

Montpellier

THE PERFECT BALANCE OF FUNCTION AND STYLE

LAUNDRY - DISHWASHING - COOKING - COOLING

Installation and Operating Instructions



Freestanding 100cm Dual Fuel Range Cooker
RMC100DFC-K-X - Cream, Black & Stainless Steel

Please read these instructions carefully before attempting to install or use this appliance.
We recommend that you keep these instructions in a safe place for future reference.

Introduction and 2 Year Guarantee

Thank you for choosing this Montpellier appliance.

It has been designed to give years of trouble-free use provided it is installed and maintained correctly.

Please read these instructions carefully before installing or using your appliance. It is advisable to keep your purchase and installation receipts with these instructions in a safe place for future reference.

Included is some important safety information in addition to guidelines and recommendations that will enable you to take full advantage of all the functions available.

This quality appliance has been tested and certified to meet all applicable UK electrical and safety standards.

This appliance must be installed and connected in accordance with current regulations by a qualified electrician.

After unpacking the appliance ensure that there is no visible damage. If the appliance has been damaged during transit, do not use it, contact your retailer immediately.

THE 2 YEAR MANUFACTURERS GUARANTEE DOES NOT AFFECT YOUR STATUTORY RIGHTS.

Your new Montpellier appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:

Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

What is not covered under the Guarantee:

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions.
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorized modification or inexpert repair.
- Cost of Call-out where a fault cannot be found with the appliance.
- Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
- Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you.

- Use of the appliance by anyone other than the Householder.
- Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- Repair costs incurred that have not been authorised by Montpellier Service.
- Repairs carried out by a non-approved Montpellier Service engineer.

YOUR GUARANTEE IS VALID ONLY IN THE UK & ROI.

To Register your Appliance

Simply complete the card in your appliance pack and return it with a stamp affixed or alternatively you can register online (please see link below).

Service Helpline

Should your appliance develop a fault, please call Montpellier Service on: **03333 234 473**

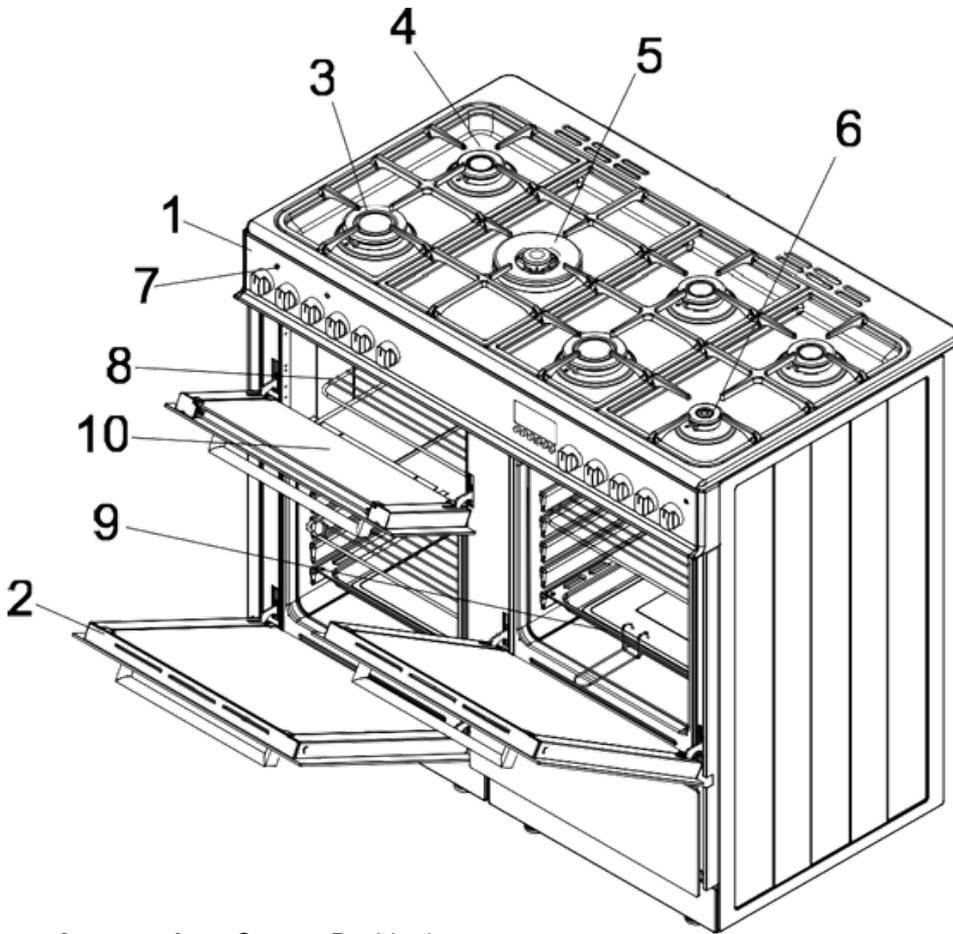
Please remember to have all your product details available, including the serial number, before registering a fault.

Your service call cannot progress without this information.

Register your product online
www.montpellier-appliances.com/support/register-your-product

Description Of The Appliance

This diagram is only for informative purposes about parts of the appliance. Parts may vary according to the appliance mode.



1. Control Panel
2. Oven Door
3. Big Burner
4. Middle Burner
5. Wok Burner
6. Small Burner
7. Temperature Indicator Light
8. Wire Shelves
9. Grill Pan With Removable Handle
10. Grill Door



The RMC100 has 3 ovens in total. 1 in the grill compartment with 1 x fan oven - bottom left and 1 x fan oven top right.

Accessories - Correct Positioning

Grill Pan & Handle Set



3 Wire Shelves



Shelf Orientation



Contents

Section 1 : Safety Advice	4 - 5
Section 2: Installation	6 - 9
Section 3: Operating The Appliance	10 - 13
Section 4: Cooking Guides/Maintenance	14 - 15
Section 5: Technical & Points of Contact	16 - 22

Section 1: Safety Advice

Important – Please read these instructions fully before installation

- **IMPORTANT:** This product **MUST** be installed by a qualified fitter in accordance with local regulations.
- **IMPORTANT:** This appliance has been designed for non-professional, domestic use only.
- **IMPORTANT:** Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact **Montpellier Service on 03333 234 473**.
- **IMPORTANT:** The cooker is supplied setup according to the conditions shown on the rating label which is stuck to the rear of the appliance.
- **IMPORTANT:** Keep the electrical cable of your oven away from the hot areas; do not let them touch the appliance. Keep them away from sharp edges and heated surfaces.
- **IMPORTANT:** In the event that the flexible cable is damaged, contact your authorised service agent for replacement - the cable fitted to this appliance must not be replaced by an unauthorised person.
- **IMPORTANT:** When using the grill the oven door must be kept closed to prevent damage to the cooker knobs and to prevent the burn hazard that very hot knobs would present.
- **IMPORTANT:** The cooker control knobs have a safety feature to prevent children from operating them. They must be pressed in before they can be turned from the off position. Do not attempt to turn them without pressing as this is likely to break the knobs.
- **IMPORTANT:** Children and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge should not be allowed to use the cooker unless supervised and warned of the hazards involved
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching hot parts.
- **WARNING:** Cooking on a hob with fat or oil can be dangerous and should not be left unattended.
- **WARNING:** NEVER try to extinguish a cooking fire with water. Instead switch off the appliance and cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces or in the oven.
- **CAUTION:** Cookers may topple forward if a child climbs onto the cooker door. Children should be supervised in the kitchen at all times and this cooker must be secured to the wall using the fixing points provided to prevent accidents.
- **CAUTION:** Do not allow children in the kitchen when cooking or while cooker parts may still be hot. Many parts of the cooker will become hot and present a considerable hazard to children.
- **CAUTION:** When the oven is hot never touch the oven glass by hand or with tools.
- **CAUTION:** Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials inside of or around your cooker.
- **CAUTION:** Take care when closing the oven door that there is nothing obstructing it from closing as this may break the glass oven door.
- **IMPORTANT:** Do not send back to retailer.

Section 1: Safety Advice

Important – Please read these instructions fully before installation

- **IMPORTANT:** Make sure the cooker control knobs are all in the off position when not in use.
 - **IMPORTANT:** If you do not intend to use your cooker for a long period of time turn off the gas and electric supply to the cooker.
 - **CAUTION:** Using gas cooking appliances results in the production of heat, moisture and the products of combustion. Ensure that the room where your cooker is installed is well ventilated particularly while the cooker is in use. Keep natural ventilation holes open or install a mechanical ventilation device (extractor hood) Prolonged intensive use of your cooker may call for additional ventilation (by opening a window) or by increasing the level of mechanical ventilation where present.
 - **General safety warnings**
 - **IMPORTANT:** This appliance has been designed for non-professional, domestic use only. Do not use this cooker for commercial use or any other application e.g. room heating.
 - **WARNING:** Danger of fire: do not store flammable items on or near the cooking surfaces or inside the oven.
 - **IMPORTANT:** Do not try to lift or move this cooker by pulling on the door handle.
 - **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **IMPORTANT:** Your appliance is produced in accordance with all applicable local and international standards and regulations.
- IMPORTANT:** Maintenance and repair work must only be performed by authorised service technicians.
- **Installation and repair work that is carried out by unauthorised technicians is dangerous and could invalidate your guarantee.**
 - **IMPORTANT:** When the door of the oven is open, do not hang or lean anything on it. You may unbalance your appliance or damage the door or door hinges.
 - **IMPORTANT:** Do not hang towels, dishcloths or clothes from the cooker or its handles.
 - **Cleaning and maintenance**
 - **IMPORTANT:** Always turn the appliance off before operations such as cleaning or maintenance. You can do this by switching the cooker off using cooker isolation switch.
 - **IMPORTANT:** Do not remove the control knobs to clean the control panel.
 - **TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE OUR AUTHORISED SERVICE AGENTS AND ORIGINAL SPARE PARTS.**

Section 2: Installation



THIS COOKER MUST BE INSTALLED ACCORDING TO BS 6172: 2010 BY A SUITABLY QUALIFIED GAS SAFE REGISTERED INSTALLER.

FAILURE TO DO THIS WILL INVALIDATE YOUR WARRANTY
www.gassaferegister.co.uk

This modern cooker was manufactured with parts and materials of the highest quality and was designed to meet your cooking needs.

You should read this manual so that you are able to use the cooker correctly and to avoid any potential problems with using the cooker. The following information outlines the required rules for correct installation and service of your cooker. This is particularly important for the technician who will install the appliance.

Contact an authorised service agent for installation of your oven!

Ventilation requirements

Attention: Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an open able window or equivalent. The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.

Environment where your appliance will be installed

Your cooker must be set up and used in a place where it will always have ventilation

While operating, this appliance needs 2m³/h air per kW input.

There must be enough natural ventilation to provide the gas to be used in the environment. The average air flow must directly come in through ventilation from the outside.

Emptying of the burned gases from environment

For cooking appliances that operate with gas, burned gas wastes are exhausted directly to the outside or through cooker hoods that are connected to a chimney that opens directly to the outside. If it is not possible to install a cooker hood, it is required to set an electric fan on the window or wall that has access to fresh air. This electric fan must have the capacity to change the volume of air in the kitchen environment 4-5 times per hour

Installation of cooker

The appliance can be placed close to other furniture on condition that the furniture's height does not exceed the height of the cooker panel. Make sure that there are no combustible or flammable materials, such as curtains, in the vicinity of the installation.

There must be at least 2cm of free space between the back wall and the rear of the appliance to allow for ventilation and air circulation.

Positioning

- The furniture close to the cooker must be manufactured resistant to temperatures up to 100°C.
- If the kitchen furniture are higher than the hob plate of the cooker, it must be at least 10cm away from the cooker's side.
- Surrounding furniture, cabinets and extractor fans should be positioned in accordance with the diagram shown in figure 1. If fitted, the extractor fan must be at least 65cm above the hob. If no fan is fitted the minimum distance between the hob and any cabinet or other structure must be 75 cm.

Adjustment of feet

- The height and level of the appliance can be adjusted by rotating the feet located underneath the appliance at each corner. Rotate in a clockwise direction to decrease the height and anti clockwise to increase the height

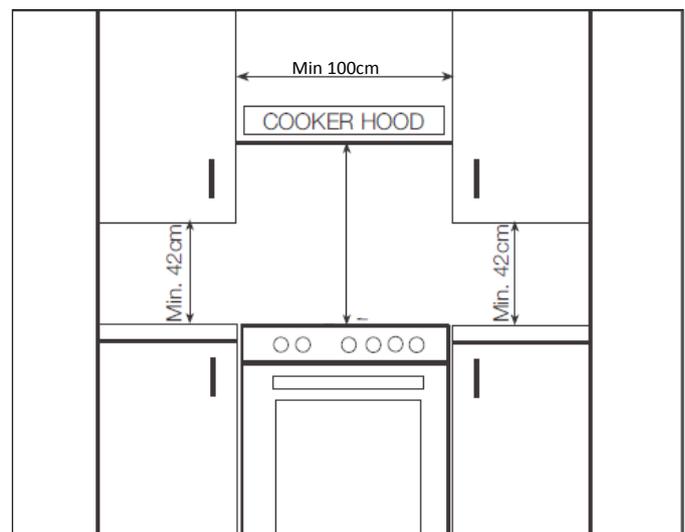


Figure 1

Section 2: Installation

Fixing to the wall

- Before using the appliance fix it securely to the wall using the chains on the back of the cooker. This will prevent the cooker from toppling forward if excess weight is placed on the oven door. Since the chains must be attached to wall fixings suitable for your wall type, the wall fixings are not supplied with the cooker (Figure 2).
- Please refer to the 'Guide to Wall Mounting and Fixings' on page 12.

Fixing to the cooker

Fix the chain to the cooker bracket with the screw provided in the fixing kit.

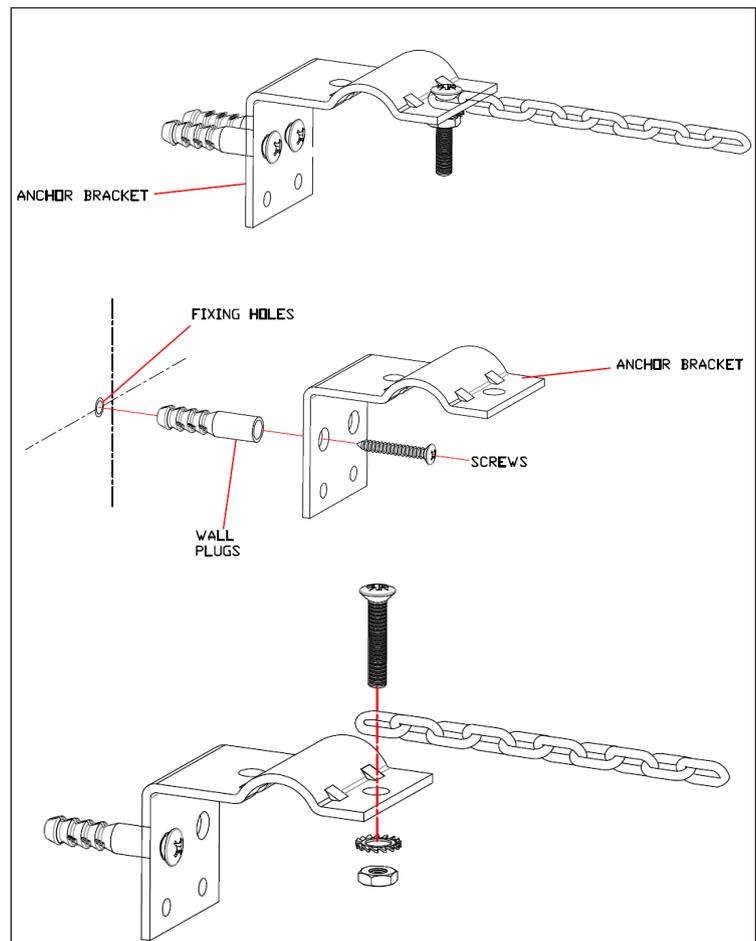
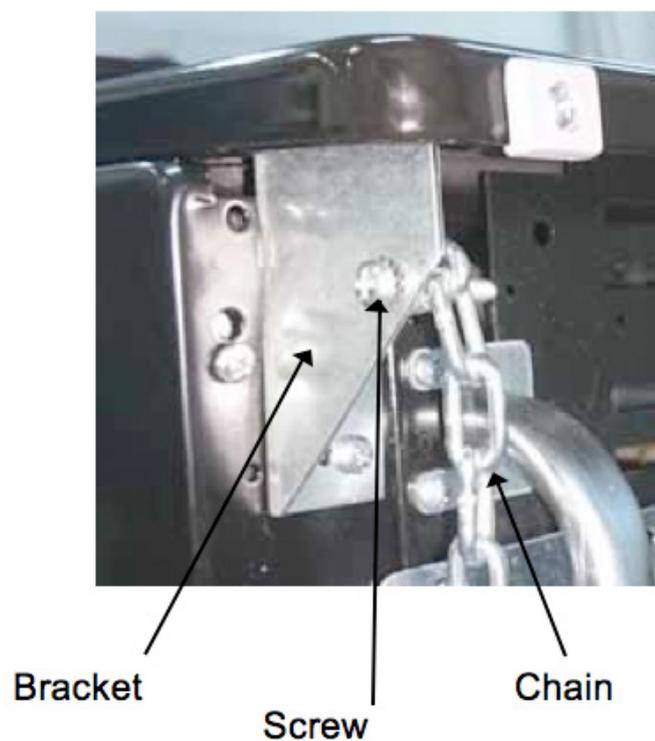


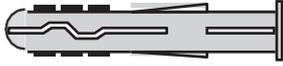
Figure 2



Section 2: Installation

Important note

If plastic wall plugs are supplied with your product:



These are only suitable for use in masonry walls.

If you are in any doubt about the correct wall plugs for your wall, seek professional advice.

Failure of the product due to using incorrect fixing.

Important: When drilling into walls always check that there are no hidden wires or pipes etc.

Make sure that the screws and wall plugs being used are suitable for supporting your unit. Consult a qualified trades person if you are unsure.

Hints:

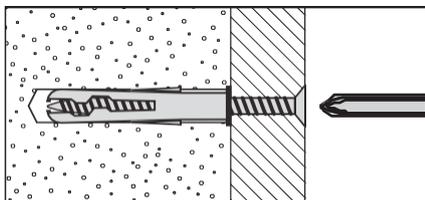
1. General rule: Always use a larger screw and wall plug if you are not sure.
2. Ensure you use the recommended drill bit to match the wall plug and hole size.
3. Ensure you drill the hole horizontally, do not force the drill or enlarge the hole.
4. Take extra care when drilling high walls, ceilings and ceramic tiles.
5. Ensure wall plugs are inserted beyond the thickness of the ceramic tiles to avoid the tiles splitting or cracking.

Types of walls

You can use one of the following types of wall plug if your walls are made of brick, breeze block, concrete, stone or wood.

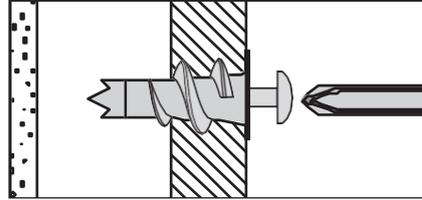
1. 'General Purpose' wall plug

Generally aerated blocks should not be used to support heavy loads, use a specialist fitting in this case. For light loads, general purpose wall plugs can be used.



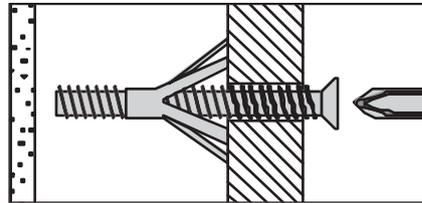
2. 'Plasterboard' wall plug

For use when attaching light loads on to plasterboard heavy loads such as shelving, wall cabinets and coat racks.



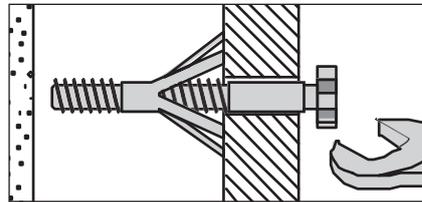
3. 'Cavity Fixing' wall plug

For use with plasterboard partitions or hollow wooden doors.



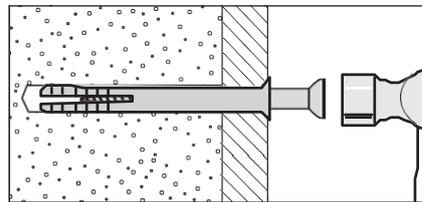
4. 'Cavity Fixing - Heavy Duty' wall plug

For use when fitting or supporting

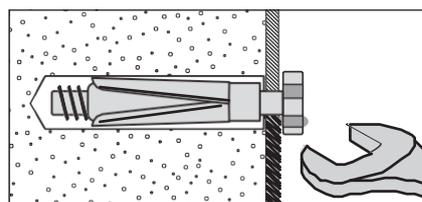


5. 'Hammer Fixing' wall plug

The hammer fixing allows it to be fixed to the wall rather than the plasterboard. Always check the fixing is secure to the retaining wall.



6. 'Shield Anchor - Heavy Load' wall plug



Section 2: Installation

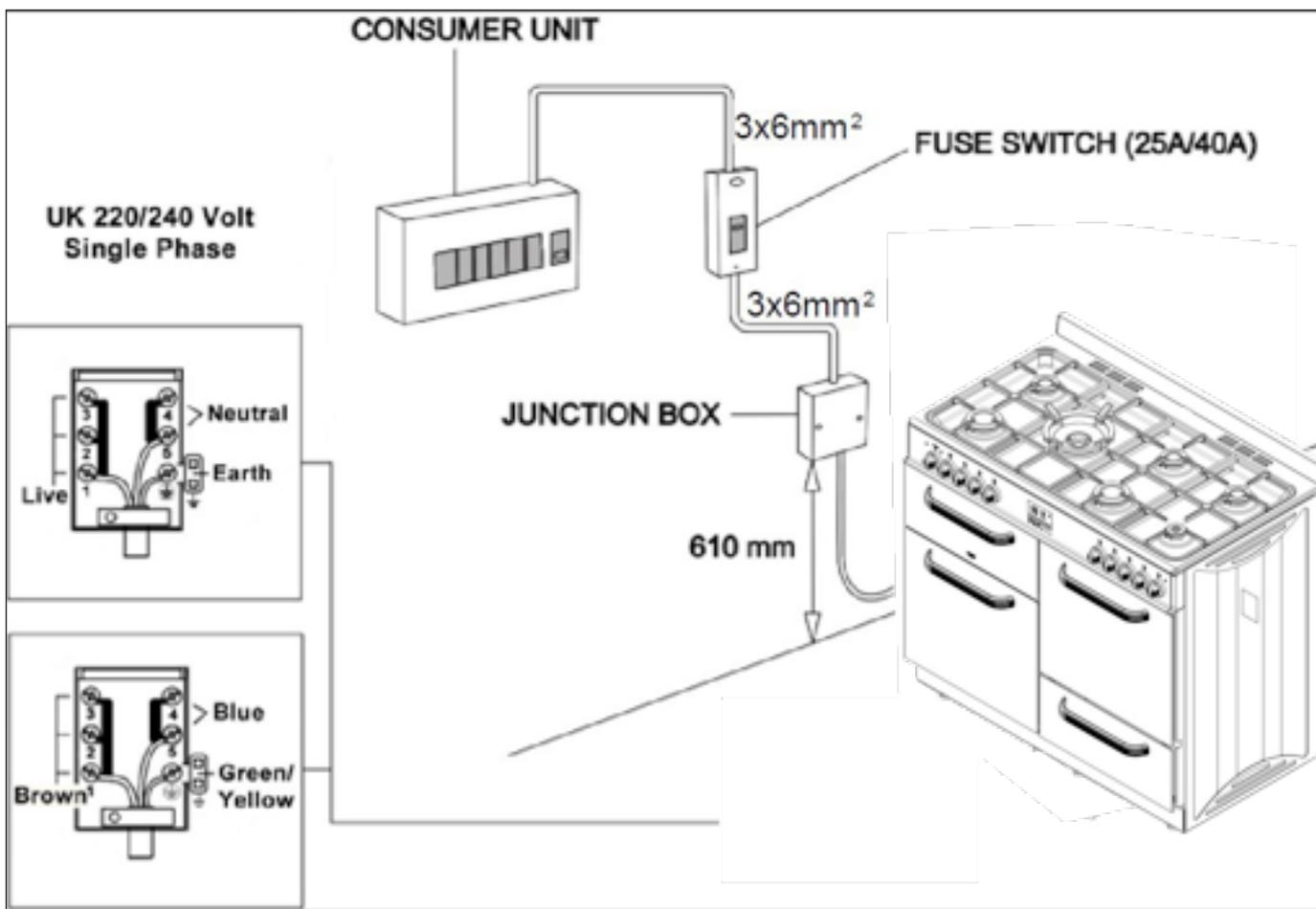
Electrical Connection

IMPORTANT: Electrical connections must be carried out by a suitably qualified person and in accordance with all relevant local building and installation regulations.

- See the rating label at the rear of the product for the appliance's load rating.
- The cooker must be connected to a dedicated circuit suitably rated for the load of the appliance (see rating label at rear of appliance) as shown in the wiring diagrams below. It must be connected via a suitably rated cable to a double pole isolator/cooker switch also suitably rated for the appliance.
- The electrical cable should not touch the hot parts of the appliance.

The electrical cable (not supplied) should not be routed through any area that may be affected by heat from the oven, especially the area directly behind the oven.

Minimum of 32 AMP Connection on a 6 mm cable.



Section 3: Operating The Appliance

Using The Hob

Ignition Button

Press and turn the control knob towards the large flame position.

Pressing the control knob down will engage the electronic ignition and allow the gas to flow.

Manual Ignition of the Gas Burners

In the case of electricity failure resulting in loss of electronic ignition follow this procedure.

To ignite one of the burners, press and turn its knob counter-clockwise so that the knob is in max. position (large flame), ignite with a match, taper or another manual aid to its upper circumference. Move the ignition source away as soon as you see a stable flame.

Flame failure device:

This cooker is equipped with a flame failure device.

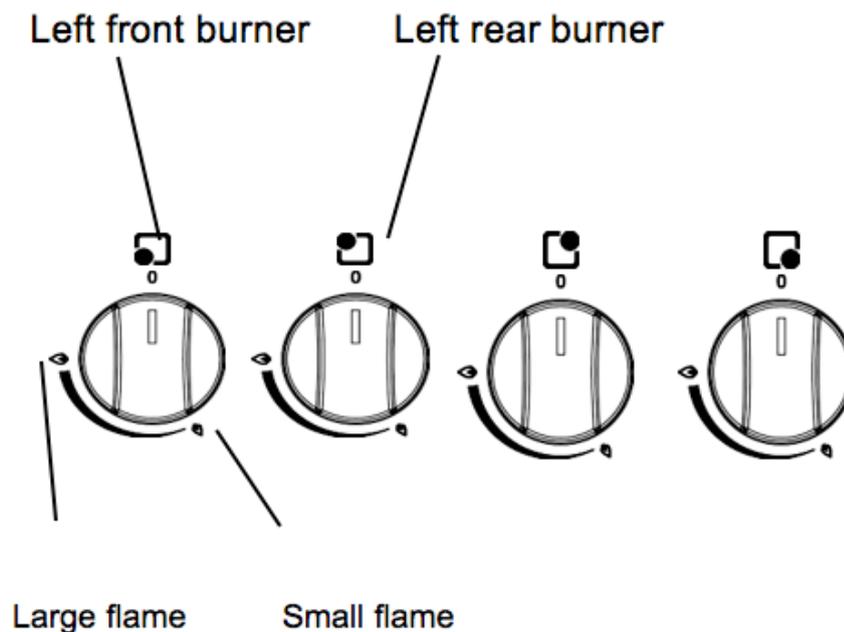
In order for these to work correctly and to prevent the flame going out when you first ignite your burners, keep the knob pressed and hold for 10 seconds after the burner has ignited.

Control of the hob burners

The knob has 3 positions: Off (●), max (big flame symbol) and min (small flame symbol). After you ignite the burner in max. position you can adjust the flame length between max. and min. positions.

Do not operate the burners when the knob position is between max. and off positions. After the ignition, check the flames visually. If you see yellow tips, lifted or unstable flames; turn the gas flow off, and check the assembly of burner caps and crowns. Note the burners will be hot. Also, make sure that no liquid has spilled into the burner caps.

If the burner flames go out accidentally, turn the burners off, ventilate the kitchen with fresh air, and do not attempt re-ignition for 90 sec.



Section 3: Operating The Appliance

Using The Hob

When turning the hob off, turn the knob in the clockwise direction so that the knob shows "●" position or the marker on the knob points upwards.

Your hob has burners of different diameters. The most economic way of using gas is to choose the correct size gas burners for your cooking pan size and to bring the flame to the minimum position once the boiling point is reached. It is recommended to always cover your cooking pan.

Cookware Selection

In order to obtain maximum performance from the main burners, use pots with the following flat bottom diameters. Using smaller pots than the minimum dimensions stated below will cause energy loss.

Rapid Burner: 22-26cm
Medium Burner: 14-22cm
Auxiliary Burner: 12-18cm

Make sure that the tips of the flames do not spread out of the outer circumference of the pan, as this may also harm the accessories around the pan (handles etc.) When the burners are not in use for prolonged periods, always turn the main gas control valve off.

WARNING:

Use only flat bottomed pans and with a sufficiently thick base.

Ensure that the base of the pan is dry before placing it on the burners.

The temperature of accessible parts may be high when the appliance is operating. So it is important to keep children and animals out of the reach of the burners during and after cooking (until the cooker has cooled down).

After use the hob remains very hot for a prolonged period of time, do not touch it and do not place any object on top of the hob.

Never place cutlery or lids on the hob as they will get hot and could cause serious burns.

SAFETY ADVICE IN THE CASE OF A COOKING PAN FIRE

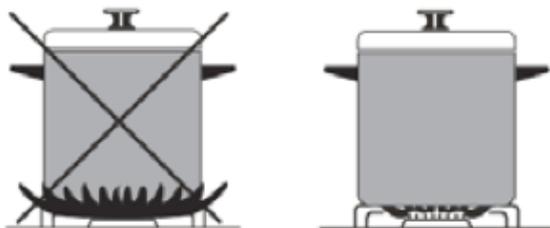
Turn off the burner.

Cover the pan with a fire blanket or damp cloth. This will smother the flames and extinguish the fire.

Leave the pan to cool for at least an hour before attempting to move it. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE AS THE FORCE OF THE EXTINGUISHER COULD TIP THE PAN OVER.

Never use water to extinguish oil or fat pan fires.



Section 3: Operating The Appliance

Using The Fan Oven - TOP RIGHT

Turn the Fan Oven knob clockwise and align the marker on the control knob with the required temperature (°C)

The indicator light on the control panel will go out and the thermostat will turn the element off when the selected temperature has been reached inside the oven. These will come back on once the thermostat falls below the set value.

Fan only defrost

The fan can be used without heat to defrost food (DEFROST).



Using The Multifunction Oven - BOTTOM LEFT

Turn the Oven knob clockwise and align the marker on the control knob to the required function

Select temperature via the far left hand control knob.

The indicator light on the control panel will go out and the thermostat will turn the element off when the selected temperature has been reached inside the oven. These will come back on once the thermostat falls below the set value.

Fan only defrost

The fan can be used without heat to defrost food (DEFROST).



IMPORTANT! Before using the fan only method of defrosting, please refer to the food packaging defrosting information.

Always turn the control knob to **off** when cooking has finished.

Please note: The appliance incorporates a safety thermostat which cuts the electric supply to the oven if the temperature becomes excessive.

When using your oven for the first time your cooker may give off an unusual odour from the heating elements. This is normal for new cookers. To eliminate this odour run the oven at 250 degrees for 40-60 mins with the oven empty.

Cooking Functions

Turn the Oven Function Control Knob clockwise to the required function. Now turn the Oven Thermostat Control Knob to the required oven temperature.

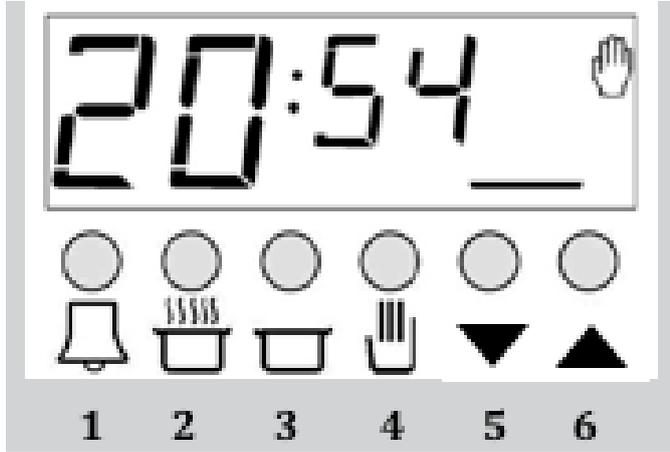
Please see below for a typical example of cooking function icons.

Please note, not all functions may be available on your appliance. This is a common icon guide for your information.

Symbol	Function description
	Oven Lamp: Which enables the user to observe the progress of cooking without opening the door. Oven lamp will light for all cooking functions.(except pyrolytic function)
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
	Bottom heater: A concealed element in the bottom of the oven provides a more concentrative heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired. The temperature can be set within the range of 60-120°C. The default temperature is 60°C.
	Conventional cooking: The top and bottom work together to provide convectional cooking. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.
	Convention with fan: Combination of the fan and both heating element provides more even heat penetration, saving up to 30-40% of energy. Dishes are lightly browned on the outside and still moist on the inside. Note: This function is suitable for grilling or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250°C.
	The default temperature is 220°C. Radiant grilling: The inner grill element switches on and off to maintain temperature. The temperature can be set within the range of 180-240°C. The default temperature is 210°C.
	Double grilling: The inside radiant element and top element are working. The temperature can be set within the range of 180-240°C. The default temperature is 210°C.
	Double grilling with fan: The inside radiant element and top element are working with fan. The temperature can be set within the range of 180-240°C. The default temperature is 210°C.
	Convection: An element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50-240°C. The default temperature is 180°C.

Section 3: Operating The Appliance

Using The Programmable Timer - Top Right Oven



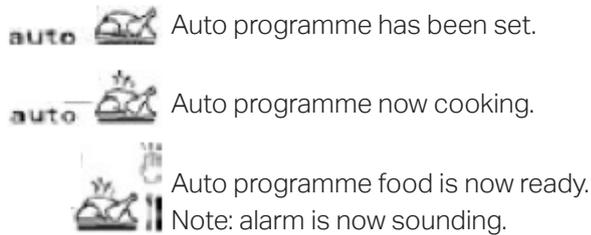
Buttons

1. Alarm
2. Start Cooking
3. Stop Cooking
4. Manual Control
5. Down
6. Up

The Electronic Timer Functions

1. Clock With Alarm
2. Set Cooking Time
3. Set Food Ready Time
4. Timer
5. Buzzer Volume Control
6. LED Brightness Control

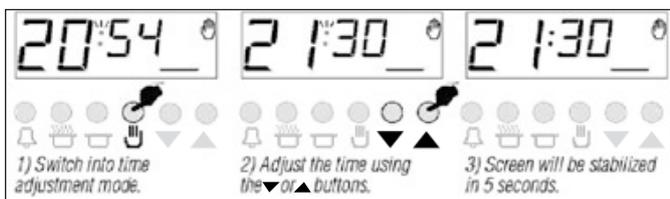
Display Icons



Setting The Time

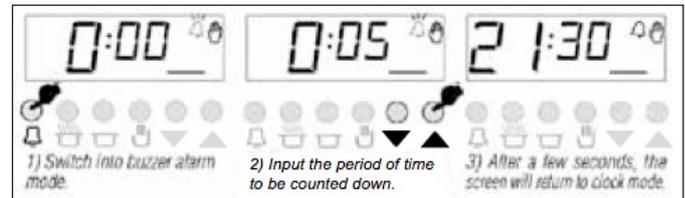
To set the time, ensure that no automatic cooking program is in progress (there should be just the time and the manual control icon displayed as shown in the image above).

Press the manual control button (4) the double point icon between the hours and minutes will start to flash. Use the up and down buttons to set the clock. Press and hold the up and down buttons for faster adjustment.

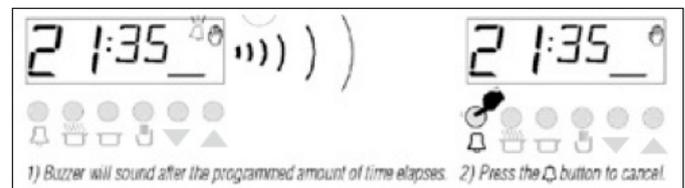


Setting the timer (alarm)

With this feature you can set the alarm to sound after lapsed period of time.

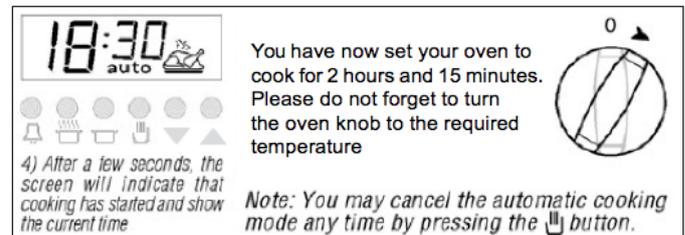


Cancelling the timer (alarm)



Automatic oven cooking control

If you want to start cooking in your oven immediately, you just need to input the length of cooking time.



At any time during cooking you can press the stop cooking button (3) to see the time that the food will be ready.

Section 3: Operating The Appliance

Using The Programmable Timer (continued)

Delayed cooking program

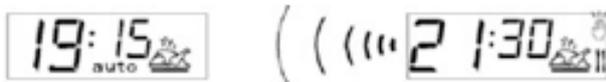
Once you have set the length of cooking time, you can use this feature to have your food ready at a set given time.

For example,
To have you food ready at 21:30 press the stop button (3) then set the desired ready time. After a few seconds the display will switch to clock mode.



We have now programmed our oven to have our food ready at 21:30. The cooking time was pre-programmed as 2 hours and 15 minutes so your oven will start cooking at 19:15 and ensure that your food is ready at 21:30.

As advised before do not forget to set the oven temperature control to the desired temperature.



When automatic cooking is completed, a buzzer alarm is heard and will sound, if not stopped, for 7 minutes.

Resetting after loss of mains power

If the cooker has been turned off or had a power interruption the screen will flash and 12:00 will be displayed. Any cooking program will have been cancelled. The flashing hand icon indicates that your oven is inoperative.

Press the manual control button once to get your oven operational. Press the manual button once again to set the clock (see setting the time section).

Alarm volume

Press and hold the key to hear the current alarm tone. Releasing and pressing the same button will allow you to scroll through the 3 available tones.

Note: the default setting is the highest tone level of the three.

LED brightness

By pressing and releasing the key, you can scroll through the three available brightness settings.

Note: the default setting is the highest brightness level of the three.

Using Conventional Oven & Grill - Top Left

Turn the control knob (TOP OVEN) clockwise and align the marker on the knob with the required temperature.

The indicator light on the control panel will go out when the selected temperature has been reached inside the oven.

Always turn the control knob to off (●) when cooking has finished.

Please note: The appliance incorporates a safety thermostat which cuts the electric supply to the oven if the temperature becomes excessive.

For using the:

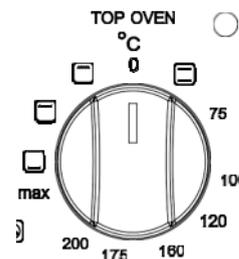
- Bottom element
- Top element
- Grill

Turn the control knob clockwise and align the marker with the desired function.

These elements are set to operate at their maximum output (fixed).

WARNING! DOOR CLOSE GRILLING. THE TOP OVEN/ GRILL DOOR MUST BE CLOSED WHEN USING THE OVENOR GRILL.

Always use the handle when handling the grill pan.



Storage compartment:

This range cooker incorporates a storage compartment.

This compartment is for pans, oven trays and other non-flammable cooking equipment.

Do not store anything flammable in this compartment.

Please note this compartment may get hot.

All timings given are purely as a guide. Timings may always vary due to personal methods, size of food being prepared and the temperature of said food stuffs. We always recommend following the cooking guidelines on your meat products and packets. For additional information, please call **Montpellier on 03333 234 474.**

Food Type	Rack Position	Temperature	Cooking Time
Small Cakes	1 to 3	180 - 200°C	15-20 mins
Biscuits	3	180 - 200°C	12-15 mins
Fruit Cakes	3	135-145°C	4hrs - 4hrs 45 mins
Sponge Cakes	2	180 - 200°C	50 mins
Bread	2 or 3	190°C	20-30 mins
Rolls	3	200°C (5) 180°C (15-20)	5 mins/15-20 mins
Beef Rib (Bone in/out) - 4 - 8 pounds (lb)	3	140-150°C	23-30/39-43 mins min per lb - Allow to rest for 3-5 mins.
Beef - Eye round roast - 2 - 3 pounds (lb)	3	140-150°C	20-22 mins min per lb - Allow to rest for 3-5 mins.
Beef Tenderloin Roast - 4 - 6 pounds (lb)	3	200°C	35 - 45 mins Total
Roast Lamb	3	140-145°C	20 - 26 mins per lb - Allow to rest for at least 3 mins
Roast Chicken (Whole Chicken) 4 - 8 pounds (lb)	3	170°C	20 - 30 mins per lb - Check the internal temperature in the innermost part of the thigh, innermost part of the wing & thickest part of the breast.
Roast Turkey	3	170°C	20 - 30 mins per lb - Check the internal temperature in the innermost part of the thigh, innermost part of the wing & thickest part of the breast.
Roast Pork: Loin, Shoulder, Leg - Bone In	3	140°C	20-25 mins per lb - Allow to rest for at least 3 mins
Roast Pork: Loin, Shoulder, Leg - Boneless	3	140°C	22-33 mins per lb - Allow to rest for at least 3 mins
Roast Potatoes	2 or 3	180°C	55 mins
Roasted Vegetables	2 or 3	160°C	25 - 35 mins
Casseroles/Bakes	2 or 3	140-150°C	2 - 3 hours
Fish (Whole)	3	180°C	20-30 mins
Pasta Bake	2 or 3	180°C	25-35 mins

We always recommend Pre-Heating. Firstly, set the required temperature and allow the oven to get to temperature (up-to 15 minutes) before placing food in the cavity.

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Gas Mark to °F & °C – Temperature Conversion

GAS MARK	°F	MAIN FAN OVEN	TOP CONVENTIONAL OVEN	MAIN CONVENTIONAL OVEN
½	250	100°C	110°C	120°C
1	275	120°C	130°C	140°C
2	300	130°C	140°C	150°C
3	325	140°C	150°C	160°C
4	350	160°C	170°C	180°C
5	375	170°C	180°C	190°C
6	400	180°C	190°C	200°C
7	425	200°C	210°C	220°C
8	450	210°C	220°C	230°C +

Section 4: Maintenance

Cleaning

WARNING! Isolate the power supply to the cooker and make sure that the oven is cool.

Do not clean using caustic creams, abrasive cleaning powders, thick wire wool or hard tools. Enamelled parts of the oven can be damaged if excess cleaning liquids are not immediately removed.

After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.

- Clean the glass surfaces with special glass cleaning agents.
- Never use flammable agents like acid, thinner or petrol when cleaning your oven.
- Do not clean your oven with a steam cleaner.
- Do not wash any part of your oven in dishwasher.

Change of Oven Lamp

Turn the oven off from the electric supply and make sure that the oven is cool. Remove the bulb after removing the cover in front of the lamp. Replace the old bulb with a new bulb resistant to 300°C (230 V, 15 Watt, Type E14/SES). Replace the lamp's protective glass. Your oven is now ready for use.

Burner Caps

Periodically, the cast iron pan support, enamelled covers and burner heads must be washed with warm soapy water, rinsed and dried. After drying them thoroughly, place them back in their original positions on the burners.

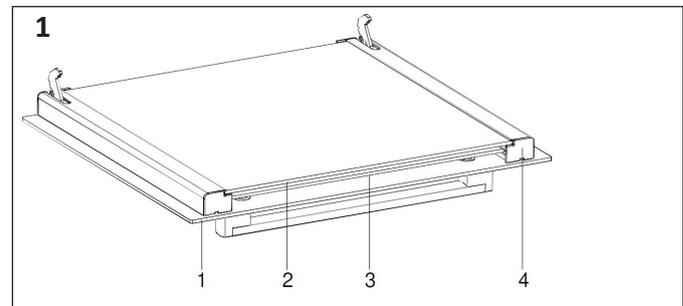
Cast Iron & Enamelled Parts

In order to keep them as new, it is necessary to clean them frequently with mild warm soapy water and then dry with a cloth. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto enamelled parts for long periods of time.

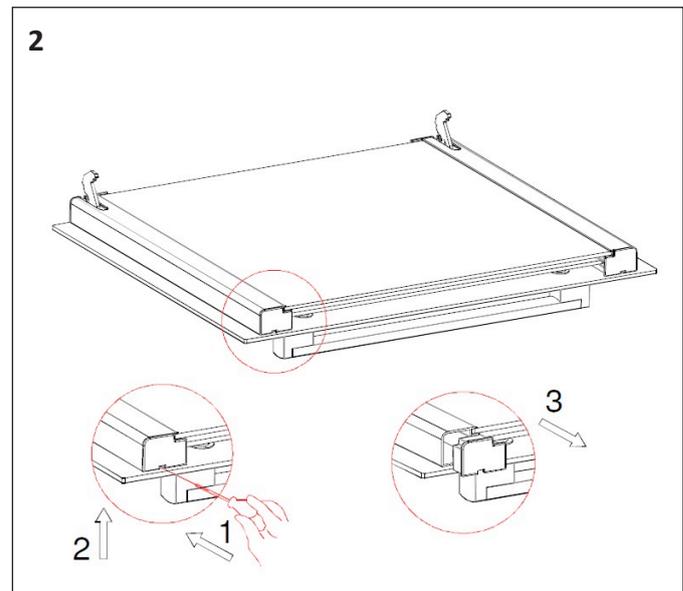
Stainless Steel

Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dried with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto stainless steel parts for long periods of time.

Removal of door glass for cleaning

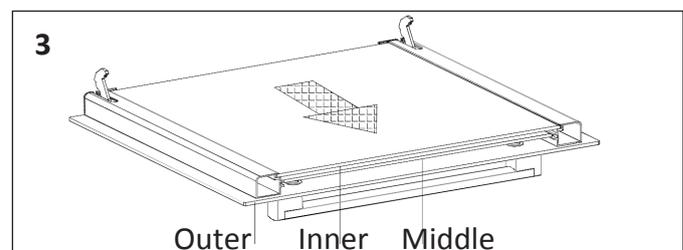


1. Outer Glass
2. Inner Glass
3. Middle Glass
4. Plastic Holder



For triple glass doors;

Remove the plastic holder using a screw driver as shown on the diagram. Pay attention to the direction of the arrows. For double glass doors; there is no need to remove the plastic holder



Remove the inner glass, and middle glass (if applicable) by pulling out in the direction of the arrow shown on the diagram.

Section 4: Maintenance

If your cooker does not appear to function correctly

- If no functions appear to work, check the cooker isolation switch has not been turned off also check the fuse in the switch and the circuit breaker in your consumer unit
- After replacing the fuse or resetting the circuit break-er turn on individual parts of your cooker one at a time to check function.
- DO NOT attempt to repair this cooker yourself. Call Montpellier Service on **03333 234 473** or consult a qualified electrician.

Problem	Possible Cause	Solution
Only parts of the cooker work it may be that the hobs, the ovens or the grill, do not work.	Links may be missing in the rear connector box	Refer to the Quick Start Guide to check the correct placement of the links. This must be done by a qualified competent person.
Nothing works (completely dead)	Power is turned off at the isolation switch or the consumer unit Poor electrical connection	Ensure isolation switch is on Check consumer unit has not tripped out Have the connections checked by a qualified electrician.
The hob burners do not operate correctly	Check if the burner parts are correctly assembled (especially after cleaning).	The gas supply pressure may be too low/ high. For appliances working with bottled LPG, the LPG cylinder may be depleted.
Oven not heating up	Oven temperature not set correctly Door is not properly closed.	Ensure that the correct temperature has been selected and the door is properly closed.

IMPORTANT!

All electrical or gas installation / repairs / maintenance or servicing must be carried out by a suitably qualified person.

Technical Specifications

Model Number	RMC100DFX/C/K
Power supply	220-240V~50 Hz
Maximum power	5600W
Size (H x W x D)	900 x 1003 x 600
Net Weight	91 kg
Grill/Oven compartment volume	25 ltr
Fan oven volume (upper right)	49 ltr
Lower left oven	54 ltr
Energy rating	A

Notes

Help-line

If after the previous checks there is still a fault, please contact the Montpellier Service Help-line below.

Please ensure that you have the model number, serial number, date of purchase and retailers information available before you make the call.

Service Help-Line

Should your appliance develop a fault, please call Montpellier Service on: **03333 234 473**

Insurance

Important Note:

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the Crossed Out Wheelie Bin, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.



We continuously try to improve our products for the benefit of our customers. For this reason we reserve the right to make changes to any product at any time, without notice

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Montpellier

Montpellier Domestic Appliances Ltd
Unit 1, Tewkesbury Retail Park, Northway Lane,
Tewkesbury, Gloucestershire GL20 8JU