



Instruction Manuals

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**INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS**

FAS ASSISTED BUILT-IN OVENS



**distributed by
DeLonghi
Pty Ltd**

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or be faulty installation.

PRODUCT LABEL



IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet.
- Do not operate the appliance barefooted.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure they do not play with the appliance.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

FIRST USE OF THE OVEN

It is advised to follow these instructions:

- Furnish the interior of the oven as described at chapter "Cleaning and maintenance".
- Insert shelf and tray.
- Switch on the empty oven on max to eliminate grease from the heating elements.
- Let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent, then dry carefully.

This appliance has been designed and constructed in accordance with the following codes and specifications:

AS/NZS 60335-1	General Requirements for Domestic electrical appliances
AS/NZS 60335-2-6	Particular Requirements for Domestic electrical cooking appliances
AS/NZS 1044	Electromagnetic Compatibility Requirements.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly.

In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in the off position.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds, young children should be kept away.
- Young children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- During and after use of the appliance, certain parts will become very hot. Do not touch hot parts. Care should be taken to avoid touching heating elements inside the oven.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- Make sure that electrical cables connecting other appliances in the proximity of the oven do not become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip

tray on the base of the oven chamber.

- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **Fire risk!** Do not store flammable material in the oven.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING: Taking care NOT to lift the oven by the door handle.**
- **IMPORTANT NOTE:** This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.
- **Do not operate your appliance by means of an external timer or separate remote-control system.**
- **This appliance is for domestic use only.**

INSTALLATION

CAUTION:

- This appliance must be installed in accordance with these installation instructions.
- This appliance shall only be serviced by authorized personnel.
- This appliance is to be installed only by an authorised person.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the oven from mains power supply before carrying out any maintenance operations or repairs.

ELECTRICAL REQUIREMENTS

- The oven is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The plug must be connected to an earthed socket in compliance with safety standards.
- The appliance must be connected directly to the mains placing a two pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the appliance has been installed, the switch or socket must always be accessible.
- **If the supply cord is damaged it must be replaced by the manufacturer or its Service Agent or a similarly qualified person in order to avoid a hazard.**

N.B. The connection of the appliance to earth is mandatory. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system call a qualified electrician. He should also check that the domestic electrical system is suitable for the power drawn by the appliance.

REPAIRS

REPLACING THE POWER SUPPLY CABLE

- Unhook the terminal board cover by inserting a screwdriver into the two hooks **A** (fig. 2).
- Open the cable gland by unscrewing screw **F** (fig. 3), unscrew the terminal screws and remove the cable.
- The new supply cable, of suitable type and section, is connected to the terminal board following the diagram fig. 1.

FEEDER CABLE SECTION TYPE H05RR-F

220 - 240 V ac 2250 W (9,8 A) 3 x 1,5 mm²

Figure 1

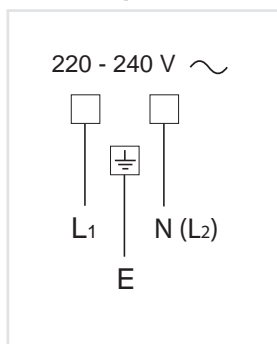


Figure 2

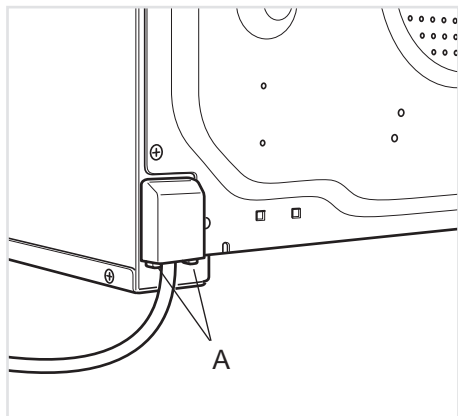
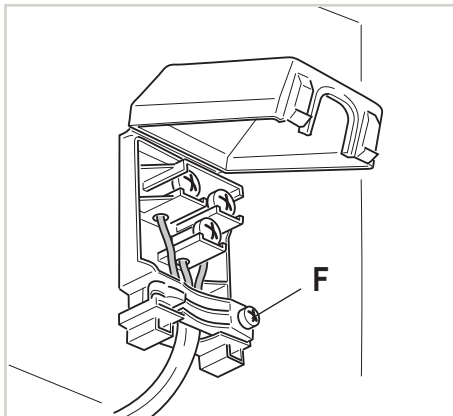


Figure 3



ELECTRIC DIAGRAM

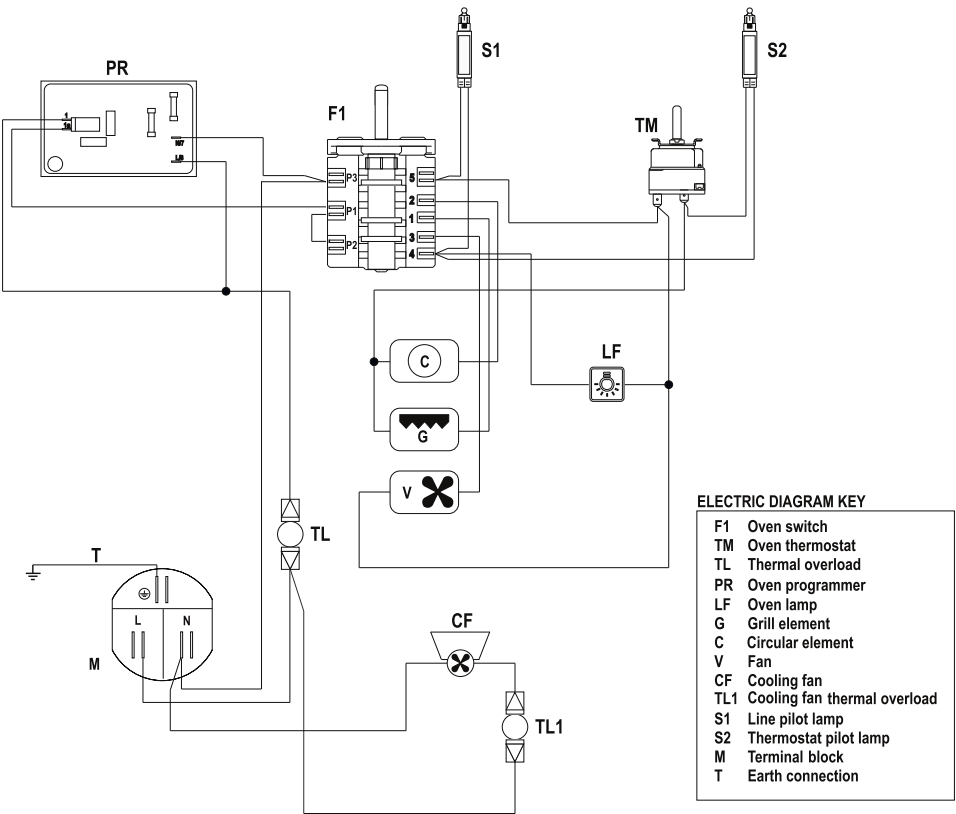


Figure 4

FITTING REQUIREMENTS

WARNING: Taking care **NOT** to lift the oven by the door handle.

The oven must be built-in in a standard module of furniture of 60 cm width and depth.

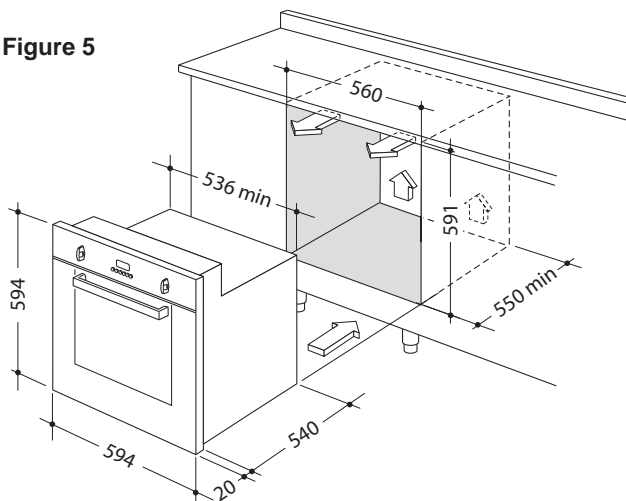
It is to be fit up in a module having the clearance as shown in the pictures.

On the lower side, the oven must lay on supports standing the oven weight.

The ovens are secured by four screws that pass through the surround.

They must locate firmly and squarely in the edges of the cabinet or add panels to achieve a secure location.

Figure 5



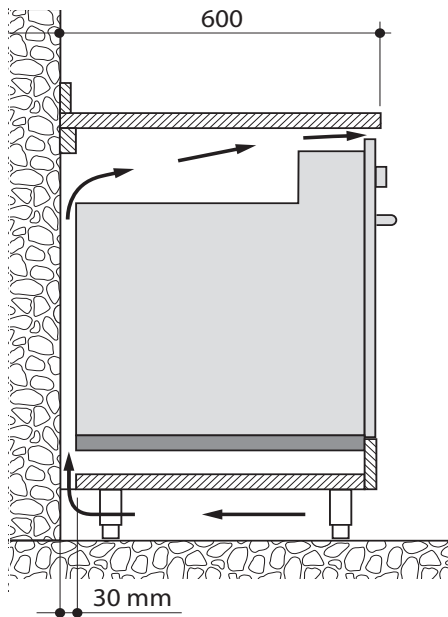
The walls surrounding the oven must be made of heat-resistant material. Both the veneered plastic and the adhesive used must be resistant to temperatures of 120°C in order to prevent unsticking and deformation.

FITTING THE OVEN INTO A BASE

The space available should be of the dimensions shown in the figure 5.

Arrangements should be made for an adequate supply of the air to the oven to avoid overheating (fig. 6).

Figure 6



WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Figure 7

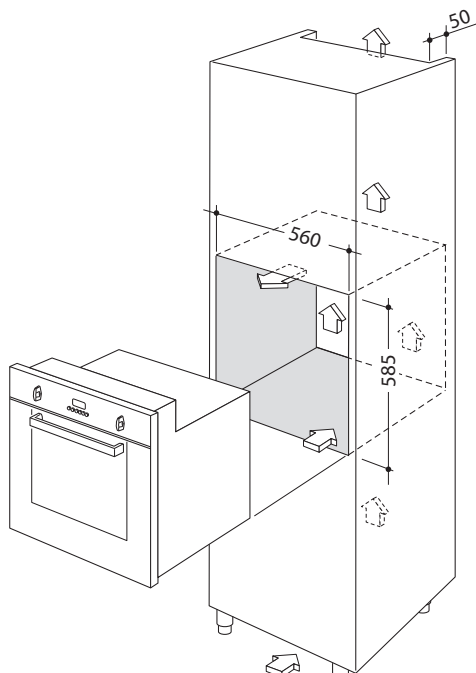
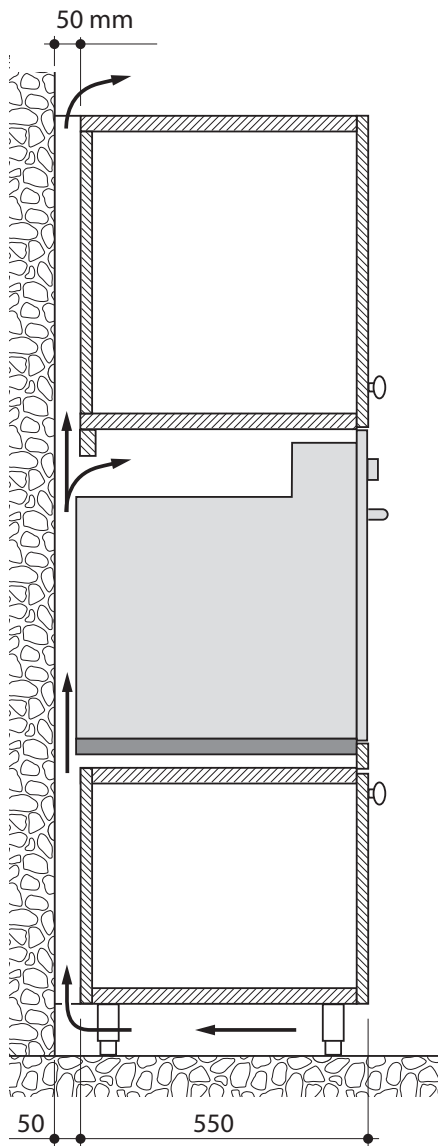


Figure 8



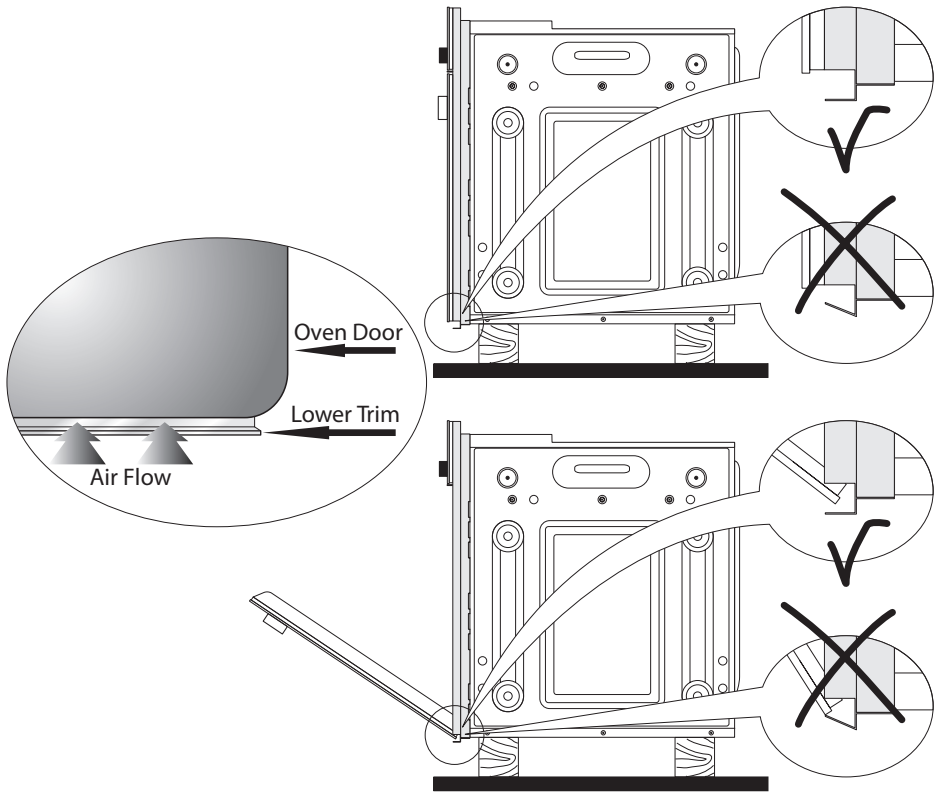
FITTING THE OVEN INTO A COLUMN

The cabinet should have the dimensions as per fig. 7.

Furthermore it is necessary that the oven is provided with a chimney as per fig. 8.

If the column unit reaches the ceiling an outlet must be provided through which air can flow to the outside

Figure 9



IMPORTANT:

Please take extra care not to damage the lower trim of the oven.

Ensure the oven sits on wooden blocks or similar supports when it is removed from the carton as shown in above diagram. This will prevent any damage to the lower trim.

Should the lower trim become damaged, straighten the trim and ensure the oven door opens fully without obstruction from the lower trim.

After installation check the lower trim is still undamaged.

The space between the bottom of the door & the lower trim is important to allow proper air circulation into the oven.

The oven door should be opened slowly to it's fully open position ensuring there is adequate clearance between the bottom of the door and the lower trim.

The manufacturer does not accept responsibility for any damage to the oven resulting from incorrect installation.

FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with screws (not supplied) as figure 10.

It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

Note

It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 6 - 8 - 9.

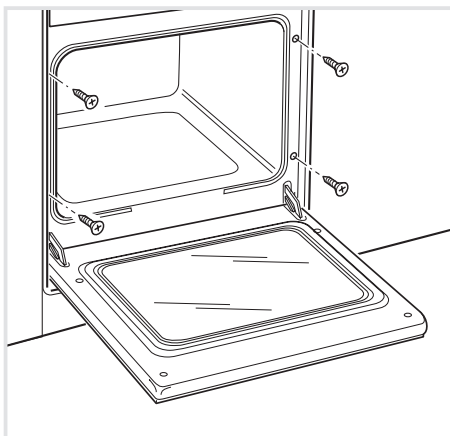
Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

Caution!

Do not lift this oven by the door handle.

Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven frame.

Figure 10





USE AND CARE

CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.

USING THE OVEN FOR THE FIRST TIME

Operate as follows:

- Assemble the wire racks to the oven walls using the 2 screws (Fig.11).
- Slide into the guides, the shelf and the tray (fig. 12).
The shelf must be fitted so that the stop notches, which stop it sliding out, point down; the guard rail shall be at the back.
- To eliminate traces of grease in manufacture it is necessary to preheat the oven at the maximum temperature:
 - For 60 minutes in the  position and for another 15 minutes in the  position.
- Unscrew the fixing screws and slide off the wire racks to the oven wall as in fig. 11.
- Clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

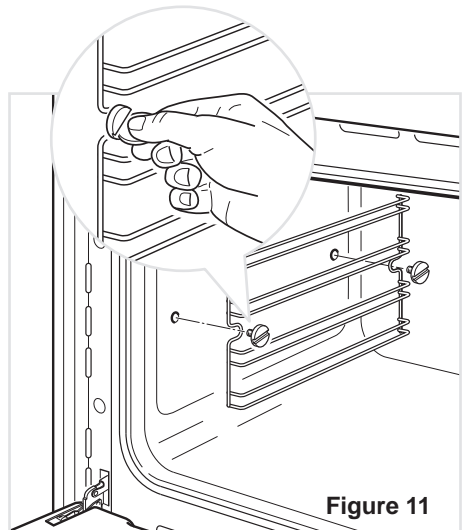


Figure 11

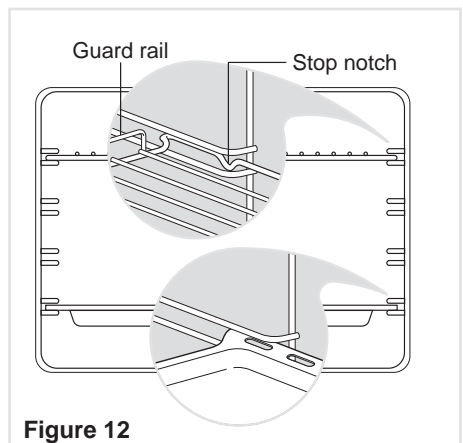
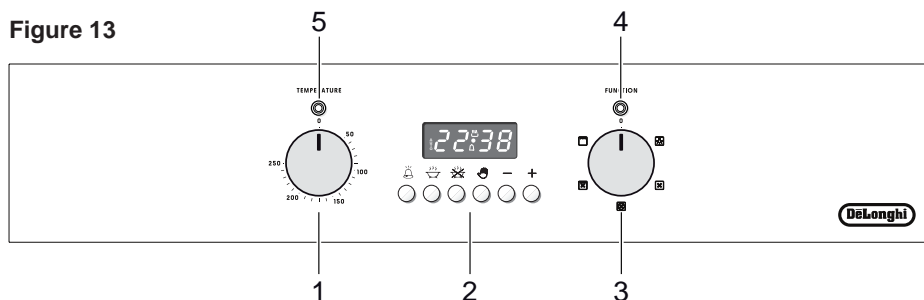


Figure 12

COOKING WITH A FAN ASSISTED OVEN

Figure 13



CONTROLS DESCRIPTION

1. Oven temperature control knob
2. Electronic programmer
3. Function selector control knob
4. Power on indicator light
5. Oven temperature indicator light

Note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use. The cooling fan may also operate when the oven is switched off. This fan is to reduce the external temperature of the appliance and cool the internal components.

Attention: The oven door becomes very hot during operation. Keep children away.



GENERAL FEATURES

As the name implies, this oven features a number of special characteristics from the functional point of view.

No. 3 different thermostatic control functions are available to satisfy all cooking requirements, provided by 2 heating elements:

- Circular element 2200 W
- Grill element 2000 W

NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250°C), for 60 minutes in the position  and for further 15 minutes in the position  (thermostat knob on position 200°C), to eliminate possible traces of grease on the heating elements.

WARNING:

The door is hot, use the handle.

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

OPERATING PRINCIPLES

Heating and cooking in the fan assisted oven are obtained:

a. by forced convection

A fan sucks in the air contained in the oven, which circulates it through the circular heating element and then forced back into the oven by the fan.

Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.

b. by radiation and ventilation

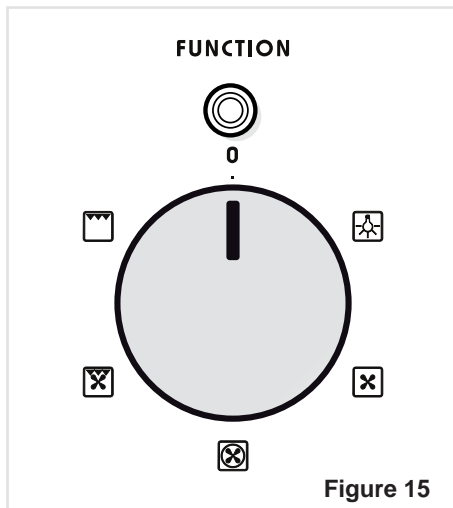
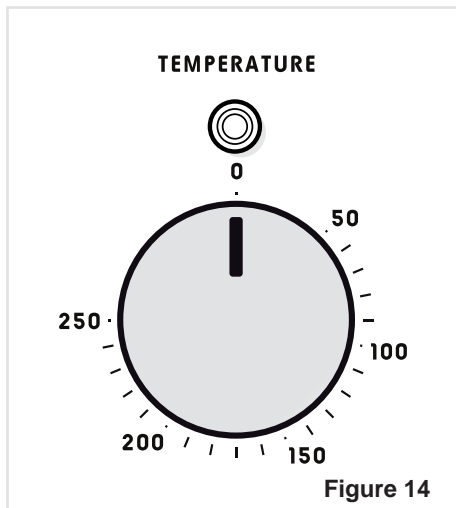
The heat irradiated by the infrared grill resistance is distributed in the oven by the fan (use with the oven door closed).

c. by radiation

The heat is radiated by the infrared grill resistance (use with the oven door closed).

d. by ventilation

The food is defrosted by using the fan only function without heat.



THERMOSTAT KNOB

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

To set the temperature, turn the thermostat control knob indicator mark to the required temperature.

The elements will turn on or off automatically which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed above the knob.

FUNCTION SELECTOR KNOB

Rotate the knob clockwise to set the oven for one of the following functions.



OVEN LIGHT

By turning the knob onto this setting we light the oven cavity.

The oven remains alight while any of the functions is on.



DEFROSTING FROZEN FOODS

Only the oven fan is on. To be used with the thermostat knob on “0” because the other positions have no effect. The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.



HOT AIR COOKING

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be regulated between 50 and 250°C with the thermostat knob. It is not necessary to preheat the oven.

Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i.e. lasagna, lamb, roast beef, whole fish, etc.



VENTILATED GRILL COOKING

The infra-red grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 200°C maximum.**

It is necessary to preheat the oven for about 5 minutes.

For correct use see chapter "GRILLING AND AU GRATIN".

Always grill with the oven door closed.

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



GRILLING

The infra-red heating element is switched on.

The heat is diffused by radiation.

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 200°C maximum.**

For correct use see chapter "USE OF THE GRILL".


Always grill with the oven door closed.

Recommended for:

Intense grilling, browning, cooking au gratin and toasting etc.

COOKING ADVICE STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
- Set the thermostat knob to position 175 °C and preheat the oven.
- Fill the dripping pan with hot water.
- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 130 °C.


When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.


COOKING DIFFERENT DISHES AT THE SAME TIME

With the function selector in position  the ventilated oven allows you to cook different types of food at the same time.

Fish, cakes and meat can be cooked together without the smells and flavours mixing. The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 20° - 25°C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

REGENERATION

Set the switch to position  and the thermostat knob to position 150° C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.


The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

ATTENTION: the oven door becomes very hot during operation. Keep children away.

GRILLING AND “AU GRATIN”

Grilling may be done using the grill+fan setting , in this setting the hot air completely surrounds the food that is to be cooked, to give a more even and rapid cooking process.

Set the temperature knob **between 50°C and 200°C maximum**, preheat the oven, then simply place the food on the grid.

Close the door until grilling is complete.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.







ATTENTION: the oven door becomes very hot during operation. Keep children away.

ELECTRONIC PROGRAMMER

The electronic programmer is a device which groups together the following functions:

- 24 hours clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Program for automatic oven cooking
- Program for semi-automatic oven cooking

Description of the buttons:

-  Timer
-  Cooking time
-  End of cooking time
-  Manual position and cancellation of the inserted cooking program
-  To increase the numbers on the digital display
-  To decrease the numbers on the digital display.

Description of the illuminated symbols:

AUTO - flashing - Programmer in automatic position but not programmed

AUTO - illuminated - Programmer in automatic position with program inserted.



Automatic cooking taking place



Timer in operation



and **AUTO** - flashing - Program error.

(The time of day lies between the calculated cooking start and end time).

Note:

Select a function by the respective button and, in 5 seconds, set the required time with the \oplus / \ominus buttons ("one-hand" operation).

After a power cut the display resets to zero and cancels the set programs.

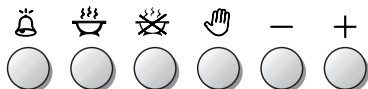


Figure 16

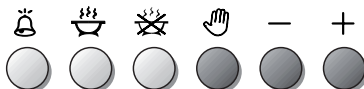









Figure 17

ELECTRONIC CLOCK (fig. 17)

The programmer is equipped with an electronic clock with illuminated numbers which indicates hours and minutes.



Upon immediate connection of the oven or after a power cut, three zeros will flash on the programmer display.


To set the correct time of day it is necessary to push the  button and then the  or  button until you have set the correct time (fig. 17).

In another way push simultaneously the   two buttons and at the same time push the  or  button.

Note: If the clock is reset it deletes any previously set programs

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER


To manually use the oven, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the  button (**AUTO** will be switched off and the symbol  will illuminate - Fig. 18).




Attention: If the **AUTO** is illuminated (which means a cooking program has already been inserted), by pushing the button  you cancel the program and return to manual operation.


If the oven is switched on, you must switch off manually.


ELECTRONIC TIMER




The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** symbol is flashing push the  button.


To set the time, push the  button and the  or  until you obtain the desired time in the display (fig. 19).

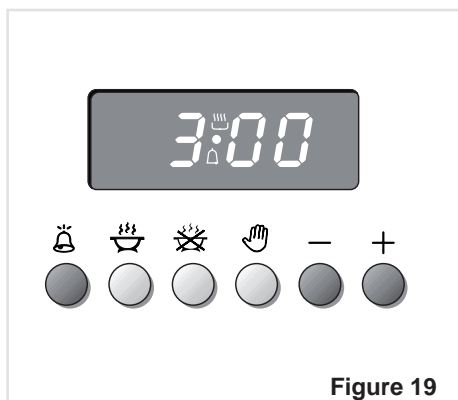
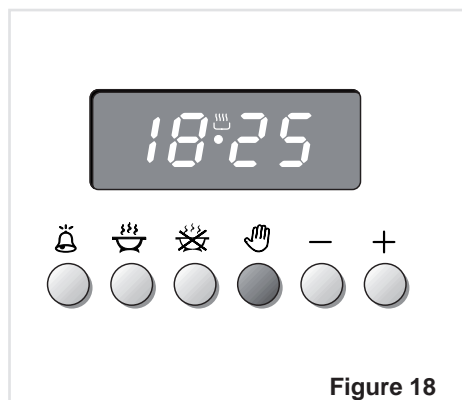
Having finished the setting, the clock hour will appear on the panel and the  symbol will be illuminated.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the  symbol will disappear and the buzzer will sound and continue for approximately 7 minutes or until a button is pressed (not the  /  buttons). After a short time the display will revert back to the time of day.

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

The buzzer has 3 different tones and can be changed by pressing the  button, but only when the time of day is displayed











AUTOMATIC OVEN COOKING

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking period.
2. Set the end of the cooking time.
3. Set the temperature and the oven cooking program.


These operations are done in the following way:


1. Set the length of the cooking period by pushing the  button and the  button to increase, or  to decrease if you have passed the desired time (fig. 20). The **AUTO** and the  symbol will illuminate.
2. Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button (fig. 21); if you pass the desired time you may get back by pushing the  button.


After this setting, the  symbol will disappear. If after this setting, the **AUTO** flashes on the display and a buzzer sounds, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking period itself by following again the above mentioned instructions.




3. Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).


Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour.

During cooking, the  symbol remains illuminated.

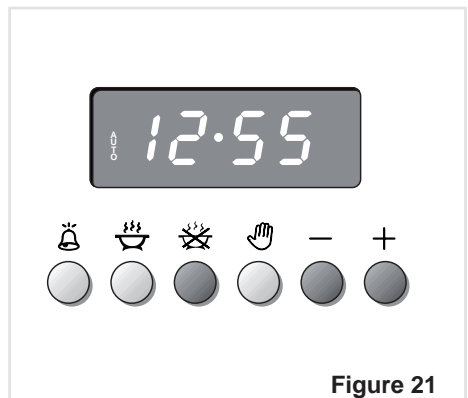
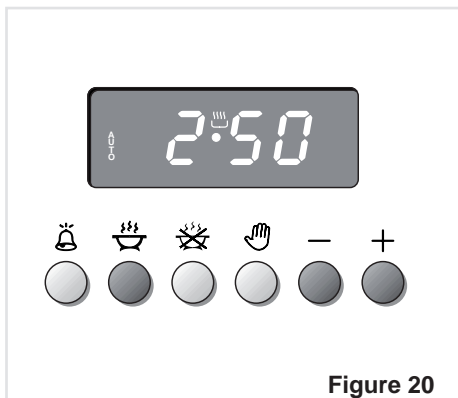
By pushing the  button you can see the time that remains until the end of cooking.

The cooking program may be cancelled at any time by pushing .

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the  /  buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto “manual” by pressing the .







Attention: After a power cut the clock resets to zero and cancels the set programs. After a power cut, three zeros will flash on the display.



SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed.



There are two ways to set your oven:


1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Fig. 22).
- or
2. Set the end of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Fig. 23).




AUTO and the  symbol will be on.


Then set the temperature and the cooking programme using the oven switch and thermostat knobs (see specific chapters).

The oven is switched on and it will be switched off automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button  you can see the time that remains till the end of the cooking.

The cooking program may be cancelled at any time by pushing .

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the  /  buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto “manual” by pressing the .

Attention: After a power cut the clock resets to zero and cancels the set programs. After a power cut, three zeros will flash on the display.

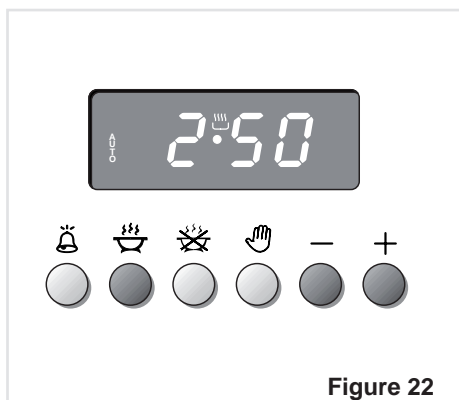


Figure 22

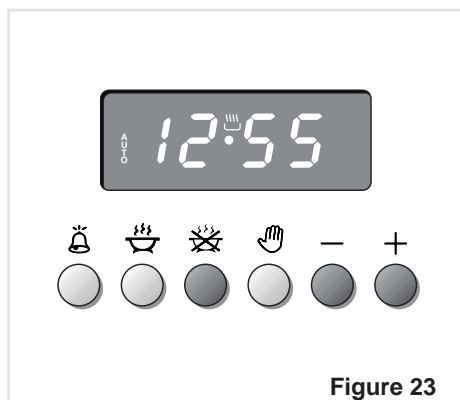


Figure 23

CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- Stainless steel surfaces: clean with a suitable product. Always dry thoroughly.

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

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

STAINLESS STEEL AND ALUMINIUM PARTS

PAINTED PARTS AND SILKSCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Do not store flammable material in the oven.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

REPLACING THE OVEN LIGHT

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

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Unscrew the protective cover “C” (fig. 24).
- Unscrew and replace the bulb “B” with a new one suitable for high temperatures (300°C) having the following specifications: 230V, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover “C”.

NOTE: Oven bulb replacement is not covered by your guarantee.

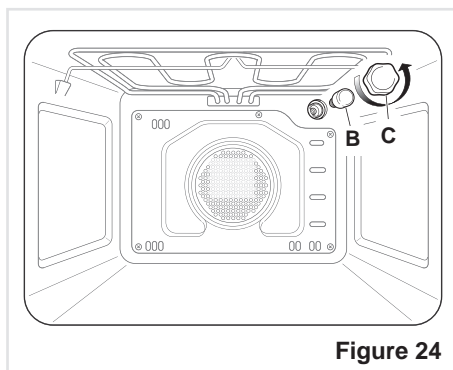


Figure 24

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 25a).
- Open the lever “A” completely on the left and right hinges (fig. 25b).
- Hold the door as shown in fig. 25.
- Gently close the door until left and right hinge levers “A” are hooked to part “B” of the door (figs. 25b, 25c).
- Withdraw the hinge hooks from their location following arrow “C” (fig. 25d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

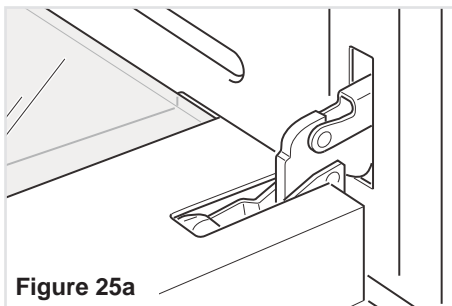


Figure 25a

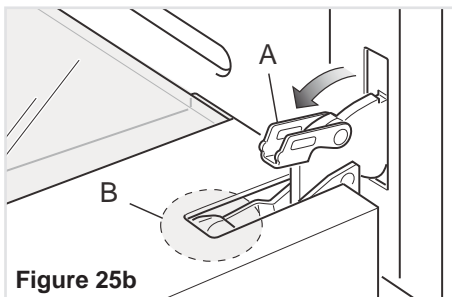


Figure 25b

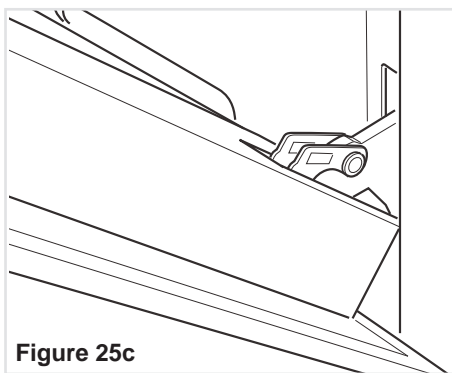


Figure 25c

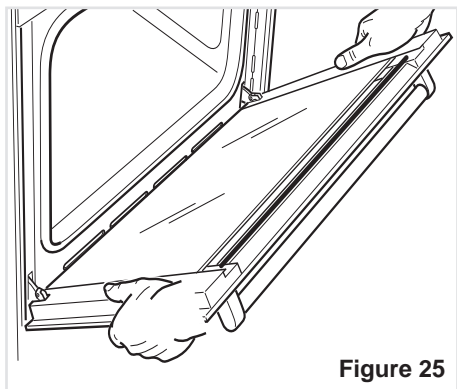


Figure 25

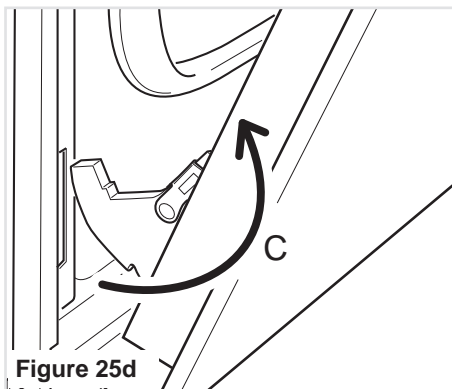


Figure 25d

CLEANING THE PANES OF GLASS

The oven door is fitted with no. 2 panes:

- no. 1 outside;
- no. 1 inner.

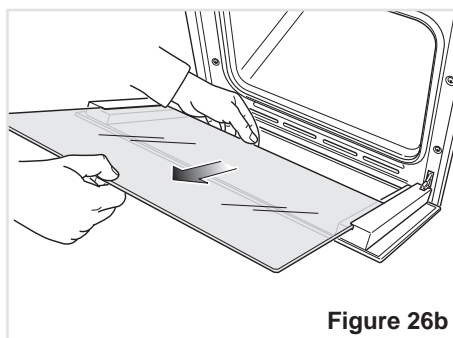
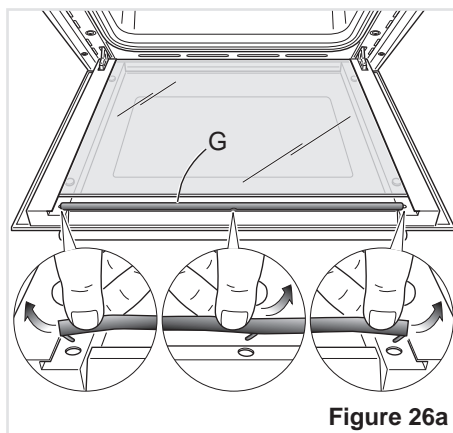
To clean the panes on both sides it is necessary to remove the inner pane as follows.

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

REMOVING THE INNER PANE OF GLASS

1. Lock the door open:
 - Open the door to the full extent (fig. 25a).
 - Open the lever "A" completely on the left and right hinges (fig. 25b).
 - Hold the door as shown in fig. 25.
 - Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 25b, 25c).
2. Remove the inner pane:
 - Remove the seal "G" by unhooking the no. 3 fixing hooks (fig. 26a).
 - Gently pull out the inner pane of glass (Fig. 26b).
 - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.



REPLACING THE INNER PANE OF GLASS

1. Make sure the door is locked open (see fig. 25c).
2. Replace the inner pane:
 - Check that the four rubber pads are in place ("D" in Fig. 27a).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Insert the pane in the left "E" and right "F" slide guides (fig. 27b), and gently slide it to the retainers "H" (fig. 27c).
 - Reassemble the seal "G" in the correct way by hooking the no. 3 fixing hooks in the proper holes (fig. 27d).
 - Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (Fig. 27e).

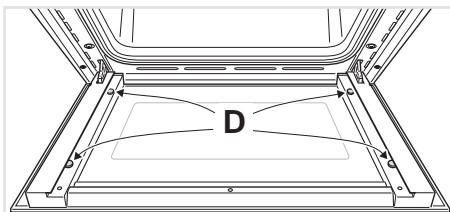


Figure 27a

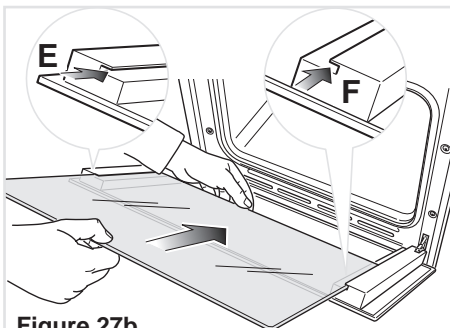


Figure 27b

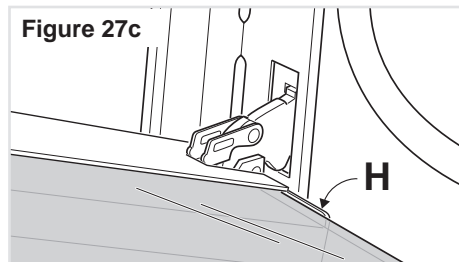


Figure 27c

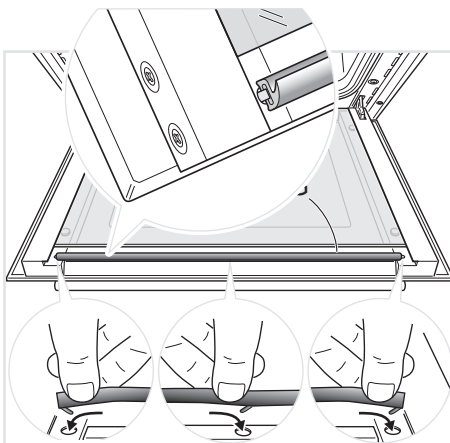


Figure 27d

The oven door has a sealed gasket in the top part.

It is normal the opened gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.

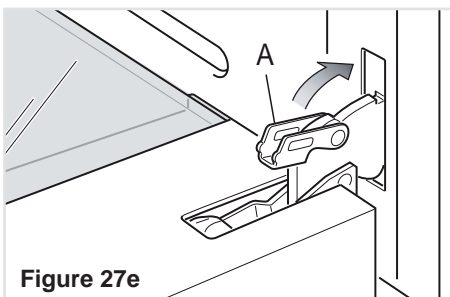


Figure 27e

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

TROUBLESHOOTING:

If you experience a problem with your oven, check the following points before calling our Customer Service Centre for assistance.

1. The power is switched on.
2. The controls are switched on.
3. None semi-automatic or automatic cooking program has been selected.
4. Both the fuse and the mains fuse are intact.

Should you still require assistance please contact our Customer Service Centre for your nearest Authorised DeLonghi Service Agent.



Living innovation

Cod. 1104007 - B1



Consumer Helpline

Australia

Phone: 1800 126 659

Fax: 1800 007 289

New Zealand

Phone: 0508 200 300

Fax: 0508 200 301

www.delonghi.com.au

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De'Longhi Dishwasher

Model
DEDW60S / DEDW60W



USER GUIDE

Please read this user guide carefully and retain for future reference

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The De’Longhi Dishwasher is warranted against faults resulting from manufacturing or material defects. The warranty period for normal domestic installation and use is two years from the date of purchase. In non-domestic use De’Longhi limits the voluntary warranty to 6 months.

De’Longhi undertakes to repair or replace the Dishwasher at our discretion if the product is found to be defective due to a manufacturing fault during the warranty period.

This warranty excludes any damage caused by misuse, neglect, shipping accident, or incorrect installation. Normal wear and tear is also expressly excluded. The warranty claim is void if no fault is found with the product or if work is carried out by anyone other than an authorised De’Longhi Service Agent.

In Australia, this warranty is additional to the conditions and guarantees which are mandatory as implied under the Trade Practices Act 1974 and State and Territory legislation.

How to contact us about a warranty claim

Talk to a De’Longhi representative for further warranty or product information please call the number in your country:

Australia
www.delonghi.com.au
Phone: 1800 126 659

New Zealand
www.delonghi.co.nz
Phone: 0508 200 300

NOTE: Warranty is determined by unit serial number and date of purchase.

Read this guide carefully, it is intended to help you operate and maintain your new Dishwasher properly.

Keep it handy to answer your questions. If you don't understand something or you need more assistance, please call the De'Longhi Helpline.

To help us provide prompt answers to your queries, please record your Dishwasher model and serial numbers. You'll find them on a plate located on the rear outside wall of the Dishwasher.

Dishwasher details

Date of Purchase

Model Number

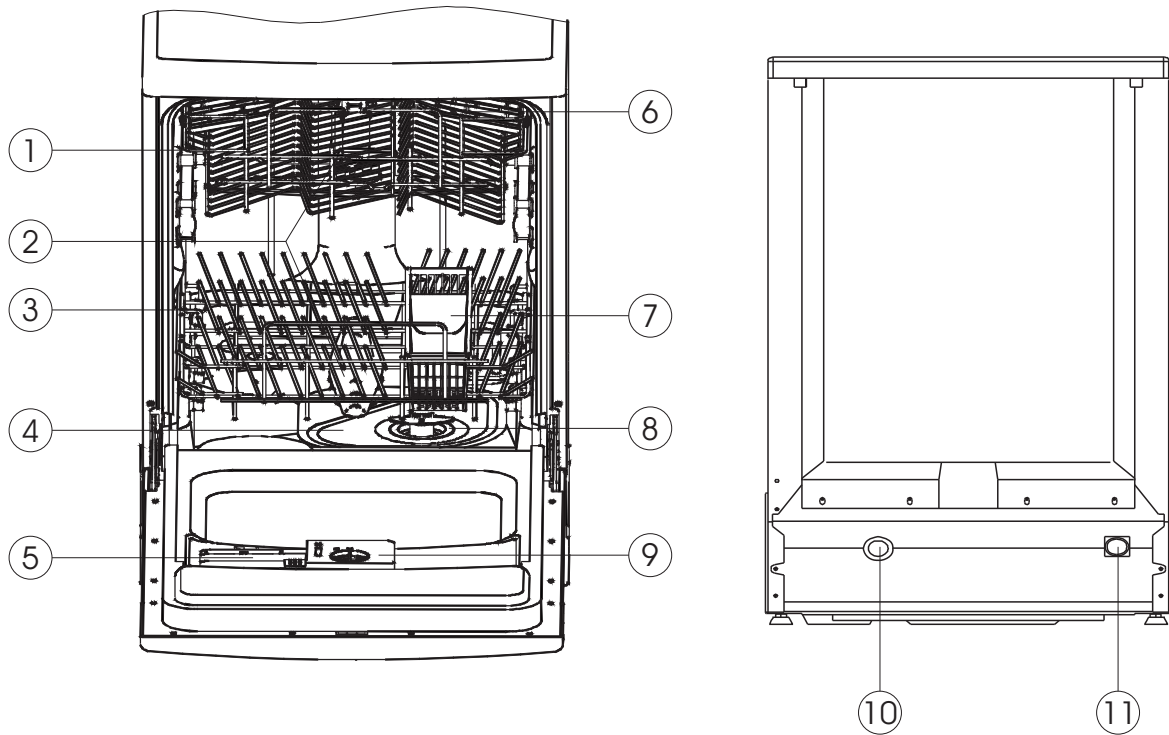
Serial Number

Before you call for service

Check the Troubleshooting Section on page 24. It lists causes of minor operating problems that you can correct yourself.

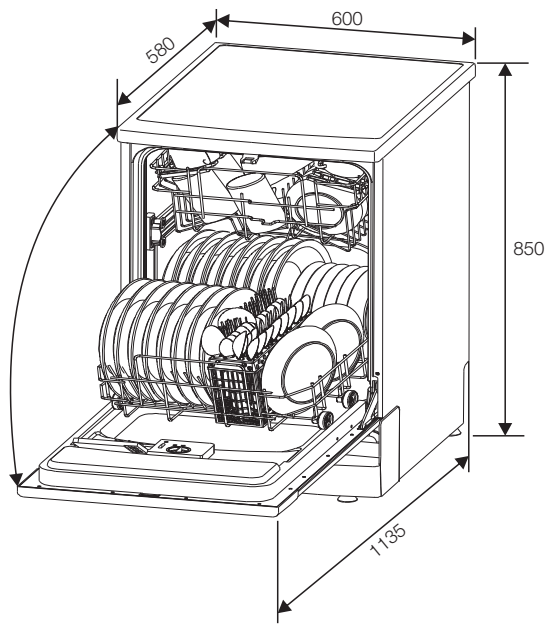
STAPLE OR
AFFIX PURCHASE
RECIPT HERE

Model: DEDW60S / DEDW60W



Components:

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



Dimensions:

- | | |
|--------|-------|
| Height | 850mm |
| Width | 600mm |
| Depth | 580mm |

- | | |
|-------------------------|-------------------|
| Voltage connected Load: | see rating label |
| Water pressure: | 0.04-1.0MPa |
| Hot water connection: | max 60°C |
| Power supply: | see rating label |
| Capacity: | 12 place settings |

De'Longhi pride themselves on their innovative range of the highest quality consumer products.

De'Longhi ensures all of its products are 100% safe through quality design and manufacture. All products meet or exceed stringent laboratory-tested safety requirements.

It is necessary for anyone using an electrical appliance to be safety conscious. The following precautions are essential for the safe use of an electrical appliance. Carefully read all of the instructions provided with your appliance:

- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug, do not pull on the cord.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person. The extension cord must be a VDE-Listed, 3-wire grounding extension cord that has a grounding plug and outlet and that the electrical rating of the cord is 220-240 volts and at least 10 amperes.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not attempt to repair an electrical appliance. Return a damaged or malfunctioning appliance to a qualified service centre for adjustment or repair if required.
- The appliance must be positioned so the AC plug is accessible.

- This appliance is designed exclusively for household use. All other uses are strictly forbidden.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- If the power cable is damaged, it must be replaced by the manufacturer, an authorised service centre or a qualified electrician in order to eliminate all risk.

	<i>Problem</i>	<i>Possible Causes</i>	<i>Solution</i>
Unsatisfactory washing result	<i>The dishes are not clean</i>	The dishes were not loaded correctly.	See notes in " Loading the Dishwasher Baskets " .
		The program was not powerful enough.	Select a more intensive program. See" Wash Cycle Table " .
		Not enough detergent was dispensed.	Use more detergent, or change your detergent.
		Items are blocking the path of spray arms.	Rearrange the items so that the spray can rotate freely.
		The filter combination in the base of wash cabinet is not clean or is not correctly fitted. This may cause the spray arm jets to get blocked.	Clean and/or fit the filter combination correctly. Clean the spray arm jets. See "Cleaning the Spray Arms" .
	<i>Cloudiness on glassware</i>	Combination of soft water and too much detergent.	Use less detergent if you have soft water and select a shortest cycle to wash the glassware and to get them clean.
	<i>Black or gray marks on dishes</i>	Aluminum utensils have rubbed against dishes.	Use a mild abrasive cleaner to eliminate those marks.
	<i>Detergent left in dispenser cups</i>	Dishes block detergent cups.	Re-loading the dishes properly.
Unsatisfactory drying results	<i>The dishes are not drying</i>	Improper loading	Load the dishwasher as suggested in the directions.
		Too little rinse-aid	Increase the amount of rinse-aid/refill the rinse-aid dispenser.
		Dishes are removed too soon	Do not empty your dishwasher immediately after washing. Open the door slightly so that the steam can escape. Begin unloading the dishwasher only once t he dishes are barely warm to the touch. Empty the low basket first. This prevents water form dropping off dishes in the upper basket.
		Wrong program has been selected	In short program the washing temperature is lower. This also lowers cleaning performance. Choose a program with a long washing time.
		Use of cutlery with a low-quality coating	Water drainage is more difficult with these items. Cutlery or dishes of this type are not suitable for washing in the dishwasher.

ERROR CODES

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

<i>Codes</i>	<i>Meanings</i>	<i>Possible Causes</i>
E1	Longer inlet time.	Faucets is not opened, or water intake is restricted, or water pressure is too low.
E3	Longer heating time, but not reaching required temperature.	Malfunction of temperature sensor or of heating element.
E4	Overfilled.	Too much inlet water.
E6	Failure of temperature sensor.	Open circuit or break of temperature sensor.
E7	Failure of temperature sensor.	Short circuit or break of temperature sensor.

WARNING!

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

Before Calling for Service, review the following troubleshooting tips.

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

IMPORTANT SAFETY INSTRUCTIONS -
READ ALL INSTRUCTIONS BEFORE USING,
AND SAVE FOR FUTURE REFERENCE.

Your safety and the safety of others is very important. Safety messages are displayed in this manual and on your appliance.

Read and obey these safety messages as they will alert you to potential hazards and tell you how to reduce the chance of injury.



Safety Alert Symbol
This symbol alerts you to potential hazards.



Danger
Danger indicates a high level of risk to yourself and others. Ensure that care is taken to avoid severe injury or even death.



Warning
Warning indicates a moderate level of risk to yourself, others and the product. Ensure that care is taken to avoid extensive product damage or serious injury.



Caution
Caution indicates a level of risk to yourself, others and the product. Ensure care is taken to avoid moderate product damage or injuries.



Before the appliance is used, it must be properly positioned and installed as described in this manual, so read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precaution, including the following:

⚠ DANGER ⚠

Grounding Instructions

- This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of an electric shock by providing a path of least resistance of electric current. This appliance is equipped with a cord having an equipment-grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is installed and grounded in accordance with all local codes and ordinances.
- Improper connection of the equipment-grounding conductor can result in the risk of an electric shock.
- Check with a qualified electrician or service representative if you are in doubt whether the appliance is properly grounded. Do not modify the plug provided with the appliance; If it does not fit the outlet. Have a proper outlet installed by a qualified electrician.

⚠ WARNING ⚠

- Do not abuse, sit on, or stand on the door or dish rack of the dishwasher.
- Do not touch the heating element during or immediately after use. (This instruction is only applicable to machines with a visual heating element.)
- Do not operate your dishwasher unless all enclosure panels are properly in place. Open the door very carefully if the dishwasher is operating, there is a risk of water squirting out.
- Do not place any heavy objects on or stand on the door when it is open. The appliance could tip forward.
- When loading items to be washed:
 1. Locate sharp items so that they are not likely to damage the door seal;
 2. Warning: Knives and other utensils with sharp points must be loaded in the basket with their points down or placed in a horizontal position.
- Check that the detergent compartment is empty after completion of the wash cycle.

⚠ WARNING ⚠

- When using your dishwasher, you should prevent plastic items from coming into contact with the heating element. (This instruction is only applicable to machines with a visual heating element.)
- Do not wash plastic items unless they are marked dishwasher safe or the equivalent. For plastic items not so marked, check the manufacturer's recommendations.
- Use only detergent and rinse additives designed for an automatic dishwasher.
- Never use soap, laundry detergent, or hand washing detergent in your dishwasher. Keep these products out of the reach of children.
- Keep children away from detergent and rinse aid, keep children away from the open door of the dishwasher, there could still be some detergent left inside.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Dishwasher detergents are strongly alkaline, they can be extremely dangerous if swallowed. Avoid contact with skin and eyes and keep children away from the dishwasher when the door is open.
- The door should not be left open, since this could increase the risk of tripping.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Remove the door to the washing compartment when removing an old dishwasher from service or discarding it.
- Please dispose of packing materials properly.
- Use the dishwasher only for its intended function.
- During installation, the power supply must not be excessively or dangerously bent or flattened.
- Do not tamper with controls.
- The appliance is to be connected to the water mains using new hose sets and that old hose-sets should not be reused.
- The maximum number of place settings to be washed is 12.
- The maximum permissible inlet water pressure is 1Mpa.
- The minimum permissible inlet water pressure is 0.04Mpa.

Caring for the Dishwasher

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

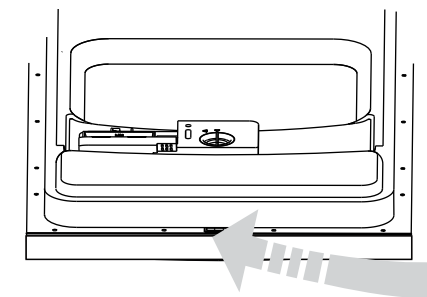
For the exterior, use a good appliance polish wax.

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

Cleaning the Door

To clean the edge around the door, you should use only a soft warm, damp cloth.

To avoid penetration of water into the door lock and electrical components, do not use a spray cleaner of any kind.



WARNING!

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

Protect against Freezing

Please take frost protection measures on the dishwasher in winter. After washing cycles, please operate as follows:

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

NOTE: If your dishwasher cannot work because of the ice, please contact professional service persons.

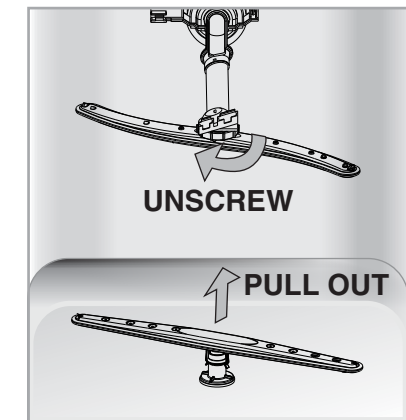
Cleaning the Spray Arms

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

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

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

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



How to keep your Dishwasher in shape

- After every wash, turn off the water supply to the appliance and leave the door slightly open so that moisture and odours are not trapped inside.
- Before cleaning or performing maintenance, always remove the electrical plug from the socket.
- To clean the exterior and rubber parts of the dishwasher, do not use solvents or abrasive cleaning products. Only use a cloth with warm soapy water.
- To remove spots or stains from the surface of the interior, use a cloth dampened with water and a little vinegar, or a cleaning product made specifically for dishwashers.

When not in Use for a long time

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

Moving the Appliance

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

Seals

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

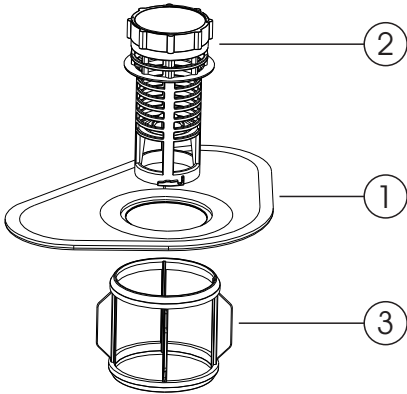
Filtering System

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

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

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

- ① **MAIN FILTER:** Food and soil particles trapped in this filter are pulverized by a special jet on the lower spray arm and washed down the drain.
- ② **COARSE FILTER:** Larger items, such as pieces of bones or glass, that could clog the drain are trapped in the coarse filter. To remove an item caught in this filter, gently squeeze the taps on the top of this filter and lift it out.
- ③ **FINE FILTER:** This filter holds soil and food residues in the sump area and prevents it from being redeposit on the dishes during a cycle.



Filter Assembly

The filter efficiently removes food particles from the wash water, allowing it to be recycled during the cycle.

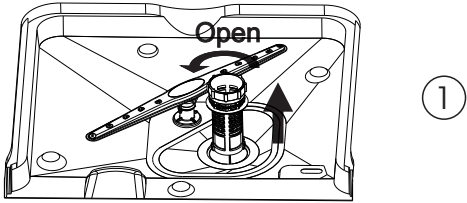
For best performance and results, the filter must be cleaned regularly. For this reason, it is a good idea to remove the larger food particles trapped in the filter after each wash cycle by rinsing the semicircular filter and cup under running water.

To remove the filter device, pull the cup handle in the upward direction.

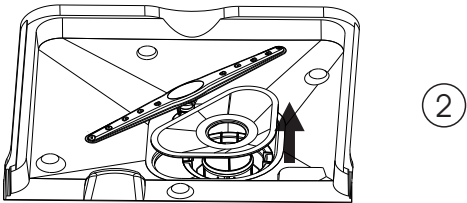
WARNING!

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

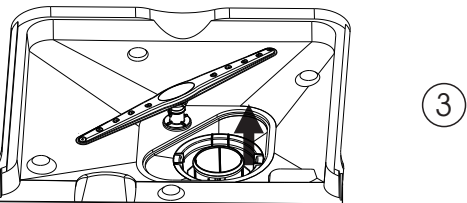
STEP 1: Turn the filter in anti-clockwise direction, then lift it up.



STEP 2: Lift the Main Filter up.



STEP 3: Lift the Fine Filter up.



NOTES:

- When following this procedure from step 1 to step 3, the filter system will be removed; when following it from Step 3 to Step 1, the filter system will be installed.
- Inspect the filters for blocking after every time the dishwasher has been used.
- By unscrewing the coarse filter, you can remove the filter system. Remove any food remnants and clean the filters under running water.
- The entire filter assembly should be cleaned once a week.

Cleaning the Filter

To clean the coarse filter and the fine filter, use a cleaning brush. Reassemble the filter parts as shown in the figures on the last page and reinsert the entire assembly in the dishwasher, positioning it in its seat and pressing downwards.

Electrical Connection

- This appliance should be properly grounded for your safety. The power cord of this appliance is equipped with a three-prong plug which mates with standard three prong wall outlets to minimise the possibility of electrical shock.
- DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE EARTHING CONNECTION FROM THE POWER CORD SUPPLIED. FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.
- Please look at the rating label to know the rating voltage and connect the dishwasher to the appropriate power supply. Use the required fuse 10 amp, time delay fuse or circuit breaker recommended and provide separate circuit serving only this appliance.
- Ensure the voltage and frequency of the power being used corresponds to those on the rating plate. Only insert the plug into an electrical socket which is earthed properly. If the electrical socket to which the appliance must be connected is not appropriate for the plug, replace the socket, rather than using a adaptors or the like as they could cause overheating and burns.
- The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury.
- The appliance should always be plugged into its own individual electrical outlet which has a voltage rating that matches the rating label on the appliance. This provides the best performance and also prevent overloading house wiring circuits that could cause a fire hazard from overheated. Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.

Extension Cord

- WARNING: DO NOT USE AN EXTENSION CORD OR AN ADAPTER PLUG WITH THIS APPLIANCE.

Grounding Instructions

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

WARNING

- Improper connection of the equipment earthing conductor can result in the risk of an electric shock.
- Check with a qualified electrician or service representative if you are in doubt whether the appliance is properly earthed.
- Do not modify the plug provided with the appliance. If the plug does not fit properly to the outlet, please have a qualified electrician to install a proper outlet.

Cold Water Connection

- Connect the cold water supply hose to a threaded 3/4(inch) connector and make sure that it is fastened tightly in place.
- If the water pipes are new or have not been used for an extended period of time, let the water run to make sure that the water is clear. This precaution is needed to avoid the risk of the water inlet getting blocked and damaging the appliance.

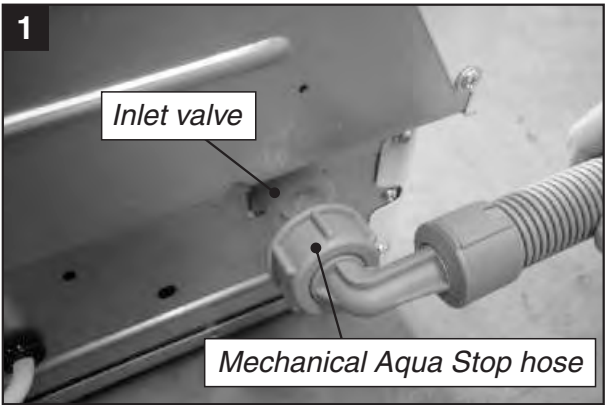
WARNING! In order to avoid water staying in the inlet hose, please close the hydrant after using. (Not applicable to appliances without aqua-stop.)

Drain Hose Connection

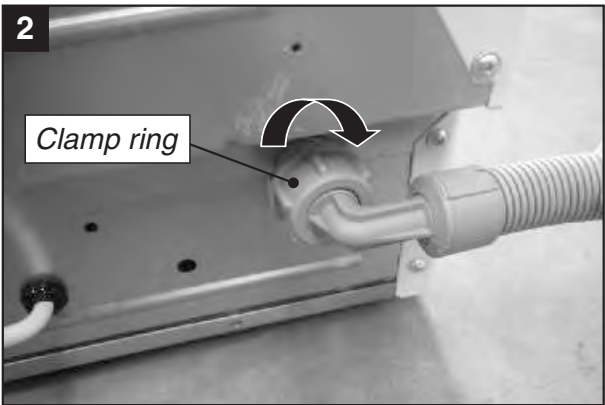
- Insert the drain hose into a drain pipe with a minimum diameter of 4cm, or let it run into the sink, making sure to avoid bending or crimping it. Use the special plastic support that comes with the appliance . The top of the hose must be at a height between 40 and 100cm. The free end of the hose must not be immersed in water to avoid the back flow of it.

How to install the mechanical Aqua Stop Hose

- Mechanical Aqua Stop Hose preparation.



- Snap-fit the inlet valve and rotate the clamp ring to fix the hose.



NOTE:

If you open the door during a wash cycle, the machine will pause. The LED Display Window will stop blinking and the buzzer will sound every minute unless you close the door. After you close the door, the dishwasher will continue working after 10 seconds.

If display window shows error codes after a warning sound (see page 25 for "ERROR CODES"), that indicates the machine is out of order, please turn off the main power and water supply before calling for service.

FORGET TO ADD A DISH?

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

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

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

AT THE END OF THE WASH CYCLE

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

Switch off the Dishwasher

When the digital display shows '-:--' (remaining program time), the program has ended.

1. Switch off the dishwasher by pressing the ON/OFF button.
2. Turn off the water tap!

Open the door carefully

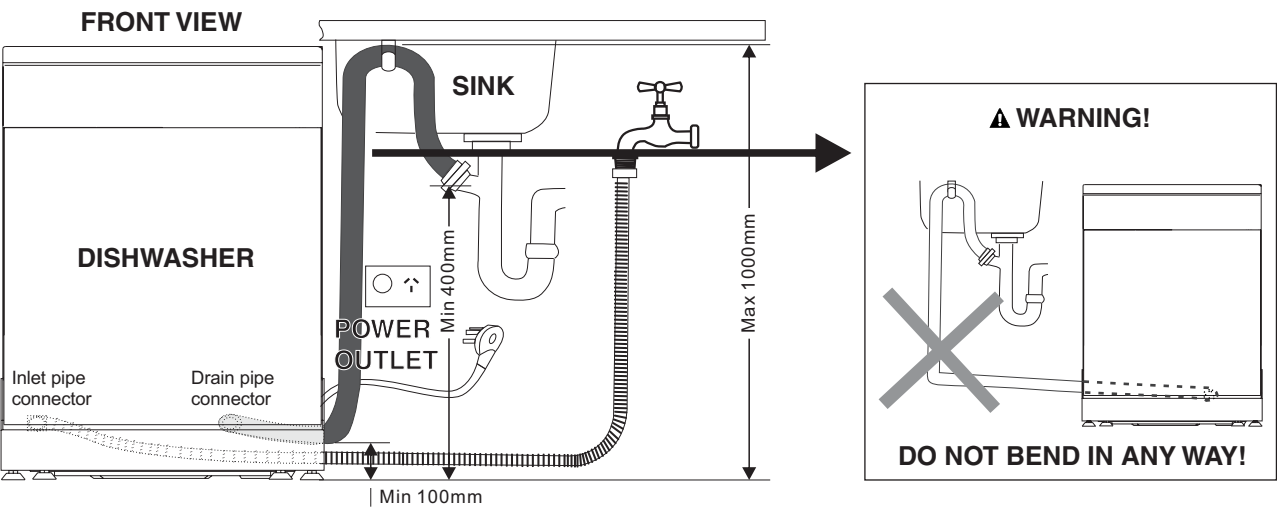
The dishes should be allowed to cool down around 15 minutes before removing from the appliance.

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

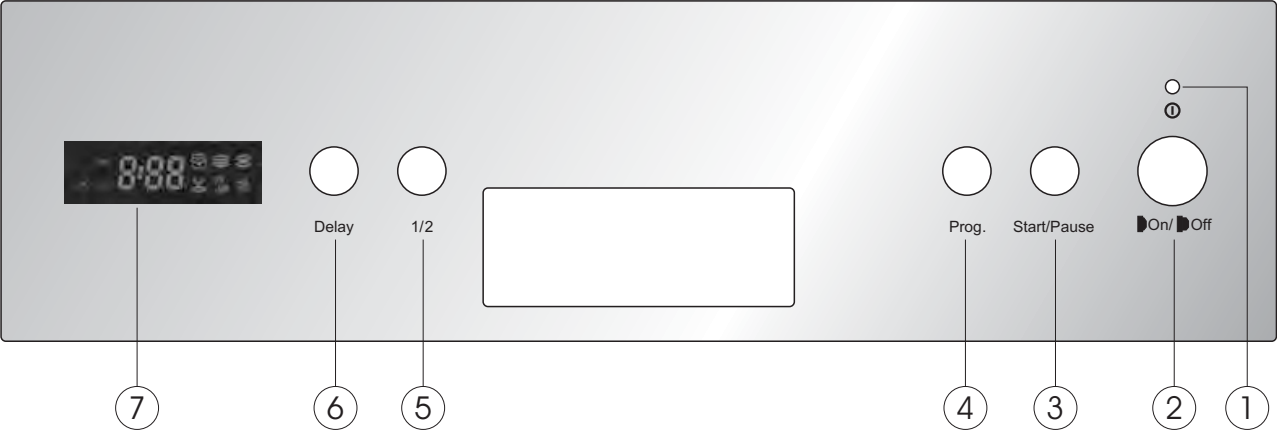
Unloading the Dishwasher

It is normal that the dishwasher is wet inside.

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



CONTROL PANEL



- ① **Power indicator light:** To show the power supply.

② **Power switch:** To turn on/off the power supply.

③ **Start/Pause button:** To start the selected washing program or pause the washing program when the machine is working.

④ **Program Button:** To select your desired program from the seven washing programs.
- ⑤ **Half load functions Button:** To select Half load functions. (Half load function means that the lower spray arm does not run, so you should load the upper basket only).

⑥ **Delay Button:** To Press the button to delay.

⑦ **Display window:** Display the program, program remaining time, delay time, fault codes and etc.

TURNING ON THE APPLIANCE

Starting a wash cycle:

1. Draw out the lower and upper basket, load the dishes and push them back. It is recommended to load the lower basket first, then the upper one (see the section entitled "Loading the Dishwasher").
2. Pour in the detergent (see Page 12).
3. Insert the plug into the socket. The power supply is 220-240 VAC /50 HZ, the specification of the socket is 10A 250VAC. Make sure that the water supply is turned on to full pressure.
4. Close the door, press the ON/OFF button, and the ON/OFF light will turn on.
5. Press the program button to select your desired program, then press the Start/Pause button, the dishwasher begins to start.

NOTE: When you press the Start/Pause button to pause during washing, the LED Display Window will stop blinking and the dishwasher will moo every minute unless you press the Start/Pause button to start.

CHANGE THE PROGRAM

Premise:

1. A cycle that is underway can only be modified if it has only been running for a short time. Otherwise, the detergent may have already been released, and the appliance may have already drained the wash water.

If this is the case, the detergent dispenser must be refilled (see the section entitled "Adding Detergent").
2. Press the Start/Pause button, then press the program button more than 3 seconds, the machine will be in standby mode, then you can change the program to the desired cycle setting (see the section entitled "Starting a wash cycle. ...").

NOTE: During delay mode, press the Start/Pause button, then you can change the program and delay time.
3. The LED display shows the state of the dishwasher:
a) LED shows '-:--' -- Stand by
b) LED shows 'H:MM' and not blinking--Being paused
c) LED shows 'H:MM' and blinking--Running

Positioning the Appliance

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

Water Outlet

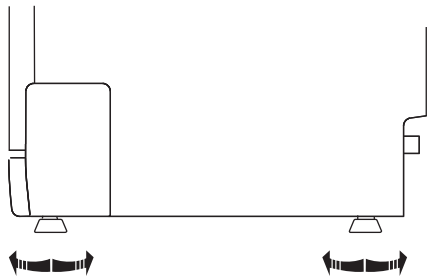
- Connect the water drain hose. The drain hose must be correctly fitted to avoid water leaks. Ensure that the water drain hose is not kinked or squashed.

Extension Hose

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

Levelling

- Once the appliance is positioned for levelling, the height of the dishwasher may be altered via adjustment of the screwing level of the feet. In any case, the appliance should not be inclined more than 2°.



Syphon Connection

- The waste connection must be at a height of between 40 cm (minimum) and 100 cm (maximum) from the bottom of the dish. The water drain hose should be fixed by a hose clip. The free end of the hose must not be immersed in water.

Aquasafe Connection

- The Aquasafe System is a safety valve system, preventing you from water leaks. If the water inlet hose starts to leak during a wash cycle, the safety valve cuts off the running water. Do not immerse the water inlet hose or the safety valve in water, because the electrical cable for the safety valve is in the double-walled water inlet hose.
- If water inlet hose or the safety valve is damaged, remove the main plug immediately.
- Do not enlarge or shorten the inlet hose because it contains electric parts.

BEFORE STARTING THE DISHWASHER

The following things should be checked before starting the dishwasher.

- 1. That the dishwasher is level and fixed properly.
- 2. That the inlet valve is open .
- 3. That there is no leakage at the connections of the conducts.
- 4. The wires are tightly connected and the power is switched on.
- 5. That the inlet and drain hoses are not knotted or kinked.
- 6. All packing materials should be taken out of the dishwasher.

PRIOR TO USING FOR THE FIRST TIME

Before using your dishwasher for the first time:

Fill the Rinse Aid Dispenser

The rinse aid is released during the final rinse to prevent water from forming droplets on your dishes, which can leave spots and streaks. It also improves drying by allowing water to roll off the dishes. Your dishwasher is designed to use liquid rinse aids. The rinse aid dispenser is located inside the door next to the detergent dispenser. To fill the dispenser, open the cap and pour the rinse aid into the dispenser until the level indicator turns completely black. The volume of the rinse aid container is about 140ml.

Function of the Rinse Aid

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

WARNING!

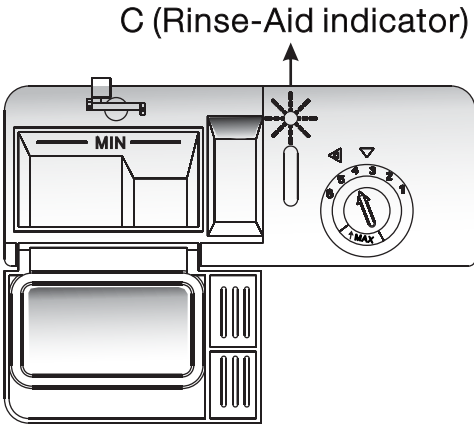
Only use branded rinse aid for dishwasher. Never fill the rinse aid dispenser with any other substances (e.g. Dishwasher cleaning agent, liquid detergent). This would damage the appliance.

When to refill the Rinse Aid Dispenser

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

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

- Full
- 3/4 Full
- 1/2 Full
- 1/4 Full (Should refill to eliminate spotting)
- Empty



STARTING A WASHING PROGRAM

Wash Cycle Table

NOTE: Star (★) means the need to fill rinse into the Rinse Aid Dispenser.

Program	Cycle Selection Information	Description of Cycle	Detergent pre/main	Running time (Hrs/Mins)	Energy (Kwh)	Water (L)	Rinse Aid
3-in-1		For normally soiled loads, such as pots, plates, glasses and lightly soiled pans. standard daily cycle.	3in1	2:30	1.2	12	
Intensive		For the heaviest soiled loads, such as pots, pans, casserole dishes and dishes that have been sitting with dried food on them for a while.	5/25g	2:10	1.4	22	★
Heavy		For heavy soiled loads, such as pots, plates, glasses and lightly soiled pans. standard daily cycle.	5/25g	2:30	1.2	16	★
Normal (AS/NZS 2007.1)		For normal soiled loads, such as plates, glasses, bowls and lightly soiled pans.	5/25g	2:05	0.88	11.8	★
Rinse		For dishes that need to be rinsed and dried only.	/	1:20	0.8	8	★
Rapid		A shorter wash for lightly soiled loads that do not need drying.	20g.	30	0.45	12	
Soak		To rinse dishes that you plan to wash later that day.	/	8	0.01	4	

NOTE:

* AS/NZS 2007.1: This program is the test cycle.

The information for comparability test in accordance with AS/NZS 2007.1 , as follows:

- Capacity: 12 setting
- Position Upper basket: In position 1 (Page 15)
- Rinse aid setting: 3
- Open the door slightly 50mm to assist in drying of the dishes after every wash

Suitability of items for use in your Dishwasher

NOT SUITABLE FOR USE

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

LIMITED SUITABILITY

- Some types of glasses can become dull after a large number of washes.
- Silver and aluminum parts have a tendency to discolour during washing.
- Glazed patterns may fade if machine washed frequently.

NOTE:

- Do not put in items that are dirty with cigarette ash, candle wax, lacquer or paint.
- If you buy new dishes please make sure that they are suitable for dishwashers.
- Please do not overload your dishwasher. Do not use dishes that are not suitable for dishwashers. This is important for good results and for reasonable energy consumption.

Before loading the dishes, you should:

- Remove large food particles.
- Soften remnants of burnt food in pans.

When loading the dishes and cutlery, please note:

- Dishes and cutlery must not impede the rotation of the spray arms.
- Load hollow items such as cups, glasses, pans etc. with the opening downwards so that water cannot collect in the container or a deep base.
- Dishes and items of cutlery must not lie inside one another, or cover each other.
- To avoid damage to glasses, they must not touch.
- Load large items which are most difficult to clean into the lower rack.
- The upper rack is designed to hold more delicate and lighter dishware such as glasses, coffee and tea cups.

ATTENTION!

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

Damage to glassware and other dishes

Possible Causes

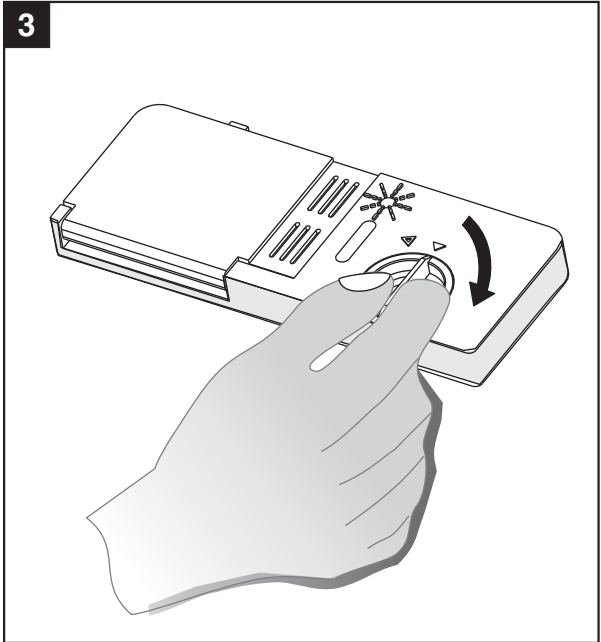
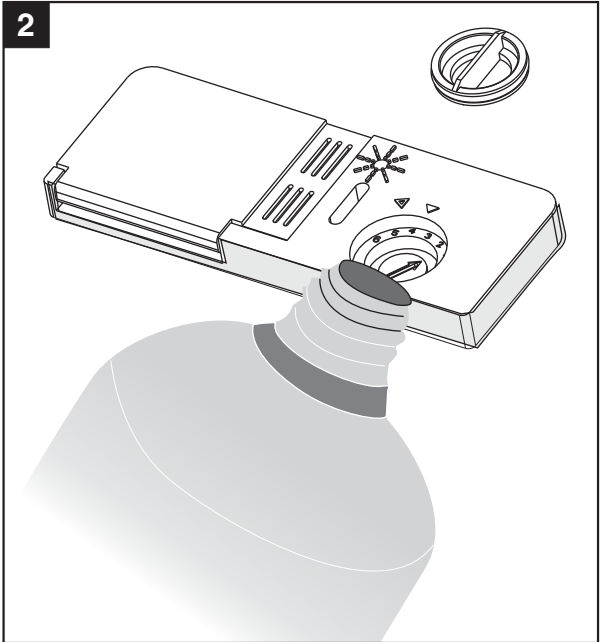
- Type of glass or manufacturing process. Chemical composition of detergent.
- Water temperature and duration of dishwasher program.

Suggested remedy:

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

How to fill the Rinse Aid Dispenser

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



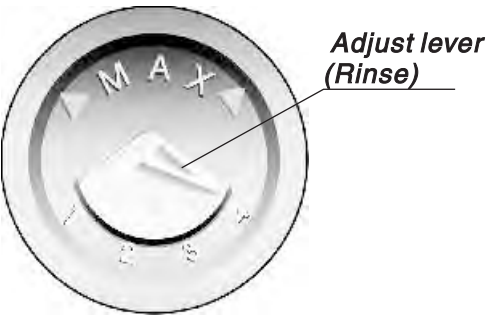
Be careful not to overfill the dispenser, because this could cause over sudsing. Wipe away any spills with a damp cloth. Don't forget to replace the cap before you close dishwasher door.

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

Adjusting the Rinse Aid Dispenser

The rinse aid dispenser has four scales. Always start with the dispenser set on "3". If spots and poor drying are a problem, increase the amount of rinse aid dispensed by removing the dispenser lid and rotating the dial to "4". The recommended setting is "3". (Factory value is "3".)

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



Detergents

There are 3 sorts of detergents:

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

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

Concentrated Detergent

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

- Conventional, alkaline detergents with caustic components
- Low alkaline concentrated detergents with natural enzymes

The use of "normal" washing programs in combination with concentrated detergents reduces pollution and is good for your dishes; these wash programs are specifically matched to the dirt-dissolving properties of the enzymes of the concentrated detergent. For this reason "normal" wash programs in which

concentrated detergents are used can achieve the same results that can otherwise only be achieved using "intensive" programs.

Detergent Tablets

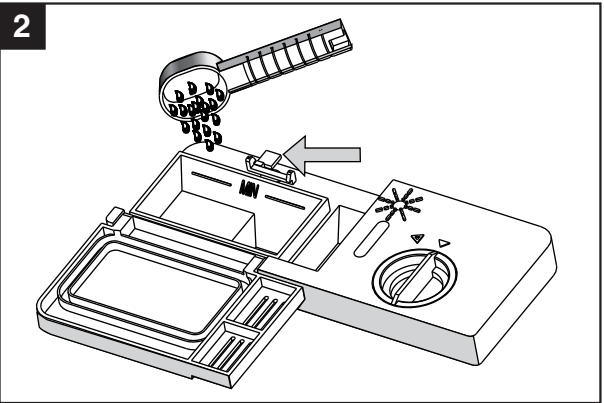
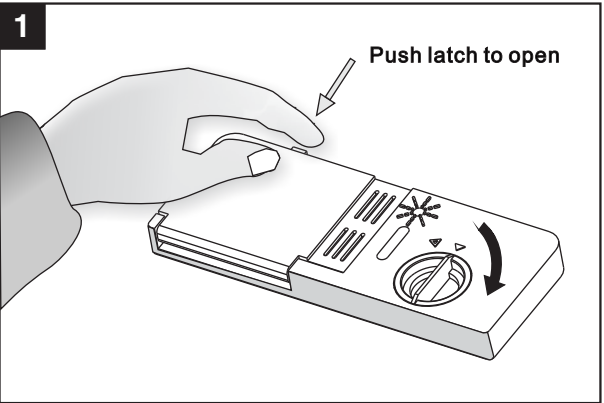
Detergent tablets of different brands dissolve at different speeds. For this reason some detergent tablets cannot dissolve and develop their full cleaning power during short programs. Therefore please use long programs when using detergent tablets, to ensure the complete removal of detergent residuals.

Detergent Dispenser

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

Adding detergent to Dishwasher

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



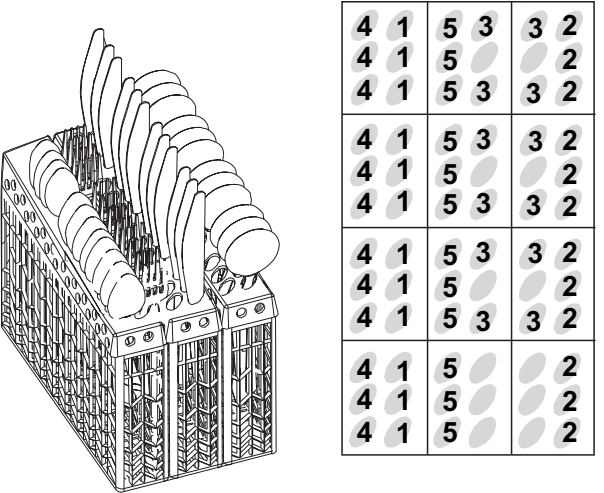
Folding spikes

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



Cutlery Basket

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



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

WARNING!

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



Using Your Dishwasher

NOTE: The upper rack has side flaps (pictured at left above basket). There are 4 (2 on each side). These can be adjusted into 2 positions = position 1 (high) and position 2 (low).

To move the flaps between these positions, locate the large hinges clip each flap to the upper rack. There are two of these at either end of each flap. Gently pull both clips off the wire rack and move the flap to the desired position.

Position 1

The upper position will accommodate items such as glass tumblers (placed beneath flap) and wine glasses. Wine glasses can be placed upside down so that the neck rests in the grooves at side of flap with the base of the glass facing upward.

Position 2

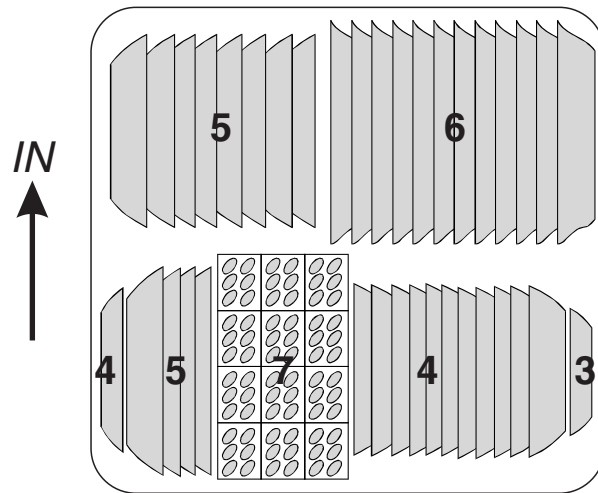
When the flaps are moved to the lower position, they can be used to hold additional tumblers, cups and mugs. Always check that you are only placing items on the flaps that will clear the ceiling height of your dishwasher when you push the rack back in. Be particularly careful with long-stemmed glassware such as champagne glasses breakage hazard!

Loading the Lower Basket

We recommend that you place large items which are most difficult to clean into the lower basket: pots, pans, lids, serving dishes and bowls, as shown in the figure below.

It is preferable to place serving dishes and lids on the side of the racks in order to avoid blocking the rotation of the top spray arm.

- Pots, serving bowls, etc. must always be placed top down.
- Deep pots should be slanted to allow water to flow out.
- The bottom basket feature fold down tine rows so that larger or more pots and pans can be loaded.



- 3 - *Saucers*
- 4 - *Dessert dishes*
- 5 - *Dinner plates*
- 6 - *Soup plates*
- 7 - *Cutlery basket*

Using Your Dishwasher

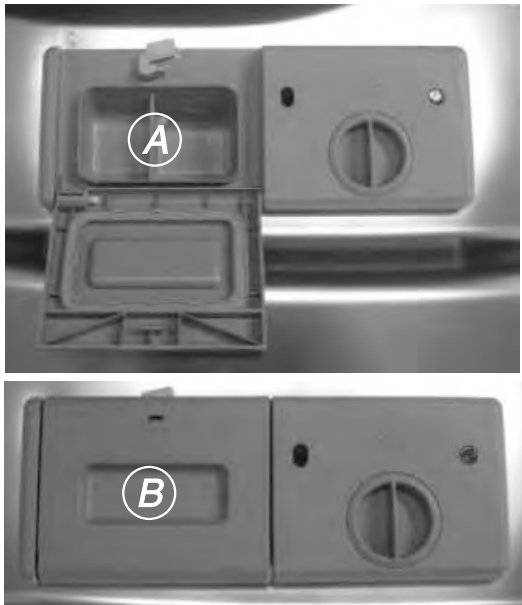
WARNING! Dishwasher detergent is poisonous! Take care to keep it out of reach of children.

Proper Use of Detergent

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

Fill the detergent dispenser with detergent. The marking indicates the dosing levels, as shown below:

- (A) Location of main wash cycle detergent.
- (B) Location of pre-wash cycle detergent.



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

Close the lid and press until it locks in place.

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

NOTE: See information about the amount of detergent for the single programs on page 15. Please be aware, that according to the level soiling and the specific hardness of water differences are possible.

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

Use of "2-in-1", "3-in-1", "4-in-1" and "5-in-1" Combination / Compact Detergents.

These products are detergents with integrated and combined detergent/rinse aid and salt functions. Before using these products you should first check that the water hardness in your supply is compatible with the use of these products as per the detergent manufacturers (on the product packaging).

These products should be strictly used according to the detergent manufacturer's instructions. In general detergents that include rinse aid or water softener are only able to serve good results under certain conditions: rinse aid and water softener can not adapted to specific conditions. For this reasons in some cases there might be unwanted cleaning or drying results.

Please ask the detergent manufacturer to inform you about the best consume conditions. If you encounter problems when using these products for the first time then please contact the detergent manufacturers care line. The manufacturer of your dishwasher is not liable for damages caused by compact detergents nor gives warranty if you use compact detergents.

NOTE: When using "2-in-1", "3-in-1", "4-in-1" or "5-in-1" Combination / Compact Detergents, please pay attention to make sure that the size of the Combination Detergents is fitted to the dispenser so that Combination Detergents can be easy to put in the dispenser and dispenser would not be broken.

ATTENTION! Keep all detergents in a safe place out of children's reach.

Always add the detergent in the dispenser just before starting the dishwasher.

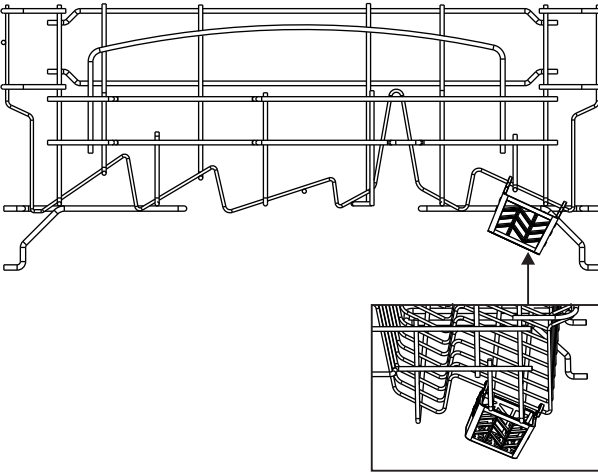
Using Your Dishwasher

How to use the 3-in-1 Program

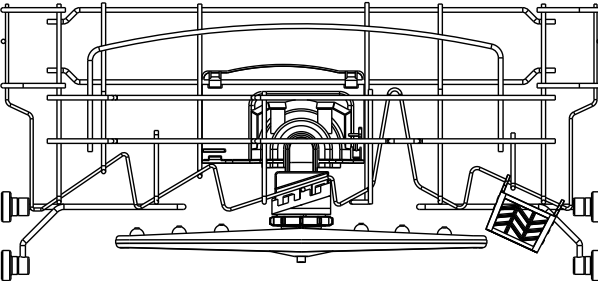
Your dishwasher has a 3-in-1 program which needs no salt and rinse aid but a 3-in-1 tablet. This dishwasher comes with a 3-in-1 tablet container as an accessory.

NOTE: Only the 3-in-1 program can be used with 3-in-1 tablets. If you use 3-in-1 tablets in other programs, the appliance will not achieve a good performance.

1. The figure below shows how to hang the 3-in-1 tablet container on the upper basket.



2. Rotate the upper spray arm and change the location of the container to ensure the upper spray arm is not obstructed by the 3-in-1 tablet container. Refer to the figure below for reference.



3. Put the 3-in-1 tablet into the container, then start the 3-in-1 program.

NOTE:

When using 3-in-1 combination / compact Detergents, please pay attention to make sure that the size of the combination detergents fits to the dispenser so that combination detergents can be easily put into the dispenser, and the dispenser would not be broken.

Using Your Dishwasher

LOADING THE DISHWASHER BASKET

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

Attention before or after Loading the Dishwasher Baskets.

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

It is not necessary to rinse the dishes under running water. Place objects in the dishwasher in following way:

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

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

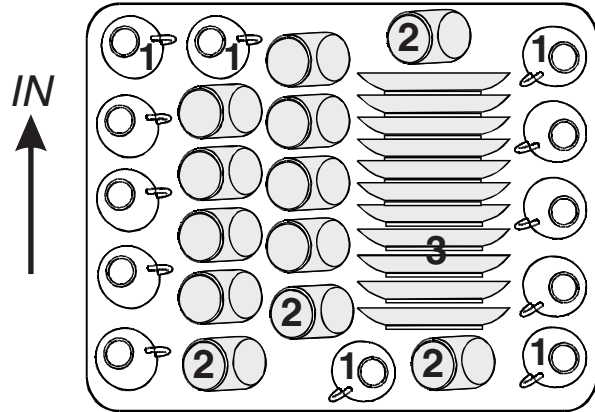
Removing the Dishes

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

Loading the Upper Basket

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

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

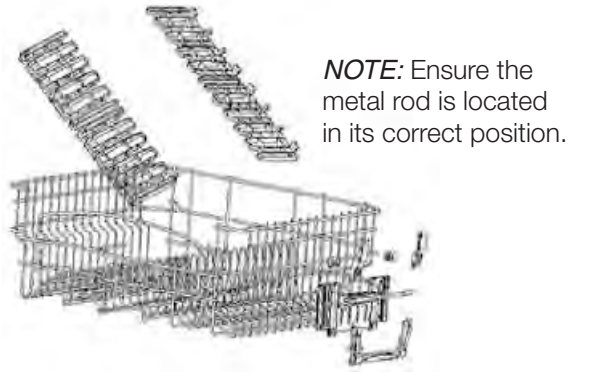


- 1 - Cups
- 2 - Glasses
- 3 - Sauces

NOTE: The upper basket is adjusted in the position 1.

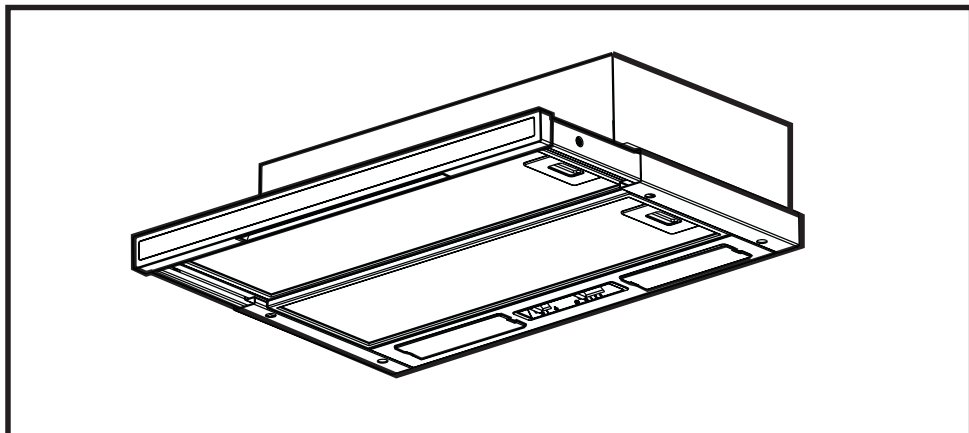
Adjusting the Upper Basket

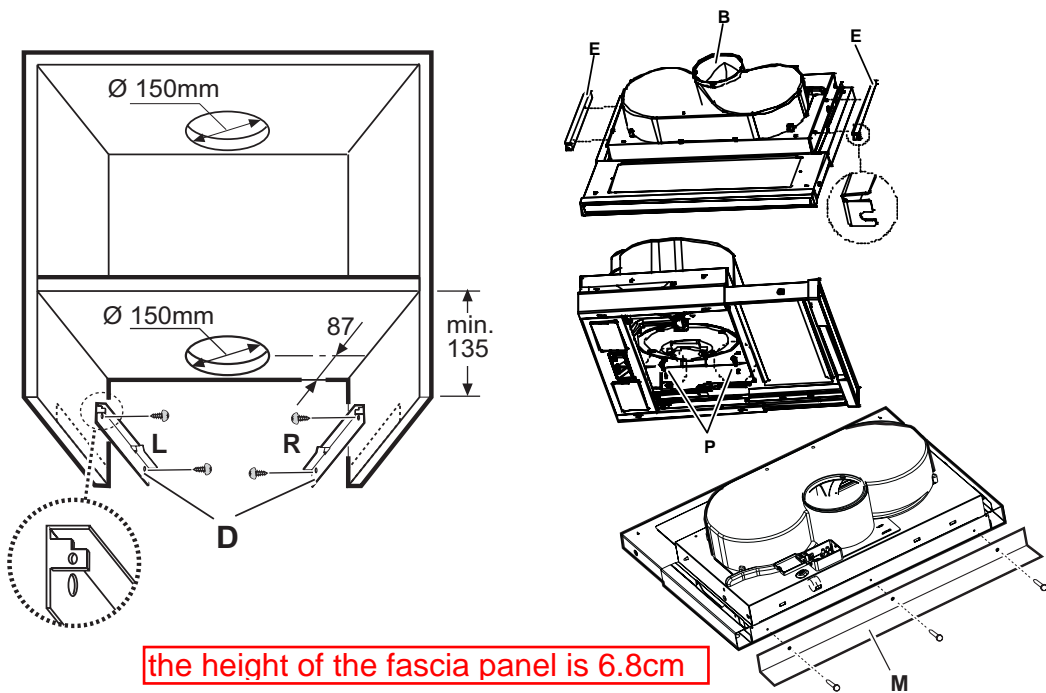
Your dishwasher comes with an adjustable top rack (basket) illustrated below. Its height can be adjusted by lifting the handle in a downward or upward direction (please see the photos below showing position 1 & position 2).





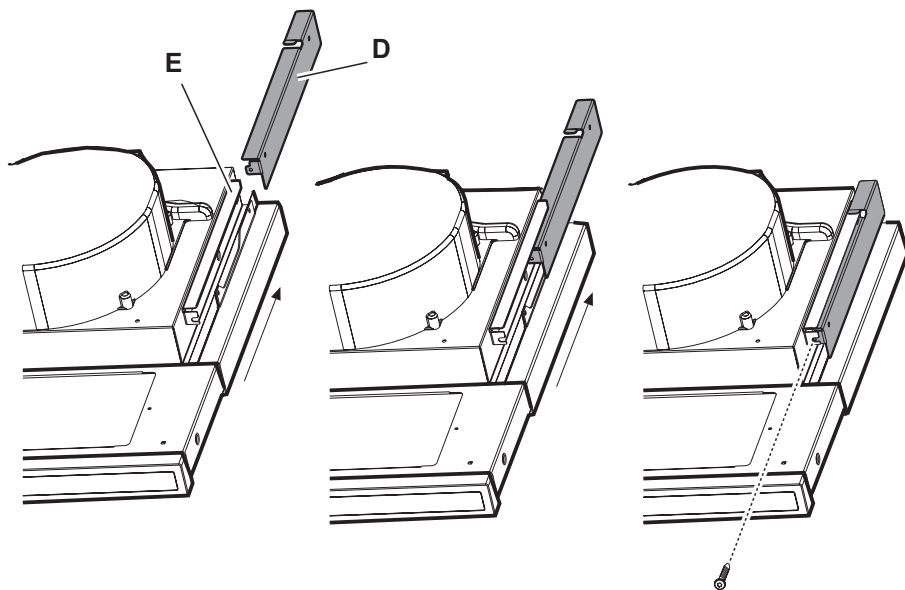
INSTRUCTION ON MOUNTING AND USE S72 -



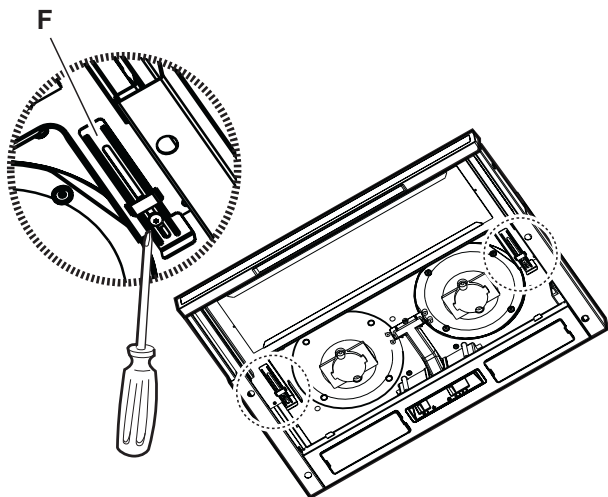


1

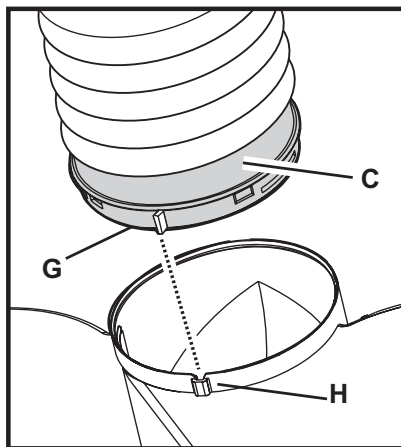
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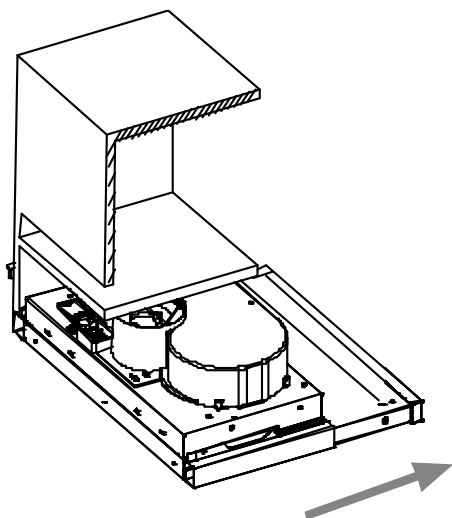
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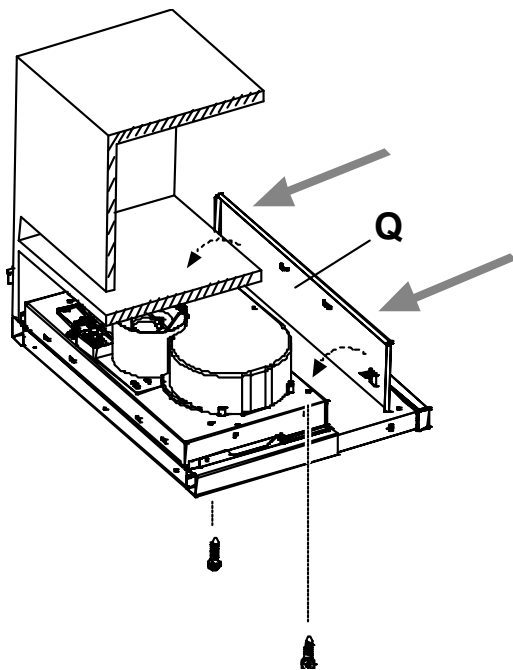
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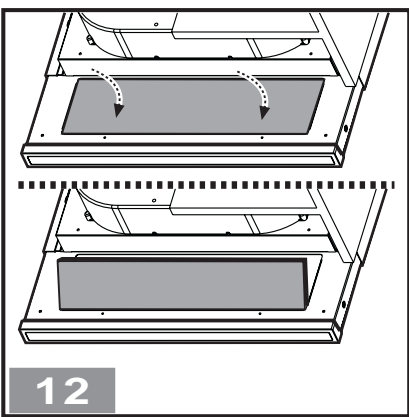
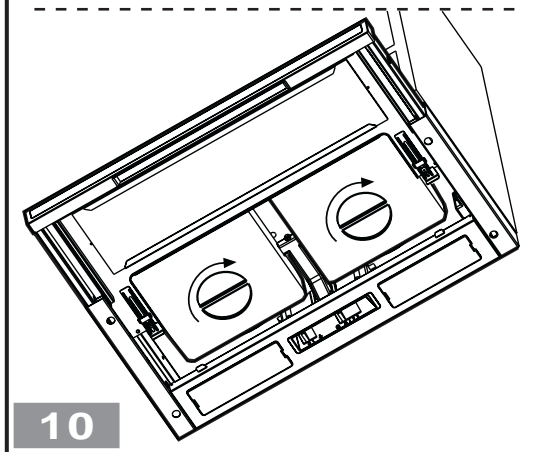
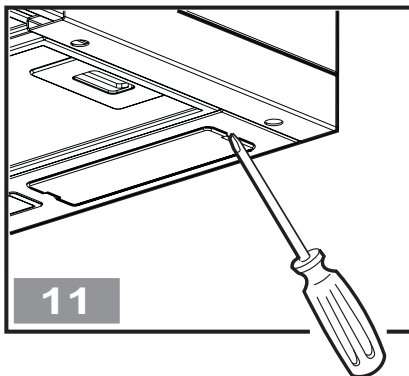
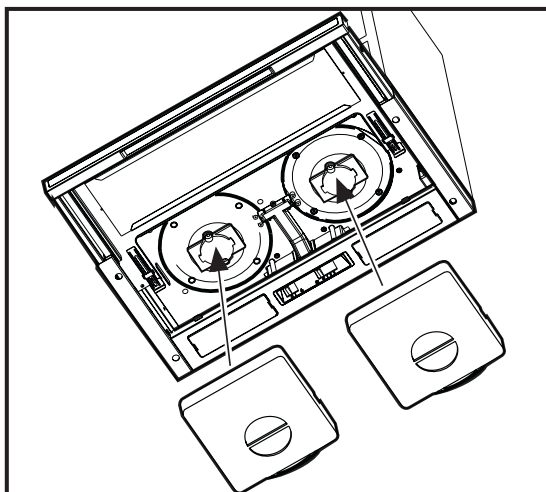
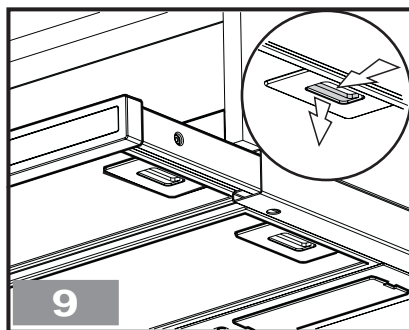
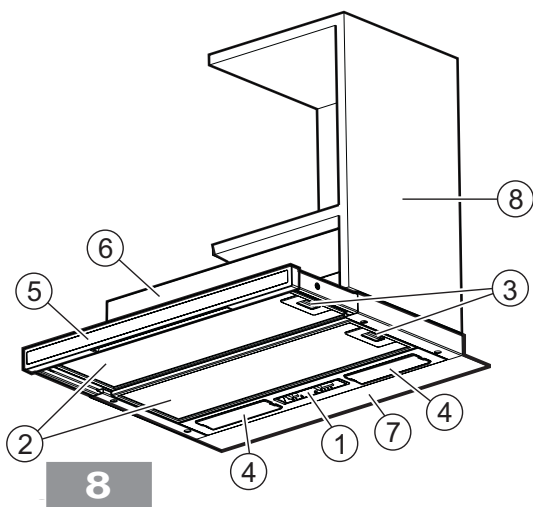
5



6



7



Consult the designs in the front pages referenced in the text by alphabet letters. **Closely follow the instructions set out in this manual.** All responsibility, for any eventual inconveniences, damages or fires caused by not complying with the instructions in this manual, is declined.

Installation

The cooker hood must be placed at a minimum distance of 60 cm from the cooking plane for electric cookers and 70 cm for gas or mixed cookers.

If the instructions for installation for the gas hob specify a greater distance, this must be adhered to.

The hood is equipped with a top air outlet **B** (Fig. 2) for discharge of fumes to the outside (**Ducting version** – exhaust pipe and pipe fixing clamps not provided).

Should it not be possible to discharge cooking fumes and vapour to the outside, the hood can be used in the **filter version**, fitting an activated carbon filter (in the case of the model with two suction motors then two active carbon filters are required), a discharge tube, for the expulsion of fumes, should be mounted on the connection ring **C** (Fig. 5) situated on the top of the wall cabinet (discharge tube and fixing brackets are not supplied).

The models with no suction motor only operate in ducting mode, and must be connected to an external suction device (not supplied).

Preliminary information for installation of the hood:

During the installation phase do not connect the hood to the power supply.

Attention! The 2 fixing brackets are lodged in the protection in polyester packing

The brackets are one right **R** and one left **L** (see bossing shown on the brackets).

1. Fix the **D** bracket (Fig.1) to the side panel of the wall unit with two screws for every bracket (the right **R** bracket on the right side and the left **L** bracket on the left side). Align the bracket with the lower border.

Position the bracket to touch the back border of the wall cabinet, considering that the back border of the bracket corresponds to the back side of the cooker hood;

If the cooker hood is provided with a spacer, in case of use, move the bracket forward to the same thickness as the spacer.

Drill a hole on the ceiling of the wall cabinet to pass the discharge tube and the electrical cable (the quote indicated in Fig. 1 does not include the eventual spacer).

2. If not already mounted, fix the two **E** brackets (Fig.2) to the sides of the hood (one per side).
 - a. remove the extractable part of the cooker hood;
 - b. remove the grease filter/s;
 - c. fix the brackets with two screws **P** per bracket from inside the cooker hood, affix them as more as possible upwards (air exit side) and then serrate the screws.
3. Affix the spacer **M** with three Clips from the external part of the cooker hood (if supplied - Fig. 2).
4. Insert the cooker hood in the wall cabinet, ensuring to position the cooker hood bracket **E** above the wall cabinet bracket **D** (Fig. 3). Thread the electric cable through the appropriate perforation.

5. Block the cooker hood with two screws on the frontal part (Fig. 3 – one per side).
6. Connect the cable to the electrical mains, only when the installation is completed.
7. If the cooker hood should not touch perfectly with the lower border of the wall cabinet then regulate by loosening the screws **P** of the brackets **E** mounted on the cooker hood (Fig. 2), it will be possible to regulate the perfect matching of the cooker hood and wall cabinet, once regulated tighten the screws.
8. Regulate the gliding of the extractable drawer in relation to the depth of the wall cabinet by acting on the two skirting boards **F** (Fig. 4).
In this way it will be possible to place the front in line with the wall cabinet (Fig. 4).
 - a. Loosen the screws on the skirting board **F**;
 - b. Move the ledges backwards or forwards depending on requirement.
 - c. Lock in the screws on the ledges.
9. Install a discharge tube on the connection ring **C** supplied, preferably with a diameter equivalent to the connection ring (Fig. 5). the discharge tube should be sufficiently long to reach outside (Suction version) or the ceiling of the wall cabinet (Filter version).
10. Fix the connection ring **C** (snap into place), at the upper exit of the cooker hood.
To ease the installation, the ring is equipped with an index **G** that should correspond to the appropriate guide **H** placed on the upper air exit.
11. Complete the installation of the discharge tube.
12. Open the extractable drawer (Fig.6) and apply the aesthetic **Q** mask (if supplied) with two screws from the inside of the hood (Fig. 7).
13. Re-install the grease filters, connect the cooker hood to the electrical mains and check the perfect operation.

Electrical connection

The electrical tension must correspond to the tension noted on the label placed inside the cooker hood. Connect the electrical plug, where provided, to the an easily accessible outlet in conformity with local standards in force.

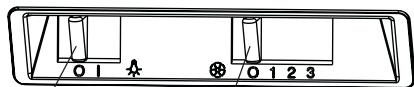
Where an electrical plug is not provided (for direct connection to electrical network) place a standards approved bipolar switch with an aperture distance of not less than 3mm (accessible) from the contacts.

Description of the hood - Fig. 8

- 1 Control panel
- 2 Grease filter (1 or 2 depending on the model in possession)
- 3 Grease filter release handle
- 4 Lighting
- 5 Vapour screen (extractable), according to the model available, which may be in metal, glass or provided with grease filter.
- 6 Aesthetic mask (Available on the basis of the model in possession).
- 7 Spacer (Available on the basis of the model in possession).
- 8 Wall cabinet (not supplied, the cabinet illustration is included to explain the type of installation).

Operation

Description of control panel and hood operation



- a. on/off light switch
b. on/off aspiration switch and power selection

Use the high suction speed in cases of concentrated kitchen vapours. It is recommended that the cooker hood suction is switched on for 5 minutes prior to cooking and to leave in operation during cooking and for another 15 minutes approximately after terminating cooking.

Cleaning

The cooker hood should be cleaned regularly internally and externally.

For cleaning use a cloth moistened with denatured alcohol or neutral liquid detergents. Avoid abrasive detergents. Failure to carry out the basic standards of the cleaning of the cooker hood and replacement of the filters may cause fire risks.

Cleaning the glass vapour screen (available only in some models)

The glass is dismounted and cleaned using a normal glass detergent.

Instructions for removing the glass (Fig. 12):

1. Remove the grease filter.
2. Lightly push the glass downwards and allow it slide forwards.
3. Remove the glass allowing it to rotate slightly.

After cleaning, follow the instructions in reverse to remount the glass.

Maintenance

Prior to any maintenance operation ensure that the cooker hood is disconnected from the power supply.

Grease filter

This must be cleaned once a month using non aggressive detergents, either by hand or in the dish-washer, which must be set to a low temperature and a short cycle.

When washed in a dish-washer, the grease filter may discolour slightly, but this does not affect its filtering capacity. To remove the grease filter, pull the spring release handle (f) towards the opposite side of the cooker hood and extract the filter - (Fig. 9).

Charcoal filter (filter version only)

It absorbs unpleasant odours caused by cooking.

Two carbon filters are required for cooker hoods with two motors and one filter for cooker hoods with one motor.

The carbon filter should be replaced every 4 months in cases of normal use, or more frequently for intensive use of the cooker hood.

The carbon filter may NOT be washed or regenerated. Place the carbon filter in order to cover the protection grill for the motor fan wheel, then turn the central handle **P** of the filter clockwise (Fig. 10).

To dismount the central handle **P** of the filter turn the handle anti-clockwise.

Replacing lamps - Fig. 11

Firstly check that the lamps are well cooled prior to replacing them.

Access the lamp housing area:

remove the lamp holder using a small screwdriver or similar tool as a lever.

Replace the damaged light bulb.

Use only 40W max (E14) olive shape light bulbs.

Then close the lamp housing (snap lock).

If the lights do not work, make sure that the lamps are fitted properly into their housings before you call for technical assistance.


Caution

This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the appliance.

Do not use the cooker hood where the grill is not correctly fixed! The suctioned air must not be conveyed in the same channel used for fumes discharged by appliances powered by other than electricity. The environment must always be adequately aerated when the cooker hood and other appliances powered by other than electricity are used at the same time. Flambé cooking with a cooker hood is prohibited. The use of a free flame is damaging to the filters and may cause fire accidents, therefore free flame cooking must be avoided. Frying of foods must be kept under close control in order to avoid overheated oil catching fire. Carry out fumes discharging in accordance with the regulations in force by local laws for safety and technical restrictions.

GB- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS

BUILT-IN GAS HOBS

**DEGH60
DEGH60ST
DEGH60WT**



distributed by
DèLonghi
Pty Ltd

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.

PRODUCT LABEL



IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or other incapable people to use the appliance without supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

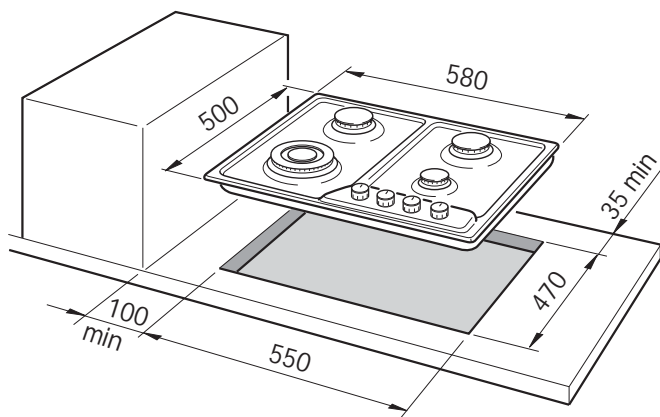
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in off position.
- Do not allow children or other incapable people to use the appliance without supervision.
- During and after use of the hob, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the appliance when it is in use.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

INSTALLATION

CAUTION:

- This appliance must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS5601 / AG 601 - Gas Installations and any other relevant statutory regulations.
- This appliance shall only be serviced by authorized personnel.
- This appliance is to be installed only by an authorised person.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.
- In the room where the cooker is installed, there must be enough air to allow the gas to burn correctly, according to the current local regulations.

Figure 1



DIMENSIONS (Table 2):

(Note: Also refer to Figure 1)

General Dimensions	
Width	580 mm
Depth	500 mm
Depth Below Mounting Surface	30 mm
Cut-out Dimensions	
Width	550 mm
Depth	470 mm

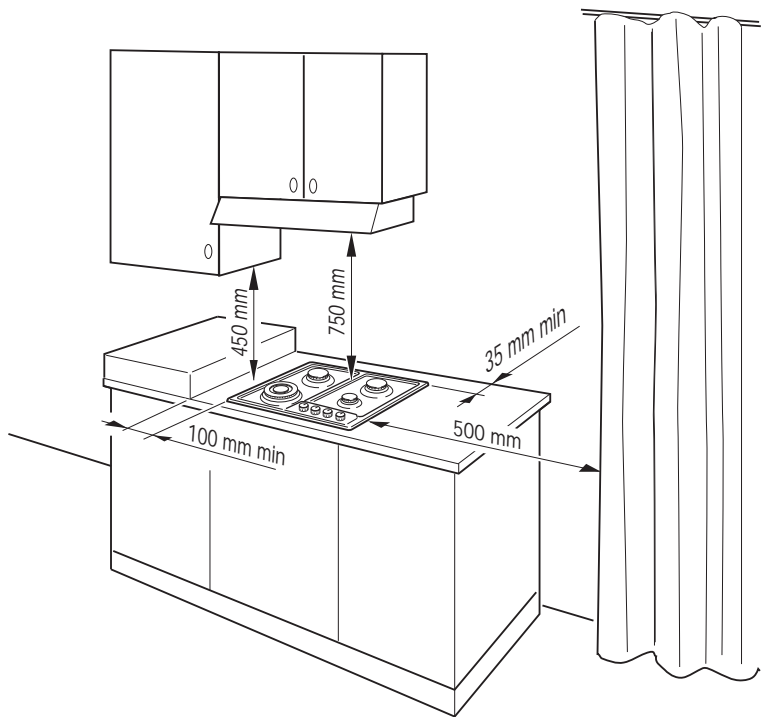
This cooktop has been designed and constructed in accordance with the following codes and specifications:

- AGA101 (AS 4551) Approval Requirements for Domestic Gas cooking appliances
- AS/NZS 60335-1 General Requirements for Domestic electrical appliances
- AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances
- AS/NSZ 1044 Electromagnetic Compatibility Requirements.

CLEARANCES:

Installation clearances and protection of combustible surfaces shall comply with the current local regulations e.g. AG 601 (AS 5601) - Gas Installations code.

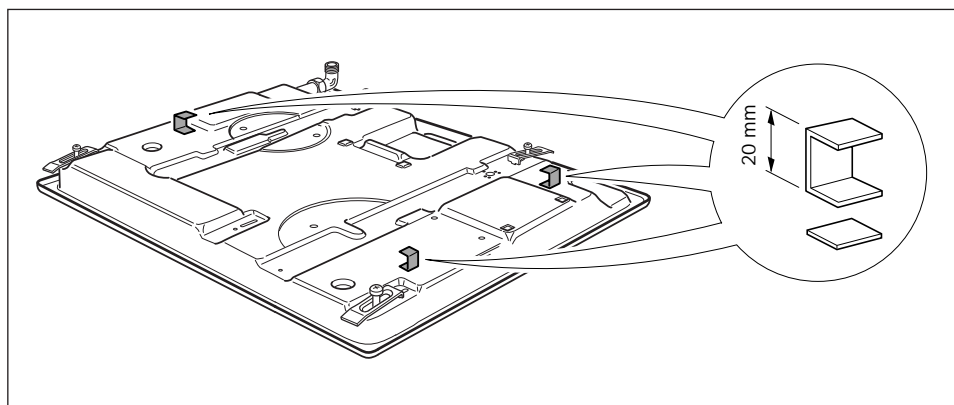
Figure 2



The installation shall comply with the dimensions in Figures 1 and 2, bearing in mind that:

- A **minimum clearance of 20 mm** has to be kept between the bottom of the cooking hob and the top of an appliance or a shelf. To ensure this clearance mount the spacers, supplied with the appliance, as shown in the figure below.
- A **partition** between the base of the hob and the cupboard below **should be fitted 100 mm below the workbench** surface if the cupboard is to be used for storage.
- **Overhead clearances** - In no case shall the clearance between the highest part of the hob and a range hood be less than 600 mm, or for an overhead exhaust fan, 750 mm. Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with local regulations in force. However, in no case shall this clearance to any surface be less than 450 mm.
- **Side clearances** - Where the dimension from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected in accordance with local regulations in force to a height of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area.
Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200mm, the horizontal surface shall be greater than 10 mm below the surface of the hob, or the horizontal surface requirement above.
- **Protection of combustible surfaces** - Local regulations in force specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65 °C above ambient. The fixing of 5 mm thick ceramic tiles to the surface or attaching fire resistant material to the surface and covering with sheet metal with minimum thickness of 0.4mm should be satisfactory.

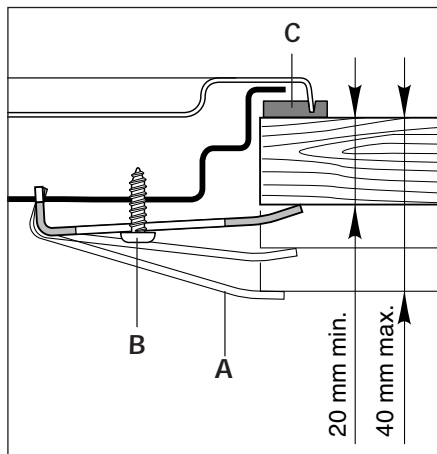
Figure 3



INSTALLATION (Refer to Figure 4):

1. Spread out the gasket "C" over the workbench at the edge of the cut out taking care to overlap the gasket at the corners.
2. Slot in the cooking hob into the cut out of the workbench and locate it correctly.
3. Adjust the clamps "A" and tighten the screws "B" until the hob is firmly secured.
4. Using a sharp tool, trim any excess gasket which protrudes from the edge of the hob. Take care not to damage the countertop.

Figure 4



GAS SUPPLY:

- This appliance is suitable for use with Natural Gas or ULPG. (Check the "gas type" sticker attached to the appliance).
 - For Natural Gas the gas supply must be regulated to obtain a pressure of 1 kPa with the two semi-rapid (SR) burners operating.
 - For ULPG models connect the gas supply directly to the appliance test point adaptor (supplied with the conversion kit) and ensure that the supply pressure is regulated to 2.75 kPa.
 - Do NOT force the "elbow" rotation prior to loosening nut.
 - Do NOT over tighten the nut at the "elbow".
1. After connecting the gas supply, check the piping and connections for leaks using a soap and water solution. The presence of bubbles indicates a leak, tighten or replace connections as appropriate.
Warning: Do not use any naked flame to check for leaks.
 2. The operation of the appliance MUST be tested before leaving.
 3. Adjust the test point pressure or supply pressure to the value which is appropriate for the gas type.
 4. Turn on the appliance gas controls and light each burner. Check for a well defined blue flame without any yellow tipping. If any abnormality is evident then check that the burner cap is located properly and the injector nipple is aligned correctly.

Figure 5a

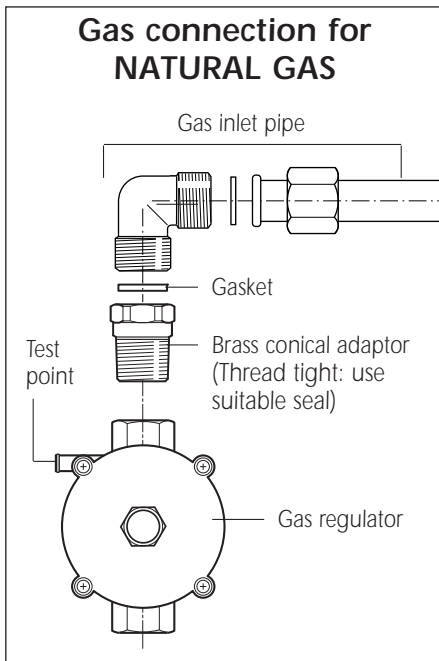
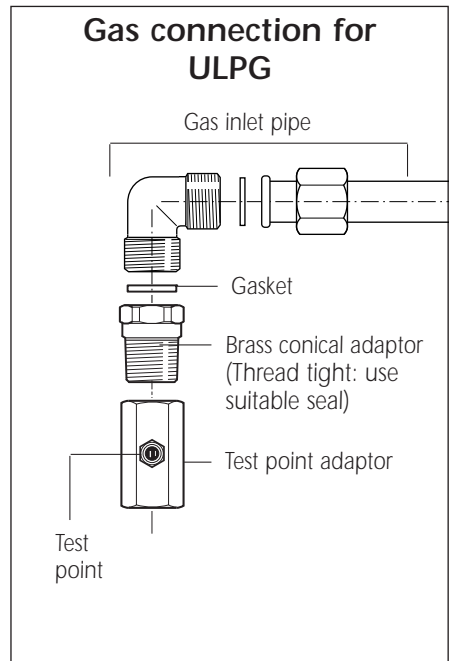


Figure 5b



- 5. Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position, the flame must not go out. If adjustment is required carry out the "minimum burner setting adjustment" procedure described below.
- 6. If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Delonghi Service Agent.
- 7. Where the appliance data plate cannot be easily read with the appliance in the installed position the duplicate data plate must be attached to adjacent surface and the duplicate ULPG conversion label should also be included where a ULPG conversion has been completed.

INSTALLATION WITH A FLEXIBLE HOSE ASSEMBLY

- If this appliance has to be installed with a hose assembly, the installer shall refer to the network operator or gas supplier for confirmation of the gas type, if in doubt.
- The gas supply connection point shall be accessible when the appliance is installed.
- Installation with a flexible hose assembly shall be carried out by using a hose with internal diameter of 16 mm minimum.
The thread connection shall be Rp 1/2" (ISO 7-1) male.
- **IMPORTANT WARNING:** After connection the installer must check that the hose is not kinked, subjected to abrasion or permanently deformed.
The installer must check also that the hose is not near (or in contact) with any hot surfaces e.g. base of metal hotplate, underbench oven etc.
- The hose assembly shall be as short as practicable and comply with relevant AS 5601/601 requirements.
- **IMPORTANT WARNING:** The installer shall ensure the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.

TABLE FOR THE CHOICE OF THE INJECTORS

	Natural gas		ULPG	
Test Point Pressure [kPa]	1.0		2.75	
BURNER	Injector Orifice Dia.	Gas Consumption	Injector Orifice Dia.	Gas Consumption
	[mm]	[MJ/h]	[mm]	[MJ/h]
Auxiliary (A)	0.85	3.6	0.53	3.6
Medium-speed burner (SR)	1.12	6.3	0.70	6.3
Triple-ring burner (TR)	1.55	11.9	0.94	11.9

CONVERSION PROCEDURE (to convert to Natural gas or to ULPG) REPLACING THE INJECTORS

The conversion procedure must be carried out only by an authorised person.

This appliance is suitable for use with Natural gas or ULPG (check the “gas type” sticker attached to the appliance). The nominal gas consumption and injector size details are provided in table at page 9.

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a spanner, remove the injector **J** (fig. 6, 7) and replace it with one according to the gas type (see tables - page 9).
- Affix to the appliance the warning label stating that the cooktop has been converted for use with ULPG (supplied with the ULPG conversion kit.).
A second ULPG conversion data label should also be affixed to an adjacent surface along with the duplicate data plate.

IMPORTANT

- If the cooktop is suitable for use with Natural gas and must be converted for use with ULPG, before connecting to gas main remove the appliance gas regulator and replace with test point adaptor (see fig. 5a, 5b)
- If the cooktop is suitable for use with ULPG and must be converted for use with Natural gas, before connecting to the gas main remove the appliance test point adaptor and replace with gas regulator (see figs. 5a, 5b).

NOTE:

Gas regulator and test point adaptor are supplied with the appliance (packed with conversion kit)

The burners are designed so that regulation of primary air is not required.

Figure 6

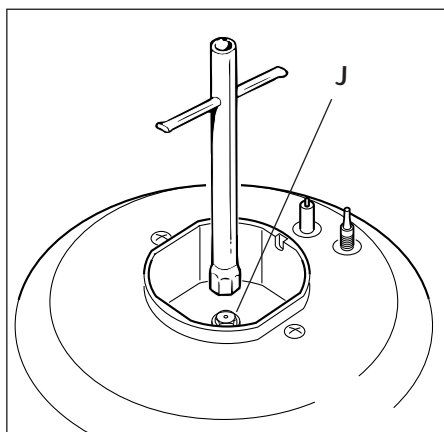
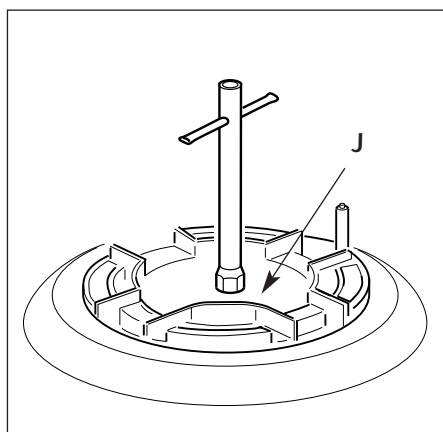


Figure 7



MINIMUM BURNER SETTING ADJUSTMENT

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

The procedure for adjusting the minimum gas rate setting is described below.

For taps with adjusting screw inside the shaft (fig. 8):

- ✓ using a screwdriver max. diameter 3 mm turn the screw inside the tap shaft until the flame setting is correct.

For taps with adjusting screw on the body (fig. 9):

- ✓ using a screwdriver turn screw **A** until the flame setting is correct.

Normally for ULPG, fully tighten the adjustment screw.

LUBRICATING THE GAS TAP

If a gas tap is difficult to turn, disassemble it, clean it carefully with petrol and spread a little high-temperature-resistant grease on it.

These operations must be performed by an Authorised person/Service agent.

Figure 8

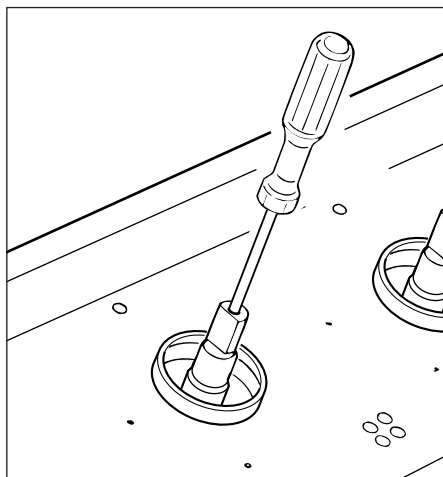
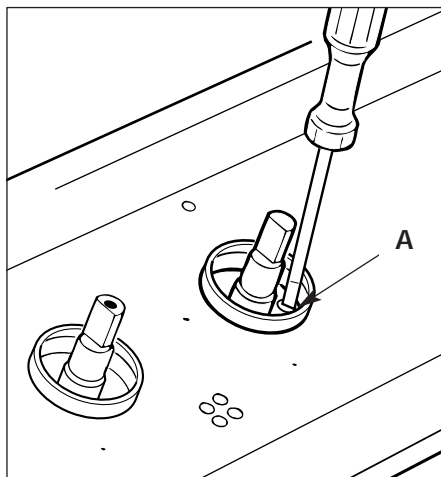


Figure 9



ELECTRICAL REQUIREMENTS:

WARNING:

- THIS APPLIANCE MUST BE EARTHED.

CAUTION:

- Ensure that the power outlet is properly earthed before connecting the appliance.
- Disconnect power before servicing the appliance.

The appliance is provided with a standard 240VAC three pin plug and power cable (3 x 0.75 mm²).

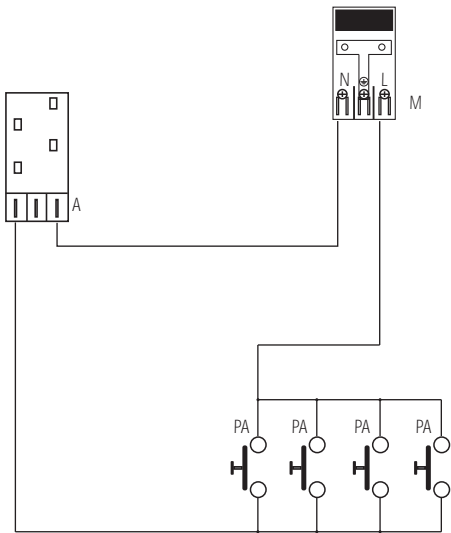
The wires in the power cable are coloured in accordance with the following code:
Green/Yellow = Earth, Blue = Neutral, Brown = Active.

If the colours of the wires in the power cable to the appliance do not correspond with the coloured markings identifying the terminals in the junction terminal, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked **E** (Earth) or coloured Green.
- 2 The wire which is coloured blue must be connected to the terminal marked **N** (Neutral) or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live) or **A** (Active) or coloured Red.

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

Figure 10



ELECTRIC DIAGRAM KEY

PA	Ignition switches group
A	Ignition coil
M	Terminal block
T	Earth conductor

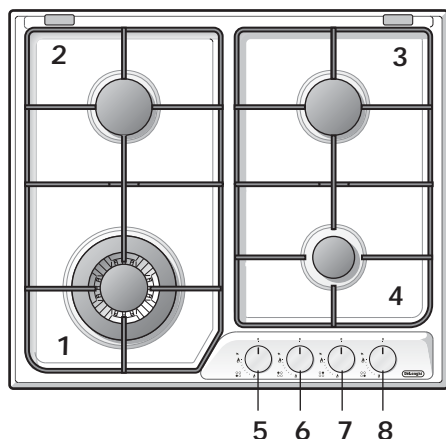
USE and CARE

CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous. Do not use this appliance as a space heater.
- Do NOT place combustible materials or products on this appliance at any time.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- Before using for the first time, clean the cooktop with warm soapy water.
- Use the coffee pot support to ensure that small cooking utensils are stable.
- **IMPORTANT NOTE: This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.**

GAS HOB

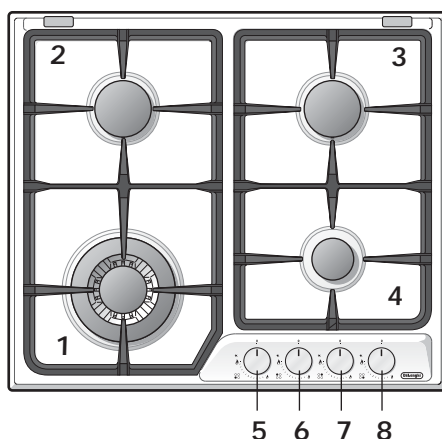
Figure 11a



mod. DEGH60ST
mod. DEGH60WT

- The electric ignition is incorporated in the knobs
- **This appliance is class 3**

Figure 11b



mod. DEGH60

- The hob is fitted with a safety cut-out device
- The electric ignition is incorporated in the knobs
- **This appliance is class 3**

GAS BURNERS

	Natural Gas MJ/h	Propane gas MJ/h
1. Triple ring burner (TR)	11.9	11.9
2. Left semi-rapid burner (SR)	6.3	6.3
3. Right semi-rapid burner (SR)	6.3	6.3
4. Auxiliary burner (A)	3.6	3.6

CONTROL PANEL

- 5. Triple-ring burner control knob (1)
- 6. Left semi-rapid burner control knob (2)
- 7. Right semi-rapid burner control knob (3)
- 8. Auxiliary burner control knob (4)

LIGHTING GAS BURNERS



- Check that the electricity is switched on to allow spark ignition.
- Make sure that all controls are turned to zero.
- The gas flow to the burner is controlled by the knobs on the safety taps.
- You control the flow by turning the knob indicator to line up with the following symbols:
 - Symbol **0** : tap closed (burner off)
 - Symbol  : High (maximum)
 - Symbol  : Low (minimum)
- To ignite automatically, simply push the required knob down and turn it to maximum, keep the knob down until the burner light.
- You can control the temperature by the knob to “High” from “Minimum”.
- To switch off, turn the knob clockwise until you hear the safety click.
- Note that, if you are using a burner at the minimum setting, you turn the knob clockwise past the maximum setting before reaching the off position.
- Whenever lighting any of the burners produces an abnormal flame, switch that burner off and relight using the minimum setting.
- If after relighting the burner, the flame is still abnormal, turn the burner off and contact our Customer Service Centre to obtain the nearest Authorised Delonghi Service Agent.
- In the case of a mains failure light the burner with a match or lighted taper.
- **Note:** When the cooker top is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

Figure 12a

mod. DEGH60ST - DEGH60WT

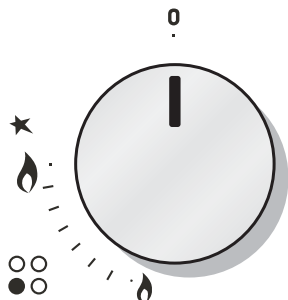
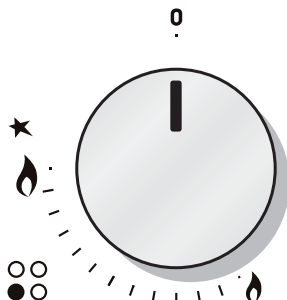


Figure 12b

mod. DEGH60



Lighting the burners

WITH ELECTRIC IGNITION (without safety cut-off valve) **mod. DEGH60WT - DEGH60ST**

To light one of the burners, press and turn the corresponding knob to the maximum flow position (large flame) and keep the knob pressed down until the gas is lit.

Turn the gas tap to the position required.

Whenever lighting any of the burners produces an abnormal flame, switch that burner off and relight using the minimum setting.

If after relighting the burner, the flame is still abnormal, turn the burner off and contact our Customer Service Centre to obtain the nearest Authorised Delonghi Service Agent.

Lighting the burners

WITH ELECTRIC IGNITION (fitted with safety cut-off valve) **mod. DEGH60**

In order to light the burner, you must:

- 1 – Turn the knob in an anti-clockwise direction to the maximum flow position, push in and hold the knob down which will light the burner.
- 2 – Wait for about ten seconds after the gas burner has been lit before letting go of the knob (valve activation delay).
- 3 – Adjust the gas valve to the desired position.

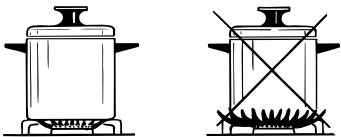
Important

- If the burner flame should go out, the safety valve will automatically stop the gas flow.
- To re-light the burner, return the knob to the closed **0** position, **wait for at least 1 minute** and then repeat the lighting procedure.
- **N.B.** If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.
- Whenever lighting any of the burners produces an abnormal flame, switch that burner off and relight using the minimum setting.
- If after relighting the burner, the flame is still abnormal, turn the burner off and contact our Customer Service Centre to obtain the nearest Authorised Delonghi Service Agent.

COOKING HINTS FOR GAS HOBS

The burner must be chosen according to the diameter of the pans and energy required.
For optimum efficiency use a wok or pan no smaller than 230mm diameter.

Figure 13



do not use pans with concave or convex bases

Burners	Pan diameter
Auxiliary	*12 - 14 cm
Semi-rapid	16 - 20 cm
Triple ring	24 - 28 cm
Wok	max 36 cm

(*) with grill for small cookware: minimum diameter 6 cm.

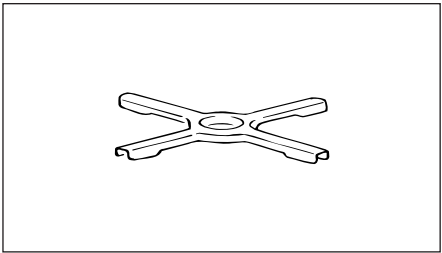
Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip.
Pans which are positioned centrally on burners are more stable than those which are offset.
It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying fill the pan only one third full of oil.
DO NOT cover the pan with a lid and **DO NOT** leave the pan unattended.
In the unfortunate event of a fire, leave the pan where it is and turn off all controls.
Place a damp cloth or correct fitting lid over the pan to smother the flames.
DO NOT use water on the fire.
Leave the pan to cool for at least 30 minutes.

GRILL FOR SMALL COOKWARE (fig. 14)

Put it on the auxiliary burner (the smallest) grid when small cookware is being used to prevent the cookware from tipping over.

Figure 14



CORRECT USE OF TRIPLE-RING BURNER

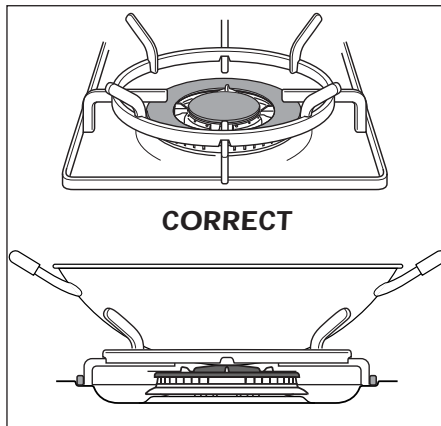
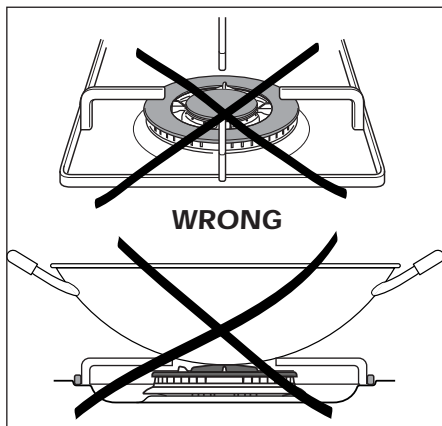
- The flat-bottomed pans are to be placed directly onto the pan-support.
- To use the WOK, you must place the wok stand in the **CORRECT** position as shown in fig. 15a - 15b.

IMPORTANT:

The special grille for wok pans (figs. 15a, 15b) **MUST BE PLACED ONLY** over the pan-rest for the triple-ring burner.

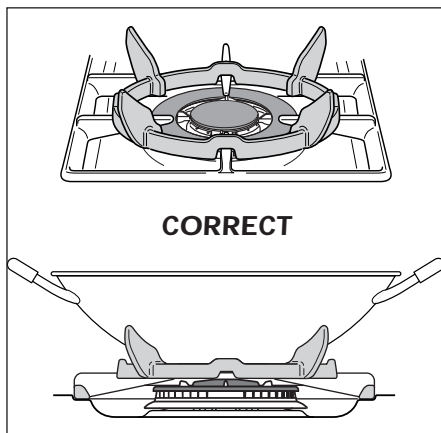
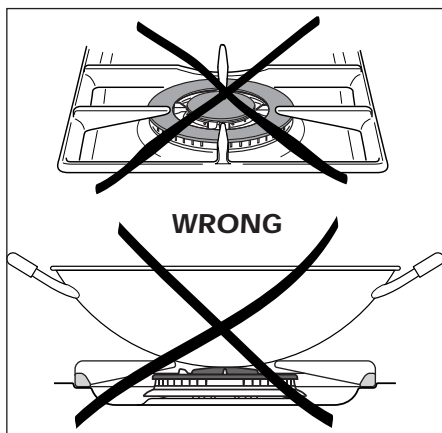
mod. DEGH60WT - DEGH60ST

Figure 15a



mod. DEGH60

Figure 15b



Cleaning and Maintenance

GENERAL TIPS

- Before cleaning the hob switch it off and wait for it to cool down.
- Clean with a cloth, hot water and soap or liquid detergent.
- Do not use products which are abrasive, corrosive or chlorine based.
- Do not use steel pads.
- Do not leave acid or alkaline substances (vinegar, salt, lemon juice, etc.) on the hob.

ENAMELLED PARTS

- All the enamelled parts must be washed only with a sponge with soapy water or other non-abrasive products.
- Dry preferably with a microfibre or soft cloth.

STAINLESS STEEL HOB

- Clean with special products which are available on the market.
- Dry preferably with a microfibre or soft cloth.
- **Note:** regular use will cause discolouring around the burners, because of the high flame temperature.

BURNERS AND GRIDS

- These pieces can be removed and washed with suitable products.
- After cleaning burners and spreaders dry them well and replace them correctly.

CONTROL KNOB

- The control knobs may be removed for cleaning but care should be taken not to damage the seal.

Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

GAS TAPS

- Regular lubrication of the gas taps must only be performed by Authorised person.
- If the gas taps are not working properly, call our Customer Service Centre to obtain the nearest Authorised Delonghi Service Agent.

CORRECT POSITIONING OF THE BURNERS

- It is very important to check that spreader **F** and cap **C** of the burner (see Figures 16 and 17) are perfectly in place because if they move out of place serious problems could arise.
- Make sure that electrode **S** (Fig. 16) is kept clean so that the sparks always strike.
- **Model DEGH60 only:** make sure that probe "**T**" (fig. 16) next to each burner is kept clean to ensure correct operation of the safety valves.
- Both the probe and ignition plug must be very carefully cleaned.
- **Note:** To avoid damage to the electric ignition do not use it when the burners are not in place.

Figure 16

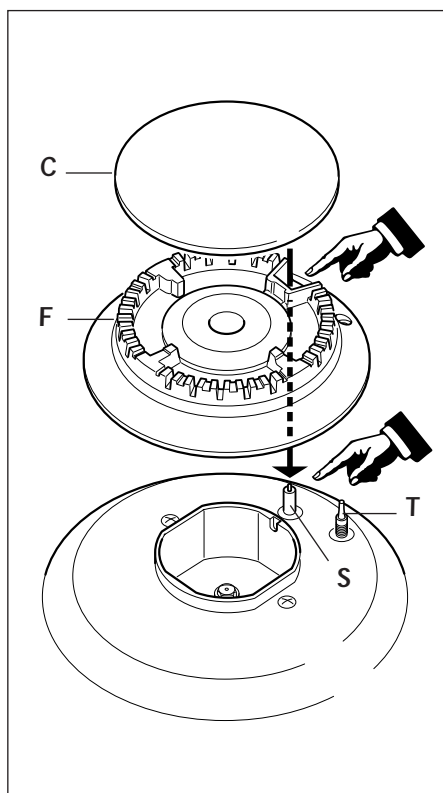
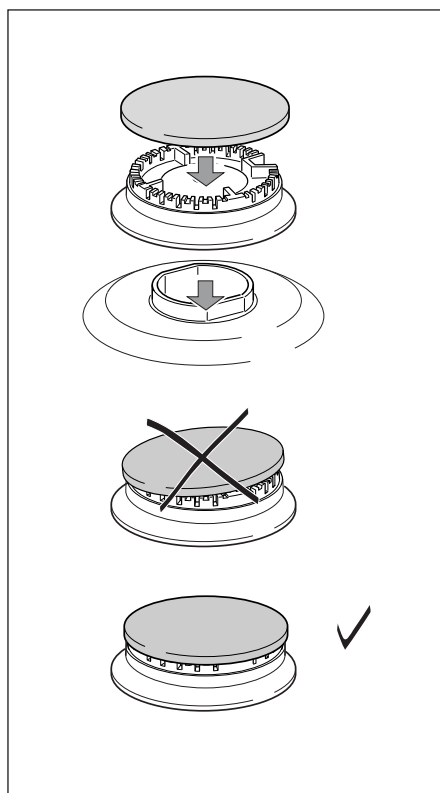


Figure 17



CORRECT POSITIONING OF THE TRIPLE-RING BURNER

- The triple ring burner must be correctly positioned (see fig. 20); the burner rib must be located in position as shown by the arrow (see fig. 18).
- The burner correctly positioned must not rotate (fig. 19).
- Then position the cap **A** and the ring **B** (fig. 19).

Figure 18

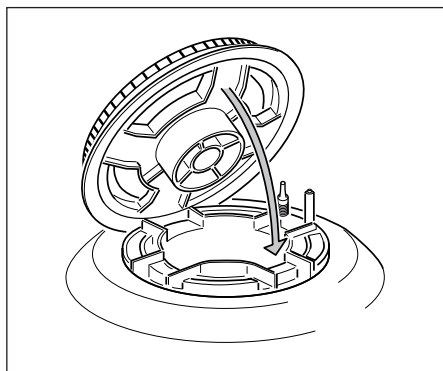


Figure 19

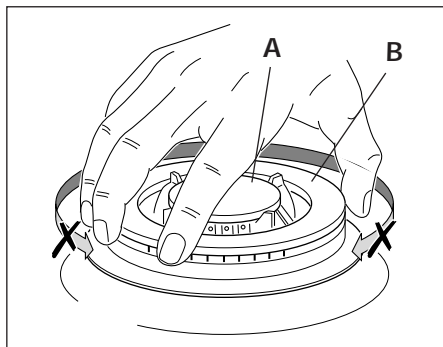
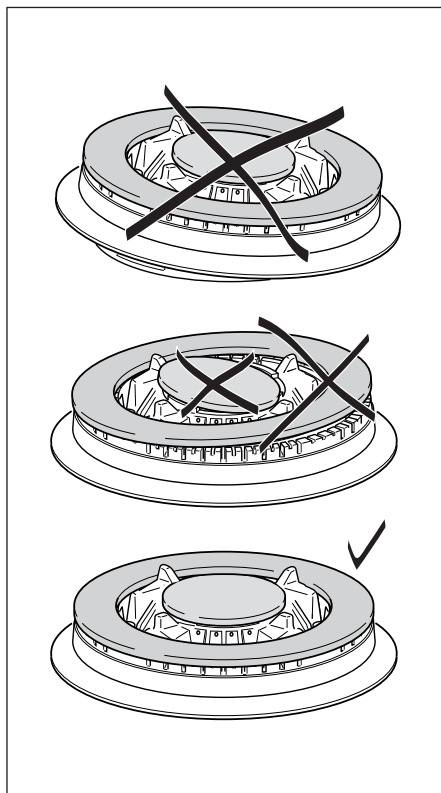


Figure 20



SERVICE AND MAINTENANCE

If the ignition spark fails to ignite or does not light the gas, check the following items before calling our Customer Service Centre to obtain the nearest Authorised Delonghi Service Agent:

- Burner is reassembled and located correctly.
- Spark electrode and white ceramic are clean and dry.
- 240 VAC power supply is connected.

Contact the local gas utility or our Customer Service Centre to obtain the nearest Authorised Delonghi Service Agent.

- You can smell gas when all burners are turned on.
- The burners do not remain alight at the minimum marked setting.
- The burner flame is yellow or emits an unusual odour.

Note that a bi-annual inspection of the appliance by an authorised service agent or your local gas utility will ensure many years of trouble free operation of your appliance.

Servicing the appliance:

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Delonghi Service Agent:



Living innovation

WARRANTY

Product and Accessories Warranty

Your product is warranted against faults and manufacture when used in normal domestic use for the period stated below.

In non-domestic use DéLonghi limits the voluntary warranty to 6 months. We undertake to repair or replace your product at no charge if found to be defective due to a manufacturing fault during the warranty period. The warranty excludes damage caused by misuse, neglect, shipping accident, incorrect installation, and no fault found with the product or work carried out by anyone other than an Authorised DéLonghi Service Representative.

The benefits to you given by this warranty are in addition to other rights and remedies available to you under a law in relation to the goods or services to which this warranty relates. In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

*Commercial use applies when products are being utilised in a non-domestic capacity.

Please keep your receipt as this will authenticate your warranty.

To Claim Your Warranty

1. Please contact your nearest DéLonghi approved service representative using our [service referral web page](#) and explain the nature of the problem.
2. Provide the DéLonghi service representative with your warranty details and proof of purchase.
3. If the claim is within the warranty period and within the terms of the warranty, make arrangements for service and repairs or a replacement product provided by a DéLonghi approved service representative.

To download a copy of the DeLonghi warranty card use the following link:
[DeLonghi Warranty Card 591 KB PDF](#).

Australian Competition & Consumer Commission - Warranties & Refunds Guide

To download a copy of the ACCC - Warranties & Refunds Guide use the following link:
[ACCC - Warranties & Refunds Guide 269 KB PDF](#).

For an explanation of the statutory guarantee please see the following link:
<http://www.accc.gov.au/consumer/guarantees/>

How to Contact Us About a Warranty Claim

In the event of a breakdown, you will have access to professional help from DéLonghi by simply calling this number Australia: 1800 126 659

Warranty Periods

Category	Sub Category	Warranty
Coffee	Fully Automatic Coffee Machines	2 Years

	Nespresso Coffee Machines*	2 Years
	Nespresso Aeroccinos*	2 Years
	Nescafé® Dolce Gusto® Multi Beverage Makers**	2 Years
	Manual Pump Coffee Machines	2 Years
	Mocha Coffee Machines	2 Years
	Coffee Canisters	1 Year
	Coffee Grinders	1 Year
Housewares	Benchtop/Mini Ovens	1 Year
	Deep Fryers	1 Year
	Steam Irons/Generators	1 Year
	Kettles	1 Year
	Toasters	1 Year
	Contact/Open Grills	1 Year
	Ice Cream Makers	1 Year
Major Kitchen Appliances	Upright/Wall Ovens	2 Years
	Microwave/Combination/Steam Ovens	2 Years
	Cooktops	2 Years
	Dishwashers	2 Years

	Rangehoods	2 Years
	Wine/Beverage Cabinets	3 Years
	Waste Disposer	5 Years
BBQ's		2 Years
Heating	Ceramic/Fan Heaters	1 Year
	Convactor Heaters	1 Year
	Portable Gas Heaters	1 Year
	Oil Column Heaters	7 Years
Dehumidifiers		2 Years
Cooling	Portable Air Conditioners	2 Years plus 5 Years on compressor
	Fans	1 Year
	Evaporative Coolers	1 Year
Fixed Air Conditioning		5 Years
Commercial Use^	Fully Automatic Coffee Machines	1 Year
	All Other Products	6 Months
T2 Refurbishment / Factory Seconds	All Products	1 Year

^Commercial use applies when products are being utilised in a non-domestic capacity.

* For all *Nespresso* enquiries, please contact the *Nespresso* customer service team directly on 1800 623 033.

**For all *Nescafé® Dolce Gusto®* enquiries, please contact the *Nestlé* customer service team directly on 1800 466 975.

Manufacturer's Warranty

Please read this warranty card carefully. Attach your purchase receipt to this warranty card and keep in a safe place. You must produce both warranty card and proof of purchase in the event of a warranty repair being required.

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

The Manufacturer 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 from 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 related fault. For example:
 - 1. Correct the installation of the product.
 - 2. Provide Instruction on use of the product or change the setup of the product.
 - 3. Replace house fuses or correct house wiring.
 - 4. Correcting fault(s) caused by the user.
 - 5. Noise or vibration that is considered normal.
 - 6. Water on the floor due to incorrect loading or excessive suds.
 - 7. Blocked pumps, removal of foreign objects/substances from the machine, including the pump and inlet house filters.
 - 8. Correcting damage caused by pests, eg. rats, cockroaches etc.
 - 9. Correct corrosion or discolouration due to chemical attack.
 - 10. Power outages or surges.
- B** Defects caused by factors other than:
 - 1. Normal domestic use or
 - 2. Use in accordance with the Product's User Guide.
- C** Defects to the Product caused by accident, neglect, misuse or 'Act of God'.
- D** The cost of repairs carried out by non-authorised repairers or the cost of correcting such unauthorised repairs.
- E** Normal recommended maintenance as set out in the Product's User Guide.
- F** Repairs when the appliance has been dismantled, repaired or serviced by other than an AUTHORISED CUSTOMER SERVICE CENTRE or the selling dealer.
- G** Pick up and delivery.
- H** Transportation or travelling costs involved in the repair when the product is installed outside the AUTHORISED CUSTOMER SERVICE CENTRE'S normal service area.

This product has been designed for use in a normal domestic environment. It is not intended for commercial use. Doing so may affect product warranty.

Service under this warranty must be provided by an Authorised Service Repairer (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 Warranty Card in a safe place.**

For Australian customers:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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 problem solving section in your User Guide.

If after checking these points you still need assistance, please refer to your nearest Haier Authorised Repairer.

In New Zealand, if you need assistance...*

Call your 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 372 273 **Fax:** (09) 273 0656

Email: customer.care@haier.co.nz

Postal address: P.O. Box 58732, Botany, Manukau 2163

If you need service...*

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

In Australia, if you need assistance...*

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

Toll Free: 1300 729 948 **Fax:** (07) 3826 9298

Email: customer.care@haierlife.com.au

Postal Address: PO Box 798, Cleveland QLD 4163

If you need service...*

We have a network of qualified Authorised Repairers whose fully trained technicians can carry out any service necessary on your appliance. Our Customer Care Centre can recommend an Authorised Repairer in your area.

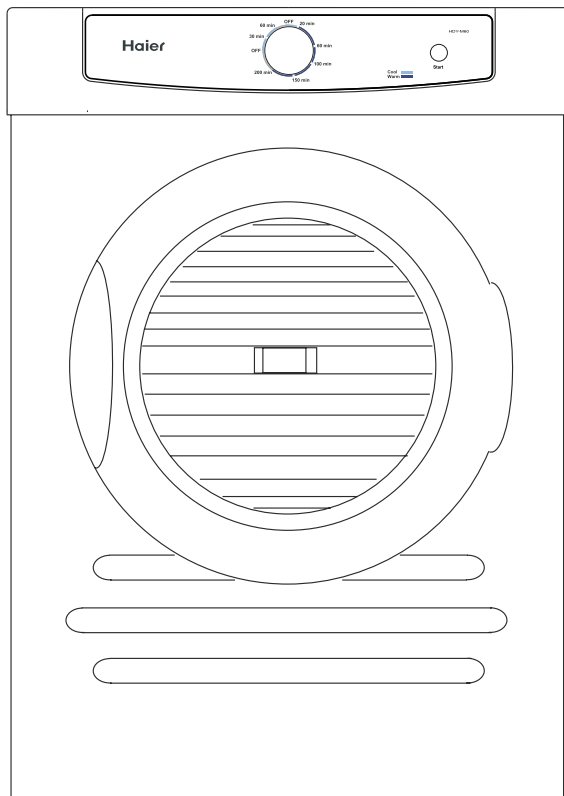
*If you call or write, please provide: name, address, model number, serial number, date of purchase and a description of the problem. This information is needed in order to better respond to your request for assistance.

Product Details

Model	_____	Serial No.	_____
Date of Purchase	_____	Purchaser	_____
Dealer	_____	Suburb	_____
Town	_____	Country	_____

Thank you for choosing Haier. We are confident that you will enjoy many years of good service from your appliance.

Clothes Dryer **OWNER'S MANUAL** *Model: HDY-M60*



*Please read this manual carefully before operating your dryer.
Retain this for future reference.
Record the model and serial number of the tumble dryer.
Please have this information ready for any service related enquiries.*

IMPORTANT SAFETY INSTRUCTIONS

Warning - To reduce the risk of fire, electric shock, or personal injuries, the following basic precautions should be followed:

- 1 *Read all instructions before using this dryer.*
- 2 *The interior of the dryer should be cleaned periodically by qualified service personnel. An excessive amount of lint build up in the interior of the dryer could result in inefficient drying and pose a possible fire hazard.*
- 3 *The appliance must not be installed behind a lockable door, a sliding door or a door with a hinge on the opposite side to that of the tumble dryer in such a way that a full opening of the tumble dryer is restricted.*
- 4 *Attention - rear panel can be hot.*
- 5 *The tumble dryer should not be used if industrial chemicals have been used to clean the dryer.*
- 6 *The dryer must only be used for its intended purpose.*
- 7 *Clean lint screen before or after each load.*
- 8 *This appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Young children should be supervised to ensure that they do not play with the appliance.*
- 9 *Do not operate the dryer if any parts are missing or broken.*
- 10 *To avoid fire hazard or electrical shock do not use an adaptor plug or extension cord or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.*
- 11 *To avoid fire hazard or electrical shock do not reach into the drum while the drum is moving. Wait until the dryer has stopped completely before reaching into the drum.*
- 12 *Do not attempt to modify or repair the controls.*
- 13 *The final part of a tumble dryer cycle occurs without heat (cool down cycle) to cool items to a temperature that ensures that they will not be damaged. Never stop a tumble dryer before the end of the drying cycle unless all items are quickly removed and spread out so that the heat is dissipated.*
- 14 *Do not dry items that have been previously cleaned in, washed in, soaked in, or spotted with substances such as cooking oil, acetone, alcohol, petrol, kerosene, spot removers, turpentine, waxes and wax removers, etc. Do not store or use these items on or in the vicinity of the dryer. Do not place items exposed to cooking oils in your dryer. Items contaminated with cooking oils may contribute to a chemical reaction that could cause a load to catch fire. Oil-affected items can ignite spontaneously, especially when exposed to heat sources such as in a tumble dryer. The items become warm, causing an oxidation reaction in the oil. Oxidation creates heat. If the heat cannot escape, the items can become hot enough to catch fire. Piling, stacking or storing oil-affected items can prevent heat from escaping and create a fire hazard. If it is unavoidable that fabrics that contain vegetable or cooking oil or have been contaminated by hair care products be placed in a tumble dryer they should first be washed in hot water with extra detergent - this will reduce, but not eliminate, the hazard.*

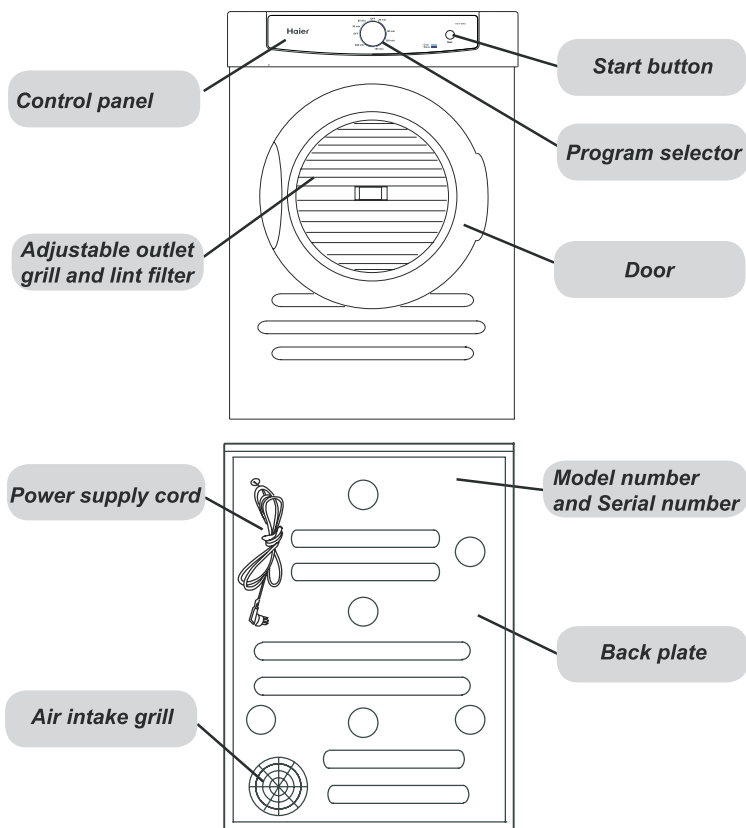
- 15 Do not dry unwashed items in the tumble dryer.
- 16 Fabric softeners, or similar products, should be used as specified by the fabric softener instructions.
- 17 To prevent fire, do not use heat to dry items containing plastic, foam rubber or similarly textured rubber-like materials, or items containing feathers or down. Items such as foam rubber (latex foam), shower caps, waterproof textiles, rubber backed articles and clothes or pillows fitted with foam rubber pads should not be dried in the tumble dryer.
- 18 This dryer must be properly installed in accordance with the installation instructions before it is used.
- 19 Do not install or store this dryer where it will be exposed to water and /or the weather. Keep surrounding areas free from the accumulation of lint, dust and dirt.
- 20 To prevent shock hazard and assure stability during operation, the dryer must be installed and electrically grounded by a qualified service person in accordance with local codes.
- 21 Do not sit on top of the dryer.
- 22 If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 23 Always disconnect dryer from electrical supply before attempting any service. Disconnect power cord by grasping the plug, not the cord.
- 24 Do not repair or replace any part of the dryer or attempt any servicing unless specifically recommended in the user-maintenance instructions.
- 25 Before the dryer is removed from service or discarded, remove the dryer door to prevent accidental entrapment.
- 26 Remove all objects from pockets such as lighters and matches.



Caution, risk of fire - this is a safety symbol. Failure to follow the warnings outlined in these user instructions can cause a fire hazard.

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IDENTIFICATION OF PARTS



Warning

Read all instructions before using this dryer.
This dryer has been designed for domestic use only.

SAVE THESE INSTRUCTIONS.

This diagram may be slightly different from the layout of the dryer you have just purchased due to technical improvements.

OPERATING INSTRUCTIONS

Attention:

1. Before operation, clean off any dust and dirt inside the drum of the dryer with a damp towel
2. Clean off any debris on the lint filter and in the duct to increase the drying efficiency.

Turning on power

Before turning on the power of the dryer check whether the supply voltage is in accordance with the value indicated on the name plate.

Preparation of laundry load

- The dryer can only dry laundry which has been spun dry. Do not put in laundry which is still dripping wet or has excess water.
- Make sure all pockets are empty before placing laundry in the dryer. Remove all lighters and matches.
- Pull up zippers, mend loosened fasteners and tie up ribbons to prevent the laundry from being entangled. If necessary, put small items in a laundry bag.
- To achieve a better drying result ensure the clothes are separated before loading into the dryer.

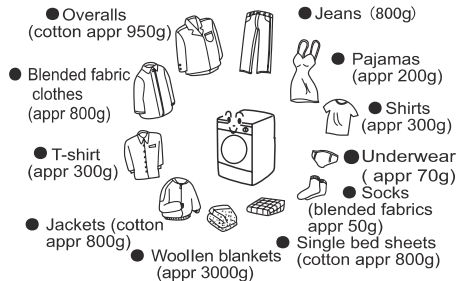
Load to dry

Laundry type	Cotton fabric	Synthetic fabric
Maximum load	6 kg	3 kg

Warning:

1. Avoid drying wool, silk and other delicate fabrics, they maybe damaged.
2. Do not exceed the recommended load limit. This could damage the dryer as well as the laundry.

Reference weight of fabrics for drying



OPERATING INSTRUCTIONS





1. Power up

Insert the power plug into an appropriate power outlet that is properly installed and grounded. Operating power supply: 220-240V~50Hz.

2. Laundry loading

Open the door and load the laundry into the drum of the dryer. For a more energy efficient and better drying result, make sure the load has been spun dried. Try to loosen the load when placing in the dryer.

Note: Check labels on clothing before placing them in the dryer. Some articles are not suitable for machine dry. High temperature may damage the fabric.

	May be tumble dry .
	Do not tumble dry .
	Normal dry .
	Air dry, only .

3.Setting drying time

Turn the timer knob to set an optimal drying time according to the fabric type and quantity. You can choose cool cycle or warm cycle according to your needs and then press the “Start” button to start the dryer.

NOTE: 1. Before you set the drying time, ensure your hands are dry.
2. Please close the door and press the “Start” button to restart the machine after adding laundry during the cycle.

4. Program completion

Warm air cycle:

Before the drying time comes to end, the dryer will add cold air to cool the clothes. After the timer stops, the knob will point to OFF.
Open the door to remove the laundry.

Cool air cycle:

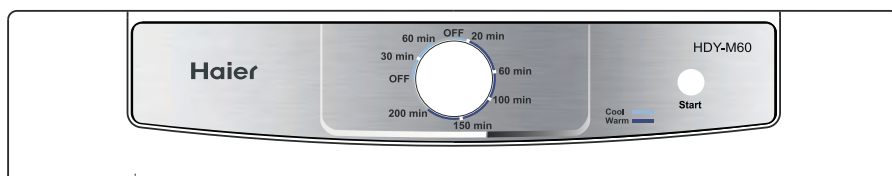
Throughout the cycle, the heater does not activate. The laundry is dried by cool air.

Note: 1.To avoid timer interruption, please do not turn the timer knob to the gray area of the program cycle.
2. Clothes should go through the cooling 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 eg.in a clothes basket.
Before you open the door, please switch off the power supply.

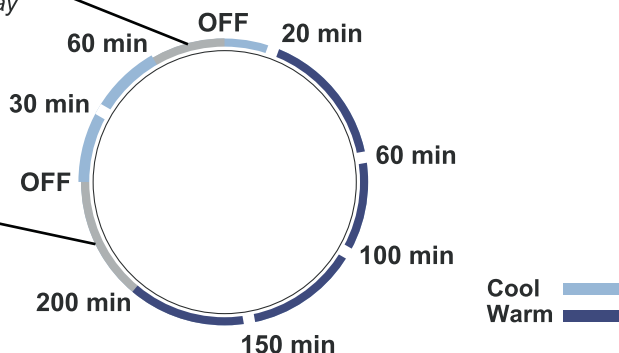
5. Cleaning the filter

Please clean the filter after each load.

CONTROL PANEL



Please do not turn the timer knob to this gray area of the program cycle.



Dryer timer: The timer will let you set the time for up to 200 minutes to dry your clothes depending on the load of the clothes.

This dryer has two program types. The light blue colour is the cool air cycle and the dark blue is the warm air cycle. During the cool air cycle the heater does not come on and the clothes are dried by cool air. During the warm air cycle the heater activates and the clothes are dried by warm air. In the last 20 minutes of the warm cycle, the heater stops and the laundry is cooled down.

There is an arrow on the timer knob. Turn the timer knob till the arrow points to the time selected. Push the "Start" button. The dryer starts the cycle and counts down, moving anti-clockwise, until the timer points to the "OFF" position.

CLEANING AND MAINTAINANCE

WARNING! Unplug the power cord prior to any cleaning

Cleaning the surface

Wipe off any dust or dirt.

Note: *Do not use excessive water, a damp cloth is fine.*

Do not use solvent.

Do not use spray cleaners when cleaning the interior.

Do not use harsh or abrasive cleaners.

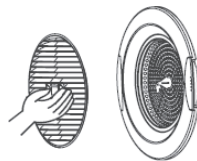


Cleaning the filter screen

To ensure good ventilation effect during drying, the filter screen must be cleaned before or after each use.

1. Remove the filter

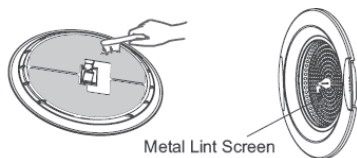
Gently push together the clip on the filter screen and then pull out towards yourself.



2. Cleaning the filter

Remove the lint with a soft brush or vacuum cleaner. Be careful not to damage the filters.

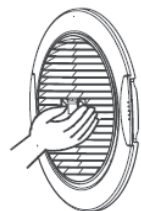
Remove any remaining lint from the lint screen on the door.



3. Re-installing the filter

After cleaning filters, put the screen back in place.

Note: *Never operate your dryer without the lint filter.*



UNPACKING YOUR DRYER

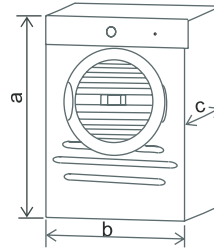
Dimensions

$a=825\text{ mm}$

$b=595\text{ mm}$

$c=560\text{ mm}$

Weight=30 kg



Remove the transport packaging (fig.1) and remove the dryer rack from the top packaging (fig.2). Remove the tape on the front (fig.3 and fig.4), the wall mounting kit attached to the drum with tape on the inside and the panel film, before starting the dryer.

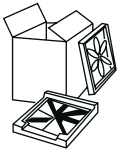


fig.1

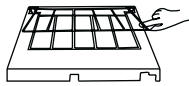


fig.2

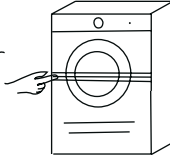


fig.3

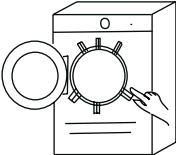


fig.4

Packing accessories

Check list of the accessories and materials provided with the machine:

Name	Owner's manual	Wall mounting kit	Panel film	Screw
Quantity	1	1	1	6

To ensure the dryer operates normally, attention must be paid to the following:

1. The rear of the dryer must not have any restriction to the intake of fresh air.
2. Check the dryer for any damage. If any damage is found do not operate and contact your supplier or Authorised Service Centre.
3. The dryer must be kept away from flammable substances.
4. The surrounding environment must be dry and ventilated.
5. For best results, the ambient temperature should be between 10 °C and 35 °C.

WALL MOUNTING INSTRUCTIONS

The dryer can be mounted on the wall in the inverted position only by following these instructions.

Invert the dryer so that the control panel is at the bottom (see figure 3) this allows easier access to the controls.

1. Determine the location of the dryer on the wall and mark the bracket position.

A minimum 50 mm is needed between the top of the dryer and the ceiling for ease of installation;

If mounting above a washing machine, allow sufficient room to open the lid of the washer.

Tools required

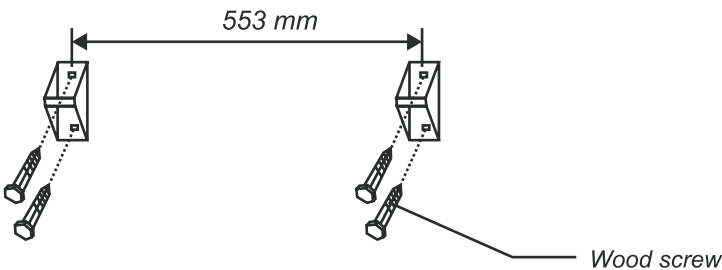
For plaster/ Wooden wall	Drill&3mm Bit	1
	Philips head screwdriver	1

Wall mounting kit includes

Description	Plastic Spacers	2
	Wall hanging brackets	2
	Hanging hook	2
	Wood screws, 12gx50mm	4
	Screws for hanging hooks and plastic spacers.	6

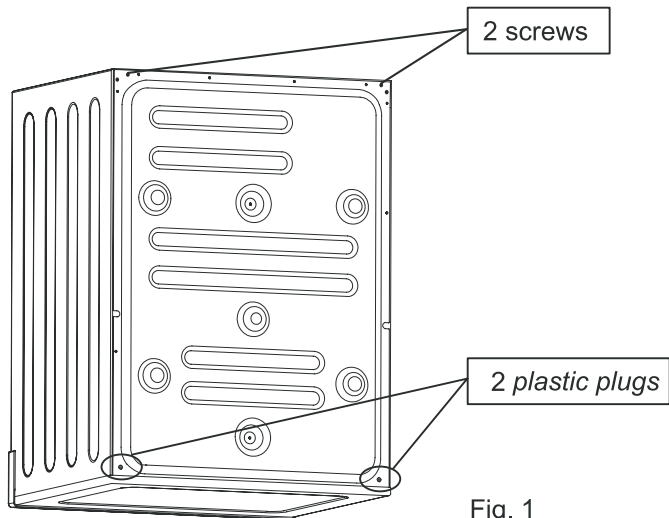
2. Fix the wall hanging brackets to the wall securely (eg. into the stud).

If the studs are too far apart, fit a timber slat to the studs then mount the brackets onto the slat. The distance between each is 553 mm as per diagram.

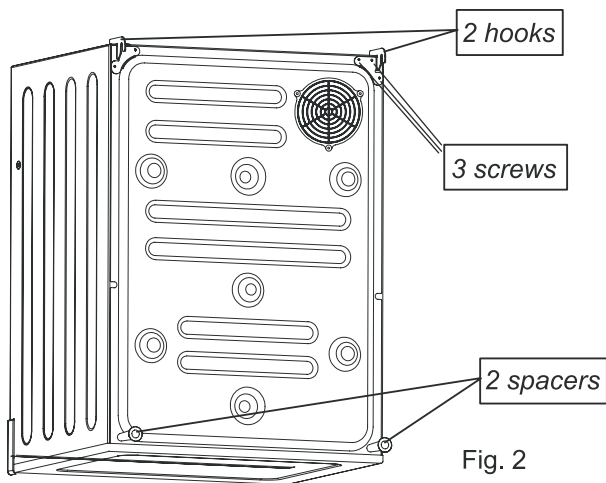


WALL MOUNTING INSTRUCTIONS

3. Install the hooks to the dryer, in the inverted position, remove the 2 screws and 2 plastic plugs as indicated in Fig.1 .



4. Align the hooks as shown in Fig.2 and refit screws tightly. Install the spacers provided as Fig.2.



WALL MOUNTING INSTRUCTIONS

5. With assistance, mount dryer on wall brackets. See Fig. 3

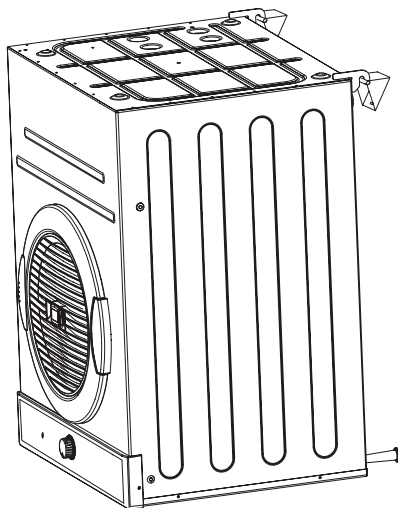
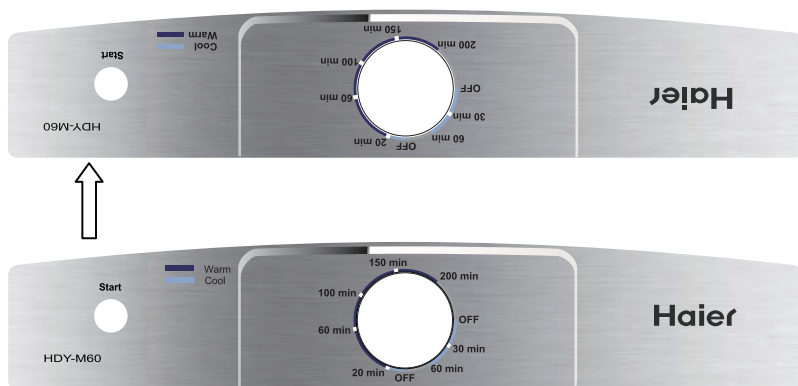


Fig. 3

6. A second control panel with inverted symbols is supplied. Peel the release paper from the back of inverted film then place new control panel film on the surface so that the writing is the correct way around.



Caution:

Plug must be accessible after installation.

RACK FITTING INSTRUCTION

DRYER FREE STANDING-UPRIGHT

For ease of access, the rack is to be mounted near the dryer top. Firstly, hold the rack horizontally with the two end projections pointing upwards and away from yourself. Position the rack near the top of the dryer and place the end of the right rack projection into the right cabinet mounting hole (Fig. 1).

Then gently pull on the left rack projection until it fits around the cabinet and springs into the left cabinet mounting hole.

The rack will now lie horizontally, supported by the cabinet. Rotate the door outlet grills that the air exhausts upwards and through the rack.

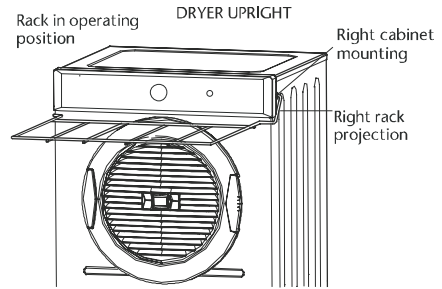


FIG. 1.

RACK STORAGE - DRYER UPRIGHT

When the drying rack is not needed, simply pivot the rack upwards until it lies flat on the top of your dryer.

WALL MOUNTED - DRYER INVERTED

In this situation, the rack is to be mounted near the dryer door part way along the cabinet. Firstly hold the rack horizontally with the two end projections pointing upwards and away from yourself.

Position the rack in front of the dryer and place the end of the right rack projection into the right cabinet mounting hole (Fig.2).

Then gently pull on the left rack projection until it fits around the cabinet and springs into the left cabinet mounting hole.

The rack will now lie horizontally, supported by the cabinet.

Rotate the door outlet grill so that the air exhaust blows upwards and through the rack.

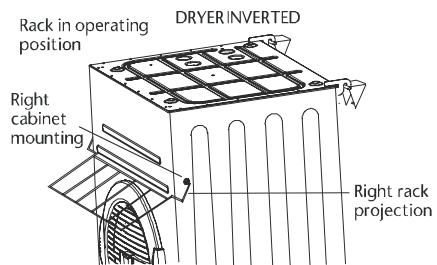


FIG. 2.

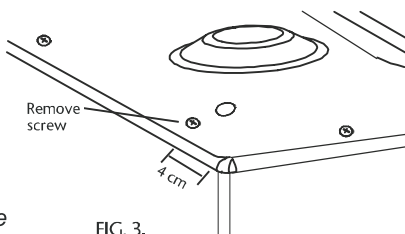
RACK FITTING INSTRUCTION

RACK STORAGE - DRYER INVERTED.

To hold the dryer rack out of the way when not in use, it will be necessary to attach the retaining clip to the base of your dryer.

To do this, firstly remove the screw located 4 cm from the right corner of the inverted dryer (Fig.3).

Then position the retaining clip over the hole so that the prong on the clip is near the cabinet corner and faces outwards (Fig.4).



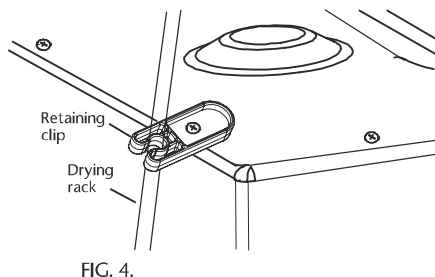
LOADING DRYER RACK

To make use of the drying rack, firstly rotate the outlet grill so that the louvers point towards the rack.

Place items to be dried at the centre of the rack for best airflow.

Shoes should be placed upside down.

A large woollen article e.g. a cardigan, should be placed over the whole rack, and to ensure more even drying will need rearranging from time to time.



Caution:

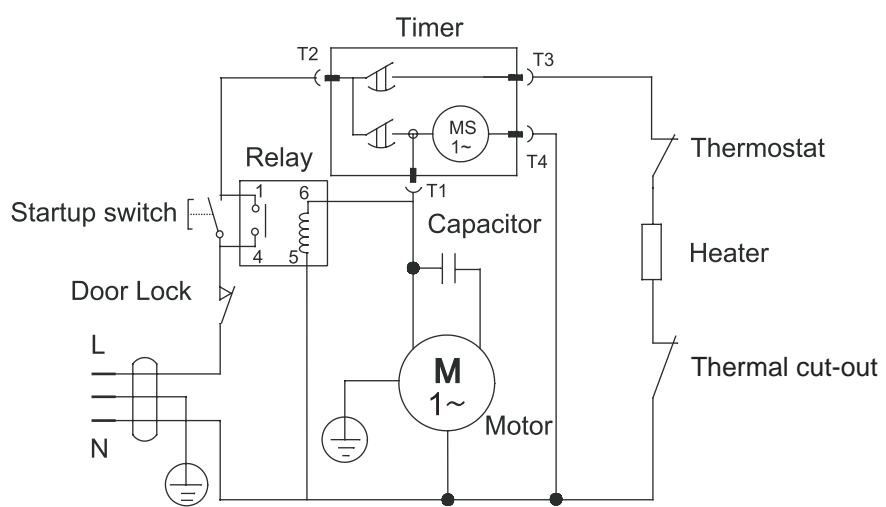
- 1.The maximum weight placed on the dryer rack should not exceed 1 kg.
- 2.Make sure the clothes are suitable for the dryer.
- 3.As the exhaust air temperature rises at the end of a normal drying cycle, it is important that you regularly check items on the rack to make sure they are not overheated.

TROUBLESHOOTING

The following must be confirmed before calling for service:

Problem	Possible Cause
The dryer does not start	<p>Is the dryer plugged in?</p> <p>Is the power on?</p> <p>Is the door closed properly?</p> <p>Has a drying program been set?</p> <p>Has the Start button been pressed?</p>
The drying result is not good	<p>Was the correct drying program set?</p> <p>Is the filter screen clean?</p> <p>Did the amount of the loaded laundry exceed the rated load?</p> <p>Was the loaded laundry spun dry before being loaded into the dryer?</p> <p>Did the laundry become twisted during drying?</p>

WIRING CIRCUIT



SPECIFICATIONS

<div>ITEM</div> <div>TYPE</div>	HDY-M60
Power supply	(220-240)V~/50Hz
Maximum operating current (A)	10
Rated load (kg)	6
Maximum power (W)	2100
Dimensions (HxDxW) mm	825 x 560 x 595
Weight (kg)	30
Waterproof degree	IPX 4



4 blade ceiling fan 1200mm



Part No. ETCP1348 - 4W/L WH
Part No. ETCP1348 - 4W/L ST

This photo is for reference only, and it doesn't mean you are purchasing identical products.
Fan picture is for illustration purpose only. Styles may vary according to the particular models.

Installation Manual

- > **Installation**
- > **Operation**
- > **Maintenance**

Etouch is an Australian owned brand
For more information visit etouchelectrical.com.au

CAUTION

READ INSTRUCTIONS CAREFULLY FOR SAFE
INSTALLATION AND FAN OPERATION

CEILING FAN WARRANTY DETAIL

Retain this for your personal records and warranty purposes

NAME.....
ADDRESS.....
.....
..... POSTCODE.....
MODEL NUMBER.....
DATE OF PURCHASE.....
INSTALLING LICENSED ELECTRICIAN.....
.....
LICENCE No.....

ATTACH PROOF OF PURCHASE HERE

For all Warranty Enquiries on this product contact
www.etouchelectrical.com.au

CONGRATULATIONS ON YOUR CHOICE

CONGRATULATIONS, as you have just chosen a quality ceiling fan.

SAFETY PRECAUTIONS

The information contained in the following pages has been prepared to ensure you of trouble-free operation of your Ceiling Fan.

1. To ensure the success of the installation be sure to read the Instructions and study the diagrams thoroughly.
2. All electrical work should only be undertaken after disconnection of the power by removing fuses or turning off the circuit breaker to ensure all pole isolation of the electrical supply. If you are in any doubt the services of a qualified electrician should be sought to ensure that all work is carried out in accordance with the local regulations, current good practice and other national and local electrical codes.
3. Make sure that your installation site will not allow the rotating fan blades to come into contact with any object and that there is a minimum clearance of 300mm (12") from the blade tip to the wall or ceiling. Please note that the bigger this clearance is the better the airflow from your fan will be. Ensure the blades are mounted at a minimum height of 2.1 meters from the floor when the fan is installed.
4. The fixing point for the fan must be able to support a weight of ten times that of the net weight of the fan. Net weights can be found on the bottom of the unit's box. If you are mounting the fan to a ceiling junction box, the box and its fixing must be able to support the moving weight of the fan and must not twist or work loose.
5. The fan must be earthed.
6. Do not connect the fan motor to a dimmer switch. This may give an unsatisfactory performance (motor hum) and cause damage to the motor.
7. It is not recommended that ceiling fans and gas appliances be operated in the same room at the same time.
8. The fan must be turned off and stopped completely before reversing the fan direction. This will prevent any damage to the motor of the unit or controller (if installed).
9. Do not insert anything into the fan blades while the fan is operating. This will damage the blades and upset the balance of the unit causing the unit to wobble.
10. After the fan is completely installed make sure that all connections are secured and tightened to prevent any problems.
11. Because of the fan's natural movement, some connections may loosen. Check the support connections, brackets and blade attachments twice a year to make sure they are all secured. If they are loose, turn off the mains power source to the fan, then tighten with a screwdriver.
12. Do not insert anything into the fan blades while the fan is operating.
13. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
14. Young children must be supervised to ensure that they do not play with the appliance.

Note: The important safeguards and instructions given in this manual are not meant to cover all possible conditions and situations that may occur. It must be understood that common sense, caution and care are factors, which cannot be built into any product. The persons caring for and using the unit must supply these factors.

IMPORTANT NOTES

FAN CONTROL

Your warranty will be void if a solid-state dimmer type fan controller or other brand wall controller is used.

With other controllers there is a strong possibility that the ceiling fan motor will produce an unpleasant loud humming noise, and/or cause damage to the motor.

FAN INSTALLATION

Under our warranty terms, this ceiling fan must be installed by a licensed electrician. Improperly installed ceiling fans can be dangerous and expensive to repair. This will void your warranty too. This fan is designed for indoor use only, mounting where the fan is subject to water or moisture can be dangerous and also void the warranty.

NOTE: AN ADDITIONAL ALL POLE DISCONNECTION SWITCH MUST BE INCLUDED IN THE FIXED WIRING.

FAULT FINDER

Always check the "Trouble Shooting Checklist" included in this booklet before calling for service. Unnecessary calls are inconvenient for all can attract a service charge.

MECHANICAL NOISE MAY BE NOTICED ON INSTALLATION-ALLOW AT LEAST 8 HOURS SETTLING-IN PERIOD.SOME FANS MAY SHAKE MORE THAN OTHERS - EVEN IN THE SAME MODEL, IT DOES NOT MEAN THE FAN IS FAULTY.

WARNING

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

Young children should be supervised to ensure that they do not play with the appliance.

The fan must be installed so that the blades are more than 2.1 meters above the floor.

The important safeguards and instruction appearing in this manual are not meant to cover all possible conditions and situation that may occur. It must be understood that common sense, caution and care are factors, which cannot be built into any product. These factors must be supplied by the person(s) caring for and operating the unit.

TROUBLE-SHOOTING CHECKLIST

TROUBLE	PROBABLE CAUSES	SUGGESTED REMEDY
1. Fan will not start	A/ Fuse or circuit breaker blown. B/ Loose power line connections to the fan. C/ Speed controller not in correct position.	A/ Check main and branch circuit fuses or circuit breakers. B/ Check line wire connections to fan (licensed electricians only) C/ Check speed controller's position.
2. Fan Wobbles	A/ Fan blades are not horizontal to ceiling. B/ Blade screws are loose.	A/ Measure from ceiling to tip of blades, then rotate fan so all blades are checked for equal height from ceiling (small adjustments may be made by slight pressure up or down on blade holders). Make sure all screws are securely fastened.
3. Fan is noisy	A/ Top canopy touching ceiling. B/ Loose fan blade screws. C/ Ceiling fan not secured against ceiling D/ Incorrect speed controller.	A/ Lower Canopy from ceiling to ensure minimum 3 mm clearance. B/ Re-tighten all screws on fan blades but never over-tighten. C/ Re-tighten all screws in the hanging bracket or plate. D/ Make sure you are using the supplied wall speed switch panel.
4. Mechanical Noise	A/ Allow at least for 8 hours settling-in period.	

CAUTION: PLEASE MAKE SURE THE POWER SOURCE IS TURNED OFF BEFORE PERFORMING ANY TROUBLE SHOOTING TIPS.

WARNING: FOR YOUR SAFETY, ALL ELECTRICAL CONNECTIONS AND DISCONNECTIONS MUST BE PERFORMED BY A LICENSED ELECTRICIAN.

NOTES TO INSTALLERS

- All electric motors, including fans make some noise and may feel hot if touched –This is not a fault.
- Some fans wobble more than other—even in the same model.
- Fan wall controller make slight buzz and get warm especially on lower setting.
- For the light switch, use 2X0.75mm wiring.

These occurrences are not covered by the manufacturers warranty.

TECHNICAL SPECIFICATIONS

Power Requirement:230-240V~, 50Hz
Span: 1300mm, 1200mm
Light Bulbs:Use 2xcompact Energy - Saving Bulbs, type B22 , max 25W each.
Wire: Use 2 x0.75mm wiring for the light switch.

GENERAL INFORMATION

WARRANTY SERVICE

The manufacturer's warranty (see separate warranty page) covers actual faults that may develop, but NOT minor complaints, e.g. noise from normal operation — ALL ELECTRIC MOTORS ARE AUDIBLE TO SOME EXTENT.

WOBBLE

- Ceiling fans tend to move during operation due to the fact that they are not generally rigidly mounted—if they were, they could generate excessive ceiling vibration and stress on their Mountings.
- Movement of a couple of centimeters is quite OK and does not suggest the fan will fall down.
- Ceiling fans are mounted very securely on steel brackets with rubber cushioning or with ball-joints to allow free movement.
- Please note that all ceiling fans are not the same, even in the same model—some may move more or less than others.

NORMAL WEAR AND TEAR

Threaded components working slightly loose or blade brackets even slightly bent due to vigorous cleaning or bumping can cause extra wobble and noise. THIS IS NOT COVERED UNDER WARRANTY, but a little care and maintenance can reduce or prevent this problem.

BUMP-IN-THE NIGHT

This is the biggest cause for service calls, which are outside the manufacturer's warranty. If a fan has a fault, it will be noticeable at all times. Naturally, when everything is quiet at night, you will be more inclined to hear small noises, which may not be noticeable at other times. Even slightly power fluctuations, and mains frequency signals superimposed in your electricity supply for off-peak hot water control may cause a change in fan motor noise. This is normal.

PARTS OVERVIEW

Part List

1. Mounting Bracket
 2. Junction box
 3. Female plug
 4. Male plug
 5. Mounting Ball
 6. Canopy
 7. Downrod
 8. Downrod Yoke Cover
 9. Downrod Yoke
 10. Summer & Winter switch
 11. Upper decorative cover
 12. Capacitor
 13. Blades
 14. Blade bracket
 15. The covering plate
 16. Class end connector
 17. Switch plate
 18. Motor
 19. Center Band
 20. Light Kit
 21. Light Bulb
 22. Glass
21. 2 x Light Bulbs
(on ETCP1348-4W/L WH, ETCP1348-4W/L ST
CP1304SSL, CP1304WHL, CP1204SSL,
CP1204WHL models, Type B22
compact bulbs, not included)
22. Glass (on CP1304SSL,
CP1304WHL, CP1204SSL,
CP1204WHL models)

Minor design changes or otherwise may result in slight variation between the product illustrated and that, which is contained within this package.

INSTALLATION INSTRUCTIONS

NOTE: Installation must be carried out only by an authorised electrician, whose details must be completely and accurately recorded on the form at the rear of this manual as a condition of your fan's included warranty.

1. FIND A SUITABLE LOCATION TO INSTALL YOUR FAN

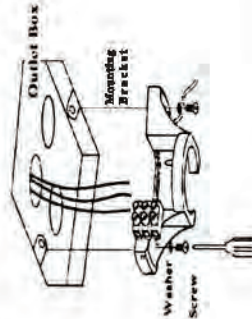
CAUTION: Before installing the fan, make sure you have turned OFF the main electricity supply, and do not turn it back on until the fan is fully installed and ready to use.

If it is necessary to reduce the length of the downrod, please ensure that the cut is made clean and square, that all burrs are removed and the locating hole is drilled true and square. If this hole is drilled out of square, you will introduce an out of balance characteristic to the fan, which is not covered by warranty.

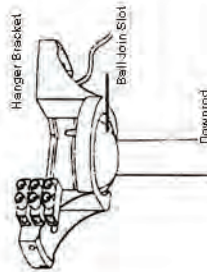
Choose a location for mounting the fan where the blade will have at least 2.1M of clearance from all objects. If the location you have chosen does not have a suitable support beam, install a 2 x 4" brace between the ceiling joists as a support medium.

2. MOUNTING THE BRACKET

Secure the mounting bracket to ceiling with two screws not provided. (If you have a mounting plate hanging system, fix the mounting plate to ceiling same as bracket)



Place fan unit into hanger bracket and align ball joint slot with hanger bracket as shown



7. FIXING A WOBBLING FAN

Please note that all ceiling fans are not the same, even in the same model—some may move more or less than others. Movement of a couple of centimeters is quite OK and does not suggest the fan will fall down.

Even all blades are weighted and grouped by weight, it is impossible to eliminate wobble altogether and should not be considered a problem. Ceiling fan tend to move during operation due to the fact that they are not generally rigidly mounted

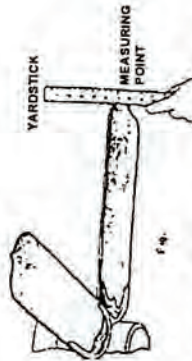
You may do the following action to reduce the wobble of your fan:

MAKE SURE YOU TURN OFF THE POWER SUPPLY BEFORE DOING ANY OF THE FOLLOWING, AND MAKE SURE NO ONE TURNS IT BACK ON UNTIL YOU ARE FINISHED.

A/ Check all the blade brackets are tightened securely.

B/ Fan shrouding or wobbling may result from inconsistent blade level. To check blade level, measure the distance from each blade tip to the ceiling. If measurements are inconsistent, adjustments of the blade brackets will be required.

C/ The blade levels may be checked simply by use of a household yardstick as shown in below Figure. Place the yardstick vertically against the ceiling and even with the outside leading edge of a blade. Note the distance of the edge of a blade same as others. Turn the blade slowly by hand to check the remaining blades. If a blade is out of alignment, the wooden blades maybe loose from the blades securing screws, or the wooden blades are warped or out of shape. Tighten the blades screws or change new blades, and then re-check again.



D/ If, after checking the blade levels as described above, the fan still wobbles during operation interchanging an adjacent (side by side) blade pair may redistribute the weight and result in smoother operation



8. CARE & CLEANING

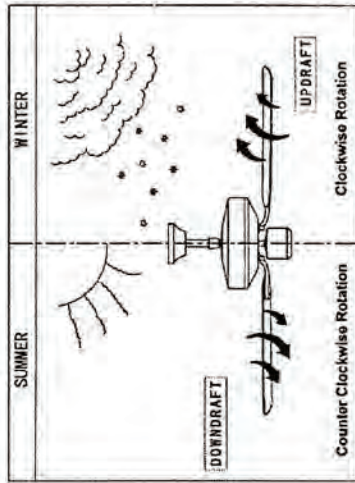
PLEASE MAKE SURE THE POWER SOURCE IS TURNED OFF BEFORE CLEANING/MAINTENANCE

- Periodic cleaning of your ceiling fan is the only maintenance required. Use a soft brush or lint free cloth to avoid scratching the finish please turn off electricity when you do so.
- Do not use water when cleaning your ceiling fan. It could damage the motor or the blades and create the possibility of an electrical shock
- The motor has permanently lubricated ball bearings - they do not need to be re-oiled.

C/ Select the desired position of the reverse switch on the canopy of the fan.

Warmer Weather — Have the airflow directed downwards.

Cooler Weather — Have the airflow directed upwards.



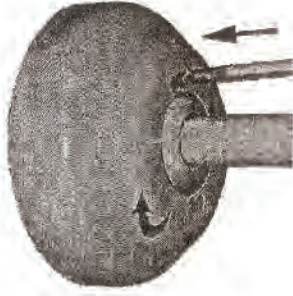
Summer: Air is blown downwards, producing cool breeze.

Winter: Warm air naturally rises towards the ceiling. The upward airflow pushes this warm air away from the ceiling, circulating it within the room.

D/ Once all the previous steps have been followed, you are now ready to restore the mains power supply. Make sure there is nobody near or under the fan, then turn on the fan (and light switch if included in your model) to test.

If you notice any problems, please recheck the Installation and Wiring procedures above, as well as the "Troubleshooting Checklist" on page 11.

Plug the male (4) and female (3) plugs together, then tighten the screws through the lined-up holes on the canopy (turn clockwise to lock).

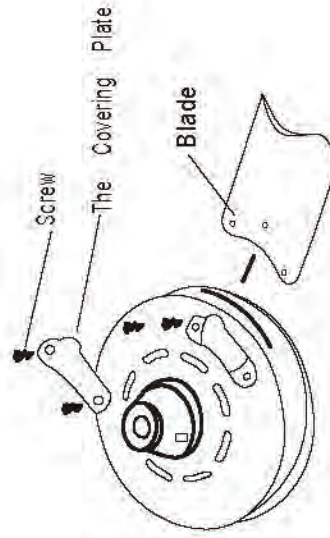


3. SETTING BLADES

Unscrew the 2 screws from the covering plate

Insert the blades one at a time through 4 slots around the central fan head and tighten 3 screws provided for each blade through the top opening securely. Repeat this procedure for all blades.

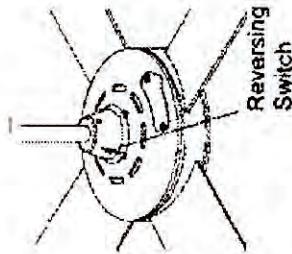
Replace the cover plate and tighten 2 screws once all 4 blades are securely attached to the head.



4. REVERSING SWITCH

Switch shall be in "right" position to make the fan rotate in the anticlockwise direction during summer season and the switch shall be "left" position to make the fan rotate in clockwise direction during winter season

Before changing the position, make sure the fan is turned off and the blades have come to a complete stop.



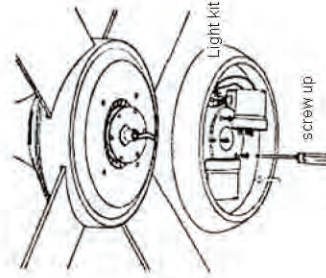
5. INSTALLING THE LIGHT FITTING AND BULBS (on CP1304SSL, CP1304WHL, CP1204SSL, CP1204WHL models).

Attach the Light Fitting to the Fan Head with screws as shown below. Next, unscrew the glass fitting, and put in 2 x B22-type light globes. Reattach the glass fitting.

Note: The light globes must be:

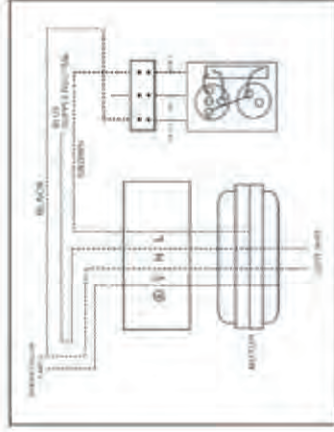
- compact enough to fit into the glass fitting without touching it
- Maximum 25W rated.

CFL energy-saving lights are most suited for use in your fan.



Carefully connect the wires as below

- A/ fan ACTIVE wire from ceiling to "L", on another side BROWN wires from fan as LIVE/ACTIVE connection
- B/ light ACTIVE wire from ceiling to "L", on another side BLACK wires from fan/light kit as LIVE/ACTIVE connection
- C/ NEUTRAL wire from ceiling to "N", on another side BLUE wires from fan as NEUTRAL connection
- D/ EARTH wire from ceiling to "E", on another side Green or GREEN/YELLOW wires from fan as EARTH Connection



Warning: All electrical connection and disconnection must be performed by a Licensed Electrician.

Ensure all wires are arranged in tidy fashion, and make sure the ball sits well into the bracket, it is important to prevent your fan from wobbling.

NOTE: AN ADDITIONAL ALL POLE DISCONNECTION SWITCH MUST BE INCLUDED IN THE FIXED WIRING.

6. THREE SPEED CONTROL

Make the wire connection (See Wiring Instruction)

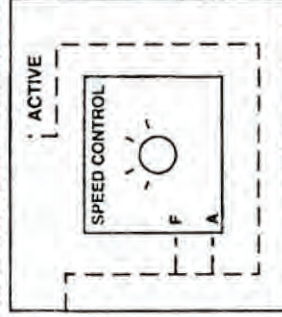
There are 4 colored wires coming from the top of motor

BROWN—LIVE wire for fan

BLUE—NEUTRAL wire

YELLOW/GREEN—GROUND Wire

Connect the wire of fan with wire from junction box by terminal block. BROWN to the LIVE, BLUE to the NEUTRAL and YELLOW/GREEN to the GROUND wire. Always connect the GROUND wire (YELLOW/GREEN in color) first.



Notes:- Use only the Included wall control panel - using other control panels will void the warranty and may damage the fan.- Do NOT use a solid-state dimmer control.- Do NOT connect the light switch (if included) to control the fan motor.

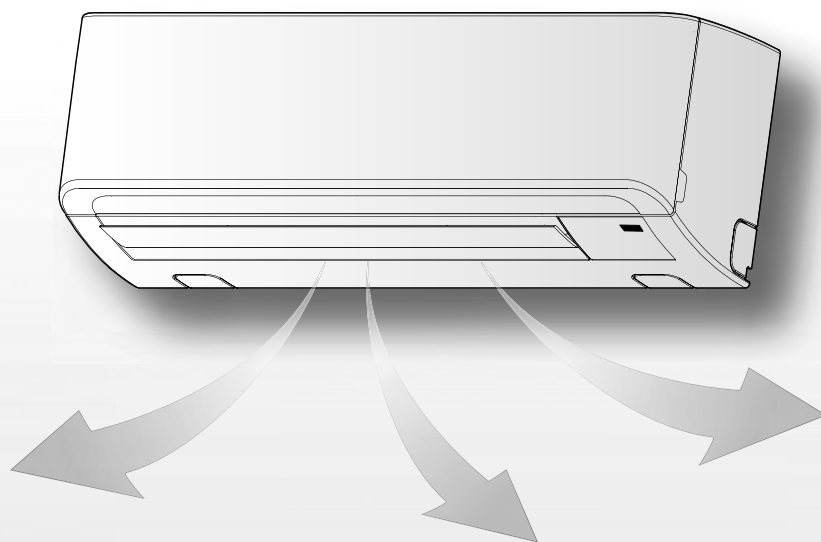
A/ the speed control shall fit into existing gang block or wall plate. If you are not flush mounting the control, use a standard single gang mounting block.

B/ connect the wires as indicated on the control. A for ACTIVE, F for the fan load.

Reverse connection of speed control will affect the operation of the fan

TOSHIBA

OWNER'S MANUAL



AIR CONDITIONER (SPLIT TYPE)

For general public use

Indoor unit

RAS-10, 13, 16, 18, 22, 24N3KV2 Series

Outdoor unit

RAS-10, 13, 16, 18, 22, 24N3AV2 Series

1110650197

PRECAUTIONS FOR SAFETY

⚠ DANGER

- Do not install, repair, open or remove the cover. It may expose you to dangerous voltages. Ask the dealership or the specialist to do this.
- Turning off the power supply will not prevent potential electric shock.
- The appliance shall be installed in accordance with national wiring regulation.
- Means for disconnection from the supply having a contact separation of at least 3 mm in all poles must be incorporated in the fixed wiring.

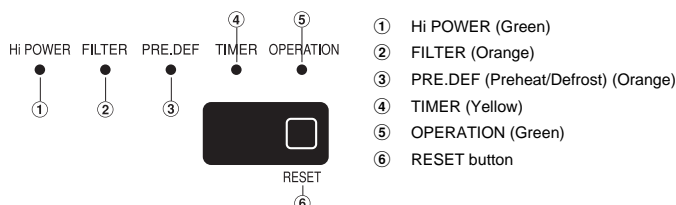
⚠ WARNING

- Do not expose your body directly to cool air for a long time.
- Do not insert your finger or any article into the air inlet/outlet.
- When an abnormality (burning smell, etc.) occurs, stop the air conditioner and turn off the circuit breaker.
- Installation must be requested from the supplying retail dealership or professional installation vendors. Installation requires special knowledge and skill. If customers install on their own, it can be a cause of fire, electric shock, injury or water leakage.
- Do not select a location for installation where flammable gas may leak. If there is any gas leakage or accumulation around the unit, it can be a cause of fire.
- Do not turn ON/OFF the circuit breaker or operate buttons with a wet hand. It may be a cause of electric shock.
- Do not disassemble, modify or relocate the unit by yourself. It may become the cause of fire, electric shock, or water leakage. For repair or relocation, please request service from the supplying retail dealership or a Toshiba dealership.
- Do not select a location for installation where there may be excessive water or humidity, such as a bathroom. Deterioration of insulation may be a cause of electric shock or fire.
- When relocating or repairing the unit, please contact the supplying retail dealership. When there is a kink in the wiring, it may be the cause of electric shock or fire.
- During an error (such as a burning odor, not cooling, or not warming), stop operating the unit and turn off the circuit breaker. Continuous operation may be a cause of fire, or electric shock. Please request repair or service from the supplying retail dealership or a Toshiba dealership.
- Earth work should be requested from the supplying retail dealership or professional vendors. Insufficient grounding work may be the cause of electric shock. Do not connect the earth wire to a gas pipe, water pipe, lightning conductor, or telephone earth wire.
- If the indoor unit piping outlet is exposed due to relocation, close the opening. Touching internal electrical parts may cause injury or electric shock.
- Do not insert any material (metal, paper, or water, etc) into the air outlet or air intake opening. Fan may be rotating at high speed inside or there are high voltage sections, which may cause an injury or electric shock.
- You must use a independent power outlet for the power supply. If a power outlet other than the independent outlet is used, it may cause a fire.
- When the air-conditioning unit does not cool or warm, there may be a leakage of refrigerant. Please consult the supplying retail dealership. The refrigerant used in the air-conditioning unit is safe. It will not leak under normal operating conditions but if it leaks into the room and contacts a heat source such as a heater, or stove, it may cause a harmful reaction.
- When water or other foreign substances enter the internal parts, stop operating the unit immediately and turn off the circuit breaker. Operating the unit continuously may cause fire or electric shock. Please contact the supplying retail dealership for repair.
- Do not clean the inside of the air-conditioning unit yourself. Please request internal cleaning of the air-conditioning unit from the supplying retail dealership. Incorrect cleaning may cause breakage of resin parts or insulation defects of electrical parts, causing water leakage, electric shock or fire.
- Do not damage or modify the power cable. Do not connect the cable midway, or use a multiple outlet extension cord that is shared by other devices. Failure to do so may cause fire.
- Do not place heavy objects on the power cable, expose it to heat, or pull it. To do so may cause electrical shock or fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use any refrigerant different from the one specified for complement or replacement. Otherwise, abnormally high pressure may be generated in the refrigeration cycle, which may result in a failure or explosion of the product or an injury to your body.

⚠ CAUTION

- Check that the circuit breaker is installed correctly. If the circuit breaker is not properly installed, it may cause an electric shock. To check the installation method, please contact the supplying retail dealership or the professional vendor who installed the unit.
- When using the unit in a closed room, or operating with other combustion appliances, make sure to open a window occasionally for ventilation. Insufficient ventilation may cause suffocation due to a lack of oxygen.
- Avoid operating for long periods in a high humidity environment (over 80%) such as with the windows or doors open. There may be condensation on the indoor unit and droplets may fall onto the furniture.
- When the unit won't be used for a long time, turn off the main switch or the circuit breaker.
- It is recommended that maintenance be performed by a specialist when the unit has been operated for a long time.
- At least once a year check if the mounting table of the outdoor unit is damaged or not. If a damaged state is ignored, the unit may fall or over-turn, causing an injury.
- Stand on a sturdy ladder when attaching/detaching the front panel/air filter/air cleaning filter. Failure to do so may cause a fall or injury.
- Do not stand on the outdoor unit or place anything on the unit. It may be the cause of injury due to falling or over-turning. Any damage to the unit may cause an electric shock or fire.
- Do not use combustion appliances in the direct flow of the air from the air-conditioning unit. Poor combustion of a combustion appliance may cause suffocation.
- Do not place anything around the outdoor unit or allow fallen leaves to accumulate around it. If there are fallen leaves, small animals could enter and contact internal electrical parts, causing a failure or fire.
- Do not place animals and plants in places where wind from the air-conditioning unit flows directly. It may have a negative influence on the animal or plant.
- Ensure that drained water is discharged. When the discharging water process is not sufficient, water may leak, causing water damage to furniture. To check that the installation method used is correct, please contact the supplying retail dealership or the professional vendor who installed the unit.
- Do not place any containers such as a vase containing fluid on the unit. It might cause water to enter the unit and deteriorate the electrical insulation, causing an electric shock.
- Do not use for special applications such as storage of food or animals, or to display plants, precision devices, or art objects. Do not use on ships or in other vehicles. It may cause a failure in the air-conditioning unit. In addition, it may damage these items.
- Do not place other electrical appliances or furniture under the unit. Water droplets might fall, causing damage or failure.
- When cleaning, you must stop operating the unit and turn off the circuit breaker. Since the fan inside may be rotating at high speed, it may cause an injury.
- Do not wash the main air-conditioning unit with water. It may cause an electric shock.
- After the front panel/air filter is cleaned, wipe away any water and allow to dry. If water remains, it may cause an electric shock.
- Once the front panel is removed, do not touch the metal parts of the unit. It may cause an injury.
- Do not touch the air intake section or the aluminum fins of the unit. It may cause injury.
- When you hear thunder and there might be a lightning strike, stop operating the unit and disconnect the circuit breaker. If lightning strikes, it may cause a failure.
- Batteries for remote control unit:
 - Should be inserted with correct polarity (+) and (-).
 - Should not be recharged.
 - Do not use batteries for which the "Recommended usage period" has expired.
 - Do not keep used batteries inside the remote control unit.
 - Do not mix different types of batteries, or mix new batteries with old ones.
 - Do not directly solder the batteries.
 - Do not short-circuit, disassemble, heat, or throw batteries into a fire. If batteries are not disposed of correctly, they may burst or be the cause of fluid leakage, resulting in burns or injuries. If touching the fluid, wash thoroughly with water. If it touches devices, wipe off to avoid direct contact.
 - Do not place within reach of small children. If a battery is swallowed, consult a doctor immediately.
- The manufacturer shall not assume any liability for the damage caused by not observing the description of this manual.

1 INDOOR UNIT DISPLAY



2 PREPARATION BEFORE USE

Preparing Filters

1. Open the air inlet grille and remove the air filters.
2. Attach the filters. (see detail in the accessory sheet).

Loading Batteries (when use wireless operation.)

1. Remove the slide cover.
2. Insert 2 new batteries (AAA type) following the (+) and (-) positions.

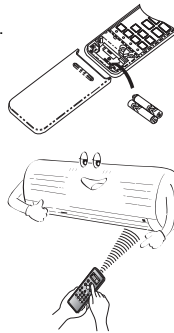
Clock Setup

1. Push **CLOCK** by tip of the pencil.
If timer indication is flashing, go to the next step 2.
2. Press **ON** or **OFF** : adjust the time.
3. Press **SET** : Set the time.

Remote Control Reset

Push **RESET** by tip of the pencil or

1. Remove the batteries.
2. Press **RESET**.
3. Insert the batteries.



3 AIR FLOW DIRECTION

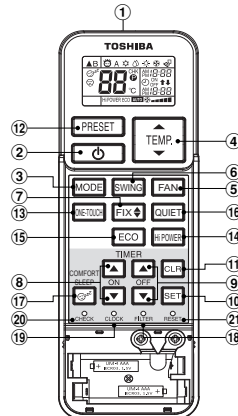
1	Press FIX : Move the louver in the desired vertical direction.	
2	Press SWING : Swing the air automatically and press again to stop.	
3	For horizontal direction, adjust manually.	

Note:

- Do not move the louver manually by others.
- The louver may automation positioning by some operation mode.

4 REMOTE CONTROL

1. Infrared signal emitter
2. Start/Stop button
3. Mode select button (MODE)
4. Temperature button (TEMP)
5. Fan speed button (FAN)
6. Swing louver button (SWING)
7. Set louver button (FIX)
8. On timer button (ON)
9. Off timer button (OFF)
10. Setup button (SET)
11. Clear button (CLR)
12. Memory and Preset button (PRESET)
13. One-Touch button (ONE-TOUCH)
14. High power button (HI-POWER)
15. Economy button (ECO)
16. Quiet button (QUIET)
17. Comfort sleep button (COMFORT SLEEP)
18. Filter reset button (FILTER)
19. Set clock button (CLOCK)
20. Check button (CHECK)
21. Reset button (RESET)



Note:

- The provided Remote Controller is a wireless type, which also can be used as a wire. Please see "How to Connect The Remote Controller for Wired Operation", located in installation instruction, in case of wired control is required.
- In wire operation, remote controller will return to initial condition (PRESET, TIMER and CLOCK will return to initial condition) when user shutdown power supply of Air conditioner.

5 ONE-TOUCH

Press the "ONE-TOUCH" button for fully automated operation that is customized to the typical consumer preferences in your region of the world. The customized settings control temperature air flow strength, air flow direction and other settings to provide you alternate contact with "ONE-TOUCH" of the button. If you prefer other settings you can select from the many other operating functions of your Toshiba unit.

Press **ONE-TOUCH** : Start the operation.

6 AUTOMATIC OPERATION

To automatically select cooling, heating or fan only operation

1. Press **MODE** : Select A.
2. Press **TEMP** : Set the desired temperature.
3. Press **FAN** : Select AUTO, LOW -, LOW+ -, MED -, MED+ -, or HIGH -.

7 COOLING / HEATING / FAN ONLY OPERATION

1. Press **MODE** : Select Cool ❄️, Heat ☀️, or Fan only 🌀.
2. Press **TEMP** : Set the desired temperature.
Cooling: Min. 17°C, Heating: Max. 30°C, Fan Only: No temperature indication
3. Press **FAN** : Select AUTO, LOW -, LOW+ -, MED -, MED+ -, or HIGH -.

8 DRY OPERATION

For dehumidification, a moderate cooling performance is controlled automatically.

1. Press **MODE** : Select Dry ☁️.
2. Press **TEMP** : Set the desired temperature.

9 Hi-POWER OPERATION

To automatically control room temperature and airflow for faster cooling or heating operation (except in DRY and FAN ONLY mode)

Press **HI-POWER** : Start and stop the operation.

10 ECO OPERATION

To automatically control room to save energy (except in DRY and FAN ONLY mode)

Press **ECO** : Start and stop the operation.

Note: Cooling operation; the set temperature will increase automatically 1 degree/hour for 2 hours (maximum 2 degrees increase). For heating operation the set temperature will decrease.

11 TEMPORARY OPERATION

In case of the misplaced or discharged remote control

- Pressing the RESET button, the unit can start or stop without using the remote control.
- Operation mode is set on AUTOMATIC operation, preset temperature is 25°C and fan operation is automatic speed.



12 TIMER OPERATION

Set the timer when the air conditioner is operating.

Setting the ON Timer		Setting the OFF Timer	
1	Press ON : Set the desired ON timer.	1	Press OFF : Set the desired OFF timer.
2	Press SET : Set the timer.	2	Press SET : Set the timer.
3	Press CLR : Cancel the timer.	3	Press CLR : Cancel the timer.

Daily timer allows the user to set both the ON & OFF timers and will be activated on a daily basis.

Setting Everyday Timer

1	Press ON : Set the ON timer.	3	Press SET
2	Press OFF : Set the OFF timer.	4	Press SET : button during the (I or II) mark flashing.




- During the every day timer is activating, both arrows (I, II) are indicated.

Note:

- Keep the remote control in accessible transmission to the indoor unit; otherwise, the time lag of up to 15 minutes will occur.
- The setting will be saved for the next same operation.

13 PRESET OPERATION

Set your preferred operation for future use. The setting will be memorized by the unit for future operation (except airflow direction).

1. Select your preferred operation.
2. Press and hold  **PRESET** for 3 seconds to memorize the setting. The  mark displays.
3. Press  **PRESET** : Operate the preset operation.

14 AUTO RESTART OPERATION


To automatically restart the air conditioner after the power failure (Power of the unit must be on.)

Setting

1. Press and hold the RESET button on the indoor unit for 3 seconds to set the operation. (3 beep sound and OPERATION lamp blink 5 time/sec for 5 seconds)
2. Press and hold the RESET button on the indoor unit for 3 seconds to cancel the operation. (3 beep sound but OPERATION lamp does not blink)
 - In case of ON timer or OFF timer are set, AUTO RESTART OPERATION does not activate.

15 QUIET OPERATION


To operate at super low fan speed for quiet operation (except in DRY mode)

Press  **QUIET** : Start and stop the operation.

Note: Under certain conditions, QUIET operation may not provide adequate cooling due to low sound features.


16 COMFORT SLEEP OPERATION

For comfortable sleep, automatically control air flow and automatically turn OFF.

Press  **COMFORT SLEEP** : Select 1, 3, 5 or 9 hrs for OFF timer operation.

Note: The cooling operation, the set temperature will increase automatically 1 degree/hour for 2 hours (maximum 2 degrees increase). For heating operation, the set temperature will decrease.

17 MAINTENANCE

 Firstly, turn off the circuit breaker.

Filter Reset (Some models only)

FILTER lamp lights on; the filter must be cleaned.



To turn off the lamp, push the RESET button on the indoor unit or the FILTER button on the remote control.

Indoor Unit and Remote Control

- Clean the indoor unit and the remote control with a wet cloth when needed.
- No benzine, thinner, polishing powder or chemically-treated duster.

18 SELF CLEANING OPERATION (COOL AND DRY OPERATION ONLY)

To protect bad smell caused by the humidity in the indoor unit.

1. If the  button is pressed once during "Cool" or "Dry" mode, the fan will continue to run for other 30 minutes, then it will turn off automatically. This will reduce the moisture in the indoor unit.
2. To stop the unit immediately, press the  more 2 times within 30 seconds.

19 OPERATION AND PERFORMANCE

1. Three-minute protection feature: To prevent the unit from being activated for 3 minutes when suddenly restarted or switched to ON.
2. Preheating operation: Warm up the unit for 5 minutes before blowing warm air.
3. Warm air control: When the room temperature reaches the set temperature, the fan speed is automatically reduced and the outdoor unit will stop.
4. Automatic defrosting: Fans will stop during defrost operation.
5. Heating capacity: Heat is absorbed from outdoor and released into the room. When the outdoor temperature is too low, use another recommended heating apparatus in combination with the air conditioner.
6. Consideration for accumulated snow: Select the position for outdoor unit where it will not be subjected to snow drifts, accumulation of leaves or other seasonal debris.
7. Some minor cracking sound may occur when unit operating. This is normal because the cracking sound may be caused by expansion/contraction of plastic.

Note: Item 2 to 6 for Heating model

Air conditioner operating conditions

Operation	Temp. Outdoor Temperature	Room Temperature
Heating	-15°C ~ 24°C	Less than 28°C
Cooling	-10°C ~ 46°C	21°C ~ 32°C
Dry	-10°C ~ 46°C	17°C ~ 32°C




20 TROUBLESHOOTING (CHECK POINT)

The unit does not operate.	Cooling or Heating is abnormally low.
<ul style="list-style-type: none"> • The power main switch is turned off. • The circuit breaker is activated to cut off the power supply. • Stoppage of electric current. • ON timer is set. 	<ul style="list-style-type: none"> • The filters are blocked with dust. • The temperature has been set improperly. • The windows or doors are opened. • The air inlet or outlet of the outdoor unit is blocked. • The fan speed is too low. • The operation mode is FAN or DRY.

21 REMOTE CONTROL A-B SELECTION

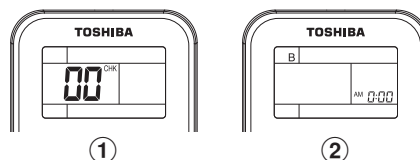
To separate using of remote control for each indoor unit in case of 2 air conditioners are installed nearby.

Remote Control B Setup.

1. Press RESET button on the indoor unit to turn the air conditioner ON.
2. Point the remote control at the indoor unit.
3. Push and hold  button on the Remote Control by the tip of the pencil. "00" will be shown on the display.
4. Press  **MODE** during pushing  **CHECK**. "B" will show on the display and "00" will disappear and the air conditioner will turn OFF. The Remote Control B is memorized.

Note:

1. Repeat above step to reset Remote Control to be A.
2. Remote Control A has not "A" display.
3. Default setting of Remote Control from factory is A.



①

②

MEMO

TOSHIBA

SMOKE ALARMS

PLEASE INSTALL YOUR SMOKE ALARM BATTERIES; BECAUSE THE POWER HAS BEEN SWITCHED OFF TO YOUR UNIT THE BATTERIES HAVE NOT BEEN INSTALLED. THE BATTERY MUST HAVE ITS PLASTIC WRAP REMOVED AND BE INSTALLED CORRECTLY. THE INSTALLATION INSTRUCTIONS FOR THE SMOKE ALARM ARE IN THIS PACKAGE.

You need to change the smoke alarm battery with a good quality alkaline battery of the same type and voltage every 12 months. The first change should take place 12 months after you move in, the QFRS recommend changing your battery every year on April 1st and run advertising campaigns to remind you. We recommend keeping this schedule as a non-operating smoke alarm cannot alert you to a fire.

AIR CONDITIONING

You have a multi head Toshiba air conditioner installed in your unit. Each head unit can be controlled individually using the supplied remote controls. Both head units must be run in the same mode at the same time, ie; you cannot have the bedroom set to heating and the lounge room set to cooling. You must get your air conditioner serviced at 12 monthly intervals and keep proof of this service if any warranty claim needs to be made.

As the user of the air conditioner you can clean the head unit filters and this should be done every 3 months, please follow the manufacturer's instructions (in this pack) for filter cleaning procedure.

Please keep the outdoor unit clear of any obstructions and to the front, sides and top. This will ensure it receives the correct air flow for efficient operation.

You must also ensure that the drains for the indoor unit run clear at all times.

Drains may be under the laundry tub, under the bathroom or ensuite basin or on the patio

SAFETY SWITCH'S

Your unit is fitted with multiple safety switches for lighting and power circuits. You should test these safety switches every 3 months to ensure they are operating correctly. Do this by

pushing the TEST button on the front, the switch should operate to "OFF" and then you can re-set the safety switch to "ON". If the safety switch does not trip please contact us for service.

If any of your safety switches trip automatically, please follow the instructions on the sticker inside of your switchboard door and call us if you are unable to rectify it after following all the trouble shooting methods.

Roller Blind Warranty

We warrant the blinds for a period of 2 years from defects in materials or workmanship from the time of installation.

The warranty does not cover any damage to the blind that arises from accidents, alterations misuse, abuse, act of god, motorised devices, daily wear and tear, moisture damage, exposure to the elements or excessive humidity, fading or discolouration over time.

Roller Blind Care Instructions

- Dust regularly.
- For more stubborn stains rub very lightly with warm soapy water (excessive rubbing will make the mark worse) try an inconspicuous area first.

Kind Regards

Martin Lacey
Commercial Window Furnishings

0418 150 376

Aurora

1200mm 4 blade ceiling fan



AURORA CEILING FANS TECHNICAL SPECIFICATIONS

Product Code: ETCP1348-4W/L WH

ETCP1348-4W/L ST

Packaging: 1 per box

1. Basic colour: White & Sanding Chrome

2. Oscillation: No

3. Material: Metal

4. Power consumption: 105W

5. Remote control: No

6. Number of blades: 4

7. Blade material: Wooden

8. Mounting method: Hangsure

9. Fan Speed: 180rpm

4 blade white ceiling fan warranty

FAN CARE AND WARRANTY INFORMATION

WARRANTY SERVICE

The manufacturer warranty covers actual faults that may develop, but NOT minor complaints, e.g. Noise from motor operation — ALL ELECTRIC MOTORS ARE AUDIBLE TO SOME EXTENT.

WOBBLE

- Ceiling fan tend to move during operation due to the fact that they are not generally rigidly mounted—if they were, they could generate excessive ceiling vibration and stress on their Mountings.
- Movement of a couple of centimeters is quite OK and does not suggest the fan will fall down.
- Ceiling fans are mounted very securely on steel brackets with rubber cushioning or with ball-joints to allow free movement.
- Please note that all ceiling fans are not the same, even in the same model—some may move more or less than others.

NORMAL WEAR AND TEAR

Threaded components working slightly loose or blade brackets even slightly bent due to vigorous cleaning or bumping can cause extra wobble and noise. THIS IS NOT COVERED UNDER WARRANTY- but a little care and maintenance can reduce or prevent this problem.

BUMP-IN-THE NIGHT

This is the biggest cause for service calls, which are outside the manufacturer's warranty. If a fan has a fault, it will be noticeable at all times. Naturally, when everything is quiet at night. You will be more inclined to hear small noises, which may not be noticeable at other times. Even slightly power fluctuations, and mains frequency signals superimposed in your electricity supply for off-peak hot water control may cause a change in fan motor noise. This is normal.

FAN LIGHT

Except for actual fault in manufacture, which are extremely rare. FAN LIGHTS AND GLOBES ARE NOT COVERED UNDER YOUR FAN WARRANTY. Noises and vibration etc are often more accentuated when a fan light is fitted. For instance a fan light glass that has not been tightened or worked loose can cause a rattle. Again, care and maintenance will reduce this. Glass of all kinds is warranty to the retailers' door and subject to the retailer checking it on delivery.

WARNING

- The appliance is not intended for use by young children or infirm person without supervision.
- The fan must be installed so that the blades are more than 2.1 meters above the floor.
- According to law in Australia, ceiling fans must be installed by licensed electrician
- According to our warranty terms, only fans installed by a licensed electrician get warranty service covered



Compliance with applicable State and Territory electrical equipment safety requirements.

