



RANGEmaster

Range Cooking

#TheCountryFarmhouse

RANGEmaster

STYLE & PERFORMANCE



Rangemaster Professional* 90 in Stainless Steel.

a range cooker for every style

Two vast oven cavities, 5-zone induction or gas hob, glide-out grill™ and storage drawer; the Rangemaster Elise offers 110cm of range cooking perfection.

Built on a heritage of over 185 years, award-winning Rangemaster cookers have picked up countless industry accolades and are at the heart of more than a million homes. From urban loft apartments to rural farmhouses, there's a Rangemaster model for every kitchen.

Call 0800 804 6261 or visit us at rangemaster.co.uk



CONTENTS

Why Choose Rangemaster	4	Excel	59
Style Guide	6	ENCORE DELUXE	60
Cooking Performance	44	INFUSION	61
Making Your Choice	50	Leckford	62
NEXUS	51	Kitchener	63
Elise	52	Professional* 60 & Classic 60	64
Elan	53	Why Upgrade to a Falcon Series?	66
Classic	54	Deluxe	70
Classic Deluxe	55	1092 Continental	71
Professional*	56	900 Single Cavity	72
Professional Deluxe	57	Hoods & Splashbacks	74
Professional* FX / FXP	58		

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.



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.



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**

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.



04 Quality and testing.

We test, re-test and test again, refining our products to offer the best results, we are passionate and proud of making the finest quality range cookers on the market. That's why the Rangemaster Professional* 90 Induction is a Which? Best Buy and 8 of the top 10 Which? Best Buys are Rangemaster's (August 2017).

CHOOSING YOUR colour...

While Stainless Steel looks fantastic in many kitchens, it needn't be the only choice. Bring your kitchen alive by choosing a range cooker from an array of stunning colours.



Falcon 1000 Deluxe in Cherry Red.

#CoastalRetreat

YOUR DESIGN.



Rangemaster Kitchener 90 in Black. Image courtesy of J M Interiors UK.

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.



Falcon 900 Deluxe in Slate. Image courtesy of J M Interiors UK.



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



Rangemaster NEXUS 110 in Stainless Steel.
Image courtesy of John Lewis of Hungerford.



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.
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 – 72.



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)
- Storage drawer (110)

Cranberry	Cream
Black	Stainless Steel



Rangemaster Professional* 90 in Black.

Upgrade your cooking features:



NEXUS

Available in 90 or 110cm

Complete with:

- 2 x ovens – multifunction and fan
- Handyrack
- Deluxe glide-out grill™ with 4-way trivet
- Multi-zone with griddle (110 Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Bread proving / storage drawer (110)

Stainless Steel	Black
Slate	White



FALCON DELUXE

Available in 900, 1000 or 1092mm

Complete with:

- 2 x ovens – multifunction and fan
- Professional quality oven shelves with lock system
- Deluxe glide-out grill™ with commercial grade 4-way trivet
- 5 burner hob, including a 5kW industrial strength central burner with wok cradle (Dual Fuel)
- One-piece bolted professional brass burners (Dual Fuel)
- Premium, enhanced stainless steel one-piece hotplate (Dual Fuel)
- 5 zone hob including a large powerful 3.7kW central induction burner (Induction)
- Removable oven base liners
- Storage drawer with non-slip liner (110)

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	Fawn



#CostalRetreat



Rangemaster Elise 110 in China Blue. Image courtesy of Loaf - www.loaf.com.



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 – 72.



KITCHENER

Available in 90, 100 or 110cm

Complete with:

- 2 x ovens
- Handyrack
- Dual circuit grill
- Multi-ring burner (Dual Fuel / All Gas)
- Hot hob indicators (Ceramic)
- Storage drawer (110)

Stainless Steel	Cream
Black	

Upgrade your cooking features:



EXCEL

Available in 110cm

Complete with:

- 3 x ovens – multifunction, fan and slow cook
- Handyrack
- Glide-out grill™
- Multi-zone with griddle (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)

Cranberry	Ivory
Slate	Stainless Steel
Black	



ELISE

Available in 90, 100 or 110cm

Complete with:

- 2 x ovens – multifunction and fan
- Handyrack
- Glide-out grill™
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Storage drawer (110)

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	

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?

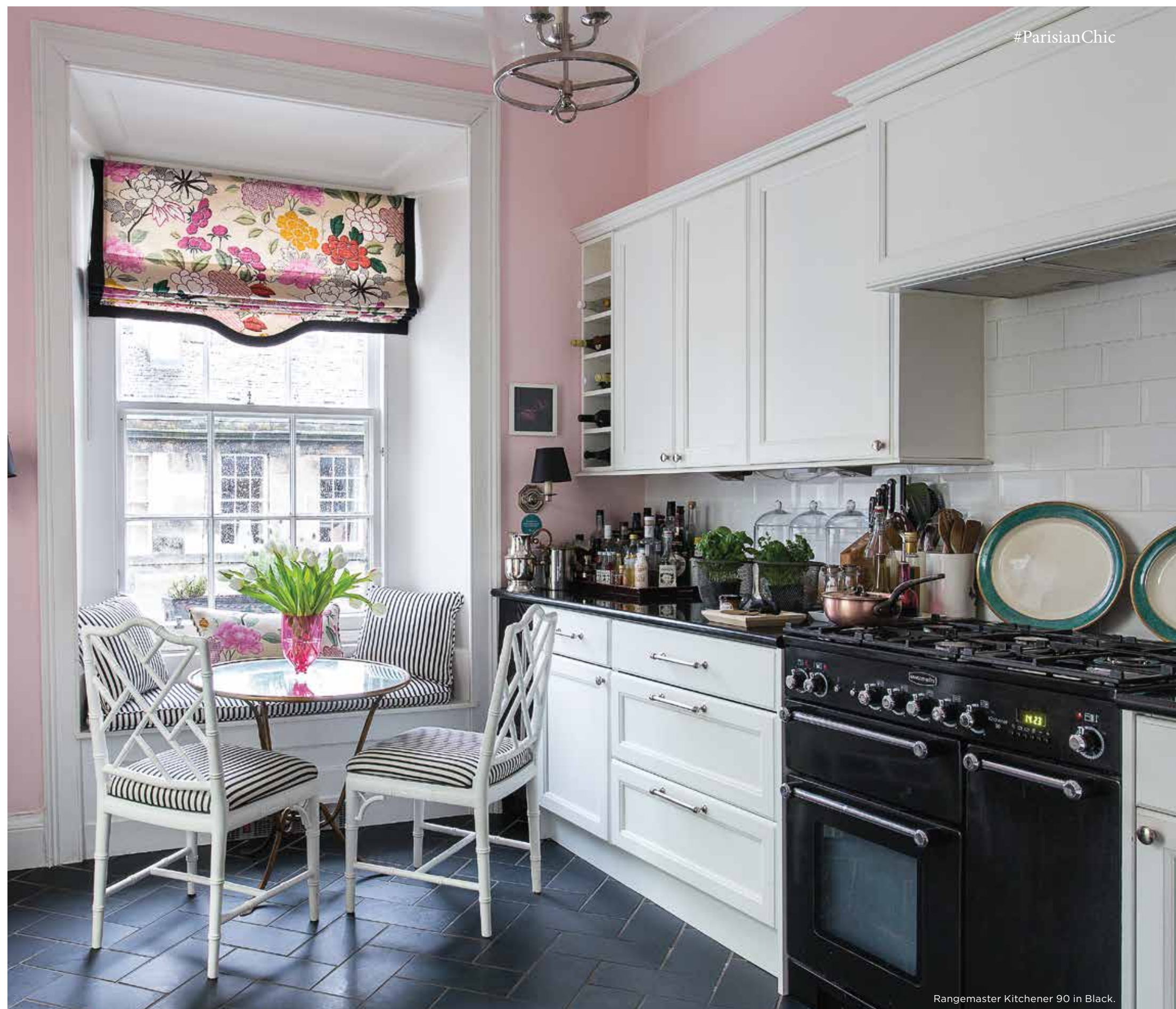
Even the simplest kitchen redesign is likely to involve builders having to remove the old units and you may need electricians and plumbers too if you're changing your layout. Consider flooring and worktop choices carefully as under floor heating will impact on what floor you choose and may have cost 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.





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 – 72.



KITCHENER

Available in 90, 100 or 110cm

Complete with:

- 2 x ovens
- Handyrack
- Dual circuit grill
- Multi-ring burner (Dual Fuel / All Gas)
- 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 – multifunction and fan
- Handyrack
- Glide-out grill™
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Storage drawer (110)

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	



FALCON DELUXE

Available in 900, 1000 or 1092mm

Complete with:

- 2 x ovens – multifunction and fan
- Professional quality oven shelves with lock system
- Deluxe glide-out grill™ with commercial grade 4-way trivet
- 5 burner hob, including a 5kW industrial strength central burner with wok cradle (Dual Fuel)
- One-piece bolted professional brass burners (Dual Fuel)
- Premium, enhanced stainless steel one-piece hotplate (Dual Fuel)
- 5 zone hob including a large powerful 3.7kW central induction burner (Induction)
- Removable oven base liner (LH)

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	Fawn

Macaroons

Enjoy these small tasty French Macaroons 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
- ½ 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 / ½ 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 macaroons 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 macaroons will still be soft and chewy in the centre but set on the top.
- Carefully remove from the parchment to cool.

The macaroons 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 macaroons together and chill before serving.



#CountryFarmhouse



Rangemaster Classic 90 in Black.



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.
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 – 72.



CLASSIC

Available in 90, 100 or 110cm

- Complete with:**
- NEW glide-out grill™
 - NEW 3 button timer
 - NEW plinth
 - 2 x ovens
 - 6 burners including 1 x multi-ring (Dual Fuel / All Gas)
 - Hot hob indicators (Induction & Ceramic)
 - Griddle (Dual Fuel / All Gas)
 - Handyrack
 - Storage drawer (110)



Upgrade your cooking features:



CLASSIC DELUXE

Available in 90, 100 or 110cm

- Complete with:**
- 2 x ovens – multifunction and fan
 - Handyrack
 - Deluxe glide-out grill™ with 4-way trivet
 - Multi-zone with griddle (110 Dual Fuel)
 - Multi-ring burner with wok cradle (Dual Fuel)
 - Preparation (L1) and optimum simmer (L2) settings (Induction)
 - Bread proving / storage drawer (110)

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



ELAN

Available in 90 or 110cm

- Complete with:**
- 2 x ovens – multifunction and fan
 - Handyrack
 - Glide-out grill™
 - Griddle (Dual Fuel)
 - Multi-ring burner with wok cradle (Dual Fuel)
 - Preparation (L1) and optimum simmer (L2) settings (Induction)
 - Storage drawer (110)

Cranberry	Cream
Royal Pearl	Olive Green
Black	



Rangemaster Classic Deluxe 110 in White.



Image courtesy of
www.solidwoodkitchencabinets.co.uk



#SimplyModern

Rangemaster NEXUS 110 in Black.



Neutral and light shades create a clean modern feel.

OPAL HOOD >
Complement your range cooker with a sleek Rangemaster hood. See page 75.



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, larders and pull-outs maintaining the minimal feel.



GEO 4-IN-1 TAP
Dispensing hot, cold, filtered and 98° water, GEO from Rangemaster is the perfect kitchen addition.
rangemastersinks.co.uk

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 – 72.



PROFESSIONAL+ FX / FXP

Available in 90cm

Complete with:

- 1 x multifunction oven with energy saving panel (ESP)
- Pyrolytic cleaning function (FXP)
- Closed door fanned grilling
- Multi-ring burner with wok cradle (Dual Fuel)
- Teppanyaki griddle (Dual Fuel)
- Full width storage drawer

Cranberry	Cream
Black	Stainless Steel

Upgrade your cooking features:



NEXUS

Available in 90 or 110cm

Complete with:

- 2 x ovens –multifunction and fan
- Handyrack
- Deluxe glide-out grill™ with 4-way trivet
- Multi-zone with griddle (110 Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Bread proving / storage drawer (110)

Stainless Steel	Black
Slate	White



PROFESSIONAL DELUXE

Available in 90, 100 or 110cm

Complete with:

- 2 x ovens – multifunction and fan
- Handyrack
- Deluxe glide-out grill™ with 4-way trivet
- Multi-zone with griddle (110 Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Bread proving / storage drawer (110)

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, worksurface 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.



Rangemaster NEXUS 90 in Stainless Steel.

#EasternInspired



Rangemaster Elise 110 in China Blue. Image courtesy of DeVol Kitchens.



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 – 72.



ELISE

Available in 90, 100 or 110cm

Complete with:

- 2 x ovens – multifunction and fan
- Handyrack
- Glide-out grill™
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Storage drawer (110)

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	

Upgrade your cooking features:



NEXUS

Available in 90 or 110cm

Complete with:

- 2 x ovens – multifunction and fan
- Handyrack
- Deluxe glide-out grill™ with 4-way trivet
- Multi-zone with griddle (110 Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Bread proving / storage drawer (110)

Stainless Steel	Black
Slate	White



FALCON 1092 CONTINENTAL

Available in 1092mm

Complete with:

- 2 x ovens – multifunction and fan
- Integrated grill for closed door grilling
- 5 burner hob, including a 5kW industrial strength central burner with wok cradle (Dual Fuel)
- One-piece bolted professional brass burners (Dual Fuel)
- Premium, enhanced stainless steel one-piece hotplate (Dual Fuel)
- 5 zone hob including a large powerful 3.7kW central induction burner (Induction)
- Full cooker width storage drawer

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	

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.



Rangemaster Kitchener 110 in Black.
Image courtesy of www.plainenglishdesign.co.uk.

#ColourStatement

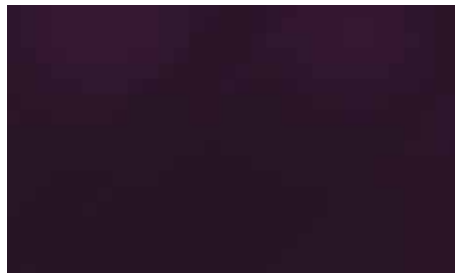


< **HI-LITE HOOD**
Add a contemporary hood for an added statement.
See page 75.

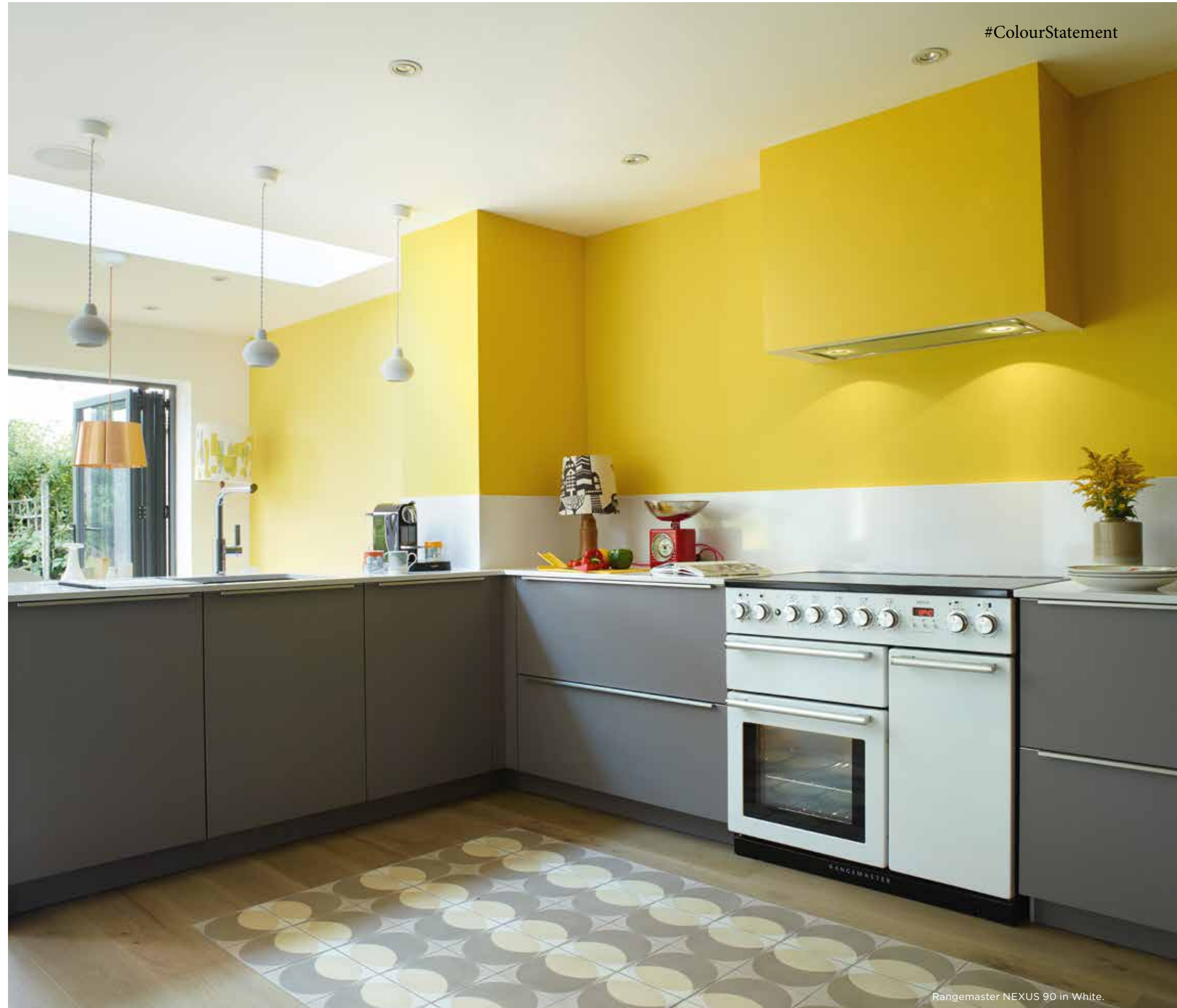
COLOUR statement



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. See page 78.



Rangemaster NEXUS 90 in White.

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 – 72.



ELISE

Available in 90, 100 or 110cm

Complete with:

- 2 x ovens – multifunction and fan
- Handyrack
- Glide-out grill™
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Storage drawer (110)

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	

Upgrade your cooking features:



CLASSIC DELUXE

Available in 90, 100 or 110cm

Complete with:

- 2 x ovens – multifunction and fan
- Handyrack
- Deluxe glide-out grill™ with 4-way trivet
- Multi-zone with griddle (110 Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Bread proving / storage drawer (110)

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



FALCON SINGLE CAVITY

Available in 900mm

Complete with:

- 1 x large multifunction oven with energy saving panel (ESP)
- Integrated grill featuring 2 deep grill pans with 2-way trivet
- 5 burner hob, including a 5kW industrial strength burner with wok cradle (Dual Fuel)
- Premium, enhanced stainless steel hotplate (Dual Fuel)
- One-piece bolted professional brass burners (Dual Fuel)
- 5 zone hob including a large powerful 3.7kW central induction burner (Induction)
- Full cooker width storage drawer with non-slip liner

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	

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.



Rangemaster ENCORE DELUXE 110 in Black.

#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.



Rangemaster Professional® 90 in Stainless Steel.



Rangemaster Professional Deluxe 110 in Stainless Steel. Image courtesy of Habitat - www.habitat.co.uk.

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 – 72.



ELAN

Available in 90 or 110cm

Complete with:

- 2 x ovens – multifunction and fan
- Handyrack
- Glide-out grill™
- Griddle (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Storage drawer (110)

Cranberry	Cream
Royal Pearl	Olive Green
Black	

Upgrade your cooking features:



PROFESSIONAL DELUXE

Available in 90, 100 or 110cm

Complete with:

- 2 x ovens – multifunction and fan
- Handyrack
- Deluxe glide-out grill™ with 4-way trivet
- Multi-zone with griddle (110 Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Bread proving / storage drawer (110)

Cranberry	Cream
Slate	White
Black	Stainless Steel



FALCON DELUXE

Available in 900, 1000 or 1092mm

Complete with:

- 2 x ovens – multifunction and fan
- Professional quality oven shelves with lock system
- Deluxe glide-out grill™ with commercial grade 4-way trivet
- 5 burner hob, including a 5kW industrial strength burner with wok cradle (Dual Fuel)
- Premium, enhanced stainless steel one-piece hotplate (Dual Fuel)
- 5 zone hob including a large powerful 3.7kW central induction burner (Induction)
- Removable oven base liners
- Storage drawer with non-slip liner (110)

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	Fawn

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.





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.

rangemastersinks.co.uk



Rangemaster Professional* 90 in Stainless Steel.



Rangemaster Professional* 90 in Stainless Steel.

#ClassicallyShaker

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 – 72.



PROFESSIONAL+ FX / FXP

Available in 90cm

Complete with:

- 1 x multifunction oven with energy saving panel (ESP)
- Pyrolytic cleaning function (FXP)
- Closed door fanned grilling
- Multi-ring burner with wok cradle (Dual Fuel)
- Teppanyaki griddle (Dual Fuel)
- Full width storage drawer

Cranberry	Cream
Black	Stainless Steel

Upgrade your cooking features:



ELAN

Available in 90 or 110cm

Complete with:

- 2 x ovens – multifunction and fan
- Handyrack
- Glide-out grill™
- Griddle (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Storage drawer (110)

Cranberry	Cream
Royal Pearl	Olive Green
Black	



EXCEL

Available in 110cm


Complete with:

- 3 x ovens – multifunction, fan and slow cook
- Handyrack
- Glide-out grill™
- Multi-zone with griddle (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)

Cranberry	Ivory
Slate	Stainless Steel
Black	



Rangemaster Elan 90 in Cream.

A high-angle, close-up photograph of a black Rangemaster gas cooktop. In the foreground, a stainless steel frying pan sits on a burner, containing several pieces of golden-brown pan-fried chicken, sliced red and green bell peppers, and small white mushrooms. A silver-handled spoon rests on the left side of the pan. Behind it, a stainless steel stock pot is also on a burner, filled with small, round, golden-brown potatoes and garnished with fresh green herbs. A blue flame is visible under the pot. The cooktop features five burners and five silver control knobs on the right side, each with a flame icon and a small '0' indicator. The background is a plain, light-colored wall.

Cooking Performance

Alexandra, 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.



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.



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.



4-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 (80L 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 some 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*.

*Selected models.

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



110cm



90cm

Stainless Steel	Black
Slate	White

Available with chrome (Stainless Steel & Black) or brushed chrome trim.

KEY FEATURES

Nexus 90cm

- 73 Litre multifunction oven (LH) / 67 Litre fan oven (RH)
- Handyrack
- Deluxe glide-out grill™ with 4-way trivet
- Griddle (Dual Fuel)
- Single handed ignition (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)

Upgrade to Nexus 110cm and receive:

- 73 Litre multifunction oven (LH) / 73 Litre fan oven (RH)
- Larger cooking surface
- Multi-zone hob with griddle (Dual Fuel)
- Bread proving / storage drawer

HOB OPTIONS



Dual Fuel



90cm



110cm



Induction
(All 5 zone)



90cm



110cm

NEXUS SPECIFICATIONS

MODEL	NEXUS 90		NEXUS 110	
	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION
HOB FUEL TYPE	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION
WIDTH (mm)	900	900	1092	1100
DEPTH EXCLUDING HANDLES (mm)	606	608	606	608
HEIGHT MIN / MAX (mm)	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	10.90	7.40	13.10	7.40
SUGGESTED CONNECTION (A)	32	45	32	45
MAX. ELECTRICAL LOAD (kW @ 230V)	7.4	15.3	9.8	15.5
OVEN CAPACITY LH (LITRES - DM³)	73	73	73	73
OVEN CAPACITY RH (LITRES - DM³)	67	67	73	73
ENERGY RATING	A	A	A	A

ELISE



110cm



100cm

90cm

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	

Available with chrome (Stainless Steel, Black & Cream) or brushed chrome trim.

KEY FEATURES

Elise 90cm

- 73 Litre multifunction oven (LH) / 67 Litre fan oven (RH)
- Handyrack
- Glide-out grill™
- Single handed ignition (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)

Upgrade to Elise 100cm and receive:

- 73 Litre multifunction oven (LH) / 82 Litre fan oven (RH)

Upgrade to Elise 110cm and receive:

- 73 Litre multifunction oven (LH) / 73 Litre fan oven (RH)
- Larger cooking surface
- Storage drawer with non-slip liner

HOB OPTIONS



Dual Fuel



90cm



110cm



Induction
(All 5 zone)



90cm



100cm



110cm

ELAN



110cm



90cm

Cranberry	Cream
Royal Pearl	Olive Green
Black	

Available with chrome (Black & Cream) or brushed chrome trim.

KEY FEATURES

Elan 90cm

- 73 Litre multifunction oven (LH) / 67 Litre fan oven (RH)
- Handyrack
- Glide-out grill™
- Griddle (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)

Upgrade to Elan 110cm and receive:

- 73 Litre multifunction oven (LH) / 73 Litre fan oven (RH)
- Larger cooking surface
- Storage drawer

HOB OPTIONS



Dual Fuel



90cm



110cm



Ceramic



90cm



110cm



Induction
(All 5 zone)



90cm



110cm

ELISE SPECIFICATIONS

MODEL	ELISE 90		ELISE 100	ELISE 110	
	INDUCTION	DUAL FUEL	INDUCTION	INDUCTION	DUAL FUEL
WIDTH (mm)	900	900	994	1092	1092
DEPTH EXCLUDING HANDLES (mm)	621	621	595	595	598
HEIGHT MIN / MAX (mm)	910 / 935	910 / 935	910 / 930	910 / 930	910 / 930
TOTAL HOB RATING (kW)	7.40	10.9	7.40	7.40	14.40
SUGGESTED CONNECTION (A)	45	32	45	45	32
MAX. ELECTRICAL LOAD (kW @ 230V)	14.8	7.4	14.8	14.8	7.4
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

ELAN SPECIFICATIONS

MODEL	ELAN 90			ELAN 110		
	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 MIN / MAX (mm)	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
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 - DM³)	73	73	73	73	73	73
OVEN CAPACITY RH (LITRES - DM³)	67	67	67	73	73	73
ENERGY RATING	A	A	A	A	A	A

CLASSIC



110cm



100cm

90cm



Available with chrome trim.

NEW ENHANCED FEATURES

KEY FEATURES

Classic 90cm

- NEW glide-out grill™
- NEW 3 button timer
- NEW plinth
- 73 Litre fan oven (LH) / 67 Litre fan oven (RH)
All Gas – 81 Litre gas oven (LH) / 67 Litre fan oven (RH)
- Handyrack
- Griddle (Dual Fuel / All Gas)
- Multi-ring burner (Dual Fuel / All Gas)
- Hot hob indicators (Induction & Ceramic)

Upgrade to Classic 100cm and receive:

- 73 Fan oven (LH) / 82 Litre fan oven (RH)
All Gas - 81 Litre gas oven (LH) / 82 Litre fan oven (RH)

Upgrade to Classic 110cm and receive:

- 80 Litre conventional oven (LH) / 73 Litre fan oven (RH)
All Gas - 81 Litre gas oven (LH) / 81 Litre gas oven (RH)
- Griddle (Dual Fuel / All Gas)
- Larger cooking surface
- Storage drawer

HOB OPTIONS



Dual Fuel
/ All Gas



90cm



100cm



110cm

All gas models can be LPG convertible using a kit ordered at the point of purchase.



Ceramic



90cm



100cm



110cm



Induction
(All 5 zone)



90cm



100cm



110cm

CLASSIC DELUXE

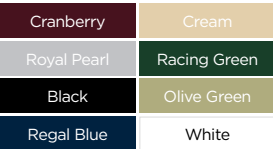


110cm



100cm

90cm



Available with a choice of chrome or brass trim.

KEY FEATURES

Classic Deluxe 90cm

- 73 Litre multifunction oven (LH) / 67 Litre fan oven (RH)
- Rapid Response™
- Handyrack
- Deluxe glide-out grill™ with 4-way trivet
- Choice of brass or chrome trim
- Single handed ignition (Dual Fuel)
- Griddle (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)

Upgrade to Classic Deluxe 100cm and receive:

- 73 Litre multifunction oven (LH) / 82 Litre fan oven (RH)

Upgrade to Classic Deluxe 110cm and receive:

- 73 Litre multifunction oven (LH) / 73 Litre fan oven (RH)
- Multi-zone with griddle (Dual Fuel)
- Larger cooking surface
- Bread proving / storage drawer

HOB OPTIONS



Dual Fuel



90cm



100cm



110cm



Ceramic



90cm



110cm



Induction
(All 5 zone)



90cm



100cm



110cm

CLASSIC SPECIFICATIONS

MODEL	CLASSIC 90				CLASSIC 100				CLASSIC 110			
	IND	CERAMIC	DF	ALL GAS	IND	CERAMIC	DF	ALL GAS	IND	CERAMIC	DF	ALL GAS
HOB FUEL TYPE												
WIDTH (mm)	900	900	900	900	994	994	994	994	1100	1100	1092	1092
DEPTH EXCLUDING HANDLES (mm)	608	608	608	608	608	608	608	608	608	608	608	608
HEIGHT MIN / MAX (mm)	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)	7.4	7.43	10.9	10.9	7.4	10.9	10.9	10.9	7.4	8.53	11.06	11.06
SUGGESTED CONNECTION (A)	45	45	32	13	45	13	32	13	45	45	32	13
MAX. ELECTRICAL LOAD (kW @ 230V)	14.8	14.8	7.4	2.6	14.8	14.8	7.4	2.6	14.5	15.6	7.2	0.2
OVEN CAPACITY LH (LITRES - DM³)	73	73	73	81	73	73	73	81	80	80	80	81
OVEN CAPACITY RH (LITRES - DM³)	67	67	67	67	82	82	82	82	73	73	73	81
ENERGY RATING	A / A	A / A	A / A	A+ / A	A / A	A / A	A / A	A+ / A	A / A	A / A	A / A	A+ / A+

*All gas ranges are not suitable for use on a power supply generated by wind or solar systems.

CLASSIC DELUXE SPECIFICATIONS

MODEL	CLASSIC DELUXE 90			CLASSIC DELUXE 100		CLASSIC DELUXE 110		
	INDUCTION	CERAMIC	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION	CERAMIC	DUAL FUEL
HOB FUEL TYPE								
WIDTH (mm)	900	900	900	994	994	1100	1100	1092
DEPTH EXCLUDING HANDLES (mm)	608	608	608	608	605	608	608	607
HEIGHT MIN / MAX (mm)	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	7.40	10.90	7.40	8.53	13.10
SUGGESTED CONNECTION (A)	45	45	32	45	32	45	45	32
MAX. ELECTRICAL LOAD (kW @ 230V)	16	16.1	8.6	16	8.6	16	17.13	10.8
OVEN CAPACITY LH (LITRES - DM³)	73	73	73	73	73	73	73	73
OVEN CAPACITY RH (LITRES - DM³)	67	67	67	82	82	73	73	73
ENERGY RATING	A	A	A	A	A	A	A	A

PROFESSIONAL⁺



110cm



100cm

90cm



Available with chrome trim.



Our Rangemaster Professional⁺ 90 Induction is a Which? Best Buy.

KEY FEATURES

Professional⁺ 90cm

- 73 Litre fan oven (LH) / 67 Litre fan oven (RH)
All Gas - 81 Litre gas oven (LH) / 67 Litre fan oven (RH)
- Handyrack
- Dual circuit grill or gas grill (All Gas)
- Glide-out 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 Litre fan oven (LH) / 82 Litre fan oven (RH)
All Gas – 81 Litre gas oven (LH) / 82 Litre fan oven (RH)

Upgrade to Professional⁺ 110cm and receive:

- 80 Litre conventional oven (LH) / 73 Litre fan oven (RH)
All Gas - 81 Litre gas oven (LH) / 81 Litre gas oven (RH)
- Larger cooking surface
- Storage drawer

HOB OPTIONS



Dual Fuel
/ All Gas



90cm



100cm



110cm

All gas models can be LPG convertible using a kit ordered at the point of purchase.



Ceramic



90cm



100cm



110cm



Induction
(All 5 zone)



90cm



100cm



110cm

PROFESSIONAL DELUXE



110cm



100cm

90cm



Available with chrome trim.

KEY FEATURES

Professional Deluxe 90cm

- 73 Litre multifunction oven (LH) / 67 Litre fan oven (RH)
- Rapid Response™
- Handyrack
- Deluxe glide-out grill™ with 4-way trivet
- Single handed ignition (Dual Fuel)
- Griddle (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)

Upgrade to Professional Deluxe 100cm and receive:

- 73 Litre multifunction oven (LH) / 82 Litre fan oven (RH)

Upgrade to Professional Deluxe 110cm and receive:

- 73 Litre multifunction oven (LH) / 73 Litre fan oven (RH)
- Multi-zone with griddle (Dual Fuel)
- Larger cooking surface
- Bread proving / storage drawer

HOB OPTIONS



Dual Fuel



90cm



100cm



110cm



Induction
(All 5 zone)



90cm



110cm

PROFESSIONAL⁺ SPECIFICATIONS

MODEL	PROFESSIONAL ⁺ 90				PROFESSIONAL ⁺ 100				PROFESSIONAL ⁺ 110			
	IND	CERAMIC	DF	ALL GAS	IND	CERAMIC	DF	ALL GAS	IND	CERAMIC	DF	ALL GAS
HOB FUEL TYPE												
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 MIN / MAX (mm)	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
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	81	73	73	73	81	80	80	80	81
OVEN CAPACITY RH (LITRES - DM³)	67	67	67	67	82	82	82	82	73	73	73	81
ENERGY RATING	A / A	A / A	A / A	A+ / A	A / A	A / A	A / A	A+ / A	A / A	A / A	A / A	A+ / A+

PROFESSIONAL DELUXE SPECIFICATIONS

MODEL	PROFESSIONAL DELUXE 90		PROFESSIONAL DELUXE 100	PROFESSIONAL DELUXE 110	
	INDUCTION	DUAL FUEL		INDUCTION	DUAL FUEL
HOB FUEL TYPE					
WIDTH (mm)	900	900	994	1100	1092
DEPTH EXCLUDING HANDLES (mm)	607	608	604	608	608
HEIGHT MIN / MAX (mm)	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	7.40	10.90	10.90	7.40	13.10
SUGGESTED CONNECTION (A)	45	32	32	45	32
MAX. ELECTRICAL LOAD (kW @ 230V)	16	8.6	8.6	16	10.8
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

*All gas ranges are not suitable for use on a power supply generated by wind or solar systems.

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 Litre multifunction oven (without ESP)
- Large single cavity
- Energy saving panel (ESP)
- Closed door fanned grilling
- Teppanyaki griddle (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Hot hob indicators (Induction)
- Full width storage drawer

Upgrade to Professional+ FXP 90cm and receive:

- Pyrolytic cleaning

ENERGY SAVING PANEL

Our revolutionary range cooker features a unique energy saving panel (ESP) 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
(All 5 zone)



90cm - FX Only

EXCEL



110cm



Available with chrome trim.

KEY FEATURES

Excel 110cm

- 73 Litre multifunction oven (LH) / 73 Litre fan oven (RH)
- Rapid Response™
- Handyrack
- Glide-out grill™
- Separate slow cook oven
- Single handed ignition
- Multi-zone with griddle (Dual Fuel)
- Multi-ring burner with wok cradle (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)

HOB OPTIONS



Dual Fuel



110cm



Ceramic



110cm



Induction
(All 5 zone)



110cm

PROFESSIONAL+ FX / FXP SPECIFICATIONS

MODEL	PROFESSIONAL FX 90		PROFESSIONAL FXP 90
	INDUCTION	DUAL FUEL	DUAL FUEL
HOB FUEL TYPE	INDUCTION	DUAL FUEL	DUAL FUEL
WIDTH (mm)	900	900	900
DEPTH EXCLUDING HANDLES (mm)	608	608	608
HEIGHT MIN / MAX (mm)	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	7.40	10.90	10.90
SUGGESTED CONNECTION (A)	45	32	32
MAX. ELECTRICAL LOAD (kW @ 230V)	12.3	3.6	3.6
OVEN CAPACITY (LITRES – DM³)	114 (FULL OVEN)	114 (FULL OVEN)	114 (FULL OVEN)
ENERGY RATING	A	A	A

EXCEL SPECIFICATIONS

MODEL	EXCEL 110		
	INDUCTION	CERAMIC	DUAL FUEL
HOB FUEL TYPE	INDUCTION	CERAMIC	DUAL FUEL
WIDTH (mm)	1100	1100	1092
DEPTH EXCLUDING HANDLES (mm)	607	607	607
HEIGHT MIN / MAX (mm)	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	7.40	8.53	13.10
SUGGESTED CONNECTION (A)	45	45	32
MAX. ELECTRICAL LOAD (kW @ 230V)	17.0	18.13	11.8
OVEN CAPACITY LH (LITRES – DM³)	73	73	73
OVEN CAPACITY RH (LITRES – DM³)	73	73	73
ENERGY RATING	A	A	A

ENCORE DELUXE



110cm



100cm

90cm

Black	Stainless Steel
Slate	Ivory

Available with chrome trim.



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.

NEW & EXCLUSIVE TO SELECTED STOCKISTS
Visit www.rangemaster.co.uk to find out more.

KEY FEATURES

ENCORE DELUXE 90

- 73 Litre multifunction oven (LH) / 67 Litre fan oven (RH)
- Deluxe glide-out grill™ with 4-way trivet
- Teppanyaki griddle (90 & 100 Dual Fuel)
- 5 burners including 1 x 3.5kW multi-ring burner with wok cradle (Dual Fuel)
- 5 cooking zones (Induction)
- Preparation (L1) and optimum simmer (L2) settings (Induction)
- Telescopic shelf (LH)

Upgrade to ENCORE DELUXE 100 and receive:

- 73 Litre multifunction oven / 82 Litre fan oven

Upgrade to ENCORE DELUXE 110 and receive:

- 73 Litre multifunction oven (LH) / 73 Litre fan oven (RH)
- Multi-zone with griddle (Dual Fuel)
- Bread proving drawer / storage drawer

HOB OPTIONS



Dual Fuel



90cm



100cm



110cm



Induction
(All 5 zone)



90cm



100cm



110cm

INFUSION



110cm



100cm

90cm

Black	Stainless Steel
Slate	

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.

NEW & EXCLUSIVE TO SELECTED STOCKISTS
Visit www.rangemaster.co.uk to find out more.

KEY FEATURES

INFUSION 90

- 73 Litre fan oven (LH) / 67 Litre fan oven (RH)
- Glide-out grill™
- Teppanyaki griddle (Dual Fuel)
- 5 burners including 1 x 3.5kW multi-ring burner (Dual Fuel)
- 5 cooking zones (Induction)
- Hot hob indicators (Induction)
- Telescopic shelf (LH)

Upgrade to INFUSION 100 and receive:

- 73 Litre fan oven (LH) / 82 Litre fan oven (RH)

Upgrade to INFUSION 110 and receive:

- 80 Litre conventional oven (LH) / 73 Litre fan oven (RH)
- 6 burners including 1 x 3.5kW multi-ring burner (Dual Fuel)
- Larger cooking surface
- Storage drawer

HOB OPTIONS



Dual Fuel



90cm



100cm



110cm



Induction
(All 5 zone)



90cm



100cm



110cm

ENCORE DELUXE SPECIFICATIONS

MODEL	ENCORE DELUXE 90		ENCORE DELUXE 100		ENCORE DELUXE 110	
HOB FUEL TYPE	INDUCTION	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION	DUAL FUEL
WIDTH (mm)	900	900	994	994	1100	1092
DEPTH EXCLUDING HANDLES (mm)	607	608	605	604	608	608
HEIGHT MIN / MAX (mm)	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	7.40	10.90	7.40	10.90	7.40	10.9
SUGGESTED CONNECTION (A)	45	32	45	32	45	32
MAX. ELECTRICAL LOAD (kW @ 230V)	16	8.6	16	8.6	16	10.8
OVEN CAPACITY LH (LITRES - DM³)	73	73	73	73	73	73
OVEN CAPACITY RH (LITRES - DM³)	67	67	82	82	73	73
ENERGY RATING	A	A	A	A	A	A

INFUSION SPECIFICATIONS

MODEL	INFUSION 90		INFUSION 100		INFUSION 110	
HOB FUEL TYPE	INDUCTION	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION	DUAL FUEL
WIDTH (mm)	900	900	994	994	1100	1092
DEPTH EXCLUDING HANDLES (mm)	608	604	608	604	608	604
HEIGHT MIN / MAX (mm)	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	7.40	10.90	7.40	10.90	7.40	10.9
SUGGESTED CONNECTION (A)	45	32	45	32	45	32
MAX. ELECTRICAL LOAD (kW @ 230V)	14.8	7.4	14.8	7.4	14.5	7.1
OVEN CAPACITY LH (LITRES - DM³)	73	73	73	73	80	80
OVEN CAPACITY RH (LITRES - DM³)	67	67	82	82	73	73
ENERGY RATING	A	A	A	A	A	A

LECKFORD



110cm



90cm



Available with chrome trim.

EXCLUSIVE TO SELECTED STOCKISTS
Visit www.rangemaster.co.uk to find out more.

KEY FEATURES

Leckford 90cm

- 73 Litre multifunction oven (LH) / 67 Litre fan oven (RH)
- Dual circuit grill
- Glide-out grill™
- 5 burners including 1 x 3.5kW multi-ring burner (Dual Fuel)
- Preparation (L1) and optimum simmer (L2) settings (Induction)

Upgrade to Leckford 110cm and receive:

- 73 Litre multifunction oven (LH) / 73 Litre fan oven (RH)
- 6 burners including 2 x 3.5kW multi-ring burners (Dual Fuel)
- Larger cooking surface
- Storage drawer

HOB OPTIONS



Dual Fuel



90cm



110cm



Induction
(All 5 zone)



90cm



110cm

KITCHENER



110cm



100cm



90cm



Available with chrome trim.

KEY FEATURES

Kitchener 90cm

- 73 Litre fan oven (LH) / 67 Litre fan oven (RH)
All Gas - 81 Litre gas oven (LH) / 67 Litre fan oven (RH)
- Handyrack
- Dual circuit grill or gas grill (All Gas)
- Multi-ring burner (Dual Fuel / All Gas)
- Hot hob indicators (Ceramic)

Upgrade to Kitchener 100cm and receive:

- 73 Litre fan oven (LH) / 82 Litre fan oven (RH)
All Gas - 81 Litre gas oven (LH) / 82 Litre fan oven (RH)

Upgrade to Kitchener 110cm and receive:

- 80 Litre conventional oven (LH) / 81 Litre fan oven (RH)
All Gas - 81 Litre gas oven (LH) / 81 Litre gas oven (RH)
- Larger cooking surface
- Storage drawer

HOB OPTIONS



Dual Fuel
/ All Gas*



90cm



100cm



110cm

All gas models can be LPG convertible using a kit ordered at the point of purchase.



Ceramic**



90cm



100cm



110cm

LECKFORD SPECIFICATIONS

MODEL	LECKFORD 90		LECKFORD 110	
	INDUCTION	DUAL FUEL	INDUCTION	DUAL FUEL
WIDTH (mm)	900	900	1100	1096
DEPTH EXCLUDING HANDLES (mm)	604	595	604	595
HEIGHT MIN / MAX (mm)	905 / 930	897 / 922	905 / 930	897 / 922
TOTAL HOB RATING (kW)	7.43	10.90	8.53	13.90
SUGGESTED CONNECTION (A)	45	32	45	32
MAX. ELECTRICAL LOAD (kW @ 230V)	14.83	7.4	15.63	7.1
OVEN CAPACITY LH (LITRES - DM³)	73	73	73	73
OVEN CAPACITY RH (LITRES - DM³)	67	67	73	73
ENERGY RATING	A	A	A	A

KITCHENER SPECIFICATIONS

MODEL	KITCHENER 90			KITCHENER 100			KITCHENER 110		
	CERAMIC	DUAL FUEL	ALL GAS	CERAMIC	DUAL FUEL	ALL GAS	CERAMIC	DUAL FUEL	ALL GAS
WIDTH (mm)	900	900	900	994	994	994	1100	1092	1092
DEPTH EXCLUDING HANDLES (mm)	600	607	604	607	605	604	615	607	604
HEIGHT MIN / MAX (mm)	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	7.43	10.90	10.90	7.43	10.90	10.90	8.53	13.90	13.90
SUGGESTED CONNECTION (A)	45	32	13	45	32	13	45	32	13
MAX. ELECTRICAL LOAD (kW @ 230V)	14.83	7.4	2.6	14.82	7.4	2.6	15.63	7.1	0.1
OVEN CAPACITY LH (LITRES - DM³)	73	73	81	73	73	81	80	80	81
OVEN CAPACITY RH (LITRES - DM³)	67	67	67	82	82	82	73	73	81
ENERGY RATING	A / A	A / A	A+ / A	A / A	A / A	A+ / A	A / A	A / A	A+ / A+

*All gas ranges are not suitable for use on a power supply generated by wind or solar systems. **Ceramic 90 and 110 not available in Stainless Steel.

PROFESSIONAL+ 60



- Stainless Steel
- Black

Available with chrome trim.

Professional+ 60cm All Gas*

- 2 x gas ovens
- Grill
- Gas hotplate
- Griddle
- Multi-ring burner
- Catalytic oven liners

Professional+ 60cm Ceramic

- 2 x multfunction ovens
- Grill
- Programmable main oven
- Slow cook setting
- Hot hob indicators
- Catalytic oven liners

CLASSIC 60



- Cream
- Black

Available with chrome trim.

Classic 60cm All Gas*

- 2 x gas ovens
- Grill
- Gas hotplate
- Griddle
- Multi-ring burner
- Catalytic oven liners

Classic 60cm Ceramic

- 2 x multfunction ovens
- Grill
- Programmable main oven
- Slow cook setting
- Hot hob indicators
- Catalytic oven liners

PROFESSIONAL+ 60 SPECIFICATIONS			CLASSIC 60 SPECIFICATIONS		
MODEL	PROFESSIONAL+ 60		MODEL	CLASSIC 60	
HOB FUEL TYPE	CERAMIC	ALL GAS	HOB FUEL TYPE	CERAMIC	ALL GAS
WIDTH (mm)	595	595	WIDTH (mm)	595	595
DEPTH EXCLUDING HANDLES (mm)	598	598	DEPTH EXCLUDING HANDLES (mm)	598	598
HEIGHT MIN / MAX (mm)	895 / 925	895 / 925	HEIGHT MIN / MAX (mm)	895 / 925	895 / 925
TOTAL HOB RATING (kW)	6.0	8.3	TOTAL HOB RATING (kW)	6.0	8.3
SUGGESTED CONNECTION (A)	32	13	SUGGESTED CONNECTION (A)	32	13
MAX. ELECTRICAL LOAD (kW @ 230V)	10.6	0.025	MAX. ELECTRICAL LOAD (kW @ 230V)	10.6	0.025
OVEN CAPACITY TOP (LITRES - DM³)	35	17	OVEN CAPACITY TOP (LITRES - DM³)	35	17
OVEN CAPACITY BOTTOM (LITRES - DM³)	61	41	OVEN CAPACITY BOTTOM (LITRES - DM³)	61	41
ENERGY RATING	A	A	ENERGY RATING	A	A

*All gas ranges are not suitable for use on a power supply generated by wind or solar systems.



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.

why upgrade to FALCON SERIES?

Relentlessly raising the bar, the Falcon Series sets out to inspire the passion and creativity of professional cooking in the domestic kitchen. Stemming from a long standing heritage in professional catering equipment, the commercial pedigree of Falcon range cookers is evident throughout every product; precision engineering, outstanding build quality, design flair and high performance come as standard.

The Falcon Series is the choice for those who share our passion for food, style and exceptional cooking.



Falcon 1092 Deluxe in Slate. Image courtesy of J M Interiors.

It's all in the detail

Falcon range cookers are at the pinnacle of engineering brilliance; ensuring the quality, durability and functionality you would expect from a cooker with its illustrious commercial heritage. Our cookers are made from a **thick 1.2mm gauge stainless steel**, our **burners are solid brass** and in one piece for ease of cleaning, and unlike most hob and cooker panels, our **controls are ink moulded** and injected onto a chrome plate for a dazzling professional finish made to last.

Falcon cookers have long set the professional standard both at home and in the commercial environment and is the fundamental ingredient in the serious cooks kitchen.



Cooking POWER!

Offering the choice of powerful gas hob, or sleek looking induction top, the Falcon range provides you with ultimate control and superior performance.

Falcon cookers will let you indulge in your favourite culinary dishes with their two large high performance ovens*. Both the multifunction and fanned oven are complete with stay-clean removable liners. The robust dual circuit grill features a fully extending gliding tray.



Dual Fuel

Offers five professional standard burners, including a 5kW central burner, essential for the high temperatures needed to create wonderful stir-fried dishes.



Falcon dual fuel hotplates feature a one piece burner head and individual pan supports for easy cleaning and reassembly.

All dual fuel models are manufactured with Flame Supervision Devices (FSD's) as standard.



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.

*The Falcon 900S is an exception with one large cavity.

FALCON DELUXE



1092



1000

900

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	Fawn

1000 models
Black, Cream & Stainless Steel: Chrome trim.
All other colours: Brushed chrome trim.

900 & 1092 models
Black & Cream: Chrome or brass trim
Stainless Steel: Chrome trim only.
All other colours: Brushed chrome trim.

KEY FEATURES

Falcon 900 Deluxe

- 80 Litre multifunction oven (LH) / 67 Litre fan oven (RH)
- Deluxe glide-out grill™ with commerical grade 4-way trivet
- Dual circuit grill
- 5 burner hob including 1 x 5kW industrial strength burner with wok cradle (Dual Fuel)
- One-piece bolted professional brass burners (Dual Fuel)
- Premium, enhanced stainless steel one-piece hotplate (Dual Fuel)
- 5 zone hob including a large powerful 3.7kW central induction burner (Induction)
- Professional quality oven shelves with lock system
- Removable oven base liner (LH)
- Durable ink injected graphics on the control panel

Upgrade to Falcon 1000 Deluxe and receive:

- 80 Litre multifunction oven (LH) / 82 Litre fan oven (RH)

Upgrade to Falcon 1092 Deluxe and receive:

- 80 Litre multifunction oven (LH) / 79 Litre fan oven (RH)
- Larger cooking surface
- Removable oven base liners (LH & RH)
- Storage drawer with non-slip liner

HOB OPTIONS



Dual Fuel



90cm



100cm



110cm



Induction



90cm



100cm



110cm

FALCON DELUXE SPECIFICATIONS

MODEL	FALCON DELUXE 900		FALCON DELUXE 1000		FALCON DELUXE 1092	
HOB FUEL TYPE	INDUCTION	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION	DUAL FUEL
WIDTH (mm)	900	900	990	990	1092	1092
DEPTH EXCLUDING HANDLES (mm)	600	600	608	606	608	606
HEIGHT MIN / MAX (mm)	912 / 937	912 / 937	912 / 937	912 / 937	912 / 937	912 / 937
TOTAL HOB RATING (kW)	9.25/14.90	15.70	9.25/14.90	15.70	9.25/14.90	15.70
SUGGESTED CONNECTION (A)	45	32	45	32	45	32
MAX. ELECTRICAL LOAD (kW @ 230V)	18.46	7.4	18.46	7.4	18.46	7.4
OVEN CAPACITY LH (LITRES - DM³)	80	80	80	80	80	80
OVEN CAPACITY RH (LITRES - DM³)	67	67	82	82	79	79
ENERGY RATING	A	A	A	A	A	A

FALCON 1092 CONTINENTAL



1092

KEY FEATURES

Falcon 1092 Continental

- 73 Litre multifunction oven (LH) / 73 Litre fan oven (RH)
- Integrated grill in LH oven for closed door grilling
- 5 burner hob including 1 x 5kW industrial strength burner with wok cradle (Dual Fuel)
- Premium, enhanced stainless steel one-piece hotplate (Dual Fuel)
- One-piece bolted professional brass burners (Dual Fuel)
- 5 zone hob including a large powerful 3.7kW central induction burner (Induction)
- Deluxe oven tray for grilling / oven cooking with 2-way trivet (LH)
- Individual dishwasher safe pan supports
- Full door width handles / towel rails
- Durable ink injected graphics on control panel
- Full cooker width storage drawer

HOB OPTIONS



Dual Fuel



110cm



Induction



110cm

FALCON 1092 CONTINENTAL SPECIFICATIONS

MODEL	FALCON 1092 CONTINENTAL	
HOB FUEL TYPE	INDUCTION	DUAL FUEL
WIDTH (mm)	1092	1092
DEPTH EXCLUDING HANDLES (mm)	600	600
HEIGHT MIN / MAX (mm)	912 / 937	912 / 937
TOTAL HOB RATING (kW)	9.25/14.90	15.70
SUGGESTED CONNECTION (A)	45	32
MAX. ELECTRICAL LOAD (kW @ 230V)	16.8	7.4
OVEN CAPACITY LH (LITRES - DM³)	73	73
OVEN CAPACITY RH (LITRES - DM³)	73	73
ENERGY RATING	A	A

FALCON 900 SINGLE CAVITY



900S

Cherry Red	China Blue
Slate	Stainless Steel
Black	White
Cream	

Black, Cream & Stainless Steel: Chrome trim.
All other colours: Brushed chrome trim.




ENERGY SAVING SPACE (ESP)
With the ESP in place, the right hand oven can be used to cook in exactly the same manner as the full oven with identical functionality. Whether you are using the full size or divided oven, you have access to an impressive seven functions, including fan assisted and defrost settings. 'A' rated for energy, this is especially impressive considering its 114 cubic litre capacity is one of the largest available in Europe.

KEY FEATURES


Falcon 900 Single Cavity

- 114 Litre multifunction oven
- Catalytic-lined energy saving panel (ESP) allowing the user to create a reduced oven (49 Litre)
- Integrated grill featuring 2 deep grill pans with 2-way trivet
- Premium, enhanced stainless steel hotplate (Dual Fuel)
- 5 burner hob including 1 x 5kW industrial strength burner with wok cradle (Dual Fuel)
- One-piece bolted professional brass burners (Dual Fuel)
- 5 zone hob including a large powerful 3.7kW central induction burner (Induction)
- Professional quality oven shelves with lock system
- Durable ink injected graphics on the control panel
- Full cooker width storage drawer for storing extra oven shelves and energy saving panel with non-slip liner


HOB OPTIONS




Dual Fuel



90cm



Induction



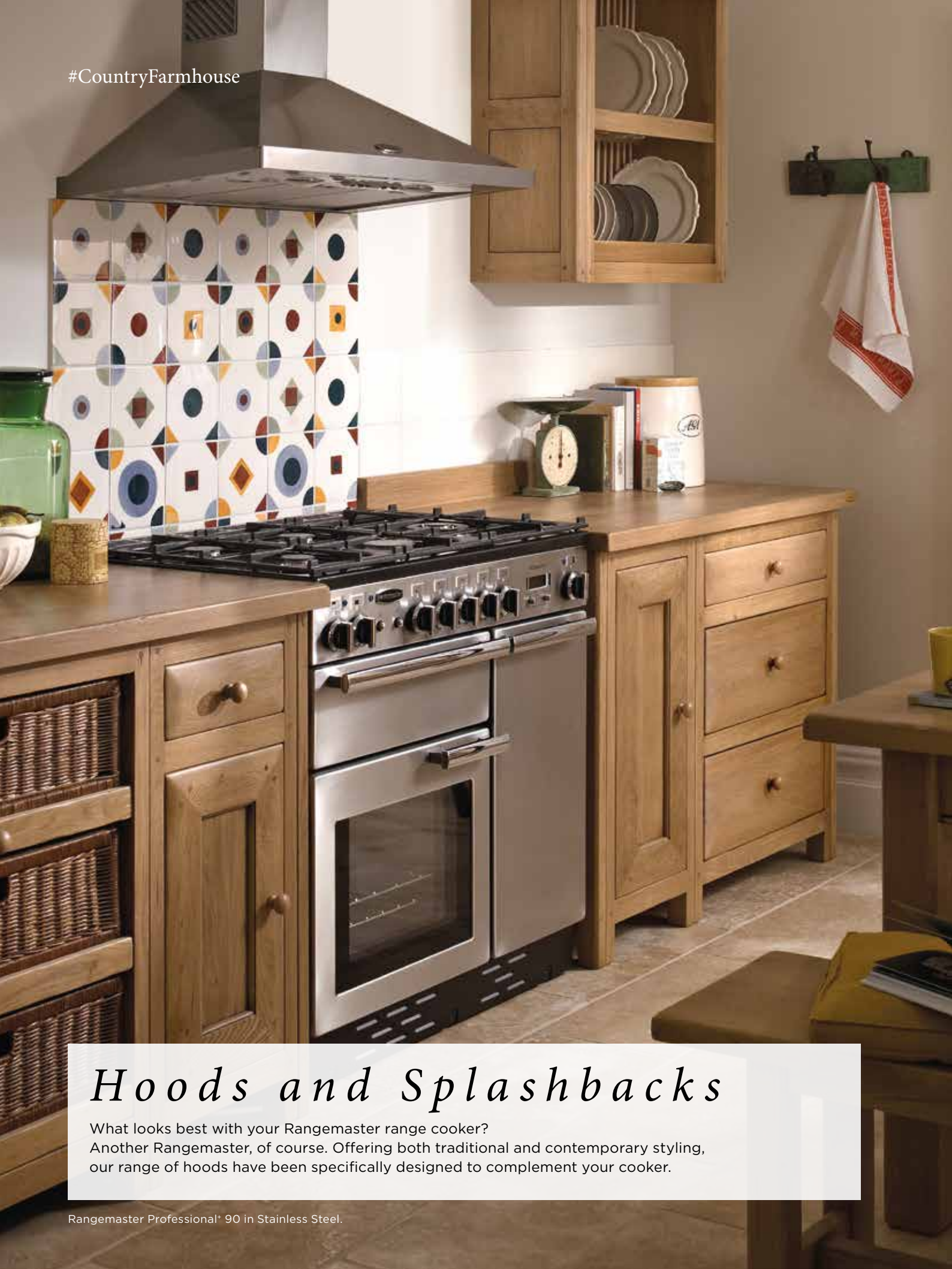
90cm

FALCON 900 SINGLE CAVITY SPECIFICATIONS

MODEL	FALCON 900 SINGLE CAVITY	
HOB FUEL TYPE	INDUCTION	DUAL FUEL
WIDTH (mm)	900	900
DEPTH EXCLUDING HANDLES (mm)	600	600
HEIGHT MIN / MAX (mm)	912 / 937	912 / 937
TOTAL HOB RATING (kW)	9.25/14.90	15.70
SUGGESTED CONNECTION (A)	45	32
MAX. ELECTRICAL LOAD (kW @ 230V)	14.76	3.65
OVEN CAPACITY LH (LITRES - DM³)	114 (FULL OVEN)	114 (FULL OVEN)
OVEN CAPACITY RH (LITRES - DM³)	49 (WITH ESP)	49 (WITH ESP)
ENERGY RATING	A	A



Falcon 900S with Super Extract Hood in China Blue.



Hoods and Splashbacks

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.

Rangemaster Professional* 90 in Stainless Steel.

ZEST HOOD

- Ceiling suspended hood
- 3 speeds plus intensive
- Timer delay setting
- Remote control included
- Charcoal filter
- Dishwasher safe aluminium grease filters
- LED lighting
- 24 hour setting
- Re-circulating as standard



White
Black

VESPER HOOD

- Ceiling suspended hood
- 'Up and down' motorised movement
- 3 speeds plus intensive
- Timer delay setting
- Remote control
- Charcoal filter
- Dishwasher safe aluminium grease filters
- 24 hour setting
- Re-circulating as standard*



White
Stainless Steel

BELLINI HOOD

- Available in 80cm
- Energy efficient
- 4 speeds plus intensive
- Touch control
- Charcoal filter
- Dishwasher safe aluminium grease filters
- LED lighting
- Brushless motor
- Timer delay
- Available as re-circulating and extraction**



White
Black

OPAL HOOD

- Available in 60 (Black only), 90 or 100cm
- 3 speeds plus intensive
- Touch control
- Charcoal filter
- Dishwasher safe aluminium grease filters
- LED lighting
- Available as re-circulating and extraction**



White
Black

HI-LITE HOOD

- Available in 90, 100 & 110cm
- Touch control with white display
- 3 speeds plus intensive
- LED Lighting

- Charcoal filter
- Dishwasher safe premium stainless steel grease filters
- Available as re-circulating and extraction

Cranberry	White
Slate	Stainless Steel
Black	



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

CLASSIC CHIMNEY HOOD

- Available in 90, 100 or 110cm
- Rangemaster chrome badge* & rail
- Charcoal filter
- Dishwasher safe aluminium grease filters
- Available as re-circulating and extraction



CHIMNEY HOOD

- Available in 90, 100 or 110cm
- Rangemaster chrome badge*
- Charcoal filter
- Dishwasher safe aluminium grease filters
- Available as re-circulating and extraction



TOLEDO HOOD

- Available in 90 or 110cm
- Rangemaster chrome badge*
- Charcoal filter
- Dishwasher safe aluminium grease filters
- Stainless steel and glass with illuminated ice blue fascia
- Available as re-circulating and extraction



FLAT HOOD

- Available in 90, 100 or 110cm
- Rangemaster chrome badge*
- Charcoal filter
- Dishwasher safe aluminium grease filters
- Available as re-circulating and extraction
- LED Lighting



ELITE HOOD

- Available in 110cm
- Stainless steel and glass with illuminated ice blue fascia
- Charcoal filter
- Dishwasher safe aluminium grease filters
- Available as re-circulating and extraction



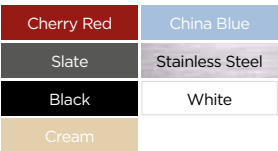
60 / 70CM HOODS

- Available in 60 & 70cm
- Rangemaster chrome badge*
- Charcoal filter
- Dishwasher safe aluminium grease filters
- Available as re-circulating and extraction



SUPER EXTRACT HOOD

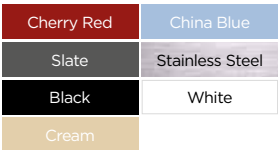
- Available in 90, 100 or 110cm
- Powerful extraction rate of 795.8 m³/hr
- Falcon brushed chrome badge and trim*
- 10 minute delayed 'fan' off* to clear residual fumes
- 3 speed setting plus intensive (power boost) mode
- 2 LED spotlights
- Dishwasher safe metal grease filters
- Grease filter timer warning after 30 hours of accumulated use
- Extraction as standard, recirculating kit available as optional extra



Black & Cream: Chrome & brass trim.
Stainless Steel: Chrome trim only.
All other colours: Brushed chrome trim.

CONTEMPORARY HOOD

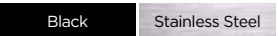
- Available in 90 or 110cm
- Powerful extraction rate of 804.2 m³/hr
- Falcon chrome badge
- 3 speed setting plus intensive (power boost) mode
- 2 LED spotlights providing optimum hob lighting
- Dishwasher safe metal grease filters
- Grease filter timer warning after 30 hours of accumulated use
- Extraction as standard, recirculating kit available as optional extra



Black, Cream & Stainless Steel: Chrome trim.
All other colours: Brushed chrome trim.

SUPER FLAT HOOD

- Available in 110cm
- Powerful extraction rate of 740 m³/hr
- Falcon chrome badge and trim*
- Push button controls
- 3 speed settings plus intensive (boost) mode
- Charcoal filters for use in re-circulation mode
- Dishwasher safe metal grease filters
- Three halogen spotlights
- Supplied for extraction or re-circulation use



Available with chrome trim.



INTEGRATED HOOD

- Extraction rate of 785 m³/hr
- 3 speed settings plus intensive (boost) mode
- Operated by remote control (optional extra) or integrated illuminated push button controls
- 2 halogen spotlights
- Charcoal filters for use in re-circulation mode
- Dishwasher safe metal grease filters
- Supplied for extraction or re-circulation use



FALCON FM900 BUILT-IN HOOD

- Extraction rate of 787.4 m³/hr
- 3 speed settings plus intensive (boost) mode
- 6 illuminated push button controls
- Two LED spotlights
- Charcoal filters for use in re-circulation mode
- Dishwasher safe metal grease filters
- Grease filter timer warning after 30 hours of accumulated use



*Brass Badge available on 90 & 110 Black hoods. **White Chimney Hood only available in 110cm width.

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 90 or 110cm widths
- 67cm height
- Black with brass or chrome screened classic badge



GLASS SPLASHBACKS

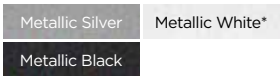
- Available 90, 100 or 110cm widths
- 75cm height
- Toughened glass
- Simplifies cleaning due to their non-porous finish and lack of grout lines



*90cm only

METALLIC GLASS SPLASHBACKS

- Available in 90, 100 or 110cm widths
- 75cm height
- Toughened glass
- Simplifies cleaning due to their non-porous finish and lack of grout lines



*90cm only

TOLEDO SPLASHBACK

- Available in 90 or 110cm widths
- 67cm height
- Designed to fit with the Toledo Hood



RANGEMASTER SPLASHBACKS

- Available in 60, 70, 90, 100 or 110cm widths
- 67cm height



FALCON STAINLESS STEEL SPLASHBACK

- Available in 900, 1000 or 1092mm widths
- 80cm height



Rangemaster Professional* 100 in Black. Chimney Hood in Black and Glass Splashback in Black.



Rangemaster INFUSION 110 in Black.

HOOD SPECIFICATIONS

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

	ELITE HOOD				FLAT HOOD				TOLEDO HOOD				CHIMNEY / CLASSIC HOOD				HI-LITE HOOD			
WIDTH (mm)	1098				1098 / 998 / 898				1098 / 998 / 898				1098 / 998 / 898				1098 / 898			
DEPTH (mm)	500				470				520				490				470			
HEIGHT (mm)	810 – 1025				815 – 1025				788 – 1003				705 – 1010				725 – 1060			
DUCTING KIT (mm Ø)****	150 (Ducting kit optional extra)				150 (Ducting kit optional extra)				150 (Ducting kit optional extra)				150 (Ducting kit optional extra)				150 (Ducting kit optional extra)			
SPEED	1	2	3	BOOST	1	2	3	BOOST	1	2	3	BOOST	1	2	3		1	2	3	BOOST
AIR CAPACITY M³/HOUR*	310	480	610	685	315	480	610	685	300	460	600	670	240	340	470		310	470	610	685
AIR CAPACITY M³/HOUR**	320	500	645	730	320	500	645	730	305	475	620	700	250	355	500		320	490	640	725
PRESSURE (PA)	370	460	480	500	360	450	480	500	380	460	490	510	170	220	250		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
NOISE LEVEL dB(A)***	54	62	67	70	54	62	67	70	51	61	67	70	52	60	66		54	62	67	70
ENERGY RATING	C	C	C	C	C	C	C	C	C	C	C	C	E	E	E		C	C	E	C

	60cm CHIMNEY HOOD				70cm CHIMNEY HOOD				ZEST HOOD				VESPER HOOD				OPAL HOOD			
WIDTH (mm)	598				698				400				515				598 / 898 / 998			
DEPTH (mm)	470				492				400				410				148 – 339			
HEIGHT (mm)	725 – 1060				800 – 1000				MAX. 1031				MAX. 1305				835 – 1020			
DUCTING KIT (mm Ø)****	150 (Ducting kit optional extra)				150 (Ducting kit optional extra)				150 (Ducting kit optional extra)				150 (Ducting kit optional extra)				150 (Ducting kit optional extra)			
SPEED	1	2	3		1	2	3		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
AIR CAPACITY M³/HOUR**	250	355	500		220	260	410		295	450	560	630	235	355	460	540	310	490	640	730
PRESSURE (PA)	170	220	250		170	190	220		360	450	480	500	360	450	480	500	360	450	480	500
INPUT (W)	70	100	145		70	100	145		135	170	215	250	135	170	215	250	135	170	215	250
NOISE LEVEL dB(A)***	52	60	66		52	56	64		49	60	65	68	49	60	65	68	52	62	67	70
ENERGY RATING	E	E	E		E	E	E		C	C	C	C	D	D	D	D	C	C	C	C

	BELLINI HOOD					SUPER EXTRACT HOOD				CONTEMPORARY HOOD				SUPER FLAT HOOD			
WIDTH (mm)	600					900 / 1000 / 1100				900 / 1090				1098			
DEPTH (mm)	148 - 333					550				550				490			
HEIGHT (mm)	710 - 1030					680 - 970				680 - 970				670 - 1000			
DUCTING KIT (mm Ø)****	150 (Ducting kit optional extra)					150 (Ducting kit optional extra)				150 (Ducting kit optional extra)				150 or 125 (Ducting kit optional extra)			
SPEED	1	2	3	4	BOOST	1	2	3	BOOST	1	2	3	BOOST	1	2	3	BOOST
AIR CAPACITY M³/HOUR*	200	390	500	620	860	244	480	610	685	257	403	548	773	360	550	640	740
AIR CAPACITY M³/HOUR**	210	410	530	660	920	-	-	-	-	-	-	-	-	370	575	680	795
PRESSURE (PA)	430	440	480	540	630	290	450	480	500	290	470	540	590	320	415	470	490
INPUT (W)	10	30	55	95	270	70	170	215	250	70	120	180	275	140	175	210	275
NOISE LEVEL dB(A)***	42	57	62	67	73	46	62	67	70	46	53	61	69	55	65	68	72
ENERGY RATING	A	A	A	A	A	A	A	A	A	A	A	A	A	D	D	D	D

	INTEGRATED HOOD				FM900 BUILT-IN HOOD			
WIDTH (mm)	720				900			
DEPTH (mm)	400				280			
HEIGHT (mm)	357.6				292			
DUCTING KIT (mm Ø)****	150 (Ducting kit included)				150 (Ducting kit included)			
SPEED	1	2	3	BOOST	1	2	3	BOOST
AIR CAPACITY M³/HOUR*	360	550	650	785	237.5	372	507.4	771.5
AIR CAPACITY M³/HOUR**	370	590	700	850	-	-	-	-
PRESSURE (PA)	330	430	470	490	290	470	540	590
INPUT (W)	140	185	250	275	70	120	180	275
NOISE LEVEL dB(A)***	50	59	68	70	43.7	53.5	62.4	70.7
ENERGY RATING	D	D	D	D	A	A	A	A

SPLASHBACK SPECIFICATIONS

	CLASSIC	RANGEMASTER	FALCON STAINLESS STEEL	TOLEDO	GLASS	METALLIC GLASS	60 & 70cm
WIDTH (mm)	899 / 1098	899 / 994 / 1098	900 / 1000 / 1092	1091/ 891	899 / 994 / 1092	899 / 994 / 1092	599 / 699
DEPTH (mm)	8	8	15	8	6	6	13.6
HEIGHT (mm)	670	670	800	670	750	750	670

*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.



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 5mm 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 and labour warranty, the Falcon Series comes with a 3 year parts and labour (subject to registration). The warranty covers any mechanical breakdown and cosmetic deterioration associated with a manufacturing defect.

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 789 5107 and have your serial number to hand.

CONSUMER SERVICE LINES OPEN:

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

STANDARDS

Rangemaster cookers (including the Falcon Series) 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 (including the Falcon Series) 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 Standards. Installation guides should be read prior to fitting, available to download from www.rangemaster.co.uk.

GET THE *look*



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 make cooking a pleasure; simple choices that marry innovation with versatility and style with practicality.

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

BUILT-IN, BY RANGEMASTER
builtinrange.co.uk

RANGEmaster

STYLE & PERFORMANCE



Consumer Enquiries

+44 (0)800 804 6261 / 0370 789 5107 (from a mobile)
consumers@agarangemaster.co.uk
Meadow Lane, Long Eaton, Nottingham, NG10 2GD, England

Trade Enquiries

+44 (0)115 946 4000
tradesales@agarangemaster.co.uk

For ROI Enquiries

051 302 300

rangemaster.co.uk

Copyright AGA Rangemaster Ltd 2017. Rangemaster and Falcon are trading names of AGA Rangemaster Ltd. Brand names, words and logo are registered trademarks of AGA Rangemaster Ltd.

Registered office: Meadow Lane, Long Eaton, Nottingham, NG10 2GD.
Registered in England & Wales under registered number 3872754.

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 product.

08/17 D7947

