

Park Lodge

Baumatic

USER INSTRUCTIONS

OVENS

EN 02

1

Summary

General Instructions

5

- 1.1 Safety indications
- 1.2 Electrical safety
- 1.3 Recommendations
- 1.4 Installation
- 1.5 Waste management
- 1.6 Conformity declaration

Product Description

7

- 2.1 Overview
- 2.2 Accessories
- 2.3 First use

Use of the Oven

8

- 3.1 Display description
- 3.2 Using the end of cooking timer
- 3.3 Setting the correct time
- 3.4 Cooking modes

Oven Cleaning and Maintenance

11

- 4.1 General notes on cleaning
- 4.2 Maintenance
 - Removal and cleaning of the side racks
 - Removal of the oven window
 - Removal and cleaning of the glass door
 - Changing the bulb

Troubleshooting

5.1 F.A.Q.

13

1. General Instructions

We thank you for choosing one of our products. For the best results with your oven, you should read this manual carefully and retain it for future reference. Before installing the oven, take note of the serial number so that you can give it to customer service staff if any repairs are required. Having removed the oven from its packaging, check that it has not been damaged during transportation. If you have doubts, do not use the oven and refer to a qualified technician for advice. Keep all of the packaging material (plastic bags, polystyrene, nails) out of the reach of children. When the oven is switched on for the first time, strong smelling smoke can develop, which is caused by the glue on the insulation pane heating for the first time. This is absolutely normal and, if it occurs, you should dissipate before putting food in the oven. The manufacturer accepts no responsibility for the instructions contained in this document are not observed.

NOTE: the oven functions, properties and accessories cited in this manual will model you have purchased.

1.1 Safety Indications

Only use the oven for its intended purpose, that is only for the cooking of food. The oven, as a heat source, is considered improper and therefore dangerous. The manufacturer is not responsible for any damage resulting from improper, incorrect or unsafe use. The use of any electrical appliance implies the observance of some fundamental rules:

- do not pull on the power cable to disconnect the plug from the socket;
- do not touch the appliance with wet or damp hands or feet;
- in general the use of adaptors, multiple sockets and extension cables is not recommended;
- in case of malfunction and/or poor operation, switch off the appliance and do not touch it.

1.2 Electrical Safety

ENSURE THAT AN ELECTRICIAN OR QUALIFIED TECHNICIAN MAKES THE ELECTRICAL CONNECTION

The power supply to which the oven is connected must conform with the laws in force in the country of installation. The manufacturer accepts no responsibility for any damage caused by incorrect installation. The oven must be connected to an electrical supply with an earth connection. These instructions. The oven must be connected to an electrical supply with an earth connection with multiple poles, depending on the laws in force in the country of installation. The electrical supply should be protected with suitable fuses and the cables used in the connection section that can ensure correct supply to the oven.

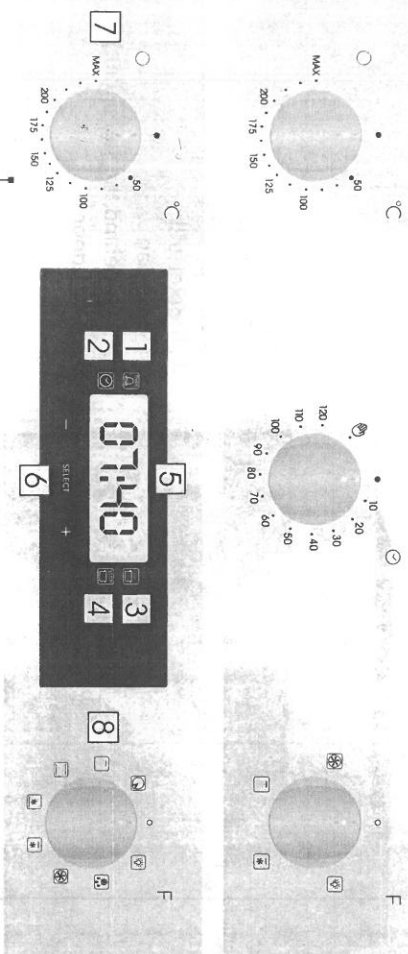
CONNECTION

The oven is supplied with a power cable that should only be connected to an electrical supply between 240 Vac 50 Hz power between the phases or between the phase and neutral. The power voltage indicated on the gauge:

- the setting of the disconnecter.

3. Use of the Oven

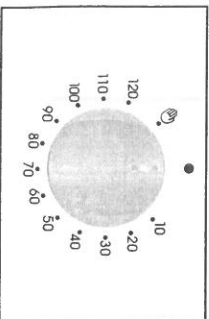
3.1 Display description



WARNING!

1. Minute minder
2. Clock setting
3. Cooking time
4. End of cooking
5. Temperature or clock display
6. LCD display adjustment controls
7. Thermostat selector knob
8. Function selector knob

3.2 Using the end of cooking timer












This control enables to set the desired cooking time (max. 120 min.) the oven will automatically switch off at the end of the set time. The timer will count down from the set time return to the O position and switch off automatically. For normal use of oven set the timer to the position. To set the oven ensure the timer is not on the O position.

3.3 Setting the correct time

WARNING: the first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing 12:00) is setting

| FUNCTION | HOW TO USE | HOW TO DEACTIVATE | WHAT IT DOES |
|-----------------------|---|--|--|
| KEY LOCK | <ul style="list-style-type: none"> • Child Lock function is activated by touching Set (+) for a minimum of 5 seconds. From this moment on all other function are locked and the display will flash STOP and preset time intermittently. | <ul style="list-style-type: none"> • Child Lock function is deactivated by touching touchpad Set (+) again for a minimum of 5 seconds. From this moment on all functions are selectable again. | |
| MINUTE MINDER | <ul style="list-style-type: none"> • Push the central button 1 times • Press the buttons "-" "+" to set the required time • Release all the buttons | <ul style="list-style-type: none"> • When the set time as elapsed an audible alarm is activated (this alarm will stop on its own, however it can be stopped immediately by pressing the button) SELECT. | <ul style="list-style-type: none"> • Sounds an alarm at the end of the set time. • During the process, the display shows the remaining time. |
| COOKING TIME | <ul style="list-style-type: none"> • Push the central button 2 times • Press the buttons "-" "+" to set the length of cooking required • Release all buttons • Set the cooking function with the oven function selector | <ul style="list-style-type: none"> • Push any button to stop the signal. Push the central button to return to the clock function. | <ul style="list-style-type: none"> • It allows to preset the cooking time required for the recipe chosen. • To check how long is left to run press the SELECT button 2 Times. • To alter/change the preset time press SELECT and "-" "+" buttons. |
| END OF COOKING | <ul style="list-style-type: none"> • Push the central button 3 times • Press the buttons "-" "+" to set the time at which you wish the oven to switch off • Release the buttons • Set the cooking function with the oven function selector. | <ul style="list-style-type: none"> • At the time set, the oven will switch off. To switch off manually, turn the oven function selector to position O. | <ul style="list-style-type: none"> • Enables you to set the end of cooking time • To check the preset time push the central button 3 times • To modify the preset time press buttons SELECT + "-" "+" |

3.4 Cooking Modes

| Function Dial | T °C default | T °C range | Function (Depends on the oven model) |
|--|-----------------|---------------|--|
|  | | | LAMP: Turns on the oven light. |
|  | 40 | 40 ÷ 40 | DEFROST: When the dial is set to this position. The fan circulates air at room temperature around the frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered. |
|  | 180 | 50 ÷ 240 | FAN COOKING: We recommend you use this method for poultry, pastries, fish and vegetables. Heat penetrates into the food better and both the cooking and preheating times are reduced. You can cook different foods at the same time with or without the same preparation in one or more positions. This cooking method gives even heat distribution and the smells are not mixed. |
|  | 210 | 50 ÷ 240 | Allow about ten minutes extra when cooking foods at the same time. |
|  | 200 | 150 ÷ 220 | FAN ASSISTED GRILL: use the turbo-grill with the door closed. The top heating element is used with the fan circulating the air inside the oven. Preheating is necessary for red meats but not for white meats. Ideal for cooking thick food items, whole pieces such as roast pork, poultry, etc. Place the food to be grilled directly on the shelf centrally, at the middle level. Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking. |
|  | 210 | 50 ÷ 230 | FAN + LOWER ELEMENT: The bottom heating element is used with the fan circulating the air inside the oven. This method is ideal for juicy/fruit/ribs, tarts, quiches and pâté. It prevents food from drying and encourages rising in cakes, bread dough and other bottom-cooked food. Place the shelf in the bottom position. |
|  | 220 | 50 ÷ 280 | CONVENTIONAL COOKING: Both top and bottom heating elements are used. Preheat the oven for about ten minutes. This method is ideal for all traditional roasting and baking. For searing red meats, roast beef, leg of lamb, game, bread, foil wrapped food (papillotes), flaky pastry. Place the food and its dish on a shelf in mid position. |
|  | L3 | L1 ÷ L5 | GRILL: use the grill with the door closed. The top heating element is used alone and you can adjust the temperature. Five minutes preheating is required to get the elements red-hot. Success is guaranteed for grills, kebabs and gratin dishes. White meats should be put at a distance from the grill; the cooking time is longer, but the meat will be tastier. You can put red meats and fish fillets on the shelf with the drip tray underneath. The oven has two grill positions: Grill: 2140 W |
|  | 220 | 50 ÷ MAX | Function Pizza This function with hot air circulated in the oven ensure perfect result for dishes such as pizza or focaccia. |

4. Oven cleaning and maintenance

4.1 General notes on cleaning

The lifecycle of the appliance can be extended through regular cleaning. Wait for carrying out manual cleaning operations. Never use abrasive detergents, steel cleaning, so as to not irreparably damage the enamelled parts. Use only water detergents (ammonia).

GLASS PARTS

It is advisable to clean the glass window with absorbent kitchen towel after e remove more obstinate stains, you can use a detergent-soaked sponge, well w with water.

OVEN WINDOW SEAL

If dirty, the seal can be cleaned with a slightly damp sponge.

ACCESSORIES

Clean accessories with a wet, soapy sponge before rinsing and drying the detergents.

DRIP PAN

After using the grill, remove the pan from the oven. Pour the hot fat into a container, using a sponge and washing-up liquid.

If greasy residues remain, immerse the pan in water and detergent. Alternative in the dishwasher or use a commercial oven detergent. Never put a dirty pan ba

4.2 Maintenance

REMOVAL OF THE OVEN WINDOW

1. Open the front window.
2. Open the clamps of the hinge housing on the right and left side of the front downwards.
3. Replace the window by carrying out the procedure in reverse.

MATERIALS YOU CAN USE IN MICROWAVE OVEN

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

MATERIALS TO AVOID USING IN THE MICROWAVE OVEN

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

UTENSILS

CAUTION

Personal Injury Hazard

Tightly-closed containers could explode. Closed containers should be opened and plastic pouches pierced before cooking. See next page for further instructions "Materials you can use in microwave oven or to be avoided in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question by following the procedure below.

Utensil test:

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

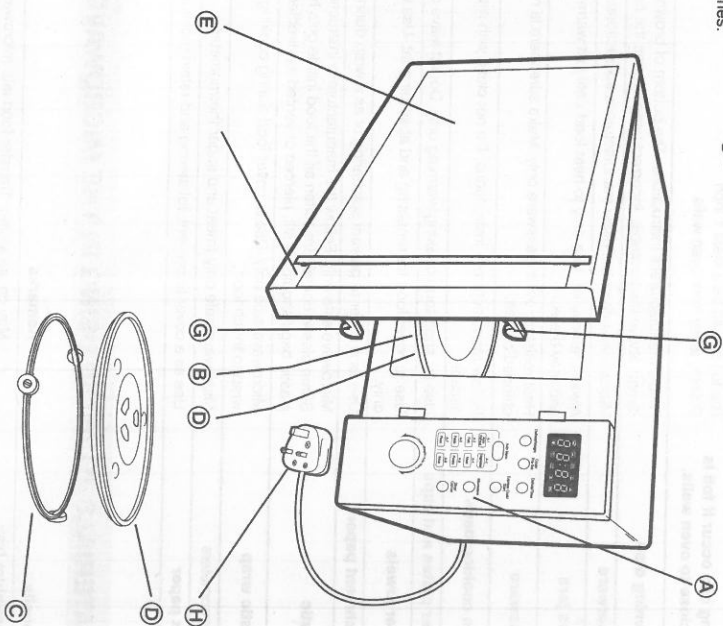
SETTING UP YOUR OVEN

OVEN COMPONENTS AND ACCESSORIES

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

- Glass Tray 1
 - Turntable Ring Assembly 1
 - Instruction Manual 1
 - A Control Panel
 - B Turntable Shaft
 - C Turntable Ring Assembly
 - D Glass Turntable
 - E Observation Window
 - F Door Assembly
 - G Safety Interlock System
 - H Plug and Power Cord
- NOTE: Oven power turns off automatically if door is opened during operation.

fig. 1



TURNTABLE INSTALLATION

A Turntable Ring Assembly.

To be placed in the centre of the oven to support the glass plate, (see Fig. 2)

B Hub. Rotates the glass plate, (see Fig. 2)

C Glass Plate. To be placed on the turntable ring with the centre fitting located on the hub. (see Fig. 2)

d. Never place the glass turntable D upside down. The turntable should never be restricted in movement.

e. Both glass turntable D and turntable ring assembly C must always be used during cooking.

f. All food and containers of food should always be placed on the glass tray for cooking.

g. The glass turntable rotates clockwise or anti-clockwise randomly, this is normal.

h. If glass turntable or turntable ring assembly cranks or breaks contact

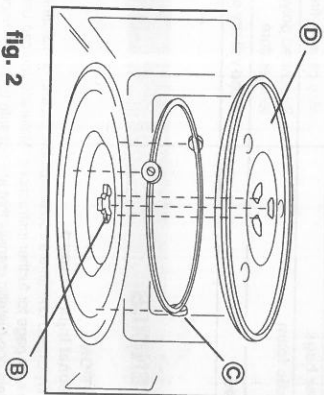


fig. 2

INSTALLING YOUR OVEN

Carefully remove all packing materials and accessories.

Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged in any way.

Cabinet: Remove any protective film found on the outer surface. Do not remove the light brown Mica cover that is screwed onto the inner side of the microwave to protect the magnetron.

INSTALLATION

1. Select a level surface that provides enough clear space for the intake and/or outlet vents (see Fig. 3).

A minimum clearance of 3.0 inch (7.5cm) is required between the oven and any adjacent wall. One side must be clear.

1. Leave a minimum clearance of 12 inch (30cm) above the oven.
2. Do not remove the feet from the bottom of the oven.
3. Blocking the intake and/or outlet openings can damage the oven.
4. Place the oven as far away from radios and televisions as possible. Operation of microwave oven may cause interference to your radio or televisions reception.
5. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

WARNING: Do not install microwave oven over a range cooktop or other heat-producing appliance. If installed above a heat producing appliance the microwave oven could be damaged and the warranty would be void.

Microwave cooking principles

1. The microwaves generated by the magnetron are evenly distributed through the food as the glass turntable rotates.
2. This ensures that the food is cooked uniformly.
3. The microwaves are absorbed by the food up to a depth of approximately 1 inch (2.5cm). Cooking is dissipated through the food.
3. Cooking times will vary according to the recipe and the density, weight and water content of the food, also vary according to the temperature at the start of cooking, i.e. depending on whether the food is frozen or not.

MICROWAVE FOOD PACKAGING SYMBOLS

Microwave Symbols:

On the front of your oven there is a microwave symbol, as shown below. This symbol has been introduced for your benefit when cooking or reheating packaged food.

Packaged food is also increasingly using a microwave symbol similar to the one below.

When you see this symbol on food packaging the cooking instructions are based on either IEC Power Output Rating, on the Heating Categories A,B,C,D or E.

A, B, C, D or E

MORE HEATING TIME

LESS HEATING TIME



MICROWAVE
SYMBOL

fig. 3



OPERATING YOUR MICROWAVE OVEN

1. MICROWAVE COOKING

Microwave

1) Press "  " to select microwave cooking. The LED will display "P100".

2) Turn "  " until the required microwave power is reached.

3) Press "  " to confirm.

4) Turn "  " to adjust the cooking time until the required time is reached. The

maximum setting time is 95 minutes


5) Press "  " to start cooking.

Express Cook/Start

Example : Setting cooking time of 20 minutes on power 80%.

a. Press "  " once, LED displays "P100"

Microwave

b. Turn "  " to microwave power 80%

Microwave

c. Press "  " to confirm.

d. Turn "  " to adjust the cooking time to 20 minutes.

e. Press "  " to start cooking.

Express Cook/Start

f. When the cooking is finished, the oven will beep five times.

NOTE: The cooking time can be adjusted in the following increments:

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

Microwave Power Chart

No. of time to press on

Microwave

"  " button

Microwave Power Level

Display

1 100% Power

P100

2 80% Power

P80

3 50% Power


P50

4 30% Power

P30


2. SPEEDY COOKING

Express Cook/Start

In standby state, press "  " button to cook with 100% power level for Each press on the same key can increase 1 minute. The maximum cooking minutes.

3. CLOCK SETTING


Your microwave oven is equipped with a clock. You must set the clock when your oven or after a power failure.

1) Press "  ", the hour will flash;


Clock/Pre-Set

2) Turn "  " to adjust the hour.


Clock/Pre-Set

3) Press "  ", the minute will flash.

Clock/Pre-Set


4) Turn "  " to adjust the minute.

Clock/Pre-Set

5) Finally, press "  " and the time will be set.

Clock/Pre-Set


For example: to set the current time is 12:12.

a. Press "  ", the hour will flash;

Clock/Pre-Set

b. Turn "  " to adjust the hour until "12:00" displays;


Clock/Pre-Set

c. Press "  ", the minute will flash;

Clock/Pre-Set


d. Turn "  " to adjust the minute until "12:12" displays;

Clock/Pre-Set

e. Press "  " to finish the clock setting.

Clock/Pre-Set

Note: 1) " " will flash when time has been set.


2) During the process of clock setting, if you press "  ", the oven the previous status automatically.

Stop/Cancel

4. DEFROST




The defrosting function is the gentle thawing of uncooked food. Flat foodstuffs than bulky food. Distribute the food as evenly as possible on the turnable.

A. Defrost by weight

1) Press "  ", LED will display "dEF1".

Defrost/Weight








B. Defrost by time

- 1) Press "", the LED will display "dEFF2".
- 2) Turn " " until the desire time setting for defrosting is reached. The maximum setting time is 95 minutes.
- 3) Press " " key to start defrosting.
- 4) When the cooking is finished, the oven will beep five times.

6. MULTI-STAGE COOKING

This microwave oven can be set up to 3 stage cooking.

Example : Setting the cooking with defrosting for 5 minutes with 80% microwave power for 7 minutes.

- 1) Press " ", the LED displays "dEFF2".
 - 2) Turn " " to set the cooking time to 5 minutes.
 - 3) Press " " and turn " " to select the microwave power 80% and the LED displays "P80".
 - 4) Press " " to confirm.
 - 5) Turn " " to set the cooking time of 7 minutes.
 - 6) Press " " to start the cooking.
 - 7) When the cooking is finished, the oven beeps five times.
- Note: (1) If one of the stages is defrosting, the defrost cooking will be started at the 1st stage automatically.
- (2) The buzzer will ring once after each stage of cooking.
 - (3) Auto function cooking cannot be used in multi-stage cooking.






7. PRE-SET FUNCTION

Please ensure the clock has been set. If the clock is not yet set, please follow the section of "Clock Setting" to set the clock. This pre-set function cannot be activated if the clock is not set.


Example: Set the cooking start at 12:12


- 1) Set the cooking with 80% microwave power for 7 minutes.

a. Press " " to select the microwave cooking.




- 2) Press " " the hour will flash.
 - 3) Turn " " until the hour reached 12:00.
 - 4) Press " " the minutes will flash.
 - 5) Turn " " until the minutes reached 12:12.
 - 6) Press " " to confirm the setting and the cooking will start at 12:12.
- When the set time arrives, the buzzer sounds once and cooking begins

8. CHILD SAFETY LOCK FUNCTION

Lock: In waiting state, press " " for 3 seconds, a long "beep" will be h entering the children-lock state and screen will display the locked indicator






Unlock: In locked state, press " " for 3 seconds, a long "beep" will be denoting that the lock is released.

9. CHECKING STAGE OF COOKING

- 1) While cooking, press " ", it will display the current power, i.e. P1 (seconds, it will revert to the former time count down.
- 2) While in standby with pre-set cooking, press " ", it will display the s pre-set cooking, i.e. 12:00, after three seconds, it will revert to current t
- 3) While cooking , press " " it will display the current time, i.e. 15:12, seconds, it will revert to the former time count down.

10. MICROWAVE AUTO FUNCTION

This auto function has eight pre-programmed cooking. You do not need to set either cooking times or the power level. The table below shows the times taken to cook weight of food.

- 1) In standby states, Press " , LED will display "A-1".
- 2) Turn " " to choose desire auto function. i.e. A-1 to A-8;
- 3) Press " " to confirm cooking setting;
- 4) Turn " " to select the food weight;
- 5) Press " " to start cooking;
- 6) After cooking finish, the oven beeps five times.

Auto function weight adjustment chart

| Menu | Weight(g) | Display | Power |
|-----------------------|-----------------------|---------|-------|
| A-1 AUTO REHEAT | 200 | 200 | 100% |
| | 400 | 400 | |
| | 600 | 600 | |
| A-2 VEGETABLE | 200 | 200 | 100% |
| | 300 | 300 | |
| | 400 | 400 | |
| A-3 FISH | 250 | 250 | 80% |
| | 350 | 350 | |
| | 450 | 450 | |
| A-4 MEAT | 250 | 250 | 100% |
| | 350 | 350 | |
| | 450 | 450 | |
| A-5 PASTA | 50(with water 450 g) | 50 | 80% |
| | 100(with water 800 g) | 100 | |
| | 200 | 200 | |
| A-6 POTATO | 400 | 400 | 100% |
| | 600 | 600 | |
| | 600 | 600 | |

WARMING UP, HEATING

Times stated are approximate and can vary depending on the quality, size of the chopped pieces, storage content of the foodstuff. It is advisable to set a shorter cooking time at first, and then if necessary continue the food is cooked to your satisfaction.

| Foodstuff | Quantity | Output Level | Time (Mins) | Remarks |
|---|----------------------|--|--------------------------|---|
| Liquids Milk, 1 cup | 150g | P100 (=100%) | 0.5 - 1 | Caution: Stir the liquid prior reheating, let liquid stand it after cooking and always it ingredients to hot liquids. |
| Water/Coffee/Milk 1 cup | 150g | P100 (=100%) | 2 - 1 | Caution: Stir the liquid prior reheating, let liquid stand it after cooking and always it ingredients to hot liquids. |
| Water | 500g | P100 (=100%) | 3 - 5 | Caution: Stir the liquid prior reheating, let liquid stand it after cooking and always it ingredients to hot liquids. |
| One-course meals/ Ready-to-serve meals | 450g | P100 (=100%) | 4 - 6 | Cover. |
| Soups | 250g | P100 (=100%) | 1 - 2 | Stir. |
| Stews | 500g | P100 (=100%) | 3 - 5 | Stir between times. |
| Meat / Poultry Roast Rissoles/Meatballs 1/2 Chicken | 250g 500g 500g | P100 (=100%) P100 (=100%) P100 (=100%) | 2 - 3 3 - 4 3 - 4 | Lightly brush with oil. |
| Vegetables Portion x 1 Portions x 2 | 150g 300g | P100 (=100%) P100 (=100%) | 1 - 2 2 - 4 | Cover, stir. |
| Side Dishes Noodles | 150g | P100 (=100%) | 1 - 2 | Dampen slightly beforehand |
| Rice | 150g | P100 (=100%) | 1 - 2 | Dampen slightly beforehand |
| Potatoes | 500g | P100 (=100%) | 3 - 4 | Cover. |
| Baby Food | approx. 200g | P100 (=100%) | 1 - 2 | Stir well, check the temper |
| Meat Beef, Pork in one piece | 500g | P 80 (= 70%) | 11 - 14 | Cover, turn halfway through for 3.5 minutes. |
| Lightly smoked pork (oin | 500g | P 80 (= 70%) | 12 - 15 | Pierce skin with fork. |
| Meatloaf | 200g | P 80 (= 70%) | 12 - 15 | Cover, turn once, leave to : 20 - 25 |
| Sausages Chicken | 1000g | P100 (=100%) | 20 - 25 | Cover, turn once, leave to : 4 - 5 |
| Poultry Pieces of Chicken | 250g | P 80 (=70%) | 4 - 5 | Cover, turn once, leave to : 4 - 5 |
| Fish Fresh fish Fillet of fish Frozen fish | 300g 300g 400g | P 80 (= 70%) P 80 (= 70%) P100 (=100%) | 5 - 7 4 - 5 8 - 10 | Cover, leave to stand for 3 |
| Vegetables, fresh Cauliflower, broccoli, fennel | 150g | P100 (=100%) | 8 - 10 | Chop vegetables into small (3.5 tablespoons), stir in b for 3.5 minutes, add spice |
| French beans | 500g | P100 (=100%) | 10 - 12 | Prick the jacket for boiling |
| Potatoes, boiled potatoes | 500g | P100 (=100%) | 8 - 10 | Take note of details on the Cover, add some liquid, stand for 3 - 3 minutes. |
| Jacket potatoes | 500g | P100 (=100%) | 10 - 12 | |
| Carrots | 500g | P100 (=100%) | 8 - 10 | |
| Vegetables, deep frozen Leaf spinach | 300g | P100 (=100%) | 10 - 12 | |
| Peas | 300g | P100 (=100%) | 7 - 9 | |
| Leeks | 200g | P100 (=100%) | 10 - 12 | |
| Carrots | 200g | P100 (=100%) | 6 - 8 | |
| Brussel sprouts | 250g | P100 (=100%) | 6 - 8 | |
| Spinach | 150g | P100 (=100%) + P 80 (=70%) | 3 - 4 | |

CLEANING YOUR MICROWAVE OVEN

Attention

Your microwave oven should be cleaned regularly to prevent grease and food particles from building up on the inside surface. The accumulated grease / food particles may cause a fire hazard.

IMPORTANT:

ALWAYS switch off oven and unplugging from power supply.

ALWAYS use a branded cleaning spray, and for stubborn spots inside the oven, spray a small amount of cleaner onto a damp cloth. DO NOT SPRAY DIRECTLY INSIDE THE OVEN.

Removable Parts

1. The turntable may be cleaned at the sink. Be careful not to chip or scratch the edges as this may cause the turntable to break during use.
2. The turntable roller rest should be cleaned regularly.
3. Do not immerse the turntable glass in cold water.

Special Care

For best performance and safety, the inner door panel and the oven front frame should be free of food residue. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.

TROUBLESHOOTING AND MAINTENANCE

NORMAL CONDITION

Microwave oven interfering with TV reception.

Radio and TV reception may be interfered with when microwave oven is in operation. It is similar to the lint appliances such as food mixers, vacuum cleaners and electric fans. This is normal.

Oven light dim.

In low power microwave cooking, oven light may become dim. This is normal.

Steam accumulating on door, hot air out of vents.

In cooking, steam may come out of food. Most will come out from vents but some may condense on cool. This is normal.

Oven started accidentally with no food in.

Although starting the oven with no food in it should be avoided, it does no damage to the oven provided it very short time. It is advised that a glass or microwave safe container of water is always left in the oven to oven be turned on accidentally.

MAINTENANCE

Troubleshooting

Check for problems by using the chart below. If the microwave oven still does not work properly, contact it centre.

| PROBLEM | POSSIBLE CAUSE |
|---|--|
| Oven will not start | <ol style="list-style-type: none"> a. Plug not secure in power socket, or not switched on. b. Door is open. c. Wrong operation is set. |
| Arching or sparking | <ol style="list-style-type: none"> a. Materials which should be avoided in microwave oven are used. b. The oven is operated when empty. c. Spilled food remains in the cavity. |
| Unevenly cooked food | <ol style="list-style-type: none"> a. Materials which should be avoided in microwave oven are used. b. Food is not defrosted completely. c. Power setting for cooking time is incorrect. d. Food is not turned or stirred. |
| Overcooked food | Power setting for cooking time is incorrect. |
| Undercooked food | <ol style="list-style-type: none"> a. Materials to be avoided in microwave oven are used. b. Food is not defrosted completely. c. Oven ventilation ports are restricted. d. Power setting for cooking time is incorrect. |
| Incomplete defrosting | <ol style="list-style-type: none"> a. Materials to be avoided in microwave oven are used. b. Power setting for cooking time is incorrect. c. Food is not turned or stirred. |
| Noise comes from turntable when oven is turned on | <ol style="list-style-type: none"> a. Food residue exists between the turntable roller rest and cavity bottom. |

QUESTIONS AND ANSWERS

- Q: When the oven is plugged into a wall outlet for the first time, it does not work properly. What's wrong?**
 A: The microcomputer used in the oven control may temporarily become scrambled and fail to function as programmed. Unplug the oven from the wall outlet and then plug it back in. The microcomputer will then reset for proper functioning.
- Q: Why is there noise coming from the oven when using a lower power level?**
 A: When cooking with power other than 100%, the oven automatically switches on and off to obtain the correct power output. The clicking noise can be heard when the oven switches on and off. This is normal.
- Q: Why is there steam coming out of the air exhaust vent?**
 A: Steam is produced during cooking. The microwave oven has been made to vent this steam.
- Q: What is wrong when the oven light will not glow?**
 A: There may be several reasons why the oven light will not glow. The light bulb has burned out or START has not been pressed.
- Q: Why do eggs sometimes burst?**
 A: The egg yolk may burst because of steam build-up inside the membrane. Pierce the membrane with a toothpick before cooking it. Never microwave eggs in the shell as they may explode.
- Q: How is boiling over avoided?**
 A: Use a larger utensil than usual for cooking. If you open the oven door or touch STOP/CLEAR, the food will stop boiling.

IMPORTANT NOTES

- Before first using this oven please read this instruction manual and keep it carefully.
 - Do not attempt to repair the oven yourself, please consult an authorised expert.
 - The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature should be carefully checked before consumption, in order to avoid burns.
 - Check the oven and the cable regularly for damage. If there is any kind of damage, the oven should not be used.
- Warning:**
- It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
 - Never allow children to use the oven without supervision unless adequate instructions have been given so that the children are able to use the oven in a safe way and understand the hazards of improper use.
 - 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.

NOTE

- Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to try and override or tamper with the safety interlocks.
- Carefully clean door seals and sealing surfaces.
- Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the, (1) door (i.e. door is not bent or dented), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- Utensils should be checked to ensure that they are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, check the oven frequently to avoid any possibility of ignition.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container. If smoke is observed, switch off or unplug the appliance immediately and keep the door closed in order to stifle any flames.
- Eggs in their shells and whole hard-boiled eggs should not be heated in microwave ovens since they may explode.
- If the door or door seals are damaged the oven must not be operated until it has been repaired by a trained person.
- Liquids or other foods must not be heated in sealed containers since they are liable to explode.

EARTHING INSTALLATION

DANGER

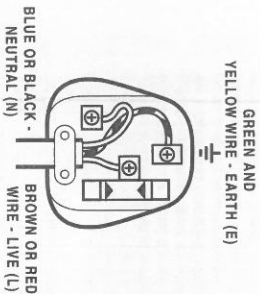
Electric Shock Hazard

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

WARNING

Electric Shock Hazard

Improper earthing can result in electric shock. Do not plug into an outlet until appliance is properly installed and earthed. Three pin earthed plug. Properly polarised and earthed outlet.



DANGER
Electric Shock Risk

This appliance must be earthed. In the event of an electric fault, earthing reduces the risk of electric shock by providing a safe path for the electric current. This appliance is equipped with a three pin earthed plug. The plug must be properly installed and earthed.

Consult a qualified electrician or serviceman if the earthing is not correct or if it is necessary to use an extension cord that has a 3 pin earthing plug, and a 3 pin extension cord that has a 3 pin earthing plug, and a 3 pin extension cord that has a 3 pin earthing plug, and a 3 pin extension cord that has a 3 pin earthing plug.

- A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. If an extension cord is used:
 - The marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance.
 - The extension cord must be earthed, a 3-wire cord.
 - The extension cord should be arranged so that it is not under any tension when it can be pulled on accidentally.

Check that the voltage marked on the product corresponds to the voltage of the power supply.

This product is fitted with a 13 A plug complying with BS1363. It is unsuitable or needs to be replaced, please note the following code:

GREEN / YELLOW - EARTH, BLUE - NEUTRAL, BROWN - LIVE

For UK use only. Plug fitting details (where applicable):

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the wires in the mains lead, the following correspond with the coloured markings identifying the wires in the mains lead:

The GREEN/YELLOW wire is the EARTH and must be connected to the terminal which is marked with the letter (E) or by the symbol of a lightning bolt.

The BLUE wire is the NEUTRAL and must be connected to the terminal which is marked with the letter (N) or by the symbol of a lightning bolt.

The BROWN wire is the LIVE and must be connected to the terminal which is marked with the letter (L) or by the symbol of a lightning bolt. Always ensure that the plug cord grip is fastened correctly. If a 13A (BS 1363) fused plug is used it must be fitted in accordance with BS1362 and be ASTA approved. If in doubt contact a qualified electrician.

SAFETY INSTRUCTIONS

1. The oven must be placed on a level surface.
2. The turntable and turntable ring assembly must always be used in the oven during cooking. Place the turntable and handle it carefully to avoid possible breakage.
3. Incorrect use of dish for browning food may cause turntable to break.
4. Use only the specified bag size when using pre-prepared popcorn.
5. The oven has several built-in safety switches to ensure that the power remains off when the door with these switches.
6. Do not operate the microwave oven when empty. Operating the oven with no food or food that is can cause fire, charring or sparking.
7. Do not cook bacon directly on the turntable. Excessive local heating of the turntable may cause it to overheat.
8. Do not heat baby bottles or baby food in the microwave oven. Uneven heating may occur which could feed the baby.
9. Do not heat narrow-necked containers, such as syrup or sauce bottles.
10. Do not attempt to deep-fry in your microwave oven.
11. Do not attempt home canning in this microwave oven as it is impossible to be sure all contents of boiling temperature.
12. Do not use this microwave oven for commercial purpose. This microwave oven is made for house use.
13. Caution: Stir the liquid prior to and during heating / reheating, let liquid stand for at least 10 seconds before drinking.
14. Check the food in the microwave oven frequently to avoid burning due to overheating.
15. Failure to maintain the oven in a clean condition could lead to deterioration of the surface which could affect the life of the appliance and possibly result in a hazardous situation.
16. Stand at arm's length when opening the door to avoid scalding when steam or hot air is released.
17. ALWAYS allow an appropriate standing time after the oven has switched off according to the food heat to distribute evenly throughout the food.
18. Use oven gloves when removing any cookware from oven to reduce chance of being burned or scalded.
19. Read and follow the specific precautions for avoiding possible exposure to excessive microwave radiation.
20. **As with most cooking appliances, close supervision is necessary to reduce the risk of a fire should start or smoke is observed:**

- a. **Turn the oven off and unplugging the appliance.**
- b. **Turn the oven off and unplugging the appliance.**

21. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since the heat is unevenly distributed. Regularly observe the oven if it is paper, plastic, or other combustible materials are used for storage purposes. Do not store items such as bread, cookies, paper ovens.

22. Do not use the oven cavity for storage purposes. Do not store items such as bread, cookies, paper ovens.

23. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing the in the oven. This oven must be earthed. Connect only to properly earthed outlet. See "earthing installation".

24. Install or locate this oven in accordance with the installation instructions provided.

25. Use this appliance only for its intended uses as described in the manual. Do not use corrosive chemicals or flammable liquids in the oven.

26. This oven is specifically designed to heat or cook food. It is not designed for industrial or commercial use.

27. Never allow children to use the oven without supervision unless adequate instructions have been given.

28. If the supply cord or plug is damaged, or if the oven is not working properly or has been dropped it should be repaired by the manufacturer or its service agent or a similarly qualified person in order to avoid a fire hazard.

29. This appliance should be serviced only by qualified service technicians. Contact the nearest authorized service center for examination, repair or adjustment.

30. Do not cover or block any vents on the oven.

31. Do not store or use this appliance outdoors.

32. Do not use this oven near water, near a kitchen sink, in a wet basement or near a swimming pool.

33. Do not immerse cord or plug in water.

34. Do not immerse cord or plug in water.

35. Keep cord away from heated surfaces.

36. Do not let cord hang over edge of table or counter.

37. When cleaning door and oven surfaces use only mild, non-abrasive soaps or detergents applied with a soft cloth.


38. There must be more than 30cm free or open space above the top surface of the oven.


39. Do not attempt to repair the oven yourself, please consult an authorized expert.

40. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature checked before consumption, in order to avoid burns.


41. Do not attempt to operate this oven with the door open since open-door operation can result in harmful microwave energy. It is important not to try and override or tamper with the safety interlocks. Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and seals properly. (1) door (i.e. door is not bent or dented), (2) hinges and latches (broken or loosened) sealing surfaces.

42. Utensils should be checked to ensure that they are suitable for use in microwave ovens.

43. The symbol  on the product or on its packaging indicates that this product may not be treated as waste. It should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative environmental impacts.

44. The symbol  on the product or on its packaging indicates that this product may not be treated as waste. It should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative environmental impacts.

WASHER-DRYER

!  This symbol reminds you to read this instruction manual.

GB

Contents

Installation, 2-3-4-5

Unpacking and levelling
Connecting the electricity and water supplies
The first wash cycle
Technical data

Care and maintenance, 6

Cutting off the water and electricity supplies
Cleaning the washer-dryer
Cleaning the detergent dispenser drawer
Caring for the door and drum of your appliance
Cleaning the pump
Checking the water inlet hose

Precautions and advice, 7

General safety
Disposal

Description of the washer-dryer, 8-9

Control panel
Display

How to run a wash cycle or a drying cycle, 10

Wash cycles and options, 11

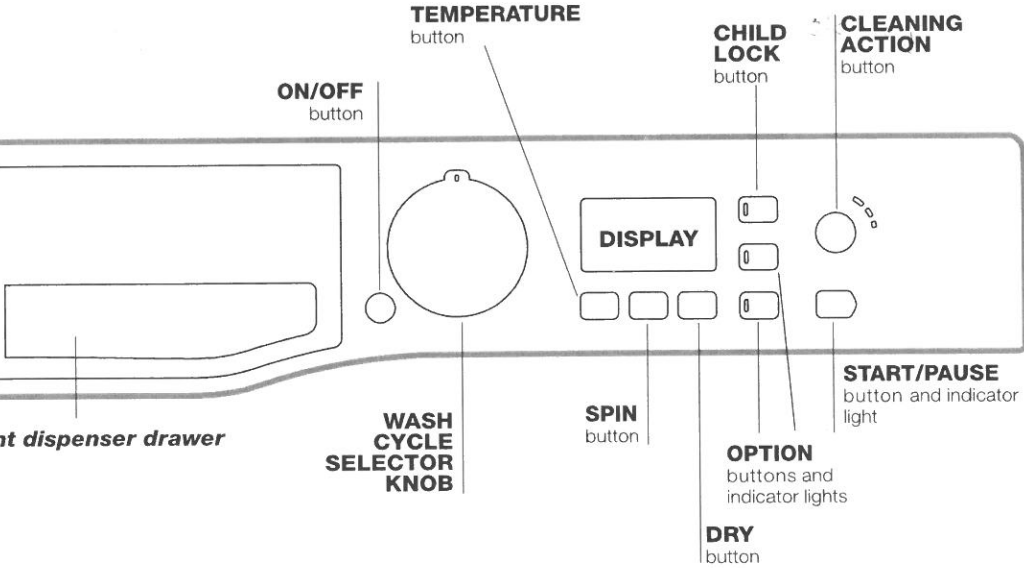
Table of wash cycles
Wash options

Detergents and laundry, 12

Detergent dispenser drawer
Preparing the laundry
Special wash cycles

Troubleshooting, 13-14

Product Guarantee and Repair Information, 15




dispenser drawer: used to dispense washing additives (see "Detergents and

button: press this briefly to switch the off. The START/PAUSE indicator light which in a green colour shows that the machine . To switch off the washer-dryer during the ess and hold the button for approximately 3 button is pressed briefly or accidentally the ot switch off. is switched off during a wash cycle, this l be cancelled.


E SELECTOR KNOB: used to set the cycle (see "Table of programmes and wash


ons and indicator lights: press to select the ns. The indicator light corresponding to the r will remain lit.



ACTION button : to select the desired

IRE  button: press to reduce or lude the temperature; the value appears on

on: press to reduce or completely exclude the value appears on the display.

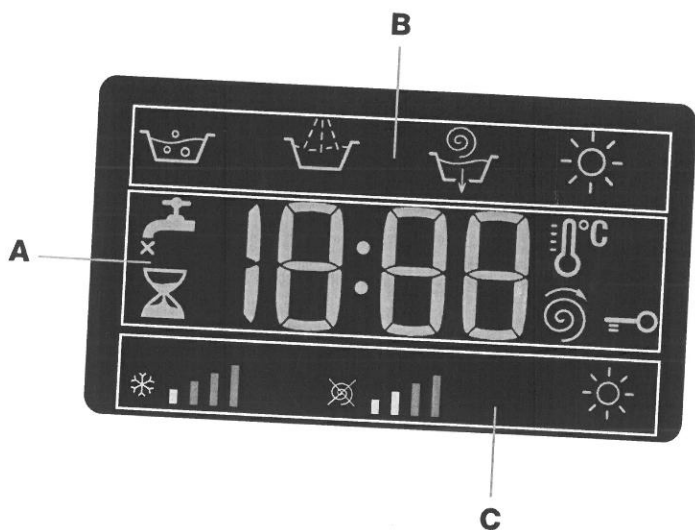
DRY button : press to decrease or exclude drying; the selected drying level or time will appear on the display.

START/PAUSE button and indicator light: when the green indicator light flashes slowly, press the button to start a wash cycle. Once the cycle has begun the indicator light will remain lit in a fixed manner. To pause the wash cycle, press the button again; the indicator light will flash in an amber colour. If the  symbol is not illuminated, the door may be opened. To start the wash cycle from the point at which it was interrupted, press the button again.

CHILD LOCK button : to activate the control panel lock, press and hold the button for approximately 2 seconds. When the symbol  is illuminated, the control panel is locked (apart from the ON/OFF button). This means it is possible to prevent wash cycles from being modified accidentally, especially where there are children in the home. To deactivate the control panel lock, press and hold the button for approximately 2 seconds.

Standby mode

This washer-dryer, in compliance with new energy saving regulations, is fitted with an automatic standby system which is enabled after about 30 minutes if no activity is detected. Press the ON-OFF button briefly and wait for the machine to start up again.
Consumption in off-mode: 0.5 W
Consumption in Left-on: 8 W



when programming the machine and provides a great deal of information.


available wash cycles and the remaining time of a running cycle appear in section **A**; if the DELAYED start is set, the countdown to the start of the selected wash cycle will appear. A relative button allows for visualising the maximum values for the temperature, spin speed or type of selected programme or the most recently selected ones, if compatible with the selected programme.

“s” corresponding to the selected wash cycle and the “wash cycle phase” of the running wash cycle

g to “temperature”, “spin” and “drying” (working from the left) are displayed in section **C**.
 * ■■■ indicate the maximum temperature level which may be selected for the set cycle.
 indicate the maximum spin level which may be selected for the set cycle.
 while the drying settings are being adjusted.

indicator light:
 at the door is locked. To prevent any damage, wait until the symbol turns off before opening the door.
 cycle is in progress, press the START/PAUSE button; if the DOOR LOCKED symbol is switched
 ed.

to run a wash cycle or a drying cycle

IE MACHINE ON. Press the  button; the **IE** indicator light will flash slowly in a green



LAUNDRY. Open the porthole door. Load making sure you do not exceed the maximum indicated in the table of programmes and wash following page.

OUT THE DETERGENT. Pull out the dispenser drawer and pour the detergent into compartments as described in "Detergents


DOOR.

E WASH CYCLE. Use the WASH CYCLE knob to select the desired wash cycle. A and spin speed is set for each wash cycle; may be adjusted. The duration of the cycle will e display.

E THE WASH CYCLE. Use the relevant buttons:

temperature and/or spin speed. The automatically displays the maximum temperature ed values set for the selected cycle, or the y-used settings if they are compatible with cycle. The temperature can be decreased by  button, until the cold wash "OFF" setting he spin speed may be progressively reduced he  button, until it is completely excluded atting). If these buttons are pressed again, the lues are restored.

drying cycle

the button  is pressed, the machine will select the maximum drying cycle which is ith the selected wash cycle. Subsequent ecrease the drying level and then the drying cycle is excluded completely ("OFF").

be set as follows:


the desired laundry dryness level:
uitable for clothes which will need ironing
he remaining dampness softens creases,
easier to remove.

' ideal for clothes which do not need to be

A3": suitable for laundry which can be put aboard without being ironed.


uitable for garments which need to be dried such as sponges and bathrobes.
n a set time period: between **30** and **180**

ry load to be washed and dried is much the maximum stated load, perform the wash hen the cycle is complete, divide the garments and put some of them back in the drum. At this the instructions provided for a "Drying only" at this procedure for the remainder of the load. wn period is always added to the end of each


selector knob to select a drying cycle (**12-13-14**) e with the type of fabric. The desired drying level or be set using the DRYING button .


Selecting the cotton drying cycle through the programme selector knob and pressing the "Eco" button activates an automatic drying cycle that allows for saving energy, thanks to an optimal combination of air temperature and cycle duration; the display will visualise the "A2" dryness level.

Set the desired wash intensity.

Option  makes it possible to optimise washing based on the level of soil in the fabrics and on desired wash cycle intensity.

Select the wash programme: the cycle will be automatically set to "Normal" as optimised for garments with an average level of soil (this setting is not applicable to the "Wool" cycle, which is automatically set to "Delicate").

For heavily-soiled garments press  button until the "Intensive" level is reached. This level ensures a high-performance wash due to a larger quantity of water used in the initial phase of the cycle and due to increased drum rotation. It is useful when removing the most stubborn stains.

For lightly-soiled garments or a more delicate treatment of the fabrics, press  button until the "Delicate" level is reached. The cycle will reduce drum rotation to ensure washing results that are perfect for delicate garments.



Modify the cycle settings.


- Press the button to enable the option; the indicator light corresponding to the button will switch on.
- Press the button again to disable the option; the indicator light will switch off.


! If the selected option is not compatible with the set wash cycle, the indicator light will flash and the option will not be activated.

! If the selected option is not compatible with a previously selected one, the indicator light corresponding to the first function selected will flash and only the second option will be activated; the indicator light for the option which has been activated will be illuminated.

! The options may affect the recommended load value and/or the duration of the cycle.

7. **START THE WASH CYCLE.** Press the START/PAUSE button. The corresponding indicator light will turn green, remaining lit in a fixed manner, and the door will be locked (the DOOR LOCKED  symbol will be lit). To change a wash cycle while it is in progress, **pause the washer-dryer** using the START/PAUSE button (the START/PAUSE indicator light will flash slowly in an amber colour); then select the desired cycle and press the START/PAUSE button again. To open the door while a cycle is in progress, press the START/PAUSE button; if the DOOR LOCKED  symbol is switched off the door may be opened. Press the START/PAUSE button again to restart the wash cycle from the point at which it was interrupted.

8. **THE END OF THE WASH CYCLE.** This will be indicated by the text "END" on the display; when the DOOR LOCKED  symbol switches off the door may be opened. Open the door, unload the laundry and switch off the machine.

! If you wish to cancel a cycle which has already begun, press and hold the  button. The cycle will be stopped and the machine will switch off.

Wash cycles

| Name of the wash cycle | Max. temp. (°C) | Max. speed (rpm) | Drying | Detergents | | Max. load (kg) | Cycle duration |
|--|-----------------|------------------|--------|------------|-----------------|----------------|--|
| | | | | Wash | Fabric softener | | |
| Wash | | | | | | | The duration of the wash cycles can be checked on the display. |
| 1) extremely soiled whites. | 40° | 1400 | ● | ● | ● | 5 | |
| 2) heavily soiled whites and resistant colours. | 60° | 1400 | ● | ● | ● | 5 | |
| 3) lightly soiled resistant colours. | 90° | 1400 | ● | ● | ● | 8 | |
| 4) heavily soiled whites and resistant colours. | 60° | 1400 | ● | ● | ● | 8 | |
| 5) lightly soiled resistant colours. | 40° | 1400 | ● | ● | ● | 8 | |
| 6) heavily soiled resistant colours. | 60° | 1000 | ● | ● | ● | 4 | |
| 7) heavily soiled resistant colours. | 40° | 1000 | ● | ● | ● | 4 | |
| Wash & Dry | | | | | | | |
| 1) wool, cashmere, etc. | 60° | 1400 | ● | ● | ● | 5 | |
| 2) wool, cashmere, etc. | 40° | 800 | ● | ● | ● | 2 | |
| 3) wool, cashmere, etc. | 30° | 0 | ● | ● | ● | 1 | |
| 4) 30°: to refresh lightly soiled garments quickly (not suitable for wool, clothes which require washing by hand). | 30° | 800 | - | ● | ● | 3,5 | |
| 5) Wear | 30° | 1400 | ● | ● | ● | 1 | |
| Wash & Spin | | | | | | | |
| 1) Cottons | - | - | ● | - | - | 6 | |
| 2) Synthetics | - | - | ● | - | - | 4 | |
| 3) Wool | - | - | ● | - | - | 2 | |
| Wash & Dry & Spin | | | | | | | |
| 1) Cottons | - | 1400 | ● | - | ● | 8 | |
| 2) Synthetics | - | 1400 | ● | - | - | 8 | |

The duration shown on the display or in this booklet is an estimation only and is calculated assuming standard working conditions. The actual duration can vary due to factors such as water temperature and pressure, the amount of detergent used, the amount and type of load inserted, load balancing and any wash options.

Substitutes:
 Wash cycle in compliance with regulation EN 50229: set wash cycle 4 with a temperature of 60°C.
 Wash cycle for cottons: set wash cycle 5 with a temperature of 40°C.
 Wash cycle for synthetics: set wash cycle 6 with a temperature of 40°C.

Options

Selected option is not compatible with the set wash cycle. The indicator light will flash and the option will not be selected.

Selected option is not compatible with a previously selected option, the indicator light corresponding to the first selected will flash and only the second option will be selected; the indicator light for the option which has been selected will be illuminated.

The option saves energy by not heating the water for your laundry – an advantage both to the environment and to your energy bill. Instead, intensified rinsing and water optimisation ensure great wash results in the same average time of a standard cycle. For the best washing results we recommend the usage of Hotpoint detergent.

By selecting the drying function as well, an automatic drying cycle automatically activates at the end of the wash cycle – it too allows for saving energy, thanks to the optimal combination of air temperature and cycle duration.

Delay Timer

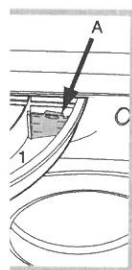
To set a delayed start for the selected cycle, press the corresponding button repeatedly until the required delay period has been reached. When this option is enabled, the corresponding indicator light will remain lit. To remove the delayed start setting, press the button until the text "OFF" appears on the display.

Detergents and laundry

Detergent dispenser drawer

Washing results also depend on the correct detergent: adding too much detergent will not result in a more efficient wash, and may in fact build up on the inside of your appliance and cause environmental pollution.

Excess detergent and washing detergents; they create too



Open the detergent dispenser drawer and pour in the detergent or washing additive, as follows.

! Do not pour detergent into the middle compartment (*). Detergent should only be poured into the compartment 1.

1: Detergent for the wash cycle (liquid)

When liquid detergent is used, it is recommended that the partition A (supplied) be used for proper

When liquid detergent is used, place the partition into slot B.

2: Additives (fabric softeners, etc.)

When using additives, the dispenser should not overflow the grid.

How to load the laundry

Load laundry according to:

1. Fabric type/symbol on the label

2. Separate coloured garments from whites.

3. Turn pockets inside out and check the buttons.

4. Follow the values listed in the "Table of wash cycles".

5. Consider the weight of the laundry when dry.

How much laundry can you wash?

1-500 g

2-150-200 g

3-400-500 g

4-1000-1,200 g

5-250 g

Washing cycles

Programme 1 is suitable for heavily-soiled, resistant colours. It ensures a washing class at least as good as the standard class (A class).

When using programme 2, do not mix garments of different colours.

3. We recommend the use of powder detergent.

4. Treatment with special additives is recommended.

5. If there are obstinate stains.

6. Use cycle 2 to wash white clothes. The programme is designed to maintain the brightness of white clothes.

7. Use powder detergent for best results.

8. When the drying function is selected, a drying cycle automatically follows the wash cycle that resembles open-drying.

9. The added advantages of preserving garments from yellowing due to sunlight exposure and preventing loss of whiteness caused by the possible presence of dust in the air. Drying cycles can only be selected on a level basis.

from yellowing due to sunlight exposure and preventing loss of whiteness caused by the possible presence of dust in the air. Drying cycles can only be selected on a level basis.

Anti Allergy: use programme 7 to remove major allergens such as pollen, mites, cat's and dog's hair.

Wool: the wool wash cycle on this Hotpoint machine has been tested and approved by The Woolmark Company for washing wool garments labelled as hand washable provided that the garments are washed according to the instructions on the garment label and those issued by the manufacturer of this washer-dryer. Hotpoint is the first washer-dryer brand to be approved by The Woolmark Company for Apparel Care- Platinum for its washing performance and consumption of energy and water.

(M1127)



In UK, Eire, Hong Kong and India the Woolmark trade mark is a Certification trade mark.

Delicates: use programme 9 to wash very delicate garments with decorative features, such as diamantes and sequins.

To wash silk garments and curtains select the cycle 9 and set the "Delicate" level from option 1.

We recommend turning the garments inside out before washing and placing small items into the special bag for washing delicates. Use liquid detergent on delicate garments for best results.

When selecting an exclusively time-based drying function, a drying cycle is performed at the end of the wash cycle that is particularly delicate, thanks to light handling and appropriate temperature control of the water jet.

The recommended durations are:

1 kg of synthetic garments --> 150 min

1 kg of synthetic and cotton garments --> 180 min

1 kg of cotton garments --> 180 min

The degree of dryness depends on the load and fabric composition.

Ready to Wear: select programme 11 for washing and drying lightly soiled garments (Cotton and Synthetic) in a short time. This cycle may be used to wash and dry a laundry load of up to 1 kg in just 45 minutes.

To achieve optimum results, use liquid detergent and pre-treat cuffs, collars and stains.

Load balancing system

Before every spin cycle, to avoid excessive vibrations before every spin and to distribute the load in a uniform manner, the drum rotates continuously at a speed which is slightly greater than the washing rotation speed. If, after several attempts, the load is not balanced correctly, the machine spins at a reduced spin speed. If the load is excessively unbalanced, the washer-dryer performs the distribution process instead of spinning. To encourage improved load distribution and balance, we recommend small and large garments are mixed in the load.

dryer could occasionally fail to work. Before contacting the Technical Assistance Service (see "Service"), make problem cannot be solved easily using the following list.

the door does not switch on.

Possible causes / Solutions:

- The appliance is not plugged into the socket fully, or not enough to make contact.
- There is no power to the socket, or the fuse has blown in the mains plug.

the drum does not start.

- The door is not closed properly.
- The ON/OFF button has not been pressed.
- The START/PAUSE button has not been pressed.
- The water tap has not been turned on to allow water to flow into the machine.
- A delayed start has been set.

the drum does not fill with water and the water level indicator flashes in the drum.

- The water inlet hose is kinked.
- The water inlet hose is not connected to the water supply.
- The water pressure is too low.
- The water tap has not been turned on to allow water to flow into the machine.
- There is no water supply to the house.
- The inlet valve filter is blocked.
- The START/PAUSE button has not been pressed.

the drum continuously fills with water and water continually drains away from the drum.

- The top of the drain hose is too low - It must be fitted at a height between 65 and 100 cm from the floor (see "Installation").
- The drain hose is connected incorrectly to the sink trap allowing water to run into the machine, the drain hose must be positioned higher than the bottom of the sink to prevent water flowing down the drain hose.
- The end of the drain hose has been pushed too far down the standpipe, the 'U' bracket should be fitted 100 mm from the end of the drain hose.

the drum does not drain or spin (water is flashing).

- The Pump filter is blocked.
- The drain hose is kinked (see "Installation").
- New Installation - The blanking cap or spigot has not been removed if connected under a sink.
- The drain hose or sink trap is blocked.

the drum does not spin.

- The Spin Speed is set to "OFF".

the cycle takes too long.

- Programme times will vary due to water pressure, the incoming water temperature and if the wash load goes out of balance. This will increase the programme times accordingly (see "The machine won't spin properly" next page).

the display shows the estimated 'Time to finish' at one 'time to finish' or the estimated 'Time to finish'.

- The display time is for guidance only - *it is not a precise time to finish and may vary.*

the drum vibrates a lot during the cycle.

- The feet have not been adjusted, enabling the machine to rock.
- New Installation - Either the Transit Bolts including the plastic spacers, or the Polystyrene Packaging have not been removed when installing the machine.
- The machine is trapped between cabinets and/or walls.
- The load is in a slight out of balance condition and machine is spinning, but at a lower speed.

the clothes do not dry.

- The appliance is not plugged into the socket, or not enough to make contact.
- There has been a power failure.
- The appliance door is not shut properly.
- A DELAY TIMER has been set.
- DRYING is in the OFF position.

Machine is noisy.

- There will always be some motor, pump and drum noise during spin.

Machine won't spin properly.

- Out of Balance detected when attempting to go into a spin cycle - If this happens the machine will continue to try to repeat the distribution of the load required before the machine will go into higher spin speeds - This will increase the programme time accordingly. This is a safety feature to prevent damage. Out of Balance can be caused by washing a single heavy item (eg duvet, quilt, etc). - Try the programme again using a different load.

Machine leaks from the top.

- The dispenser drawer is blocked with detergent and requires cleaning.
- The water pressure is too high and requires turning down - turn down the tap on the water supply pipe slightly and try again.
- The machine is tilting forwards - It must be level when in its final position.

Machine leaks (other than top).

- The fill hose is loose, check both the cabinet and tap ends.
- The fill hose is tight but still leaks, if so replace the rubber washers, or the fill hose is missing the rubber washer.
- The drain hose is not fixed in properly.

Machine lights and the START/indicator light are flashing and an error code appears on display (eg F-01, F-..).

- Switch off the machine and unplug it, wait for approximately 1 minute and then switch back on again. If the problem persists contact Technical Assistance Centre.

Machine smells.

- The machine requires a service wash. Run a 90 degree wash cycle with detergent and no laundry.

Machine door cannot be opened.

- The door will not open until the door lock indicator light goes out shortly after the program has finished.
- If there is no power to the machine you need to perform the manual unlocking procedure.

Door seal damaged at the bottom.

- The door seal has drainage holes at the bottom - This is normal.

Water level is too low when machine is washing.

- The water level is correct if it can be seen at the bottom of the door.

Too much foam.

- The detergent is not suitable for machine washing (it should display the text 'for washer-dryers' or 'hand and machine wash' or the like).
- Too much detergent was used - less detergent is required in soft water.

Machine not completing the programme, or before starting a programme, machine has turned itself off (lights).

- To comply with new energy saving regulations the machine is fitted with an automatic standby system. Press 'ON/OFF' button for 3 seconds to activate the machine, it can then either be switched off or a new programme selected.

Machine is not drying properly.

- Your washer-dryer contains sensors that monitor progress during the wash cycle (eg: Water Levels, Temperatures, Out of Balance loads, Wash time/progress). Normally, if your machine successfully completes the cycle, there is unlikely to be anything wrong!

Remember, you will be charged for a service call for problems caused by incorrect installation, as indicated on pages 1.

Emptying contents from pockets may cause pump or drain blockages, or may damage the machine.

Do not wash items which do not have a wash label, or wash items that are not intended as machine washable.