



SPECIALIST COMMUNICATION ENGINEERS AND CONTRACTORS

TENANCY OPERATION
OF
ELECTRONIC SECURITY
SYSTEM
FOR THE
MADISON HEIGHTS
DEVELOPMENT

REV 1

ELECTRONIC SECURITY SYSTEM OVERVIEW

RESIDENTS PROPOSED OPERATIONS

1. Vehicular Entry

- a. Resident activates button on wireless prox unit as they approach driveway.
- b. Depending on resident's access rights either the roller shutter on the Ground Floor or Level 1 will open to allow the resident access.
- c. If resident's parking space is on the lower Basement Levels, resident will drive down to Basement Level 1. On approaching Basement Level 1 the resident will again activate a button on their wireless prox unit. Depending on the resident's access rights either of the boom gates on Basement Level 1 will operate.
- d. At the lift lobby resident calls lift and upon entering lift car resident presents prox unit to reader in lift and depending on the resident's access rights their lift floors will be able to be accessed.



Note:

Wireless remotes can also be used as a proximity card for access where proximity readers are present.

2. Pedestrian Entry

- a. Resident approaches the Main Entry on Mayne Road and presents their prox unit to the reader at the door and the access system will grant them entry. It is assumed that this function will only be required after hours.
- b. At the lift lobby resident calls lift and upon entering lift car resident presents prox unit to reader and depending on the resident's access rights their lift floors will be able to be accessed.

VISITORS PROPOSED OPERATION

1. Vehicular Entry

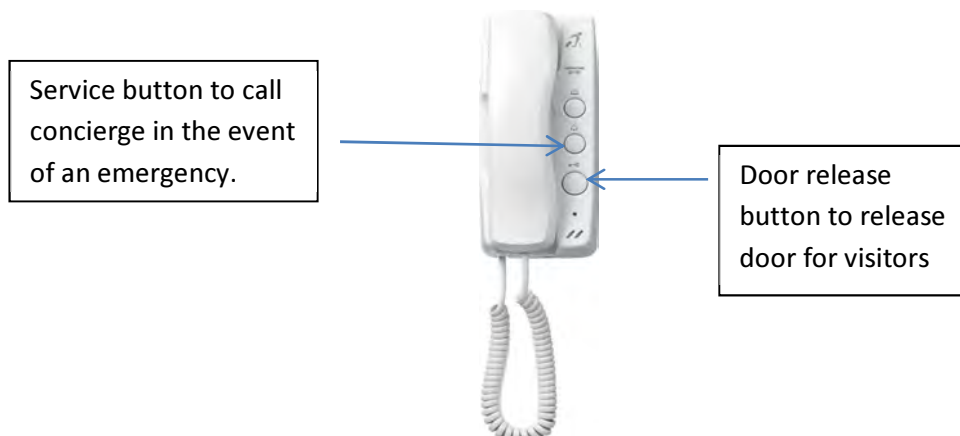
- a. A visitor to the site will stop at the intercom door station in the Ground Floor driveway.
- b. The visitor selects a resident's apartment number and calls the apartment.
- c. The resident communicates with the visitor by lifting the intercom handset and then grants the visitor access by pressing the door release button on their intercom handset.
- d. Once the resident has granted the visitor access the roller shutter on the Ground Floor will open and the visitor will proceed to the visitor parking on Basement Level 1.
- e. Once the visitor has parked they would proceed to the Basement Level 1 lift lobby where they would access another intercom door station.
- f. The visitor would again select a resident's apartment number and communicate with the resident and the resident would grant access to their apartment floor by again pressing the door release button on their intercom handset.
- g. When the visitor enters the lift car the only floor they will be able to access is the floor that the resident they are visiting resides on.

2. Pedestrian Entry

- a. A visitor to the site will stop at the intercom door station at the Main Entry on Mayne Road.
- b. The visitor will select a resident's apartment number and call the apartment.
- c. The resident communicates with the visitor by lifting the intercom handset and then grants the visitor access by pressing the door release button on their intercom handset.
- d. On being granted access the visitor would proceed to the lift lobby and call a lift car. When the visitor enters the lift car the only floor they will be able to access is the floor that the resident they are visiting resides on.

3. Fire Stair Re Entry

- a. The resident lifts the handset of the intercom handset found on each level and presses the service button.
- b. The Concierge intercom stations in the Managers Office and Apartment will ring.
- c. The Manager communicates with the Resident locked in the firestair by lifting the intercom handset and grants access back onto the Residents floor by pressing the service button on the intercom handset.





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MADISON APARTMENTS

AIR CONDITIONING USERS GUIDE.

The air conditioning units cooling and heating functions are controlled by the York wall mounted controller. For operating instructions refer to the York guide attached. Each bed room is also provided with an individual zone control. For operating instructions refer to the Zone master guide attached.

Note,

1. the bed rooms zone control will control the rooms temperature above the temperature set on the York controller for cooling, and below the temperature set on the York controller for Heating. This is achieved by varying the air quantity to the bed room.
2. If desired temperature in bed room cannot be achieved, the York controller will need to be adjusted to a lower temperature.

For example. In cooling, if the York controller is set for 22 deg, the bed room zone control will allow temperature control from 22 deg and above.

In heating, if the York controller is set for 22 deg, the bed room zone control will allow temperature control from 22 deg and below.

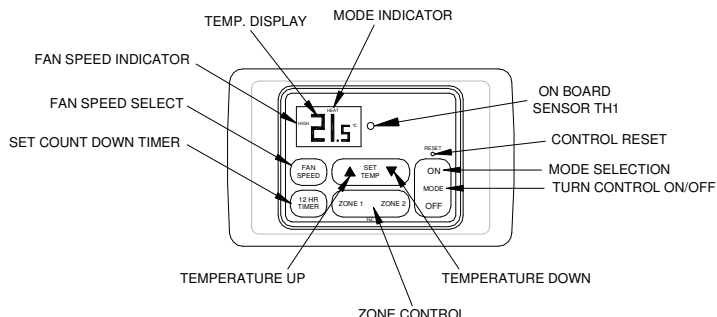
2. Air conditioning should not be operated below 21 deg.

Control Reset.

In the event of excessive voltage fluctuations or interference occurring, it is possible for the CPU to be affected resulting in a control malfunction. To re-initialise the CPU use the end of a paper clip or similar to press the reset located on the control face above the “On” tab. When the reset is pressed the control will switch off & after 3 seconds, it will automatically restart.

All previous control settings will retain in memory.

DIAGRAM OF FCS-201JZ WALL CONTROL



OPERATING INSTRUCTIONS FOR FCS-201JZ AIR CONDITIONING CONTROLLER.



Congratulations on the purchase of an air conditioning system that incorporates the FCS-201JZ Microprocessor controller. The FCS-201JZ allows you to select a mode of operation of the air conditioner that most suits your comfort requirements. When the control is turned on the display window is illuminated and remains illuminated for 8 seconds after each touch of a control tab. To allow you to have the highest level of comfort the control is adjustable in increments of 0.5°C.

In the following the instructions for the setting and adjusting of the control are explained.



OPERATING INSTRUCTIONS FOR FCS-201JZ AIR CONDITIONING CONTROLLER.

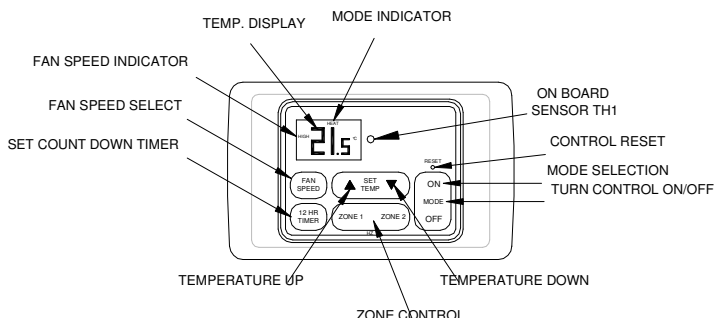


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In the following the instructions for the setting and adjusting of the control are explained.

Starting & Stopping the Air Conditioner.

To switch the air conditioner on press the “ON” tab on the control decal. To stop the air conditioner press the “OFF” tab on the control decal.

Operating Mode Selection.

The operating modes are selected by repeatedly pressing the “ON” tab after the air conditioner is turned on. The mode selected will be displayed in the top of the display window.

The WCS-201HZ controller provides you with the following choice of operating modes.

- FAN – The fan mode turns on the indoor fan to provide air circulation to the areas served by the air conditioner. In this mode no heating or cooling operation takes place.
- COOL – When cool is selected the air conditioner will operate to provide cooling until the set point temperature is reached.
- HEAT – In heat mode the air conditioner will switch on the heating function until the set point temperature is achieved.
- AUTO – With the selection of auto mode the air conditioner will automatically start the heating or cooling function of the air conditioner to raise or lower the temperature of the air conditioned area to the set point temperature.

Temperature Adjustment.

To adjust the set point temperature, press the set temp. “UP” or “DOWN” tab until the required temperature is selected. Each press of the “UP” or “DOWN” tab will change the set point temperature 0.5°C. The set point temperature is displayed in large characters in the centre of the display window.

Fan Speed Setting.

The WCS-201HZ controller allows you the choice of 3 fan speed selections. HIGH – MEDIUM – LOW. To select the required fan speed press the “FAN SPEED” tab. Repeated pressing of the fan speed tab will change the selection and the selected speed will be displayed in the left hand side of the display window. High ⇒ Med. ⇒ Low ⇒ High.

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When HEAT mode is selected the fan will stop when the set point temperature is reached and the heat operation is turned off. The fan will run on for 3 minutes after the air conditioner heater turns off to dissipate any residual heat in the heating device. If the air conditioner is turned off during the heating operation the indoor fan will continue to run for 3 minutes to dissipate any residual heat in the heating device.

Count Down Timer-On Setting.

With control off in standby mode, depress timer button. The digital display will change to timer display while adjustment is being carried out. Using timer button select number of hours until unit is to switch on. The display will remain on and will countdown the number of hours until the control switches on. The air conditioner will start automatically after the set number of hours.

Count Down Timer-Off Setting.

With unit operating depress timer button. The digital display will change to timer display whilst adjustment is being carried out. Using timer key select number of hours until the control is to switch off. Display will revert back to room temperature 20 seconds after the last button depression. Unit will be placed into Standby mode after the set number of hours.

Zone Control Models.

For FCS-201JZ models that have control tabs to switch 2 zones on or off, the operation is as follows.

The control will not allow both zones to be turned on or off, one zone will always be on.

Zone 1 is the living zone. Zone 2 is the bedroom zone. The active zone is shown at the bottom of the display. To change the active zone simply press the zone tab you require and it will turn on. The previous zone will automatically be turned off. Both zones have their own sensor for individual temperature control of the active zone.

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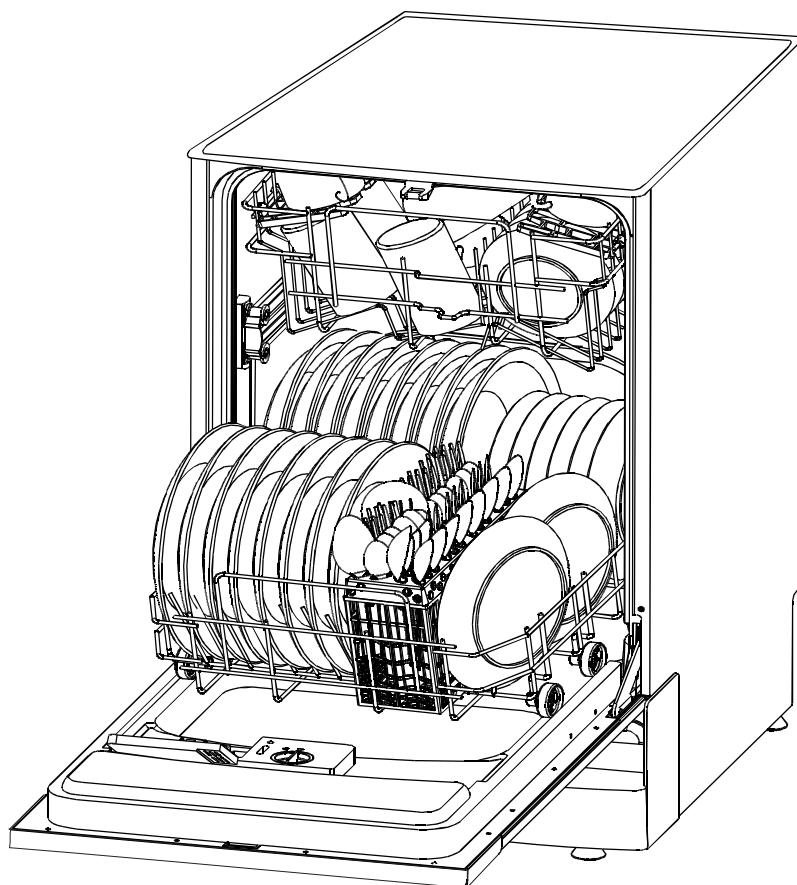
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Dishwasher

HÄFELE

Instruction Manual

538.21.101





Read this Manual

Dear Customer,

- Please carefully read this manual before using the dishwasher, it will help you to use and maintain the dishwasher properly.
- Keep it to refer to it at a later date.
- Pass it on to any subsequent owner of the appliance.

This manual contains sections on safety Instructions, Operating Instructions, Installation Instructions and Troubleshooting Tips, etc.



Before Calling for Service

- To review the section on troubleshooting Tips will help you to solve some common problems by yourself.
- If you can not solve the problems by yourself, please ask for the help of professional technicians.



NOTE:

The manufacturer, following a policy of constant development and updating of the product, may make modifications without giving prior notice.

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1. IMPORTANT SAFETY INFORMATION

READ ALL OF THE INSTRUCTIONS BEFORE USING

WARNING!

When using your dishwasher, follow the precautions listed below:



GROUNDING INSTRUCTIONS

- This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of an electric shock by providing a path of least resistance of electric current. This appliance is equipped with a cord having an equipment-grounding conductor and a grounding plug.
- The plug must be plugged into an appropriate outlet that is installed and grounded in accordance with all local codes and ordinances.

WARNING!

- Improper connection of the equipment-grounding conductor can result in the risk of an electric shock.
- Check with a qualified electrician or service representative if you are in doubt whether the appliance is properly grounded. Do not modify the plug provided with the appliance; If it does not fit the outlet. Have a proper outlet installed by a qualified electrician.



WARNING! PROPER USE

- Do not abuse, sit on, or stand on the door or dish rack of the dishwasher.
- Do not touch the heating element during or immediately after use.
(This instruction is only applicable to machines with a visual heating element.)
- Do not operate your dishwasher unless all enclosure panels are properly in place. Open the door very carefully if the dishwasher is operating, there is a risk of water squirting out.
- Do not place any heavy objects on or stand on the door when it is open. The appliance could tip forward.
- When loading items to be washed:
 - 1) Locate sharp items so that they are not likely to damage the door seal;
 - 2) Warning: Knives and other utensils with sharp points must be loaded in the basket with their points down or placed in a horizontal position.
- When using your dishwasher, you should prevent plastic items from coming into contact with the heating element. (This instruction is only applicable to machines with a visual heating element.)
- Check that the detergent compartment is empty after completion of the wash cycle.
- Do not wash plastic items unless they are marked dishwasher safe or the equivalent. For plastic items not so marked, check the manufacturer's recommendations.
- Use only detergent and rinse additives designed for an automatic dishwasher.
- Never use soap, laundry detergent, or hand washing detergent in your dishwasher. Keep these products out of the reach of children.
- Keep children away from detergent and rinse aid, keep children away from the open door of the dishwasher, there could still be some detergent left inside.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Dishwasher detergents are strongly alkaline, they can be extremely dangerous if swallowed. Avoid contact with skin and eyes and keep children away from the dishwasher when the door is open.
- The door should not be left open, since this could increase the risk of tripping.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Remove the door to the washing compartment when removing an old dishwasher from service or discarding it.
- Please dispose of packing materials properly.
- Use the dishwasher only for its intended function.
- During installation, the power supply must not be excessively or dangerously bent or flattened. Do not tamper with controls.
- The appliance is to be connected to the water mains using new hose sets and that old hose-sets should not be reused.
- The maximum number of place settings to be washed is 12.
- The maximum permissible inlet water pressure is 1Mpa.
- The minimum permissible inlet water pressure is 0.04Mpa.

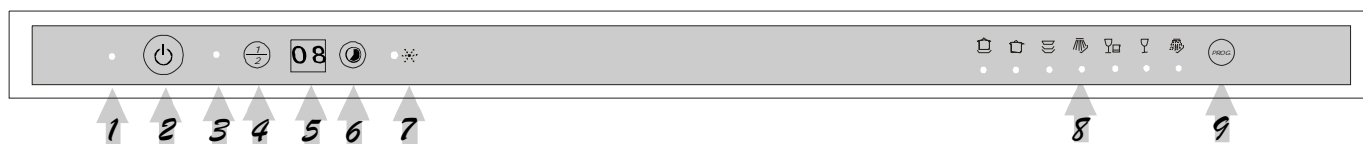
READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY
SAVE THESE INSTRUCTIONS

2. Operation Instruction

IMPORTANT!

To get the best performance from your dishwasher, read all operating instructions before using it for the first time.

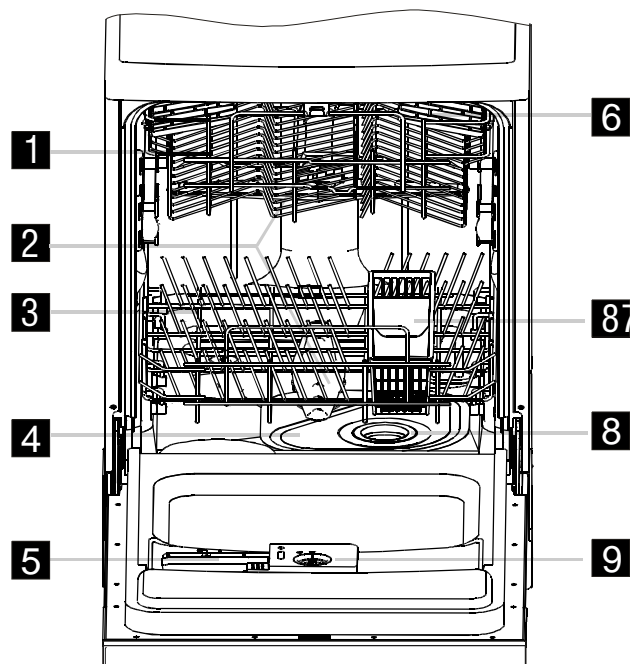
Control Panel



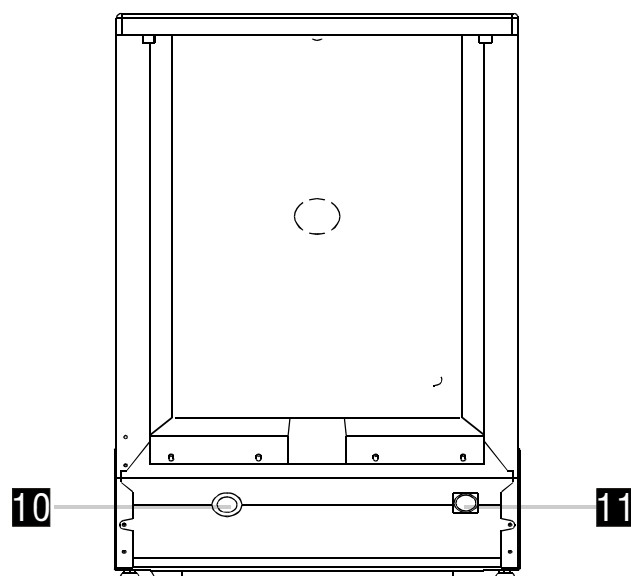
- | | |
|---|---|
| <p>1 Power on light: To come on when Power ON/OFF button is pressed down.</p> <p>2 ON/OFF Button: To turn on/off the power supply.</p> <p>3 Half washing light: To come on when select the Half wash.</p> <p>4 Half washing key-press: To select half washing. (Optional half washing means that the lower spray arm does not run, so you should load the upper basket only).</p> <p>5 Delay time: To display booking time .</p> | <p>6 Delayed Start Button: Press this button to set the delayed hours for washing. You can delay the start of washing up to 24 hours. One press on this button delays the start of washing by one hour.</p> <p>7 Rinse Aid Warning Light: To come on when the dispenser needs to be refilled.</p> <p>8 Program indicator light: when you select washing program, the correspond light will display.</p> <p>9 Program Key-press: To select washing program when press the Key-press.</p> |
|---|---|

Dishwasher Features

Front view



Back View



- | | | | |
|-----------------------|------------------------------|------------------------------|--------------------------------|
| 1 Upper Basket | 4 Main Filter | 7 Cutlery Basket | 10 Drain pipe connector |
| 2 Spray Arms | 5 Detergent Dispenser | 8 Coarse Filter | 11 Inlet pipe connector |
| 3 Lower Basket | 6 Cup Shelf | 9 Rinse Aid Dispenser | |

3. Prior using for the first time

Before using your dishwasher for the first time:

- A. Fill the rinse aid dispenser
- B. Fill in detergent

A. Fill the Rinse Aid Dispenser

Rinse Aid Dispenser

The rinse aid is released during the final rinse to prevent water from forming droplets on your dishes, which can leave spots and streaks. It also improves drying by allowing water to roll off the dishes. Your dishwasher is designed to use liquid rinse aids. The rinse aid dispenser is located inside the door next to the detergent dispenser. To fill the dispenser, open the cap and pour the rinse aid into the dispenser until the level indicator turns completely black. The volume of the rinse aid container is about 110ml.

Function of Rinse Aid

Rinse aid is automatically added during the last rinse, ensuring thorough rinsing, and spot and streak free drying.

Attention!

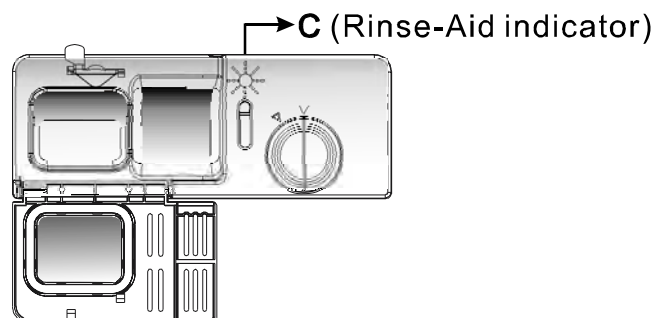
Only use branded rinse aid for dishwasher. Never fill the rinse aid dispenser with any other substances (e.g. Dishwasher cleaning agent, liquid detergent). This would damage the appliance.

When to Refill the Rinse Aid Dispenser

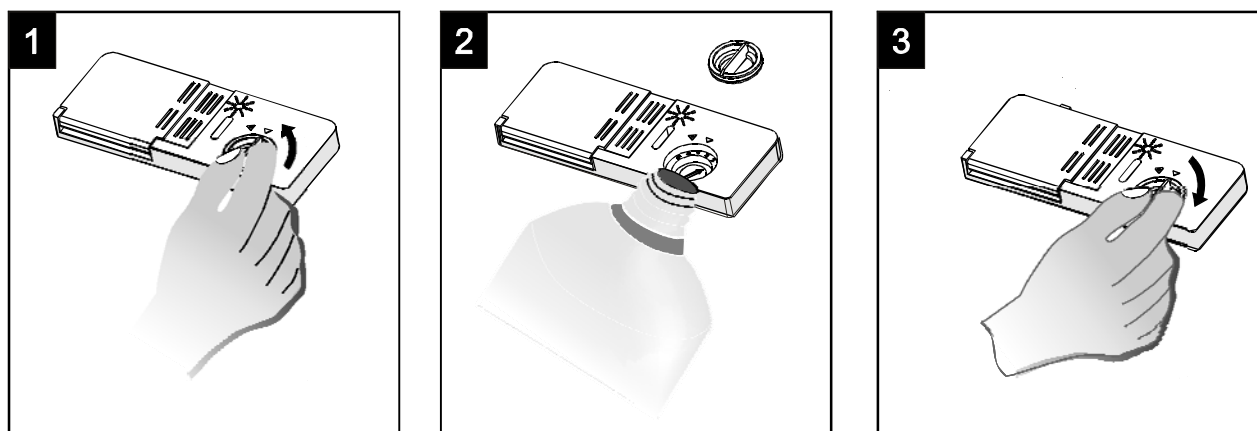
If there is no rinse-aid warning light in the control panel, you can judge the amount of rinse-aid by the color of the optical level indicator "C" located next to the cap. When the rinse-aid container is full, the whole indicator will be dark. As the rinse-aid diminishes, the size of the dark dot decreases. You should never let the rinse aid get below 1 / 4 full.

As the rinse aid diminishes, the size of the black dot on the rinse aid level indicator changes, as illustrated below.

- Full
- 3 / 4 full
- 1 / 2 full
- ⊙ 1 / 4 full – Should refill to eliminate spotting
- Empty



RINSE AID DISPENSER



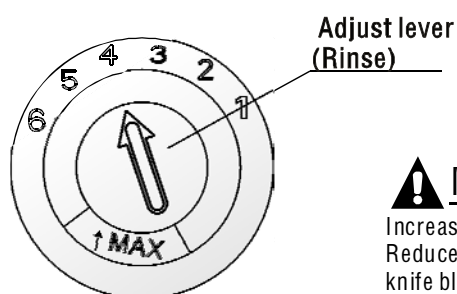
- 1** To open the dispenser, turn the cap to the "open" (left) arrow and lift it out.
- 2** Pour the rinse aid into the dispenser, being careful not to overfill.
- 3** Replace the cap by inserting it aligned with "open" arrow and turning it to the closed (right) arrow.

Be careful not to overfill the dispenser, because this could cause over sudsing. Wipe away any spills with a damp cloth. Don't forget to replace the cap before you close dishwasher door.

Attention!

Clean up any rinse aid split during filling with an absorbent cloth to avoid excess foaming during the next wash.

Adjusting Rinse Aid Dispenser



The rinse aid dispenser has six scales. Always start with the dispenser set on "4". If spots and poor drying are a problem, increase the amount of rinse aid dispensed by removing the dispenser lid and rotating the dial to "5". If the dishes still are not drying properly or are show spots, adjust the dial to the next higher lever until your dishes are spot-free. The recommended setting is "4". (Factory value is "4".)



NOTE:

Increase the dose if there are drops of water or lime spots on the dishes after washing. Reduce it if there are sticky whitish stains on your dishes or a bluish film on glassware or knife blades.

B. Function of Detergent

Detergents with its chemical ingredients are necessary to remove dirt, crush dirt and transport it out of the dishwasher. Most of the commercial quality detergents are suitable for this purpose.

Concentrated Detergent

Based on their chemical composition, detergents can be split in two basic types:

- conventional, alkaline detergents with caustic components
- low alkaline concentrated detergents with natural enzymes

The use of “normal” washing programs in combination with concentrated detergents reduces pollution and is good for your dishes; these wash programs are specifically matched to the dirt-dissolving properties of the enzymes of the concentrated detergent. For this reason “normal” wash programs in which concentrated detergents are used can achieve the same results that can otherwise only be achieved using “intensive” programs.

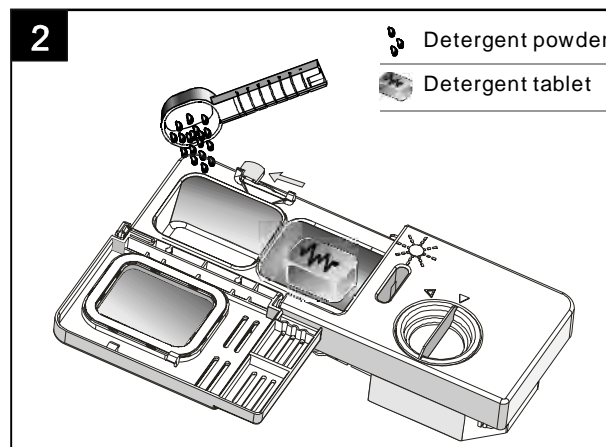
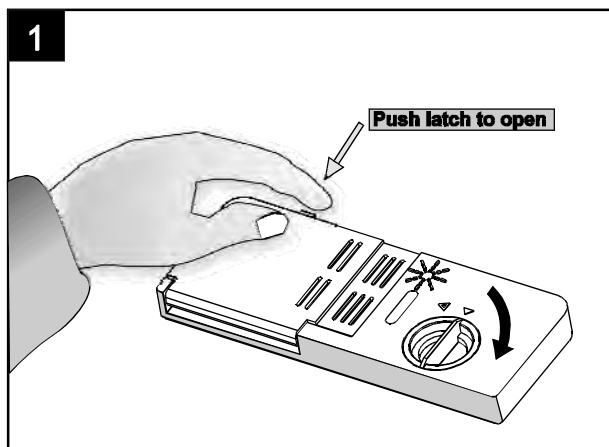
Detergent Tablets

Detergent tablets of different brands dissolve at different speeds. For this reason some detergent tablets cannot dissolve and develop their full cleaning power during short programs. Therefore please use long programs when using detergent tablets, to ensure the complete removal of detergent residuals.

Detergent Dispenser

The dispenser must be refilled before the start of each wash cycle following the instructions provided in the wash cycle table. Your dishwasher uses less detergent and rinse aid than Conventional dishwasher. Generally, only one tablespoon of detergent is needed for a normal wash load. More heavily soiled items need more detergent. Always add the detergent just before starting the dishwasher, otherwise it could get damp and will not dissolve properly.

Amount of Detergent to Use



NOTE:

- If the lid is closed: press release button. The lid will spring open.
- Always add the detergent just before starting each wash cycle.
- Only use branded detergent aid for dishwasher.



WARNING!

Dishwasher detergent is corrosive! Take care to keep it out of reach of children.

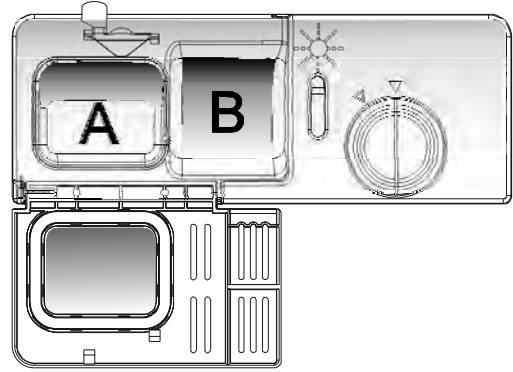
Proper Use of Detergent

Use only detergent specifically made for the use in dishwashers. Keep your detergent fresh and dry. Don't put powdered detergent into the dispenser until you're ready to wash dishes.

Fill in detergent

Fill the detergent dispenser with detergent. The marking indicates the dosing levels, as illustrated on the right:

- A** The place of main wash cycle detergent placed, "MIN" means approximately 20g of detergent.
- B** The place of pre-wash cycle detergent placed, approximately 5g of detergent



Please observe the manufacturers dosing and storage recommendations as stated on the detergent packaging.

Close the lid and press until it locks in place.

If the dishes are heavily soiled, place an additional detergent dose in the pre-wash detergent chamber. This detergent will take effect during the pre-wash phase.

NOTE:

You find information about the amount of detergent for the single programmes on the last page. Please aware, that according to the level soiling and the specific hardness of water differences are possible.

Please observe the manufacturer's recommendations on the detergent packaging.

Detergents

There are 3 sorts of detergents

1. With phosphate and with chlorine
2. With phosphate and without chlorine
3. Without phosphate and without chlorine

Normally new pulverised detergent is without phosphate. Thus the water softener function of phosphate is not given. In this case we recommend to fill salt in the salt container even when the hardness of water is only 6 °dH. If detergents without phosphate are used in the case of hard water often white spots appear on dishes and glasses. In this case please add more detergent to reach better results. Detergents without chlorine do only bleach a little. Strong and coloured spots will not be removed completely. In this case please choose a program with a higher temperature.

Attention

Keep all detergents in a safe place out of children's reach.
Always add the detergent in the dispenser just before starting the dishwasher.

4. Loading the Dishwasher Basket

For best performance of the dishwasher, follow these loading guidelines. Features and appearance of baskets and cutlery baskets may vary from your model.

Attention before or after Loading the Dishwasher Baskets

Scrape off any large amounts of leftover food. Soften remnants of burnt food in pans.

It is not necessary to rinse the dishes under running water.

Place objects in the dishwasher in following way:

1. Items such as cups, glasses, pots/pans, etc. are faced downwards.
2. Curved items, or ones with recesses, should be loaded aslant so that water can run off.
3. All utensils are stacked securely and can not tip over.
4. All utensils are placed in the way that the spray arms can rotate freely during washing.

Very small items should not be washed in the dishwasher as they could easily fall out of the baskets.

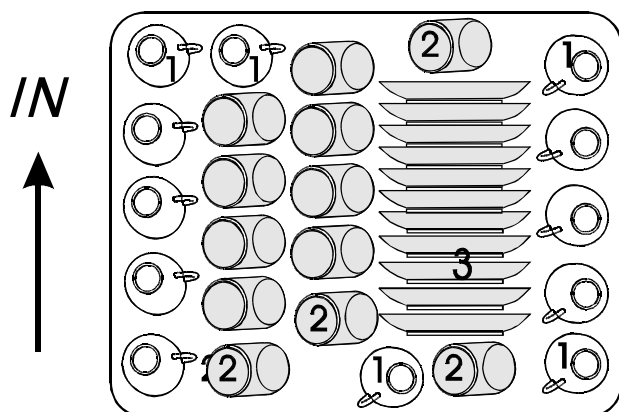
Removing the Dishes

To prevent water dripping from the upper basket into the lower back, we recommend that you empty the lower basket first and then the upper basket.

Loading the Upper Basket

The upper basket is designed to hold more delicate and lighter dishware such as glasses, coffee and tea cup and saucers, as well as plates, small bowls and shallow pans (as long as they are not too dirty).

Position the dishes and cookware so that they do not get moved by the spray of water.



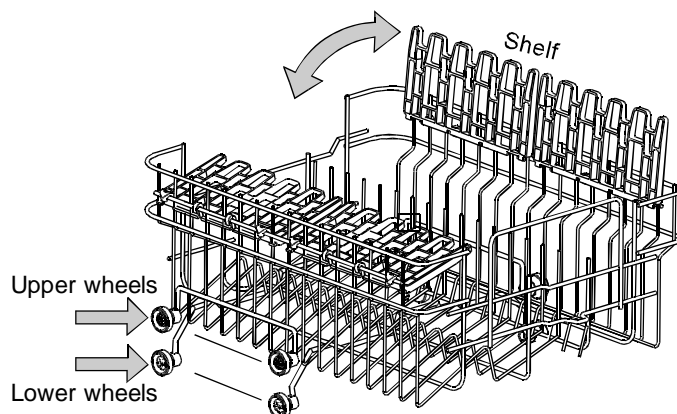
Saucers



Glasses

Adjusting the Upper Basket

The height of the upper basket can be adjusted in order to create more space for large utensils both for the upper/lower basket. The height of the upper basket can be adjusted by placing the wheels on different height of the rails. Long items, serving cutlery, salad servers and knives should be placed on the shelf so that they do not obstruct the rotation of the spray arms. The shelf can be folded back or be removed when not required for use.



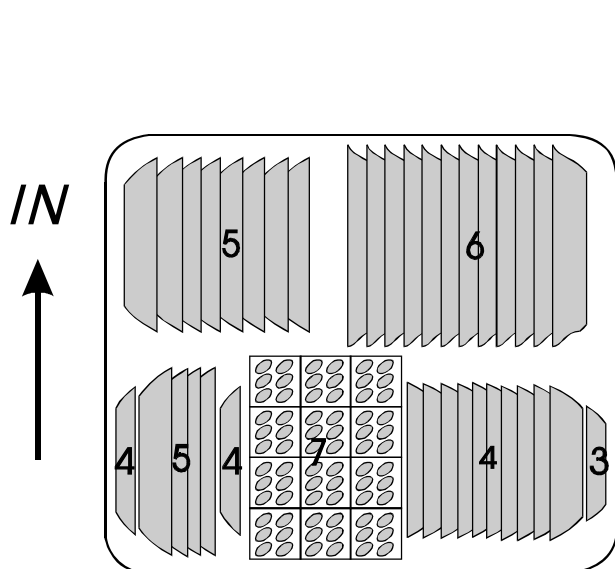
Loading the Lower Basket

We recommend that you place large items which are most difficult to clean into the lower basket: pots, pans, lids, serving dishes and bowls, as shown in the figure to the right. It is preferable to place serving dishes and lids on the side of the racks in order to avoid blocking the rotation of the top spray arm.

Pots, serving bowls, etc. must always be placed top down.

Deep pots should be slanted to allow water to flow out.

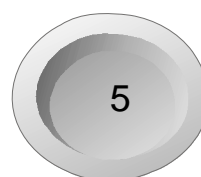
The bottom basket feature fold down tine rows so that larger or more pots and pans can be loaded.



Saucers



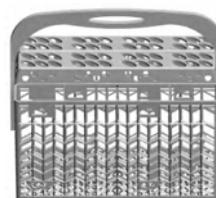
Dessert dishes



Soup plates



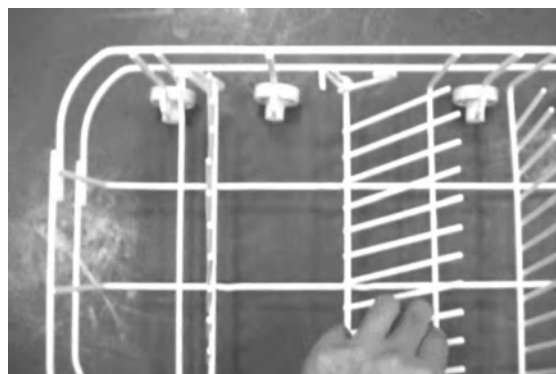
Dinner plates



7 Cutlery basket

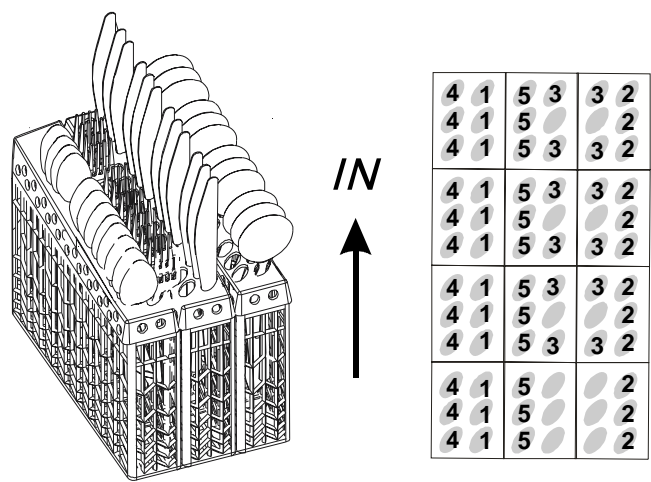
Folding spikes

For better stacking of pots and pans, the spikes can be folded down as show in the picture right.



Cutlery Basket

Cutlery should be placed in the cutlery basket with the handles at the bottom. If the rack has side baskets, the spoons should be loaded separately into the appropriate slots, especially long utensils should be placed in the horizontal position at the front of the upper basket as shown in the picture.



1	Forks	
2	Soup spoons	
3	Dessert spoons	
4	Teaspoons	
5	Knives	



⚠ WARNING!

- Do not let any item extend through the bottom.
- Always load sharp utensils with the sharp point down!

For washing in the dishwasher the following cutlery/dishes

Are not suitable

Cutlery with wooden, horn china or mother-of-pearl handles
Plastic items that are not heat resistant
Older cutlery with glued parts that are not temperature resistant
Bonded cutlery items or dishes
Pewter or cooper items
Crystal glass
Steel items subject to rusting
Wooden platters
Items made from synthetic fibres

NOTE:

Do not put in items that are dirty of cigarette ash, candle wax, lacquer or paint.
If you buy new dishes please make sure that they are suitable for dishwashers.

NOTE:

Please do not overload your dishwasher. Do not use dish that is not suitable for dishwashers. This is important for good results and for reasonable energy consume.

Loading cutlery and dishes

Before loading the dishes, you should:
Remove large left-over
Soften remnants of burnt food in pans

When loading the dishes and cutlery, please note:

Dishes and cutlery must not impede the rotation of the spray arms
Load hollow items such as cups, glasses, pans etc. with the opening downwards so that water cannot collect in the container or a deep base

Are of limited suitability

Some types of glasses can become dull after a large number of washes

Silver and aluminum parts have a tendency to discolour during washing

Glazed patterns may fade if machine washed frequently

- Dishes and items of cutlery must not lie inside one another, or cover each other
- To avoid damage to glasses, they must not touch
- Load large items which are most difficult to clean into the lower rack
- The upper rack is designed to hold more delicate and lighter dishware such as glasses, coffee and tea cups

Attention!

Long bladed knives stored in an upright position are a potential hazard!
Long and/or sharp items of cutlery such as carving knives must be positioned horizontally in the upper basket.

Damage to glassware and other dishes

Possible causes:

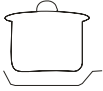



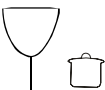


- Type of glass or manufacturing process. Chemical composition of detergent.
- Water temperature and duration of dishwasher programme.

Suggested remedy:

- Use glassware or porcelain dishes that have been marked dishwasher-proof by the manufacturer
- Use a mild detergent that is described as kind of dishes. If necessary, seek further information from detergent manufacturers.
- Select a programme with as low a temperature.
- To prevent damage, take glass and cutlery out of the dishwasher as soon as possible after the programme has ended.

5.Starting a washing programme

WASH CYCLE TABLE

Program	Cycle	Cycle Selection Information	Description of Cycle	Detergent pre/main	Running time(min)	Energy (Kwh)	Water (l)	Rinse Aid
Intensive		For the heaviest soiled loads, such as pots, pans, casserole dishes and dishes that have been sitting with dried food on them for a while.	Pre-wash(45 °C) wash(50 °C /65 °C) Rinse Rinse (65 °C) Drying	5/25 g.	168	1.55	17.5	★
Heavy		For heavy soiled loads, such as pots, plates, glasses and lightly soiled pans.	Pre-wash Pre-wash Pre-wash Wash (50 °C) Rinse Rinse (70 °C) Drying.	5/25 g.	165	1.25	17	★
Normal	 (AS/NZS 2007.1)	Standard daily cycle for normal soiled loads, such as plates, glasses, bowls and lightly soiled pans.	Wash(55 °C) Rinse Rinse Rinse (50 °C) Drying.	5/25 g.	115	0.82	12	★
Rinse		For dishes that need to be rinsed and dried only.	Pre-wash Rinse (70 °C) Drying.		76	0.80	7.5	★
Glass		For lightly soiled loads, such as glasses, crystal and fine china.	Pre-wash Wash (40 °C) Rinse (60 °C) Drying.	20 g.	115	0.95	13	★
Rapid		A shorter wash for lightly soiled loads that do not need drying.	Wash (40 °C) Rinse Rinse(50 °C)	20 g.	50	0.60	10	
Soak		To rinse dishes that you plan to wash later that day.	Pre-wash		8	0.01	3.5	

! NOTE:

- (★) Meaning: need to fill rinse into the Rinse-Aid Dispenser.
- *AS/NZS 2007.1: This programme is the test cycle. The information for comparability test in accordance with AS/NZS 2007.1, as follows:
 - Capacity: 12 setting
 - Position Upper basket: upper wheels on rails
 - Rinse aid setting: 6

! NOTE: We recommend you open the door slightly 50mm to assist in drying of the dishes after every wash.

Turning on the Appliance

Starting a wash cycle...

- 1 Draw out the lower and upper basket, load the dishes and push them back. It is commended that loading the lower basket first, than the upper one (see the section entitled "Loading the Dishwasher").
- 2 Pour in the detergent (see the section entitled "Detergent And Rinse Aid").
- 3 Insert the plug into the socket. The power supply is 220–240 VAC 50 HZ, the specification of the socket is 10 A 250 VAC. Make sure that the water supply is turned on to full pressure.
- 4 Open the door, press the ON/OFF button, and the ON/OFF light will turn on.

Press the "prog. "Button to select a desired "Wash cycle". (see the section entitled "Wash Cycle Table".)

- 5 With a little force to ensure the door is properly closed.
NOTE: A click could be heard when the door is closed perfectly.
- 6 When the washing is over, you can shut off the switch by pressing ON/OFF button.

Change the Programme

Premise: A cycle that is underway can only be modified if it has only been running for a short time. Otherwise, the detergent may have already been released, and the appliance may have already drained the wash water. If this is the case, the detergent dispenser must be refilled (see the section entitled " Loading the Detergent ").

Open the door, Press current prog. Button more than three seconds to cancel the program , then you can change the program to the desired cycle setting (see the section entitled " Starting a wash cycle. . . "). Then, close the door.

NOTE: If you open the door when washing, the machine will pause. When you close the door , the machine will keep on working after 10 seconds.

The program lights shows the state of the dishwasher:

- a) All program lights off --> stand by
- b) One of the program lights on --> pause
- c) One of the program lights blinking --> run

NOTE:

If the dishwasher shows error code after it sounds for 30 seconds, that indicates the machine is out of order, please turn off the main power and water supply before calling a service.

Forget to Add a Dish?

A forgotten dish can be added at any time before the detergent cup opens.

- 1 Open the door a little to stop the washing.
- 2 After the spray arms stop working, you can open the door completely.
- 3 Load the forgotten dishes.
- 4 Close the door, the dishwasher will start running again after 10 seconds.

⚠ WARNING!

It is dangerous to open the door when washing, because the hot water may scald you.

At the End of the Wash Cycle

When the working cycle has finished, the buzzer of the dishwasher will sound for 8 seconds, then stop. Turn off the appliance using the ON/OFF button, shut off the water supply and open the door of the dishwasher. Wait for a few minutes before unloading the dishwasher to avoid handling the dishes and utensils while they are still hot and more susceptible to breakage. They will also dry better.

■ Switch Off the Dishwasher

The buzzer of the dishwasher moos for 8 seconds, only in this case the programme has ended.

1.Switch off the dishwasher by pressing the ON/OFF button.

2.Turn off the water tap!

■ Open the door carefully.

Hot dishes are sensitive to knocks. The dishes should therefore be allowed to cool down around 15 minutes before removing from the appliance.

Open the dishwasher's door, leave it ajar and wait a few minutes before removing the dishes. In this way they will be cooler and the drying will be improved.

■ Unloading the dishwasher

It is normal that the dishwasher is wet inside.

Empty the lower basket first and then the upper one. This will avoid water dripping from the upper Basket onto the dishes in the lower one.

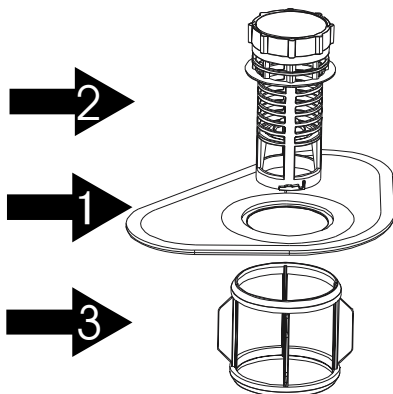
6.Maintenance and Cleaning

Filtering System

The filter prevents larger remnants of food or other objects from getting inside the pump.

The residues may block the filter, in this case they must be removed.

The filter system consists of a coarse filter, a flat (Main filter) And a microfilter (Fine filter).



Main filter

1

Food and soil particles trapped in this filter are pulverized by a special jet on the lower spray arm and washed down the drain.

Coarse filter

2

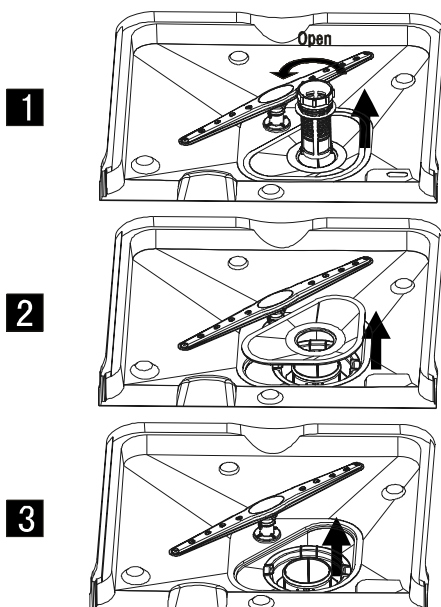
Larger items, such as pieces of bones or glass, that could clog the drain are trapped in the coarse filter. To remove an item caught in this filter, gently squeeze the taps on the top of this filter and lift it out.

Fine filter

3

This filter holds soil and food residues in the sump area and prevents it from being redeposit on the dishes during a cycle.

- Inspect the filters for blocking after every time the dishwasher has been used.
- By unscrewing the coarse filter, you can remove the filter system. Remove any food remnants and clean the filters under running water.



step 1 : Turn the filter in anti-clockwise direction, then lift it up

step 2 : lift the Main filter up

step 3: lift the Fine filter up

NOTE:

When following this procedure from step1 to step 3, the filter system will be removed; when following it from Step 3 to Step 1, the filter system will be installed.

Filter assembly

For best performance and results, the filter assembly must be cleaned. The filter efficiently removes food particles from the wash water, allowing it to be recycled during the cycle. For best performance and results, the filter must be cleaned regularly. For this reason, it is a good idea to remove the larger food particles trapped in the filter after each wash cycle by rinsing the semicircular filter and cup under running water. To remove the filter device, pull the cup handle in the upward direction. The entire filter assembly should be cleaned once a week.

To clean the coarse filter and the fine filter, use a cleaning brush. Then, reassemble the filter parts as shown in the figures left and reinsert the entire assembly in the dishwasher, positioning in its seat and pressing downward.

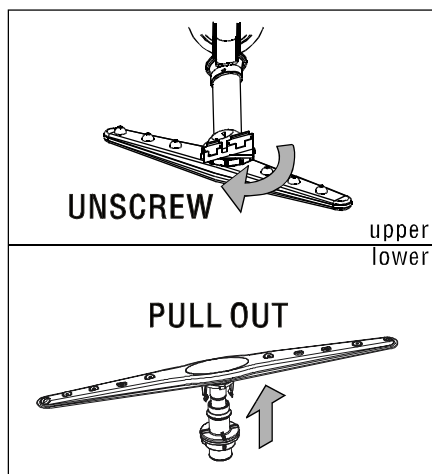
The dishwasher must never be used without the filters. Improper replacement of the filter may reduce the performance level of the appliance and damage dishes and utensils.

⚠ WARNING!

- The dishwasher must never be used without the filters.
- Improper replacement of the filter may reduce the performance level of the appliance and damage dishes and utensils.

Cleaning the Spray Arms

It is necessary to clean the spray arms regularly for hard water chemicals will clog the spray arm jets and bearings.



Remove the upper spray arm

To remove the upper spray arm, screw off the nut clockwise then remove the arm.

Remove the lower spray arm

To remove the lower spray arm, pull out the spray arm upward.

Wash the arms

Wash the arms in soapy and warm water and use a soft brush to clean the jets. Replace them after rinsing them thoroughly.

Caring for the Dishwasher

The control panel can be cleaned by using a lightly dampened cloth. After cleaning, make sure to dry it thoroughly.

For the exterior, use a good appliance polish wax.

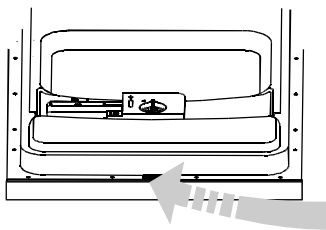
Never use sharp objects, scouring pads or harsh cleaners on any part of the dishwasher.

Protect Against Freezing

please take frost protection measures on the dishwasher in winter. Every time after washing cycles, please operate as follows:

1. Cut off the electrical power to the dishwasher.
2. Turn off the water supply and disconnect the water inlet pipe from the water valve.
3. Drain the water from the inlet pipe and water valve. (Use a pan to catch the water)
4. Reconnect the water inlet pipe to the water valve.
5. Remove the filter at the bottom of the tub and use a sponge to soak up water in the sump.

Cleaning the Door



To clean the edge around the door, you should use only a soft warm, damp cloth. To avoid penetration of water into the door lock and electrical components, do not use a spray cleaner of any kind.

⚠ **WARNING!**

- Never use a spray cleaner to clean the door panel as it may damage the door lock and electrical components.
- Abrasive agents or some paper towels should not be used because of the risk of scratching or leaving spots on the stainless steel surface.

How to Keep Your Dishwasher in Shape

■ **After Every Wash**

After every wash, turn off the water supply to the appliance and leave the door slightly ajar so that moisture and odours are not trapped inside.

■ **Remove the Plug**

Before cleaning or performing maintenance, always remove the plug from the socket. Do not run risks.

■ **No Solvents or Abrasive Cleaning**

To clean the exterior and rubber parts of the dishwasher, do not use solvents or abrasive cleaning products. Rather, use only a cloth and warm soapy water. To remove spots or stains from the surface of the interior, use a cloth dampened with water and a little vinegar, or a cleaning product made specifically for dishwashers.

■ **When not in Use for a Long Time**

When you go on holiday, it is recommended that you run a wash cycle with the dishwasher empty and then remove the plug from the socket, turn off the water supply and leave the door of the appliance slightly ajar. This will help the seals to last longer and prevent odours from forming within the appliance.

■ **Moving the Appliance**

If the appliance must be moved, try to keep it in the vertical position. If absolutely necessary, it can be positioned on its back.

■ **Seals**

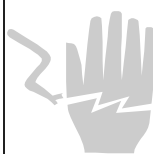
One of the factors that cause odours to form in the dishwasher is food that remains trapped in the seals. Periodic cleaning with a damp sponge will prevent this from occurring.

7. Installation instruction

⚠ **Attention:**

The installation of the pipes and electrical equipments should be done by professionals.

⚠ **Warning**



Electrical Shock Hazard
Disconnect electrical power before installing dishwasher.

Failure to do so can result in death or electrical shock.

● **Installation preparation**

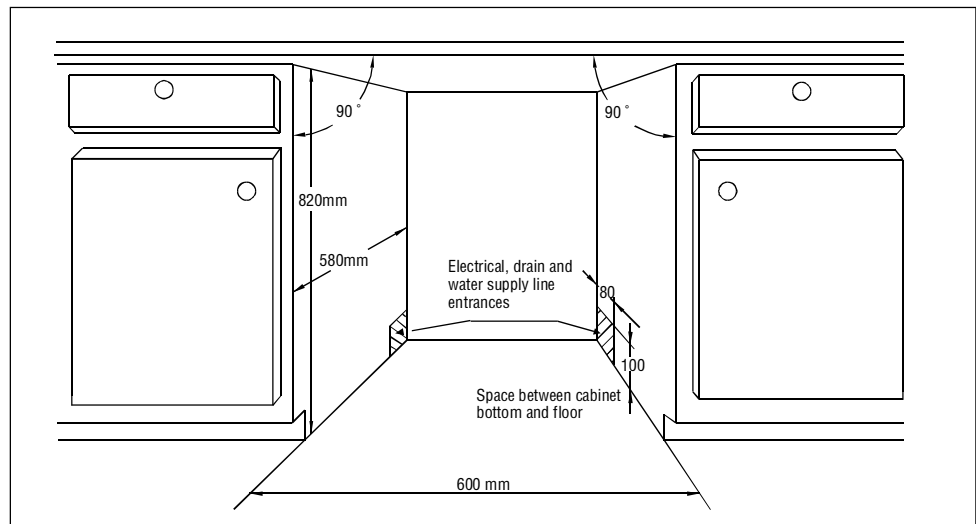
The installation position of dishwasher should be near the existing inlet and drain hoses and power cord.

One side of the cabinet sink should be chosen to facilitate the connection of drain hoses of the dishwasher.

Note: please check the accompanying installation accessories (hook for aesthetic panel, screw)

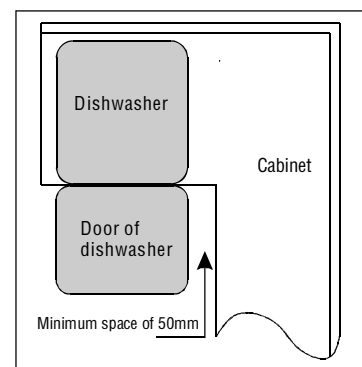
【 Figure1 】

Cabinet dimensions
Less than 5mm
between the top
of dishwasher and
cabinet and the
outer door aligned
to cabinet.



【 Figure2 】

Minimum space when
the door is opened



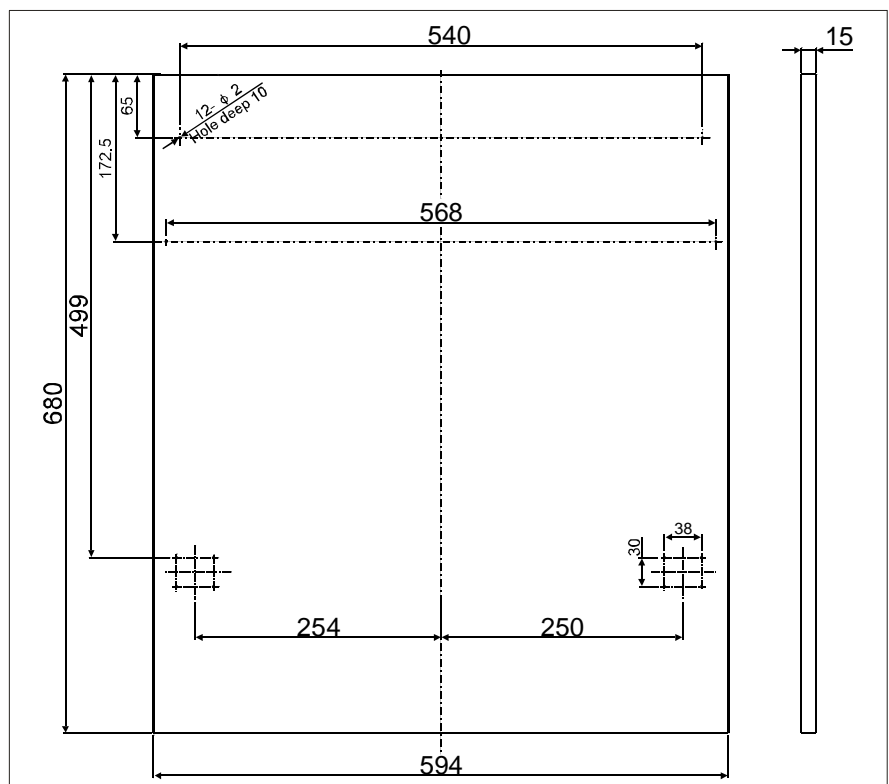
● Aesthetic panel's dimensions and installation

1 The aesthetic wooden panel could be processed according to the Figure 3.

【 Figure3 】

The aesthetic panel should
be processed in accordance
with the illustrated dimensions

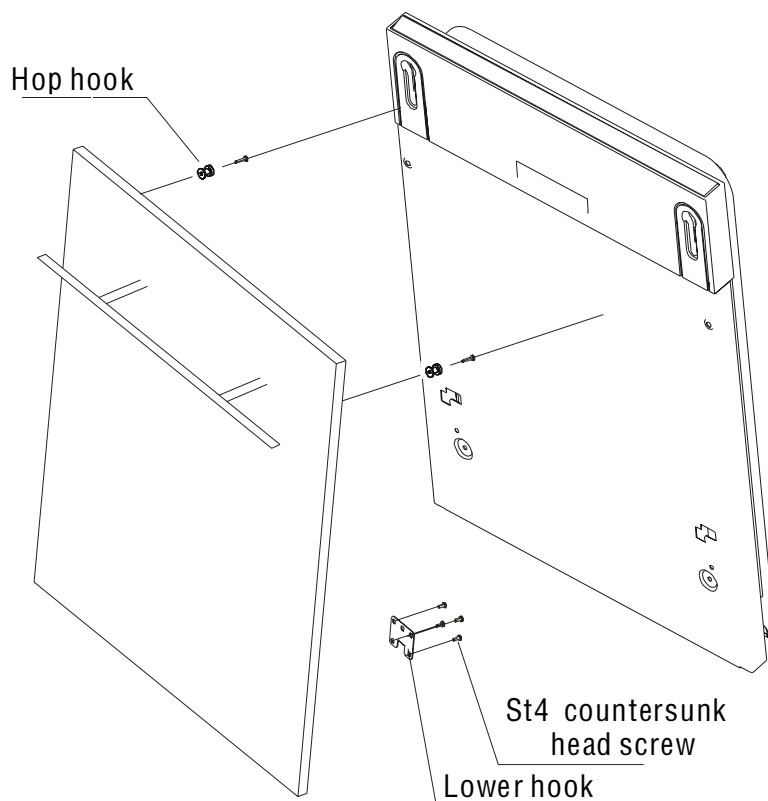
(Unit: mm)



- 2 Install the hook on the aesthetic wooden panel and put the hook into the slot of the outer door of dishwasher(see figure 4a). After positioning of the panel , fix the panel onto the outer door by screws and bolts(See figure 4b) .

【 Figure4a 】

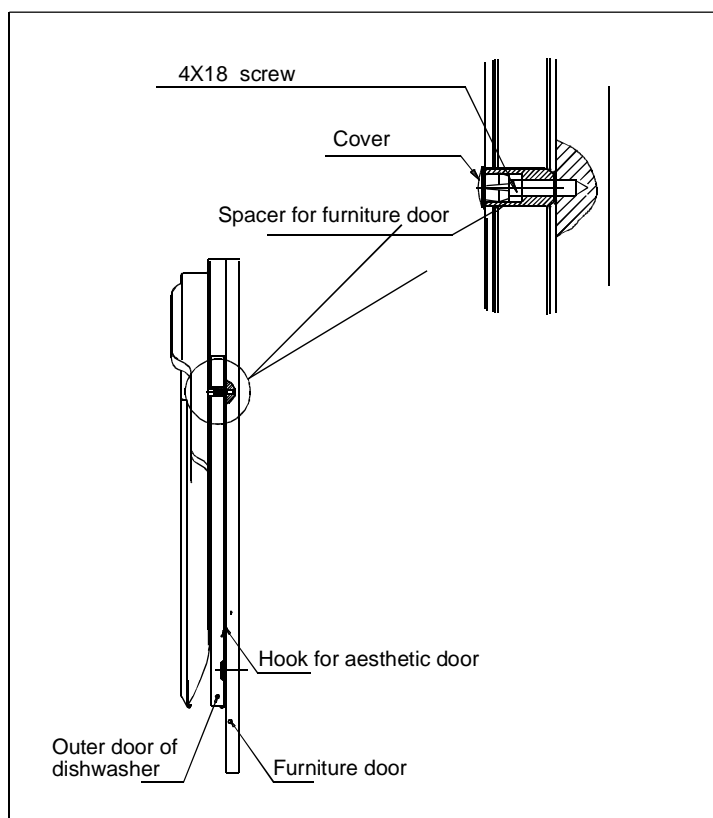
Installation of aesthetic panel



【 Figure4b 】

Installation of aesthetic wooden panel

1. take away the cover
2. pin up the screw
3. get back the cover



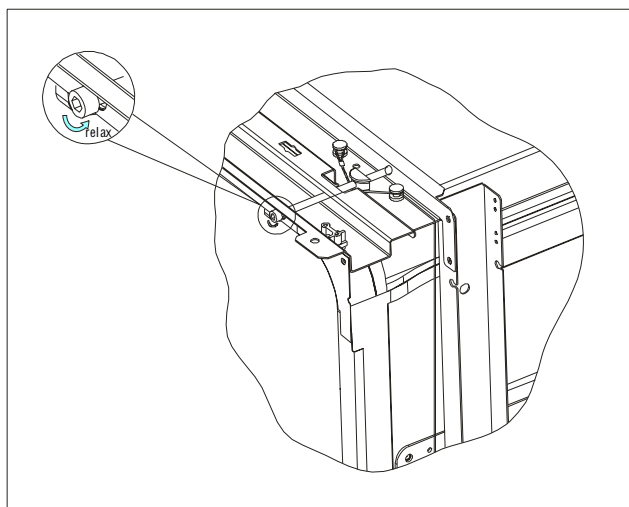
● Tension adjustment of the door spring

The door springs are set at the factory to the proper tension for the outer door. If aesthetic wooden panel are installed, you will have to adjust the door spring tension. Rotate the adjusting screw to drive the adjustor to strain or relax the steel cable(see figure 5).

Door spring tension is correct when the door remains horizontal in the fully opened position, yet rises to a close with the slight lift of a finger.

【 Figure5 】

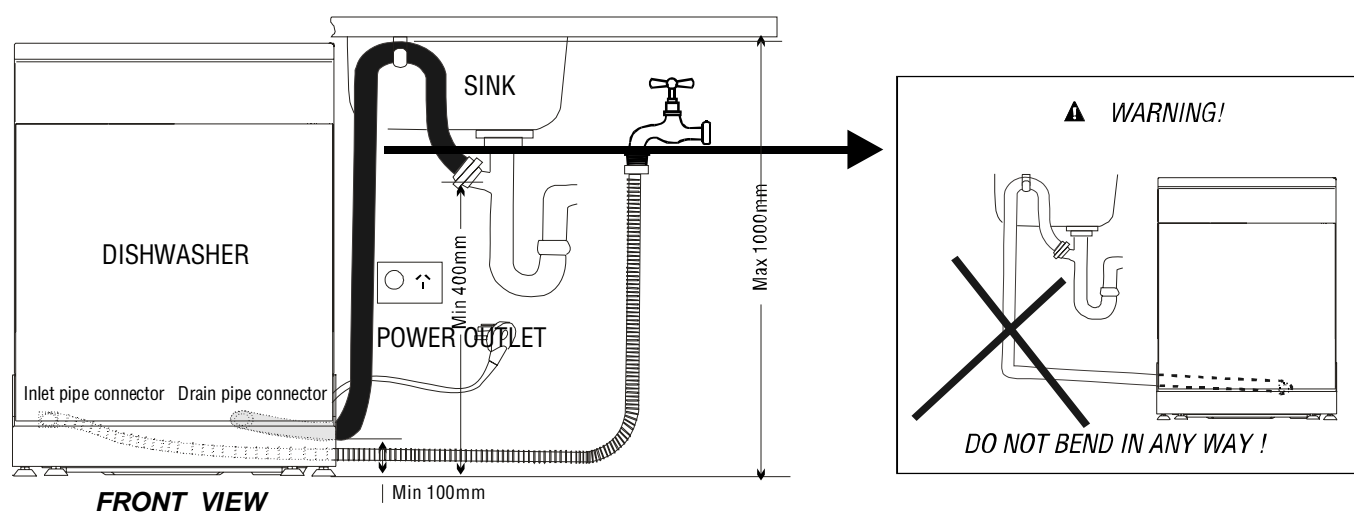
Tension adjustment
of the door spring



● Connection of drain hoses

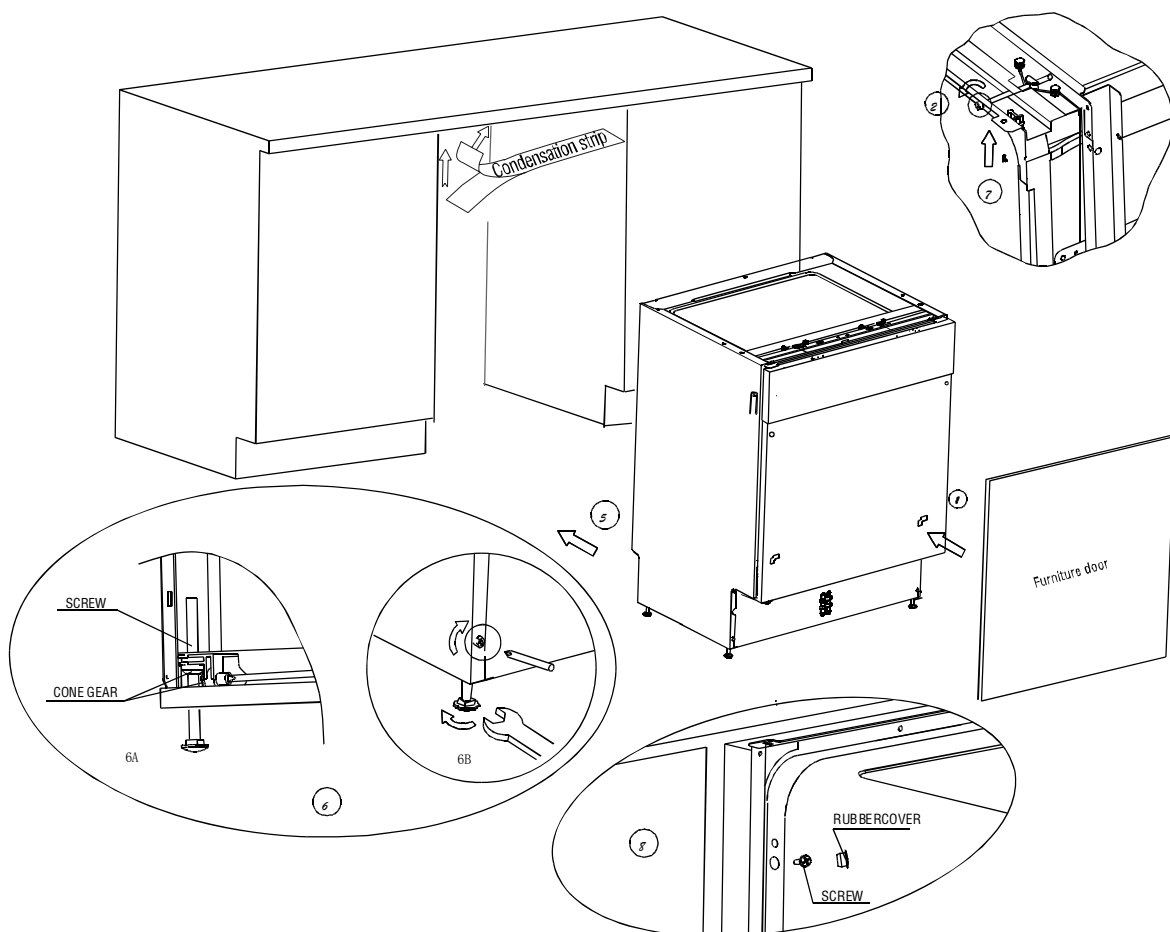
Insert the drain hose into a drain pipe with a minimum diameter of 4cm, or let it run into the sink, making sure to avoid bending or crimping it. Use the special plastic support that comes with the appliance (figure 6). The free end of the hose must be at a height between 400 and 1000mm and must not be immersed in water to avoid the back flow of it. **ATTENTION:** The special plastic hose support must be solidly fastened to the wall to prevent the drain hose from moving and allowing water to spill outside the drain.

【 Figure6 】



● Dishwasher installation steps

- 1 Install the furniture door to the outer door of the dishwasher using the brackets provided. Refer to the template for positioning of the brackets.
- 2 Adjust the tension of the door springs by using an Allen key turning in a clockwise motion to tighten the left and right door springs. Failure to do this could cause damage to your dishwasher (Illustration 2).
- 3 Connect the inlet hose to the cold water supply .
- 4 Connect the drain hose. Refer to diagram.(Figure 6)
- 5 Connect the power cord.
- 6 Affix the condensation strip under the work surface of cabinet. Please ensure the condensation strip is flush with edge of work surface.
- 7 Place the dishwasher into position.
- 8 Level the dishwasher. The rear feet can be adjusted from the front of the dishwasher by turning the screws on the left and right hand side of the cabinet (Illustration 6A). To adjust the front feet, use a wrench and turn the front feet until the dishwasher is level (Illustration 6B).
- 9 The dishwasher must be secured in place. There are two ways to do this:
A. Normal work surface—secure to the work surface by using two woodscrews ensuring the dishwasher weight is not being hit by the surface (Illustration 7).
B. Marble or granite work top—secure the bracket to the side panel of the dishwasher and secure the dishwasher to the furniture housing. Put the rubber cap over the screw (Illustration 8).



【 Figure 7 】

Dishwasher must be level for proper dish rack operation and wash performance.

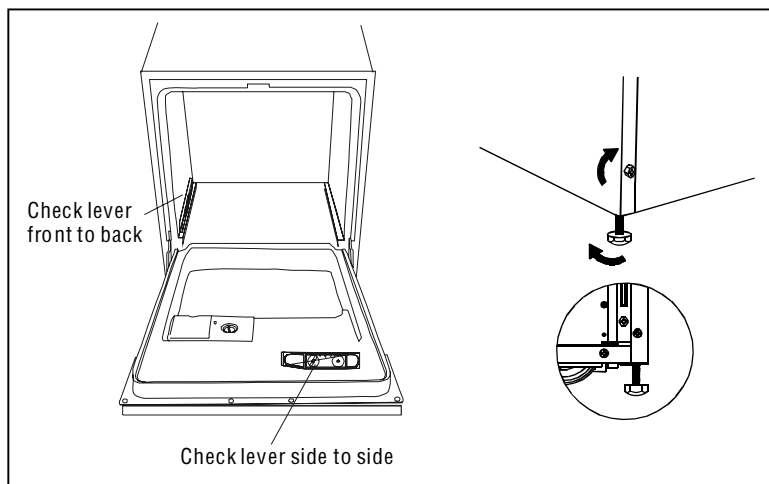
- 1 Place level on door and rack track inside the tub as shown to check that the dishwasher is level.
- 2 level the dishwasher by adjusting the four leveling legs individually.
- 3 When level the dishwasher, please pay attention not to let the dishwasher tip over.

【 Figure 8 】

Illustration of feet adjustment

NOTE:

The maximum adjustment height of the feet is 60 mm.



About Electricity Connecting

▲ WARNING!

For personal safety:

- DO NOT USE AN EXTENSION CORD OR AN ADAPTER PLUG WITH THIS APPLIANCE.
- DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE EARTHING CONNECTION FROM THE POWER CORD.

Electrical Requirements

Please look at the rating label to know the rating voltage and connect the dishwasher to the appropriate power supply. Use the required fuse 10 amp, time delay fuse or circuit breaker recommended and provide separate circuit serving only this appliance.

Electrical Connection

▲ Insure proper ground exists before use

Ensure the voltage and frequency of the power being corresponds to those on the rating plate. Only insert the plug into an electrical socket which is earthed properly. If the electrical socket to which the appliance must be connected is not appropriate for the plug, replace the socket, rather than using a adaptors or the like as they could cause overheating and burns.



GROUNDING INSTRUCTIONS

- This appliance must be earthed. In the event of a malfunction or breakdown, earthing will reduce the risk of electric shock by providing a path of least resistance for the electric current. This appliance is equipped with a cord having an equipment–earthing conductor and an earthing plug. The plug must be plugged into an appropriate outlet that is installed and earthed in accordance with all local standards and requirements.

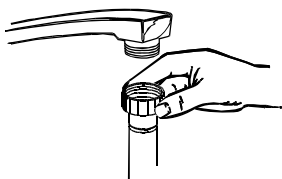
▲ WARNING!

- Improper connection of the equipment–grounding conductor can result in the risk of an electric shock. Check with a qualified electrician or service representative if you are in doubt whether the appliance is properly grounded. Do not modify the plug provided with the appliance; If it is not fit for the outlet. Have a proper outlet installed by a qualified electrician.

▲ WARNING!

In order to avoid that there is more water staying in the inlet hose, please close the hydrant after using. (For the models: no safety inlet hose.)

Cold Water Connection



Connect the cold water supply hose to a threaded 3/4(inch) connector and make sure that it is fastened tightly in place.

If the water pipes are new or have not been used for an extended period of time, let the water run to make sure that the water is clear. This precaution is needed to avoid the risk of the water inlet to be blocked and damage the appliance.

Positioning the Appliance

Position the appliance in the desired location. The back should rest against the wall behind it, and the sides, along the adjacent cabinets or walls. The dishwasher is equipped with water supply and drain hoses that can be positioned either to the right or the left sides to facilitate proper installation.

How to Drain Excess Water From Hoses

If the sink is 1000 higher from the floor, the excess water in hoses cannot be drained directly into the sink. It will be necessary to drain excess water from hoses into a bowl or suitable container that is held outside and lower than the sink.

Water Outlet

Connect the water drain hose. The drain hose must be correctly fitted to avoid water leaks. Ensure that the water inlet hose is not kinked or squashed.

Extension Hose

If you need a drain hose extension, make sure to use a similar drain hose. It must be no longer than 4 metres; otherwise the cleaning effect of the dishwasher could be reduced.

Syphon Connection

The waste connection must be at a height of between 50 cm (minimum) and 100 cm (maximum) from the bottom of the dish. The water drain hose should be fixed by a hose clip.

Start of Dishwasher

The following things should be checked before starting the dishwasher.

- 1** The dishwasher is level and fixed properly
- 2** The inlet valve is open
- 3** There is a leakage at the connections of the conducts
- 4** The wires are tightly connected
- 5** The power is switched on
- 6** The inlet and drain hoses are knotted
- 7** All packing materials and printings should be taken out from the dishwasher



Attention: After installation, please make sure to keep this manual.

The content of this manual is very helpful to the users.

8. Troubleshooting Tips

Before Calling for Service

Review the charts on the following pages may save you from calling for service.



	<i>Problem</i>	<i>Possible Causes</i>	<i>What To Do</i>
Technical problems	<i>Dishwasher doesn't start</i>	Fuse blown, or the circuit breaker acted	Replace fuse or reset circuit breaker. Remove any other appliances sharing the same circuit with the dishwasher
		Power supply is not turned on	Make sure the dishwasher is turned on and the door is closed securely. Make sure the power cord is properly plugged into the wall socket.
		Error code:E1; Water pressure is low	Check that the water supply is connected properly and the water is turned on.
		Door of dishwasher not properly closed.	Make sure to close the door properly and latch it.
	<i>water not pumped from dishwasher</i>	Kink in drain hose	Check drain hose.
		Filter clogged	Check coarse the filter (see section titled " Cleaning The Filter ")
General problems		Kitchen sink clogged	Check the kitchen sink to make sure it is draining well. If the problem is the kitchen sink not draining ,you may need a plumber rather than a serviceman for dishwashers.
	<i>Suds in the tub</i>	Improper detergent	Use only the special dishwasher detergent to avoid suds. If this occurs, open the dishwasher and let suds evaporate. Add 1 gallon of cold water to the tub. Close and latch the dishwasher, then Start the "soak" wash cycle to drain out the water . Repeat if necessary.
		Spilled rinse-aid	Always wipe up rinse-aid spills immediately.
	<i>Stained tub interior</i>	Detergent with colourant was used	Make sure that the detergent is the one without colourant.
	<i>White film on inside surface</i>	Hard water minerals	To clean the interior, use a damp sponge with dishwasher detergent and wear rubber gloves. Never use any other cleaner than dishwasher detergent for the risk of foaming or suds.
	<i>There are rust stains on cutlery</i>	The affected items are not corrosion resistant.	
Noise		A programme was not run after dishwasher salt was added. Traces of salt have gotten into the wash cycle.	Always run the quick wash programme . without any crockery in the dishwasher and without selecting the Turbo function (if present), after adding dishwasher salt.
		The lid of the softer is loose	Check the lip .Ensure the fix is fine.
	<i>Knocking noise in the wash cabinet</i>	A spray arm is knocking against an item in a basket	Interrupt the programme, and rearrange the items which are obstructing the spray arm.
	<i>Rattling noise in the wash cabinet</i>	Items of crockery are loose in the wash cabinet	Interrupt the programme, and rearrange the items of crockery.
	<i>Knocking noise in the water pipes</i>	This may be caused by on-site installation or the cross-section of the piping.	This has no influence on the dishwasher function. if in doubt, contact a suitably qualified plumber.



Unsatisfactory washing result

<i>Problem</i>	<i>Possible Causes</i>	<i>What To Do</i>
<i>The dishes are not clean</i>	The dishes were not loaded correctly.	See notes in "Loading the Dishwasher Baskets".
	The programme was not powerful enough.	Select a more intensive programme. See "Wash Cycle Table".
	Not enough detergent was dispensed.	Use more detergent, or change your detergent.
	Items are blocking the path of spray arms.	Rearrange the items so that the spray can rotate freely.
	The filter combination in the base of wash cabinet is not clean or is not correctly fitted. This may cause the spray arm jets to get blocked.	Clean and/or fit the filter combination correctly. Clean the spray arm jets. See "Cleaning the Spray Arms".
<i>Cloudiness on glassware</i>	Combination of soft water and too much detergent.	Use less detergent if you have soft water and select a shortest cycle to wash the glassware and to get them clean.
<i>Black or gray marks on dishes</i>	Aluminum utensils have rubbed against dishes.	Use a mild abrasive cleaner to eliminate those marks.
<i>Detergent left in dispenser cups</i>	Dishes block detergent cups.	Re-loading the dishes properly.

Unsatisfactory drying result

<i>The dishes are not drying</i>	Improper loading	Load the dishwasher as suggested in the directions.
	Too little rinse-aid	Increase the amount of rinse-aid/refill the rinse-aid dispenser.
	Dishes are removed too soon	Do not empty your dishwasher immediately after washing. Open the door slightly so that the steam can escape. Begin unloading the dishwasher only once the dishes are barely warm to the touch. Empty the low basket first. This prevents water from dropping off dishes in the upper basket.
	Wrong program has been selected	In short program the washing temperature is lower. This also lowers cleaning performance. Choose a program with a long washing time.
	Use of cutlery with a low-quality coating	Water drainage is more difficult with these items. Cutlery or dishes of this type are not suitable for washing in the dishwasher.

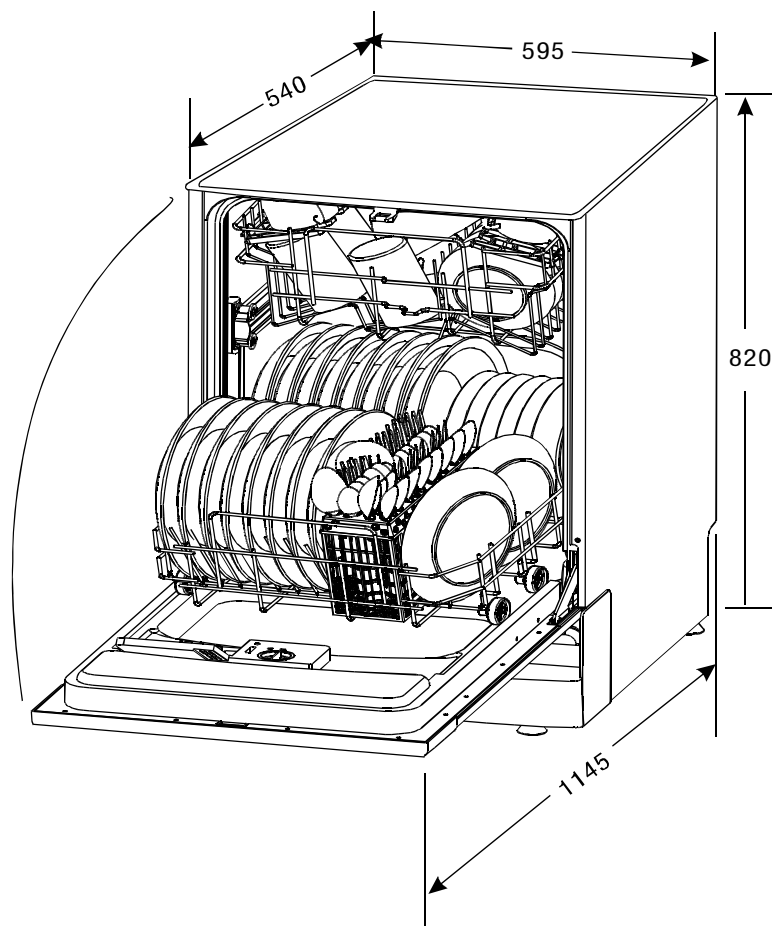
ERROR CODES

When some malfunctions come on, the appliance will display error codes to warn you:

<i>Codes</i>	<i>Meanings</i>	<i>Possible Causes</i>
<i>E1</i>	Longer inlet time	Faucets is not opened
<i>E4</i>	Overfilled	Some elements of dishwasher leaked

⚠ WARNING!

- If overflow occurs, turn off the main water supply before calling a service.
- If there is water in the base pan because of an overfill or small leak, the water should be removed before restarting the dishwasher.



Height :	820mm(adjustable+60mm)
Width :	595mm
Depth :	540mm
Voltage connected Load :	see rating label
Water pressure:	0.04–1.0MPa
Power supply:	see rating label
Capacity:	12 Place settings

QUICK START GUIDE

DishDrawer™ dishwasher (Integrated)
NZ AU US CA

Fisher&Paykel

Selecting a wash program

Keep this document handy for easy reference.

- For detailed information on the features of your dishwasher, see your 'User guide'.
- Before using your dishwasher, make sure you read the full 'User guide', with special attention to the 'Safety and warnings' section.
- For contact information or if you require service, assistance or replacement parts, see the end of this document or your 'Service & warranty' booklet.

Your model

DD60DI7
DD24D(H)(T)I7

Note: each drawer in double models has its own controls and can run independently of the other drawer.

DD60S(T)I7
DD24S(H)(T)I7

DD90STI2
DD36STI2

Your remote control

Important!
To prevent unauthorized use, keep the remote control out of reach of children.

Signal indicator

- A single flash indicates a successful signal to the dishwasher.
- Multiple flashes indicate that the dishwasher cannot read the signal. The remote control may be out of range.

Battery low indicator

When this flashes, the battery needs to be replaced. Use a CR2032 battery, ensuring the + symbol faces up.

Control button(s)

See section 'Operating instructions' for information.

Mounting your remote

Your remote control comes supplied with a detachable mounting bracket and self adhesive strip. You can choose to affix this bracket on a nearby surface, which should be out of direct sunlight and away from excessive heat and steam. Do not apply on wallpaper.

Doubles remote shown

1

2

3

4

Peel red liner off, press adhesive to bracket

Peel black liner off

10 seconds

30 seconds

Press remote & bracket to clean, dry surface for 10 seconds

Slide off remote, then press bracket firmly to surface for 30 seconds. Wait 1 hour before refitting remote.

Loading and detergent

1

Discard scraps

Scrape large food particles off (e.g. bones, fruit stones) and remove any foreign objects (e.g. toothpicks, strings, paper).

2

Load dishes carefully

To help with wash performance, arrange dishes so they are evenly spaced and not nesting.

3

Check spray arm(s)

Ensure there are no items blocking the spray arm(s) from rotating.

4

Add detergent and check rinse aid

Fill the detergent dispenser (a) with powdered detergent and close the dispenser door.

Important!

Do not place liquid detergent or tablets in the detergent dispenser.

If the indicator on its plug (c) glows bright red, refill the rinse aid dispenser (b) with liquid rinse aid. Make sure you then refit the rinse aid plug back into its original position.

If using a tablet, place it in the cutlery basket (d) or at the bottom of the drawer.

Wash program indicators
These show which program is selected.

Wash program selector

Press to scroll through the wash programs.

HEAVY

Heavily soiled pots, pans and dishes.

NORMAL

Dishes that are quite heavily soiled or food soils that have been left to dry overnight

FAST

Lightly soiled dishes.

DELICATE

Lightly soiled and heat sensitive crockery.

RINSE

Prevents odors and soils drying on dishes.

ECO indicator

The indicator will glow red when an Eco program has been selected.

STANDARD PROGRAMS - designed to clean and dry your dishes

HEAVY ECO

Heavily soiled everyday dishes.

NORMAL ECO

Normal soiled dishes for optimum water and energy usage. The Energy Guide is based on this cycle.

FAST ECO

Lightly soiled, non-greasy dishes.

DELICATE ECO

Lightly soiled, non-greasy and heat sensitive crockery.

ECO PROGRAMS - designed to clean your dishes energy-efficiently

Operating instructions

You can operate your dishwasher in two ways:

by using the button on the drawer control panel

Start/resume wash	1 Press . 2 Close the drawer. The wash will start.
Pause wash	You can only pause the wash with the remote. See opposite.
Cancel wash	1 Pause the wash with the remote. 2 Open the drawer, then press and hold until you hear a quick double beep. Any water in the drawer will automatically drain when you close it.
Set Delay start	To delay the start of a wash by 1 to 12 hours: <ul style="list-style-type: none">Press and hold . Count the beeps as the dishwasher emits them (each represents 1 more hour of delay) and release the button when you have reached the desired delay time.The indicator of the selected wash program will flash to show that Delay start has been set.The wash will start once the delay time is over, provided the drawer is closed.
Cancel Delay start	Press and hold until you hear a quick double beep and the indicator of the selected wash program goes out.

OR by using the remote control button

Start/resume wash	1 Close the drawer. 2 Press . The wash will start.
Pause wash	Press . After pausing a wash, wait for 3 beeps before opening the drawer. Forcing it open in mid-cycle may cause damage or injury.
Cancel wash	Press and hold until you hear a quick double beep. Any water in the drawer will automatically drain.
Set Delay start	You can only set Delay start on the drawer control panel. See opposite.
Cancel Delay start	Press and hold until you hear a quick double beep.

continued over ►


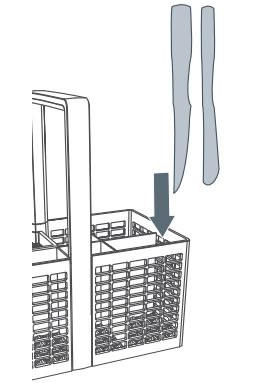
After the wash

The dishwasher will beep six times to indicate the end of the wash program.


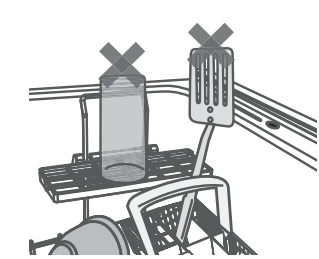
- You may notice the following noises at the end of the wash. These are all part of normal operation:
- In double models, both drawers may be draining simultaneously.
 - The drying fan may continue to run after a wash program has finished for a set time. The fan assists with drying and uses negligible amounts of energy.

For best drying results, we recommend unloading the dishes once they have cooled.


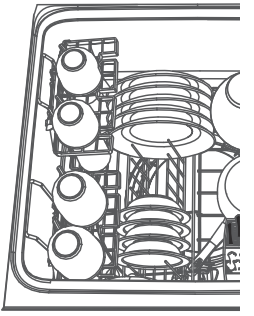
Dos and don'ts of loading




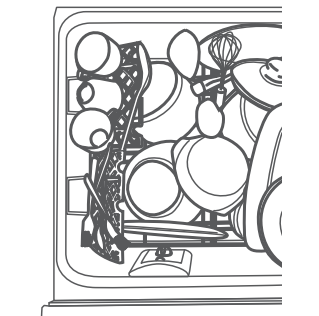
Sharp or pointed items must be placed horizontally or with sharp edges/points facing down to avoid risk of injury.




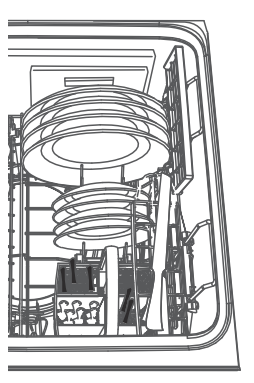
Protruding items will stop the internal lid of the drawer from sealing properly, which could result in a service call.




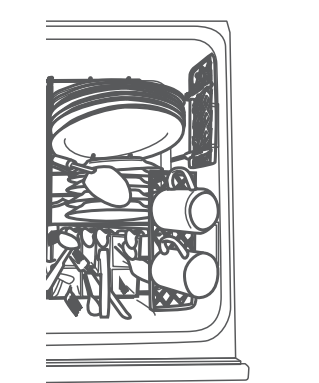
A neatly arranged load with evenly spaced dishes helps wash performance.




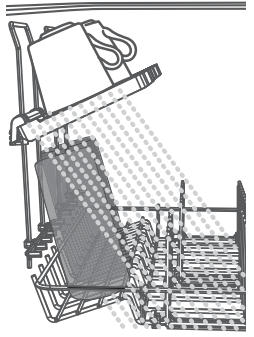
Overcrowding reduces wash performance.




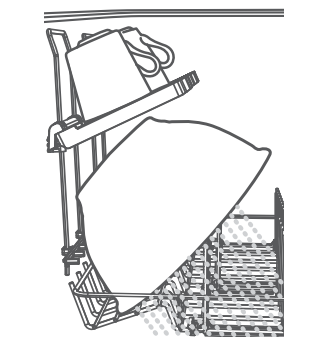
Ensure there is enough space between plates. Mix spoons, knives and forks within the cutlery basket to prevent them from nesting.



If plates and cutlery are nesting, they are less likely to be cleaned well.



Ensure that water reaches all items on the adjustable racks.



Dishware is blocking water from reaching items on the adjustable racks.

Closed Drawer autolock using the remote control

The Closed Drawer autolock feature will lock the dishwasher when the drawer is closed. *To enable this feature* - with the drawer closed (and no wash program or delay start is active), press and hold **▶||** on the remote for **6 seconds** until you hear a sequence of 4 beeps together. Ignore any beeps prior to the 6 seconds. The drawer is now locked. *To unlock*, press **▶||** once. You will hear a sequence of 4 beeps together. The drawer is now unlocked.

- On double products, the drawers must be locked independently.
- If the power to the dishwasher is disconnected, the drawer will remain locked.
- Note: this feature is highly recommended if the dishwasher is to be used in motor homes.

Preference options

You can change the setting of these options to suit your preferences or circumstances. We recommend selecting the most suitable settings before you start using your dishwasher.

Option	Rinse aid	Water softener*	Beeps at end of wash
What does it do?	Regulates the amount of rinse aid dispensed. Reduce this setting if there is excess foam after a wash. Increase this setting if dishes are wet or streaky after a wash.	Refer to the 'Water softener' section of the 'User guide' for details.	Your dishwasher is factory-set to beep six times at the end of a wash. You can turn this setting off.

How to change the setting of an option

- 1 CHECK & OPEN
- Check that there is no wash underway, then open the drawer.
- 2 ENTER MENU & SCROLL TO OPTION
- To enter the menu:* press **▶▶** first with one finger, then **▶** with another finger, hold both until one long beep sounds, then release.
- You are now in the Rinse aid option of the preference options menu.
 - If you want to change the Rinse aid setting, go to step 3 now.
 - If you want to change the setting of another option, you will need to scroll to that option first.
- To scroll to the next option:* press **▶▶**. To know which option you're in, keep track of the sequence of options using the table below. When you have scrolled to the end of the sequence, it will start again with Rinse aid (after the lower tone).

Option	Rinse aid▶▶	Water softener*▶▶	Beeps at end of wash▶▶
Possible settings	1 to 5	0 to 5	On/Off
Example	<div><div>●●●●●</div><div>HEAVY NORMAL FAST DELICATE RINSE</div><div>4 indicators lit = setting is 4</div></div>	<div><div>●●●●●</div><div>HEAVY NORMAL FAST DELICATE RINSE</div><div>3 indicators lit = setting is 3</div></div>	<div>On</div> <div><div>●●●●●</div><div>HEAVY NORMAL FAST DELICATE RINSE</div></div> <div>Off</div> <div><div>●●●●●</div><div>HEAVY NORMAL FAST DELICATE RINSE</div></div>

- 3 CHANGE SETTING
- Press **▶** to change the setting within an option. For example, to change the Rinse aid setting from 4 (factory default) to 2, you need to press **▶** 3 times.
- 4 SAVE SETTING & QUIT MENU
- Press and hold **▶** until a beep sounds and the control panel reverts to showing the wash program currently selected.

*This option is disabled on models without water softener. It appears in the sequence of options but cannot be adjusted.

For more info

For detailed information on the features of your dishwasher

▶ see your 'User guide'

For warranty information

▶ see your 'Service and warranty' booklet

If you...

- have any questions or comments
- need a Fisher & Paykel authorized technician to service your product
- need replacement parts or accessories
- want to register your product

see your 'Service and warranty' booklet or contact us

NZ	toll-free, 24/7	0800 372 273	www.fisherpaykel.co.nz
AU	toll-free, 24/7	1300 650 590	www.fisherpaykel.com.au
USA	toll-free, 24/7	1 888 936 7872	www.fisherpaykel.com
CA	toll-free, 24/7	1 888 936 7872	www.fisherpaykel.ca

GAS COOK TOP



Installation - Use - Maintenance

Gas Cook top models:

60cm and 90cm Gas Cook tops

539.07.531

539.07.241

539.07.253

Dear customer,

We thank you and congratulate you on your choice.

This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

May we wish you all the very best with your modern appliance!

THE MANUFACTURER

APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.

FOR SERVICE PLEASE REFER TO SERVICE ADDRESS AND NUMBER REPORTED IN THE WARRANTY CARD.



- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- If a stationary appliance is not provided with a supply cord and a plug or with other means for disconnection from the supply having an air gap contact separation in all active (phase) conductors, the instructions shall state that such means for disconnection shall be incorporated in the fixed wiring according to the wiring rules.
- Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

INSTRUCTIONS FOR USE

FOR VITROCERAMIC HOBS SEE ADDITIONAL INSTRUCTIONS

Installation

All the operations concerned with the installation must be carried out by authorised personnel, in terms with the standards in force.

For specific instructions, kindly read the part titled, Instructions for the installer.

Use

Gas burners (Fig. 1).

The ignition of the gas burner is carried out by putting a small flame to the upper part holes of the burner, pressing and rotating the corresponding knob in an anti-clockwise manner, until the maximum position has coincided with the marker. When the gas burner has been turned on, adjust the flame according to need. The minimum position is found at the end of the anti-clockwise rotation direction.

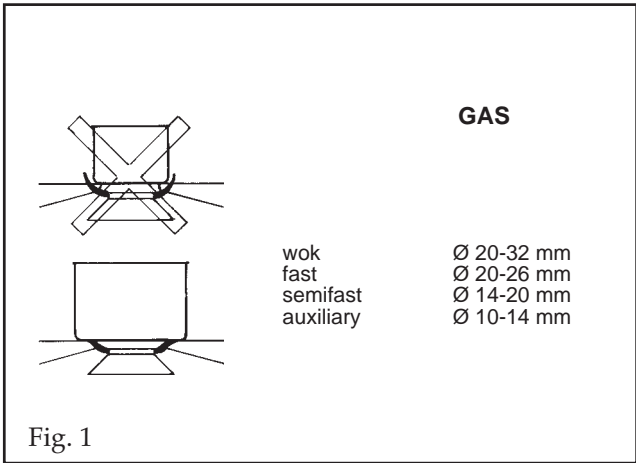
In models with automatic ignition, push the control knob down to initiate the ignition spark, then turn the knob to maximum flame. The electric spark between the ignition plug and the burner provides the ignition of the burner itself. After ignition, immediately release the push-button and adjust the flame according to need.

To start the burner in models equipped with a thermoelectric resistance keep the knob pressed hard for 10 seconds, as described above, after placing it on its maximum value. After releasing the knob, make sure the burner is actually lit.

N.B. - we recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot

- do not leave any empty pots or pans on the fire
- do not use any tools for grill-cooking on Crystal hobs.

When cooking is finished, it is also a good norm to close the main gas pipe tap and cylinder.



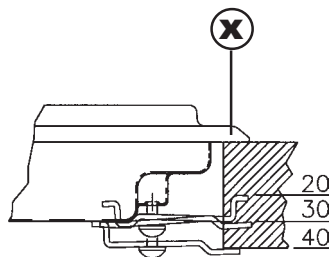
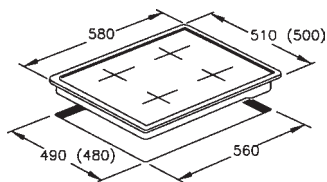
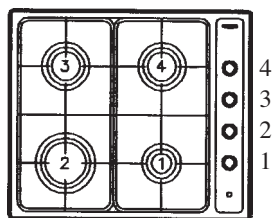


Fig. 2

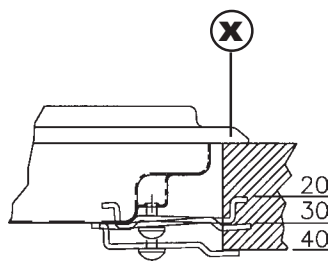
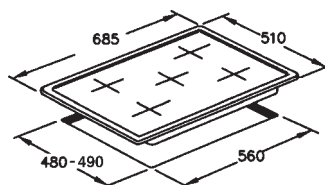
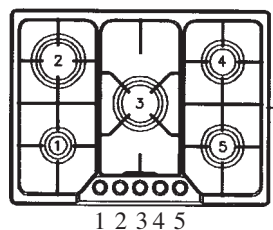
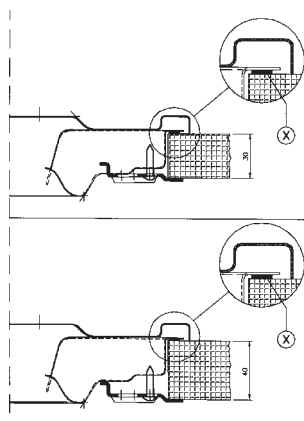
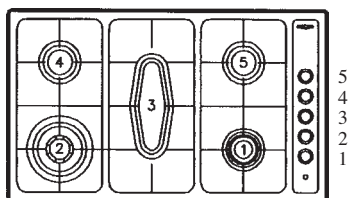
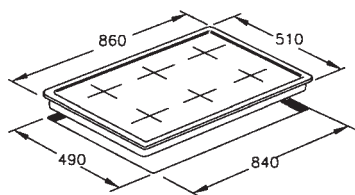
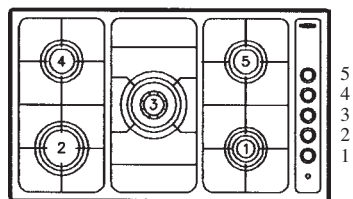
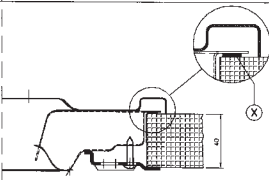
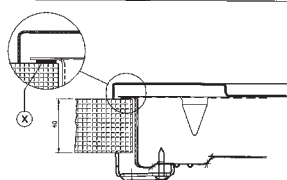
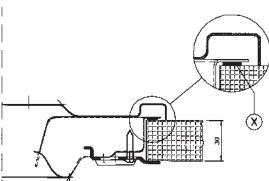
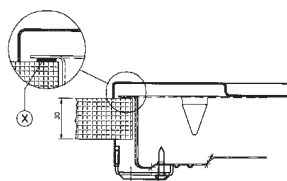
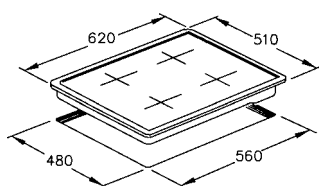
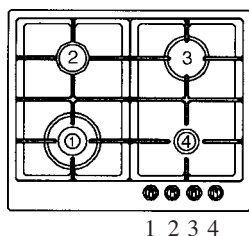


Fig. 2



mm

Fig. 2



FRONT FIXING

REAR FIXING

mm

Fig. 2

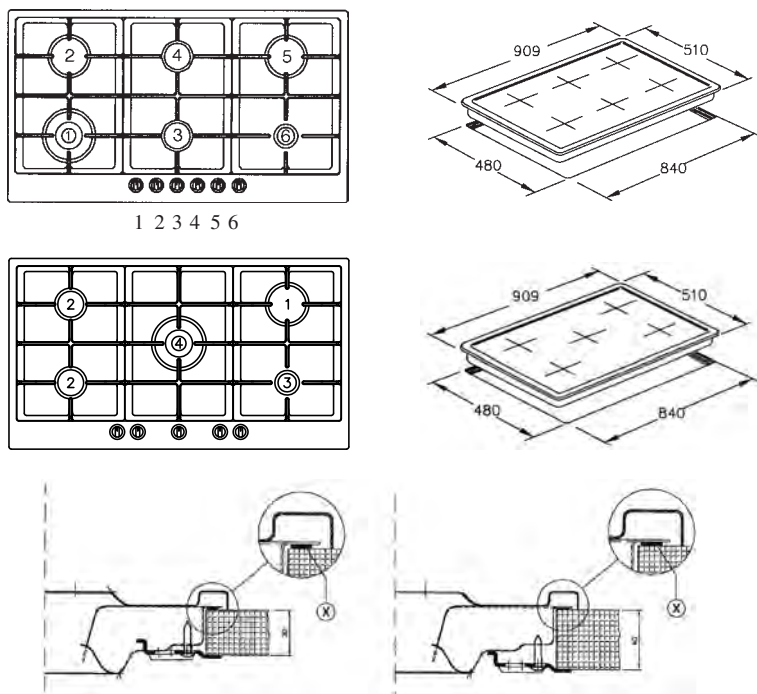


Fig. 2

Maintenance

Gas/Electric

Prior to any operation, disconnect the appliance from the electrical system. For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:

- the glass, steel and /or enamelled parts must be cleaned with suitable non-abrasive or corrosive products (found on the market). Avoid chlorine-base products (bleach, etc.);
- avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemon juice, etc.).
- the wall baffle and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry carefully and check that none of the burner holes is fully or partially clogged;
- the electrical parts are cleaned with a damp cloth and are lightly greased with lubricating oil when still warm.
- the stainless steel grids of the working area, after having been heated, take on a bluish tint which does not deteriorate the quality. To bring colour back to its original state, use a slightly abrasive product.

N.B.- Cleaning of the taps must be carried out by qualified personnel, who must be consulted

in case of any functioning anomaly.

Check periodically the state of conservation of the flexible gas feed pipe. In case of leakage, call immediately the qualified technicians for its replacement.

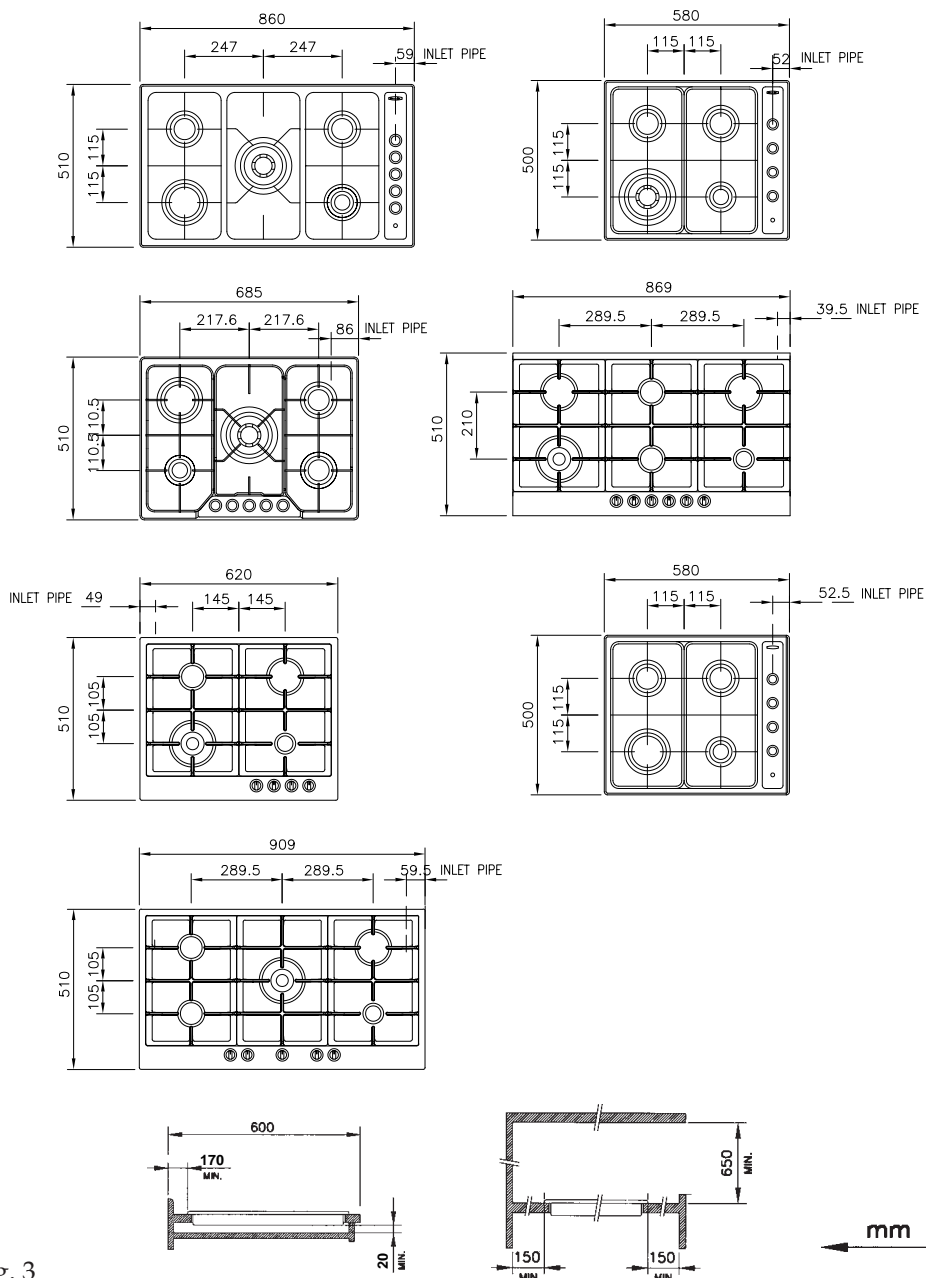


Fig. 3

WARNING: CRYSTAL HOBS

DO NOT TIGHTEN SCREW 'A' EXCESSIVELY, ONE TURN MAX WILL BE SUFFICIENT, AFTER CORRECTLY FITTING SHAFT 'B' INTO PLACE, AS SHOWN IN THE PICTURE. ENSURE THAT THE SUPPORTING SURFACE IS PERFECTLY EVEN. FIT THE APPROPRIATE EXPANDED SEAL. CRYSTAL HOBS MUST NOT BE SUBJECTED TO STRAINS CAUSED BY UNEVEN SUPPORTING SURFACES.

INSTRUCTIONS FOR THE INSTALLER

Installation

These Instructions are for authorised personnel, as a guide to the installation, adjustment and maintenance, according to the laws and standards in force. Any of these operations must always be carried out when the appliance has been disconnected from the electric system.

Installation (Gas)

This appliance is not provided with a combustion product discharge. It is recommended that it be installed in sufficiently aerated places, in terms of the laws in force. The quantity of air which is necessary for combustion must not be below 2.0 m³/h for each kW of installed power.

See table of burner power.

Positioning

(Fig. 2-3) The appliance can be fitted into a working area as illustrated on the corresponding figure. Before positioning the hob, fit the seal (X) around the entire periphery of the hole cut in the worktop. Apply the seal provided over the whole of the area perimeter.

When the appliance is installed so that the base can be touched, a protecting shield must be fitted. This shield must be at least 20mm from the lowest part of the appliance and be capable of withstanding the appliance temperatures.

Gas connection

(Fig. 4) Connect the appliance to the gas cylinder or to the installation according to the prescribed standards in force, and ensure beforehand, that the appliance matches the type of gas available. Otherwise, see "Adaptation to various types of gas". Furthermore, check that the feed pressure falls within the values described on the table: "User characteristics".

For Connection with a flexible hose

The hotplate can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601. Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate. **WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.

Rigid/semi rigid metal connection

Carry out the connection with fittings and metal pipes (even flexible pipes) so as to obtain counter stress the inner parts of the appliance.

N.B. - when the installation has been carried out, check the perfect sealing of the entire connection system, by using a soapy solution.

Before Leaving - Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame

position and observe stability of the flame for each burner individually and concurrently. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing: Yellow tipping of the hob burner flame.

Sooting up of cooking utensils.

Burners not igniting properly.

Burners failing to remain alight.

Burners extinguished by cupboard doors.

Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, contact the authorised personnel in your area.

Data Label

The Data Label is located on the bottom cover of the appliance. Where the bottom cover is not visible in the installed position, a duplicate Data Label is supplied to ad here in an accessible area adjacent to the appliance. Ensure that the available gas supply matches the gas types listed on the Data Label.

Electrical connection

(Fig. 5) Prior to carrying out the electrical connection, please ensure that:

- the plant characteristics are such as to follow what is indicated on the matrix plate placed at the bottom of the working area;
- that the plant is fitted with an efficient earth connection, following the standards and law provisions in force. The earth connection is compulsory in terms of the law.

Should there be no cable and /or plug on the equipment, use suitable absorption material for the working temperature as well, as indicated on the matrix plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.

Should a direct connection to the network be required, it will be necessary to interpose an omnipolar switch with minimum aperture between the 3 mm. contacts, dimensioned to bear the plate load and it must follow the standards in force

(the yellow / green earth cable must not be interrupted by the switch). The plug or omnipolar switch must be easily reached on the installed equipment.

The manufacturers decline any responsibility in the event of non-compliance with what is described above and the accident prevention norms not being respected and followed.

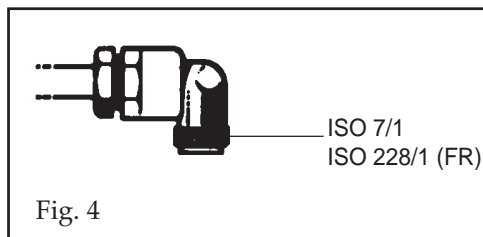


Fig. 4

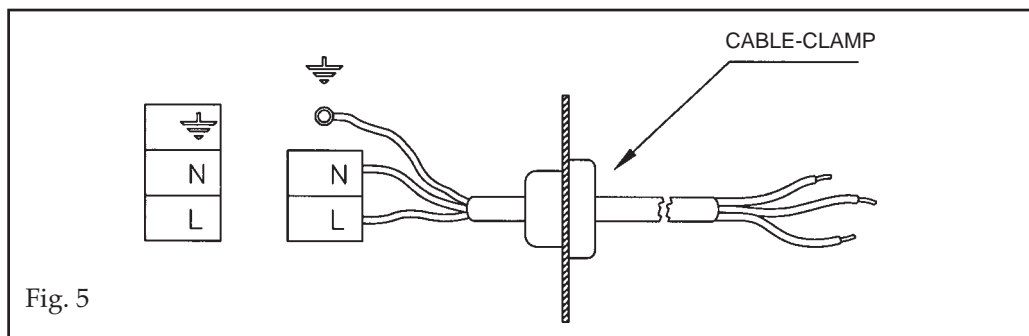


Fig. 5

Adaptation to various types of gas

(Fig. 6-7) Should the appliance be pre-set for a different type of gas than that available, proceed as follows:

- replace the injectors (Fig. 5) with the corresponding type of gas to be used (see table "Uses characteristics").
- to adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig. 6) after turning the tap to its minimum position. For ULPG (butane / propane) screw tight.

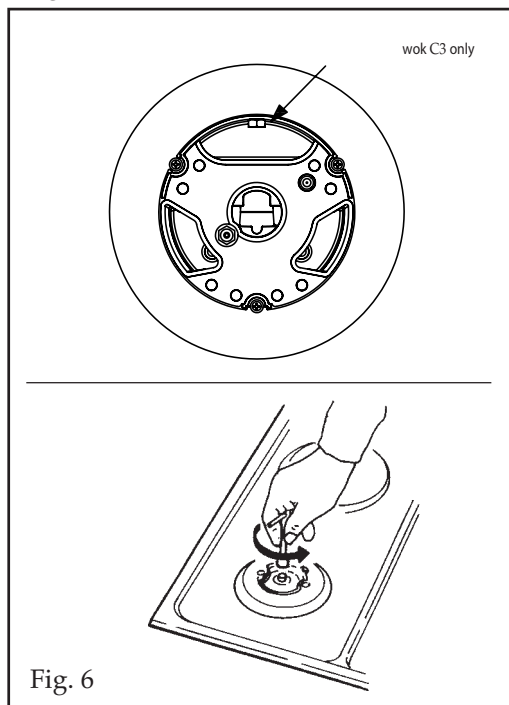


Fig. 6

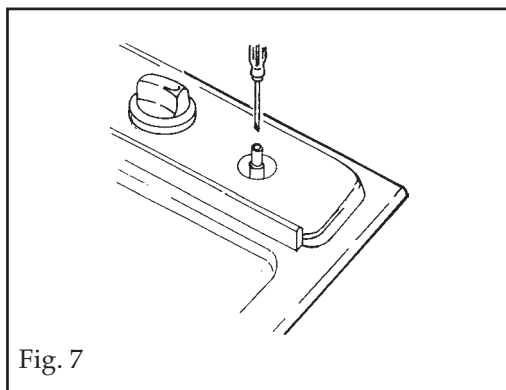


Fig. 7

USER CHARACTERISTICS			
GAS BURNERS			
FEED		BURNER	CONSUMPTION
TYPE	PRESSURE kPa	Ø INJECTORS 1/100 mm	MJ/h
Natural gas G20	1.0	fast	11.7
		semifast	6.9
		auxiliary	4.1
		Wok (C3)	13.0
Universal LPG G30/G31	2.75	fast	11.9
		semifast	6.5
		auxiliary	4.1
		Wok (C3)	12.0

Warranty Note:

Should you require warranty service please contact Häfele on 1800 755 890 or by emailing info@hafele.com.au.

Please refer to the warranty card that came with appliance for the full terms and conditions of this warranty.

The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardising the essential characteristics.

OVENS



Installation - Use - Maintenance

Oven models:

60cm Built in Ovens

539.07.031

539.07.041

GENERAL INFORMATION

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your new appliance.

Please remember the advice and warnings shown in this manual which is headed 'IMPORTANT – Warning and Safety Instructions'.

This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

NOTE: The adjacent furniture or the housing and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of use.

Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the above guidelines.

Installing the appliance in contravention of this temperature limit or the placing of adjacent cabinet materials closer than 4mm to the appliance, will be at the liability of the owner.

The use for any other purpose or in any other environment without the express agreement of the manufacturer or its agent, would invalidate any warranty or liability claim.

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in the Conditions of Guarantee.

The foregoing does not affect your statutory rights.

Before using this appliance ensure that any protective packaging or coatings have been removed. To aid the protection of the environment, please sort the packing materials into different types and dispose of them in accordance with the local waste disposal laws.

Any further information on waste disposal can be obtained from your local Environmental Agency office.

When first used, an odour may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This Appliance has been Constructed and Distributed in compliance with the essential requirements of the following EEC DIRECTIVES and EUROPEAN NORMS:-

CE Marking – 93/68 Low Voltage – 73/23 EMC – 89/336

Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6, AS/NZS3350-1, AS/NZS3350-2-6

As we have a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

IMPORTANT NOTE – WARNING and SAFETY INSTRUCTIONS

This appliance complies with all current safety legislation, however the manufacture wishes to emphasise that compliance does not remove the fact that the appliance surfaces will become hot during use and retain heat after operation.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

We also advise that great care is taken during use and cleaning operations.

Do not place heavy objects on or lean on the oven door when open as this can cause damage to the hinging.

Do not leave heated oil or fat unattended as there is a risk of fire.

Do not place pans or baking trays on the bottom of oven cavities or line with Aluminium Foil.

Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.

Do not use the appliance for space heating or to dry clothes.

Do not install the appliance next to curtains or soft furnishings.

Do not attempt to lift or move cooking appliances by pulling on any door or handle as this can cause damage.

Do not use a steam cleaner to clean the oven.

NOTE: This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

For electrical installations, NICEIC registration is recommended.

The manufacture & it's agent declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required – please consult your Qualified Installer if you are in any doubt about the amount required.

WARNING!!!

accessible parts will become hot when in use. To avoid burns and scalds children should be kept away. Care should be taken to avoid touching heating elements inside the oven.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

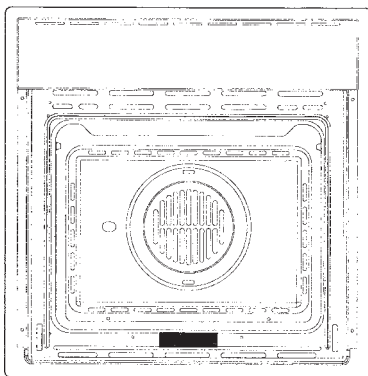
DEAR CUSTOMER,

We thank you and congratulate you on your choice.

This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

THE MANUFACTURER



IMPORTANT

The oven's data plate is accessible even with the oven fully installed. The plate is visible simply by opening the door. Always quote the details from it to identify the appliance when ordering spare parts.

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INSTALLATION INSTRUCTIONS

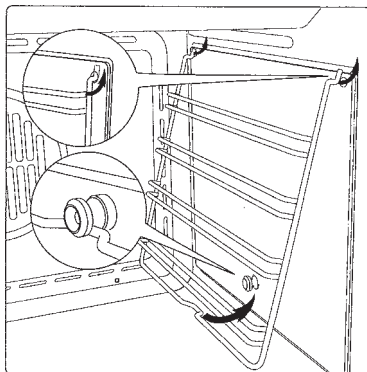
Flush fitting	14
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THE FIRST TIME YOU USE THE OVEN

Clean the oven thoroughly with soapy water and rinse well. To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure.

Operate the oven for about 30 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Important:

As a safety precaution, before cleaning the oven, always disconnect the plug from the power socket or the power cable from the oven. Do not use acid or alkaline substances to clean the oven (lemon juice, vinegar, salt, tomatoes etc.). Do not use chlorine based products, acids or abrasive products to clean the painted surfaces of the oven.

Built in electric oven E60SM/ALGM600TE Report number 2976

SHELF INSTALLATION.

Important! For safety reasons it is important that the shelves are installed correctly.

Serious injury can result if the following instructions are not followed. The shelves must be installed the correct way around as shown in the following three steps.

STEP ONE.

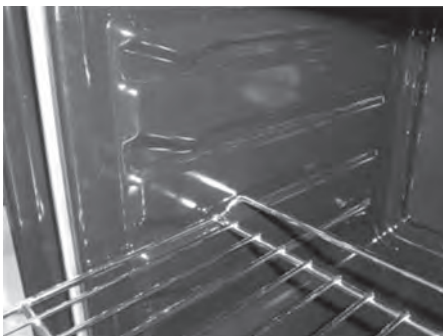
Hold the shelf with two hands, one hand each side of the shelf. Ensure that the oven shelf side with the up raised wire is pointing up and enters the oven slots first.

Tilt the shelf at approximately 45 degrees so that it can slide into the slots in the oven walls.



STEP TWO.

Once the shelf has started to enter the oven, lower the front so that the shelf is in a flat position.

**STEP THREE.**

Continue to push the shelf to the back of the oven until it stops.

The correct installation can be checked by withdrawing the shelf in the flat position. It should come up against stops at the approximately three quarters of the way out preventing the complete withdrawal of the shelf. This stop is there for your safety to prevent hot food being spilt onto the oven operator.

To remove the oven shelf for cleaning, tilt the shelf back to the 45 degrees position and slid out.



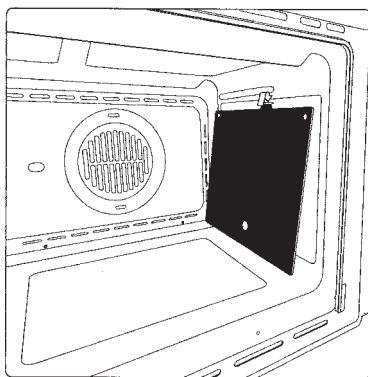
SELF-CLEANING CATALYTIC PANELS

Our smooth walled ovens can be fitted with self-cleaning panels to cover the inside walls.

These special panels are simply hooked on to the walls before the side frames are fitted. They are coated in a special, micro-porous catalytic enamel which oxidises and gradually vaporises splashes of grease and oil at cooking temperatures above 200° C.

If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature.

Never wash or clean self-cleaning panels with abrasive, acid, or alkaline products.

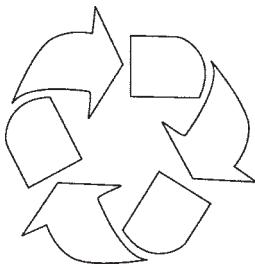


RESPECT FOR THE ENVIRONMENT

The documentation provided with this oven has been printed on chlorine free bleached paper or recycled paper to show respect for the environment.

The packaging has also been designed to avoid environmental impact. Packaging material is ecological and can be re-used or recycled.

By recycling the packaging, you will help save raw materials as well as reducing the bulk of domestic and industrial waste.



CONTROL PANEL FUNCTIONS

FUNCTION SYMBOLS ON THE SELECTOR



Oven light (stays on while oven is in use).



Bottom heating element.
Thermostat setting from 50°C to MAX.



Top and bottom heating elements. Thermostat setting from 50°C to MAX.



Top and bottom heating elements with fan. Thermostat setting from 50°C to MAX.



Circular heating element with fan. Thermostat setting from 50°C to MAX.



Fan for defrosting. Thermostat setting at 0°C.



Bottom heating element with fan. Thermostat setting from 50°C to MAX.



Double top heating element with fan (large area grill). Thermostat setting from 50°C to 200°C.



Double top heating element (large area grill). Thermostat setting from 50°C to 200°C.



Top heating element (small, low power grill). Thermostat setting from 50°C to 200°C.

INSTRUCTIONS FOR USE

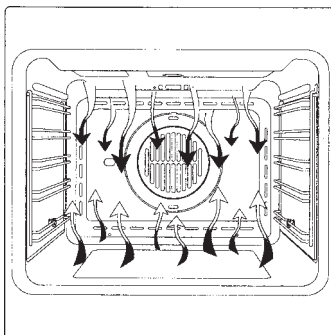
CONVENTIONAL COOKING



Conventional cooking uses top and bottom heat to cook a single dish.

Place the food in the oven only once cooking temperature has been reached, i.e. when the heating indicator goes out.

If you want to increase top or bottom temperature towards the end of the cooking cycle, set the temperature control to the right position. It is advisable to open the oven door as little as possible during cooking.



FAN COOKING



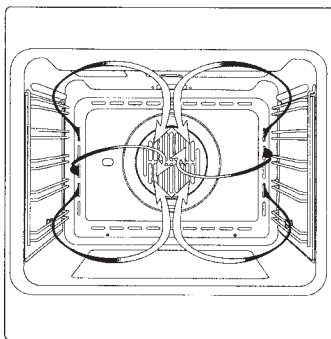
For this type of cooking a fan positioned at the back allows the circulation of hot air inside the oven, creating uniform heat. In this way cooking is more rapid than conventional cooking. It is a suitable method for cooking dishes on more than one shelf, especially when the food is of different types (fish, meat etc.)

DEFROSTING



By selecting one of the fan cooking functions and setting the thermostat to zero, the fan allows cold air to circulate inside the oven. In this way frozen food can be rapidly defrosted.

It is not essential to pre-heat the oven, but you are advised to do so when cooking pastries.



GRILL COOKING

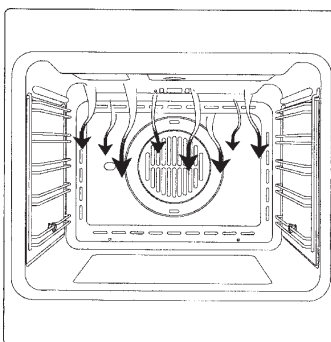


Use the grill to grill or brown foods.

Some ovens may be equipped with an electric motor, spit and skewers for turning on the spit.

Place the shelf with the food to be cooked in the 1st or 2nd position from the top.

Pre-heat the oven for 5 minutes. Turn the thermostat to a temperature between 50° and 200°.



COOLING FAN

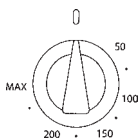
The fan is positioned on the upper part of the oven and create a circle of cooling air on the inside of the furniture and through the door of the oven.

It is turned on when the temperature of the outer shell of the oven reaches 60°C.

By switching on the oven with the thermostat at 200°C the fan starts working after approx. 10 min.

It is turned off when the temperature of the outer shell of the oven descends under 60°C.

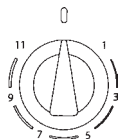
By switching off the oven with the thermostat at 200°C the fan stops working after approx. 30 min.



THERMOSTAT

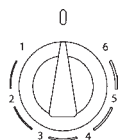
Use the thermostat to set the cooking temperature you need. The thermostat can be adjusted from 50° to 250° C.

0-11 HEAT REGULATOR



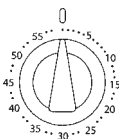
0-6 SELECTOR

Use these to adjust the heat in the cast iron or glass-ceramic plates. Increase the setting from 0 to 6 or from 0 to 11 to raise the temperature.



ALARM TIMER

You can set this timer to sound a buzzer after 0 to 60 minutes of cooking. First turn the knob fully clockwise, then turn it back to the desired alarm time.

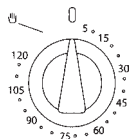


COOKING TIMER

First, turn the cooking selector to the required cooking function, and the thermostat to the desired cooking temperature.

Then, to set end of cooking time, turn the cooking timer to the right and to the desired time. First turn the knob fully clockwise, then turn it back to the desired alarm time. A buzzer sounds at the end of the timed cooking period, and the oven switches itself off.

To set the oven to manual operation (not timer), turn the timer anticlockwise to the hand symbol.



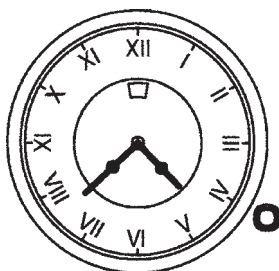
PROGRAMMING END OF COOKING TIME WITH THE ANALOGUE TIMER

Setting the clock

Pull the knob out and turn it clockwise to set the clock.

First, turn the cooking selector to the required cooking function, and the thermostat to the desired cooking temperature. Then, to set end of cooking time, turn the cooking timer to the right and to the desired time. A buzzer sounds at the end of the timed cooking period, and the oven switches itself off. Push the timer knob in to silence the buzzer.

To set only the start of cooking, leave the knob in the manual position.



6 KEY ELECTRONIC TIMER




Setting the clock

Press the duration  key and the end of cooking  key simultaneously, then press the +/- keys to set the time.


MANUAL OPERATION

To start cooking without setting end of cooking time, press the manual key  .



SETTING ONLY THE DURATION OF COOKING IN SEMI-AUTOMATIC MODE

To set the duration of cooking, press the duration key  and press the +/- keys to set the duration of cooking. A buzzer sounds when the cooking period finishes, and the oven switches itself off. Turn the thermostat and selector knobs back to 0 position and press the manual key.

SETTING ONLY THE END OF COOKING TIME IN SEMI-AUTOMATIC MODE

To set the end of cooking time, press the end of cooking key  and press the +/- keys to set the time at which you want the oven to switch off. A buzzer sounds when the clock reaches the set time, and the oven switches itself off. Turn the thermostat and selector knobs back to 0 position and press the manual key.

FULLY AUTOMATIC OPERATION

To set the end of cooking time, press the duration key  and press the +/- keys to set the duration of cooking. Press the end of cooking key  and press the +/- keys to set the time at which you want the oven to switch off. When you finish setting these times, the AUTO symbol flashes and the buzzer sounds. Press any key to silence it.

ALARM TIMER

Press the alarm timer key and press the +/- keys to set the required duration of cooking. The buzzer sounds when the cooking time ends. Press any key to silence it.

PROGRAMMING ERRORS

You cannot program in a cooking period which starts earlier than the time displayed on the clock. If you try to do so, the buzzer sounds and the AUTO symbol flashes. Simply change the duration or cooking time to correct the error.

CANCELLING A COOKING PROGRAMME

To cancel a cooking programme, simply press the manual key.

REPLACING THE OVEN LIGHT

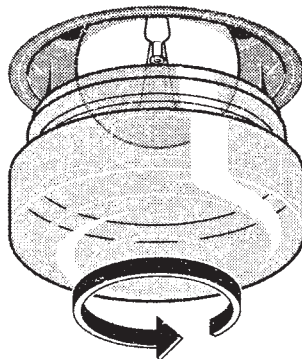
IMPORTANT:

The oven light must have these precise features:

- a) it must be able to resist high temperatures (up to 300°C)
- b) power supply: see V/Hz indicated on data plate.
- c) power 25W.
- d) E 14 connection.

Before proceeding, disconnect the appliance from the main electricity supply.

- to prevent damage, place a tea cloth in the oven
- unscrew the glass cover of the light
- unscrew the old light bulb and replace it with the new one
- put back the glass cover and remove the tea cloth
- connect the appliance to the main electricity supply

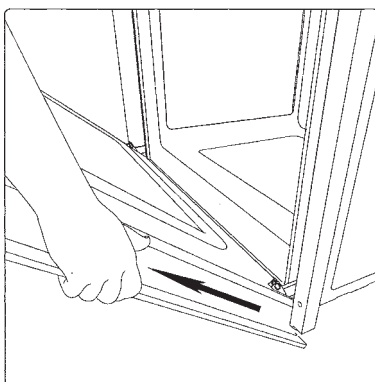
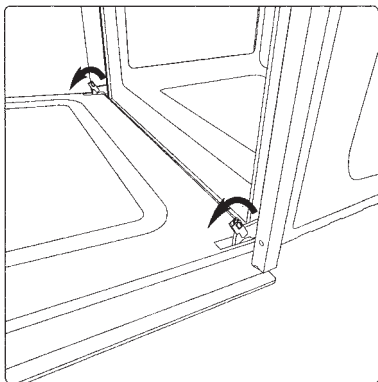


REMOVING THE OVEN DOOR

The oven door can be removed quickly and easily. To do so, proceed as follows:

- Open the door fully.
- Lift the two levers shown in fig.
- Close the door as far as the first stop (caused by the raised levers).
- Lift the door upwards and outwards to remove it from its mountings.

To replace fit the door, fit the hinges in their mountings and lower the two levers.

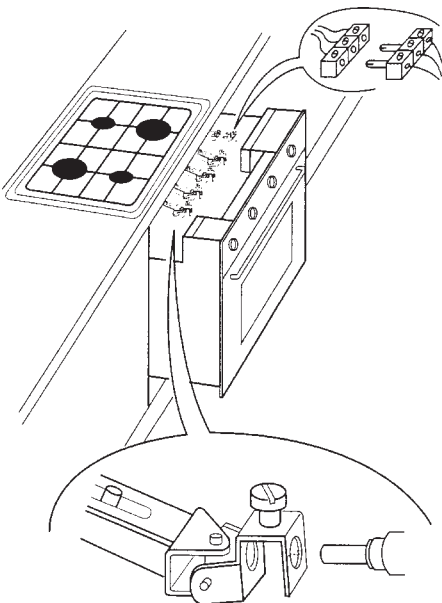
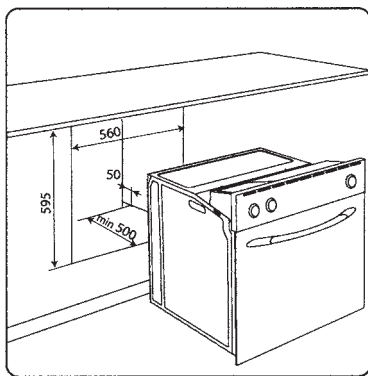
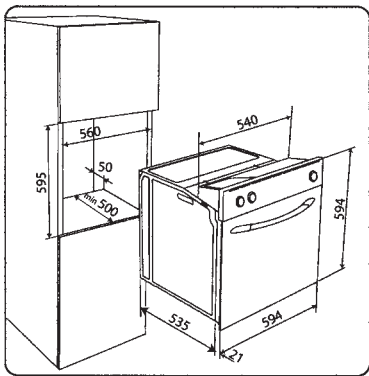


INSTALLATION INSTRUCTIONS

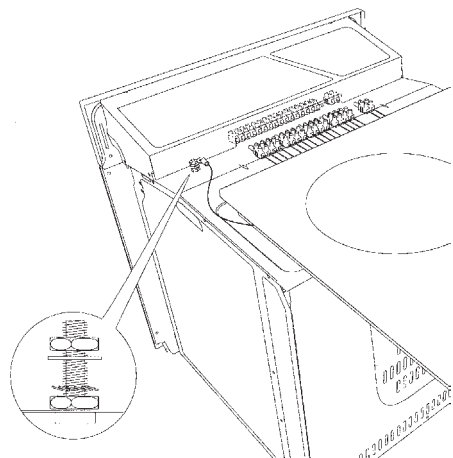
Flush fitting

The oven can be installed under a work top or in a cooking column. Figure shows the installation dimensions. Make sure that surrounding materials are heat resistant. Align the oven centrally with respect to the side walls of the units surrounding it and fix it in place with the screws and Allen screws provided.

See the accompanying instructions for combining the oven with multi-functional gas or gas-electric cookers.



GAS OR ELECTRICAL CONNECTIONS

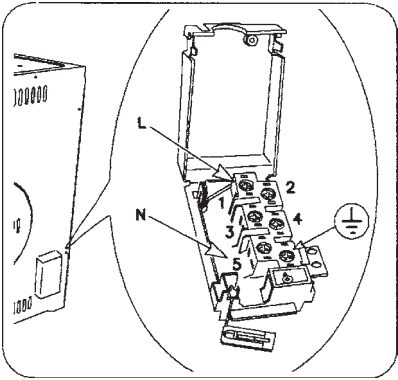
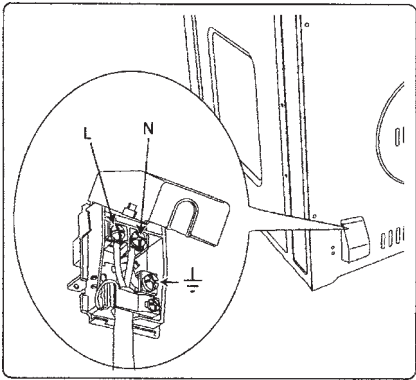


ELECTRICAL CONNECTIONS

Before connecting the oven to the mains power supply, make sure that:

- The supply voltage corresponds to the specifications on the data plate on the front of the oven.
- The mains supply has an efficient earth (ground) connection complying with all applicable laws and regulations. Correct earthing (grounding) is a legal requirement. If the appliance is not pre-fitted with a power cable and/or plug, use only suitable cables and plugs capable of handling the power specified on the appliance's data plate and capable of resisting heat. The power cable should never reach a temperature 50° C above ambient temperature at any point along its length. If the appliance is to be connected directly to mains terminals, fit a switch with minimum aperture of 3 mm between the contacts. make sure that the switch is of sufficient capacity for the power specified on the appliance's data plate, and compliant with applicable regulations. The switch must not break the yellow-green earth wire. The socket or switch must be easily reachable with the oven fully installed.

*** CABLE TYPES AND DIAMETERS** **230V~ H05RRF 3 x 1,5 mm²**



~ 230V	1 2 3 4 5	PE	R	L	N
~ 230V 3	1 2 3 4 5	PE	R	L1	L2
~ 400V 2N	1 2 3 4 5	PE	R	L1	L2
~ 400V 3N	1 2 3 4 5	PE	R	L1	L2

* H05RN-F	
230V~	*3 x 4 mm²
230V 3	*4 x 2,5 mm²
400V 2N~	*4 x 2,5 mm²
400V 3N~	*5 x 1,5 mm²

N.B. The manufacturer declines all responsibility for damage or injury if the above instructions and normal safety precautions are not respected.

Warranty Note:

Should you require warranty service please contact Häfele on 1800 755 890 or by emailing info@hafele.com.au.

Please refer to the warranty card that came with appliance for the full terms and conditions of this warranty.

The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardising the essential characteristics.

COD. 2.000.35.3

Microwave Oven
HAFELE
INSTRUCTION MANUAL
MODEL:538.31.030

Read these instructions carefully before using your microwave oven, and keep it carefully.

If you follow the instructions, your oven will provide you with many years of good service.

SAVE THESE INSTRUCTIONS CAREFULLY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

Specifications

Model:	538.31.030
Rated Voltage:	230-240V~50Hz
Rated Input Power(Microwave):	1450W
Rated Output Power(Microwave):	900W
Rated Input Power(Grill):	1100W
Rated Input Power(Convection):	2400W
Oven Capacity:	25L
Turntable Diameter:	Ø315mm
External Dimensions(LxWxH):	595x486x460mm
Net Weight:	Approx.22.4kg

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

1. **Warning:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. **Warning:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
3. **Warning:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understand the hazards of improper use.
4. **Warning:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated. (only for grill series)
5. Only use utensils suitable for use in microwave ovens.
6. The oven should be cleaned regularly and any food deposits should be removed.
7. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
9. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
10. Do not overcook food.
11. Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
12. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
13. Install or locate this oven only in accordance with the installation instructions provided.
14. Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
15. Use this appliance only for its intended uses as described in manual. Do not use corrosive chemicals or vapors in this appliance. This oven is especially designed to heat. It is not designed for industrial or laboratory use.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Do not store or use this appliance outdoors.
18. Do not use this oven near water, in a wet basement or near a swimming pool.
19. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep cord away from heated surface, and do not cover any events on the oven.
20. Do not let cord hang over edge of table or counter.
21. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
22. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

- 23. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 24. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 25. Children should be supervised to ensure that they do not play with the appliance.
- 26. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- 27. **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 28. Accessible parts may become hot during use. Young children should be kept away.
- 29. Steam cleaner is not to be used.
- 30. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- 31. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- 32. Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)

To Reduce the Risk of Injury to Persons

Grounding Installation

DANGER

Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING

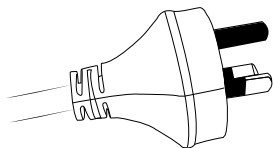
Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the inside of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.



This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:
 - 1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2)The extension cord must be a grounding-type 3-wire cord.
 - 3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

UTENSILS

CAUTION

Personal Injury Hazard

It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. **Do not exceed 1 minute cooking time.**

Materials you can use in microwave oven

Utensils	Remarks
Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

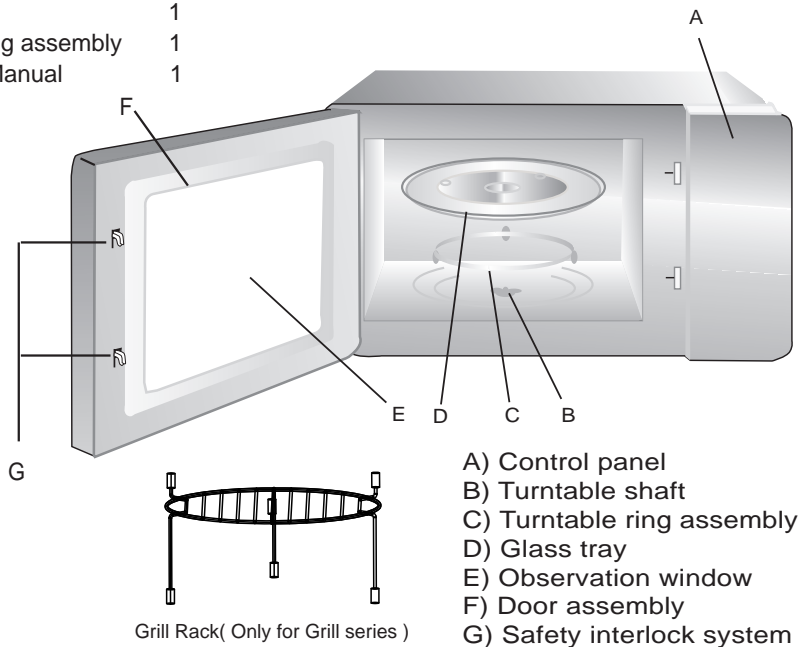
Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

SETTING UP YOUR OVEN

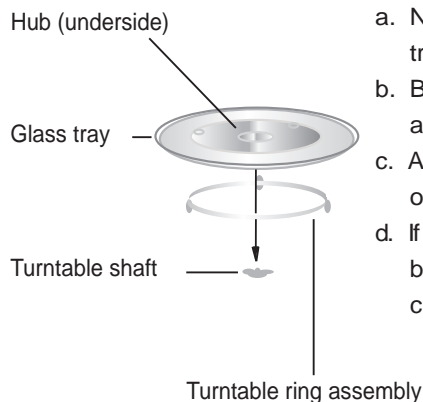
Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity.
Your oven comes with the following accessories:

- Glass tray 1
- Turntable ring assembly 1
- Instruction Manual 1



Turntable Installation



- Never place the glass tray upside down. The glass tray should never be restricted.
- Both glass tray and turntable ring assembly must always be used during cooking.
- All food and containers of food are always placed on the glass tray for cooking.
- If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

Installation and connection

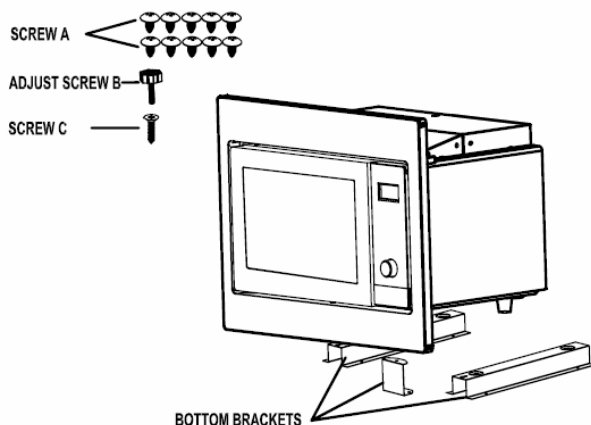
- This appliance is only intended for domestic use.
- This oven is intended for built-in use only. It is not intended for counter-top use or for use inside a cupboard.
- Please observe the special installation instructions.
- The appliance can be installed in a 60cm wide wall-mounted cupboard (at least 55cm deep and 85cm off the floor).
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
- The mains voltage must correspond to the voltage specified on the rating plate.
- The socket must be installed and connecting cable must only be replaced by a qualified electrician. If the plug is no longer accessible following installation, an all-pole disconnecting device must be present on the installation side with a contact gap of at least 3mm.
- Adapters, multi-way strips and extension leads must not be used. Overloading can result in a risk of fire.

The accessible surface
may be hot during
operation.



Installation Instruction

Please Read the Manual Carefully Before Installation



Please Note

Electrical connection

The oven is fitted with a plug and must be only connected to a properly installed earthed socket. In accordance with the appropriate regulations, the socket must only be installed and the connecting cable must only be replaced by a qualified electrician.

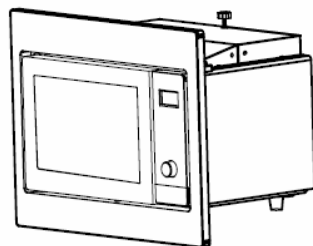
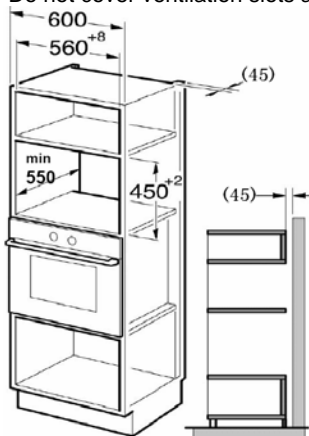
If the plug is no longer accessible following installation and all-pole isolating switch must be present on the installation side with a contact gap at least 3mm.

A. Built-in furniture

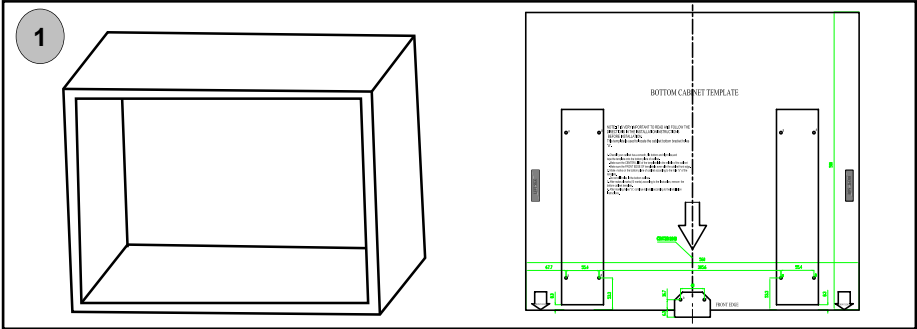
The built-in cabinet shall not have a rear wall behind the appliance.

Minimum installation height is 85cm.

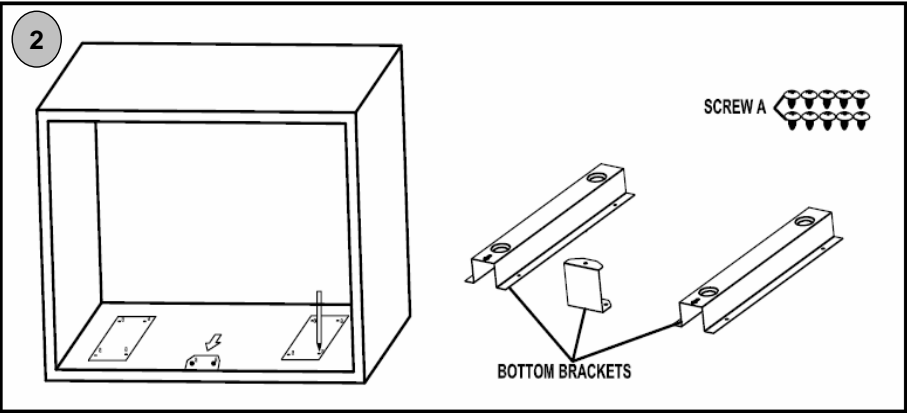
Do not cover ventilation slots and air intake points.



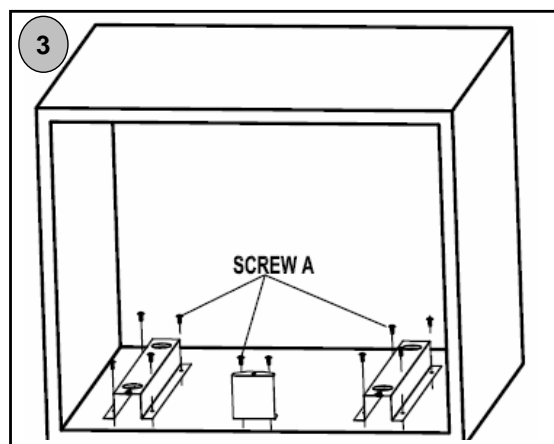
B. Prepare the Cabinet.



1. Read the instruction on the **BOTTOM CABINET TEMPLATE**, put the template on the bottom plane of cabinet.

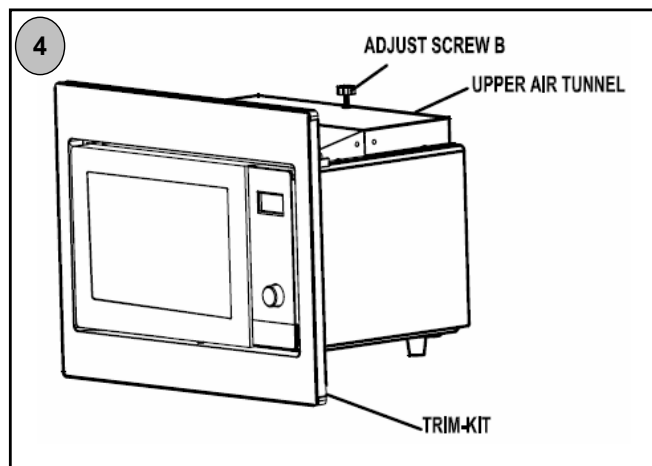


2. Make marks on the bottom plane of cabinet according to marks “a” of the template.



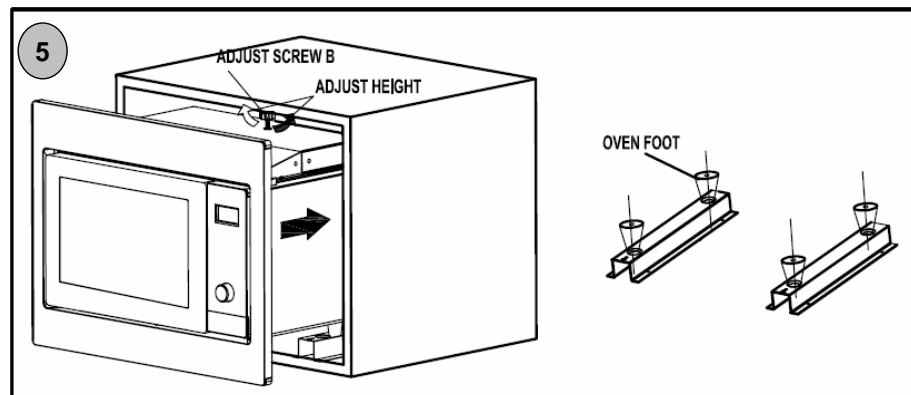
3. Remove the BOTTOM CABINET TEMPLATE, and fix the BOTTOM BRACKETS with SCREW A.

C. Prepare the oven.



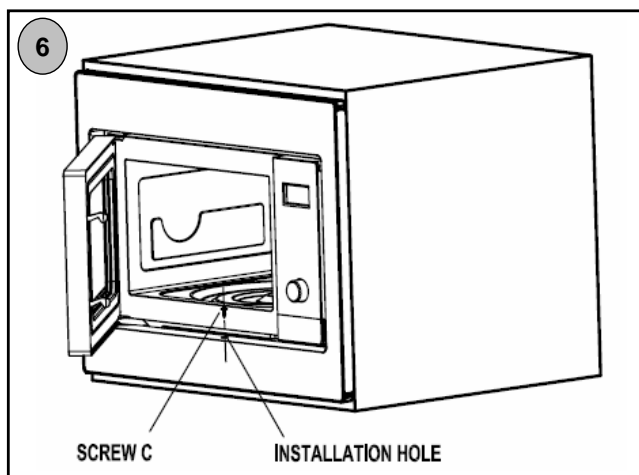
4. Fix SCREW B on the UPPER AIR TUNNEL of the oven.

D. Install the oven.



5. Install the oven into the cabinet.

- Adjust the height of SCREW B to keep 1mm gap between the SCREW B and the top plane of cabinet.
- Make sure that the OVEN FEET are aligned with the grooves of brackets when install the oven into the cabinet.
- Do not trap or kink the power cord.



6. Open the door; fix the oven to the cabinet with SCREW C at the INSTALLATION HOLE of TRIM KIT.


OPERATION INSTRUCTION

This microwave oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.


1.Clock Setting

When the microwave oven is electrified,the oven will display "0:00", buzzer will ring once.

1) Press " **CLOCK/PRE-SET** " to choose 12-hour or 24-hour.

2) Turn " " to adjust the hour figures, the input time should be within 0--23(24-hour) or 1--12(12-hour).

3) Press " **CLOCK/PRE-SET** ", the minute figures will flash.

4) Turn " " to adjust the minute figures, the input time should be within 0--59.


5) Press " **CLOCK/PRE-SET**" to finish clock setting. ":" will flash.

Note: 1) If the clock is not set, it would not function when powered.


2) During the process of clock setting, if you press " **STOP/CLEAR** ", the oven will go back to the previous status automatically.

2. Microwave Cooking

1) Press the "**MICROWAVE** " key once, and "P100" display.

2) Press " **MICROWAVE**" for times or turn " " to select the microwave power from 100% to 10%. "P100", "P80", "P50", "P30", "P10" will display in order.

3) Press "**START/+30SEC./CONFIRM** " to confirm.

4)Turn " " to adjust the cooking time. (The time setting should be 0:05- 95:00.)

5) Press " **START/+30SEC./CONFIRM** " to start cooking.



NOTE: the step quantities for the adjustment time of the coding switch are as follow:

0---1 min : 5 seconds
1---5 min : 10 seconds
5---10 min : 30 seconds
10---30 min : 1 minute
30---95 min : 5 minutes

Microwave Power Chart



Press	Once	Twice	Thrice	4 times	5 times
Microwave Power	100%	80%	50%	30%	10%

3. Grill Cooking

- 1) Press the "GRILL/COMBI." key once, and "G-1" display.
- 2) Press " GRILL/COMBI." for times or turn "  " to select the grill power.
Stop turning when "G-1" displays.
- 3) Press "START/+30SEC./CONFIRM " to confirm.
- 4)Turn "  " to adjust the cooking time. (The time setting should be 0:05- 95:00.)
- 5) Press " START/+30SEC./CONFIRM " to start cooking.

Note: If half the grill time passes, the oven sounds twice to tell you to turn the food over. You can just leave continue working. But in order to have a better effect of grilling food, you should turn the food over, close the door, and then press"START/+30SEC./CONFIRM" to continue cooking. If no operation, the oven will work automatically and sound once.

4. Combination Cooking


- 1) Press the "GRILL/COMBI." key once, and "G-1" display.
- 2) Press " GRILL/COMBI." for times or turn "  " to select the grill power.
Stop turning when "C-1","C-2","C-3" or "C-4" displays.
- 3) Press "START/+30SEC./CONFIRM " to confirm.
- 4)Turn "  " to adjust the cooking time. (The time setting should be 0:05- 95:00.)
- 5) Press " START/+30SEC./CONFIRM " to start cooking.

Note: Combination instructions

Instructions	Display	Microwave	Grill	Convection
1	C-1	●		●
2	C-2	●	●	
3	C-3		●	●
4	C-4	●	●	●


5. Convection Cooking(With preheating funtion)

The convection cooking can let you to cook the food as a traditional oven. Microwave is not used. It is recommended that you should preheat the oven to the appropriate temperature before placing the food in the oven.

- 1) Press the "**CONVECTION**" key once, "150" flash.
- 2) Keep pressing "**CONVECTION**" or turn " " to select the convection function.

Note: the temperature can be chosen from 150 degrees to 240 degrees.

- 3) Press the "**START/+30SEC./CONFIRM**" to confirm the temperature.
- 4) Press the "**START/+30SEC./CONFIRM**" to start preheating. When the preheating temperature arrives, the buzzer will sound twice to remind you to put the food into the oven. And the preheated temperature is displayed and flash.
- 5) Put the food into the oven and close the door.

Turn " " to adjust the cooking time. (The maximum setting time is 95 minutes.)


- 6) Press the "**START/+30SEC./CONFIRM**" key to start cooking.

Note: a. Cooking time cannot be input until the preheating temperature arrives.


If the temperature arrives, door must be opened to input the cooking time.

- b. When the preheating time is more than 30 minutes and the temperature not arrives, buzzer will sound twice to tell you to input the cooking time. If the time not input in 5 minutes, the oven will stop preheating. The buzzer sound five times and turn back to waiting states.

6. Convection Cooking(Without pre-heating function)

- 1) Press the "**CONVECTION**" key once, "150" flash.
- 2) Keep pressing "**CONVECTION**" or turn " " to select the convection function.

Note: the temperature can be chosen from 150 degrees to 240 degrees.



- 3) Press the "**START/+30SEC./CONFIRM**" to confirm the temperature
 - 4) Turn " " to adjust the cooking time. (The maximum setting time is 95 minutes.)
 - 5) Press the "**START/+30SEC./CONFIRM**" key to start cooking.
-


7. Multi-Stage Cooking

Two stages can be maximumly set. If one stages is defrosting, it should be put in the first stage. The buzzer will ring once after each stage and the next stage will begin.

Note: Auto menu and preheating cannot be set as one of the multi-stage.

Example: if you want to defrost the food for 5 minutes, then to cook with 80% microwave power for 7 minutes. The steps are as following:



- 1) Press "**W.T./TIME DEFROST**" twice, the screen will display "dEF2";
- 2) Turn " " to adjust the defrost time of 5 minutes;
- 3) Press "**MICROWAVE**" once;
- 4) Turn " " to choose 80% microwave power till "P80" display;

- 5) Press "**START/+30SEC./CONFIRM**" to confirm;
- 6) Turn "  " to adjust the cooking time of 7 minutes;
- 7) Press "**START/+30SEC./CONFIRM**" to start cooking.



8. Pre-set Function

- 1) Set the clock first. (Consult the instruction of clock setting.)
- 2) Input the cooking program. Two stages can be set at most. Defrosting should not be set in preset function. Auto menu can be set single stage only.

Example: if you want to cook with 80% microwave power for 7 minutes.



- a. Press "**MICROWAVE**" once;
- b. Turn "  " to choose 80% microwave power till "P80" display;
- c. Press "**START/+30SEC./CONFIRM**" to confirm;
- d. Turn "  " to adjust the cooking time of 7 minutes;

After the above steps, please do not press " **START/+30SEC./CONFIRM** ". Then do as following:

- 3) Press " **CLOCK/PRE-SET** ", current time displays and the hour figures flash.
- 4) Turn "  " to adjust the hour figures, the input time should be within 0--23(24-hour) or 1--12(12-hour).
- 5) Press " **CLOCK/PRE-SET** ", the minute figures will flash.
- 6) Turn "  " to adjust the minute figures, the input time should be within 0--59.
- 7) Press " **START/+30SEC./CONFIRM** " to finish setting. ":" will light, buzzer will ring twice when the time arrives, then cooking will start automatically.

Note: clock must be set first. Otherwise, pre-set function will not work.

9. Auto Menu



- 1) In waiting state, turn "  " right to choose the function wanted, and "A1", "A2", "A3"... "A10" will be displayed.
- 2) Press "**START/ +30 SEC./CONFIRM**" to confirm the menu you need.
- 3) Turn "  " to choose the weight of menu, and "g" indicator will light.
- 4) Press "**START/ +30 SEC./CONFIRM**" to start cooking.

Note: Cake menu is under convection cooking with 180°C-warm-up function, and you should preheat first following the auto menu operation, when the oven reaches the temperature, it will stop working and sound to remind opening the door to put cake in, then press "**Start/+30Sec./Confirm**" to start cooking.



Auto menu Chart

Menu	Weight(g)	Display	Power
A1 Reheat	150	150	100%
	250	250	
	350	350	
	450	450	
	600	600	
A2 Potato	1 (about 230g)	1	100%
	2 (about 460g)	2	
	3 (about 690g)	3	
A3 Meat	150	150	100%
	300	300	
	450	450	
	600	600	
A4 Vegetable	150	150	100%
	350	350	
	500	500	
A5 Fish	150	150	80%
	250	250	
	350	350	
	450	450	
	650	650	
A6 Pasta	50(with water 450g)	50	80%
	100(with water 800g)	100	
	150(with water 1200g)	150	
A7 Soup	200	200	100%
	400	400	
	600	600	
A8 Cake	475	475	Preheat at 180 degrees
A9 Pizza	200	200	C-4
	300	300	
	400	400	
A10 Chicken	500	500	C-4
	750	750	
	1000	1000	
	1200	1200	

10. Defrost by W.T.

- 1) Press "**W.T./TIME DEFROST**" pad once, the oven will display "dEF1",.
- 2) Turn "" to select the weight of food. At the same time, "g" will light. The weight should be 100-2000g.
- 3) Press "**START/+30SEC./CONFIRM**" key to start defrosting. "" and "※※" indicators will flash and "g" indicator will go out.

11. Defrost by Time

- 1) Press "**W.T./TIME DEFROST**" key twice, the oven will display "dEF2".
- 2) Turn "" to select the cooking time. The maximum setting time is 95 minutes.
- 3) Press "**START/+30SEC./CONFIRM**" key to start defrosting. "" and "※※" indicators will flash.


Note: if the food weight is no more than 200 grams, please place the food at the edge of the glass turntable but not the center to be defrosted.

12. Speedy Cooking

- 1) In waiting state, press "**START/+30SEC./CONFIRM**" key to cook with 100% power level for 30 seconds. Each press on the same key can increase 30 seconds. The maximum cooking time is 95 minutes.
- 2) During microwave, grill, convection and combination states, press "**START/+30SEC./CONFIRM**" key to cook with 100% power level for 30 seconds. Each press on the same key can increase 30 seconds.

Note: this function cannot work under defrost, auto menu and multi-stage cooking.

13. Speedy Microwave Cooking

In waiting state, turn "" left to choose cooking time directly then press "**START/+30SEC./CONFIRM**" key to cook with 100% microwave power. This program can be set as one of multi-stage.

14. Inquiring Function

- (1) In cooking state, press "**MICROWAVE**", "**GRILL/ COMBI.**" or "**CONVECTION**", the current power will be displayed for 2-3 seconds.
- (2) In pre-set state, press "**CLOCK/PRE-SET**" to inquire the time for delay start cooking. The pre-set time will flash for 2-3 seconds, then the oven will turn back to the clock display.
- (3) During cooking state, press "**CLOCK/PRE-SET**" to check the current time. It will be displayed for 2-3 seconds.

15. Lock-out Function for Children

Lock: In waiting state, press "**STOP/CLEAR**" for 3 seconds, there will be a long "beep" denoting entering into the children-lock state and " —● " indicator will light. LED will display current time or 0:00.

Lock quitting: In locked state, press "**STOP/CLEAR**" for 3 seconds, there will be a long "beep" denoting that the lock is released, and " —● " indicator will disappear.

16. Specification

- (1) The buzzer will sound once when turning the knob at the beginning;
- (2) "**START/+30 SEC./CONFIRM**" must be pressed to continue cooking if the door is opened during cooking;
- (3) Once the cooking programme has been set , "**START/+30 SEC./CONFIRM**" is not pressed in 5 minutes. The current time will be displayed. The setting will be cancelled.
- (4) The buzzer sounds once by efficient press, inefficient press will be no response.
- (5) The buzzer will sound five times to remind you when cooking is finished.

Trouble shooting

Normal	
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.

Trouble	Possible Cause	Remedy
Oven can not be started.	(1) Power cord not plugged in tightly.	Unplug. Then plug again after 10 seconds.
	(2) Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	(3) Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	(4) Door not closed well.	Close door well.
Glass turntable makes noise when microwave oven operates	(5) Dirty roller rest and oven bottom.	Refer to "Maintenance of Microwave" to clean dirty parts.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

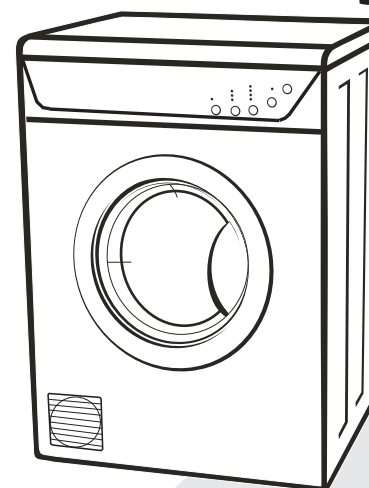
Specifications

Dimension	595×530×840(mm)	Weight of product	32Kg
Rated input power	1700W	Rated volume of dryer	6.0Kg (Dry clothes)
Rated voltage	220-240V~	Rated frequency	50Hz

HÄFELE

Electronic Clothes Dryer

Model: 534.94.500
6.0kg



Manual of Instruction

Please keep this manual in a safe place
Thanks for buying this new Häfele electronic clothes dryer
This unit is for domestic only

Please read this manual of instruction carefully before you use this product



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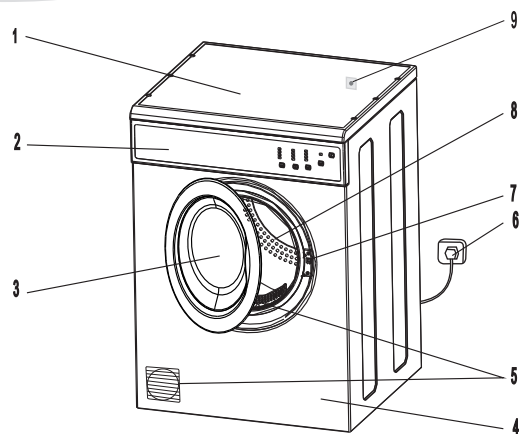


Features

- 1.Luxurious unique design: Designed with a front load washing machine in mind.
- 2.Front vent: This allows the humid air from the clothes to be vented directly out the front of the unit.
- 3.Micro control: Simple and convenient operation with the help of electronics.
- 4.Large door window: Allows you to see the drying progress.
- 5.Wide opening angle: 150°.
- 6.Long life construction: Suitable capacity with anti-dust, anti-humidity, anti-shake and low noise features.
- 7.Max. Rated volume of dryer: 6.0 kg (Dry clothes)



Part name

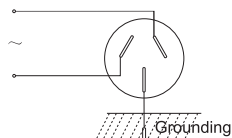


- 1.Topboard 2.Control panel 3.Door 4.Cabinet 5.Filter 6.Power lead
7.Door lock 8.Tumbling box 9.Reset button

Installation before use

Step1: Power source and grounding.

The dryer employs alternative current with the rated voltage and frequency. When the voltage fluctuates between 10% of rated voltage, the dryer can work normally. A special power socket for the dryer should be set aside the dryer for convenience and safety. The method of connection of the socket is as the figure below.



Notices:

The socket and the grounding wire must be installed by an electrician to prevent incorrect installation or use of the socket and to guarantee the safety of use of electricity. The power wire of the dryer employs Y connection, if the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. No connection of the grounding wire with the neutral wire, otherwise the cabinet will be charged, which is likely to cause the danger of electric shock.



Step2: Precautions

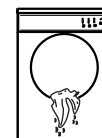
◆ Do not store or install the dryer where it will be exposed to water or the weather. If unavoidable, please dry the dryer before each use.



◆ Please install dryer in a well ventilated area for better air circulation and to avoid obstructing air intake passage.



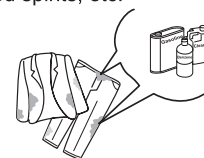
◆ To avoid problems from wet clothes minimize risk, dehydrate items before placing inside the dryer.



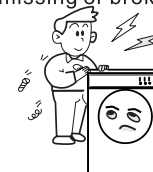
◆ Do not spray combustible aerosols near the dryer during use. If accidental spray occurs do not touch the plug or start/pause button.



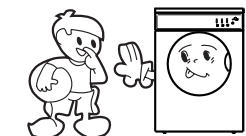
◆ Do not dry any clothes that are contaminated with combustible materials: i.e. Gasoline, methylated spirits, etc.



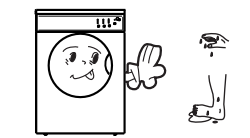
◆ Don't operate this dryer if it is damaged, malfunctioning, partially disassembled or has missing or broken parts.











◆ When the dryer is working, the back side will become hotter. In order to avoid such risk, The dryer is not intended for use by young children or infirm persons without supervision.



◆ Please do not use the machine if your feet or hands are wet.





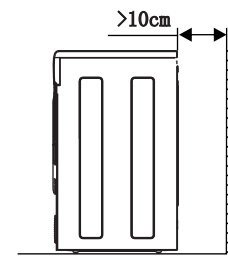
<p>◆ To avoid deformation of the control panel, do not place any heavy or hot articles on top of the dryer.</p> 	<p>◆ Do not try to dry raincoat or fluff clothes, or items containing rubber or elastic materials on any heat setting.</p> 
<p>◆ To avoid scalding, do not open the dryer door until the program has completed.</p> 	
<p>This product belongs to type I electronic products and please take note of safety problem accordingly:</p> <p>1.It is rule to use power which is buried in the earth and will not touch any sociaequipments such as gas pipe or water pipe etc. Make sure the difference of different lines and they are not connected.</p> <p>2.Please use special socket which is according to National Standard and will endure 10A current.</p> <p>To be safe, please make improvements as soon as possible according to the rules and suggestions mentioned above.</p>	
<p>Clothes with the following markings shall not be dried in this dryer.</p> <div style="display: flex; justify-content: space-around; align-items: flex-end;"> <div style="text-align: center;">  <p>Not used for dryer in the tub</p> </div> <div style="text-align: center;">  <p>Hang for dry</p> </div> <div style="text-align: center;">  <p>Drip dry</p> </div> <div style="text-align: center;">  <p>Flat dry</p> </div> <div style="text-align: center;">  <p>Dry automatically</p> </div> </div>	



Simple Installation

Step 1:

Dryer should be placed in a ventilated area with no less than 10 cm distance from the wall. If placed in a room such as bath room, it is suggested there are no obstacles of 1.5m in front of dryer and it is kept ventilated.



Step 2: The horizontal adjustment

Tie a heavy subject on the string on the front and two sides of the dryer. Please refer this to below figure, and if $A'=A$, $B'=B$, this means the dryer is placed horizontally. If the objects do not match up, something should be used to level the dryer.

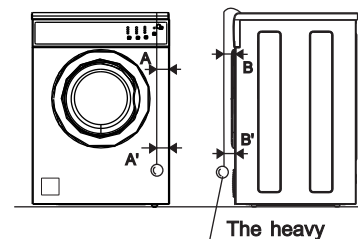


Notice:

If the dryer is not placed horizontally (the lean angels is no more than 2°), the dryer will operate unbalanced and be more likely to fault.

Notice when installing:

- Do not install the dryer in the open air or place where easily damaged by water;
- Do not place the back of dryer near curtain or other obstacles;
- Do not place the dryer near gas or flammable materials.



$A' = A$
 $B' = B$



Operation explanation

1.Preparing before drying

- Clothes have to be washed and dehydrated before putting in the dryer.
- Put same kind clothes to dry together.
- Sort your clothes into loads that take a similar time to dry e.g. Heavier items from light items.
- Make sure the decorations and buttons are safe for high temperature and will not damage the inner tube of the dryer. Make sure the clothes are well protected.
- It is suggested to turn the clothes inside-out.
- Please check the clothes after washing, if there is dirt on clothes, the drying process cannot be relied on to remove the remaining dirt.
- Please make sure the power plug is well connected and the supply cord is in good condition.

2.Check filter

- Make sure the filter is well cleaned and in the right position.
- Filter must be cleaned regularly.
- The front filter can be removed easily for cleaning purposes and must be cleaned after every wash.

3. Put clothes into the dryer

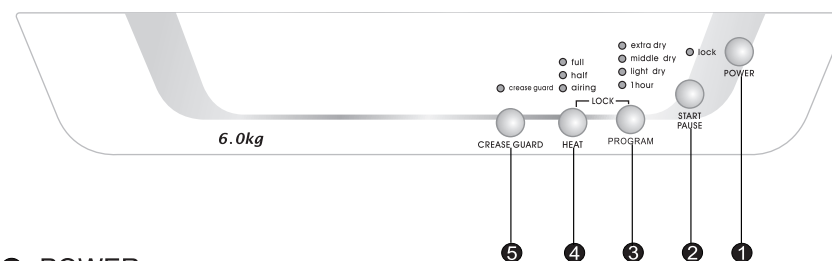
- For faster results it is better put clothes with 1/2-2/3 the capacity of the inner tube for drying, because drying needs space to make clothes circulate evenly.
- When drying big clothes, it is better to include several small items to help balance the load.
- When drying expensive or little clothes (<1.5kg) it is better to add several towels whose fibers won't fall off easily, this will help dry the clothes more evenly.
- To avoid creased, rough or static electricity clothes, do not over dry.

The reference weight of dry clothing

Mixed-fabric clothes (about 800g)	Jacket (about 800g cotton)	Jeans (about 800g)	Towel quilt (about 900g cotton)
Single bedsheet (about 600g cotton)	Work clothes (about 1120g)	Sleepwear (about 200g)	Long sleeve shirt (about 300g cotton)
Short sleeve shirt (about 180g cotton)	Short pants (about 70g cotton)	Socks (about 50g mixed-weave)	

4.Close the door

5.Instruction on control panel



- ① POWER
- ② START / PAUSE
- ③ PROGRAM (extra dry / middle dry / light dry / 1 hour)
- ④ HEAT (full / half / airing)
- ⑤ CREASE GUARD



Notice:

Push PROGRAM and HEAT at the same time, this will enable the lock function. This can help avoid children playing with the device.



- 1) Push Power button.
- 2) Decide on a program according to the texture and capacity of the clothes. Select the program by pushing the "PROGRAM" button repetitively until the indicator light cycles to the desired program.
- 3) Decide on a temperature setting according to the texture and capacity of the clothes. Select the temperature setting by pushing the "HEAT" button repetitively until the indicator light cycles to the desired setting.
- 4) Press the "CREASE GUARD" button if expensive or easily creased clothes are being dried. Crease guard is indicated on/off via the "crease guard" light.
- 5) Push "START/PAUSE" button, this will start the program. If you wish to pause the program to add more clothes push the "START/PAUSE" button again. Be careful when opening dryer door, hot steam can release. To continue program, make sure the door is closed then push the "START/PAUSE" button once again. When the dryer is in pause mode it is possible to change or restart programs.
- 6) Control panel lock feature is initialized by pushing both "PROGRAM" and "HEAT" buttons at the same time. When the lock feature is enable it is indicated by a light, pushing the buttons again will disable this feature.
- 7) If the unit does not heat, push the reset button located at the back of the unit.

⚠ Notice: Push all buttons will cause a short buzzer with shining lights.

Program function setting

Program	Max volume of dry clothings	Temperature	Clothings type	Air-cold	Anticrease	Child-lock	Max dry time
1 hour dry	4.0~6.0kg	full ✓	Quick drying clothes	10min	✓	✓	70min
	<4.0kg	half ✓					
	6.0kg	Air-dry ✓	Fine fabric and clothing not requiring heat to dry				
Light dry	4.0~6.0kg	full ✓	Chemical fiber and small clothing	10min	✓	✓	100min
	<4.0kg	half ✓					
Middle dry	4.0~6.0kg	full ✓	Cotton weaving and jeans	10min	✓	✓	120min
	<4.0kg	half ✓					
Extra dry	4.0~6.0kg	full ✓	Cotton clothes, jeans and bedsheets	10min	✓	✓	150min
	2.0~4.0kg	half ✓					
	<2.0kg	full ✓	Cotton weaving and jeans				80min

⚠ Notice:

- Cold air function circulates cold air for 10 minutes at the end of program. This ensures that the items are left at a temperature, and that the items will not be damaged Crease Guard adds an extra 30s after the program to shake clothes in order to protect against creasing.



- Crease Guard means after programming, it adds extra 30s' one way running to shake clothes in order to protection of creasing.
- The inside temperature and humidity will not affect drying time.
- Check the label attached on clothes and choose the right temperature and time according to the explanation.
- The few clothes below 2.0kg shall be selected with "extra dry" program and "full" heat for drying.

6. End of Program

At the end of program, buzzer rings to remind take out clothes from dryer.

7. Take out the Plug

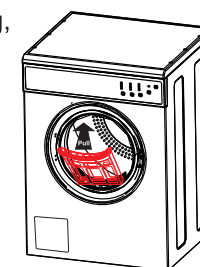
To be safe, please unplug the unit after each use.

8. Clear filter, cabinet and inner tub.

- Accumulated dust, fiber&debris will affect the air circulation inside the dryer this will cause longer drying times. It is advise to clean the filter and inner tube after each use.
- Make sure to cut off the power before clearing

Filter Clean

- 1) Remover filter
The lint filter is located in the door opening, remove the lint filter and open it out.
- 2) Clean filter
Wipe down with a damp cloth.
- 3) Re-fit filter
Once the filter is dry, re-fit into door opening.
- 4) Wipe the filter after using every time.



Cleaning cabinet and inner tube

use a soft damp cloth to wipe the cabinet and inner tube.

- do not rinse by water directly
- do not use scour wipes
- do not use gasoline and alcohol wipes

Make sure open to the front door for aeration after cleaning the inner tube





Other functions description

Step 1: Warning function

Fault	Cause of fault	Fault indication (lights)	Fault indication (sound)	Solution of alarm
Exceeded temperature alarm	The inner tube temperature exceeds 63°	"middle dry", "extra dry" indicator flash	The buzzer sounds for 10 seconds. If the program is not solved, the buzzer sounds every 15 minutes	Turn off the dryer, Wait for the dryer to cool down
Open door alarm	The door has opened during the program	"light dry", "middle dry" indication flash		Close door
Temperature sensor malfunction alarm	Program start sensor open	"1 hour", "light dry" indication flash		Reset the dryer. If the problem reoccurs return to manufacturer
	Program start sensor short	"1 hour", "middle dry" indication flash		

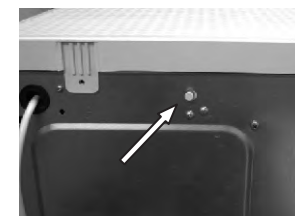
Step 2: Auto power-off function

- This machine will auto power-off after 10 minutes when you do not set any program.
- This machine will auto power-off after 6 time's buzzer on drying.

Trouble Solution

Trouble	Cause	Solution
Dryer won't start	<ul style="list-style-type: none"> ◆ Power cut ◆ Power plug not correctly connected ◆ Dry clothes exceed maximum volume ◆ Temperature fuse is cut 	<ul style="list-style-type: none"> ◆ Wait for power to restore ◆ Check the power socket and make sure plug is connected tight ◆ Remove clothes and check dampness, Max volume of the dryer is 6kg ◆ Please careerman exchange the temperature fuse
Dryer releasing extensive heat	<ul style="list-style-type: none"> ◆ Lint trap requires cleaning ◆ Intake or exhaust passage is obstructed 	<ul style="list-style-type: none"> ◆ Clean lint trap ◆ Clean air intake and exhaust and check for obstructions. (eg. Curtain)
Wet clothes	<ul style="list-style-type: none"> ◆ Dryer too full ◆ Clothes left in dryer too long after the end of the program ◆ Clothes not assorted properly ◆ Wrong temperature for clothes 	<ul style="list-style-type: none"> ◆ Make sure the dryer is not too full ◆ Immediately remove clothes when program finished ◆ See page 7. Observe the maintenance label on clothes
Shrinks clothes	<ul style="list-style-type: none"> ◆ Clothes over dried 	<ul style="list-style-type: none"> ◆ Observe the maintenance label on clothing. Remove clothes from dryer while still damp, finish drying process by hang drying.
Lint balls on clothing	<ul style="list-style-type: none"> ◆ Synthetic fibre rubbing with each other cause lint which attaches to clothes 	<ul style="list-style-type: none"> ◆ Use fabric softener. Please spray settled glue on cuff and neckline when ironing.

- If there is no heat from the dryer, please press the plastic push button at rear of dryer to activate the thermostat in order to reheat the element, please see illustration.



The sound of dryer when runs can cause

- Excessive noise of vibration: Due to heavy wet clothes turning and bumping.
- Air bumping: When drying, machine will generate steam which will come out from exhaust pipe. Tthis will cause bumping with the bottom of the inner tub.

**Notice****1. Read before use:**

- 1) Oil-affected items can ignite spontaneously, especially when exposed to heat sources such as in a tumble dryer. The items become warm, causing an oxidation reaction in the oil. Oxidation creates heat. If the heat can not escape, the items can become hot enough to catch fire. Piling, stacking or storing oil affected items can prevent heat from escaping and so create a fire hazard.
- 2) If it is unavoidable that fabrics that contain vegetable or cooking oil or have been contaminated by hair care products be placed in a tumble dryer they should first be washed in hot water with extra detergent—this will reduce, but not eliminate, the hazard.
- 3) The final part of a tumble dryer cycle occurs without heat (cool down cycle) to ensure that the items are left at a temperature that ensures that the items will not be damaged.

Warning: Never stop a tumble dryer before the end of the drying cycle unless all items are quickly removed and spread out so that the heat is dissipated.

- 4) This dryer has ventilation openings in the base, carpet must not obstruct the openings.
- 5) The dryer must not be installed behind a lockable door, a sliding door or a door with a hinge on the opposite side to that of the tumble dryer in such a way that a full opening of the tumble dryer door is restricted.
- 6) This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision



or instructions concerning use of the appliance by a person responsible for their safety.

- 7) Children should be supervised to ensure that they don't play with the appliance.
- 8) The lint filter has to be cleaned frequently, lint must not be allowed to accumulate around the tumble dryer.
- 9) The tumble dryer is not to be used if industrial chemicals have been used for cleaning.
- 10) Caution, risk of fire symbol—This appliance has a risk of fire, caution should be enforced while operating.
- 11) Items that have been soiled with substances such as cooking oil, acetone, alcohol, petrol, kerosene, spot removers, turpentine, waxes and wax removers should be washed in hot water with an extra amount of detergent before being dried in the tumble dryer.
- 12) Items such as foam rubber (latex foam), shower caps, waterproof textiles, rubber backed articles and clothes or pillows fitted with foam rubber pads should not be dried in the tumble dryer.
- 13) Fabric softeners, or similar products, should be used as specified by the fabric softener instructions.

2. When using:

- If the drying process can operate while the door is open it should be sent to maintenance.
- If the drying process can operate without pushing the "START/PAUSE" button it should be sent to maintenance.
- This dryer is not intended to be placed on top of a washing machine.

I	CAPPA ASPIRANTE - Istruzioni per l'uso
D	DUNSTABZUGSHAUBE - Gebrauchsanweisung
E	CAMPANA EXTRACTORA - Manual de utilización
F	HOTTE DE CUISINE - Notice d'utilisation
NL	AFZUIGKAP - Gebruiksaanwijzing
P	COIFA ASPIRANTE - Manual do usuário
GB	COOKER HOOD - User instructions
CZ	ODSAVAČ PAR – uživatelská příručka
DK	EMHÆTTE - Brugervejledning
FIN	LIESITUULETIN – Käyttöohje
GR	ΑΠΟΡΡΟΦΗΤΗΡΑΣ ΣΕ ΕΚΔΟΣΗ ΑΠΟΡΡΟΦΗΣΗΣ – Εγχειρίδιο χρήσης
H	ELSZÍVÓ KÜRTŐ – Használati utasítás
N	AVTREKKSKAPPE – Bruksanvisning
PL	OKAP ZASYSAJĄCY - instrukcja obsługi
R	HOTĚ ASPIRANTĚ – Manual de utilizare
RUS	ВЫТЯЖНОЙ КОЛПАК - Руководство пользователя
S	SPISKÅPA – Bruksanvisning

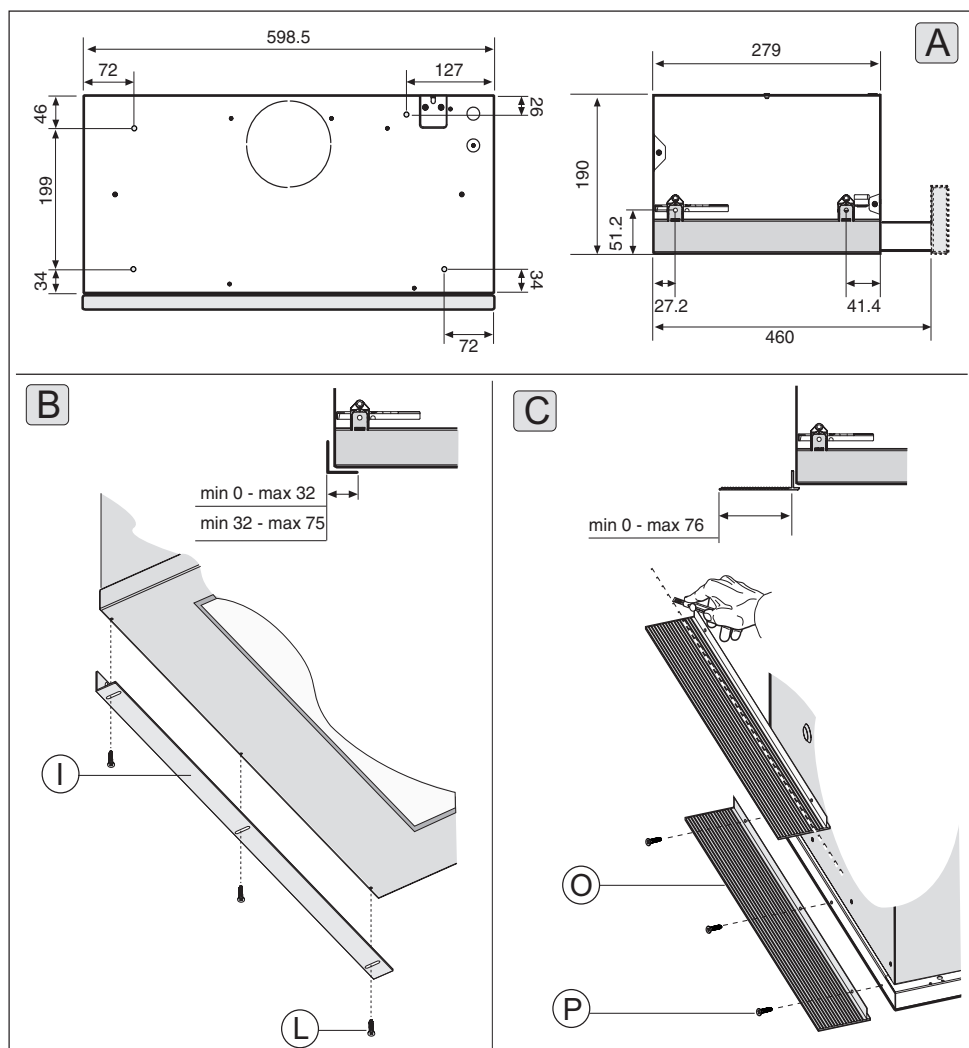
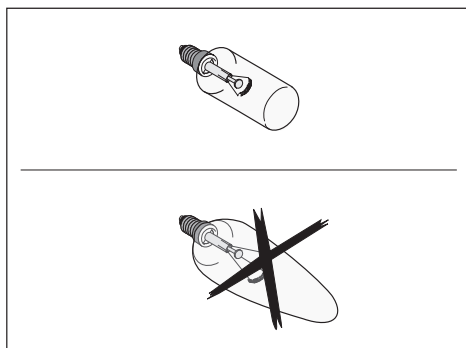
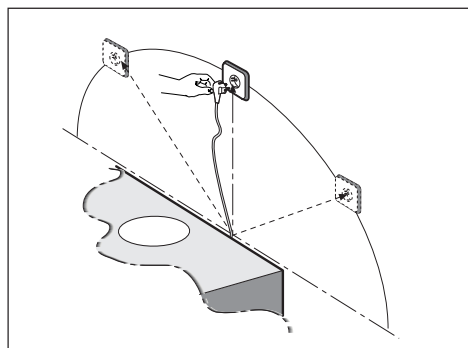


Fig.1



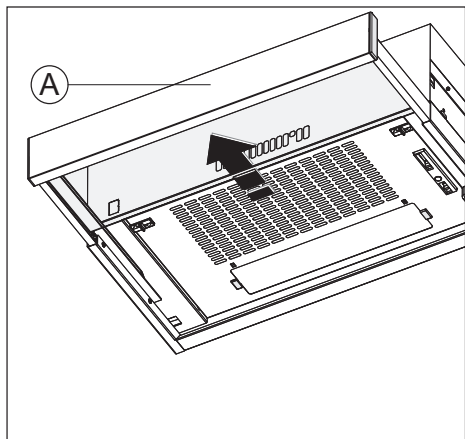


Fig.2

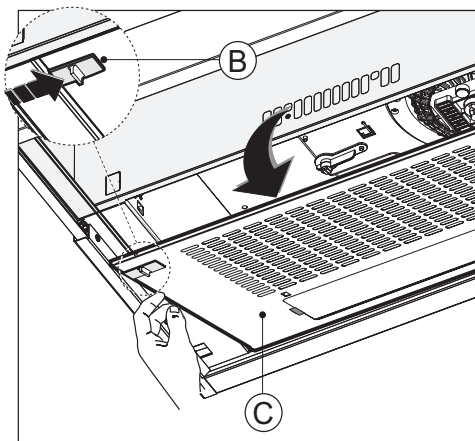


Fig.3

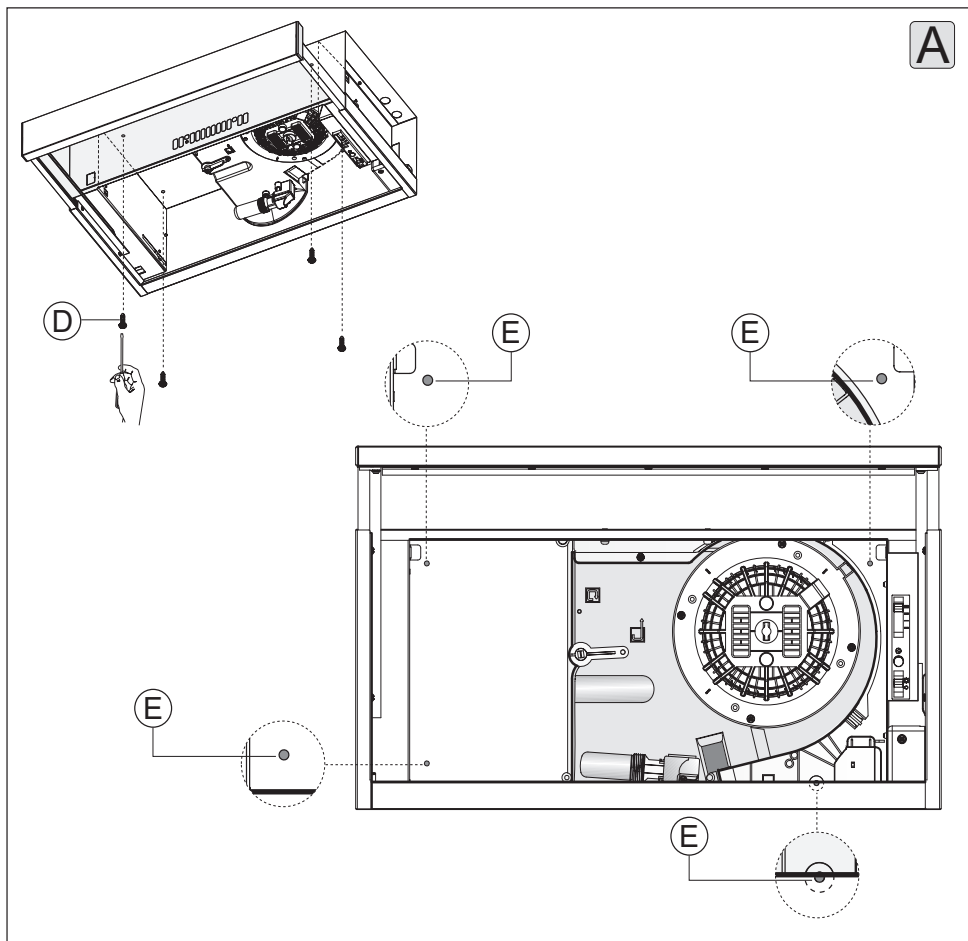
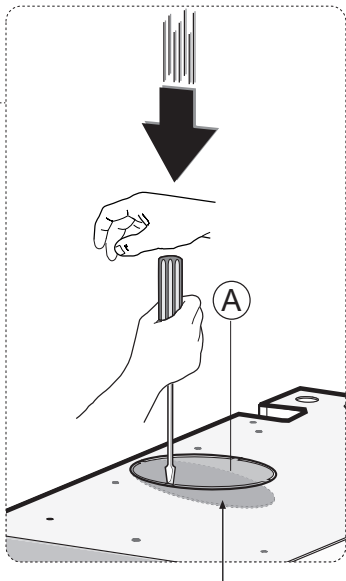
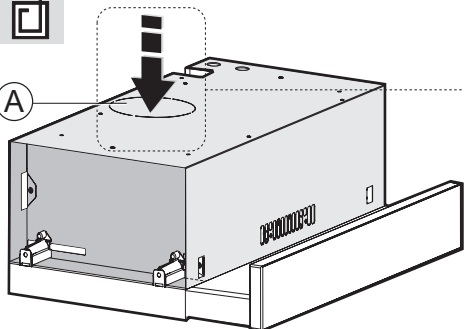


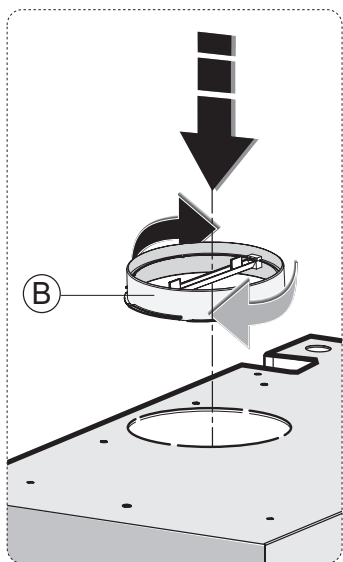
Fig.4



A



B



C

B

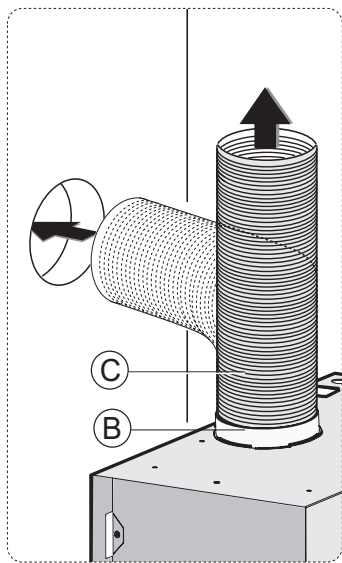


Fig.6

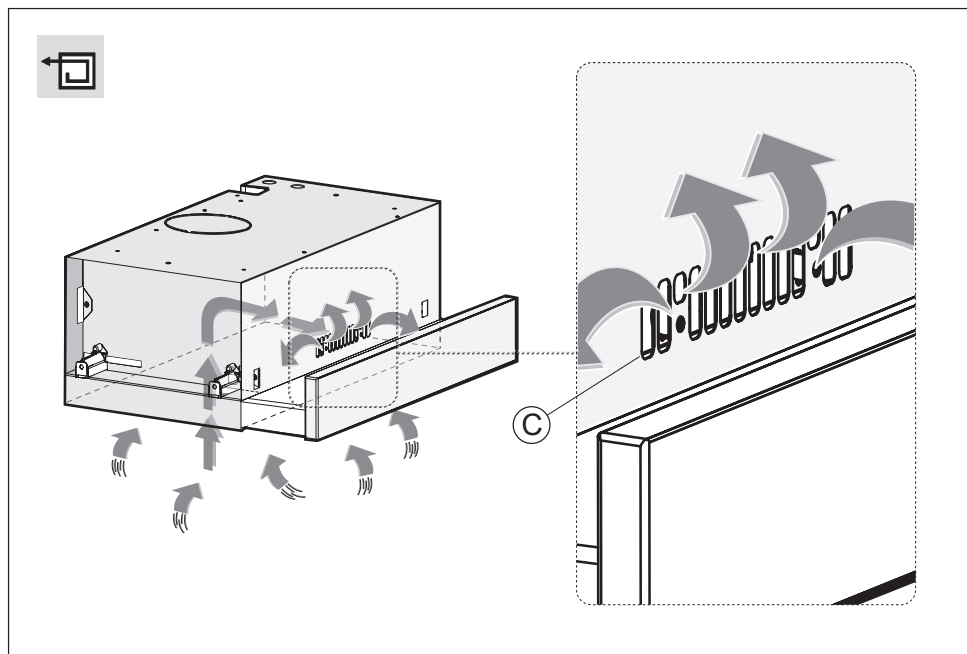


Fig.7

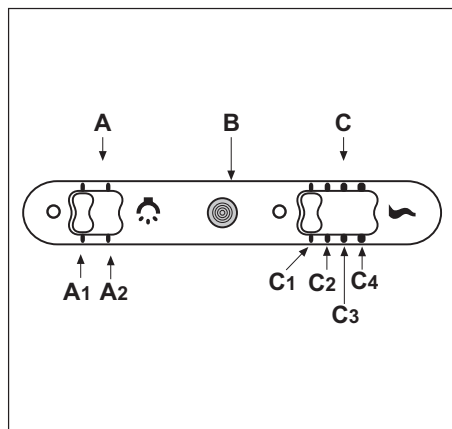


Fig.8

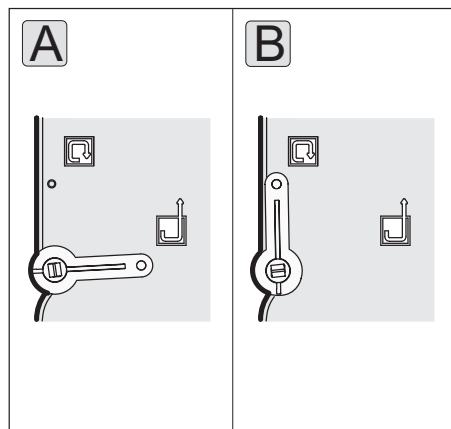


Fig.9

GENERAL

Carefully read the following important information regarding installation safety and maintenance. Keep this information booklet accessible for further consultations.

The appliance has been designed for use in the ducting version (air exhaust to the outside), filtering version (air circulation on the inside) .

SAFETY PRECAUTION

1. Take care when the cooker hood is operating simultaneously with an open fireplace or burner that depend on the air in the environment and are supplied by other than electrical energy, as the cooker hood removes the air from the environment which a burner or fireplace need for combustion. The negative pressure in the environment must not exceed 4Pa (4x10⁻⁵ bar). Provide adequate ventilation in the environment for a safe operation of the cooker hood.
Follow the local laws applicable for external air evacuation.

Before connecting the model to the electricity network:

- control the data plate (positioned inside the appliance) to ascertain that the voltage and power correspond to the network and the socket is suitable. If in doubt ask a qualified electrician.

- If the power supply cable is damaged, it must be replaced with another cable or a special assembly, which may be obtained direct from the manufacturer or from the Technical Assistance Centre.

2. WARNING !

In certain circumstances electrical appliances may be a danger hazard.

A) Do not check the status of the filters while the cooker hood is operating

B) Do not touch bulbs or adjacent areas, during or straight after prolonged use of the lighting installation.

C) Flammè cooking is prohibited underneath the cooker hood

D) Avoid free flame, as it is damaging for the filters and a fire hazard

E) Constantly check food frying to avoid that the overheated oil may become a fire hazard

F) Disconnect the electrical plug prior to any maintenance.

G) This appliance is not intended for use by young children or infirm persons without supervision

H) Young children should be supervised to ensure they do not play with the appliance

I) There shall be adequate ventilation of the room when the rangehood is used at the same time as appliances burning gas or other fuels

L) There is a risk of fire if cleaning is not carried out in accordance with the instructions

This appliance conforms to the European Directive EC/2002/96, Waste Electrical and Electronic Equipment (WEEE). By making sure that this appliance is disposed of in a suitable manner, the user is helping to prevent potential damage to the environment or to public health.

The symbol on the product or on the accompanying paperwork indicates that the appliance should not be treated as domestic waste, but should be delivered to a suitable electric and electronic appliance recycling collection point. Follow local guidelines when disposing of waste. For more

information on the treatment, re-use and recycling of this product, please contact your local authority, domestic waste collection service or the shop where the appliance was purchased.

INSTALLATION INSTRUCTIONS

Assembly and electrical connections must be carried out by specialised personnel.

• Electric Connection

The appliance has been manufactured as a class II, therefore no earth cable is necessary.

The connection to the mains is carried out as follows:

BROWN = L line

BLUE = N neutral

If not provided, connect a plug for the electrical load indicated on the description label. Where a plug is provided, the cooker hood must be installed in order that the plug is easily accessible.

An omnipolar switch with a minimum aperture of 3mm between contacts, in line with the electrical load and local standards, must be placed between the appliance and the network in the case of direct connection to the electrical network.

• The minimum distance between the support surfaces of the cooking pots on the cooker top and the lowest part of the cooker hood must be at least 65 cm.

If a connection tube composed of two parts is used, the upper part must be placed outside the lower part.

Do not connect the cooker hood exhaust to the same conductor used to circulate hot air or for evacuating fumes from other appliances generated by other than an electrical source.

- In the case of assembly of the appliance in the suction version prepare the hole for evacuation of the air.

(*) Warning: plastic spacer fitting.

This product may also be supplied with a plastic spacer **O**, which should be fitted before the hood is installed (Fig.1C).

Fix the spacer to the hood using screws **P** (Fig.1C).

To assemble the unit correctly, align the front panel of the hood with the wall cabinet and decide on the distance necessary to fill in any space remaining between the hood and the wall.

Once the distance has been established, use a cutter to remove the excess plastic (Fig.1C).

The following procedures must be performed before the appliance is installed:

- To make the appliance easier to handle, pull out undercarriage **A** (fig. 2).

- Remove grille **C** using the relevant buttons **B** (fig. 3).

This product may be installed in 2 different ways:

Type **A** installation, figure 4

- **Installing the hood to the lower part of the wall cabinet**

Type **B** installation, figure 5

- **Installing the hood between two wall cabinets**

- **Installing the hood to the lower part of the wall cabinet** (Fig. 4A)

This type of appliance must be positioned underneath the cabinet; before installation the front panel of the hood must be aligned with the cabinet and fixed in place by tightening the 4 screws **D** (suited to the type of cabinet) in the corresponding holes **E** (fig. 4) (please refer to the measurements indicated in fig. 1).

- Installing the hood between two wall cabinets (fig. 5B)

The following procedures must be performed before the hood is installed:

1. Lift the 4 side tabs on the hood as indicated in figure 5.1.
2. Take the screw guides **B** out of the pack supplied and position them in correspondence with the 2 holes (per side) on the hood, as indicated in figure 5.2.
3. Fix the guides **B** using the screws supplied **C**, as indicated in figure 5.3.

Make the holes in the side panel of the cabinet, according to the measurements indicated in fig. 1 and taking the thickness of the front panel into account so that the hood remains at the same level as the cabinets at the side.

Fix the hood to the cabinet by inserting the screws **D** (suited to the type of cabinet) into the holes corresponding to the guides **B**, as indicated in figure 5.4.

- Fitting the spacers

Depending on your appliance model, use the following installation instructions:

1. spacer **I** (Fig. 6).

To fill in any space remaining between the hood and the wall, simply position spacer **I** next to the wall and fix it in place with the 3 screws **L** as indicated in figure 6.

2. spacer **O** (Fig. 7).

see note (*) **Warning: plastic spacer fitting**

- If the hood is an **EXTRACTOR** model, the lever **D** must be positioned as indicated in figure 9A.

- If the hood is a **FILTER** model, the lever **D** must be positioned as indicated in figure 9B.

• FILTER VERSION

This model is supplied as a **FILTER** version and it has a smoke suction system with frontal air recirculation.

The smoke taken in and filtered by the hood re-enters the room through the cracks **C** (figure 7).

The active carbon filters should be fitted inside the hood, by centring them and rotating them 90 degrees, until they click into place. To perform this operation, first remove the grille **C** (fig. 3).

• EXTRACTOR VERSION

If you wish to convert the filter hood to an extractor model, first remove the press-fit lid **A** located above the bodywork, as indicated in figure 6.

Take flange **B** and connect it to the air outlet hole (fig. 6).

When installed in this way the appliance expels fumes outside, either through a perimeter wall or through existing ducting.

A flexible, non-flammable air exhaust hose **C** must be purchased (this hose must comply with all current legislation) and connected to flange **B**, which is only supplied for the extractor version (fig. 6).

USE AND MAINTENANCE

• It is recommended to operate the appliance prior to cooking. It is recommended to leave the appliance in operation for 15 minutes after cooking is terminated in order to completely eliminate cooking vapours and odours.

The proper function of the cooker hood is conditioned by the regularity of the maintenance operations, in particular, the active carbon filter.

• The anti-grease filters capture the grease particles suspended in the air, and are therefore subject to clogging according to the frequency of the use of the appliance.

In order to prevent fire hazard, it is recommendable to clean the filter at a maximum of 2 months by carrying out the following instructions:

- Remove the filters from the cooker hood and wash them in a solution of water and neutral liquid detergent, leaving to soak.

- Rinse thoroughly with warm water and leave to dry.

- The filters may also be washed in the dishwasher.

The aluminium panels may alter in colour after several washes. This is not cause for customer complaint nor replacement of panels.

• The active carbon filters purify the air that is replaced in the environment. The filters are not washable nor re-useable and must be replaced at maximum every four months. The saturation of the active carbon filter depends on the frequency of use of the appliance, by the type of cooking and the regularity of cleaning the anti-grease filters.

• Clean the fan and other surfaces of the cooker hood regularly using a cloth moistened with denatured alcohol or non abrasive liquid detergent.

• The illumination installation is designed for use during cooking and not for prolonged general illumination of the environment. Prolonged use of the illumination installation notably reduces the duration of the bulb.

• **COMANDS:** (Fig.8) SLIDER the key symbols are explained below:

A = Light switch

A1 = Off key

A2 = On key

B = Gemma warning light key

C = Speed control

C1 = Off key

C2 = FIRST SPEED key

C3 = SECOND SPEED key

C4 = THIRD SPEED key

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREACHING THE ABOVE WARNINGS.

Operations and Troubleshooting

INDICATOR	SIREN	MEANING
Alarm sounds and the red LED is blinking rapidly.	Smoke has activated the smoke alarm.	Vacate the building and call the fire brigade (see 'What to do if Alarm Sounds').
Green LED ON.	240V mains power ON.	Normal operating condition.
Green LED OFF. Mains power may be disconnected.	240V mains power OFF.	Check mains power ON. Main circuit breaker may have tripped. Wiring could be reversed.
Red LED flashes every 40 to 60 seconds.	Red LED indicates the smoke alarm is functioning correctly.	Normal operating condition.
Red LED not flashing.	Battery may be reversed. No battery present. Battery completely flat.	Reinstall battery around the correct way or replace battery.
Audible beep is heard once every minute.	Low battery indicator is warning the battery needs replacing.	Replace 9V battery with a specified new battery.
When Test / Hush button is pressed for three seconds alarm sounds briefly.	The smoke alarm horn is indicating all electronic circuitry, horn and battery are working.	Normal test condition. Test weekly to ensure proper operation.
When Test / Hush button is pressed for three seconds alarm does not sound.	Check green LED is ON and red LED is flashing once every 40 to 60 seconds.	Turn mains power back ON and replace battery. If smoke alarm still won't Test, replace.
Smoke alarm is sounding you press the Test / Hush button and it stops.	Hush feature has been activated for 10 minutes providing the smoke density does not increase.	Normal condition. Clear the smoke as soon as you can.
Smoke alarm is sounding and you press the Test / Hush button and nothing happens.	Smoke density is too high for the Hush feature to activate.	Vacate the building and call the fire brigade. (see 'What to do if Alarm Sounds').
Smoke alarm body will not close on the base.	9V battery not present.	Install a 9V battery.
Red LED is off and alarm is sounding.	Smoke has activated an interconnected alarm, located somewhere else in the building.	Vacate the building and call fire brigade. In the event of a false alarm (use caution), locate the source of the alarm. This unit will have its alarm sounding and red LED blinking rapidly.

Maintenance, Repairs and Service

Maintenance: It is recommended that the smoke alarm is inspected monthly to ensure it is free from dirt, dust and insects. The alarm can be vacuumed or brushed with a soft brush to remove dust, dirt or kitchen grease that has accumulated. A small amount of surface spray around the alarm should deter insect ingress.

ALWAYS TEST THE SMOKE ALARM AFTER CLEANING.

Repairs / Service: The smoke alarm uses a very small amount of radioactive element, which is safely contained within the chamber assembly. If the smoke alarm is defective in any way, do not tamper with the unit. If the warranty period has expired then dispose of the unit as indicated below. Unit does not contain any user serviceable parts except the battery.

DO NOT, UNDER ANY CIRCUMSTANCES, TAMPER WITH THE SEALED RADIOACTIVE SOURCE.

Disposal: Please contact local authorities for advice. Some states permit disposal in household rubbish collection. Alternative disposal might not be permitted – contact local authorities for advice.

Limited 5 Year Warranty

Clipsal Australia Pty Ltd warrants your product to be free from defects in material and workmanship for a period of five years from the date of purchase. The warranty applies only to the original consumer purchaser and only to products used in normal use and service. If this product is found to be defective, Clipsal Australia's only obligation, and your exclusive remedy, is the repair or replacement of the product, at Clipsal Australia's discretion, provided that the product has not been damaged through misuse, abuse, accident, modifications, alteration, neglect or mishandling (excluding any labour cost relating to removal or reinstallation of product and transport cost). This warranty shall not apply to any product, which is found to be improperly installed, setup or used in any way not in accordance with the instructions supplied with the product. This warranty shall not apply to any batteries used in the product or to any damage caused by such batteries. If your product fails to operate satisfactorily, please return it to the point of purchase or Clipsal Australia Pty Ltd.

CLIPSAL AUSTRALIA PTY LTD DOES NOT WARRANT AND SPECIFICALLY DISCLAIMS ANY WARRANTY, WHETHER EXPRESSED OR IMPLIED, OF FITNESS FOR A PARTICULAR PURPOSE OTHER THAN THE WARRANTY CONTAINED HEREIN. NOT IMPLIED WARRANTY ON THIS PRODUCT, CREATED BY STATE LAW, SHALL EXTEND BEYOND THE TERM OF THIS WARRANTY UNLESS SUCH LAW OTHERWISE PROVIDES. CLIPSAL AUSTRALIA PTY LTD SPECIFICALLY DISCLAIMS ANY LIABILITY AND SHALL NOT BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL LOSS OR DAMAGE, INCLUDING, BUT NOT LIMITED TO, DAMAGES TO ANY EQUIPMENT WITH WHICH THIS PRODUCT IS USED.

No agent, representative, dealer or employee of the company has the authority to increase or alter the obligations or terms of this warranty. Clipsal Australia Pty Ltd reserves the right to change specifications or designs described in this manual without notice and without obligation.

Clipsal Australia Pty Ltd

A member of Schneider Electric

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National Customer Care Enquiries:
1300 2025 25

National Customer Care Facsimile:
1300 2025 56

This Device Contains a Small Quantity of Radioactive Material	 <small>Am 241 1.0 microcurie</small>	This smoke alarm complies with: AS3786:1993 AS/NZS 3100:2002 Australian Electrical Authority Certificate of Suitability CS/1245/S
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FIRE & TEK™ SMOKE ALARM 755SMA
240V a.c. Mains Power Ionisation Smoke Alarm with 9V d.c. Battery Backup



PLEASE LEAVE THESE INSTRUCTIONS WITH THE HOME OWNER, TO BE RETAINED FOR THE LIFE OF THE ALARM. THIS SMOKE ALARM REQUIRES INSTALLATION BY A LICENSED ELECTRICAL CONTRACTOR.

Read All Instructions Before Installation and Operation

Regular testing of this smoke alarm is necessary to ensure the unit is functional and that the battery is in good condition. We recommend the smoke alarm be replaced after 10 years of normal service. The smoke alarm uses an extremely small amount of radioactive material in the ionisation chamber. DO NOT try to open or repair the smoke alarm yourself. No user serviceable parts are inside.

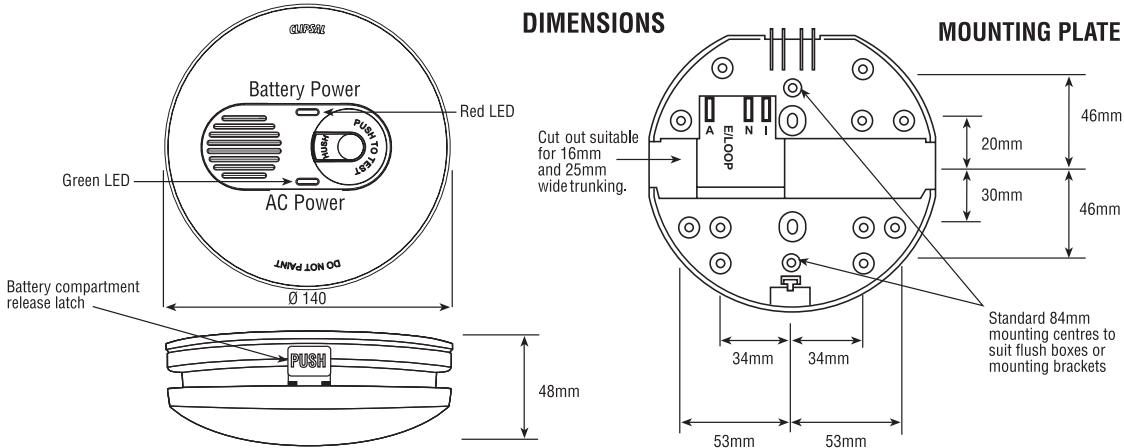
Specifications

Main Power Source	220-240V a.c. 50Hz	Terminal Provisions	Active, Neutral, Loop and Interconnect terminals each accommodates 2 x 1.5mm²
Secondary Power Source	9V d.c. carbon zinc or alkaline battery	Horn Level	85dB at three metres minimum
Operating Current	35mA	Visual Indicators	Green LED for mains power ON Red LED for warning and low battery indication
Battery Life	One year approximately	Approvals	ActivFire Certified
Sensing Type	Ionisation. Americium 241 1kBq (one microcurie)	Complies with	AS3786:1993 AS/NZS 3100:2002
Operating Temperature	5°C to 45°C	Certificate of Suitability	CS/1245/S
Ambient Humidity	10% to 90%		
Interconnecting	40 alarms over 150 metres maximum		

Information on Smoke Alarms

WHAT SMOKE ALARMS CAN DO

Smoke alarms can only HELP protect your family and home against loss from a fire. For maximum protection install smoke alarms in every bedroom, and every other area of the home, making sure the people in the home will be able to hear and respond to the alarm sound. WARNING – Smoke alarms may give you a warning of fire and smoke but only if you install, use and maintain them as recommended in this instruction leaflet.



WHAT SMOKE ALARMS WILL NOT DO

A smoke alarm will not work without power – Your smoke alarm needs mains power (220-240V) and a good battery (9V) that is installed correctly to operate.

A smoke alarm will not sense a fire when smoke cannot reach the unit – If a fire starts in a chimney, wall, roof, the other side of a closed door or any other isolated area, the smoke alarm may not sense the smoke and may not give a warning. If you do not have a smoke alarm in the bedroom and sleep with the door closed, a fire inside the bedroom may not sound an alarm located in another room. Therefore it is recommended that a smoke alarm be installed inside and outside all bedrooms. A smoke alarm will not promptly sense a fire except in the area in which the smoke alarm is installed.

All types of smoke alarms have limitations – No type of smoke alarm can sense every kind of fire or smoke every time.

CHOOSING YOUR SMOKE ALARM

Fire types – A photoelectric alarm like the Clipsal 755PSMA responds faster to large smoke particles, while an ionisation alarm like the Clipsal 755SMA (this unit) responds faster to smaller smoke particles. Smouldering fires produce more large particles, so this type of fire will be more quickly detected by the 755PSMA photoelectric alarm. Flaming fires produce more small smoke particles and this type of fire will be more quickly detected by an ionisation alarm like the 755SMA. The type of fire likely in a location is therefore an important consideration when choosing which type of smoke alarm to install.

How an Ionisation alarm Works – An ionisation detector uses a small amount of a radioactive source for correct operation and emitting alpha particles (positively charged particles) onto an electrode. In turn a small current is established in the sensing chamber. Upon entering the sensing chamber, smoke particles change the electrical conductivity within the chamber. When the electrical conductivity reaches a predetermined threshold, the unit goes into alarm mode and the horn will sound to alert occupants.

Nuisance alarms – Because an ionisation type alarm is sensitive to small smoke particles, it will respond more quickly to particles typically given off during cooking, even where there may be no danger. On the basis of this “nuisance” alarming, consideration should be given to installing photoelectric alarms like the 755PSMA in kitchen areas. While the home owner will lose some warning time in a fire that generates smaller smoke particles, they will also reduce the occurrence of the one nuisance that results in a lot of smoke alarms being disabled.

Using a smoke alarm in a smokey area like a kitchen or in a high humidity area such as a bathroom can cause false alarms. Do not remove the battery to quieten the alarm, or take the alarm down. A smoke alarm will not protect you if it is not powered or if it is not there.

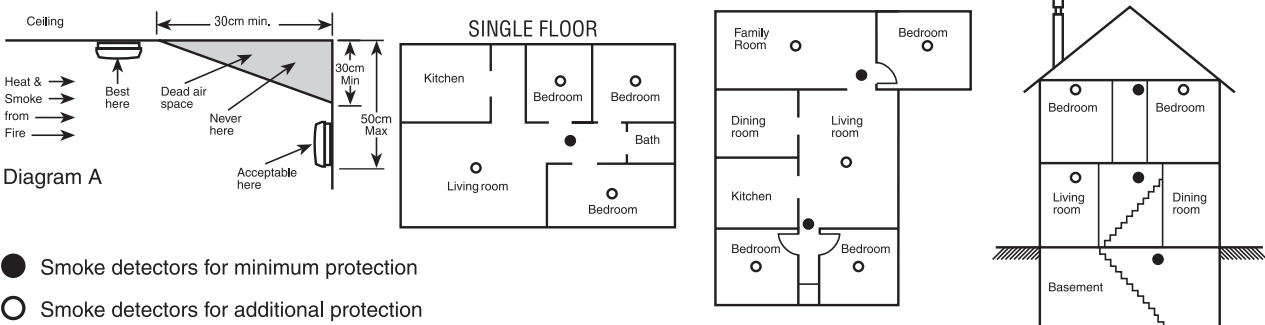
A smoke alarm may not always warn you about fires caused by the following:

- Smoking in bed
- Children playing with matches or lighters
- Incorrect storage of flammable materials
- Over-loaded electrical circuits.

So please remain vigilant against fire risks at all times. Fire prevention is your best safeguard.

Recommended Location of Alarms

- Locate the first alarm in the immediate areas of the bedrooms. Try to protect the exit path as the bedrooms are usually furthest from an exit. If more than one sleeping area exists, locate additional alarms in each sleeping area.
- Locate additional alarms to protect any stairway as stairways act like chimneys for smoke and heat.
- Locate at least one alarm on every floor level.
- Locate an alarm in any area where a smoker sleeps or where electrical appliances are operated in sleeping areas.
- Smoke, heat and other combustion products rise to the ceiling and spread horizontally. Mounting the detector on the ceiling in the centre of the room places it closest to all points in the room. Ceiling mounting is preferred in ordinary residential construction. However, in mobile homes, wall mounting on an inside partition is required to avoid the thermal barrier that may form at the ceiling.
- When mounting alarm in the ceiling, locate it a minimum of 30cm from a side wall and 30cm from any corner (see Diagram A).
- When mounting alarm on a wall, use an inside wall with the alarm a maximum of 50cm below the ceiling and at least 30cm from any corner (see Diagram A).



Avoid These Locations

- Do not install a smoke alarm within one metre of heating and cooling supply vents or within one metre of return air or fresh air vents. Smoke may be blown away from the smoke alarm by the supply vents, or could be diffused or reduced by being diverted into the return air vent.
- Do not install your smoke alarm in an area where the temperature may fall below 5°C or rise above 45°C. Smoke alarms are designed to work safely only within these temperature ranges and failure to alarm, improper alarms or nuisance alarms may result from operation outside these temperature limits.
- Do not install a smoke alarm in a damp or very humid area such as bathrooms with showers, where the normal humidity may rise above 90%. Above this level, moisture may condense inside the smoke chamber and cause wrong or false alarms. The smoke alarm may also become unstable below 10% relative humidity.
- Do not install a smoke alarm in an area where particles of combustion are normally present, such as garages or kitchens etc. as this can cause false alarms.
- Do not install a smoke alarm in dusty or dirty areas – such an installation cannot be relied on. An accumulation of dust and dirt in the sensing chamber may block the openings and prevent an alarm, or may get inside the alarm and cause false alarms. If a smoke alarm is required in such an area, vacuum it frequently and test it according to the 'Operation and Testing' section.
- Do not install a smoke alarm in the dead air space in the corner where the wall meets the ceiling. If in doubt as to the exact location of mounting, for your safety, contact your local fire department for help choosing a location.
- Do not install a smoke alarm where bugs or insects are present before eliminating or minimising the problem. Although all smoke alarms built since 1985 are made to prevent bugs from entering the detection chamber, bugs may build up on chamber openings and prevent smoke from entering. If bugs are present, vacuum the unit frequently as described in the maintenance section.
- Do not install a smoke alarm within one metre of a fluorescent or compact fluorescent lamp. Electrical 'noise' may cause nuisance alarms.

Installation

CAUTION: The smoke alarm will function correctly either as a stand-alone alarm or interconnected. All interconnected smoke alarms must be supplied from a single power circuit. A common Neutral must be used for the Interconnect to function. Do not connect the Interconnect wire to Active or Neutral.

WIRING: All 220-240V wiring must comply with AS/NZS3000 wiring rules.

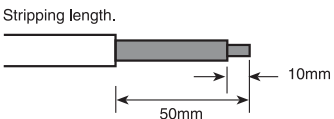
- 1.Strip the Active, Neutral and Interconnect (if used) wires back to the strip length shown.
- 2.Connect the wires to the correct terminals on the base as indicated and ensure the screws are fully tightened.
- 3.Clip the flap closed preventing accidental contact with the live terminals.
- 4.Screw the mounting base on the ceiling or wall using the screws provided.
- 5.Clip the smoke alarm on to the base and install the 9V battery. The smoke alarm base will only close with a battery installed.

Note: Do not close unless a battery is installed.

- 6.Turn on the mains power and check the green and red LED's function. Green LED should glow to show mains power present. Red LED will pulse every 40-60 seconds to indicate correct operation and the 9V battery is OK.
- 7.Press the Test / Hush button to check the alarm works.

DO NOT LEAVE THE INSTALLATION UNTIL THE RED AND GREEN LEDS AND THE ALARM HAVE BEEN CHECKED FOR CORRECT OPERATION.

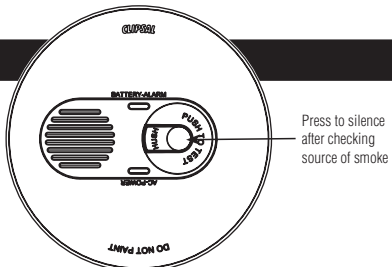
Use minimum of 1mm² 250V insulated wire for all wiring including Interconnecting.



Terminal
I – Interconnect
N – Neutral
E/Loop – Earth or Loop

220-240V a.c.
1mm² minimum

Black Neutral (N)
Red Active (A)



Hush or Silence Feature

- This smoke alarm has a built in "Hush" or "Silence" feature incorporated into the Test button.
- If cooking or other non-hazardous sources cause the alarm to sound it can be temporarily silenced by pressing the Test / Hush button for three seconds.
- The alarm then enters a dormant period for 10 minutes.
- If the smoke density increases during this period (i.e. from a fire) the unit will go into alarm mode.
- After the 10 minute dormant period the smoke alarm resumes normal operation and two beeps will sound to indicate this.

Interconnecting Smoke Alarms

HOW INTERCONNECTED ALARMS FUNCTION

- Interconnecting smoke alarms is a method of joining a series of alarms so that if any one alarm senses smoke, all the alarms in the series will operate (alarm).
- 9v signal on the I and N wires is used to alarm all the other interconnected alarms.
- A combination of Clipsal 755 Series Ionisation or Photoelectric smoke alarms can be used on one circuit.

WARNING

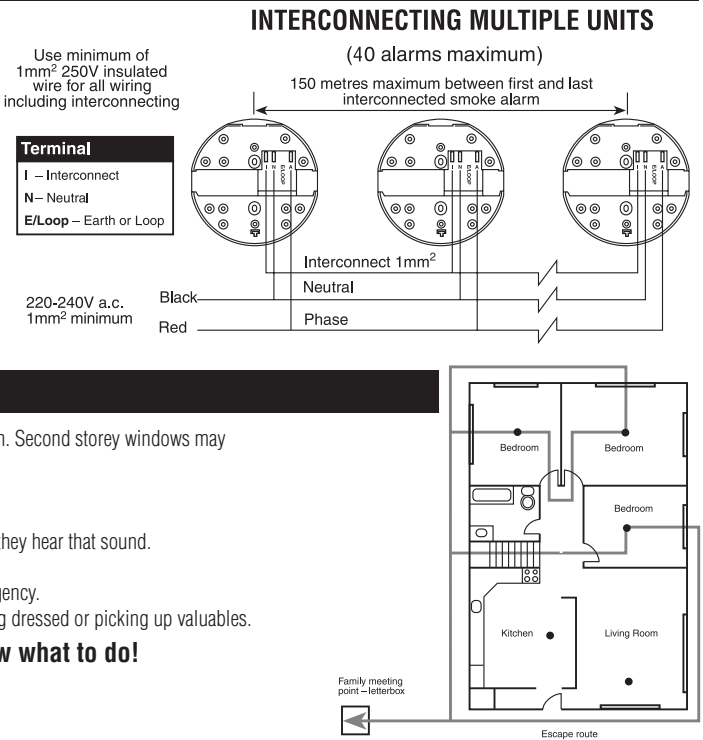
- All interconnected smoke alarms must be supplied from a single power circuit.
- A common Neutral must be used for the Interconnect to function.
- DO NOT connect the Interconnect wire to Active or Neutral.
- A maximum of 40 Clipsal 755 Series smoke alarms can be installed on one circuit.

BASICS OF ESCAPE PLAN

Develop and Practise a Plan of Escape

- Make a floor plan indicating all doors and windows and at least two escape routes from each room. Second storey windows may need a rope or chain ladder.
- Have a family meeting and discuss your escape plan, showing everyone what to do in case of fire.
- Determine a place outside your home where all of you can meet if a fire occurs i.e. letterbox.
- Familiarise everyone with the sound of the smoke alarm and train them to leave your home when they hear that sound.
- Identify children's bedrooms with red stickers placed in the upper left corner of the windows.
- Practice a fire drill at least every six months. Practice allows you to test your plan before an emergency.
- Leave immediately by following your escape plan. Every second counts so don't waste time getting dressed or picking up valuables.

You may not be able to reach your children. It is important they know what to do!



What to do if Alarm Sounds

- In leaving, don't open any inside door without first feeling its surface. If hot, or if you see smoke seeping through cracks, don't open that door! Instead, use an alternative exit. If inside door is cool, place your shoulder against it, open it slightly and be ready to slam it shut if heat and smoke rushes in.
- Stay close to the floor if air is smokey. Breathe shallowly through a cloth, wet if possible.
- Once outside, go to your selected meeting place and make sure everyone is there.
- Call the fire brigade from your neighbour's home – not from yours!
- Don't return to your home until fire officials say that it is all right to do so.

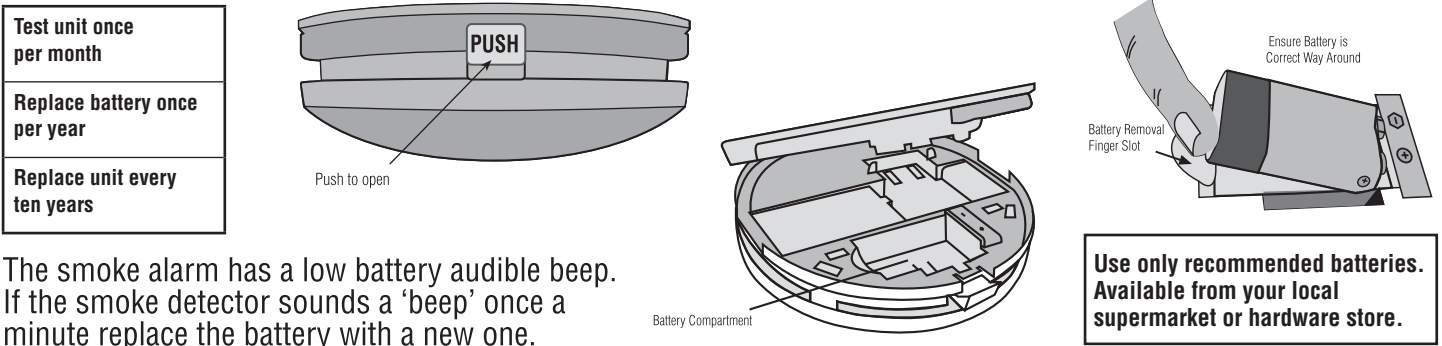
The secondary backup power for the smoke alarm is supplied by a 9V carbon zinc or alkaline battery. The battery should last at least one year under normal operating conditions.

Operation and Testing

Operation	Testing
Operation Once the mains power (220-240V) is connected and the 9V battery is present the smoke alarm is operating. Operation Once Smoke Is Detected The smoke alarm will sound a loud alarm (85dB) and the Red LED will flash rapidly. This will continue until the air is cleared. Standby Condition The red LED flashes once every 40-60 seconds to indicate the smoke alarm and battery are functioning correctly. Green LED The green LED glows when the mains power (220-240V) is on.	TEST THE SMOKE ALARM ONCE PER MONTH TO ENSURE PROPER OPERATION Test by pushing the Test / Hush button on the smoke alarm for three seconds until the alarm sounds. The alarm sounds if all electronic circuitry, horn and battery are working. If no alarm sounds check the battery is installed the correct way around or replace the battery. If the battery is new and installed correctly and the alarm still doesn't sound replace the smoke alarm. If the smoke alarm is installed in a mobile home, test weekly and after every journey. IMPORTANT - If premises is unoccupied for a period of time (more than a few days) then battery test should be undertaken on return. If the low battery warning sounds, test and replace battery if necessary. • Caution: Never use an open flame of any type to test your alarm. • Check all interconnected smoke alarms operate during the test.

Replacing the Backup Battery

IT IS RECOMMENDED YOU REPLACE THE BATTERY ON A DAY YOU CAN REMEMBER EVERY YEAR i.e. birthday, daylight saving.



Recommended Batteries - Energizer 522, Duracell MN1604, Eveready A522 or 1222



Care & Maintenance Guide

Everyday Cleaning

Caesarstone® requires very little maintenance to keep the surface looking like new. For everyday, routine cleaning of Caesarstone® we recommend wiping the surface with warm soapy water (a mild detergent) and a damp cloth, or use our convenient Caesarstone® Cleaning Wipes or Caesarstone® Spray Cleaner which are available to purchase from our online shop.

As Caesarstone® is virtually non-porous, it will keep its lustrous gloss and ultra smooth surface without polishing and it never needs sealing. Never attempt to polish the surface on your own, and avoid prolonged rubbing in one spot when cleaning.

Caesarstone® Cream Cleanser

Caesarstone® Cream Cleanser has been specially formulated to remove the most stubborn stains such as red wine or beetroot while taking care of your Caesarstone® surfaces. It is also suitable for cleaning sinks and taps, baths and basins, shower recesses, tile surfaces and cook tops.

Food Preparation

We always recommend cutting on an appropriate cutting board and never directly on the Caesarstone® surface to avoid blunting kitchen knives or damaging the surface of your bench top.

Warranty Registration

Have you registered your Caesarstone® 10 Year Limited Warranty yet? Do it online to receive a free Caesarstone® Cleaning Kit and a stainless steel Caesarstone® Authenticity Badge which demonstrates the authenticity of your Caesarstone® product.

Cleaning Reference Guide

Substance	Caesarstone® Cream Cleanser	Methylated Spirits	Spray Cleaner
Red Wine	✓		
Beetroot	✓		
Coffee / Tea	✓		
Cordial	✓		
Spices	✓		
Food Oils			✓
Glue / Silicone / Paint		✓	

Heat Resistance

Caesarstone® will tolerate brief exposures to moderately hot temperatures, however prolonged direct contact with, or radiated heat from very hot pots can cause thermal shock, discolouration or damage. Therefore we do not recommend placing hot pots, pans, electric frying pans, oven trays, etc. directly from the hotplate or out of the oven onto the surface of Caesarstone®. We always recommend the use of a hot pad or trivet to place hot items on.

Tough? Yes. Indestructible? No.

As with any surface, Caesarstone® can be permanently damaged by exposure to strong chemicals and solvents that undermine its physical properties. Do not use products that contain trichlorethane or methylene chloride, such as paint removers or stripper. Avoid any highly aggressive cleaning agents like oven cleaner that have high alkaline/pH levels. Should the surface be accidentally exposed to any of these damaging products, rinse immediately with water to neutralize the effect.

Caesarstone® Cleaning Products

Caesarstone® has developed a range of cleaning products specially designed and formulated to keep your quartz surfaces looking their best. Caesarstone® Cream Cleanser, Cleaning Wipes and Spray Cleaner are now available to purchase through our online store at www.caesarstone.com.au

Extra Stubborn Stains

If you have an extra stubborn stain which can't be removed with Caesarstone® Cream Cleanser, don't panic! Simply contact our Caesarstone® customer support team at 1300 119 119 who will be able to provide you with further cleaning advice for your specific type of stain.





How to use Caesarstone® Cream Cleanser

For removal of extra stubborn stains, or if you wish to give your Caesarstone® surface a thorough clean then we recommend Caesarstone® Cream Cleanser and a 3M™ Scotchbrite™ Never Scratch™ All-Purpose Scrubber which can be used without damaging the stone, or alternatively applied to a soft damp cloth.

When using Caesarstone® Cream Cleanser, apply a generous amount to the bench top then gently work it into a thick foam using a 3M™ Scotchbrite™ Never Scratch™ All-Purpose Scrubber which has been drenched in warm water. Gently scrub the stain in a circular motion, adding more warm water if necessary while being careful not to rub in one spot for too long. Use the scrubber to clean the entire bench top before rinsing with more water then buffing the surface dry with a soft, clean towel.

To remove adhered materials like food, gum and nail polish, first scrape away the excess with a sharp blade. If there are any grey metal marks on the surface, a mild detergent will remove it. Household bleach can generally be used as an effective cleaner to remove stubborn marks, but care should be taken as some products are considerably stronger than others.

For Motivo™ pattern textured collection it may also be necessary to use a non-abrasive soft bristle brush for extra stubborn stains.



Go on, express yourself with Caesarstone

We'd love to hear from you. For more design ideas, information and for your nearest showroom, visit our website:

www.caesarstone.com.au or call us on 1300 119 119.