

The Aurora Apartments

420 Queen Street Brisbane 4000



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PROPERTY GROUP

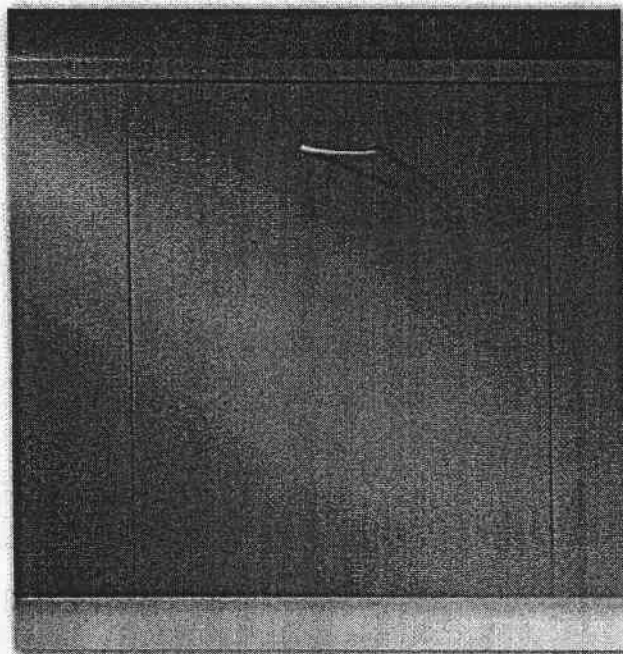


Appliance Manuals - Penthouse Units

DISHWASHER - Smeg ST663

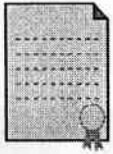


installation
and operating
instructions

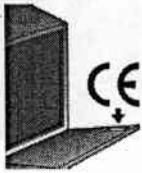


ST663
dishwasher

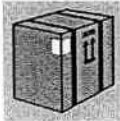
1. Safety and operating instructions



THIS MANUAL FORMS AN INTEGRAL PART OF THE APPLIANCE: IT MUST ALWAYS BE KEPT INTACT TOGETHER WITH THE DISHWASHER. BEFORE USING THE APPLIANCE, CAREFULLY READ ALL THE INSTRUCTIONS CONTAINED IN THIS MANUAL. INSTALLATION MUST BE PERFORMED BY A QUALIFIED TECHNICIAN, IN COMPLIANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USE, AND COMPLIES WITH THE EEC DIRECTIVES 72/23, 89/336 (INCLUDING 92/31) CURRENTLY IN FORCE, INCLUDING THE PREVENTION AND ELIMINATION OF RADIO FREQUENCY INTERFERENCE. THE APPLIANCE IS DESIGNED FOR THE FOLLOWING PURPOSE: WASHING AND DRYING OF DISHES; ANY OTHER USE SHALL BE CONSIDERED IMPROPER. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR USES OTHER THAN THOSE DESCRIBED ABOVE.



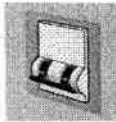
THE NAME PLATE FEATURING THE TECHNICAL DATA, SERIAL NUMBER AND MARKINGS IS VISIBLY POSITIONED ON THE INNER EDGE OF THE DOOR. THE NAME PLATE ON THE INNER EDGE OF THE DOOR MUST NEVER BE REMOVED.



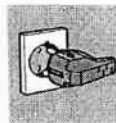
DO NOT LEAVE THE DISCARDED PACKAGING MATERIALS UNSUPERVISED WITHIN THE HOME. SEPARATE THE VARIOUS MATERIALS WHICH MAKE UP THE PACKAGING AND TAKE THEM TO THE NEAREST SORTED WASTE COLLECTION CENTRE.



THE APPLIANCE MUST BE PROVIDED WITH AN EARTH CONNECTION IN ACCORDANCE WITH THE ELECTRICAL SAFETY REGULATIONS IN FORCE. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE TO PERSONS OR PROPERTY RESULTING FROM THE FAILURE TO EARTH THE APPLIANCE OR FROM A DEFECTIVE EARTH CONNECTION.



IF THE APPLIANCE IS NOT CONNECTED TO THE ELECTRICAL POWER SUPPLY BY MEANS OF A PLUG, IT IS NECESSARY TO INSTALL AN ISOLATION SWITCH WITH A CONTACT OPENING GAP OF AT LEAST 3 MM.



THE PLUG ON THE POWER CORD AND THE CORRESPONDING SOCKET OUTLET MUST BE OF THE SAME TYPE, AND MUST CONFORM TO THE REGULATIONS IN FORCE. CHECK THAT THE VOLTAGE AND FREQUENCY OF THE ELECTRICAL POWER SUPPLY MATCH THE RATINGS ON THE NAME PLATE. AVOID USING ADAPTORS OR SHUNT CONNECTIONS. NEVER UNPLUG THE APPLIANCE BY PULLING THE POWER CORD.

- AFTER INSTALLATION, THE PLUG MUST REMAIN ACCESSIBLE.
- IN THE EVENT OF DAMAGE TO THE POWER CORD, HAVE IT REPLACED BY A QUALIFIED TECHNICIAN.



IF THE APPLIANCE IS INSTALLED ON A CARPETED OR COVERED FLOOR, ENSURE THAT THE OPENINGS ON ITS UNDERSIDE ARE NOT OBSTRUCTED.

ALWAYS SWITCH OFF THE DISHWASHER AFTER EACH USE TO AVOID WASTING ELECTRICITY.

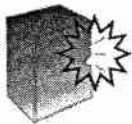


OBSOLETE APPLIANCES MUST BE RENDERED UNUSABLE. CUT OFF THE MAINS POWER CORD AFTER UNPLUGGING IT FROM THE WALL OUTLET, AND MAKE SAFE ANY COMPONENTS WHICH MIGHT BE DANGEROUS FOR CHILDREN (LOCKS, DOORS, ETC.). THE APPLIANCE MUST THEN BE TAKEN TO A SORTED WASTE COLLECTION CENTRE.

IN THE EVENT OF A FAULT, DISCONNECT THE DISHWASHER FROM THE ELECTRICAL POWER SUPPLY AND SHUT OFF THE WATER TAP. THEN CALL IN A QUALIFIED TECHNICIAN.

Safety instructions

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DO NOT USE APPLIANCES WHICH HAVE BEEN DAMAGED DURING TRANSIT! IF IN DOUBT, CONSULT YOUR DEALER.

THE APPLIANCE MUST BE INSTALLED AND CONNECTED IN ACCORDANCE WITH THE INSTRUCTIONS PROVIDED BY THE MANUFACTURER OR BY A QUALIFIED TECHNICIAN.



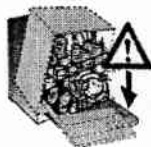
THE APPLIANCE IS INTENDED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO COME NEAR OR PLAY WITH THE DISHWASHER. KEEP CHILDREN AWAY FROM DETERGENTS AND FROM THE OPEN DISHWASHER DOOR. THE PACKAGING MATERIALS (PLASTIC BAGS, POLYSTYRENE, METAL BARS, ETC.) MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN.

KEEP CHILDREN AWAY FROM THE OPEN DISHWASHER. THE APPLIANCE MAY CONTAIN RESIDUES OF DETERGENT WHICH CAN CAUSE IRREVERSIBLE DAMAGE TO THE EYES, MOUTH, AND THROAT, AS WELL AS POSSIBLE DEATH BY SUFFOCATION.



DO NOT INTRODUCE SOLVENTS SUCH AS ALCOHOL OR TURPENTINE WHICH MAY CAUSE AN EXPLOSION.

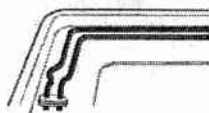
DO NOT LOAD DISHES THAT ARE SOILED WITH ASH, WAX OR PAINTS.



LEANING OR SITTING ON THE DISHWASHER DOOR WHEN OPEN MAY CAUSE THE APPLIANCE TO OVERTURN, PUTTING PEOPLE AT RISK.



DO NOT UNDER ANY CIRCUMSTANCES TOUCH THE HEATING ELEMENT IMMEDIATELY AFTER THE END OF A WASHING PROGRAM.



OVER TIME, THE DISHWASHER HEATING ELEMENTS MAY CHANGE COLOUR, IN PART OR OVERALL. THIS IS PERFECTLY NORMAL AND DOES NOT IN ANY WAY AFFECT THE OPERATION OF THE APPLIANCE.



DO NOT DRINK THE WATER RESIDUES WHICH MAY BE PRESENT INSIDE THE DISHES OR DISHWASHER AT THE END OF THE WASHING PROGRAM AND BEFORE THE DRYING CYCLE.

AQUASTOP MODELS

THE AQUASTOP DEVICE PREVENTS FLOODING IN THE EVENT OF A WATER LEAK. WHEN THE AQUASTOP DEVICE IS TRIPPED, CALL IN A QUALIFIED TECHNICIAN TO IDENTIFY AND REPAIR THE FAULT.

IN MODELS EQUIPPED WITH THE AQUASTOP DEVICE, THERE IS A SOLENOID VALVE INSIDE THE WATER INTAKE HOSE. DO NOT CUT THE HOSE AND DO NOT ALLOW THE SOLENOID VALVE TO DROP INTO WATER. IN THE EVENT OF DAMAGE TO THE WATER INTAKE HOSE, DISCONNECT THE APPLIANCE FROM THE ELECTRICAL POWER SUPPLY AND FROM THE WATER SUPPLY.



IMMEDIATELY AFTER INSTALLING THE DISHWASHER, PERFORM A QUICK TEST OF THE APPLIANCE FOLLOWING THE INSTRUCTIONS BELOW. IF THE DISHWASHER FAILS TO OPERATE CORRECTLY, DISCONNECT IT FROM THE ELECTRICAL POWER SUPPLY AND CALL THE NEAREST TECHNICAL SERVICE CENTRE. DO NOT ATTEMPT TO REPAIR THE APPLIANCE.



THE DISHWASHER MEETS ALL THE REQUIREMENTS SET OUT BY THE REGULATIONS IN FORCE CONCERNING SAFETY AND ELECTRICAL EQUIPMENT. ANY TECHNICAL CHECKS SHOULD BE CONDUCTED EXCLUSIVELY BY A TRAINED AND AUTHORISED TECHNICIAN. REPAIRS CARRIED OUT BY UNAUTHORISED PERSONS WILL INVALIDATE THE WARRANTY, AS WELL AS POSING A POTENTIAL HAZARD TO THE USER.

The manufacturer declines all responsibility for damage to persons or property resulting from failure to observe the above precautions, from tampering with even a single component of the appliance, or from the use of non original spare parts.

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Installation instructions



2. Installation and hook-up

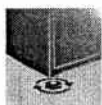
Remove the polystyrene basket retainers.

Position the appliance in the desired place of installation. The back or sides of the dishwasher may be placed up against walls or other furniture units.

If the dishwasher is installed near a heat source, fit the special insulating panel to prevent overheating and malfunction of the appliance.

To ensure stability, install integrated or built-under dishwashers only under continuous worktops, and screw them to the adjacent units.

To facilitate the installation procedure, the intake and drain hoses can be positioned in any direction; make sure that the hoses are not kinked, crushed or pulled too tightly. A hole at least 8 cm in diameter is required to allow the power supply cable and pipes to pass.



Level the appliance on the floor using its adjustable feet. This operation is essential for ensuring correct operation of the dishwasher.



Some models are equipped with only one adjustable foot at the rear, which can be adjusted by turning the screw on the lower front part of the appliance.

2.1 Water supply connection



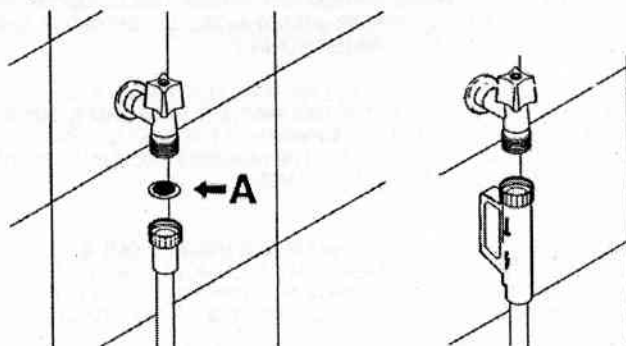
Preventing the risk of clogging or damage: if the water pipe is new or has not been used for a long time, before connecting to the water supply check that the water is clear and free of impurities, to prevent damage to the appliance.

The dishwasher must always be connected to the water system with new hoses; old or used hoses must never be reused.

CONNECTING TO THE WATER SUPPLY

Connect the intake hose to a cold water supply with $\frac{3}{4}$ " gas thread, inserting the filter A supplied with the dishwasher.

Take care to screw the hose firmly into place with your hands and then complete by tightening about $\frac{1}{4}$ of a turn with pliers. In dishwashers equipped with the ACQUASTOP device, the filters is already fitted inside the threaded ring.

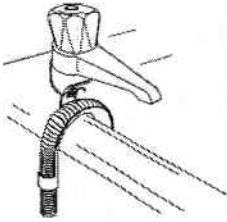


The dishwasher can also be connected to a hot water supply not exceeding 60°C. Supplying the appliance with hot water cuts down the washing time by approximately 20 minutes, but slightly reduces its effectiveness. Make the connection to the domestic hot water supply using the same procedure described for connecting to the cold water supply.



Installation instructions

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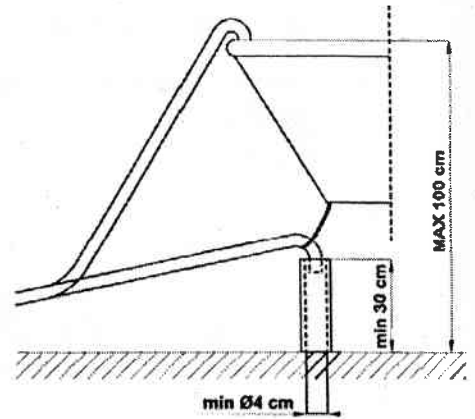


DRAIN CONNECTION

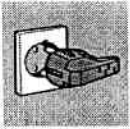
Insert the dishwasher's drain hose into a drain pipe having a diameter of at least 4 cm, or alternatively, place it inside the kitchen sink using the plastic support provided, taking care not to crush or excessively bend the hose. It is important to prevent the hose from coming loose and falling. For this purpose, the plastic support is equipped with a hole for tying it to the wall or water tap.

The free end should be positioned at a height of between 30 and 100 cm, and should never be submerged in water.

If a horizontal drain extension hose is used (for a maximum of 3 m) the drain hose can be placed at a maximum height of 85 cm from the ground.



2.2 Electrical connection



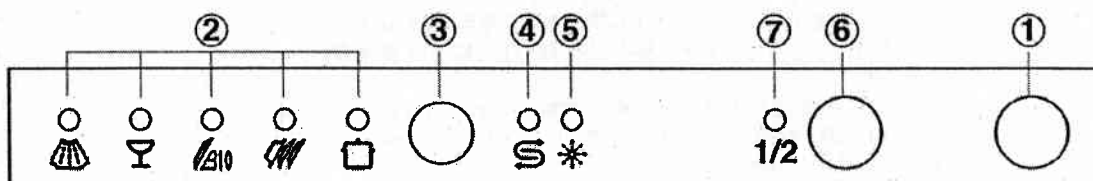
Plug the power cord into a suitable electrical outlet, according to the instructions given in chapter "1. Safety and operating instructions".



3. Description of the controls

3.1 Upper panel

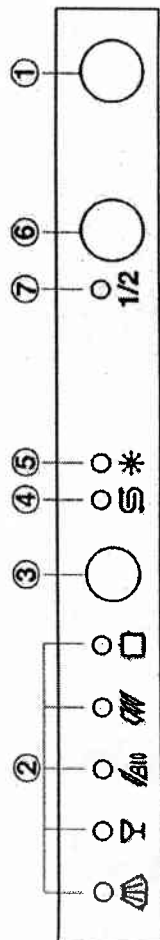
All the dishwasher controls are grouped on the upper panel.



1	ON/OFF button Pressing this button energises the appliance.
2	SELECTED PROGRAM indicator lights Illumination of this light denotes the program selected and the occurrence of a fault (troubleshooting).
3	PROGRAM SELECTION button By pressing this button in sequence it is possible to select the desired program.
4	SALT WARNING LIGHT (certain models only) Illumination of this light signals that salt container is empty.
5	RINSE AID WARNING LIGHT (certain models only) Illumination of this light signals that rinse aid dispenser is empty.
6	HALF LOAD BUTTON (certain models only) Pressing this button selects the HALF-LOAD function.
7	HALF LOAD INDICATOR LIGHT Illumination of the light indicates selection of the HALF-LOAD function.

TABLE FOR CERTIFICATION BODIES

Reference standard	EN 50242
Reference program	BIO
Load	12 place-settings
Type of detergent	B
Amount of detergent	30 g
Rinse aid setting	Depending on the model 3/4 or 4/6



CANCELLING THE CURRENT PROGRAM

- To cancel the currently selected program, open the door and hold down the **PROGRAM SELECTION (3)** button for a few seconds until the indicator lights for programs 4 and 5 illuminate simultaneously.



- Close the door.
- After approximately 1 minute the dishwasher will advance to the end of cycle.

CHANGING THE PROGRAM

To change the program in progress, simply open the door and select a new program. When the door is closed the dishwasher will automatically select the new program.

END OF CYCLE

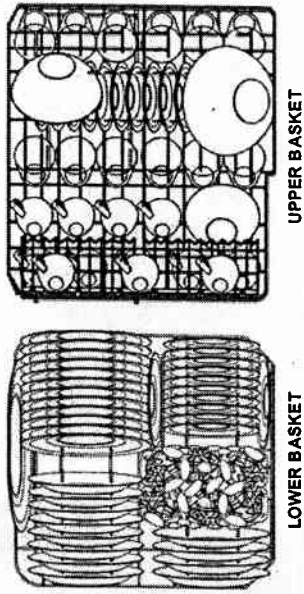
At the end of the washing cycle, a brief acoustic device is sounded and the **Indicator light for the program** which has just ended blinks.

To switch off the dishwasher, open the door and press the **ON/OFF** button (1).

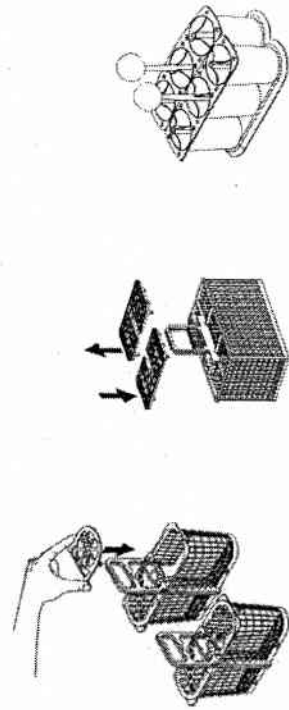


If it is necessary to open dishwasher door during the washing cycle, there will be a 1-minute delay before the program can be resumed. After correctly closing the door, the washing program will start again from where it was interrupted. This operation may negatively affect the progress of the washing cycle.

EN 50242 STANDARD LOADS



Depending on models, the cutlery basket may have removable grilles in which the cutlery can be inserted to keep the items far enough apart and allow optimal water passage.



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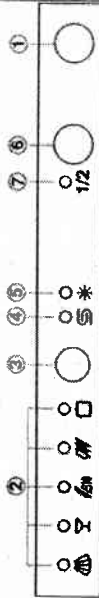
TABLE OF PROGRAMS

SETTING THE WASHING PROGRAM AND SWITCHING ON

To select the most suitable program for the dishes to be washed refer to the table below, which indicates the most appropriate program according to dish type and degree of soiling.

After using the table to identify the most appropriate washing program:

- press the ON/OFF button (1) and wait for the PROGRAM INDICATOR LIGHT (2) to illuminate;
- keep pressing the PROGRAM SELECTION button (3) until the indicator light corresponding to the desired program illuminates;
- close the door; the machine will automatically begin the washing program after the sounding of the acoustic device.



PROGRAMME, NUMBER & SYMBOL	LOAD CROCKERY AND CUTLERY	PROGRAM PROGRESS	DURATION		CONSUMPTION	
			MINUTES (2)	WATER LITRES (2)	WATER (1)	POWER (KVA) (2)
1	Pans and dishes awaiting a further wash	Cold prewash	8'	4	—	—
2	Wash immediately after use for dishes with light dirt	Wash at 45°C Cold rinse Rinse at 67°C Dry	60'	16	12	1.2
3	Wash immediately after use for dishes with normal dirt	Wash at 55°C Cold rinse Rinse at 67°C Dry	110'	15	11-24	1.2-1.4
4	Dishes with normal dirt	Cold prewash Wash at 65°C Cold rinse Rinse at 67°C Dry	100'	16	11-14	1.2-1.4
5	Very dirty pans and dishes (except delicate items)	Prewash at 45°C Wash at 67°C 2 cold rinses Rinse at 70°C Dry	110'	22	11-15	1.65

Only run the soak program with half loads.

The HALF LOAD option (6) is available for all programs except the soak program.

(*) Reference program as EN 50242 standard.

(-) Not present.

(1) Average power consumption with the softener set on level 2.

(2) The cycle duration and power consumption may vary according to the water and room temperatures, and the type and amount of dishes.



The washing cycle will not take place if the dishwasher door is left open or not properly closed.



For any other information about use and maintenance of the dishwasher, read the enclosed manual carefully.

EN

User instructions



4. Operating instructions

Once the dishwasher has been correctly installed, prepare for use as follows:

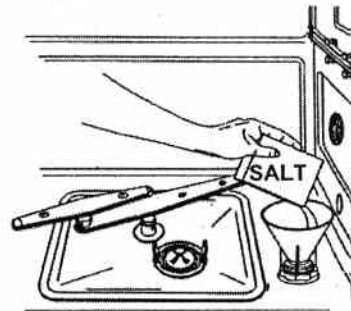
- Adjust the water softening system;
- Add the regenerating salt;
- Add the rinse aid and detergent.

4.1 Using the water softening system



The amount of scale contained in the water (water hardness index) can cause whitish staining on the dry dishes, which tend to become dull over time. The dishwasher is equipped with an automatic softening system which uses a special regenerating salt to reduce the hardness of the water.

The dishwasher is factory set for water hardness level 3 (average hardness 41-60°dF – 24-31°dH).



When using water of medium hardness, the regenerating salt container should be refilled after approximately **20 washing cycles**. The salt container can hold approximately **1.7 Kg** of salt in grains. Some models are equipped with an optical no-salt indicator. In these models, the cap of the salt container contains a green float which descends as the salt concentration in the water drops. When the green float can no longer be seen through the transparent cap, the container must be topped up with regenerating salt. The container is situated at the bottom of the dishwasher. After removing the lower basket, unscrew the salt container cap by turning it anticlockwise and pour in the salt using the funnel supplied with the dishwasher. Before replacing the cap, remove any salt residues from around the opening.



- *When using the dishwasher for the first time, in addition to the salt it is also necessary to add one litre of water to the container.*
- *Each time the salt container is refilled, make sure that the cap is securely closed. The mixture of water and detergent must never penetrate the salt container, as this would compromise the operation of the regeneration system. In the event of this occurring, the warranty will be invalidated.*
- *Only use regenerating salt specially formulated for domestic dishwashers. If using salt tablets, do not fill the container completely.*
- *Do not use table salt as it contains insoluble substances which, over time, may damage the water softening system.*
- *When necessary, refill the regenerating salt container before starting the washing program. In this way, the excess saline solution will be immediately removed by the water; the prolonged presence of salt water inside the tank may lead to corrosion.*



Be careful not to confuse the salt and detergent packages; adding detergent to the salt container will damage the water softening system.



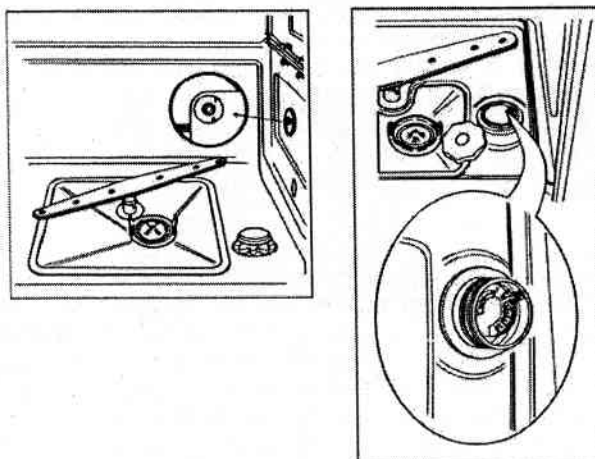
ADJUSTING THE WATER SOFTENING SYSTEM

The dishwasher is equipped with a device for the user to adjust the water softening system according to the hardness of the water supply.

According to the machine model, the selector which acts on the adjustment may be located:

- inside the plastic locking ring located on the **right-hand side**, inside the dishwasher;
- inside the water softener, just below the cap.

Both allow for adjustment to **5 settings**:



WATER HARDNESS TABLE

WATER HARDNESS		SETTING
German Degrees (°dH)	French Degrees (°dF)	
0 - 4	0 - 7	Setting N. 1 NO SALT
5 - 9	8 - 15	Setting N. 1
10 - 22	16 - 37	Setting N. 2
23 - 29	38 - 50	Setting N. 3
30 - 35	51 - 60	Setting N. 4
36 - 41	61 - 70	Setting N. 5

Contact your local water board for information on the hardness of your water supply.

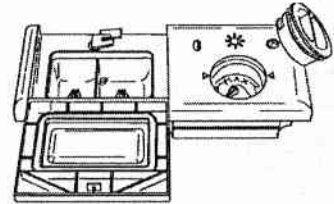
EN

User instructions



4.2 Using the rinse aid and detergent dispensers

The detergent and rinse aid dispensers are situated on the inner part of the door: the **detergent dispenser** is on the left, and the **rinse aid dispenser** is on the right.

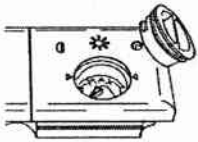


With the exception of the **SOAK** program, before every washing cycle it is necessary to add the required amount of detergent to the **detergent dispenser**. The **rinse aid**, on the other hand, should only be added as required.



ADDING THE RINSE AID

The rinse aid helps the dishes dry faster and prevents the formation of scale deposits and staining; it is automatically added to the water during the final rinse cycle, from the container situated on the inner side of the door.



- Open the door.
- Rotate the container cap anticlockwise by 1/4 of a turn and remove it.
- Add the rinse aid until the container is full (approximately 140 cc). The optical level indicator on the side of the cap should be completely obscured. Refill the rinse aid when the optical level indicator becomes clear again, or when the rinse aid warning light illuminates.
- Replace the cover and turn it in a clockwise direction.
- Use a cloth to remove any spillage of rinse aid which might lead to the formation of excess foam.

ADJUSTING THE RINSE AID DISPENSER SETTING

The dishwasher is factory set for medium water hardness. However it possible to change the setting by turning the dispenser's selector to the desired position: the amount of rinse aid dispensed is proportional to the selector position.

The setting must be increased when the washed dishes appear dull or have circular staining.

- To adjust the rinse aid setting, rotate the dispenser cap through a quarter turn in an anticlockwise direction and remove it.
- Then use a screwdriver to rotate the rinse aid selector to the desired position.
- Replace the cap, turning it clockwise.

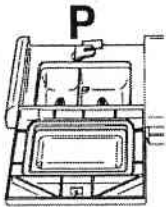


- The amount of rinse aid must be **increased** if the washed dishes appear dull or feature circular stains.
- If, on the other hand, the dishes are sticky or have white streaks, it is necessary to **reduce** the rinse aid setting.



User instructions

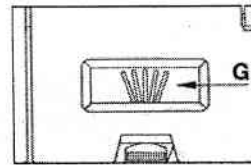
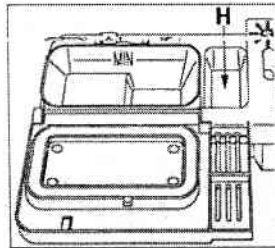
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ADDING THE DETERGENT

To open the detergent dispenser cap, lightly press the button P. Add the detergent and close the cap carefully.

During the washing cycle, the dispenser will be opened automatically.



- When a **INTENSIVE** program is selected, in addition to the normal dose of detergent, it is necessary to add an additional amount inside compartment **G** or **H**.
- Use **only** detergents specially formulated for dishwashers. For optimal washing results it is important to use a good quality detergent.
- The detergent packs must be sealed and stored in a dry place to prevent the formation of lumps which may negatively affect washing results. Once opened the detergent packs should not be kept for too long, otherwise the detergent loses its effectiveness.
- Do not use detergents formulated for washing dishes by hand, because they produce a great deal of foam and may negatively affect the operation of the dishwasher.
- Add the correct amount of detergent. An insufficient amount of detergent will result in a partial removal of dirt from the dishes, whereas an excessive amount is wasteful and does not improve the washing results.
- The market offers liquid and powder detergents with differing chemical compositions, which may contain **phosphates**, or be phosphate-free but contain **natural enzymes**.
 - Detergents containing **phosphates** are more effective against grease and starch at **temperatures above 60°C**.
 - **Enzyme** detergents, on the other hand, are also effective at lower temperatures (from 40 to 55°C) and are more easily biodegradable. With enzyme detergents it is possible to obtain at low temperatures comparable results to those which can only be achieved at 65°C using traditional detergents.

For the safeguarding of the environment we recommend the use of **phosphate- and chlorine free** detergents.
- Also available are tablet detergents which state that no salt or rinse aid is required. In some cases, these detergents might not give good results, especially with short and/or low-temperature washing cycles.

If performance problems (e.g. a white coating on the tank or dishes, poor drying, dirt on dishes at the end of the wash) are noted, users are advised to return to conventional products (granular salt, powder detergent and liquid rinse aid).

However, please note that on return to the use of conventional salt, a number of cycles will be required before the system becomes fully efficient again, so traces of white coating may still be found on the tank and dishes. If the problem persists for too long, contact the After-Sales Service.



The introduction of detergent into the rinse aid dispenser, even in liquid form, will damage the dishwasher.

4.3 General warnings and recommendations



Before using the dishwasher for the first time, it is advisable to read the following recommendations concerning **dish types to be washed and their loading**.

There are generally no constraints on the washing of domestic dishes, but in certain cases it is necessary to take their characteristics into account.

Before loading the dishes into the baskets it is necessary to:

- remove coarse food remains: e.g. bones, fish-bones, etc. which may clog the filter or damage the wash pump.
- soak any pots or pans with burnt-on food remains on the bottom to facilitate removal, then load them into the **LOWER BASKET**.

If a small quantity of dishes has to be washed, use the “**1/2 load wash**” option; this saves electricity and water.

Remember to load the upper basket only; the lower basket must be left empty.

There is no need to pre-wash the dishes under running water before loading them into the baskets since this only wastes water.

Correct loading of the dishes helps ensure optimal washing results.

WARNING!

- Make sure that the dishes are securely in place so that they cannot tip over or obstruct the rotation of the spray arms during the washing cycle.
- Do not place very small objects in the baskets as these could fall and obstruct the spray arms or the wash pump.
- Containers such as cups, bowls, glasses and pots should always be loaded with the opening facing downwards and with any cavities at an angle, to allow the water to drain out.
- Do not stack dishes or place them in such a way that they cover one other.
- Do not place glasses too close together because they may knock against each other and break, or there might be staining at the point where they touch.

MAKE SURE that the items being washed are dishwasher-safe.

Items which are not dishwasher-safe:

- **Wooden dishes, pots or pans:** these may be damaged by the high washing temperatures.
- **Handcrafted items:** these are rarely suitable for washing in a dishwasher. The relatively high water temperatures and the detergents used may damage them.
- **Plastic dishes:** these are not heat resistant and may lose their shape. Heat resistant plastic dishes must be washed in the upper basket.
- **Dishes and objects in copper, tin, zinc or brass:** these tend to stain.
- **Aluminium dishes:** items made from anodised aluminium may lose their colour.
- **Silverware:** silver items may stain.
- **Glass and crystal:** in general, glass and crystal objects can be washed in the dishwasher. However, certain types of glass and crystal may become dull and lose their clearness after many washings. Therefore, for these items we recommend using the least aggressive program available.
- **Decorated items:** the decorated objects available on the market are generally able to withstand washing in the dishwasher, although the colours may fade after a great many washes. If in doubt as to the fastness of the colours, it is advisable to wash just a few items at a time for approximately one month.



User instructions

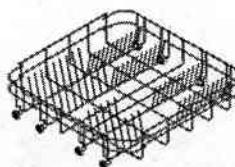
EN

4.4 Using the baskets

The dishwasher has a capacity of 12 place-settings, including serving dishes.

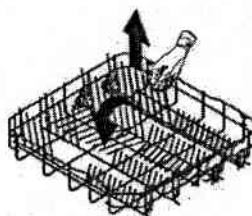
LOWER BASKET

The lower basket receives the full force of the lower spray arm, and should therefore be used for the "toughest" items with a heavier degree of soiling. All types and combinations of loads are permitted, provided that the dishes, pots and pans are arranged with all the soiled surfaces exposed to the water jets coming from the bottom.



With fixed supports

To make the most of the space inside the basket when loading large items, certain models are equipped with tip-up supports for plates in 2 or 4 sections.

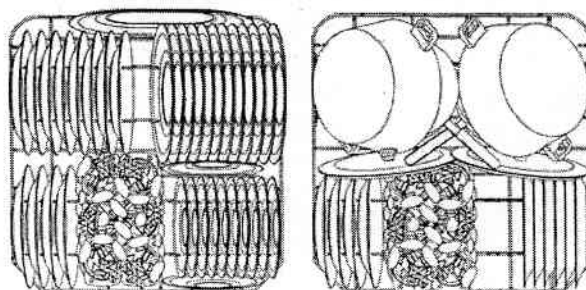


With tip-up supports

LOADING THE LOWER BASKET

Carefully load flat plates, soup plates, dessert and serving dishes, positioning them vertically. Pots, pans and their covers must be loaded upside down. When loading soup plates and dessert bowls, be sure to leave a gap between them.

Loading examples:



EN

User instructions



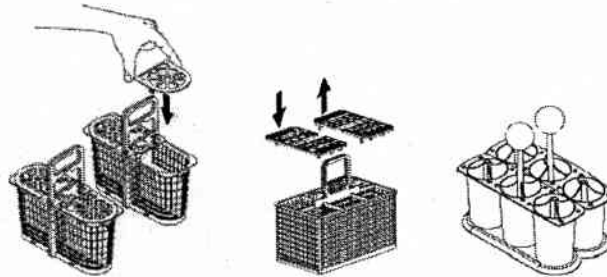
CUTLERY BASKET

This varies in shape according to the model and features either a single compartment or separate compartments.

The cutlery should be arranged in an orderly manner inside the basket, with the handles pointing downwards. Take care during loading to avoid injury from the knife blades.

The basket is suitable for all types of cutlery, except those long enough to interfere with the upper spray arm.

Ladles, wooden spoons and cooking knives can be placed in the upper basket, making sure that the knife blades do not protrude from the basket.



UPPER BASKET

It is recommended to load the upper basket with small- or medium-sized items such as glasses, small plates, tea or coffee cups, shallow bowls and light objects made from heat resistant plastic. If the upper basket is used in the lowermost position, it can also be loaded with serving dishes, provided they are only slightly soiled.

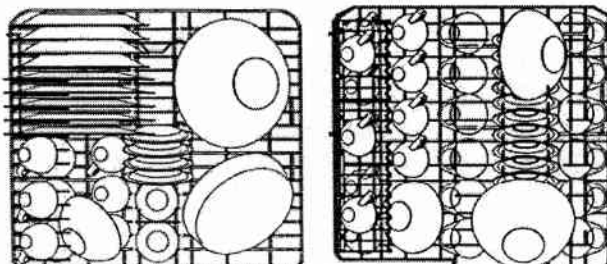
To make full use of the space available, the top basket has two plastic grids that can be lifted to make room for tall glasses such as stem glasses.



LOADING THE UPPER BASKET

Load the dishes with the top side facing forwards; cups and concave containers should always be loaded with the opening facing down. The left side of the basket can be loaded with cups and glasses on two levels. In the centre section, plates and saucers can be loaded vertically into the supports provided.

Loading examples:





User instructions

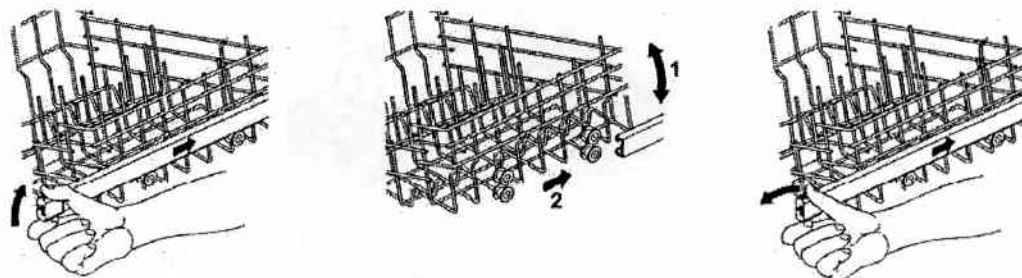
EN

ADJUSTING THE UPPER BASKET

The upper basket can be adjusted in **two positions**, according to the user's needs and according to the height of the dishes in the lower basket. Proceed as follows

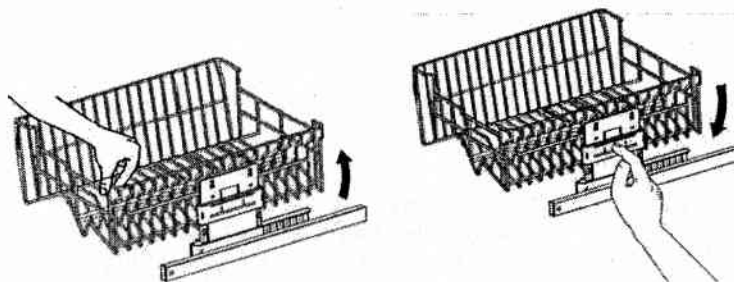
Pull-out version:

- pull out the right-hand basket guide;
- remove the stop, first releasing it as shown in the diagram;
- push the guide to free the wheels;
- fit the upper or lower pair of wheels into the guide, depending on the setting required;
- return the stop to its original position.



Push-button version:

- pull out the basket to its limit position and pull the right side upwards. At this point it is possible to load larger sized plates into the lower basket.
- To return to the original position, pull out the upper basket again and press the release lever.



EN

User instructions



5. Cleaning and maintenance

Before carrying out any work, always disconnect the appliance from the electrical power supply.

5.1 General warnings and recommendations

Avoid the use of acidic or abrasive detergents.

Clean the outer surfaces and door-lining of the dishwasher regularly using a soft cloth moistened with water or with a normal detergent suitable for painted surfaces.

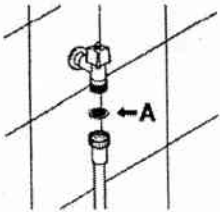
Clean the door gaskets with a damp sponge.

Periodically (once or twice a year) it is advisable to clean the tank and gaskets, using a soft cloth and water to remove any deposits.

CLEANING THE WATER INTAKE FILTER

The water intake filter A located at the outlet of the water supply tap needs to be cleaned periodically.

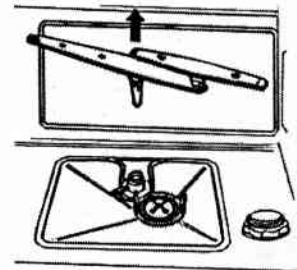
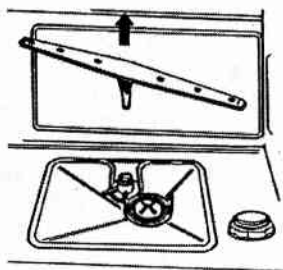
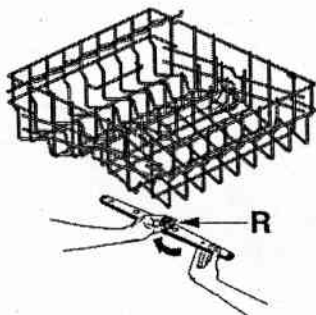
After having closed the water supply tap, unscrew the end of the water intake hose, remove the filter A and clean it delicately under running water. Reassemble filter A in its seat and carefully screw the water intake hose back into position.



CLEANING THE SPRAY ARMS

The spray arms can be easily removed for periodic cleaning of the nozzles, to prevent possible clogging. Wash them under running water and carefully replace them in their seats, **checking that their rotary movement is in no way impeded.**

- To remove the upper spray arm, unscrew locking ring R.
- To remove the lower spray arm, simply lift it up, pulling by the central part.



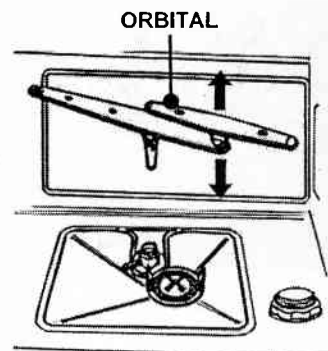
CLEANING THE ORBITAL VERSION SPRAY ARM

To remove the ORBITAL spray arm assembly, take hold of the longer arm and pull the ORBITAL unit upward.

Wash the arms under a jet of running water and return them carefully to their seat.

After reassembly, check that the spray arms turn freely.

Otherwise, check that they have been installed correctly.



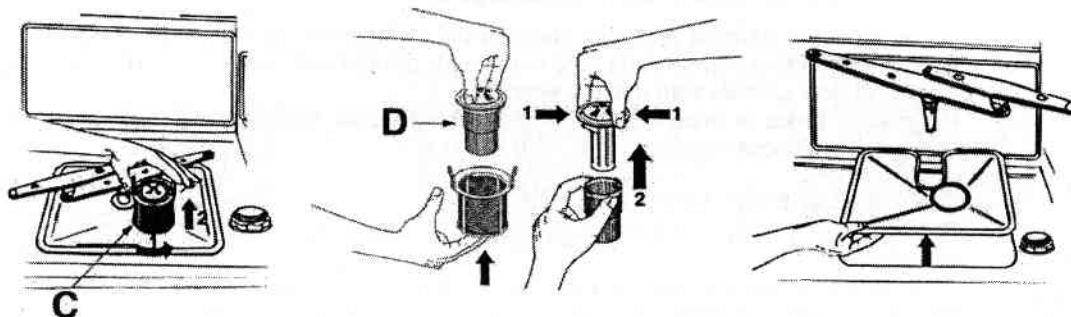


User instructions

EN

CLEANING THE FILTER UNIT

- It is advisable to periodically inspect the centre filter **C** and, if necessary, to clean it. To remove the filter, grip the tabs, turn them anticlockwise and lift upwards;
- push the centre filter **D** from the underside to remove it from the micro-filter;
- separate the two parts which make up the plastic filter by pressing the body of the filter in the zone shown by the arrows;
- remove the centre filter by lifting it upwards.



GENERAL WARNINGS AND RECOMMENDATIONS FOR CORRECT MAINTENANCE:

- The filters should be cleaned **under running water** using a stiff brush.
- It is essential to **thoroughly clean the filters** according to the above instructions: the dishwasher cannot function if the filters are dogged.
- **Carefully replace the filters in their seats**, to avoid damaging the wash pump.

PROLONGED DISUSE:

- Run the soak program twice in succession.
- **Unplug the power cord** from the socket.
- **Leave the door slightly open**, in order to prevent the formation of unpleasant odours inside the washing tank.
- **Fill the rinse aid dispenser.**
- **Shut off the water supply tap.**

BEFORE STARTING THE DISHWASHER AFTER PROLONGED DISUSE:

- Check that there are no deposits of sludge or rust inside the water pipe: if there are, allow the water to run from the water supply tap for a few minutes.
- **Plug the power cord back into the socket.**
- **Reconnect the water intake hose and open the tap again.**

EN

User instructions

**TROUBLESHOOTING MINOR PROBLEMS**

In some cases it is possible to remedy minor problems by referring to the following instructions:

If the program fails to start, check that:

- the dishwasher is connected to the electrical power supply;
- there is no power failure;
- the water tap is open;
- the dishwasher door is properly closed.

If water remains inside the dishwasher, check that:

- the drain hose is not kinked;
- the drain siphon is not obstructed;
- the dishwasher filters are not clogged.

If the dishes are not being cleaned properly, check that:

- the correct amount of detergent has been added;
- there is regenerating salt inside the special container;
- the dishes are being loaded correctly;
- the selected program is suitable for the dish types and their degree of soiling;
- all the filters are clean and positioned correctly;
- the spray arm nozzles are not obstructed;
- there is no object obstructing the rotation of the spray arms.

If the dishes fail to dry or remain dull, check that:

- there is rinse aid inside the special container;
- the rinse aid dispenser setting is correct;
- the detergent used is of good quality and has not lost its effectiveness (for example, through incorrect storage, with the box left open).

If the dishes show signs of streaking, staining, etc., check that:

- the rinse aid dispenser setting is not too high.

If there are visible traces of rust inside the tank:

- the tank is made of steel, and therefore any rust marks are due to external elements (fragments of rust from the water pipes, pots, cutlery, etc.). Special products are commercially available to remove such marks;
- check that the amount of detergent being used is correct. Certain detergents can be more corrosive than others.
- check that the cap of the salt container is securely closed, and that the water softening setting is correct.



If after following the above troubleshooting instructions the problem persists, call the nearest After-Sales Centre.

WARNING: any operations performed on the appliance by unauthorised persons are not covered by the warranty and shall be paid for by the user.



6. Troubleshooting

The dishwasher is capable of signalling a number of faults through the simultaneous illumination of several indicator lights, with the following meanings:

	FAULT					DESCRIPTION
E1						<p>The dishwasher's anti-flooding system has been activated (only for models equipped with the "TOTAL ACQUASTOP" device).</p> <p>This alarm is triggered in the event of a water leak in the dishwasher. In such circumstances the technical service centre must be called.</p>
E3						<p>The dishwasher fails to heat the water.</p> <p>Repeat the wash program. If the problem persists, contact the customer technical service centre.</p>
E4						<p>The temperature monitoring system has failed.</p> <p>Switch the dishwasher off, switch it back on and restart the washing program.</p> <p>If the alarm recurs, call the After Sales Service.</p>
E5						<p>The dishwasher fails to draw water.</p> <p>Ensure the plumbing connections are in order and that the water supply tap is open.</p>
E6						<p>The dishwasher fails to drain.</p> <p>Check that the drain hose is not kinked, the siphon is not obstructed and the filters are not clogged.</p>

Light off

Light on

Light flashing

If an alarm occurs the appliance interrupts the program in progress and signals a fault.

- In case of E1, E3 and E4, the washing program must be set again to continue.
- In case of E5 and E6, simply open and close the door to continue (once the cause of the fault has been illuminated).

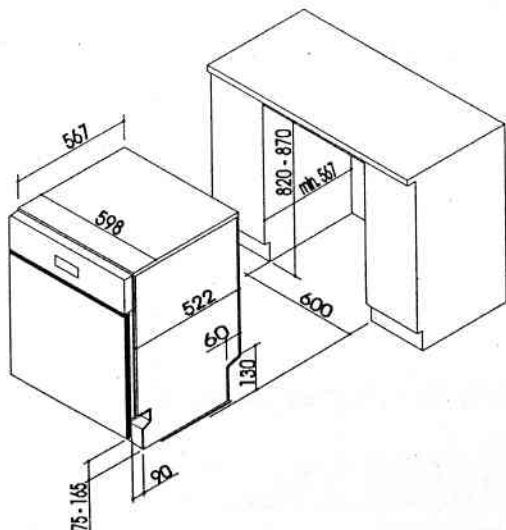
EN

User instructions

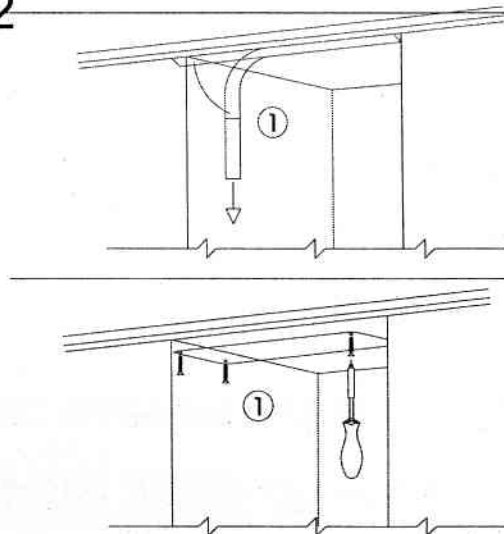
**TECHNICAL DATA**

Width	597 + 599 mm
Depth measured flush with the outer edge of the control panel	570 mm
Height	from 820 mm to 870 mm
Capacity	12 Standard place settings
Water supply pressure	min. 0,05 – max. 0,9 MPa
Electrical characteristics	See rating plate

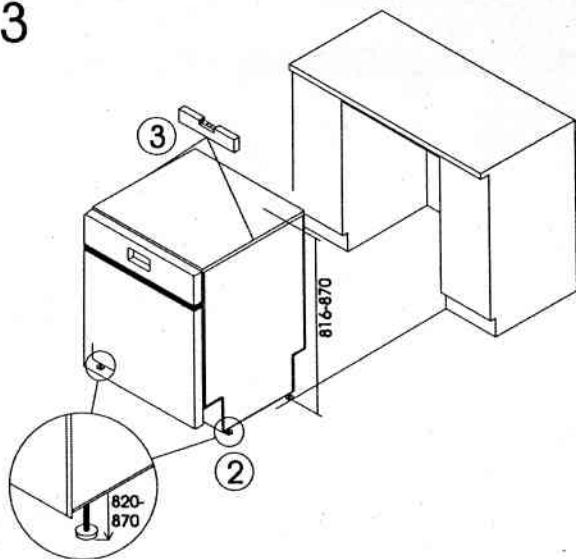
1



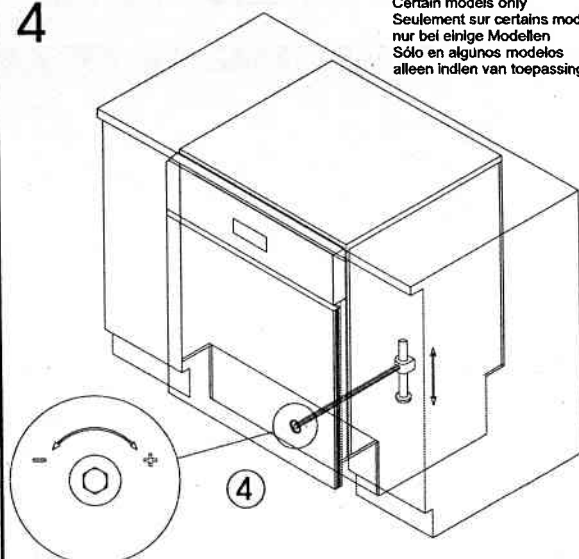
2



3

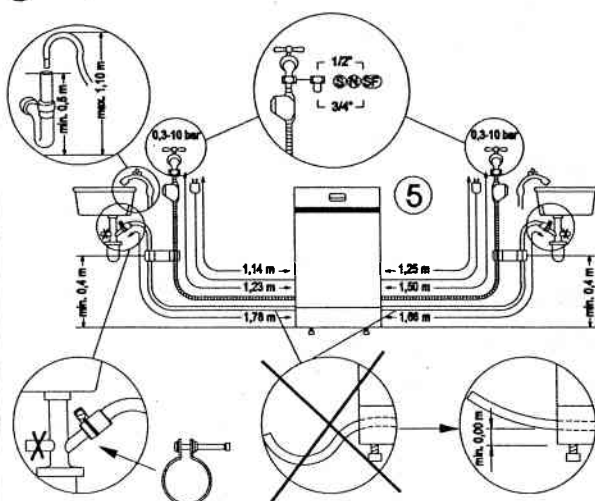


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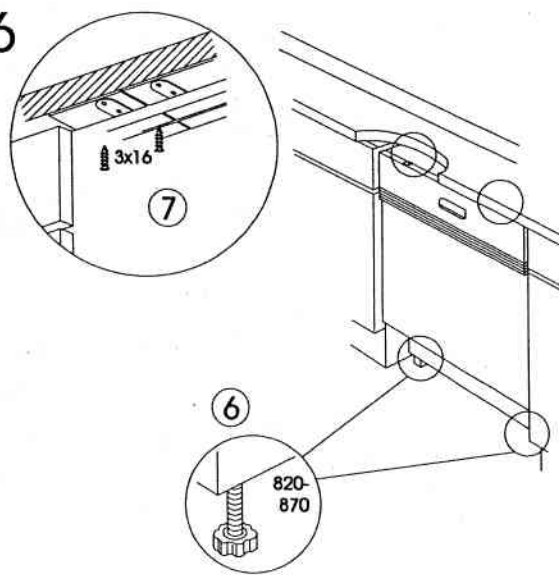


Solo su alcuni modelli
 Certain models only
 Seulement sur certains modèles
 nur bei einigen Modellen
 Sólo en algunos modelos
 alleen indien van toepassing

5



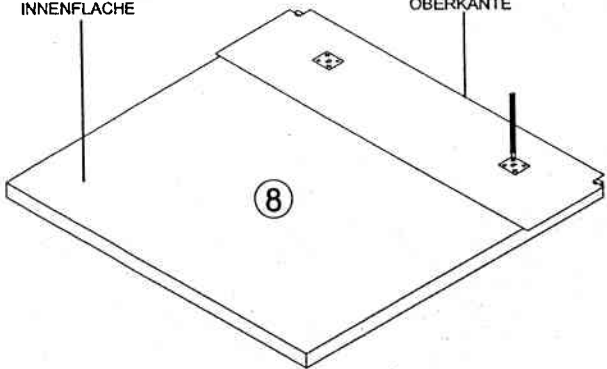
6



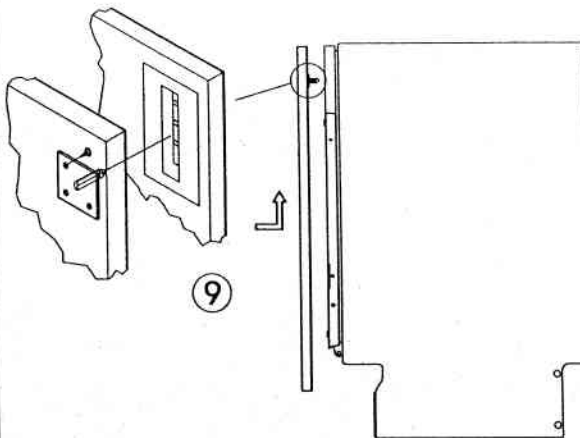
7

SUPERFICIE INTERNA
SURFACE INTERNE
INNER SURFACE
INNENFLÄCHE

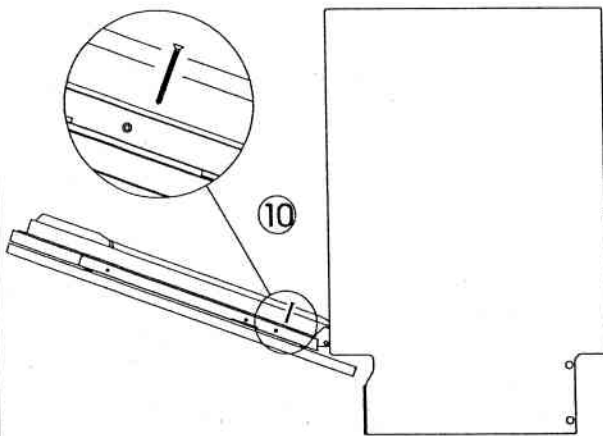
LATO SUPERIORE
BORD SUPERIEURE
UPPER EDGE
OBERKANTE



8

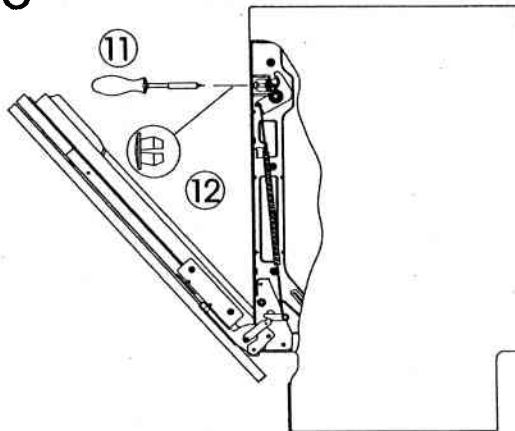


9



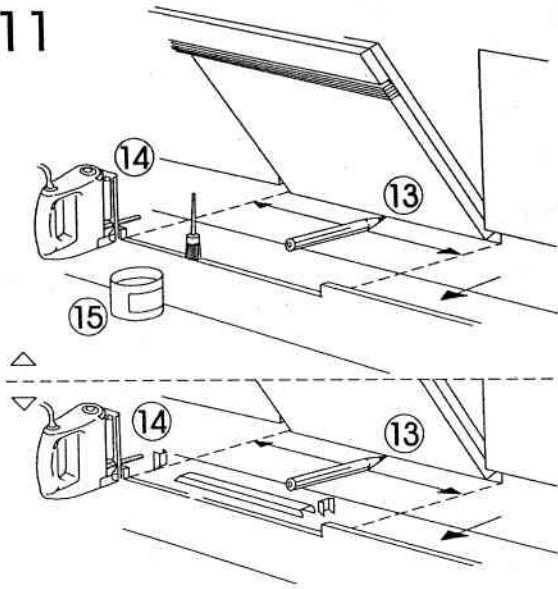
10

Solo su alcuni modelli - Certain models only
Seulement sur certains modèles - nur bei einige Modellen
Sólo en algunos modelos - alleen indien van toepassing

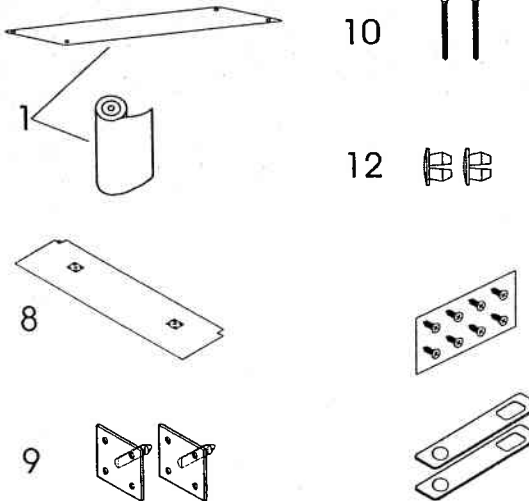


Regolazione vite tensione molle (11) - Copertura foro con tappo in dotazione (12)
Door spring Adjustment device (11) - Covering of hole using cap provided (12)
Réglage des ressorts de la porte (11) - Couverture du trou avec le bouchon fourni (12)
Vorrichtung für die Einstellung der Spannung der Türfedern (11) - Abdecken des Lochs mit dem mitgelieferten Stopfen (12)

11



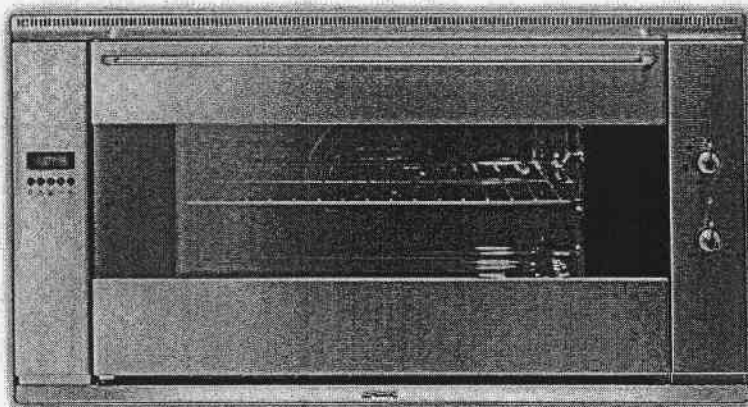
12



OVEN - Smeg SA995X



installation
and operating
instructions



SA995XR
oven

GB-IE

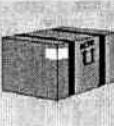
Introduction

1. INSTRUCTIONS FOR SAFE AND PROPER USE

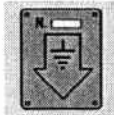


THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.

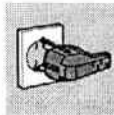
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

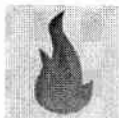
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

Introduction

GB-IE



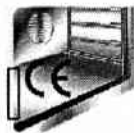
ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE "ZERO" (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME. THE PLATE **MUST NOT BE REMOVED**.



THE OVEN IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.



REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

GB-IE

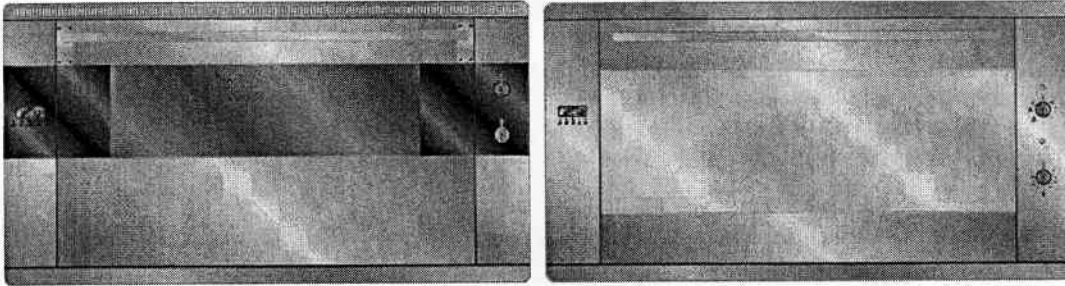
Instructions for the user



3. DESCRIPTION OF CONTROLS

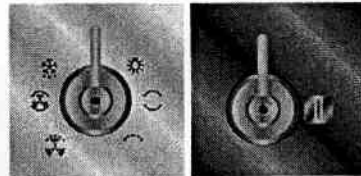
3.1 Front control panel























All the oven controls are grouped together on the front panel.



FUNCTION SWITCH KNOB

Rotate the knob in either direction to select desired function from the following:



- | | | | | | |
|---|---|----------------------------------|---|---|--|
|  |  | NO FUNCTION SET |  |  | UPPER AND LOWER HEATING ELEMENT + VENTILATION |
|  |  | OVEN LIGHT |  |  | VENTILATED HEATING ELEMENT + VENTILATION |
|  |  | UPPER AND LOWER HEATING ELEMENT |  |  | LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT |
|  |  | WIDE GRILL ELEMENT |  |  | LOWER HEATING ELEMENT + VENTILATION |
|  |  | GRILL ELEMENT |  |  | DEFROSTING |
|  |  | WIDE GRILL ELEMENT + VENTILATION | | | |

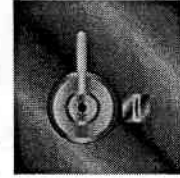
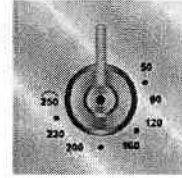


Instructions for the user

GB-IE

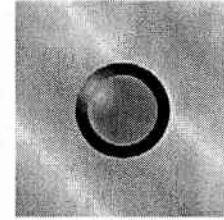
THERMOSTAT KNOB

Cooking temperature is selected by turning the knob clockwise to the desired setting, between 50° and 250°C.

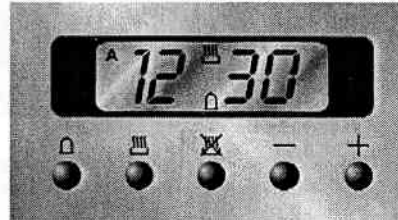


THERMOSTAT INDICATOR LIGHT

When this light comes on, the oven is heating up.
When this light goes out, the preset heating temperature has been reached.
When the light flashes, the temperature inside the oven is steady at the set temperature.



*The programmer user instructions are valid only for the **main oven**.*



LIST OF FUNCTIONS



MINUTE-COUNTER KEY



COOKING TIME KEY



END-OF-COOKING KEY




DECREASE TIME KEY



INCREASE TIME KEY

3.2.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates **0:00**. Press the keys  and at the same time the keys **+** or **-**: each single press changes the time by 1 minute either up or down.



Before setting the programmer activate the desired function and temperature.









Instructions for the user

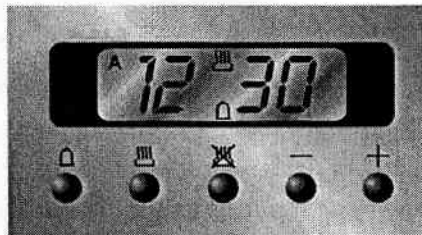
GB-IE

3.2.2 Semiautomatic cooking

Use this setting for automatic oven switch-off at the end of cooking time.





By pressing key , the display lights up, showing ; keep the key pressed and at the same time, press keys  or  to set the cooking time.




Release key  to start the programmed cooking time count. The display will now show the right time together with symbols A and .





3.2.3 Automatic cooking



Use this setting to automatically start and stop the oven.

By pressing key , the display lights up showing ; keep the key pressed and at the same time, press keys  or  to set the cooking time.

By pressing key , the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys  or  to regulate the end of cooking time.


Release key  to start the programmed count and the display will show the right time together with symbols A and .



After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key .

Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

3.2.4 End of cooking


When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.

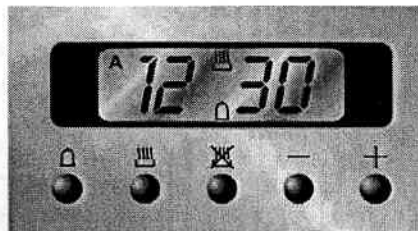
GB-IE

Instructions for the user





3.2.5 Adjusting alarm volume







The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key .




3.2.6 Switching off the alarm

The alarm switches off automatically after seven minutes. They can be manually de-activated by pressing the keys  and  together.




3.2.7 Minute Counter

The programmer can also be used as a simple minute counter. By pressing key , the display shows ; keep the key pressed and at the same time press keys  or . On releasing the key , programmed counting will begin and the display will show the current time and the symbol .





After set-up, to see the remaining time, press the key . Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.

3.2.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time  is reached by means of variation keys  or . Time cancellation will be considered as end-of-cooking time by the programmer.

3.2.9 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys  or .




Instructions for the user

GB-IE

4. USE OF THE OVEN



Make sure that you have either turned the minute minder knob to the  symbol or set a cooking time. If the timer knob is on 0, no heating elements will come on.

4.1 Warnings and general advice

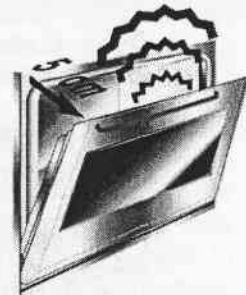
Before using the oven for the first time, pre-heat it to maximum temperature (250°C) long enough to burn any manufacturing oily residues which could give the food a bad taste.



During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



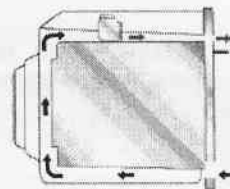
To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.




4.2 Cooling system

The oven is equipped with a cooling system which automatically comes on upon the oven being turned on.

Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.



4.3 Oven light

To turn on the oven light in models with static oven, rotate the temperature knob clockwise to the first setting aligned with the lamp symbol (). The light will remain on throughout entire oven operation.

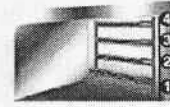
GB-IE

Instructions for the user



5. AVAILABLE ACCESSORIES

The oven features **4 support** positions for plates and racks of different height.



Some models do not feature all accessories.

Grill: useful for holding cooking vessels.

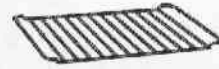
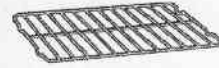


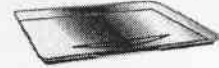
Plate grill: for placing above plate for cooking foods that might drip.



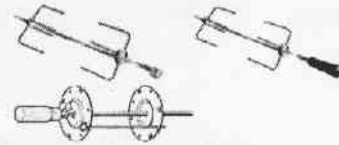
Oven plate: useful for catching fat from foods on the grill above.



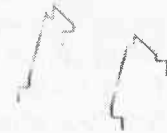
Pastry plate: for baking cakes, pizza and oven desserts.



Roasting spit: useful for cooking chicken, sausages and anything else requiring uniform cooking over the whole surface. Only for **auxiliary oven**.



Main oven rotisserie frame: to be fitted into the holes provided in the oven dish.



Accessories available on request

Original accessories may be ordered from any Authorised Service Centre.



Instructions for the user

GB-IE

6. COOKING HINTS



In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.



Keep the oven door closed during cooking

6.1 Traditional cooking (multifunction models)



FUNCTION SWITCH



THERMOSTAT SWITCH

50 ÷ 250°C



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level. You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. very fatty meats may be put in when the oven is still cold. Put frozen meat in immediately, without waiting for it to thaw. The only precaution you need to take is to set the temperature about 20°C lower and cooking time about 1/4 longer than you would for fresh meat.

6.2 Hot-air cooking (multifunction models)



FUNCTION SWITCH



THERMOSTAT SWITCH

50 ÷ 250°C



This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without the tastes and smells mingling. Air circulation in the oven ensures a uniform distribution of heat. Pre-heating is not necessary.

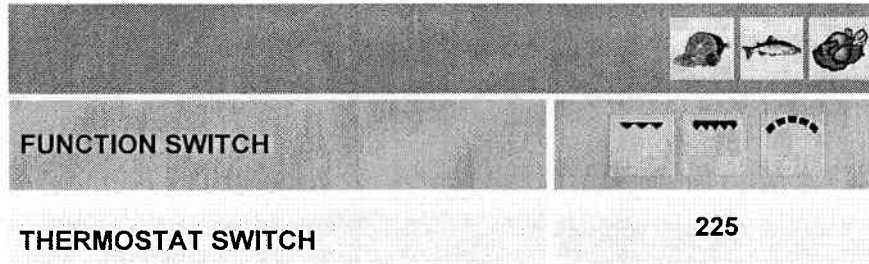
GB-IE

Instructions for the user



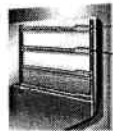
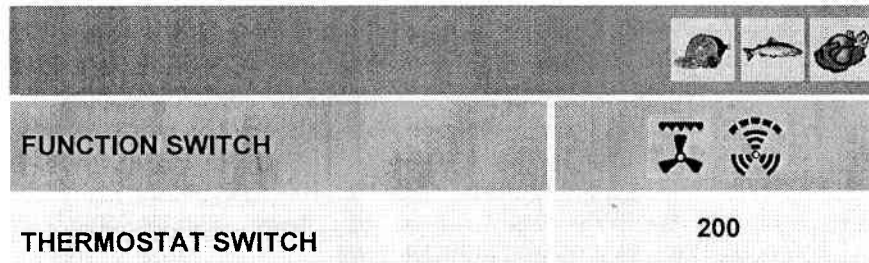
Multiple cooking is possible as long as the cooking temperature of the different foods is the same.

6.3 Grill cooking



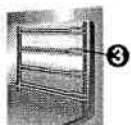
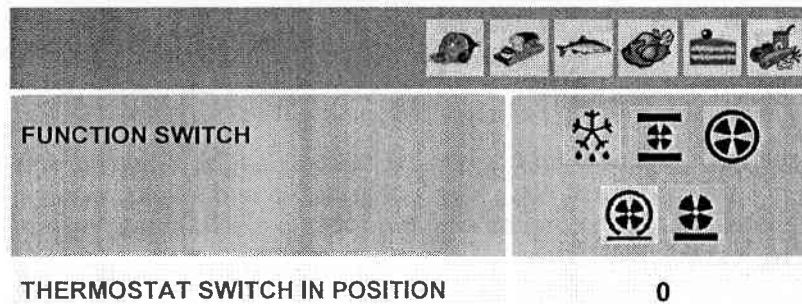
Permits rapid browning of foods. You are advised to place the pan in the highest guide. For short-term cooking of small quantities, place the grid in the fourth guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide in accordance with the size of the pieces.

6.4 Hot-air grilling (multifunction models)



Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside. **Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.**

6.5 Defrosting (multifunction models)



The flow of air produced by the fan ensures quicker defrosting. The air circulating inside the oven is at room temperature.



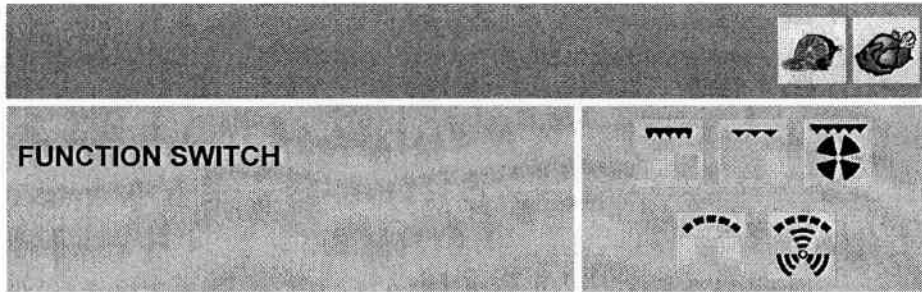
The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.

GB-IE

Instructions for the user



6.6 Spit roasting (models with static oven)



THERMOSTAT SWITCH IN POSITION

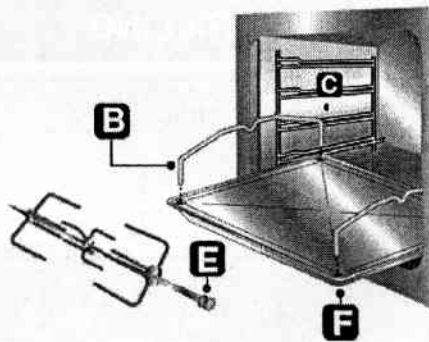
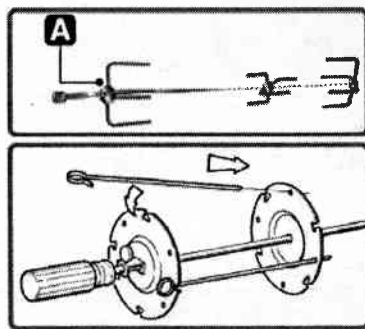
200



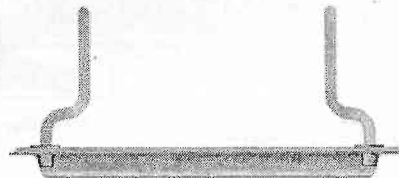
Prepare the spit with the food, blocking fork screws **A**. Insert frame **B** into the third guide from the bottom. Remove handle **D** and position the spit shaft so that pulley **E** is guided on the link of frame **B** in the right side. Insert the drip tray into the oven as far as it will go until the tip of the rod is in line with the hole **C**. Now rock the frames **B** to insert the tip of the rod into the drive connection **C** of the rotisserie motor on the side of the oven. Pour a bit of water into the pan to avoid smoke from the dripping.



It is normal for the thermostat light to flash during cooking. This indicates the temperature inside the oven is regular.



CAUTION: the frames **B** must be fitted as shown in the diagram





Instructions for the user

GB-IE

6.7 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste.

TRADITIONAL COOKING

	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
OVEN-BAKED PASTA	2	200	30-35
MEAT			
ROAST VEAL	2	200	60-65
ROAST PORK	2	225	70-75
CHICKEN	2	200	60-65
DUCK	2	200	120-125
RABBIT	2	200	90-95
FISH	2	200	ACCORDING TO DIMENSIONS
PIZZA	2	250	15-20
DESSERTS			
MERINGUES	2	125	55-60
BISCUITS	2	200	20-25
PASTRY	1	200	25-30
SPONGE CAKE	2	175	35-45
FRUIT PIE	1	200	30-35

(*) = WITH PREHEATED OVEN

GRILLING

	LEVEL FROM BELOW	TIME IN MINUTES	
		FIRST SURFACE	SECOND SURFACE
TOAST	3	5	5
CHICKEN	3	30	30
FISH	3	18	18
TOMATOES OR COURGETTES	3	8	8

HOT-AIR COOKING

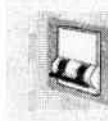
	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES
FIRST COURSES			
OVEN-BAKED PASTA	2	175	30-35
MEAT			
ROAST VEAL	2	175	60-65
ROAST PORK	2	200	70-75
CHICKEN	2	200	60-65
DUCK	2	175	120-125
RABBIT	2	175	90-95
FISH	2	175	ACCORDING TO DIMENSIONS
PIZZA	2	225	15-20
DESSERTS			
MERINGUES	2	125	55-60
BISCUITS	2	175	20-25
PASTRY	1	175	25-30
SPONGE CAKE	2	175	35-45
FRUIT PIE	1	175	30-35



Instructions for the user

GB-IE

7. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, switch off the power supply to the machine.

7.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

7.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

7.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or deerskin.

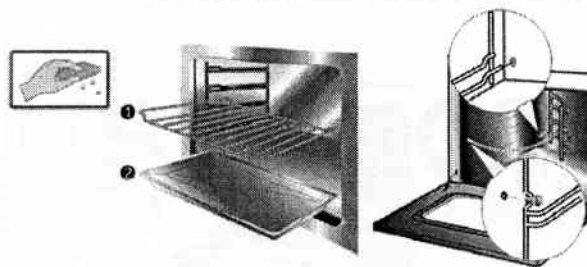
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



7.2 Cleaning of the oven



For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.
- The oven should be operated at the maximum temperature for about 15/20 minutes after using specific products, to eliminate the residues deposited inside the oven.
- For easier cleaning, the door can be removed (see P. 8.2)

7.3 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.



Instructions for the user

GB-IE

8. EXTRAORDINARY MAINTENANCE

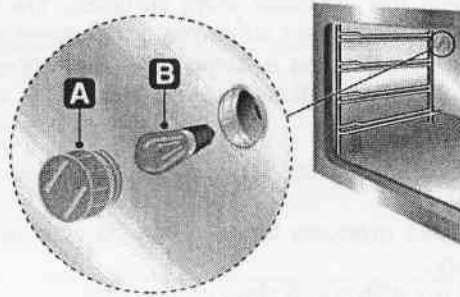
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention, disconnect the power supply of the device.

8.1 Replacement of light bulb

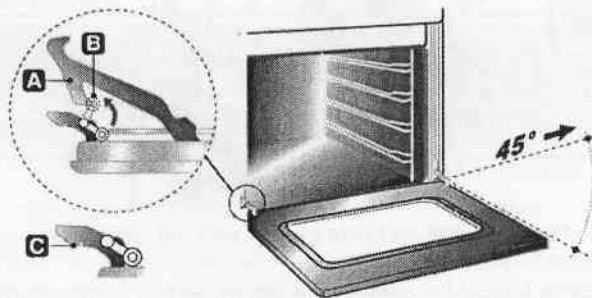
Remove the bulb protector A by turning anticlockwise and change bulb B (in the 8-function model with front glass panel change the halogen bulb C) with a similar one. Re-fit the bulb protector A.



Only use oven bulbs (T 300°C).

8.2 Removing

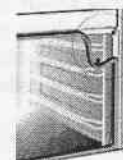
Hold the door on both sides with both hands near hinges A and raise levers B. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges A in the grooves, drop the door and release levers B.



8.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

After cleaning, refit the seal with the longer side horizontal and insert the tabs into the appropriate holes starting from the top ones.



RANGEHOOD - Smeg SA480T/90



**INSTALLATION
AND
OPERATIONAL
INSTRUCTIONS**

**SA480T
RANGEHOOD**

English

WARNING

- The distance between the hob and the lower part of the hood must be at least 65 cm.
- The air collected must not be conveyed into a duct used to blow off smokes from appliances fed with an energy other than electricity (central heating systems, thermostats, water-heaters, etc.).
- Comply with the official instructions provided by the competent authorities in merit when installing the disposal duct.
- The room must be well aerated in case a hood and some other heat equipment fed with an energy other than electricity (gas, oil, coal heaters, etc) operate at the same time.
In fact the intake hood, disposing of air, could create a vacuum in the room. The vacuum should not exceed 0,04mbar. This prevents the gas exhausted by the heat source from being intaken again. It is therefore advisable to ensure the room contains air taps able to ensure a steady flow of fresh air.
- This appliance has such technical particulars that it belongs to class II insulation, therefore it must not be earthed.
- The following warning is valid in the United Kingdom only:

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- the wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black;
- the wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red;
- neither wire is to be connected to the earth terminal of a three-pin plug.

- When making the electrical connections, check that the voltage values correspond to those indicated on the data plate inside the appliance itself.

In case your appliance is not furnished with a non separating flexible cable and has no plug, or has not got any other device ensuring omnipolar disconnection from the electricity main, with a contact opening distance of at least 3 mm, such separating device ensuring disconnection from the main must be included in the fixed installation.

- Always switch off the electricity supply before carrying out any cleaning or servicing operations on the appliance.

USE

- Avoid using materials which could cause spurts of flame (flambées) near the appliance.
- When frying, take particular care to prevent oil and grease from catching fire. Already used oil is especially dangerous in this respect. Do not use uncovered electric grates.
- To avoid possible risks of fire always comply with the indicated instructions when cleaning anti-grease filters and when removing grease deposits from the appliance.

MAINTENANCE

- Thorough servicing guarantees correct and long-lasting operation.
- Particular care must be paid to the grease grille which must be periodically cleaned in relation to use (at least once every two months). Remove the grease grille and wash them either by hand or in the dishwasher using neutral detergent.
- Use lukewarm water and neutral detergent to clean painted appliances. Never use products containing abrasives.
Take great care to prevent the use of corrosive or abrasive products when cleaning steel, copper or brass appliances. It is advisable to use specialized products according to the manufacturer's instructions.

DESCRIPTION

The appliance can be used in both the filtering and ducting version.

In the Filtering version (Fig. 1), the air and vapours conveyed by the appliance are depurated by activated charcoal fiber panel and recirculated around the room.

ATTENTION: Using the hood as a filtering one it is necessary to use the activated charcoal fiber panel(s) that purifies the air sent back into the room.

In the Ducting version (Fig. 2), cooking vapours and odours are conveyed straight outside by a disposal duct which passes through the wall/ceiling. Use of activated charcoal fiber panel is therefore unnecessary.

According to the model you have bought, the appliance can include 1 or 2 motors. In the 1 motor version the flange for the air to be exhausted has not got a central position, but it is slightly on the left.

INSTALLATION

Before assembling, in order to manoeuvre the appliance more easily, take off the grease grille (Fig. 3): pull the front of the grille upwards; desinsert the back from its seat.

To compensate possible depth voids between the appliance and the wall, a plastic spacing bar to be fixed at the back of the appliance by means of the three screws A is included (Fig. 4). Cut the spacing bar according to the distance to be adjusted.

Assembly under a pensile cupboard

The following operations are essential for assembly:

- Install the wiring system.
- Prepare the air venting hole if your appliance is to be installed in the Ducting version.

Fixation as indicated in Fig. 5:

Using the relative template make the 4 necessary fixing holes in the bottom of the cupboard and cut the air venting hole. Holding the hood against the bottom of the cupboard and fix it by means of the 4 supplied metric screws.

Fixing as indicated in Fig. 6 (upon request):

Fix the brackets onto the pensile minding that they need to be positioned correctly (see Figu-

re). Then fix the apparatus by means of the brackets.

Ducting version: connect the flange of the hood with the air venting hole made previously in the wall/ceiling by means of an adequate tube.

Filtering version: connect a proper pipe to the flange of the hood so that the air is sent outside the pensile and sent back into the room.

Make the electrical connections.

OPERATION

Controls of Fig. 7:

Switch C: position A (automatic), the motor and the light are automatically regulated ON or OFF by the opening/closing of the truck. Position M (manual), the light is on. Position 0, the light is off.

Switch B: it select the speed of the motor.

Opening the truck, the motor works automatically at the last working speed.

Controls of Fig. 8:

Switch D: position A (automatic), the motor and the light are automatically regulated ON or OFF by the opening/closing of the truck. Position M (manual), the light is on. Position 0, the light is off.

Opening slightly the truck, the motor works at the I speed; opening a bit more, the motor works at the II speed; opening totally the truck, the motor works at the III speed.

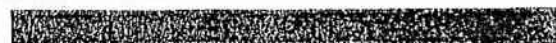
In case the hood is a filtering version one, it is necessary to change the activated charcoal fiber panel according to utilization about every six month.

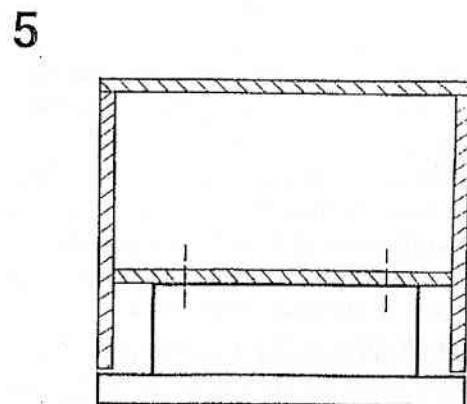
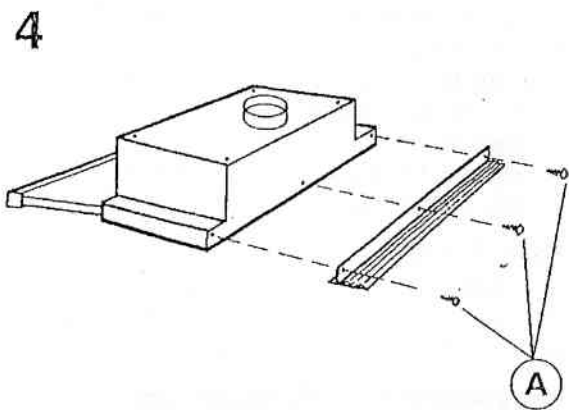
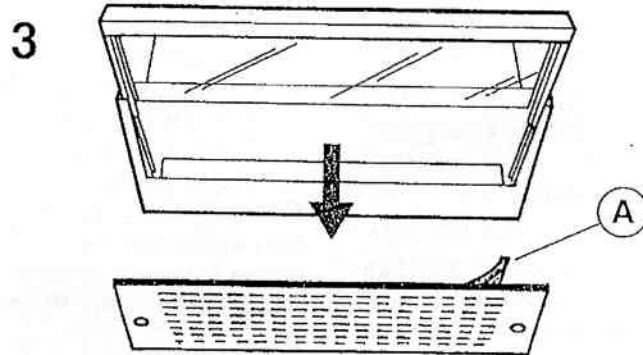
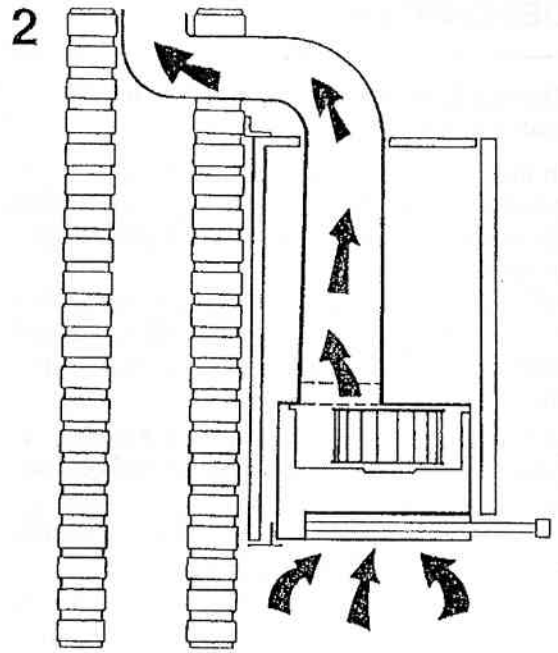
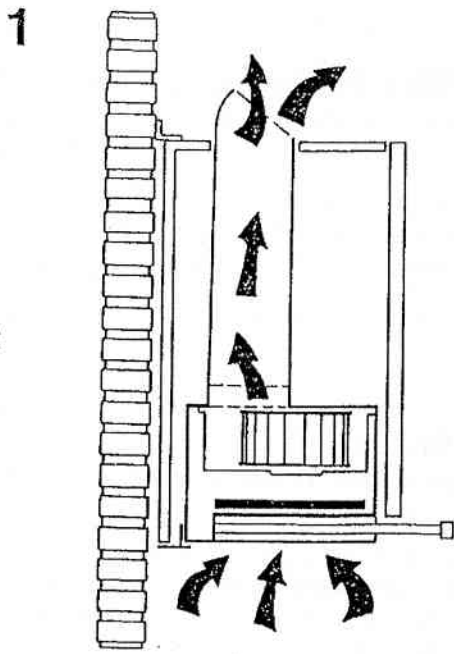
To remove the fiber panel A (Fig. 3):

- open the truck pulling it first downwards, then towards the front.
- take off the anti-grease grill: pull the front of the grille upwards; desinsert the back from its seat.
- remove the fiber panel (the panel is inside the anti-grease grill).

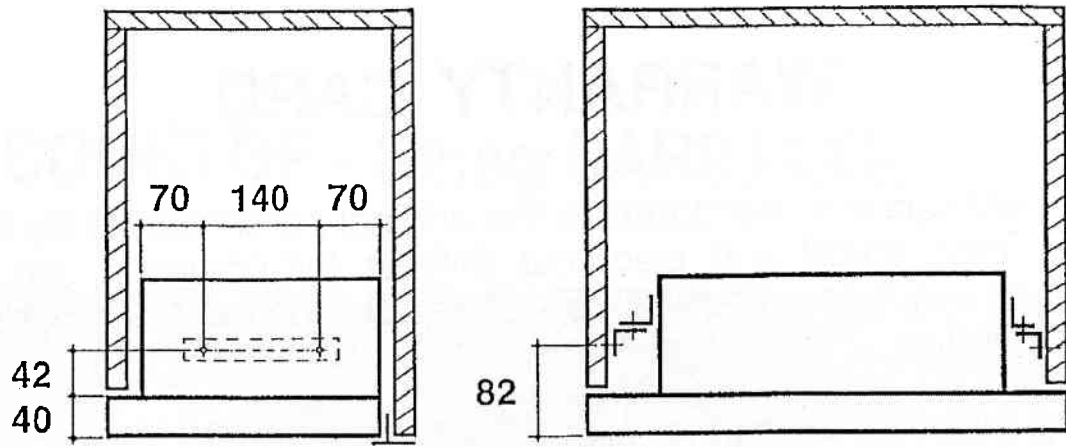
If the light bulbs need changing, slacken the light cover by disconnecting the screw and remove the bulb itself (Fig. 9).

Replace with a bulb of the same type.

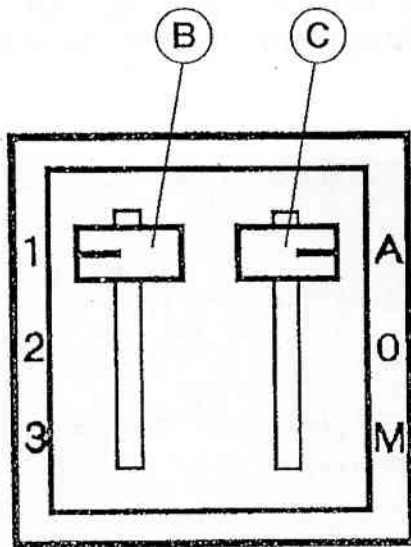




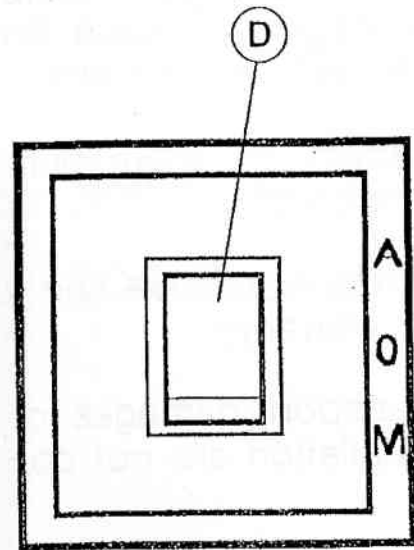
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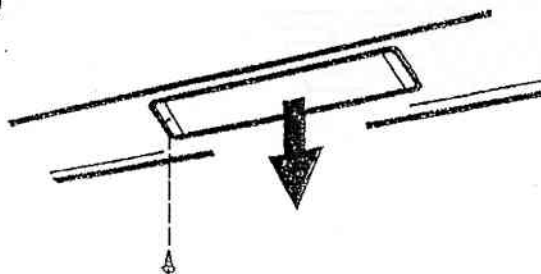
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8



9



WARRANTY CARD

This appliance is warranted to the original purchaser, to be free from mechanical and electrical defects for domestic use for two (2) years, commercial use three (3) months, from date of purchase.

Light bulbs are excluded.

Where service is required under warranty we suggest that you contact your local Omega Smeg sales office, or return the appliance to the dealer from whom it was purchased, for repair freight prepaid.

Proof of purchase date will be required and customers should keep the issued receipt, sales docket and/or cheque butt for viewing by Omega Smeg service personnel in the event of warranty service work.

Inability to prove purchase date will result in a chargeable service call.

Similarly, misuse and abuse of the appliance are not covered by warranty.

Transport damages or damage caused by incorrect use or installation are not covered by this warranty.



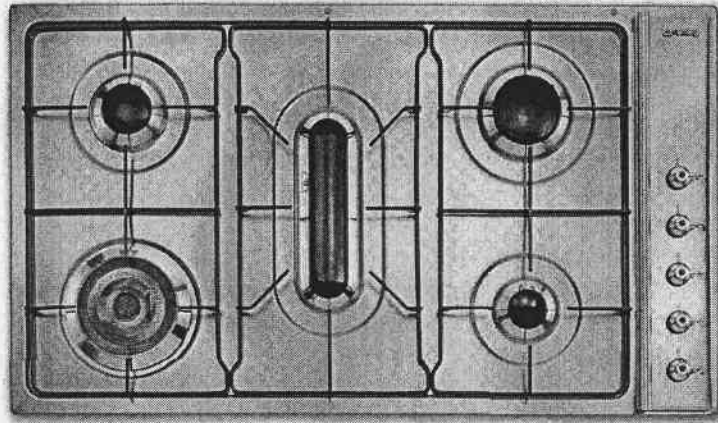
OMEGA APPLIANCES
Division of Major Electrical Appliances Pty Ltd
ACN 001 375 686
2 Baker Street, Botany, NSW 2019
Telephone: (02) 9384 5678
Fax: (02) 9666 5529
Telex: AA23093

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COOKTOP - Smeg SAR93AXS



installation
and operating
instructions



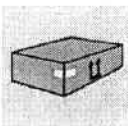
SAR93AX1
cooktop

Introduction

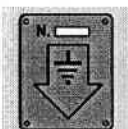
1 INSTRUCTIONS FOR SAFE AND PROPER USE



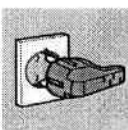
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKING HOB. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKING HOB. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER. **THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.**



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



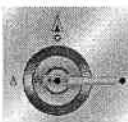
THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.

NEVER UNPLUG BY PULLING ON THE CABLE.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE COOKING HOB, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION "ZERO" (OFF) WHEN YOU FINISH USING THE HOB.

Introduction



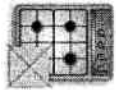
THE IDENTIFICATION PLATE, WITH TECHNICAL DATA, SERIAL NUMBER AND MARKING IS CLEARLY VISIBLE UNDER THE CASING.

THE PLATE ON THE CASING MUST NOT BE REMOVED.

BEFORE CONNECTING THE DEVICE, MAKE SURE THAT IT HAS BEEN REGULATED FOR THE TYPE OF GAS THAT WILL FEED IT, CHECKING THE LABEL UNDER THE CASING.



DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING HOB GRIDS.



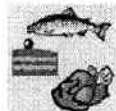
DO NOT USE RECIPIENTS OR GRIDDLE PLATES THAT EXTEND BEYOND THE EXTERNAL PERIMETER OF THE HOB.



THE HOB IS TO BE USED BY ADULTS ONLY. DO NOT LET UNSUPERVISED CHILDREN PLAY WITH THE HOB.



REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.



THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.



DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

7 USING THE HOB

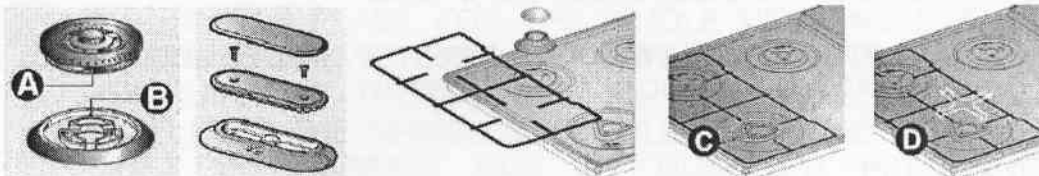


Before turning on the burners, make sure that the burner rings, caps and grids have been fitted correctly.

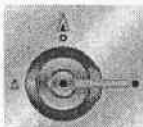
In the wok burner, notch **A** must be aligned with pin **B**.


Grid **C** provided is intended for use with woks (Chinese pans).

Adapter **D** comes only with open grids models and is intended for use with small sized vessels.



7.1 Ignition of the burners



The device is fit with electronic ignition. Simply press and simultaneously turn the knob counter-clockwise on the high flame symbol, until the burner is ignited. In models with safety valve, the knob has to be turned to the ignition symbol  before it is pressed, and after ignition the knob has to be kept pressed for about 2 seconds to keep the flame lit and to activate the safety device

The burner might go off when the knob is released. In this case repeat the aforesaid operation keeping the knob pressed for more than 2 seconds.

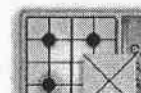
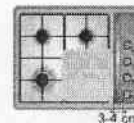


Should the burners go off accidentally in the models with valves, a safety device will trip after approximately 20 seconds to block the gas outlet even if the cock is open.

7.2 Practical advice for using the burners

For better burner performance and minimum gas consumption, flat bottomed, even recipients must be used, with covers and proportional in size to the burners (see paragraph "7.3 Diameter of containers").

To avoid overcooking or damage to the surface top while cooking, all recipients or griddles must be positioned within the cooking hob perimeter and must be a minimum distance of 3-4 cm from the knobs.





Instructions for the user

7.3 Diameter of containers

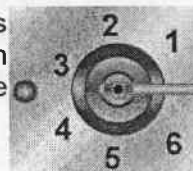


Burners	Ø min. and max. (en cm.)
Auxiliary	12-14
Semirapid	16-20
Rapid	22-26
Rapid large	22-26
Wok	22-34
Fish burner	Special oval-shaped vessels

7.4 Electric elements

7.4.1 Turning on electric elements

Hobs may be fitted with an electric element of various diameter. The electric element is controlled by a switch and is turned on by rotating the appropriate knob to the desired position.



7.4.2 Using the electric elements

The settings shown in the table are merely indicative.

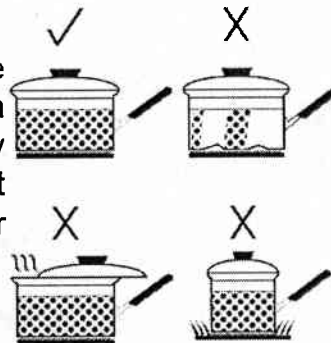
POSITION	HEAT INTENSITY	POSSIBLE COOKING
0	Off	
1	Weak	To melt butter, chocolate, etc. To heat small amounts of liquid.
2	Soft	To heat larger amounts of liquid.
3	Slow	To defrost frozen food and prepare stews, cooking at or just below boiling point.
4	Medium	To cook food which has to reach boiling point, to roast delicate meat or fish.
5	Strong	For roasts, steaks and large boiled joints.
6	Very strong	To boil large amounts of water, to fry.

Instructions for the user



WARNING

When switching on the electric element for the first time, or if the electric element has not been used for a long time, to remove any humidity from the insulating material it should be dried out by placing the electric element on position 1 for 30 minutes.



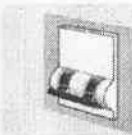
To use correctly remember to:

- Switch the electric element only after having placed the pan on it.
- Use flat and thick bottomed pans.
- Never use pans which are smaller than the electric element.
- Dry the bottom of the pan before placing it on the electric element.
- When cooking with flammable oils and fats, never leave the appliance.
- The electric elements will stay hot for a long time after use: do not touch them or place any objects on them.
- If any dents appear in the electric element surface, switch it off immediately and contact the nearest authorised servicing centre.
- Never place sheets of aluminium foil directly on the surface of the hotplate.



Instructions for the user

8 CLEANING AND MAINTENANCE



Before any intervention, disconnect the power supply of the device.

8.1 Cleaning



Clean the cooking top regularly every time you use it, obviously after it has cooled.

8.1.1 Regular daily cleaning of the hob

In order to clean and preserve the surface, always use specific products only, which do not contain abrasive substances or chlorine-based acid substances.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

8.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

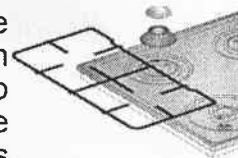
Use normal non-abrasive products and remove spots or residuals with non-scratch sponges or, if need be, with wood or plastic utensils.

Rinse thoroughly and dry with a soft cloth or deerskin.



8.2 Cleaning of cooking hob components

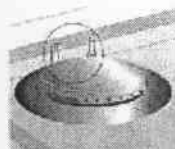
Grids, caps, flame cap crowns and burners can be removed for ease of cleaning. Wash them in warm water using a non-abrasive detergent, taking care to remove all tough spots. Before remounting, allow the components to fully dry out. In fact, humidity residues inside the burner holes might impair burner operation.



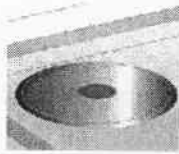
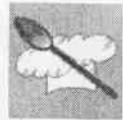
8.2.1 Ignition plugs and safety devices

For good functioning of the lighting ignition plugs and the safety devices, keep them very clean.

Check frequently and clean with a damp cloth when necessary.



Instructions for the user



8.2.2 The electric element

After use, to make sure that the surfaces are clean and long lasting, the electric element must be treated with specific cleaning products which are available on the market. This necessary operation prevents oxidation (rust formation).

8.2.3 The cover

Clean the glass or steel cover, where mounted, with warm water. Never use abrasive sponges or detergents.

Never lower the cover when burners or electric elements are on or still hot.

8.3 Preventive maintenance

This appliance does not need any special maintenance. However, a few simple operations have to be carried out periodically to prevent malfunctioning:



Burners: the burners must be cleaned periodically to ensure correct combustion; make sure that all the openings and flame ports are clean and free of obstacles, and that the burners rest firmly on their supports.

Gas connection: the gas connection must be checked periodically.

Flexible pipes: if a flexible pipe is used, it must be inspected periodically (once a year) for leakages: if the surface of the pipe appears rigid and cracked, disconnect immediately the cooker from the gas supply and replace the pipe with a new one.

Valves: if the gas valves get stuck or hard to turn, they need to be cleaned and re-greased; this operation must be carried out by an authorised person.



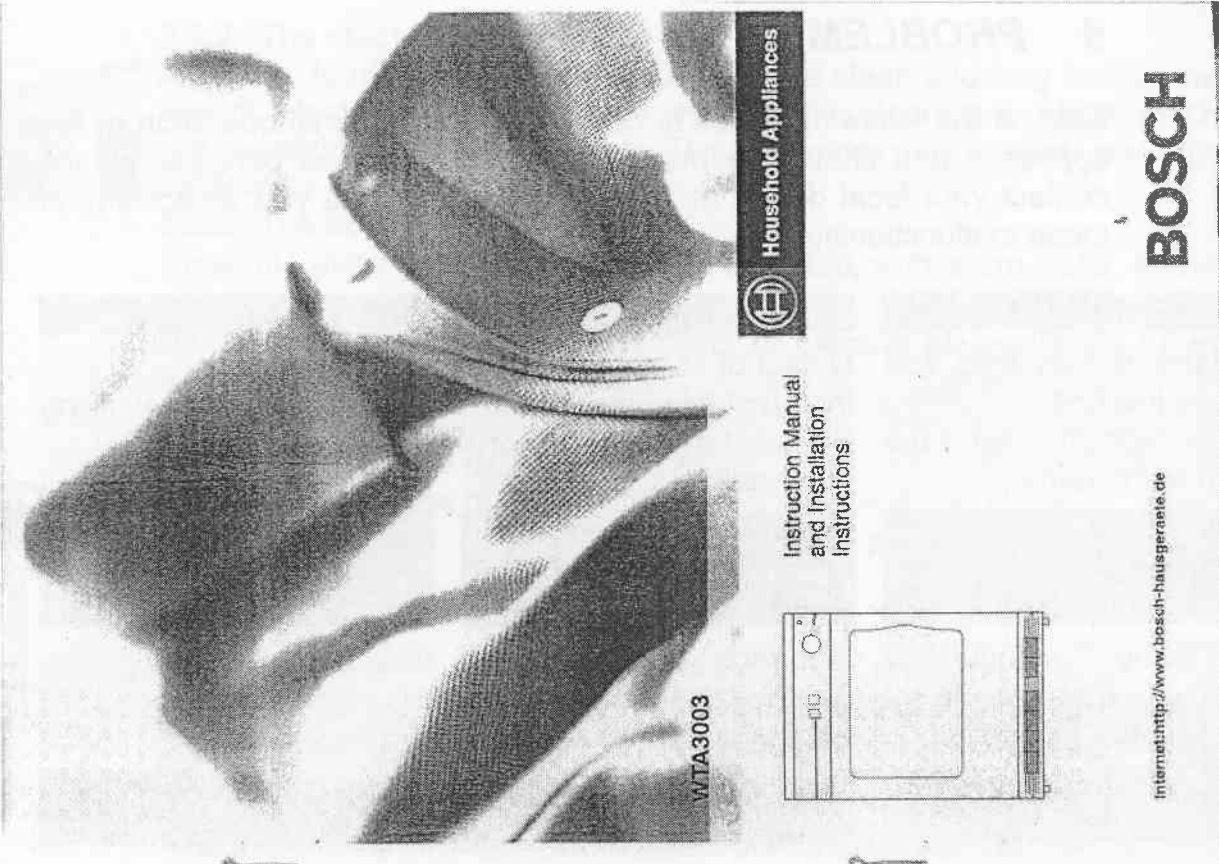
Instructions for the user

9 PROBLEMS AND CAUSES

Each of the following cases is caused by an abnormal operation of the appliance and should be dealt with by a authorised persons: please contact your local dealer or Service Center in case you detect any of these malfunctioning.

PROBLEM	CAUSE	WHAT TO DO
The flame is very long with bright yellow tips. Black deposits on the bottom of the pans.	Defect of comburent air or incorrect injectors. Burner dirty or flame ports obstructed.	Clean the burner. Call Service Center if the problem remains.
The flame is very short and noisy. The flame moves away from the burner ports.	Excess of comburent air.	Call Service Center.
The flame extinguishes when the burner knob is set to the low flame position.	Incorrect adjustment of the minimum heat input or excess of comburent air.	Call Service Center.
The valve knob is hard to rotate.	Gas valve worn out or needs lubrication.	Call Service Center.

DRYER - Bosch WTA3003AU



Bosch Info-Team:
DE ☎ 0180/5304050
AT ☎ 0660/5995

Internet:
<http://www.bosch-hausgeraete.de>

ROBERT BOSCH HAUSGERÄTE GMBH

WF96

4213 034 93112

Internet: <http://www.bosch-hausgeraete.de>

BOSCH





Disposal hints

Packing of the new machine

All the packaging material used is environmentally friendly and reusable. Wooden parts have not been chemically treated. The films are of polyethylene (PE), the binding tapes of polypropylene (PP) and the CFC-free packing uses polystyrene foam (PS). These substances are pure hydrocarbon compounds and recyclable. Through recycling, raw materials are saved and the volume of refuse is reduced.

Worn-out machines

! Make worn-out machines unusable. Pull out mains plug, sever the connecting cable and remove with the mains plug. Destroy door latch, so that children playing don't get locked in and put their lives at risk.

Your local authority will provide the address of waste recycling centres for disposal of worn-out machines.

Your new tumble-dryer

The design of your new tumble-dryer meets all present and future requirements in modern laundry care.

The demand of top quality in both development and manufacture guarantee a long life for your tumble-dryer.

Minimum energy consumption and short drying times ensure maximum efficiency in the operation of your tumble-dryer

- Whatever the weather you will obtain fluffy soft laundry with your tumble-dryer and any degree of dryness you might wish for.

Please read the instructions for use carefully so that you can utilise to the full the facilities and advantages of your new tumble-dryer.

Best of luck with cost-saving and careful laundering.



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Economical drying with the environment in mind

In this way you will save electricity, time and costs:

- Before drying remove water thoroughly from the laundry by spinning in the washing machine or in a spin dryer. The higher the spinning rate the shorter the drying time and the lower the electricity consumption.
- Also spin easy-care washing.
- Insert the maximum amount of washing quoted. Do not exceed this amount.
- During drying there must be sufficient air circulating within the room (window or door open).
- Clean the filter after each use.

Energy use

13/16A

Whites and coloureds	RPM spin speeds (approx.)	Drying times in min. (inclusive of 12 min. cool-down)	Energy use in kWh
Cupboard Dry	1400	80	2.8
	1200	80	2.9
	1000	90	3.1
	800	100	3.5

10A

Whites and coloureds	RPM spin speeds (approx.)	Drying times in min. (inclusive of 12 min. cool-down)	Energy use in kWh
Cupboard Dry	1400	95	2.8
	1200	96	2.8
	1000	100	3.1
	800	113	3.4

The above are average values which are found under normal conditions. Variations are possible. Lower ambient temperatures where the dryer is positioned will lead to longer drying times.

Safety hints and warnings

- Before starting operation please note:**
- ! Read carefully the accompanying pamphlets. They contain important information on the installation, use and safety of the machine.
 - ! Carefully preserve the accompanying pamphlets in case the machine becomes the property of another user.
 - ! Set the machine up in accordance with the installation instructions.
 - ! Do not connect a machine that is visibly damaged. In case of doubt, consult customer service or dealer.
 - ! Make sure that the air inlet at the back is not blocked.

When drying note:

- ! Use the machine only for the drying of textiles.
- ! The tumble dryer is intended only for drying textile material washed in water. The appliance 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 appliance.
- ! Keep domestic animals away from the machine.
- ! Don't dry or air in the machine laundry that has been treated with a solvent (e.g. stain remover, cleaning fluid) (Risk of explosion).
- ! Textiles that contain foam rubber or have been in contact with setting lotion, nail varnish remover or similar fluids must not be dried in the machine (Fire risk).
- ! Do not use the dryer in a confined space with the vent hose retracted.
- ! Clean lint filter regularly. Lint must not be allowed to accumulate around tumble dryer.
- ! If the appliance is supplied from a cord extension set or portable outlet device, they shall be positioned such that they are not subject to splashing or ingress of water.
- ! If the supply cord is damaged, it must be replaced by a special cord or assembly

available from Bosch Household Appliances or its Service Agents.

At the end of the programme note:

- ! Switch the machine off by opening the door.

To protect the machine note:

- ! Don't climb on the machine.
- ! Don't lean or sit on the door. (Risk of tipping).

When transporting note:

- ! Caution when transporting the machine (Risk of injury!).
- ! Don't lift the machine using protruding parts.
- ! Do not connect the vent hose to a chimney to which a gas oven or cooker or gas central heating is already connected. There is a risk of poisoning due to reverse suction.

Instructions in brief

Before drying

1. Open the door.
2. Load the washing.
3. Close the door.
4. Select the drying time.
5. Where necessary, press the low heat button.
6. Press the Start button.

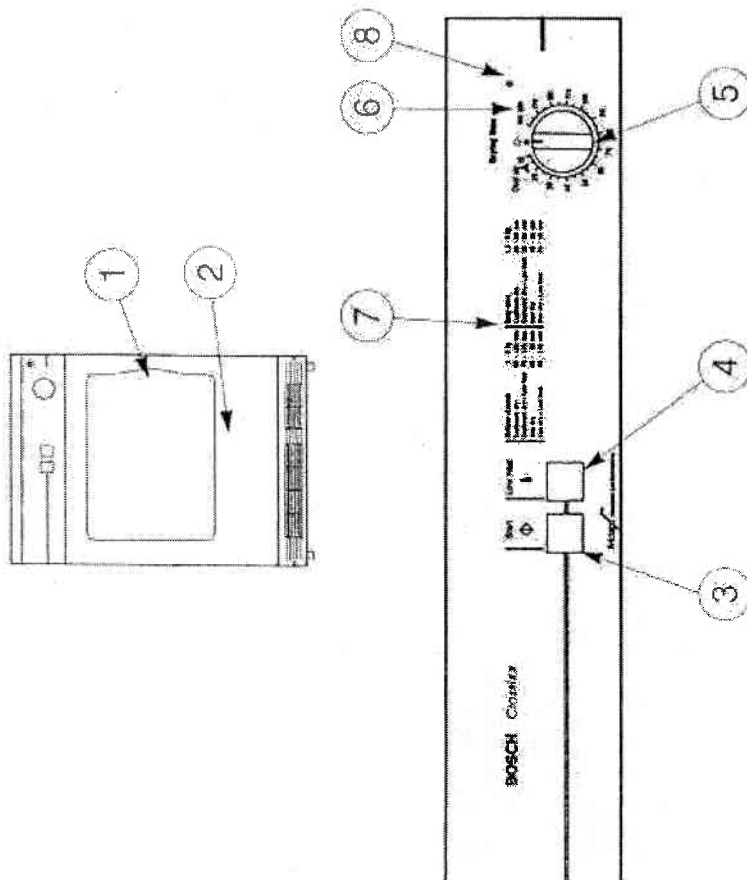
After drying

1. Open the door.
2. Remove the washing.
3. Clean the filter (page 9).

We use recyclable paper as a contribution to protection of the environment.

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Getting to know the machine



Door:

Filter:

Start button for switching the machine on.

Low heat drying button for careful drying at

reduced temperature (for additional

function, see p. 8).

Selector for drying time.

Setting marking.

Programme display.

Indicator lamp.

Laundry hints

1. Take note of the drying symbols on the textiles:

- = Dry at normal temperature
- = Dry at low temperature (press low heat button)
- = Do not machine-dry

Don't dry the following textiles in the machine:

- Woolens or textiles with a wool component (Risk of felting).
- Sensitive fabrics (silk, synthetic net curtains). Creasing!
- Dripping washing. Waste of energy!

Drying tips

- To achieve a uniform drying result, sort the laundry according to type of fabric and the desired dryness level.
- Close zip fasteners, hooks and eyes. Tie together loose belts, apron strings.
- Remove easy-care laundry from the machine if possible in a slightly damp state (select light drying), and allow to dry out in the air for a short period. There is a risk of creasing with over-drying.
- Laundry items to be ironed should not be ironed immediately after drying. It is helpful to fold or roll them together for a time so that the residual moisture can be distributed uniformly in the laundry.

Operation

! Install the machine in accordance with the installation instructions.
Before the machine is operated for the first time, wipe the drum with a damp cloth.

- Warning! The vent hose must be extended.

Load the washing

1. Open the door.
- ! Before loading the washing make sure that there are no foreign bodies or trapped animals in the drum.
2. Load the washing, well loosened, into the drum.
3. Make sure that no washing items become jammed when closing the door.

Switch the machine on.

--> Press the Start button. The indicator lamp lights up.



Programme

Select a drying time

The drying time to be set depends on the type, quantity and wetness of the washing.

Low heat drying button

This must be pressed in the case of sensitive textiles, e.g. acrylic fibres. The temperature is reduced and the drying time is lengthened somewhat.

To start the programme

Set the selector to the desired drying time. (The laundry is cooled down during the last 12 minutes).

Close door.
Press Start button.
(The indicator light goes on).

To alter the drying time

1. Reset the selector

Adding further washing is always possible.

1. Open the door.
(The drum stops rotating).
2. Load the washing.
3. Close the door.
4. Press the Start button.

Removing washing/Switching off the machine

1. Open the door.
2. Clean the filter (page 9).
3. The door can then be closed.



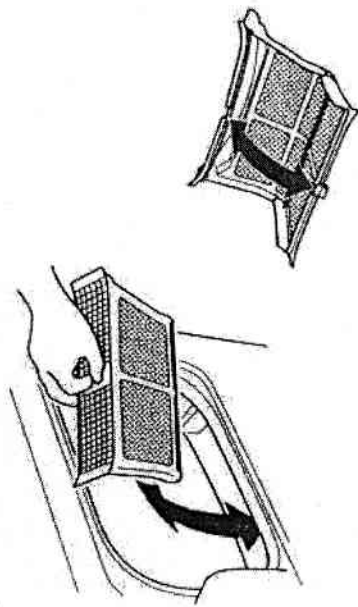
Maintenance/Care/Cleaning

To clean the filter

During use the laundry develops fibre wear (laundry fluff) which is loosened during drying and collects in the filter.

For this reason the filter must be cleaned after each drying. The machine must be switched off.

1. Open the door.
2. Pull out the filter.
3. Open and clean the filter.
4. Insert the filter again properly.
5. Close the door.



To clean the machine

- ! Don't use solvents! These may damage some parts of the machine, develop toxic fumes and create an explosion risk.
- ! Don't spray the machine down with a jet of water!

Clean the casing and working parts only with soap suds or with a common commercial solvent-free non-scouring cleaning agent.

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Customer service

Please note here, the numbers of your machine.

E-NO. _____ FD _____

Product number _____ Production number _____

Please help us by quoting these two numbers so as to avoid unnecessary journeys. You will then save the additional costs involved.

Before you call customer service, check whether you can cure the fault yourself. (See section 'Eliminate minor faults yourself').

In cases where an unnecessary service visit is made the cost of the technician's time will be charged, even during the period of guarantee.

If you cannot cure a fault yourself, switch off the machine, pull out the mains plug and call customer service; you can find the customer service centre nearest you from the enclosed list.

Please give customer service the product number (E No) and the production number (FD) of the machine. You will find this data on the name plate inside the door and inside the thick bordered area of the rating plate at the back of the machine.

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Eliminate minor faults yourself

This machine meets relevant safety regulations for electrical appliances. Alterations or other operations on electrical appliances may be made by qualified technicians. Unprofessional repairs may cause considerable damage or personal injury. If the following immediate measures do not help, call customer service.

Faults

Indicator light stays off and machine won't start

Possible causes/Remedy

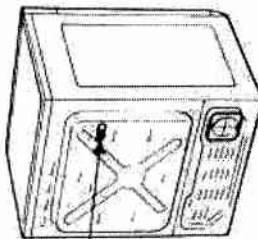
- Mains plug not plugged in or loose in socket.
- On button not pressed.
- Automatic circuit breaker in the home has cut out.
- Door not shut properly.
- No time selected.
- Check heater cut-out (see below)
- Drum overloaded.
- Laundry not spun sufficiently.
- Room ventilation inadequate (open door or window).
- Filter in the door blocked by fluff (clean the filter).
- Air flow through the exhaust air line impeded.

The laundry won't dry at the longest possible time setting

HEATER CUT-OUT

Your machine is fitted with a resettable cut-out.

Check whether this has operated. There is a red button on the right hand side at the back of your dryer, press it; if it has operated then a sharp 'click' will be heard. This cut-out only operates if the airflow is severely restricted so make sure the filter is clean and that all other restrictions are removed before re-starting.



This label, positioned on the rear of your dryer, indicates the surface is hot when in operation - avoid touching



CAUTION
HOT SURFACE

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Installing the appliance

- ! When installing and connecting the appliance, the following safety precautions, warnings and general advice are to be observed.
- ! If in doubt, let a specialist connect the appliance.
- ! Take care when lifting the appliance!
- ! Do not lift the appliance onto projecting structural units!

This dryer works on the waste air principle. The warm, moist air produced when the washing is being dried is taken to the rear of the appliance via the vent hose.

It is recommended that the exhaust air is taken, via a hose, to a ventilation shaft or out into the open air (see: "Installing a vent hose" page 13).

Observe the following during the drying process:

- ! Good ventilation must be provided (open a door or a window or provide permanently open vents in walls or doors).
- ! Do not block or cover the ventilation slits in the rear of the appliance.
- ! The vent hose at the rear of the appliance must always be pulled out during the drying process (see: "Installing appliance" page 13).

If the exhaust is not taken to a ventilation shaft or straight out into the open air, the following should be noted:

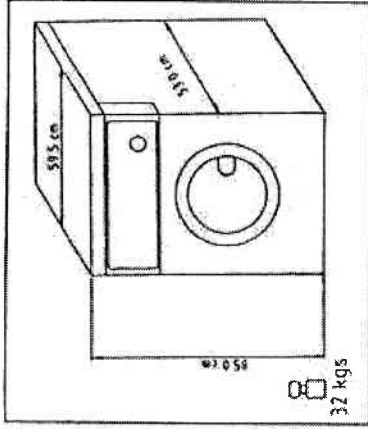
- ! Walls may be damaged by moisture over a long period.
- ! Do not block the exit from the waste air hose (leave a space of about 1 m round the end of the hose).
- ! Provide good ventilation during the drying process, otherwise the dryer takes in warm, moist air it has just discharged. This extends the drying time and increases energy consumption.

Installation area

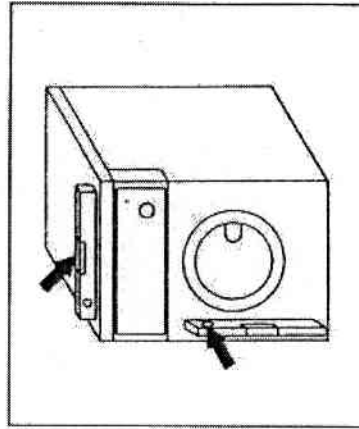
- ! Keep the area around the dryer free from dust, fluff and other contamination.

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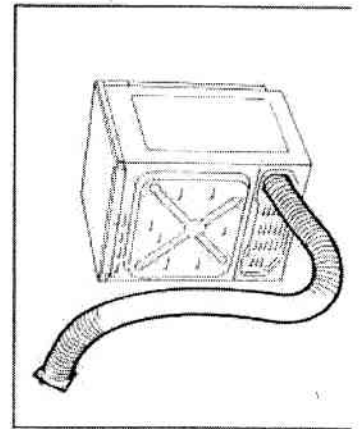
Installing the appliance



When installing the appliance take account of the dimensions of the appliance.



1. The appliance must stand vertical with all four feet firmly on the floor and should not wobble about.
 - ! Line up the appliance using a spirit level on all sides.



2. Pull out the vent hose at the rear of the appliance.
 - ! The vent hose must always be pulled out during the drying process.

GB

Electrical connection

- ! Observe any special regulations imposed by the relevant electricity board.
- ! The appliance must be connected only to a source of alternating current via an earthed power point which has been installed in accordance with the regulations.
- ! The voltage data on the appliance identification plate (on the rear of the appliance) must agree with the mains voltage supplied to the site of installation.
- ! The wattage and fuse or automatic circuit-breaker required are stated on the identification plate.
- ! It must be ensured that the plug is pushed well into the socket, that the cross-section of the cable is large enough and that the earthing system is installed correctly.
- ! Multiple sockets/couplings and extension cables should not be used.
- ! The use of a residual current operated circuit-breaker with the symbol [] is recommended.
- ! Do not switch on the appliance with wet hands.
- ! Pull the mains plug out only by holding the lugs provided for this purpose.

Wash-Dry Stack

- In order to save space (installation area), your dryer may be placed on top of a front-loading automatic washing machine (a wash-dry stack).
- ! When used like this, the dryer must be fastened to the washing machine with a stack frame.
- The appropriate part may be obtained in kit form from your specialist supplier.
- Order No: WZ 20210
WTZ 1160
- ! If the wash-dry stack is dismantled, the holes in the side plate of the washing machine must be sealed; or this plate must be replaced by a new side plate.

Installing a vent hose

- Possibilities for venting
- through a brick box into a chimney or ventilation shaft:
- ! Do not connect the vent hose to a chimney which is connected to gas or coal cookers or to an open fire or gas heaters.
 - ! If additional appliances operate in the room where the appliance is installed or in adjacent rooms, such as gas heaters, gas geysers or coal fired cookers with a sealed chimney connection or with an open chimney, a reduction in pressure may be produced, which could produce a suckback of waste gases. Risk of poisoning!
 - through a brick box into the open air:
 - directly into the open air:
- If the machine is installed close to a window, the exhaust air can be taken straight outside through the open window, using the vent hose.
- ! Locate the vent pipe so that the dryer cannot take in the moist, warm air which it has just discharged.
 - ! The outlet for the exhaust must be designed or located so that no additional back pressure (e.g. due to the wind blowing straight in) can be produced against the exhaust air flowing outwards.

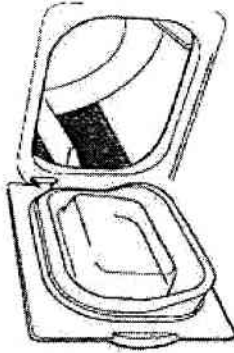
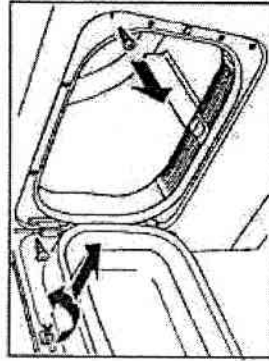
GB



Reversing the door

Large Door Opening:- Door reversal

Your dryer has a reversible door. To change the direction of the opening. Proceed as follows:



First remove the child safety peg from the top of the door by rotating 90° anticlockwise. Now unscrew the door hinges from the machine by removing the four screws. Do not use a power screwdriver as this may damage the threads.

Remove the four screws from the opposite side of the door opening. Place these screws in the other side of the door opening.

Reverse the door and re-apply the hinge screws.

Replace the child safety peg in the top of the, now reversed, door.

WASHING MACHINE - Bosch WFO2460AU

Contents

GB-IE

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8.	EXTRAORDINARY MAINTENANCE	45



INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test.



INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

GB-IE

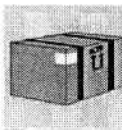
Introduction

1. INSTRUCTIONS FOR SAFE AND PROPER USE

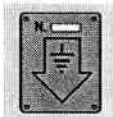


THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.

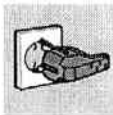
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.

GB-IE

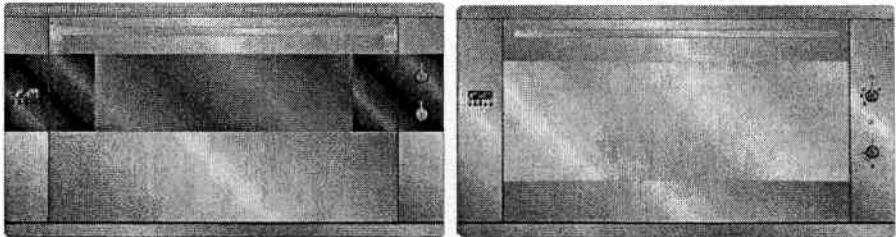
Instructions for the user



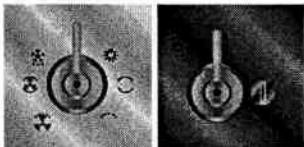
3. DESCRIPTION OF CONTROLS























3.1 Front control panel

All the oven controls are grouped together on the front panel.



FUNCTION SWITCH KNOB
 Rotate the knob in either direction to select desired function from the following:



- | | | | | | |
|---|---|----------------------------------|---|---|--|
|  |  | NO FUNCTION SET |  |  | UPPER AND LOWER HEATING ELEMENT + VENTILATION |
|  |  | OVEN LIGHT |  |  | VENTILATED HEATING ELEMENT + VENTILATION |
|  |  | UPPER AND LOWER HEATING ELEMENT |  |  | LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT |
|  |  | WIDE GRILL ELEMENT |  |  | LOWER HEATING ELEMENT + VENTILATION |
|  |  | GRILL ELEMENT |  |  | DEFROSTING |
|  |  | WIDE GRILL ELEMENT + VENTILATION | | | |

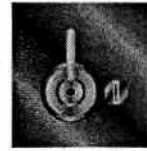
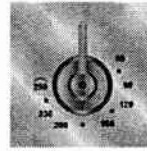


Instructions for the user

GB-IE

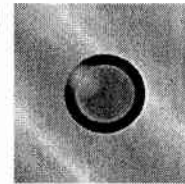
THERMOSTAT KNOB

Cooking temperature is selected by turning the knob clockwise to the desired setting, between 50° and 250°C.



THERMOSTAT INDICATOR LIGHT

When this light comes on, the oven is heating up.
When this light goes out, the preset heating temperature has been reached.
When the light flashes, the temperature inside the oven is steady at the set temperature.



GB-IE

Instructions for the user



3.2 Electronic Programmer



The programmer user instructions are valid only for the **main oven**.



LIST OF FUNCTIONS



MINUTE-COUNTER KEY



COOKING TIME KEY



END-OF-COOKING KEY





DECREASE TIME KEY



INCREASE TIME KEY

3.2.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates **0:00**. Press the keys   and at the same time the keys **+** or **-**: each single press changes the time by 1 minute either up or down.



Before setting the programmer activate the desired function and temperature.






Instructions for the user

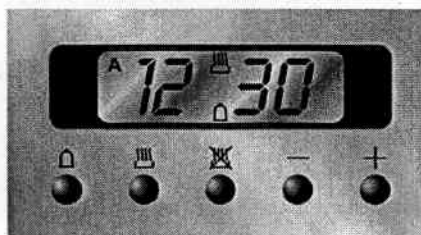
GB-IE

3.2.2 Semiautomatic cooking

Use this setting for automatic oven switch-off at the end of cooking time.


By pressing key , the display lights up, showing **0:00**; keep the key pressed and at the same time, press keys **+** or **-** to set the cooking time.


Release key  to start the programmed cooking time count. The display will now show the right time together with symbols **A** and .





3.2.3 Automatic cooking



Use this setting to automatically start and stop the oven.

By pressing key , the display lights up showing **0:00**; keep the key pressed and at the same time, press keys **+** or **-** to set the cooking time.

By pressing key  the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys **+** or **-** to regulate the end of cooking time.


Release key  to start the programmed count and the display will show the right time together with symbols **A** and .



After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key .

Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

3.2.4 End of cooking


When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.

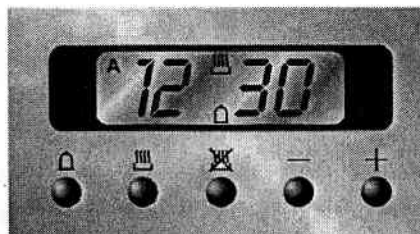
GB-IE

Instructions for the user





3.2.5 Adjusting alarm volume







The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key .




3.2.6 Switching off the alarm

The alarm switches off automatically after seven minutes. They can be manually de-activated by pressing the keys  and  together.




3.2.7 Minute Counter

The programmer can also be used as a simple minute counter. By pressing key , the display shows ; keep the key pressed and at the same time press keys  or . On releasing the key , programmed counting will begin and the display will show the current time and the symbol .





After set-up, to see the remaining time, press the key . Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.

3.2.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time  is reached by means of variation keys  or . Time cancellation will be considered as end-of-cooking time by the programmer.

3.2.9 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys  or .




Instructions for the user

GB-IE

4. USE OF THE OVEN



Make sure that you have either turned the minute minder knob to the  symbol or set a cooking time. If the timer knob is on 0, no heating elements will come on.

4.1 Warnings and general advice

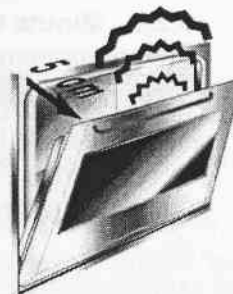
Before using the oven for the first time, pre-heat it to maximum temperature (250°C) long enough to burn any manufacturing oily residues which could give the food a bad taste.



During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



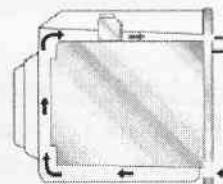
To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.




4.2 Cooling system

The oven is equipped with a cooling system which automatically comes on upon the oven being turned on.

Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.



4.3 Oven light

To turn on the oven light in models with static oven, rotate the temperature knob clockwise to the first setting aligned with the lamp symbol (). The light will remain on throughout entire oven operation.

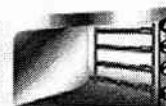
GB-IE

Instructions for the user



5. AVAILABLE ACCESSORIES

The oven features 4 support positions for plates and racks of different height.



Some models do not feature all accessories.

Grill: useful for holding cooking vessels.



Plate grill: for placing above plate for cooking foods that might drip.



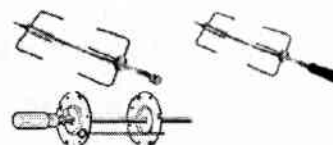
Oven plate: useful for catching fat from foods on the grill above.



Pastry plate: for baking cakes, pizza and oven desserts.



Roasting spit: useful for cooking chicken, sausages and anything else requiring uniform cooking over the whole surface. Only for auxiliary oven.



Main oven rotisserie frame: to be fitted into the holes provided in the oven dish.



Accessories available on request

Original accessories may be ordered from any Authorised Service Centre.



Instructions for the installer

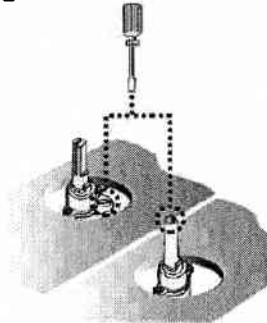
Burner	NG = 10 kPa	
	Nominal gas Consumption (MJ/h)	Injector (mm)
Auxiliary	4.8	0.98
Semi-rapid	5.9	1.10
Rapid	8.6	1.25
Rapid large	11.4	1.50
Fish pan	11.4	1.50
Wok	15	1.70

6 FINAL OPERATIONS

Having carried out the above adjustments, reassemble the appliance following, backwards, the instructions in paragraph "5.1 Removing the control panel / 5.2 Removing the hob".

6.1 Adjustment of minimum for natural gas

Light the burner and take it to the minimum Δ . Remove the gas tap knob and turn the adjustment screw inside or at the side of the tap shaft (depending on the model) until there is a regular minimum flame. Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.



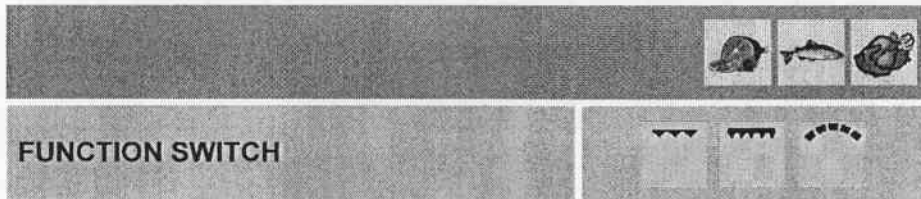
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Instructions for the user



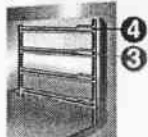
Multiple cooking is possible as long as the cooking temperature of the different foods is the same.

6.3 Grill cooking



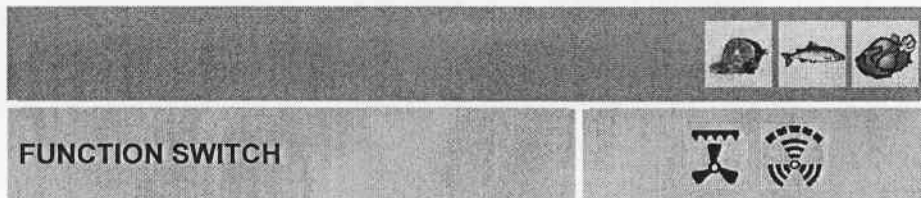
THERMOSTAT SWITCH

225



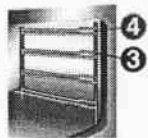
Permits rapid browning of foods. You are advised to place the pan in the highest guide. For short-term cooking of small quantities, place the grid in the fourth guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide in accordance with the size of the pieces.

6.4 Hot-air grilling (multifunction models)



THERMOSTAT SWITCH

200



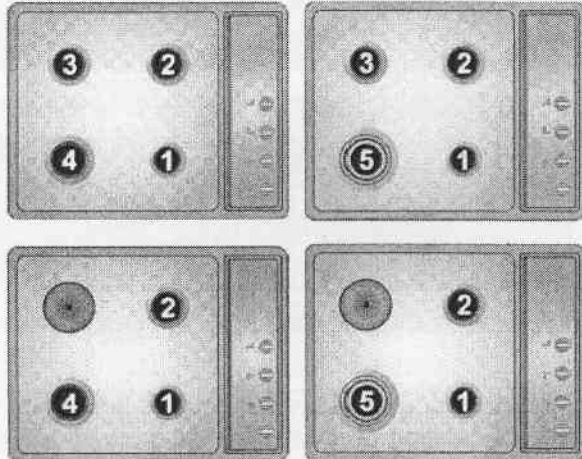
Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside. **Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.**



Instructions for the installer

6.3 Arrangement of burners on the hob (hobs with built-in control panel).

60 cm hobs

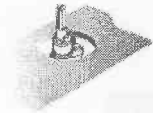


BURNERS

1. Auxiliary
2. Semirapid r
3. Semirapid l
4. Rapid
5. Wok

6.4 Lubrication of gas taps

With time it may happen that the gas taps get blocked and hard to turn. Clean them inside and re-grease them. **This operation must be done by an authorised person.**

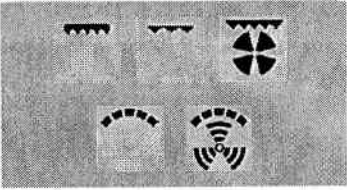
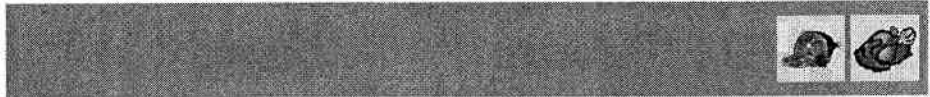


GB-IE

Instructions for the user

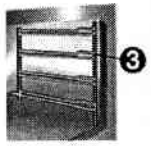


6.6 Spit roasting (models with static oven)



THERMOSTAT SWITCH IN POSITION

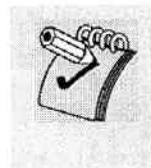
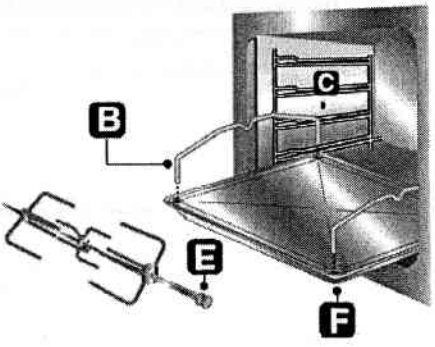
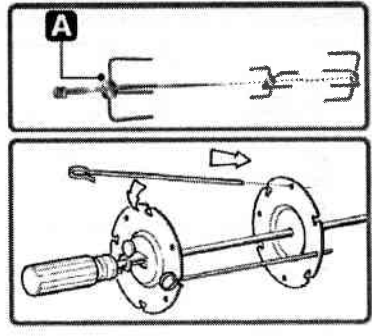
200



Prepare the spit with the food, blocking fork screws **A**. Insert frame **B** into the third guide from the bottom. Remove handle **D** and position the spit shaft so that pulley **E** is guided on the link of frame **B** in the right side. Insert the drip tray into the oven as far as it will go until the tip of the rod is in line with the hole **C**. Now rock the frames **B** to insert the tip of the rod into the drive connection **C** of the rotisserie motor on the side of the oven. Pour a bit of water into the pan to avoid smoke from the dripping.



It is normal for the thermostat light to flash during cooking. This indicates the temperature inside the oven is regular.



CAUTION: the frames **B** must be fitted as shown in the diagram





Instructions for the user

GB-IE

6.7 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste.

TRADITIONAL COOKING

	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
OVEN-BAKED PASTA	2	200	30-35
MEAT			
ROAST VEAL	2	200	60-65
ROAST PORK	2	225	70-75
CHICKEN	2	200	60-65
DUCK	2	200	120-125
RABBIT	2	200	90-95
FISH	2	200	ACCORDING TO DIMENSIONS
PIZZA	2	250	15-20
DESSERTS			
MERINGUES	2	125	55-60
BISCUITS	2	200	20-25
PASTRY	1	200	25-30
SPONGE CAKE	2	175	35-45
FRUIT PIE	1	200	30-35

(*) = WITH PREHEATED OVEN

GRILLING

	LEVEL FROM BELOW	TIME IN MINUTES	
		FIRST SURFACE	SECOND SURFACE
TOAST	3	5	5
CHICKEN	3	30	30
FISH	3	18	18
TOMATOES OR COURGETTES	3	8	8

GB-IE

Instructions for the user



HOT-AIR COOKING



	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES
FIRST COURSES			
OVEN-BAKED PASTA	2	175	30-35
MEAT			
ROAST VEAL	2	175	60-65
ROAST PORK	2	200	70-75
CHICKEN	2	200	60-65
DUCK	2	175	120-125
RABBIT	2	175	90-95
FISH	2	175	ACCORDING TO DIMENSIONS
PIZZA			
PIZZA	2	225	15-20
DESSERTS			
MERINGUES	2	125	55-60
BISCUITS	2	175	20-25
PASTRY	1	175	25-30
SPONGE CAKE	2	175	35-45
FRUIT PIE	1	175	30-35



Instructions for the user

GB-IE

7. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, switch off the power supply to the machine.

7.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

7.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

7.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or deerskin.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



GB-IE

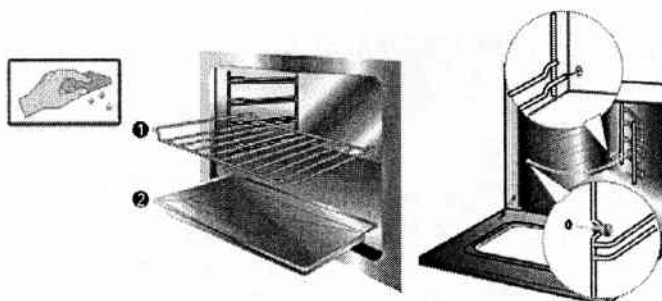
Instructions for the user



7.2 Cleaning of the oven



For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.
- The oven should be operated at the maximum temperature for about 15/20 minutes after using specific products, to eliminate the residues deposited inside the oven.
- For easier cleaning, the door can be removed (see P. 8.2)

7.3 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.



Instructions for the user

GB-IE

8. EXTRAORDINARY MAINTENANCE

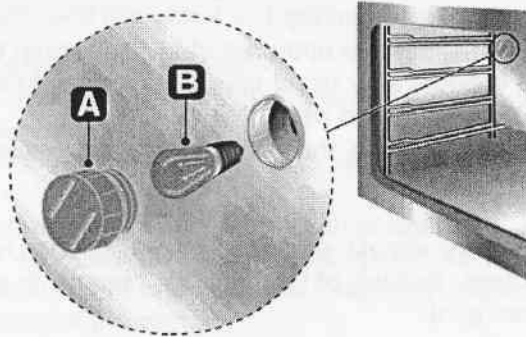
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention, disconnect the power supply of the device.

8.1 Replacement of light bulb

Remove the bulb protector **A** by turning anticlockwise and change bulb **B** (in the 8-function model with front glass panel change the halogen bulb **C**) with a similar one. Re-fit the bulb protector **A**.



Only use oven bulbs (T 300°C).

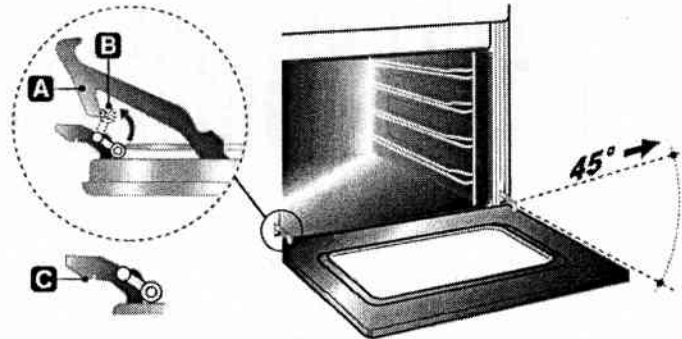
GB-IE

Instructions for the user



8.2 Removing

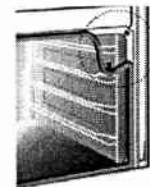
Hold the door on both sides with both hands near hinges **A** and raise levers **B**. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.



8.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

After cleaning, refit the seal with the longer side horizontal and insert the tabs into the appropriate holes starting from the top ones.





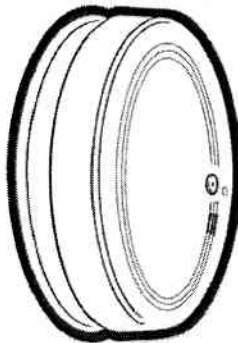
Clipsal Lifesaver® Smoke Alarm

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.



IMPORTANT: Please leave this manual with the owner.

110647C

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.

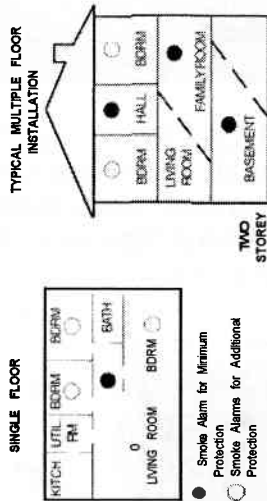
SMOKE ALARMS HAVE LIMITATIONS

The Clipsal Lifesaver® Series Smoke Alarm is not fool-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.

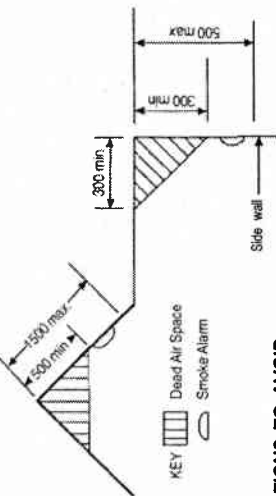
FOR THIS REASON YOU MUST TEST THE SMOKE ALARM WEEKLY AND REPLACE EVERY TEN YEARS.

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.



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

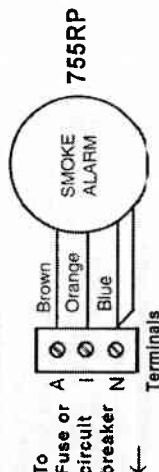
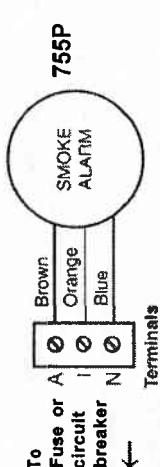
- The Hush control will temporarily silence the alarm for approximately 15 minutes.
- After 15 minutes the unit will automatically revert to the fully alert mode.
- Very dense smoke will override the Hush control and sound the alarm.
- The Hush feature can be used repeatedly to silence the alarm until 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

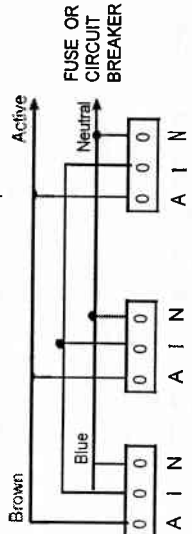
- 240V a.c. installation must be carried out by a licensed electrician or similarly qualified person in accordance with the SAA Wiring Rules (AS3000). Do not connect mains to the 1 terminal. Permanent damage may result.
- Do not conduct an insulation resistance test to any circuit with the Smoke Alarms 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.

MULTIPLE ALARM WIRING

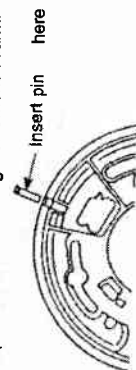
- Use 1.5mm² minimum solid or stranded wire with a rating of 240V. When interconnecting, the maximum wire length between any two Smoke Alarms is 450m for 1.5mm² (20 OHMS loop resistance).
- This Smoke Alarm may be interconnected with as many as 39 Clipsal Lifesaver or 755 Series Smoke Alarms. Do not connect to any other type or model Smoke Alarm.
- Connect Smoke Alarms to a same phase.



Connecting the switch wire terminal in any other way to that shown in this instruction may result in damage to the alarm, failure to operate or an electrical shock hazard. It will also void the warranty.

FITTING TAMPER PIN

- A tamper resistant feature on the Smoke Alarm may be used to prevent unauthorised removal of the Smoke Alarm from the mounting plate.
- From the back of the Smoke Alarm remove the mounting plate. Twist out and remove one of the pins moulded into the plate. (Both pins are exactly the same).
- Position Smoke Alarm to mounting plate and turn clockwise to lock into place. To engage tamper resist feature, insert pin into notch on edge of Smoke Alarm.



BATTERY INSTALLATION AND REPLACEMENT

The Clipsal Lifesaver® 755P Smoke Alarm uses one 9V d.c. battery which automatically provides backup power for the alarm in the event of the mains power failing. A fresh battery will operate the alarm for approximately one to three months with a.c. power off. This Smoke Alarm has a low/missing battery indicator which will 'beep' at intervals of approximately 60 seconds. It is vital for your safety that the battery is renewed when this occurs. An inactive alarm will not save lives. Replace the battery with a new one at least every year (Model 755P only). The Smoke Alarm cannot be fitted to the mounting plate if the Battery is missing.

1. To replace the battery, rotate the Smoke Alarm in the direction shown by the arrow on the unit's cover.
2. Disconnect the mains wiring by pulling the connector away from the Smoke Alarm.
3. Remove the battery from compartment.
4. Connect a new battery and place it into the battery compartment.
5. Replace the mains connector, and fix Smoke Alarm in place by rotating it onto mounting plate.

Use only the following batteries as replacements: Model 755P Eveready 522, 216, 1222 or Duracell MN 1604.

WARNING: In Australia, smoke alarm installation and battery replacement must only be performed by a licensed electrician. Using inferior batteries or the incorrect type may cause the alarm to malfunction. When replacing the battery and refitting the alarm to the mounting plate make sure that it is fully connected and flush with the mounting plate.

NOTE: Rechargeable lithium batteries are permanently mounted and sealed in the tamper-proof housing. These cells are designed to last the useful life of the Smoke Alarm of 10 years.

OPERATION AND TESTING

- The Clipsal Lifesaver® 755 Series Smoke Alarms are operational once all of the connections are correctly made, the 9V battery installed and mains power restored.
- Test the alarm by pushing the HUSH/TEST button for 5 seconds. The alarm should sound simultaneously.
- This test should be done at least once a week to ensure that the alarm is operating correctly.
- If interconnected alarms are installed, pushing the HUSH/TEST button on one unit should cause all interconnected units to sound.
- If the alarm does not sound, check the wiring, 9V battery, fuses or circuit breaker and make sure that the alarm is connected to a 240V a.c. supply which cannot be inadvertently turned off.
- The green light indicates that the unit is operating with a.c. power. If this light is off, the a.c. power is off and the backup battery will operate the unit.
- You will not be safeguarded if the a.c. power goes off and the unit is not fitted with a fresh battery.
- The red light should flash once approximately every 60 seconds to indicate the unit is functioning and alert. It will flash rapidly when the unit goes into alarm. The flashing light and pulsating loud alarm will continue until the air is cleared. For interconnected alarms, only the unit which senses smoke (or is being tested) will flash rapidly. All other units will sound their alarms but not flash rapidly.
- Do not apply excessive force to HUSH/TEST button. Doing so may damage the unit and void the warranty.
- Never use an open flame of any type to test your alarm.

You may damage the alarm or set fire to your home. Operating the HUSH/TEST button will check for correct functioning.

MAINTENANCE AND CLEANING

- If a zinc oxide or alkaline battery is used, the battery should be renewed at least once a year.
- The Clipsal Lifesaver® 755 Series Smoke Alarms are virtually maintenance free. However, vacuuming the unit at least once every six months will remove dust.
- Wipe the enclosure clean with a water moistened cloth. Do not immerse this unit or use household cleaners.
- Do not apply paint or spray with any liquid.
- All Clipsal Smoke Alarms are manufactured and tested to rigorous quality standards and have a minimum life expectancy of 10 years. However, for your safety we recommend replacing your smoke alarm with a new Clipsal unit after 10 years. This will ensure that you are always protected by a Smoke Alarm that is operating within the limits of its life expectancy.

REPAIRS AND SERVICE

This Smoke Alarm has no user serviceable parts. Dangerous voltages are contained within, so do not attempt to repair this unit yourself. Instead, this Smoke Alarm should be returned to the supplier for service. Never send this unit through the post. (Return unit to supplier or department of health for disposal.)

LIMITATIONS OF SMOKE ALARMS

- When installed and maintained correctly, Smoke Alarms are an excellent and inexpensive way of providing your family with an early warning of possible fires.
- It must be remembered, however, that Smoke Alarms do have their limitations and that this product should not be a substitute for basic safety precautions and fire prevention.
- Smoke Alarms cannot provide an alarm if smoke does not reach the unit. It may not sense a fire that is on the other side of a closed door, or fires that start in chimneys, walls, ceilings, roofs, or on another storey.
- Alarms located outside bedrooms, on the other side of a closed door may not wake a sound sleeper.
- Smoke Alarms must be tested regularly to ensure that batteries and alarm circuits are in good condition. A Smoke Alarm with a flat or missing battery offers no protection in the event of a mains power failure.
- **Smoke Alarms do have a limited life and should be replaced after 10 years service.**
- People with impaired hearing are advised to use special purpose Smoke Alarms that use flashing lights or vibrating devices to indicate alarm conditions.

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.
3. If the door is hot, or if you see smoke coming through the cracks, do not open the door. Use an alternative exit.
4. 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.
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. NOTE: Push Hush/TEST button for at least five (5) seconds while testing!	<ol style="list-style-type: none"> 1. Check that a.c. power is turned on and the green light is on. 2. Turn off power. Remove Smoke Alarm from mounting plate and: <ol style="list-style-type: none"> a. check that connector plug is securely attached. b. check that battery is properly attached to connector. (Model 755P only) 3. Vacuum Smoke Alarm.
Smoke Alarm beeps about once a minute. (Model 755 only)	<ol style="list-style-type: none"> 1. Turn off power and replace battery in the "Battery Installation and Replacement" section. 2. Vacuum Smoke Alarm. 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.
Model 755RP	
Smoke Alarm sounds unwanted alarms when residents are cooking, taking showers, etc	<ol style="list-style-type: none"> 1. Get an electrician to move Smoke Alarm to a new location. See "Recommended locations of alarms". 2. Vacuum Smoke Alarm.
Interconnected Smoke Alarms do not sound when system is tested.	<ol style="list-style-type: none"> 1. Press and hold TEST/HUSH button for at least three seconds after the first unit sounds. 2. Have an electrician check the connections if interconnected alarms still do not sound.

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. Warranty will only be given on products with proof of purchase date e.g. original invoice.
 5. 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.
 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.

Notes: 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 _____

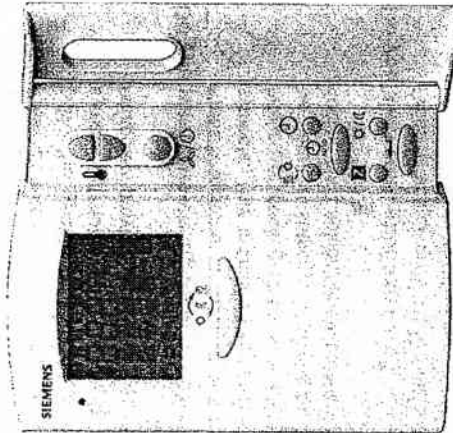
Product of Gerard Industries Pty Ltd Registered offices in all States:
ACN 007873529 New South Wales (02) 9794 9200
Victoria (03) 9207 3200
Head Office Queensland (07) 3244 7477
12 Park Terrace, Bowden, South Australia (08) 8269 0555
Telephone (08) 8269 0511 Western Australia (08) 9442 4444
Facsimile (08) 8340 1724 Northern Territory (08) 8947 0278
Tasmania (003) 31 6951

AIR CONDITIONING

SIEMENS

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.



	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
	Weekday indication

System On and Fan Speed control

- Press 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.

- Weekday
- Press button 2 times within 2 seconds. Day symbol flashes.
 - Press or button to set the current weekday.
 - Press to confirm. (= Monday through = 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
Aurora Building Manager	3236 9944
	3236 9955 (Fax)

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