

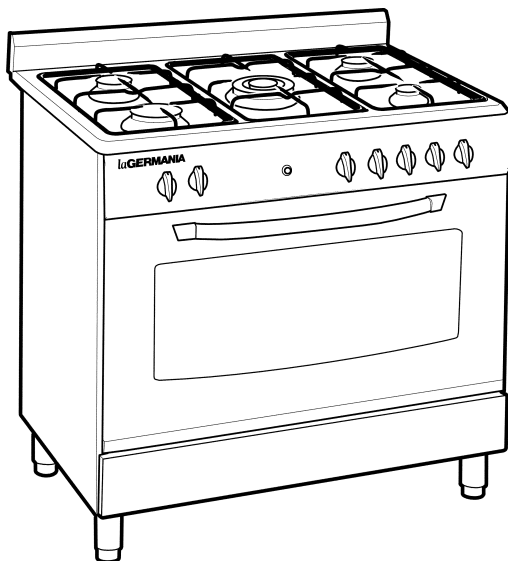


MAKERS WARRANTY

APPROVED
DESIGN
AUSTRALIAN
GAS
ASSOCIATION

*la***GERMANIA**

LUG01-90-S



MODEL

LUG01-90-S

UPRIGHT COOKER

Installation instructions

User instructions

This cooker is approved for use with Natural and Propane gases
Leave instructions with the owner

Contents

Contents	2-3
Important information	4-5
○ Introducing your new cooker	
○ Notes on disposal	
○ Before connecting your new cooker	
○ Safety considerations	
Installation instructions	6-7
○ Statutory regulations	
○ Gas supply	
○ Electrical supply	
○ Instructions	
○ Vertical clearances	
○ Overhead clearances	
○ Side clearances to vertical surfaces	
○ Overall dimensions	
○ Service agent	
Gas connection	8
○ Gas inlet connection - Nat Gas	
○ Gas inlet with different leg heights	
○ Gas inlet connection - LPG	
○ If using a flexible connection	
○ If using copper connection	
○ Gas regulator	
○ Electric connection	
Support legs	9
Anti-tilt restraint	10
Upstand installation	11
Control panels	12
○ Control panel lay-out	
○ Minute minder	
○ Energy consumption	
Cooktop burner operation	13
○ First time use	
○ Ignition	
○ Operation	
○ Use of cooktop burners	

Oven/grill operation	14-16
<ul style="list-style-type: none">○ Accessories○ First time use○ Shelf positions○ Operation○ Thermostat operation○ Automatic ignition○ Manual ignition○ Grill operation	
Cooking tips	17
Cooking chart	18-19
Trouble shooting guide	20-21
Cleaning	22-23
<ul style="list-style-type: none">○ Cleaning hob○ Cleaning oven interior○ To clean the oven shelf supports○ Cleaning oven glass door○ Replacing the oven light	
Service information	24-25
<ul style="list-style-type: none">○ Wiring diagrams	

Important information

Introducing your new cooker

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.

This cooker is fitted with a gas hotplate containing 5 burners, including a central wok burner, 'one touch' electronic ignition to all burners and a minute minder. The gas oven is fitted with an electric grill element placed against the roof of the oven.

The cooker's data plate is accessible even with the cooker fully installed. It is positioned on the inside of warming compartment drop-down door. Always quote the details from it to identify the appliance when ordering spare parts or requesting a service.

Notes on disposal

- Old appliances still have some residual value. An environmentally 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 cooker was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally 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 cooker, 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 cooker if it is damaged in any way.
- Installation and connection of the cooker 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.

Safety considerations

- 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.

DO NOT STORE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT STORE FLAMMABLE MATERIALS IN THE COOKER STORAGE AND WARMING COMPARTMENT.

WHERE THIS APPLIANCE IS INSTALLED IN A MARINE CRAFT OR IN CARAVANS, FOR SAFETY REASONS IT SHALL NOT BE USED AS A SPACE HEATER

THIS APPLIANCE IS NOT INTENDED FOR USE BY YOUNG CHILDREN OR INFIRM PERSONS WITHOUT SUPERVISION. YOUNG CHILDREN SHOULD BE SUPERVISED TO ENSURE THEY DO NOT PLAY WITH THIS APPLIANCE

WARNING - ACCESSIBLE PARTS WILL BECOME HOT WHEN IN USE. TO AVOID BURNS OR SCALDS CHILDREN SHOULD BE KEPT AWAY.

Installation instructions

Statutory regulations

This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, the Installation code for Gas burning appliances AS 5601/AG 601 and any other statutory regulation. Refer to the AGA Installation Code for pipe sizing details.

Gas supply

Check that the data plate shows the appliance is suitable for the available gas supply.

Electrical supply

Requires connection to a 10 Amp wall socket.

Instructions

1. The model number and the type of appliance, gas pressure and gas type are found on the inside centre front of the oven warming compartment drop-down door.
2. The appliance requires connection to a 240 V, 50 Hz electric supply. The power point must be installed by an authorized person.
3. Before commencing any work, make sure that the power point switches are turned off and the three in plug is removed.
4. If the appliance cannot be adjusted to perform correctly contact Sampford & Staff or the local gas utility. For service contact telephone number refer page 7.
5. Instruct the user in the operation of the appliance before leaving.

Vertical clearances:-

The cooker shall be installed so that a vertical clearance of at least 600 mm is maintained between its burners and any combustible material and, where this is not practicable, the underside of any combustible material less than 600 mm above the burner shall be protected by noncombustible millboard at least 6 mm thick which is covered with sheet metal not less than 0.4 mm thick, or shall be protected by an equivalent material, extending at least 225 mm beyond the sides of the cooker.

Overhead clearances:-

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the top of the highest burner of the cooking appliance and the underside of a range hood be less than 600 mm, or an overhead exhaust fan, 750 mm.

Side clearances to vertical surface:-

If the distance measured from the periphery of the nearest burner to any vertical combustible surface, is less than 200 mm, the surface shall be protected in accordance with clause 5.12.1.1 and 5.12.1.2 of AS 5601/AG 601.

Make sure the minimum clearances to combustible materials are maintained during the installation including adequate space for the operation and servicing of the cooker.

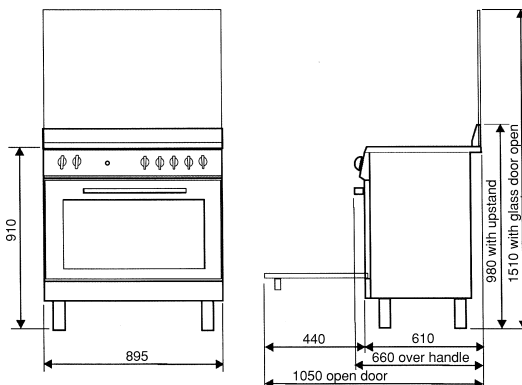
Overall dimensions: (with legs adjusted to 180mm)

Note:

For stainless steel cookers fitted with an upstand an optional glass lid is available.

Part no: LL01-90-S

For height limitations use dimensions with lid as shown in drawing.



Height over hob:	910 mm
Height over upstand:	980 mm
Height over lid:	1510 mm
Width:	895 mm
Depth (incl. oven door handle & knobs):	660mm
Depth (flush with oven door):	610mm

Service agent

This appliance is imported and distributed by:



For service to this appliance please contact:

Sampford & Staff P/L

52-70 Sparks Avenue
Fairfield. Vic, 3078

Phone:

Vic/Tas 1300 727 421
NSW (02) 9331 8888
SA/NT (08) 8212 7000
Qld (07) 3358 3000
WA (08) 9242 5333
ACT (02) 6280 4177
Elsewhere 1300 727 421
Email service@sampford.com.au

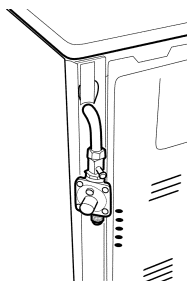
Gas connection

Gas inlet (mm)- Nat Gas

From RH rear side: 35mm \varnothing
Up from floor: 600mm \varnothing

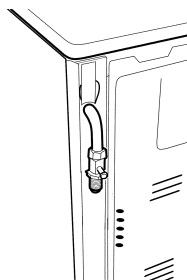
Gas inlet with different leg heights - mm

Min	NG: 570	LP: 655
Ref	NG: 600	LP: 685
Max	NG: 605	LP: 690



Gas inlet (mm)- LPG.

From RH rear side: 35mm \varnothing
Up from floor: 685mm



If using a flexible connection

This appliance is approved for connection by a CLASS A hose. Connection is in compliance with AS 5601/AG 601, clause 5.12.1.8.

If using copper connection

To allow cooker to be moved forward for service make a loop in the copper tube before connecting onto regulator.

Gas regulator

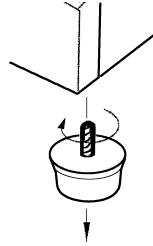
The gas connection is via 1/2" compression. Connect the cooker to the gas supply and check for gas soundness.

Electric connection

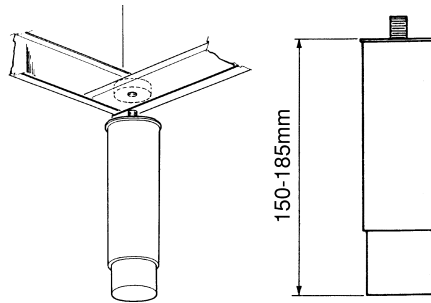
The electric lead and plug are for connection onto a 10 Amp socket. A 10 Amp socket is to be within 1m of the appliance. The lead is situated at the left hand side of the cooker.

Support legs

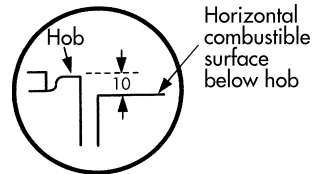
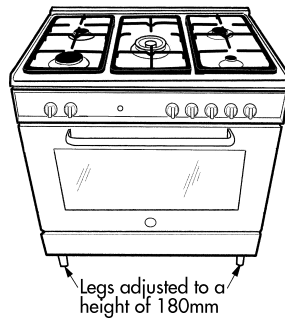
Before fitting legs remove the four transit supports. (One for each corner).



4 support legs are supplied separately and are fitted on location to the four corners of the lower support frame.



Each leg is adjusted by screwing the lower section in or out as required for fitting to a 900 mm standard bench height. For lower bench tops adjust height as required. The adjustment range for the leg is 150 - 185mm. With the legs adjusted to a height of 180mm the cooker hob is located 10mm above the horizontal combustible surface, ref. AG 5601/AG 601 fig 5.1.

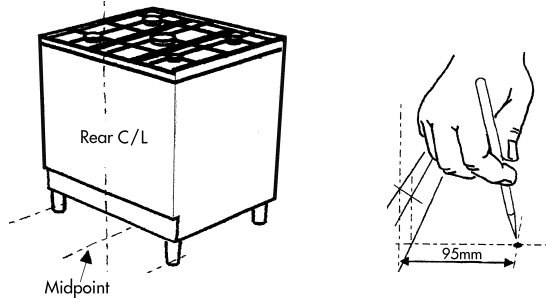


If the legs are not used and the cooker is mounted onto a plinth, fit transit legs to allow for clearance.

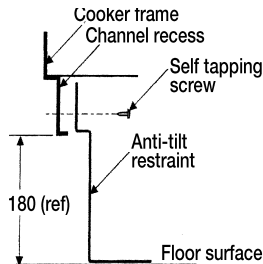
Anti -tilt restraint

Once legs are adjusted to the correct height, fit the anti-tilt restraint bracket.

1. Locate cooker in desired position and mark rear leg positions.
2. Remove cooker and locate the mid point of the cooker at the rear and on the floor, measure out from the wall 95mm to mark the position of the fixing hole.



3. Measure height under channel recess to floor.

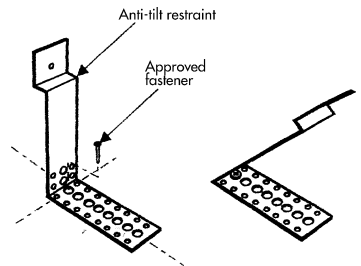


4. Bend anti-tilt restraint bracket (supplied) at 90° as measured.
5. Fix restraint bracket to floor at position marked. Use the hole closest to the bend for fixing.

Note: For concrete floors, an anchor is provided. For other construction, use a suitable fastener.

Bend bracket forward to clear cooker base.

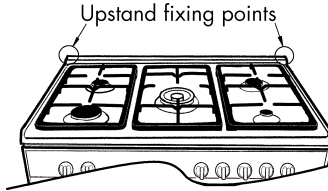
6. Relocate the cooker into the correct position and from the underside front, bend anti-tilt bracket up and into channel recess at cooker base. Fix into position with self tapping screw provided.



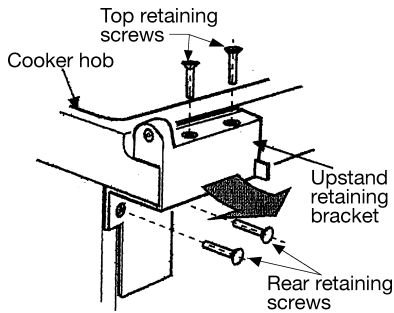
Upstand installation

The upstand is located in the warming compartment or at the bottom of the cooker base.

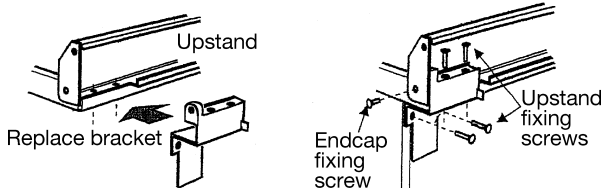
The upstand is fixed along the rear of the cooker hob. Fixing points for locating the upstand are at either end of the hob.



1. Remove the upstand retaining brackets either side of the hob by removing the top and rear fixing screws in each bracket.



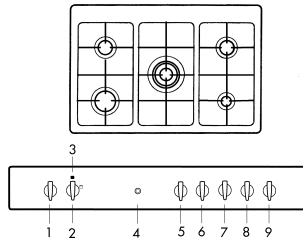
2. Peel away protective film from the underside of the upstand and locate onto the cooker top.
3. Line up the bracket holes with the upstand fixing holes. Relocate the upstand brackets and secure with the retaining screws.
4. Remove the remaining protective film from the upstand and secure end caps using M4 CSK screws, one each end.



Control panel

Control panel lay-out

This model is equipped with electronic ignition to all burners.

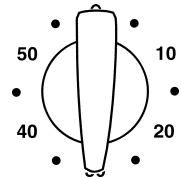


1. Minute minder
2. Oven/grill combination control knob
3. Oven/grill ON indicator light
4. Oven light button
5. Left front burner control knob
6. Left rear burner control knob
7. Wok burner control knob
8. Right rear burner control knob
9. Right front burner control knob

Minute minder

The minute minder control knob is positioned on the left hand side of the control panel.

To activate the timer, rotate the knob clockwise through 360°, then return the knob anti-clockwise to required cooking time.



Energy consumption

Burners	Gas type	Pressure (kPa)	Injector (mm)	Mj/hr	Watts
Small	Natural	1.0	0.90	3.85	-
	LPG	2.75	0.54	3.25	-
Medium	Natural	1.0	1.18	7.12	-
	LPG	2.75	0.70	5.75	-
Large	Natural	1.0	1.55	12.50	-
	LPG	2.75	0.92	11.25	-
Wok	Natural	1.0	1.65	13.1	-
	LPG	2.75	1.02	13.1	-
Oven (Gas)	Natural	1.0	1.50	16.5	-
	LPG	2.75	0.85	16.6	-
Grill					2300 W

Cooktop burner operation

For cookers fitted with the optional glass lid please note that the lid must always be in the open position when the cooktop burners are operating.

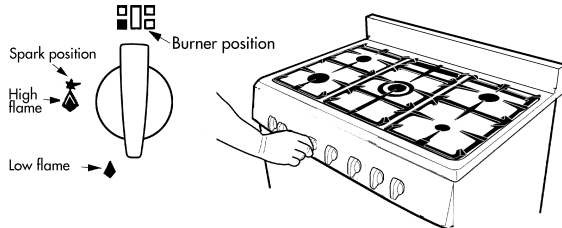
First time use

Thoroughly clean cooktop with warm soapy water prior to first use.

For description of control panel layout refer page 12.

Ignition

The individual burner position on the cooktop is indicated by a graphic placed above the burner control knob. Two further graphics indicate the 'full on' and 'turn down' positions.



1. To operate the individual cooktop burners depress the appropriate control knob and turn anti-clockwise to the spark ignition symbol. Push to activate the electronic ignition, then turn to the desired setting.
2. If the flame goes out repeat the above procedure.

Operation

The control knob is used to adjust the flame of the gas burner.

'High flame' graphic = highest output.

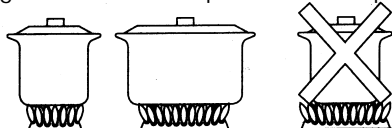
'Low flame' graphic = lowest output.

Use 'High flame' setting to bring the pan to the boil, then adjust the flame to maintain the required pan temperature.

The use of gas burners leads to the production of heat and moisture in the kitchen. For this reason make sure that the room is properly ventilated. Keep ventilation openings, such as windows, open or provide a mechanical ventilation device (e.g. a range hood or overhead exhaust fan).

Use of cooktop burners

For safety and economic gas usage you should always use the correct pan on the correct burner. Flames should not protrude beyond the base of the pan. You will save energy, time and money by always placing the correct pan size on the correct gas ring. Put lids on saucepans whenever practical.



Oven/grill operation

Accessories

- 1 universal pan and wire grid
- 2 wire shelves
- 1 aluminium baking tray

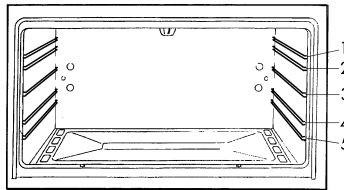
First time use

1. Thoroughly clean the oven and accessories with warm soapy water prior to first use.
2. Operate the oven for 30 minutes at gas mark 8 to eliminate any odours generated by the internal insulation.

Shelf positions

The oven is fitted with 5 sets of runner shelf supports.

- This oven features 5 shelf positions. The levels are counted from top to bottom. Top shelf is number 1.
- Shelf position 3 should be used for best results when baking.
- Shelf positions 4 or 5 are ideal for baking pizzas, quiches and pies where a crisp base is desirable.
- Shelf position 2 is ideal for grilling; however larger foods, or foods with a high fat content, can be grilled on shelf position 3.



Operation

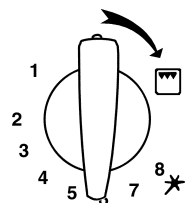
For cookers fitted with the optional glass lid please note that the lid must always be in the open position when the oven is operating.

The oven is fitted with an electric element placed against the top of the oven. To operate the grill, turn oven/grill combination control knob clockwise to grill symbol.

Please note that the grill has no variable heat adjustment.

It is not possible to operate the grill and the oven simultaneously.

The oven door must be closed when operating the grill.



Thermostat operation

The oven is equipped with a gas thermostat. Its purpose is to keep the temperature at a constant heat between 120° and 270°C. The oven is fitted with electronic spark ignition and a safety shut-off device.

Refer to the chart below for required °C settings

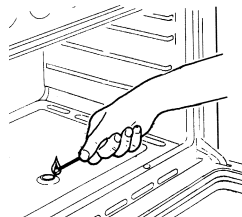
Thermostat settings	Temperature equivalent °C
1	120
2	160
3	180
4	200
5	210
6	230
7	250
8	270

Automatic ignition

- 1 Open the door
- 2 Depress the control knob, turn anti clockwise to setting 8 (spark position) and depress to ignite burner. After the burner ignites keep the control knob depressed for a further 5 seconds. This allows time for the flame control to operate and the flame to remain alight.
- 3 If the flame extinguishes wait 5 minutes for the unburnt gas to disperse and repeat the procedure.
- 4 Gently close the door.

Manual ignition

- 1 The oven is fitted with automatic ignition. However, if required, manual ignition can be affected by depressing the control knob and turning it anti clockwise to the required temperature setting. At the same time hold a lighted match to the small ignition tube and check that the burner is completely lit.
- 2 After the burner ignites keep control depressed for a further 5 seconds. This allows time for the flame control to operate and the flame to remain alight.
- 3 If the flame extinguishes wait 5 minutes for the unburnt gas to disperse and repeat the procedure.
- 4 Gently close the door.



Grill operation

For cookers fitted with the optional glass lid please note that the lid must always be in the open position when the grill is operating.

Foods being grilled must be monitored at all times, especially high fat content foods such as sausages, chops, etc.

The oven door must be closed during grill operation.

1. Preheat for 5-10 minutes.
2. Place food on wire grid of universal pan at shelf position 2 or 3. Refer to shelf positions on page 14.
3. Lightly oil meat or fish, and turn only once during grill operation to conserve natural juices.

For browning and crisping, shelf position 2 will give best results. Shelf 2 may also be used for grilling meats (shelf 3 if the meat is thick or has a high fat content).

Cooking tips

- Allow at least 15 minutes preheat time before cooking commences to allow the interior to come up to the required temperature. Refer to cooking chart on pages 18-19 for approximate cooking temperatures, times and tray positions. Personal experience will help determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe used.
- When baking cakes and pastries it is advisable to preheat the oven to one gas mark higher than required. This will compensate for heat loss when opening the oven door. Reduce temperature to setting required once food is placed in the oven.
- Open door as little as possible during operation.
- If necessary to cover food with foil or baking paper ensure that the foil or paper is firmly secured.
- Avoid using dark scone trays, cake tins or muffin trays. Light coloured metal vessels will give more even browning. Dark ones may cause scorching on the base.
- For easy viewing and a more even cooking result bring the dishes and trays forward to the front of the oven shelf.
- For even heat circulation ensure that dishes and trays do not touch each other or the sides of the oven.
- Do not place foil, baking trays, dishes or any other items directly on the base of the oven.

Note: When oven is operating the glass door will become hot.

Cooking chart

	Thermostat setting	Shelf position	Approx. cooking time and comment
Biscuits			
Shortbread -whole, round	3	3	45--60 mins. depending on thickness
- biscuits	3	3	25-35 mins.
Butter biscuits	4	3	1 tray, 15-20 mins
Choc-chip biscuits	6	3	1 tray, 15-20 mins
Muffins			
Small	6	3	1 tray, 12-18 mins
Medium	6	3	1 tray, 18-22 mins
Scones			
Plain	5.5	3	1 tray, 10-15 mins
Cakes			
Patty cakes - small	5.5	3	1 tray, 15-20 mins
- medium	5.5	3	1 tray, 20-25 mins
Sponge cake - 2 or 4 x 18cm (4 eggs)	5	3	22 - 25 mins
- slab (4-6 eggs)	5	3	17 - 30 mins depending on size of tray and thickness of cake
Butter cake	4	3	35 -- 40 mins
Boiled fruit cake x 20 cm	3.5	3	1.5-- 2 hrs
Rich fruit cake (Christmas) x 20cm	2	3	3.5-4 hrs
Casseroles			
Medium - cooking	4	3	1--1.5 hrs
- reheating	5	3	0.5-1 hr
Large - cooking	4	3	1.5-2 hrs
- reheating	5	3	1 hr
Reheating pastas/lasagna	4	3	45 mins-1 hr
Pastries, pies and tarts			
Choux pastries - small bouchees	7	3	1 tray, 20-25 mins
- eclairs	7	3	1 tray, 20-30 mins
Fruit pies - medium in glass or metal pie plates	7/5	3	15 mins on gas mark 7 then reduce temp. to mark 5 for 30 min. or more depending on size
Meat pies - large, in glass or metal pie plates	7/5	3	15 mins on gas mark 7 then reduce to mark 5 for 30 mins. or more depending on size

Custard tart - in glass or metal tart plates	7/5	3	20 mins on gas mark 7 then reduce to mark 5 for 30-40 mins. until custard is set
--	-----	---	--

Bread

Loaves - up to 6	7	3	40-50 mins
------------------	---	---	------------

Pizza

Raw base	8	4	20-25 mins
Pre-cooked	8	3	10-15 mins
- if topping is very thick, turn on grill at end for 1-2 mins.			

Meringues

Pavlova - 4 egg whites	2	2	1-1.25 hrs
Meringues	2	2	45-50 mins

Roasting

Medium size	6	3	25 mins. per 500g - rare 30 mins. per 500g - medium 35 mins. per 500g - well done
Large	5	3	25 min. per 500g - rare 30 min. per 500g - medium 35 min. per 500g - well done
Roast potatoes	5 5	3 (around roast)	1 hr par boiled 1.5 hrs from raw

If roasting a small joint, cook for first 30 mins on mark 7 to increase crispness.

To maximise crisp crackling on pork, turn up temperature to mark 7 for last 30-40 mins depending on size.

Note: This chart is to be used as a guide only. Personal preference can influence temperatures and times.

Trouble shooting guide

Problem	Possible cause	Action
Burners don't light	Power to appliance turned off	Turn on power supply
Oven burner difficult to light	Oven control not turned on fully or held depressed for long enough	Turn to mark 8 (270) and hold in until ignited
	Fault in igniter	Phone service number for service or advice
Oven going out just after ignition	Control knob not depressed long enough	Depress control knob until burner remains alight
Oven goes out during cooking		Phone service number for service or advice
Oven goes out when closing door	Door closed too fast	Close door gently
Hotplate burner difficult to light	Burner cap damp or incorrectly positioned	Dry and reposition cap
	Spark ignitor clogged with grease	Clean ignitor
	Burner ports blocked	Clean ports
	Spark igniter does not function	Phone service number for service or advice.
Grill element/browner does not come on	Power to appliance turned off	Turn power on
Grill element/browner smoking when on	Top of oven compartment soiled	Clean top of oven compartment
Food is not cooking to expectation	User may still be using settings of previous cooker - all ovens have different characteristics	Check cooking chart - consumer will become familiar with use If problem persists phone service number for advice
Food burning on base	Using black or dark coloured pans	Use light coloured metal pans
	Cooking time too long	Check oven cooking chart - check with other foods
	Temperature too low	Raise temperature
	Incorrect shelf position - too low in oven	Use higher shelf
	Opening oven door too frequently	Avoid opening and minimize time opened
	Oven overloaded	Use single shelf cooking and ensure a 5 cm airflow around the pans.
	Oven not preheated sufficiently	Allow longer pre-heat time
	Heat loss from oven	Phone service number for service or advice

Food cooking too quickly	Oven temperature set too high	Check oven chart, lower temperature
	Pan used larger than recipe required	Allow less time or use smaller pan
	Thermostat too high - faulty	Phone service number for service or advice
Food taking too long to cook	Opening oven door too frequently or for too long	Avoid opening door and minimise time open
	Oven not preheated sufficiently	Allow to preheat, especially for high temperature cooking
	Temperature set too low	Check chart and /or raise temperature
	Food was chilled or partially frozen	Allow to thaw completely or allow longer time for cooking
	Heat loss from oven	Phone service number for service or advice
	Thermostat too low - faulty	Phone service number for service or advice
Food is cooking unevenly	Tray or pan pushed too far to the back or sides of oven	Allow 5 cm airflow all around
	Tray too large	Use smaller tray
	Tray or oven overloaded	Reduce items on tray or number of trays in oven
Cakes not cooked through to centre	Temperature too high	Reduce temperature
	Oven overloaded	Cook fewer items
	Incorrect shelf position	Refer oven cooking chart
Food pale on top	Temperature too low	Raise temperature - refer to chart
	Insufficient cooking time	Increase cooking time
	Sides too high on cake tin	Use smaller tin
	Incorrect position	Refer to cooking chart
	Tray too large	Allow 5 cm airflow around items. Note that cakes are naturally a little paler when cooked in LaGermania
Cake cracking on top	Oven too hot	Reduce temperature
	Batter too thick	Check recipe or add more liquid
Timer does not ring	Timer has not been sufficiently wound up	Even if setting for a short time it is recommended to wind knob through 360° (to 60 mins) then turn back to required time

Cleaning

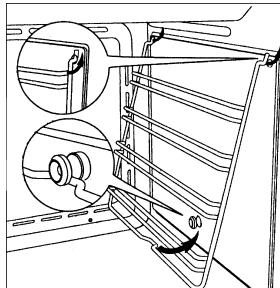
Cleaning hob

- Once the appliance is cold, clean it with a sponge and soapy water. Remove any spills immediately. This will avoid unnecessary effort later.
- Allow burners and trivets to cool down before cleaning them.
- The burners and trivets must be cleaned regularly to keep them in good condition. This is done by submerging them in soapy water and scrubbing them with a non-metal brush to keep the ports and slots free from obstructions so they give a perfect flame. Dry the burner caps and trivets whenever wet or damp. Do not wash the burner caps and trivets in a dishwasher.
- After cleaning and drying ensure that the burner heads and caps are replaced correctly on the burner body.
- The high temperatures generated by using the wok burner may cause the stainless steel hob of your hotplate to become discoloured over time. THIS IS NORMAL. Clean the hob with a product suitable for cleaning stainless steel.
- LaGermania stainless steel polish is available from your LaGermania retailer.
- Never use abrasive products, sharp objects, steel scouring pads, knives, etc., to remove stubborn food remains from the hob surface, trivets, burners and oven interior.
- Do not allow acidic products such as vinegar, lemon juice, etc., to come into contact with the hob.

Cleaning oven interior

Clean the oven enamelled floor, wire shelves and shelf supports with hot detergent suds.

It is recommended that oven interior be cleaned regularly as excessive build-up of fat can become a fire hazard.



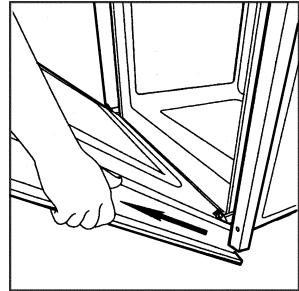
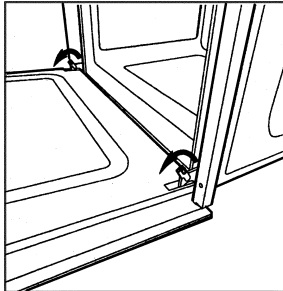
To clean the oven shelf supports

To remove the shelf supports remove the knurled knob either side, lift the wire rack and swing forwards.

Cleaning oven glass door

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

1. Open the door fully.
2. Lift the two levers forward as shown in figure below left.
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 as shown in figure below right.
5. To replace the door, fit the hinges on their mountings and lower the levers
7. Close the door.



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

Replacing the oven light

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

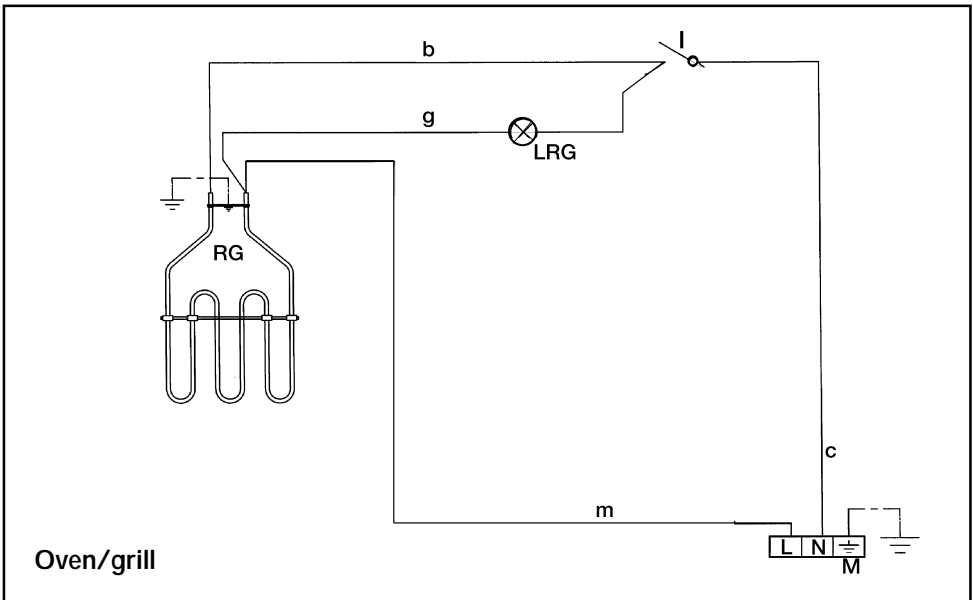
You may obtain this bulb from our service department as listed in the rear of this booklet or from your LaGermania retailer.

1. Disconnect the appliance from the main electricity supply.
2. To prevent damage place a tea cloth 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.



Service information

Wiring diagrams



- I Switch
- RG Grill element
- LRT Voltage red lamp
- LF Oven lamp
- LRG Grill resistance switch
- L Oven lamp
- N Neutral wire
- M Terminal separator
- G Generator
- P Push button
- b Blue
- c Light blue
- m Brown
- g Grey

