



**All-electric cooking with beautiful styling** - with its retro design and eight contemporary colour options, it's the perfect blend of functionality and fun.

**Better tasting food** - radiant heat storage ovens to retain the goodness and flavour of food.

**Manage energy use** - independently controllable hotplate and ovens which can be switched to Eco mode.

## KEY FEATURES

- Controllable cast-iron hotplate with boiling and simmering modes and cast-iron resting plate surround.
- Two-zone induction hob with bridging feature.
- Enamelled steel, radiant heat storage roasting oven with 900W grill.
- Enamelled steel, radiant heat storage oven that can be set to baking or simmering mode.
- Warming oven for heating crockery or keeping food warm until serving.
- Provides useful heat into the kitchen.
- Easy to use control panel.
- No servicing, plinth or flue required.
- Cast-iron doors with magnetic closure.
- Black side panels.

## RAYBURN RANGER® CONTROL PANEL

### Independent control of each oven

- Roasting / Baking
- Baking / Simmering
- E-setting
- Grill

### Control for cast-iron hotplate

- Boiling
- Simmering
- Off



Warming oven switch

## APPROXIMATE OVEN TEMPERATURE SETTINGS

### RADIANT HEAT ROASTING / BAKING OVEN 140 - 240°C

When on roasting setting, this high temperature powerhouse is used for starting many foods such as meat and poultry.

The baking setting is ideal for moderate roasting, cooking fish or for baking deep or layered dishes such as shepherd's pie, lasagne and fish pie.

This cavity also has a 900W grill.

### RADIANT HEAT BAKING / SIMMERING OVEN 110 - 180°C

The baking setting is your 'everyday oven' (as above).

The simmering setting allows long, slow cooking which develops flavours and makes the toughest meat tender.

### WARMING OVEN 60 - 90°C

The warming oven allows cooked food to be kept hot for up to two hours until a meal is ready to be served. Also ideal for heating plates or drying out meringues and macarons.

## OVEN HEAT UP TIMES

Oven heat up times will vary depending on the temperature setting chosen. We recommend allowing 90 minutes for the roasting / baking oven and 120 minutes for the baking / simmering oven from cold before you wish to cook. This will allow the oven castings to become fully saturated with heat, achieving the best cooking results.

## TEST DRIVE

Watch a test drive of the Rayburn Ranger® here:



## ENERGY USE

For latest energy use and running cost information, scan here:



# Rayburn Ranger® Specifications

## COLOUR OPTIONS



LINEN



OLIVINE



SLATE



MIDNIGHT



MIST



MARMALADE



SUNSHINE



TOMATO

## SPECIFICATIONS

Boiling / simmering plate

Two-zone induction hob

Roasting / baking oven + grill

Controls

Baking / simmering oven

Warming oven



## SPECIFICATIONS

	RAYBURN RANGER® 100-3i
HEIGHT (MM)	910
WIDTH (MM)	990
DEPTH (MM)*	670
APPROXIMATE WEIGHT (KG)	240
ELECTRIC SUPPLY	2 X 13 AMP

\*Depth excludes handles. Castings can vary slightly. Please refer to User and Installation Guide for detailed measurements and clearances required.

**Warranty:** The Rayburn Ranger® includes a three year parts and one year labour warranty.

**Servicing:** Regular servicing is not required.

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