



LEISURE

INTRODUCING
THE NEW
LEISURE
RANGE

EVER
WONDERED
WHY LEISURE
IS PERFECT
FOR YOU?



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

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

Take a look inside to discover the perfect Leisure for you



NEW LEISURE RANGE

- 5 Past, Present and Future
- 6 Colours
- 7 Fuel Types
- 8 Cuisinemaster Range**
- 11 Cuisinemaster 90cm
- 13 Cuisinemaster 100cm
- 17 Cuisinemaster 110cm

18 Cookmaster Range

- 20 Cookmaster 90cm
- 23 Cookmaster 100cm
- 27 Cookmaster 110cm

28 Classic Range

- 30 Classic Range 60cm

33 Menu

- 35 Moroccan Chicken
- 37 Jamie's Fish Pie, my way
- 39 Butternut, Sweet Potato and Chilli Soup
- 41 Goopy Salted Caramel & Chocolate Cookie Muffins

43 Specifications

- 44 Cuisinemaster Range
- 46 Cookmaster Range
- 48 Classic Range



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



PAST, PRESENT AND FUTURE

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

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 today's consumers.

COLOURS

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

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



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.

FUEL TYPES



Dual fuel

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



Gas

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



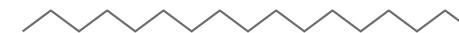
Electric

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



Electric Induction

Energy efficiency and larger capacity of modern electric oven technology. Featuring a versatile hob top featuring 5 cooking zones using induction technology to achieve excellent cooking performance.



SIZES

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



60cm



90cm



100cm



110cm



- 90cm
- 100cm
- 110cm

CUISINEMASTER RANGE

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



*not available on the electric models



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



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





90cm

CUISINEMASTER



Dual Fuel

CS90F530 Cuisinmaster 90cm Dual Fuel

With a 5 burner gas hob and the addition of a third oven this cooker provides greater flexibility wrapped in a stylish but modern dual fuel range cooker design.



- 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 with grill pan and handle
- Cook clean catalytic liners help keep the main oven clean
- Removable inner door glass for easy cleaning
- 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)

Colours

- Black CS90F530K
- Stainless Steel CS90F530X



3x Ovens



5 Burner Gas Hob



Programmable Oven



Fan Oven

W90cm x H90cm x D60cm



90cm

CUISINEMASTER



Electric

CS90C530 Cuisinemat 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.

- Five zone ceramic hob with central dual zone
- 63L main fan oven for faster cooking at lower temperatures
- 79L secondary tall fan oven for extra capacity
- 33L capacity third oven
- Grill with grill pan and handle
- Cook clean catalytic liners help keep the main oven clean
- Removable inner door glass for easy cleaning
- Programmable timer for main oven allows you to keep track of cooking times



Colours



3x Ovens 5 Zone Ceramic Hob Programmable Oven Fan Oven

W90cm x H90cm x D60cm



100cm

CUISINEMASTER



Dual Fuel

CS100F520 Cuisinemat 100cm Dual Fuel

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

- 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
- Cook clean catalytic liners help keep the main ovens clean
- Removable inner door glass for easy cleaning
- Programmable timer for main oven allows you to keep track of cooking times
- Durable cast iron pan supports



Colours



3x Ovens 5 Burner Gas Hob Plus Cooking Zone Programmable Oven Fan Oven Slow Cooker

W100cm x H90cm x D60cm



100cm

CUISINEMASTER



CS100C510 Cuisinmaster 100cm Electric

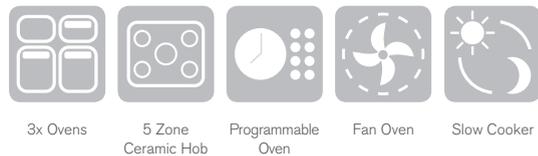
With a 5 zone ceramic hob this cooker comes with both fan and conventional ovens plus a third oven with slow cook setting, and separate grill cavity perfect for any dinner party challenge.

- Five zone ceramic hob with central dual zone and separate warming zone
- 63L main fan oven for faster cooker 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
- Cook clean catalytic liners help keep the main ovens clean
- Removable inner door glass for easy cleaning
- Programmable timer for main oven allows you to keep track of cooking times



Colours

- Stainless Steel CS100C510X
- Black CS100C510K



W100cm x H90cm x D60cm



100cm

CUISINEMASTER



CS100D510 Cuisinmaster 100cm Induction

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

- Five zone touch control induction hob with large central zone
- 63L main fan oven for faster cooker 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
- Cook clean catalytic liners help keep the main ovens clean
- Removable inner door glass for easy cleaning
- Programmable timer for main oven allows you to keep track of cooking times



Colours

- Stainless Steel CS100D510X



W100cm x H90cm x D60cm





110cm

CUISINEMASTER



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.



- 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
- Cook clean catalytic liners help keep the main ovens clean
- Removable inner door glass for easy cleaning
- 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)

Colours

- Black CS110F722K
- Stainless Steel CS110F722X



W110cm x H90cm x D60cm



90cm

100cm

110cm

COOKMASTER RANGE

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

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



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



90cm

COOKMASTER



Dual Fuel

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.

- 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
- Cook clean catalytic liners help keep the main oven clean
- Removable inner door glass for easy cleaning
- 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)



Colours

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



2x Ovens 5 Burner Gas Hob Programmable Oven Fan Oven

W90cm x H90cm x D60cm



90cm

COOKMASTER



Electric

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.

- 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
- Cook clean catalytic liners help keep the main oven clean
- Removable inner door glass for easy cleaning
- Programmable timer for main oven allows you to keep track of cooking times



Colours

- **Black** CK90C230K
- **Cream** CK90C230C



2x Ovens 5 Zone Ceramic Hob Programmable Oven Fan Oven

W90cm x H90cm x D60cm



90cm

COOKMASTER



Gas

CK90G232 Cookmaster 90cm Gas

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

- 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
- Cook clean catalytic liners help keep the main oven clean
- Removable inner door glass for easy cleaning
- Timer and clock for keeping track of cooking times
- Durable cast iron pan supports
- Mains push button ignition with flame safety device (FSD)



Colours

- Black CK90G232K
- Cream CK90G232C



2x Ovens 5 Burner Gas Hob Digital Timer Conventional Oven

W90cm x H90cm x D60cm



100cm

COOKMASTER



Dual Fuel

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.

- 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
- Cook clean catalytic liners help keep the main ovens clean
- Removable inner door glass for easy cleaning
- 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)



Colours

- Black CK100F232K
- Silver CK100F232S
- Cream CK100F232C
- Red CK100F232R
- Blue CK100F232B



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

W100cm x H90cm x D60cm



100cm

COOKMASTER



Electric

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.

- 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
- Cook clean catalytic liners help keep the main ovens clean
- Removable inner door glass for easy cleaning
- Programmable timer for main oven allows you to keep track of cooking times
- Versatile storage area (bottom right)



Colours

- Black CK100C210K
- Silver CK100C210S
- Cream CK100C210C



W100cm x H90cm x D60cm



100cm

COOKMASTER



Gas

CK100G232 Cookmaster 100cm Gas

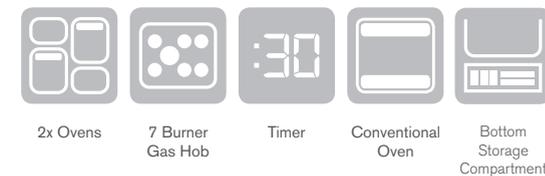
This stunning all gas model has a 7 burner gas hob with a wok burner, 2 large capacity conventional ovens, grill and a versatile storage area, so nothing detracts from its presence in your kitchen.

- 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
- Cook clean catalytic liners help keep the main ovens clean
- Removable inner door glass for easy cleaning
- 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)



Colours

- Black CK100G232K
- Cream CK100G232C



W100cm x H90cm x D60cm



100cm

COOKMASTER



Induction

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 centre piece for your kitchen.

- 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
- Cook clean catalytic liners help keep the main ovens clean
- Removable inner door glass for easy cleaning
- Programmable timer for main oven allows you to keep track of cooking times
- Versatile storage area (bottom right)



Colours



CK100D210K



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

W100cm x H90cm x D60cm



110cm

COOKMASTER



Dual Fuel

CK110F232 Cookmaster 100cm Dual Fuel

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

- 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
- Cook clean catalytic liners help keep the main ovens clean
- Removable inner door glass for easy cleaning
- 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)



Colours



CK110F232K



CK110F232C



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

W110cm x H90cm x D60cm



60cm

CLASSIC RANGE

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

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.



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



60cm

CLASSIC



Electric

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.

- Four zone ceramic hob with hot hob warning light
- Large capacity 75L main oven & 38L top oven
- Conventional top oven with full width grill
- Cook clean catalytic liners
- Easy clean full glass inner doors
- Oven light in the main oven
- Three wire shelves and grill pan set included
- Height adjustable feet at front and rear

Colours



Double Oven 4 Zone Ceramic Hob Programmable Oven Fan Oven

W60cm x H90cm x D60cm



60cm

CLASSIC



Gas

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.

- Four burner gas hob in three different sizes
- Large capacity 78L main oven & 34L top oven
- Conventional top oven with full width grill
- Cook clean catalytic liners
- Easy clean full glass inner doors
- 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)

Colours



Double Oven 4 Burner Gas Hob Timer Conventional Oven

W60cm x H90cm x D60cm





MENU

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



Key ingredient:

CHICKEN



INGREDIENTS (SERVES 2)

- 2 chicken breasts (make 3 slits so the spices can infuse into the meat)
- ½ tsp paprika
- ½ tsp cumin seeds
- ½ tsp cinnamon
- ¼ tsp ground ginger
- ¼ tsp turmeric
- 2 cardamom pods, crushed
- ½ tsp grated of nutmeg
- 2 tbsp fresh parsley
- Juice of half a lemon
- 2 bell peppers



MOROCCAN CHICKEN

by Daniella at www.madamegourmand.co.uk

This dish was created after a spice cupboard clear-out. I noticed that some of my spices were getting close to their best before date, so figured I would throw them together and Moroccan Chicken Gourmand-Style was born!

METHOD

Mix the spices in a bowl with the oil, rubbing the mix all over the chicken breasts. Then squeeze the lemon juice over the chicken and leave it in the fridge for 4 hours for the flavours to infuse.

Place the chicken breasts on a bed of chopped peppers in an ovenproof dish and cook for 25 minutes or until chicken is cooked through.

Serve the chicken and peppers with a Lebanese-style salad of chopped parsley, onion, tomato, cucumber and sweet potato chips.





INGREDIENTS (SERVES 2)

- 1 frozen white fish fillet, defrosted (mine is basa, Sainsbury's value, and very nice it is too!)
- 1 small handful of cooked prawns
- 1-2 cubes of frozen spinach
- 1 stick of celery, finely chopped
- 1 carrot, finely chopped
- ½ red chilli, finely chopped (taste it first – my half was extremely fiery!)
- Juice and zest of one lemon
- 1 tbsp of olive oil
- 1 tbsp of finely grated parmesan (and more to top, if you want)
- A serving of mash



Key ingredient:

PRAWNS

JAMIE'S FISH PIE, MY WAY

by Chloe at www.ninegrandstudent.co.uk

I've taken this oozy, creamy, cheesy comfort food and given it my own twist. I've bulked it out with veg, cut down on the cheese, and made it that bit healthier. In all honesty my version isn't better, but it's definitely yummy and far better on the hips! The only thing I would say is ignore Jamie's mash topping recipe – I found it far too dry. You want the mash relatively wet so it gives the sauce some liquid.

METHOD

This is really easy! Once all the veg is finely chopped, slice the fish into chunks and toss it all together in a pie dish. Drizzle over the parmesan, lemon juice, lemon zest, olive oil, and toss again – you want to really combine everything. Season with pepper and salt.

Top the veg and fish mix with mash and extra cheese, if desired. Bake it at 180°C for 30-40 minutes, until cooked through and golden. Serve with plenty of green vegetables.

To me, this is the perfect Saturday night supper – easy to eat on your lap, hearty, comforting, but still healthy. As Jamie would say; perfection!





Key ingredient:

**SWEET
POTATO**



INGREDIENTS (SERVES 6)

- 1 large butternut squash
- 2 large sweet potatoes
- 2 onions
- 3 sticks of celery
- 4 carrots
- 1 chilli
- 1 litre chicken or vegetable stock
- Salt and pepper
- ½ cup of milk

BUTTERNUT, SWEET POTATO AND CHILLI SOUP

by Kirsty at loolibelles.co.uk

This soup is super-tasty, and thanks to the chilli, it has a bit of a kick. It's wonderful with some fresh-baked bread rolls.

METHOD

Halve the butternut squash, scoop out all the seeds and score both sides in a crisscross pattern with a sharp knife. Then season both halves with salt and pepper. Peel the sweet potatoes and chop them into fairly large chunks.

Put it all on a large roasting tray and spray with a little oil and roast for about an hour at 140°C. Don't let it go too brown, but you want it to be quite soft.

When it's cooked, let it cool down, then remove the skin from the butternut squash and place to one side.

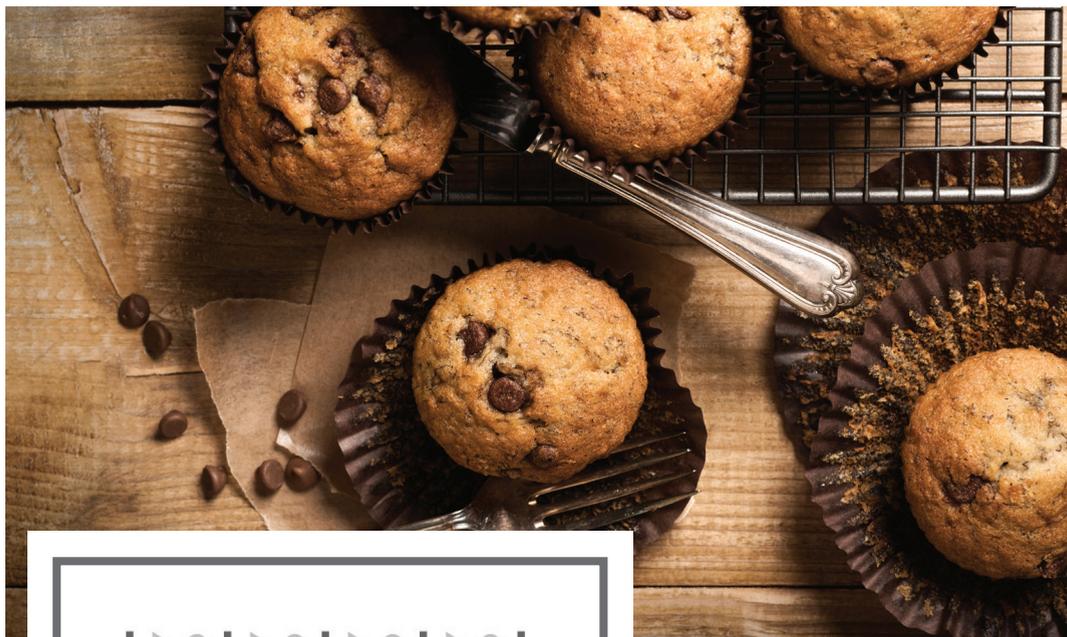
In a large pan, soften the onion, carrots and celery, then add the chilli for a few minutes. If you keep the lid on the pan and the hob on low/medium, the veg will sweat itself into softening so you don't need oil.

Once that's all nice and soft, add the sweet potato, butternut squash and stock, then simmer it for about 10 minutes.

Next, add all your cooked ingredients to a blender and blend it into a liquid. Pour the soup back into your pan and place the pan back on the hob.

Consistency of soup is very much down to personal preference. If you like it thinner, add more water. If you want it thicker, keep it simmering for a bit longer. Once you've reached your desired consistency, take it off the heat and stir in the milk. Season it with salt and pepper to taste.





INGREDIENTS (SERVES 6)

- 1 large butternut squash
- 2 large sweet potatoes
- 2 onions
- 3 sticks of celery
- 4 carrots
- 1 chilli
- 1 litre chicken or vegetable stock
- Salt and pepper
- ½ cup of milk



Key ingredient:

FUDGE

GOOEY SALTED CARAMEL & CHOCOLATE COOKIE MUFFINS

by Katie at www.ladyfromatramp.co.uk

What's better than a warm soft cookie? A muffin sized cookie that oozes warm salted caramel and is loaded with chocolate chips. I'm claiming cookie muffins as my own creation!

METHOD

Preheat your oven to 180°C and lightly grease your muffin tins.

In a large bowl, mix the melted butter and sugar and stir thoroughly until combined.

Add the egg and vanilla, ensuring it's mixed well. Slowly add the flour, chocolate chips and a pinch of salt and beat vigorously until a soft dough is formed.

Add one tablespoon of dough to each well of the muffin tin. Pack them down with the spoon and add two fudge pieces and a small pinch of sea salt to each well.

Add one more tablespoon of the cookie dough and mould over the fudge.

Bake in the middle of the oven for 10 minutes. The top should be crisp and golden but the inside will be oozy and gooey.

They are best served warm to keep the caramel soft, but you can warm them up in the microwave for 30 seconds if you need to.





Specifications

Cuisinemaster Range

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

Cookmaster Range

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

Classic Range

		CLA60GA	CLA60CE
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	4	4
Timer	Type	LED Timer and clock	Programmable LED Timer and clock
Top Cavity	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 Deg 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 Deg C
	Removable inner door glass	✓	✓
	Easy clean enamel interior	✓	✓
	Catalytic liners on side walls	✓	✓
	Interior light	✓	✓
Accessories included	Shelves (included)	✓	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



LEISURE

Leisure
Beko Plc
1 Greenhill Crescent
Watford
Hertfordshire
WD18 8QU

Tel 0845 600 4911

LEISURECOOKER.CO.UK



FOLLOW THE TRIBES

Pinterest: LeisureCooker

Instagram: @LeisureLiving

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.

March 2016 / v1