the maximum temperature for 1- 1½ hours, depending on the level of soiling.

Once the oven has cooled, the base can be wiped with a damp cloth and the shelf supports replaced (see page 11).

With catalytic liners fitted to the main oven, the top oven must still be cleaned as recommended in the section on cleaning the oven interior (see page 11).

Solving problems

This appliance must only be repaired by a qualified technician. Unauthorised repairs could be dangerous and would invalidate any warranty.

Minor faults can be remedied as follows:

The oven does not work at all

- Check that the electricity supply is connected and switched on.
- Has the fuse blown? If so, have the fuse replaced with the correct type.

The oven does not heat up

- Have the appropriate temperature and function selector knobs for the chosen oven been set?
- Has the defrost or light function been selected? These functions do not operate with heating elements.
- Is the main oven set to automatic operation (see pages 9-10)?

The oven heats up but the light bulb does not work

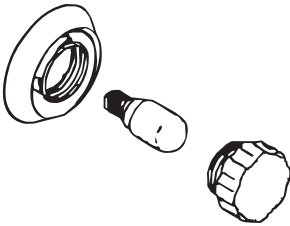
- The light bulb is faulty and needs replacing. Please note that light bulb failure is not covered under the manufacturer's warranty.

INSTALLATION

Replacing the oven light bulb

Warning: Switch off the mains electricity supply to the oven.

The oven light is positioned in the top left hand corner of the oven interior. If the light bulb needs replacing, unscrew the protective cover by turning it anticlockwise and remove the faulty bulb (see diagram). Fit the replacement bulb and replaced the protective cover, screwing it firmly into place.



The catalytic liners (if fitted) are heavily soiled and difficult to clean

- To ensure that the stay-clean linings operate effectively, the oven should be heated to at least 200°C whenever heavy soiling has occurred during roasting or grilling. If this is not done, the soiling burns onto the linings and they become black and shiny. In this case new liners must be purchased from your Rangemaster dealer.

For after sales service see the 'Customer Care' leaflet.

Installation

Warning: This appliance must be correctly installed by a suitably qualified person strictly in accordance with the manufacturer's instructions.

The manufacturers decline responsibility for injury or damage to persons or property as a result of improper installation of this appliance.

This appliance conforms to DC No 13/4/89 and the standards of CEE DTD 87/308 of 2/6/1987 regarding the elimination of radio interference.

Electrical connection

Electrical Installation must comply with all relevant local and national regulations. Make sure that the voltage supply is the same as the rating given on the data plate positioned on the lower part of the front of the oven.

This appliance must be connection to an A.C. single phase 230 V, 50 Hz electricity supply. The total rated load is 3.9kW.

The oven must be connected to a 30 amp power supply via a suitable isolator with an on-off switch, and protected by a 30 amp fuse. The isolator should be easily accessible in case of maintenance or emergency.

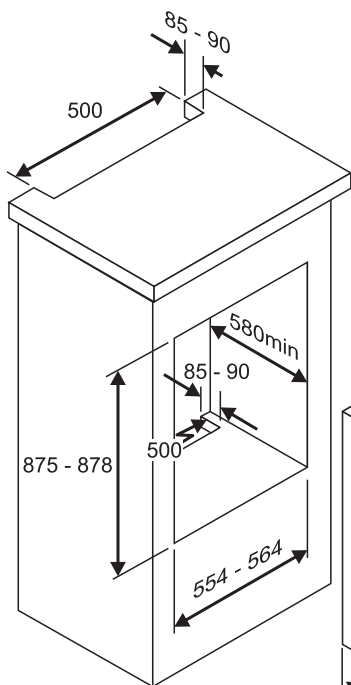
This appliance is supplied without a connection cable. A suitable cable, which complies with all local and national regulations, must be used. This should be of type H05 RR-F, 3-core, and with a minimum sectional area of 2.5 mm.

INSTALLATION

The connection clamp for the cable is at the rear of the appliance. Unscrew and remove the cover then insert the cable by way of the cable clip and connect.

Warning: This appliance must be earthed.

The earth conductor of the mains cable must be longer than the other two conductors; in order that it would become disconnected last should the cable be pulled or work loose following installation. Secure the cable by tightening the cable clip screws fully, then replace and secure the cover.



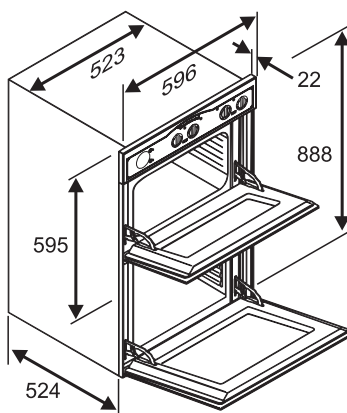
Built-in installation

This appliance is designed for building-in to a standard 600mm wide oven housing.

The housing, adjacent furniture and all materials used in installation must be able to withstand a minimum temperature of 80°C plus ambient temperature during periods of operation. In addition, adjacent furniture cabinet doors must be at least 8mm from the appliance at all points. Certain types of vinyl or laminate kitchen furniture cabinetry are particularly prone to heat damage and discolouration, Any delamination or discolouration of materials which occurs below 80°C plus ambient temperature or where materials are less than 8mm from the appliance will be the liability of the owner.

The housing into which the appliance is installed must incorporate a full depth shelf positioned 50mm below the support shelf for the appliance.

For building-in to a tall housing, the installation dimensions are as follows:



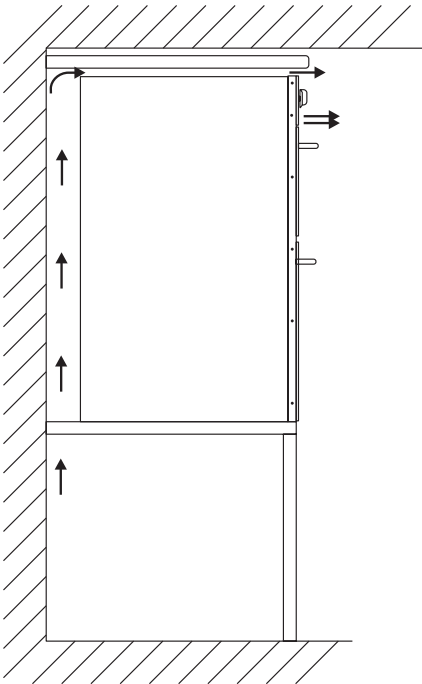
INSTALLATION

Ventilation

The appliance housing used must provide adequate ventilation in accordance with the manufacturer's recommendations as detailed in the installation diagrams above.

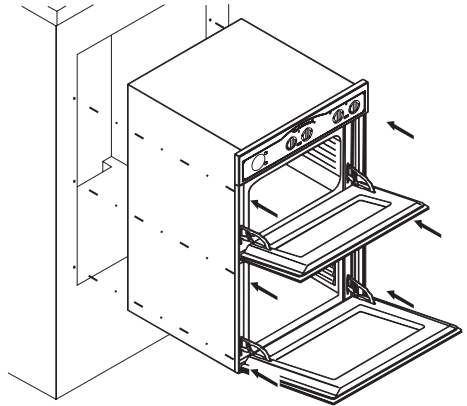
For built-in installation, a minimum ventilation cut-out of 400cm² must be incorporated into the support shelf beneath the oven together with a 500mm x 15mm cut-out along the upper edge of the housing unit's plinth. A further ventilation space of 50mm must exist between the rear of the appliance and the back of the housing or an adjacent wall.

If a tall housing is to be installed flush with the ceiling, a 20cm² ventilation cut-out must be provided at the top of the housing.



When placing the oven in the housing, do not use the oven door as a lever for lifting the oven as damage may result.

Once the oven has been positioned in the housing it should be secured in place at the four corners of the oven door frame using suitable screws (see diagram).



Technical Data

Electrical ratings

Total rated load	3.9W
Main oven fan element	2.3kW
Main oven grill element	2.0kW
Top oven upper element	0.9kW
Top oven lower element	1.3kW
Top oven grill element	2.0kW

Oven interior volumes

Main oven volume	59 litres
Top oven volume	30 litres

Overall appliance dimensions

Height	888mm
Width	596mm
Depth	566mm

Total appliance weight

Net	61kg
Gross	72kg

AGA CONSUMER PRODUCTS

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