RMB45SCBL/SS
ECL45SCBL/BL

User Guide

&

Installation & Service Instructions

RANGEmaster

U110609 - 09B

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1. Before You Start...

Thank you for buying a Rangemaster Steam Oven. 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 steam oven before.

⚠ **CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating. Using it for any other purpose could invalidate any warranty or liability claim. Besides invalidating claims this wastes fuel and may overheat the control knobs.**

Installation and Maintenance

The electrical installation should be in accordance with BS 7671, or with the relevant national and local regulations. Have the installer show you the location of the oven control switch and mark it for easy reference.

It is recommended that this appliance is serviced annually. Only a qualified service engineer should service the oven, and only approved spare parts should be used.

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

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

This appliance is for household use and complies with EEC directives. This appliance can only be used for cooking and heating food.

Before First Use

Before using the oven for the first time clean it thoroughly. Switch off the unit at the isolator or mains supply. Remove all packing materials and accessories. Using hot water and a mild detergent, wipe the oven interior and then rinse carefully with a damp cloth. Wash the oven shelves and accessories in a dishwasher or using hot water and a mild detergent and dry thoroughly.

Slide the oven shelves into the oven and close the door. To dispel any manufacturing smells, turn the oven to 200°C and run for an hour.

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 oven.**

⚠ **When the oven is not in use, ensure that the control knobs are in the OFF position.**

⚠ **To minimise the possibility of burns, always be certain that the controls are in the OFF position and that the entire oven is cool before attempting to clean.**

⚠ **Cooking high moisture content foods can create a 'steam burst' when the oven door is opened. When opening the oven door stand well back and allow any steam to disperse. Take care that no water seeps into the appliance.**

⚠ **On a regular basis empty the water tank.**

⚠ **Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. NEVER operate the oven with wet hands. DO NOT use a towel or other bulky cloth in place of a glove – it might catch fire if it touches a hot surface.**

⚠ **Always keep combustible wall coverings or curtains, etc., a safe distance away from your oven, and never wear loose-fitting or hanging clothes while using the appliance.**

⚠ **DO NOT store or use aerosols, or any other potentially combustible or flammable materials, in the vicinity of the oven.**

⚠ **Care should be taken to avoid touching the heating elements inside the main oven.**

⚠ **Whole chickens and large joints of meat should be defrosted thoroughly in the refrigerator. Do not defrost in a warm oven or while the adjoining oven is in operation or still warm.**

⚠ **When the oven is on, DO NOT leave the oven door open for longer than necessary.**

⚠ **NEVER heat unopened food containers. Pressure build-up may cause the containers to burst and cause injury.**

⚠ **DO NOT use aluminium foil to cover vents, shelves, linings or the oven roof.**

⚠ **This appliance is heavy, so take care when moving it.**

⚠ **The appliance is not intended to be operated by means of external timer or separated remote-control system.**

⚠ **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision**

or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children less than 8 years of age should be kept away unless continuously supervised. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

To avoid condensation, do not leave cooked food longer than necessary in the steam oven.

To get the best cooking out of your steam oven, we recommend that you pour fresh water before cooking.

Cleaning

Before attempting to clean the oven, switch off from the mains.

After cooking we recommend that you clean any residue left from the cooked food and the condensation produced on the inner glass of the steam oven immediately.

DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

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.

Avoid using any abrasive cleaners, including cream cleaners. For best results, use a liquid detergent or use a soft cloth wrung out in clean hot soapy water.

In the interests of hygiene and safety, the oven 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 cleaners can produce noxious fumes if applied to a hot surface.

2. Oven Overview

Fig. 2.1

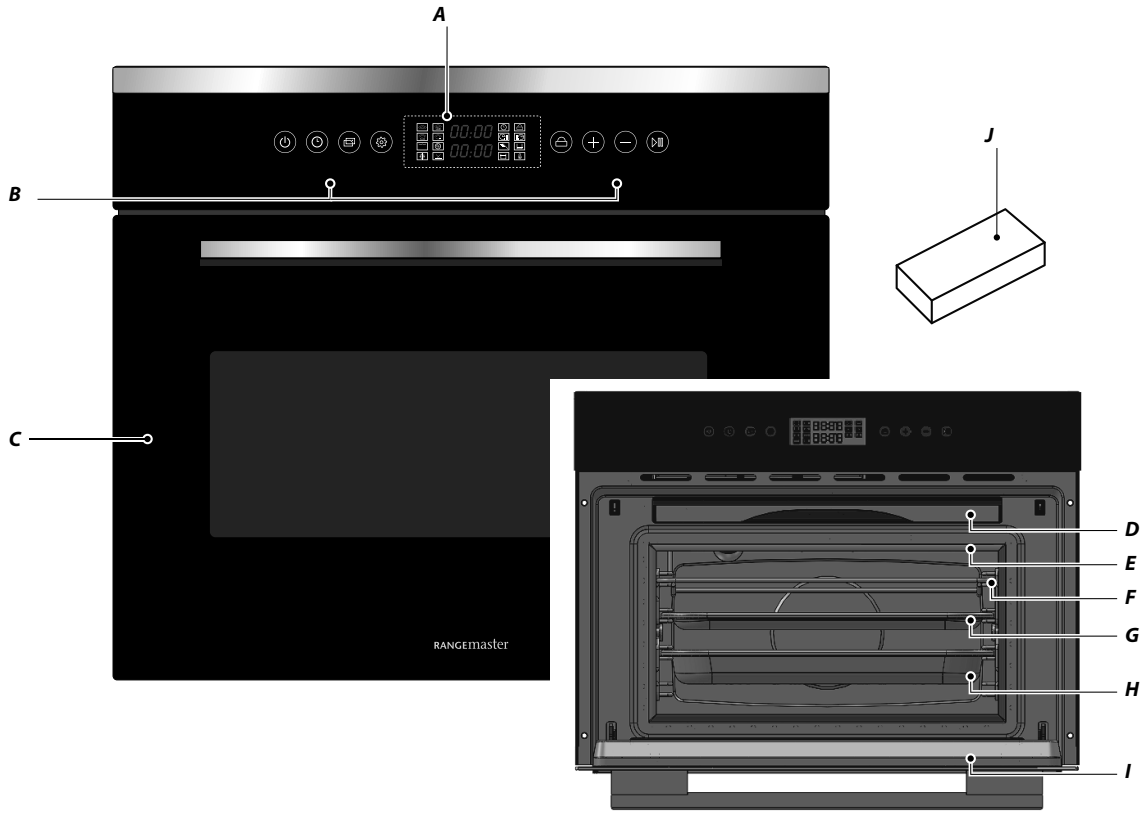
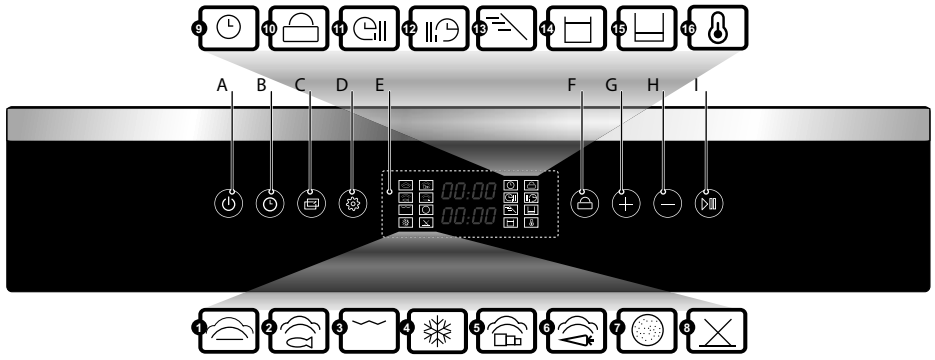


Fig. 2.2



The steam oven (**Fig. 2.1**) has a 8-function oven cavity with a touch sensitive control panel.

Key: Fig. 2.1

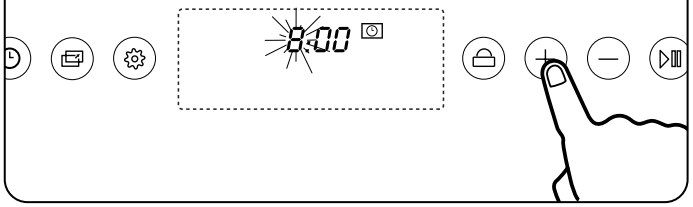
- **A.** Function Display
- **B.** Controls
- **C.** Steam Oven
- **D.** Water Tank
- **E.** Door Seal
- **F.** 1x Racks
- **G.** 1x Pan
- **H.** 1x Perforated Pan
- **I.** Door
- **J.** Sponge

Key: Fig. 2.2

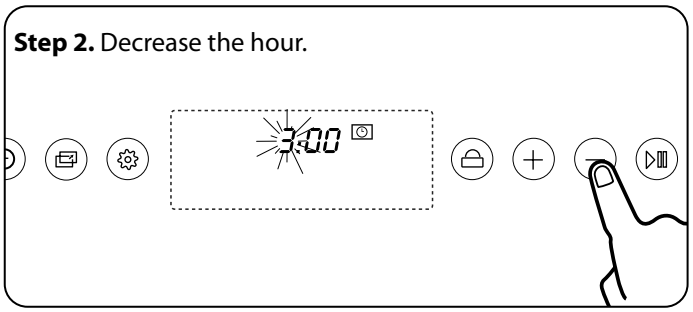
- **A.** Standby button
- **B.** Timer
- **C.** Function Adjustment
- **D.** Set / Confirm
- **E.** Display
- **F.** Child Lock
- **G.** +
- **H.** -
- **I.** Start / Pause
- **1.** Steam
- **2.** Fish
- **3.** Grill
- **4.** Defrost
- **5.** Meat
- **6.** Vegetable
- **7.** Pizza
- **8.** Miscellaneous
- **9.** Clock
- **10.** Child Lock
- **11.** Cooking duration
- **12.** Delay time
- **13.** Descaling
- **14.** Water level (Full)
- **15.** Water level (Low)
- **16.** Temperature

Setting the clock for the first time

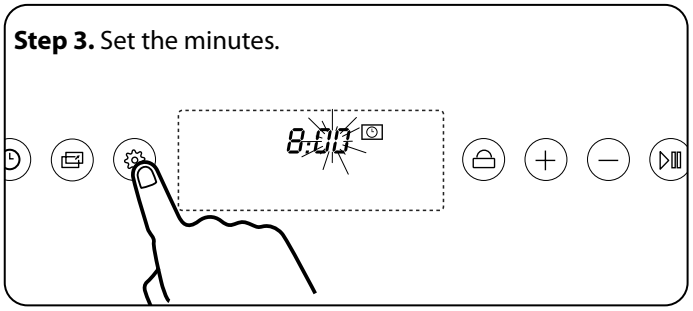
Step 1. Set the hour by pressing the +.



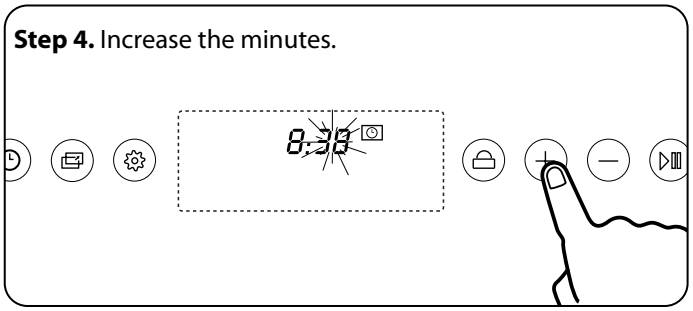
Step 2. Decrease the hour.



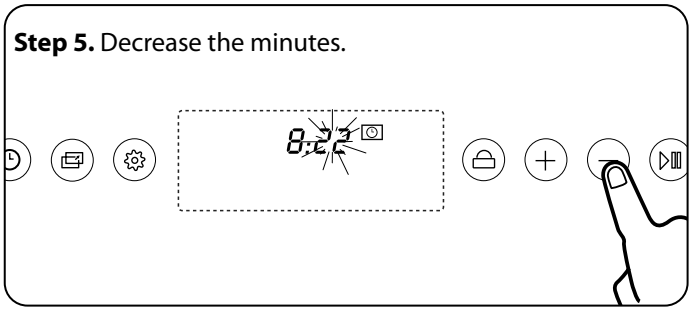
Step 3. Set the minutes.



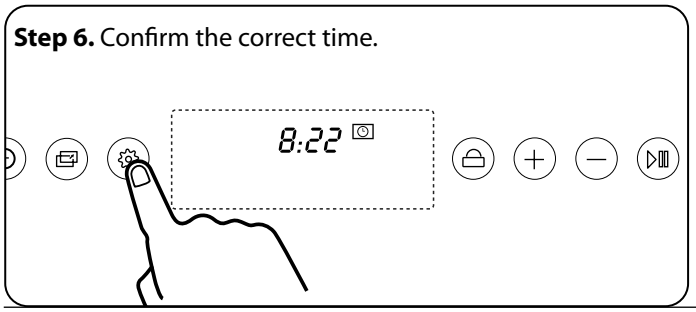
Step 4. Increase the minutes.



Step 5. Decrease the minutes.

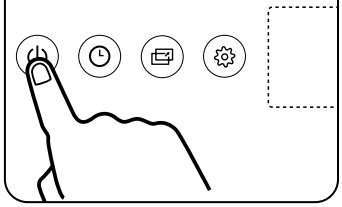


Step 6. Confirm the correct time.

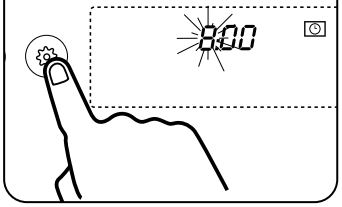


Changing the time

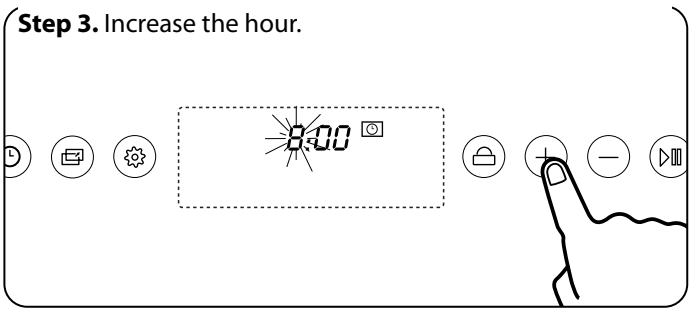
Step 1. Firmly press the "Standby" button.



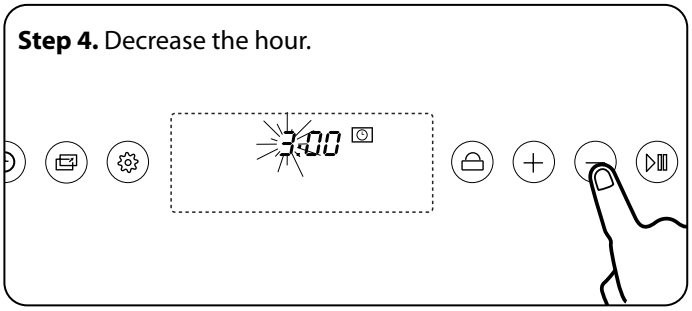
Step 2. Firmly press the setting button.



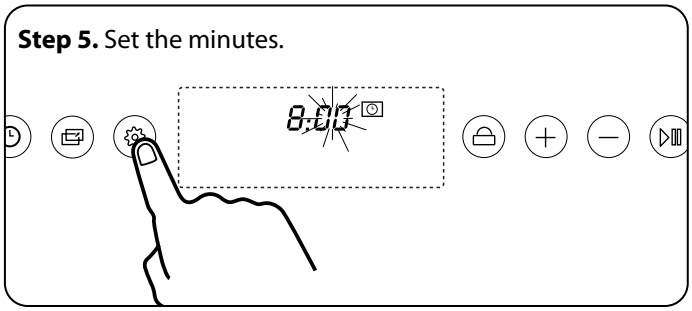
Step 3. Increase the hour.



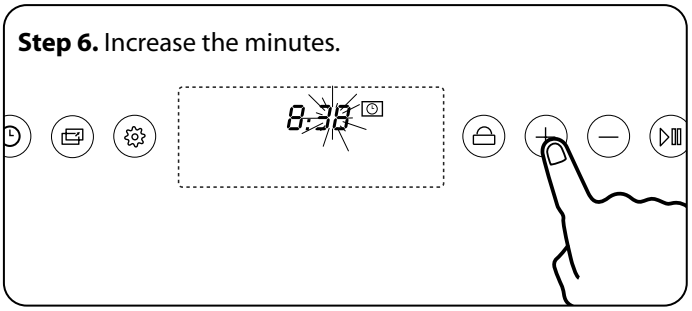
Step 4. Decrease the hour.



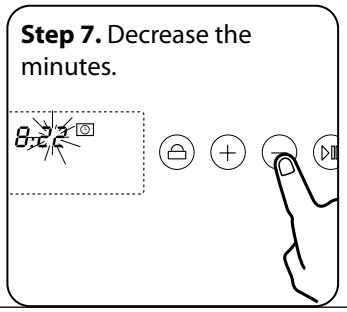
Step 5. Set the minutes.



Step 6. Increase the minutes.



Step 7. Decrease the minutes.



Step 8. Confirm the correct time.

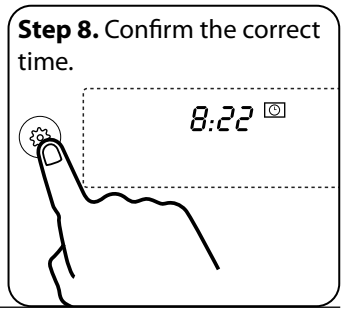


Fig. 2.3

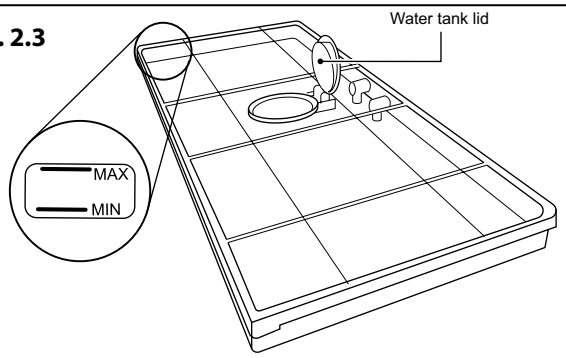


Fig. 2.4

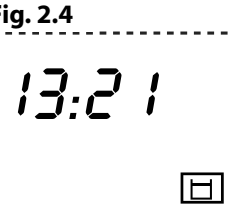
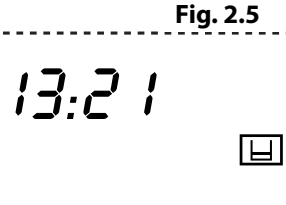


Fig. 2.5



It is not recommended to open the door while the steam oven is in use. However when opening the oven door stand well back and allow any steam to disperse. Take care that no water seeps into the appliance.

Water Level

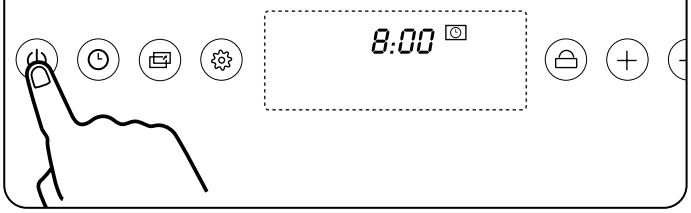
A full water tank will generally cook for 60 - 70 minutes.

1. To fill the water lift the lid and carefully fill from the tap or from a small jug of water upto the maximum marker **Fig. 2.3**. Wipe clean if the water overflows.
2. Once filled reinstall the water tank back in the steam oven. You will hear a beep once the tank is installed and the water level (full) indicator **Fig. 2.4** will light up.
3. If the water level is low the indicator **Fig. 2.5** will light up. Follow step 1 to refill.
4. If you need to refill the water tank while the steam oven is operating. Leave to cool by opening the oven door and wait a while until it is safe to remove the water tank to cool. Follow step 1 to refill.

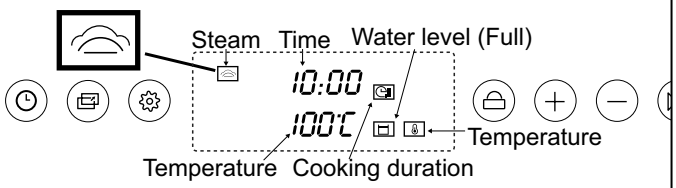
⚠ **When in use the steam oven can get hot when changing or refilling the water tank.**

Steam

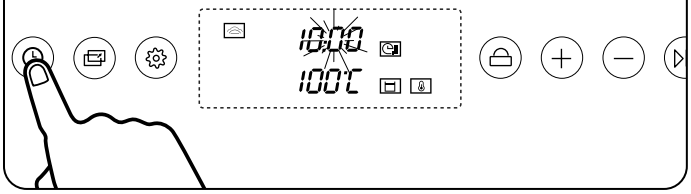
Step 1. Firmly press the "Standby" button.



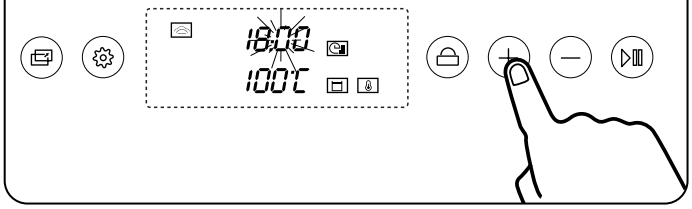
Step 2. Overview of the display



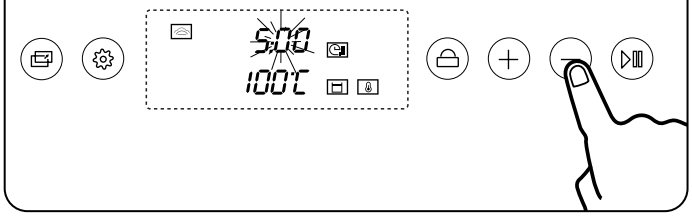
Step 3. Press the "Timer" symbol to set the cooking duration.



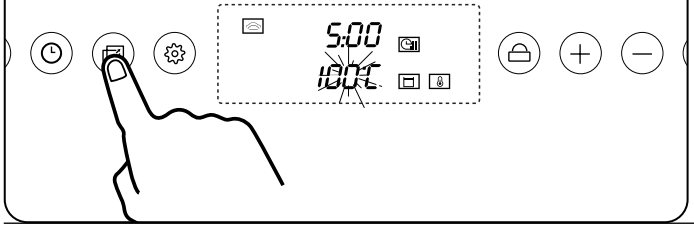
Step 4. Increase time.



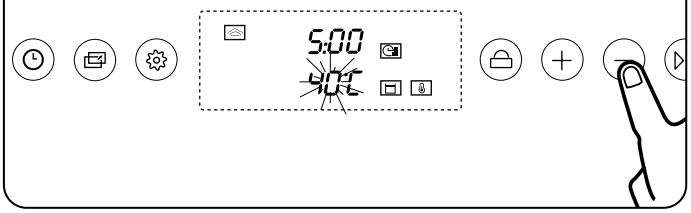
Step 5. Decrease time.



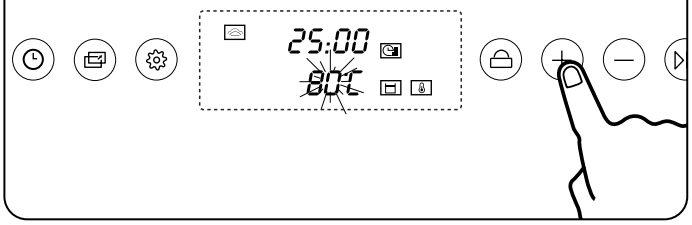
Step 6. Press the "Function" button to change/set the temperature.



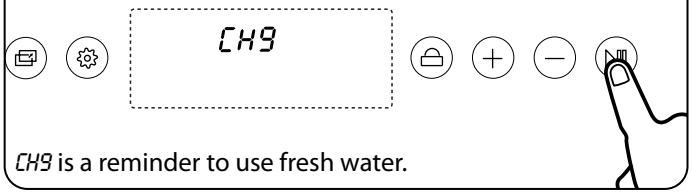
Step 7. Decrease temperature.



Step 8. Increase temperature.

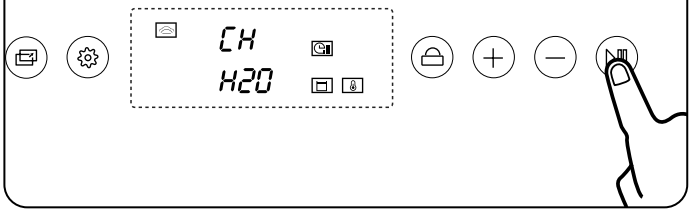


Step 9. Press Start / Pause. If no button is pressed while the *CH9* is showing, it will operate after 60 secs.

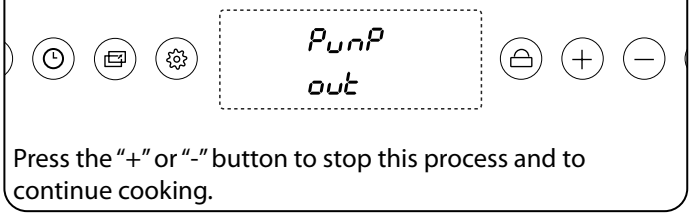


CH9 is a reminder to use fresh water.

Step 10. *CH H20* is a reminder to check the water level. Press Start / Pause again once confirmed.



Step 11. This display will show when the cooking process has stopped/finished. It will take 60 secs to complete.



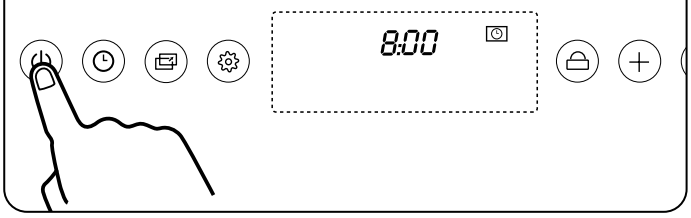
Press the "+" or "-" button to stop this process and to continue cooking.

NOTE:

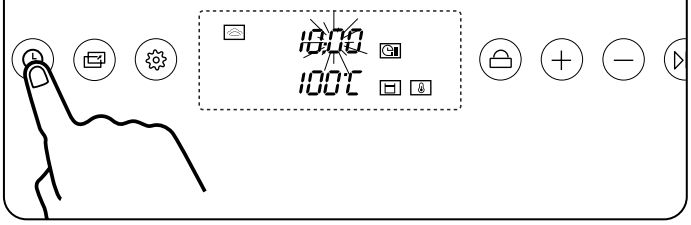
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Setting the delayed start for the Steam

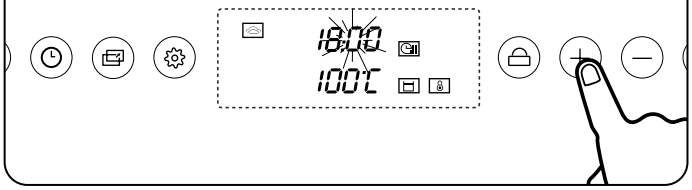
Step 1. Firmly press the "Standby" button.



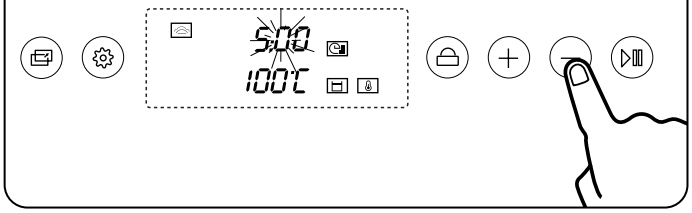
Step 2. Press the "Timer" symbol to set the cooking duration.



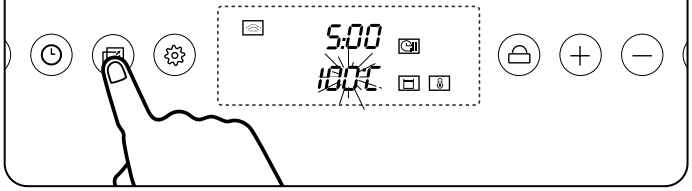
Step 3. Increase time.



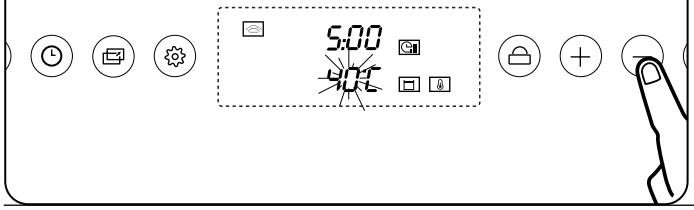
Step 4. Decrease time.



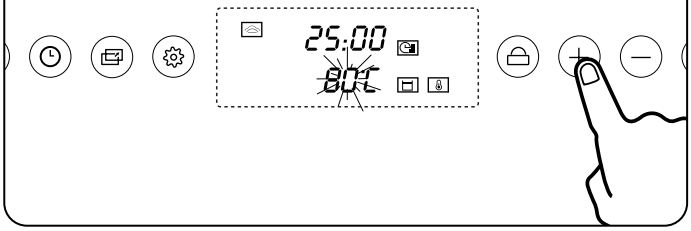
Step 5. Press the "Function" button to change/set the temperature.



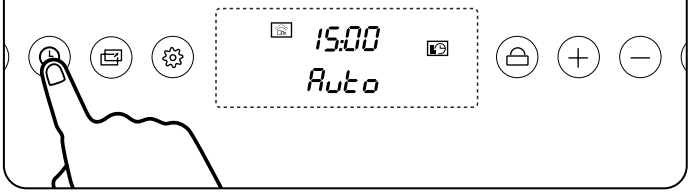
Step 6. Decrease temperature.



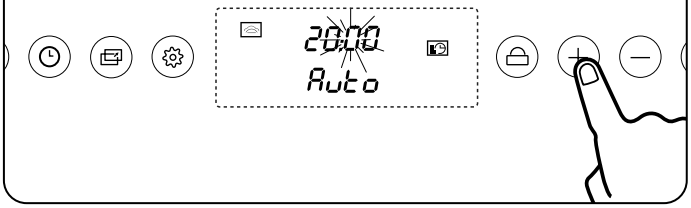
Step 7. Increase temperature.



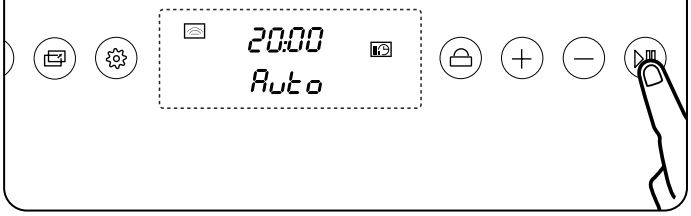
Step 8. After setting your desired parameters. Press the "Timer" button twice to set the delayed start.



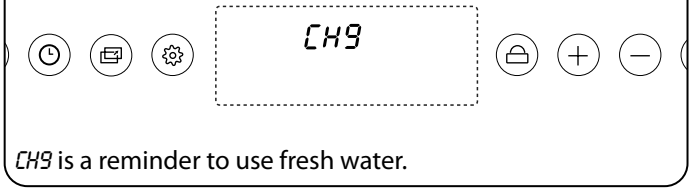
Step 9. Decide when the cooking will start.



Step 10. Press "start" to confirm start time. Once set, the display will show the function and "*AUTO*" text.



Step 11. If no button is pressed while the *CH9* is showing, it will operate after 60 secs.



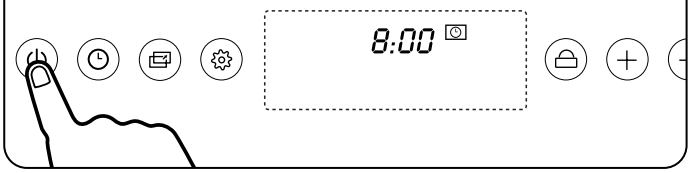
CH9 is a reminder to use fresh water.

NOTE:

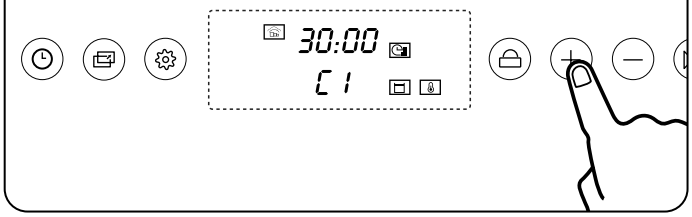
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Meat Table 2.3 Meat & Eggs.

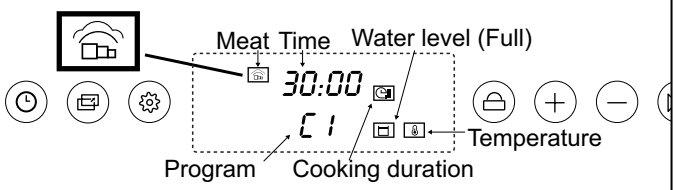
Step 1. Firmly press the "Standby" button.



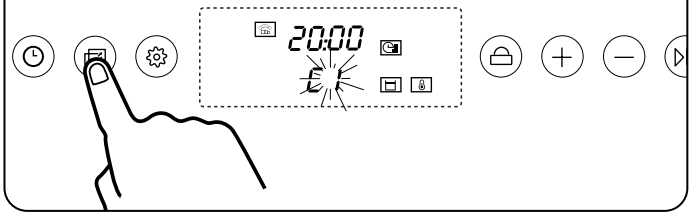
Step 2. Press the "+" button to select the "Meat" feature.



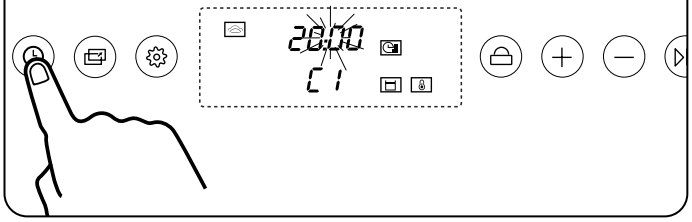
Step 3. Overview of the display



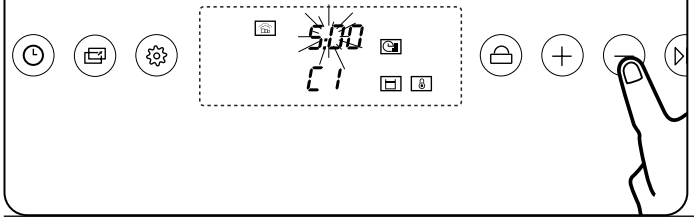
Step 4. Press the Function button and then press "+" to choose your desired setting from the **Table 2.1 Vegetables**.



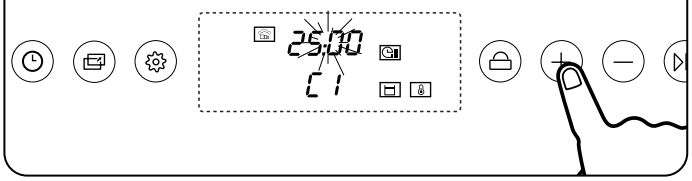
Step 5. Press the "timer" button to set the duration.



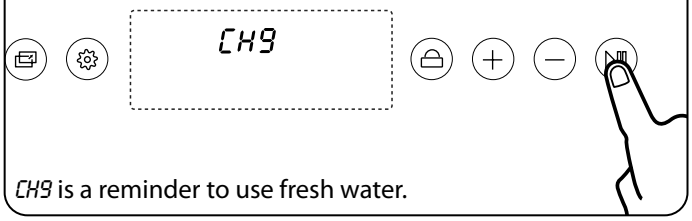
Step 6. Decrease time.



Step 7. Increase time.

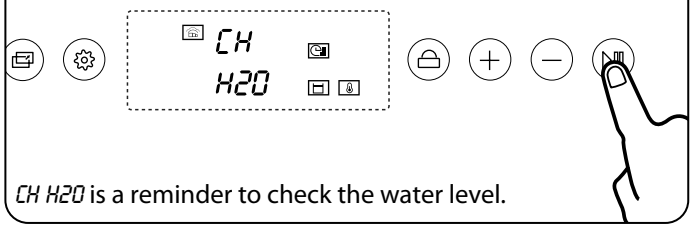


Step 8. Press Start / Pause. If no button is pressed while the *CH9* is showing, it will operate after 60 secs.



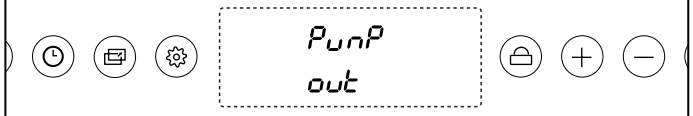
CH9 is a reminder to use fresh water.

Step 9. Press Start / Pause again.



CH H20 is a reminder to check the water level.

Step 10. This display will show when the cooking process has stopped/finished. It will take 60 secs to complete.



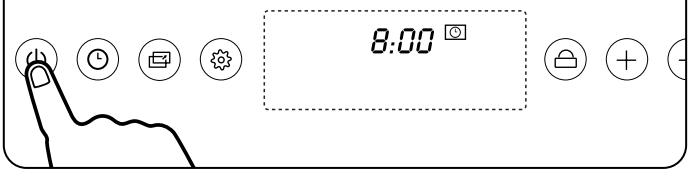
Press the "+" or "-" button to stop this process and to continue cooking.

NOTE:

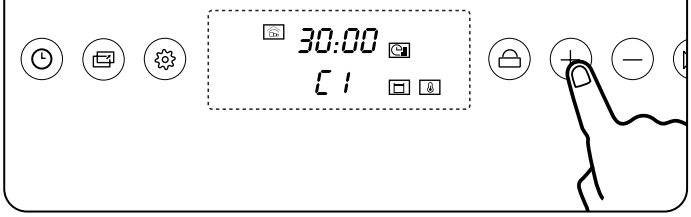
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Setting the delayed start for the Meat **Table 2.3 Meat & Eggs**.

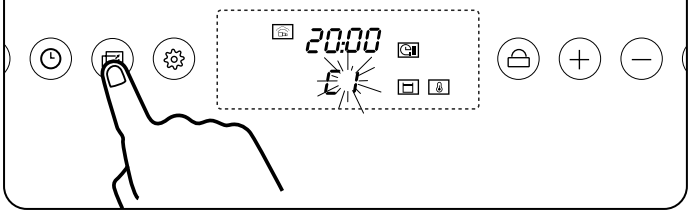
Step 1. Firmly press the "Standby" button.



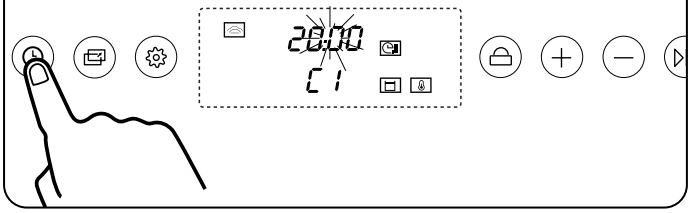
Step 2. Press the "+" button to select the "Meat" feature.



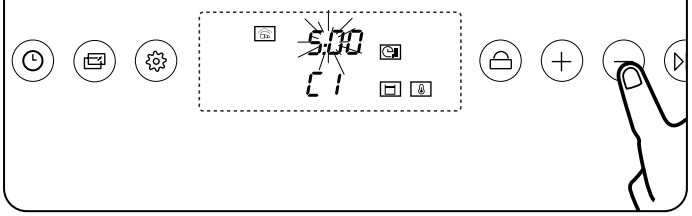
Step 3. Press the Function button and then press "+" to choose your desired setting from the **Table 2.1 Vegetables**.



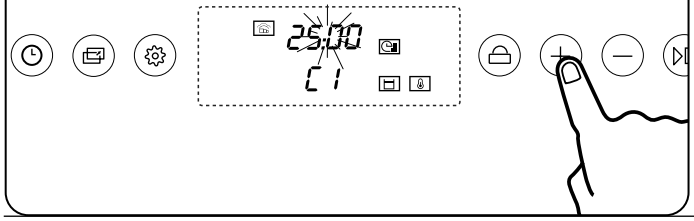
Step 4. Press the "timer" button to set the duration.



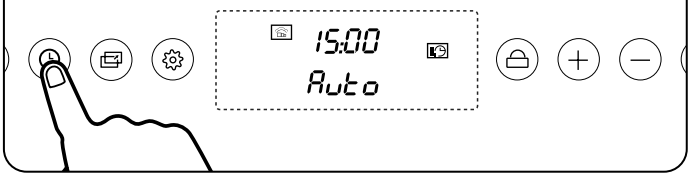
Step 5. Decrease time.



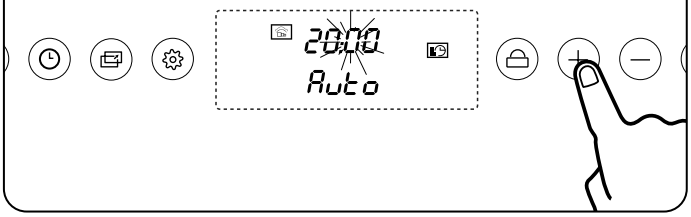
Step 6. Increase time.



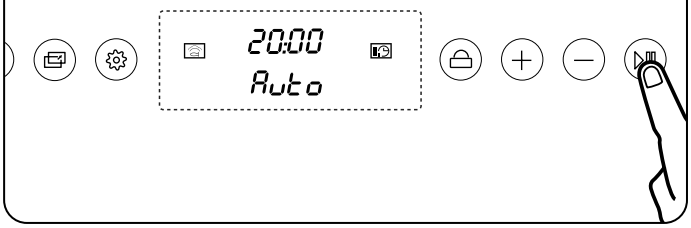
Step 7. After setting your desired parameters. Press the "Timer" button twice to set the delayed start.



Step 8. Decide when the cooking will start.



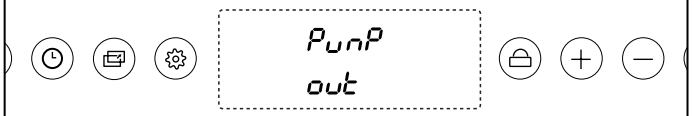
Step 9. Press "start" to confirm start time. Once set, the display will show the function and "*AUTO*" text.



Step 10. If no button is pressed while the *CH9* is showing, it will operate after 60 secs.

CH9 is a reminder to use fresh water.

Step 11. This display will show when the cooking process has stopped/finished. It will take 60 secs to complete.



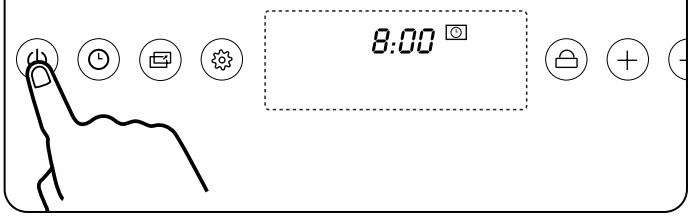
Press the "+" or "-" button to stop this process and to continue cooking.

NOTE:

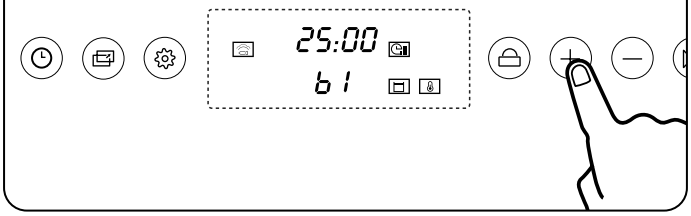
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Fish Table 2.2 Fish

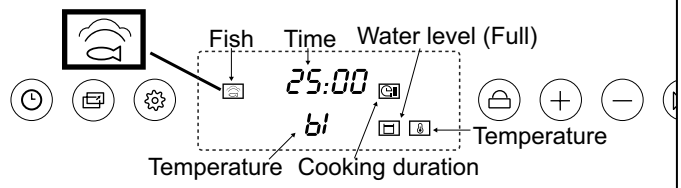
Step 1. Firmly press the "Standby" button.



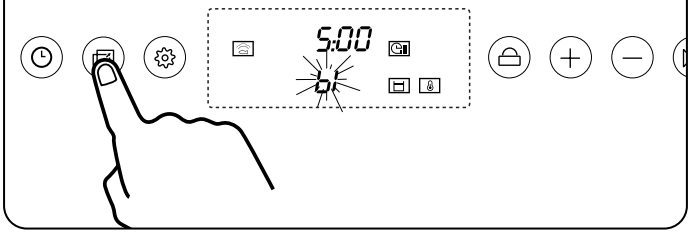
Step 2. Press the "+" button to select the "fish" feature.



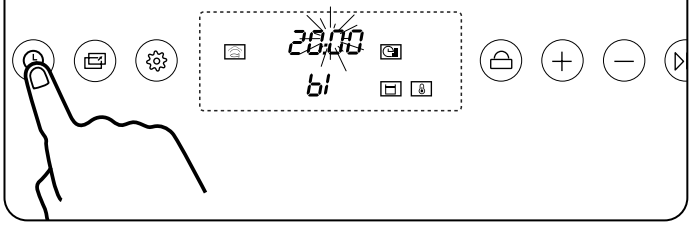
Step 3. Overview of the display



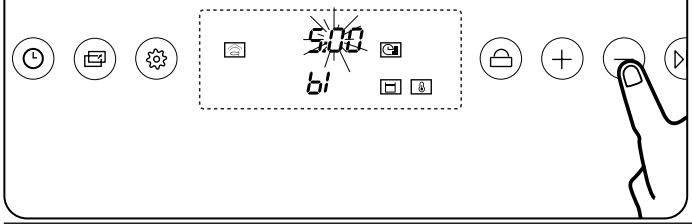
Step 4. Press the Function button and then press "+" to choose your desired setting from the **Table 2.2 Fish**.



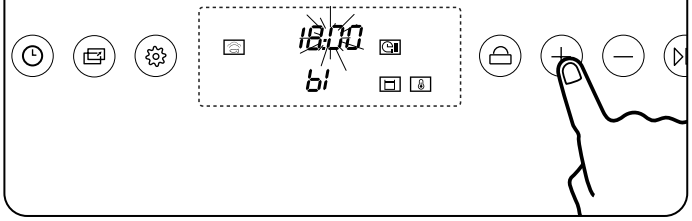
Step 5. Press the "timer" button to set the duration.



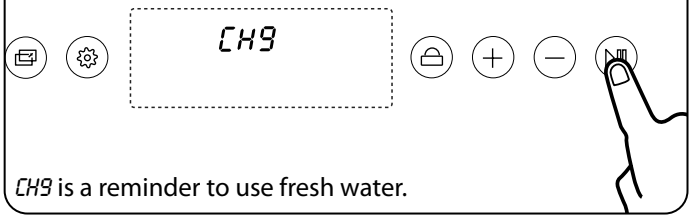
Step 6. Decrease time.



Step 7. Increase time.

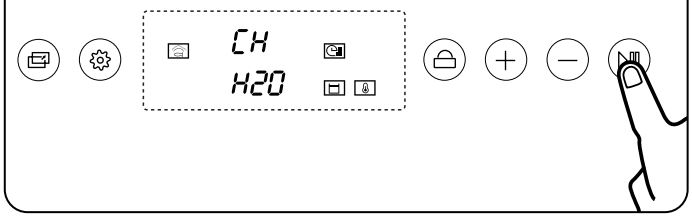


Step 8. Press Start / Pause. If no button is pressed while the *CH9* is showing, it will operate after 60 secs.

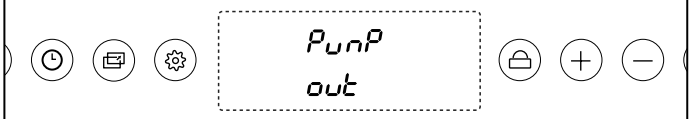


CH9 is a reminder to use fresh water.

Step 9. Press Start / Pause. *CH H20* is a reminder to check the water level. Press Start / Pause again.



Step 10. This display will show when the cooking process has stopped/finished. It will take 60 secs to complete.



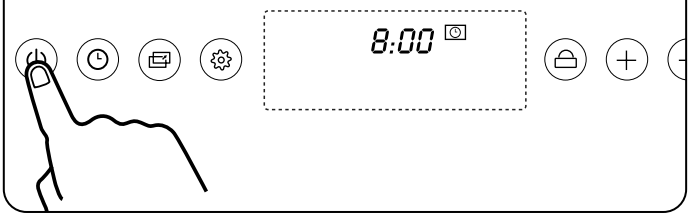
Press the "+" or "-" button to stop this process and to continue cooking. .

NOTE:

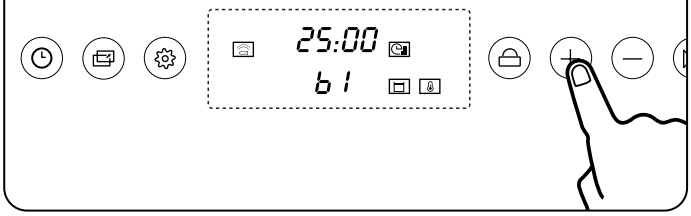
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Setting the delayed start for the Fish **Table 2.2 Fish**.

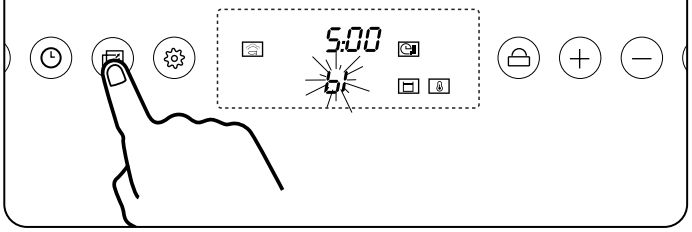
Step 1. Firmly press the "Standby" button.



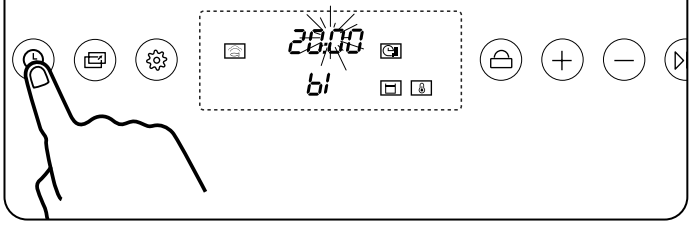
Step 2. Press the "+" button to select the "fish" feature.



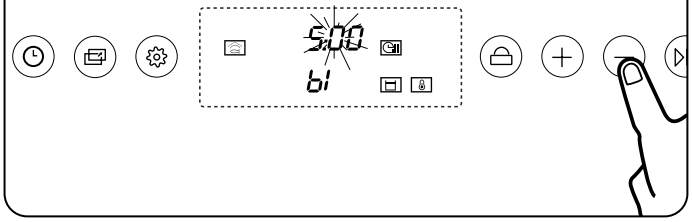
Step 3. Press the Function button and then press "+" to choose your desired setting from the **Table 2.2 Fish**.



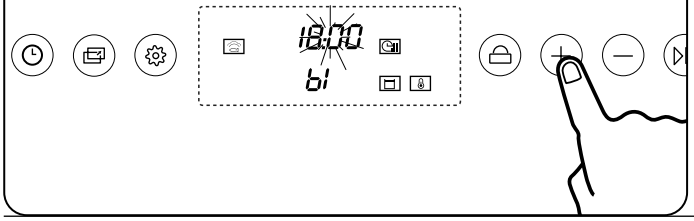
Step 4. Press the "timer" button to set the duration.



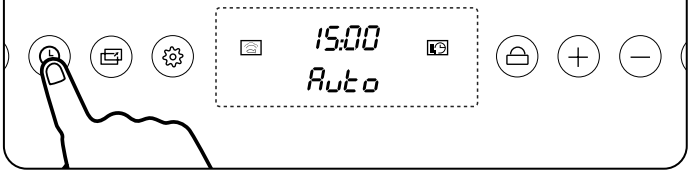
Step 5. Decrease time.



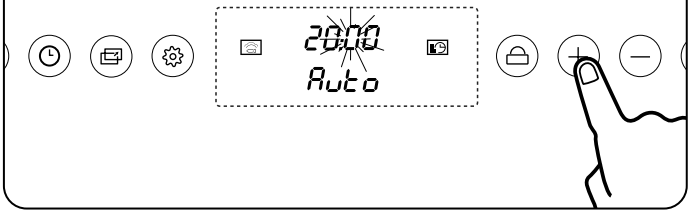
Step 6. Increase time.



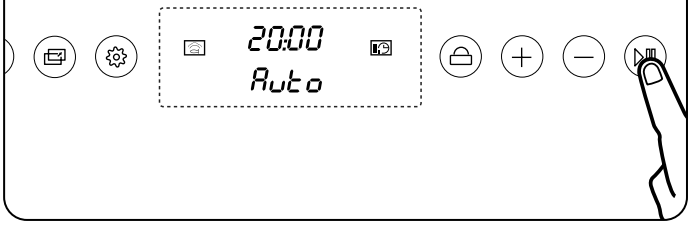
Step 7. After setting your desired parameters. Press the "Timer" button twice to set the delayed start.



Step 8. Decide when the cooking will start.



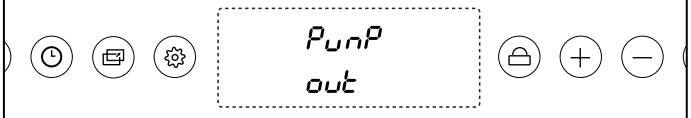
Step 9. Press "start" to confirm start time. Once set, the display will show the function and "*AUTO*" text.



Step 10. If no button is pressed while the *CH9* is showing, it will operate after 60 secs.

CH9 is a reminder to use fresh water.

Step 11. This display will show when the cooking process has stopped/finished. It will take 60 secs to complete.



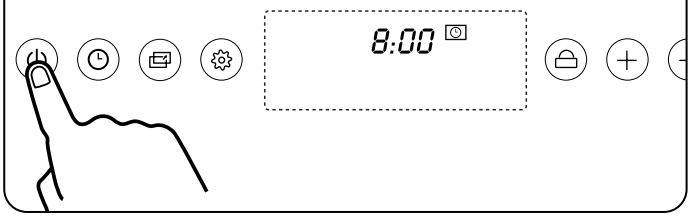
Press the "+" or "-" button to stop this process and to continue cooking.

NOTE:

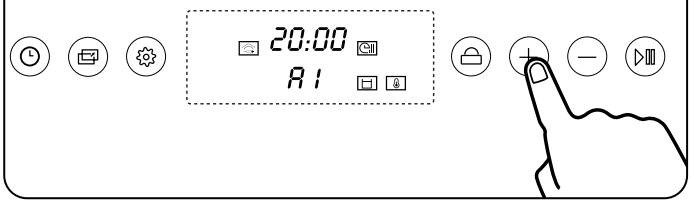
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Vegetables **Table 2.1 Vegetables**

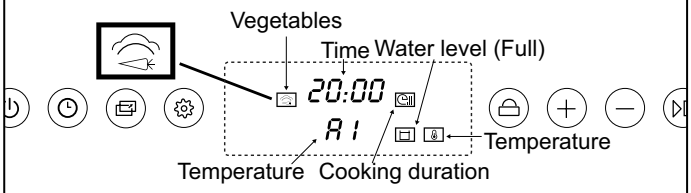
Step 1. Firmly press the "Standby" button.



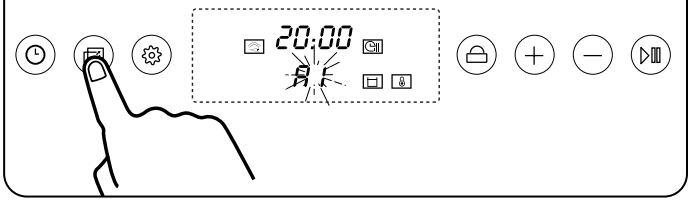
Step 2. Press the "+" button to select the "vegetables" feature.



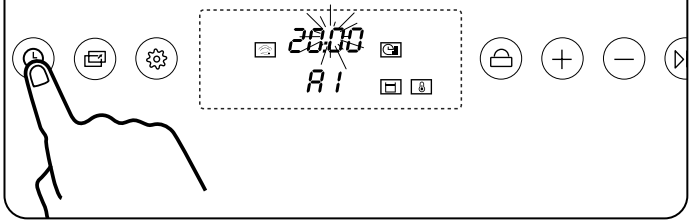
Step 3. Overview of the display.



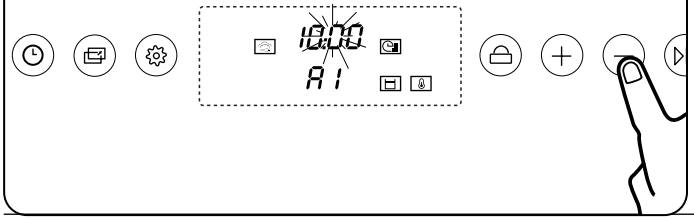
Step 4. Press the Function button and then press "+" to choose your desired setting from the **Table 2.1 Vegetables**.



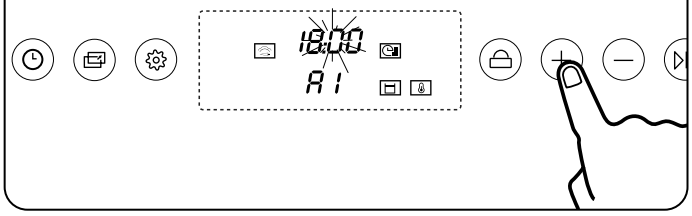
Step 5. Press the "timer" button to set the duration.



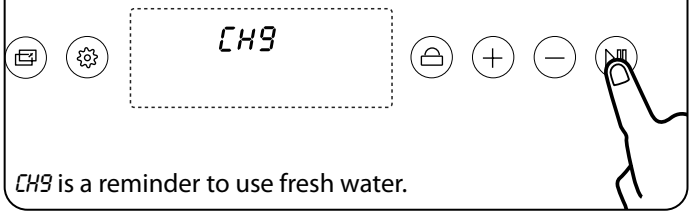
Step 6. Decrease time.



Step 7. Increase time.

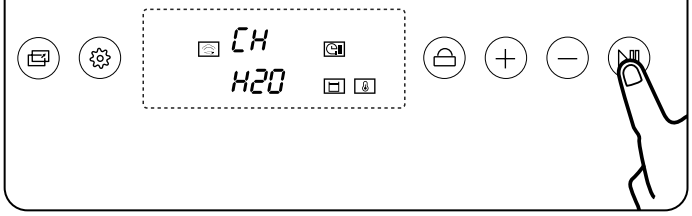


Step 8. Press Start / Pause. If no button is pressed while the *CH9* is showing, it will operate after 60 secs.

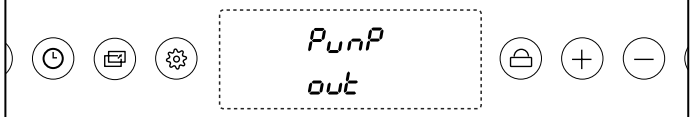


CH9 is a reminder to use fresh water.

Step 9. Press Start / Pause. *CH H20* is a reminder to check the water level. Press Start / Pause again.



Step 10. This display will show when the cooking process has stopped/finished. It will take 60 secs to complete.



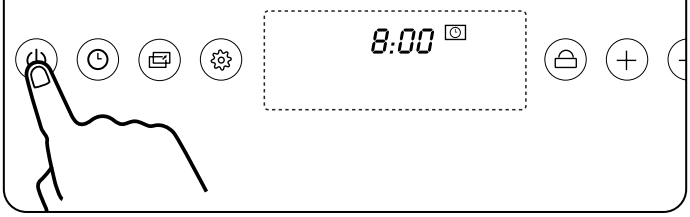
Press the "+" or "-" button to stop this process and to continue cooking.

NOTE:

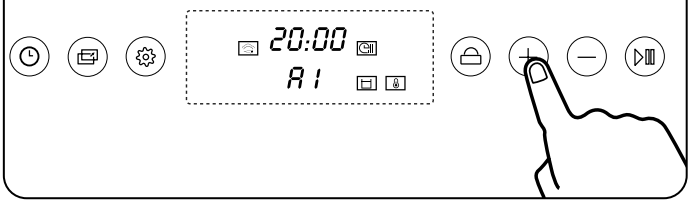
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Setting the delayed start for the Vegetables **Table 2.1 Vegetables**

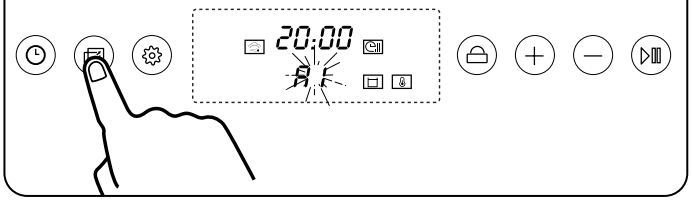
Step 1. Firmly press the "Standby" button.



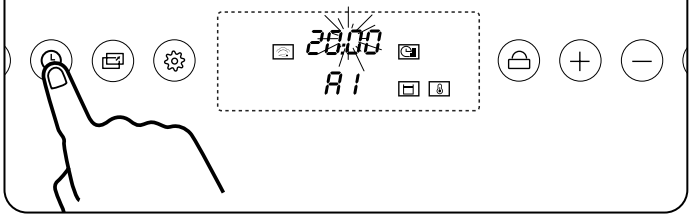
Step 2. Press the "+" button to select the "vegetables" feature.



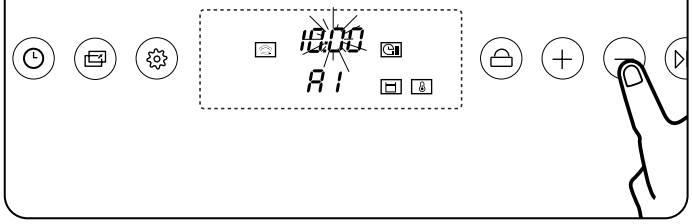
Step 3. Press the Function button and then press "+" to choose your desired setting from the **Table 2.1 Vegetables**.



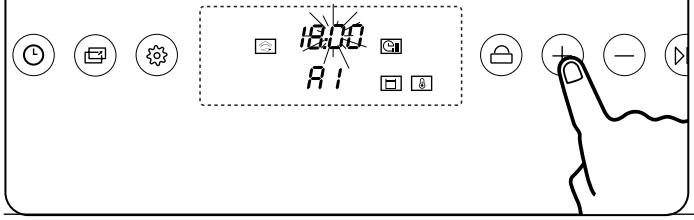
Step 4. Press the "timer" button to set the duration.



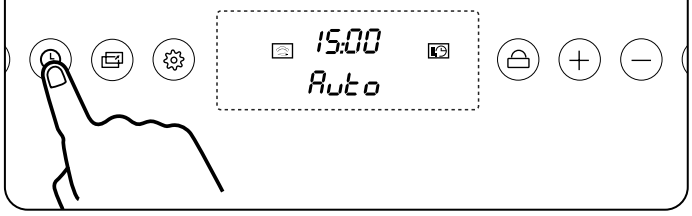
Step 5. Decrease time.



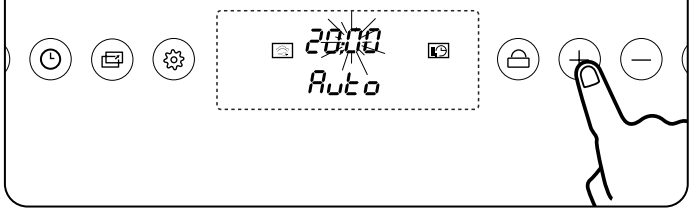
Step 6. Increase time.



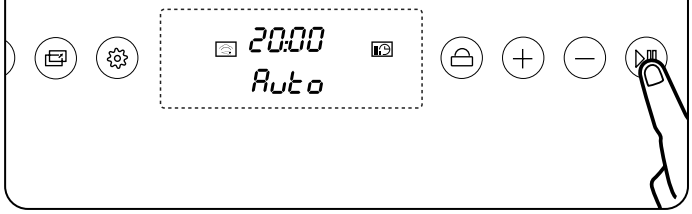
Step 7. After setting your desired parameters. Press the "Timer" button twice to set the delayed start.



Step 8. Decide when the cooking will start.



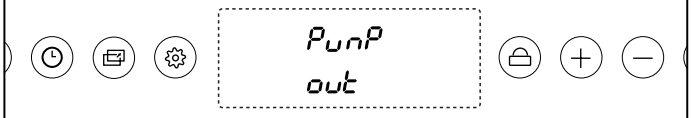
Step 9. Press "start" to confirm start time. Once set, the display will show the function and "*AUTO*" text.



Step 10. If no button is pressed while the *CH9* is showing, it will operate after 60 secs.

CH9 is a reminder to use fresh water.

Step 11. This display will show when the cooking process has stopped/finished. It will take 60 secs to complete.



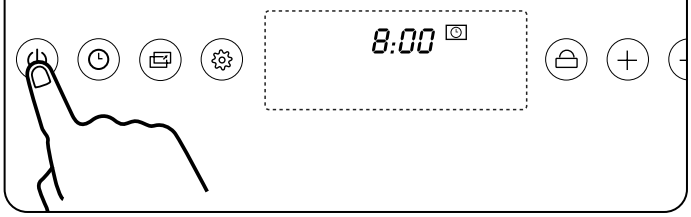
Press the "+" or "-" button to stop this process and to continue cooking.

NOTE:

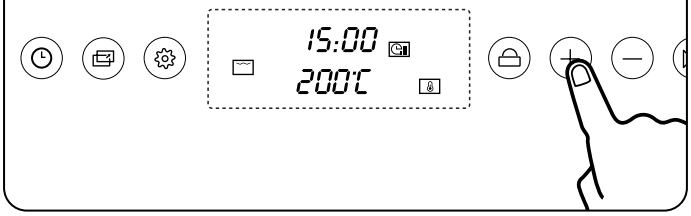
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Grill

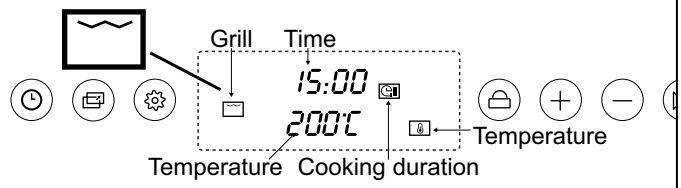
Step 1. Firmly press the "Standby" button.



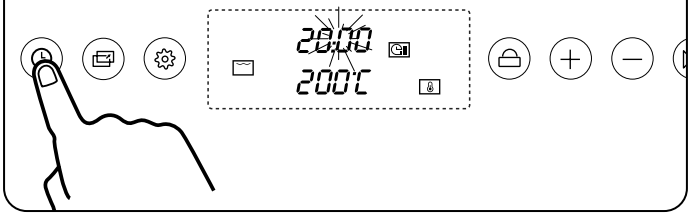
Step 2. Press the "+" button to select the "grill" feature.



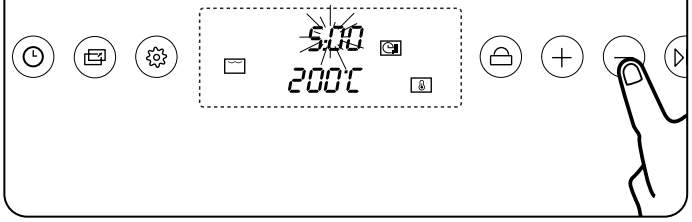
Step 3. Overview of the display



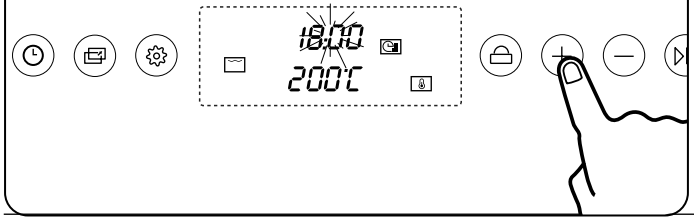
Step 4. Press the "timer" button to set the duration.



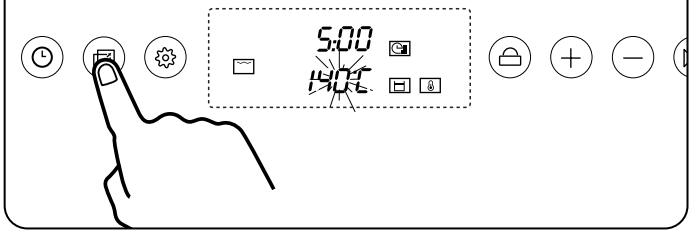
Step 5. Decrease time.



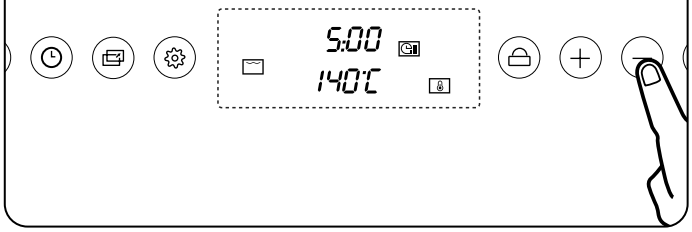
Step 6. Increase time.



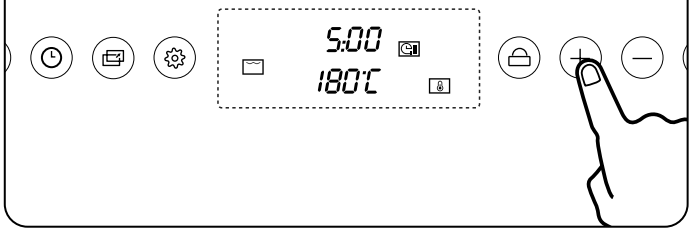
Step 7. Press the "Function" button to adjust the temperature parameters.



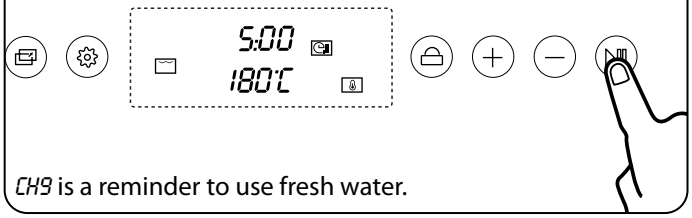
Step 8. Decrease temperature.



Step 9. Increase temperature.



Step 10. Press Start / Pause.



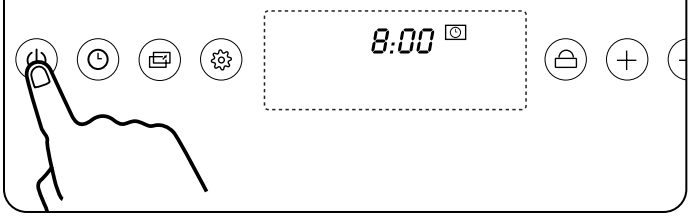
CH9 is a reminder to use fresh water.

NOTE:

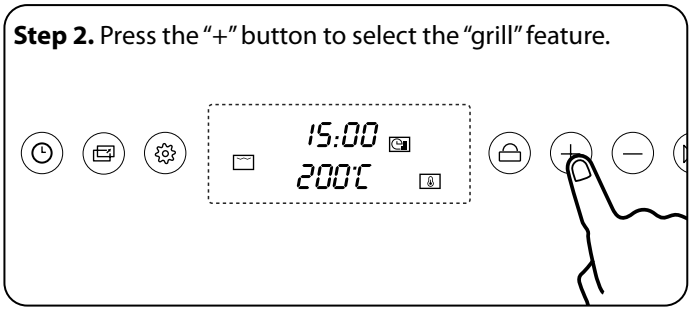
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Setting the delayed start for the Grill

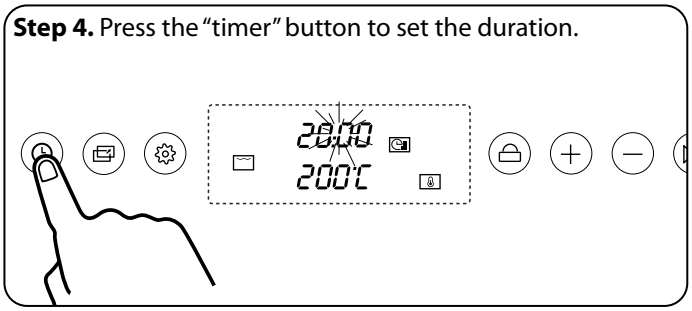
Step 1. Firmly press the "Standby" button.



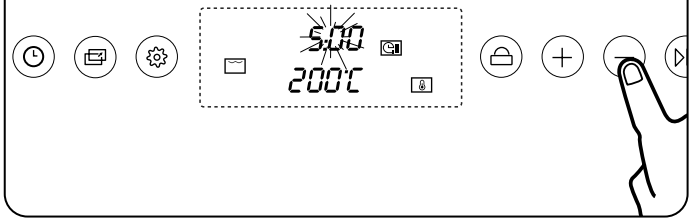
Step 2. Press the "+" button to select the "grill" feature.



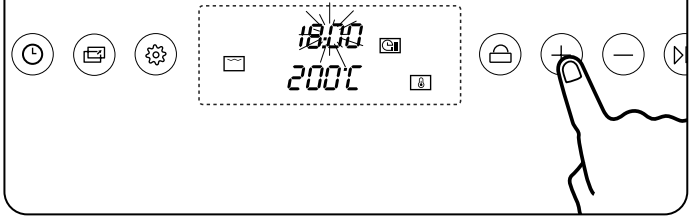
Step 4. Press the "timer" button to set the duration.



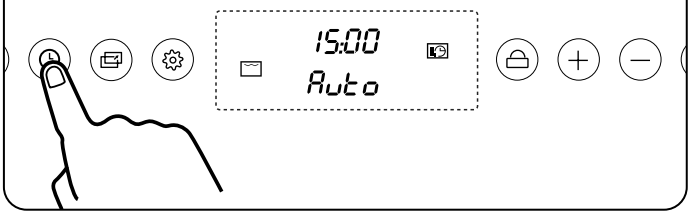
Step 4. Decrease time.



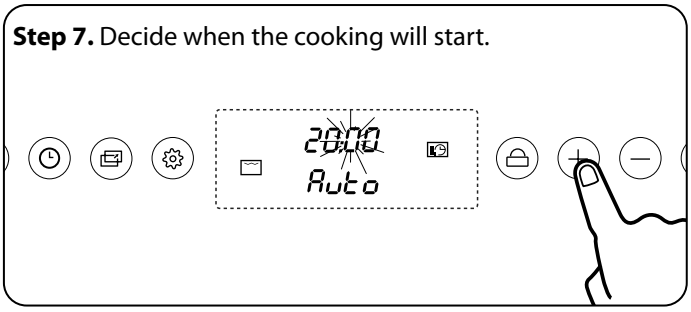
Step 5. Increase time.



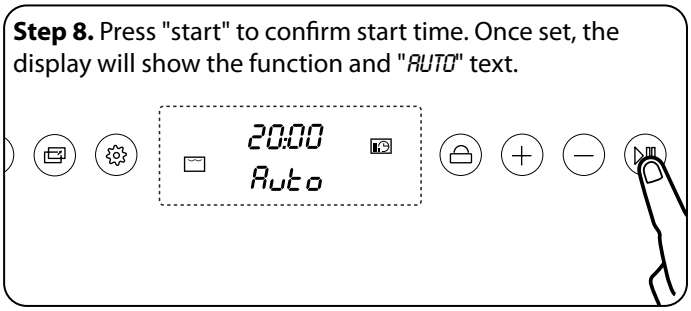
Step 6. After setting your desired parameters. Press the "Timer" button twice to set the delayed start.



Step 7. Decide when the cooking will start.



Step 8. Press "start" to confirm start time. Once set, the display will show the function and "*AUTO*" text.

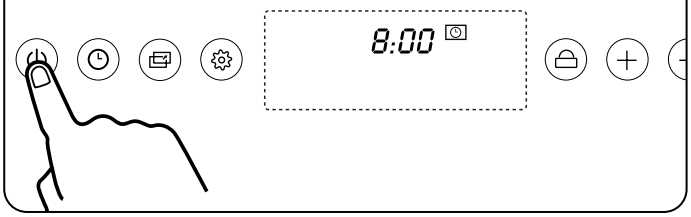


NOTE:

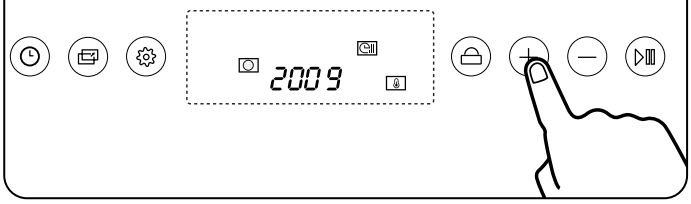
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Pizza Table 2.4 Pizza

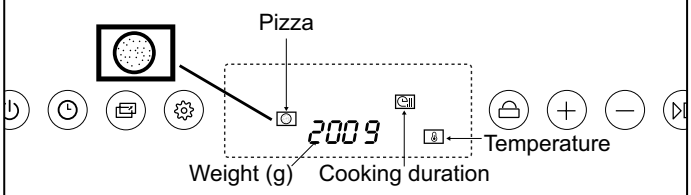
Step 1. Firmly press the "Standby" button.



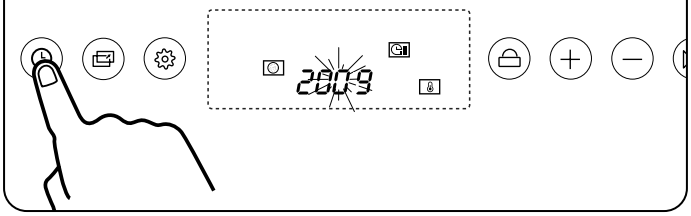
Step 2. Press the "+" button to select the "pizza" feature.



Step 3. Overview of the display.



Step 4. Press the "timer" button to adjust the weight.



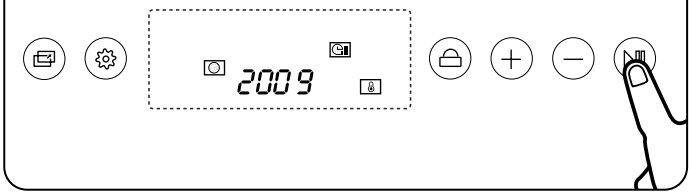
Step 5. Increase weight

Refer to **Table 2.4 Pizza** for weight of pizza.

Step 6. Decrease weight.

Refer to **Table 2.4 Pizza** for weight of pizza.

Step 7. Press Start / Pause.

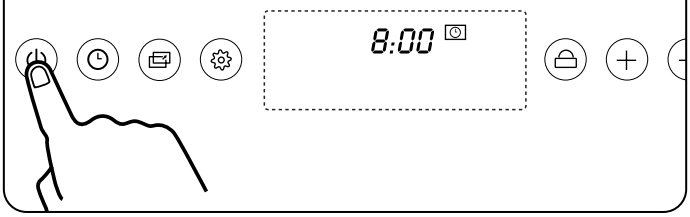


NOTE:

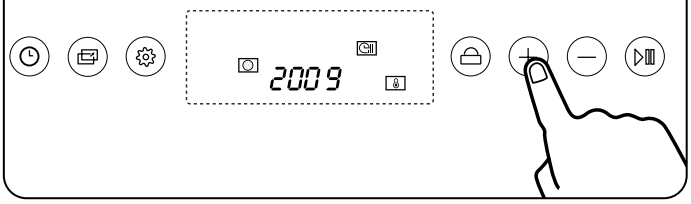
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Setting the delayed start for the Pizza **Table 2.4 Pizza**

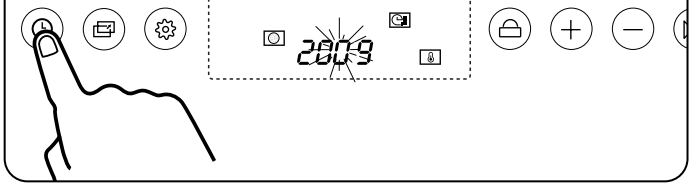
Step 1. Firmly press the "Standby" button.



Step 2. Press the "+" button to select the "pizza" feature.



Step 3. Press the "timer" button to adjust the weight.



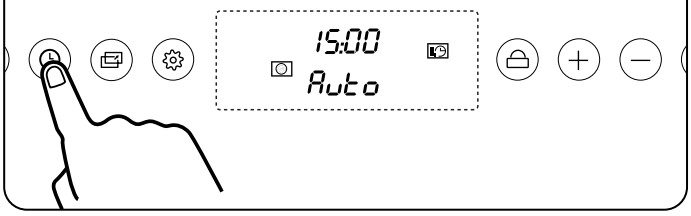
Step 4. Increase weight

Refer to **Table 2.4 Pizza** for weight of pizza.

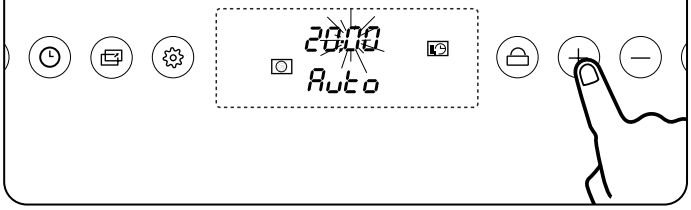
Step 5. Decrease weight.

Refer to **Table 2.4 Pizza** for weight of pizza.

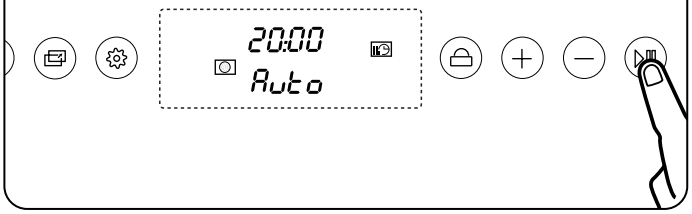
Step 6. After setting your desired parameters. Press the "Timer" button twice to set the delayed start.



Step 7. Decide when the cooking will start.



Step 8. Press "start" to confirm start time. Once set, the display will show the function and "*AUTO*" text.

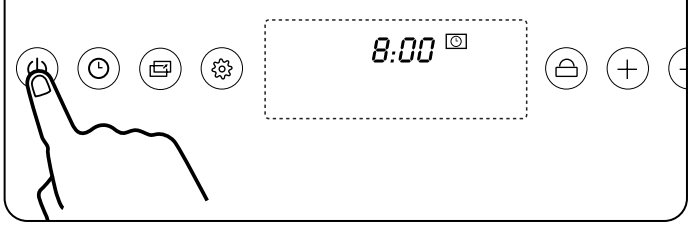


NOTE:

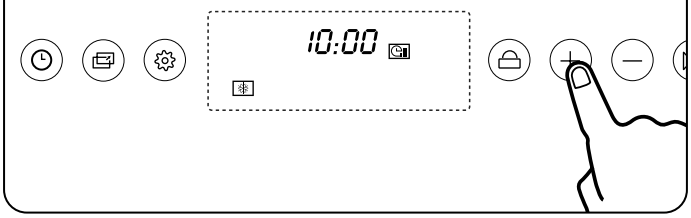
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Defrost

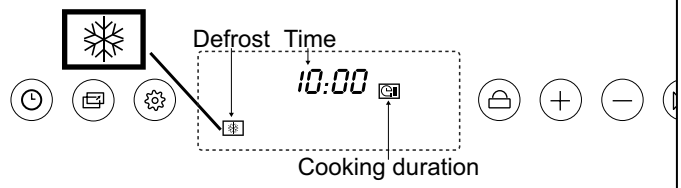
Step 1. Firmly press the "Standby" button.



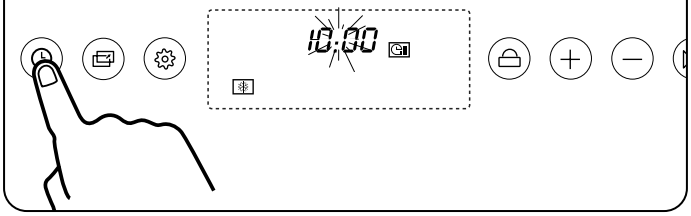
Step 2. Press the "+" button to select the "Defrost" feature.



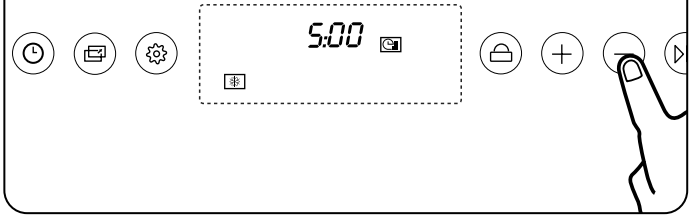
Step 3. Overview of the display



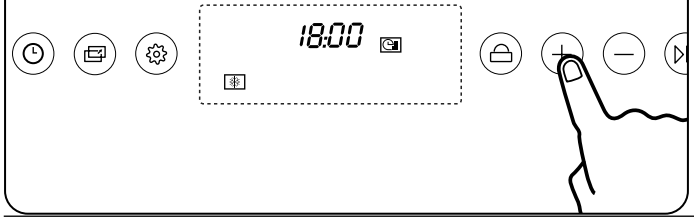
Step 4. Press the "timer" button to adjust the weight.



Step 5. Decrease time.



Step 6. Increase time.



NOTE:

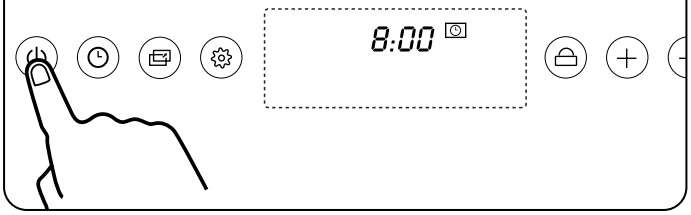
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

NOTE:

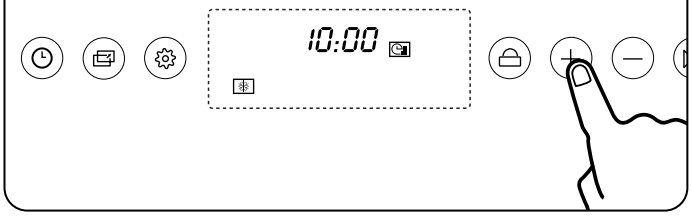
The default temperature setting is between 50°C and 60°C. You **CANNOT** adjust the temperature and will not appear on the display.

Setting the delayed start for the Defrost

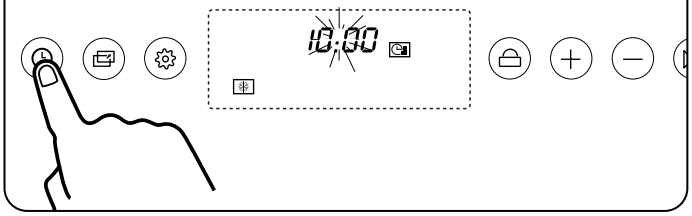
Step 1. Firmly press the "Standby" button.



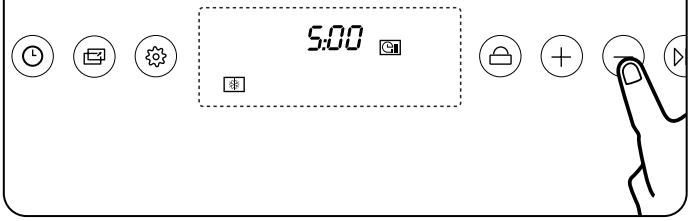
Step 2. Press the "+" button to select the "Defrost" feature.



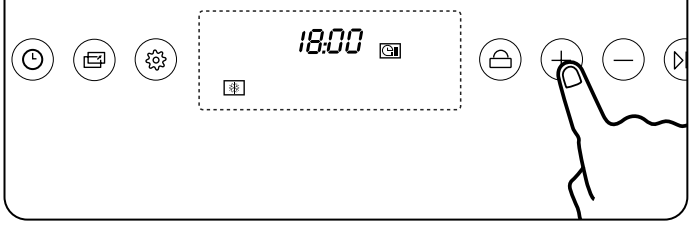
Step 3. Press the "timer" button to adjust the weight.



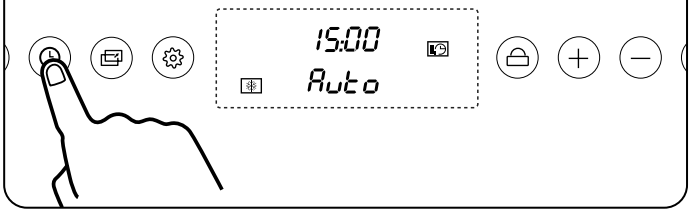
Step 4. Decrease time.



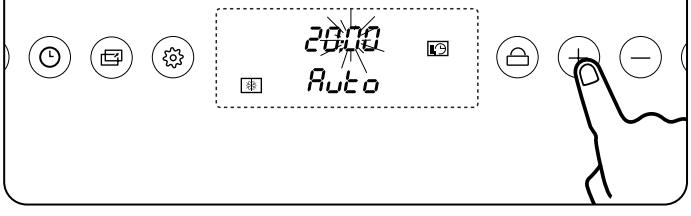
Step 5. Increase time.



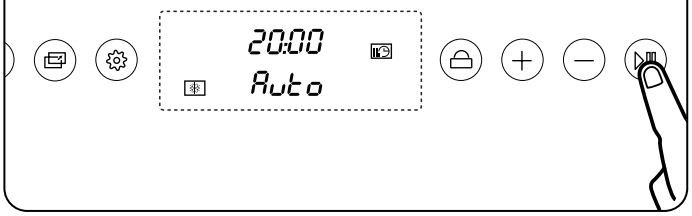
Step 6. After setting your desired parameters. Press the "Timer" button twice to set the delayed start.



Step 7. Decide when the cooking will start.



Step 8. Press "start" to confirm start time. Once set, the display will show the function and "*AUTO*" text.

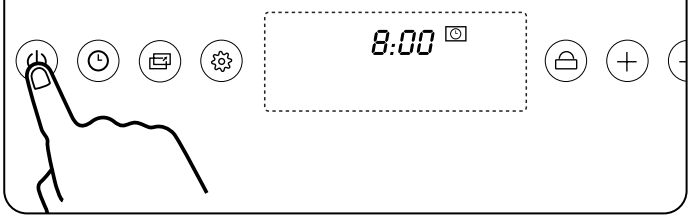


NOTE:

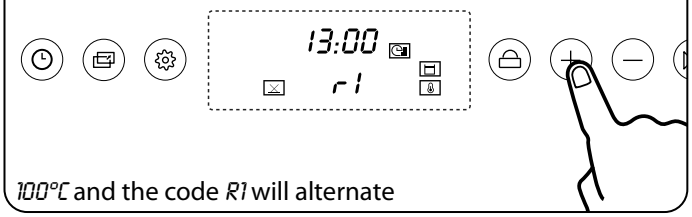
At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

Miscellaneous Table 2.5 Miscellaneous

Step 1. Firmly press the "Standby" button.

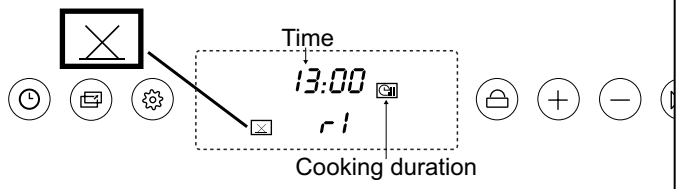


Step 2. Press the "+" button to select the "Descaling" feature.

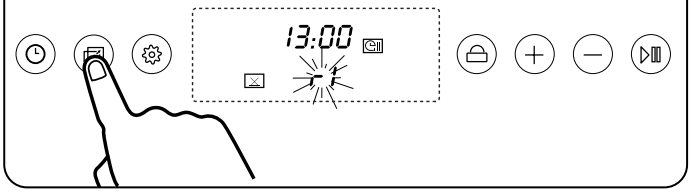


100°C and the code R1 will alternate

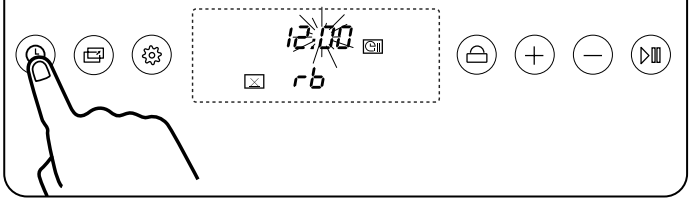
Step 3. Overview of the display



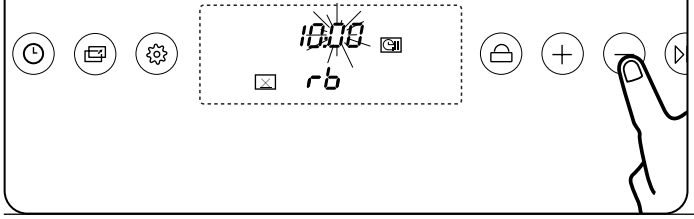
Step 4. Press the Function button and then press "+" to choose your desired setting from the **Table 2.5 Miscellaneous**.



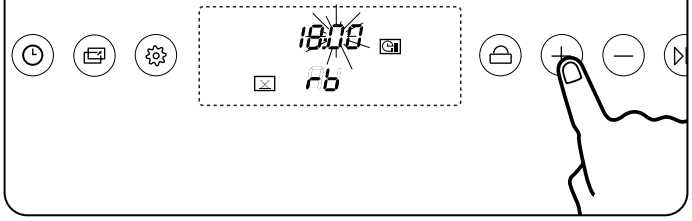
Step 5. Press the "timer" button to set the duration.



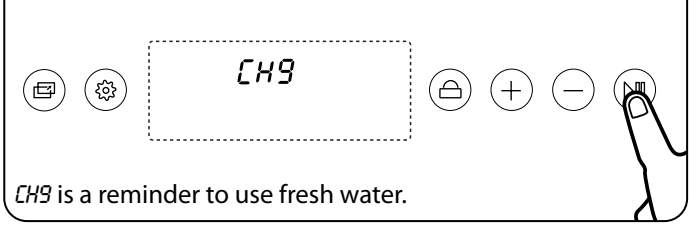
Step 6. Decrease time.



Step 7. Increase time.

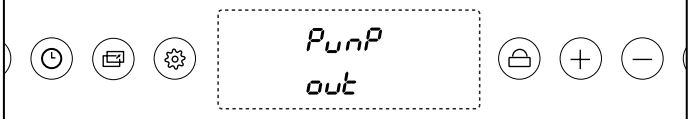


Step 8. Press Start / Pause. If no button is pressed while the CH9 is showing, it will operate after 60 secs.



CH9 is a reminder to use fresh water.

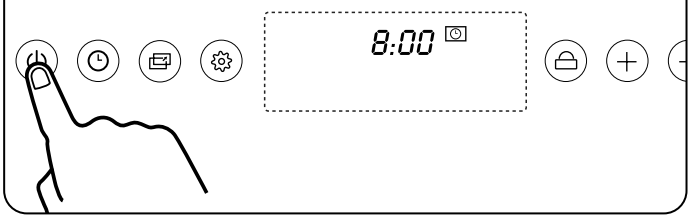
Step 9. This display will show when the cooking process has stopped/finished. It will take 60 secs to complete.



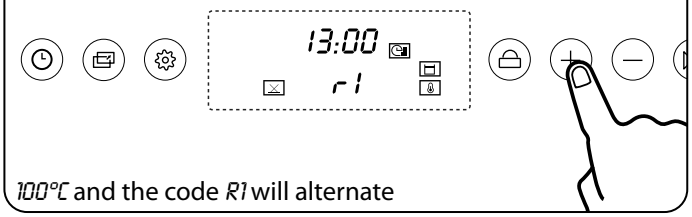
Press the "+" or "-" button to stop this process and to continue cooking.

Setting the delayed start for the Miscellaneous **Table 2.5 Miscellaneous**

Step 1. Firmly press the "Standby" button.

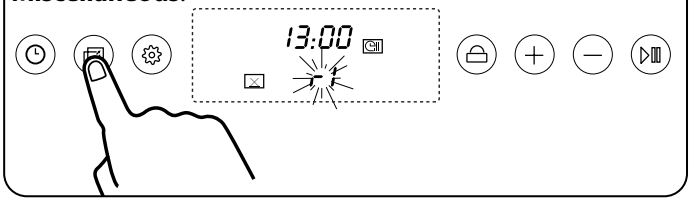


Step 2. Press the "+" button to select the "Miscellaneous" feature.

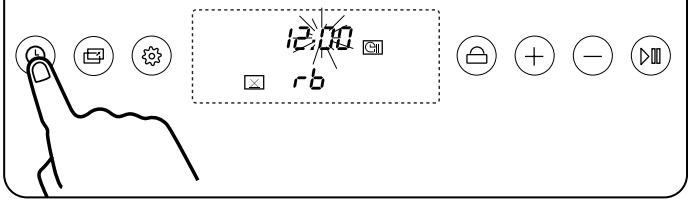


100°C and the code *R1* will alternate

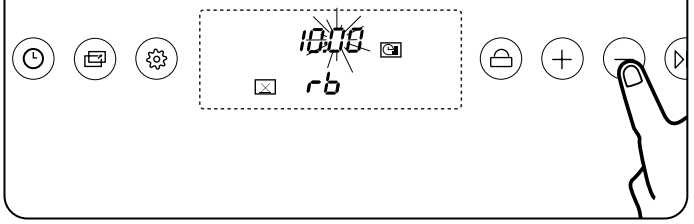
Step 3. Press the Function button and then press "+" to choose your desired setting from the **Table 2.5 Miscellaneous**.



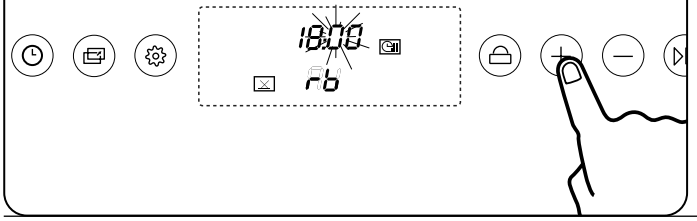
Step 4. Press the "timer" button to set the duration.



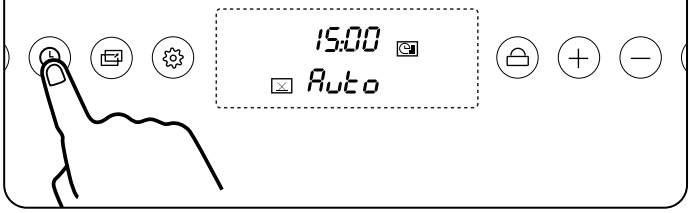
Step 5. Decrease time.



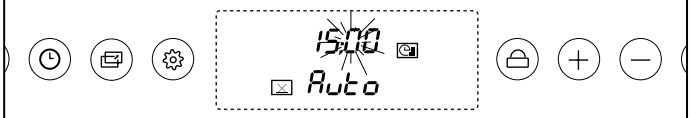
Step 6. Increase time.



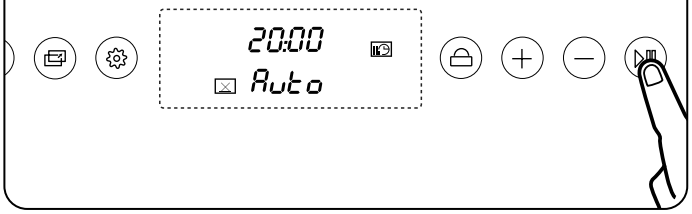
Step 7. After setting your desired parameters. Press the "Timer" button twice to set the delayed start.



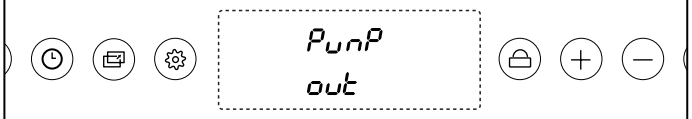
Step 8. Decide when the cooking will start.



Step 9. Press "start" to confirm start time. Once set, the display will show the function and "*AUTO*" text.



Step 10. This display will show when the cooking process has stopped/finished. It will take 60 secs to complete.



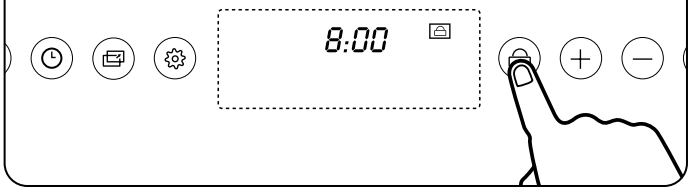
Press the "+" or "-" button to stop this process and to continue cooking.

NOTE:

At the end of each cooking process the oven will emit 3 beeps every 30 seconds for five minutes or until the oven door is open or when you press the **Start / Pause**.

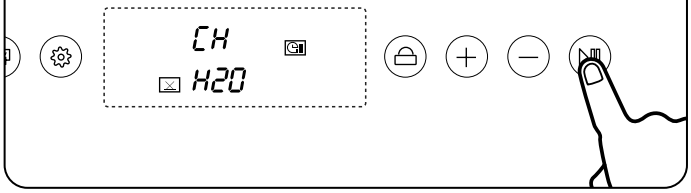
Child Lock

Step 1. To activate or deactivate press Child Lock for 3 seconds. An alarm will sound to confirm to confirm activation or deactivation.



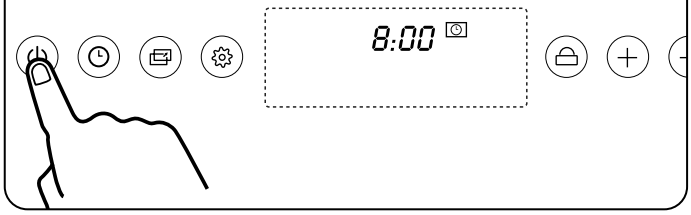
Pause during cooking

Step 1. To stop or pause the cooking process press Start / Pause button.



Cancel cooking

Step 1. To cancel the cooking process, press On / Off longer until you hear the beep to confirm cancellation.



Cleaning and Maintenance

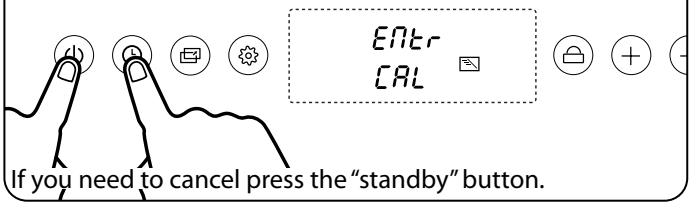
⚠ **Before cleaning your oven or performing maintenance, please switch off the power supply. In order to prolong the service life of steam oven, please note the following points:**

- The enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could scratch, stain and damage the oven. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap. After cleaning, it is advisable to rinse thoroughly and dry.
- Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale remover, etc) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.
- Never use a steam cleaner for cleaning inside of oven.
- Use descale product which are suitable for descaling liquid coffee machine. Do not use foam cleaner.
- Avoid using grinding sand mold cleaner, such as wash mat, steel wire ball, etc, as this may damage the surface.

⚠ **Important: please do not clean the water tank in the dishwasher.**

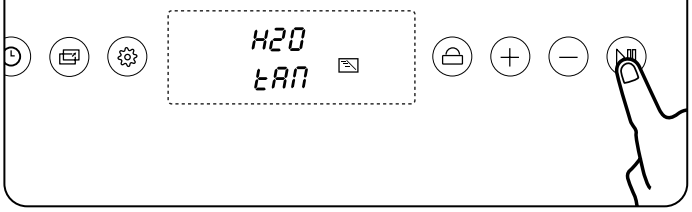
Descaling

Step 1. Press the two buttons together as shown in



If you need to cancel press the "standby" button.

Step 2. Press Start / Pause.



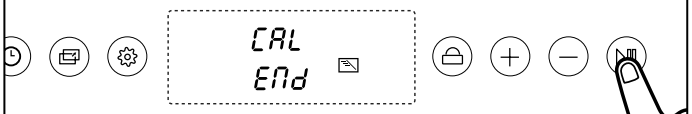
Step 3. When "*0.5L*" appears you should add *0.5L* descaling solution into the water box.

Press Start / Pause to begin the descaling, it will take approximatley 30 minutes.

Step 4. When "*1.0L*" appears you should add *1.0L* cold water into the water box.

Press Start / Pause to continue the decsaling, it will take approximatley 30 minutes.

Step 5. The descaling will end when the "*CAL END*" appears on the screen.



Open the door or press Start / Pause to return to standby mode.

Troubleshooting

⚠ **Interference with and repairs to the steam oven MUST NOT be carried out by unqualified persons. DO NOT try to repair the steam oven as this may result in injury and damage to the steam oven. Please arrange for repair by a suitably competent person.**

- If your appliance reports an error or it is not working, you may be able to correct the fault by consulting the following.

No display operation

- Check the time indicator on or off

With no response after press any button!

- Check if child lock is on or not.

Steam oven doesn't work!

- Check the plug is switched on.
- Check the steam oven power is connected.
- Make sure the oven door closed tightly and rightly.
- Ensure nothing caught between the door and front panel of the cavity.

Strange noise happens when steam oven is in operation!

- Cooking in the process of work noise, such as: steam generator of the pump.

Cavity body cavity pressure of steam in the produce.

- This is normal.

The steam oven can't heat or heat very slowly!

- Have you set the cooking time and temperature correctly?
- Have you set the correct paremters for weight, time and duration?

Demo function

- With the appliance in standby status, keep press "**On/ Off**" and "**Set/Confirm**" pressed until the message "**OFF SHO**" appears on the screen.
- This means that the show function is not actives, Press "**+**" and "**-**" to activate "**ON SHO**" or deactivate "**OFF SHO**" this function.
- To use the appliance normally, set "**OFF SHO**". After setting the parameters required, press "**Start/Pause**" to return the oven to the initial standby status.

The oven light is not working

If the steam oven is operating as normal, the likelihood is the bulb is out.

1. Remove all shelves and the grill pan from the oven.
2. Gently unclip the side rack from its lower locating stud and unhook its top to remove it.

⚠ **No tools are required and the stud should not be removed.**

3. Carefully detach the glass cover from the lamp holder, by sliding it upward then easing the bottom outward **Fig. 2.6**.
4. Carefully remove the old bulb and insert a new bulb, suitable for high temperatures (300ºC) having the following specifications: 230-240V, 50Hz, 25W, G9 fitting.
5. Insert the new bulb taking care not to touch the glass with your hands as contamination from your fingers can cause premature failure. **Always use a clean cloth or gloves**.
6. Reattach the glass cover, pressing it firmly into position.
7. Replace the side rack by locating the two hooks at the top and clipping it back into position on its lower fixing stud.
8. Replace the oven shelves and grill pan as necessary.

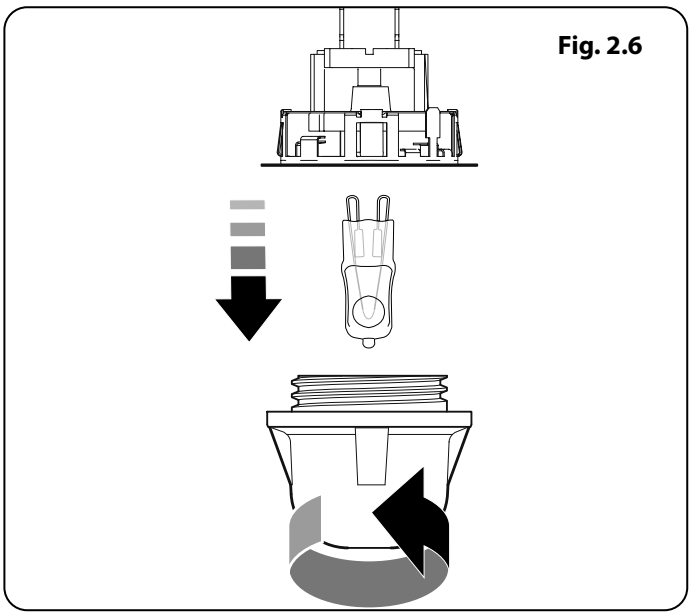


Fig. 2.6

The control settings and cooking times given in the tables are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

Programme	Description	Temperature (°C)	Time (min)	Container
A1	Medium broccoli florets	100	8	Perforated
A2	Carrot batons	100	8	Perforated
A3	New potatoes	100	18	Perforated
A4	Green beans	100	6	Perforated
A5	Asparagus	100	4	Perforated

Table 2.1 Vegetables

Programme	Description	Temperature (°C)	Time (min)	Container
B1	120g salmon fillet	90	4	Perforated
B2	Raw tiger prawns	90	5	Perforated
B3	Kippers	100	6	Perforated
B4	Cod/Haddock Fillets	100	8	Perforated
B5	Mussels	90	8	Perforated

Table 2.2 Fish

Programme	Description	Temperature (°C)	Time (min)	Container
C1	Meatballs	100	8	Solid
C2	Turkey Escalope and chicken breasts	100	10	Solid
C3	Bratwurst / hot dogs	100	10	Perforated
C4	Large soft boiled egg (at room temperature)	100	6	Perforated
C5	Large hard-boiled egg (at room temperature)	100	10	Perforated

Table 2.3 Meat & Eggs

Programme	Minutes	Step weight (g)
100	0.30	50
105	1:30	
200	2:34	
250	3:35	
300	4:38	
350	5:40	
400	6:42	
450	7:44	
500	8:46	
550	9:48	
600	10:50	
650	11:52	
700	12:54	
750	13:56	
800	14:58	

Table 2.4 Pizza

Programme	Description	Temperature (°C)	Time (min)	Comments	Container
r1	Plated meal	100	8	Cover the plate in heat resistant cling film.	Rack
r2	Chilled Ready Meal	100	10	Pierce the film lid.	Rack or perforated
r3	Melt Chocolate	70	5	Place chocolate in a bowl covered in cling film.	Rack
r4	Bread proving	40	30	Place bread dough in an oiled bowl covered with heat resistant cling film.	Rack
r5	De-crystalizing honey	80	5	Slightly loosen the lid, but leave the honey covered.	Rack
r6	Disinfecting Jam jars	100	15	Place jam jar upside down in steam oven.	Rack

Table 2.5 Miscellaneous

Display	Description
Descaling	
CAL	The appliance need to descale
	Flash- decaling programme starts
0.5L	Add 0.5 liter descaling solution to water box
1.0L	Add 1.0 liter cold water to water box
Water box	
H2O TAN	Installation errors
NO H2O	Tank water shortage in the work
Reduce vapor and water backflow	
H2O IN	Pump water in
H2O OUT / PUMP OUT	Pump water out. Press the "+" or "-" button to override this message and continue cooking.
Warning	
CH H2O	Reminder to use fresh water. If already using fresh water press start or wait to continue.
H2O HOT	Too high temperature. Press the "+" or "-" button to override this message and continue cooking.
ERR DOOR	Door not installed
CH 9	CH9 is a reminder to use fresh water. If no button is pressed while CH9 is showing, it will operate after 60 secs. Within the 60 secs, it will emit 3 beeps every 30 secs.

Table 2.6 Error codes

3. Installation

Dear Installer

Before you start your installation, please complete the details.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

If your customer has a problem relating to your installation they will be able to contact you easily.

You must be aware of the following safety requirements & regulations:

This appliance shall be installed in accordance with the regulations in force and in a well-ventilated space. Read the instructions before installing or using this appliance.

The cooker must be installed in accordance with:

- All relevant British Standards / Codes of Practice
- The relevant Building / IET regulations

Location of the Oven

The oven 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.**

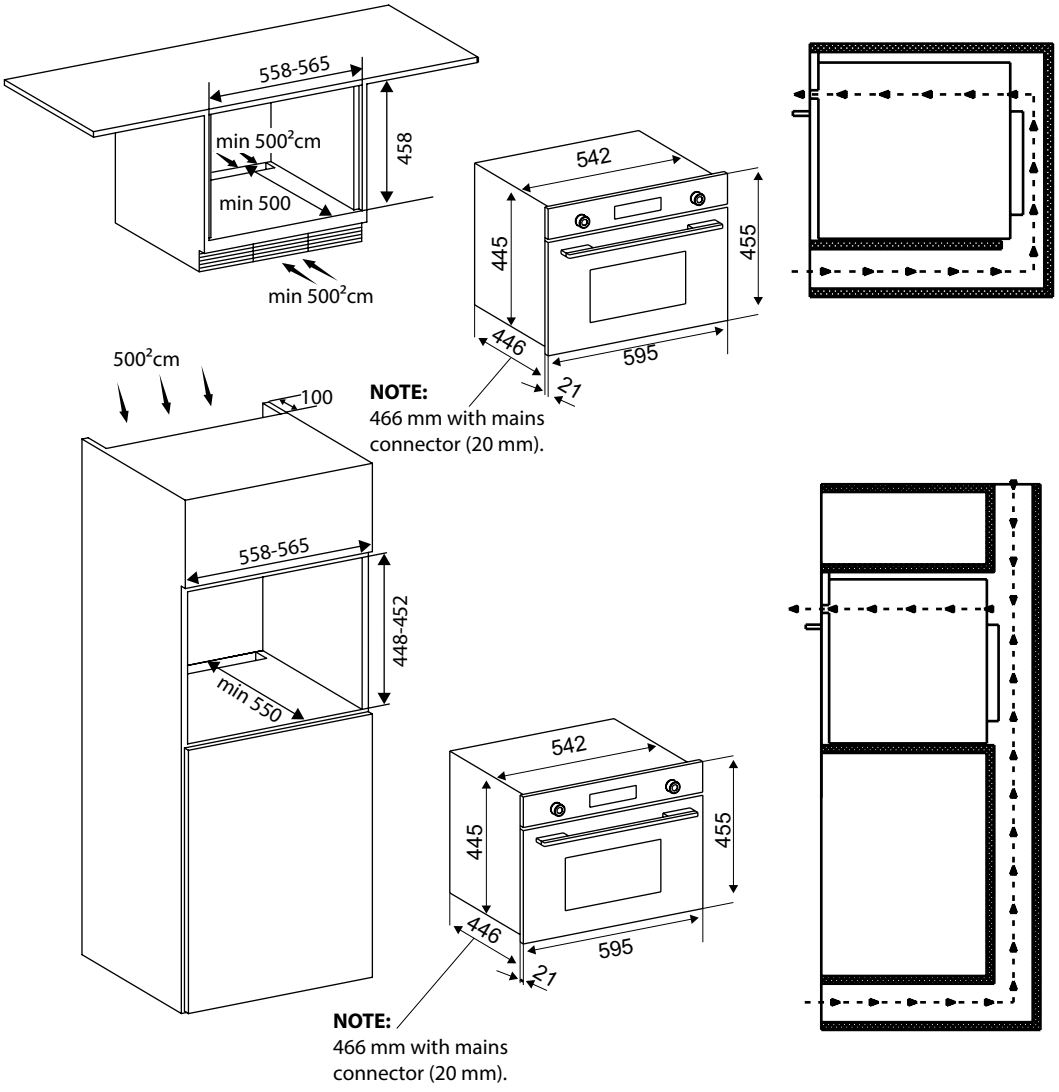
The hob must be installed in accordance with the relevant Building regulations and IET regulations.

You will need the following tools and equipment to complete the oven installation satisfactorily:

1. Electric drill
2. Steel tape measure
3. Cross head screwdriver
4. Pencil
5. Multimeter (for electrical checks)

INSTALLATION

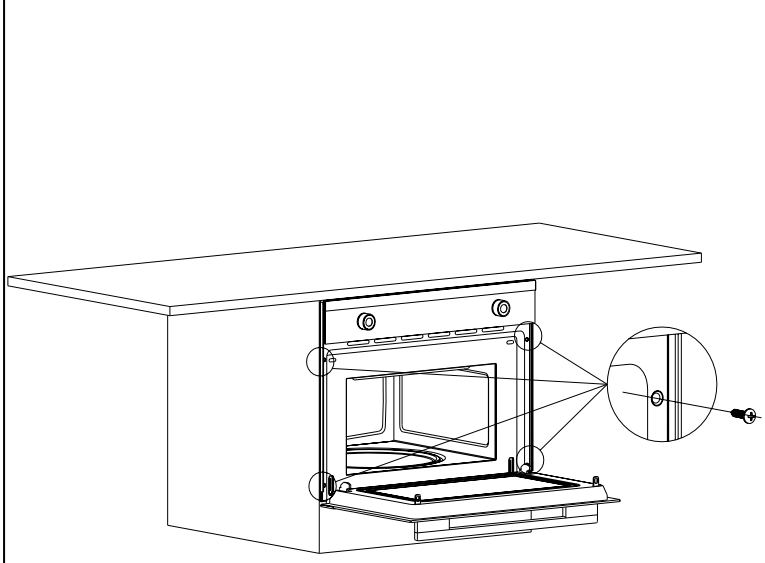
Check the appliance is electrically safe and gas sound when you have finished.

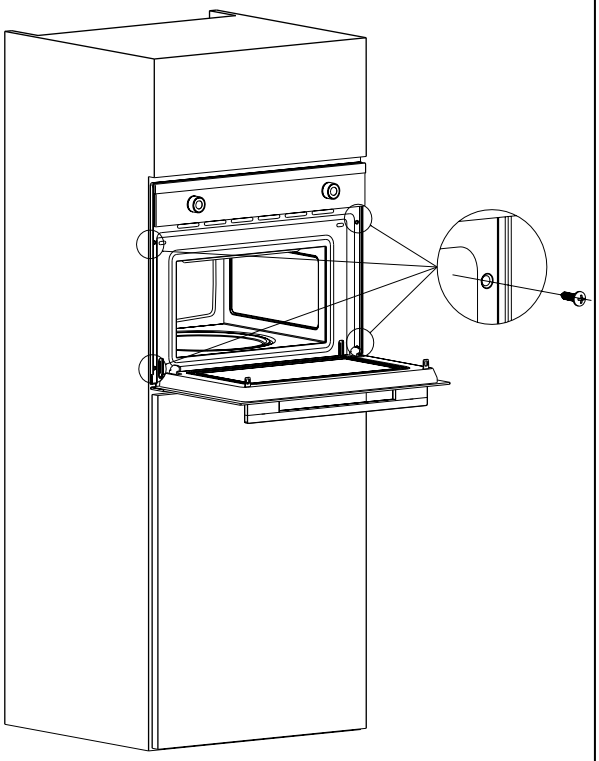


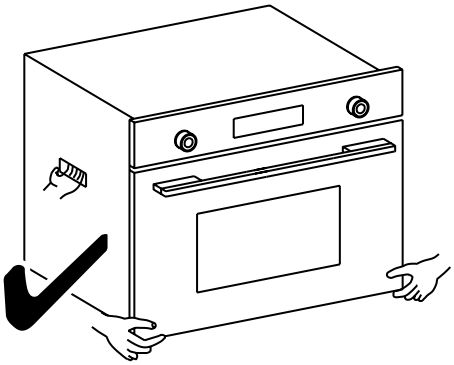
All dimensions in mm unless otherwise shown

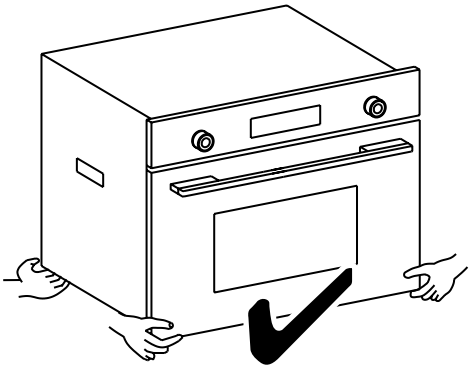
INSTALLATION

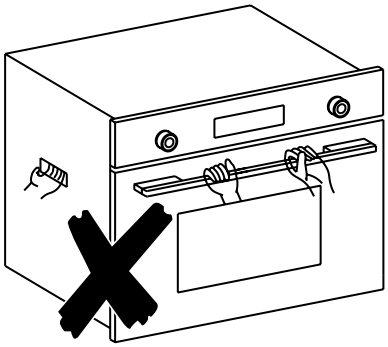
Check the appliance is electrically safe and gas sound when you have finished.











DO NOT use the handle to lift the oven

Electrical Connection

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

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet, protected by a 13A fuse (**Fig. 3.1**).

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations. The wires in the mains lead are coloured in accordance with the following code:

⚠ This appliance must not be connected to an ordinary domestic power point.

The mains terminal is situated on the back of the oven (**Fig. 3.2**).

- **GREEN AND YELLOW = EARTH**
- **BLUE = NEUTRAL**
- **BROWN = LIVE.**

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked L (Live) or coloured Red.

Connect the cable to the correct terminals. Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Ensure the cable route avoids the risk of trapping or touching hot surfaces.

Current Operated Earth Leakage Breakers

Where the installation is protected by a 30mA sensitivity residual current device (RCD), the combined use of your appliance and other domestic appliances may occasionally cause nuisance tripping. In these instances the kitchen circuit may need to be reconfigured. This work should be carried out by a qualified electrician.

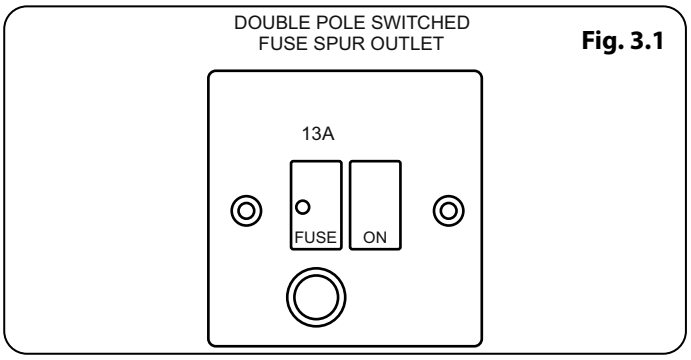


Fig. 3.1

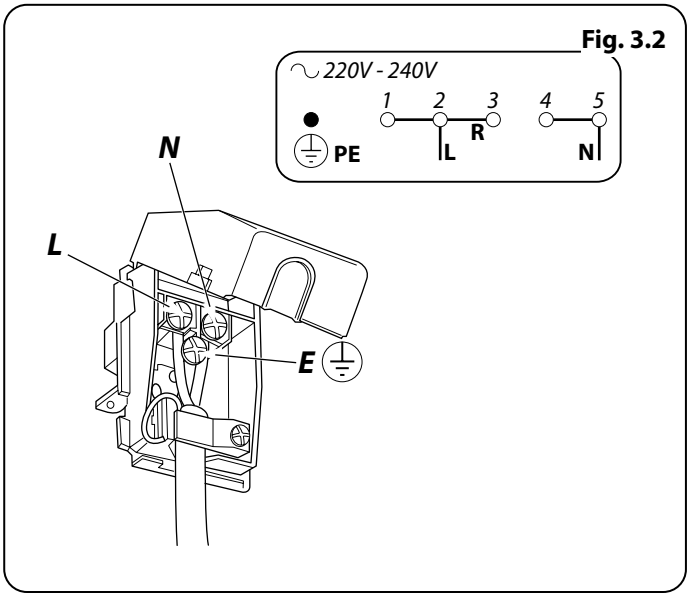
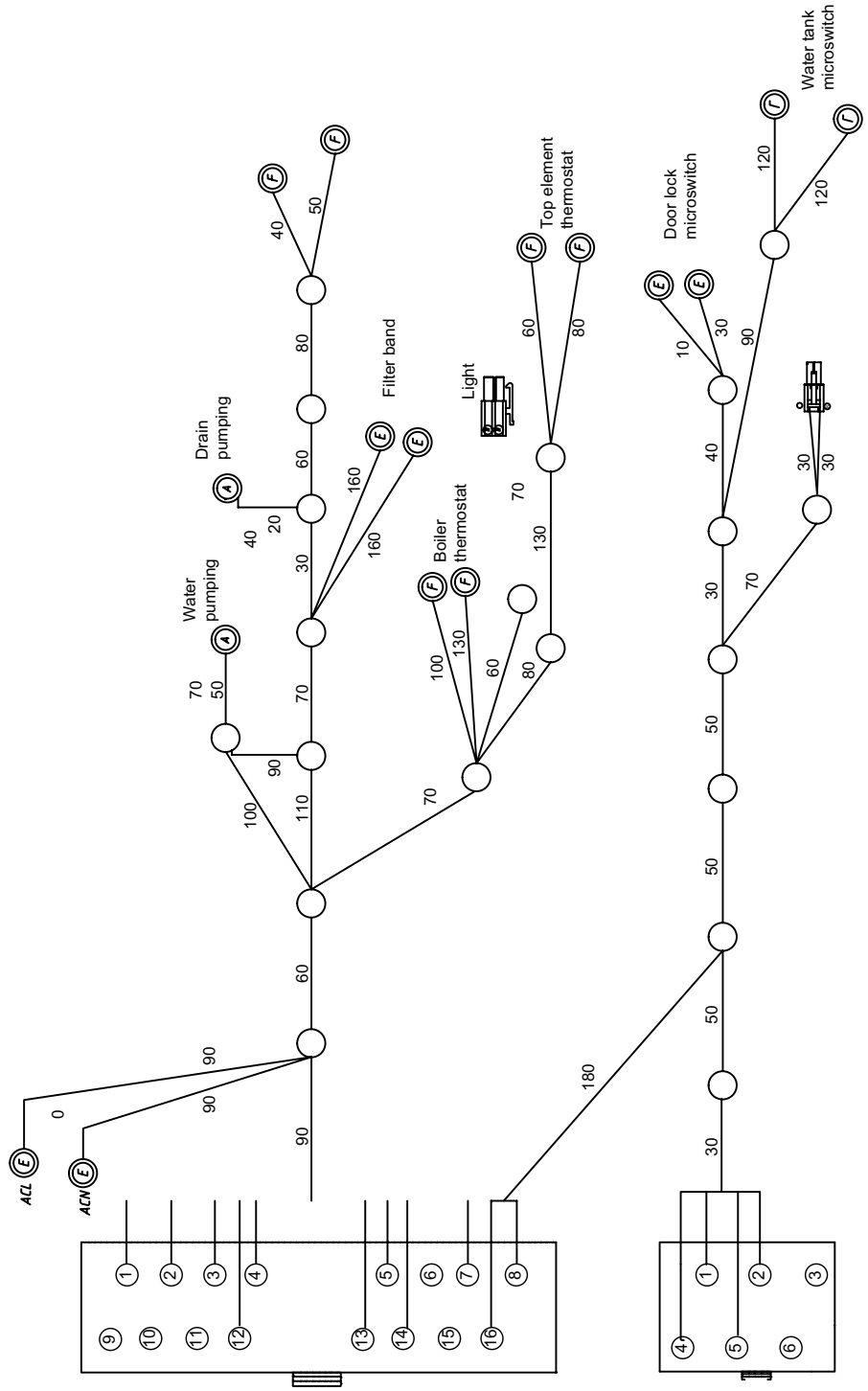


Fig. 3.2

4. Circuit Diagram



5. Technical Data

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Back of the drawer.

COUNTRY OF DESTINATION: GB, IE.

Dimensions

Dimensions	Oven (excluding front frame)	Oven (including front frame)
Height	445 mm	455 mm
Width	544 mm	595 mm
Depth	454 mm	475 mm + 15 mm mains connector
Mass (kg)	31	

Data

Brand		Rangemaster
Model identification		RMB45SCBL/SS ECL45SCBL/BL
Type of drawer		Electric
Number of cavities		1
Useable Volume	Litres	32.5
Max load	kg	33.0

Maximum total electrical load at 230 V (approximate total including, oven lights, power steam/oven etc.)	1.550 kW

6. Warranty/After Sales Service

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.

Please note that AGA Rangemaster Limited have appointed UK Warranty Solutions to administer in warranty repairs on our behalf. If you make a request for an in warranty repair, your details will be held by Warranty Solutions.

Warranty Solutions: 01759 48 78 25

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