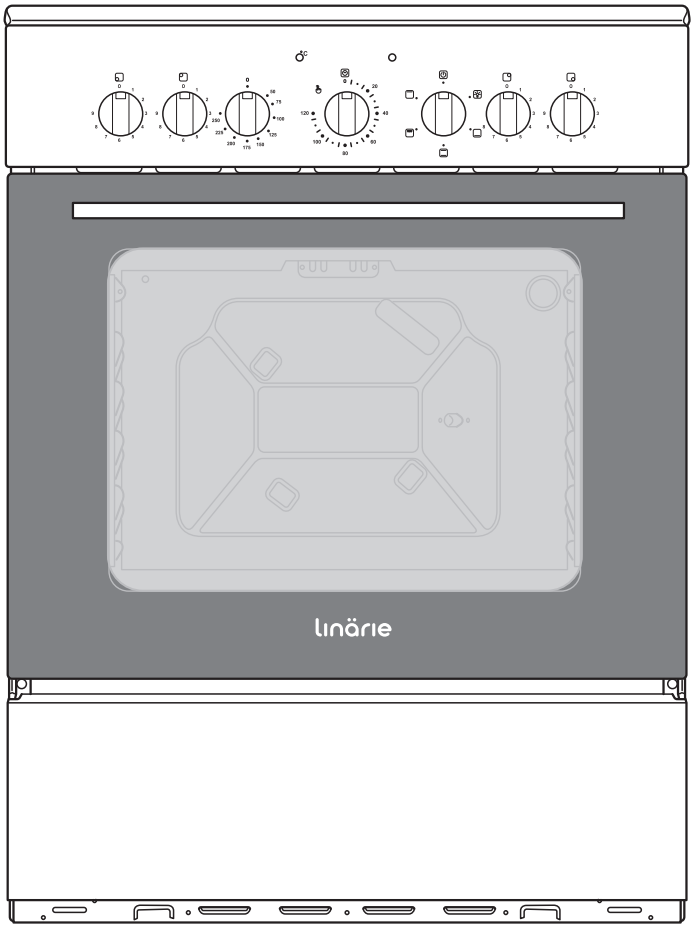
linärie

ROUEN

50cm Freestanding Electric Oven with Ceramic Cooktop

LYFC5060CX



EN Operation, Installation & Instruction Manual

www.linarie.com.au

Register your product online

CONGRATULATIONS

Congratulations and thank you for choosing Linärie to introduce a new comfort of cooking in your home. We are sure you will find your new appliance a pleasure to use and a great asset to your kitchen.

This appliance complies with all relevant safety requirements in Australia. Inappropriate use can, however, lead to personal injury and damage to property.

In order to operate the unit correctly and safely, please read this instruction manual carefully before installation and usage. This user manual which provides you with all required instructions related to safety, installation, use and maintenance of the appliance.

For future reference, please store this booklet in a safe place and ensure that all users are familiar with the contents. Pass them on to any future owner of the appliance.

Record Model & Serial Number
Model .....
Serial Number .....
Register your product www.linarie.com.au

⚠ IMPORTANT

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under Linärie's manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on Linärie's manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

Correct Conditions of Use

• The appliance is intended for use in the home and similar environments only. It is not intended for commercial use.

• **Danger of fire:** do not store items on the cooking surface.
• A steam cleaner is not to be used.
• The appliance is not intended to be operated by means of an external timer or separate remote control system.

• Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
Regarding the instructions for installation and electric connection of the appliance, thanks to refer to the below paragraph of the manual.

ⓘ Linärie do not assume any liability for damage arising from non-adherence to these documents and from improper assembly. The electricity connection must be made by a qualified specialist. Installation must comply with the valid standards, regulations and laws. All safety and warning information and the operating and installation instructions must be complied with.

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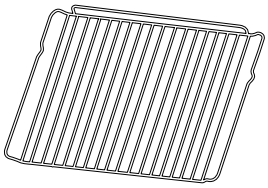
Additional information on products, accessories, warranty, replacement parts and services can be found at **www.linarie.com.au**

2.3 Correction use and Operation

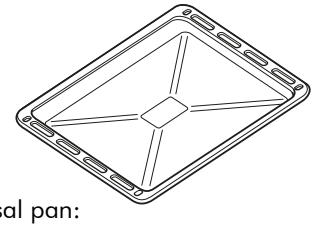
- For safety reasons, this appliance may only be used after it has been built in.
- Reliable and safe operation of this appliance can only be assured if it has been connected to the mains electricity supply.
- Before using the appliance, ensure that all packaging materials are removed from the appliance and make sure that the connection data on the data plate [voltage (V) and frequency (Hz)] indicated on the appliance corresponds to the voltage and frequency of the power supply in your household. Consult a qualified electrician if in doubt.
- DO NOT store or spray flammable materials in the appliance or near this appliance while it is in operation (e.g. aerosols).
- Cracks, fissures or fractures in the glass ceramic panels can damage the underlying electronics. Switch off and disconnect the appliance immediately.
- This appliance can become damaged when exposed to excessive heat.
  – When using this appliace, ensure that any burners in use are always covered by a pan. Switch the cooking zone off when a pan is removed, even for a short time.
  – Select a pan which is suitable for the size of the burner.
  – Regulate the flame so that it does not burn up the sides of the pan.
  – Avoid overheating the pan (e.g. when cooking with a wok).
- Always switch the appliance on when a cooking zone is in use, otherwise condensation may collect in the this appliance, which could cause corrosion.
- When cooking with oil or fat, chip pans and deep fat fryers etc., do not leave the pans unattended. Never leave an open grill unattended when grilling. Overheated oil and fat can ignite and could set the rangehood on fire.

3. ACCESORIES

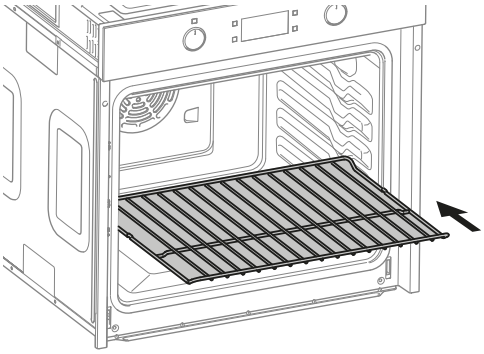
This appliance is only suitable for cooking food. Do not use it for other purposes, i.e. for storage purposes. Otherwise, it might lead to damage to the appliance or personal injury.



Wire shelf :
For grill, dishes, cake pan with items for roasting and grilling.



Universal pan:
For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/spillage and meat juices.



SHELF PLACEMENT WARNING:
To ensure the oven shelves operate safely, correct placement of the shelves between the side rail is imperative. Shelves and the pan only can be used between the first and fifth layers. The shelves should be used with the right direction, it will ensure that during careful removal of the shelf or tray, hot food items should not slide out.

4. TECHNICAL DATA SHEET

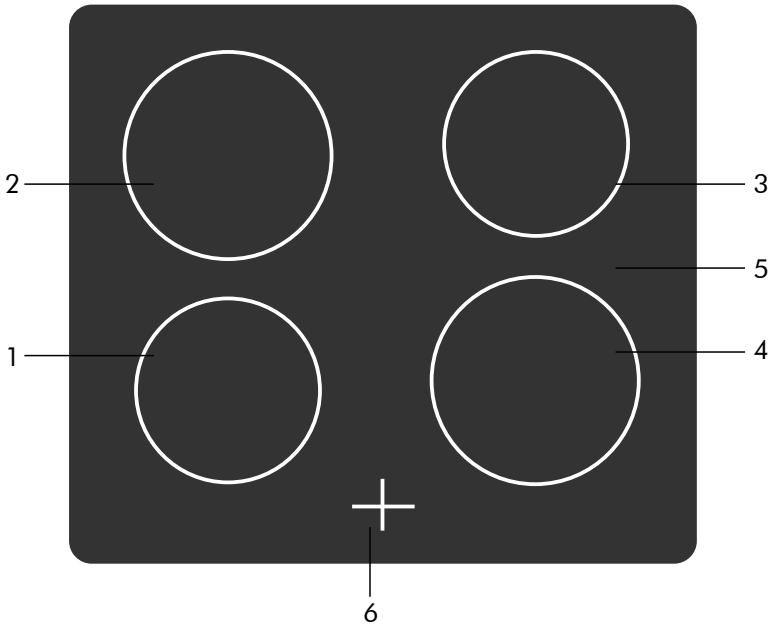
Reference	Value
Model	LYFC5060CX
Power Supply Voltage	220-240V ~ 50Hz/ 60Hz
Maximum power	2200W
Cavity size	70L

Parameter	Value
Top heating	1000W zone
Grill heating	1200W zone
Bottom heating	1000W zone
Temperature range	50°C / 250°C

Package	Value
Oven size W*D*H)	500*600 (830-860)
Carton box size W*D*H)	542*688*875
Oven lamp	25W
Cooling fan	12W

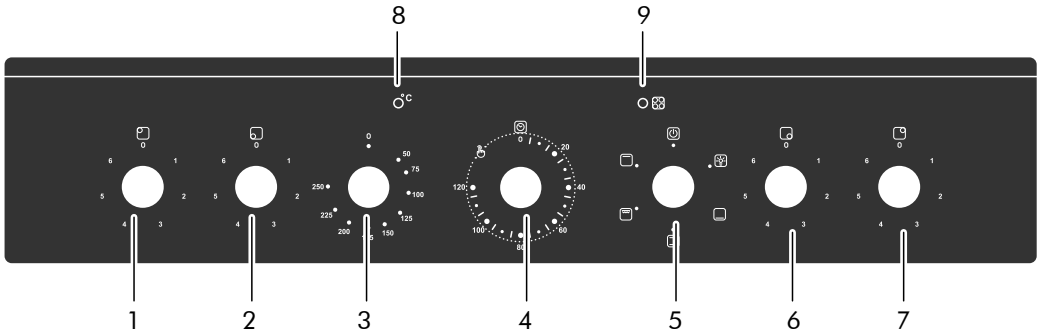
5. PRODUCT DESCRIPTION

Description of the appliance



1. 1200W zone
2. 1800W zone
3. 1200W zone
4. 1800W zone
5. Glass plate
6. Display

6. CONTROL PANEL



1. Power control knob for cooking zone 1 Conventional power control in 6 steps up to 1200 W
2. Power control knob for cooking zone 2 Conventional power control in 6 steps up to 1800 W
3. Oven temperature control knob
4. Timer
5. Oven function setting knob
6. Power control knob for cooking zone 4 Conventional power control in 6 steps up to 1800 W
7. Power control knob for cooking zone 3 Conventional power control in 6 steps up to 1200 W
8. Oven indicator light
9. Hob Indicator light

7. INSTALLATION

Positioning

Important: The hob should never be installed in proximity of a door access. People opening and closing the door could come into contact with pots or pans cooking on the hob. This unit may be installed and used only in permanently ventilated rooms.

Unpacking

1. Be careful when unpacking and installing the appliance. Sharp edges might cause accidents.
2. The oven is heavy and care must be taken when moving it. Ensure that all packing, both inside and outside the cooker, has been removed before the oven is used.
3. Unpack the oven from the carton, check and make sure it has not been damaged in any way. If you have any doubts, do not use it, contact the service center or where you buy the oven.

ELECTRICAL CONNECTIONS

⚠ WARNING

- The wiring of oven must be equipped with all-pole disconnection device according to the wiring rules.
- After installing the appliance, it is necessary to have other methods to disconnect the power supply. The power supply is disconnected by a contactable plug or by a fixed wiring switch that meets the wiring requirements.

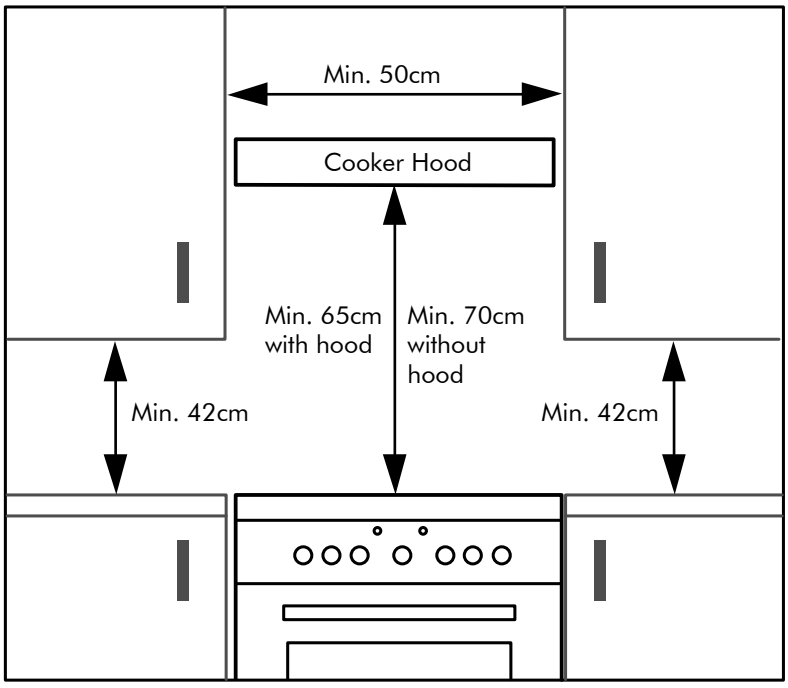
Important information

The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations. Important: remember to disconnect the appliance from electricity by turn off the mains before regulating the appliance or carrying out any maintenance work.

Installation

The cooker is designed to fit between kitchen cabinets. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be
used with cabinet one side or both as well as in a corner setting. It can also be used free-standing.
The appliances can be installed next to furniture units which are no taller than the top of the cooker hobs. If the cooker is placed touching walls or sides of neighboring cabinets, these must be capable of withstanding a temperature rise of 50°C above room temperature. For a correct installation of the cooker the following precautions must be followed:

1. The cooker may be located in a kitchen, a diner or bed sitting room, but not in a bathroom or shower room.
2. Kitchen cabinet installed next to the cooker that are taller than the top of the cooker hobs must be situated at least 20 cm from the edge of the hobs.
3. Hoods must be installed according to the requirements in the installation manual for the hoods themselves and in any case at a minimum distance of 65 cm.
4. Place the wall cabinets adjacent to the hood at a minimum height of 42 cm from the hobs as indicated in figure 1.
5. The hoods must be installed according to the requirements in the hood handbook.
6. Should the cooker be installed beneath a wall cabinet, the latter should be situated at least 70 cm away from the hobs as indicated in figure 1.
7. cut-out for the cooker cabinet should have the dimensions indicated in the figure 1.
8. The wall in contact with the back of the cooker must be of flameproof material.



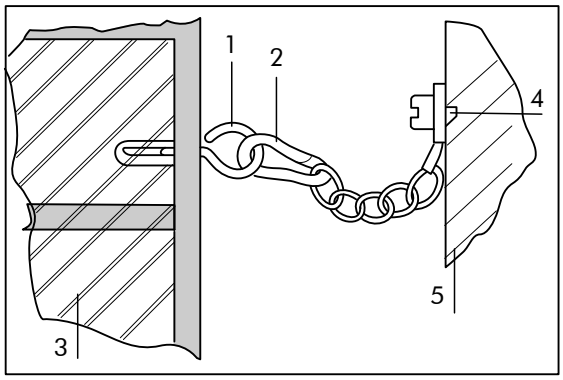
cont. installation

Leveling Your Appliance

Take out of the 4 cooker feet from oven cavity, which be packed together with backing rack, and then screw them into the 4 plinth in lower part of cooker. These feet level off the oven when necessary. The height of the cooker can be adjusted by means of adjustable feet in the plinth. Adjust the feet by tilting the cooker from the side. Then install the product into position. It is essential that the cooker be standing level before installation.

Fitting the safety chain and hook

To prevent the cooker from tipping forward, two lengths of chain MUST BE fixed to the back of the cooker, which should be secured to the hooks provided at all times. The hooks should be secured to the wall at the rear of the cooker. The chains should always be attached to the hooks when the cooker is in position against the wall. Fix the hooks into the wall immediately behind the cooker on both sides. Ensure the chain to the hook before using or cleaning the oven.

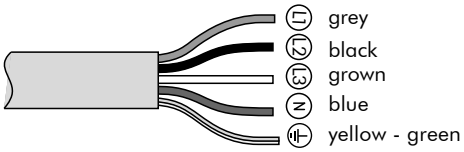


1 Stability hook
2 Safety chain
3 Kitchen wall
4 Firmliy fix chain to cooker rear
5 Rear of cooker

Electrical connection

All electrical work must be carried out by a suitably qualified and authorized electrician. No a terations or willful changes in the electricity supply should be carried out. Before attempting the connection, check whether the voltage indicated on the rating label corresponds to the actual mains voltage.
Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail. Mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.

1. Connect the appliance to the main electrical supply correctly and switch on the main supply.



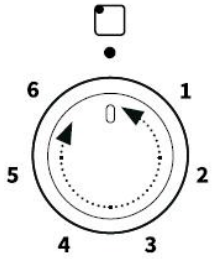
2. Check the appliance and its functions.

8. OPERATION

Slide-in racks Placement Warning

Before you start heating, place your food in suitable cookware and place it in the middle of the desired coo-king zone as described before. Make sure that the bottom of the cookware and the cooking surface are clean and dry.

- The cooking zones have different power levels (see "Description of the appliance").
  These can be set in steps by turning the corresponding power control knob clockwise to the desired position.
- When you have finished cooking, switch off the cooking zone by turning the power control knob to the "Off" position (●).



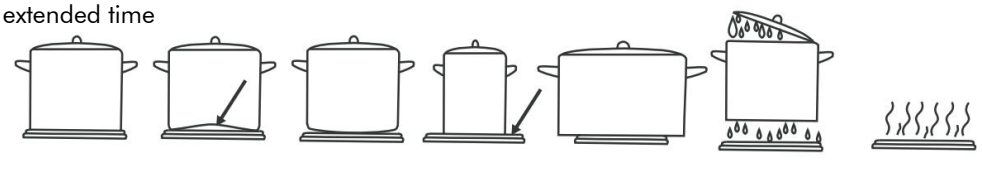
Power level Suitability

1 - 2	Slight heating of small quantities Melting chocolate, butter, and foods that burn quickly Gentle cooking / simmering Slow warming up
2 - 3	Reheating/ Rapid simmering/ Cooking rice
3 - 4	Pancakes
4 - 5	Sauteing / Cooking pasta
5 - 6	Stir-frying/ Searing/ Bring soups or water to the boil

Controlling the heating zones of the hob

- Do not use pots and pans that are unsteady and likely to rock or overbalance.
- Do not operate the cooktop tor an extended time without utensil on the Hilight.

- If a cooking zone is still too hot to touch after use, this is indicated by the corresponding coo-king zone indicator light at the front of the hob.
  Do not touch the cooking zone!
  The warning signal will disappear again when the surface has cooled down to a safe tempera-ture.
  This can also be used as an energy-saving func-tion:
  Use the still hot cooking zone for subse-quent cooking processes.



cont. operation

Heat level selection

The heating zones have different levels of heat.
The level of heat can be adjusted gradually by
turning the appropriate knob to the right.

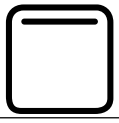
9. PROGRAM FUNCTIONS

Prior to first use

- Remove packaging, clean the interior of the oven.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open up a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min), remove any stains and wash carefully.

⚠ WARNING

When heating the oven for the first time,it is normal phenomenon to give off smoke and peculiar smell. This will disappear about 30 min later.

Icons	Function Description
	Lamp Users can observe the cooking progress without opening the door, but they need to start the setting function and then the lamp will turn on.
	Bottom heat The concealed element atth e bottom ofth e oven provides more concentrated heat without browning. This is suitable for slow cooking dishes, such as crisp casseroles, stews, pastries and pizza.
	Lower heater + Upper heater The top and bottom work together, and can be used for routine cooking operations.
	Double grilling The upper inner ring heating element and the outer ring heating element can work atthe same time. The temperature can be setin the range of 50 ℃ to 250℃.
	Top heat The top ring heating element working. The temperature can be set in the range of 50℃ to 250℃

10. OVEN OPERATION SUGGESTIONS

Normal Suggestions

- We suggest to preheat the oven before the food is put into the oven.
- Normally , it is impossible to shorten the cooking time by increasing the temperature (food may be well cooked outside, but not yet inside).
- If cooking is done on a multi-layer grill, we suggest using a Conventional + fan function so that uniform cooking can be achieved at all heights.
- In order to achieve the best cooking effect, we suggest that the suitable ware should be placed in the center of the grill or tray.
- In order to prevent the formation of excessive condensation beads on the inner glass, after cooking, hot food should not be placed in the oven for a long time.

Suggestions on cake and biscuits cooking

- Dark metal molds can absorb heat better when baking cakes.
- Temperature and cooking time depend on the quality and consistency of the mixture.
- To check the cake is ripe or not, at the end of cooking time, insert the metal pole to the top of the cake and then withdraw. If the batter does not stick to the metal pole, the cake is ripe.
- If the cake collapses when it comes out of the oven, the next you can extend the time appropriately, if necessary, can also be reduced by about 10°C for baking.

Suggestions on meat cooking

- The cooking time of food, especially meat, varies with the thickness and quality of the meat and the taste of the user.
- We suggest using meat thermometers when cooking meat. (The thermometer is not supplied with the oven.)
- If necessary, food can be wrapped in aluminum foil for cooking to make the food more tender.

11. CLEANING & MAINTENANCE

GENERAL INFORMATION

- Allow the appliance to cool down completely before cleaning and maintenance.
- The surfaces and controls are susceptible to scratches and abrasion. Please observe the following cleaning instructions.

WARNING

Do not use stainless steel cleaning agents on the controls.
Use neutral cleaning agents and avoid using harsh cleaning chemicals, strong household cleaners or products containing abrasive cleaners as this will affect the appearance of the appliance and may remove the printed symbols on the control panel.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- Any damage that is caused to the appliance by a cleaning product will not be fixed free of charge, even if the appliance is within the guarantee period.

Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

Cleaning side walls and oven door

1. Take down left and right side-shelves, method is pushing the bottom of shelves and pull to sides at the same time, push up side shelves and rotate up to level, and pull out the rack.
2. Cleaning left and right sides, order of install is opposite to the order of take down.

Removing the door from the oven

- To simplify cleaning the interior of the oven, the door can be removed.
- The process of removing the door is shown below:

① Open the door to the maximum angle and pull the lock back at the hinge of the door(Figure 1). There are two locks on both sides of the oven door.
② Close the oven door, at about 15 degree, then lift the door, and slowly pull out from the oven.(Figure 2)
③ After cleaning, perform the above-mentioned operations in the opposite steps to restore the door to its original condition.

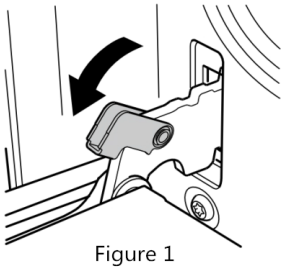


Figure 1

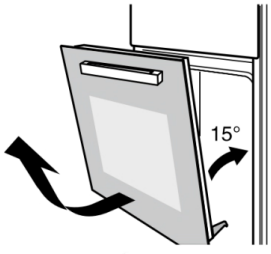


Figure 2

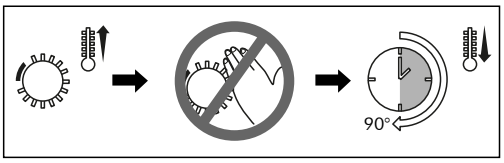
Note: After using a specific detergent, run the oven for 15-20 minutes with maximum heating settings to remove residues in the oven. In this process, touchable parts may be hotter than usual. Keep children away from the oven.

cont. cleaning & maintenance

Replacement of the oven light bulb.

CAUTION!

If the glass has some scratches, it may lead to crack.
Don't use the glass container corrosive cleaning product or detergent to clean the glass.



Not covered by the appliance guarantee.

Sensor Probe Replacement

The probe used in the oven is a mechanical physical probe. Do not replace it without authorization.
In case of abnormal temperature sensing of the sensor probe, please contact the designated repair shop immediately for replacement.

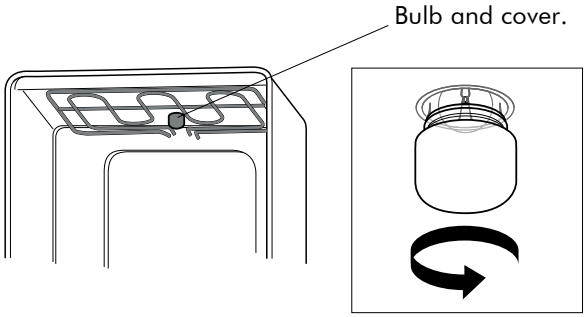
⚠ WARNING

Disconnect the appliance from the electrical supply.
Open the oven and remove the shelves.

The oven has a light with the following characteristics: 25W and 300°C.

1. During use of the appliance, it becomes hot. Care should be taken and avoid touching the heating elements inside the oven.
2. Ensure that the appliance is switch off before replacing the lamp to avoid the possibility of electric shock.
3. Remove the glass cover that protects the light bulb by turning it counter clockwise.
4. Unscrew the old light bulb and dispose it safely and ecologically.

Note:
The glass cover may be tight, may need a stronger grip to release it. Please release as shown.



12. TROUBLESHOOTING

Observe all safety and warning information during operation. (see the General Safety Instructions" section)

Problem	Possible Cause	Possible Solution
The oven is not working	Interrupted electrical current	Check other electrical appliances if it is working.
	Breaker mulfunction	Check your breaker if it is working fine.
	Forgot the activate the timer function	Reset the timer function
The lamp is not turning on	Defective lamp	Replace with a new lamp.
	No electrical current	Check if the oven have electrical power.
Oven suddenly stop working	Power interrupted	Check for other appliances if it is working.
	Normal close thermostat protection	Check if the cooling fan is working. If yes, replace with new thermostat.
Oven is not heating during operation	Can not adjust the temperature controller.	Check and setup the temperature.
	Timer may have been set up.	Check and adjust the timer.
	No power	Check the power box.
	Heating element is damaged.	Replace the heating element.
There is water coming out from the glass when operating.	Door seal is worn out.	Replace the door seal.
	Weak or damage hinges.	Replace the hinges.

If you have completed all of the above checks and is still experiencing difficulty, please contact your local Linärie Service Center (see the "Warranty and Spare Parts" sections).

⚠ WARNING

Any electrical repairs to this appliance must conform to your local, state and federal laws. Please contact the service center if in any doubt before undertaking any of the above. Always disconnect the unit from the power source when opening the unit.

13. ENVIRONMENTAL TIPS

Observe all safety and warning information during operation (see the "General Safety Instructions" section).

13.1 Disposal considerations

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

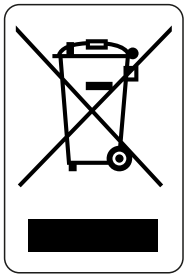
13.2 Disposing of your old appliance

Electrical devices marked with this label may not be disposed of in domestic waste at the end of their service life.

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

Please dispose of those materials by contacting your local authorities and ask for the correct method of disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

By disposing of this product in accordance with the regulations, you protect the environment and the health of those around you from negative consequences.



14. WARRANTY & AFTER SALES SERVICE

Observe all safety and warning information during operation (see the "General Safety Instructions" section).

In the event of a fault which you cannot remedy yourself, please contact Linärie.

14.1 Warranty

The manufacturer's warranty for this appliance is 2 years.

14.2 After sales service

The contact details for Linärie are given at the beginning and of these instructions.
When contacting Linärie, please quote the model and serial number of your appliance. These can be found on the data plate, after removing the grease filter.

Record model & serial number

Model:.....
Serial Number:.....

Register your product **www.linarie.com.au**

14.3 Replacement of spare parts

Incorrect components can lead to personal injury or damage to the appliance. Use only genuine original Linärie spare parts.

Modifications, additions or alterations to the appliance can lead to safety risks. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Linärie cannot accept liability.

Please check **www.linarie.com.au** for more information.

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LIKE TO KNOW MORE?

For further information on all Linärie appliances, or to obtain detailed dimension and installation information, phone or email our Customer Care team or visit our website:

Australia
hello@linarie.com.au
www.linarie.com.au

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These operating and installation instructions have been drawn up with the greatest of care. But it cannot be ruled out that subsequent technical modifications have not yet been incorporated or the relevant content has not yet been adapted. Please accept our apologies in this eventuality. An updated version can be requested from our team. Subject to printing errors and mistakes.

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