

11. Technical Data

THE COOKER IS CATEGORY: Cat I₂H₃+. It is supplied set for group H natural gas. A conversion kit from NG to LP is available for the cooker. **INSTALLER:** Please leave these instructions with the user. **DATA BADGE LOCATION:** Cooker back, serial number repeater badge below oven door opening. **COUNTRY OF DESTINATION:** GB, IE.

Connections

| Gas (Rp ½ at rear right-hand side) | | Electric |
|------------------------------------|---------|----------------|
| Natural Gas | 20 mbar | 230/400V 50 Hz |
| Butane | 29 mbar | |
| Propane | 37 mbar | |

See the appliance badge for test pressures.

Dimensions

| | | |
|-----------------------------------|----------------------------------------------------|----------------|
| Model | Encore Deluxe 110 Dual Fuel | |
| Overall height | minimum 905 mm | maximum 930 mm |
| Overall width | 1092 mm | |
| Overall depth | 604 mm excluding handles, 650 mm including handles | |
| Minimum height above the hotplate | 650 mm | |

Hotplate Ratings

| Hotplate | Bypass Screw* | Natural Gas G20 20 mb | | L.P. Gas 29/37 mb | |
|-----------------------------|---------------|-----------------------|----------|-------------------|----------|
| | | | Injector | | Injector |
| Wok burner | 62 | 4.0 kW | 148 | 4.0 kW (291 g/h) | 103 |
| Rapide/ Large Burner | 40 | 3 kW | 134 | 3.0 kW (218 g/h) | 87 |
| Semi Rapide / Medium Burner | 32 | 1.7 kW | 109 | 1.7 kW (124 g/h) | 68 |
| Auxiliary / Small Burner | 28 | 1 kW | 75 | 1.0 kW (73 g/h) | 51 |

* The valves in this cooker are fitted with adjustable bypass screws. The cooker is supplied with the bypass screws set for Natural Gas. For LPG conversion the bypass screws must be screwed all the way down.

Hotplate energy saving tips

- Use cookware with a flat base.
- Use the correct size cookware.
- Use cookware with a lid.
- Minimise the amount of liquid or fat.
- When liquid starts boiling, reduce the setting.
- Consumption is based on G30.

Oven energy saving tips

- Cook meals together, if possible.
- Keep the pre-heating time short.
- Do not lengthen cooking time.
- Do not open the oven door during the cooking period.
- Do not forget to turn the appliance off at the end of cooking.

Hotplate Efficiency

| | |
|----------------------|---------------|
| Brand | Rangemaster |
| Model Identification | Encore Deluxe |
| Size | 110 |
| Type | Dual Fuel |

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|---------------------------------------------|-----|
| Type of Hob | Gas |
| Number of gas burners | 5 |
| Auxiliary / Small Burner (EE gas burner) | - |
| Semi Rapide / Medium Burner (EE gas burner) | 58% |
| Semi Rapide / Medium Burner (EE gas burner) | 58% |
| Rapide / Large Burner (EE gas burner) | 56% |
| Rapide / Large Burner (EE gas burner) | - |
| Wok (EE gas burner) | 54% |
| Wok (EE gas burner) | - |
| Hotplate EE gas hob (*) | - |

| | |
|------------------------------------------------|---------|
| Type of Hob | Radiant |
| Number of electric zones | 2 |
| Zone 1 - Ø cm | 14.5 |
| Heating Technology | |
| Energy Consumption (EElectric cooking) - Wh/kg | 180 |
| Zone 2 - Ø cm | 14.5 |
| Heating Technology | |
| Energy Consumption (EElectric cooking) - Wh/kg | 180 |
| Energy Consumption (EElectric hob) - Wh/kg (*) | - |

Information marked thus (*) is not required with mixed fuel hobs

Oven Data

| | | |
|----------------------------------------------------------|-------------|---------------|
| Brand | | Rangemaster |
| Model identification | | Encore Deluxe |
| Type of oven | | Electric |
| Mass | kg | 128 |
| Number of cavities | | 2 |
| Left-hand Efficiency | | |
| Fuel type | | Electric |
| Cavity type | | Multifunction |
| Power - conventional | kW | 2.2 |
| Power - forced air convection | kW | 2.5 |
| Volume | Litres | 79 |
| Energy consumption (electricity) - conventional | kWh / cycle | 1.01 |
| Energy consumption (electricity) - forced air convection | kWh / cycle | 0.88 |
| Energy efficiency index - conventional | | 114 |
| Energy efficiency index - forced air convection | | 100 |
| Energy class | | A |
| Right-hand Efficiency | | |
| Fuel type | | Electric |
| Cavity type | | Fanned |
| Power - conventional | kW | - |
| Power - forced air convection | kW | 2.5 |
| Volume | Litres | 79 |
| Energy consumption (electricity) - conventional | kWh / cycle | - |
| Energy consumption (electricity) - forced air convection | kWh / cycle | 0.83 |
| Energy efficiency index - conventional | | - |
| Energy efficiency index - forced air convection | | 94.4 |
| Energy class | | A |

| | | |
|------------------------------------------------------------|--|--------|
| Additional Information | | |
| The ovens comply with EN 60350-1 (electric) EN 15181 (gas) | | |
| Maximum output @ 230V 50Hz | | |
| Conventional | | - |
| Multifunction | | 2.5 kW |
| Multifunction (with Rapid Response) | | 3.7 kW |
| Forced Air Convection | | 2.5 kW |
| Grill | | 2.3 kW |
| Slow Oven | | - |
| Bread Proving Drawer | | 0.2 kW |
| Ceramic multi-zone hotplate | | 2.2 kW |

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|---------------------------------------------------------------------------------------------------------------|----------|
| Maximum total electrical load at 230 V (approximate total including hob, oven lights, oven fan, etc.): | 11.04 kW |
|---------------------------------------------------------------------------------------------------------------|----------|