

# The Aurora Apartments

420 Queen Street Brisbane 4000



**Bovis**  
Lend Lease



**AMALGAMATED**  
PROPERTY GROUP

Appliance Manuals - Platinum Units

# THE AURORA

## APPLIANCE MANUALS - Platinum Apartments

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**INTERIOR FINISHES SPECIFICATION SCHEDULE – Platinum Living**

Location	Finish	Manhattan	Downtown	Uptown
<b>Entry/Living/Dining</b>				
Floors	Wool blend carpet with underlay	Godfrey Hirst Gypsy Weave "Fairnven"	Victoria Carpets Berkeley Square "Albany"	Victoria Carpets Berkeley Square "Albany"
Walls	Washable low sheen acrylic paint	Wattyl ID "Cotton Touch" Low Sheen	Wattyl ID "Cotton Touch" Low Sheen	Wattyl ID "Cotton Touch" Low Sheen
Ceilings	Flat acrylic textured paint Flat acrylic paint on flushset plasterboard	Plasterboard – Wattyl ID "Ceiling white" Flat  Concrete – Granosite Granoimpact "Ceiling White"	Plasterboard – Wattyl ID "Ceiling white" Flat  Concrete – Granosite Granoimpact "Ceiling White"	Plasterboard – Wattyl ID "Ceiling white" Flat  Concrete – Granosite Granoimpact "Ceiling White"
Lights	Surface Mounted Feature Light Fittings	Optique S211/45 450 dia with 2 x 60watt lamps	Optique S211/45 450 dia with 2 x 60watt lamps	Optique S211/45 450 dia with 2 x 60watt lamps
Balcony Floor	Non slip ceramic tiles	Girgio structured 300 x 300 non slip	Girgio structured 300 x 300 non slip	Girgio structured 300 x 300 non slip
Balcony Light	Surface mounted external light	Cofmoluce "Classic Bunker" Silver with 60 watt lamp	Cofmoluce "Classic Bunker" Silver with 60 watt lamp	Cofmoluce "Classic Bunker" Silver with 60 watt lamp
<b>Kitchen</b>				
Floors	Vitrified ceramic polished tiles	Botticino 300 x 600	Girgio 300 x 600	Off white 600 x 300
Walls	Washable low sheen acrylic paint	Wattyl ID "Cotton Touch" Low Sheen	Wattyl ID "Cotton Touch" Low Sheen	Wattyl ID "Cotton Touch" Low Sheen
Ceilings	Flat acrylic textured paint	Wattyl ID "Ceiling White" flat	Wattyl ID "Ceiling White" flat	Wattyl ID "Ceiling White" flat
Bench Tops	Polished granite	Brisbane Beige	Girgo Sardo	Imperial White
Splashbacks	Coloured backed glass	Formed Glass Dulux "Ivory Star Fire"	Formed Glass Dulux "Satin Silver on Flat"	Formed Glass Dulux "White on Star Fire"
Cupboards	Satin two pack polyurethane with veneer feature	2 Pack Poly = Dulux P16.B2 Veneer = New Aged Veneer "Wenge FineLine"	2-pack poly = Taubmans T163.6A Veneer = New Aged Veneer "Driftwood"	2 pack poly = Dulux 50YR 08/038 Veneer = New Aged Veneer "Limed Oak"
Sink	S/S Dual Round Bowl Sink	Colorado C880	Colorado C880	Colorado C880
Mixer	Single Lever Polished Chrome Mixer	Hansa "Cuisine"	Hansa "Cuisine"	Hansa "Cuisine"
Cook top	S/S 4 Burner Gas cook-top	Smeg Model SAR 64 AXS	Smeg Model SAR 64 AXS	Smeg Model SAR 64 AXS
Oven	S/S Multifunction Under bench oven	Smeg Model SA 398 X	Smeg Model SA 398 X	Smeg Model SA 398 X
Range hood	S/S or Alum slide out recirculating range-hood with built-in light	Smeg Model OA 421 FRX	Smeg Model OA 421 FRX	Smeg Model OA 421 FRX
Dishwasher	S/S Dishwasher	Smeg Model PL 623 X	Smeg Model PL 623 X	Smeg Model PL 623 X
Lights	Surface mounted light fittings  Down lights	Optique S211/30 300 dia with 75 watt lamp  Thorn 110 mm dia LV Down lights	Optique S211/30 300 dia with 75 watt lamp  Thorn 110 mm dia LV Down lights	Optique S211/30 300 dia with 75 watt lamp  Thorn 110 mm dia LV Down lights
<b>Bedrooms &amp; Robes</b>				
Floors	Wool blend carpet with underlay	Godfrey Hirst Gypsy Weave "Fairnven"	Victoria Carpets Berkeley Square "Albany"	Victoria Carpets Berkeley Square "Albany"
Walls	Washable low sheen acrylic paint	Wattyl ID "Cotton Touch" Low Sheen	Wattyl ID "Cotton Touch" Low Sheen	Wattyl ID "Cotton Touch" Low Sheen

Location	Finish	Manhattan	Downtown	Uptown
Ceilings	Flat acrylic textured paint Flat acrylic paint on flushset plasterboard	Plasterboard – Watty ID "Ceiling white" Flat  Concrete – Granosite Granompact "Ceiling White"	Plasterboard – Watty ID "Ceiling white" Flat  Concrete – Granosite Granompact "Ceiling White"	Plasterboard – Watty ID "Ceiling white" Flat  Concrete – Granosite Granompact "Ceiling White"
Built in Robe	Proprietary Hanging system with shelf, drawers & hanging rail; Aluminium framed mirror sliding doors	Tracer Aluminium "Rubbermaid" wire shelving  Regency Mirrored sliding doors	Tracer Aluminium "Rubbermaid" wire shelving  Regency Mirrored sliding doors	Tracer Aluminium "Rubbermaid" wire shelving  Regency Mirrored sliding doors
Lighting	Surface Mounted feature light fittings	Optique S211/30 300 dia with 75 watt lamp	Optique S211/30 300 dia with 75 watt lamp	Optique S211/30 300 dia with 75 watt lamp
<b>Bathrooms</b>				
Floors	Vitrified ceramic polished tiles	Botticino 300 x 300	Girgio 300 x 300	Off white 300 x 300
Walls	Ceramic Tiles: Full height	Rectified ceramic "Berroca A Blanco" 600 x 300	Rectified ceramic "Berroca A Blanco" 600 x 300	Rectified ceramic "Berroca A Blanco" 600 x 300
Ceilings	Flat acrylic paint	Watty ID "Ceiling White" flat	Watty ID "Ceiling White" flat	Watty ID "Ceiling White" flat
Lighting	Surface mounted feature light fittings  Down lights	Optique S211/30 300 dia with 75 watt lamp  Thorn 110 mm dia LV	Optique S211/30 300 dia with 75 watt lamp  Thorn 110 mm dia LV	Optique S211/30 300 dia with 75 watt lamp  Thorn 110 mm dia LV
Vanity Tops	Polished Granite	Brisbane Beige	Girgo Sardo	Imperial White
Vanity Cupboards	Veneer	New Aged Veneer "Wedge Fineline"	New Aged Veneer "Driftwood"	New Aged Veneer "Limed Oak"
Vanity Basins	Vitreous China Basin	Caroma "Liano"	Caroma "Liano"	Caroma "Liano"
Vanity Mirror	Frameless Mirror to bathroom Frameless Mirror and cabinet to en-suite only	Regency	Regency	Regency
Bath	White Acrylic	Decina "Prima" 1800	Decina "Prima" 1800	Decina "Prima" 1800
Shower Screen	Frameless glass with pivot door	Regency	Regency	Regency
WC Pan	Free standing white vitreous china dual flush	Villeroy & Boch "Omnia Pro"	Villeroy & Boch "Omnia Pro"	Villeroy & Boch "Omnia Pro"
Basin Taps	Single lever Polished Chrome Mixer	Hansa "Vantis"	Hansa "Vantis"	Hansa "Vantis"
Bath/Shower	Single Lever Chrome Mixer and Shower Head	Mixer – Hansa "Vantis" Rose – Hansa "Nova Jet"	Mixer – Hansa "Vantis" Rose – Hansa "Nova Jet"	Mixer – Hansa "Vantis" Rose – Hansa "Nova Jet"
Accessories	Polished chrome accessories	Barben "Rialto"	Barben "Rialto"	Barben "Rialto"
<b>Laundry</b>				
Floor	Vitrified ceramic polished tiles	Botticino 300 x 300	Girgio 300 x 300	Off White 300 x 300
Walls	Ceramic tile to 1200  Above 1200 painted plasterboard	Rectified ceramic "Berroca A Blanco" 600 x300 Plasterboard – Watty ID "Ceiling white" Flat	Rectified ceramic "Berroca A Blanco" 600 x300 Plasterboard – Watty ID "Ceiling white" Flat	Rectified ceramic "Berroca A Blanco" 600 x300 Plasterboard – Watty ID "Ceiling white" Flat
Laundry Tub	Prefabricated S/S tub and cabinet	Stylus 45Ltr Space Saver Stainless finish	Stylus 45Ltr Space Saver Stainless finish	Stylus 45Ltr Space Saver Stainless finish
Washer				
Dryer	4.5kg white	Fisher & Paykel Model AD 55	Fisher & Paykel Model AD 55	Fisher & Paykel Model AD 55
<b>General</b>				
Internal Doors	Solid core flush panel doors with gloss acrylic paint finish	Watty ID Acrylic "Cotton Touch" Gloss	Watty ID Acrylic "Cotton Touch" Gloss	Watty ID Acrylic "Cotton Touch" Gloss
Door Hardware	Selected satin chrome lever handle	ASSA Abblo "Daintree"	ASSA Abblo "Daintree"	ASSA Abblo "Daintree"

# DISHWASHER - Smeg PL623X



installation  
and operating  
instructions

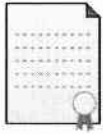


PL623X  
dishwasher

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## Safety instructions

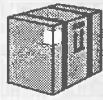
### 1. Safety and operating instructions



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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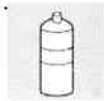


DO NOT USE APPLIANCES WHICH HAVE BEEN DAMAGED DURING TRANSIT! IF IN DOUBT, CONSULT YOUR DEALER  
THE APPLIANCE MUST BE INSTALLED AND CONNECTED IN ACCORDANCE WITH THE INSTRUCTIONS PROVIDED BY THE MANUFACTURER OR BY A QUALIFIED TECHNICIAN.



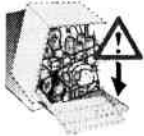
**THE APPLIANCE IS INTENDED FOR USE BY ADULTS.** DO NOT ALLOW CHILDREN TO COME NEAR OR PLAY WITH THE DISHWASHER. KEEP CHILDREN AWAY FROM DETERGENTS AND FROM THE OPEN DISHWASHER DOOR. THE PACKAGING MATERIALS (PLASTIC BAGS, POLYSTYRENE, METAL BARS, ETC.) MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN.

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.



**LEARNING 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.



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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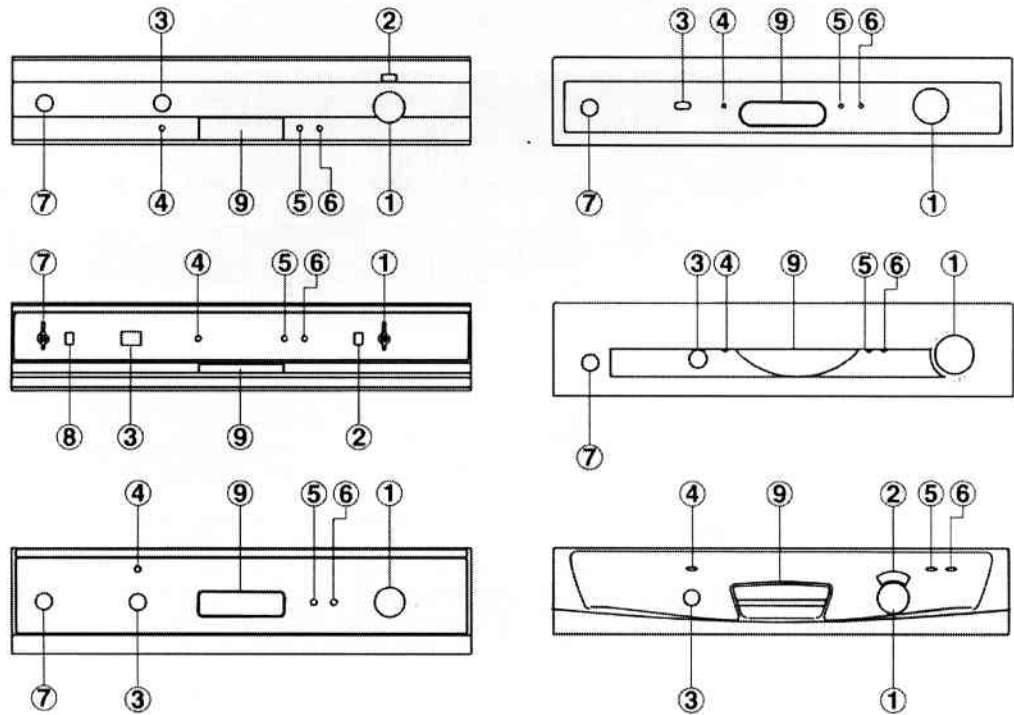
## User instructions



### 3. Description of the controls

#### 3.1 Front panel

All the dishwasher controls are grouped on the front panel, which is of different shape depending on the model.



- |   |  |
|---|--|
| 1 | WASHING PROGRAM SELECTOR   |
| 2 | SELECTED PROGRAM INDICATOR DISC (certain models only)                      |
| 3 | ON/OFF KEY   |
| 4 | POWER ON LIGHT   |
| 5 | SALT WARNING LIGHT (certain models only)                                   |
| 6 | RINSE AID WARNING LIGHT (certain models only)                              |
| 7 | SELECTOR SWITCH FOR DELAYED START FROM 1 TO 12 HOURS (certain models only) |
| 8 | DELAYED START INDICATOR DISC (certain models only)                         |
| 9 | RECESSED DOOR HANDLE   |

#### SETTING THE WASHING PROGRAM

To select the most suitable washing program, refer to the table below which indicates the recommended washing according to dish type and the degree of soiling.

After using the table to identify the most appropriate washing program, turn the **PROGRAM SELECTION** knob (1) to set the program of choice by aligning the pointer with the program number. If the appliance is fitted with the selected program indicator disc, this will show the number of the program set.





# User instructions

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TABLE OF PROGRAMS (4 program models)

CYCLE	SWITCH	TYPE AND DEGREE OF DIRT ON DISHES	AMOUNT OF DETERGENT	PROGRAM SEQUENCE					DURATION	CONSUMPTION	
				GRAMS	PREWASH	WASH	COLD RINSE	HOT RINSE		DRYING	MINUTES (2)
SOAK	1	PANS AND DISHES PENDING COMPLETION OF THE LOAD	—	COLD	—	—	—	—	6'	4	—
INTENSIVE 65°C	2	VERY DIRTY PANS AND DISHES, EVEN WITH DRIED-ON DIRT	30	COLD	65°C	2	65°C	YES	90'	22	1,55
NORMAL 60°C (*) EN 50242	3	PANS AND DISHES WITH NORMAL DIRT	30	COLD	60°C	1	65°C	YES	80'	18	1,4
RINSE	4	DISHES FOR RINSING AND DRYING	—	—	—	1	65°C	YES	45'	9	0,8

TABLE OF PROGRAMS (5 program models)

CYCLE	SWITCH	TYPE AND DEGREE OF DIRT ON DISHES	AMOUNT OF DETERGENT	PROGRAM SEQUENCE					DURATION	CONSUMPTION	
				GRAMS	PREWASH	WASH	COLD RINSE	HOT RINSE		DRYING	MINUTES (2)
SOAK	1	PANS AND DISHES PENDING COMPLETION OF THE LOAD	—	COLD	—	—	—	—	6'	4	—
INTENSIVE 65°C	2	VERY DIRTY PANS AND DISHES, EVEN WITH DRIED-ON DIRT	30	COLD	65°C	2	65°C	YES	90'	22	1,55
NORMAL 60°C (*) EN 50242	3	PANS AND DISHES WITH NORMAL DIRT	30	COLD	60°C	1	65°C	YES	80'	18	1,4
ECONOMY 60°C	4	DISHES WITH LIGHT DIRT	30	—	60°C	1	65°C	YES	76'	14	1,38
RINSE	5	DISHES FOR RINSING AND DRYING	—	—	—	1	65°C	YES	45'	9	0,8

Only run the soak program with half loads.

(\*) Reference program as per 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.

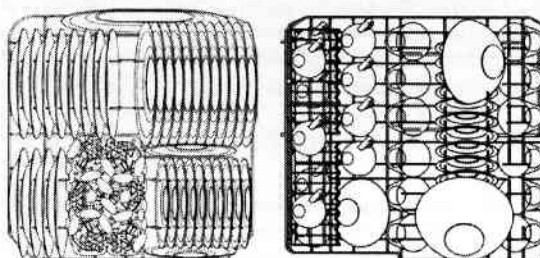
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## User instructions



TABLE FOR CERTIFICATION BODIES

Reference standard	EN 50242
Reference program	(*) Selector on 3
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



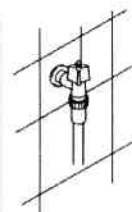
EN 50242

## 3.2 Washing programs



*Before starting a washing program make sure that:*

- The water supply tap is **open**.
- The **correct amount of detergent** has been added to the **dispenser**.
- The **baskets have been correctly loaded**.
- The **spray arms are able to rotate freely** and without obstruction.
- The **dishwasher door is securely closed**.

**CANCELLING THE CURRENT PROGRAM**

To cancel the program in progress the dishwasher must be switched off by pressing the **ON/OFF** key (3) (see section "3. Description of the controls").

Turn the program selector to **SOAK** and wait for the dishwasher to start. On completion of the program, switch off the dishwasher by pressing the **ON/OFF** key (3).

**CHANGING THE PROGRAM**

To change the program in progress the dishwasher must be switched off by pressing the **ON/OFF** key (3) (see section "3. Description of the controls").

Turn the program selector to the program required and then switch the dishwasher on again by pressing **ON/OFF** key (3). The dishwasher will carry out the new program automatically.

**PROGRAM DELAY**

The start of the washing program can be delayed by **from 1 to 12 hours**. This allows you to operate the dishwasher at the time of day most convenient to you.

Using the **DELAYED START** switch (7) (see section "3. Description of the controls") set the "delay" required by setting the pointer against the number indicating the hours. Then carry out the usual program setting procedures.

**CAUTION:** always turn the switch clockwise.



## User instructions

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### TO SAVE ON ENERGY! ... AND PROTECT THE ENVIRONMENT

- Always try to run the dishwasher **fully loaded**.
- Do not wash the dishes in running water.
- Use the washing program that is **most appropriate** for each type of load.
- Do not carry out any preliminary rinsing.
- If available, connect the dishwasher to a hot water supply up to 60°C.
- When possible, **disable the drying cycle** and leave the door open at the end of the washing cycle: the residual air and heat will dry the dishes perfectly.

### TO CUT DOWN ON DETERGENT CONSUMPTION! ... AND PROTECT THE ENVIRONMENT

The phosphates contained in dishwasher detergents are harmful to the environment. To avoid using excessive amounts of detergent and to save on electricity, observe the following:

- **separate** the more delicate items from dishes that are more resistant to aggressive detergents and high temperatures;
- **do not pour** the detergent directly on the dishes.



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.

### END OF CYCLE

At the end of the washing program the selector will be on one of the **STOP** markers, depending on the program carried out. Switch off the dishwasher by pressing the **ON/OFF** key (3) (see section "3. Description of the controls").

### REMOVING THE DISHES

At the end of the washing program, wait at least **20 minutes** before removing the dishes, to allow them to cool down. To prevent any water droplets on the upper basket from falling on the dishes in the lower basket, it is **advisable** to unload the lower basket first, and then the upper basket.

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## User instructions



### 4. Operating instructions

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

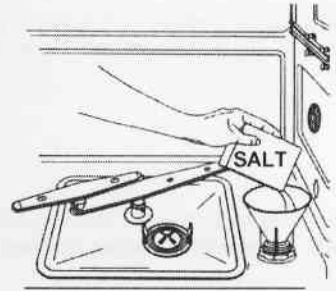
- Adjust the water softening system;
- Add the regenerating salt;
- Add the rinse aid and detergent.

#### 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°F – 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. 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.**



## User instructions

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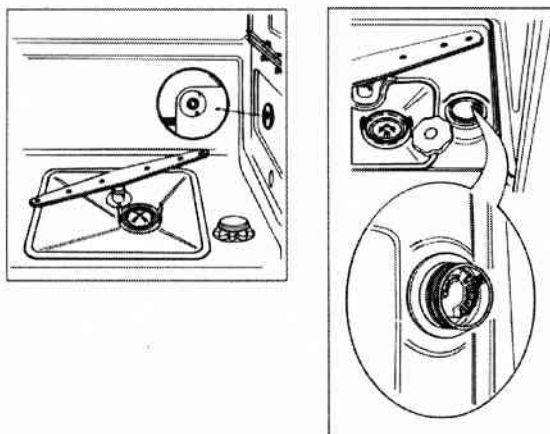
### ADJUSTING THE WATER SOFTENING SYSTEM

The dishwasher is equipped with an 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.

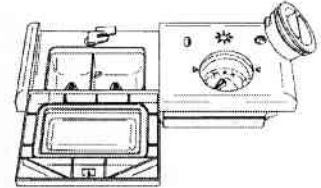
GB

## 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.

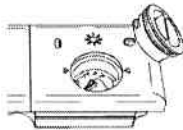


With the exception of the **SOAK** program, before every washing cycle it is necessary to add the required amount of detergent to the **detergent dispenser**. The rinse aid, on the other hand, should only be added as required.



#### 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

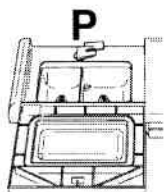
The dishwasher is factory set for medium water hardness. However it possible to change the setting by turning the dispenser's selector to the desired position: the amount of rinse aid dispensed is proportional to the selector position.

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.*



#### 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.



## User instructions

GB



- 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.
- There are various types of detergents available on the market - liquid, powder and tablet forms - characterised by different chemical compositions: some contain **phosphates**, whereas others are phosphate free and based on **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.



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

GB

## User instructions



### 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.

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



### 4.4 Using the baskets

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

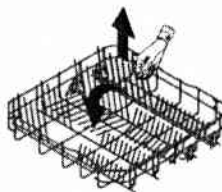
#### LOWER BASKET

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.

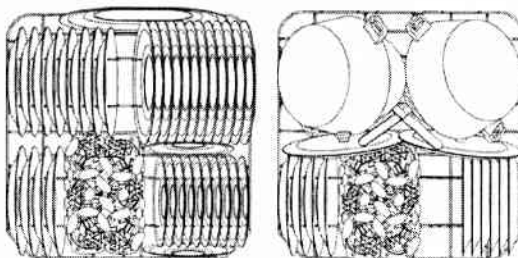


With tip-up supports

#### 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:



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## User instructions



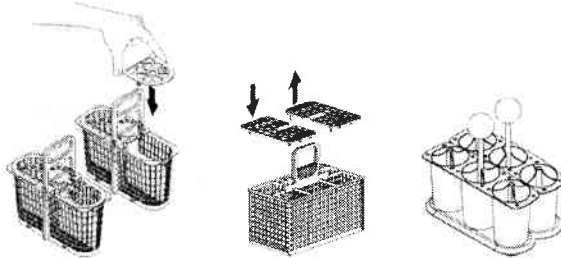
### CUTLERY BASKET

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.

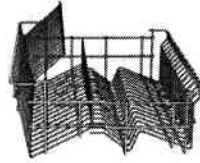
The basket is suitable for all types of cutlery, except those long enough to interfere with the upper spray arm.

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.



With fixed metal cup rack

To make the most of the space inside the basket, certain models are equipped with two lift-up plastic racks.



With mobile plastic cup rack in two sections



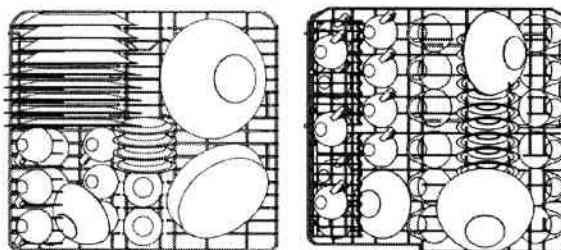
## User instructions

GB

### 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:

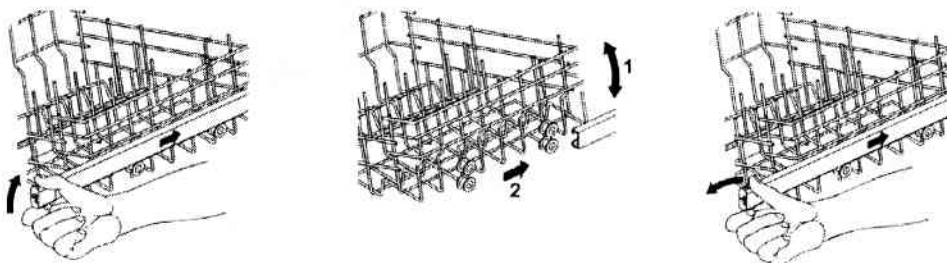


### ADJUSTING THE UPPER BASKET

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

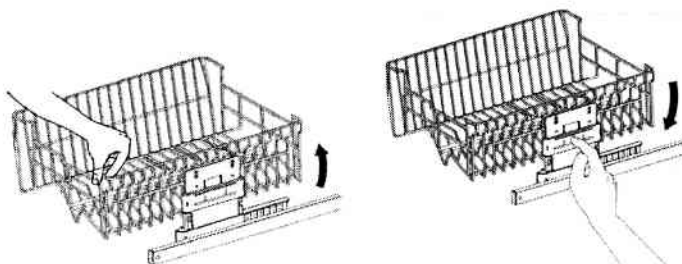
#### Pull-out version:

- 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.

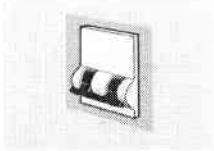


GB

## User instructions



### 5. Cleaning and maintenance



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

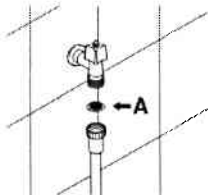
#### 5.1 General warnings and recommendations

**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

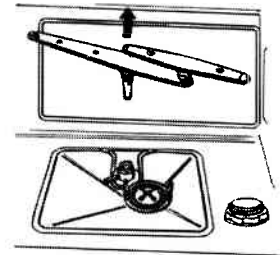
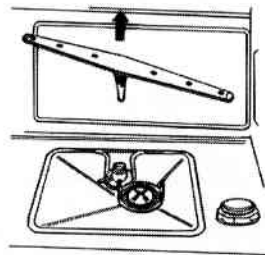
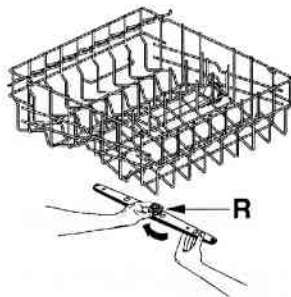
The water intake filter **A** located at the outlet of the water supply tap needs to be cleaned periodically.

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.



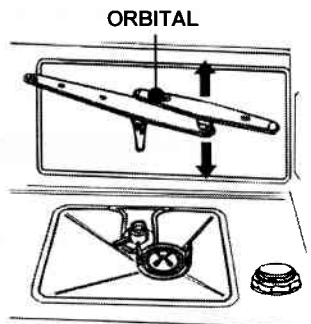
#### CLEANING THE ORBITAL VERSION SPRAY ARM

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.



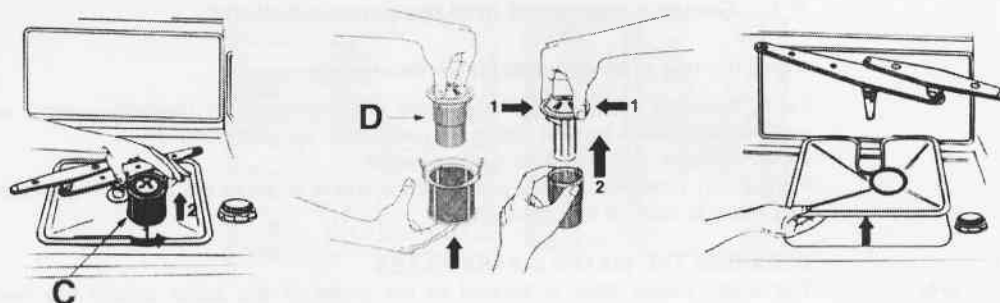


## User instructions

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### 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 clogged.
- **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.**



**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.

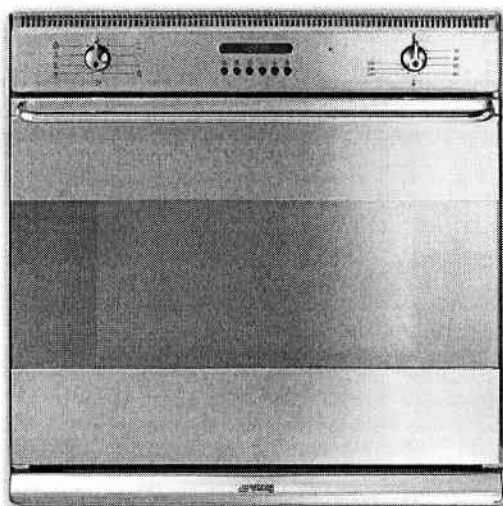
**WARNING:** any operations performed on the appliance by unauthorised persons are not covered by the warranty and shall be paid for by the user.

Width	597 ÷ 599 mm
Depth measured flush with the outer edge of the control panel	Free standing: 600 mm Semi-integrated: 590 mm
Height	Free standing from 850 mm to 870 mm Semi-integrated from 820 mm to 870 mm
Capacity	Standard place settings
Water supply pressure	min. 50 – max. 900 KPa (min. 0.5 – max. 9 bar)
Electrical characteristics	See rating plate

# OVEN - Smeg SA398X



installation  
and operating  
instructions



SA398X.1  
oven

**1. First steps in using your new Smeg oven**

Remove all packaging materials from the oven and fill in the details on your warranty card.

**SEE DETAILS ON PAGE 10**

Keep this in a safe place along with your original purchase invoice.

Turn on the power to the oven. The electronic clock/timer will start flashing.



Set the electronic clock to correct time of day.

- 1 Press in the symbol. The display will stop flashing and a pronounced click will be heard.
- 2 Press the button to increase time to the correct time of day. If time is over run, use the button to go back to correct time.



Release buttons and the clock will show time of day.



This is a 24 hour clock. i.e. 2:00pm = 14:00

The oven is now in manual mode and the oven is ready for operation.

- 1 Press in the button. The display will stop flashing.
- 2 Advance the time with this button. Hold in to rapidly advance time or press in single steps to advance one digit at a time.

**The Alarm Bell**  
The alarm bell is adjustable in 3 levels. If your alarm sound is either too quiet or too loud adjust as follows:  
Press and set minute minder



Adjust time for 1 minute. When alarm sounds press to adjust sound. Each press will change the sound volume.

**2. Burning In**

Burning off the protective element coating is important. With the door shut, and all racks and shelves fitted. Set thermostat to between 130 - 160°C

Switch the function selector to each of the following symbols and operate oven for 15 minutes on each symbol. "Super fan forced" And "Fan grill"



Super fan forced model SA708

Open the door and allow the oven to cool down. The smell will soon dissipate. You are now ready to cook.

If the smell persists then heat each function for fifteen minutes on 200°C

**3. The Oven Door Switch**

Your oven has a door micro switch. This switch will automatically turn off any element and the oven fan when the door is opened. This prevents the loss of heat when the door is opened during cooking. **You can not grill with the door open.** Static grilling is possible for quick grilling with the door closed.

**3. Start Cooking**

With the Smeg 8 or 10 function ovens there are many options in choosing a heating function to cook various food types. The function described are the main 4 functions used for every day meals.

**Notes on using a Smeg oven**

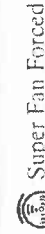
Getting the best from your Smeg multi-function fan ovens will require some alteration to your cooking techniques.

**Lower** all cooking temperatures by 40°C. Fanned cooking does not require very high temperatures, try around 140°C and move up or down slightly from there.

**Do not** use covered roasting dishes, oven bags or add additional moisture to your cooking. (This upsets the moisture balance)

**Defrost** food thoroughly before cooking. Use the defrost function to speed up this process.

**FAMILY ROAST**



Super Fan Forced

Operate oven Temperature between 130-175°C

**Pre-heat** 5-10 minutes

**Meals:**

Family meals, roast chicken, roast pork, roast lamb, beef etc. Includes vegetables and other foods on different levels.

**FAN GRILLED STEAK**



Fan Grill (closed door grilling)

Operate oven Temperature between 160-200°C

**Pre-heat** 5 minutes on max temperature. **Turn thermostat to 180°C during cooking**

**Meals:**

Grilled steak, chops, sausages, chicken pieces. Browning cheese toppings.

Use upper 2 shelf rack positions.

**PIES, PIZZA, QUICHES**



Fan Forced

Operate oven temperature between 140-180°C

**Pre-heat** until oven cycles at required temperature

**Meals:**

Cooking pies, pizza's, quiches, potato dishes, general heating such as sausage rolls, baked fish and warming. Multi level baking.

**BAKING, CAKES SCONES**



Fan Assisted

Operate oven temperature between 140-180°C

**Pre-heat** until oven cycles at required temperature

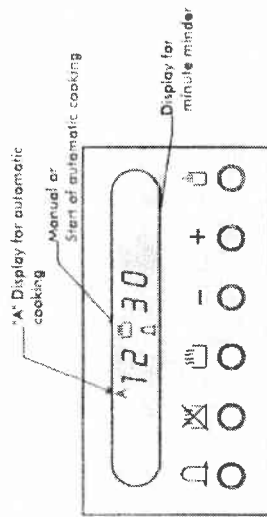
**Meals:**

Baking biscuits, cakes etc on middle 2 shelf levels. General heating and warming. Casseroles.



# SETTING AND USING THE CLOCK

## MULTI-FUNCTION OVENS 2



Minute minder symbol, sets minute minder alarm

Programs End Of Cooking Time

Programs Time The Meal Is To Cook For

Decreases time on clock when adjusting or setting time

Increases time on clock when adjusting or setting time

Switches oven back to manual operation after automatic function is activated, cancels alarm.

### SETTING TIME OF DAY:

1 Press the **A** symbol. The display will stop flashing and a pronounced click will be heard.

2 Press the **+** button to increase time to the correct time of day.

3 If time is over run, use **-** button to go back to correct time.

24 hour clock i.e. 1:00pm = 13:00

### USING THE MINUTE MINDER

The minute minder provides a loud audible alarm that sounds at the end of a pre-set time.

#### TO SET A TIME:

Press **A** and while holding in press the **+** button to set the desired time. A maximum of 23hrs 59 minutes. 23:59

After setting the minute minder, the clock will return to showing time of day, and the **M** symbol will be displayed.

To check how much time is left press the **A** symbol

To cancel the alarm press the **A** symbol

### SETTING THE AUTOMATIC FUNCTIONS

To start and stop oven automatically, follow these procedures:

- 1 Set up oven, place food on racks at the correct height and close door.
- 2 Set thermostat to the desired temperature.
- 3 Set oven function selector to the desired cooking function.

Press the **A** button 0.00 will appear in the display at the same time press the **+** button to set the time you need the oven to operate for in order to cook the meal, eg. 1hour 30 min = 1:30

Now, press the **M** button. A time equal to the time of day + the previously entered cooking time will be displayed. Override this time and press the **+** button to set the time when you want the meal to be ready, eg. 6:00pm = 18:00

Release **M** the time of day will reappear and the **A** (automatic) symbol will remain on. The oven is now waiting for the cooking start time to be reached.

At the end of the automatic cooking time the oven will switch off and a buzzer will sound for 7 minutes. To stop the buzzer press **A**. The **A** symbol will no longer be illuminated and the **M** will appear. The oven is now ready for normal manual use.

The electronic clock always reverts to show time of day.

You can re-check the time left of the cooking time by pressing the appropriate button. **M** **A**

### AUTOMATIC END TO COOKING TIME

The oven can be operated manually but programmed to stop at a desired time.

*An example:* To start the meal at 6:00 pm and have the oven switch off automatically an hour and a half later at 7:30pm.

- 1 Set up oven, place food on racks at the correct height and close door.
- 2 Set thermostat to the desired temperature.
- 3 Set oven function selector to the desired cooking function. Press the **M** button (the display will show 0.00) keep this button pressed and at the same time use the **+** button to set the time you want the oven to operate for, e.g. 1hour 30min.

Release the buttons and the time of day will appear and the **A** and **M** will appear on the display.


You can check the time left before the oven turns off, by pressing **M** at any time.


### CANCELLING SETTINGS AND ADJUSTING THE ALARM VOLUME

To cancel any setting, hold in that function button and using **+** or **-** bring up 0.00 in the display.


The alarm sound is adjustable in 5 levels (tones). When it is sounding, press the **M** button to change volume. This level will then be set for the future. Pressing **A** cancels the alarm sound.

**MULTI-FUNCTION OVEN COOKING FUNCTIONS**

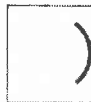
 **Cooking function symbol**

 **CONVENTIONAL COOKING**  
Top + lower element  
2100 watts

**SPECIALITY COOKING**

 **CONVENTIONAL GRILLING**  
1800 watts  
Only works with door closed!


**FAST BROWNING**

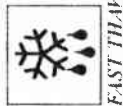
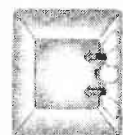
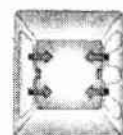
 **BASE HEAT SYSTEM**  
Provide gentle base heat from lower element. 1300 watts  
**PIES ETC FROM FROZEN**

 **SUPER FAN FORCED**  
3 elements linked to give total oven heating at 3000 watts  
**COMPLETE FAMILY MEALS**

 **FAN GRILLING (ECONOMY)**  
Centre grill element 1800 watts + fan heat distribution

**ECONOMY FAN GRILLING (door closed)**

 **SUPER FAN FORCED**  
2 elements linked to give total oven heating at 2900 watts  
**COMPLETE FAMILY MEALS**



**DEFROST**  
Fan assisted defrosting without heating

**FAST THAWING**



**FAN ASSISTED HEATING**  
Top and bottom elements + fan distribution 2100 watts

**CAKE AND BISCUIT BAKING**



**FAN GRILLING**  
Full grill element 2600 watts  
Fan distribution

**CLOSED DOOR GRILLING**



**FAN FORCED ELEMENT**  
surrounds fan for even heat distribution 2200 watts

**ROASTING & BAKING, MULTILEVELS**



**FAN LOWER HEATING**  
Lower bake element with fan heat distribution (1300 watts)

**LONG SLOW BAKING, FRUIT CAKES**

**SMEG OVEN FEATURES**

**THERMO-SEAL OVEN**

The oven compartment is thermo-sealed, which means only small amounts of cooking vapours escape during the cooking process. More heat and moisture are retained in the oven during cooking. This results in faster cooking at lower temperatures and with less drying out of food.

**RECOMMENDATIONS**

Because your Smeg oven has many cooking options, you may wish to experiment with different functions to cook various meals and food types.

The oven is primarily as a fan oven, the use of static (non fan functions) is an option. (See cooking chart Pg 6).

Always cook meats elevated on the wire rack or grill tray. The moving hot air from the fan ensures the food is cooked completely without turning.

Do not open the oven door often to test food or baste.


Watch your cooking temperatures and times. This oven heats very quickly on *super fan forced* and *fan grill*.

As a guide, lower normal cooking temperatures a minimum of 20-30°C for recipes used in conventional ovens.

Temperatures above 200°C are not normally required. For fan cooking 160-175°C is very effective.

The use of 250 or maximum thermostat setting should be done with caution. Refer "static grilling" Pg4.

**PRE-HEATING**

Warming the oven prior to cooking is always worth doing. Normally 5 minutes at the desired cooking temperature is all that is needed. During winter condensation in the oven increases. During this time we recommended pre-heating on  conventional heating for at least 10 minutes before cooking food on a fan function.



# USING THE COOKING FUNCTIONS MULTIFUNCTION OVENS 4

## FAN COOKING

### SUPER FAN FORCED

The oven function combines fanned hot air produced from the very hot fan element, and conventional top and bottom element cooking to allow food to be cooked very quickly. This allows cooking on multiple levels at a time.

- ✱ Temperatures should not be higher than 180°C.
- ✱ Ideal for large items which require thorough cooking for example large roasts, turkey and ham.
- ✱ This function can also be used to start the cooking of a large item which can then be completed on a slow bake (thermo-fan) or fan forced cooking.

### FAN FORCED

Cooking with just the fan and fan element is ideal for all multi-level heating and baking. It gives even heating and allows food to be placed on any shelf position. Keep temperature under 180°C and pre-heat the oven.

### FAN ASSISTED COOKING

This oven function combines fan and conventional heating to allow food to be cooked very evenly and quickly. Cooking on multiple levels at the same time. It differs from fan forced cooking in that heat is reflected from the top and bottom elements.

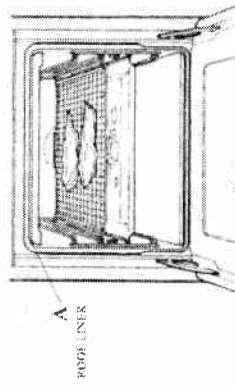
- ✱ It is ideal for roasts, poultry, biscuits, cakes and general baking.
- ✱ Do not use the very top rack or lower element cover positions.
- ✱ A maximum of 2 levels of baking is recommended.
- ✱ Temperatures should be 20-30°C lower than required in conventional ovens.

## FAN GRILLING

This is the main method of grilling in your Smeg oven. The fan grill system offers fast healthy grilling at lower temperatures with the door closed. This method of grilling uses the thermostat to control oven heat, grilling without the need to turn the food. See *grill fan chart Page 6*.

The oven combines fan and conventional grilling to allow even grilling, with the fan reducing the risk of burning.

- ✱ Temperatures should not be higher than 200°C. See *grill chart Page 6*.
- ✱ Grill on one level only. Upper shelf position 3 or 4. Other food can be in the oven at the same time.
- ✱ Ideal for all forms of grilling, snacks and crisping of pasta toppings plus grilling of chicken pieces, steak, sausages, bacon, chops.



### CLEANING UP AFTER GRILLING

- ✱ Allow oven to cool. To aid this, turn function control to conventional heat and leave the thermostat off. This will run the oven cooling fan.
- ✱ Remove roof liner "A" and wash clean.
- ✱ Flip the grill rack over in the grill tray and soak in water with a little detergent.
- ✱ Wash up tray and grill rack in the dishwasher or in the sink.

## STATIC GRILLING

Can only be done with the door closed!

- ✱ Use this function with caution! Only for short periods of time for browning and crisping. Maximum operating time is ten minutes.
- ✱ Do not leave this function on while the oven is unattended. Watch food carefully to prevent burning.
- ✱ Be careful when opening the oven door, do so by first cracking the door open just a few millimeters. Then after 10-15 seconds open fully.
- ✱ The door is closed during grilling. Cook only on one level. Use high rack position [4]
- ✱ Set the temperature from 175°C to 225°C to control the grill heat, otherwise use the high temperatures for intense fast browning only.
- ✱ Ideal for fast snacks that require crisping or browning for example: Cheese on Toast, Grilled Tomatoes, Bacon.

## CONVENTIONAL HEATING

The oven operates with both top element and bottom element only. The lower element is situated under the removable lower element cover.

With heat provided from top and bottom this function uniformly cooks food of all kinds. Do not use this function in preference to fan forced heating and cooking from these elements is slower than fan cooking functions.

- ✱ Cook on one level at a time. Use centre rack position or 2nd from top.
- ✱ Temperatures should not be higher than 200°C. Preheat the oven for 10 to 15 min.
- ✱ Ideal for slow cooking of casseroles and delicate baking such as souffles or pavlova.

## SUPPLEMENTARY FUNCTIONS

### DEFROSTING WITH FAN

The oven operates with fan only, no heating, to quickly thaw out any type of food.

Food can be placed on multiple levels. For faster thawing use the Fan & Bottom Element function at a low temperature of 50°C

### FAN + LOWER ELEMENT

The oven combines fan and conventional upper heating element to allow even browning and heating of foods without drying out the bottom of the food.

- ✱ Maximum temperature 150°C
- ✱ Cooking on one level only. Centre to high shelf position.
- ✱ Ideal for cooking of vegetable dishes, pastas and au-gratin dishes.

### BASE HEAT SYSTEM

The base heating system operates with the lower element on. It is a slow and gentle bottom heat, ideal for browning the bottom of dishes when the base has not cooked through.

Food should be placed on the lower element cover or rack position 1.

As this function produces only a low heat, the thermostat setting should not be higher than 120°C.



**THE OVEN FEATURES EXPLAINED MULTI-FUNCTION OVENS 5**

**THERMO-ZONE TEMPERATURE CONTROL**

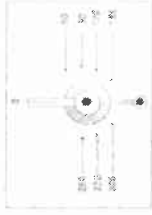


**WARMING LOW HEAT WARM MODERATE HOT VERY HOT OVEN**

MODEL SA650 has this selectable zone thermostat system. These temperature settings have been arranged to provide maximum flexibility along with ease of use. Temperatures of 140, 160, 180°F will cover almost all normal baking, roasting and fan grilling of family meals.

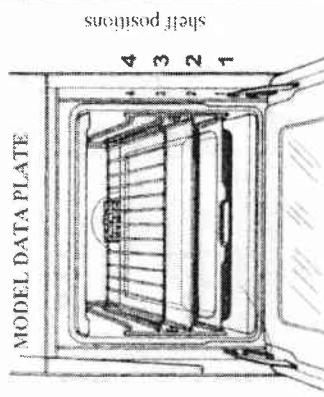
**THE THERMOSTAT CONTROL**

On most models the oven temperature control is variable. Turn thermostat knob clockwise to the desired temperature. Turn backwards anticlockwise to return to the off position.



**ABOUT THE OVEN**

**OVEN RACKS AND POSITIONS**



**OVEN LIGHT CONTROL**

The oven light has no separate control switch. The oven light comes on when any cooking function is selected.

The oven light will also come on automatically when the door is opened.

**CAVITY COOLING SYSTEM**

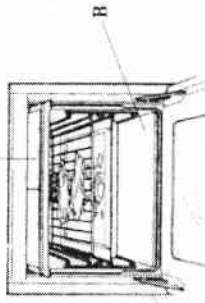
The Smeg oven has an additional cooling fan. This cooling fan helps keep the oven cool and provides air ventilation around the oven cavity.

When any function is selected the this fan starts automatically. When operating the oven you will feel warm air flowing out from under the bottom of the oven door.

Open the oven door, by firstly just cracking open the door just a little, the fan will capture some of the steam from the oven. This is an important user tip to reduce condensation when opening the oven door.

**PULL-OUT ROOF LINER**

Your oven is equipped with a removable roof liner "A". It protects the roof of the oven from grease splatters. The roof liner pulls out easily so it can be washed and cleaned after grilling or roasting.



**LOWER ELEMENT COVER**

The lower element cover "B" is the bottom shelf of your oven. With any fan function, oven proof dishes can be placed directly on this base.

This is removable for cleaning once the side racks have been removed. This will only need to be done if a spill over has occurred, otherwise as part of a 6 monthly oven maintenance.

Throughout this manual we refer to lower temperatures than most people would expect to operate their oven. These temperature recommendations are important to reduce soiling and in the successful operation of your Smeg oven.

**THERMOSTAT INDICATOR LAMP**

The small orange lamp on the front of the control panel illuminates to show the oven is heating. It switches off once the temperature selected has been reached.

This lamp should switch on and off during the cooking process, even when grilling. Because the loss of heat from this oven is low it takes some time for the temperature to drop inside the oven and the thermostat to cycle.

**OVEN DOOR CONTROL**

Your Smeg oven has a door micro switch. This switch will automatically turn off any element and the oven fan when the door is opened. This prevents the loss of heat when the door is opened during cooking.

**You cannot grill with the door open.** Static grilling is possible for quick grilling with the door closed.





## LOOKING AFTER THE OVEN

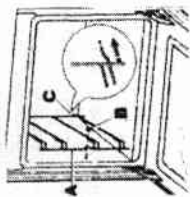
## MULTI-FUNCTION OVENS 7

### REMOVING AND CLEANING THE SIDE RACKS

Side racks "A" are removed by unscrewing the large nut "B" on each side and pulling the racks slightly to the centre of the oven. The side racks fit in most dishwashers for cleaning, otherwise use Scotch-brite or steel soap pads to keep clean.

Replace the side racks fitting "C" into the back liner. Screw the nuts "B" in firmly.

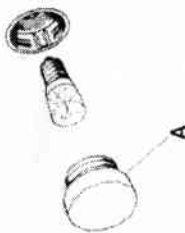
When installing the racks put a little cooking oil on the thread of the stud "B", this will stop the nut seizing on at later date.



### CHANGING THE OVEN LAMP

Replacement light bulbs are available from Smeg dealers or Smeg approved service centres. Part No. S9563. Use only a Smeg light bulb, they are special high temperature lamps.

1. Switch off power to oven.
2. Unscrew glass cover "A" by turning anti-clockwise.
3. Screw out light bulb and replace.
4. Refit glass cover, do not over tighten.



### GENERAL CARE AND MAINTENANCE

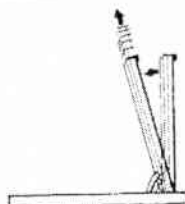
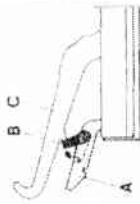
Before cleaning the oven always switch off power and allow a hot oven to cool down. Regular cleaning will keep your oven looking good for a long time. If fat and food splashes are left they will bake on and be difficult to clean off later. The oven should be wiped out with a damp cloth on a regular basis.

### CLEANING PROCEDURES

**External Surfaces, buttons and selector knobs.**  
Wipe the outside of the oven regularly with a soft damp cloth using a cream cleaner or spray on-wipe off all purpose cleaners that are safe for painted surfaces. Do not use chemical or abrasive cleaners or materials.

### REMOVING THE OVEN DOOR

1. Removing the oven door  
Open oven door fully.  
Lift catch "B" and hook into arm "C" on both sides.
2. With hands clasping either side of the door lift as if closing the door until its about 30% opened. Lift slightly and pull the door forward removing it from the oven. If you need to force the door then its not in the correct position.



### Refitting the Oven Door

1. The parts A, B, & C must be latched together.
2. Place the door in front of the oven at a position about 70% open.
3. Fit the long arms "C" into the top slots on the oven sides, keeping the door square so both arms go in together.
4. Lift the door up and backwards towards you slightly until you feel the long arms catch in their slots.
5. Lower the door as if opening, inserting the lower arm "A" into the bottom slot on oven side, guide in with forefinger.
6. Make sure that the notch in arm "A" engages in on the lip of the oven hinge section.
7. Try to wiggle the door gently from side to side, it should be firm and clearly latched into the oven. If force is required

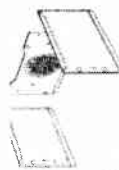
to fit the door then the door position is incorrect

8. Open door fully, release catch "B".
9. Close the door slowly and check that it closes correctly, the door is square to the oven and not catching on any part.

*If you have difficulty in removing or refitting the door, we recommend you visit any Smeg appliance retailer. They will willingly demonstrate this procedure.*

### LOOKING AFTER THE CONTINUOUS CLEAN LINERS

Your Smeg oven is fitted with special continuous clean liners. These are brown coloured panels fitted to the side and rear of the oven interior.

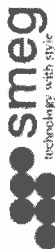


They are coated in a special enamel that absorbs cooking fats into the coating. These fats are then dispersed thinly over the surface of the liner so the heat from the oven will oxidize the fats and burn them out during ongoing cooking.

Using the oven at the lower temperatures will help these liners work best.

### DO'S AND DON'TS WITH CC LINERS

- ✦ Never spray oven cleaner or any chemicals onto the liner surface.
- ✦ Never scratch the surface coating.
- ✦ Remove and wash every 6-12 months in very hot water with a little detergent.
- ✦ Splochy marks and stains on the liners are normal.
- ✦ Replace liners if they become damaged.



## LOOKING AFTER THE OVEN

### CLEANING THE OVEN

#### COMMERCIAL OVEN CLEANERS

There are several brands of commercial oven cleaners that are available from most supermarkets. These products are a spray on foam and are generally caustic based. These products are fine to use on the inside of the oven only once the continuous clean liners are removed.

You can clean the side racks, oven interior, roof liner, oven racks and trays. Always follow the direction on the product.

Never spray these cleaners onto any stainless steel or white painted parts of the oven. Be very careful.

#### CLEANING THE INTERIOR OF THE OVEN

Although the oven is fitted with continuous clean liners, the oven will still get dirty and needs periodic maintenance.

The interior of the oven strips down for ease of cleaning:

- \* Remove all internal racks and trays.
- \* Remove pull-out roof liner
- \* Remove the side racks
- \* Remove continuous clean liner panels, side and back
- \* Lift up lower element cover and remove. (this is hooked over the back of the lower element, sometimes it is a little difficult to get out.)

Once the interior is stripped of hardware the cavity and elements can be sprayed with oven cleaners and wiped clean with paper towels.



The fan blade on the oven fan gets quite dirty. It is held on by a knurled nut with a left hand thread. This blade can be either removed and washed or sprayed with oven cleaner and sponged off.

Once the oven racks and side racks have been removed they can be cleaned with scouring pads, like Scotch-brite, steel wool and abrasive cleaners.

NB. The side racks will easily fit into the dishwasher.

The enamel trays can be cleaned with hot water and detergent and abrasive cleaners

#### CARING FOR THE STAINLESS STEEL FINISH

The stainless steel exterior of your oven is easily scratched and once marked they are difficult to remove.

Take care of the stainless steel exterior by wiping with a clean damp cloth and an abrasive free cleaner. Methylated spirits works well to remove finger marks. There are commercial stainless steel cleaners available. Be careful they do not polish the surface as this will leave a mark on the brushed finish of the oven.

### PROBLEM SOLVER

#### CONDENSATION AND STEAM

Often there is a concern from new users to Smeg ovens with the amount of steam and condensation inside the oven. A greater level of moisture than is normally expected inside the oven is normal and helps to keep the food moist during cooking. The amount of moisture is dependent on the food type, i.e. if it is fresh, defrosted or still frozen when cooking.

Excessive moisture can sometimes be found and comes from:

- \* Frozen food or food that is not fully defrosted.
- \* Not pre-heating the oven.
- \* Using static ( non fan) functions to cook meat.
- \* Excessive oven temperatures. Greater than 160-175 °C.
- \* Adding extra liquid to increase oven humidity.
- \* Using a covered roasting dish or oven bag.


Climatic conditions also play a part in oven condensation. During winter it pays to pre-heat the oven longer to reduce condensation.

#### WATER LEAKS OUT THE DOOR WHEN COOKING

This is sometimes noticeable when the door is opened during roasting meals. To eliminate this:

Ensure the oven is well pre-heated. Keep the door closed, do not inspect the food until you are expecting it to be ready. You do not need to haste nor turn food. The more you open the door to inspect or test the food the more condensation will result.

### WHAT TO DO IF THE OVEN WILL NOT HEAT

- \* Check power is on ( is the clock flashing 0:00)
- \* Check the cook is set correctly, not on automatic (0:00)
- \* Check the  symbol is showing on the clock display.
- \* Check you have both temperature and function selected.

### THE OVEN LIGHT WILL NOT GO

The oven light is controlled off the door micro switch. It will work when:

- \* Any cooking function is selected.
- \* The oven door is opened.
- \* Always check the oven lamp. Replacing the oven lamp is not covered under warranty. (See Pg7.)

### NO ALARM SOUND FROM CLOCK

The clock has 3 tone adjustments. Refer to Pg1. or Pg2. for notes on adjusting the tone levels.

### THE OVEN SHUTS DOWN

This oven is protected by a safety thermostat. If your oven stops and the clock goes out giving the impression of a power cut, your oven may have overheated. The oven will reset automatically once the temperature in the cabinet has lowered. You will need to set the oven clock again as it will be flashing (0:00).

### If this happens check:

What temperature and cooking function were you using when this problem occurred? ( using static non fan functions and high oven temperatures over 200°C for long periods can cause this problem).

The cavity cooling fan is running. ( turn on any cooking function and feel for air coming out from just under the oven door.

Use the oven again, only if the problem persists should you need to consider after sales service

**SPECIAL FEATURES FOR MODEL SA708**

The Smeg 70 cm wide oven model SA708 has some special features:

**ROTISSERIE GRILL OPTION:**

The rotisserie grill operates on any cooking function as long as the turn spit is fitted into the drive motor, "B".

The rotisserie can be used with :



FAN GRILL



STATIC GRILL

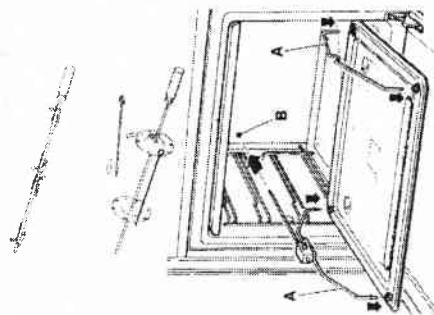


FAN FORCED

Use thermostat set at 150-175°C

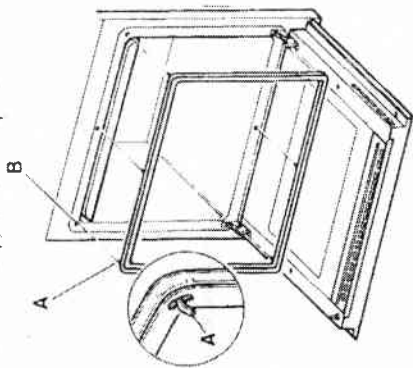
Use normal cooking temperatures, as described in this manual.

**ASSEMBLE TURN SPIT AS SHOWN**



Insert rotisserie into drive motor "B" with function controller set to 0 OFF position.

**REMOVING THE DOOR SEAL**  
Clean in hot soapy water and replace.

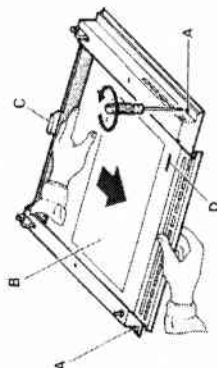


**INNER DOOR GLASS**

It is possible to clean the inner door glass.

- \* The door should be removed from the oven.
- \* Loosen the screws "A" by two turns.
- \* Firmly secure the door glass by holding it on the lower and upper sides.
- \* Pull the panel "B" towards you evenly until it is removed.
- \* Clean in hot soapy water and replace.

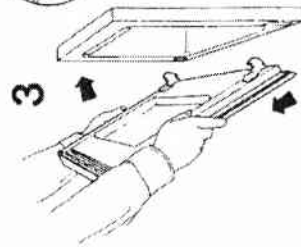
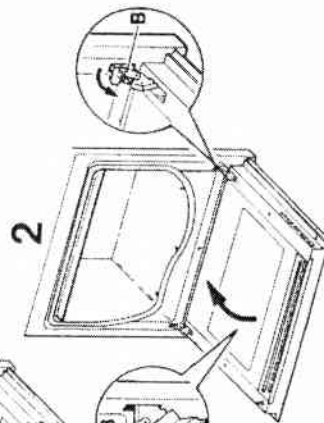
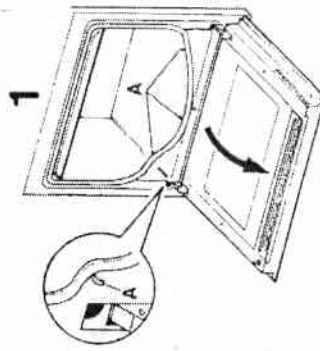
**NOTE:** The glass must be repositioned with the writing "D" legible, this means the reflective surface is facing the right direction.



**REMOVING THE DOOR**

The door on the SA708 oven removes slightly differently to that described on Pg 7.

1. Open door fully
2. Remove the bottom of the oven door seal. (fig 1)
3. Flip up the tab "B" on each hinge upwards until they catch, letting the door rest on the tabs "B" the door will remain ajar. (fig 2)
4. Hold the door firmly on both sides, close slightly and lift up and towards you in order to remove it from the oven.



**REFITTING THE DOOR**

To reposition the door, reverse the procedure.

1. Place the door onto the oven at about 30% open. (fig 3)
2. Slip the left and right hinge arms into the oven with the door square and level, so both arms go in evenly.
3. Once inserted, open the door fully. Remove and fold away the tabs "B".
4. Refit the door seal.
5. Close the door slowly to ensure there are no problems.

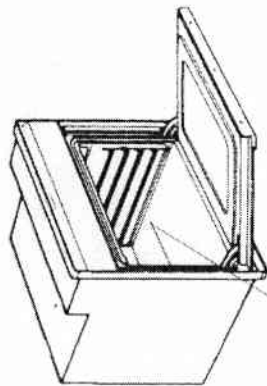




**WARRANTY AND SERVICE**

**MULTI-FUNCTION OVENS ... 10**

**IDENTIFYING YOUR OVEN MODEL**



The appliance DATA PLATE is attached on the inside of the left hand frame panel.

The model No. eg. SA398

**BEFORE CALLING FOR WARRANTY ASSISTANCE**

**OVEN IS NOT OPERATING**

- \* Check power is on.
- \* Check clock is correctly set and on manual.
- \* The oven door is shut.

The oven light bulbs are not covered by warranty. If the oven light does not go, check the lamp first.

**OPERATING PROBLEMS**

If you have problems getting the results you expect from your oven, read through this manual again and check you are following the procedures.

Your Smeg oven operates differently from most other ovens and will require some adjustment in cooking technique.

**SERVICE AND WARRANTY**

Smeg appliances are covered by a 2 year (24month) exclusive warranty. It is important to record your **Date of Purchase** and retain your original purchase invoice.

If you have moved into a home with the product already installed and you do not know the date of purchase, you must record the date you took occupancy and the name of the builder or estate agent.

Proof of purchase is required in order to obtain warranty service.

Smeg products are only warranted to the original (first) user.

We recommend that you record these details here as well as filing the invoice and any other details in a safe place.

Dealer from whom the product was purchased: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Model No: \_\_\_\_\_

Each country has consumer legislation that applies. Any warranty offered by the distributor is in addition to the rights available to you under that legislation.

**HOW TO OBTAIN SERVICE**

After sales service is available through a national service network.

**AUSTRALIA**

Area	Telephone No.	Fax No.
Sydney	(02) 9384 5678 sales/adm	(02) 9666 5529
	(02) 9316 7528	
Queensland	(02) 9385 5633 service	(02) 9316 7528
	(07) 3268 4911	(07) 3268 3112
Newcastle	(049) 614 811	(049) 622 738
Canberra	(06) 280 7099	(06) 280 7137
Wagga Wagga	(0269) 213 888	(0269) 214 326
Victoria	(03) 9795 1177	(03) 9795 1017
Tasmania	(008) 633 15184	(03) 6331 7763
South Australia	(08) 8346 1888	(08) 3849 1034
Western Australia	(09) 356 5555	(09) 356 5556

**NEW ZEALAND**

For service assistance, contact the retailer where the appliance was purchased, they will arrange service for you.

Or contact Applico Group Ltd, directly on (09) 574-1050 or Toll free on 0800-65-55-25  
Service Direct Fax, (09) 574-1071



Smeg Appliances are distributed by:

**AUSTRALIAN DISTRIBUTOR**

**OMEGA APPLIANCES PTY LTD**  
2-8 BAKER ST  
EAST BOTANY NSW

P.O. BOX 55, BOTANY NSW 2019

PHONE: FREE CALL 1800-815-581

**NEW ZEALAND DISTRIBUTOR**

**APPLICO GROUP LTD**  
120 CAPTAIN SPRINGS ROAD  
ONERUNGA, AUCKLAND

PRIVATE BAG 92900, ONEHUNGA  
AUCKLAND.

PH (09) 574-1050 FAX (09) 574-1051

# RANGEHOOD - Smeg OA412FRX

## 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, thermosiphons, water-heaters, etc.).
- Comply with the official instructions provided by the competent authorities in merit when installing the disposal duct. In addition, exhaust air should not be discharged into a wall cavity, unless the cavity is designed for that purpose.
- 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

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

In the **Filtering** version (Fig. 1/2), 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. 3), 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

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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. 5). 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.

The filtering version of the apparatus can be assembled as indicated in Fig. 1, the air venting system being upwards, or as indicated in Fig. 2, the air venting system being frontwards.

For installation according to Fig. 2, do as follows:

1. Take off the air venting flange and put on the supplied tap T instead (Fig. 6).
2. Take off plate P unscrewing the 3 screws (Fig. 6).
3. Take off the front plate F unscrewing the 2 screws A (Fig. 6) and put a new plate according to your requirement (minimum height 80 mm).

Fixation as indicated in Fig. 7:

Using the relative template make the 4 necessary fixing holes in the bottom of the cupboard and cut the air venting hole: the opening for the air venting is not necessary for the filtering version of Fig. 2. 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. 8 (upon request):

Fix the brackets onto the pensile minding that they need to be positioned correctly (see Figure). 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.

Make the electrical connections.

## OPERATION

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### Controls of Fig. 9:

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. 10:

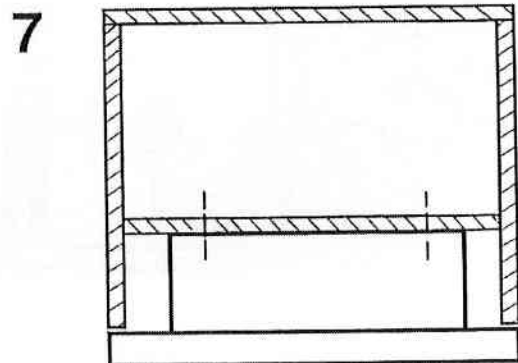
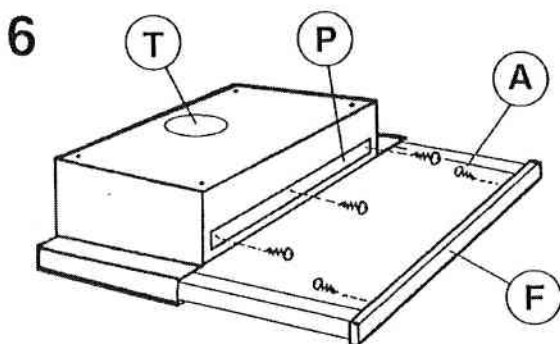
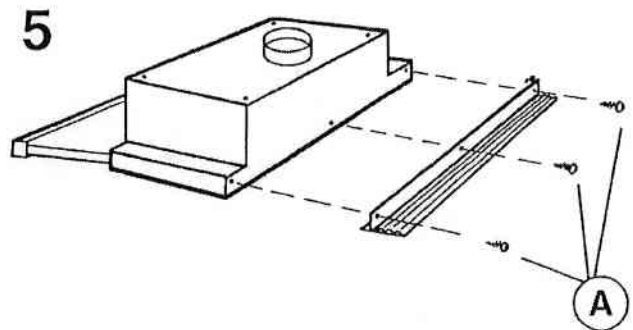
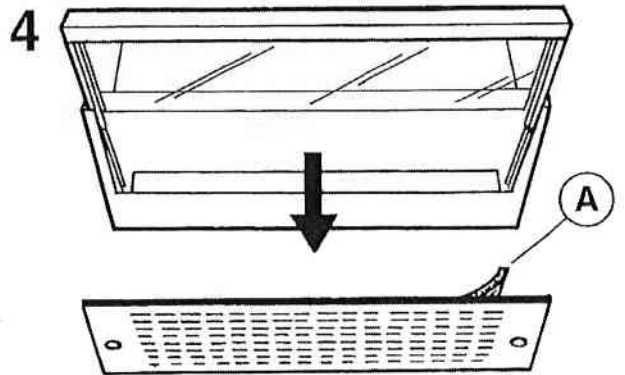
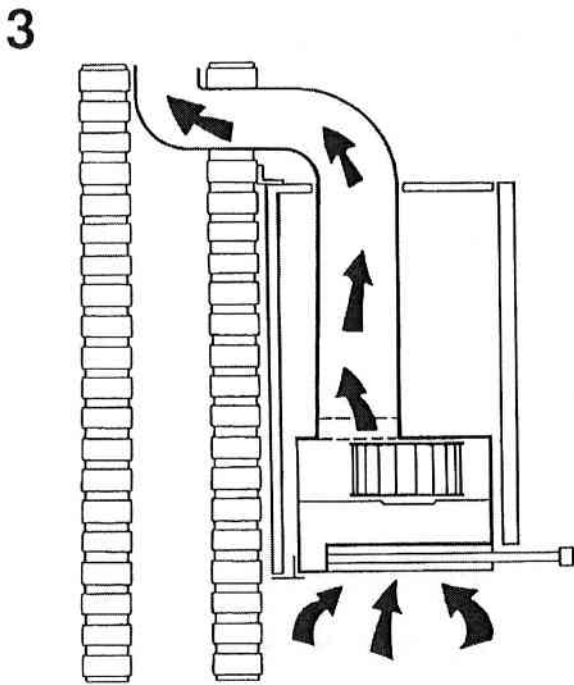
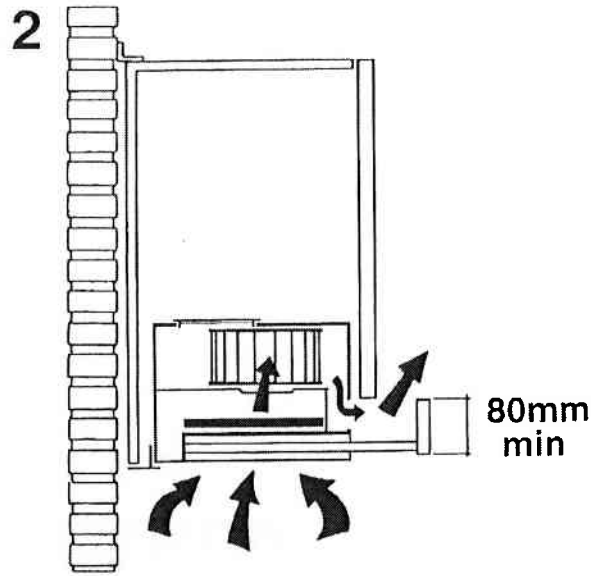
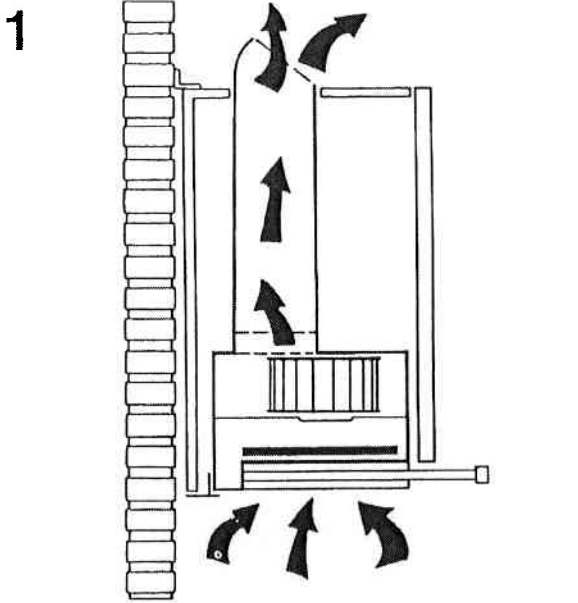
Switch D: position A (automatic), the motor and the light are automatically regulated ON or OFF by the opening/closing of the truck. Position M (manual), the light is on. Position 0, the light is off.

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. 4):

- open the truck pulling it 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).

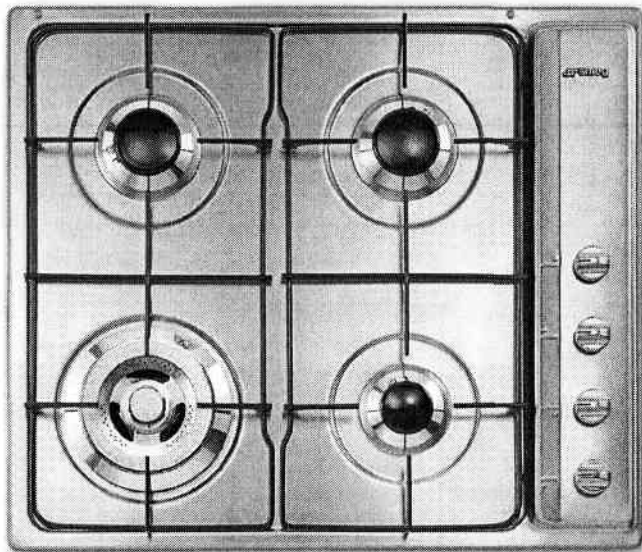
If the **light bulbs** need changing, slacken the light cover by disconnecting the screw and remove the bulb itself (Fig. 11). Replace with a bulb of the same type.



# COOKTOP - Smeg SAR64AXS



installation  
and operating  
instructions



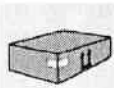
SAR64X1  
cooktop

## Introduction

### 1 INSTRUCTIONS FOR SAFE AND PROPER USE



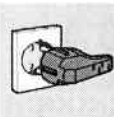
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKING HOB. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKING HOB. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. 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.



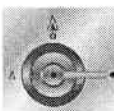
THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.

**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.

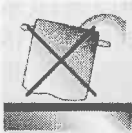
## Introduction



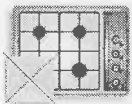
THE IDENTIFICATION PLATE, WITH TECHNICAL DATA, SERIAL NUMBER AND MARKING IS CLEARLY VISIBLE UNDER THE CASING.

**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.



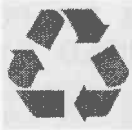
**DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING HOB GRIDS.**



**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.*

## Instructions for the user



### 7 USING THE HOB

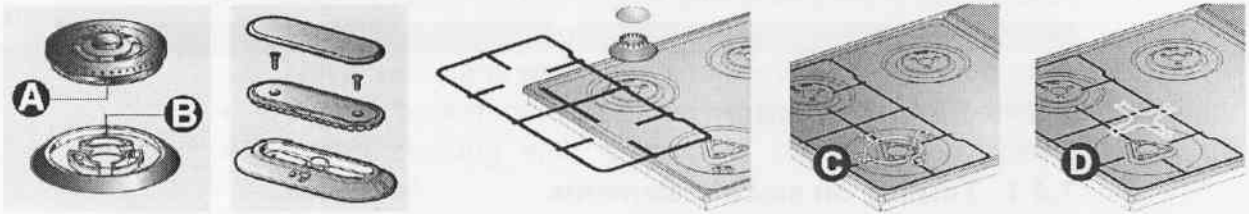


Before turning on the burners, make sure that the burner rings, caps and grids have been fitted correctly.

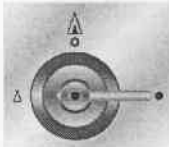
In the wok burner, notch **A** must be aligned with pin **B**.


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.

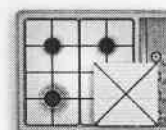
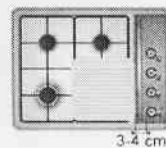


Should the burners go off accidentally in the models with valves, a safety device will trip after approximately 20 seconds to block the gas outlet even if the cock is open.

#### 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.

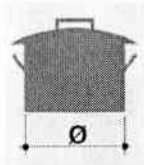






## Instructions for the user

### 7.3 Diameter of containers

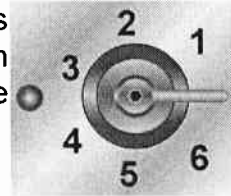


Burners	Ø min. and max. (en cm.)
Auxiliary	12-14
Semirapid	16-20
Rapid	22-26
Rapid large	22-26
Wok	22-34
Fish burner	Special oval-shaped vessels

### 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.

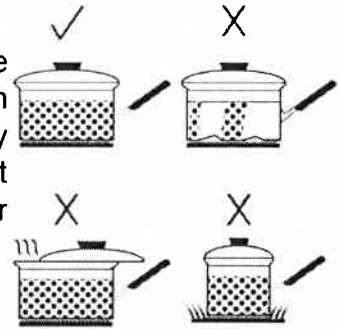
POSITION	HEAT INTENSITY	POSSIBLE COOKING
0	Off	
1	Weak	To melt butter, chocolate, etc. To heat small amounts of liquid.
2	Soft	To heat larger amounts of liquid.
3	Slow	To defrost frozen food and prepare stews, cooking at or just below boiling point.
4	Medium	To cook food which has to reach boiling point, 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.

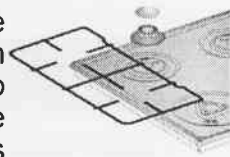
Use normal non-abrasive products and remove spots or residuals with non-scratch sponges or, if need be, with wood or plastic utensils.

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 oxidisation (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

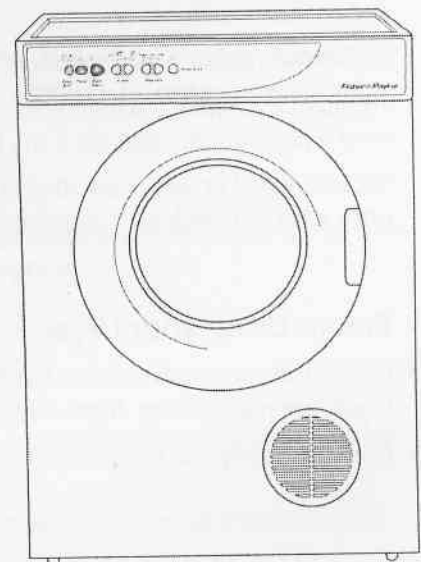
### 9 PROBLEMS AND CAUSES

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 - Fisher & Paykel AD55

**Fisher & Paykel**  
innovative living



ED56, AD55, AD39

**Dryer**  
**Installation instructions and**  
**User guide NZ, AU & PAC**

Congratulations on purchasing a Fisher & Paykel dryer. Your new dryer will give you the convenience of tumble drying and your clothes the advantage of not being subjected to the harsh overdrying effects of the sun. Your clothes will feel softer, retain their shape better and will require less ironing.

At Fisher & Paykel we aim to provide products that are simple to use, ergonomic and energy efficient. Thousands of tonnes of washing and 70 years of laundry experience have been programmed into your dryer to help give you the best possible performance.



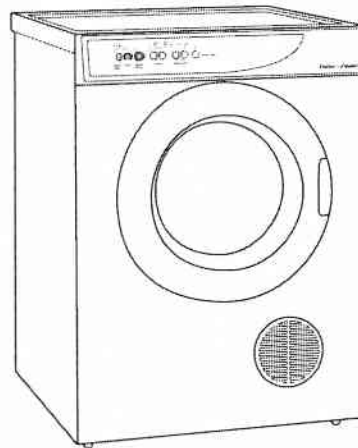
We hope you enjoy your new dryer. We have certainly enjoyed designing it.

### Cost to Dry

Many people are reluctant to use a dryer because they believe they are expensive to run. True enough, sunshine is free, but we don't always have sunshine and the benefits to you and your clothes can make machine drying worthwhile.

The following example of a 2.5kg load is used to demonstrate the cost of drying.

- 4 T-shirts
- 1 Sweat Shirt
- 5 Pair Underpants
- 5 Pairs Socks
- 1 Pair Trousers
- 2 Pair Shorts
- 3 Handkerchiefs



This load was spun at a high spin speed (1000 rpm) and dried in an Electronic Dryer on dryness level 4 (Medium dry and Extra dry lights on). The load took 60 minutes to dry.

For example if power costs 10 cents / unit, the load will cost approximately 15 cents to dry (1.48 units x 10c). Check with your local Electricity Supply Authority for your domestic tariff.

### Before Using your Dryer

- Ensure the correct installation has been used for the dryer type. The Dualcare and Electronic Dryers are rear venting dryers while the Compact Dryer is a front venting dryer.
- Read the Safety and Installation Instructions.



## Important Safety Instructions



### Dryer Use



### **WARNING!**

To avoid a fire hazard, including spontaneous combustion:

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



### **CAUTION!**

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

### Lint

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

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





## Important Safety Instructions



### Spontaneous Combustion



#### **WARNING!**

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

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

## Sorting and Loading

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

### Before Drying

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

### Drying Times

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

### Lint

- Dry lint givers and lint collectors separately.

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

### To Reduce Creasing

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

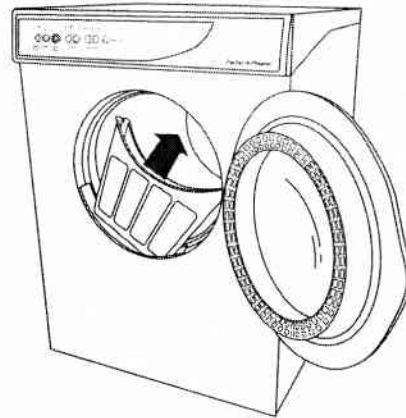
## Cleaning the Lint Filter

### Electronic and Dualcare Dryers

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

The lint filter is located in the door opening.

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



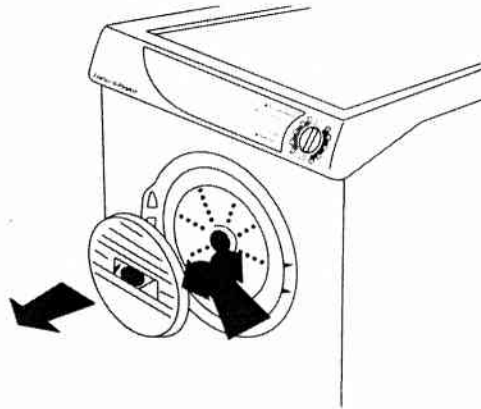
### Compact Dryers

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

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

#### Note:

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



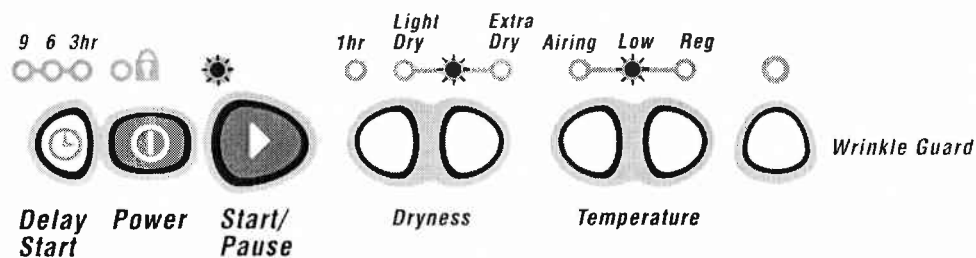
## Electronic Dryer

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

### Using your Dryer

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

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



### Dryness Levels

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

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

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

#### Light to Medium Settings

Delicate fabrics e.g. synthetics

Fabrics prone to shrinking e.g. sweatshirts

or if you want the clothes slightly damp for ironing

#### Medium to Extra Dry Settings

Heavier fabrics e.g. towels

Durable fabrics e.g. denim

### Airing/Cool Down

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

# Electronic Dryer

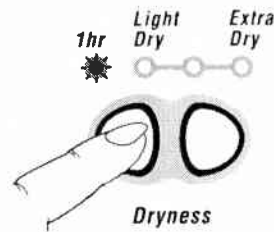
## 1 Hour Setting

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

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

**Note:**

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

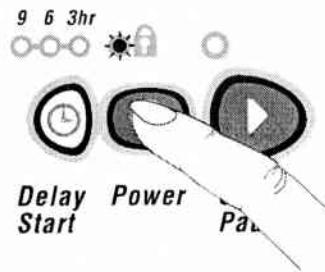


## Key Lock

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

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

To remove the key lock repeat steps 2 and 3.



## Pausing the Dryer

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

**Note:**

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

## Drum Reversal

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

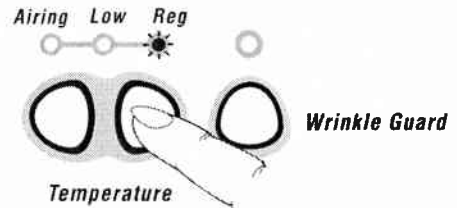
# Electronic Dryer

## Temperature Settings

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

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

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



## Delay Start

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

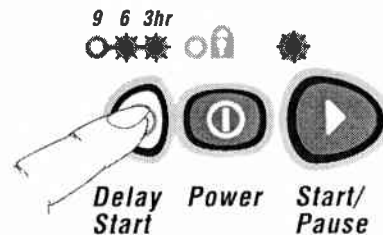
- 1 Select drying cycle.
- 2 Press **DELAY START** once for a delay of 3 hours. Press again for 6 hours, a third time for 9 hours and again to return to normal.

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

### Note:

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

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

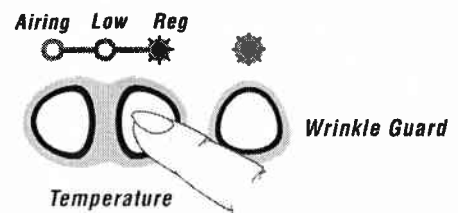


## Wrinkle Guard

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

At the end of the cycle the drum will rotate briefly every 5 minutes while cool air is blown through the clothes. **WRINKLE GUARD** will continue for 12 hours or until the dryer is turned off. The dryer will beep to remind you that the cycle is finished.

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



## Compact and Dualcare Dryers

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

### Using your Dryer

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

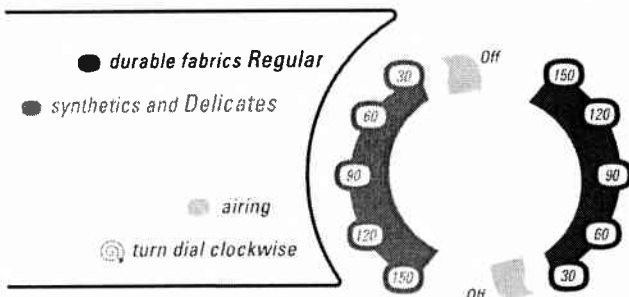
**Note:**

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

### Drying Cycles

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

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



**Note:**

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

### Airing/Cool Down

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

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

## Compact and Dualcare Dryers

### Drying Times

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

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

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

## Drying Rack

### Electronic and Dualcare Dryers Only

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

### How to use the Drying Rack

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

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

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

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



## Operating Problems

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

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

Is the electrical cord plugged in?

Is the power switched on at the wall?

Is the door securely closed?

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

Make sure the timer is not in the OFF position.

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

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

Try selecting a higher dryness level.

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

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

Try pressing START/PAUSE again.

Has the KEY LOCK been set?

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

Is the lint filter clean?

Is the airflow system free from obstruction?

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

Has WRINKLE GUARD been turned on?

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

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

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

## Manufacturer's Warranty

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

### **Fisher & Paykel Undertakes to:**

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

### **This Warranty DOES NOT Cover**

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

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

### **Note:**

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

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

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

## Customer Care



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

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

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

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

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

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

**Email:** customer.care@fp.co.nz    **Postal address:** P.O.Box 58732, Greenmount, Auckland

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

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

### In Australia If You Need Assistance...\*

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

**Toll Free:** 1300 650 590    **Fax:** (07) 3826 9298

**Email:** customer.care@fp.com.au    **Postal address:** PO Box 798, Cleveland, QLD 4163

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

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

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

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

### Product Details

Fisher & Paykel Appliances Ltd

#### Model/Serial No.

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

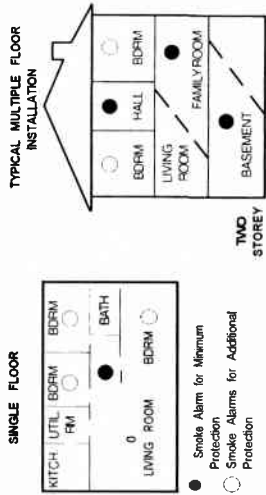
**Dealer** \_\_\_\_\_ **Suburb** \_\_\_\_\_

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

# SMOKE DETECTORS

## RECOMMENDED LOCATIONS OF ALARMS

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



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

## SMOKE ALARM DESCRIPTION

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

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

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

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

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

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

## SMOKE ALARMS HAVE LIMITATIONS

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

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



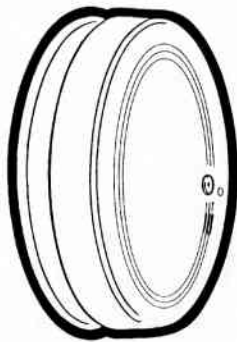
## Clipsal Lifesaver® Smoke Alarm

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

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

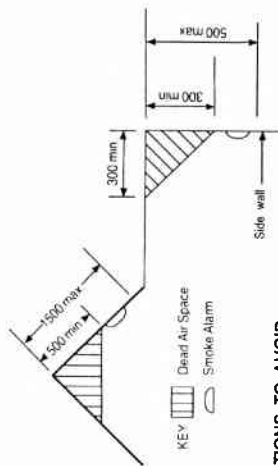
Suitable for single use or interconnection of up to 40 alarms.

Tested and passed to AS3786 — 1993.



IMPORTANT: Please leave this manual with the owner.

110-647C



**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**

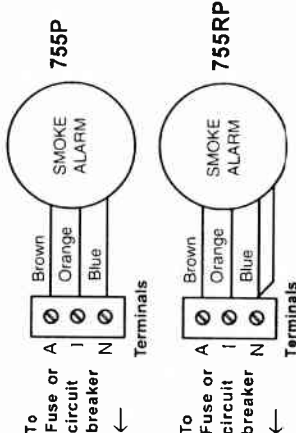
- The Hush control will temporarily silence the alarm for approximately 15 minutes.
- After 15 minutes the unit will automatically revert to the fully alert mode.
- Very dense smoke will override the Hush control and sound the alarm.
- The Hush feature can be used repeatedly to silence the alarm until 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 alarm detects the smoke and sounds the alarm cannot be inadvertently silenced by the HUSH/TEST button of other units. In this case all of the alarms will continue to sound for as long as smoke is detected or until the HUSH/TEST button of the triggering alarm is pressed.
- The Smoke Alarm produces an audible sound of 85 decibel alarm at 3 metres.

**INSTALLATION**

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

**WIRING INSTRUCTIONS**

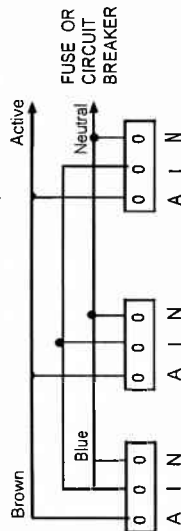
- 240V a.c. installation must be carried out by a licensed electrician or similarly qualified person in accordance with the SAA Wiring Rules (AS3000). Do not connect mains to the I terminal. Permanent damage may result.
- Do not conduct an insulation resistance test to any circuit with the Smoke Alarms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



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

**MULTIPLE ALARM WIRING**

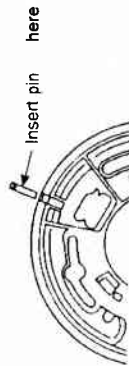
- Use 1.5mm<sup>2</sup> minimum solid or stranded wire with a rating of 240V. When interconnecting, the maximum wire length between any two Smoke Alarms is 450m for 1.5mm<sup>2</sup> (20 OHMS loop resistance).
- This Smoke Alarm may be interconnected with as many as 39 Clipsal Lifesaver or 755 Series 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.

- To replace the battery, rotate the Smoke Alarm in the direction shown by the arrow on the unit's cover.
- Disconnect the mains wiring by pulling the connector away from the Smoke Alarm.
- Remove the battery from compartment.
- Connect a new battery and place it into the battery compartment.
- 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 red light 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's 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.  
If the door is hot, or if you see smoke coming through the cracks, do not open the door. Use an alternative exit.
3. If the inside of the door is cool, place your shoulder against it, open it slightly and be ready to slam it shut if heat and smoke rush in.
4. If the air is smoky, stay as close to the floor as possible.
5. Breathe shallowly through a cloth, which if possible should be wet.
6. Once outside, go to your pre-selected assembly area and make sure everyone else is there.
7. Call the Fire Service from a neighbour's home - never from your own.
8. Do not return to your home until fire officials give you permission to do so.

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

**TROUBLESHOOTING**

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

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

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

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

**WARRANTY**

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

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

**WARRANTY CONDITIONS**

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

**Note:** It is illegal to send radioactive material through Australia Post. Send by courier. Check for similar conditions with any forwarding agency before sending this product.

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

**Clipsal Lifesaver Smoke Alarm**

MODEL 755P  755RP

Serial Alarm

Purchased From

Date of Purchase

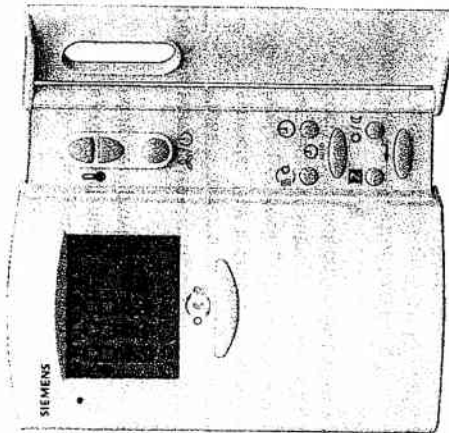
Product of Gerard Industries Pty Ltd Registered offices in all States  
 ACN 007873529 New South Wales (02) 9794 9200  
 Victoria (03) 9207 3200  
 Queensland (07) 3244 7477  
 South Australia (08) 8269 0555  
 Western Australia (08) 9442 4444  
 Northern Territory (08) 8947 0278  
 Tasmania (003) 31 6951

Head Office  
 12 Park Terrace, Bowden  
 South Australia 5007  
 Telephone (08) 8269 0511  
 Facsimile (08) 8340 1724

# 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. (1 = Monday through 7 = Sunday).

### Operation modes

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

### Do you wish to change to Comfort mode?

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

### Do you wish to change to Energy Saving mode?

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

### Do you wish to change to Auto Timer mode?

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



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

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

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

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

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

This button is not used.



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

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

**What is the green LED for?**

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

**Do you want just heating?**

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

**Do you want just cooling?**

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

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

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

**Do you want ventilation fan only?**

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

**Energy saving tips without sacrificing comfort**

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

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

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

## Trade Suppliers / Services

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

3266 0444

1300 650 590

Contact Building Manager

Contact Building Manager

Contact Building Manager