

# LOHBERGER®



## Varioline LCP

Kitchen stove with pellet burner

## USER MANUAL

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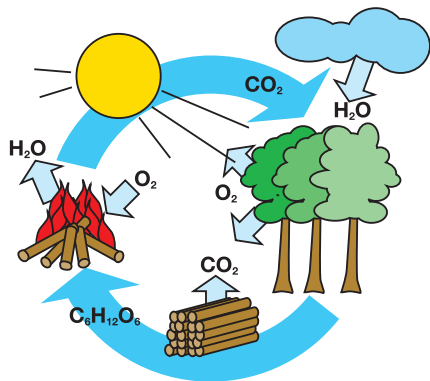
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## 1. Foreword

With this solid fuel-fired stove you have selected a high-quality product made by LOHBERGER. Apart from the beautiful and timeless design we attach great importance to a fully developed combustion technique, high-quality materials as well as perfect workmanship. Correct handling and proper care are a prerequisite for high reliability and a long service life. Therefore please read the information in this user manual carefully. With the above in mind, we are convinced that this appliance will give satisfactory service for many years.

Your LOHBERGER Heiz + Kochgeräte Technologie GmbH

## 2. Our contribution towards climate protection



During combustion, wood only emits the same amount of CO<sub>2</sub> that it previously held as a tree. It makes no difference whether the wood burns or rots in the forest.

Thus heating with wood corresponds to the natural biological cycle.

## 3. Safety instructions

### CAUTION! CHILDREN PLAYING

The appliance becomes very hot when in use, in particular the viewing window and the body. Make sure that children are never in the immediate vicinity of the appliance when it is in use.



### CAUTION! BURN HAZARD

Bear in mind that certain components of the appliance (loading door, handles, etc.) become hot when it is in operation and present a burn hazard. When operating the appliance, please use the supplied protective gloves or the grate lifter.

### CAUTION! FIRE HAZARD

To prevent heat build-up, make sure that the convection air apertures are not closed. When installing the appliance maintain the safety clearances to combustible items.

### During installation and operation

- When installing the appliance, follow each of the instructions of the operating manual.
- Pay attention to the safety gaps when installing the appliance.
- Check the flue pipe connection for leakages.
- Check the appliance for damage (e.g. glass items).
- Make sure that you never add more firewood than required for the rated heating output.
- When adding more firewood, open the door slowly and first allow the flue gas to escape up the chimney. By doing this you prevent the flue gas from entering the room.
- Do not obstruct the appliance during heating as this could lead to an explosion.

### Cooking surface

- Very hot fat and oil can ignite spontaneously; prepare food with fat and oil such as potato chips only under supervision. Never use water on burning fat and oil. Put the lid on and remove the pot from the hot cooking surface.
- Do not place combustible or ignitable objects on the cooking surface which could constitute a danger when the appliance is started.

### Oven

- There is a risk of burning when working with the hot oven. Use oven cloths, heatproof gloves or similar.
- Do not store items in the oven that could be hazardous when the appliance is started.
- Take care when opening the oven door. Do not bend over the opened oven door immediately. A rush of hot air or steam will escape through the open door.
- Always fully close the oven door when preparing food inside the oven.

## 4. Important instructions



Before connecting the appliance to the chimney, inform the local qualified chimney sweep.

Please read the information in this manual carefully before you install or start up your appliance for the first time. Failure to do so causes the warranty to become null and void!

Keep this operating manual in a safe place. Should it be lost, we will be happy to send you a new copy. You will find important information in it as regards safety, use, proper care and maintenance of the appliance, so that you can enjoy your appliance for a long time. If there are any queries please contact our technical customer service.

The stove must not be modified, except with original stove components, provided and tested by us or by work performed by our service technicians.

### Correct Installation and Start-up

The safety of the appliance can only be assured if it has been installed by a trained technician in compliance with the standards and regulations applicable at the place of installation. Make sure that the requirements of the applicable laws and standards as well as the local fire protection laws and building regulations are adhered to. Please consult the local qualified chimney sweep regarding the assessment of building and technical conditions.

**When operating the stove, make sure that there is an adequate supply of fresh air** in the room where the appliance is located. An air exchange of at least 0.8 times per hour by means of a permanent and secure ventilation of the room must be ensured. If the windows and doors are tightly sealed or if other appliances such as extractor hoods, tumble driers, ventilators etc. draw air from the room where the appliance is located, it may be necessary to provide fresh combustion air from outside. The inlet apertures for combustion air must not be closed.

**For the first 2 to 3 days run the stove with a low output.** During the first few days of operation expansion cracks may form in the fireclay-cladding. However, this does not impair the functioning of the appliance.

### Proper dissipation of the heat output to the water system

The proper dissipation of the heat output to the hot water system must be ensured (radiator / reservoir).

### Proper Operation

**Proper operation**, in compliance with the installation instructions and with the operating manual as well as with the instructions regarding safety and environmental protection.

Bear in mind that the appliance is not childproof (doors, etc.) and therefore it must not be operated by children or other people who are not authorized or trained. If the appliance is not installed properly and if the instructions (as stated in the technical documentation and operating manual) regarding the start-up and operation of the appliance are not followed, all warranty claims will become null and void.

### Only use suitable fuels

Only use suitable fuels by choosing environmentally-sustainable, high-quality and dry fuels (see Fuels).

### Power failure

Not open the fire door during a power failure occurs during operation, accumulated combustion gases in the combustion chamber could ignite thereby!

Also in the firewood operation, the device must be plugged to prevent damage to components.

### Chimney Requirements for heating Systems

Before starting-up the appliance for the first time, the local qualified chimney sweep has to certify the suitability and readiness for operation of new or existing chimneys by a declaration of conformity.

The owner has to ensure that the chimney is free from obstructions (no coverings or blockages). Ensure that there is adequate ventilation (sufficient fresh air) in the stove room. Please point out existing faults and /or alterations with regard to the chimney and the heating system. Due to low exhaust gas temperatures when the seasons change the chimney must be leak-free and humidity-resistant. Make sure that flue and exhaust gas can escape freely to the outside.

### Regular cleaning and Maintenance

In order to ensure the functionality and efficiency of the appliance, regular maintenance and cleaning work must be carried out on every fireplace and all the connected system components (e.g. chimney, etc.).

Please observe the instructions regarding maintenance and cleaning in this operating manual. Your chimney sweep will also be happy to clean the fireplace. Only clean and properly adjusted appliances work efficiently.

## Only install original spare parts

**Original spare parts** provided by your local specialist dealer. Parts that are subject to wear and tear (e.g. seals), components exposed to high thermal stress (fireclay, cast-iron parts) or broken stove parts should be replaced or exchanged as soon as possible.

## The chimney may be clogged.

The chimney may have become obstructed when the stove is heated up again after it has been out of use for an extended period of time. Before re-starting the stove, have the chimney inspected by a specialist (chimney sweep).

## Correct procedure in the event of chimney fires:

If the fireplace, connecting duct and chimney are not regularly cleaned or if unsuitable fuels are burned, the deposits may ignite, causing a chimney fire.

**Keep the stove doors closed and turn the air regulators to position „0“. Move away combustible components from the chimney. UNDER NO CIRCUMSTANCES should you attempt to extinguish the chimney fire by applying water. The suddenly developing steam pressure is so high that the chimney could burst. --> Call the fire brigade via the emergency phonenumber.**

## 5. Fuels

The unit is designed to burn wood pellets and firewood.

Use moist wood, bark waste, sawdust, fine wood chips, brushwood, wood-wool, wood shavings and paper only in small amounts to kindle a fire. The burning of such fuels results in significant pollutant emissions, large amounts of ash, and the heat output is comparatively low.

### Firewood (Logs)

Firewood should have a moisture content of approx. 20 % of the dry weight, a length of 1/3 m and should be split into small pieces. This way, the firewood quickly catches fire and produces a higher heat output than the same volume of large logs. Spruce wood, fir wood or alder wood should be allowed to dry out for at least 2 years, hardwood as long as 3 years (under a roofed shelter).

The effect of the water content in wood on the calorific value is shown in Tab. 1:

Storage of wood	water content %	calorific value kWh/kg
green wood	50	~2,3
stored for one winter	40	~2,7
stored for one summer	18-25	~3,4
air dried	15-20	~4,2

Tab. 1

### Wood pellets

The wood pellets used must comply with Austrian standard ÖNORM M7135 or DIN Plus. Diameter 6 mm, length max. 30 mm.

### STORAGE OF WOOD PELLETS

Pellets are supplied with a maximum moisture content of 10 % (standards-compliant). During transport and when storing pellets, they must be kept dry. The storage location must be dry and free from contamination.

## 6. Prohibited fuels

Surface-treated wood (veneered, painted, impregnated, etc.), particle board, all types of household waste (packaging waste), plastic materials, newspapers, rubber, leather, textiles, etc.

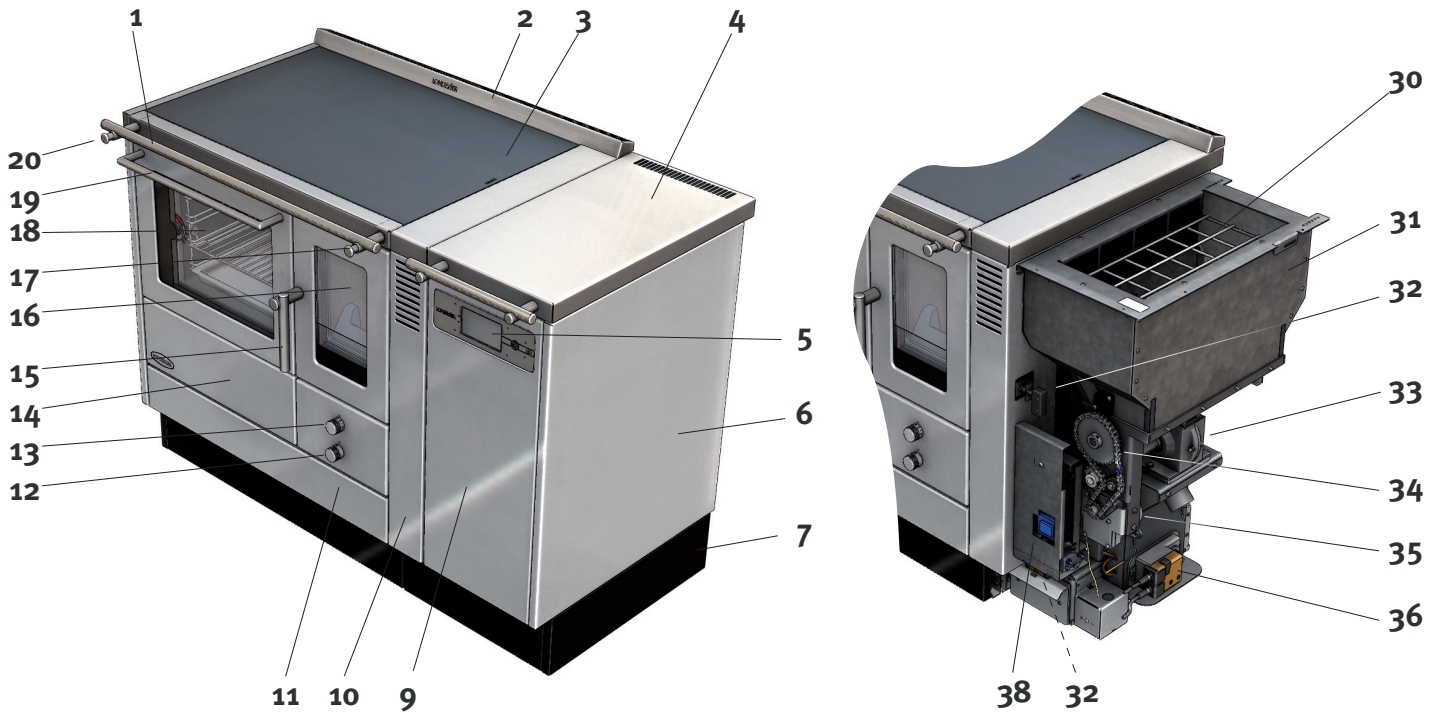
Burning these materials is harmful to the environment and is therefore prohibited by law. Furthermore, damage to the appliance and the chimney can occur.

Furthermore the combustion of coal and similar fuels is not permitted. The appliance has not been tested for use with these fuels; therefore damage to the appliance cannot be ruled out and is not covered by warranty.

## 7. Fire protection

Pay attention to compliance with the required minimum clearances to combustible materials or decorative objects. The minimum clearances are included in the „Installation and Assembly Instructions“.

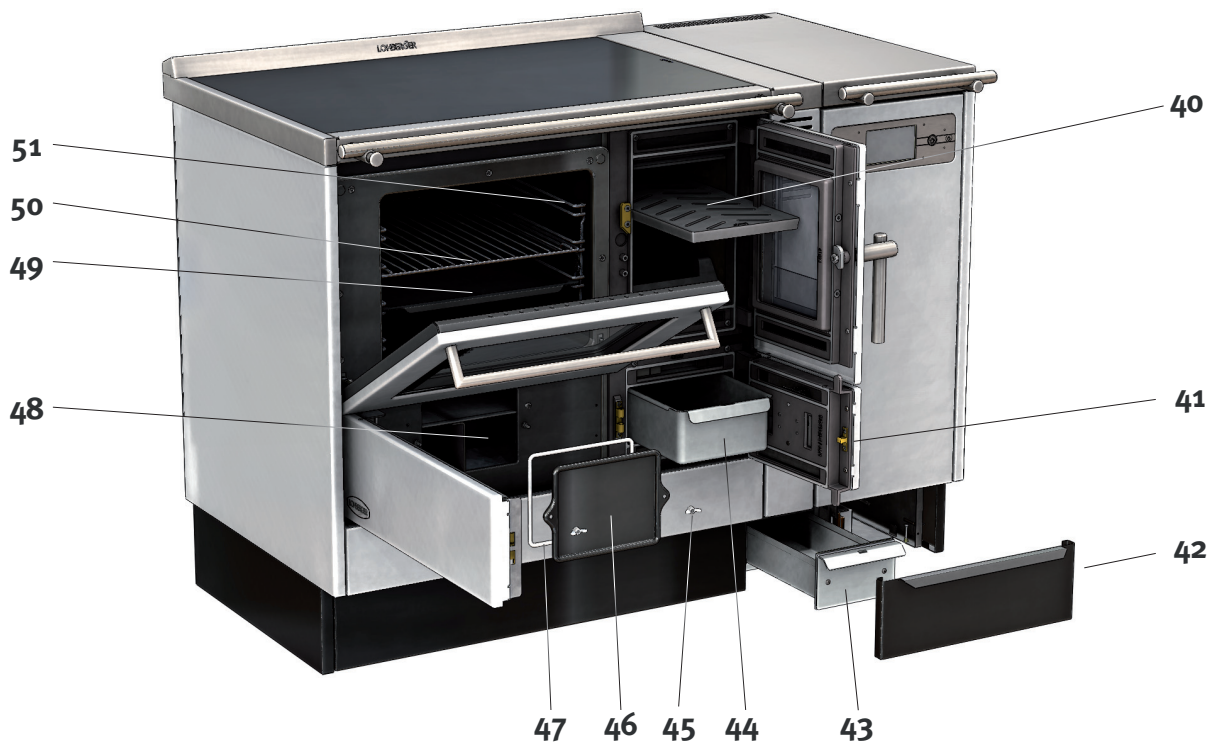
## 8. Description of the appliance



1	Stove bar
2	Stove frame
3	Cooking plate
4	Cover
5	Control panel
6	Sidewall
7	Base panel lateral
9	Front panel
10	Sidewall stove
11	Fuel drawer panel
12	Turning knob for primary air
13	Turning knob for secondary air
14	Cleaning door complete

15	Heating door handle
16	Heating door glass (special version)
17	Slide: grate shaker
18	Roasting oven door complete
19	Roasting oven door handle
20	Damper: Heating damper
30	Protective grating
31	Pellet storage container
32	Door contact shifter
33	Drive shaft - rotary feeder
34	Driving chain-conveying unit
35	Auger motor
36	Grate - Motor

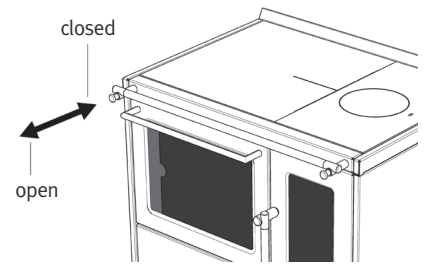
38	Main plate
40	Grate
41	Ball latch
42	Base panel lateral (removeable)
43	Ash pan
44	Ash pan
45	Knurled screw
46	Cleaning cover
47	Sealing cord cleaning cover
48	Exhaust fan
49	Baking sheet
50	Grid
51	Side grill roasting oven



## 12. Heating damper

To facilitate initial heating, all LOHBERGER stoves are equipped with a heating damper. Opening the damper opens a direct route from the fire chamber to the chimney. Consequently the flue gases need not take the “long” route through the roasting oven, but enter the chimney while still hot, in this way establishing a chimney draught very rapidly. Once the chimney has established sufficient draught and the initial heating phase is completed, close the heating damper again.

It is integrated in the stove bar on the side opposite to the fire chamber. Pulled out is open; pushed in is closed

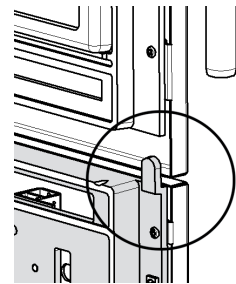


## 9. Grate shaker

The suspension-mounted and consequently easily operated grate shaker serves to remove the ash from the grate. The shaker is integrated in the stove bar on the combustion chamber side. Ash is best removed whenever charging fuel. Regularly empty the ash drawer, clean the grate thoroughly once or twice per week.

## 10. Ash door protection

A latch, ensuring that the ash door can only be opened together with the heating door, is provided on the ash door inside. This serves to prevent inadvertent overheating of the stove.



## 11. Air control

To ensure that you have many years of pleasure with your stove, all appliances are equipped with an automatic temperature limiter as standard. This serves to “limit” the combustion air flow rate. However, this has only a limited effect on the output. It is definitely not suitable for compensating excessive fuel charges. A certain amount of fuel will require a certain amount of oxygen for optimum combustion. If the wood is supplied with a lesser quantity of air than is required for clean and efficient combustion, less energy is generated in the appliance (the appliance largely protected from overheating) – the unutilised “wood gas” however escapes through the chimney; the result: low efficiency and high environmental load. Remedy: charge the stove only up to the recommended fuel level.

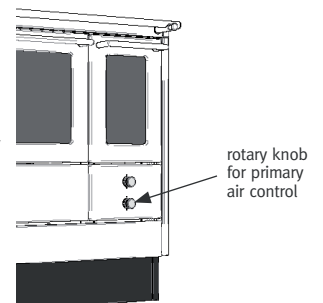
The air entering the fire chamber from below through the grate is responsible for the output since it generates the basic heat resulting in “wood gasification”. Rule of thumb: lots of air from below means lots of combustible wood gas (controllable with the help of the lower of the two rotary knobs on the front). This wood gas is cleanly and efficiently burnt at approximately 950 °C by means of preheated secondary air (JETIFIRE combustion technology). The secondary air (the upper of the two rotary knobs) enters the combustion chamber through openings in the fire compartment rear wall and from below and above along the fire compartment door (or view window) over the fuel into the combustion chamber.

The exact mixing of the wood gas with hot secondary air ensures optimum combustion – and connected with this, excellent fuel utilisation. The environment will be grateful!

### Primary air control

The supply of the primary air required for the combustion is controlled with the lower rotary knob on the ash door. This determines the burning speed and consequently the heat output of the stove. In position “0” the controller is closed, no combustion air is supplied. In position “1” minimum air supply is provided, this must be selected for slow-burning operation. Turning the rotary knob to position “3” means maximum air supply, necessary especially during the initial heating phase.

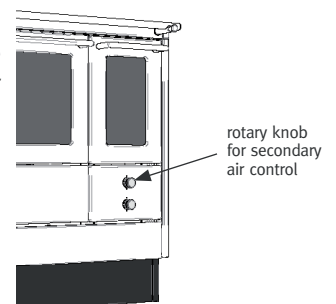
⇒ Air settings see Table .



### Secondary air control

The supply of secondary air (combustion air flowing over the fuel from the top) serves to achieve low-pollution combustion matched to the fuel used. The secondary air is controlled with the upper of the two rotary knobs in the ash door. The markings “0” – “6” are visible on the knob. Moving the lever in the direction of “0” reduces the incoming secondary air flow, while it is increased in the direction of “6”.

⇒ Air settings see Table .



**IMPORTANT:** Set the air controls always to „ 0 “ in pellet operation!

## 14. Roasting oven

All roasting ovens are equipped with baking sheet and grid, the lateral baking sheet carriers have 4 slide-in levels. The roasting oven inside is fully enamelled and therefore easy to clean. (Cleaning instructions on Page 18).

The hot airflow gently circulates in the roasting oven. The convoluted route of the flue gas ducting guarantees even temperature distribution on the stove plate (steel or CERAN®) and in the roasting oven, likewise the continuous heat radiation to the surroundings.

Preheat the roasting oven for roasting and baking to achieve even temperature distribution.

A lively fire is necessary to maintain a roasting oven temperature of approximately 250 °C. Dry beech wood is highly suitable for this purpose.

**CAUTION!** Your roasting oven can reach temperatures of up to 400 °C!

### Roasting oven thermometer

The thermometer in the inspection glass of the roasting oven door has a display range of 0 – 400 °C. The temperature markings are reference values for baking and roasting and may differ slightly from case to case.

## 13. Functional description

The pellet stove can be operated either with wood pellets or billet wood. In addition to heating the room where the appliance is installed, the appliance can also be used for cooking and baking when it is running on firewood. With appliances featuring a central heating insert (type designation –Z, optional equipment) hot water is also generated. The heat is transferred to the heating system by this medium (reservoir, heating circuit, etc.). The cooking plate, stove body, viewing window, etc. give off radiant heat.

For heating, switch the appliance on, it regulates either according to the pre-set heating output when operating on pellets or according to the set temperature of the boiler when operating appliances with central heating insert.

The set temperature of the boiler can be influenced by the setting summer mode /winter mode. In addition, the output of the appliance can be affected by setting the power levels. Once the boiler has achieved the preset temperature, the selected power level limits the upward adjustment range of the pellet burner (for example this is necessary for cooking or baking). The switching on/off process of the appliance can be automated through an integrated automatic operation with a weekly operation schedule or by means of a remote control unit.

Starting the appliance, irrespective of whether this is done manually or automatically, the tilting grate is cleaned automatically. The pellets are transported to the combustion chamber via the auger (with integrated rotary air lock as back-burn protection) and subsequently electrically ignited. The auger automatically supplies more pellets. The oxygen required for combustion flows in a controlled way to the combustion chamber.

In the combustion chamber of the pellet module and in the subsequent firebox of the stove the gases produced during combustion burn off – heat is radiated via the exterior of the appliance as well as the heat exchanger surfaces. An extract fan, matching the amount of fuel and required combustion air, provides a stable negative pressure in the boiler and consequently ensures that flue gases escape through the chimney.

## 15. Modes of operation / Operating conditions

### Appliance OFF

The appliance is shut down, the touch screen as well as the Home button are deactivated (Fig. 1).

**PLEASE NOTE:** In this operating mode the pellet burner will not be turned on even with an active programmed time or external command.

### Operation with firewood

Operation with firewood is displayed with the Firewood symbol (Fig. 2), and the appliance can be conventionally operated with firewood. The basic functions of heating up and operating the appliance are comparable to those of a normal wood burning stove.

--> **Manual heating of the room where the appliance is installed; in addition hot water is generated by the integrated heating element. The heat is transferred to the heating system (reservoir, heating circuit, etc.).**

**PLEASE NOTE:** In this operating state the pellet burner is not turned on, even with an active programmed time or external activation. Operating the boiler with the controller is only possible during operation with pellets.

### Operation with pellets

The operation with pellets is displayed with the Flame symbol as well as the green operating state indicator (Fig. 3). The appliance is controlled with the use of preset control variables.

--> In addition to the automatic heating of the room where the appliance is located, hot water is generated by the integrated heating element. The heat is transferred to the heating system (reservoir, heating circuit, etc.).

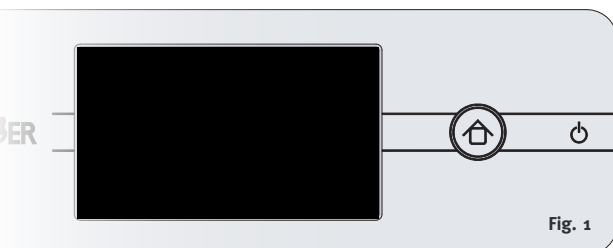


Fig. 1



Fig. 2

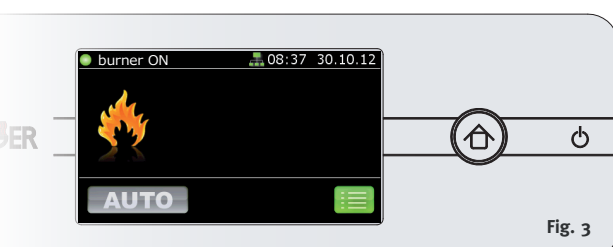





Fig. 3




Display 'Operating state'

- burner OFF
- burner ON
- burner activation
- trial run
- firewood operation
- burner shutdown




Graphic display of 'Operating mode'

-  Firewood = Operation with firewood
-  Firewood+Flame = Monitoring of firewood
-  Flame = Operation with pellets

Display 'Summer/Winter'

-  Switch to summer is on
- blank Winter mode

Display 'NETWORK CONNECTION'

-  Red symbol: Connection fault
-  Grey symbol: Connection inactive
-  Green symbol: Connection active
- blank no network cable connected

'HOME' button

- Display of the Home screen
- Switch the display 'Operation/Output'

'ON/OFF' button

- Switching the appliance / burner on/off

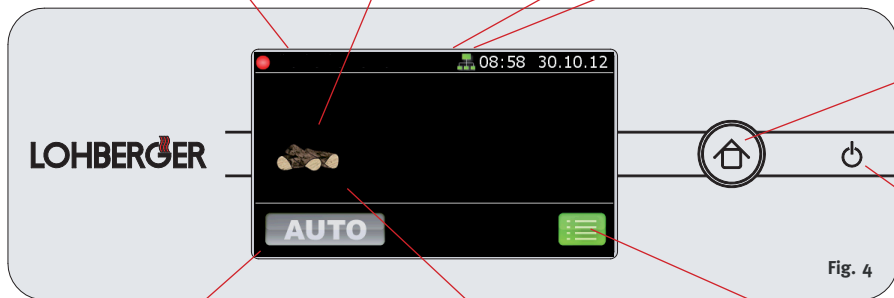


Fig. 4

Button 'Operation'

- AUTO** Automatic operation
- PLUS** Manual operation









or display 'OUTPUT' (switch with 'HOME' button)

-  Highest output level
-  Lowest output level

Display 'Information menu', e.g.:

- venting
- Feeding material
- Ignition
- Door open
- Time programme deactivated
- Grate tilting
- External OFF
- Cooling off boiler
- Cooling off burn-back
- Cooling off flue gas
- Chimney sweep test

Touch-button 'Action', depending on the menu:

-  **MENU/ SETTING**
-  **RETURN**
-  **OK**
-  **SCREEN LOCK**
-  **UP**
-  **DOWN**
-  **+** (plus)
-  **-** (minus)

## 16. Switching the appliance on/off

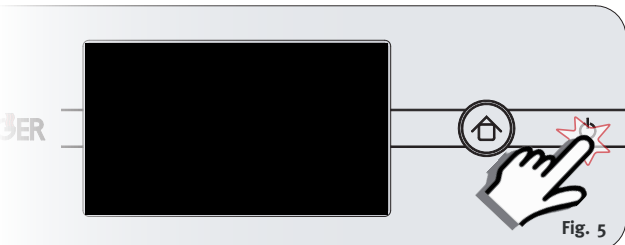
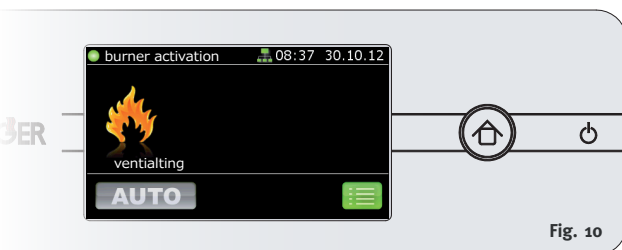
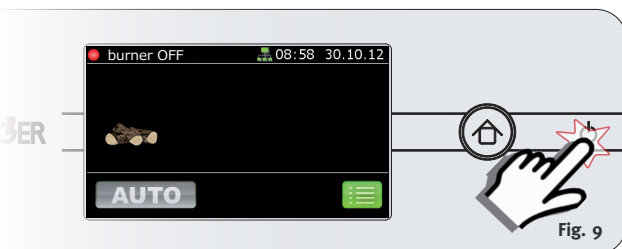
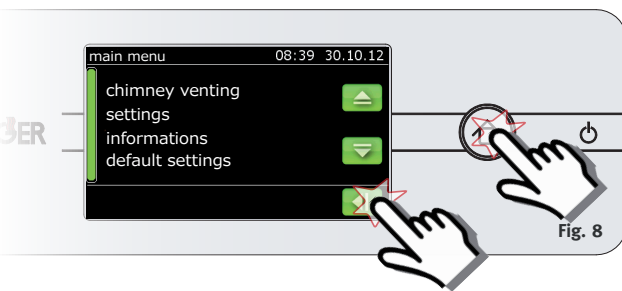
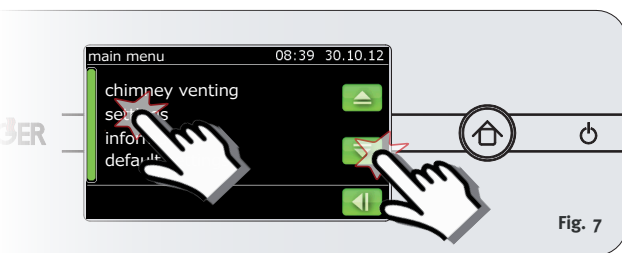
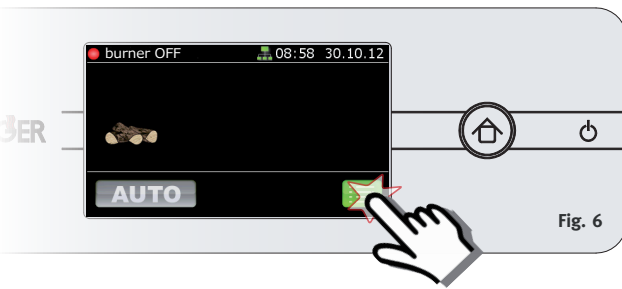


Fig. 5

Press and hold the ON/OFF button for at least 2 seconds (Fig. 5) until the Home screen appears on the display.

To turn the appliance off you must be on the Home screen. Press and hold the ON/OFF button for at least 2 seconds until the display switches off.

## 17. Basic operation



To switch from the Home screen to the Menu level, press the Menu button (Fig. 6).

To display further menu items, press the button UP or DOWN (Fig. 7).

To switch to the appropriate sub-menu, select the desired menu item (Fig. 7).

Press the Return button to go back one menu level (Fig. 8).

Press the Home button to go directly to the Home screen (Fig. 8).

To adjust the relevant settings, select the text in white next to the menu item to be adjusted. Numerical values turn green after being selected and can be changed by means of the buttons + / -. Values in grey indicate the standard setting and cannot be changed.

To turn the pellet burner on, press the ON/OFF button once (Fig. 9); the operating state indicator changes from red – Burner OFF- to green – Burner start and the graphic display changes from Firewood to Flame (Fig. 10).

## 18. Ventilating the chimney

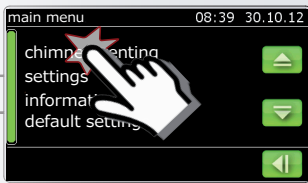


Fig. 11

Ventilating the appliance or the chimney before operating with firewood

The induced draught fan switches on, the change-over damper changes over to pellet operation. After approx. 2 minutes the blower switches off automatically.

Select the main menu **chimney venting** (Fig. 11).

The ventilator symbol appears on the Home screen (Fig. 12).

**PLEASE NOTE:** The menu item Ventilate chimney is only displayed in the main menu if the flue gas temperature is below 70°C. If the flue gas temperature rises above 70°C while the chimney is ventilated, the ventilation process is stopped automatically.

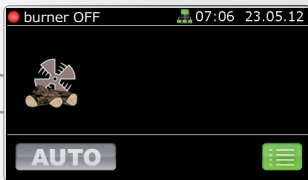


Fig. 12

## 19. Chimney sweep test

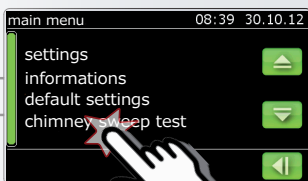


Fig. 13

To measure emissions the pellet burner can be turned on and off manually. In this, the pellet burner switches to maximum output (H10), the boiler pump turns on and the appliance heats with a boiler set-point temperature of 85°C for 30 minutes.

Select **chimney sweep test** in the main menu (Fig. 13).

The Home screen shows the Info text Chimney sweep test (Fig. 14).

**PLEASE NOTE:** The chimney sweep test is only possible in the operating state 'Operation with pellets'. If the firebox door is opened during the chimney sweep testing, the process will be stopped.

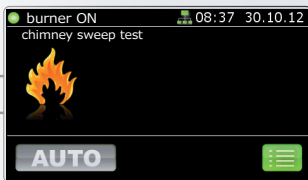


Fig. 14

## 20. Settings

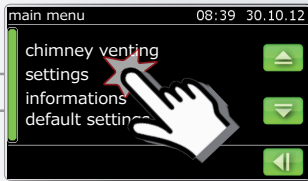


Fig. 15

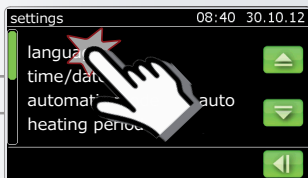


Fig. 16

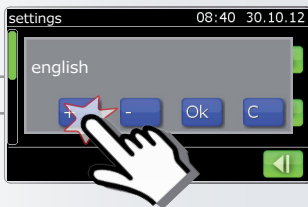


Fig. 17

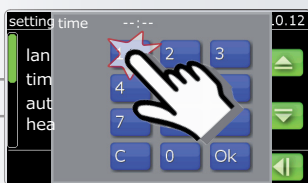


Fig. 18

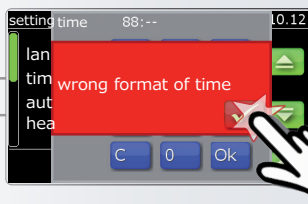


Fig. 19

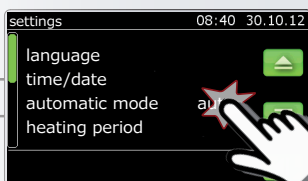


Fig. 20

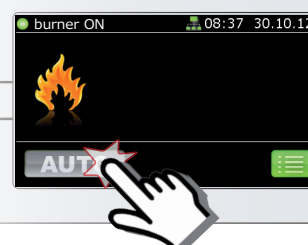


Fig. 21

Settings on the appliance are adjusted in the menu Settings. To do so, select the menu Settings in the main menu (Fig. 15). The following menu items are available:

- language
- time/date
- automatic mode
- heating period
- keylock
- service code
- reset
- summer/winter
- WLAN (option)
- remote maintenance

### Language

To set the display language, proceed as follows:

1. Select **settings** --> **language** in the main menu (Fig. 16).
2. Now select the language pressing the buttons + / - (Fig. 17).
3. Confirm with **OK** or cancel with **C**.

### Time / Date

To set the current clock time and date, proceed as follows:

1. Select the main menu Settings --> Clock time/Date.
2. Enter the current clock time via the numeric keypad, confirm with OK (Fig. 18)
3. Enter the current date, confirm with OK.

**PLEASE NOTE:** If an incorrect time format or date format is entered, a message appears to make you aware of it. You can acknowledge the message by pressing the OK button and repeat your entry (Fig. 19).

### Automatic mode

Automatic mode determines whether the appliance is operated manually or pre-set heating times are used for switching the appliance on and off. Here you can select between the following modes of operation:

**AUTO** - The appliance heats according to the preset boiler set-point temperature within the set heating times.

**PLUS** - The appliance heats according to the preset boiler set-point temperature, independent of the day and clock time.

1a. Select SETTINGS in the main menu --> PLUS / AUTO (Fig. 20).

1b. Select the button Operation on the home screen (Fig. 21). Depending on the setting, the display changes to AUTO or to PLUS.

**PLEASE NOTE:** If the appliance is to be switched on or off by an external command, for instance from a room thermostat, a reservoir thermostat etc., automatic operation can be set to AUTO or PLUS. However, if the AUTO setting is selected, an external command will only be acted on during the heating times that have been pre-set.

To operate with an external command, bear in mind that not only the appliance but also the burner must be turned on (green spot + operating state indicator Burner ON).

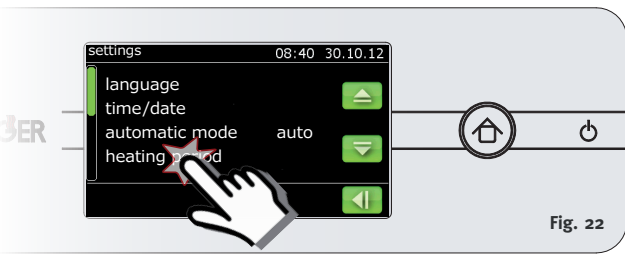


Fig. 22

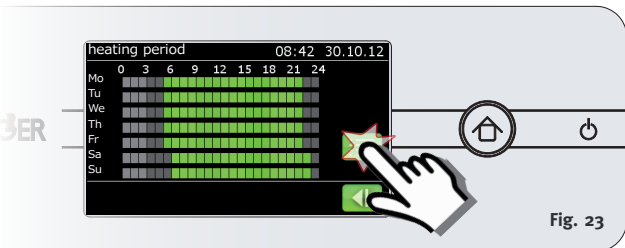


Fig. 23

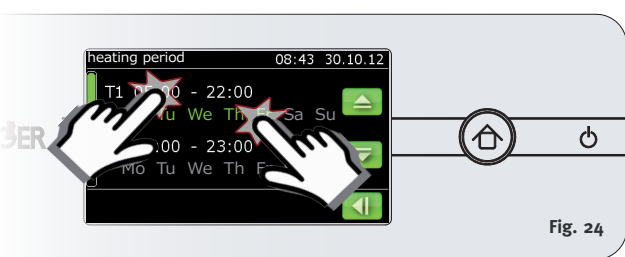


Fig. 24



Fig. 25

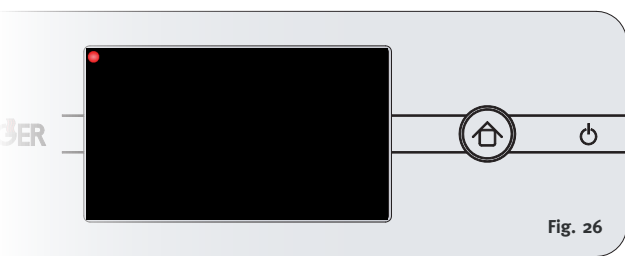


Fig. 26

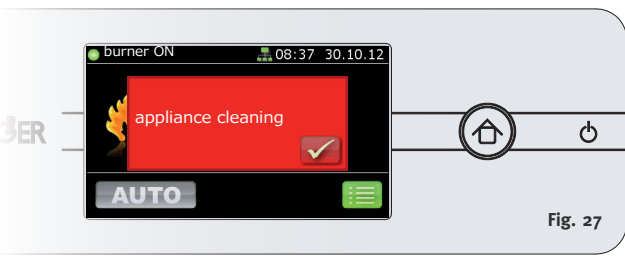


Fig. 27

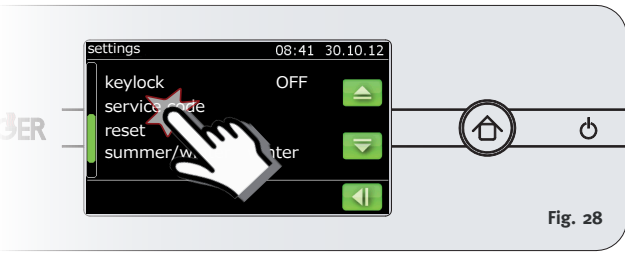


Fig. 28

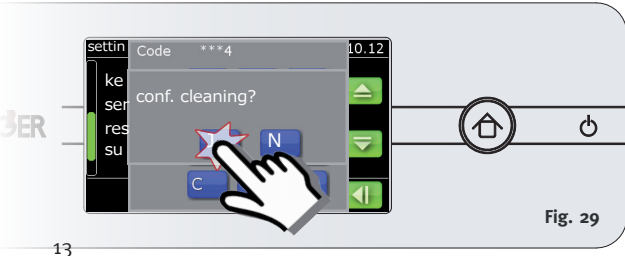


Fig. 29

## Heating period

When operating with 'Automatic mode' you can determine heating times during which the appliance heats in accordance with the preset boiler set-point temperature. There are 6 time programmes altogether to choose from.

1. Select **settings** --> **heating period** in the main menu (Fig. 22).
2. In the overview set heating times are highlighted in green. The times during which the burner is shut down are highlighted in grey.
3. Press the Menu button to enter or amend the heating times (Fig. 23).
4. Tap on the clock time next to the desired programme (Fig. 24). A numeric keypad for entering the clock time appears. Enter the desired clock time and confirm the entry with OK.
5. Now select the weekdays on which to use the heating times. Active days are highlighted in green (Fig. 24).
6. To delete heating times, select the clock time next to the desired programme. Press C in the button area; the time will be cleared; confirm the setting with OK.

## Keylock

The touch screen and the buttons can be locked. To do so, first switch on the function Screen lock in the menu SETTINGS.

1. In the main menu select Settings --> OFF / ON next to **keylock**. Depending on the setting the display changes to ON or OFF (Fig. 25).

After switching to the Home screen, the display is switched off after 30 seconds; only the status display for the pellet burner remains visible (Fig. 26). The buttons with the exception of the Home button as well as the touch screen are locked.

To unlock, press the HOME button. The display switches on. By pressing the button SCREEN LOCK the lock is cancelled. Unless a button is pressed within a period of 5 seconds, the display is switched off again.

**PLEASE NOTE:** The keylock is only active on the Home screen.

## Service code

To confirm cleaning work or maintenance work that has been performed on the appliance, a service code must be entered.

After 250 operating hours the display "APPLIANCE CLEANING" appears on the Home screen (Fig. 27). Entering the service code confirms the cleaning and resets the internal operating-time clock:

1. Select OK to delete the error message.
2. Select Settings --> Service code in the main menu (Fig. 28).
3. **A numeric keypad for entering the code appears, enter the code 1234 and confirm the entry with OK.**
4. Another screen appears; confirm the appliance cleaning with J (Fig. 29).

The display APPLIANCE MAINTENANCE appears after 2,000 operating hours. The display can only be reset by a service technician. A thorough appliance cleaning and maintenance by a trained service technician is necessary to ensure that all installed components are checked for optimum performance. Please get in touch with your local dealer.

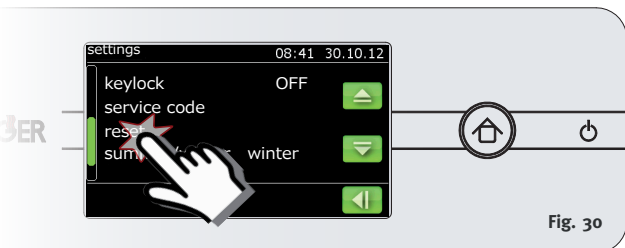


Fig. 30

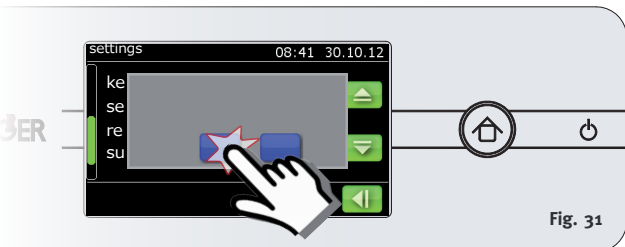


Fig. 31

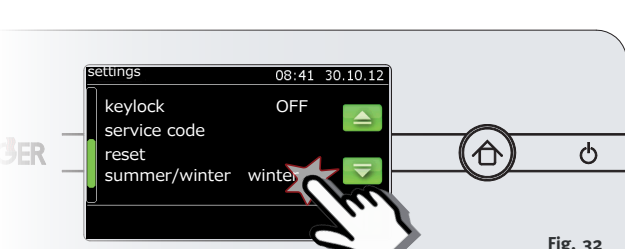


Fig. 32

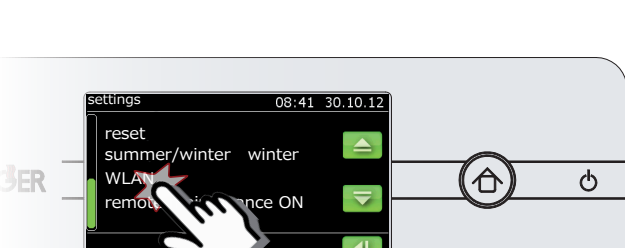


Fig. 33

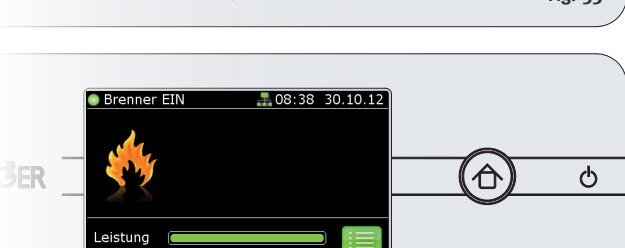


Fig. 34

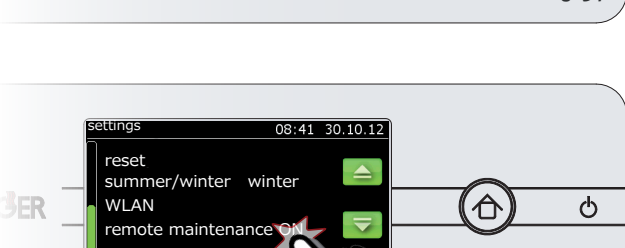


Fig. 35

## 21. Information menu

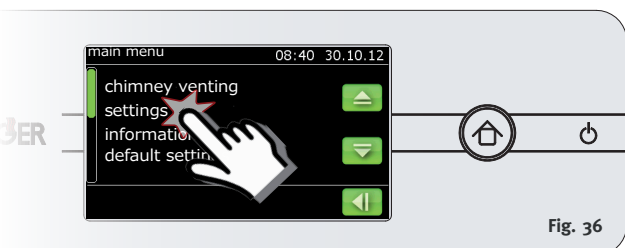


Fig. 36

## Reset

To reset the customer parameters to factory setting, you can carry out a reset.

1. Select Settings --> Reset in the main menu (Fig. 30).
2. Select OK to confirm the entry (Fig. 31).

**HINWEIS:** In a reset all CUSTOMER SPECIFIC SETTINGS such as heating times etc. will be reset to the factory setting.

## Summer / Winter

To reduce the heat output in summer, the appliance can be adjusted to SUMMER MODE. This setting puts an upper limit on the adjustment range of the pellet burner.

The boiler set-point temperature with the setting WINTER MODE is 75°C, the boiler set-point temperature with the setting SUMMER is 65°C.

1. Select Settings --> Summer / Winter in the main menu (Fig. 32).

## WLAN (optional)

If the appliance is equipped with the WLAN module (optional equipment), the menu item WLAN is displayed in the menu Settings.

With the WLAN module a wireless internet connection can be established (provided that a WLAN router is available). This eliminates the need for laborious cable laying.

To establish a connection to a WLAN router, proceed as follows:

1. Select Settings --> WLAN in the main menu (Fig. 33).
2. Select an available connection in the menu WLAN.
3. A keypad for entering the WLAN code appears, enter the relevant code and confirm the entry with OK (Fig. 34).
4. The appliance automatically switches to the Home screen and the connection is established.

To disconnect an existing connection to the WLAN router, proceed as follows:

5. Select Settings --> WLAN in the main menu (Fig. 33).
6. Select the active connection (green) in the menu WLAN.
7. A window appears, confirm the disconnection with J.

## Remote maintenance

For technical service work the access to your heating appliance can be enabled by means of the function Remote maintenance via an internet connection.

This way, your service technician can use remote access to adjust your appliance correctly, change any incorrect settings, check components, install software updates, etc. Thus, in most cases, problems can be solved remotely.

You can activate this function in the menu Settings: (Fig. 35)

1. Select Settings --> Remote maintenance in the main menu.
2. Select ON.

**IMPORTANT:** By activating the function Remote maintenance with an active internet connection, data will be sent and received over this connection.

You can access information on settings or appliance components in the Information menu. To do so, select Information in the main menu (Fig. 36).

Here the following menu items are available:

- Sensors (passive appliance components such as sensors, etc.)
- Actuators (active appliance components such as motors, blowers, etc.)
- Appliance / SW version
- Operating hours

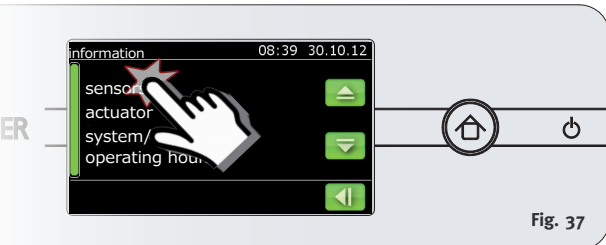


Fig. 37

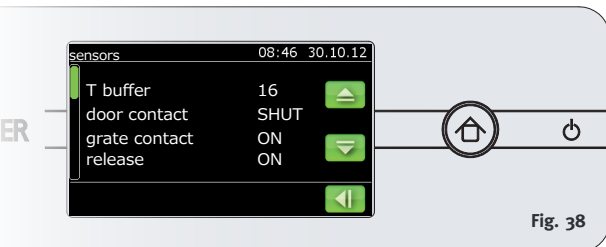


Fig. 38

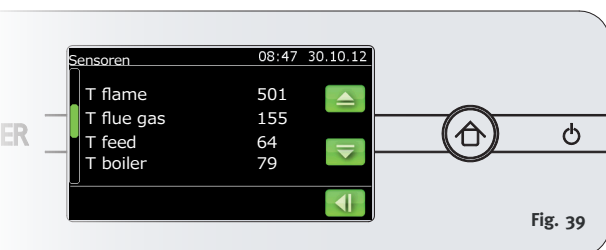


Fig. 39

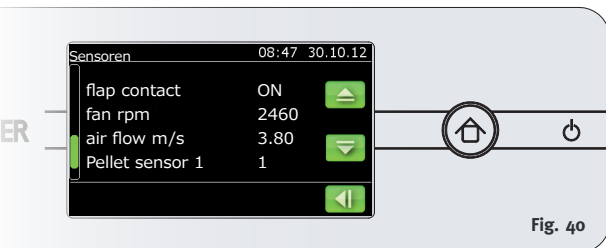


Fig. 40

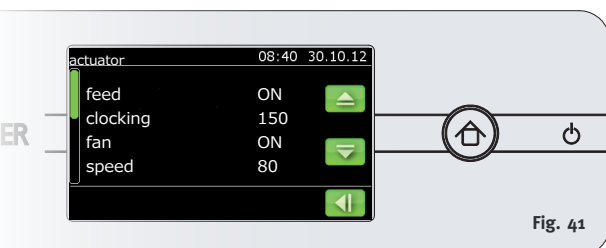


Fig. 41

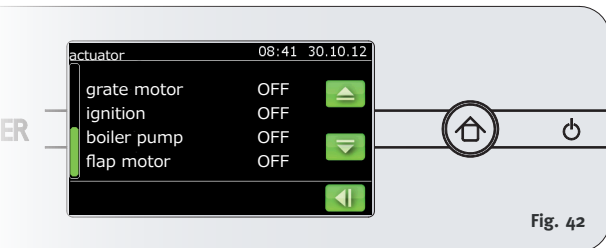


Fig. 42

## Sensors

To access the sensor values, proceed as follows:

1. Select Information --> Sensors in the main menu (Fig. 37).

### T buffer

If a storage tank sensor is connected to the main board (X 12 / 3+4) for the integrated function of the differential temperature controller, the current temperature of the storage tank is displayed at 'T Reservoir'.

### door contact

CLOSED = Firebox door and ash drawer closed

OPEN = Firebox door and ash drawer open

### grate contact

CLOSED = Grate pellet burner closed

OPEN = Grate pellet burner open

### release

ON = external command or jumper on main board (X4 / 5+6)

OFF – no external command

### T flame

Current temperature of the flame sensor

### T flue gas

Current temperature of the exhaust sensor

### T feed

Current temperature of the discharge chute sensor

### T boiler

Current temperature of the boiler sensor

### flap contact.

ON = Operation with pellets

OFF = Operation with firewood

### fan rpm

Current speed of the induced draught fan

### air flow m/s

Current speed of the combustion air pellet burner

### Pellet sensor 1

0 = no pellets identified

1 = pellets identified

## Actuators

To access the actuator values, proceed as follows:

1. Select Information --> Actuators in the main menu

### feed

ON = Screw feeder motor ON

OFF = Screw feeder motor OFF

### clocking

Current feed value

### fan

ON = Induced draught fan ON

OFF = Induced draught fan OFF

### speed

Current speed induced draught fan

### grate motor

ON = De-ashing grate motor ON

OFF –De-ashing grate motor OFF

### ignition

ON = Ignition is heating

OFF = Ignition is not heating

### boiler pump

ON = Return flow pump boiler ON

OFF = Return flow pump boiler OFF

### flap motor

ON = Change-over damper motor ON

OFF = Change-over damper motor OFF

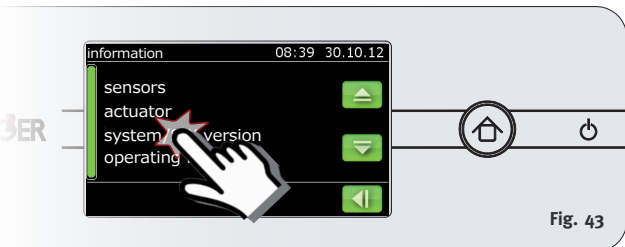


Fig. 43

## Appliance /SW Version

The menu item system/SW version displays the set appliance type or the current software version.

1. Select Information menu --> system/SW version in the main menu (Fig. 43).
2. Confirm the entry with OK (Fig. 44).

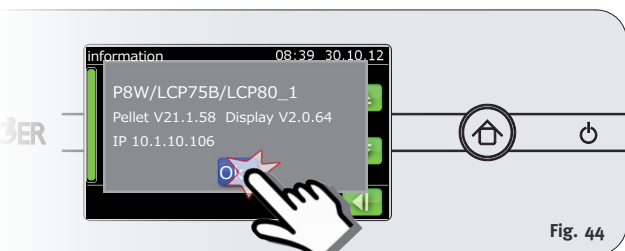


Fig. 44

## Operating hours

Here it is possible to display the operating hours of the pellet burner or the operating hours remaining until maintenance is next due (every 2,000 hours).

1. Select Information menu --> Operating hours in the main menu.
2. Select OK to close the window (Fig. 45).

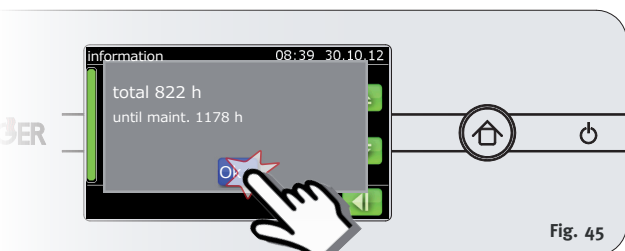


Fig. 45

## 22. Default settings

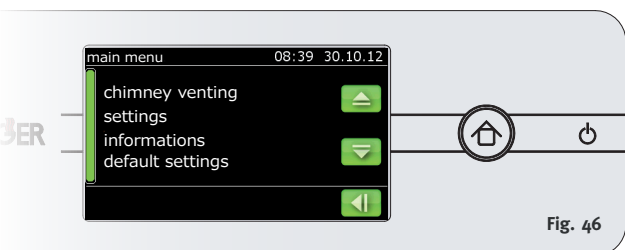


Fig. 46

In the default settings level (Fig. 46) appliance parameters, start-up and actuator tests can be displayed, performed or changed by a trained service technician. To avoid unintentional tampering with the control of the appliance, this menu is protected by an access code.

**PLEASE NOTE:** Adjustment instructions for the HVAC-installer are given in the supplied 'Installation instructions'.

## 23. Remote maintenance / Network connection



### The appliance can switch on automatically at any time.

Therefore we recommend installing a smoke or fire detector that makes a warning sound in an emergency and interrupts the power supply of the appliance.

It is also possible to switch the pellet burner on or off by means of a remote control unit. The burner is released through a normally open contact on the main circuit board. (X<sub>4</sub> / 5+6). Without a remote control unit this contact must be bridged (condition as supplied to the customer). No additional software activation is necessary.

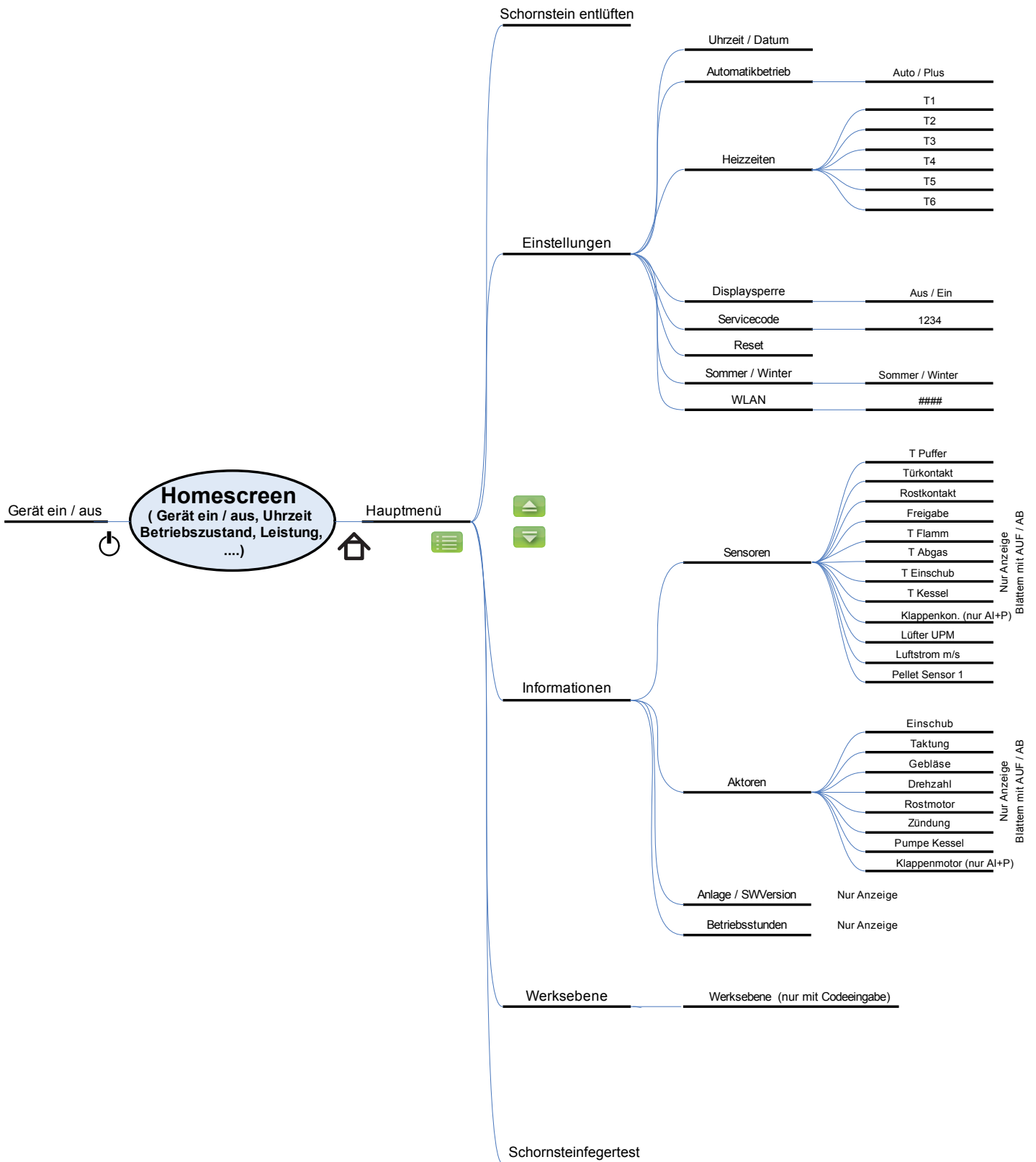
When the remote control unit switches on, the burner starts with the appropriate ignition programme

**PLEASE NOTE:** The appliance and the pellet burner must be switched on (green point) and the desired heating output must be pre-set.

If the remote control unit switches off, the burner continues to run for approx. 5 minutes



## 24. Menu overview



## 25. First start-up

---



Do not leave small children unattended in the immediate vicinity of the appliance: the equipment is not childproof. Prior to the first start-up check all connections of the appliance (chimney flue connection, power supply, etc.). The viewing window and door become very hot when the stove is in use (temperatures up to 300°C). Make sure that these parts are not touched when the appliance is in operation.

Keep the firebox door closed at all times, even if the stove is not in use.

Make sure that there are no objects in the combustion chamber and none in the pellet firebox.

Only after the installation has been completed in compliance with the operating manual and installation instructions, is it permissible to load pellets into the hopper (at least 5 kg).

### Loading the hopper

Make sure that you use pellets approved to the Austrian Standards ÖNORM M7135/DIN 51731 – see imprint on the pellet bags or consult your pellet supplier. Open the lid of the hopper. To avoid raising dust, pour pellets slowly and not from too great a height. After feeding the pellets, close the lid and keep it closed during operation.

After completion of the installation and connection work and before first use are a few measures to be taken:

- Open firebox door and remove Accessories and transportation safety.
- Before each use, always on the functionality of the heating system (water level, water pressure, temperature, valves, safety devices, ...) should be taken.

Once you have familiarized yourself with the operation of the device can now be done the initial setup.

## 26. Check before each heating-up

---

### System pressure

The appliance must be filled. When the appliance is cold, the operating pressure must be at least 1 bar (max. 1.8 bar). The air must be bled from the system and the locking screw of the automatic bleed device must be opened.

### Chimney

The chimney must be free of obstructions; the cleaning doors must be closed. Have your chimney cleaned by a chimney sweep at regular intervals.

### Combustion air

Please ensure that there is an adequate supply of combustion air, in particular with open-flued appliances a continuous supply of combustion air must be ensured.

## 27. Heating operation with pellets

The regulation is determined by the specified boiler set-point temperature (75°C or 65°C, see setting SUMMER MODE /WINTER MODE). If the set-point temperature of the boiler is exceeded by 10°C, the appliance shuts down automatically ⇒ display „Burner STOP“ - and only switches on again when the boiler temperature is 3 °C below the set-point.

**CAUTION:** The appliance might resume operation automatically at any time, therefore please note the information in External Release /Remote control unit

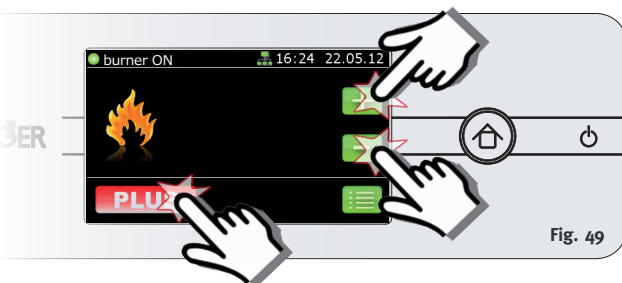
## 28. Switching the pellet burner on



To switch the pellet burner on, the appliance must be switched on and the Home screen must be visible.

1. Press the ON/OFF button.
2. The operating status on the Home screen changes from Burner OFF to Burner START (Fig. 47).
3. The pellet burner switches on and the various operating phases are shown as text messages on the Home screen (Fig. 48).

## 29. Setting the heating output



The heating output can only be set in the manual PLUS-operation on the Home screen.

1. Select the AUTO/PLUS button on the Home screen until the display PLUS appears (Fig. 49).
2. Then, to increase the heating output, press the + button and to reduce it, press the - button (Fig. 49).

**PLEASE NOTE:** If the heating output of the pellet burner in the highest output setting is not sufficient, the output can be increased by adding firewood.

**PLEASE NOTE:** If the appliance is to be switched on by an external contact (e.g. room thermostat, etc.), the appliance and the pellet burner must be switched on (green spot + operating status Burner ON) (Fig. 49).

## 30. Switching the pellet burner off



To switch the pellet burner off, the Home screen must be visible.

1. Press the ON/OFF button (Fig. 50).
2. The operating status on the Home screen changes from Burner ON to Burner OFF (Fig. 50).
3. The pellet burner shuts down.

## 31. Operation with firewood



Before starting the burner or operating the appliance with firewood, check the level in the reservoir. If the reservoir is full, the heat output to water cannot be dissipated or only be dissipated for a short time. This can lead to disturbances through the system constantly switching off in pellet operation and the thermal discharge safety valve may be triggered when the system runs on firewood

During operation with firewood, there is no automatic control of the output through the pellet stove control. Control of the output depends on the amount of fuel added. Only the heating circuit pump is switched on or off.



When burning firewood, the appliance must also be connected to the mains electricity supply to avoid damage to appliance components.

To prevent the escape of flue gases into the room where the appliance is installed, keep the combustion chamber door closed all times except when lighting a fire, adding fuel or removing ashes.

### Heating up

1. Open firebox door and put the air slider in position 1.
2. Place 2-3 small pieces of firewood on the grate.
3. Spread wood wool or newspaper over them and place 2 pieces of split logs on top, light the fire and then place one piece of firewood centrally on top.
4. Close the firebox door and let the wood burn vigorously.
5. Add more fuel.
6. After the heating-up phase, add more fuel according to Table 2.
7. Adjust the air slider depending on the type of fuel and the heating demand.

**PLEASE NOTE:** With insufficient chimney draught (e.g. between seasons, certain weather conditions) the chimney can be ventilated with the function Ventilate chimney: refer to '18. Ventilating the chimney' on page 11.



With manual ignition of firewood the display remains unchanged at operating status BURNER OFF (red spot) (Fig. 51).

### Adding Fuel

When adding fuel we recommend short intervals (every 40-50 minutes) and small amounts. This way the rated heat output is reached with low pollutant emissions and a good level of efficiency.

**PLEASE NOTE:** Do not throw the pieces of wood into the combustion chamber as this may cause damage to the firebox plates.

### Fuel filling level

Please note that your stove should only be filled up to the secondary air openings in the fire chamber rear wall and not above the air openings of the upright grate behind the fire chamber door, as this would interrupt the air flow in the combustion chamber. On stoves with view windows this will result in the glass sooting-up and becoming cloudy (ceramisizing, no warranty!), and always in incomplete and consequently inefficient combustion with all appliances; low efficiency.

### Air supply settings

Tab. 2 shows the recommended settings for the air supply (after the operating temperature has been reached). The indicated values for the settings are approximate values. The setting of the air slider that suits the heating requirements of the room is established by experimenting.

### Guideline values for the fuel quantity and burning time

„Tab. 2“ shows the recommended amount of fuel to be added for the rated heat output. If this amount is exceeded, overheating and consequent damage can result.

Fuel	Primary air	Secondary air	Filling quantity (depending on type)
Beech wood nominal heat capacity	0,5-1,5	6	2,4-2,8 kg / h
Beech wood light load	0	6	0,7-1,4 kg / h

Tab. 2

## 32. Ignition of firewood using the pellet burner

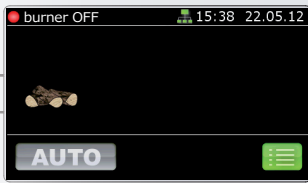


Fig. 52

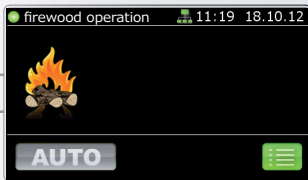


Fig. 53

It is also possible to ignite the firewood easily by means of the pellet burner:

1. Open the firebox door and place 3 – 4 small pieces of firewood (beech wood) cross-wise on the grate (approx. 2.4 kg).
2. Close the firebox door.
3. Press the ON /OFF button. The display changes to the operating status BURNER ON (green spot) (Fig. 52).

The pellet burner turns on, the firewood in the combustion chamber is ignited by the pellet flame. Because of the increased output caused by the burning of firewood, the pellet burner switches automatically to operation with firewood; the display shows the operating status Operation with firewood (Fig. 53).

If the appliance continues to burn firewood, the pellet burner shuts down automatically. If no more firewood is added, the appliance automatically changes after a safety delay to heating operation with pellets and continues to heat according to the pre-set heating output.

If the pellet burner is not to turn on after operation with firewood, press the ON/OFF button once. The indicator spot in the operating status display changes from green to red – the pellet burner is shut down.

## 33. Adding firewood during heating with pellets

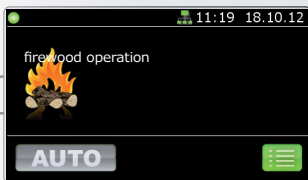


Fig. 54

If firewood is added while the appliance is running on pellets, it recognises this and changes automatically to Operation with firewood.

The display changes to operating status Operation with firewood (Fig. 54).

**PLEASE NOTE:** If the appliance is operated with a low heat output, the firewood may not be immediately recognised, which will delay the lighting of the firewood.

If the appliance continues to burn firewood, the pellet burner shuts down automatically. If no more firewood is added, the appliance automatically changes, after a safety delay, to heating with pellets with the pre-set heating output.

## 34. Heating / cooking / baking

### Heating

When only embers are left on the grate, new fuel should be added evenly over the whole grate. To do so, spread the embers evenly over the grate and then more fuel can be placed on top.

### Heating in between seasons

When outdoor temperatures are above 15°C, it may occur that due to low chimney draught the fire does not burn very well. This will result in an increased build-up of soot in the flue passages of the appliance and in the chimney.

To reduce the build-up of soot when heating in between seasons, increase the primary air supply, poke the fire more often and add fuel more frequently (smaller pieces of wood).

### Cooking

Cooking is best done on a hot but not red-hot stove plate. Overheating means wasting of fuel.

The highest stove plate temperature is present in the heating area (above the JETIFIRE flame concentration plate), this area is therefore ideally suited for rapid initial cooking. The edge zones with lower temperatures can be used for slow cooking or keeping warm. You are best advised to use pots with thick, level base and fitting lid.

### Baking and roasting

Baking and roasting requires evenly distributed heat. In order to achieve this uniformity and sufficiently high temperature, the roasting oven must be preheated to suit the particular foodstuff with the heating damper closed. Once the stove is heated to the desired temperature, place the food in the oven. However, do not allow intense and full embers to develop, rather keep adding fuel in small quantities. Place high cake tins on the roasting grill on the lower slide-in support of the roasting oven. Bake all cakes in baking tins at medium heat (180-200 °C). A baking sheet with a flat cake or small confectionary items can be placed on both slide-in supports. A slightly higher baking heat (200-220°C) is recommended here.

Considerably higher temperatures are required for roasting. Preheating is indispensable for this purpose.

**PLEASE NOTE:** In order to lower the heat output for summer use (especially for cooking and baking) the appliance is equipped with a removable baffle plate.

## 36. Summer /Winter use

(Only for stoves with central heating insert)

To reduce the water heating capacity for the summer operation (mainly cooking and baking), the device comes with a baffle plate.

**IMPORTANT!** The heat output delivered to the hot water system will be reduced, however, it will not be stopped completely! Thus even for summer use make sure that excess hot water is discharged properly.

### Summer use:

- Remove baffle plate (Fig. 55).

### Winter use:

- Insert baffle plate.

**PLEASE NOTE:** Without the baffle plate the water heating output is lower, however the temperature for cooking and baking is increased.

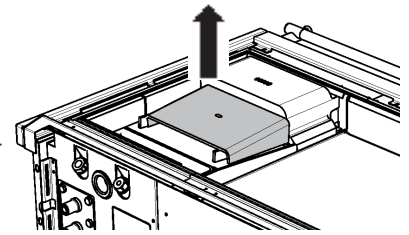


Fig. 55

## 35. Service messages

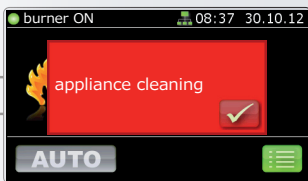


Fig. 56

### Service message 'Appliance cleaning'

The message Appliance cleaning appears after 250 operating hours (Fig. 56). After the cleaning work has been done, the display is reset by using the service code CLEANING and timing restarts for the next cleaning. For details of how to reset the service message, please refer to the Service code item on page Seite 13.

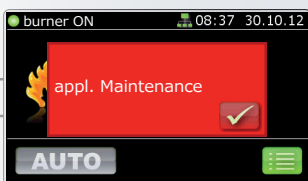


Fig. 57

### Service message 'Appliance maintenance'

The message Appliance maintenance is displayed after 2,000 operating hours (Fig. 57). A thorough cleaning and maintenance of the appliance is then necessary. The servicing must be carried out by a trained service technician. This maintenance checks all installed components and ensures that they are working well. Please get in touch with your local dealer.

Once the maintenance work has been completed, the display will be reset by the service technician with the service code MAINTENANCE, and timing for the maintenance period restarts.

**PLEASE NOTE:** We offer you the option of an annual maintenance contract. If you wish to take advantage of this service, please contact your local dealer.

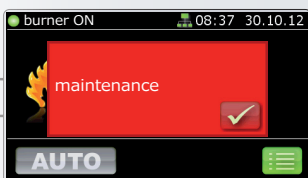


Fig. 58

### Service message 'maintenance'

The message 'Special cleaning' appears if several fault states have occurred in succession, such as NO PELLETS, NO IGNITION or LOADING DOOR OPEN (Fig. 58). This display indicates a possible problem caused by dust or dirt that has accumulated in the appliance. Remove deposits from the appliance, in particular from the pellet burner block, by means of the supplied cleaning brush. Then press the OK button to clear the displayed message.

## 37. Maintenance / Cleaning

### CAUTION - RISK OF BURNS

Allow the appliance to cool down before doing any cleaning work to avoid coming into contact with embers or hot components.



### CAUTION – Fire hazard

The ash can still contain live embers: Dispose of the ash only into metal canisters!

### ATTENTION! risc of injury

To avoid injury / damage to equipment disconnect the appliance from the electrical circuit before servicing!

Regular maintenance and care or cleaning of the appliance, the fuel gas ducts and the chimney are particularly important for the operational safety, efficiency and maintaining the value of the appliance.

A thorough cleaning should be performed after each heating period and after a long period of non-use (see Important instructions, page 4). When used frequently or when using poor-quality fuels, correspondingly more often.

Check in the course of cleaning devices always the seals, when this damage must be replaced.

Also take special care that all air duct openings (firebox rear wall / grating openings / ash pan openings) are free. When reinstalling the various appliance components (grate, cleaning cover, ash pan) ensure they are correctly positioned and function as required and / or that there are no leaks.

**PLEASE NOTE:** Have your fireplace inspected by a specialist (customer service, chimney sweep) at regular intervals.



Fig. 59

### Using the vacuum cleaner

Allow the appliance to cool down completely and only use a vacuum cleaner with an “Ash Box” accessory (Fig. 59) – **FIRE HAZARD!**

### Cleaning opening

The cleaning door panel is engaged in a ball snap-action latch and pivots out. The cleaning cover situated behind is secured to the stove front with 2 wing nuts and can be removed for cleaning the heating draughts (Fig. 60). Before reinstalling, check the sealing cord on the cleaning cover for leaks and replace if required.

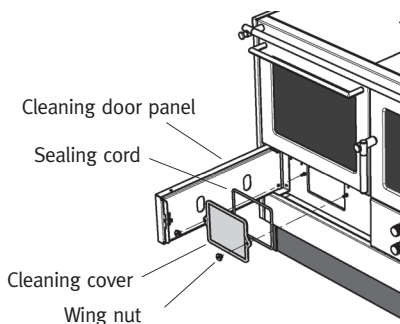


Fig. 60

### Grate

The ash is quite easily removed from the grate using the grate shaker. However if the air slits are severely clogged by slag, crusts or other combustion residue, completely remove the grate and clean.

To do so, open the heating door and pull the grate through the heating door.

After cleaning, slide the grate through the heating door against the rear refractory brick, lower at the back and push back against the stop once more. Operate grate shaker.

**Cleaning all 1-2 weeks.**

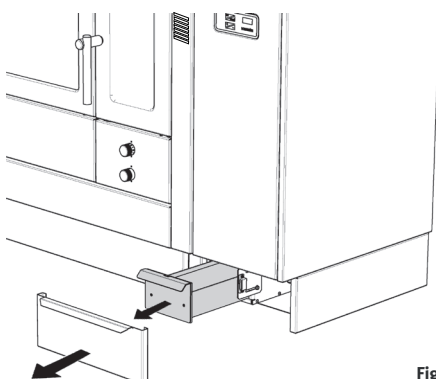


Fig. 61

### Cleaning ash pan

(Fig. 61)

Remove the base cover front (**H1**). Pull out the ash pan (in a forward direction). Empty the ash pan and clean the ash drawer space.

**CAUTION!** Ash pan can be hot!!

**Cleaning all 1-2 weeks.**

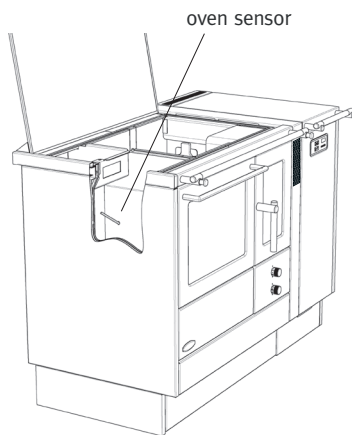


Fig. 62

## Cleaning oven

Remove deposits from the appliance, in particular from the pellet burner block by means of the cleaning brush provided.

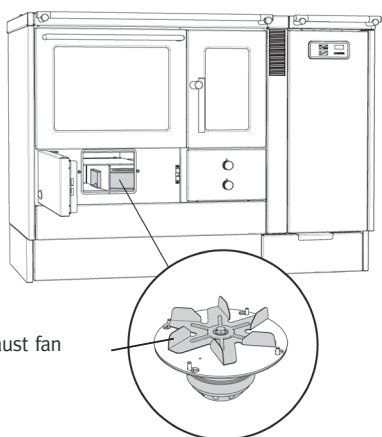
Lift cooking plate and remove deposits from the interior of the stove .

**CAUTION!** The oven sensor for the pellets module protrudes at the side from the oven protection (Fig. 62).

Open cleaning access panel and remove cleaning access cover. Remove ash with the supplied ash scraper.

**CAUTION!** The extract fan casing for the pellets module is fitted at the bottom of the oven module (Fig. 63). Do not sweep deposits into the interior of the casing. Do not clean the extract fan casing with sharp objects! This would result in the fan wheel being damaged.

*Cleaning 1-2 times per heating season, ideally during the chimney cleaning*



Exhaust fan

Fig. 63

## Cleaning pellet burner block

Remove deposits from the pellet burner block and from the flame temperature sensor by means of the supplied cleaning brush (silver-coloured) (Fig. 64).

It is important that the cleaning brush is inserted as far as the grate of the pellet burner.

**Check:** The handle of the cleaning brush should only protrude from the pellet burner block by a hand's breadth.

*To be cleaned every 1 – 2 weeks.*

## Cleaning heat exchanger (model-Z)

To clean the heat exchanger, remove the cooking plate and the baffle for summer / winter operation. Remove deposits from the heat exchanger using the supplied ash scraper (Fig. 65).



Fig. 64

## Cleaning the connecting piece

Take out the cooking plate and clean the exhaust gas pipe connection and the connecting piece with a suitable brush or use the vacuum cleaner (only with an "Ash Box" accessory – fire hazard). Provide cleaning openings for long connecting pieces and angled pieces.

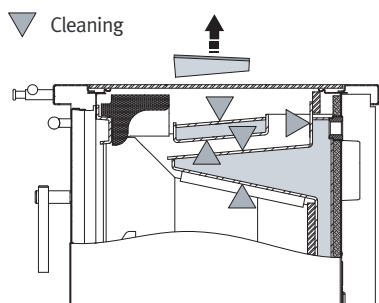


Fig. 65

## Daily-storage container for pellets

To ensure a trouble-free operation of the pellet burner, remove any sawdust deposits on the bottom of the pellet storage container. Heat the pellet burner until the daily-storage container is empty. Then vacuum the tank and the casing of the screw feeder.

*To be cleaned 1 – 2 times per heating season.*



## Oven door

To allow the oven to cool down, the oven door can be fixed at an angle of approximately 70°. The oven door can be completely removed. This is a real advantage when the oven is to be thoroughly cleaned.

### Removing the oven door

- Fully open the oven door. Fold the clips in the door hinges forward (Fig. 66).
- Hold the oven door at the sides using both hands. Lift the door slightly and pull the hinges forwards from the door openings (Fig. 67/ Fig. 68).

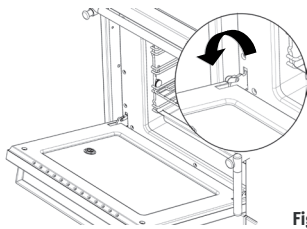


Fig. 66

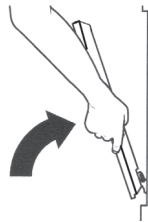


Fig. 67

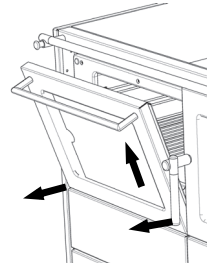


Fig. 68

### Reinstalling the oven door

- Hold the oven door with both hands at the sides and insert the hinges into the corresponding openings in the oven. The hinge will engage (Fig. 69).
- Fully open the oven door slowly. Again fold back the clips on the door hinges (Fig. 70). Close the oven door.

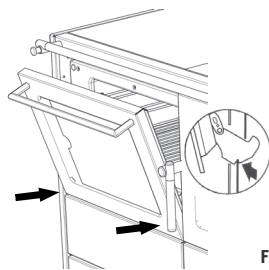


Fig. 69

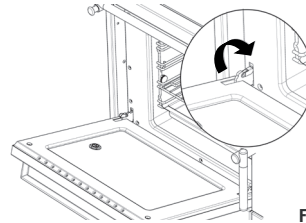


Fig. 70

## Cleaning the glass viewing window of the oven

If the appliance is overheated or if a gasket is damaged, the inside of the glass viewing window of the oven may become fogged. To clean it, please proceed as follows:

- Remove oven door as described and place it on a clean surface, undo the handle screws (2x) and remove the oven door handle (Fig. 71).
- Swivel open the oven door panel on the handle side and move it forwards to remove it (Fig. 72).
- Remove the viewing window glazing unit and the silicone gasket (Fig. 73).

### CAUTION: Remember the correct position of the silicone gasket

- Carefully clean the glass. To do so, use gentle cleaning agents (e.g. soapy water) and a soft cloth.
- Reassemble the parts in reverse order.

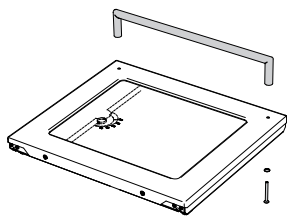


Fig. 71

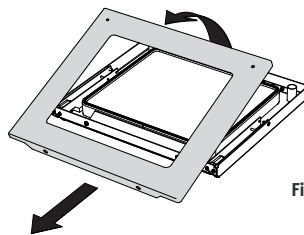


Fig. 72

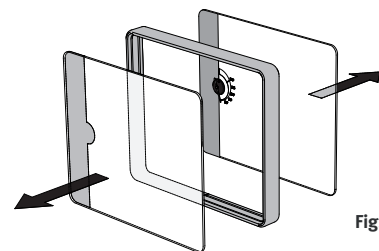


Fig. 73

## Side rails of the oven

The side rail assemblies of the oven can also be removed for ease of cleaning.

### Removal:

- Lift the side rail assembly at the front and take it out of the oven (Fig. 74).

### Reinstallation:

- Engage the side rail assembly at the rear, then push downwards at the front (Fig. 75).

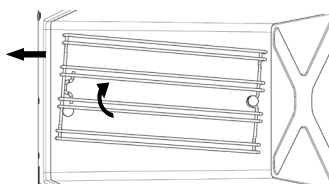


Fig. 74

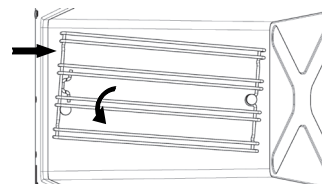


Fig. 75

## Cleaning the glass viewing window of the combustion chamber

To clean the glass viewing window use gentle cleaning agents (e.g. soapy water) and a soft cloth. In adverse weather conditions or as a result of incorrect operation or the use of unsuitable fuels the inside of the combustion chamber window may become fogged. For cleaning, please proceed as follows:

- Open the combustion chamber door.
- Undo the 4 Allen screws.
- Lift the window glazing unit up and then carefully remove it downwards (Fig. 76).

### CAUTION: The glass protrudes at the top.

- The middle glass pane can then be removed upwards (Fig. 77).

### Assembly

- During assembly the bevelled edge of the reinstalled viewing window pane must be on the side of the fixed pane. The bevelled edge indicates the side with a special IR coating which reduces heat radiation through the viewing window.
- Reinstall the complete glazing unit in reverse order to the disassembly.

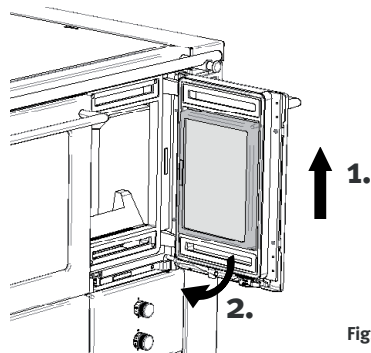


Fig. 76

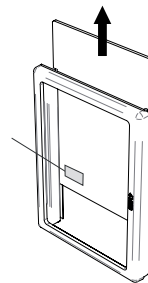


Fig. 77

## Steel Cooking Plate

### Directions for the care and protection of the steel cooking plate

The bright polished steel cooking plate was oiled before packing for protection from corrosion.

### First Heating

Before heating for the first time, wipe the corrosion protection off the cooking plate. Open a window during the first heating, as the corrosion protection produces an unpleasant but harmless smoke and odour for a short time.

At the same time, a discoloration typical for steel when subjected to heat occurs on the cooking plate in the region from the hottest area to the edge. This discoloration will become more uniform every time the cooking plate is heated again.

### Cleaning

The best time to clean the cooking plate is when it is still warm after heating. It can be cleaned with standard scouring agents in powder or liquid form. Stubborn baked-on residues can be removed with the cleaning fleece provided (caution: pay attention to the direction of the polish lines of the steel cooking plate; not suitable for glass ceramic surfaces, enamel or plastics).

Afterwards, wipe the cooking plate with a damp cloth and let it dry. This is, of course, quickest while the stove is still warm. Finally, grease lightly with acid-free oil (e.g. sewing machine oil, gun oil or margarine). Do not leave any pots or pans standing on the cold cooking plate as this would lead to rust stains that are difficult to remove.

### Protection against corrosion

If the stove is left unused for an extended period of time, it is advisable to grease the cooking plate with acid-free oil or some margarine after cleaning. It goes without saying that it should be wiped off the cooking plate again before the next use.

By following these instructions, you will prevent the formation of rust and the development of unsightly spots on the cooking plate, and the stove will keep its good appearance.

Take care that the expansion gaps of the steel cooking plate are always kept free of deposit build-ups, so that the plate can expand when subjected to heat. Burned-on food or fuel residues in the gaps can cause the steel cooking plate to warp.

## Stoves with glass ceramic cooking surfaces

### What is CERAN® ?

Glass ceramic cooking surfaces by the Mainz-based company SCHOTT (Germany) are extremely temperature-resistant and withstand even abrupt temperature shocks up to 750°C.

CERAN® is insensitive to normal mechanical loads in the kitchen. The 4 mm thick glass ceramic also transmits heat very well. It allows radiated heat to pass with almost no loss, but hardly conducts any heat to the sides.

CERAN® cooktop panels are easy to clean and allow you to enjoy the beauty of real flames.

### Care and practical tips for glass ceramic cooking plates

Clean your glass ceramic cooktop panel thoroughly before initial use, then regularly while it is warm (not hot) or cold. Avoid repeated burning-in of contaminants.

#### For cleaning we recommend:

- Kitchen paper towels or a clean cloth
- Razor blade scraper (Caution: only for the top. On no account must it be used to remove combustion residue from the (rough) underside of the plate as this would scrape off irregularities – which in turn would result in scratches (“predestined fracture points”).
- Commercially available glass ceramic cleaners.

#### The degree of contamination determines the choice of cleaning agents:

- Use a moist cloth to wipe off contamination that is not burnt-on.
- All coarse and firmly adhering contamination is easily removed with the razor blade scraper; spots of scale, watermarks, grease splashes and metallic-looking discolorations are best cleaned with commercially available glass ceramic cleaning agents.

All traces of cleaning agents must be thoroughly wiped off moist after cleaning (even if their instructions are different), since they could have a corrosive effect when reheated. As a final step, wipe it dry. When correctly used, the glass ceramic cooking surface will retain its attractive appearance.

#### What if...?

... a chemical cleaning agent alone is not sufficient?

Check to see whether the razor blade scraper gets you there much more quickly.

... metallic looking discolorations appear on the cooking zones over time?

Unsuitable cleaning agents were mainly used. At this stage, the discolorations can only be removed with difficulty using Sidol®, alcohol or scouring pads.

... the surface has scratches or minor chippings?

These blemishes caused by scratching or baked-on substances cannot be repaired. However it does not impair the serviceability of your stove in any way.

... if dark spots are created?

If cleaning with the razor blade scraper, Sidol®, alcohol or scouring pads does not yield any improvement, it is probably abrasion of the decoration caused by unsuitable cleaning agents or the scouring action of the bases of pots.

#### Where can the cleaning agents be bought?

Cleaning agents for glass ceramic surfaces are available e.g. in department stores (electrical appliance section), electrical appliance shops, chemist's shops, supermarkets and in shops specialising in kitchens.

## 38. Troubleshooting

The interaction of several factors is required for trouble free stove operation:

**Stove:** correct installation connection and start-up.

**Operation and care:** according to the information in the user manual, regular cleaning of stove, flue gas pipe and chimney.

**Chimney:** correct dimensioning, perfect condition.

**Fuel:** use of recommended types of fuel in adequate quality and degree of dryness.

**Weather:** no stifling air in the chimney.

The following list shows possible faults, their causes and possible remedies:

Fault	Possible cause	Remedy
Grate shaker jams	Slag or combustion residue trapped between grate and grate mounting.	With the ash pusher, clear the grate, clean grate and combustion chamber.
	Ash drawer overfilled, ash already reaching up to the grate.	Empty ash drawer, clean combustion chamber and ash drawer space.
	Grate not properly positioned on the grate mounting.	See chapter "Grate" on Page 13.
Smoke escapes during initial heating and during heating	Chimney still cold or stifling air in the chimney.	Light ball of paper in the stove or in the chimney and allow to burn.
	Delivery pressure in the chimney too low.	Have the chimney dimensions assessed by the responsible chimney sweeper (install chimney draught accelerator if required)
	Smoke-intensive excessively moist or low-quality fuel in use.	See "Fuels" on Page 14.
	Heating gas draughts, connection pipes or chimney severely sooted-up or blocked	Quickly and thoroughly clean the stove and the connection pipes, have the chimney swept.
	Heating damper not open.	Open heating damper.
	Possibly existing extractor hood in operation.	Reduce the output of the extractor hood! Open windows or doors to ensure the required air supply.
	Insufficient combustion air (fresh air) from outside.	Open windows or doors to ensure the required air supply from the outside.
Discolorations on the stove frame or on panels and handles	Excessive delivery pressure in the chimney (⇒ excessive output)	Have the chimney dimensions assessed by the responsible chimney sweeper.
Stove plate warped	Excessive delivery pressure (chimney draught) in the chimney.	Have the stove plate aligned or replaced.
Stove frame or stainless steel parts discolouring		Clean surfaces.
Roasting oven arches up, cracking enamel		Minor enamel damages do not impair the operation. With large-area spalling, contact the Service.
Roasting oven inspection glass becomes cloudy		Clean or replace window panes.
Temperature too low (stove fails to heat properly)	When converting the flue gas connection the original opening was not sealed or not sealed tightly.	Tightly screw on galvanized blank.
	Incorrect air setting (too low, not matched to the fuel used)	See Table "Air setting" on Page 15.
	Fuel used is incorrect, too moist or low in quality.	See "Fuels" on Page 14.
	Delivery pressure in chimney too low, often stifling air in the chimney due to the weather.	Have the chimney assessed by the responsible chimney sweeper with regard to dimensioning, condition, leaks.
	Leaks in the connection between stove and chimney, wall gland not neatly incorporated in the chimney, chimney cleaning door leaking;	Loosen the connection, remove loose masonry, neatly brick the wall gland in the chimney, fit the connecting pipes with sealing cord in the wall gland, seal the chimney cleaning door (see Page 12)
	Connecting pipes are not squarely or insufficiently pushed together.	Loosen the connection and install neatly aligned and properly pushed together.
	Stove, connecting pipes or chimney severely sooted-up or blocked.	Thoroughly clean combustion chamber, ash space, heating gas draughts and connecting pipes. Have chimney swept.
	Open cleaning cover opening (cover not screwed back on after last cleaning)	Screw cleaning cover back on.
	Steel cooking plate is not correctly supported	Line up steel cooking plate – there must be a 2 mm gap to the stove frame all round.
	Output controller defective	Replace the defective output controller.
	Insufficient combustion air (fresh air) from outside	Open windows or doors to ensure the necessary air supply from the outside.

Fault	Possible cause	Remedy
Temperature too high (risk of overheating)	Incorrect air setting (air setting too high, not matched to the fuel used).	See table "Air setting" on Page 15.
	Heating and ash door open.	Immediately close door.
	Excessive delivery pressure in the chimney.	Ask your chimney sweeper, possibly install a damper.
	Output controller in the ash door defective or controller flap jammed.	Replace the defective output controller or clean ash door.
	Incorrect fuel in use.	See "Fuels" on Page 14.
Steel cooking plate rusting	With slight air-born rust over the entire cooking surface the moisture in the room air may be the reason (steam from the water boiler, cooking vapour).	Sand down the surface and treat with non-acidic grease. Clean moist only in warm condition!
	Rust stains, rust rings from pots boiling over, food remains, wet cooking ware etc.	After cooking, wipe and treat the cooking surface, remove rust stains with emery cloth. Do not use the cooking surface as a storage area. See " <b>Stoves with steel cooking plate</b> " on Page 19.
Roasting oven fails to get hot	Heating damper is open.	Close heating damper.
	Incorrect delivery pressure in chimney.	Contact your chimney sweeper.
	Output controller defective.	Replace the defective output controller.
Roasting oven inspection glass cloudy	Stove overheating.	See fault indication "Excessive temperature", disconnect roasting oven door, remove inspection glasses, remove sealing frame, clean inspection glasses.
	Defective seal	Replace complete sealing frame or inspection glass.

## 39. After-sales service

### AUSTRIA (Head office)

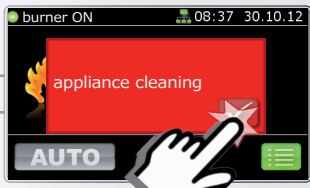
LOHBERGER Heiz u. Kochgeräte Technologie GmbH  
Landstraße 19  
5231 Schalchen  
Telephone: +43(0)7742/ 5211-199  
Telefax: +43(0)7742/ 58765-199  
E-Mail: service@lohberger.com

### Please note:

To enable our customer service to deal with repairs and supplying spare parts quickly and to your satisfaction, we require the following information with your service request. In this way you help us to save time and money and also to serve you more efficiently:

- Your correct address
- Your telephone and fax number or email address (if available)
- The exact appliance designation (see nameplate)
- When can our customer service call on you?
- The purchase date
- An exact description of the problem or the type of service you are requesting
- Please have your invoice ready at hand

## 40. Troubleshooting – Operation with pellets



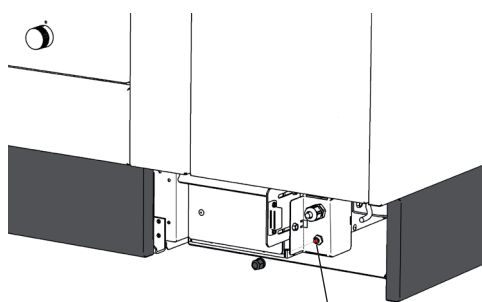
When an error occurs, a red box with the error message appears on the display. Remedy the fault according to the following list of faults and then acknowledge the error message.

Press the „OK“ button in the red box on the display.

Display	Identification of fault	Cause	Remedy / Solution
NO PELLETS	No pellets fed / hopper empty	Hopper empty	Add fuel.
		Grate dirty	Empty ash drawer (in operating state APPLIANCE OFF)
		Conveyor drive defective	Clean screw feed or call service technician
		Air regulator open	Close air regulator
		Insufficient supply of fresh air	Ensure continuous supply of fresh air
		Ash drawer full	Empty ash drawer (in operating state APPLIANCE OFF)
NO IGNITION	No ignition / No ignition after power failure	Heating door open	Close heating door
		Start-up flap open	Close start-up flap
		Ash drawer full	Empty ash drawer (in operating state APPLIANCE OFF)
		Flue outlet obstructed	Clean appliance
		Air regulator open	Close air regulator
		Insufficient supply of fresh air	Ensure continuous supply of fresh air
		Hopper empty	Refill fuel.
TEMPERATURE LIMITER HAS TRIGGERED	Overheating, the maximum permissible boiler temperature (95°C) was exceeded, safety temperature limiter (STB) has triggered	Power failure	Remedy the fault; allow the boiler to cool off and reset temperature limiter manually.
		Failure of heating circuit pump	
		Output of appliances (radiators) has been reduced (possibly thermostat valve)	Open the appliance, if it occurs more frequently, have its heat output checked by the HVAC installer
		Air in the boiler / heating system	Bleed air from the system.
CLEANING FAILURE	Failure of grate	Pellets jammed	Empty ash drawer (in operating state APPLIANCE OFF) CAUTION: if the ash drawer cannot be pulled out, the grate may still be open because of jammed pellets;
			Throw 3-4 pcs. of 'Zündis' (product which helps to light a fire) from above into the flue and switch on pellet burner to burn off residues from the grate After the fault has been removed, the ash drawer can be emptied (in operating state APPLIANCE OFF)
OVERHEATED APPLIANCE	Warning signal overheating	Too much fuel loaded	Load fuel according to table (page 15)
		High level of chimney draught	Check chimney draught (chimney sweep, HVAC installer)
FLAME SENSOR KS	Flame sensor - short circuit		Call service technician
FLAME SENSOR UB	Flame temperature sensor – fault	Loose fixing bolt on terminal strip	Tighten bolts on terminal strip
		Cable faulty	Call service technician
		Flame temperature sensor faulty	Call service technician
EXHAUST GAS SENSOR KS	Exhaust gas sensor – short circuit		Call service technician
EXHAUST GAS SENSOR UB	Exhaust gas sensor – fault	Cause – see flame temperature sensor UB	Solution see flame temperature sensor UB

Display	Identification of fault	Cause	Remedy / Solution
F11	Ignition program after power failure	Power failure	
PLUG-IN TEMPERATURE SENSOR KS	Discharge chute sensor short circuit		Call service technician
PLUG-IN TEMPERATURE SENSOR UB	Discharge chute faulty		Call service technician
LOADING DOOR OPEN	Heating door or start-up flap open		Close heating door or start-up flap
BOILER SENSOR KS*	Boiler sensor – short circuit		Call service technician
BOILER SENSOR UB*	Boiler sensor – fault	Cause see flame sensor UB	Remedy see flame sensor UB
BOILER OVERHEATED	Overheating, the preset boiler temperature limit (90°C) was exceeded.	Cause see Temperature limiter has triggered	Once the boiler temperature has fallen to 3°C below the preset boiler temperature limit, the appliance automatically resumes normal operation; the error message disappears.
DAMPER - FAULT	Change-over damper supply air/exhaust air faulty	Motor of change-over damper faulty, incorrect setting of limit switch, change-over damper jams.	<u>Setting of limit switch: The contact must report closed in pellet operation</u> --> see setting motor change-over damper
NO CONNECTION	No connection between operating panel and main circuit board.	Cable connectors have worked loose	Connectors back in place
		Damaged cable	Replace connecting cable
		Operating panel damaged	Replace operating panel
		Operating panel incorrectly installed	Check mounting of operating panel (too tightly clamped)
SPECIAL CLEANING	Service display – Special cleaning	Possible problem caused by build-up of deposits in the appliance.	Remove deposits from the appliance, in particular from the pellet burner block by means of the supplied cleaning brush. Then release key lock and clear error message by pressing the button 1/0.

## 41. Resetting safety temperature limiter



Reset button (red) Fig. 78

If the maximum permissible boiler temperature of 95°C is exceeded, the safety temperature limiter (STB) is triggered and the error indication STB TRIGGERED appears on the display. Once the appliance has cooled down, the limiter must be reset manually:

1. Remove the base panel of the pellet module.
2. Press the red reset knob. (Fig. 78)
3. Clear the error status by pressing the **OK** button.

## 42. Technical data

			LCP 70	LCP 75 A	LCP 75 B	LCP 80
			F1+B1+P	F1+B2+P	F2+B1+P	F2+B2+P
Filling door opening	width x height	mm	135 x 245		185 x 245	
Filling space	depth x width	mm	150 x 355		200 x 355	
Fuel filling height		mm	100		100	
Oven	width x height x depth	mm	320 x 290 x 410	370 x 290 x 410	320 x 290 x 410	370 x 290 x 410
Cooking surface	width x depth	mm	657 x 507	707 x 507	707 x 507	757 x 507
	area	m <sup>2</sup>	0,33	0,36	0,36	0,38
Ash drawer	stove	litre	4,5		6,2	
	pellet module	litre	5,8		5,8	
Fuel storage container	stove	litre	33,2	36,5	36,5	39,8
	pellet module	litre / kg	18 / ~15		18 / ~15	
Fuel consumption	output min. / max.	kg / h	~ 0,9 / ~1,5		~ 0,9 / ~1,5	
Heating period max.	output min. / max.	h	~ 16 / ~10		~ 16 / ~10	
central heating insert *	capacity	litre	-		~ 11	
Operation pressure *	max.	bar	-		3	
Operation temperature *	max.	°C	-		95	
Baking sheet	width x depth	mm	300 x 400	350 x 400	300 x 400	350 x 400
Grid	width x depth	mm	300 x 400	350 x 400	300 x 400	350 x 400
Weight (packaging included)	built-in cupboard enamel panelling	kg	ca. 310	ca. 322	ca. 325	ca. 337
Packaging		kg	ca. 30 – 40		ca. 30 – 40	

### Output data:

Data for chimney calculation (according to DIN 4705)

Tated heat output	wood / pellet	kW	6 / 7	7 (9*) / 7 (9*)
Room heating output *	wood / pellet	kW	- / -	4,5 / 5
Water heating output *	wood / pellet	kW	- / -	4,5 / 4
Flue gas temperature	wood / pellet	°C	210 / 160	220 (150*) / 160 (160*)
Flue gas mass flow	wood / pellet	g/s	6 / 7	7 (7*) / 8,5 (8,5*)
Necessary delivery pressure	at NWL	mbar	0,12 / 0,12	0,11 (0,12*) / 0,12 (0,12*)

\* ... these specifications apply to stoves with built-in central heating insert (type designation –Z, optional)

### Elektrical data

Current supply	230 V AC / 50 Hz
Power input (start / operation)	360 W / 50 W

## 43. Type test

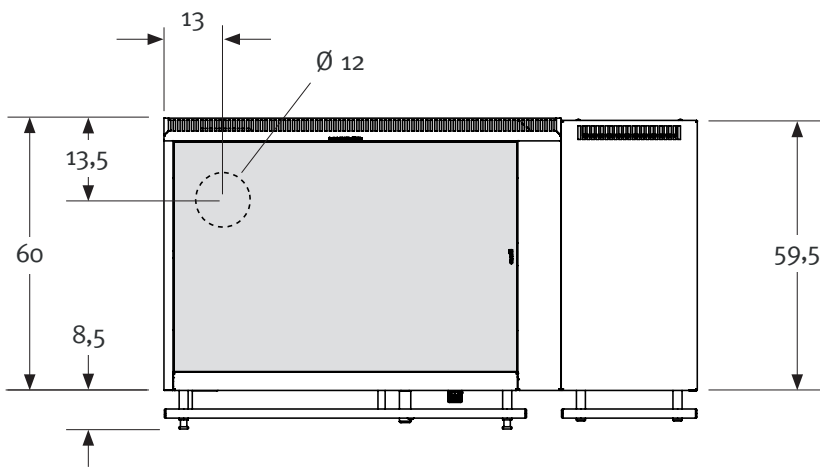
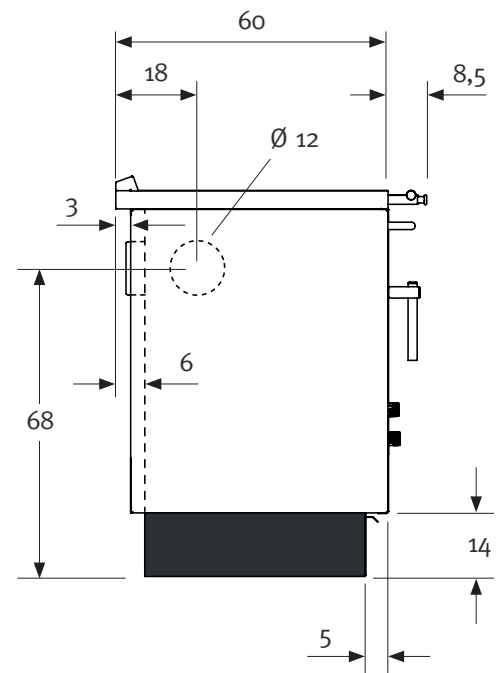
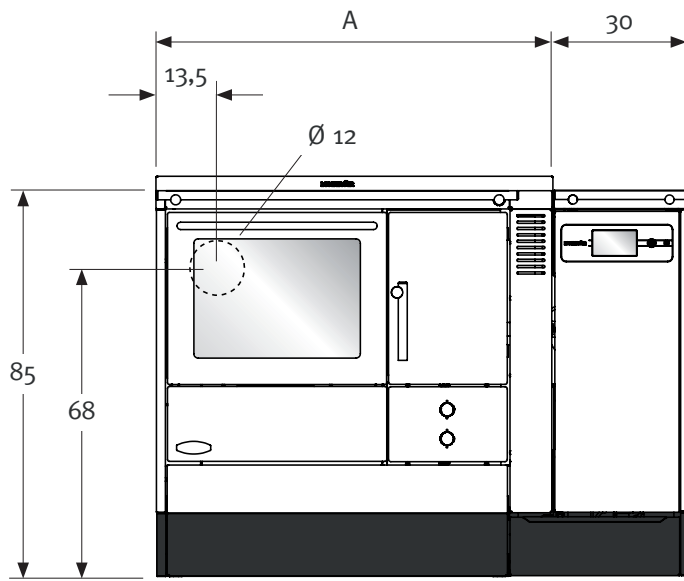
The Lohberger Pellet module was successfully tested by the Technical University of Vienna according to the current European Standards. Report testing institute no. PL-0418-P-E

Emissions in accordance with Article 15a B-VG protection measures and energy savings are observed.

Furthermore, amongst others the following exhaust gas limits according to the following German standards are observed: Regensburger Norm, Stuttgarter Norm and Münchner Verordnung.



## 44. Dimensions



	Code	<b>LCP 70</b> F1 + B1	<b>LCP 75 A</b> F1 + B2	<b>LCP 75 B</b> F2 + B1	<b>LCP 80</b> F2 + B2
Width	A	77,5	82,5	82,5	87,5

The height dimensions are for a standard oven height of 85 cm, with special heights of respective height difference is offset.  
 Note for equipment fire protection unit: Overmeasure per fire protection unit is + 5 cm / + 7.5 cm (closed version)!

## 45. Warranty

These warranty conditions are valid in all European countries where LOHBERGER appliances are sold by local specialist dealers. Warranty claims must always be directed to a local LOHBERGER specialist dealer or the dealer from whom you have bought the appliance.

LOHBERGER grants a 3-year full warranty on verifiable defects in material or workmanship. Warranty claims will not be accepted in any case after five years following the manufacture of the appliance. Certain restrictions apply to some models and parts: for appliances with central heating insert the warranty depends either on correct specialist installation of a return flow temperature boost or the installation of a control cabinet (AME.4).

### Exceptions

The warranty does not apply to the normal wear and tear on an appliance used for heating. These parts include for instance:

Fireclay - Changes in colour or expansion cracks due to the heating process can never be completely ruled out. However, they do not impair the functioning of the appliance as long as the fireclay remains in the firebox.

Glass panes (breakage of glass because of external action, changes on the surface due to thermal influences such as partly sintered fly ash or soot on the surface of the glass front)

Discolouring of paint due to overload or thermal stress

Seals (e.g. hardening or breakage due to thermal or mechanical stress)

Surface coatings (frequent cleaning or cleaning with abrasive cleaning agents)

Cast iron parts

(Cast parts subjected to high thermal load such as JETFIRE flame convergence plate and grate)

Pellets - Conveying device

Tilting grate, ignition element and temperature sensor of the Lohberger pellet module

### START OF WARRANTY

The start of warranty is the time the appliance is handed over to the user. Please keep this user manual as well as the warranty card with the invoice in a safe place at all times. A prerequisite of our warranty obligation is that the appliance has been installed and connected according to our instructions and the applicable EN/DIN /Austrian standards and that it has been operated and correctly maintained according to our instructions.

### REPAIRS

We will carefully check your appliance and establish whether the warranty claim is justified. If yes, we will decide in which way the defect should be corrected. In the event of a repair we will have it carried out correctly and competently on location or in our works. This does not affect the start of the warranty determined by the handover; if it is necessary to replace the appliance, the warranty period starts anew. If you send in your appliance for repair please enclose the proof of purchase.

### COSTS

LOHBERGER accepts all costs for the duration of the warranty. Should we decide that your appliance is best repaired in our works, you will bear the transport costs and assume the responsibility for the transport.

### LIABILITY EXCLUSION

We cannot accept any liability for the loss or the damage of an appliance through theft, fire, vandalism or similar causes. Indirect or direct damages caused by a supplied appliance or arising from the delivery of an appliance are excluded from the liability unless the delivery was performed by LOHBERGER or by a transport company commissioned by LOHBERGER.

We cannot assume any liability for damages caused by chemical or electrochemical effects (e.g. pollutants in the combustion air, condition of heating water not in compliance with the VDI guidelines – e.g.: “calcification”, etc.) or as a result of installation not in accordance with the technical regulations or the LOHBERGER documentation. We will accept liability for visible paint and enamel damages that can be attributed to manufacturing defects only if such defects are brought to our attention in writing within 14 days following the handover of the appliance.

MODIFICATIONS OF THE APPLIANCE OR TAMPERING BY PERSONS WHO ARE NOT AUTHORISED BY US WILL INVALIDATE OUR WARRANTY OBLIGATION. ADJUSTMENT AND CONVERSION WORK ARE SUBJECT TO BILLING.



# LOHBERGER®

LOHBERGER HEIZ + KOCHGERÄTE TECHNOLOGIE GMBH

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