



Introducing the  
New Leisure Range



[www.leisurecooker.co.uk](http://www.leisurecooker.co.uk)

Ever wondered why  
Leisure is perfect  
for you?

We are proud to offer you our New Leisure  
Range Cooker Brochure. Within these  
pages we're sure you'll find the perfect  
Leisure range cooker for your kitchen.

Beautifully designed to complement any kitchen design, our  
Leisure range cookers are available in contemporary and  
traditional styles, in a collection of sizes and five colours to  
suit.

Take a look inside to discover the perfect Leisure for you



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90cm, 100cm  
and 110cm  
Cookmaster range  
and Cuisinemaster  
models have been  
endorsed by the  
Good Housekeeping  
Institute.



# Past, present and future

The Leisure brand has over 120 years of range cooking history. Staying true to that history we ensure every range cooker we produce has the highest quality and performance, combined with the latest cutting edge design.

**T**he rich history of the Leisure brand has helped us become one of the largest range cooker brands in the UK.

Synonymous with quality and innovation, our exhaustive attention to detail is coupled with the benefits of modern manufacturing techniques to remain true to our core values of craftsmanship and uncompromising performance.

Leisure develops the latest cooking technology in new and state-of-the-art production facilities, ensuring excellence in the design, materials and construction of all of its range cookers in order to meet the exacting standards of quality required by today's consumers.





# Quality



We're proud that our 90cm, 100cm and 110cm Cookmaster range and Cuisinemaster models have been endorsed by the Good Housekeeping Institute.

Since 1924, The Good Housekeeping Institute has established the illustrious reputation that we know of today. Its staff scrupulously tests an array of consumer goods and food products. As well as providing an invaluable, unbiased service to its readers, the institute is highly regarded by manufacturers, and provides a unique link between the two.

The Good Housekeeping Institute Approved scheme allows manufacturers to submit their products to a series of consumer Quality Assessment Tests devised by the GHI to assure customers of their quality, performance and ease of use

Leisure range cookers are designed to meet the needs of the most discerning customers, combining stylish good looks with durability, reliability and affordability.

## Why Range Cooking?

We believe that cooking on a Leisure range cooker is the most efficient, stylish and enjoyable way to prepare a feast for your family or a dinner party for friends.

Our products offer greater freedom to cook what you want, however you want to, and for as many people as you'd like. Using different parts of the cooker with maximum flexibility allows you to cook an easy evening meal for your family or a 5 course dinner party for friends.

Your Leisure cooker will become the heart of your home and the hub of your kitchen: a smart, chic and inspired choice.



# Ever Wondered what Leisure can do for you?

Common Myths around Range Cooking

*A range cooker is  
far too big for my  
kitchen...*

Leisure has a selection of sizes to suit any size kitchen. For instance, our 90cm range cooker actually only requires 30cm more space than that required for a conventional oven and hob.

*I thought a range  
cooker was only for  
farmhouses?*

Actually, we have a choice of stylish designs to suit any traditional or contemporary kitchen, in a range of sizes and colours.

*Is a range cooker too  
difficult to use?*

Leisure makes cooking easy and enjoyable. Only the parts you need are required to be on when cooking. This allows you to cook several meals for a large group, or use just part of the range to prepare an intimate supper.

## Benefits of Leisure

Every Leisure range cooker has at least two large ovens and a generous hob, providing you with all the space needed to cater for large groups of family and friends.

Some Leisure cookers offer multifunctional ovens, warming zones, griddle plates and wok burners to give you even greater confidence in experimenting with new recipes and cuisines, or perfecting old classics!

Whether you are preparing a romantic meal for two, co-ordinating Christmas dinner or baking sweet treats for a birthday party, a range cooker provides all the space and oven flexibility to suit your needs.







## Leisure as a Style Statement

Planning your New Kitchen?  
Let Leisure take centre-stage

Each year, almost 1.2 million kitchens are bought in the UK. We believe that Leisure should be at the heart of every one of these kitchens.

The kitchen is increasingly the hub of the home and the cooker is undoubtedly at the heart of the kitchen. Leisure range cookers provide a centrepiece of outstanding performance and uncompromising quality: put simply, they're the perfect cooking companion.

Whether you aspire to be the next Michelin starred chef or simply want your kitchen to stand out and be the envy of your friends, Leisure is the range cooker for you. Enjoy cooking and create an experience in your kitchen, chargrill meat on the griddle or use the wok burner to create an authentic stir fry. Impress your guests with your culinary flair whilst the side dishes and dessert quietly bubble away in the oven.



## Leisure as an Alternative to Built-In

In contrast to conventional cookers, hobs and built-in ovens, a Leisure range cooker makes a real design statement in any kitchen.

A Leisure range cooker lets you showcase your sleek professional style, or emphasise the warmth and comfort of your home. With some great styles and beautiful finishes to choose from, Leisure provides superlative design and performance.

The convenience of having multiple main ovens, storage space and a large hob all in one appliance makes a range cooker hugely space-efficient.



## Colours

Why not add a splash of colour to your kitchen with Leisure colours?

Leisure comes in a range of colours – of course we offer our models in a timeless black finish and traditional cream, but we also offer models in Stainless steel, Silver, Red and Blue to match your style or decor”



## Sizes

Our range cookers come in four widths – 110cm, 100cm, 90cm and we also offer a smaller but equally stylish 60cm Gourmet cooker for those with smaller kitchens. Each size offers its own wide range of features to suit any kitchen.



60cm

90cm

100cm

110cm

## Fuel Types



### Dual fuel

The most popular choice in the range cooker category, a fast and responsive gas hob with visible flame, combined with the energy efficiency and larger capacity of modern electric oven technology. The fan oven allows for even heat distribution when cooking.



### Electric

Energy efficiency and larger capacity of modern electric oven technology. Sleek, easy to clean ceramic hob top with at least 5 cooking zones. Residual heat indicators provide added safety, and our 100cm models also include a warming zone.



### Gas

Fast and responsive gas hob heating combined with a traditional gas oven. Perfect for those who love to cook on gas ovens or those without a high voltage kitchen supply.

## Introducing the new Cuisinemaster and Cookmaster

Make your cooker the centrepiece of your kitchen and the heart of your home with Leisure's newest range cooker collection. Featuring intuitive design and desirable features, the new Cookmaster and Cuisinemaster range cookers bring gastronomic excellence into your home.

We've listened to feedback from our customers, and our new Cuisinemaster and Cookmaster range cookers provide culinary excellence for the most basic home cooks to aspiring chefs.

With up to 7-burners on the hob, two ovens, a grill and storage with availability in a range of colours, the classic Cookmaster style is perfect for home entertaining and meals for the family.

The Cuisinemaster's contemporary style, built in slow cooker and griddle enable the home cook to show off his or her culinary prowess at dinner parties with ease.



LEISURE



# Cookmaster Range



The Cookmaster collection offers high quality features throughout as standard and provides the ultimate in flexibility including a separate quick heating grill, increased oven capacity and up to 7-burner hob with wok burner.



The traditionally styled Cookmaster range cooker is the ideal partner to help serve meals for the whole family or an intimate breakfast for two.



Multiple ovens give enough space to cook multiple courses at once, and a convenient storage compartment that can house plates or spare baking trays.



5 burner hob



7 burner hob



Fan oven



Conventional oven



Digital Timer



Bottom storage





# Cookmaster

90cm

Perfectly sized, our 90cm Cookmaster models are small enough to fit in your dream kitchen but big enough to cope with whatever you create.

# Cookmaster

90cm



Dual Fuel



## Cookmaster 90cm Dual Fuel

The popular choice and the ideal blend of electric ovens and gas hob cooking

- 58 litre main fan oven for faster cooking
- 66 litre secondary oven for when the whole family needs feeding
- Dedicated grill for extra flexibility
- 5 gas burners, including a wok burner
- Cook clean liners in the main oven for easier cleaning

## Colours

- Black CK90F232K
- Cream CK90F232C
- Red CK90F232R
- Blue CK90F232B



2x ovens



5 burner hob



Fan oven



Digital Timer

W90cm x H90cm x D60cm

# Cookmaster 90cm



Electric



## Cookmaster 90cm Electric

This full electric cooker looks sleek, and the ceramic hob makes for easy cleaning too

- 58 litre main fan oven for faster cooking
- 66 litre secondary oven for when the whole family needs feeding
- Dedicated grill for extra flexibility
- 5 zone ceramic hob with central dual zone
- Cook clean liners in the main oven for easier cleaning

## Colours

- Black** CK90C230K
- Silver** CK90C230S
- Cream** CK90C230C



2x ovens   5 zone hob   Fan oven   Digital Timer

W90cm x H90cm x D60cm

# Cookmaster 90cm



Gas



## Cookmaster 90cm Gas

For those who just love cooking on gas, this model has both a gas hob and gas main oven

- 51 litre traditional gas main oven
- 66 litre electric secondary oven for when the whole family needs feeding
- Dedicated grill for extra flexibility
- 5 gas burners, including a wok burner
- Cook clean liners in the main oven for easier cleaning

## Colours

- Black** CK90G232K
- Cream** CK90G232C



2x ovens   5 burner hob   Conventional oven   Digital Timer

W90cm x H90cm x D60cm





# Cookmaster

100cm

Ideal for when your culinary desires need extra space, more versatility and additional hobs.

# Cookmaster

100cm



Dual Fuel



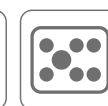
## Cookmaster 100cm Dual Fuel

The popular choice and the ideal blend of electric ovens and gas hob cooking

- 58 litre main fan oven for faster cooking
- 58 litre secondary conventional oven for baking
- Dedicated grill and additional storage compartment
- 7 gas burners, including a wok burner
- Cook clean liners in the ovens for easier cleaning



2 ovens



7 burner hob



Fan oven



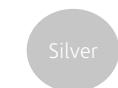
Conventional oven

## Colours



Black

CK100F232K



Silver

CK100F232S



Cream

CK100F232C



Red

CK100F232R



Blue

CK100F232B

W100cm x H90cm x D60cm

# Cookmaster 100cm



Electric



## Cookmaster 100cm Electric

This full electric cooker looks great, and the ceramic hob makes for easy cleaning too.

- 58 litre main fan oven for faster cooking
- 58 litre secondary conventional oven for baking
- Dedicated grill and additional storage compartment
- 5 zone ceramic hob with separate warming zone
- Cook clean liners in the ovens for easier cleaning

## Colours

-  Black CK100C210K
-  Silver CK100C210S
-  Cream CK100C210C



2 ovens   Fan oven   Conventional oven   Bottom storage

W100cm x H90cm x D60cm

# Cookmaster 100cm



Gas





## Cookmaster 100cm Gas

For those who just love cooking on gas, this model boasts 2 gas ovens.

- 51 litre traditional gas main oven
- 51 litre traditional gas secondary oven
- Dedicated grill and additional storage compartment
- 7 gas burners, including a wok burner
- Cook clean liners in the ovens for easier cleaning

## Colours

-  Black CK100G232K
-  Cream CK100G232C



2 ovens   7 burner hob   Conventional oven   Bottom storage

W100cm x H90cm x D60cm





# Cookmaster

110cm

Traditional design but the ultimate in space and versatility whatever feast you desire.

# Cookmaster

110cm



Dual Fuel



## Cookmaster 100cm Dual Fuel

Not having enough oven space need never be an excuse again.

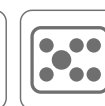
- 65 litre main fan oven for faster cooking
- 58 litre secondary conventional oven for baking
- Dedicated grill and additional storage compartment
- 7 gas burners, including a wok burner
- Cook clean liners in the ovens for easier cleaning

## Colours

-  Black CK110F232K
-  Silver CK110F232S
-  Cream CK110F232C



2 ovens



7 burner hob



Fan oven



Conventional oven

W110cm x H90cm x D60cm

# Cuisinemaster Range

90cm

100cm

110cm

A kitchen addition to show off, this latest Leisure design includes a brand new slow cooking function so cooks can produce sumptuous casseroles or tasty curries. Meanwhile the five-burner hob, including a wok burner and griddle\*, offers yet more culinary possibilities, from barbecue style grilling to oriental stir fry.



\*not available on the electric models



Available in black or stainless steel, the Leisure Cuisinemaster can help deliver even the most exceptional menus at home, whether hosting a dinner party or cooking up haute cuisine for two.

With seamless flexibility, the two main ovens and dedicated grill offer the option to prepare separate dishes with ease, while a sophisticated programmable timer places ultimate control at users' fingertips.



5 burner hob



Fan oven



Conventional oven



Digital Timer





# Cuisinmaster

90cm

For contemporary kitchens, our 90cm Cuisinmaster models are perfect for sleek, professional style cooking.

# Cuisinemaster 90cm



Dual Fuel



## Cuisinemaster 90cm Dual Fuel

3 electric ovens and 5 gas burners all wrapped up in a stylish looking modern range cooker.

- 58 litre main fan oven for faster cooking
- 66 litre tall oven for extra capacity
- 28 litre third oven and integrated grill
- 5 gas burners, including a wok burner & hob top griddle
- Cook clean liners in the main oven for easier cleaning

## Colours



Black

CS90F530K



Stainless Steel

CS90F530X



3x ovens 5 burner hob Fan oven Digital Timer

W90cm x H90cm x D60cm

# Cuisinemaster 90cm



Electric



## Cuisinemaster 90cm Electric

Lots of capacity and 5 zone ceramic hob gives you plenty of options when preparing meals.

- 58 litre main fan oven for faster cooking
- 66 litre tall oven for extra capacity
- 28 litre third oven and integrated grill
- 5 zone ceramic hob with central dual zone
- Cook clean liners in the main oven for easier cleaning

## Colours



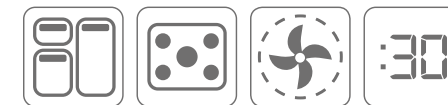
Black

CS90C530K



Stainless Steel

CS90C530X



3x ovens 5 burner hob Fan oven Digital Timer

W90cm x H90cm x D60cm





# Cuisinemaster 100cm

Modern and professional look with more ovens, more hobs and more space. Design and performance to impress your guests.

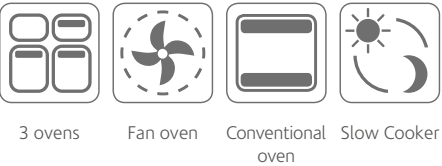
# Cuisinemaster 100cm



## Cuisinemaster 100cm Dual Fuel

Two main ovens, a third slow cooking oven and a separate grill ensures total flexibility.

- 58 litre main fan oven and 58 litre secondary conventional oven
- 28 litre third oven with slow cook
- Dedicated grill for even more flexibility
- 5 gas burners and dedicated cast Iron griddle
- Cook clean liners in the main ovens for easier cleaning



## Colours

- Black CS100F520K
- Stainless Steel CS100F520X

W100cm x H90cm x D60cm



# Cuisinemaster 110cm

Stylish, modern and feature packed, the ultimate in contemporary cooking performance.

# Cuisinemaster 110cm



Dual Fuel



## Cuisinemaster 110cm Dual Fuel

A state of the art animated timer controls the main multi-function oven and will ensure you select the right temperature and settings for a perfect meal.

- 65 litre main multifunction oven and 58 litre secondary fan oven
- 28 litre third oven with slow cook
- Dedicated grill for even more flexibility
- 5 gas burners and dedicated cast Iron griddle
- Cook clean liners in the main ovens for easier cleaning



3 ovens



Fan oven



Conventional oven



Slow Cooker

## Colours



Black

CS110F722K



Stainless Steel

CS110F722X

W110cm x H90cm x D60cm



# Gourmet Range 60cm

Leisure Gourmet 60cm cookers give the traditional look and feel of a range cooker but are perfect for small spaces.

Small but beautifully formed, the Gourmet Range enables keen cooks with little space to have all the features of a traditional range cooker within even the most compact kitchen. Combining authentic styling with a host of useful functions, the 60cm model includes a fully programmable oven and metal splashback.



Perfect for those who want to have a range cooker feel but do not have the space, Leisure offers a plethora of colours and fuel types, colours and fuel types to be the very heart of your home without the space.



If space is at a premium at there just isn't enough room for a range, the Leisure Gourmet ensures you can still have that range cooker look in your kitchen.



Fan oven



Conventional oven



Digital Timer

## Gourmet Range 60cm



Electric



### Gourmet Range 60cm Electric

A popular choice, this full electric Gourmet has 100 litres of cooking capacity.

- 4 zone electric hob with a smooth ceramic surface for easy cleaning
- 65 litre main fan oven for faster cooking at lower temperatures
- Secondary oven and grill in top cavity for extra flexibility when you need it
- Cook clean liners for easier cleaning

### Colours



Double Oven   Fan oven   Conventional oven   Digital Timer

W60cm x H90cm x D60cm

## Gourmet Range 60cm



Gas



### Gourmet Range 60cm Gas

Traditional gas cooking with traditional design

- 4 burner gas hob with fast and responsive pan heating
- 61 litre Conventional gas oven with slow cook setting
- Secondary oven and grill in top cavity for extra flexibility when you need it
- Cook clean liners for easier cleaning

### Colours



Double Oven   Conventional oven   Digital Timer

W60cm x H90cm x D60cm



# Gourmet Range 60cm



Dual Fuel

## Gourmet Range 60cm Dual Fuel

For those who like gas hob cooking but prefer to complement it with a modern fan oven.

- 4 burner gas hob with fast and responsive pan heating
- 65 litre main fan oven for faster cooking at lower temperatures
- Secondary oven and grill in top cavity for extra flexibility when you need it
- Cook clean liners for easier cleaning



Double  
Oven

Fan oven

Conventional  
oven

Digital Timer

W60cm x H90cm x D60cm

## Colours



Black

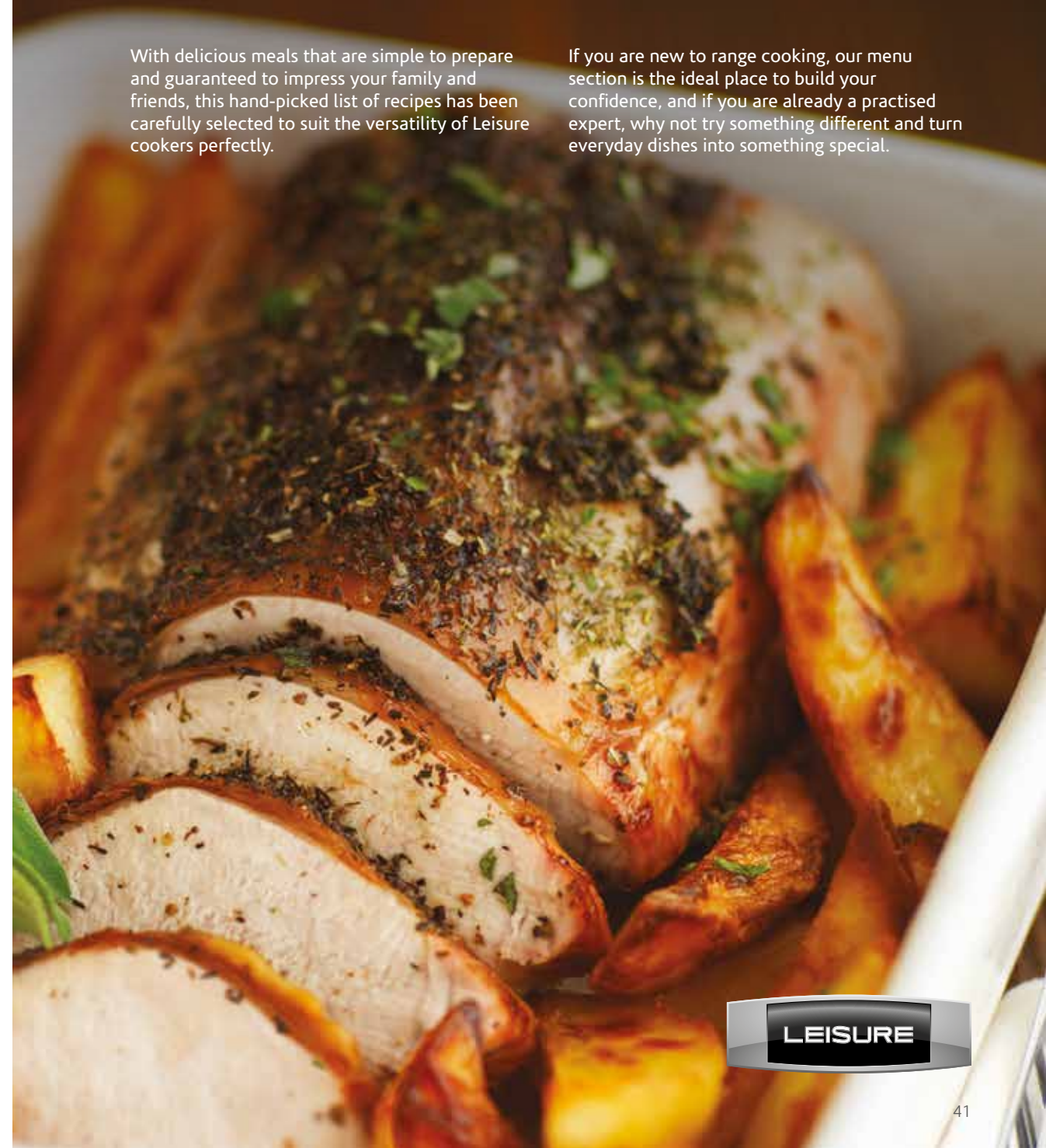
GRB6FVK

# Menu

For more menus please visit [www.leisurecooker.co.uk](http://www.leisurecooker.co.uk)

With delicious meals that are simple to prepare and guaranteed to impress your family and friends, this hand-picked list of recipes has been carefully selected to suit the versatility of Leisure cookers perfectly.

If you are new to range cooking, our menu section is the ideal place to build your confidence, and if you are already a practised expert, why not try something different and turn everyday dishes into something special.



LEISURE

## Menu for 6 - Starter

### Grilled marinated prawns

#### Ingredients

2 red chillies, deseeded and chopped  
2 garlic cloves, peeled and crushed  
2 tbsp fresh coriander, finely chopped  
1 lime, zest and juice  
2 tbsp olive oil  
400g raw shelled jumbo large prawns,  
(if frozen, thawed)

#### Method

PMix the chillies, garlic, coriander, lime and oil together. Pour over prawns and leave to marinate for 1 hour.

Preheat grill on high for 5 minutes or preheat griddle on a medium heat for 5 minutes. Grill prawns for 3-5 minutes until pink in colour, turning over once.

Serve with crusty bread.



## Menu for 6 - Main

### Moroccan lamb shank tagine & fruity couscous

#### Moroccan lamb shank tagine

##### Ingredients

4 tbsp olive oil  
6 lamb shanks  
2 large red onions  
1 garlic clove, peeled and crushed  
2 tsp paprika  
1 tsp ground cumin  
2 tsp Harissa paste  
400g can cherry tomatoes  
10 dates, halved  
200ml lamb stock  
1 bunch of flat leaf parsley, chopped  
30g blanched almonds

##### Method

Preheat oven to 160°C.

Heat oil in a frying pan over a medium heat. Brown lamb shanks all over in hot oil, drain and place into a large casserole dish.

Add the onions and fry for 2-3 minutes until softened.

Stir in garlic, paprika, cumin and Harissa paste followed by the chopped tomatoes, dates and lamb stock. Stir well and simmer for 2 minutes, before pouring over lamb.

Cover and cook for 2-3 hours until the lamb is tender, turning over shanks about halfway through cooking. Sprinkle over parsley and almonds before serving with fruity couscous.

#### Fruity couscous:

##### Ingredients

300g couscous  
400ml hot chicken stock  
Juice of 1 lemon  
3 tbsp olive oil  
100g dried apricots, halved  
30g sultanas  
4 tbsp pomegranate seeds  
30g pistachio nuts  
4 tbsp fresh mint, chopped

##### Method

Put the couscous in a bowl, then pour over the stock. Cover the bowl with cling film and leave for 5 minutes.

Then, fluff up the couscous with a fork and stir in the lemon juice, oil, fruit, nuts and mint.  
Serve with lamb tagine.





## Menu for 6 - Dessert

### Pecan pie

#### Ingredients

For the pastry

150g plain flour

1 tbsp caster sugar

A pinch of salt

75g unsalted butter, chilled and cut into cubes

For the filling

200g pecan halves

3 eggs, beaten

125g golden syrup

175g soft brown sugar

2 tbsp whisky or orange juice

40g unsalted butter, melted

1 tsp vanilla extract

#### Method

Preheat oven to 200°C.

First make pastry by putting the flour, sugar and salt in a food processor or mixing bowl and blitz or rub in the butter until it resembles fine breadcrumbs. Add 2 tablespoons of cold water and bind until it just comes together, adding a little more water if it is needed. Lightly knead on a floured surface to form a smooth dough. Roll out and line a deep 23cm loose bottomed tart tin. Prick the base several times with a fork and chill in the refrigerator for about 20-30 minutes.

Line the chilled pastry case with a piece of greaseproof paper and fill with a layer of baking beans or rice. Cook for 20 minutes. Remove the paper, brush the base with a little of the beaten egg and cook for a further 5 minutes until the pastry is just becoming golden.

During the last 5 minutes of cooking the pastry, spread the pecan nuts on baking tray and toast them in the oven for 5 minutes. Remove and leave to cool slightly.

Reduce the oven temperature to 160°C.

Roughly chop half the pecans and mix with all the rest of the filling ingredients, including the whole pecans. Pour and spread into the pastry case. Bake for 25 to 35 minutes, until the centre is just set.

Serve warm with the extra-thick cream, clotted cream or ice cream, or cold with pouring cream.



## Specifications



		CK110F232	CK100F232		CK90F232	CK100C210	CK90C230	CK100G232	CK90G232
Details	Cooker Fuel	Dual Fuel	Dual Fuel		Dual Fuel	Electric	Electric	Gas	Gas
	Colours	Black, Silver, Cream	Black, Silver, Cream*, Red, Blue		Black, Cream, Red, Blue	Black, Silver, Cream	Black, Silver, Cream	Black, Cream	Black, Cream
Hob Features	Pan support type	Cast Iron	Cast Iron		Cast Iron	Ceramic glass	Ceramic glass	Cast Iron	Cast Iron
	Ignition	mains push button	mains push button		mains push button	Automatic	Automatic	mains push button	mains push button
Burners/Heating zones	No. Of Burners/Heating zones	7	7		5	5	5	7	5
	Wok burner	✓	✓		✓	✗	✗	✓	✓
Timer	Type	Programmable LED Timer and clock	Programmable LED Timer and clock		Programmable LED Timer and clock	Programmable LED Timer and clock	Programmable LED Timer and clock	Programmable LED Timer and clock	Programmable LED Timer and clock
Top Left Cavity	Function	Grill	Grill		Grill	Grill	Grill	Grill	Grill
	Easy Clean enamel interior	✓	✓		✓	✓	✓	✓	✓
	Telescopic runner system	✓	✗		✗	✗	✗	✗	✗
Bottom Left Cavity	Oven type	Fan	Fan		Fan	Fan	Fan	Conventional	Conventional
	Volume (litre)	65L	58L		58L	58L	58L	51L	51L
	Energy Rating	A	A		A	A	A	n/a	n/a
	Oven temp range	80 - 240 Deg C	80 - 240 Deg C		80 - 240 Deg C	80 - 240 Deg C	80 - 240 Deg C	Gas mark 1 - 9	Gas mark 1 - 9
	Removable inner door glass	✓	✓		✓	✓	✓	✓	✓
	Easy Clean enamel interior	✓	✓		✓	✓	✓	✓	✓
	Catalytic liners on side walls	✓	✓		✓	✓	✓	✓	✓
	Telescopic runner system	Shelf pos 2	Shelf pos 2		✗	Shelf pos 2	✗	✗	✗
Top Right Cavity	Oven type	Conventional	Conventional		Fan	Conventional	Fan	Conventional	Fan
Top Right Cavity	Volume (litre)	58L	58L		-	58L	66L	51L	66L
	Energy Rating	B	B		A	B	A	n/a	A
	Oven temp range	80 - 240 Deg C	80 - 240 Deg C		80 - 240 Deg C	80 - 240 Deg C	80 - 240 Deg C	Gas mark 1 - 9	80 - 240 Deg C
	Removable inner door glass	✓	✓		✓	✓	✓	✓	✓
	Easy Clean enamel interior	✓	✓		✓	✓	✓	✓	✓
	Catalytic liners on side walls	✓	✓		✗	✓	✗	✓	✗
Bottom Right Cavity	Function	Storage Flap	Storage Flap		n/a	Storage Flap	n/a	Storage Flap	n/a
Accessories included	Number of shelves	5	5		6	5	6	5	6
	Grill Pan set	✓	✓		✓	✓	✓	✓	✓
	Grill Pan handle	✗	✓		✓	✓	✓	✓	✓
Dimensions & Weights	Net Weight (kg)	99.6	99.6 kg		90.1 kg	93.1 kg	87.2 kg	99.6 kg	92.4 kg
	Gross Weight (kg)	108.4	108.4 kg		100 kg	103 kg	97 kg	108.4 kg	102 kg
	W x H X D (mm)	1100 x 900 x 600	1000 x 900 x 600		900 x 900 x 600	1000 x 900 x 600	900 x 900 x 600	1000 x 900 x 600	900 x 900 x 600
Installation	Adjustable feet for leveling	✓	✓		✓	✓	✓	✓	✓
	Minimum Fuse Protection	32 a	32 a		32 a	40 a	40 a	32 a	32 a
	LPG conversion kit available	✓	✓		✓	n/a	n/a	✓	✓
	Flame Safety Device (FSD) (Gas + DF only)	✓	✓		✓	n/a	n/a	✓	✓



		CS110F722	CS100F520		CS90F530	CS90C530
Details	Cooker Fuel	Dual Fuel	Dual Fuel		Dual Fuel	Electric
	Colours	Stainless Steel, Black	Stainless Steel, Black		Stainless Steel, Black	Stainless Steel, Black
Hob Features	Dedicated hob top griddle	Yes	Yes		n/a	n/a
	Pan support type	Cast Iron	Cast Iron		Cast Iron	Ceramic glass
	Ignition	Automatic	Automatic		Automatic	Automatic
Burners/Heating zones	No. Of Burners/Heating zones	5	5		5	5
	Wok burner	✓	✓		✓	✗
Timer	Type	Programmable with graphical display	Programmable LED Timer and clock		Programmable LED Timer and clock	Programmable LED Timer and clock
Top Left Cavity	Type	Grill	Grill		Conventional Oven	Conventional Oven
	Removable Door Glass	✓	✓		✓	✓
	Easy Clean enamel interior	✓	✓		✓	✓
	Telescopic runner system	✓	✗		✗	✗
	Energy Rating	-	-		A	A
Bottom Left Cavity	Oven type	Multi-function	Fan		Fan	Fan
	Volume (litre)	65L	58L		58L	58L
	Energy Rating	A	A		A	A
	Oven temp range	80 - 240 Deg C	80 - 240 Deg C		80 - 240 Deg C	80 - 240 Deg C
	Removable inner door glass	✓	✓		✓	✓
	Easy Clean enamel interior	✓	✓		✓	✓
	Catalytic liners on side walls	✓	✓		✓	✓
	Telescopic runner system	Shelf pos 2	Shelf pos 2		✗	✗
Top Right Cavity	Oven type	Conventional with slow cook	Conventional with slow cook		n/a	n/a
	Volume (litre)	28L	28L		n/a	n/a
	Energy Rating	A	A		n/a	n/a
	Oven temp range	50 - 240 Deg C	50 - 240 Deg C		n/a	n/a
	Removable inner door glass	✓	✓		n/a	n/a
	Easy Clean enamel interior	✓	✓		n/a	n/a
Bottom Right Cavity	Oven type	Fan	Conventional		Fan	Fan
	Volume (litre)	57L	57L		66L	66L
	Energy Rating	A	A		A	A
	Oven temp range	80 - 240 Deg C	80 - 240 Deg C		80 - 240 Deg C	80 - 240 Deg C
	Removable inner door glass	✓	✓		✓	✓
	Easy Clean enamel interior	✓	✓		✓	✓
	Catalytic liners on side walls	✓	✓		✗	✗
Accessories included	Number of shelves	5	6		6	6
	Grill Pan set	✓	✓		✓	✓
	Grill Pan handle	✗	✓		✓	✓
Dimensions & Weights	Net Weight (kg)	99.6	99.6 kg		99.6 kg	90.9 kg
	Gross Weight (kg)	108.4	108.4 kg		108.4 kg	103 kg
	W x H X D (mm)	1100 x 900 x 600	1000 x 900 x 600		900 x 900 x 600	900 x 900 x 600
Installation	Adjustable feet for leveling	✓	✓		✓	✓
	Minimum Fuse Protection	32 a	32 a		32 a	40 a
	LPG conversion kit available	✓	✓		✓	n/a
	Flame Safety Device (FSD) (Gas + DF only)	✓	✓		✓	n/a

# Gourmet Range

		GRB6GV		GRB6CV	GRB6FV
Details	Cooker Fuel	Gas		Electric	Dual Fuel
	Colours	Black, Cream, Red		Black, Cream, Red	Black
Hob Features	Pan support type	Cast Iron		Ceramic Glass	Cast Iron
	Ignition	mains - push button		Automatic	mains - push button
Burners/Heating zones	No. Of Burners/Heating zones	4		4	4
Timer	Type	Programmable LED Timer and clock		Programmable LED Timer and clock	Programmable LED Timer and clock
Top Cavity	Type	Conventional oven and Grill		Conventional oven and Grill	Conventional oven and Grill
	Volume (litre)	31 L		35 L	35 L
	Energy rating	n/a		A	A
	Oven temp range	Gas mark 1 - 9		80 - 240 Deg C	80 - 240 Deg C
	Removable door glass	Yes		Yes	Yes
	Easy Clean enamel interior	Yes		Yes	Yes
	Catalytic liners on side walls	Yes		Yes	Yes
Main Cavity	Oven type	Conventional		Fan	Fan
	Volume (litre)	61 L		65 L	65 L
	Energy rating	n/a		A	A
	Oven temp range	Gas mark 1 - 9		80 - 240 Deg C	80 - 240 Deg C
	Removable inner door glass	Yes		Yes	Yes
	Easy clean enamel interior	Yes		Yes	Yes
	Catalytic liners on side walls	Yes		Yes	Yes
	Interior light	Yes		Yes	Yes
Accessories included	Shelves (included)	3		3	3
	Grill Pan & Rack	Yes		Yes	Yes
	Grill Pan handle	Yes		No	No
Dimensions & Weights	Net Weight (kg)	65.9		67.7	68.4
	Gross Weight (kg)	69.5		71.3	72
	W x H X D (mm)	600 x 900 x 600		600 x 900 x 600	600 x 900 x 600
Installation	Adjustable feet for leveling	Yes		Yes	Yes
	Minimum Fuse Protection	13 a		32 a	32 a
	Recommended for hardwiring	-		Yes	Yes
	LPG conversion kit available (Gas + DF only)	Yes		n/a	Yes
	Flame Safety Device (FSD) (Gas + DF only)	Yes		n/a	Yes



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**Further Information**

If you wish to obtain further information regarding any of our products simply call 0845 600 4916 and our experienced Customer Team will be pleased to help you.

Leisure Consumer Products continuously seeks improvements in specification, design and production of products and thus alterations take place periodically. Whilst every effort is made to produce up-to-date literature this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance. Depth excludes any protruding features such as handles, knobs and bowed doors.