



MAKERS WARRANTY

APPROVED
RESCUE
AUSTRALIAN
GAS
ASSOCIATION



Model F650D5X

Installation instructions

User instructions

Please leave instructions with the owner

Important information

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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

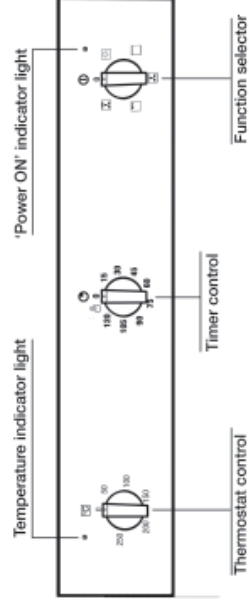
Oven operation

First time use

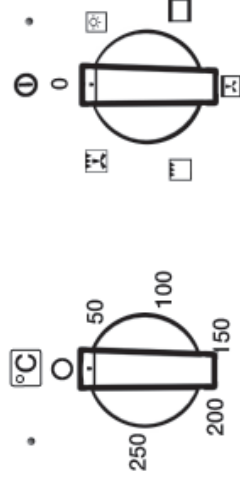
Thoroughly clean the appliance and accessories with warm soapy water before using them for the first time.

Operate the oven for about 30 minutes at 200°C on fan 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).



Inner grill heating element.
(Radiant grill).



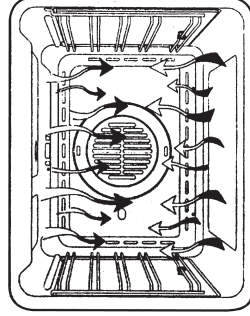
Full grill heating element with fan.
(Fan grill).

Oven and grill operation

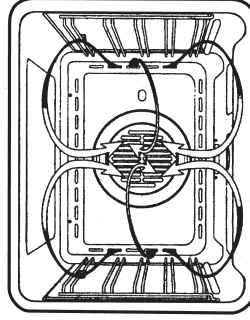
The electric oven is heated by 3 elements; one on the bottom and two against the roof of the oven. The function selector control knob controls the elements relative to the graphic symbols on the control panel.

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.



Conventional mode



Fan mode

In order to operate the grill or the oven, both the thermostat control and the function selector control must be activated as well as the timer control. 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.

Timer control


In order for the oven to function the timer control must be activated first. It can operate in either the manual mode or in the 'end of cooking' mode. In manual mode the cooking process is not time controlled. In the 'end of cooking' mode the cooking process can be controlled for a period of up to 120 minutes. At the end of the preset cooking time a buzzer will sound and the oven will turn off automatically.

Indicator lights

An 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.

A red function control indicator light illuminates when a function is selected.

Operating the oven in manual mode

1. Turn the timer control knob anti-clockwise to the  position.
2. Turn the thermostat control knob to the required temperature.
3. Turn the function control knob to the required function. Both indicator lights will illuminate to indicate that a function and a temperature have been selected.
4. To switch the oven off simply return all three control knobs to the '0' positions.

Operating the oven in the 'end of cooking' mode.

1. Turn the timer control knob fully clockwise, then return to the desired duration of cooking time, which is indicated in minutes on the control panel.

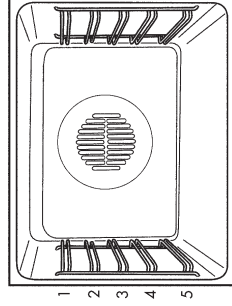
Important:

In order for the timer to work correctly turn the control knob clockwise for as far as it will go, before returning it to the required temperature setting.

2. Turn thermostat control knob to the required temperature.
3. Turn the function control knob to the required function. Both indicator lights will illuminate to indicate that a function and a temperature have been selected.
4. At the end of the cooking time a buzzer will sound and the oven will switch off.
5. Return all three control knobs to the '0' positions.

Shelf positions

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



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



Radiant grilling

Thermostat setting from 180°C - 200°C.

This mode uses radiant heat provided by the 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.



Defrosting

Thermostat setting 0°C.

By selecting either 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 tips





For best results when using your LaGermania oven:

- Preheat oven in manual mode then select end of cooking time if required.
- Preheat time will depend on the oven temperature required. When preheating, the required temperature is reached when 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	<input type="radio"/> Check if 'end of cooking time' has been reached. <input type="radio"/> Check for power failure or defective fuse.
Food taking too long to cook	<input type="radio"/> Increase thermostat setting. <input type="radio"/> Use fan forced mode rather than conventional mode. <input type="radio"/> Check door is positioned correctly.
Cakes cracking on top	<input type="radio"/> Reduce oven temperature. <input type="radio"/> Select conventional cooking mode.
Uneven browning	<input type="radio"/> Reduce oven temperature slightly. <input type="radio"/> Position food in centre of oven.

Cooking chart

Function				
Recommended shelf position	Shelves 2 or 3	Shelf 2	Shelf 3	Shelves 2 3 or 4
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				
2 levels of cooking				✓

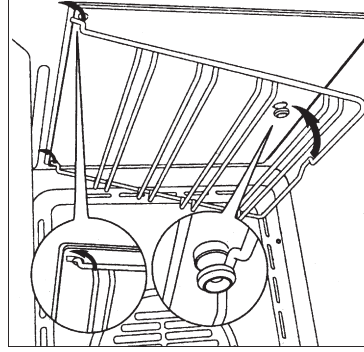
Cleaning and care

General cleaning instructions

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

Shelf support removal

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



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.

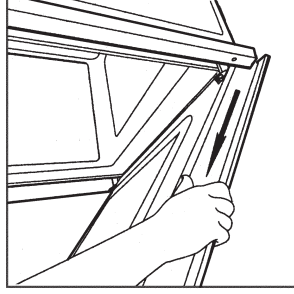
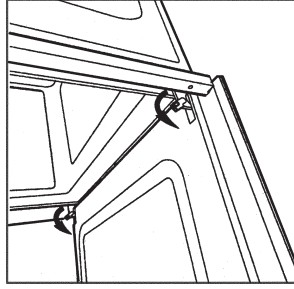
Cleaning stainless steel front

- 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 following steps:

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.



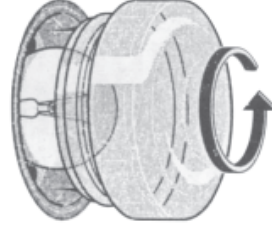
5. To replace the door, fit the hinges on their mountings and lower the levers.
6. Close the door.
- Use a window cleaner to clean the exterior glass panel.

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.



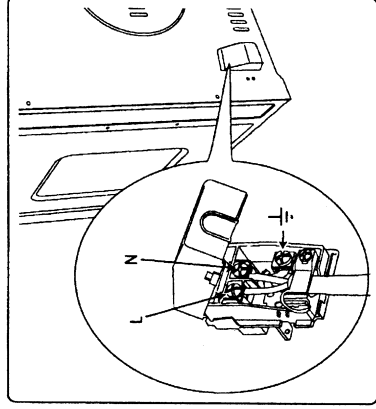
Installation & Service instructions

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.

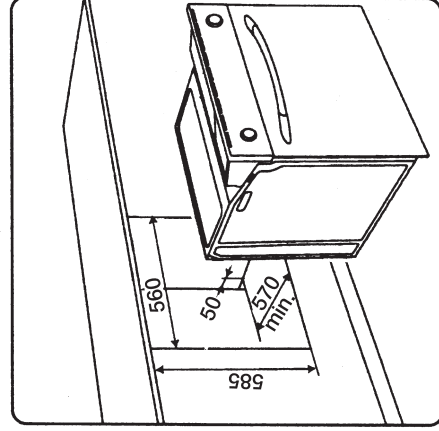
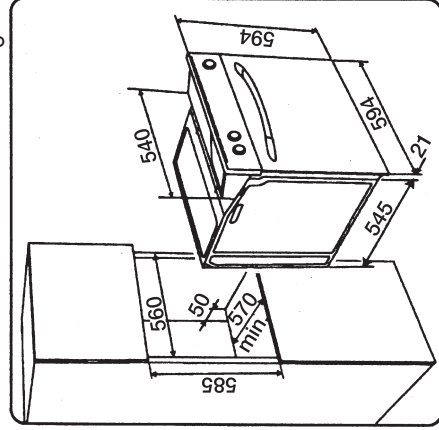
Electrical connection

- 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.

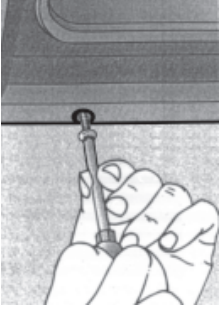


Installation instructions (Proud fittings)

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

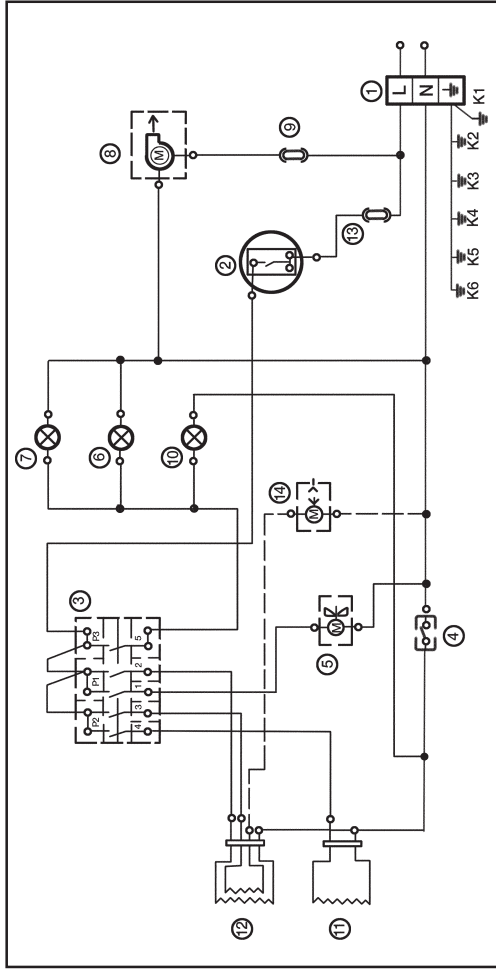


As installations vary we recommend that your cabinet maker checks the dimensions of the actual unit prior to installation. Align the oven centrally with respect to the side walls of the opening and fix it in place with the 4 screws and spacers provided.



○ 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. Supply terminal
2. End cooking
3. Function control
4. Oven thermostat
5. Fan motor
6. Function control indicating light
7. Oven lamp
8. Cooling fan motor
9. Thermostat start cooling fan
10. Oven thermostat indicating light
11. Bottom heating element

12. Upper & grill heating element
13. Thermal cut-out
14. Rotisserie motor (optional)
- K1. Appliance earth connection
- K2. Oven fan earth connection
- K3. Rotisserie motor earth connection (optional)
- K4. Grill element earth connection
- K5. Oven lamp earth connection
- K6. Oven thermostat earth connection



This appliance is imported
and distributed by



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