

Feast your *Senses...*



COLLECTION 2010/11
Range cookers
Built-in
Cooker hoods
Accessories



Taste is everything

Feast your *Senses*...

Cooking involves all your *senses*, so everything designed by Britannia is intended to delight them. *See* the difference a Britannia range cooker will make to your kitchen. *Feel* the unmistakable quality of the construction with the robust doors. We've engineered in quietness, so that you'll *hear* the sizzling of steaks and sautéed zucchinis on the versatile Chef Top hotplate. *Smell* the tempting aroma of a Mediterranean flavoured chicken cooked to succulent perfection on the rotisserie.

They say you can't buy good *taste*, but we beg to differ.



Taste is everything



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See the difference



See the difference a Britannia range cooker will make to your kitchen. Whether your kitchen is shaker-style or ultra-modern, you'll find a Britannia that suits your personal taste. With contemporary good looks, a Sigma range cooker in gloss black takes proud centre stage in any style kitchen, while the ornate Classic range cooker suits a more traditional décor. For something that is personalised and stands out, why not consider Colourange – our unique colour-matching service.

At Britannia we design range cookers that *look* as good as they cook.



Most Britannia range cookers come with stay-clean liners for the roof, back and sides of the ovens. Stay-clean liners help keep your oven like new. Simply heat the oven to maximum temperature for 45 minutes from time to time.



Britannia range cookers are fitted with adjustable legs to enable the height of the cooker to be altered to a level that is flush with your kitchen work surfaces.



Feel the difference

Feel the unmistakable quality of the construction when you turn the control knobs or when you open the sturdy doors. Feel the reassuring weight of the cast-iron pan supports and the high quality Chef Top. You'll notice that a Britannia is manufactured to the highest standard of craftsmanship.

A Britannia is designed for chefs as well as home cooks with busy lifestyles. Take, for instance, our Quickstart function. Thanks to this unique feature, Britannia ovens reach the ideal cooking temperature of 200°C in just six minutes. So there is no more waiting for the oven to pre-heat – which is great when you're pressed for time.

Attention to detail is what makes a Britannia.



Thanks to the unique QUICKSTART feature, Britannia ovens reach the ideal cooking temperature of 200°C in just six minutes. That's around three times faster than most ordinary ovens.



For added convenience, telescopic sliding oven shelves are available as an optional extra. Even when fully extended, these ultra-smooth shelves provide a convenient way of serving directly from the grill pan or oven tray.

A difference you can *Hear*



Hear the reassuring sound of a solid structure when closing the oven doors. The strong hinges, the heavy doors, the robust handles – each detail speaks of quality. We've engineered in *quietness* by adding extra insulation around the oven cavities and three layers of glass panels to the doors. So you can take pleasure in your cooking without being disturbed by too much noise. Engage in conversation with your friends; indulge in a glass of wine while a sumptuous dinner gently cooks in the oven.

A Britannia is designed to make cooking a perfect pleasure.



As well as having a 24 hour clock and minute minder, Britannia cookers feature an electronic programmer which allows you to program your oven to start and finish.



With the exception of E Line range cookers, all Britannia ovens are A rated for energy efficiency. This is the most efficient rating for cooking appliances.



Smell the tempting aroma

Smell the tempting aroma of a Mediterranean flavoured chicken cooked to succulent perfection on the rotisserie. Impress your guests with the fragrance of crispy duck and Grand Marnier jus. A Britannia has the perfect oven function for each recipe. Whether you are batch-baking lemon-scented fairy cakes for a birthday party or cooking a lasagne with aromatic porcini and Parma ham, a Britannia has the ideal cooking function.

Our cooking instructions are simple: Enjoy!



Chicken, game, duck or leg of pork can all be cooked to perfection with a grill rotisserie. With the exception of 120cm range cookers, all Britannia range cookers feature a rotisserie. The rotisserie uses the grill element. Because the spit turns around slowly, there is minimum spitting (keeping the oven clean) and the meat self-bastes.



Britannia's main ovens feature 9 functions, so you can use the most suitable cooking style for each recipe. By selecting different elements within the oven, you can ensure that the heat is directed to the required cooking area. The second oven of the 90cm, 100cm and 110cm range cookers is deep enough to fit a roasting tin.



Taste is everything

Whether you are preparing a delicate mustard sauce, an Oriental vegetable stir-fry or boiling a large pan of water for pasta, our hobs have the perfect gas burners or electric zones for your recipes. You can even melt chocolate directly in the pan when using our induction hob. Be inspired by our Chef Top. Peppered steak, ginger-infused salmon, pancetta-wrapped scallops, char-grilled bell peppers or thyme-flavoured zucchinis – all can be cooked to perfection on the versatile Chef Top.

They say you can't buy good *taste*, but we beg to differ.



Anything that is usually prepared in a wok or frying pan, on a griddle or under a grill, can be prepared on the Chef Top – from a quick stir-fry to a full breakfast. And because you only need to use a little oil, it is a healthier way to cook. You can prepare several dishes (such as fish and meat) simultaneously on the Chef Top as there is no transfer of taste.



The Chef Top is made from high-quality solid stainless steel, so you can use any metal utensil without ever scratching the surface. It is also simple to clean in situ; all you need is hot soapy water and a scourer.




Britannia oven *FUNCTIONS*

Britannia's 90cm and 60cm ovens feature Nine Functions, so you can use the most suitable cooking style for each recipe. By selecting different elements within the oven, you can ensure that the heat is directed to the required cooking area. Our 40cm and 30cm Four Function ovens incorporate a rotisserie.

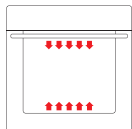
Nine function oven



 Conventional cooking

- Good for...
- Roasting Meats
 - Baking

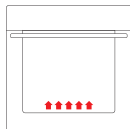
Suitable for roasting meats and baking on one shelf only, e.g. roasting joints, bread, fruitcakes.



 Bottom element only

- Good for...
- Stews & Casseroles
 - Pastry Flans

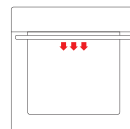
Suitable for the slow cooking of stews and casseroles and for cooking pizzas and sweet and savoury flans at high temperatures.




 Top element only

- Good for...
- Lasagne, Moussaka & Cottage Pie
 - Cauliflower Cheese

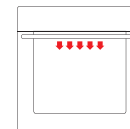
Generates a more delicate heat and is generally used for browning lasagne, moussaka, cottage pie, cheese toppings on gratin dishes.



 Traditional grilling

- Good for...
- Crumpets, Muffins, Teacakes & Welsh Rarebit

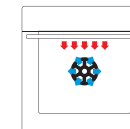
Suitable for bread and bread based snacks, e.g. crumpets, muffins, teacakes and Welsh rarebit.



 Fan assisted grilling

- Good for...
- Chops & Sausages
 - Chicken Portions
 - Mixed Grills

The grill directs heat downwards. The fan then circulates the hot air, reducing the need to baste and turn. Ideal function for cooking chops, sausages, chicken portions, mixed grills, etc.





Four function oven

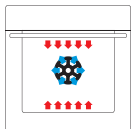


Fan assisted oven

Good for...

- Baked Fish
- Roast Meats & Poultry
- Braised Vegetables

Ideal for baked fish, braised vegetables, roasted meats & poultry. It is also most suitable for frozen potato products and breaded or battered fish and chicken.

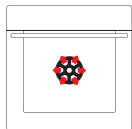


True fan oven

Good for...

- Small Cakes & Biscuits
- Savoury Canapés

Allows several kinds of food to be cooked at the same time on several shelves, e.g. batch baking of small cakes, biscuits and savoury canapés.

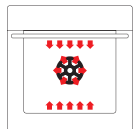


Pizza function

Good for...

- Pizzas, Pastry or Flat Breads

The lower element ensures a perfectly cooked base, while a gentle all-round heat browns the topping.



Quickstart & defrost

Good for...

- Safe Defrosting of Fish & Poultry Pieces
- Thawing of Cream Cakes & Desserts

Quickstart provides a fast preheat system. Defrost is for the safe defrosting of small items such as fish and poultry pieces and is ideal for the gentle thawing of cream cakes and desserts.



The Britannia Four Function oven has the functions indicated by the following symbols, plus a rotisserie.



ROTISSERIE

GOOD FOR...

- Chicken & Pork
- Duck & Other Game

Uses grill element to minimise spitting and maintain a clean oven.

Hotplates and induction technology...

Induction technology

Energy saving

Heat is only generated through the area that's actually touching the pan, meaning that induction cooking is a lot more efficient than either gas or ceramic. Moreover, the induction zone automatically switches off when the pan is removed.

Control and precision

Thanks to 9 different power settings, the slow, gentler cooking required by delicate dishes is just as manageable as rapid boiling. You can even melt chocolate directly in the pan without using the power output of the selected zone by borrowing power from another cooking zone. The extra powerful heat is ideal for wok cooking. The auto heat-up function gives an initial boost to the normal output to bring the pan up to temperature rapidly. The heat then reduces automatically to the chosen output level. This function is suitable for cooking large pans of pasta.

Safety

Induction provides the safest way of cooking on a Britannia. When the Child Lock is activated, all hob cooking areas are switched off and cannot be switched on accidentally. When a zone is too hot to touch due to residual heat from the pan after cooking, the Residual Heat Indicator "H" will appear in the digital display. The induction hob has pre-programmed maximum operating times which depend on the power level being used. It automatically switches itself off if these times are exceeded. Moreover, the induction zones reduce power automatically if a pan overheats.



Time to boil two pints of water

Induction:	5 minutes
Gas:	9 minutes
Ceramic:	11 minutes

Gas cooking

Gas cooking is the most popular form of hob cooking. Britannia gas hobs offer a versatile range of gas burners for your cooking pleasure. From poaching to stir-fry, from delicate sauces to meaty stews, there is a burner for every style of food preparation. Britannia small burners are ideal for melting butter or heating small amounts of liquid, while the large burners can be used for heating soups or casseroles. Triple ring burners (also called wok burners) are great when frying meat or fish, stir-frying vegetables or boiling large amounts of water for pasta.

Safety

All Britannia gas burners come with flame failure devices for safety. A flame failure device shuts off the gas supply to a burner if the flame is accidentally extinguished.

Chef Top

Known in Japanese restaurants as a Teppan Yaki where it's used to cook everything from seafood and meat to vegetables, noodles and rice, the Chef Top cooks everything from breakfasts to main dishes. The Chef Top is available for most Britannia range cookers and one built-in hob. For more information on the Chef Top see page 13.

Chef Top conversion kit

Extra pan supports are supplied with all range cookers that feature a Chef Top. This allows the Chef Top area to be converted into an elongated gas burner (to be used with a fish kettle or oval saucepan).



LPG

All Britannia gas burners can be converted for bottled gas (LPG). Our factory can do the conversion for you as long as the conversion is requested when ordering.

Colourange

GET YOUR INSPIRATION FROM ANYWHERE...

A Britannia appliance may be built with your needs in mind, but how about being able to create a cooker that is entirely *unique* – so special, in fact, that only you own it.

Well that's exactly what *colourange* allows you to do. Choose your inspiration from anywhere – whether it's the gleaming red of a beautiful Ferrari or the colour of your favourite Stella McCartney dress, we'll match it! What better place to perfect your signature dish than your own *personalised* kitchen?





The Britannia range *at a glance*

The Britannia range consists of five product families, offering different styles, features and benefits to suit the requirements of all cooking enthusiasts.

This guide will assist you in making your selection. The chart highlights the colour and sizes available for each style. 100cm XG and 110cm XG models have a dedicated grill compartment plus two ovens.



SIZE	COLOUR	TRIM	HOB TOP
150cm		Stainless Steel	Gas
120cm		Stainless Steel	Gas
110cm XG		Stainless Steel	Gas
100cm XG		Stainless Steel	Gas, Ceramic or Induction
100cm Twin		Stainless Steel	Gas, Ceramic or Induction
100cm Twin		Stainless Steel	Gas
90cm Twin		Stainless Steel	Gas, Ceramic or Induction
90cm Single		Stainless Steel	Gas or Ceramic

GAS HOTPLATE Separate spillage trays
FLAME FAILURE DEVICES Yes
CAST IRON PAN SUPPORTS Individual pan supports
CLOCK Digital clock, minute minder & electronic programmer
DOORS Triple glazed
STAY CLEAN OVEN LINERS Yes
STORAGE COMPARTMENT Storage drawer
ENERGY EFFICIENCY RATING A
HEIGHT ADJUSTABLE LEGS Yes*
ALL SIGMA AVAILABLE IN COLOURANGE See page 18



SIZE	COLOUR	TRIM	HOB TOP
110cm XG		Stainless Steel	Gas
100cm XG		Stainless Steel	Gas, Ceramic or Induction
100cm Twin		Stainless Steel	Gas, Ceramic or Induction

GAS HOTPLATE Separate spillage trays
FLAME FAILURE DEVICES Yes
CAST IRON PAN SUPPORTS Individual pan supports
CLOCK Digital clock, minute minder & electronic programmer
DOORS Triple glazed
STAY CLEAN OVEN LINERS Yes
STORAGE COMPARTMENT Storage drawer
ENERGY EFFICIENCY RATING A
HEIGHT ADJUSTABLE LEGS Yes*
ALL DYNASTY AVAILABLE IN COLOURANGE See page 18









SIZE	COLOUR	TRIMS	HOB TOP
150cm		Chrome or Brass†	Gas
120cm		Chrome or Brass†	Gas
110cm XG		Chrome or Brass†	Gas
100cm XG		Chrome or Brass†	Gas, Ceramic or Induction
100cm Twin		Chrome or Brass†	Gas, Ceramic or Induction
90cm Twin		Chrome or Brass†	Gas, Ceramic or Induction
90cm Single		Chrome or Brass†	Gas or Ceramic

GAS HOTPLATE Separate spillage trays
FLAME FAILURE DEVICES Yes
CAST IRON PAN SUPPORTS Individual pan supports
CLOCK Digital clock, minute minder & electronic programmer
DOORS Triple glazed
STAY CLEAN OVEN LINERS Yes
STORAGE COMPARTMENT Storage drawer
ENERGY EFFICIENCY RATING A
HEIGHT ADJUSTABLE LEGS Yes*
ALL CLASSIC AVAILABLE IN COLOURANGE See page 18
 †Brass available via special order only.

L LINE
SEE P64







SIZE	COLOUR	TRIM	HOB TOP
100cm Twin	 	Stainless Steel	Gas or Ceramic
90cm Twin	 	Stainless Steel	Gas or Ceramic
90cm Single	 	Stainless Steel	Gas or Ceramic

GAS HOTPLATE Separate spillage trays
FLAME FAILURE DEVICES Yes
CAST IRON PAN SUPPORTS Individual pan supports
CLOCK Digital clock, minute minder & electronic programmer
DOORS Triple Glazed
STAY CLEAN OVEN LINERS Optional
STORAGE COMPARTMENT Yes
ENERGY EFFICIENCY RATING A
HEIGHT ADJUSTABLE LEGS Yes

E LINE
SEE P72



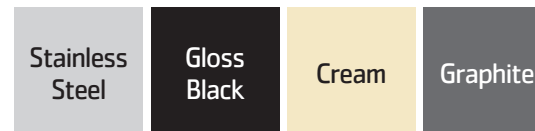
SIZE	COLOUR	TRIM	HOB TOP
100cm Twin	 	Stainless Steel	Gas
90cm Twin	 	Stainless Steel	Gas

GAS HOTPLATE 1 Piece pressing
FLAME FAILURE DEVICES Yes
CAST IRON PAN SUPPORTS 3 pan supports
CLOCK Digital clock, minute minder & electronic programmer
DOORS Double Glazed
STAY CLEAN OVEN LINERS Optional
STORAGE COMPARTMENT No Storage compartment
ENERGY EFFICIENCY RATING B
HEIGHT ADJUSTABLE LEGS Yes

**FRIDGE
FREEZERS**
SEE SEPARATE BROCHURE



Colour options for cookers and fridge-freezers



SIGMA EDITIONS colour options



*XG Models are all fitted with levelling feet.

Britannia *Sigma*



“I work long hours so I just don’t have the time to spend hours preparing meals. That’s why I chose my Britannia cooker. The *Quickstart* function heats the oven in just six minutes, while the programmer means I can go out to work, and come home to *perfectly cooked food.*”



Sigma 150CM



SIGMA 150CM DUAL FUEL

Cooking features

QUICKSTART fast pre-heat system (both ovens – see page 7)
 9 function electric ovens (see page 14)
 Rotisserie for spit-roasting (left oven – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (right oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs (see page 5)

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle, rotisserie
Right oven	Two wire shelves, one grill pan with trivet

Dimensions

Cooker	(W) 1500mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 593mm x (H) 330mm x (D) 405mm (78.6 litres)
Right oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)

Gas hotplate – six burners, fish burner and Chef Top



Two triple ring wok burners: 4.3kW each
 Three large burners: 2.6kW each
 One small burner: 1.7kW
 One fish burner: 3.1kW
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Sigma Stainless Steel	SI-15TC7-SLX-S
Sigma Gloss Black	SI-15TC7-SLX-K
Sigma Cream	SI-15TC7-SLX-C

Colour options

SIGMA is available in the following colours:

Stainless Steel

Gloss Black

Cream

Recommended hood

Arioso a due in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Sigma 120CM



SIGMA 120CM DUAL FUEL

Cooking features

QUICKSTART fast pre-heat system (both ovens – see page 7)
 9 function electric ovens (see page 14)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs (see page 5)

Supplied with

Left oven Two wire shelves, one grill pan with trivet and detachable handle
 Right oven Two wire shelves, one grill pan with trivet

Dimensions

Cooker (W) 1200mm x (H) 860-910mm x (D) 600mm
 Left oven internal (W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
 Right oven internal (W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)

Gas hotplate – six burners and Chef Top



Two triple ring wok burners: 4.3kW each
 Three large burners: 2.6kW each
 One small burner: 1.7kW
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Sigma Stainless Steel SI-12TC6X2-SLX-S
 Sigma Gloss Black SI-12TC6X2-SLX-K
 Sigma Cream SI-12TC6X2-SLX-C

Colour options

SIGMA is available in the following colours:

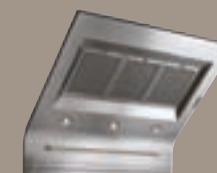
Stainless Steel

Gloss Black

Cream

Recommended hood

Legato



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Sigma XG 110CM



SIGMA XG 110CM DUAL FUEL

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven – see page 11)
 Powerful adjustable grill in separate compartment (top left)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Stay-clean roof liner in separate grill compartment
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Leveling feet

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie
Grill compartment	Telescopic runners, reversible trivet for two grilling heights, grill pan

Dimensions

Cooker	(W) 1100mm x (H) 910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners and Chef Top



One triple ring wok burner: 4.3kW
 Three large burners: 2.6kW each
 Two small burners: 1.7kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Sigma XG Stainless Steel	SI-11XGC-SLX-S
Sigma XG Gloss Black	SI-11XGC-SLX-K
Sigma XG Cream	SI-11XGC-SLX-C

Colour options

SIGMA is available in the following colours:

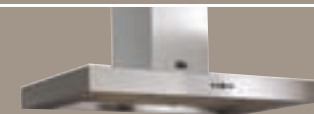
Stainless Steel

Gloss Black

Cream

Recommended hood

Arioso in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Sigma XG 100CM



2 YEAR
GUARANTEE

SIGMA XG 100CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven – see page 11)
 Powerful adjustable grill in separate compartment (top left)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply (gas hob only)
 See page 16 for electric hob features

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Stay-clean roof liner in separate grill compartment
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Leveling feet

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie
Grill compartment	Telescopic runners, reversible trivet for two grilling heights, grill pan

Dimensions

Cooker	(W) 1000mm x (H) 910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



Two triple ring wok burners: 4.3kW each
 Three large burners: 2.6kW each
 One small burner: 1.7kW

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Sigma XG Stainless Steel	SI-10XG6-SLX-S
Sigma XG Gloss Black	SI-10XG6-SLX-K
Sigma XG Cream	SI-10XG6-SLX-C

Colour options

SIGMA is available in the following colours:



Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Sigma XG Stainless Steel	SI-10XGC-SLX-S
Sigma XG Gloss Black	SI-10XGC-SLX-K
Sigma XG Cream	SI-10XGC-SLX-C

Ceramic hotplate – six zones



Front left zone: 1800 Watts
 Front middle dual zone: 750/2200 Watts
 Front right zone: 1200 Watts
 Back left dual zone: 1600/2400 Watts
 Back middle zone: 1200 Watts
 Back right dual zone: 750/2200 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Sigma XG Stainless Steel	SI-E10XG-SLX-S
Sigma XG Gloss Black	SI-E10XG-SLX-K
Sigma XG Cream	SI-E10XG-SLX-C

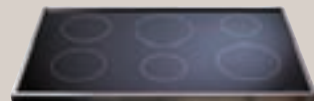
Recommended hood

Spiritoso in matching colours



For full range see page 92

Induction hotplate – six zones



Front left zone: 1850 Watts
Power boost: 2500 Watts
 Back left zone: 1850 Watts
Power boost: 2500 Watts
 Front middle zone: 1400 Watts
Power boost: 1850 Watts
 Back middle zone: 2300 Watts
Power boost: 3200 Watts
 Front right zone: 2300 Watts
Power boost: 3200 Watts
 Back right zone: 1400 Watts
Power boost: 1850 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Sigma XG Stainless Steel	SI-INE10XG-SLX-S
Sigma XG Gloss Black	SI-INE10XG-SLX-K
Sigma XG Cream	SI-INE10XG-SLX-C

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Sigma 100CM



2 YEAR
GUARANTEE

SIGMA 100CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply (gas hob only)
 See page 16 for electric hob features

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs (see page 5)

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker	(W) 1000mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



Two triple ring wok burners: 4.3kW each
 Three large burners: 2.6kW each
 One small burner: 1.7kW

Convertible to LPG (Bottled gas) if required.

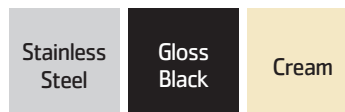
Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Sigma Stainless Steel	SI-10T6-SLX-S
Sigma Gloss Black	SI-10T6-SLX-K
Sigma Cream	SI-10T6-SLX-C

Colour options

SIGMA is available in the following colours:



Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Sigma Stainless Steel	SI-10TC-SLX-S
Sigma Gloss Black	SI-10TC-SLX-K
Sigma Cream	SI-10TC-SLX-C

Ceramic hotplate – six zones



Front left zone: 1800 Watts
 Front middle dual zone: 750/2200 Watts
 Front right zone: 1200 Watts
 Back left dual zone: 1600/2400 Watts
 Back middle zone: 1200 Watts
 Back right dual zone: 750/2200 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Sigma Stainless Steel	SI-E10T-SLX-S
Sigma Gloss Black	SI-E10T-SLX-K
Sigma Cream	SI-E10T-SLX-C

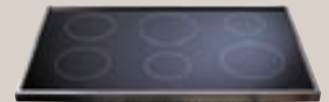
Recommended hood

Omaggio Black Glass



For full range see page 92

Induction hotplate – six zones



Front left zone: 1850 Watts
Power boost: 2500 Watts
 Back left zone: 1850 Watts
Power boost: 2500 Watts
 Front middle zone: 1400 Watts
Power boost: 1850 Watts
 Back middle zone: 2300 Watts
Power boost: 3200 Watts
 Front right zone: 2300 Watts
Power boost: 3200 Watts
 Back right zone: 1400 Watts
Power boost: 1850 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Sigma Stainless Steel	SI-INE10T-SLX-S
Sigma Gloss Black	SI-INE10T-SLX-K
Sigma Cream	SI-INE10T-SLX-C

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Sigma EDITIONS 100CM



SIGMA EDITIONS 100CM DUAL FUEL



When you choose the 6 burner Sigma Editions range cooker from Britannia, you have a choice of three appealing colours to add that perfect finishing touch of originality and style to your kitchen.

Product codes

SI-10T6-SLX-WHI	Pure White
SI-10T6-SLX-TAN	Tangerine
SI-10T6-SLX-RED	Velvet Red

Recommended hood

Arioso in matching colours



For full range see page 92

Gas hotplate – six burners



Two triple ring wok burners: 4.3kW each
Three large burners: 2.6kW each
One small burner: 1.7kW

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
9 function (left) and 4 function (right) electric ovens (see page 14)
Rotisserie for spit-roasting (right oven – see page 11)
Grill elements in both ovens
Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
Oven lights for good visibility
Triple-glazed doors to prevent doors from overheating
Flame failure devices to shut-off gas supply

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
Removable oven door and inner glass panel
Separate spillage wells to contain spills

Other features

Storage drawer
Height adjustable legs (see page 5)

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker	(W) 1000mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Colour options

SIGMA EDITIONS are available in the following colours:



Sigma 90CM



SIGMA 90CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply (gas hob only)
 See page 16 for electric hob features

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs (see page 5)

Supplied with

Left oven Two wire shelves, one grill pan with trivet and detachable handle
 Right oven One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker (W) 900mm x (H) 860–910mm x (D) 600mm
 Left oven internal (W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
 Right oven internal (W) 215mm x (H) 330mm x (D) 430mm (30.8 litres)
 (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



One triple ring wok burner: 4.3kW
 Three large burners: 2.6kW each
 Two small burners: 1.7kW each

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Sigma Stainless Steel	SI-9T6-SLX-S
Sigma Gloss Black	SI-9T6-SLX-K
Sigma Cream	SI-9T6-SLX-C

Colour options

SIGMA is available in the following colours:



Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Sigma Stainless Steel	SI-9TC-SLX-S
Sigma Gloss Black	SI-9TC-SLX-K
Sigma Cream	SI-9TC-SLX-C

Ceramic hotplate – five zones



Front left dual zone: 750/2200 Watts
 Back left zone: 1200 Watts
 Front right zone: 1200 Watts
 Back right zone: 1800 Watts
 Central dual zone: 1600/2400 Watts

Dedicated cooker circuit fused at 40/45 amp.

Product codes

Sigma Stainless Steel	SI-E9T-SLX-S
Sigma Gloss Black	SI-E9T-SLX-K
Sigma Cream	SI-E9T-SLX-C

Recommended hood

Omaggio White Glass



For full range see page 92

Induction hotplate – five zones



Front left zone: 2300 Watts
Power boost: 3200 Watts
 Back left zone: 1400 Watts
Power boost: 1800 Watts
 Middle zone: 2400 Watts
Power boost: 3200 Watts
 Back right zone: 1850 Watts
Power boost: 2500 Watts
 Front right zone: 1850 Watts
Power boost: 2500 Watts

Dedicated cooker circuit fused at 40/45 amp.

Product codes

Sigma Stainless Steel	SI-INE9T-SLX-S
Sigma Gloss Black	SI-INE9T-SLX-K
Sigma Cream	SI-INE9T-SLX-C

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Sigma 90CM



SIGMA 90CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (see page 7)
 9 function electric oven (see page 14)
 Rotisserie for spit-roasting (see page 11)
 Grill element in oven
 Fully automatic programmer and minute minder (see page 9)

Energy rating

Oven is A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven light for good visibility
 Triple-glazed door to prevent door from overheating
 Flame failure devices to shut-off gas supply (gas hob only)

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs (see page 5)

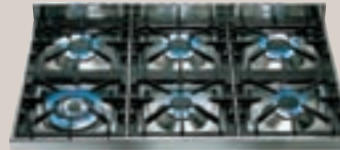
Supplied with

Oven Two wire shelves, one grill pan with trivet, and detachable handle, rotisserie

Dimensions

Cooker (W) 900mm x (H) 860-910mm x (D) 600mm
 Oven internal (W) 593mm x (H) 330mm x (D) 405mm (78.6 litres)

Gas hotplate – six burners



One triple ring wok burner: 4.3kW
 Three large burners: 2.6kW each
 Two small burners: 1.7kW each

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 20 amp.

Product codes

Sigma Stainless Steel	SI-9S6-SLX-S
Sigma Gloss Black	SI-9S6-SLX-K
Sigma Cream	SI-9S6-SLX-C

Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 20 amp.

Product codes

Sigma Stainless Steel	SI-9SC-SLX-S
Sigma Gloss Black	SI-9SC-SLX-K
Sigma Cream	SI-9SC-SLX-C

Ceramic hotplate – five zones



Front left dual zone: 750/2200 Watts
 Back left zone: 1200 Watts
 Front right zone: 1200 Watts
 Back right zone: 1800 Watts
 Central dual zone: 1600/2400 Watts

Dedicated cooker circuit fused at 40/45 amp.

Product codes

Sigma Stainless Steel	SI-E9S-SLX-S
Sigma Gloss Black	SI-E9S-SLX-K
Sigma Cream	SI-E9S-SLX-C

Colour options

SIGMA is available in the following colours:

Stainless Steel

Gloss Black

Cream

Recommended hood

Spiritoso in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Britannia *Dynasty*



“Healthy eating is a must for me. I chose my Britannia cooker mainly for the *Chef Top hotplate*. It’s as much fun to use as a barbecue, and it uses very little oil. Just the thing for cooking delicious *quick and healthy dishes.*”



Dynasty XG 110CM



DYNASTY XG 110CM DUAL FUEL

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
9 function (left) and 4 function (right) electric ovens (see page 14)
Rotisserie for spit-roasting (right oven – see page 11)
Powerful adjustable grill in separate compartment (top left)
Grill elements in both ovens
Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
Oven lights for good visibility
Triple-glazed doors to prevent doors from overheating
Flame failure devices to shut-off gas supply

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
Stay-clean roof liner in separate grill compartment
Removable oven door and inner glass panel
Separate spillage wells to contain spills

Other features

Storage drawer
Leveling feet

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie
Grill compartment	Telescopic runners, reversible trivet for two grilling heights, grill pan

Dimensions

Cooker	(W) 1100mm x (H) 910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres)

(Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners and Chef Top



One triple ring wok burner: 4.3kW
Three large burners: 2.6kW each
Two small burners: 1.7kW each
Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Dynasty XG Stainless Steel	SI-11XGC-DL-S
Dynasty XG Gloss Black	SI-11XGC-DL-K
Dynasty XG Cream	SI-11XGC-DL-C

Colour options

DYNASTY is available in the following colours:

Stainless Steel

Gloss Black

Cream

Recommended hood

Arioso in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
Back panels
Plinth kits
Griddles
And more... see page 102

Dynasty XG 100CM



DYNASTY XG 100CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven – see page 11)
 Powerful adjustable grill in separate compartment (top left)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply (gas hob only)
 See page 16 for electric hob features

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Stay-clean roof liner in separate grill compartment
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Leveling feet

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie
Grill compartment	Telescopic runners, reversible trivet for two grilling heights, grill pan

Dimensions

Cooker	(W) 1000mm x (H) 910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



Two triple ring wok burners: 4.3kW each
 Three large burners: 2.6kW each
 One small burner: 1.7kW

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Dynasty XG Stainless Steel	SI-10XG6-DL-5
Dynasty XG Gloss Black	SI-10XG6-DL-K
Dynasty XG Cream	SI-10XG6-DL-C

Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Dynasty XG Stainless Steel	SI-10XGC-DL-5
Dynasty XG Gloss Black	SI-10XGC-DL-K
Dynasty XG Cream	SI-10XGC-DL-C

Ceramic hotplate – six zones



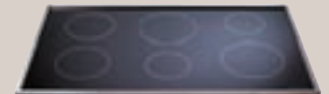
Front left zone: 1800 Watts
 Front middle dual zone: 750/2200 Watts
 Front right zone: 1200 Watts
 Back left dual zone: 1600/2400 Watts
 Back middle zone: 1200 Watts
 Back right dual zone: 750/2200 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Dynasty XG Stainless Steel	SI-E10XG-DL-5
Dynasty XG Gloss Black	SI-E10XG-DL-K
Dynasty XG Cream	SI-E10XG-DL-C

Induction hotplate – six zones



Front left zone: 1850 Watts
Power boost: 2500 Watts
 Back left zone: 1850 Watts
Power boost: 2500 Watts
 Front middle zone: 1400 Watts
Power boost: 1850 Watts
 Back middle zone: 2300 Watts
Power boost: 3200 Watts
 Front right zone: 2300 Watts
Power boost: 3200 Watts
 Back right zone: 1400 Watts
Power boost: 1850 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Dynasty XG Stainless Steel	SI-INE10XG-DL-5
Dynasty XG Gloss Black	SI-INE10XG-DL-K
Dynasty XG Cream	SI-INE10XG-DL-C

Colour options

DYNASTY is available in the following colours:

Stainless Steel

Gloss Black

Cream

Recommended hood

Omaggio Black Glass



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Dynasty 100CM



2 YEAR
GUARANTEE

DYNASTY 100CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply (gas hob only)
 See page 16 for electric hob features

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs (see page 5)

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker	(W) 1000mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



Two triple ring wok burners: 4.3kW each
 Three large burners: 2.6kW each
 One small burner: 1.7kW

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Dynasty Stainless Steel	SI-10T6-DL-S
Dynasty Gloss Black	SI-10T6-DL-K
Dynasty Cream	SI-10T6-DL-C

Colour options

DYNASTY is available in the following colours:

Stainless Steel

Gloss Black

Cream

Gas hotplate – four burners & Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page x13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Dynasty Stainless Steel	SI-10TC-DL-S
Dynasty Gloss Black	SI-10TC-DL-K
Dynasty Cream	SI-10TC-DL-C

Ceramic hotplate – six zones



Front left zone: 1800 Watts
 Front middle dual zone: 750/2200 Watts
 Front right zone: 1200 Watts
 Back left dual zone: 1600/2400 Watts
 Back middle zone: 1200 Watts
 Back right dual zone: 750/2200 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Dynasty Stainless Steel	SI-E10T-DL-S
Dynasty Gloss Black	SI-E10T-DL-K
Dynasty Cream	SI-E10T-DL-C

Recommended hood

Legato



For full range see page 92

Induction hotplate – six zones



Front left zone: 1850 Watts
Power boost: 2500 Watts
 Back left zone: 1850 Watts
Power boost: 2500 Watts
 Front middle zone: 1400 Watts
Power boost: 1850 Watts
 Back middle zone: 2300 Watts
Power boost: 3200 Watts
 Front right zone: 2300 Watts
Power boost: 3200 Watts
 Back right zone: 1400 Watts
Power boost: 1850 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Dynasty Stainless Steel	SI-INE10T-DL-S
Dynasty Gloss Black	SI-INE10T-DL-K
Dynasty Cream	SI-INE10T-DL-C

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Britannia *Classic*



“One of my great *pleasures* is cooking for family gatherings or get-togethers with friends. My Britannia cooker has all the features I need. Our favourite is chicken stuffed with herbs and garlic from the *rotisserie*. Much tastier than ordinary roasting.”



Classic 150CM



2 YEAR
GUARANTEE

CLASSIC 150CM DUAL FUEL

Cooking features

QUICKSTART fast pre-heat system (both ovens – see page 7)
 9 function electric ovens (see page 14)
 Rotisserie for spit-roasting (left oven) – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (right oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs (see page 5)

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle, rotisserie
Right oven	Two wire shelves, one grill pan with trivet

Dimensions

Cooker	(W) 1500mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 593mm x (H) 330mm x (D) 405mm (78.6 litres)
Right oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)

Gas hotplate – six burners, fish burner and Chef Top



Two triple ring wok burners: 4.3kW each
 Three large burners: 2.6kW each
 One small burner: 1.7kW
 One fish burner: 3.1kW
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Classic Stainless Steel	SI-15TC7-CL-SC
Classic Graphite	SI-15TC7-CL-GC
Classic Cream	SI-15TC7-CL-CC

Colour options

CLASSIC is available in the following colours:

Stainless Steel

Cream

Graphite

Recommended hood

Latour in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Classic 120CM



2 YEAR
GUARANTEE

CLASSIC 120CM DUAL FUEL

Cooking features

QUICKSTART fast pre-heat system (both ovens – see page 7)
 9 function electric ovens (see page 14)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (both ovens – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs (see page 5)

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	Two wire shelves, one grill pan with trivet

Dimensions

Cooker	(W) 1200mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)

Gas hotplate – six burners and Chef Top



Two triple ring gas wok burners: 4.3kW each
 Three large gas burners: 2.6kW each
 One small gas burner: 1.7kW
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a fish burner.

Convertible to LPG (Bottled gas) if required.

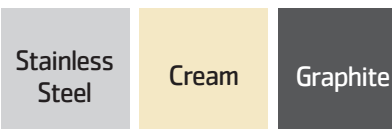
Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Classic Stainless Steel	SI-12TC6X2-CL-SC
Classic Graphite	SI-12TC6X2-CL-GC
Classic Cream	SI-12TC6X2-CL-CC

Colour options

CLASSIC is available in the following colours:



Recommended hood

Latour in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Classic XG 110CM



CLASSIC XG 110CM DUAL FUEL

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven) – see page 11
 Powerful adjustable grill in separate compartment (top left)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Stay-clean roof liner in separate grill compartment
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Leveling feet

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie
Grill compartment	Telescopic runners, reversible trivet for two grilling heights, grill pan

Dimensions

Cooker	(W) 1100mm x (H) 910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners and Chef Top



One triple ring wok burner: 4.3kW
 Three large burners: 2.6kW each
 Two small burners: 1.7kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Classic XG Stainless Steel	SI-11XGC-CL-SC
Classic XG Graphite	SI-11XGC-CL-GC
Classic XG Cream	SI-11XGC-CL-CC

Colour options

CLASSIC is available in the following colours:

Stainless Steel

Cream

Graphite

Recommended hood

Latour in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Classic XG 100CM



2 YEAR
GUARANTEE

CLASSIC XG 100CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven) – see page 11)
 Powerful adjustable grill in separate compartment (top left)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply (gas hob only)
 See page 16 for electric hob features

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Stay-clean roof liner in separate grill compartment
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Leveling feet

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie
Grill compartment	Telescopic runners, reversible trivet for two grilling heights, grill pan

Dimensions

Cooker	(W) 1000mm x (H) 910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



Two triple ring wok burners: 4.3kW each
 Three large burners: 2.6kW each
 One small burner: 1.7kW

Convertible to LPG (Bottled gas) if required.

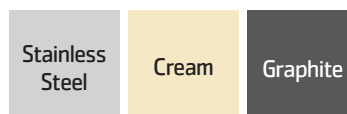
Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Classic XG Stainless Steel	SI-10XG6-CL-SC
Classic XG Graphite	SI-10XG6-CL-GC
Classic XG Cream	SI-10XG6-CL-CC

Colour options

CLASSIC is available in the following colours:



Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Classic XG Stainless Steel	SI-10XGC-CL-SC
Classic XG Graphite	SI-10XGC-CL-GC
Classic XG Cream	SI-10XGC-CL-CC

Ceramic hotplate – six zones



Front left zone: 1800 Watts
 Front middle dual zone: 750/2200 Watts
 Front right zone: 1200 Watts
 Back left dual zone: 1600/2400 Watts
 Back middle zone: 1200 Watts
 Back right dual zone: 750/2200 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Classic XG Stainless Steel	SI-E10XG-CL-SC
Classic XG Graphite	SI-E10XG-CL-GC
Classic XG Cream	SI-E10XG-CL-CC

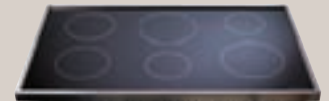
Recommended hood

Tranquillo in matching colours



For full range see page 92

Induction hotplate – six zones



Front left zone: 1850 Watts
Power boost: 2500 Watts
 Back left zone: 1850 Watts
Power boost: 2500 Watts
 Front middle zone: 1400 Watts
Power boost: 1850 Watts
 Back middle zone: 2300 Watts
Power boost: 3200 Watts
 Front right zone: 2300 Watts
Power boost: 3200 Watts
 Back right zone: 1400 Watts
Power boost: 1850 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Classic XG Stainless Steel	SI-INE10XG-CL-SC
Classic XG Graphite	SI-INE10XG-CL-GC
Classic XG Cream	SI-INE10XG-CL-CC

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Classic 100CM



2 YEAR
GUARANTEE

CLASSIC 100CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven) – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply (gas hob only)
 See page 16 for electric hob features

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs – see page 5

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker	(W) 1000mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



Two triple ring wok burners: 4.3kW each
 Three large burners: 2.6kW each
 One small burner: 1.7kW

Convertible to LPG (Bottled gas) if required.

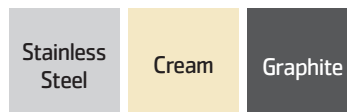
Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Classic Stainless Steel	SI-10T6-CL-SC
Classic Graphite	SI-10T6-CL-GC
Classic Cream	SI-10T6-CL-CC

Colour options

CLASSIC is available in the following colours:



Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Classic Stainless Steel	SI-10TC-CL-SC
Classic Graphite	SI-10TC-CL-GC
Classic Cream	SI-10TC-CL-CC

Ceramic hotplate – six zones



Front left zone: 1800 Watts
 Front middle dual zone: 750/2200 Watts
 Front right zone: 1200 Watts
 Back left dual zone: 1600/2400 Watts
 Back middle zone: 1200 Watts
 Back right dual zone: 750/2200 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Classic Stainless Steel	SI-E10T-CL-SC
Classic Graphite	SI-E10T-CL-GC
Classic Cream	SI-E10T-CL-CC

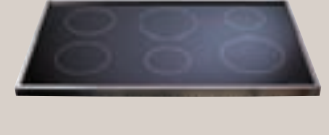
Recommended hood

Tranquillo in matching colours



For full range see page 92

Induction hotplate – six zones



Front left zone: 1850 Watts
Power boost: 2500 Watts
 Back left zone: 1850 Watts
Power boost: 2500 Watts
 Front middle zone: 1400 Watts
Power boost: 1850 Watts
 Back middle zone: 2300 Watts
Power boost: 3200 Watts
 Front right zone: 2300 Watts
Power boost: 3200 Watts
 Back right zone: 1400 Watts
Power boost: 1850 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

Classic Stainless Steel	SI-INE10T-CL-SC
Classic Graphite	SI-INE10T-CL-GC
Classic Cream	SI-INE10T-CL-CC

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Classic 90CM



2 YEAR
GUARANTEE

CLASSIC 90CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven) – see page 11
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply (gas hob only)
 See page 16 for electric hob features

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)
 Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs – see page 5

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker	(W) 900mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 215mm x (H) 330mm x (D) 430mm (30.8 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



One triple ring wok burner: 4.3kW
 Three large burners: 2.6kW each
 Two small burners: 1.7kW each

Convertible to LPG (Bottled gas) if required.

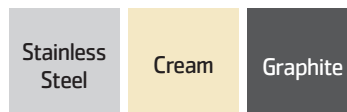
Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Classic Stainless Steel	SI-9T6-CL-SC
Classic Graphite	SI-9T6-CL-GC
Classic Cream	SI-9T6-CL-CC

Colour options

CLASSIC is available in the following colours:



Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

Classic Stainless Steel	SI-9TC-CL-SC
Classic Graphite	SI-9TC-CL-GC
Classic Cream	SI-9TC-CL-CC

Ceramic hotplate – five zones



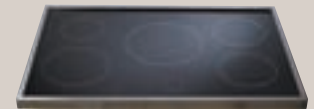
Front left dual zone: 750/2200 Watts
 Back left zone: 1200 Watts
 Front right zone: 1200 Watts
 Back right zone: 1800 Watts
 Central dual zone: 1600/2400 Watts

Dedicated cooker circuit fused at 40/45 amp.

Product codes

Classic Stainless Steel	SI-E9T-CL-SC
Classic Graphite	SI-E9T-CL-GC
Classic Cream	SI-E9T-CL-CC

Induction hotplate – five zones



Front left zone: 2300 Watts
Power boost: 3200 Watts
 Back left zone: 1400 Watts
Power boost: 1800 Watts
 Middle zone: 2400 Watts
Power boost: 3200 Watts
 Back right zone: 1850 Watts
Power boost: 2500 Watts
 Front right zone: 1850 Watts
Power boost: 2500 Watts

Dedicated cooker circuit fused at 40/45 amp.

Product codes

Classic Stainless Steel	SI-INE9T-CL-SC
Classic Graphite	SI-INE9T-CL-GC
Classic Cream	SI-INE9T-CL-CC

Recommended hood

Tranquillo in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Classic 90CM



CLASSIC 90CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (see page 7)
 9 function electric oven (see page 14)
 Rotisserie for spit-roasting (see page 11)
 Grill element in oven
 Fully automatic programmer and minute minder (see page 9)

Energy rating

Oven is A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven light for good visibility
 Triple-glazed door to prevent door from overheating
 Flame failure devices to shut-off gas supply (gas hob only)

Cleaning features

Stay-clean liners for oven sides, back and roof (see page 5)

Removable oven door and inner glass panel
 Separate spillage wells to contain spills

Other features

Storage drawer
 Height adjustable legs (see page 5)

Supplied with

Oven Two wire shelves, one grill pan with trivet and detachable handle, rotisserie

Dimensions

Cooker (W) 900mm x (H) 860-910mm x (D) 600mm
 Oven internal (W) 593mm x (H) 330mm x (D) 405mm (78.6 litres)

Gas hotplate – six burners



One triple ring wok burner: 4.3kW
 Three large burners: 2.6kW each
 Two small burners: 1.7kW each

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 20 amp.

Product codes

Classic Stainless Steel	SI-9S6-CL-SC
Classic Graphite	SI-9S6-CL-GC
Classic Cream	SI-9S6-CL-CC

Colour options

CLASSIC is available in the following colours:

Stainless Steel

Cream

Graphite

Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 20 amp.

Product codes

Classic Stainless Steel	SI-9SC-CL-SC
Classic Graphite	SI-9SC-CL-GC
Classic Cream	SI-9SC-CL-CC

Recommended hood

Tranquillo in matching colours



For full range see page 92

Ceramic hotplate – five zones



Front left dual zone: 750/2200 Watts
 Back left zone: 1200 Watts
 Front right zone: 1200 Watts
 Back right zone: 1800 Watts
 Central dual zone: 1600/2400 Watts

Dedicated cooker circuit fused at 40/45 amp.

Product codes

Classic Stainless Steel	SI-E9S-CL-SC
Classic Graphite	SI-E9S-CL-GC
Classic Cream	SI-E9S-CL-CC

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Britannia *L Line*



“With a *growing family*, there’s always a good excuse for a party.

My Britannia cooker has all the functions I need for every occasion, from a quick lunch to a Christmas dinner. The extra oven and burners let me cook *several dishes* at once. Such a time saver!”



L Line 100CM



L LINE 100CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply (gas hob only)

Cleaning features

Removable oven door and inner glass panel
 Separate spillage wells to contain spills
 Stay-clean liners for oven roofs

Other features

Storage compartment
 Height adjustable legs (see page 5)

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker	(W) 1000mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



Two triple ring wok burners: 4.3kW each
 Three large burners: 2.6kW each
 One small burner: 1.7kW

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

L Line Stainless Steel	SI-10T6-L-S
L Line Graphite	SI-10T6-L-G

Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

L Line Stainless Steel	SI-10TC-L-S
L Line Graphite	SI-10TC-L-G

Ceramic hotplate – six zones



Front left zone: 1800 Watts
 Front middle dual zone: 750/2200 Watts
 Front right zone: 1200 Watts
 Back left dual zone: 1600/2400 Watts
 Back middle zone: 1200 Watts
 Back right dual zone: 750/2200 Watts

Dedicated cooker circuit fused at 40/45amp.

Product codes

L Line Stainless Steel	SI-E10T-L-S
L Line Graphite	SI-E10T-L-G

Colour options

L LINE is available in the following colours:

Stainless Steel

Graphite

Recommended hood

Allegro



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

L Line 90CM



L LINE 90CM DUAL FUEL/ALL ELECTRIC

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function (left) and 4 function (right) electric ovens (see page 14)
 Rotisserie for spit-roasting (right oven – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating
 Flame failure devices to shut-off gas supply (gas hob only)

Cleaning features

Removable oven door and inner glass panel
 Separate spillage wells to contain spills
 Stay-clean liners for oven roofs

Other features

Storage compartment
 Height adjustable legs (see page 5)

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker	(W) 900mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 215mm x (H) 330mm x (D) 430mm (30.8 litres)

(Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



One triple ring wok burner: 4.3kW
 Three large burners: 2.6kW each
 Two small burners: 1.7kW each

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

L Line Stainless Steel	SI-9T6-L-S
L Line Graphite	SI-9T6-L-G

Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product codes

L Line Stainless Steel	SI-9TC-L-S
L Line Graphite	SI-9TC-L-G

Ceramic hotplate – five zones



Front left dual zone: 750/2200 Watts
 Back left zone: 1200 Watts
 Front right zone: 1200 Watts
 Back right zone: 1800 Watts
 Central dual zone: 1600/2400 Watts

Dedicated cooker circuit fused at 40/45 amp.

Product codes

L Line Stainless Steel	SI-E9T-L-S
L Line Graphite	SI-E9T-L-G

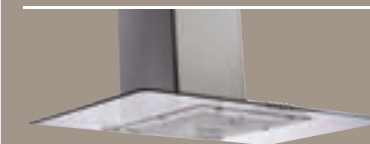
Colour options

L LINE is available in the following colours:



Recommended hood

Allegro



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

L Line 90CM



L LINE 90CM DUAL FUEL/ALL ELECTRIC SINGLE

Cooking features

QUICKSTART fast pre-heat system (see page 7)
 9 function electric oven (see page 14)
 Rotisserie for spit-roasting (see page 11)
 Grill element in oven
 Fully automatic programmer and minute minder (see page 9)

Energy rating

Oven is A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven light for good visibility
 Triple-glazed door to prevent door from overheating
 Flame failure devices to shut-off gas supply (gas hob only)

Cleaning features

Removable oven door and inner glass panel
 Separate spillage wells to contain spills
 Stay-clean liner for oven roof

Other features

Storage compartment
 Height adjustable legs (see page 5)

Supplied with

Oven Two wire shelves, one grill pan with trivet and detachable handle, rotisserie

Dimensions

Cooker (W) 900mm x (H) 860-910mm x (D) 600mm
 Oven internal (W) 593mm x (H) 330mm x (D) 405mm (78.6 litres)

Gas hotplate – six burners



One triple ring wok burner: 4.3kW
 Three large burners: 2.6kW each
 Two small burners: 1.7kW each

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 20 amp.

Product codes

L Line Stainless Steel	SI-9S6-L-S
L Line Graphite	SI-9S6-L-G

Gas hotplate – four burners and Chef Top



One triple ring wok burner: 4.3kW
 One small burner: 1.7kW
 Two large burners: 2.6kW each
 Chef Top: 3.1kW (see page 13)

Extra pan supports are included to convert the Chef Top into a central fish burner.

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 20 amp.

Product codes

L Line Stainless Steel	SI-9SC-L-S
L Line Graphite	SI-9SC-L-G

Ceramic hotplate – five zones



Front left dual zone: 750/2200 Watts
 Back left zone: 1200 Watts
 Front right zone: 1200 Watts
 Back right zone: 1800 Watts
 Central dual zone: 1600/2400 Watts

Dedicated cooker circuit fused at 40/45 amp.

Product codes

L Line Stainless Steel	SI-E9S-L-S
L Line Graphite	SI-E9S-L-G

Colour options

L LINE is available in the following colours:

Stainless Steel

Graphite

Recommended hood

Tranquillo in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Plinth kits
 Griddles
 And more... see page 102

Britannia *E Line*



"It was love at *first sight* when we discovered the E Line cooker.
It offers exceptional performance as well as style, grace and flair.
It's always a *talking point* when friends call round for dinner."



E Line 100CM



2 YEAR
GUARANTEE

E LINE 100CM DUAL FUEL

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
9 function (left) and 4 function (right) electric ovens (see page 14)
Rotisserie for spit-roasting (right oven) – see page 11
Grill elements in both ovens
Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are B rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
Oven lights for good visibility
Double-glazed doors to prevent doors from overheating
Flame failure devices to shut-off gas supply

Cleaning features

Removable oven door and inner glass panel

Other features

Height adjustable legs (see page 5)
One piece pressing (hob)

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker	(W) 1000mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 315mm x (H) 330mm x (D) 430mm (43.7 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



One triple ring wok burner: 4.3kW
Three large burners: 2.6kW each
Two small burners: 1.7kW each

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product code

E Line Stainless Steel	SI-10T6-E-S
E Line Gloss Black	SI-10T6-E-K

Colour options

E LINE is available in the following colours:

Stainless Steel

Gloss Black

Recommended hood

Brioso in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
Back panels
Plinth kits
Griddles
And more... see page 102

E Line 90CM



2 YEAR
GUARANTEE

E LINE 90CM DUAL FUEL

Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
9 function (left) and 4 function (right) electric ovens (see page 14)
Rotisserie for spit-roasting (right oven – see page 9)
Grill elements in both ovens
Fully automatic programmer and minute minder (left oven – see page 11)

Energy rating

Both ovens are B rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
Oven lights for good visibility
Double-glazed doors to prevent doors from overheating
Flame failure devices to shut-off gas supply

Cleaning features

Removable oven door and inner glass panel

Other features

Height adjustable legs (see page 5)
One piece pressing (hob)

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker	(W) 900mm x (H) 860-910mm x (D) 600mm
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm (53.4 litres)
Right oven internal	(W) 215mm x (H) 330mm x (D) 430mm (30.8 litres) (Extra deep oven fits roasting tin for turkey)

Gas hotplate – six burners



One triple ring wok burner: 4.3kW
Three large burners: 2.6kW each
Two small burners: 1.7kW each

Convertible to LPG (Bottled gas) if required.

Dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker.

Product code

E Line Stainless Steel	SI-9T6-E-S
E Line Gloss Black	SI-9T6-E-K

Colour options

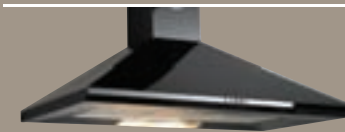
E LINE is available in the following colours:

Stainless Steel

Gloss Black

Recommended hood

Brioso in matching colours



For full range see page 92

Optional accessories

Telescopic sliding oven shelves
Back panels
Plinth kits
Griddles
And more... see page 102

Britannia *Built-in*



“Life is busier than ever for us all these days. I always seem to have lots of things on the go. So I couldn't manage without all the clever *features* my built-in Britannia gives me. It lets me cook several courses at the same time. And having everything at eye level is so convenient.”



BUILT-IN OVEN SHOWN: 90CM OV-D900-NMP-GRA



PRODUCTS SHOWN: 90CM PROFESSIONAL HOTPLATE, HOB-P965-SS
90CM DOUBLE OVEN, OV-D900-LMP-SS
90CM HOOD WITH ASC, ARIOSO
90CM BACK PANEL, BP/AP4

All the features of a Britannia range cooker with the added benefits of built-in cooking!

Built-in cooking also offers you unlimited options for creativity in the layout of your kitchen, with a separate hob and oven.

A Britannia built-in oven allows you to view your dishes at eye level and eliminates the need to bend.



SIGMA 90CM BUILT-IN/BUILT-UNDER OVENS

90cm Stainless Steel Twin



Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function electric oven (left – see page 14)
 4 function electric oven (right – see page 15)
 Rotisserie for spit-roasting (right oven – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating

Cleaning features

Removable oven door and inner glass panel

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Oven	(W) 896mm x (H) 596mm (Protrudes into cabinet 550mm)
Left oven internal	(W) 396mm x (H) 330mm x (D) 405mm 53.4 litres
Right oven internal	(W) 215mm x (H) 330mm x (D) 430mm 30.8 litres (Extra deep oven fits roasting tin for turkey)

Product code OV-D900LMP-SS

90cm Stainless Steel Single



Cooking features

QUICKSTART fast pre-heat system (see page 7)
 9 function electric oven (see page 14)
 Rotisserie for spit-roasting (see page 11)
 Grill element in oven
 Fully automatic programmer and minute minder (see page 9)

Energy rating

Oven is A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven light for good visibility
 Triple-glazed door to prevent doors from overheating

Cleaning features

Removable oven door and inner glass panel

Supplied with

Two wire shelves, one grill pan with trivet and detachable handle, rotisserie

Dimensions

Oven	(W) 896mm x (H) 596mm (Protrudes into cabinet 550mm)
Internal	(W) 593mm x (H) 330mm x (D) 405mm (78.6 litres)

Product code OV-900LMP-SS

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Griddles
 And more... see page 102



SIGMA 60CM BUILT-IN OVENS

60cm Stainless Steel Single



Cooking features

QUICKSTART fast pre-heat system (see page 7)
9 function electric oven (see page 14)
Grill element in oven
Fully automatic programmer and minute minder (see page 9)

Energy rating

Oven is A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
Oven light for good visibility
Triple-glazed doors to prevent doors from overheating

Cleaning features

Removable oven door and inner glass panel

Supplied with

Two wire shelves, one grill pan with trivet and detachable handle

Dimensions

Oven (W) 596mm x (H) 596mm
(Protrudes into cabinet 550mm)
Oven internal (W) 396mm x (H) 330mm x (D) 405mm
53.4 litres

Product code OV-600LMP-SS

60cm Stainless Steel Twin



Cooking features

QUICKSTART fast pre-heat system (both ovens – see page 7)
9 function electric oven (both ovens – see page 14)
Grill element in both ovens
Fully automatic programmer and minute minder (bottom oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
Oven lights for good visibility
Triple-glazed doors to prevent doors from overheating

Cleaning features

Removable oven door and inner glass panel
Stay clean liner for oven roof (top oven)

Supplied with

Top oven One wire shelf, one grill pan with trivet
Bottom oven Two wire shelves, one grill pan with trivet and detachable handle

Dimensions

Oven (W) 596mm x (H) 890mm
(Protrudes into cabinet 550mm)
Top oven internal (W) 396mm x (H) 208mm x (D) 405mm
32 litres
Bottom oven internal (W) 396mm x (H) 330mm x (D) 405mm
53.4 litres

Optional accessories

Telescopic sliding oven shelves
Back panels
Griddles
And more... see page 102

Product code OV-201LMP-SS



CLASSIC RANGE BUILT-IN/BUILT-UNDER OVENS

90cm Graphite with chrome trim



Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function electric oven (left – see page 14)
 4 function electric oven (right – see page 15)
 Rotisserie for spit-roasting (right oven – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating

Cleaning features

Removable oven door and inner glass panel

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Oven	(W) 896mm x (H) 596mm (Protrudes into cabinet 550mm)
Left internal	(W) 396mm x (H) 330mm x (D) 405mm 53.4 litres
Right internal	(W) 215mm x (H) 330mm x (D) 430mm 30.8 litres (Extra deep oven fits roasting tin for turkey)

Product code OV-D900NMP-GRA

90cm Stainless Steel with chrome trim



Cooking features

QUICKSTART fast pre-heat system (left oven – see page 7)
 9 function electric oven (left – see page 14)
 4 function electric oven (right – see page 15)
 Rotisserie for spit-roasting (right oven – see page 11)
 Grill elements in both ovens
 Fully automatic programmer and minute minder (left oven – see page 9)

Energy rating

Both ovens are A rated

Safety features

Thermostatically controlled fan to prevent fascia from overheating
 Oven lights for good visibility
 Triple-glazed doors to prevent doors from overheating

Cleaning features

Removable oven door and inner glass panel

Supplied with

Left oven	Two wire shelves, one grill pan with trivet and detachable handle
Right oven	One wire shelf, one grill pan with trivet, rotisserie

Dimensions

Oven	(W) 896mm x (H) 596mm (Protrudes into cabinet 550mm)
Left internal	(W) 396mm x (H) 330mm x (D) 405mm 53.4 litres
Right internal	(W) 215mm x (H) 330mm x (D) 430mm 30.8 litres (Extra deep oven fits roasting tin for turkey)

Product code OV-D900NMP-SS

Optional accessories

Telescopic sliding oven shelves
 Back panels
 Griddles

And more... see page 102

Built-in *Hotplates*



"I wasn't sure about having an induction hob, but I got used to touch control almost immediately.

It's a breeze to clean and it cooks even faster than gas. I'm always using the timers.

It's Absolutely Fantastic!





PROFESSIONAL HOTPLATES



**120cm professional hotplate –
six burners and fish burner**



Two triple ring burners: 4.3kW each
One fish burner: 3.1kW
Three large burners: 2.6kW each
One small burner: 1.7kW
Flame failure devices
Size: (W)1200mm x (D)650mm x (H)85mm

Product code	HOB-P1265-7-SS-F
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**90cm professional hotplate –
four burners and central fish burner**



One triple ring burner: 4.3kW
One fish burner: 3.1kW
Two large burners: 2.6kW each
One small burner: 1.7kW
Flame failure devices
Size: (W)900mm x (D)650mm x (H)85mm

Product code	HOB-P965-SS-F
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Please note that the hotplates will sit directly within the worktop area. At either side of the hotplate the worktop edges will sit flush against the hotplate. This will then save on the purchase of materials and will complete your cooking environment.



SIGMA SLX BUILT-IN HOBS

**90cm hob –
five burners**



One triple ring wok burner: 4.3kW
Two large burners: 2.6kW each
Two small burners: 1.7kW each
Flame failure devices
Size: 880mm x 510mm x 60mm (depth below worktop surface)

Product code

HOB-P95CX-SS-F

**90cm hob –
four burners and central fish burner**



One triple ring wok burner: 4.3kW
One fish burner: 3.1kW
One large burner: 2.6kW
Two small burners: 1.7kW each
Flame failure devices
Size: 880mm x 510mm x 60mm (depth below worktop surface)

Product code

HOB-P95X-SS-F

**60cm hob –
four burners**



One triple ring wok burner: 4.3kW
One large burner: 2.6kW
Two small burners: 1.7kW each
Flame failure devices
Size: 590mm x 510mm x 70mm (depth below worktop surface)

Product code

HOB-P65X-SS-F

Optional accessories

Telescopic sliding oven shelves

Back panels

Griddles

And more... see page 102



BUILT-IN GAS HOBS

90cm hob – six burners



One triple ring wok burner: 4.3kW
Two large burners: 2.6kW each
Three small burners: 1.7kW each
Flame failure devices
Size: 850mm x 500mm x 30mm (depth below worktop surface)

Product code

Available in Stainless Steel

HOB-H906-SS-F

90cm hob – four burners & Chef Top



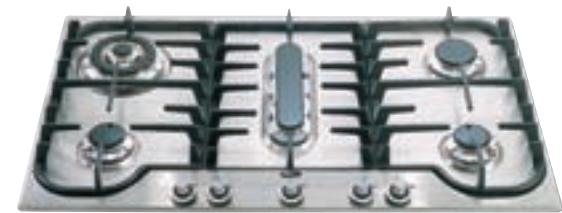
One triple ring wok burner: 4.3kW
One large burner: 2.6kW
Two small burners: 1.7kW each
Chef Top: 3.1kW (cast iron pan support below Chef Top)
Flame failure devices
Size: 850mm x 500mm x 30mm (depth below worktop surface)

Product code

Available in Stainless Steel

HOB-H90F-SS-F

90cm hob – four burners & central fish burner



One triple ring wok burner: 4.3kW
One large fish burner: 3.1kW
One large burner: 2.6kW
Two small burners: 1.7kW each
Flame failure devices
Size: 850mm x 500mm x 30mm (depth below worktop surface)

Product code

Available in Stainless Steel

HOB-H90P-SS-F

70cm hob – five burners



One triple ring wok burner: 4.3kW
Two large burners: 2.6kW each
Two small burners: 1.7kW each
Flame failure devices
Size: 700mm x 500mm x 30mm (depth below worktop surface)

Product code

Available in Stainless Steel

HOB-H70-SS-F

60cm hob – four burners



One triple ring wok burner: 4.3kW
One large burner: 2.6kW
Two small burners: 1.7kW each
Flame failure devices
Size: 580mm x 500mm x 30mm (depth below worktop surface)

Product code

Available in Stainless Steel

HOB-H60-SS-F

Optional accessories

Back panels

Griddles

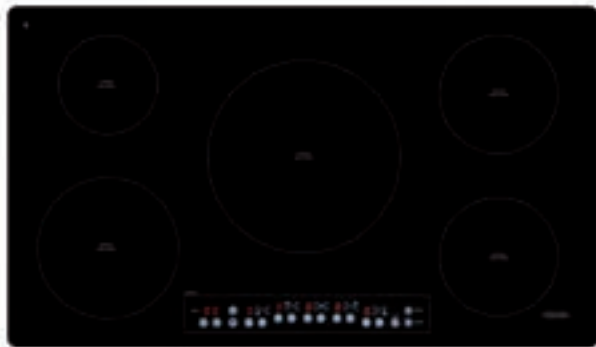
Telescopic sliding oven shelves

And more... see page 102



BUILT-IN INDUCTION HOB

90cm touch control induction hob



- Back left zone: 1400 Watts
Power boost: 1800 Watts
- Front left zone: 2300 Watts
Power boost: 3200 Watts
- Centre zone: 2400 Watts
Power boost: 3700 Watts
- Back right zone: 1850 Watts
Power boost: 2500 Watts
- Front right zone: 1850 Watts
Power boost: 2500 Watts

Size: 880mm x 510mm x 50mm (45mm below worktop)

Product code

HOB-INE905

Ground breaking induction technology

The ability to control the power with precision makes induction perfect for all types of cooking. The cooking surface is cool in operation and only generates heat where the pan sits. As soon as you take the pan off, heat generation stops. Clean, cool and controllable – that's induction cooking.



More controllable and economical than any other type hob

- 9 power levels per zone
- Boost function for each zone
- Auto heat up function for each zone
- Keep warm function for each zone
- Independent timers for each zone
- Residual heat indicators
- Pause function
(cooking can be suspended when pause is selected)

Safety comes as standard

- Child lock
- Automatic pan detection
- Auto-safety shut off
- Boil dry protection (if the temperature gets too high, then the power is reduced)





30cm Wok gas hob



Integrated Electronic ignition
Powerful 4.3kw triple ring burner ideal for wok cookery
Flame failure devices
Size 290mm x 500mm (30mm depth below worktop surface)

Product code HOB-30CX-SS-F

30cm Two burner gas hob



Integrated Electronic ignition
One large 2.6kw gas burner
One smaller 1.7kw gas burner
Flame failure devices
Size 290mm x 500mm (30mm depth below worktop surface)

Product code HOB-30X-SS-F

30cm Ceramic hob



One 1200 watt zone 145mm diameter
One 1800 watt zone 180mm diameter
Residual heat indicator warning lights
Size 290mm x 500mm (80mm depth below worktop surface)

Product code HOB-V32X-SS

MODULAR HOBS

30cm Electric BBQ hob



Instant electric lava stone barbecue.
Removable lava stone tray for easy cleaning.
Note this hob must always be used in conjunction with an extractor hood.
Rating 1830 watts
Size 290mm x 500mm (30mm depth below worktop surface)

Product code HOB-30BX-SS

30cm Electric griddle hob



2200 watt hotplate/griddle
Hotplate gully on both sides for residue fats and spills
Size 290mm x 500mm (35mm depth below worktop surface)

Product code HOB-31X-SS

30cm Electric deep fat fryer



2300 watt rating
Basket capacity of 1kg
Oil capacity of 2-2.5 litres.
Stainless steel lid (not shown)
Removable oil reservoir
Size 290mm x 500mm (162mm depth below worktop surface)

Product code HOB-30FX-SS

Britannia *Hoods*



"I chose this hood because it matches my cooker and is really *practical*.
It even has an *Advanced Sensor Control* which switches itself
on when it detects steam or cooking odours".



HOOD SHOWN: 100CM SPIRITOSO K7388 ASC-K

COOKER HOODS

ESSENTIAL READING BEFORE DECIDING ON A COOKER HOOD. MAKE SURE YOU KNOW THE FACTS.

You'll enjoy a cleaner kitchen with a ducted hood – as steam, vapour, smoke and odours are quickly and efficiently removed.

Your home will automatically benefit from this improved environment – free from unwanted lingering fumes and smells normally associated with cooking!

Every Britannia Chimney Hood is ultra efficient. Superbly designed with tomorrow's lifestyle in mind – each of our top specification units is remarkably quiet during operation and Britannia's legendary reliability comes as standard!

GENERAL

Britannia hoods are an incredible help in removing cooking smells, vapours and condensation and are designed for quiet operation.

As a general rule you will mainly use the lower and mid speeds during normal cooking and resorting to maximum speed when dealing with emergencies – such as burning the toast! Maximum speed is sometimes necessary when using all burners or when griddling meat as this can create excessive vapours.

We purposely publish against each model the noise levels and the performance in cubic metres per hour for each motor speed to assist you when making comparisons with other makes. A 60 to 70 decibel rating can be equated to the same noise level as normal conversation.

The performance of a hood is extremely important and is normally measured in cubic metres per hour, i.e. how much air is moved.

All Britannia hoods have superior, powerful motors so it's well worth making comparisons before making your decision. All our hoods feature hotplate illumination and metal grease filters that can be washed by hand or in a dishwasher. Our grease filters do not have to be replaced, they are designed to last the life of the hood.

DUCTED OUT OR RECYCLING

It is always preferable to use Britannia hoods as ducted models, i.e. ducted to an outside wall. Air is drawn into the hood, fats are trapped by the grease filter. Odours, fumes and condensation are then expelled to the outside atmosphere.

On certain other models you can choose to install the hood as a ducted model or recycling model – we would only recommend that a hood is used as a recycling model if it is impossible to duct out. When using a hood as a recycling model, air is drawn into the hood, fats are trapped by the grease filter, the air then passes through charcoal filters to help absorb cooking odours, the purified air is then recycled back into the kitchen.

It is realistic to assume that using a hood on recycling mode will circulate at least 30% less air than by ducting out – this is because the charcoal filters will restrict a certain amount of airflow. Charcoal filters are an optional extra and will require replacing at least every six months or earlier with frequent use. (Charcoal filters are not required if you duct out.)

If a hood is used on recycling mode it will help reduce cooking odours but will not reduce steam or condensation. If you wish to reduce odours, steam and condensation, then you must duct out to expel these to the outside.

DUCTED HOOD IN THE SAME ROOM AS A FOSSIL FUEL BURNING APPLIANCE

The following is a requirement of UK and European legislation and is in the interests of your safety. If the room where a ducted cooker hood is to be installed also contains a fossil fuel burning appliance such as a gas or oil central heating boiler, then its flue must be of the room sealed or balanced flue type. A ducted hood is not suitable for use in a room where any open flue is in use, as dangerous fumes of combustion can be sucked back into the room. (This would include the following open flue appliances – central heating boilers, coal fires, log appliances – central heating boilers, coal fires, log fires, gas fires, wood burning stoves, etc.)

Therefore if you have an open flue fossil fuel burning appliance in your kitchen, you are automatically compelled to select a hood that is capable of working on recycling mode.

POSITIONING

Try to plan your hood and cooker onto an outside wall in the kitchen if this is at all possible. By doing this, you will minimise the length of the ducting and maximise the hood performance.

DUCTING

General guidelines – all Britannia hoods have high performance extraction rates, therefore using the correct size ducting is of paramount importance. The majority of Britannia hoods have outlets to accept 150mm diameter ducting. Do not be tempted to use reducers and fit 125mm or 100mm ducting as this will dramatically reduce performance and increase noise levels. Do not use concertina type expanding 150mm ducting.

When planning your ducting run try to keep the number of bends to a minimum as this will also help maximise the hood performance. We suggest that you always utilise Britannia rigid circular ducting or 'Mega duct' to optimise performance. (Please note the twin motor canopy hood model Vivace is designed to take 200mm diameter ducting due to the exceptional high power.)

Note that any ducting used must not be connected to any existing ventilation or flue system that is being used for any other purpose.

VERY IMPORTANT – HOODS OVER GRIDDLES OR A CHEF TOP

If you intend to use your hood over a Britannia cooker with a Chef Top or griddle then you must duct out.

Maximum lengths of ducting runs

Hoods with 150mm outlets
4 metres and one 90° bend
3 metres and two 90° bends
2 metres and three 90° bends

Hoods with 200mm outlets
5 metres of 200mm flexible commercial aluminium foil ducting.

HEIGHT ABOVE HOTPLATES – CHIMNEY HOODS

Ideally the chimney hood should be positioned between 650mm to 750mm above the Britannia hotplate surface. Note that the chimney hood must not be positioned lower than 650mm. If you are using a Britannia back panel with ladle rack the height is pre-determined at 660mm.

CHIMNEY HOOD – TELESCOPIC FLUES

Important – before ordering your chimney hood, measure your ceiling height. With the aid of the line drawing in the rear of this brochure and respecting the minimum distance at least between the cooker hotplate and underside of the hood, double check that everything will fit or ask your installer to check your sizes on your behalf. If you have any problems please contact our Product Support Department, we will be pleased to give advice on all technical matters including coping with lower than average ceiling heights.

ISLAND HOODS

When deciding on an island hood, there are several factors to take into consideration. Ensure that the ceiling is sound and that it has adequate strength to accept the weight of the hood. The second point is to consider the route for the ducting and if your ceiling has joists which direction do they run. It is obviously not possible to run ducting in the opposite direction to the joists. Check the height of the joists as these are often 5" – so our Britannia Megaduct may be your ideal solution.

CANOPY HOODS

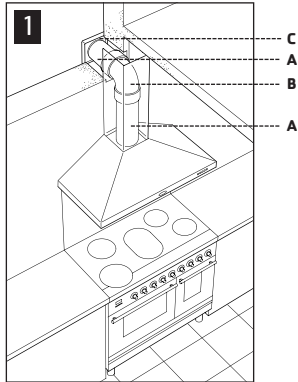
These hoods are designed for fitting into an aperture of a canopy housing which can be of metal or cabinetry construction such as an over mantle arrangement. Sometimes a canopy hood is the ideal solution for positioning above a range cooker that is sited in a disused chimney breast. Model Intimo is recommended above standard Britannia 90cm and 100cm range cookers whilst the more powerful twin motor model Vivace is recommended above all Britannia 120cm and 150cm range cookers.

If you are having a canopy housing constructed, it will be beneficial to incorporate an encatchment area into the underside of the housing – this would be a recess to hold and contain fumes, vapour, etc. before the canopy motor extracts these away. If the underside of the canopy housing is totally flat, you can run the added risk of fumes spilling around the front and/or sides of the canopy housing.

If the canopy housing is constructed in a combustible material it must be a minimum of 650mm above the Britannia hotplate. If it is above another make of appliance, consult the manufacturer.

HOOD DUCTING INFORMATION

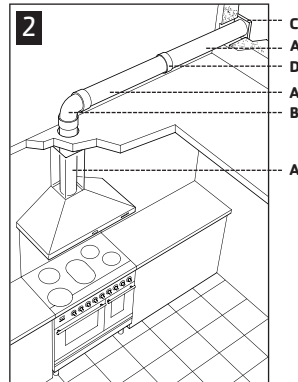
HOOD ON AN OUTSIDE WALL USING 150MM DIAMETER DUCTING



TOTAL KIT PACKAGE – DUCT 2609
 A = One Metre Pipe – Duct/1100-6
 B = 90° Bend – Duct/690
 C = Wall Vent – Duct/6900

Always try to position your cooker and hood on an outside wall. This makes for the easiest installation, it also minimises the ducting run length and maximises the hoods performance. Use the one metre ducting kit code: Duct 2609.

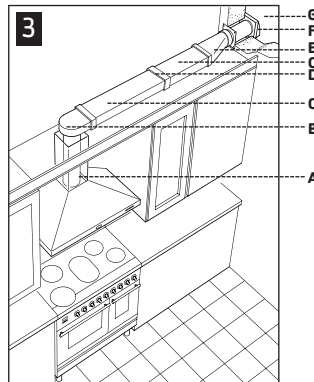
HOOD ON INSIDE WALL USING 150MM DUCTING



A = One or Two Metre Pipes – Duct –1100-6 = 1 m
 – Duct –1200-6 = 2 m
 B = 90° Bend – Duct/690
 C = Wall Vent – Duct/6900
 D = Pipe Connection – Duct/693

Sometimes this is the ideal solution for kitchens with a false ceiling or for use in a bungalow. If being used in a house, check you have enough space. Check the direction of joists. Do not cut holes through joists.

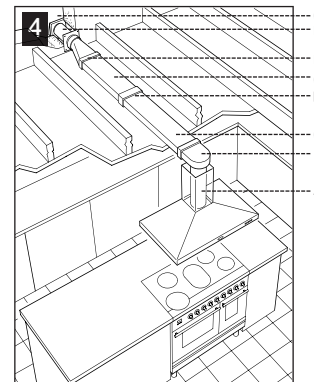
HOOD FITTED ON INSIDE WALL USING MEGADUCTING KIT TO RUN ACROSS TOP OF UNITS



MEGA DUCTING KIT COMPRISES – DUCT 2652B
 A = 150mm Pipe (cut to size)
 B = Adjustable Spigot 90° Round* To Rectangular Bend
 C = 1 Metre Flat of Channel (can be cut to size)
 D = Flat Channel Connector
 E = Rectangular to Round Adaptor
 F = Wall Plate
 G = Outside Wall Vent

The 90° bend should be fitted outside and above the flue of the chimney board. Megaducting can be boxed in to match kitchen and decorative flue sections.

USING MEGADUCT FOR ISLAND HOOD INSTALLATION



A = Circular 150mm Pipe (cut to size)
 B = Adjustable Spigot 90° Round* To Rectangular Bend
 C = 1 Metre Flat of Channel (can be cut to size)
 D = Flat Channel Connector
 E = Rectangular to Round Adaptor
 F = Wall Plate
 G = Outside Wall Vent

The 90° bend should be fitted outside and above the flue of the chimney board. Megaducting can be boxed in to match kitchen and decorative flue sections cut to fit.

To obtain the best possible extraction performance use 150mm diameter ducting. Wherever possible utilise rigid circular pipe or “Mega duct” ducting – both types are available via your Britannia dealer. Do not use expanding concertina type ducting as this is not smooth on the interior and can cause air flow restrictions. Do not use ducting that has a smaller diameter than 150mm as this will reduce extraction rates and can increase noise levels.

Please note ducting kits and ducting components are optional accessories and have to be ordered – they are not supplied with the hood.

One metre ducting kit

CODE: DUCT/2609

A = One Metre Pipe – Duct/1100-6
 B = 90° Bend – Duct/690
 C = Wall Vent – Duct/6900



Wall vent with gravity flaps

CODE: DUCT/6900
 DIMENSIONS: 200MM X 200MM



90° bend

CODE: DUCT/690
 TOTAL HEIGHT: 200MM



Pipe connector

CODE: DUCT/693



One metre length pipe

CODE: DUCT/1100-6



Two metre length pipe

CODE: DUCT/1200-6

One metre and two metre length pipes can be cut to desired length

Megaduct kit

CODE: DUCT/2652B

A = 150mm Pipe Cut to Size
 B = Adjustable Spigot 90°
 C = 1 Metre Flat of Channel
 D = Flat Channel Connector
 E = Round to Rectangle Adaptor
 F = Wall plate
 G = Outside Wall Vent

Horizontal bend

CODE: DUCT/950

For use when changing direction of ducting.

Extra 1000mm flat channel

CODE: DUCT/910

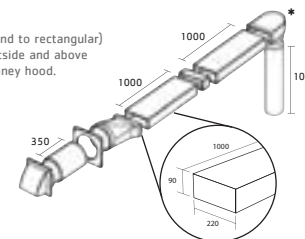
Extra flat channel connector

CODE: DUCT/920



Horizontal bend

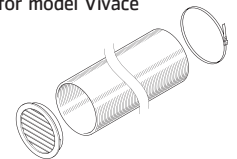
*This 90° bend (round to rectangular) should be fitted outside and above the flue of the chimney hood.



200mm flexible ducting kit for model Vivace

CODE: DUCT-200

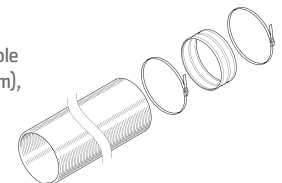
Comprising 0.8m flexible ducting (expands to 3m), wall vent and hose clip.



200mm extension kit for model Vivace

CODE: DUCT-200EXT

Comprising 0.8m flexible ducting (expands to 3m), connector and two hose clips.





WALL MOUNTED HOODS

Advanced Sensor Control

ASC

ASC hoods are fitted with a sensor that detects steam, vapours, smoke and odours generated by cooking. This makes the hood fully automatic and no manual intervention is required.

When the sensor no longer detects vapours etc. the hood continues to operate for a further few minutes to ensure all residual odours have been eliminated before turning itself off.

Further features of ASC include:

- The sensitivity level of the ASC System can be easily adjusted to suit your personal needs.
- The ASC can temporarily be changed by hand.
- The hood can be changed from ASC System to manual operation at the touch of a button.

Arioso

ASC



Designed for ducting out or recycling.

- The intelligent ASC system
- Quick release dishwasher proof grease filter
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Suitable for use with back panel
- 2 x halogen lamps 20 watts

When recycling you will require:

- Recycling charcoal filter – CASS x1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300	470	630	750
Pressure mmH ² O	34	41	45	46
Input – watts	125	160	200	250
Noise level – dbA**	40	49	56	59

Options: Available in 70cm, 90cm, 100cm, 110cm, or 120cm



from left to right: Stainless Steel, Gloss Black[†], Cream[†] & Graphite[†]

[†]Not available in 70cm.

Arioso a due

ASC



Designed for ducting out or recycling.

- The intelligent ASC system
- With two motors
- Quick release dishwasher proof grease filter
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Suitable for use with back panel
- 4 x halogen lamps 20 watts

When recycling you will require:

- Recycling charcoal filter – CASS x2

When ducting out you will require:

- Ducting outlet size 150mm (diameter) x 2
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300 ^{x2}	470 ^{x2}	630 ^{x2}	750 ^{x2}
Pressure mmH ² O	34 ^{x2}	41 ^{x2}	45 ^{x2}	46 ^{x2}
Input – watts	125 ^{x2}	160 ^{x2}	200 ^{x2}	250 ^{x2}
Noise level – dbA**	40 ^{x2}	49 ^{x2}	56 ^{x2}	59 ^{x2}

Options: Available in 150cm



from left to right: Stainless Steel, Gloss Black & Cream

All noise level – dbA figures are tested on ducted hoods.



WALL MOUNTED HOODS

Spiritoso



Designed for ducting out or recycling.

- The intelligent ASC system, see page 96
- Quick release dishwasher proof grease filter
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- 2 x halogen lamps 20 watts

When recycling you will require:

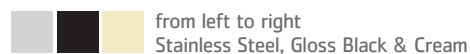
- Recycling charcoal filter – CASS x1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300	470	630	750
Pressure mmH ₂ O	34	41	45	46
Input – watts	125	160	200	250
Noise level – dbA**	40	49	56	59

Options: Available in 90cm or 100cm



Latour



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- Suitable for use with back panel
- 2 x halogen lamps 20 watts (twin motor version has 4)
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Automatic switch-off can be set for 10 minutes

When recycling you will require:

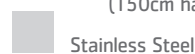
- Recycling filter kit – CT-KIT
- Recycling charcoal filter – W0424-KF3 (90cm and 100cm x 2, 110cm and 120cm x 3 and 150cm x 4)

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4	Twin Motor
Air capacity cubic metres per hour*	300	500	700	1000	x2
Pressure mmH ₂ O	24	39	49	55	x2
Input – watts	100	125	160	250	x2
Noise level – dbA**	30	40	45	52	+3dbA

Options: Available in 90cm, 100cm, 110cm, 120cm, 150cm (150cm has twin motor option)



Latour (2tone)



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- Suitable for use with back panel
- 2 x halogen lamps 20 watts (twin motor version has 4)
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Automatic switch-off can be set for 10 minutes

When recycling you will require:

- Recycling filter kit – CT-KIT
- Recycling charcoal filter – W0424-KF3 (90cm and 100cm x 2, 110cm and 120cm x 3 and 150cm x 4)

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4	Twin Motor
Air capacity cubic metres per hour*	300	500	700	1000	x2
Pressure mmH ₂ O	24	39	49	55	x2
Input – watts	100	125	160	250	x2
Noise level – dbA**	30	40	45	52	+3dbA

Options: Available in 90cm, 100cm, 110cm, 120cm, 150cm (150cm has twin motor option)



*Performance data according to Standard EN61591. Free air delivery. **Noise level according to Standard IEC60704-2-13 method.



WALL MOUNTED HOODS

Omaggio (black)



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filter
- Convenient alarms that tell you when to clean the grease filters and when to replace the charcoal filters
- 5 x LED 15 watts

When recycling you will require:

- Recycling charcoal filter – R216005 x 1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	320	378	510	950
Pressure mmH ² O	32	41	46	51
Input – watts	88	117	138	302
Noise level – dbA**	41	45	51	65

Options: Available in 90cm or 100cm



Stainless Steel with black glass

Omaggio (white)



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filter
- Convenient alarms that tell you when to clean the grease filters and when to replace the charcoal filters
- 5 x LED 15 watts

When recycling you will require:

- Recycling charcoal filter – R216005 x 1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	320	378	510	950
Pressure mmH ² O	32	41	46	51
Input – watts	88	117	138	302
Noise level – dbA**	41	45	51	65

Options: Available in 90cm or 100cm



Stainless Steel with white glass

Legato



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Back panel supplied with hood
- Remote control
- 3 x halogen lamps 20 watts
- 1x350 watts (12 speed + turbo)

When recycling you will require:

- Recycling charcoal filters – 5403004

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	Min (speed 1)	Med (speed 6)	Max (speed 12)	Turbo
Air capacity cubic metres per hour*	310	606	737	935
Pressure mmH ² O	27	40	43	46
Input – watts	80	204	261	333
Noise level – dbA**	40	57	63	68

Options: Available in 90cm, 100cm or 120cm



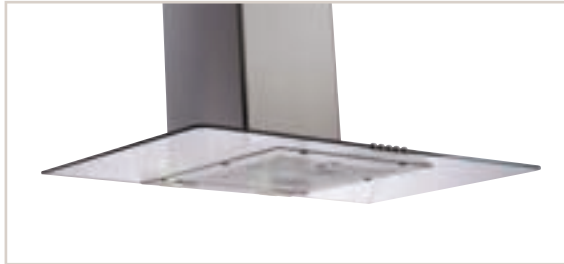
Stainless Steel

*Performance data according to Standard EN61591. Free air delivery. **Noise level according to Standard IEC60704-2-13 method.



WALL MOUNTED HOODS

Allegro



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- Suitable for use with back panel
- Sensor which automatically selects the necessary speed; with manual override
- Automatic switch-off which can be set at 5, 10 or 15 minutes
- 2 x LED 4 watts
- Touch controls with coloured lights to indicate speed

When recycling you will require:

- Recycling charcoal filter – AFFCAF16 x 1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	290	436	565	750
Pressure mmH ² O	190	330	345	380
Input – watts	66	110	160	190
Noise level – dbA**	46	56	63	67

Options: Available in 90cm and 100cm



Tranquillo



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- Suitable for use with a back panel
- Electronic controls
- 2 x halogen lamps 20 watts

When recycling you will require:

- Recycling charcoal filter CASS x 1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300	470	610	750
Pressure mmH ² O	34	41	45	46
Input – watts	125	160	200	250
Noise level – dbA**	40	49	56	59

Options: Available in 60cm, 90cm or 100cm



†Not available in 60cm.

Brioso



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- Suitable for use with back panel
- 2 x 40 watts lights

When recycling you will require:

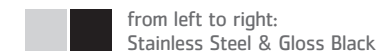
- Recycling charcoal filters – 190 x 2

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3
Air capacity cubic metres per hour*	500	650	800
Pressure mmH ² O	41	44	46
Input – watts	160	200	250
Noise level – dbA**	48	54	58

Options: Available in 90cm or 100cm



All noise level – dbA figures are tested on ducted hoods.

*Performance data according to Standard EN61591. Free air delivery. **Noise level according to Standard IEC60704-2-13 method.



ISLAND HOODS

Spiritoso Island



Designed for ducting out or recycling.

- The intelligent ASC system, see page 96
- Quick release dishwasher proof grease filter
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- 4 x halogen lamps 20 watts

When recycling you will require:

- Recycling charcoal filter – CASS x1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300	470	630	750
Pressure mmH ² O	34	41	45	46
Input – watts	125	160	200	250
Noise level – dbA**	40	49	56	59

Options: Available in 100cm

from left to right:
Stainless Steel, Gloss Black & Cream

Arioso Island



Designed for ducting out or recycling.

- The intelligent ASC system, see page 96
- Quick release dishwasher proof grease filter
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- 4 x halogen lamps 20 watts

When recycling you will require:

- Recycling charcoal filter – CASS x1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300	470	630	750
Pressure mmH ² O	34	41	45	46
Input – watts	125	160	200	250
Noise level – dbA**	40	49	56	59

Options: Available in 100cm or 120cm

from left to right:
Stainless Steel, Gloss Black & Cream

Arioso a due Island



Designed for ducting out or recycling.

- The intelligent ASC system, see page 96
- With two motors
- Quick release dishwasher proof grease filter
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- 8 x halogen lamps 20 watts

When recycling you will require:

- Recycling charcoal filter – CASS x2

When ducting out you will require:

- Ducting outlet size 150mm (diameter) x 2
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300 ^{x2}	470 ^{x2}	630 ^{x2}	750 ^{x2}
Pressure mmH ² O	34 ^{x2}	41 ^{x2}	45 ^{x2}	46 ^{x2}
Input – watts	125 ^{x2}	160 ^{x2}	200 ^{x2}	250 ^{x2}
Noise level – dbA**	40 ^{x2}	49 ^{x2}	56 ^{x2}	59 ^{x2}

Options: Available in 150cm

from left to right:
Stainless Steel, Gloss Black & Cream

*Performance data according to Standard EN61591. Free air delivery. **Noise level according to Standard IEC60704-2-13 method.



CANOPY HOODS

Intimo



Designed for ducting out or recycling.

- The intelligent ASC system, see page 94
- Size: 70 x 28.5cm
- Cut out size: 67.6 x 26.1cm
- 2 x halogen lamps 20 watts
- Suitable for use with 90cm and 100cm range cookers

When recycling you will require:

- Recycling charcoal filters – 190 x 2

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 95 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	340	520	690	750
Pressure mmH ² O	36	42	45	46
Input – watts	120	150	190	250
Noise level – dbA**	38	48	54	58

Options: Available in



Vivace



Designed exclusively for ducting out.

- Size: 76 x 40cm
- Cut out size: 72.5 x 38.1cm
- 2 x halogen lamps 20 watts
- Suitable for use with 110cm, 120cm and 150cm range cookers

When ducting out you will require:

- Ducting outlet size 200mm (diameter)
- Note: 200mm diameter ducting required (see page 95)

SPEED	1	2	3	4
Air capacity cubic metres per hour*	680	1000	1300	1600
Pressure mmH ² O	32	42	47	50
Input – watts	300	340	400	500
Noise level – dbA**	44	52	57	59

Options: Available in



*Performance data according to Standard EN6 1591. Free air delivery. **Noise level according to Standard IEC60704-2-13 method

Britannia *Accessories*



"Since we have our Britannia, we eat out less often. *It's just so nice to cook together* at home. We bought this ribbed griddle – it's part of the Britannia accessories selection. I love using it for searing steak. It tastes great with black pepper and looks as if it comes from a professional char grill in a restaurant.



ACCESSORIES

Griddles



These solid cast iron griddles simply sit on top of a standard pan support. They are ideal for griddling all types of food that would be traditionally grilled.

- The flat griddle has a flat cooking surface and is ideal for cooking eggs, drop scones, Welsh cakes, etc.
- The ribbed griddle is ideally suited for searing meats.

Style	Fits burners	Size	Order Code
GRIDDLE*			
Ribbed rectangle 150cm range cookers 100cm range cookers 120cm professional hotplate 90cm professional hotplate	4 4 4 4	280mm(d) x 340mm(w)	AC/GRID/A00602
Flat rectangle 150cm range cookers 100cm range cookers 120cm professional hotplate 90cm professional hotplate	4 4 4 4	280mm(d) x 340mm(w)	AC/GRID/A00608
Ribbed square 150cm range cookers 120cm range cookers 110cm range cookers 100cm range cookers 90cm range cookers 120cm professional hotplate	2 All 2 2 All 2	280mm(d) x 285mm(w)	AC/GRID/A00604
Flat square 150cm range cookers 120cm range cookers 110cm range cookers 100cm range cookers (excluding Chef Top) 90cm range cookers 120cm professional hotplate	2 All 2 2 All 2	280mm(d) x 285mm(w)	AC/GRID/A00606
Ribbed for fish burner 150cm range cookers 120cm professional hotplate 90cm professional hotplate	1 1 1	430mm(d) x 200mm(w)	AC/9000-00061
Flat for fish burner 150cm range cookers 120cm professional hotplate 90cm professional hotplate	1 1 1	430mm(d) x 200mm(w)	AC/9000-00061
Ribbed for built-in hobs HOB P95CX-SS-F HOB P95C-SS-F	1 1	384mm(d) x 232mm(w) 384mm(d) x 232mm(w)	AC/GRID/A00600 AC/GRID/A00600

*Not suitable for E Line.

ACCESSORIES

Telescopic Sliding Oven Shelves



Even when fully extended, the telescopic system is safe, providing a convenient way of serving directly from the grill pan or oven tray. Three pairs of ultra-smooth telescopic runners and two fixed shelf positions create the most flexibility.

These can be used in conjunction with the oven trays supplied as standard.

Style	Order Code
TELESCOPIC OVEN SHELVES	
30cm	AC/KGS30
40cm	AC/KGS40
60cm	AC/KGS60
90cm	AC/KGS90

Back Panels



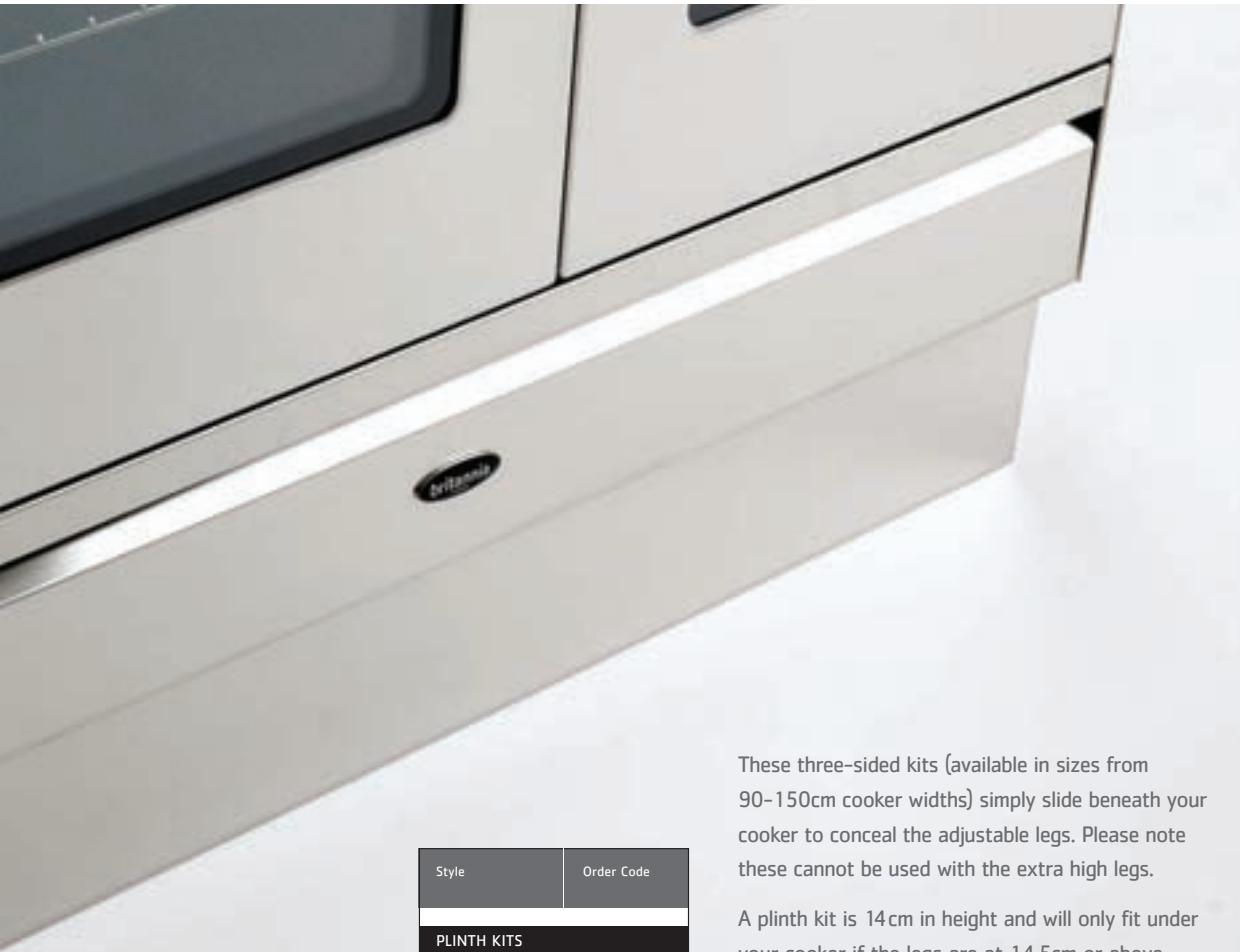
Britannia back panels fit behind your cooker and are a practical, stylish touch to complete your kitchen. Stainless steel back panels are available in 60, 90, 100, 110, 120 and 150cm widths – all come complete with a useful ladle rack. Glass splashbacks in a gloss black finish are available in 90 and 100cm widths.

Stainless steel back panels are 66cm high. Black glass back panels are 75cm high.

Style	Order Code
BACK PANELS	
60cm Stainless Steel	BP/AP14
70cm Stainless Steel	BP/AP70
90cm Stainless Steel	BP/AP4
90cm Black Glass	BP/90GL/K
100cm Stainless Steel	BP/AP100
100cm Black Glass	BP/100GL/K
110cm Stainless Steel	BP/AP110
120cm Stainless Steel	BP/AP120
150cm Stainless Steel	BP/AP15

ACCESSORIES

Plinth Kit



Style	Order Code
PLINTH KITS	
90cm	PL/90*
100cm	PL/100*
120cm	PL/120*
150cm	PL/150*

*Please state colour.

These three-sided kits (available in sizes from 90–150cm cooker widths) simply slide beneath your cooker to conceal the adjustable legs. Please note these cannot be used with the extra high legs.

A plinth kit is 14cm in height and will only fit under your cooker if the legs are at 14.5cm or above.

Available in Stainless Steel, Gloss Black, Graphite, Cream, Velvet Red, Pure White and Tangerine.

Stay-Clean Oven Liners



Style	Order Code
STAY CLEAN LINERS	
30cm	SCL/30
40cm	SCL/40
60cm	SCL/60
90cm	SCL/90

Stay-clean liners help keep your oven like new. Simply heat the oven to maximum temperature for 45 minutes from time to time. They are standard on Sigma, Dynasty and Classic range cookers.

Chef Top Conversion Kit



Beneath the Chef Top is a fish burner. The conversion kit comprises 2 pan supports which simply sit over the fish burner to give you a useful large cooking zone. This conversion kit comes with all range cookers with Chef Top.

Cast Iron Wok Support



This useful accessory is simply placed over the pan support. The cast iron wok support can be used with round-bottomed woks and round-bottomed balti pans. In general, flat-bottomed woks will be stable on the pan support without this accessory. Not suitable for E line range cookers.

ACCESSORIES

Cleaning Kit



The exclusive cleaning kit comprises:

- 'Super Sheen' stainless steel cleaner
- 'Oven Bright' for enamelled oven areas (not for Stay-Clean Liners)
- 'Cristal Shine' window and glass cleaner
- 'Total Extra' strong degreaser
- 'Metal Polish' for burner components
- Available by Mail Order only.

Extra High Legs



Every Britannia cooker is supplied with four adjustable legs (11-16cm) making the cooker fit with the majority of kitchen furniture heights (90-91cm).

However, certain specialist kitchen furniture can now be as tall as 96cm high. Extra high adjustable legs (16-25cm) are available as an optional extra to fit kitchen furniture of 91-100cm.

(Please note, plinth kits are not suitable for use with these extra high legs.)

E-cloth® Kitchen Pack



E-cloth® microfibre cloths provide smear-free cleaning without the use of chemicals. Perfect for stainless steel, glass and coloured surfaces.

Comprises 1 general purpose cloth and 1 glass / polishing cloth.

Bake-O-Glide™ Oven Tray Liners



Designed to perfectly fit the Britannia oven and grill trays, these liners make cleaning effortless.

Use for everything from roast potatoes to pizzas and meringues for trouble-free cooking. Also ideal for use with the rotisserie.

Available in sets for all range cooker sizes and also as a separate liner for XG grill trays.

Bake-O-Glide™ Chef Top Liner



This liner has been exclusively designed by Bake-O-Glide™ for the Britannia Chef Top. The non-slip backing and easy to clean surface make cooking a pleasure, and help to keep your Chef Top looking pristine.

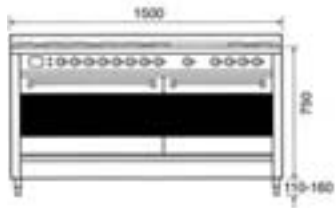
Style	Order Code
MISCELLANEOUS	
Wok support ring*	AC/WOK/A09234
Extra high feet	SP/1A42214
Cleaning kit	KIT/1
Chef Top conversion kit	AC-G09281

Style	Order Code
BAKE-O-GLIDE & E-CLOTH	
E-Cloth kitchen pack	AC/E/CLOTH
Bake-O-Glide Chef Top liner	AC/BAKE/C
Bake-O-Glide 90cm single oven tray liner	AC/BAKE/90S
Bake-O-Glide 90cm twin oven tray liners	AC/BAKE/90T
Bake-O-Glide 100cm/110cm twin oven tray liners	AC/BAKE/10
Bake-O-Glide 120cm twin oven tray liners	AC/BAKE/12
Bake-O-Glide 150cm twin oven tray liners	AC/BAKE/15
Bake-O-Glide XG grill pan liner	AC/BAKE/G

RANGE COOKER DIMENSIONS

150cm Range Cookers

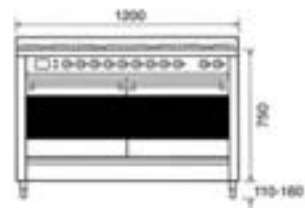
Available as twin oven version in Sigma and Classic.



Front 90/60 split ovens

120cm Range Cookers

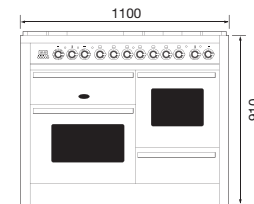
Available as twin oven version in Sigma and Classic.



Front 60/60 split ovens

110cm XG Range Cookers

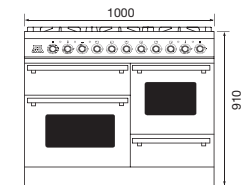
Available as twin oven version with separate grill in Sigma, Dynasty and Classic.



Front 60/40 split ovens

100cm XG Range Cookers

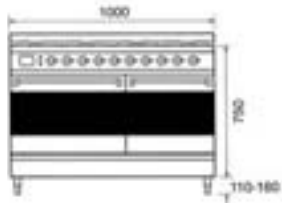
Available as twin oven version with separate grill in Sigma, Dynasty and Classic.



Front 60/40 split ovens

100cm Range Cookers

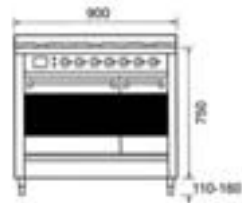
Available as twin oven versions in Sigma, Dynasty, Classic, L Line and E Line.



Front 60/40 twin ovens

90cm Range Cookers

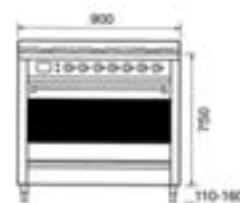
Available as twin oven versions (60/30) in Sigma, Classic, L Line and E Line.



Front 60/30 twin ovens

90cm Range Cookers

Available as single oven versions in Sigma, Classic and L Line.



Front single oven

Back Panel

Available in a range of widths.
1200mm or 1500mm



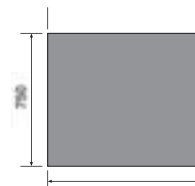
Back Panel

Available in a range of widths.
600mm, 700mm, 900mm, 1000mm & 1100mm

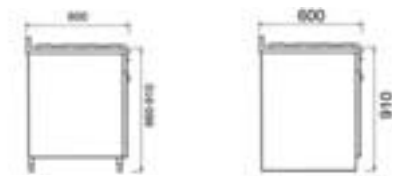


Glass Back Panel

Available in a range of widths.
900mm or 1000mm



Sides



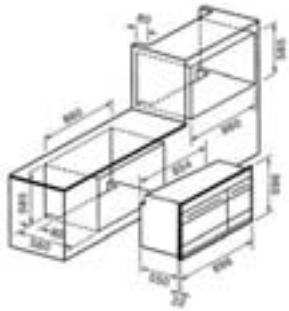
Side
(all ovens have the same side dimensions except XG)

Side XG

BUILT-IN AND BUILT-UNDER OVEN DIMENSIONS

90cm Double Ovens

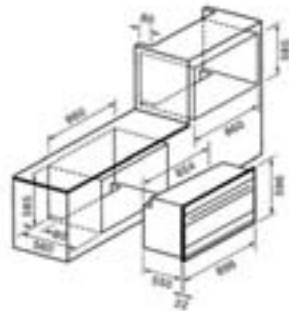
Available as models OV-D900LMP and OV-D900NMP.



Dimensions of oven and unit, both built-in and built-under

90cm Single Ovens

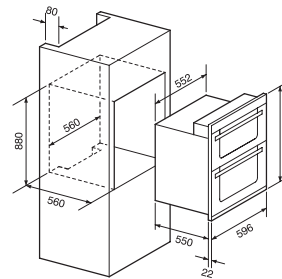
Available as model OV-900LMP.



Dimensions of oven and unit, both built-in and built-under

60cm Double Ovens

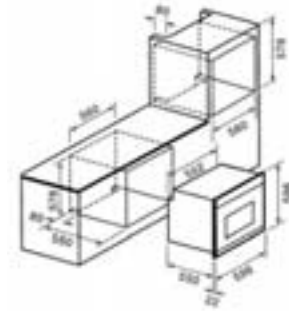
Available as model OV-201LMP.



Dimensions of oven and unit for built-in
Please note: 90cm double oven models are not suitable for built-under

60cm Single Ovens

Available as model OV-600LMP.

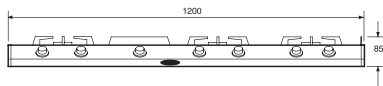


Dimensions of oven and unit for both built-in and built under

BUILT-IN HOB DIMENSIONS

120cm Professional Hob

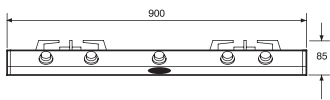
Available as model HOB-P1256-SS



Overall size: L-R 1200mm x F-B 650mm

90CM PROFESSIONAL HOB

Available as model HOB-P965-SS



Overall size: L-R 900mm x F-B 650mm



90cm Induction Hob

Available as model HOB-INE905
– five zone induction

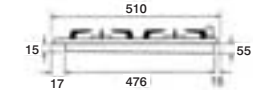
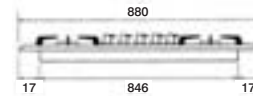


Overall size: L-R 880mm x F-B 510mm

Worktop aperture size required to fit the above hob: 860mm x 490mm

90cm Hob

Available as models HOB-H95CX – five burners,
HOB-H95X – four burners and fish burner

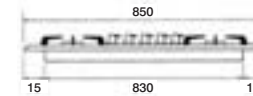


Overall size: L-R 880mm x F-B 510mm

Worktop aperture size required to fit the above hob: 860mm x 490mm

90cm Hob

Available as models HOB-H906 – six burners,
HOB-H90P – four burners and fish burner,
HOB-H90F – four burners and Chef Top

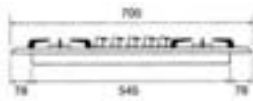


Overall size: L-R 850mm x F-B 500mm

Worktop aperture size required to fit the above hob: 835mm x 475mm

70cm Hob

Available as model HOB-H70 – five burners

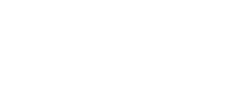
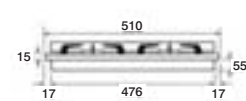


Overall size: L-R 700mm x F-B 500mm

Worktop aperture size required to fit the above hob: 555mm x 475mm

60cm Hob

Available as model HOB-P65X – four burners

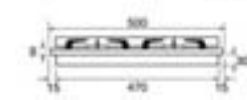


Overall size: L-R 590mm x F-B 510mm

Worktop aperture size required to fit the above hob: 570mm x 490mm

60cm Hob

Available as model HOB-H60 – four burners



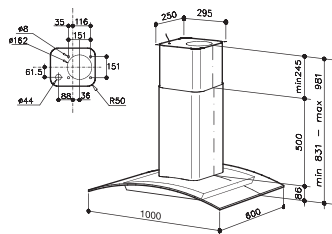
Overall size: L-R 580mm x F-B 500mm

Worktop aperture size required to fit the above hob: 555mm x 475mm

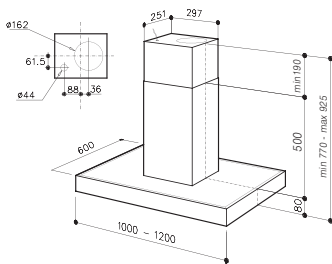
HOOD DIMENSIONS

ISLAND HOODS

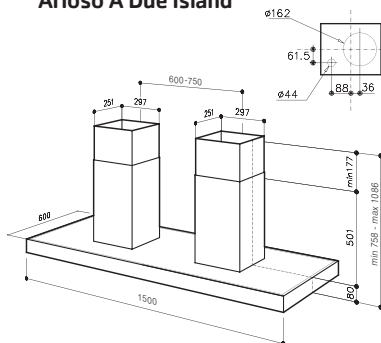
Spiritoso Island



Arioso Island

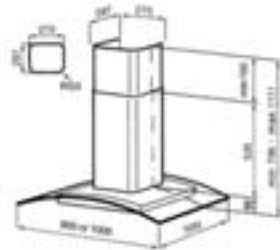


Arioso A Due Island

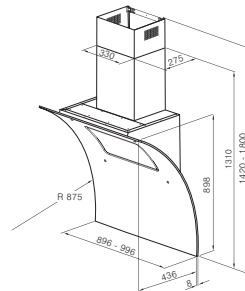


WALL MOUNTED HOODS

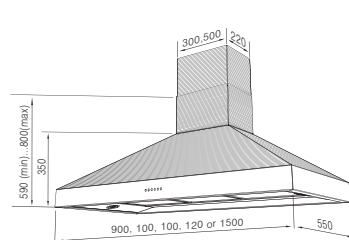
Spiritoso



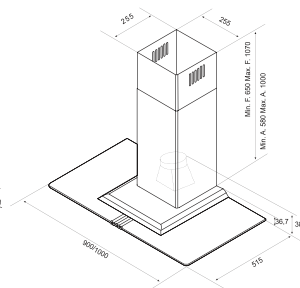
Omaggio



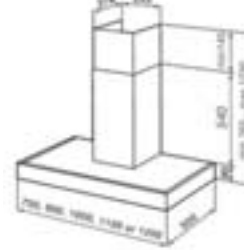
Latour 2 Tone



Allegro



Arioso



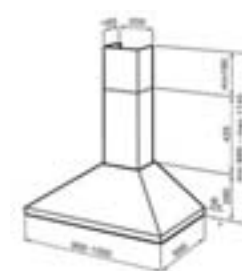
Legato



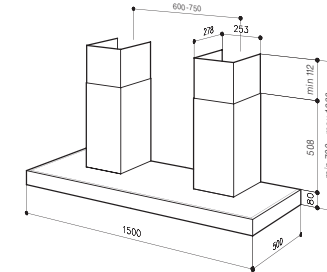
Tranquillo



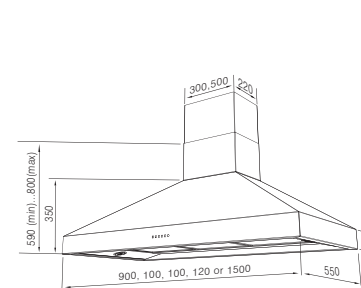
Brioso



Arioso A Due

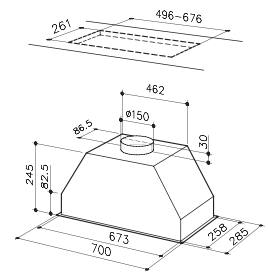


Latour

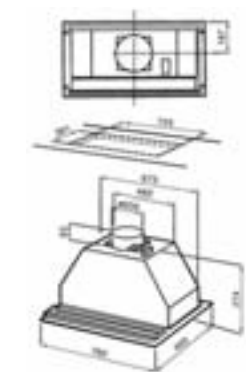


CANOPY HOODS

Intimo



Vivace



DELIVERY & INSTALLATION



Britannia employs its own dedicated delivery and installation teams to ensure Britannia cookers and fridge-freezers get the professional attention they deserve.

Pre-installation

Dual fuel cookers must be installed by a GAS safe registered engineer in accordance with gas safety regulations. The gas hotplate is manufactured for use with natural gas, but can be converted to LPG (Bottled Gas). Conversion to LPG can be completed by Britannia. Make sure your order clearly states that conversion to LPG is required.

Kitchen cabinets may be fitted flush to the sides of the cooker, but to allow for cleaning and servicing a 2.5mm gap is recommended on each side. For safety, the worktop or kitchen cabinets must not protrude beyond the height of the cooker hotplate frame.

For further information, call our experienced technical team on 0871 871 8680.

Where to buy your Britannia

To ensure you receive the best service, we have appointed Britannia retailers throughout the UK and Ireland. Visit www.britannialiving.co.uk/find-dealer or call 01253 471111 to find your nearest retailer.

Britannia appointed retailers are selected carefully and undergo thorough product training to ensure they have the required expertise and knowledge.

Delivery

Britannia delivery teams are experienced in transporting and handling range cookers. Range cookers are heavy and should be handled by at least two people. They should never be dragged by the oven handles as damage may occur.

All Britannia appointed retailers will be able to arrange delivery and installation of a range cooker by a Britannia employed team.



Guarantee

All Britannia appliances are guaranteed for two years. Extended five year warranties are available. Your Britannia retailer can give you full details. Please note that all guarantees and warranties relate to domestic installations only and not to commercial premises.

Aftersales service

A team of Britannia employed engineers is available throughout the UK mainland to look after your cooker. Only our engineers will be able to supply you with genuine Britannia parts, ensuring you will enjoy many years of cooking on your Britannia.

As a Britannia owner you will find the 'Britannia Owners' section of the Britannia website (www.britannialiving.co.uk) a convenient and valuable source of information. You can find details on accessories, cooking and cleaning tips to enhance your cooking experience.

All Britannia Cookers are craftsman-made by our associate Italian Company Ilve SpA and are produced to internationally recognised and CE standards.

Britannia by Ilve™ and Britannia Domestic Appliances are Registered Names. The company reserves the right to alter any design or specification without notice.

A Britannia cooker will give you many years of cooking pleasure. Should you unexpectedly experience a problem, you can access the Frequently Asked Questions page on our website, request an engineer visit or a Range Cooker Health Check.

Britannia Home Economist

If you have any cooking queries, or if you are looking for some culinary inspiration, as well as using our online 'Britannia Owners' section, you can also contact Britannia's Home Economist via our website at www.britannialiving.co.uk/contact-us.

Enjoy your cooking!

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Every effort has been made to ensure an accurate colour representation. Due to the limitations of the printing process there may be some slight variations.

PERFORMANCE TEST RATINGS

Britannia Oven Sizes	30CM	40CM	OV-201	60CM	90CM
	30cm module electric oven Second oven as featured on 90cm twin oven models	40cm module electric oven Second oven as featured on XG models and 100cm twin oven models	60cm module electric oven Second oven as featured on 60cm width built-in twin oven models	60cm module electric oven Main oven as featured on 90cm twin oven models, XG models, 100cm twin oven models, 120cm twin oven models and the 2nd oven on the 150cm twin oven models	90cm module electric oven Main oven as featured on 90cm single oven models and 150cm twin oven models
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	A*	A*	A	A*	A
Heating function	Conventional	Conventional	Conventional	Conventional	Forced air convection
Energy consumption Conventional (kWh)	0.598	0.798	0.797	0.799	1.066
Forced air convection				0.889	0.998
Usable volume (litres)	30.8	43.7	35.1	53.4	78.6
Size	small	medium	medium	medium	large
Time to cook standard load Conventional	41.5'	45.4'	44.6'	40.9'	47.5'
Forced air convection				50.2'	53.9'
Baking area (cm ²)	640	840	1180	1180	1710

*Except on E Line products which have a B classification.

A rated efficiency	Energy efficiency is rated from class A to G with A being the most energy efficient and, therefore, the most environmentally friendly class. Energy efficient appliances are cheaper to run. Most Britannia ovens are A rated.	Health Check	"MOT" for your Britannia range cooker carried out by a Britannia engineer. See www.britanniainliving.co.uk/owners
Air capacity	Air capacity indicates the amount of air a cooker hood can extract from your kitchen (expressed in cubic metres per hour). If you have a Chef Top or if you regularly cook on more than four electric zones or gas burners, an air capacity of at least 700 m ³ /h is recommended.	Height adjustable legs	These legs come as standard and allow the cooker height to be adjusted from 860mm to 910mm. Extra high legs can be purchased to fit kitchen furniture up to 960mm. Height adjustable legs are not available for XG range cookers (see "leveling feet" below).
All electric cooker	Cooker with one or more electric ovens and an electric hob.	Hob/Hotplate	Surface generating heat, on which pans and/or griddles can be placed. A hob is part of a range cooker or can be bought separately as a built-in hob.
ASC	The Advanced Sensor Control (ASC) automatically switches a cooker hood on when steam, gas or smoke is detected. Once vapours are no longer detected operation continues for a few minutes longer before automatically switching off. See page 96.	Induction	New technology for electric hob cooking which is controllable, safe and energy efficient. See page 16.
B rated efficiency	Energy efficiency is rated from class A to G with A being the most energy efficient and, therefore, the most environmentally friendly class. Energy efficient appliances are cheaper to run.	Island hood	Cooker hood which is ceiling-mounted and which sits over a hob in an island unit. See page 100.
Back panel	Splash-back which fits on the wall behind the cooker and below the hood. Britannia offers a choice of black glass or stainless steel. See page 105.	LPG convertible	All Britannia gas hobs can be converted to use bottled gas (LPG).
Bake-o-glide™ liners	Easy-to-clean liners which fit Britannia oven trays or Chef Top. These can be bought from the Britannia service department. Telephone number 0871 871 8680. See page 107.	Modular	30cm wide gas and electric hobs that can be used together to create your preferred hob cooking area.
Built-in	Ovens or hobs that are not freestanding and that are built into kitchen furniture or work surfaces.	Multifunction oven	An oven that features both true fan/fan assisted and conventional cooking functions. All Britannia main ovens are multifunctional. See page 14.
Canopy hood	A cooker hood which fits flush into a recess such as chimney breast or wall cupboards above a cooker or hob. See page 101.	Noise level	Decibel rating for the noise made by the motor of a cooker hood. 60–70 decibels equates to normal conversation.
Ceramic	Electric hob which is easy to clean. See page 16.	Pan supports	Made from solid cast iron, pan supports sit over one or two gas burners on the hob and support the weight of a pan.
Charcoal filter	These filters capture grease when a hood is used in recirculation (recycling) mode. These are not required when a hood is ducted out. Charcoal filters need to be bought separately and need to be replaced regularly.	Plinth kit	3-sided kit which conceals cooker legs. These need to be purchased separately and cannot be used with extra high legs. See page 106.
Chef Top	Versatile solid stainless steel hotplate which provides a healthy way to cook. Available as part of a built-in hob and with most Britannia dual fuel range cookers. See page 13.	Quickstart	This unique feature allows the Britannia main 60cm ovens to heat up to 200°C in just 6 minutes! See page 7.
Chef Top conversion kit	Pan supports supplied with all range cookers that feature a Chef Top. This kit allows the Chef Top area to be converted into an elongated gas burner (to be used with a fish kettle or oval saucepan). See page 106.	Range Cooker	A freestanding cooker incorporating single or twin ovens and a hob in one unit.
Chimney hood	A wall mounted hood with a chimney or flue to house the ducting. Britannia offer a range of styles.	Recirculation/Recycling	Alternative mode of installing a hood if ducting out is not an option. The air is cleaned via the charcoal filter and then blown back into the room.
Colourage	A unique, bespoke colour-matching service for range cookers, fridge-freezers and hoods. See page 18.	Rotisserie	Oven feature for spit-roasting meat. The spit turns slowly with minimum spitting and self-bastes the meat. Available on all range cookers apart from 120cm. See page 11.
Cooking zone	The part of an electric hob which generates heat and on which the pan is placed.	Leveling feet	These allow the height of XG range cookers to be adjusted from 910mm to 935mm. Leveling feet come as standard for XG range cookers and are not available for other range cookers (see "height adjustable legs" above).
Dual fuel	Cooker with one or more electric ovens and a gas hob.	Spillage wells	Individually pressed wells around the gas burners to retain spills and prevent the spread of spills across the entire hob for cleaning convenience.
Ducting	Pipework used to extract air from the kitchen to the exterior of the house. A hood is more effective if it is ducted rather than in recirculation (or recycling) mode. All Britannia hoods (excluding Vivace) use ducting with a width of 150mm diameter. See page 95.	Stay-clean liners	Catalytic liners (for the oven roof, back and sides) which reduce the need for cleaning the oven. See page 106
Electronic programmer and minute minder	As well as having a 24 hour clock and minute minder, Britannia cookers feature an electronic programmer which allows you to program the main oven to start and finish at certain times.	Telescopic sliding shelves	Oven shelves on telescopic runners which can be fully extended to allow safe and convenient serving straight from the oven tray. Telescopic oven shelves can be purchased separately. See page 105.
Flame failure device	Safety device which shuts off the gas supply to a burner if the flame is accidentally extinguished. All Britannia gas hobs come with flame failure devices.	Thermostatic cooling fan	Fan built behind the oven fascia which prevents the fascia from overheating.
Gas burner	Gas jets on which a pan is placed on a gas hob or which is used to heat a Chef Top or griddle.	Triple glazed doors	Oven doors with 3 layers of glass to retain heat and noise.
Grease filter	Aluminium cooker hood filter which captures grease and which can be cleaned in the dishwasher or by hand. The grease filters form an intrinsic part of the hood and come as standard.	Triple ring burner	Powerful gas burner that is ideal for woks, large frying pans or saucepans. Often called wok burner.
Griddles	Solid cast iron griddle which sits on top of a standard pan support. Ideal for any type of food that is traditionally grilled. Griddles can be purchased from the Britannia service department. See page 104.	Wall-mounted hood	A cooker hood which is installed against the wall above a hob. See page 96.
		Warranty	Britannia products are guaranteed for 2 years covering parts and labour. Conditions apply – See page 113.
		Wok burner	See "triple ring burner".
		Wok support ring	Special support for round-bottomed woks. These are not required for flat-bottomed woks. Wok support rings need to be purchased separately. See page 106.



Taste is everything

www.britannialiving.co.uk

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