

|C|D|A|

EVP

Touch control linear extractors

Installation, use and maintenance

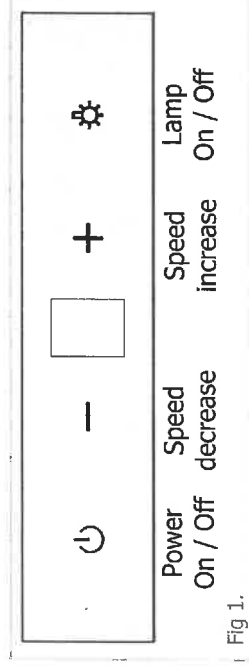
Please note

- Under no circumstances should the extractor be connected to any gas ventilation system, flue system or hot air ducting system.
- Do not vent the extractor into an attic or loft space.
- Only house the extractor in rooms with adequate ventilation. Remember that the extractor is powerful and whatever air is extracted needs to be replaced.
- Do not tile the extractor in. It should be removable for service or maintenance.
- Do not use silicone sealant to secure the hood to the wall.
- You must be able to isolate the extractor from the mains electrical supply after installation.
- This extractor has been designed to be used in a room with a volume of less than 36m³.
- Steam cleaners must not be used when cleaning this appliance.
- The performance of your extractor will vary depending on several factors. These include type of extraction, length of ducting, room volume, ventilation available and cleanliness of the filters.
- The extractor should be cleaned regularly to prevent build-up of grease. We recommend cleaning both inside and outside the appliance monthly. Failure to observe the requirements specified in this manual can result in a fire risk.

Using your extractor

For best performance, you should switch on the extractor 15 minutes before starting to cook and leave it to run for approximately 15 minutes after the end of cooking.

Control Panel



To switch the extractor light on or off

Press the “Lamp” indicator key.

To switch on the extractor or to change the speed at any time when the extractor is running

Press the “power” key  (the display will show '0') and then press the “+” key to increase the speed or the “-” key to decrease the speed level at any time.

To switch the extractor off

Press the “Power” key  twice when the fan is running, or repeatedly press the “-” key until the fan stops.

IMPORTANT: THE LIGHTS ON YOUR EXTRACTOR ARE TO BE USED ONLY FOR THE DURATION OF COOKING. THEY ARE NOT FOR USE AS AMBIENT LIGHTING.

Off-Timer

Four extractor features a timer which can be used to turn off the extractor 15 minutes after it is set.

To activate the timer, press the Power key  for three seconds at any time. The Power key will flash to show that the timer is active.

Press the power key  at any time to turn off the extractor. Pressing the “+” or “-” will change the speed of the motor and cancel the timer.

Note that the Off-Timer will turn off the lamp at the end of the 15 minutes.

IMPORTANT: DO NOT PERFORM MAINTENANCE OR CLEANING OF THE EXTRACTOR WITHOUT FIRST SWITCHING OFF THE ELECTRICITY SUPPLY.

Cleaning

You should use a non-abrasive cleaner. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings. You can clean your extractor effectively by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth. Ensure that the extractor is dry after cleaning.

Removing the grease filter

To remove the grease filter, pushing the button on the handle and then pull down on the filter at the front, as shown in figure 2. Once released at the front it can be pulled completely away.

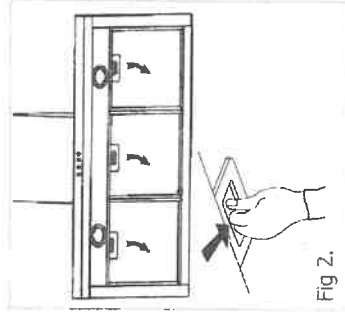


Fig 2.

Cleaning the grease filter

The grease filter should be kept clean to minimise the risk of fire. At least once a month you should remove and clean the grease filter with hot soapy water. You can also wash the grease filter in a dishwasher, ensuring that you place it in an upright position to prevent damage from other items in the dishwasher. After rinsing and drying, replace the filter.

Please note that cleaning the grease filter(s) in a dishwasher may cause the filters to discolour. This is normal and does not constitute a fault with the appliance.

Changing the charcoal filter

To ensure the best performance of your extractor, you should replace the charcoal filter every three to six months, depending on the frequency of use and the style of cooking. To attach new charcoal filters, first remove the grease filter(s) as described on the previous page. Offer up the charcoal filter(s) to the extractor body and secure in place using the two supplied screws (see figure 3 below).

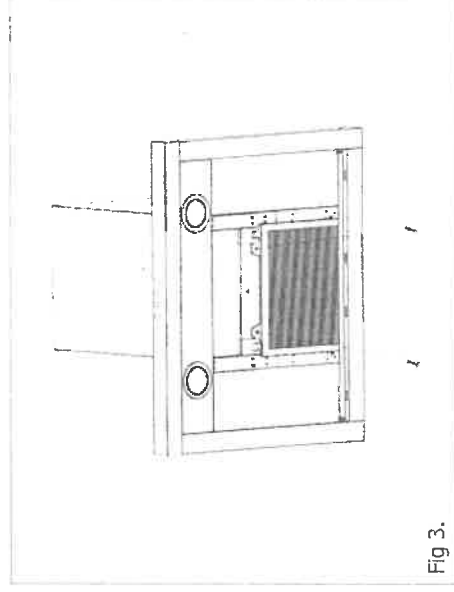


Fig 3.

Please note that charcoal filters are only required when the extractor is being used in recirculation mode. Charcoal filters are not supplied and are available to purchase from our Customer Care team

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HN6112FR

Induction hob

Installation, use and maintenance

www.cda.co.uk

Electromagnetic compatibility Directive, 2014/30/EU

ErP Directive, 2009/125/EC

RoHS Directive, 2011/65/EU

and has been marked with the following symbols



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. 

Warning: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. 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.

Warning: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

Warning: Danger of fire: do not store items on the cooking surfaces.

Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. Metallic objects, such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot. After use, switch off the hob element by its control and do not rely on the pan detector. The appliance is not intended to be operated by means of an external timer or separate remote-control system. You should not use steam cleaning devices to clean the appliance.

Please note:

- Induction hobs become hot and remain hot during and immediately after use. Do not touch the hob until it has been allowed to cool.
- Keep children away from the appliance when in use.
- Never use the hob top for storage.
- Pan handles should never stand out beyond the edge of the worktop. This will help to avoid children reaching them.
- Do not lean over the hob when it is in use.
- Follow the cleaning instructions carefully.
- Ensure the base of the saucepan is clean and dry before placing it on the hob.

- Avoid hard shocks from cookware, dropping pepper mills etc. – the vitroc ceramic glass surface is highly resistant but not unbreakable.
- Do not place hot lids flat on the hob top. A “suction” effect could cause damage to the hob.
- Do not drag cookware across the hob top: in the long term, this could cause damage to the hob.
- Do not store cleaning or flammable products in the unit below the hob.
- Always use appropriate cookware.
- Do not cook unopened tins of food directly on the hob.
- Never put cooking foil or plastic materials on the ceramic surface when the hob is hot. These materials could melt and cause damage to the hob.
- This hob (Class 3) has been designed for use only as a cooking appliance in a domestic environment. Any other use should be considered incorrect and therefore dangerous.

FOR THOSE WITH HEART PACEMAKERS OR ACTIVE IMPLANTS:

The function of this hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (2004/108/CE directives).

To avoid interference between your hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it. As such, CDA guarantee only that our product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you should obtain information from the manufacturer or your attending physician.

Cooking on Induction

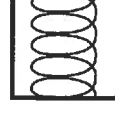
The principle of induction cooking is based on magnetic effect.

When you put your cookware on an induction zone and switch it on, the electronic boards in the hob produce induced currents in the base of the cookware and instantly raise its temperature. This heat is then transferred to the food inside the cookware.

The best cookware to use with induction cooking has thick flat bases, as the heat will be better distributed meaning cooking is more even. Most cookware is compatible with induction cooking.

There are three ways to check the suitability of your cookware:

1. Using a magnet to see if the base of the pan is magnetic: If the magnet sticks, then the cookware is compatible.
2. Place the pan on one of the cooking zones and switch the zone on. If the display continues to show the selected power level then the cookware is compatible. If the display shows “E”, the cookware cannot be used on an induction hob.
3. Check the instructions or packaging of the pans for the symbols indicating suitability for use with induction.



Important

- Do not use the hob if the glass surface is cracked or damaged to prevent the risk of electric shock. Disconnect it from the power supply.
- Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.

Saving energy

Using energy in a responsible way not only saves money but also helps the environment. The following will help you to save energy:

- Use proper pans for cooking. A saucepan should never be smaller than the zone. Always remember to cover any pans.
- Ensure pans and the hob are kept clean. Soils can prevent heat transfer and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment.
- Do not uncover the pan too often (a watched pot never boils!).

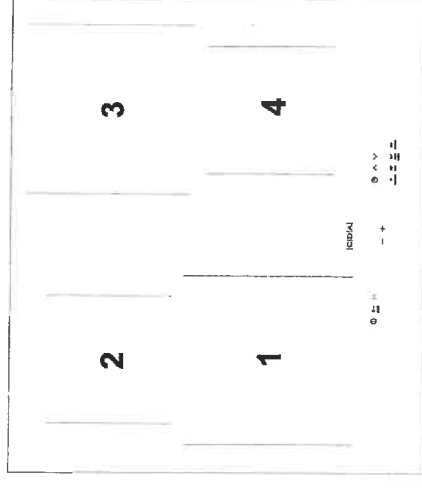
Be sure to recycle all of the packaging.

All packaging materials used are 100% recyclable.

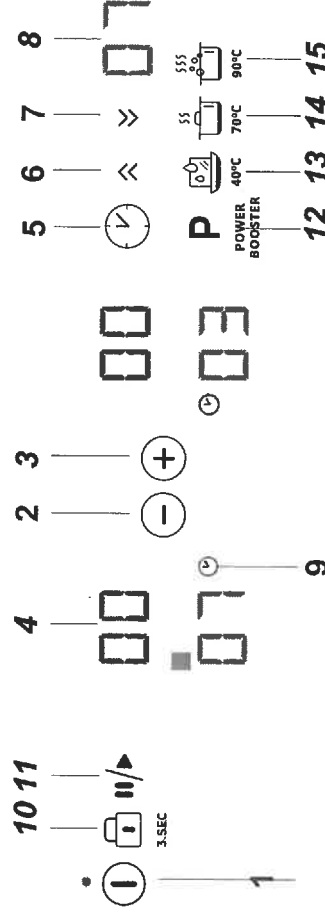
Using your hob

Zones:

1. Front left
Power Booster induction cooking zone
2. Back left
Booster induction cooking zone
3. Back right
Booster induction cooking zone
4. Front right
Booster induction cooking zone



Control Panel



1. Sensor on/off board with LED
2. Minus power setting sensor
3. Plus power setpoint sensor
4. Cooking zone indicator
5. Clock sensor +
6. Clock sensor -
7. Clock indicator
8. Sensor key
9. Sensor on/off board with LED
10. Sensor pause
11. Sensor power amplifier
12. Temperature maintenance program 40°
13. Temperature maintenance program 70°
14. Temperature maintenance program 90°

Operation

Before using the appliance for the first time

- Thoroughly clean your induction hob first. The induction hob should be treated with the same care as a glass surface.
- Switch on the ventilation in the room or open a window, as the appliance could emit an unpleasant smell during first use.
- Operate the appliance while observing all safety guidelines.

Induction cooking zone operation principle

An electric oscillator powers a coil placed inside the appliance. This coil produces magnetic fields which induce eddy currents in the cookware. The eddy currents induced by the magnetic field cause the cookware to heat up.

This requires the use of pots and pans whose base is ferromagnetic, in other words susceptible to magnetic fields.

Overall, induction technology is characterized by two advantages:

- Heat is only emitted by the cookware and energy use is optimised.
- There is no thermal inertia, since the cooking starts immediately when the pot is placed on the hob and ends once it is removed. This means the hob responds instantly to changes in power.

Certain sounds can be heard during normal use of the induction hob, which do not affect its correct operation.

- Low-frequency humming. This noise arises when the cookware is empty and stops when water is poured or food is placed in the cookware.

- High-frequency whizz. This noise arises in cookware made of multiple layers of different materials at maximum heat setting. The noise intensifies when using two or more cooking zones at maximum heat setting. The noise will stop or reduce when heat setting is reduced.
- Creaking noise. This noise arises in cookware made of multiple layers of different materials. The noise intensity depends on how the food is cooked.
- Buzzing. Buzzing can be heard when electronics cooling fan operates.

The noises that can be heard during the normal appliance operation are the result of the cooling fan operation, cooking method, cookware dimensions, cookware material and the heat setting. These noises are normal and do not indicate a fault.

Power Management

This function allows you to activate the demonstration mode and to limit the total maximum power of your induction hob to one of the following values: 2.8kW; 3.7kW; 4.5kW; 5.6kW; 7.35kW (maximum power).



You need to specify the total maximum power of your induction hob within 5 minutes of connecting the induction hob to the mains. To select a power setting, touch **I** to turn on the appliance and then touch and hold **III/IV** and **V** simultaneously for 3 seconds.

The twin display will show the previous setting or — if there was no previous setting — the default setting of 7.4kW shown as “74”. Use  and  to select the desired setting: Within 10 seconds of selecting the desired setting, touch and hold  for 3 seconds to confirm.

00	DEMO
28	2.8kW
37	3.7kW
45	4.5kW
56	5.6kW
74	7.4kW

 You will hear a beep and the selected maximum power setting will flash several times on the display and then the appliance will turn off. Now your operating induction hob will not exceed the total maximum power you selected.

 If you do not confirm the selected maximum power setting, your induction hob will turn off and operate with the previously selected maximum power or with the default power of 7.35kW.

When you select heat setting on individual cooking zones, the Power Management circuit will ensure that the selected total maximum power is not exceeded. Any setting that would cause the total maximum power to be exceeded will be unavailable to the user.

The Power Management circuit may disable a cooking zone if using it would cause the total maximum power of the appliance to be exceeded.

Hob Protection

If the hob has been installed correctly and is used properly, any protective devices are rarely required.

Fan: Protects and cools controls and power components. It can operate at two different speeds and is activated automatically. Fan runs until the electronic system has sufficiently cooled down regardless of the appliance or the cooking zones being turned on or off.

Temperature sensor: The temperature of electronic circuits is continuously monitored by a temperature sensor. If temperature is raised beyond a safe level, this protection system will reduce cooking zone heat setting or shut down the cooking zones adjacent to the overheated electronic circuits.

Pan detection: allows the hob to detect pans placed on a cooking zone. Small objects placed on the cooking zone (eg, spoon, knife, ring ...) will not be recognised as pans and the hob will not operate.

Pan detector

A pan detector is installed in all induction hobs. The pan detector starts heating automatically when a pan is detected on a cooking zone and stops heating when it is removed. This helps save electricity.

- When an suitable pan is placed on a cooking zone, the display shows the heat setting.
- Induction requires the use of suitable cookware with ferromagnetic base (see Table).

If a pan is not placed on a cooking zone or the pan is unsuitable, the symbol is displayed. The cooking zone will not operate. If a pan is not detected within 10 minutes, the cooking zone will be switched off.

Switch off the cooking zone using the touch control sensor field rather than by removing the pan.

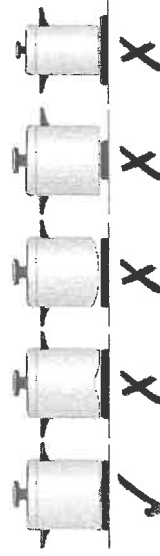


Pan detector does not operate as the on/off sensor.

The induction hob is equipped with electronic touch control sensor fields, which are operated by touching the marked area with a finger. Each time a sensor field is touched, an acoustic signal can be heard. When switching the appliance on or off or changing the heat setting, attention should be paid that only one sensor field at a time is touched. When two or more sensor fields are touched at the same time (except timer and child lock), the appliance ignores the control signals and may trigger a fault indication if sensor fields are touched for a long time. When you finish cooking switch off the cooking zone using touch control sensor fields and do not rely solely on the pan detector.

Selecting cookware for induction cooking

High-quality cookware is an essential condition for efficient induction cooking.

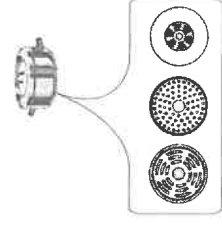


Cookware characteristics

- Always use high quality cookware, with perfectly flat base. This prevents the formation of local hot spots, where food might stick. Pots and pans with thick steel walls provide superior heat distribution.
- Make sure that cookware base is dry: when filling a pot or when using a pot taken out of the refrigerator make sure its base is completely dry before placing it on the cooking zone. This is to avoid

soiling the surface of the hob.

- Pan lids prevent heat from escaping and thus reduce heating time and lowers energy consumption.
- To determine if cookware is suitable, make sure that its base attracts a magnet.
- **Cookware base has to be flat for optimal temperature control by the induction module.**
- **The concave base or deep embossed logo of the manufacturer interfere with the temperature induction control module and can cause overheating of the pot or pan.**
- **Do not use damaged cookware such as cookware with deformed base due to excessive heat.**
- When you use large ferromagnetic base cookware, whose diameter is less than the total diameter of the cookware, only the ferromagnetic base heats up. This results in a situation where it is not possible to uniformly distribute the heat in the cookware. If the ferromagnetic area is reduced due to inclusion of aluminium parts then the effective heated area can be reduced. Problems with the detection of the cookware could arise or cookware may not be detected at all. To achieve optimum cooking results, the diameter of the ferromagnetic base should match that of the cooking zone. If cookware is not detected in a given cooking zone, it is advisable to try it in a smaller cooking zone.



For induction cooking us only ferromagnetic base materials such as:

- Enamelled steel.
- Cast iron.
- Special stainless steel cookware designed for induction cooking.

Marking of kitchen cookware	Check for marking indicating that the cookware is suitable for induction cooking. Use magnetic cookware (enamelled steel, ferrite stainless steel, cast iron). The easiest way to determine if your cookware is suitable is to perform the "magnet test": Find a generic magnet and check if it sticks to the base of the cookware.
Stainless steel	Cookware is not detected. With the exception of the ferrmagnetic steel cookware.
Aluminium	Cookware is not detected.
Cast iron	High efficiency. Caution: cookware can scratch the hob surface.
Enamelled steel	High efficiency. Cookware with a flat, thick and smooth base is recommended.
Glass	Cookware is not detected.
Porcelain	Cookware is not detected.
Cookware with copper base	Cookware is not detected.

The smallest useful diameter of cookware for a cooking zone:

Cooking zone diameter [mm]	The minimum diameter of the bottom of an enamelled steel cookware [mm]
160 - 180	110
180 - 200	
210 - 220	125
220 x 190	
260 - 280	

The minimum diameter of cookware made of materials other than enamelled steel may vary.

Control panel

- Immediately after the appliance is connected to electrical mains, all displays will light up briefly. Your appliance is then ready for use.
- The induction hob is equipped with electronic touch control sensors, which are operated by touching with a finger for at least 1 second.
- Touching of a sensor is accompanied by a beep to acknowledge.



Do not place any objects on the sensors of the control panel. Make sure that cookware is not placed beyond the outline of the cooking zone. If you place cookware too close to the control panel or you cover any sensors, the hob will automatically turn off for safety.

Turn on the appliance

Touch and hold the on/off **I** sensor for at least 3 seconds. The Hob indicates correct operation (active) when "00" is shown on the cooking zone displays.



If you do not set the desired heat setting of the cooking zone within 15 seconds of activating the appliance, it will turn off automatically.

Activate cooking zone and set the heat setting

- Turn on the hob with the **I** sensor.
- Place the cookware on the desired cooking zone.
- The cookware will be automatically detected and the relevant display will show flashing "00." This means that the selected cooking zone is active and you can set the power.

 If there are two or more pans on the hob when it is turned on, the hob will not activate the cooking zones automatically. You need to touch the sensor corresponding to your desired cooking zone.

- Use the heat setting touch sensors  and  to set the heat setting and it will be indicated on the display.
- The cooking zone operates.

 The cookware detection and automatic cooking zone activation only works for the first pan placed on the hob.

 The Booster function can be used for one field. It is not possible to activate two or more Boosters at the same time. Activation of the Booster function is not possible if the other pole is set too high the vertical power is already enabled for the Booster function.

Child lock

The Child Lock function disables all hob controls for cleaning or to prevent children from using the appliance. The Child Lock function can be set when the appliance is turned on or off. To enable or disable the Child Lock function, hold the  sensor for 3 seconds. When the lock is on, an indicator light next to the  sensor is on.

 When the hob is turned on and locked, you can turn it off immediately by touching the  sensor.

 Disconnecting the appliance from the mains electrical supply deactivates the Child Lock.

Residual heat indicator “h”, “H”

When you have finished cooking, the induction hob glass within the cooking zone is still hot, this is called residual heat.

If the glass temperature is higher than 60°C*, display of the cooking zone shows “H”.

If the glass temperature is 45°C* – 60°C*), the cooking zone display shows “h” (low residual heat).

* *Temperatures are approximate*

 When the residual heat indicator is on, do not touch the cooking zone as there is a risk of burns and do not place on it any items sensitive to heat!

 The “H” or “h” residual heat indicators are not displayed during a power outage. However, cooking zones may still be hot!

Deactivate cooking zones

Deactivate a cooking zone by doing one of the following:

- Turn off the hob with the **I** sensor.
- Touch and hold the **BA** sensor for 3 seconds.
- Activate the cooking zone - simultaneously touch and hold the heat setting touch sensors **+** and **-**.
- Activate the cooking zone and use the heat setting touch **-** sensor to set the heat setting to "0".

Turn off the appliance

The appliance operates when at least one cooking zone is on.

- Turn off the hob with the **I** sensor.



If a cooking zone is still hot, the relevant display will show the letter "H" or "h" to indicate residual heat. For description of the symbol, refer to the previous page (19).

Booster function "P"

The Booster Function increases the nominal power of the Ø 210 mm cooking zone from 2000W to 2800W, and the Ø 160 mm cooking zone from 1400W to 2100W.

- Place the cookware on the desired cooking zone.
- The cookware will be automatically detected and the relevant display will show flashing "00."
- Touch the "P" sensor to activate the Booster function. The display will show the letter "P."

Turn off the Booster function:

- Touch the Booster sensor or touch **-** to reduce the heat setting.



The booster function can be activated for up to 5 minutes. Then the power will be reduced to level 14 (nominal power). The power will also be reduced to the nominal power if any hob components overheat.

You can reactivate the Booster function when the internal components cool down to a safe temperature. This function will not start automatically.

When you take the cookware off the cooking zone when the Booster function is on, the 5-minute countdown will not be interrupted.

CDA

BUILT-IN OVEN
MODEL: SL100SS
TYPE: 12246.3eEdDVX

230V~ 50Hz

2,8kW



Product code 57310
Serial No. **00455731020124**



00455731020124

Imported and serviced by
The CDA Group Ltd
Nottingham, UK, NG13 9HY
Produced by
Amica S.A., Mickiewicza 52,
64-510 Wronki, Poland

SL100SS

Seven function electric oven

Use and maintenance

First use of the oven

In order to remove oil residues accumulated during the manufacturing process and dust accumulated during storage and transport, we recommend a preliminary cleaning before first use. This is to protect your health and provide optimum quality in cooking.

Preliminary heating

1. Remove any packaging elements from the oven cavity
2. Turn on ventilation or extractor fan in the room or open a window
3. Set the oven to 250°C using the fan oven function
4. Allow to heat for approximately 30 minutes
5. Turn oven off and allow to cool
6. To clean the oven use a well wrung-out cloth with warm water and a small amount of washing up liquid
7. Dry with a clean cloth

A slightly unpleasant smell may be emitted during this process due to the vaporising of oil residue used to protect the oven during storage.

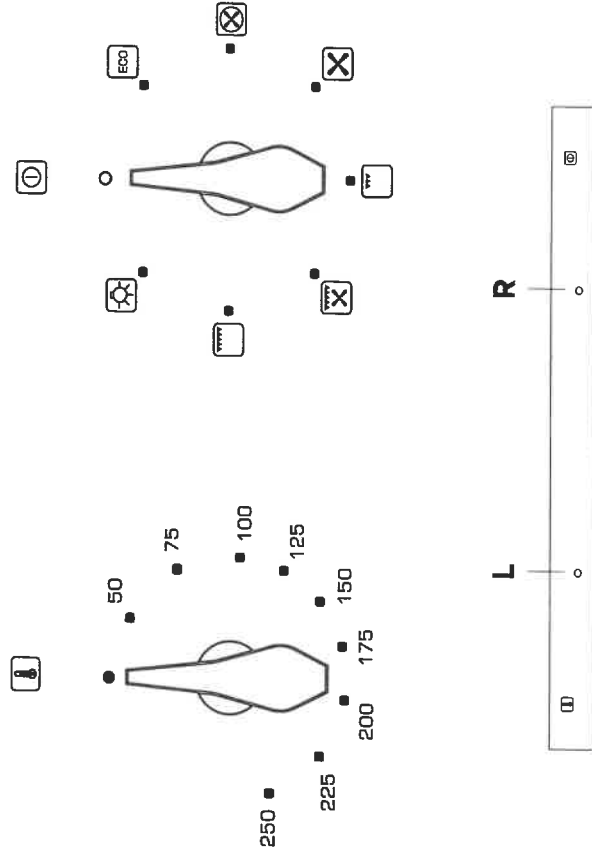
Do not use corrosive or abrasive powders when cleaning the appliance as they can damage the surface

Oven functions and operation

The ovens operations are controlled by the function selector knob on the right side of the control panel and the temperature selector knob on the left side.

Please note:

Only when the temperature has been selected will the oven begin to heat up.



Switching on the oven is indicated by two signal lights, **L** and **R**. When **R** is illuminated it signifies the oven is working. The **L** light indicates the temperature has been set; once this light goes out it means the desired temperature setting has been reached. If a recipe recommends placing dishes in a preheated oven, this should not be done until the **L** light goes out for the first time. When baking, the **L** light will temporarily come on and go out indicating temperature is being maintained inside the oven.

Oven functions and operation

o / ●

Oven is off



Eco heating

This is an optimised heating function designed to save energy. When using this function the oven light is intentionally left off.



Fan oven

This function uses the circular heating element with a temperature between 50°C and 250°C. The fan then circulates the hot air which helps to achieve uniform heat distribution.



Defrost

This function uses the fan to circulate air at ambient temperature within the oven which helps to accelerate the defrosting process.



Half grill

This function radiates heat from the grill element. This fully temperature variable grill can be set between 50°C and 250°C maximum.



Fanned full grill

This function radiates heat from the grill element and the top element but also uses the fan to circulate the hot air. The hot air is distributed over and under the food that you are grilling. This fully temperature variable grill is ideal for grilling fish or other foods where the appearance could be spoiled by a normal grill function. It can be set between 50°C and 190°C maximum.



Full grill

This function radiates heat from the grill element and the top element. This fully temperature variable grill is ideal for grilling a full family meal. It can be set between 50°C and 250°C maximum.



Light

The oven light will be turned on.

Using the grill

Important!

When using any grill function the oven door should be kept closed. When the grill is in use accessible parts can become hot; it is advisable to keep children away from the oven.

In order to switch on the grill you need to:

- Set the function selector knob to the desired grill setting
- Heat the oven for approximately 5 minutes with the oven door shut
- Insert a tray on to the appropriate cooking level; if you are grilling food directly on the wire shelf, place a tray on the level immediately below
- Close the oven door

When using the half grill or full grill functions the maximum temperature that can be set is 220°C. The maximum the fanned full grill can be set to is 190°C.

ECO heating

ECO heating is an optimised heating function designed to save energy when preparing food. You cannot reduce the cooking time by setting a higher temperature; preheating the oven is not recommended. Do not change the temperature setting and do not open the oven door during cooking. The levels listed in the table below can be found around the edge of the oven cavity when the door is open

Type of dish	Oven function	Temperature °C	Level	Time (min)
Sponge cake		180 - 200	2-3	50 - 70
Muffins		180 - 200	2	50 - 70
Fish		190 - 210	2-3	45 - 60
Beef		200 - 220	2	90 - 120
Pork		200 - 220	2	90 - 160
Chicken		180 - 200	2	80 - 100

Practical tips

The times given in the table below apply to a dish that is placed in to a cold oven. For a preheated oven the times should be reduced by 5 - 10 minutes. The figures given below are approximate and can be altered based on your own experience and cooking preferences. The levels listed in the table below can be found around the edge of the oven cavity when the door is open

Type of dish	Heating Function	Level	Time [Min]	Temperature [°C]
Muffins		3	25 - 40	155 - 170
Fish		2 - 3	45 - 60	160 - 180
Fish		2 - 3	60 - 70	190
Sausages		4	14 - 18	220
Beef		2	120 - 160	160 - 180
Pork		2	90 - 120	160 - 190
Chicken		2	70 - 90	180 - 190
Chicken		2	60 - 70	175 - 190
Vegetables		3	40 - 50	170 - 190

|C|D|A|

VM131 Built-In Microwave Oven

Manual for Installation, Use and Maintenance

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Important

- Read the user instructions carefully before using the oven for the first time.
- Follow the instructions for first use of the oven.
- Clean the oven regularly.
- Remove spills as soon as they occur.
- Always use oven gloves when removing items from the oven.
- Do not allow children near the oven when in use.
- Children must not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cable out of reach of children less than 8 years old.
- Do not place any cooking utensils or plates directly on the oven base.
- Do not perform maintenance or cleaning of the oven without first switching off the electricity supply. If the oven has recently been used, allow to cool.
- Do not use abrasive cleaners or powders that will scratch the surface of the appliance.
- Do not attempt to repair the internal workings of your oven.
- Install or locate this oven only in accordance with the installation instructions provided.
- Accessible surfaces are liable to get hot during use.
- Keep the electrical cable away from heated surfaces, and do not cover any vents on the oven.

Important - Microwave Cooking

- Do not attempt to operate this microwave oven with the door open or ajar. It is important not to alter or tamper with the safety interlocks.
- Do not place anything between the oven front face and the door, or allow soil or cleaning residues to accumulate on sealing surfaces.
- **WARNING: If the door, door seal or interlocks are damaged, the oven must not be used until it is repaired by a suitably qualified person.**
- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- **WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.**
- Only use utensils suitable for use in microwave ovens.
 - Do not use metal pans or dishes with metal handles.
 - Do not use anything with metal trim.
 - Do not use melamine dishes as they contain a material which will absorb microwave energy. This may cause the dishes to crack or char and will slow down the cooking speed.
 - Do not cook in a container with a restricted opening, such as a carbonated drinks bottle or salad oil bottle, as they may explode if heated in a microwave oven.
 - Do not use conventional meat or sugar thermometers.
 - Remove wire twist-ties from bags before placing bags in the oven.

- The oven should be cleaned regularly and any food deposits should be removed.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, books etc. inside the oven.
- Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc. without first piercing it several times with a fork.
- If the supply cable is damaged, it must be replaced by the manufacturer, its approved service agent or similarly qualified persons in order to avoid a hazard.
- Do not store or use this appliance outdoors.
- Do not use this oven near water, in a wet basement or near a swimming pool.
- Do not let the power cable hang over the edge of a table or worktop.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surfaces that could adversely affect the life of the appliance and possibly result in a hazardous situation.

- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Always have the glass tray, roller arms, coupling and roller track in place when operating the microwave oven.
- Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other non-food items, or for sterilizing purposes.
- Do not operate the microwave oven when empty. This could damage the oven.
- Do not insert any object into the openings on the outer case.
- Do not at any time remove parts from the oven such as the feet, coupling, screws, etc.
- Do not cook food directly on the glass turntable. Place food in/on proper cooking utensils before placing in the oven.
- Do not attempt to deep-fry foods in the oven.
- Please remember that a microwave oven only heats the liquid in a container rather than the container itself. Therefore, even though the lid of a container is not hot to the touch when removed from the oven, the food/liquid inside will be releasing the same amount of steam and/or spitting when the lid is removed as in conventional cooking.

Quick Start Microwave Cooking

There are two different quick start microwave cooking options that can be used when the oven is in standby mode:-

- Press the "Start/+30 Sec/Confirm" button once and the oven will cook on 100% microwave power for 30 seconds: This cooking time can be increased in 30 second increments by repeatedly pressing the "Start/+30 Sec/Confirm" button.
- Turn the "Timer/Weight/Auto Menu" knob anticlockwise to set a cooking time, then press the "Start/+30 Sec/Confirm" button once and the oven will cook on 100% microwave power for the set time.

Note: Pressing the "Start/+30 Sec/Confirm" button once will increase the cooking time by 30 seconds.

Defrost by Weight

- Press the "Defrost (g)" button once. The Display will show "dEF1".
- Turn the "Timer/Weight/Auto Menu" knob to select the weight of food, between 100g - 2000g.
- Press the "Start/+30 Sec/Confirm" button to start defrosting.

Defrost by Time

- Press the "Timed Defrost" button once. The Display will show "dEF2".
- Turn the "Timer/Weight/Auto Menu" knob in either direction to set the cooking time. This can be set between "00:05" and "95:00" minutes.
- Press the "Start/+30 Sec/Confirm" button to start defrosting: The power level is set at 30% and is not adjustable for this function.

Auto Menu

- Turn the "Timer/Weight/Auto Menu" knob clockwise to select a cooking menu: The menu number from "A-1" to "A-10" will show in the display.
- Press the "Start/+30 Sec/Confirm" button to confirm the menu.
- Turn the "Timer/Weight/Auto Menu" knob to select the cooking weight from the available options in the table on the next page.
- Press the "Start/+30 Sec/Confirm" button to start cooking.

Minute Minder

- Press the "Timer" button once: The display will show "00:00".
- Turn the "Timer/Weight/Auto Menu" knob in either direction to set the time required.
- Press the "Start/+30 Sec/Confirm" button to confirm the setting: The clock indicator will be illuminated and count down the remaining time.
- When the set time is reached, the beeper will sound 5 times then the display will revert back to showing the current time.

Programme Status

- During microwave, grill or combination cooking, the current power level can be displayed by pressing the "Microwave" button once. The power level will be displayed for 3 seconds.
- During cooking programmes, the current time can be displayed by pressing the "Clock" button once. The time will be displayed for 3 seconds.

Auto Menu Details

Menu Number	Food Type	Weight	Display Shows
A-1	Pizza	200g	200
		400g	400
A-2	Potato	200g	200
		400g	400
		600g	600
A-3	Meat	250g	250
		350g	350
		450g	450
A-4	Fish	250g	250
		350g	350
		450g	450
A-5	Vegetables	200g	200
		300g	300
		400g	400
A-6	Drinks	1 (approx. 120ml)	1
		2 (approx. 240ml)	2
		3 (approx. 360ml)	3
A-7	Pasta	50g (plus 450ml cold water)	50
		100g (plus 800ml cold water)	100
A-8	Popcorn	50g	50
		100g	100
		200g	200
A-9	Chicken	400g	400
		600g	600
		800g	800
A-10	Reheat	200g	200
		400g	400
		600g	600

Key Lock:

When the oven is in standby mode the keys can be locked to reduce the risk of accidentally switching the oven on.

- Press the “Stop / Clear” button for 3 seconds, there will be a long beep as the key lock is engaged.
 - If the time is set, the display will show the locked symbol.
 - If the time is not set, the display will show “”.
- To unlock the keys, press the “Stop / Clear” button for another 3 seconds, there will be a long beep as the key lock is released.



Register your
new device on
MyBosch now and
get free benefits.
[bosch-home.com/
welcome](http://bosch-home.com/welcome)



Fridge-freezer

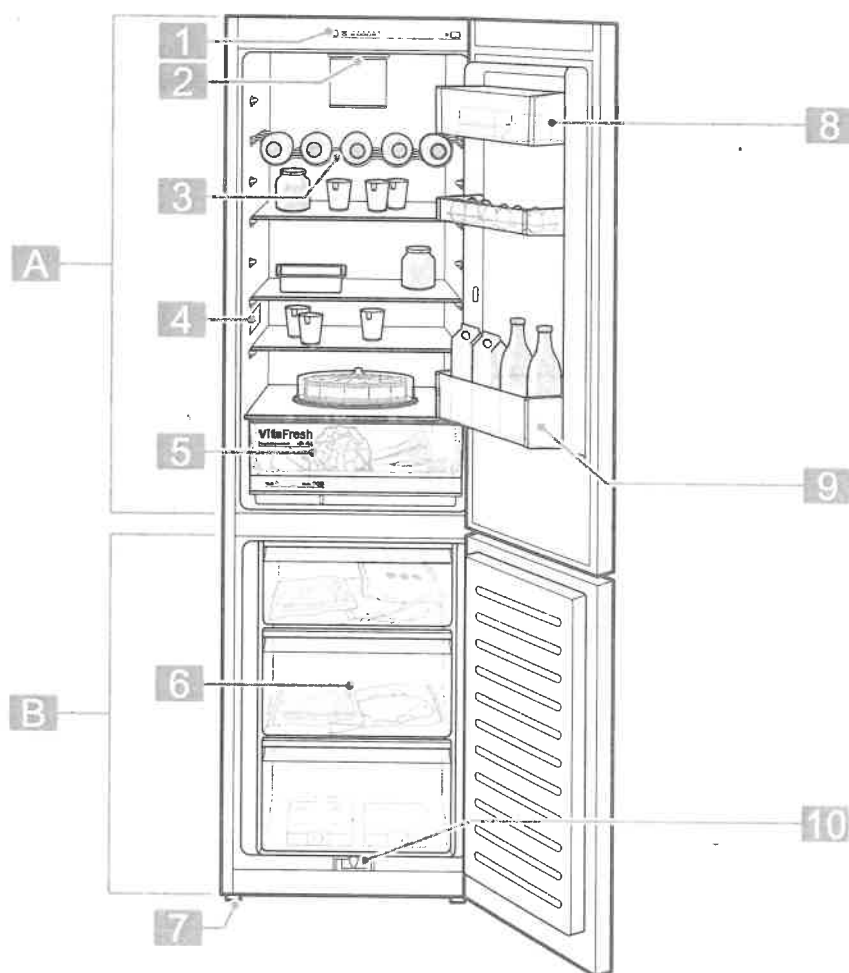
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[en]	Information for Use	Fridge-freezer	2
[tr]	Kullanım kılavuzu	Soğutucu/Dondurucu kombine cihazı	28

5 Familiarising yourself with your appliance

5.1 Appliance

You can find an overview of the parts of your appliance here.



1

A Refrigerator compartment
→ Page 17

B Freezer compartment
→ Page 17

1 Control panel → Page 14

2 Lighting

3 Bottle shelf → Page 15

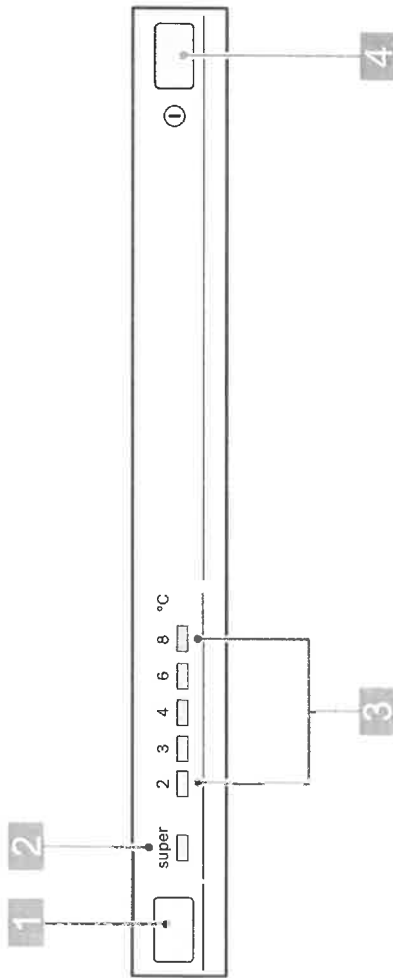
- 4** Rating plate → Page 26
- 5** Fruit and vegetable container with humidity control → Page 15
- 6** Frozen food container → Page 22
- 7** Screw foot

- 8** Butter and cheese compartment → Page 15
- 9** Door storage compartment for large bottles → Page 15
- 10** Condensation outlet

Note: Deviations between your appliance and the diagrams may differ with regard to their features and size.

5.2 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.



6 Features

The features of your appliance depend on the model.

6.1 Shelf

In order to achieve an improved overview and to remove food more quickly, pull out the shelf. To vary the shelf as required, you can remove the shelf and re-insert it elsewhere.
→ "Removing the shelf", Page 22

- 1** The set temperature button sets the temperature of the refrigerator compartment.
- 2** super lights up when Super freezing is switched on.
- 3** Displays the set temperature for the refrigerator compartment in °C.
- 4** switches the appliance on or off.

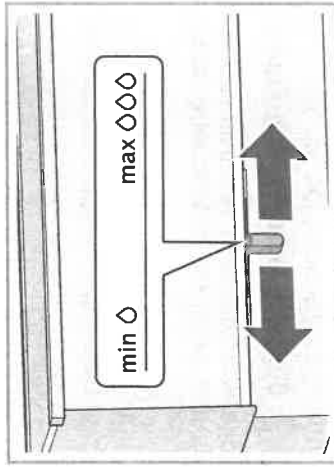
6.2 Bottle shelf

Store bottles securely on the bottle shelf.

To vary the bottle shelf as required, you can remove the bottle shelf and re-insert it elsewhere.
→ "Removing the shelf", Page 22

6.3 Fruit and vegetable container with humidity control

Store fresh fruit and vegetables loose in the fruit and vegetable container. Cover any chopped fruit and vegetables, or store in air-tight packaging. You can adjust the humidity in the fruit and vegetable container using the humidity controller. This allows fresh fruit and vegetables to be stored for longer than with conventional storage.



The air humidity in the fruit and vegetable container can be set according to the type and amount of food to be stored by moving the humidity control:

- Low humidity **min** required when primarily storing fruit or mixed items, or if the appliance is very full.
- High humidity **max** required when primarily storing vegetables or when the appliance is not very full.

Condensation may form in the fruit and vegetable container depending on the food and quantity stored. Remove the condensation with a dry cloth and adjust the air humidity to a lower setting using the humidity controller.

To ensure that the quality and aroma are retained, store fruit and vegetables that are sensitive to cold outside of the appliance at temperatures of approx. 8 °C to 12 °C, e.g. pineapple, bananas, citrus fruits, cucumbers, courgettes, peppers, tomatoes and potatoes.

6.4 Butter and cheese compartment

Store butter and hard cheese in the butter and cheese compartment.

6.5 Door rack

To adjust the door rack as required, you can remove the door rack and re-insert elsewhere.
→ "Removing door rack", Page 22

7 Basic operation

7.1 Switching on the appliance

1. Press .
- ✓ The appliance begins to cool.
- 2 Set the required temperature.
→ Page 16

7.2 Operating tips

- Once you have switched on the appliance, the set temperature is only reached after several hours.

Do not put any food in the appliance until the set temperature has been reached.

- When you close the door, a vacuum may be created. The door is then difficult to open again. Wait a moment until the vacuum is offset.
- The temperature in the appliance varies due to the following conditions:
 - How often the appliance is opened
 - Load capacity
 - Temperature of newly stored food
 - Ambient temperature
 - Direct sunlight

7.3 Switching off the appliance

- ▶ Press ①.

7.4 Setting the temperature

Setting the refrigerator compartment temperature

- ▶ Press the set temperature button repeatedly until the temperature display shows the required temperature.

The recommended temperature in the refrigerator compartment is 4 °C.

→ "OK" sticker", Page 17

Setting the freezer compartment temperature

- ▶ In order to set the freezer compartment temperature, change the refrigerator compartment temperature → Page 16.

The refrigerator compartment temperature influences freezer compartment temperature. Refrigerator

compartment temperatures that are set to warm generate warmer freezer compartment temperatures.

8 Additional functions

Find out which additional functions can be used for your appliance.

8.1 Super freezing

With Super freezing, the freezer compartment cools as cold as possible. Switch on Super freezing four to six hours before placing food weighing 2 kg or more into the freezer compartment.

In order to utilise the freezer capacity, use Super freezing.
→ "Prerequisites for freezing capacity", Page 18

Note: When Super freezing is switched on, increased noise may occur.

Switching on Super freezing

- ▶ Press the set temperature button until "super" lights up.

Note: After approx. 54 hours, the appliance switches to normal operation.

Switching off Super freezing

- ▶ Press the set temperature button repeatedly until the temperature display shows the required temperature.

9 Refrigerator compartment

You can keep meat, sausage, fish, dairy products, eggs, prepared meals and pastries in the refrigerator compartment.

The temperature can be set from 2 °C to 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 longer the food remains fresh.

9.1 Tips for storing food in the refrigerator compartment

- Only store food when fresh and undamaged.
- Store food covered or in air-tight packaging.
- To avoid impeding the circulation of air and to prevent food from freezing, do not place food so that it has direct contact with the back wall.
- Allow hot food and drinks to cool down first before placing in the appliance.
- Observe the best-before date or use-by date specified by the manufacturer.

9.2 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.

Tip: Store highly perishable food such as fish, sausages and meat in the coldest zone.

Warmest zone

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

Tip: Store food that does not spoil easily in the warmest zone, e.g. hard cheese and butter. Cheese can then continue to release its aroma and the butter will still be easy to spread.

9.3 "OK" sticker

The "OK" sticker lets you check whether the refrigerator compartment reaches the safe temperature ranges of +4 °C or colder recommended for food.

The "OK" sticker is not included with all models.

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

→ "Setting the refrigerator compartment temperature", Page 16

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



Correct setting

10 Freezer compartment

You can store frozen food, freeze food and make ice cubes in the freezer compartment.

The temperature in the freezer compartment depends on the temperature in the refrigerator compartment. Long-term storage of food should be at -18 °C or lower.

The freezer compartment can be used to store perishable food long-term. The low temperatures slow down or stop the spoilage.

10.1 Freezing capacity

The freezing capacity indicates the quantity of food that can be frozen right through to the centre within a specific period of time.

Information on freezing capacity can be found on the rating plate. → "Appliance", Fig. 21/4, Page 14

Prerequisites for freezing capacity

1. Approx. 24 hours before placing fresh food in the appliance, switch on Super freezing. → "Switching on Super freezing", Page 16
2. Place food in the middle frozen food container first.

10.2 Fully utilising the freezer compartment volume

Learn how to store the maximum amount of frozen food in the freezer compartment.

1. Remove all fittings from the freezer compartment. → Page 22
2. Store food directly on the shelves and on the floor of the freezer compartment.

10.3 Tips for storing food in the freezer compartment

- Store food in air-tight packaging.
- Do not bring food which is to be frozen into contact with frozen food.
- Place the food over the whole area of the frozen food containers.

- To ensure that the air can circulate freely in the appliance, push the frozen food containers in as far as they will go.

10.4 Tips for freezing fresh food

- Freeze fresh and undamaged food only.
- Freeze food in portions.
- Cooked food is more suitable than food that can be eaten raw.
- Vegetables: Wash, chop up and blanch before freezing.
- Fruit: Wash, pit and perhaps peel, possibly add sugar or ascorbic acid solution.
- Food that is suitable for freezing includes baked items, fish and seafood, meat, game, poultry, eggs without shells, cheese, butter and quark, ready meals and leftovers.
- Food that is unsuitable for freezing includes lettuce, radishes, eggs in shells, grapes, raw apples and pears, yoghurt, sour cream, crème fraîche and mayonnaise.

Packing frozen food

If you select suitable packaging material and the correct type of packaging, you can determine the product quality and prevent freezer burn.

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

10.5 Shelf life of frozen food at -18 °C

Food	Storage time
Fish, sausages, prepared meals and baked goods	up to 6 months
Poultry, meat	up to 8 months
Vegetables, fruit	up to 12 months

The imprinted freezer calendar indicates the maximum storage duration in months at a constant temperature of -18 °C.

10.6 Defrosting methods for frozen food

⚠ CAUTION

Risk of harm to health!

During the thawing process, bacteria may multiply and spoil the frozen food.

- ▶ Do not refreeze food after it has been defrosted or started to defrost.
- ▶ Refreeze food only after cooking.
- ▶ These items should no longer be stored for the maximum storage period.
- Defrost animal-based food, such as fish, meat, cheese, quark, in the refrigerator compartment.
- Defrost bread at room temperature.
- Prepare food for immediate consumption in the microwave, in the oven or on the hob.

11 Defrosting

11.1 Defrosting in the refrigerator compartment

When the appliance is operating, condensation droplets or frost form on the rear panel of the refrigerator compartment due to functional reasons. The back panel in the refrigerator compartment defrosts automatically.

Condensation runs through the condensation channel into the drainage hole to the evaporation pan and does not have to be wiped away.

To ensure that the condensation can drain and odours do not form, observe the following information:

Cleaning the condensation channel and drainage hole → Page 21.

11.2 Defrosting in the freezer compartment

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.

Defrosting the freezer compartment

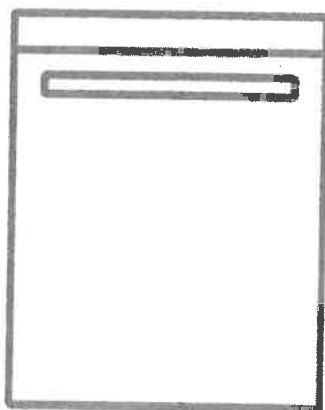
Regularly defrost the freezer compartment.

1. Switch on Super freezing approx. four hours before defrosting. → "Switching on Super freezing", Page 16

This means that the food reaches very low temperatures and it can be stored for longer at room temperature.

CDA

EN Dishwasher / User Manual



CDI6210

4.8 Detergent Usage

Only use detergents specifically designed for domestic dishwashers. Keep your detergents in cool, dry places out of reach of children.

Add the proper detergent for the selected program to ensure the best performance. The amount of detergent needed depends on the cycle, load size, and soil level of dishes.

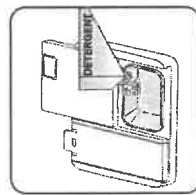
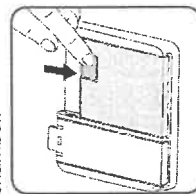
Do not fill detergent into the detergent compartment more than required; otherwise you can see whitish streaks or bluish layers on glass and dishes and may cause glass corrosion. Continued use of too much detergent may cause machine damage. Using little detergent can result in poor cleaning and you can see whitish streaks in hard water.

See the detergent manufacturer's instructions for a further information.

4.9 Filling The Detergent

Push the latch to open the dispenser and pour in the detergent.

Close the lid and press it until it locks in place. The dispenser should be refilled just before the start of each programme. If the dishes are heavily soiled, place additional detergent in the pre-wash detergent chamber.



4.10 Using Combined Detergents

These products should be used according to the manufacturer's instructions.

Never put combined detergents into the interior section or the cutlery basket.

Combined detergents contain not only the detergent but also rinse-aid, salt replacement substances and additional components depending on the combination. We recommend you do not use combined detergents in short programmes.

Please use powder detergents in such programmes.

If you encounter problems when using combined detergents, please contact the detergent manufacturer.

When you stop using combined detergents, make sure that water hardness and rinse aid settings are set to the correct level.

4.11 Rinse-aid Usage

The rinse aid helps to dry the dishes without streaks and stains. Rinse-aid is required for stain-free utensils and clear glasses. The rinse aid is automatically released during the hot rinse phase. If rinse aid dosage setting set too low, whitish stains remains on dishes and dishes do not dry and washed clean.

If rinse aid dosage setting set too height, you can see bluish layers on glass and dishes.

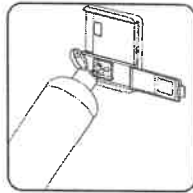
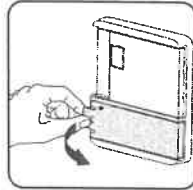
4.12 Filling The rinse-aid and setting

To fill the rinse aid compartment, open the rinse-aid compartment cap. Fill the compartment with rinse aid to the MAX level and then close the cap. Be careful not to overfill the rinse aid compartment and wipe up any spills.

In order to change the rinse aid level, follow the below steps before turning on the machine:

- Open the door of the machine.
- Turn on the machine, and press the Programme button as soon as the machine is turned on.
- Hold down the Programme button until "rA" disappears. Rinse aid setting follows water hardness setting.
- The machine will display the last setting.
- Change the level by pressing the programme button.
- Turn off the machine to save the setting.

The factory setting is "4". If the dishes are not drying properly or are spotted, increase the level. If blue stains form on your dishes, decrease the level.



Level	Brightener Dose	Indicator
1	Rinse-aid not dispensed	r1 is shown on the display.
2	1 dose is dispensed	r2 is shown on the display.
3	2 doses are dispensed	r3 is shown on the display.
4	3 doses are dispensed	r4 is shown on the display.
5	4 doses are dispensed	r5 is shown on the display.

5 LOADING YOUR DISHWASHER

For best results, follow these loading guidelines.

Loading the household dishwasher up to the capacity indicated by the manufacturer will contribute to energy and water savings.

Manual pre-rinsing of tableware items leads to increased water and energy consumption and is not recommended. You can place cups, glasses, stemware, small plates, bowls, etc. in upper basket. Do not lean long glasses against one another or they cannot remain steady and may receive damage.

When placing long stem glasses and goblets, lean them against the basket edge or rack and not against other items.

Place all containers such as cups, glasses and pots into the dishwasher with the opening facing downwards otherwise water can collect on items.

If there is cutlery basket in machine, you are recommended to use the cutlery grid in order to obtain the best result. Place all large (pots, pans, lids, plates, bowls etc.) and very dirty items in the lower rack.

Dishes and cutlery should not be placed above each other.

⚠ WARNING: Take care not to obstruct the rotation of spray arms.

⚠ WARNING: Make sure after loading the dishes do not prevent opening the detergent dispenser.

5.1 Recommendations

Remove any coarse residue on dishes before placing the dishes in the machine. Start the machine with full load.



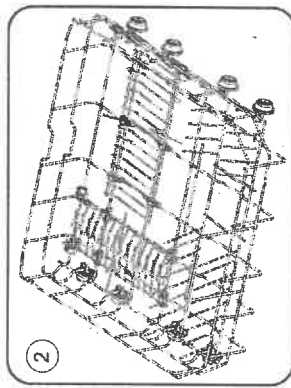
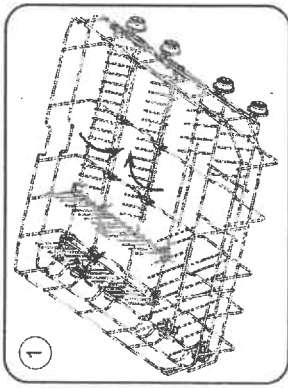
Do not overload the drawers or place dishes in the wrong basket.



WARNING: To avoid any possible injuries, place long-handle and sharp-pointed knives with their sharp points facing down or horizontally on the baskets.

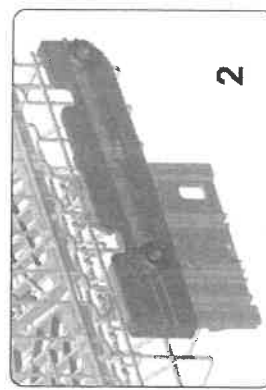
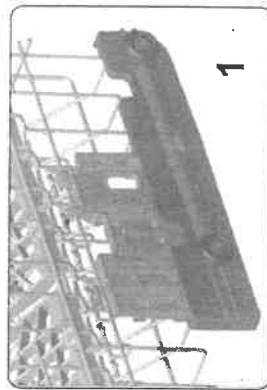
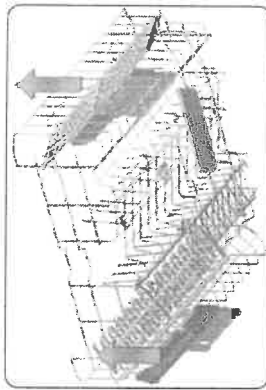
Four Folding Racks (15 pc)

The folding racks allow easier placement of larger items, such as pots and pans. Each section can be folded separately. The racks can be raised up, or folded down, as shown in the images.



Height Adjustment

The upper basket includes a mechanism which enables the height of the basket to be adjusted up (1) or down (2) without having to remove the basket. Hold the basket on both sides and pull it up or push it down, ensuring both sides of the upper basket are in the same position.



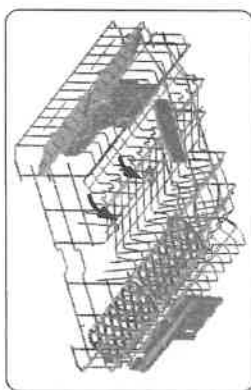
6 PROGRAMME TABLE

	P1	P2		P3	P4	P5	P6	P7
Program Name:	Eco	Intensive 65°C (Model depending)	Auto (Model depending)	Hygiene 70°C	Super 50'	Delicate 40°C	Quick 30' 40°C	Prewash
Type of Soil:	Standard program for normally soiled daily using dishes with reduced energy and water consumptions.	Suitable for heavily soiled dishes.	Auto program for heavily soiled dishes.	Suitable for heavily soiled dishes requiring hygienic washing.	Suitable for normally soiled daily dishes with faster program.	Suitable for lightly soiled delicate dishes.	Suitable for lightly soiled dishes and quick wash.	Suitable to rinse dishes that you plan to wash later.
Level of Soil:	Medium	Heavy	Heavy	Heavy	Medium	Light	Light	Light
Amount of Detergent: A: 25 cm3 B: 15 cm3*	A	A	A	A	A	A	A	-
Program Duration (h:min)	03:41	01:57	01:25 - 01:57	02:07	00:50	01:14	00:30	00:15
Electricity consumption (kWh/cycle)	0.965	1.700	1.450 - 1.700	1.900	1.100	0.880	0.740	0.020
Water consumption (l/cycle)	9.0	17.2	11.9 - 17.2	16.0	12.0	16.0	12.4	4.5

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Foldable racks

Foldable racks on the upper basket are designed in order to let you place big items easier such as pots, pans, etc. If requested, each part can be folded separately, or all of them can be folded and larger spaces can be obtained. You can use foldable racks by raising them upwards, or by folding down.



EN - 20

SOFT TOUCH

Top basket

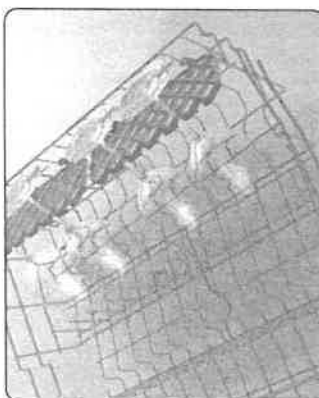
Height Adjustable Rack

These racks are designed to increase the capacity of the top basket. You can place your glasses and cups on the racks. You can adjust the height of these racks. Thanks to this feature, you can place different sizes of glasses under these racks.

Thanks to height adjustment plastics mounted on the basket, you can use your racks in 2 different heights. In addition, you can place long forks, knives and spoons on these racks laterally, so that they do not block the revolution of propeller.

The soft touch feature on the racks serves to place the fine stemmed glass.

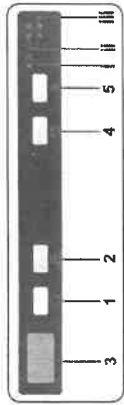
The wineglass is placed in the area shown at the picture.



- The program duration may change according to the amount of dishes, the water temperature, the ambient temperature and selected additional functions.
- Values given for programmes other than the eco programme are indicative only if your model has turbidity sensor, it has Auto program instead of Intensive program.
- Eco programme is suitable to clean normally soiled tableware, that for this use, it is the most efficient programme in terms of its combined energy and water consumption, and that it is used to assess compliance with the EU ecodesign legislation.
- Washing tableware in a household dishwasher usually consumes less energy and water in the use phase than hand dishwashing when the household dishwasher is used according to the manufacturer's instructions.
- Only use powder detergent for short programs.
- Short programs do not include drying.
- To assist drying, we recommend slightly opening the door after a cycle is complete.
- You can access the product database where the model information is stored by reading the QR code on the energy label.

NOTE: According to regulations 1016/2010 and 1059/2010, Eco program energy consumption values may differ. This table is in line with regulations 2019/2022 and 2017/2022.

7 THE CONTROL PANEL



1. On/Off button
2. Program Selection Button
3. Delay Button
4. Delay Button
5. Half Load Button
 - i. Half Load Led
 - ii. Salt Indicator
 - iii. Rinse Aid Indicator

1. On/Off Button

Switch the machine on by pressing On / Off button. When machine is on, "--" will be shown on the Display (3).

2. Program Selection Button

Select a suitable programme for your dishes by pressing Program Selection button. The programme will start automatically when the door is closed.

3. Display

The Display shows the number and total time of the selected programme alternately and the remaining time during operation.

4. Delay Button

Press the Delay button to delay the start time of the selected programme for 1 hour up to 19 hours. Pressing the button once delays the start time for 1 hour, and continuing to press will increase the delay time. Press the Delay button to change or cancel the delayed start. If you switch off the machine while delay timer is active, the delayed time is cancelled.

5. Half Load Button

Press the Half Load button to reduce the duration of the selected programme, and therefore decrease your energy and water consumption. When Half Load option is selected, Half Load led (i) will illuminate.

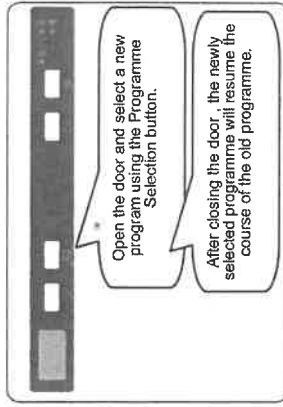
NOTE: If you decide not to start the selected programme, please see the "Changing a Programme" and "Cancelling a Programme" sections.

NOTE: When there is insufficient softening salt, the Salt Lack Warning Indicator (ii) will illuminate to indicate the salt chamber needs filling.

NOTE: When there is insufficient rinse aid, the Rinse Aid Lack Warning Indicator (iii) will illuminate to indicate the rinse aid chamber needs filling.

Changing a Programme

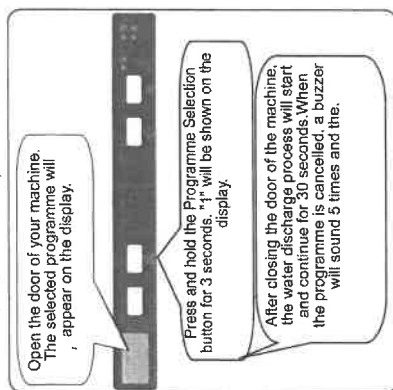
Follow the steps below if you would like to change the programme while in operation.



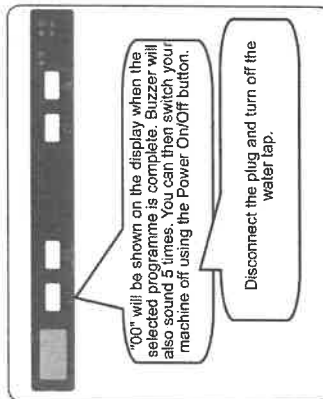
NOTE: Open the door slightly at first to avoid water spillage if you wish to stop the wash programme before it is complete

Cancelling a Programme

Follow the steps below if you would like to cancel a programme while in operation.



Switching the Machine Off



NOTE: Do not open the door before the programme is complete.

NOTE: If the door of the machine is opened or the power is cut off while a programme is in operation, the programme will continue when the door is closed or the power returns.

NOTE: If the power is cut or the machine door is opened during the drying process, the programme will terminate. Your machine will now be ready for a new programme selection.

Buzzer Sound Control

To change the buzzer sound level, follow the below steps:

1. Open the door and press Programme (2) and Delay (4) buttons simultaneously for 3 seconds.
2. When sound setting is recognized, buzzer gives a long sound and machine will display last set level, from "S0" to "S3".
3. To decrease sound level press Programme button (2). To increase sound level, press Delay button (4).
4. To save the selected sound level, turn off the machine.

"S0" level means all voices are off. Factory setting is "S3".

Save Power Mode

To activate or deactivate save power mode, follow the below steps:

1. Open the door and press Delay (4) and Half Load (5) buttons simultaneously for 3 seconds.
2. After 3 seconds, the machine will display last Setting, "IL1" or "ILO".
3. When Save Power Mode is activated, "IL1" will be displayed. On this mode, interior lights will turn off 4 minutes after the door is opened, and the machine will turn off after 15 minutes of no activity in order to save energy.

4. When Save Power Mode is deactivated "ILO" will be displayed. If Save Power Mode is inactive, interior lights will be on as long as the door is open, and the machine will always be on unless it is turned off by user.
5. To save the selected setting, turn off the machine.

In factory setting, Save Power Mode is active.

Infoled 2.1 (Model Dependent)

LED Indicator	State of the Machine
Red, continuous	The machine is running a program.
Red, flashing	A program is cancelled.
Red, flashing rapidly	The machine has a fault. Refer to section "Automatic fault warnings and what to do".
Green, continuous	A program is finished.

8 CLEANING AND MAINTENANCE

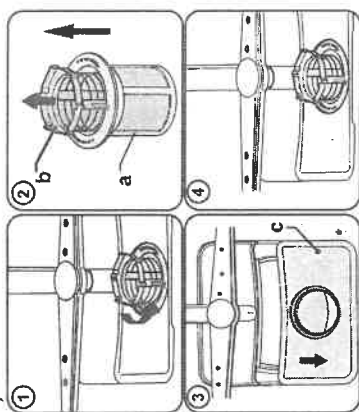
Cleaning your dishwasher is important to maintain the machine's service life. Make sure that the water softening setting (if available) is done correctly and correct amount of detergent is used to prevent limescale accumulation. Refill the salt compartment when the salt sensor light comes on. Oil and limescale may build up in your Dishwasher over time. If this occurs:

- Fill the detergent compartment but do not load any dishes. Select a programme which runs at high temperature and run the Dishwasher empty. If this does not clean your Dishwasher sufficiently, use a cleaning agent designed for use with dishwashers.
- To extend the life of your dishwasher, clean the appliance regularly on each month
- Wipe the door seals regularly with a damp cloth to remove any accumulated residue or foreign objects.

8.1 Filters

Clean the filters and spray arms at least once a week. If any food waste remains or foreign objects on the coarse and fine filters, remove them and clean them thoroughly with water.

- a) Micro Filter b) Coarse Filter
c) Metal Filter



To remove and clean the filter combination, turn it counter clockwise and remove it by lifting it upwards (1). Pull the coarse filter out of the micro filter (2). Then pull and remove the metal filter (3). Rinse the filter with lots of water until it is free of residue. Reassemble the filters. Replace the filter insert, and rotate it clockwise (4).

- Never use your dishwasher without a filter.
- Incorrect fitting of the filter will reduce the washing effectiveness.
- Clean filters are necessary for proper running of the machine.

FAULT	POSSIBLE CAUSE	TROUBLESHOOTING
Whitish stains remains on dishes.	Not enough detergent used.	Use the correct amount of detergent, as instructed in the programme table.
	Rinse aid dosage and/or water softener setting set too low.	Increase rinse aid and/or water softener level.
	High water hardness level.	Increase water softener level and add salt.
	Salt compartment cap not closed properly.	Check that the salt compartment cap is closed properly.
Dishes do not dry.	Drying option is not selected.	Select a programme with a drying option.
	Rinse aid dosage set too low.	Increase rinse aid dosage setting.
Rust stains form on the dishes.	Stainless-steel quality of the dishes is insufficient.	Use only dishwasher-proof sets.
	High level of salt in wash water.	Adjust the water hardness level using water hardness table.
	Salt compartment cap not closed properly.	Check that the salt compartment cap is closed properly.
Detergent remains in the detergent compartment.	Too much salt spilled in the Dishwasher while filling it with salt.	Use funnel while filling salt to the compartment to avoid spillage.
	A poor mains grounding.	Consult a qualified electrician immediately.
	Detergent was added when the detergent compartment was wet.	Make sure detergent compartment is dry before use.

AUTOMATIC FAULT WARNINGS AND WHAT TO DO

TROUBLE CODE	POSSIBLE FAULT	WHAT TO DO
FF	Water inlet system failure	Make sure the water inlet tap is open and water is flowing. Separate the inlet hose from the tap and clean the filter of the hose. Contact for service if the error continues.
F5	Pressure system failure	Contact for service.
F3	Continuous water input	Close the tap and contact for service.
F2	Inability to discharge water	Water discharge hose and filters may be clogged. Cancel the program. If the error continues, contact for service.
F8	Heater error	Contact for service.
F1	Overflow	Unplug the machine and close the tap. Contact for service.
FE	Faulty electronic card	Contact for service.
F7	Overheating	Contact for service.
F6	Faulty heater sensor	Contact for service.
Hi	High voltage failure	Contact for service.
LO	Low voltage failure	Contact for service.

The installation and repairing procedures should always carried out by the Authorised Service Agent in order to avoid possible risks. The manufacturer shall not be held liable for damages that may arise from procedures carried out by unauthorised persons. Repairs may be carried out by technicians only. If a component has to be replaced, ensure that only original spare parts are used.

Improper repairs or use of non-original spare parts may cause considerable damage and put the user at considerable risk.

Contact information for your customer service can be found on the back of this document.

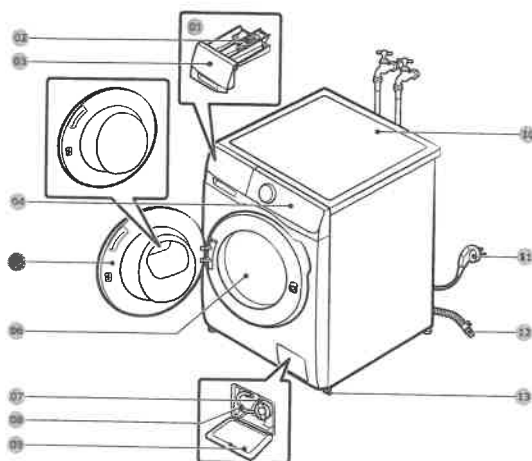
Function-relevant genuine spare parts according to the corresponding Ecodesign order can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area.

Washing Machine

Model: WW1*T***** / WW9*T***** / WW8*T***** / WW7*T*****

- Congratulations on your new Samsung washing machine. This manual contains important information on the installation, use, and care of your appliance. Read this manual thoroughly before using the washing machine to ensure that you know how to safely and efficiently operate the features and functions that your new washing machine offers.
- For detailed instructions on installation and cleaning of the washing machine and ecodesign information (according to (EU)2019/2023), visit the Samsung website (<http://www.samsung.com>), go to Support > Support home, and then enter the model name. Or, download and install the SmartThings app on your mobile device, and then open **HomeCare Wizard** in SmartThings for tips and guides.
- To check the product's model name, see the label enclosed with the product or attached to the product.

What's included



- 01 Manual dispenser
- 02 Release lever
- 03 Detergent drawer
- 04 Control panel
- 05 Door
- 06 Drum
- 07 Debris filter
- 08 Emergency drain tube
- 09 Filter cover
- 10 Worktop
- 11 Power plug
- 12 Drain hose
- 13 Levelling feet



Spanner



Bolt caps



Hose guide



Cold water hose



Hot water hose



Liquid detergent
guide



Cap Fixer (applicable
models only)

Accessories (not supplied)

- Stacking kit
 - SKK-DF (WW**T5*****, WW7*T*****, WW8*T6*****, WW8*T7*****, WW9*T6*****, WW9*T7***** Models only)
 - SK-DH (WW1*T*****, WW8GT6*****, WW8*T6*6***, WW8*T7*6***, WW**T8*****, WW**T9*****, WW9*T6*6*** Models only)
 - Staking kit is required to stack a dryer on a washing machine.

For detailed information on using the washing machine, see the provided one-sheet manual. (Washing machine operation guide)



NOTE

The cycle and function names that appeared in this manual may differ from your product.

Cycle and Option list

Cycle

Eco 40-60	Cotton	AI Wash	15' Quick Wash
Super Speed	Intense Cold	Synthetics	Delicates
Towels	Bedding	Shirts	Hygiene Steam
Wool	Outdoor	Activewear	Colours
Denim	Baby Care	Silent Wash	Cloudy Day
Rinse+Spin	Drain/Spin	Drum Clean+	Drum Clean
Mixed Load	Less Microfiber		

- Drum Clean+/Drum Clean

Do not use any cleaning agents for cleaning the drum. Chemical residue in the drum may cause damage to the laundry or the drum of the washing machine.

- Drum Clean+: WW**T9*****, WW**T8*****, WW**T7*****, WW**T6*****, models only
- Drum Clean: WW**T5*****, models only
- Super Speed, Mixed Load, AI Wash, Less Microfiber: applicable models only



NOTE

The actual washing time may differ from the estimated time initially displayed on the control panel upon cycle selection.

Additional Functions

Tap to select from the following options.

Quick Drive	Prewash	Intensive	Bubble Soak
My Cycles	Delay End	Child lock	

- Child Lock: Tap to lock all the buttons except the button.
- Quick Drive: WW**T7*****, models only.
- Delay End: You can set the washing machine to finish your wash automatically at a later time, choosing a delay of between 1 to 24 hours (in 1 hour increments). The hour displayed indicates the time the wash will finish.

System Functions

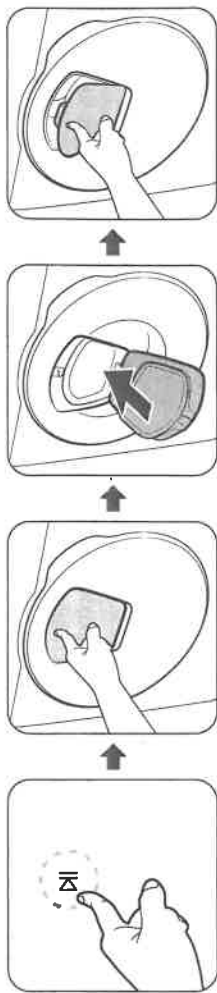
Tap and hold for 3 seconds to enter the system functions menu to change the following options.

AI Pattern	Alarm	Calibration	Wi-Fi
Language	Factory Reset		

- Alarm: You can turn on or off the melody of cycle completion. However, the other sounds stay active.
- Smart Control: Turn on Smart Control to enable control of your appliance.

AddWash (applicable models only)

To add laundry after the wash starts, use the AddWash door.



1. Tap to stop the wash cycle.
2. Press the upper area of the AddWash door to unlock the door. The door will move inward slightly when you press it and then will open.
3. Open the AddWash door fully, and then insert additional laundry through the AddWash door into the drum.
4. Lift the AddWash door back into position, and then lock the door by pushing the upper area of the door until you hear a click. Then, tap again to resume the wash cycle.



NOTE

The water inside the drum does not leak if the AddWash door is closed properly. Water drops may form around the AddWash door, but water will not leak from inside the drum. This is normal.

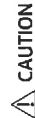
The AddWash door does not open and the "AddWash door is open" message appears.

This message appears if you attempt to open the AddWash door while the machine is operating. The machine senses the AddWash door is slightly open and stops operating for safety reasons. If this happens, close the AddWash door, and then tap to resume operation.

When can't I open the AddWash door?

You cannot open the AddWash door:

- When the internal temperature is higher than 50 °C.
- During a drum-cleaning cycle such as Drum Clean+. These cycles do not have laundry inside the drum.



CAUTION

Do not try to open the AddWash door while the drying or boiling process is running. Hot steam may leak out of it.

SmartThings

Wi-Fi connection

On your smartphone or tablet, go to **Settings** and turn on the wireless connection and select an AP (Access Point).

- This appliance supports the Wi-Fi 2.4 GHz protocols.

Download

On an app market (Google Play Store, Apple App Store, Samsung Galaxy Apps), find the SmartThings app with a search term of "SmartThings". Download and install the app on your device.



NOTE

The app is subject to change without notice for improved performance.

Log in

You must first log into SmartThings with your Samsung account. To create a new Samsung account, follow the instructions on the app. You don't need a separate app to create your account.



NOTE

If you have a Samsung account, use the account to log in. A registered Samsung smartphone or tablet user automatically logs in.

To register your appliance to SmartThings

1. Make sure your smartphone or tablet is connected to a wireless network. If not, go to **Settings** and turn on the wireless connection and select an AP (Access Point).
2. Open SmartThings on your smartphone or tablet.
3. If a message of "A new device is found", select **Add**.
4. If no message appears, select **+** and select your appliance in a list of devices available. If your appliance is not listed, select **Device Type > Specific Device Model**, and then add your appliance manually.
5. Register your appliance to the SmartThings app as follows.
 - a. Add your appliance to SmartThings. Make sure your appliance is connected to SmartThings.
 - b. When registration is complete, your appliance appears on your smartphone or tablet.

Smart Control

After connecting your product to SmartThings, you can control your appliance remotely.

After you have loaded the laundry and closed the door. Tap **Smart Control** and conveniently control your washing machine, adding rinse, spin or dry cycles using the SmartThings app.

Maintenance

For instructions on cleaning the washing machine, please visit the website on the cover of this manual and check the web manual.

Cleaning

Detergent drawer

1. While holding down the release lever on the inner of the drawer, pull the detergent drawer to remove.
2. Open the cover and clean inside the auto detergent/softener compartments with water.
 - Wipe the water and close the covers when you finish cleaning them.
3. Clean the drawer recess using a bottle brush to remove detergent residues and limescale on the drawer recess.
4. Insert the detergent drawer back into the washing machine.

Emergency drain

In case of a power failure, drain the water inside the drum before taking out the laundry.



1. Power off and unplug the washing machine from the electrical outlet.
2. Open the **filter cover**.
 - TYPE 1: Push down the latch of the **filter cover** to open.
 - TYPE 2: Gently press the top area of the **filter cover** to open.
3. Put an empty, spacious container around the cover, and stretch the emergency drain tube to the container while holding the tube cap (A).
4. Open the tube cap and let water in the emergency drain tube (B) flow into the container.
5. When done, close the tube cap, and reinsert the tube. Then, close the filter cover.



NOTE

Use a spacious container because the water in the drum may be more than expected.

Debris filter



1. Turn off the washing machine, and unplug the power cord.
2. Drain the remaining water inside the drum. (For details, refer to the **Emergency drain** section.)
3. Open the **filter cover**.
4. Turn the debris filter knob to the left, and drain off the remaining water.
5. Clean the debris filter using a soft brush. Make sure the drain pump propeller inside the filter is unclogged.
6. Reinsert the debris filter, and turn the filter knob to the right.

AddWash door (applicable models only)



1. Open the AddWash door.
2. Use a wet cloth to clean the AddWash door.
 - Do not use cleaning agents. Discolouration may occur.
 - Use caution when cleaning the rubber packing and the locking mechanism (A).
 - Dust off the door area regularly.
3. Wipe up and then close the AddWash door until you hear a clicking sound.

Troubleshooting

If there is any problem, check the information message on the LCD screen and follow the on-screen instructions. If the problem persists, please contact the service center.

Checkpoints

If you encounter a problem with the washing machine, first check the table below and try these suggestions.

Problem	Action
	- Make sure the washing machine is plugged in. - Make sure the door is properly closed. - Make sure the water taps are open. - Tap ▷ to start the washing machine. - Make sure Child Lock is not activated. - Before the washing machine starts to fill, it will make a series of clicking noises to check the door lock and will do quick drain. - Check the fuse or reset the circuit breaker. - Check if power is supplied properly. - Low voltage detected. - Check if the power cord is plugged in. - Make sure laundry is not caught in the door. - The "AddWash door is open" message appears when you open the AddWash door without tapping ▷ . If this happens, do one of the following: - Press the AddWash door to close properly. Then, tap ▷ and try again. - To add laundry, open the AddWash door and put in laundry. close the AddWash door completely. Then, tap ▷ to resume operation.
Does not start.	
Water supply is insufficient, or no water is supplied.	- Fully open the water tap. - Make sure the door is properly closed. - Make sure the water supply hose is not frozen. - Make sure the water supply hose is not kinked or clogged. - Make sure there is sufficient water pressure. - Make sure that the cold water tap and the hot water tap are properly connected. - Clean the mesh filter as it may be clogged.
After a cycle, detergent remains in the detergent drawer.	- Make sure the washing machine is running with sufficient water pressure. - Make sure the detergent is added to the centre of the detergent drawer. - Make sure the rinse cap is inserted properly. - If using granular detergent, make sure the detergent selector is in the upper position. - Remove the rinse cap and clean the detergent drawer.

Heat Pump Dryer

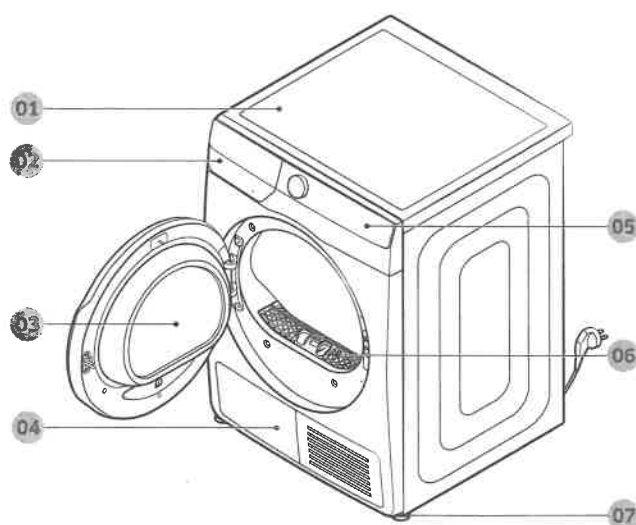
Models: DV90T*****, DV80T*****

- Congratulations on your new Samsung dryer. This manual contains important information on the installation, use, and care of your appliance. Please take some time to read this manual to take full advantage of your dryer's many benefits and features.
- For detailed instructions on installation and cleaning of the dryer, visit the Samsung website (<http://www.samsung.com>), go to Support > Support Home, and then enter the model name.
- To check the product's model name, see the label enclosed with the product or attached to the product.

What's included

Carefully unpack the dryer. Keep all packaging materials away from children. The parts and location of parts shown below may differ from your dryer. Before installation, make sure the dryer has all the parts listed here. If the dryer and/or parts are damaged or missing, contact the nearest Samsung customer service center.

Dryer at a glance



01 Top cover

03 Door

05 Control panel

07 Levelling feet

02 Water tank

04 Heat exchanger

06 Lint filter

Operations

Cycle overview

 Cotton	For general cotton clothes
Mixed Load	For a mix of cottons & synthetics
Synthetics	For drying synthetic fabrics
Iron Dry	Make ironing easier
Air Wash *	Deodorize & refresh
Hygiene Care *	For a fresh, more hygienic clean
Bedding	For comforters & bedding
Wool	For drying wool garments
Towels	Keep towels fluffy
Delicates	For underwear & delicate items
Outdoor	Care for waterproof items
Shirts	To quickly dry a few shirts
Time Dry	Set a custom drying time
Warm Air	Gentle dry before hanging outside
Cool Air	Dry at room temp for set time
Quick Dry 35'	For cotton & other quick items

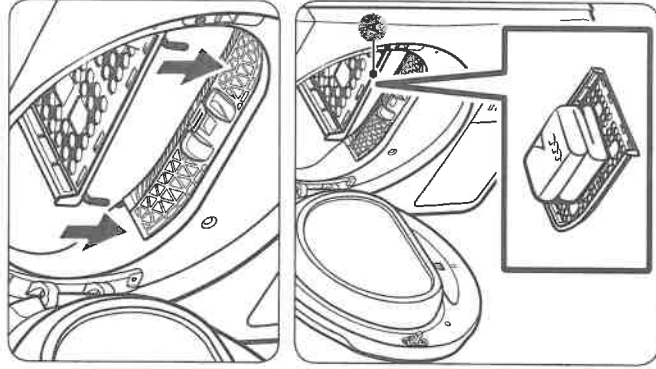
• (*) applicable models only (DV9**T62****/DV8**T62****)

NOTE

The cycle and function names that appeared in this manual may differ from your product.

Rack Dry (applicable models only)

Set the drying time up to 150 minutes according to the moisture and weight of the items to dry. When drying laundry using the drying rack, the **Time Dry** cycle is recommended.



A Rack dry

1. Position the drying rack in the drum, inserting the front lips of the rack into the holes of the door diaphragm.

2. Place items on the rack, leaving enough space where air can circulate. For clothing items, fold and place flat on the rack.

3. Tap and hold .

4. Close the door and tap . Turn the Navigation dial to select **Time Dry**, and then tap  repeatedly to select the drying time.

Drying suggestions

Items (max 1.5 kg)	Description
Washable sweaters (block to shape and lay flat on rack)	When drying the laundry using the rack, fold and place the clothes on the rack to prevent the clothing from becoming wrinkled.
Stuffed toys (cotton or polyester fiber filled)	

CAUTION

- Drying foam rubber, plastic, or rubber on a heat setting may cause damage to the items and lead to a fire hazard.

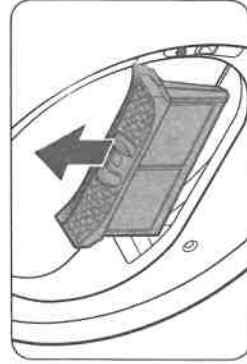
Maintenance

⚠ WARNING

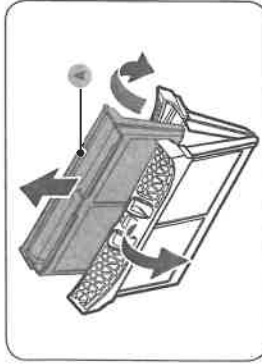
- Do not clean the dryer by directly spraying water onto the dryer.
- Do not clean the dryer with benzene, thinner, alcohol, or acetone. This may result in discoloration, deformation, damage, electric shock, or fire.
- Before cleaning the dryer, be sure to unplug the power cord.

Lint filter

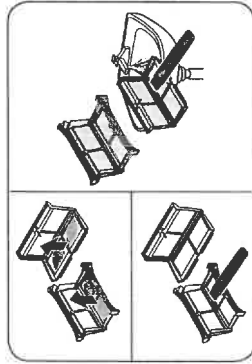
Clean the lint filter after each load.



1. Open the door and pull the lint filter upward to remove.



2. Open the outer filter and remove the inner filter (A).



3. Unfold both the inner filter and the outer filter.
4. Remove the lint from both filters, and then clean the filters with the cleaning brush.

ⓘ NOTE

To clean the filters thoroughly, clean the filters in running water, and then dry them completely.



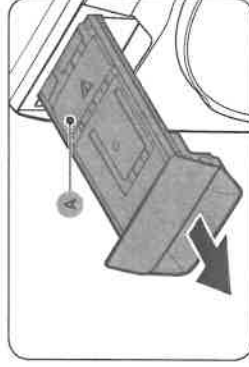
5. Put the inner filter into the outer filter, and then reinsert the lint filter into the original position.

⚠ CAUTION

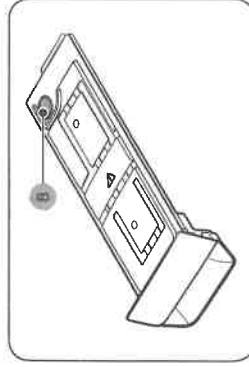
- Clean the lint filter after each load. Otherwise, the drying performance may decrease.
- Do not operate the dryer without the inner filter inside the outer filter.
- Using the dryer with a wet lint filter may cause mold, bad odors, or a decrease in drying performance.

Water tank

To avoid leaks, empty the water tank after every load.



1. Using both hands, pull the water tank (A) forward to remove.



2. Empty the water through the drain hole (B) and place the water tank back into place.

ⓘ NOTE

If you empty the water tank and tap and hold  the corresponding indicator turns off.

⚠ CAUTION

The water tank can be heavy. Pull out the water tank slowly and at level using both hands.