



MAKERS WARRANTY

APPROVED
DESIGN
AUSTRALIAN
GAS
ASSOCIATION



Model F669D5X

Installation instructions

User instructions

Please leave instructions with the owner

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Important information

Notes on disposal

- Old appliances still have some residual value. An environment-friendly method of disposal will ensure that valuable raw materials can be recovered and used again.
- Before you dispose of your old appliance, make sure that it has been rendered inoperable.
- Your new oven was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Before connecting your new oven

- Before using your new oven, please read these 'Instructions for Use' carefully. They contain important information concerning your personal safety as well as on use and care of the oven.
- Please keep the operating and installation instructions in a safe place; this important documentation may also be of use to a possible subsequent owner.
- Do not use the oven if it is damaged in any way.
- Installation and connection of the oven should be performed according to the instructions and connection diagram provided, and should be entrusted to a licensed specialist. In the event of a damage that occurs as a result of improper connection, the warranty will be void.
- Our appliances meet the applicable safety regulations for electrical appliances, Repairs may be performed only by customer service engineers trained by the manufacturer. Inexpert repairs may entail serious injury to you, the user.

Warnings

- This oven is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the oven.
- Accessible parts may become hot when in use. To avoid burns and scalds children should be kept away from the oven.
- As a safety precaution disconnect power to the oven before cleaning and service.

Safety considerations

- This appliance is suitable for the preparation of food only.

Do not use it as a space heater.

- Never leave the appliance unattended when cooking with fat or oil. It could ignite if overheated.
- In case of a defect, switch off at the mains.
- Do not clean the oven with steam or high pressure cleaners.
- Ensure that the power cord does not get caught in the hot oven door. The plastic insulation could melt.
- Do not use loose greaseproof paper in the oven (e.g. when heating the oven). The paper could be drawn to the fan and damage the fan and the element.
- Do not insert a baking sheet or aluminium foil sheet at the bottom of the oven. A heat build-up could result and cooking times and temperatures could change or enamel could be damaged.
- Do not pour water on the hot oven floor. Damage to enamel could result.
- Always place a baking tray below a roast to prevent juices from dripping on the oven lining.
- Do not place heavy items on the oven door when open as this may result in damage to the door hinges.
- To ensure correct cooking the oven door must close properly. Keep the door sealing surfaces clean at all times.

Introducing your new oven

Dear customer

We thank you and congratulate you on your choice.

This carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We therefore request that you read and follow these easy instructions which will allow you to obtain excellent results right from the start.

The oven's data plate is accessible even with the oven fully installed. It is positioned on the lower left inside of oven door. Always quote the details from it to identify the appliance when ordering spare parts or requesting a service.

Accessories

Your appliance is supplied with:

- 2 wire shelves
- 1 universal pan with grid
- Grill handle

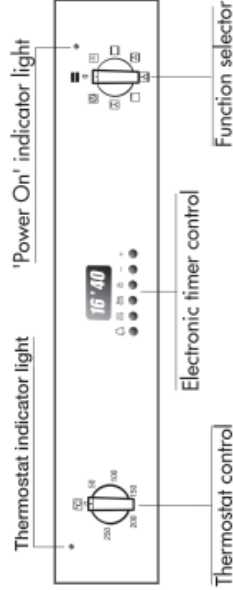
Oven operation

First time use

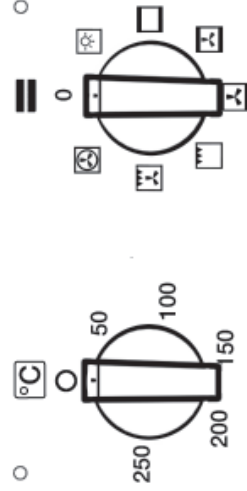
Thoroughly clean the appliance and accessories with warm soapy water before using them for the first time.

Operate the oven for about 30 minutes at 200°C on fan forced, fan assisted and fan grill in order to eliminate any odours from all oven elements.

Control panel



Function selector and thermostat control



Thermostat control

Function selector control

Oven functions



Oven light.



Upper and lower heating elements.
(Conventional cooking).



Upper and lower heating elements with fan.
(Fan assisted cooking).



Lower heating element with fan.



Full grill heating element.
(Radiant grill).

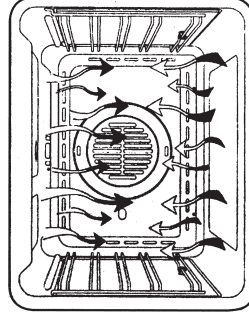


Full grill heating element with fan.
(Fan grill).

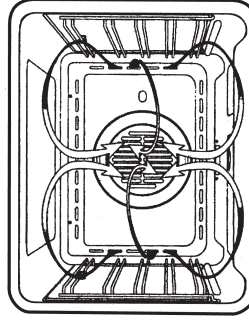


Rear circular heating element with fan.
(fan forced cooking).

Air circulation



Conventional mode



Fan mode

Oven and grill operation

The electric oven is heated by 4 elements; one on the bottom, two against the roof of the oven and one circular element around the fan. The function selector control knob controls the elements relative to the graphic symbols on the control panel.

The elements cycle on and off as required to reach and maintain the set temperature.

The oven and grill functions are both contained within the one oven compartment and can be used in conventional mode or with the fan.

In order to operate the grill or the oven, both the thermostat control and the function selector control must be activated. Turning only one control knob will not have any effect on the oven except to turn on the oven light or the electric fan. The thermostat controls the oven at settings up to 250°C.

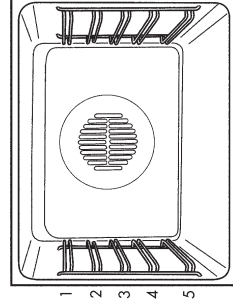
Note: A cooling fan is positioned above the oven cabinet creating a flow of cool air between the oven interior and the outer casing and throughout the door of the oven. It activates automatically when the outer oven casing reaches 60°C and stops when the outer casing drops below 60°C. The cooling fan can activate and remain activated to disperse latent heat, even though the oven has been turned off.

Switching the oven ON

1. Turn the function selector control to the required cooking mode. The red 'power on' light illuminates.
 2. Set the temperature control to the required cooking temperature. The selected temperature will be maintained automatically.
- The orange thermostat indicator light illuminates when the oven is first turned on, and extinguishes when the required temperature is reached. The indicator light will cycle ON and OFF as the element cycles ON and OFF to maintain the oven temperature.

Shelf positions

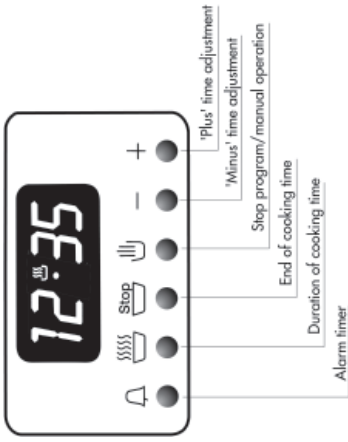
The oven features 5 shelf positions. The levels are counted from top to bottom.



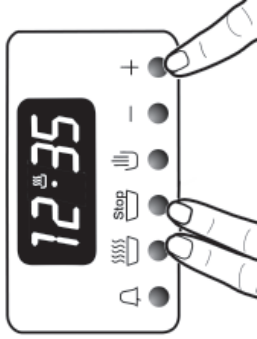
Electronic control functions


Electronic timing controls

The electronic timer allows for manual or electronic operation. The timer graphic symbols are shown in figure below.

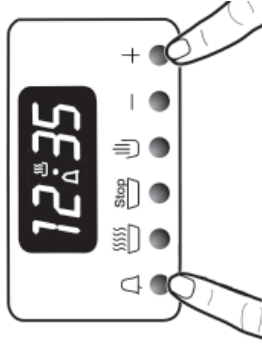


Setting the clock



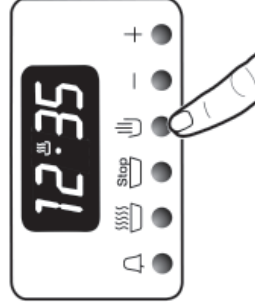
The clock displays 24 hour time. Press the  button simultaneously, then press the + or - button to set the clock to the correct time of day.


Setting the alarm timer



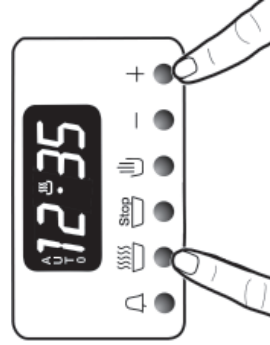
Press the alarm timer operation and press the + and - buttons to adjust to the duration of cooking. The buzzer sounds when the cooking time ends but will not automatically switch the oven off. Press any button to silence the buzzer.



Manual operation

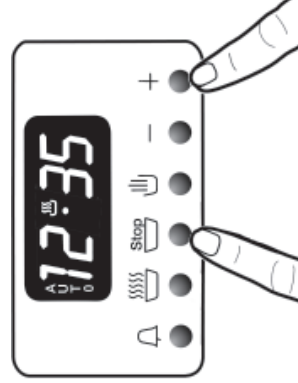



Press the  button to cancel any previous programs and turn the thermostat and function controls to the required positions.


Semi-automatic operation






To program only the duration of cooking time turn the thermostat and the function selector controls to the required positions, press the  button and use the + or - buttons to set the desired cooking time. The buzzer announces the end of the cooking time and the oven switches itself off. To return to manual operation turn the thermostat and function selector controls to 0 and press the  button.

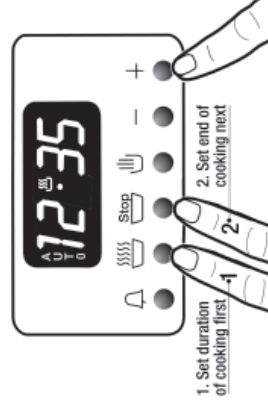


To program only the 'end of cooking' time turn the thermostat and the function selector controls to the required positions, press the  button and press the + and - buttons to set the desired

end of cooking time. The buzzer announces the end of the cooking time and the oven switches itself off. To return to manual operation turn the thermostat and function selector controls to 0 and press the  button.

Fully automatic operation

To program fully automatic operation first press the  and the + and - buttons to set the duration of cooking then press the  button to set the end of cooking time. The oven will turn itself on at the required time and the buzzer and the flashing 'auto' sign announce the end of the cooking time. The oven switches itself off. To cancel the program and return to manual operation press the  button.



Programming errors

It is not possible to program in a cooking period which starts earlier than the time displayed on the clock. The buzzer will sound and the AUTO symbol flashes. Simply change the duration or the cooking time to correct the error.

Cancelling a cooking program

To cancel a cooking program simply press the  key.

Description of oven functions



Oven light

Oven light will also be activated on all other cooking functions.



Conventional cooking

Thermostat setting from 50°C - 250°C.
Moderate oven 180°C.

This mode uses upper and lower heating elements to cook a single dish. Cooking is possible on one shelf position only and food should be placed towards the centre of the oven on shelf position 3. This mode of cooking is suitable for:

- Baking rich fruit cakes
- Pavlova
- Meringues
- Souffles
- Casseroles
- Large cakes



Fan assisted cooking

Thermostat setting from 50°C - 250°C.
Moderate oven 175°C.

In this mode heat is provided by upper and lower elements with the fan circulating the air for more even distribution of heat. 2 levels of food can be cooked at the same time. Ideal for:

- Baking
- Roasting
- Cakes



Lower heating element with fan

Thermostat setting from 50°C - 200°C.
Moderate oven 180°C.

This mode uses the lower heating element with the fan circulating the air. Shelf positions 4 and 5 should be used. Ideal for foods which require bottom crust or browning underneath such as:

- Quiche
- Pizza
- Apple pie
- Heating frozen pies



Radiant grilling

Thermostat setting from 180°C - 200°C.

This mode uses radiant heat provided by both grill elements. Shelf position 2 should be used. Ideal for quick browning of

small quantities of food such as cheese on toast.

- Always use the grill pan and wire grid together.
- Turn the food after approximately two thirds of cooking time.
- Lightly brush wire grid with oil to avoid the food sticking.



Fan grilling

Thermostat setting from 50°C - 200°C.

In this mode both grill elements as well as the fan are activated. The heat generated by the grill elements is evenly distributed throughout the oven interior, eliminating the need to turn the food. This mode can be used for grilling meat and vegetables at approximately 180°C - 200°C. At 170°C, this mode will also give an effect similar to spit roasting, especially for poultry or pork where a crisp skin is desired. It is also ideal for foods which require additional browning such as au gratin or pork crackling.



Fan forced cooking

Thermostat setting from 50°C - 250°C.

Moderate oven 170°C.

In this mode the rear circular heating element provides heat whilst the fan distributes the heat evenly throughout the oven interior. It is possible to cook several dishes simultaneously on different shelves and food can be placed on any shelf position. Meat cooked in fan forced mode will brown on all sides, eliminating the need for a separate rotisserie function. It is particularly suitable for roasting cuts of meat weighing more than 150g. Place meat on the wire grid in the universal pan and roast at approximately 170°C. Advantages of this mode are:

- Shorter pre-heating time
- Cooking with lower temperatures
- Shorter cooking times

Ideal for all multi-level cooking including:

- Bread
- Roasts
- Cakes
- Pastries

Defrosting

Thermostat setting 0°C.

By selecting any of the fan cooking functions and setting the thermostat to 0°C, the fan allows cold air to circulate inside the oven. In this way frozen food can be evenly defrosted. For best results when defrosting place the food on the wire rack in the universal pan.

Cooking chart

Function




Recommended shelf position	Any shelf position	Shelves 2, 3 or 4	Shelves 2 or 3	Shelf 2	Shelf 3	Shelves 4 or 5
Type of cooking						
Roast lamb, beef, poultry	✓	✓				
Steak			✓			
Chops and sausages			✓			
Hamburgers			✓			
Chicken fillets			✓			
Chicken pieces			✓			
Whole fish	✓	✓				
Fish fillets			✓			
Casseroles	✓	✓			✓	
Bread	✓					
Cakes	✓	✓			✓	
Scones	✓	✓			✓	
Custard					✓	
Pavlova or souffle					✓	
Au Gratin dishes			✓	✓		
Cheese on toast			✓	✓		
Pies, flans, quiches	✓					✓
Pizza	✓					✓
Multi level cooking	✓					
2 levels of cooking		✓				

Cooking tips

For best results when using your LaGermania oven:

- Preheat oven until the temperature indicator light extinguishes. (The indicator light will cycle on and off as the element cycles on and off to maintain the oven temperature).
- Open oven door as little as possible during operation.
- When opening the door during operation turn to a non fan function to minimise heat loss.
- Place food at the centre of the oven shelf. Avoid placing food too close to rear of oven.
- If necessary to cover food with foil or baking paper whilst cooking in a fan mode ensure that foil or paper is secure.
- When using a fan function to grill or roast, elevate the food on the wire grid of the universal pan for even heat circulation.

Trouble shooting chart

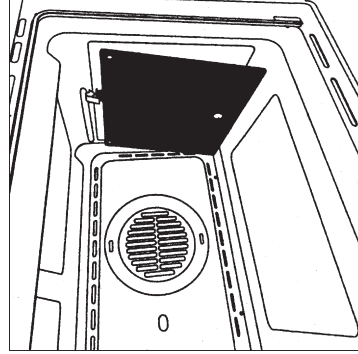
Problem	Solution
Oven suddenly stops functioning	<ul style="list-style-type: none">○ Check automatic timing. Press stop program button  to return to manual operation.○ Check for power failure or defective fuse.
Food taking too long to cook	<ul style="list-style-type: none">○ Increase thermostat setting.○ Use fan forced mode rather than conventional mode.○ Check door is positioned correctly.
Cakes cracking on top	<ul style="list-style-type: none">○ Reduce oven temperature.○ Select conventional cooking mode.
Uneven browning	<ul style="list-style-type: none">○ Reduce oven temperature slightly.○ Position food in centre of oven.

Self cleaning catalytic panels

The oven is fitted with self-cleaning panels to cover the smooth inside walls. These panels are simply hooked on to the walls before the wire shelf supports are fitted. These panels are coated in a special, micro-porous catalytic enamel which oxidises and gradually vaporises splashes of grease and oil at cooking temperatures above 200°C.

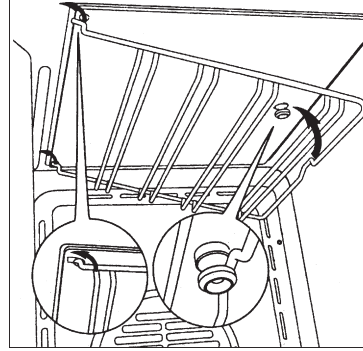
If the oven is not clean after cooking fatty foods, clean enamel, metal and glass parts thoroughly. Remove all oven trays and shelf supports, then operate the empty oven for up to 60 minutes (maximum) at 250°C.

Do not use chemical cleaners on the catalytic panels.



Shelf support removal

To remove the shelf supports lift the wire rack and swing forwards.



General cleaning instructions

- Do not use abrasive or corrosive cleaners.
- Do not use sharp implements to scratch off burn-on food residue.

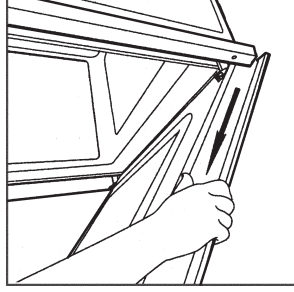
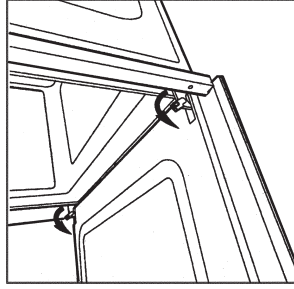
Cleaning stainless steel front

- Use a domestic detergent on a soft moistened cloth or sponge.
- Do not use scouring sponges.
- LaGermania stainless steel polish is available from your LaGermania retailer.
- If using a specific stainless steel cleaning agent, avoid the area containing the lettering as these agents may damage the lettering.

Cleaning oven glass door

The oven door may be removed for cleaning. To remove the oven door follow the steps below:

1. Open the door fully.
2. Lift the two levers forward as shown in figures below.
3. Close the door as far as the first stop (created by the raised levers).
4. Lift the door upwards and outwards to remove it from its mounting.
5. To replace the door, fit the hinges on their mountings and lower the levers.
6. Close the door.



- Use a window cleaner to clean the exterior glass panel.

Cleaning oven interior

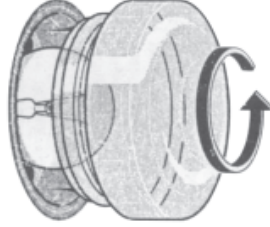
- Clean the oven after each use, especially after roasting or grilling.
- Clean the enamel sections of the oven with hot detergent suds.
- Never wash or clean the self-cleaning panels with abrasive, acidic or alkaline products.

Replacing the oven light

Type: E14, 25W, heat resistant to 300°C.

You may obtain this bulb from our service department as listed in the rear of this booklet.

1. Disconnect the appliance from the main electricity supply.
2. To prevent damage place a teacloth in the bottom of the oven.
3. Unscrew the glass cover of the light.
4. Unscrew the old lightbulb and replace it with a new one.
5. Replace cover.
6. Reconnect the power supply.



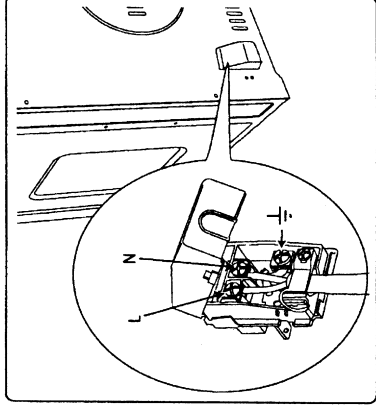
Installation.

Important installation notes

- Please dispose of packaging materials in a proper manner.
- Do not use oven door handle for transporting or handling the unit during installation.

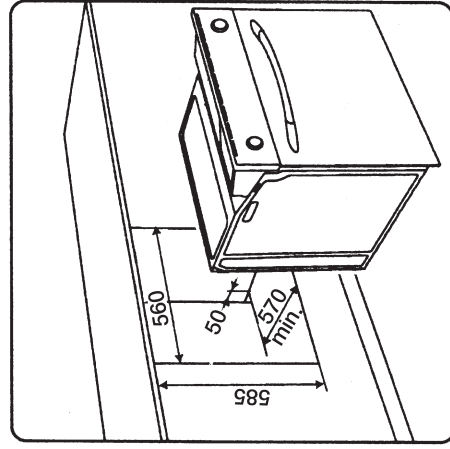
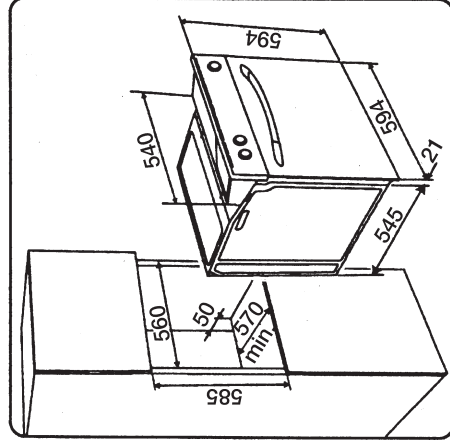
Electrical connection

- The oven requires connection to a 240V, 50Hz electrical supply.
- Plug directly into 240 VAC 10A socket outlet.
- If it is required to connect to fixed wiring remove the flex and plug from the terminal box.
- Connect the fixed wiring to the terminal box in accordance with AS 3000.



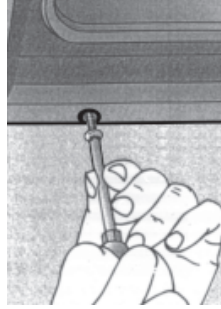
Installation instructions

The oven may be installed under a bench top or in a vertical cabinet. The figures below show the installation dimensions.



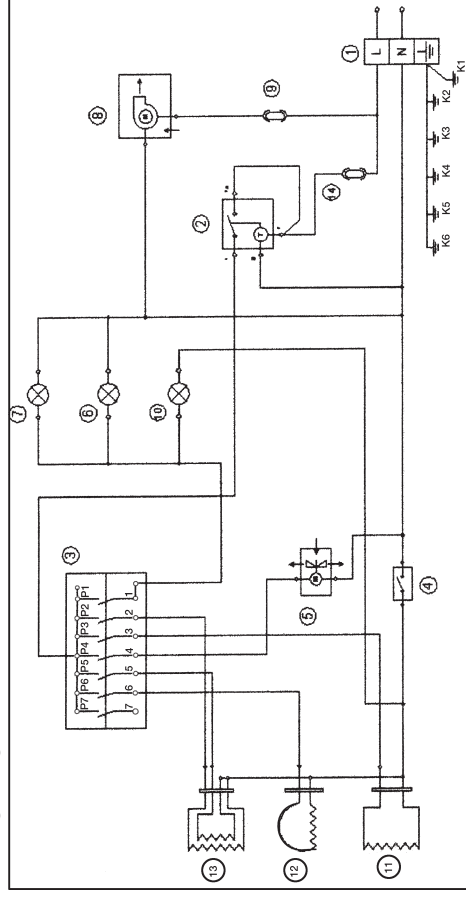
As installations vary we recommend that your cabinet maker checks the dimensions of the actual unit prior to installation.

Align the oven centrally with respect to the side walls of the opening and fix it in place with the 4 screws and spacers provided.



- N.B. The manufacture and the distributor decline all responsibility for damage or injury if the above instructions and normal safety precautions are not respected.

Wiring diagram



- | | |
|--|---|
| 1. Terminal separator | 11. Bottom resistance |
| 2. Electronic programmer | 12. Circular (fan) resistance |
| 3. Function selector | 13. Upper & grill resistance |
| 4. Oven thermostat | 14. Safety bi-metallic (automatic) thermostat |
| 5. Oven cavity fan | K1. Appliance earth connection |
| 6. Function selector indicator light | K2. Oven fan earth connection |
| 7. Oven lamp | K3. Upper & grill resistance earth connection |
| 8. Cooling fan | |
| 9. Bi-Metallic (automatic) thermostat (for cooling fan system operation) | K4. Oven lamp earth connection |
| 10. Thermostat indicator light | K5. Cooling fan earth connection |
| | K6. Oven thermostat earth connection |

This appliance is imported and distributed by:



Service service to this appliance

For service to this appliance please contact:

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Fairfield, Vic, 3078

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Fax: 1300 727 425

Email service@sampford.com.au



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Revision B - 2006