

Montpellier

Electric Cooker

Installation & User Instructions - Please keep for future reference



RMC60CC
RMC60CX
RMC60CK

Cooker serial number *place sticker here*

Important – Please read these instructions fully before installing or using

These instructions contain important information which will help you get the best from your appliance and ensure safe and correct installation, use and maintenance.
For all other help, please contact Montpellier Customer Services on **0333 323 4473**

Contents

Safety Information	2
Parts	3
Installation	4-5
Positioning	4
Fixing to the wall	4
Electrical connection	5
User Instructions	6-8
Using the hob	6
Cookware selection	6
Using the main oven	7
Timer	8-9
Using the top oven	10
Care and Maintenance	11
Cleaning	11
Removing the inner door glass	11
Troubleshooting	12
Technical Specifications	13
Disposal information	14
A Guide to Wall Mounting & Fixings	14
Guarantee	Back



You can find your **serial number** when you open the oven door, near the bottom plinth of the cooker, you will see a white stick with Serial No: & Model No:



Safety Information

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 01527 888133**.

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.

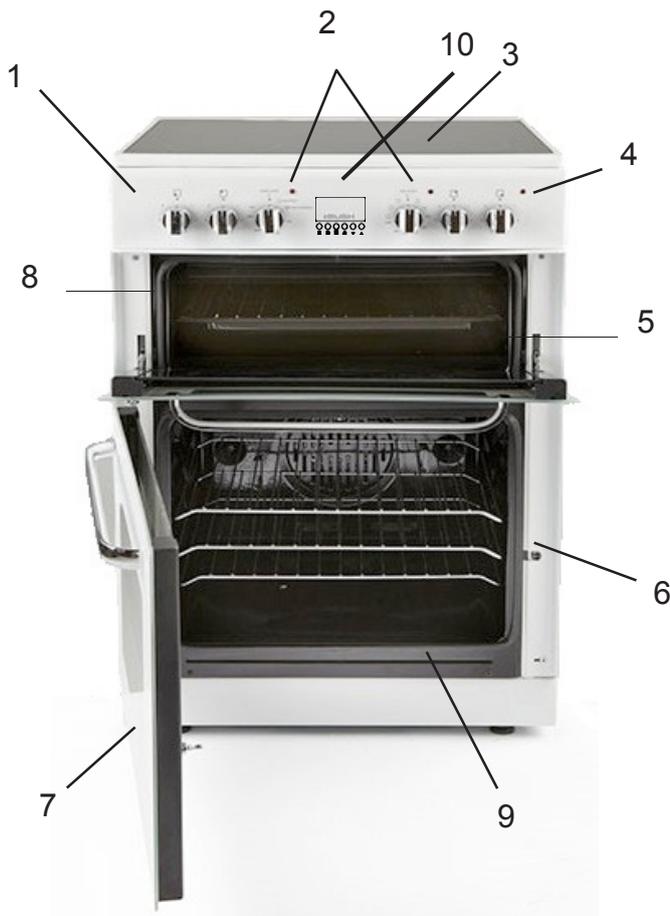
CAUTION: Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials inside of or around your cooker.

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.

Parts

Please familiarise yourself with the parts and accessories listed below



- 1 - Control panel
- 2 - Oven control + heat indicators
- 3 - Ceramic hobs X 4
- 4 - Hob heat indicator
- 5 - Grill pan with removable handle
- 6 - Wire shelves X 3
- 7 - Oven door
- 8 - Top oven and grill
- 9 - Main oven
- 10 - Timer

Accessories

Correct Positioning of shelves

Grill pan and handle set



3 wire shelves



Shelf orientation

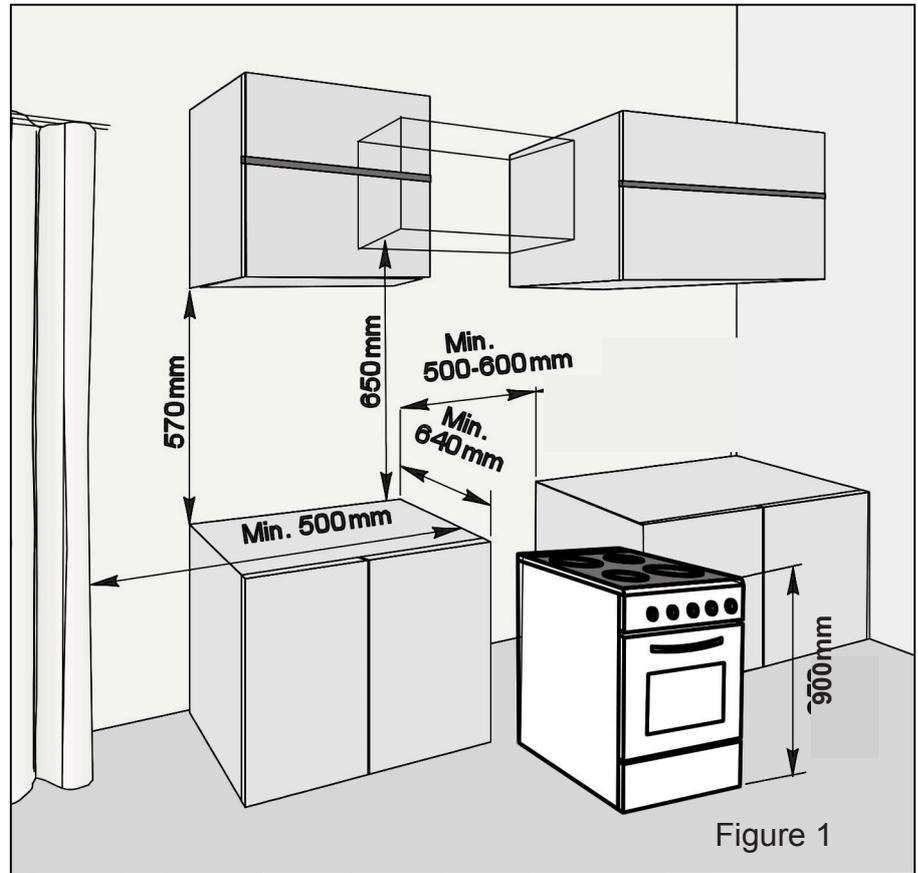


Installation

Positioning and fixing to the wall

Positioning

1. Make sure that there are no combustible or flammable materials, such as curtains, in the vicinity of the installation.
2. Furniture and cabinets surrounding the oven must be of material resistant to temperatures greater than 50°C.
3. Surrounding furniture, cabinets and extractor fans should be positioned in accordance with the diagram shown in Figure 1.
4. 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.
5. 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 75cm.



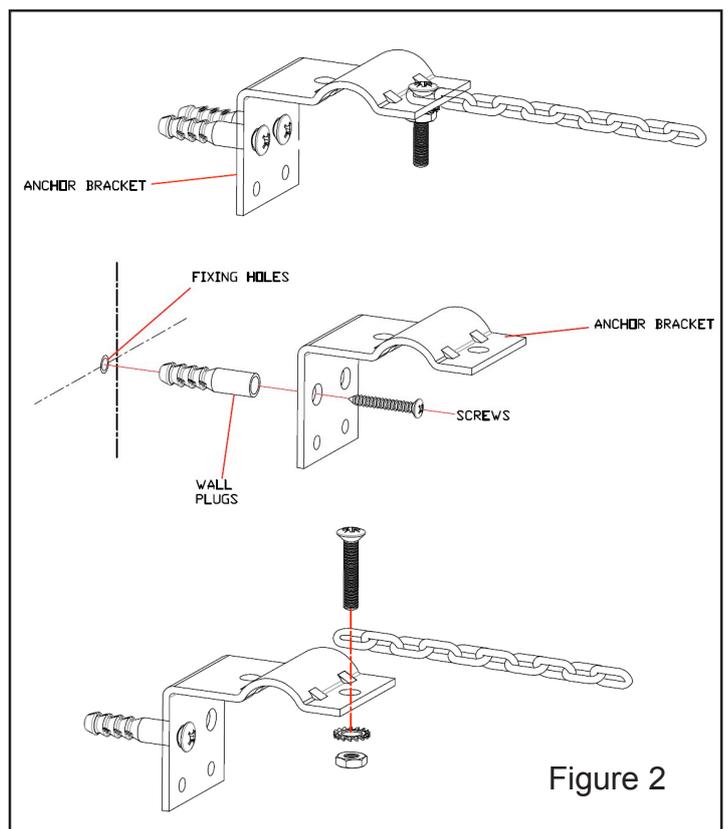
Fixing to the wall

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.

Levelling

Level the cooker before using it. To do this, use the adjustable feet to achieve the correct level and height



Installation

Electrical connection



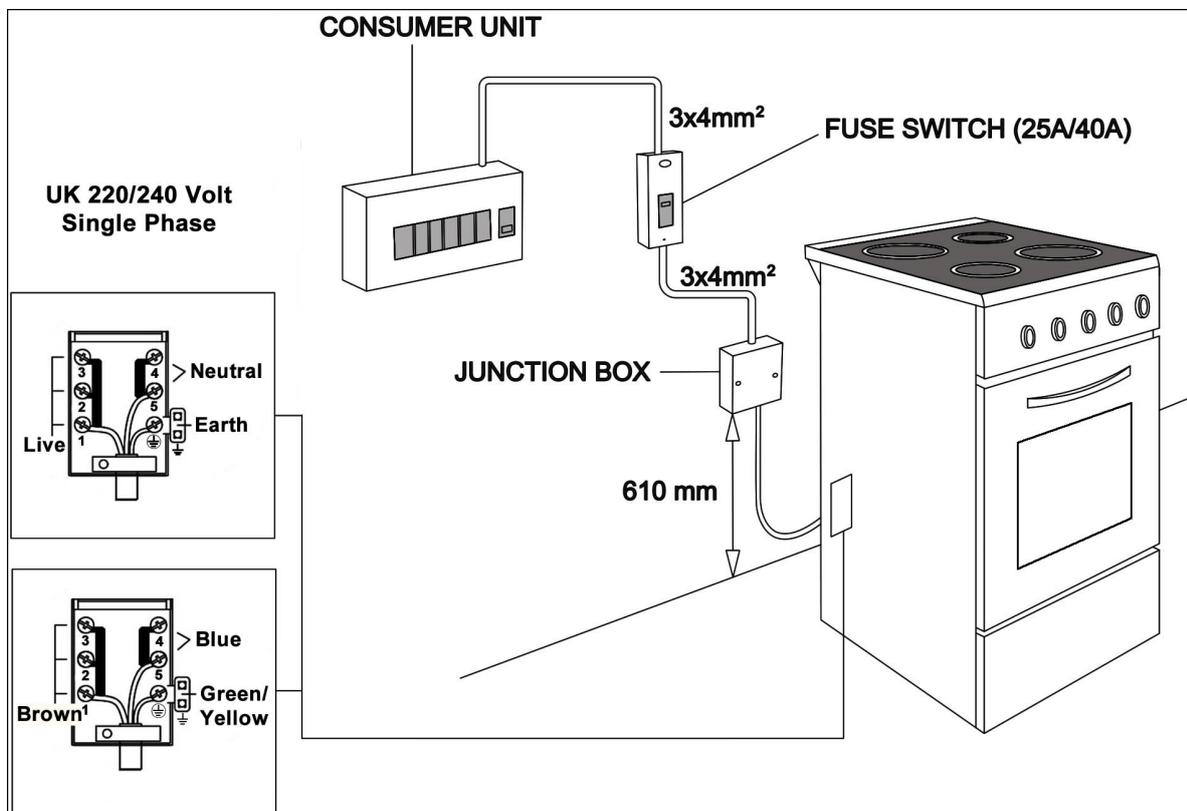
IMPORTANT: Electrical connections must be carried out by a suitably qualified person and in accordance with all relevant local building and installation regulations.

1. See the rating label at the rear of the product for the appliance's load rating.
2. 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.

3. 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.



User Instructions

Using the Hob

Each ceramic hob is regulated by a selector knob (Fig. 3). The control allows for the efficient transfer of heat to the cooking pan.

The knob can be turned in both directions, to numbers 1 to 6

These numbers correspond to the power setting of the ceramic hob where 6 is the highest setting and 1 is the lowest.

Turn the hob control knob to off (I) when finished.

We recommend you turn off the ceramic hob 5 to 10 minutes before the dish is ready. This allows the heat accumulated in the ceramic hob to be used economically. The ceramic hob remains hot for a while after use.

SAFETY ADVICE IN THE CASE OF A COOKING PAN FIRE

In the event of a cooking pan fire:

1. Turn off the cooker at the wall switch.
2. Cover the pan with a fire blanket or damp cloth. This will smother the flames and extinguish the fire.
3. 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.

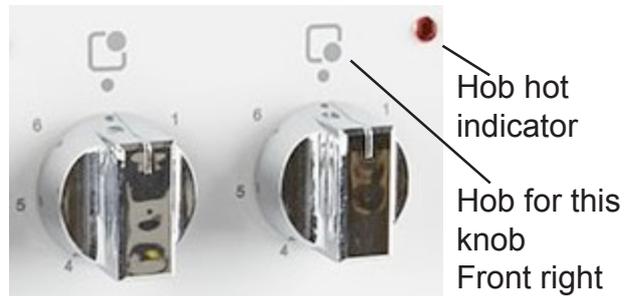


Figure 3

COOKWARE SELECTION

- Any cookware should have a thick, flat and dry base of the same diameter or slightly bigger than the hob. If the cookware diameter is smaller than the hob, heat will be wasted.
- Cookware with uneven bases is very inefficient, making the cooking time longer and wasting electricity.
- Cookware made of flameproof glass, suitable for ceramic hob cooking, should match the hob size. Pans projecting beyond the hob may be broken due to temperature stresses. The heated pan must never be filled up with cold water or placed on cold metal or stone surfaces.
- Always use the pan with its lid on. This prevents the accumulation of vapour in the kitchen.



Only use flat bottomed pans

IMPORTANT!

1. Never turn the hob on before placing a pan on it, except when first used.
2. If the ceramic hob is not to be used for a long time, apply a little grease to the painted surface.
3. Do not allow spills to be burned onto the hob as baked stains are harder to remove

User Instructions

Using the main oven

Using the Main Fan Oven

Turn the Main 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

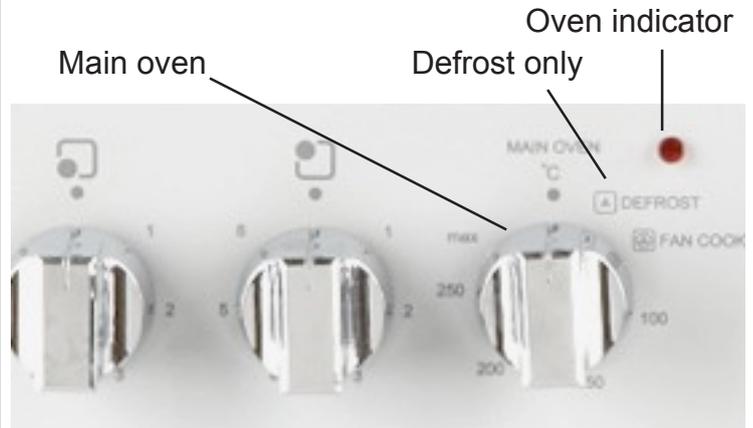
The fan can be used without heat to defrost food (DEFROST)

IMPORTANT! Before using this method of defrosting refer to the food packaging defrosting information

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

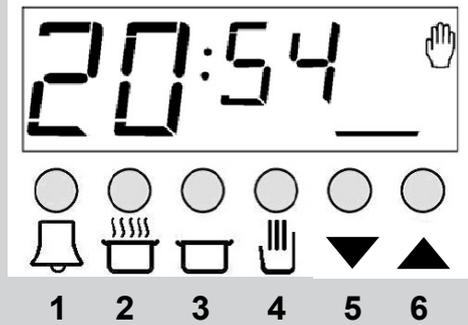
Please note: The appliance incorporates a safety thermostat which cuts the electric supply to the oven if the temperature becomes excessive.

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.



User Instructions

Using the programmable timer



Buttons	The electronic timer functions
1. Alarm	1. Clock with alarm
2. Start cooking	2. Set cooking time
3. Stop cooking	3. Set food ready time
4. Manual control	4. Timer
5. Down	5. Buzzer volume control
6. Up	6. LED brightness control

Display icons

- Auto program has been set.
- Auto program now cooking.
- Auto program food is now ready.
- Note, Alarm is now sounding

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).

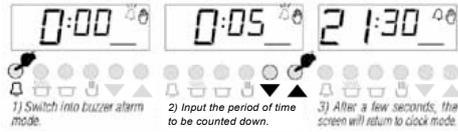
Press the manual control button (4) the double point icon between the hours and minutes will start to flash. Use the up and down buttons to set the clock. Press and hold the up and down buttons for faster adjustment.



- 1) Switch into time adjustment mode.
- 2) Adjust the time using the or buttons.
- 3) Screen will be stabilized in 5 seconds.

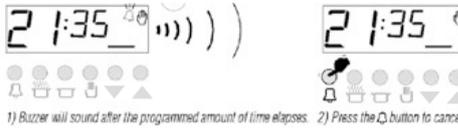
Setting the timer (alarm)

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



- 1) Switch into buzzer alarm mode.
- 2) Input the period of time to be counted down.
- 3) After a few seconds, the screen will return to clock mode.

Cancelling the timer (alarm)



- 1) Buzzer will sound after the programmed amount of time elapses.
- 2) Press the button to cancel.

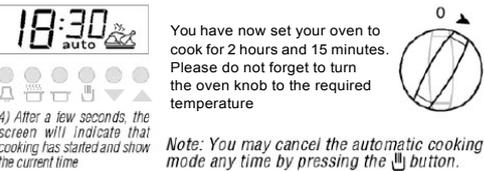
Automatic oven cooking control

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

Example: We placed our food into the oven and want it to be cooked for 2 hours and 15 minutes



- 1) Current time is 18:30.
- 2) Switch into cooking time mode.
- 3) Adjust the cooking time using the or buttons.



- 4) After a few seconds, the screen will indicate that cooking has started and show the current time

You have now set your oven to cook for 2 hours and 15 minutes. Please do not forget to turn the oven knob to the required temperature

Note: You may cancel the automatic cooking mode any time by pressing the button.

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

User Instructions

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 your 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.

User Instructions

Using the top oven

Using the Top Oven

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 (I) 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.

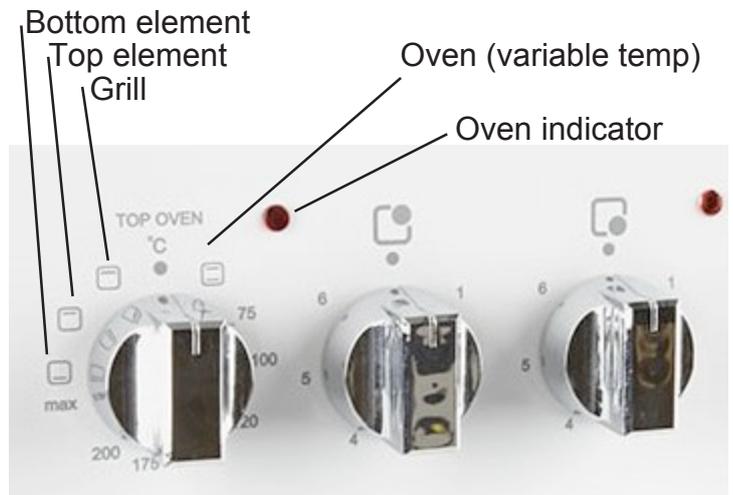
For using the Bottom element Top element Grill

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

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

The TOP OVEN door must be closed for all operations

Always use the handle when handling the grill pan



Cleaning and 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.

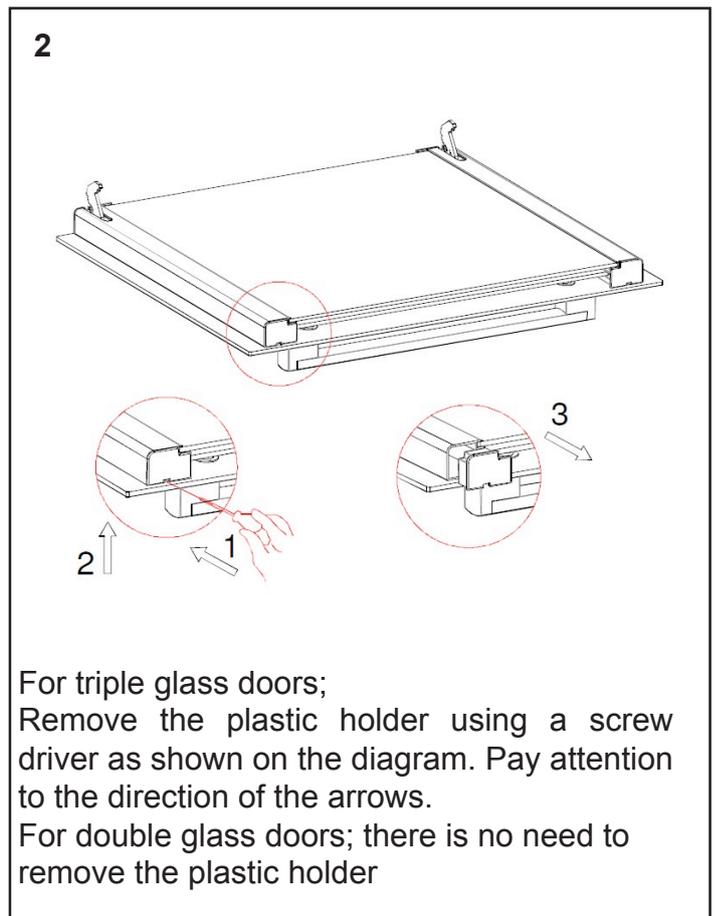
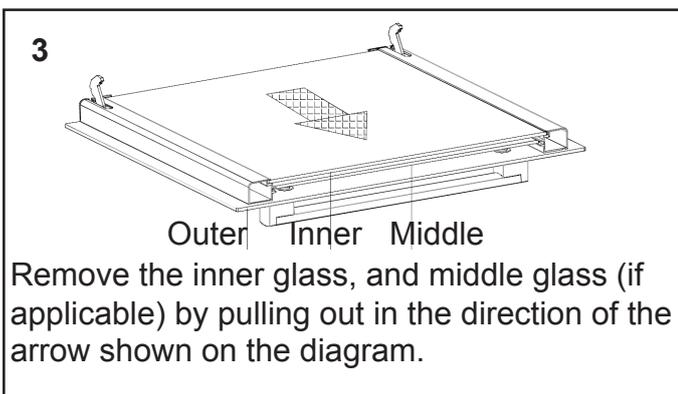
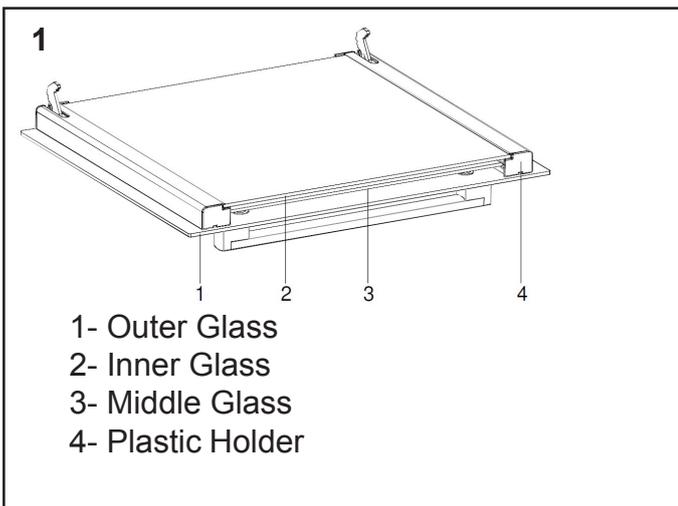
Clean the glass surfaces with special glass cleaning agents.

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.

REMOVAL OF DOOR GLASS FOR CLEANING



Care and use of the ceramic hob

For best results use pans with thick flat bases and match cooking pans to cooking zones of equal size.

Always place the pan on the cooking zone before switching on the cooking zone.

Always disconnect the power and check that the hob is cool before cleaning.

Do not use harsh or abrasive cleaning agents or abrasive cleaning products such as wire wool to clean the hob. Use only cleaning products designed to be used on ceramic hobs.

Troubleshooting

If your cooker does not appear to function correctly

1. 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 you consumer unit

2. After replacing the fuse or resetting the circuit breaker turn on individual parts of your cooker one at a time to check function

3. **DO NOT** attempt to repair this cooker yourself. Call **Montpellier Service** on **01527 888133** 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
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
Not cooking in the specified time	Incorrect oven shelf positioning	Position shelves following the cooking guidelines

Technical Specifications

Model	RMC60CC/CX/CK
Power supply	220-240V~50 Hz
Maximum power	10000 W
Size (H x W x D)	900 x 600 x 600
Net Weight	48.42 Kg
Top oven volume	30 Lt.
Main oven volume	67 Lt.
Energy rating	A

www.montpellier-appliances.com



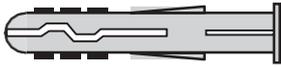
This appliance/fitting is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be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

The symbol on the product, or on the documents accompanying the product, the **crossed out wheeled bin** symbol, indicates that this appliance/fitting 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.

Wall Fixing Guide

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 fixings is the



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 tradesperson if you are unsure.

Hints:

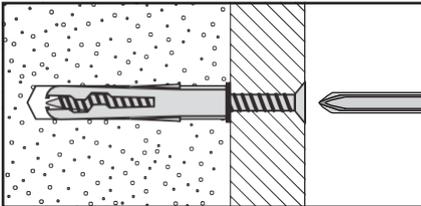


- 1: General rule: Always use a larger screw and wall plug if you are not sure.
- 2: Ensure you use the recommended drill bit to match the wall plug and hole size.
- 3: Ensure you drill the hole horizontally, do not force the drill or enlarge the hole.
- 4: Take extra care when drilling high walls, ceilings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

Types of walls

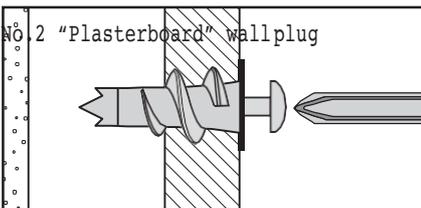
You can use one of the following types of wall plug if your walls are made of brick, breeze block, concrete, stone or wood.

No.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

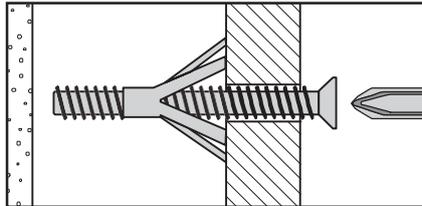
loads, general purpose wall plugs can be used.



No.2 "Plasterboard" wall plug

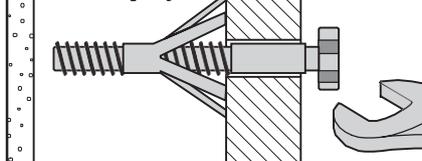
For use when attaching light loads on

No.3 "Cavity Fixing" wall plug



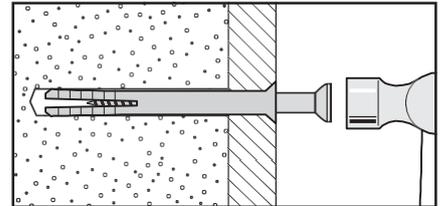
For use with plasterboard partitions or hollow wood doors.

No.4 "Cavity Fixing-Heavy Duty" wall plug



For use when fitting or supporting racks.

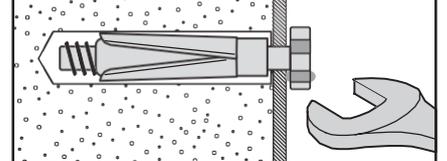
No.5 "Hammer Fixing" wall plug



plasterboard. 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.

No.6 "Shield Anchor" wall plug



Heavy loads.



Safety: Always check the fitting

the fitting to ensure the wall plugs

PLEASE RETAIN THIS PAGE FOR YOUR OWN RECORDS

FAQ's

Q: Are your gas appliances LPG convertible?

A: All our gas appliances are LPG convertible and come with Jets (excluding MG440X).

Q: What connection should electric/induction hobs be fitted to?

A: Please consult the manual but we recommend a minimum 20 AMP connection.

Q: Who will do the service on my product?

A: An authorised Montpellier Service Technician in your area will carry out any service calls on your product.

Q: Who can install my product?

A: We always recommend that our products are installed by a competent and qualified person. In the case of gas appliances they must be fitted and commissioned by a gas safe person.

Why Register?

The benefits of product registration

1. It allows us to contact you easily if we need to notify our customers of important product updates or changes.
2. Makes it Easier for you to book a service call as we already have your details.
3. We can let you know about our latest offers and keep you updated with our newsletters

You will receive a confirmation email once registered.

Helpful Information



Montpellier Customer Services / Product Helpline

Tel: 0333 323 4473

Email: customerservices@montpellier-appliances.com



Book a Service Call (You will be put through to our service specialist - Repairtech)

Tel: 01527 888133 Lines open Monday - Friday
9am - 5pm



Product Information

Web: www.montpellier-appliances.com

Your Appliance Details:

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

We apologise for any inconvenience caused by minor inconsistencies within these instructions that may occur due to product improvements and development.

All images and drawing are for illustration purposes only.