



LEISURE

SET YOUR INNER
FOODIE FREE

INTRODUCING
**THE NEW
LEISURE
RANGE**

LEISURECOOKER.CO.UK





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



EVER WONDERED WHY LEISURE IS PERFECT FOR YOU?

We are proud to present our new Leisure Cooker Range.

Beautifully designed to complement any kitchen design, our Leisure Cooker Range offers both contemporary and traditional styles, in a selection of size and fuel types with the choice of 6 colours to help you to create the kitchen of your dreams.

TAKE A LOOK INSIDE TO DISCOVER THE PERFECT LEISURE FOR YOU



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PAST, PRESENT AND FUTURE

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

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

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



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



CHOOSING THE PERFECT LEISURE COOKER FOR YOU

SIZES

Our cookers come in four widths - 90cm, 100cm and 110cm as well as smaller but equally stylish 60cm options in the Classic and Gourmet ranges which are the perfect solution for a smaller kitchen.

Each size offers its own wide range of features to suit any kitchen.



60cm



90cm



100cm



110cm

Stainless Steel

Blue

Red

Black

Silver



COLOURS

Add a splash of colour to your kitchen.

Leisure Cookers come in a range of 6 colours, of course we offer our models in a timeless black finish and traditional cream, but we also offer models in stainless steel, silver, red and blue to match your style or decor.

FUEL TYPES



Gas

Gas is fast and responsive with a visible flame.

Perfect for those who love to cook on gas or those without a high voltage kitchen supply.



Dual Fuel

Our dual fuel range cookers give you the best of both worlds.

Enjoy the instant temperature, easy control and even heat distribution of a gas hob without sacrificing the benefits of an electric oven.



Electric

Sleek, and easier to clean. The ceramic hob top has at least 5 cooking zones.

Residual Heat Indicators provide additional safety.



Induction

Cooking on Induction is just as responsive as gas but far more efficient, as it only heats where the pan and hob surface makes direct contact, the surrounding hob is cool and safe to touch.

EFFORTLESS CLEANING

Without a doubt, cleaning the oven has never been a preferred pastime – so we've incorporated Cook Clean Catalytic Liners into the main ovens of our range.

The liners catch all the spills and splashes, and then the cooking process simply burns them off, so you don't even have to run a special cleaning cycle. You just cook, and the oven does the hard work for you.



CUISINEMASTER RANGE



SIZES



60cm



90cm



100cm



110cm



The clean and sleek design of the Cuisinestmaster Range ensures it fits perfectly into any modern kitchen, whilst maintaining the benefits of a traditional range cooker.

Available in black or stainless steel, Cuisinestmaster offers flexibility to deliver even the most exceptional menus at home, whether hosting a dinner party or cooking up haute cuisine for two.



With seamless flexibility, the three ovens and grill offer the option to prepare separate dishes with ease, while a sophisticated programmable timer places ultimate control at your fingertips.

This flexibility extends to the hob, where 5 dedicated cooking zones offer yet more culinary possibilities with wok burner and griddle* available on the Gas or Dual fuel models.

*not available on electric models.

60cm CUISINEMASTER

90cm CUISINEMASTER



OVEN CAPACITY

CS60CR CUISINEMASTER 60CM ELECTRIC

This 60cm Cuisinemaker is designed for a smaller kitchen whilst maintaining the style and features of a contemporary range cooker and features a 4 zone Ceramic hob.

KEY FEATURES

- Four zone Ceramic hob with hot hob warning light
- Large capacity 75L main oven
- 38L conventional top oven with full width grill
- Programmable timer for main oven allows you to keep track of cooking times
- Full metal front panel with easy grip control knobs
- Oven light in main oven
- Three wire shelves and grill pan set included
- Height adjustable feet at front and rear

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main oven clean
- Easy clean full glass inner doors

DIMENSIONS

- W60cm x H90cm x D60cm



Double
Oven

4 Zone
Ceramic
Hob

Programmable
Oven

Fan Oven

Catalytic
Liners

COLOURS



Black
CS60CRK



Stainless Steel
CS60CRX



OVEN CAPACITY

CS90D530X CUISINEMASTER 90CM INDUCTION

With a touch control Induction hob and the addition of a third oven this cooker is sleek in design, but gives you extra flexibility and control when cooking.

KEY FEATURES

- Five zone touch control Induction hob with large central zone
- 63L main fan oven for faster cooking at lower temperatures
- 79L secondary tall fan oven for extra capacity
- 33L capacity third oven
- Grill cavity with grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W90cm x H90cm x D60cm



3x Ovens

5 Zone
Induction
Hob

Programmable
Oven

Fan Oven

Catalytic
Liners

COLOURS



Stainless Steel
CS90D530X



90cm
CUISINEMASTER



OVEN CAPACITY

CS90C530 CUISINEMASTER 90CM ELECTRIC

With a 5 zone Ceramic hob and the addition of a third oven this cooker is sleek in design, but gives you extra flexibility and control when cooking.

KEY FEATURES

- Five zone touch control Ceramic hob with large central zone
- 63L main fan oven for faster cooking at lower temperatures
- 79L secondary tall fan oven for extra capacity
- 33L capacity third oven
- Grill cavity with grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W90cm x H90cm x D60cm



3x Ovens 5 Zone Ceramic Hob Programmable Oven Fan Oven Catalytic Liners



90cm
CUISINEMASTER



OVEN CAPACITY

CS90F530 CUISINEMASTER 90CM DUAL FUEL

With a 5 burner Gas hob, three ovens, a grill and a griddle, this cooker offers a host of culinary possibilities.

KEY FEATURES

- Five burner gas hob with wok burner
- 63L main fan oven for faster cooking at lower temperatures
- 79L secondary tall fan oven for extra capacity
- 33L capacity third oven
- Grill cavity including grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times
- Durable cast iron pan supports
- Automatic ignition with flame safety device (FSD)

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main oven clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W90cm x H90cm x D60cm



3x Ovens 5 Burner Gas Hob Programmable Oven Fan Oven Catalytic Liners

COLOURS



Black
CS90F530K



Stainless Steel
CS90F530X



100cm
CUISINEMASTER



OVEN CAPACITY

CS100D510 CUISINEMASTER 100CM INDUCTION

Sleek and stylish this striking, contemporary design range cooker now brings touch control induction cooking to the Cuisinemaker family, plus with the third oven, space will never be an issue.

KEY FEATURES

- Five zone touch control Induction hob with large central zone
- 63L main fan oven for faster cooking at lower temperatures
- 65L secondary static oven for extra capacity
- 33L capacity third oven with slow cooking setting
- Dedicated grill cavity with grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W100cm x H90cm x D60cm

COLOURS



Stainless Steel
CS100D510X



100cm
CUISINEMASTER



OVEN CAPACITY

CS100C510 CUISINEMASTER 100CM ELECTRIC

With a 5 zone Ceramic hob, this cooker comes with a dedicated grill cavity, fan and conventional ovens plus a third oven with slow cook setting, perfect for any dinner party challenge.

KEY FEATURES

- Five zone Ceramic hob with central dual zone and separate warming zone
- 63L main fan oven for faster cooking at lower temperatures
- 65L secondary static oven for extra capacity
- 33L capacity third oven with slow cooking setting
- Dedicated grill cavity with grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W100cm x H90cm x D60cm

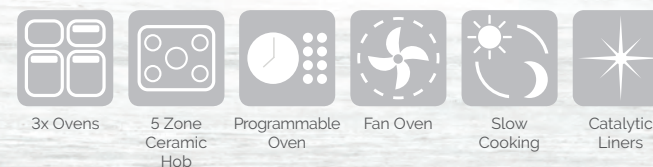
COLOURS



Black
CS100C510K



Stainless Steel
CS100C510X



100cm

CUISINEMASTER



OVEN CAPACITY

CS100F520 CUISINEMASTER 100CM DUAL FUEL

With a 5 burner Gas hob, this cooker comes with a dedicated grill, griddle, fan and conventional ovens plus a third oven with slow cook setting, perfect for any dinner party challenge.

KEY FEATURES

- Five burner Gas hob with a dedicated hob top griddle
- 63L main fan oven for faster cooking at lower temperatures
- 65L secondary static oven for extra capacity
- 33L capacity third oven with slow cooking setting
- Dedicated grill cavity with grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times
- Durable cast iron pan supports

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W100cm x H90cm x D60cm



3x Ovens
5 Burner Gas Hob Plus Ceramic Zone
Programmable Oven
Fan Oven
Slow Cooking
Catalytic Liners

COLOURS



Black
CS100F520K



Stainless Steel
CS100F520X



110cm

CUISINEMASTER



OVEN CAPACITY

CS110F722 CUISINEMASTER 110CM DUAL FUEL

With the addition of a third oven with slow cook capabilities and a programmable animated timer, this cooker gives you total flexibility and control.

KEY FEATURES

- Five burner Gas hob with a dedicated hob top griddle
- 12 function main oven with 72 litre capacity
- 63L secondary fan oven for extra capacity
- 33L capacity third oven with slow cooking setting
- Dedicated grill cavity with telescopic grill pan
- Programmable timer for main oven allows you to keep track of cooking times
- Durable cast iron pan supports
- Auto ignition with Flame Safety Device (FSD)

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W110cm x H90cm x D60cm



3x Ovens
5 Burner Gas Hob Plus Ceramic Zone
Animated Programmable Oven
Fan Oven
Slow Cooking
Catalytic Liners

COLOURS



Black
CS110F722K



Stainless Steel
CS110F722X



CHEFMASTER RANGE



SIZES



This newest addition to the Leisure range provides all the benefits of the Cuisinemaster range cooker with a more traditional design.

The addition of an aesthetic glass hob cover can be used to protect the wall behind the cooker and removes the need for an additional splashback.



Available in black and cream, the Chefmaster range offers seamless flexibility with 3 ovens and grill allowing you to cook separate dishes with ease. Whilst the sophisticated programmable timer puts you in complete control.

90cm CHEFMASTER



OVEN CAPACITY

CC90F531 CHEFMASTER 90CM DUAL FUEL

With the tall fan oven, batch cooking is made simple and a programmable timer gives you total flexibility and control.

KEY FEATURES

- Five burner Gas hob with wok burner
- 63L main fan oven for faster cooking at lower temperatures
- 79L secondary tall fan oven for extra capacity
- 33L capacity third oven
- Grill cavity including grill pan and handle
- Programmable timer for main oven and keeping track of cooking times
- The glass cover offers protection for the wall behind the cooker
- Durable cast iron pan supports
- Automatic ignition with flame safety device (FSD)

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main oven clean
- Removable inner door glass for easy cleaning
- Easy to remove side racks for easier cleaning of the oven interior

DIMENSIONS

- W90 x H90 x D60



3x Ovens 5 Burner Gas Hob Programmable Oven Fan Oven Catalytic Liners

COLOURS



Black
CC90F531K



Cream
CC90F531C



Silver
CC90F531S



100cm CHEFMASTER



OVEN CAPACITY

CC100F521 CHEFMASTER 100CM DUAL FUEL

With the addition of a third oven with slow cook capabilities and a programmable timer, this cooker gives you total flexibility and control.

KEY FEATURES

- Five burner Gas hob with wok burner and extended vitroceramic zone
- 63L main fan oven for faster cooking at lower temperatures
- 65L secondary conventional oven for extra capacity
- 33L capacity third oven with slow cooking setting
- Dedicated grill cavity with grill pan and handle
- Programmable timer for main oven and keeping track of cooking times
- Telescopic runner provides safer and easier access to the cooking tray in main oven
- The glass cover offers protection for the wall behind the cooker
- Durable cast iron pan supports

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main oven clean
- Removable inner door glass for easy cleaning
- Easy to remove side racks for easier cleaning of the oven interior

DIMENSIONS

- W100 x H90 x D60



3x Ovens 5 Burner Gas Hob Plus Ceramic Zone Programmable Oven Fan Oven Catalytic Liners

COLOURS



Black
CC100F521K



Cream
CC100F521C



COOKMASTER RANGE



SIZES



90cm



100cm



110cm



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

The Cookmaster Range offers high quality features as standard and provides the ultimate in flexibility including a separate quick heating grill, increased oven capacity and a large hob with up to seven separate burners, including a wok burner.



Multiple ovens offer enough space to cook multiple courses at once, whilst a convenient storage compartment in the 100cm and 110cm models can house spare plates, pots or baking trays.

90cm COOKMASTER



OVEN CAPACITY

CK90F232 COOKMASTER 90CM DUAL FUEL

With a 5 burner Gas hob, a tall and main fan oven plus separate grill this dual fuel cooker is designed to cook up a feast.

KEY FEATURES

- Five burner Gas hob with wok burner offers plenty of space for your pans
- 63L main fan oven for faster cooking at lower temperatures
- 79L secondary tall fan oven for extra capacity
- Dedicated grill cavity with grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times
- Durable cast iron pan supports
- Mains push button ignition with flame safety device (FSD)

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main oven clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W90cm x H90cm x D60cm



2x Ovens 5 Burner Gas Hob Programmable Oven Fan Oven Catalytic Liners

COLOURS



90cm COOKMASTER



OVEN CAPACITY

CK90C230 COOKMASTER 90CM ELECTRIC

With a 5 zone Ceramic hob, 2 large ovens and separate grill this beautifully designed sleek cooker is easy to clean and will be envied by all.

KEY FEATURES

- Five-zone Ceramic hob with central dual zone
- 63L main fan oven for faster cooking at lower temperatures
- 79L secondary tall oven for extra capacity
- Dedicated grill cavity with grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main oven clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W90cm x H90cm x D60cm



2x Ovens 5 Zone Ceramic Hob Programmable Oven Fan Oven Catalytic Liners

COLOURS



90cm COOKMASTER



OVEN CAPACITY

CK90G232 COOKMASTER 90CM GAS

With a 5 burner Gas hob, Gas main oven, separate Gas grill and tall Electric fan oven, this model is perfect for any dinner party challenge.

KEY FEATURES

- Five burner Gas hob with wok burner offers plenty of space for your pans
- 67L capacity conventional oven
- 79L tall Electric fan oven
- Dedicated grill cavity with grill pan and handle
- Timer and clock for keeping track of cooking times
- Durable cast iron pan supports
- Mains push button ignition with flame safety device (FSD)

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main oven clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W90cm x H90cm x D60cm



COLOURS



100cm COOKMASTER



OVEN CAPACITY

CK100F232 COOKMASTER 100CM DUAL FUEL

With a 7 burner Gas hob, 2 large capacity ovens and separate grill cavity this cooker looks impressive and has a built-in storage area too.

KEY FEATURES

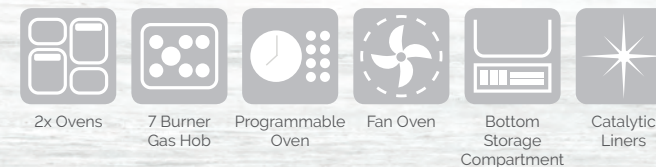
- Seven burner Gas hob with wok burner offers plenty of space for your pans
- 63L main fan oven for faster cooking at lower temperatures
- 65L secondary conventional oven for extra capacity
- Dedicated grill cavity with grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times
- Durable cast iron pan supports
- Versatile storage area (bottom right)
- Mains push button ignition with flame safety device (FSD)

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W100cm x H90cm x D60cm



COLOURS



100cm COOKMASTER



OVEN CAPACITY

CK100C210 COOKMASTER 100CM ELECTRIC

With a 5 zone Ceramic hob and 2 large Electric ovens, this full Electric cooker offers great capacity and flexibility to help you cook up a storm.

KEY FEATURES

- Five-zone Ceramic hob with central dual zone and separate warming zone
- 63L main fan oven for faster cooking at lower temperatures
- 65L secondary conventional oven for extra capacity
- Dedicated grill cavity with grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times
- Versatile storage area (bottom right)

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W100cm x H90cm x D60cm

COLOURS



Black
CK100C210K



Cream
CK100C210C



Silver
CK100C210S



2x Ovens 5 Zone Ceramic Hob Programmable Oven Fan Oven Bottom Storage Compartment Catalytic Liners

100cm COOKMASTER



OVEN CAPACITY

CK100G232 COOKMASTER 100CM GAS

This stunning all Gas model has a 7 burner Gas hob with a wok burner, 2 large capacity ovens, grill and a versatile storage area.

KEY FEATURES

- Seven burner Gas hob with wok burner offers plenty of space for your pans
- 2 x 67L capacity conventional ovens
- Dedicated grill cavity with grill pan and handle
- Timer and clock for keeping track of cooking times
- Durable cast iron pan supports
- Versatile storage area (bottom right)
- Mains push button ignition with flame safety device (FSD)

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W100cm x H90cm x D60cm

COLOURS



Black
CK100G232K



Cream
CK100G232C



2x Ovens 7 Burner Gas Hob Timer Conventional Oven Bottom Storage Compartment Catalytic Liners

100cm COOKMASTER



CK100D210 COOKMASTER 100CM INDUCTION

With a 5 zone Induction hob with touch controls, 1 large capacity fan oven and 1 conventional oven, this model combines improved design and cooking performance to deliver a stunning centrepiece for your kitchen.

KEY FEATURES

- Five zone Induction hob with touch controls and large central zone
- 63L main fan oven for faster cooking at lower temperatures
- 65L secondary conventional oven for extra capacity
- Dedicated grill cavity with grill pan and handle
- Programmable timer for main oven allows you to keep track of cooking times
- Versatile storage area (bottom right)

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W100cm x H90cm x D60cm



2x Ovens 5 Zone Induction Hob Programmable Oven Fan Oven Bottom Storage Compartment Catalytic Liners



OVEN CAPACITY

COLOURS



Black
CK100D210K



110cm COOKMASTER



CK110F232 COOKMASTER 110CM DUAL FUEL

With a 7 burner Gas hob and large fan and conventional ovens, this model has great capacity and dual fuel flexibility meaning you'll never run out of cooking space.

KEY FEATURES

- Seven burner Gas hob with wok burner offers plenty of space for your pans
- 75L main fan oven for faster cooking at lower temperatures
- 65L secondary conventional oven for extra capacity
- Dedicated grill cavity with telescopic grill pan
- Programmable timer for main oven allows you to keep track of cooking times
- Durable cast iron pan supports
- Versatile storage area (bottom right)
- Mains push button ignition with flame safety device (FSD)

EASE OF CLEANING

- Cook Clean Catalytic Liners help keep the main ovens clean
- Removable inner door glass for easy cleaning

DIMENSIONS

- W110cm x H90cm x D60cm



2x Ovens 7 Burner Gas Hob Programmable Oven Fan Oven Bottom Storage Compartment Catalytic Liners



OVEN CAPACITY

COLOURS



Black
CK110F232K



Cream
CK110F232C



GOURMET RANGE

SIZES



If space is at a premium and there just isn't enough room for a range, the Leisure Gourmet Range of 60cm cookers ensures you can still have that range cooker look in your kitchen.



The Gourmet Range enables keen cooks with even the most compact of kitchens to have the look and features of a traditional range cooker.

Combining authentic styling with a host of useful functions whilst offering a different design to our other 60cm Classic Range offerings.



60cm

GOURMET

60cm

GOURMET



GRB6GV GOURMET 60CM GAS

This 60cm range cooker is equipped with two spacious ovens, with an impressive total capacity of over 100L, so you can save space without compromising on size.

KEY FEATURES

- Four burner Gas hob in three different sizes with high quality cast iron pan supports
- Large capacity 78L main oven
- 34L conventional top oven with full width grill
- Programmable timer ensures you can keep time of your cooking and program the main oven to turn on automatically
- Full metal front panel with easy grip control knobs
- Oven light in the main oven
- Three wire shelves and grill pan set included
- Height adjustable feet at front and rear
- Flame safety device (FSD)

EASE OF CLEANING

- Cook Clean Catalytic Liners
- Easy clean full glass inner doors

DIMENSIONS

- W60cm x H90cm x D60cm



2x Ovens 4 Zone Gas Hob Programmable Oven Fan Oven Catalytic Liners



OVEN CAPACITY

COLOURS



Black
GRB6GVK



Cream
GRB6GVC



GRB6CV GOURMET 60CM ELECTRIC

This 60cm range cooker is equipped with two spacious ovens, with an impressive total capacity of over 100L, so you can save space without compromising on size.

KEY FEATURES

- Four zone Ceramic hob with hot hob warning light
- Large capacity 75L main oven
- 38L conventional top oven with full width grill
- Programmable timer ensures you can keep time of your cooking and program the main oven to turn on automatically
- Full metal front panel with easy grip control knobs
- Oven light in the main oven
- Three wire shelves and grill pan set included
- Height adjustable feet at front and rear

EASE OF CLEANING

- Cook Clean Catalytic Liners
- Easy clean full glass inner doors

DIMENSIONS

- W60cm x H90cm x D60cm



2x Ovens 4 Zone Ceramic Hob Programmable Oven Fan Oven Catalytic Liners



OVEN CAPACITY

COLOURS



Black
GRB6CVK



Cream
GRB6CVC

CLASSIC RANGE

SIZES



Leisure Classic 60cm cookers give the traditional look and feel of a range cooker but are perfect for smaller kitchens.

Small but beautifully formed, the Classic Range enables keen cooks with little space to have all the features of a traditional range cooker within even the most compact kitchen.

Combining authentic styling with a host of useful functions, the 60cm model includes a fully programmable oven and metal splashback.



60cm CLASSIC

60cm CLASSIC



CLA60GA CLASSIC RANGE 60CM GAS

This stunning all Gas model has a 4 burner Gas hob and 2 Gas ovens for great capacity and flexibility to help you cook up a storm.

KEY FEATURES

- Four burner Gas hob in three different sizes
- Large capacity 78L main oven
- 34L top oven Conventional top oven with full width grill
- Full metal front panel with easy grip control knobs
- Oven light in the main oven
- Three wire shelves and grill pan set included
- Durable cast iron pan supports
- Height adjustable feet at front and rear
- Flame safety device (FSD)

EASE OF CLEANING

- Cook Clean Catalytic Liners
- Easy clean full glass inner doors

DIMENSIONS

- W60cm x H90cm x D60cm



Double Oven 4 Burner Gas Hob Timer Conventional Oven Catalytic Liners



OVEN CAPACITY

COLOURS



Black
CLA60GAK



Cream
CL60GAC



CLA60CE CLASSIC RANGE 60CM ELECTRIC

This 60cm range cooker is equipped with two spacious ovens, with an impressive total capacity of over 100L, so you can save space without compromising on size.

KEY FEATURES

- Four zone Ceramic hob with hot hob warning light
- Large capacity 75L main oven
- 38L top oven conventional top oven with full width grill
- Oven light in the main oven
- Three wire shelves and grill pan set included
- Height adjustable feet at front and rear

EASE OF CLEANING

- Cook Clean Catalytic Liners
- Easy clean full glass inner doors

DIMENSIONS

- W60cm x H90cm x D60cm



Double Oven 4 Zone Ceramic Hob Programmable Oven Fan Oven Catalytic Liners



OVEN CAPACITY

COLOURS



Black
CLA60CEK



Cream
CL60CEC

RECIPE IDEAS

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

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

For more menus please visit
www.leisurecooker.co.uk





INGREDIENTS

12 oysters

12 razor clams

450g bottle Kewpie mayonnaise (a Japanese mayonnaise available in most Asian supermarkets - you can substitute a mayonnaise of your choice, if unavailable)

3 tbsp gojuchang (spicy Korean red pepper paste) - add more to taste if you want it spicier

Juice of 1 lime

2 cloves of garlic, finely chopped

6 spring onions, finely sliced

100ml sake

Torn fresh coriander leaves

Flavourless oil like groundnut or rapeseed for frying

RAZOR CLAMS AND OYSTERS MOTOYAKI WITH GOJUCHANG AND LIME

By Niamh Shields at www.eatlikeagirl.com

Shellfish is often overlooked in the perpetual hunt for healthy quick dishes. I love to look east for inspiration, as I have done here with the motoyaki recipe, a popular Japanese way of cooking oysters with mayonnaise on top, finished under the grill. A razor clam has a gentle texture, somewhere between a clam and a squid and they are extremely popular in Asia and in most of Europe. I don't know why they aren't popular here. They make an elegant and very impressive dish.

METHOD

Prepare your gojuchang lime mayo by combining the mayo, gojuchang and lime. Taste and adjust accordingly.

Shuck your oysters. Run your knife underneath the oyster so that it is detached from the shell but still resting inside it. Keep the oysters covered in the fridge (with cling film or similar) while you prepare the razor clams.

Now for your razor clams. Check that they are all alive and in good shape. Once you tap them they should close or retract into the shell. Run them under the tap to remove any grit (don't soak them as they will drown, they are saltwater shellfish).

In a large frying pan with a lid, fry the garlic in a tablespoon of oil over a medium heat for 1 minute. Add the razor clams and the sake, and give them a good shake. Place the lid on and steam for a few minutes until all the shells are open. Remove the foot and dark intestinal sack from each razor clam, leaving only the lovely sweet clam meat. Cut the clams so that they are sectioned into inch lengths and put them back into the razor clam shells.

Turn the grill up high and arrange the razor clams and oysters on a grill pan. You may need to do them in batches. Scatter some spring onions over the shellfish and place some gojuchang and lime mayonnaise on top of each one. Blister under the grill for a few minutes.

Scatter some fresh torn coriander leaves on top and serve immediately. Enjoy!





INGREDIENTS

Makes 3 pizzas, each serving 2-3

FOR THE PIZZA DOUGH

2 large beetroots with stems and leaves attached
180 ml (3/4 cup) warm water
1 teaspoon active dry yeast
350g (3 cups) plain flour (all-purpose)
1 teaspoon sea salt

FOR THE BEET LEAF PESTO

50g (1 cup packed) beetroot leaves (remove the larger pink spines for a greener-coloured pesto)
35g (1/4 cup) pine nuts
2 tablespoons parmesan cheese, grated
1 tablespoon lemon juice
Zest of half a lemon
1 garlic clove, minced
Pinch of salt and pepper
2 tablespoons olive oil

TOPPINGS

50g (1 cup packed) beetroot stems, chopped into 1 inch long pieces
180g (6 oz) goat's cheese
75g (1/2 cup) olives (green or black) pitted
40g sun-dried tomatoes
3 teaspoons capers
3 teaspoons olive oil
Salt and pepper
3 large handfuls rocket (arugula)

BEETROOT PIZZA WITH BEET LEAF PESTO

By Kate Hackworthy at
www.veggiedesserts.co.uk

This eye-catching beetroot pizza is easy to make and uses every bit of a bunch of fresh beetroots: from stem to leaf. The roots are roasted and then pureed before being added to the pizza dough, while the leaves are whizzed into a tangy pesto. Chopped bright purple beetroot stems add another shock of colour to the pizza, as well as a lovely texture.

The flavours of this pizza all come together with rich, salty goat's cheese and a crown of peppery rocket. With capers and olives, the flavours of this pizza are as intense as the colour.

METHOD

Preheat oven to 200°C/400F.

Cut the beetroot stems from the roots, leaving an inch of stem still attached. Reserve the beet leaves and stems. Wash the beetroots and wrap in foil individually. Place on a baking tray and cook in the oven for 30-40 minutes or until soft. Allow to cool slightly, then rub off the skins with a paper towel. Puree the beetroot in a food processor and set aside. You will need 150g (1/2 cup) of the beetroot puree.

To make the pizza dough in a stand mixer:

Pour the water into the bowl of the stand mixer. Sprinkle the yeast over the water, and let it stand for a few minutes until the yeast has dissolved. Insert the dough hook, add 150g (1/2 cup) of the pureed beetroot, plus the flour and salt to the yeast water and knead with the machine for a few minutes until the dough forms a sticky ball. It will be a very soft dough, but if the dough is still too sticky, add a tablespoon of flour at a time until it is manageable. Don't add too much or it will affect the end result.

To make the pizza by hand:

Pour the water into a large mixing bowl. Sprinkle the yeast over the water, and let it stand for a few minutes until the yeast has dissolved. Add 150g (1/2 cup) of the pureed beetroot, plus the flour and salt into the bowl of water and stir until it forms a loose dough. Tip the dough onto a lightly floured countertop (on floured baking paper if you have a wooden countertop to avoid the beetroot staining) and knead firmly for 5-10 minutes or until it's smooth, though it will be a soft, sticky dough. If the

dough is too sticky, add a tablespoon of flour at a time until it is manageable. Don't add too much or it will affect the end result.

Put the dough into a large lightly oiled bowl, turn the dough so both sides are covered with oil and cover tightly with clingfilm. Allow the dough to rise for 1 1/2 hours in a warm place.

Meanwhile, make the beet leaf pesto. Separate the beet leaves from the long pink stems and wash both. Set the beet stems aside. Remove any large pink stems that run through the leaves and discard. Add the beet leaves as well as the other ingredients, except for the olive oil, to a food processor and blitz until fine. While the motor is running, add the olive oil slowly until it becomes thick. Keep in the fridge until ready to use. When you're ready to cook the pizza, preheat the oven to 250°C/ 480F, or as high as your oven will go.

Divide the dough into thirds, then on a lightly floured piece of baking paper, roll out one of the pieces as thin as possible to fit the size of your baking tray. Transfer the pizza and baking paper to the baking tray.

Spread the pizza base a third of the beet leaf pesto, then top with a third of the toppings. Drizzle with a teaspoon of olive oil.

Place the pizza in the oven and cook for 10-12 minutes or until the base is crisp and the edges have begun to brown. Repeat with the remaining dough and toppings. Pile the hot pizzas with the rocket/arugula and serve hot, cut into slices.





INGREDIENTS

SERVES 4-8

200g pitted Medjool dates - chopped

100ml boiling water (used to soak the dates)

1 very ripe banana - mashed

50g wholemeal rye flour

25g ground almonds

75g unsweetened cocoa powder (or raw cocoa powder)

130g unsalted butter

2 teaspoons fennel seeds

2 large free-range eggs

1 teaspoon vanilla bean paste

100g almonds - roughly chopped

SUGAR-FREE DATE, ALMOND, FENNEL SEED AND BANANA BROWNIES

By Dominic Franks at www.belleaukitchen.com

It's undeniable that sugar-free baking can be a little complex, with lots of ingredients needed to enhance the texture and flavour you lose when not using refined sugar. Although these substitute ingredients aren't rare, they're not your usual store cupboard regulars. I was keen to go back to basics with this recipe. I've tried to create something that was simple, had mostly ingredients that you'd be likely to have in your cupboards already, but still sugar-free and of course, ultimately tasty. These brownies really hit the spot. Not only are they divine, they are also super-easy to make.

METHOD

Preheat the oven to 180°C/160C fan/Gas Mark 4. Grease and line the base and sides of a 20cm square cake tin.

Place the chopped dates in a bowl, pour over the boiling water and leave to soak for about 15 minutes.

Gently melt the butter in a small pan along with the fennel seeds so the flavour infuses into the butter.

After the dates have been soaking for 15 minutes, spoon them into a blender or food processor, along with the banana and blitz until they are shredded. Then pour in the melted butter and fennel seeds.

Next, add the two eggs and vanilla bean paste to the food processor and blitz. Then add the flour, cocoa powder and the ground almonds. Blitz again until you have a thick glossy paste. This can also be done in a large mixing bowl if a food processor isn't available.

Finally, stir in 2/3rds of the chopped almonds, being careful not to break them up too much. Now spoon the mixture into the brownie tin. Sprinkle the remaining almonds on top.

Bake for 15 - 20 minutes until the top is firm to the touch - set aside on a wire rack to cool completely in the tin, then cut into squares.

Eat and of course, enjoy.





INGREDIENTS

Serves 2-4
PREP TIME 15 Minutes
1 x 2.5kg bone-in leg of lamb

FOR THE SHAWARMA SPICE MIX:

1.5 tablespoons cumin seeds
2 teaspoons black peppercorns
1 teaspoon coriander seeds
1 teaspoon fennel seeds
½ teaspoon fenugreek seeds
5 cloves
½ cinnamon stick
3 cardamom pods
1 tablespoon paprika
1 tablespoon sea salt (such as Maldon)

FOR THE MARINADE AND COOKING THE LAMB

5 cloves garlic, crushed
Zest of 1 unwaxed lemon, in thick strips (remove any white pith from the underside of the strips)
2 onions, sliced
100ml flavourless oil, such as groundnut

FOR THE ISRAELI SALAD PREP TIME:

10 MINUTES
3 small Israeli cucumbers or 1 large English cucumber (seeds removed if the latter), diced
3 tomatoes, diced, or 15 cherry tomatoes, diced
1 handful parsley leaves, finely chopped
1 small handful mint leaves, finely chopped
2 tablespoons lemon juice
1 tablespoon olive oil

FOR THE ONION SALAD: PREP TIME:

10 MINUTES
2 regular onions, thinly sliced
1 heaped teaspoon sumac
1 teaspoon salt

FOR THE TAHINI SAUCE PREP TIME:

5 MINUTES
100ml tahini
50ml lemon juice
100ml water
1 small clove garlic, crushed
Salt (a pinch)

SHAWARMA SPICED LAMB

By Helen Graves at www.helengraves.co.uk

This shawarma spiced lamb recipe is based on meals I enjoyed in Lebanon, where lamb shawarma would be cooked on a spit - this is a recipe I've adapted for the home cook. It's perfect for sharing when you have a few people over as there's minimal prep time and the oven does most of the work. You can then lay everything out on the table for people to help themselves. It's messy, fun and

METHOD

Using a dry, heavy-based frying pan, toast the cumin seeds, peppercorns, coriander seeds, fennel seeds, fenugreek seeds, cloves, cinnamon stick and cardamom pods over a low heat.

Move them around the pan on a medium heat for a few minutes, until they become very fragrant. Remove from the heat and grind to a powder in a spice grinder, then mix in the paprika and salt.

Combine the spice mix with the oil and garlic. Score the leg of lamb a few times on top to allow the marinade to penetrate, then smear the marinade all over the lamb, making sure to push it right into the slashes you've made, covering every nook and cranny.

Leave to marinate for at least four hours, or overnight.

Bring the meat out of the fridge an hour before you want to

cook it, then preheat the oven to 200°C/Gas Mark 6/180 fan assisted.

Place the lamb in a roasting dish and cook for 1 hour, uncovered, until the lamb has browned.

After this time, reduce the heat to 160°C/Gas Mark 3. Add the onions and lemon zest strips and water to a depth of 1cm in the base of the pan. Cover with foil and cook for 4.5 -5 hours, until the lamb is very tender.

Baste the lamb with the water in the pan every hour, topping up as necessary to make sure it doesn't dry out. Don't skip the basting as it will keep the lamb tender.

Allow the lamb to rest for 15 minutes before carving.

Serve the lamb with the salads and sauce, plus pitta or flatbreads, pickled chillies and/or pickled turnips and yoghurt.

FOR THE ISRAELI SALAD PREP TIME: 10 MINUTES

Mix all the ingredients together and season with salt and pepper. If made more than 15 minutes in advance the salad will accumulate juice at the bottom of the bowl - it is up to you whether you drain this off.

FOR THE ONION SALAD: PREP TIME: 10 MINUTES

In a bowl, mix the onions and salt, rubbing the salt into the slices with your hands. Add the sumac. Allow to sit for 5 minutes before serving.

FOR THE TAHINI SAUCE PREP TIME: 5 MINUTES

Put all the ingredients except the salt in a food processor and process until smooth. Taste and add salt if needed.





CUISINEMASTER

CS60CR			CS90D530			CS90F530			CS90C530			CS100D510			CS100C510			CS100F520			CS110F722		
Page Reference		10	Page Reference		11		12			13		14		15		16		17					
Details	Cooker Fuel	Electric	Details	Cooker Fuel	Electric Induction		Dual Fuel			Electric		Electric Induction		Electric		Dual Fuel		Dual Fuel					
	Colours	Stainless Steel, Black		Colours	Stainless Steel		Stainless Steel, Black			Stainless Steel, Black		Stainless Steel		Stainless Steel, Black		Stainless Steel, Black		Stainless Steel, Black					
Hob Features	Type	Ceramic glass	Hob Features	Type	Induction		Gas			Ceramic glass		Induction		Ceramic glass		Gas		Gas					
	Ignition	Automatic		Ignition	Automatic		Automatic			Automatic		Automatic		Automatic		Automatic		Automatic					
	Dedicated hob top griddle	-		Dedicated hob top griddle	-		✓			8		8		8		✓		✓					
Burners/ Heating zones	No. Of Burners/ Heating zones	4	Burners/ Heating zones	No. Of Burners/ Heating zones	5		5			5		5		5		5+1		5+1					
	Wok burner	-		Wok burner	-		✓			8		8		8		✓		✓					
Timer	Type	Programmable LED Timer and clock	Timer	Type	Programmable LED Timer and clock		Programmable LED Timer and clock			Programmable LED Timer and clock		Programmable LED Timer and clock		Programmable LED Timer and clock		Programmable LED Timer and clock		Programmable with graphical display					
Top Cavity	Type	Conventional Oven + Grill	Top Left Cavity	Type	Conventional Electric Oven + Grill		Conventional Oven + Grill			Conventional Oven + Grill		Grill		Grill		Grill		Grill					
	Volume (litre)	38L		Removable Door Glass	Yes		✓			✓		✓		✓		✓		✓					
	Energy rating	A		Easy Clean enamel interior	Yes		✓			✓		✓		✓		✓		✓					
	Oven temp range	80 - 240 °C		Telescopic runner system	-		-			-		-		-		-		✓					
	Removable door glass	✓		Energy Rating	A		A			A		n/a		n/a		n/a		n/a					
	Easy Clean enamel interior	✓		Oven type	Fan		Fan			Fan		Fan		Fan		Fan		Multi-function					
	Catalytic liners on side walls	n/a	Volume (litre)	63L		63L			63L		63L		63L		63L		72L						
Main Cavity	Type	Fan	Bottom Left Cavity	Energy Rating	A		A			A		A		A		A		A					
	Volume (litre)	75L		Oven temp range	80 - 240 °C		80 - 240 °C			80 - 240 °C		80 - 240 °C		80 - 240 °C		80 - 240 °C		80 - 240 °C					
	Energy rating	A		Removable inner door glass	✓		✓			✓		✓		✓		✓		✓					
	Oven temp range	80 - 240 °C		Easy Clean enamel interior	✓		✓			✓		✓		✓		✓		✓					
	Removable door glass	N/A		Catalytic liners on side walls	✓		✓			✓		✓		✓		✓		✓					
	Easy Clean enamel interior	✓		Telescopic runner system	Shelf pos 2		-			-		Shelf pos 2		Shelf pos 2		Shelf pos 2		Shelf pos 2					
	Interior light	✓		Oven type	N/A		Fan			Fan		Conventional with slow cook		Conventional with slow cook		Conventional with slow cook		Conventional with slow cook					
Accessories included	Shelves (included)	3	Top Right Cavity	Volume (litre)	N/A		79L			79L		33L		33L		33L		33L					
	Grill Pan & Rack	✓		Energy Rating	N/A		A			A		A		A		A		A					
	Grill Pan handle	-		Oven temp range	N/A		80 - 240 °C			80 - 240 °C		50 - 240 °C		50 - 240 °C		50 - 240 °C		50 - 240 °C					
Dimensions & Weights	Net Weight (kg)	61.8	Bottom Right Cavity	Removable inner door glass	N/A		✓			✓		✓		✓		✓		✓					
	Gross Weight (kg)	66		Easy Clean enamel interior	N/A		✓			✓		✓		✓		✓		✓					
	W x H x D (mm)	600 x 900 x 600		Oven type	Fan		n/a			n/a		Conventional		Conventional		Conventional		Fan					
Installation	Adjustable feet for leveling	✓	Accessories included	Volume (litre)	79L		n/a			n/a		65L		65L		65L		63L					
	Minimum Fuse Protection	32a		Energy Rating	A		n/a			n/a		A		A		A		A					
	LPG conversion kit available (Gas + DF only)	n/a		Oven temp range	80 - 240 °C		n/a			n/a		80 - 240 °C		80 - 240 °C		80 - 240 °C		80 - 240 °C					
	Flame Safety Device (FSD) (Gas + DF only)	n/a		Removable inner door glass	✓		n/a			n/a		✓		✓		✓		✓					
				Easy Clean enamel interior	✓		n/a			n/a		✓		✓		✓		✓					
Installation			Dimensions & Weights	Catalytic liners on side walls	N/A		n/a			n/a						✓		✓					
				Number of shelves	8		6			6		6		6		6		5					
				Grill Pan set	✓		✓			✓		✓		✓		✓		-					
				Grill Pan handle	✓		✓			✓		✓		✓		✓		8					
				Net Weight (kg)	86.8kg	99.6 kg				90.9 kg		92.8kg		92.8kg		99.6 kg		99.6					
Installation			Installation	Gross Weight (kg)	97kg	108.4 kg			103 kg		103kg		103kg		108.4 kg		108.4						
				W x H X D (mm)	900 x 900 x 600	900 x 900 x 600			900 x 900 x 600		1000 x 900 x 600		1000 x 900 x 600		1000 x 900 x 600		1100 x 900 x 600						
				Adjustable feet for leveling	✓	✓			✓		✓		✓		✓		✓						
				Minimum Fuse Protection	40 a	32 a			40 a		40 a		40 a		32 a		32 a						
				LPG conversion kit available	n/a	✓			n/a		n/a		n/a		✓		✓						

		CC90F531	CC100F521
Page Reference		20	21
Details	Cooker Fuel	Dual Fuel	Dual Fuel
	Colours	Black, Cream	Black, Cream
Hob Features	Type	Gas	Gas
	Pan support type	Cast Iron	Cast Iron
	Ignition	Automatic	Automatic
Burners/ Heating zones	No. Of Burners/Heating zones	5	5
	Wok burner	✓	✓
Timer	Type	Programmable LED Timer and clock	Programmable LED Timer and clock
		Conventional Electric Oven	Electric Grill
Top Left Cavity	Type		
	Removable Door Glass	✓	✓
	Easy Clean enamel interior	✓	✓
	Telescopic runner system	-	-
	Energy Rating	A	n/a
Bottom Left Cavity	Oven type	Fan	Fan
	Volume (litre)	63L	63L
	Energy Rating	A	A
	Oven temp range	80 - 240 °C	80 - 240 °C
	Removable inner door glass	✓	✓
	Easy Clean enamel interior	✓	✓
	Catalytic liners on side walls	✓	✓
	Telescopic runner system	-	Shelf pos 2
Top Right Cavity	Oven type	n/a	Conventional with slow cook
	Volume (litre)	n/a	33L
	Energy Rating	n/a	A
	Oven temp range	n/a	50 - 240 °C
	Removable inner door glass	n/a	✓
	Easy Clean enamel interior	n/a	✓
Bottom Right Cavity	Oven type	Fan	Conventional Electric Oven
	Volume (litre)	79L	65L
	Energy Rating	A	A
	Oven temp range	80 - 240 °C	80 - 240 °C
	Removable inner door glass	✓	✓
	Easy Clean enamel interior	✓	✓
	Catalytic liners on side walls	-	✓
Accessories included	Number of shelves	7	6
	Grill Pan set	✓	✓
	Grill Pan handle	✓	✓
Dimensions & Weights	Net Weight (kg)	97.2	102.8
	Gross Weight (kg)	107.1	113
	W x H x D (mm)	900 x 900 x 600	1000 x 900 x 600
Installation	Adjustable feet for leveling	✓	✓
	Minimum Fuse Protection	32 a	32 a
	LPG conversion kit available	✓	✓
	Flame Safety Device (FSD) (Gas + DF only)	✓	✓



COOKMASTER

		CK90F232	CK90C230	CK90G232	CK110F232		CK100C210	CK100G232	CK100D210	CK100F232
Page Reference		24	25	25	27		28	29	30	31
Details	Cooker Fuel	Dual Fuel	Electric	Gas	Dual Fuel		Electric	Gas	Electric Induction	Dual Fuel
	Colours	Black, Cream, Red, Blue	Black, Silver, Cream	Black, Cream	Black, Cream		Black, Silver, Cream	Black, Cream	Black	Black, Silver, Cream, Red, Blue
Hob Features	Type	Gas	Ceramic glass	Gas	Gas		Ceramic glass	Gas	Induction	Gas
	Ignition	Mains push button	Automatic	Mains push button	Mains push button		Automatic	Mains push button	Automatic	Mains push button
Burners/ Heating zones	No. Of Burners/Heating zones	5	5	5	7		5	7	5	7
	Wok burner	✓	-	✓	✓		-	✓	-	✓
Timer	Type	Programmable LED Timer and clock	Programmable LED Timer and clock	LED Timer and clock	Programmable LED Timer and clock		Programmable LED Timer and clock	LED Timer and clock	Programmable LED Timer and clock	Programmable LED Timer and clock
Top Left Cavity	Function	Grill	Grill	Grill	Grill		Grill	Grill	Grill	Grill
	Easy Clean enamel interior	✓	✓	✓	✓		✓	✓	✓	✓
	Telescopic runner system	-	-	-	✓		-	-	-	-
Bottom Left Cavity	Oven type	Fan	Fan	Conventional	Fan		Fan	Conventional	Fan	Fan
	Volume (litre)	63L	63L	67L	75L		63L	67L	63L	63L
	Energy Rating	A	A	A+	A		A	A+	A	A
	Oven temp range	80 - 240 °C	80 - 240 °C	Gas mark 1 - 9	80 - 240 °C		80 - 240 °C	Gas mark 1 - 9	80 - 240 °C	80 - 240 °C
	Removable inner door glass	✓	✓	✓	✓		✓	✓	✓	✓
	Easy Clean enamel interior	✓	✓	✓	✓		✓	✓	✓	✓
	Catalytic liners on side walls	✓	✓	✓			✓	✓	✓	✓
	Telescopic runner system	-	-	-	Shelf pos 2		Shelf pos 2	-	Shelf pos 2	Shelf pos 2
Top Right Cavity	Oven type	Fan	Fan	Fan	Conventional		Conventional	Conventional	Conventional	Conventional
	Volume (litre)	79L	79L	79L	65L		65L	67L	65L	65L
	Energy Rating	A	A	A	A		A	A	A	A
	Oven temp range	80 - 240 °C	80 - 240 °C	80 - 2400 °C	80 - 240 °C		80 - 240 °C	Gas mark 1 - 9	80 - 240 °C	80 - 240 °C
	Removable inner door glass	✓	✓	✓	✓		✓	✓	✓	✓
	Easy Clean enamel interior	✓	✓	✓	✓		✓	✓	✓	✓
	Catalytic liners on side walls	-	-	-	✓		✓	✓	✓	✓
Bottom Right Cavity	Function	n/a	n/a	n/a	Storage		Storage	Storage	Storage	Storage
Accessories included	Number of shelves	6	6	6	5		5	5	5	5
	Grill Pan set	✓	✓	✓	✓		✓	✓	✓	✓
	Grill Pan handle	✓	✓	✓	-		✓	✓	✓	✓
Dimensions & Weights	Net Weight (kg)	90.1 kg	87.2 kg	92.4 kg	99.6		93.1 kg	99.6 kg	86.8kg	99.6 kg
	Gross Weight (kg)	100 kg	97 kg	102 kg	108.4		103 kg	108.4 kg	97kg	108.4 kg
	W x H X D (mm)	900 x 900 x 600	900 x 900 x 600	900 x 900 x 600	1100 x 900 x 600		1000 x 900 x 600	1000 x 900 x 600	1000 x 900 x 600	1000 x 900 x 600
Installation	Adjustable feet for leveling	✓	✓	✓	✓		✓	✓	✓	✓
	Minimum Fuse Protection	32 a	40 a	13 a	32 a		40 a	13 a	40 a	32 a
	LPG conversion kit available	✓	n/a	✓	✓		n/a	✓	n/a	✓
	Flame Safety Device (FSD) (Gas + DF only)	✓	n/a	✓	✓		n/a	✓	n/a	✓

GOURMET

		GRB6CV	GRB6GV
Page Reference		34	35
Details	Cooker Fuel	Electric	Gas
	Colours	Black, Cream	Black, Cream
Hob Features	Type	Ceramic Glass	Gas
	Ignition	Automatic	Mains- push button
Burners/ Heating zones	No. Of Burners/Heating zones	4	4
Timer	Type	LED Timer and clock	LED Timer and clock
	Type	Conventional Electric Oven + Grill	Conventional Gas Oven + Grill
	Volume (litre)	38L	34L
	Energy rating	A	A
	Oven temp range	70 - 250 °C	70 - 250 °C
	Removable door glass	-	-
	Easy Clean enamel interior	✓	✓
	Catalytic liners on side walls	✓	✓
Main Cavity	Oven type	Fan	Conventional Gas Oven
	Volume (litre)	75L	78L
	Energy rating	A	A+
	Oven temp range	80 - 240 °C	70 - 250 °C
	Removable inner door glass	No	No
	Easy clean enamel interior	✓	✓
	Catalytic liners on side walls	✓	✓
	Interior light	✓	✓
Accessories included	Shelves (included)	3	3
	Grill Pan & Rack	-	-
	Grill Pan handle	-	-
Dimensions & Weights	Net Weight (kg)	66.2	65.3
	Gross Weight (kg)	70.4	69.5
	W x H x D (mm)	600 x 900 x 600	600 x 900 x 600
Installation	Adjustable feet for leveling	✓	✓
	Minimum Fuse Protection	32 a	13 a
	LPG conversion kit available (Gas + DF only)	N/A	✓
	Flame Safety Device (FSD) (Gas + DF only)	N/A	✓
	Removable inner door glass	-	-
	Easy Clean enamel interior	✓	✓
	Catalytic liners on side walls	✓	✓

CLASSIC

		CLA60GA	CLA60CE
Page Reference		38	39
Details	Cooker Fuel	Gas	Electric
	Colours	Black, Cream	Black, Cream
Hob Features	Type	Gas	Ceramic Glass
	Ignition	Mains push button	Automatic
Burners/ Heating zones	No. Of Burners/Heating zones	✓	✓
Timer	Type	LED Timer and clock	Programmable LED Timer and clock
	Type	Conventional oven and Grill	Conventional oven and Grill
	Volume (litre)	34L	38L
	Energy rating	A	A
	Oven temp range	Gas mark 1 - 9	80 - 240 °C
	Removable door glass	✓	✓
	Easy Clean enamel interior	✓	✓
	Catalytic liners on side walls	✓	✓
Main Cavity	Oven type	Conventional	Fan
	Volume (litre)	78L	75L
	Energy rating	A+	A
	Oven temp range	Gas mark 1 - 9	80 - 240 °C
	Removable inner door glass	✓	✓
	Easy clean enamel interior	✓	✓
	Catalytic liners on side walls	✓	✓
	Interior light	✓	✓
Accessories included	Shelves (included)	3	3
	Grill Pan & Rack	✓	✓
	Grill Pan handle	✓	-
Dimensions & Weights	Net Weight (kg)	65.9	67.7
	Gross Weight (kg)	69.5	71.3
	W x H X D (mm)	600 x 900 x 600	600 x 900 x 600
Installation	Adjustable feet for leveling	✓	✓
	Minimum Fuse Protection	13 a	32 a
	LPG conversion kit available (Gas + DF only)	✓	n/a
	Flame Safety Device (FSD) (Gas + DF only)	✓	n/a

The logo consists of a black rounded rectangle with the word "LEISURE" in white, bold, sans-serif capital letters. This rectangle is set within a larger, light grey frame that has a slight 3D effect with a shadow on the bottom.

LEISURE

Leisure
Beko Plc
1 Greenhill Crescent
Watford
Hertfordshire
WD18 8QU

Tel 0845 600 4911


LEISURECOOKER.CO.UK



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Pinterest: LeisureCooker

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The background is a dark, textured surface, possibly slate or stone. Scattered across it are various items: several large, clear, irregular salt crystals; a few small, dried red chili peppers; some whole and some broken brown peppercorns; and two large, peeled garlic cloves showing their white interiors and orange-brown skins. On the right side, there is a sprig of fresh green rosemary with its characteristic needle-like leaves.

Due to continual improvements through research and development, Leisure reserves the right to make any changes to the specifications and features of the products without prior notice. As a result, you may find differences between the products described in the catalogue and the product you receive. Leisure can not be held responsible for printing mistakes.

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