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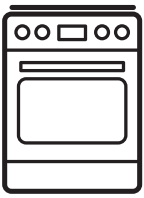

**LKS500003W**

**EN** User Manual | **Cooker**

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# 1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

## 1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall

be kept away from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- WARNING: The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

## 1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- Only a qualified person must install this appliance and replace the cable.
- This appliance must be connected to the mains with a H05VV-F type cable to withstand the temperature of the rear panel.
- This appliance is intended for use up to an altitude of 2000 m above sea level.
- This appliance is not intended to be used on ships, boats or vessels.
- Do not install the appliance behind a decorative door in order to avoid overheating.
- Do not install the appliance on a platform.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- Never use water to extinguish the cooking fire. Switch off the appliance and cover flames with e.g. a fire blanket or lid.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Danger of fire: Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door or the glass of hinged lids of the hob since they can scratch the surface, which may result in shattering of the glass.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or insert accessories or ovenware.
- Before maintenance, cut the power supply.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- Be careful when you touch the storage drawer. It can get hot.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as

suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation

> ⚠ **WARNING!**
>
> Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from other appliances and units.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The sides of the appliance must stay next to appliances or units with the same height.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter.

### 2.2 Electrical Connection

> ⚠ **WARNING!**
>
> Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the appliance door before you connect the mains plug to the mains socket.

### 2.3 Use

> ⚠ **WARNING!**
>
> Risk of injury and burns.
> Risk of electrical shock.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.

- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- Do not use aluminum foil or other materials between the cooking surface and the cookware, unless otherwise specified by the manufacturer of this appliance.
- Use only accessories recommended for this appliance by the manufacturer.
- Always use glass and jars approved for preserving purposes.

**⚠ WARNING!**

Risk of fire and explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.

**⚠ WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of cavity.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not use the solid hot plate for direct cooking. It must be used with appropriate cookware.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches. Always lift these objects up when you have to move them on the cooking surface.

## 2.4 Care and Cleaning

**⚠ WARNING!**

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance.
  Disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Fat and food remaining in the appliance can cause fire.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on the packaging.

- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

### 2.5 Internal lighting

**⚠ WARNING!**

Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.

### 2.6 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

### 2.7 Disposal

**⚠ WARNING!**

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

## 3. INSTALLATION

**⚠ WARNING!**

Refer to Safety chapters.

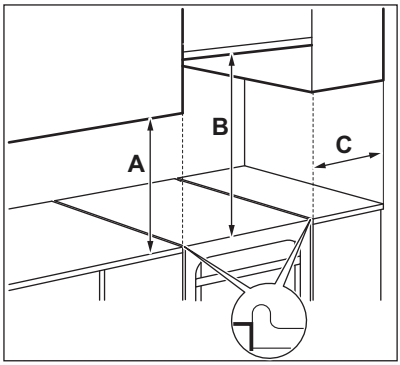
### 3.1 Location of the appliance

ⓘ

Do not install the cooker near the sink or near the cabinet with sink. Humidity / water drops can enter between the side panel and the cabinet and in time may damage the paint of the side panel.

You can install your freestanding appliance with cabinets on one or two sides and in the corner.

For minimal distances for fitting check the table.




**Minimum distances**

| Dimension | mm |
|---|---|
| A | 400 |
| B | 650 |
| C | 150 |

### 3.2 Technical data

| | |
|---|---|
| Voltage | 230 V |
| Frequency | 50 - 60 Hz |

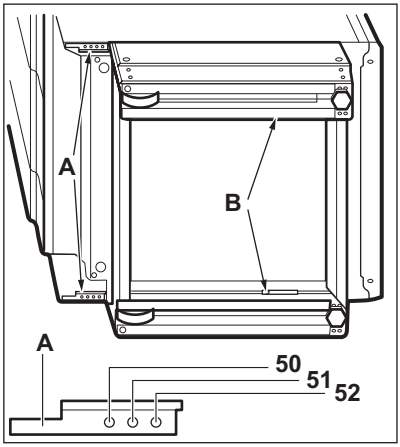
| | |
|---|---|
| Appliance class | 1 |

| Dimension | mm |
|---|---|
| Height | 854 - 919 |
| Width | 500 |
| Depth | 600 |

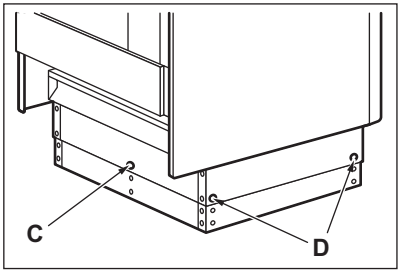
## 3.3 Changing the height and the depth of the cooker

The cooker is supplied at 897 mm height and 500 mm depth.

1. Lay the cooker on one side.
2. For plinth depth unscrew the screw A and loose the screws B on the bracket.

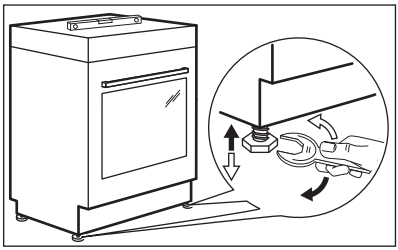



3. Set the required depth.
4. Screw in the screws A and B.
5. For height, unscrew the screw C (1 screw) in the centre rear of the plinth and the side screws D (4 screws).




6. Push the plinth in to the required height setting: 919, 884 or 854 mm.
7. Screw in screws C and D.

## 3.4 Levelling of the appliance



Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.

## 3.5 Anti-tilt protection

Set the correct height and area for the appliance before you attach the anti-tilt protection.

**⚠ CAUTION!**

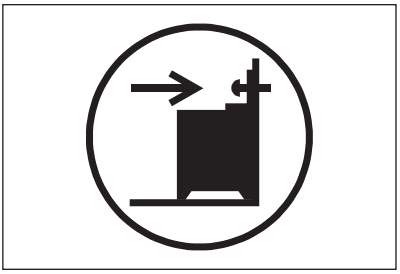
Make sure you install the anti-tilt protection at the correct height.

ⓘ

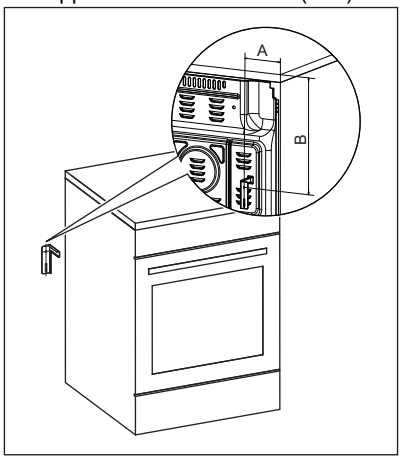
Make sure that the surface behind the appliance is smooth.

You must install the anti-tilt protection. If you do not install it, the appliance can tilt.

Your appliance has the symbol shown on the picture (if applicable) to remind you about the installation of the anti-tilt protection.



1. Install the anti-tilt protection B - 328 mm down from the top surface of the appliance and A - 67 mm from the side of the appliance into the circular hole on a bracket. Screw it into the solid material or use applicable reinforcement (wall).




2. You can find the hole on the left side at the back of the appliance. Lift the front of the appliance and put it in the middle of the space between the cupboards. If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to centre the appliance.

ⓘ

If you changed the dimensions of the cooker, you must align the non-tip device correctly.

**⚠ CAUTION!**

If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to the centre of the appliance.

## 3.6 Electrical installation

**⚠ WARNING!**

The manufacturer is not responsible if you do not follow the safety precautions from Safety chapters.

This appliance is supplied without a main plug or a main cable.

**⚠ WARNING!**

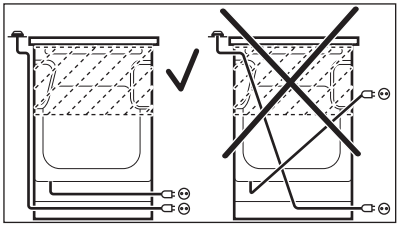
Before you connect the mains cable to the terminal, measure the voltage between phases in the house network. Then, refer to the connection label at the back of the appliance to use the correct electrical installation. This order of steps prevents from installation errors and damage to the electrical components of the appliance.

**Applicable types of cables for different phases:**

| Phase | Min. size cable |
|---|---|
| 1 | 3x6.0 mm² |
| 3 with neutral | 5x1.5 mm² |

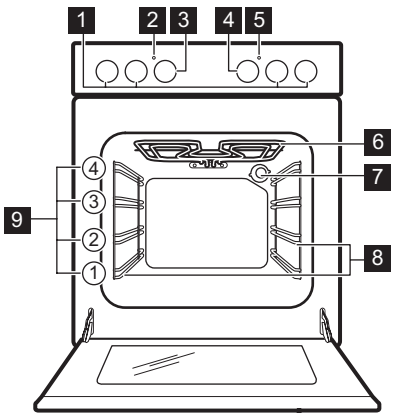
**⚠ WARNING!**

The power cable must not touch the part of the appliance shaded in the illustration.



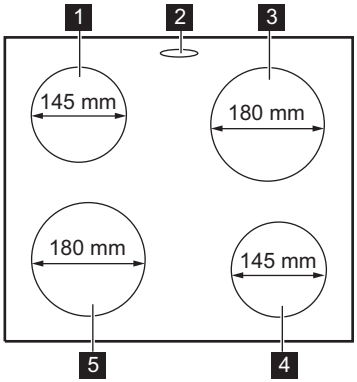
# 4. PRODUCT DESCRIPTION

## 4.1 General overview




1 Knobs for the hob
2 Temperature indicator / symbol
3 Knob for the temperature
4 Knob for the oven functions
5 Hob lamp / symbol / indicator
6 Heating element
7 Lamp
8 Shelf support, removable
9 Shelf positions

## 4.2 Cooking surface layout




1 Cooking zone 1000 W
2 Steam outlet - number and position depend on the model
3 Cooking zone 1500 W
4 Cooking zone 1500 W
5 Cooking zone 2000 W

## 4.3 Accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Baking tray**
  For cakes and biscuits.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Optional telescopic runners**
  For shelves and trays. You can order them separately.
- **Storage drawer**
  The storage drawer is below the oven cavity.
- **Condensation collector**
  To collect the condensate created during the oven operation.

# 5. BEFORE FIRST USE

**⚠ WARNING!**

Refer to Safety chapters.

## 5.1 Initial preheating and cleaning

Preheat the empty appliance before the first use and contact with food. The appliance can emit unpleasant smell and smoke. Ventilate the room during preheating.

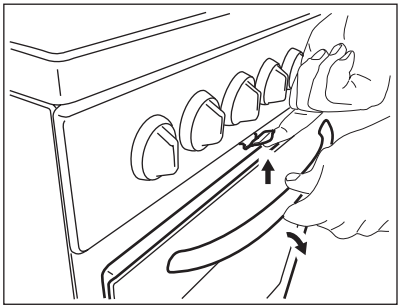
1. Remove all accessories and removable shelf supports from the appliance.
2. Set the function . Set the maximum temperature. Let the appliance operate for 1 h.
3. Set the function . Set the maximum temperature. The maximum temperature for this function is 210 °C. Let the appliance operate for 15 min.
4. Turn off the appliance and wait until it is cold.
5. Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
6. Put the accessories and removable shelf supports back to their initial position.

## 5.2 Mechanical Door lock

The door cannot be opened by children.

**Opening the oven door:**

1. Pull and hold the door lock.



2. Open the door.

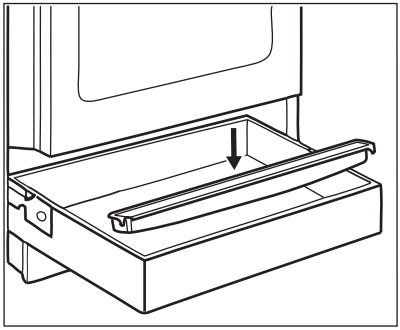
Do not pull the door lock when closing the oven door!

ⓘ

Deactivating the appliance does not cancel the mechanical door lock.

## 5.3 Condensation collector fitting

1. Place the condensation collector on the front side of the storage drawer.



2. Empty the condensation collector after cooking.

# 6. HOB - DAILY USE

**⚠ WARNING!**
Refer to Safety chapters.

## 6.1 Heat setting

| Symbols | Function |
|---|---|
| 0 | Off position |
| 1 - 6 | Heat settings |

Use the residual heat to decrease energy consumption. Deactivate the cooking zone approximately 5 - 10 minutes before the cooking process is completed.

Turn the knob for the selected cooking zone to a necessary heat setting.
The hob control indicator comes on.
To complete the cooking process, turn the knob to the off position.

If all cooking zones are deactivated, the hob control indicator goes out.

## 6.2 Using the rapid hot plate

A red dot in the middle of the plate shows a rapid hot plate. A rapid hot plate heats up faster than usual plates. The red dots are painted on the plates. They can deteriorate during use and even disappear completely after a period of time. It does not have an effect on the performance of the hob.

# 7. HOB - HINTS AND TIPS

**⚠ WARNING!**
Refer to Safety chapters.

## 7.1 Cookware

The bottom of the cookware must be as thick and flat as possible.
Ensure pan bases are clean and dry before placing on the hob surface.

## 7.2 Simplified cooking guide

| Heat setting | Application |
|---|---|
| 1 | Keeping warm |
| 2 | Gentle simmering |
| 3 | Simmering |
| 4 | Frying / browning |
| 5 | Bringing to boil |
| 6 | Bringing to boil / quick frying / deep-frying |

# 8. HOB - CARE AND CLEANING

**⚠ WARNING!**
Refer to Safety chapters.

## 8.1 General information

- Clean the hob after each use.
- Always use cookware with a clean base.
- Scratches or dark stains on the surface have no effect on how the hob operates.

**Stainless steel**

- For stainless steel edges of the hob use a special cleaner suitable for stainless steel.
- The stainless steel edge of the plate can change the colour as a result of high temperature.
- Wash stainless steel parts with water, and then dry them with a soft cloth.

### 8.2 Cleaning the electric hotplate

1. Use the cleaning powder or the cleaning pad.
2. Clean the hob with a moist cloth and some detergent.
3. Heat the hotplate to a low temperature and let it dry.
4. To keep the hotplates in good shape, rub in a sewing machine oil regularly. Polish off the oil with absorbent paper.

## 9. OVEN - DAILY USE

**⚠ WARNING!**

Refer to Safety chapters.

### 9.1 Turning the oven on and off

1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature to select the temperature.

The lamp turns on when the oven operates.

ⓘ

For the functions without heating there is no need to set the temperature.

3. To turn off the oven, turn the knobs for the oven functions and temperature to the off position.

### 9.2 Safety thermostat

Incorrect operation of the oven or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven turns on again automatically when the temperature drops.

### 9.3 Oven functions

| | |
|---|---|
| 0 | **Off position**<br>The oven is off. |
| | **Oven lamp**<br>To turn on the lamp without a cooking function. |
| | **Conventional cooking**<br>To bake and roast food on one shelf position. |
| | **Moist conventional baking**<br>This function was used to comply with the Energy Efficiency Class and Ecodesign Regulations (according to EU 65/2014 and EU 66/2014). Tests according to: IEC/EN 60350-1. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving. This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist conventional baking. |
| | **Bottom heat**<br>To bake cakes with crispy bottom and to preserve food. |
| | **Fast grilling**<br>To grill thin pieces of food in large quantities and to toast bread. |
| | **Quick heat**<br>To roast larger joints of meat or poultry on one shelf position. To make gratin and to brown. The maximum temperature for this function is 210 °C. |
| | **Slow cook**<br>To prepare tender, succulent roasts. |

## 10. OVEN - USING THE ACCESSORIES

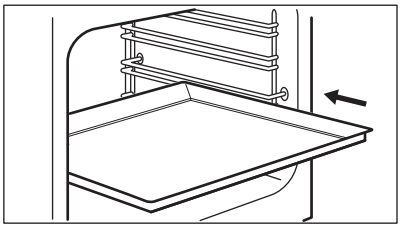
**⚠ WARNING!**

Refer to Safety chapters.

### 10.1 Inserting the accessories

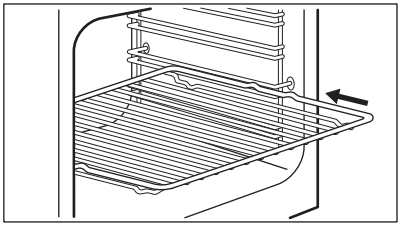
**Tray:**

Do not push the baking tray or deep pan all the way to the back wall of the cavity. This prevents the heat from circulating around the tray. The food may be burnt, especially in the rear part of the tray.

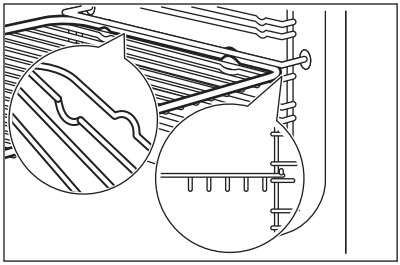


Push the tray or deep pan between the guide bars of the shelf support. Make sure it does not touch the back wall of the oven.

**Wire shelf:**



Put the shelf between the guide bars of the shelf support.



## 11. OVEN - HINTS AND TIPS

**⚠ WARNING!**

Refer to Safety chapters.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

### 11.1 General information

The appliance has four shelf positions. Count the shelf positions from the bottom of the appliance floor.

Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.

Clean the moisture after each use of the appliance.

Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

## 11.2 Baking

For the first baking, use the lower temperature.

You can extend the baking time by 10 – 15 minutes if you bake cakes on more than one shelf position.

Trays in the oven can distort during baking. When the trays are cold again, the distortions disappear.

## 11.3 Baking cakes

Do not open the oven door before 3/4 of the set cooking time is up.

## 11.4 Cooking meat and fish

Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.

To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

## 11.5 Slow cook

When you use this function, always cook dishes without a cover.

Use this function to prepare lean, tender pieces of meat and fish. Slow Cook is not applicable to such recipes as pot roast or fatty roast pork. Use 125 °C for smaller pieces of meat, e.g. steaks.

## 11.6 Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

## 11.7 Conventional cooking

| Food | Temperature (°C) | Time (min) | Shelf position | Accessories |
|---|---|---|---|---|
| **Baking in tins** | | | | |
| Christmas cake | 130 - 150 | 200 - 230 | 1 | 1 round light tin (diameter: 23 cm) |
| Romanian sponge cake | 160 - 180 | 40 - 50 | 1 | 2 square light tins (length: 25 cm) |
| Romanian sponge cake - traditional | 160 - 180 | 40 - 50 | 1 | 2 square light tins (length: 25 cm) |
| Sponge cake | 160 - 180 | 25 - 35 | 1 | 2 round light tins (diameter: 20 cm) |
| Victoria Sandwich | 160 - 180 | 25 - 35 | 1 | 2 round light sandwich tins (diameter: 20 cm) |
| Quiche Lorraine | 210 - 230 | 35 - 45 | 1 | 1 round enameled tin (diameter: 27 cm) |
| Potato gratin | 190 - 210 | 55 - 65 | 2 | 2 rectangular Pyrex dish, 24 cm x 15 cm x 5 cm |
| **Baking in baking tray or grill- / roasting pan** | | | | |
| Drip pan cake | 160 - 180 | 40 - 50 | 2 | baking tray or grill- / roasting pan |
| Flat cake | 150 - 170 | 20 - 30 | 3 | baking tray |
| Yeast cake with apples without crumbles | 170 - 190 | 40 - 60 | 3 | baking tray |

| Food | Temperature (°C) | Time (min) | Shelf position | Accessories |
|---|---|---|---|---|
| Cheese cake | 170 - 190 | 45 - 65 | 2 | baking tray |
| Swiss apple flan | 190 - 210 | 40 - 60 | 2 | baking tray |
| Crumble cake | 170 - 190 | 20 - 40 | 3 | baking tray |
| Buttered cake | 180 - 200 | 15 - 30 | 3 | baking tray |
| Meringue | 110 - 130 | 80 - 100 | 3 | baking tray |
| Swiss roll | 150 - 170 | 15 - 30 | 2 | baking tray |
| Stuffed yeast cake | 160 - 180 | 20 - 35 | 3 | baking tray |
| Homemade pizza | 200 - 220 | 20 - 35 | 2 | baking tray |
| **Bread** | | | | |
| Flat bread **1)** | 280 - 300 | 10 - 15 | 3 | baking tray |
| Bread loaf made from rye flour | 180 - 200 | 40 - 60 | 2 | baking tray |
| Swedish yeast buns | 180 - 200 | 10 - 20 | 2 | baking tray |
| **Roasting** | | | | |
| Chicken, whole | 200 - 220 | 60 - 80 | 2 | wire shelf on level 2 and grill- / roasting pan on level 1 |
| Chicken, half | 190 - 210 | 35 - 40 first side; 15 -20 second side | 3 | wire shelf on level 3 and grill- / roasting pan on level 2 |
| Joint of pork | 170 - 190 | 90 - 110 | 2 | baking tray |

**1)** Preheat the oven for 10 minutes.

## 11.8 Moist conventional baking

| Food | Temperature (°C) | Time (min) | Shelf position | Accessories |
|---|---|---|---|---|
| **Bread and pizza** | | | | |
| Buns | 190 | 20 - 30 | 2 | baking tray or grill- / roasting pan |
| Frozen pizza 350 g | 190 | 30 - 40 | 2 | wire shelf |
| **Cakes in baking tray** | | | | |
| Swiss roll | 180 | 20 - 30 | 2 | baking tray or grill- / roasting pan |
| Brownie | 180 | 25 - 35 | 2 | baking tray or grill- / roasting pan |
| **Cakes in tin** | | | | |
| Soufflé | 200 | 30 - 40 | 2 | six ceramic ramekins on wire shelf |

| Food | Temperature (°C) | Time (min) | Shelf position | Accessories |
|---|---|---|---|---|
| Sponge flan base | 180 | 20 - 30 | 2 | flan base tin on wire shelf |
| Sponge cake | 150 | 30 - 40 | 2 | cake tin on wire shelf |
| **Fish** | | | | |
| Fish in pouches 300 g | 180 | 20 - 30 | 2 | baking tray or grill- / roasting pan |
| Whole fish 200 g | 180 | 25 - 35 | 2 | baking tray or grill- / roasting pan |
| Fish fillet 300 g | 180 | 30 - 40 | 2 | pizza pan on wire shelf |
| **Meat** | | | | |
| Meat in pouch 250 g | 200 | 25 - 35 | 2 | baking tray or grill- / roasting pan |
| Meat skewers 500 g | 200 | 25 - 35 | 2 | baking tray or grill- / roasting pan |
| **Small baked items** | | | | |
| Cookies | 160 | 25 - 35 | 2 | baking tray or grill- / roasting pan |
| Macarons | 170 | 25 - 35 | 2 | baking tray or grill- / roasting pan |
| Muffins | 180 | 30 - 40 | 2 | baking tray or grill- / roasting pan |
| Savoury cracker | 160 | 25 - 35 | 2 | baking tray or grill- / roasting pan |
| Shortcrust pastry biscuits | 140 | 30 - 40 | 2 | baking tray or grill- / roasting pan |
| Tartelettes | 170 | 15 - 25 | 2 | baking tray or grill- / roasting pan |
| **Vegetarian** | | | | |
| Mixed vegetables in pouch 400 g | 190 | 30 - 40 | 2 | baking tray or grill- / roasting pan |
| Omelette | 200 | 20 - 30 | 2 | pizza pan on wire shelf |
| Vegetables on tray 700 g | 190 | 30 - 40 | 2 | baking tray or grill- / roasting pan |

## 11.9 Fast grilling

| Food | Temperature (°C) | Time (min) | Shelf position | Accessories |
|---|---|---|---|---|
| Pork roast cutlet | 220 - 240 | 15 - 25 first side; 10 -20 second side | 3 | wire shelf on level 3 and grill- / roasting pan on level 2 |
| Chicken, half | 220 - 240 | 30 - 35 first side; 15 -25 second side | 3 | wire shelf on level 3 and grill- / roasting pan on level 2 |
| Pork chops | 220 - 240 | 10 - 20 first side; 10 -20 second side | 3 | wire shelf on level 3 and grill- / roasting pan on level 2 |

### 11.10 Information for test institutes

| Food | Function | Temperature (°C) | Accessories | Shelf position | Time (min) |
|---|---|---|---|---|---|
| Small cakes (16 per tray) | Conventional cooking | 150 | baking tray or grill- / roasting pan | 3 | 15 - 25 |
| Apple pie (2 tins Ø20 cm, diagonally off set) | Conventional cooking | 200 | 2 round light tins | 1 | 60 - 70 |
| Fatless sponge cake | Conventional cooking | 170 | round cake tin on wire shelf | 2 | 20 - 30 |
| Pastry stripes | Conventional cooking | 140 | baking tray or grill- / roasting pan | 3 | 15 - 25 |
| Toast **1)** | Fast grilling | 250 | wire shelf | 2 | 2 - 5 |
| Beef burger **2)** | Fast grilling | 250 | wire shelf | 3 | 15 first side; 15 second side |

**1)** Preheat the oven for 5 minutes.

**2)** Preheat the oven for 10 minutes.

## 12. OVEN - CARE AND CLEANING

> ⚠ **WARNING!**
> Refer to Safety chapters.

### 12.1 Notes on cleaning

Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.

To clean metal surfaces, use a dedicated cleaning agent.

Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent. Do not clean the accessories in the dishwasher.

Clean stubborn stains with a special oven cleaner.

Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

### 12.2 Stainless steel or aluminium ovens

Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth.

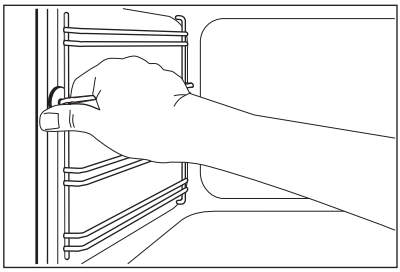
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

### 12.3 Removing the shelf supports

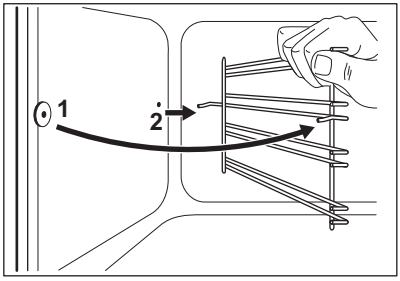
To clean the oven, remove the shelf supports.

> ⚠ **CAUTION!**
> Be careful when you remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.




Install the removed accessories in the opposite sequence.

## 12.4 How to remove: grill

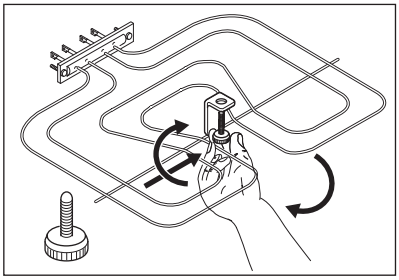
**⚠ WARNING!**

Deactivate the appliance before you remove the heating element. Make sure that the appliance is cold. There is a risk of burns.

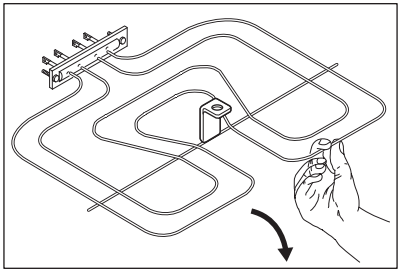
Remove the shelf supports.

You can remove the heating element to clean the oven ceiling more easily.

1. Remove the screw which holds the heating element. For the first time, use a screwdriver.



2. Carefully pull the heating element down.



3. Clean the oven ceiling with a soft cloth with warm water and a cleaning agent, and let it dry.

Install the heating element in the opposite sequence.

Install the shelf supports.

**⚠ WARNING!**

Make sure that the heating element is correctly installed and that it does not fall down.

## 12.5 Removing and installing the oven glass panels

You can remove the internal glass panels to clean it. The number of glass panels is different for different models.

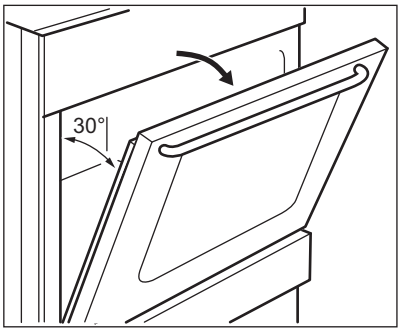
**⚠ WARNING!**

Keep the oven door slightly open during the cleaning process. When you open it fully it may accidentally close causing potential damage.

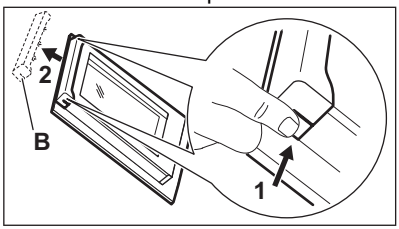
**⚠ WARNING!**

Do not use the appliance without the glass panels.

1. Open the door until it is at an angle of approximately 30°. The door stands alone when slightly open.




2. Hold the door trim (B) at the top edge of the door on both sides and push inwards to release the clip seal.




3. Pull the door trim to the front to remove it.

**⚠ WARNING!**

When you take out the glass panels the oven door tries to close.

4. Hold the top edge of the door glass panels and pull them up one by one.
5. Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is complete, install the glass panels and the oven door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

**⚠ CAUTION!**

Make sure that you install the internal glass panel in the appropriate seats.

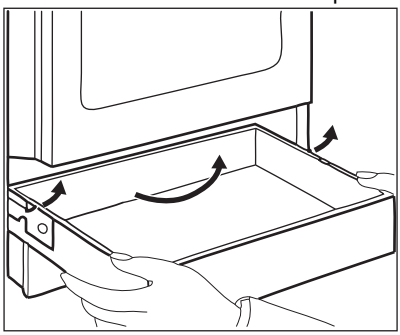
## 12.6 Removing the drawer

**⚠ WARNING!**

Do not keep flammable items (such as cleaning materials, plastic bags, oven gloves, paper or cleaning sprays) in the drawer. When you use the oven, the drawer can become hot. There is a risk of fire.

The drawer below the oven can be removed for cleaning.

1. Pull the drawer out until it stops.



2. Slowly lift the drawer.
3. Pull the drawer out fully.

To install the drawer, do the above steps in the opposite sequence.

## 12.7 Replacing the lamp

**⚠ WARNING!**

Risk of electric shock.
The lamp can be hot.

1. Turn off the oven. Wait until the oven is cold.
2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.

### The back lamp

1. Turn the lamp glass cover to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

# 13. TROUBLESHOOTING

**⚠ WARNING!**
Refer to Safety chapters.

## 13.1 What to do if...

| Problem | Possible cause | Remedy |
|---|---|---|
| You cannot activate the appliance. | The appliance is not connected to an electrical supply or it is connected incorrectly. | Check if the appliance is correctly connected to the electrical supply. |
| | The fuse is blown. | Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician. |
| You cannot activate or operate the hob. | The fuse is blown. | Activate the hob again and set the heat setting in less than 10 seconds. |
| The oven does not heat up. | The oven is deactivated. | Activate the oven. |
| | The necessary settings are not set. | Make sure that the settings are correct. |
| The lamp does not operate. | The lamp is defective. | Replace the lamp. |
| Steam and condensation settle on the food and in the cavity of the oven. | You left the dish in the oven for too long. | Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends. |
| It takes too long to cook the dishes or they cook too quickly. | The temperature is too low or too high. | Adjust the temperature if necessary. Follow the advice in the user manual. |

## 13.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

| We recommend that you write the data here: | |
|---|---|
| Model (MOD.) | ..... |
| Product number (PNC) | ..... |
| Serial number (S.N.) | ..... |

# 14. ENERGY EFFICIENCY

## 14.1 Product Information according to EU Ecodesign Regulations for Hob

| | |
|---|---|
| Model identification | LKS500003W |

| | | |
|---|---|---|
| Type of hob | Hob inside Freestanding Cooker | |
| Number of cooking zones | 4 | |
| Heating technology | Solid Hot Plate | |
| Diameter of circular cooking zones (Ø) | Left rear<br>Right rear<br>Right front<br>Left front | 14.5 cm<br>18.0 cm<br>14.5 cm<br>18.0 cm |
| Energy consumption per cooking zone (EC electric cooking) | Left rear<br>Right rear<br>Right front<br>Left front | 192.0 Wh/kg<br>194.9 Wh/kg<br>194.9 Wh/kg<br>188.8 Wh/kg |
| Energy consumption of the hob (EC electric hob) | | 192.7 Wh/kg |

IEC/EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance.

## 14.2 Hob - Energy saving

You can save energy during everyday cooking if you follow the hints below.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- The cookware bottom should have the same diameter as the cooking zone.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

## 14.3 Product Information Sheet and Product Information according to EU Energy Labelling and Ecodesign Regulations for Oven

| | |
|---|---|
| Supplier's name | Electrolux |
| Model identification | LKS500003W 943005553 |
| Energy Efficiency Index | 95.0 |
| Energy efficiency class | A |
| Energy consumption with a standard load, conventional mode | 0.76 kWh/cycle |
| Number of cavities | 1 |
| Heat source | Electricity |
| Volume | 60 l |
| Type of oven | Oven inside Freestanding Cooker |
| Mass | 43.0 kg |

IEC/EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

### 14.4 Oven - Energy saving

Following tips below will help you save energy when using your appliance.

Make sure that the appliance door is closed when the appliance operates. Do not open the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware and dark, non-reflective tins and containers to improve energy saving.

Do not preheat the appliance before cooking unless specifically recommended.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

**Residual heat**
When the cooking duration is longer than 30 min, reduce the appliance temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to keep the food warm or warm up other dishes.

**Keep food warm**
Choose the lowest possible temperature setting to use residual heat and keep the food warm.

**Moist conventional baking**
Function designed to save energy during cooking. For additional details refer to "appliance - Daily use" chapter, appliance functions.

### 14.5 Product Information for power consumption and maximum time to reach applicable low power mode

| | |
|---|---|
| Power consumption in off mode | 0.3 W |
| Maximum time needed for the equipment to automatically reach the applicable low power mode | 20 min |

## 15. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol ♺. Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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