





the range.





Search Rangemaster UK 👍 💟 🧑 🗑









the Ultimate range.

Adj: 1. not to be improved upon or surpassed; greatest; unsurpassed: the ultimate in range cooking 2. Rangemaster [since 1830]



When it comes to cooking; experience matters.

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

Built from 185 years of market leading experience, the NEXUS tops the $\,$ range of Britain's finest. Don't just take our word for it; Rangemaster dominates Which? best buys with 9 of the top 11 range cookers, wins countless industry awards and over 1 million customers have already made Rangemaster the heart of their home.

Rangemaster; Built from experience.

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





the range.

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	12	Professional Deluxe	18	Kitchener	26
Elite SE	12	Classic	20	Kitchener 60	26
Elise SE	14	Classic 60	20	Hi-LITE	28
Elise	14	Professional ⁺	22	Rangemaster 110/90	28
Excel	16	Professional 60	22	Toledo	30
Elan	16	Professional ⁺ 100 FX	24	Toledo XT	30
Classic Deluxe	18	Professional* FX / FXP	24		

Why more people choose







01Style 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.









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.

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



05

When it comes to cooking; experience matters.

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

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.





www.rangemaster.co.uk





Rapid Response

Rapid Response preheats the oven 30% faster than a fan oven, so you don't waste time waiting for the temperature light to go out before you can get cooking. Our tests show that you can place chilled foods in a cold oven, select Rapid Response, and get the same results as starting with a preheated oven.

Range Cooking 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.



Griddle

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



Warming Zone

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



Teppanyaki Griddle

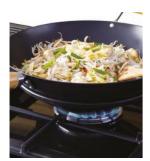
Cook healthy food Japanese-style with the unique Teppanyaki-style griddle plate that fits snugly over the burners. It is also coated for non-stick easy cleaning.

Available to order as an optional extra on certain models.



Handygrill & Handyrack

Unique to Rangemaster, this innovative tray attaches to the inside of the oven door, pulling out into view when the door is opened for safe and easily accessible closed door grilling and roasting.



Multi-Ring Burner

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



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.



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.



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.



Four-way Grill Trivet

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



Bread Proving Drawer

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

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



2 same ...only smaller

For all the benefits of a Rangemaster cooker but in a smaller package, the 60cm collection is the perfect solution. Available in three models – the Kitchener, Classic and Professional* – there's a model to suit every style.

All models are available in All Gas or Ceramic





60cm Features.

The 60cm collection from Rangemaster offer a choice of features to ensure your meals are cooked to perfection every time.



Clock and timer

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



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.



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.



Griddle

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



Electric hotplate

With six temperature settings, the four-burner ceramic hotplate can be used for everything from low-temperature simmering to flash frying.



Gas hotplate

For a professional look and easyclean finish, the single-pressed enamelled hotplate can hold a 1-litre spill and features four gas burners with cast iron pan supports.



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.



Oven doors

Each model has its own distinctive door design with a rectangular or arched baker's window to enable you to check the progress of your dish.

Inside the

7 wonders of Rangemaster.

The 7 wonders of Rangemaster: our cookers don't just look good on the outside – they are built from the highest quality components, rigorously tested so you can bake, boil, simmer and sauté for years to come.



Tri-tonne[™] Frame

Our triple-folded Tri-tonne™ frame is the starting point for every Rangemaster cooker.

- Unique Heavyweight Frame
- Easy-Glide Wheels
- Height Adjustable



Multi-glaze[™] Oven Door

Multi-glaze™ steel oven door technology offers peace of mind and safety for you and your family.

- Single Piece Pressed Door
- · Internal Glass Panels



EasyCook[™] Controls

EasyCook™ controls make our cookers simple to use, so you can start cooking from the moment it's installed.

- Cooker Controls
- Pressed and Welded Fascias



Cookmax XL™ Ovens

Cookmax XL[™] ovens offer a generous capacity, the lowest energy ratings and easy cleaning for stress-free cooking.

- CavLite™
- Shelf-Stop Shelving
- Class Leading Oven Capacity
- Stay-Clean Liners
- A-Rated for Energy Efficiency
- Fully Welded Cavities



Spill-guard[™] Hotplates

Super flexible Spill-guard™ hotplates in a choice of fuels make cleaning up after cooking even easier.

- · Cast Iron Pan Supports
- Unique Air Vent System
- Flame Failure Safety Device
- Separate Spillage Wells
- Multi-ring Burners



Endurance[™] Finish

Our Endurance™ finish is ecofriendly, 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.



RM Xtra™

Every Rangemaster cooker is thoroughly checked and tested before delivery.

- Award Winning Packaging
- Factory Tested
- Detachable Plinth
- 98% Recyclable Packaging

For an interactive explanation of the above features, visit

www.rangemaster.co.uk

Choosing your fuel type...

Dual Fuel

(LPG CONVERTIBLE)

The most popular fuel choice, dual fuel offers the responsiveness of a gas hob, with the flexibility and even heat distribution of an electric oven. If you want gas but don't have access to a mains supply, all of our dual fuel appliances can be converted to LPG (Liquid Petroleum Gas) using a kit that is fitted at point of installation by a specialist gas installer.

Induction

Fast, responsive and incredibly controllable, induction cooking offers the ultimate in speed and energy efficiency – no wonder it's the fastest growing hob choice today. Boasting a wealth of safety features, our hobs harness the latest induction technology for the most eco-friendly hob-top cooking possible. All feature electric ovens.

People with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob. (The frequency range of the induction hob is 20-60kHz).

All Gas

(LPG CONVERTIBLE AT POINT OF ORDER*)

Roasting with gas creates a moist atmosphere, helping to prevent your food from drying out whilst cooking. Our 90cm ovens offer the best of both worlds, with a gas oven and one electric fan oven.

Ceramic

Boasting impressive heat-up times and responsive controls, ceramic hobs are the perfect alternative to gas, and are often the preferred choice because of their easy-to-clean, seamless surface. All ceramic versions host electric ovens.

Choosing your size...

110 cm

The ultimate cook's dream, our widest models offer high-capacity ovens, capable of catering en masse, plus flexible options such as slow ovens* and storage drawers. An extra hob zone will allow you to cook with six pans simultaneously.

100 cm

Bridging the gap between 90cm and 110cm models, the 100cm wide range cooker is a popular choice that offers the ideal balance of functionality and style. The extra 10cm width will earn you larger oven capacities and a more substantial design statement.

90 cm

Perfect for smaller kitchens, our 90cm wide models boast many of the outstanding features of wider versions, so all you'll miss out on is a few centimetres. Choose this option if you're short on space but want to cook like a professional.





*available on selected models







the NEXUS.





NEXUS 90

NEXUS 110

Key Features:

- Multifunction Oven (LH) Fan Oven (RH) Handy Rack Bread Proving / Storage Drawer (110cm) Multi-ring Burner (DF) Wok Cradle (DF)
- Single Handed Ignition (DF) Multi-zone with Griddle (DF 110cm)
- Glide-out Grill with 4 way trivet Hot Hob Indicators (E)

the Elite SE.



ELITE SE 110

Key Features:

- Multifunction Oven (LH) Fan Oven (RH) Large Storage Drawer
- Handy Grill Multi-ring burner (x2) Wok Cradle
- Single Handed Ignition Griddle

When you want traditional cooking methods but a contemporary style cooker, the NEXUS from Rangemaster offers the best of both worlds. Ideal for creating a focal point within your kitchen, this sleek design scores high on looks as well as performance.

4 COLOURS TO CHOOSE FROM ...









WHICH FUEL TYPF ...





Dual Fuel

Induction

Available as dual fuel nat gas (LPG convertible*) FSDs fitted as standard, or all electric (Induction hob**).

- * Gas fitter needs to convert to LPG at point of installation.
- ** Requires 45amp connection.

With its style, individuality and versatility, the striking Elite SE will be a talking point in any home.

1 COLOUR TO CHOOSE FROM ...



Chrome Trim

WHICH FLIFI TYPF



Dual Fue

Available as dual fuel nat gas (LPG convertible*) FSDs fitted as standard.

* Gas fitter needs to convert to LPG at point of installation.









the Elise SE.



FLISE SE 110

Key Features:

- Multifunction Oven (LH) Fan Oven (RH) Handy Rack
- Full Width Storage Drawer Multi-ring Burner x 2 Wok Cradle
- Single Handed Ignition Dual Circuit Grill Cast Iron Pan Supports

the Elise.





ELISE 110



ELISE 100

Key Features:

- Multifunction Oven (LH) Fan Oven (RH) Handy Rack
- Storage Drawer (110cm) Multi-ring Burner (DF) Wok Cradle (DF)
- Single Handed Ignition (DF) Glide-out Grill Hot Hob Indicators (E)

Presenting high-capacity cooking with a vibrant colour palette, the Elise SE collection is built for design-savvy chefs.

7 COLOURS TO CHOOSE FROM ...









Brushed Chrome Trim





Chrome Trin





Brushed Chrome Trim

WHICH FUFL TYPF ...



Available as dual fuel nat gas (LPG convertible*) FSDs fitted as standard.

* Gas fitter needs to convert to LPG at point of installation.

Awaken your inner gastronome with the Elise range cooker, which is inspired by the same passion and panache for which European chefs are revered worldwide.

7 COLOURS TO CHOOSE FROM ...









White





WHICH FUFI TYPF ...

Available as dual fuel nat gas (LPG convertible*) FSDs fitted as standard, or all electric (Induction hob**).

- * Gas fitter needs to convert to LPG at point of installation.
- ** Requires 45amp connection.







the Excel.



EXCEL 110

Key Features:

- Multifunction Oven with Rapid Response (LH) Fan Oven (RH)
- Slow Cook Oven Handy Rack Wok Cradle (DF)
- Multi-zone with Griddle (DF) Glide-out Grill Multi-ring Burner (DF)
- Hot Hob Indicators (E)

the Elan.



ELAN 110

ELAN 90

Key Features:

- Multifunction Oven (LH) Fan Oven (RH) Handy Rack
- Storage Drawer (110cm) Multi-ring Burner (DF) Wok Cradle (DF)
- Single Handed Ignition (DF) Glide-out Grill Hot Hob Indicators (E)

The first of our range cookers to offer triple oven cooking. So, if it's flexibility you're after, the Excel will excel.

5 COLOURS TO CHOOSE FROM ...











WHICH FUFI TYPF ...







Available as dual fuel nat gas (LPG convertible*) FSDs fitted as standard, or all electric (induction** or ceramic hob).

- * Gas fitter needs to convert to LPG at point of installation.
- ** Requires 45amp connection

The Elan epitomises the traditional Rangemaster range cooker, combining distinctive looks with outstanding flexibility.

5 COLOURS TO CHOOSE FROM ...







Chrome Trim



WHICH FUFI TYPF ...







Available as dual fuel nat gas (LPG convertible*) FSDs fitted as standard, or all electric (induction** or ceramic hob).

- * Gas fitter needs to convert to LPG at point of installation.
- ** Requires 45amp connection.









Classic Deluxe.





CLASSIC DELUXE 100



CLASSIC DELUXE 90

CLASSIC DELUXE 110

Key Features:

- Multifunction Oven with Rapid Response (LH) Fan Oven (RH)
- Multi-zone with Griddle (DF 110cm) Griddle (DF 100/90cm)
- Handy Rack Storage Drawer (110cm) Multi-ring Burner (DF)
- Wok Cradle (DF) Single Handed Ignition (DF) Glide-out Grill
- Hot Hob Indicators (E)

Professional Deluxe.





PROFESSIONAL DELUXE 110



PROFESSIONAL DELLIXE 100

PROFESSIONAL DELUXE 90

Key Features:

- Multifunction Oven with Rapid Response (LH) Fan Oven (RH)
- Multi-zone with Griddle (DF 110cm) Griddle (DF 100/90cm)
- Handy Rack Storage Drawer (110cm) Multi-ring Burner (DF)
- Wok Cradle (DF) Single Handed Ignition (DF) Glide-out Grill
- Hot Hob Indicators (E)

Staying true to the Classic's styling, the Deluxe range delivers a host of innovative, up-to-the-minute features.

8 COLOURS TO CHOOSE FROM ...









White

WHICH FUEL TYPF ...







Available as natural gas, dual fuel nat gas (LPG convertible*) FSDs fitted as standard, or all electric (induction** or ceramic hob).

- * Gas fitter needs to convert to LPG at point of installation.
- ** Requires 45amp connection.

Enjoy contemporary styling with added luxury the Deluxe addition to our popular Professional⁺ collection takes cooking to new levels.

6 COLOURS TO CHOOSE FROM ...









Chrome Trim

White

Chrome Trim

WHICH FLIFT TYPF





Available as dual fuel nat gas (LPG convertible*) FSDs fitted as standard, or all electric (induction** or ceramic hob).

- * Gas fitter needs to convert to LPG at point of installation.
- ** Requires 45amp connection.







the Classic.





CLASSIC 100



CLASSIC 90

CLASSIC 110

Key Features:

- 2 x Ovens Handy Rack Storage Drawer (110cm) Lidded option (90 & 110cm) • Warming Zone (110cm) • Multi-ring Burner (DF)
- Griddle (DF) Dual Circuit Grill Hot Hob Indicators (E)

Classic 60.



CLASSIC 60

Key Features:

- 2 x Ovens Grill Slow Cook Setting Griddle (DF)
- Multi-ring Burner (DF) Hot Hob Indicators (E)

With bevelled doors, elegant windows and towel rail, the Classic offers everything you'd expect from a traditional range cooker.

7 COLOURS TO CHOOSE FROM ...













Brass Trim

WHICH FUEL TYPE ...









Available as natural gas, all LPG†, dual fuel nat gas (LPG convertible**) FSDs fitted as standard, or all electric (induction** or ceramic hob).

- * Gas fitter needs to convert to LPG at point of installation.
- ** Requires 45amp connection.
- † All LPG must be factory ordered.

With its arched baker's window and classic styling, this model comes in black or cream, and is also available as an all-gas or all-electric model. The Rangemaster 60cm built-in chimney hood in stainless steel or black is the perfect match.

2 COLOURS TO CHOOSE FROM ...





WHICH FUFL TYPE ...













the Professional*.





PROFESSIONAL+ 110



PROFESSIONAL* 100

PROFESSIONAL + 90

Key Features:

- Handy Rack Griddle (DF) Storage Drawer (110cm)
- Multi-ring Burner (DF) Griddle (DF) Glide-out Grill
- Hot Hob Indicators (E)

Professional 60.



PROFESSIONAL* 60

Key Features:

- 2 x Ovens Grill Slow Cook Setting Griddle (DF)
- Multi-ring Burner (DF) Hot Hob Indicators (E)

When a cooker is named the Professional, you can expect nothing less than truly professional results.

4 COLOURS TO CHOOSE FROM ...









WHICH FUEL TYPF ...









Available as natural gas, dual fuel nat gas (LPG convertible*) FSDs fitted as standard, or all electric (induction** or ceramic hob).

- * Gas fitter needs to convert to LPG at point of installation.
- ** Requires 45amp connection.

For a professional look with a more contemporary finish, this compact cooker comes in stainless steel or black, and also offers all-gas or all-electric fuel options. Clean lines and geometric styling give this design a sleek, modern feel.

2 COLOURS TO CHOOSE FROM ...





Chrome Trim

WHICH FUFL TYPE ...













Professional* 100 FX.



PROFESSIONAL* 100 FX

Key Features:

- 2 x Multifuntion Oven Griddle Storage Drawer
- Wok Cradle Multi-ring Burner Griddle Dual Circuit Grill

the Professional* FX / FXP.



PROFESSIONAL* FX / FXP

Key Features:

- Large Single Cavity Energy Saving Panel Multifunction Oven
- Dual Circuit Grill Multi-ring Burner Griddle (DF)
- Pyrolytic Cleaning Function (FXP) Hot Hob Indicators (E)

Packing two multifunction ovens, with a combined capacity of 128 litres, this chic addition to our range heralds impressively high-volume cooking capabilities.

4 COLOURS TO CHOOSE FROM ...









Chrome Trim Ch

Chrome Trim

Chrome T

WHICH FUEL TYPE ...



Dual Fuel

Available as dual fuel nat gas (LPG convertible*) fitted as

* Gas fitter needs to convert to LPG at point of installation.

Highly energy efficient. Highly versatile. The revolutionary Professional* FX bears all the innovative Rangemaster qualities.

For ease of cleaning, the Professional FXP features pyrolytic cleaning allowing the oven to literally clean itself by carbonising all the cooking residue to fine ash!

4 COLOURS TO CHOOSE FROM ...









WHICH FUFI TYPF ...





Ir

Available as dual fuel nat gas (LPG convertible*) FSDs fitted

- as standard, or all electric (Induction** hob).
- * Gas fitter needs to convert to LPG at point of installation.

 ** Requires 45amp connection.









the Kitchener.







KITCHENER 100

Key Features:

- 2 x Ovens Handy Rack Storage Drawer (110cm)
- Multi-ring Burner (DF) Cast Iron Pan Supports Dual Circuit Grill
- Hot Hob Indicators (E)

Kitchener 60.



KITCHENER 60

Key Features:

- 2 x Ovens Grill Slow Cook Setting (E) Griddle (DF)
- Multi-ring Burner (DF) Hot Hob Indicators (E)

First launched in 1830, the Kitchener set the standard for range cooking. It still does today.

3 COLOURS TO CHOOSE FROM ...







Chrome Trim S.Steel Fascia DF Only

Chrome Trim

WHICH FUEL TYPE ...







Available as dual fuel nat gas (LPG convertible*) FSDs fitted as standard, or all electric (ceramic hob).

* Gas fitter needs to convert to LPG at point of installation.

The original Rangemaster range cooker is now available in a slimline 60cm width, perfect for kitchens with limited space. Available as an all-gas or all-electric model in a traditional black finish, it comes with full width door handles and rotary controls.

1 COLOUR TO CHOOSE FROM ...



WHICH FUFL TYPF ...











the Hi-LITE.







Hi-LITE 90

Key Features:

- 2 x Ovens Handy Rack Griddle (DF) Storage Drawer (110cm)
- Warming Zone (110cm) Multi-ring Burner (DF) Griddle (DF)
- Glide-out Grill Hot Hob Indicators (E) Illuminated Fascia

RM 110 / 90.



RANGEMASTER 90

RANGEMASTER 110 PORTHOLE DOOR

Key Features:

- 2 x Ovens Handy Rack Storage Drawer (110cm)
- Warming Zone (110cm) Cast Iron Pan Supports
- Dual Circuit Grill Hot Hob Indicators (E)

With its fresh, modern look, the new Hi-LITE cooker features a stylish illuminated fascia, perfect for creating a subtle lighting effect after dark.

5 COLOURS TO CHOOSE FROM ...











WHICH FUFL TYPF ...





Available as dual fuel nat gas (LPG convertible*) FSDs fitted as standard, or all electric (Induction** hob).

- * Gas fitter needs to convert to LPG at point of installation.
- ** Requires 45amp connection.

Offering a variety of fuel options, the original 110 & 90 models have proved hugely successful.

1 COLOUR TO CHOOSE FROM ...



WHICH FUFL TYPF ...





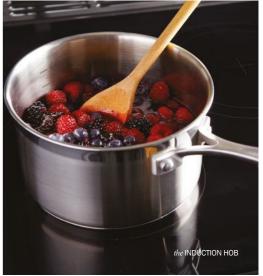


Available as natural gas, all LPG (110cm only)*, dual fuel nat gas (LPG convertible $\ensuremath{^{*\,*}}\xspace$) FSDs fitted as standard, or all electric (induction or

- * All LPG must be factory ordered.
 ** Gas fitter needs to convert to LPG at point of installation.









the Toledo.





TOLEDO 90

TOLEDO 110

Key Features:

- 2 x Ovens Handy Rack Storage Drawer (110cm)
- Multi-ring Burner (DF) Warming Zone (110cm)
- Cast Iron Pan Supports Dual Circuit Grill Hot Hob Indicators (E)

Toledo XT.



TOLEDO XT 110

Key Features:

- Multifunction Oven (LH) Fan Oven (RH) Handy Grill
- Full Width Storage Drawer Multi-ring Burner (DF) Griddle

Sophisticated, yet simple to use, the Toledo is every cook's dream cooker.

2 COLOURS TO CHOOSE FROM ...





WHICH FUEL TYPE ...









Dual Fuel With or

Induction

Ceramic

All Gas

Available as natural gas, dual fuel nat gas (LPG convertible*). FSDs fitted as standard, or all electric (induction** or ceramic hob).

- * Gas fitter needs to convert to LPG at point of installation.
- ** Requires 45amp connection.

Everything you could ever wish to find in a contemporary range cooker (and a large storage drawer so you'll never lose anything).

2 COLOURS TO CHOOSE FROM ...





WHICH FUEL TYPE ...





Dual Fuel

Ceramic

Available as dual fuel nat gas (LPG convertible*) FSDs fitted as standard, or all electric (ceramic hob).

* Gas fitter needs to convert to LPG at point of installation.



the

Co-ordinating Collection

We are probably best known for our range cookers, but we also specialise in a wide range of other kitchen appliances. We offer a wide range of refrigeration, dishwashers, sinks, taps and built-in cooking products all designed to complement and co-ordinate with your chosen range cooker.









Hoods 34 Splashback 37 DxD 38 Integrated Refrigeration 39 Integrated Dishwashing 40



the Zest.

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







the Vesper.

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



'Up and Down motorised movement





the Bellini.

- Available in 80cm
- Energy efficient
- 4 speeds plus intensive
- Touch control with blue display
- Charcoal and Aluminium filters included
- LED lighting
- Brushless Motor
- Timer Delay
- Available as re-circulating and extraction**
- ** Chimney sections can only be fitted in extraction mode not recirculation mode.







the Opal.

- Available in 60, 90 or 100cm
- 3 speeds plus intensive
- Touch control with blue display
- Dishwasher safe Aluminium filters
- Charcoal and Aluminium filters included
- LED lighting
- Available as re-circulating and extraction**
- ** Chimney sections can only be fitted in extraction mode not recirculation mode.







the Hi-LITE Hood.

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

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

COLOUR OPTIONS













the

Classic Chimney Hood.

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









the

Chimney Hood.

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













rim Chrome Tri

110cm onl Chrome & white badg

the

Toledo Hood.

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

the

Flat Hood.

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











the

Elite Hood.

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



the

60/70cm Chimney Hood.

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







the Integrated Hood.

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



Splashbacks

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

the

Classic Splashback.

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



the

Glass Splashback.

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













the

Metallic Glass Splashback.

Available in 3 sizes - 90, 100 or 110cm



COLOUR OPTIONS







the

Toledo Splashback.

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



COLOUR OPTIONS







Rangemaster Splashback.

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



COLOUR OPTIONS







Freestanding Refrigeration

With the trend for French-door refrigeration set to continue, Rangemaster has launched a premium DxD design with superior build quality and finish. A* rated for energy efficiency, it offers a number of key features with three colour options to suit every kitchen scheme.

the DxD.

FEATURES

- Filtered water*
- Automatic ice maker
- Two crisper drawers and one full width pantry
- Flexible shelving
- Impressive 522 litre net capacity
- A+ rated for energy efficiency
- Totally frost free

- Fuzzy logic intelligence
- All controls featured within dispenser design reducing requirement to open the fridge doors
- Electronic 'door open' alarm
- Four star freezer rating (*/***)
- Central LED lighting



3 COLOURS TO CHOOSE FROM ...







Chrome Trin





For specifications see page 46

*Filter will need replacing every 2 years, depending on usage.

Integrated Refrigeration

Four capacious integrated models include tall 70:30 and 50:50 configuration units, and separate under counter larder fridge and freezer units all with reversible hinges for added flexibility within your kitchen.

the Under Counter Freezer.

FEATURES

- A+ rated for energy efficiency
- 97 litre net capacity
- Super freeze functionality
- Modern, clear finish on all drawers
- European sizing ensures streamlined fit within cabinetry
- Four star freezing
- Reversible hinging
- 2 year warranty



Under Counter Fridge.

FEATURES

- A+ rated for energy efficiency
- 144 litre net capacity
- Unique strong door shelving with chrome detail
- Modern clear finish on all shelving and drawers
- Reversible hinging
- 2 year warranty



the 50:50.

FEATURES

- A+ rated for energy efficiency
- Impressive 241 litre net capacity
- Silver trim on shelving and door furniture
- Humidity controlled drawers
- Totally frost-free throughout the fridge and freezer
- Holiday Mode ensuring lower energy consumption while you're away
- Super Cool and Super Freeze functions to cool/freeze food quickly to maintain nutrients.
- Reversible hinging
- Four star freezer
- 2 year warranty



the 70:30.

FEATURES

- A+ rated for energy efficiency
- Impressive 232 litre net capacity
- Humidity controlled crisper drawers
- Holiday Mode ensuring lower energy consumption while you're away
- Super Cool and Super Freeze functions to cool/ freeze food quickly to maintain nutrients
- Silver trim on shelving and door furniture
- Reversible hinging
- Four star freezer
- 2 year warranty





Integrated Dishwashing

the 10 place Dishwasher.

Integrated dishwashers offer a seamless look for the kitchen and now, thanks to the new Rangemaster collection, you can fit 10 place settings into our slimline 45cm wide model. Ideal for compact spaces, this new design enables you to clean more dishes without taking up more kitchen space.



FEATURES

- Slimline 45cm model
- 10 place setting
- A+ energy efficiency
- 6 washing temperatures
- 8 programmes including: Auto Intensive, Auto Delicate, Rapid, Soak/Prewash & Fco Wash
- Adjustable top level racking
- LCD digital display with silver fascia

the 12 place Dishwasher.

Using a dishwasher saves both energy and water, so families will be pleased to see that Rangemaster has launched a new A++ rated 12 place setting integrated model, which will cope just as easily with family mealtimes as an evening's entertaining.



FEATURES

- 5 washing temperatures
- A++ energy efficiency
- 9 programmes including: Auto, Auto Intensive, Auto Delicate, Rapid, Extra Intensive & Eco Wash
- Adjustable top level racking
- Less water consumption, 9 litres per cycle
- LCD digital display with silver fascia

Feature Rich.

This latest dishwasher collection also comes with a host of innovative new features. These include less water consumption, less energy usage, more programmes, easily adjustable racking, up-to 19-hour time delay, Auto and Eco wash on both 45cm and 60cm models as well as a choice of top or bottom level half load wash.



Range Cooking & 60cm Specifications

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

PRODUCT NAME	NEXUS 110	NEXUS 110	NEXUS 90	NEXUS 90	ELISE SE	ELISE 110	ELISE 110
FUEL TYPE	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION	DUAL FUEL	DUAL FUEL	INDUCTION
WIDTH (MM)	1092	1100	900	900	1092	1092	1092
DEPTH EXCLUDING HANDLES (MM)	606	608	606	608	596	598	595
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	910 / 930	910 / 930	910 / 930
TOTAL HOB RATING (kW)	13.10	7.40	10.90	7.40	14.40	14.40	7.40
TOTAL HOB CURRENT RATING (A)	9.60	32	-	32	-	-	32
SUGGESTED CONNECTION (A)	32	45	32	45	32	32	45
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	9.8	15.5	7.4	15.3	5.1	7.4	14.8
TOTAL OVEN CAPACITY (LITRES - DM3)	146	146	140	140	146	146	146
ENERGY RATING	A	Α	A	A	A	A	A
PRODUCT NAME	ELAN 90	ELAN 90	CLASSIC DLX 110	CLASSIC DLX 110	CLASSIC DLX 110	CLASSIC DLX 100	CLASSIC DLX 100
FUEL TYPE	INDUCTION	CERAMIC	DUAL FUEL	INDUCTION	CERAMIC	DUAL FUEL	INDUCTION
WIDTH (MM)	900	900	1092	1100	1100	994	994
DEPTH EXCLUDING HANDLES (MM)	608	608	607	608	608	605	608
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	7.4	7.43	13.10	7.40	8.53	10.90	7.40
TOTAL HOB CURRENT RATING (A)	32	***************************************		••••		10.90	
SUGGESTED CONNECTION (A)	32 45	32.30 45	9.60 32	32.00 45	37.10 45	32	32.00 45
MAXIMUM ELECTRICAL LOAD (kW @ 230V)				45			
TOTAL OVEN CAPACITY (LITRES - DM3)	14.8	14.83	10.8	••••	17.13	8.6	16
ENERGY RATING	140	140	146	146	146	155	155
ENERGY IVALING	A	Α	Α	Α	Α	A	Α
DDODUOT NAME							
PRODUCT NAME	CLASSIC 100	CLASSIC 100	CLASSIC 100	CLASSIC 90	CLASSIC 90	CLASSIC 90	CLASSIC 90
FUEL TYPE	ALL GAS	INDUCTION	CERAMIC	DUAL FUEL	LIDDED (DF)	ALL GAS	INDUCTION
WIDTH (MM)	994	994	994	900	905	900	900
DEPTH EXCLUDING HANDLES (MM)	605	604	607	608	608	600	608
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	10.90	7.40	10.90	10.90	10.90	10.90	7.40
TOTAL HOB CURRENT RATING (A)	-	32.00	-	-	-	-	32.00
SUGGESTED CONNECTION (A)	13	45	13	32	32	13	45
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	2.6	14.8	14.82	7.4	7.4	2.6	14.8
TOTAL OVEN CAPACITY (LITRES - DM3)	143	155	155	140	140	128	140
ENERGY RATING	A	A	A	A	A	A	A
DDODUOT NAME							
PRODUCT NAME	PRO+ 110	PRO+ 110	PRO+ 110	PRO+ 100	PRO+ 100	PRO+ 100	PRO+ 100
FUEL TYPE	ALL GAS	INDUCTION	CERAMIC	DUAL FUEL	ALL GAS	INDUCTION	CERAMIC
WIDTH (MM)	1100	1100	1100	994	994	994	994
DEPTH EXCLUDING HANDLES (MM)	607	604	604	604	605	607	607
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	13.90	7.40	8.53	10.90	10.90	7.40	7.43
TOTAL HOB CURRENT RATING (A)	-	32.00	37.10	-	-	32.00	32.3
SUGGESTED CONNECTION (A)	13	45	45	32	13	45	45
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	0.1	14.5	15.63	7.4	2.6	14.8	14.82
TOTAL OVEN CAPACITY (LITRES - DM3)	122	153	153	155	143	155	155
ENERGY RATING	-	Α	A	Α	A	A	A
PROBLICT MANE							
PRODUCT NAME	PRO+ 90FXP	HI-LITE 110	HI-LITE 110	HI-LITE 100	HI-LITE 100	HI-LITE 90	HI-LITE 90
FUEL TYPE	DUAL FUEL	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION	DUAL FUEL	INDUCTION
WIDTH (MM)	900	1092	1100	994	994	900	900
DEPTH EXCLUDING HANDLES (MM)	608	607	607	604	607	598	607
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	904 / 929	905 / 930	905 / 930	905 / 930	904 / 929	905 / 930
TOTAL HOB RATING (kW)	10.90	10.9	7.40	10.90	7.40	10.90	7.40
TOTAL HOB CURRENT RATING (A)		0.70	32.00	_	32.00		32.00
SUGGESTED CONNECTION (A)	32	32	45	32	45	32	45
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	3.6	7.28	14.78	7.4	14.8	7.4	14.8
TOTAL OVEN CAPACITY (LITRES - DM3)	114 (FULL OVEN)	153	153	155	155	140	140
ENERGY RATING					A		
ENERGITOTING	Α	Α	A	A	A	A	Α

All gas/dual fuel models manufactured by Rangemaster are fitted with FSDs as standard. Flame Supervision Devices (FSDs) are part of the gas burner system, and automatically shut off the fuel supply should the flame accidentally extinguish, therefore making the gas hob safer. The FSD will stop a build-up of unlit gas that could otherwise result in an explosive environment, and also prevent dangerous levels of carbon monoxide. Hob layouts vary between different models * Oven cavity subject to change

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

ELISE 100	EXCEL 110	EXCEL 110	EXCEL 110	ELITE SE	ELAN 110	ELAN 110	ELAN 110	ELAN 90
INDUCTION	DUAL FUEL	INDUCTION	CERAMIC	DUAL FUEL	DUAL FUEL	INDUCTION	CERAMIC	DUAL FUEL
994	1092	1100	1100	1092	1092	1092	1100	900
595	607	607	607	659	598	598	615	598
910 / 930	905 / 930	905 / 930	905 / 930	900 / 925	900 / 925	900 / 925	905 / 930	900 / 925
7.40	13.10	7.40	8.53	14.40	14.40	14.40	8.53	10.90
						32		
32	9.60	32	37.10	-	-		37.10	-
45	32	45	45	32	32	45	45	32
14.8	11.8	17.0	18.13	5.1	7.4	2.3	15.93	7.4
155	146	146	146	146	146	146	146	140
A	A	А	A	A	A	A	A	A
CLASSIC DLX 90	CLASSIC DLX 90	CLASSIC DLX 90	CLASSIC 110	CLASSIC 110	CLASSIC 110	CLASSIC 110	CLASSIC 110	CLASSIC 100
DUAL FUEL	INDUCTION	CERAMIC	DUAL FUEL	LIDDED (DF)	ALL GAS	INDUCTION	CERAMIC	DUAL FUEL
900	900	900	1096	1105	1096	1100	1100	994
608	608	608	600	600	600	608	600	605
905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
10.90	7.40	7.43	11.06	11.06	11.06	7.40	8.53	10.90
-	32.00	32.30	0.70	0.70	0.70	32.00	37.00	-
32	45	45	32	32	13	45	45	32
8.6	16	16.1	7.2	7.2	0.2	14.5	15.6	7.38
140	140	140	15U3	153	122	153	153	155
Α	Α	A	A	A	A	A	A	A
CLASSIC 90	CLASSIC 60	CLASSIC 60	PRO DELUXE 110	PRO DELUXE 110	PRO DELUXE 100	PRO DELUXE 90	PRO DELUXE 90	PRO+ 110
CERAMIC	ALL GAS	CERAMIC	DUAL FUEL	INDUCTION	DUAL FUEL	DUAL FUEL	INDUCTION	DUAL FUEL
900	595	595	1092	1100	994	900	900	1092
608	598	598	608	608	604	608	607	607
905 / 930	895 / 925	895 / 925	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
7.43	8.3	6.0	13.10	7.40	10.90	10.90	7.40	13.90
32.30	-	-	9.60	32.00	-	-	32.00	-
45	13	32	32	45	32	32	45	32
14.83	0.025	10.6	10.8	16	8.6	8.6	16	7.1
140	58	96	146	146	155	140	140	153
A	А	A	A	A	A	A	A	A
PRO+ 90	PRO+ 90	PRO+ 90	PRO+ 90	PRO+ 60	PRO+ 60	PRO+ 100FX	PRO+ 90FX	PRO+ 90FX
PRO+ 90 DUAL FUEL	PRO+ 90 ALL GAS	PRO+ 90 INDUCTION	PRO+ 90 CERAMIC	PRO+ 60 ALL GAS	PRO+ 60 CERAMIC	PRO+ 100FX DUAL FUEL	PRO* 90FX DUAL FUEL	PRO+ 90FX INDUCTION

DUAL FUEL	ALL GAS	INDUCTION	CERAMIC	ALL GAS	CERAMIC	DUAL FUEL	DUAL FUEL	INDUCTION
DUAL FUEL 900 604	ALL GAS 900 600	INDUCTION 900 607	CERAMIC 900 607	ALL GAS 595 598	CERAMIC 595 598	DUAL FUEL 994 604	DUAL FUEL 900 608	INDUCTION 900 608
DUAL FUEL 900 604 905 / 930	ALL GAS 900 600 905 / 930	INDUCTION 900 607 905 / 930	CERAMIC 900 607 905 / 930	ALL GAS 595 598 895 / 925	CERAMIC 595 598 895 / 925	DUAL FUEL 994 604 905/930	DUAL FUEL 900 608 905 / 930	INDUCTION 900 608 905 / 930
DUAL FUEL 900 604 905 / 930 10.90	ALL GAS 900 600 905 / 930 10.90	INDUCTION 900 607 905 / 930 7.40	CERAMIC 900 607 905 / 930 7.43	ALL GAS 595 598 895 / 925 8.3	CERAMIC 595 598 895 / 925 6.0	DUAL FUEL 994 604 905/930 10.90	DUAL FUEL 900 608 905 / 930 10.90	900 608 905 / 930 7.40
DUAL FUEL 900 604 905 / 930 10.90	ALL GAS 900 600 905 / 930 10.90	900 607 905 / 930 7.40 32.00	CERAMIC 900 607 905 / 930 7.43 32.30	ALL GAS 595 598 895 / 925 8.3	CERAMIC 595 598 895 / 925 6.0	DUAL FUEL 994 604 905/930 10.90	DUAL FUEL 900 608 905 / 930 10.90	900 608 905 / 930 7.40 32.00
DUAL FUEL 900 604 905 / 930 10.90 - 32	ALL GAS 900 600 905 / 930 10.90 -	INDUCTION 900 607 905 / 930 7.40 32.00 45	CERAMIC 900 607 905 / 930 7.43 32.30 45	ALL GAS 595 598 895 / 925 8.3 - 13	CERAMIC 595 598 895 / 925 6.0 -	DUAL FUEL 994 604 905/930 10.90 - 32	DUAL FUEL 900 608 905 / 930 10.90 - 32	900 608 905 / 930 7.40 32.00 45
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4	ALL GAS 900 600 905 / 930 10.90 - 13 2.6	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83	ALL GAS 595 598 895 / 925 8.3 - 13 0.025	CERAMIC 595 598 895 / 925 6.0 - 32 10.6	DUAL FUEL 994 604 905/930 10.90 - 32 4.4	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4 140	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128	900 607 905 / 930 7.40 32.00 45 14.8	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96	DUAL FUEL 994 604 905/930 10.90 - 32 4.4 128	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN)	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVER
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4	ALL GAS 900 600 905 / 930 10.90 - 13 2.6	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83	ALL GAS 595 598 895 / 925 8.3 - 13 0.025	CERAMIC 595 598 895 / 925 6.0 - 32 10.6	DUAL FUEL 994 604 905/930 10.90 - 32 4.4	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4 140 A	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A	DUAL FUEL 994 604 905/930 10.90 32 4.4 128 A	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVER
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4 140 A	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A	DUAL FUEL 994 604 905/930 10.90 - 32 4.4 128 A	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVER A
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4 140 A	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A TOLEDO XT 110 CERAMIC	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A	DUAL FUEL 994 604 905/930 10.90 - 32 4.4 128 A TOLEDO 110 CERAMIC	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FUIL OVEN) A TOLEDO 90 DUAL FUEL	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVEN A
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4 140 A TOLEDO XT 110 DUAL FUEL 1096	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A TOLEDO XT 110 CERAMIC 1100	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A TOLEDO 110 DUAL FUEL 1096	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A TOLEDO 110 LIDDED (DF) 1105	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A TOLEDO 110 ALL GAS 1096	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A TOLEDO 110 INDUCTION 1100	DUAL FUEL 994 604 905/930 10.90 - 32 4.4 128 A TOLEDO 110 CERAMIC 1100	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A TOLEDO 90 DUAL FUEL 896	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVEN A TOLEDO 90 LIDDED (DF) 905
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4 140 A TOLEDO XT 110 DUAL FUEL 1096 600	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A TOLEDO XT 110 CERAMIC 1100 600	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A TOLEDO 110 DUAL FUEL 1096 600	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A TOLEDO 110 LIDDED (DF) 1105 600	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A TOLEDO 110 ALL GAS 1096 600	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A TOLEDO 110 INDUCTION 1100 605	DUAL FUEL 994 604 905/930 10.90 - 32 4.4 128 A TOLEDO 110 CERAMIC 1100 605	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A TOLEDO 90 DUAL FUEL 896 600	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVEN A TOLEDO 90 LIDDED (DF) 905 600
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4 140 A TOLEDO XT 110 DUAL FUEL 1096	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A TOLEDO XT 110 CERAMIC 1100	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A TOLEDO 110 DUAL FUEL 1096	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A TOLEDO 110 LIDDED (DF) 1105	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A TOLEDO 110 ALL GAS 1096	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A TOLEDO 110 INDUCTION 1100	DUAL FUEL 994 604 905/930 10.90 - 32 4.4 128 A TOLEDO 110 CERAMIC 1100	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A TOLEDO 90 DUAL FUEL 896	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVER A TOLEDO 90 LIDDED (DF) 905
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4 140 A TOLEDO XT 110 DUAL FUEL 1096 600	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A TOLEDO XT 110 CERAMIC 1100 600	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A TOLEDO 110 DUAL FUEL 1096 600	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A TOLEDO 110 LIDDED (DF) 1105 600	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A TOLEDO 110 ALL GAS 1096 600	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A TOLEDO 110 INDUCTION 1100 605	DUAL FUEL 994 604 905/930 10.90 - 32 4.4 128 A TOLEDO 110 CERAMIC 1100 605	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A TOLEDO 90 DUAL FUEL 896 600	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVEN A TOLEDO 90 LIDDED (DF) 905 600
DUAL FUEL 900 604 905 / 930 10.90 - 32 7.4 140 A TOLEDO XT 110 DUAL FUEL 1096 600 905 / 930	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A TOLEDO XT 110 CERAMIC 1100 600 905 / 930	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A TOLEDO 110 DUAL FUEL 1096 600 905 / 930	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A TOLEDO 110 LIDDED (DF) 1105 600 905 / 930	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A TOLEDO 110 ALL GAS 1096 600 905 / 930	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A TOLEDO 110 INDUCTION 1100 605 905 / 930	DUAL FUEL 994 604 905/930 10.90 - 32 4.4 128 A TOLEDO 110 CERAMIC 1100 605 905/930	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A TOLEDO 90 DUAL FUEL 896 600 905 / 930	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVEN A TOLEDO 90 LIDDED (DF) 905 600 905 / 930
DUAL FUEL 900 604 905 / 930 10.90 32 7.4 140 A TOLEDO XT 110 DUAL FUEL 1096 600 905 / 930 11.06 0.70	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A TOLEDO XT 110 CERAMIC 1100 600 905 / 930 8.53 37.10	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A TOLEDO 110 DUAL FUEL 1096 600 905 / 930 11.06 0.70	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A TOLEDO 110 LIDDED (DF) 1105 600 905 / 930 11.06 0.70	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A TOLEDO 110 ALL GAS 1096 600 905 / 930 11.06 0.70	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A TOLEDO 110 INDUCTION 1100 605 905 / 930 7.40 32.00	DUAL FUEL 994 604 905/930 10.90	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A TOLEDO 90 DUAL FUEL 896 600 905 / 930 10.90	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVEN A TOLEDO 90 LIDDED (DF) 905 600 905 / 930 10.90
DUAL FUEL 900 604 905 / 930 10.90 32 7.4 140 A TOLEDO XT 110 DUAL FUEL 1096 600 905 / 930 11.06 0.70 32	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A TOLEDO XT 110 CERAMIC 1100 600 905 / 930 8.53 37.10 45	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A TOLEDO 110 DUAL FUEL 1096 600 905 / 930 11.06 0.70 32	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A TOLEDO 110 LIDDED (DF) 1105 600 905 / 930 11.06 0.70 32	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A TOLEDO 110 ALL GAS 1096 600 905 / 930 11.06 0.70 13	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A TOLEDO 110 INDUCTION 1100 605 905 / 930 7.40 32.00 45	DUAL FUEL 994 604 905/930 10.90 - 32 4.4 128 A TOLEDO 110 CERAMIC 1100 605 905/930 8.53 37.10 45	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A TOLEDO 90 DUAL FUEL 896 600 905 / 930 10.90 - 32	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVEN A TOLEDO 90 LIDDED (DF) 905 600 905 / 930 1.3
DUAL FUEL 900 604 905 / 930 10.90 32 7.4 140 A TOLEDO XT 110 DUAL FUEL 1096 600 905 / 930 11.06 0.70 32 5.1	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A TOLEDO XT 110 CERAMIC 1100 600 905 / 930 8.53 37.10 45 13.63	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A TOLEDO 110 DUAL FUEL 1096 600 905 / 930 11.06 0.70 32 7.2	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A TOLEDO 110 LIDDED (DF) 1105 600 905 / 930 0.70 32 7.2	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A TOLEDO 110 ALL GAS 1096 600 905 / 930 91 / 930 0.70 13 0.7	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A TOLEDO 110 INDUCTION 1100 605 905 / 930 7 / 40 32.00 45 14.5	DUAL FUEL 994 604 905/930 10.90 32 4.4 128 A TOLEDO 110 CERAMIC 1100 605 905/930 8.53 37.10 45 15.6	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A TOLEDO 90 DUAL FUEL 896 600 905 / 930 - 32 32 7.4	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVEN A TOLEDO 90 LIDDED (DF) 905 600 905 / 930 - 13 2.6
DUAL FUEL 900 604 905 / 930 10.90 32 7.4 140 A TOLEDO XT 110 DUAL FUEL 1096 600 905 / 930 11.06 0.70 32	ALL GAS 900 600 905 / 930 10.90 - 13 2.6 128 A TOLEDO XT 110 CERAMIC 1100 600 905 / 930 8.53 37.10 45	INDUCTION 900 607 905 / 930 7.40 32.00 45 14.8 140 A TOLEDO 110 DUAL FUEL 1096 600 905 / 930 11.06 0.70 32	CERAMIC 900 607 905 / 930 7.43 32.30 45 14.83 140 A TOLEDO 110 LIDDED (DF) 1105 600 905 / 930 11.06 0.70 32	ALL GAS 595 598 895 / 925 8.3 - 13 0.025 58 A TOLEDO 110 ALL GAS 1096 600 905 / 930 11.06 0.70 13	CERAMIC 595 598 895 / 925 6.0 - 32 10.6 96 A TOLEDO 110 INDUCTION 1100 605 905 / 930 7.40 32.00 45	DUAL FUEL 994 604 905/930 10.90 - 32 4.4 128 A TOLEDO 110 CERAMIC 1100 605 905/930 8.53 37.10 45	DUAL FUEL 900 608 905 / 930 10.90 - 32 3.6 114 (FULL OVEN) A TOLEDO 90 DUAL FUEL 896 600 905 / 930 10.90 - 32	INDUCTION 900 608 905 / 930 7.40 32.00 45 12.3 114 (FULL OVEN A TOLEDO 90 LIDDED (DF) 905 600 905 / 930 10.90 - 13

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

PRODUCT NAME	TOLEDO 90	TOLEDO 90	KITCHENER 110	KITCHENER 110	KITCHENER 100	KITCHENER 100	KITCHENER 100	
FUEL TYPE	INDUCTION	CERAMIC	DUAL FUEL	CERAMIC	DUAL FUEL	ALL GAS	CERAMIC	
WIDTH (MM)	900	900	1092	1100	994	994	994	
DEPTH EXCLUDING HANDLES (MM)	605	605	607	615	605	605	607	
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	
TOTAL HOB RATING (kW)	7.40	7.43	13.90	8.53	10.90	10.90	7.43	
TOTAL HOB CURRENT RATING (A)	32.00	32.30	-	37.10	-	-	32.3	
SUGGESTED CONNECTION (A)	45	45	32	45	32	13	45	
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	14.8	15	7.1	15.63	7.4	2.6	14.82	
TOTAL OVEN CAPACITY (LITRES - DM3)	140	140	153	153	155	143	155	
ENERGY RATING	А	А	А	А	А	A	А	

PRODUCT NAME	KITCHENER 90	KITCHENER 90	KITCHENER 90	KITCHENER 60	RNG 110	RNG 110	RNG 110
FUEL TYPE	DUAL FUEL	ALL GAS	CERAMIC	CERAMIC	DUAL FUEL	ALL GAS	CERAMIC
WIDTH (MM)	900	900	900	595	1105	1105	1100
DEPTH EXCLUDING HANDLES (MM)	607	600	600	598	600	600	600
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	895 / 925	905 / 930	905 / 930	905 / 930
TOTAL HOB RATING (kW)	10.90	10.80	7.43	6.0	10.56	10.56	7.54
TOTAL HOB CURRENT RATING (A)	-	-	32.30	-	0.70	0.70	32.80
SUGGESTED CONNECTION (A)	32	13	45	32	32	13	45
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.4	2.6	14.83	10.6	7.26	0.2	14.64
TOTAL OVEN CAPACITY (LITRES - DM3)	140	128	140	96	153	122	153
ENERGY RATING	А	А	А	А	А	А	A
-							

RNG 90	RNG 90	RNG 90
DUAL FUEL	ALL GAS	CERAMIC
905	905	900
600	600	608
905 / 930	905 / 930	905 / 930
10.40	10.40	7.43
-	-	32.30
32	13	45
7.4	2.6	14.83
140	128	140
A	А	А
	DUAL FUEL 905 600 905 / 930 10.40 - 32 7.4 140 A	DUAL FUEL ALL GAS 905 905 600 600 905 / 930 905 / 930

Hood Specifications

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

		ELITE	HOOD)		FLAT	HOOD			TOL	.EDO		CHIMN	IEY / C	LASSIC	INTI	EGRAT	ED HO	DOD	ŀ	HI-LITE	: H00I)
WIDTH		10	98		10	98/9	98/8	398	10	98/9	98 / 8	398	1098	/ 998	/ 898		72	20			1098	/ 898	
DEPTH		50	00			4	70			52	20			490			4(00			47	70	
HEIGHT		810 -	1025			815 -	1025			788 -	1003		70)5 - 10	10		35	7.6			725 -	1060	
SPEED	1	2	3	BOOST	1	2	3	BOOST	1	2	3	BOOST	1	2	3	1	2	3	BOOST	1	2	3	BOOST
AIR CAPACITY M3/HOUR*	310	480	610	685	315	480	610	685	300	460	600	670	240	340	470	360	550	650	785	310	470	610	685
AIR CAPACITY M3/HOUR**	320	500	645	730	320	500	645	730	305	475	620	700	250	355	500	370	590	700	850	320	490	640	725
PRESSURE PA	370	460	480	500	360	450	480	500	380	460	490	510	170	220	250	330	430	470	490	380	460	490	520
INPUT W	135	170	215	250	135	170	215	250	135	170	215	250	70	100	145	140	185	250	275	140	185	250	275
NOISE LEVEL DBA***	54	62	67	70	54	62	67	70	51	61	67	70	52	60	66	53	63	67	70	54	62	67	70
DUCTING KIT (MM Ø) ****	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150	150
ENERGY RATING	С	С	С	С	С	С	С	С	С	С	С	С	Е	Е	Е	D	D	D	D	С	С	С	С

	60CM CHIMNEY HOOD	70CM CHIMNEY HOOD	ZEST HOOD	VESPER HOOD	OPAL HOOD	BELLINI HOOD
WIDTH	598	698	400	515	598 / 898 / 998	600
DEPTH	470	492	400	410	148 - 339	148 - 333
HEIGHT	725 - 1060	800 - 1000	MAX. 1031	MAX. 1305	835 - 1020	710 - 1030
SPEED	1 2 3	1 2 3	1 2 3 BOOST	1 2 3 BOOST	1 2 3 BOOST	1 2 3 3 BOOST
AIR CAPACITY M3/HOUR*	240 340 470	210 250 390	285 435 540 600	230 345 450 520	300 470 605 690	200 390 500 620 860
AIR CAPACITY M3/HOUR**	250 355 500	220 260 410	295 450 560 630	235 355 460 540	310 490 640 730	210 410 530 660 920
PRESSURE PA	170 220 250	170 190 220	360 450 480 500	360 450 480 500	360 450 480 500	430 440 480 540 630
INPUT W	70 100 145	70 100 145	135 170 215 250	135 170 215 250	135 170 215 250	10 30 55 95 270
NOISE LEVEL DBA***	52 60 66	52 56 64	49 60 65 68	49 60 65 68	52 62 67 70	42 57 62 67 73
DUCTING KIT (MM Ø) ****	150 150 150	150 150 150	150 150 150 150	150 150 150 150	150 150 150 150	150 150 150 150 150
ENERGY RATING	E E E	E E E	СССС	D D D D	СССС	A A A A

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

Splashback Specifications

	CLASSIC	RANGEMASTER	TOLEDO	GLASS	GLASS	60 & 70CM
WIDTH	899 / 994 / 1098	899 / 994 / 1098	1091 / 891	899 / 994 / 1098	992 / 1092	599 / 699
DEPTH	8	8	8	6	7	13.6
HEIGHT	670	670	670	750	670	670

Refrigeration Specifications

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

DIMENSIONS IN MM	DXD
HEIGHT	1820MM
WIDTH	908MM
DEPTH	700MM (EX HANDLES)**
ENERGY EFFICIENCY RATING	A+
FREEZER RATING	*/***
GPOSS CAPACITY (LITPES)	620
TOTAL NET CAPACITY	522
NET CAPACITY FRIDGE	387
NET CAPACITY FREEZER	135
FREEZING CAPACITY 24/HR	10KG
ENERGY CONSUMPTION / YEAR	415KWH
MAX NOISE LEVEL	45DBA
NET WEIGHT	153KG
AUTO DEFROST	YES
CONTROL SYSTEM	ELECTRONIC

	50:50	70:30	UNDER COUNTER FRIDGE	UNDER COUNTER FREEZER
IMENSIONS IN MM				
EIGHT	1773	1773	818 - 868	818 - 868
/IDTH	555	555	596	596
EPTH	540	540	550	550
OTAL GROSS CAPACITY	254 LITRES	266 LITRES	145 LITRES	108 LITRES
OTAL NET CAPACITY	241 LITRES	232 LITRES	144 LITRES	97 LITRES
EFRIGERATOR CAPACITY	148 LITRES	179 LITRES	144 LITRES	
REEZER CAPACITY	84 LITRES	62 LITRES		97 LITRES
NERGY CONSUMPTION / YEAR	313 kWH	300 kWH	123 kWH	192 kWH
HELVES / DRAWERS	4 FRIDGE SHELVES /	4 FRIDGE SHELVES /	3 FRIDGE SHELVES	3 FREEZER DRAWERS /
	4 FREEZER DRAWS	4 FREEZER DRAWS		1 SUPER FREEZE DRAW
HELVING	GLASS SHELF WITH	GLASS SHELF WITH	GLASS SHELF WITH	
	METAL TRIM	METAL TRIM	METAL TRIM	
ET WEIGHT	68 KG	69 KG	30 KG	32 KG
EVERSIBLE DOOR	YES	YES	YES	YES
IAX NOISE LEVEL	39 DBA	39 DBA	40 DBA	40 DBA
/ARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS
NERGY RATING	A+ (*/***)	A+ (*/***)	A+	(*/***)
NERGY RATING	A+ (*/***)	A+ (*/***)	A+	

Dishwashing Specifications

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

/1260FI/	
120011/	RDW1045FI/
12	10
A++	A+
A	A
A	A
.9KW	0.8KW
LITRES	12 LITRES
DB(A)	47 DB(A)
9	8
	315-870 x 448x 548
38KG	32KG
	15 – 875 x 450 x 570
17 MAX H	647-717 MAX H
3 KW/H	237 KW/H
LITRES	3360 LITRES
	3 KW/H O LITRES

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