

# Getting to know your appliance

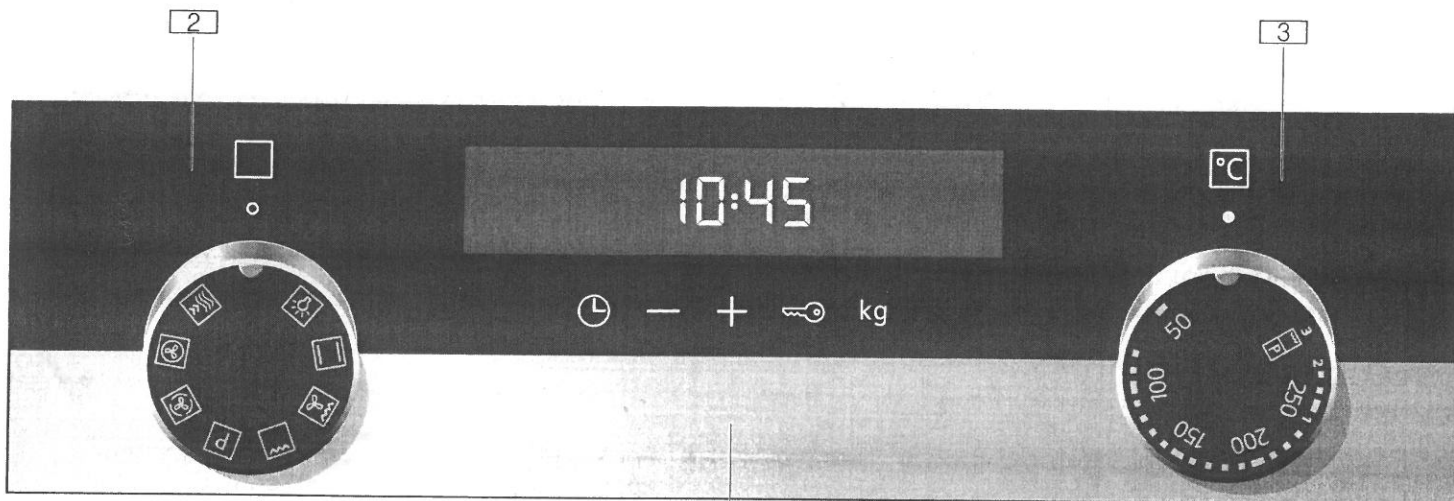
OVEN

In this chapter, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

**Note:** . Depending on the appliance model, individual details and colours may differ.

## Control panel

You can set your appliance's various functions on the control panel. Below, you will see an overview of the control panel and the layout of the controls.



**1 Buttons and display**

The buttons are touch keys with sensors underneath. Simply touch a symbol to select the function. The display shows symbols for active functions and the time-setting options.

**2 Function selector**

Use the function selector to set the heating function or other functions. You can turn the function selector clockwise or anti-clockwise from the "Off" position.

**3 Temperature selector**

Use the temperature selector to set the temperature for the heating function or select the setting for other functions. You can only turn the temperature selector clockwise from the "Off" position, until it offers resistance. Do not turn the selector beyond this point.

**Note:** . On some appliances, the control knobs can be pushed in. To push the control knob in and engage it or to release it again, turn it to the "Off" position.

**1 Buttons and display**

You can use the buttons to set various additional functions on your appliance. You will be able to see the values for these on the display.

Symbol	Meaning
🕒	Time-setting options
-	Minus
+	Plus
🔒	Childproof lock
kg	Weight

### Display

The value that can be set at the present time or that is elapsing will be shown in large digits on the display.

To use the individual time-setting options, tap the 🕒 button several times. If there are arrows ⤴ above and below a symbol, this means that the value being shown in large digits on the display refers to the function that this symbol represents.

## Important safety information

### General information

#### Warning – Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- Loose food remnants, fat and meat juices may catch fire. Before using the appliance, remove the worst of the food remnants from the cooking compartment, heating elements and accessories.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

#### Warning – Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

#### Warning – Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

#### Warning – Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

#### Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.






#### Warning – Hazard due to magnetism!

Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

## Types of heating and functions




Use the function selector to set the types of heating and other functions.

To make sure you always use the right type of heating to cook your food, we have explained the differences and applications below.

Type of heating	Use
 3D hot air	For baking and roasting on one or more levels. The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.
 Hot air gentle	For gently cooking selected types of food on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back panel around the cooking compartment. This heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class.
 Grill, large area	For grilling flat items, such as steaks or sausages, for making toast, and for browning food. The whole area below the grill element becomes hot.
 Circulated air grilling	For roasting poultry, whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
 Top/bottom heating	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from above and below. This heating function is used to measure the energy consumption in the conventional mode.

## Other functions

Your new oven has yet more functions; see below for a brief description of these.

Function	Use
 Rapid heating	Preheats the cooking compartment rapidly without accessories.
 Interior lighting	Switches on the interior lighting; all other functions remain off. Makes it easier to clean the cooking compartment, for example.
 Programmes	For many dishes, the appliance has preprogrammed setting values that you can use. → "Programmes" on page 25

## Before using for the first time

Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories.


### Initial use

The time will appear on the display once the appliance is connected to the power supply. Set the current time.

### Setting the time

Make sure that the function selector is set to the "Off" position.

The time starts at "12:00".

1. Use the **-** or **+** button to set the time.
2. Touch the  button to confirm.

The current time will be shown on the display.

## Cleaning the cooking compartment and accessories


Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

### Cleaning the cooking compartment

To eliminate the new-appliance smell, heat up the cooking compartment when it is empty and with the oven door closed.

Make sure that there is no leftover packaging, such as polystyrene pellets, in the cooking compartment and remove the adhesive tape that is in or on the appliance. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth. Keep the kitchen ventilated while the appliance is heating.

Apply the settings indicated below. You can find out how to set the heating function and the temperature in the next section. → "Operating the appliance" on page 13

Settings	
Heating function	3D Hotair 
Temperature	maximum
Time	1 hour

Switch off the appliance after the time indicated.

Once the cooking compartment has cooled down, clean the smooth surfaces with soapy water and a dish cloth.

### Cleaning the accessories

Clean the accessories thoroughly using soapy water and a dish cloth or soft brush.

## Operating the appliance

You have already learnt about the controls and how they work. Now we will explain how to apply settings on your appliance.

### Switching the appliance on and off

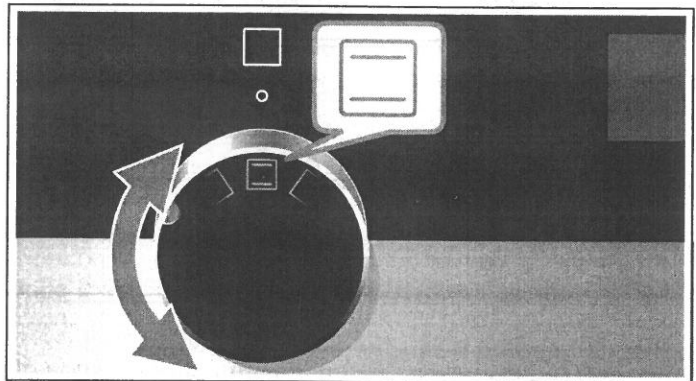
Use the function selector to switch the appliance on or off. Turning the function selector to any position other than the "Off" position switches on the appliance. To switch off the appliance, always turn the function selector to the "Off" position.

### Setting the heating function and temperature

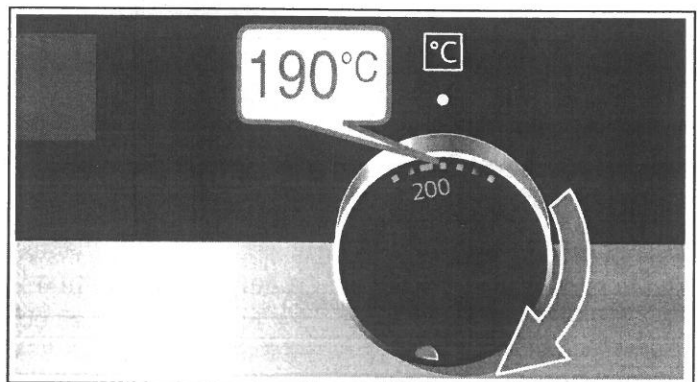
The function selector and temperature selector make it very easy to apply the settings you require to your appliance. To find out which heating function is best for which type of food, please refer to the beginning of the instruction manual.

Example in the picture: Top/bottom heating  at 190 °C.

1. Use the function selector to set the heating function.



2. Use the temperature selector to set the temperature or grill setting.



The appliance will start heating after a few seconds.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

**Note:** You can set both a cooking time and an end time on the appliance. → "Time-setting options" on page 14

### Changing

The heating function and temperature can be changed at any time using the relevant selector.

### Rapid heating


With Rapid heating, you can shorten the heat-up time.

Then, for best results, use:

-  3D hot air

Only use Rapid heating when a temperature of over 100 °C has been selected.





To achieve an even cooking result, do not place your food into the cooking compartment until Rapid heating is complete.


1. Set the function selector to .
2. Use the temperature selector to set the temperature. The oven will start heating after a few seconds.


Once Rapid heating is complete, an audible signal will sound. Place your food in the cooking compartment.

## Time-setting options

Your appliance has different time-setting options.

Time-setting option	Use
 Cooking time	Once the set cooking time has elapsed, the appliance will automatically stop heating.
 End time	Enter a cooking time and the required end time. The appliance will start up automatically so that it finishes cooking at the required time.
 Timer	The timer functions like an egg timer. It runs independently of the appliance when it is heating and of other time-setting options and does not affect the appliance.
 Time	When no other function is running in the foreground, the appliance will show you the time of day on the display.

Before you can call up the cooking time using the  button, you will need to set a heating function. Once you have set a cooking time, the end time can be called up. The timer can be set at any time.



An audible signal will sound once the cooking time or timer duration has elapsed. You can cancel the audible signal early by touching the  button.

**Note:** You can change how long the audible signal sounds for in the basic settings. → "Basic settings" on page 17


### Setting the cooking time


You can set the cooking time for your food on the appliance. This prevents the food from accidentally being cooked for too long, and means that you do not have to stop what you are doing to switch off the oven.

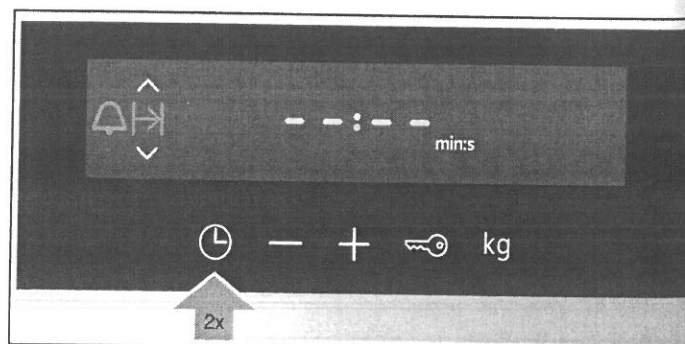
The maximum time that can be set is 23 hours and 59 minutes. The cooking time can be set in 1-minute increments up to one hour, and then in 5-minute increments.

The cooking time will start at a different default value depending on which button you touch first: 10 minutes if you touch the  button and 30 minutes if you touch the  button.

Example in the picture: Cooking time of 45 minutes.

1. Set the type of heating and temperature or setting.
2. Touch the  button twice.

The cooking time  will be highlighted on the display.



3. Use the **-** or **+** button to set the cooking time.



The appliance will start heating after a few seconds. The remaining time will count down on the display.

On some appliances, the time counts down in the background. You can use the **⌚** button to check how much time is left.

#### The cooking time has elapsed

An audible signal will sound. The appliance will stop heating. The cooking time will be zero on the display.

Once the signal stops, you can touch the **+** button to set a new cooking time.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

#### Changing and cancelling

You can use the **-** or **+** button to change the cooking time at any time. After a few seconds, the change will be applied.

To cancel, use the **-** button to reset the cooking time all the way to zero. The appliance will continue heating without a cooking time.

#### Checking time-setting options

If time-setting options have been set, the corresponding symbols are lit up on the display. The symbol for which the time is currently being displayed will be indicated.

To check the values for the different time-setting options, touch the **⌚** button repeatedly until the required symbol is indicated.

#### Setting the end time

You can delay the time at which cooking is due to finish. You can, for example, put your food in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time.

#### Notes

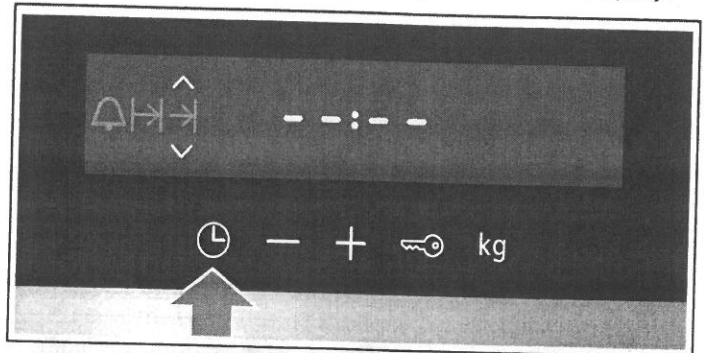
- 1. Make sure that food is not left in the cooking compartment for too long as it may spoil.
- 2. Do not adjust the end time once the appliance is already in operation. Otherwise the cooking result may no longer be satisfactory.

The end of the cooking time can be delayed by up to 3 hours and 59 minutes.

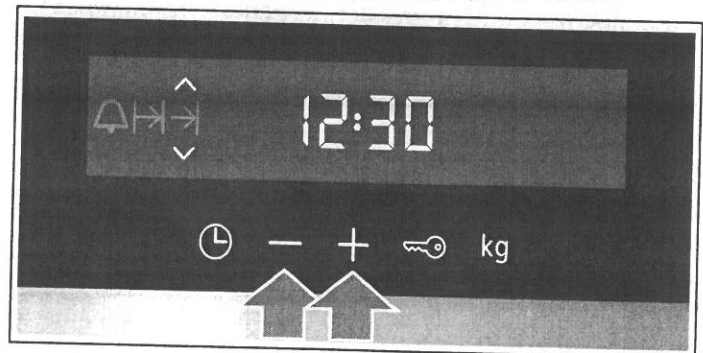
Example in the picture: The time is 10.30 a.m., a cooking time of 45 minutes has been set and you want the food to be ready at 12.30 p.m.

1. Set the type of heating and temperature or setting.
2. Touch the **⌚** button twice and use the **-** or **+** button to set the cooking time.
3. Touch the **⌚** button again.

The end time **→** will be highlighted on the display.



4. Use the **+** or **-** button to delay the end time.



The appliance will apply the settings after a few seconds. The end time will be shown on the display. Once the appliance starts, the time will begin counting down.

On some appliances, the time counts down in the background. You can use the **⌚** button to check how much time is left.

#### The cooking time has elapsed

An audible signal will sound. The appliance will stop heating. The cooking time will be zero on the display.

Once the signal stops, you can touch the **+** button to set a new cooking time.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.


#### Changing and cancelling

You can use the **-** or **+** button to change the end time. After a few seconds, the change will be applied. The end time cannot be changed once the cooking time has already started to count down. Otherwise the cooking result would no longer be satisfactory.

To cancel, use the **-** button to set the end time all the way back to the current time plus the cooking time. The appliance will start to heat and the cooking time will start to count down.

### Checking time-setting options

If time-setting options have been set, the corresponding symbols are lit up on the display. The symbol for which the time is currently being displayed will be indicated.



To check the values for the different time-setting options, touch the  button repeatedly until the required symbol is indicated.

### Setting the timer

The timer runs alongside other settings. You can set it at any time, even if the appliance has been switched off. It has its own audible signal so that you can tell whether it is the timer duration or a cooking time that has elapsed.

The maximum time that can be set is 23 hours and 59 minutes. Up to 10 minutes, the timer duration can be set in 30-second increments. Above 10 minutes, the time increments become longer the higher the value.

The timer duration will start at a different default value, depending on which button you touch first: 5 minutes if you touch the **-** button and 10 minutes if you touch the **+** button.

1. Touch the  button until the timer symbol  is highlighted.
2. Use the **-** or **+** button to set the timer duration. After a few seconds, the timer duration will start to count down.

**Tip:** If the set timer duration is the duration for which you wish to cook your food, use the cooking time. The appliance will then switch off automatically when it has finished cooking.

### The timer duration has elapsed

An audible signal will sound. The timer duration will be zero on the display.

Touch any button to switch off the timer.


### Changing and cancelling

You can use the **-** or **+** button to change the timer duration at any time. After a few seconds, the change will be applied.

To cancel, use the **-** button to reset the timer duration all the way to zero. The timer is now switched off.

### Checking time-setting options

If time-setting options have been set, the corresponding symbols are lit up on the display. The symbol for which the time is currently being displayed will be indicated.


To check the values for the different time-setting options, touch the  button repeatedly until the required symbol is indicated.

### Setting the time

Once the appliance has been connected to the ma or following a power failure, the clock will flash on the display. Set the time.

The function selector must be set to the "Off" position.

1. Use the **-** or **+** button to set the time. The time will stop flashing.


2. Confirm by pressing the  button.

The appliance will apply the time you have set.

**Note:** You can go to the basic settings to specify whether or not the time should be shown on the display. → "Basic settings" on page 17

### Changing the time

You can change the time again when you need to, e.g. from summer to winter time.

To do this, when the appliance is switched off, touch the  button until the symbol for the time is underlined, e.g. 12:00. Use the **-** or **+** button to change the time.

SIEMENS



## Fridge-freezer KI..V..

[siemens-home.bsh-group.com/welcome](http://siemens-home.bsh-group.com/welcome)

en User manual

Register  
your  
product  
online



## Safety instructions

This appliance complies with the relevant safety regulations for electrical appliances and is fitted with noise suppression.

The refrigeration circuit has been checked for leaks.

### About these instructions

- Read and follow the operating and installation instructions. They contain important information on how to install, use and maintain the appliance.
- The manufacturer is not liable if you disregard the instructions and warnings in the operating and installation instructions.
- Retain all documents for subsequent use or for the next owner.

### Risk of explosion

- Never use electric devices inside the appliance (e.g. heaters or electric ice makers).
- Do not store products which contain flammable propellants (e.g. spray cans) or explosive substances in the appliance.
- Store high-percentage alcohol tightly closed and standing up.

### Risk of electric shock

Improper installations and repairs may put the user at considerable risk.

- If the power cord is damaged: Immediately disconnect appliance from the power supply.
- Have the appliance repaired by the manufacturer, customer service or a similarly qualified person only.
- Use original parts supplied by the manufacturer only. The manufacturer guarantees that these parts satisfy the safety requirements.
- Only purchase an extension cable from customer service.

### Risk of cold burns

- Never put frozen food straight from the freezer compartment into your mouth.
- Avoid prolonged contact of skin with frozen food, ice and the tubes in the freezer compartment.

### Risk of injury

Containers which contain carbonated drinks may burst. Do not store containers which contain carbonated drinks in the freezer compartment.

### **Danger due to refrigerants**

The tubes of the refrigeration circuit contain a small quantity of the environmentally friendly but flammable refrigerant R600a. It does not damage the ozone layer and does not increase the greenhouse effect. If refrigerant escapes, it may injure your eyes or ignite.

- Do not damage the tubes

If the tubes are damaged:

- Keep naked flames and ignition sources away from the appliance.
- Ventilate the room.
- Switch off the appliance and pull out the mains plug.
- Call the after-sales service.

### **Avoiding placing children and vulnerable people at risk**

At risk are:

- Children,
- People who have limited physical, mental or sensory abilities,
- People who have inadequate knowledge concerning safe operation of the appliance.

Measures:

- Ensure that children and vulnerable people have understood the hazards.
- Children or vulnerable people must be supervised by a responsible person when using the appliance.
- Only children from 8 years and above may use the appliance.
- Supervise children while the appliance is being cleaned or maintained.
- Never allow children to play with the appliance.

### **Risk of suffocation**

- If the appliance features a lock: keep the key out of the reach of children.
- Keep children away from the packaging and its parts.

### **Damage**

To prevent damage:

- Do not stand or support yourself on the base, runners or doors.
- Keep plastic parts and door seals free of oil and grease.
- Pull the mains plug – not the power cord.



## Operating the appliance

### Switching on the appliance

1. Press the **ⓘ** button.  
The appliance begins to cool.
2. Set the required temperature.  
→ "Setting the temperature"  
on page 10

### Operating tips

- After the appliance has been switched on, it may take several hours until the set temperatures have been reached. Do not put in any food until the selected temperature has been reached.
- The sides of the housing are partly heated slightly. This prevents condensation in the area of the door seal.
- If the freezer compartment door cannot be immediately re-opened after it has been closed, wait until the resulting low pressure has equalised.

### Switching off and disconnecting the appliance

#### Switching off the appliance

- Press the **ⓘ** button.  
The appliance no longer cools.

#### Disconnecting the appliance

If you do not use the appliance for a prolonged period:

1. Press the **ⓘ** button.  
The appliance no longer cools.
2. Pull out the mains plug or switch off the fuse.
3. Clean the appliance.
4. Leave the appliance open.

## Setting the temperature

### Recommended temperature

Refrigerator compartment: +4 °C

### Refrigerator compartment

- Keep pressing the button **°C** until the display indicates the required temperature.

### Freezer compartment

The temperature in the refrigerator compartment will affect the temperature in the freezer compartment. Change the temperature in the refrigerator compartment in order to change the temperature in the freezer compartment. Temperatures which are set higher in the refrigerator compartment will increase temperatures in the freezer compartment.

### Sticker OK

(not all models)

You can use sticker **OK** to check whether the temperature in the refrigerator compartment reaches +4 °C or lower.

If the sticker does not indicate **OK**, gradually reduce temperature.

When the appliance is switched on, it may take up to 12 hours until the set temperature is reached.

### Correct setting



## Super function

When the Super function is switched on, the freezer compartment and refrigerator compartment will become colder.

Starting the Super function, e.g.:

- to freeze food solid as quickly as possible
- 4 to 6 hours before freezing food weighing 2 kg or more
- to use the max. freezing capacity

**Note:** When Super cooling is switched on, increased operating noise may occur.

After approx. 2 ½ days the appliance switches to normal operation.

Starting/ending Super function:

- Press the °C button.  
The **super** display lights up when the Super function is switched on.

## Refrigerator compartment

The refrigerator compartment is suitable for storing meat, sausages, fish, dairy products, eggs, ready meals and pastries.

The temperature can be set from +2 °C ... +8 °C.

The refrigerator compartment can also be used to store highly perishable foods in the short to medium term. The lower the selected temperature, the slower the enzymatic and chemical processes and deterioration by microorganisms. A temperature of +4 °C or lower ensures optimum freshness and safety of the stored foods.

## Note when storing food

- Store fresh, undamaged food. The quality and freshness will then be retained for longer.
- In the case of ready products and bottled goods do not exceed the minimum sell-by date or use-by-date indicated by the manufacturer.
- To retain aroma, colour and freshness, pack or cover food well before placing it in the appliance. This avoids transference of flavours and discolouration of the plastic parts.
- Leave warm food and drinks to cool down before placing them in the refrigerator compartment.

## Note the chill zones in the refrigerator compartment

The air circulation in the refrigerator compartment creates different chill zones.

### Coldest zone

The coldest zone is between the arrow stamped on the side and the shelf underneath.

→ Fig. 8

**Note:** Store perishable food (e.g. fish, sausages and meat) in the coldest zone.

### Warmest zone

The warmest zone is at the very top of the door.

**Note:** Store e.g. hard cheese and butter in the warmest zone. Cheese can continue to release its flavour and the butter will still be easy to spread.

en Freezer compartment

## Vegetable container

→ Fig. 1/7

The vegetable container is the best storage location for fresh fruit and vegetables. A high air humidity keeps leafy vegetables fresh for longer. Fruit and vegetables should be stored at a slightly lower air humidity.

### Notes

- Fruit sensitive to cold (e.g. pineapple, banana, papaya and citrus fruit) and vegetables sensitive to cold (e.g. aubergines, cucumbers, zucchini, peppers, tomatoes and potatoes) should be stored outside the refrigerator at temperatures of approx. +8 °C - +12 °C for optimum preservation of quality and flavour.
- Condensation may form in the vegetable container depending on the food and quantity stored. Remove condensation with a dry cloth.



## Freezer compartment

The freezer compartment is suitable for:

- storing frozen food
- making ice cubes
- freezing food

The temperature in the freezer compartment depends on the temperature in the refrigerator compartment.

The freezer compartment can be used to store perishable foods long-term almost without any noticeable reduction in quality as the low temperatures considerably slow down or stop deterioration. Appearance, flavour and all valuable ingredients are largely retained.

The time between putting fresh food in the freezer compartment and it freezing solid depends on the following factors:

- set temperature
- type of food
- amount of food in the freezer compartment
- quantity and type of storage

## Maximum freezing capacity

The maximum freezing capacity indicates the quantity of food that can be frozen solid within 24 hours.

Information about the maximum freezing capacity can be found on the rating plate.

→ "Getting to know your appliance" on page 8

### Prerequisites for max. freezing capacity

1. About 24 hours before storing fresh produce: Switch on the Super function.
2. Freeze fresh food as close as possible to the side panels.

## Fully utilising the freezer volume

To place the maximum quantity of frozen food in the freezer compartment:

- remove all fittings.
- Store food directly on the shelves and on the floor of the freezer compartment.

## Purchasing frozen food

- Ensure the packaging is not damaged.
- Do not exceed the minimum sell-by date.
- The temperature in the supermarket freezer must be  $-18\text{ }^{\circ}\text{C}$  or lower.
- If possible, transport frozen food in a cool bag and place quickly in the freezer compartment.

## Note when loading products

- Freeze larger quantities of food in the lower frozen food containers. This is where the food will freeze especially quickly and gently.
- Distribute food in the compartments or frozen food containers.
- Do not bring food which is to be frozen into contact with frozen food. If required, restack frozen food in the frozen food containers.
- Important for unrestricted air circulation in the appliance: push in frozen food containers up to the limit stop.

## Freezing fresh food

Freeze only fresh and undamaged food.

Food which is boiled, fried or baked is more suitable for freezing than food which is raw.

Before freezing food, make preparations appropriate to the food in order to retain the best possible nutritional value, flavour and colour:

- Vegetables: wash, chop, blanch.
- Fruit: wash, pit and perhaps peel, possibly add sugar or ascorbic acid solution.

Information on how to do this can be found in the relevant literature.

## Suitable for freezing

- Baked goods
- Fish and seafood
- Meat
- Poultry and game
- Vegetables, fruit and herbs
- Eggs without shells
- Dairy products, e.g. cheese, butter and quark
- Ready meals and leftovers, e.g. soups, stews, cooked meat and fish, potato dishes, soufflés and desserts

## Not suitable for freezing

- Types of vegetables which are usually eaten raw, e.g. lettuce or radishes
- Unpeeled or hard boiled eggs
- Grapes
- Whole apples, pears and peaches
- Yoghurt, soured milk, sour cream, creme fraiche and mayonnaise

### Packing frozen food

The correct type of packaging and material selection are decisive factors in the retention of the product quality and prevent the development of freezer burn.

1. Place food in packaging.
2. Remove air.
3. Pack food airtight to prevent it from losing flavour and drying out.
4. Label packaging with contents and date of freezing.

#### Suitable packaging:

- Plastic film
- Tubular film made of polyethylene (PE)
- Aluminium foil
- Freezer containers

#### Suitable locks:

- Rubber bands
- Plastic clips
- Cold-resistant adhesive tape

#### Not suitable packaging:

- Wrapping paper
- Greaseproof paper
- Cellophane
- Refuse bags and used shopping bags

### Shelf life of frozen food at $-18^{\circ}\text{C}$

Fish, sausage, ready meals and cakes and pastries:	up to 6 months
Meat, poultry:	up to 8 months
Fruit, vegetables:	up to 12 months

### Thawing frozen food

The thawing method must be adjusted to the food and application in order to retain the best possible product quality.

#### Thawing methods:

- in the refrigerator compartment (especially suitable for animal-based foods such as fish, meat, cheese, quark)
- at room temperature (bread)
- in the microwave (food for immediate consumption or immediate preparation)
- in the oven/cooker (food for immediate consumption or immediate preparation)

#### Caution!

Do not refreeze thawing or thawed food. You can only refreeze the food when it has been used for a ready-to-eat meal (boiled or fried).

The frozen food can no longer be stored for the maximum duration.

## Defrosting

### Refrigerator compartment

While the refrigerating unit is running, condensation droplets or frost form on the rear panel. This is due to functional reasons. It is not necessary to wipe off the condensation droplets or frost. The rear panel defrosts automatically. The condensation drains off into the condensation channel.

→ Fig. 9

The condensation runs from the condensation channel to the evaporation pan where it evaporates.

**Note:** Keep the condensation channel and drainage hole clean so that the condensation can drain and odours do not form.

### Freezer compartment

As the frozen food may not start thawing, the freezer compartment does not defrost automatically. A layer of hoarfrost in the freezer compartment impairs refrigeration of the frozen food and increases power consumption.

- Remove the layer of frost regularly!

### Caution!

**Avoid any damage to the pipes of the refrigeration circuit.**

If refrigerant escapes, it may injure your eyes or ignite.

- Do not scrape off hoarfrost or ice with a knife or pointed object.

Proceed as follows:

1. Switch on the Super function approx. 4 hours before defrosting. This means that the food reaches very low temperatures and it can be stored for longer at room temperature.
2. Remove the frozen food and place temporarily in a cool location.
3. Switch off the appliance.
4. Pull out the mains plug or switch off the fuse.
5. To accelerate the defrosting process: place a pan of hot water on a trivet in the freezer compartment.
6. Wipe up the condensation water with a cloth or sponge.
7. Wipe the freezer compartment dry.
8. Switch on the appliance.
9. Put the frozen food back into the appliance.



## Noises

### Normal noises

**Droning:** A motor is running, e.g. refrigerating unit, fan.

**Bubbling, buzzing or gurgling:** Refrigerant is flowing through the tubes.

**Clicking:** Motor, switches or solenoid valves are switching on and off.

### Preventing noises

**Appliance is not level:** Align appliance using a spirit level. If required, place a little packing underneath.

**Containers, shelves or storage compartments wobble or stick:** Check the removable fittings and re-insert if required.

**Bottles or receptacles are touching each other:** Move bottles or receptacles away from each other.

## Faults – what to do?

Before you call customer service, use this table to check whether you can rectify the fault yourself.

### Temperature differs greatly from the set value.

Switch off appliance for 5 minutes.  
→ "Switching off and disconnecting the appliance" on page 10

If the temperature is too warm, check temperature again after a couple of hours.

If the temperature is too cold, check temperature again on the following day.

### Displays do not illuminate.

The mains plug has not been inserted properly.

Connect the mains plug.

The fuse has tripped.

Check the fuses.

The power has failed.

Check whether the power is on.

### Appliance is not cooling, display and lighting are lit.

Demo mode switched on.

Start the appliance self-test. → "Customer service" on page 18

When the programme has ended, the appliance switches over to normal operation.



## Customer service

If you are unable to rectify the fault, please contact our customer service. We will always find an appropriate solution in order to avoid unnecessary visits by engineers.

The contact information for your nearest customer service can be found here or on the enclosed customer service list.

When calling, please state the product number (E-Nr.) and the production number (FD) which can be found on the rating plate.

→ "Getting to know your appliance" on page 8

**Trust the expertise of the manufacturer.** You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your domestic appliances.

### Appliance self-test

Your appliance features a self-test programme which displays the fault which your customer service can rectify.

1. Switch off the appliance and wait 5 minutes.
2. Switch on the appliance.
3. Within the first 10 seconds after switching on, press and hold the °C button for 3 to 5 seconds until 2°C is lit on the temperature display for the cooling compartment.  
The self-test starts when the temperature displays are lit up in succession.

- If the set temperature is displayed again after the self-test has ended, your appliance is OK.
- If the **super** display flashes for 10 seconds, inform customer service.

When the programme has ended, the appliance switches over to normal operation.

### Repair order and advice on faults

Contact information for all countries can be found on the enclosed customer service list.

GB	0344 892 8999	Calls charged at local or mobile rate.
IE	01450 2655	0.03 € per minute at peak. Off peak 0.0088 € per minute.
US	866 447 4363	toll-free

### Guarantee

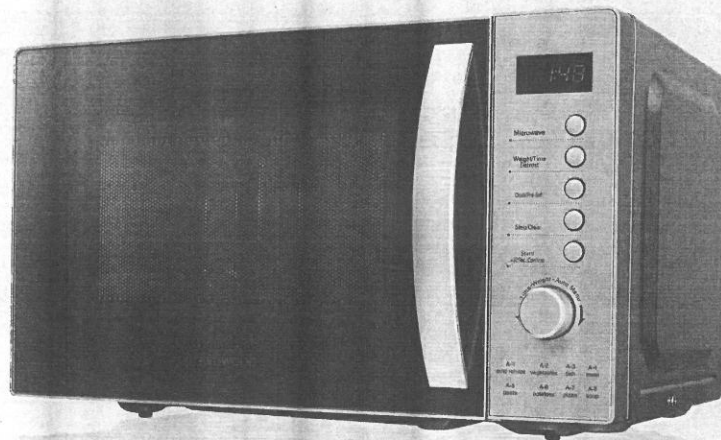
Detailed information on the warranty period and warranty conditions in your country are available from your customer service, your dealer and on our website.

# KENWOOD

20 Litre Stainless Steel Microwave

K20MSS15

instruction manual



## safety warnings

### IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

#### general safety

- Switch off and unplug before fitting or removing parts/attachments, after use and before cleaning.
- Keep your fingers away from moving parts and fitted attachments.
- Never use a damaged appliance.
- Never operate the appliance when it is empty.
- Keep the unit, mains cord and plug away from water.
- Never exceed the maximum capacities.
- When using an attachment, read the accompanying safety instructions.
- Take care when lifting this appliance as it is heavy.
- You should always have your appliance checked by a qualified service agent if it has been dropped or damaged to ensure it is safe to use.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Keep the appliance and its cord out of reach of children less than 8 years old.
- Only use the appliance for its intended indoor, household, domestic use.
- This appliance is intended for indoor household use and similar applications such as:
  - farm houses and by clients in hotels, motels and other residential type environment;
  - bed and breakfast type environment;
  - staff kitchen areas in shops, offices and other working environments.
- Do not place anything on top of the microwave.
- The appliance should be placed against a wall. Leave a minimum

clearance of 30cm above the oven and 20cm on each side.  
**warning:** The appliance must be used and maintained in accordance with the instructions provided.

#### maintenance of your microwave

**warning :** It is hazardous for anyone other than a qualified service agent to carry out any service or repair operation which involves the removal of a cover that gives protection against exposure to microwave energy.

**warning :** If the door or door seals are damaged, the microwave must not be operated until it has been repaired by a qualified service agent.

- If smoke is emitted, switch off and unplug the microwave and keep the door closed in order to stifle any flames.
- If the mains cord is damaged, it must be replaced by a qualified service agent.
- If you have a pacemaker, please contact your doctor before using a microwave.

#### microwave use

- This microwave is not intended for commercial use.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- This microwave can only be used indoors in a dry, well-ventilated, domestic, indoor area.
- Do not place the microwave in a cabinet.
- Install or locate this oven only in accordance with the installation instructions provided.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The microwave should not be left unattended when in use.
- The temperature of accessible surfaces may be high when the microwave is operating.
- To prevent high moisture content gathering inside the microwave cavity, open the door immediately after the cooking function has stopped to allow steam to escape.
- Only use utensils that are suitable for microwave use.

- Care should be taken when using paper, plastic, wooden or other combustible materials in the microwave as they can catch fire.
- Oil & fat for deep frying should not be heated in the microwave.
- Only use cling film designed for microwave use and take extra care when removing the film to avoid steam burns.
- Only heat popcorn that has been designed for microwave use.
- Do not operate the microwave empty as this could damage the product.
- Do not attempt to operate this unit with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- Do not obstruct the unit's front or door, or allow soiling or cleaner residue to accumulate on sealing surfaces.

#### **cooking use**

- As the power of different microwaves can vary considerably, care must be taken when first using this microwave as it may cook faster than expected.
- Do not leave the microwave unattended during use.
- Take care when cooking food with a high sugar or fat content, such as Christmas pudding or fruitcake. The sugar or fat can overheat and in some cases catch fire.
- Do not overcook food.
- Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.

#### **hazardous materials**

- Keep combustible materials, such as: curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc., at least 3 feet (0.9 metres) from the front sides and rear of the oven. Do not use this unit in areas where gasoline, paint or other flammable liquids or their associated vapours may be present.
- Make sure that if using cling film or plastic or similar materials in the unit, that they are microwave-safe and suitable for the chosen function. If in doubt, do NOT use such materials.

**warning** : DO NOT assume that because a child has mastered one cooking skill he/she can cook everything without close supervision.

#### **fire!**

In the event of fire:

er.

-1

-2

-3

-4

- Keep the microwave door closed.
- Turn off the power.
- Unplug the microwave from the mains power.

#### **first aid**

Treat scalding by:

- Quickly placing the scald under cold running water minutes.
- Cover with a clean dry dressing. Do not use cream.

#### **cleaning your microwave**

- The microwave should be cleaned regularly and removed. Failure to maintain the microwave in a safe condition can affect the life of the microwave and possibly create a hazardous situation. (See cleaning your microwave manual for details.)
- Do not use a steam cleaner to clean the unit.

#### **do not use these in your microwave**

- Metal objects are not to be used in the microwave
  - Metal cooking utensils
  - Metal plates or trays
  - Wire twist ties
  - Crockery with metal trims
  - Meat thermometer
- Never use equipment made of metal, except aluminum foil. The microwave energy cannot pass through metal and bounces off and sparks against the inside of the microwave. Stop the microwave straight away if any equipment sparks.
- Remember that some crockery has a metal trim. Even this trim can cause sparks.

#### **containers**

- Never use scratched, cracked or damaged glass in a microwave. Damaged glass can explode.
- Caution should be used when using combustible containers, leave the microwave unattended when in use.

### delayed boiling

Heating of beverages in a microwave can result in delayed eruption boiling, therefore care must be taken when handling the container. Take the following precautions:

- Always stir liquids, before and after cooking.
- Allow them to stand.
- Use containers that are wider at the top than at the bottom.

### preparing food for babies

Extra care must be taken when preparing food or drink for babies and small children.

- Always test the food or liquid temperature before feeding it to baby.
- When using a baby bottle, ensure the teat is removed before heating.
- When warming baby food or milk ensure the food is thoroughly stirred and at a safe consumable temperature.

### caution!



### hot surface

During cooking the outer surface will become hot. Do not touch the outer casing of the microwave. Care should be taken not to store any items on top of your microwave.

### earthing instructions

### warning: THIS APPLIANCE MUST BE EARTHED.

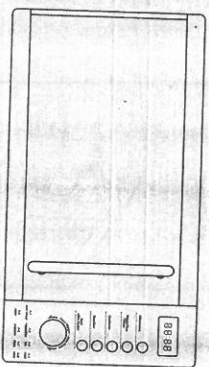


- This appliance is equipped with a mains cord having an earthed plug.
- The plug must be plugged into an appropriate main.

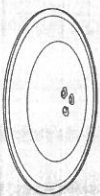
**Thank you** for purchasing your new Kenwood Microwave. We recommend that you spend some time reading this instruction manual so that you fully understand all the operational features it offers. You will also find some hints and tips to help you resolve any issues. Read all the safety instructions carefully before use and keep this instruction manual for future reference.

### unpacking

Remove all items from the packaging. Retain the packaging. If you dispose of it please do so according to local regulations. The following items are included:



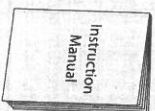
The Main Unit



Glass Turntable Plate



Turntable Support



Instruction Manual




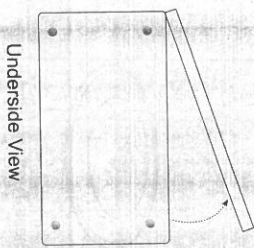
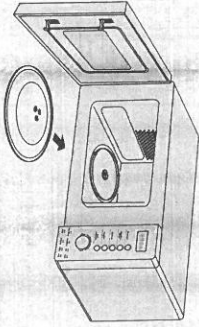
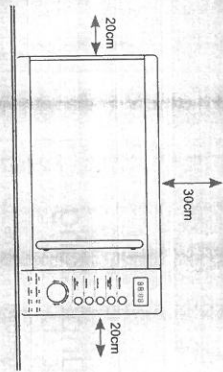
If items are missing, or damaged please contact Partraster (UK only).  
Tel: 0344 800 3456 for assistance.

## getting ready

This microwave is designed for domestic use. It should not be used for commercial catering.

1. After unpacking your microwave, check that it has not been damaged whilst in the box. Make sure there are no dents on the microwave, and the door closes properly. A dented or damaged microwave could allow microwave energy to escape. Make sure that you have taken all the packaging from the inside of the microwave. Please dispose of the plastic wrappings or bags safely and keep out of the reach of babies and young children.
2. Choose a flat, stable work surface for your microwave away from heat sources such as radiators or fires and away from cold areas. The surface should be at least 85cm above the floor. Place the back of the microwave against a wall and allow a 20 cm space on both sides of the unit and 30 cm above so that warm air can escape from the vents during cooking. This microwave is not designed to be built in. Do not block any intake or outlet openings as this can damage the unit.
3. Plug your microwave into a standard household electrical socket. Avoid using a socket that also has an adapter and other equipment plugged in. Do not use a multi-adapter.
4. Put the turntable support inside the microwave and place the glass turntable plate on top of the support. The turntable support is shaped to sit securely on the spindle. You must always use the turntable plate and support whenever you use the microwave.
5. To protect your work surface, we recommend that you fix some non-slip cushion pads (not included) to the underside of the microwave.

 Remove the turntable plate and turntable support before turning the microwave upside down.



Underside View

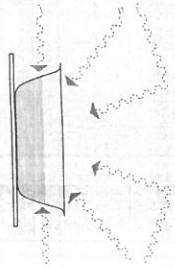
## introducing microwave cooking

Always remember the basic safeguards you would follow when using any cooking equipment or handling hot food.

See below for basic guidelines in microwave cooking. If you are unfamiliar with using a microwave, refer to the back of this instruction booklet for more information.

### cooking with a microwave

- Cooking with a microwave is much faster than conventional cooking and, whilst you should make sure that food is fully cooked, you should be careful not to overcook it.
- Microwave energy can heat unevenly so stirring to distribute heat is very important. Always stir from the outside, inwards.
- If you are cooking a number of individual foods at the same time, such as baked potatoes or small cakes, arrange them evenly on the turntable plate so that they cook evenly. Never stack food in your microwave.
- Turn larger foods such as meat roasts and poultry during cooking so that the top and bottom cook evenly. It is also recommended to turn pieces of meat or poultry, especially if they have not been deboned.
- Meat and poultry which is cooked for 15 minutes or more will brown, lightly in its own fat. Anything cooked for a shorter time can be brushed with a browning sauce to give an appetising colour.
- Strips of aluminium foil can be used to cover the thinner pieces of food to stop them from overcooking before the thicker parts of the food have had the chance to cook. Use the aluminium foil sparingly and wrap around the food or container carefully to stop it from touching the inside of the microwave which could cause sparks.
- Microwaves cook food using microwave energy that is similar to naturally occurring radio waves. Normally, these "waves" would fade as they disappeared into the atmosphere but in a microwave they are concentrated onto food causing it to heat up.
- Microwave energy cannot pass through metal – so it cannot escape from the inside of your microwave – but it can pass through materials like glass, porcelain, plastic, and paper. These are the things used to make microwave-safe cooking equipment.
- Microwave-safe cooking equipment will still get hot as the food it contains heats up.
- The microwave energy focuses on the moisture in the food causing lots of tiny vibrations. The vibrations get so great that the moisture, and the food heat up.





- Never use equipment made of metal, except aluminium foil in your microwave.
- The microwave energy cannot pass through the metal so it bounces off and sparks against the inside of the microwave.
- Stop the microwave immediately if any equipment or utensils causes sparks.
- Remember that some crockery has a metal trim around the edge. Even this trim can cause sparks.
- Never use scratched, cracked or damaged glass in a microwave. Damaged glass can explode.

### using aluminium foil in your microwave

It is safe to use aluminium foil in your microwave as long as you follow these safety guidelines.

As with all metals, microwave energy cannot pass through aluminium foil, but provided you keep the aluminium foil away from the side of the microwave it will not cause sparks and there will not be any damage to your microwave.

Using aluminium foil is a good way of shielding parts of the food that you do not want to cook as quickly as others – perhaps where the food is narrower and would otherwise overcook.

Place the aluminium foil over the area you want to shield, taking care that the aluminium foil will not touch the sides of the microwave when the turntable plate rotates. Only use one piece of aluminium foil at a time so that you do not get sparks between the separate pieces.

Follow these guidelines when using aluminium foil in your microwave:

- Remove aluminium foil lids from containers before using in the microwave. Some lids are made of card with an aluminium foil covering – these should be removed too. Use a microwave-safe transparent lid if possible.
- Stir food during cooking if the container has a lid or film cover.
- Always use the glass turntable plate.
- Use shallow containers with a large surface area. Do not use containers that are more than 1.25in (3.5cm) deep.
- Use gloves when handling any aluminium foil.
- Do not completely cover food with aluminium foil. The microwave energy cannot pass through the aluminium foil so the food will not cook.
- Do not let aluminium foil touch the inside of the microwave.
- Do not use more than one piece of aluminium foil in the microwave at the same time.

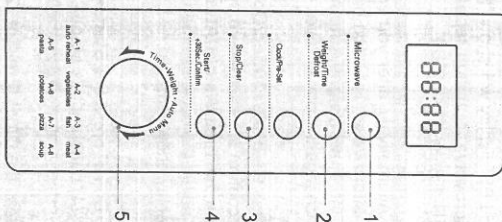
### two-stage cooking

For **two-stage cooking**, please follow the steps below.

For instance: If you want to defrost your food for 5 minutes and then to cook it with 80% microwave power for 7 minutes.

- If defrosting is among one of the stages, then it will be set as the first stage. Auto cooking and quick start cooking are not available in two-stage cooking.

1. Press the **Weight/Time Defrost** (2) button twice to select the two-stage cooking with defrost as the first stage. The LED display will show "DEF2".
2. Turn the **Time/Weight/Auto Menu** (5) dial to adjust the defrosting time until the LED display shows "5:00".
3. Do not press the **Start/+30Sec/Confirm** (4) button at this stage.
3. Press the **Microwave** (1) button twice to select the 80% microwave power, and the LED display will show "P80".  
Alternatively, after you press the **Microwave** (1) button once, you can turn the **Time/Weight/Auto Menu** (5) dial to change the power level.
4. Press the **Start/+30Sec/Confirm** (4) button to confirm the microwave power level.
5. Turn the **Time/Weight/Auto menu** (5) dial to adjust the cooking time until the LED display shows "7:00".
6. Press the **Start/+30Sec/Confirm** (4) button to confirm and start cooking. The microwave will sound once to indicate that it has started the defrosting count down. The microwave will sound again as it starts the microwave cooking (the second stage). Upon completion the microwave will sound five times.
7. Press the **Stop/Clear** (3) button once to stop the cooking. Press the **Stop/Clear** (3) button again to cancel the setting.





## delay start cooking (programme set in advance)

For **delay start cooking**, follow the steps below.

For instance: The current time is 12 o'clock (noon) and you want to cook with 80% microwave power for 5 minutes at 1:30 in the afternoon.

Ensure the clock is set prior to setting the programme.

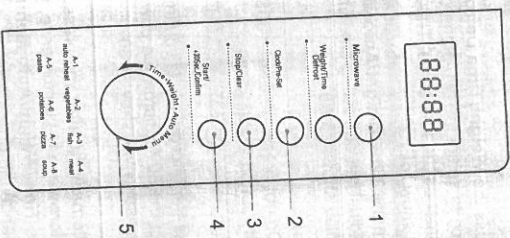
1. Press the **Microwave** (1) button once and the LED display will show "P100". Press the **Microwave** (1) button repeatedly until the LED display show "P80".

Alternatively, after you press the **Microwave** (1) button once, you can turn the **Time/Weight/Auto Menu** (5) dial to change the power level.

2. Press the **Start/+30Sec/Confirm** (4) button to confirm the microwave power level. Turn the **Time/Weight/Auto Menu** (5) dial to adjust the cooking time until the LED display shows "5:00".

Do not press the **Start/+30Sec/Confirm** (4) button at this stage.

3. Press the **Clock/Pre-Set** (2) button to preset the starting time for the cooking. The preset time will flash. Turn the **Time/Weight/Auto Menu** (5) dial to adjust the hour.
4. Press the **Clock/Pre-Set** (2) button again. The minute digits will flash. Turn the **Time/Weight/Auto Menu** (5) dial to adjust the minutes.
5. Press the **Start/+30Sec/Confirm** (4) button to complete the setting. The microwave will beep when the count down reaches the starting time and cooking will start automatically.
6. Press the **Stop/Clear** (3) button to cancel the setting.



To find out the preset time, press the **Clock/Pre-Set** (2) button once while the microwave is still in the preset state. It will last for 2-3 seconds and then return to its original display.

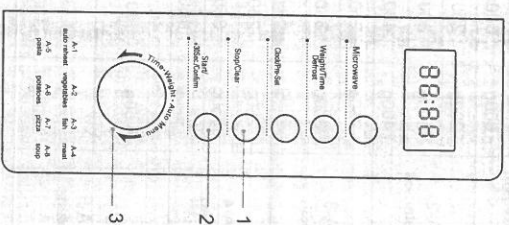
## auto cooking

This feature allows you to cook most of your food based on the food category and the weight. Select the category and choose the weight of your food. For quick reference of the cooking time and the weight, please refer to the **auto menu** table.

1. Turn the **Time/Weight/Auto Menu** (3) dial clockwise to select the auto menu programme required. The LED display will show "A-1" to "A-8".
2. Press the **Start/+30Sec/Confirm** (2) button to confirm.
3. Turn the **Time/Weight/Auto Menu** (3) dial to select the weight option for your chosen programme. Please refer to the auto menu table for information.
4. Press the **Start/+30Sec/Confirm** (2) button to confirm and start cooking.
5. Press the **Stop/Clear** (1) button once to stop the cooking. Press the **Stop/Clear** (1) button again to cancel the setting.

For instance: If you want to cook 350g of fish using auto menu programme, please follow the steps below.

1. Turn the **Time/Weight/Auto Menu** (3) dial clockwise to select the auto menu programme for fish. The LED display will show "A-3".
2. Press the **Start/+30Sec/Confirm** (2) button to confirm.
3. Turn the **Time/Weight/Auto Menu** (3) dial to select the weight of your fish until the LED display shows "350".
4. Press the **Start/+30Sec/Confirm** (2) button to confirm and start cooking.



Power input varies according to local voltage supply. The density, thickness and moisture content of food can affect its cooking time. Ensure all food is piping hot and cooked thoroughly before serving. It is essential that food is checked during and after the recommended cooking time, even if the auto menu was used.

## auto menu table

Menu	Weight	Display	Cooking Time	Comments
A-1 auto reheat	200g	200	2:10	Make sure food is cooked thoroughly before consuming. Additional cooking time may be required for thicker pieces.
	400g	400	4:10	
	600g	600	6:00	
A-2 vegetables	200g	200	3:30	Only use suitable microwavable containers and cling film in the microwave. Ensure to check the cooking regularly to make sure the water does not boil over.
	300g	300	5:30	
	400g	400	7:00	
	250g	250	4:00	
A-3 fish	350g	350	5:00	Make sure food is cooked thoroughly before consuming. Additional cooking time may be required for thicker pieces of fish.
	450g	450	7:00	
	250g	250	4:00	
A-4 meat	350g	350	5:30	Make sure food is cooked thoroughly before consuming. Additional cooking time may be required for thicker pieces of meat.
	450g	450	6:30	
	50g	50	18:00	
A-5 pasta	100g	100	21:00	50g of Pasta + 450ml of Cold Water 100g of Pasta + 800ml of Cold Water Only use suitable microwavable containers and cling film in the microwave. Pierce the film with a fork before cooking. Check the cooking regularly to make sure the water does not boil over.
	200g	200	5:00	
	400g	400	9:00	
A-6 potatoes	600g	600	11:00	For best results, pierce the potatoes' skin before cooking. Once the potatoes are cooked, wrap them in aluminium foil for at least 5 minutes to ensure they are cooked thoroughly.
	200g	200	1:10	
	400g	400	2:30	
A-7 pizza	200ml	200	2:00	This setting is designed for re-heating cooked pizza slices (not frozen pizza). Only use suitable microwavable containers and cling film in the microwave. Pierce the film with a fork before cooking. Check cooking regularly to ensure the soup does not boil over.
	400ml	400	4:00	

It is recommended that when auto-cooking a potato, the potato should weigh at least 200g.  
Note: Potatoes will vary in water content depending on age, type, weight, etc.

## defrosting

This feature allows you to defrost your frozen foods simply by entering the

### defrost by weight

1. Press the **Weight/Time Defrost** (1) button once and the LED display will show "DEF1".
2. Turn the **Time/Weight/Auto Menu** (4) dial to adjust the weight of your food.
3. Press the **Start/+30Sec/Confirm** (3) button to start defrosting.
4. Press the **Stop/Clear** (2) button once to stop the defrosting. Press the **Stop/Clear** (2) button again to cancel the setting.

### defrost by time

1. Press the **Weight/Time Defrost** (1) button twice and the LED display will show "DEF2".
2. Turn the **Time/Weight/Auto Menu** (4) dial to set the defrosting time.
3. Press the **Start/+30Sec/Confirm** (3) button to start defrosting.
4. Press the **Stop/Clear** (2) button once to stop the defrosting. Press the **Stop/Clear** (2) button again to cancel the setting.




- Large items may be frozen in the centre. To ensure even thawing, to time and break them into smaller pieces during defrosting.
- You will need to press the **Stop/Clear** (2) button once to hold the c and open the door. After you rotate the food, you need to press the (3) button to restart defrosting.
- Place roasts fat-side down or whole poultry breast-side down.
- Drain liquids during defrosting as the juices from food can get hot.

## quick start cooking

This feature allows you to quickly cook your food for 30 seconds with 100% microwave power. Please follow the steps below.

1. Press the **Start/+30Sec/Confirm** (3) button to start the quick start cooking. Press the **Start/+30Sec/Confirm** (3) button again to add another 30 seconds. You may increase the cooking time up to 95 minutes.

 Alternatively, turn the **Time/Weight/Auto Menu** (4) dial anti-clockwise to set the cooking time with 100% microwave power. Then, press the **Start/+30Sec/Confirm** (3) button to start cooking.

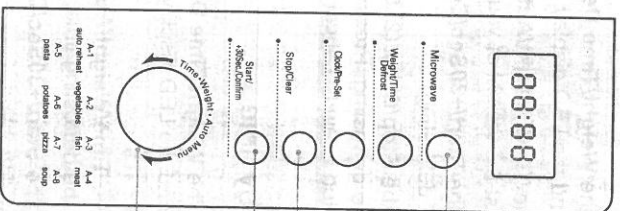
2. Press the **Stop/Clear** (2) button once to stop the cooking. Press the **Stop/Clear** (2) button again to cancel the setting.

 This feature is also applicable during microwave cooking and defrosting by time.

## querying the cooking function

This feature allows you to check and view the current cooking settings.

Press the **Microwave** (1) button once and the LED display will show the current cooking power while the microwave is in microwave cooking. It will last for 3 seconds and then return to its original display.



## cleaning your microwave

earing your microwave each time you use it will help to prevent a build up of stubborn marks that n be difficult to clean.

Unplug your microwave from the mains and wait for it to completely cool down before cleaning.

On the right hand side wall of the cavity is the wave guide cover. Microwaves are passed through this to enable your food to cook. It is important that this wave guide cover is kept clean at all times. Wipe it with mild detergent and water and leave to dry. If grease is left to accumulate, it can smoke and even catch fire. Do not remove the wave guide cover.

The microwave walls have a special enamel coating which makes cleaning very easy. Use a soft damp cloth to wipe off any splashes or a paper towel to mop up any spills. Wipe off grease with a damp cloth and a little detergent. Dry thoroughly. If grease is left to accumulate, it can smoke and even catch fire.

Make sure you keep the outlet grids clean.

Keep the front of the microwave clean so that the door can close properly.

Be careful not to spill water into the vents.

Keep the inside of the door clean with a damp cloth. Use warm soapy water for stubborn marks and dry thoroughly. The inside of the door has a special coating and must not be cleaned with abrasive pads or cleaning powders.

Clean behind the door ledge.

Wipe with a damp cloth to clean the outside of the microwave. Do not use abrasive pads or powders that could scratch the surface.

Unplug the microwave before cleaning the power lead and the microwave. Wipe with a damp cloth and leave to dry before plugging it back in.

Treat the glass turntable plate as you would any glass plate. After you have used it for more than 15 minutes, allow it to cool down before you use it again. Do not wash the glass turntable plate in very hot water, doing so could crack it. Wash the turntable support in warm water. Make sure the glass turntable plate and turntable support are dry before you put them back in the microwave.

 Do not remove any fixed parts from the inside of your microwave during cleaning or at any other time.

## frequently asked questions

If a problem does occur, it may often be due to something very minor. The following Q & A may be able to resolve the problem.

Questions	Answers
Why doesn't the food seem to cook?	<p>Check that:</p> <ul style="list-style-type: none"> <li>• the cooking time has been set</li> <li>• the door is closed</li> <li>• the mains socket is not overloaded causing the fuse to blow.</li> </ul> <p>Check that:</p> <ul style="list-style-type: none"> <li>• the correct cooking time has been set</li> <li>• the correct power setting has been used.</li> </ul>
Why does the food seem undercooked or overcooked?	<p>When you bake or poach eggs in the microwave, the yolk can sometimes pop as steam builds up inside it. You can stop the egg from popping by piercing the yolk with a toothpick before cooking. Never cook eggs that are still in their shells.</p> <p>With microwave cooking, many foods build up enough heat inside them to continue cooking even after they've been taken out of the microwave. Because microwave cooking works from the outside of food inwards, standing time lets you cook the centre of the food without the outside being overcooked.</p>
How can I stop eggs from popping?	<p>Check that the microwave was set just as the recipe said. Cooking times and heat settings are suggestions to help prevent overcooking but differences in the weight, size, shape and starting temperature of food will all affect how long it takes to cook – just as it does with a conventional oven. Use your judgement along with the recipe to check whether the food has been cooked properly.</p>
Why is it so important that I allow standing time after cooking?	<p>Condensation is perfectly normal, especially when you are cooking food with a high moisture content such as potatoes. No. The door has a special metal screen with holes that lets you see inside but stops microwave energy from getting out.</p>
Why does my microwave sometimes take longer to cook than it says in the recipe?	<p>No. The door and vents are carefully designed to let steam out during cooking but keep microwave energy in. The gaps are not big enough for microwave energy to escape.</p>
Why do I get condensation on the inside of the door?	<p>The microwave will be damaged. Do not switch the microwave on when there's nothing inside the microwave. It is a good idea to keep a cup of water in the microwave just in case someone accidentally starts the microwave.</p>
Does the microwave energy get through the window on the door?	<p>Open the door. If the light does not illuminate, the bulb has probably blown. Call a qualified technician – do not try to change the bulb yourself.</p>
Steam comes out of the side of the door and vents. Can microwave energy get out too?	<p>Yes. Make sure that you are not using any metal utensils and that your containers don't have a metal trim. You must not use metal in your microwave when you cook (except aluminium foil).</p>
What happens if the microwave is switched on while the microwave is empty?	<p>No. It is normal for the light to be visible and is nothing to be concerned about.</p>
Why doesn't the microwave's light illuminate?	<p>Microwaves use radio waves similar to those received by TVs and radios. You can lessen the interference by moving your microwave further away from the TV or radio.</p>
There are sparks inside the microwave when I use the microwave. Will this cause any damage?	
Light is showing through the vents and door. Does this mean the microwave energy can escape?	
Why do I get interference on my TV and radio when I use the microwave?	

## Specifications

Model	K20MSS15
Input	230 - 240 V ~ 50 Hz
Microwave Output	750 - 800 Watts
Microwave Frequency	2450 MHz
Outside Dimensions (height x width x depth)	258 mm x 440 mm x 358 mm
Power consumption	
Microwave Input	1200 - 1270 Watts

Dimensions and specifications are subject to change without prior notice.

**HDMI™**  
HIGH DEFINITION MULTIMEDIA INTERFACE

**DOLBY**  
AUDIO

**VIEW**  
WD

**dt**  
Digital Surround

**TUXERA**

**DiSEqC 1.0**



[http://rd1.sony.net/help/tv/gaepl4/h\\_aep/](http://rd1.sony.net/help/tv/gaepl4/h_aep/)

Help Guide/Guide d'aide/Guia de ayuda/  
Helpguides/Hilfe/Guia de ajuda/Guida/  
Hjælpsguide/Hjælpvejledning/Käyttöopas/  
Hjælpevejledning/Przewodnik pomocy/  
Uživatelská příručka/Priručka/Sugöutmutatö/  
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**SONY®**

television

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Help Guide

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pour obtenir les informations utiles concernant les produits Sony  
información de utilidad para productos Sony  
voor nuttige informatie over Sony producten  
für hilfreiche Informationen zu Sony Produkten  
para informação útil sobre os produtos Sony  
für informationen utili sui prodotti Sony  
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eboldalon  
entru informații utile despre produsele Sony  
a полезная информация о продуктах Sony  
α χρήσιμες πληροφορίες σχετικά με τα προϊόντα SONY  
ony ürünleri için faydalı bilgiler  
[www.sony.eu/support](http://www.sony.eu/support)

TRAVIA



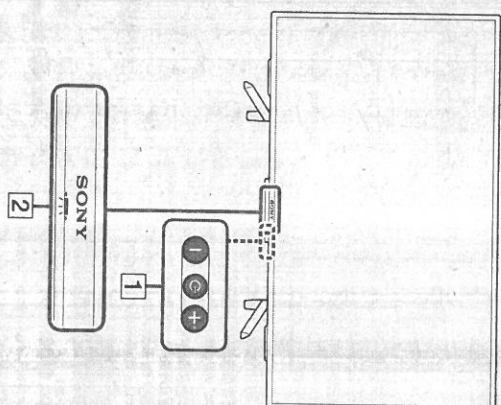
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Reference Guide	GB
Guide de référence	FR
Guía de referencia	ES
Referentiegids	NL
Referenzanleitung	DE
Guia de referência	PT
Guida di riferimento	IT
Referensmaterial	SE
Referencevejledning	DK
Viteopas	FI
Referansevejledning	NO
Przewodnik	PL
Referenční příručka	CZ
Referenčná príručka	SK
Felhasználói útmutató	HU
Ghid de referință	RO
Информация за продажта	BG
Οδηγός αναφοράς	GR
Başvuru Klavuzu	TR

## Parts and Controls

### Controls and Indicators



#### 1 (Power) / +/-

**When the TV is off,**  
Press (Power) to power on.

**When the TV is on,**  
Press and hold (Power) to power off.

Press and hold (Power) to power off, then press + or - button to:

- Adjust the volume.
- Select the channel.
- Select the input source of TV.

#### 2 Remote Control sensor / LED indicator

The LED indicator lights up or blinks according to the status of the TV.

For more information, refer to the Help Guide.

\* Do not place anything near the sensor.

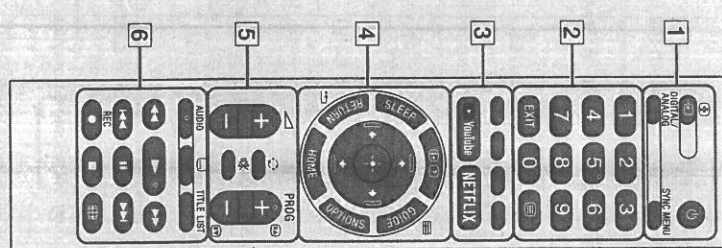
#### Note

- Make sure that the TV is completely turned off before unplugging the mains lead.
- To disconnect the TV from the mains completely, pull the plug from the mains socket.
- Please wait for a while when perform input selection to change to other input.

## Using Remote Control

### Remote Control Parts Description

The remote control shape, location, availability and function of remote control buttons may vary depending on your region/country/TV model.



**Note**

- The number 5 (PROG + and AUDIO buttons, have tactile dots. Use the tactile dots as references when operating the TV.

#### 1 (Input select/Text hold)

In TV mode: Display and select the input source.

In Text mode: Hold the current page.

#### (TV standby)

Turn on or turn off the TV (standby mode).

#### DIGITAL/ANALOG

Switch between digital and analogue input.

#### SYNC MENU

Display the BRAVIA Sync Menu. For more detailed information, press HOME on the remote control, then select [Help Guide] under [Settings] menu.

#### 2 Number buttons

#### EXIT

Return to the previous screen or exit from the menu. When an Interactive Application service is available, press to exit from the service.

**1** **[Text]**  
 Display text information.

**2** **Colour buttons**  
 Execute corresponding function at that time.

**3** **YouTube (Only on limited region/country/TV model)**  
 Access the "YouTube" online service.

**NETFLIX (Only on limited region/country/TV model)**  
 Access the "NETFLIX" online service.

**4** **[Info/Text reveal]**  
 Display information.

**SLEEP**  
 Press repeatedly until the TV displays the time in minutes ([Off]/[15 min]/[30 min]/[45 min]/[60 min]/[90 min]/[120 min]) that you want the TV to remain on before shutting off. To cancel the sleep timer, press **SLEEP** repeatedly until [Off] appears.

**GUIDE/EPG**  
 Display the Digital EPG (Electronic Programme Guide).

**RETURN/←**  
 Return to the previous screen.

**OPTIONS**  
 Display a list that contain shortcuts to some setting menus.  
 The listed options vary depending on the current input and content.

**HOME**  
 Display the TV Home Menu.

**↑/↓/←/→/⊕ (Navigation D-pad)**  
 On screen menu navigation and selection.

**5** **↔ +/- (Volume)**  
 Adjust the volume.

**↻ (Jump)**  
 Return to the previous channel or input viewed more than 15 seconds.

**⊘ (Mute)**  
 Mute the sound. Press again to restore the sound.

**PROG +/-/[Info]/[TV]**  
 In TV mode: Select the channel.  
 In Text mode: Select the next ([Info]) or previous ([TV]) page.

**6** **AUDIO**  
 Select the sound of multilingual source or dual sound for the programme currently being viewed (depend on programme source).

**(Subtitle setting)**  
 Turn subtitles on or off (when the feature is available).

**TITLE LIST (Not available for Italy)**  
 Display the Title list.

**▶/▶/▶/▶/▶/▶/▶/▶/▶/▶/▶/▶/▶/▶/▶/▶/▶**  
 Operate media contents on the TV and connected BRAVIA Sync-compatible device. This key also can be used to operate VOD (Video on Demand) service playback. Availability is depend on VOD service.

**● REC (Not available for Italy)**  
 Record the current programme with the USB HDD recording function.

**⏏ (Wide Mode)**  
 Adjust the screen display. Press repeatedly to select the desired wide mode.

**Note**

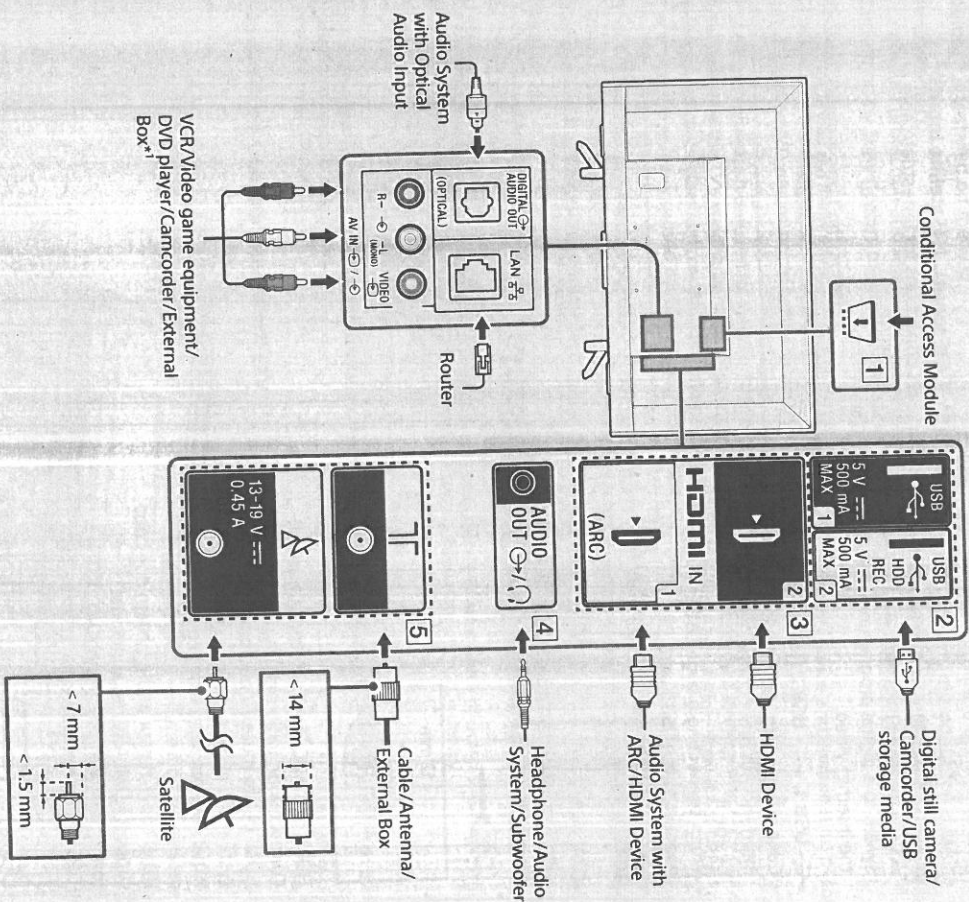
- If subtitles are selected and the user launches a digital text application via 'Text' key, subtitles may, under certain circumstance stop being displayed. When the user exits the digital text application, subtitle decoding will resume automatically.

### Connection Diagram

You can connect a wide range of optional equipment to your TV.

**Note**

- Terminals, labels and functions may vary depending on region/country/TV model.



### 1 CAM (Conditional Access Module)

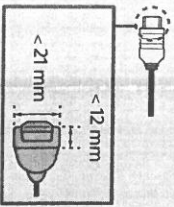
- Provides access to pay TV services. For details, refer to the instruction manual supplied with your CAM.
- Do not insert the smart card directly into the TV CAM slot. It must be fitted into the Conditional Access Module provided by your authorised dealer.
- CAM is not supported in some countries/ areas. Check with your authorised dealer.
- A CAM message may appear when you switch to a digital programme after using the Internet video.

### 2 USB 1, USB 2 (HDD REC)\*2

- Connecting a large USB device may interfere with other connected devices beside it.
- When connecting a large USB device, connect to the USB 1 port.
- Connect a USB HDD device to the USB 2 port.

### 3 HDMI IN 1/2

- HDMI interface can transfer the digital video and audio on a single cable.



### HDMI IN 1 ARC (Audio Return Channel)

Connect your audio system to the HDMI IN 1 to route TV audio to your audio system. An audio system that supports HDMI ARC can send video to the TV, and receive audio from the TV via the same HDMI cable. If your audio system does not support HDMI ARC, an additional connection with DIGITAL AUDIO OUT (OPTICAL) is necessary.



### 4 AUDIO OUT

- Supports 3-pole stereo mini-jack only.
- To listen to the TV's sound through the connected equipment, press **HOME**, then select [System Settings] → [Setup] → [AV Setup] → [Headphone/Audio Out] and then select the desired item.

### 5 RF input, Satellite input\*2

- Connections for terrestrial/cable and satellite.

#### Note

- <sup>1</sup> For an external device which has only SCART AV OUT, use a SCART-PCA adapter.
- <sup>2</sup> Only on limited region/country/TV model.

## Installing the TV to the Wall

### Using the optional Wall-Mount Bracket

This TV's instruction manual only provides the steps to prepare the TV for Wall-Mount installation before it is installed on the wall.

#### To Customers:

For product protection and safety reasons, Sony strongly recommends that installation of your TV be performed by Sony dealers or licensed contractors. Do not attempt to install it yourself.

#### To Sony Dealers and Contractors:

Provide full attention to safety during the installation, periodic maintenance and examination of this product.

Sufficient expertise is required for installing this product, especially to determine the strength of the wall for withstanding the TV's weight. Be sure to entrust the attachment of this product to the wall to Sony dealers or licensed contractors and pay adequate attention to safety during the installation. Sony is not liable for any damage or injury caused by mishandling or improper installation.

Use the Wall-Mount Bracket SU-WL450 (not supplied) to install the TV to the wall.

When installing the Wall-Mount Bracket, also refer to the Operating Instructions and Installation Guide supplied with the Wall-Mount Bracket.

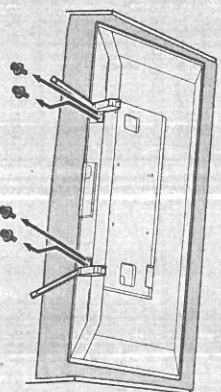
#### Note

- Be sure to store the removed screws in a safe place, keeping them away from children.
- If the Table-Top Stand is attached to the TV, detach the Table-Top Stand beforehand. See the Setup Guide and follow in reverse order the steps to detach the Table-Top Stand.
- Place the TV with its screen facing down on a level and stable surface covered with a thick and soft cloth when removing the Table-Top Stand from the TV to prevent damaging the surface of the LCD display.



For instructions on Wall-Mount Bracket installation, see the Installation Information (Wall-Mount Bracket) on the product page for your TV model.  
[www.sony.eu/support/](http://www.sony.eu/support/)

### To detach the Table-Top Stand from the TV





## Troubleshooting

When the LED indicator is flashing red, count how many times it flashes (interval time is three seconds).

If the LED indicator flashes red, reset the TV by disconnecting the mains lead from the TV for two minutes, then turn on the TV.

If the problem persists, contact your dealer or Sony service centre with the number of times the LED indicator flashes red (interval time is three seconds). Press  $\odot$  on the TV to turn it off, disconnect the mains lead, and inform your dealer or Sony service centre.

### Troubles and Solutions

- No picture (screen is dark) and no sound**
  - Check the antenna (aerial)/cable connection.
  - Connect the TV to the mains socket, and press  $\odot$  on the TV or the remote control.
- Picture contours are distorted**
  - Change the current setting of [Film Mode]\* to other settings.

**The TV turns off automatically (the TV enters standby mode)**

- Check if the [Sleep Timer]\* is activated.
- Check if the [Duration]\* is activated by [On Timer]\* or [Photo Frame Settings]\*.
- Check if the [Idle TV Standby]\* is activated.

**Some input sources cannot be selected**

- Select [AV Preset]\* and select [Always]\* of the input source.

**Some programmes cannot be tuned**

- Check the antenna (aerial)/cable connection.

**The remote control does not function**

- Replace the batteries.

**The TV surrounds become warm**

- When the TV is used for an extended period, the TV surrounds become warm. You may feel hot when touching them by the hand.

\* For more detailed information, press **HOME** on the remote control, then select [Help Guide] under [Settings] menu.

## Specifications

### System

Panel system

LCD (Liquid Crystal Display) Panel, LED Backlight

TV system

Depending on your country/area selection/TV model

Analogue: B/G, D/K, I

Digital: DVB-T/DVB-C

DVB-T2\*

Satellite\*1: DVB-S/DVB-S2

Colour/video system

Analogue: PAL/SECAM/NTSC3.58 (Video only)/NTSC4.43 (Video only)

Digital: MPEG-2 MP@ML/HL, H.264/MPEG-4 AVC MP/HP@L4.0, H.265/HEVC MP/Main10@L4.1 (Full HD 60fps)

Channel coverage

Depending on your country/area selection/TV model

Analogue: UHF/VHF/Cable

Digital: UHF/VHF/Cable

Satellite\*1: JF Frequency 950-2,150 MHz

Sound output (Only for 19.5 V supply)

5 W + 5 W

Wireless technology

Protocol IEEE802.11b/g/n

Frequency band(s)

Wireless LAN (IEEE802.11b/g/n)

Frequency range

2400-2483.5 MHz

Output Power

< 20.0 dBm

Software version

This radio equipment is intended to be used with the approved version(s) of software that are indicated in the EU Declaration of Conformity. Refer to [Customer Support] under [Settings] menu.

The software loaded on this radio equipment is verified to comply with the essential requirements of the Directive 2014/53/EU.

**Input/Output jacks**

Antenna (aerial)/cable

75 ohm external terminal for VHF/UHF

Satellite antenna\*1

Female F Type Connector, 75 ohm.

DiSEqC 1.0, LNB 13 V/18 V & 22 kHz tone. Single Cable Distribution ENS0494.

$\odot$  /  $\odot$  AV/IN

Video/Audio input (phono jacks)

HDMI IN 1/2 (HDCP 1.4-compatible)

Video:

1080p (30, 50, 60 Hz), 1080/24p, 1080i (50, 60 Hz), 720p (30, 50, 60 Hz), 720/24p, 576p, 576i, 480p, 480i

Audio:

Two channel linear PCM: 32/44.1/48 kHz 16/20/24 bits, Dolby Digital, Dolby Digital Plus, DTS

ARC (Audio Return Channel) (HDMI IN 1 only)

Two channel linear PCM: 48 kHz 16 bits, Dolby Digital, Dolby Digital Plus, DTS

$\rightarrow$  DIGITAL AUDIO OUT (OPTICAL)

Digital optical jack (Two channel linear PCM: 48 kHz 16 bits, Dolby Digital, DTS)

AUDIO OUT  $\rightarrow$  (Stereo mini jack)

Headphone, Audio output, Subwoofer

$\rightarrow$  1.  $\rightarrow$  2 (HDD REC) (Function not available in Italy)

USB port 1 and 2 support High Speed USB (USB 2.0)

$\rightarrow$  CAM (Conditional Access Module) slot

$\rightarrow$  DC IN 19.5 V

Mains adaptor input

$\rightarrow$  LAN

10BASE-T/100BASE-TX connector (Depending on the operating environment of the network, connection speed may differ. The communication rate and quality are not guaranteed.)

**Others**

Optional accessories

Wall-Mount Bracket: SU-WL450

Operating temperature

0 °C - 40 °C

Operating humidity

10 % - 80 % RH (non-condensing)

**Power, Product Fiche and others**

Power requirements

19.5 V DC with mains adaptor

Rating: input 220 V - 240 V AC, 50 Hz

Energy Efficiency Class

KDL-50WG6xx: A

KDL-43WG6xx: A+

Screen size (measured diagonally) (Approx.):

KDL-50WG6xx: 125.7 cm / 50 inches

KDL-43WG6xx: 108.0 cm / 43 inches

Power consumption

In [Standard] mode

KDL-50WG6xx: 79 W

KDL-43WG6xx: 46 W

In [Vivid] mode

KDL-50WG665: 128 W

KDL-50WG663: 117 W

KDL-50WG660: 117 W

KDL-43WG665: 77 W

KDL-43WG663: 60 W

KDL-43WG660: 60 W

Annual energy consumption\*2

KDL-50WG6xx: 115 kWh per year

KDL-43WG6xx: 67 kWh per year

Standby power consumption\*3,4

0.50 W

Display resolution

1,920 dots (horizontal) x 1,080 lines (vertical)

Output Rating

USB 1/2

5 V  $\equiv$ , 500 mA MAX

**Dimensions (Approx.) (w x h x d)**

with Table-Top Stand

KDL-50WG6xx: 113.0 x 71.9 x 26.8 cm

KDL-43WG6xx: 97.4 x 62.8 x 26.8 cm

without Table-Top Stand

KDL-50WG6xx: 113.0 x 66.0 x 6.8 cm

KDL-43WG6xx: 97.4 x 57.2 x 6.8 cm

**Mass (Approx.)**

with Table-Top Stand

KDL-50WG6xx: 11.4 kg

KDL-43WG6xx: 8.2 kg

without Table-Top Stand

KDL-50WG6xx: 11 kg

KDL-43WG6xx: 7.8 kg

\*1 Not all the TV sets have DVB-T2 or DVB-S/2 technology or satellite antenna terminal.

\*2 Energy consumption in kWh per year, based on the power consumption of the television operating 4 hours per day for 365 days. The actual energy consumption will depend on how the television is used.

\*3 Specified standby power is reached after the TV finishes necessary internal processes.

\*4 Standby power consumption will increase when your TV is connected to the network.

**Note**

• Do not remove the dummy card or cover (availability depends on TV model) from TV CAM (Conditional Access Module) slot other than to insert a smart card fitted in CAM.

• Optional accessories availability depends on countries/region/TV model/stock.

• Design and specifications are subject to change without notice.

## Operating the product

### 6.3 Preparing the machine

1. Plug in the machine
2. Place laundry inside the machine.
3. Press the On/Off button.
4. When your machine turns on for the first time, it turns on with the declaration (cotton cabinet dryness) Programme.



Pressing the On/Off button doesn't mean the Programme starts.  
Press the Start / Pause button to start the Programme.

### 6.4 Programme selection

1. Determine the appropriate Programme from the chart below containing the drying levels.
2. Select the Programme you desire using the Programme Selection knob.

Extra Dry	Only cotton laundry is dried in normal temperature. Thick and multi-layered laundry (towels, sheets, jeans etc.) are dried so that they can be placed into wardrobe without ironing.
Cottons Eco	Normal laundry (tablecloths, underwear etc.) are dried so that they can be placed into wardrobe without ironing.
Cupboard dry	Normal laundry (Ex: tablecloths, underwear) are again dried so that they can be placed into the wardrobe but more so than the wardrobe dryness option.
Iron Dry	Normal laundry (shirts, dresses etc) are dried ready for ironing.



For detailed Programme information see. „Programme selection and consumption table“..

### 6.5 Main Programmes

The main Programmes are given below based on fabric type.

#### • Cotton

Dry durable laundry with this Programme. It dries in normal temperature. Recommended for use with your cotton laundry (sheets, bed covers, towels, bathrobes etc.)

#### • Synthetic

Dry laundry that is not very durable with this Programme. Recommended for use with your synthetic laundry.

### 6.6 Extra Programmes

The following extra Programmes are available in the machine for special conditions.



Extra Programmes may vary according to the specifications of your machine.



In order to receive better results from drying machine Programmes, your laundry should be washed with the appropriate Programme in your washing machine and wringed with recommended wringing revolution..

#### • Jeans

Use to dry jeans that are wringed with high rpm in washing machine.

#### • Sport

Used to dry the laundry that are made of synthetic, cotton or mixed fabrics and have a tag indicating that they are suitable for drying.

#### • Shirts 15'

Dries shirts more delicately and thus causes less wrinkles for easy ironing.

#### • Baby Protect

Programme used for baby clothing with can be dried approval on the label.



Very little dampness might remain on the shirts after the Programme. It is recommended that you do not leave the shirts in the drying machine.







#### • Delicates


You can dry your delicates suitable for drying or laundry that is recommended to hand wash (silk blouses, thin underwear etc.) in low temperature.

## Operating the product

### 6.7 Programme selection and consumption table

EN

Programmes	Capacity (kg)	Spin speed in washing machine (rpm)	Approximate amount of remaining humidity	Drying time (minutes)
<b>Cottons / Coloreds</b>				
 Extra dry	8	1000	% 60	150
 Cottons Eco	8	1000	% 60	142
 Cupboard dry	8	1000	% 60	145
 Iron dry	8	1000	% 60	107
Shirts 15'	0,5	1200	% 60	15
Jeans	4	1200	%50	80
Sport	4	1000	%60	92
Delicates	2	600	%40	40
Babyprotect	3	1000	% 60	70
<b>Synthetics</b>				
 Cupboard dry	4	800	% 40	53
 Iron dry	4	800	% 40	40
<b>Energy consumption values</b>				
Programmes	Capacity (kg)	Spin speed in washing machine (rpm)	Approximate amount of remaining humidity	Energy consumption value kWh
Cottons linen Ready to wear*	8	1000	% 60	4,75
Cottons Ready to iron	8	1000	% 60	3,8
Synthetics Ready to wear	4	800	% 40	1,8

 „Cottons Eco Programme“ used at full and partial load is the standard drying Programme to which the information in the label and the fiche relates, that this Programme is suitable for drying normal wet cotton laundry and that it is the most efficient Programme in terms of energy consumption for cotton.

\* : Energy Label standard Programme (EN 61121:2012) "All the filters must be cleaned prior to test series." All the values in the table are determined according to EN 61121:2012 standard. Consumption values may vary from the values in the table depending on laundry type, wringing revolution, ambient conditions and changes in voltage.

## Operating the product

### 6.8 Auxiliary functions

#### Sound warning cancel

Drying machine makes sound warnings when the Programme is completed. If you don't want sound notifications, press the "Sound Notification" button.

When you press the sound notification button it lights up, and Programme does not make sound notifications when completed.



You can select this function before or after the Programme starts.

#### Anti-creasing

A 2-hour anti-creasing program to prevent laundry from creasing will be activated if you do not take the laundry out after the program has come to an end. This programme rotates the laundry in 10-minute intervals to prevent creasing.

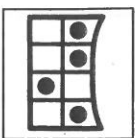
### 6.9 Warning symbols



Warning symbols may vary according to the specifications of your machine.

#### Fiber filter cleaning

When the Programme is completed, a warning led lights up, which indicates that the filter has to be cleaned.



If the filter cleaning led blinks, see the "Troubleshooting" chapter.

#### Water tank

When the Programme is completed, a warning led lights up, which indicates that the water tank must be emptied.

If the water tank fills up while the Programme is running, warning led starts blinking and the machine goes into stand-by. In that case empty the water in the water tank and start the Programme by pressing the Start / Pause button. Warning led turns off and the Programme resumes.



#### Loading door open

Start/Pause led blinks when the loading door of the drying machine is open.

### 6.10 End duration

You can delay the end duration of the Programme for up to 24 hours with the end duration function.

1. Open the loading door and place your laundry.
2. Select the drying Programme.
3. Press the end duration selection button and set the delay duration you want. End duration led lights up. (End duration moves continuously when you keep pressing the button).
4. Press the Start / Pause button. End duration countdown begins. The "·" sign in the middle of the displayed delay duration blinks.



You can add or remove laundry for the duration of the end duration. The duration displayed on the screen is the sum of the normal drying duration and the end duration. At the end of the countdown the end duration led turns off, drying beings and drying led lights up.

### Changing the end duration

If you want to change the duration during the countdown:

1. Cancel the Programme by pressing the On/Off button. Turn on the drying machine again by pressing the On/Off button. When your drying machine turns on for the first time, it turns on with the declaration (cotton wardrobe dryness) Programme.
2. Select the Programme you desire using the Programme Selection knob.

## Operating the product

3. Repeat the end duration operation for the duration you want.
4. Start the Programme by pressing the Start / Pause button.

### Canceling the end duration function

If you want to cancel the end duration setting countdown and start the Programme right away:

1. Cancel the Programme by pressing the On/Off button. Turn on the drying machine again by pressing the On/Off button. When your drying machine turns on for the first time, it turns on with the declaration (cotton wardrobe dryness) Programme.
2. Select the Programme you desire using the Programme Selection knob.
3. Start the Programme by pressing the Start / Pause button.

### 6.11 Starting the Programme

Start the Programme by pressing the Start / Pause button.  
Start/Pause led and the Drying led light up, indicating the Programme started. The "·" sign in the middle of the remaining duration starts to blink.

### 6.12 Child Lock

The machine features a child lock which prevents the machine Programme flow from being affected when buttons are pressed during operation.

When the Child Lock is active, all buttons except for the On/Off button are deactivated. To activate the child lock, press the Sound Notification button and End Duration button simultaneously for 3 seconds.

The child lock should be deactivated to be able to start a new Programme after the current Programme ends or to be able to interfere with the current Programme. Keep the same buttons pressed for 3 seconds again to deactivate the child lock.



The lock led on the screen lights up when the Child Lock is activated.



Child Lock deactivates when the machine is turned off and on again using the On/Off button.

A warning sound is heard when any button is pressed (except for On/Off button) or the Programme Selection knob is turned while the child lock is active.

### 6.13 Changing the Programme after it is started

After the machine starts running, you can change the Programme you selected to dry your laundry with a different Programme.

1. For example, to select Extra Dry Programme instead of the Iron Dryness, stop the Programme by pressing the Start / Pause button.
2. Turn the Programme Selection knob to select the Extra Dry Programme.
3. Start the Programme by pressing the Start / Pause button.

### Adding and removing laundry in stand-by mode

If you want to add or remove laundry after the drying Programme starts:

1. Press the Start/Pause button to take the machine into Stand-by mode. Drying operation stops.
2. Open the loading door, add or remove laundry and close the loading door.
3. Start the Programme by pressing the Start / Pause button.



The laundry adding made after the drying operation started may cause the dried laundry inside the machine to mix with the wet laundry and the laundry to remain damp after the operation ends..



Laundry adding and removing can be repeated as much as desired during drying operation. But this process would continuously interrupt the drying operation, and so would cause the Programme duration to lengthen and increase energy consumption. Thus, it is recommended to add laundry before the Programme starts.

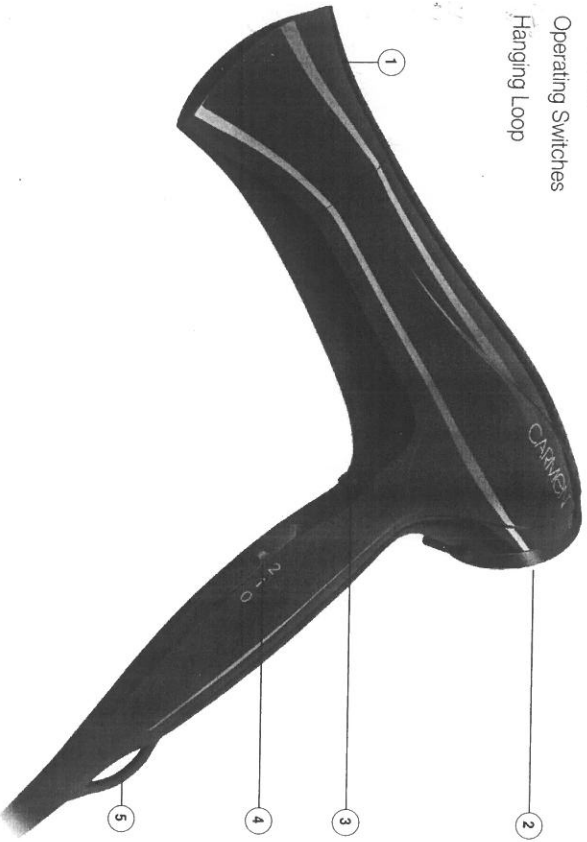
## WHAT'S IN THE BOX

Instruction Manual

Hair Dryer

Carrier Bag

1. Nozzle
2. Air Intake
3. Cool Shot
4. Operating Switches
5. Hanging Loop



- BEFORE THE FIRST USE:**
1. Remove your appliance from the packaging.
  2. Check that there is no damage to the cord or any visible damage to the body.
  3. Your appliance is now ready for normal use.
  4. Dispose of the packaging in a responsible manner.

**Dispose of the packaging in a responsible manner.**

## USING YOUR APPLIANCE

### Folding The Handle

Your hair dryer is equipped with a foldable handle for easy storage.

**CAUTION! DO NOT FOLD THE HAIR DRYER WHILE IT IS STILL OPERATING SINCE THE APPLIANCE WILL BE HOT AND TO AVOID DAMAGE OR INJURY.**

1. Make sure the hair dryer is switched off and is unplugged at the mains. Allow it to cool.
2. Fold the handle back into storage position until it clicks into place.

Note: The handle is on a hinge and should fold inwards; with the switches facing the nozzle's external housing.

### Using your Hair dryer

Heat Settings For Operating Switches

- 0 - Off
- 1 - Low
- 2 - High

Cool Shot - Allows cool air to come out of the hair dryer, instead of hot air.

### IMPORTANT:

On first time use for the first few minutes, you may notice fumes and a slight smell. This is normal and need not cause concern.

### Start With Good Hair Maintenance.

Always keep your hair clean and properly conditioned. Hair is only as healthy looking as the care it gets. The cut is important, but proper care is crucial.

### For a Quick Drying Job

Set the operating switch to the high setting. Always direct the airflow at your hair and away from the scalp, face, and other heat sensitive areas, keeping the dryer in constant motion. Press the cool shot button if you need to.

### Relaxing A Natural Curl

To straighten stubborn hair, slowly brush a section down, preferably with a thermal brush or the concentrator nozzle attachment, while holding the heat on the taut hair. If your hair dries before completion, apply small amounts of water from a spray bottle or wet fingertips, until it becomes more manageable. Go on to the next section and so on.

### Shaping and Smoothing

Set the switch to a low or high setting as needed. Using a thermal round styling brush, roll a section of hair in the direction you desire, then hold the heated airflow directly on the hair (but away from the scalp) for 2 to 5 seconds depending on the texture and condition of your hair. You may wish to use the concentrator nozzle attachment to zero-in on difficult areas.

### Add Body And Bounce To Lifeless Hair

Brush a section of hair against its natural growing pattern, while applying heat from your dryer. Allow hair to cool before brushing into a final style. For long hair, use the same technique; only direct the hot air underneath the strands of hair.

### To Turn The Dryer Off

Set the fan speed to the "0" setting with the operating switch.

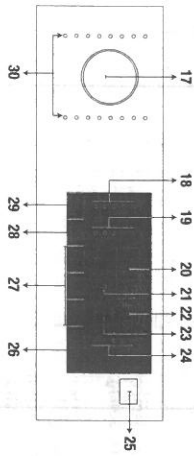
### IMPORTANT:

Do not aim the flow of hot air directly at one spot for any length of time, as possible injury or damage may occur. Use a brush or your hand to briskly shake out excess moisture, while blowing hot air through your hair. Lean over so that hair hangs freely away from your head or face. For favourable styling conditions, leave just enough moisture in the hair to make it manageable.

WKSUES

## 4.3 Operating the product

### 4.3.1 Control panel



- 17 - Programme selection knob
- 18 - Temperature selection LEDs

### 4.3.2 Programme selection

- 1 Determine the programme suitable for the type, quantity and soiling level of the laundry in accordance with the "Programme and consumption table".
- 1 Select the desired programme with the "Programme Selection" knob.

	<b>INFORMATION</b>
<ul style="list-style-type: none"> <li>• Programmes are limited with the highest spin speed appropriate for that particular type of fabric.</li> <li>• When selecting the program you will use, always take fabric type, color, soil degree and permitted water temperature into consideration.</li> <li>• Always prefer the lowest temperature value which is fit to your laundry type. Higher temperature means higher power consumption.</li> </ul>	

### 4.3.3 Programmes

- **Cottons**  
Use for your cotton laundry (such as bed sheets, duvet and pillowcase sets, towels, bathrobes, underwear, etc.). Your laundry will be washed with vigorous washing action for a longer washing cycle.
- **Synthetics**  
Use to wash your synthetic clothes (shirts, blouses, synthetic/cotton blends, etc.). It washes with a gentle action and has a shorter washing cycle compared to the Cottons programme.

- 19 - Spin speed selection LEDs
- 20 - Duration information display
- 21 - Child lock enabled LED
- 22 - End Time Setting button
- 23 - Door lock enabled LED
- 24 - Programme follow-up indicator LEDs
- 25 - On / Off button
- 26 - Start / Pause button
- 27 - Auxiliary function buttons
- 28 - Spin speed adjustment button
- 29 - Temperature adjustment button
- 30 - Programme Selection LEDs

For curtains and tulle, use the Synthetic 40°C programme with prewash and anti-creasing functions selected. As their meshed texture causes excessive foaming, wash the veils/tulle by putting little amount of detergent into the main wash compartment. Do not put detergent in the prewash compartment.

- **Woolens**  
Use to wash your woolen clothes. Select the appropriate temperature complying with the tags of your clothes. Use appropriate detergents for woolens.



"The wool wash cycle of this machine has been approved by The Woolmark Company for the washing of machine washable wool products washed according to the instructions on the garment label and those issued by the manufacturer of this washing machine. M1367"  
"In UK, Eire, Hong Kong and India the Woolmark trade mark is a Certification trade mark."

- **Cottons Eco**  
Use to wash your normally soiled, durable cotton and linen laundry. Although it washes longer than all other programmes, it provides high energy and water savings. Actual water temperature may be different from the stated wash temperature. When you load the machine with less laundry (e.g. 1/2 capacity or less), programme time may automatically get shorter. In this case, energy and water consumption will decrease more, providing a more economic wash. This programme is available in the models with the remaining time indicator.

- **Hygiene+**  
Use this programme for your laundry for which you require an anti-allergic and hygienic washing at high temperature with intensive and long washing cycle.
- Hygiene+ 60°C programme is tested and approved by "The British Allergy Foundation" (Allergy UK) in United Kingdom.

- **Hand Wash**  
Use to wash your woolen/delicate clothes that bear "not machine-washable" tags and for which hand wash is recommended. It washes laundry with a very gentle washing action to not to damage clothes.

- **Fast Full Load**  
Use this programme to wash your lightly soiled cotton clothes in a short time.

- **Mini 14'**  
Use this programme to wash your little amount of lightly soiled cotton clothes in a short time. Your clothes will be washed at 30 °C in a short time like 14 minutes.

- **Delicates 20°**  
Use it to wash your delicate laundry. It washes with a gentler action without any interim spins compared to the Synthetics program. It should be used for laundry for which sensitive wash is recommended.

- **Dark Wash**  
Use this programme to wash your dark coloured **cotton and synthetic** laundry or the laundry that you do not want it get faded. Washing is performed with gentle actions and at low temperatures. It is recommended to use liquid detergent or woolen shampoo for dark coloured laundry.

- **Mix 40**  
Use this programme to wash your cotton and synthetic clothes together without sorting them.

- **Shirts**  
Use to wash the shirts made of cotton, synthetic and synthetic blended fabrics together.

- **Sportswear**  
Use this programme to wash your garments that are worn for a short time such as sportswear. It is suitable to wash little amount of cotton / synthetic blended garments.

- **Jean's**  
Use this programme to wash clothes such as trousers, jackets, vests, etc., made of denim. Lower mechanical movement in washing cycles and lower rpm in spinning cycles are used to prevent washing damages on stoned jeans as well as to ensure a longer life.

- **Rinse**  
Use when you want to rinse or starch separately.
- **Spin+Pump**  
Use to drain the water in the machine.

### 4.3.4 Temperature selection

Whenever a new programme is selected, the recommended temperature for the selected programme appears on the temperature indicator. To decrease the temperature, press the Temperature Adjustment button. Temperature will decrease gradually.

	<b>INFORMATION</b>
<ul style="list-style-type: none"> <li>• If the programme has not reached the heating step, you can change the temperature without switching the machine to Pause mode.</li> </ul>	

### 4.3.5 Spin speed selection

Whenever a new programme is selected, the recommended spin speed of the selected programme is displayed on the spin speed indicator.

To decrease the spin speed, press the Spin Speed Adjustment button. Spin speed decreases gradually. Then, depending on the model of the product, "Rinse Hold" and "No Spin" options appear on the display. See "Auxiliary function selection" section for explanations of these options.

### rinse Hold

If you are not going to unload your clothes immediately after the programme completes, you can use Rinse Hold function to keep your laundry in the final rinsing water in order to prevent them from getting wrinkled when there is no water in the machine. Press Start / Pause button after this process if you want to drain the water without spinning your laundry. Programme will resume and complete after draining the water.

If you want to spin the laundry held in water, adjust the Spin Speed and press Start / Pause button.

The programme resumes. Water is drained, laundry is spun and the programme is completed.

#### INFORMATION




- If the programme has not reached the spinning step, you can change the speed without switching the machine to Pause mode.
- Use a lower spin speed for delicate laundries.

### 4.3.6 Programme and consumption table

EN	Programme (°C)	Max. Load (kg)	Water Consumption (l)	Energy Consumption (kWh)	Max. Speed***	Auxiliary functions			Selectable temperature range °C
						Prewash	Shorter Wash	Rinse Plus	
Cottons Eco	60**	7	44	0.968	1400				Cold-60
	60**	3.5	38	0.590	1400				Cold-60
	40**	3.5	38	0.590	1400				Cold-60
Cottons	90	7	70	2.20	1400	•	•	•	Cold-90
	60	7	70	1.55	1400	•	•	•	Cold-90
	40	7	67	0.90	1400	•	•	•	Cold-90
Synthetics	60	3	52	1.10	1200	•	•	•	Cold-60
	40	3	49	0.60	1200	•	•	•	Cold-60
	30	1.5	49	0.25	1200	•	•	•	Cold-40
Woolens	40	1	40	0.25	1200				Cold-40
Hand Wash	30	1	40	0.25	1200				Cold-30
Hygiene+	60	7	85	1.90	1400			*	Cold-60
Dark Wash	40	3	60	0.60	1000			*	Cold-40
Shirts	60	3.5	57	1.00	800				Cold-60
Milk 40	40	3.5	60	0.70	1000				Cold-40
Jeans	40	3	60	0.65	1000				Cold-60
Delicates 20°	20	3.5	45	0.15	1200			•	20
Sportswear	40	3	55	0.55	1000				Cold-40
Mini 14'	30	2	35	0.15	1400				Cold-30
Fast Full Load	90	7	67	2.00	1400				Cold-90
	60	7	67	1.10	1400				Cold-90
	30	7	67	0.25	1400				Cold-90

- : Selectable.
- \* : Automatically selected, no cancelling.
- \*\* : Energy Label programme (EN 60456 Ed.3)
- \*\*\* : If maximum spin speed of the machine is lower than this value, you can only select up to the maximum spin speed.

- : See the programme description for maximum load.

\*\* "Cotton eco 40°C and Cotton eco 60°C are standard programmes." These programmes are known as '40°C cotton standard programme' and '60°C cotton standard programme' and indicated with the    symbols on the panel.

#### INFORMATION

- The auxiliary functions in the table may vary according to the model of your machine.
- Water and power consumption may vary subject to the changes in water pressure, water hardness and temperature, ambient temperature, type and amount of laundry, selection of auxiliary functions and spin speed, and changes in electric voltage.
- "You can see the washing duration on the display of your machine while selecting a programme. Depending on the amount of laundry you have loaded into your machine, there may be a difference of 1-1.5 hours between the duration shown on the display and the actual duration of the wash cycle. Duration will be automatically updated soon after the washing starts."
- "Selection patterns for auxiliary functions can be changed by the manufacturer company. New selection patterns can be added or removed."
- "The spin speed of your machine may vary according to the programme; this spin speed cannot exceed the max. spin speed of your machine."

### 4.3.7 Auxiliary function selection

Select the desired auxiliary functions before starting the programme.  
Whenever a programme is selected, if a relevant auxiliary function is selected its related indicator light will illuminate.

#### INFORMATION

- When you try to select an auxiliary function that is not allowed to be selected together with the program you have set, indicator light of the relevant auxiliary function will flash.

Furthermore, you may also select or cancel auxiliary functions that are suitable to the running programme after the washing cycle starts. If you wash cycle has reached a point

where no auxiliary function can be selected, the light of the relevant auxiliary function will flash.

#### INFORMATION

- Some functions cannot be selected together. If a second auxiliary function conflicting with the first one is selected before starting the machine, the function selected first will be canceled and the second auxiliary function selection will remain active. For example, if you want to select Quick Wash after you have selected the Additional Water, Additional Water will be canceled and Quick Wash will remain active.
- An auxiliary function that is not compatible with the programme cannot be selected. (See, "Programme and consumption table")
- Some programmes have auxiliary functions that must be operated simultaneously. Those functions cannot be cancelled. The frame of the auxiliary function will not be illuminated, only inner area will be illuminated.

#### • Prewash

A Prewash is only worthwhile for heavily soiled laundry. Not using the Prewash will save energy, water, detergent and time.

#### INFORMATION

- Prewash without detergent is recommended for tulle and curtains.

#### • Shorter Wash

This function can be used in Cottons and Synthetics programmes. It decreases the washing times and also the number of rinsing steps for lightly soiled laundry.

#### INFORMATION

- When you select this function, load your machine with half of the maximum laundry specified in the programme table.

#### • Rinse Plus

This function enables the machine to make another rinsing in addition to the one already made after the main wash. Thus, the risk for sensitive skins (babies, allergic skins, etc.) to be affected by the minimal detergent remnants on the laundry can be reduced.

#### 4.3.8 End Time

With the End Time function, the startup of the programme may be delayed up to 24 hours. After pressing End Time button, the programme's estimated ending time is displayed. If the End Time is adjusted, End Time indicator is illuminated.

In order for the End Time function to be activated and the programme to be completed at the end of the specified time, you must press Start / Pause button after adjusting the time.

If you want to cancel End Time function, press On / Off button to turn off and on the machine.

#### **i** INFORMATION

- Do not use liquid detergents when you activate End Time function! There is the risk of staining of the clothes.

- 1 Open the loading door, place the laundry and put detergent, etc.
- 2 Select the washing programme, temperature, spin speed and, if required, the auxiliary functions.
- 3 Set the end time of your choice by pressing the End Time button. End Time indicator illuminates.
- 4 Press Start / Pause button. Time countdown starts. "i" sign in the middle of the end time on the display starts flashing.

#### **i** INFORMATION

- Additional laundry may be loaded during the End Time countdown period. At the end of the countdown, End Time indicator turns off, washing cycle starts and the time of the selected programme appears on the display.
- When the End Time selection is completed, the time appears on the screen consists of end time plus the duration of the selected programme.

#### 4.3.9 Starting the programme

1. Press Start / Pause button to start the programme.
2. Programme follow-up light showing the startup of the programme will turn on.

#### **i** INFORMATION

- If no programme is started or no key is pressed within 1-10 minute during programme selection process, the machine will switch to OFF mode. Display and all indicators are turned off. Selected programme data will be displayed if you press On / Off button.

#### 4.3.10 Loading door lock

There is a locking system on the loading door of the machine that prevents opening of the door in cases when the water level is unsuitable.

"Door Locked" LED in the panel turns on when the loading door is locked.

#### 4.3.11 Changing the selections

After the programme has started you can make the following changes.

##### 4.3.11.1 Switching the machine to pause mode:

Press the Start/Pause button to switch the machine to pause mode while a programme is running. The light indicating the Start/Pause status and programme step starts flashing on the Programme Follow-up indicator to show that the machine has been switched to the pause mode. Also, Loading Door light will also flash until the door is ready to be opened. When the loading door is ready to be opened loading door light will turn off and programme step indicator and Start / Stop LED continue to flash.

Also, when the loading door is ready to be opened, Loading Door light will also turn off in addition to the programme step light.

#### 4.3.11.2 Changing the auxiliary function, speed and temperature

Depending on the step the programme has reached, you can cancel or select the auxiliary functions. See, "Auxiliary function selection".

You can also change the speed and temperature settings. See, "Spin speed selection" and "Temperature selection".

#### **i** INFORMATION

- If no change is allowed, the relevant light will flash for 3 times.

#### 4.3.11.3 Adding or taking out laundry

1. Press the Start / Pause button to switch the machine to pause mode. The programme follow-up light of the relevant step during which the machine was switched into the pause mode will flash.
2. Wait until the Loading Door can be opened.
3. Open the Loading Door and add or take out the laundry.
5. Close the Loading Door.
6. Make changes in auxiliary functions, temperature and speed settings if necessary.
7. Press Start/Pause button to start the machine.

Use Child Lock function to prevent children from tampering with the machine. Thus you can avoid any changes in a running programme.

#### 4.3.12 Child Lock

Use Child Lock function to prevent children from tampering with the machine. Thus you can avoid any changes in a running programme.

##### 4.3.12.1 To activate the child lock:

Press and hold Auxiliary Function button 2 for 3 seconds. In the programme selection display on the panel, "CL On" light will turn on. You can release Auxiliary Function button 2 when this warning is displayed.

#### **i** INFORMATION

- You can switch on and off the machine with On / Off button when the Child Lock is active. When you switch on the machine again, programme will resume from where it has stopped.

##### 4.3.12.2 To deactivate the child lock:

Press and hold Auxiliary Function button 2 for 3 seconds. In the programme selection display on the panel, "CL Off" light will turn on. You can release Auxiliary Function button 2 when this warning is displayed.

#### 4.3.12.2 To deactivate the child lock:

Press and hold Auxiliary Function button 2 for 3 seconds. In the programme selection display on the panel, "CL Off" light will turn on.

#### 4.3.13 Cancelling the programme

The programme is cancelled when the machine is turned off and on again. Press and hold On / Off button for 3 seconds.

#### **i** INFORMATION

- If you press On / Off button when the Child Lock is enabled, the programme will not be cancelled. You should cancel the Child Lock first.
- If you want to open the loading door after you have cancelled the programme but it is not possible to open the loading door since the water level in the machine is above the loading door opening, then turn the Programme Selection knob to Pump+Spin programme and discharge the water in the machine.

#### 4.3.14 End of programme

End LED appears on the display when the programme is completed.

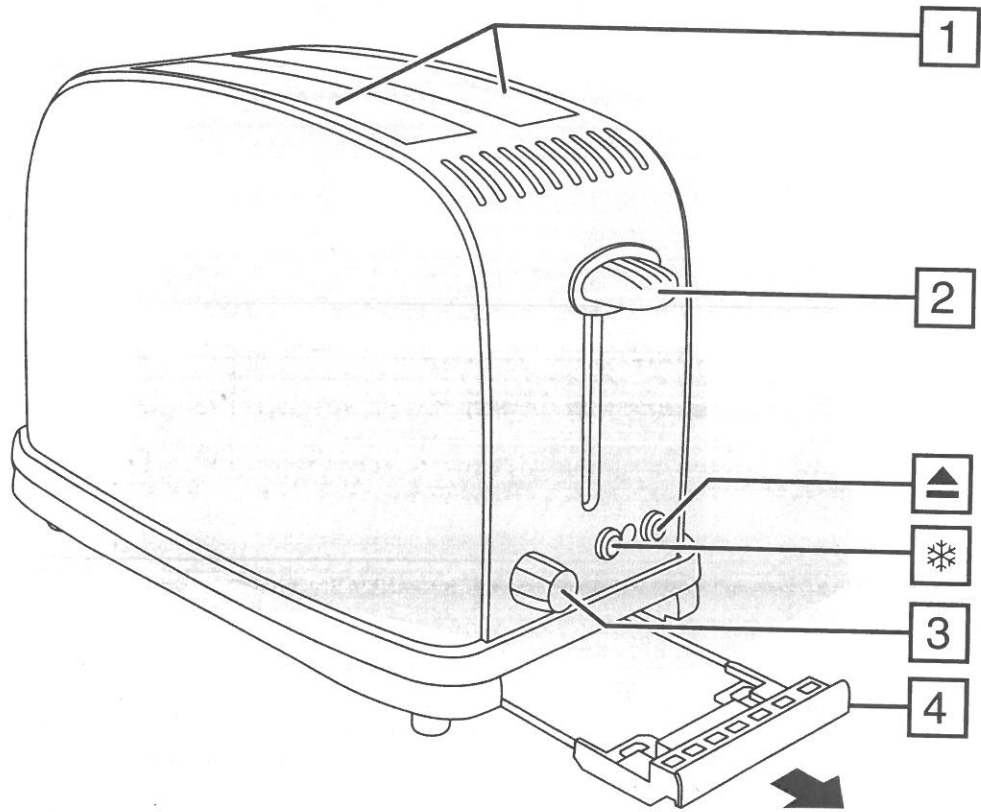
If you do not press any button for 10 minutes, the machine will switch to OFF mode. Display and all indicators are turned off.

Completed programme steps will be displayed if you press On / Off button.


#### 4.3.15 Your machine features "Standby Mode"

After you switch on your machine with On-Off button, if no program is started or no other procedure is performed at the selection step or no action is taken within approx. 10 minutes after the selected program ends, your machine will switch to OFF mode automatically. Display and all indicators are turned off. Selected programme data will be displayed if you press On / Off button. Before you start the program, check the accuracy of your selections. If necessary, repeat them. This is not an error.







## TOASTING BREAD

1. Sit the toaster upright on a firm, level, heat-resistant surface.
  2. Put the plug into the power socket.
  3. Turn the browning control to the required setting (1 = light, 6 = dark).
  4. Put bread into the toasting slots (maximum thickness 26mm).
  5. Press the lever down fully. It won't lock down unless the toaster is connected to the electricity supply.
  6. The elements will heat up.
  7. When it's done, the toast will pop up.
  8. To stop toasting, press .
- You may raise the lever further, to remove small items.
  - You may raise the lever during toasting, to check progress, then lower it again.

## FROZEN BREAD

1. Leave the browning level at your favoured setting, insert the frozen bread, lower the lever, then press .
2. The  light will come on, and the toasting time will be altered automatically to give the same degree of browning you get with unfrozen bread.

## HINTS AND TIPS

- Old (yesterday's) bread has less moisture, so makes crisper toast.
- Old bread, thin slices, and sweet bread products (tea cakes, fruit loaf, etc.) brown faster – use a lower setting.

## CARE AND MAINTENANCE

- Unplug the toaster and let it cool down.
- Wipe outer surfaces with a damp cloth.