



RANGEmaster

Range Cooking



RANGEMASTER

*a range cooker
for every style*



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#TheCountryFarmhouse

Available in an extensive range of traditional and contemporary designs, express your personality and create a statement by choosing a Rangemaster to suit your kitchen desires.

No matter your style we have a range cooker to suit.

rangemaster.co.uk



Search Rangemaster UK

#ScandinavianLiving

Why choose Rangemaster?

With a Rangemaster at the heart of the kitchen, the kitchen is always the heart of the home. That's why you'll find a Rangemaster in more homes than any other range cooker. So, why buy a Rangemaster? If being Britain's No.1 range cooker manufacturer isn't reason enough, read on to find out why we're in more homes than any other.



01

Style and choice.

We offer the biggest range of style, size and fuel types making it easy for you to find the perfect Rangemaster for your kitchen.

02

A family of over 1 million owners.

When you buy a Rangemaster, you're joining the family. If you're new to range cooking, you'll never think of buying anything else again. If you're already a Rangemaster owner looking to upgrade, you won't be disappointed. Today, much has changed at Rangemaster but our principle of creating beautiful, functional, market leading appliances built by hand in Royal Leamington Spa continues to underline our success.



03

The right ingredients.

It can take weeks to carefully craft a Rangemaster. The highest gauge steel is pressed, cut, washed, polished, and finally enamelled with Endurance finish. The frame is triple folded, creating a unique encasement for some of the highest quality components you'll find.



04

Quality and testing.

We invest substantially in our development team. We test, re-test and test again refining our products to offer the best results. Our people are passionate and proud of making the finest quality range cookers on the market, that's why 9 of the top 11 Which? best buys are Rangemaster's.



05

When it comes to cooking; experience matters.

There's over 185 years of manufacturing excellence at our factory in Royal Leamington Spa. Generations of local families have all played their part in making Rangemaster the success it is today. Our people are passionate and proud of making the best Range cookers on the market. We call it ... Built from experience

#CoastalRetreat

YOUR DESIGN. YOUR STATEMENT.

a range cooker for every style

Buying a new cooker is a big decision, so to help you decide which Rangemaster model is for you, we've created a Style Guide on the most popular kitchen looks. Each theme is a popular trend that offers something for everyone; from the traditional feel of Country Farmhouse, Classically Shaker and Parisian Chic to the contemporary look of Simply Modern, Urban Industrial and Scandinavian Living.

We've also covered kitchens with colour in our Eastern Inspired, Coastal Retreat and Colour Statement schemes. With plenty of inspiration to get you started, our mood boards will help you pinpoint the look that suits you and your home. We've also suggested some Rangemaster models to suit - each carefully chosen for its looks, functions, features and finish.



Capture & share your favourite styles and collect ideas for your new project.
#Rangemaster #Theme



Compact kitchen?

Don't be fooled into thinking that range cookers are only suited to homes blessed with big kitchens. In reality of course, there's no reason those with compact kitchens shouldn't benefit from a feature-packed range cooker.

In fact, designers recommend creating a focal point in a small space and what better solution than an eye-catching range cooker positioned centre-stage? If space is restricted, opt for a 90cm-wide model, which offers all the features of the larger sizes.

#UrbanIndustrial



Mixed metal, Grey and warm reds create an industrial look in your kitchen.

urban INDUSTRIAL

Perfect for open-plan spaces and loft living, the urban look is all about raw, natural materials and a stripped-back utilitarian feel with exposed brickwork, reclaimed timber shelving, poured concrete worktops and flooring and old-school pendant lamps. Think chunky taps, rectangular wall tiles and plenty of metallic accents with steel and copper added to the mix.



PRO SPRAY TAP

Create a statement in your kitchen with a Rangemaster Sink & Tap. www.rangemastersinks.co.uk



urban INDUSTRIAL

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in this style. If you would prefer to choose from the full Rangemaster collection, see pages 50 - 65.



TOLEDO

Available in 90 or 110cm

Black Stainless Steel

Complete with:

- 2 x Ovens
- Handyrack
- Dual Circuit Grill
- Multi-ring Burner (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)
- Warming Zone (110 Dual Fuel)
- Storage Drawer (110)

Upgrade your cooking features:



NEXUS

Available in 90 or 110cm

Stainless Steel Black
Slate White

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Super-Grill with 4-way Trivet
- Bread Proving / Storage Drawer (110)
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)



PROFESSIONAL DELUXE

Available in 90, 100 or 110cm

Cranberry Cream
Slate White
Black Stainless Steel

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Super-Grill with 4-way Trivet
- Bread Proving / Storage Drawer (110)
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)



TOLEDO 90



#CoastalRetreat



Use Blue, White & Cream for a nautical theme.



COASTAL retreat

The nautical trend is a fresh, contemporary take on the New England style with hues of blue and crisp whites taking centre stage. Painted wooden cabinetry makes a statement while marble surfaces, brushed steel brassware and glossy brick tiles add a sophisticated finish.

Accessorise with fisherman's pendant lamps, striped fabrics and sanded wooden flooring.



COASTAL retreat

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in this style. If you would prefer to choose from the full Rangemaster collection, see pages 50 - 65.



KITCHENER

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens
- Handyrack
- Dual Circuit Grill
- Multi-ring Burner (Dual Fuel)
- Hot Hob Indicators (Ceramic)
- Storage Drawer (110)

Stainless Steel	Cream
Black	

Upgrade your cooking features:



EXCEL

Available in 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Glide-out Grill
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)
- Slow Cook Oven

Cranberry	Ivory
Slate	Stainless Steel
Black	



ELAN

Available in 90 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Glide-out Grill
- Storage Drawer (110)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)

Cranberry	Cream
Royal Pearl	Olive Green
Black	

Appliance Checklist

APPLIANCE: _____
 MAKE: _____
 MODEL: _____
 PRICE: £ _____

APPLIANCE: _____
 MAKE: _____
 MODEL: _____
 PRICE: £ _____

APPLIANCE: _____
 MAKE: _____
 MODEL: _____
 PRICE: £ _____

APPLIANCE: _____
 MAKE: _____
 MODEL: _____
 PRICE: £ _____

APPLIANCE: _____
 MAKE: _____
 MODEL: _____
 PRICE: £ _____

APPLIANCE: _____
 MAKE: _____
 MODEL: _____
 PRICE: £ _____

Your budget will ultimately decide where you buy your kitchen but remember, your money won't be spent entirely on the kitchen units and appliances, there are other costs involved too. Will your project involve building work? If so, are you planning to organise it yourself or are you looking for someone else to do it for you?

Even the simplest kitchen redesign is likely to involve builders having to remove the old units and you may need electricians and plumbers too if you're changing your layout. Consider flooring and worktop choices carefully as under floor heating will impact on what floor you choose and may have cost implications too. This will all need to be decided before you start the project so that you can work out how much you have to spend and what you need to spend money on.



#ParisianChic



PARISIAN chic

Elegance and charm go hand in hand for a kitchen adorned with French flair. Appliances offer detailed finishes and powerful gas burners for serious home cooks while copper cookware is easily accessed on open shelving and hanging rails. Cabinetry in a distressed painted finish enhances an iridescent wall tile while chevron flooring adds to the rustic look.



PARISIAN chic

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in this style. If you would prefer to choose from the full Rangemaster collection, see pages 50 - 65.



KITCHENER

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens
- Handyrack
- Dual Circuit Grill
- Multi-ring Burner (Dual Fuel)
- Hot Hob Indicators (Ceramic)
- Storage Drawer (110)

Stainless Steel	Cream
Black	

Upgrade your cooking features:



ELISE

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Glide-out Grill
- Storage Drawer (110)
- Griddle (Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	



ELAN

Available in 90 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Glide-out Grill
- Storage Drawer (110)

Cranberry	Cream
Royal Pearl	Olive Green
Black	

- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)

Macarons

Enjoy these small tasty French Macarons at your next dinner party or pop them in a box to give as a great gift!

INGREDIENTS:

- 125g/4oz ground almonds
- 200g/7oz icing sugar
- 3 medium egg whites
- 2 tablespoons caster sugar
- 1/2 teaspoon cream of tartar
- 1 teaspoon of food colouring of your choice

METHOD:

- Line 2 baking trays with baking parchment. As a guide for piping draw a 5cm/2inch circle onto the paper.
- Mix the almonds and icing sugar together in a food processor.
- Whisk the egg whites gently until stiff peaks form when the whisk is removed.
- Slowly whisk in the cream of tartar and caster sugar into the egg whites.
- Fold in the almonds and icing sugar with the food colouring gently.
- Spoon the mixture into a piping bag fitted with a plain 1cm/ 1/2 inch nozzle.
- Pipe 5cm/2inch circles onto the lined trays allowing room for expansion during cooking. If the tops are not smooth, use a wet finger to level the tops.
- Tap the trays to expel any air bubbles and leave the macarons for 1 hour. When they are no longer sticky they are ready to go into the oven.
- Bake at 160°C conventional oven, centre shelf (you may need to interchange the trays halfway through cooking), 150°C fan oven, and gas 2.
- The macarons will still be soft and chewy in the centre but set on the top.
- Carefully remove from the parchment to cool.

The macarons are delicious as they are but can be sandwiched together with some chocolate ganache.

Melt 100g chopped dark chocolate with 100ml double cream gently, stirring occasionally until smooth.

Allow to cool completely and then use to sandwich the macarons together and chill before serving.



#CountryFarmhouse



Pastel colours including Pink & Blue help create a shabby chic look

country FARMHOUSE

Forget twee and traditional, this style blends shabby chic with a classic, timeless feel that suits all interiors. Timber worktops are teamed with wooden cabinetry in a soft, muted palette while appliances are robust and sturdy. Make an impact with a butler sink and finish with stone flooring and a practical wooden table and chairs.




^ BELFAST SINK & TAP

Incorporate a traditional Rangemaster Ceramic sink and Belfast tap to complete the look. www.rangemastersinks.co.uk

country FARMHOUSE

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in this style. If you would prefer to choose from the full Rangemaster collection, see pages 50 - 65.



CLASSIC

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens
- Handyrack
- Dual Circuit Grill
- Multi-ring Burner (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)
- Warming Zone (110)
- Storage Drawer (110)

Cranberry	Cream
Black	

Upgrade your cooking features:



CLASSIC DELUXE

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Super-Grill with 4-way Trivet
- Bread Proving / Storage Drawer (110)
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)

Cranberry	Cream
Royal Pearl	Racing Green
Black	Olive Green
Regal Blue	White



ELAN

Available in 90 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Glide-out Grill
- Storage Drawer (110)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)

Cranberry	Cream
Royal Pearl	Olive Green
Black	



Image courtesy of www.solidwoodkitchencabinets.co.uk

#SimplyModern



Neutral and light shades create a clean modern feel.

simply MODERN

Less is more for this look, as this modern style focuses on clean lines and a clutter-free finish. Flush-fit hobs and sinks and a professional-style range cooker complement handleless slab doors while a palette of whites, greys, metallics and timber will enhance the sleek, contemporary effect. Storage is also key with clever corner units, ladders and pull-outs maintaining the minimal feel.



^ OPAL HOOD

Complement your range cooker with a sleek Rangemaster hood. See page 67.



^ GEO 4-IN-1 TAP

Dispensing hot, cold, filtered and 98° water. GEO from Rangemaster is the perfect kitchen addition.

simply MODERN

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in this style. If you would prefer to choose from the full Rangemaster collection, see pages 50 - 65.



PROFESSIONAL+ FX / FXP

Available in 90cm

Complete with:

- 1 x Multifunction Oven with Energy Saving Panel
- Pyrolytic Cleaning Function (FXP)
- Dual Circuit Grill
- Storage Drawer
- Multi-ring Burner (Dual Fuel)
- Teppanyaki Griddle (Dual Fuel)

Cranberry	Cream
Black	Stainless Steel

Upgrade your cooking features:



NEXUS

Available in 90 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Super-Grill with 4-way Trivet
- Bread Proving / Storage Drawer (110)
- Multi-zone with Griddle (Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

Stainless Steel	Black
Slate	White



PROFESSIONAL DELUXE

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Super-Grill with 4-way Trivet
- Bread Proving / Storage Drawer (110)
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

Cranberry	Cream
Slate	White
Black	Stainless Steel

Kitchen Layouts

Another consideration when it comes to choosing appliances is to look at the layout of your kitchen...

U-SHAPE

A compact yet efficient design, the traditional U shape easily allows for the 'working triangle' of cooker, fridge and sink. If there's no room for a dining table, it may be possible to turn one leg of the 'U' into a breakfast bar.

L-SHAPE

With two adjacent, perpendicular walls, this layout is suitable for small and large spaces and is ideal for open-plan schemes. There's plenty of room for multiple cooks and usually enough space for a dining table in the centre.

G-SHAPE

To make the most of every inch, the G-shaped kitchen features a fourth 'leg' attached to one side of a U-shaped design, perfect as a breakfast bar for casual dining.

WITH ISLAND

Larger rooms can be more flexible with an island in the centre for food prep, storage, cooking, dining and entertaining. This enables you to create zoned areas with enough space in between for cooking, cleaning and chilling.

ONE-WALL KITCHEN

Typically found in smaller homes, the one-wall design keeps all appliances, work surface and storage within easy reach. Pocket doors and sliding panels can be used to conceal the kitchen in a studio or open-plan interior.

GALLEY

Functional and practical, the galley kitchen makes good use of a long, narrow space with rows of cabinets on opposite sides of the room. Installing appliances and the sink on one side helps to minimise mess.



NEXUS 90

#EasternInspired



Image courtesy of www.plainenglishdesign.co.uk

EASTERN inspired

A Moroccan theme is a great way of introducing colour and pattern to the kitchen. Use wall and floor tiles in bold intricate prints, add a feature area to an open-plan kitchen-diner with fabulous wallpaper and showcase an exotic selection of herbs and spices. Finish with Moorish inspired crockery, lanterns, cushions and plenty of leafy houseplants.



EASTERN inspired

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in this style. If you would prefer to choose from the full Rangemaster collection, see pages 50 - 65.



HI-LITE

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens
- Handyrack
- Glide-out Grill
- Multi-ring Burner (Dual Fuel)
- Hot Hob Indicators (Induction)
- Warming Zone (110)
- Storage Drawer (110)

Cranberry	White
Slate	Stainless Steel
Black	

Upgrade your cooking features:



ELISE

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Glide-out Grill
- Storage Drawer (110)
- Griddle (Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	



PROFESSIONAL DELUXE

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Super-Grill with 4-way Trivet
- Bread Proving / Storage Drawer (110)
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

Cranberry	Cream
Slate	White
Black	Stainless Steel

Worksurfaces

Before you choose your materials you should think about the kind of look that you want to create in your kitchen, you should also take into account whether or not you need your worktop to be heat resistant, water resistant or scratch resistant. The most popular types of worktop finishes are:

WOOD

Available in hardwood and softwood, this material suits all kitchen styles and looks great on a kitchen island, you can alter the shade and type of wood to make it work with your kitchen style.

COMPOSITE

Composite materials are made from two or more materials which have different chemicals. This type of material looks great with dark and dramatic colours such as grey, navy and black, add some white in your kitchen to create a modern look or if you want something more traditional then composite can also be paired with neutral creams and browns.

GRANITE

Granite is a type of igneous rock and is made from minerals such as quartz, mica and feldspar. With granite you can work with different finishes to create the look that you want because there are so many varieties.

LAMINATE

Laminate is a great material because it has the ability to resemble other materials.

GLASS

Glass is a popular material if you want to create a modern and contemporary kitchen, it's available in different colours too.

STAINLESS STEEL

This material can come across as quite harsh but if you pair it with softer colours and materials it can work well in a contemporary kitchen.



ELISE 110

#ColourStatement



< HI-LITE HOOD

Add a contemporary hood for an added statement.



COLOUR statement

Choose your favourite colour and use it to create a unique kitchen packed with personality. Cabinets come in all shades - high gloss for a modern look or painted timber for a classic feel - while appliances can create a focal point with wow factor. Paint walls in a bold shade and pick pops of colour for accessories and small appliances.



^ GLASS SPLASHBACKS

Protect your wall from cooking splashes and spills with our selection of splashbacks.



COLOUR statement

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in this style. If you would prefer to choose from the full Rangemaster collection, see pages 50 - 65.



PROFESSIONAL+

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens
- Handyrack
- Glide-out Grill
- Multi-ring Burner (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)
- Warming Zone (110)
- Storage Drawer (110)

Cranberry	Cream
Black	Stainless Steel

Upgrade your cooking features:



ELISE

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Glide-out Grill
- Storage Drawer (110)
- Griddle (Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	



CLASSIC DELUXE

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Super-Grill with 4-way Trivet
- Bread Proving / Storage Drawer (110)
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)

Cranberry	Cream
Royal Pearl	Racing Green
Black	Olive Green
Regal Blue	White

Planning your kitchen colour

Choosing a colour for your kitchen will depend on the look that you want to achieve. If you like to keep it minimalistic, like a modern kitchen, then you may enjoy natural tones such as white, grey, brown and black, which are great colours because they are easy to work with - they provide a great base and are easily accessorised. Neutral colours for the walls also enable you to have more fun with the colour of your cabinets and worktops and they show off stainless steel and copper perfectly.

Colours such as red and yellow are said to stimulate the appetite and make great accent wall colours in a kitchen, reds and oranges also work well with dark wood cabinets and flooring. Greens and blues make a room feel light and airy and are also calming colours, which can be good for a busy kitchen, but if it's too light, it can make it feel cold, so warm it up with a darker worktop material.

If you want to add some depth and character to your kitchen then work with different hues and tones of your preferred colours - you should also take light into consideration as colours can look different in different lighting.

FINISHES

Choose from a range of finishes to complete the look of your kitchen: high gloss, matt, smooth and high-definition are all popular finishes and when paired with different colours and materials they each create a different effect.

TOP TIP;

Don't forget to plan your lighting. Make sure that task areas are properly illuminated and you have good lighting that you can alter or dim to create a relaxed atmosphere.



PROFESSIONAL+ 110

#ScandinavianLiving



SCANDINAVIAN living

Nordic style keeps the kitchen light, bright and airy with slick whites and graphite greys maintaining a clean, contemporary look. Pops of pastel can be added with conical pendants, cookware and textiles while pattern creates contrast. Patchwork prints, hexagonal mosaics and a feature area finished with a geometric wallpaper design will add a unique twist.



SCANDINAVIAN living

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in this style. If you would prefer to choose from the full Rangemaster collection, see pages 50 - 65.



HI-LITE

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens
- Handyrack
- Glide-out Grill
- Multi-ring Burner (Dual Fuel)
- Hot Hob Indicators (Induction)
- Warming Zone (110)
- Storage Drawer (110)

Cranberry	White
Slate	Stainless Steel
Black	

Upgrade your cooking features:



NEXUS

Available in 90 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Super-Grill with 4-way Trivet
- Bread Proving / Storage Drawer (110)
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

Stainless Steel	Black
Slate	White



PROFESSIONAL DELUXE

Available in 90, 100 or 110cm

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Super-Grill with 4-way Trivet
- Bread Proving / Storage Drawer (110)
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

Cranberry	Cream
Slate	White
Black	Stainless Steel

The Danish art of Hygge

Hygge (*hue-gah*) is the Danish word frequently described as 'cosiness' or 'togetherness' that helps to create an atmosphere and an experience for all to enjoy. It is about being with the people you love and a feeling of being cosy at home.

Create a hygge environment within your kitchen by following our simple steps;

WITH FAMILY & FRIENDS

Primarily a social endeavour, hygge is best enjoyed with family and friends. The long Scandinavian winter nights are interspersed with hyggeligt gatherings of friends and family by the fireside drinking and eating wholesome food, so the best way to experience this idea for yourself is to invite your nearest and dearest round and get cooking a comfort meal such as a casserole or stew for everyone to enjoy.

ENJOY THE SPACE AROUND YOU

The key idea behind hygge is to enjoy the environment around you and nowhere is this more essential than in the home. Create a kitchen sanctuary where food can be cooked and enjoyed in comfort allowing you to escape the daily chores and indulge in a meal cooked to perfection along with catching up with friends and family.

SOFT & SUBTLE LIGHTING

Embrace the power of candles and create a warming, calming glow in your kitchen whilst cooking and entertaining. Candlelight transforms the feel of an environment instantly creating a cosy atmosphere for all to enjoy.

HYGGE ISN'T JUST FOR WINTER...

Whilst hygge is frequently associated with cosiness, it is a way of life which can be enjoyed all year round. Invite friends round and enjoy an outdoors dinner party in the garden to create a summer hygge environment. Create soft subtle lighting when the nights turn to dusk and have a basket of throws on hand for when the temperature turns slightly cooler.



#ClassicallyShaker



Cream, Light Grey and Sage are perfect shades in a shaker kitchen.

classically SHAKER

Key to the Shaker kitchen style is framed and inset panelled furniture with classic proportions. Functional and practical, this traditional look can be given a modern update with an on-trend charcoal or grey painted finish, nickel handles and a steel or colourful cooker taking centre stage. Perfect for homes of all styles and sizes.



AQUATREND TAP

With its classic curve, the Aquatrend Tap will complement this style effortlessly.

www.rangemastersinks.co.uk

classically SHAKER

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in this style. If you would prefer to choose from the full Rangemaster collection, see pages 50 - 65.



TOLEDO

Available in 90 or 110cm

Black Stainless Steel

Complete with:

- 2 x Ovens
- Handyrack
- Dual Circuit Grill
- Multi-ring Burner (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)
- Warming Zone (110)
- Storage Drawer (110)

Upgrade your cooking features:



EXCEL

Available in 110cm

Cranberry Ivory
Slate Stainless Steel
Black

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Glide-out Grill
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)
- Slow Cook Oven



ELAN

Available in 90 or 110cm

Cranberry Cream
Royal Pearl Olive Green
Black

Complete with:

- 2 x Ovens including 1 x Multifunction Oven
- Handyrack
- Glide-out Grill
- Storage Drawer (110)
- Multi-zone with Griddle (110 Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)





Cooking Performance

Alexandra Dibble, our Home Economist, plays a vital role at Rangemaster. She ensures that our products are designed to deliver on the cooking expectations of Rangemaster customers. So whether you cook daily for a large family, are a keen home baker, have a passion for Asian cooking or are simply a food fanatic you will not be disappointed with your Rangemaster cooker.

Our products are built to stand the test of time, with everyday use in mind, Rangemaster range cookers are made from the highest quality materials to ensure longevity and durability.

SPECIALIST features

Whatever style of cooking you prefer, Rangemaster cookers offer a unique choice of features to make your life easier, creating perfect results every time.

* Not all features are included on every model. Please refer to product specifications.



Why choose Induction?

Fast, responsive and incredibly controllable, induction cooking is becoming increasingly popular. Incorporating a wealth of safety features, our induction hobs offer by far the most efficient choice.

- A** Automatic Heat Up Setting
Applies maximum power to the selected zone for a brief period. Ideal for cooking rice and pasta.
- 1-9** Zone Power Settings 1 - 9
9 power settings giving instant response and full controllability through rotary controls.
- L1** Preparation Setting
Pre-set temperature setting of 40°C. Ideal for melting butter or chocolate.
- P** Power Boost Setting
Makes additional power available therefore quicker cooking times giving greater flexibility and control.
- L2** Optimum Simmer
Pre-set temperature setting of 90°C. Perfect for simmering vegetables.



GRIDDLE

Made from robust cast aluminium, the griddle plate sits snugly on top of the gas hob, when required. The flat plate is ideal for cooking bacon and French toast, while the grooved plate provides fat drainage, offering a healthier way to sear steaks, burgers and fish.



WARMING ZONE

Whether you're feeding the family or entertaining friends, our handy Warming Zone will keep food warm prior to serving. Perfect for sauces, starters and soups, it reaches a maximum temperature of up to 70°C.



NON SCRATCH ENAMEL

Our Endurance™ finish is eco friendly, durable and will last for years to come. On our range cookers we only use environmentally-friendly, top-quality paints and enamels supplied by the global leader in the field, and applied at our Factory in Leamington Spa.



MULTI-ZONE

Choose between two ceramic 1.1kW cooking zones, or slot a durable non-stick griddle plate over the top to provide a healthy cooking surface.



MULTI-RING BURNER

Create authentic Asian cuisine on our Multi-ring burner, which can hold a specially designed wok cradle.



PYROLYTIC CLEANING

Turn the oven to this function and it literally cleans itself. The oven will heat up to 450°C, once it reaches this temperature, the oven carbonises all cooking residue to a fine ash; at the end of the cycle all that is left to do is simply wipe away the ash with a damp cloth.



GLIDE-OUT GRILL™

Positioned on smooth-action telescopic runners, our Glide-out Grill™ does exactly that. Not only is it easier to check up on your food as it's grilling, but it's also safer as it reduces the risk of pulling the grill out too far.



BREAD PROVING DRAWER

Our bread proving drawer is a unique feature to range cooking, enabling you to rest and rise your dough before baking.



FOUR-WAY GRILL TRIVET

The improved grill offers even more cooking flexibility and capacity thanks to its deeper pan design. It also includes a four-way trivet for four grilling depth options to suit every type of dish.



LARGE OVEN CAPACITY

With a main fan oven of 73L (83L conventional), the Rangemaster oven leads the way for size and performance. A rated across the board and ultra fast pre-heating with Rapid Response™ make Rangemaster ovens the largest and most efficient available.

MULTIFUNCTION oven

The multifunction oven offers seven functions for really flexible cooking. These ovens have fan and conventional functions combined with grilling, base heat and browning elements all of which can be used individually. So you can use the base heat to crisp the base of your pizza; fan grill whole fish; brown a pasta bake; cook your roasts using the fan assisted function or bake using the conventional function.



FAN ASSISTED OVEN

Uses elements at the top and bottom of the oven with the fan assisting the cooking process. The cavity is hotter at the top cooler at the bottom. Crisp and brown the top and bottom as well as cooking through.



FANNED GRILLING

Using the top heat element in conjunction with the fan the fanned grill provides a grilled effect without the need to turn the food. Grill with the door closed, no need to turn the food.



CONVENTIONAL OVEN

Traditional cooking method using top and bottom heat and zoned cooking. Much hotter at the top than the bottom. Ideal for traditional baking e.g soufflé.



FAN OVEN

Uses an element at the back of the fan, the fan forces the heat into the cavity making the cavity the same temp throughout. Ideal for batch baking or different foods at the same temperature.



BROWNING ELEMENT

Using the top exposed element only to offer a very high intense heat for browning and toasting.



DEFROST

The fan only with no heat draws cold air from the frozen food to speed up defrosting.



BASE HEAT

Using an element in the bottom only the base heat can be used for slow gentle cooking or high heat for crisping up the base.



RAPID RESPONSE

Rapid heat up time for any dish or ready meal. Heats up 30% quicker than fan alone. For fanned cooking only.

NEXUS

KEY FEATURES

Nexus 90cm

- 73 Ltr Multifunction Oven (LH) / 67 Ltr Fan Oven (RH)
- Rapid Response
- Handyrack
- Super-Grill with 4-way Trivet
- Griddle (Dual Fuel)
- Single Handed Ignition (Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

Upgrade to Nexus 110cm and receive:

- 73 Ltr Multifunction Oven (LH) / 73 Ltr Fan Oven (RH)
- Bread Proving / Storage Drawer
- Multizone Hob
- Larger Cooking Surface



110cm



90cm



Available with brushed chrome trim

HOB OPTIONS



Dual Fuel



90cm



110cm



Induction



90cm



110cm

Making your choice...

Whether you want a traditional style or the clean, sophisticated lines of something a little more contemporary, a Rangemaster range cooker will become the cornerstone of your kitchen. Distinctive, efficient, highly versatile and made to our exacting standards, every Rangemaster is designed to make cooking a pleasure, not a chore.

NEXUS SPECIFICATIONS

SIZE	90	90	110	110
FUEL TYPE	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION
WIDTH (MM)	900	900	1092	1100
DEPTH EXCLUDING HANDLES (MM)	606	608	606	608
HEIGHT (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (KW)	10.90	7.40	13.10	7.40
TOTAL HOB CURRENT RATING (A)	-	32	9.60	32
SUGGESTED CONNECTION (A)	32	45	32	45
MAX. ELECTRICAL LOAD (KW @ 230V)	7.4	15.3	9.8	15.5
OVEN CAPACITY LH (LITRES - DM ³)	73	73	73	73
OVEN CAPACITY RH (LITRES - DM ³)	67	67	73	73
ENERGY RATING	A	A	A	A

ELISE

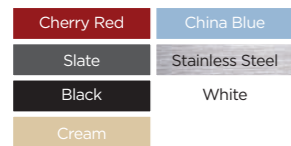


110cm



100cm

90cm



Available with brushed chrome trim

KEY FEATURES

Elise 90cm

- 73 Ltr Multifunction Oven (LH) / 67 Ltr Fan Oven (RH)
- Handyrack
- Glide-out Grill
- Griddle (Dual Fuel)
- Single Handed Ignition (Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

Upgrade to Elise 100cm and receive:

- 73 Ltr Multifunction Oven (LH) / 82 Ltr Fan Oven (RH)

Upgrade to Elise 110cm and receive:

- 73 Ltr Multifunction Oven (LH) / 73 Ltr Fan Oven (RH)
- Storage Drawer
- Larger Cooking Surface

HOB OPTIONS



Dual Fuel



90cm



110cm



Induction



90cm



100cm



110cm

ELAN



110cm



90cm



Available with chrome trim

KEY FEATURES

Elan 90cm

- 73 Ltr Multifunction Oven (LH) / 67 Ltr Fan Oven (RH)
- Handyrack
- Glide-out Grill
- Griddle (Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)

Upgrade to Elan 110cm and receive:

- 73 Ltr Multifunction Oven (LH) / 73 Ltr Fan Oven (RH)
- Storage Drawer
- Larger Cooking Surface

HOB OPTIONS



Dual Fuel



90cm



110cm



Ceramic



90cm



110cm



Induction



90cm



110cm

ELISE SPECIFICATIONS

SIZE	90	90	100	110	110
FUEL TYPE	INDUCTION	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION
WIDTH (MM)	900	900	994	1092	1092
DEPTH EXCLUDING HANDLES (MM)	621	621	595	598	595
HEIGHT (MM) MIN / MAX	910 / 935	910 / 935	910 / 930	910 / 930	910 / 930
TOTAL HOB RATING (KW)	7.40	10.9	7.40	14.40	7.40
TOTAL HOB CURRENT RATING (A)	-	-	32	-	32
SUGGESTED CONNECTION (A)	45	32	45	32	45
MAX. ELECTRICAL LOAD (KW @ 230V)	14.8	7.4	14.8	7.4	14.8
OVEN CAPACITY LH (LITRES - DM ³)	73	73	73	73	73
OVEN CAPACITY RH (LITRES - DM ³)	67	67	82	73	73
ENERGY RATING	A	A	A	A	A

ELAN SPECIFICATIONS

SIZE	90	90	90	110	110	110
FUEL TYPE	INDUCTION	CERAMIC	DUAL FUEL	INDUCTION	CERAMIC	DUAL FUEL
WIDTH (MM)	900	900	900	1092	1100	1092
DEPTH EXCLUDING HANDLES (MM)	608	608	598	598	615	598
HEIGHT (MM) MIN / MAX	905 / 930	905 / 930	900 / 925	900 / 925	905 / 930	900 / 925
TOTAL HOB RATING (KW)	7.4	7.43	10.90	14.40	8.53	14.40
TOTAL HOB CURRENT RATING (A)	32	32.30	-	32	37.10	-
SUGGESTED CONNECTION (A)	45	45	32	45	45	32
MAX. ELECTRICAL LOAD (KW @ 230V)	14.8	14.83	7.4	2.3	15.93	7.4
OVEN CAPACITY LH (LITRES - DM ³)	73	73	73	73	73	73
OVEN CAPACITY RH (LITRES - DM ³)	67	67	67	73	73	73
ENERGY RATING	A	A	A	A	A	A

PROFESSIONAL+



110cm



100cm

90cm



Available with chrome trim

KEY FEATURES

Professional+ 90cm

- 73 Ltr Fan Oven (LH) / 67 Ltr Fan Oven (RH)
All Gas - 61 Ltr Gas Oven (LH) / 67 Ltr Fan Oven (RH)
- Handyrack
- Dual Circuit Grill
All Gas - Gas Grill
- Griddle (Dual Fuel / All Gas)
- Multi-ring Burner (Dual Fuel / All Gas)
- Hot Hob Indicators (Induction & Ceramic)

Upgrade to Professional+ 100cm and receive:

- 73 Fan Oven (LH) / 82 Litre Fan Oven (RH)
All Gas - 61 Ltr Gas Oven (LH) / 82 Ltr Fan Oven (RH)

Upgrade to Professional+ 110cm and receive:

- 80 Ltr Conventional Oven (LH) / 73 Ltr Fan Oven (RH)
All Gas - 61 Ltr Gas Oven (LH) / 61 Ltr Gas Oven (RH)
- Storage Drawer
- Larger Cooking Surface

HOB OPTIONS



PROFESSIONAL DELUXE

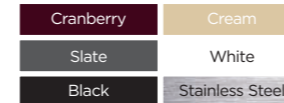


110cm



100cm

90cm



Available with chrome trim

KEY FEATURES

Professional Deluxe 90cm

- 73 Ltr Multifunction Oven (LH) / 67 Ltr Fan Oven (RH)
- Rapid Response
- Handyrack
- Super-Grill with 4-way Trivet
- Single Handed Ignition (Dual Fuel)
- Griddle (Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction)

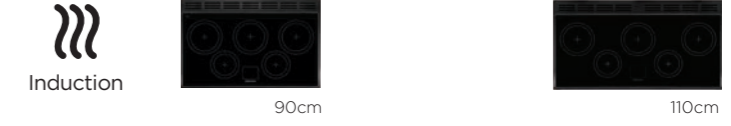
Upgrade to Professional Deluxe 100cm and receive:

- 73 Ltr Multifunction Oven (LH) / 82 Ltr Fan Oven (RH)

Upgrade to Professional Deluxe 110cm and receive:

- 73 Ltr Multifunction Oven (LH) / 73 Ltr Fan Oven (RH)
- Bread Proving / Storage Drawer
- Larger Cooking Surface
- Multi-zone with Griddle (Dual Fuel)

HOB OPTIONS



PROFESSIONAL+ SPECIFICATIONS

SIZE	90	90	90	90	100	100	100	100	110	110	110	110
FUEL TYPE	IND	CERAMIC	DF	ALL GAS	IND	CERAMIC	DF	ALL GAS	IND	CERAMIC	DF	ALL GAS
WIDTH (MM)	900	900	900	900	994	994	994	994	1100	1100	1092	1100
DEPTH EXCLUDING HANDLES (MM)	607	607	604	600	607	607	604	605	604	604	607	607
HEIGHT (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (KW)	7.40	7.43	10.90	10.90	7.40	7.43	10.90	10.90	7.40	8.53	13.90	13.90
TOTAL HOB CURRENT RATING (A)	32.00	32.30	-	-	32.00	32.3	-	-	32.00	37.10	-	-
SUGGESTED CONNECTION (A)	45	45	32	13	45	45	32	13	45	45	32	13
MAX. ELECTRICAL LOAD (KW @ 230V)	14.8	14.83	7.4	2.6	14.8	14.82	7.4	2.6	14.5	15.63	7.1	0.1
OVEN CAPACITY LH (LITRES - DM³)	73	73	73	61	73	73	73	61	80	80	80	61
OVEN CAPACITY RH (LITRES - DM³)	67	67	67	67	82	82	82	82	73	73	73	61
ENERGY RATING	A	A	A	A	A	A	A	A	A	A	A	-

PROFESSIONAL DELUXE SPECIFICATIONS

SIZE	90	90	100	110	110
FUEL TYPE	DUAL FUEL	INDUCTION	DUAL FUEL	DUAL FUEL	INDUCTION
WIDTH (MM)	900	900	994	1092	1100
DEPTH EXCLUDING HANDLES (MM)	608	607	604	608	608
HEIGHT (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (KW)	10.90	7.40	10.90	13.10	7.40
TOTAL HOB CURRENT RATING (A)	-	32.00	-	9.60	32.00
SUGGESTED CONNECTION (A)	32	45	32	32	45
MAX. ELECTRICAL LOAD (KW @ 230V)	8.6	16	8.6	10.8	16
OVEN CAPACITY LH (LITRES - DM³)	73	73	73	73	73
OVEN CAPACITY RH (LITRES - DM³)	67	67	82	73	73
ENERGY RATING	A	A	A	A	A

PROFESSIONAL+ FX / FXP



90cm



Available with chrome trim



TEPPANYAKI GRIDDLE

Cook healthy food Japanese-style with the unique Teppanyaki-style griddle plate that fits snugly over the burners. It is also coated for non-stick easy cleaning.

KEY FEATURES

Professional+ FX 90cm

- 114 Ltr Multifunction Oven (without E.S.P)
- Large Single Cavity
- Energy Saving Panel (E.S.P)
- Dual Circuit Grill
- Teppanyaki Griddle (Dual Fuel)
- Multi-ring Burner (Dual Fuel)
- Hot Hob Indicators (Induction)

Upgrade to Professional+ FXP 90cm and receive:

- Pyrolytic Cleaning

ENERGY SAVING PANEL

Our revolutionary range cooker features a unique energy saving panel (E.S.P) that allows you to split the oven in half – creating a truly flexible appliance, offering the best of both worlds. Its 114 cubic litre (full capacity) oven is ideal for large family dinners, but it can quickly transform into a compact, economical single oven for smaller meals.

HOB OPTIONS



Dual Fuel

90cm



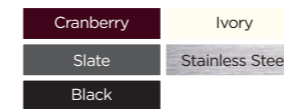
Induction

90cm - FX Only

EXCEL



110cm



Available with chrome trim

KEY FEATURES

Excel 110cm

- 73 Ltr Multifunction Oven (LH) / 73 Ltr Fan Oven (RH)
- Rapid Response
- Slow Cook Oven
- Handyrack
- Glide-out Grill
- Multi-zone with Griddle (Dual Fuel)
- Multi-ring Burner with Wok Cradle (Dual Fuel)
- Hot Hob Indicators (Induction & Ceramic)

HOB OPTIONS



Dual Fuel

110cm



Ceramic

110cm



Induction

110cm

PROFESSIONAL+ FX / FXP SPECIFICATIONS

SIZE	90FX	90FX	90FXP
FUEL TYPE	INDUCTION	DUAL FUEL	DUAL FUEL
WIDTH (MM)	900	900	900
DEPTH EXCLUDING HANDLES (MM)	608	608	608
HEIGHT (MM) MIN / MAX	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (KW)	7.40	10.90	10.90
TOTAL HOB CURRENT RATING (A)	32.00	-	-
SUGGESTED CONNECTION (A)	45	32	32
MAX. ELECTRICAL LOAD (KW @ 230V)	12.3	3.6	3.6
OVEN CAPACITY (LITRES - DM ³)	114 (FULL OVEN)	114 (FULL OVEN)	114 (FULL OVEN)
ENERGY RATING	A	A	A

EXCEL SPECIFICATIONS

SIZE	110	110	110
FUEL TYPE	INDUCTION	CERAMIC	DUAL FUEL
WIDTH (MM)	1100	1100	1092
DEPTH EXCLUDING HANDLES (MM)	607	607	607
HEIGHT (MM) MIN / MAX	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (KW)	7.40	8.53	13.10
TOTAL HOB CURRENT RATING (A)	32	37.10	9.60
SUGGESTED CONNECTION (A)	45	45	32
MAX. ELECTRICAL LOAD (KW @ 230V)	17.0	18.13	11.8
OVEN CAPACITY LH (LITRES - DM ³)	73	73	73
OVEN CAPACITY RH (LITRES - DM ³)	73	73	73
ENERGY RATING	A	A	A

KITCHENER



110cm



100cm

90cm



Available with chrome trim

KEY FEATURES

Kitchener 90cm

- 73 Ltr Fan Oven (LH) / 67 Ltr Fan Oven (RH)
- Handyrack
- Dual Circuit Grill
All Gas - Gas Grill
- Multi-ring Burner (Dual Fuel / All Gas)
- Hot Hob Indicators (Induction & Ceramic)

Upgrade to Kitchener 100cm and receive:

- 73 Fan Oven (LH) / 82 Litre Fan Oven (RH)
- All Gas - 61 Ltr Gas Oven (LH) / 82 Ltr Gas Oven (RH)

Upgrade to Kitchener 110cm and receive:

- 80 Ltr Conventional Oven (LH) / 73 Ltr Fan Oven (RH)
- Storage Drawer
- Larger Cooking Surface
- Warming Zone (Dual Fuel / All Gas)

HOB OPTIONS



Dual Fuel / All Gas



90cm Dual Fuel



100cm Dual Fuel / All Gas



110cm Dual Fuel



Ceramic



90cm



100cm



110cm

the same
...only smaller

For all the benefits of a Rangemaster cooker but in a smaller package, the 60cm collection is the perfect solution. Available in two models - the Classic and Professional*.



KITCHENER SPECIFICATIONS

SIZE	90	90	100	100	100	110	110
FUEL TYPE	DUAL FUEL	CERAMIC	DUAL FUEL	ALL GAS	CERAMIC	DUAL FUEL	CERAMIC
WIDTH (MM)	900	900	994	994	994	1092	1100
DEPTH EXCLUDING HANDLES (MM)	607	600	605	605	607	607	615
HEIGHT (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (KW)	10.90	7.43	10.90	10.90	7.43	13.90	8.53
TOTAL HOB CURRENT RATING (A)	-	32.30	-	-	32.3	-	37.10
SUGGESTED CONNECTION (A)	32	45	32	13	45	32	45
MAX. ELECTRICAL LOAD (KW @ 230V)	7.4	14.83	7.4	2.6	14.82	7.1	15.63
OVEN CAPACITY LH (LITRES - DM ³)	63	63	73	73	73	80	80
OVEN CAPACITY RH (LITRES - DM ³)	67	67	82	82	82	73	73
ENERGY RATING	A	A	A	A	A	A	A

PROFESSIONAL+ 60



Stainless Steel Black

Available with chrome trim

Professional* 60cm All Gas

- 2 x Ovens
- Grill
- Gas Hotplate
- Griddle
- Multi-ring Burner
- Catalytic oven liners

Professional* 60cm Ceramic

- 2 x Ovens
- Grill
- Hot Hob Indicators
- Slow Cook Setting
- Catalytic oven liners
- Programmable Main Oven

CLASSIC 60



Cream Black

Available with chrome trim

Classic 60cm All Gas

- 2 x Ovens
- Grill
- Gas Hotplate
- Griddle
- Multi-ring Burner
- Catalytic oven liners

Classic 60cm Ceramic

- 2 x Ovens
- Grill
- Hot Hob Indicators
- Slow Cook Setting
- Catalytic oven liners
- Programmable Main Oven

PROFESSIONAL+ 60

SIZE	60	60
FUEL TYPE	ALL GAS	CERAMIC
WIDTH (MM)	595	595
DEPTH EXCLUDING HANDLES (MM)	598	598
HEIGHT (MM) MIN / MAX	895 / 925	895 / 925
TOTAL HOB RATING (KW)	8.3	6.0
TOTAL HOB CURRENT RATING (A)	-	-
SUGGESTED CONNECTION (A)	13	32
MAX. ELECTRICAL LOAD (KW @ 230V)	0.025	10.6
OVEN CAPACITY TOP (LITRES - DM ³)	17	35
OVEN CAPACITY BOTTOM (LITRES - DM ³)	41	61
ENERGY RATING	A	A

CLASSIC 60

SIZE	60	60
FUEL TYPE	ALL GAS	CERAMIC
WIDTH (MM)	595	595
DEPTH EXCLUDING HANDLES (MM)	598	598
HEIGHT (MM) MIN / MAX	895 / 925	895 / 925
TOTAL HOB RATING (KW)	8.3	6.0
TOTAL HOB CURRENT RATING (A)	-	-
SUGGESTED CONNECTION (A)	13	32
MAX. ELECTRICAL LOAD (KW @ 230V)	0.025	10.6
OVEN CAPACITY TOP (LITRES - DM ³)	17	35
OVEN CAPACITY BOTTOM (LITRES - DM ³)	41	61
ENERGY RATING	A	A



CLOCK & TIMER

Keep an eye on cooking times with the smart LED display and minute minder. Our all-electric models also feature a programmable main oven.



TOP OVEN CAVITY

For flexible cooking, the top cavity houses an oven and grill with two cooking levels, one flat shelf and a grill tray plus handle.



ROTARY CONTROLS

The new 60cm collection also comes with scaled-down versions of the much-loved Rangemaster control knobs for ease of use and a professional finish.



OVEN CLEANING

Cleaning the oven is such a chore, so to make life simpler, our 60cm range comes with catalytic liners in the top and bottom cavities.



GRIDDLE

The all-gas collection boasts a half smooth, half ribbed non-stick griddle for sizzling stir-fries, seared salmon, seafood and steaks, or even a weekend fry-up.

#ClassicallyShaker

ZEST HOOD

- Ceiling suspended hood
- 3 speeds plus intensive
- Timer delay setting
- Remote control included
- Re-circulating as standard
- Charcoal and Aluminium filters included
- LED lighting
- 24 hour setting



White

Black

VESPER HOOD

- Ceiling suspended hood
- 'Up and Down' motorised movement
- 3 speeds plus intensive
- Timer delay setting
- Remote control included
- Re-circulating as standard*
- Charcoal and Aluminium filters included
- 24 hour setting



White

Stainless Steel

* Also available as extraction

BELLINI HOOD

- Available in 80cm
- Energy efficient
- 4 speeds plus intensive
- Touch control
- Charcoal and Aluminium filters included
- LED lighting
- Brushless Motor
- Timer Delay
- Available as re-circulating and extraction**



White

Black

OPAL HOOD

- Available in 60, 90 or 100cm
- 3 speeds plus intensive
- Touch control
- Dishwasher safe Aluminium filters
- Charcoal and Aluminium filters included
- LED lighting
- Available as re-circulating and extraction**



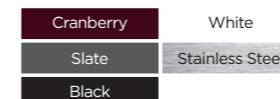
White

Black

HI-LITE HOOD

In order to complement the exciting Rangemaster Hi-LITE range cooker a contemporary touch control hood has been specially designed.

- Touch control with white display
- 3 speeds plus intensive
- LED Lighting
- Available in 90, 100 & 110cm
- Premium Stainless Steel & Charcoal filters included
- Available as re-circulating and extraction



** Chimney sections can only be fitted in extraction mode not recirculation mode.

Co-ordinating Collection

What looks best with your Rangemaster range cooker? Another Rangemaster, of course. Offering both traditional and contemporary styling, our range of hoods have been specifically designed to complement your cooker



CLASSIC CHIMNEY HOOD

- Available in 3 sizes - 90, 100 or 110cm
- Complete with chrome badge* & rail
- Charcoal and Aluminium filters included
- Available as re-circulating and extraction



CHIMNEY HOOD

- Available in 3 sizes - 90, 100 or 110cm
- Complete with chrome badge*
- Charcoal and Aluminium filters included
- Available as re-circulating and extraction



TOLEDO HOOD

- Available in 3 sizes - 90, 100 or 110cm
- Charcoal and Aluminium filters included
- Stainless steel and glass with illuminated ice blue fascia
- Available as re-circulating and extraction



FLAT HOOD

- Available in 90, 100, 110cm
- Charcoal and Aluminium filters included
- Available as re-circulating and extraction
- LED Lighting



ELITE HOOD

- Available in 110cm
- Stainless steel and glass with illuminated ice blue fascia
- Charcoal and Aluminium filters included
- Available as re-circulating and extraction



60 / 70CM HOODS

- Available in 2 sizes - 60 & 70cm
- Complete with chrome badge
- Charcoal and Aluminium filters included
- Available as re-circulating and extraction



INTEGRATED HOOD

- Extraction rate of 785m³/hr
- Three speed settings plus intensive (boost) mode
- Operated by remote control or integrated illuminated push button controls
- Two 35 watt integrated halogen spotlights
- Dishwasher safe metal grease filters and charcoal filters for use in recirculation mode
- Supplied for extraction or recirculation use



Our sophisticated range of splashbacks will protect your wall from cooking splashes and spills. In toughened glass or stainless steel, they are extremely durable and easy to maintain

CLASSIC SPLASHBACK

- Available in 2 sizes - 90 or 110cm
- Black with brass or chrome screened classic badge



GLASS SPLASHBACKS

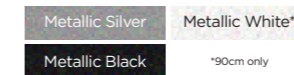
- Available in 3 sizes - 90, 100 or 110cm
- Easy to fit
- Simplifies cleaning due to their non-porous finish and lack of grout lines.



*90cm only

METALLIC GLASS SPLASHBACKS

- Available in 3 sizes - 90, 100 or 110cm



*90cm only

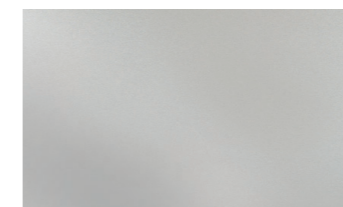
TOLEDO SPLASHBACK

- Available in 2 sizes - 90 or 110cm
- Designed to fit with the Toledo Hood



RANGEMASTER SPLASHBACKS

- Available in 5 sizes - 60, 70, 90, 100 or 110cm



HOOD SPECIFICATIONS

For full product specifications, please refer to the website www.rangemaster.co.uk

	ELITE HOOD				FLAT HOOD				TOLEDO				CHIMNEY / CLASSIC			INTEGRATED HOOD				HI-LITE HOOD			
WIDTH	1098				1098 / 998 / 898				1098 / 998 / 898				1098 / 998 / 898			720				1098 / 898			
DEPTH	500				470				520				490			400				470			
HEIGHT	810 - 1025				815 - 1025				788 - 1003				705 - 1010			357.6				725 - 1060			
SPEED	1	2	3	BOOST	1	2	3	BOOST	1	2	3	BOOST	1	2	3	1	2	3	BOOST	1	2	3	BOOST
AIR CAPACITY M3/HOUR*	310	480	610	685	315	480	610	685	300	460	600	670	240	340	470	360	550	650	785	310	470	610	685
AIR CAPACITY M3/HOUR**	320	500	645	730	320	500	645	730	305	475	620	700	250	355	500	370	590	700	850	320	490	640	725
PRESSURE PA	370	460	480	500	360	450	480	500	380	460	490	510	170	220	250	330	430	470	490	380	460	490	520
INPUT W	135	170	215	250	135	170	215	250	135	170	215	250	70	100	145	140	185	250	275	140	185	250	275
NOISE LEVEL DBA***	54	62	67	70	54	62	67	70	51	61	67	70	52	60	66	53	63	67	70	54	62	67	70
DUCTING KIT (MM Ø) ****	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150
ENERGY RATING	C	C	C	C	C	C	C	C	C	C	C	C	E	E	E	D	D	D	D	C	C	C	C

	60CM CHIMNEY HOOD				70CM CHIMNEY HOOD				ZEST HOOD				VESPER HOOD				OPAL HOOD				BELLINI HOOD			
WIDTH	598				698				400				515				598 / 898 / 998				600			
DEPTH	470				492				400				410				148 - 339				148 - 333			
HEIGHT	725 - 1060				800 - 1000				MAX. 1031				MAX. 1305				835 - 1020				710 - 1030			
SPEED	1	2	3		1	2	3		1	2	3	BOOST	1	2	3	BOOST	1	2	3	BOOST	1	2	3	BOOST
AIR CAPACITY M3/HOUR*	240	340	470		210	250	390		285	435	540	600	230	345	450	520	300	470	605	690	200	390	500	620
AIR CAPACITY M3/HOUR**	250	355	500		220	260	410		295	450	560	630	235	355	460	540	310	490	640	730	210	410	530	660
PRESSURE PA	170	220	250		170	190	220		360	450	480	500	360	450	480	500	360	450	480	500	430	440	480	540
INPUT W	70	100	145		70	100	145		135	170	215	250	135	170	215	250	135	170	215	250	10	30	55	95
NOISE LEVEL DBA***	52	60	66		52	56	64		49	60	65	68	49	60	65	68	52	62	67	70	42	57	62	67
DUCTING KIT (MM Ø) ****	150	150	150		150	150	150		150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150
ENERGY RATING	E	E	E		E	E	E		C	C	C	C	D	D	D	D	C	C	C	C	A	A	A	A

* As per IEC 61591 when cooker hood is in extraction mode ** As per IEC 61591 when there is 'free air delivery' *** EN 60704-2-13 method **** Rangemaster recommend 150mm ducting for optimum performance. A 125mm/150mm conversion kit is supplied with the product.

SPLASHBACK SPECIFICATIONS

	CLASSIC	RANGEMASTER	TOLEDO	GLASS	METALLIC GLASS	60 & 70CM
WIDTH	899 / 994 / 1098	899 / 994 / 1098	1091 / 891	899 / 994 / 1092	899 / 994 / 1092	599 / 699
DEPTH	8	8	8	6	6	13.6
HEIGHT	670	670	670	750	750	670

WARRANTY

For further information please call our consumer services team on 0800 804 6261 or 0370 789 5107 and they will be happy to help or visit our website www.rangemaster.co.uk

CLEARANCES

Allow 2mm on either side of the cooker for fitting tolerance. If fitted near a corner, a clearance of 130mm is required to allow for oven door opening. The cooker should be on site prior to final fitting of units and worktops, to ensure a perfect fit.

WARRANTY

Rangemaster appliances come with a 2 year parts & labour warranty* (subject to registration).

CONSUMER SERVICES

If you have any product enquiries, or in the event of a problem with your appliance once it has been installed, please telephone 0800 804 6261 or 0370 7895107 and have your serial number to hand.

CONSUMER SERVICE LINES OPEN:

Monday to Thursday 8am-6pm
Friday 8am-5pm

STANDARDS

Rangemaster cookers are designed and manufactured to a recognised quality management system, which meets the requirements of BS EN ISO 9001 and BS EN ISO 14001 for continually improving environmental procedures.

Rangemaster cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark.

All cookers must be fitted by a suitably qualified individual and in accordance with all relevant British Standard's. Installation guides should be read prior to fitting.



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12 PLACE INTEGRATED DISHWASHER



4 ZONE INDUCTION HOB



GEO TREND 4-IN-1 TAP



10 FUNCTION SINGLE OVEN



PREMIUM STEAM + WARMING DRAWER



UNDER COUNTER INTEGRATED FRIDGE

Rangemaster's latest collection of appliances that make cooking a pleasure; simple choices that marry innovation with versatility and style with practicality.

Beautiful styling, refined finish and a finesse that promises to inspire you in the kitchen.

BUILT-IN, BY RANGEMASTER
builtinrange.co.uk

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Rangemaster continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.