

APARTMENT OWNER'S MANUAL

Melbourne One



Melbourne One

For all enquiries relating to the building and common areas please contact the *Melbourne One Concierge*

0466 415 716

For reporting of faults or apartment issues during the warranty period:

- Owners please contact the Central Equity maintenance department on:
m1maintenance@centralequity.com.au
- Tenants, please contact your respective property manager.

For ongoing enquires after expiration of warranty period:

- Owner / Occupiers, please contact respective trades. We have included a list of Subcontractors used during construction who may be able to assist, however charges will apply.
- Tenants, please contact your respective property manager.

FOR AFTER HOURS EMERGENCY, PLEASE CONTACT:

Plumbing: Richstone Group Pty Ltd: John Marsh Tel: 0417 391 593
 Michael Murrhy Tel: 0403 555 781
Electrician: Eascom Electrical: Scott Raymond Tel: 1300 327 266
Locksmith: Access Commercial Security Pty Ltd Tel: 03 9689 4702

**PLEASE CHECK YOUR CIRCUIT BREAKERS, WATER VALVES, ETC
BEFORE CALLING A TRADESMAN**

**COSTS WILL BE CHARGED DIRECTLY TO YOU FOR ANY NON-
FAULT ITEMS**

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1.0 Disclaimer

This *Owner's Manual* has been prepared for the sole use and benefit of the Owners of *Melbourne One, Melbourne*. This *Owner's Manual* may therefore not be copied, disseminated, distributed or used by any other persons or for any other purpose without the prior written consent of Central Equity.

This *Owner's Manual* is a general guide only highlighting issues that may be relevant to the Owners of *Melbourne One, Melbourne*. Central Equity and its related companies (and their officers, employees and agents) make no representation or warrant, express or implied, as to the accuracy or completeness of the information contained in this manual, in writing or otherwise, to any owner and will not be liable for any loss or damage resulting from the use of this information.

Owners should consult the *Owner's Manual* prior to the operation of the domestic appliances included in the apartment. This manual may not cover all domestic appliances or other items included in the apartment.

To the extent this manual includes forecasts or any matter relating to future or anticipated costs, results or performance, or any statements whether made by third parties or otherwise, no representation is made that any forecast or statement will be achieved or is accurate.

2.0 Introduction

2.1 What Is In This Manual?

This manual provides you, the occupier, with important information about your property. This information is provided to assist the occupier to move in, operate and enjoy your new apartment. Details contained herein include the following:

1. Connections of your apartment to various utilities to ensure continued supply.
2. Emergency contact information.
3. Specifications on the finishes, fixtures and appliances within the apartment building.
4. Operating instructions are also provided for each of the relevant sections.

It is the responsibility of the occupier to ensure they are familiar with the building. We recommend that you spend some time reading about your property's unique features and how to look after it.

The manual has been broken up into separate sections, which includes **WARNINGS AND SAFETY INFORMATION (Section 4)**. It is very important that you read this information.

Basic operating instructions and maintenance requirements are included in Sections 6, 7 and 8. Copies of the appliance instruction booklets and warranty certificates are included in the appendices.

We have created icon keys to assist you on identifying useful information throughout this Manual:



A text dialogue with an icon like this indicates important information and draws your attention to be cautious.



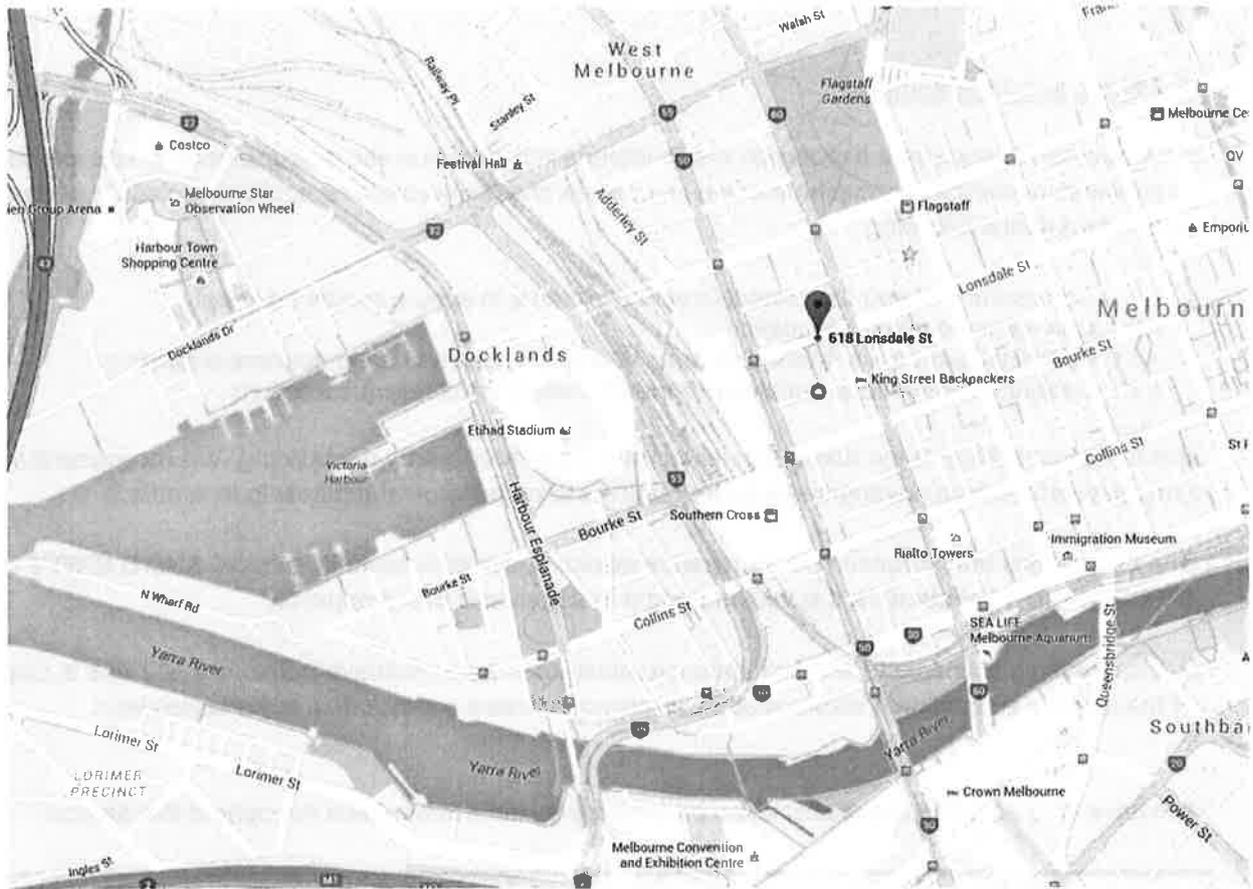
A text dialogue with an icon like this refers you to additional documentation elsewhere in this manual.



A text dialogue with an icon like this provides tips and information relevant to the care and maintenance of your home.

2.2 Area Map

Below is a map of the immediate area surrounding *Melbourne One*



618 Lonsdale Street Melbourne, 3000

Contact List (Subcontractors)

Discipline	Company Responsible	Contact Details
Air Conditioning	D&E Air Conditioning 12 Fiveways Boulevard Keysborough 3173	Tel: 9751 4222 Fax: 9751 4250
Blinds	DAAC 105-109 Munster Terrace, North Melbourne, 3051	Tel: 93298600 Fax: 93298605
Carpet	Omnifloor 83 Moreland Street, Footscray, 3011	Tel: 9687 6688 Fax: 9687 6300
Electrical	Eascom Electrical Unit 16, 28-36, Sabre Drive, Port Melbourne, 3207	Tel: 8339 0100 Fax: 8339 0300
Fire	Grant Fire PO Box 2322, Greenvale, 3059	Tel: 9333 4377 Fax: 9333 4394
Joinery	GOS Australia 133, McEwan Road, Heidelberg West, 3081	Tel: 9456 9234 Fax: 9459 8744
Painting	Higgins Coatings Pty Ltd 297 Ingles Street, Port Melbourne 3207	Tel: 9646 9999 Fax: 9646 5333
Plumbing	Richstone Plumbing 17B, Nathan Drive, Campbellfield, 3061	Tel: 8339 3777 Fax: 8339 0300
Shower Screens and Robes	Premium Showers & Robes 2-8 Oxford Road, Laverton North, 3026	Tel: 9374 0700 Fax: 9374 0770
Tiler (Tiles/Splashback /Bench top)	Baron Forge 62-70 Export Drive, Brooklyn, 3012	Tel: 9315 3225 Fax: 9315 3227

3.0 Moving In



3.1 Be Careful

WARNING

DO NOT DAMAGE FIRE SPRINKLERS

Damage to fire sprinklers can cause severe flooding to apartments and public areas. Call outs for non-emergency or non-warranty items will be charged to you directly. Do not cover sprinkler heads in any way.

Do not stack any goods within 500mm of the fire sprinkler heads. Do not hang anything from the fire sprinkler heads e.g. Christmas decorations or the like.

As required by the Fire Safety Regulations, the water within the sprinkler piping is continuously under pressure. This will release and flood the immediate area in the event of fire, or if the sprinkler head is accidentally hit. The fire brigade is automatically informed if a sprinkler head is activated and will attend. Fire brigade attendance to a false alarm is charged at over \$531 per truck per 15 minutes or part thereof. A minimum of two trucks will be sent in the first 15 minutes. Hence, not only can it be inconvenient, it can also be expensive.

Please alert the fire brigade immediately if a sprinkler is accidentally set off, by calling 000. This may help reduce the cost of the false alarm. If you caused a false alarm, then you will be charged for the call out costs.

3.2 Using Lifts for Transportation of Furniture

Please use care when transporting furniture or bulky items in the lifts. For more detailed instruction regarding the use of lifts, please refer to Section 6.5 Lifts.

It is the occupier's responsibility to determine the size of the lift cars available for use of transporting goods and furniture.

Please contact the concierge for booking a lift to transport goods and furniture.

3.3 Electrical Connection

Power supply is distributed through the building via an embedded power network system which is managed and operated by WINenergy. Electricity is individually metered to each apartment and WINenergy will provide electricity supply billing to each residence. A resident may engage an alternate electricity power supply retailer for power supply billing to their property should it be required, noting that where discussions are held with any other retailer not (WINenergy) it should be made clear to that particular retailer that the properties at ***please refer to Appendix E for address*** are part of an embedded network managed by WINenergy. For further information on the embedded network and options available through this network, please contact WINenergy to provide account details for records and billing, and to arrange for the power to be turned on.

WINenergy: 1300 791 970



Supply is provided via a switchboard within your apartment usually located in the entry area or behind a bedroom door. The board is fitted with circuit breakers to each electrical circuit within the apartment. To turn power on, in your apartment, make sure that all circuit breakers and the main switch are in the 'on' or up position. These may trip out if a fault develops on an electrical appliance. If a trip should occur, the appliance should be isolated from the power, only when the appliance is isolated can you turn on the circuit breaker (switch should be turned to the 'on' position or be switched to the up position). Push the reset button on the safety switch. If the circuit breaker still trips out then an electrician should be called.

3.4 Telephone and Internet



Your apartment is part of the National Broadband Network which has the facility to provide both telephone and internet services. Refer to the attached NBN Co. appendices for instruction on how to connect either service through a range of service providers. For information on how to connect a telephone to the NBN Co. network, refer to the brochure in Section 9 Appendix D – NBN Co. Network.

3.5 Gas Connection and Supply

The gas supply to your cooktop is provided through the Owners Corporation and forms part of your Owners Corporation fees. **You do NOT need to contact the gas authority to connect gas to your apartment.** No other gas connection is permitted without the expressed consent of the Owners Corporation. Any alteration to the gas supply to your apartment must be undertaken by a licensed plumber.



The gas supply to your cooktop is currently live and ready for you to use. Refer to the cooktop instruction manual for correct use of your cooktop in Section 9 Appendix D – Appliance Instructions and Warranties. For emergency services, refer to 'Emergency Numbers' at the front of this manual.

3.6 Water Connection and Supply

~~South East Water~~ ^{City West Water} is currently your local water authority. Cold water is presently connected. You are required to contact them to provide account details for records and billing. You may use the forms on the internet link below or call the account enquiries phone number to arrange a meter reading.

City West Water: 131 691
24 HOUR EMERGENCY: 131 642

Internet Link: <https://www.citywestwater.com.au/>

3.6.1 Location of Stop Valve and Water Meters

The Water meter and stop valve for the cold water supply to your apartment is located in the corridor service area / cupboard on your apartment floor and as noted on the attached layout plan. Each stop valve is labelled with the appropriate apartment number. Access to this cupboard is obtained via concierge.

3.7 Hot Water and Tempering Valves

All hot water is supplied to your apartment via a centralised gas fired boiler system located on the roof of the building. The hot water is constantly re-circulated throughout the building. Hot water supplied to your apartment is metered in the same way cold water is metered and usage will be charged directly to you.

The hot water gas supply is provided by Origin Energy and as such, the account details for both records and billing are required to be submitted before hot water supply is connected.

For emergency service, refer to 'Emergency Number' at the front of this manual

Origin Energy Sales: 13 24 61

3.7.1 Location of Stop Valve

If you wish to stop the supply of hot water to your apartment for any reason, this can be achieved by turning off the stop valve. The stop valve is located in the corridor service area / cupboard on your apartment floor and as noted on the attached layout plan. Each stop valve is labelled with the appropriate apartment number. Access to this cupboard is obtained via concierge.

3.7.2 Tempering Valves

A tempering valve has been installed in your apartment in line with Australian Standards and building regulations. The hot water supplied to your apartment is pre-set to not exceed 50 degrees Celsius and for the disabled facilities, it should not exceed 45 degrees Celsius. The tempering valve, which mixes cold water to the hot, is located in the ceiling space above the access panel within the bathroom and can be used to alter the temperature of the hot water supply.



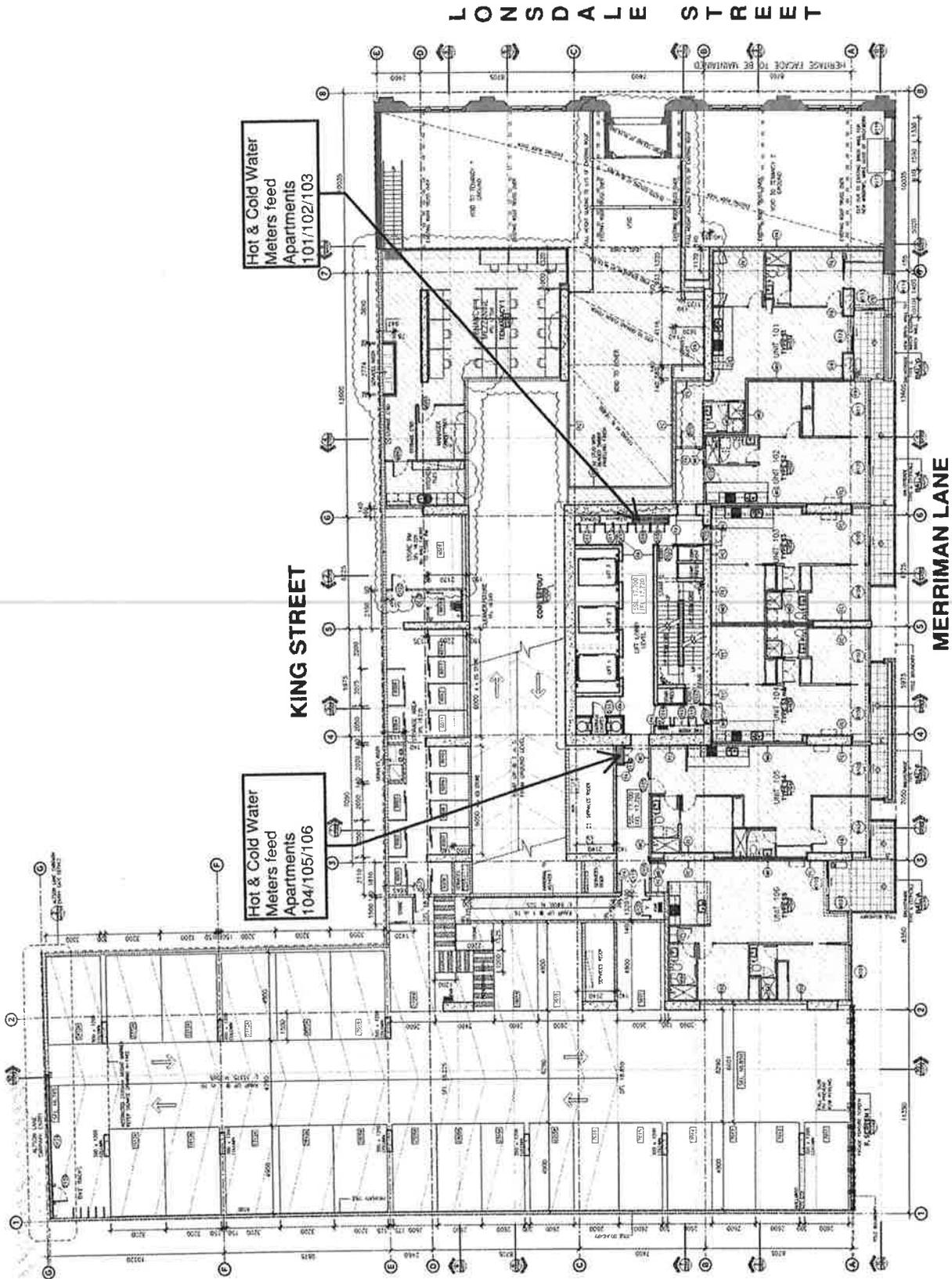
It is advised that the tempering valve is to be checked annually by a registered plumber to ensure that filters are kept clean and correct operation is maintained. Refer to Section 9 Appendix D for full instructions and warranty information.

3.8 Hot and Cold Water Meter Layout

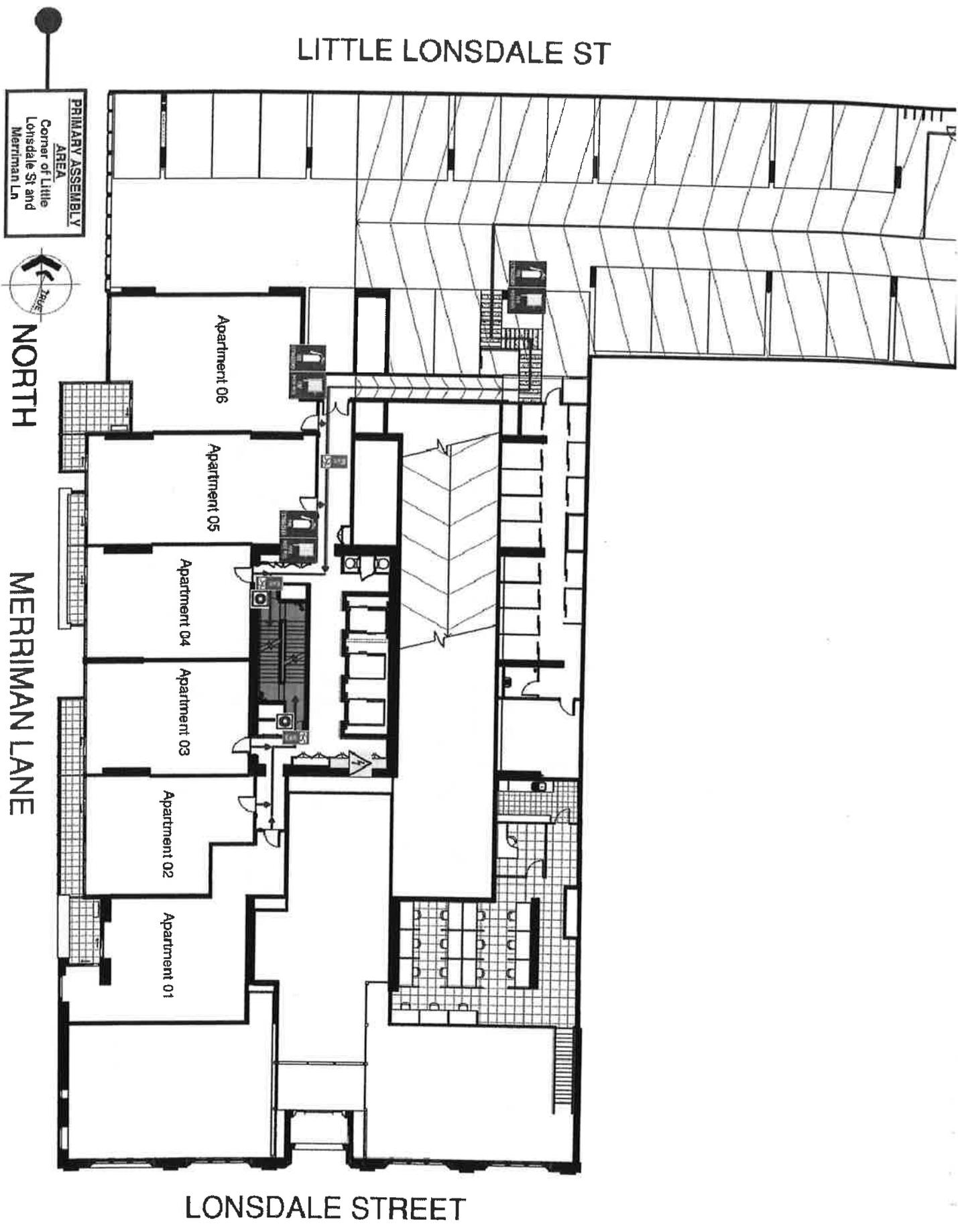
The water meters and stop valves for the cold water supply are located in the corridor service area / cupboards on your apartment floor and as noted on the attached layout plan. Each stop valve is labelled with the appropriate apartment number. Access to this cupboard is obtained via concierge.

**Refer to blue highlight in 'Floor Plans' for water metre and service cupboard locations

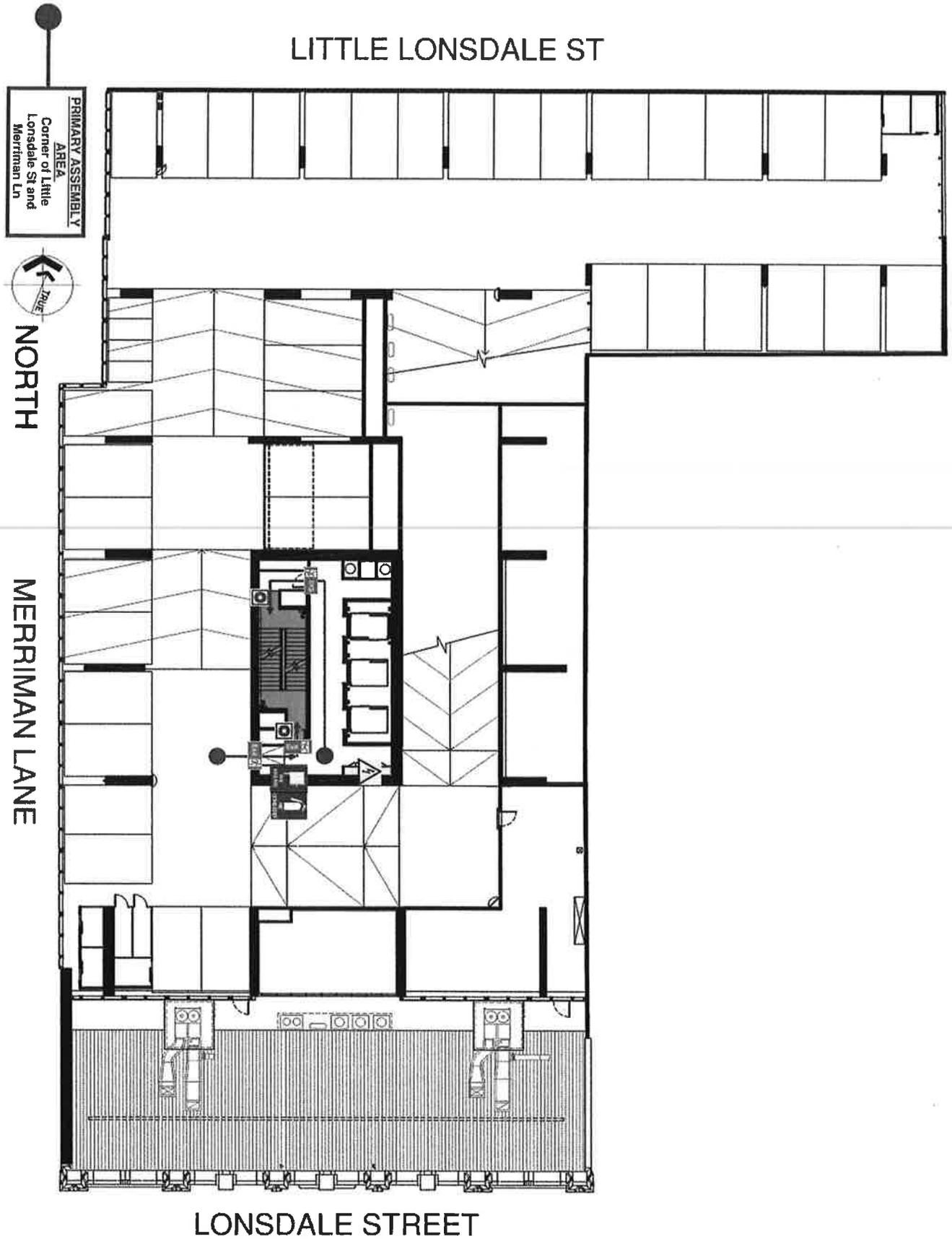
Level 1



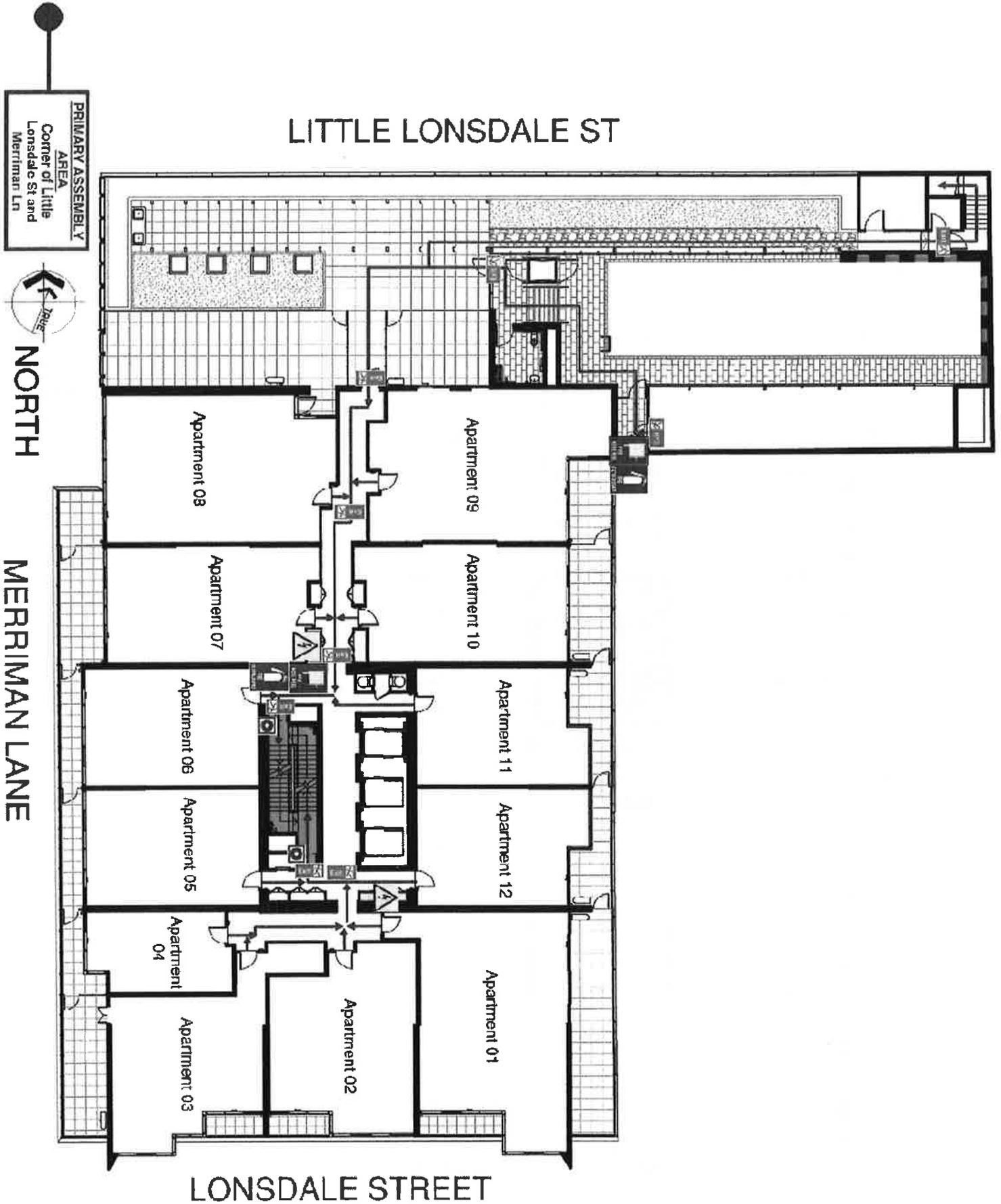
LEVEL 1



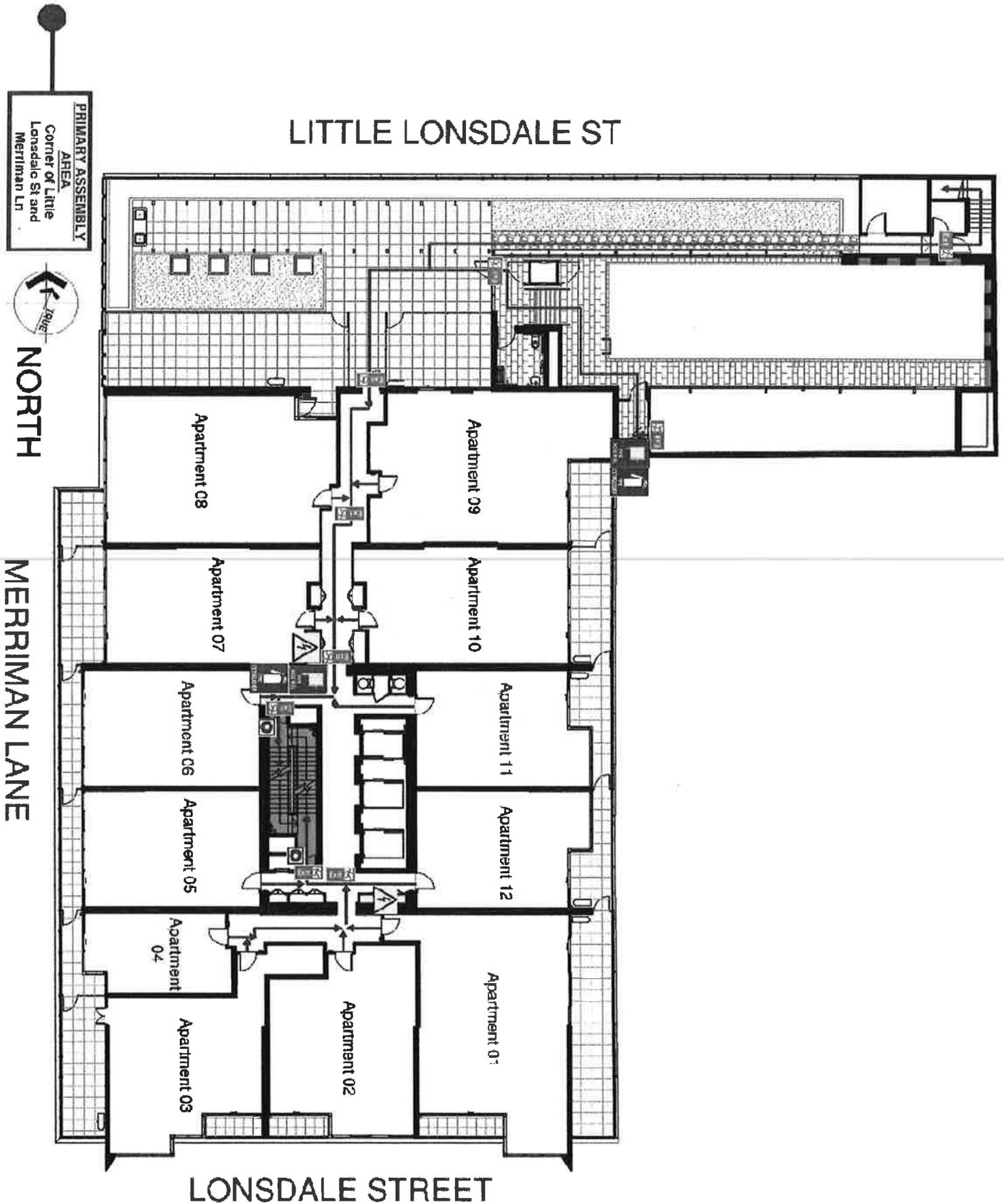
LEVEL 2 to 8



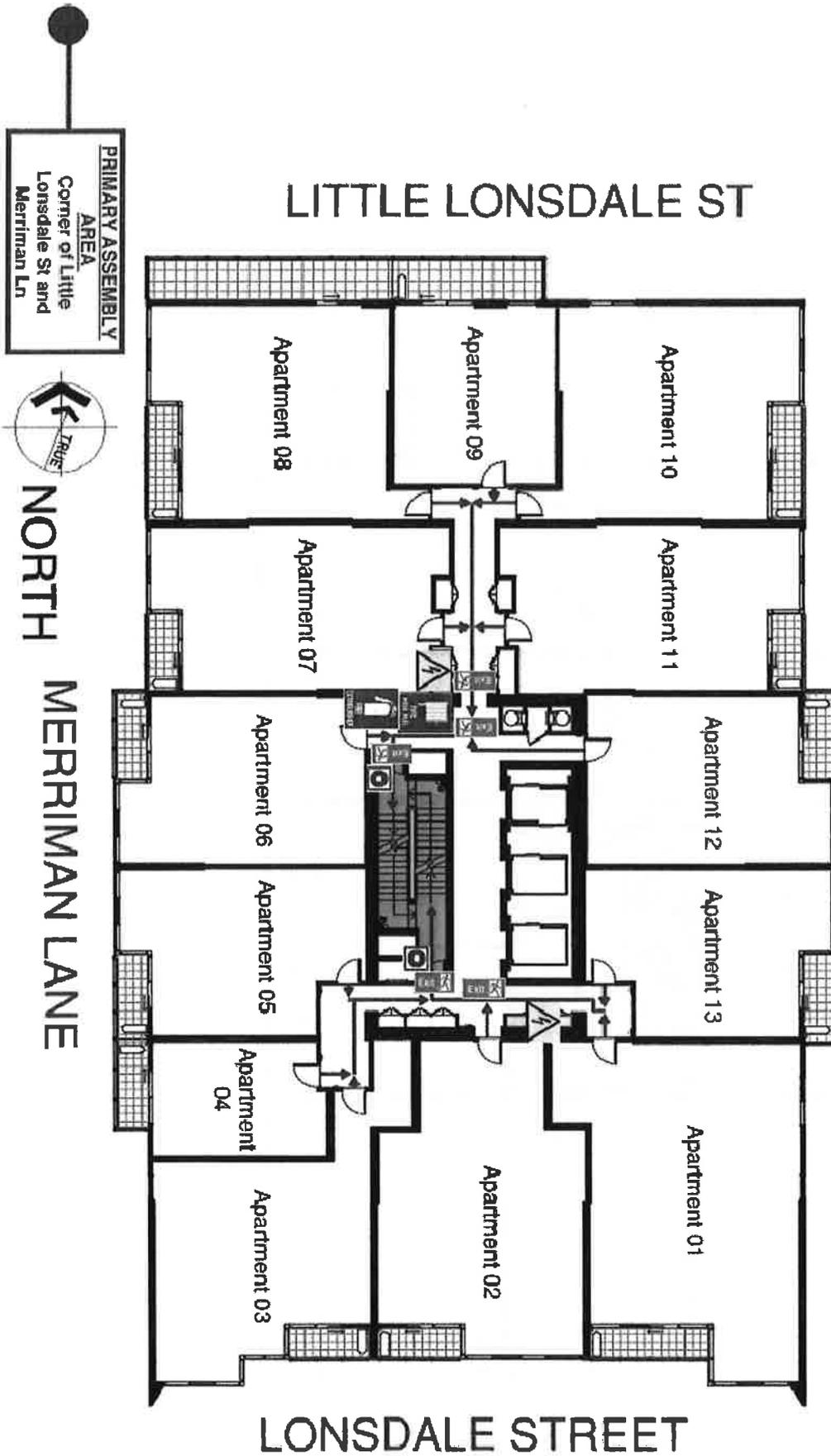
LEVEL 9



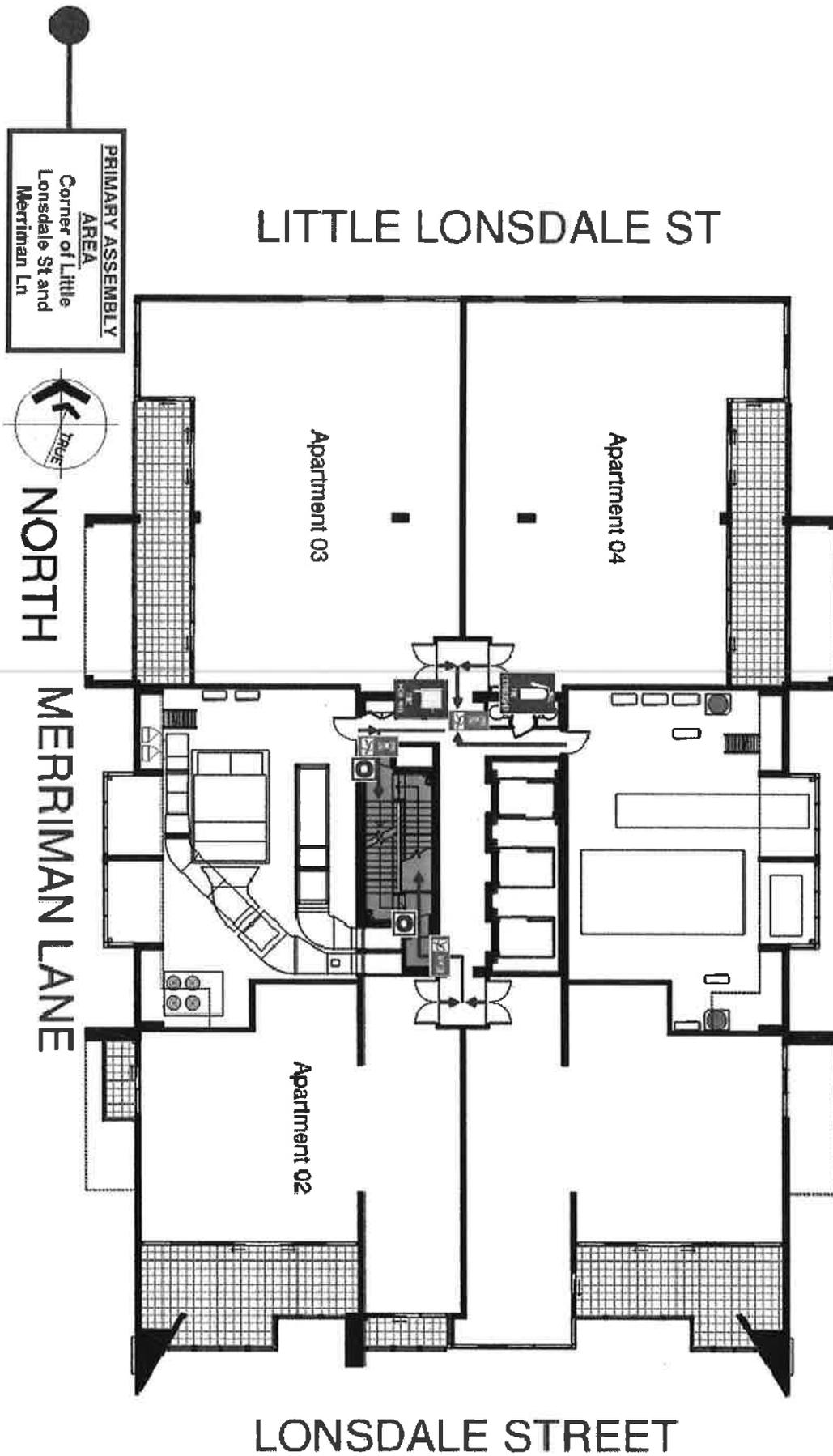
LEVEL 10 & 11



LEVEL 12 to 44



LEVEL 45



6.0 Building Features and Layout

6.1 What Is In This Section?

This section of the manual describes arrangements at Melbourne One for:

- Access
- Security and intercom operation
- Lifts
- Rubbish disposal
- Mail collection

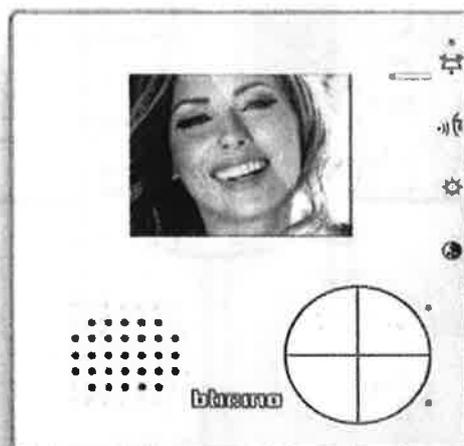
6.2 Pedestrian Access

Pedestrian access to the building is via the main entrance and foyer off Lonsdale St.

Residents can gain access to Melbourne One using the security FOB provided in the handover satchel. Use this to swipe the face of the proximity reader to unlock the doors.

6.3 Security / Intercom Access System

Your apartment is fitted with an intercom system which runs through a wall mounted video unit. This system allows for visitors to contact an apartment via the key panel located at the ground floor entry door to the main foyer, and monitor visitors through the video unit. For information on visitor entry refer to section 6.3.3.



CLASSE 100
VI2B

6.3.1 Occupier Entry

To enter the building, the apartment occupier must:

Wave the security FOB past the face of the proximity reader which is adjacent to the entry doors – this will allow the occupier access to the building foyer. The occupier can then enter the lift and pass the security FOB close to the proximity reader on the lift panel. By pressing the apartment level button the lift will then proceed to the nominated floor.

6.3.2 Apartment Entry

Your apartment can be accessed, by using the keys that have been provided within the handover kit.

6.3.3 Visitor Entry

At the intercom panel located at the ground floor main entrance of the building, Visitors can call any apartment by simply keying in the apartment number and then pressing the OK button.





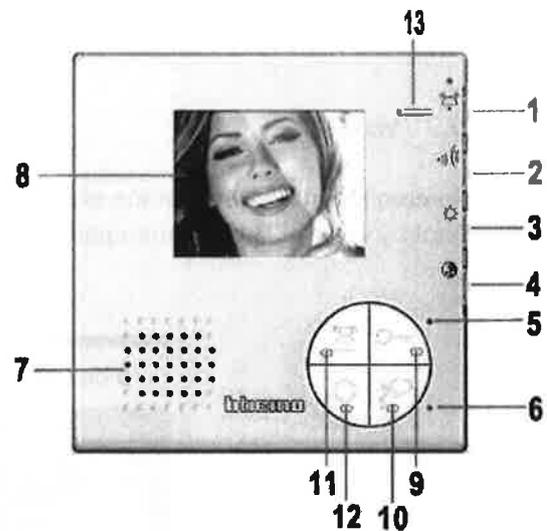
Entrance Panel
Model:

Entrance Panel

To call an apartment from an entrance panel
-dial the apartment number then press
"OK" button to initiate call.

Monitor Features:#

1. Bell adjustment & exclusion (LED)
2. Volume (Loudspeaker)
3. Brightness Control
4. Colour setting & signalling LED
5. Door lock activation and/door status red (LED)
6. Operating status two-colour red/green LED
7. Speaker
8. Display
9. Unlock Key
10. Answer Key
11. Lift Release key
12. Not in Use
13. Microphone



APT Handsfree Monitor
Model: 344502

6.3.3 Visitor Entry (Continued...)

When a visitor dials your apartment number, a ring tone will be emitted from your monitor. The visitors image will then automatically appear on the screen of your monitor. You may answer the call by pressing the answer key "10". To grant your visitor/s access into the building, press the unlock key "9"; this function will unlock the entry door for approximately 5 seconds. To grant your visitor/s access to your apartment lobby floor via the lift car press the lift release key "11". This function will de-secure the lift car floor selection button relevant to your floor for approximately 180 seconds.

Note: The door release will not operate unless someone has called the apartment from the main entry intercom panel.

6.3.4 Visitor Leaving the Apartment

The visitor can call a lift by simply pressing the lift call button in the lift lobby. When the lift arrives the visitor can enter and select the ground floor button option. The visitor will not be able to select any other floors unless they are in possession of the security FOB. The visitor can leave the ground floor by the front entry door or the rear corridor.

6.3.5 Vehicular Access

Access to the resident's car park is via the remote controlled garage door located on Merriman Lane. Note: For the location of your car park space within the car park, please refer to your land title documentation.

Parking within *Melbourne One* consists of resident parking only. Vehicular access to the car park is gained through the use of hand held remote controls and these have a range of approximately 5-10 meters. A remote control for each of your car spaces has been provided within the hand over kit at settlement. To enter the car park with your vehicle simply approach the door and press the button on your remote control. Do not attempt to enter and exit the car park while the door is in motion. The door will automatically close following a pre-determined amount of time.

A control box for the garage door is located just inside the car park entry and is fitted with an emergency stop button. Once pressed, this button will automatically open the garage door and should only be used in times of emergency.

6.4 Keys and Proximity Reader Register

Keys	Quantity	Access to the following
FOB Proximity Cards	-2 Fobs (1 and 2 bed apartments) -4 Fobs for 3 bedrooms apartments -5 fobs for 4 bed apartments	Access granted to Level at which you live and Common Areas including: Building front entry doors (Lonsdale St and Merriman Lane), car park, mail room and gym.
Keys	2 keys	Apartment entry door
Mailbox Key	2 Keys	Mailbox
Car Park Remote	1 per car space	Opens car park front entry gate



Melbourne One Apartments

Operation Instruction for Access Control System



Card Reader



Access Key



Remote Transmitter

Controlled Access Pedestrian Doors

Residents can gain access through their nominated doors upon presentation of a valid access key. Swipe access key in front of card reader. An accepted read, will unlock the doors for five second.

Access Controlled Vehicle Entry/Exit:

The Vehicle entry/access to Car Park is access controlled. Residents can gain access or exit through the driveway gate via the hand held remote transmitter by pressing the button 1 in front of the carpark entry. Ensure that the gate has fully opened before proceeding. The driveway gate will close automatically after entering.

Care for your Access Key

Your Access key may get damaged if it is exposed to direct sunlight, placed near a magnetic source or submerged in water.

Care for your Remote Transmitter

Please ensure that your remote transmitter is not exposed to direct sunlight or submerged in water. The batteries in the unit should be replaced approx. every 24 months.

Revision: A

MELBOURNE HEAD OFFICE
Larimer Business Park
Unit 6, 11 Sabre Drive
Port Melbourne VIC 3207
T. 03 9581 8878

STONEY CREEK OFFICE
Unit 6, 34 East Street
Five Dock NSW 2046
T. 02 9713 8988

BRISBANE OFFICE
661 Sherwood Road
Sherwood QLD 4075

T. 1 300 099 888
e. enquiries@expertsecurity.com.au
www.expertsecurity.com.au
ABN 91 072 604 331

TECHNOLOGY | INTEGRATION | ENERGY MANAGEMENT

6.5 Lifts

Three lifts have been installed in *Melbourne One*. These operate from ground level to level 45. Access to your floor is gained by passing your security FOB across the FOB proximity reader in the lift. Once the fob has been verified, you can gain access to your floor by pressing the corresponding floor button.

For a visitor to use the lifts, the visitor must call the apartment using the intercom system. The apartment occupier must then enable lift access by pressing the appropriate button on the intercom within the apartment. For more detailed instructions regarding visitor access, please refer to Section 6.3 - Security / Intercom Access System.



In Summary

-You must swipe your security FOB in order to gain access to your floor.

-Your Security FOB only allows access to the floor of your apartment, and to the common areas.

-Access to ground floor from your apartment does not require the use of your security FOB however your FOB will still be required in order to return to your apartment.

-Visitor access must be enabled from your apartment using the intercom – refer Section 6.3 - Security / Intercom Access System.



It is the occupier's responsibility to assess the size of the lift cars for goods and furniture transportation.

Note: Lift protection blankets are required at all times when moving furniture in or out of the building. Please contact the Building Manager or Concierge to obtain lift blankets.

Contact the building Manager or Concierge to book a lift for moving in / out and to discuss other special requirements that may be necessary when moving.

IMPORTANT IN CASE OF FIRE – DO NOT USE LIFTS

6.6 Mail Collection

Your mail will be delivered to a locked letterbox which is numbered with your apartment number. Your letterbox is located in the mailbox room-and this is accessed through the ground floor foyer using your security fob. You have been provided with two letterbox keys in your apartment handover box

6.7 Rubbish Disposal

The garbage chute room on each floor is located off the lift lobby to the left of the lifts (when facing the lifts) on each floor. The garbage disposal chute, which is located in this room, can be used for general household waste which must be contained in bags. **To prevent chute blockage and / or damage, all waste should be contained in tied plastic bags; dimensions not exceeding a 350mm per side cube and weight not exceeding 3kgs.**

Important

- Do not leave any items in the refuse room. The refuse room should be kept clear at all times.
- It is your responsibility to dispose of any items that cannot be disposed of through the rubbish chute.
- The following materials **MUST NOT** be disposed of through the rubbish chute or left in the fire stair of each floor:

- Flammable liquids
- Un – extinguished cigarettes or similar
- Highly flammable items

The following items may cause blockages in or damage to the chute, which will inconvenience you and the other apartment owners / occupiers. **Do not under any circumstances dispose of the following in the chute:**

- Hard rubbish, including glass, brick, crockery, appliances etc.
- Cardboard boxes. These are to be broken down, stacked flat and taken down to the recycling bins on the ground floor.

Please make your own arrangements for the disposal of hazardous / hard rubbish.

There is a recycle area located on ground floor.

6.8 Gymnasium and Pool

The Gymnasium and Pool are located on level 9.

Please refer to the Building Manager or Concierge for rules and regulations regarding the use of these facilities.

There is to be NO SMOKING in all common areas of the building including these facilities. The smoke detectors in common areas are sensitive to cigarette smoke. Activation of a smoke detector may result in an automatic fire brigade call out to the building with resultant costs, as noted in Section 3.1.



6.9 Bike Store

There is a bike store located on the ground floor. Bike access to this store is via the Merriman Lane entry only. Bikes are not to be taken through the main lobby off Lonsdale St.

Access is via the FOB proximity card to the bike store.

7.0 Operating and Caring For Your Apartment

The apartment is your (the occupier's) responsibility. However if an issue arises which is not referred to in this manual and it is not able to be resolved, then the Building Manager or Concierge may be able to assist. Please note that the Building Manager's responsibility is to manage the common property in the first instance.

7.1 Kitchen Appliances

Your new apartment includes high quality appliances. The product make, model and code information for all your apartments appliances, are listed in the following pages. The user manual for each appliance can be found in your handover pack or Appendix D of this manual. For warranty information, please refer to Appendix B of this manual.

NOTE: TENANTS – CONTACT YOUR PROPERTY MANAGER TO REPORT ALL APPLIANCE FAULTS.



- Please ensure the circuit breakers in your apartment electrical switchboard are switched to the 'On' (up) position for the appropriate appliance or system. Refer to Section 7.5 – Switchboard.

7.1.1 Oven

Make:	Technika
Model:	Under bench Electric Oven - T086MSS-5
OPTION	
Make:	Miele
Model:	Under bench Electric Oven - H2261 B
PENTHOUSES	
Make:	Miele
Model:	Wall oven Code: H 6260 B
The oven is run by electricity and is located within the joinery unit. It is controlled via the main panel on the front of the unit. For detailed instructions, refer to the user's manual which can be found in Appendix D of this manual.	

7.1.2 Microwave (Where Installed)

Make:	Technika
Model:	Technika 25 Ltr Microwave Oven with Stainless Steel trim kit. Code: WD905 + TT905
STANDARD to D, W, T4	
Make:	Technika
Model:	Technika 35 Ltr Convection Microwave Oven. Code: TMWC34ss
PENTHOUSES	
Make:	Miele
Model:	Miele - 43 Litre steel finish speed oven with integrated microwave Code: H 6200 B
The microwave is run by electricity and is located within the joinery unit or on your kitchen bench top. It is controlled via the main panel on the front of the unit. For detailed instructions, refer to the user's manual which can be found in Appendix D of this manual.	

7.1.3 Cooktop

Make:	Technika
Model:	Stainless steel gas cook top. Code: H640STXFFDPRO-3
STANDARD to D, W, T4	
Make:	Technika
Model:	Stainless steel gas cook top. Code: H320SXFFDPRO-2
OPTION	
Make:	Miele
Model:	Stainless steel gas cooktop. Code: KM 362-1 G
PENTHOUSES	
Make:	Miele
Model:	Stainless steel gas cooktop. Code: KM 2256 G
The gas cook top is located on the kitchen bench. It is controlled via the main panel at the base of the unit. For detailed instructions, refer to the user's manual which can be found in Appendix D of this manual.	

7.1.4 Rangehood

Make:	Technika
Model:	Ducted slide out Rangehood vented to the outside. Code: SLH260Iss
OPTION	
Make:	Miele

Model:	Slide away rangehood vented to the outside. Code: DA3360
SKYHOMES AND PENTHOUSES	
Make:	QasAir
Model:	Rangehood vented to the outside. Code: LIS500L-1
For detailed instructions, refer to the user's manual which can be found in Appendix D of this manual.	

7.1.5 Dishwasher (Where Installed)

OPTION (Type W Standard)	
Make:	Fisher & Paykel
Model:	Single drawer integrated dishwasher. Code: DD60Si7
OPTION	
Make:	Technika
Model:	Dishwasher. Code: TDX6SS-3
OPTION	
Make:	Miele
Model:	Dishwasher. Code: G4220i
PENTHOUSES	
Make:	Miele
Model:	Dishwasher. Code: G 4481 SCVI
The dishwasher is located under the kitchen bench. For detailed instructions, refer to the user's manual which can be found in Appendix D of this manual.	

7.1.6 Washer / Dryer

Make:	Technika
Model:	8kg Washer/Dryer. Code: TWDC84
Note	Wash capacity capable of 8kg, Dryer capacity is only limited to 4kg load. Ensure removal of wash load beyond 4kg so dryer operation acts as designed
PENTHOUSES	
Make:	Miele
Model:	7.5Kg Washing Machine. Code: W5741
Make:	Miele
Model:	Dryer. Code: T8823C
The washer-dryer is located under the within bathrooms. For detailed instructions, refer to the user's manual which can be found in Appendix D of this manual.	

7.1.7 Refrigerator (Where Installed)

TYPE'S D,W & T4	
Make:	Westinghouse
Model:	Refrigerator Freezer. Code: WTM2500PC
PENTHOUSES	
Make:	Miele
Model:	Refrigerator. Code: K9752 iD (Right hand hinge)
Make:	Miele
Model:	Freezer. Code: K9752i
The refrigerator is located within the kitchen joinery. For detailed instructions, refer to the user's manual which can be found in Appendix D of this manual.	

Evacuation Procedures

In the event of a fire alarm, an evacuation tone will sound from the speaker (located at the entrance in each apartment and in the common area lift lobby and corridors). This tone is an evacuation signal. On hearing the evacuation tone you should alert all occupiers in your apartment. Turn off all gas or electrical appliances. **Leave as soon as you are ready, and the apartment is safe and secure. Exit the building via the fire stairs only.**

In the event of an emergency **do not** use the lifts.



YOU ARE ADVISED TO FAMILIARISE YOURSELF WITH THE EMERGENCY EXITS

The evacuation system will be tested periodically. A voice warning will be given over the speaker prior to this taking place. The test will be carried out every 3 months as required by regulations.

7.2.5 Fire Sprinkler System

Your apartment is provided with automatic fire sprinkler system. In the event of a fire near a sprinkler head, heat generated by the fire will cause the sprinkler to activate.

If the sprinkler is activated, a fire alarm will also be raised and the Fire Brigade will be called automatically. This will lead to the release of the sprinkler head and flooding of the immediate area. This will occur in the event of a fire, or if the sprinkler head is accidentally hit. The fire brigade is automatically informed if a sprinkler head is activated and will attend. Fire brigade attendance to a false alarm is charged as per section 3.1. Hence, not only can it be inconvenient, it can also be expensive.

Please alert the fire brigade immediately if a sprinkler is accidentally set off, by calling 000. This may help reduce the cost of the false alarm. If you caused a false alarm, then you will be charged for the call out costs.

The fire sprinkler system is under constant water pressure. Pumps are also provided to maintain this pressure during a fire.

Apartment owners and occupiers must not and are not required to carry out any maintenance or servicing of sprinkler equipment. Maintenance and servicing is the responsibility of building management and / or their representatives. Apartment owners and occupiers must adhere to the following:



WARNING Sprinkler Heads	
1	Utmost care should be taken not to hit a sprinkler head, particularly when moving furniture or other equipment into or around your apartment.
2	Take care when stacking top shelves so as not to hit the sprinkler head. Goods should not be stored any closer than 500mm to the head.
3	DO NOT PAINT the sprinkler heads under any circumstances.
4	DO NOT HANG ITEMS from the sprinkler heads under any circumstances (e.g. Christmas Decorations).
5	DO NOT REMOVE sprinkler heads under any circumstances. Only qualified personnel with permission of the Owners' Corporation are to carry out work on the fire sprinkler system.
6	DO NOT STORE MATERIALS within 500mm of any sprinkler head. This applies for the storage cages within the carpark area.
7	DO NOT COVER the sprinkler heads under any circumstances.
8	DO NOT STORE FLAMMABLE ITEMS adjacent to sprinkler heads under any circumstances.
9	If a leak occurs to a sprinkler head, advise the sprinkler company via the Owners' Corporation immediately.

7.3 Smoke Alarms

Make:	Clipsal
Model:	755 Series photoelectric type. Supplied and fitted to each apartment to authority requirements.

Your apartment has been installed with a smoke alarm. Please refer to Appendix D for full instructions and warranty information. Generally, they are located on the ceiling in the living area in the vicinity of bedrooms. They are connected to a 240V power supply via your apartment switchboard with a battery back-up. If the smoke alarm begins to beep intermittently, it may indicate the following:

- The backup battery is discharged and requires replacing
- The battery has not been installed correctly
- The 240V power supply to the lighting circuit (which is linked to the smoke alarm) is isolated.



Replacement of the backup batteries should occur. It is good practice to replace batteries every 6 months, in line with daylight saving change-overs. Smoke alarms are to be tested every 6 months.



Your apartment smoke alarms are not linked to the building's fire alarm system-and if activated will not cause a general fire alarm. **However, please note!** The smoke detectors in the passageway outside your apartment door are linked to the building's fire alarm system. **At no time should you allow smoke from your apartment to enter the common corridor as the corridor smoke detectors will most likely trigger a general fire alarm, resulting in fire brigade attendance.** In such an instance, it will be considered that you have caused a false alarm and you will be charged for the costs associated with the call out. Refer to Section 7.2.5 for the system and Section 3.1 for associated costs.



7.4 Hose Reels / Fire Extinguishers / Fire Hydrants / Fire Escape Doors

Fire Hose Reels and Fire Extinguishers are located on every floor corridor in clearly labelled cupboards.



For your own safety you should familiarise yourself with these cupboard locations; Refer to section 5.0 - Emergency Evacuation Routes.

Hose Reels must only be used by the fire brigade. Use of any hose reel within the building will automatically trigger an alarm to the fire brigade.



Fire Hydrants located in stairwells and other public areas and are for Fire Brigade use only. Hydrants are not to be used by occupiers. Use of any Fire Hydrant within the building will automatically alert the Fire Brigade.

Fire Escape Doors are clearly marked and must not be held open or obstructed in anyway. Fire Doors have alarms, which will activate if the door is held open.

7.5 Switchboard

The electrical switchboard is located within your apartment, usually in the study area or behind a bedroom door. All circuit breakers must be switched to the 'ON' (up) position to enable operation of your appliances, lights and power outlets. The electrical switchboard is fitted with Residual Current Devices (RCDs). The RCD's should be tested monthly using the facility on the face of the RCD. As per Australian Standards, RCD's must be tested by a licensed electrician annually with measuring equipment to ensure they are calibrated to the manufacturer's recommendations.



8.0 Fixtures and Fittings – Care and Maintenance

The following section provides a basic description of some of the materials and fixtures used in the construction of your new apartment. Basic care and maintenance requirements are also described, to achieve the most out of your apartment.

8.1 General Apartment Maintenance



Each resident is responsible for **the maintenance and up-keep of the internal and external areas of their apartment. To maintain the apartment it is recommended that residents undertake regular cleaning** taking particular notice of the flooring, the wet areas (i.e. kitchen and bathrooms) and external metal surfaces.

Due to the quality of finishes the implementation of a thorough maintenance and cleaning program is essential to minimising maintenance costs and ensuring warranties are upheld.



Routine maintenance is required for the tiled areas on all balconies and terraces. Daily sweeping or vacuuming is very important to remove loose soil, sand, mud or other forms of debris that collect on a floor (refer Australian Standard AS 3958.1 2007 and documentation within the Handover Pack). Effective cleaning usually can be achieved by normal washing or scrubbing with warm water and a pH neutral sulphate-free cleaning agent. Greasy deposits can be removed with a detergent incorporating an organic solvent or a high alkaline detergent (ph>9), but this should only be used for occasional cleaning. Overuse of acidic cleaning agents may result in grout attack and cause hazing of glazed tiles.



Each terrace area, and for balconies containing a storm drain outlet, the drain must be kept clear and cleaned on a regular basis to prevent flooding as well as to prevent damage to apartments below. Initially on a quarterly basis, remove and clean the drain cover. With the cover removed run a hose or similar down the drain and ensure water is free flowing. If the drain is not free flowing consult building management, or call a professional plumber to rectify.

8.2 Routine Common Area and Plant Maintenance

The Building Manager is responsible to ensure that all aspects of *Melbourne One* including the structure and all common property services and equipment, are maintained on a regular basis. This will ensure its good condition and reliable operation. Should you notice any areas of the development being neglected or inappropriately maintained please notify the Building Manager.

8.3 Corrective Maintenance

Corrective maintenance or repairs that may be required to *Melbourne One common* areas typically through damage or machinery break down, is the responsibility of the Owners' Corporation. If you identify any damage or deterioration of the building or its services and equipment, please contact the Building Manager who will seek instructions from the Owners' Corporation committee and arrange for any necessary repairs. It is important to rectify damaged areas as soon as possible as the damage may be a symptom of another problem or be causing additional damage to unseen areas. If the Building Manager is not notified of suspected defects and damage immediately then the warranty relating to those issues may be voided.



You as the apartment owner / occupier are responsible for the maintenance and repairs to fixtures and fittings within the apartment.

This development contains numerous components that are subject to wear and tear, and as a result these items may break down from time to time, requiring repair or replacement. If a product fails within the manufacturer's warranty period, you should contact the manufacture directly to seek replacement or repair.

8.4 Apartment Fixtures and Fittings

8.4.1 Light Fittings



Your light fittings are fitted with light globes of an appropriate wattage rating for that fitting. When replacing light globes take note of the signage inside the fitting, which states the maximum rating for that particular fitting. It is important that the maximum wattage ratings are not exceeded otherwise overheating of the fitting may occur.

8.4.2 Carpet



For details of your carpet refer to Appendix A - Fittings and Fixtures Schedule.

Correct and regular maintenance of your carpet will increase its lifespan and help maintain its appearance. Act quickly to clean up any spills and then treat with a recommended cleaning agent using small amounts at a time. Cleaning should be proportionally to the amount of soiling to which the carpet is subjected; the more dirt deposited on the carpet, the more intensive the maintenance program required.

The following are the basic steps of an adequate maintenance program for your carpet:



Regular Vacuuming

There are two major types of vacuum cleaners; barrel cleaners and upright cleaners. Upright cleaners use a pile agitator such as a beater bar or revolving bristle strip that lifts the pile and facilitates the removal of dirt and grit. Be careful with the agitator as over-use can damage the pile surface. Barrel cleaners rely on suction removal only and most perform the task quite well. Some barrel cleaners now have power head attachments to agitate the pile in the same manner as upright cleaners. Vacuuming should be carried out weekly as a minimum.



Spot Cleaning

It is important to remove any spillage as soon as possible before it penetrates the carpet fibre and pile. In the case of spills, remove the excess spillage immediately by first scraping any solids and blotting liquids with an absorbent material. Use a spoon or blunt knife to remove the bulk of semi solids or greasy substances and follow this by blotting. Always begin at the outer edge and work towards the centre of the stained area using a blotting or dabbing motion. After most of the spill has been absorbed, place a fresh pile of paper towel over the area and place a flat weight on them. Never rub a stain. Contact a professional carpet cleaner for assistance.



Professional Services

It is advisable to have carpet professionally cleaned approximately every 18 months. Professional cleaning will re-vitalize the carpet and remove soil and other matter that has settled beyond the reach of routine cleaning methods. Use cleaning professionals recommended by the carpet manufacturer or a carpet cleaner who is a member of a professional association such as the National Upholstery and

Carpet Cleaning Association. Stains should be removed immediately. There are numerous methods of removing stains.

8.4.3 Painted Surfaces / Plaster Walls & Ceilings

Quality paints have been used in your apartment. Proper care and cleaning must be followed to ensure that the appearance and integrity of your paintwork is maintained.

Walls and Ceilings

The joints between your apartment's plasterboard walls, ceilings, doors, joinery and other elements have been designed to allow for the differential movements and as such cracks may appear in these locations from time to time. These cracks are generally not classed as defects but rather maintenance items that are easily rectified by filling the gaps and painting over.

When moving around your apartment care should be taken so as to minimise damage to walls and ceilings. Damage is most commonly caused by impacts of carried objects, scratching and slamming of doors. Should walls, ceilings or shadow lines become damaged, repair with either a proprietary no more gaps or setting plaster and then repaint.

No part of the walls or ceiling should be cut / or demolished as it may affect the fire rating and / or acoustic properties of the apartment. Before undertaking such works, consult with the Owners' Corporation manager.



Cleaning and Care

To remove dust, simply use a wall duster or feather duster and brush lightly. Wipe painted plaster surfaces with a clean, damp, soft, white rag. Soiled surfaces or light stains are best removed with a solution of sugar soap, which is readily available in most supermarkets and hardware stores. Rough abrasives, stiff scrubbing brushes or caustic-based cleaning compounds should never be used to remove stains to painted surfaces.

Avoid using BluTac or adhesive tape on painted surfaces as it may leave stains or cause the paint to flake upon removal.

Inner-tenancy Walls

Inter-tenancy walls (walls separating apartments) are not to be penetrated as this will affect the acoustic and fire integrity of the walls.

External tenancy walls

The external tenancy walls (exposed concrete areas) have had a sealer applied to provide waterproofing and to ensure that the colour of the concrete stays in good condition. To clean these surfaces use a clean, damp, soft rag to remove dust, grime and pollution build up. A low pressure wash every 12 months will keep your surface looking clean.

8.4.4 Internal Glass Surfaces (Showers, Glass Splashbacks, Mirrors, Mirror wardrobe doors)



General Care

- Cleaning of glass surfaces, especially in shower areas where soap residues can build up quite quickly, should be carried out regularly - at least once a week is suggested. Additionally, both painted and anodised finished surfaces should be regularly washed down with water to maintain

their attractive appearance. Aluminium-framed shower screens should be washed whenever the glass is cleaned.

Any household cleaning agents (ammonia based) available and recommended for glass can be used, **except for mirrors, mirror trims and frameless shower screen hinges**. Warm water should only be used on mirrors, mirror trims and frameless shower screen hinges.

Glass Cleaning method

- Rinse glass to remove loose dirt.
- Apply mild soap, mild detergent or in extreme cases commercial solvents to glass either by spraying or using a clean, grit free cloth or sponge saturated with the cleaning solution. Care should be taken to avoid solvent contact with the glazing sealants, aluminium framing, hardware or other materials that may be affected by solvents. Mirrors - Note: Warm water **only** should be used to clean mirrors.
- The glass surface should then be washed down immediately with generous amounts of clean water to remove the cleaning solution. Note: Blades, scrappers, steel wool or other abrasive materials should never be used as these all have the potential to scratch the glass surface.
- As a final step, remove excess water from the glass surface & dry the glass & surrounding materials by the use of a squeegee and or chamois / clean lint free cloth.

Special Instructions

Shower-screens

With the composition of shower screens being mostly glass, the majority of care and maintenance is attributed to this area. There are however, other items to be considered.

- When opening and closing your door, it should be done in a gentle manner and always guided into position by the user rather than left to settle freely of its own accord.
- Special care needs to be taken to ensure that the door and it's hinged / pivot points are not extended past their limits, so as not to exert unnecessary stress to these areas. Failure to do so may compromise the integrity of this part.
- Avoid any heavy or sharp blows to shower panels, paying particular attention to any exposed edges as these are particularly vulnerable to breakage.
- For the meticulous homeowner, it is recommended that when the last person has finished showering, all remaining water should be wiped off the glass using a rubber squeegee or towel etc. By doing this, the bulk of residues such as soaps, shampoos, calcium and lime are removed from the surface of the glass before they have a chance to dry.

Wardrobes

- The system requires no lubrication at all; however, periodic wiping of the tracks to remove dust and debris will prolong its life.
- Failure to ensure tracks are kept clean and free from dust and debris may void the warranty offered on the wheels.

8.4.5 Composite Stone Benchtops

Cleaning and General Maintenance of Composite Stone Benchtops

Stone Maintenance

The stone installed in the kitchens & bathrooms requires responsible use and regular maintenance.

Reconstituted stone has a higher resistance to staining and wear than granite or marble (natural stone).

The application of a sealer does not stop staining, it minimises the penetration of the spill into the stone. These products help preserve the appearance of the stone.

Avoid extreme temperatures on the stone. Use temperature absorbent mats under hot and cold appliances. Items such as toasters and hair straighteners can discolour the surface of the stone. Do not sit or stand on the stone tops. Concentrated point loads can cause local damage, and point and spread loads can crack the slab.

Cleaning Procedure

All spills should be removed or cleaned up as soon as possible after spillage. Some spills may stain or etch the stone. The period of time the spill is left may determine the extent of the stain. The stone can be cleaned with a warm, damp, fibre free cloth – do not use any abrasive cloths in attempt to remove tough stains. Only PH neutral detergent should be used for general clean ups.

Make sure spills are actioned as soon as possible. Blot the stain with the a warm damp cloth to remove the majority of the spillage. Ensure the surface is thoroughly rinsed and dried after cleaning to ensure no cleaning product residue is left on the bench top.

Avoid using vinegar, lemon juice or other cleaners containing acid as this can damage the bench top surface.

8.4.6 External Glass Windows, Aluminium Frames and Balustrades

Glass Cleaning Method



- a) Apply mild stone / mild detergent diluted in clean water to manufacturer's instructions to glass; either by spraying or using a clean, grit-free cloth or sponge saturated with cleaning solution. Complete coverage of area to be cleaned is a necessity. For ease in cleaning, do not exceed an area 1-1.5m² at any given time.
- b) Use large volumes of water, adding mild biodegradable detergent, in order to remove all abrasives which could have accumulated on the surface of the glass.
- c) Rinse the glass surface immediately with generous amounts of clean water, removing cleaning solution for the glass surface.
- d) Using a squeegee or clean lint free dry cloth, remove the water from the glass surface.
- e) If glass residue is still evident, repeat cleaning method.
- f) The inside surface of regularly cleaned glass can be wiped with products specially prepared for this purpose, provided they do not contain abrasives or aggressive chemical solvents.



Note: All inaccessible external windows are the responsibility of the owners' corporation and will be cleaned regularly.

Important Notes- External glass

- Cleaning of external glass surfaces should be carried out every six months as a minimum and may be required more frequently depending on factors such as the prevailing weather conditions.

- Glass should not be cleaned whilst it is exposed to direct sunlight.
- Glass should always be cleaned by starting at the top of the pane of glass systematically working down to glass installed below. This technique reduces the possibility of residue and cleaning solution running down on glass previously cleaned.
- Care should be exercised when cleaning all glass surfaces to ensure that gritty cloths, metal parts of squeegees or other sharp, hard objects do not scratch the glass surface.
- Metal scrapers, abrasive pads or razor blades must not be used to clean glass. Harsh cleaners, abrasives, alkaline materials, methylated spirits, isopropyl alcohol, ammonia or strong acids should also not be used. Cleaning cloths & water should be changed regularly.
- Under no circumstances should attachments be made to the facade which may restrict the movement of individual panels. The design allows each panel to move slightly in relation to each other to compensate for building movement, thermal expansion and contraction.

Maintenance advice for windows and sliding doors

Both painted and anodised finish surfaces should be regularly washed down with water to maintain their attractive appearance. The aluminium frames, windows and doors should be washed whenever the glass is cleaned.

Residents should only clean glass surfaces that are safely and easily reached from inside the apartment or whilst on the balcony. If you are cleaning external windows do not use tools / cleaning cloths in areas where they can drop onto either the public domain or another resident's balcony. Additionally, do not remove the window restraint, as this will be a safety issue. Ensure the lower window shades are closed before cleaning the upper window sashes. The Building Manager will appoint professionals to clean all external glass surfaces.

To keep the sliding doors panels operating smoothly, the tracks should be cleaned monthly or more regularly if grit has built up in the track. To clean the track, simply vacuum or sweep the full length of the track.

Note: Replacement of any broken glass should be immediately reported to the Building Manager so the area can be made safe and secure. The glass must be replaced by qualified glaziers, to ensure it is to the correct specification (thermal, acoustic, etc.).

What Not To Do

- Do not store or place items in contact with the glass as this can damage the glass or cause a heat trap leading to thermal breakage
- Never use abrasive cleaners on glass. Scouring pads or other harsh materials must not be used to clean windows or other glass products. Powder based cleaners are to be avoided.
- Avoid causing extreme temperature changes as this may lead to thermal fracture of the glass. (i.e. do not splash hot water on cold glass, or freezing water on hot glass).
- Some tapes or adhesives can strain or damage glass surfaces. Avoid using such materials unless they are known to be easily removed.

Anodised or Powder coated Aluminium Frames

Whilst aluminium is a material that is resistant to corrosion the window frames still need to be cleaned regularly to maintain their appearance.

Aluminium window frames should be cleaned using the same mild detergents and cleaning methods used on glass. It is essential that detergent residues are washed away with fresh clean water. This is to prevent streaking which may occur if detergent residues are allowed to dry on the aluminium surface.

Do not allow cleaning chemicals or water to collect on surfaces or to 'puddle' on horizontal surfaces, crevices, etc. These should always be flushed with water and dried. Always clean coated surfaces down from top to bottom and follow with a thorough rinsing with clean water. Abrasive products such as sand paper, scourers or steel wool should not be used as they will scratch the surface.

Do not clean when aluminium is exposed to direct sunlight.

As with external glass surfaces, the frequency of washing of aluminium frames is determined by the local environment and should be carried out at a minimum of six monthly intervals, or when soot and city grime has built up on surfaces, whichever is more frequent. Regular inspection of aluminium window frames is required to check for evidence of corrosion, pitting of the powder coating, rust staining; incorrect operation of components etc. Should any of these symptoms be found contact the Building Manager who can arrange a more thorough inspection.

8.4.7 Tiled Surfaces



Stone and ceramic tile surfaces in wet areas can be extremely slippery when wet. Please take care when moving about on tiled floors, especially when wet.

Care and Maintenance



Cleaning Procedures and Recommendations

Clean porcelain tiles with a few drops of PH neutral cleaner, stone soap (available at hardware stores for stone cleaning) or a mild liquid dishwashing detergent and warm water. Use a soft cloth for best results. Too much cleaner or soap may leave a film and cause streaks. Rinse the surface thoroughly after washing with the soap solution and dry with a soft cloth. Change the rinse water frequently. Do not use scouring powders or creams; these products contain abrasives that may scratch the surface.

Floor Tiles

The floor tiles require ongoing maintenance. Regular sweeps with a soft broom will keep the floors free of dirt and grit, and minimise scratching. A vacuum can perform the same task; however we recommend the use of a rubber or felt suction head on the vacuum.

For removal of grime we suggest regular mopping or sponging with warm water and a neutral detergent. This is important in areas more susceptible to 'grease and oil' build-up such as kitchens and showers.

Cracked or chipped tiles can be replaced. Firstly, the grout must be chipped out from around the damaged tile. The tile is then levered out or broken out. The surface must be clear of set adhesive and grit before a new tile is laid. It is recommended that the repair works be carried out by a qualified tradesperson.

Dust and mop interior floors frequently using clean non-treated dry dust mop. Sand, dirt and grit do the most damage to tile surfaces due to their abrasiveness. Mats or rugs inside and outside an entrance will help minimise the sand, dirt and grit that will scratch the stone floor. Be sure that the underside of the mat or rug is a non-slip surface. Do not use vacuum cleaners that are worn. The metal or plastic attachments or the wheels may scratch the surface.

Wall Tiles

The wall tiles require regular cleaning. These areas have been tiled to protect the walls from water and liquid penetration; therefore they are in 'high impact' areas. Generally wall tiles can be cleaned with warm water and a PH neutral detergent.

The wall tiles to the shower area can be cleaned (following manufacturer's directions) with a domestic shower cleaning product and a sponge. Grout will stain with ongoing use and should be cleaned regularly to avoid significant build-up of grime (aggressive cleaning using a hard brush may damage the grout and surface of the tile).

Waterproofing Membrane

There is a waterproof membrane beneath bathroom floor tiles, shower recesses, balconies and terraces. Any works carried out to these areas, must be done in a manner so as not to damage this membrane. This is important because damage caused to the waterproof membrane in your apartment has the potential to impact adjoining and lower apartments.

8.4.8 Bathroom Fittings



Your apartment's bathroom fittings such as taps, shower roses, toilet roll holders, towel rails hooks and door stops require regular cleaning. To remove dirt and residue avoid harsh chemicals and abrasive cloths. Simply clean using a soft soapy cloth and polish with a dry soft cloth.

These items contain parts that are subject to wear and tear and unfortunately break down over time, as such inspection, repair and / or replacement is required from time to time. The maintenance or failure of these items is not a defect and should be carried out as part of the maintenance program. If a product has failed within the manufacturer's warranty period, the manufacturer should be contacted.

8.4.9 Doors, Hardware and Skirtings

Doors in general do not require special maintenance as long as the following guidelines are followed:

- It is essential that no unauthorised means is used to hold open a fire door (the front door of the apartment is a fire door). Should a fire door be wedged open for any length of time, the door closer and or door may be damaged.
- Ensure that external doors and doors in wet areas are sealed / painted on top and bottom every three years.
- Doors and door hardware sets should not be dismantled or disassembled, and non-original parts should not be used in repairs.
- Door closer arms must not be disconnected.
- Doors, door locks and door handles should never be forced, abused or misused.
- All door hardware needs to be lubricated occasionally (note: use only proprietary lubricant specified by the hardware manufacturer) to continue to provide smooth operation.



Regular monthly and yearly maintenance / inspection checks are required for fire doors as per AS1851.7. The Owners Corporation will carry this out for all common area doors, the apartment owner / occupier is responsible for retaining the integrity of the apartment entry door. If any alternations are made to the front door (including frame) of the apartment, notify the Owners Corporation so the door can be checked to ensure the fire rating has not been compromised.

The painted finish on all doors supplied requires regular cleaning. Use a soft cloth with warm soapy water to wipe the surface. Do not use harsh household chemicals or coarse cleaning cloths as these may damage the coating.



Cavity Sliding Doors	To minimize maintenance, do not oil or grease the sliding door track, but ensure the track is free of dust. If the door requires adjustment: adjust the roller by loosening off the top nut and adjust the bottom bolt with a spanner.
Skirting's	All skirting's and sills require regular cleaning. Use a soft cloth with warm soapy water to wipe the surface. Do not use harsh household chemicals or coarse cleaning cloths as these may damage the coating.
Door Furniture	Initially, wash down the surface using soapy water or a mild detergent. Always thoroughly rinse the cleaning agent away with clean water. To complete the cleaning procedure, dry / polish the item with a soft dry cloth.
Lock Cylinders	During cleaning, care should be taken to prevent cleaning solution from entering the cylinder keyway. Never use oil or grease to lubricate the cylinder as this may result in a malfunction of the mechanism. (note: use only proprietary lubricant specified by the hardware manufacturer)
Hinges	All hinges should be checked for tightness and lubricated at least once a year (Note: use only proprietary lubricant specified by the hardware manufacturer).
Pull Handles	Pull handles should be inspected to ensure that the fixings are appropriate and with grub screws, where used, firmly in position. Any movement of the handle will damage the door surface and cause the handle to become unstable and fail when used.
Door Closers	Each door closer should be inspected once a year for oil leakage, tightness of fixing and correct positioning.
Locks and Latches	All locks and latches should be inspected once a year to ensure that they are operating correctly, with the strike plate correctly bent to ensure smooth action of the latch bolt so that the door closes correctly. Occasional lubrication of the latch bolt will ensure a smooth action (Note: use only proprietary lubricant specified by the hardware manufacturer).
Lever and Knob Handles	Usually the lever and knob handles will not require adjustment. However, all fixings should be checked for tightness at the annual maintenance inspection check for fire certificate as per AS1851.7. Any loose fixings should be adjusted. Badly fitted furniture can cause interference with the operation of the lock and at the same time, damage the bearing surface of the furniture.

8.4.10 Blinds



Operation

It is important to operate your blinds correctly to ensure you do not cause any unnecessary damage or damage you blinds in a way that will not be covered break your warranty terms and conditions.

Operation is simple and if you follow these simple rules your blinds should last well beyond their warranty period.

- Always operate blinds with care particularly in areas where damage can easily occur such as at open-able windows or doorways.
- Always operate blinds with the chain or cord held in both hands.
- When raising roller blinds, gently pull on the front of the looped chain until the fabric is at the desired level.
- Always ensure that blinds and bottom rails are not obstructed and well clear of any furniture.
- Never force or put unnecessary pressure on blind cords or chains.
- Avoid leaving blinds in the fully down position in front of open doors or windows as wind and rain can cause severe damage.
- Roller blinds are designed to stop at the top and bottom pre-set positions. **DO NOT FORCE** a blind past these preset points or you may cause major damage to the chain clutch which will then require replacement.



Care and Maintenance

It is easy to take some simple steps to maintain your roller blind fabric.

- When cleaning any spills or dirty finger prints make sure never to use any chemical cleaning products and only use a damp clean white cloth.
- It is best to try and clean a large area around the mark you are trying to remove as spot cleaning can cause small faded spots in your fabric.
- Dust your blinds regularly with a feather duster or gentle brush as the fabric rolls up on itself and any dust build-up can end up spreading over the entire blind.
- Soiling can be removed with a damp sponge or cloth soaked in lukewarm water with a weak solution of detergent such as hand soap. Dry with a soft cloth or sponge.

8.4.11 Joinery



General Care

Joinery surfaces will dent or scratch if treated roughly. Particular care should be taken when moving furniture or heavy objects in the vicinity of joinery. Water and other liquids should never be allowed to sit on shelves etc.as this may damage the substrate that the laminate is adhered to.

Cleaning

A wipe over with a clean, damp, soft cloth should be sufficient to keep all surfaces clean. Soiled surfaces or light stains are best removed with warm soapy water or with a common mild detergent. It may be necessary to use a brush similar to a nail brush for stubborn stains. Wax or other polishes are unnecessary and should NOT be used. Completely dry the surface using a soft dry cloth (non-abrasive) after cleaning.

Spills of any nature should be wiped up as soon as they occur. Laminate surfaces are resistant to most household products, but not absolutely stain-proof. They are unaffected by normal household reagents such as detergents, non-bleach washing powders, nail polish remover, petrol, methylated spirits, mineral turpentine, fly spray, grease and shoe polish.

The following may cause stains if not removed immediately – tea, beetroot juice, red wine, fruit juice, hypochlorite bleach, hydrogen peroxide solution, mineral acids, caustic solution, sodium bisulphite, potassium permanganate, berry juices, silver nitrate, silver fluoride, gentian violet, mild silver protein, laundry blue and iodine solution.

If stain damage does occur, endeavour to remove by using either normal cleaning methods or appropriate solvents. Never use a harsh abrasive or steel wool.

Do not use abrasive powders or products containing chlorine, ammonia, or acetone to clean laminate surfaces. Do not use solutions which contain alkaline, acids or abrasives.

Scratches and Cuts

Laminate surfaces can be damaged by chopping and cutting directly onto the surface. To prevent this happening, a cutting board or chopping board should always be used. Severe cuts and scratches can be repaired using a colour fill or matching colour however this is not covered under a warranty.

Stainless steel areas

To keep the stainless steel surfaces clean wipe with a damp, lint free cloth and then polish with a cloth dampened with a few drops of baby oil. Ensure the baby oil is not spread to adjoining surfaces. Alternatively use a proprietary stainless steel cleaner.

Never use abrasive cleaners on stainless steel. Scouring pads or other harsh materials must not be used to clean stainless steel. Powder based cleaners are to be avoided.

Note: Proprietary stainless steel cleaners are not to be used on your fridge, a lint free cloth or mild detergent solution only should be used.



WARNING: Excessive amounts of cleaning fluid or water should not be applied to melamine surfaces due to the nature of this product. Melamine board will absorb excessive water or cleaning fluid and the edge stripping may peel as a result.

8.4.12 Soffit Paint

Wipe surface clean with a clean, damp, soft rag to remove dust, grime and pollution build up.

WARNING: Using a ladder or platform on the balcony is very dangerous. Do not attempt to clean the soffits yourself, organise a professional cleaning service or painter to do so.

8.5 Maintenance of Essential Safety Measures

As the Owner/Occupier of this Sole Occupancy Unit (property) you are required to maintain the installed Essential Safety Measures as required by Victorian State Legislation.

The following Essential Safety Measures are contained within your apartment:



- Bounding construction incorporating walls, ceiling and floors.
- Fire Door – Apartment entry door fitted with medium temperature smoke seals and self-closer.
- Fire Sprinklers \ self-contained smoke alarms.

You are not permitted to touch or alert any of the Essential Safety Measures applicable to your Apartment without the permission of the Owners Corporation.

In order to satisfy your obligations the following inspections are to be carried out:

6 Monthly



Change smoke alarm battery.

Annual



ESSENTIAL SAFETY MEASURES	INSPECTIONS CHECK LIST.	DEFECTS YES / NO
Bounding Construction	Check Walls, Ceiling, Floors are intact and no unauthorized penetrations or openings have been made.	
Fire Door	Check Apartment entry door is fitted with medium temperature smoke seals and self-closing closer.	
Sprinklers	Check sprinkler heads are free from obstructions and no unauthorized alterations.	
Smoke Alarms	Change battery	
Year of Inspection		

Appendix A

Fittings and Fixtures Schedule

APARTMENTS (Excluding Apartments 4501, 4502, 4503, 4504)

GENERAL APARTMENT FINISHES

Wall Colour	Excluding Wet Areas: Taubmans – Endure Interior Matt, Colour: Crisp White T08152-1 Wet Areas: Endure Interior Low Sheen, Colour: Crisp White T08152-1
Ceiling Colour	Ceilings (Excluding bathrooms & laundry): Tradex Ceiling Flat - Colour: Crisp White, T08152-1 Bathrooms & Laundry: Taubmans – Endure Interior low sheen, colour: Crisp White T08152-1
Skirting Colour	Taubmans – Endure Doors and Trim semi-gloss, colour: Crisp White T08152-1
Doors and Door Frame	Door: Taubmans – Endure Doors and Trim semi-gloss, colour: Crisp White T08152-1 Door Frame: Taubmans – Endure Doors and Trim semi-gloss, colour: Crisp White T08152-1
Carpet	Slate Selection: Victoria Carpets. Goulburn – 51/2823 Eversoft 40oz colour “Bimber” Sandstone selection: Victoria Carpets. Goulburn – 32/2823 Eversoft 40oz colour: “Glen Rowan”
Balcony Tile	National Tiles – 400 x 400mm Code: NT13-2018FL.
Terrace Paver (Excluding southern balconies)	BAMSTONE – 495x495x30mm Bluestone diamond sawn & sealed
Level 9 South Balconies (901/902/903 Only)	BAMSTONE- 495x495x15mm Bluestone diamond sawn & sealed
Threshold	Caesarstone – 20mm thick with 7mm bevel to both sides. Colour: Jet Black 3100
Robes	Premium Shower Screens – Mirrored sliding doors with tracks and frame. Colour: Polished Silver with 2 shelves & hanging rail.

GENERAL APARTMENT FIXTURES

Architraves	Ezyjamb – Flush metal door jamb system.
Skirtings	92 x 18mm single bevel. Paint finish to match wall colour. Location: adjacent to façade 68 x 18mm single bevel. Paint finish to match wall colour. Location: Robes, all other walls 92H x 32D x 18W – Boxed skirting. Paint finish to match wall colour: Adjacent to Bed 1 Window to suit TV/Data /Power points
Cornice	UFL.100 No Coat Ultraflex Lite Square Set
Window Coverings	Faber – Slimline 25mm premium venetian blind. (Colour: 0734). (Supplied by DAAC) Hunter Douglas – Plaza Plus block out - Colour - white. (Supplied by DAAC)
Ceiling Access panel	450 X 450 Acoustic Access panel - Troweled Edge - Gold Delux Sound Rated. Como ceiling access panel (for use in wardrobes with AC unit)
Entry Door Seals (Level 1, 9-45)	Lorient - LE1212 Batwing head and jamb seals. Kilargo - IS8035SI Face rebated seals to bottom of door.
Entry Door	Lockwood - 'Nexion' Vision mechanical lockset. Code: NfV12/3L3PCP
Internal Swing Doors	AuStyle – Daniella lever handle. Polished chrome finish with privacy latch to bathroom and where doors open out to apartment switch board. (33518).
Cavity Sliding Doors	AuSTYLE - Sliding door pull with privacy latch to bathroom cavity sliders only. Satin Chrome finish. Code: 39049-CP & 39050-CP
External Sliding Door	Lockwood – Onyx 9A series slim line handles L1, L9-L30 Lockwood – Onyx 9A series D Pull Handles L31-L46
Door Closers	Lockwood - Cam action door closer with slide arm. Code: 2615DASIL
Doorstop (Floor)	AuSTYLE – floor mounted door stop. Code 33716 Polished stainless steel

Doorstop (Wall)	AuSTYLE - wall mounted door stop, Code:44304. Polished stainless steel.
Heating / Cooling	Fujitsu – Inverter split system, reverse cycle, with concealed fan coil to living area. - AJYA36ALAH/ AJYA45ALAH/AOTG24LAT3/AOTG30LBTA4
Lighting	Metro 700 LED recessed downlight HPLDL-156-x-30. (Kitchen/Bulkheads). Colour: White Maxlight recessed LED Downlight ML-DL-10074 Series (Kitchen, Living, and Bedrooms & Bathrooms). Colour: White
Smoke Alarm	Clipsal – Firetek 755 SMA – ionisation type.
Switch Plates	Clipsal- Slimline white. (SC2000 Series).
Desktop	Polytec – Polar White laminate – matt finish.
Washer / Dryer	Technika - Washer/Dryer (8Kg Wash, 4Kg Dry). Code: TWDC84
Washer Taps	ARCO - Code: 100831. Chrome finish
Exhaust Fans	Polyaire - Exhaust Fan RIL-150T-4PL (Low Speed)
Tempering Valve	AVG Tempering Valve Assemblies TVA - TVA20C-I
Intercom	Classe 100 V12B Video Internal Unit

KITCHEN FIXTURES

Oven	Technika – 62 Litre Stainless Steel Finish Electric Under bench oven. Code: T086MSS-3
Oven	Miele 56 Ltr Stainless Steel Finish Under bench Electric Oven - H2261 B
Cooktop	Technika 600mm Stainless Steel Finish Gas Cooktop with 'wok' burner and flame failure. Code: H640STXFFPRO-3
Cooktop	Technika 300mm Stainless Steel Finish Gas Cooktop with 'wok' burner and flame failure. Code: H320SXFFDPRO-2
Cooktop	Miele 600mm Stainless Steel Finish Gas Cooktop with 'wok' burner and flame failure. Code: KM 362-1 G
Rangehood	Technika 600mm slide out rangehood, Stainless Steel front, vented to the outside. Code: SLH260iSS
Rangehood	Miele 600mm slide out rangehood, Brushed Stainless Steel front, vented to the outside. Code: DA3360
Sink	Clark – 'Polar' overmount stainless steel sink (PPL15B.1).
Sink	Clark – 'Monaco', over-mount sink. Stainless steel finish. (Code: EVBU)
Sink mixer tap	Hansa - Polo Neu (5148 2273 0037) Chrome finish sink mixer.
Dishwasher	Fisher and Paykel Single drawer integrated dishwasher with panel to match cupboard front (no remote). Code: DD60SLI7
Dishwasher	Technika Stainless Steel Front. Code: TDX6SS-3
Dishwasher	Miele Semi-integrated with panel to match existing cupboard front. Code: G 4220i
Refrigerator	Fisher and Paykel Top Mount Freezer, Stainless Steel finish. Code: E440TRX-3
Refrigerator (D, W, T4)	Westinghouse Top Mount Freezer, Pacific Silver Finish. Code: WTM2500PC
Microwave oven	Technika 25 Ltr Microwave Oven with stainless Steel trim kit. Code: WD905 + TT905
Microwave oven	Technika 35 Ltr Convection Microwave Oven. Code: TMWC34ss

KITCHEN FINISHES

Floor Tile	Slate Selection: National Tiles – 600 x 300 Belgium Stone Lapparto "Cenere" Code MAXF1116
	Sandstone Selection: National Tiles – 600 x 300 Belgium Stone Lapparto "Diamond" Code: MAXFL1101

KITCHEN JOINERY FINISHES

Bench Top	Slate Selection: Caesar Stone – Ocean Foam 6141
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	Sandstone Selection: Caesar Stone – Nougat 6600
Cabinet Joinery	Slate Selection: Supplier: Polytec Colour: Ultra White. Laser edge profile with gloss front with matching matt internal to doors & full height panels (matt finish side to internal face of fridge cavity)
	Sandstone Selection: Supplier: Polytec Colour: Marni Lini (Grain to run vertically). Laser edge profile with gloss front with matching matt internal to doors & full height panels (matt finish side to internal face of fridge cavity)
Kicker	To match cabinets (For sandstone selection, grain to run horizontally to avoid vertical joins)
Splashback	Slate Selection: Colour back on star fire glass. Colour: Taubmans "Inverness"
	Sandstone Selection: Colour back on star fire glass. Colour: Taubmans "Crisp White"
Door Handles	Hettich – 'Belluno' matt chrome finish Code: 9 995 771 (130mm) Code: 9 995 772 (200mm) Code: 9 995 773 (267mm)

BATHROOM FIXTURES

Vanity Basin	Caroma – Basa inset vitreous china basin. Colour: White
Basin Mixer	Hansa – Polo 'Neu' basin mixer. Chrome finish. (514222730037).
Shower Screen	Premium Shower Screen – Semi frameless with hinged door and clear toughened glass. Base of door to be fitted with clear edge seal.
Shower Mixer	Hansa – Polo 'Neu' shower mixer. Varox body and trim kit. Chrome finish. (40619073).
Handheld Shower	Hansa – Ecojet 'Neu 3' shower set with soap holder. Chrome finish. (4478 0130 0037).
Toilet	Stylus – 'Venecia' close coupled cistern and seat. Colour: White
Toilet Roll Holder	Starion – Virtu 'Lennox' toilet roll holder. Chrome. (092472C).
Towel Rails	Starion – Vitru 'Lennox' 600mm towel rails. Chrome. (092477C).
Mirror	6mm thick with polished edges.

BATHROOM FINISHES

Bench top	Slate Selection: Caesar Stone – Ocean Foam 6141
	Sandstone Selection: Caesar Stone – Nougat 6600
Floor Tile	Slate Selection: National Tiles – 600 x 300 Belgium Stone Lapparto "Cenere" Code MAXF1116
	Sandstone Selection: National Tiles – 600 x 300 Belgium Stone Lapparto "Diamond" Code: MAXFL1101
Wall Tile	Slate Selection: National Tiles – '300x600 gloss white rectified laid horizontally. Code: BELWP 100 (Note*- Feature Tile Wall is the same as floor tile)
	Sandstone Selection: National Tiles – '300x600 gloss white rectified laid horizontally. Code: BELWP 100 (Note*- Feature Tile Wall is the same as floor tile)

BATHROOM JOINERY FINISHES

Cupboard Handles	Hettich – 'Belluno' matt chrome finish Code: 9 995 771 (130mm) Code: 9 995 772 (200mm) Code: 9 995 773 (267mm)
Cabinets	Slate Selection: Supplier: Polytec Colour: Ultra White. Laser edge profile with gloss front
	Sandstone Selection: Supplier: Polytec Colour: Marni Lini (Grain to run vertically). Laser edge profile with gloss front.

FITTINGS & FINISHES SPECIFIC TO APARTMENT 1810, 2313, 3404, 3504, 3508, 3604, 3704, 3804

Basin	Caroma 'Opal 510' wall mounted vitreous china with shroud Code: 632610W Colour: White
Basin Mixer	NORDIC Care Basin Mixer – 90965C5A Finish: Chrome

Shower Curtain	Full length shower curtain. White. Chrome rail
Shower Mixer	Hansa Vantis Pin Bath Shower Mixer with Diverter (Varox) New Model: 426090770037
Shower Seat	Handrail Industries – Folding shower seat. Colour: White (Type 501).
Shower Head	Hansa – Polo 'Neu' shower mixer. Varox body and trim kit. Chrome finish. (40619073).
Toilet	Caroma Care 800 Invisi II Suite – Pedigree II Care Single Flap Seat, White – Backrest Curved arm included, vitreous china toilet pan. Code: 718200BW and dual flush Mk3 remote push plate with Caroma Care buttons. 237011C
Robe Hook	Caroma: Cosmo metal Robe Hook. Chrome Finish
Shelf	Phoenix: Gen X metal shower shelf
Bath Tub	Apartment 3508 – Caroma Maxton 1525
Disabled Grab Rail	Britex - Supplied and installed in accordance with AS1428. Satin chrome finish.
Tiles	Apartment 3508 – Supplier: National Tiles. Teakwood Light Grey Code: MAX FL 1750
Mirror Cabinet	Mirror Shaving cabinet with 2 fixed panels either side and 1 door with adjustable shelves. Rebate in door to allow for chord when door is closed.
Floor Boards	Apartment 3502 – Cezanne - American Oak Accent – UN3680 – 14mm Apartment 3503 – Cezanne – Kambala – 14mm Apartment 3901 – Cezanne – Kambala – 14mm Apartment 4107 – Easi-Lay – Luxury Vinyl Plank Flooring – Colour: Maple ELO114 – 4.5mm Apartment 4401 – Cezanne – Kambala – 14mm (All products supplied by Carpet Call)

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If I'm going away for a while – can I unplug my service to save power?

nbn recommends leaving your **nbn**™ supplied equipment connected and powered at all times. You may shorten the life of your battery if you leave the Power Supply with Battery Backup unplugged for an extended period of time. However, if you are away for an extended period, and do not want to leave the **nbn**™ supplied equipment plugged in, please be sure to disconnect the battery by following these steps (refer to diagram on pages 22-23):

- 1 Turn off at the power point and disconnect the power supply from the mains power.
- 2 Open the front cover of the Power Supply with Battery Backup **A**.
- 3 Disconnect the red '+' plug from the battery **B**.

When returning, please remember to reconnect the battery. If you don't, your phone and broadband data services won't work during a power failure, you may hear audible alarms and your service provider may be alerted that your battery needs servicing.

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Can I plug the power supply into a power board?

Yes, however **nbn** prefers the **nbn**™ connection box and power supply is connected to fixed power point where possible. However in the event this is not possible then the power supply can be plugged into a double adapter, extension cord or power board as long as they are safe.

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What if I want to move the **nbn™ connection box?**

If you need to have the **nbn**™ connection box or the cables relocated, contact your service provider. They should be able to advise you of the cost and arrange for a technician to move the equipment. When considering relocating **nbn**™ supplied equipment or cables you should keep these things in mind:

- 1 The equipment must be protected from water, steam or excessive heat.
- 2 The location must be well ventilated, preferably near a fixed power point and easy for you to check the indicator lights.
- 3 The equipment must be positioned in a location away from busy areas and protected from risk of damage. There should also be sufficient light for you to see if the device is functioning correctly.
- 4 You may be charged for the relocation cost.

Can I connect other devices to the unused ports on the nbn™ connection box?

Unlike modem/routers you might be familiar with from ADSL and cable broadband services, each port on the **nbn™** connection box is reserved for a separate service. This allows you to have up to four separate broadband data and up to two separate phone services through one connection box. If you only order one broadband service, then only one port will be active. If you connect one of your devices to an unused **nbn™** connection box port, your devices won't be connected to a phone or internet service.

I have a monitored home or premises security system.

Will it work over the nbn™ network?

It is expected that most monitored security systems will operate over the **nbn™** network. However, if you would like to use an existing system, you should check with your security provider to ensure that your particular equipment and service is **nbn™** network compatible. You should test your alarm the same day that your service over the **nbn™** network is activated by your service provider, and also check that your in-premises wiring is correctly connected up to your service over the **nbn™** network.

For further information on alarms and the **nbn™** network, visit nbn.com.au/alarms

Can I install in-home cabling myself?

nbn will professionally install the cabling from the street to your **nbn™** connection box (for more information on what's included in a standard installation please visit nbn.com.au/fibreinstallation). If you choose to install additional permanent phone or data cabling through wall, floor or ceiling cavities it must be done by a cabler registered with an Australian Communications and Media Authority (ACMA) accredited industry registrar.

Your service provider may also be able to recommend a registered cabler in your area. Other non-permanent cabling such as plugging your own router or phone into the **nbn™** connection box can be done yourself.

How do I care for the nbn™ connection box cover?

You can clean the **nbn™** connection box cover by removing the cover and wiping it clean with a damp cloth and mild all-purpose cleaner. **Do not** use a damp cloth on internal equipment or cables.

Can I lock the nbn™ connection box cover?

A locking feature is available to restrict access if desired. **nbn** recommends a cable tie or small padlock to stop unwanted access. Please note: Your service provider should not lock the cover, as you may need to access the ports or lights inside the cover for troubleshooting or if you decide to change providers/devices.

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How do I open my nbn™ connection box cover?

To remove the cover, press the two clips at the base of the box (either together or one at a time). Pull the base of the cover out, and then up to remove it completely. To reattach the cover, simply place the top over the base then lightly guide the cover down and back until it clips into place. Do not touch or uncoil the cables that have been installed inside the cover as this could affect the performance of your service.

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Can I remove my Power Supply with Battery Backup if I no longer want the Battery Backup service and only want the standard power supply?

No, this is currently not possible. However you can advise your service provider that you no longer want the Battery Backup service which means you can remove the battery (provided no other users of nbn™ approved services are using the Battery Backup service on your premises) and your service provider will stop sending you battery alarm reminders. If you do this, your services will only operate if the power is switched on at the power point; they won't work during a power failure.

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I only have the standard power supply. Can I add a Power Supply with Battery Backup if my circumstances change or I move into a home that does not have the capability and I require this service?

Yes this is possible - please contact your service provider to discuss your needs and arrange an appointment for the installation of the Power Supply with Battery Backup. Please note that until your Power Supply with Battery Backup is installed, your services will not operate during a power failure or when the power for the nbn™ connection box is switched off at the power point.

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I have moved into a house with nbn™ fibre already installed. Do I need to do anything to make sure the Battery Backup service is working?

If you move into a house where nbn™ fibre is available, please let your preferred service provider know whether you require the Battery Backup service when arranging your services over the nbn™ network.

If you do require it, your service provider may need to arrange nbn to install a Power Supply with Battery Backup if there is not already one there in the house. Your service provider will also remind you when the battery is worn out and needs to be changed.

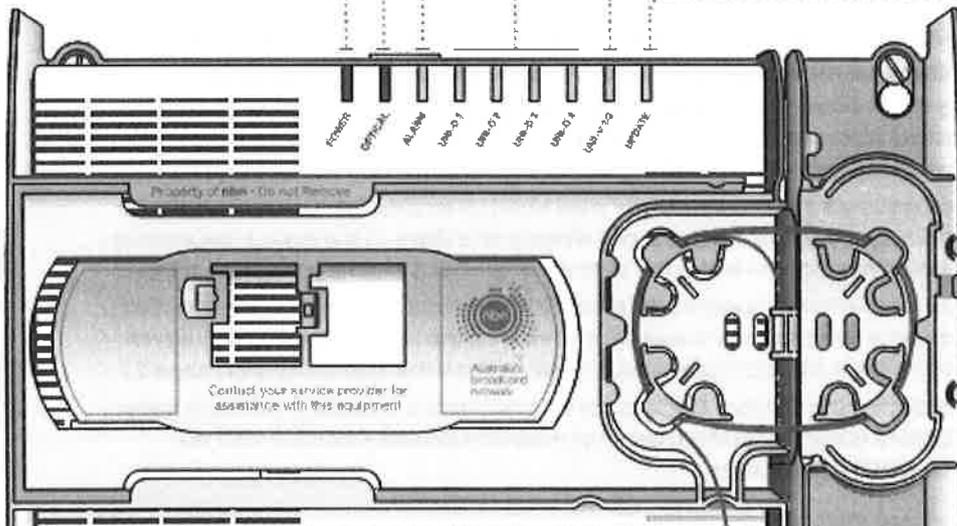
You can check if the Power Supply with Battery Backup has a working battery installed in it by checking if there are any visual light alarms on the unit and opening the power supply cover to see if a battery is installed. Please follow the instructions on page 22.

If you don't require the Battery Backup service, and there is already a Power Supply Unit with Battery Backup installed, then your service provider can turn off the reminders to replace the battery.

nbn™ connection box indicator lights

	Indicator	Meaning	Action
Power Indicator	● Off	This means there is no power to your nbn™ connection box	Check the power supply is plugged in and switched on and is connected to your nbn™ connection box. If there is still no power light, contact your service provider.
	● Red	Your power supply is operating on backup battery power	If there is a mains power failure, you will only have services over the nbn™ for a limited period of up to five hours. Refer to the Power Supply with Battery Backup section of this guide.
	● Green	Your power supply is working normally	No action is required.
	● Green Flashing	Your nbn™ connection box is starting up	No action is required. The flashing light should turn into a green solid light shortly.

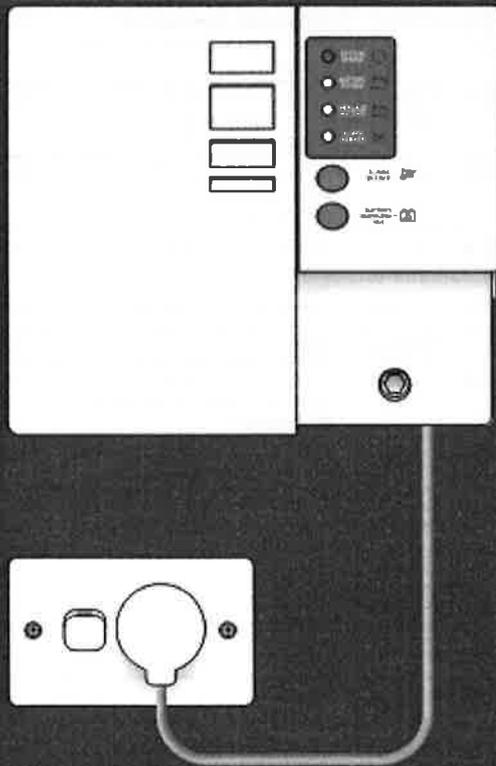
	Indicator	Meaning	Action
Optical Indicator	● Off	Your nbn™ connection box has been disabled externally	Contact your service provider for further instructions.
	● Red	Your nbn™ connection box has lost connection with the fibre network	Contact your service provider for further instructions.
	● Green	Your nbn™ connection box is connected and working properly	No action is required.
	● Green Flashing	This is normal and simply means there is activity on the network	No action is required.



	Indicator	Meaning	Action
Alarm Indicator	● Off	Your nbn ™ connection box is working but you have no devices connected	No action is required
	● Red	Your nbn ™ connection box has a fault and is not working normally	Contact your service provider for further instructions
	● Green	Your nbn ™ connection box is working normally and is connected	No action is required
Data (UNI-D) Indicators	● Off	You do not have an active service using this port at this time	This may simply mean that connected devices are not active at the moment. If you are having difficulty with connected devices then contact your service provider for further instructions
	● Orange	The device connected to your UNI-D port uses 1Gbps Ethernet	No action is required
	● Orange Flashing	The device connected to your UNI-D port uses 1Gbps Ethernet	No action is required
	● Green	The device connected to your UNI-D port uses 10 or 100Mbps Ethernet	No action is required
	● Green Flashing	The device connected to your UNI-D port uses 10 or 100Mbps Ethernet	No action is required
Voice (UNI-V) Indicators	● Off	You do not have an active phone service using this port at this time	No action is required
	● Green	One or more telephones are off the hook (being used)	No action is required
	● Green Flashing	One or more telephones have been off the hook for more than 1 hour	Check if someone in your household is using the phone, and if not check to see if any of your handsets have been left off the hook by accident
Update Indicator	● Off	Normal	No action is required
	● Red	Your nbn ™ connection box has failed to download software	Contact your service provider for further instructions
	● Green	Your nbn ™ connection box is successfully downloading software	No action is required

Optional Power Supply with Battery Backup guide

This section (pages 16 to 27) only applies if you have the **Optional Power Supply with Battery Backup**.



Managing the Power Supply with Battery Backup

The Power Supply with Battery Backup:

- Provides a steady 12V power supply to your **nbn**[™] connection box.
- Provides battery backup power to the **nbn**[™] connection box (when fitted with a working battery).
- During a power outage, battery backup will last for approximately five hours (including the battery emergency reserve).

It is always good to have another way of calling someone during a power outage in the case of emergency such as a charged mobile phone.

To ensure that your phone (or data) services continue to operate during a power outage please note:

- Only standard corded phones (that don't need to be plugged into a power point) will work during a power outage, and only if your phone service is also provided over the **nbn**[™] connection box's voice (UNI-V) port. All other devices require their own battery backup to operate during a power outage.
- If your phone plugs into a separate router/gateway from your phone or internet service provider, you won't be able to make calls unless that router/gateway also has its own battery backup.
- Examples of devices that require their own battery backup include wireless routers, all mains powered phones, computers or modem/routers.
- Uninterruptable power supply (UPS) systems help power devices during a power outage and are readily available through technology retailers.

Your service provider should explain how your services can work with **nbn's** Battery Backup and what additional solutions you may need to power your other devices.

How long Battery Backup lasts

If you have a Power Supply with Battery Backup, your **nbn**[™] connection box will **continue to be powered for approximately five hours during a power outage.**

- When approximately 40% of the battery charge is remaining (after about 3 to 3.5 hours), the power supply will automatically turn off to preserve the remaining charge for emergency use.
- When you need to use the remaining charge press the emergency reserve button and within a few minutes your services will operate for the remaining approximately 1.5 to 2 hours.
- Extremely cold conditions (less than -1 degrees Celsius) may cause the battery to run out more quickly.

Keeping your backup battery topped up

To ensure the backup battery works when you need it, please maintain it by following the advice given in this guide.

- Regularly check the battery indicators lights and pay attention to audible alarms, (see page 25 for a guide to indicator lights and alarms) as these may indicate a problem with your battery.
- When your battery is used as indicated in the **nbn**™ User Guide, it will age to about 70% of its original capacity in around three to five years.
- A battery can age sooner if not kept at room temperature (around 20 degrees). Warmer temperatures can accelerate aging of the battery.
- Turning the power on and off frequently will cause the battery to age earlier and reach 70% of its capacity in around one to two years.
- Please ensure the battery is replaced when needed (or as arranged with your service provider).

Options for extending your Battery Backup

If approximately five hours of battery backup isn't enough for your needs, you can add additional capacity by plugging the power cord of the Power Supply with Battery Backup unit into an Uninterruptable Power Supply (UPS) - itself a type of battery backup unit. These are readily available through technology retailers. Your service provider should explain how your services can work with **nbn**'s Battery Backup and what additional solutions you may need to power your other devices.

The UPS must **supply** a 230V 50Hz AC waveform in accordance with AS60038-2000. Refer to your UPS manufacturer for confirmation.

To set up a UPS, please:

- Follow the instructions provided by the UPS manufacturer to initially set up the UPS system.
- Switch off the power at the power point that the **nbn**™ connection box power supply is connected to.
- Unplug the **nbn**™ Power Supply power cord from the power point and plug it into the UPS.
- Plug the UPS power cord to the fixed power point.
- Turn on the power point.
- Follow the UPS manufacturer's instructions on operating the UPS.

Your service provider should explain how your services can work with battery backup and what solutions you may need for your devices. You should discuss the use of any UPS with your service provider.

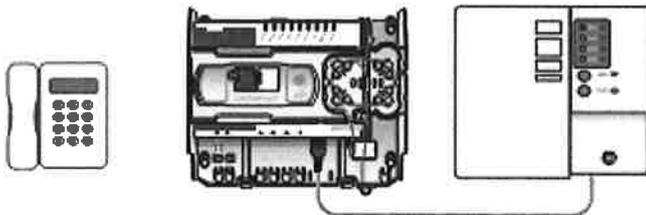
Emergency calls checklist

To make calls during a power outage for up to five hours, you need to make sure you have all the following:

- ✓ Power Supply with Battery Backup
- ✓ **nbn**[™] Battery Backup service from your preferred service provider
- ✓ A phone service connected on the **nbn**[™] connection box's UNI-V port
- ✓ A standard corded phone that doesn't need to be plugged into a power point

The corded phone needs to be plugged in to the UNI-V port on the **nbn**[™] connection box, and your Power Supply with Battery Backup needs to be working and maintained by following instructions in this guide.

Powered for up to five hours (including emergency reserve) by Power Supply with Battery Backup



Corded phone

nbn[™] connection box
UNI-V port

Power Supply with
Battery Backup

What if...

Q. I connect my phone to a router provided by my phone company?

A. If your phone service provider has advised that you need to connect your phone up to a router, gateway or "box" that is not the **nbn**[™] connection box, then you will need to have a separate battery backup for that device. Ask your phone service provider for advice.

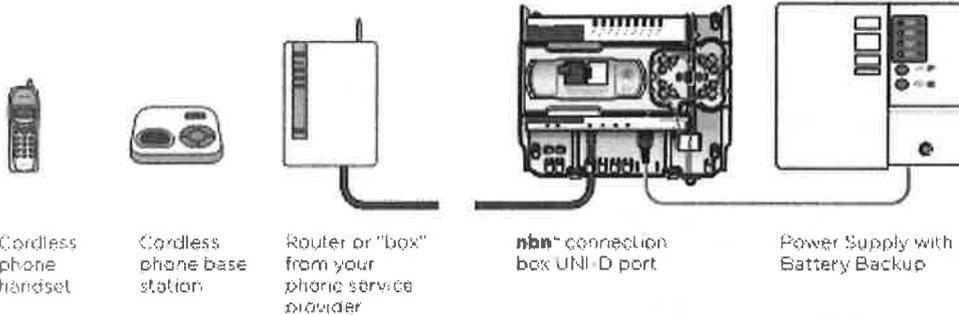
Q. I use a cordless phone?

A. Most cordless phone sets have batteries in the handsets, but not the base station, which usually only works when plugged in to mains power. You will either need to arrange an external battery backup unit for your cordless phone base station, or buy a new cordless phone that has battery backup built into both the base station and handsets.



Need their own battery backup

Powered for up to five hours (including emergency reserve) by nbn™ Power Supply with Battery Backup



Connecting to the mains power supply

- 1 **nbn** recommends the power supply is plugged directly into a fixed power point.
- 2 Where a fixed power point is not available, a safe extension cord, double adapter or power board can be used.
- 3 The **nbn™** connection box will switch to battery power if you turn the power off at the power point. When the battery goes flat, the **nbn™** connection box will turn off, and your phone or data services will no longer work.
- 4 Don't switch off your **nbn™** supplied equipment. The power used by the system is minimal - equivalent to a 15W light bulb.
- 5 The life of the battery in a Power Supply with Battery Backup will be reduced if the power is routinely turned on and off, or left switched off.

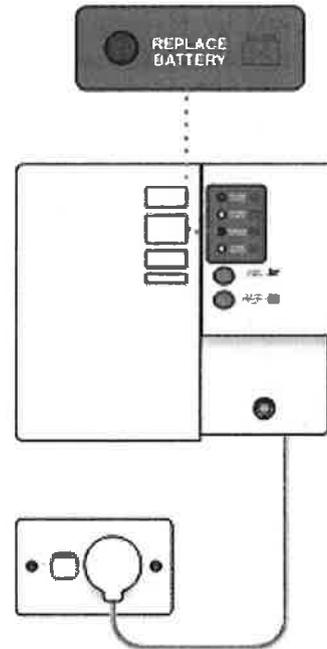
IMPORTANT!

If your Power Supply with Battery Backup is showing a red light next to the 'REPLACE BATTERY' symbol or you hear an alarm (beeping once every 15 minutes) this either means that you need to replace your battery with a new one or that the battery has been removed.

nbn currently provides the first battery free of charge when the Power Supply with Battery Backup is installed. It is your responsibility to discuss with your service provider whether they will supply subsequent replacement batteries or whether you should purchase them. See 'Purchase a new battery' on page 22.

If there's a power outage, your service over the nbn™ network won't work if the battery is faulty or missing.

If you have a Battery Backup service, your phone or internet service provider will also let you know when your battery is worn out and needs replacement or when your battery is missing. Detailed instructions on how to replace the battery are on the next page



If you no longer want to replace the battery or need the Battery Backup service

If you no longer require a Battery Backup service and do not intend to replace the battery, let your service provider know. They can stop reminding you when your battery needs replacement.

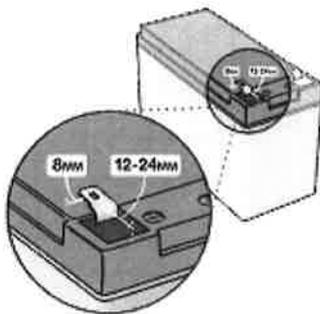
As long as no other users at the same premises have a Battery Backup service, you can remove the current battery and dispose of it at a battery recycling centre (do not place in household garbage). Refer to instructions for battery replacement for safe removal and disposal of battery on page 23.

Of course, with no battery, you'll have no battery backup during a power outage, so your voice and data services will only work when plugged in and receiving mains power.

How to replace your backup battery

1. Purchase a new battery

If you and your service provider have agreed you will replace the battery for your **nbn**™ connection box, you should buy a replacement battery that is equivalent to the original. You can purchase the battery at most specialist battery retailers - **you can find a list at nbn.com.au/battery along with other useful information.**

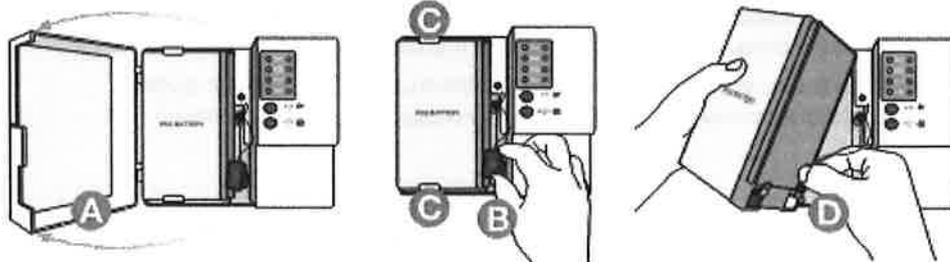


Specifications	
Battery Type	12V 7.0-7.2Ah 6 Cell VRLA Sealed Lead Acid Battery
Dimensions	94mm (H) x 151mm (W) x 65mm (D) (excl. terminals) 100mm (H) x 151mm (W) x 65mm (D) (incl. terminals) (all tolerances +/- 1mm)
Terminal Type	Spade-type, Quick disconnect 'F2' 6.35mm (W) x 0.81mm (Thickness)
Terminal position relative to the battery case	8mm from the battery sides, 12 - 24mm from the battery end. Positive terminal positioned on the side depicted in the drawing.

STOP! Before going any further please read the Important Safety Warnings on the back cover.

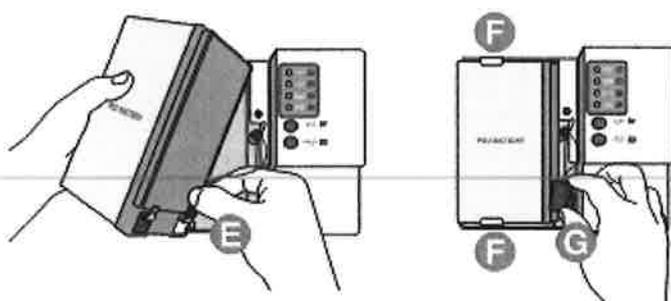
2. Remove the old battery

- Turn off at the power point and disconnect the power supply from the mains power.
- Open the front cover of the Power Supply with Battery Backup **A**.
- Disconnect the red '+' plug from the battery **B**.
- Push the tabs holding the battery, one above and one below, outward and then lift the battery out **C**.
- Disconnect the black '-' plug and remove battery **D**.



3. Install the new battery

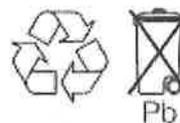
- Reconnect the black '+' plug to the new battery **E**.
- Push the battery retaining tabs outward and insert the battery into the Power Supply with Battery Backup **F**.
- Reconnect the red '+' plug to the new battery **G**.
- Make sure the wires are not being pinched by the battery or front cover.
- Close the front cover and plug the power supply back into the power point and turn the power on.
- The new battery will take 24 hours to completely charge. Please retain the old battery as a precaution during this time unless its charge was completely exhausted.
- Please note, your broadband and/or phone service delivered over the **nbn** network will be unavailable while the battery is being replaced and for up to 10 minutes afterwards.



Please recycle your old battery

The Sealed Lead Batteries supplied by **nbn** are 100% recyclable. **However these batteries cannot be simply tossed in your household recycling bin as they will contaminate the rest of the recyclable material.** Please take your battery to a specialist recycling centre to be recycled.

Alternatively you could take your used battery to the store where you purchased your new battery, and ask them to recycle it for you. **Refer to nbn's website for places to recycle lead acid batteries. You can find a list at nbn.com.au/battery.**



What to do if the mains power fails

If your mains power fails, the Power Supply with Battery Backup will beep once and automatically switch to its backup battery power.

When only around 40% of the battery power remains (after about 3 to 3.5 hours), the Power Supply with Battery Backup will turn off to save the remaining 40% of backup battery power (about 1.5 to 2 hours). This saved power can then be used to make emergency calls if needed.

What happens when only 40% of the battery power remains?

The battery power indicator will flash and the Power Supply with Battery Backup will begin to beep four times a minute. Once the beeping stops, the Power Supply with Battery Backup will turn itself off to preserve the remaining power for use in case of an emergency.

How to access the remaining backup battery power in emergencies

Press and hold the BATTERY EMERGENCY USE button for two seconds until the power supply beeps once and all 4 lights flash. This will provide around a further 1.5 to 2 hours of power. After this, you can't turn the battery power off again.



After the battery is completely flat, the BATTERY EMERGENCY USE button will not work again until mains power has been restored and the battery is recharged.

The battery is designed to be continually recharged until it has reached the end of its life and needs to be replaced - estimated to occur every three to five years if used in accordance with the guidelines.

Alarm silence function

You can silence audible alarm sounds. Press and hold the ALARM SILENCE button to temporarily silence or re-enable the alarm sounds for either 24 hours or longer:



Hold button for time (seconds)	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Silence for 24 hours		🔊													
Re-enable alarm		🔊	🔊												
Silence for 24 hours+		🔊													🔊
Re-enable alarm		🔊	🔊												🔊

🔊 = 1 Beep

You should only silence alarms when absolutely necessary as they are designed to alert you when your battery is in need of replacement, missing or running low and will soon be flat.

Power supply with Battery Backup indicator lights and **alarm sounds**

The following displays are present on the front of the unit:

	● Light ON	⚡ Light BLINKING	● Light OFF
● SYSTEM STATUS 	Normal	System fault	No mains power and power supply unit is off
● BATTERY POWER 	Using battery No mains power	Battery charge low and will soon be flat	Using mains power or battery is flat
● REPLACE BATTERY 	Battery missing or battery has degraded and should be replaced		Battery OK
○ ALARM SILENCE 	Audible alarms silenced	Audible alarms silenced for 24 hours	Audible alarms enabled

If the Power Supply with Battery Backup is working normally on mains power, the SYSTEM STATUS light is green and the BATTERY POWER and REPLACE BATTERY lights are off.

Alarm sounds

The following list describes the different types of audible alarm sounds you might hear:

Cause	Alarm Sounds
Power Failure Loss of mains power	Beeps once
Replace Battery Battery self test fails	Beeps once every 15 minutes
Low Battery - Less than 50% remaining Battery reserve shutdown imminent	Beeps 4 times every minute
Audible Alarm On Alarm function is enabled	Beeps twice when enabled
Audible Alarm Off Alarm function is disabled	Beeps once when disabled

Troubleshooting

In the event any of the services provided through your **nbn**[®] connection box stop working (e.g. internet, IPTV or phone) the first step is to check the following:

1. Power check

Is everything plugged in and turned on?

- **nbn**[®] connection box
- Power Supply with Battery Backup or standard power supply
- All cables and power points
- Your own equipment

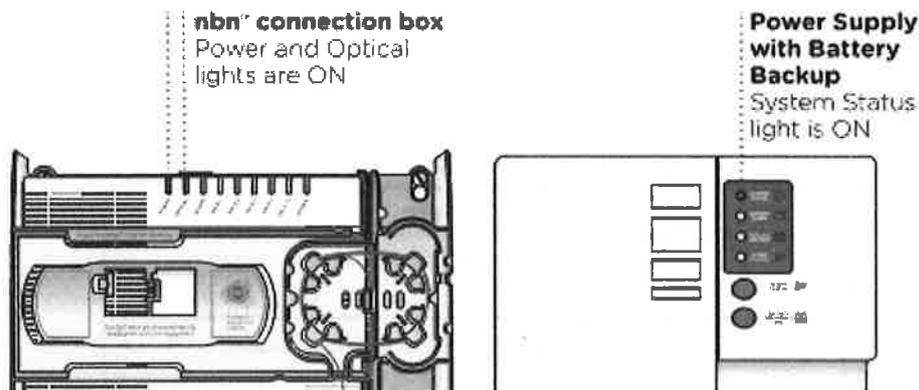
2. External fibre optic cable check

Has the fibre optic cable connection from the street been damaged?

For example, a fallen branch may have damaged the cable. If you think this may be the case, do **NOT** try to remove it or repair the cable yourself. Contact your service provider immediately.

3. Indicator light check

Check the indicator lights on your Power Supply with Battery Backup and **nbn[®] connection box.**



If you remove the cover from your **nbn**[®] connection box and the lights on your **nbn**[®] connection box or Power Supply with Battery Backup (if installed) do not match those shown in this diagram, then refer to the lights and indicators sections of this guide on pages 14-15 and 25.

Still can't identify the problem or the solution?

Please note down which lights are glowing and contact your service provider for further advice

Phone troubleshooting

If you have a phone service which plugs into the **nbn**[™] connection box's UNI-V port, please check the following:

Things to check	Resolution
Is your phone (or if applicable, home phone wiring and wall sockets) connected to the correct voice (UNI-V) port on the nbn [™] connection box?	If you have only ordered one phone service, then only one of the UNI-V ports on the nbn [™] connection box will be activated.
Has the phone service ever worked?	If not, please contact your retail service provider to enquire whether it has been activated correctly.
Is there a dial tone?	If not, contact your phone service provider for assistance with checking if the service is activated correctly & the phone is plugged into the right port.
If there is a dial tone but calls still don't work, are there any other tones or noises on the line that suggest the phone service isn't working normally?	These may suggest electrical interference or a fault. Contact your service provider for assistance.
If you have been plugging your phone in to an existing wall socket, does it work if you unplug it and plug it in to the voice (UNI-V) port of the nbn [™] connection box?	If so, you may need to get a registered cabler to connect your wall socket wiring to the nbn [™] connection box.
If you are using a phone extension cord, have you tried removing the phone extension cord and plugging the phone in directly to the voice (UNI-V) port of the nbn [™] connection box?	The extension cord may be faulty.
If it still doesn't work, have you tried plugging a different phone (including a different phone cord) in to the nbn [™] connection box?	The handset may be faulty.

Internet troubleshooting

Things to check	Resolution
Has the broadband service ever worked?	If not, please contact your service provider to enquire whether the service has been activated correctly.
Is your equipment plugged in to the right UNI-D port on the nbn [™] connection box?	If you have only ordered one broadband service, only one UNI-D port will be activated on the nbn [™] connection box.
Have you tried turning the equipment you have plugged in to the nbn [™] connection box off and on?	Sometimes equipment like wireless routers may have stopped working and this can be resolved by turning the power off and on.
Have you tried using another Ethernet cable between the nbn [™] connection box and your equipment?	It's possible the Ethernet cable is faulty and is not connecting your equipment properly to the nbn [™] connection box.
If you are using a wireless router, have you tried testing the service over the nbn [™] network by connecting a laptop or desktop PC to the correct UNI-D port on the nbn [™] connection box directly via an Ethernet cable?	This will help you identify whether the nbn [™] network service itself is not working or whether it's a problem with something else like your router.

If your phone or broadband still does not work, contact your service provider for assistance.

Important safety warnings

Please read these notes carefully before attempting to fit or replace a battery in your power supply.



To reduce the risk of fire or electric shock, do not remove the cover of the Power Supply with Battery Backup except to service the battery. There are no user serviceable parts inside the Power Supply with Battery Backup except the battery.



Please read this user guide about your nbn™ connection box thoroughly before attempting to fit or replace a battery in your Power Supply with Battery Backup.



To avoid electric shock when servicing the battery, first switch the power point off and unplug the power cord from the wall.



Because of the battery, there will still be live electrical components inside the Power Supply with Battery Backup, even when the power cord is disconnected from the wall or the power point is switched off. So follow the instructions on servicing the battery carefully.



During a mains power failure, the Power Supply with Battery Backup only powers the nbn™ connection box. It will not power any other devices such as cordless phone base stations, alarms or other devices that do not have their own backup batteries.



Never turn the power off to your power supply even if you have a Battery Backup service. Leaving the power switched off may prevent you making phone calls or using broadband services, and if you have a Battery Backup service, will shorten the lifespan of your battery.



To prevent the risk of fire or electric shock, your Power Supply with Battery Backup should be installed in a reasonably warm, dry indoor area, free of condensation and excessive dust.

For more information: 1800 697 626 | nbn.com.au | info@nbn.com.au

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NBN704_FUG_0615

Appendix D

Miele Apartment Appliances Manuals

10.1 Fisker and Paykel Single drawer integrated dishwasher with panel to match cupboard front (no remote). Code: DD60SLi7

10.2 Technika 25 Ltr Microwave Oven with Stainless Steel trim kit. Code: WD905 + TT905

10.3 Miele 600mm slide out rangehood, Brushed Stainless Steel front, vented to the outside. Code: DA3360

10.4 Miele Semi-integrated dishwasher with panel to match existing cupboard front. Code: G 4220i

10.5 Fisher and Paykel Top Mount Freezer, Stainless Steel finish. Code: E440TRX-3 (Left or right hand opening door to suit Kitchen layout - hinge to allow access from kitchen cupboard side)

10.6 Miele 600mm Stainless Steel Finish Gas Cooktop with 'wok' burner and flame failure. Code: KM 362-1 G

10.7 Miele 56 Ltr Stainless Steel Finish Underbench Electric Oven - H2261 B

10.8 Fujitsu Air Conditioner – Indoor Unit – ARTG09LL/ ARTG12LL/ ARTG18LL

10.9 Fujitsu IR Receiver Unit Operation Manual – P/N9378629042

10.1

Fisker and Paykel Single drawer integrated dishwasher with panel to match cupboard front (no remote). Code: DD60SLi7

Warning and Safety instructions

Technical safety

- ▶ Before installation, check the rangehood for visible signs of damage. Under no circumstances should you use a damaged appliance. A damaged appliance is dangerous.
- ▶ Before connecting the appliance to the mains supply, make sure that the voltage and frequency details given on the data plate correspond with the on-site electricity supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).
- ▶ For safety reasons, this appliance may only be used when it has been fully installed.

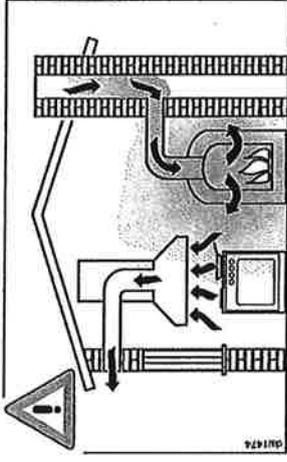
- ▶ Only open the housing as described in the instructions given in the installation sheet and in the Cleaning and care section of this booklet. Under no circumstances should any other parts of the housing be opened. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user, and can cause operational faults.
- ▶ Installation, maintenance and repairs may only be carried out by a Miele authorised person in accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
- ▶ Faulty components must only be replaced by genuine Miele original parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - it is switched off at the isolator, or
 - the screw-out fuse is removed (in countries where this is applicable), or
 - the mains fuse is disconnected, or
 - it is switched off at the wall socket and the plug withdrawn.

Warning and Safety instructions

- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ This rangehood must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the warranty.

Using at the same time as other heating appliances that depend on the air from the room

Warning - danger of toxic fumes



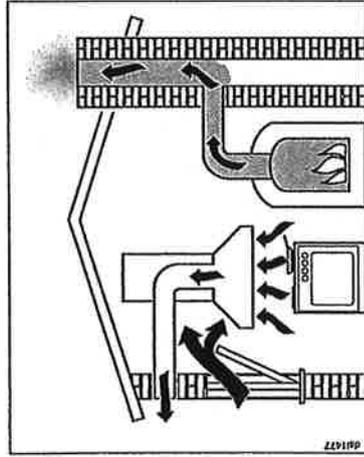
- ▶ Great care should be taken when using the rangehood at the same time and in the same room or area of the house as another heating appliance which depends on the air in the room. Such appliances include gas, oil, wood or coal-fired boilers and heaters, continuous flow or other water heaters, gas cooktops or ovens which draw air in from the room and duct exhaust gases out through a chimney or extraction ducting. When used in extraction mode, the appliance draws air in from the room in which it is installed **and** from neighbouring rooms. If there is insufficient air, an underpressure will occur. The heating appliance may be starved of oxygen, impairing combustion. Harmful gases could be drawn out of the chimney or extraction ducting back into the room, with potentially fatal consequences.

Warning and Safety instructions

There must be adequate ventilation of the room when the rangehood is used at the same time as appliances burning gas or other fuels.

There must be adequate ventilation of the room when the rangehood is used at the same time as appliances burning gas or other fuels.

In order to ensure safe operation, and to prevent gases given off by the heating appliances from being drawn



back into the room when the rangehood and the heater are in operation simultaneously, an underpressure of 0.04 mbar (4 pa) is the maximum permissible in the room.

Ventilation can be maintained by air inlets which must not be blocked, in windows, doors and outside wall vents, or by other technical measures, such as ensuring that the rangehood can only be switched on when the heating appliance is switched off or vice versa. A ventilation brick alone is not generally sufficient to ensure safe ventilation.

⚠ The overall ventilation condition of the dwelling must be taken into account. If in any doubt, the advice of a competent builder or, for gas, a qualified gas fitter must be sought.

If the rangehood is being operated in recirculation mode, the above restrictions do not apply.

Warning and Safety instructions

Correct use

▶ Never use an open flame beneath the rangehood. To avoid the danger of fire, do not flambé or grill over an open flame.

When switched on, the rangehood could draw flames into the filter. Fat particles drawn into the rangehood present a fire hazard.

▶ When using the rangehood over a gas cooktop, ensure that any burners in use are always covered by a pan.

Switch the cooking zone off when a pan is removed, even for a short time. Regulate the flame so that it does not burn up the sides of the pan. Do not allow the pans to overheat excessively (e.g. when using a wok). The rangehood can become damaged when exposed to excessive heat.

▶ Always switch the rangehood on when a cooking zone is in use, otherwise condensation may collect in the rangehood, which could cause corrosion.

▶ When cooking with oil or fat, chip pans and deep fat fryers etc., do not leave the pans unattended. Never leave an open grill unattended when grilling. Overheated oil and fat can ignite and could set the rangehood on fire.

▶ Do not use the rangehood without the filters in place. This way you will avoid the risk of grease and dirt getting into the appliance and hindering its smooth operation.

▶ The filters should be regularly cleaned or changed as appropriate. Saturated filters are a fire hazard. See "Cleaning and care".

▶ There is a fire risk if cleaning is not carried out in accordance with the instructions.

▶ The rangehood can get very hot during cooking due to heat rising from the cooktop.

Do not touch the housing or the grease filters until the rangehood has cooled down.

▶ Do not use a steam-cleaner to clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

▶ **CAUTION:** Accessible parts may become hot when used with cooking appliances.

Warning and Safety instructions

Correct installation

- ▶ Refer to the cooktop manufacturer's instructions as to whether a rangehood may be operated above the cooktop.
- ▶ The minimum safety distances between the top of the cooktop and the bottom of the rangehood given in the "Appliance dimensions" section of this booklet must be maintained, unless the cooktop manufacturer states that a greater safety distance is required.

If more than one cooking appliance is fitted beneath the rangehood, and they have different minimum safety distances to the rangehood, select the greater distance.

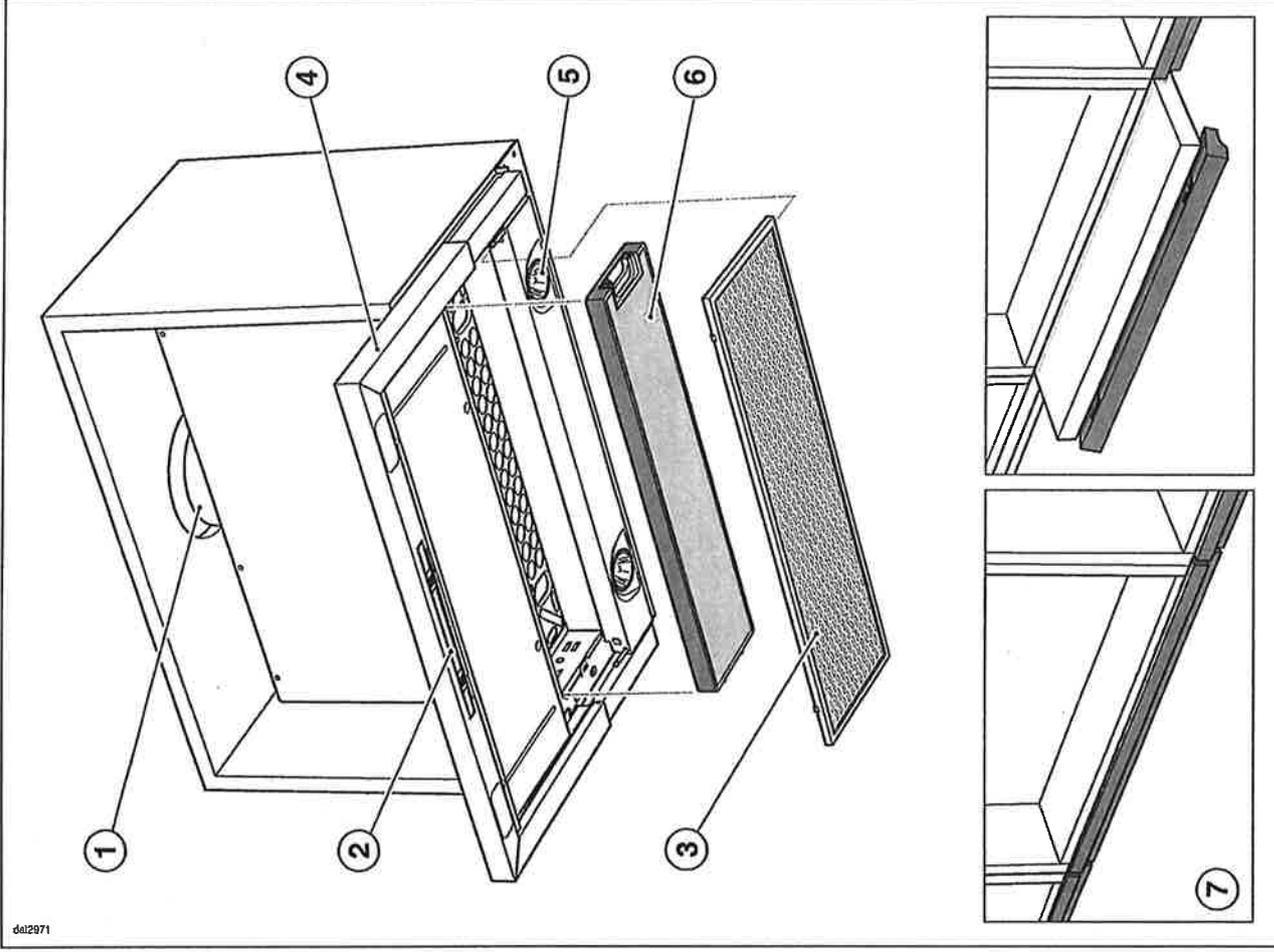
- ▶ Follow the cooktop manufacturer's instructions on the use of flammable materials over the cooktop when installing a wood or laminate lightshield onto the rangehood.
- ▶ Safety regulations prohibit the fitting of a rangehood over solid fuel stoves.
- ▶ All ducting, pipework and fittings must be of non-flammable material. These can be obtained from Miele or from builders' merchants.
- ▶ The appliance must not be connected to a chimney or vent flue which is in use. Neither should it be connected to ducting which ventilates rooms with fireplaces.
- ▶ If exhaust air is to be extracted into a chimney or ventilation duct no longer used for other purposes, seek professional advice.
- ▶ Ensure exhaust ventilation complies with all relevant regulations.

Accessories

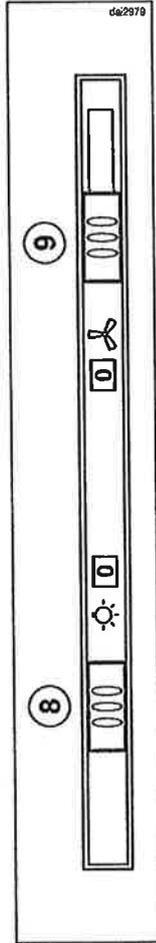
- ▶ Only use genuine Miele spare parts and accessories with this appliance. If spare parts or accessories from other manufacturers are used, this will invalidate the warranty, and Miele cannot accept liability.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Description of the appliance / Operation



Description of the appliance / Operation



- ① Exhaust socket Ø 150 mm
 - ② Controls
 - ③ Grease filter
 - ④ Pull-out deflector plate
 - ⑤ Cooktop lighting
 - ⑥ Charcoal filter
- (special accessory for recirculation mode)
- ⑦ Drop-down lightshield to conceal control panel
- The front of the deflector plate can be fitted with an optional lightshield (available at an extra cost) to match your kitchen furniture.
- ⑧ Cooktop lighting switch
- The cooktop lighting can be switched on and off independently of the fan.
- ⑨ Sliding switch for the fan
- Pull out the deflector plate.
 - To switch on, slide the switch to the required setting.
- Depending on the intensity of the cooking vapours, levels "1" to "3" are usually sufficient for normal cooking.
- When frying or cooking food with a strong aroma, you may wish to select the **Intensive setting "IS"** (yellow indicator lamp).
- Pull the deflector plate right out to achieve optimum extraction and to prevent unnecessary noise levels.
- It is advisable to run the fan for a few minutes after cooking has finished to neutralise any lingering odours in the air, whether you are using air extraction or recirculation mode.
- To switch the fan off
- Slide the switch to the "0" position,
- or
- Push the deflector plate back in.
- The next time the deflector plate is pulled out the rangehood will operate at the power level it was previously at.

Description of the functions

The rangehood works with

... air extraction:

The air is drawn in, cleaned by the grease filter and then directed outside.

If the on-site ventilation system does not have a **non-return flap**, then the non-return flap supplied with the appliance must be fitted in the exhaust socket in the motor unit.

Having a non-return flap fitted in the ducting ensures that air, once ducted to the outside, cannot get back into the room again.

The flap is closed when the rangehood is switched off.

When the rangehood is switched on, the non-return flap opens for the cooking vapours to be blown directly outside.

Please note, the performance of this rangehood hinges greatly on the installed ducting to vent the vapours. Poor choice of ducting results in poor rangehood performance. For ducting recommendations, please refer to the relevant section in these operating instructions or contact a specialised installer.

... air recirculation:

(air recirculation conversion kit required)

The air is drawn in and cleaned first by the grease filter and then by a **charcoal filter**. The cleaned air is then recirculated back into the kitchen.

Charcoal filters are available to order from Miele or via the internet at www.miele-shop.com (check availability). See back cover for contact details and "Technical Data" for model number.

Before using the rangehood in recirculation mode, ensure that the charcoal filter is in place; see "Cleaning and care".

Cleaning and care

- Wipe the surfaces dry using a soft cloth.

Do not use too much water when cleaning the controls. Water could penetrate the electronics and cause damage.

Do not use:

- cleaning agents containing soda, acids, chlorides or solvents,
- abrasive cleaning agents, e.g. powder cleaners or cream cleaners and abrasive sponges, as well as pot scourers or sponges which have been used previously with abrasive cleaning agents. These will damage the surface material.

Important for appliances with stainless steel housing

(This information does not apply to the controls).

Stainless steel surfaces can be cleaned with a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel.

To prevent immediate resoiling, the Original Miele care product for stainless steel can be purchased from Miele or at www.miele-shop.com (depending on country). Apply sparingly with a soft cloth following the instructions on the packaging.

⚠ Before any cleaning or maintenance work is carried out, disconnect the rangehood from the mains supply. Ensure that

- it is switched off at the wall socket and the plug is removed, or
- the mains fuse is withdrawn, or
- the screw-out fuse is removed (in countries where this is applicable).

⚠ Exercise caution when changing halogen lamps. They get very hot during use, and remain hot for some time after being switched off. Do not touch the surface directly when changing a lamp, as grease particles from your fingers will adhere to the surface and damage it. The halogen lamps can also be damaged if water is used to clean them. Wait several minutes after switching off before beginning cleaning.

Housing

General notes

The surfaces and controls are susceptible to scratches and abrasion. Please observe the following cleaning instructions.

- All external surfaces and controls can be cleaned using warm water with a small amount of washing-up liquid applied with a well wrung-out soft sponge or cloth.

Cleaning and care

Controls

The controls may suffer discolouration or damage if soiling is left on them for too long. Remove soiling straight away.

Observe the "General notes" on cleaning earlier in this section.

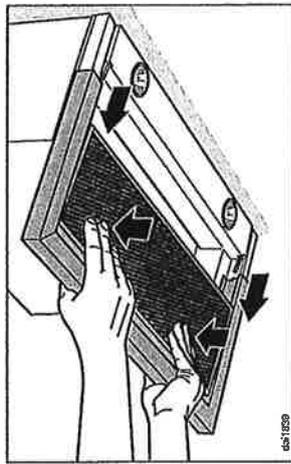
Do not use stainless steel cleaning agents on the controls.

Grease filter

The re-usable metal grease filter in the appliance removes solid particles from the kitchen vapours (grease, dust, etc.) preventing soiling of the rangehood.

To avoid a build-up of fat, it should be cleaned every 3-4 weeks on average, or sooner if necessary.

⚠ An oversaturated filter is a fire hazard.



- Grip the front of the deflector plate together with the grease filter, and pull outwards as shown.
- Then pull the filter downwards to remove.

To avoid damaging the filter or the cooktop below, make sure you hold the filter securely at all times when handling it.

- Slide the switch for the fan to position "0".

Cleaning and care

Cleaning the grease filter by hand

- Clean the filter with a soft nylon brush in a mild solution of hot water and a little washing-up liquid.
Do not use undiluted washing-up liquid.

Do not use:

- cleaning agents containing descaling agents,
- powder cleaners, cream cleaners or abrasive all-purpose cleaning agents,
- oven sprays.

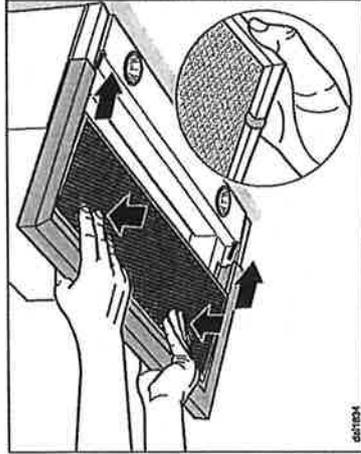
Cleaning the grease filter in the dishwasher

- Place the filter as upright as possible in the lower basket. Ensure the spray arm is not obstructed.
- Do not wash at more than 65 °C. If a Miele dishwasher is being used, select the Sensor wash programme.
- Use a dishwasher detergent.

Depending on the cleaning agent used, cleaning the filter in a dishwasher can cause permanent discolouration to the surface. However, this will not affect the functioning of the filter in any way.

- After cleaning, leave the filter to dry for a while on an absorbent surface before putting it back in place.

- When removing the filter for cleaning, also clean off any residues of oil or fat from the now accessible housing to prevent the risk of these catching fire.

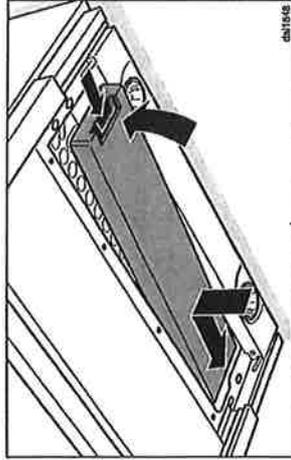


- When putting it back, make sure that the **red plastic guides** are at the front and facing upwards.
- Replace the grease filter in the front of the deflector plate, press it upwards and push it in together with the deflector plate. It will slide onto the fixing pins at the back. Finally, push the grease filter back a little more.

Cleaning and care

Fitting and replacing the charcoal filter (optional accessory)

if the rangehood is connected for recirculation, a charcoal filter must be inserted in addition to the grease filter. This is designed to absorb cooking odours.



It is fitted in the canopy above the grease filter.

Replacement charcoal filters can be obtained from Miele or via the internet at www.miele-shop.com (depending on country). See back cover for contact details, and "Technical data" for type and reference number.

Follow the instructions supplied with the charcoal filter when fitting it.

Replace the charcoal filter at least every six months or more frequently if necessary.

Used charcoal filters can be disposed of with the normal household waste.

Cleaning and care

Changing a halogen lamp

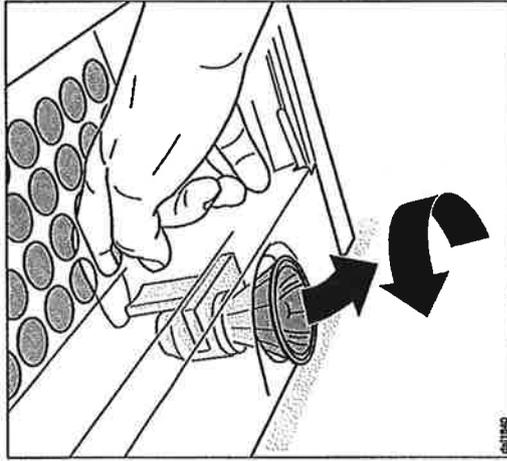
- Pull out the deflector plate, and remove the grease filter as described earlier.
- Switch off the fan and the lighting.

⚠ Exercise caution when changing halogen lamps. They get very hot during use, and remain hot for some time after being switched off. Do not touch the surface directly when changing a lamp, as grease particles from your fingers will adhere to the surface and damage it. Please follow the manufacturer's instructions.

- Remove the charcoal filter if the rangehood is being used in recirculation mode.

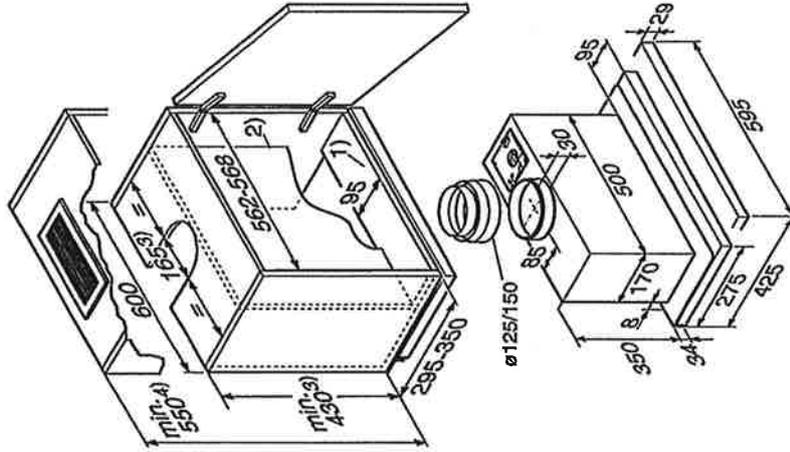
⚠ Before any cleaning or maintenance work, disconnect the rangehood from the mains supply. Ensure that

- it is switched off at the wall socket and the plug is withdrawn, or
- the mains fuse is withdrawn, or
- the screw-out fuse is removed (in countries where this is applicable).



- Push down the lighting unit slightly via the opening in the safety panel.
- The halogen lamp is now accessible to be unscrewed anti-clockwise.
- Replace it with a new halogen lamp (specification: GU/GZ 10, 230 V, 50 W). Screw the lamp into the socket and push it upwards. Please follow the manufacturer's instructions.
- Replace the grease filter and, if being used in recirculation mode, the charcoal filter.

Appliance dimensions



- 1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is installed further back, e.g. if a lightshield is fitted, the shelf must be deeper accordingly.
- 2) The partition wall in the wall unit must be removable.
- 3) In extraction mode: when measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer.
- 4) Recirculation is possible with conversion kit DUU 151.

Safety distance between cooktop and rangehood

The minimum distance between the supporting surface for the cooking vessel on the cooktop and the bottom of the rangehood are as follows, unless a greater distance is specified by the manufacturer of your cooking appliance:
 600 mm above electric cooktops
 650 mm above an open grill or deep fat fryer
 650 mm above gas cooktops

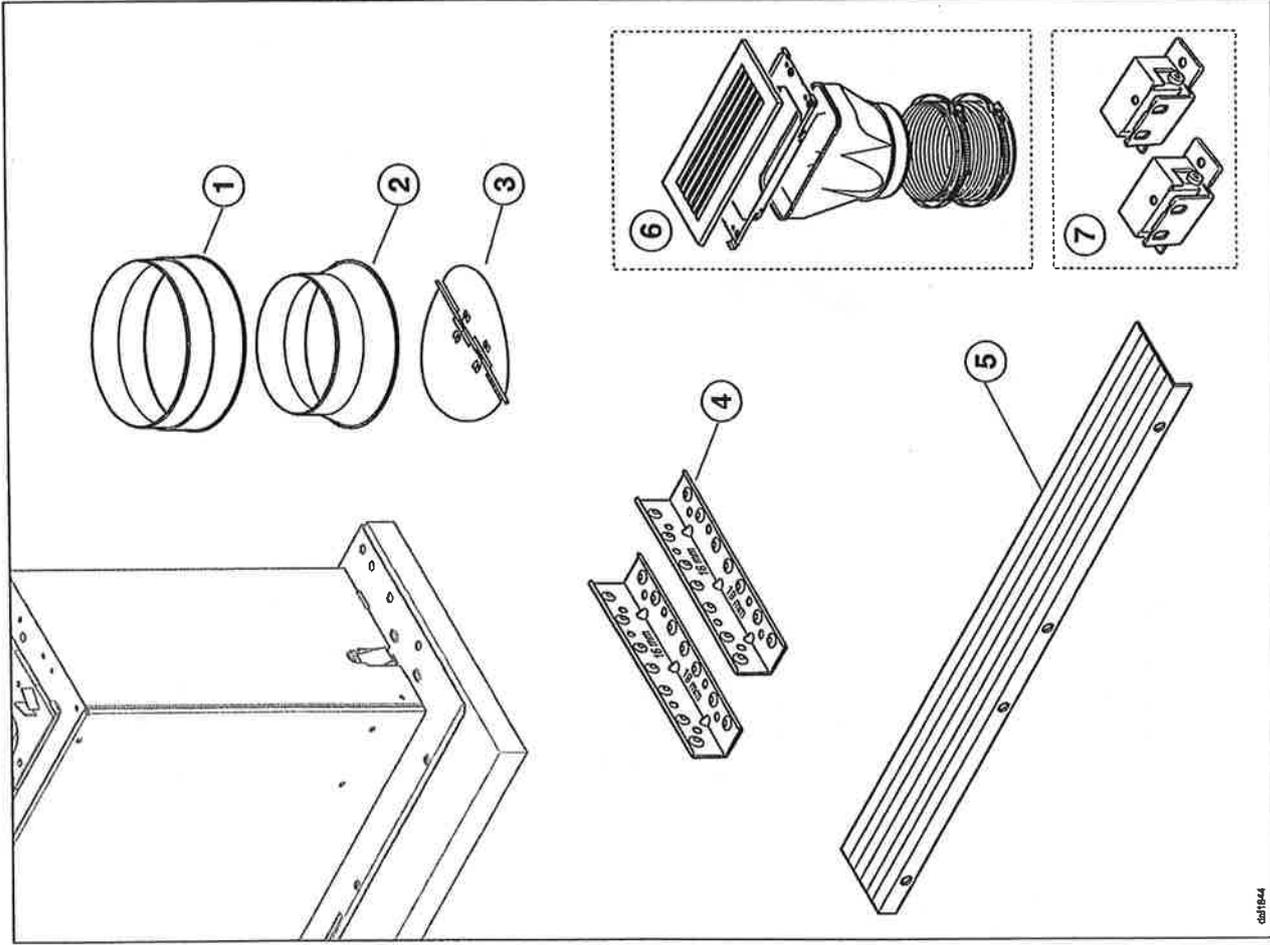
For optimum performance, the distance should not exceed 750 mm. For any larger distances, the rangehood should be wider than the chosen cooktop.

If this rangehood is installed above a Miele Wok CS 1028 CombiSet appliance, a minimum safety distance of 760 mm must be maintained between the burner and the lower edge of the rangehood.

See "Warning and Safety instructions" for further information.

Installation

Installation accessories



ad1644

Installation

- 

① **1 exhaust connection** for exhaust ducting Ø 150 mm.
- ② **1 reducing collar** for exhaust ducting Ø125 mm.
- ③ **1 non-return flap** for fitting into the exhaust socket (only for air extraction mode).
- 

④ **2 brackets** to support the appliance in the wall unit.
- ⑤ **1 spacer strip** to conceal the gap between the rear of the appliance and the wall.
- 

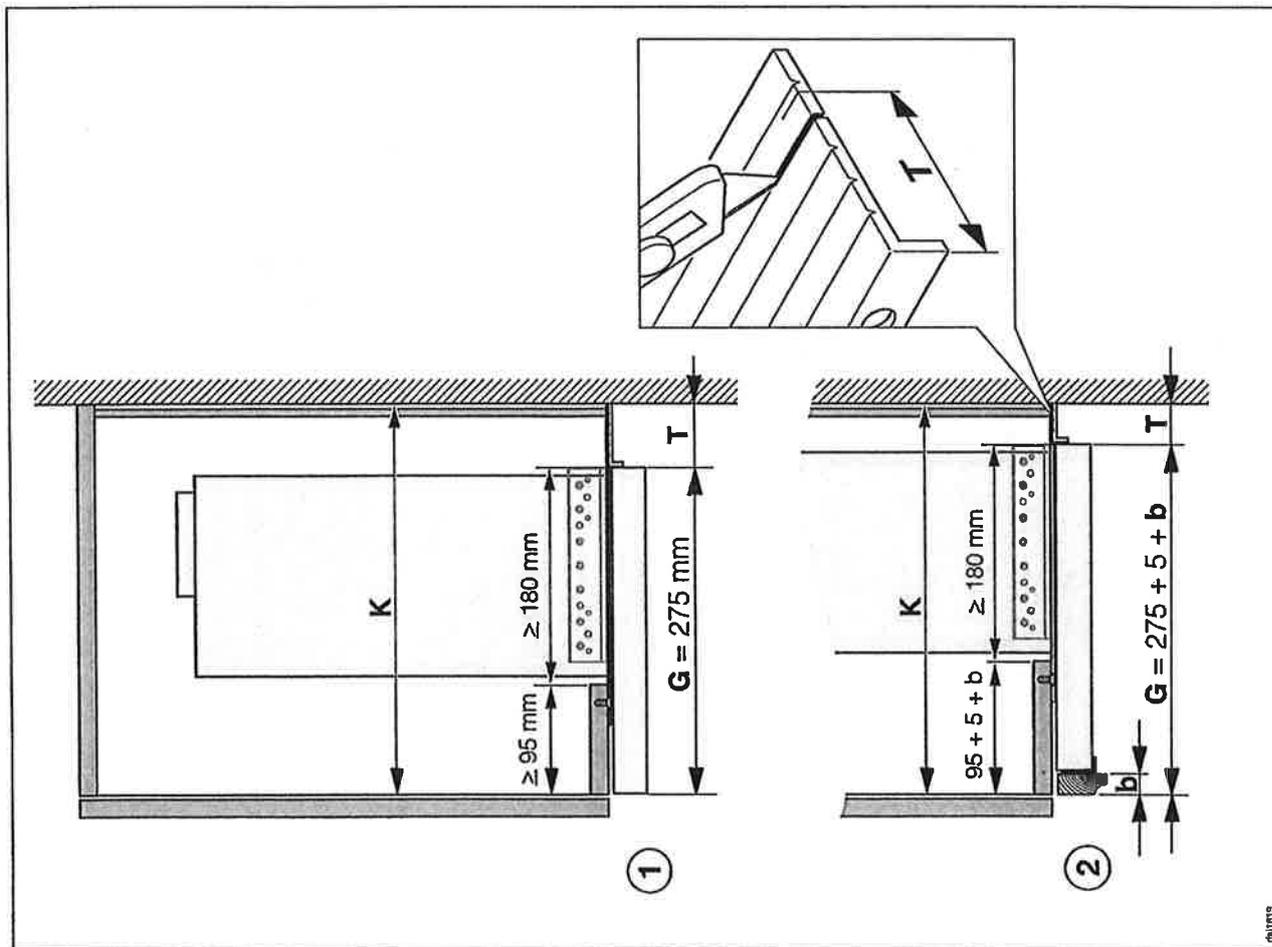
⑥ **Conversion kit for recirculation mode** including exhaust grille and flexible aluminium hose with clips (the conversion kit is not supplied with the rangehood but is available as an optional extra; see "Technical data").
- ⑦ **DML 400 installation kit (available as an optional accessory)** contains hinging and screws for attaching a lightshield to match kitchen furniture (lightshield not supplied with rangehood but is available as an optional extra).
- 

12 screws 4 x 15 mm for securing the rangehood into the wall unit.
- 

8 screws M4 x 12 mm for securing the rangehood to the brackets.
- 4 of the screws can be used instead of the plastic rivets to secure the spacer strip.
- 

4 plastic rivets for securing the spacer strip to the rear of the appliance.

Installation



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Installation

Positioning the appliance in the wall housing unit

To position the appliance correctly, cut the spacer strip to the required depth **T**, and then attach it to the back of the appliance:

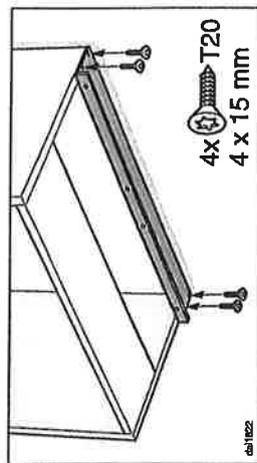
- **T** = Wall unit depth **K** minus depth of appliance **G**
- Example ① shows installation without a lightshield and the front edge of the pushed in deflector plate is aligned with the front of the wall housing unit. A shelf with a depth of at least 95 mm is required.
- Example ② shows installation with a lightshield to blend in with surrounding kitchen furniture. The installation position is adjusted by the thickness **b** of the front panel plus 5 mm for the bracket DML 400. The base shelf must be accordingly deeper.

The building-in space for fitting the rangehood must not be smaller than 180 mm.

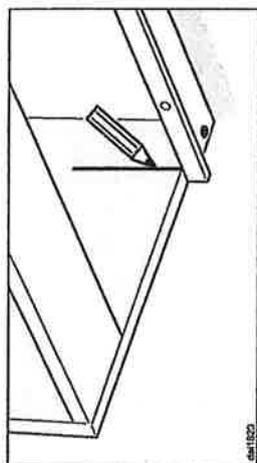
If it is smaller than 180 mm, position the rangehood further back and trim the spacer strip **T** accordingly.

The position of the deflector plate can be corrected later by moving it forwards a maximum distance of 35 mm.

- Cut the spacer strip supplied to measurement **T**. Score along the groove for the **smaller** measurement as shown, and remove the surplus.



- Screw the spacer strip to the bottom of the sides of the housing, flush with the rear wall.

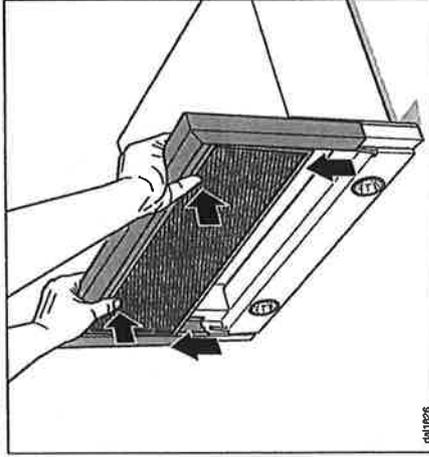


- Draw a vertical line up both inside walls of the housing from the front of the spacer strip.

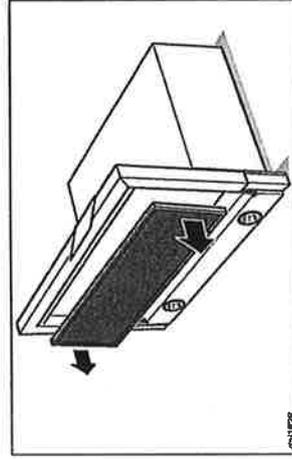
Installation

- Place the rangehood on its back.

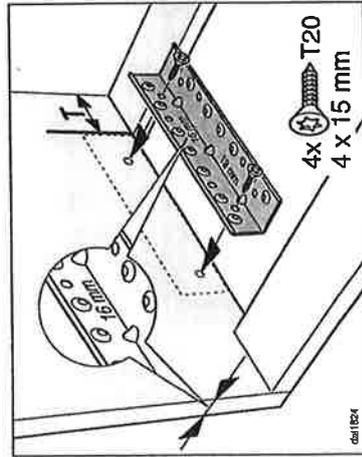
Do not remove the protective film between the deflector plate and the appliance housing until the rangehood has been placed in the housing unit.



- Hold the grease filter firmly, and pull it out with the deflector plate as shown.

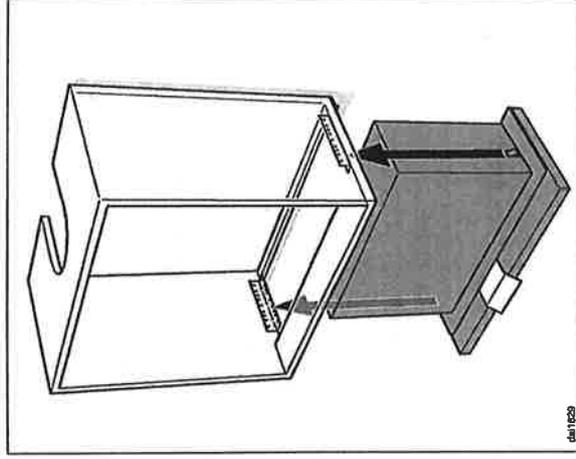


- Remove the grease filter and place it to one side.
- Push the deflector plate back in.

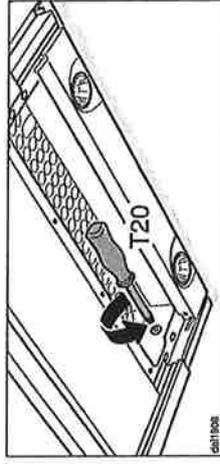


- Screw the brackets onto the right and left inside walls of the housing unit as shown. The back edge of the brackets should align with the vertical line drawn up from the front of the spacer strip, and the lower edge aligned with the lower edge of the housing unit side wall. The brackets are designed for furniture units with a thickness of 16 mm and 19 mm. Orientate the bracket so that the vertical depth matches the thickness of the panel, as shown.

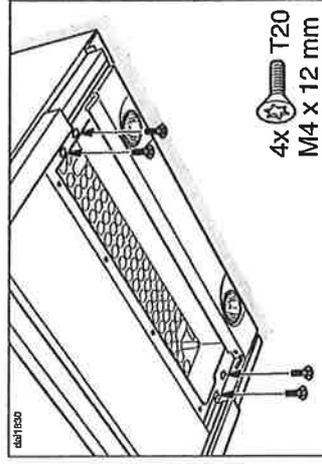
Installation



- Lift the appliance up into the housing from below, and engage in the brackets.



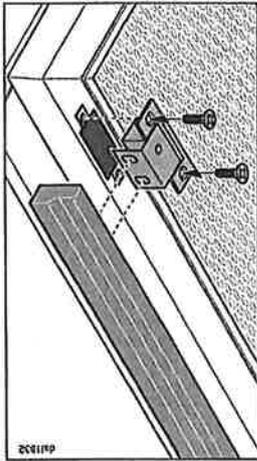
Note for dismantling the rangehood: Undoing the screws on the left and right inside the housing releases the brackets, allowing the appliance to be removed from the unit.



- Push the rangehood back against the spacer strip.
- Pull out the deflector plate.
- Secure the appliance to the brackets using 2 screws on each side.
- Remove the protective film between the deflector plate and the housing.

Installation

Attaching the lightshield



- Attach the lightshield (if using). A DML 400 installation kit, available as an optional accessory, is required for this.

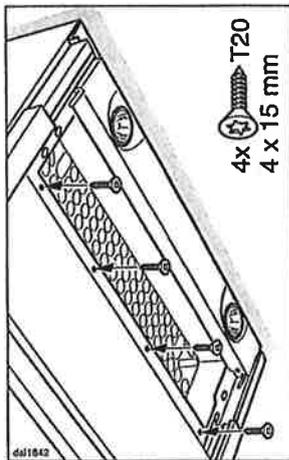
Follow the installation instructions supplied.

Warning: Failure to install the screws or fixing device in accordance with the instructions may result in electrical hazards.

Weight of a lightshield matching existing furniture

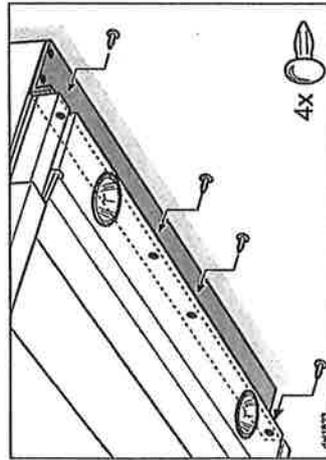
The lightshield must not exceed 1300 g in weight.

This applies to lightshields with a depth of up to 30 mm. For larger or heavier lightshields, the weight must be reduced, e.g. by trimming it down at the back.



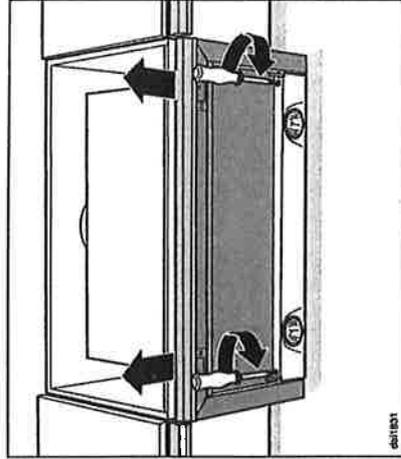
- Secure the front of the appliance to the floor of the housing unit from below using 4 screws.

To avoid damaging the deflector plate when it is pulled out, care should be taken to screw the fixing screws in straight, and to ensure that the screwheads are countersunk.



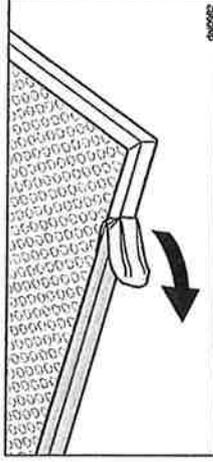
- Secure the spacer strip to the back of the appliance from behind using 4 plastic rivets as shown.

Adjusting the building-in depth



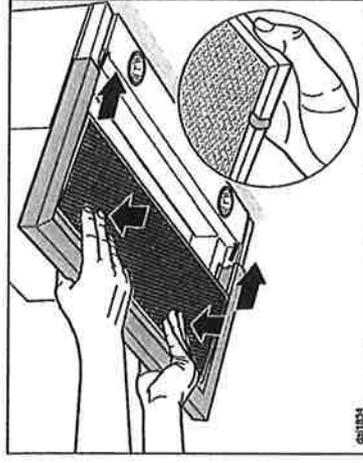
- The position of the deflector plate can be brought forward by up to 35 mm using the adjusting screws on either side of the canopy. Then align the deflector plate with the front of the adjacent furniture units.

Fitting the grease filter



- Remove the protective strip around the edge of the grease filter. Fit the grease filter.

- To do this, pull out the deflector plate.

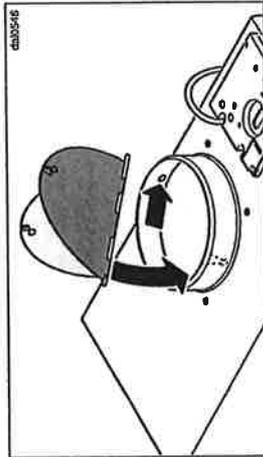


- Turn the grease filter so that the **red plastic guides** are at the front and facing upwards.

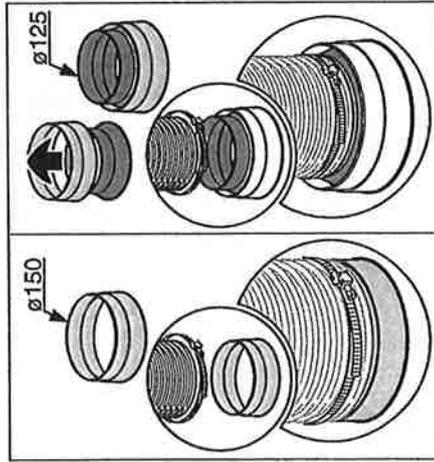
- Replace the grease filter in the front of the deflector plate, press it upwards and push it in together with the deflector plate. It will slide onto the fixing pins at the back. Finally, push the grease filter back a little more.

Installation

Set up for extraction mode

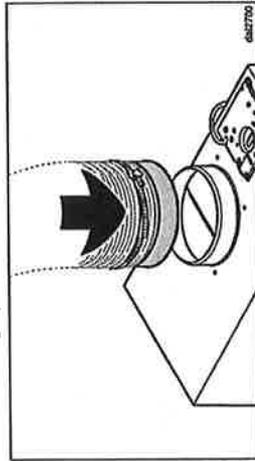


- If the on-site ventilation system does not have a **non-return flap**, the non-return flap supplied with the appliance must be fitted in the exhaust socket in the motor unit.



- When using \varnothing 150 mm ducting (recommended), secure the exhaust connection supplied to exhaust ducting with a hose clip.

- When connecting to existing \varnothing 125 mm ducting, place the reducing collar supplied in the exhaust connection and secure the reducing collar to the exhaust ducting with a hose clip (see also "Connection for air extraction"). For new installations, 150 mm ducting is the preferred option as a reduction in duct diameter affects the air throughput performance.

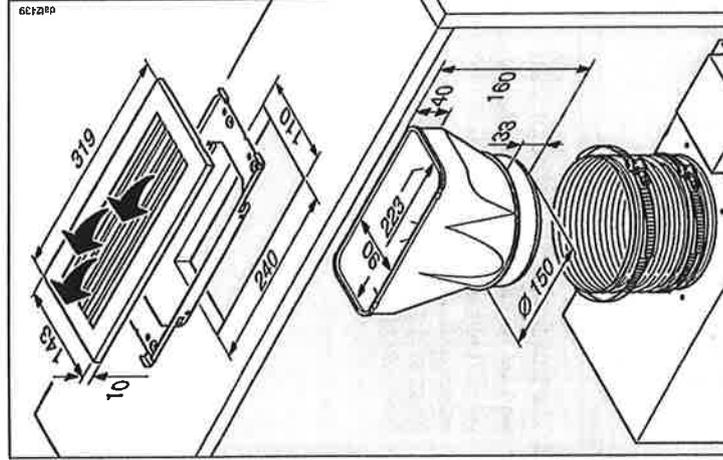


- Place the exhaust ducting on the exhaust socket for the rangehood.
- See "Connection for air extraction" for further instructions on fitting the ducting.

Installation

Set up for recirculation mode

If site conditions are not suitable for the rangehood to be used with air extraction, the appliance must be set up for recirculation.



For this, a conversion kit DUU 151, available from Miele, is required. You will also need a charcoal filter (see "Technical data").

- Fit the conversion kit as described in the installation instructions supplied with the kit.
 - Make sure that the slats on the exhaust grille are directed towards the middle of the room, and not towards the wall or the ceiling.
- A non-return flap is not used in recirculation mode.
- Fit the charcoal filter (see "Cleaning and Care").

Electrical connection

Refer to the notes in "Electrical connection" and "Warning and Safety instructions" before connecting to the electricity supply.

- Plug the connection cable into a wall socket.

Connection for air extraction

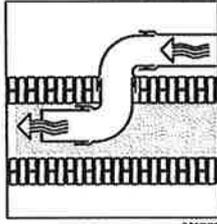
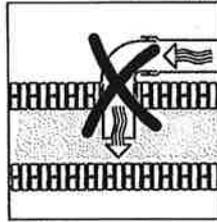
Important: To avoid the danger of toxic fumes, please observe the Warning and Safety instructions. This is especially crucial when using the rangehood at the same time as another heating appliance which relies on air from the same room. The rangehood should be installed according to local and national building regulations. Seek approval from the building inspector where necessary.

- Only use smooth pipes or flexible hoses made from non-flammable materials for the extraction ducting.
- To achieve the greatest possible air extraction with the lowest noise level, please note the following:
- To ensure efficient air extraction, the diameter of the exhaust ducting should not be less than 150 mm.
 - If flat ducting is being used, the cross-sectional area must not be smaller than the cross-sectional area of the exhaust connection.

If exhaust ducting with a diameter of less than 150 mm, or if flat ducting is used, the noise level of the rangehood will increase and extraction will be less efficient.

- All ducting, pipework and fittings must be of non-flammable materials.
- The exhaust ducting should be as short and straight as possible.
- Only use wide radius bends.

- The exhaust ducting should not be kinked or compressed.
- Ensure that all connections are strong and airtight.
- Where ducting is horizontal, it must be laid to slope away at at least 1 cm per metre. This is to ensure that condensate cannot drain back into the rangehood.
- If the exhaust air is to be ducted into the open air, the installation of a telescopic wall vent or roof vent (available as an optional accessory) is recommended.



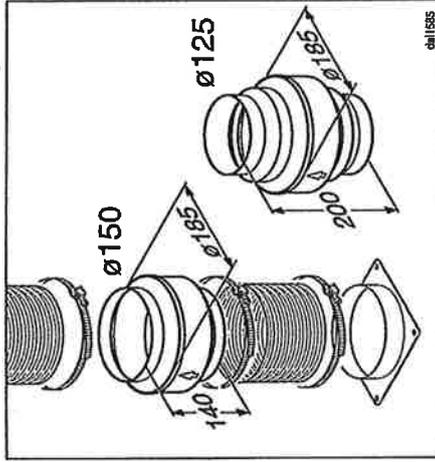
- If the exhaust air is to be ducted into a vent flue, the ducting must be directed in the flow direction of the flue.

Important:

If the exhaust ducting is to run through rooms, ceiling space etc. where there may be great variations in temperature between the different areas, the problem of condensation will need to be addressed. The exhaust ducting will need to be suitably insulated.

Connection for air extraction

Condensate trap (optional accessory)



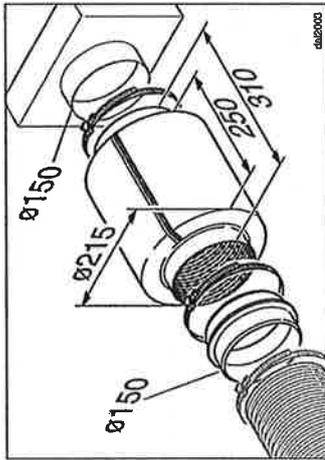
For installations in areas where the exhaust ducting is exposed to cold temperatures, we recommend insulating the exhaust ducting and installing a condensate trap to collect and evaporate any condensate which may occur. Condensate traps are available for Ø 125 mm or Ø 150 mm ducting.

When installing a condensate trap, ensure that it is positioned vertically and, if possible, directly above the exhaust connection. The arrow on the housing indicates the direction of air-flow.

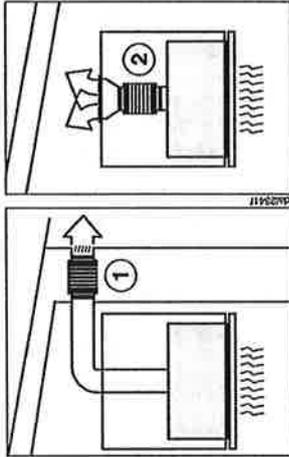
Connection for air extraction

Silencer

(DASD 150, optional accessory)



To achieve even further reductions in noise levels, a special silencer can be fitted in the ducting system.



...with air extraction:

The silencer not only reduces noise from the fan, but also sounds from outside (e.g. traffic noise). For this reason, the silencer must be positioned as close as possible to where the ducting leaves the building ①.

...in recirculation mode:

The silencer needs to be positioned between the fan and the exhaust grille ②. Ensure there is adequate space for fitting it.

In all modes of operation, the most effective noise reductions are achieved if two silencers are fitted in the system.

Electrical connection

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous, for which the manufacturer cannot be held liable.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

The connection data is given on the data plate. This is visible when the grease filters have been removed. Ensure that this data matches the household mains supply.

Connection of this appliance should be made via a suitable isolator which complies with national and local safety regulations and the On-Off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation, an additional means of disconnection must be provided for all poles.

For extra safety, it is advisable to install a suitable residual current device (RCD). Contact a qualified electrician for advice.

Important

This appliance is supplied for connection to an AC 230 V single phase 50 Hz supply.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth
Blue = neutral
Brown = live

WARNING:
THIS APPLIANCE MUST BE EARTHED

If the connection cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.

After sales service

In the event of a fault which you cannot correct yourself, please contact:

- Miele

You will find the telephone number and address of Miele on the back cover of the manual.

Please quote the model and serial number when contacting Miele. These are shown on the data plate which is visible when the grease filters are removed.

Warranty

The warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Technical data

Rated load	210 W
Fan motor	110 W
Cooktop lighting	2 x 50 W
Voltage	230 V
Frequency	~ 50 Hz
AUS, NZ:	
Fuse rating	10 A
Test marks	Electrical safety RCM Mark
Electrically suppressed according to AS/NZS 1044	
Electrical cable length	1.5 m
Weight	12 kg

Fan performance

Extraction power according to EN 61591

Extraction system Ø 150 mm:

Level I	150 m ³ /h
Level II	240 m ³ /h
Level III	320 m ³ /h
Intensive Setting	430 m ³ /h

Recirculation with charcoal filter:

Level I	80 m ³ /h
Level II	150 m ³ /h
Level III	200 m ³ /h
Intensive Setting	300 m ³ /h

Optional accessories for

recirculation mode:

- Conversion Kit DUU 151

- Miele charcoal filter DKF 13-1



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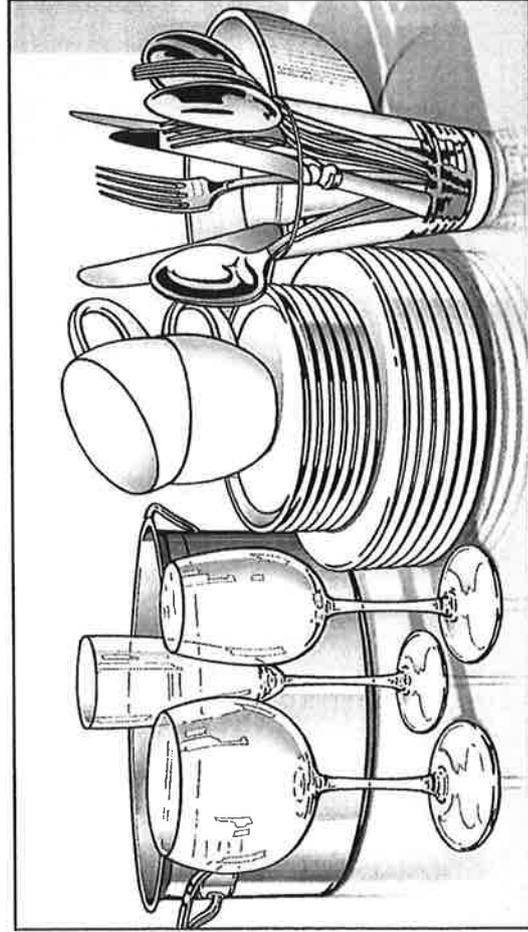
M.-Nr. 09 190 770 / 00



10.4

Miele Semi-integrated dishwasher with panel to match existing cupboard front. Code: G 4220i

Operating instructions



for dishwashers

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions as well as the installation plan before it is installed and used for the first time.

en - AU, NZ

M.-Nr. 09 522 730

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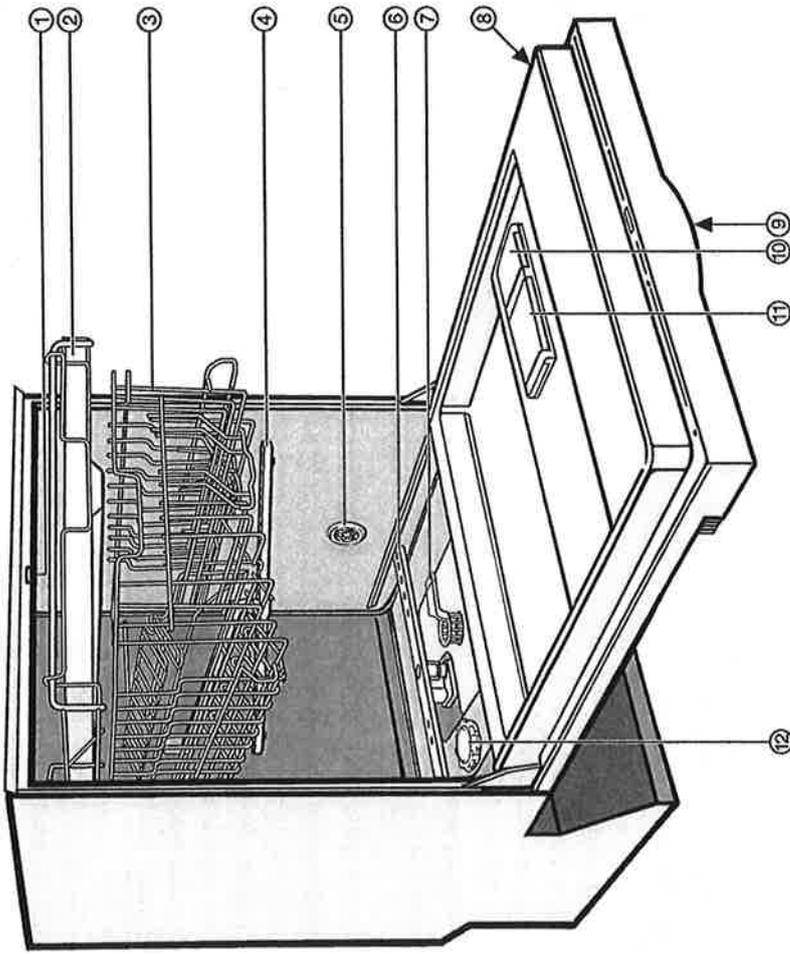
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Description of the appliance

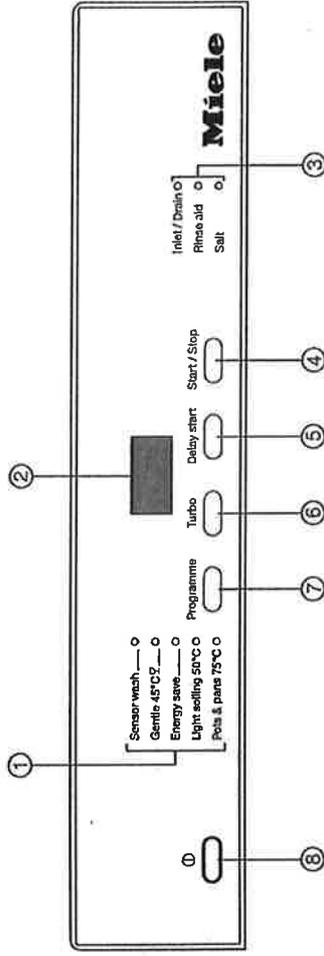
Appliance overview



- ① Upper spray arm (not visible)
- ② Cutlery tray (depending on model)
- ③ Upper basket
- ④ Middle spray arm
- ⑤ Air inlet for drying (depending on model)
- ⑥ Lower spray arm
- ⑦ Filter combination
- ⑧ Data plate
- ⑨ Child safety lock in door grip (not visible)
- ⑩ Rinse aid reservoir
- ⑪ Dual compartment detergent dispenser
- ⑫ Salt reservoir

Description of the appliance

Control panel



- ① Programme selection
- ② Time display
- ③ Check/Refill indicators
- ④ Start/Stop button with indicator light
- ⑤ Delay start button with indicator light
- ⑥ Turbo button with indicator light
- ⑦ Programme selector button
- ⑧ On/Off button

These Operating instructions apply to several different dishwasher models with different heights.

The specific dishwasher models below are referred to as follows:

Standard = 80.5 cm high dishwashers (integrated)

and 84.5 cm high dishwashers (freestanding)

XXL = 84.5 cm high dishwashers

Warning and Safety instructions

This appliance complies with all relevant statutory safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installing and using it for the first time. They contain important information on its safety, use and maintenance.

Keep these instructions in a safe place and pass them on to any future owner.

Correct application

- ▶ This appliance is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ The appliance is not suitable for outdoor use.
- ▶ The dishwasher is designed exclusively for cleaning domestic crockery and cutlery.
- ▶ Any other usage is at the owner's risk. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Warning and Safety instructions

Safety with children

- ▶ Young children must not be allowed to use this appliance.
 - ▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
 - ▶ Cleaning may only be carried out by older children under the supervision of an adult.
 - ▶ Children should be supervised to ensure that they do not play with the appliance. Keep small children away from the appliance at all times to avoid the risk of injury. There is the risk that children may lock themselves in the dishwasher.
 - ▶ Keep detergent and other household agents out of the reach of children at all times. Dishwasher detergents contain irritants and corrosive ingredients which can cause burning in the mouth, nose and throat if swallowed, or inhibit breathing. Keep children away from the dishwasher when the door is open. There could still be detergent residues in the cabinet.
- Consult a doctor immediately if your child has swallowed or inhaled detergent.

Warning and Safety instructions

Technical safety

- ▶ Before installation, check the dishwasher for visible signs of damage. Under no circumstances should you use a damaged dishwasher. A damaged dishwasher could be dangerous.
- ▶ The dishwasher must only be plugged into the electricity supply via a suitable switched socket. The electrical socket must be easily accessible after the dishwasher has been installed so that it can be disconnected from the electricity supply at any time (See "Electrical connection").
- ▶ There must be no electrical sockets behind the dishwasher. Danger of overheating and fire risk if the dishwasher were to be pushed up against a plug.
- ▶ The dishwasher must not be installed under a cooktop. The high radiant temperatures which are sometimes generated by a cooktop could damage the dishwasher. For the same reason, it should not be installed next to open fires or other appliances which give off heat, such as heaters etc.
- ▶ Do not connect the dishwasher to the mains supply until it has been fully installed, including the adjustment of the door springs.

Warning and Safety instructions

- ▶ Before connecting the appliance, check that the connection data on the data plate (voltage and rated load) match the mains electricity supply. If in any doubt, consult a qualified electrician.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and regularly tested and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).
- ▶ Do not connect the appliance to the mains electricity supply via a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Do not install the dishwasher in a room where there is a risk of frost occurring. Frozen hoses may burst or split, and the reliability of the electronic unit may be impaired at temperatures below freezing point.

Warning and Safety instructions

- ▶ The plastic housing of the water connection contains an electrical valve. The housing must not be dipped in water.
 - ▶ There are live wires in the water inlet hose. Never cut the water inlet hose, even if it is too long.
 - ▶ The integrated Waterproof System offers protection from water damage, provided the following conditions are met:
 - The dishwasher is correctly installed and plumbed in.
 - The appliance is properly maintained and parts are replaced where it can be seen that this is necessary.
 - The tap has been turned off when the appliance is not used for a longer period of time (e.g. during holidays).
- The Waterproof system will work even if the appliance is switched off. However, the appliance must remain connected to the electricity supply.
- ▶ A damaged dishwasher could be dangerous. If the dishwasher gets damaged, switch it off at the mains immediately and call Miele.

Warning and Safety instructions

- ▶ Unauthorised repairs could result in unforeseen dangers for the user, for which Miele cannot accept liability. Repairs should only be undertaken by a Miele approved service technician.
- ▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ Always disconnect the dishwasher from the electrical supply for maintenance work (switch off at the wall socket and remove the plug).
- ▶ If the connection cable is damaged, it must be replaced by a Miele approved service technician only in order to protect the user from danger.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the warranty.

Warning and Safety instructions

Correct installation

- ▶ The dishwasher must be installed and connected in compliance with the installation instructions.
- ▶  Be careful when installing the dishwasher. Wear protective gloves to avoid injury on any sharp metal components.
- ▶ The dishwasher must be correctly aligned to ensure problem-free operation.
- ▶ In order to ensure stability, built-under and integrated dishwashers must only be installed under a continuous worktop which is secured to adjacent cabinetry.
- ▶ If you want to convert your freestanding dishwasher to a built-under ("U") model, you will need to order the appropriate conversion kit. If you remove the existing plinth, you must replace it with a U-model plinth. This is necessary to avoid the risk of injury caused by protruding metal parts.
- ▶ The door springs on either side need to be evenly adjusted. They are correctly adjusted if the half-opened door (approx. 45° door opening angle) remains in this position when it is released. The door must not fall down under its own weight.

Warning and Safety instructions

Correct use

- ▶ Do not use solvents in the dishwasher. Danger of explosion!
- ▶ Avoid inhalation of powder detergents. Dishwasher detergents contain irritant or corrosive ingredients which can cause burning in the nose, mouth and throat if swallowed, or inhibit breathing. Consult a doctor immediately if detergent has been swallowed or inhaled.
- ▶ Avoid leaving the door open unnecessarily as you could trip over it.
- ▶ Dishes can be very hot at the end of a programme. Allow the dishes to cool until they are comfortable enough to handle before unloading them.
- ▶ Do not sit or lean on the opened door. This could cause the dishwasher to tip and be damaged, and you could get injured.
- ▶ Only use detergent and rinse aid formulated for domestic dishwashers. Do not use washing-up liquid.
- ▶ Do not use commercial or industrial detergents as these may cause damage, and there is a risk of severe chemical reaction.

Warning and Safety instructions

Accessories

- ▶ Only use genuine Miele spare parts and accessories with this dishwasher. If spare parts or accessories from other manufacturers are used, this will invalidate the warranty, and Miele cannot accept liability.

Disposal of your old dishwasher

- ▶ Make the door lock inoperative so that children cannot accidentally shut themselves in. Remove or destroy the locking bracket of the door lock.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

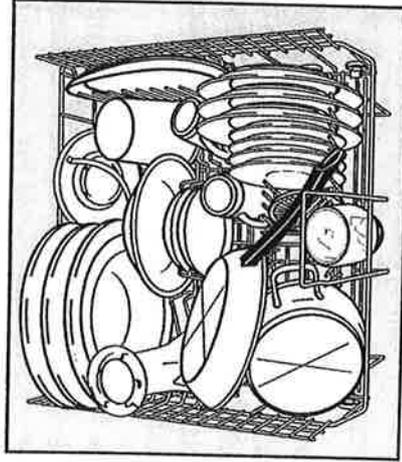
Warning and Safety instructions

- ▶ Do not fill the rinse aid reservoir with powder or liquid detergent. This will cause serious damage to the reservoir.
- ▶ Inadvertently filling the salt reservoir with powder or liquid dishwasher detergent will damage the water softener.
- ▶ Miele recommends using specially designed dishwasher salt to maximize the performance of your dishwasher and to prevent a build-up of calcium and limescale in the dishwasher cabinet, especially if you live in a hard water area. Dishwasher salt can be purchased online at www.miele-shop.com (depending on country) or directly from Miele.
Do not use other salts such as cooking salt, agricultural grade or gritting salt. These may contain insoluble additives which can impair the functioning of the water softener.
- ▶ In an appliance with a cutlery basket (depending on model) cutlery is cleaned and dried more efficiently if placed in the basket with the handles downwards. However, to avoid the risk of injury, place knives, forks and other utensils with sharp points with the handles upwards.
- ▶ Plastic items which cannot withstand being washed in hot water, such as disposable plastic containers, or plastic cutlery and crockery, should not be cleaned in the dishwasher. The high temperatures in the dishwasher may cause them to melt or lose shape.
- ▶ On models with "Delay start", make sure that the dispenser is dry before adding detergent. Wipe dry if necessary. Detergent will clog if poured into a damp dispenser and may not be thoroughly dispensed.

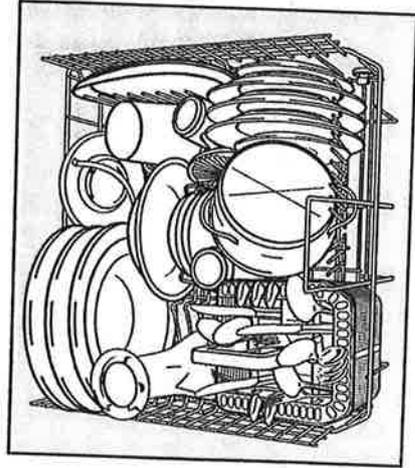
Loading the dishwasher

Lower basket

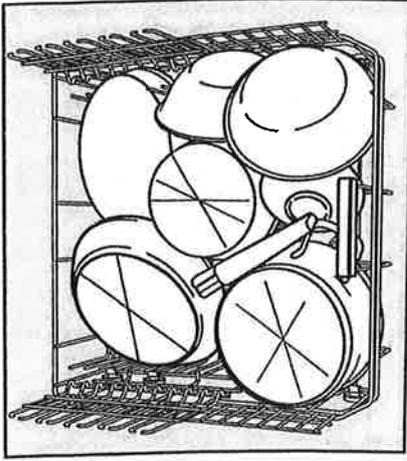
- For larger and heavier items such as plates, serving platters, saucepans, bowls, etc. You can also place glasses, cups, small plates and saucers in the lower basket. Do not place thin, delicate glassware in the lower basket.



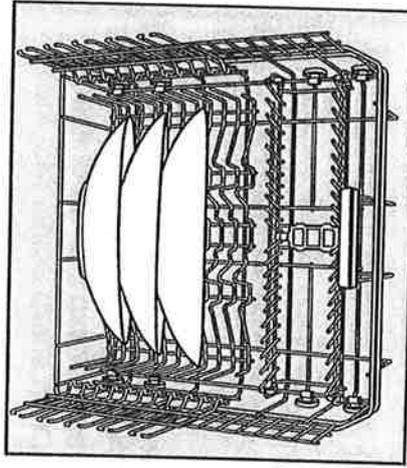
Dishwashers with cutlery tray



Dishwashers with cutlery basket



Heavily soiled items

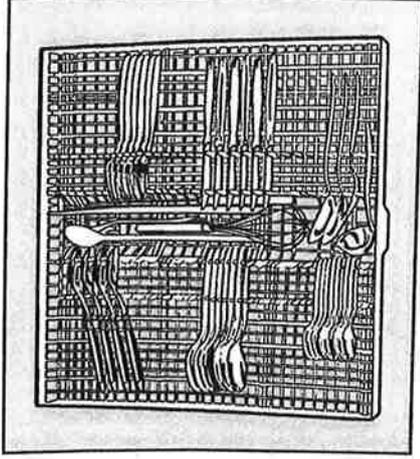


- Place large platters and dishes in the centre of the lower basket. When tilted, plates up to 35 cm in diameter can be accommodated.

Loading the dishwasher

Cutlery

Cutlery tray (depending on model)



If spoon handles do not fit between the holders, lay them the other way round.

- Arrange the cutlery in the tray as shown.

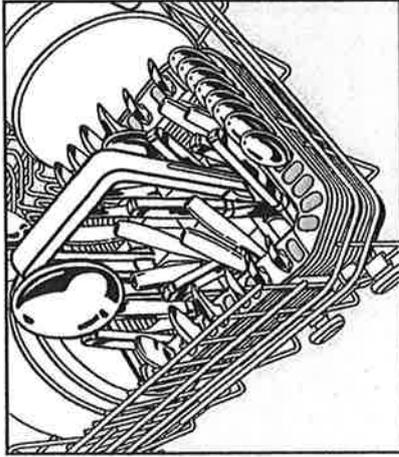
To make unloading much easier, cutlery should be grouped in zones, one for knives, one for forks, one for spoons, etc.

Spoon heads should be placed in contact with at least one of the serrated retainers on the base of the cutlery tray to ensure that water runs off them freely.

The upper spray arm must not be blocked by items which are too big (e.g. cake slices).

Loading the dishwasher

Cutlery basket (depending on model)



The cutlery basket can be placed anywhere on the front rows of spikes in the lower basket.

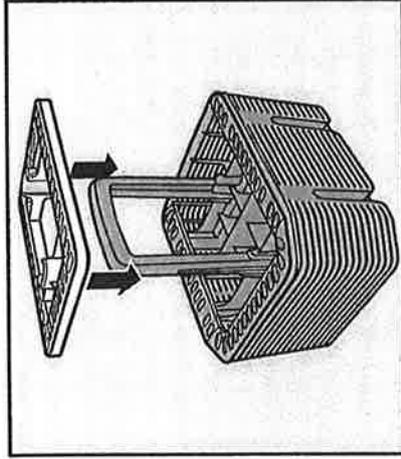
- In an appliance with a cutlery basket (depending on model) cutlery is cleaned and dried more efficiently if placed in the basket with the handles downwards. However, to avoid the risk of injury, knives, forks and other utensils with sharp points must be placed with the handles upwards.

- Place small items of cutlery in the individual slots on three sides of the cutlery basket.

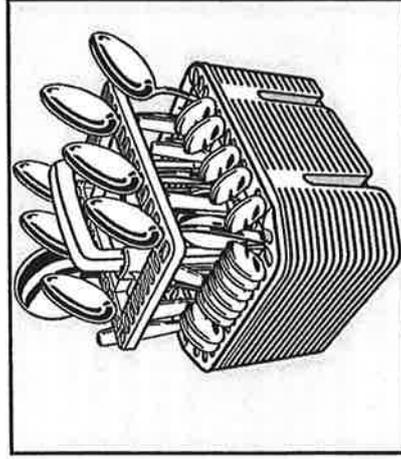
Cutlery insert for the cutlery basket

Use the insert supplied for heavily soiled spoons.

The insert separates the items so that they can be more easily accessed by water.



- Fit it onto the cutlery basket if required.



- Insert cutlery with the handles facing downwards, and distribute them evenly along the insert.

Operation

Detergent

⚠ Only use detergents formulated for domestic dishwashers. Do not use washing-up liquid.

Active ingredients

Modern detergents contain various active ingredients, the most important of which are:

- Phosphates to prevent calcification.
 - Alkalis to aid removal of dried on soiling.
 - Enzymes to break down starch and loosen protein.
 - Oxygen based bleaching agents to remove coloured stains (e.g. tea, coffee, tomato sauce).
- Most dishwasher detergents contain phosphate and are mildly alkaline with enzymes and oxygen based bleaching agents. Phosphate free products are rare.

Types of detergent:

- Powder and liquid gel detergents. These detergents allow you to adjust the amount dispensed according to the amount of load and level of soiling.
- Tab detergents. These are suitable for most levels of soiling.

You can also buy combination products.

In addition to detergent, these products contain rinse aid and salt substitutes. They are available as "3 in 1" or, when they also contain other components such as glass and stainless steel protective additives and enhanced cleaning power, as "5 in 1", "7 in 1", "All in 1", etc.

Refer to the manufacturer's packaging as to whether combination products are suitable for the water hardness level in your area.

Please note that the cleaning and drying results of combination detergents can vary greatly.

For optimum cleaning and drying results, use Miele dishwasher detergent and add Miele salt and Miele rinse aid separately.

Under certain circumstances unsatisfactory washing and drying results might be noticed when using combination dishwasher detergents. These products contain a combination of detergent and rinse aid or detergent and salt (2 in 1) or detergent, rinse aid and salt (3 in 1). Drying results might not be as good as expected or residues or flecks might be left on crockery. If results are still unsatisfactory, even after seeking advice from the detergent manufacturer, we suggest that you change to a different product or use a traditional dishwasher detergent.

Operation

Interrupting a programme

Operation is interrupted as soon as the door is opened. If the door is closed again, the programme will continue from the point it was at before the door was opened.

 Water in the dishwasher may be hot. Danger of scalding!
Only open the door if absolutely necessary and exercise extreme caution when doing so. Before closing the door again, leave it ajar for approx. 20 seconds. This will enable the temperature in the wash cabinet to settle. Then raise the door upwards until the catch engages.

Changing a programme

If the detergent dispenser flap has already opened, do not change the programme.

If a programme has already started and you wish to change it, proceed as follows:

- Press the Start/Stop button for at least one second.
- The programme will be cancelled.
- Select the programme you want, and then start it.

Operation

Switching off

At the end of a programme:

- Switch the dishwasher off using the  button.

The dishwasher will continue to use electricity until it is switched off with the  button.

If the dishwasher is not going to be used for a longer period of time, e.g. while you are on holiday, the tap should be turned off.

Unloading the dishwasher

Dishes tend to break and chip more easily when they are hot. Allow the dishes to cool until they are comfortable enough to handle before unloading them.

If you open the door fully after switching off, the dishes will cool much faster.

- First unload the lower basket, then the upper basket and finally the cutlery tray (depending on model). This will prevent water drops from the upper basket and cutlery tray from falling onto the dishes in the lower basket.

At the end of a programme

 appears in the time display when the programme has finished.

The dishwasher can now be opened and unloaded.

 To prevent the risk of steam damage to the worktop edging above the dishwasher, it is advisable to leave the door closed until you are ready to unload the crockery. Alternatively, you can open the door fully until the crockery is cool enough to unload. Do not leave the door only partially open.

Additional functions

Turbo

The Turbo function is used to reduce the duration of programmes in which this function is available.

In order to achieve optimum cleaning results, consumption rates are increased when Turbo has been selected.

- Switch the dishwasher on using the On/Off button ①.
- The Start/Stop indicator light will flash.
- Select a programme.
- Press the Turbo button.
- The Turbo indicator light will come on.
- The programme can now be started.
- The option selected is active on all programmes until the setting is changed.

Additional functions

Delay start

The start time of a programme can be delayed, e.g. to benefit from economy rates of electricity. A Delay start time of between 30 minutes and 24 hours can be selected.

With a Delay start time of between 30 minutes and 9 hours 30 minutes, the time is set in 30 minute increments. For 10 hours or more it is set in one hour increments.

When using the Delay start function, make sure that the detergent compartment is dry before adding detergent. Wipe dry with a cloth if necessary. If the compartment is wet, powder detergent can become lumpy and stick to the dispenser, with the result that it is not fully dispensed.
Do not use liquid detergent when selecting Delay start, as it can run into the dishwasher before it is required.

- Switch the dishwasher on using the On/Off button ①.
- The Start/Stop indicator light will flash.
- Select the programme required with the programme selector button.
- Press the Delay start button.
- The last Delay start time used will appear in the display. The Delay start indicator light will come on.
- Set the time required using the Delay start button.
- If the button is kept pressed in, the time will increase automatically up to 24h. To start at 30 minutes again, press the Delay start button twice.
- Press the Start/Stop button.
- The Start/Stop indicator light will light up constantly.

Additional functions

The time starts counting down until the programme start time: in 1 hour steps for delay start periods of over 10 hours, and in minutes for delay start periods of under 10 hours.

At the end of the delay period, the programme selected begins automatically. The time left for a programme to run then appears in the display, the Delay start indicator light will go out and the Start/Stop indicator light will light up constantly.

How the Delay start time is shown in the display:

up to 59 minutes:
e.g. 30 minutes = 30
between 1 hour and 9 hours 30 minutes:
e.g. 5 hours = 5.00
10 hours and over:
e.g. 15 hours = 15h

 To prevent children coming into contact with dishwasher detergent, do not fill the detergent dispenser **until just before starting the programme**, i.e. before pressing the Start/Stop button, and activate the safety lock.

Starting a programme before the delay start period has elapsed:

A programme can be started before the delay start period has elapsed.

Proceed as follows:

- Press the Start/Stop button for at least one second.

The Delay start indicator light will go out and the Start/Stop indicator light will flash.

- Press the Start/Stop button again.

The programme will begin. The Start/Stop indicator light will light up constantly.

Additional functions

Adjust Sensor wash

You can adjust the Sensor wash programme so that it will remove stubborn soiling in a lightly soiled load.

- Switch the dishwasher off using the On/Off button .
- Press the Start/Stop button in and, **whilst holding it in**, switch the dishwasher on using the On/Off button .
- Keep the Start/Stop button pressed in until the Start/Stop indicator light comes on.

If this does not happen, start the procedure again from the beginning.

- Press the Delay start button five times.

The Delay start indicator will flash briefly five times at intervals.

The flashing sequence in the display shows what the current setting is.

- "P 7": The Adjust Sensor wash function is activated.
- "P 0": The Adjust Sensor wash function is deactivated.
- If you want to change the setting, press the Start/Stop button. The setting is now stored in memory.
- Switch the dishwasher off using the On/Off button .

Additional functions

Optimise standby

To save energy, the dishwasher will switch to Standby mode a few minutes after the last time a button has been pressed or a few minutes after the end of the programme. The indicator lights and the time display will go out and only the Start/Stop indicator light will flash slowly.

If the dishwasher is not switched off at the end of the programme and the door is not opened, it will switch off completely after a few minutes in Standby mode.

The Optimise standby function can be deactivated if wished. The time display and the indicator lights will not go out, and the time lapse before the dishwasher switches off will increase to approx. 6 hours, resulting in higher energy consumption.

The dishwasher will not switch into Standby mode whilst a programme is running, if salt or rinse aid needs to be replenished or there is a fault.

- Switch the dishwasher off using the On/Off button .

- Press the Start/Stop button in and, whilst holding it in, switch the dishwasher on using the On/Off button . Keep the Start/Stop button pressed in until the Start/Stop indicator light comes on.

If this does not happen, start the procedure again from the beginning.

- Press the Delay start button eight times.

The "Delay start" indicator will flash briefly eight times at intervals.

The flashing sequence in the display shows what the current setting is.

- "P 7": Optimise standby is activated.
- "P 8": Optimise standby is deactivated.

- If you want to change the setting, press the Start/Stop button.

The setting is now stored in memory.

- Switch the dishwasher off using the On/Off button .

Additional functions

Factory default

If you have altered any settings from the factory default, you can re-set them back to the factory default settings as follows:

- Switch the dishwasher off using the On/Off button .

- Press the Start/Stop button in and, whilst holding it in, switch the dishwasher on using the On/Off button .

Keep the Start/Stop button pressed in until the Start/Stop indicator light comes on.

If this does not happen, start the procedure again from the beginning.

- Press the Delay start button twelve times.

The Delay start indicator light will give one long flash and two brief flashes at intervals.

The flashing sequence in the display shows what the current setting is.

- "P 7": All settings are set to factory default settings.
- "P 8": At least one setting has been changed.

- To reset the dishwasher to the factory default settings, press the Start/Stop button.

The setting is now stored in memory.

- Switch the dishwasher off using the On/Off button .

Cleaning and care

Cleaning the door and the door seal

- Wipe the door seal regularly with a damp cloth to remove food deposits.
- When the dishwasher is being loaded, food and drink residues may drip onto the sides of the dishwasher door.

These surfaces are outside the wash cabinet and are not accessed by water from the spray arms. Any soiling should be wiped off these surfaces before the door is closed to avoid the formation of mould inside the wash cabinet.

Check the condition of your dishwasher regularly (approx. every 4 - 6 months). This way faults and problems can be avoided.

⚠ The outer surfaces of the dishwasher are susceptible to scratching. Contact with unsuitable cleaning agents can alter or discolour the outer surfaces.

Cleaning the wash cabinet

The wash cabinet is largely self-cleaning, provided that the correct amount of detergent is always used.

If, however, there are limescale or grease deposits in the cabinet, these can be removed with the Original Miele dishwasher conditioning agent (available from Miele or at www.miele-shop.com, depending on country). Follow the dosage recommended by the manufacturer on the packaging.

If you only wash at low temperatures (< 50 °C) over a long period of time, organic deposits and unpleasant odours can form in the machine. To clean the wash cabinet and prevent the formation of unpleasant odours, the "Pots & pans 75 °C" programme should be run at least once a month. You should also clean the filters in the wash cabinet on a regular basis.

Cleaning and care

Cleaning the door front

⚠ Remove any soiling immediately. If not, it might become impossible to remove and could cause the outer surface to alter or discolour.

- Clean the front using a sponge, a solution of warm water and a little washing-up liquid. Wipe dry using a soft cloth. For cleaning, you can also use a clean, damp microfibre cloth without any cleaning agent.

To avoid damaging the outer surface, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaners,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- dirt erasers,
- sharp metal scrapers,
- steam cleaners.

Cleaning and care

Cleaning the filters in the wash cabinet

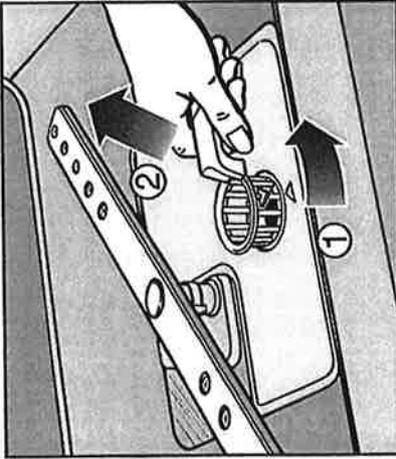
The filter combination in the base of the wash cabinet retains coarse soil from the suds solution, preventing it accessing the circulation system and re-entering the cabinet through the spray arms.

⚠ This dishwasher must not be used without all the filters in place.

Collection of coarse soil may cause the filters to clog. The level of soiling and time it takes before the filters need cleaning will vary depending on use.

Check the condition of the filters regularly and clean them if necessary.

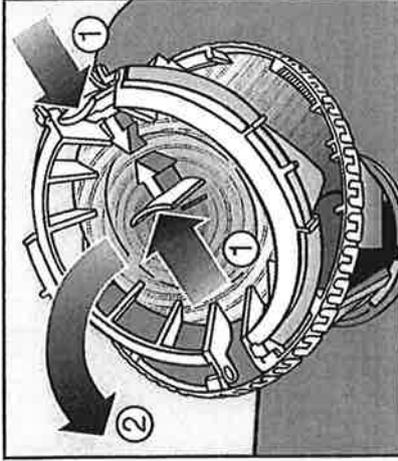
- Switch the dishwasher off.



- Turn the handle anti-clockwise to release the filter combination ①.
- Take the filter combination out ②, remove any coarse particles and rinse the filter well under running water. Use a nylon brush if necessary.

⚠ Ensure that coarse soil doesn't get into the circulation system and cause a blockage.

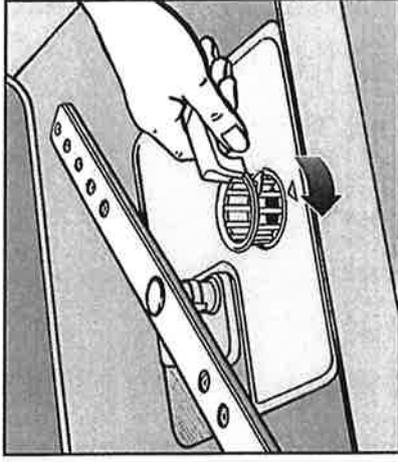
Cleaning and care



To clean the inside of the filter, the flap must be opened:

- Press catches ① together in the direction of the arrows as shown, and open the filter ②.
- Rinse all the filters under running water.

- Then close the flap so that the catch engages.



- Replace the filter combination so that it lies flat in the base of the wash cabinet.
- Then turn the handle clockwise until both arrows point towards each other. The filter combination is locked in place.

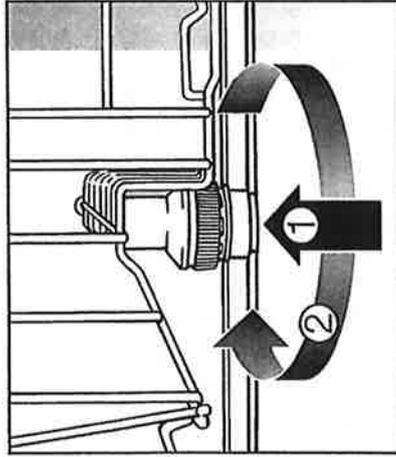
⚠ Take care when you are fitting the filter combination that it is secured in position correctly. Otherwise coarse soil could get into the circulation system and cause a blockage.

Cleaning and care

Cleaning the spray arms

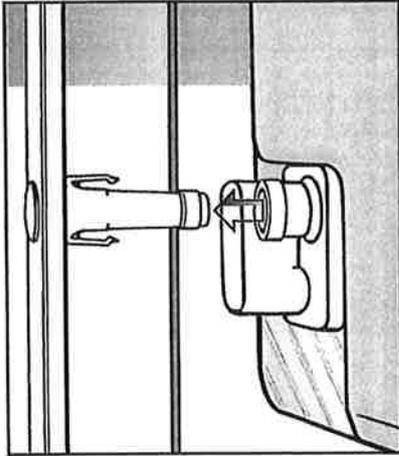
Particles of food can get stuck in the spray arm jets and bearings. The spray arms should therefore be inspected and cleaned regularly (approx. every 4 - 6 months).

- Switch the dishwasher off.
- Remove the spray arms as follows:
 - Take out the cutlery tray (if your dishwasher is fitted with one).
 - Push the **top** spray arm upwards to engage the inner ratchet. Then unscrew the spray arm.

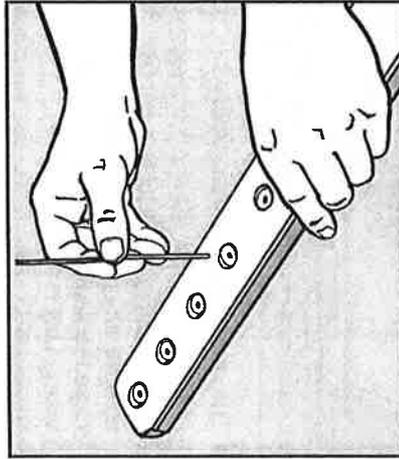


- Push the **middle** spray arms upwards ① to engage the ratchet. Then unscrew the spray arm ②.

- Remove the lower basket.



- Pull the **lower** spray arm firmly upwards to remove it.



- Use a pointed object to push food particles into the spray arm jets.
- Rinse thoroughly under running water.
- Replace the spray arms and check that they rotate freely.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele. This will save time and money. Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Please note:

⚠ Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for unauthorised work.

Technical problems		
Problem	Possible cause	Remedy
The Start/Stop indicator does not flash after the dishwasher has been switched on using the On/Off button ①.	The appliance is not plugged in. The fuse is defective or has tripped.	Insert the plug and switch on at the socket. Reset or replace the fuse (Minimum fuse rating - see data plate).
The dishwasher stops during a programme.	The fuse is defective or has tripped.	<ul style="list-style-type: none"> - Reset or replace the fuse (Minimum fuse rating - see data plate). - If the same mains fuse trips again, call Miele.

Problem solving guide

Problem	Possible cause	Remedy
The Inlet/Drain and Rinse aid indicator lights flash simultaneously. Fault code FXX appears in the time display.	There may be a technical fault.	<ul style="list-style-type: none"> - Switch the dishwasher off with the On/Off button . After a few seconds: - Switch the dishwasher on. - Select the programme required with the Programme selector button. - Press the Start/Stop button. If the indicator lights flash again, there is a technical fault. <ul style="list-style-type: none"> - Call Miele.
The drain pump works even when the door is open.	Fault F70: The Waterproof system has reacted.	<ul style="list-style-type: none"> - Turn off the tap. - Call Miele.

Problem solving guide

The dishwasher does not fill/drain.		
Problem	Possible cause	Remedy
The Inlet/Drain indicator light flashes.	The tap is turned off.	Turn on the tap fully.
The dishwasher stops during a programme.		Before rectifying the problem, you must: <ul style="list-style-type: none"> - Switch the dishwasher off with the On/Off button .
The Inlet/Drain indicator light flashes. Fault code FXX appears in the display.	Fault F12/F13: Water intake is restricted.	<ul style="list-style-type: none"> - Turn on the tap fully. - Clean the water inlet filter (see "Maintenance"). - The water pressure at the intake is lower than 30 kPa (0.3 bar). Seek professional advice.
	Fault F11: Water outlet is restricted, water remains in the wash cabinet at the end of a programme.	<ul style="list-style-type: none"> - Clean the filter combination (see "Cleaning and care"). - Clean the drain pump (see "Maintenance"). - Clean the non-return valve (see "Maintenance"). - Remove any kink in the drain hose.

Problem solving guide

General problems		
Problem	Possible cause	Remedy
The indicator lights and the time display are dark. Only the Start/Stop indicator light is flashing slowly.	The indicator lights and the time display have switched off automatically to save energy (Standby mode).	Press the On/Off button \odot . Standby will be cancelled.
Detergent residue is left in the dispenser at the end of a programme.	The dispenser was still damp when detergent was added.	Make sure the dispenser is dry before adding detergent.
The detergent dispenser lid cannot be closed properly.	Clogged detergent residue is blocking the catch.	Clean the detergent from the catch.
At the end of a programme there is a film of moisture on the inside of the door and the interior walls.	This is caused by the drying system and does not indicate a fault.	The moisture will dissipate after a short while.
Water remains in the wash cabinet at the end of a programme.		Before rectifying the problem, you must: – Switch the dishwasher off with the On/Off button \odot .
	The filter combination in the wash cabinet is clogged.	Clean the filter combination (see "Cleaning and care").
	The drain pump or non-return valve may be blocked.	Clean the drain pump or the non-return valve (see "Maintenance").
	The drain hose is kinked.	Remove any kink from the drain hose.

Problem solving guide

Noises		
Problem	Possible cause	Remedy
Knocking noise in the wash cabinet.	A spray arm is knocking against an item in a basket.	Interrupt the programme, and rearrange the items which are obstructing the spray arm.
Rattling noise in the wash cabinet.	Items of crockery are insecure in the wash cabinet. A foreign object (e.g. a cherry stone) has become lodged in the drain pump.	Interrupt the programme, and rearrange the items of crockery. Remove the foreign object from the drain pump (see "Maintenance - Cleaning the drain pump and non-return valve").
Knocking noise in the water pipes.	This may be caused by the on-site installation or the cross-section of the piping.	This has no influence on dishwasher function. If in doubt, contact a suitably qualified plumber.

Problem solving guide

Unsatisfactory washing result		
Problem	Possible cause	Remedy
The dishes are not clean.	The dishes were not loaded correctly.	See notes in "Loading the dishwasher".
	The programme was not powerful enough.	Select a more intensive programme (see "Programme chart").
	There is some stubborn soiling although most of the crockery is only lightly soiled (e.g. with tea stains).	Use the "Adjust Sensor wash" function (see "Additional functions").
	Not enough detergent was used.	Use more detergent, or change your detergent.
	Items are blocking the path of the spray arms.	Rearrange the items so that the spray arms can rotate freely.
	The filter combination in the base of the wash cabinet is not clean or is not correctly fitted.	Clean and/or fit the filter combination correctly.
	This may cause the spray arm jets to become blocked.	Clean the spray arm jets (see "Cleaning and care").
	The non-return valve is blocked in the open position.	Clean the drain pump and the non-return valve (see "Maintenance").
	Dirty water has flowed back into the wash cabinet.	
	The rinse aid dosage is set too high.	Reduce the dosage (see "Before using for the first time - Rinse aid").
Smearing appears on glassware and cutlery, there is a bluish sheen on the surface of glassware; film can be wiped off.		

Problem solving guide

Problem	Possible cause	Remedy
Dishes, cutlery and glasses are not dry or are flecked.	The amount of rinse aid may be insufficient, or the rinse aid reservoir is empty.	Replenish the reservoir, increase the dosage or change the brand of rinse aid (see "Before using for the first time - Rinse aid").
	Items were taken out of the cabinet too soon.	Leave them in for longer (see "Operation").
White residue is visible on cutlery and crockery, clouding occurs on glassware; film can be wiped off.	Combination products have been used which have impaired drying performance.	Change your detergent, or replenish the rinse aid (see "Rinse aid").
	Not enough rinse aid was used.	Increase the dosage (see "Before using for the first time - Setting the rinse aid dosage").
	There is no salt in the salt reservoir.	Fill the salt reservoir (see "Before using for the first time - Filling the salt reservoir").
	The salt reservoir cap has not been screwed on correctly.	Replace it, making sure that it screws back on correctly.
	An unsuitable combination detergent has been used.	Change your detergent. Use standard tablets or powder detergent.
	The water softener is programmed to a setting which is too low.	Select a higher water softener setting (see "Water softener").

Problem solving guide

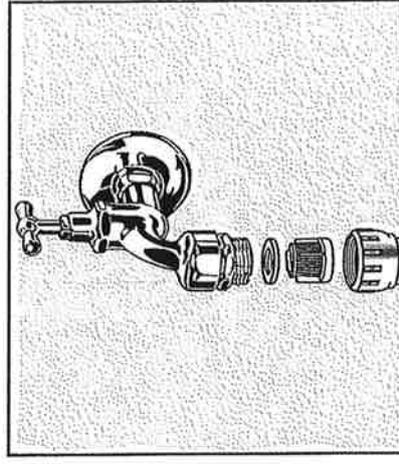
Problem	Possible cause	Remedy
Glassware has a brown or blue tinge, and film cannot be wiped off.	This may be caused by the detergent.	Change your detergent.
Glassware is dull and discoloured; film cannot be wiped off.	The glassware is not dishwasher-proof. The surfaces are affected.	There is no remedy. Purchase glassware which is dishwasher-proof.
Tea or lipstick stains have not been completely removed.	The wash temperature of the selected programme was too low. The bleaching effect of the detergent used is too low.	Select a programme with a higher wash temperature. Change your detergent.
Plastic items are discoloured.	Natural dyes e.g. from carrots, tomatoes or ketchup may be the cause. The amount of detergent used or its bleaching effect was not sufficient to deal with natural dyes.	Use more detergent (see "Operation - Detergent"). Discolouration is irreversible.
There are rust stains on cutlery.	The affected items are not corrosion resistant. A programme was not run after dishwasher salt was added. Traces of salt have got into the wash cycle. The salt reservoir cap has not been screwed on correctly.	There is no remedy. Purchase cutlery which is dishwasher safe. Always run the "Gentle 45 °C" programme with the "Turbo" function, without any crockery in the dishwasher, after adding dishwasher salt. Replace it, making sure that it screws back on correctly.

Maintenance

Cleaning the water inlet filter

A filter is incorporated in the screw connection of the valve on the water inlet hose. The filter must be cleaned when dirty, otherwise insufficient water will flow into the wash cabinet.

⚠ The plastic housing of the water connection contains an electrical component. It must not be dipped in water.



Recommendation

If the mains water contains a large amount of insoluble substances, we recommend fitting a large-area filter in the connection between the tap and the water inlet hose threaded union. This filter is available from Miele.

Cleaning the filter:

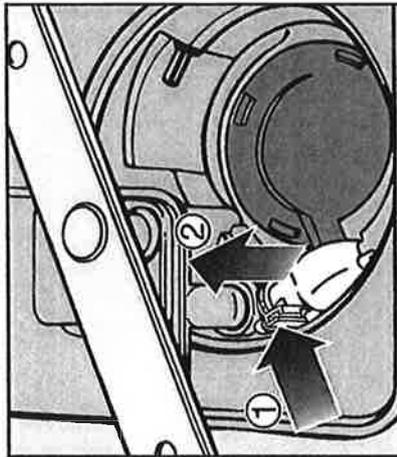
- Disconnect the dishwasher from the mains supply. Switch off at the mains socket and withdraw the plug.
- Close the tap.
- Unscrew the inlet hose.
- Carefully remove the seal.
- Withdraw the filter using pointed pliers and rinse clean under running water.
- Replace the filter and seal, making sure they are sitting correctly.
- Reconnect the inlet hose to the tap, making sure it goes on correctly and is not cross-threaded.
- Turn on the tap gradually to test for leaks. If there is a leak, the inlet hose might not be on securely, or it may have been screwed on at an angle. Unscrew and reconnect the water inlet valve correctly.

Maintenance

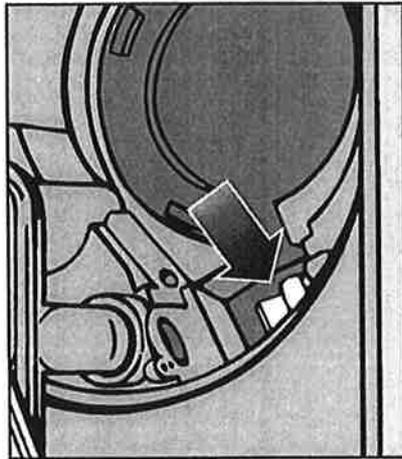
Cleaning the drain pump and non-return valve

If the water has not been pumped away at the end of a programme, the drain pump or the non-return valve might be blocked. They are, however, easy to clean.

- Disconnect the dishwasher from the mains supply. Switch off at the mains socket and withdraw the plug.
- Take the filter combination out of the wash cabinet (see "Cleaning and care - Cleaning the filters in the wash cabinet").
- Scoop the water out of the cabinet using a suitable container or utensil.



- Press the catch for the non-return valve inwards ①.
- Lift out the non-return valve ②, and rinse well under running water.
- Remove all foreign objects from the non-return valve.



The drain pump is situated under the non-return valve (see arrow).

- Remove all foreign objects from the drain pump (watch out for glass or bone splinters which are particularly difficult to detect and could cause injury). Turn the drain pump impeller by hand to check that there are no more obstructions. You will feel a little resistance when you turn the impeller.
- Carefully replace the non-return valve and secure it with the catch.

⚠ Ensure that the catch engages correctly.

Be careful not to damage any delicate components when cleaning the drain pump and the non-return valve.

After sales service

Repairs

In the event of any faults that you cannot remedy yourself, please contact:

- Miele

You will find the telephone number and address of Miele on the back cover of the manual.

- When contacting Miele, please quote the model type and serial number of your appliance, both of which are shown on the data plate on the right-hand side of the door.

Future updates

The programme update function is designed to enable a service technician to update your appliance's electronics in keeping with advances in technology.

Information regarding programme updates will be made known by Miele as and when such developments become available.

Comparison tests

Test standard: AS/NZS 2007.1:2005, AS/NZS 2007.2:2005;
AS/NZS 6400:2005

Standard programme for energy label comparison tests:

Energy Save

14 place settings

**5.0 g in compartment I,
27.5 g in compartment II**

Setting 5 (approx. 5 ml)

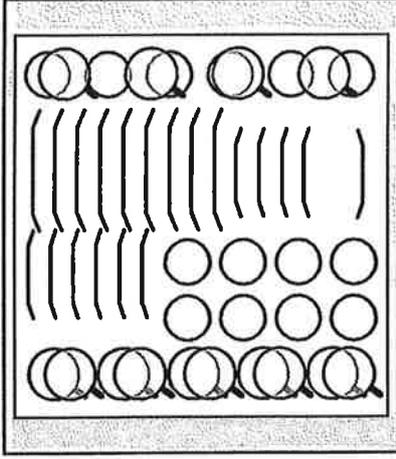
Door ajar using a block of approximately 50 mm upon completion of dry test.

Upper basket level:

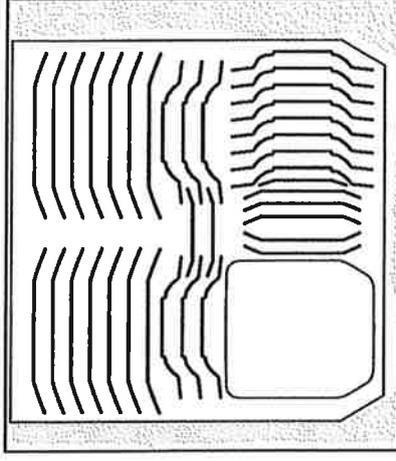
Bottom

Position:

Comparison tests



Upper basket



Lower basket

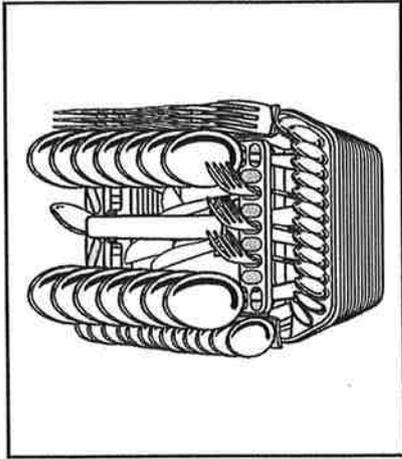
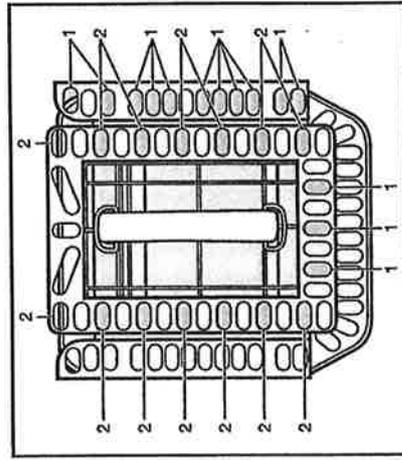
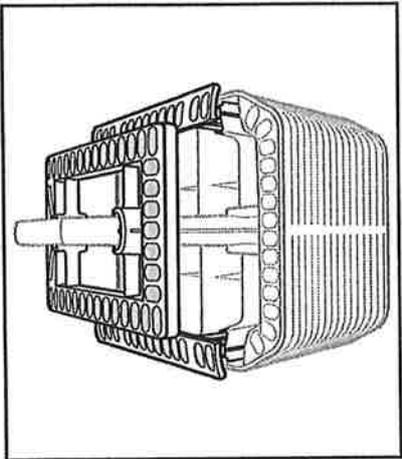
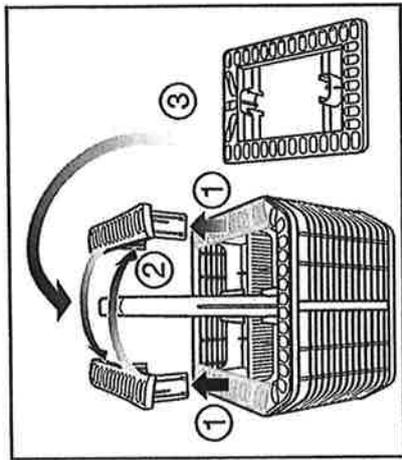
Loading examples

Pictures illustrating how to load the dishwasher are shown on the following pages.

Do not collapse or remove inserts.

Press the bottle holder inwards and remove it from the bottom basket.

Comparison tests



Cutlery basket

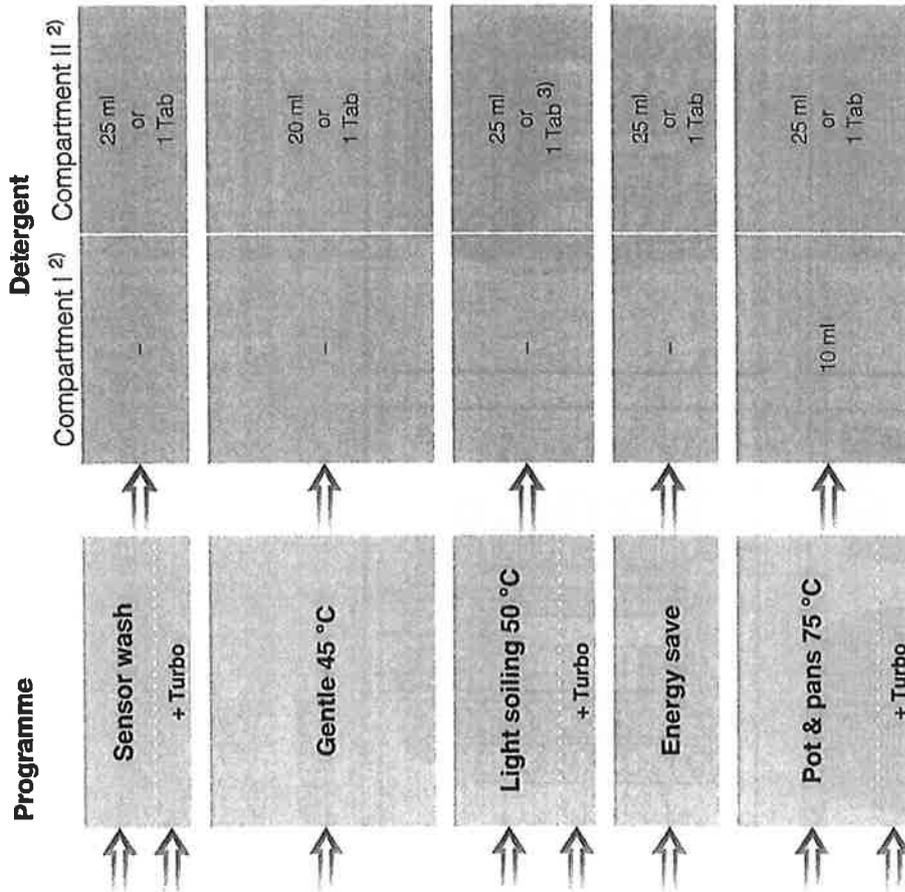
- 1 Fork
- 2 Soup spoon

Programme chart

Crockery	Soiling	Programme
Mixed, everyday crockery, including pots and pans	Fresh to dried-on soiling	Variable, sensor controlled wash Shortened cycle
Glasses and plastic containers, sensitive to high temperatures	Fresh, easily removed food deposits	Low temperature for a gentle wash
Mixed crockery	Normal, lightly dried-on soiling	Standard programme values Shortened cycle
Pots, pans, everyday porcelain and cutlery	Stubborn, dried-on food deposits containing starch or protein ¹⁾	Water and energy-saving cycle Maximum wash power Shortened cycle

1) Food such as potatoes, rice, pasta, stews or bakes can leave starchy deposits on crockery. Deposits containing protein can be left by food such as meat, fish, eggs or casseroles.

Programme chart



2) see "Detergent"

3) In some cases, tabs may not dissolve completely.

Programme chart

Programme	Programme sequence			
	Pre-wash	Main wash °C	Interim rinse	Final rinse °C
Sensor wash			1	2
			Variable programme sequence, sensor controlled adjustment to amount of crockery and soiling	
	If required	45-65	If required	
Gentle 45 °C 1)	X	45	X	68
Energy save 1)	X	50		55
Light soiling 50 °C		50	X	50
Pots & pans 75 °C	X	75	X	68
				68
				X

1) Standard programme for energy labelling

Programme chart

Consumption		Duration	
		Cold water connection 15 °C h:min	Hot water connection 55 °C h:min
Cold water connection 15 °C kWh	Hot water connection 55 °C kWh ²⁾	Litres	
1.10-1.60	0.70-1.00	13.0-22.0	1:23-2:21
1.00	0.50	17.0	1:30
0.88	0.37	14.0	2:11
1.30	0.95	13.0	1:20
1.70	1.20	17.0	2:30

2) The electrical energy used by the appliance.

Note: The electrical energy stated does not take into consideration the hot water supply energy from an external source.

The durations given can vary depending on individual circumstances.

Selecting the "Turbo" function (depending on model) can reduce the programme duration by up to 50 minutes with an increase in electricity consumption of up to 0.2 kWh.

Optional accessories

To make the most of your dishwasher

Optional accessories for particular purposes are available from your Miele Chartered Agent or from Miele (some may be supplied as standard, depending on model).

If you would like to ... you will need to order ...

... wash a Miele Cappuccinatore ... a Cappuccinatore insert for the upper basket

... wash additional items of cutlery ... a cutlery basket for the lower basket

... wash long-stemmed glassware ... a glass rack for the lower basket

Electrical connection

This dishwasher is supplied with a mains cable and moulded plug ready for connection to an AC single phase supply, (230 V 50 Hz for NZ and Australia) via a fused plug and suitable switched socket.

⚠ Before connecting the dishwasher, check that the connection data on the data plate (voltage and rated load) matches the mains electricity supply. If in any doubt, consult a qualified electrician.

⚠ The electrical socket must be easily accessible after the dishwasher has been installed. Do not connect the washing machine to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

Technical data can be found on the data plate on the right-hand side of the door.

If the connection cable is damaged, it must be replaced by a Miele approved service technician only in order to protect the user from danger.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety, it is advisable to install a suitable residual current device (RCD). The appliance must not be connected to an isolated inverter which is connected to a self-sufficient power supply, e.g. solar power supply. Voltage peaks when the appliance is switched on can cause a safety switch-off and the electronics may also be damaged. The appliance must not be operated in conjunction with energy-saving plugs either as the energy intake of the appliance is reduced and it will overheat.

Water connection

The Miele Waterproof system

Provided that your dishwasher has been installed correctly, the Miele waterproof anti-leak system will protect you from water damage throughout its lifetime.

- Connection to the mains water supply should only be carried out by a qualified and competent person in strict accordance with national and local safety regulations. The tap should be easily accessible once the appliance has been built in.
- The water pressure (flow pressure at the take-off point) must be between 30 and 1000 kPa (0.3 and 10 bar). If the water pressure is too high, a pressure reducing valve must be fitted.

Connection to the water supply

⚠ Water in the dishwasher must not be used as drinking water.

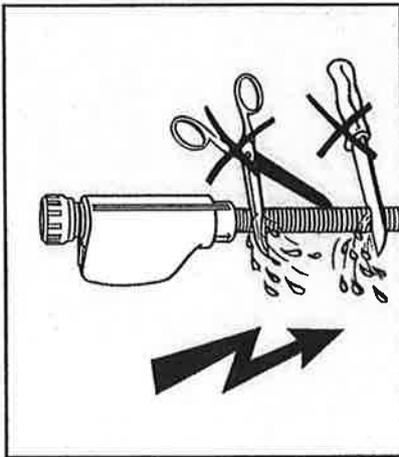
⚠ **IMPORTANT** Australia and New Zealand
This appliance must be installed according to AS/NZS 3500.1. Back flow prevention is already integrated in the appliance.

After commissioning the appliance, ensure that the water inlet does not leak.

⚠ To avoid any damage to the appliance, the dishwasher must only be connected to a fully vented plumbing system.

- The dishwasher may be connected to a cold or hot water supply, max. 60 °C. We would only recommend connection to a hot water supply if it is economical. When connected to a hot water supply, all programme stages which would otherwise be carried out with cold water will be carried out with hot water, thus increasing time and energy costs.
- The inlet hose is approx. 1.5 m long.
- A 3/4" male thread must be provided on site.

Water connection



⚠ The inlet hose must **not** be shortened or damaged in any way as it contains electrical components (see illustration).

New hose sets supplied with the appliance are to be used. Old hose sets should not be reused.

Water connection

Connection to the drainage system

- The appliance drainage system is fitted with a non-return valve, which prevents dirty water from flowing back into the dishwasher via the drain hose.
- The dishwasher is supplied with approx. 1.5 m of flexible drain hose with an internal diameter of 22 mm.
- The drain hose can be extended using a connection piece to attach a further length of hose. The drainage length must not be longer than 4 m, and the delivery head must not exceed 1 m.
- If the hose is to be directly fitted to the drainage outlet on site, use the hose clip supplied (see installation diagram).
- The hose can be directed to the left or the right of the appliance.
- The on-site connector for the drain hose can be adapted to different widths of hose. If the connector protrudes too far into the drain hose, it will need to be shortened. Otherwise the drain hose may become blocked.
- The drain hose must not be shortened.

⚠ Make sure that there are no kinks in the hose, and that it is not squashed or stretched.

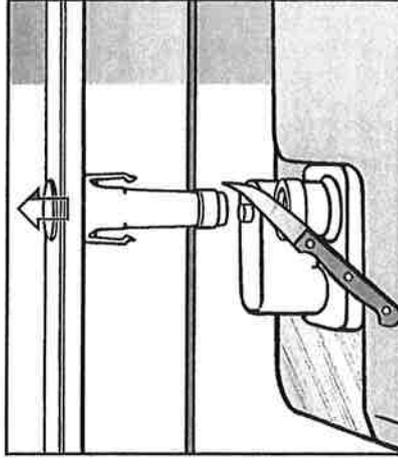
After commissioning the appliance, ensure that the water outlet does not leak.

Venting the drainage system

If the on-site drain connection is situated lower than the guide path for the bottom basket rollers in the open door, the drainage system must be vented. Otherwise a siphoning effect during a programme can cause the appliance to empty itself of water.

To vent it:

- Open the dishwasher door fully.



- Pull the lower spray arm firmly upwards to remove it.
- Cut off the top of the vent valve in the wash cabinet.

Technical data

Dishwasher model	Standard	XXL
Height freestanding	84.5 cm (adjustable + 3.5 cm)	-
Height built-in	80.5 cm (adjustable + 6.5 cm)	84.5 cm (adjustable + 6.5 cm)
Height of building-in recess	Min. 80.5 cm (+ 6.5 cm)	Min. 84.5 cm (+ 6.5 cm)
Width	59.8 cm	59.8 cm
Width of building-in recess	60 cm	60 cm
Depth:		
Freestanding	60 cm	-
Built-in	57 cm	57 cm
Weight	Max. 67 kg	Max. 59 kg
Voltage	230 V	230 V
Rated load	2200 W	2200 W
Fuse rating	10 A	10 A
Test certificates awarded	Electrical Safety, WaterMark, RCM Mark	Electrical Safety, WaterMark, RCM Mark
Water pressure (flow rate)	30 - 1000 kPa (0.3 - 10 bar)	30 - 1000 kPa (0.3 - 10 bar)
Hot water connection	Up to max. 60 °C	Up to max. 60 °C
Delivery head	Max. 1 m	Max. 1 m
Drainage length	Max. 4 m	Max. 4 m
Mains cable	approx. 1.7 m	approx. 1.7 m
Capacity	14 place settings	15 place settings

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10.5

*Fisher and Paykel Top Mount Freezer,
Stainless Steel finish. Code: E440TRX-3 (Left
or right hand opening door to suit Kitchen layout
- hinge to allow access from kitchen cupboard
side)*

ActiveSmart™ models

635 mm wide E331T, E381T, E411T, E415H
680 mm wide E440T
790 mm wide E521T

Cyclic and Compact models

525 mm wide P120, E169T, C170T, C190, E2408, E249T, C270
635 mm wide C373, C450, E373, E450

Vertical freezer models

525 mm wide E150, E210
635 mm wide E308, E388

Chest freezer models

Slimline H215, H275, H320
Standard H160, H220, H280, H360, H510, H701

Fisher & Paykel

Refrigerator & Freezer

**Installation instructions
and User guide**

NZ AU GB IE EU AE

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Thank you for buying this Fisher & Paykel refrigerator/freezer. At Fisher & Paykel we aim to provide innovative products that are simple to use, ergonomic and kind to the environment.

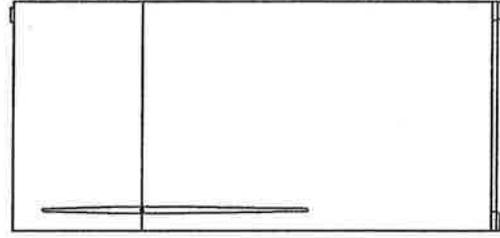
These refrigerators/freezers combine size and storage space with the latest features and functions.

Thousands of hours of food care research and 75 years of refrigeration experience has been programmed into your refrigerator/freezer to give you the best possible performance.

We hope you enjoy your new product.



E450 refrigerator



E521 refrigerator

Note: this guide covers all models listed on the inside cover of this book. Diagrams above show examples of two of the models covered in this book.

Important!

SAVE THESE INSTRUCTIONS

The models shown in this User Guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our website listed on the back cover or contact your local Fisher & Paykel dealer.

▲ WARNING!

Electric Shock Hazard

Read and follow the **SAFETY AND WARNINGS** outlined in this User Guide before operating this appliance.

Failure to do so can result in death, electric shock, fire or injury to persons.



This refrigerator may contain the flammable refrigerant isobutane.

Use this appliance only for its intended purpose as described in this User Guide.

Important safety precautions

Warning

When using this appliance always exercise basic safety precautions including the following:

Danger

- *This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.*
- *Young children should be supervised to ensure they do not play with the appliance.*
- *The manufacturer's installation instructions for product and cabinetry ventilation must be followed when installing the appliance.*

- *Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.*
- *Do not use mechanical devices or other means to accelerate the defrosting process.*
- *Do not damage the refrigerant circuit.*
- *In case of damage to the refrigerant circuit, ventilate the area by opening all windows. Do not operate electrical equipment or any other equipment that may produce arcs, sparks or flames in the area. Contact your authorised Fisher & Paykel Repairer immediately to arrange for the appliance to be repaired.*
- *It is hazardous for anyone other than an authorised service person to service this appliance. In Queensland the authorised service person must hold a gas work licence or authorisation for hydrocarbon refrigerants to carry out service and repairs which involve removal of covers.*

Disposal

- *Extreme care must be taken when disposing your old appliance to avoid hazards:*
 - *The refrigerant gas must be safely removed.*
 - *The doors should be removed and the shelves left in place so that children may not easily climb inside.*
- *Your Fisher & Paykel Authorised Repairer will be able to give advice on environmentally friendly methods of disposing of your old refrigerator or freezer.*

Electrical

- *Your new appliance must be installed in accordance with the installation instructions before use.*
- *Never unplug your refrigerator or freezer by pulling on the power cord.*
- *Always grip the plug firmly and pull straight out from the outlet.*
- *Do not plug in any other appliance at the same power point as your refrigerator or freezer or use extension cords or double adapters.*

Safety and warnings 5

- *Repair or replace immediately all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion along its length or at either the plug or appliance end.*
- *If the power supply cord is damaged, it must only be replaced by your Fisher & Paykel Authorised Repairer because special purpose tools are required.*
- *When moving your appliance be careful not to roll over or damage the power cord.*
- *Unplug your refrigerator or freezer before cleaning.*
- *Do not use electrical appliances inside the food storage compartments of the appliance.*

Important!

Your refrigerator is designed to operate for many years without the need for service checks. However, if your refrigerator is malfunctioning, have it attended to by your Fisher & Paykel Authorised Repairer as soon as possible. All electrical repairs must be carried out by an adequately trained service technician or qualified electrician.

Storing food and drinks

- *DO NOT store explosive substances such as aerosols cans with a flammable propellant in this appliance.*
- *Never store volatile or flammable materials in your refrigerator or freezer as they may explode.*
- *Never freeze liquids in glass containers. Liquid expands during freezing, which may cause the container to explode.*
- *Never freeze carbonated drinks. They may explode.*
- *Do not consume food if it is too cold. Food removed from the freezer compartment may be cold enough to cause damage when brought into contact with bare skin, eg frozen ice cubes.*

6 Safety and warnings

Power failure – food safety

- *Do not refreeze frozen foods that have thawed completely. Follow the recommendations below if you discover food in your freezer has thawed:*
 - 1) *Ice crystals still visible – food may be refrozen but should be stored for a shorter period than recommended.*
 - 2) *Thawed but refrigerator cold – refreezing generally not recommended. Fruits and some cooked food can be refrozen but use as soon as possible. Meat, fish, poultry – use immediately or cook then refreeze. Vegetables – discard as they usually go limp and soggy.*
 - 3) *Thawed but warmer than 5°C – discard all foods.**Do not refreeze frozen foods that have thawed completely. The food may be dangerous to eat.*

Cleaning

- *Many commercially available cleaning products contain solvents which may attack plastic components of your refrigerator or freezer and cause them to crack. Please refer to the cleaning care section of this booklet for further advice.*

SAVE THESE INSTRUCTIONS

Installation instructions 7

Please follow the steps for installation to ensure your appliance operates correctly.

1. Power

- The appliance must be installed so the plug is accessible.
- To ensure that the appliance is not accidentally switched off, connect your refrigerator or freezer to its own power point. Do not plug in any other appliance at this power point or use extension cords and double adaptors, as the combined weight of both power cords can pull the double adaptor from a wall outlet socket.
- For power requirements, refer to the information on the serial plate located at the front bottom right-hand side of the refrigerator when the door is open. On chest freezers the serial plate is located on the right-hand-side at the bottom.
- It is essential that the appliance be properly grounded (earthed).

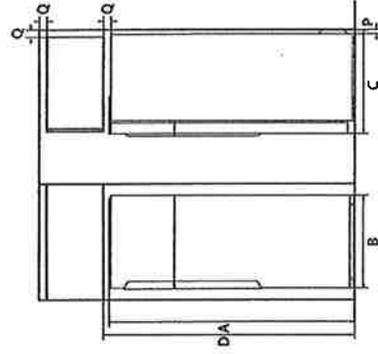
2. Location

- Your refrigerator or freezer should not be located in direct sunlight or next to any heat generating appliance such as a cooktop, oven or dishwasher.

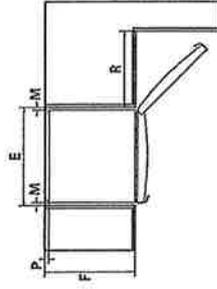
8 Installation instructions

3. Ventilation and installation

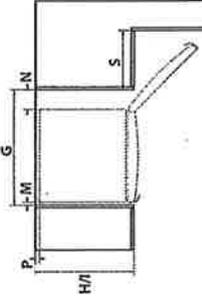
- To ensure adequate ventilation for your refrigerator or vertical freezer, see recommended cabinetry dimensions below.
- To ensure adequate ventilation for chest freezers, allow a minimum of 20 mm of airspace on each side of the cabinet, and 30 mm at the rear.
- If integrating your refrigerator, follow installation instructions provided with the integration kits.



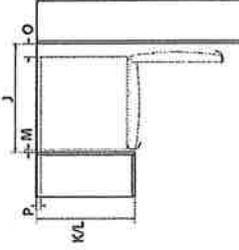
Flush with refrigerator chassis – full door rotation



Flush with refrigerator door – full door rotation



Flush with refrigerator door – 90° door rotation



Product dimensions (mm)	P120	C190 E150	C270 E210	C170T E169T	E249T E240B	C373 E373	C450 E450/E388	E331T	E381T	E415H E411T	E440T	E521T
A Overall height of curved door product	819	1207	1595	1207	1595	1425	1695	1425	1595	1695	1695	1695
A Overall height of flat door product	n/a	n/a	n/a	n/a	n/a	n/a	1715	n/a	n/a	n/a	n/a	n/a
B Overall width of product	525	525	525	525	525	635	635	635	635	635	680	790
C Overall depth of curved door product (excludes handle, includes evaporator)	575	575	575	575	575	715	715	715	715	715	715	715
C Overall depth of flat door product (excludes handle, includes evaporator)	n/a	n/a	n/a	n/a	n/a	n/a	695	n/a	n/a	n/a	n/a	n/a
Cabinetry dimensions (mm) (including minimum clearances)												
D Inside height of cavity	869	1257	1645	1257	1635	1475	1735	1465	1595	1735	1735	1735
Flush with refrigerator chassis - full door rotation												
E Inside width	565	565	565	565	565	675	675	675	675	675	720	830
F Inside depth	502	502	502	502	502	620	620	620	620	620	620	620
Flush with refrigerator door - full door rotation												
G Inside width	680	680	680	680	680	790	790	790	790	790	835	945
H Inside depth flush to curved door	552	552	552	552	552	680	680	680	680	680	680	680
I Inside depth flush to flat door	n/a	n/a	n/a	n/a	n/a	n/a	695	n/a	n/a	n/a	n/a	n/a
Flush with refrigerator door - 90° door rotation (for full drawer/shelf access, the doors need to be open past 90°)												
J Inside width	635	635	635	635	635	745	745	745	745	745	790	900
K Inside depth flush to curved door	552	552	552	552	552	680	680	680	680	680	680	680
L Inside depth flush to flat door	n/a	n/a	n/a	n/a	n/a	n/a	695	n/a	n/a	n/a	n/a	n/a
Minimum clearances												
M Side clearance	20	20	20	20	20	20	20	20	20	20	20	20
N Side clearance - hinge side flush with door - full rotation	135	135	135	135	135	135	135	135	135	135	135	135
O Side clearance - hinge side flush with door - 90° rotation	90	90	90	90	90	90	90	90	90	90	90	90
P Rear clearance (including evaporator tray)	30	30	30	30	30	30	30	30	30	30	30	30
Q Vent (above refrigerator cabinet or around top of cupboard)	50	50	50	50	50	50	50	50	50	50	50	50
R Door clearance - hinge side flush with chassis - full rotation	440	440	440	440	440	520	520	520	520	520	555	645
S Door clearance - hinge side flush with door - full rotation	325	325	325	325	325	405	405	405	405	405	440	530

4. Installation

Your Fisher & Paykel refrigerator is fitted with front and rear rollers, designed for moving the product in the forwards and backwards direction.

Avoid moving the product in a sideways direction as this may damage the rollers or the floor covering/surface.

A Your refrigerator will arrive with the front feet wound up making moving the product into its final location a simple task.

B Roll the refrigerator into its final position making sure there is the correct air gap between the product and surrounding cabinetry. See minimum clearance in cabinetry dimensions table (refer to page 9).

C Adjust the front feet down until the refrigerator is leaning backward with the front approximately 10 mm higher than the back. This will ensure a good door closing action. (Refer to Fig.1).

D Aligning your refrigerator with cabinetry.

- Align the sides of the refrigerator with the cabinetry by adjusting the hinge side front foot.
- Adjust the handle side foot until it touches the floor and takes a small amount of weight.
- Once the refrigerator is in place and aligned with cupboards/alcove gently push on the front top and check if the product is rocking or stable.

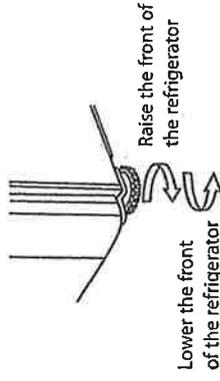


Fig.1 Refrigerator feet

5. What to do if your product is unstable

- E Gently push the refrigerator back until the rear rollers contact the floor.
- Measure the gap under the front foot, which has come off the floor.
- Obtain some solid packing material (hardwood, plastic, etc) which fits firmly into the gap under the foot.

Note: do not use metallic materials that may corrode, stain and/or damage floor coverings.

- F Wind both front feet up and roll the product out of position.
- Place the packing material in the location diagonally opposite the front roller that lifts off the floor.
- Make sure the packing material stays in place when the product is pushed back into position.
- Ideally, the packing material is large enough to rest against the back wall so as to prevent it moving when the cabinet is pushed into position.

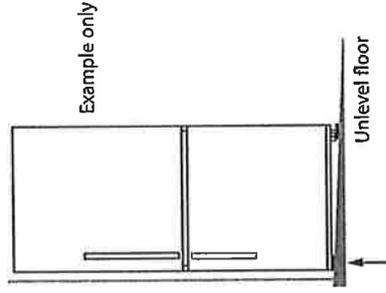


Fig.2 Unstable refrigerator

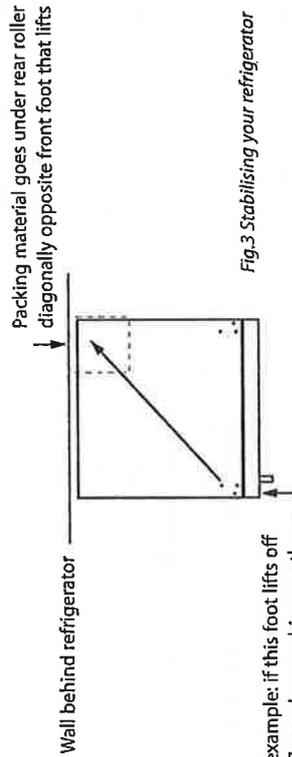


Fig.3 Stabilising your refrigerator

- G Roll the refrigerator back into position and adjust front feet as per step D. (Check alignment and door closing action are satisfactory).
- Make small adjustments to front feet where necessary.
- Check that the product is stable (all 4 feet are on the floor). If not return to step E and repeat steps F and G.

Before placing food in the fresh food or freezer compartments

- Remove all packaging. Ensure that all transit wedges are removed from the refrigerator. These are small rubber stops located at the back of the shelves.
- Allow the refrigerator or freezer to run empty for 2 – 3 hours so each compartment can cool to the appropriate temperature.
- Clean the inside of the appliance with warm water and a little liquid detergent to remove manufacturing and transportation dust.
- The appliance may have an odour on its initial operation, but this will go when the refrigerator and freezer have cooled sufficiently.

Energy efficiency

For the most energy efficient use of your appliance:

- Ensure your refrigerator or freezer has adequate ventilation as recommended in the installation instructions.
- Do not cover your appliance with any material that will prevent air from flowing around the cabinet sides.
- Allow good clearances in front of air ducts within the cabinet for maximum cold air distribution.
- Cool hot foods down before placing them in the appliance.
- Do not overfill the compartment(s).
- Keep door openings to a minimum.
- Select a temperature setting that isn't too cold.
- Check your door seals for leaks.

Moving or storing your appliance 13

If your refrigerator or freezer is turned off for any reason, wait 10 minutes before turning it back on. This will allow the refrigeration system pressures to equalise before restarting.

Moving your appliance

- Turn off the appliance and unplug from the power point. Remove all food.
- Turn the adjustable feet to the right as far as they will turn (see page 10).
- Ease the appliance out of its position. Tuck the power cord away, if applicable tape the shelves in place and tape the doors closed. If the cabinet needs to be placed at an angle or laid down, carefully lay it on its side (the right-hand side when viewed from the front).
- Relocate and install. If the appliance has been left on its side for any length of time, leave it standing upright as long as possible (at least a few hours) before turning it on.
- If the product has been transported upright then it can be switched on after 10 minutes.

Storing your appliance

- When storing your cleaned appliance, leave the door(s) open. This allows air to circulate and prevents the build up of bacteria and moulds.
- Before using again, clean well using a mixture of warm water and baking soda (add 1 teaspoon of baking soda to each 500 ml of water). Rinse with clean water.

Holiday time

We recommend you leave your refrigerator or freezer operating while you are on holiday.

14 Door conversion

If you need to hinge your door on the opposite side we recommend that you call your local Fisher & Paykel Authorised Repairer or Dealer to make this conversion.

ActiveSmart™ refrigerator models with silver handles (on the face of the door) need to be ordered at the point of purchase either with left or right opening doors and can not be interchanged.

All other models need to have an appropriate conversion kit for that model refrigerator. The kit is available from your Fisher & Paykel Authorised Repairer or Dealer. Full instructions are included in the conversion kit.

Models:	635 mm wide	E331T, E381T, E411T, E415H
	680 mm wide	E440T
	790 mm wide	E521T

Temperature control

- When the refrigerator is first turned on, the powerful cooling system will automatically cool both refrigerator and freezer compartments to their set temperatures. This will take between 2 – 3 hours.
- The two compartment temperatures are accurately and independently controlled and do not change with the temperature or humidity of the surroundings; whether summer or winter.
- If you wish to alter the temperature of either the fresh food compartment or freezer compartment, this can be easily done by using the control panel located at the back of the fresh food compartment.

Control panel to adjust temperatures

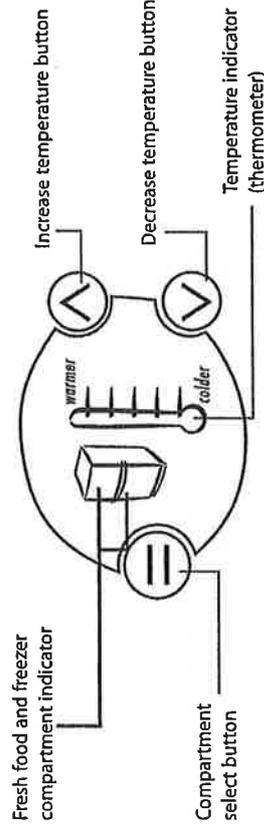


Fig.4 Control panel

Fresh food compartment

- The fresh food compartment light on the refrigerator diagram will be showing. The temperature indicator illustrated by a thermometer will show the temperature setting for this compartment as a series of lights.
- The temperature may be altered by pressing the \blacktriangle or \blacktriangledown buttons. One press on either of these buttons will produce a dimmer light which indicates a small change in temperature.
- Pressing either button twice gives a brighter light and indicates a greater change in temperature.
- Fewer lights on the thermometer means a cooler temperature for the compartment selected.

Freezer food compartment

- To adjust the freezer temperature press the \square button until the light flashes on the freezer compartment indicator.
- The freezer temperature can be altered by pressing the \blacktriangle or \blacktriangledown buttons.
- One press on either of these buttons will produce a dimmer light which indicates a small change in temperature. Pressing either button twice gives a brighter light and indicates a greater change in temperature.
- Note: successively pressing the \square button will automatically scroll between the compartments, a return to the fresh food compartment will be accompanied by a longer beep.
- When the door is re-opened the control panel will return automatically to the fresh food compartment setting.

Sabbath mode

- To activate Sabbath mode, open both the fresh food and freezer compartment doors and then hold the \square button on the temperature control panel for 10 seconds.
- Both the fresh food and freezer compartment indicators will be illuminated indicating the refrigerator is in Sabbath mode.
- When the product is in Sabbath mode:**
- The fresh food and freezer compartment indicator lights will be illuminated.
- The light will not operate when the door is opened.
- The door alarm will not operate.
- The display will not function except to indicate Sabbath mode is active as stated above.
- Opening the door will not affect the compressor or fans.
- If the power to the refrigerator is turned off whilst in this mode, the product will continue in Sabbath mode when the power is restored.
- Sabbath mode will automatically de-activate 80 hours after activation.
- To de-activate earlier than 80 hours hold the \square button on the temperature control panel for 10 seconds.

Normal refrigerator sounds

- ActiveSmart™ refrigerators, with their excellent energy ratings and cooling performance, can produce sounds somewhat different to your old refrigerator.
- Normal operational sounds include:**
- Fan air flow sound. ActiveSmart™ refrigerators have fans which change speed depending on demand. During cooling periods, such as after frequent door openings, fans circulate the cold air in the refrigerator and freezer compartments producing some air flow sound. This is quite normal.
- Cracking or popping which may sound like ice coming off the evaporator. This occurs when the defrost function is operating.
- Running water sound. This is the liquid refrigerant in the system and can be heard as a boiling or gurgling noise.
- An audible hissing sound after closing the freezer door. This is due to the pressure difference between the warm air that has entered the cabinet and suddenly cooled, and the outside air pressure.
- Other strange sounds may be heard for the following reasons:
 - Cabinet not level
 - Floor uneven or weak
 - Bottles or jars rattling on shelves

Fruit and vegetable bin(s) and humidity control lid

- The fruit and vegetable bin(s) features a unique lid which provides two functions: The humidity lid seals the bin(s) to provide a humid microclimate to extend storage times of fruits and vegetables.
 - The humidity lid prevents condensation, which forms at high humidities, from dripping down onto the fruit and vegetables by retaining it in the grooves of the lid.
- ### Fruit and vegetable bin(s) and humidity slide (where fitted)
- The fruit and vegetable bin(s) has a humidity control slide that can be adjusted to fruit or vegetable setting depending on what is stored in the bin(s).
 - If possible try to store fruit and vegetables separately. This will help extend their storage life.
 - If there is a mixture of fruit and vegetables in the bin(s) adjust the position of the control to the centre.
 - If there is too much water in the bin(s) due to the high humidity the control can be adjusted towards the setting with fewer drips (fruit setting) and/or the water can be wiped out as required.
 - Remember a small amount of water in the bin(s) is beneficial for fruit and vegetable storage.



- SUITABLE FOR:**
- **Salad greens**
 - Lettuce
 - Spinach
 - Broccoli
 - Cabbage
 - Carrots
 - **Mixed fruit & vegetables**
 - Fruit with skin/peel
 - Oranges
 - Lemons
 - Limes

Fig.5 Humidity Control graphic

Vegetable bin divider instructions (where fitted)

To fit the divider, insert divider into bin on an angle, straighten and slot into place. To adjust the divider, fully extend the bin, partially lift the divider, slide sideways and re-slot into position.

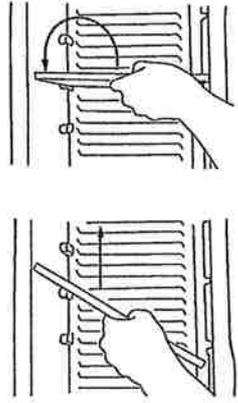


Fig.6 Vegetable bin divider

Door alarms

- If the fresh food compartment door is left open the alarm will beep after 90 seconds and if the freezer door is left open the alarm will beep after 60 seconds.
- While either door remains open, subsequent beeps will sound every 30 seconds for 5 minutes.
- A continuous alarm will sound if the door has been left open for 5 minutes or longer and the light will turn off. The alarm will stop when the door is closed.

Fault alarms

- If the electronic controller detects a fault from which it is unable to recover an alarm will sound.
- When the fresh food compartment door is opened a fault code (specific pattern of lights) will flash red and green on the control panel to alert you to the fault. The audible alarm will stop when any button is pressed but the lights will remain flashing. If such a fault occurs, call your Fisher & Paykel Authorised Repairer immediately; the fault code will help the service person find and remedy the cause of failure.

Roll out drawer (E415H model)

- The roll out drawer is suitable for storing fruits and vegetables as well as tall bottles and drinks.
- A vent/baffle is located at the front of the drawer.
- The temperature in the drawer can be adjusted by opening or closing this vent.
- Opening the vent fully allows more cold air into the drawer. Typical operating temperatures in this compartment are from 3°C to 9°C.
- The closed vent situation is ideal for storage of tomatoes, tropical fruit, cucumber, capsicum, etc. as these foods do not keep as well at colder temperatures.
- The open vent situation is suitable for most vegetables and fruits. Uncut fruit and vegetables with protective skin (eg apples and pears) can be stored without wrapping.
- To extend the storage life of other fruit and vegetables place them in loosely sealed plastic bags. This will reduce moisture loss and prevent excess moisture build-up.

Bottle holder (where fitted)

- Your refrigerator will come with 2 – 4 single bottle holders (depending on what model refrigerator you have). The bottle holders can be used to store a variety of bottles.
- To position the bottle holder in your refrigerator, simply slot the back edge of the bottle holder onto the back trim of any shelf in the fresh food compartment.
- Unused bottle racks can be stacked up on top of one another so they do not take up unnecessary shelf space.
- Bottles are best stored with the neck of the beverage facing the front of the refrigerator.

Ice trays and lid (where fitted)

- To empty the ice cubes into the lid, hold the tray and lid together and twist to dislodge.
- Refill the ice tray with water, place lid containing ice cubes on top and store in the freezer.
- Ice cubes are best stored in a closed container or plastic bag as they readily absorb odours and tastes from other foods.

31 Storing food in your refrigerator

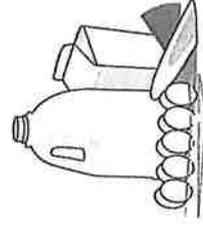
Your refrigerator helps to extend the storage times of fresh perishable foods. The cold temperature slows down the major causes of food spoilage – namely, the growth of bacteria, moulds and yeasts, and chemical and physical reactions.

Fresh food care

- The quality of food before it is placed in the refrigerator is critical to successful storage. For best results:
- Select foods that are very fresh and of good quality.
- Buy only the amount that you will use within the recommended storage time. If you buy extra, plan to freeze it.
- Ensure that food is well wrapped or covered before it is stored. This will prevent food from dehydrating, deteriorating in colour or losing taste and will help maintain freshness. It will also prevent odour transfer. Vegetables and fruit need not be wrapped provided they are stored in the vegetable bins of the refrigerator.
- Make sure that strong smelling foods are wrapped or covered and stored away from foods such as butter, milk and cream which can be tainted by strong odours.
- Refrigerate fresh, perishable foods as soon as possible after purchase. If left at room temperature for any length of time the rate of deterioration will be accelerated.
- Avoid placing food directly in front of air outlets, as it may freeze. Cold air needs to circulate to maintain safe food storage. Do not open the refrigerator door unnecessarily.
- Cool hot foods down before placing them in the refrigerator. This should be done quickly. It can be aided by placing the container of food in a bowl of ice and water; renew the ice as necessary. (Note: hot containers may damage shelves and walls of the refrigerator).
- Store raw and cooked food in separate containers or packaging to prevent cross contamination.
- **In addition:**
- Keep the refrigerator clean. Wipe the inside walls and shelves frequently (refer to Cleaning Care) and place only clean containers in the refrigerator.
- Keep a close check on the quality of food in your refrigerator. Discard any food that shows signs of spoilage. Pay particular attention to meat, fish and poultry, as these foods are highly perishable. Use food within the recommended storage times.

Dairy foods and eggs

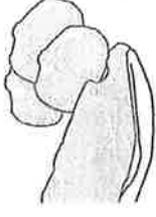
- Most pre-packed dairy foods have a recommended 'use by/best before/best by' date stamped on them. Store them in the refrigerator and use within the recommended time.
- Butter can become tainted by strong smelling foods so it is best stored in a sealed container.
- Eggs should be stored in the refrigerator. For best results, especially when baking, remove the eggs from the refrigerator two hours before they are to be used.



32 Storing food in your refrigerator

Red meat

- Place fresh red meat on a plate and loosely cover with waxed paper, plastic wrap or foil.
- Store cooked and raw meat on separate plates. This will prevent any juices lost from the raw meat from contaminating the cooked product.
- Delicatessen meats should be used within the recommended storage time.



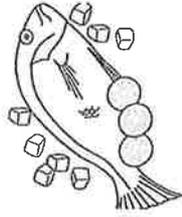
Poultry

- Fresh whole birds should be rinsed inside and out with cold running water, dried and placed on a plate. Cover loosely with plastic wrap or foil.
- Poultry pieces should also be stored this way. Whole poultry should never be stuffed until just before cooking, otherwise food poisoning may result.
- Cool and refrigerate cooked poultry quickly. Remove stuffing from poultry and store separately.



Fish and seafood

- Whole fish and fillets should be used on the day of purchase. Until required, refrigerate on a plate loosely covered with plastic wrap, waxed paper or foil.
- If storing overnight or longer, take particular care to select very fresh fish. Whole fish should be rinsed in cold water to remove loose scales and dirt and then patted dry with paper towels. Place whole fish or fillets in a sealed plastic bag.
- Keep shellfish chilled at all times. Use within 1 – 2 days.



Precooked foods and leftovers

- These should be stored in suitable covered containers so that the food will not dry out.
- Keep for only 1 – 2 days.
- Reheat leftovers only once and until steaming hot.



Fruit and vegetable bin(s)

- Although most fruit and vegetable varieties store best at low temperatures, take care not to store the following at temperatures of less than 7°C for long periods:
Citrus fruit, melons, eggplant, pineapple, paw paw, courgettes, passionfruit, cucumber, peppers, tomatoes.
- Undesirable changes will occur at low temperatures such as softening of the flesh, browning and/or accelerated decaying.
- Do not refrigerate avocados (until they are ripe), bananas, mangoes or pepinos. If possible store fruit and vegetables separately, ie fruit in one bin and vegetables in the other.



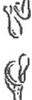
The use of temperatures of -18°C or colder to store food means that the food can be kept for longer periods than when refrigeration temperatures are used. This is because the growth of bacteria, moulds and yeasts are stopped, and chemical and physical reactions are severely restricted at very low temperatures.

Frozen food care

- For best results:
 - Choose only high quality foods that freeze well.
 - Store at -18°C or colder. Take care to maintain this low storage temperature, eg try to avoid opening the freezer door unnecessarily. If your ice cream is soft you are running your freezer too warm.
 - Leave space at the top of containers, glass jars or plastic bags containing liquids or semi-solid foods as they expand during freezing. Usually 20 – 50 mm head space is recommended. Ideally, remove all the air from the package after food is frozen.
 - Packages or containers of solid foods should have the air removed from them and be sealed tightly before freezing.
 - Freeze immediately and as quickly as possible. Freeze only small quantities of food at any one time. For best results we recommend that only 1 kg of food be frozen per 25 L freezer capacity. (About 3 kg in small freezers and 4 kg in larger freezers). For faster freezing in models, we recommend that fresh food is placed at the top of the freezer compartment close to the air vent. Do not pile frozen food around the fan cover. It can prevent adequate air circulation.
 - Thaw foods preferably in a refrigerator, or using a microwave oven or multifunction oven.
 - Keep a constant turnover of food. Use older items of food first. Do not exceed recommended storage times.
 - Use good quality freezer proof packaging to maintain food quality.
 - If food is only covered in plastic film place inside a freezer-proof plastic bag.

Recommended freezer storage times

These times should not be exceeded.

	1	Bacon, casseroles, milk
	2	Bread, ice cream, sausages, pies – (meat and fruit), prepared shellfish, oily fish
	3	Non-oily fish, shellfish, pizza, scones and muffins
	4	Ham, cakes, biscuits, beef and lamb chops, poultry pieces
	6	Butter, vegetables (blanched), eggs whole and yolks, cooked crayfish, minced meat (raw), pork (raw)
	12	Fruit (dry or in syrup), egg whites, beef (raw), whole chicken, lamb (raw), fruit cakes

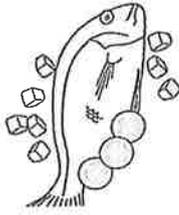
Meat, poultry and game

- Do not try to freeze more than 1 kg meat per 25 L freezer capacity. Meat must be frozen quickly in order to maintain its texture.
- Do not stuff poultry before freezing.
- Red meat can be cooked from frozen, or from the partly or completely thawed states. Remember to allow extra cooking time if cooking from frozen.
- Always thaw poultry completely before cooking.



Fish

- Fish is best frozen commercially. If, however, you do want to freeze fish at home, make sure the fish is very fresh and of high quality. Clean, scale and preferably leave whole. All fish should be wrapped in two layers of packaging as depending on the type of fish, odours and flavours can be readily transferred either to or from it. Seal well.
- For best results, cook from either the frozen or partly thawed state.



Vegetables

- Most vegetables freeze well, although 'salad' vegetables lose their crispness. Other vegetables, eg celery, onion and tomatoes, should only be used in cooked dishes as they soften on freezing.
- Freeze only high quality, mature, ready-to-eat vegetables.
- Sort and discard any that are damaged.
- It is necessary to blanch most raw vegetables prior to freezing.
- Blanching involves a short cooking period during which vegetable enzymes are destroyed. If these enzymes are not destroyed they cause undesirable physical and chemical changes during freezer storage.
- Vegetables can be blanched in boiling water, steam or in a microwave oven. If using boiling water, boil vegetables for 2 – 4 minutes and cool quickly.
- In general frozen vegetables are best cooked from their frozen state.



Prepared and cooked foods

- Most cooked foods can be frozen but it is not recommended to freeze the following:
 - Cooked egg white, custards, cream fillings and milk puddings, gelatine or jelly-like dishes, mayonnaise and similar salad dressings, meringue toppings. These tend to separate on thawing.



Fruit

- Choose high quality, mature, and ready-to-eat fruit. Preferably select varieties recommended for freezing.
- Avoid unripe and over-ripe fruit.
- The way fruit is packed depends on how it is to be used. Fruits packed in syrup are ideal for desserts, whereas fruits packed without sugar are better used for cooking. Most fruits can be stored for 8 – 12 months.



Problem solving checklist 35

If there is a problem with your appliance, please check the following points before contacting your local Fisher & Paykel Authorised Repairer or Customer Care Centre.

Problem	Possible causes	What to do
Appliance does not operate.	No electricity at power outlet.	Check that the plug is correctly connected and power switched on.
		Check another appliance at the same outlet.
		Check house fuse.
Light not working.	Light not functioning.	Check the inside front cover of this booklet and your refrigerator's serial plate (located at the bottom right corner of the product) to determine what model refrigerator you have: <ul style="list-style-type: none"> ▪ For ActiveSmart™ models – the light cannot be serviced by the user. Contact your Fisher & Paykel Dealer or Authorised Repairer. ▪ For Cyclic and Compact, Vertical freezer and Chest freezer models – the light bulb has blown, replace bulb.
	Refrigerator not working	Check refrigerator is turned on at wall. If problem continues refer to page 39.
Light and display not working.	Product in Sabbath Mode (ActiveSmart™ models)	Hold the  button down for 10 seconds.
Motor operates for long periods.	Hot weather. Frequent door or lid openings. Large amount of food recently added.	Minimise door or lid openings to allow temperatures to stabilise.
	Temperature control set too low.	See Temperature control section.
	Doors not sealing properly.	Check that cabinet is level and gasket seals are clean.
Storage compartment(s) too warm.	Temperature setting not correct. Frequent door or lid openings. Large amount of food recently added.	See Temperature control section. Minimise door or lid openings to allow temperatures to stabilise.
Food freezing in the refrigerator.	Temperature setting not correct.	See Temperature control section.
	Food placed directly in front of air outlets.	Move chill sensitive foods away from the centre back of the shelf.
Unfamiliar noises.	Cabinet not stable or level Freezer is defrosting.	See Installation section.

36 Problem solving checklist

Problem	Possible causes	What to do
Condensation/water in the vegetable bin(s).	Fruit and vegetables continue to respire after harvest, giving off water which can form as condensation in the bin(s).	A small amount of condensation is beneficial for fruit and vegetable storage. If there is too much water, store fruit and vegetables loosely wrapped in plastic bags. Wipe out water with a cloth. If fitted, set humidity slide  to low humidity setting.
Sides of cabinet are warm.	This is normal.	
Condensation inside fresh food compartment.	Frequent or long door openings. Door gasket leaking.	Minimise door openings. Check that gasket is sitting flat and sealing tightly.
	Not unusual during periods of high humidity.	Wipe dry.
Ice buildup inside freezer compartment.	Freezer door not closing tightly.	Move items in freezer so door can close tightly. Check and clean door gasket seal.
	In chest freezer over a period of time, ice will build up, this is normal.	Defrost chest freezers if ice build up is more than 6 mm deep.
Taste or odour in ice cubes.	Transfer of odour/taste from strong smelling foods.	Wrap or cover strong smelling foods.
Door handles out of alignment.	With time and usage, movement may occur.	See Installation instructions – Stability instructions.
Door alarm not working – E240B, E249T, E169T only.	Refrigerator compartment light not working.	Replace bulb – refer to page 24.
Tray/bin does not slide in and out evenly.	Packaging trapped. Runners not extending fully.	Check to ensure no food or packaging is trapped behind the tray/bin. Holding onto sides of tray/bin, extend the runners fully by using a firm pull – this will reset the runner.

Manufacturer's Warranty 37

You will receive a 2 year Manufacturer's Warranty with the purchase of this refrigerator/freezer covering parts and labour for servicing within the countries: New Zealand, Australia, The Republic of Ireland and Northern Ireland. All other countries are excluded.

Fisher & Paykel undertakes to:

Repair or, at its option, replace without cost to the owner either for material or labour any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS of the date of purchase.

Note

This Warranty is an extra benefit and does not affect your legal rights.

This Warranty DOES NOT cover

A Service calls which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product fault. For example:

1. Correcting the installation of the Product.
2. Instructing you how to use the Product.
3. Replacing house fuses or correcting house wiring or plumbing.
4. Correcting fault(s) caused by the user.
5. Noise or vibration that is considered normal, eg drain/fan sounds, refrigeration noises or user warning beeps.
6. Correcting damage caused by pests, eg rats, cockroaches, etc.
7. Replacement light bulbs.

B Defects caused by factors other than:

1. Normal domestic use or
2. Use in accordance with the Product's User Guide.

C Defects to the Product caused by accident, neglect, misuse or Act of God.

D The cost of repairs carried out by non-authorised repairers or the cost of correcting such unauthorised repairs.

E Normal recommended maintenance as set out in the Product's User Guide.

F Repairs when the appliance has been dismantled, repaired or serviced by other than a Fisher & Paykel Authorised Repairer or the selling dealer.

G Pick-up and delivery.

H Transportation or travelling costs involved in the repair when the Product is installed outside the Fisher & Paykel Authorised Repairer's normal service area.

This Product has been designed for use in a normal domestic (residential) environment. This Product is not designed for commercial use (whatsoever). Any commercial use by a Customer will affect this Product's Warranty.

38 Manufacturer's Warranty

Service under this Manufacturer's Warranty must be provided by a Fisher & Paykel Authorised Repairer (refer to the 'Customer care' section at the back of this book). Such service shall be provided during normal business hours. This Warranty certificate should be shown when making any claim.

For Australian Customers

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

Please keep this User Guide in a safe place.

Before you call for service or assistance...

Check the things you can do yourself.
Refer to your User Guide and check:

- 1 Your appliance is correctly installed.
- 2 You are familiar with its normal operation.
- 3 You have read the problem solving at the back of the book.

If after checking these points you still need assistance, please refer to your nearest Fisher & Paykel Authorised Repairer, or contact us through our website listed on the back cover.

In New Zealand if you need assistance...*

Call your Fisher & Paykel retailer who is trained to provide information on your appliance, or if we can be of any further help, please contact our Customer Care Centre.

Toll Free: 0800 FP CARE or 0800 372 273

Fax: (09) 273 0656

Website: www.fisherpaykel.com

Postal address: Fisher & Paykel Appliances Ltd, PO Box 58546, Botany, Auckland 2163

If you need service...*

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

In Australia if you need assistance...*

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

Toll Free: 1300 650 590

Fax: (07) 3826 9298

Website: www.fisherpaykel.com

Postal address: Fisher & Paykel Appliances Ltd, PO Box 798, Cleveland QLD 4163

If you need service...*

Fisher & Paykel has a network of qualified Fisher & Paykel Authorised Repairers responsible for servicing only Fisher & Paykel branded appliances. Our Customer Care Centre can recommend a qualified Fisher & Paykel Authorised Repairer in your area.

In United Kingdom if you need assistance...*

Phone: 08000 886 605

Fax: 08000 886 606

Website: www.fisherpaykel.com

Postal Address: Fisher & Paykel Appliances Ltd, Maidstone Road, Kingston, Milton Keynes, Buckinghamshire, MK10 0BD

In Ireland if you need assistance...*

Phone: 1800 625 174 or 01-8077960

Fax: 1800 635 012

Website: www.fisherpaykel.com

Postal address: Fisher & Paykel Appliances, Unit D2, North Dublin Corporate Park, Swords, Co. Dublin

For the rest of the world...*

Call your Fisher & Paykel retailer/dealer from whom you purchased the product. They are trained to provide information on your appliance. If we can be of any further help, please contact us on:

Phone: +64 9 273 0660

Fax: +64 9 273 0580

Website: www.fisherpaykel.com

Postal address: Fisher & Paykel Appliances Ltd, PO Box 58732, Botany, Manukau 2163, Auckland, New Zealand

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

Product details

Fisher & Paykel Appliances

Model _____ Serial no. _____

Date of purchase _____ Purchaser _____

Dealer _____ Suburb _____

Town _____ Country _____

European directive 2012/19/EU on Waste Electrical 41 and Electronic Equipment (WEEE)

EU This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

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

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

www.fisherpaykel.com

Fisher & Paykel

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The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

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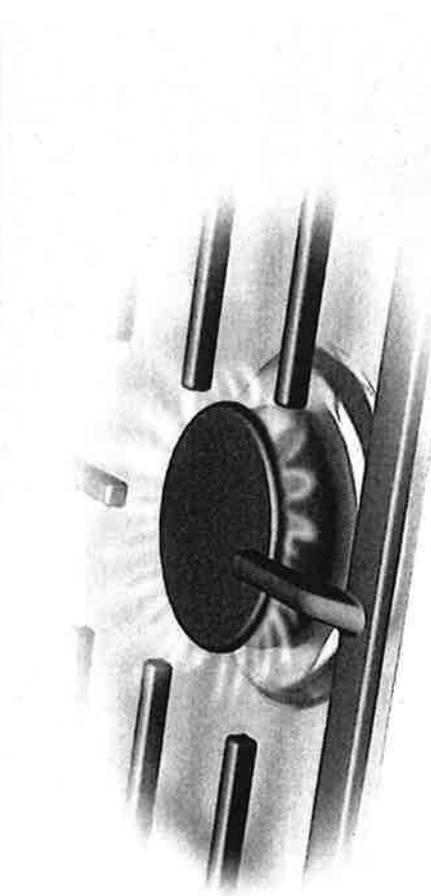
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10.6

*Miele 600mm Stainless Steel Finish Gas
Cooktop with 'wok' burner and flame failure.
Code: KM 362-1 G*

Operating instructions

Gas cooktops



To avoid the risk of accidents or damage to the appliance, it is **essential** to read these operating instructions before it is installed or used for the first time.

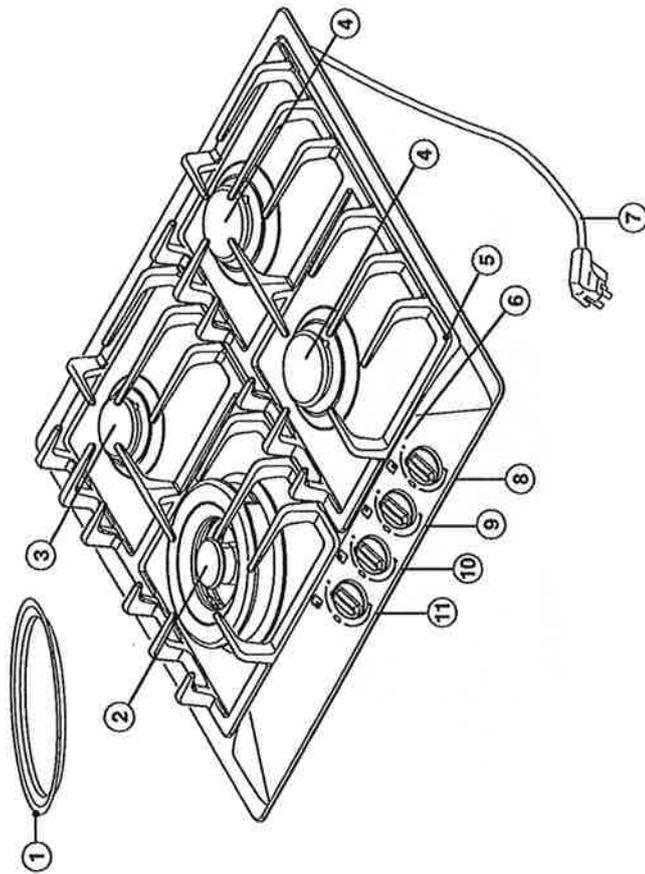
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Description of the appliance

Appliance models

KM 362 / KM 362-1



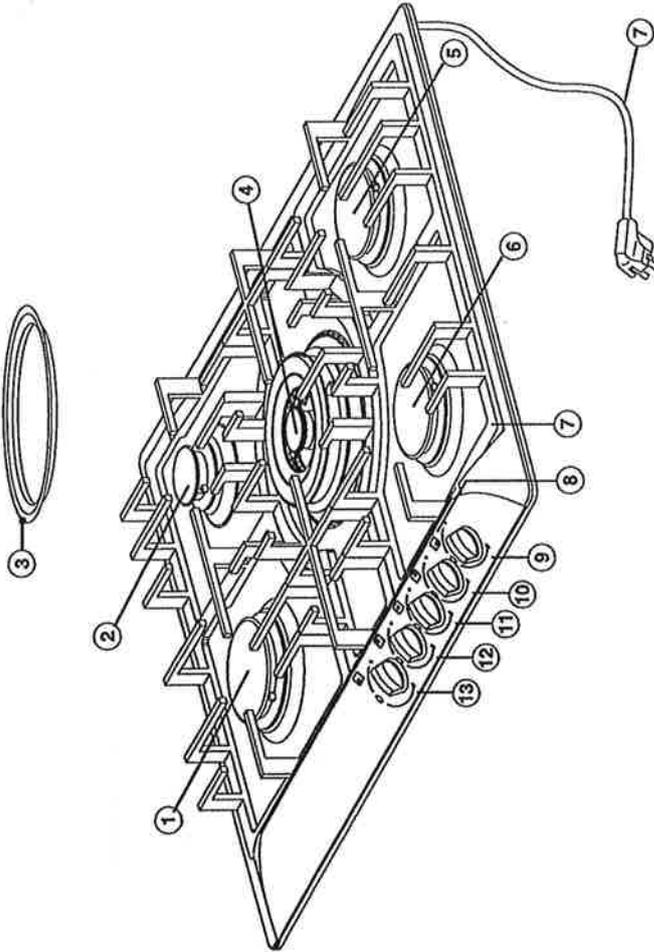
- ① Wok ring
- ② Wok burner
- ③ Auxiliary burner
- ④ Normal burner
- ⑤ Pan support (2 parts)
- ⑥ Cooking zone symbols
- ⑦ Mains connection cable

Depending on country of destination, the appliance may be supplied with or without a plug. The plug shown is for illustration only.

- Control knob for cooking zone
- ⑤ Front right
- ⑥ Rear right
- ⑩ Rear left
- ⑪ Front left

Description of the appliance

KM 370 / KM 370-1



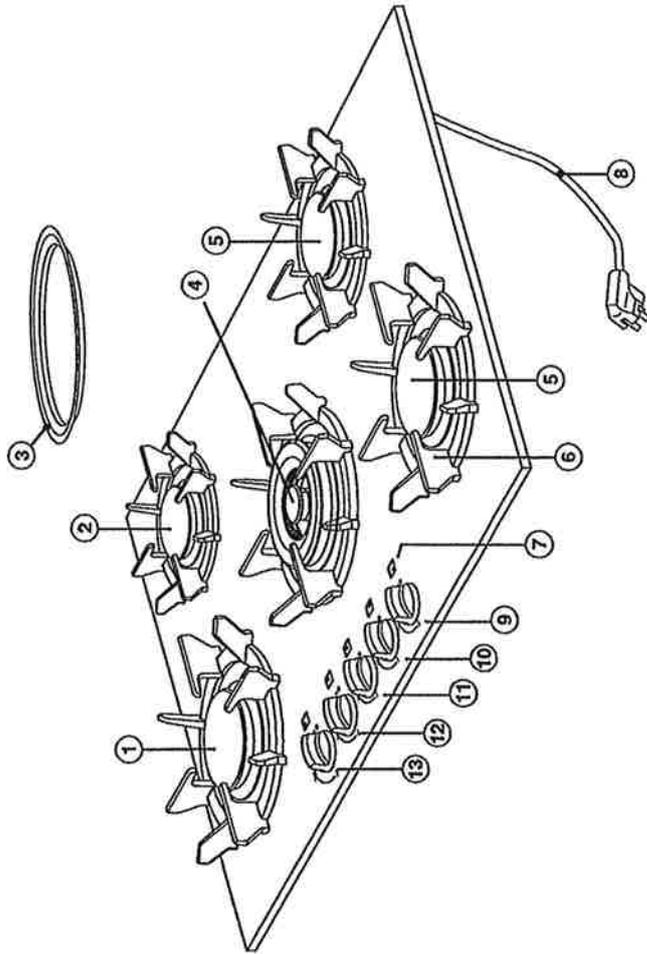
- ① Fast burner
- ② Auxiliary burner
- ③ Wok ring
- ④ Wok burner
- ⑤ Normal burner
- ⑥ Pan support (3 parts)
- ⑦ Cooking zone symbols
- ⑧ Mains connection cable

Depending on country of destination, the appliance may be supplied with or without a plug. The plug shown is for illustration only.

- Control knob for cooking zone
- ⑨ Front right
- ⑩ Rear right
- ⑪ Rear middle
- ⑫ Rear left
- ⑬ Front left

Description of the appliance

KM 371



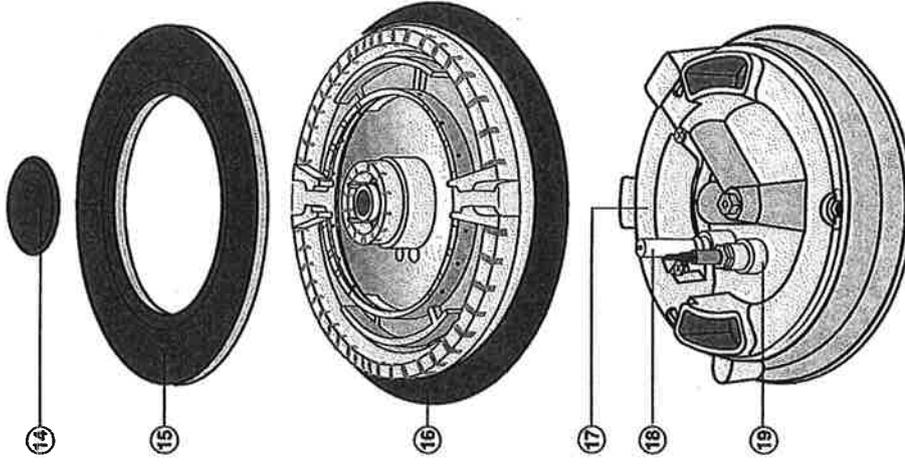
- ① Fast burner
- ② Auxiliary burner
- ③ Wok ring
- ④ Wok burner
- ⑤ Normal burner
- ⑥ Pan support (separate for each burner)
- ⑦ Cooking zone symbols
- ⑧ Mains connection cable
Depending on country of destination, the appliance may be supplied with or without a plug. The plug shown is for illustration only.

- Control knob for cooking zone
- ⑨ Front right
- ⑩ Rear right
- ⑪ Middle
- ⑫ Rear left
- ⑬ Front left

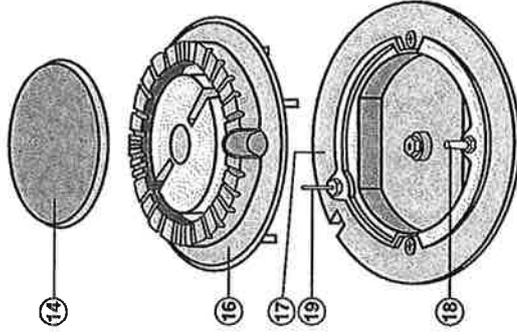
Description of the appliance

Burner

Wok burner



Auxiliary, normal and fast burner



- ⑭ Burner cap
- ⑮ Burner ring
- ⑯ Burner head
- ⑰ Burner base
- ⑱ Ignitor
- ⑲ Ignition safety device

Warning and Safety instructions

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, read these instructions carefully before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Supervise elderly or infirm when using the appliance.

Keep these instructions in a safe place for reference and pass them on to any future user.

Building in and connection

► The connection to the gas supply must be carried out by a suitably qualified and competent person in accordance with local and national safety regulations, e.g. a registered gas fitter. If the appliance is supplied without a plug, or if the plug is removed the appliance must additionally be installed and connected by a suitably qualified and competent electrician in strict accordance with national and local regulations. The manufacturer cannot be held responsible for damage caused by incorrect installation or connection.

- The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).
- Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.
- Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance.
- This appliance must not be installed and used in mobile installations (e.g. ships, caravans etc.).
- Do not modify this appliance.

Warning and Safety instructions

Correct usage

- For safety reasons the appliance must only be operated after it has been built in. This is necessary to ensure that all electric components are shielded.
- This appliance is for domestic use only, and is not intended for commercial use.
- Use this appliance for the preparation of food only. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.
- Do not use the appliance to heat up the room. The high temperature could cause inflammable objects nearby to catch fire.
- Using the gas cooktop can cause heat and moisture to build up in the kitchen. Ensure that the room is well ventilated; open a door or window or provide a mechanical means of ventilation, by installing a rangehood, for example.
- If the cooktop is used for very long periods of time additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the rangehood on the highest setting.
- This appliance must not be set up or operated in the open air.
- Make sure all the components of the gas burners have been correctly assembled before switching on.
- When using a rangehood over the gas cooktop, ensure that any burners in use are always covered with a pan. Otherwise flames could be drawn up by the suction of the rangehood, parts of which could then be damaged or even set on fire.
- Pans must be the correct size for the burner they are used on (see "Suitable pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. The manufacturer cannot be held liable for this type of damage.
- Do not use or store flammable materials in the appliance storage drawer or near this appliance.

Warning and Safety instructions

Safety with children

- ▶ The appliance is only intended for use by adults who have read these operating instructions.
- ▶ This appliance is not a toy! To avoid the risk of injury keep children well away and do not let them play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.
- ▶ Older children may use the appliance only when its operation has been clearly explained to them, and they are able to use it safely, recognising the dangers of misuse.
- ▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.
- ▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

Protecting the appliance from damage

- ▶ Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.
- ▶ Unless the pan manufacturer states that you can do so, you should never use pans with thin bases on this cooktop and you should never heat up an empty pan. Otherwise the cooktop could get damaged.
- ▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Appliances with a ceramic surface:

- ▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

Warning and Safety instructions

Stainless steel surfaces:

- ▶ Avoid allowing liquids or foods containing salt to spill onto a stainless steel cooktop or trim. If salty foods or liquids do get on the cooktop, they should be removed as soon as possible to avoid the risk of corrosion.
- ▶ Replace the pan supports carefully to avoid scratching the surface.

Warning and Safety instructions

Protection from burning and scalding

- ▶ The surface of the appliance gets hot when in use, and remains hot for quite a while after being switched off. Do not touch it whilst it is still hot.
- ▶ Use heat-resistant pot holders or gloves when handling hot pots and pans. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire. Take care not to let pot holders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- ▶ Do not heat up unopened tins of food on the cooktop as pressure will build up in the tin and it can explode. This could result in injury or damage.
- ▶ Do not use the cooktop as a resting place for anything else. If the cooktop was switched on inadvertently, or if it was still hot the article could begin to melt or catch fire.
- ▶ Do not cover the cooktop with a cloth, household foils or other similar objects. This could lead to danger of the article catching fire, if the cooktop were to be switched on inadvertently.

With a damaged appliance

- ▶ In the event of damage or a defect, switch off the appliance immediately. Turn off the gas supply tap, and disconnect completely from the electricity supply. Contact Miele. Ensure that the appliance is disconnected from the electricity supply before any servicing or repair work.
- ▶ Ceramic cooktops: Any breakages or cracks in the ceramic surface of the cooktop are defects and must be treated as such.
- ▶ Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified person. Repairs by unauthorised personnel could be dangerous. On no account open the outer casing of the appliance.
- ▶ While the appliance is under guarantee repairs should only be undertaken by a service engineer authorised by the manufacturer. Otherwise the guarantee is invalidated.

Further safety notes

- ▶ When using an electrical appliance, e.g. a hand-held mixer, near the gas cooktop, ensure that the connection cable doesn't come into contact with the hot cooktop. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- ▶ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods may contain micro-organisms which are only destroyed by thorough cooking; therefore when cooking or reheating foods such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.
- ▶ Do not use plastic or aluminium foil containers. These melt at high temperatures and could damage the ceramic surface. Fire hazard.
- ▶ If the appliance has not been used for a longer period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested for safety. This should be done at regular intervals.

The manufacturer cannot be held liable for damage caused by non-compliance with these safety instructions.

Caring for the environment

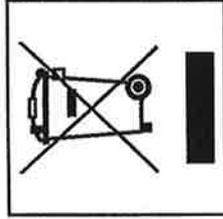
Disposal of the packaging material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Packaging (e.g. cling film, polystyrene) and plastic wrappings must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging materials as soon as possible.

Disposal of your old appliance or machine

Electrical and electronic appliances / machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance or machine. Please do not therefore dispose of your old machine or appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind it to prevent misuse.

Before using for the first time

General notes

A data plate for your appliance is supplied with this documentation. It should be stuck into the space provided at the end of the instruction book. The address of your nearest Miele office is given on the back page.

Cleaning and heating up for the first time

Before using for the first time clean the cooktop and all removable parts as follows:

- The removable parts of the gas burner assembly can be washed in a mild solution of water and washing-up liquid. Wipe dry and reassemble in the correct order (see "Cleaning and care").
- Clean the cooktop with a damp cloth only, and then wipe dry.

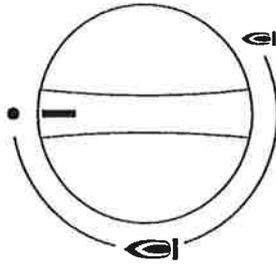
Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Metal components have a protective coating which may give off a slight smell when the cooktop is heated up for the first time. The smell and any vapours will dissipate after a short time and do not indicate a faulty connection or appliance.

Using the gas cooktop

Switching on, controlling, switching off

The control knobs are used to switch on the burner and regulate the strength of the flame.



- the gas supply is turned off
- ⬇ strong flame
- ⬆ weak flame

The burners can only be switched on by pressing in the appropriate control and turning it anti-clockwise, and switched off by turning the control clockwise.

The following can damage components in the appliance:

- Trying to switch on a burner without pressing in the control.
- Switching on a burner by turning it clockwise.
- Switching off a burner by turning it anti-clockwise.

The manufacturer cannot be held liable for this type of damage.

Switching on:

- The control knob for the burner required must be pressed in and turned anti-clockwise to the large flame symbol to switch on.
- When the flame ignites, keep the control pressed in for 8-10 seconds, and then let it go.

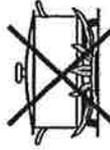
If the flame goes out, repeat the procedure, keeping the control knob pressed in for a few extra seconds.

Using the gas cooktop

Controlling:

- When the flame burns steady after releasing the knob, select a setting between the large and the small flame symbol. The flame gets smaller, when you turn the control knob anti-clockwise and bigger when turning clockwise. You don't need to press the knob.

- Control the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of burning.



Switching off:

- Turn the knob clockwise until the ● position is reached.

This stops the flow of gas and the flame goes out.

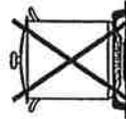
Using the gas cooktop

Suitable pans for gas burners

Burners	Min. pan base diameter in cm
Small burner	10
Medium burner	12
Large burner	14
Wok burner	14*
	Max. diameter at top of pans in cm
Small burner	22
Medium burner	22
Large burner	24
Wok burner	24*

* This diameter doesn't apply when using a wok.

- You should select pans which are suitable for the burner they are to be used on. In general: use larger diameter pans on the large burner and smaller diameter pans on the small burner.
- Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.



- Pans with thick bases are preferable as these distribute heat more evenly, and therefore lessen the risk of heat spots occurring which can cause food to stick or burn. With thin bases heat is conducted quickly to the food, however there is a danger of food heating up unevenly and too quickly increasing the risk of burning. Stir the food frequently.
- Any heat-resistant pans can be used on a gas burner.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
- Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pan which is too small will be unstable on the pan support. If the pan diameter is too large flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. The manufacturer cannot be held liable for this type of damage.
- Use a pan lid whenever possible to minimise heat loss.

Using the gas cooktop

Safety cut-out

This appliance is fitted with an electric ignition safety device which cuts off the supply of gas to a burner if the flame goes out, for example if food has boiled over, or if there was a sudden draught.

- To use the cooktop again, turn the knob clockwise until the "●" position is reached and switch on as normal.

The safety cut-out operates independently from the electricity supply. This means that it is still active when the cooktop is used during a power cut (see "Use during a power cut").

Use during a power cut

If there is an interruption to the electricity supply the gas can be ignited with a match:

- Press in the relevant control knob and turn it anti-clockwise to the large gas symbol.
- Hold the control pressed in and light the gas at the burner with a match.
- Keep the control knob pressed in for a further 8-10 seconds and then release it.

Cleaning and care

General

Clean the appliance regularly, preferably after each use. Allow it to cool sufficiently.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

Do not use any sharp objects which could damage the seal between the ceramic surface and the surrounding frame and between the frame and the worktop.

Do not use any of the following on your cooktop as they can damage the surface material:
cleaning agents containing sand, soda, alkalines, acids or chlorides, grill and oven sprays, dishwasher detergent, stain or rust removers, scouring agents or cream cleaners, abrasive sponges and brushes

Do not let the ignitor in the burner get wet. If it gets wet it will not spark.

After cleaning the cooktop it must be thoroughly dried with a soft cloth to prevent a build up of limescale deposits.

Pan support, Control knobs

Take off the pan supports.

Clean these and the control knobs with a damp cloth, washing up liquid and warm water. Stubborn soiling is best soaked before.

Finally dry everything with a clean soft cloth.

On stainless steel models:
Replace the pan supports carefully to avoid scratching the surface.

Cleaning and care

Cooktop surface

Stainless steel

Clean the cooktop surface with a sponge and a mild solution of warm water and washing up liquid. Soak baked or hardened spills. Dry the cooktop surface thoroughly after cleaning.

The stainless steel surface of the cooktop can be cleaned using a proprietary non-abrasive cleaning agent designed for use on stainless steel surfaces. Apply with an even pressure following the direction of the "grain".

Please contact Miele for information on the appropriate cleaning product.

Thoroughly remove salty foods or liquids from the cooktop as soon as possible to avoid the risk of corrosion.

Ceramic surface

Wipe soiling off using a damp cloth. Stubborn soiling is best removed with a shielded scraper blade.

Then apply a proprietary cleaning agent for ceramic surfaces using a soft cloth or kitchen paper towel. This way any limescale deposits, caused for example by water boiling over, are removed.

Finally wipe the cooktop surface with a damp cloth and then dry it with a clean soft cloth.

Note that some cleaning agents contain a protective additive designed to prevent water marks and smears adhering to the surface.

Do not use washing up liquid on the ceramic surface as it can leave a blue sheen which may be difficult to remove.

When using a cleaner for ceramic surfaces follow the manufacturer's instructions on the packaging.

Cleaning and care

Burners

The burners can be dismantled for cleaning.

Proceed as follows:

- Take off all the removable parts of the burner and wash in a solution of hot water and washing-up liquid. Then dry them all thoroughly. Make sure that the flame holes are clean and completely dry.

The surface of the burner cover will gradually become more matt with time. This is quite normal and will not affect the operation of the cooktop.

- Wipe the fixed parts of the burner base with a damp cloth and dry afterwards.
- Gently wipe the ignitor and the ignition safety device with a well wrung-out cloth and wipe dry with a clean cloth.

Cleaning and care

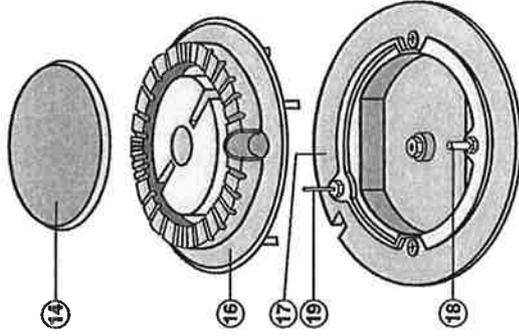
Re-assemble the auxiliary, normal and fast burners as follows:

Please ensure that all locating tabs and notches are aligned correctly to enable correct positioning of components.

- Position the burner head (16) to the burner base (17) so that the ignitor (18) and the ignition safety device (19) extend through the respective burner head holes.
- Finally, position the burner cap (14) over the burner head (16). Ensure that the locating tabs fit into the notches in the burner head.

Important: Please ensure that the components are placed in the correct order after cleaning is complete.

1. Do not mix up the top and bottom.
2. The locating lugs must fit exactly into the notches.



Cleaning and care

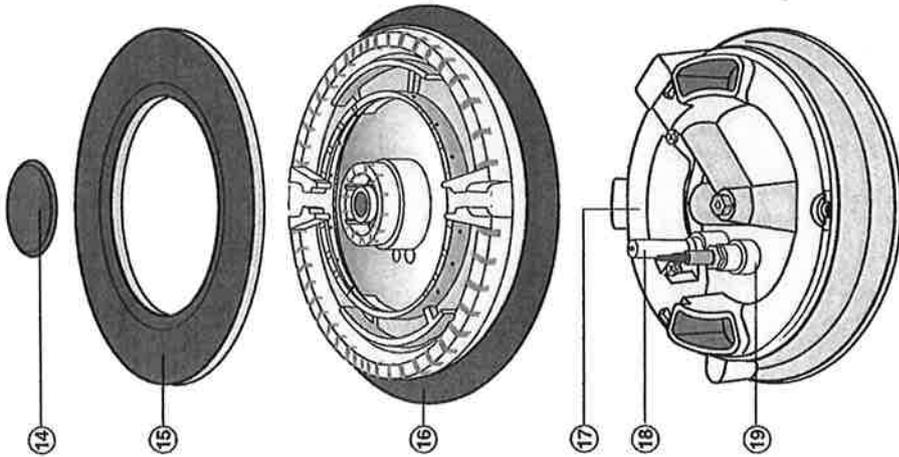
Re-assemble the wok-burner as follows:

Please ensure that all locating tabs and notches are aligned correctly to enable correct positioning of components.

- Position the burner head ⑮ to the burner base ⑭, so that the ignitor ⑲ and the ignition safety device ⑱ fit through the holes of the burner head. If the burner head is correctly positioned, it does not move about.
- Position the burner ring ⑮.
- Position the outer burner cap ⑭.

Important: Please ensure that the components are placed in the correct order after cleaning is complete.

1. Do not mix up the top and bottom.
2. The locating lugs must fit exactly into the notches.



Problem solving guide

Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person to ensure safety. Unauthorised repairs could be dangerous.

... the gas flame goes out after being lit?

Check whether the burner cover is correctly assembled.

... the ignitor on the burner does not spark?

Check whether food deposits have lodged themselves between the ignitor and the burner cover.
Carefully remove any soiling. Do not let the ignitor get wet.

... the flame suddenly looks different?

Check whether the burner is correctly assembled.

However, some minor problems can be resolved as follows:

What to do if ...

... the burner does not ignite after several attempts?

Check whether

- the burner is correctly assembled.
- the gas supply tap is turned on.
- the burner is dry and clean.
- the flame slits are clean and unblocked.
- The mains fuse has blown. If this is the case, call a qualified electrician or Miele. (The gas can be lit with a match). (See "Use during a power cut").

Gas connection

Depending on country of destination this appliance is set up for connection to natural or liquid gas (see adhesive label on the appliance).

Depending on country of destination jets are supplied for conversion to a different type of gas.

If the appropriate jets have not been supplied with the appliance you will need to contact your Chartered Agent or Miele.

Conversion to another type of gas is described in the separate Installation instructions supplied with this cooktop.

Connection to the gas supply, or conversion from use of one type of gas to another should only be undertaken by an approved fitter, who is responsible for the correct functioning of the appliance when installed. Every appliance should have its own isolating valve.

Check with your local gas supplier about the type of gas and its calorific value and compare this information with the type of gas quoted on the data plate.

The gas installation must be made in such a way that the isolating valve is visible and easily accessible.

Electrical connection

All electrical work should be carried out by a competent person, in strict accordance with national and local safety regulations.

For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Connection for each appliance should be made via a suitable isolator.

The data plate gives the necessary data for connection.

Voltage: 230 - 240 V, 50 Hz

Rated load: see data plate

Plug rating: 10 A

Test marks
Gas safety
Electrical safety,
C-Tick Mark.

Important:

The wires in the mains lead are coloured in accordance with the following code:

Green/Yellow = earth
Blue = neutral
Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

WARNING
THIS APPLIANCE MUST BE
EARTHED

After Sales Service

In the event of any faults which you cannot remedy yourself, please contact:

- Miele (see back of manual for contact details).

When contacting Miele, please quote the model and serial number of your appliance. These are given on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.



Warranty

The manufacturer's warranty for this appliance is two years.

Miele

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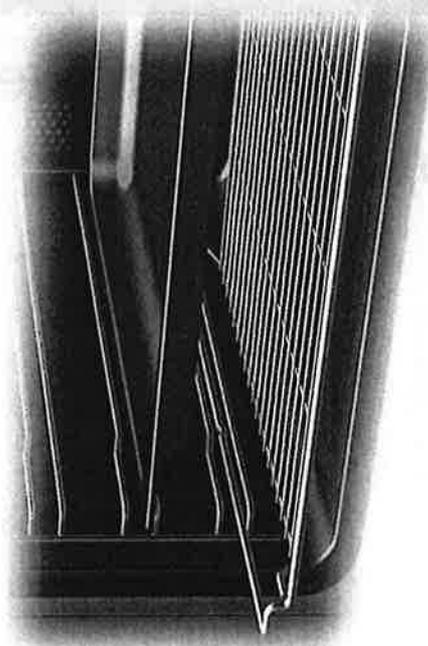
Miele & Cie. KG

Carl-Miele-Straße 29
33332 Gütersloh
Federal Republic of Germany

10.7

Miele 56 Ltr Stainless Steel Finish Underbench
Electric Oven - H2261 B

Operating and installation instructions Oven



To prevent the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

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Warning and Safety instructions

This appliance conforms to current safety requirements.

Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time.

They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Warning and Safety instructions

Correct application

- ▶ This oven is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ The oven is not suitable for outdoor use.
- ▶ The oven is intended only to cook, bake, roast, grill, defrost, bottle, dry fruit etc.
Any other usage is at the owner's risk.
- ▶ This oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been given instruction concerning its use by a person responsible for their safety.
They must be able to recognise the dangers of misuse.

Warning and Safety instructions

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ Cleaning work may only be carried out by older children under the supervision of an adult.
- ▶ Children should be supervised near the appliance. Ensure that they do not play with the appliance.
- ▶ Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.

Warning and Safety instructions

- ▶ **Danger of burning!**
Children's skin is far more sensitive to high temperatures than that of adults. Great care should be taken to ensure that children do not touch the appliance when it is being used. External parts of the oven such as the door glass, control panel and the vents become quite hot.
- ▶ **Danger of injury!**
The maximum load capacity for the door is 15 kg. Children can hurt themselves on an open door. Ensure that children do not sit on or swing on the door.
- ▶ **Danger of burning!**
Children's skin is far more sensitive to high temperatures than that of adults. The oven becomes hotter during the Pyrolytic cleaning programme than it does in normal use. Do not let children touch the oven while the Pyrolytic cleaning programme is running.

Warning and Safety instructions

Technical safety

- ▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ A damaged appliance is dangerous. Check it for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate (voltage and frequency) corresponds to that of the household supply. This data must correspond in order to avoid risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ For safety reasons, this appliance may only be used when it has been built in.
- ▶ This oven must not be installed and operated in mobile installations (e.g. on a ship).

Warning and Safety instructions

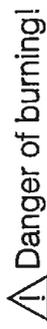
- ▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
Do not open the outer casing of the appliance.
- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ If the oven is delivered without a connection cable, or if the connection cable supplied is damaged, a special connection cable must be installed by a Miele approved service technician (see "Electrical connection").
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply, e.g. if the oven lighting is faulty (see "Problem solving guide").
It is only completely isolated from the electricity supply when:
 - the mains fuse has been disconnected, or
 - the screw-out fuse is removed (in countries where this is applicable), or
 - it is switched off at the wall socket and the plug is withdrawn from the socket.Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.

Warning and Safety instructions

- ▶ For the oven to function correctly, it requires a sufficient intake of cool air. Ensure the intake of cool air to the oven is not impaired (e.g. due to the installation of insulation material inside the housing unit). Furthermore, the incoming cool air must not be excessively heated by other heat sources (e.g. fuel furnaces).
- ▶ If the oven is installed behind a furniture door, do not close the door while the oven is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the oven, the furniture unit and the flooring. Wait until the oven has cooled down completely before closing the furniture door.

Warning and Safety instructions

Correct use



Danger of burning!

The oven becomes hot when in use.

Exercise care when handling food and trays so as not to burn yourself on heating elements, the walls of the oven, shelf runners, trays and hot food itself.

Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

- ▶ Do not use the oven to heat up the room.
Due to the high temperatures radiated, objects left near the appliance could catch fire.
- ▶ Never leave the appliance unattended when cooking with oil or fats as these are a fire hazard if allowed to overheat.
Do not attempt to extinguish oil or fat fires with water.
Switch off the oven and smother the flames by keeping the oven door closed.
- ▶ Make sure that you keep to the recommended grilling times when using grilling functions.
Excessively long grilling times can lead to food drying out and burning or could even cause the food to catch fire.

Warning and Safety instructions

- ▶ Some foods dry out very quickly and can be ignited by high grilling temperatures. Do not use grilling functions for crisping rolls or bread or to dry flowers or herbs. Instead use Fan Plus  or Conventional Heat .
- ▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.
- ▶ When residual heat is used to keep food warm, the high level of humidity and condensation can cause corrosion in the oven. The control panel, worktop or furniture unit may also be damaged. Do not switch the oven off completely while food is inside it, but select the lowest possible temperature for the oven function you are using. This will ensure the fan will automatically continue to run.
- ▶ Cover any food which is left in the oven to be kept hot, as moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.
- ▶ Never cover the floor of the oven with aluminium foil, or place oven dishes, pans, saucepans or trays directly onto the floor of the oven. This would cause concentrations of heat which could cause damage to the floor of the oven.
- ▶ When storing pots or pans in the oven, do not slide them across the floor of the oven as this will damage the enamel coating.

Warning and Safety instructions

- ▶ Never pour cold water onto hot surfaces in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel in the oven.
- ▶ During cooking processes using moisture and during the residual moisture evaporation process steam is produced which can cause serious injury by scalding. Do not open the door whilst a burst of steam is being released or during the evaporation process.
- ▶ It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food.
- ▶ Plastic containers, which are not heat-resistant, melt and may ignite at high temperatures and can damage the oven. Use only plastic containers that are indicated by the manufacturer as being suitable for use in ovens.
- ▶ Do not use the appliance to heat up or bottle food in sealed jars and tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.
- ▶ Do not leave the oven door open unnecessarily as someone may trip over it or be injured by it.
- ▶ The oven door can support a maximum load of 15 kg. Do not lean or sit on an open oven door, or place heavy items on it. Also make sure that nothing can get trapped between the door and the oven cavity. This could damage the oven.

Warning and Safety instructions

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this oven. Pressurised steam could reach the electrical components and cause a short circuit.
- ▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- ▶ The shelf runners can be removed for cleaning purposes (see "Cleaning and care"). Ensure they are correctly fitted after cleaning and never operate the oven without the shelf runners fitted.

Warning and Safety instructions

Accessories

- ▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.
- ▶ If you have a Miele HUB 5000-M/HUB 5001-M/HUB 5000-XL oven dish, do not place it on shelf level 1. This would damage the floor of the oven. The very small gap between the bottom of the dish and the oven floor would cause a build-up of heat and could cause the enamel to crack or chip. Do not place Miele oven dishes on the top rail of shelf level 1 as they will not be secured in this position by the anti-tip safety notches on the sides of the dishes. Instead, use shelf level 2 for these oven dishes.
- ▶ The high temperatures used during pyrolytic cleaning will damage accessories that are not designed for cleaning in the Pyrolytic programme. Please remove these accessories from the oven interior before starting the Pyrolytic cleaning programme. This also applies to non-pyrolytic accessories purchased separately to the oven (see "Cleaning and care").

Caring for the environment

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

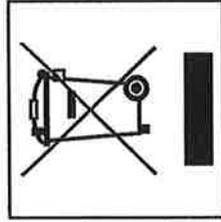
Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Rather than just throwing these materials away, please ensure they are offered for recycling.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Disposing of your old appliance

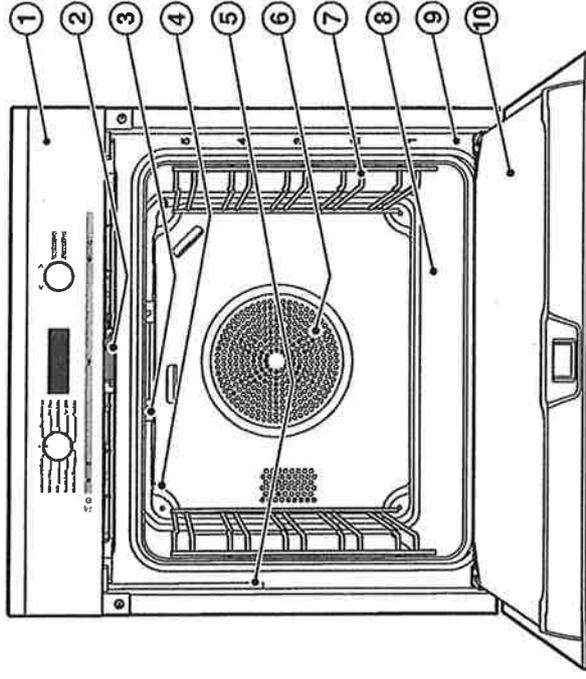
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Therefore, please do not dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre.

Ensure that your old appliance presents no danger to children while being stored for disposal.

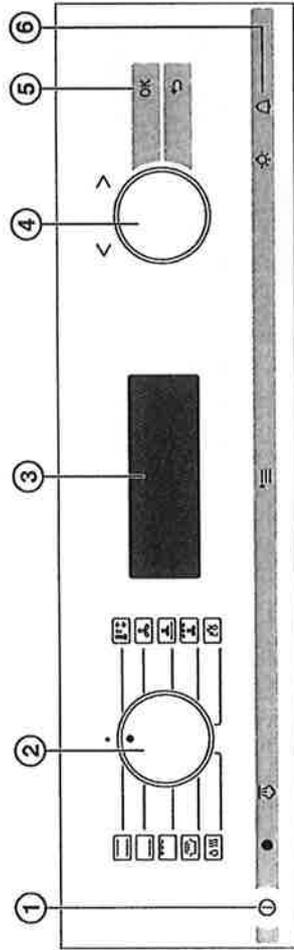
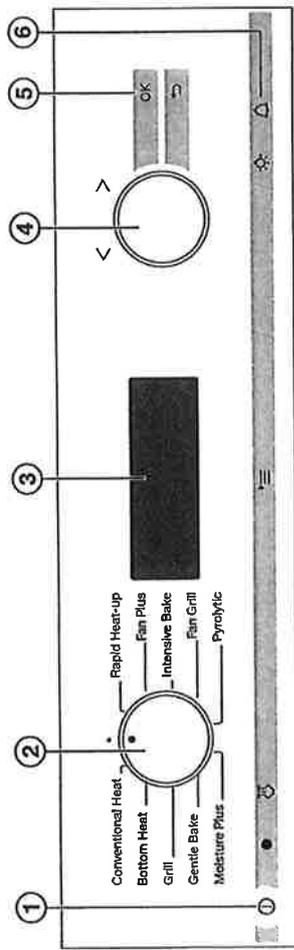
Oven overview



- ① Oven controls*
- ② Door lock for Pyrolytic cleaning
- ③ Top heat/grill element
- ④ Steam inlet openings
- ⑤ Water intake pipe for the steam injection system
- ⑥ Air inlet for the fan with ring heating element behind it
- ⑦ Shelf runners with 5 shelf levels
- ⑧ Oven floor with bottom heat element underneath it
- ⑨ Front frame with data plate
- ⑩ Door

* Depending on model

Oven controls



- ① On/Off sensor ①
- ② Function selector
- ③ Display
- ④ Rotary selector < >
- ⑤ OK, ↵ sensors
- ⑥ ⏸, ≡, ⚙, △ sensors

Oven controls

On/Off sensor ①

The On/Off sensor ① is recessed and reacts to touch.

It is used for switching the oven on and off.

Function selector

For selecting oven functions.

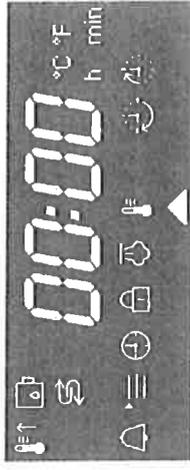
The function selector can be turned clockwise or anti-clockwise. When the function selector is in the ● position, it can be retracted by pushing it in.

Oven functions

- ☐ Conventional Heat
- ☐ Bottom Heat
- ☐ Grill
- ☐ Gentle Bake
- ☐ Moisture Plus
- ☐ Rapid Heat-up
- ☐ Fan Plus
- ☐ Intensive Bake
- ☐ Fan Grill
- ☐ Pyrolytic cleaning

Display

The display shows the time of day or your settings.



Symbols in the display

Depending on the position of the function selector ○ and/or whether a sensor has been touched, the following symbols appear:

Symbol/Function	
⏸	Minute minder
⬆	Temperature indicator light
⌚	Duration
⌚	End of cooking duration
⬆	Temperature
☒	Water intake process
☒	Descale
☒	Bursts of steam
⌚	Settings P
⌚	Time of day
☒	System lock

You can only set or change a function if the function selector is in the correct position.

Oven controls

Rotary selector

Use the rotary selector < > to enter temperatures and durations.

Turning it clockwise will increase the values, and turning it anti-clockwise will decrease them.

It can also be used to highlight a function by moving the triangle ▲ in the display.

It can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

Sensors

The OK, ↩, ⇄, ⏪, ⏩, ⏴, ⏵, ⏶, ⏷, ⏸, ⏹, ⏺, ⏻, ⏼, ⏽, ⏾, ⏿ and △ sensors react to touch. Each touch is confirmed with a keypad tone.

This keypad tone can be switched off by changing setting P 3 to Status 5 0 (see "Settings - P 3").

Oven controls

Sensor	Function	Notes
OK	For calling up functions and saving settings	Functions marked with the triangle ▲ can be called up by touching OK. The selected function can be changed whilst the triangle ▲ is flashing. Touch OK to save the changes.
↩	To go back a step	
⏪	To call up functions	If the time of day is visible in the display and the rotary selector is at the ● position, the symbols for settings ⏪ time of day ⊕ and system lock ⊔ will appear when the ⏪ sensor is touched. If the time of day display is switched off, the ⏪ sensor will not react until the oven is switched on. During a cooking process, temperature ⏪, cooking duration ⏪ and finish time ⏪ can be adjusted by touching this sensor.

Oven controls

Sensor	Function	Notes
☼	For switching the oven interior lighting on and off	If the time of day display is visible, the oven interior lighting can be switched on and off by touching the ☼ sensor, for example when cleaning the oven. If the display is dark, the ☼ sensor will not react until the oven is switched on. The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.
⏰	For setting the minute minder	If the time of day is visible, you can enter a minute minder duration at any time, e.g. when boiling eggs on the cooktop. If the time of day display is switched off, the ⏰ sensor will not react until the oven is switched on.
☼	For injecting the bursts of steam	If manual bursts of steam are selected for the Moisture Plus (☼) function, the bursts of steam are injected by touching the ☼ sensor. The ☼ sensor lights up when a burst of steam can be injected. ☼ appears in the display when a burst of steam is being injected.

Features

Model numbers

A list of the ovens described in these operating instructions can be found on the back page.

Data plate

The data plate located on the front frame of the oven is visible when the door is open.

On the data plate are printed the model number, serial number and the connection data (voltage/frequency/maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Items supplied with delivery

The oven is supplied with:

- the operating and installation instructions for using the oven functions, with examples of recipes,
- screws for securing your oven in the housing unit,
- descaling tablets and a plastic tube with suction cup for descaling,
- various accessories.

Standard and optional accessories

Depending on model!
All ovens are supplied with shelf runners, a universal tray and baking and roasting rack (rack for short).

Depending on the model, Miele ovens may be supplied with the accessories listed below.

All accessories and cleaning and care products in these instructions are designed to be used with Miele appliances.

They can be ordered at www.miele-shop.com or from Miele.

Please state the model number of your oven and that of any accessories you wish to purchase.

Features

Shelf runners

Shelf runners for accessories (trays, racks, FlexiClip telescopic runners etc.) are fitted on either side of the oven cavity for shelf levels 1-5.

The shelf level numbers are indicated on the front of the oven frame.

Each shelf runner has two rails:

- Accessories are inserted between the two shelf runners.
- FlexiClip telescopic runners (if available) are fitted to the bottom rail of each shelf runner.

The shelf runners can be removed for cleaning purposes (See "Cleaning and care").

Baking tray, universal tray and rack with non-tip safety notches

Baking tray HBB 71:



Universal tray HUBB 71:



Rack HBBR 72:



Insert these accessories into the shelf runners between the two rails of a shelf level.

Non-tip safety notches are located on accessories to prevent the trays being pulled out completely when you only wish to pull them out partially. They also prevent trays from tipping.

- The non-tip safety notches are located in the middle of the short sides of the baking tray and universal tray.
- The non-tip safety notches are located towards the back of the short sides of the rack.

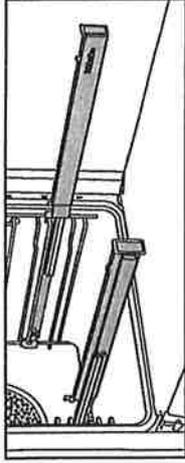
Always place the rack with the loading surface in the lower position and the non-tip safety notches towards the back.



If you are using the universal tray with the rack on top, insert the tray between the rails of a shelf runner and the rack will sit on top of it.

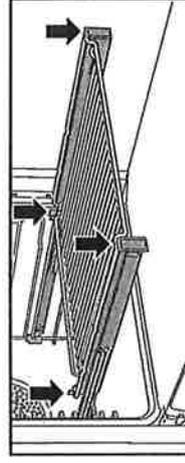
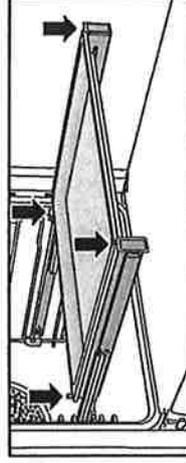
Features

FlexiClip telescopic runners HFC 72



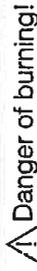
The FlexiClip telescopic runners can be attached to any shelf level.

Push the FlexiClip telescopic runners right into the oven before placing accessories on them. The accessories will then automatically sit securely in between the stoppers at either end of each runner and be prevented from sliding off.



The maximum load for the FlexiClip telescopic runners is 15 kg.

Fitting and removing the FlexiClip telescopic runners

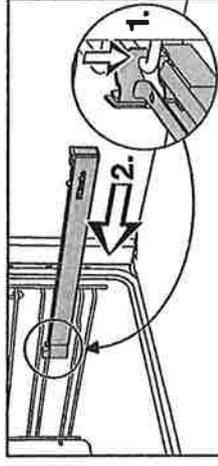


Danger of burning!
Make sure the oven heating elements are switched off and the oven interior is cool.

The FlexiClip telescopic runners are fitted in between the two rails that make up a shelf level.

The telescopic runner with the Miele logo must be fitted on the right.

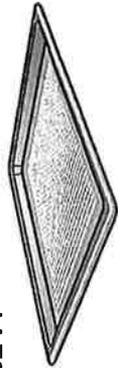
When fitting or removing the telescopic runners, do **not** extend them.



- Hook the FlexiClip telescopic runner onto the bottom rail of a shelf level at the front (1.) and push it along the rail into the oven interior (2.).

Features

Gourmet perforated baking tray HBBL 71



The Gourmet perforated baking tray has been specially developed for the preparation of baked goods made from yeast and quark/oil mixtures.

The tiny perforations assist in browning the underside of baked goods.

The tray can also be used for drying food.

The surface has been treated with PerfectClean enamel.

Grilling and roasting insert HGBB 71

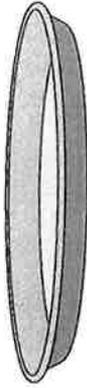


The grilling and roasting insert should be placed in the universal tray when grilling or roasting.

The juices from the food being cooked collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

The surface has been treated with PerfectClean enamel.

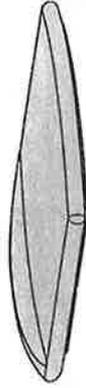
Pizza tray HBF 27-1



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for frozen cakes.

The surface has been treated with PerfectClean enamel.

Pizza stone HBS 60



The pizza stone is ideal for items which need a well-baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed.

Place it directly on the rack.

A wooden paddle is supplied with it for placing food on the pizza stone and taking it off.

Gourmet oven dishes HUB and lids HBD

The Miele Gourmet oven dishes, unlike other oven dishes, slide into the oven on the shelf runners. They have non-tip safety notches like the rack to prevent them being pulled out too far. They also have a non-stick coating.

The oven dishes have depths of 22 cm or 35 cm. They have the same width and height.

Suitable lids are available separately.

Please quote the model number of your Miele oven dish when ordering a lid.

Depth: 22 cm

HUB 5000-M
HUB 5001-M*



Depth: 35 cm

HUB 5000-XL



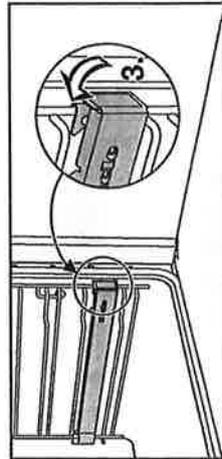
HBD 60-22



HBD 60-35



* Suitable for induction cooktops

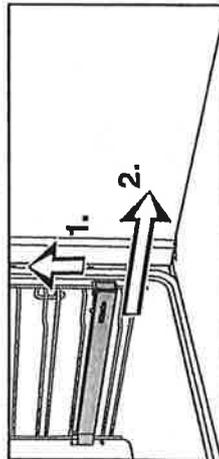


- Then secure the telescopic runner to the bottom of the two rails as illustrated (3).

If the telescopic runners are difficult to pull out after fitting, you may need to pull firmly on them once to release them.

To remove a FlexiClip telescopic runner:

- Push the FlexiClip telescopic runner all the way in.



- Remove the FlexiClip runner by raising it at the front (1) then pulling it forwards along the rail and out (2).

Features

Features

Warming tray WHP



The warming tray allows you to keep your food warm on your dinner table.

Heat the warming tray in the oven and take it out safely with the handles provided.

Handle HEG



The handle makes it easier to take the universal tray, baking tray and rack out of the oven, or to put them into it. The two prongs at the top go inside the tray or above the rack, and the U-shape supports underneath.

Descaling tablets, plastic tube with suction cup



These are required for descaling the appliance.

Original Miele all purpose microfibre cloth

Light soiling and fingerprints can be easily removed with the microfibre cloth.

Original Miele oven cleaner

The Original Miele oven cleaner is suitable for removing very stubborn soiling from PerfectClean surfaces. It is not necessary to pre-heat the oven beforehand.

Features

Oven controls

In addition to operating the various cooking functions for baking, roasting and grilling, the oven controls are also used to operate

- the time of day display,
- a minute minder,
- a timer to automatically switch cooking programmes on and off,
- Moisture Plus cooking,
- settings that can be customised.

Cooling fan

The cooling fan comes on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Safety features

System lock for the oven

The system lock prevents the oven from being used unintentionally (see "System lock ").

The system lock will remain activated even after an interruption to the power supply.

Vented oven door

The door panes have a heat-reflective coating.

When the oven is operating, air is circulated through the door to keep the outer pane cool.

The door can be removed and disassembled for cleaning purposes (See "Cleaning and care").

Door lock for Pyrolytic cleaning

For safety reasons, the door is locked as soon as the Pyrolytic cleaning programme is started. After the Pyrolytic cleaning programme has finished, the door will remain locked until the temperature in the oven has fallen below 280 °C.

Features

PerfectClean treated surfaces

Surfaces treated with PerfectClean enamel are characterised by their exceptional anti-stick properties and ease of cleaning.

Food can be taken off easily, and soiling from baking and roasting is simple to remove.

You can cut up food on surfaces treated with PerfectClean enamel.

However, do not use ceramic knives as these will scratch the PerfectClean surface.

Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.

Read the instructions in "Cleaning and care" so that the benefits of the anti-stick properties and easy cleaning are retained.

The following surfaces have been treated with PerfectClean enamel:

- Universal tray
- Baking tray
- Grilling and roasting insert
- Gourmet perforated baking tray
- Pizza tray

Pyrolytic accessories

The following accessories can be left in the oven during the Pyrolytic cleaning programme.

- Shelf runners
- FlexiClip telescopic runners
- Rack

See "Cleaning and care" for more information.

Using for the first time

Before using for the first time

 The oven must be built into its housing unit before it can be used.

- Press and release the function and rotary selectors if they are retracted.

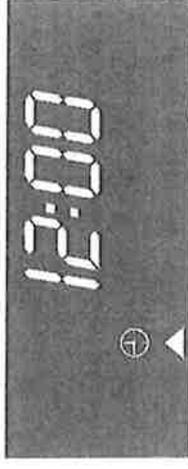
The time of day can only be changed when the function selector is at ●.

- Set the time of day

Setting the time of day for the first time

The time of day is shown in the 24-hour format.

After connecting the oven to the electricity supply, 12:00 will appear in the display and the triangle ▲ will flash under Ⓢ:



- Use the rotary selector to enter the time of day.

- Touch the OK sensor.

The time of day is now saved.

The time of day can be displayed in the 12-hour format by setting P 4 in the settings menu to status 12h (see "Settings").

In the event of a power cut, the time of day is saved for approx. 200 hours. If power is restored within this time, the current time of day will be displayed again.

After a longer power cut, the time of day needs to be re-entered.

The time of day display is switched off by default (see "Settings – P 1").

The display appears dark if the oven is switched off. The time of day continues to run unseen in the background.

Using for the first time

Heating up the oven for the first time and rinsing the steam injection system

New ovens can give off an unpleasant smell on first use. Heating up the oven for at least 1 hour with nothing in it will get rid of this smell.

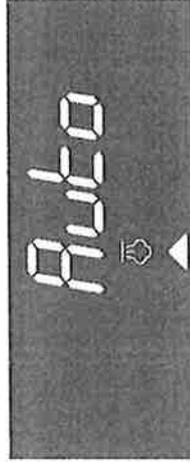
It is a good idea to rinse the steam injection system at the same time.

Ensure that the kitchen is well ventilated while the appliance is being heated up for the first time. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any protective wrapping and sticky labels from the oven.
- Before heating up the oven, it is a good idea to wipe the interior out with a damp cloth first. This way any dust or bits of packaging that may have accumulated in the oven compartment during storage and unpacking will be removed.
- Fit the FlexiClip telescopic runners (available to order) to the shelf runners and insert all trays and the rack.
- Place a container with approx. 150 ml fresh tap water in the oven.
- Switch the oven on.

- Select the Moisture Plus  function. The lighting will come on.

Auto will appear in the display and the triangle ▲ will flash under :



- Touch the OK sensor.

The recommended temperature will appear in the display with the triangle ▲ flashing under :



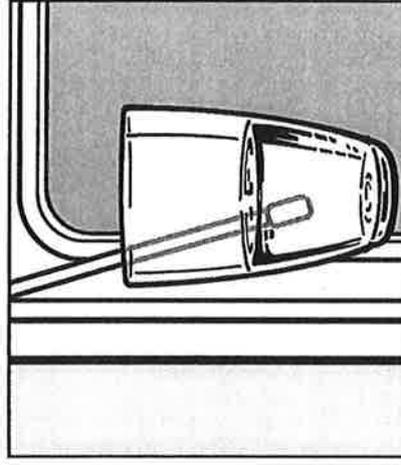
- Use the rotary selector to set the maximum possible temperature (250 °C).
- Touch OK or wait approx. 15 seconds. The setting will then be automatically saved.

Using for the first time

The prompt for water intake appears and the triangle ▲ flashes:



- Open the door.
- Pull the water intake pipe forwards (located below the control panel on the left).



- Place the end of the water intake pipe in the water container.

- Touch the OK sensor.

The water intake process will begin.

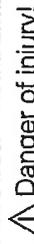
The amount of water required will be drawn up into the oven. The quantity of water specified is higher than actually required, leaving a small amount in the container.

- Remove the water container after the water intake process.
- Close the door.

You will hear the pump briefly as the remaining water in the water intake pipe is drawn into the oven.

The oven heating will switch on.

After a short time, a burst of steam is injected automatically.



Danger of injury!
Steam can cause injury by scalding. Do not open the appliance door while a burst of steam is being injected.

Heat up the oven for at least 1 hour. After at least an hour:

- Turn the function selector to .

Using for the first time

After heating up for the first time

 **Danger of burning!**
Allow the oven interior to cool down before cleaning by hand.

- Touch  to switch on the oven interior lighting.
- Take all accessories out of the oven and clean them by hand (see "Cleaning and care").
- Clean the oven interior with a clean sponge and a solution of warm water and washing-up liquid or a damp microfibre cloth.
- Dry all surfaces with a soft cloth.
- Switch the interior lighting and the oven off.

Leave the oven door open until the oven interior is completely dry.

Settings

Changing the time of day

The time of day can only be changed when the oven is switched on and the function selector is at ●.

- Touch .
 - Use the rotary selector to move the triangle ▲ until it appears under .
 - Touch the OK sensor.
- The triangle ▲ will flash under .
- Use the rotary selector to enter the time of day.
 - Touch the OK sensor.

The time of day is now saved.

In the event of a power cut, the time of day is saved for approx. 200 hours. If power is restored within this time, the current time of day will be displayed again.

After a longer power cut, the time of day needs to be re-entered.

Settings

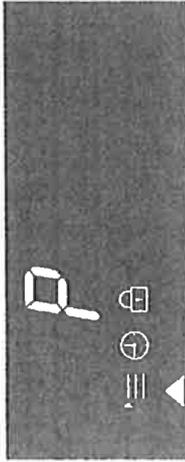
Changing factory default settings

Settings can only be changed when the oven is switched on and the rotary selector is at ●.

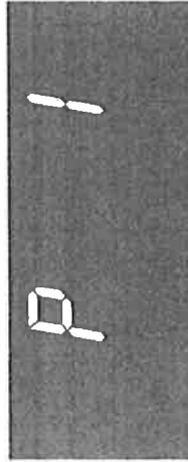
Your appliance is supplied with a number of standard default settings (see the "Settings overview" chart).

A setting is changed by altering its status.

- Touch **1**.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under **1**.



- Touch the OK sensor.
- P 1** will appear:



- If you wish to change another setting, use the rotary selector to select the appropriate number.
- Touch the OK sensor.

Settings

Settings overview

Setting	Status
P 1 Time of day display	5 0 * The time of day display is switched off . The display is dark when the oven is switched off. The time of day continues to run unseen in the background. If you have selected status 5 0 , the oven must be switched on before it can be used. This also applies for the minute minder Δ and lighting ⊕ . The oven also switches off automatically if no settings are selected within a certain period of time (approx. 30 minutes). The time of day display is switched on and is visible in the display.
P 2 Buzzer volume	5 0 The buzzer is switched off . 5 1 to 5 30 * The buzzer is switched on . The volume can be altered. When you select a status you will hear the corresponding buzzer.
P 3 Keypad tone	5 0 The keypad tone is switched off . 5 1 * The keypad tone is switched on .
P 4 Clock format	24h * 12h The time of day is shown in the 24-hour format . The time of day is shown in the 12-hour format . If you change the clock after 1 pm (13:00) from a 12-hour clock to a 24-hour clock, you will need to update the hours for the time of day accordingly.

* Factory default setting

Settings

Setting	Status	
P 5 Temperature units	°C* °F	The temperature is displayed in degrees Celsius . The temperature is displayed in degrees Fahrenheit .
P 6 Display brightness	5 1 to 5 7, 5 4*	You can choose different levels of brightness for the display. 5 1 minimum brightness 5 7 maximum brightness.
P 7 Lighting	5 0* 5 1	The oven interior lighting is switched on for 15 seconds and then switches off automatically. The oven interior lighting is switched on constantly .
P 8 Demo mode	5 0* 5 1	Select 5 0 and touch OK for approx. 4 seconds. If --- appears briefly, Demo mode is deactivated . Select 5 1 and touch OK for approx. 4 seconds. If RES_ appears briefly, Demo mode is activated . The oven can be operated but will not heat up and the steam injection system pump will not work. Do not activate this setting for domestic use.

* Factory default setting

System lock

The system lock  prevents the oven from being used unintentionally, for example by children.

The oven is delivered with the system lock deactivated.

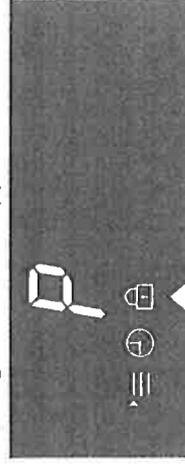
The setting for the system lock can be changed by altering its status 5:

- 5 0 = Off
- 5 1 = On

Activating the system lock

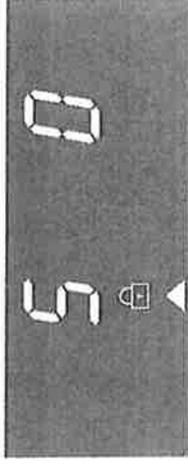
The status of the system lock can only be altered when the oven is switched on and the rotary selector is at ●.

- Touch .
- Use the rotary selector to move the triangle ▲ until it appears under .



- Touch the OK sensor.

The currently set status 5 0 appears:



- Use the rotary selector to select status 5 1.



- Touch the OK sensor.
- Touch .

The current time of day will appear.

- Switch the oven off.

When the appliance is switched on again, the  symbol will appear in the display to remind you that the system lock has been activated.

The system lock will remain activated even after an interruption to the power supply.

System lock

Deactivating the system lock for a cooking process

- Switch the oven on.

The  and  symbols and the current time of day will appear:



- Touch OK until  goes out. The oven can now be used.

Deactivating the system lock

The status of the system lock can only be altered when the oven is switched on and the rotary selector is at .

- Switch the oven on.
- Touch OK until  goes out.
- Touch .
- Use the rotary selector to move the triangle  until it appears under .
- Touch the OK sensor.

The currently set status **5 /** appears.

- Use the rotary selector to set status **5 0**.
- Touch the OK sensor.
- Touch .

The system lock is switched off. The  symbol disappears.

Minute minder

Using the minute minder

The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.

The minute minder can also be used at the same time as a cooking programme for which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder time of 99 minutes and 55 seconds can be set.

Tip: Use the minute minder in Moisture Plus  to remind you to inject the bursts of steam at the desired time.

Setting the minute minder

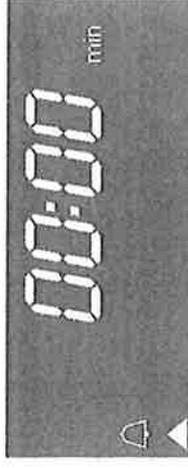
Example:

You want to boil some eggs and set a minute minder time of 6 minutes and 20 seconds.

If you have selected the setting "P / - 5 0" for the time of day display, you will need to switch the oven on before you can set a minute minder time.

- Touch .

00:00 will appear in the display with the triangle  flashing under .



- Use the rotary selector to set the minute minder time you require.



- Touch the OK sensor.

Minute minder

To change the time set for the minute minder

- Touch . The minute minder time selected appears.
- Use the rotary selector to change the minute minder time.
- Touch the OK sensor. The changed minute minder is saved and will count down in seconds.

To cancel the time set for the minute minder

- Touch .
- Use the rotary selector to reduce the minute minder time to 00:00.
- Touch the OK sensor. The minute minder is now cancelled.

The minute minder is saved and will count down in seconds.



The  symbol indicates the minute minder has been set.

At the end of the minute minder time

-  flashes,
- the time will count upwards,
- a buzzer will sound three times if this option is selected (see "Settings - P 2").
- Touch .

The buzzer will stop and the symbols in the display will go out.

Overview of functions

Your oven has a range of functions for preparing a wide variety of recipes.

Depending on the function selected, different heating elements are switched on and sometimes combined with the fan (see details in parentheses).

Conventional Heat

(Top heat/grill element + bottom heat element)

For baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures.

If using an older recipe or cookbook, set the oven temperature 10 °C lower than that recommended. This will not change cooking times.

Bottom Heat

(Bottom heat element)

Use this function towards the end of cooking to reheat or brown the base of a cake, quiche or pizza.

Grill

(Top heat/grill element)

For grilling and toasting bread, open sandwiches etc. and browning baked dishes.

Moisture Plus

(Ring heat element + fan + steam injection system)

For baking and roasting with moisture injection.

Overview of functions

Rapid Heat-up

(Top heat/grill element + ring heat element + fan)

For pre-heating the oven compartment quickly.

The oven function required must then be selected once the desired temperature has been reached.

Fan Plus

(Ring heat element + fan)

This function is used for baking and roasting on different levels at the same time.

A lower temperature can be selected than when using Conventional Heat , as the fan distributes the heat to the food straight away. Use this function without setting a temperature to gently defrost food.

Intensive Bake

(Ring heat element + fan + bottom heat element)

For baking cakes, tarts, pies, quiches and pizzas that require a crisper base or moist toppings.

Intensive Bake is not suitable for baking thin biscuits or for roasting as the juices will become too dark.

Fan Grill

(Top heat/grill element + fan)

For grilling thicker cuts of meat (e.g. roulades, chicken). Lower temperatures can be used than when using the Grill  function, as the fan distributes the heat to the food straight away.

Gentle Bake

(Top heat/grill element + ring heat element + fan)

Ideal for cooking bakes and gratins that need to be crispy on top.

Operation

Tips on saving energy

- Remove any accessories from the oven that you do not require for cooking.
- Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.
- Avoid opening the door during cooking.
- In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest given time.
- Use Fan Plus  as you can cook at temperatures 10–30 °C lower than when using other functions.
- Fan Grill  can be used for a wide variety of food. With Fan Grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.
- The factory default setting *P 1 – 5 0* for the time of day display gives the lowest possible energy consumption.
- With the factory default setting *P 7 – 5 0* the oven interior lighting switches off automatically after 15 seconds. It can be switched on again at any time by touching .

Residual heat use

When cooking using temperatures above 140 °C and cooking durations longer than 30 minutes, you can turn the rotary selector to the  position about 5 minutes before the end of cooking. The heating elements will switch off and the residual heat in the oven will be sufficient to finish cooking the food.

Energy save mode

The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme.

The time when this happens will depend on the selected settings (function, temperature and duration).

The time of day will be displayed or the display will remain dark (see "Settings - Time - Display").

Operation

Simple operation

- Switch the oven on.
- Unless the recipe requires a pre-heated oven, place the food in the oven.
- Select the required oven function with the function selector.

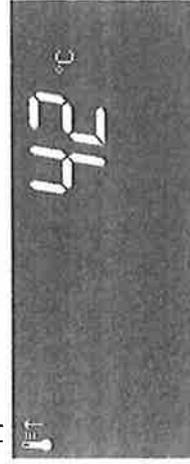
The recommended temperature will appear:



The oven heating, lighting and cooling fan will switch on.

- Use the rotary selector to change the temperature if necessary.

The current temperature and temperature indicator light will appear after a short time:



You will see the temperature increasing.

A buzzer will sound when the oven temperature is reached if this option is selected (see "Settings P 2").

Recommended temperature

As soon as a cooking function is selected, a recommended temperature will appear in the display.

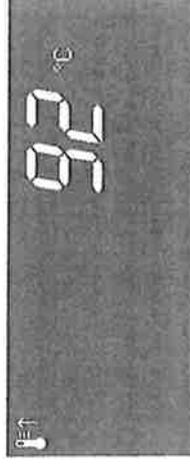
Recommended-temperature	Temperature range
	160 °C 30-250 °C
	170 °C 50-250 °C
	160 °C* 130-250 °C
	180 °C 30-280 °C
	190 °C 100-250 °C
	200 °C 100-260 °C
	240 °C 200-300 °C
	190 °C 100-250 °C
	160 °C 100-250 °C

* First **Ro** will appear in the display and the triangle ▲ will flash under the symbol. The recommended temperature will only appear after the number of bursts of steam has been selected.

Changing the temperature

Example:

You have selected Fan Plus and 170 °C and can see the temperature increasing.



You want to reduce the target temperature to 155 °C.

- Use the rotary selector to reduce the temperature.

The triangle will flash under the temperature symbol and the temperature will be altered in 5 °C steps.



The altered target temperature is saved. The actual temperature is displayed.

Touch to change between displaying the actual and target temperatures.

Operation

After the cooking process:

- Turn the function selector to .
- Remove the food from the oven.
- Switch the oven off.

Cooling fan

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Operation

Temperature indicator light

The temperature indicator light  lights up whenever the oven heating is switched on.

As soon as the selected temperature is reached,

- a buzzer will sound, if this option is selected (see "Settings - P 2"),
- the temperature indicator light  will go out,
- the oven heating will switch off.

The temperature control unit ensures that the oven heating and the temperature indicator light switch back on if the temperature in the oven temperature falls below the level set.

Pre-heating the oven

It is only necessary to pre-heat the oven in a few instances.

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase. If the recipe requires pre-heating, place the food in the oven once the temperature indicator light goes out.

Pre-heat the oven when cooking the following food with the following oven functions:

Fan Plus

- dark bread doughs,
- beef sirloin joints and fillets.

Conventional Heat

- cakes or biscuits with a short baking time (up to 30 minutes),
- delicate mixtures (e.g. sponges),
- dark bread doughs,
- beef sirloin joints and fillets.

Rapid Heat-up

With Rapid Heat-up  the heating up phase can be shortened.

Do not use Rapid Heat-up  to pre-heat the oven when baking pizzas or delicate mixtures (e.g. small baked goods with a high sugar content, pizza, choux pastries, sponges). They will brown too quickly.

- Select Rapid Heat-up .
- Select a temperature.
- When the temperature indicator light  goes out for the first time, set the oven function you require for continued cooking.
- Unless the recipe requires a pre-heated oven, place the food in the oven.

Operation

Switching cooking programmes on and off automatically

Cooking programmes can be switched on or off automatically.

To do this, set a duration or a duration and finish time after selecting an oven function and a temperature.

The maximum duration which can be set for a cooking programme is 12 hours.

We recommend using automatic switching on and off when roasting. However, do not delay the start for too long when baking as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

Setting a cooking duration

Example:

To bake a cake for 1 hour 5 minutes:

- Unless the recipe requires a pre-heated oven, place the food in the oven.
- Select the required oven function and the temperature.

The oven heating, lighting and cooling fan will switch on.

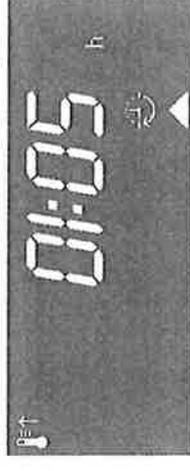
- Touch .



- If necessary, use the rotary selector to move the triangle  until it appears under .

- Touch the OK sensor.

00:00 h will appear in the display with the triangle  flashing under .



- Use the rotary selector to set the cooking duration (01:05).

- Touch the OK sensor.

The cooking duration is saved and then counts down in minutes, with the last minute counting down in seconds.

The  symbol indicates a cooking duration has been set.

Operation

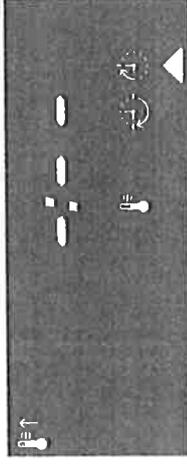
At the end of the cooking duration

- 0:00 will appear,
- ﻻﻳﺘﺒﺪﻝ starts to flash,
- the oven heating and lighting will switch off,
- the cooling fan remains switched on,
- a buzzer will sound three times if this option is selected (see "Settings - P 2").
- Turn the function selector to ●.
- Switch the oven off.
- Remove the food from the oven.

If the dish is not cooked to your satisfaction, you can prolong the cooking duration by entering a new duration.

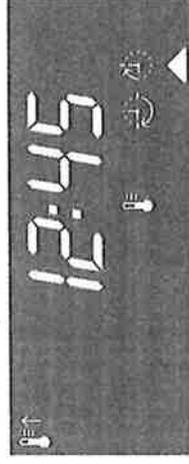
Then set the finish time:

- Use the rotary selector to move the triangle ▲ until it appears under ﻻﻳﺘﺒﺪﻝ.
- ﻻﻳﺘﺒﺪﻝ - will appear:



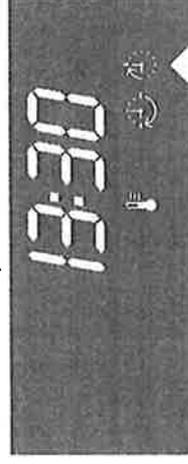
- Touch the OK sensor.

12:45 will appear in the display (= current time of day + cooking duration = 11:15 + 1:30).



- Use the rotary selector to enter the cooking duration finish time (13:30).
- Touch the OK sensor.

The finish time ﻻﻳﺘﺒﺪﻝ is now saved.



The oven heating, lighting and cooling fan will switch off.

As soon as the start time (13:30 - 1:30 = 12:00) is reached, the oven heating, lighting and cooling fan will switch on.

Setting a cooking duration and finish time

Example:
The time is now 11:15 ;
You want a dish with a cooking duration of 90 minutes to be ready by 13:30 .

- Unless the recipe requires a pre-heated oven, place the food in the oven.
- Select the required oven function and the temperature.
- The oven heating, lighting and cooling fan will switch on.

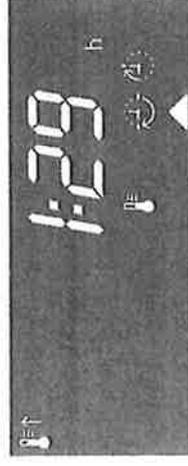
Set the cooking duration first:

- Touch ﻻﻳﺘﺒﺪﻝ
- If necessary, use the rotary selector to move the triangle ▲ until it appears under ﻻﻳﺘﺒﺪﻝ.
- Touch the OK sensor.

00:00 h will appear in the display with the triangle ▲ flashing under ﻻﻳﺘﺒﺪﻝ.

- Use the rotary selector to set the cooking duration (01:30).
- Touch the OK sensor.

The cooking duration ﻻﻳﺘﺒﺪﻝ is saved and then counts down in minutes:



Changing the cooking duration

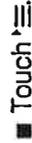
- Touch ﻻﻳﺘﺒﺪﻝ
- If necessary, use the rotary selector to move the triangle ▲ until it appears under ﻻﻳﺘﺒﺪﻝ.
- The remaining cooking duration appears in the display.
- Touch the OK sensor.
- Use the rotary selector to alter the cooking duration.
- Touch the OK sensor.
- The changed cooking duration is now saved.

Operation

Deleting a cooking duration

- Touch 
 - If necessary, use the rotary selector to move the triangle  until it appears under .
 - Touch the OK sensor.
- The triangle  will flash under .
- Use the rotary selector to set the cooking duration to **00:00**.
 - Touch the OK sensor.

The cooking duration and any finish time will be deleted.

- Touch .

The current temperature will appear. The oven heating remains switched on.

If you want to finish the cooking programme:

- Turn the function selector to .
- Remove the food from the oven.

If you turn the function selector to  or switch the oven off, the settings for the cooking duration and the finish time will be deleted.

Moisture Plus

Your oven is equipped with a steam injection system for cooking with moisture. Baking, roasting and cooking with Moisture Plus  guarantees optimised steam and air conduction for excellent cooking and browning results. After selecting Moisture Plus , you need to set the number of bursts of steam.

You can select:

- Automatic burst of steam (**Auto**)
This requires enough water for one burst of steam. The burst of steam will be injected into the oven automatically after the heating-up phase.

- 1 burst of steam (**1**)
2 bursts of steam (**2**)
3 bursts of steam (**3**)
You need to prepare the appropriate amount of water according to the number of bursts of steam.

Then set the temperature and start the water intake process. Water is taken in via the tube underneath the control panel on the left.

 Use only fresh tap water when cooking with the Moisture Plus function.
Other liquids will cause damage to the oven.

The water is injected as bursts of steam into the oven compartment during the cooking programme. The steam inlets are located at the rear left corner of the roof of the oven.

Moisture Plus

Cooking with the Moisture Plus function

It is quite normal for condensation to form on the inside of the door during steam injection. This will dissipate during the course of the cooking programme.

- One burst of steam takes approx. 5–8 minutes. The number of bursts of steam and when they are injected will depend on the type of food being cooked:
- **Yeast mixtures** will rise better if steam is injected at the beginning of the programme.
- **Bread and rolls** also rise better if exposed to steam at the start. Injecting a burst of steam at the end of the programme will give the bread and rolls a glistening crust.
- When **roasting meat with a high fat content**, injecting steam at the beginning of roasting will help render the fat.

Moisture Plus is not suitable for mixtures which contain a lot of moisture, such as choux pastry and meringues, as the addition of steam does not allow them to dry out sufficiently.

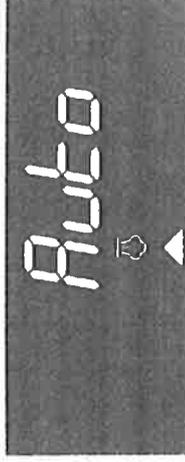
Tip: Please refer to the sample recipes.

Moisture Plus

Set the number of bursts of steam

Tip: Please refer to the sample recipes.

Auto will appear in the display and the triangle ▲ will flash under .



The other steam burst options (1, 2, 3) can be selected using the rotary selector.

After 3, E is displayed. This option starts the descaling process (see "Descaling the steam injection system ").

If you wish the burst of steam to be injected into the oven automatically after the heating-up phase:

- Select **Auto**.
- If you wish to inject one or more bursts of steam manually at specific times:
 - Select 1, 2 or 3.
 - Touch the OK sensor.

Setting the temperature

The recommended temperature will appear in the display and the triangle ▲ will flash under .



- If necessary, set the temperature using the rotary selector.
- Touch the OK sensor.

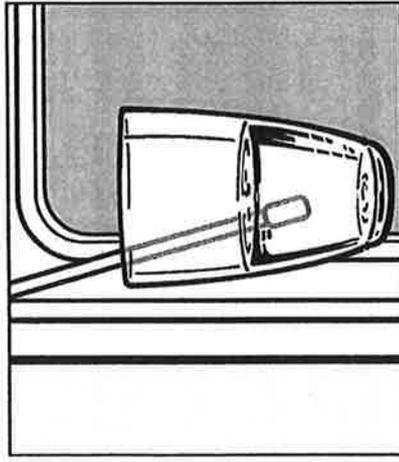
Moisture Plus

Preparing and starting the water intake process

The prompt for the water intake process will appear. The triangle ▲ will flash under .



- Open the door.
- Pull the water intake pipe forwards (located below the control panel on the left).



- Immerse the end of the water intake pipe in the container with tap water.
 - Touch the OK sensor.
- The water intake process will begin.

The amount of water actually drawn up into the oven may be less than the amount specified as required, leaving a small amount in the container.

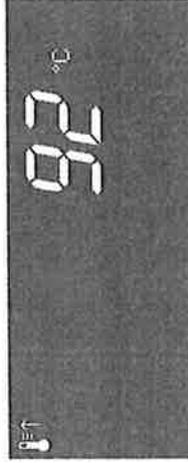
The intake process can be interrupted and restarted at any time by touching OK.

- Remove the water container after the water intake process.
- Close the door.

You will hear the pump briefly as the remaining water in the water intake pipe is drawn into the oven.

The appliance begins to heat up.

The current temperature and the temperature indicator light  will appear.



You will see the temperature increasing.
A buzzer will sound when the oven temperature is reached if this option is selected (see "Settings P 2").

Moisture Plus

Steam can cause injury by scalding. Do not open the door while the burst of steam is being injected. Condensation on the sensors will make them react more slowly.

Automatic burst of steam

Once the heating-up phase has been completed, the automatic burst of steam is injected.

The following will appear in the display:



The water will vaporise in the oven compartment.

After the burst of steam,  will go out and the temperature will be displayed.

- Continue cooking until the end of the cooking duration.

Injecting bursts of steam manually

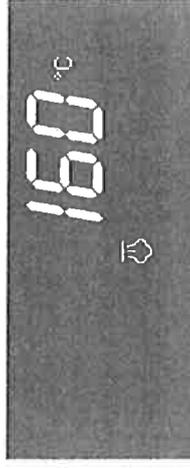
The bursts of steam can be injected as soon as  lights up in the display.

Please wait until the heating-up phase is completed to allow the steam to be distributed evenly by the warm air in the oven.

Please refer to the recipes for the timing of the bursts of steam.

Tip: Set the minute minder  to remind you.

- Touch  to inject the burst of steam.
- The sensor light goes out and the following appears in the display:



- Proceed as described to inject further bursts of steam.
- After the last burst of steam , will go out and the temperature will be displayed.
- Continue cooking until the end of the cooking duration.

Moisture Plus

Evaporating residual moisture

When cooking using the Moisture Plus  function, the water will be equally distributed between the number of bursts of steam and used up as long as the programme is not interrupted.

However, if a programme using steam injection is interrupted before all the bursts of steam have been injected, the water for these unused bursts of steam will remain in the system.

The next time the Moisture Plus  function is selected, a time will appear and the triangle  will flash under the  symbol to prompt you to evaporate the residual moisture.

The time shown in the display will depend on the amount of residual water in the system.

It is best to start the evaporation of residual water straight away so that only fresh water is used during a cooking programme.

The residual moisture evaporation process

The oven will heat up and the residual water in the oven compartment will evaporate.

Depending on the amount of water, this can take up to approximately 30 minutes.

Steam can cause scalding injuries. Do not open the door during the evaporation process.

The moisture will condense on the door and in the oven compartment and needs to be wiped off after the oven has cooled down.

Moisture Plus

Starting residual moisture evaporation immediately

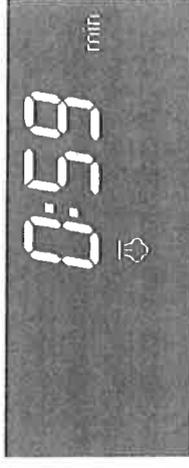
- Select the Moisture Plus  function. A time, depending on the amount of residual water present, will appear and the triangle  will flash under .



- Touch the OK sensor.

The evaporation process will begin. The duration will count down in the display.

During the evaporation process, the duration may be adjusted by the system according to the amount of water currently present.



The last minute counts down in seconds.

At the end of the residual water evaporation process *Auto* appears:



A cooking process using the Moisture Plus  function can now be carried out.

Moisture Plus

Auto appears in the display.



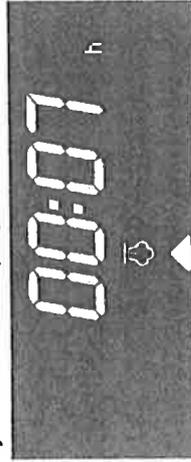
A cooking process using the Moisture Plus  function can now be carried out.

Cancelling residual moisture evaporation

 Do not cancel the prompt for residual moisture evaporation too often, as this might cause the steam unit to overflow into the oven interior when taking in more water.

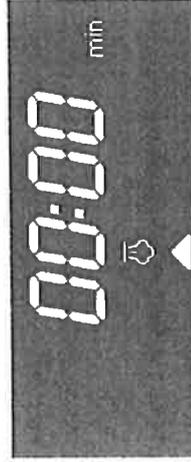
- Select the Moisture Plus  function.

A time, depending on the amount of residual water present, will appear and the triangle  will flash under the  symbol in the display:



- Turn the rotary selector anti-clockwise.

The time will be set to 00:00:



- Touch the OK sensor.

Baking

Eating food which has been cooked correctly is important for preventing food poisoning or other ailments. Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

Oven functions

Depending on how the food is prepared, you can use Fan Plus , Intensive Bake , Moisture Plus  or Conventional Heat .

Bakeware

The choice of bakeware depends on the oven function and how the food is prepared.

- Fan Plus , Intensive Bake , Moisture Plus : Baking tray, universal tray, bakeware made from ovenproof material.
- Conventional Heat : Dark metal, enamel or aluminium baking tins with a matt finish, as well as heat-resistant glass, ceramic and coated dishes can be used. Avoid bright, shiny metal tins as they result in uneven or poor browning, and in some cases cakes might not cook properly.

- Always place baking tins on the rack. Position rectangular tins with the longer side across the width of the rack for optimum heat distribution and even baking results.
- When baking cakes with fresh fruit toppings and deep sponge cakes, place the tin on the universal tray to catch any spillages and keep the oven cleaner.

Baking paper, greasing

All Miele accessories (baking tray, universal tray, Gourmet perforated baking tray and pizza tray) are treated with PerfectClean enamel.

Surfaces treated with PerfectClean enamel generally do not need to be greased or covered with baking paper.

- Baking paper is only needed with
 - anything with a high salt content (e.g. pretzels, bread sticks), because sodium can damage the PerfectClean surface;
 - meringues or sponges with a high egg-white content, because they are more likely to stick;
 - frozen food cooked on the rack.

Baking

Notes on the baking chart

Temperature

As a general rule, select the lower temperature given in the chart.

Baking at temperatures higher than those recommended may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

Baking time

Check if the food is cooked at the end of the shortest time quoted.

To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf levels

The shelf level on which you place your food for baking depends on the oven function and number of trays being used.

- Fan Plus 
 - 1 tray: Shelf level 2
 - 2 trays: Shelf levels 1+3 / 2+4
 - 3 trays: Shelf levels 1+3+5

The universal tray should be placed underneath the baking tray if you are using a universal tray and a baking tray on several levels at the same time.

Bake moist biscuits and cakes on a maximum of two levels at the same time.

- Moisture Plus 
 - 1 tray: Shelf level 2
- Intensive Bake 
 - 1 tray: Shelf level 1 or 2
- Conventional Heat 
 - 1 tray: Shelf level 1 or 2

Baking

Baking chart

Cakes/Biscuits	Temperature  [°C]	Shelf level 	Trays 	Time  [min.]
Creamed mixture				
Sand cake	150-170	2	2	60-70
Ring cake	150-170	2	2	65-80
Muffins (1 [2] tray(s))	150-170	2 [1+3 4]	2	30-50
Small cakes (1 tray) 1) 2)	150	2	2	25-35
Small cakes (2 trays) 1) 2)	150 3)	2+4	2	25-35
Foam cake (tray)	150-170	2	2	25-40
Marble, nut cake (tin)	150-170	2	2	60-80
Fresh fruit cake, with meringue topping (tray)	150-170	2	2	45-50
Fresh fruit cake (tray)	150-170	2	2	35-55
Fresh fruit cake (tin)	150-170	2	2	55-65
Flan base 1)	150-170	2	2	25-35
Small cakes/biscuits 1) (1 [2] tray(s))	150-170	2 [1+3 4]	2	20-25
Rubbed in mixture				
Flan base	150-170	2	2	20-25
Streusel cake	150-170	2	2	45-55
Small cakes/biscuits 1) (1 [2] tray(s))	150-170	2 [1+3 4]	2	15-25
Drop cookies 1) 2) (1 [2] tray/s)	140	2 [1+3 4]	2	30-45
Cheese cake	150-170	2	2	70-95
Apple pie (tin Ø 20 cm) 1) 2)	160	2	2	80-105
Apple tart 1)	160-180	2	2	50-70
Apricot tart with topping (tin)	150-170	2	2	55-75
Swiss apple cake	-	-	-	-

The data for the recommended function is printed in bold.

Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

Baking

🔥 [°C]	📦 📦 📦 [min.]	⊕ [min.]	🔥 [°C]	📦 📦 📦	⊕ [min.]
150-170	2	60-70	-	-	-
150-170	2	65-80	-	-	-
160-180	2	25-45	-	-	-
160³⁾	3	25-35	-	-	-
-	-	-	-	-	-
170-190	2	25-40	-	-	-
150-170	2	60-80	-	-	-
170-190	2	45-50	-	-	-
170-190	1	35-55	-	-	-
160-180	2	55-65	-	-	-
170-190	2	20-25	-	-	-
160-180 ³⁾	3	15-25	-	-	-
170-190	2	15-20	-	-	-
170-190	2	45-55	-	-	-
160-180	3	15-25	-	-	-
160³⁾	2	15-33	-	-	-
170-190	2	85-95	150-170	2	75-90
180	1	80-95	-	-	-
170-190	1	45-65	160-180	1	50-70
170-190	2	55-75	150-170	2	50-60
220-240³⁾	1	35-50	190-210³⁾	1	25-40

📦 Fan Plus / 📦 Conventional Heat / 📦 Intensive Bake

🔥 Temperature / 📦 Shelf level / ⊕ Baking time

1) Do not use Rapid Heat-up 📦 during the heating-up phase.

2) The settings also apply for testing in accordance with EN 60350.

3) Pre-heat the oven.

4) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

Baking

Baking chart

Cakes/Biscuits	🔥 [°C]	📦 📦 📦	⊕ [min.]
Sponge mix¹⁾			
Tart / flan base (2 eggs) ¹⁾	160-180	2	15-20
Sponge cake (4 to 6 eggs) ¹⁾	160-180	2	22-30
Whisked sponge cake ¹⁾²⁾	160-180	2	20-30
Swiss roll ¹⁾	160-180	2	15-25
Yeast mixtures and quark dough			
Proving yeast dough	30-50	5)	15-30
Gugelhupf	150-170	2	50-60
Stollen	150-170	2	55-65
Streusel cake	150-170	2	35-45
Fresh fruit cake (tray)	160-180	2	40-60
White bread	160-180	2	50-60
Wholegrain bread	170-190³⁾	2	50-60
Pizza (tray) ¹⁾	220-240	2	10-20
Onion tart	170-190	2	35-45
Apple turnovers (1 [2] tray(s))	150-170	2 [1+3⁴⁾	25-30
Choux pastry¹⁾, Eclairs (1 [2] tray(s))	160-180	2 [1+3⁴⁾	30-45
Puff pastry (1 [2] tray(s))	170-190	2 [1+3⁴⁾	20-25
Meringues, (1 [2] tray(s))	100-120	2 [1+3⁴⁾	25-50

The data for the recommended function is printed in bold.

Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

Baking

Temperature [°C]	Icon 1	Icon 2	Icon 3	Icon 4	Temperature [°C]	Icon 5	Icon 6	Icon 7	Icon 8
170-190 ³⁾	2	10-20			-				-
170-190 ³⁾	2	20-40			-				-
150-180 ³⁾	2	20-45			-				-
170-190 ³⁾	2	15-20			-				-
50	5)	15-30			-				-
160-180	1	50-60			-				-
150-170	2	55-65			-				-
170-190	2	35-45			-				-
170-190 ¹⁾	3	40-55			170-190	2			40-55
160-180	2	50-60			-				-
190-210 ³⁾	2	50-60			-				-
220-240	2	10-25			220-240	2			10-20
180-200	2	25-35			170-190	2			25-35
160-180	2	25-30			-				-
180-200 ³⁾	3	30-40			-				-
190-210 ³⁾	2	20-25			-				-
120-140 ³⁾	2	25-50			-				-

Fan Plus / Conventional Heat / Intensive Bake

Temperature / Shelf level / Baking time

- 1) Do not use Rapid Heat-up during the heating-up phase.
- 2) The settings also apply for testing in accordance with EN 60350.
- 3) Pre-heat the oven.

4) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

Roasting

Oven functions

Depending on how the food is prepared, you can use Fan Plus , Moisture Plus or Conventional Heat .

Roasting dishes

You can use any heat-resistant dishes:

Miele Gourmet oven dishes, roasting pans, ovenproof glass trays, roasting bags, dishes made from earthenware or cast iron, the universal tray, rack and/or grilling and roasting insert (if available) on top of the universal tray.

We recommend roasting in covered oven dishes as this ensures that sufficient stock remains for making gravy.

The oven also stays cleaner than with open roasting.

Notes on the roasting chart

Temperature

As a general rule, select the lower temperature given in the chart. If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

When cooking with Fan Plus or Moisture Plus , select a temperature 20 °C lower than for Conventional Heat .

Select a temperature of approx. 10 °C lower than quoted in the roasting chart for meat weighing more than 3 kg.

The roasting process will take longer, but the meat will cook evenly through and the skin or crackling will not be too thick.

When roasting on the rack, set a temperature approx. 10 °C lower than if using an oven dish.

Pre-heating

Pre-heating is only required when roasting beef sirloin joints and filets.

Roasting

Useful tips

Roasting duration ⊕

The roasting time can be determined by multiplying the thickness of the roast [cm] with the time per cm [min./cm] stated below, depending on the type of meat:

Beef/Venison: 15–18 min./cm
 Pork/Veal/Lamb: 12–15 min./cm
 Sirloin joints/Fillets: 8–10 min./cm

Check if the meat is cooked after the shortest time quoted.

Shelf levels

As a general rule, use shelf level 2.

Browning

Browning only occurs towards the end of the roasting time. If cooking with a roasting dish, remove the lid about halfway through the roasting time if a more intensive browning result is desired.

Standing time

At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry

For a crisp finish, baste the poultry 10 minutes before the end of the cooking time with slightly salted water.

Roasting

Roasting chart

Meat/Fish	°F		⊕
	°C	[min.]	
Topside of beef, approx. 1 kg	170–190	100–130 2)	
Fillet of beef/Sirloin joint, approx. 1 kg 2)	200–220	20–55 3)	
Venison, approx. 1 kg	140–160	100–120 4)	
Pork roast/neck, approx. 1 kg	160–180	100–120 4)	
Pork joint with crackling, approx. 2 kg	160–180	130–160 4)	
Gammon joint, approx. 1 kg	150–170	60–80 4)	
Meat loaf, approx. 1 kg	160–180	60–70 4)	
Veal, approx. 1.5 kg	180–200	80–100 4)	
Leg of lamb, approx. 1.5 kg	170–190	90–120 4)	
Rack of lamb, approx. 1.5 kg	170–190	20–60 3)	
Poultry, 8–1 kg	180–200	60–70	
Poultry, approx. 2 kg	170–190	100–120	
Poultry, stuffed, approx. 2 kg	170–190	110–130	
Poultry, approx. 4 kg	160–180	150–180	
Fish, whole, approx. 1.5 kg	160–180	35–55	

The data for the recommended function is printed in bold.

The times given are for an oven which has not been pre-heated.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

Temperatures refer to cooking in an uncovered dish.

If roasting directly on the universal tray or the rack, set the temperature to 10 °C lower.

Roasting

🔥 [°C]	⊕ [min.]	🔥 [°C]	⊕ [min.]
-	-	190-210	110-140 ²⁾
-	-	200-220	20-55 ³⁾
140-160	100-120 ⁴⁾	150-170	100-120 ⁴⁾
160-180	110-130 ⁴⁾	180-200	100-120 ⁴⁾
170-190	130-160 ⁴⁾	190-210	130-160 ⁴⁾
160-180	60-80 ⁴⁾	170-190	80-100 ⁴⁾
170-190	60-70 ⁴⁾	190-210	60-70 ⁴⁾
170-190	90-110 ⁴⁾	190-210	100-120 ⁴⁾
170-190	90-120 ⁴⁾	200-220	90-120 ⁴⁾
-	-	190-210	20-60
190-210	60-70	190-210	60-75 ⁵⁾
180-200	90-110	190-210	90-110 ⁵⁾
180-200	100-120	190-210	110-130 ⁵⁾
170-190	140-170	180-200	150-180
170-190	35-55	190-210	35-55

🔥 Fan Plus / 🌀 Moisture Plus / 📦 Conventional Heat

🔥 Temperature / ⊕ Roasting duration

As a general rule, use shelf level 2.

1) After the heating-up phase,

inject the bursts of steam at intervals throughout the cooking duration.

2) Roast with the lid on first, then remove the lid halfway through roasting and pour over approx. 0.5 litre liquid.

3) Pre-heat the oven, but do not use Rapid Heat-up (🔥).

4) Pour over approx. 0.5 litre liquid halfway through roasting.

5) Use shelf level 3.

Low temperature cooking

This type of cooking is ideal for cooking beef, pork, veal or lamb when a tender result is required.

First the meat needs to be seared all over briefly at a high temperature on the cooktop in order to seal it.

Then place the meat in the pre-heated oven where the low temperature and long cooking time will cook it to perfection and ensure it is very tender.

The meat will relax and the juices inside will start to circulate evenly throughout the meat to reach the outer layers. This will give very tender and succulent results.

Useful tips

- Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.
- For searing, use a suitable cooking oil or fat that can withstand high temperatures (e. g. clarified butter).
- Do not cover meat during cooking.

The cooking duration is approx. 2-4 hours and depends on the weight and size of the meat, as well as the desired degree of doneness and browning.

Low temperature cooking procedure

Use the universal tray with the rack placed on top of it.

Do not use the Rapid Heat-up (🔥) function to pre-heat the oven.

- Place the rack together with the universal tray on shelf level 2.
- Select Conventional Heat (📦) and a temperature of 130 °C.
- Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.
- While the oven is pre-heating, sear the meat on all sides on the cooktop.

⚠ Danger of burning!

Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

- Place the seared meat on the rack.
- Reduce the temperature to 100 °C.
- Continue cooking until the end of the cooking duration.

You can set the cooking process to finish automatically (see "Operation - Setting the cooking duration").

Low temperature cooking

After cooking

Because the cooking and core temperatures are very low:

- Meat can be carved straight from the oven. It does not need to rest.
- The cooking result won't be affected if the meat is left in the oven after the finish of the programme. It can be kept warm until you serve it.
- The meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

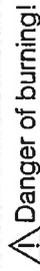
Cooking duration/Core temperatures

Meat	Duration [min.]	Core temperature** [°C]
Sirloin joint		
- Rare	60-90	55-60
- Medium	120-150	65-70
- Well-done	180-240	70-75
Pork fillet	120-150	65-80
Gammon*	150-210	75-80
Saddle of veal*	180-210	65-75
Saddle of lamb*	90-120	65-75

* Boned

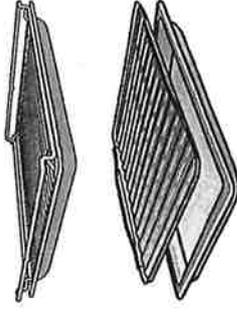
** Use a food probe if you need to monitor the increase in the core temperature.

Grilling



Danger of burning!
Grill with the oven door closed. If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot.

Grilling dishes



Use the universal tray with the rack or grilling and roasting insert (if available) on top.

The juices from the food being cooked collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Do not use the baking tray.

Oven functions

Grill

For grilling and toasting bread, open sandwiches etc. and browning baked dishes.

The top heat/grill element is ready for use when it glows red.

Fan Grill

For grilling thicker items, e.g. rolled meat, poultry pieces.

The top heat/grill element and fan are switched on alternately.

Grilling

Notes on the grilling chart

Temperature

As a general rule, select the lower temperature given in the chart. If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

For thin items, a maximum temperature setting of 200 °C is generally recommended, for thicker items, a maximum of 180 °C.

Pre-heating

Always pre-heat the top heat/grill element for approx. 5 minutes with the door closed.

Shelf levels

Select the shelf level according to the thickness of the food.

- Thin items: Shelf level 3/4
- Thicker items: Shelf level 1/2

Grilling duration

- Turn the food halfway through grilling.

Testing to see if cooked

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:

- Rare: If there is very little resistance to the pressure of the spoon, it will still be red on the inside.
- Medium: If there is some resistance, the inside will be pink
- Well-done: If there is great resistance, it is cooked through.

Check if the meat is cooked after the shortest time quoted.

Tip

If the surface of thicker cuts of meat is cooked but the centre is still raw, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

Grilling

Preparing food for grilling

Rinse meat under cold running water and then pat dry. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

Grilling

- Place the rack or the roasting and grilling insert (if available) in the universal tray.
- Place the food on top.
- Select the required oven function and the temperature.
- Pre-heat the top heat/grill element for approx. 5 minutes with the door closed.

 **Danger of burning!**
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

- Place the food on the appropriate shelf level (see Grilling guide).
- Close the door.
- Turn the food halfway through grilling.

Grilling

Fan Grilling guide (Fan Grill)

- Use the Fan Grill function for meat, fish, poultry and vegetables.
- Always pre-heat for at least 5 minutes before Fan Grilling.
- It is not necessary to turn food when Fan Grilling.
- The door must be closed during Fan Grilling.
- When using red meat, pat the meat dry before Fan Grilling as this encourages a richer colour.
- Note: all temperatures are approximations and must be varied according to the thickness and preparation of the meat. The chart below is a suggested guide only. Personal taste and size of serves will vary times and temperatures. We recommend you monitor cooking results for best outcomes.

Food	🔥 [°C]		⊕ [min.]
Lean thin sausages	180-190	4	8-10
Thick sausages	180	4	15-20
Lean beef fillet steak	220	5	6-12
Chicken breast fillet, plain or a dry marinade	200	4	14-18
Chicken breast fillet, with a wet marinade	200	3	14-18
Whole butterflied chicken	200	5	35-40
Thin white fish filets	220	4	6-10
Thick fish filets, cutlets or steaks (on grilling and roasting insert placed in the universal tray)	200	4	10-15
Oily fish (on grilling and roasting insert placed in the universal tray)	200	4	8-12
Lamb loin chops	190	4	12-16
Lamb back straps	220	5	8-10
Vegetables, capsicum, zucchini, sweet potato, eggplant	200	5	12-15
Potato wedges or small roast potatoes	220	3	20-25
Kebabs and satays (red meat)	200	5	12-15
Chicken satays	200	4	12-15

🔥 Temperature /  Shelf level / ⊕ Total grilling time

Fan Grilling can be used for small roasts but is only recommended for lean, tender cuts of meat, eg lamb racks, rump roasts, and beef fillet. Fan Grill the roast at 180-200 °C on shelf level 3, depending on thickness.

Grilling

Grilling guide (Grill)

- Use for thick toasts, muffins, cheese on toast, foccacia, bruschetta and bacon.
- Pre-heat grill for at least 5 minutes on 200-220 °C.
- Select the appropriate shelf level for the thickness of the food.
- Thinner foods can be positioned on shelf 5, while thicker foods should be grilled on shelf 4.
- Grill until food is golden brown and crispy.
- Door must be closed for grilling.

Cleaning and care

Pyrolytic cleaning of the oven interior

Instead of cleaning the oven by hand, you can run the Pyrolytic cleaning programme .

During the Pyrolytic cleaning programme the oven interior is heated up to over 400 °C. Any residual soiling is broken down and reduced to ash by the high temperatures.

This oven has three levels of pyrolytic cleaning, each with a different duration.

Select:

- Level 1 for light soiling
- Level 2 for heavier soiling
- Level 3 for very heavy soiling

For safety reasons, the oven door is automatically locked at the beginning of the Pyrolytic cleaning programme.

It cannot be opened until the programme has finished.

The timer can be used to delay the start time of the Pyrolytic cleaning programme, for instance to make use of cheaper electricity tariffs.

At the end of the Pyrolytic cleaning programme any residues such as ash from the pyrolytic process can be easily wiped away.

Setting up for the Pyrolytic cleaning programme

The high temperatures used during pyrolytic cleaning will damage accessories that are not designed for cleaning in the Pyrolytic cleaning programme.

Please remove these accessories from the oven interior before starting the Pyrolytic cleaning programme. This also applies to non-pyrolytic accessories purchased separately to the oven.

The following accessories are suitable for cleaning in the Pyrolytic cleaning programme and can be left in the oven:

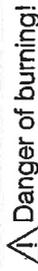
- Shelf runners
- FlexiClip telescopic runners HFC 72
- Rack HBBR 72:
- Take all non-pyrolytic accessories out of the oven.
- Place the rack on the top shelf level.

If not removed, coarse soiling can smoke and cause the Pyrolytic cleaning programme to switch itself off.

- Coarse soiling should be removed before running the Pyrolytic cleaning programme.

Cleaning and care

Starting the Pyrolytic cleaning programme



Danger of burning!
The oven door gets much hotter during a Pyrolytic cleaning programme than during normal use. Make sure children do not touch the oven whilst a Pyrolytic cleaning programme is running.

- Select Pyrolytic cleaning .

PY 1 appears in the display. The number flashes.

Use the rotary selector **<** **>** to select between **PY 1**, **PY 2** and **PY 3**.

- Select the required Pyrolytic cleaning level.
 - Touch the OK sensor.
- The Pyrolytic cleaning programme will now start.

 will also appear in the display.

 will flash until the door locks.

The oven heating and the cooling fan will then switch on automatically.

The oven lighting will not come on during the Pyrolytic cleaning programme.

If you want to see how the Pyrolytic cleaning programme is progressing, you need to highlight the duration symbol  in the display.

- Touch .
- If necessary, use the rotary selector **<** **>** to move the triangle  until it appears under .

The time remaining for the Pyrolytic cleaning programme will appear in the display. You cannot alter the duration.

You can use the minute minder at the same time as the Pyrolytic cleaning programme is running. At the end of the minute minder time the buzzer will sound and the  symbol will start flashing. The time will then continue to increase in the display.

The acoustic and visual signals will go out when you press OK.

PY and the number indicating the selected Pyrolytic cleaning programme will then reappear in the display.

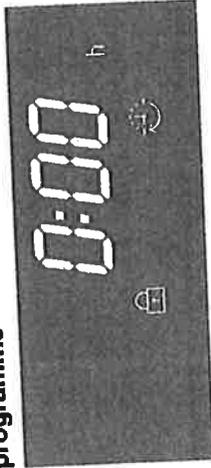
Please note:

- The fibreglass seal around the front of the oven should be handled carefully. Do not rub and scour it. If possible, you should avoid trying to clean it.
- The FlexiClip telescopic runners may appear discoloured or a lighter colour in places after they have been cleaned. This will not affect the functioning of the runners in any way.
- Spilt fruit juices may cause lasting discolouration to enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the enamel. Do not attempt to remove these marks.

⚠ Danger of burning!
Wait until the oven has cooled down before removing residual soiling left in the oven compartment from the Pyrolytic cleaning programme.

- Wipe any residues (e.g. ash) left behind after the Pyrolytic cleaning programme out of the oven compartment and wipe any residues off any pyrolytic accessories. The amount of ash will vary depending on how dirty the oven was.
Most soiling can be easily removed using a clean, damp microfibre cloth, or with warm water and a little washing-up liquid on a clean sponge.
- Depending on how dirty the oven was before cleaning, there may be a visible layer of soiling across the inner glass pane on the door. This should be removed using the scouring side of a dishwashing sponge or with a stainless steel spiral pad and a little washing-up liquid.
- Extend and retract the FlexiClip telescopic runners several times after running the Pyrolytic cleaning programme.

At the end of the Pyrolytic cleaning programme



0:00, and will appear in the display to start with.

The door is locked as long as the symbol is lit up. The symbol will start flashing as soon as the door lock has been released.

When the door lock has been released,

- the symbol will go out,
- the symbol will start flashing,
- short beeps will sound if the buzzer tone is activated (see "Settings").
- Turn the function selector to .

The visual and acoustic signals are switched off.

Delaying the start time of the Pyrolytic cleaning programme

Start the programme as described above and then set the required finish time within the first five minutes of starting the programme.

- Touch .
- Use the rotary selector < > to move the triangle until it appears under .
- :- will appear.
- Touch the OK sensor.

The display will then show the finish time calculated from the current time of day plus the duration of the selected Pyrolytic cleaning programme.

- Use the rotary selector to select the required finish time.
 - Touch the OK sensor.
- The finish time is now set and has been saved to memory.
- The oven heating will now switch off.

The finish time can be changed at any time up until the start time for the programme.

As soon as the start time is reached, the oven heating and the cooling fan will switch on. The duration will appear in the display.

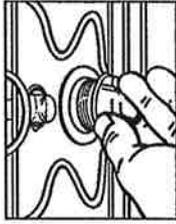
Problem solving guide

Problem	Possible cause and remedy
F 32 appears in the display.	<p>The Pyrolytic cleaning programme door lock is not locking.</p> <ul style="list-style-type: none"> Turn the function selector to ● and select the required Pyrolytic cleaning programme again. <p>If the fault code appears in the display again, call Miele.</p>
F 33 appears in the display.	<p>The door lock for the Pyrolytic cleaning programme is not being released.</p> <ul style="list-style-type: none"> Turn the function selector to ● and switch the oven off with the ⊕ sensor. <p>If the door lock still does not release itself, call Miele.</p>
F XX appears in the display.	<p>There is a problem that you cannot resolve.</p> <ul style="list-style-type: none"> Call Miele.
No water is being taken in with the Moisture Plus (5) function.	<p>Demo mode is activated.</p> <p>The oven can be operated but the pump for the steam injection system does not work.</p> <p>Deactivate Demo mode (see "Settings - P 8").</p> <p>The pump for the steam injection system is faulty.</p> <ul style="list-style-type: none"> Call Miele.

Problem solving guide

Problem	Possible cause and remedy
A noise can be heard after a cooking process.	<p>The cooling fan is switched on.</p> <p>When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.</p>
The oven has switched itself off.	<p>The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme.</p> <ul style="list-style-type: none"> Switch the oven back on.
Cakes and biscuits are not cooked properly after following the times given in the chart.	<p>A different temperature from the one given in the recipe was used.</p> <ul style="list-style-type: none"> Select the temperature required for the recipe. <p>The ingredient quantities are different from those given in the recipe.</p> <ul style="list-style-type: none"> Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.
Browning is uneven.	<p>The wrong temperature or shelf level was selected.</p> <ul style="list-style-type: none"> There will always be a slight unevenness. If the unevenness is pronounced, check whether the correct temperature and shelf level have been selected.
	<p>The material or colour of the baking tin is not suitable for the oven function.</p> <ul style="list-style-type: none"> With Conventional Heat  light-coloured, shiny tins are less suitable. Use matt, dark-coloured tins.

Problem solving guide

Problem	Possible cause and remedy
<p>The oven lighting switches off after a short time.</p>	<p>The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see "Settings - P 7").</p>
<p>The oven lighting does not switch on.</p>	<p>The halogen lamp needs replacing.</p> <div data-bbox="443 1225 571 1877" style="border: 1px solid black; padding: 5px;"> <p>Danger of burning! Make sure the oven heating elements are switched off and the oven interior is cool.</p> </div> <ul style="list-style-type: none"> ■ Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable. <div data-bbox="719 1626 895 1850" style="text-align: center;">  </div> <ul style="list-style-type: none"> ■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it together with its seal downwards to take it out. ■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Refit the lamp cover together with its seal and turn clockwise to secure. ■ Reconnect the oven to the electricity supply.

After sales service and warranty

After sales service

In the event of any faults which you cannot easily remedy, please contact Miele.

See back cover for contact details.

Please quote the model and serial number of your appliance when contacting Miele.

This information is given on the data plate, visible on the front frame of the oven, with the door fully open.

Warranty

This appliance has a manufacturer's warranty period of 2 years.

For further information, please refer to your warranty booklet.

Electrical connection

Connection data

The required connection data can be found on the data plate located on the oven frame visible when the door is open.

Please ensure this information matches the household mains supply.

When contacting Miele, please quote the following:

- model number,
- serial number,
- connection data (voltage/frequency/maximum rated load).

When replacing the connection cable supplied with another cable, or changing the connection, only cable type H 05 VV-F with a suitable cross-sectional area (CSA) may be used (available from Miele).

⚠ Danger of injury!
All electrical work should be undertaken by a suitably qualified and competent person.
Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

Connection of this appliance should comply with national and local safety regulations.

Connection to a switched socket is recommended as this provides easier access in the case of a service call.
If the switch is not accessible after installation or the appliance is **hard-wired** (depending on country), an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays according to EN 60335).

Electrical connection

Oven

Ovens are supplied for connection with an approx. 1.7 m long 3-core cable for connection to a 230 V, 50 Hz supply.

The wires in the mains lead are coloured as follows:

Green/yellow = earth;

Blue = neutral;

Brown = live

WARNING - THIS APPLIANCE MUST BE EARTHED

Fuse rating is 16 A.

Connection should be made via a fused connection unit or suitable isolator which complies with national and local safety regulations. For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

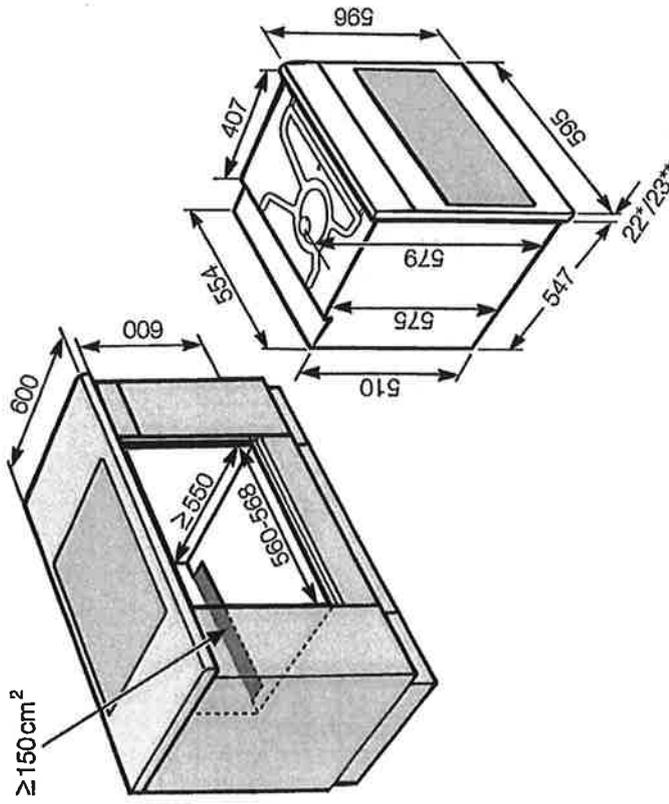
Maximum rated load: see data plate.

Building-in diagrams

Appliance dimensions and unit cut-out

Dimensions are given in mm.

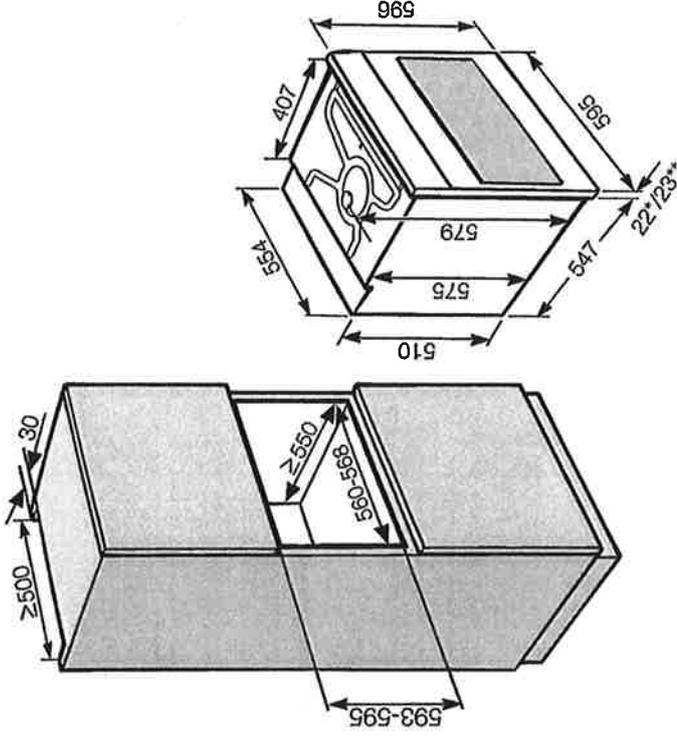
Installation in a base unit



* Ovens with glass front
 ** Ovens with metal front

Building-in diagrams

Installation in a tall unit

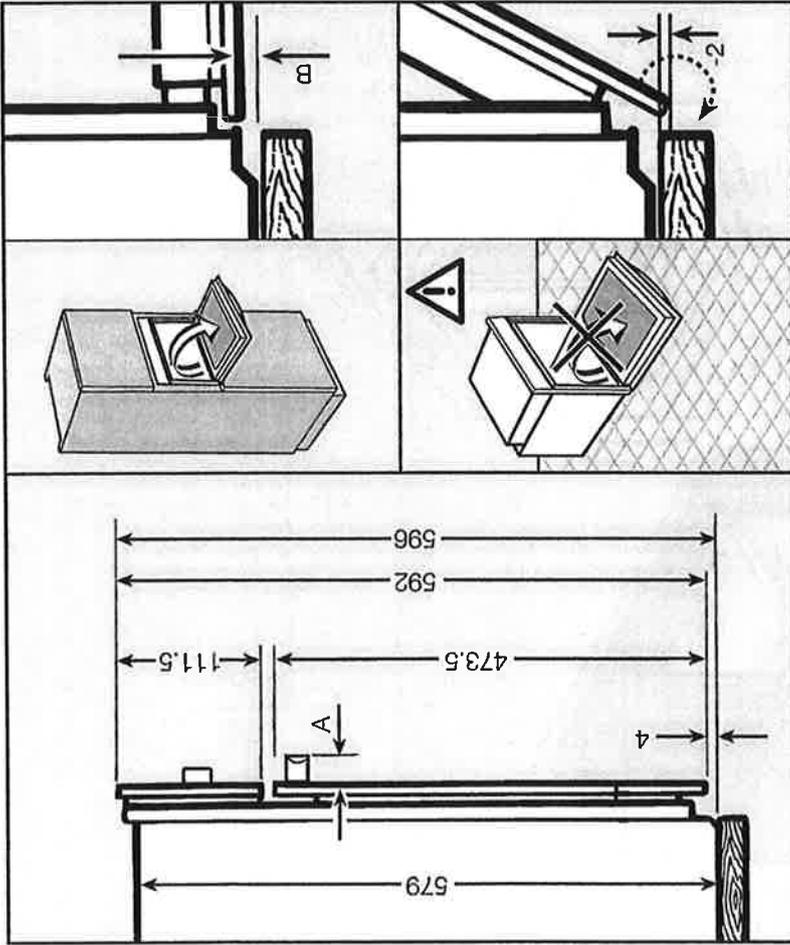


* Ovens with glass front
 ** Ovens with metal front

Building-in diagrams

Front dimensions

Dimensions are given in mm.



A H61xx: 45 mm
H62xx: 42 mm

B Ovens with glass front: 2.2 mm
Ovens with metal front: 1.2 mm

Installing the oven

The oven must be built into its housing unit before it can be used.

In order to function correctly, the oven requires an adequate supply of cool air.

Ensure that the supply of cool air is not impaired:

- do not fit a back panel in the housing unit.
- the unit shelf on which the oven sits must not touch the wall behind it.
- do not fit insulation to the side walls of the housing unit.

Please also ensure that the cool air supply is not unduly heated by other heat sources such as a wood burning stove.

Before installation

- Before connecting the oven to the mains, you must disconnect the power supply to the oven isolator switch.

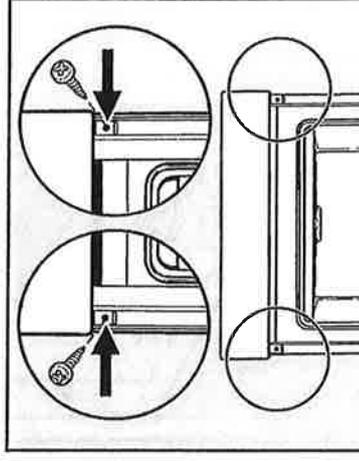
Installing the oven

- Connect the mains cable from the oven to the isolator.

Lifting the oven by the door handle can damage the door. Use the handle recesses on the side of the casing.

It is advisable to remove the door before installing the appliance (see "Cleaning and Care - Removing the door") and remove accessories from the oven cavity. This will make it easier to install in its niche and you will not be tempted to use the handle to carry it.

- Push the oven into the housing unit and align it.
- Open the door (if you have not removed it previously).



- Use the screws supplied to secure the oven to the side walls of the housing unit through the holes in the oven trim.

- Refit the door, if necessary (see "Cleaning and care - Refitting the door").

Miele

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Miele

H6160BP; H6260BP



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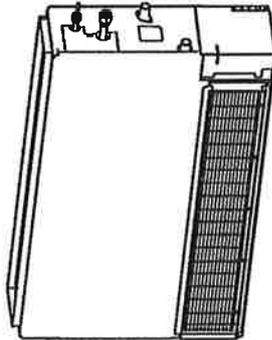
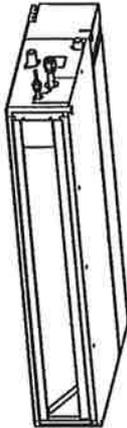
*Fujitsu Air Conditioner – Indoor Unit -
ARTG09LL/ ARTG12LL/ ARTG18LL*

HEAT & COOL MODEL (REVERSE CYCLE)

AIR CONDITIONER
Duct Type

Indoor Unit
ARTG09LL
ARTG12LL
ARTG18LL

OPERATING MANUAL



CAUTION

R410A
REFRIGERANT

This Air Conditioner contains and operates with R410A refrigerant. It is not to be serviced or repaired by untrained persons. Refer to Commissioning, Start, Termination and Local Regulations, Specifications, Labels, Installation & Operation manuals, and the Installation, Maintenance and Service manuals for full product information.

P/N9374379439

KEEP THIS MANUAL FOR FUTURE REFERENCE

FUJITSU GENERAL LIMITED

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SAFETY PRECAUTIONS

• Before using the appliance, read these "SAFETY PRECAUTIONS" thoroughly and operate in the correct way.
• The instructions in this section all relate to safety; be sure to maintain safe operating conditions.
• "DANGER", "WARNING" and "CAUTION" have the following meanings in these instructions:

⚠ DANGER!	This mark indicates procedures which, if improperly performed, are most likely to result in the death or serious injury to the user or service personnel.
⚠ WARNING!	This mark indicates procedures which, if improperly performed, might lead to the death or serious injury of the user or service personnel.
⚠ CAUTION!	This mark indicates procedures which, if improperly performed, might possibly result in personal harm to the user, or damage to property.

- **⚠ DANGER!** Do not attempt to install this air conditioner by yourself.
- This unit contains no user-serviceable parts. Always consult authorized service personnel for repairs.
- When moving, consult authorized service personnel for disconnection and installation of the air conditioner.
- Do not become excessively chilled by staying for many hours in the direct cooling airflow.
- Do not insert fingers or objects into the outlet port or intake grilles.
- Do not start and stop air conditioner operation by turning off the electrical breaker and so on.
- In the event of a malfunction (burning smell, etc.), immediately stop operation, turn off the electrical breaker, and consult authorized service personnel.
- In the event of refrigerant leakage, be sure to keep away from fire or any flammables. (consult an authorized service personnel)

⚠ CAUTION!

- Provide occasional ventilation during use.
- Do not direct air flow at fireplaces or heating apparatus.
- Do not climb on, or place objects on, the air conditioner.
- Do not hang objects from the indoor unit.
- Do not set flower vases or water containers on top of air conditioners.
- Do not expose the air conditioner directly to water.
- Do not operate the air conditioner with wet hands.
- Do not touch the switches with sharp objects.
- Turn off power source when not using the unit for extended periods.
- Always turn off the electrical breaker whenever cleaning the air conditioner or changing the air filter.
- Connection valves become hot during Heating; handle with care.
- Check the condition of the installation stand for damage.
- Do not place animals or plants in the direct path of the air flow.
- When restarting after a long period of disuse in the winter, turn the power switch on at least 12 hours before starting the unit.
- Do not drink the water drained from the air conditioner.
- Do not use in applications involving the storage of foods, plants or animals, precision equipment, or art works.
- Do not apply any heavy pressure to radiator fins.
- Operate only with air filters installed.
- Do not block or cover the intake grille and outlet port.
- Ensure that any electronic equipment is at least 1m away from either the indoor or outdoor units.
- Avoid installing the air conditioner near a fireplace or other heating apparatus.
- When installing the indoor and outdoor units, take precautions to prevent access by infants.
- Do not use inflammable gases near the air conditioner.
- Install the drain hose so that it drains water properly.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

FEATURES AND FUNCTIONS

■ Energy saving and Comfortable function

INVERTER

At the start of operation, large amount of power is used to bring the room quickly to the desired temperature. Afterwards, the unit automatically switches to a low power setting for economic and comfortable operation.

ECONOMY OPERATION

When ECONOMY operation mode is operated, the room temperature will be little higher than the set-temp under cooling mode and lower than set-temp under heating mode. Therefore, the ECONOMY mode is able to save more energy than other normal mode.

SUPER QUIET OPERATION

When the FAN button is used to select QUIET, the indoor unit begins super quiet operation; the indoor unit's airflow is reduced to produce quieter operation.

AUTO CHANGEOVER

The operation mode (cooling, dry, heating) is switched automatically to maintain the set temperature, and the temperature is kept constant at all times.

■ Convenient function

WEEKLY TIMER

Use this timer function to set operating times for each day of the week. Use the DAY OFF setting to switch off timed operation for a selected day in the coming week. Because all days can be set together, the weekly timer can be used to repeat the timer settings for all of the days.

TEMPERATURE SET BACK TIMER

Use this timer function to change the set temperature in the operation times set for each day of the week. This can be used together with other timer settings.

■ Clean function

REMOVABLE AIR FILTER

The indoor unit's air filter can be removed for easy cleaning and maintenance.

MILDEW-RESISTANT FILTER

The AIR FILTER has been treated to resist mildew growth, thus allowing cleaner use and easier care.

■ Remote controller

WIRELESS REMOTE CONTROLLER (OPTION)

The optional wireless remote controller can be used. When you use remote controller, there are following different points as compared with using wired remote controller.

- [The additional function for wireless ones]
- SLEEP
 - TIMER
 - 10°C HEAT

And you can use both wireless and wired remote controller simultaneously. (But function is limited.)

- [The restricted functions for wired ones]
- Weekly timer
 - Temperature set back timer

Option operating instructions not included in this manual, please refer to manual 10.10.

CLEANING AND CARE

⚠ CAUTION!

- Before cleaning the unit, be sure to stop the unit and disconnect the power supply.
- Turn off the electrical breaker.
- A fan operates at high speed inside the unit, and personal injury could result.

- When used for extended periods, the unit may accumulate dirt inside, reducing its performance. We recommend that the unit be inspected regularly, in addition to your own cleaning and care. For more information, consult authorized service personnel.
- When cleaning the unit's body, do not use water hotter than 40°C, harsh abrasive cleansers, or volatile agents like benzene or thinner.
- Do not expose the unit body to liquid insecticides or haltsprays.
- If the unit will not be operated for a period of 1 month or more, be sure to allow the inner parts of the unit to dry thoroughly, in advance, by operating the unit in fan mode for half a day.

Cleaning the Air Filter

- Remove the dust from the air filters by vacuuming or washing them. After washing, allow the air filters to dry thoroughly in an area protected from sunlight.
- Dust can be cleaned from the air filter either with a vacuum cleaner, or by washing the filter in a solution of mild detergent and warm water. If you wash the filter, be sure to allow it to dry thoroughly in a shady place before reinstalling.
- If dirt is allowed to accumulate on the air filter, air flow will be reduced, lowering operating efficiency and increasing noise.

Filter Indicator Reset (A special setting)

- Can be used if set correctly during installation. Please consult authorized serviceman when using this function.
- It lights on when it is time to clean the air filters.

After turning the power on.

- Press the MAINTENANCE button for 2 seconds or more on the remote controller. The filter display will disappear.



Picture instructions on removal and cleaning of air filter included at end of this manual

TROUBLESHOOTING

Instructions relating to heating (*) are applicable only to "HEAT & COOL MODEL" (Reverse Cycle).

In the event of a malfunction (burning smell, etc.), immediately stop operation, turn off the electrical breaker, and consult authorized service personnel.
 Merely turning off the unit's power switch will not completely disconnect the unit from the power source. Always be sure to turn off the electrical breaker to ensure that power is completely off.



WARNING!

Before requesting service, perform the following checks:

Symptom	Problem	See Page
NORMAL FUNCTION Doesn't operate immediately.	<ul style="list-style-type: none"> If the unit is stopped and then immediately started again, the compressor will not operate for about 3 minutes, in order to prevent fuse blowouts. Whenever the electrical breaker is turned off then on again, the protection circuit will operate for about 3 minutes, preventing unit operation during that period. 	—
Noise is heard:	<ul style="list-style-type: none"> During operation and immediately after stopping the unit, the sound of water flowing in the air conditioner's piping may be heard. Also, noise may be particularly noticeable for about 2 to 3 minutes after starting operation (sound of coolant flowing). 	—
Smells:	<ul style="list-style-type: none"> During Heating operation, a sizzling sound may be heard occasionally. This sound is produced by the Automatic Defrosting operation. Some smell may be emitted from the indoor unit. This smell is the result of room smells (furniture, tobacco, etc.) which have been taken into the air conditioner. 	14
Mist or steam are emitted:	<ul style="list-style-type: none"> During Cooling or Dry operation, a thin mist may be seen emitted from the indoor unit. This results from the sudden Cooling of room air by the air emitted from the air conditioner, resulting in condensation and misting. 	—
Airflow is weak or stops:	<ul style="list-style-type: none"> During Heating operation, the outdoor unit's fan may stop, and steam may be seen rising from the unit. This is due to the Automatic Defrosting operation. When Heating operation is started, fan speed is temporarily very low, to allow internal parts to warm up. During Heating operation, if the room temperature rises above the thermostat setting, the outdoor unit will stop, and the indoor unit will operate at very low fan speed. If you wish to warm the room further, set the thermostat to a higher setting. During Heating operation, the unit will temporarily stop operation (between 4 and 15 minutes) as the Automatic Defrosting mode operates. During the Automatic Defrosting operation, will be shown on the remote controller display. The fan may operate at very low speed during Dry operation or when the unit is monitoring the room's temperature. 	14
Water is produced from the outdoor unit:	<ul style="list-style-type: none"> In case of Multi-type unit, if multiple units are operated in different operation modes as shown below, the units operated afterward will stop and will be shown on the remote controller display of the stopped indoor units. Heating mode and cooling mode (or dry mode) Heating mode and fan mode During QUIET operation, the fan will operate at very low speed. In the monitor AUTO operation, the fan will operate at very low speed. 	16
thermo sensor display on the remote controller is flashing.	<ul style="list-style-type: none"> During Heating operation, water may be produced from the outdoor unit due to the Automatic Defrosting operation. The room temperature sensor may be malfunctioning. Please consult authorized service personnel. 	14

TROUBLESHOOTING

Problem	Symptom	See Page
<ul style="list-style-type: none"> Has the circuit breaker been turned off? Has there been a power failure? Has a fuse blown out, or a circuit breaker been tripped? Is the timer operating? 	Doesn't operate at all:	—
<ul style="list-style-type: none"> Is the air filter dirty? Are the air conditioner's intake grills or outlet port blocked? Did you adjust the room temperature settings (thermostat) correctly? Is there a window or door open? In the case of Cooling operation, is a window allowing bright sunlight to enter? (Close the curtains.) In the case of Cooling operation, are there heating apparatus and computers inside the room, or are there too many people in the room? Is the unit set for QUIET operation? 	Poor Cooling (or *Heating) performance:	7 to 10

If the problem persists after performing these checks, or if you notice burning smells, stop operation immediately, turn off electric breaker, and consult with authorized service personnel.

OPERATING TIPS

Instructions relating to heating (*) are applicable only to "HEAT & COOL MODEL" (Reverse Cycle).

*Heating Performance

- This air conditioner operates on the heat-pump principle, absorbing heat from outdoor air and transferring that heat indoors. As a result, the operating performance is reduced as outdoor air temperature drops. If you feel that insufficient heating performance is being produced, we recommend you use this air conditioner in conjunction with another type of heating appliance.

- Heat-pump air conditioners heat your entire room by recirculating air throughout the room, with the result that some time may be required after first starting the air conditioner until the room is heated.

*When Indoor and Outdoor Temperature are High

- When both indoor and outdoor temperatures are high during use of the heating mode, the outdoor unit's fan may stop at times.

*Microcomputer-controlled Automatic Defrosting

- When using the Heating mode under conditions of low outdoor temperature and high humidity, frost may form on the outdoor unit, resulting in reduced operating performance.

In order to prevent this kind of reduced performance, this unit is equipped with a Microcomputer-controlled Automatic Defrosting function. During the defrost cycle, the indoor fan will shutdown and **OFF** will be displayed on the remote controller. It will take anywhere from 4 to 15 minutes before the air conditioner starts up again.

- After heating operation stops, if frost forms on the outdoor unit, the unit will start Automatic Defrosting operation.

At this time, the outdoor unit will automatically stop after operating for a few minutes.

Low Ambient Cooling

- When the outdoor temperature drops, the outdoor unit's fans may switch to Low Speed, or one of the fans may stop intermittently.

Dual Remote Controllers (optional)

An additional remote controller can be added up to the maximum of 2 remote controllers. Either remote controller can control the air conditioner. However, the timer functions cannot be used at the secondary unit.

Group Control

1 remote controller can control up to 16 air conditioners. All of the air conditioners will be operated with the same settings.

Group control cannot be used when using it by the multi type.

OPERATING TIPS

Mode operation: AUTO

COOLING MODEL

- When the room temperature is 2 °C higher than the set temperature, the mode will switch between Cooling and Drying.

HEAT & COOL MODEL (Reverse Cycle)

Auto changeover function

- When AUTO CHANGEOVER is selected, the air conditioner selects the appropriate operation mode (Cooling or Heating) according to your room's present temperature.

- When AUTO CHANGEOVER is first selected, the fan will operate at a low speed for about a few minutes while the unit determines the current conditions of the room and selects the proper operation mode.

If the difference between thermostat setting and actual room temperature is more than +2 °C

→ Cooling operation

If the difference between thermostat setting and actual room temperature is within ±2 °C

→ Determined by outdoor temperature

If the difference between thermostat setting and actual room temperature is more than -2 °C

→ Heating operation

- During the Drying mode operation, the fan will operate at a low speed for a gently cooling effect during which the fan may temporarily stop rotating.

- When the room temperature is near the thermostat setting, the air conditioner will begin monitor operation. In the monitor operation mode, the fan will operate at a low speed. If the room temperature subsequently changes, the air conditioner will once again select the appropriate operation (Heating or Cooling) to adjust the temperature to the value set in the thermostat.

- If the mode automatically selected by the unit is not what you wish, select one of the mode operation (HEAT, COOL, DRY, FAN).

About Mode Operation

- Heating:
 - Use to warm your room.
 - When Heating mode is selected, the air conditioner will operate at very low fan speed for about 3 to 5 minutes, after which it will switch to the selected fan setting. This period of time is provided to allow the indoor unit to warm up before beginning full operation.
 - When the outdoor temperature is very low, frost may form on the outside unit, and its performance may be reduced. In order to remove such frost, the unit will automatically enter the defrost cycle from time to time. During Automatic Defrosting operation, the heat operation will be interrupted.
 - After the start of heating operation, it takes sometime before the room gets warmer.

Cooling:

- Use to cool your room.

Dry:

- Use for gently cooling while dehumidifying your room.
- You cannot heat the room during Dry mode.
- During Dry mode, the unit will operate at low speed; in order to adjust room humidity, the indoor unit's fan may stop from time to time. Also, the fan may operate at very low speed when adjusting room humidity.
- The fan speed cannot be changed manually when Dry mode has been selected.

Fan:

- Use to circulate the air throughout your room.

During Heating mode:

Set the thermostat to a temperature setting that is higher than the current room temperature. The Heating mode will not operate if the thermostat is set lower than the actual room temperature.

During Cooling/Dry mode:

Set the thermostat to a temperature setting that is lower than the current room temperature. The Cooling and Dry modes will not operate if the thermostat is set higher than the actual room temperature (in Cooling mode, the fan alone will operate).

During Fan mode:

You can not use the unit to heat and cool your room.

OPERATING TIPS

AUTO Restart

In Event of Power Interruption

- Should the power supply to the air conditioner be interrupted by a power failure, the air conditioner will restart automatically in the previously selected mode once the power is restored.
- Use of other electrical appliances (electric shaver, etc.) or nearby use of a wireless radio transmitter may cause the air conditioner to malfunction. In this event, temporarily disconnect the power supply, reconnect it, and then use the remote controller to resume operation.

Multi-type Air conditioner

This indoor unit can be connected to a multi-type outdoor unit. The multi-type air conditioner allows multiple indoor units to be operated in multiple locations. The indoor units may be operated simultaneously, in accordance with their respective output.

Simultaneous Use of Multiple Units

Instructions relating to Inverter (☆) are applicable only to "INVERTER MODEL".

- When using a multi-type air conditioner, the multiple indoor units can be operated simultaneously, but when 2 or more indoor units of the same group are operated simultaneously, the heating and cooling efficiency will be less than when a single indoor unit is used alone. Accordingly, when you wish to use more than 1 indoor unit for cooling at the same time, the use should be concentrated at night and other times when less output is required. In the same way, when multiple units are used simultaneously for heating, it is recommended that they be used in conjunction with other auxiliary space heaters, as required.
- Seasonal and outdoor temperature conditions, the structure of the rooms and the number of persons present may also result in differences of operating efficiency. We recommend that you try various operating patterns in order to confirm the level of heating and cooling output provided by your units, and use the units in the way that best matches your family's lifestyle.
- If you discover that 1 or more units delivers a low level of cooling or heating during simultaneous operation, we recommend that you stop simultaneous operation of the multiple units.
- Operation cannot be done in the following different operating modes.
 - If the indoor unit is instructed to do an operating mode that it cannot perform, **Er03** will be shown on the remote controller display and the unit will go into the standby mode.
 - Heating mode and cooling mode (or dry mode)
 - Heating mode and fan mode
 - Cooling mode and dry mode
 - Cooling mode and fan mode
 - Dry mode and fan mode
 - The operating mode (heating mode or cooling (dry) mode) of the outdoor unit will be determined by the operating mode of the indoor unit that was operated first. If the indoor unit was started in fan mode, the operating mode of the outdoor unit will not be determined. For example, if indoor unit (A) was started in fan mode and then indoor unit (B) was then operated in heating mode, indoor unit (A) would temporarily start operation in fan mode but when indoor unit (B) started operating in heating mode, **Er03** will be shown on the unit (A) remote controller display and it would go into standby mode. Indoor unit (B) would continue to operate in heating mode.

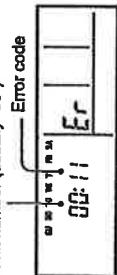
Notice

- During use of the heating mode, the outdoor unit will occasionally commence the defrost operation for brief periods. During the defrosting operation, if the user sets the indoor unit for heating again, the defrosting mode will continue, and the heating operation will begin after completion of defrosting, with the result that some time may be required before warm air is emitted.
- During use of the heating mode, the top of the indoor unit may become warm, but this is due to the fact that coolant is circulated through the indoor unit even when it is stopped; it is not a malfunction.

SELF-DIAGNOSIS

When "Er" in Temperature Display is displayed, inspection of the air conditioning system is necessary. Please consult authorized service personnel.

Unit number (usually "00")



ex. Self-diagnosis check

Air Conditioner Filter Removal and Cleaning Procedure



Figure 1; Access Panel Appearance

Step 1

First locate the access panel to the relevant air conditioning unit. An example of how the panel looks is shown in Figure one.

Step 2

Using a ladder, turn the both nuts 90 degrees with a screw driver whilst holding the panel up. Once screws undone, gently release the panel and let it hang.

Warning: Keep your head clear of the swing path of the panel when releasing it

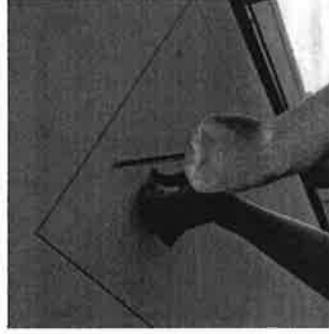


Figure 2: Panel Release Nuts

Step 3

Locate the air filter inside the access hatch. It is at the back of the unit as shown in Figure three.



Figure 3: View of inside of access panel

Step 4

Un-clip the filter at all four corners and then remove it from the access hatch. Clip locations are marked on to Figure four.



Figure 4: Air filter being removed from hatch

Step 5

Remove any loose dust and dirt then wash the filter with clean water. Then leave the filter out to air dry in an area protected from sunlight.

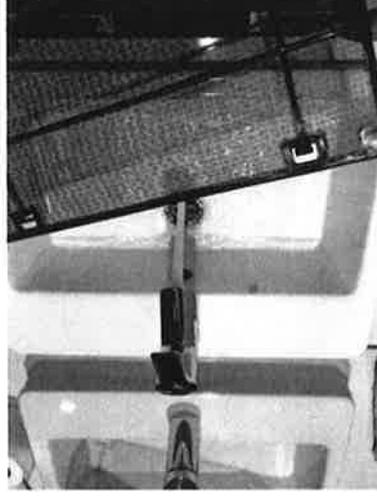
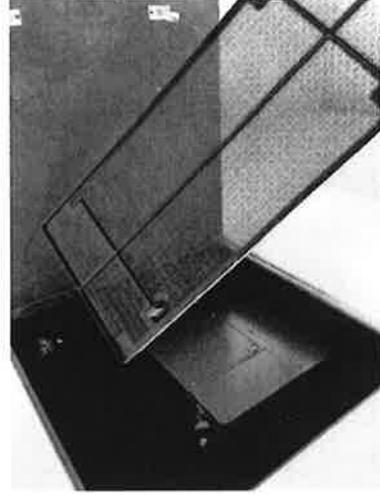


Figure 5: Washing the filter with clean water

Step 6

Reverse **Step 3** and **Step 2** to re-install the air filter and close the access panel.

Warning: Do not run the air conditioner until the filter has been re-installed



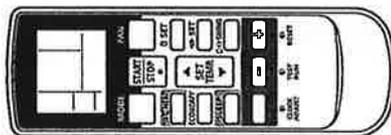
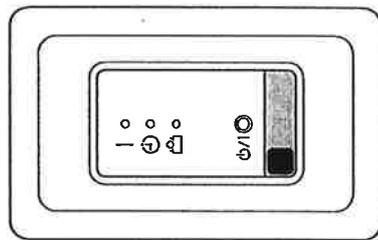
10.9

*Fujitsu IR Receiver Unit Operation Manual –
P/N9378629042*

IR RECEIVER UNIT

(for DUCT TYPE INDOOR UNIT)

OPERATING MANUAL
BEDIENUNGSANLEITUNG
MODE D'EMPLOI
MANUAL DE FUNCIONAMIENTO
MANUALE DI ISTRUZIONI
ΕΓΧΕΙΡΙΔΙΟ ΛΕΙΤΟΥΡΓΙΑΣ
MANUAL DE INSTRU OES
РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ
KULLANMA KİTABI



English Deutsch Français Español Italiano Eλληνικά Português Русский Türkçe

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FEATURES AND FUNCTIONS	2	10 °C HEAT OPERATION	9
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MANUAL AUTO OPERATION	8	OPERATING TIPS	12

SAFETY PRECAUTIONS

- Before using the appliances, read these "PRECAUTIONS" thoroughly and operate in the correct way.
- The instructions in this section all relate to safety; be sure to maintain safe operating conditions.
- "WARNING" and "CAUTION" have the following meanings in these Instructions:

WARNING

This mark indicates procedures which, if improperly performed, might lead to the death or serious injury of the user.

- Do not attempt to install this air conditioner by yourself.
- This unit contains no user-serviceable parts. Always consult authorized service personnel for repairs.
- When moving, consult authorized service personnel for disconnection and installation of the unit.
- Do not become over-exposed to cold air by staying in the direct path of the airflow of the air conditioner for extended periods of time.
- Do not insert fingers or objects into the outlet port or intake grilles.
- Do not start and stop air conditioner operation by disconnecting the power supply cord and so on.
- Take care not to damage the power supply cord.
- In the event of a malfunction (burning smell, etc.), immediately stop operation, turn off the electrical breaker, and consult authorized service personnel.

CAUTION

This mark indicates procedures which, if improperly performed, might possibly result in personal harm to the user or damage to property.

- Provide occasional ventilation during use.
- Do not direct air flow at fireplaces or heating apparatus.
- Do not climb on, or place objects on, the air conditioner.
- Do not hang objects from the indoor unit.
- Do not set flower vases or water containers on top of air conditioners.
- Do not expose the air conditioner directly to water.
- Do not operate the air conditioner with wet hands.
- Turn off power source when not using the unit for extended periods.
- Always turn off the electrical breaker whenever cleaning the air conditioner or changing the air filter.
- Connection valves become hot during Heating; handle with care.
- When restarting after a long period of disuse in the winter, turn the power switch on at least 12 hours before starting the unit.
- Check the condition of the installation stand for damage.
- Do not place animals or plants in the direct path of the air flow.
- Do not drink the water drained from the air conditioner.
- Do not use in applications involving the storage of foods, plants or animals, precision equipment, or art works.
- Do not apply any heavy pressure to radiator fins.
- Operate only with air filters installed.
- Do not block or cover the intake grille and outlet port.
- Ensure that any electronic equipment is at least 1m away from either the indoor or outdoor units.
- Avoid installing the air conditioner near a fireplace or other heating apparatus.
- When installing the indoor and outdoor units, take precautions to prevent access by infants.
- Do not use inflammable gases near the air conditioner.

KEEP THIS MANUAL FOR FUTURE REFERENCE
DIESE ANLEITUNG BITTE SORGFÄLTIG AUFBEWAHREN
CONSERVEZ CE MODE D'EMPLOI AFIN DE POUVOIR VOUS Y RÉFÉRER ULTÉRIEUREMENT
GUARDE ESTE MANUAL PARA PODERLO CONSULTAR EN EL FUTURO
CONSERVARE QUESTO MANUALE PER OGNI EVENTUALE FUTURO RIFERIMENTO
ΚΡΑΤΗΣΤΕ ΤΟ ΕΓΧΕΙΡΙΔΙΟ ΓΙΑ ΜΕΛΛΟΝΤΙΚΗ ΑΝΑΦΟΡΑ
GUARDE ESTE MANUAL PARA CONSULTA POSTERIOR
СОХРАНИТЕ НАСТОЯЩЕЕ РУКОВОДСТВО ДЛЯ БУДУЩИХ ССЫЛОК
BU KILAVUZU, DAHA SONRA BAŞVURİMAK ÜZERE SAKLAYIN

FEATURES AND FUNCTIONS

ECONOMY OPERATION

Limits the maximum operation current, and performs operation with the power consumption suppressed. When economy operation mode is operated, the room temperature will be little higher than the set-temp under cooling mode and lower than set-temp under heating mode. Therefore, the economy mode is able to save more energy than other normal mode.

AUTO CHANGEOVER

The operation mode (cooling, dry, heating) is switched automatically to maintain the set temperature, and the temperature is kept constant at all times.

10 °C HEAT OPERATION

The room temperature can be set to go no longer than 10°C, thus ensuring that the room does not get too cold when no occupied.

PROGRAM TIMER

The program timer allows you to integrate OFF timer and ON timer operations in a single sequence. The sequence can involve 1 transition from OFF timer to ON timer, or from ON timer to OFF timer, within a 24-hour period.

SLEEP TIMER

When the "SLEEP" button is pressed during Heating mode, the air conditioner's temperature setting is gradually lowered during the period of operation; during cooling mode, the temperature setting is gradually raised during the period of operation. When the set time is reached, the unit automatically turns off.

WIRELESS REMOTE CONTROLLER

The Wireless Remote Controller allows convenient control of air conditioner operation.

HORIZONTAL AIRFLOW: COOLING/ DOWNWARD AIRFLOW: HEATING

For cooling, use horizontal airflow so the cool air does not blow directly on the occupants in the room. For heating, use downward airflow to send powerful, warm air to the floor and create a comfortable environment.

OMNI-DIRECTIONAL AIR FLOW (SWING OPERATION)

3-dimensional control over air direction swing is possible through dual use of both an UP/DOWN air direction swing and RIGHT/LEFT air direction swing. Since UP/DOWN air direction flaps operate automatically according to the operating mode of the unit, it is possible to set air direction based on the operating mode.

IMPORTANCE

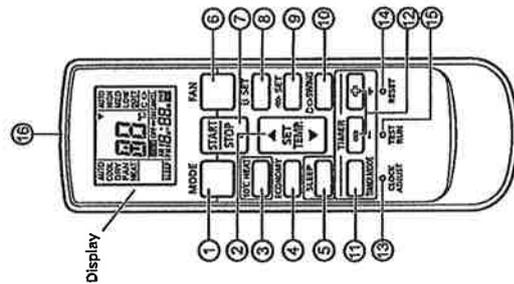
You can use both wired and wireless remote controller simultaneously. But function is limited.

[The restricted functions for wireless remote controller ones]

- SLEEP TIMER
- TIMER
- 10 °C HEAT OPERATION

NAME OF PARTS

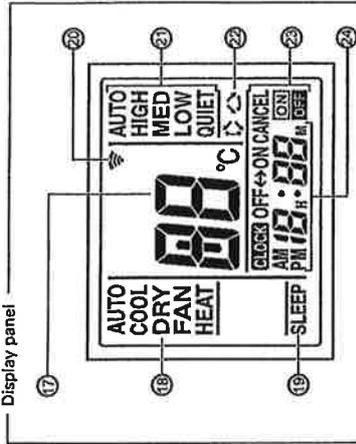
Remote controller



- ① "MODE" button
- ② "SET TEMP. (▲ / ▼)" button
- ③ "10 °C HEAT" button
- ④ "ECONOMY" button
- ⑤ "SLEEP" button
- ⑥ "FAN" button
- ⑦ "START/STOP" button
- ⑧ "SET" button (Vertical)
- ⑨ "SET" button (Horizontal)
- ⑩ "SWING" button
- ⑪ "TIMER MODE" button
- ⑫ "TIMER SET (□ / □)" button
- ⑬ "CLOCK ADJUST" button
- ⑭ "RESET" button
- ⑮ "TEST RUN" button

- This button is used when installing the conditioner, and should not be used under normal conditions, as it will cause the air conditioner's temperature function to operate incorrectly.
- If this button is pressed during normal operation, the unit will switch to test operation mode, and the receiver unit control panel's OPERATION Indicator Lamp (green) and TIMER Indicator Lamp (orange) will begin to flash simultaneously.
- To stop the test operation mode, press the "START/STOP" button to stop the air conditioner.

Display panel

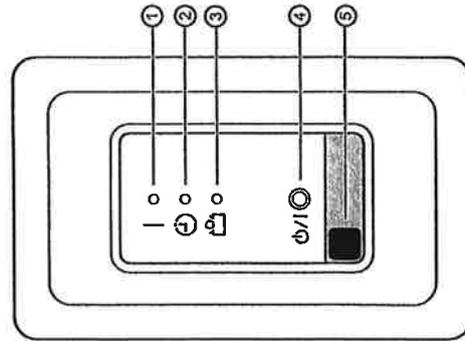


To facilitate explanation, the accompanying illustration has been drawn to show all possible indicators; in actual operation, however, the display will only show those indicators appropriate to the current operation.

- ⑮ Signal Transmitter
- ⑰ Temperature SET Display
- ⑱ Operation Mode Display
- ⑲ SLEEP Display
- ⑳ Transmit Indicator
- ㉑ Fan Speed Display
- ㉒ SWING Display
- ㉓ Timer Mode Display
- ㉔ Clock Display

Some indoor units may not be equipped with the functions corresponding to all of the buttons on this remote controller. The indoor unit will beep and the OPERATION, TIMER and ECONOMY lamp flash when a remote controller button is pressed if the function is not available.

Receiver unit control panel



- ① OPERATION indicator lamp (GREEN)
- ② TIMER indicator lamp (ORANGE)
- ③ ECONOMY indicator lamp (GREEN)
- ④ "MANUAL AUTO" button
- ⑤ REMOTE CONTROL SIGNAL RECEIVER

PREPARATION

CAUTION

- Take care to prevent infants from accidentally swallowing batteries.
- When not using the Remote Controller for an extended period, remove the batteries to avoid possible leakage and damage to the unit.
- If leaking battery fluid comes in contact with your skin, eyes, or mouth, immediately wash with copious amounts of water, and consult your physician.
- Dead batteries should be removed immediately and disposed of properly, either in a battery collection receptacle or to the appropriate authority.
- Do not attempt to recharge dry batteries.

Load Batteries (R03/LR03 x 2)

- 1 Press and slide the battery compartment lid on the reverse side to open it.

Slide in the direction of the arrow while pressing the  mark.



- 2 Insert batteries.

Be sure to align the battery polarities (+)(-) correctly.

- 3 Close the battery compartment lid.

Set the Current time

- 1 Press the "CLOCK ADJUST" button.

Use the tip of a ball-point pen or other small object to press the button.

- 2 Use the "TIMER SET ( / )" buttons to adjust the clock to the current time.

 button: Press to advance the time.

 button: Press to reverse the time.

(Each time the buttons are pressed, the time will be advanced/reversed in 1 minute increments; hold the buttons depressed to change the time quickly in 10 minute increments.)

- 3 Press the "CLOCK ADJUST" button again.

This completes the time setting and starts the clock.

To Use the Remote Controller

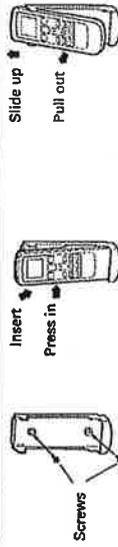
- The Remote Controller must be pointed at remote control signal receiver to operate correctly.

- Operating Range: About 5 m.

- When a signal is properly received by the receiver unit control panel, some lamp will be flashed.

- If no lamp is flashed, press the Remote Controller button again.

Remote Controller Holder



- ① Mount the Holder.
- ② Set the Remote Controller.
- ③ To remove the Remote Controller (when use at hand).

Never mix new and used batteries, or batteries of different types. Batteries should last about 1 year under normal use. If the Remote Controller's operating range becomes appreciably reduced, replace the batteries and press the "RESET" button with the tip of a ballpoint pen or other small object.

OPERATION

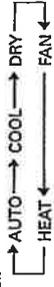
To Select Mode Operation

- 1 Press the "START/STOP" button.

The receiver unit control panel's OPERATION Indicator Lamp (green) will light.
The air conditioner will start operating.

- 2 Press the "MODE" button to select the desired mode.

Each time the button is pressed, the mode will change in the following order.



About 3 seconds later, the entire display will reappear.

To Set the Room temperature

- Press the "SET TEMP. ( / )" button.

 button: Press to raise the temperature setting.

 button: Press to lower the temperature setting.

- Temperature setting range:

AUTO 18 - 30 °C

Heating 15 - 30 °C

Cooling/Dry 18 - 30 °C

The temperature cannot be used to set room temperature during the FAN mode (the temperature will not appear on the Remote Controller's Display).

About 3 seconds later, the entire display will reappear.

The set temperature should be considered a standard value, and may differ somewhat from the actual room temperature.

To Set the Fan Speed

- Press the "FAN" button.

Each time the button is pressed, the fan speed changes in the following order:



About 3 seconds later, the entire display will reappear.

When set to AUTO:

Heating: Fan operates so as to optimally circulate warmed air.

However, the fan will operate at very low speed when the temperature of the air issued from the indoor unit is low.

Cooling: As the room temperature approaches that of the temperature setting, the fan speed becomes slower.

Fan: The fan runs at the low fan speed.

The fan will operate at a very low setting during Monitor operation and at the start of the Heating mode.

NOTES

- The QUIET is not available depending on the model. Please refer to the operating manual for the indoor unit.

QUIET Operation

When set to Quiet:

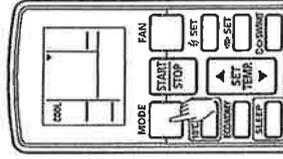
QUIET operation begins. The indoor unit's airflow will be reduced for quieter operation.

- QUIET operation cannot be used during DRY mode. (The same is true when dry mode is selected during AUTO mode operation.)

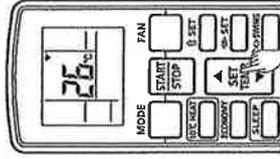
- During Quiet operation, Heating and Cooling performance will be reduced somewhat. If the room does not warm up/cool down when using QUIET Operation, please adjust the air conditioner's Fan Speed.

NOTES

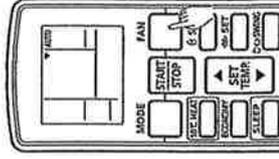
- The QUIET operation is not available depending on the model. Please refer to the operating manual for the indoor unit.



Example: When set to COOL.



Example: When set to 26 °C.



Example: When set to AUTO.

OPERATION

To Stop Operation

Press the "START/STOP" button.

The OPERATION Indicator Lamp (green) will go out.

About AUTO CHANGEOVER Operation

AUTO: ● When AUTO CHANGEOVER operation first selected, the fan will operate at very low speed for about 1 minute, during which time the unit detects the room conditions and selects the proper operating mode.

If the difference between temperature setting and actual room temperature is more than +2 °C
→ Cooling or dry operation
(Monitor operation may be selected if the outdoor temperature is low.)

If the difference between temperature setting and actual room temperature is within ±2 °C
→ Monitor operation

If the difference between temperature setting and actual room temperature is more than -2 °C
→ Heating operation
(Monitor operation may be selected if the outdoor temperature is high.)

● When the air conditioner has adjusted your room's temperature to near the temperature setting, it will begin monitor operation. In the monitor operation mode, the fan will operate at low speed. If the room temperature subsequently changes, the air conditioner will once again select the appropriate operation (Heating, Cooling) to adjust the temperature to the value set in the temperature.

(The monitor operation range is ±2 °C relative to the temperature setting.)

● If the mode automatically selected by the unit is not what you wish, select one of the mode operation (HEAT, COOL, DRY, FAN).

About Mode Operation

Heating: ● Use to warm your room.

● When Heating mode is selected, the air conditioner will operate at very low fan speed for about 3 to 5 minutes, after which it will switch to the selected fan setting. This period of time is provided to allow the indoor unit to warm up before beginning full operation.

● When the room temperature is very low, frost may form on the outside unit, and its performance may be reduced. In order to remove such frost, the unit will automatically enter the defrost cycle from time to time. During Automatic Defrosting operation, the OPERATION Indicator Lamp (green) will flash, and the heat operation will be interrupted.

● After the start of heating operation, it takes some time before the room gets warmer.

Cooling: ● Use to cool your room.

● Use for gently cooling while dehumidifying your room.

● You cannot heat the room during Dry mode.

● During Dry mode, the unit will operate at low speed; in order to adjust room humidity, the indoor unit's fan may stop from time to time. Also, the fan may operate at very low speed when adjusting room humidity.

● The fan speed cannot be changed manually when Dry mode has been selected.

Fan: ● Use to circulate the air throughout your room.

TIMER OPERATION

Before using the timer function, be sure that the Remote Controller is set to the correct current time (see P. 4). If the indoor unit is connected to a wired remote controller, the wireless remote controller cannot be used to set the timer.

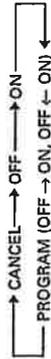
To Use the ON timer or OFF timer

1 Press the "START/STOP" button (if the unit is already operating, proceed to step 2).

The receiver unit control panel's OPERATION Indicator Lamp (green) will light.

2 Press the "TIMER MODE" button to select the OFF timer or ON timer operation.

Each time the button is pressed the timer function changes in the following order:



The receiver unit control panel's TIMER Indicator Lamp (orange) will light.

3 Use the "TIMER SET ([] / [])" buttons to adjust the desired OFF time or ON time.

Set the time while the time display is flashing (the flashing will continue for about 5 seconds).

[] button: Press to advance the time.

[] button: Press to reverse the time.

About 5 seconds later, the entire display will reappear.

To Use the Program timer

1 Press the "START/STOP" button (if the unit is already operating, proceed to step 2).

The receiver unit control panel's OPERATION Indicator Lamp (green) will light.

2 Set the desired times for OFF timer and ON timer.

See the section "To Use the ON timer or OFF timer" to set the desired mode and times.

About 3 seconds later, the entire display will reappear.

The receiver unit control panel's TIMER Indicator Lamp (orange) will light.

3 Press the "TIMER MODE" button to select the PROGRAM timer operation (OFF → ON or OFF ← ON will display).

The display will alternately show "OFF timer" and "ON timer", then change to show the time setting for the operation to occur first.

● The program timer will begin operation. (If the ON timer has been selected to operate first, the unit will stop operating at this point.)

About 5 seconds later, the entire display will reappear.

About the Program timer

● The program timer allows you to integrate OFF timer and ON timer operations in a single sequence. The sequence can involve 1 transition from OFF timer to ON timer, or from ON timer to OFF timer, within a 24 hour period.

● The first timer function to operate will be the one set nearest to the current time. The order of operation is indicated by the arrow in the Remote Controller's Display (OFF → ON, or OFF ← ON).

● One example of Program timer use might be to have the air conditioner automatically stop (OFF timer) after you go to sleep, then start (ON timer) automatically in the morning before you arise.

To Cancel the Timer

Use the "TIMER MODE" button to select "CANCEL".

The air conditioner will return to normal operation.

To Change the Timer Settings

Perform steps 2 and 3.

To Stop Air Conditioner Operation while the Timer is Operating

Press the "START/STOP" button.

To Change Operating Conditions

If you wish to change operating conditions (Mode, Fan Speed, Temperature Setting, QUIET mode), after making the timer setting, wait until the entire display reappears, then press the appropriate buttons to change the operating condition desired.

To Cancel the Timer

Use the "TIMER MODE" button to select "CANCEL".

The air conditioner will return to normal operation.

To Change the Timer Settings

1. Follow the instructions given in the section "To Use the ON Timer or OFF Timer" to select the timer setting you wish to change.

2. Press the "TIMER MODE" button to select either OFF → ON or OFF ← ON.

To Stop Air Conditioner Operation while the Timer is Operating

Press the "START/STOP" button.

To Change Operating Conditions

If you wish to change operating conditions (Mode, Fan Speed, Temperature Setting, QUIET mode), after making the timer setting, wait until the entire display reappears, then press the appropriate buttons to change the operating condition desired.

SLEEP TIMER OPERATION

Unlike other timer functions, the SLEEP timer is used to set the length of time until air conditioner operate is stopped. If the indoor unit is connected to a wired remote controller, the wireless remote controller cannot be used to set the sleep timer.

To Use the SLEEP Timer

While the air conditioner is operating or stopped, press the "SLEEP" button.

The receiver unit control panel's OPERATION Indicator Lamp (green) lights and the TIMER Indicator Lamp (orange) light.

To Change the Timer Settings

Press the "SLEEP" button once again and set the time using the "TIMER SET () / ()" buttons.

- ▶ button: Press to advance the time.
- ◀ button: Press to reverse the time.

About 5 seconds later, the entire display will reappear.

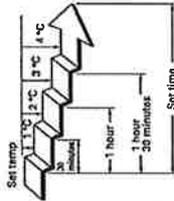
About the SLEEP Timer

To prevent excessive warming or cooling during sleep, the SLEEP timer function automatically modifies the temperature setting in accordance with the set time. When the set time has elapsed, the air conditioner completely stops.

During Heating operation:

When the SLEEP timer is set, the temperature setting is automatically lowered 1 °C every 30 minutes. When the temperature has been lowered a total of 4 °C, the temperature setting at that time is maintained until the set time has elapsed, at which time the air conditioner automatically turns off.

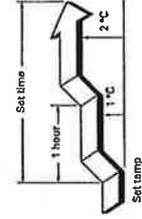
SLEEP timer setting



During Cooling/Dry operation:

When the SLEEP timer is set, the temperature setting is automatically raised 1 °C every 1 hour. When the temperature has been raised a total of 2 °C, the temperature setting at that time is maintained until the set time has elapsed, at which time the air conditioner automatically turns off.

SLEEP timer setting



MANUAL AUTO OPERATION

Use the MANUAL AUTO operation in the event the remote controller is lost or otherwise unavailable.

How To Use the Main Unit Controls

Press the "MANUAL AUTO" button within 10 seconds from 3 seconds on the receiver unit control panel.

To stop operation, press the "MANUAL AUTO" button within 10 seconds from 3 seconds once again.

- When the air conditioner is operated with the controls on the receiver unit, it will operate under the same mode as the AUTO mode selected on the remote controller.
However, about Multi-type Air conditioner, the Heat pump model will follow the operating mode of the other indoor unit.
- The fan speed selected will be "AUTO" and the temperature setting will be 24 °C.

ECONOMY OPERATION

Begin Air Conditioner operation before performing this procedure.

To Use the ECONOMY Operation

Press the "ECONOMY" button.

The ECONOMY Indicator Lamp (green) will light. Economy operation begins.

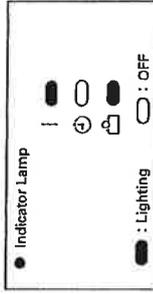
To Stop the ECONOMY Operation

Press the "ECONOMY" button again.

The ECONOMY Indicator Lamp (green) will go out. Normal operation begins.

About ECONOMY Operation

- At the maximum output, ECONOMY Operation is approximately 70% of normal air conditioner operation for cooling and heating. (Single-Type)
- At the maximum output, ECONOMY OPERATION (All indoor unit) is approximately 70% of normal air conditioner operation for cooling and heating. (Multi-Type)
- During ECONOMY operation, the temperature setting automatically changes according to the temperature to avoid Unnecessary cooling and heating for the most economical operation.
- If the room is not cooled (or heated) well during economy operation, select normal operation.
- During the monitor period in the AUTO mode, the air conditioner operation will not change to ECONOMY operation even if ECONOMY operation is selected by pressing the "ECONOMY" operation button.
- When economy operation mode is operated, the room temperature will be little higher than the set-temp under cooling mode and lower than set-temp under heating mode. Therefore, the economy mode is able to save more energy than other normal mode.



10 °C HEAT OPERATION

The room temperature can be maintained at 10°C by pressing the "10 °C HEAT" button so as to prevent the room temperature from falling too far.

To use 10 °C HEAT OPERATION

Press the "10 °C HEAT" button

The OPERATION indicator lamp (green) will go out, and the ECONOMY indicator lamp (green) will light.

To stop 10 °C HEAT OPERATION

Press the "START/STOP" button

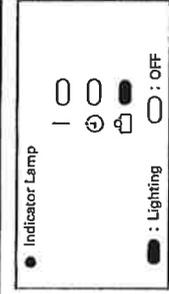
Then the OPERATION stops and the ECONOMY indicator lamp (green) will go out.

About the 10 °C HEAT OPERATION

- The 10 °C HEAT OPERATION will not operate if the room temperature is high enough.

NOTES

- The 10 °C HEAT OPERATION is not available depending on the model. Please refer to the operating manual for the indoor unit.



While 10 °C HEAT OPERATION is in progress, only Airflow Direction Set can be used.

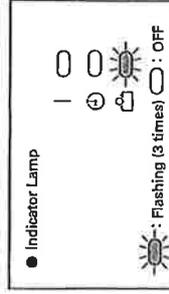
FILTER INDICATOR RESET

It lights on if the filter became dirty.

Clean the filter referring to "CLEANING AND CARE (indoor unit operating manually)". After cleaning, press the "MANUAL AUTO" button (indoor unit) for 2 seconds or less on the receiver unit control panel.

NOTES

- As the factory setting, FILTER SIGN is not displayed. Please consult authorized service personnel when you want to display FILTER SIGN.



CLEANING AND CARE

CAUTION

- Before cleaning the unit, be sure to stop the unit and disconnect the power supply.
- Turn off the electrical breaker.
- A fan operates at high speed inside the unit, and personal injury could result.

- When used for extended periods, the unit may accumulate dirt inside, reducing its performance. We recommend that the unit be inspected regularly, in addition to your own cleaning and care. For more information, consult authorized service personnel.
- When cleaning the unit's body, do not use water hotter than 40 °C, harsh abrasive cleansers, or volatile agents like benzene or thinner.
- Do not expose the unit body to liquid insecticides or hairsprays.
- If the unit will not be operated for a period of 1 month or more, be sure to allow the inner parts of the unit to dry thoroughly, in advance, by operating the unit in fan mode for half a day.

Cleaning the Air Filter

- Dust can be cleaned from the air filter either with a vacuum cleaner, or by washing the filter in a solution of mild detergent and warm water. If you wash the filter, be sure to allow it to dry thoroughly in a shady place before reinstalling.
- If dirt is allowed to accumulate on the air filter, air flow will be reduced, lowering operating efficiency and increasing noise.

SELECTING THE REMOTE CONTROLLER SIGNAL CODE

When 2 or more air conditioners are installed in a room and the remote controller is operating an air conditioner other than the one you wish to set, change the signal code of the remote controller to operate only the air conditioner you wish to set (4 selections possible).
When 2 or more air conditioners are installed in a room, please contact your retailer to set the individual air conditioner signal codes.

Selecting the Remote controller Signal Code

Use the following steps to select the signal code of the remote controller. (Note that the air conditioner cannot receive a signal code if the air conditioner has not been set for the signal code.)

- 1 Press the "START/STOP" button until only the clock is displayed on the remote controller display.
- 2 Press the "MODE" button for at least 5 seconds to display the current signal code (initially set to R1).
- 3 Press the "SET TEMP. (▲ / ♥)" buttons to change the signal code between R1-b-c-d. Match the code on the display to the air conditioner signal code.
- 4 Press the "MODE" button again to return to the clock display. The signal code will be changed.

If no buttons are pressed within 30 seconds after the signal code is displayed, the system returns to the original clock display. In this case, start again from step 1.

The air conditioner signal code is set to A prior to shipment. Contact your retailer to change the signal code.

The remote controller resets to signal code A when the batteries in the remote controller are replaced. If you use a signal code other than signal code A, reset the signal code after replacing the batteries.
If you do not know the air conditioner signal code setting, try each of the signal codes (R1-b-c-d) until you find the code which operates the air conditioner.

TROUBLESHOOTING

WARNING

- In the event of a malfunction (burning smell, etc.), immediately stop operation, turn off the electrical breaker and consult authorized service personnel.
- Merely turning off the unit's power switch will not completely disconnect the unit from the power source.
- Always be sure to turn off the electrical breaker to ensure that power is completely off.

NORMAL FUNCTION	Symptom	Problem	See Page
	Doesn't operate immediately:	<ul style="list-style-type: none"> • If the indoor unit is stopped and then immediately started again, the compressor will not operate for about 3 minutes; in order to prevent fuse blowouts. • Whenever the electrical breaker is turned off then on again the protection circuit will operate for about 3 minutes, preventing unit operation during that period. 	—
	Noise is heard:	<ul style="list-style-type: none"> • During operation or immediately after stopping the unit, the sound of water flowing in the air conditioner's piping may be heard. Also, noise may be particularly noticeable for about 2 to 3 minutes after starting operation (sound of refrigerant flowing). • During operation, a slight squeaking sound may be heard. This is the result of minute expansion and contraction of the front panel due to temperature changes. 	—
	Smells:	<ul style="list-style-type: none"> • During Heating operation, a sizzling sound may be heard occasionally. This sound is produced by the Automatic Defrosting operation. • Some smell may be emitted from the indoor unit. This smell is the result of room smells (furniture, tobacco, etc.) which have been taken into the indoor unit. 	12
	Mist or steam is emitted:	<ul style="list-style-type: none"> • During Cooling or Dry operation, a thin mist may be seen emitted from the indoor unit. This results from the sudden Cooling of room air by the cool air emitted from the indoor unit, resulting in condensation and misting. 	—
	Airflow is weak or stops:	<ul style="list-style-type: none"> • During Heating operation, the outdoor unit's fan may stop, and steam may be seen rising from the unit. This is due to Automatic Defrosting operation. • When Heating operation is started, fan speed is temporarily very low, to allow internal parts to warm up. • During Heating operation, if the room temperature rises above the temperature setting, the outdoor unit will stop, and the indoor unit will operate at very low fan speed. If you wish to warm the room further, set the temperature for a higher setting. 	12
		<ul style="list-style-type: none"> • During Heating operation, the indoor unit will temporarily stop operation (between 7 and 15 minutes) as the Automatic Defrosting mode operates. During Automatic Defrosting operation, the OPERATION Indicator Lamp will flash. 	6
		<ul style="list-style-type: none"> • During QUIET operation, the fan will operate at very low speed. • In the monitor of AUTO operation, the fan will operate at very low speed. 	5
		<ul style="list-style-type: none"> • In case of Multi-type unit, if multiple units are operated in different operation modes as shown below, the units operated afterward will stop and the OPERATION Indicator Lamp (green) will flash. Heating mode and cooling mode (or dry mode) Heating mode and fan mode 	6
	Water is produced from the outdoor unit:	<ul style="list-style-type: none"> • During Heating operation, water may be produced from the outdoor unit due to Automatic Defrosting operation. 	13
			12

TROUBLESHOOTING

CHECK ONCE MORE	Symptom	Items to check	See Page
	Doesn't operate at all:	<ul style="list-style-type: none"> Has the circuit breaker been turned off? Has there been a power failure? Has a fuse blown out, or a circuit breaker been tripped? 	—
	Poor Cooling (or Heating) performance:	<ul style="list-style-type: none"> Is the timer operating? Is the Air Filter dirty? Are the air conditioner's intake grille or outlet port blocked? Did you adjust the room temperature settings (temperature) correctly? Is there a window or door open? In the case of Cooling operation, is a window allowing bright sunlight to enter? (Close the curtains.) In the case of Heating operation, are there heating apparatus and computers inside the room, or are there too many people in the room? 	7 - 8
	The unit operates differently from the Remote Controller's setting:	<ul style="list-style-type: none"> Is the unit set for QUIET operation? Are the Remote Controller's batteries dead? Are the Remote Controller's batteries loaded properly? 	5 4

If the problem persists after performing these checks, or if you notice burning smells, or the OPERATION Indicator Lamp and the TIMER Indicator Lamp flashes, immediately stop operation, turn off the electrical breaker and consult authorized service personnel.

OPERATING TIPS

Operation and Performance

Heating Performance

- This air conditioner operates on the heat-pump principle, absorbing heat from outdoor air and transferring that heat to indoor unit. As a result, the operating performance is reduced as outdoor air temperature drops. If you feel that insufficient heating performance is being produced, we recommend you use this air conditioner in conjunction with another kind of heating appliance.
- Heat-pump air conditioners heat your entire room by recirculating air throughout the room, with the result that some time may be required after first starting the air conditioner until the room is heated.

Microcomputer-controlled Automatic Defrosting

- When using the Heating mode under conditions of low outdoor temperature and high humidity, frost may form on the outdoor unit, resulting in reduced operating performance. In order to prevent this kind of reduced performance, this air conditioner is equipped with a Microcomputer-controlled Automatic Defrosting function. If frost forms, the air conditioner will temporarily stop, and the defrosting circuit will operate briefly (for about 7-15 minutes). During Automatic Defrosting operation, the OPERATION Indicator Lamp (green) will flash.
- After heating operation stops, if frost forms on the outdoor unit, the unit will start Automatic Defrosting operation. At this time, the outdoor unit will automatically stop after operating for a few minutes. (However, some type of multi-type air conditioner doesn't provide this function.)

OPERATING TIPS

AUTO Restart

In Event of Power Interruption

- The power supply to the air conditioner is stopped by a power interruption. The air conditioner will then restart automatically in its previous mode when the power is restored.
- If a power interruption occurs during TIMER operation, the timer will be reset and the indoor unit will begin (or stop) operation at the new time setting. In the event that this kind of timer fault occurs, the TIMER Indicator Lamp will flash.
- Use of other electrical appliances (electric shaver, etc.) or nearby use of a wireless radio transmitter may cause the air conditioner to malfunction. In this event, temporarily turn off the circuit breaker, turn it on and then use the Remote Controller to resume operation.

Simultaneous Use of Multiple Units

- When using a multi-type air conditioner, the multiple indoor units can be operated simultaneously, but when 2 or more indoor units of the same group are operated simultaneously, the heating and cooling efficiency will be less than when a single indoor unit is used alone. Accordingly, when you wish to use more than 1 indoor unit for cooling at the same time, the use should be concentrated at night and other times when less output is required. In the same way, when multiple units are used simultaneously for heating, it is recommended that they be used in conjunction with other auxiliary space heaters, as required.
 - Seasonal and outdoor temperature conditions, the structure of the rooms and the number of persons present may also result in differences of operating efficiency. We recommend that you try various operating patterns in order to confirm the level of heating and cooling output provided by your units, and use the units in the way that best matches your family's lifestyle.
 - If you discover that 1 or more units delivers a low level of cooling or heating during simultaneous operation, we recommend that you stop simultaneous operation of the multiple units.
 - Operation cannot be done in the following different operating modes.
 - If the indoor unit is instructed to do an operating mode that it cannot perform, the OPERATION indicator lamp (green) on the indoor unit will flash (1 second on, 1 second off) and the unit will go into the standby mode. Heating mode and cooling mode (or dry mode) Heating mode and fan mode
- Operation can be done in the following different operating modes.
- Cooling mode and dry mode
 - Dry mode and fan mode
 - The operating mode (heating mode or cooling (dry) mode) of the outdoor unit will be determined by the operating mode of the indoor unit that was operated first. If the indoor unit was started in fan mode, the operating mode of the outdoor unit will not be determined.
- For example, if indoor unit (A) was started in fan mode and then indoor unit (B) was then operated in heating mode, indoor unit (A) would temporarily start operation in fan mode but when indoor unit (B) started operating in heating mode, the OPERATION indicator lamp (green) for indoor unit (A) would begin to flash (1 second on, 1 second off) and it would go into standby mode. Indoor unit (B) would continue to operate in heating mode.

NOTES

- During use of the heating mode, the outdoor unit will occasionally commence the defrost operation for brief periods. During the defrosting operation, if the user sets the indoor unit for heating again, the defrosting mode will continue, and the heating operation will begin after completion of defrosting, with the result that some time may be required before warm air is emitted.
- During use of the heating mode, the top of the indoor unit may become warm, but this is due to the fact that coolant is circulated through the indoor unit even when it is stopped; it is not a malfunction.