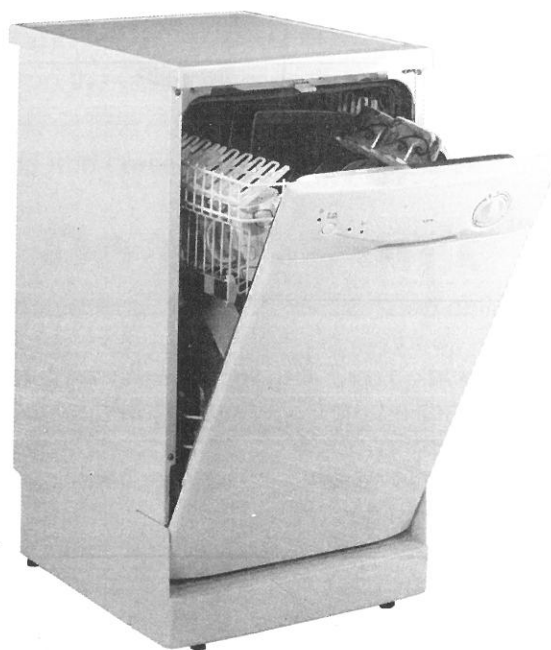


● ● ● ● ● ● ● ●  
**COOLZONE**



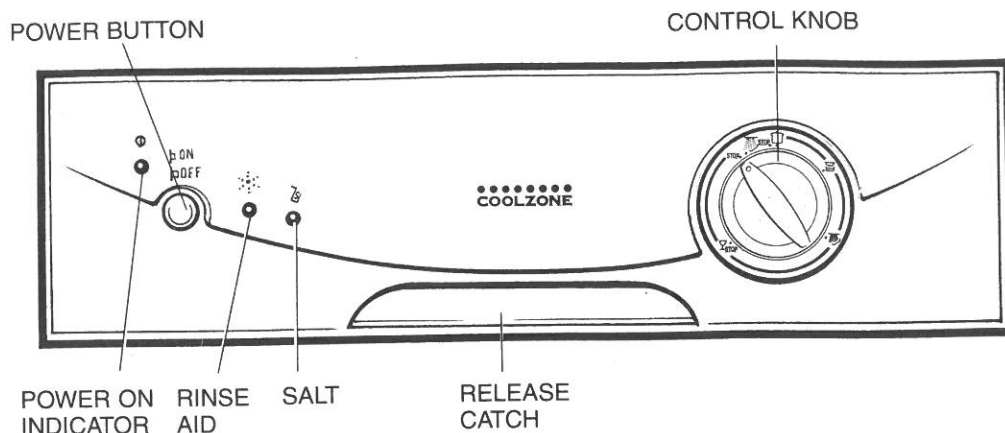
**CZ51064**  
**Slimline dishwasher**

## **USER INSTRUCTIONS**

Please read these instructions carefully before using this product and keep them safe for future reference.

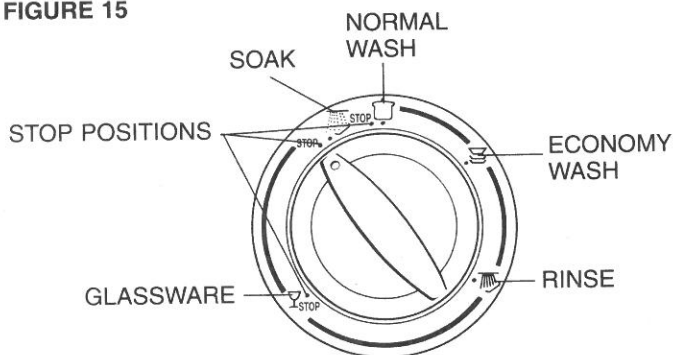
# Control panel

FIGURE 14



## Starting the dishwasher

FIGURE 15



### Setting and starting a wash cycle

Turn on the electricity and water supply to the dishwasher.

Ensure the dishwasher has been replenished with salt and rinse aid.

Choose the wash cycle you feel is most appropriate for the type of dishes that need washing (consult the Wash Cycle Table – page 9) by turning the control knob (Figure 15).

Close the door and press the Power button so the power indicator lights.

The machine fills with water and begins the wash programme.

### Cancelling or modifying a cycle while underway

If the wash programme is modified after it has started the detergent may have already been released. Press the Power button – the Power Indicator light will turn Off.






Rotate the knob in a clockwise direction to the desired cycle setting. Reselect the desired cycle setting and press the switch back to On.

### At the end of the wash cycle

At the end of the cycle the control knob stops turning and aligns with the Stop position on the control panel.

Wait a few minutes before removing the dishes so as to avoid handling them while still hot (when they are more susceptible to breakage) and to get better drying results.

# Wash cycle table

Cycle	Cycle Selection Information	Description of Cycle	Detergent	Rinse Aid
 Normal wash (IEC-EN50242)	Normally dirty dishes, pots and pans. Standard daily cycle.	Pre-wash Wash 52°C Rinse 70° Drying.	25g	★
 Economy	Lightly soiled dishes, plates, glasses and pans	Wash 52°C Rinse 70° Drying.	22g	★
 Rinse	For dishes that need to be rinsed and dried only.	Rinse 70° Drying.		★
 Glassware	For lightly soiled loads such as glasses, crystal and fine china	Wash 52°C. Rinse 62°C Drying.	15g	
 Soak	Rinse dishes that you plan to wash later that day	Pre-wash		

## Energy saving tips

- Run the dishwasher when it is fully loaded in order to save energy.
- Choose the right wash cycle. The choice of cycle depends on the type of dishware, cookware and utensils being washed and how dirty they are.
- Use the right amount of detergent. Using more detergent than necessary will not improve cleaning performance.

# Detergent and rinse aid

## Detergent

Detergent specifically intended for use with dishwashers must be used. The dispenser must be filled before the start of each wash cycle following the instructions provided in the "Wash Cycle Table" (page 9). The detergent dispenser is located on the inside panel of the door.

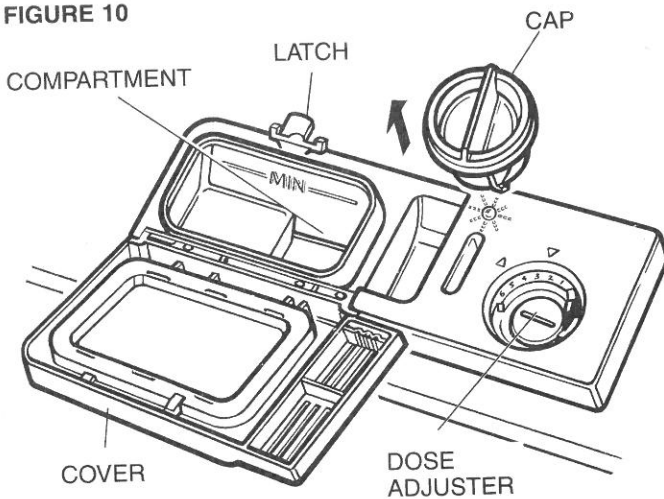
## Loading the detergent

Release the door by the catch, located in the door handle recess, and open the cover on the dispenser by pressing the latch. The detergent for the wash cycle should be placed in the compartment.

After the detergent has been placed in the dispenser, close the cover and press down until it "clicks" in place.

**Please Note: Avoid getting any excess detergent on the edges of the dispenser compartment as this may foul the cover when closing.**

FIGURE 10



## Rinse aid

This product makes dishes sparkle and helps them to dry without spotting. The dispenser is located on the inside panel of the door and should be filled after every eighty wash cycles or when the low rinse aid indicator light ✨ comes on.

## Loading the rinse aid

To open the dispenser, release the cap in an anti-clockwise direction and then pour in the rinse aid, making sure not to overfill.

The amount of rinse aid used for each cycle can be regulated by turning the dose adjuster, located beneath the cap, using a screwdriver. There are 6 different settings; the normal dosage setting is 3.

### **Important:**

**Proper dosage of the rinse aid improves drying. If drops of water remain on the dishes or spotting occurs, turn the dosage adjuster to a higher setting.**



# Salt

## Salt

The hardness of the water varies depending upon where you live. If hard water is used in the dishwasher, deposits will form on the dishes and utensils.

This appliance is equipped with a special softener that uses a salt specifically designed to eliminate limescale and minerals from the water.

## Loading the salt into the dishwasher

Always use salt intended for use with dishwashers.

The salt container is located beneath the lower rack and should be filled as follows:

- Remove the lower rack and then unscrew and remove the cap from the salt container (Figure 7).  
(If you are filling the container for the first time, fill it with water before adding the salt.)
- Place the end of the funnel (supplied) into the hole and introduce about 1.2kg of salt. It is normal for a small amount of water to come out of the salt container (Figure 8).
- Carefully screw the cap back on.


NOTE: The salt indicator light  on the control panel may stay illuminated until the salt has fully dissolved.

FIGURE 7

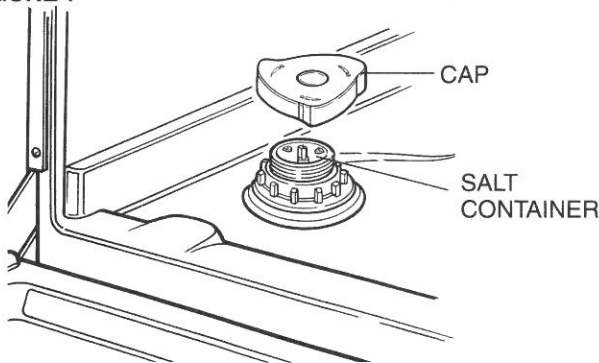
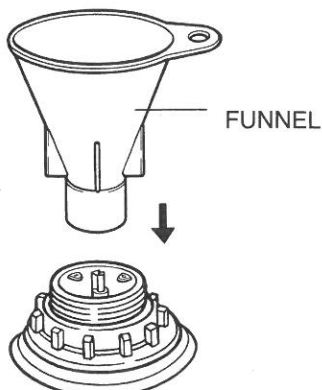


FIGURE 8



Periodically check and fill the container with fresh salt.

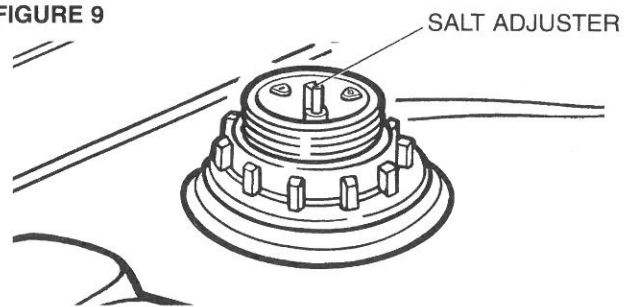
**To prevent the formation of rust, load the salt just before beginning a wash cycle.**

## Adjusting salt consumption

The dishwasher is designed to allow you to adjust the amount of salt consumed, based on the hardness of the water in your area. This is intended to optimise and customise the level of salt consumption so that it remains at a minimum.

**To adjust salt consumption, proceed as follows:**

FIGURE 9



- Unscrew the cap from the salt container. The salt adjuster has an arrow on it (Figure 9).
- If necessary, rotate the salt adjuster in an anti-clockwise direction from the '-' setting towards the '+' sign, based on the hardness of the water being used.

Initially set the salt adjuster to the lowest setting '-'.

If cutlery and glasses are smeary after a wash turn the adjuster towards '+'.

# Troubleshooting

If the dishwasher is not functioning properly, before calling the Helpline, please check the following:

## The dishwasher does not start

Have you checked whether:

- The plug is pushed firmly into the outlet socket.
- The mains electrical supply is switched on.
- The door is properly closed.
- The Power button is in the OFF position.
- The water supply is turned on.

## The dishwasher does not take in water

Have you checked whether:

- The water to the appliance is turned on and the hose is properly connected.
- The mains water supply is turned on and is of sufficient pressure.
- The water supply hose is not crimped or bent.
- The water supply filter is not clogged (if fitted).

## The dishes are not cleaned properly

Have you checked whether:

- The wrong programme has been selected.
- Dishwasher has not been loaded correctly.
- Spray arm is obstructed by utensils or dishes.
- Wrong quantity of detergent has been used.
- Rinse aid is empty.

## The dishwasher does not drain properly

Ensure that the drain hose is not crimped or bent.

**Note:** The dishwasher is designed to detect an overflow. When this happens the circulation pump turns off and the drain pumps takes over. If this happens turn off the mains supply to the machine, isolate it from the water supply and contact the Helpline 0870 241 3029.

## Limescale deposits or a white film forms on the dishes

Have you checked whether:

- The lid to the salt container is closed properly.
- The rinse aid dosage is correct.

If, despite all these checks, the dishwasher still does not function and/or the problem persists, contact the Helpline 0870 241 3029 with the following information:

- The nature of the problem.
- The model Type Number (Mod...) and the Serial Number (S/N...). These are indicated on a plate located on the side of the inner part of the door.

## When not in use

If the appliance is to be turned off for a long period of time it is advisable to:

- ❖ Disconnect the unit from the mains supply.
- ❖ Empty the dishwasher.
- ❖ Clean and dry the interior.
- ❖ Leave the door open.

# Instructions for Installation and Use

60 cm Slot-in Cookers

GB

GB

English, 2

DSC60P

DUE61R

DCN60P

DCN60K

DCN60S

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 **Hotpoint**

Please phone

# Safety Information

 Hotpoint

GB

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

## Always

- Remove all packing from the appliance before switching on for the first time.
- Understand the controls prior to using the appliance.
- Keep children away from the appliance when cooking as the surfaces will get extremely hot during and after use.
- Turn controls **off** when not in use.
- Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry good quality oven gloves when removing items from the oven/grill.
- Always place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplates or pans.
- Always take care to avoid heat or steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning (or changing an oven lamp if fitted).
- Always make sure the shelves are in the correct position before switching on the oven or grill.
- Always keep the oven/grill door closed when the appliance is not in use.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.
- Always take care when removing items from the grill compartment when the lower oven is in use as the contents will be hot.
- Always turn off the electricity supply to the appliance at the wall switch should any glass panel (if fitted) crack or shatter and then **DO NOT USE THE APPLIANCE** until repaired.
- During use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.

## Never

- Never stare at Halogen heating units.
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs or pressurised containers in or on the

- appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. **DO NOT LEAVE DEEP FAT FRYING PANS UNATTENDED WHILE COOKING.**
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never operate the grill with the grill door closed as this will cause the appliance to over heat.
- Never use 'steam cleaners'.

## SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE

In the event of a chip pan fire or any other pan fire.

- TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
- COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
- LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over.

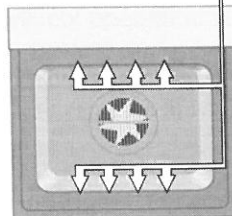
Never use water to extinguish oil or fat fires.

! The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.

## NOTICE

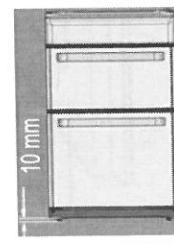
### ! VERY HOT SURFACES

FOOD OR GREASE ON THESE SURFACES COULD CAUSE SMOKE AND POSSIBLY EVEN BURN YOU MUST KEEP THE OVEN AND GRILL CAVITIES CLEAN



### ! ATTENTION

DURING INSTALLATION THE FEET OF THE APPLIANCE MUST BE LOWERED SO THAT AN AIR GAP OF AT LEAST 10MM (1CM) IS LEFT BETWEEN THE BASE OF THE APPLIANCE AND THE FLOOR.



### ! ATTENTION

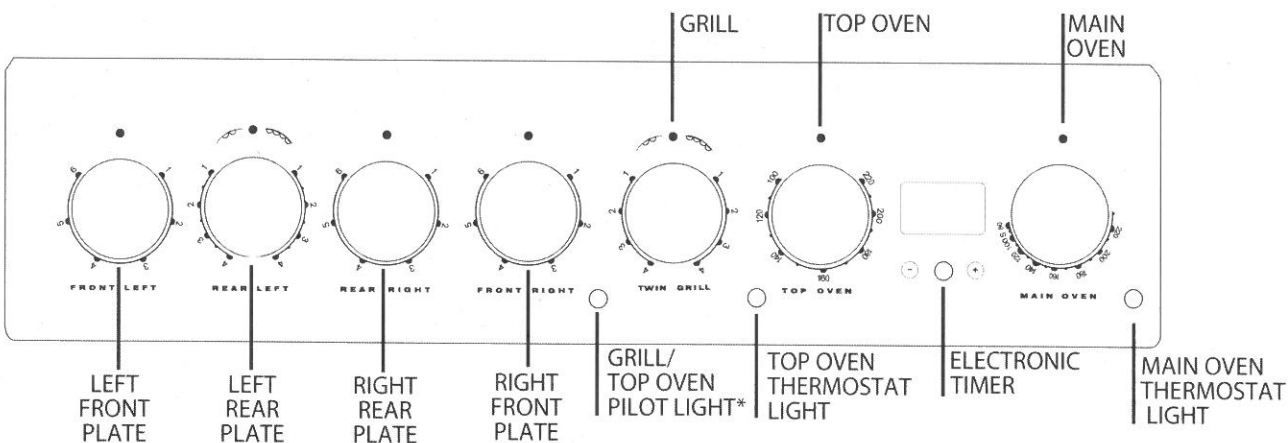
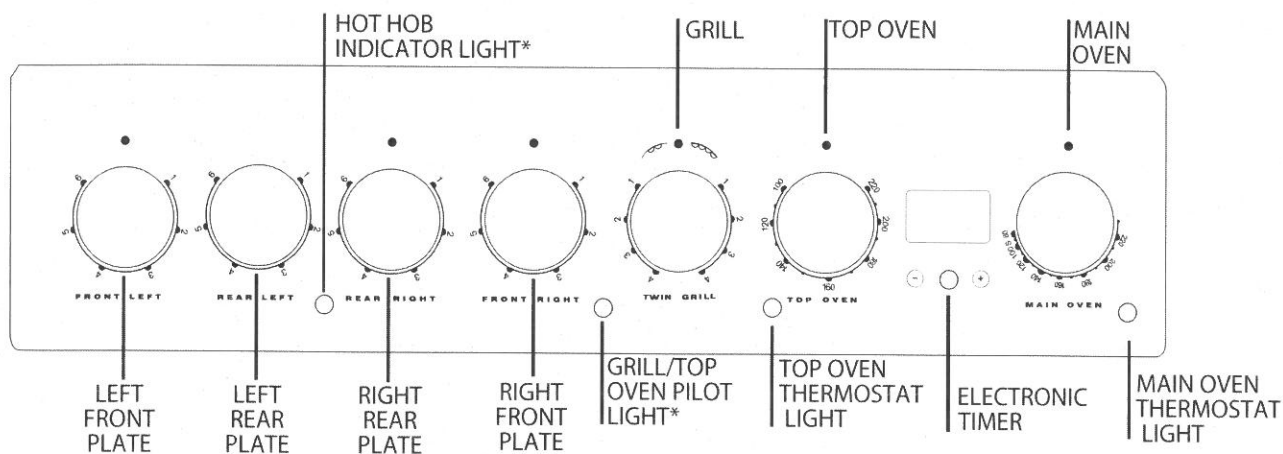
WHEN USING THE MAIN OVEN YOU MUST ENSURE THAT THE BASE OF THE CAVITY IS NOT COVERED WITH ALUMINUM FOIL, UTENSIL OR ANY OTHER FORM OF COVERING. FAILURE TO DO THIS MAY RESULT IN THE CAVITY BEING DAMAGED.



# The controls

 Hotpoint

GB



## Operating controls when the grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill compartment.

Note: After use, it is advisable to check that all cooker controls have been switched Off.

## Cooling fan

A gentle flow of air will be blown below the control panel when the grill control is in use. When the ovens are in use the cooling fan will operate after a short period of time and may run on after all controls are switched off.

## Main Oven light

The main oven light will illuminate when the thermostat is operated. The light will remain on during the cook period.

## Element and Fan cut off

The oven is fitted with a safety device which disconnects the heating element and oven fan when the door is opened. The heating element and oven fan will not operate until the oven door is closed.

## The Grill/ Top Oven Pilot Light

The light remains lit when the top oven or grill is in use.

## The top oven thermostat light

The top oven light will come on and wait for the top oven thermostat light to go off, indicating that the oven has reached the right temperature

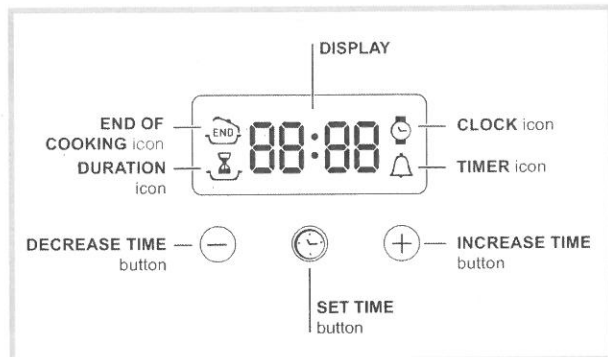
## The main oven thermostat light

The main oven light will come on and wait for the main oven thermostat light to go off, indicating that the oven has reached the right temperature.

\*Available only on certain models

# Clock/Minute Minder Operation

GB






! Only the Main Oven can be controlled by the automatic timer

**! NEVER operate the grill when the oven is set to cook automatically because the oven cavity can become warm and this may cause bacterial growth in food.**

## Setting the clock




! The clock may be set when the oven is switched off or when it is switched on, provided that the end time of a cooking cycle has not been programmed previously. After the appliance has been connected to the mains,

or after a blackout, the  icon and the four numerical digits on the DISPLAY will begin to flash.

1. Press the  button several times until the  icon and the four digits on the display begin to flash.
2. Use the "+" and "-" buttons to adjust the time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the desired value.
3. Wait for 10 seconds or press the  button again to finalise the setting.

## Setting the minute minder

! This function does not interrupt cooking and does not affect the oven; it is simply used to activate the buzzer when the set amount of time has elapsed.




1. Press the  button several times until the  icon and the three digits on the display begin to flash.
2. Use the "+" and "-" buttons to set the desired time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the value.
3. Wait for 10 seconds or press the  button again to finalise the setting.  
The display will then show the time as it counts down. When this period of time has elapsed the buzzer will be activated.

\*Only on certain models

## Programming cooking\*






! A cooking mode must be selected before programming can take place.

## Programming the cooking duration

1. Press the  button several times until the  icon and the three digits on the DISPLAY begin to flash.
2. Use the "+" and "-" buttons to set the desired duration; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the value.
3. Wait for 10 seconds or press the  button again to finalise the setting.
4. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds. Press any button to stop the buzzer and turn all control knobs to the 0 position.
  - For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed. The programme will stop automatically at 10:15 a.m.


## Setting the end time for a cooking mode

! A cooking duration must be set before the cooking end time can be scheduled.

1. Follow steps 1 to 3 to set the duration as detailed above.
2. Next, press the  button until the  icon and the four digits on the DISPLAY begin to flash.
3. Use the "+" and "-" buttons to adjust the cooking end time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the desired value.
4. Wait for 10 seconds or press the  button again to finalise the setting.
5. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds. Press any button to stop it. Programming has been set when the  and  buttons are illuminated. The DISPLAY shows the cooking end time and the cooking duration alternately.
  - For example: It is 9:00 a.m. and a duration of 1 hour has been programmed. 12:30 is scheduled as the end time. The programme will start automatically at 11:30 a.m.

## Cancelling a programme

To cancel a programme:

- press the  button until the icon corresponding to the setting you wish to cancel and the digits on the display are flashing. Press the "-" button until the digits 00:00 appear on the display.
- Press and hold the "+" and "-" buttons; this will cancel all the settings selected previously, including timer settings.



# Temperature Conversion Chart

 Hotpoint

GB

Gas Mark	°F	Main Conventional Oven	Top Conventional Oven	Main Fan Oven
½	250	120	110	100
1	275	140	130	120
2	300	150	140	130
3	325	160	150	140
4	350	180	170	160
5	375	190	180	170
6	400	200	190	180
7	425	220	210	200
8	450	-	220	210
9	475	-	-	220

# Using the Ceramic Hob

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**WARNING: IF THE SURFACE IS CRACKED, SWITCH OFF THE APPLIANCE TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK, FOR HOB SURFACES OF GLASS-CERAMIC OR SIMILAR MATERIAL WHICH PROTECT LIVE PARTS.**

	(DSC60P, DCN60K, DCN60P, DCN60S)
<b>Front Right</b>	6 Heat 1500W
<b>Rear Left</b>	6 Heat 1800W
<b>Rear Right</b>	6 Heat 1200W
<b>Front Left</b>	6 Heat 1200W

## The Working of the Heating Zones

	(DUE61R)
<b>Front Right</b>	6 Heat 1800W
<b>Rear Left</b>	Dual Circuit 1800/800
<b>Rear Right</b>	6 Heat 1200W
<b>Front Left</b>	6 Heat 1200W

Heating only occurs within the marked circular cooking zones. The zones heat up and cool down quicker, providing greater controllability for sensitive foods. Each heating zone is equipped with a thermal limiter which is a safety cut-out which prevents the ceramic glass from overheating. After several minutes at full power without a pan on the heating zone the thermal limiter will switch the heating elements off and on automatically to avoid any damage to the ceramic glass.

## The HOT HOB indicator light:

This indicates that the temperature of the corresponding cooking zone is greater than 60°C, even when the heating element has been switched off but is still hot.

## Rear Left Dual Circuit hotplate\*

This is a dual purpose hotplate with two elements. The settings on the glass control panel will show **1 - 4** when the control knob is turned clockwise to indicate that the whole hotplate is turned on and can be used for a larger pan, **4** is the highest setting. With the control knob turned anti-clockwise the settings on the glass control panel will show **1 - 4** to indicate that only the inner part of the hotplate is switched on.

This is an energy saving feature and is useful for cooking with smaller pans or for simmering. The control will be **OFF** when the control knob is turned to the **O** position.

## Choice of saucepan's

It is essential that the saucepan's you use on the ceramic hob are suitable.

### ALWAYS USE:

- Good quality pans with smooth, flat, heavy bases.
- saucepan's manufactured from aluminium (enamelled or machined) or stainless steel.
- Correct size saucepan's. The base of the pan must cover the heating zone completely.
- saucepan's with lids which are well fitting to reduce cooking time and energy use.

### NEVER USE:

- Pans with thin, distorted or uneven bases as these will extend cooking times, waste electricity and cause damaging, local hotspots on the glass surface.
- Pans with ridged or recessed bases.
- Pans with damaged or rough bases which could

\*Only on certain models



# Grill

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## Setting the Grill

**CAUTION: Accessible parts may become hot during use. Young children should be kept away.**

**GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED.**

The grill control is designed to provide variable heat control of either the twin grill elements on together or the single left hand grill element only, depending upon which direction the control knob is rotated.

With the control rotated clockwise **1** through to **4** the twin elements will come on together. With the control turned anti-clockwise **1** through to **4** and the single left hand element will come on only.

The control is **Off** at **O**.

**Note: The grill will not operate unless the top oven control is in the OFF position.**

Food which requires browning only should be placed under the hot grill, directly on the shelf in the first or second runner from the bottom of the oven, according to the depth of the dish.

Open the Grill door to the grilling position. i.e. fully. With the grill door in the grilling position, heating the grill is achieved by turning the control clockwise to the desired 'grill setting' on the control panel.

**Never:** line the grill pan with aluminium foil.

**Note:** Preheat the grill at setting **4** for approximately **5** minutes.

The grill pan is placed on the shelf or grill pan support and should be correctly positioned under the grill element.

Leave the control at **4** for toast, sealing and fast cooking of foods.

For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at **4**.

The thicker the food the lower the control should be set.

## GUIDE TO GRILLING

**Pre-heat the grill for 5 minutes on maximum control setting before grilling**

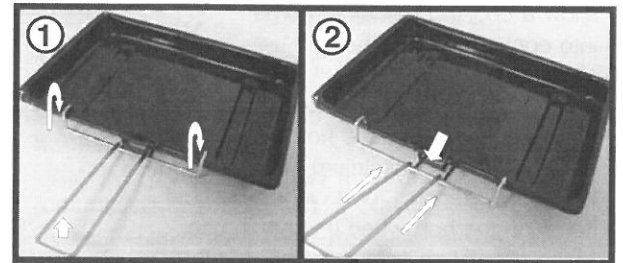
The settings in the above guide have been developed to cook food successfully without excessive fat spitting and splashing.

## Grill Pan Handle

The grill pan handle is detachable from the pan to facilitate cleaning and storage. Fix the pan handle securely before use:

1. Fit the handle to the grill pan so that the external 'hooks' embrace the edge of the pan (fig. 1)
2. Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig. 2) and holds the pan from the bottom.

The food must be placed on the rack in the grill pan. Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.



**GRILL CHART**

Food	Grill Setting	Approximate Cooking time
Toasting of Bread products	4	3 - 10 mins.
Small cuts of meat, sausages, bacon, etc.	4 for 4 mins. reduce to lower setting.	10 - 20 mins.
Chops etc. Gammon steaks Chicken pieces	4 for 6-8 mins. reduce to lower setting.	20 - 30 mins.
Fish: fingers Whole Fillets	4	10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.
Fish in bread crumbs	3	15 - 20 mins.
Pre - Cooked potato products	3	15 - 20 mins.
Pizzas	3	12 - 15 mins. in the base of the grill pan.
Browning of food	4	8 - 10 mins. Dish placed directly on the shelf.

# Using The Main Oven for other Functions

GB

## 'S' SLOW setting

"Slow" cook is identified as 'S' on the oven temperature scale. This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care should be taken when warming bone china, as it may be damaged in a hot oven.

**DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed.**

### Advantages of "SLOW" cooking are:

The oven stays cleaner because there is less splashing.  
Timing of food is not as critical, so there is less fear of overcooking.  
Inexpensive joints of meat are tenderised.  
Fully loading the oven can be economical.  
Cooking times can be extended in some cases by up to 2 hours.

### Operation:

1. Place the prepared food in the main oven and ensure the door is fully closed.
2. Select 'S' (Slow Cooking Temperature) by turning Main Oven Temperature Control clockwise ensuring the oven door is fully closed.

### Storage and re-heating of food:

1. If food is to be frozen or not used immediately, place it in a clean container and cool as soon as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always reheat food thoroughly and ensure it is piping hot before serving.
4. Only re-heat food **once**.

### Points to consider when preparing food for "SLOW" cooking:

1. Make sure that the dishes to be used will fit into the oven ensuring enough room for air to circulate.
2. All dishes cooked on the slow setting will require a minimum of 6 hours, however, if they are cooked for 1-2 hours longer then deterioration in their appearance may be noticed.
3. Never cook joints of meat over 2.7kg (6 lb) or poultry over 2.0kg (4 lb 8oz). We do not recommend that joints of meat or poultry are stuffed before cooking on the slow setting.
4. To seal in the meat juices, always cook meat or poultry at 170°C for 30 minutes before wrapping in foil and placing on a rack over a meat tin (to allow good air circulation) before turning the control to the slow setting and cooking immediately.
5. Always ensure that joints of pork and poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, liquids and casseroles to the boil before placing in the oven.
8. Ensure that casserole dishes have a good seal (not airtight) and cover food first with foil and then the lid to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust seasoning before serving.
11. If using dried red kidney beans it is important that the beans are soaked and then boiled for a minimum of 10 minutes before using in any dish to destroy any toxins.
12. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions where they can be checked from time to time.

# Something Wrong with your Cooker?

GB

Before contacting your nearest Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.

Problem	Check
Slight odour or small amount of smoke when grill / oven used for first time	This is normal and should cease after a short period.
Nothing works	If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check: (i) That the wall cooker socket is switched on (ii) Other appliances, to see if you have had a power cut (iii) The main circuit breaker for the property
Top Oven and Grill do not work... Main oven works	Operating the cooker under the following conditions may cause a safety device to operate: (a) Grilling with the door closed - Always grill with the door fully open (b) Grilling for an excessively long period at maximum setting - see Grilling guide. Switch off appliance and allow to cool for approx 30 mins. Switch the cooker back on and check that the Grill / Top oven is now operating.
Grill does not work	Ensure that the grill control is turned on.
Grill keeps turning on and off	When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and <u>not</u> a fault.
Timer is showing '0.00'	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day using the instructions given in the timer section of the book.
Timer buzzer operates continually	To cancel the audible tone: - press the manual button once. - press the minute minder button once.
Oven temperatures too high or low	Check temperature and shelf positions are as recommended in the Oven Temperature Charts. It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven does not cook evenly	Check: (a) Temperature and shelf positions are as recommended in the Oven Temperature Charts. (b) Oven utensils being used allow sufficient air flow around them.
Main oven door rattles when opening or shutting	Check that anti-rattle bungs have been re-fitted after cleaning, and that they have been fitted correctly

# Something Wrong with your Cooker?

 Hotpoint

GB

Problem	Check
Oven lamp does not work	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts department see Key Contacts, back page.
Draught from beneath control panel	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself when all controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and not a fault.
Condensation on the wall at the rear of the cooker.	Steam and / or condensation may appear from the vent at the rear of the appliance when using an oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal, and any excess should be wiped off.
Steam / Condensation in the oven after use.	Steam is a by - product of cooking any food with a high water content. To help minimise always: a) Try to avoid leaving food in the oven to cool after being cooked. b) Use a covered container, wherever possible.

**If you have been through the above list and there is still a problem; Contact Service, see Key Contacts (back cover).**

SERIES  
**5**

# LCD TV

## user manual

imagine the possibilities

Thank you for purchasing this Samsung product.  
To receive more complete service, please register  
your product at

[www.samsung.com/register](http://www.samsung.com/register)




Model \_\_\_\_\_ Serial No. \_\_\_\_\_

**SAMSUNG**

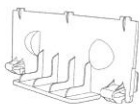


# Getting Started

## Accessories

-  Please make sure the following items are included with your LCD TV. If any items are missing, contact your dealer.
-  The items' colours and shapes may vary depending on the models.
-  Cables not included in the package contents can be purchased separately

- Remote Control & Batteries (AAA x 2)
- Owner's Instructions
- Cleaning Cloth

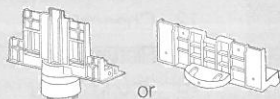


- Blanking Bracket

See separate guide for installing the stand.



- Stand (1EA)




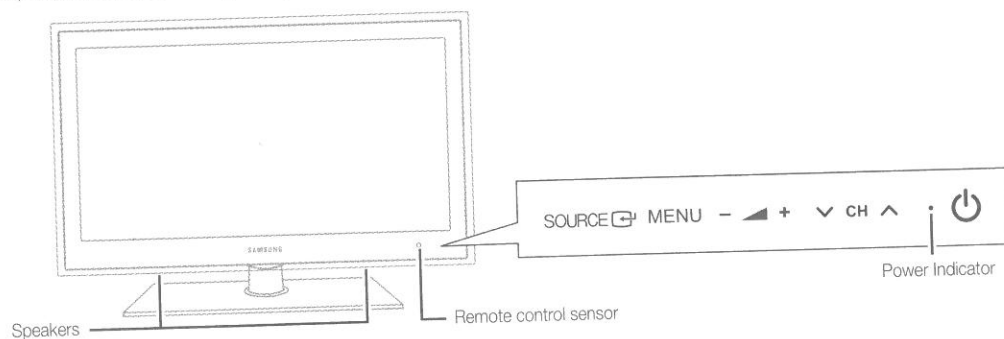
- Guide Stand (1EA)



- Screws (8EA)  
(LE32C530: 7EA)

## Viewing the Control Panel

 The product colour and shape may vary depending on the model.



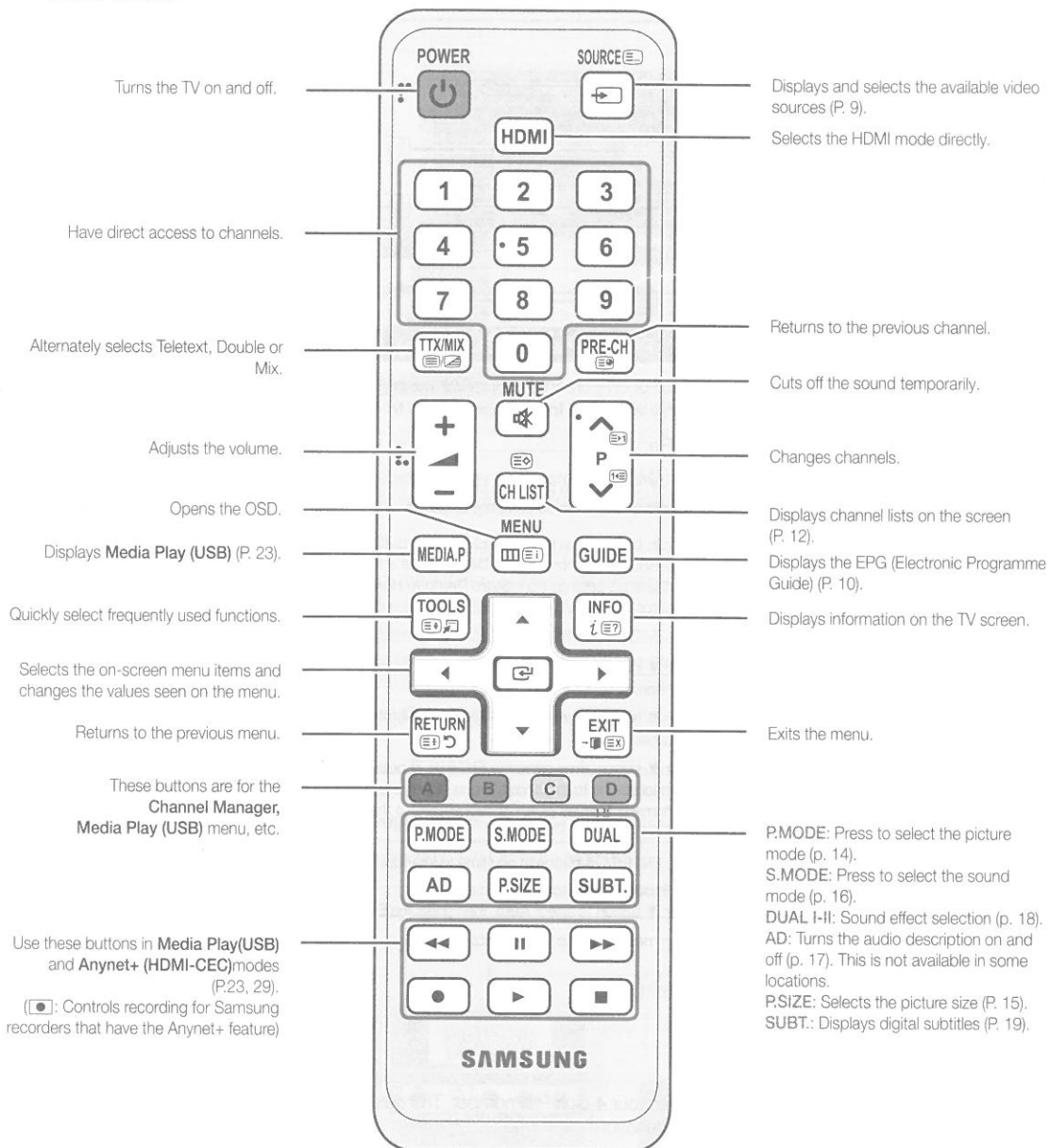
Remote control sensor	Aim the remote control towards this spot on the TV.
SOURCE	Toggles between all the available input sources. In the on-screen menu, use this button as you would use the ENTER button on the remote control.
MENU	Displays an on-screen menu, the OSD (on screen display), of your TV's features.
- ▲ +	Adjusts the volume. In the OSD, use the - ▲ + buttons as you would use the ◀ and ▶ buttons on the remote control.
▼ CH ▲	Changes the channels. In the OSD, use the ▼ CH ▲ buttons as you would use the ▼ and ▲ buttons on the remote control.
Power Indicator	Blinks and turns off when the power is on and lights up in standby mode.
⏻ (Power)	Turns the TV on or off.

### Standby mode

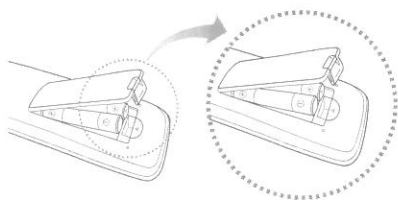
Do not leave your TV in standby mode for long periods of time (when you are away on a holiday, for example). A small amount of electric power is still consumed even when the power button is turned off. It is best to unplug the power cord.

## Viewing the Remote Control

 This is a special remote control for the visually impaired persons and has Braille points on the Power, Channel and Volume buttons.



## Installing batteries (Battery size: AAA)

 NOTE

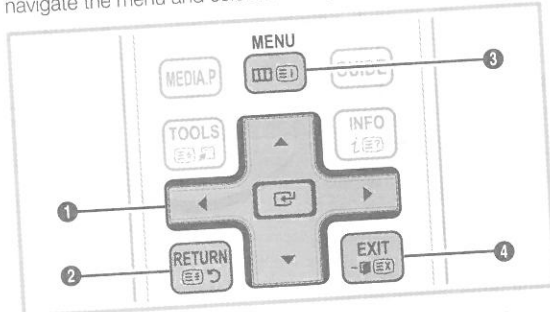
- Use the remote control within 23 feet from the TV.
- Bright light may affect the performance of the remote control. Avoid using nearby special fluorescent light or neon signs.
- The colour and shape may vary depending on the model.



# Basic Features

## How to Navigate Menus

Before using the TV, follow the steps below to learn how to navigate the menu and select and adjust different functions.



- 1 ENTER / Direction button: Move the cursor and select an item. Confirm the setting.
- 2 RETURN button: Returns to the previous menu.
- 3 MENU button: Displays the main on-screen menu.
- 4 EXIT button: Exits the on-screen menu.

## How to Operate the OSD (On Screen Display)

The access step may differ depending on the selected menu.

- 1 MENU The main menu options appear on the screen:  
**Picture, Sound, Channel, Setup, Input, Application, Support.**
- 2 ▲ / ▼ Select an icon with the ▲ or ▼ button.
- 3 ENTER Press ENTER to access the sub-menu.
- 4 ▲ / ▼ Select the desired submenu with the ▲ or ▼ button.
- 5 ◀ / ▶ Adjust the value of an item with the ◀ or ▶ button. The adjustment in the OSD may differ depending on the selected menu.
- 6 ENTER Press ENTER to complete the configuration.
- 7 EXIT Press EXIT.

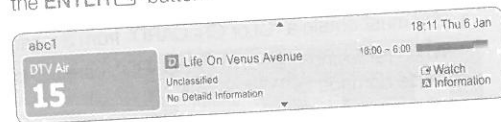
## Using the INFO button (Now & Next guide)

The display identifies the current channel and the status of certain audio-video settings.

The Now & Next guide shows daily TV programme information for each channel according to the broadcasting time.



- Scroll ◀, ▶ to view information for a desired programme while watching the current channel.
- Scroll ▲, ▼ to view information for other channels. If you want to move to the currently selected channel, press the ENTER button.



## Planning Your Viewing

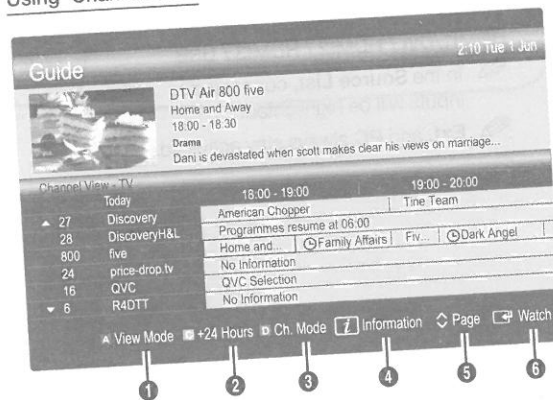
### Guide

The EPG (Electronic Programme Guide) information is provided by broadcasters.

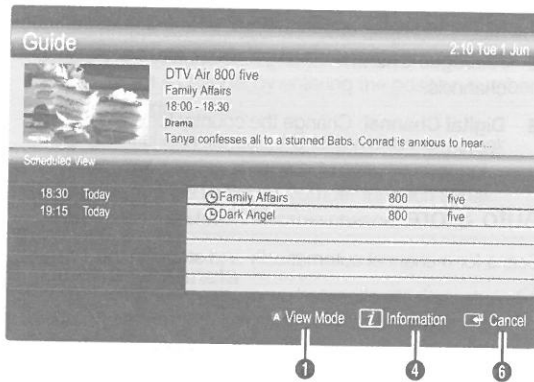
Using programme schedules provided by broadcasters, you can specify programmes you want to watch in advance so that the channel automatically changes to the selected programme channel at the specified time. Programme entries may appear blank or out of date depending on a channel status.



### Using Channel View



## Using Scheduled View



- 1 **Red (View Mode)**: View the list of programmes that are playing now or coming up.
- 2 **Yellow (+24 Hours)**: Viewing the list of programmes to be broadcasted after 24 hours.
- 3 **Blue (Ch. Mode)**: Select the type of channels you want to display on the **Channel View** window. (**All, TV, Radio, Data/Other, My Channel 1~4**)
- 4 **Information**: Displays details of the selected programme.
- 5 **Page**: Move to next or previous page.
- 6 **ENTER** button.
  - When selecting the current programme, you can watch the selected programme.
  - When selecting the future programme, you can reserve to watch the selected programme. To cancel the schedule, press the **ENTER** button again and select **Cancel Schedules**.

## Channel Manager

Delete or set favourites channels and use the programme guide for digital broadcasts. Select a channel in the **Channels, My Channels** or **Scheduled** screen.



- **Channels**: Shows the channel list according to channel type.
- **My Channels**: Shows the group of the channel.
- **Scheduled**: Shows all the currently reserved programmes.

Using the colour buttons with the **Channel Manager**.

- **Red (Antenna)**: Toggle among **Air** or **Cable**.
- **Green (Zoom)**: Enlarges or shrinks a channel number.
- **Yellow (Select)**: Select desired channels and press the Yellow button to set all the selected channels at the same time. The **✓** mark appears to the left of the selected channels.
- **Blue (Sort)**: Change the list ordered by channel name or channel number.
- **Page**: Move to next or previous page.
- **Tools**: Displays the **Channel Manager** option menu. (The options menus may differ depending on the situation.)

### Channel Status Display Icons

Icons	Operations
<b>A</b>	An analogue channel.
✓	A channel selected.
♥	A channel set as a Favourite.
TV	A programme currently being broadcast.
🔒	A locked channel.
🕒	A reserved programme.


# Basic Features

## Picture Menu

### Changing the Preset Picture Mode

#### Mode

Select your preferred picture type.

- **Dynamic:** Suitable for a bright room.
- **Standard:** Suitable for a normal environment.
- **Natural:** Suitable for reducing eye strain.  
 **Natural** is not available in PC mode.
- **Movie:** Suitable for watching movies in a dark room.

P.MODE



### Adjusting Picture Settings

#### Backlight / Contrast / Brightness / Sharpness / Colour / Tint (G/R)

Your television has several setting options for picture quality control.

#### NOTE


- In analogue **TV**, **Ext.**, **AV** modes of the PAL system, the **Tint (G/R)** function is not available.
- In PC mode, you can only make changes to **Backlight**, **Contrast** and **Brightness**.
- Settings can be adjusted and stored for each external device connected to the TV.


### Economical Solutions

#### Eco Solution

- **Energy Saving (Off / Low / Medium / High / Picture Off / Auto)**  : Adjust the brightness of the TV in order to reduce power consumption. If you select **Picture Off**, the screen is turned off, but the sound remains on. Press any button except volume button to turn on the screen.
- **Eco Sensor (Off / On):** To enhance your power savings; the picture settings will automatically adapt to the light in the room.  
 If you adjust the **Backlight**, the **Eco Sensor** will be set to **Off**.

**Min Backlight:** When **Eco sensor** is **On**, the minimum screen brightness can be adjusted manually.

 If **Eco Sensor** is **On**, the display brightness may change (become slightly darker or brighter) depending on the surrounding light intensity.


- **No-Signal Power Off (Off / 15 min / 30 min / 60 min):** To avoid unnecessary energy consumption, set how long you want the TV to remain on if it's not receiving a signal.  
 Disabled when the PC is in power saving mode.

### Changing the Picture Options



#### Advanced Settings

(available in **Standard / Movie** mode)

You can adjust the detailed setting for the screen including colour and contrast.

 In PC mode, you can only make changes to **Dynamic Contrast**, **Gamma** and **White Balance**.

Black Tone	: Off
Dynamic Contrast	: Medium
Shadow Detail	: -2
Gamma	: 0
RGB Only Mode	: Off
Colour Space	: Native
White Balance	

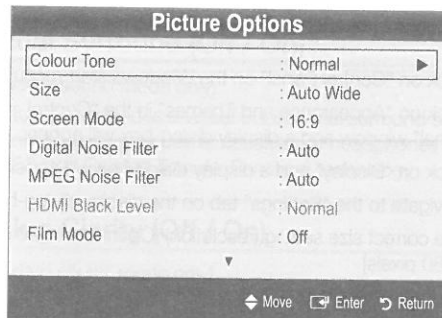
◆ Move    Enter    Return

- **Black Tone (Off / Dark / Darker / Darkest):** Select the black level to adjust the screen depth.
- **Dynamic Contrast (Off / Low / Medium / High):** Adjust the screen contrast.
- **Shadow Detail (-2~+2):** Increase the brightness of dark images.
- **Gamma:** Adjust the primary colour intensity.
- **RGB Only Mode (Off / Red / Green / Blue):** You can adjust **Colour** or **Tint (G/R)** of **Red**, **Green** or **Blue** for the picture from an external device (DVD player, home theatre, etc.).
- **Colour Space (Auto / Native):** Adjust the range of colours available to create the image.

- **White Balance:** Adjust the colour temperature for a more natural picture.
- R-Offset / G-Offset / B-Offset:** Adjust each colour's (red, green, blue) darkness.
- R-Gain / G-Gain / B-Gain:** Adjust each colour's (red, green, blue) brightness.
- Reset:** Resets the **White Balance** to its default settings.
- **Flesh Tone:** Emphasize pink "Flesh Tone."
- **Edge Enhancement (Off / On):** Emphasize object boundaries.

## Picture Options

- ✎ In PC mode, you can only make changes to the **Colour Tone, Size** and **Auto Protection Time**.



- **Colour Tone (Cool / Normal / Warm1 / Warm2)**
  - ✎ **Warm1** or **Warm2** will be deactivated when the picture mode is **Dynamic**.
  - ✎ Settings can be adjusted and stored for each external device connected to an input on the TV.
- **Size:** Your cable box/satellite receiver may have its own set of screen sizes as well. However, we highly recommend you use 16:9 mode most of the time.
 

P.SIZE


  - Auto Wide:** Automatically adjusts the picture size to the 16:9 aspect ratio.
  - 16:9 :** Adjusts the picture size to 16:9 for DVDs or wide broadcasting.

**Wide Zoom:** Magnifies the picture size more than 4:3.

- ✎ Adjusts the **Position** by using ▲, ▼ buttons.

**Zoom:** Magnifies the 16:9 wide pictures vertically to fit the screen size.

- ✎ Adjusts the **Position** or **Size** by using ▲, ▼ button.

**4:3 :** The default setting for a movie or normal broadcasting.

- ✎ Do not watch in 4:3 format for a long time. Traces of borders displayed on the left, right and centre of the screen may cause image retention (screen burn) which are not covered by the warranty.

**Screen Fit:** Displays the full image without any cut-off when HDMI (720p / 1080i / 1080p) or Component (1080i / 1080p) signals are inputted.


### NOTE



- Depending on the input source, the picture size options may vary.
- The available items may differ depending on the selected mode.
- In PC mode, only **16:9** and **4:3** modes can be adjusted.
- Settings can be adjusted and stored for each external device connected to an input on the TV.
- After selecting **Screen Fit** in **HDMI** (1080i / 1080p) or **Component** (1080i / 1080p) mode: Adjusts the **Position** or **Size** by using ▲, ▼, ◀, ▶ button.
- If you use the **Screen Fit** function with HDMI 720p input, 1 line will be cut at the top, bottom, left and right as in the overscan function.
- **Screen Mode (16:9 / Wide Zoom / Zoom / 4:3):** Available only when picture size is set to **Auto Wide**. You can determine the desired picture size at the 4:3 WSS (Wide Screen Service) size or the original size. Each European country requires different picture size.
  - ✎ Not available in PC, Component or HDMI mode.

# Basic Features

- **Digital Noise Filter (Off / Low / Medium / High / Auto / Auto Visualisation):** When the broadcast signal is weak, some static and ghosting may appear. Select one of the options until the best picture is displayed.

**Auto Visualisation:** When changing analogue channels, displays the intensity of the current signal and defines the screen noise filter.

 Only available for analogue channels.

- **MPEG Noise Filter (Off / Low / Medium / High / Auto):** Reduces MPEG noise to provide improved picture quality.
- **HDMI Black Level (Normal / Low):** Selects the black level on the screen to adjust the screen depth.  
 Available only in HDMI mode (RGB signals).
- **Film Mode (Off / Auto1 / Auto2):** Sets the TV to automatically sense and process film signals from all sources and adjust the picture for optimum quality.  
 Available in TV, AV, COMPONENT (480i / 1080i) and HDMI (480i / 1080i).
- **Auto Protection Time (2 hours / 4 hours / 8 hours / 10 hours / Off):** If the screen remains idle with a still image for a certain period of time defined by the user, the screen saver is activated to prevent the formation of ghost images on the screen.

## Picture Reset (OK / Cancel)

Resets your current picture mode to its default settings.

## Setting up the TV with Your PC

Set the input source to PC.

## Auto Adjustment

Adjust frequency values/positions and fine tune the settings automatically.

 Not available when connecting with an HDMI/DVI cable.

## Screen

- **Coarse / Fine:** Removes or reduces picture noise. If the noise is not removed by Fine-tuning alone, then adjust the frequency as best as possible (**Coarse**) and Fine-tune again. After the noise has been reduced, readjust the picture so that it is aligned to the centre of screen.
- **Position:** Adjust the PC screen position with direction button (▲ / ▼ / ◀ / ▶).
- **Image Reset:** Resets the image to default settings.

## Using Your TV as a Computer (PC) Display

Setting Up Your PC Software (Based on Windows XP)  
Depending on the version of Windows and the video card, the actual screens on your PC may differ in which case the same basic set-up information will almost always be applied. (If not, contact your computer manufacturer or Samsung Dealer.)

1. Click on "Control Panel" on the Windows start menu.
2. Click on "Appearance and Themes" in the "Control Panel" window and a display dialog-box will appear.
3. Click on "Display" and a display dialog box will appear.
4. Navigate to the "Settings" tab on the display dialog-box.
  - The correct size setting (resolution) [Optimum: 1920 X 1080 pixels]
  - If a vertical-frequency option exists on your display settings dialog box, the correct value is "60" or "60 Hz". Otherwise, just click "OK" and exit the dialog box.

## Sound Menu

## Changing the Preset Sound Mode

## Mode

- **Standard:** Selects the normal sound mode.
- **Music:** Emphasizes music over voices.
- **Movie:** Provides the best sound for movies.
- **Clear Voice:** Emphasizes voices over other sounds.
- **Amplify:** Increase the intensity of high-frequency sound to allow a better listening experience for the hearing impaired.



## Adjusting Sound Settings

### Equalizer

Adjusts the sound mode (standard sound mode only).

- **Balance L/R:** Adjusts the balance between the right and left speaker.
- **100Hz / 300Hz / 1kHz / 3kHz / 10kHz (Bandwidth Adjustment):** Adjusts the level of specific bandwidth frequencies.
- **Reset:** Resets the equalizer to its default settings.

### Sound Systems, Etc.

### Virtual Surround (Off / On)

(standard sound mode only)

This function provides a virtual 5.1 channel surround sound experience through a pair of speakers or headphones using HRTF (Head Related Transfer Function) technology.

### Dialog Clarity (Off / On)

(standard sound mode only)

This function allows you to increase the intensity of a voice over background music or sound effects so that dialog can be heard more clearly.

### Audio Language

(digital channels only)

Change the default value for audio languages.

- ✎ The available language may differ depending on the broadcast.

### Audio Format

(digital channels only)

When sound is emitted from both the main speaker and the audio receiver, a sound echo may occur due to the decoding speed difference between the main speaker and the audio receiver. In this case, use the TV Speaker function.

- ✎ **Audio Format** option may differ depending on the broadcast. 5.1ch Dolby digital sound is only available when connecting an external speaker through an optical cable.

## Audio Description

(not available in all locations) (digital channels only)

This function handles the Audio Stream for the AD (Audio Description) which is sent along with the Main audio from the broadcaster.



- **Audio Description (Off / On):** Turn the audio description function on or off.
- **Volume:** Adjust the audio description volume.

### Auto Volume (Off / Normal / Night)

To equalize the volume level on each channel, set to **Normal**.

- **Night:** This mode provides an improved sound experience compared to **Normal** mode, making almost no noise. It is useful at night.

### Speaker Select (External Speaker / TV Speaker / Headphone)

A sound echo may occur due to a difference in decoding speed between the main speaker and the audio receiver. In this case, set the TV to **External Speaker**.

- ✎ When **Speaker Select** is set to **External Speaker**, the volume and MUTE buttons will not operate and the sound settings will be limited.
- ✎ When **Speaker Select** is set to **External Speaker**.
  - **TV speaker: Off , External speaker: On**
- ✎ When **Speaker Select** is set to **TV Speaker**.
  - **TV speaker: On , External speaker: On**
- ✎ If there is no video signal, both speakers will be mute.

### Additional Setting

(digital channels only)

- **DTV Audio Level (MPEG / HE-AAC):** This function allows you to reduce the disparity of a voice signal (which is one of the signals received during a digital TV broadcast) to a desired level.
  - ✎ According to the type of broadcast signal, **MPEG / HE-AAC** can be adjusted between -10dB and 0dB.
  - ✎ To increase or decrease the volume, adjust between the range 0 and -10 respectively.

# DSR 15B

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**GB** English

## Operating instructions

### **DISHWASHER - Contents**

Operating instructions, 1
Precautions and advice, 2-3
Product Data, 3
Installation, 4-5
Electrical connection, 6
Description of the appliance, 7
Refined salt and rinse aid, 8
Loading the racks, 9-10
Detergent and dishwasher use, 11
Wash cycles, 12
Care and maintenance, 13
Troubleshooting, 14
Product Guarantee and Repair Information, 15



# Precautions and advice

GB

## Precautions and advice

**⚠** This appliance was designed and manufactured in compliance with international safety standards. The following information has been provided for safety reasons and should be read carefully.

Keep this instruction manual in a safe place for future reference. If the appliance is sold, given away or moved, make sure the manual is kept with the machine.

Read the instructions carefully, as they include important information on safe installation, use and maintenance.

This appliance was designed for domestic use or similar applications, for example:

- use by guests in hotels, motels and other residential settings;
- bed & breakfasts.

Remove the appliance from all packaging and make sure it was not damaged during transportation. If it was damaged, contact the retailer and do not proceed any further with the installation process.

### General safety

- This appliance should not be operated by children younger than 8 years, people with reduced physical, sensory or mental capacities, or inexperienced people who are not familiar with the product, unless they are given close supervision or instructions on how to use it safely and are made aware by a responsible person of the dangers its use might entail.
- Children must not play with the appliance.
- It is the user's responsibility to clean and maintain the appliance. Children should never clean or maintain it unless they are given supervision.
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must be used to wash domestic crockery in accordance with the instructions in this manual.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the machine exposed to rain and storms.
- Do not touch the appliance when barefoot.
- When unplugging the appliance always pull the plug from the mains socket. Do not pull on the cable.

- The water supply tap must be shut off and the plug should be removed from the electrical socket at the end of every cycle and before cleaning the appliance or carrying out any maintenance work.
- The maximum number of place settings is shown in the product sheet.
- If the appliance breaks down, do not under any circumstances touch the internal parts in an attempt to perform the repair work yourself.
- Do not lean or sit on the open door: this may cause the appliance to overturn.
- The door should not be left open as it may create a dangerous obstacle.
- Keep detergent and rinse aid out of reach of children.
- The packaging material should not be used as a toy.
- Knives and other utensils with sharp edges must be placed either with the points/blades facing downwards in the cutlery basket or horizontally on the tip-up compartments or in the tray/third basket, if available.
- Connect the appliance to the water mains using the new supply hose provided with the appliance. Do not re-use the old hose.
- Install the back side of a free-standing dishwasher against a wall.

### Disposal

- To dispose of any packaging materials, follow local legislation so that the packagings may be reused.
  - The European Directive 2012/19/EU relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of reusing and recycling the materials inside the machine, while preventing potential damage to the atmosphere and public health. The crossed-out dustbin symbol shown on all products reminds the owners of their obligations regarding separated waste collection.
- For further information relating to the correct disposal of household appliances, owners may contact the relevant public authority or the local appliance dealer.



# Detergent and dishwasher use

## Measuring out the detergent

Good washing results also depend on the correct amount of detergent being used. Exceeding the stated amount does not result in a more effective wash and increases environmental pollution.

The amount can be adjusted to the soil level.

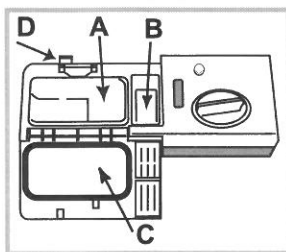
In the case of normally soiled items, use approximately either 25g (powder detergent) or 25ml (liquid detergent). If tablets are used, one tablet will be enough.

If the crockery is only lightly soiled or if it has been rinsed with water before being placed in the dishwasher, reduce the amount of detergent used accordingly.

For good washing results also follow the instructions shown on the detergent box.

For further questions please ask the detergent producers.

Open the detergent dispenser using button **D** and measure out the detergent according to the Table of wash cycles:



- powder or liquid: compartments **A** (wash detergent) and **B** (pre-wash detergent)

- tablets: when the cycle requires 1 tablet, place it in compartment **A** and close cover **C**; when it requires 2 tablets, place the second tablet on the bottom of the appliance.

Remove detergent residues

from the edges of the compartment and close cover **C** until it clicks.

The detergent dispenser automatically opens up at the right time according to the wash cycle.

If all-in-one detergents are used, we recommend using the TABS option, because it adjusts the cycle so that the best washing and drying results are always achieved.

 **Only use detergent which has been specifically designed for dishwashers.**

**DO NOT USE** washing up liquid.

Using excessive detergent may result in foam residues remaining in the machine after the cycle has ended.


To achieve the best washing and drying results, the combined use of detergent, rinse aid liquid and refined salt is required.



We recommend using detergents that do not contain phosphates or chlorine, as these products are harmful to the environment.

## Starting the dishwasher

1. Switch on the appliance by pressing the ON/OFF button.
2. Open the door and pour in a suitable amount of detergent (*see Measuring out the detergent*).
3. Load the racks (*see Loading the racks*) and shut the door.
4. Select the wash cycle by turning the SELECT WASH CYCLE knob: align the notch on the knob with the number or symbol representing the desired wash cycle. The START/PAUSE indicator light will go on.
5. Start the cycle by pressing the START button; the indicator light will stop flashing and stay lit (fixed light). The indicator light corresponding to the wash phase will go on, signalling that the wash cycle has begun.
6. At the end of the wash cycle the END indicator light will go on (fixed light). Switch off the appliance by pressing the ON/OFF button.
7. Wait a few minutes before removing the crockery to avoid getting burnt. Unload the racks, beginning with the lower level.


 **The machine will switch off automatically during long periods of inactivity in order to minimise electricity consumption.**


## Changing a wash cycle in progress

If a mistake was made in the wash-cycle selection process, it is possible to change the cycle provided that it has only just begun: once the wash cycle has started, in order to change the wash cycle switch off the machine by pressing and holding the ON/OFF/Reset button. Switch it back on using the same button and select the desired wash cycle and options.

## Adding extra crockery

Press the Start/Pause button and open the door, taking care to avoid the escaping steam, and place the crockery inside the dishwasher. Press the Start/Pause button: The cycle will start again after a long beep has been emitted.

 If the delayed start has been set, at the end of the countdown the wash cycle will not start. It will stay in Pause mode.

 Press the Start/Pause button to pause the machine; the wash cycle is stopped.

At this stage the wash cycle cannot be changed.

## Accidental interruptions

If the door is opened during the wash cycle or there is a power cut, the cycle stops. It starts again from the point at which it was interrupted once the door has been shut or the electricity supply restored.





\* Only available in selected models.

# Wash cycles

GB

Wash-cycle data is measured under laboratory conditions according to European Standard EN 50242.  
**Based on the different conditions of use, the wash-cycle duration and data can change.**

 **The number and type of wash cycles and options may vary depending on the dishwasher model.**

Wash cycle	Wash cycle which include drying	Options	Approximate duration of wash cycles h:min.	Water consumption (l/cycle)	Energy consumption (KWh/cycle)
1. Eco	Yes	No	03:00	10	0,9
2. Intensive 	Yes	No	02:30	14	1,3
3. Normal 	Yes	No	02:00	13,5	1,15
4. Rapid 40' 	No	No	00:40	9	0,85
5. Prewash 	No	No	00:10	4	0,01

## Instructions on wash-cycle selection and detergent dosage

- The ECO wash cycle is the standard cycle to which the energy label data refers. It can be used to wash crockery with a normal soil level and is the most efficient cycle in terms of energy and water consumption for this type of crockery.  
 4 gr/ml\*\* + 21 gr/ml – 1 Tab (\*\*Quantity of pre-washing detergent)
- Heavily soiled dishes and pans (not to be used for delicate items). 25 gr/ml – 1 Tab
- Normally soiled pans and dishes. 4 gr/ml\*\* + 21 gr/ml – 1 Tab
- Fast cycle to be used for slightly dirty dishes (ideal for 2 place settings) 21 gr/ml – 1 Tab
- Pre-wash while awaiting completion of the load with the dishes from the next meal. No detergent.

Standby consumption: Left-on mode consumption: 5 W - Off mode consumption: 0.5 W.

## Notes:

Optimum performance levels when using the "Rapid 40" cycle can be achieved by respecting the specified number of place settings.

To reduce consumption, only run the dishwasher when it is full.

**Note for Test Laboratories:** for information on comparative EN testing conditions, please send an email to the following address: [assistenza\\_en\\_lvs@indesitcompany.com](mailto:assistenza_en_lvs@indesitcompany.com)

# Troubleshooting

GB

Whenever the appliance fails to work, check for a solution from the following list before calling for Assistance.

Problem:	Possible causes / Solutions:
<b>The dishwasher does not start or cannot be controlled.</b>	<ul style="list-style-type: none"> <li>• The water supply tap is not turned on.</li> <li>• Switch off the appliance by pressing the ON/OFF button, switch it back on after approximately one minute and reset the wash cycle.</li> <li>• The appliance has not been plugged in properly or another electricity socket should be used.</li> <li>• The dishwasher door has not been closed properly.</li> </ul>
<b>The door won't close.</b>	<ul style="list-style-type: none"> <li>• Make sure that the racks were inserted all the way.</li> <li>• The lock was released. Strongly push the door until a "clacking" noise is heard.</li> </ul>
<b>No water drain out of the dishwasher.</b>	<ul style="list-style-type: none"> <li>• The wash cycle has not finished yet.</li> <li>• The water drain hose is bent (<i>see Installation</i>).</li> <li>• The drain duct is clogged up.</li> <li>• The filter is clogged up with food residues.</li> <li>• Check the height of the drain hose.</li> </ul>
<b>The dishwasher makes excessive noise.</b>	<ul style="list-style-type: none"> <li>• The dishes are rattling against each other or against the spray arms. Place the dishes properly and make sure the spray arms can rotate freely.</li> <li>• Too much foam: the detergent has not been measured out correctly or it is not suitable for use in dishwashers. (<i>See Detergent and dishwasher use.</i>) Do not prewash the dishes by hand.</li> </ul>
<b>The dishes and glasses are covered in a white film or limescale deposits.</b>	<ul style="list-style-type: none"> <li>• No refined salt.</li> <li>• Water hardness adjustment is not suitable: increase the relevant values. (<i>See Refined Salt and Rinse Aid.</i>)</li> <li>• The salt and rinse-aid dispenser cap has not been closed properly.</li> <li>• The rinse aid has been used up or the dosage is too low.</li> </ul>
<b>The dishes and glasses are streaked or have a bluish tinge.</b>	<ul style="list-style-type: none"> <li>• The rinse aid dosage is too high.</li> </ul>
<b>The crockery has not been dried properly.</b>	<ul style="list-style-type: none"> <li>• A wash cycle without a drying programme has been selected.</li> <li>• The rinse aid has been used up. (<i>See Refined Salt and Rinse Aid.</i>)</li> <li>• The rinse aid dispenser setting is not suitable.</li> <li>• The crockery is made from non-stick material or plastic; the presence of water drops is normal.</li> </ul>
<b>The dishes are not clean.</b>	<ul style="list-style-type: none"> <li>• The crockery has not been arranged properly.</li> <li>• The spray arms cannot rotate freely, being hindered by the dishes.</li> <li>• The wash cycle is too gentle (<i>see Wash Cycles</i>).</li> <li>• Too much foam: the detergent has not been measured out correctly or it is not suitable for use in dishwashers. (<i>See Detergent and dishwasher use.</i>)</li> <li>• The lid on the rinse aid compartment has not been closed correctly.</li> <li>• The filter is dirty or clogged up (<i>see Care and maintenance.</i>)</li> <li>• The refined salt level is low (<i>See Refined Salt and Rinse Aid.</i>)</li> <li>• Make sure that the height of the dishes is compatible with the rack adjustment.</li> <li>• The holes in the spray arms are clogged up. (<i>See Care and maintenance.</i>)</li> </ul>
<b>The dishwasher won't load any water.</b> It is blocked with flashing lights.	<ul style="list-style-type: none"> <li>• There is no water in the mains supply or the tap is shut off.</li> <li>• The water inlet hose is bent (<i>see Installation</i>).</li> <li>• The filters are clogged up: they need cleaning. (<i>See Care and maintenance.</i>)</li> <li>• The drain duct is clogged up: it needs cleaning.</li> <li>• After checking and cleaning, switch the dishwasher on and off and start a new wash cycle.</li> <li>• If the problem persists, turn off the water tap, remove the plug and call the Service Centre.</li> </ul>

\* Only available in selected models.

# **USERS GUIDE**

**&**

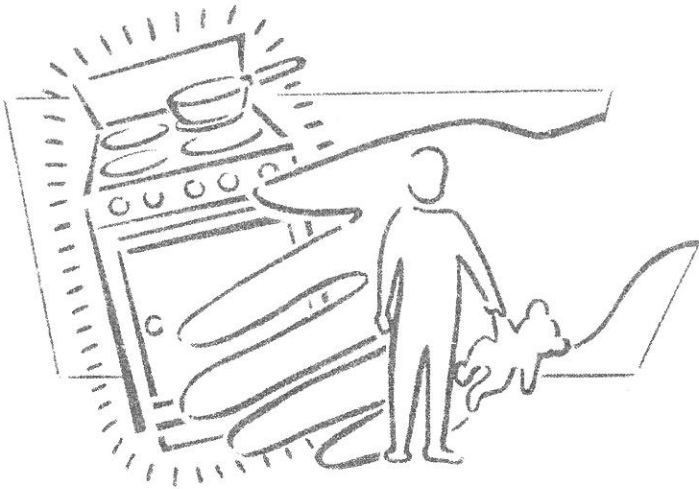
## **INSTALLATION**

*Milano E 60*

**Electric Cooker with  
oven and  
grill**

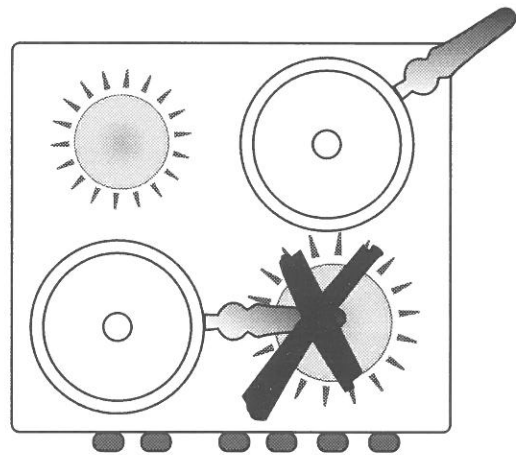
Model: ML6CDW  
ML6CDS

**FLAVEL**



## **Look after yourself, family and friends**

- **Ensure that children are kept away whilst the cooker is in use and until it has cooled as parts become very hot. Don't leave them unsupervised.**
- During use surfaces get hot. Don't touch hot surfaces during use.
- Close supervision while cooking is essential at all times.
- Special care should be taken when cooking oily and fatty food as overheating of such food can cause them to catch fire.
- Always use good quality oven gloves when removing hot utensils and the grill pan from the oven.
- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent heating zones.
- Check all controls on the appliance are switched off after use.
- Take care when opening the door. Let steam and hot air escape before removing the food.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Don't use water to extinguish oil or fat fires.
- Don't heat up unopened food containers as pressure can build up causing the container to burst.
- Don't use round-bottomed traditional woks. Use flat-bottomed types.
- Don't store items above the cooker that children may try to reach.



**This appliance is not intended for use by person 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.**

# safety in the home



## **Look after your cooker and home**

- Clean your cooker regularly, ideally after each use. Always turn off the mains electricity supply and allow the appliance to cool first.
- Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.
- Don't use biological washing powder or bleach products, harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- Don't allow anyone to sit or stand on the cooker or door.
- Don't move the cooker by pulling by the door and/or handle.
- Don't use large preserving pans or fish kettles across the hob as this will damage the ceramic hob.
- Ensure that no flammable materials are adjacent to the cooker as the sides become hot during use.
- Don't store flammable materials, aerosols etc in adjacent cabinets.
- Don't place flammable or plastic items on or near the hob, and never place wet cloths etc. on the hob to dry.
- Keep all ventilation slots clear of obstructions.
- Don't leave a hob on for long periods when not covered by a pan.
- Don't cover shelves with metal foil as the air circulation in the oven will be disrupted.
- Don't place dishes, pans and/or trays directly on the oven compartment base.
- Don't line the grill pan with aluminium foil. As this could result in an increased risk of fire or damage to your cooker.
- Don't use the cooker with glass panels removed.

## **Don't use the cooker for**

- Hanging towels and dish cloths etc on the handles.
- Warming plates under the grill.
- Heating the kitchen.
- Drying.

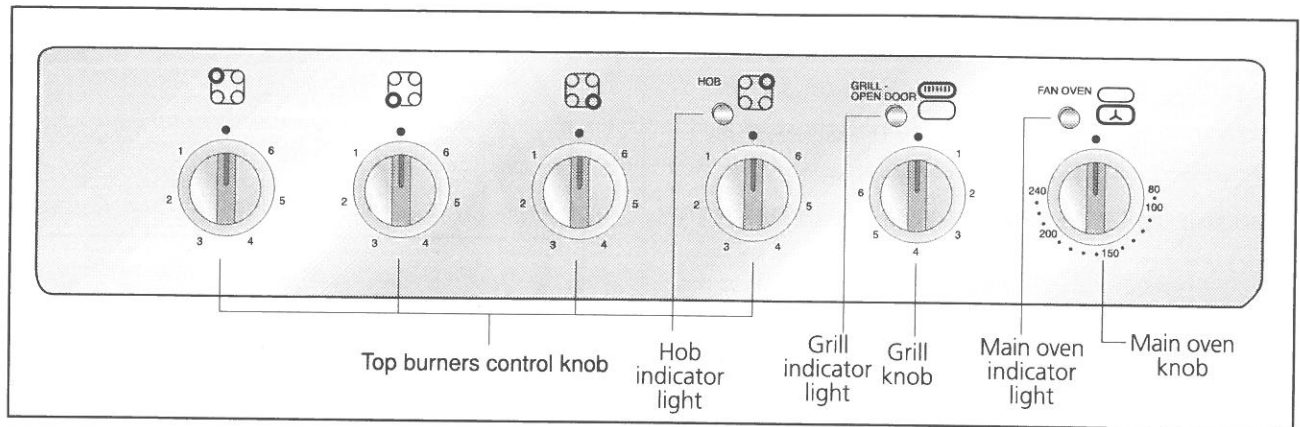
## **Food hygiene**

- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.
- **Always refer servicing to a qualified appliance service engineer.**





# operating the hob



## Control knobs

- 1 Rotate in either direction to switch on and select a heat level.
  - The four heating zones have 6 fixed positions.
- 2 When any one of the heating zones is on, the red indicator light on the control panel is on.
- 3 To switch a heating zone off turn the corresponding knob to 0 (zero).

**Before retiring for the evening it is advisable to check that all the cooker controls have been switched off.**

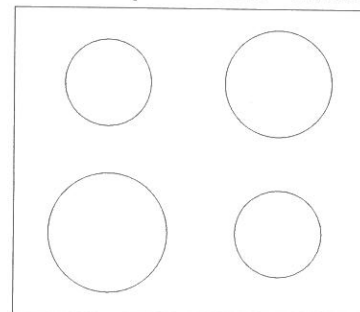


- A slight buzzing sound can be heard if any of the heating zones comes on. This is normal and not a fault.

Normal zone	Use
1	Warming
2, 3	Simmering
4-5-6	Cooking-Frying-Boiling

Diameter 140mm 1200W  
Use 6" diameter saucepan

Diameter 180mm 1700W  
Use 7" diameter saucepan



Diameter 180mm 1700W  
Use 7" diameter saucepan

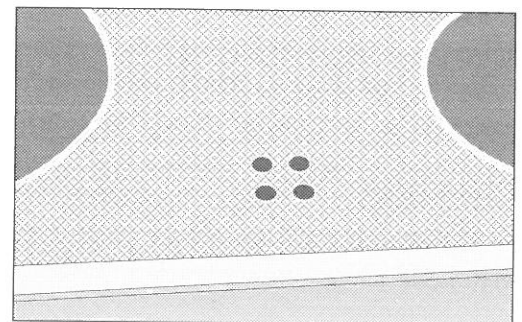
Diameter 140mm 1200W  
Use 6" diameter saucepan



## Hob hot indicator lights

For your safety, these illuminate to show which hob is hot. They remain alight even when the hob is switched off. The light will go off when the temperature falls below 64°C.

**Do not touch and keep children away from the heating zones and appliance at all times.**



## Ceramic hob care

The ceramic glass surface is tough in everyday use and its flat surface makes it easy to clean but please follow the following precautions.

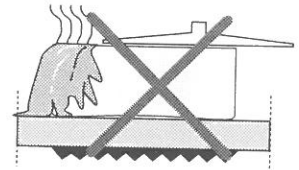


- **Immediately switch off the appliance from the mains if a crack is detected on the ceramic glass surface and refer to the Guarantee section.**

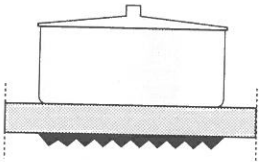


- **Keep children away from hot surfaces.**
- In order to avoid hob soilage, make sure the bottom of the utensils and the hob surface are clean and dry before use.
- Do not use the surface for food preparation eg cutting bread or slicing vegetables and fruit.
- Do not use the surface for storing or any other non-cooking purpose.

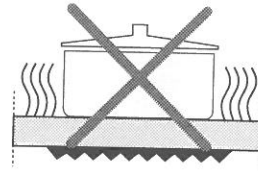
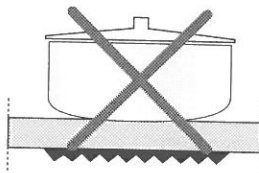
- The scratching or dropping of sharp cornered pots onto the surface may cause damage.
- Do not place any material on the surface, such as plastic, aluminium, etc.
- Any such material that may have melted onto the surface should immediately be removed with a hob scraper.
- Never use a dishcloth or sponge to clean the ceramic hob as these may leave a layer of soiled detergent on the hob which will burn and discolour the next time the hob is used.
- Avoid heating up empty enamel pots.
- Splashes may damage the ceramic surface and can cause fire.



## saucepan types



- Optimum efficiency is achieved by using pans that match the diameters of the elements
- If the pan is too small energy is wasted.



- Do not use pots that have concave or convex bottoms.
- Do not use aluminum-bottomed pots. (This results in the deterioration of the ceramic glass surface).
- Use steel or heat-resistant glass pots. Do not use pots made from materials such as "boron glass", or "Pyrex", which are generally oven-type containers.

## deep fat frying



- Never fill the pan more than the one-third full of fat or oil.
- Never leave unattended during heating or cooking.
- Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
- Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
- Never heat fat or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

### In the event of a chip pan or other pan fire

- 1 Turn off the cooker.
- 2 Smother flames with a fire blanket or damp cloth.

Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.



**Do not use water on the fire.**  
**Leave the pan to cool for at least 30 minutes.**



# operating the grill

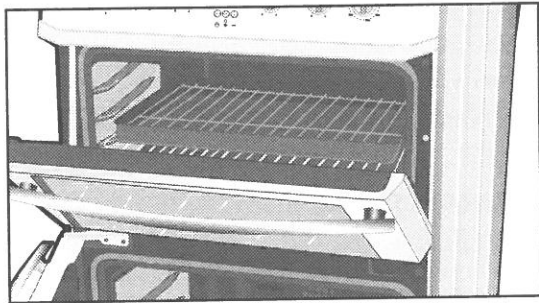


Parts may become hot when the grill is in use, children must be kept away.

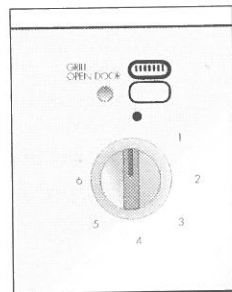


As a safety feature, a switch prevents the grill from working when the door is closed. It will only work when the door is fully open.

- When the door is fully open, it remains tilted slightly, so that any spillage will be directed away from you.
- 1 Open the grill door.



- 2 Turn the grill on by turning the grill control knob to position 6 and allow to preheat for around 5 minutes.
- 3 The red indicator light will glow to show that the grill has been switched on.



- 4 Then choose the desired setting.
- **Only use the middle and bottom rack position for grilling. Do not use the top position.**
  - Ensure the food is correctly positioned under the grill element.
  - Food which requires browning only should be placed under the hot grill, either in the grill pan, or on the floor of the grill compartment, according to the depth of the dish. The grill pan wire grid can be removed.
  - Do not line the grill pan with aluminium foil.
  - Plates and dishes placed on the floor of the grill compartment will be heated when the main oven is in use.
  - Do not switch on the grill when using the compartment for storage.

## Grilling guidelines

Use setting 6 for toast, for sealing and fast cooking of foods.

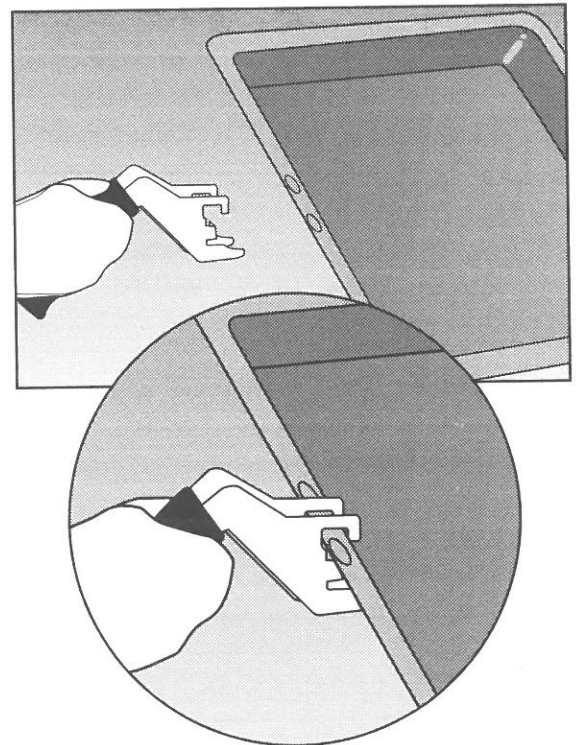
For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides. The thicker the food, the lower the control should be set. When grilling thicker food, the grill rack should be turned over to its lowest position.

## Use of grill pan handle



**Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.**

The grill pan has a detachable handle. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.



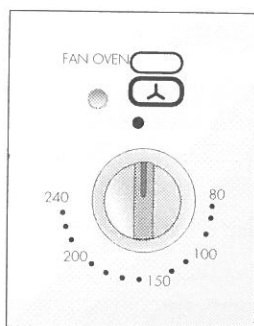
**Always take care not to touch hot surfaces when using the grill pan handle. Ensure when using the grill pan handle that it is centralised and secure. Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.**

# operating the fan oven



**Don't touch the heating elements or other parts that may become hot when the fan oven is in use - children must be kept away!**

- 1 Turn the oven on by rotating the oven control knob clockwise.
- 2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the control panel.



- 3 The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.
- 4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.
- 5 To turn the oven off turn the control knob anti-clockwise to the ● mark.



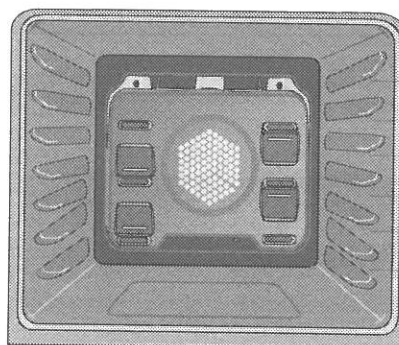
**Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.**

- Check food is thoroughly cooked and is piping hot.
- As a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However, food such as bread, scones and Yorkshire pudding, do benefit from being placed in a pre-heated oven.

## Temperature conversion

The oven temperature control knob is marked in degrees Celsius (sometimes called Centigrade). This chart will help when recipes show °F or use descriptive terms (as recommended by the Association of Manufacturers of Domestic Electrical Appliances).

Description	Celsius °C	Fahrenheit °F
Cool	80	175
	100	200
	110	225
Slow	120	250
	140	275
	150	300
Fairly hot	160	325
	180	350
Hot	190	375
	200	400
Very hot	220	425
	230	450
	240	465



6th shelf  
5th shelf  
4th shelf  
3rd shelf  
2nd shelf  
1st shelf

## Fan oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

Food	Cooking temperature °C	Time	Shelf position
Beef	160-180	20-25 mins per 450g +20 mins	2
Lamb	160-180	25 mins per 450g + 25 mins	2
Pork	160-180	25 mins per 450g + 25 mins	1-2
Poultry up to 4kg (8lbs)	160-180	18-20 mins per 450g + 20 mins	1-2
Poultry up to 5.5kg (12lbs)	150-160	14-16 mins per 450g + 20 mins	1-2
Casseroles	140-150	1.5-2 hours dependent on quantity	1-2
Fruit cake	130-140	Time dependent on size	2-3
Small cakes	160-180	15-25 mins	4
Victoria sandwich	160-180	20-25 mins	1