

# **RC90**

## **Ceramic Hob**

# **User Guide**

&

Installation & Service Instructions



U109917 - 02

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# 1. Before You Start...

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Thank you for buying a Rangemaster hob. It should give you many years trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used a ceramic hob before.

**⚠ This appliance is designed for domestic cooking only. Using it for any other purpose could invalidate any warranty or liability claim. In particular, the oven should NOT be used for heating the kitchen – besides invalidating claims; this wastes fuel and may overheat the control knobs.**

## Installation and Maintenance

In the UK, the electrical installation should be in accordance with BS 7671. Otherwise, all installations must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local electricity supply companies' requirements.

Make sure that the hob is wired in and switched on.

Only a qualified service engineer should service the hob and only approved spare parts should be used.

Always allow the hob to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

## Ventilation

Using a cooking appliance will result in the production of heat and moisture in the room in which it is installed. Make that the kitchen is well ventilated; keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several cooking zones on or use the hob for a long time, open a window or turn on an extractor fan.

## Personal Safety

**⚠ Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the hob and never wear loose-fitting or hanging clothes while the appliance is in use.**

**⚠ When not in use make sure that the hob is switched OFF.**

**⚠ Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your hob.**

**⚠ Do not spray aerosols in the vicinity of the hob while it is on.**

**⚠ Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.**

**⚠ Never operate the hob with wet hands.**

**⚠ Never heat unopened food containers. Pressure build up may make the containers burst and cause injury.**

**⚠ Do not use unstable saucepans. Always ensure that you position the handles away from the edge of the hotplate.**

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

**⚠ Never leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.**

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

**⚠ Do not use water on grease fires and never pick up a flaming pan. Turn off the controls and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multipurpose dry chemical or foam-type fire extinguisher.**

Take care that no water seeps into the appliance.

## Hob Care

**Never** cook directly on the hob surface.

**Do not** use the hob surface as a cutting board.

**Do not** leave utensils, foodstuffs or combustible items on the hob when it is not in use (e.g. tea towels, frying pans containing oil).

**Do not** place plastic or aluminium foil, or plastic containers, on the hob.

**Do not** leave the hob zones switched on unless being used for cooking.

**Never** allow anyone to climb or stand on the hob.

**Do not** stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object (e.g. a salt cellar) might cause the surface to crack or break.

Should a crack appear in the surface, disconnect the appliance immediately from the supply and arrange for its repair.

Always LIFT pans off the hob. Sliding pans may cause marks and scratches. Always turn the control to the OFF position before removing a pan.

**Do not** place anything between the base of the pan and the hob surface (e.g. asbestos mats, aluminium foil, Wok stand).

Care should be taken that no water seeps into the appliance.

Avoid heating an empty pan. Doing so may damage both the hob and pan.

**Do not** use abrasive cleaners/pads, oven aerosols/pads or stain removers on the surface.

We recommend that you avoid wiping any surface unit areas until they have cooled and the residual heat indicator has gone out. Sugar spills are the exception to this (see '*Cleaning your Hob*'). After cleaning, use a dry cloth or paper towel to remove any cleaning cream residue.

## Cleaning

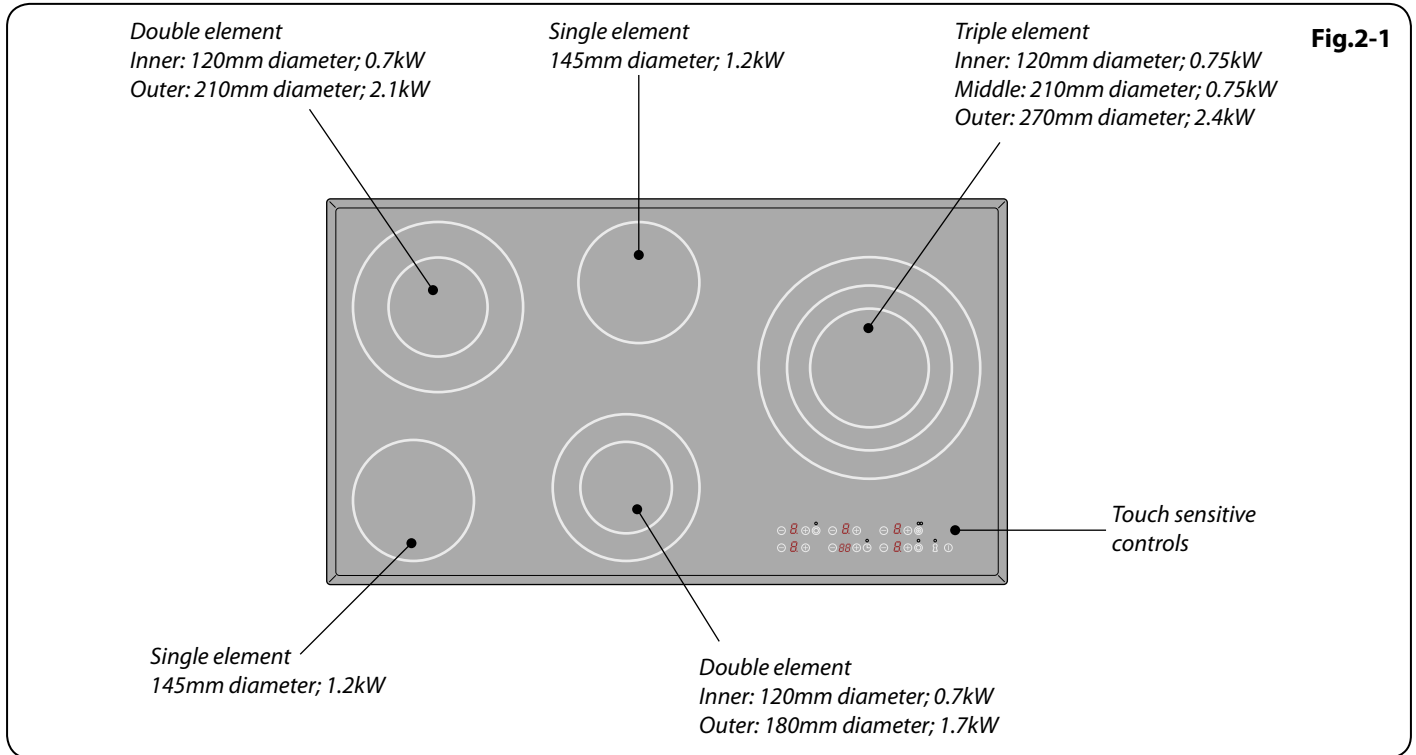
The ceramic surface should be washed after use in order to prevent it from becoming scratched or dirty.

In the interests of hygiene and safety, the hob should be kept clean at all times as a build up in fats and other foodstuffs could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

## 2. Hob Overview



The ceramic hob comprises of five cooking zones containing heating elements of different ratings and diameters, each with a residual heat indicator.

Two of the zones contain single cooking elements, two contain double elements and one contains a triple element (**Fig.2-1**).

Each zone is controlled via the touch sensitive controls with an audible signal when operated.

### The Hob

Use only pans that are suitable for ceramic hobs. We recommend stainless steel and enamelled steel pans as pots and pans with copper or aluminium bases leave traces on the hob that are difficult to remove. Glass-ceramic cookware is not suitable because of its poor conductivity. *The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.*

Pots and pans should have thick, smooth, flat bottoms (**Fig.2-2**). This ensures the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient. Never use a round-bottomed wok, even with a stand.

The very best pans have bases that are very slightly curved up when cold (**Fig.2-3**). If you hold a ruler across the bottom you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.

Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits.

Always use pans that are the same size as (or slightly larger than) the areas marked on the hob (**Fig.2-4**). Using smaller

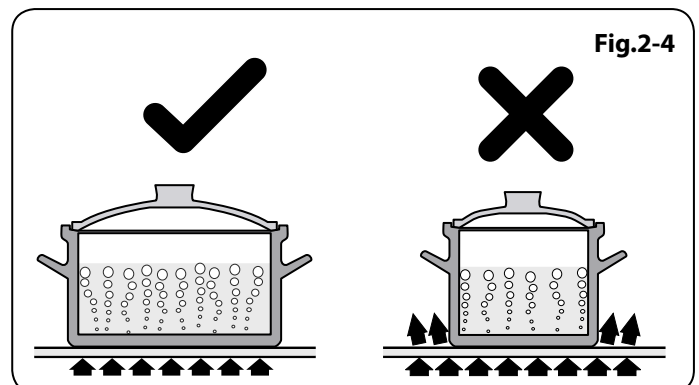
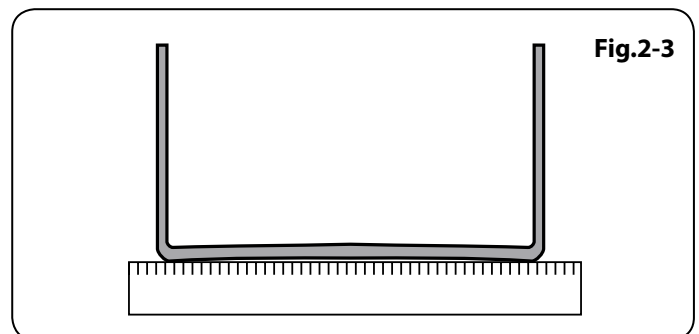
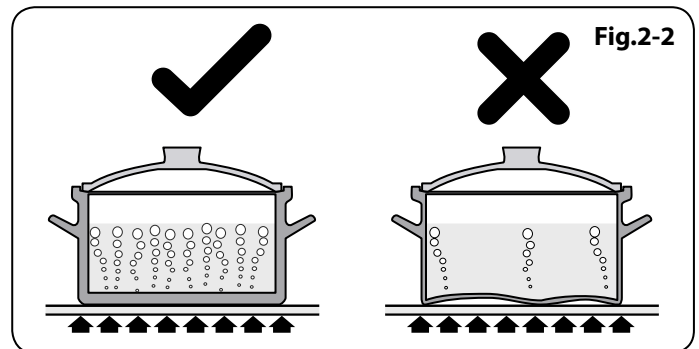
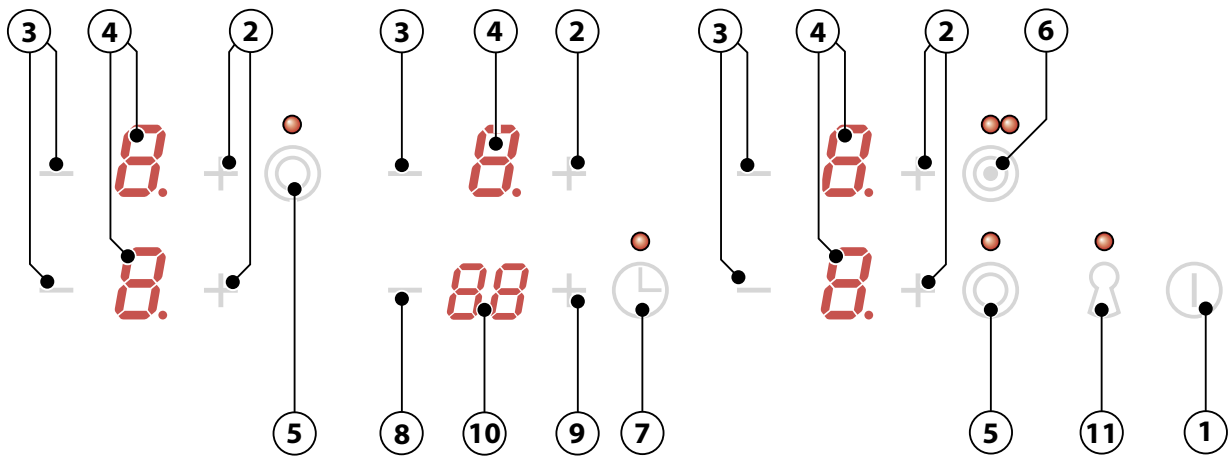


Fig.2-5



1. Power ON/Power OFF
2. Cooking element '+' key
3. Cooking element '-' key
4. Cooking zone digital display

5. Dual element selector key  
(Indicator light above)
6. Triple element selector key  
(Indicator lights above)

7. Timer key
8. Timer '+' key
9. Timer '-' key
10. Timer digital display

11. Child lock key  
(Indicator light above)

Fig.2-6



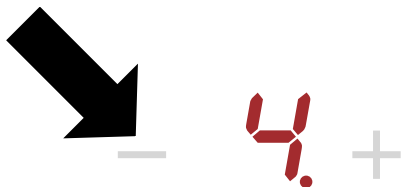
panels wastes heat, and any spillage will be burnt on. Using a lid will help the contents boil more quickly.

Always take care before touching the surface, even when the hob is turned off. It may be hotter than you think!

### Residual heat indicator, 'H'

After use, a cooking zone will remain hot for a while as heat dissipates. When a cooking zone is switched off the residual heat indicator symbol, 'H', will appear in the display. This shows that the cooking zone temperature is above 60°C and may still cause burns. Once the temperature has dropped to below 60°C the 'H' will go out.

Fig.2-7



### The Control Panel

The control panel consists of touch sensitive controls to operate the five cooking zones, the timer and child lock features (Fig.2-5).

### Operating the Hob

To switch on the hob press the On/Off key for about 2 seconds. Each of the control panel digital displays will illuminate (Fig.2-6).

**Note:** If further hob functions are not activated within 10 seconds it will shut down automatically.

#### To activate a cooking zone:

Press the appropriate '+' or '-' key to activate the required cooking zone.

Pressing the '-' key will initially set the power level to 4 (Fig.2-7) while pressing the '+' key will set the zone to 9, full power (Fig.2-8), and activate the preheat function (see below).

The power can be adjusted through a range from 1 to 9 by pressing the '+' key to increase, and the '-' key to decrease the level.

Fig.2-8



**Note:** The '+' and '-' keys have a repeat function: holding a key pressed down will increase or decrease the power setting by one level every 0.3 seconds.

**To shutdown a cooking zone:**

Press the relevant '-' key to reduce the power to 0.

**Rapid shutdown:**

To quickly switch off a selected zone press the '+' and '-' keys simultaneously: this will immediately switch off that zone (Fig.2-9).

**Note:** After a zone has been switched off an 'H' may appear in the display. This is a residual heat indicator showing that the cooking zone temperature is above 60°C and may still cause burns. Once the temperature has dropped to below 60°C the 'H' will go out.

**To switch off all cooking zones:**

All of the cooking zones can be immediately switched off by pressing the On/Off key. Any 'hot' zones that were in use will show an 'H' in the display (Fig.2-10).

**Operating a double element:**

Two of the cooking zones have dual elements and are controlled by the Dual Element key (Fig.2-11), which will toggle the setting on and off. To activate the dual element setting press the Dual Element key once (a light above the key will illuminate); press the key once again to switch off the dual element.

**Operating the triple element:**

The triple zone has three settings – dual, triple and off – and these are operated by successive operations of the key (Fig.2-12). Press the key once for the dual element setting (a single light will illuminate); press it once again for the triple element setting (two lights will illuminate) and press it again to switch back to a single element.

**Preheat Function**

This function allows for rapid heating up of an element to bring a selected cooking zone up to temperature. The element will operate at full power until the cooking zone is at the required temperature then the power level will reduce automatically to the preset level.

**To activate the preheat function:**

The preheat is activated automatically by pressing the relevant '+' key when selecting a cooking zone. A red 'dot' will illuminate on the selected display to indicate that the preheat is operating (Fig.2-13). Using the '-' key, set the preset power level. When the zone is up to temperature the dot will go out.

**To adjust the preheat power level:**

The preheat level can be adjusted by pressing the relevant zone controls: press the '+' key to increase the power level and the '-' key to reduce the power level.

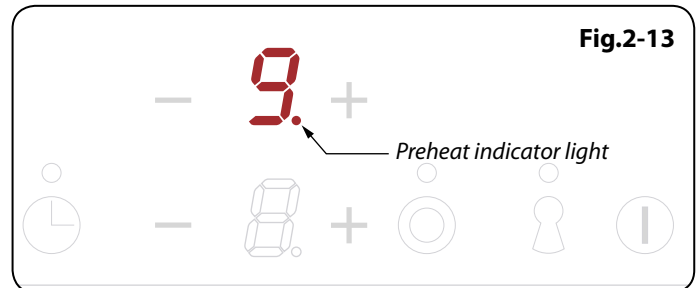
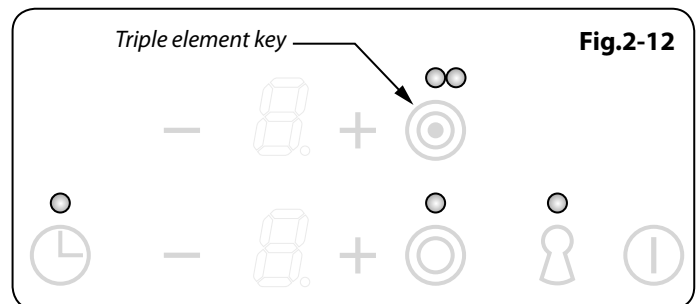
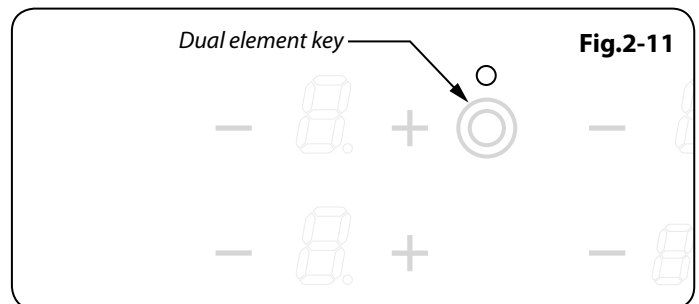
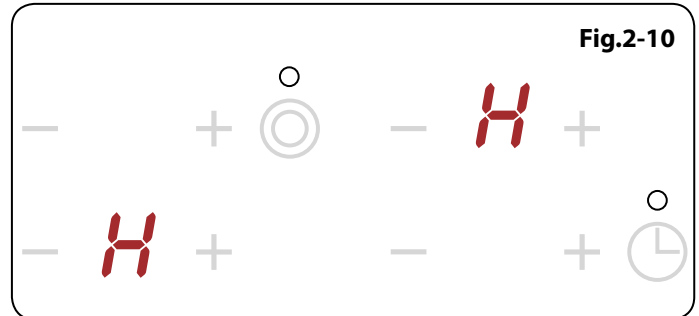
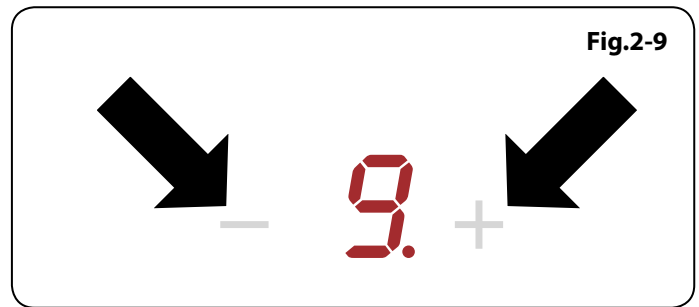


Fig.2-14

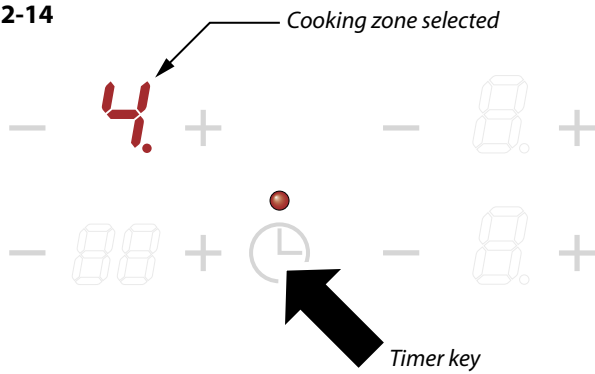
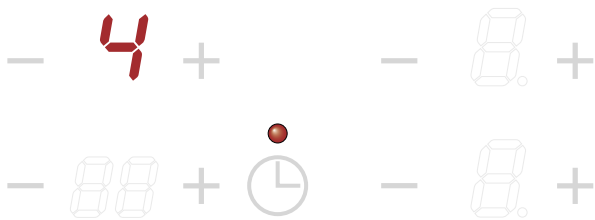


Fig.2-15



## Timer Function

The timer has two settings:

- Zone timer
- Minute timer

### Zone timer

This allows any one of the cooking zones to be programmed to cook up to a maximum of 99 minutes at a set power level. At the end of the cooking time an alarm will sound and the zone will automatically turn off.

**Note:** The timer function can only be assigned to one of the cooking zones at a time.

#### Activating the timer:

1. Switch on the chosen cooking zone and set the required power level.
2. Press the timer button twice: the timer display will show '00' and the timer indicator above the key will illuminate (**Fig.2-14**), while the cooking zone display will flash alternately between a 't' and the set power level.
3. Using the timer '+' and '-' keys, set the cooking time.

**Note:** When the '00' is flashing, pressing the '-' key will set the timer to 99 minutes. Holding either timer button down will increase the timer steps to 5 minute increments.

Within a few seconds the timer will start automatically and the flashing zone display will return to normal, showing the set power level (**Fig.2-15**).

#### Changing a previously set cooking time:

The cooking time can be adjusted simply by pressing the timer keys: press the '+' key to increase, or the '-' key to reduce the cooking time.

#### Turning off the timer alarm:

At the end of the cooking time the selected zone will switch off and the hob will beep steadily for 10 seconds. Press any timer key to stop the alarm.

#### Cancelling the timer:

Press the timer key twice: this will set the display to '00' while the relevant cooking zone display flashes between a 't' and the set power level. After a few seconds the timer will go out. The cooking zone will remain on until deactivated manually.

### Minute timer

The timer can also be used as a simple minute timer, up to a maximum of 99 minutes.

#### Activating the timer:

To set the minute timer press the timer key and then, using the '+' and '-' keys, set the required time.

#### Turning off the timer alarm:

At the end of the cooking time the hob will beep steadily for 10 seconds. Press any timer key to stop the alarm.



### **Deactivating the timer:**

Press and hold the timer key. The timer display will reset to '00' and after a few seconds go out.

## **Child Lock Function**

**IMPORTANT:** Make sure that all cooking zones are switched off before operating the child lock. If the lock is operated when any cooking zones are active they will remain on. Any active zones can be turned off by pressing the '+' and '-' keys simultaneously or switching off the hob.

This allows the control panel to be locked to prevent any accidental use. With the lock is on, pressing any of the cooking zone controls will not have any effect apart from sounding an audible signal and the light above the lock key flashing.

**Note:** The hob can still be switched on and off with the lock on.

### **Activating the child lock:**

To activate the child lock press and hold the lock key for 3 seconds. The hob will beep and a light will illuminate above the lock key. The hob is now locked.

### **Deactivating the child lock:**

To deactivate the child lock press and hold the lock key for 3 seconds. The hob will beep and the light above the lock key will go out. The hob is now unlocked.

## **Automatic Shutdown**

If the touch controls are continuously activated for longer than 10 seconds then the hob will shut down automatically. The hob will beep for 10 seconds, and the display will show the error code (**Fig.2-15**) for as long as the touch controls are activated.

**Note:** If a cooking zone is hot then an 'H' will appear in relevant display.

## **Automatic Safety Shutdown**

If any of the cooking zones has been left on by mistake the safety shutdown control will switch them off automatically after the time limit shown in the table is reached (**Table 2-1**).

<b>Power level</b>	<b>Operating limit</b>
1	10 hours
2	5 hours
3	5 hours
4	4 hours
5	3 hours
6	2 hours
7	2 hours
8	2 hours
9	1 hour

**Table 2-1**

## 3. Cleaning Your Hob

### Essential information

Allow the hob to cool and isolate the electricity supply before carrying out any thorough cleaning.

*Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Do not mix different cleaning products – they may react together with hazardous results.*

All parts of the hob can be cleaned with hot soapy water – but take care that no surplus water seeps into the appliance.

**Remember to switch on the electricity supply before re-using the hob.**

We have developed a range of cleaning products that give maximum performance without damaging the hob surface, in particular a Ceramic Hob Cleaner set with scraper. More information is available in the Cookware Collection brochure supplied with your hob and on our website, [www.rangemaster.co.uk](http://www.rangemaster.co.uk).

Regular cleaning is recommended. For easier cleaning, wipe away any spillages immediately.

### Daily care

First of all, make sure that all residual heat indicators are off and that the cooking surface is cool. Apply a small dab of ceramic cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cream onto the cooking surface. As a final step, wipe the cooking surface with a clean, dry paper towel.

### Cleaning spills

For spills and boil-overs that occur while cooking, turn off the unit and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit has completely cooled down and then follow the instructions below, *'Cleaning burned-on spills'*.

If you accidentally melt anything on the surface, or if you spill foods with a high sugar content (preserves, tomato sauce, fruit juice, etc.), remove the spill IMMEDIATELY with a razor scraper, while the unit is still hot.

**IMPORTANT: Use an oven glove to protect your hand from potential burns.**

Scrape major spills or melted material from the cooking zone and push into a cold area. Then turn the unit 'OFF' and allow it to cool before cleaning further. After the cooking surface cools down and the residual heat indicator lights go off, follow the *'Daily care'* procedure outlined above.

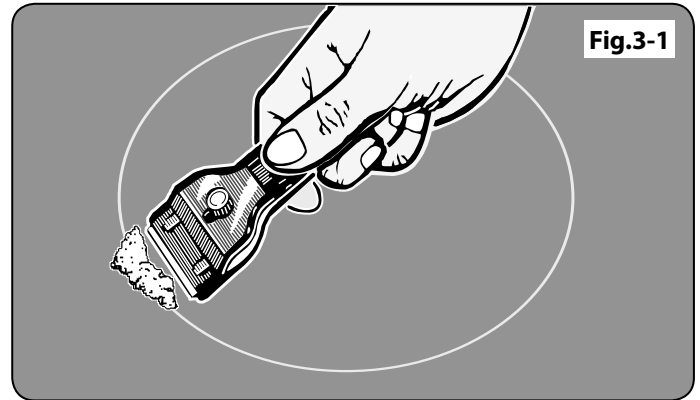
### Cleaning burned-on spills

Make sure that the residual heat indicators are off and that the hob is cool. Remove the excess burned-on substance with a single-edged razor scraper. Hold the scraper at an angle of about 30° to the surface and then scrape off the burned-on matter (**Fig.3-1**).

Once you have removed as much as possible with the scraper, follow the *'Daily care'* procedure outlined above.

### To remove metal rub-off

Sliding pans on the hob – especially aluminium or copper pans – can leave marks on the surface. These marks often appear like scratches but can easily be removed using the procedure described previously for *'Cleaning spills'*. If the rub-off marks are especially stubborn, use a cleaning cream together with the razor scraper, as described in *'Cleaning burned-on spills'*.



## 4. Troubleshooting

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### **If there is an installation problem and I don't get my original installer to come back to fix it, who pays?**

You do. Service organisations will charge for their call-outs if they are correcting work carried out by your original installer. Therefore, it's in your own interest to keep track of this installer so that you can contact them as required.

### **A crack has appeared in the hob surface.**

Isolate the hob immediately from the power supply and arrange for its repair. Do not use the hob until it has been repaired.

### **The hob is scratched.**

Always use the cleaning methods recommended in this guide. Make sure that pan bottoms are smooth and clean.

Marks from aluminium and copper pans, as well as mineral deposits from water and food, can be removed with a cleaning cream. However, tiny scratches that are not removable will become less visible in time as a result of cleaning.

## INSTALLATION

Check the appliance is electrically safe when you have finished.

# 5. Installation

## Dear Installer

Before you start your installation, please complete the details BELOW.

Should your customer have a problem relating to your installation they will be able to contact you easily.

<b>Installer's Name</b>
<b>Installer's Company</b>
<b>Installer's Telephone number</b>
<b>Appliance Serial Number</b>

## Safety Requirements

The hob must be installed in a well ventilated space, in accordance with the section entitled '*Electrical Connection*'.

Read these instructions before installing or using the appliance.

## Provision of Ventilation

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

## Location of the Hob

The hob may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

**⚠ This appliance should not be installed in a boat or caravan.**

The hob must be installed in accordance with the relevant Building regulations and IEE regulations.

**You will need the following equipment to complete the hob installation satisfactorily:**

Multimeter (for electrical tests)

**You will also need the following tools:**

1. Electric drill
2. Jigsaw
3. Steel tape measure
4. Cross head screwdriver
5. Pencil
6. Sharp knife

## Checking the parts

Ceramic hob  
Fixing brackets and screws (4 off)  
Seal

Check that the appliance is in a good condition after having removed the packaging. In case of doubt, do not use the appliance and contact the retailer.

**Never leave the packaging materials (cardboard, plastic bags, polystyrene foam, etc.) within children's reach since they could become potential sources of danger.**

## INSTALLATION

Check the appliance is electrically safe when you have finished.

### Positioning the Hob

The hob should be fitted into a work surface, which is at least 600mm deep. In position, it has a maximum thickness of 5mm from the top of the work surface. The cut-out dimensions are shown in (Fig.5-1) and the minimum clearances in (Fig.5-2). The minimum recommended distances from the hob to nearby surfaces are shown in (Fig.5-3).

\*Any hob hood should be installed in accordance with the hood manufacturer's instructions.

Surfaces of furniture and walls at the sides and rear of the hob should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration.

We cannot accept responsibility for damage caused by normal use of the hob to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

For safety reasons curtains must not be fitted immediately behind the hob.

### Fixing the Hob

The hob must be sealed to the work surface to prevent liquid from entering into the cabinet. A tape seal is supplied with the hob.

Carefully follow these instructions to correctly apply the seal: Turn the hob over and place in on a secure, level surface. Detach the seal from the backing, checking that the transparent protection still adheres to the seal itself. Carefully position the seal along the edge of the hob. Take special care in the corners making sure there are no gaps. The ends of the strips must fit together without overlapping.

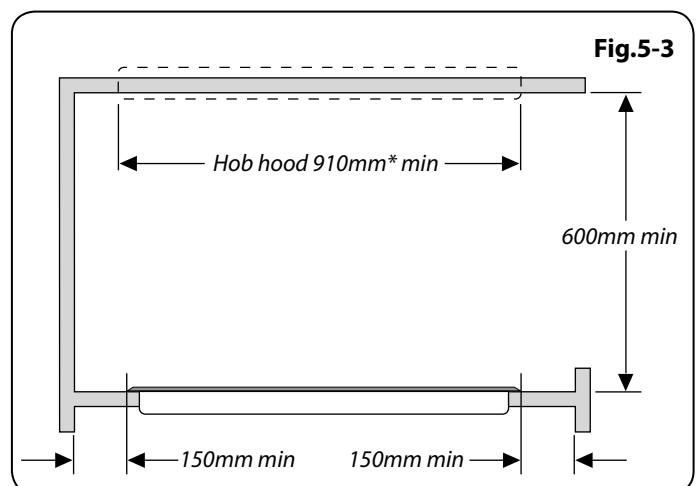
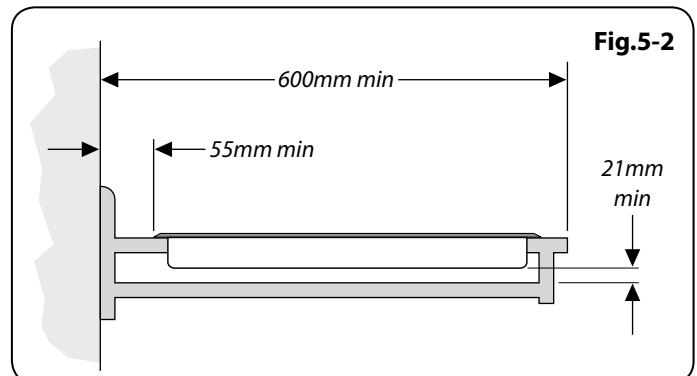
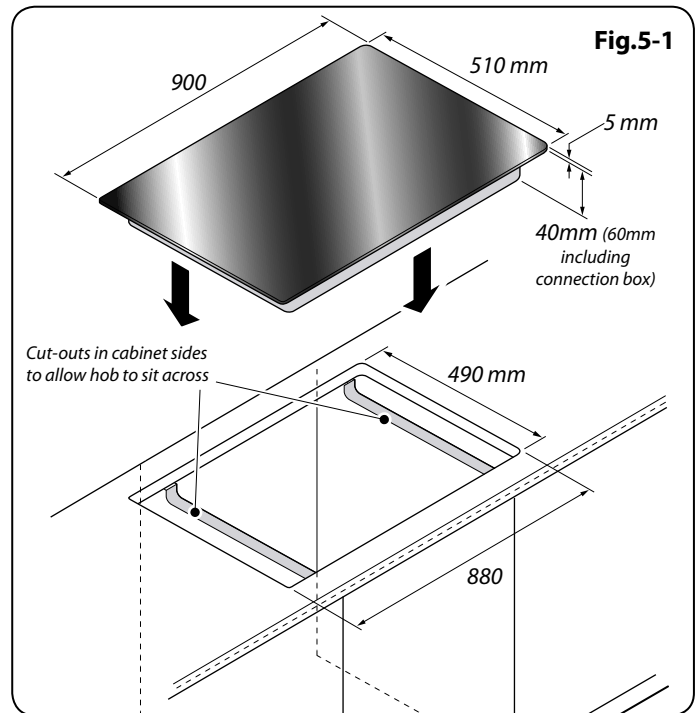
If the surface that the hob is to be fitted to is tiled or is not reasonably smooth, additional sealing with a waterproof silicone sealant may be required.

Turn the hob back the right way up and position it in the worktop cut-out.

Secure the hob to the worktop using the brackets supplied. The positioning of the bracket is dependent on the thickness of the worktop as shown in (Fig.5-4).

**Note:** Slide the optional sleeve onto the bracket if fitting to thin work surfaces.

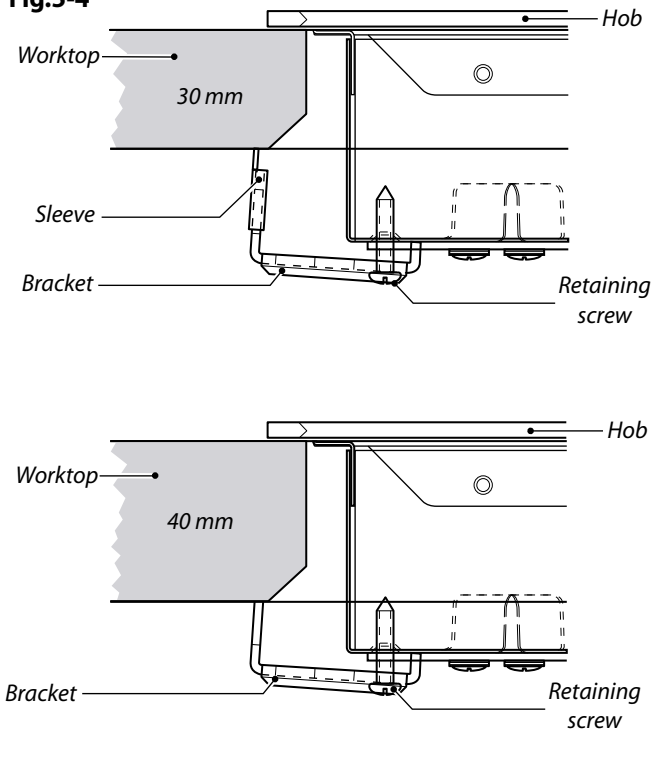
Locate the bracket to the slot on the hob base and then tighten the retaining screw until it is locked to the worktop.



## INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig.5-4



## Electrical Connections

This appliance must be installed by a qualified electrician to comply with the relevant Institute of Electrical Engineers (I.E.E.) regulations and also the local electricity supply company requirements.

### **⚠ WARNING: THIS APPLIANCE MUST BE EARTHED**

**Note:** All external wiring must comply with the IEE Regulations for the Electrical Equipment of Buildings. Connection to the electrical supply can be made with either a plug and socket, or be permanently wired via a double pole switch. The hob is supplied with a 3-core cable, 2m long.

If a replacement cable is fitted it must be 250V high temperature PVC (85°C), 1mm<sup>2</sup> minimum conductor size.

Connect the hob up as shown (Fig.5-5).

**IMPORTANT:** The wires in the mains lead are coloured in accordance with the following code:

<b>Green and yellow:</b>	<b>Earth</b>
<b>Blue:</b>	<b>Neutral</b>
<b>Brown:</b>	<b>Live</b>

## Hob Check

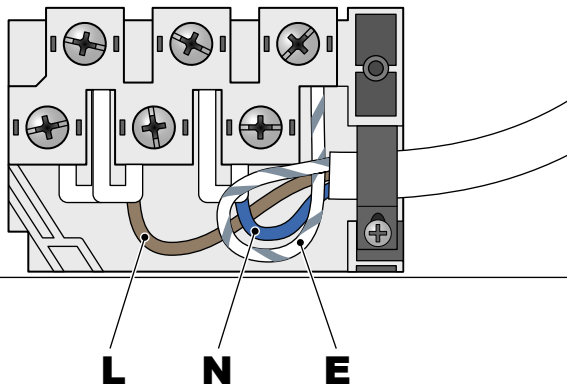
Check each cooking zone in turn.

## Customer Care

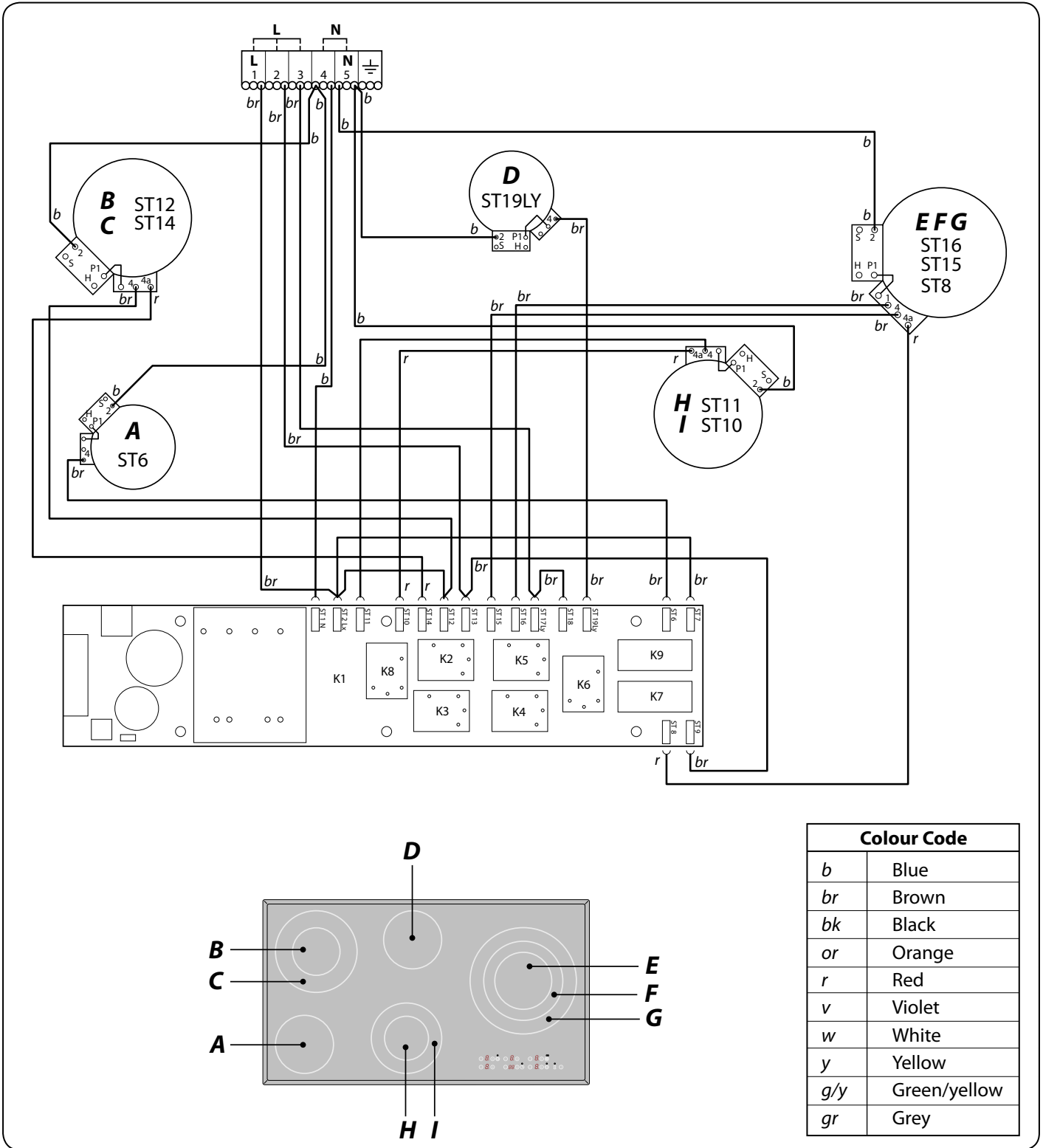
Please complete your contact details in the front of this section. Please inform the user how to operate the hob and hand over the instruction pack.

*Thank you.*

Fig.5-5



# 6. Circuit Diagram



## 7. Technical Data

**INSTALLER:** Please leave these instructions with the user.

**DATA BADGE LOCATION:** Base of the hob.

**COUNTRY OF DESTINATION:** GB/IE

### Dimensions

<b>Overall height</b>	45mm; (65mm including connection box)	Above worktop 5mm; Below worktop 40mm
<b>Overall width</b>	900mm; see 'Positioning of the Hob'	
<b>Overall depth</b>	510mm	
<b>Space for fixing</b>	See 'Positioning of the Hob'	
<b>Minimum space above hotplate</b>	600mm	

### Connections

<b>Electric</b>
220 – 240V 50Hz

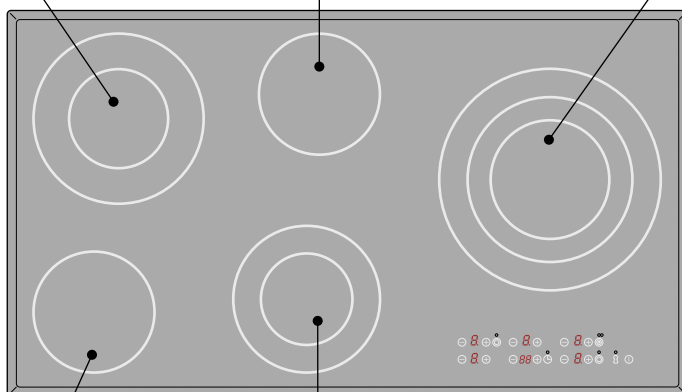
### Ratings

Maximum total electric load at 230V 50Hz: 8.6kW

*Double element*  
Inner: 0.7kW  
Outer: 2.1kW

*Single element, 1.2kW*

*Triple element*  
Inner: 0.75kW  
Middle: 0.75kW  
Outer: 2.4kW



*Single element, 1.2kW*

*Double element*  
Inner: 0.7kW  
Outer: 1.7kW



## 8. Warranty/After Sales Service

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If consultation or technical assistance is needed, please provide the local authorised service agent with the purchase invoice and the product code/serial number.

The 2 years free maintenance for the operation of the appliance started from the date of purchase of this product.

Any cosmetic damage to the appliance must be reported within 90 days of delivery.

For in-warranty service please call: **0845 6035312**.

For general enquiries please call: **0870 7895107**.





# RANGEmaster

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