

RANGEMASTER

the
PROFESSIONAL



Display and Launch Stock available to order from 14th August
Live and Saleable to consumers 19th October

For any enquiries, please contact your account manager.

PROFESSIONAL

*Contemporary Style.
Serious Performance.*

The Professional range cooker is a stylish addition to any kitchen. Its sleek, flat-fronted doors and bar-style handles create a clean, contemporary aesthetic that complements all styles of cabinetry, from handleless to Shaker. The doors perfectly frame large square windows, giving serious cooks a clear view of the delicious masterpieces in the oven. Available in three sizes, two fuel types, and five colours, the Professional not only performs but also looks the part.



KEY FEATURES



OVENS

- 110cm model available with storage drawer
- Magnetic oven door mechanism on all models
- Left and right hanned fanned oven with 1 telescopic shelf in each oven
- Flat doors with large porthole for easy viewing whilst cooking

FASCIA

- Led touch display with clock, minute minder and autocook

GRILL

- Flexi-grill with 4 shelf positions and half or full width grilling



INDUCTION

- 5 induction zones
- 2 preset temperatures, levels 1-9 power and power boost



DUAL FUEL

- 5 gas burners including wok burner on 90 and 100
- 6 gas burners including wok burner on 110
- 1 cast aluminum Half smooth - half grooved griddle supplied

OPTIONAL GRIDDLES AVAILABLE

- Teppanyaki Griddle

AVAILABLE SIZES

90cm



DUAL FUEL - £2,499

100cm



DUAL FUEL - £2,699

110cm



DUAL FUEL - £3,099



INDUCTION - £2,999



INDUCTION - £3,199



INDUCTION - £3,599

The prices listed are based on Rangemaster's recommended retail prices and are provided for reference only. They should not be interpreted as indicative pricing for the Retail Partner. The Partner remains free to determine and implement its own pricing strategy.

AVAILABLE COLOURS



Black



Ivory



Stainless Steel



Bordeaux



Misty Blue