

# The Aurora Apartments

420 Queen Street Brisbane 4000



**Bovis**  
Lend Lease



**AMALGAMATED**  
PROPERTY GROUP

Appliance Manuals - CBD Units

# THE AURORA APPLIANCE MANUALS - CBD UNITS

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**INTERIOR FINISHES SPECIFICATION SCHEDULE –CBD LIVING**

Location	Finish	Aurora	Australis	Queen Street
<b>Entry/Living/Dining</b>				
Floors	Wool blend carpet with underlay	Godfrey Hirst Tibet 28oz 50/50 wool blend "Ash"	Godfrey Hirst Tibet 28oz 50/50 wool blend "Sand"	Godfrey Hirst Tibet 28oz 50/50 wool blend "Tar"
Walls	Washable low sheen acrylic paint	Wattyl ID "Cotton Touch" low sheen	Wattyl ID "Cotton Touch" low sheen	Wattyl ID "Cotton Touch" low sheen
Ceilings	Flat acrylic textured paint	Plasterboard ceilings : Wattyl ID "Ceiling White" flat Concrete ceilings: Granosite Granoimpact "Ceiling White"	Plasterboard ceilings : Wattyl ID "Ceiling White" flat Concrete ceilings: Granosite Granoimpact "Ceiling White"	Plasterboard ceilings : Wattyl ID "Ceiling White" flat Concrete ceilings: Granosite Granoimpact "Ceiling White"
Lights	Surface mounted feature light fittings	Optique S211/45 450 dia with 2 x 60watt lamps	Optique S211/45 450 dia with 2 x 60watt lamps	Optique S211/45 450 dia with 2 x 60watt lamps
Balcony Floor	Ceramic tiles	Grigio "Structured" non slip 300 x 300	Grigio "Structured" non slip 300 x 300	Grigio "Structured" non slip 300 x 300
Balcony Light	Surface mounted external light	Cofmoluce "Classic Bunker" Silver with 60 watt lamps	Cofmoluce "Classic Bunker" Silver with 60 watt lamps	Cofmoluce "Classic Bunker" Silver with 60 watt lamps
<b>Kitchen</b>				
Floors	Vitrified ceramic unpolished tiles	"Grigio " 300 x 300 matt finish	"Botticino" 300 x 300 matt finish	"Bianco B" 300 x 300 matt finish
Walls	Washable low sheen acrylic paint	Wattyl ID "Cotton Touch" low sheen	Wattyl ID "Cotton Touch" low sheen	Wattyl ID "Cotton Touch" low sheen
Ceilings	Flat acrylic paint on flushset plasterboard	Plasterboard ceilings : Wattyl ID "Ceiling White" flat Concrete ceilings: Granosite Granoimpact "Ceiling White"	Plasterboard ceilings : Wattyl ID "Ceiling White" flat Concrete ceilings: Granosite Granoimpact "Ceiling White"	Plasterboard ceilings : Wattyl ID "Ceiling White" flat Concrete ceilings: Granosite Granoimpact "Ceiling White"
Bench Tops	Polished granite	Grigio Sardo	Brisbane Beige	Imperial White
Splashbacks	Glass Mosaic Tiles	Onix Mosaic "White"	Onix Mosaic "Beige"	Onix Mosaic "White"
Cupboards	Pre finished laminated board with feature	Body Colour= Formex "Cappucino" Feature = Duropal "Apple Aurora"	Body Colour = Laminex "Paper Bark – Flint Finish" Feature = Duropal "After Eight Maple"	Body Colour = Espresso – Natural Finish Feature = Duropal "Royal Maple"
Sink	S/S Round Bowl Sink	Colorado Model "C-500"	Colorado Model "C-500"	Colorado Model "C-500"
Mixer	Single Lever Polished Chrome Mixer	Hansa "Polo"	Hansa "Polo"	Hansa "Polo"
Cook top	S/S 4 Burner gas cook top	Fisher & Paykel Model GC 600FSS	Fisher & Paykel Model GC 600FSS	Fisher & Paykel Model GC 600FSS
Oven	S/S Multifunction under bench half oven	Fisher & Paykel Model B 1452 R	Fisher & Paykel Model B 1452 R	Fisher & Paykel Model B 1452 R
Range hood	S/S Slide out recirculating range hood with built-in light	Fisher & Paykel Model RH 600 SORSS	Fisher & Paykel Model RH 600 SORSS	Fisher & Paykel Model RH 600 SORSS
Dishwasher	S/S Dishwasher	Fisher & Paykel Model DS 603 SS	Fisher & Paykel Model DS 603 SS	Fisher & Paykel Model DS 603 SS
Lights	Surface mounted light fittings	Optique S211/30 300 dia with 75 watt lamp.	Optique S211/30 300 dia with 75 watt lamp.	Optique S211/30 300 dia with 75 watt lamp.
	Downlights	Thorn 110 dia LV down lights white 75 watt lamp	Thorn 110 dia LV down lights white 75 watt lamp	Thorn 110 dia LV down lights white 75 watt lamp
<b>Bedrooms &amp; Robes</b>				
Floors	Wool blend carpet with underlay	Tuffmaster Safari "Flora"	Tuffmaster Safari "Almond"	Tuffmaster Safari "Greystone"
Walls	Washable Low sheen acrylic paint	Wattyl ID "Cotton Touch" low sheen	Wattyl ID "Cotton Touch" low sheen	Wattyl ID "Cotton Touch" low sheen

Location	Finish	Aurora	Australis	Queen Street
Ceilings	Flat acrylic textured paint	Plasterboard ceilings : Wattyl ID "Ceiling White" flat  Concrete ceilings: Granosite Granoimpact "Ceiling White"	Plasterboard ceilings : Wattyl ID "Ceiling White" flat  Concrete ceilings: Granosite Granoimpact "Ceiling White"	Plasterboard ceilings : Wattyl ID "Ceiling White" flat  Concrete ceilings: Granosite Granoimpact "Ceiling White"
Built in Robe	White melamine shelf and drawers with hanging rail : Aluminium framed mirror sliding doors	Regency "Sliding Door"	Regency "Sliding Door"	Regency "Sliding Door"
Lighting	Surface mounted light fittings	Optique S211/300 300 dia with 75 watt lamp	Optique S211/300 300 dia with 75 watt lamp	Optique S211/300 300 dia with 75 watt lamp
<b>Bathrooms</b>				
Floors	Ceramic tiles	"Grigio " 300 x 300 matt finish	"Botticino" 300 x 300 matt finish	"Bianco B" 300 x 300 matt finish
Walls	Washable low sheen acrylic paint  Ceramic tiles to shower recess to 2100mm and skirting to 200mm:	Paint – Wattyl ID "Cotton Touch" low sheen Tiles – "White Gloss" 300 x 100	Paint – Wattyl ID "Cotton Touch" low sheen Tiles – "White Gloss" 300 x 100	Paint – Wattyl ID "Cotton Touch" low sheen Tiles – "White Gloss" 300 x 100
Ceilings	Flat acrylic textured paint	Plasterboard ceilings : Wattyl ID "Ceiling White" flat  Concrete ceilings: Granosite Granoimpact "Ceiling White"	Plasterboard ceilings : Wattyl ID "Ceiling White" flat  Concrete ceilings: Granosite Granoimpact "Ceiling White"	Plasterboard ceilings : Wattyl ID "Ceiling White" flat  Concrete ceilings: Granosite Granoimpact "Ceiling White"
Lighting	Surface mounted light fittings  Down lights	Optique S211/30 300 dia with 75 watt lamp. Thorn 110 dia LV down lights white	Optique S211/30 300 dia with 75 watt lamp. Thorn 110 dia LV down lights white	Optique S211/30 300 dia with 75 watt lamp. Thorn 110 dia LV down lights white
Vanity Tops	Polished Granite	Grigio Sardo	Brisbane Beige	Imperial White
Vanity Cupboards	Pre finished laminate board	Duropol " Apple Aurora"	Duropol "After eight Maple"	Duropol "Royal Maple"
Vanity Basins	Vitreous china basin	Caroma "Liano"	Caroma "Liano"	Caroma "Liano"
Vanity Mirror	Frameless mirror to the bathroom Frameless mirror to the En-suite	Regency 3mm	Regency 3mm	Regency 3mm
Bath	White acrylic	Stylus "Big 5-2000" (1500mm)	Stylus "Big 5-2000" (1500mm)	Stylus "Big 5-2000" (1500mm)
Shower Screen	Framed glass with pivot door	Regency "Pivot 2000"	Regency "Pivot 2000"	Regency "Pivot 2000"
WC Pan	Free Standing white vitreous china dual flush	Villeroy & Boch "Omnia Pro"	Villeroy & Boch "Omnia Pro"	Villeroy & Boch "Omnia Pro"
Basin Taps	Single lever polished chrome mixer	Hansa "Polo"	Hansa "Polo"	Hansa "Polo"
Bath/Shower	Single lever polished chrome mixer Shower head	Hansa "Polo"  Hansa "Novajet 2"	Hansa "Polo"  Hansa "Novajet 2"	Hansa "Polo"  Hansa "Novajet 2"
Accessories	Polished chrome accessories	Barben "EXX" Range	Barben "EXX" Range	Barben "EXX" Range
<b>Laundry</b>				
Floor	Ceramic tiles	"Grigio " 300 x 300 matt finish	"Botticino" 300 x 300 matt finish	"Bianco B" 300 x 300 matt finish
Walls	Washable low sheen acrylic paint	Wattyl ID "Cotton Touch" low sheen	Wattyl ID "Cotton Touch" low sheen	Wattyl ID "Cotton Touch" low sheen
Laundry Tub	Prefabricated S/S tub and cabinet	Stylus 45 ltr Space Saver	Stylus 45 ltr Space Saver	Stylus 45 ltr Space Saver
Tub Splashback	Ceramic Tiles	White Gloss 300 x 100	White Gloss 300 x 100	White Gloss 300 x 100
Dryer	3.5KG White	Fisher & Paykel ; Model AD39	Fisher & Paykel ; Model AD39	Fisher & Paykel ; Model AD39
<b>General</b>				
Internal Doors	Hollow core Flush panel doors with high gloss enamel paint finish	Wattyl ID "Cotton Touch" Gloss	Wattyl ID "Cotton Touch" Gloss	Wattyl ID "Cotton Touch" Gloss
Door Hardware	Selected satin chrome lever handle	ASSA Abloy "Daintree"	ASSA Abloy "Daintree"	ASSA Abloy "Daintree"

# DISHWASHER- Fisher & Paykel DD603SS

## Important safety information Save these instructions



**For your safety, follow basic precautions when using your DishDrawer®, including the following:**

**Please read all instructions before operating the DishDrawer®.**

- The information in this manual must be followed to minimise the risk of fire or explosion or to prevent property damage, personal injury or loss of life.
- Use the DishDrawer® only for its intended function as described in this User Guide.
- Use only detergents or rinse aid recommended for use in a domestic Dishwasher and keep them out of reach of children. Check that the detergent dispenser is empty after the completion of each wash programme.
- When loading items to be washed locate sharp items so that they are not likely to damage the lid seal and load sharp knives with the handles up to reduce the risk of cut type injuries.
- Do not touch the heater plate during or immediately after use.
- Do not operate your DishDrawer® unless all the enclosure panels are properly in place.
- Do not tamper with the controls.
- Do not abuse, sit on, stand in or on the drawer or dish rack of the DishDrawer®.
- The cup racks are designed to support cups, glasses and kitchen utensils. When the cup racks are in the DishDrawer® do not lean on or use the cup racks to support your body weight.
- To reduce the risk of injury, do not allow children to play in or on the DishDrawer®.
- Under certain conditions hydrogen gas may be produced in a hot water heater system that has not been used for two weeks or more. HYDROGEN GAS IS EXPLOSIVE. If the hot water system has not been used for such a period, before using the dishwasher, turn on all hot water taps and let the water flow from each for several minutes. This will release any accumulated hydrogen gas. As gas is flammable, do not smoke or use an open flame during this time.
- Remove the door to the washing compartment when removing an old dishwasher from service or discarding it.
- Dishwasher detergents are alkaline. They can be dangerous if swallowed. Avoid contact with skin and eyes, keep children and infirm person(s) away from the dishwasher when the drawer is opened.

## Installation

- This DishDrawer® must be installed and located in accordance with the Installation Instructions before it is used. If you did not receive Installation Instruction sheets with your DishDrawer®, you can order them by calling your Authorised Service Agent.
- Installation and service must be performed by a qualified technician.
- If the power supply cord is damaged, it must be replaced by a dealer or Authorised Service Centre or a similar qualified trades person in order to avoid a hazard.
- Ensure the DishDrawer® is secured to adjacent cabinetry using the brackets provided. Failure to do so may result in an unstable product, which may cause damage or injury.
- Do not operate this appliance if it is damaged, malfunctioning, partially disassembled or has missing or broken parts, including a damaged power supply cord or plug.
- Do not store or use petrol, or other flammable vapours and liquids in the vicinity of the DishDrawer®.
- Connect to a properly rated, protected and sized power supply circuit to avoid electrical overload.
- Make sure that the power supply cord is located so that it will not be stepped on, tripped over or otherwise subject to damage or stress.
- Do not install or store the DishDrawer® where it will be exposed to temperatures below freezing or exposed to weather.
- Do not use an extension cord or a portable electrical outlet device (e.g. multi socket outlet box) to connect the DishDrawer® to the power supply.

## Maintenance

- Do not repair or replace any part of the appliance or attempt any servicing unless specifically recommended in this User Guide. We recommend that you call an Authorised Service Agent.
- Keep the floor around your appliance clean and dry to reduce the possibility of slipping.
- Keep the area around/underneath your appliance free from the accumulation of combustible materials, such as lint, paper, rags and chemicals.
- When cleaning the underside of the filter plate, care must be taken on the sharp outer edge to avoid the risk of cut type injuries.

## Operational

### Important!

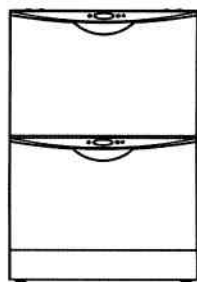
Under no circumstances should you open the drawer whilst the DishDrawer<sup>®</sup> is in operation.

- Always press the ►/II button to pause and wait until you hear the three additional beeps before opening the drawer.
- The DishDrawer<sup>®</sup> must be used with the motor assembly, filter plate, drain filter and spray arm in place.
- When disconnecting the appliance pull the plug rather than the power supply cord or junction of cord to avoid damage.
- Take care when loading the DishDrawer<sup>®</sup> not to load dishware items so it prevents the lid from properly sealing with the drawer. Items should be placed so they do not protrude above and/or forced into the drawer, otherwise a service call may result.
- Household appliances are not intended to be played with by children. Children or persons with a disability which limits their ability to use the appliance, should have a responsible person instruct them in its use. The instructor should be satisfied that they can then use the appliance without danger to themselves or their surroundings.
- Close supervision is necessary if this appliance is used by or near children. Do not allow children to play inside, on or with this appliance or any discarded appliance.
- If a Dishwasher cleaner is used, we would strongly recommend a wash programme with detergent should be run immediately afterward, to prevent any damage to the DishDrawer<sup>®</sup>.
- The DishDrawer<sup>®</sup> is designed for washing normal household utensils. Items that are contaminated by petrol, paint, steel or iron debris, corrosive, acidic or alkaline chemicals are not to be washed in the DishDrawer<sup>®</sup>.
- If the DishDrawer<sup>®</sup> is not being used for long periods of time, turn the electricity and water supply to the DishDrawer<sup>®</sup> off.
- Do not pour detergent or rinse aid into the salt reservoir. The detergent or rinse aid will destroy the water softener.

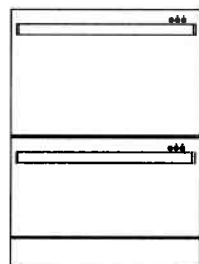
### Important!

This User Guide should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, always ensure that the User Guide is left with the appliance in order that the new owner can become familiar with the appliance and the relevant warnings.

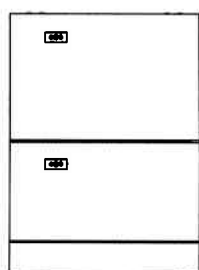
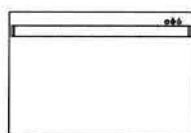
# DishDrawer® user guide



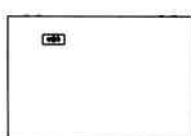
DishDrawer® Prefinished with LCD controls



DishDrawer® Prefinished with no LCD controls



DishDrawer® Integrated with badge controls



## Contents

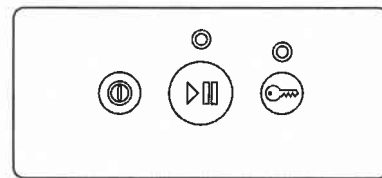
Installation checklist	
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**This User Guide explains how to operate and maintain your new appliance properly and safely. Please read the whole guide carefully before starting to use your appliance.**





## Controls (Integrated models and Prefinished models with no LCD)

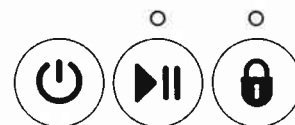
If you have a double DishDrawer®, each drawer has its own controls and can run independently of the other.



Integrated badge



### Power button

The  button turns the DishDrawer® on or off. Opening the drawer will automatically turn the DishDrawer® on for 30 seconds. To end a wash programme in mid cycle, press the  button. Any water in the DishDrawer® will be pumped out.




Prefinished models with no LCD





### Start/Pause button

The  button starts a wash programme. Press the  button to pause or restart the DishDrawer® during a wash programme. When paused, wait for three beeps before opening the drawer. Forcing the drawer open while in mid cycle may cause damage or injury.

### Delay Start

The  button also sets the Delay Start feature which can delay the start of a wash programme from 1 to 12 hours.



#### To activate Delay Start

- 1 Press and hold the  button until the light above the  button turns orange (or purple, depending on your model).
- 2 Continue holding the  button down until the desired delay time has been reached. The DishDrawer® will emit audible 'beeps' as you hold the  button down, each beep indicates another hour delay.
- 3 The DishDrawer® will start once the delay time has elapsed and the drawer is closed.

#### To cancel Delay Start





Press the  button.




### Lock button / (optional)

The /  button activates/deactivates the Keylock or the Childlock functions.



#### Keylock



The Keylock feature disables all the buttons on the DishDrawer®.

To activate, press and hold the /  button until you hear one beep (3 seconds). The light above the /  button is lit when Keylock is activated.


To cancel the Keylock feature, press and hold the /  button until the light above the /  button disappears.

## Childlock

The Childlock feature locks the drawer and disables all the buttons on the integrated badge. To activate, press and hold the /🔒 button until you hear two beeps (5 seconds). The light above the /🔒 button is lit when Childlock is activated.


To cancel the Childlock feature, press and hold the /🔒 button until the light above the /🔒 button disappears.

## Wash programme selector

Press the  button to select a wash programme. The DishDrawer® will remember the last programme used.



## Eco button (optional)

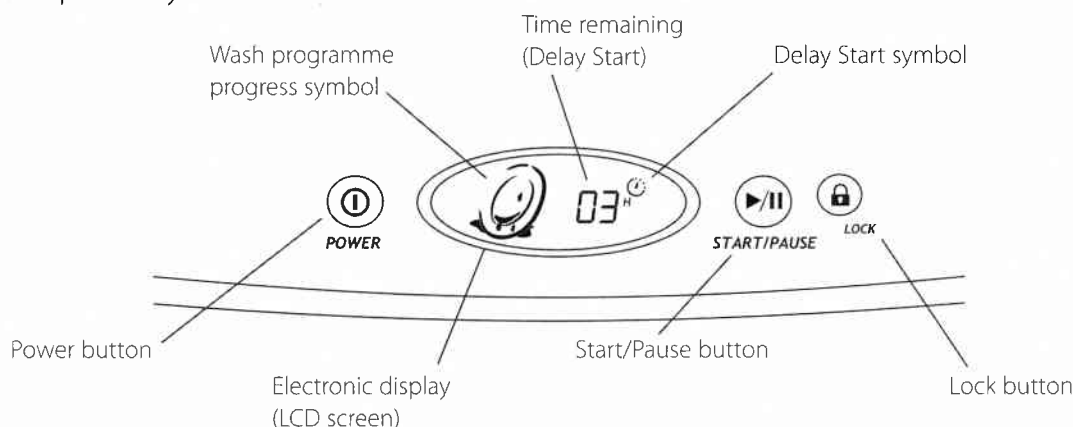
Press the  button if you would like the wash programme to use less energy and time. The red ECO light will indicate the feature is on. If your dishes are heavily soiled or you require enhanced dry performance, we do not recommend ECO programmes.

## Power failure



If the DishDrawer® is operating and a power failure occurs, it will stop. The DishDrawer® may be unable to be opened during this time. When the power supply is resumed, the DishDrawer® will restart in the same part of the wash programme.

## LCD screen controls (Prefinished models with LCD)



If you have a double DishDrawer®, each drawer has its own control panel and can run independently of the other.




### Power Button

The  button turns the DishDrawer® on or off. Opening the drawer will automatically turn the DishDrawer® on for 30 seconds. To end a wash programme in mid cycle, press the  button. Any water in the DishDrawer® will be pumped out.




### Start/Pause Button

The  button starts a wash programme. Press the  button to pause or restart the DishDrawer® during a wash programme. When paused, wait for three beeps before opening the drawer. Forcing the drawer open while in mid cycle may cause damage or injury.

### Delay Start

The  button also sets the Delay Start feature which can delay the start of a wash programme from 1 to 12 hours.


#### To activate Delay Start

- 1 Press and hold the  button until the delay symbol  appears on the electronic display.
- 2 Continue holding the  button down until the desired delay time has been reached.
- 3 The DishDrawer® will start once the delay time has elapsed and the drawer is closed.

#### To cancel Delay Start



Press the  button.

### Lock Button (optional)

The  button activates/deactivates the Keylock or the Childlock functions.

#### Keylock

The Keylock feature disables all the buttons on the control panel.

To activate, press and hold the  button until you hear one beep (3 seconds). The  symbol appears in the electronic display when the Keylock feature is activated.

# Operation

## 1 Load Dishes

Remove all food scraps and load the dishes.

## 2 Add Detergent

## 3 Check Rinse Aid

## 4 Press the **ⓘ** Button

## 5 Select a Wash Programme

The length of the wash programme will appear on the electronic display (LCD) on Prefinished models with LCD controls (shown below).

## 6 Select **eco** (optional)

## 7 Check

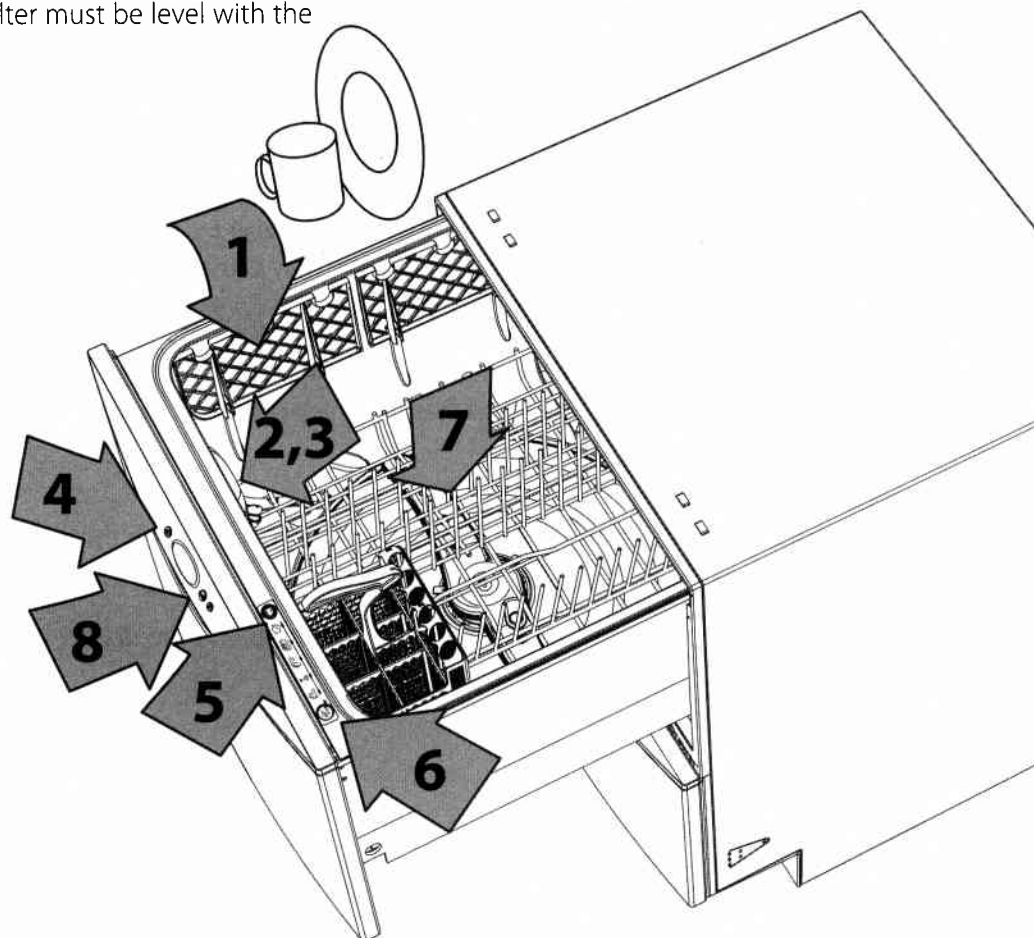
Ensure there is nothing obstructing the spray arm. The drain filter must be level with the filter plate.

## 8 Start

Close the drawer and press the **▶/||** button.

## 9 Finish

The DishDrawer® will beep six times to indicate the end of the wash programme. At the end of the wash programme the drying fan will continue to run for a set time or until the drawer is opened. The fan assists with drying and uses negligible amounts of energy. It is normal for some water to remain in the drain filter area after the wash programme is complete.



## Wash programme chart

### Standard Wash Programme - when to use

<b>Heavy</b> Heavily soiled pots, pans and dishes.	<b>Normal</b> Dishes with normal soils for optimum wash and dry performance.	<b>Fast</b> Lightly soiled dishes.	<b>Delicate</b> Lightly soiled and heat sensitive crookery.	<b>Rinse</b> Prevents odours and soils drying on dishes.
pre wash 45°C				
pre wash			pre wash	pre wash
main wash 70°C	main wash 55°C	main wash 55°C	main wash 50°C	
post rinse	post rinse	post rinse	post rinse	
final rinse 65°C	final rinse 60°C	final rinse 50°C	final rinse 60°C	
drying phase	drying phase		drying phase	

### Eco Wash Programme - when to use

<b>Heavy</b> Heavily soiled everyday dishes.	<b>Normal</b> Normal soiled dishes for optimum energy use.	<b>Fast</b> Lightly soiled, non greasy dishes.	<b>Delicate</b> Lightly soiled, non greasy and heat sensitive crookery.
pre wash 35°C			
pre wash			pre wash
main wash 60°C	main wash 40°C	main wash 45°C	main wash 45°C
post rinse	post rinse	post rinse	post rinse
final rinse 55°C	final rinse 40°C	final rinse 45°C	final rinse 50°C
drying phase	drying phase		drying phase

#### note

Wash times can vary depending on the incoming water temperature, ambient conditions, type of dish load and whether the drawer has been opened during the wash. Wash times are only APPROXIMATE on the Electronic Display (LCD) and based on 20°C incoming water.

## Caring for your dinnerware

The combination of high temperatures and dishwasher detergent may cause damage to some items if they are washed in the DishDrawer®. Remember, if in any doubt about any aspect concerning items washed in the DishDrawer®, follow the instructions from the manufacturer of the items, or wash the item by hand.

### **Cutlery & Silverware**

All cutlery and silverware should be rinsed immediately after use to prevent tarnishing caused by some foods. The Rinse wash programme is useful for this. Silver items should not come into contact with stainless steel, for example other cutlery. Mixing these items can cause staining. Remove silver cutlery from the DishDrawer® and hand dry it immediately after the programme has finished.

### **Aluminium**

Aluminium can be dulled by dishwasher detergent. The degree of change depends on the quality of the product.

### **Other Metals**

Iron and cast iron objects can rust and stain other items. Copper, pewter and brass tend to stain.

### **Woodware**

Wooden items are generally sensitive to heat and water. Regular use in the dishwasher may cause deterioration over time. If in doubt, wash by hand.

### **Glassware**

Most everyday glassware is dishwasher safe. Crystal, very fine and antique glassware may etch i.e. become opaque. You may prefer to wash these items by hand.

### **Plastic**

Some plastic may change shape or colour with hot water. Check manufacturer's instructions about washing plastic items. Washable plastic items should be weighed down so they do not flip over and fill with water or fall through the basket during the wash.

### **Decorated Items**

Most modern china patterns are Dishwasher safe. Antique items, those with a pattern painted over the glaze, gold rims or hand painted china may be more sensitive to machine washing. If in doubt wash these items by hand.

### **Glued Items**

Certain adhesives are softened or dissolved in machine washing. If in doubt, wash glued items by hand.

## **Holiday time**

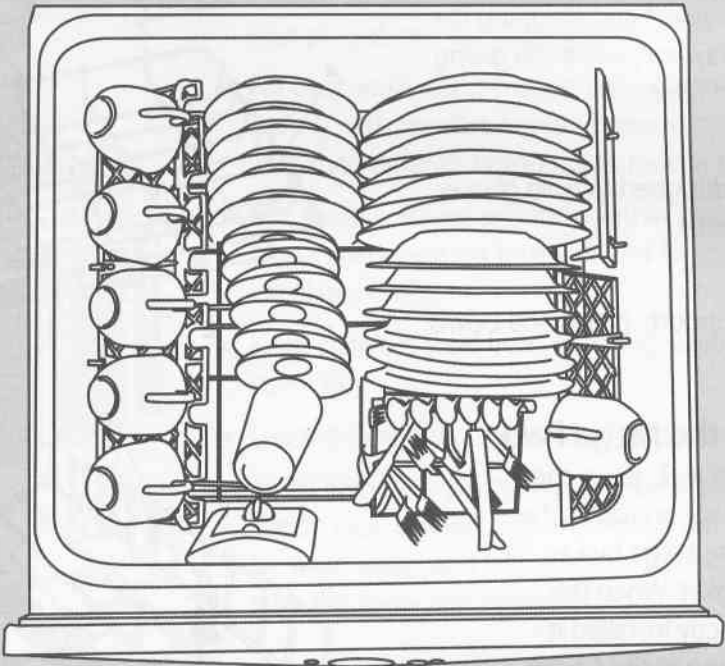
If the DishDrawer® is not going to be used for some time, we recommend you ensure the baskets are empty. Leave the inside of the DishDrawer® clean. Leave the drawers ajar to allow air to circulate. Turn off both the power and water supply to the DishDrawer®.

# Dishwasher standards test

The DishDrawer®s are tested to AS2007 standards for both wash and dry performance. The following are loading pattern diagrams, detergent quantities and rinse aid quantities used for the DishDrawer®.

Wash Programme	Normal Eco
Detergent Quantities	15g (main wash)
Rinse Aid Setting	4
Maximum Place Setting	DD603 series: 12 DS603 series: 6

## Recommended Loading Pattern



## Accessories

The inserts and racks can be added or removed to suit your individual needs. If you have the double DishDrawer® model, some of the accessories are interchangeable between the two drawers. For example you can combine the two Mega Racks into one drawer and wash all cups and glasses, leaving the other drawer for plates and larger items.

### a. Basket

The basket holds some of the accessories in place and keeps dishes away from the spray arm.

### b. Drain Filter Access Panel

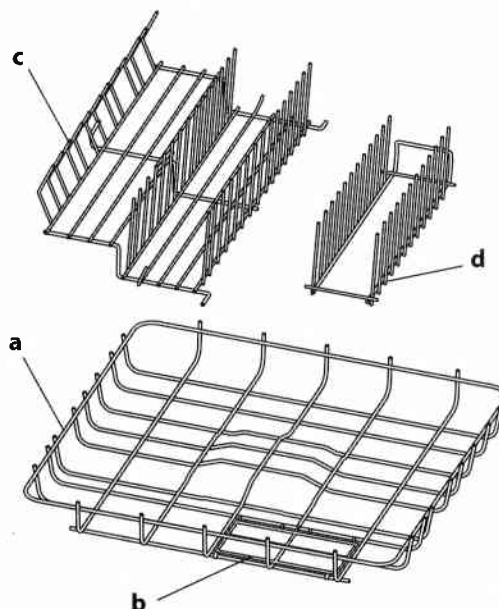
The drain filter access panel is designed to snap onto the basket over the drain filter. This prevents objects from touching the base of the DishDrawer® and stopping the rotation of the spray arm, while still giving access to the drain filter.

### c. Mega Rack

The Mega rack is designed to hold glasses, cups and small plates.

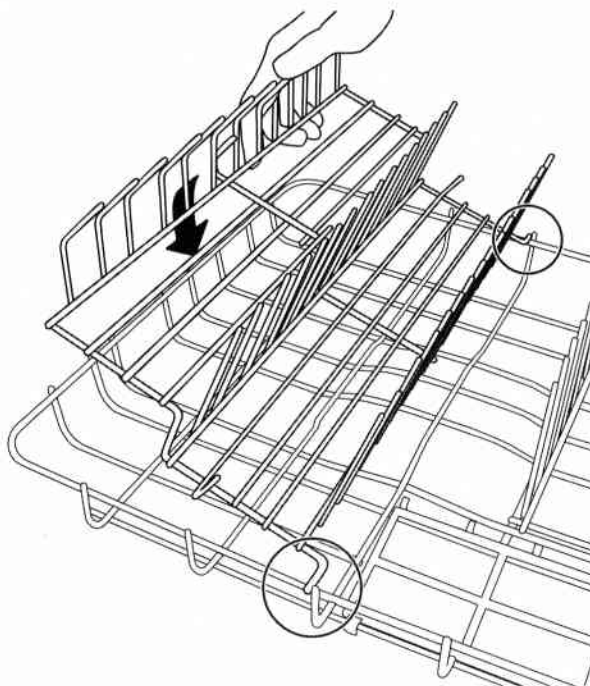
### d. Plate Insert

The plate insert supports plates and bowls.

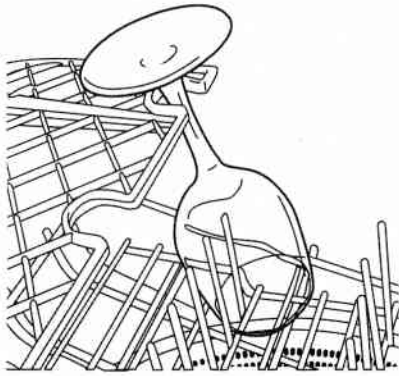


## How to install the Mega Rack

To install the Mega rack, place the outer legs of the rack on top of the basket, and clip the Mega rack to the side of the basket. When the Mega rack is correctly installed it should not feel loose in the basket.



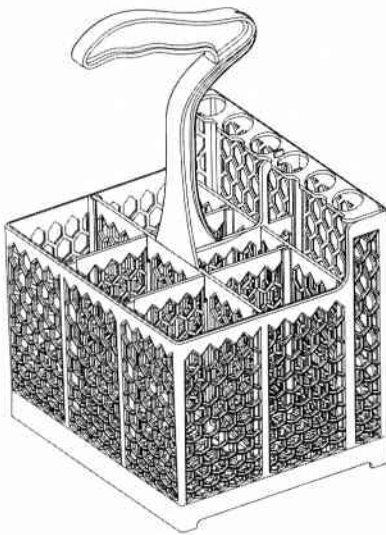




### Cup Racks

Cups, glasses and kitchen utensils can be placed on the left and right hand side of the cup racks.

- For best performance ensure there are no large items below, blocking the wash water from reaching the cup racks.
- Wine glasses can be supported on the cup racks if used in conjunction with the Mega Rack.
- There are stops on the cup rack to prevent cups from touching the DishDrawer® wall. This will maximise the dry and wash performance.



### Cutlery Basket

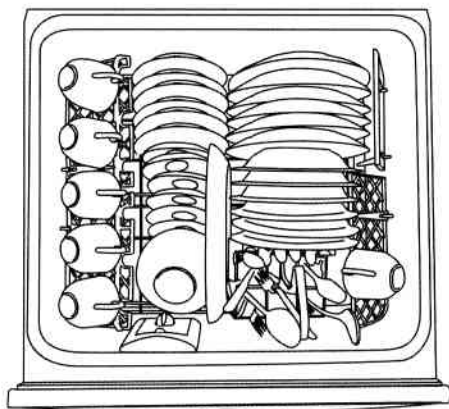
Cutlery, small kitchen utensils and some plastic lids are best placed into the cutlery basket.

- For best wash performance, we recommend loading cutlery with handles pointing down and sharp utensils with their handles facing up, to reduce the risk of injury.
- Mix spoons, knives and forks within each section, to stop cutlery nesting together and to ensure the water circulates freely.
- Keep stainless steel from touching silver cutlery to avoid staining.
- Use the oval slots (spoon rack) for spoons and teaspoons.
- Small items, like plastic lids, can be placed under the spoon rack, this will prevent them from being displaced by wash water and falling to the bottom, where they may stop the spray arm rotation.

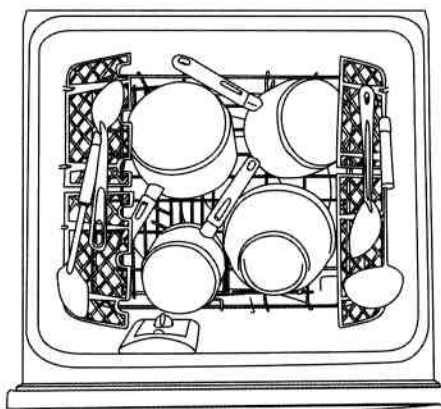
## Loading

Wash water for the DishDrawer® comes from the spray arm which is situated inside the base of the drawer. The spray arm rotates, providing wash water to all areas of the wash compartment so care needs to be taken when loading dishes to ensure there is enough space and room for the water to reach all areas, particularly the cup racks. If there are any items blocking the spray arm path or the wash water, then the performance will be ineffective.

### How to load your DishDrawer®



Standard load



Heavy load

#### **Note**

The basket and its inserts are not designed to be lifted out of the DishDrawer® while loaded with dishes.

## How NOT to load your DishDrawer®

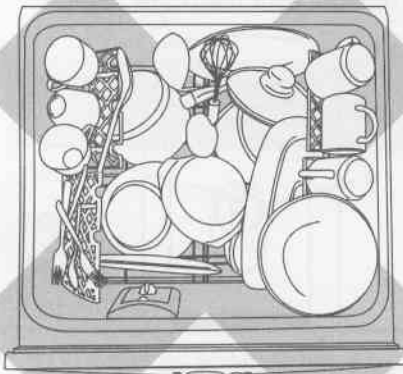


figure 1

- Overcrowded and wash water will not reach some of the dinnerware.
- Cups, glasses and bowls must have their openings facing downwards.

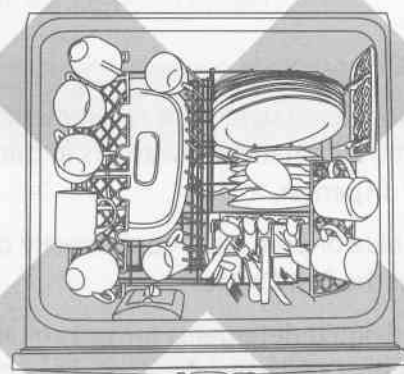


figure 2

- The plates are nesting together and wash water may not get through.
- Ensure cutlery are not nesting or stuck together. They need to be evenly spread out.

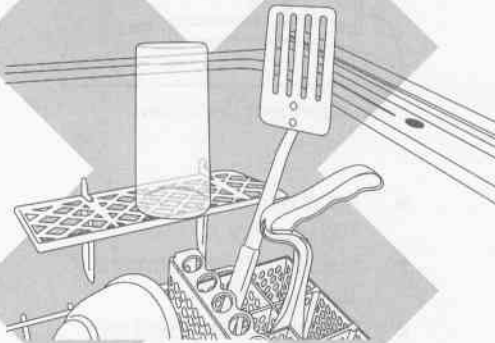
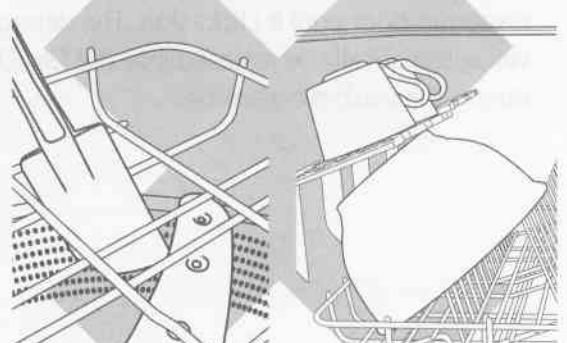


figure 3

- Ensure dishware items are not forced into or protrude out of the drawer as it may prevent the lid from properly sealing which could result in a service call.
- Locate sharp items safely to prevent injuring the user and damaging the lid assembly.
- Check the bottom of the cutlery basket to ensure sharp or pointed items have not come through as they may stop spray arm rotation.



figures 4 &amp; 5

- Ensure cutlery has not fallen through the basket and stopped the spray arm from rotating.
- The large bowl is blocking wash water reaching the cup racks.
- Large utensils should be on cup racks so they do not become dislodged and stop the spray arm from rotating.
- Sharp or pointed items must be placed horizontally or with sharp edges/points facing downward to avoid risk of injury.

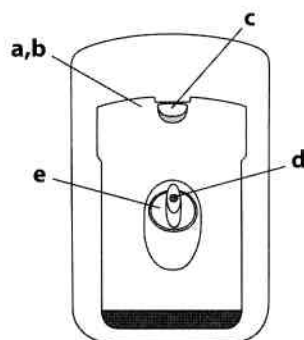
# Detergent dispenser

## Important!

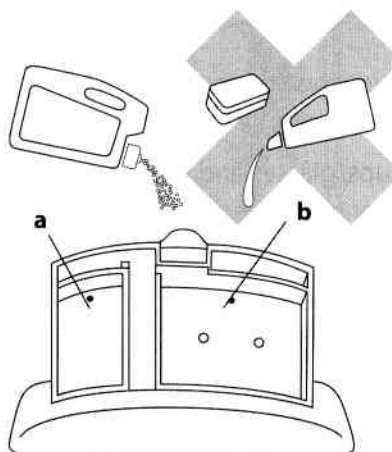
- Only use powdered detergent recommended for domestic automatic dishwashers in the detergent dispenser.
- Never sprinkle or pour detergent directly onto any item in the DishDrawer®.
- Tablets and liquid detergents are not suitable to be used in the DishDrawer®.
- Hand washing liquids, soap, laundry detergents or disinfectants will damage the DishDrawer®.

## Filling the detergent dispenser

- 1 Press the latch down and the door will open.
- 2 Pour in detergent. No detergent is needed for the Rinse programme.
- 3 After filling the compartment(s), close the dispenser door until it clicks shut. The detergent will automatically be released into the DishDrawer® during the wash programme.



closed detergent dispenser



open detergent dispenser

- a** Pre Wash Compartment, 10g capacity
- b** Main Wash Compartment, 30g capacity
- c** Detergent Dispenser Latch
- d** Rinse Aid Indicator Light
- e** Rinse Aid Plug

## Detergent quantities

The detergent quantities recommended below are for individual drawers.

Wash programmes	Detergent quantities	
	prewash (g)*	main wash (g)*
Heavy	5	15
Normal		15
Delicate		5
Fast		5

\* 5g equates to approximately 1 teaspoon, 15g equates to approximately 1 tablespoon.

## WARNING!

Dishwasher detergents are strongly alkaline and can be dangerous if swallowed.

Avoid contact with skin and eyes.

Keep children and infirm persons away from the DishDrawer® when the drawer is open.

Check that the detergent receptacle is empty after completion of the wash cycle.

Failure to do so could result in poisoning

## Rinse aid dispenser

We highly recommend the regular use of liquid rinse aid to give the best drying results. Rinse aid gives a streak free, sparkling clean look to glass and chinaware, in addition it prevents metal from tarnishing. The rinse aid dispenser is on the inside of the drawer, located underneath the detergent dispenser. The dispenser holds approximately 50ml of rinse aid.

### Filling the rinse aid dispenser

- 1 Turn the plug anti-clockwise and remove.
- 2 Pour the rinse aid into the circular opening.
- 3 Take care not to spill rinse aid into the DishDrawer®. Any spillages must be wiped up to prevent excess foaming. Failure to wipe rinse aid spillages may result in a service call which will not be covered by warranty.
- 4 Fit the plug back into the original position.



### How much rinse aid to use

The regulator may need adjusting to suit your water conditions. The lowest setting is '1' and the highest is '5'. Refer to Option Adjustments section to adjust the rinse aid setting. If there is excessive foam at the end of the wash, reduce the setting. If dishes are wet or streaky after drying, increase the setting.

### Rinse aid indicator light

If the rinse aid indicator light is red, refill the dispenser. If the rinse aid indicator light is dimly lit or not lit at all, there is enough rinse aid for the wash.

### Note

Lighter coloured rinse aids will not dim the indicator light as effectively as darker coloured rinse aids.

## Option adjustments

The following options can be adjusted to suit your preferences.

### **Rinse Aid setting**

Reduce the Rinse Aid setting if there is excess foam after a wash programme.

Increase the Rinse Aid setting if dishes are wet or streaky after a wash programme.

### **Auto Power setting**

By default, DishDrawer® will automatically turn on whenever the drawer is opened. Washing will not start until the drawer is closed and the ►/II button has been pressed. If you do not want the DishDrawer® to turn on automatically, this feature can be turned off.

### **End of Wash Programme Beeps**

By default, DishDrawer® will beep six times at the end of a wash programme. This feature can be turned off.

### **Closed Drawer option**

The Closed Drawer option will lock the DishDrawer® when the drawer is closed. When you wish to open the drawer, press the ⓘ button. When the drawer is fully closed again, the lid will automatically come down after 30 seconds and lock.

If the Lock feature is used in conjunction with the Closed Drawer Option, pressing the ⓘ button will not unlock the drawer. The Lock feature must be turned off to enable DishDrawer® to be opened.

### **Clean Dish Indicator option (Prefinished models with LCD only)**

By default, DishDrawer® is programmed with the Clean Dish Indicator option off. When the Clean Dish Indicator option is on, the ☐☐ symbol will remain in the electronic display after a wash programme has finished to indicate the dishes are clean. When you have unloaded all the dishes, press the ⓘ button to return to normal operating mode.









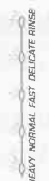
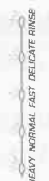




This option might be useful when dishes have been left in DishDrawer® and you cannot remember if they have been washed or in situations where household members regularly remove a only few clean dishes without emptying the drawer.

We do not recommend the Clean Dish Indicator option be used in conjunction with the Closed Drawer option.

### **Dry Enhancement Mode option**

When the Dry Enhancement Mode is on, the lid will be held down for four hours at the end of a wash cycle. The fan will continue to run while the lid is held down to enhance drying performance. Should you wish to open or stop DishDrawer® during the four hours, press the ⓘ or ►/II button to return to normal operating mode.

## How to make option adjustments (Integrated models with badge controls and Prefinished models with no LCD)

Follow the steps below	Rinse Aid setting	Auto Power option	End of Wash Programme Beeps option	Closed Drawer option	Clean Dish	Dry Enhancement Mode option <sup>1</sup>
<b>First</b>	Enter Option Adjustment Mode					
	<b>1</b> Press the <b>1</b> button to turn power on. <b>2</b> Press and hold the  and  buttons for 5 seconds until one long beep sounds.					
Press the  button to scroll through options	Prefinished models with no LCD red / off	purple / on	blue / on	red / on	OPTION ONLY AVAILABLE ON PREFINISHED MODELS WITH LCD CONTROLS	purple / on
	Integrated models red / off	orange / on	green / on	red / on		orange / on
<b>Make an adjustment</b>	The current setting is shown on the wash programme selector in red lights. If four red lights are lit, the option selected setting is set to four. Press the  button to increase the setting.  Press the  button to turn the selected option on or off.					
<b>Save</b>	Press the <b>1</b> button to save the change.					
<b>Example</b>	 Rinse Aid setting set to four	 On  Off	 On  Off	 On  Off	OPTION ONLY AVAILABLE ON PREFINISHED MODELS WITH LCD CONTROLS	 On  Off

<sup>1</sup> The option sequence will start again from the Rinse Aid setting.



How to make option adjustments (Prefinished models with LCD controls)

Follow the steps below	Rinse Aid setting	Auto Power option	End of Wash Programme Beeps option	Closed Drawer option	Clean Dish	Dry Enhancement Mode option <sup>1</sup>
First	Enter Option Adjustment Mode <b>1</b> Press the <b>1</b> button to turn power on. <b>2</b> Press and hold the <b>eco</b> and <b>lock</b> buttons for 5 seconds until one long beep sounds.					
Press the  button to scroll through options						
Make an adjustment	The current setting is shown on the wash programme selector in red lights. If four red lights are lit, the option selected setting is set to four. Press the <b>lock</b> button to increase the setting.  Press the <b>lock</b> button to turn the selected option on or off.					
Save	Press the <b>1</b> button to save the change.					
Example	 Rinse Aid setting set to four					

<sup>1</sup> The option sequence will start again from the Rinse Aid setting.

## User maintenance instructions

### Cleaning the outer surfaces

From time to time the wash programme indicator panel and its surrounds need to be cleaned to remove food particles, hard water scale and any spillages. We recommend wiping these areas with a clean damp cloth.

#### **Important!**

We do not recommend the use of the following cleaning aids on your DishDrawer® as they may damage the surfaces:

- Plastic or stainless steel scouring pads
- Abrasive, solvent, household cleaners
- Acid or alkaline cleaners
- Hand washing liquids or soap
- Laundry detergents or disinfectants

### For prefinished models

Depending on the type of exterior finish on your DishDrawer®, we recommend the following:

#### **Stainless Steel**

- This surface requires only a mild dishwashing detergent and warm water. Take care not to wet the control panel.
- Dry with a clean lint-free cloth
- DO NOT use proprietary "Stainless Steel" type cleaners or polishes as these may damage the protective coating.

#### **Important!**

Never use abrasive cleaners or harsh solvents as these will damage the stainless steel surface.

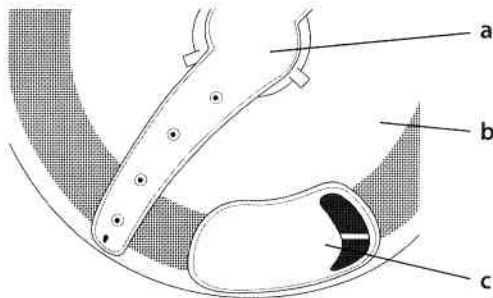
#### **White or Black**

- To clean the doors wipe the doors with a clean damp cloth.
- Dry with a clean lint-free cloth.

### For integrated models

Clean the integrated control badge with a damp cloth, then dry with a clean, lint-free cloth.

## Cleaning the Drain Filter, Spray Arm and Filter Plate



Internal Parts of the DishDrawer®

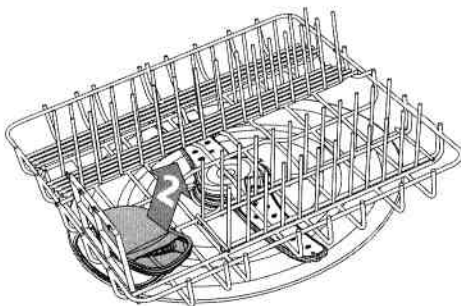
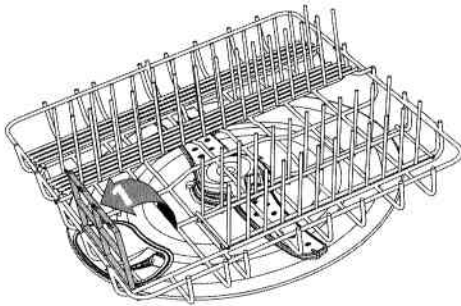
- a** Spray Arm
- b** Filter Plate
- c** Drain Filter

We recommend that the drain filter is cleaned whenever there is evidence of food particles. The spray arm and filter plate may need cleaning about once a month in normal use or more often should the need arise.

If a dishwasher cleaner/descaler is used, you must run a wash programme with detergent immediately afterward to prevent any damage to your DishDrawer®.

### Important!

The DishDrawer® must be used with the filter plate, drain filter and spray arm correctly in place.



### Cleaning the Drain Filter

- 1** Lift up the drain filter access panel on the basket (if fitted).
- 2** Lift and remove the drain filter.
- 3** Empty, rinse under clean running water and replace back into the allocated space.
- 4** Ensure the drain filter is flush with the filter plate.

## Cleaning the Spray Arm & Filter plate

Ensure the DishDrawer® is cool before you start cleaning and follow the instructions for removing the drain filter and spray arm.

- 1 Remove the basket carefully. Lift from the back end first to prevent knocking the detergent and rinse aid dispenser.
- 2 Lift the spray arm and shake any foreign material out.

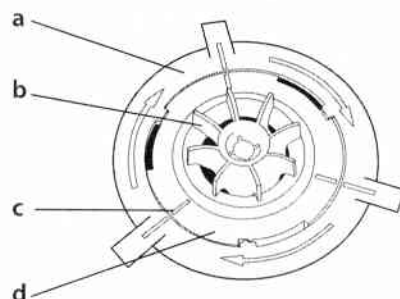
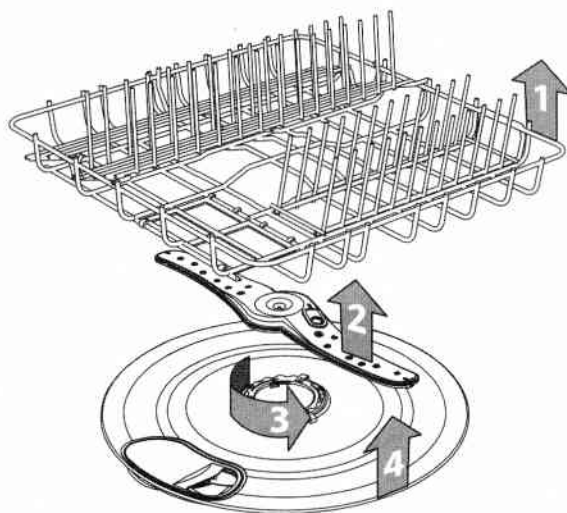
Rinse the spray arm under clean running water and wipe the with a damp cloth.

- 3 In the centre of the filter plate there are two rings. Hold the centre ring still and turn the outer ring anti-clockwise, about a 1/8 turn. This will release the filter plate.
- 4 Lift the filter plate.

When cleaning the underside of the filter plate, take care handling the sharp outer edge to avoid the risk of cuts.

Remove any foreign material, wash in hot soapy water and rinse thoroughly in clean water. The heater plate can be wiped with a damp cloth.

- 5 Replace the filter plate so it lies flat in the base of the drawer ensuring the filter plate is fully locked into position with the centre ring.
- 6 To lock the filter plate into position, ensure the lines align with each other (refer to the diagram for the correct position). The filter plate must not be able to move about freely.
- 7 Replace the spray arm back onto the impeller.
- 8 Replace the basket, lowering the front edge of the basket into position first.








Correct Locking Position of Filter Plate with Motor Assembly (under Spray Arm)







- a Outer Ring
- b Impeller
- c Correct Alignment marks
- d Centre Ring

## Note

Where there is broken crockery or glass in the drawer, it must be carefully removed to prevent damage to the DishDrawer®.

## Trouble shooting

Problem	Possible Cause	What to do
<b>Continuous beeping</b>	A fault has occurred.	Refer to the Fault codes section.
<b>Intermittent beeping</b>	DishDrawer® is in pause mode.	Close the DishDrawer® and press the ►/   button.
<b>DishDrawer® will not start</b>	Power supply is not connected.	Connect the power supply.
	The drawer is not properly closed.	Ensure the drawer is firmly closed.
	Lock feature is on.	Turn the Lock off. Hold down the  /  button until the  symbol disappears from the LCD screen or the light above the  /  button disappears.
	►/   button not pressed.	Press the ►/   button.
<b>Excess water in the DishDrawer®</b>	Drain hose(s) bent or kinked.	Straighten the drain hose(s).
	Blocked filters and/or drain hose(s).	Clean the filter plate/drain filter. Unblock the drain hose(s). Refer to the user maintenance section.
<b>Water marks on the dishes</b>	Insufficient rinse aid.	Ensure there is enough rinse aid in the dispenser.
	Rinse aid setting too low.	Increase the rinse aid setting.
	DishDrawer® overloaded/incorrectly loaded.	Refer to the section on loading.
<b>Dishes did not dry</b>	Incorrect loading.	Ensure the dishes are not nesting together.
	Rinse aid depleted.	Refill the rinse aid dispenser.
	Rinse aid setting too low.	Increase the rinse aid setting.
	Eco wash programme used.	Choose a standard wash programme.
<b>No detergent dispensed</b>	Detergent was wet when loaded.	Clean the dispenser and ensure the dispenser is dry when adding detergent.
<b>Excessive motor noise</b>	The filter plate and/or spray arm is incorrectly placed.	Refer to the user maintenance section for details on correct placement.
	No water in the motor area.	This usually occurs on the first use or when the DishDrawer® has not been used for long periods of time. Run the DishDrawer® through a wash programme.

Problem	Possible Cause	What to do
<b>Unclean dishes</b>	Wash programme unsuitable for the load.	Refer to the wash programmes section for a suitable wash programme, or the soils were too heavily baked on and dishes may need soaking.
	Spray arm unable to rotate.	Ensure no items are obstructing the spray arm path.
	DishDrawer® overloaded/incorrectly loaded.	Refer to the section on loading.
	Filter plate/drain filter is incorrectly inserted.	Refer to the user maintenance section.
	Detergent put in the wrong compartment.	Detergent must be placed in the large compartment.
	Excessive food not removed from dinnerware prior to cleaning.	Scrape all food scraps off dinnerware prior to loading.
	Unsuitable detergent.	Use recommended brands of dishwasher detergent.
	Not enough detergent.	Refer to the detergent section or the detergent manufacturer's instructions.
	Spray arm holes are blocked.	Clean the spray arm.
	Filter plate/drain filter is blocked.	Clean the filter plate and drain filter.
<b>DishDrawer® interior is stained</b>	Mega rack incorrectly installed.	Refer to the accessories section for correct installation.
	Some foods, like tomato based products, may stain the inside of the DishDrawer®.	Pre-rinse dishes before placing in the DishDrawer®. Alternatively, using the Rinse programme after adding the dishes may minimise staining.
<b>Foaming</b>	Incorrect amount of detergent.	Refer to the detergent section or consult the detergent manufacturer's instructions.
	Too much egg in the wash load.	Increase the amount of detergent.
	Rinse aid setting too high.	Decrease the rinse aid setting.
<b>Water leaking</b>	Drain hose disconnected from waste pipe.	Reconnect the drain hose to the waste pipe.
	Supply inlet hose not properly connected.	Ensure the inlet hose is connected securely.
	Other leaks.	Turn water and power supplies to the DishDrawer® off. Call your dealer or Authorised Service Agent.
<b>DishDrawer® will not open</b>	Childlock function is on or the Closed Drawer option is on, or both.	Turn Lock off. Hold down the  /  button until the  symbol disappears from the LCD screen or the light above the  /  button disappears and/or press the  button to open the DishDrawer®.

# Fault codes

## How to Recognise a Fault Code


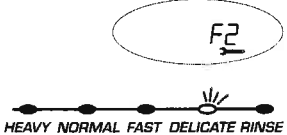
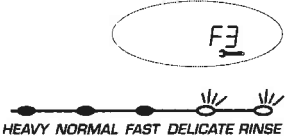
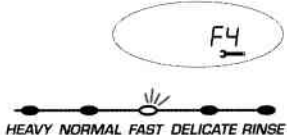


When a fault has occurred, the DishDrawer® will continuously beep every second.

The fault code will be displayed on the electronic display for prefinished models and on the wash programme selector for integrated models.

Each fault code is shown in the following chart for prefinished and integrated models.

## How to Attend to a Fault Code

- 1 Press the ⓘ button to remove the fault code.
- 2 If the fault code and continuous beeps cannot be removed by pressing the ⓘ button, turn the power off at the power supply.
- 3 We recommend you check the following chart and correct the fault where possible.
- 4 After attending to the fault, turn the DishDrawer® on at the power supply.
- 5 If the fault code and continuous beeps remain, turn the water and power supply off to the DishDrawer®.
- 6 When calling your Authorised Service Centre advise them of the fault code that has appeared on the DishDrawer®. This information will help the Authorised Service Centre respond to your request.

Fault Codes	Possible Causes	What to Do
<b>F1</b> 	Flood switch has been activated.	Turn the water and power supply to the DishDrawer® off and call your Authorised Service Centre.
<b>F2</b> 	Motor problem.	Call your Authorised Service Centre.
<b>F3</b> 	Temperature sensor failed.	Ensure water coming in through the inlet hose is not hotter than 65°C. You may need to install a tempering valve on your water supply.
<b>F4</b> 	Faulty temperature sensor or element	Call your Authorised Service Centre.
<b>F9</b> 	Electronics malfunction.	Call your Authorised Service Centre.
<b>U1</b> 	Fill Fault	<ol style="list-style-type: none"> <li>1 Turn the DishDrawer® water supply on.</li> <li>2 Ensure the spray arm can rotate about the centre, and if the DishDrawer® is full of water, it will need to be emptied manually.</li> <li>3 Call your Authorised Service Centre.</li> </ol>



## Warranty

When you purchase any new Fisher & Paykel whiteware Product you automatically receive a 2 year Manufacturer's Warranty covering parts and labour for servicing.

### **Fisher & Paykel undertakes to**

Repair or, at its option, replace without cost to the owner either for material or labour any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS of the date of purchase.

### **This warranty DOES NOT cover**

- A. Service calls to which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product fault. For example:
  - 1. Correct the installation of the product.
  - 2. Instruct you how to use the product.
  - 3. Replace house fuses or correct house wiring or plumbing.
  - 4. Correcting fault(s) caused by the user.
- B. Defects caused by factors other than:
  - 1. Normal domestic use or
  - 2. Use in accordance with the Product's User Guide.
- C. Defects to the Product caused by accident, neglect, misuse or Act of God.
- D. The cost of repairs carried out by non-authorised repairers or the cost of correcting such unauthorised repairs.
- E. Normal recommended maintenance as set out in the Product's User Guide.
- F. Repairs when the appliance has been dismantled, repaired or serviced by other than a Fisher & Paykel Authorised Customer Service Centre or the selling dealer.
- G. Pick up and delivery.
- H. Transportation or travelling costs involved in the repair when the product is installed outside the Fisher & Paykel Authorised Customer Service Centre's normal service area.

Service under this Manufacturer's Warranty must be provided by an Authorised Service Centre, please refer to the Customer care section for contact details. Such service shall be provided during normal business hours. This warranty certificate should be shown when making any claim.

Note: This Warranty is an extra benefit and does not affect your legal rights.

Please keep this User Guide in a safe place.  
Do not return to Fisher & Paykel.

## Customer care

### Before you call for service or assistance ...

Check the things you can do yourself. Refer to your User Guide and check...

- 1 Your product is correctly installed
- 2 You are familiar with its normal operation

If after checking these points you still need assistance, please refer to the following or contact us through our website:

[www.fisherpaykel.com](http://www.fisherpaykel.com)

### In New Zealand if you need assistance ...\*

Call your Fisher & Paykel retailer who is trained to provide information on your product, or if we can be of any further help, please contact our Customer Care Centre,

**Toll Free:** 0800 FP CARE or 0800 37 2273

**Fax:** (09) 273 0656

**Email:** [customer.care@fp.co.nz](mailto:customer.care@fp.co.nz)

**Postal Address:** PO Box 58732, Greenmount, Auckland.

### If you need service ...\*

Fisher & Paykel has a network of independent Fisher & Paykel Authorised Service Centres whose fully trained technicians can carry out any service necessary on your product. Your dealer or our Customer Care Centre can recommend an Authorised Service Centre in your area.

### In Australia if you need assistance ...\*

Call the Fisher & Paykel Customer Care Centre and talk to one of our consultants.

**Toll Free:** 1300 650 590 from anywhere within Australia

**Fax:** (07) 3826 9298

**Email:** [customer.care@fp.com.au](mailto:customer.care@fp.com.au)

**Postal Address:** PO Box 798 Cleveland, QLD 4163.

### If you need service ...\*

Fisher & Paykel Australia Pty Ltd has a network of independent Fisher & Paykel Authorised Service Centres whose fully trained technicians can carry out any service necessary on your product. Your State Office or our Customer Care Centre can recommend an Authorised Service Centre in your area.

\* If you call or write, please provide: name, address, model number, serial number, date of purchase and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

# Congratulations on the purchase of your new appliance!

As a valued customer of Fisher & Paykel Appliances we would like to get to know you better.

Visit our website to register your product at: [www.fisherpaykel.com/register](http://www.fisherpaykel.com/register)

As well as having your product details recorded you'll also have the opportunity to be kept up to date and offer suggestions on current and future product innovations.

The serial number for your product can be found in the following locations:

## Refrigerators

Bottom right corner on lower rail.

## Washer and Dryer

Top left hand corner at the rear of the appliance (check before installation).

## DishDrawer® (Single and Double)

Left hand side of front trim underneath top drawer.

## Dishwasher

Right hand inside door.

## Ovens

Inside door under control panel or top left hand side, inside top vent.

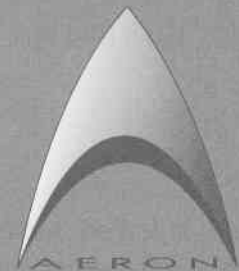
## Cooktops

Base of product.

# OVEN - CBD - Fisher & Paykel B1452R



***Fisher & Paykel***



**ASTRO**



BI452 models and BI602 models

**Built in Oven**  
**User guide NZ & AU**

## Built-in oven

Now that your new Built-in Oven is installed and ready to use, you will want to know everything about it to ensure excellent results right from the start. This booklet covers the Aeron, Astro and Astro X models and will introduce you to the features and special talents of your Built-in Oven. It also includes a comprehensive cooking guide and a number of easy food ideas and recipes. We recommend you read the whole book before you start using your oven, for the sake of safety as well as success.






### First use

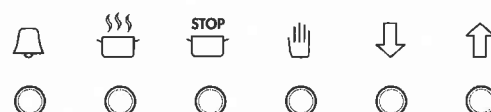
- Check that the clock is set correctly.
- Remove accessories and condition the oven by running at  Fan Bake, 200°C for 1 hour before using it. (For Astro X models press the **ON/OFF** button then press **Temp**  button until 200° is reached).
- There will be a distinctive smell, this is perfectly normal but make sure your kitchen is well ventilated during the conditioning period.
- You can season your Pizza Stone (not available with all models) at the same time by wiping the surface with a damp cloth and putting it in the oven while conditioning.

### **CAUTION!**

**Do not place aluminum foil, dishes with reflective qualities or any object on the oven floor as this will cause a heat build up which will result in irreversible damage to the enamel.**

## All about the electronic clock (Aeron and Astro models)

-  **Timer** allows a time to be set. This will not turn the oven off at the end of the time.
-  **Cook Time** allows a time to be set for automatic cooking or auto stop cooking. The oven will automatically turn off at the end of the set time.
-  **Stop Time** enables a time at which automatic cooking finishes to be set.
-  **Manual Sign** returns the oven to manual mode when automatic cooking is completed.
-  **Down and Up Arrows** are used for changing times in the selected mode.








AERON ELECTRONIC CLOCK






### Setting the electronic clock





To set the clock, press and hold the  and  buttons and press the  and  buttons until the clock shows the correct time.

### Using the timer








The timer can be used at any time, even when the oven is not in use. If the oven is in use, the timer will not turn it off. To set the timer, press the  button briefly, then the  and  buttons to get the time you want. The clock will show the time of the day with the  symbol in the display. Check the remaining time by pressing the  button. When the time is up, the timer will beep. If the oven is on it will not turn off. When beeping, to turn the timer off, press any clock button.





### Using the oven disable mode

When the oven disable mode is activated the cooling fan may run but the rest of the oven will not function. This helps in preventing children or accidental bumps turning the oven on. To activate the oven disable mode first check the oven is in manual mode and cancel any active programmes. Hold down the  and  buttons simultaneously for approximately 8 seconds. The display will read 'On' (i.e. the oven is on). Press the  button. The display reads 'Of' (i.e. the oven is off) and the  symbol appears. After approximately 2 seconds, the time reappears next to the  symbol. The oven disable mode is now activated.


To deactivate the oven disable mode, hold down the  and  buttons simultaneously for approximately 8 seconds. The display will read 'Of'. Press the  button. The display reads 'On' and the  symbol disappears. After approximately 2 seconds, the time reappears in the display. The oven disable mode is now deactivated.

## Using automatic cooking (For single and upper ovens only)

- 1 Check that the clock shows the correct time.
- 2 Choose the cooking option and temperature that you want. The oven indicator neon will glow and the oven will come on.
- 3 Decide how long the food will take to cook, allowing time for preheating if necessary.
- 4 When you press the  button, 0.00 will show in the display, then use the  and  buttons to set this time. You do not have to set a start time.
- 5 Press the  button then use the  and  buttons to set the time you want the oven to turn off. The oven is now set for automatic cooking. If there is any time to wait before the cooking starts, the time of day and 'Auto' are shown in the clock display.
- 6 At the end of cooking make sure the oven is returned to manual by pressing the  button. Turn temperature and function to Off.

To cancel automatic cooking, press the  button and then press the  and  buttons to return the time to 0.00. 'Auto' will flash. Press the  button and turn the temperature and function to Off.

### Auto stop cooking

This can be used if you are home to start cooking and want the oven to turn off automatically. To set Automatic Stop Cooking, follow the first four steps for Automatic Cooking. At the end of cooking make sure the oven is returned to manual by pressing the  button. Turn temperature and function to Off.







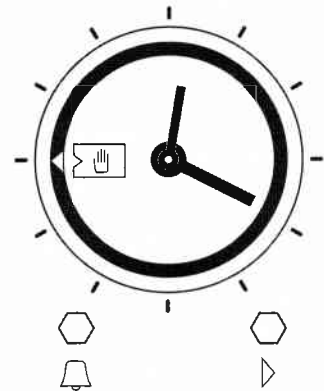
### **WARNING!**

#### **AUTOMATIC COOKING - SAFE FOOD HANDLING:**

**Food should be left in the oven as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause potential food poisoning. Particular care should be taken during warmer weather.**



## All about the analogue clock (Aeron A)

-  **Timer** allows a time to be set. This will not turn the oven off at the end of the time.
-  **Start Time** allows a time at which automatic cooking starts to be set.
-  **Timer Bell Off** stops the timer bell ringing.
-  **Manual Sign** returns the oven to manual mode when automatic cooking is completed.






AERON ANALOGUE CLOCK

### Setting the analogue clock



To set the clock, push the left hand knob in and turn anti clockwise until the clock shows the correct time. Make sure the  manual sign shows (If not, turn the left hand knob anti clockwise). Press and turn the right hand knob anti clockwise until the triangle,  clicks into alignment with the hour hand.

### Using the timer

The timer can be used at any time, even when the oven is not in use. If the oven is in use, the timer will turn the oven off when the selected time has elapsed. To set the timer, turn the left hand knob anti clockwise until the number of minutes you want shows in the centre of the display, eg. 60 minutes .


When the time is up, the timer will ring and the oven will turn off, if it is on. To turn the timer bell off, turn left hand knob anti-clockwise to the  symbol. Note: the timer will continue to ring until turned off. Make sure the oven is returned to manual mode by turning the left hand knob anti clockwise until the  manual sign shows.



### Using automatic cooking

- 1 Check that the clock shows the correct time.
- 2 Choose the cooking option and temperature that you want. The oven indicator neon will glow and the oven will come on.
- 3 Decide how long the food will take to cook, allowing time for preheating if necessary.
- 4 Turn the left hand knob anti clockwise until you have the number of minutes you want to cook for in the centre of the display window, eg. 60 minutes .
- 5 Press and turn the right hand knob anti clockwise until the triangle,  is pointing to the time




you want to start cooking, (this is the time you want the oven to turn off, minus the cooking time you have set). The oven is now set for automatic cooking.

- 6 At the end of cooking, make sure the oven is returned to manual by turning the left hand knob until  shows in the display window. Turn temperature and function to Off.

To cancel automatic cooking, turn the left hand knob until the  shows in the display window. Press and turn the right hand knob until the triangle,  clicks into alignment with the hour hand. Turn the temperature and function to Off.

### **Auto stop cooking**

This can be used if you are home to start cooking but want the oven to turn off automatically. To set Automatic Stop Cooking, follow the first four steps for Automatic Cooking. At the end of cooking, make sure the oven is returned to manual by turning the left hand knob until  shows in the display window. Turn temperature and function to Off.



### **WARNING!**

#### **AUTOMATIC COOKING - SAFE FOOD HANDLING:**

**Food should be left in the oven as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause potential food poisoning. Particular care should be taken during warmer weather.**

## All about the clock (Astro X)



ELECTRONIC TOUCH CONTROL PANEL, DISPLAY & CLOCK

### Setting the clock

To set the clock, press the **CLOCK** button, then using the **HOURS** and **MINUTES** buttons, set the clock to the correct time. You can choose between 12 or 24 hour clock display. Press and hold down the **CLOCK** button and **CLEAR** button at the same time, every time these buttons are pressed together the display will alternate between 12 and 24 hour clock.

### Using the timer

The timer can be used at any time, even when the oven is not in use. To set the timer, press the **MINUTE TIMER** button, then the **HOURS** and **MINUTES** buttons until the time you want shows in the display. When the time is up, the timer will beep and 'TIMER' will flash. If the oven is on it will not turn off. To turn the timer off, press any button.

### Using automatic cooking

Choose the function and temperature that you want. The oven indicator neon will glow, and the oven will come on. Press the **COOK TIME** button, then using the **HOURS** and **MINUTES** buttons set the time you want to cook for. You do not have to set a Start Time. Press the **STOP TIME** button, then using the **HOURS** and **MINUTES** buttons, set the time you want the oven to turn off. The oven is now set for automatic cooking. If there is any time to wait before cooking starts, the time of day and 'AUTO' are shown in the display. At the end of cooking make sure the oven is returned to manual by pressing any button.

To cancel automatic cooking, press the **CLEAR** button.

If the oven is on, press the **ON/OFF** button to turn the oven off.



### **WARNING!**

#### **AUTOMATIC COOKING - SAFE FOOD HANDLING:**

**Food should be left in the oven as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause potential food poisoning. Particular care should be taken during warmer weather.**

## Electronic touch control (Astro X)

**KEY LOCK** Press and hold for two seconds to lock the electronic key pad. Press and hold the button again for two seconds to unlock. For safety reasons, you can still turn your oven off, when keylock is on.

**OTC** One Touch Cooking allows you to store a favourite programme in the ovens memory .

**COOK TIME** Allows a time to be set for automatic cooking or auto stop cooking. The oven will automatically turn off at the end of the set time.

**CLOCK** Allows the clock to be set.

**MINUTE TIMER** Allows a time to be set. This will not turn the oven off at the end of the time.



**CLEAR** Allows you to erase the current settings.



**STOP TIME** Enables a time at which automatic cooking finishes to be set.

**HOURS** Allows the clock or timer to be set in multiples of 1 hour per press of button.

**MINUTES** Allows the clock or timer to be set in multiples of 10 minutes per press of the '10' button, and 1 minute per press of the '1' button.

**ON/OFF** Turns the oven on and off.

**FUNCTION** Allows the function eg. Fan Bake, to be set by scrolling with the  and  buttons.

**TEMP** Allows the oven temperature to be adjusted in multiples of 5°C using the  and  buttons.

**LIGHT** Turns the lights on and off.

**PROBE** Displays internal temperature of meat while cooking. The probe temperature can be preset.

KEY LOCK      OTC







COOK TIME      CLOCK      MINUTE TIMER      CLEAR



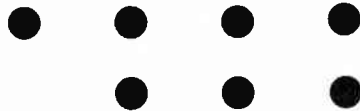
STOP TIME      1 HOURS      10 MINUTES      1



ON/OFF                  LIGHT

            PROBE

FUNCTION      TEMP



### Handy programming tip

You can shorten the amount of times your oven beeps at the end of cycles to 5 beeps by holding down the **CLOCK** button and **FUNCTION** button together. To return to the longer beep time, repeat as before.

## Cooking options (Aeron and Astro models)

Aeron & Astro ovens have 8 cooking options. On the oven control panel each option is represented by a symbol.



**BAKE** Top & lower heating element

Bake is the traditional method of cooking. It is best to use foods on this function one tray at a time. Suitable for delicate food and foods that require long cooking, eg. fruit cakes and roasts.



**FAN FORCED** Fan plus fan element

The fan forces hot air from an element around the fan throughout the oven. Perfect for multi level cooking and batch baking, casseroles and baked potatoes.



**FAN BAKE** Fan plus top & lower elements

Fan Bake circulates hot air from the top & bottom elements. Food cooks more quickly, so you may need to lower the temperature. Good for crisping foods, eg. pastry products and slices, also the best method for heating your Pizza Stone.



**CLASSIC BAKE** Lower element

Uses heat from the lower element only. The oven needs to be preheated on Bake or Fan Bake. Use Classic Bake for quiches, slices, anything you want browner on the bottom than top.



**GRILL** Top inner & outer elements

Grill uses all of the top element. Ideal for grilling a large area of food. For best results leave the door open at the first stop position. Grilled vegetables are quick and full of flavour.



**ECO GRILL** Top inner element

Eco Grill uses the inner area of the top element. Useful when you need to grill single servings or small pieces of food. For best results leave the door open at the first stop position.



**FAN GRILL** Fan plus top elements

Fan Grill circulates hot air from the top elements. Excellent for foods that would normally be fried, large cuts of meat can be cooked using this function with results similar to using a rotisserie. Suitable for dishes such as lasagne and moussaka.



**DEFROST** Fan only

The fan circulates a low temperature air throughout the oven, suitable for defrosting food. Also good for rising yeast dough and drying fruit and vegetables.

Note: A cavity ventilation fan is included in the oven. This will come on automatically at different stages of the cooking cycle. It will blow warm air out above the door. When the oven is turned off, the cavity ventilation fan may stay on until the oven cools down.

# Temperature control

## Single built-in oven

To turn the oven on, simply select the required cooking option. Then select the temperature you want with the temperature control. The oven lights will come on automatically while the oven is in use. The oven indicator neon will glow until the oven has reached the set temperature.

## Double built-in oven (Astro Tower and Astro 1.5 Models)

### Upper oven



To turn the upper oven on, simply select the required cooking option from the left hand side of the control panel. Then select the temperature you want with the temperature control also from the left hand side of the control panel. The oven lights will come on automatically while the upper oven is in use. The oven indicator neon will glow until the upper oven has reached the set temperature.

### Lower oven



To turn the lower oven on, simply select the required cooking option from the right hand side of the control panel. Then select the temperature you want with the temperature control also from the right hand side of the control panel. The oven lights will come on automatically while the lower oven is in use. The oven indicator neon will glow until the lower oven has reached the set temperature. The lower oven cannot be set for automatic cooking. If the upper oven is cold when you are cooking in the lower oven, there may be condensation on the door of the upper oven.

## Cooking options (Astro X)

To turn the oven on, simply press the **ON/OFF** button and scroll to the required function with the **FUNCTION**  $\wedge$  and  $\vee$  buttons. The function will have a default temperature, you can adjust this with the **TEMP**  $\wedge$  and  $\vee$  buttons. The oven lights will come on automatically while the oven is in use. The oven indicator neon will glow until the oven has reached the set temperature.

### BAKE

Bake is the traditional method of cooking. It is best to use foods on this function, one tray at a time. Suitable for delicate food and foods that require long cooking, eg. fruit cakes and roasts.



- 1 Press **ON/OFF** button.
- 2 Press **FUNCTION**  $\vee$  button x2.
- 3 The default temperature is 180°C. This can be adjusted using the **TEMP**  $\wedge$  and  $\vee$  buttons.
- 4 Preheat oven before use.

### FAN

Fan is a fan forced function, heat from the element around the fan is forced throughout the oven. Perfect for multi level cooking and batch baking, casseroles and baked potatoes.



- 1 Press **ON/OFF** button.
- 2 Press **FUNCTION**  $\vee$  button x1.
- 3 The default temperature is 180°C. This can be adjusted using the **TEMP**  $\wedge$  and  $\vee$  buttons.
- 4 Preheat oven before use.

### FAN BAKE

Fan Bake circulates hot air from the top & bottom elements. Food cooks more quickly, so you may need to lower the temperature. Good for crisping foods, eg. pastry products and slices, also the best method for heating your Pizza Stone.



- 1 Press **ON/OFF** button.
- 2 The default temperature is 160°C. This can be adjusted using the **TEMP**  $\wedge$  and  $\vee$  buttons.
- 3 Preheat oven before use.

## GRILL

Grill uses all of the top element. Ideal for grilling a large area of food. For best results leave the door open at the first stop position. Grilled vegetables are quick and full of flavour.



- 1 Press **ON/OFF** button.
- 2 Press **FUNCTION** button x3.
- 3 The default temperature is H9, the hottest. This can be adjusted using the **TEMP** and buttons.
- 4 Preheat grill before use.

## ECO GRILL

Eco Grill uses the inner area of the top element. Useful when you need to grill single servings or small pieces of food. For best results leave the door open at the first stop position.



- 1 Press **ON/OFF** button.
- 2 Press **FUNCTION** button x2.
- 3 The default temperature is E9, the hottest. This can be adjusted using the **TEMP** and buttons.
- 4 Preheat grill before use.

## FAN GRILL

Fan Grill circulates hot air from the top elements. Excellent for foods that would normally be fried, large cuts of meat can be cooked using this function with results similar to using a rotisserie. Suitable for dishes such as lasagne and moussaka.



- 1 Press **ON/OFF** button.
- 2 Press **FUNCTION** button x1.
- 3 The default temperature is 180°C. This can be adjusted using the **TEMP** and buttons.

## DEFROST

The fan circulates a low temperature air throughout the oven, suitable for defrosting food. Also good for rising yeast dough and drying fruit and vegetables.




- 1 Press **ON/OFF** button.
- 2 Press **FUNCTION** button x4.
- 3 The default temperature is 50°C. This can be adjusted between 50°C and 30°C, using the **TEMP** and buttons.
- 4 Preheat oven before use.

**WARM**

Warm is a constant low heat, useful for keeping hot food warm or warming plates. It should not be used to reheat foods as the food will not reach a temperature high enough to kill any harmful bacteria.



- 1 Press **ON/OFF** button.
- 2 Press **FUNCTION**  button x3.
- 3 The default temperature is 75°C. This cannot be adjusted.

**OTC programming**

One Touch Cooking enables you to store a programme in the ovens memory.

**To save OTC**

- 1 Turn oven on and set desired function and temperature. If automatic cooking is required set COOK TIME and STOP TIME.
- 2 Press **OTC** button while COOK TIME or STOP TIME is still flashing, 'OTC' will light up in the display indicating the setting is stored.
- 3 Turn the oven off if OTC is not required immediately, 'OTC' will remain lit.
- 4 If the power is turned off at the wall, the OTC memory will be cleared.

**To recall OTC**

Press **OTC** button, the oven will display the programme you have stored and start automatically. The oven function and temperature can be altered while the oven is on, this will not change your original OTC setting.

**To clear OTC**

Press **OTC** button x2 quickly, within 2 seconds. The 'OTC' light will go out, indicating the memory is cleared.









## Oven temperature conversion guide

Celcius (°C)	Fahrenheit (°F)	Gas Mark	
110	225	¼	
130	250	½	Cool
140	275	1	
150	300	2	Moderately Cool
170	325	3	
180	350	4	Moderate
190	375	5	
200	400	6	Moderately Hot
220	425	7	
230	450	8	Hot
240	475	9	Very Hot

## Cooking mode options

This chart will help you to match your cooking requirements to the most appropriate cooking mode.

Key: ● Recommended method  
○ Alternative method.

	BAKE 	FAN/ FAN FORCED 	FAN BAKE 	CLASSIC BAKE 	GRILL/ GRILL H9 	FAN GRILL 
<b>Baked Products</b>						
Biscuits - single tray	●	○	○			
Biscuits - 2-3 tray	○	●	○			
Slices	○	○	●	○		
Butter Cake	●	○	○			
Fruit Cake	●	○	○			
Sponge	●		○			
Meringues	●	○	○			
Scones	●	○	○			
Muffins	●	○	○			
<b>Pastry</b>						
Filo parcels	○	○	●			
Lemon meringue pie	○	○	●	○		
Quiche	○	○	○	●		
<b>Meats</b>						
Beef - Roast	●	○	○			○
Beef - Steak					●	
Lamb - Roast	○	○	○			●
Lamb - Rack			○		○	●
Pork - Roast	○	○	○			●
<b>Poultry</b>						
Chicken - Whole	○	○	○			●
Chicken - Pieces	○	○	○			●
<b>Savoury dishes</b>						
Casseroles	●	●	○			○
Lasagne	○	○	●			○
<b>Complete oven meals and reheating</b>						
		●	○			

### Compact Oven

The compact oven can be used in the same way as a full sized oven because it is fully featured. As the oven is smaller, use shelves 1 & 2 for grilling, and shelves 3 & 4 for baking. Food may need to be cooked at a lower temperature or for a shorter time.

## Shelf positions, oven racks & trays

Your Built-in Oven is supplied with

1 rack	1 grill rack	1 deep tray
1 fat filter	1 Meat probe (Astro X only)	1 step-down rack
1 grill grid	2 flat trays	

Note: Double Ovens have an additional flat tray, rack, step-down rack and fat filter.

### Shelf positions

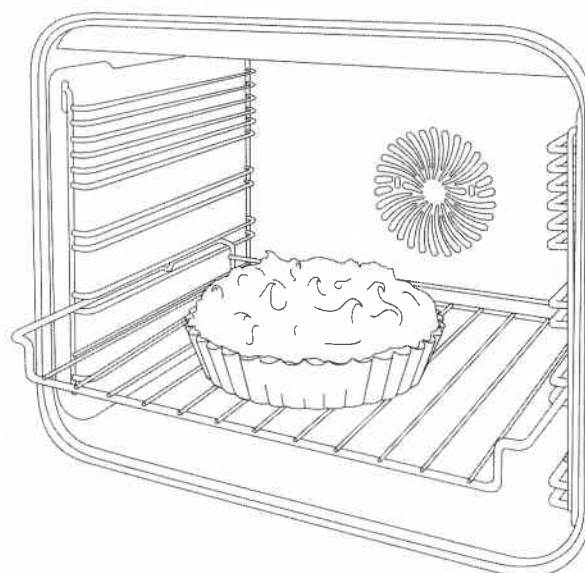
Shelf positions are numbered from the top down. The top positions are for grilling. We do not recommend cooking on the oven floor.

### Racks

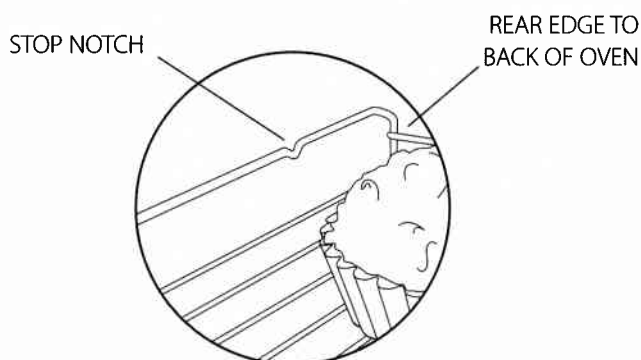
The racks can be used during all cooking options to support trays, baking dishes, roasting pans and cake tins.

### Important!

The oven racks/shelves, including the step-down rack and deep tray, have a 'stop notch' to prevent their inadvertent withdrawal from the oven. This diagram illustrates the correct orientation.



BAKING ON THE STEP-DOWN RACK



### Step-down rack

The step-down oven rack provides flexibility by allowing food to be cooked on the rack in between existing shelf positions. Using the step-down rack in the bottom shelf position is excellent for quiches and pastry tarts.

### Deep tray

The deep tray is suitable for roasting and grilling in conjunction with the grill grid and rack. It can also be used for baking, being ideal for large cakes and slices.

### **Grill grid**

The grill grid fits into the deep tray. It is designed specifically to help reduce splatter when roasting and grilling.

### **Grill rack**

The grill rack sits on the grill grid which fits inside the deep tray, so they can be placed in the oven together. When using Eco Grill place food on the middle of the grill rack.

### **Flat tray**

The flat tray is suitable for biscuits and baked foods.

### **Glass tray (optional accessory)**

The multipurpose glass tray is made from toughened glass to withstand high temperatures. It is suitable for roasting and grilling, and can also be used as a serving dish. The rim on the tray makes it easy to handle. The glass tray will not distort or corrode, and it will not shatter into small pieces if knocked.

### **Fat filter**

The fat filter protects the fan against fat build up. The filter should be in place when the fan options are being used for roasting.

Note: For optimum baking performance, remove the fat filter.

### **Installing the fat filter**

To install, hold the fat filter by the handle, insert the two tabs into the oval holes in the fan cover, ensuring the filter covers the opening completely.

### **Important!**

Cleaning the fat filter regularly will prevent it from blocking, refer to Cleaning instructions. A blocked filter will shorten the life of the fan element.

## Grilling

Your Built-in Oven gives a choice of Grill/Grill H9, Eco Grill/Grill E9 or Fan Grill. For many meats grilling is considered to be a healthier alternative to frying. Recently, grilling has also become a popular way to cook vegetables. Where appropriate food should be at room temperature before being grilled.

### Tips for successful grilling



#### **Grill/GRILL H9**

Preheat grill for 5 minutes before using. Leave the oven door open at the first stop position so the grill element does not cycle on and off. For Grill place food on the grill/roast system. Slot into the upper runners near the top of the oven (see Grilling Guide for most appropriate shelf). Grill one shelf at a time.

When using Eco Grill place food on the grill/roast system in the middle where the runners are further apart. When grilling the higher in the oven food is placed the faster it will cook and brown. Food will cook and brown faster set at High and we recommend you grill at such temperatures. Lower temperatures can be used for grilling if desired. For Astro X, both Grill H9 and Grill E9 have 9 levels of heat, 1 being low and 9 being high. For grill, the top element does not cycle on and off.



#### **WARNING!**

**Hot Surface Hazard**

**Accessible parts will become hot when in use.**

**Children should be kept away and care should be taken.**

**Failure to do so could result in burns and scalds.**

Grilling guide

	Grill/GRILL H9			Fan Grill		
	Shelf	Temp	Time (min)	Shelf	Temp oC	Time (min)
<b>Beef</b>						
Steak - Rare	4	High/H9	8-10			
Steak - Medium	5	High/H9	10-15			
Steak - Well done	5	High/H9	15-20			
Hamburgers - Well done	5	High/H9	12-15	5	180-200	15-25
Meatballs - Well done	5	High/H9	12-15	5	180-200	15-25
<b>Lamb</b>						
Chops - Medium	5	High/H9	15-20	4	180-200	15-20
Chops - Well done	5	High/H9	20-25	4	190-200	20-25
Rack - Medium				6	190-200	25-35
<b>Pork</b>						
Chops - Well done	4	High/H9	15-20	5	180-200	20-30
Ham steaks - Well done	5	High/H9	15-20	5	180-200	15-20
Bacon	3	High/H9	4-6	4	180-200	10-15
<b>Sausages</b>						
	4	High/H9	10-15	5	180-200	15-25
<b>Chicken</b>						
Pieces - Well done				5	180-200	15-20
Whole - Well done				7	175	30-35 per 500g
<b>Fish</b>						
Fillets - Thick	4	High/H9	8-12	4	180-200	8-12
Fillets - Thin	4	High/H9	6-10	4	180-200	6-10
<b>Toast</b>						
3-6 Slices - Medium	1	High/H9	2-3			
1-2 Slices - Medium	1	High/E9	2-3			



### Fan Grill

The oven does not need to be preheated and fan grilling is carried out with the door closed. The grill/roast system (comprising of the deep tray, grill grid and grill rack) has been designed to optimise grilling performance. When used together for roasting or grilling, the system reduces splatter. The wire grill rack sits on top of the grill grid which fits into the deep tray, however the parts can be interchanged to suit your preference.

The upper elements cycle on and off and the hot air is circulated by the oven fan. The thermostat maintains the desired temperature. Place food evenly on the grill/roast system.

Slot the tray into a shelf position near the middle or lower part of the oven (see Grilling Guide for most appropriate shelf). Fan Grill is suitable for foods that you would normally pan fry, barbeque or rotisserie, and for larger cuts of meat. Also good for dishes like lasagne and moussaka.

### Grilling guide - Fan Grill

FAN GRILL			
	Shelf	Temp °C	Time (min)
<b>Family favourites</b>			
Fruit crumbles	7	150-160	30-40
Macaroni cheese	7	175-180	20-25
Lasagne	7	150-160	25-30
Moussaka	7	150-160	30-35
Cannelloni	5	150-160	25-30
Vegetables	5	175-200	20-30
<b>Snacks</b>			
Cheese on toast	2	High	4-5
Nacho's	4	175	10-15


This chart refers to full sized oven shelf positions, numbered from the top down.

The above temperatures and times are a guide only and you may need to increase or decrease depending on your preferences.

# Baking

When it comes to baking, your Built-in Oven gives you an outstanding choice of options (refer to Cooking Options).

## Tips for successful baking

- Set your oven to preheat while you prepare, many baked items don't like to be kept waiting for the oven.
- Use baking paper to line cake tins and biscuit trays and you will eliminate the need for greasing.
- Read your recipe right through and assemble the ingredients on the bench before you start, you'll save yourself a lot of panics.
- You may find temperatures on  Fan Bake need to be lowered slightly and/or times reduced a little.

## Important!

**Do not use fat filter when cooking baked products on fan functions.**

- Some foods are best cooked on particular functions. For example rich fruit cakes and single cakes are best cooked on Bake without the fan.
- A single tray of baking works best using bake, however if 2 or more trays are cooked on Bake they will need to be interchanged during cooking to ensure an evenly cooked product.
- Fan Bake is great for pastry products such as bacon and egg and apple pies as pastry crisps up well. You should always centre baking tins on trays. Multi shelf cooking can be used with Fan Forced/Fan and Fan Bake. When cooking 2 trays on Fan Bake cooking times may be longer and you may need to remove some foods from the oven at different times.
- Fan Forced/Fan is well suited to batch baking up to 3 trays at a time for products like biscuits, scones and meringues.
- Classic Bake provides bottom heat only and is perfect for foods with a pastry base such as custard tarts or quiches.
- Refer to the Baking Guide for suggested times, temperature and shelf positions.
- For best results we recommend you bake using the trays supplied with your oven.



**Baking guide**

	BAKE Shelf	Temp °C	Time (min)
<b>Baked products</b>			
Biscuits	6	170-180	10-20
Slices	7	160-175	20-30
Shortbread	6 ★	135-145	25-35
Cake - Butter/Choc	8 ★	150-175	55-75
Cake - Fruit light	8 ★	150-160	70-90
Cake - Fruit rich	8 ★	135-150	4-6hrs
Sponge	7 ★	170-190	25-35
Muffins	6 ★	200-220	12-18
Meringues	7 ★	110-120	55-65
Scones	6 ★	215-230	10-15
Bread/Rolls	7	190-220	15-35
Pizza	8	225-250	15-20
Apple Pie	7	180-200	25-35
<b>Pastry</b>			
Filo	7	175-190	30-35
Flaky/Puff	6	225-250	10-20
Choux	6	185-210	35-45
Quiche	7 ★	180-200	20-30
Bacon & Egg Pie	7	180-200	35-45
Custard Tart - pastry case	8 ★	180-200	14-18
Custard Tart - filling	8 ★	180 → 120	7 → 20-25
Lemon Meringue Pie - pastry case	8 ★	180-200	14-18
Lemon Meringue Pie - filling	7 ★	170-180	15-20
<b>Family favourites</b>			
Lasagne	7	170-180	35-45
Meatloaf	7	175-190	60-70
Chicken Pieces	7	175-180	45-50
Chicken Casserole	7	175-190	50-65
Fish Pie	7	180-195	25-30
Complete Oven Meal*	-	-	-
<b>Vegetables</b>			
Baked	6	150-175	45-70
Roasted	6	175-200	45-70

**Key**

Recommended Cooking Function

★ 2 stage baking process - adjust temperature after the first stage.

FAN FORCED/ FAN			FAN BAKE		
Shelf	Temp °C	Time (min)	Shelf	Temp °C	Time (min)
6	160-175	8-15	5,7	170-180	8-15
7 ★	150-175	20-30	6	170-190	20-30
6	125-235	20-30	6	135-145	20-30
8	150-160	45-75	8	150-170	45-75
8	140-150	60-80	8	145-155	80-100
8	125-150	4-6hrs	8	130-145	4-6hrs
7	160-175	20-30	7	170-190	25-35
6	190-210	12-17	6	200-220	12-18
7	100-120	50-70	4,6,7	100	2hrs 15min
6	190-210	8-15	6	190-210	10-12
7 ★	175-200	15-30	7	180-210	15-35
8 ★	200-230	12-18	7	225-250	15-20
7 ★	160-170	25-30	7	180-190	25-30
7 ★	150-160	25-30	7	150-190	30-40
6 ★	200-220	10-20	6	210-225	10-20
6 ★	175-200	30-40	7	180-200	35-45
7	170-190	20-30	7	180-200	20-40
7 ★	170-190	30-40	7	180-200	35-45
8	175-195	12-16	8	180-200	14-15
8	170 → 110	7 → 20-25	8	180 → 120	7 → 20-25
8	175-195	12-16	8	180-200	14-15
7	165-175	10-15	7	170-180	15-20
7 ★	150-160	35-45	7	160-170	35-45
7 ★	170-180	50-60	7	175-190	60-70
7	155-170	45-50	7 ★	170-180	45-50
7 ★	150-165	45-60	7	170-180	45-60
7 ★	170-180	20-30	7	175-190	25-35
5,7 ★	150	90-100	-	-	-
6 ★	150-175	45-70	6	150-175	45-70
6 ★	175-200	45-70	6	170-200	45-70

\* Complete Oven Meal Example: 1.5kg roast lamb, 800g potatoes, 400-500g root vegetables & fruit pie. Depending on the size of the meat and weight of vegetables, cooking times will vary. The chart above refers to full sized oven positions, numbered from the top down. For the compact oven, use shelves 3 & 4 for baking. The chart will help you select the best times, temperatures and shelf positions to use for various foods. Remember that it is only a guide - recipes vary, so small adjustments may be necessary.

# Roasting

Your Built-in Oven is equipped to handle a variety of roasts - from a succulent leg of lamb to the trimmed Christmas turkey (refer to Cooking Options).





## Tips for successful roasting

- When cooking large cuts of meat, times and temperatures are based on 30 minutes per 500g/1lb.
- Roasting times will be affected by the shape and size of the meat being roasted.
- Meat with a bone will cook more quickly than a boneless roast.
- Do not add water to your roast, as this has a steaming effect.
- For perfect results, use a meat probe or meat thermometer.
- The internal temperature of the meat will continue to rise during standing, so allow for this in your calculations (this is particularly important if you want a rare or medium rare roast).
- It is a good idea to let all roast meats stand for 10-15 minutes before carving - the juices will be less likely to run out when you carve.

## Roasting guide

	Shelf	Temp °C	Time (min)	Internal temp °C
<b>Meat</b>				
Beef - Rare	7	160-170	30-35	60-65
Beef - Medium	7	160-170	35-45	65-75
Beef - Well done	7	160-170	45-60	75-80
Mutton - Well done	7	160-170	45-60	80-85
Hogget - Medium	7	160-170	30-40	79-82
Hogget - Well done	7	160-170	45-60	82-85
Pork - Well done	7	180-185	40-45	78
Chicken - Well done	7	160-180	60-90	
Venison* - Rare	6	220	3.5 per cm thickness	65-70

\* Brown prior to roasting in an oiled frypan on high heat.



Roasting can be achieved with a range of cooking options,  Fan Bake,  Fan Forced/Fan,  Bake and  Fan Grill can all be used for roasting each having unique results.

Meats roasted on Fan Grill cook and brown in a rotisserie style. Radiant heat sears the outside surface while the inside remains tender and juicy.

Fan Forced/Fan is perfect for roasting when you also need to cook several other dishes simultaneously as tray position is not as crucial as other functions. Use Fan Bake for cooking 1-2 trays, it tends to brown and cook faster than Bake. Bake is the traditional method of roasting, cook one tray at a time.

The above temperatures and times are a guide only and you may need to increase or decrease depending on your preferences and which cooking option you use. When cooking large cuts of meat times and temperatures are based on 30 minutes per 500g/1 lb.

### **Meat Probe (Astro X)**

Insert the meat probe into the thickest part of the meat and place on the grill/roast system in the oven. After choosing the function and temperature you want the meat to cook at, plug the probe into the socket. The last used probe temperature and 'PROBE' will show in the display. If the meat is frozen or near frozen 'PROBE' may not light immediately. Adjust the probe temperature using the **TEMP**  and  buttons. The display will alternate between the actual meat temperature and the set probe temperature. When the set temperature is reached, the beeper sounds and 'AUTO' will flash, the oven will then automatically turn off. Press any button to stop the beeping.

### **Important!**

Only use the meat probe supplied with this oven.

# Cleaning

## **Important!**

Please keep these guidelines in mind when you are cleaning your Built-in Oven. Please read the cleaning instructions on this page and the Safety & Warnings before you start. Ensure the appliance is switched Off at the wall and cool to touch before cleaning. Be careful of sharp edges.

## **Important!**

Do not use a steam cleaner to clean any surface of the oven.

## **Cleaning oven runners and cavity**

Clean oven runners and cavity using household detergents or an ammonia based cleaner. Specialised oven cleaners may also be used (follow manufacturers instructions).

The wire side runners may be removed to make cleaning easier. To remove the runners gently push the runner underneath the stud down and lift the runners up and towards the centre of the oven. The prongs at the top will slide out. To replace the runners, place top prongs into small slots at top of oven cavity, lower runners and gently push wire underneath stud.

## **Important!**


Do not lower runners until prongs are fully inserted.

## **Cleaning the fat filter**

The fat filter should be cleaned after every use. If the fat filter is not cleaned the filter will block and shorten the life of the fan element. For normal soiling, place in a dishwasher on normal wash. If the fat filter is very dirty, place in a saucepan with either 2 tablespoons of clothes washing powder, or 1 tablespoon of dishwasher powder. Bring to the boil and leave to soak for at least 30 minutes. Rinse the filter in clean water and dry.

To refit the fat filter, hold the filter by the handle, insert the two tabs into the oval holes in the fan cover, ensuring the filter covers the opening completely.

## **Self cleaning liners**

To reduce manual oven cleaning, your Built-in Oven may have catalytic self-cleaning liners fitted to the side walls, roof and back of the oven. The liners are coated with a special enamel, which is porous and contains oxidising catalysts. At normal cooking temperatures, the grease and dirt that comes into contact with the liners is absorbed by the enamel and broken down by the oxidising catalysts. The cleaning action is enhanced by a higher temperature, so from time to time it may be necessary to run the oven at  Fan Grill, 200°C for 1 to 1 1/2 hours. Do this on a regular basis if a lot of roasting and grilling has been carried out. Heat from the upper elements breaks down any grease and dirt which may be deposited.

## **Important!**

Do not use detergent, abrasives or oven cleaners on catalytic self-cleaning liners.

## Cleaning the exterior

Wipe the oven's outside surfaces frequently using warm water and a household detergent or a spray-on wipe-off cleaner. Do not use abrasive cleaners.

## Cleaning lights

With the oven turned off at the wall, clean oven lights using household detergents or an ammonia based cleaner. Specialised oven cleaners may also be used (follow manufacturers instructions). The glass covers can be removed for cleaning or to allow bulb replacement. Always replace the cover before using the oven.



### **WARNING!**

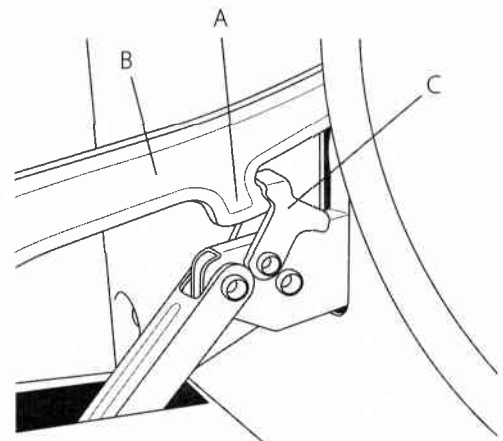
**Electrical Shock Hazard**

**Ensure that the appliance is switched off at the wall before replacing the oven lamp.**

**Failure to do so may result in death or electrical shock.**

## Cleaning the oven door

- Clean the inside of the oven door while it is still warm using household detergents or an ammonia based cleaner. Specialised oven cleaners may also be used (follow manufacturers instructions) or a razor blade scraper, handled carefully.
- To make cleaning easier, you can remove the oven door. Open the door fully, lift the clips back towards you onto the hooks, raise door slightly, (holding on both sides near the handle and making sure that the clips stay on the hooks), lift the door out.
- To put door back on, place upper hinge arm in upper slot and lower hinge arm in lower slot. Push the hinges in as far as they will go. Lower door gently - the clips should release from the hooks. Raise the door slightly and ensure the clips are released from the hooks. Close the door.



A. HOOK  
B. DOOR HINGE  
C. CLIP

## safety & warnings

Your Built-in Oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using this appliance:



### **WARNING!**

**Hot Surface Hazard**

Accessible parts will become hot when in use.

Children should be kept away and care should be taken.

Failure to do so could result in burns and scalds.



### **WARNING!**

**Electrical Shock Hazard**

Ensure that the appliance is switched off at the wall before replacing the oven lamp.

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



### **WARNING!**

**AUTOMATIC COOKING - SAFE FOOD HANDLING**

Food should be left in the oven as short a time as possible before and after cooking.

This is to avoid contamination by organisms which may cause potential food poisoning.

Particular care should be taken during warmer weather.



### **WARNING!**

Household appliances are not intended to be played with by children. Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.

## **CAUTION!**

During use this appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

## **CAUTION!**

Do not place aluminum foil, dishes with reflective qualities or any object on the oven floor as this will cause a heat build up which will result in irreversible damage to the enamel.

## **CAUTION!**

Do not stand or place heavy objects on the door.

## **Important!**

If the electrical supply cord is damaged, it must only be replaced by an authorised person.

## **Important!**

When the oven is turned off, the cavity ventilation fan may stay on until the oven cools down.

## Manufacturer's warranty

When you purchase any new Fisher & Paykel whiteware Product you automatically receive a two year Manufacturer's Warranty covering parts and labour for servicing.

### Fisher & Paykel undertakes to

Repair or, at its option, replace without cost to the owner either for material or labour any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS of the date of purchase.

### This warranty DOES NOT cover

- A** Service calls which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product fault. For example:
  1. Correct the installation of the product.
  2. Instruct you how to use the product.
  3. Replace house fuses or correct house wiring or plumbing.
  4. Correcting fault(s) caused by the user.
- B** Defects caused by factors other than:
  1. Normal domestic use or
  2. Use in accordance with the Product's User Guide.
- C** Defects to the Product caused by accident, neglect, misuse or Act of God.
- D** The cost of repairs carried out by non-authorised repairers or the cost of correcting such unauthorised repairs.
- E** Normal recommended maintenance as set out in the Product's User Guide.
- F** Repairs when the appliance has been dismantled, repaired or serviced by other than a Fisher & Paykel AUTHORISED CUSTOMER SERVICE CENTRE or the selling dealer.
- G** Pick up and delivery.
- H** Transportation or travelling costs involved in the repair when the product is installed outside the Fisher & Paykel AUTHORISED CUSTOMER SERVICE CENTRE'S normal service area.

Service under this manufacturer's warranty must be provided by an Authorised Service Agent (refer to the Customer care section for contact details). Such service shall be provided during normal business hours. This warranty certificate should be shown when making any claim.

### Note:

This Warranty is an extra benefit and does not affect your legal rights and applies only to product purchased in New Zealand and Australia..

**Please keep this User Guide in a safe place.**

**Do not return to Fisher & Paykel.**



## Customer care



Check the things you can do yourself. Refer to your User Guide and check:

- 1 your appliance is correctly installed
- 2 you are familiar with its normal operation

If after checking these points you still need assistance please refer to the following:

### In New Zealand If you need assistance...\*

Call your Fisher & Paykel retailer who is trained to provide information on your appliance, or if we can be of any further help, please contact our Customer Care Centre,

**Toll Free** - 0800 FP CARE or 0800 37 2273 **Fax:** (09) 273 0656.

**Email:** customer.care@fp.co.nz

**Postal address:** P.O.Box 58732, Greenmount, Auckland.

### If you need service...\*

Fisher & Paykel has a network of independent Fisher & Paykel Authorised Service Centres whose fully trained technicians can carry out any service necessary on your appliance. Your dealer or our Customer Care Centre can recommend an Authorised Service Centre in your area.

### In Australia If you need assistance call...\*

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.

**Toll Free** - 1300 650 590

**Fax:** (07) 3826 9298

**Email:** customer.care@fp.com.au

**Postal Address:** PO Box 798, Cleveland QLD 4163

### If you need service...\*

Fisher & Paykel Australia Pty Ltd has a network of independent Fisher & Paykel Authorised Service Centres whose fully trained technicians can carry out any service necessary on your appliance. Our Customer Care Centre can recommend an Authorised Service Centre in your area.

\*If you call or write, please provide: name, address, model number, serial number, date of purchase and a description of the problem. This information is needed in order to better respond to your request for assistance.

## Product details

Fisher & Paykel Ltd

**Model/Serial No.**

**Date of Purchase** \_\_\_\_\_ **Purchaser** \_\_\_\_\_

**Dealer** \_\_\_\_\_ **Suburb** \_\_\_\_\_

**Town** \_\_\_\_\_ **Country** \_\_\_\_\_

# RANGEHOOD

## Fisher & Paykel RH600SORSS

### CHANGING THE LIGHT BULB

**If the light bulb needs changing, slacken the light cover by disconnecting the screw "A" and remove the bulb itself.**

## MAINTENANCE

### USE & CARE GUIDE

Thank you for choosing our product. These instructions will help you derive the greatest benefit from it. Please remember to fill out the details on the warranty certificate.

### LIGHT

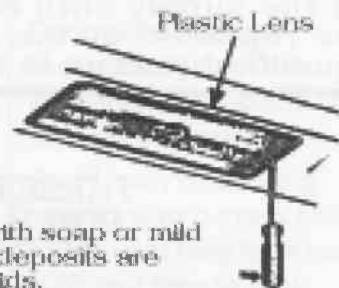
The light is controlled by an ON/OFF switch in accordance with the graphics printed on the control panel.

### FAN

The fan is controlled by a switch in accordance with the graphics printed on the control panel.

### REPLACEMENT OF LIGHT GLOBE

To replace the globe, disconnect rangehood from power supply, insert a small screwdriver or slim knife as shown, ease catch to side and slip out plastic lens. Replace with 40 Watt light bulb. Slide plastic lens back into opening and 'click' into place.



### GENERAL MAINTENANCE

The rangehood should be cleaned regularly using warm water with soap or mild liquid detergents, so that no build-up of grease occurs as these deposits are corrosive. Do not use abrasives or harsh detergents/cleaning fluids.

### FILTER MAINTENANCE

Filter can be removed by pulling the canopy open and sliding the filter forward. To maintain efficiency the filter should be removed regularly (approximately monthly), and washed using soap or mild detergents or dishwasher powders. Badly smoked filters may be cleaned with "cookware cleaners".

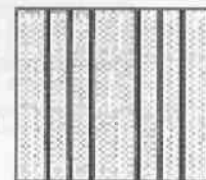
Rangehoods fitted with Charcoal Indicating Filters are designed to remove grease and odours from cooking vapours, prior to the cleansed air re-entering the kitchen (when the Rangehood is in recirculating mode).

These unique filters clearly indicate how full they are with grease and therefore when new filters are required. The coloured stripes change with usage as shown, under normal conditions a period of about three months.

**Note:** Fully saturated charcoal filters can become a barrier to air movement therefore impeding Rangehood performance.

Also in the event of fire, fully grease laden filters could be flammable and therefore regular replacement is recommended.

In ducted installations, conventional aluminium filters are recommended.



AS NEW FILTER



HALF SATURATED



FULLY SATURATED

## WARNING

- This 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.
- There shall be adequate ventilation of the room when the rangehood is used at the same time as appliances burning gas or other fuels.
- You must read the details concerning the method and frequency of cleaning. (Refer to Maintenance Instruction)
- There is a fire risk if cleaning is not carried out in accordance with the instructions. (Refer to Maintenance Instruction)
- Do not flambé under the rangehood.
- Exhaust air must not be discharged into an existing flue which is used for exhausting fumes from appliances burning gas or other fuels.
- The minimum distance between the hob surface and the lowest part of the range hood is 600mm. This distance shall be at least 650mm if the range hood is installed over a gas hob.
- Attention should be given to ensure that any applicable regulations concerning the discharge of exhaust air are fulfilled.
- If the supply cord of this equipment is damaged, it must only be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

**IMPORTANT:**  
**THESE RANGEHOODS ARE NOT SUITABLE**  
**FOR BARBEQUES, OPEN ROTISSERIES,**  
**OR IN A COMMERCIAL APPLICATION**

**UNIDUCT**  
RANGEHOOD DUCTING

RECOMMENDED UNIDUCT DUCTING  
SYSTEMS FOR RANGEHOODS

MANUFACTURED IN NEW ZEALAND BY:  
ROBINSON INDUSTRIES LIMITED  
P.O. BOX 51 201, PAKURANGA, AUCKLAND, N.Z.  
TEL: +64 9 272 5129 FAX: +64 9 272 5148  
ISO9001 Certified

Electrical Rating:  
2800W (1.16A)  
Max. at 230-240V 50Hz

803761 Issue A  
ECN:2557

# COOKTOP - Fisher & Paykel GC600FSS

## Introduction



Congratulations on the purchase of your new Gas Cooktop.


We strongly recommend that you read this User Guide carefully to take full advantage of the features offered by this product. This book covers operational instructions for the CG602 and CG902 Series Gas Cooktops.

### First use

- Before using your cooktop, clean it with warm soapy water to remove dust.
- Check that the electricity is switched on in order for the electronic ignition to work.

## Safety instructions

 <b>WARNING!</b>	
	<p><b>Explosion Hazard</b></p> <p>Do not store flammable materials such as gasoline near the cooktop.</p> <p>Do not spray aerosols near the cooktop during use.</p> <p>Doing so could result in death, explosion, fire or burns.</p>

 <b>WARNING!</b>	
	<p><b>Hot Surface Hazard</b></p> <p>During and after use accessible parts of this appliance will become hot enough to cause burns.</p> <p>Avoid body or clothing contact with burners and trivets until they have had sufficient time to cool.</p>

### General safety precautions

- 1 Household appliances are not intended to be played with by children.
- 2 Children or persons with a disability that may limit their ability to use the appliance, should have a competent person instruct them in its use. This person should be satisfied that they can then use the appliance without danger to themselves or their surroundings.
- 3 Where this appliance is installed in Marine Craft or in caravans, it shall not be used as a space heater.
- 4 If the electrical supply cord is damaged it must only be replaced by an authorised person.

## Cookware

To get the best out of your cooktop follow these simple suggestions:

### Important!

Do not use plastic or aluminium foil dishes on the burners.

### Important!

Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.

### Efficient cooking

Match the bottom of your saucepans with the cooking zone and see that it is stable. This will give you the most efficient cooking.

### Saucepans

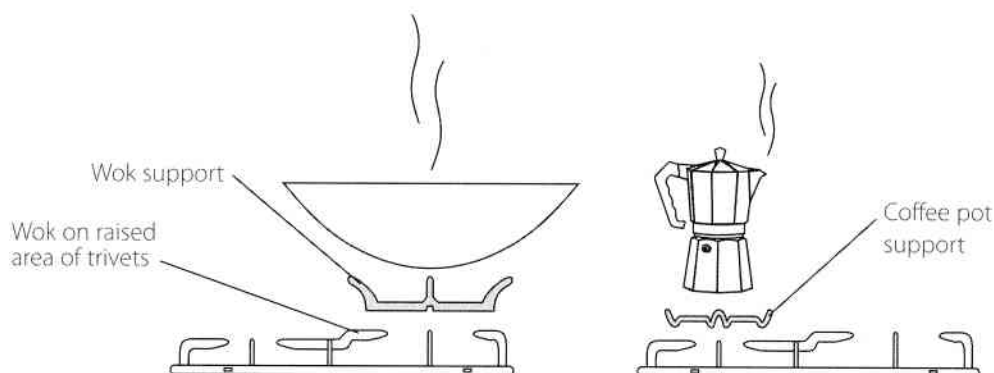
- Do not let large saucepans or frying pans overlap the countertop as this can deflect heat onto your countertop and damage the surface.
- Hold the handle of the saucepan to prevent movement of cookware when stirring.
- Saucepans should have thick flat bottoms. Food in a saucepan with an uneven base will take longer to cook.
- Heavy saucepans may bend the trivet or deflect the flame.

### Wok

When using a wok only use the circular wok stand supplied with your cooktop. See 'Cleaning' for placement of trivets.

### Coffee pot support (only available with WFC models)

The coffee pot support allows you to place small items over the burners.



# Cleaning

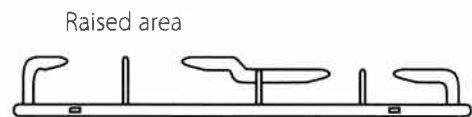
Use warm soapy water for cleaning when the cooktop has cooled. Apply soapy water with a soft sponge or cloth. Soaking stubborn stains under the soapy cloth for a few minutes will help make them easier to remove. Do not use steel soap pads as this may dull the appearance of the appliance over time.

Trivets are dishwasher safe. The burner parts can be cleaned in hot water; it is important that the holes/slots are kept clear. Do not use abrasive cleaners on any parts of the cooktop.

When replacing the burner skirts after cleaning, turn the skirts until the positioning teeth are placed correctly.

Clean electrodes with a toothbrush and methylated spirits.

When replacing the trivets, note that the wok burner is different to the other burners and the raised area of the trivets goes over the wok burner.



## For stainless steel

Abrasive cleaners may damage the stainless steel and the knobs.

After cleaning, wipe dry with a clean cloth or a paper towel to ensure the surface is thoroughly dry. For extra shine, use a stainless steel polish such as 3M Stainless Steel Cleaner and Polish or Steel Magic Cleaner.

## Frequently asked questions

**Q** How do I clean the trivets and burners?

**A** These are able to be washed in the dishwasher or in warm soapy water. See 'Cleaning' for further information.

**Q** Why doesn't my cooktop light?

**A** Check the gas igniters are not dirty, these can easily be cleaned with a toothbrush and methylated spirits. For further information see 'Controls' section or

- Check that you know how the flame failure device works.

- Check that the power is switched on allowing the electronic ignition to work.

- Check that the burner components are assembled correctly.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 minute.

**Q** All the burners spark at once when I go to light one, is this OK?

**A** Yes, they are designed to do this.

**Q** My burner flames are yellow/slow to start, is something wrong?

**A** Yes, there are a number of factors that could be causing this:

- If you are using bottled gas this may indicate that you are getting near the end of the bottle.

- The gas pressure may not be at the correct level, check with your service person/installer.

- Your cooktop may not be suited to the gas you are using, check with your service person/installer.

**Q** What size pots shall I use?

**A** Generally larger pots are more energy efficient, try to match the bottom of your saucepans with the cooking zone and see that it is stable. This will give you the most efficient cooking. Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.

**Q** Do I need special pans for a gas cooktop?

**A** Regular pans are fine. We recommend flat bottom pans for efficient even heating. Food in an uneven bottomed pan will take longer to cook. Heavy saucepans may bend the trivets or deflect flames.

**Q** One of my burners has an uneven flame, what can I do?

**A** Check the burner components are assembled correctly.

**Q** My burners go out when I turn them down low, is this ok?

**A** No, this should not happen, please consult your installer.

**Q** My burners don't turn down much (when running on bottled gas/LPG)?

**A** Your cooktop may not have been adjusted correctly. Please consult your installer.

## Customer care



Check the things you can do yourself. Refer to your User Guide and check:

- 1 your appliance is correctly installed
- 2 you are familiar with its normal operation

If after checking these points you still need assistance please refer to the following:

### **In New Zealand If you need assistance...\***

Call your Fisher & Paykel retailer who is trained to provide information on your appliance, or if we can be of any further help, please contact our Customer Care Centre,

**Toll Free** - 0800 FP CARE or 0800 37 2273 **Fax:** (09) 273 0656.

**Email:** customer.care@fp.co.nz

**Postal address:** P.O.Box 58732, Greenmount, Auckland.

### **If you need service...\***

Fisher & Paykel has a network of independent Fisher & Paykel Authorised Service Centres whose fully trained technicians can carry out any service necessary on your appliance. Your dealer or our Customer Care Centre can recommend an Authorised Service Centre in your area.

### **In Australia If you need assistance call...\***

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.

**Toll Free** - 1300 650 590

**Fax:** (07) 3826 9298

**Email:** customer.care@fp.com.au

**Postal Address:** PO Box 798, Cleveland QLD 4163

### **If you need service...\***

Fisher & Paykel Australia Pty Ltd has a network of independent Fisher & Paykel Authorised Service Centres whose fully trained technicians can carry out any service necessary on your appliance. Our Customer Care Centre can recommend an Authorised Service Centre in your area.

\*If you call or write, please provide: name, address, model number, serial number, date of purchase and a description of the problem. This information is needed in order to better respond to your request for assistance.



# DRYER - Fisher & Paykel AD39



## Important Safety Instructions



### Dryer Use



### **WARNING!**

**To avoid a fire hazard, including spontaneous combustion:**

- The tumble dryer is intended only for drying textile material washed in water.
- Undergarments that contain metal reinforcements should not be placed in the dryer. Damage to the dryer can result if the metal reinforcements come loose during drying. If you wish to dry these items use a drying rack.
- **Never dry rubber articles, fibreglass, or any plastic items or film** e.g. plastic lined tablecloths and baby bibs.
- **Clothes should go through the cool down/airing phase of the cycle. If for any reason the dryer is stopped before the cycle has finished, dry clothes should be removed immediately and not left in the dryer.**  
Clothes should be spread out to cool and not left bunched up e.g. in a clothes basket.
- This dryer has been designed for domestic use only, **not** for commercial applications where there may be increased lint accumulation or flammable materials in the atmosphere or load.
- This dryer is **not** intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure they do not play with the dryer.



### **CAUTION!**

**If you are using an extension cord or a portable electrical outlet device (e.g. multi-socket outlet box), ensure that it is positioned so that it does not come into contact with water or moisture.**

### Lint

Accumulated lint in the dryer can become a fire hazard, it also reduces the efficiency of the dryer by causing longer drying times and increased power consumption.

- Clean the lint filter before every load.
- Ensure the area around the dryer is clear of lint.
- At regular intervals have the interior of the dryer cleaned of any accumulated lint. This must be done by a qualified person for electrical safety.
- If you change the mounting of the dryer from upright to inverted or vice versa, the dryer must be cleaned internally by a serviceman.



## Important Safety Instructions



### Spontaneous Combustion



#### **WARNING!**

**To reduce the risk of fire in a tumble dryer the following should be observed:**

- Items that have been spotted or soaked with vegetable oil or cooking oil are a fire hazard and should not be placed in a tumble dryer.
- Oil-affected items can ignite spontaneously, especially when exposed to heat sources such as a tumble dryer.

The items become warm causing an oxidation reaction in the oil. This oxidation creates heat. If the heat cannot escape the items can become hot enough to catch fire. Piling, stacking or storing oil-affected items can prevent heat from escaping creating a fire hazard.
- If it is unavoidable that fabrics that contain vegetable oil, 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 fire hazard. The cool down cycle of the dryer should be used to reduce the temperature of these items. They should not be removed from the tumble dryer or piled or stacked while hot.
- Items that have previously been cleaned in, washed in, soaked in or spotted with flammable liquids or solids e.g. petrol/gasoline, kerosene, dry cleaning solvents, vegetable or cooking oil, waxes or other flammable or explosive substances should not be placed in a tumble dryer.
- Highly flammable substances commonly used in domestic environments include acetone, denatured alcohol, petrol/gasoline, kerosene, some brands of spot removers, turpentine, waxes and wax removers.
- Fabric Softeners or similar products should not be used in a tumble dryer to eliminate the effects of static electricity, unless this practice is specifically recommended by the manufacturer of the fabric softener product.
- Rubber backed articles, clothes fitted with foam rubber pads, pillows, fibreglass, shoes containing rubber, plastic items such as shower caps, and babies waterproof napkin covers should not be placed in the dryer.
- Items containing rubber (also known as latex foam) or similarly textured rubber like materials should not be dried on any heat setting. Dry these garments on Airing. Foam rubber material can when heated produce fire by spontaneous combustion.

## Sorting and Loading

To get the most efficient use of your dryer we recommend you sort your loads.

### Before Drying

- Look for a care label on your clothes. This will tell you if they can be safely tumble dried.
- Close zippers, hooks and eyes, etc to reduce snagging and tangling.

### Drying Times

- Drying very small loads is inefficient. Try to dry medium to large loads.
- Sort your clothes into loads that take a similar time to dry e.g. heavier items (towels, T-shirts, flannelette sheets) from light items (synthetics and polycotton sheets and shirts). This will prevent some garments becoming overdried while others are still damp.
- Spin clothes at the highest spin speed suitable for the load type. The more water you remove in the wash, the less time it will need to dry. (NEVER put dripping wet clothes in or on top of the dryer as excessive water could cause an electrical hazard.)

### Lint

- Dry lint givers and lint collectors separately.

Lint Givers	Lint Collectors
Towels	Synthetics
Chenille	Corduroy
Nappies	Poly Cotton
	Socks

### To Reduce Creasing

- Shake clothes out and load individually to help clothes dry evenly.
- Launder permanent press garments separately e.g. business shirts.
- Allow enough room for clothes to tumble freely when loading.
- Hang garments as soon as the dryer cycle is completed to reduce the need for ironing.

## Cleaning the Lint Filter

### Electronic and Dualcare Dryers

It is important to clean the lint filter regularly, as the lint produced in the drying process can become a fire hazard if it is allowed to accumulate in or around your dryer.

The lint filter is located in the door opening.

- 1 Remove the lint filter, open it out and wipe clean with your hand.
- 2 Close the lint filter and place it back in the opening.



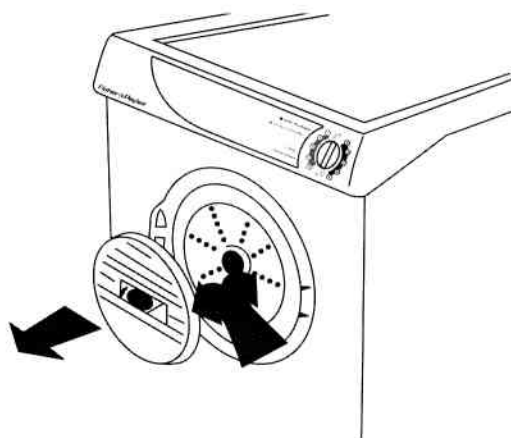
### Compact Dryers

The lint filter is located on the door of the dryer behind the directional outlet grill.

- 1 To remove the outlet grill grasp the hub in the centre of the grill and pull. Wipe the filter clean with your hand.
- 2 To replace the grill, locate the hub over the boss in the centre of the door and push firmly.

#### **Note:**

Do not clean your lint filter by vacuuming or wetting it, as this may block the fine pores essential for maximum airflow.



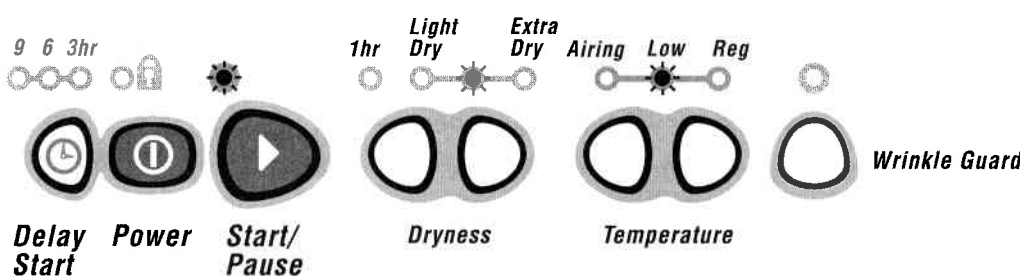
# Electronic Dryer

Your Electronic Dryer takes the guess work out of choosing drying times by sensing the dryness of the load. When your dryer senses that the clothes have dried to the dryness level you have selected, the dryer will automatically turn itself off.

## Using your Dryer

- 1 Clean the lint filter before every load.
- 2 Load the clothes into the dryer.
- 3 Press **POWER**.
- 4 Select the dryness level.
- 5 Select the temperature setting and other drying options.
- 6 Press **START/PAUSE**.

The dryer will beep 5 times at the end of the cycle.



## Dryness Levels

The Electronic Dryer has 5 dryness levels from Light Dry through to Extra Dry. Choose the dryness level to suit your load using the guide opposite.

If you find the load is not dry enough, select the next dryness level up. The higher the level, the longer the drying time and the drier your clothes will be.

Two lights are sometimes used to show the dryness level. For example the Light-Medium Dry and Medium-Extra Dry settings.

### Light to Medium Settings

Delicate fabrics e.g. synthetics

Fabrics prone to shrinking e.g. sweatshirts

or if you want the clothes slightly damp for ironing

### Medium to Extra Dry Settings

Heavier fabrics e.g. towels

Durable fabrics e.g. denim

## Airing/Cool Down

When the dryer has sensed that the load is dry it will automatically go into a 10 minute airing or cool down cycle. During airing the drum tumbles and cool air is blown through the clothes. This reduces creasing if the clothes are left in the dryer.

# Electronic Dryer

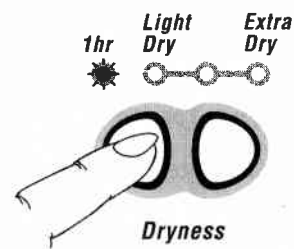
## 1 Hour Setting

The 1 hour setting is a manual cycle which dries continuously for 60 minutes. The manual cycle does not sense when your clothes are dry.

You can use the 1 hour setting when using a drying rack to dry shoes, hats and other items that are best dried without tumbling.

### Note:

It is important to check the clothes throughout the manual cycle to avoid overdrying.

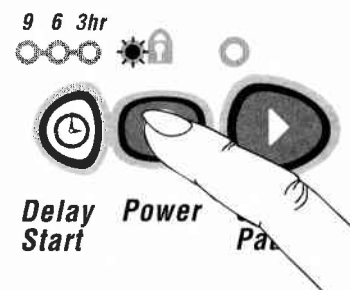


## Key Lock

Setting Key Lock prevents the dryer from being accidentally switched off, or the programme being altered when the dryer is running.

- 1 Select drying cycle and press **START/PAUSE**.
- 2 Press **KEY LOCK** (the lock shaped button) and hold for 2 seconds.
- 3 The Key Lock light will flash and the dryer will give 2 quick beeps.
- 4 The Key Lock light will remain on and all other keys will now be locked.

To remove the key lock repeat steps 2 and 3.



## Pausing the Dryer

Opening the door or pressing **START/PAUSE** will stop the dryer tumbling. To start again close the door and press **START/PAUSE**.

### Note:

If the door is opened when the dryer is running, and left open for more than 8 minutes, or the door is opened during airing the dryer will automatically switch off.

## Drum Reversal

To minimise tangling and to ensure your clothes dry efficiently, the dryer reverses the tumbling every 8 minutes during the cycle.

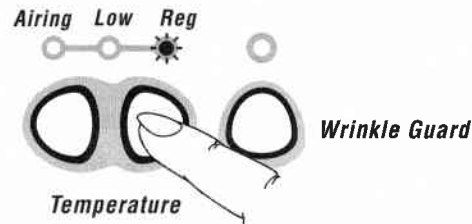
# Electronic Dryer

## Temperature Settings

This dryer has 3 temperature settings; regular, low and airing.

- The **REGULAR** setting is for drying most fabrics.
- The **LOW** setting is for drying delicates and synthetics. It is half heat so the temperatures are lower for maximum care of the fabrics.
- The **AIRING** setting is a cycle designed to freshen up garments. The airing setting operates only on the 1 hour manual cycle.

The regular and low settings will operate on both the manual and the auto-sensing cycles.



## Delay Start

**DELAY START** will delay the start of the drying cycle by 3, 6 or 9 hours.

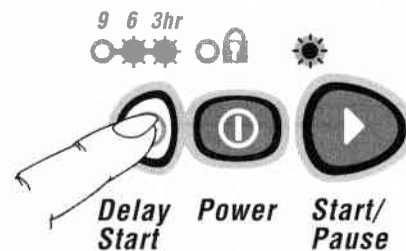
- 1 Select drying cycle.
- 2 Press **DELAY START** once for a delay of 3 hours. Press again for 6 hours, a third time for 9 hours and again to return to normal.

Selecting **DELAY START** will cancel the 'beeping' at the end of the cycle.

### Note:

The **DELAY START** will not operate when the 1 hour manual cycle is selected.

**Do not leave non-colourfast materials to sit wet in the dryer as the dye may run.**



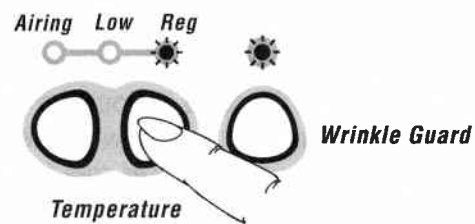
## Wrinkle Guard

Use **WRINKLE GUARD** to minimise the creasing that occurs when the clothes are left to sit in the dryer.

At the end of the cycle the drum will rotate briefly every 5 minutes while cool air is blown through the clothes.

**WRINKLE GUARD** will continue for 12 hours or until the dryer is turned off. The dryer will beep to remind you that the cycle is finished.

**WRINKLE GUARD** can be turned on or off at any time during the cycle.



# Compact and Dualcare Dryers

The Dualcare and Compact dryers have been designed so you can select how long you want the clothes to dry for. So you know exactly when your clothes will be ready.

## Using your Dryer

- 1 Clean the lint filter before every load.
- 2 Load the clothes into the dryer.
- 3 Turning the knob **clockwise only**, select the desired cycle and drying time.
- 4 Try to remove the clothes from the dryer as soon as the cycle is completed to help prevent creasing.

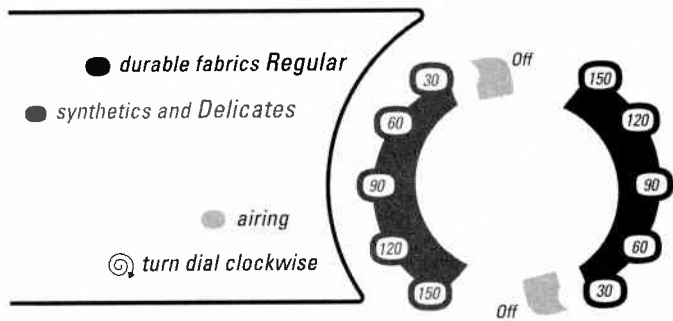
**Note:**

Compact dryers will stop every 5 – 6 minutes, to allow clothes to redistribute.

## Drying Cycles

The Dualcare and Compact dryers have two drying cycles designed to take care of all your drying needs.

- The **REGULAR** cycle is for drying more durable fabric or garment types e.g. cotton, denim. Here the heater remains on until the airing phase of the cycle.
- The **DELICATE** cycle is for drying delicates and synthetics. Here the heater pulses on and off, so garments are dried at lower temperatures.



**Note:**

The Dryers will not dry if the knob is turned anti-clockwise.

## Airing/Cool Down

When the Dualcare or Compact dryer has finished drying it will automatically go into a 13 – 15 minute airing or cool down cycle. During airing the drum tumbles and cool air is blown through the clothes. This reduces creasing if the clothes are left in the dryer.

This phase of the drying cycle can be used to air clothes.



## Compact and Dualcare Dryers

### Drying Times

With your new dryer it may take a few trials before you can accurately predict the correct drying time for each individual load.

As a guide we have included some examples of loads and drying times. These times are approximate only, based on the garments being spun at the maximum spin speed suitable for the wash load.

Load Comparison	Approximate Drying Times
7 Towels	60 – 80 mins
10 Shirts (cotton/polyester)	20 – 40 mins
4 T-shirts plus 5 Towels	60 – 80 mins
9 Small Delicates	20 – 30 mins

## Drying Rack

### Electronic and Dualcare Dryers Only

A drying rack is available to dry shoes, hats and other items that are best dried without tumbling.

### How to use the Drying Rack

- 1 Place the locating pin at the end of the drying rack into the hole in the centre of the rear of the dryer drum.
- 2 Adjust the rack so that it is flat.
- 3 For the **Electronic Dryer** we recommend using the 1 hour manual cycle, and the low temperature setting (fully featured models).

For the **Dualcare Dryer** we recommend using the Delicate cycle.

**It is important to check the articles throughout the cycle to avoid overdrying.**

The dryer rack is an optional extra. (Part No. 427228). In New Zealand, contact your Fisher & Paykel Dealer. In Australia, contact Fisher & Paykel on 1300 650 590.

## Operating Problems

If your dryer is not operating properly use the checklist below to find the possible solution.

### **Pressing POWER or setting the timer does not turn the machine on.**

Is the electrical cord plugged in?

Is the power switched on at the wall?

Is the door securely closed?

Could your household power supply be at fault. Try plugging in another electrical appliance.

Make sure the timer is not in the **OFF** position.

### **Clothes are still damp.**

If you have turned the knob anti-clockwise on the Timer Dryers the dryer will not dry.

Try selecting a higher dryness level.

Very small loads in the Electronic Dryer may under-dry. Increase the load size.

### **Pressing START/PAUSE does not start the Electronic Dryer.**

Try pressing **START/PAUSE** again.

Has the **KEY LOCK** been set?

### **Dryer is taking a long time to dry.**

Is the lint filter clean?

Is the airflow system free from obstruction?

### **The dryer keeps stopping and starting.**

Has **WRINKLE GUARD** been turned on?

### **The dryer is beeping and the pattern of lights is unfamiliar.**

Turn the dryer off at the wall. Wait 15 seconds and turn it back on. Press **POWER** and restart.

If the problem persists contact your Dealer or Authorised Service Centre.

# Manufacturer's Warranty

When you purchase any new Fisher & Paykel whiteware product you automatically receive a 2 year Manufacturer's Warranty covering parts and labour for servicing.

## Fisher & Paykel Undertakes to:

Repair or, at its option, replace without cost to the owner either for material or labour, any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS of the date of purchase.

## This Warranty DOES NOT Cover

- A** Service calls which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product fault. For example:
  1. Poor drying performance due to incorrect installation e.g. no venting system fitted, dryer vent against a wall, blocked lint filter.
  2. Poor drying performance due to incorrect loading e.g. overloading or underloading.
  3. Damage from articles in the drum e.g. bra wires, pens, crayons or dye transfer.
  4. Timer dryer not heating due to timer knob being turned anticlockwise.
- B** Defects caused by factors other than:
  1. Normal domestic use or
  2. Use in accordance with the Product's User Guide.
- C** Defects to the Product caused by accident, neglect, misuse or Act of God.
- D** Correction of unauthorised repairs.
- E** Normal recommended maintenance as set out in the Product's User Guide.

Service under this Manufacturer's Warranty must be provided by an Authorised Service Agent (refer to the Customer Care section for contact details). Such service shall be provided during normal business hours. This warranty certificate should be shown when making any claim.

### Note:

This Warranty is an extra benefit and does not affect your legal rights and applies only to product purchased in New Zealand and Australia.

**Please keep this User Guide in a safe place.**

**Do not return to Fisher & Paykel.**

# Customer Care



Check the things you can do yourself. Refer to your User Guide and check:

- 1 your appliance is correctly installed
- 2 you are familiar with its normal operation
- 3 you have read the Trouble Shooting section

If after checking these points you still need assistance please refer to the following:

## In New Zealand If You Need Assistance...\*

Call your Fisher & Paykel retailer who is trained to provide information on your appliance, or if we can be of any further help, please contact our Customer Care Centre,

**Toll Free:** 0800 FP CARE or 0800 37 2273    **Fax:** (09) 273 0656  
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\*If you call or write, please provide: name, address, model number, serial number, date of purchase and a description of the problem. This information is needed in order to better respond to your request for assistance.

Product details can be found on a sticker situated on the back of the dryer cabinet, or on the inside of the dryer door.

## Product Details

Fisher & Paykel Appliances Ltd

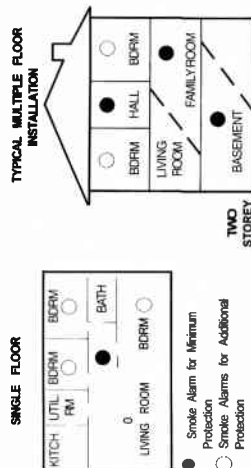
### Model/Serial No.

Date of Purchase _____	Purchaser _____
Dealer _____	Suburb _____
Town _____	Country _____

# SMOKE DETECTORS

## RECOMMENDED LOCATIONS OF ALARMS

The Clipsal Lifesaver® 755 Series Smoke Alarms are domestic units designed to be mounted on ceilings in single or multi-storey residential dwellings, such as houses, home units and apartments. If the alarm cannot be installed on the ceiling, wall mounting is acceptable in most instances. Recommended locations are as follows:



- Install at least one Smoke Alarm on each level or storey of a multi-storey dwelling.
- A Smoke Alarm should be installed in the immediate vicinity of the bedrooms. If there is more than one sleeping area, locate additional alarms in the immediate vicinity of each of these areas.
- Sleeping areas are often located furthest from the exits of a house. Therefore, Smoke Alarms should be installed on all exit routes from bedrooms.
- A Smoke Alarm should be installed inside every room in which a smoker sleeps and inside any room where a person sleeps with the door closed.
- A closed door can stop smoke easily reaching the alarm and can prevent the occupant hearing the alarm sounding.
- Install additional alarms in hallways that are longer than 9 metres (30 feet).
- Smoke Alarms should preferably be mounted on the ceiling, not less than 600mm (2 feet) from any corner.
- If the alarm is to be mounted on a wall, install it not less than 300mm and not more than 500mm from the ceiling and no closer than 600mm from any corner.

## SMOKE ALARM DESCRIPTION

**Model 755P** Photoelectric 240V - Smoke Alarm with 9V non-rechargeable alkaline battery backup.  
**Model 755RP** Photoelectric 240V - Smoke Alarm with 12V rechargeable lithium battery backup.

Thank you for purchasing a quality Clipsal Lifesaver® 755 Series Smoke Alarm. The 755 Series are mains powered smoke alarms, with a battery backup that will operate in the event of a mains power failure. The alarm will sound when smoke produced at the start of a fire enters the unit's detection chamber.

These units are not designed to detect heat or flame. A 5 year warranty (excluding batteries) is included.

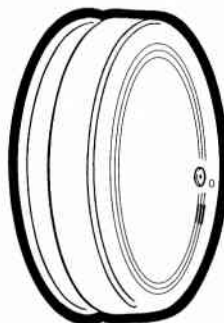
Please read the following instructions carefully to ensure correct installation and maintenance.

Installation of the Clipsal Lifesaver® 755 Series Smoke Alarm must be carried out by a licensed electrician or similarly qualified person to SAA Wiring Rules (AS3000) and relevant Building Codes.

## SMOKE ALARMS HAVE LIMITATIONS

The Clipsal Lifesaver® Series Smoke Alarm is not foot-proof and is not warranted to protect lives or property from fire. Smoke Alarms are not a substitute for insurance. In addition, it is possible for the Smoke Alarm to fail at any time.

**FOR THIS REASON YOU MUST TEST THE SMOKE ALARM WEEKLY AND REPLACE EVERY TEN YEARS.**



**IMPORTANT:** Please leave this manual with the owner.

110-647C

**CLIPSAL**

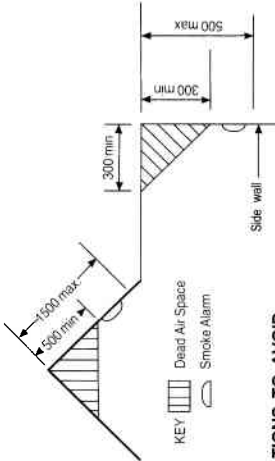
**Clipsal Lifesaver® Smoke Alarm**

**Installation/Operating Instructions and Warranty**  
**755 Photoelectric Series**

**240V a.c. Photoelectric Smoke Alarm with battery backup**

Suitable for single use or interconnection of up to 40 alarms.

Tested and passed to AS3786 - 1993.



**LOCATIONS TO AVOID**

Installing a Smoke Alarm in an unsuitable location creates two main problems.

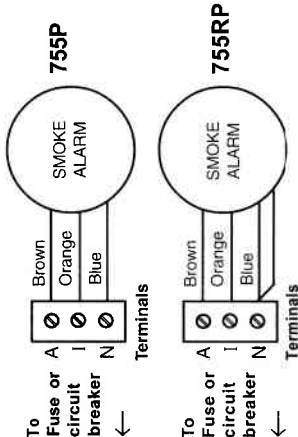
- 1 Obstructions can prevent the alarm from giving early warning in the event of a fire.
  - 2 Its location may lead to nuisance (false) alarms. To avoid these situations, Clipsal Lifesaver® 755 Series Smoke Alarms should not be installed in any of the following locations:
    - The garage. Combustible products are present in the air when you start and run your vehicle's engine.
    - In front of forced air movement from air-conditioners, heaters, fans, etc.
    - In dead air spaces where early smoke may not enter, e.g. upper sections of sloping or 'A' frame ceilings or exposed ceiling beams, where air does not circulate.
    - In dusty areas. Dust may cause a Smoke Alarm to false alarm or even fail to alarm.
    - In spray painting areas.
    - In areas where temperatures may fall below 5°C or rise above 45°C.
    - In areas where relative humidity may fall below 10% or rise above 93%.
    - In or near very humid areas such as bathrooms. Moisture can cause false alarms.
    - Near hot water heaters, space heaters or fireplaces.
    - In any area that attracts insects. Some lights attract insects, particularly fluorescent and mercury vapour lamps.
    - When installing a Smoke Alarm on the ceiling, do not install it near any protrusions that may prevent smoke spreading quickly to the alarm.
- LOCATING A SMOKE ALARM IN A CARAVAN OR MOBILE HOME**
- Many mobile homes may not be well insulated, enabling extreme heat or cold to be transferred from outside the home through the walls and roof. This may create a thermal barrier which can prevent smoke from reaching a Smoke Alarm mounted on the ceiling. If this situation

**INSTALLATION**

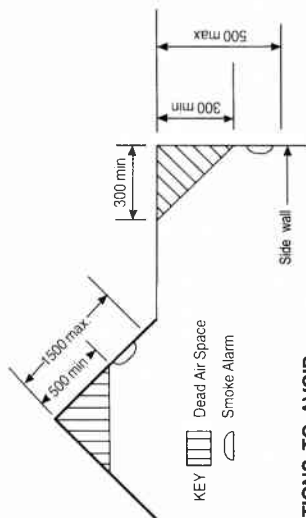
The Clipsal Lifesaver® 755 Series Smoke Alarms are 240V a.c. unit with 9V d.c. battery backup. Unless a 9V d.c. battery is installed, disconnection of this unit from its mounting plate or loss of mains power will render this device inoperative. This Smoke Alarm must be connected to a continuous 240V a.c. 50Hz supply which cannot be inadvertently switched off. Interconnected alarms must be wired on the same final sub-circuit.

**WIRING INSTRUCTIONS**

- 240V a.c. installation must be carried out by a licensed electrician or similarly qualified person in accordance with the SAA Wiring Rules (AS3000). Do not connect mains to the I terminal. Permanent damage may result.
- Do not conduct an insulation resistance test to any circuit with the Smoke Alarms connected.
- It is important that the alarm is wired correctly and fitted with a 9V d.c. battery backup to ensure correct operation.



- Turn to remove the mounting plate as indicated by arrows.
- Fix mounting plate in position.
- Fit off the terminal block.
- Connect 9V battery (included with Model 755P )
- Connect circuit wiring to terminal block as set out in diagram and close the cover over the terminal block.
- Fit the Smoke Alarm to the mounting plate, rotate until it snaps into place.
- Turn on power and check the green light on alarm cover. It should be lit when mains connected.
- Test alarm by pushing on HUSH/TEST button in indicated location, the alarm will sound by holding down the HUSH/TEST button for 5 seconds.



## LOCATIONS TO AVOID

Installing a Smoke Alarm in an unsuitable location creates two main problems.

- 1 Obstructions can prevent the alarm from giving early warning in the event of a fire.
- 2 Its location may lead to nuisance (false) alarms. To avoid these situations, Clipsal Lifesaver® 755 Series Smoke Alarms should not be installed in any of the following locations:
  - The garage. Combustible products are present in the air when you start and run your vehicle's engine.
  - In front of forced air movement from air-conditioners, heaters, fans, etc.
  - In dead air spaces where early smoke may not enter, e.g. upper sections of sloping or 'A' frame ceilings or exposed ceiling beams, where air does not circulate.
  - In dusty areas. Dust may cause a Smoke Alarm to false alarm or even fail to alarm.
  - In spray painting areas.
  - In areas where temperatures may fall below 5°C or rise above 45°C.
  - In areas where relative humidity may fall below 10% or rise above 93%.
  - In or near very humid areas such as bathrooms. Moisture can cause false alarms.
  - Near hot water heaters, space heaters or fireplaces.
  - In any area that attracts insects. Some lights attract insects, particularly fluorescent and mercury vapour lamps.
  - When installing a Smoke Alarm on the ceiling, do not install it near any protrusions that may prevent smoke spreading quickly to the alarm.

## LOCATING A SMOKE ALARM IN A CARAVAN OR MOBILE HOME

- Many mobile homes may not be well insulated, enabling extreme heat or cold to be transferred from outside the home through the walls and roof. This may create a thermal barrier which can prevent smoke from reaching a Smoke Alarm mounted on the ceiling. If this situation

exists, install the Smoke Alarm on an inside partition between 300mm and 500mm from the ceiling.

- If you are not sure about insulation in a mobile home, or if you notice the walls and ceilings are either hot or cold, install the alarm on an inside wall. For minimum protection, install one alarm close to the bedrooms. For additional protection, refer to the single floor plan on page 3.
- In mobile homes and caravans it is particularly important to install Smoke Alarms as far away as possible from cooking areas to reduce the potential for nuisance alarms.
- Other areas to avoid are listed under the heading "Locations to Avoid".

## BUILT-IN HUSH CONTROL — Warning

Before using the alarm's Hush feature, fully identify the source of the smoke and make certain that the area is safe. Nuisance sources such as kitchen cooking areas can cause nuisance or false alarms. Built into Clipsal Lifesaver® 755 Series Smoke Alarms is a special Hush feature that lets you silence false alarms from nuisance sources.

### Features

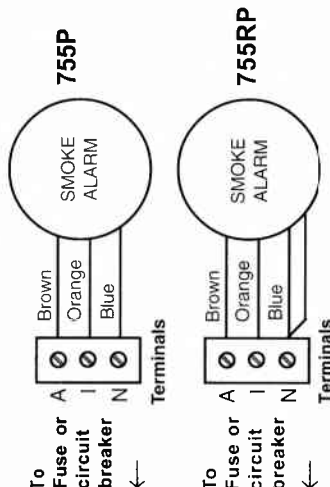
- The Hush control will temporarily silence the alarm for approximately 15 minutes.
- After 15 minutes the unit will automatically revert to the fully alert mode.
- Very dense smoke will override the Hush control and sound the alarm.
- The Hush feature can be used repeatedly to silence the alarm until the air is cleared.
- This feature is to be used only when a known condition (e.g. smoke from cooking) activates the alarm. To operate, push the HUSH/TEST button. The alarm will silence immediately and the red light blinks approximately every 10 seconds for the next 15 minutes.
- It will then automatically revert to the fully alert condition. If smoke particles are still present, the alarm will sound again.
- If interconnected alarms are installed, the unit that detects the smoke and sounds the alarm cannot be inadvertently silenced by the HUSH/TEST button of other units. In this case all of the alarms will continue to sound for as long as smoke is detected or until the HUSH/TEST button of the triggering alarm is pressed. The Smoke Alarm produces an audible sound of 85 decibel alarm at 3 metres.

## INSTALLATION

The Clipsal Lifesaver® 755 Series Smoke Alarms are 240V a.c. unit with 9V d.c. battery backup. Unless a 9V d.c. battery is installed, disconnection of this unit from its mounting plate or loss of mains power will render this device inoperative. This Smoke Alarm must be connected to a continuous 240V a.c. 50Hz supply which cannot be inadvertently switched off. Interconnected alarms must be wired on the same final sub-circuit.

## WIRING INSTRUCTIONS

- 240V a.c. installation must be carried out by a licensed electrician or similarly qualified person in accordance with the SAA Wiring Rules (AS3000). Do not connect mains to the I terminal. Permanent damage may result.
- Do not conduct an insulation resistance test to any circuit with the Smoke Alarms connected.
- It is important that the alarm is wired correctly and fitted with a 9V d.c. battery backup to ensure correct operation.



- Turn to remove the mounting plate as indicated by arrows.
- Fix mounting plate in position.
- Fit off the terminal block.
- Connect 9V battery (included with Model 755P).
- Connect circuit wiring to terminal block as set out in diagram and close the cover over the terminal block.
- Fit the Smoke Alarm to the mounting plate, rotate until it snaps into place.
- Turn on power and check the green light on alarm cover. It should be lit when mains connected.
- Test alarm by pushing on HUSH/TEST button in indicated location, the alarm will sound by holding down the HUSH/TEST button for 5 seconds.

DEVELOPING AN ESCAPE PLAN

A mains powered Smoke Alarm with battery backup, correctly installed and maintained is the most effective way of giving your family early warning of a fire. Other precautions are to reduce the risks of a fire starting in your home and to develop a fire escape plan with all family members.

Here are some suggestions for developing your escape plan:

1. Make a floor plan which clearly indicates all doors and windows in your home and at least two escape routes from each room. Multi-storey dwellings require special attention. For instance, upper storey windows may need a chain ladder or other fire stairway as a means of exit.
2. Determine a place outside your home (e.g. the letter box or front fence) where all family members can assemble if a fire occurs.
3. Discuss your escape plan with all members of your family. Show everyone, particularly young children, what to do in case of a fire.
4. Make sure all family members are familiar with the sound of the Smoke Alarm.
5. At least every six months, sound the alarm and practice your family's fire drill.

Remember:

In the event of a fire, you may not be able to reach your children. Therefore, it is important for all family members, including small children, to know exactly what to do.

WHAT TO DO IF THE ALARM SOUNDS

1. Leave immediately, following your family's escape plan.
2. As you leave, don't open any inside doors without first feeling its surface.  
If the door is hot, or if you see smoke coming through the cracks, do not open the door. Use an alternative exit.
3. If the inside of the door is cool, place your shoulder against it, open it slightly and be ready to slam it shut if heat and smoke rush in.
4. If the air is smoky, stay as close to the floor as possible.
5. Breathe shallowly through a cloth, which if possible should be wet.
6. Once outside, go to your pre-selected assembly area and make sure everyone else is there.
7. Call the Fire Service from a neighbour's home - never from your own.
8. Do not return to your home until fire officials give you permission to do so.

For further information on fire safety, contact your local Fire Service.

TROUBLESHOOTING

To be carried out by a licensed electrician or similarly qualified person.

**⚠ DANGER:** Always turn off power at main fuse box or circuit breaker before taking trouble shooting action.

**⚠ WARNING:** DO NOT disconnect battery or a.c. power to quieten an unwanted alarm. This will remove your protection. Fan the air or open a window to remove smoke or dust.

PROBLEM	SOLUTION
Smoke Alarm does not sound when tested.  <b>NOTE:</b> Push Hush/TEST button for at least five (5) seconds while testing!	<ol style="list-style-type: none"><li>1. Check that a.c. power is turned on and the green light is on.</li><li>2. Turn off power. Remove Smoke Alarm from mounting plate and:<ol style="list-style-type: none"><li>a. check that connector plug is securely attached.</li><li>b. check that battery is properly attached to connector. (Model 755P only)</li></ol></li><li>3. Vacuum Smoke Alarm.</li></ol>
Smoke Alarm beeps about once a minute. (Model 755 only)	<ol style="list-style-type: none"><li>1. Turn off power and replace battery in the "Battery Installation and Replacement" section.</li></ol>
Model 755RP	<ol style="list-style-type: none"><li>2. Vacuum Smoke Alarm.</li><li>3. Verify that the unit has been under mains operation for a minimum of 2 full days. If the beeping persists after the required charging period, return the unit for service.</li></ol>
Smoke Alarm sounds unwanted alarms when residents are cooking, taking showers, etc	<ol style="list-style-type: none"><li>1. Get an electrician to move Smoke Alarm to a new location. See "Recommended locations of alarms."</li><li>2. Vacuum Smoke Alarm.</li></ol>
Interconnected Smoke Alarms do not sound when system is tested.	<ol style="list-style-type: none"><li>1. Press and hold TEST/HUSH button for at least three seconds after the first unit sounds.</li><li>2. Have an electrician check the connections if interconnected alarms still do not sound.</li></ol>

WARRANTY

The benefits conferred by this warranty are in addition to all other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this Clipsal Lifesaver® 755 Series Smoke Alarm is provided with the following warranty and subject to the following conditions. Gerard Industries Pty Ltd warrant this product for a period of 5 years from the date of purchase for all parts defective in workmanship or materials. All defective parts will be replaced free of charge. The following exclusions do not preclude the purchaser from those statutory rights consumers have under the Trade Practices Act and similar State and Territory Laws.

WARRANTY CONDITIONS

1. This warranty is only valid for products installed according to the manufacturer's instructions.
2. This product must not be modified or changed in any way.
3. All wiring must be carried out by a licensed electrician or similarly qualified person and must be connected to the voltage requirements as specified in the ratings label.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of this product.
5. Warranty will only be given on products with proof of purchase date e.g. original invoice.
6. This warranty does not extend to cover batteries or any faults caused by batteries when incorrectly installed, leaking or otherwise installed in non accordance with manufacturer's directions.

**Note:** It is illegal to send radioactive material through Australia Post. Send by courier.

Check for similar conditions with any forwarding agency before sending this product.

As a record of purchase, please complete the following details and file this information with your purchase invoice.

Clipsal Lifesaver® Smoke Alarm

MODEL 755P  755RP

Serial Alarm

Purchased From

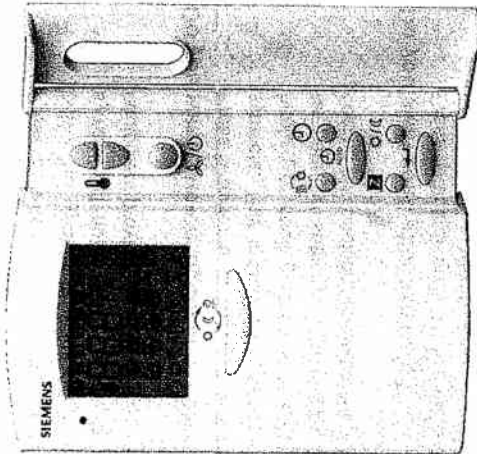
Date of Purchase

Product of Gerard Industries Pty Ltd    Registered offices in all States:  
ACN 007673529    New South Wales    (02) 9794 9200  
**Head Office**    Victoria    (03) 9207 3200  
12 Park Terrace, Bowden,    Queensland    (07) 3244 7477  
South Australia 5007    South Australia    (08) 8269 0555  
Telephone (08) 8269 0511    Western Australia    (08) 9442 4444  
Facsimile (08) 8340 1724    Northern Territory    (08) 8947 0278  
Tasmania    (003) 31 6951



Operating instructions

QAX850 is a master room unit for the RRV851 standard control system. This system allows you to control your heating and / or cooling and to set your ideal temperature conditions. The system provides Comfort, Energy Saving and Auto Timer mode with a 7-day programmable schedule. Factory settings are already set however you can adjust these to suit your personal needs.



Symbol	System Off
☀	Comfort mode: System operates to maintain comfortable room temperature
☾	Energy saving mode: System operates only when actual temperature reaches energy saving setpoints
⌚	Auto timer mode: System will switch from comfort mode to energy saving according to program settings
🔥	Heating
❄	Cooling
A1..A8	Time program
AUTO	Auto fan speed
🌀	Low / Medium / High fan speed
1..7	Weekday indication

System On and Fan Speed control

- Press button to turn system on or off and to select fan speeds - Low / Medium / High / Auto Fan and System Off. If your system is single speed fan only, then simply press to turn system on or off.
- When powering up, the QAX850 will display all LCD symbols. It will then revert to normal display. The time segments will be flashing if time needs to be set.
- The system off mode turns the whole system off and is indicated by a standby symbol . Some systems will include high / low temperature protection activation during – contact your supplier for further details.

Setting actual time and day

- Press button one time to set the time clock. (You will need to reset clock if there is a power loss of more than 20 minutes.)
- Press or button to set the current time.
- If current time is 12-hour format and you wish to change to 24-hour format, press button passing 11:59PM or press button passing 12:00AM.
- If current time is 24-hour format and you wish to change to 12-hour format, press button passing 23:59 or press button passing 00:00.

QAX850 / RRV851

- Weekday
- 1..7**
- Press button 2 times within 2 seconds. Day symbol flashes.
  - Press or button to set the current weekday.
  - Press to confirm. (**1** = Monday through **7** = Sunday).

Operation modes

- Press button to cycle through Comfort or Energy Saving or Auto Timer mode.

Do you wish to change to Comfort mode?

- Press button until display shows symbol. Room temperature is maintained according to Comfort setpoint and actual room temperature. A Heat or Cool symbol will be displayed to indicate the selected system mode.

















Do you wish to change to Energy Saving mode?

- Press button until display shows symbol. This is typically the mode for night time or unoccupied periods where you require internal temperature not to drift to an extreme level. A Heat or Cool symbol will be displayed to indicate the selected system mode.

Do you wish to change to Auto Timer mode?




- Press button until display shows symbol. The system will automatically change over between Comfort and Energy Saving mode according to 8 pre-programmed timers.

## Do you want to change the temperature setpoints of Comfort / Energy Saving mode?

- Press  , the  symbol and setpoint value is flashing indicating Comfort mode setpoint change expected.
- Press  or  button to change this setpoint in steps of 0.5°C.
- Press  to confirm and continue to the Energy Saving  mode heating setpoint.
- The  and  symbol and setpoint value is flashing indicating Energy Saving mode heating setpoint change is expected; press  or  button to change this setpoint in steps of 0.5°C. Press  to confirm and continue to the Energy Saving mode Cooling setpoint.
- The  and  symbol and setpoint value is flashing indicating Energy Saving mode cooling setpoint change is expected; press  or  button to change this setpoint in steps of 0.5°C. Press  to save the change.

**Note:** If no button is pressed after 5 seconds, setpoint setting changes will be saved and operational mode will resume.

















## During Comfort mode operation are you too warm / too cold?

You can temporarily adjust the temperature setpoint when in Comfort  mode. Press  or  button to adjust the temperature setpoint. You can increase or decrease the room temperature setpoint in steps of 0.5°C. The maximum range is from 5°C to 35°C, however it is recommended to not exceed 18°C to 26°C range. Setpoints will revert back to permanent setpoint settings after any mode change.

This button is not used.






## Do you want to view and set the Programmable Timer setting?

- Press  button once to sequentially review the 8 auto timers.
- To adjust the time schedule, hold for 3 seconds to go into Programmable Timer Setting mode.
- Auto timer 1 shows, A1 and  symbol displays with time xx:xx flashing to indicate timer setting change is expected for the Comfort mode.
- Press  or  buttons to adjust the Comfort mode start time.
- Press  button to set the days applicable to the timer. The  symbol will flash. Press  or  button to select or deselect each day and advance to the next day.
- Press  to save the changes for the Comfort mode start time and advance to set the Energy Saving mode start time.
- The  and  symbol displays with the time xx:xx flashing. Press  or  button to adjust the time. Only the time can be adjusted. Day will follow Comfort mode setting.
- To cancel the timer, press  button until time schedule changes to --:--.
- Press  to save the Energy Saving mode changes and advance to Auto timer 2.
- Repeat the procedure for setting Timer A1 and advance to next timer.
- System will return to normal operational mode if no button is pressed within 20 seconds. All modifications made after last Time Schedule and  button pressed will not be saved.




## What is the green LED for?

The green LED indicates when heating or cooling energy is activated.




## Do you want just heating?

Press  button until display shows  symbol only. The system is restricted to heat. The  symbol will not appear if your air conditioning equipment provides cooling only.




## Do you want just cooling?

Press  button until display shows  symbol only. The system is restricted to cool. The  symbol will not appear if your air conditioning equipment provides heating only.

## Do you want auto-changeover of heat / cool?

Press  button until display shows both  and  symbols. This indicates the system will activate heating or cooling in order to maintain desired temperature setpoint. This applies to heating / cooling air conditioning equipment only.

## Do you want ventilation fan only?

Press  button until the  and  symbols are not displayed. No heating or cooling will be provided - only ventilation.

## Energy saving tips without sacrificing comfort

Never allow room temperatures to exceed 21°C when heating or fall below 22°C when cooling.  
Select Energy Saving mode even when you are absent for short periods of time and select System Off mode when absent for extended periods.  
Although auto-changeover of heat / cool is possible, it is recommended you select cool mode only in summer and heat mode only in winter.

**Note:** This document provides user instructions only. For more detailed technician information please refer to RRV851 installation / commissioning guide.

Emergency	000
Brisbane City Council (24 hr Hotline)	3403 8888
Doctor: Riverside Medical Centre Eagle Street	3832 2111
Fire	000
General Fire Enquiries	3247 8594
Gas Authority - Origin Energy	132 461
Hospital: Royal Brisbane Herston Rd, Herston	3636 8222
Pay TV - Foxtel	13 17 87
Police	000
316 Adelaide St Station	32582582
Power Authority - Energex	131 253
Rescue Emergency Service (SES)	3403 0011
Telephone - Telstra	132 200
<b>Aurora Building Manager</b>	<b>3236 9944</b>
	<b>3236 9955 (Fax)</b>

## Trade Suppliers / Services

Appliances (Kitchen) - Omega Smeg  
 Appliances (Laundry) - Fisher & Paykel  
 Electrician & Security Intercom  
 Air Conditioning & Mechanical Exhaust  
 Plumber

3266 0444

1300 650 590

Contact Building Manager

Contact Building Manager

Contact Building Manager