



MAKERS WARRANTY

APPROVED
DESIGN
AUSTRALIAN
GAS
ASSOCIATION

*la***GERMANIA**

LUGF50-90-S



MODEL

LUGF50-90-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 surface | |
| ○ Installation | |
| ○ Service agent | |
| Gas and electrical connection | 8 |
| ○ Gas inlet - Nat Gas | |
| ○ Gas inlet with different leg heights | |
| ○ Gas inlet - LPG | |
| ○ If using flexible connection | |
| ○ If using copper connection | |
| ○ Gas regulator | |
| ○ Electrical connection | |
| Support legs | 9 |
| Anti-tilt restraint | 10 |
| Upstand installation | 11 |
| Control panel | 12 |
| ○ Description of hob and 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**

- Accessories
- First time use
- Shelf positions
- Operation
- Temperature operation
- Thermostat settings
- Automatic ignition
- Manual ignition
- Using the grill
- Cooling fan operation
- Triple glazed door

Oven cooking tips **17**

Cooking chart **18-19**

Trouble shooting guide **20-21**

Cleaning **21-22**

- Cleaning hob
- Cleaning oven interior
- Cleaning oven shelf supports
- Cleaning oven glass door
- Replacing the oven light

Service information **24**

- Wiring diagrams

Important information

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 hotplate burners, including a central wok burner, 'one touch' electronic ignition, flame failure safety cut-off to all burners and a minute minder. The fan gas oven is fitted with an electric grill element, positioned against the roof of the oven, self cleaning oven linings and a triple glazed oven door. A cooling fan is fitted to keep the front fascia cool.

The cooker's data plate is accessible even with the oven 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 cooker

- 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 rear page.
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 materials less than 600 mm above the burner shall be protected by non-combustible 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 600mm, or an overhead exhaust fan, 750 mm.

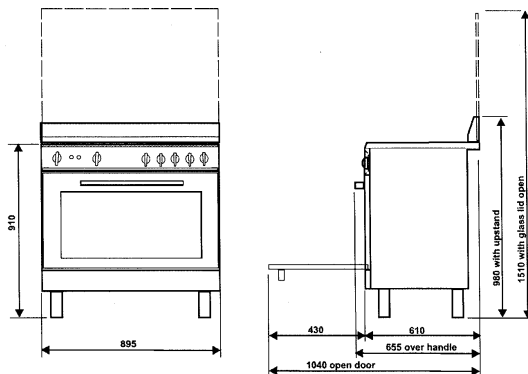
Side clearances to vertical surface:-

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.

Installation

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.handle): | 655 mm |
| Depth (over glass door): | 610mm |

Service agent

This appliance is imported and distributed by:

For service to this appliance please contact

Sampfords & 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@sampfords.com.au |

Gas and electric connection

Gas inlet (mm)- Nat gas.

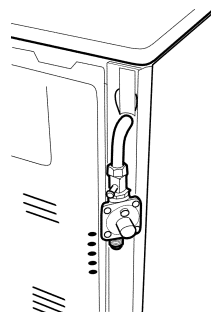
From RH rear side: 35 mm \varnothing
Up from floor: 600 mm \varnothing

Gas inlet with different leg heights - mm

| | | |
|-----|---------|---------|
| Min | NG: 585 | LP: 670 |
|-----|---------|---------|

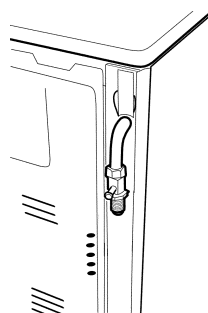
| | | |
|-----|---------|---------|
| Ref | NG: 600 | LP: 685 |
|-----|---------|---------|

| | | |
|-----|---------|---------|
| Max | NG: 620 | LP: 705 |
|-----|---------|---------|



Gas inlet (mm)- LPG.

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



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.

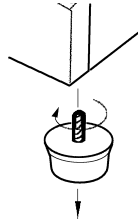
Electrical connection

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.

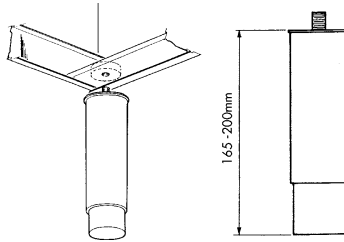
The lead is situated at the left hand side of the cooker.

Support legs

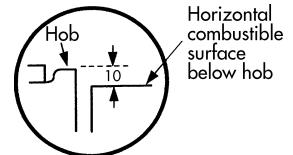
Before fitting legs remove the four transit supports. (One for each corner).



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 165 - 200mm. With the legs adjusted to a height of 180mm the cooker hob is located 10mm above a horizontal combustible surface, ref AG 5601/AG 601 Fig 5.1.

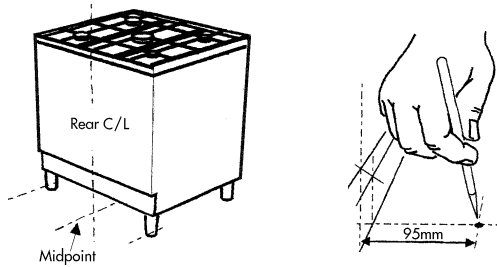


If the legs are not used and the cooker is mounted onto a plinth, fit transit legs to allow for clearance.

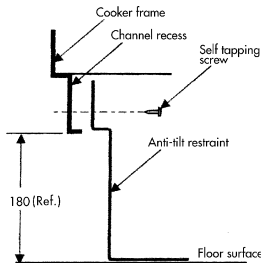
Anti-tilt restraint

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.

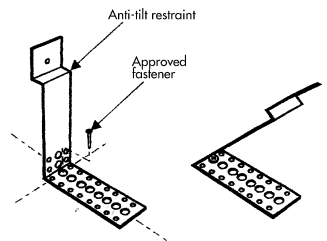


4. Bend anti-tilt restraint bracket (supplied) at 90° as measured.
5. Fix restraint bracket to floor at position marked. Use the hole closest to the bend for fixing.

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

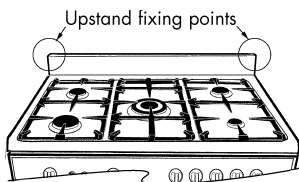
Bend bracket forward to clear cooker base.

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.

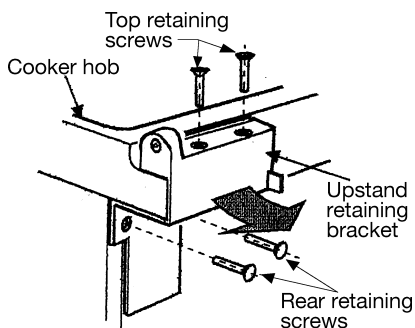


Uprand installation

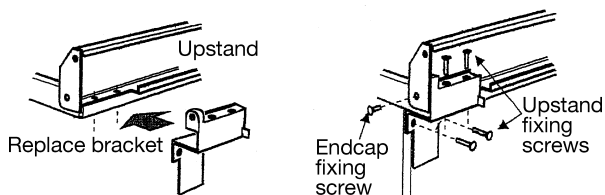
This cooker is fitted with an upstand. The upstand is located in the warming compartment or at the bottom of the cooker base. The upstand is fixed along the rear of the cooker hob. Fixing points for locating the upstand are at either end of the hob.



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



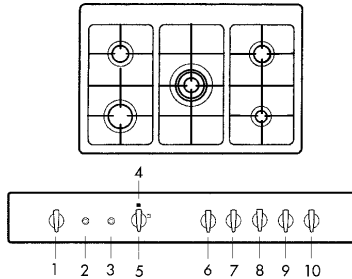
2. Peel away protective film from the underside of the upstand and locate onto the cooker top.
3. Line up the bracket holes with the upstand fixing holes. Relocate the upstand brackets and secure with the retaining screws.
4. Remove the remaining protective film from the upstand and secure end caps using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



Control panel

Description of hob and control panel layout.

This model is equipped with electronic ignition and flame failure cut-off to all burners

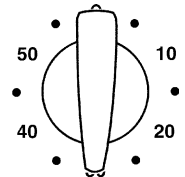


1. Minute minder
2. Oven light button
3. Oven fan button
4. Oven/grill ON indicator light
5. Oven/grill combination control knob
6. Left front burner control knob
7. Left rear burner control knob
8. Wok burner control knob
9. Right rear burner control knob
10. Right front burner control knob

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

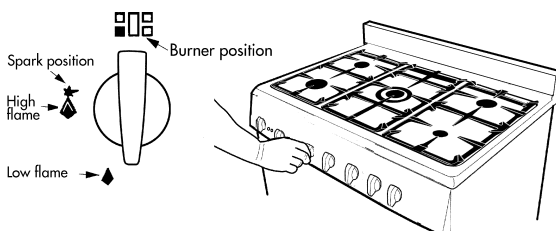
| Burners | Gas type | Pressure (kPa) | Injector (mm) | Mj/hr | Watts |
|-------------|----------|----------------|---------------|--------|-------|
| Small | Natural | 1.0 | 0.90 | 3.85 | - |
| | LPG | 2.75 | 0.54 | 3.25 | - |
| Medium (x2) | Natural | 1.0 | 1.18 | 7.12 | - |
| | LPG | 2.75 | 0.70 | 5.75 | - |
| Large | Natural | 1.0 | 1.55 | 12.5 | - |
| | LPG | 2.75 | 0.92 | 11.25 | - |
| Wok | Natural | 1.0 | 1.65 | 13.1 | - |
| | LPG | 2.75 | 1.02 | 13.1 | - |
| Oven | Natural | 1.0 | 2.00 | 16.5 | - |
| | LPG | 2.75 | 1.15 | 16.6 | - |
| Grill | | | | 2300 W | |

Cooktop burner operation

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

For description of control panel layout refer page 12.

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



First time use

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

Ignition

1. To operate the individual cooktop burners depress the appropriate control knob and turn anti-clockwise to the spark symbol. Push to activate the electronic ignition. Keep knob depressed for 5 seconds to activate the flame failure device.
2. Once flame is lit, turn knob to desired setting.
3. If the flame goes out repeat the procedure.

Operation

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

'High flame' graphic = highest output

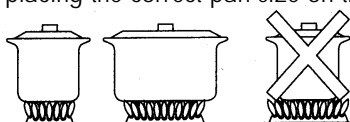
'Low flame' graphic = lowest output

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.



Oven/grill operation

Accessories

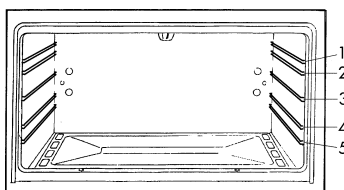
- 1 universal pan with wire grid
- 2 wire shelves
- 1 aluminium baking tray

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.

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.
- Shelf position 3 should be used for best results when baking with or without the fan.
- Shelf positions 4 or 5 are ideal for baking pizza's, quiche 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.
- Shelf positions 2, 3 and 4 are suitable for multi level cooking.

Operation

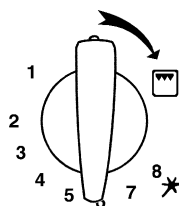
For cookers with the optional glass lid please note that the glass lid must always be in the open position when the oven is operating.

The oven is fitted with an electric element placed against the roof 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 electric spark ignition and a safety shut-off device.

Temperature settings

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 |

When operating the oven without the circulation fan these temperatures will apply to shelf position 3 only. Food placed on shelves below position 3 will be cooking at a higher temperature than indicated whilst food placed above shelf position 3 will be cooking at a lower temperature than indicated.

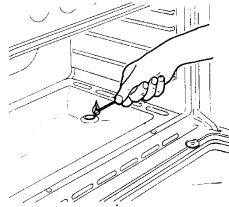
Automatic ignition

- 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 unburned 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 unburned gas to disperse and repeat the procedure.
- 4 Gently close the door.



Using the grill

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

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

- 1 Preheat for 5-10 minutes.
2. Place food on wire grid of universal pan at shelf position 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.
4. The oven door must be closed when operating the grill.

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

Cooling fan operation

The cooling fan operates when the oven is switched on. The cooling fan is activated approximately 5 minutes after the oven is switched on and it will continue to operate 5-10 minutes after the oven has been switched off. The cooling fan ensures that the control knobs and the surrounding fascia are always cool to touch.

Triple glazed oven door

The oven door is triple glazed to keep the exterior glass cool.

Oven cooking tips

- This is a large oven. 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.
- When opening the door during operation turn the fan off to minimise heat loss. Turn fan on again once cooking has resumed.
- Open door as little as possible during operation.
- If necessary to cover food with foil or baking paper whilst cooking in fan mode, 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. Best results when baking, roasting and multi level cooking will be obtained by cooking with the fan in operation.
- Best results when baking meringues, pavlovas, souffles and other delicate items will be obtained by cooking without the fan in operation.
- 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 or 2 trays side by side, 15-20 mins |
| | 4 | 3 | 4 trays, 20-25 mins |
| Choc-chip biscuits | 6 | 3 | 1 or 2 trays side by side, 15-20 mins |
| | 6 | 2/3 | 4 trays, 20 -25 mins |
| Muffins | | | |
| Small | 6 | 3 | 1 or 2 trays side by side, 12-18 mins |
| Medium | 6 | 3 | 1 or 2 trays side by side, 18-22 mins |
| Large | 6 | 3 | 1 or 2 trays side by side, 20-25 mins |
| Scones | | | |
| Plain | 6 | 3 | 1 or 2 trays side by side, 10-15 mins |
| Cakes | | | |
| Patty cakes - small | 5.5 | 3 | 1 or 2 trays side by side, 15-20 mins |
| - medium | 5.5 | 3 | 1 or 2 trays side by side, 20-25 mins |
| Sponge cake - 2 or 4 x 18cm | 5 | 3 | 22 - 25 mins |
| - 4 eggs) | | | |
| - 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 |
| Pastas/lasagna | 4 | 3 | 45 mins-1 hr |
| Pastries, pies and tarts | | | |
| Choux pastries - small bouchees | 7 | 3 | 1 or 2 trays side by side, 20-25 mins |
| - eclairs | 7 | 3 | 4 trays, 20-30 mins |
| | 7 | 3 | 1 or 2 trays side by side, 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. | NO FAN |
| Meringues | 2 | 2 | 45-50 mins. | NO FAN |

Roasting

| | | | |
|----------------|----------|--------------------------|---|
| Medium size | 6 | 3/4 | 25 mins. per 500g - rare 30 mins. per 500g - medium 35 mins. per 500g - well done |
| Large | 5 | 3/4 | 25 min. per 500g - rare 30 min. per 500g - medium 35 min. per 500g - well done |
| Roast potatoes | 5/6 5 | 3/4 (around roast) | 1 hr par boiled 1.5 hrs from raw |

If roasting a small joint, cook for first 30 mins on mark 7 (250°C) to increase crispness.

To maximise crisp crackling on pork, turn up temperature to mark 7 (250°C) 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. (2 levels of cooking with fan on) |
| | 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.

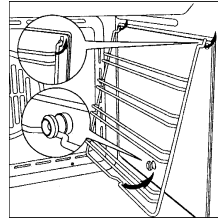
This oven is fitted with catalytic self cleaning linings on the roof, sides and back of the oven. The linings are covered with a special micro-porous enamel that absorbs and removes fat residue during baking. Should any liquid fat splatter onto the linings, self cleaning action may not be adequate. In this case the linings may be wiped with a damp sponge. Mild detergent may be used but no chemical cleaners. After this, heat the oven to the maximum temperature for a period of 30 minutes. If the stains persist wait until the oven has cooled down and repeat the above procedure.

Important: always clean the enamelled surfaces and wire components prior to starting the 30 minute heat cleaning cycle.

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

Cleaning oven shelf supports

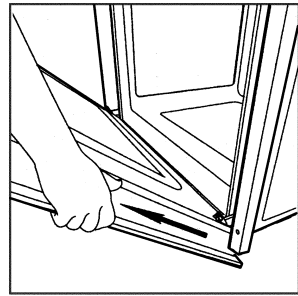
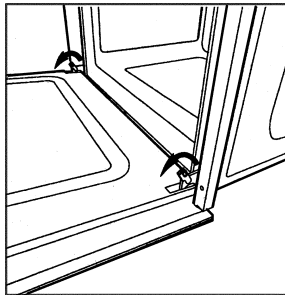
To remove the shelf supports remove the knurled knobs either side, lift the wire rack and swing forwards.



Cleaning oven glass door

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

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

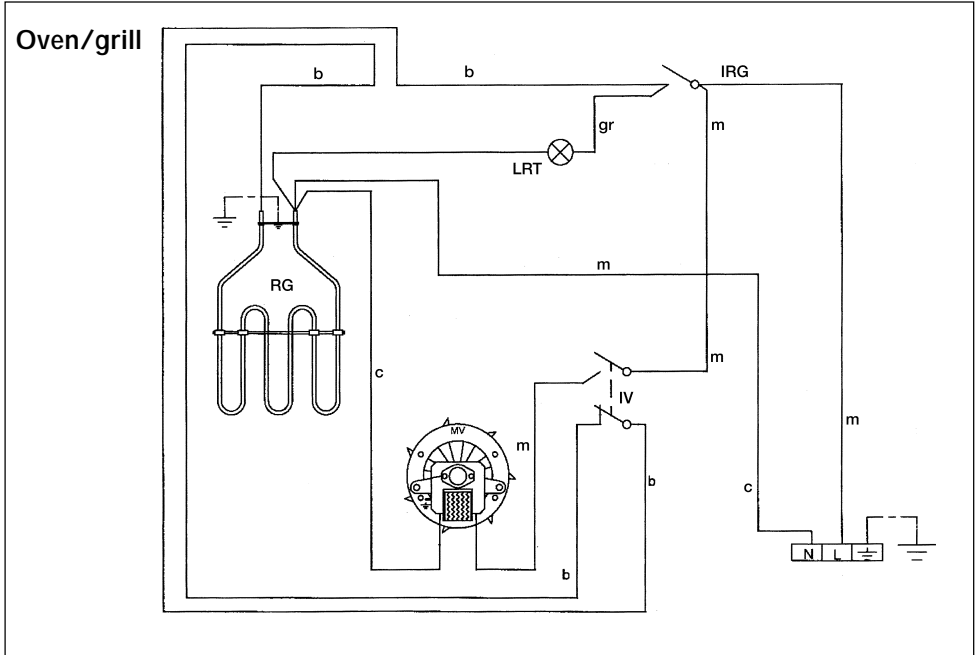
Type: E14, 25W, heat resistant to 300°C.

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

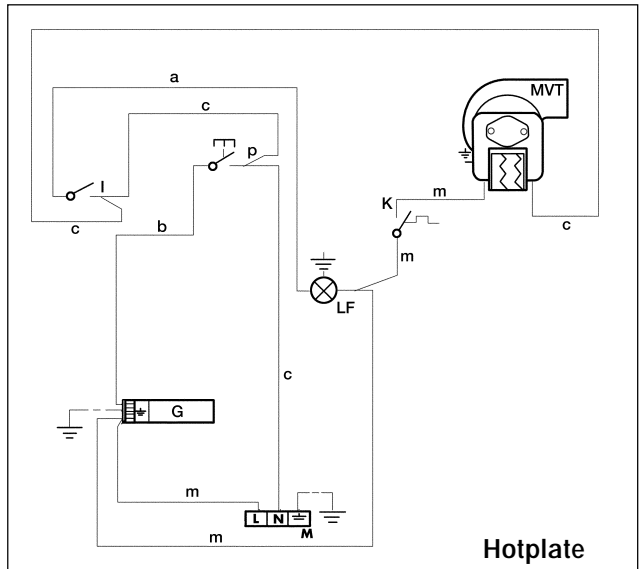
1. Disconnect the appliance from the main electricity supply.
2. To prevent damage place a tea cloth in the bottom of the oven.
3. Unscrew the glass cover of the light.
4. Unscrew the old lightbulb and replace it with a new one.
5. Replace cover
6. Reconnect the power supply.



Wiring diagrams



- G Generator
- K Thermal cut out
- LF Oven lamp
- N Neutral wire
- L Active
- M Terminal separator
- I Switch
- P Push button
- RG Grill resistance
- MVT Cooling fan motor
- MV Fan motor
- IV Fan oven switch
- IRG Grill resistance switch
- LRT Voltage lamp
- a Orange
- b Blue
- c Light blue
- gr Grey
- m Brown
- r Red



Hotplate