



54cm Freestanding Electric Cooker



Model Number SUC54EEW


INSTRUCTION MANUAL

IM Version No.: V1.4

Issue Date: 11/2018

AFTER SALES SUPPORT

  1300 11 43 57

 support@residentiagroup.com.au

MODEL: SUC54EEW | PRODUCT CODE: 62878 | 11/2018



E2447

Welcome

Congratulations on choosing to buy a STIRLING® product.

All products brought to you by STIRLING® are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year In Home Warranty. We hope you will enjoy using your purchase for many years to come.

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STIRLING[®]

54cm Freestanding Electric Cooker

Warranty Details

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/ TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



General Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Make sure you understand all instructions and warnings.

Keep the manual in a safe place for future reference, along with the completed warranty card and purchase receipt. If you sell or transfer ownership of this product, pass on these instructions to the new owner. Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

WARNING!

Installation Electrical Shock Hazard

WARNING: All electrical work associated with the installation of this appliance must be carried out by a licensed electrician.

WARNING: This appliance must be installed by a suitably qualified person in strict accordance with all instructions in this manual.

Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it. Failure to follow this advice may result in electrical shock or death.

Important installation advice

- **Adjacent furniture:** When having the appliance installed, make sure that the adjacent furniture or housing, and all installation materials, are able to withstand a minimum temperature of 85° C above the ambient room temperature while the oven is in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above. We assume no liability for any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm near the appliance.
- **Ventilation:** Heat, steam and moisture will be created during use of the appliance. Take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, additional ventilation may be required. If in doubt about your ventilation requirements, consult your qualified installer.
- **Cables:** Do not allow electrical fittings or cables to come into contact with areas on the appliance that gets hot.
- **Curtains:** Do not install the oven next to curtains or soft furnishings.
- **Damaged cord:** If the power cord is damaged, it must be replaced by the manufacturer or a qualified service engineer in order to avoid a hazard.

General usage conditions and restrictions

- **Domestic use only:** This appliance is designed for indoor domestic use only, it is not intended for commercial use and this will void the warranty.
- **Intended purpose:** Only use this appliance for its intended purpose, in its intended environment and as described in this manual. Any other use may cause fire, electric shock or injury. It is not intended for commercial, trade or industrial use.
- **Follow instructions:** Make sure to observe all rules and provisions in this instruction manual. Do not allow anybody who is not familiar with the contents of this manual to operate the appliance.
- Use common sense: These instructions are not intended to cover every possible condition and situation. As with any electrical household appliance, common sense and caution are therefore always recommended when installing, operating and maintaining the oven.
- **Usage restriction:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

General Safety Instructions Cont.

- **Supervise children:** Young children do not recognise the risks involved when using electrical appliances. Make sure children younger than 8 years of age are kept away from the appliance during use and after use. If it is necessary for younger family members to be in the kitchen, ensure that they are kept under close supervision at all times.
- **Unattended:** Never leave the appliance unattended during use, as this is a fire risk. Oils and fats in roasting dishes may catch fire due to overheating.
- **No heater:** Do not use the appliance for heating a room or drying clothes. This appliance must not be used as a space heater.
- **No timer:** The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **After use:** Make sure to switch off the oven after use and before cleaning.
- **Damage:** Do not use the appliance if any part has been damaged or does not work properly. Only have it repaired by an authorised service centre. Incorrect repair could expose you to the risk of electric shock, fire or injury. Prolonged use of the unit in such conditions could cause fire or electrocution. In case of damage, contact our after sales support centre using the details at the bottom of this page.
- **Liability:** We assume no liability for any eventual damages caused by misuse of the product or noncompliance with these instructions.
- **Do not use when faulty:** Do not use the appliance in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person. Contact our after sales support line for advice.
- **No storage:** Do not store flammable materials in the appliance or near this appliance.
- **No Aerosols:** Do not spray aerosols in the vicinity of this appliance while it is in operation.
- **Cleaning:** Clean the oven and cooktop on a regular basis so oils and fats do not accumulate and cause a fire risk. Make sure the appliance is switched off before cleaning. Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering. Do not use steam cleaning equipment for cleaning any part of the appliance. When cleaning the appliance, ensure that no part is immersed in water or other liquid.

Oven-specific safety advice

- **Oven door:** Do not place heavy objects on the oven door. Do not lean on the oven door when it is open, as this can damage the door hinges.
- **Grill:** Keep the oven door closed when using the grill function.
- **Oven cavity:** During cooking, never place pans or cookware directly onto the bottom of your oven. Always place them on the shelves provided.
- **Oven accessories:** When removing the baking/drip tray or oven rack from the hot oven, always use an oven mitt.
- **Aluminium foil:** Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element. You should also never line the base of your oven with aluminium foil.
- Do not line the oven with foil or place anything on the bottom of the oven while baking to avoid permanent damage, as trapped heat will crack or damage the enamel floor of the oven cavity.
- **Lifting/moving:** Do not attempt to lift or move the oven by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.
- **Fan guard:** The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.

General Safety Instructions Cont.

Cooktop-specific safety advice

- **Do not** allow pots to boil dry, as damage to heating elements or the hob itself may result.
- **Do not** operate cooktop heating elements without a pot, fry pan, etc.
- **Do not** allow cookware to overhang the hob onto adjacent bench tops as this may cause scorching to the bench top surface.
- **Danger of fire:** Do not store items on the cooking surfaces.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Unattended cooking on a hob with fat and oil can be dangerous and may result in a fire.

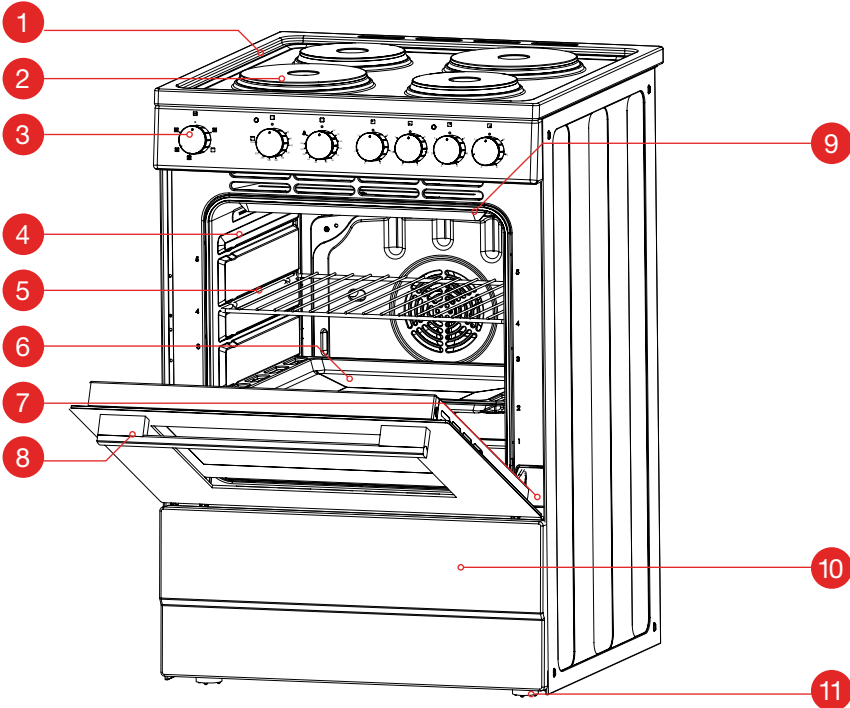


CAUTION: Hot!

- **Do not touch hot surfaces:** The heating elements and other accessible parts including inside the oven cavity and on the cooktop become extremely hot during operation and can cause burns on contact. Take care when handling the food you are cooking to avoid touching hot parts inadvertently. Keep young children well away when using the appliance.
- **Opening the door:** Be careful when opening the oven door to avoid contact with hot parts of the oven and steam.

Product Overview

Freestanding Electric Cooker Layout



KEY

1. Hob
2. Hotplate Burner
3. Control Panel
4. Guide bracket
5. Shelf

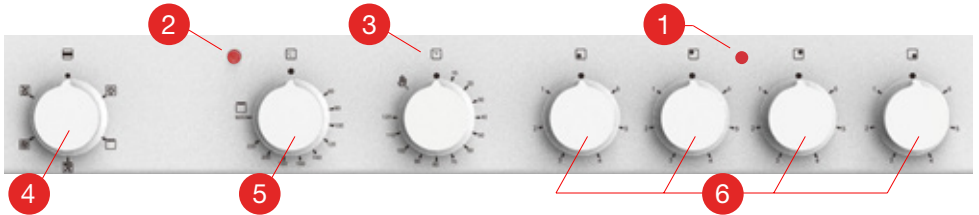
6. Baking tray
7. Hinge
8. Oven Door
9. Grill Element
10. Drawer panel
11. Anti slip feet

Also included but not visible:

- 1 x Quick Start Guide
- 1 x Warranty Card
- 1 x Anti-tilt Plate
- 2 x Screws

Product Overview Cont.

Control Panel Layout



KEY


1. Hotplate indicator lamp (indicates when a cooktop element is turned on)
2. Oven Indicator Lamp (indicates when the oven is heating up to temperature or cycling on).
3. Minute Minder Timer
4. Oven cooking function selection knob
5. Temperature selection knob
6. Hotplate (or cooktop heating element) control knob (which can be rotated in either direction and adjusts the temperature of the hotplate)

Cooking Functions

Symbol	Description
	Oven Lamp: Which enables the user to observe the progress of cooking without opening the door. Oven lamp will light for all cooking functions.
	Grill - Suitable for grilling and browning food
	Grill with Fan - The upper heating element and the fan operate together. Suitable for Grilling food without turning over and using two shelves. Do not use lowest shelf position.
	Defrosting: Only the fan operates. It is located on the back of the oven, causing the air to circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require subsequent cooking. By using the fan the defrosting time is approximately halved.
	Fan Forced - The rear circular heating element and the fan operate together to assist in evenly cooking foods. This mode is ideal for general purpose cooking on 3 shelves at the same time.

Operating Instructions

Using your oven

To start using your oven, simply select a Cooking Function (using your oven cooking function selection knob), then set your desired oven temperature by using the Oven Temperature control knob and then set your desired cooking time using the Minute Minder Timer. If you'd prefer not to set a defined cooking time, you can also select the manual mode by switching the Minute Minder Timer knob to the Manual Mode (as defined by  in "Minute Minder" image below.

Note: The oven indicator light will switch on to indicate the oven is heating up.

Oven Temperature Control Knob

- Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 60°C to MAX.
- The "oven indicator lamp" will come on when the oven is heating up. When this indicator light goes out it means that the oven has reached the required temperature. It is normal for this indicator light to alternate between on and off during use as this means that the oven temperature is being constantly maintained at the selected level.

Oven



Function



Minute Minder Timer



Using your hotplates (cooktop heating elements)

To use your hotplates, simply turn on the corresponding Hotplate control knob (which can be rotated in either direction) to your desired temperature. The Hotplate indicator light will switch on to indicate the hotplate is heating up.

First Time Operation

Before using your appliance:

- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.
- New appliances can have an odour during their first operation. It is recommended to 'run in' your appliance before you cook for the first time. Run the oven at 180°C for 2-4 hours and ensure that the room is well ventilated.
- Please install oven furniture as outlined in the "Getting Started" section.
- Turn each hotplate temperature setting to high for 3 minutes to fully harden the coating. When cooled, apply a thin coating of cooking oil to seal the surface of the heating elements.
- The gas grill element may have oils left on the grill during manufacture. Before you cook on the grill for the first time, turn on for 15 minutes with 10mm of water in the bottom of the grill dish.

Getting Started

Accessories

Chrome Rack: Used for grilling dishes, cake pans or items for roasting and grilling. (Fig. 1)

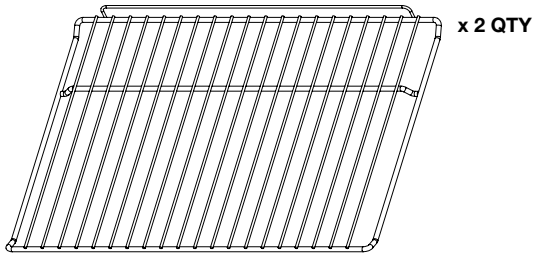


Fig. 1

Chromed Rack Support: Used for cooking larger sized food, the shelf support rails on the right and left sides of the oven can be removed, dishes and trays can be put directly on the floor of the oven. Use functions such as grill, grill with fan. (Fig. 2)

IMPORTANT: When placing dishes on the oven floor, DO NOT use functions with the bottom element to prevent heat gathering at the bottom.

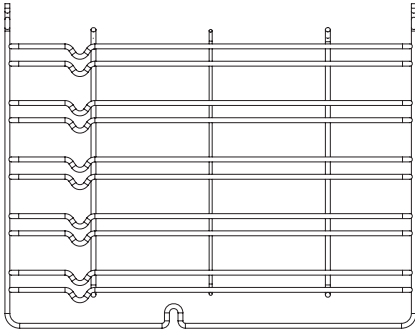


Fig. 2

Roasting Tray: Used for cooking large quantities of food such as moist cakes, pastries, frozen food etc., or for collecting spillage (i.e. meat juices or crumbs). (Fig. 3)

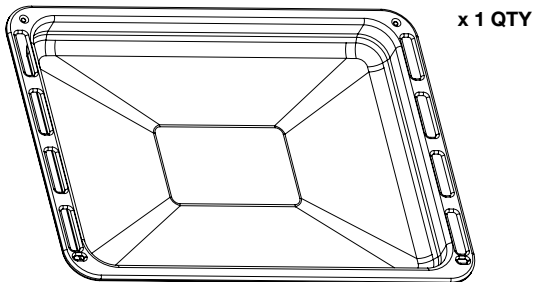





Fig. 3

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Getting Started Cont.

Shelf Placement

To ensure the oven shelves operate safely, correct placement of the shelves between the rack supports is imperative. The shelves should be fitted facing the right direction. This will ensure that during careful removal of the shelf or tray, hot items should not slide out. (Fig. 4)

Note: The wire shelves and the roasting tray only can be used between the first and fifth layers.

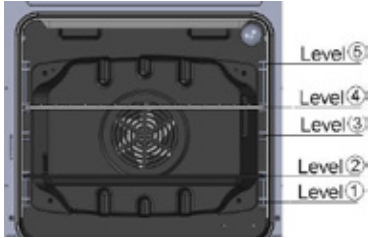


Fig. 4

Oven cooking guide

The following is intended as a rough guide. It is often required to set oven 10-20 degrees above or below this guide to get the result you want. Also adjustments are needed for the cooking time to suit personal expectations. For best results when baking, preheat your oven for 15-20 minutes. (Note: Shelf position is counted from the bottom upwards, where the bottom shelf is position 1.

Food	Conventional Oven		Fan forced oven		Time in minutes
	Temperature (°C)	Oven shelf position	Temperature (°C)	Oven shelf position	
Plain or fruit scones	220	2	210	Any	10-15
Rolled biscuits	170	2	150	Any	10-15
Spooned biscuits	190	2	180	Any	12-15
Shortbread biscuits	160	1	150	Any	30-35
Hard individual meringues	110	2	100	Any	90
Soft individual meringues	180	2	165	Any	15-20
Pavlova	110	1	100	Any	75
Patty cakes	190	2	180	Any	15-20
Sponge	180	2	170	Any	20-30
Plain butter cake	180	2	170	Any	25-40
Rich fruit cake	140	2	130	Any	180
Shortcrust cornish pasty	180-200	2	160	Any	40-45
Shortcrust custard tart	180-220	1	170-200	Any	20-30
Cream puffs	210	2	200	Any	25-30
Yeast bread	210	1	200	Any	25-30
Pizza	200	2	220	Any	15-25

Oven Cooking Guide Cont.

Meat/Poultry/Fish		Recommended temperature (°C)	Minutes per kilogram
Beef	Rare	200	35-40
	Medium	200	45-50
	Well done	200	55-60
Lamb	Medium	200	40
	Well done		60
Veal		180	60
Pork		200	60
Chicken		180-200	45-60
Duck		180-200	60-70
Turkey		180	40-45 (less than 10kg)
			35-40 (more than 10kg)
Fish		180	20

Using the hotplates (cooktop elements) of your appliance

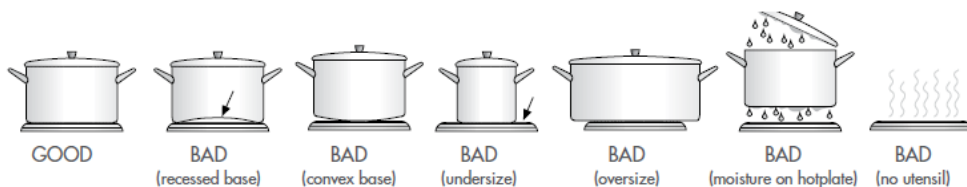
GENERAL WARNINGS:

- Do not use pots and pans which are unsteady as these could easily tip over and cause injury.
- Do not use mats, heat diffusers and/or wok stands. These will cause a temperature build-up which can damage the cooktop.
- Do not allow cooking pots and pans to overhang the sides or front of the hob, or get too close to the appliance control knobs.

Choosing Cooking Pots

Look at this diagram below which shows you which cookware to use on the hotplates and which cookware should not be used.

- Always use pots and pans with flat bottoms. Uneven or thin bottom pots/pans will waste energy and cook slowly.
- Always use pots and pans which are slightly larger than the hotplate. Small pans waste energy.
- Always use dry pots and pans on the hotplates.
- Do not use pots and pans which are too large. Pots which overhang the hotplate more than 50mm can damage the hob.



Solid hotplates

- The strong solid-cast hotplates give wide contact for fast, efficient cooking.
- The hotplates are sealed all around which means that spilt liquids can not go under the hotplates.

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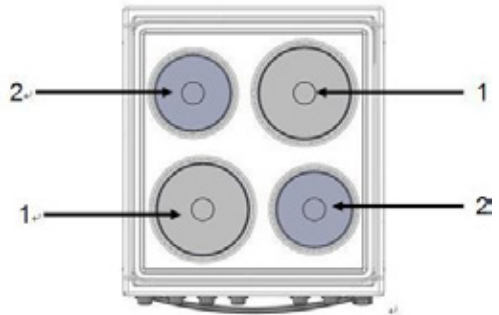
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Oven Cooking Guide Cont.

Before first use

- The top surface of the hotplates are sealed with a heat resistant coating. Before using for the first time the hotplates should be heated for a short period without a pan to harden the protective coating.
- Turn the heat setting to high for approx. 3 minutes to fully harden the coating. When the hotplates have cooled apply a thin coating of cooking oil to the hotplate to seal and protect the surface.
- When a hotplate is on, the hot surface warning light will come on.
- After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C.



Solid Hotplates

1. Electric heating plate ø180 1500W
2. Electric heating plate ø145 1000W

Installation

General Installation Warnings:

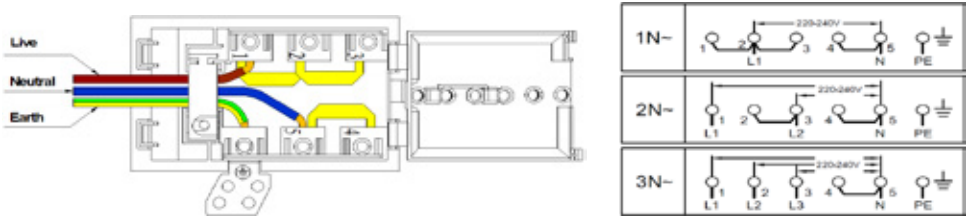
- The appliance must be installed by a licensed electrician.
- Please never try to modify or repair the appliance by yourself.
- The appliance should be installed with adequate ventilation.
- A certificate of compliance must be supplied by the Installer and is to be kept by the customer.
- The packing materials must be removed before you install the cooker.
- You must follow the installation instructions in this booklet.
- The surrounding kitchen cabinets must be able to withstand 85°C.
- The appliance must not be installed in a corner. It must be installed at least 100mm from the side wall.
- Do not obstruct the vents, openings and air spaces on the appliance.
- The anti-tilt plate must be installed to avoid accidental tipping.
- The stabilising bolt must be installed to avoid accidental moving.
- You must not pull or lift the appliance by the door handles.
- A suitable isolating switch providing full disconnection from the mains power supply must be incorporated in the permanent wiring. The switch must be mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements). The isolating switch will be easily accessible to the customer with the oven installed.
- If the supply cord or cable is damaged, it must be replaced by an approved service agent or a similarly qualified person in order to avoid a hazard.
- According to the electrical safety regulations, the appliance must be properly earthed.

Connection of the Appliance

Connecting the appropriate power supply (terminal board/connector block):

- Using a screwdriver, prize open tabs of the Terminal board cover.
- Remove the wire clamp screw.
- Fasten the wires beneath the corresponding screw heads, using brass 'bridge' for single phase supply.
- Fasten cable clamp and close the cover of the terminal board.
- The AC power supply should be 220-240 V, 50/60 Hz. The minimum 45A fuse, or at least 45A a distribution circuit breaker.

Installation Cont.



Warning! Connect the power cord must be in accordance with the instructions listed in the table below.

Connection Mode	Wire cross-sectional area (mm ²)				
	L1	L2	L3	N	E
1N~	Min 4	-	-	Min 4	Min 4
2N~	Min 2.5	Min 2.5	-	Min 4	Min 4
3N~	Min 1.5	Min 2.5	Min 2.5	Min 4	Min 4

Connecting the supply cable to the mains

Install an approved circuit breaker with a minimum contact opening of 3 mm, between the appliance and the mains fuse box. The circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C above ambient temperature (or room temperature), anywhere along its length.

Before switching the fuse ON within the meter-box, please check:

- Earth continuity. The electrical safety of this appliance can only be guaranteed if the cooker is correctly installed and earthed, in compliance with regulations on electrical installations.
- The electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate.

Locating the cooker

Study the diagrams below to be sure of the dimensions required to locate the cooker safely. Make sure that the top of the cooker is at least 10mm higher than the level of the bench tops. The appliance has been designed to fit in a 550mm wide gap in kitchen cabinets. The cooker may also be installed at the end of a line of benches or with a free space on either side.

Securing the Appliance to the Floor

Please ensure the appliance is secured to the floor to prevent accidental tilting. This should be done using the Anti-tilt plate provided and the following steps in (Fig. 5):

1. Determine position of cooker and anti-tilt plate.
2. Securely fix the anti-tilt plate to the floor with appropriate fasteners.
3. Fasten the stability bolt bracket to the front frame with the 2 screws supplied.
4. Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.
5. Pull the cooker back out and drill the bolt location hole. Use a 10mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 30mm.

Installation Cont.

6. Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 10mm drilled hole. Then slide the bolt through the bracket and into the hole.
7. Connect Electricity supply but do not turn on until installation is completed.
8. Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the leveling feet as required.

Note: Anti-tilt bracket must be securely mounted to floor or wall. The thickness of flooring may require longer screws to anchor bracket to floor.

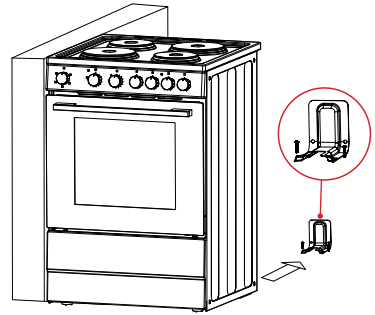


Fig. 5

Cleaning and Maintenance

CAUTION

- Before cleaning any part of the appliance, make sure that all oven and cooktop controls are switched off and that the appliance has cooled down sufficiently.
- Never use a steam cleaner to clean any part of the appliance.

Frequency: After each use, make sure to clean the appliance thoroughly. This will prevent residual food stuffs becoming baked on the oven chamber surfaces, which will make the residues more difficult to remove. To avoid such stains, make sure to select a cooking temperature and function that is appropriate for the food you are cooking. Also make sure to place the food in an adequately sized dish and to use the drip tray where appropriate.

- **Appliance exterior:** Clean the oven exterior with a wrung out soft cloth or sponge, dampened with warm soapy water. Do not use any abrasive cleaners.
- **Oven door:** If the glass oven door is splattered with fat or other food residues, remove them with a cloth dampened in warm, soapy water. Then use a dry, lint-free cloth to remove any streaks. You can remove the door for thorough cleaning, as per the instructions on page 17.
- **Oven cleaners:** If you use any form of oven cleaner on your appliance, you must check with the manufacturer of the cleaner that it is suitable for use on your appliance. Any damage caused to the appliance by a cleaning product will not be covered under your warranty.

Inside surfaces: Remove the oven rack and baking/drip tray from the oven before cleaning. Clean the oven cavity only with warm, soapy water, using either a sponge or soft cloth, then dry with a dry cloth. Do not use any abrasive cleaners, harsh detergents and hard or metal brushes on any oven surface. The oven rack and baking/drip tray should be cleaned separately in warm, soapy water and dried thoroughly before being put back into the oven.

Bottom of the oven: Any stains that may appear on the bottom of the oven are probably due to spilled food or food splashes, which will have occurred during the cooking process. These spills and splashes could possibly be a result of the food being cooked at an excessively high temperature, or being placed in cookware that is too small.

Hob (Cooktop) surface: Clean the hob surface only with warm, soapy water, using either a sponge or soft cloth, then dry with a dry cloth. Do not use any abrasive cleaners, harsh detergents and hard or metal brushes on any appliance surface.

Cleaning and Maintenance Cont.

Solid hotplates

- For normal cleaning use a moist cloth.
- For very dirty hotplates use any commercial cleanser.
- After cleaning, remove any cleanser remaining and dry the hotplate completely by running the element for a short period.
- Oil the hotplate after cleaning with a thin coating of cooking oil to prevent rust or corrosion.
- Permanent heat-discolouration of the trim ring is normal.

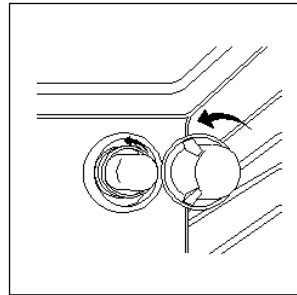


Note: Do not use abrasive sponges or scourers, oven sprays or stain removers on hotplates. These may damage, scratch or stain the cooktop. Any pitting, staining or scratching will not be covered by warranty.

Bulb Replacement

For replacement of bulbs, please follow these instructions:

1. Disconnect the power from the mains power outlet or switch off the circuit breaker of the units mains outlet.
2. Unscrew the glass lamp cover by turning it anti-clockwise (Note: it may be stiff) and replace the bulb with a new one of the same type.
3. Screw the glass lamp cover back in place.
4. Reconnect to power.

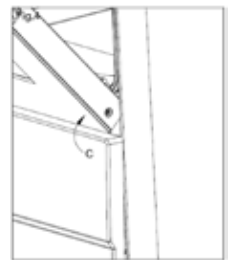
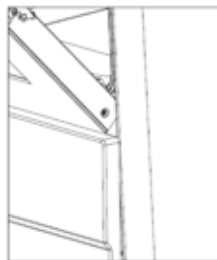
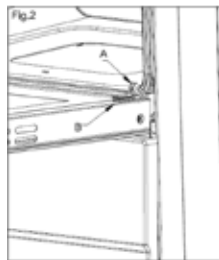


Note: Only use 25W/220V-240V, T300° C halogen lamps. Type E14.

Removing the oven door

To remove the oven door and subsequently the glass as well, please follow the following steps.

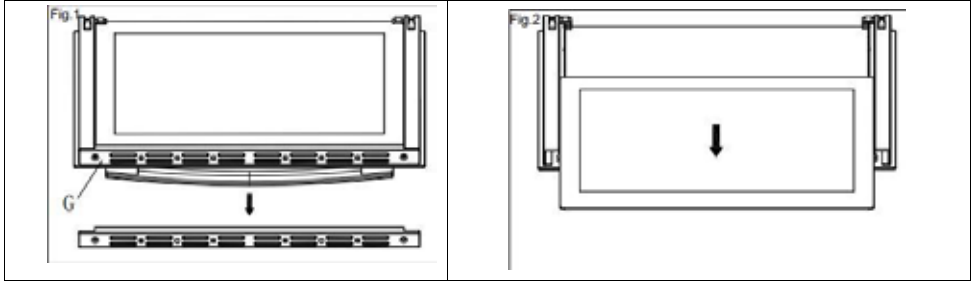
- Open the door to the full extent (fig.1);
- Open the lever A completely on the left and right hinges (fig.2);
- Hold the door as shown in fig.3
- Gently close the door (fig.3) until left and right hinge levers A are hooked to part B of the door (fig.4).
- Withdraw the hinge hooks from their location following arrow C (fig.4);
- Rest the door on a soft surface;
- To replace the door, repeat the above steps in reverse order.



Cleaning and Maintenance Cont.

Removing the Inner Pane of Glass

- Oven door: Remove the seal G by unscrewing the no.2 bolts (fig.1)
- Gently pull out the inner pane of glass (fig.2)
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.
- To re-install the glass, simply follow the above instructions in reverse.



Cleaning the door glass

- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.
- Do not use the oven without the inner door glass fitted.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Technical Specification

Specification

Oven Capacity	83L gross capacity
Dimensions	540mm wide x 600mm deep x 915-935mm high
Weight	48kg Net / 52.5kg Gross
Oven Door	Triple glazed, removable
Accessories	1 x baking tray, 2 x chrome shelves Chrome side racks
Oven Functions	5
Timer	Minute Minder Timer
Rated Voltage / Frequency	220-240V, 50-60Hz
Total Rated Mains Power	Oven 1998-2375W / Cooktop 4575-5445W

Technical Specification Cont.

Rating Label

	54cm Freestanding Upright Cooker
Voltage/Frequency: 220-240V, 50-60Hz	Model: SUC54EEW
Total Power: 6570-7820W	Made in: China
Approval Certificate:	
Serial No.:	
Residentia Group PTY LTD	V1.4
PLU: 62878 Barcode: 2635 1131	11/2018 E2447
 (AUS) 1300 11 4357	
 support@residentiagroup.com.au	

Declaration of conformity

This appliance complies with the following Australian/European Directives:

- 2006/95/CE General regulations / Low tension
- 1935/2004/CE 90/128/EEC This appliance is suitable to come in contact with food
- 2004/108/CE Electromagnetic compatibility
- Low voltage – 73/23
- Safety standards AS/NZS 60335.2.6:2014+A1 with AS/NZS 60335.1:2011+A1+A2+A3+A4

The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This oven should only be used by a trained person and for domestic purposes only.

Other repairs or service inspections

Besides keeping the appliance clean, regularly inspect the control dials and heating elements. In case of damage, or if you experience any problems with the appliance, contact our after sales support line to arrange a technical inspection of the oven and fix any operational faults.


Warning! Do not attempt to carry out any repairs yourself!



Responsible disposal

At the end of their working life, do not throw the appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

AFTER SALES SUPPORT

 (AUS) 1300 11 43 57

 support@residentiagroup.com.au

MODEL: SUC54EEW | PRODUCT CODE: 62878 | 11/2018

FAQs

If you experience problems with your oven, or it appears not to be operating correctly, check on the following pages for solutions to common problems. If none of the solutions offered help you solve your problem, please contact our after sales support centre for advice; contact details are printed at the bottom of the page.

Do not attempt to repair the appliance yourself.

Problem	Causes	What to do
No spark obtained when gas burner knob is pushed / turned	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Spark plug is wet or dirty	Dry or clean spark plug
Oven or grill not working	Timer not set properly	Refer to timer instructions
	120min timer not in "Manual" position	Refer to 120 min timer instructions
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
Oven light not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door closing properly, Check that door is fitted properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it
Unit smoking when first used	Protective oils being removed	This is normal
		Allow 2-4 hours for odour to dissipate (open all windows)
120 minute timer buzzer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark, Then turn to the required number of minutes
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram



STIRLING®

60cm/90cm Canopy Rangehood

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 11 43 57 or write to us at:

Residentia Group

118 Campbell Street
Collingwood VIC 3066
Australia

Email: support@residentiagroup.com.au

Helpline hours of operation:

Mon–Fri

9:00 AM - 5:00 PM



Please read the manual

It will help you get the best out of your product.

Still have questions?

Call After Sales Support

1300 11 4357

Or visit
www.residentiagroup.com.au

Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 11 4357.

For an electronic copy of this manual, go to www.stirlingappliances.com.au and download a copy.



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